

APPENDIX 3: ARTIFICIAL CONTAMINATION FOR THE SENSITIVITY STUDY

N° Sample	French name product	English name product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury	Inoculation			
482	Poitrine de veau à mijoter	Veal meat	S. Give 436	Ground beef	Seeding 48 h at 3°C ± 2°C	/	3-3-3-6-0(3.0)	+	1	a
483	Pavé de veau à griller	Veal meat	S. Panama 4255	Ground beef	Seeding 48 h at 3°C ± 2°C	/	3-6-0-0-0 (1.8)	+	1	a
484	Bavette d'ailoyau	Beef meat	S. Give 436	Ground beef	Seeding 48 h at 3°C ± 2°C	/	3-3-3-6-0(3.0)	+	1	a
485	Steak à griller	Ground beef	S. Panama 4255	Ground beef	Seeding 48 h at 3°C ± 2°C	/	3-6-0-0-0 (1.8)	+	1	a
1534	Viande bovine à pot au feu	Beef trim	S. Dublin Ad529	Beef	Seeding 48 h at 3°C ± 2°C	/	1-2-1-2-2 (1.6)	+	1	a
767	Rôti de porc	Delicatessen (pork)	S. London Ad2422	Pork	Spiking-TS+10%NaCl	0.5	7-7-4-5-3 (5.2)	+	1	c
768	Bacon fumé	Delicatessen (bacon)	S. London Ad2422	Pork	Spiking-TS+10%NaCl	0.5	7-7-4-5-3 (5.2)	+	1	c
769	Saucisson sec	Delicatessen (dry sausage)	S. Brandenburg Ad2420	Pork	Spiking-TS+10%NaCl	0.5	10-8-5-4-13 (8.6)	+	1	c
770	Cervelas	Delicatessen (cervelas)	S. Brandenburg Ad2420	Pork	Spiking-TS+10%NaCl	0.5	10-8-5-4-13 (8.6)	+	1	c
771	Jambon supérieur avec couenne	Delicatessen (ham)	S. Kedougou Ad227	Pork	Spiking-TS+10%NaCl	1.4	5-3-5-2-2 (3.4)	+	1	c
772	Saucisson à l'ail	Delicatessen (sausage)	S. Kedougou Ad227	Pork	Spiking-TS+10%NaCl	1.4	5-3-5-2-2 (3.4)	+	1	c
773	Jambon serrano	Delicatessen (ham)	S. Derby Ad1879	Pork	Spiking-TS+10%NaCl	0.7	7-4-8-2-6 (5.4)	+	1	c
774	Salami	Delicatessen(salami)	S. Derby Ad1879	Pork	Spiking-TS+10%NaCl	0.7	7-4-8-2-6 (5.4)	+	1	c
486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48 h at 3°C ± 2°C	/	2-0-3-1-2 (1.6)	+	2	a
487	Camembert pasteurisé	Pasteurised milk cheese	S. Mbandaka Ad1810	Raw milk	Seeding 48 h at 3°C ± 2°C	/	3-1-3-2-1 (2.0)	-	2	a
488	Lait ribot	Fermented milk	S. Ohio Ad2213	Raw cream	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-3 (1.8)	+	2	a
489	Crème fraîche pasteurisée	Pasteurised cream	S. Duisburg Ad1812	Sheep raw milk	Seeding 48 h at 3°C ± 2°C	/	1-2-4-0-1 (1.6)	+	2	a
490	Lait fermenté	Fermented milk	S. Anatum Ad1168	Dairy product	Seeding 48 h at 3°C ± 2°C	/	1-2-3-1-2 (1.8)	+	2	a
491	Crème fraiche	Cream	S. Dublin Ad1336	Raw milk cheese	Seeding 48 h at 3°C ± 2°C	/	1-0-2-0-1 (0.8)	+	2	a
492	Lait cru fermier	Raw milk	S. Stourbridge Ad2297	Raw milk cheese	Seeding 48 h at 3°C ± 2°C	/	2-0-3-1-2 (1.6)	+	2	a
496	Gros lait fermier	Raw milk cheese	S. Anatum Ad1168	Dairy product	Seeding 48 h at 3°C ± 2°C	/	1-2-3-1-2 (1.8)	-	2	a
775	Cantal pasteurisé	Pasteurised milk cheese	S. Ohio Ad2213	Raw cream	Spiking HT 8min 56°C	0.5	7-6-5-7-5 (6.0)	+	2	a
776	Lait fermenté	Fermented milk	S. Ohio Ad2213	Raw cream	Spiking HT 8min 56°C	0.5	7-6-5-7-5 (6.0)	+	2	a
777	Lait frais entier	Pasteurised milk	S. Anatum Ad1168	Dairy product	Spiking HT 8min 56°C	0.6	5-9-8-5-3 (6.0)	+	2	a
778	Crème pasteurisée	Pasteurised cream	S. Anatum Ad1168	Dairy product	Spiking HT 8min 56°C	0.6	5-9-8-5-3 (6.0)	+	2	a

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779	Lait 1/2 écrémé	Pasteurised half skimmed milk	S. Dublin Ad1336	Raw milk cheese	Spiking HT 8min 56°C	0.7	7-1-4-3-0 (3.0)	+	2	a
780	Glace rhum raisin	Ice cream	S. Stourbridge Ad2297	Raw milk cheese	Seeding 1 week -20°C	/	2-1-1-2-0 (1.2)	-	2	a
781	Glace vanille	Ice cream (vanilla)	S. Stourbridge Ad2297	Raw milk cheese	Seeding 1 week -20°C	/	2-1-1-2-0 (1.2)	-	2	a
783	Glace rhum raisin	Ice cream	S. Mbandaka Ad1810	Raw milk	Seeding 1 week -20°C	/	3-4-2-1-1 (2.2)	+	2	a
493	Roquefort au lait cru	Raw milk cheese	S. Mbandaka Ad1810	Raw milk	Seeding 48 h at 3°C ± 2°C	/	3-1-3-2-1 (2.0)	+	2	b
494	Comté au lait cru	Raw milk cheese	S. Ohio Ad2213	Raw cream	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-3 (1.8)	+	2	b
495	Bethmale au lait cru	Raw milk cheese	S. Duisburg Ad1812	Sheep raw milk	Seeding 48 h at 3°C ± 2°C	/	1-2-4-0-1 (1.6)	-	2	b
2461	Roquefort au lait cru	Raw milk cheese	S.Cerro Ad2150	Lactoserum	Seeding 48 h at 3°C ± 2°C	/	2-1-0-1-4 (1.6)	+	2	b
2462	Grana padana au lait cru	Raw milk cheese	S.Cerro Ad2150	Lactoserum	Seeding 48 h at 3°C ± 2°C	/	2-1-0-1-4 (1.6)	-	2	b
327	lait entier en poudre	Milk powder	S. Cerro Ad1173	Dairy product	Seeding lyophilized room temperature 12 days	/	1	+	2	c
328	Lait entier en poudre	Milk powder	S. Tennessee Ad1171	Dairy product	Seeding lyophilized room temperature 12 days	/	0.6	+	2	c
330	Lait demi écrémé en poudre	Milk powder	S. Cerro Ad1173	Dairy product	Seeding lyophilized room temperature 12 days	/	1.3	+	2	c
331	Lait écrémé en poudre	Milk powder	S. Tennessee Ad1171	Dairy product	Seeding lyophilized room temperature 12 days	/	1	+	2	c
333	Maltodextrine en poudre	Maltodextrin	S. Cerro Ad1173	Dairy product	Seeding lyophilized room temperature 12 days	/	0.6	+	2	c
334	Maltodextrine en poudre	Maltodextrin	S. Tennessee Ad1171	Dairy product	Seeding lyophilized room temperature 12 days	/	1.3	+	2	c
335	Lactosérum en poudre atomisé	Lactoserum	S. Duisburg Ad1812	Sheep raw milk	Seeding lyophilized room temperature 12 days	/	1	+	2	c
336	Lactosérum en poudre atomisé	Lactoserum	S. Montevideo 510	Raw milk	Seeding lyophilized room temperature 12 days	/	0.6	+	2	c
337	Lactosérum en poudre	Lactoserum	S. Montevideo 510	Raw milk	Seeding lyophilized room temperature 12 days	/	1.3	+	2	c
339	Caséinates	Caseinates	S. Duisburg Ad1812	Sheep raw milk	Seeding lyophilized room temperature 12 days	/	2.9	+	2	c
340	Caséinates	Caseinates	S. Montevideo 510	Raw milk	Seeding lyophilized room temperature 12 days	/	2.9	+	2	c
604	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	2.0	+	3	a
605	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.0	-	3	a
608	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	S. Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	3.0	+	3	a
609	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	S. Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	+	3	a
610	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	a
611	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.05	-	3	a
616	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	a

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617	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.05	-	3	a
981	Poudre de lait infantile 1er âge	Infant formula without probiotics	S. Virchow Ad1721	Cereals	Spiking lyophilized strain	0.5	2-2-4-1-0 (1.8)	+	3	a
982	Poudre de lait infantile 2e âge	Infant formula without probiotics	S. Typhimurium 4	Milk powder	Spiking lyophilized strain	0.5	0-1-1-0-2 (0.8)	+	3	a
983	Poudre de lait infantile 2e âge	Infant formula without probiotics	S. Ohio Ad1482	Milk	Spiking lyophilized strain	0.5	2-1-1-3-1 (1.6)	+	3	a
984	Poudre de lait infantile 2e âge	Infant formula without probiotics	S. Mbandaka Ad1722	Raw milk	Spiking lyophilized strain	0.5	2-2-3-1-1 (1.8)	-	3	a
991	Poudre de lait infantile sans probiotiques 1er âge	Infant formula without probiotics	S. Meleagridis 505	Raw milk	Spiking lyophilized strain	0.5	1-5-2-2-0 (2.0)	+	3	a
992	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Infantis 401B	Raw milk	Spiking lyophilized strain	0.5	1-4-6-7-4 (4.4)	+	3	a
993	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	S. Infantis 401B	Raw milk	Spiking lyophilized strain	0.5	1-4-6-7-4 (4.4)	+	3	a
1108	Poudre de lait infantile 3e âge	Infant formula without probiotics	S. Montevideo 510	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	3.4	+	3	a
1109	Poudre de lait infantile 2e âge	Infant formula without probiotics	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	a
1110	Poudre de lait infantile 3e âge	Infant formula without probiotics	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	a
1111	Poudre de lait infantile 2e âge avec probiotiques	Infant formula without probiotics	S. Duisburg Ad1812	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	2.5	+	3	a
1112	Poudre de lait infantile 1er âge avec probiotiques	Infant formula without probiotics	S. Montevideo 510	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	3.4	+	3	a
606	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1. 10 ⁵ cfu/g	S. Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	7.0	+	3	b
607	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1. 10 ⁵ cfu/g	S. Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	-	3	b
612	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
613	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.05	-	3	b
615	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9. 10 ⁶ cfu/g	S. Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	+	3	b
619	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7. 10 ⁵ cfu/g	S. Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	-	3	b
620	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3. 10 ⁶ cfu/g	S. Mbandaka Ad2296	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
621	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3. 10 ⁶ cfu/g	S. Cerro Ad2152	Lactoserum	Seeding lyophilized strain 15 days/ambient temperature	/	1.05	-	3	b
623	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.1. 10 ⁵ cfu/g	S. Dublin Ad531	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	2.1	+	3	b
985	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1. 10 ⁶ cfu/g	S. Virchow Ad1721	Cereals	Spiking lyophilized strain	0.5	2-2-4-1-0 (1.8)	+	3	b
986	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 9.3 10 ⁵ cfu/g	S. Typhimurium 4	Milk powder	Spiking lyophilized strain	0.5	0-1-1-0-2 (0.8)	-	3	b
987	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	S. Ohio Ad1482	Milk	Spiking lyophilized strain	0.5	2-1-1-3-1 (1.6)	+	3	b
988	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 1.4. 10 ² cfu/g	S. Mbandaka Ad1722	Raw milk	Spiking lyophilized strain	0.5	2-2-3-1-1 (1.8)	+	3	b
989	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6. 10 ⁶ cfu/g	S. Meleagridis 505	Raw milk	Spiking lyophilized strain	0.5	1-5-2-2-0 (2.0)	+	3	b

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990	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.0. 10 ⁵ cfu/g	S. Infantis 401B	Raw milk	Spiking lyophilized strain	0.5	1-4-6-7-4 (4.4)	+	3	b
994	Poudre de lait infantile 2e âge	Infant formula with probiotics 4.1. 10 ⁶ cfu/g	S. Typhimurium 4	Milk powder	Spiking lyophilized strain	0.5	0-1-1-0-2 (0.8)	+	3	b
995	Poudre de lait infantile 2e âge	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	S. Ohio Ad1482	Milk	Spiking lyophilized strain	0.5	2-1-1-3-1 (1.6)	-	3	b
1101	Poudre de lait infantile 2e âge	Infant formula with probiotics 9.0. 10 ⁵ cfu/g	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
1102	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics <2.0. 10 ⁴ cfu/g	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
1103	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.4. 10 ² cfu/g	S. Duisburg Ad1812	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	2.5	+	3	b
1104	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 2.6 10 ⁶ cfu/g	S. Montevideo 510	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	3.4	+	3	b
1105	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.5 .10 ⁵ cfu/g	S. Cerro Ad1173	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
1106	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3. 10 ⁵ cfu/g	S. Tennessee Ad1171	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	3	b
1107	Poudre de lait infantile 2e âge	Infant formula with probiotics 1.4 .10 ³ cfu/g	S. Duisburg Ad1812	Raw milk	Seeding lyophilized strain 15 days/ambient temperature	/	2.5	+	3	b
6602	Fruits rouges surgelées	Frozen red fruits	S.Blockley Ad923	Environment	Seeding-15days at -20°C	/	2.7	-	4	a
6603	Fraises surgelées	Frozen strawberries	S.Kottbus 2	Environment	Seeding-15days at -20°C	/	4.3	-	4	a
6688	Ciboulette	Chive	S.Blockley Ad923	Environment	Seeding 48 h at 3°C ± 2°C	/	5-4-3-4-5 (4.2)	+	4	a
6689	Ciboulette	Chive	S.Kottbus 2	Environment	Seeding 48 h at 3°C ± 2°C	/	3-5-2-2-3 (3.0)	+	4	a
6690	Basilic	Basil	S.Senftenberg 1	Environment	Seeding 48 h at 3°C ± 2°C	/	4-6-6-5-2 (4.6)	+	4	a
6691	Basilic	Basil	S.Kedougou Ad929	Environment	Seeding 48 h at 3°C ± 2°C	/	1-3-1-0-5 (2.0)	+	4	a
6692	Coriandre	Coriander	S.Kottbus 3	Environment	Seeding 48 h at 3°C ± 2°C	/	7-3-3-2-6 (4.2)	+	4	a
6693	Coriandre	Coriander	S.Amsterdam	Environment	Seeding 48 h at 3°C ± 2°C	/	3-1-3-2-3 (2.4)	-	4	a
6694	Feuilles fraîches d'épinards	Fresh spinach	S.Havana Ad931	Environment	Seeding 48 h at 3°C ± 2°C	/	3-2-4-3-4 (3.2)	+	4	a
6697	Persil	Parsley	S.Senftenberg 1	Environment	Seeding 48 h at 3°C ± 2°C	/	4-6-6-5-2 (4.6)	+	4	a
6698	Persil	Parsley	S.Kedougou Ad929	Environment	Seeding 48 h at 3°C ± 2°C	/	1-3-1-0-5 (2.0)	+	4	a
7101	Chou rouge	Red cabbage	S.Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	7-3-9-6-7 (6.4)	+	4	a
6006	Courgette	Zucchini	S.Virchow Ad2569	Zucchini	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-1 (0.6)	+	4	a
6477	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	S.Senftenberg 4	Environment	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-0 (0.8)	-	4	b
6481	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	S.Livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	1-0-0-0-2 (0.6)	+	4	b
6695	Jeunes pousses corsées	Baby leaves	S.Blockley Ad923	Environment	Seeding 48 h at 3°C ± 2°C	/	5-4-3-4-5 (4.2)	+	4	b
6696	Jeunes pousses d'épinards	Baby leaves	S.Kottbus 2	Environment	Seeding 48 h at 3°C ± 2°C	/	3-5-2-2-3 (3.0)	+	4	b

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7100	Jeunes pousses d'épinards	Baby leaves	S.Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	7-3-9-6-7 (6.4)	+	4	b
7102	Mélange chou/ carotte/salade frisée/ poivrons rouges	Cabbage/carrot/ salad/red pepper	S.Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	7-3-9-6-7 (6.4)	+	4	b
6007	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	S.Virchow Ad2569	Zucchini	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-1 (0.6)	-	4	b
6008	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	S.livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	0-0-2-0-2 (0.8)	+	4	b
6009	Salade Iceberg en sachet	Salad under modified atmosphere	S.livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	0-0-2-0-2 (0.8)	-	4	b
6010	Salade Iceberg en sachet	Salad under modified atmosphere	S.Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-3 (1.0)	+	4	b
6011	Assiette douceur (betterave. carotte. chou rouge. mâche)	Mixed vegetables under modified atmosphere	S.Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-3 (1.0)	+	4	b
6474	Coleslaw	Coleslaw	S.Livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	1-0-0-0-2 (0.6)	+	4	c
6475	Macédoine	Deli salad	S.Virchow Ad2569	Zucchini	Seeding 48 h at 3°C ± 2°C	/	1-4-0-2-0 (1.4)	+	4	c
6476	Céleri rémoulade	Celery deli salad	S.Typhimurium Ad1249	Environment	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-2 (0.8)	+	4	c
6478	Coleslaw	Coleslaw	S.Senftenberg 4	Environment	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-0 (0.8)	-	4	c
6479	Macédoine	Deli salad	S.Typhimurium Ad1249	Environment	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-2 (0.8)	-	4	c
6480	Céleri rémoulade	Celery deli salad	S.Virchow Ad2569	Zucchini	Seeding 48 h at 3°C ± 2°C	/	1-4-0-2-0 (1.4)	+	4	c
6699	Houmous	Houmous	S.Kottbus 3	Environment	Seeding 48 h at 3°C ± 2°C	/	7-3-3-2-6 (4.2)	+	4	c
6700	Tapenade d'olives	Olive tapenade	S.Amsterdam	Environment	Seeding 48 h at 3°C ± 2°C	/	3-1-3-2-3 (2.4)	+	4	c
6701	Jus d'orange frais	Fresh orange juice	S.Havana Ad931	Environment	Seeding 48 h at 3°C ± 2°C	/	3-2-4-3-4 (3.2)	+	4	c
6702	Jus de fruits frais	Fresh juice	S.Blockley Ad923	Environment	Seeding 48 h at 3°C ± 2°C	/	5-4-3-4-5 (4.2)	-	4	c
7099	Carottes râpées	Grated carrots	S.Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	7-3-9-6-7 (6.4)	+	4	c
6012	Coleslaw	Coleslaw	S.livingstone Ad2566	Potatoes	Seeding 48 h at 3°C ± 2°C	/	0-0-2-0-2 (0.8)	-	4	c
6013	Pommes rissolées surgelées	Frozen cooked potatoes	S.Virchow F276	Curry	Seeding 48 h at 3°C ± 2°C	/	1-1-0-0-3 (1.0)	+	4	c
7044	Carottes râpées	RTE (sliced carrots)	S.Panama Ad1733	Infant cereals	Seeding 48 h at 3°C ± 2°C	/	2-1-2-1-3 (1.8)	+	4	c
7045	Carottes et céleri râpés	RTE (carrots and celery)	S.Agona Ad1725	Infant cereals	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-3 (1.4)	+	4	c
7046	Céleri rémoulade	RTE (celery with custard)	S.Panama Ad1733	Infant cereals	Seeding 48 h at 3°C ± 2°C	/	2-1-2-1-3 (1.8)	+	4	c
7047	Macédoine de légumes	RTE (macedoine)	S.Agona Ad1725	Infant cereals	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-3 (1.4)	+	4	c
6467	Filet de vieille	Fish fillets	S.Derby F81	Mussels	Seeding 48 h at 3°C ± 2°C	/	0-3-1-0-1 (1.0)	+	5	a
6468	Filet de lieu noir	Fish fillets	S.Agona F118	Mussels	Seeding 48 h at 3°C ± 2°C	/	0-1-0-0-0 (0.2)	-	5	a
6469	Filet de vieille	Fish fillets	S.Indiana 2	Fish flour	Seeding 48 h at 3°C ± 2°C	/	0-1-2-0-0 (0.6)	-	5	a

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6470	Filet de lieu noir	Fish filets	S.Saintpaul F31	Sardine filets	Seeding 48 h at 3°C ± 2°C	/	2-1-0-0-0 (0.6)	+	5	a
6604	Filet de colin d'Alaska surgelé	Frozen fish fillet	S.Indiana Ad1409	Environment	Seeding-15days at -20°C	/	3.0	+	5	a
6605	Filet de colin d'Alaska surgelé	Frozen fish fillet	S.Derby Ad1093	Environment	Seeding-15days at -20°C	/	4.6	+	5	a
6606	Crevettes équateur surgelées	Frozen shrimp	S.Indiana Ad1409	Environment	Seeding-15days at -20°C	/	3.0	+	5	a
6703	Crevettes crues tropicales	Raw shrimps	S.Brandenburg Ad351	Seafood	Seeding 48 h at 3°C ± 2°C	/	3-1-1-3-3 (2.2)	+	5	a
6704	Crevettes crues tropicales	Raw shrimps	S.Senftenberg Ad355	Seafood	Seeding 48 h at 3°C ± 2°C	/	1-3-4-4-4 (3.2)	+	5	a
6705	Crevettes crues équateur	Raw shrimps	S.Brandenburg Ad351	Seafood	Seeding 48 h at 3°C ± 2°C	/	3-1-1-3-3 (2.2)	+	5	a
6246	Darne de saumon d'élevage	Raw salmon	S.Anatum Ad1451	Fish filets	Seeding 48 h at 3°C ± 2°C	/	2-3-1-3-0 (1.8)	+	5	a
6247	Filet de Tacaud	Raw fish fillet	S.Indiana Ad1409	Marinated filets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-0-3 (1.4)	+	5	a
6464	Cocktail de fruits	Seafood cocktail	S.Derby F81	Molds	Seeding 48 h at 3°C ± 2°C	/	0-3-1-0-1 (1.0)	+	5	b
6465	Cocktail de fruits	Seafood cocktail	S.Indiana 2	Fish flour	Seeding 48 h at 3°C ± 2°C	/	0-1-2-0-0 (0.6)	-	5	b
6466	Mélange de fruits	Seafood mixture	S.Agona F118	Mussels	Seeding 48 h at 3°C ± 2°C	/	0-1-0-0-0 (0.2)	-	5	b
6248	Sardines marines	Marinated sardines	S.Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	5-3-3-7-4 (4.4)	+	5	b
6249	Sardines marines	Marinated sardines	S.Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	5-3-3-7-4 (4.4)	+	5	b
6250	Grillades de filet de Colin à cuire	Grilled fish fillet	S.Anatum Ad1451	Fish filets	Seeding 48 h at 3°C ± 2°C	/	2-3-1-3-0 (1.8)	+	5	b
6251	Filet de colin façon meunière	Cooked fish fillet	S.Indiana Ad1409	Marinated filets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-0-3 (1.4)	+	5	b
6252	Saint Jacques poireaux et champignons	Cooked shellfish	S.Indiana Ad1409	Marinated filets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-0-3 (1.4)	+	5	b
6253	Petites gambas tagliatelles Pesto	Cooked shellfish	S.SaintPaul F31	Sardines filets	Seeding 48 h at 3°C ± 2°C	/	1-4-3-1-1 (2.0)	+	5	b
6254	Penné au saumon crème d'épinards	Cooked salmon with pastas	S.SaintPaul F31	Sardines filets	Seeding 48 h at 3°C ± 2°C	/	1-4-3-1-1 (2.0)	+	5	b
6255	Acras de morues à cuire	Cooked cod	S.SaintPaul F31	Sardines filets	Seeding 48 h at 3°C ± 2°C	/	1-4-3-1-1 (2.0)	+	5	b
6256	Crevettes sauce piquante à cuire	Cooked shrimps	S.Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	5-3-3-7-4 (4.4)	+	5	b
6471	Surimi	Surimi	S.Saintpaul F31	Sardine filets	Seeding 48 h at 3°C ± 2°C	/	2-1-0-0-0 (0.6)	+	5	c
6472	Terrine de crabe homard	Seafood terrine	S.Anatum Ad1451	Fish filets	Seeding 48 h at 3°C ± 2°C	/	0-1-0-2-0 (0.6)	+	5	c
6473	Terrine de saumon Saint Jacques	Seafood terrine	S.Indiana 2	Fish flour	Seeding 48 h at 3°C ± 2°C	/	0-1-2-0-0 (0.6)	+	5	c
6014	Salade de pâtes et surimi	RTE (salad surimi pastas)	S.Wandsworth Ad2335	Fish filets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-0 (1.2)	-	5	c
6015	Riz à la provençale thon basilic	RTE (salad rice thuna)	S.Wandsworth Ad2335	Fish filets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-0 (1.2)	+	5	c
6016	Salade de surimi carottes et ananas	RTE (salad surimi	S.Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	0-1-1-0-1 (0.6)	+	5	c

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6018	Sandwich saumon cuit et fumé	RTE (sandwich salmon)	S.Wandsworth Ad2335	Fish fillets	Seeding 48 h at 3°C ± 2°C	/	2-1-1-2-0 (1.2)	+	5	c
6019	Sandwich saumon fumé aneth fromage	RTE (sandwich salmon cheese)	S.Urbana Ad2334	Frozen shrimps	Seeding 48 h at 3°C ± 2°C	/	0-1-1-0-1 (0.6)	-	5	c
7038	Terrine de saumon	Salmon terrine	S.Anatum Ad2727	Crab	Seeding 48 h at 3°C ± 2°C	/	1-2-2-1-0 (1.2)	+	5	c
7039	Sandwich thon crudités	RTE (sandwich tuna vegetables)	S.Rubislaw Ad2332	Shark	Seeding 48 h at 3°C ± 2°C	/	3-3-2-1-1 (2.0)	+	5	c
7040	Sandwich saumon fromage	RTE (sandwich	S.Anatum Ad2727	Crab	Seeding 48 h at 3°C ± 2°C	/	1-2-2-1-0 (1.2)	+	5	c
7041	Tartinable surimi crabe	Fish terrine	S.Rubislaw Ad2332	Shark	Seeding 48 h at 3°C ± 2°C	/	3-3-2-1-1 (2.0)	+	5	c
7042	Salade de pommes de terre thon	RTE (salad potatoes tuna)	S.Anatum Ad2727	Crab	Seeding 48 h at 3°C ± 2°C	/	1-2-2-1-0 (1.2)	+	5	c
7043	Salade surimi thon	RTE (salad surimi tuna)	S.Rubislaw Ad2332	Shark	Seeding 48 h at 3°C ± 2°C	/	3-3-2-1-1 (2.0)	+	5	c
557	Bourguignon à mijoter	Beef trim	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	a
565	Haché pur boeuf	Ground beef	S. Enteritidis Ad2295	Beef	Seeding 48 h at 3°C ± 2°C	/	2-2-4-1-3 (2.4)	+	6	a
566	Steak haché pur boeuf	Ground beef	S. Infantis 128	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-1-2-1 (1.2)	+	6	a
567	Haché boucher pur boeuf	Ground beef	S. Newport 586	Carcass	Seeding 48 h at 3°C ± 2°C	/	2-0-0-1-3 (1.2)	+	6	a
572	Bourguignon à mijoter	Beef trim	S. Newport 586	Carcass	Seeding 48 h at 3°C ± 2°C	/	2-0-0-1-3 (1.2)	+	6	a
859	Escalope de veau	Veal meat (escalope)	S. Enteritidis Ad926	Veal	Seeding 48 h at 3°C ± 2°C	/	1-4-2-3-1 (2.2)	+	6	a
860	Côte de veau	Veal meat (cutlet)	S. Enteritidis Ad926	Veal	Seeding 48 h at 3°C ± 2°C	/	1-4-2-3-1 (2.2)	+	6	a
861	Rôti de veau	Veal meat (roast)	S. Enteritidis Ad2294	Beef	Seeding 48 h at 3°C ± 2°C	/	3-4-4-3-2 (3.2)	+	6	a
862	Blanquette de veau	Veal meat (blanquette)	S. Enteritidis Ad2294	Beef	Seeding 48 h at 3°C ± 2°C	/	3-4-4-3-2 (3.2)	+	6	a
863	Filet de veau	Veal meat (filet)	S. Enteritidis Ad2294	Beef	Seeding 48 h at 3°C ± 2°C	/	3-4-4-3-2 (3.2)	+	6	a
440	Entrecôte à griller surgelée	Frozen beef trim	S. Dublin Ad530	Ground beef	Seeding 7 days/-20°C	/	1-2-1-1-3 (1.6)	+	6	b
441	Tournedos de filet surgelé	Frozen beef trim	S. Typhimurium AOOC060	Ground beef	Seeding 7 days/-20°C	/	3-1-3-1-3 (2.2)	+	6	b
442	Effeillé de charolais surgelé	Frozen beef trim	S. Panama 4255	Ground beef	Seeding 7 days/-20°C	/	3-6-0-1-1 (2.2)	+	6	b
443	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen Carpaccio	S. Dublin Ad530	Ground beef	Seeding 7 days/-20°C	/	1-2-1-1-3 (1.6)	+	6	b
444	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen Carpaccio	S. Typhimurium AOOC060	Ground beef	Seeding 7 days/-20°C	/	3-1-3-1-3 (2.2)	+	6	b
445	Haché de boeuf à la bolognaise surgelé	Frozen seasoned ground beef	S. Panama 4255	Ground beef	Seeding 7 days/-20°C	/	3-6-0-1-1 (2.2)	+	6	b
447	Steak haché surgelé	Frozen ground beef	S. Typhimurium AOOC060	Ground beef	Seeding 7 days/-20°C	/	3-1-3-1-3 (2.2)	+	6	b
448	Haché pur boeuf surgelé	Frozen ground beef	S. Panama 4255	Ground beef	Seeding 7 days/-20°C	/	3-6-0-1-1 (2.2)	+	6	b
449	Haché pur boeuf surgelé 20% MG	Frozen ground beef	S. Dublin Ad530	Ground beef	Seeding 7 days/-20°C	/	1-2-1-1-3 (1.6)	+	6	b

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450	Tournedos de filet surgelé	Frozen beef trim	S. Typhimurium AOOC060	Ground beef	Seeding 7 days/-20°C	/	3-1-3-1-3 (2.2)	+	6	b
451	Effeuillé de charolais surgelé	Frozen beef trim	S. Panama 4255	Ground beef	Seeding 7 days/-20°C	/	3-6-0-1-1 (2.2)	+	6	b
558	Haché bolognaise	Seasoned ground beef	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	c
559	Carpaccio pur bœuf	Carpaccio	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	c
560	Carpaccio aux olives	Carpaccio	S. Enteritidis Ad2295	Beef	Seeding 48 h at 3°C ± 2°C	/	2-2-4-1-3 (2.4)	+	6	c
561	Carpaccio au basilic	Carpaccio	S. Infantis 128	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-1-2-1 (1.2)	-	6	c
562	Tartare de bœuf et sauce	Carpaccio	S. Newport 586	Carcass	Seeding 48 h at 3°C ± 2°C	/	2-0-0-1-3 (1.2)	+	6	c
563	Haché bolognaise	Seasoned ground beef	S. Enteritidis Ad2295	Beef	Seeding 48 h at 3°C ± 2°C	/	2-2-4-1-3 (2.4)	+	6	c
564	Haché de boeuf à la bolognaise	Frozen seasoned ground beef	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	c
569	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	S. Bredeney 975	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-2-2-2 (1.6)	+	6	c
570	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	S. Enteritidis Ad2295	Beef	Seeding 48 h at 3°C ± 2°C	/	2-2-4-1-3 (2.4)	+	6	c
571	Pavé de rumsteak à l'échalote	Seasoned beef trim	S. Infantis 128	Ground beef	Seeding 48 h at 3°C ± 2°C	/	1-1-1-2-1 (1.2)	-	6	c
573	Haché bolognaise	Seasoned ground beef	S. Newport 586	Carcass	Seeding 48 h at 3°C ± 2°C	/	2-0-0-1-3 (1.2)	+	6	c
697	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	S. Typhimurium ST719	Pork industry	Seeding 48 h at 3°C ± 2°C	/	2-1-0-1-0 (0.8)	+	7	a
698	Déchets (merguez) (fab saucisses)	Dusts (pork industry)	S. Typhimurium Ad1249	Pork	Seeding 48 h at 3°C ± 2°C	/	0-1-1-1-0 (0.6)	+	7	a
699	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	S. Derby SD10	Pork industry	Seeding 48 h at 3°C ± 2°C	/	0-2-1-3-1 (1.4)	+	7	a
700	Déchets maigre et parure de porc (fab saucisses)	Dusts (pork industry)	S. Typhimurium ST719	Pork industry	Seeding 48 h at 3°C ± 2°C	/	2-1-0-1-0 (0.8)	+	7	a
1127	Poussières de lait n°2	Dust (dairy industry)	S. Cerro Ad2149	Environmental sample (milk industry)	Seeding 48 h at 3°C ± 2°C	/	2-2-3-1-1 (1.8)	-	7	a
1128	Déchets poisson cru	Dusts (fish industry)	S. Derby Ad1093	See products	Seeding 48 h at 3°C ± 2°C	/	3-0-2-1-0 (1.2)	-	7	a
1129	Déchets appât poisson	Dusts (fish industry)	S. Derby Ad1093	See products	Seeding 48 h at 3°C ± 2°C	/	3-0-2-1-0 (1.2)	+	7	a
1132	Déchets pâte à pompon n°2	Raw pastry	S. Stanley Ad1688	Environmental sample (chocolate)	Seeding 48 h at 3°C ± 2°C	/	1-0-2-1-3 (1.4)	-	7	a
1536	Déchets végétaux	Dusts (vegetables industry)	S. Typhimurium Ad2034	Cereals	Seeding 48 h at 3°C ± 2°C	/	2-5-1-2-2 (2.4)	+	7	a
1537	Déchets végétaux	Dusts (vegetables industry)	S. Panama Ad1733	Vegetables	Seeding 48 h at 3°C ± 2°C	/	5-1-1-4-2 (2.6)	+	7	a
1538	Déchets poisson cru	Dusts (fish industry)	S. Anatum Ad1093	Fish	Seeding 48 h at 3°C ± 2°C	/	2-3-3-0-3 (2.2)	-	7	a
1543	Déchets hachoir saucisson	Dusts (sausages)	S. Typhimurium Ad1876	Sausages	Seeding 48 h at 3°C ± 2°C	/	3-2-2-2-1 (2.0)	+	7	a
695	Eau de rinçage planche à découper (fab saucisses)	Rinced water	S. Typhimurium Ad1249	Pork	Seeding 48 h at 3°C ± 2°C	/	0-1-1-1-0 (0.6)	-	7	b
696	Eau de rinçage hachoir (fab saucisses)	Rinced water	S. Derby SD10	Pork industry	Seeding 48 h at 3°C ± 2°C	/	0-2-1-3-1 (1.4)	+	7	b

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1118	Eau de process chipolatas/merguez	Process water (sausages/merguez)	S. Derby SD10	Environmental sample (pork industry)	Seeding 48 h at 3°C ± 2°C	/	2-3-2-0-0 (1.4)	+	7	b
1119	Eau de process chipolatas/merguez	Process water (sausages)	S. Typhimurium Ad1249	Environmental sample (pork industry)	Seeding 48 h at 3°C ± 2°C	/	0-1-1-2-2 (1.2)	+	7	b
1120	Eau de process préparation poisson	Process water (sausages/merguez)	S. Urbana Ad2334	See products	Seeding 48 h at 3°C ± 2°C	/	4-1-1-2-0 (1.6)	+	7	b
1121	Eau de process préparation poisson	Process water (fish)	S. Braenderup Ad351	See products	Seeding 48 h at 3°C ± 2°C	/	0-3-1-1-2 (1.4)	-	7	b
1122	Eau de process fromage/biscuit	Process water (biscuit/cheese)	S. Cerro Ad2151	Environmental sample (milk industry)	Seeding 48 h at 3°C ± 2°C	/	1-4-1-2-2 (2.0)	+	7	b
1123	Eau de process fromage/biscuit	Process water (biscuit/cheese)	S. Typhimurium 633	Pastry	Seeding 48 h at 3°C ± 2°C	/	0-2-1-1-0 (0.8)	-	7	b
1124	Eau de process ferments	Process water (ferments)	S. Infantis Ad1646	Environmental sample	Seeding 48 h at 3°C ± 2°C	/	0-2-1-3-3 (1.8)	+	7	b
1125	Eau de process ferments	Process water (ferments)	S. Ovakam Ad1647	Environmental sample	Seeding 48 h at 3°C ± 2°C	/	0-2-3-2-3 (2.0)	+	7	b
1539	Eau de rinçage poussoir (production poisson)	Rinsed water	S. Anatum Ad1093	Fish	Seeding 48 h at 3°C ± 2°C	/	2-3-3-0-3 (2.2)	+	7	b
1540	Eau de rinçage cutter (production poisson)	Rinsed water	S. Indiana Ad1409	Fish	Seeding 48 h at 3°C ± 2°C	/	1-1-0-1-0 (0.6)	-	7	b
1541	Eau de process madeleine	Process water (pastry)	S. Typhimurium Ad1682	Pastry	Seeding 48 h at 3°C ± 2°C	/	5-5-4-3-2 (3.8)	-	7	b
1542	Eau de process madeleine	Process water (pastry)	S. Typhimurium 633	Pastry	Seeding 48 h at 3°C ± 2°C	/	1-2-0-2-1 (1.2)	+	7	b
1547	Eau de rinçage	Rinsed water	S. Typhimurium Ad1876	Sausages	Seeding 48 h at 3°C ± 2°C	/	3-2-2-2-1 (2.0)	+	7	b
1548	Eau de rinçage	Rinsed water	S. Infantis 2556	Sausages	Seeding 48 h at 3°C ± 2°C	/	2-2-4-0-2 (2.0)	+	7	b
690	Chiffonnette poussoir biscuit	Wipe (pastry)	S. Montevideo Ad1686	Pastry	Seeding 48 h at 3°C ± 2°C	/	3-0-0-2-2 (1.4)	-	7	c
691	Chiffonnette plan de travail biscuit	Wipe (pastry)	S. Infantis Ad1685	Pastry	Seeding 48 h at 3°C ± 2°C	/	2-1-2-1-0 (1.2)	+	7	c
692	Chiffonnette poussoir propre	Wipe (pastry)	S. Derby Ad1683	Pastry	Seeding 48 h at 3°C ± 2°C	/	2-0-2-3-3 (2.0)	+	7	c
693	Chiffonnette mélangeur biscuit	Wipe (pastry)	S. Montevideo Ad1686	Pastry	Seeding 48 h at 3°C ± 2°C	/	3-0-0-2-2 (1.4)	+	7	c
694	Chiffonnette mélangeur Dito/Biscuit propre	Wipe (pastry)	S. Infantis Ad1685	Pastry	Seeding 48 h at 3°C ± 2°C	/	2-1-2-1-0 (1.2)	-	7	c
1137	Chiffonnette balance prélèvements produit à base de	Wipe (fish industry)	S. Braenderup Ad351	See products	Seeding 48 h at 3°C ± 2°C	/	0-3-1-1-2 (1.4)	+	7	c
1544	Chiffonnette atelier saucisson	Dusts (sausages)	S. Infantis 2556	Sausages	Seeding 48 h at 3°C ± 2°C	/	2-2-4-0-2 (2.0)	-	7	c
1545	Chiffonnette bol pâte (production cake salé)	Wipe (pastry)	S. Agona Ad1725	Cereals	Seeding 48 h at 3°C ± 2°C	/	5-5-0-4-5 (3.8)	+	7	c
1546	Chiffonnette bol coule (production cake salé)	Wipe (pastry)	S. Panama Ad1733	Vegetables	Seeding 48 h at 3°C ± 2°C	/	5-1-1-4-2 (2.6)	+	7	c
99	Céréales infantiles (saveur vanille)	Infant cereals	S.Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.4	+	8	a
100	Céréales infantiles (saveur briochée)	Infant cereals	S.Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.4	+	8	a
296	Lait en poudre demi-écrémé	Half skimmed milk powder	S.Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	a
297	Lait en poudre écrémé	Skimmed milk powder	S.Livingstone Ad2705	Milk powder	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	a

N° Sample	French name product	English name product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury	Inoculation			
298	Lait en poudre écrémé	Skimmed milk powder	S.Livingstone Ad2705	Milk powder	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	-	8	a
305	Céréales infantiles (saveur miel)	Infant cereals	S.Panama Ad1733	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	+	8	a
306	Céréales infantiles (saveur cacao)	Infant cereals	S.Odozi Ad2860	Cocoa	Seeding lyophilized strain 15 days/ambient temperature	/	0	+	8	a
340	Poudre de lait infantile 1er âge	Infant formula without probiotics	S.Mbandaka Ad1810	Cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.3	+	8	a
341	Poudre de lait infantile 1er âge	Infant formula without probiotics	S.Mbandaka Ad1810	Cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.3	+	8	a
342	Poudre de lait infantile 1er âge	Infant formula without probiotics	S.Mbandaka Ad1810	Cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.3	+	8	a
958	Lait en poudre écrémé	Skimmed milk powder	S.Ohio Ad2213	Raw cream	Spiking HT 8 min 56°C	0.4	0-0-2-0-0 (0.4)	+	8	a
959	Lait en poudre écrémé	Skimmed milk powder	S.Duisburg Ad1812	Ewe raw milk	Spiking HT 8 min 56°C	0.4	2-1-1-1-1 (1.2)	+	8	a
96	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6 10 ³ cfu/g	S.Anatum Ad1168	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	3.1	-	8	b
97	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics 2.7 10 ⁶ cfu/g	S.Anatum Ad1168	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	3.1	+	8	b
98	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 7.2 10 ⁶ cfu/g	S.Anatum Ad1168	Dairy product	Seeding lyophilized strain 15 days/ambient temperature	/	3.1	+	8	b
307	Céréales infantiles avec probiotiques (saveur cacao)	Infant cereals with probiotics (cocoa flavor) 6.2 10 ⁶ cfu/g	S.Odozi Ad2860	Cocoa	Seeding lyophilized strain 15 days/ambient temperature	/	0	+	8	b
308	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavor) 5.3 10 ⁶ cfu/g	S.Panama Ad1733	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	-	8	b
309	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals flavor) 1.8 10 ⁶ cfu/g	S.Panama Ad1733	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	+	8	b
960	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.9 10 ⁶ cfu/g	S.Ohio Ad2213	Raw cream	Spiking HT 8 min 56°C	0.4	0-0-2-0-0 (0.4)	+	8	b
961	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7 10 ⁵ cfu/g	S.Duisburg Ad1812	Ewe raw milk	Spiking HT 8 min 56°C	0.4	2-1-1-1-1 (1.2)	+	8	b
962	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 10 ⁶ cfu/g	S.Mbandaka Ad1722	Raw milk	Spiking HT 8 min 56°C	1.1	0-1-0-0-0 (0.2)	-	8	b
963	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals)	S.Virchow Ad1721	Infant cereals	Spiking HT 8 min 56°C	0.5	1-1-1-4-1 (1.6)	+	8	b
964	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavor) 7.0 10 ⁵ cfu/g	S.Oranienburg Ad1724	Infant cereals	Spiking HT 8 min 56°C	0.6	0-1-3-2-1 (1.4)	+	8	b
965	Céréales infantiles avec probiotiques (saveur biscuité)	Infant cereals with probiotics (biscuit flavor) 4.9 10 ⁴ cfu/g	S.Oranienburg Ad1724	Infant cereals	Spiking HT 8 min 56°C	0.6	0-1-3-2-1 (1.4)	+	8	b
1237	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 10 ² cfu/g	S.Anatum Ad2706	Milk powder	Spiking HT 8 min 56°C	0.4	6-1-5-4-1 (3.4)	+	8	b
1238	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 10 ⁵ cfu/g	S.Anatum Ad2706	Milk powder	Spiking HT 8 min 56°C	0.4	6-1-5-4-1 (3.4)	+	8	b
1239	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 10 ³ cfu/g	S.Anatum Ad2706	Milk powder	Spiking HT 8 min 56°C	0.4	6-1-5-4-1 (3.4)	+	8	b
1240	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 10 ⁶ cfu/g	S.Anatum Ad2706	Milk powder	Spiking HT 8 min 56°C	0.4	6-1-5-4-1 (3.4)	+	8	b
299	Poudre de Lactoserum	Whey powder	S.Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	-	8	c
300	Poudre de Lactoserum	Whey powder	S.Livingstone Ad2705	Milk powder	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	c
301	Caséinates	Caseinates	S.Stourbridge Ad2297	Raw milk cheese	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	c

N° Sample	French name product	English name product	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Injury	Inoculation			
302	Amidon modifié de manioc	Starch	S.Livingstone Ad2705	Milk powder	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	-	8	c
303	Maltodextrine	Maltodextrin	S.Bovismorbificans 9	Caseinates dusts	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	+	8	c
304	Amidon de manioc	Starch	S.Bovismorbificans 9	Caseinates dusts	Seeding lyophilized strain 15 days/ambient temperature	/	1.8	-	8	c
566	Farine de seigle	Rye flour	S.Agona Ad1725	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	-	8	c
567	Farine d'orge	Barley flour	S.Virchow Ad1721	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	c
568	Farine de maïs	Corn flour	S.Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	0.5	-	8	c
569	Farine de blé	Wheat flour	S.Havana Ad2728	Sunflower	Seeding lyophilized strain 15 days/ambient temperature	/	0.3	+	8	c
570	Farine de blé type T55	Wheat flour	S.Agona Ad1725	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	1.2	+	8	c
571	Farine de blé type T65	Wheat flour	S.Virchow Ad1721	Infant cereals	Seeding lyophilized strain 15 days/ambient temperature	/	0.4	+	8	c
1243	Farine de maïs	Corn flour	S.Agona Ad1725	Cereals	Spiking HT 8 min 56°C	0.5	2-2-2-1-1 (1.6)	+	8	c
1244	Farine d'orge	Barley flour	S.Agona Ad1725	Cereals	Spiking HT 8 min 56°C	0.5	2-2-2-1-1 (1.6)	+	8	c

Sample Number	Product	Strain	Origin	Injury Protocol	Injury Measurement (Log Reduction)	Inoculation level / 375g		Result
						Enumeration	Mean	
364.1	Cocoa Powder	<i>Salmonella</i> Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	-
364.2	Cocoa Powder	<i>Salmonella</i> Cerro QL 052016.20	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		0-2-0-2-1	1.0	-
364.3	Cocoa Powder	<i>Salmonella</i> Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	+
364.4	Cocoa Powder	<i>Salmonella</i> Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-4-5-4-2	3.8	+
364.5	Cocoa Powder	<i>Salmonella</i> Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	-
364.6	Cocoa Powder	<i>Salmonella</i> Kentucky QL 052016.32	Low moisture food (Dark Chocolate Bar)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-3-2-6	2.8	-
364.7	Cocoa Powder	<i>Salmonella</i> Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	+
364.8	White Chocolate Chocolate Chip Muffin Mix	<i>Salmonella</i> Cerro QL 052016.20	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		0-2-0-2-1	1.0	+
364.9	Cocoa Powder	<i>Salmonella</i> Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	-
364.10	Chocolate Pudding Mix	<i>Salmonella</i> Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-4-5-4-2	3.8	+
364.11	Baking Cocoa	<i>Salmonella</i> Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	-
364.12	Dutch Hot Cocoa Mix-Milk Chocolate	<i>Salmonella</i> Kentucky QL 052016.32	Low moisture food (Dark Chocolate Bar)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-3-2-6	2.8	-
364.13	Milk Chocolate Hot Cocoa Mix	<i>Salmonella</i> Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	+
364.14	Milk Chocolate Hot Cocoa Mix	<i>Salmonella</i> Cerro QL 052016.20	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		0-2-0-2-1	1.0	+
364.15	Chocolate Drink Powder	<i>Salmonella</i> Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	+
364.16	Cocoa Powder	<i>Salmonella</i> Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-4-5-4-2	3.8	+
364.17	Chocolate Drink Powder	<i>Salmonella</i> Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	-
364.18	Cocoa Powder	<i>Salmonella</i> Kentucky QL 052016.32	Low moisture food (Dark Chocolate Bar)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-3-2-6	2.8	-
364.19	Cocoa Powder	<i>Salmonella</i> Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	+
364.20	Organic Unsweetened Dutched Cocoa Powder						Natural Contamination	+
364.21	Cocoa Powder	<i>Salmonella</i> Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	-
364.22	Hot Chocolate Mix	<i>Salmonella</i> Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-4-5-4-2	3.8	-
364.23	Baking Cocoa Powder	<i>Salmonella</i> Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	+
364.24	Cocoa Powder	<i>Salmonella</i> Kentucky QL 052016.32	Low moisture food (Dark Chocolate Bar)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-3-2-6	2.8	+
364.25	Cocoa Powder	<i>Salmonella</i> Braenderup QL 052016.29	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		1-0-0-1-0	0.4	+
364.26	Organic Cocoa Powder	<i>Salmonella</i> Cerro QL 052016.20	Low moisture food (Non-Fat Dry Milk)	Seeding lyophilized Strain 2 weeks at room temperature		0-2-0-2-1	1.0	-
364.69	Cocoa Powder	<i>Salmonella</i> Dublin QL 052016.2	Low moisture food (Spices)	Seeding lyophilized Strain 2 weeks at room temperature		1-1-1-3-2	1.6	-
364.27	70% Cocoa Dark Chocolate	<i>Salmonella</i> Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	+
364.28	78% Cocoa Dark Chocolate	<i>Salmonella</i> Montevideo QL 052016.24	Low moisture food (Milk Chocolate Bar)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	67.5% (0.4869)	3-4-1-3-4	3.0	+
364.29	85% Cocoa Dark Chocolate	<i>Salmonella</i> Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	-
364.30	90% Cocoa Dark Chocolate	<i>Salmonella</i> Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	+
364.31	95% Cocoa Dark Chocolate	<i>Salmonella</i> Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	-
364.32	Chocolate Syrup	<i>Salmonella</i> Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2.0	+
364.33	Milk Chocolate Baking Chips	<i>Salmonella</i> Worthington QL 227400.52	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	68.4% (0.5006)	4-2-3-2-1	2.4	+
364.34	White Chocolate Chips	<i>Salmonella</i> Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	-

Sample Number	Product	Strain	Origin	Injury Protocol	Injury Measurement (Log Reduction)	Inoculation level / 375g		Result
						Enumeration	Mean	
364.35	Milk Chocolate	<i>Salmonella</i> Menhaden QL 024.20	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	+
364.36	Dark Chocolate	<i>Salmonella</i> Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	-
364.37	Milk Chocolate	<i>Salmonella</i> Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	+
364.38	Milk Chocolate	<i>Salmonella</i> Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	+
364.39	Dark Chocolate	<i>Salmonella</i> Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	-
364.40	Dark Chocolate Almond	<i>Salmonella</i> Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2.0	+
364.41	Dark Chocolate & Mint Swirl	<i>Salmonella</i> Worthington QL 227400.52	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	68.4% (0.5006)	4-2-3-2-1	2.4	-
364.42	Dark Chocolate & Sea Salt Caramel	<i>Salmonella</i> Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	+
364.43	Milk Chocolate & Caramel	<i>Salmonella</i> Menhaden QL 024.20	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	-
364.44	Dark Chocolate	<i>Salmonella</i> Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	+
364.45	80% Cocoa	<i>Salmonella</i> Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	+
364.46	Chocolate Pudding	<i>Salmonella</i> Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	+
364.67	Dark Chcoloate	<i>Salmonella</i> Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	+
364.68	Dark Chocolate	<i>Salmonella</i> Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2.0	+
364.70	Dark Chocolate	<i>Salmonella</i> Worthington QL 227400.52	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	68.4% (0.5006)	4-2-3-2-1	2.4	-
364.71	Dark Chocolate	<i>Salmonella</i> Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	-
364.72	Dark Chocolate	<i>Salmonella</i> Menhaden QL 024.20	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	-
364.73	Dark Chocolate	<i>Salmonella</i> Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	-
364.74	Dark Chocolate	<i>Salmonella</i> Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	-
364.47	Raw Organic Cacao Paste/Liquor	<i>Salmonella</i> Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	+
364.48	Cacao Butter	<i>Salmonella</i> Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	+
364.49	Cacao Paste	<i>Salmonella</i> Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2.0	+
364.50	Raw Cocoa Butter 100%						Natural Contamination	+
364.51	Chocolate Liquor Chunks	<i>Salmonella</i> Mbandaka QL 052016.6	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	65.8% (0.4679)	3-2-2-2-4	2.6	+
364.52	Cocoa Butter Refined	<i>Salmonella</i> Menhaden QL 024.20	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	-
364.53	Organic Cacao Paste	<i>Salmonella</i> Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	-
364.54	Organic Cocoa Butter Wafers	<i>Salmonella</i> Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature		3-3-4-2-2	2.8	+
364.55	Organic Raw Cacao Beans	<i>Salmonella</i> Infantis QL 052016.18	Low moisture food (Chocolate Powder)	Seeding lyophilized Strain 2 weeks at room temperature		4-1-2-4-2	2.6	-

Sample Number	Product	Strain	Origin	Injury Protocol	Injury Measurement (Log Reduction)	Inoculation level / 375g		Result
						Enumeration	Mean	
364.56	Unrefined Cocoa Butter	<i>Salmonella</i> Orthmarschen QL 024.13	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.5% (0.5879)	4-5-5-1-2	3.4	+
364.57	Cocoa Beans	<i>Salmonella</i> Javiana QL 052016.30	Low moisture food (Seasonings)	Seeding lyophilized Strain 2 weeks at room temperature		2-1-1-5-2	2.2	+
364.58	Cocoa Butter Refined	<i>Salmonella</i> Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	70.6% (0.5314)	3-3-4-2-2	2.8	-
364.59	Cocoa Beans	<i>Salmonella</i> Livingstone QL 227163.2R	Environmental isolate. spice manufacturing plant	Seeding lyophilized Strain 2 weeks at room temperature		1-4-2-6-2	3.0	+
364.60	Organic Cocoa Butter Wafers	<i>Salmonella</i> Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	70.6% (0.5314)	3-3-4-2-2	2.8	+
364.61	Organic Cocoa Beans						Natural contamination	+
364.62	Cocoa beans	<i>Salmonella</i> Livingstone QL 227163.2R	Environmental isolate. spice manufacturing plant	Seeding lyophilized Strain 2 weeks at room temperature		1-4-2-6-2	3.0	-
364.63	Raw Cacao Beans	<i>Salmonella</i> Livingstone QL 227163.2R	Environmental isolate. spice manufacturing plant	Seeding lyophilized Strain 2 weeks at room temperature		1-4-2-6-2	3.0	+
364.64	Cocoa Butter	<i>Salmonella</i> Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	70.6% (0.5314)	3-3-4-2-2	2.8	+
364.65	Organic Raw Cacao Beans	<i>Salmonella</i> Livingstone QL 227163.2R	Environmental isolate. spice manufacturing plant	Seeding lyophilized Strain 2 weeks at room temperature		1-4-2-6-2	3.0	-
364.66	Cocoa Butter	<i>Salmonella</i> Typhimurium QL 052016.43	Environmental isolate. dairy manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	75.4% (0.5878)	0-4-2-1-2	1.8	+
364.75	Cocoa Butter	<i>Salmonella</i> Typhimurium QL 078.2	Environmental isolate. spice manufacturing plant	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	72.3% (0.5543)	0-0-2-1-1	0.8	-
364.76	Cocoa Butter	<i>Salmonella</i> Senftenberg QL 052016.19	Low moisture food (Non-Fat Dry Milk)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	71.0% (0.5315)	1-1-2-1-1	1.2	-
364.77	Cocoa Butter	<i>Salmonella</i> Westhampton QL 227400.1	Environmental isolate. ingredient facility	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	73.6% (0.5740)	2-4-1-2-1	2	-
364.78	Cocoa Butter	<i>Salmonella</i> Worthington QL 227400.52	Low moisture food (Spices)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	68.4% (0.5006)	4-2-3-2-1	2.4	-
364.79	Cocoa Butter	<i>Salmonella</i> Montevideo QL 052016.24	Low moisture food (Milk Chocolate Bar)	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	67.5% (0.4869)	3-4-1-3-4	3.0	-
364.80	Cocoa Butter	<i>Salmonella</i> Menhaden QL 024.20	Low Moisture Ingredient	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	69.2% (0.5082)	2-3-3-2-1	2.2	-
364.81	Cocoa Butter	<i>Salmonella</i> Kaitaan QL 024.7	Low Moisture product	Seeding Heat Stressed 10 ± 1 minute at 50 ± 1°C for 2 weeks at room temperature	70.6% (0.5314)	3-3-4-2-2	2.8	-

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Dry Pet Food (375g)	Savory Beef and Chicken Mini Bites Kibble	41	1,2,2,0,1 (1,2)		Salmonella Saintpaul QL 2281
	Small Dog IncrediBITES Beef	43	4,3,2,1,1 (2,2)		Salmonella Worthington QL 7400
	Puppy Chicken and Vegetable Kibble	47	1,2,2,1,1 (1,6)		Salmonella Heidelberg QL 4344
	Complete Chicken and Rice Puppy Kibble	107	2,2,3,4,1 (2,4)		Salmonella Saintpaul QL 2281
	Filet Mignon and Vegetable Adult Kibble	108	2,2,1,3,1 (1,8)		Salmonella Jamaica QL 5478
	Chicken and Brown Rice Puppy Kibble	109	1,2,1,0,1 (1,0)		Salmonella Heidelberg QL 4344
	Life Protection Support Puppy Kibble	218	2,3,1,1,2 (1,8)		Salmonella Jamaica QL 5478
	Premium Nutrition Kibble For Cats	220	2,0,4,2,1 (1,8)		Salmonella Worthington QL 7400
	Complete Cat Kibble	222	1,2,4,2,4 (2,6)		Salmonella Sylvania QL 7400b
	One Plus Support Kitten Kibble	224	0,1,2,0,1 (0,8)		Salmonella Westhampton QL 227163
	Little Bites Small Dog Kibble	226	1,2,3,3,1 (2,0)		Salmonella Worthington QL 7400
	Small Breed Adult Dog Kibble	227	1,3,4,4,2 (2,8)		Salmonella Montevideo QL 4349
	Urinary Tract Protective Dog Kibble	228	4,3,1,4,1 (2,6)		Salmonella Montevideo QL 4349
	Active Adult Formula Adult Dog Kibble	231	4,4,2,1,2 (2,6)		Salmonella Sylvania QL 7400b
	Grain Free Dog Kibble	233	1,1,0,2,0 (0,8)		Salmonella Sylvania QL 7400b
	Small Dog Milk Bone Dry Dog Treats	235	3,1,2,2,0 (1,6)		Salmonella Worthington QL 7400
Wet Pet Food (375g)	Lamb and Brown Rice cuts in Gravy	48	2,2,1,0,1 (1,2)	0,58	Salmonella Senftenberg QL 3024
	Beef Cuts in Gravy	50	2,2,3,1,2 (2,0)	0,62	Salmonella Westhampton QL 7400
	Chopped and Ground Chicken Canned Food	110	2,5,3,1,1 (2,0)	0,64	Salmonella Typhimurium QL 11007-2
	Chopped and Ground Beef Canned Food	111	3,4,1,1,1 (2,0)	0,62	Salmonella Westhampton QL 227163
	Duck and Chicken Grilled Bits	238	3,1,5,0,0 (1,8)	0,72	Salmonella Livingstone QL 091313.1
	Puppy Support Wet Dog Food	240	5,4,1,3,2 (3,0)	0,64	Salmonella Typhimurium QL 11007-2
	Joint Support Wet Dog Food	242	Natural contamination		
	Organic Chicken Chunk Dinners	244	3,6,0,5,1 (3,0)	0,52	Salmonella Arizonae QL 11007-4
	Baked Chicken Dinner Chunks Wet Dog Food	245	2,1,3,4,0 (2,0)	0,62	Salmonella Westhampton QL 7400
	Turkey and Chicken Pâté for Dogs	247	3,1,2,1,1 (1,6)	0,76	Salmonella Newington QL 0248
	Chicken Entrée Chunks for Dogs	249	2,5,1,0,2 (2,0)	0,72	Salmonella Livingstone QL 091313.1
	Shredded White Fish Tuna	253	2,1,0,3,2 (1,6)	0,76	Salmonella Newington QL 0248
	Chicken Stew Balanced Diet Wet Dog Food	255	3,2,1,1,1 (1,6)	0,72	Salmonella Livingstone QL 091313.1
	Tender Chicken Moist Bites for Cats	258	1,2,4,1,2 (2,0)	0,66	Salmonella Tennessee QL 11031.3
	Sliced Chicken Roast for Pets	261	1,2,4,5,1 (2,6)	0,66	Salmonella Tennessee QL 11031.3

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Dry Pet Food (25 g)	Savory Beef and Chicken Mini Bites Kibble	51	1,2,2,0,1 (1,2)		<i>Salmonella</i> Saintpaul QL 2281
	Puppy Chicken and Vegetable Kibble	57	1,2,2,1,1 (1,6)		<i>Salmonella</i> Heidelberg QL 4344
	Complete Chicken and Rice Puppy Kibble	112	2,2,3,4,1 (2,4)		<i>Salmonella</i> Saintpaul QL 2281
	Filet Mignon and Vegetable Adult Kibble	113	2,2,1,3,1 (1,8)		<i>Salmonella</i> Jamaica QL 5478
	Chicken and Brown Rice Puppy Kibble	114	1,2,1,0,1 (1,0)		<i>Salmonella</i> Heidelberg QL 4344
	Life Protection Support Senior Dog Kibble	309	2,3,1,1,2 (1,8)		<i>Salmonella</i> Jamaica QL 5478
	Premium Nutrition Kibble For Cats	310	3,4,5,1,0 (2,6)		<i>Salmonella</i> Worthington QL 7400
	One Plus Support Kitten Kibble	314	5,1,4,2,2 (2,8)		<i>Salmonella</i> Westhampton QL 227163
	Chicken Flavored First Year Kitten Kibble	315	3,1,2,0,4 (2,0)		<i>Salmonella</i> Sylvania QL 7400b
	Small Breed Adult Dog Kibble	317	6,2,1,3,5 (3,4)		<i>Salmonella</i> Montevideo QL 4349
	Urinary Tract Protective Dog Kibble	318	1,3,2,4,2 (2,4)		<i>Salmonella</i> Montevideo QL 4349
	Longevity Support Cat Kibble	319	5,2,2,4,3 (3,2)		<i>Salmonella</i> Sylvania QL 7400b
	Beef Dog Kibble	322	1,6,0,5,2 (2,8)		<i>Salmonella</i> Senftenberg QL 3024
	Chicken Flavored Cat Treats	324	1,1,3,2,1 (1,6)		<i>Salmonella</i> Senftenberg QL 3024
	Variety Pack Snap Dog Treats	326	3,2,4,2,2 (2,2)		<i>Salmonella</i> Senftenberg QL 3024
Wet Pet Food (25 g)	Lamb and Brown Rice cuts in Gravy	58	2,2,1,0,1 (1,2)	0,58	<i>Salmonella</i> Senftenberg QL 3024
	Beef Cuts in Gravy	60	2,2,3,1,2 (2,0)	0,62	<i>Salmonella</i> Westhampton QL 7400
	Chopped and Ground Chicken Canned Food	115	2,5,3,1,1 (2,0)	0,64	<i>Salmonella</i> Typhimurium QL 11007-2
	Chopped and Ground Beef Canned Food	116	3,4,1,1,1 (2,0)	0,62	<i>Salmonella</i> Westhampton QL 227163
	Chicken and Salmon Grilled Bits	327	1,6,2,1,1 (2,2)	0,72	<i>Salmonella</i> Livingstone QL 091313.1
	Duck and Chicken Grilled Bits	328	6,4,2,1,4 (3,4)	0,64	<i>Salmonella</i> Arizonae QL 11007-4
	Puppy Support Wet Dog Food	330	3,3,1,0,1 (1,6)	0,52	<i>Salmonella</i> Typhimurium QL 11007-2
	Joint Support Wet Dog Food	332	Natural contamination		
	Baked Chicken Dinner Chunks Wet Dog Food	335	1,4,3,2,0 (2,0)	0,62	<i>Salmonella</i> Westhampton QL 7400
	Turkey and Chicken Pâté for Dogs	337	2,2,3,0,1 (1,6)	0,76	<i>Salmonella</i> Newington QL 0248
	Ocean Fish and Tuna Cat Pâté	340	4,5,3,2,2 (3,2)	0,72	<i>Salmonella</i> Arizonae QL 11007-4
	Shredded White Fish Tuna	343	4,2,2,1,2 (2,2)	0,76	<i>Salmonella</i> Newington QL 0248
	Fresh Home Cooked Chicken Chunk Pâté For Dogs	347	2,4,2,2,1 (2,2)	0,72	<i>Salmonella</i> Livingstone QL 091313.1
	Tender Chicken Moist Bites for Cats	348	5,6,1,3,3 (3,6)	0,66	<i>Salmonella</i> Tennessee QL 11031.3
	Sliced Chicken Roast for Pets	351	2,2,4,3,2 (2,6)	0,66	<i>Salmonella</i> Tennessee QL 11031.3

* High fat (≥ 20%) content 6887 sample prep followed

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Raw (375g)	Fresh Ground Pork (40% Fat)*	1	2,1,1,2,1 (1,4)		Salmonella Anatum ATCC 9270
	Country Pork Ground Sausage (25% Fat)*	2	2,3,1,1,0 (1,4)		Salmonella Anatum ATCC 9270
	Chorizo Pork Sausage (25% Fat)*	3	4,3,3,1,0 (2,8)		Salmonella Enteritidis CCUG 21288
	Fresh Diced Pork Tips (65% Fat)*	4	natural contamination		
	Raw Ground Beef (73% Lean)*	6	2,4,2,0,1 (1,8)		Salmonella Enteritidis USDA ARS 12
	Raw Shaved Pork*	81	2,2,3,2,1 (2,0)		Salmonella Enteritidis USDA ARS 12
	Fresh Ground Pork (40% Fat)*	82	3,4,3,1,2 (2,6)		Salmonella Anatum ATCC 9270
	Fresh Diced Pork Tips (65% Fat)*	83	2,2,4,1,1 (2,0)		Salmonella Anatum ATCC 9270
	Raw Shaved Beef	86	1,5,1,2,2 (2,2)		Salmonella Enteritidis USDA ARS 12
	Raw Ground Beef (73% Lean)*	88	2,6,2,1,1 (2,4)		Salmonella Enteritidis USDA ARS 12
	Flat Iron Flank Steak	461	1,2,5,1,1 (2,0)		Salmonella Typhimurium ATCC 14028
	Lamb Loin Chops	463	1,3,3,1,3 (2,2)		Salmonella Typhimurium ATCC 14028
	Flanken Beef Short Ribs*	464	natural contamination		
	Beef Bottom Sirloin Steak	467	2,3,5,1,1 (2,4)		Salmonella Enteritidis CCUG 21288
Seasoned and Marinated (375g)	Roasted Garlic & Herb Pork Tenderloin (Marinated)	5	natural contamination		
	Sweet Chili Lime Chicken Breast (Marinated)	8	1,2,1,1,0 (1,0)		Salmonella Pullorum ATCC 13036
	Al Pastor Boneless Pork Dices (Marinated)*	10	1,4,1,0,2 (1,6)		Salmonella Anatum ATCC 9270
	California Garlic Seasoned Marinated Pork Chops	84	2,1,0,2,3 (1,6)		Salmonella Pullorum ATCC 13036
	Chili and Red Pepper Applewood Smoked marinated Beef Filet Skewers	85	3,3,4,1,2 (2,6)		Salmonella Preston QL 024.16
	Chimichurri Street Taco Marinated Flank Steak	87	1,2,2,2,3 (2,0)		Salmonella Preston QL 024.16
	Seasoned Boneless Beef Brisket	471	1,2,3,1,1 (1,6)		Salmonella Enteritidis CCUG 21288
	Herb and Olive Oil Pork Tenderloin Medallions	472	2,5,1,1,1 (2,0)		Salmonella Preston QL 024.16
	Seasoned Beef Meatloaf*	476	3,1,4,1,2 (2,2)		Salmonella Houtenae ATCC 15783
	Tuscan Herb Pork Loin	478	5,1,1,0,3 (2,0)		Salmonella Preston QL 024.16
	BBQ Seasoned Pork Tenderloin	479	1,4,2,0,4 (2,2)		Salmonella Houtenae ATCC 15783
	Pepper Seasoned Beef Loin Steak	481	5,1,3,1,1 (2,2)		Salmonella Salamae QL 02415
	Chophouse Dry Blend Seasoned Pork Chops	483	4,4,5,0,1 (2,8)		Salmonella Salamae QL 02415
Frozen (375g)	Frozen Ground Veal	488	1,1,3,3,5 (2,6)		Salmonella Typhimurium ATCC BAA-215
	Ground Beef Crumbles*	489	1,2,6,0,1 (2,0)		Salmonella Newport ATCC 6962
	91% Lean Beef Patties	492	4,5,1,0,1 (2,2)		Salmonella Newport ATCC 6962
	85% Lean Beef Patties	493	1,5,0,2,2 (2,0)		Salmonella Ohio UPENN STS 81
	Premium Pork Sausage Patties*	495	1,6,0,0,3 (2,0)		Salmonella Preston QL 024.16
	Hot Pork Sausage Patties*	496	2,1,3,3,1 (2,0)		Salmonella Ohio UPENN STS 81
	Prime Rib Beef Patties	497	2,1,1,4,2 (2,0)		Salmonella Oranienburg QL 024.3
	Pork Sausage Links*	499	4,0,1,1,2 (1,6)		Salmonella Oranienburg QL 024.3
	80% Lean Beef Patties*	501	5,6,0,0,1 (2,4)		Salmonella Typhimurium ATCC BAA-215
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	504	2,4,2,2,2 (2,0)		Salmonella Orithmarschen QL 024.13
	80% Lean Organic Beef Burgers*	506	6,2,0,1,3 (2,4)		Salmonella Orithmarschen QL 024.13

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Raw (25 g)	73% Lean Ground Beef*	563	2,1,1,0,1 (1,0)		<i>Salmonella</i> Pullorum ATCC 13036
	Shaved Pork*	565	1,2,1,1,1 (1,2)		<i>Salmonella</i> Pullorum ATCC 13036
	Fresh Ground Pork*	568	4,1,0,1,2 (1,6)		<i>Salmonella</i> Pullorum ATCC 13036
	Country Pork Sausage*	570	1,1,3,1,2 (1,6)		<i>Salmonella</i> Typhimurium ATCC BAA-215
	Hot Italian Sausage*	572	1,1,2,1,4 (2,0)		<i>Salmonella</i> Typhimurium ATCC BAA-215
	Raw Ground Pork*	573	1,1,3,1,1 (1,4)		<i>Salmonella</i> Typhimurium ATCC BAA-215
	Flat Iron Flank Steak	575	1,2,5,1,1 (2,0)		<i>Salmonella</i> Typhimurium ATCC 14028
	Lamb Loin Chops	577	1,3,3,1,3 (2,2)		<i>Salmonella</i> Typhimurium ATCC 14028
	Flanken Beef Short Ribs*	578	Natural contamination		
	Beef Bottom Sirloin Steak	581	2,3,5,1,1 (2,4)		<i>Salmonella</i> Enteritidis CCUG 21288
Seasoned and Marinated (25 g)	Teriyaki Pork Tenderloin	585	1,2,4,1,0 (1,6)		<i>Salmonella</i> Houtenae ATCC 15783
	Came Asada Loin Flank Steak	586	6,0,0,1,2 (1,8)		<i>Salmonella</i> Pomona ATCC 10729
	Roasted Garlic and Herb Pork Tenderloin	588	1,1,4,1,1 (1,6)		<i>Salmonella</i> Pomona ATCC 10729
	Peppercorn Pork Tenderloin	590	1,2,2,3,0 (1,6)		<i>Salmonella</i> Pomona ATCC 10729
	Seasoned Boneless Beef Brisket	591	1,2,3,1,1 (1,6)		<i>Salmonella</i> Enteritidis CCUG 21288
	Brown Sugar Pork Belly*	593	0,1,1,4,1 (1,4)		<i>Salmonella</i> Pomona ATCC 10729
	Seasoned Beef Meatloaf*	596	3,1,4,1,2 (2,2)		<i>Salmonella</i> Houtenae ATCC 15783
	BBQ Seasoned Pork Tenderloin	599	1,4,2,0,4 (2,2)		<i>Salmonella</i> Houtenae ATCC 15783
	Pepper Seasoned Beef Loin Steak	601	5,1,3,1,1 (2,2)		<i>Salmonella</i> Salamae QL 02415
	Chophouse Dry Blend Seasoned Pork Chops	603	4,4,5,0,1 (2,8)		<i>Salmonella</i> Salamae QL 02415
Frozen (25 g)	Ground Beef Crumbles*	609	1,2,6,0,1 (2,0)		<i>Salmonella</i> Newport ATCC 6962
	91% Lean Beef Patties	612	4,5,1,0,1 (2,2)		<i>Salmonella</i> Newport ATCC 6962
	85% Lean Beef Patties	613	1,5,0,2,2 (2,0)		<i>Salmonella</i> Ohio UPENN STS 81
	Hot Pork Sausage Patties*	616	2,1,3,3,1 (2,0)		<i>Salmonella</i> Ohio UPENN STS 81
	Prime Rib Beef Patties	617	2,1,1,4,2 (2,0)		<i>Salmonella</i> Oranienburg QL 024.3
	Pork Sausage Links*	619	4,0,1,1,2 (1,6)		<i>Salmonella</i> Oranienburg QL 024.3
	Country Style Pork Scrapple*	622	1,1,2,1,3 (1,6)		<i>Salmonella</i> Pomona ATCC 10729
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	624	2,4,2,2,2 (2,0)		<i>Salmonella</i> Orthmarschen QL 024.13
	80% Lean Organic Beef Burgers*	626	6,2,0,1,3 (2,4)		<i>Salmonella</i> Orthmarschen QL 024.13
	Grass Fed Beef Burgers	627	1,2,4,0,1 (1,6)		<i>Salmonella</i> Enteritidis CCUG 26522

* High fat (≥ 20%) content 6887 sample prep followed

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Powdered Infant Formula (no Probiotics)	Soy Based Infant Formula With Iron (no Probiotics)	65	2,3,2,2,1 (2,0)		Salmonella Kahla ATCC 9263
	Gentle Soy Formula (no Probiotics)	68	4,1,1,2,3 (2,2)		Salmonella Mbandaka FDA 37N
	Plant Based Dairy Free Formula (no Probiotics)	69	1,1,2,0,2 (1,2)		Salmonella Enteritidis CCUG 26522
	Milk Based Infant Formula With Iron (no Probiotics)	117	2,1,2,3,1 (1,8)		Salmonella Enteritidis CCUG 26522
	Infant Formula with A2 β - Casein Protein (no Probiotics)	118	2,3,1,1,2 (1,8)		Salmonella Enteritidis CCUG 26522
	Soy infant formula with Iron	126	4,3,5,1,1 (2,8)		Salmonella Mbandaka FDA 37N
	Milk Based infant Formula	128	6,2,1,0,4 (2,6)		Salmonella Mbandaka FDA 37N
	Whole Milk Infant Formula	130	1,1,5,1,4 (2,4)		Salmonella Kahla ATCC 9263
	Goat Milk Based Infant Formula	131	6,2,1,1,6 (3,2)		Salmonella Poona NCTC 4840
	Infant Formula for Food Sensitivities	133	2,2,3,2,4 (2,6)		Salmonella Mbandaka FDA 37N
	Non-GMO Organic Soy Based Infant Formula	135	6,3,1,1,1 (2,4)		Salmonella Mbandaka FDA 37N
	Organic Sensitive DHA and ARA Infant Formula	137	1,5,1,3,2 (2,4)		Salmonella Poona NCTC 4840
Powdered Infant Formula (with Probiotics)	Grass Fed Milk Based Formula w/ Probiotics	61	2,1,1,2,2 (1,6)		Salmonella Senftenberg QL 11031.2
	Organic Dairy Infant Formula w/ Probiotics	66	3,3,1,0,0 (1,4)		Salmonella Enteritidis CCUG 26522
	Complete Infant Formula w/ Probiotics	70	2,2,5,0,1 (2,0)		Salmonella Kahla ATCC 9263
	Total Milk Based Infant Formula w/ Probiotics	119	5,6,0,0,1 (2,4)		Salmonella Poona NCTC 4840
	Gentle Digestive Infant Formula w/ Probiotics	120	2,3,4,1,1 (2,2)		Salmonella Kahla ATCC 9263
	Soothe Pro for Gentle Tummies w/ Probiotics	139	2,1,1,3,1 (1,6)		Salmonella Senftenberg QL 11031.2
	Hypoallergenic Infant Formula w/ Iron and Probiotics	142	1,5,1,1,1 (1,8)		Salmonella Senftenberg QL 11031.2
	Nan Supreme Pro w/ Probiotics	143	1,3,1,2,2 (1,8)		Salmonella Senftenberg QL 11031.2
	Pure Bliss Non - GMO milk-based formula	144	1,4,1,3,1 (2,0)		Salmonella Kahla ATCC 9263
	Neonate Amino Acid Based Infant Formula	145	1,2,2,2,3 (2,0)		Salmonella Senftenberg QL 11031.2
	Gold Plus Milk Based Infant Formula	147	2,1,2,0,2 (1,4)		Salmonella Enteritidis CCUG 27021
	Nutramigen Hypoallergenic w/ Probiotics	149	1,1,1,4,1 (1,6)		Salmonella Enteritidis CCUG 27021
Related Products/Ingredients	Organic Crispy Beet and Berry Fruit Chews	151	2,3,1,4,1 (2,2)		Salmonella Enteritidis CCUG 27021
	Banana and Strawberry Puff Cereal	152	4,2,3,3,1 (2,6)		Salmonella Galiema QL 024.2
	Oatmeal, Carrot, Lentils, and Apple Baby Cereal	155	2,2,0,3,1 (1,6)		Salmonella Enteritidis CCUG 27021
	Infant Oatmeal	157	2,1,0,1,3 (1,4)		Salmonella Enteritidis CCUG 27021
	Arrow Root Biscuits	159	1,1,1,4,2 (1,8)		Salmonella Galiema QL 024.2
	Rice Based Baby Cereal	161	1,2,3,1,1 (1,6)		Salmonella Galiema QL 024.2
	Infant Oatmeal with Dried Strawberries and Bananas	163	4,1,4,2,1 (2,4)		Salmonella Poona NCTC 4840
	Organic Infant Chickpea and Apple Oatmeal	165	1,2,2,0,2 (1,4)		Salmonella Galiema QL 024.2
	Oat, Rice, and Prune Infant Cereal	167	0,1,1,0,3 (1,0)		Salmonella Galiema QL 024.2
	Wheat and Banana Fruit Cereal	168	2,1,1,1,1 (1,2)		Salmonella Jerusalem QL 024.12
	Banana, Almond, and Buckwheat Cereal	169	2,0,3,3,2 (2,0)		Salmonella Poona NCTC 4840

Category	Item	Sample No	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Sprouted Seeds and Leafy Greens	Celery Sprouts and Hearts	22	3,2,1,1,1 (1,6)		<i>Salmonella</i> Jerusalem QL 024.12
	Pea Tips and Sprouts	24	1,1,1,0,1 (0,8)		<i>Salmonella</i> Muendchen ATCC BAA-1594
	Sprouting Cauliflower	25	2,3,2,2,1 (2,0)		<i>Salmonella</i> Abaeteluba ATCC 35640
	Baby Spinach	26	2,1,1,0,1 (1,0)		<i>Salmonella</i> Jerusalem QL 024.12
	Spring Mix Greens	29	1,2,1,0,2 (1,2)		<i>Salmonella</i> Jerusalem QL 024.12
	Collard Greens	30	2,2,0,1,1 (1,2)		<i>Salmonella</i> Muendchen ATCC BAA-1594
	Alfalfa Sprouts	97	1,2,2,3,1 (1,8)		<i>Salmonella</i> Abaeteluba ATCC 35640
	Clover Sprouts	98	2,2,0,1,2 (1,4)		<i>Salmonella</i> Arizonae QL 011414.2
	Romaine Hearts	99	2,1,0,1,2 (1,2)		<i>Salmonella</i> Jerusalem QL 024.12
	Tunip Greens	100	2,0,0,3,1 (1,2)		<i>Salmonella</i> Muendchen ATCC BAA-1594
	Tender Whole Spinach	101	2,2,1,1,1 (1,4)		<i>Salmonella</i> Muendchen ATCC BAA-1594
	Field Greens	352	2,1,3,1,0 (1,4)		<i>Salmonella</i> Muendchen ATCC BAA-1594
	Mixed Greens	358	natural contamination		
	Romaine Head	359	natural contamination		
Vegetables	French Style Green Beans	361	1,8,0,0,1 (2,0)		<i>Salmonella</i> Abaeteluba ATCC 35640
	Cauliflower	364	natural contamination		
	Baby Carrots	365	1,2,3,1,1 (1,6)		<i>Salmonella</i> Arizonae QL 011414.2
	Mini Seedless Cucumbers	367	3,4,0,4,0 (2,2)		<i>Salmonella</i> Menhaden QL 024.20
	Artichokes	369	1,1,0,2,4 (1,6)		<i>Salmonella</i> Menhaden QL 024.20
	Whole Kernel Corn	371	1,1,3,4,0 (1,8)		<i>Salmonella</i> Abaeteluba ATCC 35640
	Frozen Sweet Corn	373	1,2,2,2,2 (1,4)		<i>Salmonella</i> Arizonae QL 011414.2
	Frozen Mixed Vegetables	374	2,4,0,0,1 (1,4)		<i>Salmonella</i> Arizonae QL 011414.2
	Butternut Squash	376	1,2,3,0,0 (1,2)		<i>Salmonella</i> Abaeteluba ATCC 35640
	Frozen Broccoli	378	2,1,0,5,1 (1,8)		<i>Salmonella</i> Menhaden QL 024.20
	Frozen Lima Beans	379	1,1,6,0,1 (1,8)		<i>Salmonella</i> Menhaden QL 024.20
	Frozen Peas	381	1,1,3,1,1 (1,4)		<i>Salmonella</i> Arizonae QL 011414.2
Fruits and juices	Frozen Sliced Strawberries and Bananas	383	2,1,0,2,1 (1,2)		<i>Salmonella</i> Saintpaul ATCC 9712
	Frozen Strawberry and Mango Blend	384	2,5,1,1,4 (2,6)		<i>Salmonella</i> Enteritidis ATCC 4931
	Frozen All Natural Passion Fruit	386	0,1,2,4,2 (1,8)		<i>Salmonella</i> Menhaden QL 024.20
	Peaches	387	4,5,1,1,0 (2,2)		<i>Salmonella</i> Enteritidis ATCC 4931
	Gala Apples	388	1,0,5,0,4 (2,0)		<i>Salmonella</i> Saintpaul ATCC 9712
	Frozen Mango Chunks	390	0,2,2,3,1 (1,2)		<i>Salmonella</i> Saintpaul ATCC 9712
	Pineapple Wedges	391	1,5,3,2,1 (2,4)		<i>Salmonella</i> Enteritidis ATCC 4931
	Green Seedless Grapes	394	2,4,0,2,2 (2,0)		<i>Salmonella</i> Saintpaul ATCC 9712
	Fresh Cut Seedless Watermelon	396	6,0,3,1,2 (2,4)		<i>Salmonella</i> Saintpaul ATCC 9712
	Blackberries	400	1,1,3,4,5 (2,8)		<i>Salmonella</i> Enteritidis ATCC 4931
	Fresh Bananas	404	natural contamination		

Category	Item	Sample No.	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Strain
Pet Feed ¹	Junior cat kibble	1854699	4.4	1,09	S. salamae ZHL075
	Food for dwarf rabbits	1854700	4.4	1,09	S. salamae ZHL075
	Macaroni for dogs	1854701	4.4	1,09	S. Enteritidis CLM641
	Dog food - 25 kg	1854702	4.4	1,09	S. Cerro ZEK839
	Bites in dog sauce	1854703	4.4	1,09	S. Cerro ZEK839
	Slow Cooked in Cat Sauce	1854704	4.4	1,16	S. Cerro ZEK839
	Hamster food	1854705	4.2	1,16	S. Cerro ZEK839
	Food for dwarf rabbits	1854708	4.2	1,16	S. Ibadan CUF795
	Cat kibble without cereals	1854751	1.4	1,04	S. Ibadan CUF795
	Dog food with veal and carrots	1854752	1.4	1,04	S. Derby APX671
	Cat kibble	1854753	1.4	2,29	S. Enteritidis CLM641
	Terrine in sauce for cats - salmon / carrots	1854754	2.6	2,29	S. Enteritidis CLM641
	Cat terrine without cereals	1854755	3.2	2,46	S. Bredeney AVJ247
	Kibble for little dog	1854756	3.2	2,46	S. Bredeney AVJ247
	Kibble for big dog	1854757	2.8	2,79	S. Kottbus APN015
	Beef terrine for cat	1854758	2.8	2,79	S. Kottbus APN015
	Lamb terrine for cat	1854759	3.8	2,33	S. Typhimurium EFN653
	Poultry and carrot terrine for dog	1854760	3.8	2,33	S. Typhimurium EFN653
	Chicken and vegetables terrine for dog	1854761	3.6	1,47	S. Putten ZJU567
	Terrine in sauce for cats - poultry / green bean	1854762	3.6	1,47	S. Putten ZJU567
	Food for guinea pigs	1854706	4.2	1,16	S. Oranienburg ZLQ024
	Bird food	1854707	4.2	1,16	S. Oranienburg ZLQ024

¹ Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

Category	Item	Sample No.	Inoculation Level	Level of Injury for Heat Treated Cultures	Inoculating Organism
Livestock Feed ¹	Poultry feed	1778879	32	3,2	S. Anatum BGZ322
	Oats	1854717	1.0	1,0	S. Anatum BGZ322
	Rapeseed meal	1854718	1.0	1,0	S. Michigan ZMF746
	Rabbit food	1854719	1.0	1,0	S. Michigan ZMF746
	Corn and rapeseed flour	1854720	1.0	1,0	S. Michigan ZMF746
	Horse food	1778878	32	3,2	S. Anatum BGZ322
	Pig food	1778881	32	3,2	S. Anatum BGZ322
	Fish food	1778882	32	3,2	S. Anatum BGZ322
	Corn flour	1854715	1.0	1,0	S. Michigan ZMF746
	Barley granulet	1854716	1.0	1,0	S. Michigan ZMF746
	Poultry feed	1854777	3.0	3,0	S. Give JAV805
	Oats	1854778	3.0	3,0	S. Give JAV805
	Soybean meal	1854779	3.0	3,0	S. Give JAV805
	Sheep feed	1854780	3.0	3,0	S. Give JAV805
	Lamb feed	1854781	3.0		S. Give JAV805
Ingredients for Feed Products ¹	Soy proteins	2319037	24		S. salamae ZH-L075
	Insect meal	2319038	3.6		S. salamae ZH-L075
	Chicken meal	2319039	3.8		S. Cerro ZEK839
	Beef meal	2319040	3.6		S. Enteritidis CLM641
	Fish meal	2319041	5.0		S. Enteritidis CLM641
	Poultry protein concentrate	2319042	3.8		S. Bredeney AMJ247
	Rice fiber	2319043	3.2		S. Bredeney AMJ247
	Pea fiber	2319044	3.2		S. Ibadan CJF795
	Cereals	2319045	4.0		S. Ibadan CJF795
	Broad bean flour	2319046	24		S. Ibadan CJF795

¹ Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

APPENDIX 4: RAW DATA SENSITIVITY STUDY

For most of the samples. the following abbreviations are used:

m:	minority level of target analyte
M:	majority 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
*:	1/10 enrichment dilution
NC:	non characteristic PCR curve
No more lysate to run the PCR test once or twice	
Discordant result between 7500 Fast (initial validation result) and QS5.	

