

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

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

IRIS Salmonella ®
(Certificate number: BKR 23/07 - 10/11)
for the detection of *Salmonella* spp. in food products,
feed and production environmental samples

Qualitative method

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This report consists of 140 pages, including 7 appendices.
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Quality Assurance documents related to this study can be consulted upon request from **BIOKAR DIAGNOSTICS**.

The technical protocol and the result interpretation were carried out according to the EN ISO 16140-2:2016 and the AFNOR technical rules (PR Revision 7).

Validation protocols	- ISO 16140-1 (2016): Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i> - ISO 16140-2 (2016): Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> - AFNOR technical rules (PR Revision 7).
Reference methods♦	- EN ISO 6579-1 (February 2017): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: detection of <i>Salmonella</i> spp. - ISO 6579-1/A1 (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> spp. - Part 1: detection of <i>Salmonella</i> spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC
Alternative method	IRIS <i>Salmonella</i>®
Scope	☒ Food products ☒ Feed products (0 to 125 g) ☒ Production environmental samples (<i>excluding primary production samples</i>) ☒ Infant formula and infant cereals with or without probiotics including ingredients (0 to 50 g and 50 to 375 g test portions) ☒ Production environmental samples (0 to 50 g or 50 ml test portions)
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

♦ Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

IRIS *Salmonella* was validated on 7th October 2011 for food products, feed products and production environmental samples, for test portions up to 25 g (Certificate N° BKR 23/07 - 10/11). A summary of the different steps of validation is given in the table below:

Date	Validation	Reference method	Validation standard
October 2011	Initial validation (<i>test portions up to 25 g</i>)	ISO 6579 (2002)	ISO 16140 (2003)
January 2014	Extension study for: ▪ Milk powder including infant formula with and without probiotics (50 to 375 g test portions) ▪ Feed (0 to 125 g test portions)	ISO 6579 (2002)	ISO 16140 (2003)
July 2015	Renewal study	ISO 6579 (2002)	ISO 16140 (2003)
October 2019	Renewal with additional testing to be in agreement with the ISO 160140-2 (2016)	ISO 6579-1 (2017)	ISO 16140-2 (2016)
December 2020	Extension for 2 categories: ▪ Infant formula and infant cereals with or without probiotics including ingredients (0 to 50 g and 50 to 375 g test portions) ▪ Production environmental samples (0 to 50 g or 50 ml test portions)	ISO 6579-1 (2017) and ISO 6579-1/A1 (2020)	ISO 16140-2 (2016)

2 METHODS PROTOCOLS

2.1 Alternative method

The flow diagram is given in **Appendix 1**.

2.1.1 Principle

The IRIS method is based on the use of an enrichment step in supplemented *Salmonella* Enrichissement broth and streaking onto a selective agar plate, IRIS *Salmonella*® Agar. The selective agents contained in the media inhibits the gram-positive bacteria and some gram-negative bacteria. The characteristics colonies appear magenta.

2.1.2 Protocol

Several protocols are available depending on the categories tested. They are listed in Table 1. The extension performed in 2020 concerns protocols ④, ⑤ et ⑥:

Table 1 – Enrichment protocols applied depending on the tested categories.

Validation	Categories	Protocol	Test portion	Enrichment step
Initial and renewal: 2014, 2019	All food categories, feed and environmental samples	①	25 g	25 g + 225 ml <i>Salmonella</i> Enrichissement broth + IRIS <i>Salmonella</i> supplement (d1/10) 16 - 24 h at 41.5°C ± 1°C
Extension: 2014	Milk powder and dairy based products powders	②	375 g	375 g + 3 375 ml <i>Salmonella</i> Enrichissement broth + IRIS <i>Salmonella</i> supplement (d1/10) 18 - 24 h at 41.5°C ± 1°C
Extension: 2014	Feed	③	125 g	125 g + 1 125 ml de <i>Salmonella</i> Enrichissement broth + IRIS <i>Salmonella</i> supplement (d1/10) 18 24 h at 41.5°C ± 1°C
Extension: 2020	Infant formula and infant cereals with or without probiotics including ingredients	④	0-50 g	0 - 50 g + <i>Salmonella</i> Enrichissement broth+ CSD supplement (0.1 mL /g of matrix) * (d1/10) 16 to 22 h at 41.5°C ± 1°C
	Infant formula and infant cereals with or without probiotics including ingredients	⑤	50-375 g	50 - 375 g + pre warmed <i>Salmonella</i> Enrichissement broth + CSD supplement (0.1 mL /g of matrix) * (d1/4) 18 to 24 h at 41.5°C ± 1°C
	Production environmental samples	⑥	0-50 g or 50 mL	50 g or 50 mL + 450 mL <i>Salmonella</i> Enrichissement + supplement (0.1 mL /g matrix or 1 mL for 100 mL for surfaces analysis) Swab qsp 10 ml Sponge qsp 100 ml Wipe qsp 225 ml 16 - 22 h at 41.5°C ± 1°C

*Addition of α -amylase for infant cereals (0.1 g/l)

- Streaking of 10 μ l enriched sample onto IRIS *Salmonella*, incubation for 24 h ± 3 h at 37°C ± 1°C,
- Confirmation by latex test (CONFIRM' *Salmonella* BT01108 or Latex *Salmonella* Thermo Fisher ref. DR1108A) on one isolated colony or by the tests described in the reference method.

It is possible to store the enrichment broths for 72 h at 5°C ± 3°C for all samples, except for feed (25 g test portions) and Feed category (125 g test portion).

It is possible to store the IRIS *Salmonella* plates for 72 h at 5°C ± 3°C for all categories after incubation, before proceeding to reading.

2.1.3 Restriction

There is no restriction for use.

2.2 Reference method♦

The reference methods used for this study were the following:

- The ISO 6579-1 (February 2017) - Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp.
- The ISO 6579-1/A1 (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC.

The same test portions were tested for both the alternative and the reference methods whatever the protocol tested.

The modification applied in the version published in 2020 are considered as minor and have no impact on the previous data.

The flow diagram is given in **Appendix 2**.

2.3 Study design

It was an **unpaired study** as the reference and alternative method have different enrichment steps.

♦ Analyses performed according to the COFRAC accreditation

3 INITIAL VALIDATION, EXTENSION/RENEWAL STUDIES: RESULTS

3.1 Method Comparison Study

The method comparison study is a study performed by the expert laboratory to compare the alternative method with the reference method.

The study was carried out on a diversity of samples and strains representative of agri-food products. This does not constitute an exhaustive list of the different matrices included in the scope.

For any comment on the alternative method, please contact AFNOR Certification at <http://nf-validation.afnor.org/contact-2/>.

3.1.1 Sensitivity study

The sensitivity (SE) is the ability of the method to detect the analyte by either the reference or alternative method.

3.1.1.1 Number and nature of samples

221 samples were tested for the extension study performed in 2020; 93 positive results and 128 negative results were obtained.

Taking all studies together, 817 samples were tested providing 383 positive and 434 negative results, 382 positive and 435 negative results for 16 or 18 h and 24 h of *Salmonella* Enrichissement broth incubation respectively.

The distribution per tested category and type is given in Table 1.

Table 1 – Distribution per tested category and type

Category		Incubation time of enrichment	Type	Positive	Negative	Total
1	Meat products	16 h	a Raw meat other than poultry	10	17	27
			b Raw poultry meat	12	8	20
			c Delicatessen and marinated and seasoned meats (processed products)	12	10	22
			Total	34	35	69
		24 h	a Raw meat other than poultry	10	17	27
			b Raw poultry meat	12	8	20
			c Delicatessen and marinated and seasoned meats (processed products)	12	10	22
			Total	34	35	69
2	Dairy products	16 h	a Raw milk	10	10	20
			b Raw milk cheese	10	10	20
			c Milk powders, creams, miscellaneous	13	12	25
			Total	33	32	65
		24 h	a Raw milk	9	11	20
			b Raw milk cheese	10	10	20
			c Milk powders, creams, miscellaneous	13	12	25
			Total	32	33	65
3	Seafood and fishery products	16 h	a Raw, fresh, or frozen	11	11	22
			b RTE	12	10	22
			c RTRH	12	10	22
			Total	35	31	66
		24 h	a Raw, fresh or frozen	11	11	22
			b RTE	12	10	22
			c RTRH	12	10	22
			Total	35	31	66
4	Vegetables	16 h	a Non-processed	10	10	20
			b RTE	11	11	22
			c RTRH	10	12	22
			Total	31	33	64
		24 h	a Non-processed	10	10	20
			b RTE	11	11	22
			c RTRH	10	12	22
			Total	31	33	64
5	Egg products	16 h	a Liquid egg	9	11	20
			b Mayonnaise	9	12	21
			c Egg powders, miscellaneous	13	10	23
			Total	31	33	64
		24 h	a Liquid egg	9	11	20
			b Mayonnaise	9	12	21
			c Egg powders, miscellaneous	13	10	23
			Total	31	33	64

Category		Incubation time of enrichment	Type		Positive	Negative	Total
6	Feed	16 h	a	Pet food	8	12	20
			b	Fresh products	12	11	23
			c	Cattle food	11	20	31
			Total		31	43	74
		24 h	a	Pet food	8	12	20
			b	Fresh products	13	10	23
			c	Cattle food	10	21	31
			Total		31	43	74
7	Environmental samples	16 h	a	Process water	9	14	23
			b	Siphon water, wash water, dust	12	9	21
			c	Surface samples	9	11	20
			Total		30	34	64
		24 h	a	Process water	9	14	23
			b	Siphon water, wash water, dust	12	9	21
			c	Surface samples	9	11	20
			Total		30	34	64
8	Milk powder and dairy based products powder (375 g)	18 h	a	Caseinates, lactoserum, milk powder derivatives	9	13	22
			b	Infant formula and others (with and without probiotics)	10	10	20
			c	Hypoallergenic milk powders	11	10	21
			Total		30	33	63
9	Flours or pellets in the feed category (0 to 125 g)	18 h	a	Pet food	12	12	24
			b	Cattle feed	13	9	22
			c	Dehydrated raw materials	10	11	21
			Total		35	32	67
10	Infant formula and infant cereals with or without probiotics including ingredients (0 to 50 g and 50 to 375 g)	16 h 50 g	a	Milk powders and infant cereals without probiotics	9	16	25
			b	Milk powders and infant cereals with probiotics	15	15	30
			c	Ingredients	7	16	23
			Total		31	47	78
		18 h 375 g	a	Milk powders and infant cereals without probiotics	9	14	23
			b	Milk powders and infant cereals with probiotics	10	17	27
			c	Ingredients	11	13	24
			Total		30	44	74
11	Production environmental samples (0 to 50 g or surface)	16 h	a	Surface sample	11	13	24
			b	Water process, wash water	11	12	23
			c	Dust, waste, siphon water	10	12	22
			Total		32	37	69
All categories (16 h or 18 h)					383	434	817
All categories (18 h or 24 h)					382	435	817

3.1.1.2 Artificial contamination of samples

Artificial contaminations were done by seeding or spiking protocol.

Spiking was evaluated by enumeration on non-selective (TSA) and selective (XLD) media. The injury protocol and the injury measurement are given in **Appendix 3**.

Taking account all the studies, 409 samples were contaminated; 332 gave a positive result.

The repartition of the positive samples is given in Table 2.

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

Category	Natural	Artificial contamination						Total
		Seeding			Spiking			
		≤ 3 CFU	3 < x ≤ 10 CFU	10<x <30 CFU	≤ 5 CFU	5 < x ≤ 10 CFU	10<x <30 CFU	
All categories	51	110	13	0	147	54	8	383
%	13,3	28,7	3,4	0,0	38,4	14,1	2,1	100,0

The percentage of artificially contaminated samples between 3 CFU (seeding) or 5 CFU (spiking) and 10 CFU is 18.6%.

The number of naturally contaminated samples represents 13.3% of the total number of positive samples.

3.1.1.2 Protocols applied during the validation study

Sampling

Categories	Protocol	Reference method	Alternative method
Food, feed, environmental samples	①	25 g	25 g
Milk powders and dairy based products powders	②	375 g	375 g
Feed	③	125 g	125 g
Infant formula and infant cereals with or without probiotics including ingredients	④	50 g	50 g
Infant formula and infant cereals with or without probiotics including ingredients	⑤	375 g	375 g
Production environmental samples	⑥	50 g ou 50 ml Swab qsp 10 ml Sponge qsp 100 ml Wipe qsp 225 ml	50 g ou 50 ml Swab qsp 10 ml Sponge qsp 100 ml Wipe qsp 225 ml

Enrichment broth

For the protocols ④ and ⑤, for acidifying products (products with probiotics), 50% of the samples were tested with *Salmonella* Enrichissement Broth + CSD supplement and 50% with double buffered *Salmonella* Enrichissement broth + CSD supplement

Incubation time

Several incubation times were applied during the different studies:

Categories	Protocol	Incubation time
Human food Feed Production environmental samples	①	16 h <u>and</u> 24 h at 41.5°C
Milk powders and dairy based products powders	②	18 h at 41.5°C
Feed	③	
Infant formula and infant cereals with or without probiotics including ingredients	④	16 h at 41.5°C
	⑤	18 h at 41.5°C
Production environmental samples	⑥	16 h at 41.5°C

Confirmation

During the initial validation study (2011), typical colonies observed on IRIS Salmonella agar were confirmed by:

- CONFIRM' *Salmonella* BT01108 latex test,
- *Salmonella* Latex test from Thermo Fisher (Ref. DR1108A),
- the tests described in the ISO 6579 reference method (biochemical galleries and serological tests).

For the extension study performed in 2014, typical colonies were confirmed by:

- CONFIRM' *Salmonella* latex test BT01108,
- the tests described in the ISO 6579 reference method.

For the renewal study, the two latex tests and the tests described in the ISO method were applied.

During the extension study performed in 2020, typical colonies were confirmed by:

- CONFIRM' *Salmonella* BT01108 latex test. In agreement with the AFNOR Technical Committee, only one latex test was tested.
- The tests described in the ISO 6579-1 reference method (biochemical galleries and serological tests).

For negative samples (2019 and 2020 extensions), enrichment subculture was performed in RVS broth prior to streaking onto XLD and COMPASS *Salmonella* agar in order to have an incubation time equivalent to that of the reference method (ISO 16140-2:2016 requirement).

Storage of enrichment broths and plates 72 h at 5°C ± 3°C

For all studies, enrichments (16 h or 18 h protocols) of positive and discordant samples were tested again after storage for 72 h at 5°C ± 3°C (except for animal feed with a 125 g test portion).

Storage of the plates for 72 h at 5°C ± 3°C was also tested during the initial validation by performing an isolation on a second plate of IRIS medium incubated 24 h at 37°C, read before and after storage for 72 h at 5°C ± 3°C. For the renewal study, a single enrichment isolation was performed on IRIS agar and this plate was read before and after storage.

As the storage of IRIS agar has already been evaluated on all categories during the previous validations, in agreement with the AFNOR technical committee, the storage of the plates was not tested during this extension study.

Enumeration of the lactic flora

For the products with probiotics, enumeration of lactic flora was performed on MRS pH 5.7 incubated in anaerobic conditions for 72 h at 30°C ± 1°C according to ISO 15214.

3.1.1.3 Test results

The raw data are given in **Appendix 4**. The results are given in Table 3.

Table 3 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative)

Categories			Protocol	PA	NA*	PD	ND**	PPND	PPNA
1	Meat products	16 h	①	18	35	7	9	0	0
		24 h	①	19	35	7	8	0	0
2	Dairy products	16 h	①	27	32	3	3	0	0
		24 h	①	28	33	2	2	0	0
3	Seafood and fishery products	16 h	①	33	31	1	1	0	0
		24 h	①	33	31	1	1	0	0
4	Vegetables	16 h	①	21	33	6	4	0	0
		24 h	①	21	33	6	4	0	0
5	Egg products	16 h	①	28	30	1	2	0	3
		24 h	①	27	33	1	3	0	0
6	Feed	16 h	①	26	42	2	3	0	1
		24 h	①	27	43	2	2	0	0
7	Production environmental samples	16 h	①	21	33	5	4	0	1
		24 h	①	21	34	5	4	0	0
8	Milk powder and dairy based products powder (0 to 375 g)	18 h	③	22	33	5	3	0	0
9	Feed (0 to 125 g)	18 h	②	26	32	3	6	0	0
10	Infant formula and infant cereals with or without probiotics including ingredients (0 to 50 g and 50 to 375 g)	16 h 50g	④	16	47	9	6	0	0
		18 h 375g	⑤	13	44	9	8	0	0
11	Production environmental samples (0 to 50 g or surface)	16 h	⑥	25	37	4	3	0	0
All categories (16 h or 18 h)				276	429	55	52	0	5
All categories (18 h or 24 h)				278	435	54	50	0	0

* PPNA not included

** PPND not included

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

The calculations are presented in Table 4.

Table 4 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR)

Catégorie			Protocol	Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	Total
1	Meat products	16 h	①	a Raw meat other than poultry	6	17	3	1	0	0	90,0	70,0	85,2	0,0	27
				b Poultry raw meat	7	8	1	4	0	0	66,7	91,7	75,0	0,0	20
				c Delicatessen and marinated and seasoned meats (processed products)	5	10	3	4	0	0	66,7	75,0	68,2	0,0	22
				Total	18	35	7	9	0	0	73,5	79,4	76,8	0,0	69
		24 h	①	a Raw meat other than poultry	6	17	3	1	0	0	90,0	70,0	85,2	0,0	27
				b Poultry raw meat	8	8	1	3	0	0	75,0	91,7	80,0	0,0	20
				c Delicatessen and marinated and seasoned meats (processed products)	5	10	3	4	0	0	66,7	75,0	68,2	0,0	22
				Total	19	35	7	8	0	0	76,5	79,4	78,3	0,0	69
2	Dairy products	16 h	①	a Raw milk	8	10	2	0	0	0	100,0	80,0	90,0	0,0	20
				b Raw milk cheese	9	10	0	1	0	0	90,0	100,0	95,0	0,0	20
				c Milk powders, creams, miscellaneous	10	12	1	2	0	0	84,6	92,3	88,0	0,0	25
				Total	27	32	3	3	0	0	90,9	90,9	90,8	0,0	65
		24 h	①	a Raw milk	8	11	1	0	0	0	100,0	88,9	95,0	0,0	20
				b Raw milk cheese	9	10	0	1	0	0	90,0	100,0	95,0	0,0	20
				c Milk powders, creams, miscellaneous	11	12	1	1	0	0	92,3	92,3	92,0	0,0	25
				Total	28	33	2	2	0	0	93,8	93,8	93,8	0,0	65

Catégorie			Protocol	Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	Total
3	Seafood and fishery products	16 h	①	a Raw, fresh, or frozen	11	11	0	0	0	0	100,0	100,0	100,0	0,0	22
				b RTE	11	10	1	0	0	0	100,0	91,7	95,5	0,0	22
				c RTRH	11	10	0	1	0	0	91,7	100,0	95,5	0,0	22
				Total	33	31	1	1	0	0	97,1	97,1	97,0	0,0	66
		24 h	①	a Raw, fresh, or frozen	11	11	0	0	0	0	100,0	100,0	100,0	0,0	22
				b RTE	11	10	1	0	0	0	100,0	91,7	95,5	0,0	22
				c RTRH	11	10	0	1	0	0	91,7	100,0	95,5	0,0	22
				Total	33	31	1	1	0	0	97,1	97,1	97,0	0,0	66
4	Vegetables	16 h	①	a Non-processed	9	10	0	1	0	0	90,0	100,0	95,0	0,0	20
				b RTE	3	11	5	3	0	0	72,7	54,5	63,6	0,0	22
				c RTRH	9	12	1	0	0	0	100,0	90,0	95,5	0,0	22
				Total	21	33	6	4	0	0	87,1	80,6	84,4	0,0	64
		24 h	①	a Non-processed	9	10	0	1	0	0	90,0	100,0	95,0	0,0	20
				b RTE	3	11	5	3	0	0	72,7	54,5	63,6	0,0	22
				c RTRH	9	12	1	0	0	0	100,0	90,0	95,5	0,0	22
				Total	21	33	6	4	0	0	87,1	80,6	84,4	0,0	64
5	Egg products	16 h	①	a Liquid egg	8	10	0	1	0	1	88,9	100,0	95,0	9,1	20
				b Mayonnaise	8	10	0	1	0	2	88,9	100,0	95,2	16,7	21
				c Egg powders, miscellaneous	12	10	1	0	0	0	100,0	92,3	95,7	0,0	23
				Total	28	30	1	2	0	3	93,5	96,8	95,3	9,1	64
		24 h	①	a Liquid egg	7	11	0	2	0	0	77,8	100,0	90,0	0,0	20
				b Mayonnaise	8	12	0	1	0	0	88,9	100,0	95,2	0,0	21
				c Egg powders, miscellaneous	12	10	1	0	0	0	100,0	92,3	95,7	0,0	23
				Total	27	33	1	3	0	0	90,3	96,8	93,8	0,0	64
6	Feed	16 h	①	a Pet food	7	12	0	1	0	0	87,5	100,0	95,0	0,0	20
				b Fresh products	12	10	0	0	0	1	100,0	100,0	100,0	9,1	23
				c Cattle feed	7	20	2	2	0	0	81,8	81,8	87,1	0,0	31
				Total	26	42	2	3	0	1	90,3	93,5	93,2	2,3	74
		24 h	①	a Pet food	8	12	0	0	0	0	100,0	100,0	100,0	0,0	20
				b Fresh products	12	10	1	0	0	0	100,0	92,3	95,7	0,0	23
				c Cattle feed	7	21	1	2	0	0	80,0	90,0	90,3	0,0	31
				Total	27	43	2	2	0	0	93,5	93,5	94,6	0,0	74

Catégorie			Protocol	Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	Total
7	Production environmental samples	16 h	①	a Process water	4	13	4	1	0	1	88,9	55,6	78,3	7,1	23
				b Siphon water, wash water, dusts	10	9	0	2	0	0	83,3	100,0	90,5	0,0	21
				c Surface samples	7	11	1	1	0	0	88,9	88,9	90,0	0,0	20
				Total	21	33	5	4	0	1	86,7	83,3	85,9	2,9	64
		24 h	①	a Process water	4	14	4	1	0	0	88,9	55,6	78,3	0,0	23
				b Siphon water, wash water, dusts	10	9	0	2	0	0	83,3	100,0	90,5	0,0	21
				c Surface samples	7	11	1	1	0	0	88,9	88,9	90,0	0,0	20
				Total	21	34	5	4	0	0	86,7	83,3	85,9	0,0	64
8	Milk powder and dairy-based products powder (0 to 375 g)	18 h	②	a Caseinates, whey, milk powder derivatives	6	13	1	2	0	0	77,8	88,9	86,4	0,0	22
				b Infant formula and others (with and without probiotics)	5	10	4	1	0	0	90,0	60,0	75,0	0,0	20
				c Hypoallergenic milk powders	11	10	0	0	0	0	100,0	100,0	100,0	0,0	21
				Total	22	33	5	3	0	0	90,0	83,3	87,3	0,0	63
9	Feed (0 to 125 g)	18 h	③	a Pet food	11	12	1	0	0	0	100,0	91,7	95,8	0,0	24
				b Cattle feed	7	9	1	5	0	0	61,5	92,3	72,7	0,0	22
				c Dehydrated raw materials	8	11	1	1	0	0	90,0	90,0	90,5	0,0	21
				Total	26	32	3	6	0	0	82,9	91,4	86,6	0,0	67

Catégorie			Protocol	Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	Total	
10	Infant formula and infant cereals with or without probiotics including ingredients (0 to 50 g and 50 to 375 g)	16 h 50 g	④	a	Milk powders and infant cereals without probiotics	1	16	5	3	0	0	66,7	44,4	68,0	0,0	25
				b	Milk powders and infant cereals with probiotics	13	15	1	1	0	0	93,3	93,3	93,3	0,0	30
				c	Ingredients	2	16	3	2	0	0	71,4	57,1	78,3	0,0	23
				Total		16	47	9	6	0	0	80,6	71,0	80,8	0,0	78
		18 h 375 g	⑤	a	Milk powders and infant cereals without probiotics	2	14	4	3	0	0	66,7	55,6	69,6	0,0	23
				b	Milk powders and infant cereals with probiotics	6	17	0	4	0	0	60,0	100,0	85,2	0,0	27
				c	Ingredients	5	13	5	1	0	0	90,9	54,5	75,0	0,0	24
				Total		13	44	9	8	0	0	73,3	70,0	77,0	0,0	74
11	Production environmental samples (0 to 50 g or surface)	16 h	⑥	a	Surface sample	10	13	1	0	0	0	100,0	90,9	95,8	0,0	24
				b	Water process, wash water	7	12	1	3	0	0	72,7	90,9	82,6	0,0	23
				c	Dust, waste, siphon water	8	12	2	0	0	0	100,0	80,0	90,9	0,0	22
				Total		25	37	4	3	0	0	90,6	87,5	89,9	0,0	69
		All categories (16 h or 18 h)					276	429	55	52	0	5	86,4	85,6	86,9	1,2
All categories (18 h or 24 h)					278	435	54	50	0	0	86,9	85,9	87,3	0,0	817	

* PPNA not included

** PPND not included

A summary of the results is given in Table 5.

Table 5 - Summary of results

		All categories (16 h or 18 h)	All categories (18 h or 24 h)
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	86.4 %	86.9 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100 \%$	85.6 %	85.9 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	86.9 %	87.3 %
False positive ratio for the alternative method* FP = PPNA + PPND	$FPR = \frac{(FP)}{NA} \times 100\%$	1.2 %	0.0 %

With $ND = ND + PPND$
 $NA = NA + PPNA$

3.1.1.5 Analysis of discordant results

The negative deviations are given in **Table 6** and the positive deviations in **Table 7**.

Table 6 - Negative deviations

Acidifying products tested with double buffered *Salmonella* Enrichissement broth

Year of analysis	Sample No	Product (in French)	Product	Artificial contamination		Reference methods*: ISO 6579 or ISO 6579-1	Alternative method: IRIS <i>Salmonella</i> ®										Category	Type		
							Protocol	Supplemented <i>Salmonella</i> Enrichissement broth 16 h or 18 h at 41.5°C					Supplemented <i>Salmonella</i> Enrichissement broth 24 h at 41.5°C							
								IRIS – 21 h at 37°C					IRIS -21 h at 37°C							
				Strain	Inoculation level/ sample	Result		Typical colonies	Confir-mation	Negative or discordant samples ISO1 6140-2	Final resultl	Agreement 16 h or 18 h	Typical colonies	Confir-mation	Final result	Agreement 24 h				
2011	1463	Langue de porc	Pork tongue	/	/	+	①	-	/	/	-	ND	-	/	-	ND	1	a		
2011	1763	Viande séparée mécaniquement	Mechanically deboned meat	/	/	+	①	-	/	/	-	ND	-	/	-	ND	1	b		
2011	1764	Viande de poulet broyée	Grounded poultry meat	/	/	+	①	-	/	/	-	ND	-	/	-	ND	1	b		
2011	1770	Viande de poulet broyée	Grounded poultry meat	/	/	+	①	-	/	/	-	ND	+m	+	+	PA	1	b		
2011	2222	Viande de poulet broyée	Grounded poultry meat	/	/	+	①	-	/	/	-	ND	-	/	-	ND	1	b		
2011	1766	Canette farcie aux champignons	Mushroom stuffed can	/	/	+	①	-	/	/	-	ND	-	/	-	ND	1	c		
2011	2212	Saucisson	Sausage	/	/	+	①	-	/	/	-	ND	-	/	-	ND	1	c		
2011	2297	Pool de saucisses	Sausage	/	/	+	①	-	/	/	-	ND	-	/	-	ND	1	c		
2011	2299	Chair à saucisses	Sausage meat	/	/	+	①	-	/	/	-	ND	-	/	-	ND	1	c		
2011	2173	Brie de Meaux au lait cru	Raw milk cheese	S. Dublin Ad531	3,4	+	①	-	/	/	-	ND	-	/	-	ND	2	b		
2011	2744	Poudre de lait 1/2 écrémée	Half-skimmed milk powder	S. Typhimurium 4	0,2	+	①	-st	/	/	-	ND	+p	+	+	PA	2	c		
2011	2746	Poudre de lait écrémée	Skimmed milk powder	S. Anatum Ad298	1,0	+	①	-st	/	/	-	ND	-st	/	-	ND	2	c		
2011	2101	Gratin de saumon saint Jacques	Scallop and salmon gratin	S. Anatum Ad1451	5,2	+	①	-st	/	/	-	ND	-st	/	-	ND	3	c		
2019	4826	Poireaux	Leeks	S. Livingstone Ad2566	2,5	+	①	-	/	/	-	ND	-	/	-	ND	4	a		
2019	5162	Terrine de légumes confits	Vegetable terrine	S. Odozi Ad2860	1,4	+	①	st	/	/	-	ND	st	/	-	ND	4	b		
2019	5163	Céleri rémoulade	Celery remoulade	S. Havana Ad2728	2,2	+	①	-	/	/	-	ND	-	/	-	ND	4	b		
2019	5165	Coleslaw chou blanc carottes	Coleslaw white cabbage carrots	S. Havana Ad2728	2,2	+	①	st	/	/	-	ND	st	/	-	ND	4	b		
2011	2505	Coule de jaune d'œuf	Liquid egg yolk	/	/	+	①	-	/	/	-	ND	+pale (E.coli)	-	-	ND	5	a		
2011	2371	Liquid egg entier	Whole liquid egg product	/	/	+	①	+ni/+	+	/	+	PA	-	/	-	ND	5	a		
2011	2168	Mayonnaise nature	Mayonnaise	S. Enteritidis Ad 638	3,6	+	①	-	/	/	-	ND	-st	/	-	ND	5	b		
2011	2608	Pâtée à la volaille	Poultry-flavoured pâté	S. Livingstone F105	0,2	+	①	-st	/	/	-	ND	+	+	+	PA	6	a		
2011	2814	Farine de blé pour porcs	Wheat flour for pigs	S. Infantis 179	1,2	+	①	-st	/	/	-	ND	+2col	+	+	PA	6	c		
2011	2822	Tourteaux et pulpe de pomme de terre	Potatoes cake and pulp	S. Havana Ad930	2,0	+	①	+1col	+	/	+	PA	-st	/	-	ND	6	c		
2011	2823	Tourteaux mix	Cattle feed	S. Derby SD43	1,8	+	①	-	/	/	-	ND	-st	/	-	ND	6	c		
2011	2188	Eau de refroidissement poulet B	Chicken cooling water	S. Infantis Ad1404	3,8	+	①	-st	/	/	-	ND	-st	/	-	ND	7	a		
2011	2736	Eau de lavage table à nerf	Rinsing water nerve table	S. Typhimurium 528	2,4	+	①	-st	/	/	-	ND	-st	/	-	ND	7	b		
2011	2738	Eau de lavage machine bols	Rinsing water bowl system	S. Typhimurium 528	0,8	+	①	-st	/	/	-	ND	-	/	-	ND	7	b		
2011	2724	Chiffonnette poly ligne gorges	Wipe	/	/	+	①	-	/	/	-	ND	-	/	-	ND	7	c		
2014	3730	Protéine de lactosérum	Whey protein	S. Montevideo 510	5,8	+	②	st	/	/	-	ND	/	/	/	/	8	a		
2014	3731	Isolats de protéine de lait	Milk protein isolates	S. Mbandaka Ad1722	2,2	+	②	st	/	/	-	ND	/	/	/	/	8	a		
2014	3039	Poudre de lait anti-régurgitation formule épaissie	Anti-regurgitation milk powder thickened formula	S. Ohio Ad1482	1,0	+	②	st	/	/	-	ND	/	/	/	/	8	b		
2014	4906	Aliment pintade finition	Guinea food	S. Infantis 179	3,8	+	③	-	/	/	-	ND	/	/	/	/	9	b		
2014	5000	Aliment du bétail (farine)	Cattle feed (flour)	S. Montevideo Ad1503	9,2	+	③	-	/	/	-	ND	/	/	/	/	9	b		
2014	5002	Blé son	Wheat bran	S. enterica 6,7:-:- Ad1844	8,4	+	③	-	/	/	-	ND	/	/	/	/	9	b		
2014	5004	Maïs drêches	Corn grains	S. enterica 18:-:- Ad1846	8,4	+	③	st	/	/	-	ND	/	/	/	/	9	b		
2014	5006	Aliment vache laitière	Dairy cow feed	S. enterica 13,23:-:- Ad1847	9,0	+	③	-	/	/	-	ND	/	/	/	/	9	b		

Year of analysis	Sample No	Product (in French)	Product	Artificial contamination		Reference methods*: ISO 6579 or ISO 6579-1	Alternative method: IRIS <i>Salmonella</i> ®										Category	Type			
							Protocol	Supplemented <i>Salmonella</i> Enrichissement broth 16 h or 18 h at 41.5°C					Supplemented <i>Salmonella</i> Enrichissement broth 24 h at 41.5°C								
				Strain	Inoculation level/ sample	Result		IRIS – 21 h at 37°C					IRIS -21 h at 37°C								
								Typical colonies	Confir-mation	Negative or discordant samples ISO1 6140-2	Final resultl	Agreement 16 h or 18 h	Typical colonies	Confir-mation	Final result	Agreement 24 h					
2014	4913	Farine poisson	Cattle feed (flour)	S. Kedougou Ad1502	6,0	+	③	-	/	/	-	ND	/	/	/	/	9	c			
2020	1951	Poudre de lait infantiles 1er âge bio (26% MG)	Organic infant formula (stage 1) (26% Fat level)	S. Agona Ad1483	0,9	+	④	st	/	-	-	ND	/	/	/	/	10	a			
2020	2514	Céréales infantiles bio blé et avoine	Organic infant cereals oat and wheat	S. Panama Ad1733	0,2	+	④	st	/	-	-	ND	/	/	/	/	10	a			
2020	2515	Céréales infantiles récoltes bio 7 céréales dès 6 mois	Organic infant cereals 7 cereals +6 months	S. Derby Ad3057	0,4	+	④	st	/	-	-	ND	/	/	/	/	10	a			
2020	2638	Céréales infantiles blé et cacao	Infant cereals wheat and cocoa	S. Derby Ad3057	0,5	+	⑤	-	/	-	-	ND	/	/	/	/	10	a			
2020	2639	Céréales infantiles junior vanille pépites	Infant cereals baby vanilla and chocolate chips	S. Panama Ad1733	0,9	+	⑤	-	/	-	-	ND	/	/	/	/	10	a			
2020	2640	Céréales infantiles multi-céréales	Infant cereals multi-cereals	S. Panama Ad1733	0,9	+	⑤	-	/	-	-	ND	/	/	/	/	10	a			
2020	2239	Poudre de lait infantiles formule épaisse 2ème âge avec probiotiques (Bifidobactéries 1,2.10 ⁶ UFC/g) (20,1%MG)	Thickened Infant formula with probiotics stage 2 (<i>Bifidobacteria</i> 1,2.10 ⁵ CFU/g) (%FL)	S. Agona Ad2922	0,8	+	④	st	/	-	-	ND	/	/	/	/	10	b			
2020	2266	Poudre de lait infantile 1er âge avec probiotiques (<i>Bifidobacterium breve</i> MI6-V 1,8.10 ⁶ UFC/g) (22%MG)	Infant formula with probiotics stage 1 (<i>Bifidobacterium breve</i> MI6-V CFU/g) (%FL)	S. Livingstone Ad2705	0,9	+	⑤	st	/	-	-	ND	/	/	/	/	10	b			
2020	2269	Poudre de lait infantile 1er âge avec probiotiques (<i>Lactobacillus reuteri</i> 1,4.10 ⁶ UFC/g) (24,3%MG)	Infant formula stage 1 with probiotics (<i>Lactobacillus reuteri</i> CFU/g) (%FL)	S. Livingstone Ad2705	0,9	+	⑤	st	/	-	-	ND	/	/	/	/	10	b			
2020	2272	Céréales infantiles avoine et blé avec probiotiques (<i>B. lactis</i> 1,2.10 ⁵ UFC/g)	Infant cereals with probiotics wheat and oat (<i>B. lactis</i> CFU/g)	S. Oranienburg Ad1724	0,4	+	⑤	-	/	-	-	ND	/	/	/	/	10	b			
2020	2917	Poudre de lait infantile épaissie digest+ 6mois-1an (L. reuteri 6,0.10 ⁶ UFC/g) (24,3%MG)	Infant formula with probiotics (L. reuteri 6,0.10 ⁶ CFU/g) (24,3%MG)	S. Agona Ad1483	4,1	+	⑤	-d/-	/	-	-	ND	/	/	/	/	10	b			
2020	2139	Maltodextrine	Maltodextrin	S. Agona Ad2922	<0,1	+	④	st	/	-	-	ND	/	/	/	/	10	c			
2020	2424	Phosphate de diamidon	Distarch phosphate	S. Livingstone Ad2150	1,5	+	⑤	st	/	-	-	ND	/	/	/	/	10	c			
2020	2790	Pemeat de lactoserum	Whey permeat	S. Norwich Ad1172	0,6	+	④	st	/	-	-	ND	/	/	/	/	10	c			
2020	3461	Eau de rinçage après démoulage FAB1 (chèvrerie)	Rinse water (dairy industry)	S. Tennessee A00E006	0,8	+	⑥	st	/	st	-	ND	/	/	/	/	11	b			
2020	3753	Eau de process découpe volaille (production jambon de dinde)	Process water (poultry meat industry)	S. Kottbus 2	2,2	+	⑥	-	/	-	-	ND	/	/	/	/	11	b			
2020	3756	Eau de rinçage cutter vertical (production de glace)	Rinse water	S. Derby A00E084	1,6	+	⑥	st	/	-	-	ND	/	/	/	/	11	b			

Table 7 - Positive deviations

Year of analysis	Sample No	Product (in French)	Product	Artificial contaminaton		Reference methods *: ISO 6579 or ISO 6579-1 (2019)	Méthode alternative: IRIS <i>Salmonella</i> ®								Category	Type			
							Protocol	Supplemented <i>Salmonella</i> Enrichissement broth 16 h or 18 h at 41.5°C				Supplemented <i>Salmonella</i> Enrichissement broth 24 h at 41.5°C							
								IRIS – 21 h at 37°C				IRIS -21 h at 37°C							
				Strain	Inoculation level/ sample	Résultats		Typical colonies	Confir- mation	Final result	Agreement 16 h	Typical colonies	Confir- mation	Final result	Agreement 24 h				
2011	1773	Bœuf haché 5%	Ground beef (5%)	/	/	-	①	+p	+	+	PD	+p	+	+	PD	1	a		
2011	1776	Viande de génisse hachée	Heifer ground meat	/	/	-	①	+p	+	+	PD	+p	+	+	PD	1	a		
2011	1777	Bœuf haché 5%	Ground beef (5%)	/	/	-	①	+p	+	+	PD	+p	+	+	PD	1	a		
2011	2223	Brochette de volaille nature	Poultry skewer	/	/	-	①	+	+	+	PD	+	+	+	PD	1	b		
2011	1456	Saucisse de porc	Pork sausage	/	/	-	①	+1/2	+	+	PD	+m	+	+	PD	1	c		
2011	2215	Chair à saucisses	Sausage meat	/	/	-	①	+	+	+	PD	+	+	+	PD	1	c		
2011	2216	Chipolatas	Chipolatas	/	/	-	①	+	+	+	PD	+	+	+	PD	1	c		
2011	2386	Lait cru	Raw milk	/	/	-	①	+ni/+	+	+	PD	-		-	NA	2	a		
2011	2389	Lait cru	Raw milk	/	/	-	①	+	+	+	PD	+	+	+	PD	2	a		
2011	2745	Poudre de lait entier	Milk powder	S. Typhimurium 4	0,2	-	①	+3 col p	+	+	PD	+p	+	+	PD	2	c		
2019	4814	Salade thon et pommes de terre	Tuna and potatoes deli salad	S. Saintpaul F31	2,2	-	①	+p	+	+	PD	+p	+	+	PD	3	b		
2019	4830	Jardinière de légumes et mayonnaise	Vegetable mix with mayonnaise	S. Kasenyi Ad2921	2,3	-	①	+p	+	+	PD	+p	+	+	PD	4	b		
2019	4831	Carottes râpés à l'huile d'olive	Seasoned grated carrots	S. Kasenyi Ad2921	2,3	-	①	+p	+	+	PD	+p	+	+	PD	4	b		
2019	4833	Radis prêt à croquer avec sauce	Radish with dressing	S. Kasenyi Ad2921	2,3	-	①	+p	+	+	PD	+p	+	+	PD	4	b		
2019	5160	Caviar d'artichaud	Artichoke caviar	S. Odozi Ad2860	1,4	-	①	+p	+	+	PD	+p	+	+	PD	4	b		
2019	5166	Salade de concombre à la crème	Cucumber salad with creamy dressing	S. Havana Ad2728	2,2	-	①	+p	+	+	PD	+p	+	+	PD	4	b		
2011	2720	Légumes pour ratatouille surgelés	Frozen vegetables for ratatouille	S. Kottbus 3	3,6	-	①	+p	+	+	PD	+p	+	+	PD	4	c		
2011	2791	Poudre pour crème pâtissière	Dehydrated preparation for custard	S. Typhimurium 776	0,6	-	①	+p	+	+	PD	+p	+	+	PD	5	c		
2011	2734	Tempe de porc (Matière première alimentation animale)	Raw material for feed	/	/	-	①	-	/	-	NA	+ni/+	+	+	PD	6	b		
2011	2808	Farine pour volailles	Flour for poultry	S. Cerro Ad689	2,0	-	①	+p	+	+	PD	+p	+	+	PD	6	c		
2011	2826	Granulés pour veaux	Granular for veal	S. Blockley Ad923	1,8	-	①	+1col	+	+	PD	-st		-	NA	6	c		
2011	2742	Eau de process spinchiller	Process water (poultry industry)	S. Senftenberg 1	10,6	-	①	+m	+	+	PD	+M	+	+	PD	7	a		
2011	2838	Eau de process plumeuse	Process water (poultry industry)	S. Havana Ad930	2,0	-	①	+small	+	+	PD	+m	+	+	PD	7	a		
2011	2841	Eau de refroidissement	Process water (cooling water)	S. Blockley Ad923	1,8	-	①	2col ni/+	+	+	PD	+1col ni/+	+	+	PD	7	a		
2011	2842	Eau de refroidissement	Process water (cooling water)	S. Bovismorbificans	2,8	-	①	+m	+	+	PD	+m	+	+	PD	7	a		
2011	2843	Chiffonnette camion après désinfection	Wipe (truck after cleaning process)	S. Typhimurium Ad1070	13,0	-	①	+p	+	+	PD	+p	+	+	PD	7	c		
2014	4121	Lactosérum doux	Whey	S. Duisburg Ad1812	11,6	-	②	+p	+	+	PD	/	/	/	/	8	a		
2014	2356	Poudre de lait avec probiotique 0,1% (S. Thermophilus, Lactobacillus reuteri DSM17938)	Infant formula with probiotics	S. Montevideo Ad912	1,2	-	②	+p	+	+	PD	/	/	/	/	8	b		
2014	3993	Lait écrémé en poudre	Skimmed milk powder	S. Mikawasima Ad1811	4,4	-	②	+p	+	+	PD	/	/	/	/	8	b		
2014	3994	Poudre de lait infantile avec ferments lactiques 0,1% (S. Thermophilus, Lactobacillus reuteri DSM17938)	Infant formula with probiotics	S. Duisburg Ad1812	8,0	-	②	+p	+	+	PD	/	/	/	/	8	b		
2014	3995	Poudre de lait infantile	Infant formula	S. Mbandaka Ad1810	4,8	-	②	+p	+	+	PD	/	/	/	/	8	b		
2014	5119	Croquettes pour chien	Pellets for dog	S. Cerro Ad689	7,2	-	③	+p	+	+	PD	/	/	/	/	9	a		
2014	5009	Aliment bovin 28% protéines	Feed for bovine	S. enterica 18:-:- Ad1846	8,4	-	③	+P	+	+	PD	/	/	/	/	9	b		
2014	5359	Matière première expéditeur	Raw material	/	/	-	③	+m ni	+	+	PD	/	/	/	/	9	c		
2020	1954	Poudre de lait infantiles 2ème âge (24% MG)	Infant formula	S. Typhimurium 4	0,9	-	④	+p	+	+	PD	/	/	/	/	10	a		
2020	1955	Poudre de lait infantiles 1er âge (24,7% MG)	Infant formula	S. Typhimurium 4	0,9	-	④	+p	+	+	PD	/	/	/	/	10	a		

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	Sample No	Product (in French)	Product	Artificial contaminaton		Reference methods*: ISO 6579 or ISO 6579-1 (2019)	Méthode alternative: IRIS <i>Salmonella</i> ®								Category	Type			
							Protocol	Supplemented <i>Salmonella</i> Enrichissement broth 16 h or 18 h at 41.5°C				Supplemented <i>Salmonella</i> Enrichissement broth 24 h at 41.5°C							
								IRIS – 21 h at 37°C				IRIS -21 h at 37°C							
				Strain	Inoculation level/ sample	Résultats		Typical colonies	Confir-mation	Final result	Agreement 16 h	Typical colonies	Confir-mation	Final result	Agreement 24 h				
2020	1956	Poudre de lait infantiles bio 6-12 mois (23% MG)	Infant formula	S. Typhimurium 4	0,9	-	④	+p	+	+	PD	/	/	/	/	10	a		
2020	2513	Céréales infantiles bio nature	Infant cereals	S. Panama Ad1733	0,2	-	④	+p	+	+	PD	/	/	/	/	10	a		
2020	2517	Céréales infantiles mes céréales 6 fruits	Infant cereals	S. Derby Ad3057	0,4	-	④	+p	+	+	PD	/	/	/	/	10	a		
2020	2637	Céréales infantiles blé et vanille	Infant cereals	S. Derby Ad3057	0,5	-	⑤	+p	+	+	PD	/	/	/	/	10	a		
2020	2642	Poudre de lait infantiles bio 2ème âge (26%MG)	Infant formula	S. Anatum Ad1167	0,3	-	⑤	+p	+	+	PD	/	/	/	/	10	a		
2020	2643	Poudre de lait infantiles 2ème âge (24%MG)	Infant formula	S. Anatum Ad1167	0,3	-	⑤	+p	+	+	PD	/	/	/	/	10	a		
2020	2644	Poudre de lait infantiles bio 2ème âge (23%MG)	Infant formula	S. Anatum Ad1167	0,3	-	⑤	+p	+	+	PD	/	/	/	/	10	a		
2020	2238	Poudre de lait infantiles 2ème âge avec probiotiques (Bifidobacterium infantis 2,2.10 ⁶ UFC/g) (22%MG)	Infant formula with probiotics	S. Agona Ad2922	0,8	-	④	+p	+	+	PD	/	/	/	/	10	b		
2020	2142	Lactosérum	Whey	S. Typhimurium Ad1333	0,3	-	④	+p	+	+	PD	/	/	/	/	10	c		
2020	2416	Isolat de protéines de lactosérum	Whey proteins	S. Cerro Ad2153	0,8	-	⑤	+M	+	+	PD	/	/	/	/	10	c		
2020	2418	Maltodextrine	Maltodextrin	S. Cerro Ad2153	0,8	-	⑤	+p	+	+	PD	/	/	/	/	10	c		
2020	2422	Caséinate de sodium	Sodium caseinate	S. Livingstone Ad2150	1,5	-	⑤	+p	+	+	PD	/	/	/	/	10	c		
2020	2426	Phosphate de diamidon	Starch phosphate	S. Livingstone Ad2150	1,5	-	⑤	+p	+	+	PD	/	/	/	/	10	c		
2020	2427	Amidon de maïs	Corn starch	S. Livingstone Ad2150	1,5	-	⑤	+p	+	+	PD	/	/	/	/	10	c		
2020	2793	NFDM	Non-fat dry milk	S. Norwich Ad1172	0,6	-	④	+p	+	+	PD	/	/	/	/	10	c		
2020	2794	NFDM	Non-fat dry milk	S. Norwich Ad1172	0,6	-	④	+(15)	+	+	PD	/	/	/	/	10	c		
2020	3454	Eponge abattoir sol propre (industrie produits carnés)	Wipe (meat industry)	S. Rissen Ad2510	2,2	-	⑥	+1/2	+	+	PD	/	/	/	/	11	a		
2020	3460	Eau de rinçage après démoulage FAB1 (chèvrerie)	Rinse water (dairy industry)	S. Heidelberg A00E005	1,8	-	⑥	+p	+	+	PD	/	/	/	/	11	b		
2020	3672	Poussières aspirateur (laitier)	Vacuum cleaner dusts (dairy industry)	S. Heidelberg A00E005	0,9	-	⑥	+p	+	+	PD	/	/	/	/	11	c		
2020	4281	Poussière d'aspirateur n°7 (industrie produits laitiers)	Vacuum cleaner dusts (dairy industry)	S. Senftenberg Ad2149	1,6	-	⑥	+md	+	+	PD	/	/	/	/	11	c		

Negative deviations:

- Taking into account all the studies, 52 and 50 negative deviations were observed for all the categories for respectively 16 h / 18 h protocols and 24 h.
- During the previous studies, 35 negative deviations were observed for all the categories with 16 h/18 h protocol. For 4 samples (2229, 2744, 2608, 2814), extending the incubation of the *Salmonella* Enrichissement broth to 24 h allows detection of *Salmonella* spp. In the opposite, 2 samples (2371, 2822) positive after 16 h of enrichment incubation become negative after 24 h of incubation.
33 negative deviations were observed for all categories with the 24 h protocol.
- During the 2020 extension study, 17 negative deviations were observed; all these negative deviations came from artificially contaminated samples.

Among the 50 and 52 negative deviations observed, 12 samples were naturally contaminated and 42 artificially contaminated.

All these deviations were probably due to the fact that this is an unpaired study (different enrichment step).

Note that, for sample n°1463, only one typical colony was isolated for the reference method, suggesting a very low contamination of the sample.

Positive deviations:

Combining all studies, 55 and 54 positive deviations were observed for all categories with the 16 h/18 h and 24 h protocols respectively.

In the extension study (2020), 22 positive deviations were observed; all of these positive deviations were from artificially contaminated samples.

In the previous studies, 33 positive deviations were observed for all categories with the 16 h/18 h protocol and 32 with the 24 h protocol.

Among the total positive deviations, 11 samples were naturally contaminated and 45 were artificially contaminated.

No sample in negative agreement was confirmed after subculture in RVS and isolation on selective agars.

The analyses of discordant results according to the EN ISO 16140-2:2016 is given in **Table 8** and a summary in **Table 9**.

Table 8 - Analysis of discordant results

									Unpaired study		
Category			Protocol	Type		N+	ND	PPND	PD	(ND+PPND) - PD	AL
1	Meat products	16 h	①	a	Raw meat other than poultry	10	1	0	3	-2	
				b	Raw poultry meat	12	4	0	1	3	
				c	Delicatessen and marinated and seasoned meats (processed products)	12	4	0	3	1	
				Total		34	9	0	7	2	3
		24 h	①	a	Raw meat other than poultry	10	1	0	3	-2	
				b	Raw poultry meat	12	3	0	1	2	
				c	Delicatessen and marinated and seasoned meats (processed products)	12	4	0	3	1	
				Total		34	8	0	7	1	3
2	Dairy products	16 h	①	a	Raw milk	10	0	0	2	-2	
				b	Raw milk cheese	10	1	0	0	1	
				c	Milk powders, creams, miscellaneous	13	2	0	1	1	
				Total		33	3	0	3	0	3
		24 h	①	a	Raw milk	9	0	0	1	-1	
				b	Raw milk cheese	10	1	0	0	1	
				c	Milk powders, creams, miscellaneous	13	1	0	1	0	
				Total		32	2	0	2	0	3
3	Seafood and fishery products	16 h	①	a	Raw, fresh, or frozen	11	0	0	0	0	
				b	RTE	12	0	0	1	-1	
				c	RTRH	12	1	0	0	1	
				Total		35	1	0	1	0	3
		24 h	①	a	Raw, fresh, or frozen	11	0	0	0	0	
				b	RTE	12	0	0	1	-1	
				c	RTRH	12	1	0	0	1	
				Total		35	1	0	1	0	3
4	Vegetables	16 h	①	a	Non-processed	10	1	0	0	1	
				b	RTE	11	3	0	5	-2	
				c	RTRH	10	0	0	1	-1	
				Total		31	4	0	6	-2	3
		24 h	①	a	Non-processed	10	1	0	0	1	
				b	RTE	11	3	0	5	-2	
				c	RTRH	10	0	0	1	-1	
				Total		31	4	0	6	-2	3
5	Egg products	16 h	①	a	Liquid egg	9	1	0	0	1	
				b	Mayonnaise	9	1	0	0	1	
				c	Egg powders, miscellaneous	13	0	0	1	-1	
				Total		31	2	0	1	1	3
		24 h	①	a	Liquid egg	9	2	0	0	2	
				b	Mayonnaise	9	1	0	0	1	
				c	Egg powders, miscellaneous	13	0	0	1	-1	
				Total		31	3	0	1	2	3

										Unpaired study	
Category			Protocol	Type		N+	ND	PPND	PD	(ND+PPND) - PD	AL
6	Feed	16 h	①	a	Pet food	8	1	0	0	1	
				b	Fresh products	12	0	0	0	0	
				c	Cattle feed	11	2	0	2	0	
				Total		31	3	0	2	1	3
		24 h	①	a	Pet food	8	0	0	0	0	
				b	Fresh products	13	0	0	1	-1	
				c	Cattle feed	10	2	0	1	1	
				Total		31	2	0	2	0	3
7	Production environmental samples	16 h	①	a	Process water	9	1	0	4	-3	
				b	Siphon water, wash water, dust	12	2	0	0	2	
				c	Surface samples	9	1	0	1	0	
				Total		30	4	0	5	-1	3
		24 h	①	a	Process water	9	1	0	4	-3	
				b	Siphon water, wash water, dust	12	2	0	0	2	
				c	Surface samples	9	1	0	1	0	
				Total		30	4	0	5	-1	3
8	Milk powder and dairy-based products powder (0 to 375 g)	18 h	②	a	Caseinates, lactoserum, milk powder derivatives	9	2	0	1	1	
				b	Infant formula and others (with and without probiotics)	10	1	0	4	-3	
				c	Hypoallergenic milk powders	11	0	0	0	0	
				Total		30	3	0	5	-2	3
9	Feed (0 to 125 g)	18 h	③	a	Pet food	12	0	0	1	-1	
				b	Cattle feed	13	5	0	1	4	
				c	Dehydrated raw materials	10	1	0	1	0	
				Total		35	6	0	3	3	3
10	Infant formula and infant cereals with or without probiotics including ingredients (0 to 50 g and 50 to 375 g)	16 h 50 g	④	a	Milk powders and infant cereals without probiotics	9	3	0	5	-2	
				b	Milk powders and infant cereals with probiotics	15	1	0	1	0	
				c	Ingredients	7	2	0	3	-1	
				Total		31	6	0	9	-3	3
		18 h 375 g	⑤	a	Milk powders and infant cereals without probiotics	9	3	0	4	-1	
				b	Milk powders and infant cereals with probiotics	10	4	0	0	4	
				c	Ingredients	11	1	0	5	-4	
				Total		30	8	0	9	-1	3
11	Production environmental samples (0 to 50 g or surface)	16 h	⑥	a	Surface sample	11	0	0	1	-1	
				b	Water process, wash water	11	3	0	1	2	
				c	Dust, waste, siphon water	10	0	0	2	-2	
				Total		32	3	0	4	-1	3
All categories (16 h or 18 h)						383	52	0	55	-3	9
all categories (18 h or 24 h)						382	50	0	54	-4	9

Table 9 - Summary of discordant results

Category		Enrichment time incubation	Protocol	N+	ND	PPND	PD	Unpaired	
								(ND+PPND)-PD	AL
1	Meat products	16 h	①	34	9	0	7	2	3
		24 h	①	34	8	0	7	1	3
2	Dairy products	16 h	①	33	3	0	3	0	3
		24 h	①	32	2	0	2	0	3
3	Seafood and fishery products	16 h	①	35	1	0	1	0	3
		24 h	①	35	1	0	1	0	3
4	Vegetables	16 h	①	31	4	0	6	-2	3
		24 h	①	31	4	0	6	-2	3
5	Egg products	16 h	①	31	2	0	1	1	3
		24 h	①	31	3	0	1	2	3
6	Feed	16 h	①	31	3	0	2	1	3
		24 h	①	31	2	0	2	0	3
7	Production environmental samples	16 h	①	30	4	0	5	-1	3
		24 h	①	30	4	0	5	-1	3
8	Milk powders and dairy based products powders (0 to 375 g)	18 h	②	30	3	0	5	-2	3
9	Feed (0 to 125 g)	18 h	③	35	6	0	3	3	3
10	Infant formula and infant cereals with or without probiotics including ingredients (0 to 50 g and 50 to 375 g)	16 h 50 g	④	31	6	0	9	-3	3
		18 h 375 g	⑤	30	8	0	9	-1	3
11	Production environmental samples (0 to 50 g or surface)	16 h	⑥	32	3	0	4	-1	3
Total - All categories (16 h or 18 h)				383	52	0	55	-3	9
Total - All categories (18 h or 24 h)				382	50	0	54	-4	9

The calculated values for ((ND + PPND) - PD) meet the acceptability limit (AL) for each individual category and for all categories combined regardless of the incubation time tested.

3.1.1.6 Storage of *Salmonella* Enrichissement broth

Salmonella Enrichissement broths from positive and discordant samples were stored for 72 h at 5°C ± 3°C. Six changes were observed (See **Table 10**).

Table 10 - Changes after storage of *Salmonella* Enrichissement broth

Year of analysis	Sample No	Product	Agreement before storage	Agreement after enrichment storage for 72 h at 5 ± 3°C	Category	Type	Protocol
2011	1770	Grounded poultry meat	ND	PA	1	b	①
2011	1461	Grounded poultry meat	PA	ND	1	b	①
2011	2743	Raw milk cheese	PA	ND	2	b	①
2011	2797	Colza and soya cake	PA	ND	6	c	①
2011	2822	Crab and potatoes pulp	PA	ND	6	c	①
2011	2826	Granular for veal	PD	NA	6	c	①
2020	2235	Infant formula with probiotics	PA	ND	10	b	④
2020	2916	Infant formula with probiotics	PA	ND	10	b	⑤

For category 6 (feed 25 g), 5 negative and one positive deviations were observed after storage of the enrichment broth for 72 h at 5°C ± 3°C. The calculated value for ND+PPND-PD is 4 (>AL); storage of enrichments for this category is therefore not possible.

Two negative deviations were observed after storage during the extension study (2020) for two samples of infant formula with probiotics:

- Sample 2235 which showed only 7 colonies on IRIS agar before broth storage,
- Sample °2916 which showed typical colonies before storage but confirmed as *Cronobacter* spp.

The analysis of discordant results after storage (without categories 6 and 9) is given in the following table.

Table 11 - Analysis of discordant results after enrichment broth storage

							Unpaired	
	Category	Protocol	N+	ND	PPND	PD	(ND+PPND)-PD	AL
1	Meat products	①	34	9	0	7	2	3
2	Dairy products	①	33	4	0	3	1	3
3	Seafood and fishery products	①	35	1	0	1	1	3
4	Vegetables	①	31	4	0	6	0	3
5	Egg products	①	31	2	0	1	1	3
7	Production environmental samples	①	30	4	0	5	-1	3
8	Milk powders and dairy based products powders (0 to 375 g)	②	30	3	0	5	-2	3
10	Infant formula and infant cereals with or without probiotics including ingredients (0 to 50 g and 50 to 375 g)	④	31	7	0	9	-2	3
		⑤	30	9	0	9	0	3
11	Production environmental samples (0 to 50 g or surface)	⑥	31	3	0	4	-1	3
Total			316	46	0	50	-1	9

The calculated values for ((ND+PPND)-PD)) and for ND+PPND+PD meet the acceptability limit (AL) for each individual category and for all categories combined (1, 2, 3, 4, 5, 7, 8, 10 and 11).

3.1.1.7 Storage of IRIS plates at 5°C ± 3°C for 72 h

During the initial validation (2011), in order to evaluate the feasibility of storing IRIS agars at 5°C ± 3°C for 72 h after reading, a second isolation was performed from *Salmonella* Enrichissement broth incubated for 16 h at 41.5°C. The agar plates were read before and after storage.

For the 2019 renewal study, the storage evaluation of the plates was performed using on the plates from the sensitivity study.

Two modifications were observed: they concern samples 2381 (mayonnaise) and 2664 (process water) for which no typical colonies were observed before storage and typical pale colonies appeared after cold storage of the plate. The colonies were identified to *Escherichia coli* for sample 2664.

It was noted during the renewal study that cold storage of the agar plates tended to improve the contrast between *Salmonella* colonies and the background microflora.

IRIS agar storage was not tested in the 2020 extension study.

3.1.1.8 Confirmation

During the initial validation study (2011), typical colonies were confirmed by:

- CONFIRM'*Salmonella* test (BT01108);
- Latex *Salmonella* test test (DR 1108A);
- Tests described in the ISO 6579-1 reference method.

All typical colonies observed gave positive confirmation results, except for six samples (see **Table 12**).