For the cocoa and chocolates study. the following abbreviations are used

Observations of the culture plates		Data comparison between the alternative and the reference methods	
t	Only typical colonies present	PA	Positive Agreement
at	Only atypical colonies present	NA	Negative Agreement
m	Both typical and atypical colonies present	PD	Positive Deviation
ng	No growth present	ND	Negative Deviation

MEAT PRODUCTS PikoReal PCR instrument (2014)																											
N° Sampl e	French name product	English name product	Protocol	Reference method: ISO 6579					Alternative method: SureTect <i>Salmonella</i> - PikoReal																Category	Type	
				RVS broth		MKTTn broth		Resu lt	After incubation time												After storage for 72 h at 5 ± 3°C						
				XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar		PCR result(Ct)	Confirmatory tests								Agreement		PCR result	Confir- matory tests	Fina l resu lt	Agre- ement				
										<i>Brilliance Salmonella</i> Agar				RVS/ <i>Brilliance Salmonella</i> Agar				<i>Brilliance</i>	<i>RVS/ Brilliance</i>								
										Typical colonies	Late x	Microba ct GNB	Reference method tests	Final result	Typical colonies	Late x	Micr o-bact	Reference method tests	Final result	<i>Brilliance</i>	<i>RVS/ Brilliance</i>						
4	Viande gros grain de volaille	Raw poultry meat	BPW	-	-	-	-	-	i/-	-				-	-				-	NA	NA				1	a	
9	Filet mignon	Raw pork meat	BPW	+M	+M	+1/2	+m	+	33.36(+)	+m	+	+	+	+	+M	+		+	+	PA	PA	35.31(+)	+	+	PA	1	a
11	Viande séparée de volaille	Raw poultry meat	BPW	-	-	-	-	-	-	-				-	-			-	-	NA	NA				1	a	
15	Viande filet de dinde	Raw poultry meat	BPW	+m	+m	+1/2	+M	+	37.58(+)	+/-2col/+	+	+	+	+	+m	+		+	+	PA	PA	38.21(+)	+	+	PA	1	a
17	Jarrets de porc	Raw pork meat	BPW	+p	+p	+p	+p	+	25.6(+)	+M	+	+	+	+	+p	+	+	+	+	PA	PA	24.59(+)	+	+	PA	1	a
18	Maigre d'échine de porc	Raw pork meat	BPW	+M	+M	+m	+m	+	34.76(+)	+/-m/+	+	+	+	+	+M	+	+	+	+	PA	PA	34.17(+)	+	+	PA	1	a
19	Magret	Raw poultry meat	BPW	-	-	-	-	-	-	-				-	-			-	-	NA	NA				1	a	
20	Peau de cou	Raw poultry meat	BPW	-	-	-	-	-	-	-				-	-			-	-	NA	NA				1	a	
21	Viande broyée de poulet	Raw poultry meat	BPW	+m(NC)	-	-	-	-	-	-				-	-			-	-	NA	NA	-	-	-	NA	1	a
22	Blanc de dinde	Raw poultry meat	BPW	-	-	-	-	-	-	-				-	-			-	-	NA	NA				1	a	
23	Viande broyée de porc	Raw pork meat	BPW	-	-	+1/2(N C)	-	-	-	-				-	-			-	-	NA	NA				1	a	
482	Cuisse de dinde	Raw poultry meat	BPW	+m	+m	+1/2	+1/2	+	33.16(+)	+m ni/+	+	+	+	+	+m	+		+	+	PA	PA	34.02(+)	+	+	PA	1	a
696	Escalope de dinde	Raw poultry meat	BPW	-	-	+/-ni / -	-	-	-	-				-	-			-	-	NA	NA				1	a	
697	Sot -l'y-laisse de dinde	Raw poultry meat	BPW	+/-ni / -	-	-	-	-	-	-				-	+/-ni / -			-	-	NA	NA				1	a	
698	Escalope de dinde	Raw poultry meat	BPW	-	-	+/-ni / -	-	-	-	-				-	-			-	-	NA	NA				1	a	
2497	Steak haché	Ground beef	BPW	-	-	-	-	-	-	-				-	-			-	-	NA	NA				1	a	
2655	Steak haché	Ground beef	BPW	+1/2	+p	+M	+M	+	30.14(+)	+m	+	+	+	+	+p	+		+	+	PA	PA	32.1(+)	+	+	PA	1	a
2660	Steak haché	Ground beef	BPW	+M	+p	+M	+p	+	34.18(+)	+m ni/+	+	+	+	+	+m ni/+	+		+	+	PA	PA	37.03(+)	+	+	PA	1	a
5036	Tartare de bœuf assaisonné	Seasoned ground beef	BPW	+M	+p	+M	+M	+	26.03(+)	+M	+	+	+	+	+M	+		+	+	PA	PA	27.07(+)	+	+	PA	1	a
5038	Steak haché à l'oignon congelé	Frozen seasoned ground beef	BPW	+1/2	+p	+M	+p	+	28.62(+)	+M	+	+	+	+	+M	+		+	+	PA	PA	29.63(+)	+	+	PA	1	a
2	Saucisse	Sausages	BPW	+1/2	+M	+m	+M	+	31.15(+)	+1/2	+	+	+	+	+M	+		+	+	PA	PA	31.21(+)	+	+	PA	1	b
5	Saucisse	Sausages	BPW	+M	+1/2	+m	+1/2	+	32.49(+)	+M	+	+	+	+	+1/2	+		+	+	PA	PA	30.74(+)	+	+	PA	1	b
6	Saucisse	Sausages	BPW	+m	+m	+m	+1/2	+	32.15(+)	+1/2	+	+	+	+	+m	+		+	+	PA	PA	32.88(+)	+	+	PA	1	b
7	Chair persillée	Ground flavoured pork	BPW	+1/2	+/- ni/+	+2col	+/-1col	+	43.39(+)	-				-	+/- ni/+	+	+	+	+	PPND	PA	39.86(+)	-(+ MSRV)	+	PA	1	b
8	Chipolatas	Sausages	BPW	-	-	-	-	-	42.19(+)	-			-(MSRV)	-	-			-	-	PPNA	PPNA	-	-	-	NA	1	b
12	Saucisse	Sausages	BPW	+M	+M	+1/2	+M	+	32.49(+)	+1/2	+	+	+	+	+M	+		+	+	PA	PA	31.28(+)	+	+	PA	1	b
13	Merguez	Sausages (merguez)	BPW	+m	+m	+m	+1/2	+	38.07(+)	+m	+	+	+	+	+m	+		+	+	PA	PA	36.32(+)	+	+	PA	1	b
16	Farce sans colorant	Flavoured pork meat	BPW	-	-	-	-	-	-	-				-	-			-	-	NA	NA				1	b	
473	Chipolatas	Sausages	BPW	+M	+m	+M	+p	+	-	+1/1col/+	+	+	+	-	+p	+		+	+	ND	ND	-/-	+	-	ND	1	b
691	Merguez	Sausages (merguez)	BPW	-	-	+/-ni / -	-	-	-	-				-	-			-	-	NA	NA				1	b	
693	Chipolatas	Sausages	BPW	-	-	-	+/- (C.braakii)	-	-	-				-	-			-	-	NA	NA	-			1	b	
694	Chair à saucisse	Meat sausages	BPW	-	-	+/-ni / -	-	-	-	-				-	-			-	-	NA	NA				1	b	
695	Saucisse de Toulouse	Sausages	BPW	+1/2	+1/2	+m	+M	+	34.22(+)	+/-ni / +	+	+	+	+	+1/2	+	+	+	+	PA	PA	36.06(+)	+	+	PA	1	b
1637	Saucisses	Sausages	BPW	+M	+M	+m ni / +	+M	+	33.11(+)	+m ni /+	+	+	+	+	+M	+		+	+	PA	PA	34.61(+)	+	+	PA	1	b
1638	Chipolatas	Sausages	BPW	+1col ni/ -	-	+m ni / -	-	-	-	-				-	-			-	-	NA	NA	-	-	-	NA	1	b
1639	Chipolatas	Sausages	BPW	-	-	-	st	-	-	-				-	-			-	-	NA	NA				1	b	
1640	Saucisses	Sausages	BPW	+M	+M	+m	+m	+	30.26(+)	+1/2	+	+	+	+	+M	+		+	+	PA	PA	31.27(+)	+	+	PA	1	b
1641	Chipolatas	Sausages	BPW	-	-	-	-	-	-	-				-	-			-	-	NA	NA				1	b	
1642	Chipolatas	Sausages	BPW	-	-	-	-	-	-	-				-	-			-	-	NA	NA				1	b	
1643	Chipolatas	Sausages	BPW	+m ni/ -	-	-	-	-	-	-				-	-			-	-	NA	NA	-	-	-	NA	1	b
1644	Chipolatas	Sausages	BPW	+1/2	+M	+1/2	+M	+	34.41(+)	+m ni /+	+	+	+	+	+m	+		+	+	PA	PA	36.39(+)	+	+	PA	1	b
1645	Chipolatas	Sausages	BPW	-	-	-	-	-	-	-				-	-			-	-	NA	NA				1	b	
1646	Chipolatas aux herbes	Sausages	BPW	+M	+1/2	+m	+1/2	+	28.59(+)	+m ni /+	+	+	+	+	+1/2	+		+	+	PA	PA	40.45(+)	+	+	PA	1	b
1	Blanquette	Raw veal meat	BPW	-	-	-	-	-	-	-				-	-			-	-	NA	NA				1	c	
3	Pavé mariné à la Provençale	Marinated beef	BPW	-	-	-	-	-	-	-				-	-			-	-	NA	NA				1	c	
10	Blanquette de dinde à l'orientale	Flavoured poultry meat	BPW	+m	+m	+m	+M	+	-	+/-1col/+	+	+	+	-	+m	+		+	+	ND	ND	40.19(+)	+	+	PA	1	c
14	Escalope de jambon	Raw ham pork meat	BPW	+1/2	+M	+M	+M	+	24.4(+)	+M	+	+	+	+	+M	+		+	+	PA	PA	35.24(+)	+	+	PA	1	c
34	Blanquette de veau	Ready to reheat meal(veal)	BPW	+M	+p	+M	+p	+	23.35(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	25.18(+)	+	+	PA	1	c
35	Veau marengo	Ready to reheat meal(veal)	BPW	+M	+p	+M	+p	+	24.28(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	24.59(+)	+	+	PA	1	c
36	Emincés de bœuf	Ready to reheat meal(beef)	BPW	+M	+M	+M	+p	+	23.17(+)	+p	+	+	+	+	+M	+		+	+	PA	PA	24.59(+)	+	+	PA	1	c
37	Langue de bœuf	Ready to reheat meal(beef tongue)	BPW	+M	+p	+M	+p	+	24.37(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	24.56(+)	+	+	PA	1	c
474	Araignée de porc marinée	Marinated pork meat	BPW	+1/2	+p	+m	+M	+	30.22(+)	+m	+	+	+	+	+1/2	+		+	+	PA	PA	32.28(+)	+	+	PA	1	c

MEAT PRODUCTS PikoReal PCR instrument (2014)																													
N° Sampl e	French name product	English name product	Protocol	Reference method: ISO 6579					Alternative method: SureTect <i>Salmonella</i> - PikoReal																		Category	Type	
				RVS broth		MKTTn broth		Resu lt	After incubation time															After storage for 72 h at 5 ± 3°C					
									PCR result(Ct)	Confirmatory tests							Agreement		PCR result	Confir- matory tests	Fina l resu lt	Agre e- ment							
				XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar			<i>Brilliance Salmonella</i> Agar				RVS/ <i>Brilliance Salmonella</i> Agar									<i>Brilliance</i>	RVS/ <i>Brilliance</i>					
Typical colonies	Late x	Microba ct GNB	Reference method tests					Final result	Typical colonies	Late x	Micr o- bact	Reference method tests	Final result																
475	Viande marinée à l'Indienne	Marinated poultry meat	BPW	+1/2	+1/2	+1/2	+M	+	31.35(+)	+M	+	+	+	+	+M	+	+	+	PA	PA	32.05(+)	+	+	+	PA	1	c		
476	Porc à la mexicaine	Flavoured pork meat	BPW	-	-	-	-	-	-	-				-	-			-	NA	NA						1	c		
477	Pavé mariné à la provençale	Marinated pork meat	BPW	-	-	-	-	-	-	-				-	-			-	NA	NA						1	c		
478	Côte de porc grillade	Cooked pork meat	BPW	-	-	-	-	-	-	-				-	-			-	NA	NA						1	c		
481	Rôti de porc	Cooked pork meat	BPW	-	-	-	-	-	-	-				-	-			-	NA	NA						1	c		
483	Tomates farcies	Cooked tomatoes	BPW	-	-	-	-	-	-	-				-	-			-	NA	NA						1	c		
485	Tomates farcies	Cooked tomatoes	BPW	-	-	-	-	-	-	-				-	-			-	NA	NA						1	c		
644	Hachis Parmentier	Ready to reheat (beef and potatoes)	BPW	+p	+p	+M	+p	+	29.1(+)	+p	+	+	+	+	+p	+	+	+	PA	PA	28.44(+)	+	+	+	PA	1	c		
645	Hachis Parmentier	Ready to reheat (beef and potatoes)	BPW	+p	+/- (pale)	+p	+/- (pale)	+	22.24(+)	+/- (pale)	+	+	+	+	+/- (pale)	+	+	+	PA	PA	22.85(+)	+	+	+	PA	1	c		
646	Blanquette de veau et riz blanc	Ready to reheat (veal)	BPW	+p	+/- (pale)	+p	+/- (pale)	+	29.24(+)	+p	+	+	+	+	+p	+	+	+	PA	PA	27.41(+)	+	+	+	PA	1	c		
647	Blanquette de veau et riz blanc	Ready to reheat (veal)	BPW	+p	+/- (pale)	+p	+/- (pale)	+	22.55(+)	+/- (pale)	+	+	+	+	+/- (pale)	+	+	+	PA	PA	24.62(+)	+	+	+	PA	1	c		
648	Rôti de porc supérieur et purée de pomme de terre	Ready to reheat (veal)	BPW	+p	+/- (pale)	+p	+/- (pale)	+	30.92(+)	+p	+	+	+	+	+p	+	+	+	PA	PA	26.38(+)	+	+	+	PA	1	c		
662	Poulet et riz basquaise	Ready to reheat (poultry)	BPW	st	st	st	st	-	-	st				-	st			-	NA	NA						1	c		
663	Filet de poulet et pommes de terre	Ready to reheat (poultry)	BPW	st	st	st	st	-	-	st				-	st			-	NA	NA						1	c		
664	Roti de porc supérieur et purée de pommes de terre	Ready to reheat (pork and potatoes)	BPW	st	st	st	st	-	-	st				-	st			-	NA	NA						1	c		
665	Blanquette de veau et riz blanc	Ready to reheat (veal)	BPW	st	st	st	st	-	-	st				-	st			-	NA	NA						1	c		
666	Hachis Parmentier	Ready to reheat (beef and potatoes)	BPW	st	st	st	st	-	-	st				-	st			-	NA	NA						1	c		
690	Chorizo	Chorizo	BPW	-	-	st	st	-	-	-				-	-			-	NA	NA						1	c		
692	Allumettes lardons fumés	Sliced smoked bacon	BPW	-	-	-	-	-	-	-				-	-			-	NA	NA						1	c		
2486	Pâté de campagne	Pâté	BPW	-	-	-	-	-	-	-				-	-			-	NA	NA						1	c		

MILK AND DAIRY PRODUCTS PikoReal PCR instrument (2014)																																		
N° Sampl e	Product (French name)	Product	Reference method: ISO 6579					Alternative method: SureTect <i>Salmonella</i> - PikoReal																						Category	Type			
			RVS broth		MKTTn broth		Re - sul t	BPW + Novobiocin (12mg/L)-20h 37°C												ONE Broth <i>Salmonella</i> + Novobiocin (12mg/L)-20h 37°C														
								PCR result (Ct)	Confirmatory tests					Agreement		PCR result (Ct)	Confirmatory tests					Agreement												
			<i>Brilliance Salmonella</i> Agar						<i>RVS/Brilliance Salmonella</i> Agar					Brilli - ance	RVS/ Brilli - ance		<i>Brilliance Salmonella</i> Agar					<i>RVS/Brilliance Salmonella</i>					Brilli - anc e	RVS / Brilli - ance						
			Typical colonies	Latex	Microbact GNB	Referenc e method tests			Final resul t	Typical colonies	Latex	Microbact	Reference method tests				Final resul t	Typical colonies	Latex	Microbact	Referenc e method tests	Final resul t	Typical colonies	Latex	Microbact	Referenc e method tests			Final resul t					
486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	+M	+M	+M	+M	+	i/--*	+d/-				-	-				-	ND	ND	+(23.38)	+M	+	+	+	+	+p	+		+	PA	PA	2	a
487	Camembert pasteurisé	Pasteurised milk cheese	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	st			-	NA	NA	2	a
488	Lait ribot	Fermented milk	st	st	st	st	-	-	st				-	st				-	NA	NA	+(22.14)	+p	+	+	+	+	+p	+		+	PD	PD	2	a
489	Crème fraîche pasteurisée	Pasteurised cream	+p	+p	+M	+M	+	-	-				-	-				-	ND	ND	-	-				-	-			-	ND	ND	2	a
490	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(19.1)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.91)	+p	+	+	+	+	+p	+		+	PA	PA	2	a
491	Crème fraîche	Cream	st	st	st	st	-	+(21.32)	- (XLD+)				+	- (XLD+)	+			+	PD	PD	+(20.04)	- (XLD+)				+	- (XLD+)	+		+	PD	PD	2	a
492	Lait cru fermier	Raw milk	-	-	-	-	-	i/i/-*	-				-	+d/+	+	+	+	-	NA	NA	+(36.26)	+d/+	+	+	+	+	+m	+		+	PD	PD	2	a
496	Gros lait fermier	Raw milk cheese	-	-	-	st	-	-	st				-	st				-	NA	NA	-	st				-	st			-	NA	NA	2	a
775	Cantal pasteurisé	Pasteurised milk cheese	+1/2	+1/2	+1/2	+m	+	+(27.15)	+m	+	+	+	+	+M	+			+	PA	PA	+(27.32)	+mni/+	+	+	+	+	+M	+		+	PA	PA	2	a
776	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(20.39)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.95)	+p	+	+	+	+	+p	+		+	PA	PA	2	a
777	Lait frais entier	Pasteurised milk	+p	+p	+p	+p	+	+(21.02)	+p	+	+	+	+	+p	+			+	PA	PA	+(21.01)	+p	+	+	+	+	+p	+		+	PA	PA	2	a
778	Crème pasteurisée	Pasteurised cream	+p	+p	+p	+p	+	+(19.77)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.41)	+p	+	+	+	+	+p	+		+	PA	PA	2	a
779	Lait 1/2 écrémé	Pasteurised half skimmed milk	+p	-	+p	-	+	+(22.41)	- (XLD+)	+	+	+	+	- (XLD+)	+			+	PA	PA	+(21.15)	- (XLD+)	+	+	+	+	- (XLD+)	+		+	PA	PA	2	a
780	Glace rhum raisin	Ice cream	st	st	st	st	-	i/i/-*	-				-	st				-	NA	NA	-	st				-	st			-	NA	NA	2	a
781	Glace vanille	Ice cream (vanilla)	st	st	st	st	-	+(20.02)	+p	+	+	+	+	+p	+			+	PD	PD	-	st				-	st			-	NA	NA	2	a
783	Glace rhum raisin	Ice cream	st	st	st	st	-	+(20.29)	+p	+	+	+	+	+p	+			+	PD	PD	+(20.72)	+p	+	+	+	+	+p	+		+	PD	PD	2	a
2023	Glace noix de coco	Ice cream	st	st	st	st	-	-	st				-	st				-	NA	NA	-	st				-	st			-	NA	NA	2	a
2024	Glace menthe chocolat	Ice cream	st	st	st	st	-	-	st				-	st				-	NA	NA	-	st				-	st			-	NA	NA	2	a
2025	Lait frais pasteurisé	Pasteurised milk	st	st	st	st	-	-	st				-	st				-	NA	NA	-	st				-	st			-	NA	NA	2	a
2026	Lait frais entier pasteurisé	Pasteurised milk	st	st	st	st	-	-	-				-	-				-	NA	NA	-	-				-	-			-	NA	NA	2	a
2027	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-				-	st				-	NA	NA	-	-				-	st			-	NA	NA	2	a
7742	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-				-					-	NA	NA	-	-				-	st			-	NA	NA	2	b
7743	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-				-					-	NA	NA	-	-				-	st			-	NA	NA	2	b
7744	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-				-					-	NA	NA	-	-				-	-			-	NA	NA	2	b
7745	Lait cru	Raw milk	-	-	-	-	-	-	-				-					-	NA	NA	-	-				-	-			-	NA	NA	2	b
7746	Lait cru de brebis	Ewe raw milk	-	+d	-	+d	+	+(22.80)	+d	+	+	+	+	+p	-			+	PA	PA	+(20.18)	+d	+	+	+	+	+p	+		+	PA	PA	2	b
7747	Lait cru de brebis	Ewe raw milk	+Md	+d	+md/-	+d	+	+(23.18)	+d	+	+	+	+	+p	-			+	PA	PA	+(22.35)	+d	+	+	+	+	+d	+		+	PA	PA	2	b
7748	Lait cru de brebis	Ewe raw milk	-	-	-	st	-	-	-				-	-				-	NA	NA	-	-				-	st			-	NA	NA	2	b
7749	Lait cru de brebis	Ewe raw milk	st	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	-			-	NA	NA	2	b

MILK AND DAIRY PRODUCTS PikoReal PCR instrument (2014)																																			
N° Sampl e	Product (French name)	Product	Reference method: ISO 6579					Alternative method: SureTect <i>Salmonella</i> - PikoReal																					Category	Type					
			RVS broth		MKTTn broth		Re - sul t	BPW + Novobiocin (12mg/L)-20h 37°C												ONE Broth <i>Salmonella</i> + Novobiocin (12mg/L)-20h 37°C															
			XL D	ASA P	XLD	ASAP		PCR result (Ct)	Confirmatory tests					Agreement		PCR result (Ct)	Confirmatory tests					Agreement													
									Brilliance <i>Salmonella</i> Agar			RVS/Brilliance <i>Salmonella</i> Agar		Brilli - anc e	RVS/ Brilli - anc e		Brilliance <i>Salmonella</i> Agar			RVS/Brilliance <i>Salmonella</i>		Brilli - anc e	RVS / Brilli - anc e												
									Typical colonies	Latex	Microbact GNB	Referenc e method tests	Final resul t				Typical colonies	Latex	Microbact	Reference method tests	Final resul t			Typical colonies	Latex	Microbact	Referenc e method tests	Final resul t							
417	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.08)	+p	+	+	+	+	+p	+			+	PA	PA	+(22.87)	+p	+	+	+	+	+p	+			+	PA	PA	2	b
418	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.46)	+p	+	+	+	+	+p	+			+	PA	PA	+(22.14)	+p	+	+	+	+	+p	+			+	PA	PA	2	b
419	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.65)	+p	+d	+	+	+	+p	+			+	PA	PA	+(21.45)	+p	+	+	+	+	+p	+			+	PA	PA	2	b
420	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(21.85)	+p	+d	+	+	+	+p	+			+	PA	PA	+(21.3)	+p	+	+	+	+	+p	+			+	PA	PA	2	b
421	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	i/i/-*	st				-	st				-	NA	NA	i/i/-*	st				-	st			-	NA	NA	2	b	
422	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	i/-	st				-	st				-	NA	NA	-	st				-	st			-	NA	NA	2	b	
423	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-				-	st				-	NA	NA	-	st				-	st			-	NA	NA	2	b	
493	Roquefort au lait cru	Raw milk cheese	+M	+m	+md/-	+M	+	-	-				-	st				-	ND	ND	-	-				-	st			-	ND	ND	2	b	
494	Comté au lait cru	Raw milk cheese	-	-	+d/-	+d (NC)	-	-	-				-	-				-	NA	NA	+(31.26)	+d/+	+	+	+	+	+1/2	+		+	PD	PD	2	b	
495	Bethmale au lait cru	Raw milk cheese	-	-	-	-	-	-	st				-	st				-	NA	NA	-	st				-	st			-	NA	NA	2	b	
2461	Roquefort au lait cru	Raw milk cheese	+p	+p	+p	+p	+	-	st				-	st				-	ND	ND	-	st				-	st			-	ND	ND	2	b	
2462	Grana padana au lait cru	Raw milk cheese	-	-	-	-	-	-	-				-	st				-	NA	NA	-	-				-	st			-	NA	NA	2	b	
327	lait entier en poudre	Milk powder	st	st	st	st	-	+(20.85)	+p	+	+	+	+	+p	+			+	PD	PD	+(20.56)	+p	+	+	+	+	+p	+		+	PD	PD	2	c	
328	Lait entier en poudre	Milk powder	+p	+p	+p	+p	+	+(41.28) / +(41.0)/ +(40.15)	st				-	st			- (5MSRV/ 5RVS/ 5MKTTn)	-	PPN D	PPN D	-	st				-	st			-	ND	ND	2	c	
330	lait demi écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+(21.2)	+p	+	+	+	+	+p	+			+	PA	PA	-	st				-	st			-	ND	ND	2	c	
331	Lait écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+(20.34)	+p	+	+	+	+	+p	+			+	PA	PA	+(22.44)	+p	+	+	+	+	+p	+		+	PA	PA	2	c	
333	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+(19.22)	+p	+	+	+	+	+p	+			+	PA	PA	+(18.8)	+p	+	+	+	+	+p	+		+	PA	PA	2	c	
334	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+(19.84)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.26)	+p	+	+	+	+	+p	+		+	PA	PA	2	c	
335	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+(20.35)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.88)	+p	+	+	+	+	+p	+		+	PA	PA	2	c	
336	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+(21.89)	+p	+	+	+	+	+p	+			+	PA	PA	+(21.92)	+p	+	+	+	+	+p	+		+	PA	PA	2	c	
337	Lactosérum en poudre	Lactoserum	+p	+p	+p	+p	+	+(20.23)	+p	+	+	+	+	+p	+			+	PA	PA	+(21.2)	+p	+	+	+	+	+p	+		+	PA	PA	2	c	
339	Caséinates	Caseinates	+p	+p	+p	+p	+	+(20.55)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.8)	+p	+	+	+	+	+p	+		+	PA	PA	2	c	
340	Caséinates	Caseinates	+p	+p	+p	+p	+	+(21.10)	+p	+	+	+	+	+p	+			+	PA	PA	+(21.62)	+p	+	+	+	+	+p	+		+	PA	PA	2	c	
2028	Caséines	Caseines	st	st	st	st	-	-	st				-	st				-	NA	NA	-	st				-	st			-	NA	NA	2	c	
2029	Lait en poudre écrémé	Skimmed milk powder	-	-	-	-	-	-	st				-	st				-	NA	NA	-	-				-	-			-	NA	NA	2	c	
2030	Lactoprotéines	Lactoproteins	-	-	-	-	-	-	st				-	st				-	NA	NA	-	st				-	st			-	NA	NA	2	c	
2031	Maltodextrine en poudre	Maltodextrine	-	-	-	-	-	-	st				-	st				-	NA	NA	-	st				-	st			-	NA	NA	2	c	
2032	Caséinates	Caseinates	st	st	st	st	-	-	st				-	st				-	NA	NA	-	-				-	-			-	NA	NA	2	c	
2033	Protéines lactosérum	Lactoserum proteins	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-				-	st			-	NA	NA	2	c	

MILK AND DAIRY PRODUCTS PikoReal PCR instrument (2014)																																			
N° Sampl e	Product (French name)	Product	Reference method: ISO 6579					Alternative method: SureTect <i>Salmonella</i> - PikoReal																						Category	Type				
			RVS broth		MKTTn broth		Re - sul t	BPW + Novobiocin (12mg/L)-20h 37°C												ONE Broth <i>Salmonella</i> + Novobiocin (12mg/L)-20h 37°C															
			XL D	ASA P	XLD	ASAP		PCR result (Ct)	Confirmatory tests						Agreement		PCR result (Ct)	Confirmatory tests						Agreement											
									<i>Brilliance Salmonella</i> Agar					RVS/ <i>Brilliance Salmonella</i> Agar					Brilli - ance	RVS/ Brilli - ance	<i>Brilliance Salmonella</i> Agar					RVS/ <i>Brilliance Salmonella</i>						Brilli - anc e	RVS / Brilli - ance		
									Typical colonies	Latex	Microbact GNB	Referenc e method tests	Final resul t	Typical colonies	Latex	Microbact		Reference method tests			Final resul t	Typical colonies	Latex	Microbact	Referenc e method tests	Final resul t	Typical colonies	Latex	Microbact					Referenc e method tests	Final resul t
2034	Lactose en poudre	Powder lactose	st	st	st	st	-	-	-				-	-				-	NA	NA	-	st				-	st				-	NA	NA	2	c
2037	Lait en poudre écrémé	Skimmed milk powder	st	-	-	-	-	-	st				-	st				-	NA	NA	-	st				-	st				-	NA	NA	2	c
2263	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	st				-	st				-	NA	NA	-	st				-	st				-	NA	NA	2	c
2264	Protéines lactosérum	Lactoserum proteins	st	st	st	st	-	-	st				-	st				-	NA	NA	-	st				-	st				-	NA	NA	2	c

MILK AND DAIRY PRODUCTS PikoReal PCR instrument (2014)															
N°Sample	Product (French name)	Product	Reference method: ISO 6579 ♦	Alternative method: SureTect <i>Salmonella</i> - PikoReal								Category	Type		
			Result	After storage 72h -BPW+ Novobiocin				After storage 72h-ONE Broth +Novobiocin							
				PCR result (Ct)	Confirmatory tests	Final result	Agreement	PCR result (Ct)	Confirmatory tests	Final result	Agreement				
486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	+	i/i/-*	-	-	ND	+(24.8)	+	+	PA	2	a		
488	Lait ribot	Fermented milk	-	-	-	-	NA	+(20.63)	+	+	PD	2	a		
489	Crème fraîche pasteurisée	Pasteurised cream	+	i/-	-	-	ND	i/+(31.10)	+	+	PA	2	a		
490	Lait fermenté	Fermented milk		+(20.11)	+	+	PA	+(19.73)	+		PA	2	a		
491	Crème fraîche	Cream		+(22.11)	-(+XLD)	+	PD	+(20.18)-	-(+XLD)		+	PD	2	a	
492	Lait cru fermier	Raw milk		-	-	-	NA	i/-/-	+	-	NA	2	a		
775	Cantal pasteurisé	Pasteurised milk cheese		+	+(26.29)	+	+	PA	+(27.69)	+	+	PA	2	a	
776	Lait fermenté	Fermented milk	+	+(20.89)	+	+	PA	+(22.56)	+	+	PA	2	a		
777	Lait frais entier	Pasteurised milk	+	+(19.37)	+	+	PA	+(20.13)	+	+	PA	2	a		
778	Crème pasteurisée	Pasteurised cream	+	+(18.62)	+	+	PA	+(18.04)	+	+	PA	2	a		
779	Lait 1/2 écrémé	Pasteurised half skimmed milk	+	+(20.35)	-(XLD+)	+	PA	+(21.09)	-(XLD+)	+	PA	2	a		
781	Glace vanille	Ice cream (vanilla)		-	+(20.38)	+	+	PD	-		-	-	NA	2	a
783	Glace rhum raisin	Ice cream		-	+(21.23)	+	+	PD	+(18.66)		+	+	PD	2	a
7746	Lait cru de brebis	Ewe raw milk	+	+(20.51)	+d	+	PA	+(20.21)	+d	+	PA	2	b		
7747	Lait cru de brebis	Ewe raw milk	+	+(23.06)	+d	+	PA	+(22.14)	+d	+	PA	2	b		
417	Lait cru de brebis	Ewe raw milk	+	+(19.64)	+	+	PA	+(20.28)	+	+	PA	2	b		
418	Lait cru de brebis	Ewe raw milk	+	+(20.34)	+	+	PA	+(23.28)	+	+	PA	2	b		
419	Lait cru de brebis	Ewe raw milk		+(20.75)	+		PA	+(21.57)	+		PA	2	b		
420	Lait cru de brebis	Ewe raw milk	+	+(19.34)	+	+	PA	+(20.68)	+	+	PA	2	b		
493	Roquefort au lait cru	Raw milk cheese	+	-	-(5MSRV/ 5RVS/ 5MKTTN)	-	ND	-	-	-	ND	2	b		
494	Comté au lait cru	Raw milk cheese		-	-	-	-	NA	+(32.56)	+	+	PD	2	b	
2461	Roquefort au lait cru	Raw milk cheese	+	-	-	-	ND	-	-	-	ND	2	b		
327	lait entier en poudre	Milk powder	-	+(20.08)	+	+	PD	+(22.28)	+	+	PD	2	c		
328	Lait entier en poudre	Milk powder		+	-		-	-	ND		-	-	-	ND	2
330	lait demi écrémé en poudre	Milk powder	+	+(20.46)	+	+	PA	-	-	-	ND	2	c		
331	Lait écrémé en poudre	Milk powder		+	+(19.42)		+	+	PA		+(20.64)	+	+	PA	2
333	Maltodextrine en poudre	Maltodextrin	+	+(20.25)	+	+	PA	+(21.24)	+	+	PA	2	c		
334	Maltodextrine en poudre	Maltodextrin	+	+(19.22)	+	+	PA	+(20.09)	+	+	PA	2	c		
335	Lactosérum en poudre atomisé	Lactoserum	+	+(20.84)	+	+	PA	+(19.5)	+	+	PA	2	c		
336	Lactosérum en poudre atomisé	Lactoserum		+(19.72)	+		+	PA	+(20.01)		+	+	PA	2	c
337	Lactosérum en poudre	Lactoserum	+	+(18.89)	+	+	PA	+(18.68)	+	+	PA	2	c		
339	Caséinates	Caseinates		+	+(22.55)		+	+	PA		+(21.35)	+	+	PA	2
340	Caséinates	Caseinates	+	+(22.20)	+	+	PA	+(22.29)	+	+	PA	2	c		

SEAFOOD AND VEGETABLES PikoReal PCR instrument (2014)																													
N° Samp le	French name product	English name product	Protoc ol	Reference method: ISO 6579				Alternative method: SureTect <i>Salmonella</i> - PikoReal																		Category	Type		
				RVS broth		MKTTn broth		Res ult	After incubation time															After storage for 72 h at 5 ± 3°C					
									PCR result(Ct)	Confirmatory tests								Agreement		PCR result	Confi r-mato ry tests	Fina l resu lt	Agre e-ment						
				XLD	Brilliance <i>Salmonella</i> Agar	XLD	Brilliance <i>Salmonella</i> Agar			Typical colonies	Latex	Microb act GNB	Reference method tests	Final result	Typical colonies	Latex	Micro-bact	Reference method tests	Final result					Brilliance	RVS/Brilliance				
464	Crevettes natures	Prawns	BPW	+M	+p	+M	+p	+	31.33(+)	+1/2	+	+	+	+	+p	+		+	+	PA	PA	32.2(+)	+	+	PA	3	a		
465	Filet d'Eglefin	Fillet of fish	BPW	+p	+p	+M	+p	+	27.63(+)	+M	+	+	+	+	+p	+		+	+	PA	PA	28.16(+)	+	+	PA	3	a		
468	Crevettes géantes	Prawns	BPW	+M	+p	+M	+p	+	26.15(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	26.68(+)	+	+	PA	3	a		
480	Gâteau de Saint-Jacques cru	Scallops	BPW	+m	+1/2	+1/2	+1/2	+	27.24(+)	+m	+	+	+	+	+1/2	+		+	+	PA	PA	30.06(+)	+	+	PA	3	a		
484	Queue de lotte	Raw fish	BPW	st	st	st	st	-	-	st				-	st			-	NA	NA					3	a			
649	Chou blanc. carotte. céleri	Raw vegetables	BPW	+p	+p	+M	+M	+	27.29(+)	+1/2	+(weak reaction)	+	+	+	+p	+(weak reaction)		+	+	PA	PA	28.67(+)	+	+	PA	3	a		
652	Filets de colin d'Alaska surgelés	Frozen raw fish	BPW	+p	+p	+p	+M	+	24.2(+)	+M	+	+	+	+	+p	+		+	+	PA	PA	25(+)	+	+	PA	3	a		
653	Cœurs de filets de cabillaud surgelés	Frozen raw fish	BPW	+p	+p	+p	+p	+	25.32(+)	+M	+	+	+	+	+p	+		+	+	PA	PA	27.81(+)	+	+	PA	3	a		
654	Filets de cabillaud surgelés	Frozen raw fish	BPW	+p	+p	+p	+p	+	39.4(+)	+1/2	+	+	+	+	+p	+		+	+	PA	PA	38.08(+)	+	+	PA	3	a		
702	Pousses de soja	Soy beans	BPW	+1col (C.werkmanii)	+/-ni / -	+/-(C.werkmanii / Citrobacter sp.)	-	-	-	-				-	+/-1col	-		-	NA	NA	-				3	a			
703	Epinards	Spinaches	BPW	-	-	-	-	-	-	-				-	-			-	NA	NA					3	a			
705	Courgettes en rondelles surgelées	Frozen courgettes	BPW	+/-ni / -	-	-	-	-	-	-				-	+/-ni / -			-	NA	NA					3	a			
706	Poireaux émincés surgelés	Frozen leeks	BPW	-	-	+/-(C.youngae)	-	-	-	-				-	-			-	NA	NA	-				3	a			
707	Haricots verts surgelés	Frozen beans	BPW	-	-	-	-	-	-	-				-	-			-	NA	NA					3	a			
708	Petits pois surgelés	Frozen peas	BPW	-	-	-	-	-	-	-				-	-			-	NA	NA					3	a			
709	Filet de cabillaud surgelé	Frozen raw Cod	BPW	st	st	st	st	-	-	-				-	st			-	NA	NA					3	a			
710	Filet de colin surgelé	Frozen raw fish	BPW	st	st	-	-	-	-	-				-	st			-	NA	NA					3	a			
2717	Poêlée catalane	Ready to reheat (vegetables)	BPW	-	-	+/-m ni /-	-	-	-	-				-	-			-	NA	NA					3	a			
2718	Poêlée méditerranéenne	Ready to reheat (vegetables)	BPW	-	-	-	-	-	-	-				-	-			-	NA	NA					3	a			
2719	Poêlée champêtre	Ready to reheat (vegetables)	BPW	-	-	+/-m ni /-	-	-	-	-				-	-			-	NA	NA					3	a			
2916	Dos de cabillaud frais	Raw cod	BPW	+p	+p	+M	+M	+	36.79(+)	+/-mni/+	+	+	+	+	+p	+		+	+	PA	PA	29.16(+)	+	+	PA	3	a		
2917	Filet de julienne frais	Raw fish	BPW	+p	+p	+M	+m	+	33.33(+)	+/-mni/+	+	+	+	+	+p	+		+	+	PA	PA	32.19(+)	+	+	PA	3	a		
2918	Végétaux IV Gamme (mélange)	Raw vegetables	BPW	+p	+p	+M	+p	+	36.73(+)	+m	+	+	+	+	+M	+	+	+	PA	PA	39.74(+)	+	+	PA	3	a			
2919	Végétaux IV Gamme (carottes)	Raw vegetables	BPW	+p	+p	+M	+p	+	36.19(+)	+/-mni/+	+	+	+	+	+M	+		+	+	PA	PA	36.09(+)	+	+	PA	3	a		
469	Crevettes sauce piquante et moules	Prawns and mussels	BPW	+p	+p	+p	+p	+	24.07(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	25.09(+)	+	+	PA	3	b		
470	Colin aux petits légumes	Ready to reheat meal (fish and vegetables)	BPW	+p	+p	+p	+p	+	22.46(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	23.92(+)	+	+	PA	3	b		
471	Moelleux saumon et légumes	Ready to reheat meal (fish and vegetables)	BPW	+p	+p	+p	+p	+	24.06(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	24.93(+)	+	+	PA	3	b		
479	Accras de morue	Cod acra	BPW	st	st	st	st	-	-	-				-	st			-	NA	NA					3	b			
486	Coquilles Saint Jacques surgelés	Frozen scallops	BPW	st	st	-	-	-	-	-				-	st			-	NA	NA					3	b			
655	Pommes de terre saladaises	Ready to reheat (potatoes)	BPW	+p	+p	+p	+p	+	23.54(+)	+p	+(weak reaction)	+	+	+	+p	+(weak reaction)		+	+	PA	PA	23.71(+)	+	+	PA	3	b		
656	Colin d'Alaska et petits légumes	Ready to reheat (fish and vegetables)	BPW	+p	+p	+p	+p	+	23.01(+)	+p	+(weak reaction)	+	+	+	+p	+(weak reaction)		+	+	PA	PA	24.03(+)	+	+	PA	3	b		
657	Filets de saumon et purée de brocolis	Ready to reheat (fish and vegetables)	BPW	+p	+p	+p	+p	+	24.39(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	24.58(+)	+	+	PA	3	b		

SEAFOOD AND VEGETABLES PikoReal PCR instrument (2014)																												
N° Samp le	French name product	English name product	Protoc ol	Reference method: ISO 6579					Alternative method: SureTect <i>Salmonella</i> - PikoReal																		Category	Type
				RVS broth		MKTTn broth		Res ult	After incubation time														After storage for 72 h at 5 ± 3°C					
									PCR result(Ct)	Confirmatory tests										Agreement		PCR result	Confi r- mato ry tests	Fina l resu lt	Agre e- ment			
				XLD	Brilliance Salmonella Agar	XLD	Brilliance Salmonella Agar			Typical colonies	Latex	Microb act GNB	Reference method tests	Final result	Typical colonies	Latex	Micr o- bact	Reference method tests	Final result	Brilliance	RVS/ Brilliance							
658	Lasagnes chèvre épinards	Ready to reheat pasta(spinach. goat cheese)	BPW	+p	+p	+p	+p	+	26.9(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	26.03(+)	+	+	PA	3	b	
659	Colin d'Alaska et petits légumes	Ready to reheat (fish and vegetables)	BPW	+p	+p	+p	+p	+	23.95(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	23.98(+)	+	+	PA	3	b	
660	Lasagnes chèvre épinards	Ready to reheat pasta(spinach. goat cheese)	BPW	+p	+p	+p	+p	+	25.11(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	24.75(+)	+	+	PA	3	b	
711	Filet de saumon et purée de brocolis	Ready to reheat (salmon. broccolis)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
712	Colin d'Alaska aux petits légumes	Ready to reheat (fish and vegetables)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2713	Saumon à l'oseille	Ready to reheat meal (salmon)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2714	Pavé de lieu cuisiné	Ready to reheat meal (fish)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2715	Cabillaud cuisiné	Ready to reheat meal (cod)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2716	Pavé de saumon cuisiné	Ready to reheat meal (salmon)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2853	Poêlée champêtre	Ready to reheat (vegetables)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	b	
2854	Epinards à la crème	Ready to reheat (vegetables)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	b	
2855	Gratin dauphinois	Ready to reheat (vegetables)	BPW	st	st	st	st	-	-	-				-	st				-	NA	NA					3	b	
2856	Galettes de légumes	Ready to reheat (vegetables)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	b	
2857	Paëlla	Ready to reheat meal (paella)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2858	Quiche saumon brocolis	Ready to reheat (vegetables salmon)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2859	Tarte aux poireaux	Ready to reheat (egg. leeks)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	b	
2934	Paëlla royale	Ready to reheat meal (paella)	BPW	+p	+p	+p	+p	+	23.13(+)	+p	+	+	+	+	+p	+			+	PA	PA	22.78(+)	+	+	PA	3	b	
2935	Pavé de lieu sauce citron	Ready to reheat meal (fish)	BPW	+p	+p	+p	+p	+	22.86(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.71(+)	+	+	PA	3	b	
466	Salade de surimi carottes ananas	Salad (surimi. carrots)	BPW	+p	+p	+p	+p	+	30.01(+)	+p	+	+	+	+	+p	+		+	+	PA	PA	32.11(+)	+	+	PA	3	c	
467	Salade de pâtes et surimi	Salad (surimi. pastas)	BPW	+p	+p	+p	+p	+	35.79(+)	+1/2	+	+	+	+	+p	+		+	+	PA	PA	37(+)	+	+	PA	3	c	
472	Sandwich thon crudités	Sandwich(tuna and vegetables)	BPW	+M	+p	+M	+M	+	28.28(+)	+m	+	+	+	+	+m	+		+	+	PA	PA	29.47(+)	+	+	PA	3	c	
650	Sandwich thon provençal	Sandwich (tuna)	BPW	+M	+m	+M	+M	+	26.59(+)	+m	+(weak reaction)	+	+	+	+M	+(weak reaction)		+	+	PA	PA	28.03(+)	+	+	PA	3	c	
651	Sandwich thon crudités	Sandwich (tuna)	BPW	+p	+p	+p	+M	+	24.67(+)	+m	+(weak reaction)	+	+	+	+p	+(weak reaction)		+	+	PA	PA	25.42(+)	+	+	PA	3	c	
699	Carottes râpées	Raw carrots	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
700	Salade saumon. fusilli et tomates cerises	Salad (salmon. pastas. tomatoes)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
701	Salade thon pommes de terre et olives	Salad (potatoes. olive)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
704	Salade baby	Salad	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
2707	Coleslaw	Deli salad (vegetables)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
2708	Carottes râpées	Deli salad (Sliced carrots)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
2709	Salade de surimi	Deli salad (surimi)	BPW	st	st	st	st	-	-	-				-	st				-	NA	NA					3	c	
2710	Sandwich thon crudités	Sandwich (tuna)	BPW	-	-	+/-m ni /-	-	-	-	-				-	-				-	NA	NA					3	c	
2711	Sandwich thon à la provençale	Sandwich (tuna)	BPW	-	-	+/-m ni /-	-	-	-	-				-	-				-	NA	NA					3	c	
2712	Sandwich saumon fumé	Sandwich (salmon)	BPW	-	st	-	st	-	-	-				-	st				-	NA	NA					3	c	
2845	Sandwich thon à la provençale	Sandwich (tuna)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
2846	Sandwich jambon emmenthal	Sandwich (cheese ham)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
2847	Sandwich jambon beurre	Sandwich (butter ham)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
2848	Carottes râpées	Deli salad (Sliced carrots)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	c	
2849	Piémontaise au jambon	Deli salad (ham)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					3	c	
2850	Piémontaise au poulet	Deli salad (poultry)	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					3	c	
2851	Coleslaw	Deli salad (vegetables)	BPW	-	-	-	-	-	-	st				-	-				-	NA	NA					3	c	
2852	Salade de surimi	Deli salad (surimi)	BPW	st	st	st	st	-	-	-				-	st				-	NA	NA					3	c	
2922	Sandwich jambon emmenthal	Sandwich (ham. cheese)	BPW	+M	+p	+M	+p	+	37.14(+)	+1/2ni/+	+	+	+	+	+p	+			+	PA	PA	37.61(+)	+	+	PA	3	c	

SEAFOOD AND VEGETABLES PikoReal PCR instrument (2014)																													
N° Samp le	French name product	English name product	Protoc ol	Reference method: ISO 6579					Alternative method: SureTect <i>Salmonella</i> - PikoReal																		Category	Type	
				RVS broth		MKTTn broth		Res ult	After incubation time															After storage for 72 h at 5 ± 3°C					
									PCR result(Ct)	Confirmatory tests										Agreement		PCR result	Confi r- mato ry tests	Fina l resu lt	Agre e- ment				
				Brilliance <i>Salmonella</i> Agar						RVS/Brilliance <i>Salmonella</i> Agar					Brilliance	RVS/ Brilliance													
				XLD	Brilliance <i>Salmonella</i> Agar	XLD	Brilliance <i>Salmonella</i> Agar			Typical colonies	Latex	Microb act GNB	Reference method tests	Final result			Typical colonies	Latex	Micro- bact	Reference method tests	Final result								
2923	Sandwich jambon beurre	Sandwich (ham. butter)	BPW	+1/2	+M	+mni	+M	+	34.13(+)	-				-	+m	+	+	+	+	PPND	PA	i/36.01(+)	+	+	PA	3	c		
2924	Sandwich thon à la provençale	Sandwich (cooked tuna)	BPW	+1/2	+M	+m	+m	+	34.65(+)	-				-	+M	+	+	+	+	PPND	PA	34.39(+)	+	+	PA	3	c		
2925	Betteraves	Deli salad (beets)	BPW	+p	+p	+p	+p	+	29.31(+)	+p	+	+	+	+	+p	+			+	PA	PA	29.51(+)	+	+	PA	3	c		

EGG PRODUCTS PikoReal PCR instrument (2014)																														
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579					Alternative method: SureTect <i>Salmonella</i> - PikoReal																	Category	Type			
				RVS broth		MKTTn broth		Result	After incubation time													After storage for 72 h at 5 ± 3°C								
				XLD	Brilliance <i>Salmonella</i> Agar	XLD	Brilliance <i>Salmonella</i> Agar		PCR result(Ct)	Confirmatory tests								Agreement		PCR result	Confirmatory tests	Final result	Agreement							
										Brilliance <i>Salmonella</i> Agar				RVS/Brilliance <i>Salmonella</i> Agar				Brilliance	RVS/Brilliance											
										Typical colonies	Late x	Microba ct GNB	Reference method tests	Final result	Typical colonies	Late x	Micro - bact	Reference method tests	Final result	Brilliance	RVS/Brilliance									
3540	Poudre de jaune d'œuf	Egg yolk powder	BPW	+p	+p	+p	+p	+	24.33(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.02(+)	+	+	PA	4	a			
3541	Poudre d'œuf entier	Whole egg powder	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	a			
3542	Poudre de blanc d'œuf	White egg powder	BPW	+p	+p	+p	+p	+	23.63(+)	+p	+	+	+	+	+p	+			+	PA	PA	23.73(+)	+	+	PA	4	a			
3543	Poudre d'œuf entier	Whole egg powder	BPW	+p	+p	+p	+p	+	26.60(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.99(+)	+	+	PA	4	a			
3546	Poudre d'œuf entier	Whole egg powder	BPW	+p	+p	+p	+p	+	30.35(+)	+p	+	+	+	+	+p	+			+	PA	PA	32.35(+)	+	+	PA	4	a			
3547	Poudre de jaune d'œuf	Egg yolk powder	BPW	+p	+p	+p	+p	+	25.52(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.52(+)	+	+	PA	4	a			
3548	Poudre de blanc d'œuf	White egg powder	BPW	+p	+p	+p	+p	+	28.05(+)	+p	+	+	+	+	+p	+			+	PA	PA	30.88(+)	+	+	PA	4	a			
3549	Poudre d'œuf entier	Whole egg powder	BPW	+p	+p	+p	+p	+	28.56(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.02(+)	+	+	PA	4	a			
3643	Poudre de jaune d'œuf	Egg yolk powder	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	a			
3644	Poudre d'œuf entier	Whole egg powder	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	a			
3645	Poudre de blanc d'œuf	White egg powder	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	a			
4427	Poudre d'œuf entier	Whole egg powder	BPW	st	st	st	st	-	-	-				-	st				-	NA	NA					4	a			
4428	Poudre de blanc d'œuf	White egg powder	BPW	st	st	st	st	-	43.55 (+)	st(x5)				-	st				-	PPNA	PPNA	-	-	-	NA	4	a			
4429	Préparation pour Flan pâtissier aux œufs	Egg based product	BPW	+p	+p	+p	+p	+	42.06(+)	+p	+	+	+	+	+p	+			+	PA	PA	41.54(+)	+	+	PA	4	a			
4430	Préparation pour crème pâtissière	Egg based product	BPW	+p	+p	+p	+p	+	27.48(+)	+p	+	+	+	+	+p	+			+	PA	PA	26.45(+)	+	+	PA	4	a			
4431	Préparation pour crème pâtissière	Egg based product	BPW	st	st	st	-	-	-	-				-	st				-	NA	NA					4	a			
5520	Poudre d'œuf entier	Whole egg powder	BPW	+p	+p	+p	+p	+	25.39(+)	+p	+	+	+	+	+p	+			+	PA	PA	27.26(+)	+	+	PA	4	a			
5521	Poudre de jaune d'œuf	Egg yolk powder	BPW	+p	+p	+p	+p	+	25.35(+)	+p	+	+	+	+	+p	+			+	PA	PA	26.9(+)	+	+	PA	4	a			
1468	Préparation pour flan pâtissier aux œufs	Custard pastry	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	a			
1469	Préparation pour crème anglaise	English cream	BPW	st	st	st	st	-	-	-				-	st				-	NA	NA					4	a			
3534	Blanc d'œuf pasteurisé	Pasteurized egg white product	BPW	+p	+p	+p	+p	+	22.78(+)	+p	+	+	+	+	+p	+			+	PA	PA	26.44(+)	+	+	PA	4	b			
3535	Coule d'Œuf entier pasteurisé	Pasteurized egg whole product	BPW	+p	+p	+p	+p	+	25.32(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.03(+)	+	+	PA	4	b			
3536	Coule de jaune d'œuf pasteurisé	Pasteurized egg product	BPW	+p	+p	+p	+p	+	26.44(+)	+p	+	+	+	+	+p	+			+	PA	PA	29.49(+)	+	+	PA	4	b			
3537	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b			
3538	Mayonnaise	Mayonnaise	BPW	+p	+p	+p	+p	+	21.87(+)	+p	+	+	+	+	+p	+			+	PA	PA	25.93(+)	+	+	PA	4	b			
3539	Mayonnaise à la moutarde	Mayonnaise	BPW	+p	+p	+p	+p	+	23.45(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.03(+)	+	+	PA	4	b			
3544	Coule d'Œuf entier pasteurisé	Pasteurized egg whole product	BPW	+p	+p	+p	+p	+	23.17(+)	+p	+	+	+	+	+p	+			+	PA	PA	25.09(+)	+	+	PA	4	b			
3545	Coule de jaune d'œuf pasteurisé	Pasteurized egg yellow product	BPW	+p	+p	+p	+p	+	26.18(+)	+p	+	+	+	+	+p	+			+	PA	PA	31.32(+)	+	+	PA	4	b			
3550	Blanc d'œuf pasteurisé	Pasteurized egg white product	BPW	+p	+p	+p	+p	+	29.27(+)	+p	+	+	+	+	+p	+			+	PA	PA	32.03(+)	+	+	PA	4	b			
3626	Blanc d'œuf pasteurisé	Pasteurized egg white product	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					4	b			
3627	Coule de jaune d'œuf pasteurisé	Pasteurized egg yellow product	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b			
3628	Coule d'Œuf entier pasteurisé	Pasteurized egg whole product	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b			
3631	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b			
3632	Mayonnaise à la moutarde	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b			
3633	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b			
3634	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b			
3635	Mayonnaise fine	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b			
4425	Coule d'œuf entier pasteurisée	Pasteurized whole egg	BPW	+p	+p	+p	+p	+	26.56(+)	+p	+	+	+	+	+p	+			+	PA	PA	27.29(+)	+	+	PA	4	b			
4426	Coule de blanc d'œuf pasteurisée	Pasteurized white egg	BPW	+p	+p	+p	+p	+	2485(+)	+p	+	+	+	+	+p	+			+	PA	PA	26.17(+)	+	+	PA	4	b			
4439	Mayonnaise	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b			
4440	Coule d'œuf entier	Whole egg	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b			
4441	Coule de blanc d'œuf pasteurisée	Pasteurized white egg	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	b			
5518	Coule de jaune d'œuf pasteurisé	Pasteurized egg yellow product	BPW	+p	+p	+p	+p	+	25.74(+)	+p	+	+	+	+	+p	+			+	PA	PA	28.08(+)	+	+	PA	4	b			
5519	Coule d'œuf entier pasteurisé	Pasteurized egg whole product	BPW	+p	+p	+p	+p	+	22.51(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.74(+)	+	+	PA	4	b			
3528	Ile flottante aux œufs frais	Egg based dessert	BPW	+p	+p	+p	+p	+	22.06(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.2(+)	+	+	PA	4	c			
3529	Flan pâtissier	Egg based dessert	BPW	+p	+p	+p	+p	+	22.09(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.63(+)	+	+	PA	4	c			
3530	Clafoutis aux cerises	Egg based dessert	BPW	+p	+p	+p	+p	+	22.05(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.6(+)	+	+	PA	4	c			
3531	Crème brûlée	Egg based dessert	BPW	+p	+p	+p	+p	+	21.89(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.77(+)	+	+	PA	4	c			
3532	Crème anglaise saveur vanille	Cream egg based	BPW	+p	+p	+p	+p	+	22.98(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.98(+)	+	+	PA	4	c			
3533	Crème anglaise	Cream egg based	BPW	+p	+p	+p	+p	+	22.74(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.53(+)	+	+	PA	4	c			

EGG PRODUCTS PikoReal PCR instrument (2014)																												
N° Sampl e	French name product	English name product	Protoc ol	Reference method: ISO 6579					Alternative method: SureTect <i>Salmonella</i> - PikoReal																	Category	Type	
				RVS broth		MKTTn broth		Resul t	After incubation time														After storage for 72 h at 5 ± 3°C					
									PCR result(Ct)	Confirmatory tests						Agreement		PCR result	Confir - mator y tests	Final resul t	Agree - ment							
				XL D	Brilliance <i>Salmonell</i> a Agar	XL D	Brilliance <i>Salmonell</i> a Agar			Brilliance <i>Salmonella</i> Agar			RVS/Brilliance <i>Salmonella</i> Agar			Brillianc e	RVS/ Brillianc e											
3629	Crème anglaise saveur vanille	Cream egg based	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	c	
3630	Crème anglaise	Cream egg based	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	c	
3636	Ile flottante aux œufs frais	Mayonnaise	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	c	
3637	Crème brûlée	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	c	
3638	Flan pâtissier	Egg based dessert	BPW	st	st	st	st	-	43.89 (+)	st (x5)				-	st (x5)				-	PPNA	PPNA					4	c	
3639	Clafoutis aux cerises	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	c	
3640	Eclair à la vanille	Egg based dessert	BPW	st	st	-	-	-	-	st				-	st				-	NA	NA					4	c	
3641	Part de flan	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	c	
3642	Religieuse au café	Egg based dessert	BPW	st	st	-	-	-	-	st				-	st				-	NA	NA					4	c	
4433	Tarte au citron	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	c	
4434	Tartelettes citron	Egg based dessert	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					4	c	
4435	Amandine aux poires	Egg based dessert	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	c	
4436	Mousse au chocolat à l'ancienne	Egg based dessert	BPW	st	st	-	-	-	-	-				-	st				-	NA	NA					4	c	
4437	Crème brûlée	Custard	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					4	c	
4438	Crème anglaise	Custard	BPW	+p	+p	+p	+p	+	22.42(+)	+p	+	+	+	+	+p	+			+	PA	PA					4	c	
4445	Œufs durs	Cooked egg	BPW	+p	+p	+M	+p	+	38.28(+)	+p	+	+	+	+	+p	+			+	PA	PA	39.74(+)	+	+	PA	4	c	

RAW BEEF MEATS WITH AND WITHOUT AROMATICS PikoReal PCR instrument (2013)																																			
N° Sam ple	French name product	English name product	Reference method: ISO 6579				Result	Alternative method: SureTect <i>Salmonella</i> - PikoReal																				Category	Type						
								BPW pre-warmed for 8h at 41.5°C										BPW pre-warmed for 24h at 41.5°C																	
			RVS broth		MKTTn broth			PCR result (Ct)	Confirmatory tests										Agreement		PCR result (Ct)	Confirmatory tests										Agreement			
			XLD	Brilliance <i>Salmonella</i> Agar	XLD	Brilliance <i>Salmonella</i> Agar			Brilliance <i>Salmonella</i> Agar					RVS/Brilliance <i>Salmonella</i> Agar					Brilliance	RVS/ <i>Brilliance</i>		Brilliance <i>Salmonella</i> Agar					RVS/Brilliance <i>Salmonella</i>					Brilliance	RVS/ <i>Brilliance</i>		
Typical colonies	Latex	Microbact GNB					Reference method tests		Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests				Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result								
1790	Steak haché	Ground beef	+m	+M	+m ni	+1/2	+(S. Ohio)	-	-	-	-	-	-	-	-	-	ND	ND	-	-	-	-	-	-	-	-	-	-	ND	ND	5	a			
1791	Steak haché	Ground beef	+m	+M	+m ni	+M	+	34.18 (+)	+1/2	+	+	+	+	+	+	+	PA	PA	29.86 (+)	+M	+	+	+	+	+	+	+	+	PA	PA	5	a			
1792	Steak haché	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a			
1793	Steak haché	Ground beef	+1/2	+M	+m ni	+M	+	37.48 (+)	+1/2	+	+	+	+	+	+	+	PA	PA	29.11 (+)	+M	+	+	+	+	+	+	+	+	PA	PA	5	a			
1794	Steak haché	Ground beef	-	-	-	-	-	35.87 (+)	+M	+	+	+	+	+	+	+	PD	PD	27.4(+)	+M	+	+	+	+	+	+	+	+	PD	PD	5	a			
1795	Steak haché	Ground beef	+M	+M	+M ni	+M	+	34.15 (+)	+M	+	+	+	+	+	+	+	PA	PA	27.2(+)	+M	+	+	+	+	+	+	+	+	PA	PA	5	a			
2653	Steak haché	Ground beef	+M	+M	+M	+p	+	37.37 (+)	+m ni/+	+	+	+	+	+	+	+	PA	PA	31.10 (+)	+M	+	+	+	+	+	+	+	+	PA	PA	5	a			
2654	Steak haché	Ground beef	+1/2	+M	+M	+M	+	37.63 (+)	+m ni/+	+	+	+	+	+	+	+	PA	PA	29.33 (+)	+m	+	+	+	+	+	+	+	+	PA	PA	5	a			
2655	Steak haché	Ground beef	+1/2	+p	+M	+M	+	36.91 (+)	+m ni/+	+	+	+	+	+	+	+	PA	PA	29.83 (+)	+M	+	+	+	+	+	+	+	+	PA	PA	5	a			
2656	Haché de bœuf	Ground beef	+M	+p	+M	+p	+	31.82 (+)	+p	+	+	+	+	+	+	+	PA	PA	29.22 (+)	+M	+	+	+	+	+	+	+	+	PA	PA	5	a			
2657	Haché de bœuf	Ground beef	+M	+M	+M	+p	+	36.37 (+)	+m	+	+	+	+	+	+	+	PA	PA	30.13 (+)	+M	+	+	+	+	+	+	+	+	PA	PA	5	a			
2658	Steak haché	Ground beef	+m ni/	+M	+M	+p	+	37.13 (+)	+p	+	+	+	+	+	+	+	PA	PA	27.82 (+)	+M	+	+	+	+	+p	+	+	+	PA	PA	5	a			
2659	Steak haché	Ground beef	+M	+M	+M	+M	+	-	-				-	+1/2	+	+	ND	ND	36.27 (+)	+m ni/+	+	+	+	+	+M	+	+	+	PA	PA	5	a			
2660	Steak haché	Ground beef	+M	+ m ni/+	+M	+M	+	36.66 (+)	+m ni/+	+	+	+	+	+	+	+	PA	PA	32.83 (+)	+mni/+	+	+	+	+	+1/2	+	+	+	PA	PA	5	a			
2661	Steak haché	Ground beef	+M	+1/2	+M	+M	+	33.24 (+)	+M	+	+	+	+	+	+	+	PA	PA	30.16 (+)	+M	+	+	+	+	+M	+	+	+	PA	PA	5	a			
2662	Steak haché	Ground beef	+M	+M	+M	+M	+	34.77 (+)	+M	+	+	+	+	+	+	+	PA	PA	29.39 (+)	+M	+	+	+	+	+M	+	+	+	PA	PA	5	a			
2663	Steak haché	Ground beef	+M	+M	+p	+p	+	36.96 (+)	+1/2 ni/+	+	+	+	+	+	+	+	PA	PA	27.41 (+)	+M	+	+	+	+	+M	+	+	+	PA	PA	5	a			
2664	Haché de bœuf	Ground beef	+M	+p	+M	+p	+	36.73 (+)	+M	+	+	+	+	+	+	+	PA	PA	32.35 (+)	+p	+	+	+	+	+p	+	+	+	PA	PA	5	a			
2665	Steak haché	Ground beef	+M	+M	+M	+M	+	40.73 (+)	-				-	+M	+	+	PP ND	PA	35.09 (+)	+M	+	+	+	+	+M	+	+	+	PA	PA	5	a			
2666	Steak haché	Ground beef	+M	+M	+M	+M	+	38.63 (+)	-				-	+M	+	+	PP ND	PA	31.83 (+)	+1/2	+	+	+	+	+M	+	+	+	PA	PA	5	a			
2667	Steak haché	Ground beef	+M	+M	+p	+p	+	46.36 (+)	+ni(4)/+	+	+	+	+	+	+	+	PA	PA	33.55 (+)	+M	+	+	+	+	+p	+	+	+	PA	PA	5	a			
2668	Steak haché	Ground beef	+m ni/+	+M	+m ni/+	+p	+	38.12 (+)	+m ni/+	+	+	+	+	+	+	+	PA	PA	27.13 (+)	+M	+	+	+	+	+M	+	+	+	PA	PA	5	a			
2669	Haché de bœuf	Ground beef	-	-	+m ni/+	+m	+	40.26 (+)	+m	+	+	+	+	+	+	+	PA	PA	32.47 (+)	+M	+	+	+	+	+p	+	+	+	PA	PA	5	a			
2670	Haché de bœuf	Ground beef	-	-	-	+ni(1)/-	-	41.96 (+)	- (XLD:-)				-	- (XLD:+)	+	+	PP NA	PD	36.35 (+)	- (XLD:-)				-	- (XLD:+)	+	+	+	+	PP NA	PD	5	a		
2671	Steak haché	Ground beef	+1/2	-	+m	-	+	40.96 (+)	- (XLD:-)				-	- (XLD:+)	+	+	PP ND	PA	33.28 (+)	- (XLD:-)				-	- (XLD:+)	+	+	+	+	PP ND	PA	5	a		
2792	Steak haché	Ground beef	-	-	-	-	-	-	-				-	-			NA	NA	-	-				-	-	-	-	-	NA	NA	5	a			

RAW BEEF MEATS WITH AND WITHOUT AROMATICS PikoReal PCR instrument (2013)																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
N° Sam ple	French name product	English name product	Reference method: ISO 6579				Result	Alternative method: SureTect <i>Salmonella</i> - PikoReal																						Category	Type																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																													
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			RVS broth		MKTTn broth			PCR result (Ct)	Confirmatory tests										Agreement		PCR result (Ct)	Confirmatory tests										Agreement																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
			XLD	Brilliance e <i>Salmonella</i> Agar	XLD	Brilliance e <i>Salmonella</i> Agar			Brilliance <i>Salmonella</i> Agar					RVS/Brilliance <i>Salmonella</i> Agar					Brilliance	RVS/ Brilliance		Brilliance <i>Salmonella</i> Agar					RVS/Brilliance <i>Salmonella</i>					Brilliance	RVS/ Brilliance																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																											
									Typical colonies	Latex	Microbact GNB	Reference method tests	Final result	Typical colonies				Latex				Microbact	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																															

RAW BEEF MEATS WITH AND WITHOUT AROMATICS PikoReal PCR instrument (2013)																																			
N° Sam ple	French name product	English name product	Reference method: ISO 6579				Result	Alternative method: SureTect <i>Salmonella</i> - <i>PikoReal</i>																				Category	Type						
								RVS broth		MKTTn broth		BPW pre-warmed for 8h at 41.5°C										BPW pre-warmed for 24h at 41.5°C													
			Confirmatory tests										Agreement		Confirmatory tests										Agreement										
			<i>Brilliance Salmonella</i> Agar					RVS/ <i>Brilliance Salmonella</i> Agar					Brilli- ance	RVS/ <i>Brillia</i> <i>nce</i>	<i>Brilliance Salmonella</i> Agar					RVS/ <i>Brilliance Salmonella</i>					Brilli - anc e	RVS/ <i>Brillia</i> <i>nce</i>									
			Typical colonies	Latex	Microbact GNB	Refer- ence method tests		Fin al res ult	Typical colonies	Latex	Microbact	Refer- ence method tests			Fin al res ult	Typical colonies	Latex	Microbact	Refer- ence method tests	Fin al res ult	Typical colonies	Latex	Microbact	Refer- ence method tests			Fin al res ult								
3016	Egréné de bœuf congelé	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b				
5824	Boulettes au bœuf surgelées	Frozen seasoned ground beef	+p	+M	+m	+1/2	+	37.75	+m	+	+	+	+	+p	+	PA	PA	35.09	+M	+	+	+	+	+M	+	+	+	+	PA	PA	5	b			
5830	Boulettes au bœuf surgeées	Frozen seasoned ground beef	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b				
5310	Haché à l'oignon	Frozen seasoned ground beef	+M	+M	+M	+M	+	39.95 /-/-	-	-	-	-	-	- (MSRV x 5:+. RVS x5:+. MKTTn x5:+)	+	+	+	+	PP ND	PA	-/- /40.2 7	+mni/ +	+	+	+	-	+1/2	+	+	+	+	ND	PA	5	c
5316	Carpaccio huile d'olive et basilic	Carpaccio	+M	+M	+M	+M	+	29.69	+p	+	+	+	+	+p	+	PA	PA	24.13	+M	+	+	+	+	+p	+	+	+	+	PA	PA	5	c			
5317	Carpaccio au pistou	Carpaccio	+M	+M	+1/2	+M	+	27.25	+p	+	+	+	+	+p	+	PA	PA	22.97	+M	+	+	+	+	+M	+	+	+	+	PA	PA	5	c			
5319	Haché à la bolognaise	Seasoned ground beef	+1/2	+p	+M	+p	+	27.87	+M	+	+	+	+	+p	+	PA	PA	26.67	+M	+	+	+	+	+p	+	+	+	+	PA	PA	5	c			
5320	Haché à l'oignon	Frozen seasoned ground beef	+1/2	+M	+1/2	+M	+	28.19	+M	+	+	+	+	+M	+	PA	PA	25.67	+M	+	+	+	+	+M	+	+	+	+	PA	PA	5	c			
5321	Boulettes au boeuf tomates et parmesan	Frozen seasoned ground beef	+1/2	+M	+1/2	+M	+	29.64	+M	+	+	+	+	+p	+	PA	PA	26.18	+p	+	+	+	+	+p	+	+	+	+	PA	PA	5	c			
5325	Carpaccio au basilic	Carpaccio	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	c			
5326	Carpaccio huile d'olive et basilic	Carpaccio	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	c			
5327	Carpaccio au pistou	Carpaccio	-	-	-	-	-	-	-	-	-	-	-	st	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	c			
5328	Tartare et sa sauce	Seasoned beef	-	-	-	-	-	-	st	-	-	-	-	st	-	NA	NA	-	st	-	-	-	-	-	-	-	-	-	NA	NA	5	c			
5329	Haché à la bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-	-	-	-	st	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	c			
5330	Haché à l'oignon	Frozen seasoned ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	c			
5331	Boulettes au boeuf tomates et parmesan	Frozen seasoned ground beef	-	-	-	-	-	-	st	-	-	-	-	st	-	NA	NA	-	-	st	-	-	st	-	-	st	-	-	NA	NA	5	c			
5820	Carpaccio basilic	Carpaccio	+p	-	+p	-	+	36.3	(XLD:+))	+	+	+	+	-(XLD:+))	+	PA	PA	25.44	(XLD:+))	+	+	+	+	-(XLD:+))	+	+	+	+	PA	PA	5	c			
5821	Carpaccio huile d'olive et basilic	Carpaccio	+M	+p	+p	+p	+	33.49	+p	+	+	+	+	+p	+	PA	PA	24.26	+p	+	+	+	+	+p	+	+	+	+	PA	PA	5	c			
5822	Bavette à l'échalotte	Beef trim seasoned	+M	+M	+M	+M	+	29.5	+p	+	+	+	+	+p	+	PA	PA	28.99	+M	+	+	+	+	+M	+	+	+	+	PA	PA	5	c			
5823	Boulettes au boeuf tomates et parmesan surgelées	Frozen seasoned ground beef	+p	+p	+p	+p	+	36.64	+p	+	+	+	+	+p	+	PA	PA	32.04	+p	+	+	+	+	+p	+	+	+	+	PA	PA	5	c			
5826	Carpaccio au basilic	Carpaccio	st	st	st	st	-	-	st	-	-	-	-	st	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	c			
5827	Carpaccio huile d'olive et basilic	Carpaccio	-	-	-	-	-	-	st	-	-	-	-	st	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	c			
5828	Bavette à l'échalotte	Beef trim seasoned	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	-	-	-	-	-	NA	NA	5	c			
5829	Boulettes au boeuf tomates et parmesan surgelées	Frozen seasoned ground beef	-	-	-	-	-	-	st	-	-	-	-	st	-	NA	NA	-	st	-	-	-	st	-	st	-	-	-	NA	NA	5	c			
5831	Boulettes au boeuf tomates et parmesan surgelées	Frozen seasoned ground beef	-	-	-	-	-	-	st	-	-	-	-	st	-	NA	NA	-	st	-	-	-	st	-	st	-	-	-	NA	NA	5	c			