For the 16 h/18 h protocol, the CONFIRM'*Salmonella* latex test gave negative results for five samples:

- samples n° 2886, 2389, 2390: naturally contaminated samples;
- samples n° 2706 and 2707: samples contaminated with *Salmonella diarizonae* Ad1280 which can have atypical behaviours during agglutination.

The *Salmonella* Latex test from Thermo Fisher (Ref. DR1108A) also gave negative results for naturally contaminated samples (n° 2386, 2389 and 2390).

For the 24 h protocol, both Latex test results become positive for samples 2389 and 2390.

For the renewal and extension studies, all typical colonies were confirmed by the Latex tests tested.

Table 12 - Confirmation results differences

Year of analysis	Sample No	Product	Artificial contamination (strain)	Alternative method: IRIS <i>Salmonella</i>								
				16 h/18 h protocol					24 h protocol			
				Typical colonies	Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests	Final result	Typical colonies	Latex OXOID	Latex CONFIRM <i>Salmonella</i>	Final result
2011	2386	Raw milk	/	+ni/+	-	-	+	+	-	/	/	-
2011	2389	Raw milk	/	+	-	-	+	+	+	+	+	+
2011	2390	Raw milk	/	+	-	-	+	+	+	+	-	+
2011	2706	Raw milk T33	<i>S. diarizonae</i> Ad1280	+m ni/+	+weak	-	+	+	+2col ni/+	+	-	+
2011	2707	Raw milk T32	<i>S. diarizonae</i> Ad1280	+m ni/+	+weak	-	+	+	+4col ni/+	+weak	-	+
2011	2847	Preparation table wipe TA16	<i>S. Agona</i> Ad1306	+p	+weak	+very weak	+	+	+p	+	-	+

3.1.2 Relative level of detection

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

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

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

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

3.1.2.1 Experimental design

Six samples of 25 g were prepared per matrix and per rate. The bags were individually inoculated with a bacterial suspension.

The matrix/strain pairs are given in **Table 13**.

Table 13 - Defined (matrix/strain) pairs for the RLOD determination

Category	Matrix	Strain	Origin	Storage conditions after inoculation and before analysis	Protocol
1	Minced beef	<i>Salmonella</i> Typhimurium A00C060	Minced beef	/	①
2	Raw milk	<i>Salmonella</i> Infantis 401 B	Raw milk	/	①
3	Coalfish	<i>Salmonella</i> Derby Ad1093	Hake fillet	/	①
4	Baby leaves	<i>Salmonella</i> Virchow Ad2569	Zucchini	48 h at $3^{\circ}\text{C} \pm 2^{\circ}\text{C}$	①
5	Liquid egg	<i>Salmonella</i> Enteritidis 657	Liquid egg	/	①
6	Pellet for dog	<i>Salmonella</i> Agona A00V038	Product for pork	/	①
7	Wash water	<i>Salmonella</i> Senftenberg 6	Poultry	/	①
8	Infant formula with probiotics	<i>Salmonella</i> Anatum Ad298	Milk powder	/	②
9	Soya cake	<i>Salmonella</i> Agona A00V0038	Animal feed	/	③
10 (0 to 50 g)	Infant cereals with probiotics	<i>Salmonella</i> Panama Ad1733	Cereals	Seeding Lyophilized strain 2 weeks at ambient temperature	④
10 (50 to 375 g)	Infant formula with probiotics	<i>Salmonella</i> Mbandaka Ad1810	Cheese	Seeding Lyophilized strain 2 weeks at ambient temperature	⑤
11 (0 to 50 g or surface)	Process water	<i>Salmonella</i> Livingstone A00E058	Dusts (dairy industry)	48 h at $3^{\circ}\text{C} \pm 2^{\circ}\text{C}$	⑥

Analyses were realized by the reference and the alternative methods; 2 incubation times were tested for Categories 1, 2, 3, 4, 5, 6 and 7 (16 h and 24 h), and 18 h for categories 8 and 9.

During the 2020 extension study, three matrix/strain pairs were analysed:

- Infant cereals with probiotics (50 g);
- Infant formula with probiotics (375 g);
- Process water (50 g).

The following protocol was applied:

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

The enumeration of the aerobic microflora was performed on each matrix

For category 10, lactic flora was enumerated.

3.1.2.2 Results

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

The RLOD calculations were performed using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 06.07.2015. The RLOD are given in Table 14.

Table 14 – Presentation of RLOD before and after confirmation of the alternative method results

	Category	Protocol	Matrix/strain pair	AL	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	
Initial validation (2011)	1	①	Minced beef /S. Typhimurium A00C060 16 h or 24 h	2,5	1,967	0,676	5,726	0,677	0,534	1,267	0,205	
	2	①	Raw milk / S. Infantis 401B 16 h or 24 h		1,580	0,655	3,809	0,457	0,440	1,039	0,299	
	3	①	Coalfish / S. Derby Ad1093 16 h or 24 h		0,797	0,362	1,751	-0,227	0,394	0,578	1,437	
	5	①	Liquid egg /S. Enteritidis 657 16 h or 24 h		1,461	0,628	3,397	0,379	0,422	0,898	0,369	
	6	①	Pellet for dog /S. Agona A00V038 16 h or 24 h		1,647	0,604	4,488	0,499	0,501	0,995	0,320	
	7	①	Wash water /S. Senftenberg 6 16 h or 24 h		1,270	0,502	3,212	0,239	0,464	0,515	0,607	
Extension study (2014)	8	②	Infant formula with probiotics / S. Anatum Ad298		0,353	0,125	0,997	-1,041	0,519	2,006	1,955	
	9	③	Soya cake / S. Agona A00V0038 18 h		1,043	0,493	2,207	0,042	0,375	0,113	0,910	
Renewal study (2019)	4	①	Baby leaves / S. Virchow Ad2569 16 h		1,385	0,653	2,934	0,326	0,375	0,867	0,386	
			Baby leaves / S. Virchow Ad2569 24 h		1,234	0,589	2,586	0,210	0,370	0,568	0,570	
Extension study (2020)	10 (0 to 50 g)	④	Infant cereals with probiotics/ S. Panama Ad1733		0,586	0,267	1,285	-0,535	0,393	1,362	1,827	
	10 (50 to 375 g)	⑤	Infant formula with probiotics/ S. Mbandaka Ad1810		1,419	0,537	3,751	0,350	0,486	0,720	0,471	
	11 (0 to 50 g or	⑥	Process water/ S. Livingstone A00E058		1,000	0,456	2,191	0,000	0,392	0,000	1,000	
Combined 16 h and 18 h					1,071	0,850	1,350	0,069	0,116	0,594	0,552	
Combined 24 h and 18 h					1,061	0,842	1,337	0,059	0,115	0,513	0,608	

The RLOD values obtained are all below the limit of acceptability established at 2.5 for an unpaired method regardless of the incubation time tested.

The LOD₅₀ % calculations according to Wilrich & Wilrich POD-LOD calculation program - version 10, 2021-03-02 test are given in Table 15.

Table 15 - LOD₅₀ results

	Category	Protocol	Matrix/strain pair	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich ¹	
				Reference method	Reference method
Initial validation (2011)	1	①	Minced beef /S. Typhimurium A00C060 16 h or 24 h	0,5 [0,2-0,8]	0,7 [0,4-1,5]
	2	①	Raw milk / S. Infantis 401B 16 h or 24 h	0,6 [0,3-1,1]	0,8 [0,5-1,5]
	3	①	Coalfish / S. Derby Ad1093 16 h or 24 h	0,7 [0,4-1,2]	0,6 [0,3-1,1]
	5	①	Liquid egg /S. Enteritidis 657 16 h or 24 h	0,5 [0,3-1,1]	0,8 [0,4-1,5]
	6	①	Pellet for dog /S. Agona A00V038 16 h or 24 h	0,9 [0,5-1,6]	1,2 [0,7-2,2]
	7	①	Wash water /S. Senftenberg 6 16 h or 24 h	0,8 [0,4-1,5]	0,9 [0,4-1,7]
Extension study (2014)	8	②	Infant formula with probiotics / S. Anatum Ad298 18 h	3,0 [1,3-6,8]	0,9 [0,5-1,7]
	9	③	Soya cake / S. Agona A00V0038 18 h	0,7 [0,4-1,4]	0,7 [0,4-1,3]
Renewal study (2019)	4	①	Baby leaves / S. Virchow Ad2569 16 h	0,6 [0,3-0,9]	0,8 [0,5-1,5]
			Baby leaves / S. Virchow Ad2569 24 h	0,6 [0,3-0,9]	0,7 [0,4-1,3]
Extension study (2020)	10 (0 to 50 g)	④	Infant cereals with probiotics/ S. Panama Ad1733 16 h	0,4 [0,2-0,7]	0,4 [0,2-0,7]
	10 (0 to 375 g)	⑤	Infant formula with probiotics/ S. Mbandaka Ad1810 18 h	0,5 [0,2-0,9]	0,5 [0,2-0,9]
	11 (0 to 50 g or surface)	⑥	Process water/ S. Livingstone A00E058 16 h	0,5 [0,3-0,9]	0,5 [0,3-0,9]
Combined for all incubation times				0,7 [0,6-0,8]	0,7 [0,6-0,8]

¹ Wilrich, C., and P.-Th. Wilrich: Estimation of the POD function and the LOD of a qualitative microbiological measurement method. AOAC International **92** (2009) 1763 - 1772.

The LOD₅₀ varies from 0.4 CFU/sample to 3.0 CFU/sample for the reference method and from 0.4 CUF/sample to 12. CFU/sample for the alternative method.

3.1.3 *Inclusivity / Exclusivity*

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

3.1.3.1 *Test protocols*

Inclusivity

For initial validation, *Salmonella* strains were grown in BHI broth at 37°C. Dilutions were made to inoculate the supplemented *Salmonella* Enrichissement broth between 10 and 100 cells/225 ml. The full alternative method protocol was then applied with incubation of the enrichment broth for 16 h at 41.5°C. For three strains (*Salmonella* Gallinarum biovar *pullorum* Ad300, *Salmonella* Arbotusequi Ad2321 and *Salmonella* Arbotusovis Ad2320), the addition of milk (25 ml) was necessary to obtain growth in the enrichment.

As the protocol tested in validation was not more selective, it was decided not to repeat the inclusivity study.

Exclusivity

Strains were grown in BHI broth at 37°C. Dilutions were made to inoculate peptone water at a rate of approximately 10⁵ CFU/ml. The broth was then incubated for 24 h at 37°C before isolation on IRIS.

3.1.3.2 *Results*

The raw data are given in **Appendix 6**.

Inclusivity

During the initial validation and extension studies, 58 *Salmonella* strains were tested; they all gave characteristic colonies on IRIS *Salmonella*® agar, 5 strains gave pale and sometimes smaller colonies on IRIS agar. This concerns *Salmonella diarizonae* Ad1280, *Salmonella* Gallinarum 1 and 2, and *Salmonella* houtenae Ad597. In the renewal study (2019), 52 *Salmonella* strains were tested; 51 gave positive results by the IRIS *Salmonella* method. However, for *Salmonella* Abortusovis Ad2320 strain, incubation of IRIS agar plates for 48h at 37°C was necessary to observe the presence of characteristic colonies. For *Salmonella* Abortusequi Ad2321, no characteristic colonies were observed on IRIS agar even when milk was added to the enrichment broth and incubation of the plates was prolonged to 48 h.

All *Salmonella* strains tested gave a positive latex test with the OXOID *Salmonella* Latex Test; 3 strains (*Salmonella* Gallinarum 1 and 2, and *Salmonella* Paratyphi ATCC 9150) gave a negative latex result with the CONFIRM *Salmonella* kit.

Exclusivity

None of the 30 strains tested was detected by the IRIS *Salmonella* method.

The IRIS *Salmonella* method is specific and selective; only *Salmonella* Abortusequi Ad2321 did not grow on the agar even after 48h incubation time at 41.5°C.

No additional testing was performed for the extension study performed in 2020 in agreement with the AFNOR Technical Committee.

3.1.4 Practicability

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

Storage conditions, shelf-life and modalities of utilisation after first use	- <i>Salmonella</i> Enrichissement broth (BW BKD): 2 – 25°C - IRIS Agar: 2 – 8°C - Supplements (IRIS <i>Salmonella</i>®, liquid supplement, IRIS <i>Salmonella</i>®, supplement: 2 – 8°C; until DLC - Test latex (CONFIRM <i>Salmonella</i>: 2 – 8°C; until DLC - Supplements and Latex: until DLC		
Time to result	Steps	Reference method	Alternative method
	Negative samples		
	Pre-enrichment	Day 0	Day 0
	Enrichment	Day 1	/
	Streaking	Day 2	Day 1
	Reading	Day 3	Day 2
	Presumptive positive or positive results		
	Pre-enrichment	Day 0	Day 0
	Enrichment	Day 1	/
	Streaking	Day 2	Day 1
	Reading	Day 3	Day 2
	Latex test	/	Day 2
	Confirmation test	Day 5	Day 2
Common step with the reference method	None		

A negative result is obtained in 2 days by the IRIS *Salmonella*® method.

A positive result is obtained in 2 days by the IRIS *Salmonella*® method against 4 to 5 days by the reference method.

3.2 Inter-laboratory study

The inter-laboratory study is a study performed by multiple laboratories testing identical samples at the same time, the results of which are used to estimate alternative-method performance parameters.

3.2.1 Study organisation

17 collaborators took part in the study. Minced beef samples were inoculated by *Salmonella* Typhimurium A00C060.

Samples in Stomacher bags were inoculated individually at a rate of 8 bags per rate per method per laboratory. Each laboratory received 48 samples for analysis: 24 by the reference method and 24 by the alternative method.

The targeted inoculation levels were the following:

- 0 CFU/25 ml,
- 1 – 10 CFU/25 ml,
- 5 – 50 CFI/25 ml.

Samples were shipped on Monday 4 July 2011 and analysed on Wednesday 6 July 2011.

Blind coded samples were placed in isothermal boxes, which contained cooling blocks, and express-shipped to the different laboratories.

A temperature control flask containing a temperature probe was added to the package in order to register the temperature profile during the transport, the package delivery and storage until analyses.

3.2.2 Experimental parameters controls

3.2.2.1 Sample stability

Enumeration was performed on 3 samples inoculated at a high rate. Detection was performed for the low inoculation rate also on three samples. The results are reported in the following table

Table 16 - Sample stability

Day	CFU/g (XLD)			DEtection / 25 g		
	1	2	3	1	2	3
J0	100	110	100	+	+	+
J1	100	140	80	+	+	+
J2	100	140	120	+	+	+

No evolution was observed during the storage for 48h at 3°C ± 2°C.

3.2.2.2 Contamination levels

The contamination levels and the sample codification were the following (See **Table 17**).

Table 17 - Contamination levels

Level	Samples	Theoretical target level (b/25 g)	True level (b/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
Level 0	3 – 5 – 9 – 13 – 15 – 18 – 21 – 23	/	/	/	/
Level 1	2 – 7 – 8 – 10 – 12 – 14 – 19 – 22	5	7,1	6,1	8,1
Level 2	1 – 4 – 6 – 11 – 16 – 17 – 20 – 24	25	29,9	25,9	34,4

3.2.2.3 Logistic conditions

Temperature conditions are given in **Table 18**.

Table 18 - Sample temperatures at receipt

Collaborators	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	
A	4,0	2,5	05/07/2011	15h00
B	4,5	6,3	06/07/2011	10h30
C	4,0	13,3	05/07/2011	14h15
D	3,5	1,0	05/07/2011	09h40
E	4,0	5,5	05/07/2011	11h00
F	5,0	4,0	05/07/2011	14h30
G	3,0	4,0	05/07/2011	11h00
H	3,0	3,2	05/07/2011	08h00
I	4,5	5,8	05/07/2011	08h55
J	3,0	3,9	05/07/2011	11h30
K	3,0	5,7	05/07/2011	10h15
L	3,5	6,0	05/07/2011	10h00
M	2,5	6,3	05/07/2011	11h00
N	3,0	5,1	05/07/2011	16h00
O	3,0	4,3	05/07/2011	12h15
P	3,5	4,8	05/07/2011	09h30
R	0,0	0,5	05/07/2011	10h00

No anomaly was observed during transport; the temperature measured during transport was between 0 and 5°C. Laboratory C measured a temperature at receipt of 13.3°C but the record indicates a temperature of 4.0°C.

Laboratory N stored its samples at 3°C ± 2°C but the recording indicates a storage temperature between 8°C and 10°C. This laboratory was not kept for interpretation.

3.2.3 Results analysis

3.2.3.1 Aerobic mesophilic enumeration

The enumeration of the aerobic mesophilic flora of the matrix was performed on a sample according to the ISO 4833 method. The result varied between 180 CFU/g (Laboratory N) and 890 000 CFU/g (Laboratory A).

3.2.3.2 Results obtained by the expert laboratory

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

Table 19 – Results obtained by the expert Lab.

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

All inoculated samples gave a positive result by both methods.

3.2.3.3 Results obtained by the collaborative laboratories

17 collaborators participated to the study. The results obtained are provided in **Table 20**(reference method) and **Table 21** (alternative method).

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

Collaborators	Contamination level		
	L0	L1	L2
A	5	8	8
B	0	8	8
C	0	8	8
D	0	8	8
E	0	8	8
F	1	8	8
F	0	8	8
G	0	8	8
H	0	8	8
I	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
O	0	8	8
P	0	8	8
R	0	8	8
Total	P₀ = 6	P₁ = 144	P₂ = 144

Table 21 - Positive results (before and after confirmation) by the alternative method (ALL the collaborators)

Collabo- rators	Contamination level								
	L0			L1			L2		
	IRIS Salmonella	Confirmation	Final result	IRIS Salmonella	Confirmation	Final result	IRIS Salmonella	Confirmation	Final result
A	6	6	6	8	8	8	8	8	8
B	0	0	0	8	8	8	8	8	8
C	0	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	8	8	8	8	8	8
F	0	0	0	8	8	8	8	8	8
F	0	0	0	8	8	8	8	8	8
G	0	0	0	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
I	0	0	0	8	8	8	8	8	8
J	0	0	0	8	8	8	8	8	8
K	0	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	0	0	0	8	8	8	8	8	8
N	0	0	0	8	8	8	8	8	8
O	0	0	0	8	8	8	8	8	8
P	0	0	0	8	8	8	8	8	8
R	0	0	0	8	8	8	8	8	8
Total	P ₀ =6	C ₀ =6	CP ₀ =6	P ₁ =144	C ₁ =144	CP ₁ =144	P ₂ =144	C ₂ =144	CP ₂ =144

15 laboratories obtained the expected results.

Laboratory A found 5 non-inoculated samples positive by the reference method (A3, A5, A15, A18, and A21) and 6 by the alternative method (A1, A5, A9, A13, A21, and A23).

Laboratory F confirmed the presence of *Salmonella* by the reference method in an uninoculated sample (F9); the laboratory was unable to send us the strain for further testing, as it had discarded the plates.

Considering the particularly high number of contaminations obtained by laboratory A, it was decided to exclude its data from the interpretation. The interpretation was finally performed with the following 15 laboratories: B, C, D, E, F, G, H, I, J, K, L, M, O, P, and R.

3.2.3.4 Results of the collaborators retained for interpretation

The results obtained with the 15 labs kept for interpretation are presented in **Table 22** (reference method) and **Table 23** (alternative method).

Table 22 - Positive results by the reference method (Without Labs A and N)

Collaborators	Level contamination		
	L0	L1	L2
B	0	8	8
C	0	8	8
D	0	8	8
E	0	8	8
F	1	8	8
G	0	8	8
H	0	8	8
I	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
O	0	8	8
P	0	8	8
R	0	8	8
Total	P₀ = 1	P₁ = 120	P₂ = 120

**Table 23 - Positive results (before and after confirmation)
by the alternative method (Without Labs A and N)**

Collabo- rators	Level contamination								
	L0			L1			L2		
	IRIS Salmonella	Confirmation	Final result	IRIS Salmonella	Confirmation	Final result	IRIS Salmonella	Confirmation	Final result
B	0	0	0	8	8	8	8	8	8
C	0	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	8	8	8	8	8	8
F	0	0	0	8	8	8	8	8	8
G	0	0	0	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
I	0	0	0	8	8	8	8	8	8
J	0	0	0	8	8	8	8	8	8
K	0	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	0	0	0	8	8	8	8	8	8
O	0	0	0	8	8	8	8	8	8
P	0	0	0	8	8	8	8	8	8
R	0	0	0	8	8	8	8	8	8
Total	P₀=0	C₀=0	CP₀=0	P₁=120	C₁=120	CP₁=120	P₂=120	C₂=120	CP₂=120

3.2.4 Calculation and interpretation

3.2.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 24).

Table 24 - Percentage specificity

Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_-}\right)\right) \times 100 \% =$	99.2 %
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-}\right)\right) \times 100 \% =$	100.0 %

N: number of all L0 tests

P_0 = total number of false-positive results obtained with the blank samples before confirmation

CP_0 = total number of false-positive results obtained with the blank samples

3.2.4.2 Calculation of the sensitivity (SE_{alt}), the sensitivity for the reference method (SE_{ref}), the relative trueness (RT) and the false positive ratio for the alternative method (FPR)

Fractional positive results were obtained for the low inoculation level (L1). This inoculation level was retained for calculation.

A summary of the results of the collaborators retained for interpretation and obtained with the reference and the alternative methods for Level 1 is provided in Table 25.

Table 25 - Summary of the obtained results with the reference method and the alternative method for Level 1

Level	Response	Reference method positive (R+)	Reference method negative (R-)
1	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 120	Positive deviation (R-/A+) PD = 0
	Alternative method negative (A-)	Negative deviation (A-/R+) ND = 0 (PPND = 0)	Negative agreement (A-/R-) NA = 0 (PPNA = 0)

Based on the data summarized in Table 25, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See **Table 26**).

Table 26 - Sensitivity, relative trueness and false positive ratio percentages

		Level 1
Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \times 100\% =$	100 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \times 100\% =$	100 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\% =$	100 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \times 100\% =$	/

3.2.4.3 Interpretation of data

No negative and no positive deviations were observed.

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

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

where

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

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

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

where

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

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

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

where

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

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

In this study, fractional recovery was observed at Level 1. The calculations are the following, according to the EN ISO 16140-2:2016 (See **Table 27**).

Table 27 - Calculations

	Level 1
N_x	120
$(p+)_{\text{ref}}$	1,0
$(p+)_{\text{alt}}$	1,0
$AL = (ND - PD)_{\max}$	0,00
ND - PD	0
Conclusion	$ND-PD \leq AL$

The ISO 16140-2 (2016) requirements are fulfilled as (ND - PD) meet the AL.

3.2.5 Evaluation of the $LOD_{50\%}$, $LOD_{95\%}$ and $RLOD$ between laboratories

The $RLOD$ was calculated using the EN ISO 16140-2:2016 Excel spreadsheet available at https://standards.iso.org/iso/16140/-5/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls. The calculations are not possible as all the inoculated samples gave positive results by both the reference and the alternative methods.

3.3 General conclusion

The **method comparison study conclusions** are:

Eleven categories or protocols were tested during all the studies:

- 7 food categories with 3 protocols for milk powders and related ingredients;
- Feed (25 g) and Flour and pellets in the feed category (125 g);
- Production environmental samples with 2 protocols and 2 test portions for dusts.

Combining all the studies, for the sensitivity study, 52 and 50 negative deviations (ND) were obtained respectively for the 2 incubation times tested for enrichment (16 h or 24 h) and 55 and 54 positive deviations (PD).

The calculated values for ND+PPND-PD are within the limit of acceptability (AL) for each individual category and for all categories combined.

The RLOD values obtained are all below the acceptability limit fixed at 2.5 for an unpaired method.

The alternative method is specific and selective.

It is possible to store the broths for 72h at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$, except for categories 6 and 9 (Feed 0 to 125 g).

A negative result is obtained in 2 days by the IRIS Salmonella® method. A positive result is obtained in 2 days by the IRIS Salmonella® method against 4 to 5 days by the reference method.

The alternative method is in agreement with the criteria defined in ISO 16140-2 (2016) and the technical rules of AFNOR.

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

- ☒ The data and interpretation meet the requirements of ISO 16140-2:2016. The alternative method is considered equivalent to the reference method.

Quimper, le 20 octobre 2021

Lizaïg GOUGUET
Technical Study Manager
Validation of Alternative methods
Food Safety & Quality



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

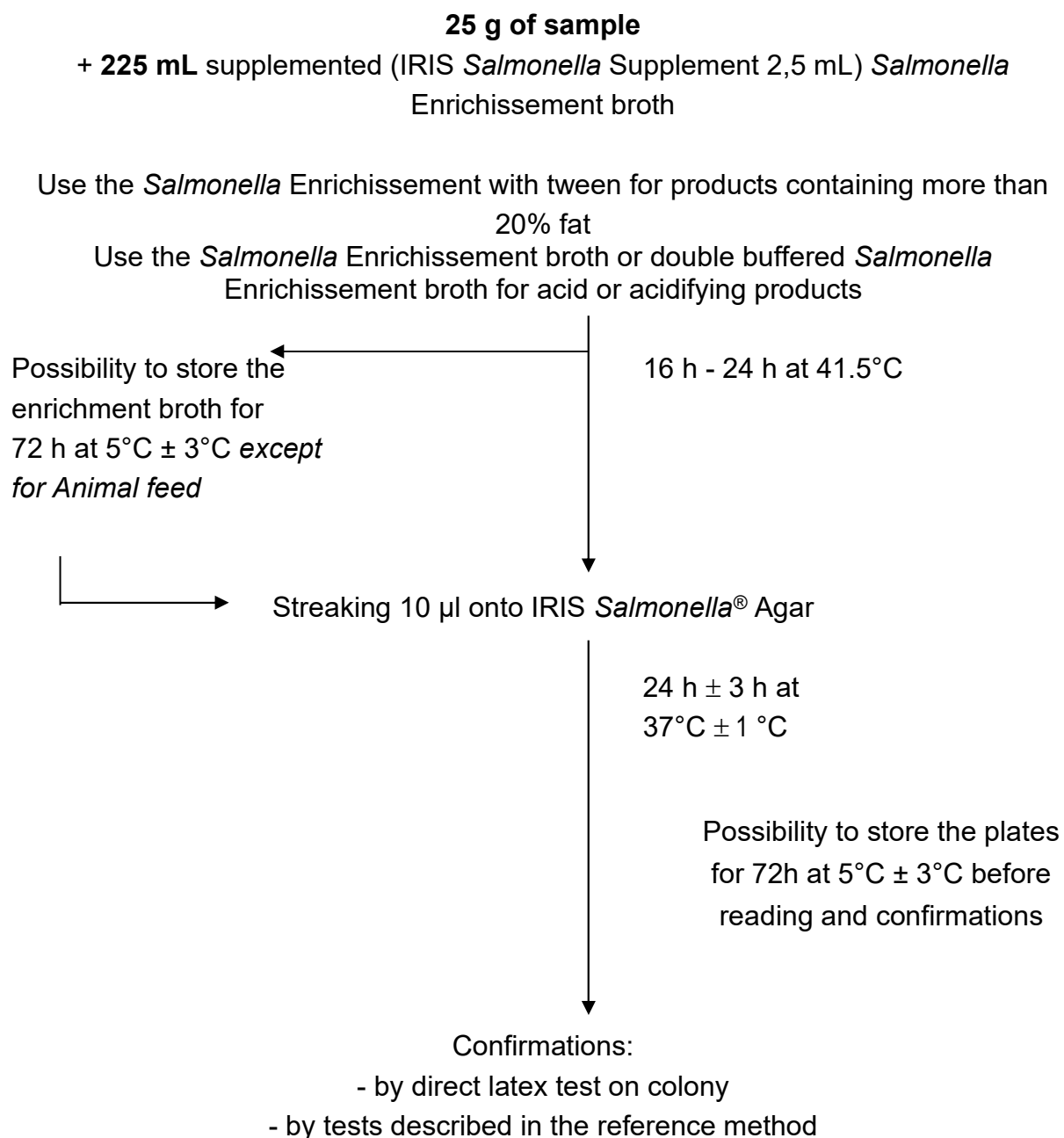
Maryse RANNOU
Project Manager
Validation of Alternative methods
Food Safety & Quality



I hereby attest to the validation of the verification of the conformity of the report (opinion and interpretation).

**Appendix 1 - Flow diagram of the alternative method:
IRIS *Salmonella*®**

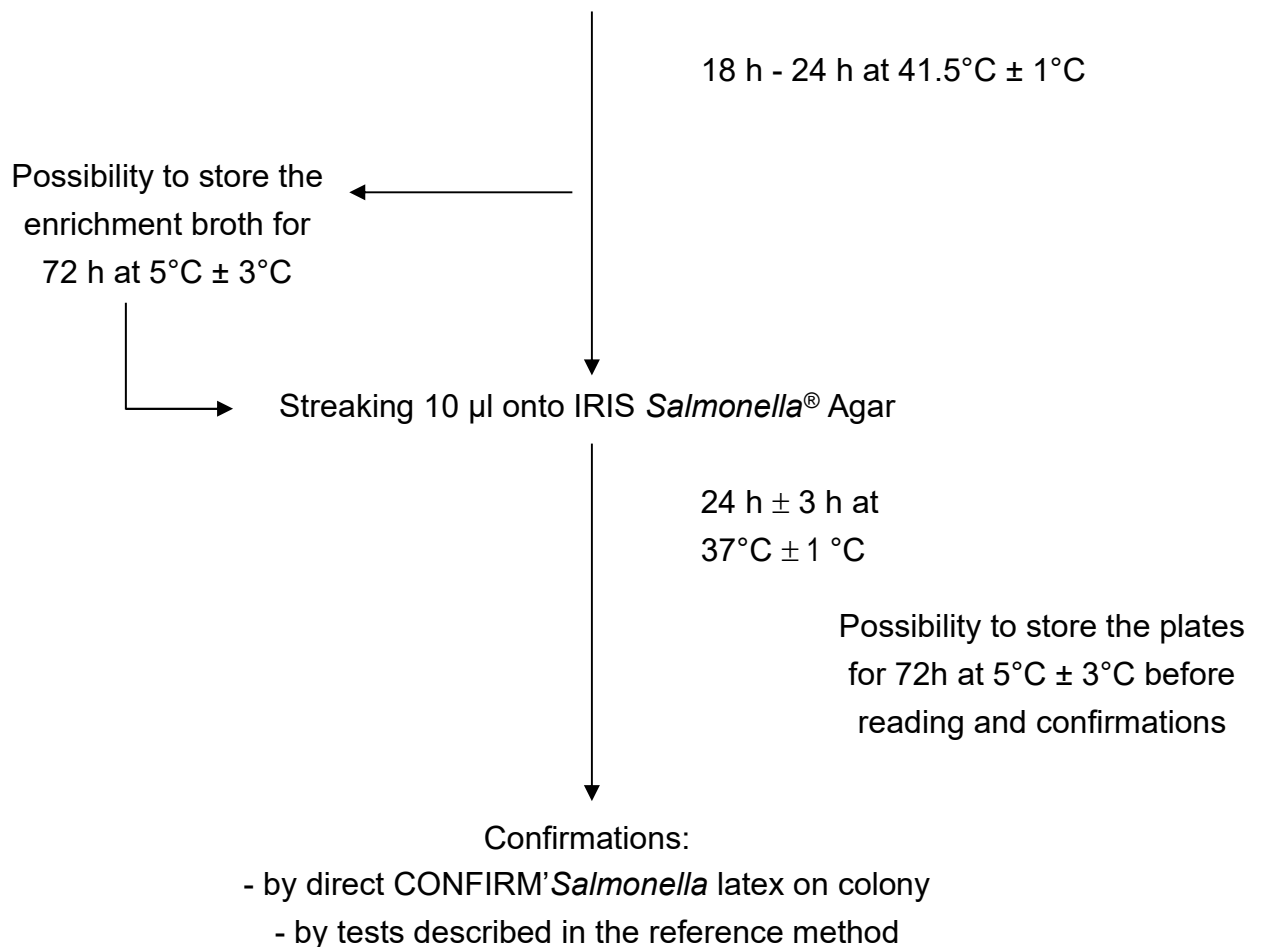
For food, feed and production environmental samples categories (test portion: 25 g) - Protocol ①



For milk powders and dairy-based powders (test portion: 0 to 375 g) - Protocol ②

375 g sample

- + **3 375 mL** pre-warmed (41.5°C) supplemented (IRIS *Salmonella* Supplement 37.5 mL) *Salmonella* Enrichissement broth
- Use the *Salmonella* Enrichissement broth or the double buffered *Salmonella* Enrichissement broth for acid or acidifying products



For the feed category (test portion: 0 to 125 g) - Protocol ③

125 g sample
+ **1125 mL** pre-warmed (41.5°C) supplemented (IRIS *Salmonella* Supplement
12,5 mL) *Salmonella* Enrichissement broth

18 h - 24 h at 41.5°C ± 1°C

↓
Streaking 10 µl onto IRIS *Salmonella*® Agar

24 h ± 3 h at
37°C ± 1 °C

Possibility to store the plates
for 72h at 5°C ± 3°C before
reading and confirmations

↓
Confirmations:

- by direct CONFIRM' *Salmonella* latex on colony
- by tests described in the reference method

Infant formula and infant cereals with or without probiotics including ingredients**0 - 50 g sample - Protocol ④**

- + *Salmonella* Enrichissement broth (d 1 :10)
- + CSD supplement (0.1 mL /g sample)

50 - 375 g sample - Protocol ⑤

- + Pre-warmed (41.5°C) *Salmonella* Enrichissement broth (d ¼)
- + CSD supplement (0.1 mL /g sample)

Or specific enrichment according to ISO 6887 parts:

- *Addition of d' α-amylase for infant cereals 0.1 g/L*
- *Addition of Tween for products with fat content > 20 %*
- *Possibility to use the Salmonella Enrichissement broth or the double buffered Salmonella Enrichissement broth for acid or acidifying products such as probiotic containing products*
-

Environment - Protocol ⑥

- 50 g or 50 mL + 450 mL de *Salmonella* Enrichissement broth + CSD supplement
- 1 swab qsp 10 mL *Salmonella* Enrichissement broh ² + 0.1 mL CSD supplement
- 1 sponge qsp 100 *Salmonella* Enrichissement broth + 1 mL CSD supplement
- 1 wipe qsp 225 mL *Salmonella* Enrichissement broth + 2.25 mL CSD supplement CSD

↓

16-22 h at 41.5°C ± 1°C (0 - 50 g)

18-24h à 41.5°C ± 1°C (50 - 375 g)

↓

Streaking 10 µl onto IRIS *Salmonella*® Agar

↓

24 h ± 3 h à 37°C ± 1°C

↓

Confirmations:

- By latex test on well isolated colony using CONFIRM' *Salmonella* latex (BT01108) or the Latex *Salmonella* Thermo Fisher (ref. DR1108A)
- by the tests described in the ISO 6579-1 reference method

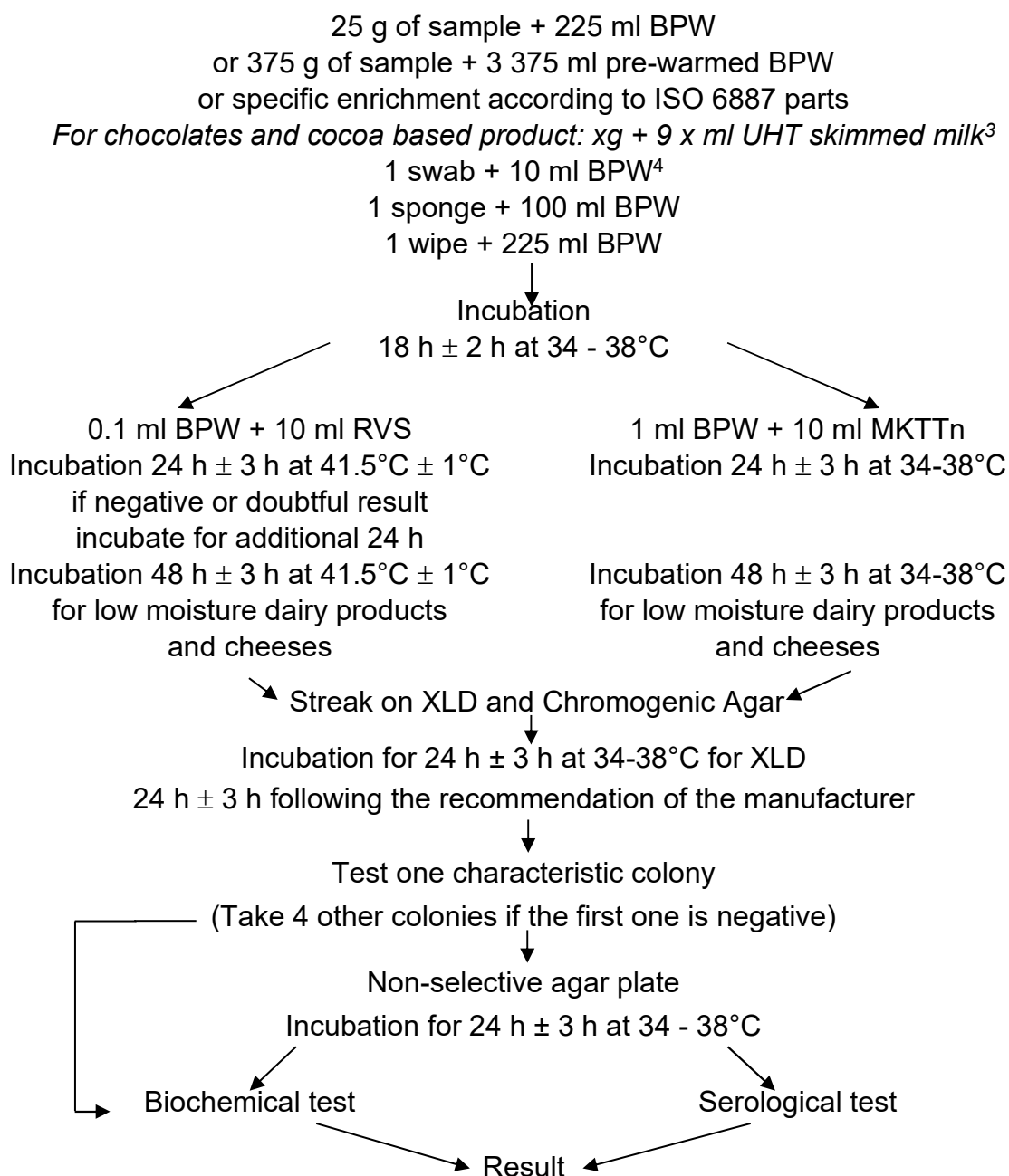
² For sampling after cleaning process premoisten

- 1 swab + 1 ml broth universal neutralizing (+ 9 ml *Salmonella* Enrichissement + 0,1 mL CSD supplement)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml *Salmonella* Enrichissement + 1 mL CSD supplement)
- 1 wipe + BPW + 10 % neutralizing agent (+ 225 ml *Salmonella* Enrichissement + 2,25 mL CSD supplement)

Appendix 2 : Flow diagram of the reference method:

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

ISO 6579-1/A1 (March 2020): Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* spp. - Part 1: detection of *Salmonella* spp. Amendment 1: Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC



³ For chocolates products containing > 20 % fat, unless the products already contain sufficient emulsifier, add Tween 80

For products with high background microflora add Brilliant green (0.018g/L)

⁴ For sampling after cleaning process premoisten

- 1 swab + 1 ml broth universal neutralizing (+ 9 ml BPW)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml BPW)
- 1 wipe + BPW + 10 % neutralizing agent (+ 225 ml BPW)

Appendix 3 - Artificial contamination of the samples

Acidifying products tested with double buffered *Salmonella* Enrichissement broth

Year of analysis	Sample N°	Product	Product (French name)	Artificial contamination						Gloabl result	Category	Type			
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample							
								Enumeration (CFU/sample)	Mean (CFU/sample)						
2011	2343	Bacon	Bacon	S. Enteritidis 2532	Cooked ham	TT 56°C 15 min	2,56	3-0-0-5-3	2,2	+	1	c			
2011	2344	Bacon	Bacon	S. Enteritidis 2532	Cooked ham	TT 56°C 15 min	2,56	3-0-0-5-3	2,2	+	1	c			
2011	2329	Raw milk	Lait cru	S. Montevideo Ad912	Raw milk	4°C 21 days	0,54	3-2-1-2-5	2,6	+	2	a			
2011	2330	Raw milk	Lait cru	S. Montevideo Ad912	Raw milk	4°C 21 days	0,54	3-2-1-2-5	2,6	+	2	a			
2011	2331	Raw milk	Lait cru	S. Montevideo Ad912	Raw milk	4°C 21 days	0,54	3-2-1-2-5	2,6	+	2	a			
2011	2332	Raw milk	Lait cru	S. Montevideo Ad912	Raw milk	4°C 21 days	0,54	3-2-1-2-5	2,6	+	2	a			
2011	2706	Raw milk	Lait cru	S. diarizonae Ad1280	Raw ewe milk	4°C 5 days	1,51	6-6-4-5-4	5	+	2	a			
2011	2707	Raw milk	Lait cru	S. diarizonae Ad1280	Raw ewe milk	4°C 5 days	1,51	6-6-4-5-4	5	+	2	a			
2011	2708	Raw milk	Lait cru	S. Montevideo 606	Raw milk	4°C 5 days	0,32	5-5-5-1-3	4,2	+	2	a			
2011	2171	Raw milk cheese (St Félicien)	Saint Félicien au lait cru	S. Dublin Ad531	Raw milk cheese	TS+10%NaCl 1 month	0,6	2-2-5-3-5	3,4	-	2	b			
2011	2172	Goat cheese	Fromage de chèvre	S. Dublin Ad531	Raw milk cheese	TS+10%NaCl 1 month	0,6	2-2-5-3-5	3,4	+	2	b			
2011	2173	Raw milk cheese (Brie de Meaux)	Brie de Meaux au lait cru	S. Dublin Ad531	Raw milk cheese	TS+10%NaCl 1 month	0,6	2-2-5-3-5	3,4	+	2	b			
2011	2174	Raw milk cheese (Beblochon)	Reblochon au lait cru	S. Dublin Ad531	Raw milk cheese	TS+10%NaCl 1 month	0,6	2-2-5-3-5	3,4	-	2	b			
2011	2175	Raw milk cheese (Beaufort)	Beaufort au lait cru	S. Montevideo Ad912	Raw milk	4°C 8 days	0,6	3-2-3-7-5	4	+	2	b			
2011	2176	Raw milk cheese (Gruyère)	Gruyère au lait cru	S. Montevideo Ad912	Raw milk	4°C 8 days	0,6	3-2-3-7-5	4	+	2	b			
2011	2177	Raw milk cheese (Comté)	Comté au lait cru	S. Montevideo Ad912	Raw milk	4°C 8 days	0,6	3-2-3-7-5	4	+	2	b			
2011	2178	Raw milk cheese (Laguiole)	Laguiole au lait cru	S. Montevideo Ad912	Raw milk	4°C 8 days	0,6	3-2-3-7-5	4	+	2	b			
2011	2709	Raw milk cheese (Reblochon)	Reblochon au lait cru	S. Infantis F401B	Cheese	NaCl 10% 4 days	0,63	0-3-2-1-2	1,6	+	2	b			
2011	2710	Raw milk cheese (St Félicien)	Saint Félicien au lait cru	S. Infantis F401B	Cheese	NaCl 10% 4 days	0,63	0-3-2-1-2	1,6	+	2	b			
2011	2711	Raw milk cheese (Bethmale)	Bethmale au lait cru	S. Infantis F401B	Cheese	NaCl 10% 4 days	0,63	0-3-2-1-2	1,6	+	2	b			
2011	2743	Saint Marcellin	Saint Marcellin	S. Dublin Ad1336	Raw milk cheese	10% NaCl 4 days	0,58	6-5-6-4-3	4,8	+	2	b			
2011	2163	Fresh whole cream	Crème fraîche entière	S. Indiana Ad174	Dairy product	TS+10%NaCl 8 days	0,66	3-5-6-4-4	4,4	+	2	c			
2011	2164	Gros lait	Gros lait	S. Indiana Ad174	Dairy product	TS+10%NaCl 8 days	0,66	3-5-6-4-4	4,4	+	2	c			
2011	2165	Buttermilk	Lait ribot	S. Indiana Ad174	Dairy product	TS+10%NaCl 8 days	0,66	3-5-6-4-4	4,4	+	2	c			
2011	2166	Drinking yoghurt	Yaourt à boire	S. Indiana Ad174	Dairy product	TS+10%NaCl 8 days	0,66	3-5-6-4-4	4,4	+	2	c			
2011	2203	Tiramisu Italian recipe	Tiramisu recette italienne	S. Typhimurium Ad1333	Tiramisu	4°C 38 days	0,45	4-4-8-2-7	5	+	2	c			
2011	2204	Tiramisu	Tiramisu	S. Typhimurium Ad1333	Tiramisu	4°C 38 days	0,45	4-4-8-2-7	5	+	2	c			
2011	2355	Coconut ice cream	Glace coco	S. Montevideo 606	Raw milk	-20°C	0,33	4-7-9-3-9	6,4	+	2	c			
2011	2356	Frozen nougat	Nougat glacé	S. Montevideo 606	Raw milk	-20°C	0,33	4-7-9-3-9	6,4	+	2	c			
2011	2357	Vanilla ice cream	Glace vanille	S. Montevideo 606	Raw milk	-20°C	0,33	4-7-9-3-9	6,4	+	2	c			
2011	2358	Nougat ice cream	Glace nougat	S. Montevideo 606	Raw milk	-20°C	0,33	4-7-9-3-9	6,4	+	2	c			
2011	2744	Half skimmed milk powder	Poudre de lait 1/2 écrémé	S. Typhimurium 4	Milk powder	TT 56°C 15 min	2,4	0-0-0-1-0	0,2	+	2	c			
2011	2745	Whole milk powder	Poudre de lait entier	S. Typhimurium 4	Milk powder	TT 56°C 15 min	2,4	0-0-0-1-0	0,2	+	2	c			
2011	2746	Skimmed milk powder	Poudre de lait écrémé	S. Anatum Ad298	Milk powder	TT 56°C 15 min	2,26	1-1-1-2-0	1	+	2	c			
2011	2102	Fresh cod	Cabillaud frais	S. Anatum Ad1451	Dab fillet	4°C 20 days	0,42	9-1-6-6-4	5,2	+	3	a			
2011	2103	Shrimps	Crevettes	S. Anatum Ad1451	Dab fillet	4°C 20 days	0,42	9-1-6-6-4	5,2	+	3	a			
2011	2104	Salt cod steak	Pavé de morue	S. Anatum Ad1451	Dab fillet	4°C 20 days	0,42	9-1-6-6-4	5,2	+	3	a			

Year of analysis	Sample N°	Product	Product (French name)	Artificial contamination						Gloabl result	Category	Type			
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample							
								Enumeration (CFU/sample)	Mean (CFU/sample)						
2011	2106	Fresh white hake	Merlu blanc frais	S. Indiana Ad1409	Marinated fillets	-20°C 20 days	0,6	5-4-9-3-7	5,6	+	3	a			
2011	2107	Fresh cod	Cabillaud frais	S. Indiana Ad1409	Marinated fillets	-20°C 20 days	0,6	5-4-9-3-7	5,6	+	3	a			
2011	2108	Seafood cocktail	Cocktail de fruits de mer	S. Seftenberg Ad355	Seafood cocktail	-20°C 20 days	1,52	7-5-6-2-1	4,2	+	3	a			
2011	2117	Alaska pollack fillet	Filet de colin d'Alaska	S. Seftenberg Ad355	Seafood cocktail	-20°C 20 days	1,52	7-5-6-2-1	4,2	+	3	a			
2011	2118	Albacore tuna	Thon albacore	S. Indiana Ad1409	Marinated fillets	-20°C 20 days	0,6	5-4-9-3-7	5,6	+	3	a			
2011	2119	Alaska pollack	Colin d'Alaska	S. Indiana Ad1409	Marinated fillets	-20°C 20 days	0,6	5-4-9-3-7	5,6	+	3	a			
2011	2193	Cod fillets	Cœurs de filets de cabillaud	S. Derby Ad1093	Frozen pollack fillet	-20°C 1mois	0,41	7-2-3-1-3	3,2	+	3	a			
2011	2194	Alaska pollack filets	Filets de colin d'Alaska	S. Derby Ad1093	Frozen pollack fillet	-20°C 1mois	0,41	7-2-3-1-3	3,2	+	3	a			
2011	2116	Cooked shelled shrimp	Crevettes cuites décortiquées	S. Seftenberg Ad355	Seafood cocktail	-20°C 20 days	1,52	7-5-6-2-1	4,2	+	3	b			
2011	2603	Seafood and rice duo	Duo fruits de mer riz	S. Braendenburg Ad351	Seafood cocktail	TT 56°C 15 min	>1,85	0-1-2-1-0	0,6	+	3	b			
2019	4805	Surimi	Bâtonnets de surimi	S. Indiana 2	Fish	Seeding 48h 3±2°C	/	3-0-0-3-3	1,8	+	3	b			
2019	4806	Surimi	Bâtonnets de surimi	S. Saintpaul F31	Fish	Seeding 48h 3±2°C	/	3-3-2-2-1	2,2	+	3	b			
2019	4807	Fluffy surimi	Surimi moelleux	S. Indiana 2	Fish	Seeding 48h 3±2°C	/	3-0-0-3-3	1,8	+	3	b			
2019	4808	Fluffy surimi	Surimi moelleux	S. Saintpaul F31	Fish	Seeding 48h 3±2°C	/	3-3-2-2-1	2,2	+	3	b			
2019	4809	Small shelled pink shrimp	Petites crevettes roses décortiquées	S. Indiana 2	Fish	Seeding 48h 3±2°C	/	3-0-0-3-3	1,8	+	3	b			
2019	4810	Cooked shelled shrimp	Crevettes cuites nature décortiquées	S. Indiana 2	Fish	Seeding 48h 3±2°C	/	3-0-0-3-3	1,8	+	3	b			
2019	4811	Salmon and smoked salmon terrine	Terrine de saumon et saumon fumé	S. Indiana 2	Fish	Seeding 48h 3±2°C	/	3-0-0-3-3	1,8	+	3	b			
2019	4812	Terrine with 3 fishes (salmon/pollack/hoki)	Terrine 3 poissons saumon colin hoki	S. Saintpaul F31	Fish	Seeding 48h 3±2°C	/	3-3-2-2-1	2,2	+	3	b			
2019	4813	Fisherman's salad	Salade du pêcheur	S. Saintpaul F31	Fish	Seeding 48h 3±2°C	/	3-3-2-2-1	2,2	+	3	b			
2019	4814	Tuna and potatoes salad	Salade thon et pommes de terre	S. Saintpaul F31	Fish	Seeding 48h 3±2°C	/	3-3-2-2-1	2,2	+	3	b			
2011	2101	Scallop and salmon gratin	Gratin de saumon saint Jacques	S. Anatum Ad1451	Dab fillet	4°C 20 days	0,42	9-1-6-6-4	5,2	+	3	c			
2011	2105	Scallops	Coquilles Saint-Jacques	S. Seftenberg Ad355	Seafood cocktail	-20°C 20 days	1,52	7-5-6-2-1	4,2	+	3	c			
2011	2191	Brandade	Brandade de morue	S. Derby Ad1093	Frozen pollack fillet	-20°C 1mois	0,41	7-2-3-1-3	3,2	+	3	c			
2011	2192	Seafood and pollack duo with rice	Duo de fruits de mer colin et riz	S. Derby Ad1093	Frozen pollack fillet	-20°C 1mois	0,41	7-2-3-1-3	3,2	+	3	c			
2011	2604	Brandade	Brandade de morue	S. Braendenburg Ad351	Seafood cocktail	TT 56°C 15 min	>1,85	0-1-2-1-0	0,6	+	3	c			
2011	2606	Salmon and scallop gratin	Gratin de saumon et Saint Jacques	S. Braendenburg Ad351	Seafood cocktail	TT 56°C 15 min	>1,85	0-1-2-1-0	0,6	+	3	c			
2011	2715	Fish and rice with vegetable	Poisson et riz aux légumes	S. London A00P085	Chinese RTE food	-20°C 4 days	0,6	7-7-4-3-8	5,8	+	3	c			
2019	4815	Scallops, leeks and mushrooms	Cassolette de Saint Jacques poireaux et champignons	S. Wandworth Ad2335	Fish	Seeding 48h 3±2°C	/	0-3-0-3-3	1,8	+	3	c			
2019	4816	Stuffed squid and sauce	Encornet farci et sauce	S. Wandworth Ad2335	Fish	Seeding 48h 3±2°C	/	0-3-0-3-3	1,8	+	3	c			
2019	4817	Cod acra and sauce	Acra de morue et sauce	S. Wandworth Ad2335	Fish	Seeding 48h 3±2°C	/	0-3-0-3-3	1,8	+	3	c			
2019	4818	Salmon with sorrel and basmati rice	Saumon à l'oseille et son riz basmati	S. Wandworth Ad2335	Fish	Seeding 48h 3±2°C	/	0-3-0-3-3	1,8	+	3	c			
2019	4819	Nem, shrimp and sauce	Nem crevette et sauce	S. Wandworth Ad2335	Fish	Seeding 48h 3±2°C	/	0-3-0-3-3	1,8	+	3	c			
2011	2099	Cauliflower	Chou-fleur	S. Virchow F276	Curry	-20°C 20 days	1,08	7-1-2-2-5	3,4	+	4	a			
2019	4820	Tomatoes	Tomate	S. Livingstone Ad2566	Vegetables	Seeding 48h 3±2°C	/	2-4-3-1,5-2	2,5	-	4	a			
2019	4821	Tomatoes	Tomate	S. Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	3-1-1,5-4-2,5	2,4	+	4	a			
2019	4822	Mushrooms	Champignon	S. Livingstone Ad2566	Vegetables	Seeding 48h 3±2°C	/	2-4-3-1,5-2	2,5	+	4	a			
2019	4823	Mushrooms	Champignon	S. Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	3-1-1,5-4-2,5	2,4	+	4	a			
2019	4824	Green pepper	Poivron vert	S. Livingstone Ad2566	Vegetables	Seeding 48h 3±2°C	/	2-4-3-1,5-2	2,5	+	4	a			
2019	4825	Green pepper	Poivron vert	S. Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	3-1-1,5-4-2,5	2,4	+	4	a			
2019	4826	Leeks	Poireaux	S. Livingstone Ad2566	Vegetables	Seeding 48h 3±2°C	/	2-4-3-1,5-2	2,5	+	4	a			
2019	4827	Leeks	Poireaux	S. Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	3-1-1,5-4-2,5	2,4	+	4	a			

Year of analysis	Sample N°	Product	Product (French name)	Artificial contamination						Gloabl result	Category	Type			
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample							
								Enumeration (CFU/sample)	Mean (CFU/sample)						
2019	4828	Cucumber	Concombre	S. Livingstone Ad2566	Vegetables	Seeding 48h 3±2°C	/	2-4-3-1,5-2	2,5	+	4	a			
2019	4829	Cucumber	Concombre	S. Virchow Ad2569	Vegetables	Seeding 48h 3±2°C	/	3-1-1,5-4-2,5	2,4	+	4	a			
2019	4830	Vegetables and mayonnaise	Jardinière de légumes et mayonnaise	S. Kasenyi Ad2921	Vegetables	Seeding 48h 3±2°C	/	3,5-2,5-1,5-2-2	2,3	+	4	b			
2019	4831	Sliced carrots with olive oil	Carotte rapées à l'huile d'olive	S. Kasenyi Ad2921	Vegetables	Seeding 48h 3±2°C	/	3,5-2,5-1,5-2-2	2,3	+	4	b			
2019	4832	Small carrot	Petite carotte à croquer bio	S. Kasenyi Ad2921	Vegetables	Seeding 48h 3±2°C	/	3,5-2,5-1,5-2-2	2,3	-	4	b			
2019	4833	Ready-to-eat radish with sauce	Radis prêt à croquer avec sauce	S. Kasenyi Ad2921	Vegetables	Seeding 48h 3±2°C	/	3,5-2,5-1,5-2-2	2,3	+	4	b			
2019	4834	Vegetables and cereals terrine (spinach, tomatoes, zucchini, fennel)	Terrine bio de légumes et céréales (épinard, tomate, courgette, fenouil)	S. Kasenyi Ad2921	Vegetables	Seeding 48h 3±2°C	/	3,5-2,5-1,5-2-2	2,3	+	4	b			
2019	5159	Southern vegetable cake	Cake de légumes du sud bio	S. Odozi Ad2860	Vegetables	Seeding 48h 3±2°C	/	2-2-1-2-0	1,4	-	4	b			
2019	5160	Artichoke caviar	Caviar d'artichaud	S. Odozi Ad2860	Vegetables	Seeding 48h 3±2°C	/	2-2-1-2-0	1,4	+	4	b			
2019	5161	Eggplant caviar	Caviar d'aubergines	S. Odozi Ad2860	Vegetables	Seeding 48h 3±2°C	/	2-2-1-2-0	1,4	+	4	b			
2019	5162	Candied vegetable terrine	Terrine de légumes confits	S. Odozi Ad2860	Vegetables	Seeding 48h 3±2°C	/	2-2-1-2-0	1,4	+	4	b			
2019	5163	Celery remoulade	Céleri rémoulade	S. Havana Ad2728	Vegetables	Seeding 48h 3±2°C	/	3-2-3-0-3	2,2	+	4	b			
2019	5164	Vegetables with mayonnaise	Macédoine de légumes avec mayonnaise	S. Havana Ad2728	Vegetables	Seeding 48h 3±2°C	/	3-2-3-0-3	2,2	+	4	b			
2019	5165	Coleslaw white cabbage carrots	Coleslaw chou blanc carottes	S. Havana Ad2728	Vegetables	Seeding 48h 3±2°C	/	3-2-3-0-3	2,2	+	4	b			
2019	5166	Cucumber salad with cream	Salade de concombre à la crème	S. Havana Ad2728	Vegetables	Seeding 48h 3±2°C	/	3-2-3-0-3	2,2	+	4	b			
2011	2100	Sliced vegetables	Julienne de légumes	S. Virchow F276	Curry	-20°C 20 days	1,08	7-1-2-2-5	3,4	+	4	c			
2011	2712	Eggplant grain	Gratin d'aubergines	S. London A00P085	Chinese RTE food	-20°C 4 days	0,6	7-7-4-3-8	5,8	+	4	c			
2011	2713	Cauliflower gratin	Gratin de choux fleurs	S. London A00P085	Chinese RTE food	-20°C 4 days	0,6	7-7-4-3-8	5,8	+	4	c			
2011	2714	Stuffed tomatoes style gratin	Gratin façon tomate farcie	S. London A00P085	Chinese RTE food	-20°C 4 days	0,6	7-7-4-3-8	5,8	+	4	c			
2011	2716	Frozen ratatouille vegetables	Légumes pour ratatouille surgelés	S. Virchow F276	Curry	-20°C 4 days	0,41	2-6-4-3-4	3,8	+	4	c			
2011	2717	Southern pan-fied	Poêlée méridionale	S. Virchow F276	Curry	-20°C 4 days	0,41	2-6-4-3-4	3,8	+	4	c			
2011	2718	Parisian pan-fied	Poêlée parisienne	S. Kottbus 3	Environment	-20°C 4 days	0,54	4-3-4-3-4	3,6	+	4	c			
2011	2719	Pan-fied vegetables and mushrooms	Poêlée légumes et champignons	S. Kottbus 3	Environment	-20°C 4 days	0,54	4-3-4-3-4	3,6	+	4	c			
2011	2720	Frozen ratatouille vegetables	Légumes pour ratatouille surgelés	S. Kottbus 3	Environment	-20°C 4 days	0,54	4-3-4-3-4	3,6	+	4	c			
2011	2721	Southern pan-fied	Poêlée méridionale	S. Kottbus 3	Environment	-20°C 4 days	0,54	4-3-4-3-4	3,6	+	4	c			
2011	2747	Pasteurized whole liquid egg	Coule d'œuf entier pasteurisée	S. Infantis 14	Liquid egg	TT 56°C 15 min	2,4	1-1-1-2-1	1,2	+	5	a			
2011	2748	Pasteurized whole liquid egg	Coule d'œuf entier pasteurisée	S. Infantis 14	Liquid egg	TT 56°C 15 min	2,4	1-1-1-2-1	1,2	+	5	a			
2011	2749	Pasteurized whole liquid egg	Coule d'œuf entier pasteurisée	S. Infantis 14	Liquid egg	TT 56°C 15 min	2,4	1-1-1-2-1	1,2	+	5	a			
2011	2750	Pasteurized liquid egg yoke	Coule de jaune d'œuf pasteurisée	S. Typhimurium 776	Liquid egg	TT 56°C 15 min	3,1	3-2-1-3-1	2	+	5	a			
2011	2751	Pasteurized liquid egg yoke	Coule de jaune d'œuf pasteurisée	S. Typhimurium 776	Liquid egg	TT 56°C 15 min	3,1	3-2-1-3-1	2	+	5	a			
2011	2167	Fine mayonnaise with lemon	Mayonnaise fine au citron	S. Enteritidis Ad 638	Mayonnaise	4°C 1 month	0,4	5-2-3-6-2	3,6	+	5	b			
2011	2168	Mayonnaise	Mayonnaise nature	S. Enteritidis Ad 638	Mayonnaise	4°C 1 month	0,4	5-2-3-6-2	3,6	+	5	b			
2011	2169	Mayonnaise	Mayonnaise fraîche	S. Enteritidis Ad 638	Mayonnaise	4°C 1 month	0,4	5-2-3-6-2	3,6	+	5	b			
2011	2170	Pasta salad with salmon and mayonnaise	Salade de pâtes saumon et mayonnaise	S. Enteritidis Ad 638	Mayonnaise	4°C 1 month	0,4	5-2-3-6-2	3,6	+	5	b			
2011	2207	Mayonnaise with mustard	Mayonnaise à la moutarde	S. Mbandaka Ad914	Mayonnaise	pH 4 13 days	0,49	3-2-4-6-6	4,2	+	5	b			
2011	2208	Fine mayonnaise	Mayonnaise fine	S. Mbandaka Ad914	Mayonnaise	pH 4 13 days	0,49	3-2-4-6-6	4,2	+	5	b			
2011	2209	Mayonnaise with olive oil	Mayonnaise à l'huile d'olive	S. Mbandaka Ad914	Mayonnaise	pH 4 13 days	0,49	3-2-4-6-6	4,2	+	5	b			
2011	2210	Old-fashioned mustard mayonnaise	Mayonnaise à la moutarde à l'ancienne	S. Mbandaka Ad914	Mayonnaise	pH 4 13 days	0,49	3-2-4-6-6	4,2	+	5	b			
2011	2159	Egg cream	Crème aux œufs	S. Typhimurium 206	Pasteurized liquid egg	19 days at 4°C then TT 15 min at 56°C	1,13	3-2-9-2-7	4,6	+	5	c			
2011	2160	Semolina cake	Gâteau de semoule	S. Typhimurium 206	Pasteurized liquid egg	19 days at 4°C then TT 15 min at 56°C	1,13	3-2-9-2-7	4,6	+	5	c			
2011	2161	Leek quiche	Quiche aux poireaux	S. Typhimurium 206	Pasteurized liquid egg	19 days at 4°C then TT 15 min at 56°C	1,13	3-2-9-2-7	4,6	+	5	c			