RAW BEEF MEATS WITH AND WITHOUT AROMATICS PikoReal PCR instrument (2014)													
N°Sample	French name product	English name product	Reference method: ISO 6579 Result +(S. Ohio)	Alternative method: SureTect <i>Salmonella</i> - PikoReal								Category	Type
				8h at 41.5°C ± 1°C in BPW + BPW storage for 72h at 5 ± 3°C				24h at 41.5°C ± 1°C in BPW + BPW storage for 72h at 5 ± 3°C					
				PCR result	Confirmatory tests	Final result	Agreement	PCR result	Confirmatory tests	Final result	Agreement		
1790	Steak haché	Ground beef		-	-	-	ND	-	-	-	ND	5	a
1791	Steak haché	Ground beef	+	33.46(+)	+	+	PA	31.03	+	+	PA	5	a
1793	Steak haché	Ground beef	+	33.12(+)	+	+	PA	30.40	+	+	PA	5	a
1794	Steak haché	Ground beef	-	33.28(+)	+	+	PD	29.53	+	+	PD	5	a
1795	Steak haché	Ground beef	+	30.72(+)	+	+	PA	28.93	+	+	PA	5	a
2653	Steak haché	Ground beef	+	38.05(+)	+	+	PA	31.96	+	+	PA	5	a
2654	Steak haché	Ground beef	+	33.20(+)	+	+	PA	30.22	+	+	PA	5	a
2655	Steak haché	Ground beef	+	32.97(+)	+	+	PA	29.90	+	+	PA	5	a
2656	Haché de bœuf	Ground beef	+	30.58(+)	+	+	PA	30.06	+	+	PA	5	a
2657	Haché de bœuf	Ground beef	+	32.75(+)	+	+	PA	31.00	+	+	PA	5	a
2658	Steak haché	Ground beef	+	34.05(+)	+	+	PA	28.28	+	+	PA	5	a
2659	Steak haché	Ground beef	+	-/-/-	+	-	ND	36.49	+	+	PA	5	a
2660	Steak haché	Ground beef	+	34.61(+)	+	+	PA	33.97	+	+	PA	5	a
2661	Steak haché	Ground beef	+	32.15(+)	+	+	PA	31.53	+	+	PA	5	a
2662	Steak haché	Ground beef	+	31.05(+)	+	+	PA	30.28	+	+	PA	5	a
2663	Steak haché	Ground beef	+	34.61(+)	+	+	PA	28.89	+	+	PA	5	a
2664	Haché de bœuf	Ground beef	+	34.26(+)	+	+	PA	33.09	+	+	PA	5	a
2665	Steak haché	Ground beef	+	35.36(+)	+	+	PA	35.75	+	+	PA	5	a
2666	Steak haché	Ground beef	+	38.03(+)	+	+	PA	31.92	+	+	PA	5	a
2667	Steak haché	Ground beef	+	-	+	-	ND	34.73	+	+	PA	5	a
2668	Steak haché	Ground beef	+	35.42(+)	+	+	PA	27.52	+	+	PA	5	a
2669	Haché de bœuf	Ground beef	+	33.57(+)	+	+	PA	33.36	+	+	PA	5	a
2670	Haché de bœuf	Ground beef	-	36.81(+)	+ (XLD)	+	PD	36.99	+ (XLD)	+	PD	5	a
2671	Steak haché	Ground beef	+	38.80(+)	+ (XLD)	+	PA	35.43	+ (XLD)	+	PA	5	a
5312	Bifteck	Beef trim	+	32.84	+	+	PA	30.68	+	+	PA	5	a
5313	Tranche à bifteck	Beef trim	+	32.29	+	+	PA	28.68	+	+	PA	5	a
5314	Filet de tournedos	Beef trim	+	37.73	+	+	PA	26.38	+	+	PA	5	a
1796	Steak haché congelé	Frozen ground beef	+	30.90(+)	+	+	PA	25.17	+	+	PA	5	b
1797	Steak haché congelé	Frozen ground beef	-	34.58(+)	+	+	PD	34.88	+	+	PD	5	b
1798	Steak haché congelé	Frozen ground beef	+	32.20(+)	+	+	PA	28.95	+	+	PA	5	b
1799	Steak haché congelé	Frozen ground beef	+	-/-/-	+	-	ND	37.01	+	+	PA	5	b
1800	Steak haché congelé	Frozen ground beef	+	33.71(+)	+	+	PA	33.74	+	+	PA	5	b
1801	Steak haché congelé	Frozen ground beef	+	31.39(+)	+	+	PA	31.57	+	+	PA	5	b
2651	Steak haché congelé	Frozen ground beef	+	36.42(+)	+	+	PA	29.76	+	+	PA	5	b
2652	Steak haché congelé	Frozen ground beef	-	-	+	-	NA	32.51	+	+	PD	5	b
5824	Boulettes au bœuf surgelées	Frozen seasoned ground beef	+	37.97	+	+	PA	36.49	+	+	PA	5	b
5310	Haché à l'oignon	Frozen seasoned ground beef	+	-/-/-	+	-	ND	-/46.85 /41.96	+	-	ND	5	c
5315	Carpaccio au basilic	Carpaccio	+	33.23	+	+	PA	29.21	+	+	PA	5	c
5316	Carpaccio huile d'olive et basilic	Carpaccio	+	29.22	+	+	PA	24.37	+	+	PA	5	c
5317	Carpaccio au pistou	Carpaccio	+	27.55	+	+	PA	21.58	+	+	PA	5	c
5318	Tartare et sa sauce	Seasoned beef	+	36.69	+	+	PA	31.20	+	+	PA	5	c
5319	Haché à la bolognaise	Seasoned ground beef	+	27.29	+	+	PA	26.26	+	+	PA	5	c
5320	Haché à l'oignon	Frozen seasoned ground beef	+	28.32	+	+	PA	26.22	+	+	PA	5	c
5321	Boulettes au boeuf tomates et parmesan	Frozen seasoned ground beef	+	29.45	+	+	PA	26.60	+	+	PA	5	c
5820	Carpaccio basilic	Carpaccio	+	26.61	-(XLD: +)	+	PA	27.28	-(XLD: +)	+	PA	5	c
5821	Carpaccio huile d'olive et basilic	Carpaccio	+	25.01	+	+	PA	26.12	+	+	PA	5	c
5822	Bavette à l'échalote	Beef trim seasoned	+	28.79	+	+	PA	29.96	+	+	PA	5	c
5823	Boulettes au boeuf tomates et parmesan surgelées	Frozen seasoned ground beef	+	27.7	+	+	PA	32.29	+	+	PA	5	c

INFANT FORMULA PikoReal PCR instrument (2014)																												
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579					Alternative method: SureTect Salmonella - PikoReal																Category	Type		
				RVS broth		MKTTn broth		Result	After incubation time														After storage 72 h at 5°C ± 3°C					
				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella		PCR result (Ct)	Confirmatory tests								Agreement		PCR result	Confir- matory tests	Final result	Agree- ment					
										Brilliance salmonella				RVS/Brilliance salmonella				Brilliance Salmonella	RVS/ Brilliance Salmonella									
										Typical colonies	Latex	Micro- bact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro- bact	Reference method tests	Final result									
604	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(22.55)	+p	+	+	+	+	+p	+			+	PA	PA	+(23.39)	+	+	PA	6	a	
605	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	a	
608	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(24.55)	+p	+	+	+	+	+p	+			+	PA	PA	+(24.48)	+	+	PA	6	a	
609	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	BPW	+p	-	+p	-	+	+(28.36)	-(XLD+)	+	+	+	+	-(XLD+)	+			+	PA	PA	+(30.05)	+	+	PA	6	a	
610	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(22.75)	+p	+	+	+	+	+p	+			+	PA	PA	+(25.30)	+	+	PA	6	a	
611	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	a	
616	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(23.68)	+p	+	+	+	+	+p	+			+	PA	PA	+(22.22)	+	+	PA	6	a	
617	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	a	
981	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(21.67)	+p	+	+	+	+	+p	+			+	PA	PA	+(21.26)	+	+	PA	6	a	
982	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(23.65)	+p	+	+	+	+	+p	+			+	PA	PA	+(24.38)	+	+	PA	6	a	
983	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(22.05)	+p	+	+	+	+	+p	+			+	PA	PA	+(24.9)	+	+	PA	6	a	
984	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	a	
991	Poudre de lait infantile sans probiotiques 1er âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(25.17)	+p	+	+	+	+	+p	+			+	PA	PA	+(25.6)	+	+	PA	6	a	
992	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	+M	+M	+M	+p	+	+(25.20)	+m	+	+	+	+	+M	+			+	PA	PA	+(24.82)	+	+	PA	6	a	
993	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(29.17)	+p	+	+	+	+	+p	+			+	PA	PA	+(30.15)	+	+	PA	6	a	
1108	Poudre de lait infantile 3ième âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(20.12)	+p	+	+	+	+	+p	+			+	PA	PA	+(19.6)	+	+	PA	6	a	
1109	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(25.17)	+M	+	+	+	+	+p	+			+	PA	PA	+(25.48)	+	+	PA	6	a	
1110	Poudre de lait infantile 3ième âge	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(29.25)	+p	+	+	+	+	+p	+			+	PA	PA	+(29.03)	+	+	PA	6	a	
1111	Poudre de lait infantile 2e âge avec probiotiques	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(22.19)	+p	+	+	+	+	+p	+			+	PA	PA	+(22.87)	+	+	PA	6	a	
1112	Poudre de lait infantile 1er âge avec probiotiques	Infant formula without probiotics	BPW	+p	+p	+p	+p	+	+(24.43)	+p	+	+	+	+	+p	+			+	PA	PA	+(25.16)	+	+	PA	6	a	
1977	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	a	
1978	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	a	
1979	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	a	
1980	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	a	
1981	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	a	
1982	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	a	
1983	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	a	
1984	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	a	
1985	Poudre de lait infantile 1er âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	a	
1986	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	a	
1987	Poudre de lait infantile 2e âge	Infant formula without probiotics	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	a	
606	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1. 10 ⁵ cfu/g	BPW	+p	+p	+p	+p	+	+(23.64)	+p	+	+	+	+	+p	+			+	PA	PA	+(26.38)	+	+	PA	6	b	
607	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1. 10 ⁵ cfu/g	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	b	
612	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	BPW	+p	+p	+p	+p	+	+(29.65)	+p	+	+	+	+	+p	+			+	PA	PA	+(29.43)	+	+	PA	6	b	
613	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	b	
615	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9. 10 ⁶ cfu/g	BPW	+p	-	+p	-	+	-	st				-	-				-	ND	ND	-	-(5MSRV/ 5RVS/ 5MKTTn)	-	ND	6	b	
619	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7. 10 ⁵ cfu/g	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	b	
620	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3. 10 ⁶ cfu/g	BPW	+p	+p	+p	+p	+	+(28.05)	+p	+	+	+	+	+p	+			+	PA	PA	+(27.75)	+	+	PA	6	b	
621	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3. 10 ⁶ cfu/g	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	b	
623	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.1. 10 ⁵ cfu/g	BPW	+p	-	+p	-	+	+(31.82)	-(XLD+)	+	+	+	+	+	-(XLD+)	+			+	PA	PA	+(31.5)	+	+	PA	6	b
985	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1. 10 ⁶ cfu/g	BPW	+(4)	st	+p	+p	+	+(33.52)	+p	+	+	+	+	+p	+			+	PA	PA	+(33.27)	+	+	PA	6	b	
986	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 9.3 10 ⁵ cfu/g	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA					6	b	
987	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	BPW	+p	+p	+p	+p	+	-/-	+(2)	+	+	+	-	+p	+			-	ND	ND	+(39.54)	-	-	PPND	6</		

INFANT FORMULA PikoReal PCR instrument (2014)																										
N° Sample	French name product	English name product	Protocol	Reference method: ISO 6579					Alternative method: SureTect <i>Salmonella</i> - <i>PikoReal</i>																Category	Type
				RVS broth		MKTTn broth		Result	PCR result (Ct)	After incubation time										After storage 72 h at 5°C ± 3°C						
				XLD	<i>Brilliance Salmonella</i>	XLD	<i>Brilliance Salmonella</i>			Confirmatory tests					Agreement					PCR result	Confir- matory tests	Final result	Agree- ment			
										<i>Brilliance salmonella</i>				<i>RVS/Brilliance salmonella</i>				<i>Brilliance Salmonella</i>	<i>RVS/ Brilliance Salmonella</i>							
										Typical colonies	Latex	Micro- bact GNB	Reference method tests	Final result	Typical colonies	Latex	Micro- bact							Reference method tests		
1993	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3. 10 ⁵ cfu/g	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA				6	b
1994	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9 10. ⁶ cfu/g	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA				6	b
1995	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7 10. ⁵ cfu/g	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA				6	b
1996	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.5. 10 ⁵ cfu/g	BPW	st	st	st	st	-	-	st				-	st				-	NA	NA				6	b

PET FOOD PikoReal PCR instrument (2014)																												
N° Samp le	French name product	English name product	Protocol	Reference method: ISO 6579				Alternative method: SureTect <i>Salmonella</i> - PikoReal																Category	Type			
				RVS broth		MKTTn broth		Res ult	After incubation time														After storage for 72 h at 5 ± 3°C					
									PCR result(Ct)	Confirmatory tests										Agreement		PCR result	Confi r- mato ry tests			Fin al res ult	Agre e- ment	
				Brilliance <i>Salmonella</i> Agar						RVS/Brilliance <i>Salmonella</i> Agar					Brilliance	RVS/ Brilliance												
				XLD	Brilliance <i>Salmonella</i> Agar	XLD	Brilliance <i>Salmonella</i> Agar			Typical colonies	Lat ex	Microb act GNB	Reference method tests	Final result			Typical colonies	Lat ex	Micr o- bact	Reference method tests	Final result							
5212	Crépine (Matière première alimentation animale)	Raw materials(raw meat)	BPW	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a	
5213	Matière première alimentation animale crue	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a	
5214	Matière première alimentation animale crue	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a	
5215	Matière première alimentation animale crue	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a	
5216	Matière première alimentation animale crue	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a	
5217	Matière première alimentation animale crue	Raw materials(raw meat)	ONE Broth + supp	+m	+M	+M	+p	+	36.27(+)	+m	+	+	+	+	+p	+			+	PA	PA	32.35(+)	+	+	PA	7	a	
5218	Matière première alimentation animale crue	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a	
5219	Farine (matière première alimentation animale)	Raw materials(flour)	ONE Broth + supp	+ (1 C.youngae)	-	+m (C.youngae)	-	-	-	-				-	-				-	NA	NA	-	-	-	NA	7	a	
5220	Farine d'agneau (matière première alimentation animale)	Raw materials(Lamb flour)	ONE Broth + supp	+M	+M	+M	+M	+	34.07(+)	+m	+	+	+	+	+M	+			+	PA	PA	31.11(+)	+	+	PA	7	a	
5221	Viande crue pour animaux	Raw materials	ONE Broth + supp	+p	+p	+M	+M	+	-/-	-				-	+p	+	+	+	-	ND	ND	-/-	+	-	ND	7	a	
5222	Viande crue pour animaux	Raw materials	ONE Broth + supp	+p	+p	+M	+M	+	37.19(+)	+m	+	+	+	+	+M	+			+	PA	PA	34.03(+)	+	+	PA	7	a	
5223	Viande crue pour animaux	Raw materials	ONE Broth + supp	+M	+p	+M	+M	+	29.01(+)	+M	+	+	+	+	+p	+			+	PA	PA	27.13(+)	+	+	PA	7	a	
5238	Matière première alimentation animale (sortie sécheur)	Pet food powder	ONE Broth + supp	+M	+M	+M	+p	+	27.15(+)	+p	+	+	+	+	+p	+			+	PA	PA	25.57(+)	+	+	PA	7	a	
5239	Farine de saumon(matière première)	Raw materials (salmon flour)	ONE Broth + supp	+p	+p	+p	+p	+	34.01(+)	+p	+	+	+	+	+p	+			+	PA	PA	32.25(+)	+	+	PA	7	a	
5240	Farine (matière première)	Raw materials (flour)	ONE Broth + supp	+p	+p	+p	+p	+	25.84(+)	+p	+	+	+	+	+p	+			+	PA	PA	23.90(+)	+	+	PA	7	a	
5241	Farine (matière première)	Raw materials (flour)	ONE Broth + supp	+M	+M	+M	+m	+	42.10(+)	-				-	+M	+	+	+	+	PPND	PA	27.66(+)	+	+	PA	7	a	
5534	Protéines déshydratées de volaille	Pet food powder	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a	
5535	Matière première alimentation animale sécheur sortie 3	Pet food powder	ONE Broth + supp	-	-	+m(C.gille nii)	-	-	-	-				-	-				-	NA	NA	-	-	-	NA	7	a	
5536	Matière première alimentation animale sécheur sortie 4	Pet food powder	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA	-	-	-	NA	7	a	
5537	Protéines déshydratées de volaille	Pet food powder	ONE Broth + supp	-	-	+M(C.gille nii)	-	-	35.7 (NC curve) /-/-	-				-	-				-	NA	NA	-	-	-	NA	7	a	
5540	Viande crue pour animaux	Raw materials(raw meat)	ONE Broth + supp	+m(E.coli)	-	-	-	-	-	-				-	-				-	NA	NA	-	-	-	NA	7	a	
5541	Viande crue pour animaux	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a	
5542	Viande crue pour animaux	Raw materials(raw meat)	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	a	
5543	Viande crue pour animaux	Raw materials(raw meat)	ONE Broth + supp	-	-	-	-	-	37.36(+)	+/-ni/+	+	+	+	+	+M	+			+	PD	PD	38.59(+)	+	+	PD	7	a	
5550	Viande crue pour animaux	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a	
5551	Viande crue pour animaux	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a	
5552	Viande crue pour animaux	Raw materials (raw meat)	ONE Broth + supp	-	-	-	-	-	-	-				-	-				-	NA	NA					7	a	

PET FOOD PikoReal PCR instrument (2014)																													
N° Samp le	French name product	English name product	Protocol	Reference method: ISO 6579					Alternative method: SureTect <i>Salmonella</i> - <i>PikoReal</i>																	Category	Type		
				RVS broth		MKTTn broth		Res ult	After incubation time															After storage for 72 h at 5 ± 3°C					
				XLD	Brilliance <i>Salmonella</i> Agar	XLD	Brilliance <i>Salmonella</i> Agar		PCR result(Ct)	Confirmatory tests										Agreement		PCR result	Confi- r-mato- ry tests	Fin al res ult	Agre- e- ment				
										Brilliance <i>Salmonella</i> Agar					RVS/Brilliance <i>Salmonella</i> Agar					Brilliance	RVS/ Brilliance								
										Typical colonies	Lat ex	Microb act GNB	Reference method tests	Final result	Typical colonies	Lat ex	Micr o- bact	Reference method tests	Final result										
5232	Croquettes pour chat	Pellets for cat	ONE Broth + supp	-(white colonies)	+p	-(white colonies)	+p	+	24.2(+)	+p	+	+	+	+	+p	+			+	PA	PA	21.75(+)	+	+	PA	7	b		
5233	Croquettes pour chat	Pellets for cat	ONE Broth + supp	+p	+p	+p	+p	+	23.9(+)	+p	+	+	+	+	+p	+			+	PA	PA	21.30(+)	+	+	PA	7	b		
5234	Croquettes pour chaton	Pellets for cat	ONE Broth + supp	+p	+p	+p	+p	+	24.19(+)	+p	+	+	+	+	+p	+			+	PA	PA	22.78(+)	+	+	PA	7	b		
5235	Croquettes pour chien aux céréales. bœuf et légumes	Pellets for dog (cereals. beef . vegetables)	ONE Broth + supp	+p	+p	+p	+p	+	23.36(+)	+p	+	+	+	+	+p	+			+	PA	PA	22.18(+)	+	+	PA	7	b		
5236	Croquettes pour chien au riz. légumes et céréales	Pellets for dog (cereals. beef . rice)	ONE Broth + supp	+p	+p	+p	+p	+	23.55(+)	+p	+	+	+	+	+p	+			+	PA	PA	22.22(+)	+	+	PA	7	b		
5237	Croquettes pour chien au poulet et riz	Pellets for dog (cereals. chicken. rice)	ONE Broth + supp	st	st	st	st	-	27.4(+)	+p	+	+	+	+	+p	+			+	PD	PD	25.09(+)	+	+	PD	7	b		
5538	Croquettes pour chien	Pellets for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b		
5539	Croquettes pour chien	Pellets for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b		
5546	Croquettes pour chien	Pellets for dog	ONE Broth + supp	+p	+p	+p	+p	+	23.70(+)	+p	+	+	+	+	+p	+			+	PA	PA	23.88(+)	+	+	PA	7	b		
5547	Croquettes pour chat	Pellets for cat	ONE Broth + supp	+p	+p	+p	+p	+	24.07(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.14(+)	+	+	PA	7	b		
5560	Croquettes pour chien	Pellets for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b		
5561	Croquettes pour chat	Pellets for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b		
5562	Croquettes pour chat stérilisé	Pellets for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b		
5563	Croquettes pour chaton	Pellets for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b		
1458	Croquettes pour chat bœuf volaille poisson	Pellets for cat	ONE Broth + supp	+p	+p	+p	+p	+	20.57(+)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.27)	+	+	PA	7	b		
1459	Croquettes pour chien bœuf . céréales	Pellets for dog	ONE Broth + supp	+p	+p	+p	+p	+	23.02(+)	+p	+	+	+	+	+p	+			+	PA	PA	+(21.58)	+	+	PA	7	b		
1463	Croquettes pour chat bœuf volaille poisson	Pellets for cat	ONE Broth + supp	st	st	st	st	-	40.14(+) / 41.28(+) / 40.48(+)	st				-	st				-	PPNA	PPNA					7	b		
1464	Croquettes pour chien bœuf . céréales	Pellets for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b		
1465	Croquettes pour chat . poulet . canard. légumes	Pellets for cat	ONE Broth + supp	st	st	st	st	-	41.98(+) / 4096(+)/ 40.94(+)	st				-	st				-	PPNA	PPNA					7	b		
1466	Croquettes pour chien	Pellets for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b		
1467	Croquettes pour chat bœuf . poulet	Pellets for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	b		
5224	Saucisson pour chien au bœuf	Sausage for dog(beef)	ONE Broth + supp	-(white colonies)	+p	-(white colonies)	+p	+	24.6(+)	+p	+	+	+	+	+p	+			+	PA	PA	21.84(+)	+	+	PA	7	c		
5225	Saucisson pour chien au bœuf	Sausage for dog(beef)	ONE Broth + supp	+p	+p	+p	+p	+	23.86(+)	+p	+	+	+	+	+p	+			+	PA	PA	21.30(+)	+	+	PA	7	c		
5226	Saucisson pour chien viande et légumes	Sausage for dog(meat and vegetables))	ONE Broth + supp	+p	+p	+p	+p	+	24.09(+)	+p	+	+	+	+	+p	+			+	PA	PA	22.31(+)	+	+	PA	7	c		
5227	Saucisson pour chien viande et légumes	Sausage for dog(meat and vegetables))	ONE Broth + supp	+p	+p	+p	+p	+	24.51(+)	+p	+	+	+	+	+p	+			+	PA	PA	23.15(+)	+	+	PA	7	c		
5228	Pâté pour chien au poulet	Pâté food dog(chicken)	ONE Broth + supp	-(white colonies)	+p	-(white colonies)	+p	+	25.08(+)	+p	+	+	+	+	+p	+			+	PA	PA	22.82(+)	+	+	PA	7	c		

PET FOOD PikoReal PCR instrument (2014)																												
N° Samp le	French name product	English name product	Protocol	Reference method: ISO 6579				Alternative method: SureTect <i>Salmonella</i> - PikoReal																		Category	Type	
				RVS broth		MKTTn broth		Res ult	After incubation time																After storage for 72 h at 5 ± 3°C			
				XLD	Brilliance <i>Salmonella</i> Agar	XLD	Brilliance <i>Salmonella</i> Agar		PCR result(Ct)	Confirmatory tests										Agreement		PCR result	Confi- r-mato- ry tests	Fin al res ult	Agre- ement			
										Brilliance <i>Salmonella</i> Agar					RVS/Brilliance <i>Salmonella</i> Agar					Brilliance	RVS/ Brilliance							
										Typical colonies	Lat ex	Microb act GNB	Reference method tests	Final result	Typical colonies	Lat ex	Micr o- bact	Reference method tests	Final result									
5229	Pâté pour chien	Pâté food dog	ONE Broth + supp	+p	+p	+p	+p	+	23.33(+)	+p	+	+	+	+	+p	+			+	PA	PA	21.80(+)	+	+	PA	7	c	
5230	Pâté pour chien	Pâté food dog	ONE Broth + supp	+p	+p	+p	+p	+	25.02(+)	+p	+	+	+	+	+p	+			+	PA	PA	22.34(+)	+	+	PA	7	c	
5231	Pâté pour chien	Pâté food dog	ONE Broth + supp	+p	+p	+p	+p	+	23.87(+)	+p	+	+	+	+	+p	+			+	PA	PA	21.96(+)	+	+	PA	7	c	
5548	Saucisson pour chien	Sausage for dog	ONE Broth + supp	+p	+p	+p	+p	+	25.08(+)	+p	+	+	+	+	+p	+			+	PA	PA	25.04(+)	+	+	PA	7	c	
5549	Saucisson pour chien	Sausage for dog	ONE Broth + supp	+p	+p	+p	+p	+	25.4(+)	+p	+	+	+	+	+p	+			+	PA	PA	24.75(+)	+	+	PA	7	c	
5553	Saucisson pour chien	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
5554	Saucisson pour chien	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
5555	Pâté pour chat	Pâté for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
5556	Pâté pour chat	Pâté for cat	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
5557	Pâté pour chien	Pâté for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
5558	Pâté pour chien au bœuf	Pâté for dog with beef	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
5559	Pâté pour chien au poulet	Pâté for dog with poultry	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
1456	Saucisson pour chien viande et légumes	Sausage for dog	ONE Broth + supp	+p	+p	+p	+p	+	20.00(+)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.61)	+	+	PA	7	c	
1457	Saucisson pour chien viande et légumes	Sausage for dog	ONE Broth + supp	+p	+p	+p	+p	+	20.78(+)	+p	+	+	+	+	+p	+			+	PA	PA	+(20.41)	+	+	PA	7	c	
1460	Saucisson pour chien viande et légumes	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
1461	Saucisson pour chien viande et légumes	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	
1462	Saucisson pour chien viande et légumes	Sausage for dog	ONE Broth + supp	st	st	st	st	-	-	st				-	st				-	NA	NA					7	c	

MEAT PRODUCTS																												
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella															Category	Type			
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After incubation time																			
				XLD	ASAP	XLD	ASAP		PCR (Cq)		Confirmatory tests				All confirmatory tests	Final result		Agreement										
									7500 Fast	QS5	Brilliance Salmonella					7500 Fast	QS5	7500 Fast	QS5									
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests										
2016	7466	Rôti de porc échine	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a						
2016	7467	Jambon de porc frais	Pork meat	+md (NC)	-	+d/-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a						
2016	7468	Sauté de porc nature	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a						
2016	7469	Ribs et épaule	Pork meat	-	-	-	-	-	+(25.72)	+(27.48)	+m/+	+	+	+	+M	+	-	+	PD	PD	1	a						
2016	7470	Blanquette	Pork meat (blanquette)	+md (NC)	-	+md/-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a						
2016	7471	Porc haché	Ground pork meat	+md	+m	+1/2	+m	+	+(29.30)	+(31.09)	+m/+	+	+	+	+1/2	+	-	+	PA	PA	1	a						
2016	7472	Langue de cochon	Pork meat	-	-	-	-	-	+(34.03)	+(32.09)	+d/+	+	+	+	+m	+	-	+	PD	PD	1	a						
2016	7473	Araignée de porc	Pork meat	-	-	+d/-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a						
2016	7474	Viande rouge	Pork meat	-	-	-	-	-	-/-	-	+d/+	+	+	+	-	-	-	-	NA	NA	1	a						
2016	7477	Epaule de porc	Pork meat	+md	+M	+M	+M	+(S.Rissen)	-	-	-	-	-	-	-	-	-	-	ND	ND	1	a						
2016	434	Araignée de porc salsa	Seasoned pork meat	+d/+	-	-	-	+(S.Typhimurium)	+(26.82)	+(25.82)	+1/2	+	+	+	+M	+	-	+	PA	PA	1	a						
2016	435	Manchettes de bœuf congelées	Frozen beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a						
2016	436	VSM de porc	Pork meat	-	-	+d/-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a						
2016	437	Viande de porc	Pork meat	+d/-	-	+d/-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a						
2016	482	Poitrine de veau à mijoter	Veal meat	+M	+M	+M	+M	+	+(23.43)	+(24.93)	+M	+	+	+	+p	+	-	+	PA	PA	1	a						
2016	483	Pavé de veau à griller	Veal meat	-	-	-	-	-	+(25.82)	+(25.73)	+1/2	+	+	+	+p	+	-	+	PD	PD	1	a						
2016	484	Bavette d'aloyau	Beef meat	+d/-	-	+d/-	-	-	+(20.56)	+(19.87)	+p	+	+	+	+p	+	-	+	PD	PD	1	a						
2016	485	Steak à griller	Ground beef	+M	+M	+M	+M	+	+(27.87)	+(29.10)	+M	+	+	+	+p	+	-	+	PA	PA	1	a						
2016	1183	Porc haché	Pork meat	+1/2	+m	+m	+m	+	+(30.97)	+(32.06)	+mni/+	+	+	+	+1/2	+	-	+	PA	PA	1	a						
2016	1184	Echine de cochon	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a						
2016	1185	Ribs de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a						
2016	1186	Epaule de cochon congelée	Frozen pork meat	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	NA	NA	1	a						
2016	1187	Sauté de porc nature	Pork meat	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a						
2016	1190	Porc haché	Ground pork meat	+1/2	+1/2	+m	+1/2	+	+(31.77)	+(30.93)	+m	+	+	+	+M	+	-	+	PA	PA	1	a						
2016	1534	Viande bovine à pot au feu	Beef trim	+M	-	+dni/+	-	+	+(33.47)	+(35.23)	+d(XLD-)	-	Serratia marcescens	-	-(XLD+)	+	+	+	PA	PA	1	a						
2016	2043	Viande crue de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	NA	NA	1	a						
2016	2044	Maigre d'épaule de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	st	-	-	-	NA	NA	1	a						
2016	2261	Araignée de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a						
2016	2262	Maigre de tête de porc	Pork meat	+m	+m	+1/2	+1/2	+	+(23.39)	+(29.18)	+md	+	+	+	+1/2	+	-	+	PA	PA	1	a						
2017	7043	Salade surimi thon	RTE (salad surimi tuna)	+M	+M	+M	+M	+	-	-	-	-	-	-	-	-	-	-	ND	ND	1	a						
2016	7458	Viande gros grain de poulet	Chicken meat	+1/2	+m	+1/2	+1/2	+(S.Virchow)	-	-	-	-	-	-	-	-	-	-	ND	ND	1	b						
2016	7460	Cuisse de dinde	Turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	b						
2016	7461	Préparation viande blanche de poulet	Chicken meat	+1/2	+1/2	+m/-	+1/2	+	+(26.25)	+(26.68)	+1/2	+	+	+	+1/2	+	-	+	PA	PA	1	b						
2016	7462	Paupiette de dinde	Turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	b						
2016	7463	Cuisse de poulet	Chicken meat	+1/2	+1/2	+m/-	+M	+	+(33.04)	+(32.79)	+m/+	+	+	+	+M	+	-	+	PA	PA	1	b						
2016	7464	Canard	Duck meat	-	-	-	-	-	+(30.00)	+(31.47)	+m/+	+	+	+	+p	+	-	+	PD	PD	1	b						
2016	7465	Viande de coudes de canard	Duck meat	+md (NC)	-	-	-	-	+(31.27)	+(33.44)	+m/+	+	+	+	+1/2	+	-	+	PD	PD	1	b						
2016	7475	Foies de poulet	Chicken liver	+md	+M	+m	+M	+	+(23.70)	+(26.10)	+p	+	+	+	+p	+	-	+	PA	PA	1	b						
2016	7476	Sauté de dinde	Turkey meat	+md (NC)	-	+d/-	-	-	+(34.42)	+(37.53)	+m/+	+	+	+	+1/2	+	-	+	PD	PD	1	b						
2016	424	Préparation viande blanche de poulet	Chicken meat	+M	+1/2	+1/2	+1/2	+(S.Typhimurium)	-	-	-	-	-	-	-	-	-	-	ND	ND	1	b						
2016	425	Brochette de dinde	Chicken meat	+1/2d(NC)	-	+md(NC)	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	b						
2016	426	Peau de poulet	Chicken meat	+M	+M	+1/2	+1/2	+	+(28.98)	+(28.14)	+m/+	+	+	+	+M	+	-	+	PA	PA	1	b						
2016	427	Cuisse de poulet	Chicken meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	b						
2016	428	Viande blanche de poulet	Chicken meat	-	-	-	+d/-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	b						
2016	429	Cuisse de poulet	Chicken meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	b						
2016	430	VSM de poulet	Chicken meat	+M	+M	+1/2	+1/2	+	+(28.12)	+(26.31)	+m/+	+	+	+	+M	+	-	+	PA	PA	1	b						
2016	431	Sauté de dinde saumuré	Seasoned turkey meat	-	-	+d/-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	b						
2016	1191	Peau de poulet congelée	Frozen poultry meat	+M	-	+m	-	+	+(28.96)	+(26.97)	-	-	-	-	+d	+	+	+	PA	PA	1	b						
2016	1192	Brochette de pintade	Frozen guinea fowl	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	b						
2016	1193	Brochette de poulet	Poultry meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	b						
2016	1194	Viande gros grain de poulet	Poultry meat	+m	+M	+M	+p	+(S.Typhimurium)	-	-	-	-	-	-	-	-	-	-	ND	ND	1	b						
2016	2041	VSM poulet	Chicken meat	+m	+m	+1/2	+1/2	+	+(27.09)	+(24.23)	+M	+	+	+	+p	+	-	+	PA	PA	1	b						
2016	2042	Viande blanche de poulet	Chicken meat	+d(NC on TSA)	-	+d(NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	b						
2016	7478	Saucisse	Sausages	+md	+p	+M	+1/2	+	+(27.81)	+(29.19)	+m/+	+	+	+	+p	+	-	+	PA	PA	1	c						
2016	7479	Sauté de dinde saumuré	Seasoned turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	c						
2016	7480	Chipolatas aux herbes	Sausages	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	c						
2016	432	Saucisse	Sausages	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	c						
2016	433	Farce de légumes	Ground seasoned pork meat	+M	+M	+m	+m	+	+(24.73)	+(26.87)	+m/+	+	+	+	+p	+	-	+	PA	PA	1	c						
2016	438	Chair	Ground seasoned pork meat	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	c						
2016	439	Chair à saucisse	Ground seasoned pork meat	-	-	+d/-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	1	c						

MEAT PRODUCTS																									
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect <i>Salmonella</i>															Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After incubation time																
									PCR (Cq)		Confirmatory tests								All confirmatory tests	Final result		Agreement			
				7500 Fast	QS5	Brilliance <i>Salmonella</i>					RVS / Brilliance <i>Salmonella</i>														
						XLD	ASAP		XLD	ASAP	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests		7500 Fast	QS5	7500 Fast	QS5		
2016	767	Rôti de porc	Delicatessen (pork)	+p	+p	+p	+p	+	+(21.48)	+(21.06)	+p	+	+	+	+p	+			+	+	+	PA	PA	1	c
2016	768	Bacon fumé	Delicatessen (bacon)	+p	+p	+p	+p	+	+(20.74)	+(22.18)	+p	+	+	+	+p	+			+	+	+	PA	PA	1	c
2016	769	Saucisson sec	Delicatessen (dry sausage)	+p	+p	+p	+p	+	+(22.86)	+(17.90)	+p	+	+	+	+p	+			+	+	+	PA	PA	1	c
2016	770	Cervelas	Delicatessen (cervelas)	+p	+p	+p	+p	+	+(21.17)	+(21.66)	+p	+	+	+	+p	+			+	+	+	PA	PA	1	c
2016	771	Jambon supérieur avec couenne	Delicatessen (ham)	+p	+p	+p	+p	+	+(21.73)	+(22.46)	+p	+	+	+	+p	+			+	+	+	PA	PA	1	c
2016	772	Saucisson à l'ail	Delicatessen (sausage)	+p	+p	+p	+p	+	+(22.40)	+(22.51)	+p	+	+	+	+p	+			+	+	+	PA	PA	1	c
2016	773	Jambon serrano	Delicatessen (ham)	+p	+p	+p	+p	+	+(20.45)	+(16.93)	+p	+	+	+	+p	+			+	+	+	PA	PA	1	c
2016	774	Salami	Delicatessen(salami)	+p	+p	+p	+p	+	+(22.82)	+(24.41)	+p	+	+	+	+p	+			+	+	+	PA	PA	1	c
2016	1188	Chair à saucisse	Sausages	-	+d	+d	+m	+ (S.Derby)	+(35.12)	+(35.00)	-				+m	+	+	+	+	+	+	PA	PA	1	c
2016	2038	Salami fumé	Delicatessen	-	-	-	-		-	-	-	-				-			-	-	-	NA	NA	1	c
2016	2039	Bacon fumé	Delicatessen	st	st	st	st		-	-	-	-				-			-	-	-	NA	NA	1	c
2016	2040	Saucisson sec	Sausages	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	1	c	
2016	3748	Lomo	Delicatessen	st	st	st	st	-	-	-	-				-			-	-	-	NA	NA	1	c	

MEAT PRODUCTS																		
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method				Alternative method: SureTect Salmonella						Category	Type			
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After 72 h storage at 5°C +/- 3°C									
									PCR (Cq)		All confirmatory tests	Final result				Agreement		
									7500 Fast	QS5		7500 Fast	QS5			7500 Fast	QS5	
2016	7466	Rôti de porc échine	Pork meat	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a	
2016	7467	Jambon de porc frais	Pork meat	+md (NC)	-	+d/-	-	-	-	-	-	-	-	NA	NA	1	a	
2016	7468	Sauté de porc nature	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	1	a	
2016	7469	Ribs et épaule	Pork meat	-	-	-	-	-	+(27.42)	+(27.52)	+	+	+	PD	PD	1	a	
2016	7470	Blanquette	Pork meat (blanquette)	+md (NC)	-	+md/-	-	-	-	-	-	-	-	NA	NA	1	a	
2016	7471	Porc haché	Ground pork meat	+md	+m	+1/2	+m	+	+(30.10)	+(29.94)	+	+	+	PA	PA	1	a	
2016	7472	Langue de cochon	Pork meat	-	-	-	-	-	+(37.94)	+(41.32)	+	+	+	PD	PD	1	a	
2016	7473	Araignée de porc	Pork meat	-	-	+d/-	-	-	-	-	-	-	-	NA	NA	1	a	
2016	7474	Viande rouge	Pork meat	-	-	-	-	-	-	-	-	-	-	NA	NA	1	a	
2016	7477	Epaule de porc	Pork meat	+md	+M	+M	+M	+(S.Rissen)	-	-	-	-	-	ND	ND	1	a	
2016	434	Araignée de porc salsa	Seasoned pork meat	+d/+	-	-	-	+(S.Typhimurium)	+(27.15)	+(25.20)	+	+	+	PA	PA	1	a	
2016	435	Manchettes de bœuf congelées	Frozen beef	-	-	-	-	-	-	-	-	-	-	-	-	1	a	
2016	436	VSM de porc	Pork meat	-	-	+d/-	-	-	-	-	-	-	-	NA	NA	1	a	
2016	437	Viande de porc	Pork meat	+d/-	-	+d/-	-	-	-	-	-	-	-	NA	NA	1	a	
2016	482	Poitrine de veau à mijoter	Veal meat	+M	+M	+M	+M	+	+(24.09)	+(24.59)	+	+	+	PA	PA	1	a	
2016	483	Pavé de veau à griller	Veal meat	-	-	-	-	-	+(27.99)	+(25.19)	+	+	+	PD	PD	1	a	
2016	484	Bavette d'aloyau	Beef meat	+d/-	-	+d/-	-	-	+(21.34)	+(22.13)	+	+	+	PD	PD	1	a	
2016	485	Steak à griller	Ground beef	+M	+M	+M	+M	+	+(27.06)	+(28.42)	+	+	+	PA	PA	1	a	
2016	1183	Porc haché	Pork meat	+1/2	+m	+m	+m	+	+(31.56)	+(29.47)	+	+	+	PA	PA	1	a	
2016	1184	Echine de cochon	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	1	a	
2016	1185	Ribs de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	1	a	
2016	1186	Epaule de cochon congelée	Frozen pork meat	-	-	-	-	-	-	-	-	-	-	-	-	1	a	
2016	1187	Sauté de porc nature	Pork meat	-	st	-	-	-	-	-	-	-	-	-	-	1	a	
2016	1190	Porc haché	Ground pork meat	+1/2	+1/2	+m	+1/2	+	+(32.30)	+(29.77)	+	+	+	PA	PA	1	a	
2016	1534	Viande bovine à pot au feu	Beef trim	+M	-	+dni/+	-	+	+(32.86)	+(35.80)	-(XLD: +)	+	+	PA	PA	1	a	
2016	2043	Viande cru de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	1	a	
2016	2044	Maigre d'épaule de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	1	a	
2016	2261	Araignée de porc	Pork meat	-	-	-	-	-	-	-	-	-	-	-	-	1	a	
2016	2262	Maigre de tête de porc	Pork meat	+m	+m	+1/2	+1/2	+	+(29.09)	+(27.58)	+	+	+	PA	PA	1	a	
2017	7043	Salade surimi thon	RTE (salad surimi tuna)	+M	+M	+M	+M	+	-	-	-	-	-	ND	ND	1	a	
2016	7458	Viande gros grain de poulet	Chicken meat	+1/2	+m	+1/2	+1/2	+(S.Virchow)	-	-	-	-	-	ND	ND	1	b	
2016	7460	Cuisse de dinde	Turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	-	NA	NA	1	b	
2016	7461	Préparation viande blanche de poulet	Chicken meat	+1/2	+1/2	+m/-	+1/2	+	+(27.19)	+(25.30)	+	+	+	PA	PA	1	b	
2016	7462	Paupiette de dinde	Turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	-	NA	NA	1	b	
2016	7463	Cuisse de poulet	Chicken meat	+1/2	+1/2	+m/-	+M	+	+(34.27)	+(33.11)	+	+	+	PA	PA	1	b	
2016	7464	Canard	Duck meat	-	-	-	-	-	+(31.60)	+(30.84)	+	+	+	PD	PD	1	b	
2016	7465	Viande de coudes de canard	Duck meat	+md (NC)	-	-	-	-	+(33.47)	+(33.06)	+	+	+	PD	PD	1	b	
2016	7475	Foies de poulet	Chicken liver	+md	+M	+m	+M	+	+(25.45)	+(24.60)	+	+	+	PA	PA	1	b	
2016	7476	Sauté de dinde	Turkey meat	+md (NC)	-	+d/-	-	-	+(35.73)	+(36.96)	+	+	+	PD	PD	1	b	
2016	424	Préparation viande blanche de poulet	Chicken meat	+M	+1/2	+1/2	+1/2	+(S.Typhimurium)	-	-	-	-	-	ND	ND	1	b	
2016	425	Brochette de dinde	Chicken meat	+1/2d(NC)	-	+md(NC)	-	-	-	i/-*	-	-	-	NA	NA	1	b	
2016	426	Peau de poulet	Chicken meat	+M	+M	+1/2	+1/2	+	+(28.44)	+(27.11)	+	+	+	PA	PA	1	b	
2016	427	Cuisse de poulet	Chicken meat	-	-	-	-	-	-	-	-	-	-	-	-	1	b	
2016	428	Viande blanche de poulet	Chicken meat	-	-	-	+d/-	-	-	-	-	-	-	-	-	1	b	
2016	429	Cuisse de poulet	Chicken meat	-	-	-	-	-	-	-	-	-	-	-	-	1	b	
2016	430	VSM de poulet	Chicken meat	+M	+M	+1/2	+1/2	+	+(27.88)	+(25.99)	+	+	+	PA	PA	1	b	
2016	431	Sauté de dinde saumuré	Seasoned turkey meat	-	-	+d/-	-	-	-	-	-	-	-	-	-	1	b	
2016	1191	Peau de poulet congelée	Frozen poultry meat	+M	-	+m	-	+	+(28.08)	+(27.58)	5x(MSRV/RVS/MKTTn):+	+	+	PA	PA	1	b	
2016	1192	Brochette de pintade	Frozen guinea fowl	-	-	-	-	-	-	-	-	-	-	-	-	1	b	
2016	1193	Brochette de poulet	Poultry meat	-	-	-	-	-	-	-	-	-	-	-	-	1	b	
2016	1194	Viande gros grain de poulet	Poultry meat	+m	+M	+M	+p	+(S.Typhimurium)	-	-	-	-	-	ND	ND	1	b	
2016	2041	VSM poulet	Chicken meat	+m	+m	+1/2	+1/2	+	+(26.08)	+(25.25)	+	+	+	PA	PA	1	b	
2016	2042	Viande blanche de poulet	Chicken meat	+d(NC on TSA)	-	+d(NC on TSA)	-	-	-	-	-	-	-	-	-	1	b	
2016	7478	Saucisse	Sausages	+md	+p	+M	+1/2	+	+(31.31)	+(30.07)	+	+	+	PA	PA	1	c	
2016	7479	Sauté de dinde saumuré	Seasoned turkey meat	+md (NC)	-	+m/-	-	-	-	-	-	-	-	NA	NA	1	c	
2016	7480	Chipolatas aux herbes	Sausages	-	-	-	-	-	-	-	-	-	-	-	-	1	c	
2016	432	Saucisse	Sausages	-	-	-	-	-	-	-	-	-	-	-	-	1	c	
2016	433	Farce de légumes	Ground seasoned pork meat	+M	+M	+m	+m	+	+(24.41)	+(25.12)	+	+	+	PA	PA	1	c	
2016	438	Chair	Ground seasoned pork meat	-	-	-	-	-	-	-	-	-	-	-	-	1	c	
2016	439	Chair à saucisse	Ground seasoned pork meat	-	-	+d/-	-	-	-	-	-	-	-	NA	NA	1	c	
2016	767	Rôti de porc	Delicatessen (pork)	+p	+p	+p	+p	+	+(20.45)	+(21.27)	+	+	+	PA	PA	1	c	
2016	768	Bacon fumé	Delicatessen (bacon)	+p	+p	+p	+p	+	+(22.18)	+(22.55)	+	+	+	PA	PA	1	c	

MEAT PRODUCTS																	
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method				Alternative method: SureTect <i>Salmonella</i>								Category	Type
				RVS broth	MKTTn broth	ISO 6579 or ISO 6579-1	After 72 h storage at 5°C +/- 3°C										
							PCR (Cq)		All confirmatory tests	Final result		Agreement					
							7500 Fast	QS5		7500 Fast	QS5						
												7500 Fast	QS5				
2016	769	Saucisson sec	Delicatessen (dry sausage)	+p	+p	+p	+p	+	+(22.61)	+(23.90)	+	+	+	PA	PA	1	c
2016	770	Cervelas	Delicatessen (cervelas)	+p	+p	+p	+p	+	+(20.77)	+(19.87)	+	+	+	PA	PA	1	c
2016	771	Jambon supérieur avec couenne	Delicatessen (ham)	+p	+p	+p	+p	+	+(20.84)	+(24.10)	+	+	+	PA	PA	1	c
2016	772	Saucisson à l'ail	Delicatessen (sausage)	+p	+p	+p	+p	+	+(23.07)	+(25.12)	+	+	+	PA	PA	1	c
2016	773	Jambon serrano	Delicatessen (ham)	+p	+p	+p	+p	+	+(21.06)	+(21.25)	+	+	+	PA	PA	1	c
2016	774	Salami	Delicatessen (salami)	+p	+p	+p	+p	+	+(22.12)	+(23.10)	+	+	+	PA	PA	1	c
2016	1188	Chair à saucisse	Sausages	-	+d	+d	+m	+ (S.Derby)	+(32.88)	+(34.57)	+	+	+	PA	PA	1	c
2016	2038	Salami fumé	Delicatessen	-	-	-	-	-								1	c
2016	2039	Bacon fumé	Delicatessen	st	st	st	st	-								1	c
2016	2040	Saucisson sec	Sausages	st	st	st	st	-								1	c
2016	3748	Lomo	Delicatessen	st	st	st	st	-								1	c

Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella														Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	BPW + 12 mg/L novobiocin – 20 h at 37°C +/- 1°C																
									PCR (Cq)		Confirmatory tests								All confirmatory tests	Final result		Agreement			
				7500 Fast	QS5	Brilliance Salmonella					RVS/Brilliance Salmonella														
						Typical colonies	Latex		Microbact GNB	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests											
2016	486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	+M	+M	+M	+M	+	-	-	+d/-				-			-	-	-	ND	ND	2	a	
2016	487	Camembert pasteurisé	Pasteurised milk cheese	-	-	-	-	-	-	-	-				-			-	-	-	NA	NA	2	a	
2016	488	Lait ribot	Fermented milk	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	2	a	
2016	489	Crème fraîche pasteurisée	Pasteurised cream	+p	+p	+M	+M	+	-	-	-				-			-	-	-	ND	ND	2	a	
2016	490	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(20.45)	+(22.87)	+p	+	+	+	+p	+		+	+	+	PA	PA	2	a	
2016	491	Crème fraîche	Cream	st	st	st	st	-	+(21.07)	+(21.09)	-(XLD+)				-(XLD+)	+		+	+	+	PD	PD	2	a	
2016	492	Lait cru fermier	Raw milk	-	-	-	-	-	ii/-*	-	-				+d/+	+	+	+	+	+	NA	NA	2	a	
2016	496	Gros lait fermier	Raw milk cheese	-	-	-	st	-	-	-	st				st			-	-	-	NA	NA	2	a	
2016	775	Cantal pasteurisé	Pasteurised milk cheese	+1/2	+1/2	+1/2	+m	+	+(28.32)	+(28.99)	+m	+	+	+	+M	+		+	+	+	PA	PA	2	a	
2016	776	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(22.21)	+(22.58)	+p	+	+	+	+p	+		+	+	+	PA	PA	2	a	
2016	777	Lait frais entier	Pasteurised milk	+p	+p	+p	+p	+	+(21.46)	+(21.81)	+p	+	+	+	+p	+		+	+	+	PA	PA	2	a	
2016	778	Crème pasteurisée	Pasteurised cream	+p	+p	+p	+p	+	+(21.57)	+(22.58)	+p	+	+	+	+p	+		+	+	+	PA	PA	2	a	
2016	779	Lait 1/2 écrémé	Pasteurised half skimmed milk	+p	-	+p	-	+	+(22.76)	+(21.75)	-(XLD+)	+	+	+	-(XLD+)	+		+	+	+	PA	PA	2	a	
2016	780	Glace rhum raisin	Ice cream	st	st	st	st	-	-	-	-				st			-	-	-	NA	NA	2	a	
2016	781	Glace vanille	Ice cream (vanilla)	st	st	st	st	-	+(22.04)	+(20.27)	+p	+	+	+	+p	+		+	+	+	PD	PD	2	a	
2016	783	Glace rhum raisin	Ice cream	st	st	st	st	-	+(22.08)	+(21.69)	+p	+	+	+	+p	+		+	+	+	PD	PD	2	a	
2016	2023	Glace noix de coco	Ice cream	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	2	a	
2016	2024	Glace menthe chocolat	Ice cream	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	2	a	
2016	2025	Lait frais pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	2	a	
2016	2026	Lait frais entier pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	-				-			-	-	-	NA	NA	2	a	
2016	2027	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-	-				st			-	-	-	NA	NA	2	a	
2016	7742	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-							-	-	-	NA	NA	2	b	
2016	7743	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-							-	-	-	NA	NA	2	b	
2016	7744	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-							-	-	-	NA	NA	2	b	
2016	7745	Lait cru	Raw milk	-	-	-	-	-	-	-	-				-			-	-	-	NA	NA	2	b	
2016	7746	Lait cru de brebis	Ewe raw milk	-	+d	-	+d	+	+(22.25)	+(23.39)	+d	+	+	+	+p	-		+	+	+	PA	PA	2	b	
2016	7747	Lait cru de brebis	Ewe raw milk	+Md	+d	+md/-	+d	+	+(23.72)	+(23.18)	+d	+	+	+	+p	-		+	+	+	PA	PA	2	b	
2016	7748	Lait cru de brebis	Ewe raw milk	-	-	-	st	-	-	-	-				-			-	-	-	NA	NA	2	b	
2016	7749	Lait cru de brebis	Ewe raw milk	st	-	-	-	-	-	-	-				-			-	-	-	NA	NA	2	b	
2016	417	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(24.13)	+(22.93)	+p	+	+	+	+p	+		+	+	+	PA	PA	2	b	
2016	418	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.56)	+(21.95)	+p	+	+	+	+p	+		+	+	+	PA	PA	2	b	
2016	419	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.05)	+(22.09)	+p	+d	+	+	+p	+		+	+	+	PA	PA	2	b	
2016	420	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(30.92)	+(23.42)	+p	+d	+	+	+p	+		+	+	+	PA	PA	2	b	
2016	421	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				st			-	-	-	NA	NA	2	b	
2016	422	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				st			-	-	-	NA	NA	2	b	
2016	423	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	-				st			-	-	-	NA	NA	2	b	
2016	493	Roquefort au lait cru	Raw milk cheese	+M	+m	+md/-	+M	+	-	-	-				st			-	-	-	ND	ND	2	b	
2016	494	Comté au lait cru	Raw milk cheese	-	-	+d/-	+d (NC)	-	-	-	-				-			-	-	-	NA	NA	2	b	
2016	495	Bethmale au lait cru	Raw milk cheese	-	-	-	-	-	-	-	st				st			-	-	-	NA	NA	2	b	
2016	2461	Roquefort au lait cru	Raw milk cheese	+p	+p	+p	+p	+	-	-	st				st			-	-	-	ND	ND	2	b	
2016	2462	Grana padana au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				st			-	-	-	NA	NA	2	b	
2016	327	Lait entier en poudre	Milk powder	st	st	st	st	-	+(22.55)	+(20.64)	+p	+	+	+	+p	+		+	+	+	PD	PD	2	c	
2016	328	Lait entier en poudre	Milk powder	+p	+p	+p	+p	+	+(40.18)/-+(39.65)	+(38.45)	st				st			-(5MSRV/ 5RVS /5MKTTn)	5x(MSRV/RVS/MKTTn):-	-	-	PPND	PPND	2	c
2016	330	lait demi écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+(21.30)	+(20.69)	+p	+	+	+	+p	+		+	+	+	PA	PA	2	c	
2016	331	Lait écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+(21.71)	+(20.89)	+p	+	+	+	+p	+		+	+	+	PA	PA	2	c	
2016	333	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+(20.04)	+(19.88)	+p	+	+	+	+p	+		+	+	+	PA	PA	2	c	
2016	334	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+(21.29)	+(20.28)	+p	+	+	+	+p	+		+	+	+	PA	PA	2	c	
2016	335	Lactosérum en poudre atomisé	Lactoseraum	+p	+p	+p	+p	+	+(22.21)	+(20.93)	+p	+	+	+	+p	+		+	+	+	PA	PA	2	c	
2016	336	Lactosérum en poudre atomisé	Lactoseraum	+p	+p	+p	+p	+	+(21.83)	+(22.99)	+p	+	+	+	+p	+		+	+	+	PA	PA	2	c	
2016	337	Lactosérum en poudre	Lactoseraum	+p	+p	+p	+p	+	+(21.83)	+(20.99)	+p	+	+	+	+p	+		+	+	+	PA	PA	2	c	
2016	339	Caséinates	Caseinates	+p	+p	+p	+p	+	+(20.57)	+(17.79)	+p	+	+	+	+p	+		+	+	+	PA	PA	2	c	
2016	340	Caséinates	Caseinates	+p	+p	+p	+p	+	+(21.39)	+(21.28)	+p	+	+	+	+p	+		+	+	+	PA	PA	2	c	
2016	2028	Caséines	Caseines	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	2	c	
2016	2029	Lait en poudre écrémé	Skimmed milk powder	-	-	-	-	-	-	-	st				st			-	-	-	NA	NA	2	c	
2016	2030	Lactoprotéines	Lactoproteins	-	-	-	-	-	-	-	st				st			-	-	-	NA	NA	2	c	
2016	2031	Maltodextrine en poudre	Maltodextrine	-	-	-	-	-	-	-	st				st			-	-	-	NA	NA	2	c	
2016	2032	Caséinates	Caseinates	st	st	st	st	-	-	-	st				st			-	-	-	NA	NA	2	c	
2016	2033	Protéines lactosérum	Lactoseraum proteins	-	-	-	-	-	-	-	-				-			-	-	-	NA	NA	2	c	
2016	2034	Lactose en poudre	Powder lactose	st	st	st	st	-	-	-	-				-			-	-	-	NA	NA	2	c	
2016	2037	Lait en poudre écrémé	Skimmed milk powder	st	-	-	-	-	-	-	st				st			-	-	-	NA	NA	2	c	

MILK AND DAIRY PRODUCTS																										
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect <i>Salmonella</i>														Category	Type		
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	BPW + 12 mg/L novobiocin – 20 h at 37°C +/- 1°C																	
									PCR (Cq)		Confirmatory tests								Final result		Agreement					
				Brilliance <i>Salmonella</i>							RVS/Brilliance <i>Salmonella</i>															
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact GNB	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests	All confirmatory tests	7500 Fast	QS5	7500 Fast			QS5	
2016	2263	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	st				st				-	-	NA	NA	2	c			
2016	2264	Protéines lactosérum	Lactoserum proteins	st	st	st	st	-	-	st				st				-	-	NA	NA	2	c			

MILK AND DAIRY PRODUCTS																												
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect <i>Salmonella</i>																	Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	ONE Broth <i>Salmonella</i> + 12 mg/L novobiocin for 20 h at 37°C +/- 1°C																			
									Confirmatory tests										All confirmatory tests		Final result		Agreement					
				PCR 7500 Fast result(Cq)	PCR QS5 result(Cq)	Brilliance <i>Salmonella</i>				RVS/Brilliance <i>Salmonella</i>																		
						Typical colonies	Latex		Microbact GNB	Reference method tests	Final result	Typical colonies	Latex	Microbact	Reference method tests	Final result	7500 Fast	QS5	7500 Fast	QS5								
2016	486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	+M	+M	+M	+M	+	+(24.41)	+(22.69)	+M	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	a		
2016	487	Camembert pasteurisé	Pasteurised milk cheese	-	-	-	-	-	-	-	-				-	st			-	-	-	-	NA	NA	2	a		
2016	488	Lait ribot	Fermented milk	st	st	st	st	-	+(22.07)	+(22.38)	+p	+	+	+	+	+p	+		+	+	+	+	PD	PD	2	a		
2016	489	Crème fraîche pasteurisée	Pasteurised cream	+p	+p	+M	+M	+	-/(36.21**)	+(36.82)	-				-	-			-	-	-	-	ND	PPND	2	a		
2016	490	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(22.06)	+(19.96)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	a		
2016	491	Crème fraîche	Cream	st	st	st	st	-	+(21.47)	+(22.63)	-(XLD+)				+	-(XLD+)	+		+	+	+	+	PD	PD	2	a		
2016	492	Lait cru fermier	Raw milk	-	-	-	-	-	-/-/+40.07/(35.69**)	+(41.74)	+d/+	+	+	+	-	+m	+		-	+	-	+	NA	PD	2	a		
2016	496	Gros lait fermier	Raw milk cheese	-	-	-	st	-	-	-	st				-	st			-	-	-	-	NA	NA	2	a		
2016	775	Cantal pasteurisé	Pasteurised milk cheese	+1/2	+1/2	+1/2	+m	+	+(29.65)	+(29.78)	+mni/+	+	+	+	+	+M	+		+	+	+	+	PA	PA	2	a		
2016	776	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(21.87)	+(23.44)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	a		
2016	777	Lait frais entier	Pasteurised milk	+p	+p	+p	+p	+	+(21.10)	+(20.79)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	a		
2016	778	Crème pasteurisée	Pasteurised cream	+p	+p	+p	+p	+	+(20.41)	+(19.94)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	a		
2016	779	Lait 1/2 écrémé	Pasteurised half skimmed milk	+p	-	+p	-	+	+(22.11)	+(22.19)	-(XLD+)	+	+	+	+	-(XLD+)	+		+	+	+	+	PA	PA	2	a		
2016	780	Glace rhum raisin	Ice cream	st	st	st	st	-	-/*	+(49.07)	st				-	st			-	-	-	-	NA	PPNA	2	a		
2016	781	Glace vanille	Ice cream (vanilla)	st	st	st	st	-	-	-	st				-	st			-	-	-	-	NA	NA	2	a		
2016	783	Glace rhum raisin	Ice cream	st	st	st	st	-	+(22.10)	+(19.24)	+p	+	+	+	+	+p	+		+	+	+	+	PD	PD	2	a		
2016	2023	Glace noix de coco	Ice cream	st	st	st	st	-	-	-	st				-	st			-	-	-	-	NA	NA	2	a		
2016	2024	Glace menthe chocolat	Ice cream	st	st	st	st	-	-	-	st				-	st			-	-	-	-	NA	NA	2	a		
2016	2025	Lait frais pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	st				-	st			-	-	-	-	NA	NA	2	a		
2016	2026	Lait frais entier pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	-				-	-			-	-	-	-	NA	NA	2	a		
2016	2027	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-	-				-	st			-	-	-	-	NA	NA	2	a		
2016	7742	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				-	st			-	-	-	-	NA	NA	2	b		
2016	7743	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				-	st			-	-	-	-	NA	NA	2	b		
2016	7744	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				-	-			-	-	-	-	NA	NA	2	b		
2016	7745	Lait cru	Raw milk	-	-	-	-	-	-	-	-				-	-			-	-	-	-	NA	NA	2	b		
2016	7746	Lait cru de brebis	Ewe raw milk	-	+d	-	+d	+	+(22.22)	+(20.32)	+d	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	b		
2016	7747	Lait cru de brebis	Ewe raw milk	+Md	+d	+md/-	+d	+	+(24.50)	+(23.19)	+d	+	+	+	+	+d	+		+	+	+	+	PA	PA	2	b		
2016	7748	Lait cru de brebis	Ewe raw milk	-	-	-	st	-	-	-	-				-	st			-	-	-	-	NA	NA	2	b		
2016	7749	Lait cru de brebis	Ewe raw milk	st	-	-	-	-	-	-	-				-	-			-	-	-	-	NA	NA	2	b		
2016	417	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.15)	+(20.66)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	b		
2016	418	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(23.99)	+(23.27)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	b		
2016	419	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(21.24)	+(20.73)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	b		
2016	420	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.01)	+(20.90)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	b		
2016	421	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				-	st			-	-	-	-	NA	NA	2	b		
2016	422	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				-	st			-	-	-	-	NA	NA	2	b		
2016	423	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	st				-	st			-	-	-	-	NA	NA	2	b		
2016	493	Roquefort au lait cru	Raw milk cheese	+M	+m	+md/-	+M	+	-	-	-				-	st			-	-	-	-	ND	ND	2	b		
2016	494	Comté au lait cru	Raw milk cheese	-	-	+d/-	+d (NC)	-	+(32.84)	+(32.94)	+d/+	+	+	+	+	+1/2	+		+	+	+	+	PD	PD	2	b		
2016	495	Bethmale au lait cru	Raw milk cheese	-	-	-	-	-	-	-	st				-	st			-	-	-	-	NA	NA	2	b		
2016	2461	Roquefort au lait cru	Raw milk cheese	+p	+p	+p	+p	+	-	-	st				-	st			-	-	-	-	ND	ND	2	b		
2016	2462	Grana padana au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-				-	st			-	-	-	-	NA	NA	2	b		
2016	327	lait entier en poudre	Milk powder	st	st	st	st	-	+(21.29)	+(18.69)	+p	+	+	+	+	+p	+		+	+	+	+	PD	PD	2	c		
2016	328	Lait entier en poudre	Milk powder	+p	+p	+p	+p	+	-/(42.45**)	+(38.35)	st				-	st			-	-	-	-	ND	PPND	2	c		
2016	330	lait demi écrémé en poudre	Milk powder	+p	+p	+p	+p	+	-	-	st				-	st			-	-	-	-	ND	ND	2	c		
2016	331	Lait écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+(22.49)	+(19.85)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	c		
2016	333	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+(21.28)	+(19.46)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	c		
2016	334	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+(20.77)	+(20.65)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	c		
2016	335	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+(19.65)	+(17.90)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	c		
2016	336	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+(20.34)	+(19.57)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	c		
2016	337	Lactosérum en poudre	Lactoserum	+p	+p	+p	+p	+	+(21.20)	+(19.97)	+p	+	+	+	+	+p	+		+	+	+	+	PA	PA	2	c		
2016	339	Caséinates	Caseinates	+p	+p	+p	+p																					

MILK AND DAIRY PRODUCTS																								
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method				ISO 6579 or ISO 6579-1	Alternative method: SureTect Salmonella														Category	Type
				RVS broth		MKTTn broth			20 h at 37°C in BPW + novobiocin and storage for 72 h at 2-8°C							20 h at 37°C OBS + Novobiocin and storage for 72 h at 2-8°C								
									PCR (Cq)		All confirmatory tests	Final result		Agreement		PCR 7500 Fast result(Cq)	PCR QS5 result(Cq)	All confirmatory tests	Final result		Agreement			
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5				7500 Fast	QS5	7500 Fast	QS5		
2016	486	Bûche de chèvre pasteurisée	Pasteurised milk cheese	+M	+M	+M	+M	+	-	-	-	-	-	ND	ND	+(24.66)	+(21.78)	+	+	+	PA	PA	2	a
2016	487	Camembert pasteurisé	Pasteurised milk cheese	-	-	-	-	-	-	-	-	-	-	NA	NA	+(22.25)	+(21.83)	+	+	+	PD	PD	2	a
2016	488	Lait ribot	Fermented milk	st	st	st	st	-	-	-	-	-	-	NA	NA	+(22.25)	+(21.83)	+	+	+	PD	PD	2	a
2016	489	Crème fraîche pasteurisée	Pasteurised cream	+p	+p	+M	+M	+	-	-	-	-	-	ND	ND	-/-/-(35.64)	+(33.18)	+	-	+	ND	PA	2	a
2016	490	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(21.67)	+(21.30)	+	+	+	PA	PA	+(21.75)	+(15.12)	+	+	+	PA	PA	2	a
2016	491	Crème fraîche	Cream	st	st	st	st	-	+(22.06)	+(20.44)	-(+XLD)	+	+	PD	PD	+(21.66)	+(20.19)	-(+XLD)	+	+	PD	PD	2	a
2016	492	Lait cru fermier	Raw milk	-	-	-	-	-	-	-	-	-	-	NA	NA	+(38.69)	+(33.11)	+	+	+	PD	PD	2	a
2016	496	Gros lait fermier	Raw milk cheese	-	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a
2016	775	Cantal pasteurisé	Pasteurised milk cheese	+1/2	+1/2	+1/2	+m	+	+(28.77)	+(25.83)	+	+	+	PA	PA	+(30.51)	+(28.00)	+	+	+	PA	PA	2	a
2016	776	Lait fermenté	Fermented milk	+p	+p	+p	+p	+	+(21.10)	+(21.76)	+	+	+	PA	PA	+(21.25)	+(22.65)	+	+	+	PA	PA	2	a
2016	777	Lait frais entier	Pasteurised milk	+p	+p	+p	+p	+	+(20.59)	+(20.77)	+	+	+	PA	PA	+(21.01)	+(20.81)	+	+	+	PA	PA	2	a
2016	778	Crème pasteurisée	Pasteurised cream	+p	+p	+p	+p	+	+(21.23)	+(19.77)	+	+	+	PA	PA	+(21.97)	+(21.67)	+	+	+	PA	PA	2	a
2016	779	Lait 1/2 écrémé	Pasteurised half skimmed milk	+p	-	+p	-	+	+(21.15)	+(21.10)	-(XLD+)	+	+	PA	PA	+(22.32)	+(21.70)	-(XLD+)	+	+	PA	PA	2	a
2016	780	Glace rhum raisin	Ice cream	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a
2016	781	Glace vanille	Ice cream (vanilla)	st	st	st	st	-	+(20.70)	+(20.17)	+	+	+	PD	PD	-/-	+(39.55)	-	-	-	NA	PPNA	2	a
2016	783	Glace rhum raisin	Ice cream	st	st	st	st	-	+(21.97)	+(20.69)	+	+	+	PD	PD	+(21.07)	+(19.82)	+	+	+	PD	PD	2	a
2016	2023	Glace noix de coco	Ice cream	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a
2016	2024	Glace menthe chocolat	Ice cream	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a
2016	2025	Lait frais pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a
2016	2026	Lait frais entier pasteurisé	Pasteurised milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a
2016	2027	Camembert pasteurisé	Pasteurised cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	a
2016	7742	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	7743	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	7744	Fromage au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	7745	Lait cru	Raw milk	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	7746	Lait cru de brebis	Ewe raw milk	-	+d	-	+d	+	+(22.70)	+(21.14)	+d	+	+	PA	PA	+(22.18)	+(21.43)	+d	+	+	PA	PA	2	b
2016	7747	Lait cru de brebis	Ewe raw milk	+Md	+d	+md/-	+d	+	+(23.06)	+(22.52)	+d	+	+	PA	PA	+(22.58)	+(21.61)	+d	+	+	PA	PA	2	b
2016	7748	Lait cru de brebis	Ewe raw milk	-	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	7749	Lait cru de brebis	Ewe raw milk	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	417	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(20.86)	+(19.97)	+	+	+	PA	PA	+(22.11)	+(22.07)	+	+	+	PA	PA	2	b
2016	418	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.12)	+(22.21)	+	+	+	PA	PA	+(23.34)	+(23.97)	+	+	+	PA	PA	2	b
2016	419	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(2064)	+(21.43)	+	+	+	PA	PA	+(21.24)	+(21.41)	+	+	+	PA	PA	2	b
2016	420	Lait cru de brebis	Ewe raw milk	+p	+p	+p	+p	+	+(22.17)	+(22.27)	+	+	+	PA	PA	+(22.21)	+(21.20)	+	+	+	PA	PA	2	b
2016	421	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	422	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	423	Lait cru de brebis	Ewe raw milk	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	493	Roquefort au lait cru	Raw milk cheese	+M	+m	+md/-	+M	+	+(41.41)/-i	+(38.71)	-(5MSRV/ 5RVS/ 5MKTTN)	-	-	PPND	PPND	-	-	-	-	-	ND	ND	2	b
2016	494	Comté au lait cru	Raw milk cheese	-	-	+d/-	+d (NC)	-	-/-**	+(39.41)	-	-	-	NA	NA	+(33.82)	+(30.95)	+	+	+	PD	PD	2	b
2016	495	Bethmale au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	2461	Roquefort au lait cru	Raw milk cheese	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	-	-	-	-	-	ND	ND	2	b
2016	2462	Grana padana au lait cru	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	b
2016	327	lait entier en poudre	Milk powder	st	st	st	st	-	+(21.57)	+(20.46)	+	+	+	PD	PD	+(22.63)	+(19.75)	+	+	+	PD	PD	2	c
2016	328	Lait entier en poudre	Milk powder	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	-	-	-	-	-	ND	ND	2	c
2016	330	lait demi écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+(22.00)	+(20.11)	+	+	+	PA	PA	-	-	-	-	-	ND	ND	2	c
2016	331	Lait écrémé en poudre	Milk powder	+p	+p	+p	+p	+	+(20.33)	+(20.01)	+	+	+	PA	PA	+(22.52)	+(21.39)	+	+	+	PA	PA	2	c
2016	333	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+(21.94)	+(20.55)	+	+	+	PA	PA	+(22.12)	+(22.25)	+	+	+	PA	PA	2	c
2016	334	Maltodextrine en poudre	Maltodextrin	+p	+p	+p	+p	+	+(20.67)	+(21.52)	+	+	+	PA	PA	+(21.55)	+(24.82)	+	+	+	PA	PA	2	c
2016	335	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+(22.63)	+(20.63)	+	+	+	PA	PA	+(21.54)	+(22.36)	+	+	+	PA	PA	2	c
2016	336	Lactosérum en poudre atomisé	Lactoserum	+p	+p	+p	+p	+	+(20.17)	+(20.08)	+	+	+	PA	PA	+(19.90)	+(22.59)	+	+	+	PA	PA	2	c
2016	337	Lactosérum en poudre	Lactoserum	+p	+p	+p	+p	+	+(20.38)	+(19.68)	+	+	+	PA	PA	+(20.56)	+(22.00)	+	+	+	PA	PA	2	c
2016	339	Caséinates	Caseinates	+p	+p	+p	+p	+	i/+(21.20)	+(20.39)	+	+	+	PA	PA	+(21.99)	+(22.67)	+	+	+	PA	PA	2	c
2016	340	Caséinates	Caseinates	+p	+p	+p	+p	+	+(22.78)	+(23.99)	+	+	+	PA	PA	+(22.13)	+(24.69)	+	+	+	PA	PA	2	c
2016	2028	Caséines	Caseines	st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	c
2016	2029	Lait en poudre écrémé	Skimmed milk powder	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	c
2016	2030	Lactoprotéines	Lactoproteins	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	c
2016	2031	Maltodextrine en poudre	Maltodextrine	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	c
2016	2032	Caséinates</																						

MILK AND DAIRY PRODUCTS																									
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method				Alternative method: SureTect <i>Salmonella</i>															Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	20 h at 37°C in BPW + novobiocin and storage for 72 h at 2-8°C										20 h at 37°C OBS + Novobiocin and storage for 72 h at 2-8°C						
									PCR (Cq)		All confirmatory tests	Final result		Agreement		PCR 7500 Fast result(Cq)	PCR QS5 result(Cq)	All confirmatory tests	Final result		Agreement				
									7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5				7500 Fast	QS5					
				XLD	ASAP	XLD	ASAP														7500 Fast	QS5			
2016	2263	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-													2	c			
2016	2264	Protéines lactosérum	Lactoserum proteins	st	st	st	st	-													2	c			

INFANT FORMULA																										
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella																Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	PCR (Cq)		After incubation time								All confirmatory tests	Final result		Agreement				
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella					7500 Fast	QS5	7500 Fast	QS5			
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests								
2016	604	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.47)	+(20.43)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	605	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	a	
2016	608	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	+p	+p	+p	+p	+	+(26.13)	+(24.82)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	609	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	+p	-	+p	-	+	+(29.84)	+(31.67)	-(XLD+)	+	+	+	-(XLD+)	+			+	+	+	PA	PA	3	a	
2016	610	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(24.79)	+(25.51)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	611	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	a	
2016	616	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(24.28)	+(22.09)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	617	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	a	
2016	981	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.46)	+(21.41)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	982	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(25.19)	+(24.68)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	983	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.61)	+(24.48)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	984	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	a	
2016	991	Poudre de lait infantile sans probiotiques 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(27.20)	+(26.98)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	992	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+M	+M	+M	+p	+	+(25.90)	+(24.74)	+m	+	+	+	+M	+			+	+	+	PA	PA	3	a	
2016	993	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(31.25)	+(29.28)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	1108	Poudre de lait infantile 3e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(22.06)	+(20.28)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	1109	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(26.60)	+(25.63)	+M	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	1110	Poudre de lait infantile 3e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(29.81)	+(29.92)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	1111	Poudre de lait infantile 2e âge avec probiotiques	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.62)	+(23.12)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	1112	Poudre de lait infantile 1er âge avec probiotiques	Infant formula without probiotics	+p	+p	+p	+p	+	+(25.62)	+(25.13)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	a	
2016	1977	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	a	
2016	1978	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	a	
2016	1979	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	a	
2016	1980	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	a	
2016	1981	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	a	
2016	1982	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	a	
2016	1983	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	a	
2016	1984	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	a	
2016	1985	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	a	
2016	1986	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	a	
2016	1987	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	a	
2016	606	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1. 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(26.17)	+(24.29)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	607	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1. 10 ⁵ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b	
2016	612	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(31.03)	+(28.58)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	613	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	st	st	st	st	-	-/**	+(36.41)	st				st				-	-	-	NA	PPNA	3	b	
2016	615	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9. 10 ⁶ cfu/g	+p	-	+p	-	+	-	-	st				-				-	-	-	ND	ND	3	b	
2016	619	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7. 10 ⁵ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b	
2016	620	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(28.41)	+(25.92)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	621	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3. 10 ⁶ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b	
2016	623	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.1. 10 ⁵ cfu/g	+p	-	+p	-	+	+(32.04)	+(32.11)	-(XLD+)	+	+	+	-(XLD+)	+			+	+	+	PA	PA	3	b	
2016	985	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1. 10 ⁶ cfu/g	+(4)	st	+p	+p	+	+(34.78)	+(34.60)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	986	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 9.3 10 ⁵ cfu/g	st	st	st	st	-	-	i/-*	st				st				-	-	-	NA	NA	3	b	
2016	987	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(41.37)/-/(42.32)	+(36.18)	+(2)	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	988	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 1.4. 10 ² cfu/g	-	+p	-	+p	+	+(25.92)	+(26.38)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	989	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(30.97)	+(29.09)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	990	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.0. 10 ⁵ cfu/g	+p	+(3)	+p	+p	+	+(34.59)	+(32.63)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	994	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(33.50)	+(35.23)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	995	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b	
2016	1101	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 9.0. 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(23.48)	+(22.21)	+p	+	+	+	+p	+			+	+	+	PA	PA	3	b	
2016	1102	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics <2.0. 10 ⁴ cfu/g	+p	+p	+p	+p	+	+(24.66)	+(22.46)	+p	+	+	+	+p	+			+	+	+	PA	PA</			

INFANT FORMULA																											
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella															Category	Type		
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After incubation time																		
									PCR (Cq)		Confirmatory tests								All confirmatory tests	Final result		Agreement					
				7500 Fast	QS5	Brilliance Salmonella					RVS / Brilliance Salmonella																
XLD	ASAP	XLD	ASAP			7500 Fast	QS5	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests												
			9.7 . 10 ⁵ cfu/g																								
2016	1989	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.0 . 10 ⁵ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b		
2016	1990	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0. 10 ⁶ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b		
2016	1991	Poudre de lait infantile avec probiotiques 3e âge	Infant formula with probiotics 1.0. 10 ⁶ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b		
2016	1992	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 8.0 10. ⁵ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b		
2016	1993	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3. 10 ⁵ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b		
2016	1994	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9 10. ⁶ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b		
2016	1995	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7 10. ⁵ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b		
2016	1996	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.5. 10 ⁵ cfu/g	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	3	b		

Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella							Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After 72 h storage at 5°C +/- 3°C								
									PCR (Cq)		All confirmatory tests	Final result		Agreement			
									7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5		
2016	604	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	+p	+p	+p	+p	+	+(22.50)	+(21.22)	+	+	+	PA	PA	3	a
2016	605	Poudre de lait infantile sans probiotiques 6 mois	Infant formula without probiotics	st	st	st	st	-								3	a
2016	608	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	+p	+p	+p	+p	+	+(25.04)	+(24.41)	+	+	+	PA	PA	3	a
2016	609	Poudre de lait infantile sans probiotiques 6 mois 1 an	Infant formula without probiotics	+p	-	+p	-	+	+(30.19)	+(31.20)	+	+	+	PA	PA	3	a
2016	610	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(24.27)	+(25.51)	+	+	+	PA	PA	3	a
2016	611	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	616	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(24.54)	+(23.82)	+	+	+	PA	PA	3	a
2016	617	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	981	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(22.28)	+(21.66)	+	+	+	PA	PA	3	a
2016	982	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(24.38)	+(23.23)	+	+	+	PA	PA	3	a
2016	983	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.25)	+(23.93)	+	+	+	PA	PA	3	a
2016	984	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	991	Poudre de lait infantile sans probiotiques 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(25.69)	+(25.30)	+	+	+	PA	PA	3	a
2016	992	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+M	+M	+M	+p	+	+(26.06)	+(26.42)	+	+	+	PA	PA	3	a
2016	993	Poudre de lait infantile sans probiotiques 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(29.72)	+(30.05)	+	+	+	PA	PA	3	a
2016	1108	Poudre de lait infantile 3e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(20.83)	+(18.79)	+	+	+	PA	PA	3	a
2016	1109	Poudre de lait infantile 2e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(25.23)	+(25.84)	+	+	+	PA	PA	3	a
2016	1110	Poudre de lait infantile 3e âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(29.58)	+(30.13)	+	+	+	PA	PA	3	a
2016	1111	Poudre de lait infantile 2e âge avec probiotiques	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.92)	+(24.47)	+	+	+	PA	PA	3	a
2016	1112	Poudre de lait infantile 1er âge avec probiotiques	Infant formula without probiotics	+p	+p	+p	+p	+	+(23.93)	+(26.82)	+	+	+	PA	PA	3	a
2016	1977	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1978	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1979	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1980	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1981	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1982	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1983	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1984	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1985	Poudre de lait infantile 1er âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1986	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	1987	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-								3	a
2016	606	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1. 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(27.03)	+(23.70)	+	+	+	PA	PA	3	b
2016	607	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.1. 10 ⁵ cfu/g	st	st	st	st	-								3	b
2016	612	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(30.23)	+(30.05)	+	+	+	PA	PA	3	b
2016	613	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	st	st	st	st	-								3	b
2016	615	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9. 10 ⁶ cfu/g	+p	-	+p	-	+	+(45.85)/-**	-	5x(MSRV/RVS/MKTTn):-	-	-	PPND	ND	3	b
2016	619	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7. 10 ⁵ cfu/g	st	st	st	st	-								3	b
2016	620	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(29.36)	+(28.78)	+	+	+	PA	PA	3	b
2016	621	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.3. 10 ⁶ cfu/g	st	st	st	st	-								3	b
2016	623	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.1. 10 ⁵ cfu/g	+p	-	+p	-	+	+(32.67)	+(33.96)	+	+	+	PA	PA	3	b
2016	985	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1. 10 ⁶ cfu/g	+(4)	st	+p	+p	+	+(33.30)	+(33.52)	+	+	+	PA	PA	3	b
2016	986	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 9.3 10 ⁵ cfu/g	st	st	st	st	-								3	b
2016	987	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	3	b
2016	988	Poudre de lait infantile formule épaissie avec probiotiques	Infant formula with probiotics 1.4. 10 ² cfu/g	-	+p	-	+p	+	+(25.32)	+(24.83)	+	+	+	PA	PA	3	b
2016	989	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(28.50)	+(29.01)	+	+	+	PA	PA	3	b
2016	990	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.0. 10 ⁵ cfu/g	+p	+(3)	+p	+p	+	+(32.08)	+(33.56)	+	+	+	PA	PA	3	b
2016	994	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 4.1. 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(34.20)	+(32.54)	+	+	+	PA	PA	3	b
2016	995	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 5.2. 10 ⁶ cfu/g	st	st	st	st	-								3	b
2016	1101	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 9.0. 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(22.22)	+(23.43)	+	+	+	PA	PA	3	b
2016	1102	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics <2.0. 10 ⁴ cfu/g	+p	+p	+p	+p	+	+(23.00)	+(23.24)	+	+	+	PA	PA	3	b
2016	1103	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.4. 10 ² cfu/g	+p	+p	+p	+p	+	+(23.52)	+(23.44)	+	+	+	PA	PA	3	b
2016	1104	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 2.6 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(35.14)	+(36.74)	5x(MSRV/RVS/MKTTn):-	-	-	PPND	PPND	3	b
2016	1105	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 5.5. 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(27.96)	+(26.35)	+	+	+	PA	PA	3	b
2016	1106	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3. 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(23.00)	+(24.18)	+	+	+	PA	PA	3	b
2016	1107	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 1.4. 10 ³ cfu/g	+p	+p	+p	+p	+	+(22.91)	+(21.93)	+	+	+	PA	PA	3	b
2016	1988	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7. 10 ⁵ cfu/g	st	st	st	st	-								3	b
2016	1989	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 6.0. 10 ⁵ cfu/g	st	st	st	st	-								3	b
2016	1990	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0. 10 ⁶ cfu/g	st	st	st	st	-								3	b
2016	1991	Poudre de lait infantile avec probiotiques 3e âge	Infant formula with probiotics 1.0. 10 ⁶ cfu/g	st	st	st	st	-								3	b
2016	1992	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 8.0 10. ⁵ cfu/g	st	st	st	st	-								3	b
2016	1993	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3. 10 ⁵ cfu/g	st	st	st	st	-								3	b
2016	1994	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.9 10. ⁶ cfu/g	st	st	st	st	-								3	b

INFANT FORMULA															
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect <i>Salmonella</i>						
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After 72 h storage at 5°C +/- 3°C						
									PCR (Cq)		All confirmatory tests	Final result		Agreement	
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5
2016	1995	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.7 10 ⁵ cfu/g	st	st	st	st	-							
2016	1996	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 5.5. 10 ⁵ cfu/g	st	st	st	st	-							

VEGETABLES																									
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method				Alternative method: SureTect Salmonella															Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After incubation time																
				XLD	ASAP	XLD	ASAP		PCR (Cq)		Confirmatory tests								All confirmatory tests	Final result		Agreement			
									7500 Fast	QS5	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests		7500 Fast	QS5	7500 Fast			QS5
2016	6602	Fruits rouges surgelées	Frozen red fruits	st	st	st	st	-	-	-	-				st				-	-	-	NA	NA	4	a
2016	6603	Fraises surgelées	Frozen strawberries	st	st	st	st	-	-/(41.23**)	+(43.25)	st				st				-	-	-	NA	PPNA	4	a
2016	6688	Ciboulette	Chive	+p	+p	+m	+m	+	+(33.58)	+(22.89)	+m/+	+	+	+	+	+p	+		+	+	+	PA	PA	4	a
2016	6689	Ciboulette	Chive	+p	+p	+1/2	+1/2	+	+(31.47)	+(22.86)	+m	+	+	+	+	+p	+		+	+	+	PA	PA	4	a
2016	6690	Basilic	Basil	+M	+M	+m	+m	+	+(27.83)	+(21.87)	+m	+	+	+	+	+M	+		+	+	+	PA	PA	4	a
2016	6691	Basilic	Basil	+M	+M	-	+m	+	+(38.24)	+(33.08)	+md	+	+	+	+	+M	+w		+	+	+	PA	PA	4	a
2016	6692	Coriandre	Coriander	+M	+M	+M	+M	+	+(27.30)	+(34.86)	+1/2	+	+	+	+	+p	+		+	+	+	PA	PA	4	a
2016	6693	Coriandre	Coriander	-	-	-	-	-	-/ +(33.35)/ +(33.58)	+(34.62)	+m	+	+	+	+	-			+	-	+	NA	PD	4	a
2016	6694	Feuilles fraîches d'épinards	Fresh spinach	+M	+M	+1/2	+1/2	+	-/(30.75)/ +(31.19)	+(30.92)	-	/			+p	+w	+	+	-	+	ND	PA	4	a	
2016	6697	Persil	Parsley	+M	+M	+m	+m	+	+(35.14)	+(25.69)	+md	+	+	+	+	+M	+		+	+	+	PA	PA	4	a
2016	6698	Persil	Parsley	+1/2	+1/3	+m	+m	+	+(32.92)	+(36.42)	+m/+	+	+	+	+	+1/2	+		+	+	+	PA	PA	4	a
2016	7101	Chou rouge	Red cabbage	+p	+p	+M	+p	+	+(25.59)	+(24.70)	+p	+	+	+	+	+p	+		+	+	+	PA	PA	4	a
2016	7106	Chou rouge	Red cabbage	-	-	-	-	-	-	-	-				st				-	-	-	NA	NA	4	a
2016	7107	Persil	Parsley	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	a
2016	7108	Persil	Parsley	-	-	+md/-	+md/-	-	-	-	-				-				-	-	-	NA	NA	4	a
2016	7109	Coriandre	Coriander	-	-	+md/-	+md/-	-	-	-	-				-				-	-	-	NA	NA	4	a
2016	7110	Ciboulette	Chive	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	a
2016	7111	Basilic	Basil	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	a
2017	6006	Courgette	Zucchini	+M	+M	+M	+M	+	-	-	-				-				-	-	-	ND	ND	4	a
2017	6021	Courgette	Zucchini	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	a
2016	6477	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	-	-	-	-	-	-/-/-	-	-				+d	+	+	+	+	-	-	NA	NA	4	b
2016	6481	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	+1/2	+1/2	+M	+M	+	i/(36.15)*	+(34.78)	-				+M	+	+	+	+	+	+	PA	PA	4	b
2016	6695	Jeunes pousses corsées	Baby leaves	+p	+p	+1/2	+1/2	+	+(31.30)	+(36.64)	+m/+	+	+	+	+	+p	+		+	+	+	PA	PA	4	b
2016	6696	Jeunes pousses d'épinards	Baby leaves	+M	+M	+m	+m	+	+(34.37)/-**	-	+md/-			-	+p	+	+	+	+	+	-	PA	ND	4	b
2016	7100	Jeunes pousses d'épinards	Baby leaves	+M	+M	+1/2	+1/2	+	+(32.37)	+(30.98)	+md/+	+	+	+	+	+p	+		+	+	+	PA	PA	4	b
2016	7102	Mélange chou/carotte/salade frisée/poivrons rouges	Cabbage/carrot/salad/red pepper	+M	+M	+M	+M	+	+(26.32)	+(25.26)	+M	+	+	+	+	+p	+		+	+	+	PA	PA	4	b
2016	7103	Mélange chou/carotte/salade frisée/poivrons rouges	Cabbage/carrot/salad/red pepper	st	-	-	-	-	-	-	-				st				-	-	-	NA	NA	4	b
2016	7105	Jeunes pousses d'épinards	Baby leaves	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	b
2016	7112	Jeunes pousses (red chard/épinards/roquette)	Baby leaves	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	b
2016	7113	Tendres pousses (mâche/épinards/laitue)	Baby leaves	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	b
2016	7114	Jeunes pousses	Baby leaves	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	b
2016	7115	Mesclun	Mesclun	-	-	-	-	-	-	-	-				st				-	-	-	NA	NA	4	b
2017	6007	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md(C.youngae/C.freundii)	-	-	-	-	-				-				-	-	-	NA	NA	4	b
2017	6008	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md(C.youngae)	-	-	+(32.62)	+(31.20)	+m	+	+	+	+M	+			+	+	+	PD	PD	4	b
2017	6009	Salade Iceberg en sachet	Salad under modified atmosphere	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	b
2017	6010	Salade Iceberg en sachet	Salad under modified atmosphere	-	-	-	-	-	+(28.64)	+(25.08)	+M	+	+	+	+p	+			+	+	+	PD	PD	4	b
2017	6011	Assiette douceur (betterave. carotte. chou rouge. mâche)	Mixed vegetables under modified atmosphere	+M	+M	+m	+m	+	+(30.00)	+(30.87)	+1/2	+	+	+	+	+p	+		+	+	+	PA	PA	4	b
2017	6022	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md	+md(C.youngae)	-	-	-	-				-				-	-	-	NA	NA	4	b
2017	6023	Assiette douceur (betterave. carotte. chou rouge. mâche)	Mixed vegetables under modified atmosphere	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	b
2017	6024	Salade Iceberg en sachet	Salad under modified atmosphere	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	b
2016	6474	Coleslaw	Coleslaw	+M	+M	+M	+M	+	+(26.21)	+(24.08)	+1/2	+	+	+	+M	+			+	+	+	PA	PA	4	c
2016	6475	Macédoine	Deli salad	+M	+1/2	+M	+M	+	+(26.43)	+(24.18)	+m	+	+	+	+M	+			+	+	+	PA	PA	4	c
2016	6476	Céleri rémoulade	Celery deli salad	st	st	st	st	-	+(21.51)	+(20.76)	+1/2	+	+	+	+p	+			+	+	+	PD	PD	4	c
2016	6478	Coleslaw	Coleslaw	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	c
2016	6479	Macédoine	Deli salad	-	-	-	st	-	-	-	-				-				-	-	-	NA	NA	4	c
2016	6480	Céleri rémoulade	Celery deli salad	-	-	st	st	-	+(27.08)	+(24.91)	+M	+	+	+	+	+p	+		+	+	+	PD	PD	4	c
2016	6699	Houmous	Houmous	+p	+p	+p	+p	+	+(22.03)	+(26.34)	+p	+	+	+	+	+p	+		+	+	+	PA	PA	4	c
2016	6700	Tapenade d'olives	Olive tapenade	+p	+p	+p	+p	+	+(21.91)	+(30.07)	+p	+	+	+	+	+p	+		+	+	+	PA	PA	4	c
2016	6701	Jus d'orange frais	Fresh orange juice	+p	+p	+p	+p	+	+(23.98)	+(32.40)	+M	+	+	+	+	+M	+		+	+	+	PA	PA	4	c
2016	6702	Jus de fruits frais	Fresh juice	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	4	c
2016	7099	Carottes râpées	Grated carrots	+M	+M	+M	+M	+	+(24.02)	+(23.49)	+M	+	+	+	+	+p	+		+	+	+	PA	PA	4	c
2016	7104	Carottes râpées	Grated carrots	-	-	-	-	-	-	-	-				st				-	-	-	NA	NA	4	c
2017	6012	Coleslaw	Coleslaw	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	c
2017	6013	Pommes rissolées surgelées	Frozen cooked potatoes	+1/2	+1/2	+M	+M	+	-	-	-				-				-	-	-	ND	ND	4	c
2017	6025	Coleslaw	Coleslaw	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	c
2017	6026	Salade de betteraves	RTE (beet salad)	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	4	c
2017	6027	Salade carottes céleri	RTE (salad carrots celery)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	c
2017	6028	Pommes rissolées surgelées	Frozen cooked potatoes	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	c
2017	6029	Poêlée rustique surgelée	Frozen cooked mixed vegetables	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	c

VEGETABLES																										
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella																Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After incubation time																	
									PCR (Cq)		Confirmatory tests								Final result		Agreement					
				Brilliance Salmonella							RVS / Brilliance Salmonella															
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests	All confirmatory tests	7500 Fast	QS5	7500 Fast	QS5			
2017	6030	Poêlée champêtre surgelée	Frozen cooked mixed vegetables	-	-	-	-	-	-	-				-				-	-	-	NA	NA	4	c		
2017	7044	Carottes râpées	RTE (sliced carrots)	+M	+M	+m	+m	+	+(34.49)	+(34.34)	-				+M	+		+	+	+	PA	PA	4	c		
2017	7045	Carottes et céleri râpés	RTE (carrots and celery)	+p	+p	+p	+p	+	+(20.45)	+(20.12)	+p	+	+	+	+	+		+	+	+	PA	PA	4	c		
2017	7046	Céleri remoulade	RTE (celery with custard)	+p	+p	+p	+p	+	+(41.08)	+(41.82)	-			5RVS/5MKTTN/5MSRV	st	+		-	-	-	PPND	PPND	4	c		
2017	7047	Macédoine de légumes	RTE (macedoine)	st	st	st	st	-	+(21.33)	+(20.33)	+p	+	+	+	+p	+		+	+	+	PD	PD	4	c		

VEGETABLES																			
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella							Category	Type		
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After 72 h storage at 5°c +/- 3°C										
									PCR (Cq)		All confirmatory tests	Final result		Agreement					
XLD	ASAP	XLD	ASAP	7500 Fast	QS5	7500 Fast	QS5	7500 Fast	QS5										
2016	6688	Ciboulette	Chive	+p	+p	+m	+m	+	+(31.69)	+(37.81)	+	+	+	PA	PA	4	a		
2016	6689	Ciboulette	Chive	+p	+p	+1/2	+1/2	+	-/(39.05**)	+(40.03)	+	-	+	ND	PA	4	a		
2016	6690	Basilic	Basil	+M	+M	+m	+m	+	+(26.71)	+(28.62)	+	+	+	PA	PA	4	a		
2016	6691	Basilic	Basil	+M	+M	-	+m	+	+(36.77)	+(34.55)	+	+	+	PA	PA	4	a		
2016	6692	Coriandre	Coriander	+M	+M	+M	+M	+	+(26.13)	+(26.10)	+	+	+	PA	PA	4	a		
2016	6693	Coriandre	Coriander	-	-	-	-	-	-	-	-	-	-	NA	NA	4	a		
2016	6694	Feuilles fraîches d'épinards	Fresh spinach	+M	+M	+1/2	+1/2	+	+(40.25)	+(36.71)	+	+	+	PA	PA	4	a		
2016	6697	Persil	Parsley	+M	+M	+m	+m	+	+(33.48)	+(31.81)	+	+	+	PA	PA	4	a		
2016	6698	Persil	Parsley	+1/2	+1/3	+m	+m	+	+(31.82)	+(30.93)	+	+	+	PA	PA	4	a		
2016	7101	Chou rouge	Red cabbage	+p	+p	+M	+p	+	+(24.99)	+(23.93)	+	+	+	PA	PA	4	a		
2017	6006	Courgette	Zucchini	+M	+M	+M	+M	+	-	-	-	-	-	ND	ND	4	a		
2016	6477	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	-	-	-	-	-	-/-	-	+	-	-	NA	NA	4	b		
2016	6481	Salade en mélange (chou. frisé. courgette. radis)	Salad mixture	+1/2	+1/2	+M	+M	+	+(37.21)	+(33.92)	+	+	+	PA	PA	4	b		
2016	6695	Jeunes pousses corsées	Baby leaves	+p	+p	+1/2	+1/2	+	+(30.77)	+(33.42)	+	+	+	PA	PA	4	b		
2016	6696	Jeunes pousses d'épinards	Baby leaves	+M	+M	+m	+m	+	+(33.38)	+(31.26)	+	+	+	PA	PA	4	b		
2016	7100	Jeunes pousses d'épinards	Baby leaves	+M	+M	+1/2	+1/2	+	+(33.43)	+(31.71)	+	+	+	PA	PA	4	b		
2016	7102	Mélange chou/carotte/salade frisée/poivrons rouges	Cabbage/carrot/salad/red pepper	+M	+M	+M	+M	+	+(26.12)	+(25.06)	+	+	+	PA	PA	4	b		
2017	6007	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md(C.youngae/ C.freundii)	-	-	-	-	-	-	-	NA	NA	4	b		
2017	6008	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md(C.youngae)	-	-	+(33.78)	+(30.33)	+	+	+	PD	PD	4	b		
2017	6010	Salade Iceberg en sachet	Salad under modified atmosphere	-	-	-	-	-	+(29.05)	+(24.74)	+	+	+	PD	PD	4	b		
2017	6011	Assiette douceur (betterave. carotte. chou rouge. mâche)	Mixed vegetables under modified atmosphere	+M	+M	+m	+m	+	+(30.07)	+(28.98)	+	+	+	PA	PA	4	b		
2017	6022	Assiette croquante (chou blanc. carotte. frisée. poivron)	Mixed vegetables under modified atmosphere	-	-	+md	+md(C.youngae)	-	-	-	-	-	-	NA	NA	4	b		
2016	6474	Coleslaw	Coleslaw	+M	+M	+M	+M	+	+(26.08)	+(23.68)	+	+	+	PA	PA	4	c		
2016	6475	Macédoine	Deli salad	+M	+1/2	+M	+M	+	+(24.14)	+(22.54)	+	+	+	PA	PA	4	c		
2016	6476	Céleri rémoulade	Celery deli salad	st	st	st	st	-	+(21.63)	+(20.27)	+	+	+	PD	PD	4	c		
2016	6480	Céleri rémoulade	Celery deli salad	-	-	st	st	-	+(21.28)	+(19.48)	+	+	+	PD	PD	4	c		
2016	6699	Houmous	Houmous	+p	+p	+p	+p	+	+(23.00)	+(22.13)	+	+	+	PA	PA	4	c		
2016	6700	Tapenade d'olives	Olive tapenade	+p	+p	+p	+p	+	+(21.46)	+(22.89)	+	+	+	PA	PA	4	c		
2016	6701	Jus d'orange frais	Fresh orange juice	+p	+p	+p	+p	+	+(21.63)	+(20.74)	+	+	+	PA	PA	4	c		
2016	7099	Carottes râpées	Grated carrots	+M	+M	+M	+M	+	+(23.28)	+(22.32)	+	+	+	PA	PA	4	c		
2017	6013	Pommes rissolées surgelées	Frozen cooked potatoes	+1/2	+1/2	+M	+M	+	-/(39.98**)	+(38.93)	-	-	-	ND	ND	4	c		
2017	6027	Salade carottes céleri	RTE (salad carrots celery)	-	-	-	-	-	-	-	-	-	-	NA	NA	4	c		
2017	7044	Carottes râpées	RTE (sliced carrots)	+M	+M	+m	+m	+	+(33.65)	+(33.88)	+	+	+	PA	PA	4	c		
2017	7045	Carottes et céleri râpés	RTE (carrots and celery)	+p	+p	+p	+p	+	+(20.70)	+(21.69)	+	+	+	PA	PA	4	c		
2017	7046	Céleri rémoulade	RTE (celery with custard)	+p	+p	+p	+p	+	+(41.62)/-**	-	5x(MSRV/RVS/MKTTn):-	-	-	PPND	ND	4	c		
2017	7047	Macédoine de légumes	RTE (macedoine)	st	st	st	st	-	+(20.22)	+(21.79)	+	+	+	PD	PD	4	c		

Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella															Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After incubation time																	
				XLD	ASAP	XLD	ASAP		PCR (Cq)		Confirmatory tests								All confirmatory tests	Final result		Agreement				
									7500 Fast	QS5	Brilliance Salmonella				RVS / Brilliance Salmonella					7500 Fast	QS5	7500 Fast	QS5			
											Typical colonies	Latex	Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests								
2016	6467	Filet de vieille	Fish fillets	-	-	-	-	-	-/-/-**	+(38.30)	-					+p	+	+	+	+	-	+	NA	PD	5	a
2016	6468	Filet de lieu noir	Fish fillets	-	+md/-	-	-	-	-	-	-					-				-	-	-	NA	NA	5	a
2016	6469	Filet de vieille	Fish fillets	-	-	-	-	-	-	-	-					-				-	-	-	NA	NA	5	a
2016	6470	Filet de lieu noir	Fish fillets	+m	+1/2	+p	+p	+	-	-	-					-				-	-	-	ND	ND	5	a
2016	6604	Filet de colin d'Alaska surgelé	Frozen fish fillet	+p	+p	+p	+p	+	+(22.21)	+(29.27)	+p	+	+	+	+p	+			+	+	+	PA	PA	5	a	
2016	6605	Filet de colin d'Alaska surgelé	Frozen fish fillet	^p	+p	+p	+p	+	+(22.5)	+(24.10)	+p	+	+	+	+p	+			+	+	+	PA	PA	5	a	
2016	6606	Crevettes équateur surgelées	Frozen shrimp	+p	+p	+p	+p	+	+(23.68)	+(40.17)	+M	+	+	+	+p	+			+	+	+	PA	PA	5	a	
2016	6703	Crevettes crues tropicales	Raw shrimps	+m	+1/2	-	+m	+	+(25.46)	+(21.65)	+1/2	+	+	+	+m	+			+	+	+	PA	PA	5	a	
2016	6704	Crevettes crues tropicales	Raw shrimps	+1/2	+1/2	+m	+m/	+	+(30.23)	+(20.70)	+d/+	+	+	+	+1/2	+			+	+	+	PA	PA	5	a	
2016	6705	Crevettes crues équateur	Raw shrimps	+p	+p	+p	+p	+	+(23.04)	+(25.68)	+p	+	+	+	+p	+			+	+	+	PA	PA	5	a	
2016	7118	Filet de colin d'Alaska surgelé	Frozen fish fillet	-	-	-	-	-	-	-	-				st				-	-	-	NA	NA	5	a	
2016	7119	Filet de cabillaud surgelé	Frozen fish fillet	-	-	-	-	-	-	-	-				st				-	-	-	NA	NA	5	a	
2016	7120	Pavé de saumon surgelé	Frozen fish fillet	-	-	-	-	-	-	-	-				st				-	-	-	NA	NA	5	a	
2017	6246	Darne de saumon d'élevage	Raw salmon	+M	+p	+M	+M	+	+(27.51)	+(24.60)	+1/2	+	+	+	+p	+			+	+	+	PA	PA	5	a	
2017	6247	Filet de Tacaud	Raw fish fillet	+M	+M	+m	+m	+	+(28.96)	+(27.76)	+m	+	+	+	+p	+			+	+	+	PA	PA	5	a	
2017	6257	Filet de lieu noir	Raw fish fillet	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	5	a	
2017	6258	Darne de saumon d'élevage	Raw salmon fillet	st	-	-	-	-	-	-	-				-				-	-	-	NA	NA	5	a	
2017	6259	Filet de Tacaud	Raw fish fillet	-	-	-	-	-	-	-	-				st				-	-	-	NA	NA	5	a	
2017	6260	Filet de Maquereaux	Raw macquerel fillet	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	5	a	
2017	7422	Filet de merlan	Fish fillets	+M (C.youngae)	-	+M(C.youngae)	-	-	-	-	-								-	-	-	NA	NA	5	a	
2016	6464	Cocktail de fruits de mer	Seafood cocktail	+M	+M	+M	+p	+	+(22.52)	+(19.14)	+p	+	+	+	+p	+			+	+	+	PA	PA	5	b	
2016	6465	Cocktail de fruits de mer	Seafood cocktail	-	-	-	-	-	i/-*	-	-				-				-	-	-	NA	NA	5	b	
2016	6466	Mélange de fruits de mer	Seafood mixture	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	5	b	
2017	6248	Sardines marinées à cuire	Marinated sardines	+p	+p	+p	+p	+	+(21.65)	+(22.01)	+p	+w	+	+	+p	-			+	+	+	PA	PA	5	b	
2017	6249	Sardines marinées à cuire	Marinated sardines	+p	+p	+M	+M	+	+(23.29)	+(21.53)	+p	-	+	+	+p	-			+	+	+	PA	PA	5	b	
2017	6250	Grillades de filet de Colin à cuire	Grilled colin fillet	+M	+M	+M	+M	+	+(20.40)	+(19.37)	+M	+	+	+	+p	+			+	+	+	PA	PA	5	b	
2017	6251	Filet de colin façon meunière	Cooked colin fillet	+M	+M	+m	+m	+	+(30.09)	+(31.06)	+m	+	+	+	+M	+			+	+	+	PA	PA	5	b	
2017	6252	Saint Jacques poireaux et champignons	Cooked shellfish	+M	+M	+p	+p	+	+(21.06)	+(18.82)	+p	+	+	+	+p	+			+	+	+	PA	PA	5	b	
2017	6253	Petites gambas tagliatelles Pesto	Cooked shellfish	+M	+M	+p	+p	+	+(21.38)	+(17.69)	+p	+	+	+	+p	+			+	+	+	PA	PA	5	b	
2017	6254	Penné au saumon crème d'épinards	Cooked salmon with pastas	+M	+M	+p	+p	+	+(22.00)	+(18.40)	+p	+	+	+	+p	+			+	+	+	PA	PA	5	b	
2017	6255	Acras de morues à cuire	Cooked cod	+M	+M	+p	+p	+	+(21.31)	+(17.28)	+M	+	+	+	+p	+			+	+	+	PA	PA	5	b	
2017	6256	Crevettes sauce piquante à cuire	Cooked shrimps	+M	+M	+p	+p	+	+(22.18)	+(18.47)	+p	-	+	+	+p	-			+	+	+	PA	PA	5	b	
2017	6261	Crevettes sauce piquante à cuire	Cooked shrimps	st	st	-	-	-	-	-	st				st				-	-	-	NA	NA	5	b	
2017	6262	Parmentier de poisson ciboulette	Cooked fish	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	5	b	
2017	6263	Penné aux saumon crème d'épinards	Cooked salmon with pastas	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	5	b	
2017	6264	Petites gambas tagliatelles Pesto	Cooked shellfish with pastas	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	5	b	
2017	6265	Saint Jacques poireaux et champignons	Cooked shellfish	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	5	b	
2017	6266	Filet de colin façon meunière	Cooked colin fillet	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	5	b	
2017	6267	Grillades de filet de Colin à cuire	Grilled colin fillet	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	5	b	
2017	6268	Sardines marinées à cuire	Marinated sardines	-	-	-	-	-	-	-	-				st				-	-	-	NA	NA	5	b	
2016	6471	Surimi	Surimi	st	st	st	st	-	+(22.70)	+(22.30)	+p	+	+	+	+p	+			+	+	+	PD	PD	5	c	
2016	6472	Terrine de crabe homard	Seafood terrine	+p	+p	+p	+p	+	-	-	st				st				-	-	-	ND	ND	5	c	
2016	6473	Terrine de saumon Saint Jacques	Seafood terrine	st	st	st	st	-	+(22.69)	+(20.22)	+p	+	+	+	+p	+			+	+	+	PD	PD	5	c	
2016	7116	Terrine de saumon fumé	Salmon terrine	st	st	st	st	-	-	-	-				st				-	-	-	NA	NA	5	c	
2016	7117	Terrine de Saint-Jacques	Seafood terrine	st	st	st	st	-	-	-	-				-				-	-	-	NA	NA	5	c	
2017	6014	Salade de pâtes et surimi	RTE (salad surimi pastas)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	5	c	
2017	6015	Riz à la provençale thon basilic	RTE (salad rice tuna)	st	st	st	st	-	+(21.18)	+(18.97)	+p	+vw	+	+	+p	+vw			+	+	+	PD	PD	5	c	
2017	6016	Salade de surimi carottes et ananas	RTE (salad surimi pine apple)	+p	+p	+p	+p	+	-	-	st				st				-	-	-	ND	ND	5	c	
2017	6018	Sandwich saumon cuit et fumé	RTE (sandwich salmon)	+(1)	+m	+M	+M	+	+(26.97)	+(23.48)	+m	+vw	+	+	+M	+vw			+	+	+	PA	PA	5	c	
2017	6019	Sandwich saumon fumé aneth fromage	RTE (sandwich salmon cheese)	st	st	-	-	-	-	-	-				-				-	-	-	NA	NA	5	c	
2017	6031	Riz à la provençale thon basilic	RTE (salad rice tuna)	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	5	c	
2017	6032	Salade pâtes et surimi	RTE (salad surimi pastas)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	5	c	
2017	6033	Tortis concombre saumon	RTE (salad pastas cucumber)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	5	c	
2017	6034	Salade de surimi carottes et ananas	RTE (salad surimi pine apple)	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	5	c	
2017	6035	Sandwich saumon cuit et fumé	RTE (sandwich salmon)	-	-	+md(C.freundii)	-	-	-	-	-				-				-	-	-	NA	NA	5	c	
2017	6036	Sandwich thon provençale	RTE (sandwich tuna)	-	-	+md(C.youngae/ C.freundii)	-	-	-	-	-				-				-	-	-	NA	NA	5	c	
2017	6037	Sandwich saumon fumé aneth fromage	RTE (sandwich salmon cheese)	-	-	-	st	-	-	-	-				-				-	-	-	NA	NA	5	c	

SEAFOOD																										
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella																Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After incubation time																	
									PCR (Cq)		Confirmatory tests								Final result		Agreement					
				7500 Fast	QS5	Brilliance Salmonella					RVS / Brilliance Salmonella															
						Typical colonies	Latex		Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests												
2017	6038	Sandwich thon crudités	RTE (sandwich tuna vegetables)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	5	c	
2017	7038	Terrine de saumon	Salmon terrine	+p	+p	+p	+p	+	-	-	st				st				-	-	-	ND	ND	5	c	
2017	7039	Sandwich thon crudités	RTE (sandwich tuna vegetables)	+M	+M	+M	+M	+	+(28.18)	+(28.39)	+m	+	+	+	+M	+			+	+	+	PA	PA	5	c	
2017	7040	Sandwich saumon fromage	RTE (sandwich salmon cheese)	+p	+p	+M	+M	+	+(19.70)	+(19.09)	+p	+	+	+	+p	+			+	+	+	PA	PA	5	c	
2017	7041	Tartinable surimi crabe	Fish terrine	+p	+p	+p	+p	+	+(41.27)	+(41.54)	-			5RVS/5MKTTN/5MSRV	st			-	-	-	PPND	PPND	5	c		
2017	7042	Salade de pommes de terre thon	RTE (salad potatoes tuna)	+M	+M	+p	+p	+	+(19.63)	+(18.64)	+p	+	+	+	+M	+			+	+	+	PA	PA	5	c	

SEAFOOD																				
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella						Category	Type				
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After 72 h storage at 5°c +/- 3°C											
									PCR (Cq)		All confirmatory tests	Final result		Agreement						
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5		7500 Fast	QS5							
2016	6467	Filet de vieille	Fish filets	-	-	-	-	-	-/-/-	-	+	-	-	NA	NA	5	a			
2016	6468	Filet de lieu noir	Fish filets	-	+md/-	-	-	-								5	a			
2016	6469	Filet de vieille	Fish filets	-	-	-	-	-								5	a			
2016	6470	Filet de lieu noir	Fish filets	+m	+1/2	+p	+p	+	-	-	-	-	-	ND	ND	5	a			
2016	6604	Filet de colin d'Alaska surgelé	Frozen fish fillet	+p	+p	+p	+p	+	+(25.37)	+(31.79)	+	+	+	PA	PA	5	a			
2016	6605	Filet de colin d'Alaska surgelé	Frozen fish fillet	^p	+p	+p	+p	+	+(21.41)	+(23.02)	+	+	+	PA	PA	5	a			
2016	6606	Crevettes équateur surgelées	Frozen shrimp	+p	+p	+p	+p	+	+(23.55)	+(21.89)	+	+	+	PA	PA	5	a			
2016	6703	Crevettes crues tropicales	Raw shrimps	+m	+1/2	-	+m	+	+(25.39)	+(25.07)	+	+	+	PA	PA	5	a			
2016	6704	Crevettes crues tropicales	Raw shrimps	+1/2	+1/2	+m	+m/	+	+(29.96)	+(26.91)	+	+	+	PA	PA	5	a			
2016	6705	Crevettes crues équateur	Raw shrimps	+p	+p	+p	+p	+	+(22.55)	+(25.29)	+	+	+	PA	PA	5	a			
2016	7118	Filet de colin d'Alaska surgelé	Frozen fish fillet	-	-	-	-	-								5	a			
2016	7119	Filet de cabillaud surgelé	Frozen fish fillet	-	-	-	-	-								5	a			
2016	7120	Pavé de saumon surgelé	Frozen fish fillet	-	-	-	-	-								5	a			
2017	6246	Darne de saumon d'élevage	Raw salmon	+M	+p	+M	+M	+	+(28.06)	+(25.99)	+	+	+	PA	PA	5	a			
2017	6247	Filet de Tacaud	Raw fish fillet	+M	+M	+m	+m	+	+(29.14)	+(25.38)	+	+	+	PA	PA	5	a			
2017	6257	Filet de lieu noir	Raw fish fillet	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a			
2017	6258	Darne de saumon d'élevage	Raw salmon fillet	st	-	-	-	-	-	-	-	-	-	NA	NA	5	a			
2017	6259	Filet de Tacaud	Raw fish fillet	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a			
2017	6260	Filet de Maquereaux	Raw macquerel fillet	-	-	-	-	-	-	-	-	-	-	NA	NA	5	a			
2017	7422	Filet de merlan	Fish filets	+M(C.youngae)	-	+M(C.youngae)	-	-								5	a			
2016	6464	Cocktail de fruits de mer	Seafood cocktail	+M	+M	+M	+p	+	+(22.64)	+(20.14)	+	+	+	PA	PA	5	b			
2016	6465	Cocktail de fruits de mer	Seafood cocktail	-	-	-	-	-								5	b			
2016	6466	Mélange de fruits de mer	Seafood mixture	-	-	-	-	-								5	b			
2017	6248	Sardines marinées à cuire	Marinated sardines	+p	+p	+p	+p	+	+(22.11)	+(18.81)	+	+	+	PA	PA	5	b			
2017	6249	Sardines marinées à cuire	Marinated sardines	+p	+p	+M	+M	+	+(22.46)	+(18.65)	+	+	+	PA	PA	5	b			
2017	6250	Grillades de filet de Colin à cuire	Grilled colin fillet	+M	+M	+M	+M	+	+(20.05)	+(17.79)	+	+	+	PA	PA	5	b			
2017	6251	Filet de colin façon meunière	Cooked colin fillet	+M	+M	+m	+m	+	+(31.11)	+(29.28)	+	+	+	PA	PA	5	b			
2017	6252	Saint Jacques poireaux et champignons	Cooked shellfish	+M	+M	+p	+p	+	+(20.23)	+(18.87)	+	+	+	PA	PA	5	b			
2017	6253	Petites gambas tagliatelles Pesto	Cooked shellfish	+M	+M	+p	+p	+	+(21.64)	+(18.72)	+	+	+	PA	PA	5	b			
2017	6254	Penné aux saumon crème d'épinards	Cooked salmon with pastas	+M	+M	+p	+p	+	+(22.82)	+(18.92)	+	+	+	PA	PA	5	b			
2017	6255	Acras de morues à cuire	Cooked cod	+M	+M	+p	+p	+	+(21.83)	+(17.41)	+	+	+	PA	PA	5	b			
2017	6256	Crevettes sauce piquante à cuire	Cooked shrimps	+M	+M	+p	+p	+	+(22.07)	+(17.95)	+	+	+	PA	PA	5	b			
2017	6261	Crevettes sauce piquante à cuire	Cooked shrimps	st	st	-	-	-								5	b			
2017	6262	Parmentier de poisson ciboulette	Cooked fish	st	st	st	st	-								5	b			
2017	6263	Penné aux saumon crème d'épinards	Cooked salmon with pastas	st	st	st	st	-								5	b			
2017	6264	Petites gambas tagliatelles Pesto	Cooked shellfish with pastas	st	st	st	st	-								5	b			
2017	6265	Saint Jacques poireaux et champignons	Cooked shellfish	st	st	st	st	-								5	b			
2017	6266	Filet de colin façon meunière	Cooked colin fillet	-	-	-	-	-								5	b			
2017	6267	Grillades de filet de Colin à cuire	Grilled colin fillet	-	-	-	-	-								5	b			
2017	6268	Sardines marinées à cuire	Marinated sardines	-	-	-	-	-	-	-	-	-	-	NA	NA	5	b			
2016	6471	Surimi	Surimi	st	st	st	st	-	+(22.06)	+(31.82)	+	+	+	PD	PD	5	c			
2016	6472	Terrine de crabe homard	Seafood terrine	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	5	c			
2016	6473	Terrine de saumon Saint Jacques	Seafood terrine	st	st	st	st	-	+(22.79)	+(22.34)	+	+	+	PD	PD	5	c			
2016	7116	Terrine de saumon fumé	Salmon terrine	st	st	st	st	-								5	c			
2016	7117	Terrine de Saint-Jacques	Seafood terrine	st	st	st	st	-								5	c			
2017	6014	Salade de pâtes et surimi	RTE (salad surimi pastas)	-	-	-	-	-								5	c			
2017	6015	Riz à la provençale thon basilic	RTE (salad rice tuna)	st	st	st	st	-	+(21.61)	+(18.54)	+	+	+	PD	PD	5	c			
2017	6016	Salade de surimi carottes et ananas	RTE (salad surimi pine apple)	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	5	c			
2017	6018	Sandwich saumon cuit et fumé	RTE (sandwich salmon)	+(1)	+m	+M	+M	+	+(27.02)	+(22.81)	+	+	+	PA	PA	5	c			
2017	6019	Sandwich saumon fumé aneth fromage	RTE (sandwich salmon cheese)	st	st	-	-	-								5	c			
2017	6031	Riz à la provençale thon basilic	RTE (salad rice tuna)	st	st	st	st	-								5	c			
2017	6032	Salade pâtes et surimi	RTE (salad surimi pastas)	-	-	-	-	-								5	c			
2017	6033	Tortis concombre saumon	RTE (salad pastas cucumber)	-	-	-	-	-								5	c			
2017	6034	Salade de surimi carottes et ananas	RTE (salad surimi pine apple)	st	st	st	st	-								5	c			
2017	6035	Sandwich saumon cuit et fumé	RTE (sandwich salmon)	-	-	+md(C.freundii)	-	-	-	-	-	-	-	NA	NA	5	c			
2017	6036	Sandwich thon provençale	RTE (sandwich tuna)	-	-	+md(C.youngae/C.freundii)	-	-	-	-	-	-	-	NA	NA	5	c			
2017	6037	Sandwich saumon fumé aneth fromage	RTE (sandwich salmon cheese)	-	-	-	st	-								5	c			
2017	6038	Sandwich thon crudités	RTE (sandwich tuna vegetables)	-	-	-	-	-								5	c			
2017	7038	Terrine de saumon	Salmon terrine	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	5	c			
2017	7039	Sandwich thon crudités	RTE (sandwich tuna vegetables)	+M	+M	+M	+M	+	+(28.14)	+(28.89)	+	+	+	PA	PA	5	c			
2017	7040	Sandwich saumon fromage	RTE (sandwich salmon cheese)	+p	+p	+M	+M	+	+(19.22)	+(21.25)	+	+	+	PA	PA	5	c			
2017	7041	Tartinable surimi crabe	Fish terrine	+p	+p	+p	+p	+	-/-**	+(44.18)	-	-	-	ND	PPND	5	c			

SEAFOOD																		
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect <i>Salmonella</i>							Category	Type	
				RVS broth	MKTTn broth		ISO 6579 or ISO 6579-1	After 72 h storage at 5°C +/- 3°C										
								PCR (Cq)		All confirmatory tests	Final result		Agreement					
XLD	ASAP	XLD	ASAP	7500 Fast	QS5	7500 Fast	QS5	7500 Fast	QS5									
2017	7042	Salade de pommes de terre thon	RTE (salad potatoes tuna)	+M	+M	+p	+p	+	+(19.36)	+(19.56)	+	+	+	+	PA	PA	5	c

Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method				Alternative method: SureTect Salmonella																Category	Type
				RVS broth		MKTn broth		Result	Pre-warmed BPW – 9 h at 41.5°C +/- 1°C																
									PCR (Cq)				Confirmatory tests								All confirmatory tests	Final result			
				7500 Fast	QS5	Brilliance Salmonella			RVS/Brilliance Salmonella					7500 Fast	QS5	7500 Fast	QS5								
						Typical colonies	Latex		Microbact GNB	Reference method tests	Typical colonies	Latex	Microbact					Reference method tests							
2016	557	Bourguignon à mijoter	Beef trim	+p	+p	+M	+M	+	+(26.88)	+(27.52)	+p	+	+	+	+p	+		+	+	+	PA	PA	6	a	
2016	565	Haché pur boeuf 5% MG	Ground beef	+1/2	+1/2	+M	+M	+	+(32.64)	+(32.00)	+m	+	+	+	+p	+		+	+	+	PA	PA	6	a	
2016	566	Steak haché pur boeuf	Ground beef	+m	+m	+m	+m	+	-/(40.55)/(39.61)	+(37.67)	-				+1d	+w	+	+	+	ND	PA	6	a		
2016	567	Haché boucher pur boeuf	Ground beef	+p	+p	+M	+M	+	+(33.47)	+(32.68)	+m	+	+	+	+p	+		+	+	+	PA	PA	6	a	
2016	572	Bourguignon à mijoter	Beef trim	+p	+p	+p	+p	+	+(31.54)	+(34.72)	+p	+	+	+	+p	+		+	+	+	PA	PA	6	a	
2016	859	Escalope de veau	Veal meat (escalope)	+M	+M	+M	+M	+	+(33.68)	+(33.74)	+M	+	+	+	+p	+		+	+	+	PA	PA	6	a	
2016	860	Côte de veau	Veal meat (cutlet)	+M	+M	+M	+M	+	+(36.12)	+(36.51)	+M	+	+	+	+p	+		+	+	+	PA	PA	6	a	
2016	861	Rôti de veau	Veal meat (roast)	+M	+M	+M	+M	+	+(32.95)	+(34.18)	+m/+	+	+	+	+m	+		+	+	+	PA	PA	6	a	
2016	862	Blanquette de veau	Veal meat (blanquette)	-	-	-	-	-	+(32.45)	+(33.79)	+m/+	+	+	+	+m	+		+	+	+	PD	PD	6	a	
2016	863	Filet de veau	Veal meat (filet)	+M	+M	+M	+M	+	+(31.60)	+(29.99)	+p	+	+	+	+p	+		+	+	+	PA	PA	6	a	
2016	2235	Haché boucher pur boeuf	Ground beef	-	-	-	-	-	i/-	-	st				-					-	NA	NA	6	a	
2016	2236	Hampe de bœuf	Beef trim	-	-	-	-	-	-	-	-				st					-	NA	NA	6	a	
2016	2237	Steak haché frais	Ground beef	-	-	-	-	-	-	-	st				-					-	NA	NA	6	a	
2016	2238	Steak haché frais	Ground beef	-	-	-	-	-	-	-	-				-					-	NA	NA	6	a	
2016	2241	Viande à Bourguignon	Beef trim	-	-	-	-	-	-	-	-				st					-	NA	NA	6	a	
2016	2242	Viande à pot au feu	Beef trim	-	-	-	-	-	-	-	-				st					-	NA	NA	6	a	
2016	2243	Entrecôte	Beef trim	-	-	-	-	-	-	-	-				-					-	NA	NA	6	a	
2016	2244	Steak	Beef trim	-	-	-	-	-	-	-	-				-					-	NA	NA	6	a	
2016	2245	Bavette	Beef trim	-	-	-	-	-	-	-	-				st					-	NA	NA	6	a	
2016	2246	Steak haché	Ground beef	-	-	-	-	-	-	-	-				-					-	NA	NA	6	a	
2016	440	Entrecôte à griller surgelée	Frozen beef trim	st	st	-	-	-	+(47.60)/(42.44**)	-	-(XLD+)	+	+	+	-(XLD+)	+		+	+	-	PD	NA	6	b	
2016	441	Tournedos de filet surgelé	Frozen beef trim	+p	+M	+M	+M	+	+(30.85)	+(29.60)	+p	+	+	+	+p	+		+	+	+	PA	PA	6	b	
2016	442	Effeillé de charolais surgelé	Frozen beef trim	+M	+M	+M	+M	+	+(33.84)	+(34.85)	+m/+	+	+	+	+M	+		+	+	+	PA	PA	6	b	
2016	443	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen carpaccio	+p	+p	+p	+M	+	-/-**	+(41.59)	st				st			-	-	ND	PPND	6	b		
2016	444	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen carpaccio	+M	+M	+p	+p	+	-	-	-				st			-	-	ND	ND	6	b		
2016	445	Haché de boeuf à la bolognaise surgelé	Frozen seasoned ground beef	+p	+p	+1/2	+1/2	+	+(35.00)	+(36.95)	+1/2	+	+	+	+p	+		+	+	+	PA	PA	6	b	
2016	447	Steak haché surgelé	Frozen ground beef	+M	+M	+1/2	+1/2	+	+(30.32)	+(31.64)	+p	+	+	+	+p	+		+	+	+	PA	PA	6	b	
2016	448	Haché pur boeuf surgelé	Frozen ground beef	-	-	-	-	-	+(34.17)	+(35.21)	+1/2	+	+	+	+p	+		+	+	+	PD	PD	6	b	
2016	449	Haché pur boeuf surgelé 20% MG	Frozen ground beef	+M	+M	+d/-	-	+	+(36.09)	+(36.13)	-(XLD+)	+	+	+	-(XLD+)	+		+	+	+	PA	PA	6	b	
2016	450	Tournedos de filet surgelé	Frozen beef trim	st	-	-	-	-	+(29.42)	+(29.74)	+p	+	+	+	+p	+		+	+	+	PD	PD	6	b	
2016	451	Effeillé de charolais surgelé	Frozen beef trim	+M	+M	+M	+M	+	+(32.58)	+(31.06)	+m	+	+	+	+M	+		+	+	+	PA	PA	6	b	
2016	2221	Haché de bœuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-					-	NA	NA	6	b	
2016	2222	Steak haché surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				st					-	NA	NA	6	b	
2016	2223	Entrecôte surgelée	Frozen beef trim	st	st	st	st	-	-	-	st				st					-	NA	NA	6	b	
2016	2224	Haché pur bœuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	st				st					-	NA	NA	6	b	
2016	2225	Haché pur bœuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-					-	NA	NA	6	b	
2016	2226	Steak haché bio surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-					-	NA	NA	6	b	
2016	2227	Effeillé de charolais surgelé	Frozen beef trim	-	-	-	-	-	-	-	-				-					-	NA	NA	6	b	
2016	2228	Boulettes de viande surgelées	Frozen boulets	-	-	-	-	-	-	-	-				-					-	NA	NA	6	b	
2016	2229	Haché de bœuf surgelé	Frozen ground beef	st	st	st	st	-	-	-	st				st					-	NA	NA	6	b	
2016	2230	Entrecôte surgelée	Frozen beef trim	-	-	-	-	-	-	-	-				-					-	NA	NA	6	b	
2016	558	Haché bolognaise	Seasoned ground beef	+1/2	+1/2	+1/2	+1/2	+	+(30.14)	+(31.36)	+m	+	+	+	+M	+		+	+	+	PA	PA	6	c	
2016	559	Carpaccio pur bœuf	Carpaccio	+p	+p	+p	+M	+	+(25.03)	+(25.53)	+p	+	+	+	+p	+		+	+	+	PA	PA	6	c	
2016	560	Carpaccio aux olives	Carpaccio	+p	+p	+p	+p	+	+(29.15)	+(29.64)	+p	+	+	+	+p	+		+	+	+	PA	PA	6	c	
2016	561	Carpaccio au basilic	Carpaccio	st	st	-	-	-	-	-	st				st					-	NA	NA	6	c	
2016	562	Tartare de bœuf et sauce	Carpaccio	+p	+p	+p	+p	+	-	-	st				st			-	-	ND	ND	6	c		
2016	563	Haché bolognaise	Seasoned ground beef	+m	+m	+1/2	+1/2	+	-	-	-				-			-	-	ND	ND	6	c		
2016	564	Haché de boeuf à la bolognaise	Frozen seasoned ground beef	+M	+p	+M	+M	+	+(26.50)	+(27.96)	+m	+	+	+	+p	+		+	+	+	PA	PA	6	c	
2016	569	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	+p	+p	+M	+p	+	+(32.40)	+(34.35)	+1/2	+	+	+	+p	+		+	+	+	PA	PA	6	c	
2016	570	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	+p	+p	+M	+M	+	+(30.81)	+(29.53)	+p	+	+	+	+p	+		+	+	+	PA	PA	6	c	
2016	571	Pavé de rumsteak à l'échalotte	Seasoned beef trim	-	-	-	-	-	-	-	-				-					-	NA	NA	6	c	
2016	573	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	+(32.08)	+(32.91)	+m	+	+	+	+M	+		+	+	+	PD	PD	6	c	
2016	2231	Carpaccio de bœuf	Carpaccio	st	st	-	-	-	-	-	st				st					-	NA	NA	6	c	
2016	2232	Rumsteak au poivre	Seasoned beef trim	-	-	-	-	-	-	-	-				-					-	NA	NA	6	c	
2016	2233	Carpaccio au pistou	Carpaccio	-	-	-	-	-	-	-	-				st					-	NA	NA	6	c	
2016	2234	Carpaccio noisette	Carpaccio	-	-	-	-	-	-	-	st				-					-	NA	NA	6	c	
2016	2239	Carpaccio au parmesan	Carpaccio	st	st	-	-	-	-	-	st				st					-	NA	NA	6	c	
2016	2240	Rumsteak à l'échalotte	Seasoned beef trim	-	-	-	-	-	-	-	-				st					-	NA	NA	6	c	
2016	2247	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-				-					-	NA	NA	6	c	
2016	2248	Carpaccio basilic	Carpaccio	-	-	-	-	-	-	-	st				st					-	NA	NA	6	c	
2016	3747	Haché de bœuf bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-				-					-	NA	NA	6	c	

Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method				Result	Alternative method: SureTect <i>Salmonella</i>																Category	Type
				RVS broth MKTTn broth					Pre-warmed BPW – 24 h at 41.5°C +/- 1°C																	
									PCR (Cq)		Confirmatory tests								All confirmatory tests	Final result		Agreement				
				7500 Fast	QS5	Brilliance <i>Salmonella</i>				RVS/Brilliance <i>Salmonella</i>				7500 Fast	QS5	7500 Fast	QS5									
						Typical colonies	Latex		Microbact GNB	Reference method tests	Typical colonies	Latex	Microbact					Reference method tests								
2016	557	Bourguignon à mijoter	Beef trim	+p	+p	+M	+M	+	+(22.43)	+(22.19)	+p	+	+	+	+p	+			+	+	+	PA	PA	6	a	
2016	565	Haché pur boeuf 5% MG	Ground beef	+1/2	+1/2	+M	+M	+	+(29.39)	+(28.73)	+M	+	+	+	+M	+			+	+	+	PA	PA	6	a	
2016	566	Steak haché pur boeuf	Ground beef	+m	+m	+m	+m	+	+(34.55)	+(30.80)	+M	+	+	+	+d	+			+	+	+	PA	PA	6	a	
2016	567	Haché boucher pur boeuf	Ground beef	+p	+p	+M	+M	+	+(29.30)	+(27.64)	+M	+	+	+	+p	+			+	+	+	PA	PA	6	a	
2016	572	Bourguignon à mijoter	Beef trim	+p	+p	+p	+p	+	+(22.92)	+(22.37)	+M	+	+	+	+p	+			+	+	+	PA	PA	6	a	
2016	859	Escalope de veau	Veal meat (escalope)	+M	+M	+M	+M	+	+(25.64)	+(24.61)	+p	+	+	+	+M	+			+	+	+	PA	PA	6	a	
2016	860	Côte de veau	Veal meat (cutlet)	+M	+M	+M	+M	+	+(28.47)	+(28.37)	+p	+	+	+	+M	+			+	+	+	PA	PA	6	a	
2016	861	Rôti de veau	Veal meat (roast)	+M	+M	+M	+M	+	+(32.01)	+(32.06)	+m	+	+	+	+m	+			+	+	+	PA	PA	6	a	
2016	862	Blanquette de veau	Veal meat (blanquette)	-	-	-	-	-	i/+(31.29)	+(31.70)	+m	+	+	+	+m	+			+	+	+	PD	PD	6	a	
2016	863	Filet de veau	Veal meat (filet)	+M	+M	+M	+M	+	+(30.21)	+(31.50)	+p	+	+	+	+M	+			+	+	+	PA	PA	6	a	
2016	2235	Haché boucher pur boeuf	Ground beef	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	a	
2016	2236	Hampe de bœuf	Beef trim	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	a	
2016	2237	Steak haché frais	Ground beef	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	a	
2016	2238	Steak haché frais	Ground beef	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	a	
2016	2241	Viande à Bourguignon	Beef trim	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	a	
2016	2242	Viande à pot au feu	Beef trim	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	a	
2016	2243	Entrecôte	Beef trim	-	-	-	-	-	-	-	st				-					-	-	NA	NA	6	a	
2016	2244	Steak	Beef trim	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	a	
2016	2245	Bavette	Beef trim	-	-	-	-	-	-	-	st				-					-	-	NA	NA	6	a	
2016	2246	Steak haché	Ground beef	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	a	
2016	440	Entrecôte à griller surgelée	Frozen beef trim	st	st	-	-	-	+(23.75)	+(24.16)	-(XLD+)	+	+	+	-(XLD+)	+			+	+	+	PD	PD	6	b	
2016	441	Tournedos de filet surgelé	Frozen beef trim	+p	+M	+M	+M	+	+(23.59)	+(25.54)	+p	+	+	+	+p	+			+	+	+	PA	PA	6	b	
2016	442	Effeillé de charolais surgelé	Frozen beef trim	+M	+M	+M	+M	+	+(30.48)	+(28.82)	+1/2	+	+	+	+1/2	+			+	+	+	PA	PA	6	b	
2016	443	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen carpaccio	+p	+p	+p	+M	+	-	-	st				st					-	-	ND	ND	6	b	
2016	444	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen carpaccio	+M	+M	+p	+p	+	i/-	-	-				st					-	-	ND	ND	6	b	
2016	445	Haché de boeuf à la bolognaise surgelé	Frozen seasoned ground beef	+p	+p	+1/2	+1/2	+	+(27.34)	+(26.45)	+M	+	+	+	+M	+			+	+	+	PA	PA	6	b	
2016	447	Steak haché surgelé	Frozen ground beef	+M	+M	+1/2	+1/2	+	+(24.02)	+(22.06)	+M	+	+	+	+p	+			+	+	+	PA	PA	6	b	
2016	448	Haché pur boeuf surgelé	Frozen ground beef	-	-	-	-	-	+(22.55)	+(25.11)	+M	+	+	+	+M	+			+	+	+	PD	PD	6	b	
2016	449	Haché pur boeuf surgelé 20% MG	Frozen ground beef	+M	+M	+d/-	-	+	+(29.13)	+(29.91)	-(XLD+)	+	+	+	-(XLD+)	+			+	+	+	PA	PA	6	b	
2016	450	Tournedos de filet surgelé	Frozen beef trim	st	-	-	-	-	+(21.05)	+(22.62)	+M	+	+	+	+p	+			+	+	+	PD	PD	6	b	
2016	451	Effeillé de charolais surgelé	Frozen beef trim	+M	+M	+M	+M	+	+(27.58)	+(27.59)	+1/2	+	+	+	+M	+			+	+	+	PA	PA	6	b	
2016	2221	Haché de bœuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	b	
2016	2222	Steak haché surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	b	
2016	2223	Entrecôte surgelée	Frozen beef trim	st	st	st	st	-	-	-	st				-					-	-	NA	NA	6	b	
2016	2224	Haché pur bœuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	st				-					-	-	NA	NA	6	b	
2016	2225	Haché pur bœuf surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	b	
2016	2226	Steak haché bio surgelé	Frozen ground beef	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	b	
2016	2227	Effeillé de charolais surgelé	Frozen beef trim	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	b	
2016	2228	Boulettes de viande surgelées	Frozen boulets	-	-	-	-	-	-	-	st				-					-	-	NA	NA	6	b	
2016	2229	Haché de bœuf surgelé	Frozen ground beef	st	st	st	st	-	-	-	st				st					-	-	NA	NA	6	b	
2016	2230	Entrecôte surgelée	Frozen beef trim	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	b	
2016	558	Haché bolognaise	Seasoned ground beef	+1/2	+1/2	+1/2	+1/2	+	+(28.54)	+(28.47)	+m	+	+	+	+M	+			+	+	+	PA	PA	6	c	
2016	559	Carpaccio pur bœuf	Carpaccio	+p	+p	+p	+M	+	+(20.52)	+(20.13)	+p	+	+	+	+p	+			+	+	+	PA	PA	6	c	
2016	560	Carpaccio aux olives	Carpaccio	+p	+p	+p	+p	+	+(22.36)	+(23.39)	+p	+	+	+	+p	+			+	+	+	PA	PA	6	c	
2016	561	Carpaccio au basilic	Carpaccio	st	st	-	-	-	-	-	st				st					-	-	NA	NA	6	c	
2016	562	Tartare de bœuf et sauce	Carpaccio	+p	+p	+p	+p	+	-	-	st				st					-	-	ND	ND	6	c	
2016	563	Haché bolognaise	Seasoned ground beef	+m	+m	+1/2	+1/2	+	-	-	-				-					-	-	ND	ND	6	c	
2016	564	Haché de boeuf à la bolognaise	Frozen seasoned ground beef	+M	+p	+M	+M	+	+(28.06)	+(26.78)	+M	+	+	+	+M	+			+	+	+	PA	PA	6	c	
2016	569	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	+p	+p	+M	+p	+	+(30.56)	+(31.36)	+M	+	+	+	+p	+			+	+	+	PA	PA	6	c	
2016	570	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	+p	+p	+M	+M	+	+(23.55)	+(20.87)	+p	+	+	+	+p	+			+	+	+	PA	PA	6	c	
2016	571	Pavé de rumsteak à l'échalotte	Seasoned beef trim	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	c	
2016	573	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	+(28.07)	+(27.13)	+M	+	+	+	+M	+			+	+	+	PD	PD	6	c	
2016	2231	Carpaccio de bœuf	Carpaccio	st	st	-	-	-	-	-	st				st					-	-	NA	NA	6	c	
2016	2232	Rumsteak au poivre	Seasoned beef trim	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	c	
2016	2233	Carpaccio au pistou	Carpaccio	-	-	-	-	-	-	-	st				-					-	-	NA	NA	6	c	
2016	2234	Carpaccio noisette	Carpaccio	-	-	-	-	-	-	-	-				-					-	-	NA	NA	6	c	
2016	2239	Carpaccio au parmesan	Carpaccio	st	st	-	-	-	-	-	st				st					-	-	NA	NA	6	c	

RAW BEEF MEATS																										
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect <i>Salmonella</i>																Category	Type
				RVS broth		MKTTn broth		Result	Pre-warmed BPW – 24 h at 41.5°C +/- 1°C																	
									PCR (Cq)		Confirmatory tests								All confirmatory tests	Final result		Agreement				
				Brilliance <i>Salmonella</i>								RVS/Brilliance <i>Salmonella</i>														
				XLD	ASAP	XLD	ASAP		7500 Fast	QS5	Typical colonies	Latex	Microbact GNB	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests								
2016	2240	Rumsteak à l'échalotte	Seasoned beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	6	c				
2016	2247	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	6	c				
2016	2248	Carpaccio basilic	Carpaccio	-	-	-	-	-	-	st	-	-	-	-	-	-	-	-	NA	NA	6	c				
2016	3747	Haché de bœuf bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	6	c				

RAW BEEF MEATS																																	
Year of analysis	N°Sample	Product (French name)	Product	Reference method					Alternative method: SureTect <i>Salmonella</i>															Category	Type								
				RVS broth				MKTTn broth				Result					BPW 9 h at 41.5°C +/- 1°C + storage for 72 h at 2-8°C									BPW 24 h at 41.5°C +/- 1°C + storage for 72 h at 2-8°C							
																	PCR (Cq)		All confirmatory tests	Final result		Agreement				PCR (Cq)		All confirmatory tests	Final result		Agreement		
																	7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5			7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5	
				XLD	ASAP	XLD	ASAP	7500 Fast	QS5	All confirmatory tests	7500 Fast	QS5	7500 Fast	QS5	7500 Fast	QS5	All confirmatory tests	7500 Fast	QS5	7500 Fast	QS5	7500 Fast	QS5										
2016	557	Bourguignon à mijoter	Beef trim	+p	+p	+M	+M	+	+(24.92)	+(27.68)	+	+	+	PA	PA	+(22.92)	+(21.84)	+	+	+	PA	PA	6	a									
2016	565	Haché pur boeuf 5% MG	Ground beef	+1/2	+1/2	+M	+M	+	+(33.24)	+(34.21)	+	+	+	PA	PA	+(30.56)	+(29.15)	+	+	+	PA	PA	6	a									
2016	566	Steak haché pur boeuf	Ground beef	+m	+m	+m	+m	+	-/-	-	+	-	-	ND	ND	+(34.93)	+(37.67)	+	+	+	PA	PA	6	a									
2016	567	Haché boucher pur boeuf	Ground beef	+p	+p	+M	+M	+	+(33.12)	+(32.55)	+	+	+	PA	PA	+(31.02)	+(29.43)	+	+	+	PA	PA	6	a									
2016	572	Bourguignon à mijoter	Beef trim	+p	+p	+p	+p	+	+(30.11)	+(32.66)	+	+	+	PA	PA	+(24.20)	+(24.65)	+	+	+	PA	PA	6	a									
2016	859	Escalope de veau	Veal meat (escalope)	+M	+M	+M	+M	+	+(34.12)	+(32.77)	+	+	+	PA	PA	+(26.02)	+(25.34)	+	+	+	PA	PA	6	a									
2016	860	Côte de veau	Veal meat (cutlet)	+M	+M	+M	+M	+	+(34.65)	+(33.14)	+	+	+	PA	PA	+(28.94)	+(28.87)	+	+	+	PA	PA	6	a									
2016	861	Rôti de veau	Veal meat (roast)	+M	+M	+M	+M	+	+(33.51)	+(35.73)	+	+	+	PA	PA	+(31.89)	+(31.65)	+	+	+	PA	PA	6	a									
2016	862	Blanquette de veau	Veal meat (blanquette)	-	-	-	-	-	+(33.17)	+(35.43)	+	+	+	PD	PD	+(31.28)	+(31.32)	+	+	+	PD	PD	6	a									
2016	863	Filet de veau	Veal meat (filet)	+M	+M	+M	+M	+	+(31.16)	+(31.12)	+	+	+	PA	PA	+(29.21)	+(27.47)	+	+	+	PA	PA	6	a									
2016	440	Entrecôte à griller surgelée	Frozen beef trim	st	st	-	-	-	+(38.71)	+(42.77)	-(+XLD)	+	+	PD	PD	+(25.89)	+(28.29)	-(+XLD)	+	+	PD	PD	6	b									
2016	441	Tournedos de filet surgelé	Frozen beef trim	+p	+M	+M	+M	+	+(30.23)	+(34.38)	+	+	+	PA	PA	+(25.01)	+(25.38)	+	+	+	PA	PA	6	b									
2016	442	Effeuillé de charolais surgelé	Frozen beef trim	+M	+M	+M	+M	+	+(33.36)	+(35.82)	+	+	+	PA	PA	+(29.80)	+(31.74)	+	+	+	PA	PA	6	b									
2016	443	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen carpaccio	+p	+p	+p	+M	+	-	-	-	-	-	ND	ND	-	-	-	-	-	ND	ND	6	b									
2016	444	Carpaccio de bœuf huile d'olive. basilic surgelé	Frozen carpaccio	+M	+M	+p	+p	+	-	-	-	-	-	ND	ND	-	-	-	-	-	ND	ND	6	b									
2016	445	Haché de boeuf à la bolognaise surgelé	Frozen seasoned ground beef	+p	+p	+1/2	+1/2	+	+(35.60)	+(33.86)	+	+	+	PA	PA	+(28.23)	+(27.83)	+	+	+	PA	PA	6	b									
2016	447	Steak haché surgelé	Frozen ground beef	+M	+M	+1/2	+1/2	+	+(30.01)	+(30.65)	+	+	+	PA	PA	+(25.06)	+(22.71)	+	+	+	PA	PA	6	b									
2016	448	Haché pur boeuf surgelé	Frozen ground beef	-	-	-	-	-	+(34.23)	+(32.53)	+	+	+	PD	PD	+(26.74)	+(24.59)	+	+	+	PD	PD	6	b									
2016	449	Haché pur boeuf surgelé 20% MG	Frozen ground beef	+M	+M	+d/-	-	+	+(34.47)	+(35.72)	-(+XLD)	+	+	PA	PA	+(29.91)	+(29.13)	-(+XLD)	+	+	PA	PA	6	b									
2016	450	Tournedos de filet surgelé	Frozen beef trim	st	-	-	-	-	+(28.35)	+(32.79)	+	+	+	PD	PD	+(23.07)	+(24.74)	+	+	+	PD	PD	6	b									
2016	451	Effeuillé de charolais surgelé	Frozen beef trim	+M	+M	+M	+M	+	+(32.12)	+(31.86)	+	+	+	PA	PA	+(28.15)	+(27.28)	+	+	+	PA	PA	6	b									
2016	558	Haché bolognaise	Seasoned ground beef	+1/2	+1/2	+1/2	+1/2	+	+(30.73)	+(30.33)	+	+	+	PA	PA	+(31.11)	+(28.82)	+	+	+	PA	PA	6	c									
2016	559	Carpaccio pur bœuf	Carpaccio	+p	+p	+p	+M	+	+(24.49)	+(27.52)	+	+	+	PA	PA	+(20.65)	+(20.36)	+	+	+	PA	PA	6	c									
2016	560	Carpaccio aux olives	Carpaccio	+p	+p	+p	+p	+	+(26.64)	+(28.72)	+	+	+	PA	PA	+(23.20)	+(24.28)	+	+	+	PA	PA	6	c									
2016	562	Tartare de bœuf et sauce	Carpaccio	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	-/-**	+(40.70)	-	-	-	ND	PPND	6	c									
2016	563	Haché bolognaise	Seasoned ground beef	+m	+m	+1/2	+1/2	+	-	-	-	-	-	ND	ND	-	-	-	-	-	ND	ND	6	c									
2016	564	Haché de boeuf à la bolognaise	Frozen seasoned ground beef	+M	+p	+M	+M	+	+(28.46)	+(27.48)	+	+	+	PA	PA	+(29.04)	+(28.57)	+	+	+	PA	PA	6	c									
2016	569	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	+p	+p	+M	+p	+	+(31.83)	+(32.93)	+	+	+	PA	PA	+(30.75)	+(32.54)	+	+	+	PA	PA	6	c									
2016	570	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	+p	+p	+M	+M	+	+(30.06)	+(30.63)	+	+	+	PA	PA	+(24.98)	+(25.22)	+	+	+	PA	PA	6	c									

RAW BEEF MEATS																								
Year of analysis	N°Sample	Product (French name)	Product	Reference method					Alternative method: SureTect <i>Salmonella</i>														Category	Type
				RVS broth		MKTTn broth		Result	BPW 9 h at 41.5°C +/- 1°C + storage for 72 h at 2-8°C						BPW 24 h at 41.5°C +/- 1°C + storage for 72 h at 2-8°C									
									PCR (Cq)		All confirmatory tests	Final result		Agreement		PCR (Cq)		All confirmatory tests	Final result		Agreement			
				7500 Fast	QS5	7500 Fast	QS5		7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5									
																XLD	ASAP		XLD	ASAP	7500 Fast	QS5		
2016	573	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	+(35.31)	+(33.20)	+	+	+	PD	PD	+(28.25)	+(26.98)	+	+	+	PD	PD	6	c

PRODUCTION ENVIRONMENTAL SAMPLES																									
Year of analysis	N° Sample	Product (French name)	Product	ISO 6579* method				ISO 6579 or ISO 6579-1	Alternative method: SureTect Salmonella														Category	Type	
				RVS broth		MKTTn broth			After incubation time																
									PCR (Cq)		Confirmatory tests								Final result		Agreement				
				7500 Fast	QS5	Brilliance Salmonella					RVS / Brilliance Salmonella														
						Typical colonies	Latex		Microbact	Reference method tests	Typical colonies	Latex	Microbact	Reference method tests	All confirmatory tests	7500 Fast	QS5	7500 Fast	QS5						
2016	697	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	+p	+p	+p	+p	+	+(21.19)	+(19.14)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	a
2016	698	Déchets (merguez) (fab saucisses)	Dusts (pork industry)	+M	+p	+1/2	+M	+	+(26.04)	+(26.24)	+M	+	+	+	+p	+			+	+	+	PA	PA	7	a
2016	699	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	-	+d	-	+d	+	+(21.50)	+(21.70)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	a
2016	700	Déchets maigre et parure de porc (fab saucisses)	Dusts (pork industry)	+M	+M	+1/2	+1/2	+	+(28.43)	+(27.98)	+M	+	+	+	+M	+			+	+	+	PA	PA	7	a
2016	920	Poussières de sang	Dusts (pork/beef industry)	+mni/+	+1/2	-	+dni/-	+	-/-	-	-			+	+m	+	+	+	+	-	-	ND	ND	7	a
2016	922	Résidus sang auge saignée	Dusts (pork/beef industry)	+d(NC)	-	+dni/-	+d (Serratia marcescens)	-	-	-	-				-				-	-	-	NA	NA	7	a
2016	923	Eau de siphon N°7	Siphon water (pork/beef industry)	-	-	-	-	-	-	-	-				st				-	-	-	NA	NA	7	a
2016	924	Sang montée AR3	Wastes (pork/beef industry)	+dni/-	-	+dni/-	-	-	-	-	-				-				-	-	-	NA	NA	7	a
2016	1127	Poussières de lait n°2	Dust (dairy industry)	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	7	a
2016	1128	Déchets poisson cru	Dusts (fish industry)	+d (NC)	-	-	-	-	-	-	-				-				-	-	-	NA	NA	7	a
2016	1129	Déchets appât poisson	Dusts (fish industry)	+p	+p	+1/2	+M	+	+(33.29)	+(33.99)	+d/+	+	+	+	+p	+			+	+	+	PA	PA	7	a
2016	1132	Déchets pâte à pompon n°2	Raw pastry	-	-	-	-	-	-	-	-				-				-	-	-	PA	NA	7	a
2016	1536	Déchets végétaux	Dusts (vegetables industry)	+p	+p	+M	+M	+	+(23.83)	+(23.97)	+M	+	+	+	+p	+			+	+	+	PA	PA	7	a
2016	1537	Déchets végétaux	Dusts (vegetables industry)	+p	+p	+1/2	+M	+	+(26.02)	+(24.42)	+M	+	+	+	+p	+			+	+	+	PA	PA	7	a
2016	1538	Déchets poisson cru	Dusts (fish industry)	-	-	+dni/-	-	-	-	-	-				-				-	-	-	NA	NA	7	a
2016	1543	Déchets hachoir saucisson	Dusts (sausages)	+1/2	+1/2	+1/2	+1/2	+	-/-	-	+m/+	+	+	+	+p	+			+	-	-	ND	ND	7	a
2016	3749	Déchets	Dusts	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	7	a
2016	3750	Déchets	Dusts	st	st	st	st	-	-	-	-				st				-	-	-	NA	NA	7	a
2016	3751	Déchets	Dusts	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	7	a
2016	3752	Déchets	Dusts	-	-	-	-	-	-	-	-				st				-	-	-	NA	NA	7	a
2016	7727	Eau de rinçage (industrie viande)	Rinsed water (meat industry)	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	7	b
2016	695	Eau de rinçage planche à découper (fab saucisses)	Rinsed water (pork industry)	-	-	-	+d (NC)	-	-	-	-				st				-	-	-	NA	NA	7	b
2016	696	Eau de rinçage hachoir (fab saucisses)	Rinsed water (pork industry)	+p	+p	+p	+p	+	+(26.78)	+(26.20)	+M	+	+	+	+p	+			+	+	+	PA	PA	7	b
2016	918	Eau de rinçage N°4	Rinsed water (pork/beef industry)	st	st	+m(C.youngae)	+m(ox+)	-	-	-	-				st				-	-	-	NA	NA	7	b
2016	919	Eau de rinçage N°5	Rinsed water (meat industry)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	7	b
2016	925	Eau de process épileuse N°1	Process water (pork/beef industry)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	7	b
2016	1118	Eau de process chipolatas/merguez	Process water (sausages/merguez)	+p	+p	+p	+p	+	+(28.47)	+(27.82)	+M	+	+	+	+p	+			+	+	+	PA	PA	7	b
2016	1119	Eau de process chipolatas/merguez	Process water (sausages)	+p	+p	+p	+p	+	+(30.08)	+(29.53)	+M	+	+	+	+p	+			+	+	+	PA	PA	7	b
2016	1120	Eau de process préparation poisson	Process water (sausages/merguez)	+p	+p	+p	+p	+	+(21.64)	+(23.12)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	b
2016	1121	Eau de process préparation poisson	Process water (fish)	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	7	b
2016	1122	Eau de process fromage/biscuit	Process water (biscuit/cheese)	+p	+p	+p	+p	+	+(23.06)	+(24.31)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	b
2016	1123	Eau de process fromage/biscuit	Process water (biscuit/cheese)	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	7	b
2016	1124	Eau de process ferments	Process water (ferments)	+p	+p	+p	+p	+	+(23.21)	+(22.89)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	b
2016	1125	Eau de process ferments	Process water (ferments)	+p	+p	+p	+p	+	+(23.14)	+(22.64)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	b
2016	1539	Eau de rinçage poussoir (production poisson)	Rinsed water (fish industry)	+p	+M	+M	+M	+	+(25.70)	+(24.23)	+M	+	+	+	+p	+			+	+	+	PA	PA	7	b
2016	1540	Eau de rinçage cutter (production poisson)	Rinsed water (fish industry)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	7	b
2016	1541	Eau de process madeleine	Process water (pastry)	st	st	st	st	-	-	-	st				-				-	-	-	NA	NA	7	b
2016	1542	Eau de process madeleine	Process water (pastry)	+p	+p	+p	+p	+	+(22.96)	+(21.16)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	b
2016	1547	Eau de rinçage (usine porc/bœuf)	Rinsed water (pork/beef industry)	+M	+p	+M	+p	+	+(26.19)	+(23.68)	+M	+	+	+	+p	+			+	+	+	PA	PA	7	b
2016	1548	Eau de rinçage (usine porc/bœuf)	Rinsed water (pork/beef industry)	+p	+p	+p	+p	+	+(25.70)	+(23.36)	+M	+	+	+	+p	+			+	+	+	PA	PA	7	b
2016	7728	Chiffonnette tapis transfert carnés	Wipe (meat industry)	+M	+M	+m	+1/2	+	-/-/-**	+(37.55)	+d	+ d	Serratia marcescens	Serratia marcescens	+M	+	+	+	+	-	+	ND	PA	7	c
2016	7729	Chiffonnette tapis travail	Wipe (meat industry)	+d/-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	7	c
2016	7730	Chiffonnette cabine	Wipe (meat industry)	st	st	st	st	-	-	-	-				st				-	-	-	NA	NA	7	c
2016	7732	Chiffonnette transfert carnés	Wipe (meat industry)	st	st	st	st	-	-	-	-				st				-	-	-	NA	NA	7	c
2016	7733	Chiffonnette tapis scie	Wipe (meat industry)	st	st	-	st	-	-	-	-				st				-	-	-	NA	NA	7	c
2016	7734	Chiffonnette tapis travail	Wipe (meat industry)	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	7	c
2016	7735	Chiffonnette transfert cranes	Wipe (meat industry)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	7	c
2016	7736	Chiffonnette tapis maintien carcasses	Wipe (meat industry)	-	-	-	-	-	-	-	+d	+d	Cedecea davisae	Serratia marcescens	-				-	-	-	NA	NA	7	c
2016	7737	Chiffonnette tapis après nettoyage	Wipe after cleaning (meat industry)	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	7	c
2016	7739	Chiffonnette tapis scie avant nettoyage	Wipe (meat industry)	-	-	-	-	-	-	-	+d	+d	Serratia marcescens	Serratia marcescens	-				-	-	-	NA	NA	7	c
2016	7740	Chiffonnette tapis descente	Wipe (meat industry)	-	-	-	-	-	-	-	+d	-		Serratia marcescens	-				-	-	-	NA	NA	7	c
2016	7741	Chiffonnette tapis aérien	Wipe (meat industry)	-	-	-	-	-	-	-	+d	+d	Serratia marcescens	Serratia marcescens	-				-	-	-	NA	NA	7	c

PRODUCTION ENVIRONMENTAL SAMPLES																										
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579♦ method				Alternative method: SureTect Salmonella														Category	Type			
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After incubation time																	
									PCR (Cq)		Confirmatory tests								Final result		Agreement					
				7500 Fast	QS5	Brilliance Salmonella					RVS / Brilliance Salmonella															
Typical colonies	Latex	Microbact	Reference method tests			Typical colonies	Latex	Microbact	Reference method tests	All confirmatory tests	7500 Fast	QS5	7500 Fast	QS5												
2016	690	Chiffonnette poussoir biscuit	Wipe (pastry)	st	st	st	st	-	-	-	st					st				-	-	-	NA	NA	7	c
2016	691	Chiffonnette plan de travail biscuit	Wipe (pastry)	+p	+p	+p	+p	+	+(22.92)	+(22.39)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	c	
2016	692	Chiffonnette poussoir propre	Wipe (pastry)	+p	+p	+p	+p	+	+(23.16)	+(22.66)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	c	
2016	693	Chiffonnette mélangeur biscuit	Wipe (pastry)	+p	+p	+p	+p	+	+(25.54)	+(21.04)	+M	+	+	+	+p	+			+	+	+	PA	PA	7	c	
2016	694	Chiffonnette mélangeur Dito/ Biscuit propre	Wipe (pastry)	st	st	st	st	-	-	-	-				st				-	-	-	NA	NA	7	c	
2016	910	Chiffonnette entrée goulotte (porc/bœuf)	Wipe (pork/beef industry)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	7	c	
2016	911	Chiffonnette fendeuse n°2 (porc/bœuf)	Wipe (pork/beef industry)	st	st	st	st	-	-	-	st				st				-	-	-	NA	NA	7	c	
2016	912	Chiffonnette bande de marquage (porc/bœuf)	Wipe (pork/beef industry)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	7	c	
2016	913	Chiffonnette guide sortie consignés (porc/bœuf)	Wipe (pork/beef industry)	+1/2	+1/2	+1/2	+1/2	+	(S. :4.5;i:-)	+(31.07)	+(31.82)	+m	+	+	+	+1/2	+		+	+	+	PA	PA	7	c	
2016	914	Chiffonnette scie consignée (porc/bœuf)	Wipe (pork/beef industry)	-	-	-	-	-	-	-	-				-				-	-	-	NA	NA	7	c	
2016	915	Chiffonnette intérieur pince à tête (porc/bœuf)	Wipe (pork/beef industry)	-	st	-	st	-	-	-	st				st				-	-	-	NA	NA	7	c	
2016	916	Chiffonnette entrée cabine plaque (porc/bœuf)	Wipe (pork/beef industry)	+m	+mni/+	+m	+m	+	+(33.27)	+(33.23)	+m/+	+	+	+	+m	+			+	+	+	PA	PA	7	c	
2016	917	Chiffonnette guide uniporc roulette (porc/bœuf)	Wipe (pork/beef industry)	+1/2	+m	+1/2	+m	+	+(31.76)	+(32.97)	+m/+	+	+	+	+m	+			+	+	+	PA	PA	7	c	
2016	1137	Chiffonnette balance prélèvements produit à base de poisson	Wipe (fish industry)	+p	+p	+p	+p	+	+(25.06)	+(26.08)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	c	
2016	1544	Chiffonnette atelier saucisson	Dusts (sausages)	st	st	st	st	-	-	-	-				-				-	-	-	NA	NA	7	c	
2016	1545	Chiffonnette bol pâte (production cake salé)	Wipe (pastry)	+p	+p	+p	+p	+	+(24.62)	+(24.00)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	c	
2016	1546	Chiffonnette bol coule (production cake salé)	Wipe (pastry)	+p	+p	+p	+p	+	+(23.95)	+(22.56)	+p	+	+	+	+p	+			+	+	+	PA	PA	7	c	

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast and QS5 PCR instruments)																			
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579 method				Alternative method: SureTect <i>Salmonella</i>							Category	Type			
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After 72 h storage at 5°C ± 3°C										
									PCR (Cq)		All confirmatory tests	Final result		Agreement					
XLD	ASAP	XLD	ASAP	7500 Fast	QS5	7500 Fast	QS5	7500 Fast	QS5										
2016	697	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	+p	+p	+p	+p	+	+(27,06)	+(21,75)	+	+	+	PA	PA	7	a		
2016	698	Déchets (merguez) (fab saucisses)	Dusts (pork industry)	+M	+p	+1/2	+M	+	+(27,13)	+(26,84)	+	+	+	PA	PA	7	a		
2016	699	Déchets (chorizo) (fab saucisses)	Dusts (pork industry)	-	+d	-	+d	+	+(21,27)	+(20,52)	+	+	+	PA	PA	7	a		
2016	700	Déchets maigre et parure de porc (fab saucisses)	Dusts (pork industry)	+M	+M	+1/2	+1/2	+	+(27,45)	+(28,08)	+	+	+	PA	PA	7	a		
2016	920	Poussières de sang	Dusts (pork/beef industry)	+mni/+	+1/2	-	+dni/-	+(S. Rissen)	-/-/-	-	+	-	-	ND	ND	7	a		
2016	922	Résidus sang auge saignée	Dusts (pork/beef industry)	+d(NC)	-	+dni/-	+d (Serratia marcescens)	-	-	-	-	-	-	NA	NA	7	a		
2016	1128	Déchets poisson cru	Dusts (fish industry)	+d (NC)	-	-	-	-	-	-	-	-	-	NA	NA	7	a		
2016	1129	Déchets appât poisson	Dusts (fish industry)	+p	+p	+1/2	+M	+	+(33,64)	+(33,48)	+	+	+	PA	PA	7	a		
2016	1536	Déchets végétaux	Dusts (vegetables industry)	+p	+p	+M	+M	+	+(23,69)	+(23,91)	+	+	+	PA	PA	7	a		
2016	1537	Déchets végétaux	Dusts (vegetables industry)	+p	+p	+1/2	+M	+	+(25,99)	+(23,07)	+	+	+	PA	PA	7	a		
2016	1538	Déchets poisson cru	Dusts (fish industry)	-	-	+dni/-	-	-	-	-	-	-	-	NA	NA	7	a		
2016	1543	Déchets hachoir saucisson	Dusts (sausages)	+1/2	+1/2	+1/2	+1/2	+	-/+ (40,75)/+(40,45)	-	+	-	-	ND	ND	7	a		
2016	695	Eau de rinçage planche à découper (fab saucisses)	Rinsed water (pork industry)	-	-	-	+d (NC)	-	i/-	-	-	-	-	NA	NA	7	b		
2016	696	Eau de rinçage hachoir (fab saucisses)	Rinsed water (pork industry)	+p	+p	+p	+p	+	+(27,11)	+(28,25)	+	+	+	PA	PA	7	b		
2016	1118	Eau de process chipolatas/merguez	Process water (sausages/merguez)	+p	+p	+p	+p	+	+(28,62)	+(28,65)	+	+	+	PA	PA	7	b		
2016	1119	Eau de process chipolatas/merguez	Process water (sausages)	+p	+p	+p	+p	+	+(28,44)	+(29,94)	+	+	+	PA	PA	7	b		
2016	1120	Eau de process préparation poisson	Process water (sausages/merguez)	+p	+p	+p	+p	+	+(21,41)	+(21,96)	+	+	+	PA	PA	7	b		
2016	1121	Eau de process préparation poisson	Process water (fish)	st	st	st	st	-	-	-	-	-	-	NA	NA	7	b		
2016	1122	Eau de process fromage/biscuit	Process water (biscuit/cheese)	+p	+p	+p	+p	+	+(23,77)	+(23,20)	+	+	+	PA	PA	7	b		
2016	1124	Eau de process ferments	Process water (ferments)	+p	+p	+p	+p	+	+(22,96)	+(23,49)	+	+	+	PA	PA	7	b		
2016	1125	Eau de process ferments	Process water (ferments)	+p	+p	+p	+p	+	+(24,43)	+(23,62)	+	+	+	PA	PA	7	b		
2016	1539	Eau de rinçage poussoir (production poisson)	Rinsed water (fish industry)	+p	+M	+M	+M	+	+(26,74)	+(26,66)	+	+	+	PA	PA	7	b		
2016	1540	Eau de rinçage cutter (production poisson)	Rinsed water (fish industry)	-	-	-	-	-	-	-	-	-	-	NA	NA	7	b		
2016	1541	Eau de process madeleine	Process water (pastry)	st	st	st	st	-	-	-	-	-	-	NA	NA	7	b		
2016	1542	Eau de process madeleine	Process water (pastry)	+p	+p	+p	+p	+	+(22,87)	+(23,81)	+	+	+	PA	PA	7	b		
2016	1547	Eau de rinçage (usine porc/bœuf)	Rinsed water (pork/beef industry)	+M	+p	+M	+p	+	+(27,42)	+(26,46)	+	+	+	PA	PA	7	b		
2016	1548	Eau de rinçage (usine porc/bœuf)	Rinsed water (pork/beef industry)	+p	+p	+p	+p	+	+(26,50)	+(25,42)	+	+	+	PA	PA	7	b		
2016	7728	Chiffonnette tapis transfert carnés	Wipe (meat industry)	+M	+M	+m	+1/2	+(S.Typhimurium)	-/-/-	-	+	-	-	ND	ND	7	c		
2016	7729	Chiffonnette tapis travail	Wipe (meat industry)	+d/-	-	-	-	-	-	-	-	-	-	NA	NA	7	c		
2016	7736	Chiffonnette tapis maintien carcasses	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c		
2016	7739	Chiffonnette tapis scie avant nettoyage	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c		
2016	7740	Chiffonnette tapis descente	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c		
2016	7741	Chiffonnette tapis aérien	Wipe (meat industry)	-	-	-	-	-	-	-	-	-	-	NA	NA	7	c		
2016	691	Chiffonnette plan de travail biscuit	Wipe (pastry)	+p	+p	+p	+p	+	+(24,63)	+(22,76)	+	+	+	PA	PA	7	c		
2016	692	Chiffonnette poussoir propre	Wipe (pastry)	+p	+p	+p	+p	+	+(22,82)	+(22,38)	+	+	+	PA	PA	7	c		
2016	693	Chiffonnette mélangeur biscuit	Wipe (pastry)	+p	+p	+p	+p	+	+(23,75)	+(24,93)	+	+	+	PA	PA	7	c		
2016	694	Chiffonnette mélangeur Dito/Biscuit propre	Wipe (pastry)	st	st	st	st	-	-	-	-	-	-	NA	NA	7	c		
2016	913	Chiffonnette guide sortie consignés (porc/bœuf)	Wipe (pork/beef industry)	+1/2	+1/2	+1/2	+1/2	+(S. :4,5:i:-)	+(31,90)	+(31,22)	+	+	+	PA	PA	7	c		
2016	916	Chiffonnette entrée cabine plaque (porc/bœuf)	Wipe (pork/beef industry)	+m	+mni/+	+m	+m	+	+(32,60)	+(33,78)	+	+	+	PA	PA	7	c		
2016	917	Chiffonnette guide uniporc roulette (porc/bœuf)	Wipe(pork/beef industry)	+1/2	+m	+1/2	+m	+	+(31,98)	+(32,25)	+	+	+	PA	PA	7	c		
2016	1137	Chiffonnette balance prélèvements produit à base de poisson	Wipe (fish industry)	+p	+p	+p	+p	+	+(23,05)	+(23,95)	+	+	+	PA	PA	7	c		
2016	1544	Chiffonnette atelier saucisson	Dusts (sausages)	st	st	st	st	-	-	-	-	-	-	NA	NA	7	c		
2016	1545	Chiffonnette bol pâte (production cake salé)	Wipe (pastry)	+p	+p	+p	+p	+	+(24,65)	+(25,15)	+	+	+	PA	PA	7	c		
2016	1546	Chiffonnette bol coule (production cake salé)	Wipe (pastry)	+p	+p	+p	+p	+	+(24,00)	+(23,35)	+	+	+	PA	PA	7	c		

MILK POWDER. INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS (375 G) INCLUDING INGREDIENTS																								
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect <i>Salmonella</i>														Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579 -1	After incubation time															
									PCR (Cq)		Confirmatory tests							Final result		Agreement				
				7500 Fast	QS5	Brilliance <i>Salmonella</i>					RVS / Brilliance <i>Salmonella</i>													
						XLD	ASA P		XLD	ASA P	Typical colonies	Late x	Microbac t	Referenc e method tests	Typical colonies	Late x	Microbac t	Referenc e method tests	All confirmatory tests	7500 Fast	QS5	7500 Fast		
2019	99	Céréales infantiles (saveur vanille)	Infant cereals (vanilla flavor)	+p	+M	+p	+p	+	+(30.22)	+(29.20)	+p	+	+	+	+p	+		+	+	PA	PA	8	a	
2019	100	Céréales infantiles (saveur briochée)	Infant cereals (brioche flavor)	+p	+p	+M	+M	+	+(25.31)	+(25.54)	+p	+	+	+	+p	+		+	+	PA	PA	8	a	
2019	296	Lait en poudre demi-écrémé	Half skimmed milk powder	+p	+p	+p	+p	+	+(32.69)	+(29.93)	+p	+	+	+	+p	+		+	+	PA	PA	8	a	
2019	297	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	+(23.50)	+(22.47)	+p	+	+	+	+p	+		+	+	PD	PD	8	a	
2019	298	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	-	-	st				st			-	-	NA	NA	8	a	
2019	305	Céréales infantiles (saveur miel)	Infant cereals (honey flavor)	+p	+p	+p	+p	+	+(28.10)	+(27.33)	+p	+	+	+	+p	+		+	+	PA	PA	8	a	
2019	306	Céréales infantiles (saveur cacao)	Infant cereals (cocoa flavor)	+p	+p	+p	+p	+	+(27.36)	+(26.93)	+p	+	+	+	+p	+		+	+	PA	PA	8	a	
2019	340	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(19.82)	+(19.21)	+p	+	+	+	+p	+		+	+	PA	PA	8	a	
2019	341	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(20.51)	+(18.37)	+p	+	+	+	+p	+		+	+	PA	PA	8	a	
2019	342	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	-/-/-	-/-/-	+p(2col)	+	+	+	+p	+		+	-	-	ND	ND	8	a
2019	958	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	+(40.88)/- /+(39.51)	- /+(37.06)/+(38.19)	st				+p	+		+	+	PA	ND	8	a	
2019	959	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	+(34.18)	+(31.47)	+p	+	+	+	+p	+		+	+	PA	PA	8	a	
2019	1126	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	NA	NA	8	a	
2019	1127	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	NA	NA	8	a	
2019	1128	Céréales infantiles	Infant cereals without probiotics	st	st	st	st	-	-	-	-				st			-	-	NA	NA	8	a	
2019	1129	Céréales infantiles (saveur briochée)	Infant cereals without probiotics (brioche flavor)	st	st	st	st	-	-	-	st				st			-	-	NA	NA	8	a	
2019	1130	Céréales infantiles (chocolat biscuité)	Infant cereals without probiotics (biscuit flavor)	-	-	-	-	-	-	-	-				-			-	-	NA	NA	8	a	
2019	1131	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	-				st			-	-	NA	NA	8	a	
2019	1132	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	NA	NA	8	a	
2019	1133	Poudre de lait infantile 2e âge	Infant formula without probiotics	st	st	st	st	-	-	-	st				st			-	-	NA	NA	8	a	
2019	96	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6 103 cfu/g	st	st	st	st	-	-	-	st				st			-	-	NA	NA	8	b	
2019	97	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics 2.7 106 cfu/g	+p	+p	+p	+p	+	+(21.50)	+(20.11)	+p	+	+	+	+p	+		+	+	PA	PA	8	b	
2019	98	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 7.2 106 cfu/g	st	st	st	st	-	+(19.44)	+(18.51)	+p	+	+	+	+p	+		+	+	PD	PD	8	b	
2019	307	Céréales infantiles avec probiotiques (saveur cacao)	Infant cereals with probiotics (cocoa flavor) 6.2 10⁶ cfu/g	+p	+p	+p	+p	+	+(29.63)	+(28.87)	+p	+	+	+	+p	+		+	+	PA	PA	8	b	
2019	308	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavor) 5.3 10⁶ cfu/g	st	st	st	st	-	-	-	-				-			-	-	NA	NA	8	b	
2019	309	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals flavor) 1.8 10⁶ cfu/g	st	st	st	st	-	+(34.28)	+(34.15)	+p	+	+	+	+p	+		+	+	PD	PD	8	b	
2019	960	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.9 10⁶ cfu/g	+p	+p	+p	+p	+	+(38.55)	+(34.75)	+p	+	+	+	+p	+		+	+	PA	PA	8	b	
2019	961	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7 10⁵ cfu/g	+p	+p	+p	+p	+	+(22.43)	+(22.38)	+p	+	+	+	+p	+		+	+	PA	PA	8	b	
2019	962	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 10⁶ cfu/g	-	-	st	st	-	-	-	-				-			-	-	NA	NA	8	b	
2019	963	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals) 3.3 10⁵ cfu/g	+p	+p	+p	+p	+	-	-	st				-			-	-	ND	ND	8	b	

MILK POWDER. INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS (375 G) INCLUDING INGREDIENTS																								
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect <i>Salmonella</i>														Category	Type
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579 -1	After incubation time															
									PCR (Cq)		Confirmatory tests								Final result		Agreement			
				7500 Fast		QS5					Brilliance <i>Salmonella</i>				RVS / Brilliance <i>Salmonella</i>									
									XLD	ASA P	XLD	ASA P	Typical colonies	Late x	Microbac t	Referenc e method tests	Typical colonies	Late x	Microbac t	Referenc e method tests				
2019	964	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavor) 7.0 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(33.57)	+(32.26)	+p	+	+	+	+p	+		+	+	PA	PA	8	b	
2019	965	Céréales infantiles avec probiotiques (saveur biscuité)	Infant cereals with probiotics (biscuit flavor) 4.9 104 cfu/g	-	-	-	-	-	+(40.16)	+(38.34)	+p	+	+	+	+p	+		+	+	PD	PD	8	b	
2019	1123	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 8.0 10 ⁵ cfu/g	-	-	st	st	-	-	-	st				st			-	-	NA	NA	8	b	
2019	1124	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 3.0 10 ⁶ cfu/g	-	-	st	st	-	-	-	st				st			-	-	NA	NA	8	b	
2019	1125	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 7.0 10 ⁵ cfu/g	st	st	st	st	-	-	-	st				st			-	-	NA	NA	8	b	
2019	1237	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 10 ² cfu/g	+p	+p	+p	+p	+	+(28.46)	+(27.62)	+p	+	+	+	+p	+		+	+	PA	PA	8	b	
2019	1238	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(28.55)	+(27.85)	+p	+	+	+	+p	+		+	+	PA	PA	8	b	
2019	1239	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 10 ³ cfu/g	+p	+p	+p	+p	+	+(31.36)	+(30.32)	+p	+	+	+	+p	+		+	+	PA	PA	8	b	
2019	1240	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 10 ⁶ cfu/g	+p	+p	+p	+p	+	-/-/-	-/-/-	st				+p	+	+	+	-	-	ND	ND	8	b
2019	1260	Cérais infantile avec probiotiques (saveur caramel)	Infant cereals with probiotics (caramel flavor) 5.6 10 ⁵ cfu/g	st	st	st	st	-	-	-	st				st			-	-	NA	NA	8	b	
2019	1261	Cérais infantile avec probiotiques (saveur chocolat au lait biscuité)	Infant cereals with probiotics (chocolate biscuity flavor) 1.6 104 cfu/g	-	-	-	-	-	-	-	st				st			-	-	NA	NA	8	b	
2019	1262	Cérais infantile avec probiotiques (saveur noisette biscuité)	Infant cereals with probiotics (hazelnut biscuit flavor) 2. 10 ⁵ cfu/g	st	st	st	st	-	-	-	st				st			-	-	NA	NA	8	b	
2019	299	Poudre de Lactoserum	Whey powder	st	st	st	st	-	-	-	st				st			-	-	NA	NA	8	c	
2019	300	Poudre de Lactoserum	Whey powder	+p	+p	+p	+p	+	-	-	st				st			-	-	ND	ND	8	c	
2019	301	Caséinates	Caseinates	st	st	st	st	-	+(25.45)	+(25.09)	+p	+	+	+	+p	+		+	+	PD	PD	8	c	
2019	302	Amidon modifié de manioc	Starch	-	-	-	-	-	-	-	-				-			-	-	NA	NA	8	c	
2019	303	Maltodextrine	Maltodextrin	+p	+p	+p	+p	+	-	-	-				-			-	-	ND	ND	8	c	
2019	304	Amidon de manioc	Starch	st	st	st	st	-	-	-	-				st			-	-	NA	NA	8	c	
2019	566	Farine de seigle	Rye flour	-	-	-	-	-	-	-	-				-			-	-	NA	NA	8	c	
2019	567	Farine d'orge	Barley flour	-	-	-	-	-	+(24.34)	+(24.76)	+m	+	+	+	+M	+		+	+	PD	PD	8	c	
2019	568	Farine de maïs	Corn flour	-	-	-	-	-	-	-	-				-			-	-	NA	NA	8	c	
2019	569	Farine de blé	Wheat flour	+M	+1/2	+1/2	+1/2	+	+(32.14)	+(31.83)	+md/+	+	+	+	+1/2	+		+	+	PA	PA	8	c	
2019	570	Farine de blé type T55	Wheat flour	+1/2	+1/2	+m	+1/2	+	-	-	-				-			-	-	ND	ND	8	c	
2019	571	Farine de blé type T65	Wheat flour	+1/2	+1/2	+1/2	+1/2	+	+(27.41)	+(27.26)	+md/+	+	+	+	+1/2	+		+	+	PA	PA	8	c	
2019	1243	Farine de maïs	Corn flour	+M	+1/2	+M	+m	+	+(35.84)	+(36.08)	+md/+	+	+	+	+1/2	+		+	+	PA	PA	8	c	
2019	1244	Farine d'orge	Barley flour	+M	+1/2	+M	+M	+	+(36.41)	+(36.26)	+md/+	+	+	+	+M	+		+	+	PA	PA	8	c	
2019	1264	Farine de seigle semi-complète	Semi-complete rye flour	-	-	-	-	-	-	+(42.39)/-/-	-				-			5RVS.5Mktn.5MSRV: -	-	-	NA	PPN A	8	c
2019	1265	Farine de blé complète	Whole wheat flour	-	-	+md/- (C. youngae)	-	-	-	-	-				-				-	-	NA	NA	8	c
2019	1266	Farine de froment de campagne	Country wheat flour	-	-	-	-	-	-	-	-				-				-	-	NA	NA	8	c
2019	1267	Farine de blé	Wheat flour	-	-	-	-	-	-	-	-				-				-	-	NA	NA	8	c
2019	1268	Poudre de Lactoserum	Lactoserum	st	st	st	st	-	-	-	st				st				-	-	NA	NA	8	c

MILK POWDER. INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS (375 G) INCLUDING INGREDIENTS																										
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method				Alternative method: SureTect <i>Salmonella</i>																Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579 -1	After incubation time												Final result		Agreement			
									PCR (Cq)		Confirmatory tests															
				XLD	ASA P	XLD	ASA P		7500 Fast	QS5	Brilliance <i>Salmonella</i>				RVS / Brilliance <i>Salmonella</i>				All confirmatory tests	7500 Fast	QS5	7500 Fast	QS5			
											Typical colonie s	Late x	Microbac t	Referenc e method tests	Typical colonie s	Late x	Microbac t	Referenc e method tests								
2019	1269	Caseinates	Caseinates	-	-	st	st	-	-	-	st				st				-	-	NA	NA	8	c		
2019	1271	Poudre de lactosерum	Lactosерum	st	st	st	st	-	-	-	-				-				-	-	NA	NA	8	c		

MILK POWDER. INFANT FORMULA AND INFANT CEREALS WITH AND WITHOUT PROBIOTICS (375 G) INCLUDING INGREDIENTS																		
Year of analysis	N°Sample	Product (French name)	Product	ISO 6579* method					Alternative method: SureTect Salmonella							Category	Type	
				RVS broth		MKTTn broth		ISO 6579 or ISO 6579-1	After 72 h storage at 5°c +/- 3°c									
									PCR (Cq)		All confirmatory tests	Final result		Agreement				
									7500 Fast	QS5		7500 Fast	QS5	7500 Fast	QS5			
2019	99	Céréales infantiles (saveur vanille)	Infant cereals (vanilla flavor)	+p	+M	+p	+p	+	+(20.75)	+(20.46)	+	+	+	PA	PA	8	a	
2019	100	Céréales infantiles (saveur briochée)	Infant cereals (brioche flavor)	+p	+p	+M	+M	+	+(21.88)	+(21.68)	+	+	+	PA	PA	8	a	
2019	296	Lait en poudre demi-écrémé	Half skimmed milk powder	+p	+p	+p	+p	+	+(23.80)	+(23.22)	+	+	+	PA	PA	8	a	
2019	297	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-	+(21.08)	+(20.72)	+	+	+	PD	PD	8	a	
2019	298	Lait en poudre écrémé	Skimmed milk powder	st	st	st	st	-								8	a	
2019	305	Céréales infantiles (saveur miel)	Infant cereals (honey flavor)	+p	+p	+p	+p	+	+(26.21)	+(26.39)	+	+	+	PA	PA	8	a	
2019	306	Céréales infantiles (saveur cacao)	Infant cereals (cocoa flavor)	+p	+p	+p	+p	+	+(22.21)	+(22.46)	+	+	+	PA	PA	8	a	
2019	340	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(18.88)	+(18.41)	+	+	+	PA	PA	8	a	
2019	341	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(19.51)	+(18.78)	+	+	+	PA	PA	8	a	
2019	342	Poudre de lait infantile 1er âge	Infant formula without probiotics	+p	+p	+p	+p	+	+(36.11)	+(35.50)	+	+	+	PA	PA	8	a	
2019	958	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	-/-	+(36.99)	+	-	+	ND	PA	8	a	
2019	959	Lait en poudre écrémé	Skimmed milk powder	+p	+p	+p	+p	+	+(33.18)	+(31.81)	+	+	+	PA	PA	8	a	
2019	96	Poudre de lait infantile avec probiotiques	Infant formula with probiotics 1.6 103 cfu/g	st	st	st	st	-	-	-	-	-	-	NA	NA	8	b	
2019	97	Poudre de lait infantile 1er âge avec probiotiques	Infant formula with probiotics 2.7 106 cfu/g	+p	+p	+p	+p	+	+(19.80)	+(18.81)	+	+	+	PA	PA	8	b	
2019	98	Poudre de lait infantile 2e âge avec probiotiques	Infant formula with probiotics 7.2 106 cfu/g	st	st	st	st	-	+(18.75)	+(18.12)	+	+	+	PD	PD	8	b	
2019	307	Céréales infantiles avec probiotiques (saveur cacao)	Infant cereals with probiotics (cocoa flavor) 6.2 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(22.48)	+(22.50)	+	+	+	PA	PA	8	b	
2019	309	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals flavor) 1.8 10 ⁶ cfu/g	st	st	st	st	-	+(26.68)	+(26.21)	+	+	+	PD	PD	8	b	
2019	960	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.9 10 ⁶ cfu/g	+p	+p	+p	+p	+	+(35.54)	+(31.31)	+	+	+	PA	PA	8	b	
2019	961	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 9.7 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(19.24)	+(18.72)	+	+	+	PA	PA	8	b	
2019	963	Céréales infantiles avec probiotiques (saveur 5 céréales)	Infant cereals with probiotics (5 cereals) 3.3 10 ⁵ cfu/g	+p	+p	+p	+p	+	-/(40.98)/+(39.79)	-/(40.64)/+(38.77)	+	-	-	ND	ND	8	b	
2019	964	Céréales infantiles avec probiotiques (saveur miel)	Infant cereals with probiotics (honey flavor) 7.0 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(31.25)	+(30.50)	+	+	+	PA	PA	8	b	
2019	965	Céréales infantiles avec probiotiques (saveur biscuité)	Infant cereals with probiotics (biscuit flavor) 4.9 104 cfu/g	-	-	-	-	-	+(34.80)	+(34.04)	+	+	+	PD	PD	8	b	
2019	1237	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 10 ² cfu/g	+p	+p	+p	+p	+	+(26.86)	+(24.82)	+	+	+	PA	PA	8	b	
2019	1238	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 2.4 10 ⁵ cfu/g	+p	+p	+p	+p	+	+(24.78)	+(24.08)	+	+	+	PA	PA	8	b	
2019	1239	Poudre de lait infantile avec probiotiques 2e âge	Infant formula with probiotics 1.0 10 ³ cfu/g	+p	+p	+p	+p	+	+(26.13)	+(25.11)	+	+	+	PA	PA	8	b	
2019	1240	Poudre de lait infantile avec probiotiques 1er âge	Infant formula with probiotics 1.3 10 ⁶ cfu/g	+p	+p	+p	+p	+	-/-+(39.92)	-/-	+	(after subculture)	-	-	ND	ND	8	b
2019	300	Poudre de Lactoserum	Whey powder	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	8	c	
2019	301	Caséinates	Caseinates	st	st	st	st	-	+(22.50)	+(23.02)	+	+	+	PD	PD	8	c	
2019	303	Maltodextrine	Maltodextrin	+p	+p	+p	+p	+	-	-	-	-	-	ND	ND	8	c	
2019	567	Farine d'orge	Barley flour	-	-	-	-	-	+(26.50)	+(24.72)	+	+	+	PD	PD	8	c	
2019	569	Farine de blé	Wheat flour	+M	+1/2	+1/2	+1/2	+	+(34.45)	+(33.90)	+	+	+	PA	PA	8	c	
2019	570	Farine de blé type T55	Wheat flour	+1/2	+1/2	+m	+1/2	+	-	-	-	-	-	ND	ND	8	c	
2019	571	Farine de blé type T65	Wheat flour	+1/2	+1/2	+1/2	+1/2	+	+(28.99)	+(27.65)	+	+	+	PA	PA	8	c	
2019	1243	Farine de maïs	Corn flour	+M	+1/2	+M	+m	+	+(36.70)	+(35.09)	+	(after subculture)	+	+	PA	PA	8	c
2019	1244	Farine d'orge	Barley flour	+M	+1/2	+M	+M	+	+(35.54)	+(34.32)	+	(after subculture)	+	+	PA	PA	8	c
2019	1264	Farine de seigle semi-complète	Semi-complete rye flour	-	-	-	-	-	-	-	-	-	-	NA	NA	8	c	

Cocoa Powders									
Product	Sample Number	ISO 6579 Reference Method*							
		MKTn		RVS		Agglutination		Microbact 24E	Final Result
		XLD	BSA	XLD	BSA	O	H		
Cocoa Powder	364.1	ng	ng	ng	ng				Negative
Cocoa Powder	364.2	ng	ng	ng	ng				Negative
Cocoa Powder	364.3	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Powder	364.4	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Powder	364.5	ng	ng	ng	ng				Negative
Cocoa Powder	364.6	ng	ng	ng	ng				Negative
Cocoa Powder	364.7	t	t	t	t	+	+	Salmonella spp.	Positive
White Chocolate Chocolate Chip Muffin Mix	364.8	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Powder	364.9	ng	ng	ng	ng				Negative
Chocolate Pudding Mix	364.10	t	t	t	t	+	+	Salmonella spp.	Positive
Baking Cocoa	364.11	ng	ng	ng	ng				Negative
Dutch Hot Cocoa Mix-Milk Chocolate	364.12	ng	ng	ng	ng				Negative
Milk Chocolate Hot Cocoa Mix	364.13	t	t	t	t	+	+	Salmonella spp.	Positive
Milk Chocolate Hot Cocoa Mix	364.14	t	t	t	t	+	+	Salmonella spp.	Positive
Chocolate Drink Powder	364.15	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Powder	364.16	t	t	t	t	+	+	Salmonella spp.	Positive
Chocolate Drink Powder	364.17	ng	ng	ng	ng				Negative
Cocoa Powder	364.18	ng	ng	ng	ng				Negative
Cocoa Powder	364.19	t	t	t	t	+	+	Salmonella spp.	Positive
Organic Unsweetened Dutched Cocoa Powder	364.20	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Powder	364.21	ng	ng	ng	ng				Negative
Hot Chocolate Mix	364.22	ng	ng	ng	ng				Negative
Baking Cocoa Powder	364.23	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Powder	364.24	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Powder	364.25	t	t	t	t	+	+	Salmonella spp.	Positive
Organic Cocoa Powder	364.26	ng	ng	ng	ng				Negative
Cocoa Powder	364.69	ng	ng	ng	ng				Negative

Chocolates									
Product	Sample Number	ISO 6579 Reference Method*							
		MKTTn		RVS		Agglutination		Microbact 24E	Final Result
		XLD	BSA	XLD	BSA	O	H		
70% Cocoa Dark Chocolate	364.27	t	t	t	t	+	+	Salmonella spp.	Positive
78% Cocoa Dark Chocolate	364.28	m	t	t	t	+	+	Salmonella spp.	Positive
85% Cocoa Dark Chocolate	364.29	at	ng	ng	ng				Negative
90% Cocoa Dark Chocolate	364.30	t	t	t	t	+	+	Salmonella spp.	Positive
95% Cocoa Dark Chocolate	364.31	ng	ng	ng	ng				Negative
Chocolate Syrup	364.32	t	t	m	t	+	+	Salmonella spp.	Positive
Milk Chocolate Baking Chips	364.33	t	t	t	t	+	+	Salmonella spp.	Positive
White Chocolate Chips	364.34	ng	ng	ng	ng				Negative
Milk Chocolate	364.35	t	t	t	t	+	+	Salmonella spp.	Positive
Dark Chocolate	364.36	ng	ng	at	ng				Negative
Milk Chocolate	364.37	t	t	t	t	+	+	Salmonella spp.	Positive
Milk Chocolate	364.38	m	t	m	t	+	+	Salmonella spp.	Positive
Dark Chocolate	364.39	ng	ng	ng	ng				Negative
Dark Chocolate Almond	364.40	t	t	t	t	+	+	Salmonella spp.	Positive
Dark Chocolate & Mint Swirl	364.41	ng	ng	ng	ng				Negative
Dark Chocolate & Sea Salt Caramel	364.42	t	t	t	t	+	+	Salmonella spp.	Positive
Milk Chocolate & Caramel	364.43	at	ng	ng	ng				Negative
Dark Chocolate	364.44	m	t	m	t	+	+	Salmonella spp.	Positive
80% Cocoa	364.45	t	t	t	t	+	+	Salmonella spp.	Positive
Chocolate Pudding	364.46	t	t	t	t	+	+	Salmonella spp.	Positive
Dark Chocolate	364.67	t	t	t	t	+	+	Salmonella spp.	Positive
Dark Chocolate	364.68	t	t	t	t	+	+	Salmonella spp.	Positive
Dark Chocolate	364.70	ng	ng	ng	ng				Negative
Dark Chocolate	364.71	ng	ng	ng	ng				Negative
Dark Chocolate	364.72	ng	ng	ng	ng				Negative
Dark Chocolate	364.73	ng	ng	ng	ng				Negative
Dark Chocolate	364.74	ng	ng	ng	ng				Negative

Raw Materials									
Product	Sample Number	ISO 6579 Reference Method*							
		MKTTn		RVS		Agglutination		Microbact 24E	Final Result
		XLD	BSA	XLD	BSA	O	H		
Raw Organic Cacao Paste/Liquor	364.47	t	t	t	t	+	+	Salmonella spp.	Positive
Cacao Butter	364.48	t	t	t	t	+	+	Salmonella spp.	Positive
Cacao Paste	364.49	t	t	t	t	+	+	Salmonella spp.	Positive
Raw Cocoa Butter 100%	364.50	t	t	t	t	+	+	Salmonella spp.	Positive
Chocolate Liquor Chunks	364.51	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Butter Refined	364.52	ng	ng	ng	ng				Negative
Organic Cacao Paste	364.53	ng	ng	ng	ng				Negative
Organic Cocoa Butter Wafers	364.54	m	t	m	t	+	+	Salmonella spp.	Positive
Organic Raw Cacao Beans	364.55	at	ng	at	ng				Negative
Unrefined Cocoa Butter	364.56	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Beans	364.57	m	t	m	t	+	+	Salmonella spp.	Positive
Cocoa Butter Refined	364.58	ng	ng	ng	ng				Negative
Cocoa Beans	364.59	t	t	t	t	+	+	Salmonella spp.	Positive
Organic Cocoa Butter Wafers	364.60	t	t	t	t	+	+	Salmonella spp.	Positive
Organic Cocoa Beans	364.61	m	t	m	t	+	+	Salmonella spp.	Positive
Cocoa Beans	364.62	ng	ng	ng	ng				Negative
Raw Cacao Beans	364.63	m	t	m	t	+	+	Salmonella spp.	Positive
Cocoa Butter	364.64	t	t	t	t	+	+	Salmonella spp.	Positive
Organic Raw Cacao Beans	364.65	ng	ng	ng	ng				Negative
Cocoa Butter	364.66	t	t	t	t	+	+	Salmonella spp.	Positive
Cocoa Butter	364.75	ng	ng	ng	ng				Negative
Cocoa Butter	364.76	ng	ng	ng	ng				Negative
Cocoa Butter	364.77	ng	ng	ng	ng				Negative
Cocoa Butter	364.78	ng	ng	ng	ng				Negative
Cocoa Butter	364.79	ng	ng	ng	ng				Negative
Cocoa Butter	364.80	ng	ng	ng	ng				Negative
Cocoa Butter	364.81	ng	ng	ng	ng				Negative

Cocoa Powders													
Product	Sample Number	ISO 6579 Reference Method	Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1									7500 Fast Agreement	QS5 Agreement
		Final Result	Instrument				Direct Streak		Oxoid <i>Salmonella</i> Latex	Microbact 24E	Final Result		
			7500 Fast	Ct	QS5	Ct	XLD	BSA					
Cocoa Powder	364.1	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.2	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.3	Positive	+	23.84	+	22.16	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Powder	364.4	Positive	+	23.03	+	22.82	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Powder	364.5	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.6	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.7	Positive	+	23.91	+	22.28	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
White Chocolate	364.8	Positive	+	23.56	+	22.82	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Chocolate Chip Muffin Mix		Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.9	Negative	-		-		ng	ng			Negative	NA	NA
Chocolate Pudding Mix	364.10	Positive	+	23.55	+	23.02	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Baking Cocoa	364.11	Negative	-		-		ng	ng			Negative	NA	NA
Dutch Hot Cocoa Mix-Milk Chocolate	364.12	Negative	-		-		ng	ng			Negative	NA	NA
Milk Chocolate Hot Cocoa Mix	364.13	Positive	+	24.29	+	22.76	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.14	Positive	+	23.62	+	22.54	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Chocolate Drink Powder	364.15	Positive	+	23.77	+	22.97	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Powder	364.16	Positive	+	24.79	+	22.67	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Chocolate Drink Powder	364.17	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.18	Negative	-/-		-/-						Negative	NA	NA
Cocoa Powder	364.19	Positive	+	24.15/25.23/27.60	+	22.57	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Unsweetened Dutched Cocoa Powder	364.20	Positive	+	24.04	+	22.36	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Powder	364.21	Negative	-		-		ng	ng			Negative	NA	NA
Hot Chocolate Mix	364.22	Negative	-		-		ng	ng			Negative	NA	NA
Baking Cocoa Powder	364.23	Positive	+	23.51	+	21.83	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Powder	364.24	Positive	+	23.23	+	21.96	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Powder	364.25	Positive	+	24.90	+	21.73	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Cocoa Powder	364.26	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Powder	364.69	Negative	-		-		ng	ng			Negative	NA	NA

Chocolates													
Product	Sample Number	ISO 6579 Reference Method	Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1									7500 Fast Agreement	QS5 Agreement
		Final Result	Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Final Result		
			7500 Fast	Ct	QS5	Ct	XLD	BSA					
70% Cocoa Dark Chocolate	364.27	Positive	+	19.78	+	20.51	t	t	+	Salmonella spp.	Positive	PA	PA
78% Cocoa Dark Chocolate	364.28	Positive	+	40.25	+	19.22	m	t	+	Salmonella spp.	Positive	PA	PA
85% Cocoa Dark Chocolate	364.29	Negative	-/-/-		-		ng	ng			Negative	NA	NA
90% Cocoa Dark Chocolate	364.30	Positive	+	38.21	+	20.59	t	t	+	Salmonella spp.	Positive	PA	PA
95% Cocoa Dark Chocolate	364.31	Negative	-		-		ng	ng			Negative	NA	NA
Chocolate Syrup	364.32	Positive	+	20.70	+	36.86	m	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Baking Chips	364.33	Positive	+	22.98	+	21.57	t	t	+	Salmonella spp.	Positive	PA	PA
White Chocolate Chips	364.34	Negative	-/-/-		-		ng	ng			Negative	NA	NA
Milk Chocolate	364.35	Positive	+	21.25	+	24.43	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.36	Negative	-/-/-		-		ng	ng			Negative	NA	NA
Milk Chocolate	364.37	Positive	+	21.23	+	24.27	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate	364.38	Positive	+	24.43	+	22.45	m	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.39	Negative	-		-		ng	ng			Negative	NA	NA
Dark Chocolate Almond	364.40	Positive	+	24.89	+	37.64	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate & Mint Swirl	364.41	Negative	-		-		ng	ng			Negative	NA	NA
Dark Chocolate & Sea Salt Caramel	364.42	Positive	+	21.35	+	33.64	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate & Caramel	364.43	Negative	-/-/-		-		ng	ng			Negative	NA	NA
Dark Chocolate	364.44	Positive	+	21.66	+	26.68	m	t	+	Salmonella spp.	Positive	PA	PA
80% Cacao	364.45	Positive	+	23.12	+	23.69	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Pudding	364.46	Positive	+	23.60	+	40.42	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.67	Positive	+	21.89	+	20.94	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.68	Positive	+	22.20	+	20.93	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.70	Negative	-		-		ng	ng			Positive	NA	NA
Dark Chocolate	364.71	Negative	-		-		ng	ng			Positive	NA	NA
Dark Chocolate	364.72	Negative	-		-		ng	ng			Positive	NA	NA
Dark Chocolate	364.73	Negative	-		-		ng	ng			Positive	NA	NA
Dark Chocolate	364.74	Negative	-		-		ng	ng			Positive	NA	NA

Raw Materials													
Product	Sample Number	ISO 6579 Reference Method	Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1									7500 Fast Agreement	QS5 Agreement
			Final Result	Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E		
		7500 Fast		Ct	QS5	Ct	XLD	BSA					
Raw Organic Cacao Paste/Liquor	364.47	Positive	+	21.74	+	40.32	t	t	+	Salmonella spp.	Positive	PA	PA
Cacao Butter	364.48	Positive	+	21.10	+	23.43	t	t	+	Salmonella spp.	Positive	PA	PA
Cacao Paste	364.49	Positive	+	21.34	+	20.78	t	t	+	Salmonella spp.	Positive	PA	PA
Raw Cocoa Butter 100%	364.50	Positive	+	20.42	+	22.16	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Liquor Chunks	364.51	Positive	+	20.36	+	21.01	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter Refined	364.52	Negative	-		-		ng	ng			Negative	NA	NA
Organic Cacao Paste	364.53	Negative	-		-		ng	ng			Negative	NA	NA
Organic Cocoa Butter Wafers	364.54	Positive	+	20.25	+	22.17	m	t	+	Salmonella spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.55	Negative	-		-		at	ng			Negative	NA	NA
Unrefined Cocoa Butter	364.56	Positive	+	39.51	-/-		t	t	+	Salmonella spp.	Positive	PA	ND
Cocoa Beans	364.57	Positive	+	20.11	+	20.50	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter Refined	364.58	Negative	-		-/-		ng	ng			Negative	NA	NA
Cocoa Beans	364.59	Positive	+	20.79	+	18.75	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.60	Positive	+	21.02	+	19.73	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Cocoa Beans	364.61	Positive	+	20.35	+	14.10	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Beans	364.62	Negative	-		-/-		ng	ng			Negative	NA	NA
Raw Cacao Beans	364.63	Positive	+	21.78	+	20.09	m	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter	364.64	Positive	+	21.73	+	21.12	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.65	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.66	Positive	+	21.21	+	20.98	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Butter	364.75	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.76	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.77	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.78	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.79	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.80	Negative	-		-		ng	ng			Negative	NA	NA
Cocoa Butter	364.81	Negative	-		-		ng	ng			Negative	NA	NA

Cocoa Powders																		
Product	Sample Number	ISO 6579 Final Result	Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)												Final Result	7500 Fast Agreement	QS5 Agreement	
			Instrument				Direct Streak		Oxoid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements							
			7500 Fast	Ct	QS5	Ct	XLD	BSA			XLD	BSA	Oxoid Salmonella Latex	Microbact 24E				
Cocoa Powder	364.1	Negative	-		-							ng	ng			Negative	NA	NA
Cocoa Powder	364.2	Negative	-		-							ng	ng			Negative	NA	NA
Cocoa Powder	364.3	Positive	+	24.23	+	22.00	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Cocoa Powder	364.4	Positive	+	24.00	+	22.07	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Cocoa Powder	364.5	Negative	+	23.92	+	21.91	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD	
Cocoa Powder	364.6	Negative	+	24.19	+	22.14	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD	
Cocoa Powder	364.7	Positive	-		-							ng	ng			Negative	ND	ND
White Chocolate Chocolate Chip Muffin Mix	364.8	Positive	-		-							ng	ng			Negative	ND	ND
Cocoa Powder	364.9	Negative	-		-							ng	ng			Negative	NA	NA
Chocolate Pudding Mix	364.10	Positive	+	24.34	+	22.24	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Baking Cocoa	364.11	Negative	-		-							ng	ng			Negative	NA	NA
Dutch Hot Cocoa Mix-Milk Chocolate	364.12	Negative	-		-							ng	ng			Negative	NA	NA
Milk Chocolate Hot Cocoa Mix	364.13	Positive	+	23.98	+	22.10	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Milk Chocolate Hot Cocoa Mix	364.14	Positive	+	24.32	+	21.55	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Chocolate Drink Powder	364.15	Positive	+	24.12	+	21.96	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Cocoa Powder	364.16	Positive	+	23.64	+	22.27	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Chocolate Drink Powder	364.17	Negative	-		-							ng	ng			Negative	NA	NA
Cocoa Powder	364.18	Negative	+	23.78	+	22.49	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD	
Cocoa Powder	364.19	Positive	+	23.64	+	21.69	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Organic Unsweetened Dutched Cocoa Powder	364.20	Positive	+	23.10	+	22.22	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Cocoa Powder	364.21	Negative	-		-							ng	ng			Negative	NA	NA
Hot Chocolate Mix	364.22	Negative	-		-							ng	ng			Negative	NA	NA
Baking Cocoa Powder	364.23	Positive	+	23.68	+	21.53	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA	
Cocoa Powder	364.24	Positive	+	23.74	+	22.353	t	t	+	Salmonella spp.	ng	t	+	Salmonella spp.	Positive	PA	PA	
Cocoa Powder	364.25	Positive	-/-		+	22.37	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	ND	PA	
Organic Cocoa Powder	364.26	Negative	-		-							ng	ng			Negative	NA	NA
Cocoa Powder	364.69	Negative	-		-								ng			Negative	NA	NA

Chocolates																	
Product	Sample Number	ISO 6579 Reference Method Final Result	Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)												7500 Fast Agreement	QS5 Agreement	
			Instrument				Direct Streak		Oxoid <i>Salmonella</i> Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements						Final Result
			7500 Fast	Ct	QS5	Ct	XLD	BSA			XLD	BSA	Oxoid <i>Salmonella</i> Latex	Microbact 24E			
70% Cocoa Dark Chocolate	364.27	Positive	+	19.78	+	20.89	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
78% Cocoa Dark Chocolate	364.28	Positive	+	21.80	+	36.40	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
85% Cocoa Dark Chocolate	364.29	Negative	+	41.69	-	/	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Negative	PD	NA
90% Cocoa Dark Chocolate	364.30	Positive	+	20.54	+	29.32	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
95% Cocoa Dark Chocolate	364.31	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Chocolate Syrup	364.32	Positive	+	20.81	+	22.56	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Milk Chocolate Baking Chips	364.33	Positive	+	24.79	+	22.73	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
White Chocolate Chips	364.34	Negative	+	21.25	+	39.25	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PD	PD
Milk Chocolate	364.35	Positive	+	20.64	+	26.34	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Dark Chocolate	364.36	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Milk Chocolate	364.37	Positive	+	20.95	+	22.31	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Milk Chocolate	364.38	Positive	+	20.75	+	25.99	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Dark Chocolate	364.39	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate Almond	364.40	Positive	+	20.34	+	22.89	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Dark Chocolate & Mint Swirl	364.41	Negative	-/-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate & Sea Salt Caramel	364.42	Positive	+	20.68	+	22.27	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Milk Chocolate & Caramel	364.43	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.44	Positive	+	21.11	+	24.52	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
80% Cacao	364.45	Positive	+	20.90	+	22.57	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Chocolate Pudding	364.46	Positive	+	21.24	+	22.23	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Dark Chocolate	364.67	Positive	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	ND	ND
Dark Chocolate	364.68	Positive	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	ND	ND
Dark Chocolate	364.70	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.71	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.72	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.73	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA
Dark Chocolate	364.74	Negative	-	/	-	/	-	-	/	/	ng	ng	/	/	Negative	NA	NA

Raw Materials																	
Product	Sample Number	ISO 6579 Reference Method Final Result	Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)												7500 Fast Agreement	QS5 Agreement	
			Instrument				Direct Streak		Oxoid <i>Salmonella</i> Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements						Final Result
			7500 Fast	Ct	QS5	Ct	XLD	BSA			XLD	BSA	Oxoid <i>Salmonella</i> Latex	Microbact 24E			
Raw Organic Cacao Paste/Liquor	364.47	Positive	-/-		-/-		t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	ND	ND
Cacao Butter	364.48	Positive	+	21.49	+	19.36	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cacao Paste	364.49	Positive	+	20.59	+	19.95	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Raw Cocoa Butter 100%	364.50	Positive	+	20.53	+	19.64	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Chocolate Liquor Chunks	364.51	Positive	+	20.17	+	17.43	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Butter Refined	364.52	Negative	+	45.55	+	22.56	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positvie	PD	PD
Organic Cacao Paste	364.53	Negative	+	41.6	+	22.73	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PD	PD
Organic Cocoa Butter Wafers	364.54	Positive	+	20.31	+	19.76	m	t	+	<i>Salmonella</i> spp.	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.55	Negative	+	44.82	+	39.05	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PD	PD
Unrefined Cocoa Butter	364.56	Positive	-/-		-/-		t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	ND	ND
Cocoa Beans	364.57	Positive	+	20.48	+	19.20	m	t	+	<i>Salmonella</i> spp.	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Butter Refined	364.58	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Cocoa Beans	364.59	Positive	+	21.40	+	19.94	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.60	Positive	+	20.83	+	19.17	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Cocoa Beans	364.61	Positive	+	21.07	+	18.18	m	t	+	<i>Salmonella</i> spp.	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Beans	364.62	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Raw Cacao Beans	364.63	Positive	+	21.24	+	19.56	m	t	+	<i>Salmonella</i> spp.	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Butter	364.64	Positive	+	21.1	+	20.20	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.65	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Cocoa Butter	364.66	Positive	+	21.01	+	19.97	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Butter	364.75	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Cocoa Butter	364.76	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Cocoa Butter	364.77	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Cocoa Butter	364.78	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Cocoa Butter	364.79	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Cocoa Butter	364.80	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA
Cocoa Butter	364.81	Negative	-		-		ng	ng			ng	ng			Negative	NA	NA

Pet Food (1:6 ratio+) (375 g)											Pet Food (25 g)										Final Agreement
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation									
				20 Hour	20 Hour	20 Hour		Microbact Latex	Identification	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (CT)		XLD	BSA					XLD	HE	XLD	HE						
Dry Pet Food	Savory Beef and Chicken Mini Bites Kibble	1,2,2,0,1 (1,2)	41	23.44	23.42	t	t	+	Salmonella spp.	Pos	51	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Steak and Chicken Crunchy Bites for Adults		42	-	-	ng	ng			Neg	52	ng	ng	ng	ng				Neg	NA	
	Small Dog IncrediBITES Beef	4,3,2,1,1 (2,2)	43	18.35	19.56	t	t	+	Salmonella spp.	Pos	53	ng	ng	ng	ng				Neg	PD	
	Chicken Flavor Puppy Bites		44	-	-	at	at			Neg	54	at	at	at	at				Neg	NA	
	Puppy Dog Food with Chicken		45	-	-	at	at			Neg	55	at	at	at	at				Neg	NA	
	Small Dog Steak and Vegetable Kibble		46	-	-	ng	ng			Neg	56	ng	ng	ng	ng				Neg	NA	
	Puppy Chicken and Vegetable Kibble	1,2,2,1,1 (1,6)	47	19.55	21.29	t	t	+	Salmonella spp.	Pos	57	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Complete Chicken and Rice Puppy Kibble	2,2,3,4,1 (2,4)	107	19.93	20.24	t	t	+	Salmonella spp.	Pos	112	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Filet Mignon and Vegetable Adult Kibble	2,2,1,3,1 (1,8)	108	25.10	25.81	t	t	+	Salmonella spp.	Pos	113	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chicken and Brown Rice Puppy Kibble	1,2,1,0,1 (1,0)	109	40.13	42.15	ng	ng			Neg	114	t	t	t	t	+	+	Salmonella spp.	Pos	PPND	
	Adult Healthy Weight Dog Kibble		217	-	-	ng	ng			Neg	262	ng	ng	ng	ng				Neg	NA	
	Lifer Protection Support Puppy Kibble	2,3,1,1,2 (1,8)	218	19.33	20.38	t	t	+	Salmonella spp.	Pos	263	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Life Protection Support Senior Dog Kibble		219	-	-	at	ng			Neg	264	ng	ng	ng	ng				Neg	NA	
	Premium Nutrition Kibble For Cats	2,0,4,2,1 (1,8)	220	24.37	25.18	m	m	+	Salmonella spp.	Pos	265	ng	ng	ng	ng				Neg	PD	
	Heart, Eye, and Immunity Support Puppy Kibble		221	-	-	at	at			Neg	266	at	at	ng	ng				Neg	NA	
	Complete Cat Kibble	1,2,4,2,4 (2,6)	222	19.85	21.68	t	t	+	Salmonella spp.	Pos	267	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chicken and Turkey Flavor Cat Kibble		223	-	-	ng	ng			Neg	268	ng	ng	ng	ng				Neg	NA	
	One Plus Support Kitten Kibble	0,1,2,0,1 (0,8)	224	-	-	ng	ng			Neg	269	t	t	t	t	+	+	Salmonella spp.	Pos	ND	
	Chicken Flavored First Year Kitten Kibble		225	-	-	at	ng			Neg	270	at	ng	ng	ng				Neg	NA	
	Little Bites Small Dog Kibble	1,2,3,3,1 (2,0)	226	21.18	22.90	t	t	+	Salmonella spp.	Pos	271	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Small Breed Adult Dog Kibble	1,3,4,4,2 (2,8)	227	19.75	21.94	t	t	+	Salmonella spp.	Pos	272	ng	ng	ng	ng				Neg	PD	
	Urinary Tract Protective Dog Kibble	4,3,1,4,1 (2,6)	228	19.62	20.98	t	t	+	Salmonella spp.	Pos	273	ng	ng	ng	ng				Neg	PD	
	Longevity Support Cat Kibble		229	-	-	ng	ng			Neg	274	ng	ng	ng	ng				Neg	NA	
	Seafood Flavored Cat Kibble		230	-	-	ng	ng			Neg	275	ng	ng	ng	ng				Neg	NA	
	Active Adult Formula Adult Dog Kibble	4,4,2,1,2 (2,6)	231	19.04	20.31	t	t	+	Salmonella spp.	Pos	276	ng	ng	ng	ng				Neg	PD	
	Beef Dog Kibble		232	-	-	ng	ng			Neg	277	ng	ng	ng	ng				Neg	NA	
	Grain Free Dog Kibble	1,1,0,2,0 (0,8)	233	-	-	at	at			Neg	278	t	t	t	t	+	+	Salmonella spp.	Pos	ND	
	Chicken Flavored Cat Treats		234	-	-	at	at			Neg	279	ng	ng	ng	ng				Neg	NA	
	Small Dog Milk Bone Dry Dog Treats	3,1,2,2,0 (1,6)	235	21.53	21.64	t	t	+	Salmonella spp.	Pos	280	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Variety Pack Snap Dog Treats		236	-	-	ng	ng			Neg	281	ng	ng	ng	ng				Neg	NA	
	Beef and Chicken Dog Kibble		635	-	-	at	at			Neg	650	ng	ng	ng	ng				Neg	NA	

Pet Food (1:6) (375 g)											Pet Food (25 g)										Final Agreement
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation									
				20 Hour	20 Hour	20 Hour	Microbact Latex	Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result				
				Instrument Value (CT)		XLD				BSA		XLD	HE					XLD	HE		
Wet Pet Food	Lamb and Brown Rice cuts in Gravy	22,1,0,1 (1,2)	48	21.10	22.21	t	t	+	Salmonella spp.	Pos	58	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chopped and Ground Chicken Dinner		49	-	-	ng	ng			Neg	59	ng	ng	ng	ng				Neg	NA	
	Beef Cuts in Gravy	22,3,1,2 (2,0)	50	19.60	20.37	t	t	+	Salmonella spp.	Pos	60	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chopped and Ground Chicken Canned Food	25,3,1,1 (2,0)	110	20.78	21.55	t	t	+	Salmonella spp.	Pos	115	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chopped and Ground Beef Canned Food	34,1,1,1 (2,0)	111	23.62	24.39	t	t	+	Salmonella spp.	Pos	116	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chicken and Salmon Grilled Bits		237	-	-	ng	ng			Neg	282	ng	ng	ng	ng				Neg	NA	
	Duck and Chicken Grilled Bits	3,1,5,0,0 (1,8)	238	20.10	20.54	t	t	+	Salmonella spp.	Pos	283	ng	ng	ng	ng				Neg	PD	
	Perfect Coat Wet Dog Food		239	-	-	ng	ng			Neg	284	ng	ng	ng	ng				Neg	NA	
	Puppy Support Wet Dog Food	5,4,1,3,2 (3,0)	240	18.90	19.61	t	t	+	Salmonella spp.	Pos	285	ng	ng	ng	ng				Neg	PD	
	Fit and Healthy Active Dog Wet Food		241	-	-	at	at			Neg	286	ng	ng	ng	ng				Neg	NA	
	Joint Support Wet Dog Food	Natural contamination	242	-	-	ng	ng			Neg	287	t	t	t	t	+	+	Salmonella spp.	Pos	ND	
	Hearty Beef Stew Wet Dog Food		243	-	-	ng	ng			Neg	288	ng	ng	ng	ng				Neg	NA	
	Organic Chicken Chunk Dinners	3,6,0,5,1 (3,0)	244	19.92	20.71	t	t	+	Salmonella spp.	Pos	289	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Baked Chicken Dinner Chunks Wet Dog Food	2,1,3,4,0 (2,0)	245	-	-	ng	ng			Neg	290	t	t	t	t	+	+	Salmonella spp.	Pos	ND	
	Chicken and Sweet Potato Pâté		246	-	-	ng	ng			Neg	291	ng	ng	ng	ng				Neg	NA	
	Turkey and Chicken Pâté for Dogs	3,1,2,1,1 (1,6)	247	39.58	41.17	t	t	+	Salmonella spp.	Pos	292	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	BBQ Flavored Chunks Wet Dog Food		248	-	-	ng	ng			Neg	293	ng	ng	ng	ng				Neg	NA	
	Chicken Entrée Chunks for Dogs	2,5,1,0,2 (2,0)	249	19.92	20.94	t	t	+	Salmonella spp.	Pos	294	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Ocean Fish and Tuna Cat Pâté		250	-	-	ng	ng			Neg	295	ng	ng	ng	ng				Neg	NA	
	Shredded Beef in Gravy		251	-	-	ng	ng			Neg	296	ng	ng	ng	ng				Neg	NA	
	Shredded Chicken in Gravy		252	-	-	at	ng			Neg	297	ng	ng	ng	ng				Neg	NA	
	Shredded White Fish Tuna	2,1,0,3,2 (1,6)	253	-	-	at	at			Neg	298	t	t	t	t	+	+	Salmonella spp.	Pos	ND	
	Beef Stew Chunks in Light Gravy		254	-	-	at	at			Neg	299	ng	ng	ng	ng				Neg	NA	
	Chicken Stew Balanced Diet Wet Dog Food	3,2,1,1,1 (1,6)	255	20.06	20.14	t	t	+	Salmonella spp.	Pos	300	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Lamb Stew Wet Dog Food		256	-	-	ng	ng			Neg	301	ng	ng	ng	ng				Neg	NA	
	Fresh Home Cooked Chicken Chunk Pâté For Dogs		257	-	-	ng	ng			Neg	302	ng	ng	ng	ng				Neg	NA	
	Tender Chicken Moist Bites for Cats	1,2,4,1,2 (2,0)	258	19.23	19.55	t	t	+	Salmonella spp.	Pos	303	ng	ng	ng	ng				Neg	PD	
	Sliced Beef Rolls For Small Dogs		259	-	-	ng	ng			Neg	304	ng	ng	ng	ng				Neg	NA	
	Chicken and Beef Medley for Cats		260	-	-	ng	ng			Neg	305	ng	ng	ng	ng				Neg	NA	
	Sliced Chicken Roast for Pets	1,2,4,5,1 (2,6)	261	20.01	20.42	m	m	+	Salmonella spp.	Pos	306	ng	ng	ng	ng				Neg	PD	

Pet Food (1:10) (375 g)																	Final Agreement
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation			ISO 6579-1:2017 Confirmation								
				20 Hour	20 Hour	20 Hour		Microbact Latex	MKTTn		RVS		Poly O	Poly H	Identification	Final Result	
				Instrument Value (CT)		XLD	BSA		XLD	HE	XLD	HE					
Dry Pet Food	Savory Beef and Chicken Mini Bites Kibble	1,2,2,0,1 (1,2)	51	22.62	22.79	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Steak and Chicken Crunchy Bites for Adults		52	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Small Dog IncrediBITES Beef		53	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Chicken Flavor Puppy Bites		54	-	-	at	at		at	at	at	at				Neg	NA
	Puppy Dog Food with Chicken		55	-	-	at	at		at	at	at	at				Neg	NA
	Small Dog Steak and Vegetable Kibble		56	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Puppy Chicken and Vegetable Kibble	1,2,2,1,1 (1,6)	57	21.19	21.16	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Complete Chicken and Rice Puppy Kibble	2,2,3,4,1 (2,4)	112	20.08	20.29	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Filet Mignon and Vegetable Adult Kibble	2,2,1,3,1 (1,8)	113	24.75	25.06	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chicken and Brown Rice Puppy Kibble	1,2,1,0,1 (1,0)	114	22.36	22.9	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Adult Healthy Weight Dog Kibble		307	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Lifer Protection Support Puppy Kibble		308	-	-	at	at		ng	ng	ng	ng				Neg	NA
	Life Protection Support Senior Dog Kibble	2,3,1,1,2 (1,8)	309	20.59	21.10	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Premium Nutrition Kibble For Cats	3,4,5,1,0 (2,6)	310	22.27	22.54	m	m	+	m	m	m	m	+	+	Salmonella spp.	Pos	PA
	Heart, Eye, and Immunity Support Puppy Kibble		311	-	-	at	at		at	at	at	at				Neg	NA
	Complete Cat Kibble		312	-	-	at	at		ng	ng	ng	ng				Neg	NA
	Chicken and Turkey Flavor Cat Kibble		313	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	One Plus Support Kitten Kibble	5,1,4,2,2 (2,8)	314	18.47	21.20	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chicken Flavored First Year Kitten Kibble	3,1,2,0,4 (2,0)	315	22.24	22.75	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Little Bites Small Dog Kibble		316	-	-	at	ng		ng	ng	ng	ng				Neg	NA
	Small Breed Adult Dog Kibble	6,2,1,3,5 (3,4)	317	19.57	20.97	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Urinary Tract Protective Dog Kibble	1,3,2,4,2 (2,4)	318	20.39	20.68	m	t	+	m	m	m	m	+	+	Salmonella spp.	Pos	PA
	Longevity Support Cat Kibble	5,2,2,4,3 (3,2)	319	21.89	22.08	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Seafood Flavored Cat Kibble		320	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Active Adult Formula Adult Dog Kibble		321	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Beef Dog Kibble	1,6,0,5,2 (2,8)	322	20.58	20.86	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Grain Free Dog Kibble		323	-	-	at	at		ng	ng	ng	ng				Neg	NA
	Chicken Flavored Cat Treats	1,1,3,2,1 (1,6)	324	20.43	21.05	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Small Dog Milk Bone Dry Dog Treats		325	-	-	at	at		at	at	at	at				Neg	NA
	Variety Pack Snap Dog Treats	3,2,4,2,2 (2,2)	326	21.60	21.46	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA

Pet Food (1:10) (375 g)																	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation			ISO 6579-1:2017 Confirmation								Final Agreement
				20 Hour	20 Hour	20 Hour		Microbact Latex	MKTTn		RVS		Poly O	Poly H	Identification	Final Result	
				Instrument Value (CT)		XLD	BSA		XLD	HE	XLD	HE					
Wet Pet Food	Lamb and Brown Rice cuts in Gravy	22,1,0,1 (1,2)	58	23.51	23.82	m	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chopped and Ground Chicken Dinner		59	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Beef Cuts in Gravy	22,3,1,2 (2,0)	60	20.24	20.64	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chopped and Ground Chicken Canned Food	2,5,3,1,1 (2,0)	115	22.99	23.24	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chopped and Ground Beef Canned Food	3,4,1,1,1 (2,0)	116	24.61	25.16	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chicken and Salmon Grilled Bits	1,6,2,1,1 (2,2)	327	20.29	20.42	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Duck and Chicken Grilled Bits	6,4,2,1,4 (3,4)	328	19.62	19.84	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Perfect Coat Wet Dog Food		329	-	-	at	ng		ng	ng	ng	ng				Neg	NA
	Puppy Support Wet Dog Food	3,3,1,0,1 (1,6)	330	20.16	20.23	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Fit and Healthy Active Dog Wet Food		331	-	-	at	at		at	at	ng	ng				Neg	NA
	Joint Support Wet Dog Food	Natural contamination	332	19.86	20.29	m	m	+	at	at	at	at				Neg	PD
	Hearty Beef Stew Wet Dog Food		333	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Organic Chicken Chunk Dinners		334	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Baked Chicken Dinner Chunks Wet Dog Food	1,4,3,2,0 (2,0)	335	21.14	20.86	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Chicken and Sweet Potato Pâté		336	-	-	at	at		ng	ng	ng	at				Neg	NA
	Turkey and Chicken Pâté for Dogs	22,3,0,1 (1,6)	337	20.64	20.39	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	BBQ Flavored Chunks Wet Dog Food		338	-	-	ng	ng		at	at	at	at				Neg	NA
	Chicken Entrée Chunks for Dogs		339	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Ocean Fish and Tuna Cat Pâté	4,5,3,2,2 (3,2)	340	19.78	20.17	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Shredded Beef in Gravy		341	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Shredded Chicken in Gravy		342	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Shredded White Fish Tuna	4,2,2,1,2 (2,2)	343	19.68	20.04	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Beef Stew Chunks in Light Gravy		344	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Chicken Stew Balanced Diet Wet Dog Food		345	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Lamb Stew Wet Dog Food		346	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Fresh Home Cooked Chicken Chunk Pâté For Dogs	2,4,2,2,1 (2,2)	347	20.76	20.54	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Tender Chicken Moist Bites for Cats	5,6,1,3,3 (3,6)	348	19.25	18.93	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Sliced Beef Rolls For Small Dogs		349	-	-	ng	ng		ng	ng	ng	ng				Neg	NA
	Chicken and Beef Medley for Cats		350	-	-	at	at		ng	ng	at	at				Neg	NA
	Sliced Chicken Roast for Pets	2,2,4,3,2 (2,6)	351	21.20	21.04	m	m	+	m	m	m	m	+	+	Salmonella spp.	Pos	PA

Meat & Meat Products (375 g)															Meat & Meat Products (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Sample No	ISO 6579-1:2017 Confirmation											
				8 Hour	24 Hour	8 Hour	24 Hour	8 Hour		24 Hour		Microbact Latex			Identification ¹	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (CT)		Instrument Value (CT)		XLD	BSA	XLD	BSA	8Hr	24Hr				XLD	HE	XLD	HE						
Raw	Fresh Ground Pork (40% Fat)*	2,1,1,2,1 (1,4)	1	30.85	27.96	32.95	27.73	m	m	m	m	+	+	Salmonella spp.	Pos	11	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Country Pork Ground Sausage (25% Fat)*	2,3,1,1,0 (1,4)	2	32.29	23.52	33.59	23.89	m	m	m	m	+	+	Salmonella spp.	Pos	12	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Chorizo Pork Sausage (25% Fat)*	4,3,3,1,0 (2,8)	3	32.64	22.63	33.65	22.49	m	m	m	m	+	+	Salmonella spp.	Pos	13	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Fresh Diced Pork Tips (65% Fat)*	natural contamination	4	37.34	33.52	38.64	33.94	m ²	at ²	m	m	+	+	Salmonella spp.	Pos	14	at	at	at	at				Neg	PD	PD
	Raw Ground Beef (73% Lean)*	2,4,2,0,1 (1,8)	6	32.62	27.87	33.78	27.12	m	m	m	m	+	+	Salmonella spp.	Pos	16	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Raw Ground Beef (80% Lean)*		7	-	-	-	-	at	at	at	at				Neg	17	at	at	at	at				Neg	NA	NA
	Raw Ground Turkey (85% Lean)		9	-	-	-	-	at	at	at	at				Neg	19	at	at	at	at				Neg	NA	NA
	Raw Shaved Pork*	2,2,3,2,1 (2,0)	81	35.90	33.71	37.18	35.17	m	m	m	m	+	+	Salmonella spp.	Pos	89	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Fresh Ground Pork (40% Fat)*	3,4,3,1,2 (2,6)	82	31.98	26.91	32.52	27.33	m	m	m	m	+	+	Salmonella spp.	Pos	90	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Fresh Diced Pork Tips (65% Fat)*	2,2,4,1,1 (2,0)	83	34.33	29.55	34.09	30.15	m	m	m	m	+	+	Salmonella spp.	Pos	91	at	at	at	at				Neg	PD	PD
	Raw Shaved Beef	1,5,1,2,2 (2,2)	86	30.88	24.10	31.64	24.55	m	m	m	m	+	+	Salmonella spp.	Pos	94	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Raw Ground Beef (73% Lean)*	2,6,2,1,1 (2,4)	88	31.51	22.50	32.27	23.53	m	m	m	m	+	+	Salmonella spp.	Pos	96	at	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Beer Bratwurst Sausage*		460	-	-	-	-	at	at	at	at				Neg	511	at	at	at	at				Neg	NA	NA
	Flat Iron Flank Steak	1,2,5,1,1 (2,0)	461	-	-	-	-	at	at	at	at				Neg	512	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Bone in Pork Shoulder Steak		462	-	-	-	-	at	at	at	at				Neg	513	at	at	at	at				Neg	NA	NA
	Lamb Loin Chops	1,3,3,1,3 (2,2)	463	-	-	-	-	at	at	at	at				Neg	514	at	at	at	at				Neg	NA	NA
	Flanken Beef Short Ribs*	natural contamination	464	-	26.05	-	26.61	m ²	m ²	m	m	+	+	Salmonella spp.	Pos	515	m	m	m	m	+	+	Salmonella spp.	Pos	ND	PA
	Sweet Italian Sausage*		465	-	-	-	-	at	at	at	at				Neg	516	at	at	at	at				Neg	NA	NA
	Thin Sliced Beef Strip Steak		466	-	-	-	-	at	at	at	at				Neg	517	at	at	at	at				Neg	NA	NA
	Beef Bottom Sirloin Steak	2,3,5,1,1 (2,4)	467	-	-	-	-	at	at	at	at				Neg	518	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
Fresh Diced Pork Belly*		628	-	-	-	-	at	at	at	at				Neg	643	at	at	at	at				Neg	NA	NA	
Raw Ground Beef (85% Lean)		629	-	-	-	-	at	at	at	at				Neg	644	at	at	at	at				Neg	NA	NA	
Fresh Thin Slice Bone in Pork Chops		630	-	-	-	-	at	at	at	at				Neg	645	at	at	at	at				Neg	NA	NA	
Country Style Sausage*		631	-	-	-	-	at	at	at	at				Neg	646	at	at	at	at				Neg	NA	NA	

* High fat (≥ 20%) content 6887 sample prep followed; ¹ Identical results produced at both minimum (8 hour) and maximum (24 hour) time points; ² Sample was confirmed through troubleshooting procedure (see IFU).

Meat & Meat Products (375 g)																Meat & Meat Products (25 g)												Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Sample No	ISO 6579-1:2017 Confirmation														
				8 Hour	24 Hour	8 Hour	24 Hour	8 Hour		24 Hour		Microbact Latex			Identification ¹	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result					
				Instrument Value (CT)		Instrument Value (CT)		XLD	BSA	XLD	BSA	8Hr	24Hr				XLD	HE	XLD	HE					8Hr	24Hr			
Seasoned and Marinated	Roasted Garlic & Herb Pork Tenderloin (Marinated)	natural contamination	5	-	36.47	-	35.93	m ²	at ²	m	m	+	+	Salmonella spp.	Pos	15	at	at	at	at				Neg	NA	PD			
	Sweet Chili Lime Chicken Breast (Marinated)	1,2,1,1,0 (1,0)	8	34.33	32.88	34.16	32.45	m	m	m	m	+	+	Salmonella spp.	Pos	18	at	at	at	at	+	+	Salmonella spp.	Pos	PD	PD			
	Al Pastor Boneless Pork Dices (Marinated)*	1,4,1,0,2 (1,6)	10	37.55	24.63	38.45	24.70	m	m	m	m	+	+	Salmonella spp.	Pos	20	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	California Garlic Seasoned/Marinated Pork Chops	2,1,0,2,3 (1,6)	84	34.47	32.80	35.64	33.32	m	m	m	m	+	+	Salmonella spp.	Pos	92	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Chili and Red Pepper Applewood Smoked marinated Beef Filet Skewers	3,3,4,1,2 (2,6)	85	33.62	24.50	34.150	25.12	at	m	m	m	+	+	Salmonella spp.	Pos	93	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Chimichurri Street Taco Marinated Flank Steak	1,2,2,2,3 (2,0)	87	33.38	25.66	34.71	26.06	m	m	m	m	+	+	Salmonella spp.	Pos	95	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Seasoned Boneless Beef Brisket	1,2,3,1,1 (1,6)	471	-	-	-	-	ng	at	at	at				Neg	522	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND			
	Herb and Olive Oil Pork Tenderloin Medallions	2,5,1,1,1 (2,0)	472	35.49	23.46	36.08	24.02	at	m	m	m	+	+	Salmonella spp.	Pos	523	at	at	at	at				Neg	PD	PD			
	Brown Sugar Pork Belly*		473	-	-	-	-	at	at	at	at				Neg	524	at	at	at	at				Neg	NA	NA			
	Boneless Por Roast Spicy Carnitas		474	-	-	-	-	at	at	at	at				Neg	525	at	at	at	at				Neg	NA	NA			
	BBQ Dry Rub Pork Tenderloin		475	-	-	-	-	at	at	at	at				Neg	526	at	at	at	at				Neg	NA	NA			
	Seasoned Beef Meatloaf*	3,1,4,1,2 (2,2)	476	37.56	25.93	38.51	26.15	at	m	m	m	+	+	Salmonella spp.	Pos	527	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Marinated Kalbi Beef Flank Steak		477	-	-	-	-	at	at	at	at				Neg	528	at	at	at	at				Neg	NA	NA			
	Tuscan Herb Pork Loin	5,1,1,0,3 (2,0)	478	33.67	24.41	35.00	25.17	m	m	m	m	+	+	Salmonella spp.	Pos	529	at	at	at	at				Neg	PD	PD			
	BBQ Seasoned Pork Tenderloin	1,4,2,0,4 (2,2)	479	-	-	-	-	at	at	at	at				Neg	530	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	Seasoned Pork Chop - California Garlic Medley		480	-	-	-	-	at	at	at	at				Neg	531	at	at	at	at				Neg	NA	NA			
	Pepper Seasoned Beef Loin Steak	5,1,3,1,1 (2,2)	481	35.38	27.69	40.93	27.90	m	m	m	m	+	+	Salmonella spp.	Pos	532	at	at	at	at				Neg	PD	PD			
	Italian Seasoned Beef and Pork Meatballs *		482	-	-	-	-	at	at	at	at				Neg	533	at	at	at	at				Neg	NA	NA			
	Chophouse Dry Blend Seasoned Pork Chops	4,4,5,0,1 (2,8)	483	36.98	28.03	37.22	28.46	m	m	m	m	+	+	Salmonella spp.	Pos	534	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Garlic and Herb Dry Rubbed Loin Chops		484	-	-	-	-	at	at	at	at				Neg	535	at	at	at	at				Neg	NA	NA			
	Street Taco Marinated Steak Strips		632	-	-	-	-	at	at	at	at				Neg	647	at	at	at	at				Neg	NA	NA			
	Roasted Garlic Marinated Ribeye Steak		633	-	-	-	-	at	at	at	at				Neg	648	at	at	at	at				Neg	NA	NA			
	Al Pastor Marinated Pork Tips		634	-	-	-	-	at	at	at	at				Neg	649	at	at	at	at				Neg	NA	NA			

* High fat (≥20%) content 6887 sample prep followed; ¹ Identical results produced at both minimum (8 hour) and maximum (24 hour) time points; ² Sample was confirmed through troubleshooting procedure (see IFU).

Meat & Meat Products (375 g)															Meat & Meat Products (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation							Sample No	ISO 6579-1:2017 Confirmation										
				8 Hour	24 Hour	8 Hour	24 Hour	8 Hour		24 Hour		Microbact Latex		Identification ¹		Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (ie. CT)		Instrument Value (ie. CT)		XLD	BSA	XLD	BSA	8Hr	24Hr				XLD	HE	XLD	HE						
Frozen	Frozen Ground Veal	1,1,3,3,5 (2,6)	488	33.08	23.05	35.01	23.05	t	t	m	m	+	+	Salmonella spp.	Pos	539	at	at	at	at				Neg	PD	PD
	Ground Beef Crumbles*	1,2,6,0,1 (2,0)	489	-	-	-	-	ng	at	at	at				Neg	540	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	73% Lean Frozen Beef Burger Patties*		490	-	-	-	-	at	at	at	at				Neg	541	at	at	at	at				Neg	NA	NA
	Frozen Beef Burger Patties		491	-	-	-	-	at	at	at	at				Neg	542	at	at	at	at				Neg	NA	NA
	91% Lean Beef Patties	4,5,1,0,1 (2,2)	492	31.68	24.37	32.06	24.70	at	m	m	m	+	+	Salmonella spp.	Pos	543	at	at	at	at				Neg	PD	PD
	88% Lean Beef Patties	1,5,0,2,2 (2,0)	493	-	-	-	-	at	at	at	at				Neg	544	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Ready to Cook Frozen Beef Liver		494	-	-	-	-	at	at	at	at				Neg	545	at	at	at	at				Neg	NA	NA
	Premium Pork Sausage Patties*	1,6,0,0,3 (2,0)	495	31.62	24.93	32.16	25.36	m	m	m	m	+	+	Salmonella spp.	Pos	546	at	at	at	at				Neg	PD	PD
	Hot Pork Sausage Patties*	2,1,3,3,1 (2,0)	496	-	-	-	-	at	at	at	at				Neg	547	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Prime Rib Beef Patties	2,1,1,4,2 (2,0)	497	32.57	24.47	33.30	25.01	m	m	m	m	+	+	Salmonella spp.	Pos	548	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Mild Country Sausage Patties*		498	-	-	-	-	at	at	at	at				Neg	549	at	at	at	at				Neg	NA	NA
	Pork Sausage Links*	4,0,1,1,2 (1,6)	499	31.84	23.00	32.43	23.45	m	m	m	m	+	+	Salmonella spp.	Pos	550	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Cheddar Cheese Sausage Balls*		500	-	-	-	-	ng	ng	ng	at				Neg	551	at	at	at	at				Neg	NA	NA
	80% Lean Beef Patties*	5,6,0,0,1 (2,4)	501	34.40	24.06	34.86	24.69	at	m	m	m	+	+	Salmonella spp.	Pos	552	at	at	at	at				Neg	PD	PD
	Country Style Pork Scrapple*		502	-	-	-	-	at	at	at	at				Neg	553	at	at	at	at				Neg	NA	NA
	Monterey Jack and Roasted Red Pepper Beef Patties		503	-	-	-	-	ng	ng	at	at				Neg	554	at	at	at	at				Neg	NA	NA
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	2,4,2,2,2 (2,0)	504	32.32	23.03	33.31	23.09	ng	m	m	m	+	+	Salmonella spp.	Pos	555	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Angus Chuck Beef Patties		505	-	-	-	-	ng	ng	at	at				Neg	556	at	at	at	at				Neg	NA	NA
	80% Lean Organic Beef Burgers*	6,2,0,1,3 (2,4)	506	33.25	23.98	33.84	24.22	at	m	m	m	+	+	Salmonella spp.	Pos	557	at	at	at	at				Neg	PD	PD
	Grass Fed Beef Burgers		507	-	-	-	-	at	at	at	at				Neg	558	at	at	at	at				Neg	NA	NA

* High fat (≥ 20%) content 6887 sample prep followed; ¹ Identical results produced at both minimum (8 hour) and maximum (24 hour) time points.