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2011	2162	Vegetable quiche	Quiche aux légumes	S. Typhimurium 206	Pasteurized liquid egg	19 days à at °C then TT 15 min at 56°C	1,13	3-2-9-2-7	4,6	+	5	c			
2011	2345	Whole egg powder	Poudre d'œuf entier	S. arizonae CIP 5526	Egg powder	TT 56°C 15 min	>1,57	1-1-0-1-0	0,6	-	5	c			
2011	2346	Whole egg powder	Poudre d'œuf entier	S. arizonae CIP 5526	Egg powder	TT 56°C 15 min	>1,57	1-1-0-1-0	0,6	-	5	c			
2011	2347	Whole egg powder	Poudre d'œuf entier	S. arizonae CIP 5526	Egg powder	TT 56°C 15 min	>1,57	1-1-0-1-0	0,6	-	5	c			
2011	2348	Whole egg powder	Poudre d'œuf entier	S. arizonae CIP 5526	Egg powder	TT 56°C 15 min	>1,57	1-1-0-1-0	0,6	-	5	c			
2011	2349	Egg white powder	Poudre de blanc d'œuf	S. Livingstone E1	White egg powder	TT 56°C 15 min	2,36	2-0-5-0-2	1,8	+	5	c			
2011	2350	Egg white powder	Poudre de blanc d'œuf	S. Livingstone E1	White egg powder	TT 56°C 15 min	2,36	2-0-5-0-2	1,8	+	5	c			
2011	2351	Egg white powder	Poudre de blanc d'œuf	S. Livingstone E1	White egg powder	TT 56°C 15 min	2,36	2-0-5-0-2	1,8	+	5	c			
2011	2352	Egg white powder	Poudre de blanc d'œuf	S. Livingstone E1	White egg powder	TT 56°C 15 min	2,36	2-0-5-0-2	1,8	+	5	c			
2011	2752	Flan preparation	Préparation pour flan pâtissier	S. Enteritidis 10	White egg powder	TT 56°C 15 min	2,46	1-0-5-2-1	1,8	+	5	c			
2011	2753	Custard preparation	Préparation pour crème anglaise	S. Enteritidis 10	White egg powder	TT 56°C 15 min	2,46	1-0-5-2-1	1,8	+	5	c			
2011	2754	Crème brûlée preparation	Préparation pour crème brûlée	S. Enteritidis 10	White egg powder	TT 56°C 15 min	2,46	1-0-5-2-1	1,8	+	5	c			
2011	2791	Power for custard cream	Poudre pour crème pâtissière	S. Typhimurium 776	Liquid egg	TT 56°C 15 min	1,97	1-1-0-1-0	0,6	+	5	c			
2011	2792	Egg cream powder	Poudre pour crème aux œufs	S. Typhimurium 776	Liquid egg	TT 56°C 15 min	1,97	1-1-0-1-0	0,6	+	5	c			
2011	2607	Cat food	Pâtée pour chat	S. Livingstone F105	Animal feed	TT 56°C 15 min	>2,19	0-0-1-0-0	0,2	+	6	a			
2011	2608	Poultry-flavoured pâté	Pâtée à la volaille	S. Livingstone F105	Animal feed	TT 56°C 15 min	>2,19	0-0-1-0-0	0,2	+	6	a			
2011	2609	Fish flavoured pâté	Pâtée au poisson	S. Livingstone F105	Animal feed	TT 56°C 15 min	>2,19	0-0-1-0-0	0,2	+	6	a			
2011	2610	Beef flavoured pâté	Pâtée au bœuf	S. Livingstone F105	Animal feed	TT 56°C 15 min	>2,19	0-0-1-0-0	0,2	+	6	a			
2011	2828	Dehydrated poultry proteins	Protéines déshydratées de volaille	S. Bovismorbificans	Dusts	TT 56°C 15 min	>0,9	1-3-4-2-4	2,8	+	6	a			
2011	2829	Dehydrated poultry proteins	Protéines déshydratées de volaille	S. Havana Ad930	Environment	TT 56°C 15 min	1,82	2-2-1-3-2	2	+	6	a			
2011	2830	Dehydrated poultry proteins	Protéines déshydratées de volaille	S. Derby SD43	Environment slaughterhouse pork	TT 56°C 15 min		1-2-1-4-1	1,8	+	6	a			
2011	2195	Bones for animals A	Os pour animaux A	S. Livingstone F105	Animal feed	4°C 52 days	0,94	6-3-4-3-6	4,4	+	6	b			
2011	2196	Bones for animals B	Os pour animaux B	S. Livingstone F105	Animal feed	4°C 52 days	0,94	6-3-4-3-6	4,4	+	6	b			
2011	2197	Poultry bones	Os de volaille	S. Livingstone F105	Animal feed	4°C 52 days	0,94	6-3-4-3-6	4,4	+	6	b			
2011	2198	Meat for dogs	Déchets pour chien	S. Livingstone F105	Animal feed	4°C 52 days	0,94	6-3-4-3-6	4,4	+	6	b			
2011	2199	Bones for animals A	Os pour animaux A	S. Agona AOOV038	Animal feed	4°C 52 days	1,06	5-6-7-1-5	4,8	+	6	b			
2011	2200	Bones for animals B	Os pour animaux B	S. Agona AOOV038	Animal feed	4°C 52 days	1,06	5-6-7-1-5	4,8	+	6	b			
2011	2202	Meat for dogs	Déchets pour chien	S. Agona AOOV038	Animal feed	4°C 52 days	1,06	5-6-7-1-5	4,8	+	6	b			
2011	2797	Rape, sunflower, and soya cakes	Tourteaux de colza, tournesol et soja	S. Infantis 179	Animal feed	TT 56°C 15min	1,85	1-0-2-1-2	1,2	+	6	c			
2011	2798	Pellets for pigs	Granulés pour porcs	S. Derby SD43	Environment slaughterhouse pork	pH 4	0,48	1-4-5-2-2	2,8	-	6	c			
2011	2799	Pellets for calves	Granulés pour veaux	S. Infantis 179	Animal feed	TT 56°C 15min	1,85	1-0-2-1-2	1,2	-	6	c			
2011	2800	Pellets for pigs	Granulés pour porcs	S. Derby SD43	Environment slaughterhouse pork	pH 4	0,48	1-4-5-2-2	2,8	-	6	c			
2011	2801	Soya cakes for calves	Tourteaux de soja pour veaux	S. Braenderup F286	Animal feed	TT 56°C 15min	1,59	0-0-2-1-0	0,6	+	6	c			
2011	2802	Wheat flour for pigs	Farine de blé pour porcs	S. Derby SD43	Environment slaughterhouse pork	pH 4	0,48	1-4-5-2-2	2,8	-	6	c			
2011	2803	Poultry meal	Farine pour volailles	S. Blockley Ad923	Environment	pH 4	0,61	2-1-1-5-2	2,2	-	6	c			
2011	2804	Poultry meal	Farine pour volailles	S. Derby SD43	Environment slaughterhouse pork	pH 4	0,48	1-4-5-2-2	2,8	-	6	c			
2011	2805	Soya cakes for calves	Tourteaux de soja pour veaux pour veaux	S. Cerro Ad689	Animal feed	TT 56°C 15 min	1,84	3-0-3-3-1	2	+	6	c			
2011	2806	Rape, sunflower and soya cakes	Tourteaux de colza, tournesol et soja	S. Braenderup F286	Animal feed	TT 56°C 15 min	1,59	0-0-2-1-0	0,6	-	6	c			

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2011	2807	Rape, sunflower and soya cakes	Tourteaux de colza, tournesol et soja	S. Cerro Ad689	Animal feed	TT 56°C 15 min	1,84	3-0-3-3-1	2	-	6	c			
2011	2808	Poultry meal	Farine pour volailles	S. Cerro Ad689	Animal feed	TT 56°C 15 min	1,84	3-0-3-3-1	2	+	6	c			
2011	2809	Pellets for pigs	Granulés pour porcs	S. Infantis 179	Animal feed	TT 56°C 15 min	1,85	1-0-2-1-2	1,2	-	6	c			
2011	2810	Pellets for pigs	Granulés pour porcs	S. Braenderup F286	Animal feed	TT 56°C 15 min	1,59	0-0-2-1-0	0,6	-	6	c			
2011	2811	Pellets for pigs	Granulés pour porcs	S. Braenderup F286	Animal feed	TT 56°C 15 min	1,59	0-0-2-1-0	0,6	-	6	c			
2011	2812	Pellets for pigs	Granulés pour porcs	S. Blockley Ad923	Environment	pH 4	0,61	2-1-1-5-2	2,2	-	6	c			
2011	2813	Wheat flour for pigs	Farine de blé pour porcs	S. Cerro Ad689	Animal feed	TT 56°C 15 min	1,84	3-0-3-3-1	2	+	6	c			
2011	2814	Wheat flour for pigs	Farine de blé pour porcs	S. Infantis 179	Animal feed	TT 56°C 15 min	1,85	1-0-2-1-2	1,2	+	6	c			
2011	2821	Wheat flour for pigs	Farine de blé pour porcs	S. Derby SD43	Environment slaughterhouse pork	TT 56°C 15 min	1,61	1-2-1-4-1	1,8	+	6	c			
2011	2822	Potatoes cake and pulp	Tourteaux et pulpe de pomme de terre	S. Havana Ad930	Environment	TT 56°C 15 min	1,82	2-2-1-3-2	2	+	6	c			
2011	2823	Mix cake	Tourteaux mix	S. Derby SD43	Environment slaughterhouse pork	TT 56°C 15 min		1-2-1-4-1	1,8	+	6	c			
2011	2824	Pellets for pigs	Granulés pour porcs	S. Derby SD43	Environment slaughterhouse pork	TT 56°C 15 min		1-2-1-4-1	1,8	-	6	c			
2011	2825	Barley for pigs	Orge pour porcs	S. Blockley Ad923	Environment	TT 56°C 15 min	>1,62	1-1-2-0-2	1,8	-	6	c			
2011	2826	Barley for calves	Granulés pour veaux	S. Blockley Ad923	Environment	TT 56°C 15 min	>1,62	1-1-2-0-2	1,8	+	6	c			
2011	2827	Barley for pigs	Granulés pour porcs	S. Havana Ad930	Environment	TT 56°C 15 min	1,82	2-2-1-3-2	2	+	6	c			
2011	2188	Chicken cooling water	Eau de refroidissement poulet B	S. Infantis Ad1404	Poultry environment	4°C 63 days	0,96	5-3-7-1-3	3,8	+	7	a			
2011	2739	Scalding tank process water	Eau de process bac échaudoir	S. Agona Ad1306	Environment (poultry)	TT 56°C 15 min	>2,58	2-3-3-2-1	2,2	+	7	a			
2011	2740	Plucker run-oof process water	Eau de process ruissellement plumeuse	S. Agona Ad1306	Environment (poultry)	TT 56°C 15 min	>2,58	2-3-3-2-1	2,2	-	7	a			
2011	2742	Spinchiller water process	Eau de process Spinchiller	S. Senftenberg 1	Environment (poultry)	TT 56°C 15 min	0,97	8-11-7-17-10	10,6	+	7	a			
2011	2837	Process water (scalding tank)	Eau de process (bac échaudoir)	S. Blockley Ad923	Environment	TT 56°C 15 min	>1,62	1-1-2-0-2	1,8	+	7	a			
2011	2838	Plucker process water	Eau de process plumeuse	S. Havana Ad930	Environment	TT 56°C 15 min	1,82	2-2-1-3-2	2	+	7	a			
2011	2839	Plucker process water	Eau de refroidissement Polychiller	S. Bovismorbificans	Dusts	TT 56°C 15 min	>0,9	1-3-4-2-4	2,8	+	7	a			
2011	2840	Neck cooling water	Eau de refroidissement cous	S. Bovismorbificans	Dusts	TT 56°C 15 min	>0,9	1-3-4-2-4	2,8	+	7	a			
2011	2841	Cooling water	Eau de refroidissement	S. Blockley Ad923	Environment	TT 56°C 15 min	>1,62	1-1-2-0-2	1,8	+	7	a			
2011	2842	Cooling water	Eau de refroidissement	S. Bovismorbificans	Dusts	TT 56°C 15 min	>0,9	1-3-4-2-4	2,8	+	7	a			
2011	2187	VSM mixer wash water	Eau de lavage de mélangeur VSM	S. Infantis Ad1404	Poultry environment	4°C 63 days	0,96	5-3-7-1-3	3,8	+	7	b			
2011	2359	Dairy dust	Poussières laiterie	S. Tennessee A00E006	Dairy dust	TT 56°C 15 min	2,9	0-1-0-1-0	0,4	-	7	b			
2011	2360	Dairy dust	Poussières laiterie	S. Tennessee A00E006	Dairy dust	TT 56°C 15 min	2,9	0-1-0-1-0	0,4	-	7	b			
2011	2361	Dairy dust	Poussières laiterie	S. Tennessee A00E006	Dairy dust	TT 56°C 15 min	2,9	0-1-0-1-0	0,4	+	7	b			
2011	2362	Dairy dust	Poussières laiterie	S. Tennessee A00E006	Dairy dust	TT 56°C 15 min	2,9	0-1-0-1-0	0,4	-	7	b			
2011	2735	Rinsing water nerve table	Eau de rinçage table à nerf	S. Typhimurium 528	Brine	TT 56°C 15 min	3,22	2-2-3-1-4	2,4	+	7	b			
2011	2736	Rinsing water nerve table	Eau de lavage table à nerf	S. Typhimurium 528	Brine	TT 56°C 15 min	3,22	2-2-3-1-4	2,4	+	7	b			
2011	2737	Rinsing water bowl system	Eau de rinçage système bols	S. Typhimurium 528	Brine	TT 56°C 15 min	0,91	1-0-3-0-0	0,8	+	7	b			
2011	2738	Rinsing water bowl system	Eau de lavage machine bols	S. Typhimurium 528	Brine	TT 56°C 15 min	0,91	1-0-3-0-0	0,8	+	7	b			
2011	2741	Polychiller outfeed rinse water	Eau de rinçage sortie Polychiller	S. Senftenberg 1	Environment (poultry)	TT 56°C 15 min	0,97	8-11-7-17-10	10,6	+	7	b			
2011	2832	Bowl wash water	Eau de lavage table	S. Agona Ad1306	Environment (poultry)	pH 4	0,41	7-10-4-11-9	8,2	+	7	b			
2011	2833	Siphon water	Eau de siphon	S. Senftenberg 1	Environment (poultry)	pH 4	0,57	12-10-10-11-4	9,4	+	7	b			
2011	2834	Siphon water laundry	Eau de siphon laverie	S. Senftenberg 1	Environment (poultry)	pH 4	0,57	12-10-10-11-4	9,4	+	7	b			
2011	2835	Siphon water sink workshop TA14	Eau de siphon évier atelier TA14	S. Agona Ad1306	Environment (poultry)	pH 4	0,41	7-10-4-11-9	8,2	+	7	b			

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2011	2793	Wipe	Chiffonnette	S. Typhimurium Ad1070	Environment (slaughterhouse pigs)	TT 56°C 15 min	2,03	1-0-1-1-0	0,6	+	7	c			
2011	2794	Wipe	Chiffonnette	S. Typhimurium Ad1070	Environment (slaughterhouse pigs)	TT 56°C 15 min	2,03	1-0-1-1-0	0,6	-	7	c			
2011	2795	Wipe	Chiffonnette	S. Agona Ad1306	Environment (poultry)	TT 56°C 15 min	1,58	0-2-0-0-3	1	+	7	c			
2011	2796	Wipe	Chiffonnette	S. Agona Ad1306	Environment (poultry)	TT 56°C 15 min	1,58	0-2-0-0-3	1	-	7	c			
2011	2843	Wipe - truck after disinfection	Chiffonnette camion après désinfection	S. Typhimurium Ad1070	Environment (slaughterhouse pigs)	pH 4	0,41	8-13-14-14-16	13	+	7	c			
2011	2844	Wipe - damp brushing machine	Chiffonnette flagelleuse humide	S. Senftenberg 1	Environment (poultry)	pH 4	0,57	12-10-10-11-4	9,4	+	7	c			
2011	2846	Wipe - TA8 preparation table	Chiffonnette table préparation TA8	S. Agona Ad1306	Environment (poultry)	pH 4	0,41	7-10-4-11-9	8,2	+	7	c			
2011	2847	Wipe - TA16 preparation table	Chiffonnette table préparation TA16	S. Agona Ad1306	Environment (poultry)	pH 4	0,41	7-10-4-11-9	8,2	+	7	c			
2011	2848	Wipe - dish washing tank	Chiffonnette bac plonge	S. Senftenberg 1	Environment (poultry)	pH 4	0,57	12-10-10-11-4	9,4	+	7	c			
2014	3729	Milk protein	Protéine de lait	S. Infantis 401B	Raw milk	TT 8 min/56°C	1,25	2-6-4-5-7	4,8	+	8	a			
2014	3730	Whey protein	Protéine de lactosérum	S. Montevideo 510	Raw milk	TT 8 min/56°C	0,70	2-5-7-7-8	5,8	+	8	a			
2014	3731	Milk protein isolates	Isolats de protéine de lait	S. Mbandaka Ad1722	Raw milk	TT 8 min/56°C	0,80	3-3-2-2-1	2,2	+	8	a			
2014	3733	Sodium caseinate	Caséinate de sodium	S. Infantis 401B	Raw milk	TT 8 min/56°C	1,57	2-0-1-2-0	1	+	8	a			
2014	4000	Whey protein	Protéine de lactosérum	S. Duisburg Ad1812	Milk	TT 8 min/56°C	0,49	11-12-6-4-7	8	+	8	a			
2014	4001	Milk protein	Protéine de lait	S. Indiana Ad174	Dairy product	TT 8 min/56°C	0,59	4-10-10-3-7	6,8	+	8	a			
2014	4002	Milk protein	Protéine de lait	S. Anatum Ad1166	Dairy product	TT 8 min/56°C	0,46	7-8-12-9-4	9,4	+	8	a			
2014	4003	Rennet casein	Caséine présure	S. Houtenae Ad1834	Milk	TT 8 min/56°C	1,02	11-9-9-8-7	8,8	+	8	a			
2014	4121	Mild whey	Lactosérum doux	S. Duisburg Ad1812	Milk	TT 8 min/56°C	1,75	12-15-11-11-9	11,6	+	8	a			
2014	4122	Mild whey	Lactosérum doux	S. Duisburg Ad1812	Milk	TT 8 min/56°C	1,75	12-15-11-11-9	11,6	-	8	a			
2014	4123	Whey	Lactosérum	S. Duisburg Ad1812	Milk	TT 8 min/56°C	1,75	12-15-11-11-9	11,6	-	8	a			
2014	4124	Whey	Lactosérum	S. Duisburg Ad1812	Milk	TT 8 min/56°C	1,75	12-15-11-11-9	11,6	-	8	a			
2014	2355	Infant formula with probiotic thickened formula (<i>Bifidobacteria</i> , Lactic ferments)	Poudre de lait avec probiotique formule épaissie (Bifidobactéries, Ferments lactiques)	S. Anatum Ad298	Milk powder	TT 8 min/56°C	>2,80	6-6-6-4-7	5,8	-	8	b			
2014	2356	Infant formula with probiotic 0.1% (<i>S. Thermophilus</i> , <i>Lactobacillus reuteri</i> DSM17938)	Poudre de lait avec probiotique 0,1% (<i>S. Thermophilus</i> , <i>Lactobacillus reuteri</i> DSM17938)	S. Montevideo Ad912	Raw milk	TT 8 min/56°C	1,43	0-1-2-1-2	1,2	+	8	b			
2014	2357	Infant formula with probiotic (<i>Bifidobacteria</i> , Lactic ferments)	Poudre de lait avec probiotique (Bifidobactéries, Ferments lactiques)	S. Anatum Ad298	Milk powder	TT 8 min/56°C	>2,80	6-6-6-4-7	5,8	-	8	b			
2014	2358	Milk powder with probiotic (<i>Bifidus lactis</i>)	Poudre de lait avec probiotique (<i>Bifidus lactis</i>)	S. Montevideo Ad912	Raw milk	TT 8 min/56°C	1,43	0-1-2-1-2	1,2	+	8	b			
2014	2359	Infant formula without probiotics	Poudre de lait sans probiotique	S. Anatum Ad298	Milk powder	TT 8 min/56°C	>2,80	6-6-6-4-7	5,8	+	8	b			
2014	2684	Infant formula	Poudre de lait nourrisson	S. Montevideo 604	Raw milk	TT 8 min/56°C	0,57	4-0-2-1-3	2	+	8	b			
2014	3039	Anti-regurgitation milk powder thickened formula	Poudre de lait anti-régurgitation formule épaissie	S. Ohio Ad1482	Raw cow milk	TT 8 min/56°C	0,77	0-2-0-0-3	1	+	8	b			
2014	3040	Infant formula	Poudre de lait nourrisson	S. Ohio Ad1482	Raw cow milk	TT 8 min/56°C	0,77	0-2-0-0-3	1	-	8	b			
2014	3041	Infant formula	Poudre de lait nourrisson	S. Mbandaka Ad1483	Raw milk	TT 8 min/56°C	0,70	1-2-0-1-0	0,8	-	8	b			
2014	3732	Milk protein	Protéine de lait	S. Meleagridis 505	Raw milk	TT 8 min/56°C	1,45	0-1-1-1-2	1	-	8	b			
2014	3992	Skimmed milk powder	Lait écrémé en poudre	S. Mbandaka Ad1810	Cheese	TT 8 min/56°C	0,67	4-4-4-5-7	4,8	+	8	b			
2014	3993	Skimmed milk powder	Lait écrémé en poudre	S. Mikawasima Ad1811	Milk	TT 8 min/56°C	0,61	5-4-2-6-5	4,4	+	8	b			

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2014	3994	Infant formula with lactic ferments 0.1% (S. Thermophilus, Lactobacillus reuteri DSM17938)	Poudre de lait infantile avec ferments lactiques 0,1% (S. Thermophilus, Lactobacillus reuteri DSM17938)	S. Duisburg Ad1812	Milk	TT 8 min/56°C	0,49	11-12-6-4-7	8	+	8	b			
2014	3995	Infant formula	Poudre de lait infantile	S. Mbandaka Ad1810	Cheese	TT 8 min/56°C	0,67	4-4-4-5-7	4,8	+	8	b			
2014	3996	Infant formula	Poudre de lait infantile	S. Mikawasima Ad1811	Milk	TT 8 min/56°C	0,61	5-4-2-6-5	4,4	+	8	b			
2014	2360	Hypoallergenic infant formula	Poudre de lait hypoallergénique	S. Montevideo Ad912	Raw milk	TT 8 min/56°C	1,43	0-1-2-1-2	1,2	+	8	c			
2014	2361	Hypoallergenic infant formula	Poudre de lait hypoallergénique	S. Anatum Ad298	Milk powder	TT 8 min/56°C	>2,80	6-6-6-4-7	5,8	+	8	c			
2014	2679	Hypoallergenic infant formula	Poudre de lait hypoallergénique	S. Montevideo 604	Raw milk	TT 8 min/56°C	0,57	4-0-2-1-3	2	+	8	c			
2014	3735	Hypoallergenic infant formula	Poudre de lait hypoallergénique	S. Montevideo 510	Raw milk	TT 8 min/56°C	0,70	2-5-7-7-8	5,8	+	8	c			
2014	3736	Hypoallergenic infant formula	Poudre de lait hypoallergénique	S. Mbandaka Ad1722	Raw milk	TT 8 min/56°C	0,80	3-3-2-2-1	2,2	+	8	c			
2014	3737	Hypoallergenic infant formula	Poudre de lait hypoallergénique	S. Meleagridis 505	Raw milk	TT 8 min/56°C	1,45	0-1-1-1-2	1	+	8	c			
2014	3997	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	S. Indiana Ad174	Dairy product	TT 8 min/56°C	0,59	4-10-10-3-7	6,8	+	8	c			
2014	3998	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	S. Anatum Ad1166	Dairy product	TT 8 min/56°C	0,46	7-8-12-9-4	9,4	+	8	c			
2014	3999	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	S. Houtenae Ad1834	Milk	TT 8 min/56°C	1,02	11-9-9-8-7	8,8	-	8	c			
2014	4235	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	S. Montevideo 606	Raw milk	TT 8 min/56°C	1,44	14-15-10-12-10	12,2	+	8	c			
2014	4237	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	S. Typhimurium 4	Milk powder	TT 8 min/56°C	1,54	8-11-5-14-13	10,2	+	8	c			
2014	4239	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	S. Dublin Ad531	Raw milk cheese	TT 8 min/56°C	0,77	5-12-7-13-7	8,8	+	8	c			
2014	4917	Broken animal biscuits	Brisures de biscuits pour animaux	S. Braenderup F286	Animal feed	TT 8 min/56°C	1,53	6-10-5-2-2	5	-	9	a			
2014	4918	Cakes for animal	Gâteaux pour animaux	S. Agona A00V038	Animal feed	TT 8 min/56°C	1,43	6-12-4-11-5	7,6	+	9	a			
2014	4920	Pellet for cat (salmon/tuna/vegetables)	Croquettes chat saumon/thon/légumes	S. Agona A00V038	Animal feed	TT 8 min/56°C	1,43	6-12-4-11-5	7,6	+	9	a			
2014	4921	Pellet for young cat (poultry)	Croquettes chat junior au poulet	S. Kedougou Ad1502	Animal feed	TT 8 min/56°C	1,51	5-6-8-5-6	6	+	9	a			
2014	4922	Pellet for sterilised cat (poultry/rice)	Croquettes chat stérilisé volailles/riz	S. Braenderup F286	Animal feed	TT 8 min/56°C	1,53	6-10-5-2-2	5	+	9	a			
2014	4923	Biscuits filled with meats for dogs	Biscuits fourrés aux viandes pour chien	S. Agona A00V038	Animal feed	TT 8 min/56°C	1,43	6-12-4-11-5	7,6	+	9	a			
2014	4924	Pellet for dogs	Croquettes pour chien	S. Kedougou Ad1502	Animal feed	TT 8 min/56°C	1,51	5-6-8-5-6	6	+	9	a			
2014	4925	Pellet for dog (beef/cereals)	Croquettes pour chien bœuf/céréales	S. Infantis 179	Animal feed	TT 8 min/56°C	1,88	3-5-3-4-4	3,8	+	9	a			
2014	5119	Pellet for dogs	Croquettes pour chien	S. Cerro Ad689	Animal feed	TT 8 min/56°C	0,70	6-12-8-6-4	7,2	+	9	a			
2014	5121	Pellet for cat (wheat/chicken)	Croquettes pour chat (blé poulet)	S. Newport 586	Carcass	TT 8 min/56°C	0,43	7-7-8-8-9	7,8	+	9	a			
2014	5122	Pellet for cat (wheat/beef)	Croquettes pour chat (bœuf blé)	S. Typhimurium Ad1338	Pork	TT 8 min/56°C	0,60	12-8-10-9-7	9,2	+	9	a			
2014	5123	Pellet for dog (poultry/vegetables/cereals)	Croquettes pour chien (volaille, légumes, céréales)	S. Cerro Ad689	Animal feed	TT 8 min/56°C	0,70	6-12-8-6-4	7,2	+	9	a			
2014	5124	Pellet for puppy (chicken/rice)	Croquettes pour chiot (poulet, riz)	S. Derby 630	Animal feed	TT 8 min/56°C	0,81	7-8-5-7-7	6,8	+	9	a			
2014	4903	Pork feed	Aliment porc	S. Livingstone F104	Animal feed	TT 8 min/56°C	1,52	4-5-2-3-6	4	-	9	b			
2014	4904	Pork feed	Aliment porcelet	S. Infantis 179	Animal feed	TT 8 min/56°C	1,88	3-5-3-4-4	3,8	-	9	b			
2014	4905	Quail food	Aliment caille finition	S. Livingstone F104	Animal feed	TT 8 min/56°C	1,52	4-5-2-3-6	4	+	9	b			
2014	4906	Guinea food	Aliment pintade finition	S. Infantis 179	Animal feed	TT 8 min/56°C	1,88	3-5-3-4-4	3,8	+	9	b			
2014	4907	Duck food	Aliment canard	S. Braenderup F286	Animal feed	TT 8 min/56°C	1,53	6-10-5-2-2	5	+	9	b			
2014	4908	Sheep-lamb feed	Aliment ovin-agneau	S. Livingstone F104	Animal feed	TT 8 min/56°C	1,52	4-5-2-3-6	4	+	9	b			
2014	4909	Horse feed	Aliment chevaux	S. Livingstone F104	Animal feed	TT 8 min/56°C	1,52	4-5-2-3-6	4	+	9	b			
2014	4910	Pheasant-partridge food	Aliment faisan-perdrix	S. Derby 630	Animal feed	TT 8 min/56°C	1,17	12-14-13-13-13	13	+	9	b			
2014	4911	Pork feed	Aliment porc	S. Infantis 179	Animal feed	TT 8 min/56°C	1,88	3-5-3-4-4	3,8	-	9	b			
2014	4916	Wheat starch	Amidon de blé	S. Derby 630	Animal feed	TT 8 min/56°C	1,17	12-14-13-13-13	13	+	9	b			
2014	5000	Cattle feed (flour)	Aliment du bétail (farine)	S. Montevideo Ad1503	Animal feed	TT 8 min/56°C	0,95	9-12-8-11-6	9,2	+	9	b			
2014	5001	Barley	Orge	S. Montevideo Ad1503	Animal feed	TT 8 min/56°C	0,95	9-12-8-11-6	9,2	+	9	b			