Meat & Meat Products (25 g)															Meat & Meat Products (25 g)												Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation							Sample No	ISO 6579-1:2017 Confirmation												
				8 Hour	24 Hour	8 Hour	24 Hour	8 Hour		24 Hour		Microbact Latex		Identification ¹		Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result				
				Instrument Value (ie. CT)		Instrument Value (ie. CT)		XLD	BSA	XLD	BSA	8Hr	24Hr				XLD	HE	XLD	HE								
Raw	80%Lean Ground Beef*		562	-	-	-	-	at	at	at	at				Neg	631	at	at	at	at				Neg	NA	NA		
	73%Lean Ground Beef*	2,1,1,0,1 (1,0)	563	24.90	23.11	25.74	24.49	m	m	m	m	+	+	Salmonella spp.	Pos	632	at	at	at	at				Neg	PD	PD		
	93%Lean Ground Beef		564	-	-	-	-	at	at	at	at				Neg	633	at	at	at	at				Neg	NA	NA		
	Shaved Pork*	1,2,1,1,1 (1,2)	565	26.22	21.91	27.25	23.01	m	m	m	m	+	+	Salmonella spp.	Pos	634	at	at	at	at				Neg	PD	PD		
	Shaved Steak		566	-	-	-	-	at	at	at	at				Neg	635	at	at	at	at				Neg	NA	NA		
	Diced Beef Taco Meat*		567	-	-	-	-	at	at	at	at				Neg	636	at	at	at	at				Neg	NA	NA		
	Fresh Ground Pork*	4,1,0,1,2 (1,6)	568	24.31	21.51	25.21	23.05	m	m	m	m	+	+	Salmonella spp.	Pos	637	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA		
	Pork Loin Chops		569	-	-	-	-	at	at	at	at				Neg	638	at	at	at	at				Neg	NA	NA		
	Country Pork Sausage*	1,1,3,1,2 (1,6)	570	-	-	-	-	at	at	at	at				Neg	639	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND		
	Natural Pork Tenderloin		571	-	-	-	-	at	at	at	at				Neg	640	m	m	at	at				Neg	NA	NA		
	Hot Italian Sausage*	1,1,2,1,4 (2,0)	572	-	-	-	-	at	at	at	at				Neg	641	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND		
	Raw Ground Pork*	1,1,3,1,1 (1,4)	573	26.42	23.04	27.09	24.18	m	m	m	m	+	+	Salmonella spp.	Pos	642	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA		
	Beer Bratwurst Sausage*		574	-	-	-	-	at	at	at	at				Neg	511	at	at	at	at				Neg	NA	NA		
	Flat Iron Flank Steak	1,2,5,1,1 (2,0)	575	26.37	22.61	26.96	24.10	m	m	m	m	+	+	Salmonella spp.	Pos	512	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA		
	Bone in Pork Shoulder Steak		576	-	-	-	-	at	at	at	at				Neg	513	at	at	at	at				Neg	NA	NA		
	Lamb Loin Chops	1,3,3,1,3 (2,2)	577	24.33	22.51	25.08	24.12	m	m	m	m	+	+	Salmonella spp.	Pos	514	at	at	at	at				Neg	PD	PD		
	Flanken Beef Short Ribs*	natural contamination	578	-	-	-	-	at	at	at	at				Neg	515	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND		
Sweet Italian Sausage*		579	-	-	-	-	at	at	at	at				Neg	516	at	at	at	at				Neg	NA	NA			
Thin Sliced Beef Strip Steak		580	-	-	-	-	at	at	at	at				Neg	517	at	at	at	at				Neg	NA	NA			
Beef Bottom Sirloin Steak	2,3,5,1,1 (2,4)	581	-	-	-	-	at	at	at	at				Neg	518	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			

*High fat (≥20%) content 6887 sample prep followed; ¹Identical results produced at both minimum (8 hour) and maximum (24 hour) time points.

Meat & Meat Products (25 g)																Meat & Meat Products (25 g)												Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTest Salmonella - QS5		SureTest Salmonella - 7500		Alternative Confirmation								Sample No	ISO 6579-1:2017 Confirmation												
				8 Hour	24 Hour	8 Hour	24 Hour	8 Hour		24 Hour		Microbact Latex		Identification ¹	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result					
				Instrument Value (CT)		Instrument Value (CT)		XLD	BSA	XLD	BSA	8Hr	24Hr				XLD	HE	XLD	HE					8Hr	24Hr			
Seasoned and Marinated	Teriyaki Pork Tenderloin	1,2,4,1,0 (1,6)	585	29.92	24.50	31.74	25.76	m	m	m	m	+	+	Salmonella spp.	Pos	643	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Came Asada Loin Flank Steak	6,0,0,1,2 (1,8)	586	-	-	-	-	at	at	at	at				Neg	644	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	Chimichurri Loin Flap Steak		587	-	-	-	-	at	at	at	at				Neg	645	at	at	at	at				Neg	NA	NA			
	Roasted Garlic and Herb Pork Tenderloin	1,1,4,1,1 (1,6)	588	28.24	28.23	29.06	30.01	m	m	at	m	+	+	Salmonella spp.	Pos	646	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Apple Wood Smoked Bacon Pork Loin		589	-	-	-	-	at	at	at	at				Neg	647	at	at	at	at				Neg	NA	NA			
	Peppercorn Pork Tenderloin	1,2,2,3,0 (1,6)	590	27.64	23.85	28.88	24.09	m	m	m	m	+	+	Salmonella spp.	Pos	648	at	at	at	at				Neg	PD	PD			
	Seasoned Boneless Beef Brisket	1,2,3,1,1 (1,6)	591	-	-	-	-	at	at	at	at				Neg	522	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND			
	Herb and Olive Oil Pork Tenderloin Medallions		592	-	-	-	-	at	at	at	at				Neg	523	at	at	at	at				Neg	NA	NA			
	Brown Sugar Pork Belly*	0,1,1,4,1 (1,4)	593	25.45	21.89	26.12	22.68	m	m	m	m	+	+	Salmonella spp.	Pos	524	at	at	at	at				Neg	PD	PD			
	Boneless Por Roast Spicy Carnitas		594	-	-	-	-	at	at	at	at				Neg	525	at	at	at	at				Neg	NA	NA			
	BBQ Dry Rub Pork Tenderloin		595	-	-	-	-	at	at	at	at				Neg	526	at	at	at	at				Neg	NA	NA			
	Seasoned Beef Meatloaf*	3,1,4,1,2 (2,2)	596	29.34	23.01	30.48	24.16	m	m	m	m	+	+	Salmonella spp.	Pos	527	m	m	m	m	+	+	Salmonella spp.	Pos	PD	PD			
	Marinated Kalbi Beef Flank Steak		597	-	-	-	-	at	at	at	at				Neg	528	at	at	at	at				Neg	NA	NA			
	Tuscan Herb Pork Loin		598	-	-	-	-	at	at	at	at				Neg	529	at	at	at	at				Neg	NA	NA			
	BBQ Seasoned Pork Tenderloin	1,4,2,0,4 (2,2)	599	-	-	-	-	at	at	at	at				Neg	530	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	Seasoned Pork Chop - California Garlic Medley		600	-	-	-	-	at	at	at	at				Neg	531	at	at	at	at				Neg	NA	NA			
	Pepper Seasoned Beef Loin Steak	5,1,3,1,1 (2,2)	601	28.80	22.86	29.17	23.12	m	m	m	m	+	+	Salmonella spp.	Pos	532	at	at	at	at				Neg	PD	PD			
	Italian Seasoned Beef and Pork Meatballs*		602	-	-	-	-	at	at	at	at				Neg	533	at	at	at	at				Neg	NA	NA			
	Chophouse Dry Blend Seasoned Pork Chops	4,4,5,0,1 (2,8)	603	-	-	-	-	at	at	at	at				Neg	534	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	Garlic and Herb Dry Rubbed Loin Chops		604	-	-	-	-	at	at	at	at				Neg	535	at	at	at	at				Neg	NA	NA			

* High fat (≥20%) content 6887 sample prep followed; ¹ Identical results produced at both minimum (8 hour) and maximum (24 hour) time points.

Meat & Meat Products (25 g)																Meat & Meat Products (25 g)												Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation								Sample No	ISO 6579-1:2017 Confirmation												
				8 Hour	24 Hour	8 Hour	24 Hour	8 Hour		24 Hour		Microbact Latex		Identification ¹	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result					
				Instrument Value (CT)	Instrument Value (CT)	XLD	BSA	XLD	BSA	8Hr	24Hr	XLD	HE				XLD	HE	8Hr	24Hr									
Frozen	Frozen Ground Veal		608	-	-	-	-	ng	ng	at	at				Neg	539	at	at	at	at				Neg	NA	NA			
	Ground Beef Crumbles*	1,2,6,0,1 (2,0)	609	26.66	22.79	26.92	22.69	t	t	m	m	+	+	Salmonella spp.	Pos	540	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	73% Lean Frozen Beef Burger Patties*		610	-	-	-	-	at	at	at	at				Neg	541	at	at	at	at				Neg	NA	NA			
	Frozen Beef Burger Patties		611	-	-	-	-	at	at	at	at				Neg	542	at	at	at	at				Neg	NA	NA			
	91% Lean Beef Patties	4,5,1,0,1 (2,2)	612	27.72	22.10	28.08	21.90	m	m	m	m	+	+	Salmonella spp.	Pos	543	at	at	at	at				Neg	PD	PD			
	88% Lean Beef Patties	1,5,0,2,2 (2,0)	613	35.25	30.35	36.27	30.70	m	m	m	m	+	+	Salmonella spp.	Pos	544	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Ready to Cook Frozen Beef Liver		614	-	-	-	-	ng	ng	ng	ng				Neg	545	at	at	at	at				Neg	NA	NA			
	Premium Pork Sausage Patties*		615	-	-	-	-	at	at	at	at				Neg	546	at	at	at	at				Neg	NA	NA			
	Hot Pork Sausage Patties*	2,1,3,3,1 (2,0)	616	-	-	-	-	at	at	at	at				Neg	547	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	Prime Rib Beef Patties	2,1,1,4,2 (2,0)	617	28.76	22.06	28.96	22.15	m	m	m	m	+	+	Salmonella spp.	Pos	548	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Mild Country Sausage Patties*		618	-	-	-	-	at	at	at	at				Neg	549	at	at	at	at				Neg	NA	NA			
	Pork Sausage Links*	4,0,1,1,2 (1,6)	619	-	-	-	-	ng	ng	at	at				Neg	550	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	Cheddar Cheese Sausage Balls*		620	-	-	-	-	ng	ng	ng	ng				Neg	551	at	at	at	at				Neg	NA	NA			
	80% Lean Beef Patties*		621	-	-	-	-	at	at	at	at				Neg	552	at	at	at	at				Neg	NA	NA			
	Country Style Pork Scrapple*	1,1,2,1,3 (1,6)	622	25.84	20.83	26.53	21.76	t	t	m	m	+	+	Salmonella spp.	Pos	553	at	at	at	at				Neg	PD	PD			
	Monterey Jack and Roasted Red Pepper Beef Patties		623	-	-	-	-	at	at	at	at				Neg	554	at	at	at	at				Neg	NA	NA			
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	2,4,2,2,2 (2,0)	624	29.02	20.84	29.04	21.04	m	m	m	m	+	+	Salmonella spp.	Pos	555	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Angus Chuck Beef Patties		625	-	-	-	-	ng	at	at	at				Neg	556	at	at	at	at				Neg	NA	NA			
	80% Lean Organic Beef Burgers*	6,2,0,1,3 (2,4)	626	28.77	21.64	29.06	21.77	m	m	m	m	+	+	Salmonella spp.	Pos	557	at	at	at	at				Neg	PD	PD			
	Grass Fed Beef Burgers	1,2,4,0,1 (1,6)	627	-	-	-	-	at	at	at	at				Neg	558	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			

*High fat (≥20%) content 6887 sample prep followed; ¹Identical results produced at both minimum (8 hour) and maximum (24 hour) time points.

PIF (375 g)											PIF (25 g)										Final Agreement
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation									
				18 Hour	18 Hour	18 Hour	Microbac t Latex	Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result				
				Instrument Value (CT)		XLD				BSA		XLD	HE					XLD	HE		
Powdered Infant Formula (no Probiotics)	Premium Milk Based Powdered Formula w/ Iron (no probiotics)		62	-	-	ng	ng			Neg	72	ng	ng	ng	ng				Neg	NA	
	Powder Infant Formula (no Probiotics)		64	-	-	ng	ng			Neg	74	ng	ng	ng	ng				Neg	NA	
	Soy Based Infant Formula With Iron (no Probiotics)	2,3,2,1 (2,0)	65	19.78	19.90	t	t	+	Salmonella spp.	Pos	75	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Gentle Soy Formula (no Probiotics)	4,1,1,2,3 (2,2)	68	18.86	19.53	t	t	+	Salmonella spp.	Pos	78	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Plant Based Dairy Free Formula (no Probiotics)	1,1,2,0,2 (1,2)	69	26.74	27.35	t	t	+	Salmonella spp.	Pos	79	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Milk Based Infant Formula With Iron (no Probiotics)	2,1,2,3,1 (1,8)	117	22.39	23.11	t	t	+	Salmonella spp.	Pos	121	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Infant Formula with A2 β - Casein Protein (no Probiotics)	2,3,1,1,2 (1,8)	118	27.29	28.07	t	t	+	Salmonella spp.	Pos	122	ng	ng	ng	ng				Neg	PD	
	Infant Formula with Iron		125	-	-	ng	ng			Neg	171	ng	ng	ng	ng				Neg	NA	
	Soy infant formula with Iron	4,3,5,1,1 (2,8)	126	19.69	20.82	m	m	+	Salmonella spp.	Pos	172	ng	ng	ng	ng				Neg	PD	
	Breast Milk Substitute Infant Formula		127	-	-	ng	ng			Neg	173	ng	ng	ng	ng				Neg	NA	
	Milk Based infant Formula	6,2,1,0,4 (2,6)	128	22.11	21.79	t	t	+	Salmonella spp.	Pos	174	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Infant Formula Plus for Premature Infants		129	-	-	ng	ng			Neg	175	ng	ng	ng	ng				Neg	NA	
	Whole Milk Infant Formula	1,1,5,1,4 (2,4)	130	18.90	19.87	t	t	+	Salmonella spp.	Pos	176	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Goat Milk Based Infant Formula	6,2,1,1,6 (3,2)	131	19.99	21.49	t	m	+	Salmonella spp.	Pos	177	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Infant Formula with Rice Base for Sensitivity		132	-	-	ng	ng			Neg	178	ng	ng	ng	ng				Neg	NA	
	Infant Formula for Food Sensitivities	2,2,3,2,4 (2,6)	133	19.74	20.81	t	t	+	Salmonella spp.	Pos	179	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Infant formula for Lactose Sensitivity		134	-	-	ng	ng			Neg	180	ng	ng	ng	ng				Neg	NA	
	Non-GMO Organic Soy Based Infant Formula	6,3,1,1,1 (2,4)	135	19.59	20.00	t	t	+	Salmonella spp.	Pos	181	ng	ng	ng	ng				Neg	PD	
	Organic Goat Milk Infant Formula		136	-	-	ng	ng			Neg	182	ng	ng	ng	ng				Neg	NA	
	Organic Sensitive DHA and ARA Infant Formula	1,5,1,3,2 (2,4)	137	19.98	21.14	t	t	+	Salmonella spp.	Pos	183	t	t	t	t	+	+	Salmonella spp.	Pos	PA	

PIF (375 g)											PIF (25 g)								Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation								
				18 Hour	18 Hour	18 Hour	Microbact Latex	Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result			
				Instrument Value (CT)		XLD				BSA		XLD	HE					XLD		HE
Powdered Infant Formula (with Probiotics)	Grass Fed Milk Based Formula w/ Probiotics	2,1,1,2,2 (1,6)	61	27.71	28.15	t	t	+	Salmonella spp.	Pos	71	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Organic Milk Based Infant Formula With Iron and Probiotics		63	-	-	ng	ng			Neg	73	ng	ng	ng	ng				Neg	NA
	Organic Dairy Infant Formula w/ Probiotics	3,3,1,0,0 (1,4)	66	19.28	21.00	t	t	+	Salmonella spp.	Pos	76	ng	ng	ng	ng				Neg	PD
	Gentle Complete Nutrition Formula w/ Probiotics		67	-	-	ng	ng			Neg	77	ng	ng	ng	ng				Neg	NA
	Complete Infant Formula w/ Probiotics	2,2,5,0,1 (2,0)	70	18.62	18.55	t	t	+	Salmonella spp.	Pos	80	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Total Milk Based Infant Formula w/ Probiotics	5,6,0,0,1 (2,4)	119	20.74	22.70	t	t	+	Salmonella spp.	Pos	123	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Gentle Digestive Infant Formula w/ Probiotics	2,3,4,1,1 (2,2)	120	23.70	24.72	t	t	+	Salmonella spp.	Pos	124	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Extensive HA for Milk Intolerances w/ Probiotics		138	-	-	ng	at			Neg	184	ng	ng	ng	ng				Neg	NA
	SoothePro for Gentle Tummys w/ Probiotics	2,1,1,3,1 (1,6)	139	22.44	22.67	t	t	+	Salmonella spp.	Pos	185	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Organic Milk Based Formula w/ Probiotics		140	-	-	at	at			Neg	186	ng	ng	ng	ng				Neg	NA
	Organic Grass Fed Cow Milk Based Formula w/ Probiotics		141	-	-	ng	ng			Neg	187	ng	ng	ng	ng				Neg	NA
	Hypoallergenic Infant Formula w/ Iron and Probiotics	1,5,1,1,1 (1,8)	142	20.23	20.67	t	t	+	Salmonella spp.	Pos	188	ng	ng	ng	ng				Neg	PD
	Nan SupremePro w/ Probiotics	1,3,1,2,2 (1,8)	143	21.73	24.35	t	t	+	Salmonella spp.	Pos	189	ng	ng	ng	ng				Neg	PD
	Pure Bliss Non - GMO milk based formula	1,4,1,3,1 (2,0)	144	20.63	21.66	t	t	+	Salmonella spp.	Pos	190	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Neocate Amino Acid Bas Infant Formula	1,2,2,2,3 (2,0)	145	24.06	24.61	t	t	+	Salmonella spp.	Pos	191	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Premium Goat Milk Formula with Methylfolate		146	-	-	at	at			Neg	192	ng	ng	ng	ng				Neg	NA
	Gold Plus Milk Based Infant Formula	2,1,2,0,2 (1,4)	147	24.79	25.06	t	t	+	Salmonella spp.	Pos	193	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Nan ExpertPro Sensipro w/ Probiotics		148	-	-	ng	ng			Neg	194	ng	ng	ng	ng				Neg	NA
	Nutramigen Hypoallergenic w/ Probiotics	1,1,1,4,1 (1,6)	149	24.26	32.14	t	t	+	Salmonella spp.	Pos	195	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Organic Dairy Infant Formula w/ Iron and Probiotics		639	-	-	at	at			Neg	654	ng	ng	ng	ng				Neg	NA

PIF (375 g)											PIF (25 g)										Final Agreement
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation									
				18 Hour	18 Hour	18 Hour	Microbact Latex	Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result				
				Instrument Value (T)		XLD				BSA		XLD	HE					XLD	HE		
Related Products/ Ingredients	Organic Crispy Beet and Berry Fruit Chews	2,3,1,4,1 (2,2)	151	19.85	21.16	t	t	+	Salmonella spp.	Pos	197	ng	ng	ng	ng				Neg	PD	
	Banana and Strawberry Puff Cereal	4,2,3,3,1 (2,6)	152	19.67	19.92	t	t	+	Salmonella spp.	Pos	198	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Rice based Baby Cereal		153	-	-	ng	ng			Neg	199	ng	ng	ng	ng				Neg	NA	
	Multi-grain Baby Cereal		154	-	-	ng	ng			Neg	200	ng	ng	ng	ng				Neg	NA	
	Oatmeal, Carrot, Lentils, and Apple Baby Cereal	2,2,0,3,1 (1,6)	155	22.26	22.71	t	t	+	Salmonella spp.	Pos	201	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Organic Apple and Carrot Baby Oatmeal		156	-	-	ng	ng			Neg	202	ng	ng	ng	ng				Neg	NA	
	Infant Oatmeal	2,1,0,1,3 (1,4)	157	22.58	23.14	t	t	+	Salmonella spp.	Pos	203	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Banana and Carrot Oat Bar		158	-	-	ng	ng			Neg	204	ng	ng	ng	ng				Neg	NA	
	Arrow Root Biscuits	1,1,1,4,2 (1,8)	159	22.58	22.70	m	t	+	Salmonella spp.	Pos	205	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Oats and Barley Cereal Blend		160	-	-	at	at			Neg	206	ng	ng	ng	ng				Neg	NA	
	Rice Based Baby Cereal	1,2,3,1,1 (1,6)	161	21.06	21.02	t	t	+	Salmonella spp.	Pos	207	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Mild Cheddar and Veggie Infant Snack Puffs		162	-	-	ng	ng			Neg	208	ng	ng	ng	ng				Neg	NA	
	Infant Oatmeal with Dried Strawberries and Bananas	4,1,4,2,1 (2,4)	163	19.27	19.27	m	t	+	Salmonella spp.	Pos	209	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Banana Flavored Infant Oatmeal		164	-	-	at	at			Neg	210	at	at	at	at				Neg	NA	
	Organic Infant Chickpea and Apple Oatmeal	1,2,2,0,2 (1,4)	165	21.17	20.87	t	t	+	Salmonella spp.	Pos	211	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Dried Blueberry, Banana, and Sweet Potato Fruit Chews		166	-	-	ng	ng			Neg	212	ng	ng	ng	ng				Neg	NA	
	Oat, Rice, and Prune Infant Cereal	0,1,1,0,3 (1,0)	167	-	-	ng	ng			Neg	213	t	t	t	t	+	+	Salmonella spp.	Pos	ND	
	Wheat and Banana Fruit Cereal	2,1,1,1,1 (1,2)	168	21.23	21.44	t	t	+	Salmonella spp.	Pos	214	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Banana, Almond, and Buckwheat Cereal	2,0,3,3,2 (2,0)	169	20.60	21.15	t	t	+	Salmonella spp.	Pos	215	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Banana and Strawberry Cereal Bars		636	-	-	ng	ng			Neg	651	ng	ng	ng	ng				Neg	NA	
	Strawberry and Prune Cereal Bars		637	-	-	ng	ng			Neg	652	ng	ng	ng	ng				Neg	NA	
	Sweet Potato and Apple Oatmeal		638	-	-	ng	ng			Neg	653	ng	ng	ng	ng				Neg	NA	
	Raspberry and Apple Cereal Bars		640	-	-	ng	ng			Neg	655	ng	ng	ng	ng				Neg	NA	
	Blueberry Cereal Snack Puffs		641	-	-	ng	ng			Neg	656	ng	ng	ng	ng				Neg	NA	
	Organic Fruit Chews		642	-	-	ng	ng			Neg	657	ng	ng	ng	ng				Neg	NA	

Vegetables (375 g)															Vegetables (25 g)											Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation						Sample No	ISO 6579-1:2017 Confirmation												
				10 Hour	24 Hour	10 Hour	24 Hour	10 Hour		24 Hour		Microbact Latex			Identification ¹	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result			
				Instrument Value (CT)		Instrument Value (CT)		XLD	BSA	XLD	BSA	10Hr	24Hr				XLD	HE	XLD	HE					10 Hour		
Sprouted Seeds and Leafy Greens	Radish Sprouts		21	-	-	-		at	at	at	at				Neg	31	at	at	at	at				Neg	NA	NA	
	Celery Sprouts and Hearts	3,2,1,1,1 (1,6)	22	26.63	23.42	27.00	23.32	m	m	m	m	+	+	Salmonella spp.	Pos	32	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Broccoli Sprouts		23	-	-	-	-	at	at	at	at				Neg	33	at	at	at	at				Neg	NA	NA	
	Pea Tips and Sprouts	1,1,1,0,1 (0,8)	24	-	-	-	-	at	at	at	at				Neg	34	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND	
	Sprouting Cauliflower	2,3,2,2,1 (2,0)	25	25.88	19.89	26.76	20.15	m	m	m	m	+	+	Salmonella spp.	Pos	35	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Baby Spinach	2,1,1,0,1 (1,0)	26	-	-	-	-	at	at	at	at				Neg	36	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND	
	Romaine Hearts		27	-	-	-	-	ng	at	at	at				Neg	37	ng	ng	ng	ng				Neg	NA	NA	
	Arugula		28	-	-	-	-	at	at	at	at				Neg	38	ng	ng	ng	ng				Neg	NA	NA	
	Spring Mix Greens	1,2,1,0,2 (1,2)	29	26.46	21.56	27.10	22.08	m	m	m	m	+	+	Salmonella spp.	Pos	39	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Collard Greens	2,2,0,1,1 (1,2)	30	33.70	23.44	33.61	23.52	m	m	m	m	+	+	Salmonella spp.	Pos	40	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Alfalfa Sprouts	1,2,2,3,1 (1,8)	97	35.24	21.64	35.33	21.35	at	m	m	m	+	+	Salmonella spp.	Pos	102	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Clover Sprouts	2,2,0,1,2 (1,4)	98	32.81	20.45	33.10	20.39	m	m	t	t	+	+	Salmonella spp.	Pos	103	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Romaine Hearts	2,1,0,1,2 (1,2)	99	26.08	23.84	26.48	23.35	m	m	m	m	+	+	Salmonella spp.	Pos	104	at	at	at	at				Neg	PD	PD	
	Turnip Greens	2,0,0,3,1 (1,2)	100	34.41	27.85	35.15	28.30	m ²	at	m	m	+	+	Salmonella spp.	Pos	105	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Tender Whole Spinach	2,2,1,1,1 (1,4)	101	35.14	29.16	36.27	30.10	m ²	at	m	m	+	+	Salmonella spp.	Pos	106	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Field Greens	2,1,3,1,0 (1,4)	352	28.79	26.60	30.03	27.07	m	m	m	m	+	+	Salmonella spp.	Pos	406	at	at	at	at				Neg	PD	PD	
	Mustard Greens		353	-	-	-	-	at	at	at	at				Neg	407	at	at	at	at				Neg	NA	NA	
	Power Crunch Salad Blend		354	-	-	-	-	at	at	at	at				Neg	408	at	at	at	at				Neg	NA	NA	
	Green Leaf Lettuce		355	-	-	-	-	at	at	at	at				Neg	409	at	at	at	at				Neg	NA	NA	
	Romaine Lettuce		356	-	-	-	-	ng	ng	ng	ng				Neg	410	at	at	at	at				Neg	NA	NA	
	Mustard Green Sprouts		357	-	-	-	-	at	at	at	at				Neg	411	at	at	at	at				Neg	NA	NA	
	Mixed Greens	natural contamination	358	30.91	22.54	32.09	23.01	m	m	m	m	+	+	Salmonella spp.	Pos	412	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA	
	Romaine Head	natural contamination	359	36.60	29.78	37.36	30.33	m	m	m	m	+	+	Salmonella spp.	Pos	413	at	at	at	at				Neg	PD	PD	

¹ Identical results produced at both minimum (10 hour) and maximum (24 hour) time points; ² Sample was confirmed through troubleshooting procedure (see IFU).

Vegetables (375 g)															Vegetables (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation								Sample No	ISO 6579-1:2017 Confirmation									
				10 Hour	24 Hour	10 Hour	24 Hour	10 Hour		24 Hour		Microbact Latex		Identification ¹	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (CT)	Instrument Value (CT)	XLD	BSA	XLD	BSA	10Hr	24Hr	XLD	HE				XLD	HE	10 Hour	24 Hour						
Vegetables	Eclamame		360	-	-	-	-	at	at	at	at				Neg	414	at	at	at	at				Neg	NA	NA
	French Style Green Beans	1,8,0,0,1 (2,0)	361	28.78	22.41	29.74	22.89	m	m	m	m	+	+	Salmonella spp.	Pos	415	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Baby Lima Beans		362	-	-	-	-	at	at	at	at				Neg	416	at	at	at	at				Neg	NA	NA
	Radishes		363	-	-	-	-	at	at	at	at				Neg	417	at	at	at	at				Neg	NA	NA
	Cauliflower	natural contamination	364	32.53	26.03	33.09	26.60	m	m	m	m	+	+	Salmonella spp.	Pos	418	at	at	at	at				Neg	PD	PD
	Baby Carrots	1,2,3,1,1 (1,6)	365	-	-	-	-	at	at	at	at				Neg	419	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Brussel Sprouts		366	-	-	-	-	at	at	at	at				Neg	420	at	at	at	at				Neg	NA	NA
	Mini Seedless Cucumbers	3,4,0,4,0 (2,2)	367	-	-	-	-	at	at	at	at				Neg	421	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Organic Yellow Squash		368	-	-	-	-	at	at	at	at				Neg	422	at	at	at	at				Neg	NA	NA
	Artichokes	1,1,0,2,4 (1,6)	369	-	-	-	-	at	at	at	at				Neg	423	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Eggplant		370	-	-	-	-	at	at	at	at				Neg	424	at	at	at	at				Neg	NA	NA
	Whole Kernel Corn	1,1,3,4,0 (1,8)	371	29.07	25.29	29.78	25.34	m	m	m	m	+	+	Salmonella spp.	Pos	425	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Whole Okra		372	-	-	-	-	at	at	at	at				Neg	426	at	at	at	at				Neg	NA	NA
	Frozen Sweet Corn	1,2,2,2,2 (1,4)	373	36.97	34.84	39.51	35.31	m	m	m	m	+	+	Salmonella spp.	Pos	427	at	at	at	at				Neg	PD	PD
	Frozen Mixed Vegetables	2,4,0,0,1 (1,4)	374	29.39	23.17	30.82	23.34	m	m	m	m	+	+	Salmonella spp.	Pos	428	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Asparagus Spears		375	-	-	-	-	at	at	at	at				Neg	429	at	at	at	at				Neg	NA	NA
	Butternut Squash	1,2,3,0,0 (1,2)	376	-	-	-	-	at	at	ng	at				Neg	430	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Cut Green Beans		377	-	-	-	-	ng	ng	at	at				Neg	431	at	at	at	at				Neg	NA	NA
	Frozen Broccoli	2,1,0,5,1 (1,8)	378	29.42	22.32	30.02	22.45	t	t	m	m	+	+	Salmonella spp.	Pos	432	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Frozen Lima Beans	1,1,6,0,1 (1,8)	379	28.09	20.06	28.88	20.38	t	t	m	m	+	+	Salmonella spp.	Pos	433	ng	ng	ng	ng				Neg	PD	PD
	Frozen Cauliflower		380	-	-	-	-	ng	ng	ng	ng				Neg	434	ng	ng	ng	ng				Neg	NA	NA
	Frozen Peas	1,1,3,1,1 (1,4)	381	26.35	20.87	27.21	20.89	m	t	m	t	+	+	Salmonella spp.	Pos	435	at	at	at	at				Neg	PD	PD
	Frozen Green Beans		382	-	-	-	-	ng	ng	ng	ng				Neg	436	ng	ng	ng	ng				Neg	NA	NA

¹ Identical results produced at both minimum (10 hour) and maximum (24 hour) time points.

Vegetables (375 g)																Vegetables (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation								Sample No	ISO 6579-1:2017 Confirmation										
				10 Hour	24 Hour	10 Hour	24 Hour	10 Hour		24 Hour		Microbact Latex		Identification ¹	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result			
				Instrument Value (CT)		Instrument Value (CT)		XLD	BSA	XLD	BSA	10Hr	24Hr				XLD	HE	XLD	HE					10 Hour		
Fruits and juices	Frozen Sliced Strawberries and Bananas	2,1,0,2,1 (1,2)	383	-	-	-	-	ng	ng	ng	ng	/	/	/	Neg	437	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND	
	Frozen Strawberry and Mango Blend	2,5,1,1,4 (2,6)	384	27.19	19.36	27.85	20.06	t	t	t	t	+	+	Salmonella spp.	Pos	438	at	at	at	at	/	/	/	Neg	PD	PD	
	Frozen Triple Berry Medley	/	385	-	-	-	-	ng	ng	ng	ng	/	/	/	Neg	439	at	at	at	at	/	/	/	Neg	NA	NA	
	Frozen All Natural Passion Fruit	0,1,2,4,2 (1,8)	386	-	-	-	-	ng	ng	ng	ng	/	/	/	Neg	440	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND	
	Peaches	4,5,1,1,0 (2,2)	387	26.38	20.86	27.50	21.20	t	t	m	m	+	+	Salmonella spp.	Pos	441	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA	
	Gala Apples	1,0,5,0,4 (2,0)	388	-	-	-	-	ng	at	at	at	/	/	/	Neg	442	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND	
	Frozen Dragon Fruit Smoothie Blend Puree	/	389	-	-	-	-	at	at	at	at	/	/	/	Neg	443	at	at	at	at	/	/	/	Neg	NA	NA	
	Frozen Mango Chunks	0,2,2,3,1 (1,2)	390	-	-	-	-	at	at	at	at	/	/	/	Neg	444	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND	
	Pineapple Wedges	1,5,3,2,1 (2,4)	391	27.74	20.20	34.75	21.05	t	t	t	t	+	+	Salmonella spp.	Pos	445	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA	
	Frozen Whole Strawberries	/	392	-	-	-	-	at	at	at	at	/	/	/	Neg	446	at	at	at	at	/	/	/	Neg	NA	NA	
	Red Pear	/	393	-	-	-	-	at	at	at	at	/	/	/	Neg	447	ng	ng	at	at	/	/	/	Neg	NA	NA	
	Green Seedless Grapes	2,4,0,2,2 (2,0)	394	29.32	21.81	30.22	22.18	m	t	t	t	+	+	Salmonella spp.	Pos	448	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA	
	Fresh Cut Cantaloupe	/	395	-	-	-	-	at	at	at	at	/	/	/	Neg	449	at	at	at	at	/	/	/	Neg	NA	NA	
	Fresh Cut Seedless Watermelon	6,0,3,1,2 (2,4)	396	29.91	18.32	31.07	19.15	t	t	t	t	+	+	Salmonella spp.	Pos	450	ng	ng	at	at	/	/	/	Neg	PD	PD	
	Blueberries	/	397	-	-	-	-	ng	at	at	at	/	/	/	Neg	451	at	at	ng	ng	/	/	/	Neg	NA	NA	
	Strawberries	/	398	-	-	-	-	at	at	at	at	/	/	/	Neg	452	at	at	at	at	/	/	/	Neg	NA	NA	
	Raspberries	/	399	-	-	-	-	at	at	at	at	/	/	/	Neg	453	at	at	at	at	/	/	/	Neg	NA	NA	
	Blackberries	1,1,3,4,5 (2,8)	400	25.75	19.15	27.07	19.67	t	t	t	t	+	+	Salmonella spp.	Pos	454	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA	
	Clementines	/	401	-	-	-	-	at	at	at	at	/	/	/	Neg	455	at	at	at	at	/	/	/	Neg	NA	NA	
	Frozen Strawberry and Banana Smoothie Blend Puree	/	402	-	-	-	-	at	at	at	at	/	/	/	Neg	456	at	at	at	at	/	/	/	Neg	NA	NA	
	Sliced Cantaloupe	/	403	-	-	-	-	at	at	at	at	/	/	/	Neg	457	at	at	at	at	/	/	/	Neg	NA	NA	
	Fresh Bananas	natural contamination	404	27.06	24.72	28.66	25.26	m	m	m	m	+	+	Salmonella spp.	Pos	458	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Kwi	/	405	-	-	-	-	at	at	at	at	/	/	/	Neg	459	at	at	at	at	/	/	/	Neg	NA	NA	

¹ Identical results produced at both minimum (10 hour) and maximum (24 hour) time points.

Animal Feed (150 g) ¹											Animal Feed (25 g) ¹								Final Agreement (QS5)	Final Agreement (7500)	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation									
				20 Hour	20 Hour	20 Hour	Microbact Latex	Final Result (QS5)	Final Result (7500)	MKTTn		RVS		Poly O	Poly H	Identification	Final Result				
				Instrument Value (CT)		XLD				BSA		XLD	HE					XLD			HE
Pet Feed	Junior cat kibble	4.4	1854699	-	-	ng	ng		Neg	Neg	1854699	ng	ng	ng	ng				Neg	NA	NA
	Food for dwarf rabbits	4.4	1854700	-	-	ng	ng		Neg	Neg	1854700	ng	ng	ng	ng				Neg	NA	NA
	Macaroni for dogs	4.4	1854701	-	-	ng	ng		Neg	Neg	1854701	ng	ng	ng	ng				Neg	NA	NA
	Dog food - 25 kg	4.4	1854702	-	-	ng	ng		Neg	Neg	1854702	ng	ng	ng	ng				Neg	NA	NA
	Bites in dogsauce	4.4	1854703	-	-	ng	ng		Neg	Neg	1854703	ng	ng	ng	ng				Neg	NA	NA
	SlowCooked in Cat Sauce	4.4	1854704	-	-	ng	ng		Neg	Neg	1854704	ng	ng	ng	ng				Neg	NA	NA
	Hamster food	4.2	1854705	-	-	ng	ng		Neg	Neg	1854705	ng	ng	ng	ng				Neg	NA	NA
	Food for dwarf rabbits	4.2	1854708	-	-	ng	ng		Neg	Neg	1854708	ng	ng	ng	ng				Neg	NA	NA
	Cat kibble without cereals	1.4	1854751	23.27	26.87	t	t	+	Pos	Pos	1854751	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Dog food with veal and carrots	1.4	1854752	24.66	24.01	t	t	+	Pos	Pos	1854752	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Cat kibble	1.4	1854753	22.21	23.28	t	t	+	Pos	Pos	1854753	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Terrine in sauce for cats - salmon / carrots	2.6	1854754	26.52	26.30	t	t	+	Pos	Pos	1854754	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Cat terrine without cereals	3.2	1854755	19.10	19.58	t	t	+	Pos	Pos	1854755	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Kibble for little dog	3.2	1854756	23.76	24.70	t	t	+	Pos	Pos	1854756	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Kibble for big dog	2.8	1854757	23.35	22.69	t	t	+	Pos	Pos	1854757	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Beef terrine for cat	2.8	1854758	20.66	20.67	t	t	+	Pos	Pos	1854758	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Lamb terrine for cat	3.8	1854759	20.11	21.11	t	t	+	Pos	Pos	1854759	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Poultry and carrot terrine for dog	3.8	1854760	21.63	22.80	t	t	+	Pos	Pos	1854760	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Chicken and vegetables terrine for dog	3.6	1854761	20.82	20.96	t	t	+	Pos	Pos	1854761	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Terrine in sauce for cats - poultry / green bean	3.6	1854762	19.92	19.29	t	t	+	Pos	Pos	1854762	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Food for guinea pigs	4.2	1854706	-	-	ng	ng		Neg	Neg	1854706	ng	ng	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Bird food	4.2	1854707	-	-	t	t	+	Neg	Neg	1854707	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Cat food		1854763	-	37.54	ng	ng		Neg	Neg	1854763	ng	ng	ng	ng				Neg	NA	PPNA
	Beef dog food		1854764	39.99	-	ng	ng		Neg	Neg	1854764	ng	ng	ng	ng				Neg	PPNA	NA
	Dog kibble		1854765	-	-	ng	ng		Neg	Neg	1854765	ng	ng	ng	ng				Neg	NA	NA

¹ Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

Animal Feed (150 g) ¹											Animal Feed (25 g) ¹										Final Agreement (QS5)	Final Agreement (7500)	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation											
				20 Hour	20 Hour	20 Hour	Microbact Latex	Final Result (QS5)	Final Result (7500)	MKTTn		RVS		Poly O	Poly H	Identification	Final Result						
				Instrument Value (CT)		XLD				BSA		XLD	HE					XLD	HE				
Livestock Feed	Poultry feed	32	1778879	-	-	ng	ng		Neg	Neg	1778879	ng	ng	ng	ng				Neg	NA	NA		
	Oats	1.0	1854717	-	37.70	ng	ng		Neg	Neg	1854717	ng	ng	ng	ng				Neg	NA	PPNA		
	Rapeseed meal	1.0	1854718	-	-	ng	ng		Neg	Neg	1854718	ng	ng	ng	ng				Neg	NA	NA		
	Rabbit food	1.0	1854719	-	-	ng	ng		Neg	Neg	1854719	ng	ng	ng	ng				Neg	NA	NA		
	Corn and rapeseed flour	1.0	1854720	-	-	ng	ng		Neg	Neg	1854720	ng	ng	ng	ng				Neg	NA	NA		
	Horse food		1854782	-	-	ng	ng		Neg	Neg	1854782	ng	ng	ng	ng				Neg	NA	NA		
	Fish feed		1854783	-	-	ng	ng		Neg	Neg	1854783	ng	ng	ng	ng				Neg	NA	NA		
	Barley granulet		1854784	-	-	ng	ng		Neg	Neg	1854784	ng	ng	ng	ng				Neg	NA	NA		
	Corn flour		1854785	-	-	ng	ng		Neg	Neg	1854785	ng	ng	ng	ng				Neg	NA	NA		
	Pig food		1854786	-	-	ng	ng		Neg	Neg	1854786	ng	ng	ng	ng				Neg	NA	NA		
	Horse food	32	1778878	27.4	25.61	t	t	+	Pos	Pos	1778878	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA		
	Pig food	32	1778881	-	-	ng	ng		Neg	Neg	1778881	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND		
	Fish food	32	1778882	26.42	26.48	t	t	+	Pos	Pos	1778882	ng	ng	ng	ng				Neg	PD	PD		
	Corn flour	1.0	1854715	-	-	t	t	+	Neg	Neg	1854715	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND		
	Barley granulet	1.0	1854716	34.44	33.1	t	t	+	Pos	Pos	1854716	ng	ng	ng	ng				Neg	PD	PD		
	Poultry feed	3.0	1854777	35.17	37.13	t	t	+	Pos	Pos	1854777	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA		
	Oats	3.0	1854778	27.03	26.66	t	t	+	Pos	Pos	1854778	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA		
	Soybean meal	3.0	1854779	-	40.6	ng	ng		Neg	Pos	1854779	t	t	t	t	+	+	Salmonella spp.	Pos	ND	PPND		
	Sheep feed	3.0	1854780	28.99	29.12	t	t	+	Pos	Pos	1854780	ng	ng	ng	ng				Neg	PD	PD		
	Lamb feed	3.0	1854781	-	-	ng	ng		Neg	Neg	1854781	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND		

¹ Note that these data are generated at MicroSept, a qualified AFNOR expert lab.

Animal Feed (150 g) ¹											Animal Feed (25 g) ¹											Final Agreement (QS5)	Final Agreement (7500)
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation											
				20 Hour	20 Hour	20 Hour	Microbact Latex	Final Result (QS5)	Final Result (7500)	MKTTn		RVS		Poly O	Poly H	Identification	Final Result						
				Instrument Value (CT)		XLD				BSA													
Ingredients for Feed Products	Soy proteins		2319027	-	-	ng	ng		Neg	Neg	2319027	ng	ng	ng	ng				Neg	NA	NA		
	Insect meal		2319028	-	-	ng	ng		Neg	Neg	2319028	ng	ng	ng	ng				Neg	NA	NA		
	Chicken meal		2319029	-	-	ng	ng		Neg	Neg	2319029	ng	ng	ng	ng				Neg	NA	NA		
	Beef meal		2319030	-	-	ng	ng		Neg	Neg	2319030	ng	ng	ng	ng				Neg	NA	NA		
	Fish meal		2319031	-	-	ng	ng		Neg	Neg	2319031	ng	ng	ng	ng				Neg	NA	NA		
	Poultry protein concentrate		2319032	-	-	ng	ng		Neg	Neg	2319032	ng	ng	ng	ng				Neg	NA	NA		
	Rice fiber		2319033	-	-	ng	ng		Neg	Neg	2319033	ng	ng	ng	ng				Neg	NA	NA		
	Pea fiber		2319034	-	-	ng	ng		Neg	Neg	2319034	ng	ng	ng	ng				Neg	NA	NA		
	Cereals		2319035	-	-	ng	ng		Neg	Neg	2319035	ng	ng	ng	ng				Neg	NA	NA		
	Broad bean flour		2319036	-	-	ng	ng		Neg	Neg	2319036	ng	ng	ng	ng				Neg	NA	NA		
	Soy proteins	24	2319037	30.29	29.65	t	t	+	Pos	Pos	2319037	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA		
	Insect meal	3.6	2319038	32.56	33.30	t	t	+	Pos	Pos	2319038	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA		
	Chicken meal	3.8	2319039	21.55	21.22	t	t	+	Pos	Pos	2319039	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA		
	Beef meal	3.6	2319040	20.92	20.09	t	t	+	Pos	Pos	2319040	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA		
	Fish meal	5.0	2319041	22.2	21.88	t	t	+	Pos	Pos	2319041	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA		
	Poultry protein concentrate	3.8	2319042	36.14	37.48	t	t	+	Pos	Pos	2319042	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA		
	Rice fiber	3.2	2319043	21.71	20.47	t	t	+	Pos	Pos	2319043	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA		
	Pea fiber	3.2	2319044	20.35	19.96	t	t	+	Pos	Pos	2319044	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA		
	Cereals	4.0	2319045	36.29	37.68	t	t	+	Pos	Pos	2319045	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA		
Broad bean flour	2.4	2319046	35.45	34.82	t	t	+	Pos	Pos	2319046	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA			

¹Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

Result of the alternative method after 72h storage - paired data study with the ISO 6887-4:2017 enrichment protocol

Cocoa Powders														
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1								7500 Fast Agreement	Final Result	QS5 Agreement
		7500 Fast	QS5	Instrument				Direct Streak		Oxoid <i>Salmonella</i> Latex	Microbact 24E			
				7500 Fast	Ct	QS5	Ct	XLD	BSA					
Cocoa Powder	364.3	PA	PA	+	23.63	+	21.814	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.4	PA	PA	+	23.97	+	22.02	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.7	PA	PA	+	24.35	+	21.36	t	t	+	Salmonella spp.	Positive	PA	PA
White Chocolate Chocolate Chip Muffin Mix	364.8	PA	PA	+	24.16	+	22.38	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Pudding Mix	364.10	PA	PA	+	23.40	+	23.47	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.13	PA	PA	+	23.59	+	21.54	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.14	PA	PA	+	23.34	+	21.67	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Drink Powder	364.15	PA	PA	+	24.23	+	20.87	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.16	PA	PA	+	25.30	+	21.76	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.18	NA	NA			-/-		t	t	+	Salmonella spp.	Positive	NA	NA
Cocoa Powder	364.19	PA	PA	+	24.57	+	21.31	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Unsweetened Dutched Cocoa Powder	364.20	PA	PA	+	28.28	+	21.97	t	t	+	Salmonella spp.	Positive	PA	PA
Baking Cocoa Powder	364.23	PA	PA	+	23.33	+	20.13	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.24	PA	PA	+	23.76	+	21.61	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.25	PA	PA	+	23.22	+	22.68	t	t	+	Salmonella spp.	Positive	PA	PA

Chocolates														
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1									7500 Fast Agreement	QS5 Agreement
				Instrument				Direct Streak		Oxoid <i>Salmonella</i> Latex	Microbact 24E	Final Result		
		7500 Fast	QS5	7500 Fast	Ct	QS5	Ct	XLD	BSA					
70% Cocoa Dark Chocolate	364.27	PA	PA	+	21.45	+	19.28	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
78% Cocoa Dark Chocolate	364.28	PA	PA	+	22.29	+	19.22	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
90% Cocoa Dark Chocolate	364.30	PA	PA	+	20.94	+	19.45	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Chocolate Syrup	364.32	PA	PA	+	21.41	+	19.48	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Milk Chocolate Baking Chips	364.33	PA	PA	+	22.58	+	19.96	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Milk Chocolate	364.35	PA	PA	+	20.87	+	20.02	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Milk Chocolate	364.37	PA	PA	+	21.57	+	19.27	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Milk Chocolate	364.38	PA	PA	+	22.10	+	18.44	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Dark Chocolate Almond	364.40	PA	PA	+	21.59	+	19.15	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Dark Chocolate & Sea Salt Caramel	364.42	PA	PA	+	22.87	+	19.02	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Dark Chocolate	364.44	PA	PA	+	20.98	+	18.24	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Dark 80% Cacao	364.45	PA	PA	+	21.35	+	19.32	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Chocolate Pudding	364.46	PA	PA	+	21.98	+	19.60	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Dark Chocolate	364.67	PA	PA	+	42.19	+	33.91	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Dark Chocolate	364.68	PA	PA	+	42.38	+	40.64	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA

Raw Materials														
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (ISO 6887-4:2017 enrichment): Paired with ISO 6579-1									7500 Fast Agreement	QS5 Agreement
				Instrument				Direct Streak		Oxoid <i>Salmonella</i> Latex	Microbact 24E	Final Result		
		7500 Fast	QS5	7500 Fast	Ct	QS5	Ct	XLD	BSA					
Raw Organic Cacao Paste/Liquor	364.47	PA	PA	+	21.74	+	20.15	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cacao Butter	364.48	PA	PA	+	20.90	+	20.23	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cacao Paste	364.49	PA	PA	+	20.74	+	19.48	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Raw Cocoa Butter 100%	364.50	PA	PA	+	20.94	+	26.47	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Chocolate Liquor Chunks	364.51	PA	PA	+	20.27	+	21.72	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.54	PA	PA	+	20.49	+	19.73	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Unrefined Cocoa Butter	364.56	PA	ND	+	40.17	-		t	t	+	<i>Salmonella</i> spp.	Positive	PA	ND
Cacao Beans	364.57	PA	PA	+	21.18	+	20.34	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Cacao Nibs	364.59	PA	PA	+	20.46	+	17.59	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.60	PA	PA	+	20.85	+	22.33	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Cocoa Nibs	364.61	PA	PA	+	20.41	+	21.36	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Raw Cacao Nibs	364.63	PA	PA	+	20.72	+	19.77	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Butter	364.64	PA	PA	+	20.22	+	19.64	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Butter	364.66	PA	PA	+	20.43	+	20.45	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA

Product	Sample Number	Initial data after enrichment		Cocoa Powders												7500 Fast Agreement	QS5 Agreement	
				Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)														
		Instrument				Direct Streak		Oxoid <i>Salmonella</i> Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements				Final Result				
7500 Fast	QS5	7500 Fast	Ct	QS5	Ct	XLD	BSA			XLD	BSA	Oxoid <i>Salmonella</i> Latex	Microbact 24E					
Cocoa Powder	364.03	PA	PA	+	23.48	+	22.64	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.04	PA	PA	+	23.74	+	22.37	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.05	PD	PD	+	39.26	+	20.25	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.06	PD	PD	+	39.05	+	19.73	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.07	ND	ND	-		-		ng	ng			ng	ng			Negative	ND	ND
White Chocolate	364.08	ND	ND	-		-		ng	ng			ng	ng			Negative	ND	ND
Chocolate Chip Muffin Mix				-		-		ng	ng									
Chocolate Pudding Mix	364.10	PA	PA	+	23.45	+	21.43	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.13	PA	PA	+	23.53	+	21.95	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Hot Cocoa Mix	364.14	PA	PA	+	25.40	+	21.44	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Drink Powder	364.15	PA	PA	+	24.02	+	21.51	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.16	PA	PA	+	23.25	+	21.25	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.18	PD	PD	+	20.65	+	20.18	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Cocoa Powder	364.19	PA	PA	+	24.26	+	22.10	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Organic Unsweetened Dutched Cocoa Powder	364.20	PA	PA	+	24.15	+	22.60	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Baking Cocoa Powder	364.23	PA	PA	+	23.41	+	21.44	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.24	PA	PA	+	23.12	+	20.23	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Cocoa Powder	364.25	ND	PA	-		+	21.41	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	ND	PA

Finished Products																		
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)												7500 Fast Agreement	QS5 Agreement	
				Instrument				Direct Streak		Oxid Salmonella Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements						Final Result
		7500 Fast	QS5	7500 Fast	Ct	QS5	Ct	XLD	BSA			XLD	BSA	Oxid Salmonella Latex	Microbact 24E			
70% Cocoa Dark Chocolate	364.27	PA	PA	+	21.04	+	19.72	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
78% Cocoa Dark Chocolate	364.28	PA	PA	+	21.66	+	18.83	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
85% Cocoa Dark Chocolate	364.29	PD	NA	+	37.47			t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	NA
90% Cocoa Dark Chocolate	364.30	PA	PA	+	21.39	+	19.02	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Syrup	364.32	PA	PA	+	21.44	+	19.12	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate Baking Chips	364.33	PA	PA	+	21.52	+	18.22	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
White Chocolate Chips	364.34	PD	PD	+	20.61	+	35.70	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PD	PD
Milk Chocolate	364.35	PA	PA	+	22.33	+	18.93	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate	364.37	PA	PA	+	20.82	+	20.28	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Milk Chocolate	364.38	PA	PA	+	21.67	+	18.91	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate Almond	364.40	PA	PA	+	22.20	+	19.17	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate & Sea Salt Caramel	364.42	PA	PA	+	21.10	+	19.22	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.44	PA	PA	+	22.20	+	19.44	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark 80% Cacao	364.45	PA	PA	+	21.62	+	18.84	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Chocolate Pudding	364.46	PA	PA	+	20.28	+	19.06	t	t	+	Salmonella spp.	t	t	+	Salmonella spp.	Positive	PA	PA
Dark Chocolate	364.67	ND	ND	-		-		ng	ng			ng	ng			Negative	ND	ND
Dark Chocolate	364.68	ND	ND	-		-		ng	ng			ng	ng			Negative	ND	ND

Raw Materials																		
Product	Sample Number	Initial data after enrichment		Alternative Method: SureTect Salmonella (pre-warmed BPW enrichment)												7500 Fast Agreement	QS5 Agreement	
				Instrument				Direct Streak		Oxoid <i>Salmonella</i> Latex	Microbact 24E	Additional confirmation test by running a sub-culture in RVS according to the ISO 16140-2:2016 requirements						Final Result
		7500 Fast	QS5	7500 Fast	Ct	QS5	Ct	XLD	BSA			XLD	BSA	Oxoid <i>Salmonella</i> Latex	Microbact 24E			
Raw Organic Cacao Paste/Liquor	364.47	ND	ND	-		-		t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	ND	ND
Cacao Butter	364.48	PA	PA	+	21.39	+	20.33	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cacao Paste	364.49	PA	PA	+	20.73	+	20.23	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Raw Cocoa Butter 100%	364.50	PA	PA	+	20.31	+	22.71	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Chocolate Liquogr Chunks	364.51	PA	PA	+	31.68	+	21.86	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Butter Refined	364.52	PD	PD	+	21.14	+	20.38	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PD	PD
Organic Cacao Paste	364.53	PD	PD	+	20.94	+	20.14	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PD	PD
Organic Cocoa Butter Wafers	364.54	PA	PA	+	21.36	+	20.64	m	t	+	<i>Salmonella</i> spp.	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Raw Cacao Beans	364.55	PD	PD	+	41.54	+	38.55	m	t	+	<i>Salmonella</i> spp.	m	t	+	<i>Salmonella</i> spp.	Positive	PD	PD
Unrefined Cocoa Butter	364.56	ND	ND	-		-		t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	ND	ND
Cacao Beans	364.57	PA	PA	+	20.68	+	16.16	m	t	+	<i>Salmonella</i> spp.	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Cacao Nibs	364.59	PA	PA	+	21.10	+	18.81	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Cocoa Butter Wafers	364.60	PA	PA	+	21.09	+	22.51	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Organic Cocoa Nibs	364.61	PA	PA	+	21.07	+	20.36	m	t	+	<i>Salmonella</i> spp.	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Raw Cacao Nibs	364.63	PA	PA	+	20.91	+	16.88	m	t	+	<i>Salmonella</i> spp.	m	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Butter	364.64	PA	PA	+	20.71	+	20.41	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA
Cocoa Butter	364.66	PA	PA	+	20.33	+	21.99	t	t	+	<i>Salmonella</i> spp.	t	t	+	<i>Salmonella</i> spp.	Positive	PA	PA

Pet Food (1:6) (375 g)											Pet Food (25 g)									Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation									
				20 Hour	20 Hour	20 Hour		Microbact Latex	Identification	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (CT)		XLD	BSA					XLD	HE	XLD	HE						
Dry Pet Food	Savory Beef and Chicken Mini Bites Kibble	1,2,2,0,1 (1,2)	41	23.79	23.41	t	t	+	Salmonella spp.	Pos	51	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Small Dog IncredIBLES Beef	4,3,2,1,1 (2,2)	43	18.42	20.10	t	t	+	Salmonella spp.	Pos	53	ng	ng	ng	ng				Neg	PD	
	Puppy Chicken and Vegetable Kibble	1,2,2,1,1 (1,6)	47	20.88	21.37	t	t	+	Salmonella spp.	Pos	57	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Complete Chicken and Rice Puppy Kibble	2,2,3,4,1 (2,4)	107	19.89	20.45	t	t	+	Salmonella spp.	Pos	112	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Filet Mignon and Vegetable Adult Kibble	2,2,1,3,1 (1,8)	108	25.14	26.87	t	t	+	Salmonella spp.	Pos	113	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chicken and Brown Rice Puppy Kibble	1,2,1,0,1 (1,0)	109	-	-	ng	ng			Neg	114	t	t	t	t	+	+	Salmonella spp.	Pos	ND	
	Life Protection Support Puppy Kibble	2,3,1,1,2 (1,8)	218	20.94	21.62	t	t	+	Salmonella spp.	Pos	263	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Premium Nutrition Kibble For Cats	2,0,4,2,1 (1,8)	220	25.67	26.61	m	m	+	Salmonella spp.	Pos	265	ng	ng	ng	ng				Neg	PD	
	Complete Cat Kibble	1,2,4,2,4 (2,6)	222	21.83	22.34	t	t	+	Salmonella spp.	Pos	267	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	One Plus Support Kitten Kibble	0,1,2,0,1 (0,8)	224	-	-	ng	ng			Neg	269	t	t	t	t	+	+	Salmonella spp.	Pos	ND	
	Little Bites Small Dog Kibble	1,2,3,3,1 (2,0)	226	20.91	22.45	t	t	+	Salmonella spp.	Pos	271	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Small Breed Adult Dog Kibble	1,3,4,4,2 (2,8)	227	22.18	23.36	t	t	+	Salmonella spp.	Pos	272	ng	ng	ng	ng				Neg	PD	
	Urinary Tract Protective Dog Kibble	4,3,1,4,1 (2,6)	228	19.83	20.47	t	t	+	Salmonella spp.	Pos	273	ng	ng	ng	ng				Neg	PD	
	Active Adult Formula Adult Dog Kibble	4,4,2,1,2 (2,6)	231	19.53	20.61	t	t	+	Salmonella spp.	Pos	276	ng	ng	ng	ng				Neg	PD	
	Grain Free Dog Kibble	1,1,0,2,0 (0,8)	233	-	-	at	at			Neg	278	t	t	t	t	+	+	Salmonella spp.	Pos	ND	
	Small Dog Milk Bone Dry Dog Treats	3,1,2,2,0 (1,6)	235	21.48	21.87	t	t	+	Salmonella spp.	Pos	280	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Beef and Chicken Dog Kibble		635	-	-	at	at			Neg	650	ng	ng	ng	ng				Neg	NA	
Wet Pet Food	Lamb and Brown Rice cuts in Gravy	2,2,1,0,1 (1,2)	48	22.40	22.89	t	t	+	Salmonella spp.	Pos	58	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Beef Cuts in Gravy	2,2,3,1,2 (2,0)	50	20.83	21.20	t	t	+	Salmonella spp.	Pos	60	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chopped and Ground Chicken Canned Food	2,5,3,1,1 (2,0)	110	21.54	21.92	t	t	+	Salmonella spp.	Pos	115	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chopped and Ground Beef Canned Food	3,4,1,1,1 (2,0)	111	23.87	24.38	t	t	+	Salmonella spp.	Pos	116	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Duck and Chicken Grilled Bits	3,1,5,0,0 (1,8)	238	20.65	21.15	t	t	+	Salmonella spp.	Pos	283	ng	ng	ng	ng				Neg	PD	
	Puppy Support Wet Dog Food	5,4,1,3,2 (3,0)	240	19.96	20.70	t	t	+	Salmonella spp.	Pos	285	ng	ng	ng	ng				Neg	PD	
	Joint Support Wet Dog Food	Natural contamination	242	-	-	ng	ng			Neg	287	t	t	t	t	+	+	Salmonella spp.	Pos	ND	
	Organic Chicken Chunk Dinners	3,6,0,5,1 (3,0)	244	20.89	21.96	t	t	+	Salmonella spp.	Pos	289	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Baked Chicken Dinner Chunks Wet Dog Food	2,1,3,4,0 (2,0)	245	-	-	ng	ng			Neg	290	t	t	t	t	+	+	Salmonella spp.	Pos	ND	
	Turkey and Chicken Pâté for Dogs	3,1,2,1,1 (1,6)	247	-	-	t	t	+	Salmonella spp.	Pos	292	t	t	t	t	+	+	Salmonella spp.	Pos	ND	
	Chicken Entrée Chunks for Dogs	2,5,1,0,2 (2,0)	249	22.69	24.00	t	t	+	Salmonella spp.	Pos	294	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Shredded White Fish Tuna	2,1,0,3,2 (1,6)	253	-	-	at	at			Neg	298	t	t	t	t	+	+	Salmonella spp.	Pos	ND	
	Chicken Stew Balanced Diet Wet Dog Food	3,2,1,1,1 (1,6)	255	23.82	24.82	t	t	+	Salmonella spp.	Pos	300	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Tender Chicken Moist Bites for Cats	1,2,4,1,2 (2,0)	258	20.88	21.89	t	t	+	Salmonella spp.	Pos	303	ng	ng	ng	ng				Neg	PD	
	Sliced Chicken Roast for Pets	1,2,4,5,1 (2,6)	261	21.68	22.32	m	m	+	Salmonella spp.	Pos	306	ng	ng	ng	ng				Neg	PD	

Pet Food (1:10) (375 g)																		Final Agreement
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation			ISO 6579-1:2017 Confirmation									
				20 Hour	20 Hour	20 Hour		Microbact Latex	MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (CT)		XLD	BSA		XLD	HE	XLD	HE						
Dry Pet Food	Savory Beef and Chicken Mini Bites Kibble	1,2,2,0,1 (1,2)	51	22.95	23.28	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Puppy Chicken and Vegetable Kibble	1,2,2,1,1 (1,6)	57	20.77	21.95	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Complete Chicken and Rice Puppy Kibble	2,2,3,4,1 (2,4)	112	20.34	20.51	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Filet Mignon and Vegetable Adult Kibble	2,2,1,3,1 (1,8)	113	27.44	27.38	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chicken and Brown Rice Puppy Kibble	1,2,1,0,1 (1,0)	114	23.74	24.51	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Life Protection Support Senior Dog Kibble	2,3,1,1,2 (1,8)	309	20.26	21.61	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Premium Nutrition Kibble For Cats	3,4,5,1,0 (2,6)	310	22.52	24.27	m	m	+	m	m	m	m	+	+	Salmonella spp.	Pos	PA	
	One Plus Support Kitten Kibble	5,1,4,2,2 (2,8)	314	21.01	21.86	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chicken Flavored First Year Kitten Kibble	3,1,2,0,4 (2,0)	315	21.68	22.93	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Small Breed Adult Dog Kibble	6,2,1,3,5 (3,4)	317	20.78	21.65	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Urinary Tract Protective Dog Kibble	1,3,2,4,2 (2,4)	318	22.64	22.68	m	t	+	m	m	m	m	+	+	Salmonella spp.	Pos	PA	
	Longevity Support Cat Kibble	5,2,2,4,3 (3,2)	319	21.79	22.52	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Beef Dog Kibble	1,6,0,5,2 (2,8)	322	20.81	21.77	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chicken Flavored Cat Treats	1,1,3,2,1 (1,6)	324	20.44	21.66	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Variety Pack Snap Dog Treats	3,2,4,2,2 (2,2)	326	22.95	23.30	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
Wet Pet Food	Lamb and Brown Rice cuts in Gravy	2,2,1,0,1 (1,2)	58	23.75	25.32	m	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Beef Cuts in Gravy	2,2,3,1,2 (2,0)	60	21.04	21.38	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chopped and Ground Chicken Canned Food	2,5,3,1,1 (2,0)	115	22.68	23.52	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chopped and Ground Beef Canned Food	3,4,1,1,1 (2,0)	116	24.60	25.58	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Chicken and Salmon Grilled Bits	1,6,2,1,1 (2,2)	327	20.59	21.19	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Duck and Chicken Grilled Bits	6,4,2,1,4 (3,4)	328	20.92	21.08	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Puppy Support Wet Dog Food	3,3,1,0,1 (1,6)	330	21.7	22.00	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Joint Support Wet Dog Food	Natural contamination	332	21.39	21.76	m	m	+	at	at	at	at				Neg	PD	
	Baked Chicken Dinner Chunks Wet Dog Food	1,4,3,2,0 (2,0)	335	21.85	22.32	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Turkey and Chicken Pâté for Dogs	2,2,3,0,1 (1,6)	337	21.27	21.13	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Ocean Fish and Tuna Cat Pâté	4,5,3,2,2 (3,2)	340	19.91	20.39	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Shredded White Fish Tuna	4,2,2,1,2 (2,2)	343	20.46	20.57	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Fresh Home Cooked Chicken Chunk Pâté For Dogs	2,4,2,2,1 (2,2)	347	19.82	20.56	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Tender Chicken Moist Bites for Cats	5,6,1,3,3 (3,6)	348	18.47	19.64	t	t	+	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Sliced Chicken Roast for Pets	2,2,4,3,2 (2,6)	351	21.66	22.22	m	m	+	m	m	m	m	+	+	Salmonella spp.	Pos	PA	

Meat & Meat Products (375 g)																Meat & Meat Products (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation								Sample No	ISO 6579-1:2017 Confirmation										
				8 Hour	24 Hour	8 Hour	24 Hour	8 Hour		24 Hour		Microbact Latex		Identification ¹	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result			
				Instrument Value (CT)	Instrument Value (CT)	XLD	BSA	XLD	BSA	8Hr	24Hr	XLD	HE				XLD	HE	8Hr	24Hr							
Raw	Fresh Ground Pork (40% Fat)*	2,1,1,2,1 (1,4)	1	30.02	27.28	31.04	27.23	m	m	m	m	+	+	Salmonella spp.	Pos	11	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Country Pork Ground Sausage (25% Fat)*	2,3,1,1,0 (1,4)	2	30.49	23.73	32.27	23.87	m	m	m	m	+	+	Salmonella spp.	Pos	12	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Chorizo Pork Sausage (25% Fat)*	4,3,3,1,0 (2,8)	3	32.60	22.13	32.27	22.24	m	m	m	m	+	+	Salmonella spp.	Pos	13	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Fresh Diced Pork Tips (65% Fat)*	natural contamination	4	36.54	34.39	38.78	34.05	m ²	at ²	m	m	+	+	Salmonella spp.	Pos	14	at	at	at	at				Neg	PD	PD	
	Raw Ground Beef (73% Lean)*	2,4,2,0,1 (1,8)	6	32.76	28.28	33.42	27.63	m	m	m	m	+	+	Salmonella spp.	Pos	16	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Raw Shaved Pork*	2,2,3,2,1 (2,0)	81	35.63	35.25	36.05	35.25	m	m	m	m	+	+	Salmonella spp.	Pos	89	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Fresh Ground Pork (40% Fat)*	3,4,3,1,2 (2,6)	82	31.80	26.71	33.08	27.54	m	m	m	m	+	+	Salmonella spp.	Pos	90	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Fresh Diced Pork Tips (65% Fat)*	2,2,4,1,1 (2,0)	83	34.09	29.97	35.05	35.32	m	m	m	m	+	+	Salmonella spp.	Pos	91	at	at	at	at				Neg	PD	PD	
	Raw Shaved Beef	1,5,1,2,2 (2,2)	86	30.45	23.10	31.32	24.13	m	m	m	m	+	+	Salmonella spp.	Pos	94	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Raw Ground Beef (73% Lean)*	2,6,2,1,1 (2,4)	88	30.81	22.93	32.17	23.50	m	m	m	m	+	+	Salmonella spp.	Pos	96	at	m	m	m	+	+	Salmonella spp.	Pos	PA	PA	
	Flat Iron Flank Steak	1,2,5,1,1 (2,0)	461	-	-	-	-	at	at	at	at				Neg	512	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND	
	Lamb Loin Chops	1,3,3,1,3 (2,2)	463	-	-	-	-	at	at	at	at				Neg	514	at	at	at	at				Neg	NA	NA	
	Flanken Beef Short Ribs*	natural contamination	464	-	25.80	-	26.84	m ²	m ²	m	m	+	+	Salmonella spp.	Pos	515	m	m	m	m	+	+	Salmonella spp.	Pos	ND	PA	
	Beef Bottom Sirloin Steak	2,3,5,1,1 (2,4)	467	-	-	-	-	at	at	at	at				Neg	518	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND	
	Fresh Diced Pork Belly*		628	-	-	-	-	at	at	at	at				Neg	643	at	at	at	at				Neg	NA	NA	
	Raw Ground Beef (85% Lean)		629	-	-	-	-	at	at	at	at				Neg	644	at	at	at	at				Neg	NA	NA	
	Fresh Thin Slice Bone in Pork Chops		630	-	-	-	-	at	at	at	at				Neg	645	at	at	at	at				Neg	NA	NA	
Country Style Sausage*		631	-	-	-	-	at	at	at	at				Neg	646	at	at	at	at				Neg	NA	NA		

* High fat (≥20%) content 6887 sample prep followed; ¹ Identical results produced at both minimum (8 hour) and maximum (24 hour) time points; ² Sample was confirmed through troubleshooting procedure (see IFU).

Meat & Meat Products (375 g)															Meat & Meat Products (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation								Sample No	ISO 6579-1:2017 Confirmation									
				8 Hour	24 Hour	8 Hour	24 Hour	8 Hour		24 Hour		Microbact Latex		Identification ¹	Final Result		MKTTn		R/S		Poly O	Poly H	Identification	Final Result		
				Instrument Value (CT)		Instrument Value (CT)		XLD	BSA	XLD	BSA	8Hr	24Hr				XLD	HE	XLD	HE						
Seasoned and Marinated	Roasted Garlic & Herb Pork Tenderloin (Marinated)	natural contamination	5	-	37.37	-	35.01	m ²	at ²	m	m	+	+	Salmonella spp.	Pos	15	at	at	at	at	/	/	/	Neg	NA	PD
	Sweet Chili Lime Chicken Breast (Marinated)	1,2,1,1,0 (1,0)	8	36.94	31.67	36.53	32.83	m	m	m	m	+	+	Salmonella spp.	Pos	18	at	at	at	at	/	/	/	Neg	PD	PD
	Al Pastor Boneless Pork Dices (Marinated)*	1,4,1,0,2 (1,6)	10	37.36	23.84	37.07	23.81	m	m	m	m	+	+	Salmonella spp.	Pos	20	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	California Garlic Seasoned Marinated Pork Chops	2,1,0,2,3 (1,6)	84	35.32	33.18	37.13	34.13	m	m	m	m	+	+	Salmonella spp.	Pos	92	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Chili and Red Pepper Applewood Smoked marinated Beef Filet Skewers	3,3,4,1,2 (2,6)	85	32.94	23.95	34.25	24.60	at	m	m	m	+	+	Salmonella spp.	Pos	93	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Chimichurri Street Taco Marinated Flank Steak	1,2,2,2,3 (2,0)	87	34.55	24.10	35.30	25.21	m	m	m	m	+	+	Salmonella spp.	Pos	95	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Seasoned Boneless Beef Brisket	1,2,3,1,1 (1,6)	471	-	-	-	-	ng	at	at	at	/	/	/	Neg	522	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Herb and Olive Oil Pork Tenderloin Medallions	2,5,1,1,1 (2,0)	472	36.08	24.46	36.25	25.38	at	m	m	m	+	+	Salmonella spp.	Pos	523	at	at	at	at	/	/	/	Neg	PD	PD
	Seasoned Beef Meatloaf*	3,1,4,1,2 (2,2)	476	35.47	25.28	37.07	26.67	at	m	m	m	+	+	Salmonella spp.	Pos	527	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Tuscan Herb Pork Loin	5,1,1,0,3 (2,0)	478	33.37	22.24	34.67	23.42	m	m	m	m	+	+	Salmonella spp.	Pos	529	at	at	at	at	/	/	/	Neg	PD	PD
	BBQ Seasoned Pork Tenderloin	1,4,2,0,4 (2,2)	479	-	-	-	-	at	at	at	at	/	/	/	Neg	530	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Pepper Seasoned Beef Loin Steak	5,1,3,1,1 (2,2)	481	39.14	26.44	41.23	27.18	m	m	m	m	+	+	Salmonella spp.	Pos	532	at	at	at	at	/	/	/	Neg	PD	PD
	Chophouse Dry Blend Seasoned Pork Chops	4,4,5,0,1 (2,8)	483	35.37	27.06	36.83	34.58	m	m	m	m	+	+	Salmonella spp.	Pos	534	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Garlic and Herb Dry Rubbed Loin Chops	/	484	-	-	-	-	at	at	at	at	/	/	/	Neg	535	at	at	at	at	/	/	/	Neg	NA	NA
	Street Taco Marinated Steak Strips	/	632	-	-	-	-	at	at	at	at	/	/	/	Neg	647	at	at	at	at	/	/	/	Neg	NA	NA
	Roasted Garlic Marinated Ribeye Steak	/	633	-	-	-	-	at	at	at	at	/	/	/	Neg	648	at	at	at	at	/	/	/	Neg	NA	NA
Al Pastor Marinated Pork Tips	/	634	-	-	-	-	at	at	at	at	/	/	/	Neg	649	at	at	at	at	/	/	/	Neg	NA	NA	

*High fat (≥20%) content 6887 sample prep followed; ¹Identical results produced at both minimum (8 hour) and maximum (24 hour) time points; ²Sample was confirmed through troubleshooting procedure (see IFU).

Meat & Meat Products (375 g)																Meat & Meat Products (25 g)												Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation								Sample No	ISO 6579-1:2017 Confirmation												
				8 Hour	24 Hour	8 Hour	24 Hour	8 Hour		24 Hour		Microbact Latex		Identification ¹	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result					
				Instrument Value (CT)		Instrument Value (CT)		XLD	BSA	XLD	BSA	8Hr	24Hr				XLD	HE	XLD	HE					8Hr	24Hr			
Frozen	Frozen Ground Veal	1,1,3,3,5 (2,6)	488	32.53	22.03	3.49	22.68	t	t	m	m	+	+	Salmonella spp.	Pos	539	at	at	at	at	/	/	/	Neg	PD	PD			
	Ground Beef Crumbles*	1,2,6,0,1 (2,0)	489	-	-	-	-	ng	at	at	at	/	/	/	Neg	540	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	91% Lean Beef Patties	4,5,1,0,1 (2,2)	492	34.66	23.67	36.37	24.56	at	m	m	m	+	+	Salmonella spp.	Pos	543	at	at	at	at	/	/	/	Neg	PD	PD			
	88% Lean Beef Patties	1,5,0,2,2 (2,0)	493	-	-	-	-	at	at	at	at	/	/	/	Neg	544	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	Premium Pork Sausage Patties*	1,6,0,0,3 (2,0)	495	31.78	22.97	33.46	24.76	m	m	m	m	+	+	Salmonella spp.	Pos	546	at	at	at	at	/	/	/	Neg	PD	PD			
	Hot Pork Sausage Patties*	2,1,3,3,1 (2,0)	496	-	-	-	-	at	at	at	at	/	/	/	Neg	547	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	Prime Rib Beef Patties	2,1,1,4,2 (2,0)	497	31.64	23.42	32.52	24.52	m	m	m	m	+	+	Salmonella spp.	Pos	548	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Pork Sausage Links*	4,0,1,1,2 (1,6)	499	32.24	21.34	33.16	22.06	m	m	m	m	+	+	Salmonella spp.	Pos	550	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	80% Lean Beef Patties*	5,6,0,0,1 (2,4)	501	36.11	24.49	36.58	25.44	at	m	m	m	+	+	Salmonella spp.	Pos	552	at	at	at	at	/	/	/	Neg	PD	PD			
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	2,4,2,2,2 (2,0)	504	34.13	22.62	35.13	23.44	ng	m	m	m	+	+	Salmonella spp.	Pos	555	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	80% Lean Organic Beef Burgers*	6,2,0,1,3 (2,4)	506	33.83	22.45	34.56	23.23	at	m	m	m	+	+	Salmonella spp.	Pos	557	at	at	at	at	/	/	/	Neg	PD	PD			
	Grass Fed Beef Burgers	/	507	-	-	-	-	at	at	at	at	/	/	/	Neg	558	at	at	at	at	/	/	/	Neg	NA	NA			

* High fat (≥ 20%) content 6887 sample prep followed; ¹ Identical results produced at both minimum (8 hour) and maximum (24 hour) time points.