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				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample							
								Enumeration (CFU/sample)	Mean (CFU/sample)						
2014	5002	Wheat bran	Blé son	S. enterica 6,7:-:- Ad1844	Animal feed	TT 8 min/56°C	1,32	8-8-10-9-7	8,4	+	9	b			
2014	5003	Sow feed	Aliment truie	S. enterica 6,7:-:- Ad1844	Animal feed	TT 8 min/56°C	1,32	8-8-10-9-7	8,4	-	9	b			
2014	5004	Corn grains	Maïs drêches	S. enterica 18:-:- Ad1846	Animal feed	TT 8 min/56°C	1,20	6-11-8-8-9	8,4	+	9	b			
2014	5005	Dehydrated alfalfa	Luzerne déshydratée	S. enterica 13,23:-:- Ad1847	Animal feed	TT 8 min/56°C	1,09	6-8-10-9-12	9	-	9	b			
2014	5006	Dairy cow feed	Aliment vache laitière	S. enterica 13,23:-:- Ad1847	Animal feed	TT 8 min/56°C	1,09	6-8-10-9-12	9	+	9	b			
2014	5008	Ruminant feed	Aliment ruminant	S. enterica 6,7:-:- Ad1844	Animal feed	TT 8 min/56°C	1,32	8-8-10-9-7	8,4	-	9	b			
2014	5009	Cattle feed (28 % protein)	Aliment bovin 28% protéines	S. enterica 18:-:- Ad1846	Animal feed	TT 8 min/56°C	1,20	6-11-8-8-9	8,4	+	9	b			
2014	5010	Sheep food	Aliment ovine	S. enterica 13,23:-:- Ad1847	Animal feed	TT 8 min/56°C	1,09	6-8-10-9-12	9	-	9	b			
2014	5011	Duck food	Aliment canard	S. enterica 18:-:- Ad1846	Animal feed	TT 8 min/56°C	1,20	6-11-8-8-9	8,4	-	9	b			
2014	5013	Rabbit food	Aliment lapin	S. enterica 13,23:-:- Ad1847	Animal feed	TT 8 min/56°C	1,32	8-8-10-9-7	8,4	-	9	b			
2014	4912	Four output installation	Farine sortie installation	S. Braenderup F286	Animal feed	TT 8 min/56°C	1,53	6-10-5-2-2	5	+	9	c			
2014	4913	Fish meal	Farine poisson	S. Kedougou Ad1502	Animal feed	TT 8 min/56°C	1,51	5-6-8-5-6	6	+	9	c			
2014	4914	Premix food	Premix aliment	S. Kedougou Ad1502	Animal feed	TT 8 min/56°C	1,51	5-6-8-5-6	6	-	9	c			
2014	4915	Premix milk	Premix lait	S. Derby 630	Animal feed	TT 8 min/56°C	1,17	12-14-13-13-13	13	-	9	c			
2014	4919	Animal proteins in poultry meat	Protéines animales de viandes de volaille	S. Agona A00V038	Animal feed	TT 8 min/56°C	1,43	6-12-4-11-5	7,6	+	9	c			
2019	5281	Dehydrated fish proteins	Protéines déshydratées de poissons	S. Mbandaka Ad2041	Animal feed	Spiking HT 8 min 56°C	0,70	1-0-1-1-1	0,8	+	9	c			
2019	5283	Dehydrated poultry proteins	Protéines déshydratées de volaille	S. Mbandaka Ad2041	Animal feed	Spiking HT 8 min 56°C	0,70	1-0-1-1-1	0,8	+	9	c			
2019	5284	Dehydrated poultry proteins	Protéines déshydratées de volaille	S. Poona Ad2330	Animal feed	Spiking HT 8 min 56°C	0,70	3-4-2-5-6	4	+	9	c			
2019	5286	Dehydrated pork proteins	Protéines déshydratées de porc	S. Mbandaka Ad2041	Animal feed	Spiking HT 8 min 56°C	0,70	1-0-1-1-1	0,8	+	9	c			
2019	5287	Dehydrated pork proteins	Protéines déshydratées de porc	S. Poona Ad2330	Animal feed	Spiking HT 8 min 56°C	0,70	3-4-2-5-6	4	+	9	c			
2020	1951	Organic infant formula (stage 1) (26% Fat level)	Poudre de lait infantile 1er âge bio (26% MG)	S. Agona Ad1483	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	10	a			
2020	1952	Infant formula (stage 2) (26,6% Fat level)	Poudre de lait infantile 2e âge (26,6% MG)	S. Agona Ad1483	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	-	10	a			
2020	1953	Infant formula premium (stage 2) (21,8% Fat level)	Poudre de lait infantile premium 2ème âge (21,8% MG)	S. Agona Ad1483	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	-	10	a			
2020	1954	Infant formula (stage 2) (24% Fat level)	Poudre de lait infantile 2e âge (24% MG)	S. Typhimurium 4	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	10	a			
2020	1955	Infant formula (stage 1) (24,7% Fat level)	Poudre de lait infantile 1er âge (24,7% MG)	S. Typhimurium 4	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	10	a			
2020	1956	Infant formula (6-12 months) (23% Fat level)	Poudre de lait infantile bio 6-12 mois (23% MG)	S. Typhimurium 4	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	10	a			
2020	2511	Infant cereals without gluten +4months	Mes premières céréales sans gluten dès 4 mois	S. Panama Ad1733	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,2	-	10	a			
2020	2512	Infant cereals corn	Céréales infantiles 1ères maïs	S. Panama Ad1733	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,2	-	10	a			
2020	2513	Organic infant cereals	Céréales infantiles bio nature	S. Panama Ad1733	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,2	+	10	a			
2020	2514	Organic infant cereals oat and wheat	Céréales infantiles bio blé et avoine	S. Panama Ad1733	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,2	+	10	a			
2020	2515	Organic infant cereals 7 cereals +6 months	Céréales infantiles récoltes bio 7 Céréales dès 6 mois	S. Derby Ad3057	Vegetables	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,4	+	10	a			

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								Enumeration (CFU/sample)	Mean (CFU/sample)						
2020	2516	Infant cereals 4-6 months	Mes premières céréales dès 4-6 mois	S. Derby Ad3057	Vegetables	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,4	+	10	a			
2020	2517	Infant cereals 6 fruits	Céréales infantiles mes Céréales 6 fruits	S. Derby Ad3057	Vegetables	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,4	+	10	a			
2020	2636	Infant cereals biscuit	Céréales infantiles saveur biscuit	S. Derby Ad3057	Vegetables	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,5	+	10	a			
2020	2637	Infant cereals wheat and vanilla	Céréales infantiles blé et vanille	S. Derby Ad3057	Vegetables	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,5	+	10	a			
2020	2638	Infant cereals wheat and cocoa	Céréales infantiles blé et cacao	S. Derby Ad3057	Vegetables	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,5	+	10	a			
2020	2639	Infant cereals baby vanilla and chocolate chips	Céréales infantiles junior vanille pépites	S. Panama Ad1733	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	10	a			
2020	2640	Infant cereals multi-cereals	Céréales infantiles multi-Céréales	S. Panama Ad1733	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	10	a			
2020	2641	Infant formula birth (%FL)	Poudre de lait infantiles 1er âge dès la naissance (21,8%MG)	S. Anatum Ad1167	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	10	a			
2020	2642	Organic infant formula stage 2 (%FL)	Poudre de lait infantiles bio 2ème âge (26%MG)	S. Anatum Ad1167	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+	10	a			
2020	2643	Infant formula stage 2 (%FL)	Poudre de lait infantiles 2ème âge (24%MG)	S. Anatum Ad1167	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+	10	a			
2020	2644	Organic infant formula stage 2 (%FL)	Poudre de lait infantiles bio 2ème âge (23%MG)	S. Anatum Ad1167	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+	10	a			
2020	2645	Infant formula stage 1 (%FL)	Poudre de lait infantiles 1er âge (24%MG)	S. Anatum Ad1167	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+	10	a			
2020	2235	Infant formula with probiotics 0-6 months (<i>B. lactis</i> 1,6.10 ⁶ CFU/g) (%FL)	Poudre de lait infantile 0-6 mois avec probiotiques (<i>B. lactis</i> 1,6.10 ⁶ CFU/g) (23,9%MG)	S. Goldcast Ad3006	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,2	+	10	b			
2020	2236	Thickened Infant formula with probiotics stage 2 (<i>B. Infantis</i> 1,6.10 ⁶ CFU/g) (%FL)	Poudre de lait infantile épaissie 2e âge avec probiotiques (<i>B. Infantis</i> 1,6.10 ⁶ CFU/g) (24%MG)	S. Goldcast Ad3006	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,2	+	10	b			
2020	2237	Infant formula with probiotics stage 2 (<i>Lactobacillus reuteri</i> 2,2.10 ⁶ CFU/g) (%FL)	Poudre de lait infantile relai 2e âge avec probiotiques (<i>Lactobacillus reuteri</i> 2,2.10 ⁶ CFU/g) (24,3%MG)	S. Goldcast Ad3006	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,2	+	10	b			
2020	2238	Infant formula with probiotics stage 2 (<i>B. Infantis</i> 2,2.10 ⁵ CFU/g) (%FL)	Poudre de lait infantile 2e âge avec probiotiques (<i>B. Infantis</i> 2,2.10 ⁶ CFU/g) (22%MG)	S. Agona Ad2922	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	+	10	b			
2020	2239	Thickened Infant formula with probiotics stage 2 (<i>Bifidobacteria</i> 1,2.10 ⁵ CFU/g) (%FL)	Poudre de lait infantile formule épaisse 2ème âge avec probiotiques (<i>Bifidobactéries</i> 1,2.10 ⁶ CFU/g) (20,1%MG)	S. Agona Ad2922	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	+	10	b			
2020	2265	Organic Infant formula stage 2 with probiotics (<i>Lactobacillus reuteri</i> CFU/g) (%FL)	Poudre de lait infantile bio 2ème âge avec probiotiques (<i>Lactobacillus reuteri</i> 4,3.10 ⁶ CFU/g) (24%MG)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	-	10	b			
2020	2266	Infant formula with probiotics stage 1 (<i>Bifidobacterium breve</i> MI6-V CFU/g) (%FL)	Poudre de lait infantile 1er âge avec probiotiques (<i>Bifidobacterium breve</i> MI6-V 1,8.10 ⁶ CFU/g) (22%MG)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	10	b			
2020	2267	Infant formula stage 2 with probiotics (<i>Bifidobacterium lactis</i> CFU/g) (%FL)	Poudre de lait infantile 2ème âge avec probiotiques (<i>Bifidobacterium lactis</i> 8,0.10 ⁴ CFU/g) (23%MG)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	10	b			

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								Enumeration (CFU/sample)	Mean (CFU/sample)						
2020	2268	Infant formula stage 2 with probiotics (<i>Lactobacillus reuteri</i> CFU/g) (%FL)	Poudre de lait infantile gourmands 2ème âge avec probiotiques (<i>Lactobacillus reuteri</i> 2,6.10 ⁶ CFU/g) (23,6%MG)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	-	10	b			
2020	2269	Infant formula stage 1 with probiotics (<i>Lactobacillus reuteri</i> CFU/g) (%FL)	Poudre de lait infantile 1er âge avec probiotiques (<i>Lactobacillus reuteri</i> 1,4.10 ⁶ CFU/g) (24,3%MG)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	10	b			
2020	2270	Infant cereals with probiotics 5 cereals (<i>B. lactis</i> CFU/g)	Céréales infantiles 5 céréales avec probiotiques (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,4	+	10	b			
2020	2271	Infant cereals with probiotics biscuit (<i>B. lactis</i> CFU/g)	Céréales infantiles biscuit avec probiotiques (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,4	-	10	b			
2020	2272	Infant cereals with probiotics wheat and oat (<i>B. lactis</i> CFU/g)	Céréales infantiles avoine et blé avec probiotiques (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,4	+	10	b			
2020	2273	Infant cereals with probiotics vanilla (<i>B. lactis</i> CFU/g)	Céréales infantiles vanille avec probiotiques (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,4	-	10	b			
2020	2274	Infant cereals with probiotics cereals and cocoa (<i>B. lactis</i> CFU/g)	Céréales infantiles cacao avec probiotiques (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	S. Oranienburg Ad1724	Infant cereals	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,4	+	10	b			
2020	2916	Infant formula with probiotics (<i>L. reuteri</i> 5,0.10 ⁵ CFU/g) (23,5%MG)	Poudre de lait infantile bébés gourmands 6mois-1an (<i>L. reuteri</i> 5,0.10 ⁵ CFU/g) (23,5%MG)	S. Agona Ad1483	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,1	+	10	b			
2020	2917	Infant formula with probiotics (<i>L. reuteri</i> 6,0.10 ⁶ CFU/g) (24,3%MG)	Poudre de lait infantile épaissie digest+ 6mois-1an (<i>L. reuteri</i> 6,0.10 ⁶ CFU/g) (24,3%MG)	S. Agona Ad1483	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,1	+	10	b			
2020	2918	Infant formula with probiotics (<i>B. Infantis</i> 4,8.10 ⁵ CFU/g) (24,0%MG)	Poudre de lait infantile épaissie actigest 0-6mois (<i>B. Infantis</i> 4,8.10 ⁵ CFU/g) (24,0%MG)	S. Agona Ad1483	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,1	+	10	b			
2020	2919	Infant formula with probiotics (<i>B. Infantis</i> 4,0.10 ⁶ CFU/g) (22,0%MG)	Poudre de lait infantile système immunitaire (<i>B. Infantis</i> 4,0.10 ⁶ CFU/g) (22,0%MG)	S. Agona Ad1483	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	4,1	+	10	b			
2020	3022	Infant cereals with probiotics (<i>B. lactis</i> 4,5.10 ⁵ CFU/g)	Céréales infantiles avec probiotiques, vanille +10 mois (<i>B. lactis</i> 4,5.10 ⁵ CFU/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,1	+	10	b			
2020	3023	Infant cereals with probiotics (<i>B. lactis</i> 4,6.10 ⁵ CFU/g)	Céréales infantiles avec probiotiques, saveur biscuit + 6 mois (<i>B. lactis</i> 4,6.10 ⁵ CFU/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,1	+	10	b			
2020	3024	Infant cereals with probiotics (<i>B. lactis</i> 3,0.10 ⁵ CFU/g)	Céréales infantiles avec probiotiques, vanille sans sucre ajouté + 6 mois (<i>B. lactis</i> 3,0.10 ⁵ CFU/g)	S. Livingstone Ad2705	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,1	+	10	b			
2020	3025	Infant cereals with probiotics (<i>B. lactis</i> 8,0.10 ⁵ CFU/g)	Céréales infantiles avec probiotiques, avoine complet et blé, +6 mois (<i>B. lactis</i> 8,0.10 ⁵ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	7,3	+	10	b			
2020	3026	Infant cereals with probiotics (<i>B. lactis</i> 4,1.10 ⁵ CFU/g)	Céréales infantiles avec probiotiques, saveur noisettes biscuit, +12 mois (<i>B. lactis</i> 4,1.10 ⁵ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	7,3	+	10	b			
2020	3027	Infant cereals with probiotics (<i>B. lactis</i> 3,5.10 ⁵ CFU/g)	Céréales infantiles avec probiotiques, 5 Céréales, + 6 mois (<i>B. lactis</i> 3,5.10 ⁵ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	7,3	+	10	b			
2020	3028	Infant cereals with probiotics (<i>B. lactis</i> 4,1.10 ⁵ CFU/g)	Céréales infantiles avec probiotiques, chocolat au lait saveur biscuit +12 mois (<i>B. lactis</i> 4,1.10 ⁵ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	7,3	+	10	b			
2020	3029	Infant cereals with probiotics (<i>B. lactis</i> 3,0.10 ⁶ CFU/g)	Céréales infantiles avec probiotiques, cacao sans sucre ajouté, + 6mois (<i>B. lactis</i> 3,0.10 ⁶ CFU/g)	S. Cerro Ad2707	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	7,3	+	10	b			

Year of analysis	Sample N°	Product	Product (French name)	Artificial contamination						Global result	Category	Type			
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample							
								Enumeration (CFU/sample)	Mean (CFU/sample)						
2020	3030	Infant cereals with probiotics (<i>B. lactis</i> 1,0.10 ⁷ CFU/g)	Céréales infantiles avec probiotiques, miel + 8mois (<i>B. lactis</i> 1,0.10 ⁷ CFU/g)	S. Agona Ad2922	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,3	+	10	b			
2020	3031	Infant cereals with probiotics (<i>B. lactis</i> 5,6.10 ⁶ CFU/g)	Céréales infantiles avec probiotiques, avoine complète et blé (<i>B. lactis</i> 5,6.10 ⁶ CFU/g)	S. Agona Ad2922	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	2,3	+	10	b			
2020	2137	Sodium caseinate	Caseinate de sodium	S. Agona Ad2922	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<0,1	-	10	c			
2020	2138	Milk protein isolate	Isolat de protéine de lait	S. Agona Ad2922	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<0,1	-	10	c			
2020	2139	Maltodextrin	Maltodextrine	S. Agona Ad2922	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	<0,1	+	10	c			
2020	2140	Whey	Lactosérum	S. Typhimurium Ad1333	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	-	10	c			
2020	2141	Maltodextrine	Maltodextrine	S. Typhimurium Ad1333	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+	10	c			
2020	2142	Whey	Lactosérum	S. Typhimurium Ad1333	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,3	+	10	c			
2020	2416	Milk protein isolate	Isolat de protéines de lactosérum	S. Cerro Ad2153	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	+	10	c			
2020	2417	Whey	Lactosérum	S. Cerro Ad2153	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	+	10	c			
2020	2418	Maltodextrin	Maltodextrine	S. Cerro Ad2153	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	+	10	c			
2020	2419	Whey permeate	Permeate de lactosérum	S. Cerro Ad2153	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	+	10	c			
2020	2420	Maltodextrin	Maltodextrine	S. Cerro Ad2153	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	+	10	c			
2020	2421	Native starch	Amidon natif	S. Cerro Ad2153	Milk powder	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,8	-	10	c			
2020	2422	Sodium caseinate	Caseinate de sodium	S. Livingstone Ad2150	Lactosérum	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,5	+	10	c			
2020	2423	Milk protein isolate	Isolat de protéine de lait	S. Livingstone Ad2150	Lactosérum	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,5	+	10	c			
2020	2424	Distarch phosphate	Phosphate de diamidon	S. Livingstone Ad2150	Lactosérum	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,5	+	10	c			
2020	2425	Modified starch	Amidon modifié	S. Livingstone Ad2150	Lactosérum	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,5	+	10	c			
2020	2426	Distarch phosphate	Phosphate de diamidon	S. Livingstone Ad2150	Lactosérum	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,5	+	10	c			
2020	2427	Maize starch	Amidon de maïs	S. Livingstone Ad2150	Lactosérum	Seeding lyophilized strain 2 weeks at room temperature	/	/	1,5	+	10	c			
2020	2784	Starch phosphate	Phosphate de diamidon	S. Typhimurium Ad2034	Vegetables	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,7	-	10	c			
2020	2786	Starch	Amidon natif	S. Typhimurium Ad2034	Vegetables	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,7	-	10	c			
2020	2788	Corn starch	Amidon de maïs	S. Typhimurium Ad2034	Vegetables	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,7	-	10	c			
2020	2790	Whey permeate	Permeate de lactosérum	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,6	+	10	c			

Year of analysis	Sample N°	Product	Product (French name)	Artificial contamination						Global result	Category	Type			
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample							
								Enumeration (CFU/sample)	Mean (CFU/sample)						
2020	2791	NFDM	NFDM	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,6	+	10	c			
2020	2793	NFDM	NFDM	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,6	+	10	c			
2020	2794	NFDM	NFDM	S. Norwich Ad1172	Dairy product	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,6	+	10	c			
2020	3450	Wipe (dairy industry)	Lingette paillasse découpe fromage + lait (production produits laitiers)	S. Anatum Ad1166	Dairy product	Seeding 48h 3°C ± 2°C	/	3-4-5-3-4	3,8	+	11	a			
2020	3451	Wipe (dairy industry)	Lingette outils découpe fromage (production produits laitiers)	S. Anatum Ad1166	Dairy product	Seeding 48h 3°C ± 2°C	/	3-4-5-3-4	3,8	+	11	a			
2020	3452	Wipe (dairy industry)	Lingette avant nettoyage sol atelier (industrie produits laitiers)	S. Anatum Ad1166	Dairy product	Seeding 48h 3°C ± 2°C	/	3-4-5-3-4	3,8	+	11	a			
2020	3453	Wipe (dairy industry)	Lingette avant nettoyage table démoulage (chèvrerie)	S. Anatum Ad1166	Dairy product	Seeding 48h 3°C ± 2°C	/	3-4-5-3-4	3,8	+	11	a			
2020	3454	Sponge (meat industry)	Eponge abattoir sol propre (industrie produits carnés)	S. Rissen Ad2510	Environmental samples (Meat product)	Seeding 48h 3°C ± 2°C	/	3-1-2-2-3	2,2	+	11	a			
2020	3743	Swab after cleaning process	Ecouvillon après nettoyage, mélangeur (production glace)	S. Livingstone Ad2702	Environmental samples (dairy)	Seeding 48h 3°C ± 2°C	/	2-3-1-2-3	2,2	-	11	a			
2020	3744	Swab after cleaning process	Ecouvillon après nettoyage, machine glace (production glace)	S. Livingstone Ad2702	Environmental samples (dairy)	Seeding 48h 3°C ± 2°C	/	2-3-1-2-3	2,2	-	11	a			
2020	3746	Wipe after cleaning process (dairy industry)	Lingette après nettoyage, bonde FAB-1 pasto (Chèvrerie)	S. Livingstone Ad2702	Environmental samples (dairy)	Seeding 48h 3°C ± 2°C	/	2-3-1-2-3	2,2	+	11	a			
2020	3747	Wipe after cleaning process (dairy industry)	Lingette après nettoyage, bonde FAB-2 pasto (Chèvrerie)	S. Livingstone Ad2702	Environmental samples (dairy)	Seeding 48h 3°C ± 2°C	/	2-3-1-2-3	2,2	+	11	a			
2020	3748	Wipe after cleaning process (dairy industry)	Lingette après nettoyage, bonde FAB-4 pasto (Chèvrerie)	S. Livingstone Ad2702	Environmental samples (dairy)	Seeding 48h 3°C ± 2°C	/	2-3-1-2-3	2,2	+	11	a			
2020	3857	Wipe (dairy industry)	Lingette table démoulage avant nettoyage (chèvrerie)	S. Brendenberg Ad2151	Environmental samples (dairy)	Seeding 48h 3°C ± 2°C	/	2-5-2-2-1	2,4	+	11	a			
2020	3858	Wipe (dairy industry)	Lingette cuve inox poussier hache avant nettoyage (chèvrerie)	S. Brendenberg Ad2151	Environmental samples (dairy)	Seeding 48h 3°C ± 2°C	/	2-5-2-2-1	2,4	-	11	a			
2020	3859	Wipe (dairy industry)	Lingette sol atelier après nettoyage (industrie de produits laitiers)	S. Brendenberg Ad2151	Environmental samples (dairy)	Seeding 48h 3°C ± 2°C	/	2-5-2-2-1	2,4	+	11	a			
2020	3862	Wipe	Eponge cutter vertical après nettoyage (production de glace)	S. Brendenberg Ad2151	Environmental samples (dairy)	Seeding 48h 3°C ± 2°C	/	2-5-2-2-1	2,4	+	11	a			
2020	3460	Rinse water (dairy industry)	Eau de rinçage après démoulage FAB1 (chèvrerie)	S. Heidelberg A00E005	Environmental samples (dairy)	Seeding 48h 3°C ± 2°C	/	4-1-1-1-2-1	1,8	+	11	b			
2020	3461	Rinse water (dairy industry)	Eau de rinçage après démoulage FAB1 (chèvrerie)	S. Tennessee A00E006	Environmental samples (dairy)	Seeding 48h 3°C ± 2°C	/	1-0-1-0-2	0,8	+	11	b			
2020	3464	Rinse water (dairy industry)	Eau de rinçage après démoulage FAB2 (chèvrerie)	S. Heidelberg A00E005	Environmental samples (dairy)	Seeding 48h 3°C ± 2°C	/	4-1-1-1-2-1	1,8	+	11	b			
2020	3465	Rinse water (dairy industry)	Eau de rinçage après démoulage FAB2 (chèvrerie)	S. Tennessee A00E006	Environmental samples (dairy)	Seeding 48h 3°C ± 2°C	/	1-0-1-0-2	0,8	+	11	b			
2020	3753	Process water (poultry meat industry)	Eau de process découpe volaille (production jambon de dinde)	S. Kottbus 2	Environmental samples (meat product)	Seeding 48h 3°C ± 2°C	/	2-2-2-2-3	2,2	+	11	b			
2020	3754	Process water (poultry meat industry)	Eau de process cutter volaille (production jambon de dinde)	S. Kottbus 2	Environmental samples (meat product)	Seeding 48h 3°C ± 2°C	/	2-2-2-2-3	2,2	+	11	b			
2020	3755	Rinse water	Eau de rinçage paillasse (production de glace)	S. Derby A00E084	Environmental samples (dairy)	Seeding 48h 3°C ± 2°C	/	1-3-1-1-2	1,6	-	11	b			
2020	3756	Rinse water	Eau de rinçage cutter vertical (production de glace)	S. Derby A00E084	Environmental samples (dairy)	Seeding 48h 3°C ± 2°C	/	1-3-1-1-2	1,6	+	11	b			

Year of analysis	Sample N°	Product	Product (French name)	Artificial contamination						Gloabl result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample				
								Enumeration (CFU/sample)	Mean (CFU/sample)			
2020	3757	Rinse water	Eau de rinçage mélangeuse (production de glace)	S. Derby A00E084	Environmental samples (dairy)	Seeding 48h 3°C ± 2°C	/	1-3-1-1-2	1,6	+	11	b
2020	3758	Process water (meat industry)	Eau de process lave botte (industrie viande)	S. Kottbus 2	Environmental samples (meat product)	Seeding 48h 3°C ± 2°C	/	2-2-2-2-3	2,2	-	11	b
2020	3863	Process water (vegetables industry)	Eau de process veggie (production végétaux)	S. Virchow F273	Vegetables	Seeding 48h 3°C ± 2°C	/	0-0-2-5-7	2,8	+	11	b
2020	3864	Rinse water (poultry meat industry)	Eau de rinçage (production de jambon de volaille de dinde)	S. Havana Ad930	Environmental sample (poultry)	Seeding 48h 3°C ± 2°C	/	1-3-3-2-2	2,2	+	11	b
2020	3865	Process water (pastry industry)	Eau de process (production de madeleine)	S. Schwarzenbegrund (1,4,12,27:d1,7) Ad2335	Environmental sample (egg products)	Seeding 48h 3°C ± 2°C	/	3-3-2-3-0	2,6	+	11	b
2020	3469	Waste (meat industry)	Déchet porc (industrie produits carnés)	S. Rissen Ad2510	Environmental samples (Meat product)	Seeding 48h 3°C ± 2°C	/	3-1-2-2-3	2,2	+	11	c
2020	3471	Waste (meat industry)	Déchet découpe boeuf (industrie produits carnés)	S. Rissen Ad2510	Environmental samples (Meat product)	Seeding 48h 3°C ± 2°C	/	3-1-2-2-3	2,2	+	11	c
2020	3473	Waste (meat industry)	Déchet viande veau (industrie produits carnés)	S. Rissen Ad2510	Environmental samples (Meat product)	Seeding 48h 3°C ± 2°C	/	3-1-2-2-3	2,2	+	11	c
2020	3672	Dusts (dairy industry)	Poussières aspirateur (laitier)	S. Heidelberg A00E005	Environmental samples (dairy)	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	11	c
2020	3673	Dusts (dairy industry)	Poussières aspirateur (laitier)	S. Heidelberg A00E005	Environmental samples (dairy)	Seeding lyophilized strain 2 weeks at room temperature	/	/	0,9	+	11	c
2020	4277	Vacuum cleaner dusts (dairy industry)	Poussière d'aspirateur poudre de lait GMP lait n°20 (industrie produits laitiers)	S. Infantis A00E057	Environmental samples (dairy product industry)	Spiking Heat treatment 56°C 8 min	1,90	3-0-2-1-1	1,4	+	11	c
2020	4278	Vacuum cleaner dusts (dairy industry)	Poussière résidu de poudre de sérum, tour sérum n°31 (industrie produits laitiers)	S. Infantis A00E057	Environmental samples (dairy product industry)	Spiking Heat treatment 56°C 8 min	1,90	3-0-2-1-1	1,4	+	11	c
2020	4279	Milk powder wastes	Déchet poudre de lait, mélange poubelle n°5 (industrie produits laitiers)	S. Infantis A00E057	Environmental samples (dairy product industry)	Spiking Heat treatment 56°C 8 min	1,90	3-0-2-1-1	1,4	+	11	c
2020	4280	Milk powder wastes	Déchet poudre de lait, échantillonneur n°6 (industrie produits laitiers)	S. Senftenberg Ad2149	Environmental samples (dairy product industry)	Spiking Heat treatment 56°C 8 min	1,90	0-1-2-2-3	1,6	+	11	c
2020	4281	Vacuum cleaner dusts (dairy industry)	Poussière d'aspirateur n°7 (industrie produits laitiers)	S. Senftenberg Ad2149	Environmental samples (dairy product industry)	Spiking Heat treatment 56°C 8 min	1,90	0-1-2-2-3	1,6	+	11	c

Appendix 4 – Sensitivity study: raw data

Bold typing: artificially inoculated samples

Salmonella detection results:

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
ni:	non-isolated colonies
NC:	Non-characteristic on non-selective agar
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND:	positive presumptive negative deviation

N° Acidifying products tested with double buffered *Salmonella* Enrichissement broth

MEAT PRODUCTS																																		
Year of analysis	Sample N°	Product	Product (French name)	Reference method ISO 6579 or ISO 6579-1♦				Alternative method: IRIS Salmonella®																				Category	Type					
				Typical colonies				Salmonella Enrichissement broth + supplement CSD 16 h at 41.5°C														Salmonella Enrichissement Broth supplemented 24h at 41.5°C												
				RVS		MKTn		Result	Protocol	IRIS - 21 h at 37°C								IRIS before and after storage (plate) 72 h at 5°C ± 3°C						IRIS after storage (enrichment) 72 h at 5°C ± 3°C						IRIS -21h at 37°C				
				XLD	COMPASS Salmonella	XLD	COMPASS Salmonella			Confirmation			Final result	Agreement 16h	Typical colonies		Confirmation		Final result	Agreement storage 72h plate	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation		Final result	Agreement 24h				
										Latex OXOID	Latex CONFIRM Salmonella	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM Salmonella				Latex OXOID	Latex CONFIRM Salmonella				Latex OXOID	Latex CONFIRM Salmonella						
2011	1454	Pork lean	Maigre de porc	+m ni/+ (NC)	-	+ni/+(NC)	-	-	①	-			-	NA	-	-			-	NA						-	/	/	-	NA	1	a		
2011	1459	Pork lean	Maigre de porc	-	-	-	-	-	①	-			-	NA	-	-			-	NA						-	/	/	-	NA	1	a		
2011	1460	Pork tenderloin	Filet de porc	-	-	-	-	-	①	-			-	NA	-	-			-	NA						-	/	/	-	NA	1	a		
2011	1463	Pork tongue	Langue de porc	+1col	-	-	-	+	①	-			-	ND	-	-			-	ND	-	/	/	/	ND	-	/	/	-	ND	1	a		
2011	1464	Strainer	Crépine	+M	+M	+M	+M	+	①	+M	+	+	+	PA	+	+	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	1	a			
2011	1465	Pork rind	Couenne de porc	-	-	-	-	-	①	-			-	NA	-	-			-	NA						-	/	/	-	NA	1	a		
2011	1466	Pork tongue	Langue de porc	-	-	-	-	-	①	-			-	NA	-	-			-	NA						-	/	/	-	NA	1	a		
2011	1467	Minced pork	Viande hachée de porc	-	-	-	-	-	①	-			-	NA	-	-			-	NA					+/-ni/-	/	/	-	NA	1	a			
2011	1468	Shoulder fat	Gras d'épaule	-	-	-	-	-	①	-			-	NA	-	-			-	NA					-	/	/	-	NA	1	a			
2011	1469	Pork	Parure de porc	-	-	-	-	-	①	-			-	NA	-	-			-	NA					-	/	/	-	NA	1	a			
2011	1470	Pork strainer	Crépine de porc	-	-	-	-	-	①	-			-	NA	-	-			-	NA					-	/	/	-	NA	1	a			
2011	1471	Pork tenderloin	Filet de porc	-	-	-	-	-	①	-			-	NA	-	-			-	NA					-	/	/	-	NA	1	a			
2011	1472	Pork tongue	Langue de porc	-	+/- (NC)	-	-	-	①	-			-	NA	-	-			-	NA	-	/	/	-	NA	-	/	/	-	NA	1	a		
2011	1473	Pork tenderloin	Filet de porc	-	-	-	-	-	①	-			-	NA	-	-			-	NA					+/-ni/-	/	/	-	NA	1	a			
2011	1474	Red meat	Viande rouge	-	-	-	-	-	①	-			-	NA	-	-			-	NA					-	/	/	-	NA	1	a			
2011	1475	Red meat	Viande rouge	+/-m	+m	+m	+m	+	①	+M	+	+	+	PA	+M	+M	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	1	a			
2011	1476	Pork strainer	Crépine de porc	-	-	-	-	-	①	-			-	NA	-	-			-	NA					-	/	/	-	NA	1	a			
2011	1754	Hare meat	Viande de lièvre	-	-	-	-	-	①	-			-	NA	-	-			-	NA					-	/	/	-	NA	1	a			
2011	1762	Crushed beef lean	Maigre de bœuf broyé	+1col	+m	+1/2ni/+	+m	+	①	+M	+	+	+	PA	+M	+M	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	1	a			
2011	1765	Shallot veal delight	Délice de veau à l'échalote	-	-	-	-	-	①	-			-	NA	-	-			-	NA					-	/	/	-	NA	1	a			
2011	1771	Ground beef	Bœuf haché	+M	+m	+M	+M	+	①	+M	+	+ weak	+	PA	+M	+M	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	1	a			
2011	1772	Minced pork	Viande hachée de porc	+M	+m	+m	+m	+	①	+M	+	+ weak	+	PA	+M	+M	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	1	a			
2011	1773	Ground beef (5%)	Bœuf haché 5%	-	-	-	-	-	①	+p	+	+	+	PD	+p	+p	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	1	a			
2011	1774	Ground beef (5%)	Bœuf haché 5%	+m	+m	+M	+M	+	①	+p	+	+	+	PA	+p	+p	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	1	a			
2011	1775	Ground beef	Bœuf haché	-	-	-	-	-	①	-			-	NA	-	-			-	NA					-	/	/	-	NA	1	a			
2011	1776	Minced heifer meat	Viande de génisse hachée	-	-	-	-	-	①	+p	+	+	+	PD	+p	+p	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	1	a			
2011	1777	Ground beef (5%)	Bœuf haché 5%	-	-	-	-	-	①	+p	+	+	+	PD	+p	+p	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	1	a			
2011	1461	Crushed chicken meat	Viande de poulet broyée	+m	+m	+1/2	+1/2	+	①	+1colni/+	+	+	+	PA	+/-1col	+1col	+	+	PA	-	/	/	/	ND	+m	+	+	+	PA	1	b			
2011	1755	Crushed turkey meat	Viande de dinde broyée	+1/2	+1/2	+M	+M	+	①	+M	+	+	+	PA	+M	+M	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	1	b			
2011	1756	Crushed turkey spine	Echine de dinde broyée	-	-	-	-	-	①	-			-	NA	-	-			-	NA					-	/	/	-	NA	1	b			
2011	1757	Marinated fillet (poultry)	Filet mariné (volaille)	-	-	-	-	-	①	-			-	NA	-	-			-	NA					-	/	/	-	NA	1	b			
2011	1758	Chicken meat	Viande gros grain de poulet	-	-	-	-	-	①	-			-	NA	-	-			-	NA					-	/	/	-	NA	1	b			
2011	1759	Chicken meat	Viande de poulet	-	-	-	-	-	①	-			-	NA	-	-			-	NA					+/-1col ni/-	/	/	-	NA	1	b			
2011	1760	Crushed turkey meat	Viande de dinde broyée	+m	+m	+M	+M	+	①	+M	+	+	+	PA	+m	+m	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	1	b			
2011	1761	Crushed white meat	Viande blanche broyée	+m	+m	+M	+1/2	+	①	+m	+	+	+	PA	+m	+m	+	+	PA	+m	+	+	+	PA	+m	+	+	+	PA	1	b			

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MEAT PRODUCTS																																	
Year of analysis	Sample N°	Product	Product (French name)	Reference method ISO 6579 or ISO 6579-1*					Alternative method: IRIS Salmonella®																								
				Typical colonies				Result	Protocol	Salmonella Enrichissement broth + supplement CSD 16 h at 41.5°C														Salmonella Enrichissement Broth supplemented 24h at 41.5°C									
				RVS		MKTn				IRIS - 21 h at 37°C					IRIS before and after storage (plate) 72 h at 5°C ± 3°C					IRIS after storage (enrichment) 72 h at 5°C ± 3°C					IRIS -21h at 37°C								
				XLD	COMPASS Salmonella	XLD	COMPASS Salmonella			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies		Confirmation		Final result	Agreement storage 72h plate	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation		Final result	Agreement 24h		
											Latex OXOID	Latex CONFIRM Salmonella	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM Salmonella				Latex OXOID	Latex CONFIRM Salmonella				Latex OXOID	Latex CONFIRM Salmonella				
2011	1763	Mechanically deboned meat	Viande séparée mécaniquement	+m	+m	+m	+m	+	①	-				-	ND	-	-			-	ND	-			-	ND	-	/	/	-	ND	1	b
2011	1764	Grounded poultry meat	Viande de poulet broyée	+m ni/+	+m ni/+	+m ni/+	+m	+	①	-				-	ND	-	-			-	ND	-			-	ND	-	/	/	-	ND	1	b
2011	1767	Chicken fillet skin	Peau de filet de poulet	-	-	-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	1	b	
2011	1768	Crushed chicken meat	Viande de poulet broyée	-	-	1/2 ni/+	+m	+	①	+m	+	+	+	+	PA	+m	+m	+	+	+	PA	+m	+	+	+	PA	+m	+	+	+	PA	1	b
2011	1769	VS2	VS2	-	-	-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	1	b	
2011	1770	Grounded poultry meat	Viande de poulet broyée	+m ni/+	+1col ni/+	+/-ni/+	+m ni/+	+	①	-				-	ND	-	-			-	ND	+1col	+	+	+	PA	+m	+	+	+	PA	1	b
2011	2221	Turkey escalope	Escalope de dinde	+m	+m	+M	+M	+	①	+1col ni/+	+	+	+	+	PA	-	-			-	ND	+ 1col	+	+	+	PA	+ni/+	+	+	+	PA	1	b
2011	2222	Crushed chicken meat	Viande de poulet broyée	+m	+4col	+M	+1/2	+	①	-				-	ND	-	-			-	ND	-			-	ND	-	/	/	-	ND	1	b
2011	2223	Plain poultry skewer	Brochette de volaille nature	-	-	-	-	-	①	+	+	+	+	+	PD	+	+	+	+	+	PD	+	+	+	+	PD	+	+	+	+	PD	1	b
2011	2300	Crushed chicken meat	Viande de poulet broyée	+/-m	+1colni/+	+1/2	+m	+	①	+	+	+	+	+	PA	+	+	+	+	+	PA	+	+	+	+	PA	+	+	+	+	PA	1	b
2011	2301	Crushed turkey meat	Viande de dinde broyée	-	-	+/-m (Hafnia alvei)	-	-	①	-				-	NA	-	-			-	NA	-			-	NA	-	/	/	-	NA	1	b
2011	2593	Turkey escalope	Escalope de dinde	-	-	-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	1	b	
2011	1455	Stuffing	Farce	-	-	-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	1	c	
2011	1456	Pork sausage	Saucisse de porc	-	-	-	-	-	①	+1/2	+	+	+	+	PD	+	+	+	+	+	PD	+m	+	+	+	PD	+m	+	+	+	PD	1	c
2011	1457	Chorizo	Saucisse chorizo	-	-	-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	1	c	
2011	1458	Provençal pork	Ribs de porc à la provençale	+M	+M	+M	+M	+	①	+M	+	+	+	+	PA	+	+	+	+	+	PA	+m	+	+	+	PA	+M	+	+	+	PA	1	c
2011	1462	Chipolatas	Chipolatas	-	-	-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	1	c	
2011	1477	Provençal pork	Ribs de porc à la provençale	+1/2	+M	+M	+M	+	①	+M	+	+	+	+	PA	+M	+M	+	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	1	c
2011	1766	Mushroom stuffed can	Canette farcie aux champignons	+1/2	+m	+M	+M	+	①	-				-	ND	-	-			-	ND	-			-	ND	-	/	/	-	ND	1	c
2011	2211	Merguez	Merguez	-	-	-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	1	c	
2011	2212	Sausage	Saucisson	+1/2	+1/2	+M	+M	+	①	-				-	ND	-	-			-	ND	-			-	ND	-	/	/	-	ND	1	c
2011	2213	Sausage	Saucisse	-	-	-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	1	c	
2011	2214	Chipolatas	Chipolatas aux herbes	-	-	-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	1	c	
2011	2215	Sausage meat	Chair à saucisses	-	-	-	-	-	①	+	+	+	+	+	PD	+	+	+	+	+	PD	+	+	+	+	PD	+	+	+	+	PD	1	c
2011	2216	Chipolatas	Chipolatas	-	-	-	-	-	①	+	+	+	+	+	PD	+	+	+	+	+	PD	+	+	+	+	PD	+	+	+	+	PD	1	c
2011	2217	Sausage	Saucisse	-	-	-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	1	c	
2011	2218	Sausage	Saucisson	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA					-	/	/	-	NA	1	c	
2011	2219	Toulouse sausage	Saucisse de Toulouse	+m	+m	+1/2	+1/2	+	①	+	+	+	+	+	PA	+	+	+	+	+	PA	+	+	+	+	PA	+	+	+	+	PA	1	c
2011	2220	Tomatoes stuffing	Farce à tomate	-	-	-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	1	c	
2011	2297	Sausage	Pool de saucisses	+m	+m	+1/2	+m	+	①	-				-	ND	-	-			-	ND	-			-	ND	-	/	/	-	ND	1	c
2011	2298	Chipolatas	Chipolatas	-	-	-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	1	c	
2011	2299	Sausage meat	Chair à saucisses	+M	+m	+M	+M	+	①	-				-	ND	-	-			-	ND	-			-	ND	-	/	/	-	ND	1	c
2011	2343	Bacon	Bacon	+	+	+	+	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+M	+	+	+	PA	1	c
2011	2344	Bacon	Bacon	+	+	+	+	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+M	+	+	+	PA	1	c

DAIRY PRODUCTS																																				
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				Typical colonies				Result	Protocol	Salmonella Enrichissement broth + supplement CSD 16 h at 41.5°C																Salmonella Enrichissement Broth supplemented 24h at 41.5°C										
				RVS		MKTn				IRIS - 21 h at 37°C						IRIS before and after storage (plate) 72 h at 5°C ± 3°C						IRIS after storage (enrichment) 72 h at 5°C ± 3°C						IRIS -21h at 37°C								
				XLD	COMPASS Salmonella	XLD	COMPASS Salmonella			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies		Confirmation		Final result	Agreement storage 72h plate	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation		Final result	Agreement 24h					
											Latex OXOID	Latex CONFIRM Salmonella	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM Salmonella				Latex OXOID	Latex CONFIRM Salmonella				Latex OXOID	Latex CONFIRM Salmonella							
2011	2329	Raw milk	Lait cru	-	+m	+/-ni/	+m	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	2	a			
2011	2330	Raw milk	Lait cru	+/-ni/	+m	+M	+M	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	2	a			
2011	2331	Raw milk	Lait cru	+2col	+M	+M	+M	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	2	a			
2011	2332	Raw milk	Lait cru	+1col	+M	+M	+M	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	2	a			
2011	2333	Raw milk	Lait cru	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	a			
2011	2334	Raw milk	Lait cru	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	a			
2011	2335	Raw milk	Lait cru	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	a			
2011	2336	Raw milk	Lait cru	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	a			
2011	2386	Raw milk	Lait cru	-	-	-	-	-	①	+ni/+	-	-	+	+	PD	+ni	+ni/+	-	- (+ Tests reference)	+	PD	+ni/+	+ weak	-	+	PD	-	/	/	-	NA	2	a			
2011	2387	Raw milk	Lait cru	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	a			
2011	2388	Raw milk	Lait cru	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-st	/	/	-	NA	2	a			
2011	2389	Raw milk	Lait cru	-	-	-	-	-	①	+	-	-	+	+	PD	+	+p	-	-(+ Tests reference)	+	PD	+p	-	-	+(Tests ref)	PD	+	+	+	+	PD	2	a			
2011	2390	Raw milk	Lait cru	+	+	+	+	+	①	+	-	-	+	+	PA	+	+p	+	+	+	PA	+p	-	- (+tests ref)	+	PA	+	+	-	+	PA	2	a			
2011	2706	Raw milk	Lait cru	-	+/- 1col	-	+/-m ni/+	+	①	+m ni/+	+weak	-	+	+	PA	+m ni	+m ni/+	+	-	+	PA	+1col	+	+	+	PA	+2col ni/+	+	-	+	PA	2	a			
2011	2707	Raw milk	Lait cru	+m	+/-m pale	+/-1/2	+/- pale	+	①	+m ni/+	+weak	-	+	+	PA	+m ni	+m ni/+	+ weak	-	+	PA	+m	+	+	+	PA	+4col ni/+	+ weak	-	+	PA	2	a			
2011	2708	Raw milk	Lait cru	+m	+m	+M	+M	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+m	+	+	+	PA	+p	+	+	+	PA	2	a			
2011	2849	Raw milk	Lait cru	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	a			
2011	2850	Raw milk	Lait cru	-	-	+ni/-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	a			
2011	2851	Raw milk	Lait cru	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	a			
2019	5006	Raw milk	Lait cru	-	-	+d/-	-	-	①	-	/	/	/	-	NA	-	-			-	NA						-	/	/	-	NA	2	a			
2011	2171	Raw milk cheese (St Félicien)	Saint Félicien au lait cru	-	-	-	-	-	①	-				-	NA	-	-			-	NA	-			-	NA	-	/	/	-	NA	2	b			
2011	2172	Goat cheese	Fromage de chèvre	3col ni/+	-	+/-ni/+	-	+	①	+ pale	+ weak	+	+	+	PA	+ M pale	+M	+	+	+	PA	+ pale	+	+	+	PA	+m	+	+	+	PA	2	b			
2011	2173	Raw milk cheese (Brie de Meaux)	Brie de Meaux au lait cru	+	-	+	-	+	①	-				-	ND	-	-			-	ND	-			-	ND	-	/	/	-	ND	2	b			
2011	2174	Raw milk cheese (Beblochon)	Reblochon au lait cru	+/-ni/-	-	-	-	-	①	-				-	NA	-	-			-	NA	-			-	NA	-	/	/	-	NA	2	b			
2011	2175	Raw milk cheese (Beaufort)	Beaufort au lait cru	+	+	+	+	+	①	+M	+	+	+	+	PA	+M	+M	+	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	2	b			
2011	2176	Raw milk cheese (Gruyère)	Gruyère au lait cru	+	+	+	+	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+M	+	+	+	PA	+p	+	+	+	PA	2	b			
2011	2177	Raw milk cheese (Comté)	Comté au lait cru	+	+	+	+	+	①	+M	+	+	+	+	PA	+M	+M		+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	2	b			
2011	2178	Raw milk cheese (Laguiole)	Laguiole au lait cru	+	+	+	+	+	①	+m	+	+	+	+	PA	+m	+m	+	+	+	PA	+m	+	+	+	PA	+M	+	+	+	PA	2	b			
2011	2484	Cheese (Selles sur Cher)	Selles sur Cher	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	b			

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DAIRY PRODUCTS																																	
Year of analysis	Sample N°	Product	Product (French name)	Reference method ISO 6579 or ISO 6579-1 ♦				Alternative method: IRIS Salmonella®																				Category	Type				
				Typical colonies				Salmonella Enrichissement broth + supplement CSD 16 h at 41.5°C																Salmonella Enrichissement Broth supplemented 24h at 41.5°C									
				RVS		MKTTn		Result	Protocol	IRIS - 21 h at 37°C						IRIS before and after storage (plate) 72 h at 5°C ± 3°C						IRIS after storage (enrichment) 72 h at 5°C ± 3°C						IRIS -21h at 37°C					
				XLD	COMPASS Salmonella	XLD	COMPASS Salmonella			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies		Confirmation		Final result	Agreement storage 72h plate	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation		Final result	Agreement 24h		
											Latex OXOID	Latex CONFIRM Salmonella	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM Salmonella				Latex OXOID	Latex CONFIRM Salmonella				Latex OXOID	Latex CONFIRM Salmonella				
2011	2485	Raw milk cheese (Saint Marcelin)	Saint Marcelin	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	b
2011	2486	Camembert with raw milk	Camembert au lait cru	-	-	-	-	-	①	-				-	NA	-	-			-	NA						+ni/-	/	/	-	NA	2	b
2011	2487	Raw milk cheese (Morbier)	Morbier au lait cru	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	b
2011	2492	Raw milk cheese (Saint Nectaire)	Saint Nectaire	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	b
2011	2709	Raw milk cheese (Reblochon)	Reblochon au lait cru	+m ni/	+m	+m ni/+	+1/2	+	①	+m ni/+	+	+	+	+	PA	+m ni/	+m ni/+	+	+	+	PA	+3col	+	+	+	PA	+m ni/ +	+	+	+	PA	2	b
2011	2710	Raw milk cheese (St Félicien)	Saint Félicien au lait cru	+m	+1/2	+M	+M	+	①	+1/2	+	+	+	+	PA	+1/2	+1/2	+	+	+	PA	+M	+	+	+	PA	+1/2	+	+	+	PA	2	b
2011	2711	Raw milk cheese (Bethmale)	Bethmale au lait cru	+m	+1/2	+m	+1/2	+	①	+M	+	+	+	+	PA	+M	+M	+	+	+	PA	+M	+	+	+	PA	+1/2	+	+	+	PA	2	b
2011	2743	Saint Marcellin	Saint Marcellin	-	-	+1/2	-	+	①	+/-2 col pale	+	+very weak	+	+	PA	+1col ni	+1col ni	+	-	+	PA	-			-	ND	+2col pale	+	+very weak	+	PA	2	b
2011	2857	Raw milk cheese (Saint Félicien)	Saint Félicien au lait cru	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	b
2011	2864	Camembert with raw milk	Camembert au lait cru	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	b
2019	5007	Camembert with raw milk (Fat 22 %)	Camembert au lait cru (22%MG)	-	-	-	-	-	①	-	/	/	/	-	NA	-	-			-	NA						-	/	/	-	NA	2	b
2011	2163	Fresh whole cream	Crème fraîche entière	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	2	c
2011	2164	Gros lait	Gros lait	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	2	c
2011	2165	Buttermilk	Lait ribot	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	2	c
2011	2166	Drinking yoghurt	Yaourt à boire	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	2	c
2011	2203	Tiramisu Italian recipe	Tiramisu recette italienne	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	2	c
2011	2204	Tiramisu	Tiramisu	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	2	c
2011	2205	Tiramisu Italian recipe	Tiramisu recette italienne	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	c
2011	2206	Tiramisu	Tiramisu	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	c
2011	2226	Ribot milk	Lait ribot	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	c
2011	2227	Fermented milk	Lait fermenté	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	2	c
2011	2318	Skimmed milk powder	Lait en poudre écrémé	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	2	c
2011	2319	Skimmed milk powder	Lait en poudre écrémé	-	-	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	2	c
2011	2320	Half skimmed milk powder	Lait en poudre demi-écrémé	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	2	c
2011	2355	Coconut ice cream	Glace coco	+	+	+	+	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	2	c
2011	2356	Frozen nougat	Nougat glacé	+	+	+	+	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	2	c
2011	2357	Vanilla ice cream	Glace vanille	+	+	+	+	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+M	+	+	+	PA	+p	+	+	+	PA	2	c
2011	2358	Nougat ice cream	Glace nougat	+	+	+	+	+	①	+M	+	+	+	+	PA	+M	+M	+	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	2	c
2011	2744	Half skimmed milk powder	Poudre de lait 1/2 écrémé	+p	+p	+p	+p	+	①	-st				-	ND	-st	-st			-	ND	-st			-	ND	+p	+	+	+	PA	2	c
2011	2745	Whole milk powder	Poudre de lait entier	-st	-st	-st	-st	-	①	+3 col p	+	+	+	+	PD	+p 5col	+p 5col	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	2	c
2011	2746	Skimmed milk powder	Poudre de lait écrémé	+p	+p	+p	+p	+	①	-st				-	ND	-st	-st			-	ND	-st			-	ND	-st	/	/	-	ND	2	c
2011	2852	Whole egg powder	Poudre de lait entier	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-	/	/	-	NA	2	c
2011	2853	Skimmed milk powder	Poudre de lait bio écrémé	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	2	c
2011	2854	Skimmed milk powder	Poudre de lait écrémé	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	2	c
2011	2855	Vanilla ice cream	Glace vanille	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	c
2011	2856	Nougat ice cream	Clace nougat	-	-	-	-st	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	2	c

SEAFOOD AND FISHERY PRODUCTS																																			
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				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD 16 at 41.5°C														<i>Salmonella</i> Enrichissement Broth supplemented 24h at 41.5°C											
				RVS		MKTTn				IRIS - 21 h at 37°C					IRIS before and after storage (plate) 72 h at 5°C ± 3°C					IRIS after storage (enrichment) 72 h at 5°C ± 3°C					IRIS -21h at 37°C										
				XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies		Confirmation		Final result	Agreement storage 72h plate	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation		Final result	Agreement 24h				
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>						
2011	2102	Fresh cod	Cabillaud frais	+M	+M	+M	+M	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	a		
2011	2103	Shrimps	Crevettes	+M	+M	+M	+M	+	①	+M	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	a		
2011	2104	Salt cod steak	Pavé de morue	+M	+M	+M	+M	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	a		
2011	2106	Fresh white hake	Merlu blanc frais	+M	+M	+M	+M	+	①	+M	+	+	+	+	PA	+M	+M	+	+	+	PA	+M	+	+	+	PA	+p	+	+	+	PA	3	a		
2011	2107	Fresh cod	Cabillaud frais	+M	+M	+M	+M	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	a		
2011	2108	Seafood cocktail	Coktail de fruits de mer	+M	+M	+M	+M	+	①	+M	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	a		
2011	2117	Alaska pollack fillet	Filet de colin d'Alaska	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	a		
2011	2118	Albacore tuna	Thon albacore	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	a		
2011	2119	Alaska pollack	Colin d'Alaska	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	a		
2011	2193	Cod filets	Cœurs de filets de cabillaud	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	a		
2011	2194	Alaska pollack filets	Filets de colin d'Alaska	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	a		
2011	2310	Deep-frozen shrimps	Crevettes surgelées	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	3	a			
2011	2311	Frozen hake fillet	Filet de colin surgelé	-	-	-	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	3	a			
2011	2312	Frozen hake steak	Pavés de colin surgelés	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	3	a			
2011	2313	Deep-frozen cod	Cabillaud surgelé	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	3	a			
2011	2314	Frozen hake	Colin surgelé	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	3	a			
2011	2315	Fresh white hake	Merlu blanc frais	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	3	a			
2019	5008	Mackerel fillet	Filet de maquereau	+d/-	-	+md (NC)	-	-	①	-	/	/	/	-	NA	-	-			-	NA					-	/	/	-	NA	3	a			
2019	5009	Scallops	Noix de saint Jacques	+d/-	-	+md (NC)	-	-	①	-	/	/	/	-	NA	-	-			-	NA					-	/	/	-	NA	3	a			
2019	5010	Frozen whole raw gambas	Gambas crues entières congelées	+d/-	-	+md (NC)	-	-	①	-	/	/	/	-	NA	-	-			-	NA					-	/	/	-	NA	3	a			
2019	5278	Black halibut fillet	Filet de flétan noir	-	-	-	-	-	①	-	/	/	/	-	NA	-	-			-	NA					-	/	/	-	NA	3	a			
2019	5279	Sebaste fillet	Filet de sebaste	-	-	-	-	-	①	-	/	/	/	-	NA	-	-			-	NA					-	/	/	-	NA	3	a			
2011	2116	Cooked shelled shrimp	Crevettes cuites décortiquées	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	b		
2011	2594	Cooked gambas	Gambas cuites	-st	-st	-st	-st	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	3	b			
2011	2595	Crayfish	Queues d'écrevisses	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	3	b			
2011	2603	Seafood and rice duo	Duo fruits de mer riz	+m ni/+	+m	+m	+m	+	①	+	+	+	+	+	PA	+	+	+	+	+	PA	+	+	+	+	PA	+	+	+	+	PA	3	b		
2019	4805	Surimi	Bâtonnets de surimi	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	b		
2019	4806	Surimi	Bâtonnets de surimi	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	b		
2019	4807	Fluffy surimi	Surimi moelleux	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	b		
2019	4808	Fluffy surimi	Surimi moelleux	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	b		
2019	4809	Small shelled pink shrimp	Petites crevettes roses décortiquées	+m	+m	+M	+m	+	①	+M	+	+	+	+	PA	+M	+M	+	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	3	b		

♦ Analyses performed according to the COFRAC accreditation

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											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				
2019	4810	Cooked shelled shrimp	Crevettes cuites nature décortiquées	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	b
2019	4811	Salmon and smoked salmon terrine	Terrine de saumon et saumon fumé	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	b
2019	4812	Terrine with 3 fishes (salmon/pollack/hoki)	Terrine 3 poissons saumon colin hoki	+p	+M	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	b
2019	4813	Fisherman's salad	Salade du pêcheur	+m	+m	+M	+m	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	b
2019	4814	Tuna and potatoes salad	Salade thon et pommes de terre	st	st	st	st	-	①	+p	+	+	+	+	PD	+p	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	3	b
2019	5015	Surimi	Surimi	st	st	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	3	b
2019	5016	Provençal seafood	Fruit de mer à la provençale	st	st	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	3	b
2019	5017	Shrimp cocktail	Cocktail de crevettes	st	st	-	st	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	3	b
2019	5018	Crab rice	Riz au crabe	+d/-	-	-	-	-	①	-	/	/	/	-	NA	-	-			-	NA						-	/	/	-	NA	3	b
2019	5019	Scallop terrine	Terrine aux st jacques	st	st	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	3	b
2019	5169	Tuna and vegetables sandwich	Sandwich thon crudités	-	-	+md/-	-	-	①	+md	+d	+d	- (S. marce- scens)	-	NA	+md	+md	-	-	-	NA	-dni/-	/	/	-	NA	+d (NC/NI)	-d	-d	-	NA	3	b
2019	5170	Smoked cooked salmon sandwich	Sandwich saumon cuit fumé	-	-	+md/-	-	-	①	-	/	/	/	-	NA	-	-			-	NA						-	/	/	-	NA	3	b
2019	5171	Fluffy tuna cocktail sauce sandwich	Sandwich moelleux thon sauce cocktail	st	st	-	-	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	3	b
2011	2101	Scallop and salmon gratin	Gratin de saumon saint Jacques	+p	+p	+p	+p	+	①	-st				-	ND	-st	-st			-	ND	-st			-	ND	-st	/	/	-	ND	3	c
2011	2105	Scallops	Coquilles Saint-Jacques	+M	+M	+M	+M	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	c
2011	2191	Brandade	Brandade de morue	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	c
2011	2192	Seafood and pollack duo with rice	Duo de fruits de mer colin et riz	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	c
2011	2489	Salmon and scallop gratin	Gratin de saumon et Saint Jacques	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	3	c
2011	2596	Tuna steak	Steak de thon	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	3	c
2011	2597	Squid rings	Anneaux d'encornets	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	3	c
2011	2604	Brandade	Brandade de morue	+M	+M	+M	+M	+	①	+	+	+	+	+	PA	+	+	+	+	+	PA	+	+	+	+	PA	+	+	+	+	PA	3	c
2011	2605	Cake with raw scallops	Gateau de Saint Jacques cru	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	3	c
2011	2606	Salmon and scallop gratin	Gratin de saumon et Saint Jacques	+p	+p	+p	+p	+	①	+	+	+	+	+	PA	+	+	+	+	+	PA	+	+	+	+	PA	+	+	+	+	PA	3	c
2011	2675	Frozen mussels	Moules surgelées	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	3	c
2011	2715	Fish and rice with vegetable	Poisson et riz aux légumes	+m	+1/2	+p	+M	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+M	+	+	+	PA	+p	+	+	+	PA	3	c
2019	4815	Scallops, leeks and mushrooms	Cassolette de Saint Jacques poireaux et champignons	+p	+M	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	c
2019	4816	Stuffed squid and sauce	Encornet farci et sauce	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	c
2019	4817	Cod acra and sance	Acra de morue et sauce	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	c
2019	4818	Salmon with sorrel and basmati rice	Saumon à l'oseille et son riz basmati	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	c