Meat & Meat Products (375 g)																Meat & Meat Products (25 g)												Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation								Sample No	ISO 6579-1:2017 Confirmation												
				8 Hour	24 Hour	8 Hour	24 Hour	8 Hour		24 Hour		Microbact Latex		Identification ¹	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result					
				Instrument Value (CT)	Instrument Value (CT)	XLD	BSA	XLD	BSA	8Hr	24Hr					XLD	HE	XLD	HE					8Hr	24Hr				
Raw	73%Lean Ground Beef*	2,1,1,0,1 (1,0)	563	23.74	22.58	25.07	23.35	m	m	m	m	+	+	Salmonella spp.	Pos	632	at	at	at	at				Neg	PD	PD			
	Shaved Pork*	1,2,1,1,1 (1,2)	565	26.36	21.64	27.68	22.91	m	m	m	m	+	+	Salmonella spp.	Pos	634	at	at	at	at				Neg	PD	PD			
	Fresh Ground Pork*	4,1,0,1,2 (1,6)	568	23.99	22.95	24.60	23.28	m	m	m	m	+	+	Salmonella spp.	Pos	637	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Country Pork Sausage*	1,1,3,1,2 (1,6)	570	-	-	-	-	at	at	at	at				Neg	639	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	Hot Italian Sausage*	1,1,2,1,4 (2,0)	572	-	-	-	-	at	at	at	at				Neg	641	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	Raw Ground Pork*	1,1,3,1,1 (1,4)	573	26.39	22.54	27.26	23.51	m	m	m	m	+	+	Salmonella spp.	Pos	642	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Flat Iron Flank Steak	1,2,5,1,1 (2,0)	575	25.46	21.34	26.87	22.22	m	m	m	m	+	+	Salmonella spp.	Pos	512	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Lamb Loin Chops	1,3,3,1,3 (2,2)	577	23.19	20.91	24.68	21.63	m	m	m	m	+	+	Salmonella spp.	Pos	514	at	at	at	at				Neg	PD	PD			
	Flanken Beef Short Ribs*	Natural contamination	578	-	-	-	-	at	at	at	at				Neg	515	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	Beef Bottom Sirloin Steak	2,3,5,1,1 (2,4)	581	-	-	-	-	at	at	at	at				Neg	518	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
Seasoned and Marinated	Teriyaki Pork Tenderloin	1,2,4,1,0 (1,6)	585	30.39	24.13	31.00	24.34	m	m	m	m	+	+	Salmonella spp.	Pos	643	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Carne Asada Loin Flank Steak	6,0,0,1,2 (1,8)	586	-	-	-	-	at	at	at	at				Neg	644	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	Roasted Garlic and Herb Pork Tenderloin	1,1,4,1,1 (1,6)	588	27.03	27.93	27.92	28.30	m	m	at	m	+	+	Salmonella spp.	Pos	646	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Pepperoni Pork Tenderloin	1,2,2,3,0 (1,6)	590	26.64	21.92	27.66	22.16	m	m	m	m	+	+	Salmonella spp.	Pos	648	at	at	at	at				Neg	PD	PD			
	Seasoned Boneless Beef Brisket	1,2,3,1,1 (1,6)	591	-	-	-	-	at	at	at	at				Neg	522	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND			
	Brown Sugar Pork Belly*	0,1,1,4,1 (1,4)	593	22.75	20.38	23.65	20.49	m	m	m	m	+	+	Salmonella spp.	Pos	524	at	at	at	at				Neg	PD	PD			
	Seasoned Beef Meatloaf*	3,1,4,1,2 (2,2)	596	24.56	22.22	26.49	22.43	m	m	m	m	+	+	Salmonella spp.	Pos	527	m	m	m	m	+	+	Salmonella spp.	Pos	PD	PD			
	BBQ Seasoned Pork Tenderloin	1,4,2,0,4 (2,2)	599	-	-	-	-	at	at	at	at				Neg	530	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	Pepper Seasoned Beef Loin Steak	5,1,3,1,1 (2,2)	601	28.10	21.26	29.19	21.53	m	m	m	m	+	+	Salmonella spp.	Pos	532	at	at	at	at				Neg	PD	PD			
	Chophouse Dry Blend Seasoned Pork Chops	4,4,5,0,1 (2,8)	603	-	-	-	-	at	at	at	at				Neg	534	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	Garlic and Herb Dry Rubbed Loin Chops		604	-	-	-	-	at	at	at	at				Neg	535	at	at	at	at				Neg	NA	NA			
Frozen	Ground Beef Crumbles*	1,2,6,0,1 (2,0)	609	25.34	21.58	26.02	21.92	t	t	m	m	+	+	Salmonella spp.	Pos	540	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	91%Lean Beef Patties	4,5,1,0,1 (2,2)	612	26.51	21.22	27.35	21.59	m	m	m	m	+	+	Salmonella spp.	Pos	543	at	at	at	at				Neg	PD	PD			
	85%Lean Beef Patties	1,5,0,2,2 (2,0)	613	35.38	31.18	36.58	31.70	m	m	m	m	+	+	Salmonella spp.	Pos	544	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Hot Pork Sausage Patties*	2,1,3,3,1 (2,0)	616	-	-	-	-	at	at	at	at				Neg	547	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	Prime Rib Beef Patties	2,1,1,4,2 (2,0)	617	23.92	20.12	25.16	20.84	m	m	m	m	+	+	Salmonella spp.	Pos	548	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	Pork Sausage Links*	4,0,1,1,2 (1,6)	619	-	-	-	-	ng	ng	at	at				Neg	550	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			
	Country Style Pork Scrapple*	1,1,2,1,3 (1,6)	622	25.77	21.02	27.12	20.98	t	t	m	m	+	+	Salmonella spp.	Pos	553	at	at	at	at				Neg	PD	PD			
	Apple Wood Smoke Bacon and Cheddar Beef Patties*	2,4,2,2,2 (2,0)	624	26.86	19.89	28.01	20.12	m	m	m	m	+	+	Salmonella spp.	Pos	555	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA			
	80%Lean Organic Beef Burgers*	6,2,0,1,3 (2,4)	626	27.38	20.98	28.66	21.24	m	m	m	m	+	+	Salmonella spp.	Pos	557	at	at	at	at				Neg	PD	PD			
	Grass Fed Beef Burgers	1,2,4,0,1 (1,6)	627	-	-	-	-	at	at	at	at				Neg	558	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND			

* High fat (≥ 20%) content 6887 sample prep followed; ¹ Identical results produced at both minimum (8 hour) and maximum (24 hour) time points.

PIF (375 g)											PIF (25 g)								Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation								
				18 Hour	18 Hour	18 Hour		Microbact Latex	Identification	Final Result		MKTTn		RVS		Poly O	Poly H	Identification		Final Result
				Instrument Value (CT)		XLD	BSA					XLD	HE	XLD	HE					
Related Products/ Ingredients	Organic Crispy Beet and Berry Fruit Chews	2,3,1,4,1 (2,2)	151	19.47	20.12	t	t	+	Salmonella spp.	Pos	197	ng	ng	ng	ng	/	/	/	Neg	PD
	Banana and Strawberry Puff Cereal	4,2,3,3,1 (2,6)	152	20.36	20.78	t	t	+	Salmonella spp.	Pos	198	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Oatmeal, Carrot, Lentils, and Apple Baby Cereal	2,2,0,3,1 (1,6)	155	23.90	25.23	t	t	+	Salmonella spp.	Pos	201	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Infant Oatmeal	2,1,0,1,3 (1,4)	157	25.05	25.39	t	t	+	Salmonella spp.	Pos	203	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Arrow Root Biscuits	1,1,1,4,2 (1,8)	159	21.39	23.29	m	t	+	Salmonella spp.	Pos	205	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Rice Based Baby Cereal	1,2,3,1,1 (1,6)	161	22.01	22.26	t	t	+	Salmonella spp.	Pos	207	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Infant Oatmeal with Dried Strawberries and Bananas	4,1,4,2,1 (2,4)	163	20.86	21.59	m	t	+	Salmonella spp.	Pos	209	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Organic Infant Chickpea and Apple Oatmeal	1,2,2,0,2 (1,4)	165	23.74	24.43	t	t	+	Salmonella spp.	Pos	211	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Oat, Rice, and Prune Infant Cereal	0,1,1,0,3 (1,0)	167	-	-	ng	ng	/	/	Neg	213	t	t	t	t	+	+	Salmonella spp.	Pos	ND
	Wheat and Banana Fruit Cereal	2,1,1,1,1 (1,2)	168	21.94	22.60	t	t	+	Salmonella spp.	Pos	214	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Banana, Almond, and Buckwheat Cereal	2,0,3,3,2 (2,0)	169	20.21	20.79	t	t	+	Salmonella spp.	Pos	215	t	t	t	t	+	+	Salmonella spp.	Pos	PA
	Banana and Strawberry Cereal Bars	/	636	-	-	ng	ng	/	/	Neg	651	ng	ng	ng	ng	/	/	/	Neg	NA
	Strawberry and Prune Cereal Bars	/	637	-	-	ng	ng	/	/	Neg	652	ng	ng	ng	ng	/	/	/	Neg	NA
	Sweet Potato and Apple Oatmeal	/	638	-	-	ng	ng	/	/	Neg	653	ng	ng	ng	ng	/	/	/	Neg	NA
	Raspberry and Apple Cereal Bars	/	640	-	-	ng	ng	/	/	Neg	655	ng	ng	ng	ng	/	/	/	Neg	NA
	Blueberry Cereal Snack Puffs	/	641	-	-	ng	ng	/	/	Neg	656	ng	ng	ng	ng	/	/	/	Neg	NA
	Organic Fruit Chews	/	642	-	-	ng	ng	/	/	Neg	657	ng	ng	ng	ng	/	/	/	Neg	NA

PIF (375 g)											PIF (25 g)										Final Agreement
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					Sample No	ISO 6579-1:2017 Confirmation									
				18 Hour	18 Hour	18 Hour		Microbact Latex	Identification	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (CT)		XLD	BSA					XLD	HE	XLD	HE						
Powdered Infant Formula (no Probiotics)	Soy Based Infant Formula With Iron (no Probiotics)	2,3,2,2,1 (2,0)	65	18.76	19.51	t	t	+	Salmonella spp.	Pos	75	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Gentle Soy Formula (no Probiotics)	4,1,1,2,3 (2,2)	68	18.99	19.90	t	t	+	Salmonella spp.	Pos	78	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Plant Based Dairy Free Formula (no Probiotics)	1,1,2,0,2 (1,2)	69	24.37	28.13	t	t	+	Salmonella spp.	Pos	79	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Milk Based Infant Formula With Iron (no Probiotics)	2,1,2,3,1 (1,8)	117	21.79	23.07	t	t	+	Salmonella spp.	Pos	121	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Infant Formula with A2 β - Casein Protein (no Probiotics)	2,3,1,1,2 (1,8)	118	27.18	28.00	t	t	+	Salmonella spp.	Pos	122	ng	ng	ng	ng				Neg	PD	
	Soy infant formula with Iron	4,3,5,1,1 (2,8)	126	17.98	19.51	m	m	+	Salmonella spp.	Pos	172	ng	ng	ng	ng				Neg	PD	
	Milk Based infant Formula	6,2,1,0,4 (2,6)	128	18.79	22.41	t	t	+	Salmonella spp.	Pos	174	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Whole Milk Infant Formula	1,1,5,1,4 (2,4)	130	17.84	19.89	t	t	+	Salmonella spp.	Pos	176	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Goat Milk Based Infant Formula	6,2,1,1,6 (3,2)	131	19.44	20.74	t	m	+	Salmonella spp.	Pos	177	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Infant Formula for Food Sensitivities	2,2,3,2,4 (2,6)	133	19.29	20.62	t	t	+	Salmonella spp.	Pos	179	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Non-GMO Organic Soy Based Infant Formula	6,3,1,1,1 (2,4)	135	18.39	19.55	t	t	+	Salmonella spp.	Pos	181	ng	ng	ng	ng				Neg	PD	
	Organic Sensitive DHA and ARA Infant Formula	1,5,1,3,2 (2,4)	137	20.44	20.52	t	t	+	Salmonella spp.	Pos	183	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
Powdered Infant Formula (with Probiotics)	Grass Fed Milk Based Formula w/ Probiotics	2,1,1,2,2 (1,6)	61	27.20	28.09	t	t	+	Salmonella spp.	Pos	71	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Organic Dairy Infant Formula w/ Probiotics	3,3,1,0,0 (1,4)	66	19.49	20.72	t	t	+	Salmonella spp.	Pos	76	ng	ng	ng	ng				Neg	PD	
	Complete Infant Formula w/ Probiotics	2,2,5,0,1 (2,0)	70	18.62	19.53	t	t	+	Salmonella spp.	Pos	80	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Total Milk Based Infant Formula w/ Probiotics	5,6,0,0,1 (2,4)	119	19.72	21.14	t	t	+	Salmonella spp.	Pos	123	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Gentle Digestive Infant Formula w/ Probiotics	2,3,4,1,1 (2,2)	120	21.10	22.60	t	t	+	Salmonella spp.	Pos	124	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	SoothePro for Gentle Tumties w/ Probiotics	2,1,1,3,1 (1,6)	139	20.37	22.03	t	t	+	Salmonella spp.	Pos	185	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Hypoallergenic Infant Formula w/ Iron and Probiotics	1,5,1,1,1 (1,8)	142	18.4	20.18	t	t	+	Salmonella spp.	Pos	188	ng	ng	ng	ng				Neg	PD	
	Nan Supreme Pro w/ Probiotics	1,3,1,2,2 (1,8)	143	20.27	22.92	t	t	+	Salmonella spp.	Pos	189	ng	ng	ng	ng				Neg	PD	
	Pure Bliss Non - GMO milk based formula	1,4,1,3,1 (2,0)	144	21.13	22.10	t	t	+	Salmonella spp.	Pos	190	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Neocate Amino Acid Based Infant Formula	1,2,2,2,3 (2,0)	145	21.42	23.14	t	t	+	Salmonella spp.	Pos	191	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Gold Plus Milk Based Infant Formula	2,1,2,0,2 (1,4)	147	22.69	23.77	t	t	+	Salmonella spp.	Pos	193	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Nutramigen Hypoallergenic w/ Probiotics	1,1,1,4,1 (1,6)	149	27.30	30.84	t	t	+	Salmonella spp.	Pos	195	t	t	t	t	+	+	Salmonella spp.	Pos	PA	
	Organic Dairy Infant Formula w/ Iron and Probiotics		639	-	-	at	at			Neg	654	ng	ng	ng	ng				Neg	NA	

Vegetables (375 g)															Vegetables (25 g)										Final Agreement	
Category	Item	Inoculation Level	Sample No	SureTect Salmonella - QS5		SureTect Salmonella - 7500		Alternative Confirmation								Sample No	ISO 6579-1:2017 Confirmation									
				10 Hour	24 Hour	10 Hour	24 Hour	10 Hour		24 Hour		Microbact Latex		Identification ¹	Final Result		MKTIn		RVS		Poly O	Poly H	Identification	Final Result		
				Instrument Value (CT)	Instrument Value (CT)	XLD	BSA	XLD	BSA	10Hr	24Hr	XLD	HE				XLD	HE	10 Hour	24 Hour						
Sprouted Seeds and Leafy Greens	Celery Sprouts and Hearts	3,2,1,1,1 (1,6)	22	26.02	23.72	27.02	24.44	m	m	m	m	+	+	Salmonella spp.	Pos	32	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Pea Tips and Sprouts	1,1,1,0,1 (0,8)	24	-	-	-	-	at	at	at	at				Neg	34	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Sprouting Cauliflower	2,3,2,2,1 (2,0)	25	24.72	20.52	25.15	21.29	m	m	m	m	+	+	Salmonella spp.	Pos	35	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Baby Spinach	2,1,1,0,1 (1,0)	26	-	-	-	-	at	at	at	at				Neg	36	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Spring Mix Greens	1,2,1,0,2 (1,2)	29	26.85	22.59	27.05	23.04	m	m	m	m	+	+	Salmonella spp.	Pos	39	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Collard Greens	2,2,0,1,1 (1,2)	30	33.23	23.94	33.63	24.80	m	m	m	m	+	+	Salmonella spp.	Pos	40	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Alfalfa Sprouts	1,2,2,3,1 (1,8)	97	36.79	22.61	37.43	23.77	at	m	m	m	+	+	Salmonella spp.	Pos	102	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Clover Sprouts	2,2,0,1,2 (1,4)	98	34.04	22.42	35.30	23.05	m	m	t	t	+	+	Salmonella spp.	Pos	103	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Romaine Hearts	2,1,0,1,2 (1,2)	99	26.07	22.2	26.49	23.11	m	m	m	m	+	+	Salmonella spp.	Pos	104	at	at	at	at				Neg	PD	PD
	Turnip Greens	2,0,0,3,1 (1,2)	100	33.50	28.07	36.95	28.58	m ²	at	m	m	+	+	Salmonella spp.	Pos	105	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Tender Whole Spinach	2,2,1,1,1 (1,4)	101	35.79	30.02	36.04	29.71	m ²	at	m	m	+	+	Salmonella spp.	Pos	106	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Field Greens	2,1,3,1,0 (1,4)	352	29.32	27.81	30.80	28.23	m	m	m	m	+	+	Salmonella spp.	Pos	406	at	at	at	at				Neg	PD	PD
	Mixed Greens	natural contamination	358	30.86	24.78	32.18	25.14	m	m	m	m	+	+	Salmonella spp.	Pos	412	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Romaine Head	natural contamination	359	38.26	31.79	38.01	32.38	m	m	m	m	+	+	Salmonella spp.	Pos	413	at	at	at	at				Neg	PD	PD
Vegetables	French Style Green Beans	1,8,0,0,1 (2,0)	361	28.82	23.85	29.53	24.62	m	m	m	m	+	+	Salmonella spp.	Pos	415	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA
	Cauliflower	natural contamination	364	33.23	26.16	34.11	27.14	m	m	m	m	+	+	Salmonella spp.	Pos	418	at	at	at	at				Neg	PD	PD
	Baby Carrots	1,2,3,1,1 (1,6)	365	-	-	-	-	at	at	at	at				Neg	419	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Mini Seedless Cucumbers	3,4,0,4,0 (2,2)	367	-	-	-	-	at	at	at	at				Neg	421	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Artichokes	1,1,0,2,4 (1,6)	369	-	-	-	-	at	at	at	at				Neg	423	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Whole Kernel Corn	1,1,3,4,0 (1,8)	371	30.24	28.09	30.87	27.67	m	m	m	m	+	+	Salmonella spp.	Pos	425	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Frozen Sweet Corn	1,2,2,2,2 (1,4)	373	36.09	35.67	40.74	36.01	m	m	m	m	+	+	Salmonella spp.	Pos	427	at	at	at	at				Neg	PD	PD
	Frozen Mixed Vegetables	2,4,0,0,1 (1,4)	374	30.95	25.82	32.36	26.12	m	m	m	m	+	+	Salmonella spp.	Pos	428	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Butternut Squash	1,2,3,0,0 (1,2)	376	-	-	-	-	at	at	ng	at				Neg	430	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Frozen Broccoli	2,1,0,5,1 (1,8)	378	29.21	24.72	30.18	25.08	t	t	m	m	+	+	Salmonella spp.	Pos	432	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Frozen Lima Beans	1,1,6,0,1 (1,8)	379	28.16	23.66	29.03	24.01	t	t	m	m	+	+	Salmonella spp.	Pos	433	ng	ng	ng	ng				Neg	PD	PD
	Frozen Peas	1,1,3,1,1 (1,4)	381	25.17	23.63	26.38	23.38	m	t	m	t	+	+	Salmonella spp.	Pos	435	at	at	at	at				Neg	PD	PD
Fruits and Juices	Frozen Sliced Strawberries and Bananas	2,1,0,2,1 (1,2)	383	-	-	-	-	ng	ng	ng	ng				Neg	437	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Frozen Strawberry and Mango Blend	2,5,1,1,4 (2,6)	384	28.41	21.77	29.24	21.58	t	t	t	t	+	+	Salmonella spp.	Pos	438	at	at	at	at				Neg	PD	PD
	Frozen All Natural Passion Fruit	0,1,2,4,2 (1,8)	386	-	-	-	-	ng	ng	ng	ng				Neg	440	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Peaches	4,5,1,1,0 (2,2)	387	26.58	22.92	27.56	22.67	t	t	m	m	+	+	Salmonella spp.	Pos	441	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Gala Apples	1,0,5,0,4 (2,0)	388	-	-	-	-	ng	at	at	at				Neg	442	t	t	t	t	+	+	Salmonella spp.	Pos	ND	ND
	Frozen Mango Chunks	0,2,2,3,1 (1,2)	390	-	-	-	-	at	at	at	at				Neg	444	m	m	m	m	+	+	Salmonella spp.	Pos	ND	ND
	Pineapple Wedges	1,5,3,2,1 (2,4)	391	27.38	20.70	27.94	21.30	t	t	t	t	+	+	Salmonella spp.	Pos	445	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Green Seedless Grapes	2,4,0,2,2 (2,0)	394	27.89	24.51	28.56	24.25	m	t	t	t	+	+	Salmonella spp.	Pos	448	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Fresh Cut Seedless Watermelon	6,0,3,1,2 (2,4)	396	28.96	19.83	30.45	19.91	t	t	t	t	+	+	Salmonella spp.	Pos	450	ng	ng	at	at				Neg	PD	PD
	Blackberries	1,1,3,4,5 (2,8)	400	25.76	19.01	26.78	19.52	t	t	t	t	+	+	Salmonella spp.	Pos	454	t	t	t	t	+	+	Salmonella spp.	Pos	PA	PA
	Fresh Bananas	natural contamination	404	31.02	25.54	31.68	25.97	m	m	m	m	+	+	Salmonella spp.	Pos	458	m	m	m	m	+	+	Salmonella spp.	Pos	PA	PA

¹ Identical results produced at both minimum (10 hour) and maximum (24 hour) time points.

Animal Feed (150 g) ¹				Animal Feed (150 g) ¹					Final Agreement (QS5 + 7500)
Category	Item	Inoculation Level	Sample No	Alternative method 72 hour storage at 5±3°C					
				QS5	7500 Fast	BSA	Latex	Result	
Pet Feed ¹									
Livestock Feed ¹									
Ingredients for Feed Products	Soy proteins		2319027	-	-	ng		Neg	NA
	Insect meal		2319028	-	-	ng		Neg	NA
	Chicken meal		2319029	-	-	ng		Neg	NA
	Beef meal		2319030	-	-	ng		Neg	NA
	Fish meal		2319031	-	-	ng		Neg	NA
	Poultry protein concentrate		2319032	-	-	ng		Neg	NA
	Rice fiber		2319033	-	-	ng		Neg	NA
	Pea fiber		2319034	-	-	ng		Neg	NA
	Cereals		2319035	-	-	ng		Neg	NA
	Broad bean flour		2319036	-	-	ng		Neg	NA
	Soy proteins	24	2319037	28.81	28.03	t	Salmonella spp.	Pos	PA
	Insect meal	3.6	2319038	32.14	31.35	t	Salmonella spp.	Pos	PA
	Chicken meal	3.8	2319039	20.9	20.82	t	Salmonella spp.	Pos	PA
	Beef meal	3.6	2319040	20.55	19.63	t	Salmonella spp.	Pos	PA
	Fish meal	5.0	2319041	21.79	21.3	t	Salmonella spp.	Pos	PA
	Poultry protein concentrate	3.8	2319042	33.42	35.37	t	Salmonella spp.	Pos	PA
	Rice fiber	32	2319043	21	21.04	t	Salmonella spp.	Pos	PA
	Pea fiber	32	2319044	20.44	20.2	t	Salmonella spp.	Pos	PA
	Cereals	4.0	2319045	-	-	at		Neg	ND
	Broad bean flour	24	2319046	35.22	34.85	at		Pos	PA

¹ Note that these data were generated at MicroSept, a qualified AFNOR expert lab, and Pet Feed and Livestock Feed samples were not analyzed for 72 hour enrichment broth storage.

APPENDIX 5: RAW DATA OF THE RLOD STUDIES

Chicken meat

Salmonella Braenderup Ad915

Aerobic mesophilic flora: 7. 10³ cfu/g

PikoReal PCR Instrument

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i> species assay				Positive/ total
			RVS		MKTTn		Result	Positive/ total	Protocol 1: BPW 20 h 37°C				
			XLD	Brilliance <i>Salmonella</i> Agar	XLD	Brilliance <i>Salmonella</i> Agar			PCR		Confirmations	Result	
									Result	Ct			
1872	0	/	+m ni/-	-	-	-	-	0/6	-	/	/	-	0/6
1873			+m ni/-	-	-	-	-		-	/	/	-	
1874			+m ni/-	-	+3 ni/-	-	-		-	/	/	-	
1875			-	-	+m ni/-	-	-		-	/	/	-	
1876			+/-m (NC on TSA)	-	+m ni/-	-	-		-	/	/	-	
1877			+m ni/-	-	+m ni/-	-	-		-	/	/	-	
1878	1	0.2	+4 ni/+ (NC on TSA)	-	+m ni/-	-	-	0/6	-	/	/	-	0/6
1879			+4 ni/-	-	-	-	-		-	/	/	-	
1880			-	-	-	-	-		-	/	/	-	
1881			+3 ni/-	-	-	-	-		-	/	/	-	
1882			+4 ni/-	-	-	-	-		-	/	/	-	
1883			+m (NC on TSA)	-	-	-	-		-	/	/	-	
1884	2	0.4	+M	+p	+M	+M	+	3/6	+	35.62	+	+	3/6
1885			+M	+M	+M	+M	+		+	37.72	+	+	
1886			+m ni/-	-	+m ni/+ (NC on TSA)	-	-		-	/	/	-	
1887			+m ni/-	-	+1 ni/-	-	-		-	/	/	-	
1888			+m (NC on TSA)	-	+4 ni/-	-	-		-	/	/	-	
1889			+M	+M	+1/2 ni	+M	+		+	36.84	+	+	
1890	3	0.9	+M	+p	+1/2 ni	+M	+	4/6	+	36.53	+	+	3/6
1891			+M	+p	+M	+M	+		+	32.00	+	+	
1892			+m ni/-	-	-	-	-		-	/	/	-	
1893			+M	+M	+m ni	+M	+		-	/	+	-	
1894			+2 ni/-	-	-	-	-		-	/	/	-	
1895			+M	+M	+1/2	+M	+		+	31.49	+	+	
1896	4	4.4	+M	+M	+M	+M	+	6/6	+	30.47	+	+	6/6
1897			+M	+M	+M	+M	+		+	29	+	+	
1898			+M	+M	+1/2	+M	+		+	29.64	+	+	
1899			+M	+M	+m	+M	+		+	31.49	+	+	
1900			+M	+M	+M	+M	+		+	29.96	+	+	
1901			+m	+M	+1/2	+M	+		+	34.34	+	+	

Raw milk

Aerobic mesophilic flora: 1.5 10⁶ cfu/g

PikoReal PCR Instrument

Salmonella Montevideo 606

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579					Alternative method : SureTect <i>Salmonella</i> species assay				Positive/total	
			RVS		MKTTn		Result	Positive/total	Protocol 2: ONE Broth <i>Salmonella</i> + supplement				
			XLD	Brilliance <i>Salmonella</i>	XLD	Brilliance <i>Salmonella</i>			PCR		Confirmations		Result
									Result	Ct			
5271	0	/	-	-	-	-	-	0/6	-	/	-	-	0/6
5272			-	-	-	-	-		-	/	-	-	
5273			-	-	-	-	-		-	/	-	-	
5274			-	-	-	-	-		-	/	-	-	
5275			-	-	-	-	-		-	/	-	-	
5276			-	-	-	-	-		-	/	-	-	
5371	1	0.3	-	-	-	-	-	2/6	+	31.10	+	+	2/6
5372			-	-	-	-	-		-	-	-	-	
5373			+ M	+ M	+ M	+ M	+		+	28.64	+	+	
5374			-	-	-	-	-		-	-	-	-	
5375			-	-	-	-	-		-	-	-	-	
5376			+ M	+ M	+ M	+ M	+		-	-	-	-	
5377	2	0.6	-	-	-	-	-	1/6	+	29.84	+	+	2/6
5378			-	-	-	-	-		-	-	-	-	
5379			+ M	+ M	+ M	+ M	+		-	-	-	-	
5380			-	-	-	-	-		+	29.0	+	+	
5381			-	-	-	-	-		-	-	-	-	
5382			-	-	-	-	-		-	-	-	-	
5383	3	1.1	-	-	-	-	-	4/6	-	-	-	-	3/6
5384			+ m	+ M	+ m	+ M	+		+	28.30	+	+	
5385			+ M	+ M	+ M	+ M	+		-	-	-	-	
5386			-	-	-	-	-		+	33.38	+	+	
5387			+ M	+ M	+ M	+ M	+		+	26.11	+	+	
5388			+ 1/2	+ 1/2	+ M	+ M	+		-	-	-	-	
5389	4	2.2	+ M	+ M	+ M	+ M	+	5/6	+	28.35	+	+	6/6
5390			+ M	+ M	+ M	+ M	+		+	31.51	+	+	
5391			+ M	+ M	+ M	+ M	+		+	31.23	+	+	
5392			+ M	+ M	+ M	+ M	+		+	27.87	+	+	
5393			-	-	-	-	-		+	28.96	+	+	
5394			+ M	+ M	+ M	+ M	+		+	30.53	+	+	

Spinach

PikoReal PCR Instrument

Salmonella Virchow Ad 1721

Aerobic mesophilic flora: 2.6 10³ cfu/g

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579					Positive/total	Alternative method: SureTect <i>Salmonella</i> species assay				Positive/total
			RVS		MKTn		Result		Protocol 1: BPW 20H 37°C				
			XLD	Brilliance <i>Salmonella</i> Agar	XLD	Brilliance <i>Salmonella</i> Agar			PCR		Confirmations	Result	
2081	0	/	-	-	-	-	-	0/6	-	/		-	0/6
2082			-	-	-	-	-		-	/		-	
2083			-	-	-	-	-		-	/		-	
2084			-	-	-	-	-		-	/		-	
2085			-	-	-	-	-		-	/		-	
2086			-	-	-	-	-		-	/		-	
2087	1	0.2	-	-	-	-	-	2/6	-	/		-	2/6
2088			-	-	-	-	-		-	/		-	
2089			+ M	+ M	+ M	+ M	+		+	26.29	+	+	
2090			-	-	-	-	-		-	/		-	
2091			+ M	+ M	+ M	+ M	+		+	26.30	+	+	
2092	2	0.4	-	-	-	-	-	3/6	-	/		-	3/6
2093			-	-	-	-	-		-	/		-	
2094			+ M	+ M	+ M	+ M	+		+	30.70	+	+	
2095			+ M	+ M	+ M	+ M	+		+	27.74	+	+	
2096			-	-	-	-	-		-	/		-	
2097			-	-	-	-	-		-	/		-	
2098			+ M	+ M	+ M	+ M	+	+	27.50	+	+		
2099	3	0.8	-	-	-	-	-	5/6	-	/		-	5/6
2100			+ M	+ M	+ M	+ M	+		+	26.46	+	+	
2101			+ M	+ M	+ M	+ M	+		+	27.26	+	+	
2102			+ M	+ M	+ M	+ M	+		+	26.43	+	+	
2103			+ M	+ M	+ M	+ M	+		+	26.89	+	+	
2104			+ M	+ M	+ M	+ M	+	+	26.92	+	+		
2776	4	1.0	+ M	+ M	+ M	+ M	+	5/6	+	27.32	+	+	5/6
2777			+ M	+ M	+ M	+ M	+		+	26.94	+	+	
2778			-	-	-	-	-		-	/		-	
2779			+ M	+ M	+ M	+ M	+		+	27.84	+	+	
2780			+ M	+ M	+ M	+ M	+		+	25.76	+	+	
2781			+ M	+ M	+ M	+ M	+	+	28.01	+	+		
2105	5	1.5	+ M	+ M	+ M	+ M	+	4/6	+	26.72	+	+	4/6
2106			+ M	+ M	+ M	+ M	+		+	25.59	+	+	
2107			+ M	+ M	+ M	+ M	+		+	26.14	+	+	
2108			-	-	-	-	-		-	/		-	
2109			+ M	+ M	+ M	+ M	+		+	26.09	+	+	
2110			-	-	-	-	-	-	/		-		
2782	6	1.8	+ M	+ M	+ M	+ M	+	6/6	+	26.17	+	+	6/6
2783			+ M	+ M	+ M	+ M	+		+	27.07	+	+	
2784			+ M	+ M	+ M	+ M	+		+	27.4	+	+	
2785			+ M	+ M	+ M	+ M	+		+	27.92	+	+	
2786			+ M	+ M	+ M	+ M	+		+	26.37	+	+	
2787			+ M	+ M	+ M	+ M	+		+	27.53	+	+	

Whole egg product

PikoReal PCR Instrument

Salmonella Enteritidis 10

Aerobic mesophilic flora: <40 (detection) cfu/g

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579						Alternative method: SureTest <i>Salmonella</i> species assay				Positive/total
			RVS		MKTTn		Result	Positive/total	Protocol 1: BPW 20H 37°C				
			XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar			PCR		Confirmations	Result	
									Result	Ct			
1902	0	/	st	st	st	st	-	0/6	-	/	/	-	0/6
1903			st	st	st	st	-		-	/	/	-	
1904			st	st	st	st	-		-	/	/	-	
1905			st	st	st	st	-		-	/	/	-	
1906			st	st	st	st	-		-	/	/	-	
1907			st	st	st	st	-		-	/	/	-	
1908	1	0.2	st	st	st	st	-	2/6	-	/	/	-	2/6
1909			st	st	st	st	-		-	/	/	-	
1910			+p	+p	+p	+p	+		+	25.30	+	+	
1911			st	st	st	st	-		-	/	/	-	
1912			st	st	st	st	-		-	/	/	-	
1913			+p	+p	+p	+p	+		+	25.51	+	+	
1914	2	0.3	st	st	st	st	-	3/6	-	/	/	-	3/6
1915			st	st	st	st	-		-	/	/	-	
1916			+p	+p	+p	+p	+		+	25.88	+	+	
1917			+p	+p	+p	+p	+		+	25.87	+	+	
1918			st	st	st	st	-		-	/	/	-	
1919			+p	+p	+p	+p	+		+	25.73	+	+	
1920	3	0.7	+p	+p	+p	+p	+	4/6	+	26.15	+	+	4/6
1921			+p	+p	+p	+p	+		+	25.36	+	+	
1922			st	st	st	st	-		-	/	/	-	
1923			+p	+p	+p	+p	+		+	25.63	+	+	
1924			+p	+p	+p	+p	+		+	25.47	+	+	
1925			st	st	st	st	-		-	/	/	-	
1926	4	1.4	+p	+p	+p	+p	+	5/6	+	26.47	+	+	5/6
1927			+p	+p	+p	+p	+		+	26.15	+	+	
1928			+p	+p	+p	+p	+		+	26.23	+	+	
1929			st	st	st	st	-		-	/	/	-	
1930			+p	+p	+p	+p	+		+	26.16	+	+	
1931			+p	+p	+p	+p	+		+	29.24	+	+	
5853	5	2.2	+p	+p	+p	+p	+	4/6	+	25.26	+	+	4/6
5854			+p	+p	+p	+p	+		+	26.12	+	+	
5855			st	st	st	st	-		-	/	/	-	
5856			+p	+p	+p	+p	+		+	25.23	+	+	
5857			st	st	st	st	-		-	/	/	-	
5858			+p	+p	+p	+p	+		+	26.34	+	+	
5859	6	3.2	+p	+p	+p	+p	+	6/6	+	25.61	+	+	6/6
5860			+p	+p	+p	+p	+		+	26.39	+	+	
5861			+p	+p	+p	+p	+		+	24.25	+	+	
5862			+p	+p	+p	+p	+		+	24.8	+	+	
5863			+p	+p	+p	+p	+		+	25.16	+	+	
5864			+p	+p	+p	+p	+		+	24.51	+	+	

Ground beef

PikoReal PCR Instrument

Salmonella Typhimurium AOOC060

Aerobic mesophilic flora: 6.0 10² cfu/g

N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i> species assay										
			RVS		MKTTn		Result	Positif/total	Protocol 3: BPW (pre-warmed 41.5°C) 8 h at 41.5°C				Protocol 3: BPW (pre-warmed 41.5°C) 24 h at 41.5°C						
			XLD	Brilliance <i>Salmonella</i> Agar	XLD	Brilliance <i>Salmonella</i> Agar			PCR		Confirmations	Result	Positive/total	PCR		Confirmations	Result	Positive/total	
									Result	Ct				Result	Ct				
2411	0	/	st	st	st	st	-	0/6	-	/	/	-	0/6	-	/	/	-	0/6	
2412			-	-	-	-	-		-	/	/	-		-	/	/	-		
2413			-	-	-	-	-		-	/	/	-		-	/	/	-		
2414			-	-	-	-	-		-	/	/	-		-	/	/	-		
2415			st	st	st	st	-		-	/	/	-		-	/	/	-		
2416			st	st	st	st	-		-	/	/	-		-	/	/	-		
2417	1	0.4	st	st	-	-	-	2/6	-	/	/	-	3/6	-	/	/	-	3/6	
2418			-	-	-	-	-		+	35.21	+	+		+	26.30	+	+		
2419			-	-	-	-	-		+	34.05	+	+		+	25.46	+	+		
2420			+M	+M	+p	+p	+		-	/	/	-		-	/	/	-		
2421			-	-	-	-	-		-	/	/	-		-	/	/	-		
2422			+M	+M	+M	+M	+		+	33.53	+	+		+	26.16	+	+		
2423	2	0.8	+M	+p	+p	+M	+	3/6	+	38.19	+	+	6/6	+	29.56	+	+	6/6	
2424			st	st	st	-	-		+	34.34	+	+		+	27.40	+	+		
2425			-	-	-	-	-		+	33.51	+	+		+	24.63	+	+		
2426			+p	+p	+p	+p	+		+	34.27	+	+		+	25.58	+	+		
2427			st	st	-	-	-		+	33.41	+	+		+	26.81	+	+		
2428			+M	+p	+p	+p	+		+	33.49	+	+		+	26.41	+	+		
2429	3	1.6	+p	+p	+p	+p	+	6/6	+	35.30	+	+	6/6	+	26.63	+	+	6/6	
2430			+p	+p	+p	+p	+		+	34.05	+	+		+	27.37	+	+		
2431			+p	+p	+p	+p	+		+	33.72	+	+		+	26.09	+	+		
2432			+p	+p	+M	+M	+		+	35.27	+	+		+	27.03	+	+		
2433			+M	+p	+p	+p	+		+	32.75	+	+		+	25.58	+	+		
2434			+M	+p	+M	+M	+		+	33.90	+	+		+	27.92	+	+		
2435	4	3.2	+p	+p	+p	+M	+	6/6	+	32.05	+	+	6/6	+	25.08	+	+	6/6	
2436			+M	+p	+M	+M	+		+	31.55	+	+		+	24.28	+	+		
2437			+p	+p	+p	+M	+		+	32.41	+	+		+	25.49	+	+		
2438			+p	+p	+p	+M	+		+	32.68	+	+		+	26.10	+	+		
2439			+p	+p	+p	+M	+		+	34.63	+	+		+	23.65	+	+		
2440			+p	+p	+p	+p	+		+	32.12	+	+		+	25.54	+	+		

48 h at 2-8 °C

N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579					Positive/Total	Alternative method: SureTect <i>Salmonella</i> species assay						
			RVS broth		MKTTn broth		Result		BPW 16h 37°C					Positive/Total	
			XLD	ASAP	XLD	ASAP			PCR result(Ct)	Confirmatory tests					
										Brilliance salmonella		RVS/Brilliance salmonella			Final result
								Typical colonies	Latex	Typical colonies	Latex				
3378	0	0	st	st	st	st	-	0/5	-	st		st		-	0/5
3379			-	-	-	-	-		-	-		-		-	
3380			st	st	st	st	-		-	st		st		-	
3381			st	st	st	st	-		-	-		-		-	
3382			st	st	st	st	-		-	st		st		-	
3383	1	1.1	-	-	-	-	-	14/20	-	-		-		-	14/20
3384			+p	+p	+p	+p	+		+(31.73)	+p	+	+p	+	+	
3385			+p	+p	+p	+p	+		+(29.8)	+p	+	+p	+	+	
3386			+p	+p	+p	+p	+		+(26.31)	+p	+	+p	+	+	
3387			+p	+p	+p	+p	+		+(25.98)	+p	+	+p	+	+	
3388			+p	+p	+p	+p	+		+(27.03)	+p	+	+p	+	+	
3389			+p	+p	+p	+p	+		+(26.22)	+p	+	+p	+	+	
3390			+p	+p	+p	+p	+		+(27.89)	+p	+	+p	+	+	
3391			st	st	st	st	-		-	st		st		-	
3392			+p	+p	+p	+p	+		+(28.84)	+p	+	+p	+	+	
3393			+p	+p	+p	+p	+		+(26.28)	+p	+	+p	+	+	
3394			st	st	st	st	-		-	st		st		-	
3395			+p	+p	+p	+p	+		+(25.95)	+p	+	+p	+	+	
3396			+p	+p	+p	+p	+		+(29.2)	+p	+	+p	+	+	
3397			st	st	st	st	-		-	st		st		-	
3398			st	st	st	st	-		-	st		st		-	
3399			+p	+p	+p	+p	+		+(26.26)	+p	+	+p	+	+	
3400			+p	+p	+p	+p	+		+(29.55)	+p	+	+p	+	+	
3401			+p	+p	+p	+p	+		+(29.17)	+p	+	+p	+	+	
3402			st	st	st	st	-		-	st		st		-	
3403	2	7.7	+p	+p	+p	+p	+	5/5	+(21.63)	+p	+	+p	+	+	5/5
3404			+p	+p	+p	+p	+		+(22.56)	+p	+	+p	+	+	
3405			+p	+p	+p	+p	+		+(21.02)	+p	+	+p	+	+	
3406			+p	+p	+p	+p	+		+(21.18)	+p	+	+p	+	+	
3407			+p	+p	+p	+p	+		+(21.74)	+p	+	+p	+	+	

Balls for dog

Salmonella Derby 630

Aerobic mesophilic flora: 1.1 10⁴ cfu/g

PikoReal PCR Instrument

N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579					Alternative method: SureTect <i>Salmonella</i> species assay				Positive/total	
			RVS		MKTTn		Result	Positive/total	Protocol 2: ONE Broth- <i>Salmonella</i> + supplement				
			XLD	Brilliance <i>Salmonella</i> Agar	XLD	Brilliance <i>Salmonella</i> Agar			PCR		Confirmation		Result
									Result	Ct			
5157	0	/	st	st	st	st	-	0/6	-	/	-	-	0/6
5158			st	st	st	st	-		-	/	-	-	
5159			st	st	st	st	-		-	/	-	-	
5160			st	st	st	st	-		-	/	-	-	
5161			st	st	st	st	-		-	/	-	-	
5162			st	st	st	st	-		-	/	-	-	
5163	1	0.2	st	st	st	st	-	2/6	+	24.14	+	+	3/6
5164			st	st	st	st	-		+	23.53	+	+	
5165			st	st	st	st	-		+	24.5	+	+	
5166			+p	+p	+p	+p	+		-	/	-	-	
5167			+p	+p	+p	+p	+		-	/	-	-	
5168			st	st	st	st	-		-	/	-	-	
5169	2	0.5	+p	+p	+p	+p	+	2/6	+	23.59	+	+	3/6
5170			+p	+p	+p	+p	+		+	23.34	+	+	
5171			st	st	st	st	-		-	/	-	-	
5172			st	st	st	st	-		+	24.77	+	+	
5173			st	st	st	st	-		-	/	-	-	
5174			st	st	st	st	-		-	/	-	-	
5175	3	1	+p	+p	+p	+p	+	6/6	-	/	-	-	4/6
5176			+p	+p	+p	+p	+		+	24.07	+	+	
5177			+p	+p	+p	+p	+		-	/	-	-	
5178			+p	+p	+p	+p	+		+	24.91	+	+	
5179			+p	+p	+p	+p	+		+	24.37	+	+	
5180			+p	+p	+p	+p	+		+	25.24	+	+	
5181	4	1.9	+p	+p	+p	+p	+	5/6	+	22.75	+	+	5/6
5182			+p	+p	+p	+p	+		+	23.32	+	+	
5183			+p	+p	+p	+p	+		+	23.04	+	+	
5184			st	st	st	st	-		+	23.11	+	+	
5185			+p	+p	+p	+p	+		+	23.37	+	+	
5186			+p	+p	+p	+p	+		-	/	-	-	

Raw Chicken Meat

Aerobic mesophilic flora: 3.2 x 10⁴ cfu/g**Salmonella** Bredeney 975

48 h at 3°C ± -2°C

48 h at 37°C ± 2°C																			
N° Sample	Level	Inoculation (cfu/25g)	Reference method : ISO 6579 ♦					Alternative method: SureTest Salmonella											
			RVS broth		MKTn broth		Result	Positive/ Total	BPW + 12mg/L novobiocin for 20 h at 37°C										
			XLD	ASAP	XLD	ASAP			Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5			
									Brilliance		RVS/Brilliance								
								PCR result(Ct) 7500 Fast	PCR result(Ct) QS5	Typical colonies	Latex	Typical colonies	Latex						
2045	1	0	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
2046			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
2047			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2048			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2049			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2151	2	1.0	+m (NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
2152			+1/2	+1/2	+M	+M	+	+(28.33)	+(28.40)	+1/2	+	+M	+	+	+	+	+	+	
2153			+mni/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2154			+1/2	+1/2	+m	+M	+	+(26.88)	+(31.50)	+1/2	+	+M	+	+	+	+	+	+	+
2155			+mni/+d(NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2156			+mni/+d(NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2157			+1/2	+1/2	+M	+M	+	-	-	-	-	-	-	-	-	-	-	-	-
2158			+mni/+d(NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2159			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2160			+mni/-	-	-	-	-	-	+(27.43)	+(26.50)	+M	+	+M	+	+	+	+	+	+
2161			+m	+m	+M	+M	+	-	-	-	-	-	-	-	-	-	-	-	-
2162			+mni/+d(NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2163			+M	+1/2	+m	+M	+	+(27.50)	+(28.82)	+M	+	+M	+	+	+	+	+	+	+
2164			+m	+m	+mni	+m	+	+(28.56)	+(33.74)	+1/2	+	+1/2	+	+	+	+	+	+	+
2165			+m	+mni	+m	+M	+	+(27.28)	+(33.47)	+1/2	+	+M	+	+	+	+	+	+	+
2166			+mni/+d	+mni	-	+md	+	+(27.14)	+(37.01)	+1/2	+	+1/2	+	+	+	+	+	+	+
2167			+mni/+d(NC on TSA)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2168			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2169			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2170			+1/2	+1/2	+m	+M	+	+(28.55)	+(28.83)	+1/2	+	+M	+	+	+	+	+	+	+
2171	3	2.7	+1/2	+1/2	+m	+M	+	+(25.04)	+(27.85)	+1/2	+	+M	+	+	+	+	+	+	
2172			+m	+m	+mni/+	+M	+	+(28.76)	+(35.59)	+1/2	+	+M	+	+	+	+	+	+	
2173			+M	+M	+m	+M	+	+(26.48)	+(27.80)	+1/2	+	+M	+	+	+	+	+	+	
2174			+m	+m	+m	+M	+	i/i/-/(31.41)**	+(31.13)	-	-	-	-	-	-	-	-	-	
2175			+M	+m	+M	+M	+	-	-	-	-	-	-	-	-	-	-	-	

Raw Milk

Aerobic mesophilic flora: 5.4×10^7 cfu/g**Salmonella** Ohio Ad148248 h at $3^\circ\text{C} \pm 2^\circ\text{C}$

N° Sample	Level	Inoculation (cfu/25g)	Reference method : ISO 6579 ♦						Alternative method : SureTest Salmonella BPW+12mg/L Novobiocin for 20 h at 37 °C									
			RVS broth		MKTn broth		Result	Positive/Total	PCR result(Ct) 7500Fast	PCR result(Ct) QS5	Confirmatory tests				Final result 7500	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
			XLD	ASAP	XLD	ASAP					Brilliance <i>Salmonella</i>		RVS/Brilliance <i>Salmonella</i>					
											Typical	Latex	Typical	Latex				
2353	0	0	-	-	-	-	-	0/5	i/-	-	-	-	-	-	0/5	-	0/5	
2354			-	-	-	-	-		-	-	-	-	-	-				
2355			-	-	-	-	-		-	-	-	-	-	-				
2356			-	-	-	-	-		-	-	-	-	-	-				
2357			-	-	-	-	-		-	-	-	-	-	-				
2358	1	1.1	+m/+	+m/+	+1/2	+1/2	+	11/20	+(30.77)	+(29.98)	+mni/+	+	+M	+	+	11/20	+	13/20
2359			+1/2	+1/2	+M	+1/2	+		+(32.04)	+(30.11)	+mni/+	+	+p	+	+		+	
2360			+m	+m	+M	+M	+		-	-	-	-	-	-	-		-	
2361			-	-	-	-	-		i/-	-	-	-	-	-	-		-	
2362			+m	+m	+M	+1/2	+		+(41.37)	+(33.32)	+mni/+	+	+M	+	+		+	
2363			+m	+m	+M	+M	+		+(32.59)	+(30.92)	+m	+	+p	+	+		+	
2364			+m/+	+m/+	+d/+m	+d/+m	+		-	-	-	-	-	-	-		-	
2365			-	-	-	-	-		+(33.16)	+(32.15)	+mni/+	+	+p	+	+		+	
2366			-	-	-	-	-		-	-	-	-	-	-	-		-	
2367			-	-	-	-	-		-	-	-	-	-	-	-		-	
2368			+md	+md	-	-	+		i/-**	+(37.85)	+d/+	+	+M	+	-		+	
2369			+m	+m	+1/2	+M	+		+(34.29)	+(31.86)	+mni/+	+	+M	+	+		+	
2370			-	-	-	-	-		-	-	-	-	-	-	-		-	
2371			+1/2	+1/2	+M	+M	+		+(35.52)	+(34.16)	+mni/+	+	+M	+	+		+	
2372			-	-	-	-	-		+(33.09)	+(32.38)	+mni/+	+	+p	+	+		+	
2373			-	-	-	-	-		-/+ (36.76)**	+(35.86)	+md/+	+	+p	+	-		+	
2374			+m	+m	+M	+M	+		+(30.48)	+(31.13)	+m/+	+	+M	+	+		+	
2375			-	-	-	-	-		-	-	-	-	-	-	-		-	
2376			-	-	-	-	-		+(36.90)	+(32.21)	+mni/+	+	+p	+	+		+	
2377			+md/+m	+md/+m	-	-	+		+(30.28)	+(28.17)	+m	+	+p	+	+		+	
2378	2	3.2	+m	+1/2	+M	+M	+	5/5	+(30.00)	+(27.64)	+M	+	+p	+	+	5/5	+	5/5
2379			+1/2	+1/2	+M	+M	+		i/+ (29.29)	+(29.26)	+M	+	+p	+	+		+	
2380			+1/2	+1/2	+1/2	+M	+		+(29.93)	+(28.85)	+1/2	+	+p	+	+		+	
2381			+m	+m	+M	+M	+		+(27.80)	+(28.79)	+M	+	+p	+	+		+	
2382			+m	+m	+M	+M	+		i/+ (29.61)	+(29.89)	+1/2	+	+p	+	+		+	

*=1/10 diluted sample

NA=No agglutination

Raw Milk

Aerobic mesophilic flora: 5.4×10^7 CFU/g**Salmonella** Ohio Ad1482

48 h at 3°C ± 2°C

Salmonella																				
N° Sample	Level	Inoculation (cfu/25g)	Reference method : ISO 6579					Alternative method : SureTest Salmonella												
			RVS broth		MKTTn broth		Result	Positive/Total	PCR result (Ct) 7500Fast	PCR result (Ct) QS5	ONE Broth Salmonella + 12mg/L novobiocin for 20 h at 37°C				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5		
			XLD	ASAP	XLD	ASAP					Confirmatory tests		Typical colonies	Latex					Typical colonies	Latex
											Brilliance <i>Salmonella</i>	RVS/Brilliance <i>Salmonella</i>								
2353	0	0	-	-	-	-	-	0/5	i/i/-*	-	-	-	-	-	0/5	-	0/5			
2354			-	-	-	-	-		-	-	-	-	-	-						
2355			-	-	-	-	-		-	-	-	-	-	-						
2356			-	-	-	-	-		-	i/-/-**	+(45.78)	-	-	-		-				
2357			-	-	-	-	-		-	-	-	-	-	-		-				
2358	1	1.1	+m/+	+m/+	+1/2	+1/2	+	11/20	+(29.96)	+(28.31)	+mni/+	+	+p	+	9/20	+	9/20			
2359			+1/2	+1/2	+M	+1/2	+		+(29.46)	+(28.77)	+m	+	+p	+		+				
2360			+m	+m	+M	+M	+		i/+(29.35)	+(29.41)	+m	+	+p	+		+				
2361			-	-	-	-	-		+(26.11)	+(25.39)	+m	+	+M	+		+				
2362			+m	+m	+M	+1/2	+		+(26.49)	+(27.02)	+m	+	+p	+		+				
2363			+m	+m	+M	+M	+		i/-	-	+d/+	+	+1/2	+		-				
2364			+m/+	+m/+	+d/+m	+d/+m	+		+(27.16)	+(26.76)	+1/2	+	+M	+		+				
2365			-	-	-	-	-		-	-	-	-	-	-		-				
2366			-	-	-	-	-		-	-	-	-	-	-		-				
2367			-	-	-	-	-		-	-	-	-	-	-		-				
2368			+md	+md	-	-	+		-	-	-	-	+d	+d		-				
2369			+m	+m	+1/2	+M	+		-	-	-	-	-	-		-				
2370			-	-	-	-	-		-	-	-	-	-	-		-				
2371			+1/2	+1/2	+M	+M	+		-	-	-	-	-	-		-				
2372			-	-	-	-	-		-	+(32.07)	+(31.34)	+m	+	+p		+		+		
2373			-	-	-	-	-		-	i/+(28.03)	+(28.71)	+m/+	+	+p		+		+		
2374			-	-	-	-	-		-	-	-	-	-	-		-				
2375			+m	+m	+M	+M	+		-	i/+(28.44)	+(28.83)	+m/+	+	+p		+		+		
2376			-	-	-	-	-		-	i/i/-*	-	-	-	-		-		-		
2377			-	-	-	-	-		-	-	-	-	-	-		-		-		
2378	+md/+m	+md/+m	-	-	+	-	-	-	-	-	-	-	-							
2379	2	3.2	+m	+1/2	+M	+M	+	5/5	+(27.31)	+(26.79)	+M	+	+p	+	+	5/5	+			
2380			+1/2	+1/2	+M	+M	+		+(28.21)	+(26.97)	+M	+	+p	+	+					
2381			+1/2	+1/2	+1/2	+M	+		i/+(26.92)	+(25.93)	+M	+	+p	+	+					
2382			+m	+m	+M	+M	+		+(25.85)	+(24.87)	+M	+	+p	+	+					
2383			+m	+m	+M	+M	+		+(26.34)	+(24.79)	+M	+	+p	+	+					

*=1/10 diluted sample

NA=No agglutination

Powdered Infant Formula with probiotics (25 g)

Aerobic lactic flora: 1.3×10^6 cfu/g**Salmonella** Anatum Ad29848 h at $3^\circ\text{C} \pm 2^\circ\text{C}$

N° Sample	Level	Inoculation (cfu/25g)	Reference method : ISO 6579					Alternative method: SureTect Salmonella										
			RVS broth		MKTTn broth		Result	Positive/Total	BPW for 16 h at 37°C									
			XLD	ASAP	XLD	ASAP			Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5		
									Brilliance <i>Salmonella</i>		RVS/Brilliance <i>Salmonella</i>							
								PCR result (Ct) 7500 Fast	PCR result (Ct) QS5	Typical colonies	Latex	Typical colonies	Latex					
3378	0	0	st	st	st	st	-	0/5	-	-	st		st		-	0/5		0/5
3379			-	-	-	-	-		-	-	-	-	-					
3380			st	st	st	st	-		-	-	st		st		-			
3381			st	st	st	st	-		-	-	-		-		-			
3382			st	st	st	st	-		-	-	st		st		-			
3383	1	1.1	-	-	-	-	-	14/20	-	-	-		-		-	14/20		14/20
3384			+p	+p	+p	+p	+		+(25.84)	+(29.72)	+p	+	+p	+	+			
3385			+p	+p	+p	+p	+		+(28.62)	+(30.98)	+p	+	+p	+	+			
3386			+p	+p	+p	+p	+		+(27.44)	+(33.46)	+p	+	+p	+	+			
3387			+p	+p	+p	+p	+		+(27.87)	+(33.64)	+p	+	+p	+	+			
3388			+p	+p	+p	+p	+		+(27.40)	+(31.18)	+p	+	+p	+	+			
3389			+p	+p	+p	+p	+		+(27.58)	+(32.60)	+p	+	+p	+	+			
3390			+p	+p	+p	+p	+		+(28.73)	+(33.40)	+p	+	+p	+	+			
3391			st	st	st	st	-		i/-	-	st		st		-			
3392			+p	+p	+p	+p	+		+(26.31)	+(27.26)	+p	+	+p	+	+			
3393			+p	+p	+p	+p	+		+(27.51)	+(31.87)	+p	+	+p	+	+			
3394			st	st	st	st	-		-	-	st		st		-			
3395			+p	+p	+p	+p	+		+(26.20)	+(29.05)	+p	+	+p	+	+			
3396			+p	+p	+p	+p	+		+(30.41)	+(36.32)	+p	+	+p	+	+			
3397			st	st	st	st	-		-	-	st		st		-			
3398			st	st	st	st	-		-	-	st		st		-			
3399			+p	+p	+p	+p	+		+(29.21)	+(30.78)	+p	+	+p	+	+			
3400			+p	+p	+p	+p	+		+(30.88)	+(32.52)	+p	+	+p	+	+			
3401			+p	+p	+p	+p	+		+(30.18)	+(29.66)	+p	+	+p	+	+			
3402			st	st	st	st	-		-	-	st		st		-			
3403	2	7.7	+p	+p	+p	+p	+	5/5	+(24.18)	+(26.99)	+p	+	+p	+	+	5/5		5/5
3404			+p	+p	+p	+p	+		+(24.04)	+(26.54)	+p	+	+p	+	+			
3405			+p	+p	+p	+p	+		+(23.22)	+(27.17)	+p	+	+p	+	+			
3406			+p	+p	+p	+p	+		+(24.33)	+(27.29)	+p	+	+p	+	+			
3407			+p	+p	+p	+p	+		+(23.88)	+(28.48)	+p	+	+p	+	+			

Frozen spinach

Aerobic mesophilic flora: 8.4 x 10⁷ cfu/g**Salmonella** Virchow Ad1721

one week at -20°C

Salmonella																			
one week at -20 °C																			
N° Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579						Alternative method: SureTect <i>Salmonella</i>										
			RVS broth		MKTTn broth		Result	Positive/Total	BPW + 12mg/L novobiocin 20 h 37 °C										
			XLD	ASAP	XLD	ASAP			Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5			
									<i>Brilliance Salmonella</i>		<i>RVS/Brilliance Salmonella</i>								
								PCR result (Ct) 7500 Fast	PCR result (Ct) QS5	Typical colonies	Latex	Typical colonies	Latex						
7295	1	0	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
7296			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
7297			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
7298			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
7299			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
7300	2	0.7	+M	+M	+M	+M	+	+(23.68)	+(21.10)	+1/2	+	+M	+	+	+	+	+	+	
7301			-	-	-	-	-	+(22.87)	+(21.01)	+M	+	+M	+	+	+	+	+	+	
7302			+M	+M	+M	+M	+	-	-	-	-	-	-	-	-	-	-	-	-
7303			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
7304			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
7305			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
7306			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
7307			+M	+M	+M	+M	+	-	-	-	-	-	-	-	-	-	-	-	-
7308			+M	+M	+M	+M	+	+(23.71)	+(20.66)	+M	+	+p	+	+	+	+	+	+	+
7309			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
7310			+M	+M	+M	+M	+	+(22.72)	+(19.47)	+M	+	+p	+	+	+	+	+	+	+
7311			+M	+M	+M	+M	+	-	-	-	-	-	-	-	-	-	-	-	-
7312			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
7313			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
7314			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
7315			-	-	-	-	-	-	+(22.27)	+(20.38)	+M	+	+p	+	+	+	+	+	+
7316			+M	+M	+M	+M	+	+(23.19)	+(20.44)	+M	+	+p	+	+	+	+	+	+	+
7317			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
7318			-	-	-	-	-	-	+(27.71)	+(24.66)	+1/2	+	+p	+	+	+	+	+	+
7319			-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
7320	3	1.9	+M	+M	+M	+M	+	+(22.16)	+(20.81)	+M	+	+p	+	+	+	+	+	+	
7321			+M	+M	+1/2	+M	+	+(22.57)	+(21.59)	+M	+	+p	+	+	+	+	+	+	
7322			+M	+M	+M	+M	+	+(21.87)	+(21.67)	+M	+	+p	+	+	+	+	+	+	
7323			+M	+M	+M	+M	+	+(23.95)	+(23.04)	+M	+	+p	+	+	+	+	+	+	
7324			+M	+M	+M	+M	+	+(24.06)	+(22.30)	+M	+	+p	+	+	+	+	+	+	+

Fish terrine

Salmonella Derby Ad1093

48 h at 3°C ± 2°C

Aerobic mesophilic flora: <20 cfu/g

N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579 ♦					Alternative method: SureTect Salmonella										
			RVS broth		MKTTn broth		Result	Positive/Total	PCR result (Ct) 7500 Fast	PCR result (Ct) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
			XLD	ASAP	XLD	ASAP					Brilliance <i>Salmonella</i>		RVS/Brilliance <i>Salmonella</i>					
											Typical colonies	Latex	Typical colonies	Latex				
7163	1	0	st	st	st	st	-	0/5	-	-	st		st		-	0/5	-	0/5
7164			st	st	st	st	-		-	-	st		st		-		-	
7165			st	st	st	st	-		-	-	st		st		-		-	
7166			st	st	st	st	-		-	-	st		st		-		-	
7167			st	st	st	st	-		-	-	st		st		-		-	
7173	2	0.7	st	st	st	st	-	7/20	+(20.54)	+(21.73)	+p	+	+p	+	+	9/20	+	9/20
7174			st	st	st	st	-		-	-	st		st		-		-	
7175			+p	+p	+p	+p	+		+(21.94)	+(21.86)	+p	+	+p	+	+		+	
7176			st	st	st	st	-		+(21.54)	+(21.35)	+p	+	+p	+	+		+	
7177			st	st	st	st	-		-	-	st		st		-		-	
7178			+p	+p	+p	+p	+		+(21.44)	+(21.73)	+p	+	+p	+	+		+	
7179			st	st	st	st	-		+(22.17)	+(22.29)	+p	+	+p	+	+		+	
7180			+p	+p	+p	+p	+		+(22.01)	+(21.86)	+p	+	+p	+	+		+	
7181			st	st	st	st	-		+(22.16)	+(21.16)	+p	+	+p	+	+		+	
7182			st	st	st	st	-		-	-	st		st		-		-	
7183			st	st	st	st	-		-	-	st		st		-		-	
7184			st	st	st	st	-		-	-	st		st		-		-	
7185			st	st	st	st	-		-	-	st		st		-		-	
7186			+p	+p	+p	+p	+		-	-	st		st		-		-	
7187			st	st	st	st	-		+(20.28)	+(20.96)	+p	+	+p	+	+		+	
7188			+p	+p	+p	+p	+		-	-	st		st		-		-	
7189			st	st	st	st	-		-	-	st		st		-		-	
7190			st	st	st	st	-		+(20.19)	+(19.69)	+p	+	+p	+	+		+	
7191			+p	+p	+p	+p	+		-	-	st		st		-		-	
7192			+p	+p	+p	+p	+		-	-	st		st		-		-	
7168	3	2.0	+p	+p	+p	+p	+	5/5	-	-	st		st		-	3/5	-	3/5
7169			+p	+p	+p	+p	+		+(20.28)	+(20.19)	+p	+	+p	+	+		+	
7170			+p	+p	+p	+p	+		-	-	st		st		-		-	
7171			+p	+p	+p	+p	+		+(20.52)	+(20.78)	+p	+	+p	+	+		+	
7172			+p	+p	+p	+p	+		+(20.89)	+(22.18)	+p	+	+p	+	+		+	

Ground beef

Aerobic mesophilic flora: 2.0×10^2 CFU/g**Salmonella** Typhimurium AOOC06048 h at $3^\circ\text{C} \pm 2^\circ\text{C}$

Salmonella Typhimurium AOAC060																		
N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579 ♦						Alternative method: SureTect Salmonella									
			RVS broth		MKTTn broth		Result	Positive/Total	Pre-warmed BPW for 9 h at 41.5°C									
			XLD	ASAP	XLD	ASAP			PCR result (Ct) 7500Fast	PCR result (Ct) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
											Brilliance <i>Salmonella</i>		RVS/Brilliance <i>Salmonella</i>					
											Typical colonies	Latex	Typical colonies	Latex				
2431	0	0.0	st	st	st	st	-	0/5	-	-	st		st		-	0/5		0/5
2432			st	st	-	-	-		-	-	st		st		-			
2433			st	st	st	st	-		-	-	st		st		-			
2434			st	st	st	st	-		-	-	st		st		-			
2435			st	st	st	st	-		-	-	st		st		-			
2436	1	1.0	st	st	st	st	-	8/20	-	-	st		st		-	10/20		10/20
2437			st	st	st	st	-		-	-	st		st		-			
2438			st	st	st	st	-		+(24.00)	+(24.51)	+p	+	+p	+	+			
2439			st	st	st	st	-		-	-	st		st		-			
2440			st	st	st	st	-		+(26.78)	+(29.23)	+p	+	+p	+	+			
2441			st	st	st	st	-		-/(42.02)**	+(48.46)	st		st		-			
2442			st	st	st	st	-		-	-	st		st		-			
2443			+p	+p	+p	+p	+		-	-	st		st		-			
2444			st	st	st	st	-		-	-	st		st		-			
2445			+p	+p	+p	+p	+		+(25.41)	+(26.99)	+p	+	+p	+	+			
2446			+p	+p	+p	+p	+		+(26.67)	+(27.24)	+p	+	+p	+	+			
2447			+p	+p	+p	+p	+		+(25.50)	+(25.60)	+p	+	+p	+	+			
2448			st	st	st	st	-		+(26.17)	+(25.58)	+p	+	+p	+	+			
2449			+p	+p	+p	+p	+		-	-	st		st		-			
2450			st	st	st	st	-		-	-	st		st		-			
2451			+p	+p	+p	+p	+		-	-	st		st		-			
2452			+p	+p	+p	+p	+		+(25.57)	+(25.41)	+M	+	+p	+	+			
2453			+p	+p	+p	+p	+		+(28.38)	+(27.99)	+M	+	+p	+	+			
2454			st	st	st	st	-		+(25.90)	+(26.38)	+M	+	+p	+	+			
2455			st	st	st	st	-		+(27.72)	+(27.28)	+M	+	+p	+	+			
2456	2	3.0	+p	+p	+p	+p	+	3/5	+(24.49)	+(24.14)	+p	+	+p	+	+	5/5		5/5
2457			st	st	st	st	-		+(26.87)	+(24.87)	+p	+	+p	+	+			
2458			st	st	st	st	-		+(25.82)	+(23.96)	+p	+	+p	+	+			
2459			+p	+p	+p	+p	+		+(27.63)	+(26.44)	+p	+	+p	+	+			
2460			+p	+p	+p	+p	+		+(27.18)	+(27.92)	+p	+	+p	+	+			

Ground beef

Aerobic mesophilic flora: 2.0 x 10² CFU/g**Salmonella** Typhimurium AOOC060

48 h at 3°C ± 2°C

N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579 ♦					Alternative method: SureTest Salmonella											
			RVS broth		MKTTn broth		Result	Positive/Total	Pre-warmed BPW for 24 h at 41.5°C										
			XLD	ASAP	XLD	ASAP			Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5			
									Brilliance <i>Salmonella</i>		RVS/Brilliance <i>Salmonella</i>								
								PCR result (Ct) 7500 Fast	PCR result (Ct) QS5	Typical colonies	Latex	Typical colonies	Latex						
2431	0	0.0	st	st	st	st	-	0/5	-	-	st		st		-	0/5	-	0/5	
2432			st	st	-	-	-		-	-	-	-	-	-					
2433			st	st	st	st	-		-	-	st		st		-		-		
2434			st	st	st	st	-		-	-	st		st		-		-		
2435			st	st	st	st	-		-	-	st		st		-		-		
2436	1	1.0	st	st	st	st	-	8/20	-	-	st		st		-	10/20	-	10/20	
2437			st	st	st	st	-		-	-	st		st		-		-		
2438			st	st	st	st	-		+(22.30)	+(22.92)	+p	+	+M	+	+		+		
2439			st	st	st	st	-		-	-	st		st		-		-		
2440			st	st	st	st	-		+(23.59)	+(22.06)	+p	+	+M	+	+		+		
2441			st	st	st	st	-		-	-	st		st		-		-		
2442			st	st	st	st	-		-	-	st		st		-		-		
2443			+p	+p	+p	+p	+		-	-	st		st		-		-		
2444			st	st	st	st	-		-	-	st		st		-		-		
2445			+p	+p	+p	+p	+		+(23.36)	+(22.81)	+p	+	+M	+	+		+		
2446			+p	+p	+p	+p	+		+(24.73)	+(23.20)	+p	+	+M	+	+		+		
2447			+p	+p	+p	+p	+		+(22.60)	+(22.29)	+p	+	+M	+	+		+		
2448			st	st	st	st	-		+(21.31)	+(22.33)	+p	+	+M	+	+		+		
2449			+p	+p	+p	+p	+		-	-	st		st		-		-		
2450			st	st	st	st	-		-	-	st		st		-		-		
2451			+p	+p	+p	+p	+		-	-	st		st		-		-		
2452			+p	+p	+p	+p	+		+(21.76)	+(22.47)	+p	+	+p	+	+		+		
2453			+p	+p	+p	+p	+		+(22.06)	+(22.70)	+p	+	+p	+	+		+		
2454			st	st	st	st	-		+(21.78)	+(21.42)	+p	+	+p	+	+		+		
2455			st	st	st	st	-		+(21.85)	+(22.95)	+p	+	+p	+	+		+		
2456	2	3.0	+p	+p	+p	+p	+	3/5	+(21.80)	+(21.70)	+p	+	+p	+	+	5/5	+	5/5	
2457			st	st	st	st	-		+(22.82)	+(22.72)	+p	+	+p	+	+		+		
2458			st	st	st	st	-		+(21.30)	+(20.61)	+p	+	+p	+	+		+		
2459			+p	+p	+p	+p	+		+(21.57)	+(23.26)	+p	+	+p	+	+		+		
2460			+p	+p	+p	+p	+		+(21.73)	+(23.58)	+p	+	+p	+	+		+		

Process water

Anaerobic lactic flora: 2.02 x 10⁵ CFU/g**Salmonella** Livingstone A00L058

48 h at 3°C ± 2°C

N°Sample	Level	Inoculation (cfu/25g)	Reference method: ISO 6579 ♦					Alternative method: SureTest Salmonella										
			RVS broth		MKTTn broth		Result	Positive/Total	BPW for 20 h at 37° C									
			XLD	ASAP	XLD	ASAP			PCR result (Ct) 7500 Fast	PCR result (Ct) QS5	Confirmatory tests		Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5		
											Brilliance Salmonella						RVS/Brilliance Salmonella	
										Typical colonies	Latex	Typical colonies	Latex					
2511	0	0	-	-	-	-	-	0/5	-	-	-		-		-	0/5	-	0/5
2512			st	st	st	st	-		-	-	st		st		-		-	
2513			st	st	st	st	-		-	-	st		st		-		-	
2514			st	st	st	st	-		-	-	st		st		-		-	
2515			st	st	st	st	-		-	-	st		st		-		-	
2516	1	0.7	st	st	st	st	-	9/20	-	-	st		st		-	8/20	-	9/20
2517			+p	+p	+p	+p	+		+(22.32)	+(22.15)	+p	+	+p	+	+		+	
2518			st	st	st	st	-		-	-	st		st		-		-	
2519			+p	+p	+p	+p	+		+(22.37)	+(21.72)	+p	+	+p	+	+		+	
2520			+M	+M	+M	+M	+		+(22.19)	+(20.79)	+M	+	+p	+	+		+	
2521			st	st	st	st	-		-	-	st		st		-		-	
2522			+p	+p	+p	+p	+		+(23.07)	+(21.60)	+p	+	+p	+	+		+	
2523			-	-	-	-	-		-	-	-		-		-		-	
2524			+p	+p	+p	+p	+		+(21.10)	+(21.51)	+p	+	+p	+	+		+	
2525			-	-	-	-	-		-	-	-		-		-		-	
2526			+p	+p	+p	+p	+		+(22.08)	+(21.81)	+p	+	+p	+	+		+	
2527			-	-	-	-	-		-	-	-		-		-		-	
2528			st	st	st	st	-		-	-	st		st		-		-	
2529			+M	+M	+M	+M	+		+(22.03)	+(21.94)	+M	+	+M	+	+		+	
2530			st	st	st	st	-		-	-	-		st		-		-	
2531			st	st	st	st	-		-	-	st		st		-		-	
2532			+1/2	+1/2	+1/2	+1/2	+		-/-/- **	+(38.53)	-		+M	+	-		+	
2533			st	st	st	st	-		-	-	-		st		-		-	
2534			+p	+p	+p	+p	+		+(22.59)	+(21.95)	+p	+	+p	+	+		+	
2535			st	st	st	st	-		+(39.05)/- **	-	st (x5)		st		-		-	
2536	2	2.1	+M	+M	+M	+M	+	5/5	+(21.63)	+(22.78)	+p	+	+M	+	+	5/5	+	5/5
2537			+M	+M	+M	+M	+		+(24.06)	+(21.84)	+1/2	+	+M	+	+		+	
2538			+p	+p	+p	+p	+		+(22.35)	+(23.79)	+p	+	+M	+	+		+	
2539			+p	+p	+p	+p	+		+(21.42)	+(21.63)	+p	+	+M	+	+		+	
2540			+p	+p	+p	+p	+		+(21.34)	+(22.25)	+p	+	+M	+	+		+	

Powdered infant formula with probiotics (375 g)

Anaerobic lactic flora: 5.4 x 10⁶ cfu/g**Salmonella** Mbandaka Ad1810

2 weeks at room temperature

2 weeks at room temperature																		
N°Sample	Level	Inoculation (cfu/25g)	ISO 6579 [♦] method						Alternative Method: SureTest Salmonella									
			RVS broth		MKTTn broth		Result	Positive/Total	BPW 16 h 37°C									
									PCR result (Ct) 7500 Fast	PCR result (Ct) QS5	Confirmatory tests				Final result 7500 Fast	Positive/Total 7500 Fast	Final result QS5	Positive/Total QS5
			Brilliance <i>Salmonella</i>		RVS/Brilliance <i>Salmonella</i>													
			XLD	ASAP	XLD	ASAP					Typical colonies	Latex	Typical colonies	Latex				
585	0	0	st	st	st	st	-	0/5	-	-	st	/	st	/	-	0/5	-	-
586			st	st	st	st	-		-	-	st	/	st	/	-		-	
587			st	st	st	st	-		-	-	st	/	st	/	-		-	
588			st	st	st	st	-		-	-	st	/	st	/	-		-	
589			st	st	st	st	-		-	-	st	/	st	/	-		-	
1488	1	3.0	+p	+p	+p	+p	+	8/20	-	-	st	/	st	/	-	18/20		
1489			st	st	st	st	-		+(21.03)	+(20.38)	+p	+	+p	+	+			
1490			+p	+p	+p	+p	+		+(20.98)	+(20.36)	+p	+	+p	+	+			
1491			+p	+p	+p	+p	+		+(20.81)	+(20.20)	+p	+	+p	+	+			
1492			st	st	st	st	-		+(22.72)	+(21.42)	+p	+	+p	+	+			
1493			+p	+p	+p	+p	+		+(26.43)	+(25.85)	+p	+	+p	+	+			
1494			+p	+p	+p	+p	+		+(21.79)	+(20.78)	+p	+	+p	+	+			
1495			st	st	st	st	-		+(25.23)	+(24.92)	+p	+	+p	+	+			
1496			+p	+p	+p	+p	+		+(21.50)	+(20.48)	+p	+	+p	+	+			
1497			+p	+p	+p	+p	+		-	-	st	/	st	/	-			
1498			st	st	st	st	-		+(25.45)	+(24.40)	+p	+	+p	+	+			
1499			st	st	st	st	-		+(34.01)	+(32.78)	+p	+	+p	+	+			
1500			st	st	st	st	-		+(21.45)	+(21.37)	+p	+	+p	+	+			
1501			st	st	st	st	-		+(24.65)	+(24.42)	+p	+	+p	+	+			
1502			st	st	st	st	-		+(20.73)	+(20.87)	+p	+	+p	+	+			
1503			st	st	st	st	-		+(20.97)	+(20.46)	+p	+	+p	+	+			
1504			st	st	st	st	-		+(20.52)	+(20.55)	+p	+	+p	+	+			
1505			+p	+p	+p	+p	+		+(28.25)	+(27.74)	+p	+	+p	+	+			
1506			st	st	st	st	-		+(20.44)	+(21.24)	+p	+	+p	+	+			
1507			st	st	st	st	-		+(20.98)	+(21.38)	+p	+	+p	+	+			
1342	2	6.7	st	st	st	st	-	2/5	+(24.70)	+(23.70)	+p	+	+p	+	+	5/5		
1343			st	st	st	st	-		+(23.22)	+(22.72)	+p	+	+p	+	+			
1344			+p	+p	+p	+p	+		+(23.23)	+(22.65)	+p	+	+p	+	+			
1345			st	st	st	st	-		+(22.56)	+(22.50)	+p	+	+p	+	+			
1346			+p	+p	+p	+p	+		+(21.58)	+(21.26)	+p	+	+p	+	+			

Cocoa Powder - 375 g - APC Result: 2.4×10^2 CFU/g

Inoculation Level		Sample	MKTn		RVS		Agglutinations		Microbact 24E	Final Result [♦]	Positive/ Total	Alternative Method: SureTect Salmonella (ISO 6887-4) Paired with ISO 6579-1										Positive/
			XLD	BSA	XLD	BSA	O	H				Instrument				Direct		Oxid	Microbact	Final		
												7500	Ct	QS5	Ct	XLD	BSA	Salmon	24E	Result		
Uninoculated	0	364.84	ng	ng	ng	ng				Negative	0/5	-		-		ng	ng			Negative	0/5	
		364.92	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative		
		364.98	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative		
		364.102	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative		
		364.108	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative		
Low	1.1	364.82	t	t	t	t	+	+	Salmonella	Positive	13/20	+	32.27	+	24.89	t	t	+	Salmonella	Positive	13/20	
		364.85	t	t	t	t	+	+	Salmonella	Positive		+	20.57	+	24.14	t	t	+	Salmonella	Positive		
		364.86	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative		
		364.87	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative		
		364.88	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative		
		364.89	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative		
		364.90	t	t	t	t	+	+	Salmonella	Positive		+	20.41	+	28.09	t	t	+	Salmonella	Positive		
		364.91	t	t	t	t	+	+	Salmonella	Positive		+	21.03	+	29.71	t	t	+	Salmonella	Positive		
		364.94	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative		
		364.95	t	t	t	t	+	+	Salmonella	Positive		+	20.09	+	28.14	t	t	+	Salmonella	Positive		
		364.96	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative		
		364.97	t	t	t	t	+	+	Salmonella	Positive		+	32.52	+	22.96	t	t	+	Salmonella	Positive		
		364.99	t	t	t	t	+	+	Salmonella	Positive		+	19.9	+	24.05	t	t	+	Salmonella	Positive		
		364.100	t	t	t	t	+	+	Salmonella	Positive		+	20.17	+	36.34	t	t	+	Salmonella	Positive		
		364.101	t	t	t	t	+	+	Salmonella	Positive		+	33.30	+	28.68	t	t	+	Salmonella	Positive		
		364.104	t	t	t	t	+	+	Salmonella	Positive		+	20.66	+	27.85	t	t	+	Salmonella	Positive		
		364.105	t	t	t	t	+	+	Salmonella	Positive		+	20.46	+	30.65	t	t	+	Salmonella	Positive		
		364.106	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative		
		364.109	t	t	t	t	+	+	Salmonella	Positive		+	38.98	+	38.40	t	t	+	Salmonella	Positive		
		364.111	t	t	t	t	+	+	Salmonella	Positive		+	46.25	+	37.76	t	t	+	Salmonella	Positive		
High	9.2	364.83	t	t	t	t	+	+	Salmonella	Positive	5/5	+	20.02	+	25.10	t	t	+	Salmonella	Positive	5/5	
		364.93	t	t	t	t	+	+	Salmonella	Positive		+	19.50	+	29.27	t	t	+	Salmonella	Positive		
		364.103	t	t	t	t	+	+	Salmonella	Positive		+	20.43	+	28.76	t	t	+	Salmonella	Positive		
		364.107	t	t	t	t	+	+	Salmonella	Positive		+	20.42	+	25.84	t	t	+	Salmonella	Positive		
		364.110	t	t	t	t	+	+	Salmonella	Positive		+	20.01	+	28.12	t	t	+	Salmonella	Positive		

Cocoa Powder - 375 g - APC Result: 2.4 x 10 ² CFU/g																					
Inoculation Level		Sample	MKTn		RVS		Agglutinations		Microbact 24E	Final Result [♦]	Positive/ Total	Alternative Method: SureTest Salmonella (BPW)								Final Result	Positive/ Total
			XLD	BSA	XLD	BSA	O	H				Instrument				Direct Streak		Oxid Salmonella Latex	Microbact 24E		
												7500 Fast	Ct	QS5	Ct	XLD	BSA				
Uninoculated	0	364.84	ng	ng	ng	ng				Negative	0/5	-		-		ng	ng			Negative	0/5
		364.92	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.98	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.102	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.108	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
Low	1.1	364.82	t	t	t	t	+	+	Salmonella	Positive	13/20	+	20.35	+	28.80	t	t	+	Salmonella	Positive	15/20
		364.85	t	t	t	t	+	+	Salmonella	Positive		-		-		ng	ng			Negative	
		364.86	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.87	ng	ng	ng	ng				Negative		+	21.70	+	29.90	t	t	+	Salmonella	Positive	
		364.88	ng	ng	ng	ng				Negative		+	29.45	+	34.00	t	t	+	Salmonella	Positive	
		364.89	ng	ng	ng	ng				Negative		+	20.61	+	27.30	t	t	+	Salmonella	Positive	
		364.90	t	t	t	t	+	+	Salmonella	Positive		+	29.24	+	32.60	t	t	+	Salmonella	Positive	
		364.91	t	t	t	t	+	+	Salmonella	Positive		+	20.23	+	44.00	t	t	+	Salmonella	Positive	
		364.94	ng	ng	ng	ng				Negative		-		-		ng	ng			Negative	
		364.95	t	t	t	t	+	+	Salmonella	Positive		+	19.70	+	21.80	t	t	+	Salmonella	Positive	
		364.96	ng	ng	ng	ng				Negative		+	20.37	+	29.10	t	t	+	Salmonella	Positive	
		364.97	t	t	t	t	+	+	Salmonella	Positive		+	32.62	+	34.00	t	t	+	Salmonella	Positive	
		364.99	t	t	t	t	+	+	Salmonella	Positive		+	20.31	+	32.30	t	t	+	Salmonella	Positive	
		364.100	t	t	t	t	+	+	Salmonella	Positive		+	20.63	+	31.10	t	t	+	Salmonella	Positive	
		364.101	t	t	t	t	+	+	Salmonella	Positive		+	20.21	+	38.30	t	t	+	Salmonella	Positive	
		364.104	t	t	t	t	+	+	Salmonella	Positive		-		-		ng	ng			Negative	
		364.105	t	t	t	t	+	+	Salmonella	Positive		-		-		ng	ng			Negative	
		364.106	ng	ng	ng	ng				Negative		+	20.35	+	41.00	t	t	+	Salmonella	Positive	
		364.109	t	t	t	t	+	+	Salmonella	Positive		+	20.77	+	22.90	t	t	+	Salmonella	Positive	
		364.111	t	t	t	t	+	+	Salmonella	Positive		+	20.12	+	37.70	t	t	+	Salmonella	Positive	
High	9.2	364.83	t	t	t	t	+	+	Salmonella	Positive	5/5	+	20.29	+	32.20	t	t	+	Salmonella	Positive	5/5
		364.93	t	t	t	t	+	+	Salmonella	Positive		+	20.25	+	36.30	t	t	+	Salmonella	Positive	
		364.103	t	t	t	t	+	+	Salmonella	Positive		+	19.86	+	25.30	t	t	+	Salmonella	Positive	
		364.107	t	t	t	t	+	+	Salmonella	Positive		+	20.49	+	24.80	t	t	+	Salmonella	Positive	
		364.110	t	t	t	t	+	+	Salmonella	Positive		+	21.00	+	37.70	t	t	+	Salmonella	Positive	

Raw Data of RLOD Extension Study (2023)

Matrix	APC ¹ (CFU/g)	<i>Salmonella</i> Pathogen Screen ² (25 g test portions)
Cat Liver Pâté	2.2 x 10 ¹	0/5
Raw Ground Beef	3.6 x 10 ⁵	0/5
Powder Infant Formula (With Probiotics)	1.8 x 10 ³	0/5
Powder Infant Formula (Without Probiotics)	2.6 x 10 ³	0/5
Spinach	4.4 x 10 ⁴	0/5
Animal Feed ³	5.0 x 10 ¹	N/A

¹ APC conducted in accordance with ISO 4833-1.

² *Salmonella* screen conducted following the ISO 6579 – 1:2017 reference method.

³ Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

Pet Food (1:6) (375 g)																	Pet Food (25g)											
Level	Sample No	SureTest Salmonella - QS5	SureTest Salmonella - 7500	Alternative Confirmation					ISO 6579-1:2017 Confirmation								Sample No	ISO 6579-1:2017 Confirmation										
		20 Hour	20 Hour	20 Hour		Microbact Latex	Identification	Final Result	MKTn		RVS		Poly O	Poly H	Identification	Final Result		MKTn		RVS		Poly O	Poly H	Identification	Final Result			
		Instrument Value (CT)			XLD				BSA	XLD	HE	XLD						HE	XLD	HE	XLD					HE		
Uninoculated (0,0)	33	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	61	ng	ng	ng	ng				Neg			
	44	-	-	at	at			Neg	ng	ng	ng	ng				Neg	67	ng	ng	ng	ng				Neg			
	50	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	68	ng	ng	ng	ng				Neg			
	51	-	-	at	at			Neg	at	at	at	at				Neg	83	ng	ng	ng	ng				Neg			
	57	-	-	at	at			Neg	at	at	at	at				Neg	84	ng	ng	ng	ng				Neg			
Low (1,6)	32	21.56	21.66	m	m	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	62	ng	ng	ng	ng				Neg			
	34	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	63	ng	ng	ng	ng				Neg			
	37	-	-	at	at			Neg	at	at	at	at				Neg	64	t	t	t	t	+	+	Salmonella spp.	Pos			
	38	21.23	21.19	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	66	ng	ng	ng	ng				Neg			
	39	19.93	20.26	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	69	ng	ng	ng	ng				Neg			
	40	19.67	20.59	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	72	at	at	at	at				Neg			
	41	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	73	t	t	t	t	+	+	Salmonella spp.	Pos			
	42	19.94	20.23	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	74	ng	ng	ng	ng				Neg			
	43	21.24	21.44	t	t	+	Salmonella spp.	Pos	m	m	t	t	+	+	Salmonella spp.	Pos	75	ng	ng	ng	ng				Neg			
	45	-	-	at	at			Neg	ng	ng	at	at				Neg	76	ng	ng	ng	ng				Neg			
	46	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	77	t	t	t	t	+	+	Salmonella spp.	Pos			
	47	-	-	at	at			Neg	at	at	at	at				Neg	78	t	t	t	t	+	+	Salmonella spp.	Pos			
	49	20.99	21.65	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	80	ng	ng	ng	ng				Neg			
	52	19.79	20.43	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	81	ng	ng	ng	ng				Neg			
	53	-	-	at	ng			Neg	ng	ng	at	at				Neg	82	t	t	t	t	+	+	Salmonella spp.	Pos			
	54	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	85	t	t	t	t	+	+	Salmonella spp.	Pos			
	56	-	-	ng	ng			Neg								Neg	86	ng	ng	ng	ng				Neg			
	58	19.52	20.36	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	87	ng	ng	ng	ng				Neg			
	59	19.72	20.08	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	89	t	t	t	t	+	+	Salmonella spp.	Pos			
	60	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	90	ng	ng	ng	ng				Neg			
High (2,8)	31	19.80	20.48	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	65	t	t	t	t	+	+	Salmonella spp.	Pos			
	35	19.99	19.75	m	m	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	70	t	t	t	t	+	+	Salmonella spp.	Pos			
	36	19.76	19.85	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	71	t	t	t	t	+	+	Salmonella spp.	Pos			
	48	19.37	20.13	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	79	t	t	t	t	+	+	Salmonella spp.	Pos			
	55	19.64	30.39	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	88	t	t	t	t	+	+	Salmonella spp.	Pos			

Pet Food (375 g)																
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					ISO 6579-1:2017 Confirmation							
		20 Hour	20 Hour	20 Hour		Microbact Latex	Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result
		Instrument Value (CT)		XLD	BSA				XLD	HE	XLD	HE				
Uninoculated (0,0)	8	-	-	at	at			Neg	ng	ng	ng	ng				Neg
	9	-	-	at	at			Neg	at	at	at	at				Neg
	17	-	-	at	at			Neg	ng	ng	ng	ng				Neg
	23	-	-	at	at			Neg	at	at	at	at				Neg
	26	-	-	at	ng			Neg	at	at	ng	ng				Neg
Low (1,2)	1	-	-	at	at			Neg	at	at	at	at				Neg
	2	20.20	21.14	m	m	+	Salmonella spp.	Pos	t	t	m	m	+	+	Salmonella spp.	Pos
	3	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	5	21.05	22.24	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	6	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	7	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	10	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	13	21.45	22.26	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	14	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	18	19.90	21.34	m	m	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	19	21.95	22.31	m	m	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	20	20.91	21.22	m	m	+	Salmonella spp.	Pos	t	m	m	m	+	+	Salmonella spp.	Pos
	21	-	-	at	at			Neg	at	at	at	at				Neg
	22	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg
	24	-	-	at	at			Neg	at	at	at	at				Neg
	25	19.46	21.18	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos
	27	19.65	20.75	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	28	-	-	at	at			Neg	at	at	at	at				Neg
29	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	
30	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	
High (2,2)	4	20.17	21.18	m	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	11	21.62	22.01	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	12	20.80	21.37	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	15	20.98	21.58	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos
	16	21.21	22.43	m	m	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos

Raw Ground Beef (375 g)																			Raw Ground Beef (25g)												
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation ¹					ISO 6579-1:2017 Confirmation ¹								Sample No	ISO 6579-1:2017 Confirmation											
		8 Hour	24 Hour	8 Hour	24 Hour	XLD	BSA	Microbact Latex	Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result				
		Instrument Value (CT)		Instrument Value (CT)							XLD	HE	XLD	HE						XLD	HE	XLD	HE								
Uninoculated (0,0)	302	-	-	-	-	at	at			Neg	at	at	at	at				Neg	361	at	at	at	at				Neg				
	308	-	-	-	-	at	at			Neg	at	at	at	at				Neg	364	at	at	at	at				Neg				
	309	-	-	-	-	at	at			Neg	at	at	at	at				Neg	371	at	at	at	at				Neg				
	316	-	-	-	-	at	at			Neg	at	at	at	at				Neg	377	at	at	at	at				Neg				
	317	-	-	-	-	at	at			Neg	at	at	at	at				Neg	380	at	at	at	at				Neg				
Low (0,6)	301	-	-	-	-	at	at			Neg	at	at	at	at				Neg	362	m	m	m	m	+	+	Salmonella spp.	Pos				
	303	35.65	24.80	35.73	25.47	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	363	at	at	at	at				Neg				
	305	-	-	-	-	at	at			Neg	at	at	at	at				Neg	365	at	at	at	at				Neg				
	306	33.96	26.94	35.56	27.30	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	366	at	at	at	at				Neg				
	307	-	-	-	-	at	at			Neg	at	at	at	at				Neg	367	at	at	at	at				Neg				
	312	36.37	23.78	37.33	23.68	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	369	m	m	m	m	+	+	Salmonella spp.	Pos				
	313	-	-	-	-	at	at			Neg	at	at	at	at				Neg	370	m	m	m	m	+	+	Salmonella spp.	Pos				
	314	34.95	24.66	36.68	25.06	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	372	at	at	at	at				Neg				
	315	35.69	23.79	36.99	24.04	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	373	m	m	m	m	+	+	Salmonella spp.	Pos				
	318	34.28	24.25	35.17	25.24	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	374	m	m	m	m	+	+	Salmonella spp.	Pos				
	319	-	-	-	-	at	at			Neg	at	at	at	at				Neg	375	at	at	at	at				Neg				
	321	-	-	-	-	at	at			Neg	at	at	at	at				Neg	378	m	m	m	m	+	+	Salmonella spp.	Pos				
	322	34.48	24.94	35.68	25.97	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	379	at	at	at	at				Neg				
	323	34.35	25.57	35.77	26.32	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	382	at	at	at	at				Neg				
	324	-	-	-	-	at	at			Neg	at	at	at	at				Neg	383	m	m	m	m	+	+	Salmonella spp.	Pos				
	326	-	-	-	-	at	at			Neg	at	at	at	at				Neg	384	at	at	at	at				Neg				
	327	35.51	23.83	36.33	24.25	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	385	at	at	at	at				Neg				
	328	-	-	-	-	at	at			Neg	at	at	at	at				Neg	386	at	at	at	at				Neg				
	329	-	-	-	-	at	at			Neg	at	at	at	at				Neg	388	at	at	at	at				Neg				
	330	-	-	-	-	at	at			Neg	at	at	at	at				Neg	390	m	m	m	m	+	+	Salmonella spp.	Pos				
High (2,1)	304	31.54	24.45	32.17	24.86	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	368	m	m	m	m	+	+	Salmonella spp.	Pos				
	310	31.33	22.45	31.88	22.56	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	376	m	m	m	m	+	+	Salmonella spp.	Pos				
	311	30.94	23.56	31.50	23.90	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	381	m	m	m	m	+	+	Salmonella spp.	Pos				
	320	32.29	21.61	32.93	22.15	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	387	m	m	m	m	+	+	Salmonella spp.	Pos				
	325	31.82	23.41	32.42	23.57	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	389	m	m	m	m	+	+	Salmonella spp.	Pos				

¹Identical results produced at both minimum (8 hour) and maximum (24 hour) time points.

Raw Ground Beef (25 g)																			Raw Ground Beef (25g)										
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation ¹					ISO 6579-1:2017 Confirmation ¹								Sample No	ISO 6579-1:2017 Confirmation									
		8 Hour	24 Hour	8 Hour	24 Hour	8 Hour			Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result		
		Instrument Value (CT)		Instrument Value (CT)		XLD	BSA	Microbact Latex			XLD	HE	XLD	HE						XLD	HE	XLD	HE						
Uninoculated (0,0)	273	-	-	-	-	at	at			Neg	at	at	at	at				Neg	336	at	at	at	at				Neg		
	280	-	-	-	-	at	at			Neg	at	at	at	at				Neg	347	at	at	at	at				Neg		
	289	-	-	-	-	at	at			Neg	at	at	ng	ng				Neg	353	at	at	at	at				Neg		
	293	-	-	-	-	at	at			Neg	at	at	ng	ng				Neg	357	at	at	at	at				Neg		
	297	-	-	-	-	at	at			Neg	at	at	at	at				Neg	360	at	at	at	at				Neg		
Low (1,8)	272	27.63	22.42	28.30	23.54	m	t	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	331	at	at	at	at				Neg		
	274	-	-	-	-	at	at			Neg	at	at	at	at				Neg	332	m	m	m	m	+	+	Salmonella spp.	Pos		
	275	28.38	22.61	29.38	23.63	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	333	at	at	at	at				Neg		
	277	-	-	-	-	at	at			Neg	at	at	at	at				Neg	334	at	at	at	at				Neg		
	279	-	-	-	-	a	at			Neg	at	at	at	at				Neg	335	at	at	at	at				Neg		
	281	28.31	22.49	28.46	23.18	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	337	m	m	m	m	+	+	Salmonella spp.	Pos		
	282	-	-	-	-	at	at			Neg	at	at	at	at				Neg	338	m	m	m	m	+	+	Salmonella spp.	Pos		
	284	-	-	-	-	m	m			Neg	at	at	at	at				Neg	341	at	at	at	at				Neg		
	285	29.40	22.53	29.91	23.42	m	m	+	Salmonella spp.	Pos	m	m	t	t	+	+	Salmonella spp.	Pos	342	m	m	m	m	+	+	Salmonella spp.	Pos		
	286	29.31	23.05	30.40	24.18	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	343	at	at	at	at				Neg		
	287	28.74	23.45	29.48	24.30	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	344	at	at	at	at				Neg		
	288	-	-	-	-	at	at			Neg	at	at	at	at				Neg	345	m	m	m	m	+	+	Salmonella spp.	Pos		
	290	-	-	-	-	at	at			Neg	at	at	at	at				Neg	346	at	at	at	at				Neg		
	291	-	-	-	-	at	at			Neg	at	at	at	at				Neg	348	at	at	at	at				Neg		
	294	28.29	23.56	29.45	25.36	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	352	m	m	m	m	+	+	Salmonella spp.	Pos		
	295	-	-	39.73	-	at	at			Neg	at	at	at	ng				Neg	354	at	at	at	at				Neg		
	296	29.51	23.70	30.03	24.37	m	m	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	355	at	at	at	at				Neg		
	298	-	-	-	-	at	at			Neg	at	at	at	at				Neg	356	at	at	at	at				Neg		
	299	-	-	-	-	at	ng			Neg	at	at	at	at				Neg	358	at	at	at	at				Neg		
	300	-	-	-	-	at	at			Neg	at	at	at	at				Neg	359	at	at	at	at				Neg		
High (2,8)	271	25.83	24.30	26.14	25.10	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	339	m	m	m	m	+	+	Salmonella spp.	Pos		
	276	25.17	21.63	25.98	22.80	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	340	m	m	m	m	+	+	Salmonella spp.	Pos		
	278	24.91	20.95	25.97	22.28	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	349	m	m	m	m	+	+	Salmonella spp.	Pos		
	283	25.23	20.96	25.82	22.08	m	t	+	Salmonella spp.	Pos	m	m	t	t	+	+	Salmonella spp.	Pos	350	m	m	m	m	+	+	Salmonella spp.	Pos		
	292	25.08	21.49	25.82	22.50	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	351	m	m	m	m	+	+	Salmonella spp.	Pos		

¹ Identical results produced at both minimum (8 hour) and maximum (24 hour) time points.

Powdered Infant Formula (With Probiotics) (375 g)																	Powdered Infant Formula (With Probiotics) (25g)									
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					ISO 6579-1:2017 Confirmation								Sample No	ISO 6579-1:2017 Confirmation								
		18 Hour	18 Hour	18 Hour	Microbact Latex	Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result			
		Instrument Value (CT)		XLD				BSA	XLD	HE	XLD					HE		XLD	HE							
Uninoculated (0,0)	104	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	121	ng	ng	ng	ng				Neg	
	105	-	-	at	at			Neg	at	at	at	at				Neg	123	ng	ng	ng	ng				Neg	
	113	-	-	at	at			Neg	at	at	at	at				Neg	132	ng	ng	ng	ng				Neg	
	114	-	-	at	at			Neg	at	at	at	at				Neg	144	ng	ng	ng	ng				Neg	
	120	-	-	ng	at			Neg	ng	ng	ng	ng				Neg	147	ng	ng	ng	ng				Neg	
Low (1,5)	91	-	-	at	at			Neg	at	at	at	at				Neg	124	ng	ng	ng	ng				Neg	
	92	25.81	26.44	t	t	+		Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	125	ng	ng	ng	ng				Neg
	93	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	126	t	t	t	t	+	+	Salmonella spp.	Pos	
	94	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	127	ng	ng	ng	ng				Neg	
	95	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	128	ng	ng	ng	ng				Neg	
	96	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	129	ng	ng	ng	ng				Neg	
	99	25.33	26.68	t	t	+		Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	130	t	t	t	t	+	+	Salmonella spp.	Pos
	100	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	131	ng	ng	ng	ng				Neg	
	101	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	133	ng	ng	ng	ng				Neg	
	102	21.85	27.79	m	m	+		Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	135	ng	ng	ng	ng				Neg
	103	-	-	at	at			Neg	at	at	at	at				Neg	136	ng	ng	ng	ng				Neg	
	106	22.47	25.59	t	t	+		Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	137	t	t	t	t	+	+	Salmonella spp.	Pos
	107	27.75	27.70	t	t	+		Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	138	ng	ng	ng	ng				Neg
	108	-	-	ng	ng			Neg	at	at	at	at				Neg	139	ng	ng	ng	ng				Neg	
	110	-	-	ng	ng			Neg	at	at	ng	ng				Neg	141	t	t	t	t	+	+	Salmonella spp.	Pos	
	111	22.45	27.34	t	t	+		Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	142	t	t	t	t	+	+	Salmonella spp.	Pos
	112	28.74	28.07	t	t	+		Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	143	m	m	m	m	+	+	Salmonella spp.	Pos
	116	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	145	t	t	t	t	+	+	Salmonella spp.	Pos	
117	23.24	25.96	t	t	+		Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	146	ng	ng	ng	ng				Neg	
118	-	-	ng	ng			Neg	ng	ng	ng	ng				Neg	149	ng	ng	ng	ng				Neg		
High (3,2)	97	24.17	23.14	t	t	+		Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	122	t	t	t	t	+	+	Salmonella spp.	Pos
	98	23.46	25.08	t	t	+		Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	134	t	t	t	t	+	+	Salmonella spp.	Pos
	109	24.51	22.80	t	t	+		Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	140	t	t	t	t	+	+	Salmonella spp.	Pos
	115	21.90	23.17	t	t	+		Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	148	t	t	t	t	+	+	Salmonella spp.	Pos
	119	19.54	24.01	t	t	+		Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	150	t	t	t	t	+	+	Salmonella spp.	Pos

Powdered Infant Formula (With OUT Probiotics) (375 g)																Powdered Infant Formula (With OUT Probiotics) (25g)									
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation					ISO 6579-1:2017 Confirmation								Sample No	ISO 6579-1:2017 Confirmation							
		18 Hour	18 Hour	18 Hour		Microbact Latex	Identification	Final Result	MKTTn		RVS		Poly O	Poly H	Identification	Final Result		MKTTn		RVS		Poly O	Poly H	Identification	Final Result
		Instrument Value (CT)		XLD	BSA				XLD	HE	XLD	HE						XLD	HE	XLD	HE				
Uninoculated (0,0)	158	-	-	at	at			Neg	ng	ng	ng	ng				Neg	181	ng	ng	ng	ng				Neg
	171	-	-	at	at			Neg	ng	ng	ng	ng				Neg	188	ng	ng	ng	ng				Neg
	172	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	189	ng	ng	ng	ng				Neg
	174	-	-	ng	at			Neg	ng	ng	ng	ng				Neg	204	ng	ng	ng	ng				Neg
	175	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	208	ng	ng	ng	ng				Neg
Low (1,6)	151	28.77	29.26	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	182	t	t	t	t	+	+	Salmonella spp.	Pos
	152	-	-	at	at			Neg	ng	ng	ng	ng				Neg	183	ng	ng	ng	ng				Neg
	154	-	-	at	at			Neg	ng	ng	ng	ng				Neg	184	ng	ng	ng	ng				Neg
	155	32.61	32.20	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	185	ng	ng	ng	ng				Neg
	156	32.01	32.16	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	187	ng	ng	ng	ng				Neg
	157	-	-	at	at			Neg	ng	ng	ng	ng				Neg	190	t	t	t	t	+	+	Salmonella spp.	Pos
	159	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	191	t	t	t	t	+	+	Salmonella spp.	Pos
	160	30.76	30.81	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	192	t	t	t	t	+	+	Salmonella spp.	Pos
	162	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	193	ng	ng	ng	ng				Neg
	163	29.48	29.60	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	194	ng	ng	ng	ng				Neg
	164	-	-	at	at			Neg	at	at	at	at				Neg	196	t	t	t	t	+	+	Salmonella spp.	Pos
	165	-	-	at	at			Neg	at	at	at	at				Neg	197	t	t	t	t	+	+	Salmonella spp.	Pos
	166	-	-	at	ng			Neg	ng	ng	ng	ng				Neg	198	at	ng	ng	ng				Neg
	167	27.92	27.60	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	199	at	at	ng	ng				Neg
	168	30.54	30.03	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	200	t	t	t	t	+	+	Salmonella spp.	Pos
	169	-	-	at	at			Neg	ng	ng	ng	ng				Neg	203	ng	ng	ng	ng				Neg
	170	-	-	at	at			Neg	ng	ng	ng	ng				Neg	205	ng	ng	ng	ng				Neg
	177	28.72	29.00	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	206	ng	ng	ng	ng				Neg
179	29.28	28.29	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	209	t	t	t	t	+	+	Salmonella spp.	Pos	
180	-	-	at	at			Neg	ng	ng	ng	ng				Neg	210	t	t	t	t	+	+	Salmonella spp.	Pos	
High (2,0)	153	27.46	27.51	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	186	t	t	t	t	+	+	Salmonella spp.	Pos
	161	23.77	23.88	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	195	t	t	t	t	+	+	Salmonella spp.	Pos
	173	21.17	26.34	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	201	t	t	t	t	+	+	Salmonella spp.	Pos
	176	25.52	26.51	t	t	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	202	t	t	t	t	+	+	Salmonella spp.	Pos
	178	28.61	27.22	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	207	t	t	t	t	+	+	Salmonella spp.	Pos

Spinach (375 g)																			Spinach (25g)										
Level	Sample No	SureTect Salmonella - QS5	SureTect Salmonella - 7500	SureTect Salmonella - QS5	SureTect Salmonella - 7500	Alternative Confirmation ¹					ISO 6579-1:2017 Confirmation ¹								Sample No	ISO 6579-1:2017 Confirmation									
		10 Hour	24 Hour	10 Hour	24 Hour	XLD	BSA	Microbact Latex	Identification	Final Result	MKTn		RVS		Poly O	Poly H	Identification	Final Result		MKTn		RVS		Poly O	Poly H	Identification	Final Result		
		Instrument Value (CT)		Instrument Value (CT)							XLD	HE	XLD	HE						XLD	HE	XLD	HE						
Uninoculated (0,0)	213	-	-	-	-	at	at			Neg	at	at	at	at				Neg	242	at	at	at	at				Neg		
	218	-	-	-	-	at	at			Neg	at	at	at	at				Neg	249	at	at	at	at				Neg		
	225	-	-	-	-	at	at			Neg	at	at	at	at				Neg	258	at	at	at	at				Neg		
	232	-	-	-	-	at	at			Neg	at	at	at	at				Neg	261	at	at	at	at				Neg		
	238	-	-	-	-	at	at			Neg	at	at	at	at				Neg	267	at	at	at	at				Neg		
Low (0,8)	211	-	-	-	-	at	at			Neg	at	at	at	at				Neg	241	at	at	at	at				Neg		
	212	-	-	-	-	at	at			Neg	at	at	at	at				Neg	243	t	t	t	t	+	+	Salmonella spp.	Pos		
	214	33.35	34.56	25.31	25.89	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	244	at	at	at	at				Neg		
	216	-	-	-	-	at	at			Neg	at	at	at	at				Neg	245	t	t	m	m	+	+	Salmonella spp.	Pos		
	217	-	-	-	-	at	at			Neg	at	at	at	at				Neg	246	at	at	at	at				Neg		
	219	-	-	-	-	at	at			Neg	at	at	at	at				Neg	247	m	m	m	m	+	+	Salmonella spp.	Pos		
	220	34.93	36.19	26.89	27.41	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	248	at	at	at	at				Neg		
	221	38.27	37.40	28.35	29.30	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	250	at	at	at	at				Neg		
	222	-	-	-	-	at	at			Neg	at	at	at	at				Neg	252	at	at	at	at				Neg		
	224	-	-	-	-	at	at			Neg	at	at	at	at				Neg	253	m	m	m	m	+	+	Salmonella spp.	Pos		
	226	36.76	38.54	26.00	26.83	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	254	m	m	m	m	+	+	Salmonella spp.	Pos		
	227	37.56	35.31	27.29	27.75	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	256	m	m	m	m	+	+	Salmonella spp.	Pos		
	228	-	-	-	-	at	at			Neg	at	at	at	at				Neg	257	at	at	at	at				Neg		
	229	33.46	35.04	25.00	25.69	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	259	at	at	at	at				Neg		
	230	-	-	-	-	at	at			Neg	at	at	at	at				Neg	260	m	m	m	m	+	+	Salmonella spp.	Pos		
	233	-	-	-	-	at	at			Neg	at	at	at	at				Neg	262	at	at	at	at				Neg		
	234	-	-	-	-	at	at			Neg	at	at	at	at				Neg	264	at	at	at	at				Neg		
	235	39.27	37.09	28.50	29.27	at	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	266	m	m	t	t	+	+	Salmonella spp.	Pos		
	237	-	-	-	-	at	at			Neg	at	at	at	at				Neg	268	at	at	at	at				Neg		
	240	-	-	-	-	at	at			Neg	at	at	at	at				Neg	269	at	at	at	at				Neg		
High (2,4)	215	28.81	30.08	23.67	24.37	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	251	m	m	m	m	+	+	Salmonella spp.	Pos		
	223	32.80	33.71	25.48	26.09	m	m	+	Salmonella spp.	Pos	t	t	m	m	+	+	Salmonella spp.	Pos	255	m	m	m	m	+	+	Salmonella spp.	Pos		
	231	30.13	30.99	24.00	24.16	m	m	+	Salmonella spp.	Pos	t	t	t	t	+	+	Salmonella spp.	Pos	263	m	m	t	t	+	+	Salmonella spp.	Pos		
	236	34.57	36.40	26.65	27.83	m	m	+	Salmonella spp.	Pos	t	t	m	m	+	+	Salmonella spp.	Pos	265	m	m	m	m	+	+	Salmonella spp.	Pos		
	239	34.23	36.35	26.99	27.70	m	m	+	Salmonella spp.	Pos	m	m	m	m	+	+	Salmonella spp.	Pos	270	m	m	m	m	+	+	Salmonella spp.	Pos		

¹ Identical results produced at both minimum (8 hour) and maximum (24 hour) time points.

Animal Feed (150 g) ¹								Animal Feed (25 g) ¹					
Code	CFU/150g	Alternative method						Reference method: ISO 6579-1:2017					
		QS5	7500	BSA	Confirmation		Final result	RVS		MKTTn		Confirmation	Final result
					Latex (+/-)	Classical tests		XLD	RAPID' <i>Salmonella</i>	XLD	RAPID' <i>Salmonella</i>		
1854746	0	-	-	- (ØE)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854747		-	-	-(EM)			Neg	- (EM)	- (EL)	- (EM)	- (ØE)		Neg
1854748		-	-	- (ØE)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854749		-	-	- (ØE)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854750		-	-	- (ØE)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854721	0.8	-	-	- (ØE)			Neg	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella spp.</i>	Pos
1854722		17.6	18.36	+ (AM)	+	<i>Salmonella spp.</i>	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella spp.</i>	Pos
1854723		20.35	19.83	+ (AM)	+	<i>Salmonella spp.</i>	Pos	- (EL)	- (EL)	- (EL)	- (EL)		Neg
1854724		-	-	-(EL)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854725		24.2	23.98	+ (AM)	+	<i>Salmonella spp.</i>	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella spp.</i>	Pos
1854726		-	-	- (ØE)			Neg	- (EL)	- (EL)	- (EL)	- (EL)		Neg
1854727		-	-	- (ØE)			Neg	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella spp.</i>	Pos
1854728		21.97	21.41	+ (AM)	+	<i>Salmonella spp.</i>	Pos	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854729		-	-	- (ØE)			Neg	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella spp.</i>	Pos
1854730		22.91	22.91	+ (AM)	+	<i>Salmonella spp.</i>	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella spp.</i>	Pos
1854731		19.79	21.79	+ (AM)	+	<i>Salmonella spp.</i>	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella spp.</i>	Pos
1854732		24.62	26.13	+ (AM)	+	<i>Salmonella spp.</i>	Pos	- (EL)	- (EL)	- (EL)	- (ØE)		Neg
1854733		-	-	- (EL)			Neg	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854734		-	-	- (EL)			Neg	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella spp.</i>	Pos
1854735		-	-	- (ØE)			Neg	- (EL)	- (ØE)	- (EL)	- (ØE)		Neg
1854736		16.89	21.38	+ (AM)	+	<i>Salmonella spp.</i>	Pos	- (ØE)	- (ØE)	- (ØE)	- (ØE)		Neg
1854737		19.65	23.29	+ (AM)	+	<i>Salmonella spp.</i>	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella spp.</i>	Pos
1854738		-	-	- (ØE)			Neg	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella spp.</i>	Pos
1854739		20.86	22.75	+ (AM)	+	<i>Salmonella spp.</i>	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella spp.</i>	Pos
1854740		-	-	- (ØE)			Neg	- (EL)	- (EL)	- (EL)	- (EL)		Neg
1854741	2.9	22.51	23.94	+ (AM)	+	<i>Salmonella spp.</i>	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella spp.</i>	Pos
1854742		19.77	20.93	+ (AM)	+	<i>Salmonella spp.</i>	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella spp.</i>	Pos
1854743		23.52	25.86	+ (BM)	+	<i>Salmonella spp.</i>	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella spp.</i>	Pos
1854744		25.05	25.53	+ (AM)	+	<i>Salmonella spp.</i>	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella spp.</i>	Pos
1854745		24.87	25.23	+ (AM)	+	<i>Salmonella spp.</i>	Pos	+ (AM)	+ (AM)	+ (AM)	+ (AM)	<i>Salmonella spp.</i>	Pos

¹ Note that these data were generated at MicroSept, a qualified AFNOR expert lab.

APPENDIX 6: INCLUSIVITY AND EXCLUSIVITY STUDY

INCLUSIVITY																		
Study	N°	Reference			Origin	Inoculation level cfu/ 225 ml	SureTect <i>Salmonella</i> (Ct) 8 h pre-warmed BPW 41.5°C		Confirmation				SureTect <i>Salmonella</i> (Ct) 24 h pre-warmed BPW 41.5°C		Confirmation			
									<i>Brilliance Salmonella</i> Agar		RVS / <i>Brilliance Salmonella</i> Agar				<i>Brilliance Salmonella</i> Agar		RVS / <i>Brilliance Salmonella</i> Agar	
							7500 Fast	Piko-Real	+/-	Latex	+/-	Latex	7500 Fast	PikoReal	+/-	Latex	+/-	Latex
Extension (2017)	1	<i>Salmonella</i>	Abaetetuba	Ad2318	/	27	30.63	30.58	+	+	/	/	/	/	/	/	/	/
Extension (2017)	2	<i>Salmonella</i>	Aberdeen	CIP 105618	Human	39	36.26	36.17	+	+	/	/	/	/	/	/	/	/
Extension (2017)	3	<i>Salmonella</i>	Abortusequi	Ad2321	/	14	37.41	38.38	+	+	/	/	/	/	/	/	/	/
Extension (2017)	4	<i>Salmonella</i>	Abortusovis	Ad2320	Primary sample	33	40.82	41.2	+ (micro and pale colonies)	+	/	/	/	/	/	/	/	/
Extension (2017)	5	<i>Salmonella</i>	Adelaide	Ad2319	Turkey breeding	39	38.72	37.95	+ (micro and pale colonies)	+	/	/	/	/	/	/	/	/
Initial validation	6	<i>Salmonella</i>	Agona	A00V38	Feedstuff	42	/	+(31.85)	+	+	/	/	/	/	/	/	/	/
Initial validation	7	<i>Salmonella</i>	Anatum	6140	Bœuf Bourguignon	10	/	+(38.08)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	8	<i>Salmonella</i>	<i>arizonae</i> 48:z4.z23:-	Ad1850	Poultry breeding	20	38.69	38.7	+	+	/	/	/	/	/	/	/	/
Initial validation	9	<i>Salmonella</i>	<i>arizonae</i> SIIla 50 ;z4 ;z23	CIP 5526	Egg powder	53	/	+(43.81)	+	+ weak reaction	/	/	/	/	/	/	/	/
Initial validation	10	<i>Salmonella</i>	<i>arizonae</i> SIIla 51:z4.z23:-	CIP 5523	Turkey	3	/	+(41.41)	+	-	/	/	/	/	/	/	/	/
Extension (2017)	11	<i>Salmonella</i>	Bareilly	Ad 1687	Environment	31	33.31	33.26	+	+	/	/	/	/	/	/	/	/
Initial validation	12	<i>Salmonella</i>	Blockley	Ad 923	Chicken	5	/	+(34.74)	+	+	/	/	/	/	/	/	/	/
Initial validation	13	<i>Salmonella</i>	bongori 48:z35	Ad 598	Environmental sample	1	/	+(39.05)	+	-	/	/	/	/	/	/	/	/
Initial validation	14	<i>Salmonella</i>	Bovismorbificans	728	Agar	1	/	+(36.47)	+	+	/	/	/	/	/	/	/	/
Initial validation	15	<i>Salmonella</i>	Braenderup	178	Food product	5	/	+(34.04)	+	+	/	/	/	/	/	/	/	/
Initial validation	16	<i>Salmonella</i>	Brandenburg	Ad 351	Seafood	1	/	+(33.25)	+	+	/	/	/	/	/	/	/	/
Initial validation	17	<i>Salmonella</i>	Bredeney	396	Ground beef	5	/	+ (35.23)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	18	<i>Salmonella</i>	Caracas	Ad2322	Spices	35	31.87	32.17	+	+	/	/	/	/	/	/	/	/
Initial validation	19	<i>Salmonella</i>	Cerro	Ad 689	Dehydrated proteins	5	/	+(34.59)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	20	<i>Salmonella</i>	Chester	CIP 103543	/	32	32.78	32.34	+	+	/	/	/	/	/	/	/	/
Initial validation	21	<i>Salmonella</i>	Cremieu	230	Hare	5	/	+(36.16)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	22	<i>Salmonella</i>	Cubana	Ad2323	Dusts	21	35.14	34.32	+	+	/	/	/	/	/	/	/	/
Initial validation	23	<i>Salmonella</i>	Derby	Ad 1093	Frozen fish fillet	7	/	+(39.94)	+	+	/	/	/	/	/	/	/	/
Initial validation	24	<i>Salmonella</i>	<i>diarizonae</i> SIIlb 38:IV:z53	Ad451	Raw milk cheese	2	/	+(41.39)	+	+ weak reaction	/	/	/	/	/	/	/	/
Initial validation	25	<i>Salmonella</i>	<i>diarizonae</i> SIIlb 61:-:1.5.7	Ad1280	Raw milk cheese	1	/	+(26.50)	+	+	/	/	/	/	/	/	/	/
Initial validation	26	<i>Salmonella</i>	Dublin	Ad 529	Beef meat	2	/	+(38.08)	+ pale colonies	+	/	/	/	/	/	/	/	/
Initial validation	27	<i>Salmonella</i>	Enteritidis	Ad 926	Raw veal meat	1	/	+(35.51)	+	+	/	/	/	/	/	/	/	/
Initial validation	28	<i>Salmonella</i>	Gallinarum	Ad 300	Poultry slaughterhouse	1	/	-	st	/	st	/	/	+ (23.42)	+	+	+	+
						7 (+milk)	/	-	-	/	st	/	/	+28.40	-	/	+m	+ very weak reaction
Initial validation	29	<i>Salmonella</i>	<i>Gallinarum</i>	2	/	4	/	+(39.59)	st	/	st	/	/	/	/	/	/	/
Extension (2017)	30	<i>Salmonella</i>	Gaminara	Ad2324	Boar meat	28	36.65	37.31	+	+	/	/	/	/	/	/	/	/

INCLUSIVITY																		
Study	N°	Reference			Origin	Inoculation level cfu/ 225 ml	SureTect <i>Salmonella</i> (Ct) 8 h pre-warmed BPW 41.5°C		Confirmation				SureTect <i>Salmonella</i> (Ct) 24 h pre-warmed BPW 41.5°C		Confirmation			
									<i>Brilliance Salmonella</i> Agar		RVS / <i>Brilliance Salmonella</i> Agar				<i>Brilliance Salmonella</i> Agar		RVS / <i>Brilliance Salmonella</i> Agar	
							7500 Fast	Piko-Real	+/-	Latex	+/-	Latex	7500 Fast	PikoReal	+/-	Latex	+/-	Latex
Initial validation	31	<i>Salmonella</i>	Give	436	Ground beef	1	/	+(35.04)	+	+	/	/	/	/	/	/	/	
Initial validation	32	<i>Salmonella</i>	Hadar	35	Poultry	2	/	+ (35.29)	+	+	/	/	/	/	/	/	/	
Initial validation	33	<i>Salmonella</i>	Havana	Ad 930	Poultry	1	/	+(36.26)	+	+	/	/	/	/	/	/	/	
Initial validation	34	<i>Salmonella</i>	Heidelberg	A00E005	Dairy industry environmental sample	2	/	+(40.25)	+	+	/	/	/	/	/	/	/	
Initial validation	35	<i>Salmonella</i>	<i>houtenae</i> (sub-group IV) 43:z4z32	Ad 597	Fish	8	/	+(39.22)	+pale colonies	+	/	/	/	/	/	/	/	
Extension (2017)	36	<i>Salmonella</i>	Hvittingfoss	Ad2325	Seafood product	22	36.89	36.14	+	+	/	/	/	/	/	/	/	
Initial validation	37	<i>Salmonella</i>	Indiana	2	Fish flour	10	/	+(33.85)	+	+	/	/	/	/	/	/	/	
Initial validation	38	<i>Salmonella</i>	<i>indica</i> (sub-group VI) 1.26.14.25:a:enx	Ad 600	Environmental sample	8	/	+(38.46)	+	+ weak reaction	/	/	/	/	/	/	/	
Extension (2017)	39	<i>Salmonella</i>	<i>indica</i> 11:b:e.n.x	Ad2337	Chicken breeding environment	10	31.53	30.49	+	+	+	/	/	/	/	/	/	
Initial validation	40	<i>Salmonella</i>	Infantis	12	Ready-to-eat	7	/	+(31.42)	+	+	/	/	/	/	/	/	/	
Extension (2017)	41	<i>Salmonella</i>	Javiana	Ad2326	Turkey meat	31	33.52	33.82	+	+	/	/	/	/	/	/	/	
Initial validation	42	<i>Salmonella</i>	Kedougou	Ad 929	Environmental sample (slaughterhouse)	6	/	+(35.34)	+	+	/	/	/	/	/	/	/	
Extension (2017)	43	<i>Salmonella</i>	Kentucky	Ad1756	Poultry breeding	23	35.91	35.97	+	+	/	/	/	/	/	/	/	
Initial validation	44	<i>Salmonella</i>	Kottbus	1	Environmental sample (slaughterhouse)	4	/	+(34.32)	+	+	/	/	/	/	/	/	/	
Initial validation	45	<i>Salmonella</i>	<i>Landau</i>	Ad499	/	14	/	+(39.91)	+(microscopic colonies)	+(very weak reaction)	/	/	/	/	/	/	/	
Extension (2017)	46	<i>Salmonella</i>	Lille	Adria 37	/	27	31.42	31.46	+	+	/	/	/	/	/	/	/	
Initial validation	47	<i>Salmonella</i>	Livingstone	E1	Egg white powder	32	/	+ (32.00)	+	+	/	/	/	/	/	/	/	
Initial validation	48	<i>Salmonella</i>	London	326	Ham	6	/	+(34.11)	+	+	/	/	/	/	/	/	/	
Extension (2017)	49	<i>Salmonella</i>	Luciana	CIP 105626	Clinical	24	35.47	35.22	+(blue colonies)	+	/	/	/	/	/	/	/	
Initial validation	50	<i>Salmonella</i>	Manhattan	900	Dairy environmental sample	8	/	+(32.04)	+	+	/	/	/	/	/	/	/	
Extension (2017)	51	<i>Salmonella</i>	Maracaibo	CIP 54143	/	2	37.50	36.80	+	+	/	/	/	/	/	/	/	
Extension (2017)	52	<i>Salmonella</i>	Marseille	CIP105627	Human	26	37.28	36.32	+	+	/	/	/	/	/	/	/	
Initial validation	53	<i>Salmonella</i>	Mbandaka	Ad 914	Mayonnaise	5	/	+(32.43)	+	+	/	/	/	/	/	/	/	
Extension (2017)	54	<i>Salmonella</i>	Meleagridis	505	Raw milk	21	32.26	31.07	+	+	/	/	/	/	/	/	/	
Extension (2017)	55	<i>Salmonella</i>	Michigan	Ad2327	/	36	31.28	30.12	+	+	/	/	/	/	/	/	/	
Extension (2017)	56	<i>Salmonella</i>	Mikawasima	Ad1811	Raw sheep milk	42	32.06	31.65	+	+	/	/	/	/	/	/	/	
Extension (2017)	57	<i>Salmonella</i>	Minnesota	Ad2328	Feedstuff	31	30.55	30.16	+	+	/	/	/	/	/	/	/	

INCLUSIVITY																		
Study	N°	Reference			Origin	Inoculation level cfu/ 225 ml	SureTect <i>Salmonella</i> (Ct) 8 h pre-warmed BPW 41.5°C		Confirmation				SureTect <i>Salmonella</i> (Ct) 24 h pre-warmed BPW 41.5°C		Confirmation			
									<i>Brilliance Salmonella</i> Agar		RVS / <i>Brilliance Salmonella</i> Agar				<i>Brilliance Salmonella</i> Agar		RVS / <i>Brilliance Salmonella</i> Agar	
							7500 Fast	Piko- Real	+/-	Latex	+/-	Latex	7500 Fast	PikoReal	+/-	Latex	+/-	Latex
Extension (2017)	58	<i>Salmonella</i>	Missisipi	Ad2329	Primary sample	38	32.05	31.85	+	+	/	/	/	/	/	/	/	
Initial validation	59	<i>Salmonella</i>	Montevideo	Ad 912	Raw milk	6	/	+(34.06)	+	+	/	/	/	/	/	/	/	
Extension (2017)	60	<i>Salmonella</i>	Muenchen	CIP 106178	/	25	32.77	33.48	+	+	/	/	/	/	/	/	/	
Initial validation	61	<i>Salmonella</i>	Napoli	Ad 928	Bovine	9	/	+(40.11)	+	+ weak reaction	/	/	/	/	/	/	/	
Initial validation	62	<i>Salmonella</i>	Newport	540	Toulouse sausage	4	/	+(32.77)	+	+	/	/	/	/	/	/	/	
Extension (2017)	63	<i>Salmonella</i>	Norwich	Ad1172	Dairy product	24	29.04	29.91	+	+	/	/	/	/	/	/	/	
Extension (2017)	64	<i>Salmonella</i>	Ohio	Ad1482	Raw milk	18	33.61	34.59	+	+	/	/	/	/	/	/	/	
Extension (2017)	65	<i>Salmonella</i>	Oranienburg	Ad1724	Cereals	43	30.41	30.47	+	+	/	/	/	/	/	/	/	
Extension (2017)	66	<i>Salmonella</i>	Ouakam	Ad1647	Compost	30	32.71	33.23	+	+	/	/	/	/	/	/	/	
Initial validation	67	<i>Salmonella</i>	Panama	195	Ground beef	4	/	+(38.09)	+	+	/	/	/	/	/	/	/	
Initial validation	68	<i>Salmonella</i>	Paratyphi A	ATCC 9150	/	37	/	+(39.43)	+ (microscopic colonies)	+ very weak reaction	/	/	/	/	/	/	/	
Initial validation	69	<i>Salmonella</i>	Paratyphi B	Ad 301	Clinical	39	/	+(29.72)	+	+ very weak reaction	/	/	/	/	/	/	/	
Initial validation	70	<i>Salmonella</i>	Paratyphi C	ATCC 13428	/	72	/	+(36.43)	+	+	/	/	/	/	/	/	/	
Extension (2017)	71	<i>Salmonella</i>	Pomona	CIP105630	Poultry product	41	34.18	36.13	+	+	/	/	/	/	/	/	/	
Extension (2017)	72	<i>Salmonella</i>	Poona	Ad2330	Poultry food	35	31.71	33.12	+	+	/	/	/	/	/	/	/	
Extension (2017)	73	<i>Salmonella</i>	Putten	Ad2331	Feed for chicken	42	31.89	32.56	+	+	/	/	/	/	/	/	/	
Initial validation	74	<i>Salmonella</i>	Regent	328	Duck	1	/	+(38.68)	+	+ weak reaction	/	/	/	/	/	/	/	
Initial validation	75	<i>Salmonella</i>	Rissen	39	Poultry	1	/	+(34.50)	+	+	/	/	/	/	/	/	/	
Extension (2017)	76	<i>Salmonella</i>	Rubislaw	Ad2332	Shark	29	31.40	31.63	+	+	/	/	/	/	/	/	/	
Initial validation	77	<i>Salmonella</i>	Saintpaul	F31	Pilchard fillet	2	/	+(33.07)	+	+	/	/	/	/	/	/	/	
Initial validation	78	<i>Salmonella</i>	<i>salamae</i> (sub-group II) 42:b:enz	Ad 593	Cereals	5	/	+(35.31)	+	-	/	/	/	/	/	/	/	
Extension (2017)	79	<i>Salmonella</i>	Schwarzengrund	Ad2704	Turkey meat	42	29.16	30.49	+	+	/	/	/	/	/	/	/	
Initial validation	80	<i>Salmonella</i>	Senftenberg	Ad 355	Seafood	12	/	+(32.29)	+	+	/	/	/	/	/	/	/	
Extension (2017)	81	<i>Salmonella</i>	Stanley	Ad 1688	Environment	29	32.33	33.02	+	+	/	/	/	/	/	/	/	
Initial validation	82	<i>Salmonella</i>	Sternschanze	Ad500	/	5	/	+(43.05)	+(microscopic colonies)	+(very weak reaction)	/	/	/	/	/	/	/	
Extension (2017)	83	<i>Salmonella</i>	Stourbridge	Ad2297	Raw milk cheese	21	38.26	37.50	+	+	/	/	/	/	/	/	/	
Extension (2017)	84	<i>Salmonella</i>	Strasbourg	CIP105632	Human	30	33.65	33.29	+	+	/	/	/	/	/	/	/	
Extension (2017)	85	<i>Salmonella</i>	Tananarive	CIP54142	pork meat	34	36.27	36.31	+	+	/	/	/	/	/	/	/	
Extension (2017)	86	<i>Salmonella</i>	Tennessee	A00E006	Dairy dusts	24	29.46	30.74	+	+	/	/	/	/	/	/	/	
Extension (2017)	87	<i>Salmonella</i>	Thompson	AER301	Poultry products	29	29.97	30.71	+	+	/	/	/	/	/	/	/	
Initial validation	88	<i>Salmonella</i>	Typhi	Ad 302	Clinical	35	/	+(29.54)	+	+	/	/	/	/	/	/	/	
Initial validation	89	<i>Salmonella</i>	Typhimurium	305	Paella	3	/	+(34.07)	+	+	/	/	/	/	/	/	/	
Initial validation	90	<i>Salmonella</i>	Typhimurium SI 1.4.[5].12:-:- (variant immobile)	Ad 1233	Tiramisu	12	/	+(32.56)	+	+	/	/	/	/	/	/	/	
Initial validation	91	<i>Salmonella</i>	Typhimurium SI 1.4.[5].12:-:-1.2 (variant monophasique)	Ad 1335	Enviromental sample	2	/	+(35.99)	+	+	/	/	/	/	/	/	/	
Initial validation	92	<i>Salmonella</i>	Typhimurium SI 1.4.[5].12:i:- (variant monophasique)	Ad 1334	Ready-to-eat meal (meat)	3	/	+(33.45)	+	+	/	/	/	/	/	/	/	

INCLUSIVITY																		
Study	N°	Reference			Origin	Inoculation level cfu/ 225 ml	SureTect Salmonella (Ct) 8 h pre-warmed BPW 41.5°C		Confirmation				SureTect Salmonella (Ct) 24 h pre-warmed BPW 41.5°C		Confirmation			
									Brilliance Salmonella Agar		RVS / Brilliance Salmonella Agar				Brilliance Salmonella Agar		RVS / Brilliance Salmonella Agar	
							7500 Fast	Piko- Real	+/-	Latex	+/-	Latex	7500 Fast	PikoReal	+/-	Latex	+/-	Latex
Initial validation	93	Salmonella	Urbana	Ad 501	Food product	29	/	-	+ (1 colony)	+ weak reaction	+	+ weak reaction	/	+ (26.38)	+	+ weak reaction	+	+ weak reaction
						9 (+milk)	/	+(39.67)	-	/	st	/		+37.90	-	/	st	/
Extension (2017)	94	Salmonella	Veneziana	Adria 233	Food product	7	25.64	24.58	+	+	+	/	/	/	/	/	/	/
Initial validation	95	Salmonella	Virchow	F276	Curry	4	/	+(36.24)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	96	Salmonella	Wandsworth	Ad2335	Fish fillet	22	34.19	35.02	+	+	/	/	/	/	/	/	/	/
Extension (2017)	97	Salmonella	Waycross	CIP105634	/	49	30.21	30.43	+	+	/	/	/	/	/	/	/	/
Initial validation	98	Salmonella	Wayne	Ad502	/	5	/	+(38.12)	+	+	/	/	/	/	/	/	/	/
Extension (2017)	99	Salmonella	Weltevreden	Ad2336	Water	38	30.53	31.01	+	+	/	/	/	/	/	/	/	/
Extension (2017)	100	Salmonella	Worthington	Adria 3506	Cooked terrin	43	31.39	32.36	+	+	/	/	/	/	/	/	/	/

INCLUSIVITY STRAINS																									
Strain			Reference	Origin	Inoculation level cfu/225ml		SureTect Salmonella species assay(Ct) 8 h pre- warmed BPW 41.5°C	Confirmation				SureTect Salmonella species assay 8h Result	SureTect Salmonella species assay (Ct) 24 h pre- warmed BPW 41.5°C	Confirmation				SureTect Salmonella species assay 24 h Result	Inoculation level cfu/225ml	Reference method					
								Brilliance Salmonella		RVS / Brilliance Salmonella				Brilliance Salmonella		RVS / Brilliance Salmonella				RVS		MKttn		Latex	
								+/-	Latex	+/-	Latex			+/-	Latex				XLD	Brilliance Salmonella	XLD	Brilliance Salmonella			
18.	Salmonella	Gallinarum	Ad 300	Poultry slaughterhouse	7	BPW	-	-	/	st	/	-	+ (27.19)	-	/	+m	+	+	2	-	+m	st	st	+(very weak reaction)	
						BPW + milk	-	-	/	st	/	-	+ (28.40)	-	/	+m	+	+		-	+m	st	st	+(very weak reaction)	
50.	Salmonella	Urbana	Ad 501	Food product	9	BPW	-	-	/	st	/	-	-	st	/	st	/	-	40	+p	+p	+p	+p	+(very weak reaction)	
						BPW + milk	+	-	/	st	/	-	+	-	/	st	/	+		+p	+p	+p	+p	+(very weak reaction)	

INCLUSIVITY STRAINS															
Strain			Reference	Origin	Inoculation level cfu/225 ml	SureTect <i>Salmonella</i> species assay (Ct) 8 h pre-warmed BPW 41.5°C	Confirmation				SureTect <i>Salmonella</i> species assay (Ct) 24 h pre-warmed BPW 41.5°C	Confirmation			
							<i>Brilliance Salmonella</i>		RVS / <i>Brilliance Salmonella</i>			<i>Brilliance Salmonella</i>		RVS / <i>Brilliance Salmonella</i>	
							+/-	Latex	+/-	Latex		+/-	Latex	+/-	Latex
52.	<i>Salmonella</i>	Landau	Ad499	/	14	+(39.91)	+(microscopic colonies)	+(very weak reaction)	/	/	/	/	/	/	/
53.	<i>Salmonella</i>	Sternschanze	Ad500	/	5		+(43.05)	+(microscopic colonies)	+(very weak reaction)	/	/	/	/	/	/
54.	<i>Salmonella</i>	Wayne	Ad502	/	5	+(38.12)	+	+	/	/	/	/	/	/	/
55.	<i>Salmonella</i>	Gallinarum	2	/	1	+(39.59)	st	/	st	/	/	/	/	/	/

EXCLUSIVITY					
Strain			Origin	Inoculation level (cfu/ml)	SureTect Salmonella species assay
1.	<i>Citrobacter braakii</i>	Ad833	Raw beef meat	2.8 x 10 ⁵	-
2.	<i>Citrobacter diversus</i>	adria 140	Raw milk	1.7 x 10 ⁵	-
3.	<i>Citrobacter freundii</i>	adria 23	Raw pork sausage	2.6 x 10 ⁵	-
4.	<i>Citrobacter freundii</i>	adria 175	Raw duck meat	2.1 x 10 ⁵	-
5.	<i>Citrobacter koseri</i>	adria 71	Frozen vegetables	3.4 x 10 ⁵	-
6.	<i>Enterobacter agglomerans</i>	adria 11	Cheese	1.2 x 10 ⁵	-
7.	<i>Enterobacter amnigenus</i>	A00C068	Raw poultry meat	8.6 x 10 ⁴	-
8.	<i>Enterobacter cloacae</i>	adria 10	Raw milk	1.2 x 10 ⁵	-
9.	<i>Enterobacter intermedius</i>	adria 60	Bean	5.4 x 10 ⁴	-
10.	<i>Enterobacter kobei</i>	Ad 342	Ham	1.0 x 10 ⁵	-
11.	<i>Enterobacter sakazakii</i>	adria 95	Fermented milk	3.4 x 10 ⁵	-
12.	<i>Erwinia carotovora</i>	CIP 8283	Potatoes	2.2 x 10 ⁴	-
13.	<i>Escherichia coli</i>	adria 19	Grated carrots	2.0 x 10 ⁵	-
14.	<i>Escherichia hermanii</i>	Ad 461	Dessert	1.4 x 10 ⁵	-
15.	<i>Escherichia vulneris</i>	adria 127	Raw milk	2.0 x 10 ⁵	-
16.	<i>Hafnia alvei</i>	adria 167	Raw pork sausage	3.5 x 10 ⁵	-
17.	<i>Klebsiella oxytoca</i>	57	Food product	1.5 x 10 ⁵	-
18.	<i>Klebsiella pneumoniae</i>	47	Raw turkey meat	3.9 x 10 ⁵	-
19.	<i>Kluyvera spp</i>	adria 41	Raw milk	1.7 x 10 ⁵	-
20.	<i>Morganella morganii</i>	CIP A236	/	1.2 x 10 ⁵	-
21.	<i>Pantoea agglomerans</i>	adria 86	Frozen vegetables	2.5 x 10 ⁵	-
22.	<i>Proteus mirabilis</i>	Ad639	Mayonnaise	6.2 x 10 ⁵	-
23.	<i>Proteus vulgaris</i>	adria 43	Sliced ham	1.4 x 10 ⁴	-
24.	<i>Providencia rettgeri</i>	adria 112	White liquid egg	1.6 x 10 ⁵	-
25.	<i>Rhanella aquatilis</i>	adria 69	Molluscs	6.3 x 10 ⁴	-
26.	<i>Serratia liquefaciens</i>	26	Egg product	6.8 x 10 ⁴	-
27.	<i>Serratia proteomaculans</i>	A00C056	Ham	2.6 x 10 ⁴	-
28.	<i>Shigella flexneri</i>	CIP 8248	/	1.3 x 10 ⁵	-
29.	<i>Shigella sonnei</i>	CIP 8249T (ATCC 29930)	/	2.1 x 10 ⁵	-
30.	<i>Yersinia enterocolitica</i>	adria 32	Bacon	1.0 x 10 ⁵	-

APPENDIX 7: RESULTS OBTAINED BY THE EXPERT LABORATORY AND THE COLLABORATORS

Laboratory Q (ADRIA)

Aerobic mesophilic flora: 6.9.10²/g

N° Sample	Reference method: ISO 6579♦						Alternative method: SureTest <i>Salmonella</i> species assay						Agreement	
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto		RVS/Brilliance <i>Salmonella</i>			Final result
	XLD	Brilliance	XLD	Brilliance					Typical	Latex test	Typical	Latex test		
Q3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
Q1	+	+	+	+	+	+	28.36	+	+	+	+	+	+	PA
Q5	+	+	+	+	+	+	28.37	+	+	+	+	+	+	PA
Q7	+	+	+	+	+	+	27.40	+	+	+	+	+	+	PA
Q9	+	+	+	+	+	+	28.47	+	+	+	+	+	+	PA
Q13	+	+	+	+	+	+	28.04	+	+	+	+	+	+	PA
Q17	+	+	+	+	+	+	29.26	+	+	+	+	+	+	PA
Q20	+	+	+	+	+	+	29.28	+	+	+	+	+	+	PA
Q22	+	+	+	+	+	+	29.74	+	+	+	+	+	+	PA
Q2	+	+	+	+	+	+	26.11	+	+	+	+	+	+	PA
Q4	+	+	+	+	+	+	25.25	+	+	+	+	+	+	PA
Q6	+	+	+	+	+	+	24.75	+	+	+	+	+	+	PA
Q10	+	+	+	+	+	+	25.27	+	+	+	+	+	+	PA
Q12	+	+	+	+	+	+	25.27	+	+	+	+	+	+	PA
Q14	+	+	+	+	+	+	25.60	+	+	+	+	+	+	PA
Q18	+	+	+	+	+	+	25.34	+	+	+	+	+	+	PA
Q21	+	+	+	+	+	+	25.49	+	+	+	+	+	+	PA

Laboratory **A**

Aerobic mesophilic flora: $4.9 \cdot 10^3$ /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTest <i>Salmonella</i> species assay							Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i>		RVS/ <i>Brilliance Salmonella</i>		Final result	
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
A3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A16	-	-	+	-	-	-	/	-	-	/	-	/	-	NA
A19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
A1	+	+	+	+	+	+	28.4	+	+	+	+	+	+	PA
A5	+	+	+	+	+	+	27.39	+	+	+	+	+	+	PA
A7	+	+	+	+	+	+	25.53	+	+	+	+	+	+	PA
A9	+	+	+	+	+	+	26.15	+	+	+	+	+	+	PA
A13	+	+	+	+	+	+	26.59	+	+	+	+	+	+	PA
A17	+	+	+	+	+	+	27.49	+	+	+	+	+	+	PA
A20	+	+	+	+	+	+	26.36	+	+	+	+	+	+	PA
A22	+	+	+	+	+	+	27.81	+	+	+	+	+	+	PA
A2	+	+	+	+	+	+	27.34	+	+	+	+	+	+	PA
A4	+	+	+	+	+	+	26.19	+	+	+	+	+	+	PA
A6	+	+	+	+	+	+	23.57	+	+	+	+	+	+	PA
A10	+	+	+	+	+	+	25.28	+	+	+	+	+	+	PA
A12	+	+	+	+	+	+	25.02	+	+	+	+	+	+	PA
A14	+	+	+	+	+	+	26.3	+	+	+	+	+	+	PA
A18	+	+	+	+	+	+	27.57	+	+	+	+	+	+	PA
A21	+	+	+	+	+	+	27.14	+	+	+	+	+	+	PA

Laboratory

B

Temperature at receipt above 8.4°C

Aerobic mesophilic flora: $2.9 \times 10^2/\text{g}$

N° Sample	Reference method: ISO 6579						Alternative method: SureTest <i>Salmonella</i> species assay							Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto		RVS/Brilliance		Final result	
	XLD	Brilliance	XLD	Brilliance					Typical	Latex test	Typical	Latex		
B3	-	-	-	-	/	-	42.14	+	-	/	-	/	-	PPNA
B8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
B11	-	-	-	-	/	-	48.33	+	-	/	-	/	-	PPNA
B15	-	-	-	-	/	-	35.16	+	-	/	-	/	-	PPNA
B16	-	-	-	-	/	-	37.3	+	-	/	-	/	-	PPNA
B19	-	-	-	-	/	-	43.61	+	-	/	-	/	-	PPNA
B23	-	-	-	-	/	-	42.5	+	-	/	-	/	-	PPNA
B24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
B1	+	+	+	+	+	+	26.73	+	+	+	+	+	+	PA
B5	+	+	+	+	+	+	24.74	+	+	+	+	+	+	PA
B7	+	+	+	+	+	+	28.58	+	+	+	+	+	+	PA
B9	+	+	+	+	+	+	28.81	+	+	+	+	+	+	PA
B13	+	+	+	+	+	+	27.39	+	+	+	+	+	+	PA
B17	+	+	+	+	+	+	26.21	+	+	+	+	+	+	PA
B20	+	+	+	+	+	+	27.02	+	+	+	+	+	+	PA
B22	+	+	+	+	+	+	25.83	+	+	+	+	+	+	PA
B2	+	+	+	+	+	+	25.29	+	+	+	+	+	+	PA
B4	+	+	+	+	+	+	24.74	+	+	+	+	+	+	PA
B6	+	+	+	+	+	+	25.68	+	+	+	+	+	+	PA
B10	+	+	+	+	+	+	25.41	+	+	+	+	+	+	PA
B12	+	+	+	+	+	+	24.24	+	+	+	+	+	+	PA
B14	+	+	+	+	+	+	25.12	+	+	+	+	+	+	PA
B18	+	+	+	+	+	+	24.39	+	+	+	+	+	+	PA
B21	+	+	+	+	+	+	24.38	+	+	+	+	+	+	PA

Laboratory

D

Aerobic mesophilic flora: $2.2 \cdot 10^3/\text{g}$

N° Sample	Reference method: ISO 6579						Alternative method: SureTest <i>Salmonella</i> species							Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i>		RVS/ <i>Brilliance Salmonella</i>		Final result	
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
D3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
D1	+	+	+	+	+	+	25.17	+	+	+	+	+	+	PA
D5	+	+	+	+	+	+	24.04	+	+	+	+	+	+	PA
D7	+	+	+	+	+	+	24.52	+	+	+	+	+	+	PA
D9	+	+	+	+	+	+	24.53	+	+	+	+	+	+	PA
D13	+	+	+	+	+	+	24.08	+	+	+	+	+	+	PA
D17	+	+	+	+	+	+	24.88	+	+	+	+	+	+	PA
D20	+	+	+	+	+	+	23.68	+	+	+	+	+	+	PA
D22	+	+	+	+	+	+	i/+	+	+	+	+	+	+	PA
D2	+	+	+	+	+	+	25.55	+	+	+	+	+	+	PA
D4	-	-	-	-	/	-	23.56	+	+	+	+	+	+	PD
D6	+	+	+	+	+	+	24.12	+	+	+	+	+	+	PA
D10	+	+	+	+	+	+	24.3	+	+	+	+	+	+	PA
D12	+	+	+	+	+	+	26.86	+	+	+	+	+	+	PA
D14	+	+	+	+	+	+	24.05	+	+	+	+	+	+	PA
D18	+	+	+	+	+	+	35.97	+	+	+	+	+	+	PA
D21	+	+	+	+	+	+	23.99	+	+	+	+	+	+	PA

Laboratory

E

Aerobic mesophilic flora: 1.2×10^3 /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTest <i>Salmonella</i> species assay							Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i>		RVS/ <i>Brilliance Salmonella</i>		Final result	
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
E3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
E1	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E5	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E7	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E9	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E13	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E17	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E20	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E22	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E2	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E4	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E6	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E10	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E12	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E14	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E18	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
E21	+	+	+	+	+	+	/	+	+	+	+	+	+	PA

Laboratory

G

Temperature at receipt above 8.4°C

Aerobic mesophilic flora: 1.4 10⁴/g

N° Sample	Reference method: ISO 6579						Alternative method: SureTest <i>Salmonella</i> species assay							Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i>		RVS/ <i>Brilliance Salmonella</i>		Final result	
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
G3	-	-	- (atypical)	- (atypical)	-	-	/	-	-(atypical)	-	-	/	-	NA
G8	- (atypical)	-	- (atypical)	- (atypical)	-	-	/	-	-	/	-	/	-	NA
G11	- (atypical)	- (atypical)	- (atypical)	- (atypical)	-	-	/	-	- (atypical)	-	- (atypical)	-	-	NA
G15	-	-	- (atypical)	- (atypical)	-	-	/	-	- (atypical)	-	-	/	-	NA
G16	-	-	- (atypical)	- (atypical)	-	-	/	-	- (atypical)	-	-	/	-	NA
G19	+	+	+	+	-*	+	/	-	- (atypical)	-	-	/	-	ND
G23	-	-	-	-	-	-	/	-	- (atypical)	-	-	/	-	NA
G24	-	-	-	-	-	-	/	-	- (atypical)	-	-	/	-	NA
G1	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G5	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G7	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G9	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G13	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G17	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G20	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G22	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G2	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G4	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G6	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G10	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G12	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G14	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G18	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
G21	+	+	+	+	+	+	/	+	+	+	+	+	+	PA

*: API20E:+

Laboratory

H

Aerobic mesophilic flora: 1.1 10³/g

N° Sample	Reference method: ISO 6579						Alternative method: SureTest <i>Salmonella</i> species assay							Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance Salmonella</i> Agar		Final result	
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
H3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
H1	+	+	+	+	+	+	31.23	+	+	+	+	+	+	PA
H5	+	+	+	+	+	+	32.15	+	+	+	+	+	+	PA
H7	+	+	+	+	+	+	31.09	+	+	+	+	+	+	PA
H9	+	+	+	+	+	+	31.33	+	+	+	+	+	+	PA
H13	+	+	+	+	+	+	31.87	+	+	+	+	+	+	PA
H17	+	+	+	+	+	+	33.12	+	+	+	+	+	+	PA
H20	+	+	+	+	+	+	31.79	+	+	+	+	+	+	PA
H22	+	+	+	+	+	+	32.54	+	+	+	+	+	+	PA
H2	+	+	+	+	+	+	29.09	+	+	+	+	+	+	PA
H4	+	+	+	+	+	+	29.17	+	+	+	+	+	+	PA
H6	+	+	+	+	+	+	28.27	+	+	+	+	+	+	PA
H10	+	+	+	+	+	+	28.59	+	+	+	+	+	+	PA
H12	+	+	+	+	+	+	27.71	+	+	+	+	+	+	PA
H14	+	+	+	+	+	+	28.2	+	+	+	+	+	+	PA
H18	+	+	+	+	+	+	27.72	+	+	+	+	+	+	PA
H21	+	+	+	+	+	+	27.64	+	+	+	+	+	+	PA

Laboratory

I

Samples for ISO method analysed at Day 1 and samples for alternative method analysed at Day 2

Aerobic mesophilic flora: $1.0 \times 10^2/\text{g}$

N° Sample	Reference method: ISO 6579						Alternative method: SureTest <i>Salmonella</i> species assay							Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance Salmonella</i> Agar		Final result	
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
I3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
I1	+	+	+	+	+	+	30.78	+	+	+	+	+	+	PA
I5	+	+	+	+	+	+	29.86	+	+	+	+	+	+	PA
I7	+	+	+	+	+	+	33.24	+	+	+	+	+	+	PA
I9	+	+	+	+	+	+	29.4	+	+	+	+	+	+	PA
I13	+	+	+	+	+	+	30.16	+	+	+	+	+	+	PA
I17	+	+	+	+	+	+	31.46	+	+	+	+	+	+	PA
I20	+	+	+	+	+	+	30.77	+	+	+	+	+	+	PA
I22	+	+	+	+	+	+	30.11	+	+	+	+	+	+	PA
I2	+	+	+	+	+	+	27.69	+	+	+	+	+	+	PA
I4	+	+	+	+	+	+	28.55	+	+	+	+	+	+	PA
I6	+	+	+	+	+	+	29.86	+	+	+	+	+	+	PA
I10	+	+	+	+	+	+	28.15	+	+	+	+	+	+	PA
I12	+	+	+	+	+	+	28.08	+	+	+	+	+	+	PA
I14	+	+	+	+	+	+	27.58	+	+	+	+	+	+	PA
I18	+	+	+	+	+	+	27.88	+	+	+	+	+	+	PA
I21	+	+	+	+	+	+	29.56	+	+	+	+	+	+	PA

Laboratory

J

Aerobic mesophilic flora: $1.1 \cdot 10^4/\text{g}$

N° Sample	Reference method: ISO 6579						Alternative method: SureTest <i>Salmonella</i> species assay							Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance Salmonella</i> Agar		Final result	
	XLD	<i>Brilliance Salmonella</i>	XLD	<i>Brilliance Salmonella</i>					Typical colonies	Latex test	Typical colonies	Latex test		
J3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
J1	+	+	+	+	+	+	30.61	+	+	+	+	+	+	PA
J5	+	+	+	+	+	+	31.93	+	+	+	+	+	+	PA
J7	+	+	+	+	+	+	33.34	+	+	+	+	+	+	PA
J9	+	+	+	+	+	+	31.26	+	+	+	+	+	+	PA
J13	+	+	+	+	+	+	31.01	+	+	+	+	+	+	PA
J17	+	+	+	+	+	+	29.07	+	+	+	+	+	+	PA
J20	+	+	+	+	+	+	29.29	+	+	+	+	+	+	PA
J22	+	+	+	+	+	+	28.72	+	+	+	+	+	+	PA
J2	+	+	+	+	+	+	27.86	+	+	+	+	+	+	PA
J4	+	+	+	+	+	+	26.09	+	+	+	+	+	+	PA
J6	+	+	+	+	+	+	27.62	+	+	+	+	+	+	PA
J10	+	+	+	+	+	+	29.32	+	+	+	+	+	+	PA
J12	+	+	+	+	+	+	26.36	+	+	+	+	+	+	PA
J14	+	+	+	+	+	+	26.82	+	+	+	+	+	+	PA
J18	+	+	+	+	+	+	27.15	+	+	+	+	+	+	PA
J21	+	+	+	+	+	+	26.82	+	+	+	+	+	+	PA

Laboratory

K

Aerobic mesophilic flora: 2.0.10³/g

N° Sample	Reference method: ISO 6579						Alternative method: SureTest <i>Salmonella</i> species assay							Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance Salmonella</i> Agar		Final result	
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
K3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K15	-	-	-	-	/	-	37.41 /	+/-	-	/	-	/	-	PPNA
K16	-	-	-	-	/	-	37.53 /	+/-	-	/	-	/	-	PPNA
K19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
K1	+	+	+	+	+	+	30.74	+	+	+	+	+	+	PA
K5	+	+	+	+	+	+	30.11	+	+	+	+	+	+	PA
K7	+	+	+	+	+	+	30.26	+	+	+	+	+	+	PA
K9	+	+	+	+	+	+	30.41	+	+	+	+	+	+	PA
K13	+	+	+	+	+	+	27.94	+	+	+	+	+	+	PA
K17	+	+	+	+	+	+	29.16	+	+	+	+	+	+	PA
K20	+	+	+	+	+	+	28.72	+	+	+	+	+	+	PA
K22	+	+	+	+	+	+	28.49	+	+	+	+	+	+	PA
K2	+	+	+	+	+	+	26.77	+	+	+	+	+	+	PA
K4	+	+	+	+	+	+	28.14	+	+	+	+	+	+	PA
K6	+	+	+	+	+	+	27.33	+	+	+	+	+	+	PA
K10	+	+	+	+	+	+	27.21	+	+	+	+	+	+	PA
K12	+	+	+	+	+	+	25.72	+	+	+	+	+	+	PA
K14	+	+	+	+	+	+	31.93	+	+	+	+	+	+	PA
K18	+	+	+	+	+	+	25.73	+	+	+	+	+	+	PA
K21	+	+	+	+	+	+	25.52	+	+	+	+	+	+	PA

Laboratory

L

Aerobic mesophilic flora: 6.9 10²/g

N° Sample	Reference method: ISO 6579						Alternative method: SureTest <i>Salmonella</i> species assay							Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance Salmonella</i> Agar		Final result	
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
L3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
L1	+	+	+	+	+	+	31.59	+	+	+	+	+	+	PA
L5	+	+	+	+	+	+	29.79	+	+	+	+	+	+	PA
L7	+	+	+	+	+	+	30.8	+	+	+	+	+	+	PA
L9	+	+	+	+	+	+	33.36	+	+	+	+	+	+	PA
L13	+	+	+	+	+	+	33.96	+	+	+	+	+	+	PA
L17	+	+	+	+	+	+	28.58	+	+	+	+	+	+	PA
L20	+	+	+	+	+	+	30.1	+	+	+	+	+	+	PA
L22	+	+	+	+	+	+	27.47	+	+	+	+	+	+	PA
L2	+	+	+	+	+	+	28.58	+	+	+	+	+	+	PA
L4	+	+	+	+	+	+	27.66	+	+	+	+	+	+	PA
L6	+	+	+	+	+	+	27.47	+	+	+	+	+	+	PA
L10	+	+	+	+	+	+	28.9	+	+	+	+	+	+	PA
L12	+	+	+	+	+	+	37.84	+	+	+	+	+	+	PA
L14	+	+	+	+	+	+	36.8	+	+	+	+	+	+	PA
L18	+	+	+	+	+	+	29.23	+	+	+	+	+	+	PA
L21	+	+	+	+	+	+	29.26	+	+	+	+	+	+	PA

Laboratory M

Aerobic mesophilic flora: 6.1 10²/g

N° Sample	Reference method: ISO 6579						Alternative method: SureTest <i>Salmonella</i> species assay							Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance Salmonella</i> Agar		Final result	
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
M 3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M 8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M 11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M 15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M 16	-	-	-	-	/	-	31.44	+	-	/	-	/	-	PPNA
M 19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M 23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M 24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
M 1	+	+	+	+	+	+	31.59	+	+	+	+	+	+	PA
M 5	+	+	+	+	+	+	29.79	+	+	+	+	+	+	PA
M 7	+	+	+	+	+	+	30.8	+	+	+	+	+	+	PA
M 9	+	+	+	+	+	+	33.36	+	+	+	+	+	+	PA
M 13	+	+	+	+	+	+	33.96	+	+	+	+	+	+	PA
M 17	+	+	+	+	+	+	28.58	+	+	+	+	+	+	PA
M 20	+	+	+	+	+	+	30.1	+	+	+	+	+	+	PA
M 22	+	+	+	+	+	+	27.47	+	+	+	+	+	+	PA
M 2	+	+	+	+	+	+	28.58	+	+	+	+	+	+	PA
M 4	+	+	+	+	+	+	27.66	+	+	+	+	+	+	PA
M 6	+	+	+	+	+	+	27.47	+	+	+	+	+	+	PA
M 10	+	+	+	+	+	+	28.9	+	+	+	+	+	+	PA
M 12	+	+	+	+	+	+	37.84	+	+	+	+	+	+	PA
M 14	+	+	+	+	+	+	36.8	+	+	+	+	+	+	PA
M 18	+	+	+	+	+	+	29.23	+	+	+	+	+	+	PA
M 21	+	+	+	+	+	+	29.26	+	+	+	+	+	+	PA

Laboratory

N

Aerobic mesophilic flora: $1.9 \cdot 10^3/\text{g}$

N° Sample	Reference method: ISO 6579						Alternative method: SureTest <i>Salmonella</i> species							Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance Salmonella</i> Agar		Final result	
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
N3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
N1	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N5	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N7	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N9	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N13	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N17	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N20	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N22	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N2	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N4	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N6	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N10	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N12	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N14	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N18	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
N21	+	+	+	+	+	+	/	+	+	+	+	+	+	PA

Laboratory

0

Temperature at receipt at 8.4°C

Aerobic mesophilic flora: 6.0 10³ /g

N° Sample	Reference method: ISO 6579						Alternative method: SureTest <i>Salmonella</i> species assay							Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance Salmonella</i> Agar		Final result	
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
03	-	-	-	-	/	-	/	-	+	+	-	/	-	NA
08	+	+	-	-	+	+	/	-	-	/	-	/	-	ND
011	+	+	-	-	+	+	/	-	-	/	-	/	-	ND
015	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
016	+	+	-	-	+	+	/	-	-	/	-	/	-	ND
019	+	+	-	-	+	+	/	-	-	/	-	/	-	ND
023	-	-	-	-	/	-	/	+	-	/	+	+	+	PD
024	-	-	+	+	-	-	/	+	-	/	-	/	-	PPNA
01	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
05	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
07	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
09	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
013	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
017	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
020	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
022	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
02	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
04	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
06	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
010	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
012	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
014	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
018	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
021	+	+	+	+	+	+	/	+	+	+	+	+	+	PA

Laboratory

P

Aerobic mesophilic flora: 2.0.10³/g

N° Sample	Reference method: ISO 6579						Alternative method: SureTest <i>Salmonella</i> species assay							Agreement
	RVS		MKTTn		Latex test	Final result	Ct	Test result	Direct streaking onto <i>Brilliance Salmonella</i> Agar		RVS/ <i>Brilliance Salmonella</i> Agar		Final result	
	XLD	<i>Brilliance Salmonella</i> Agar	XLD	<i>Brilliance Salmonella</i> Agar					Typical colonies	Latex test	Typical colonies	Latex test		
P3	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P8	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P11	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P15	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P16	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P19	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P23	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P24	-	-	-	-	/	-	/	-	-	/	-	/	-	NA
P1	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P5	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P7	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P9	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P13	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P17	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P20	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P22	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P2	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P4	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P6	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P10	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P12	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P14	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P18	+	+	+	+	+	+	/	+	+	+	+	+	+	PA
P21	+	+	+	+	+	+	/	+	+	+	+	+	+	PA