SEAFOOD AND FISHERY PRODUCTS																																	
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				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD 16 at 41.5°C																		<i>Salmonella</i> Enrichissement Broth supplemented 24h at 41.5°C					
				RVS		MKTTn				IRIS - 21 h at 37°C						IRIS before and after storage (plate) 72 h at 5°C ± 3°C						IRIS after storage (enrichment) 72 h at 5°C ± 3°C						IRIS -21h at 37°C					
				XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies		Confirmation		Final result	Agreement storage 72h plate	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation		Final result	Agreement 24h		
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				
2019	4819	Nem, shrimp and sauce	Nem crevette et sauce	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	3	c
2019	5020	Stuffed squid and sauce	Encornet farci et sauce CUIS	st	st	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	3	c
2019	5021	Breaded flounder fillet	Filet de limande meunière pané	st	st	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	3	c
2019	5022	Coalfish fillet with rice and vegetables	Filet de lieu à la dieppoise et riz legumes	st	-	st	-	-	①	-	/	/	/	-	NA	-	-			-	NA						-	/	/	-	NA	3	c
2019	5023	Breaded shrimp donut sweet sour sauce	Beignet de crevettes pané sauce aigre douce	st	st	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	3	c
2019	5280	Sorrel salmon and rice	Saumon à l'oseille et riz	st	st	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	3	c

VEGETABLES																																			
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				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD 16 h at 41.5°C																<i>Salmonella</i> Enrichissement Broth supplemented 24h at 41.5°C									
				RVS		MKTTn				IRIS - 21 h at 37°C						IRIS before and after storage (plate) 72 h at 5°C ± 3°C						IRIS after storage (enrichment) 72 h at 5°C ± 3°C						IRIS -21h at 37°C							
				XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies		Confirmation		Final result	Agreement storage 72h plate	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation		Final result	Agreement 24h				
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>						
2011	2099	Cauliflower	Chou-fleur	+M	+M	+M	+M	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	a		
2011	2303	White cabbage	Choux blanc	-	-	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	4	a		
2011	2304	Leeks	Poireaux	+/- (ox+)	-		-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	4	a		
2019	4820	Tomatoes	Tomate	st	st	st	st	-	①	st	/	/	/	-	NA	st	st	/	/	-	NA	st	/	/	-	NA	st	/	/	-	NA	4	a		
2019	4821	Tomatoes	Tomate	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	a		
2019	4822	Mushrooms	Champignon	+M	+m	+M	+1/2	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	a		
2019	4823	Mushrooms	Champignon	+M	+M	+M	+M	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	a		
2019	4824	Green pepper	Poivron vert	+1/2	+m	+M	+M	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	a		
2019	4825	Green pepper	Poivron vert	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	a		
2019	4826	Leeks	Poireaux	+m	+m	+M	+M	+	①	-	/	/	/	-	ND	-	-	/	/	-	ND	-	/	/	-	ND	-	/	/	-	ND	4	a		
2019	4827	Leeks	Poireaux	+m	+m	+M	+M	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	a		
2019	4828	Cucumber	Concombre	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	a		
2019	4829	Cucumber	Concombre	+M	+m	+M	+m	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	a		
2019	5024	Avocado	Avocat	st	st	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	4	a		
2019	5025	Endive	Endive	-	-	-	-	-	①	-	/	/	/	-	NA	-	-			-	NA						-	/	/	-	NA	4	a		
2019	5026	Zucchini	Courgette	-	-	-	-	-	①	-	/	/	/	-	NA	-	-			-	NA						-	/	/	-	NA	4	a		
2019	5027	Tomatoes	Tomate	st	st	st	st	-	①	-	/	/	/	-	NA	-	-			-	NA						-	/	/	-	NA	4	a		
2019	5028	Leeks	Poireaux	st	st	-	-	-	①	-	/	/	/	-	NA	-	-			-	NA						-	/	/	-	NA	4	a		
2019	5172	Endive	Endive	-	-	-	-	-	①	-	/	/	/	-	NA	-	-			-	NA						-	/	/	-	NA	4	a		
2019	5173	Broccoli	Brocolis	st	st	st	-	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	4	a		
2011	2180	Bulghur and vegetable salad	Salade boulghour et légumes	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA	-st			-	NA	-st	/	/	-	NA	4	b		
2019	4830	Vegetables and mayonnaise	Jardinière de légumes et mayonnaise	st	st	st	st	-	①	+p	+	+	+	+	PD	+p	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	4	b		
2019	4831	Sliced carrots with olive oil	Carottes rapées à l'huile d'olive	st	st	st	st	-	①	+p	+	+	+	+	PD	+p	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	4	b		
2019	4832	Small carrot	Petite carotte à croquer bio	+md/-	+d(1) (NC)	-	-	-	①	-	/	/	/	-	NA	-	-	/	/	-	NA	-	/	/	-	NA	-	/	/	-	NA	4	b		
2019	4833	Ready-to-eat radish with sauce	Radis prêt à croquer avec sauce	+md/-	-	-	-	-	①	+p	+	+	+	+	PD	+p	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	4	b		
2019	4834	Vegetables and cereals terrine (spinach, tomatoes, zucchini, fennel)	Terrine bio de légumes et céréales (épinard, tomate, courgette, fenouil)	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	b		
2019	5029	Vegetables with mayonnaise	Jardinière de légumes et mayonnaise	st	st	-	st	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	4	b		
2019	5030	Candied vegetable terrine	Terrine bio de légumes confits	st	st	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	4	b		
2019	5031	Vegetable and cereals terrine	Terrine bio de légumes et céréales	st	st	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	4	b		
2019	5032	Old-fashioned mustard carrot and celery salad	Salade carotte et céleri à la moutarde à l'ancienne	st	st	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	4	b		

♦ Analyses performed according to the COFRAC accreditation

VEGETABLES																																	
Year of analysis	Sample N°	Product	Product (French name)	Reference method ISO 6579 or ISO 6579-1 [♦]				Alternative method: IRIS <i>Salmonella</i> ®																				Category	Type				
				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD 16 h at 41.5°C																<i>Salmonella</i> Enrichissement Broth supplemented 24h at 41.5°C							
				RVS		MKTTn				IRIS - 21 h at 37°C						IRIS before and after storage (plate) 72 h at 5°C ± 3°C						IRIS after storage (enrichment) 72 h at 5°C ± 3°C				IRIS -21h at 37°C							
				XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies		Confirmation		Final result	Agreement storage 72h plate	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies			Confirmation		Final result	Agreement 24h
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>						Latex OXOID	Latex CONFIRM <i>Salmonella</i>		
2019	5033	Vegetables	Macédoine aux légumes	-	-	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA					st	/	/	-	NA	4	b	
2019	5034	Vegetable tartare	Tartare de légumes	-	-	-	-	-	①	-	/	/	/	-	NA	-	-			-	NA					-	/	/	-	NA	4	b	
2019	5159	Southern vegetable cake	Cake de légumes du sud bio	st	st	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA					st	/	/	-	NA	4	b	
2019	5160	Artichoke caviar	Caviar d'artichaud	st	st	st	st	-	①	+p	+	+	+	+	PD	+p	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	4	b
2019	5161	Eggplant caviar	Caviar d'aubergines	+p	+p	+p	+p	+	①	+(3)	+	+	+	+	PA	+(3)	+(3)	+	+	+	PA	+(1)	+	+	+	PA	+p	+	+	+	PA	4	b
2019	5162	Candied vegetable terrine	Terrine de légumes confits	+p	+p	+p	+p	+	①	st	/	/	/	-	ND	st	st	/	/	-	ND	st	/	/	-	ND	st	/	/	-	ND	4	b
2019	5163	Celery remoulade	Céleri rémoulade	+M	+M	+p	+p	+	①	-	/	/	/	-	ND	-	-	/	/	-	ND	-	/	/	-	ND	-	/	/	-	ND	4	b
2019	5164	Vegetables with mayonnaise	Macédoine de légumes avec mayonnaise	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	b
2019	5165	Coleslaw white cabbage carrots	Coleslaw chou blanc carottes	+p	+p	+p	+p	+	①	st	/	/	/	-	ND	st	st	/	/	-	ND	st	/	/	-	ND	st	/	/	-	ND	4	b
2019	5166	Cucumber salad with cream	Salade de concombre à la crème	st	st	st	st	-	①	+p	+	+	+	+	PD	+p	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	4	b
2019	5167	Celery remoulade	Céleri rémoulade	-	-	-	-	-	①	st	/	/	/	-	NA	st	st			-	NA					st	/	/	-	NA	4	b	
2019	5168	Vegetables with mayonnaise	Macédoine de légumes avec mayonnaise	-	st	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA					st	/	/	-	NA	4	b	
2011	2100	Sliced vegetables	Julienne de légumes	+M	+M	+M	+M	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	c
2011	2181	Ratatouille	Ratatouille	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA	-st			-	NA	-st	/	/	-	NA	4	c
2011	2182	Sliced carrots	Carottes en lamelles	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA	-st			-	NA	-st	/	/	-	NA	4	c
2011	2302	Frozen carrots peas	Petits pois carottes surgelés	-	-	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	4	c	
2011	2305	Frozen cauliflowers	Choux fleurs surgelés	-	-	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	4	c	
2011	2306	Frozen vegetable mix	Mélange de légumes surgelés	-	-	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	4	c	
2011	2307	Frozen ratatouille vegetables	Légumes pour ratatouille surgelés	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	4	c	
2011	2308	Frozen leeks	Poireaux surgelés	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	4	c	
2011	2309	Frozen vegetables	Jardinière surgelée	-	-	-st	-st	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	4	c	
2011	2488	Vegetable and pork gratin	Gratin de légumes et porc	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	4	c	
2011	2490	Ham endives	Endives au jambon	-	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	4	c	
2011	2712	Eggplant grain	Gratin d'aubergines	+M	+1/2	+p	+m	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	c
2011	2713	Cauliflower gratin	Gratin de choux fleurs	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	c
2011	2714	Stuffed tomatoes style gratin	Gratin façon tomate farcie	+M	+1/2	+M	+M	+	①	+M	+	+	+	+	PA	+M	+M	+	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	4	c
2011	2716	Frozen ratatouille vegetables	Légumes pour ratatouille surgelés	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	c
2011	2717	Southern pan-fied	Poêlée méridionale	+1/2	+1/2	+M	+M	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	c
2011	2718	Parisian pan-fied	Poêlée parisienne	+M	+m	+M	+M	+	①	+M	+	+	+	+	PA	+M	+M	+	+	+	PA	+M	+	+	+	PA	+p	+	+	+	PA	4	c
2011	2719	Pan-fied vegetables and mushrooms	Poêlée légumes et champignons	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	c
2011	2720	Frozen ratatouille vegetables	Légumes pour ratatouille surgelés	-st	-st	-st	-st	-	①	+p	+	+	+	+	PD	+p	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	4	c
2011	2721	Southern pan-fied	Poêlée méridionale	+m	+m	+M	+M	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	4	c
2011	2858	Frozen chopped spinach	Epinards hachés surgelés	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	4	c	
2011	2859	Frozen leeks	Poireaux surgelés	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	4	c	

EGG PRODUCTS																																	
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2011	2371	Liquid whole egg product	Coule d'œuf entier	+/-ni/+	+	+ni/+	+	+	①	+ni/+	+	+ très faible	+	+	PA	+ni	+ni/+	+	+ très faible	+	PA	+m ni/+	+	+ très faible	+	PA	-	/	/	-	ND	5	a
2011	2372	Liquid whole egg product	Coule d'œuf entier	-	-	+/-ni/+ (<i>Citrobacter braakii</i>)	-	-	①	-			-	NA	-	-			-	NA						-	/	/	-	NA	5	a	
2011	2373	Liquid egg yolk	Coule de jaune d'œuf	-	-	-	-	-	①	-			-	NA	-	-			-	NA						-	/	/	-	NA	5	a	
2011	2374	Liquid egg yolk	Coule de jaune d'œuf	-	-	+/-ni/+ (<i>Citrobacter braakii</i>)	-	-	①	-			-	NA	-	-			-	NA						-	/	/	-	NA	5	a	
2011	2375	Liquid egg yolk	Coule de jaune d'œuf	+/-ni/+ (<i>Citrobacter braakii</i>)	-	+/-ni/-	-	-	①	-			-	NA	-	-			-	NA	-					-	/	/	-	NA	5	a	
2011	2376	Liquid egg yolk	Coule de blanc d'œuf	-	-	-	-	-	①	-			-	NA	-	-			-	NA						-	/	/	-	NA	5	a	
2011	2377	Liquid egg yolk	Coule de blanc d'œuf	-	-	-	-	-	①	-			-	NA	-	-			-	NA						-	/	/	-	NA	5	a	
2011	2378	Liquid egg yolk	Coule de blanc d'œuf	-	-	+/-ni/+ (<i>Citrobacter braakii</i>)	-	-	①	-			-	NA	-	-			-	NA	-					-	/	/	-	NA	5	a	
2011	2379	Liquid egg yolk	Coule de blanc d'œuf	-	-	+/-ni/+ (<i>Citrobacter braakii</i>)	-	-	①	-			-	NA	-	-			-	NA	-					-	/	/	-	NA	5	a	
2011	2380	Liquid egg yolk	Coule de blanc d'œuf	-	-	-	-	-	①	-			-	NA	-	-			-	NA						-	/	/	-	NA	5	a	
2011	2503	Liquid egg yolk	Coule de jaune d'œuf	-	-	+/-m/+ (<i>Citrobacter braakii</i>)	-	-	①	+pale	-	-	E.coli	-	PPNA	+pale	+pale	-	-	-	NA	+pale	-	-	-	NA	+m pale	-	-	-	NA	5	a
2011	2504	Liquid egg yolk	Coule de jaune d'œuf	+m	+m	+M	+1/2	+	①	+pale	+	+	+	+	PA	+m	+m	+	+	+	PA	+m	+	+	+	PA	+1/2	+	+	+	PA	5	a
2011	2505	Liquid egg yolk	Coule de jaune d'œuf	+/-mni/+	+m	+m	-	+	①	-				-	ND	-	-			-	ND	-			-	ND	+pale (E.coli)	-	-	-	ND	5	a
2011	2506	Liquid whole egg product	Coule d'œuf	+m	+m	+1/2	+mni/	+	①	+	+	+	+	+	PA	+m	+m	+	+	+	PA	+m	+	+	+	PA	+1/2	+	+	+	PA	5	a
2011	2507	Liquid whole egg product	Coule d'œuf	-	-	-	-	-	①	-				-	NA	-	-			-	NA	-			-	NA	-	/	/	-	NA	5	a
2011	2747	Pasteurized whole liquid egg	Coule d'œuf entier pasteurisée	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	a
2011	2748	Pasteurized whole liquid egg	Coule d'œuf entier pasteurisée	+p	+p	+p	+p	+	①	+20 col p	+	+	+	+	PA	+p 10col	+p 10col	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	a
2011	2749	Pasteurized whole liquid egg	Coule d'œuf entier pasteurisée	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	a
2011	2750	Pasteurized liquid egg yoke	Coule de jaune d'œuf pasteurisée	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	a
2011	2751	Pasteurized liquid egg yoke	Coule de jaune d'œuf pasteurisée	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	a
2011	2167	Fine mayonnaise with lemon	Mayonnaise fine au citron	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	b
2011	2168	Mayonnaise	Mayonnaise nature	+p	+p	+p	+p	+	①	-				-	ND	-st	-st			-	ND	-st			-	ND	-st	/	/	-	ND	5	b
2011	2169	Mayonnaise	Mayonnaise fraîche	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	b

♦ Analyses performed according to the COFRAC accreditation

EGG PRODUCTS																																			
Year of analysis	Sample N°	Product	Product (French name)	Reference method ISO 6579 or ISO 6579-1 [♦]				Alternative method: IRIS <i>Salmonella</i> ®																								Category	Type		
				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD 16 h at 41.5°C																				<i>Salmonella</i> Enrichissement Broth supplemented 24h at 41.5°C					
				RVS		MKTTn				IRIS - 21 h at 37°C						IRIS before and after storage (plate) 72 h at 5°C ± 3°C						IRIS after storage (enrichment) 72 h at 5°C ± 3°C				IRIS -21h at 37°C									
				XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies		Confirmation		Final result	Agreement storage 72h plate	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation		Final result	Agreement 24h				
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>						
2011	2170	Pasta salad with salmon and mayonnaise	Salade de pâtes saumon et mayonnaise	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+m	+m	+	+	+	PA	+m	+	+	+	PA	+m	+	+	+	PA	5	b		
2011	2207	Mayonnaise with mustard	Mayonnaise à la moutarde	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	b		
2011	2208	Fine mayonnaise	Mayonnaise fine	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	b		
2011	2209	Mayonnaise with olive oil	Mayonnaise à l'huile d'olive	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	b		
2011	2210	Old-fashioned mustard mayonnaise	Mayonnaise à la moutarde à l'ancienne	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	b		
2011	2230	Old-fashioned mayonnaise	Mayonnaise à l'ancienne	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	b		
2011	2231	Mayonnaise	Mayonnaise	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	b		
2011	2232	Mayonnaise with olive oil	Mayonnaise à l'huile d'olive	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	b		
2011	2381	Mayonnaise	Mayonnaise	-	-	-	-	-	①	+/-pâle	-	-	E.coli	-	PPNA	-	+pale	-	-	-	PPNA						-	/	/	-	NA	5	b		
2011	2382	Mayonnaise	Mayonnaise	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	5	b		
2011	2383	Mayonnaise	Mayonnaise	+/-ni/	+	+	+	+	①	+ni/+	+	+	+	+	PA	+ni	+ni/+	+	+	+	PA	+m ni/+	+	+	+	PA	+pale/+	+	+	+	PA	5	b		
2011	2384	Mayonnaise	Mayonnaise	-	-	+/-ni/+ (Citrobacter youngae)	-	-	①	-				-	NA	-	-			-	NA	-					-	/	/	-	NA	5	b		
2011	2385	Mayonnaise	Mayonnaise	-	-	-	-	-	①	+ni/+	-	-	E.coli	-	PPNA	-	-			-	NA	-					-	/	/	-	NA	5	b		
2011	2500	Mayonnaise with lemon	Mayonnaise au citron	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	b		
2011	2501	Old-fashioned mustard mayonnaise	Mayonnaise à la moutarde à l'ancienne	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	b		
2011	2502	Traditional mayonnaise	Mayonnaise traditionnelle	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	b		
2011	2673	Mayonnaise	Mayonnaise	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	b		
2011	2674	Mayonnaise	Mayonnaise	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	b		
2011	2159	Egg cream	Crème aux œufs	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	c		
2011	2160	Semolina cake	Gâteau de semoule	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	c		
2011	2161	Leek quiche	Quiche aux poireaux	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	c		
2011	2162	Vegetable quiche	Quiche aux légumes	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	c		
2011	2228	Egg cream	Crème aux œufs	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA	-st				-	NA	-st	/	/	-	NA	5	c	
2011	2229	Semolina cake	Gâteau de semoule	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	c		
2011	2233	Leek pie	Tarte aux poireaux	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	c		
2011	2234	Egg white powder	Poudre de blanc d'œuf	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	c		
2011	2345	Whole egg powder	Poudre d'œuf entier	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	c		
2011	2346	Whole egg powder	Poudre d'œuf entier	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	c		
2011	2347	Whole egg powder	Poudre d'œuf entier	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	c		
2011	2348	Whole egg powder	Poudre d'œuf entier	-	-	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	c		
2011	2349	Egg white powder	Poudre de blanc d'œuf	+	+	+	+	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	c		
2011	2350	Egg white powder	Poudre de blanc d'œuf	+	+	+	+	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	c		
2011	2351	Egg white powder	Poudre de blanc d'œuf	+	+	+	+	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	c		
2011	2352	Egg white powder	Poudre de blanc d'œuf	+	+	+	+	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	c		

EGG PRODUCTS																																			
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				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD 16 h at 41.5°C																<i>Salmonella</i> Enrichissement Broth supplemented 24h at 41.5°C									
				RVS		MKTTn				IRIS - 21 h at 37°C						IRIS before and after storage (plate) 72 h at 5°C ± 3°C						IRIS after storage (enrichment) 72 h at 5°C ± 3°C						IRIS -21h at 37°C							
				XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies		Confirmation		Final result	Agreement storage 72h plate	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation		Final result			Agreement 24h		
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Typical colonies	Latex OXOID				Latex CONFIRM <i>Salmonella</i>							
2011	2353	Whole egg powder	Poudre d'œuf entier	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	c		
2011	2354	Egg white powder	Poudre de blanc d'œuf	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	5	c		
2011	2752	Flan preparation	Préparation pour flan pâtissier	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	c		
2011	2753	Custard preparation	Préparation pour crème anglaise	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	c		
2011	2754	Crème brûlée preparation	Préparation pour crème brûlée	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	5	c		
2011	2791	Power for custard cream	Poudre pour crème pâtissière	-st	-st	-st	-st	-	①	+p	+	+	+	+	PD	+p	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	5	c		
2011	2792	Egg cream powder	Poudre pour crème aux œufs	+p	+p	+p	+p	+	①	+2col	+	+	+	+	PA	-st	-st			-	ND	+3col	+	+	+	PA	+p	+	+	+	PA	5	c		

FEED																																		
Year of analysis	Sample N°	Product	Product (French name)	Reference method ISO 6579 or ISO 6579-1 [♦]						Alternative method: IRIS <i>Salmonella</i> ®																				Category	Type			
				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD 16 h at 41.5°C														<i>Salmonella</i> Enrichissement Broth supplemented 24h at 41.5°C										
				RVS		MKTTn				IRIS - 21 h at 37°C						IRIS before and after storage (plate) 72 h at 5°C ± 3°C						IRIS after storage (enrichment) 72 h at 5°C ± 3°C				IRIS -21h at 37°C								
				XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies		Confirmation		Final result	Agreement storage 72h plate	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation				Final result	Agreement 24h	
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>					
2011	2109	Plasma powder	Poudre de plasma	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	6	a	
2011	2316	Pellet for dogs	Croquettes pour chien	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	a	
2011	2317	Filled biscuits for dogs	Biscuits fourrés pour chien	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	a	
2011	2598	Lamb terrine for dog	Terrine pour chien à l'agneau	-st	-st	-st	-st	-	①	-st				-	NA	-	-			-	NA						-st	/	/	-	NA	6	a	
2011	2599	Beef terrine for dog	Terrine pour chien au bœuf	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	a	
2011	2600	Pâté	Pâtée	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	a	
2011	2601	Pâté with white meat	Pâtée viande blanche	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	a	
2011	2602	Pâté with fish	Pâtée au poisson	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	a	
2011	2607	Cat food	Pâtée pour chat	+p	+p	+p	+p	+	①	+	+	+	+	+	PA	+	+	+	+	+	PA	+	+	+	+	+	PA	+	+	+	+	PA	6	a
2011	2608	Poultry-flavoured pâté	Pâtée à la volaille	+p	+p	+p	+p	+	①	-st				-	ND	-st	-st			-	ND	-st			-	ND	+	+	+	+	PA	6	a	
2011	2609	Fish flavoured pâté	Pâtée au poisson	+p	+p	+p	+p	+	①	+	+	+	+	+	PA	+	+	+	+	+	PA	+	+	+	+	+	PA	+	+	+	+	PA	6	a
2011	2610	Beef flavoured pâté	Pâtée au bœuf	+p	+p	+p	+p	+	①	+	+	+	+	+	PA	+	+	+	+	+	PA	+	+	+	+	+	PA	+	+	+	+	PA	6	a
2011	2728	Concentrated plasma	Plasma concentré	+1/2	+m	+M	+M	+	①	+m	+	+	+	+	PA	+m	+m	+	+	+	PA	+m	+	+	+	+	PA	+m	+	+	+	PA	6	a
2011	2828	Dehydrated poultry proteins	Protéines déshydratées de volaille	+p	+p	+p	+p	+	①	+M	+	+	+	+	PA	+M	+M	+	+	+	PA	+m	+	+	+	+	PA	+M	+	+	+	PA	6	a
2011	2829	Dehydrated poultry proteins	Protéines déshydratées de volaille	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	PA	6	a
2011	2830	Dehydrated poultry proteins	Protéines déshydratées de volaille	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	PA	6	a
2019	5011	Pellet for cat (chicken, duck, vegetables)	Croquettes pour chat (poulet, canard, légumes)	-	-	-	-	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	6	a	
2019	5012	Pellet for dog (chicken)	Croquettes pour chien (poulet)	st	st	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	6	a	
2019	5013	Poultry terrine for cat	Terrine pour chat à la volaille	st	st	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	6	a	
2019	5014	Trout and cod terrine for cat	Terrine pour chat à la truite et au cabillaud	st	st	st	st	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	6	a	
2011	2112	Scalded menu used as raw material	Menu échaudés utilisé comme matière première	-	-	-	-	-	①	-				-	NA	-	-	-	-	-	NA	-			-	NA	-st	/	/	-	NA	6	b	
2011	2113	MC3 waste taken for slaughter for processing	Déchets MC3 pris à l'abattoir en vue d'une transformation	+m	+m	+M	+M	+	①	+M	+	+	+	+	PA	+M	+M	+	+	+	PA	+M	+	+	+	+	PA	+1/2	+	+	+	PA	6	b
2011	2114	Raw material	Ratis destinés à la fonte pour fabrication de saint doux	+/-m	+m	+m	+m	+	①	+M	+	+	+	+	PA	+M	+M	+	+	+	PA	+M	+	+	+	+	PA	+M	+	+	+	PA	6	b
2011	2115	Waxed blood for the manufacture of plasma and dried haemoglobin	Sang citraté destiné à la fabrication de plasma et hémoglobine séchée	-	-	-	-	-	①	-				-	NA	-	-			-	NA	-			-	NA	-	/	/	-	NA	6	b	
2011	2195	Bones for animals A	Os pour animaux A	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	PA	6	b
2011	2196	Bones for animals B	Os pour animaux B	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	PA	6	b
2011	2197	Poultry bones	Os de volaille	+Mni/+	+p	+Mni/+	+Mni/+	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	PA	6	b
2011	2198	Meat for dog	Déchets pour chien	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	PA	6	b
2011	2199	Bones for animals A	Os pour animaux A	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	PA	6	b

♦ Analyses performed according to the COFRAC accreditation

FEED																																		
Year of analysis	Sample N°	Product	Product (French name)	Reference method ISO 6579 or ISO 6579-1 [†]					Alternative method: IRIS <i>Salmonella</i> ®																						Category	Type		
				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD 16 h at 41.5°C														<i>Salmonella</i> Enrichissement Broth supplemented 24h at 41.5°C										
				RVS		MKTTn				IRIS - 21 h at 37°C						IRIS before and after storage (plate) 72 h at 5°C ± 3°C						IRIS after storage (enrichment) 72 h at 5°C ± 3°C				IRIS -21h at 37°C								
				XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies		Confirmation		Final result	Agreement storage 72h plate	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation		Final result			Agreement 24h	
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>										
2011	2200	Bones for animals B	Os pour animaux B	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	6	b	
2011	2202	Meat for dog	Déchets pour chien	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	6	b	
2011	2224	Bones for animals	Os pour animaux	+/- (Hafnia alvei)	+/--(Ox+)	+/- (Hafnia alvei)	-	-	①	-				-	NA	-	-			-	NA	-					-	/	/	-	NA	6	b	
2011	2225	Beef waste for dog	Déchets de bœuf pour chien	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	6	b	
2011	2493	Meat for animals	Viande bovine pour animaux	+/-m ni/+ (Citrobacter youngae)	-	+M (Citrobacter youngae)	-	-	①	-				-	NA	-	-			-	NA	-			-	NA	-	/	/	-	NA	6	b	
2011	2494	Beef meat for animals	Viande de bœuf pour animaux	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	6	b	
2011	2495	Boneless flank for animals	Flanchet sans os pour animaux	-	-	-	+/-ni/-	-	①	-				-	NA	-	-			-	NA	-			-	NA	-	/	/	-	NA	6	b	
2011	2496	Meat for animals	Viande bovine pour animaux	+/-mni/+ (Citrobacter braakii)	-	-	-	-	①	-				-	NA	-	-			-	NA	-			-	NA	-	/	/	-	NA	6	b	
2011	2497	Bone-in meat for animals	Viande avec os pour animaux	-	-	-	-	-	①	-				-	NA	-	-			-	NA						-	/	/	-	NA	6	b	
2011	2730	Kidney (Animal feed raw material)	Rognon (Matière première alimentation animale)	+m	+1/2	+m	+m	+	①	+m ni/+	+	+	+	+	PA	+m ni	+m	+	+	+	PA	+m ni/+	+	+	+	PA	+m	+	+	+	PA	6	b	
2011	2731	Thin skirt (animal feed raw material)	Hampe (Matière première alimentation animale)	+m	+m	+m	+M	+	①	+1/2	+	+	+	+	PA	+1/2	+1/2	+	+	+	PA	+1/2	+	+	+	PA	+1/2	+	+	+	PA	6	b	
2011	2732	Category 3 material	Matière de catégorie 3	+m	+m	+m	+1/2	+	①	+m	+	+	+	+	PA	+m	+m	+	+	+	PA	+m	+	+	+	PA	+M	+	+	+	PA	6	b	
2011	2733	Raw material	Plaie de saignée	-	-	+m (Citrobacter youngae)	-	-	①	+m	-	-	-(ox+, Vibrio fluvialis)	-	PPNA	+m	+m	- (Ox+)	-(Ox+)	-	PPNA	+ m ni/-			-	NA	-	/	/	-	NA	6	b	
2011	2734	Feed raw material	Tempe de porc (Matière première alimentation animale)	-	-	+m ni/-	-	-	①	-				-	NA	-	-			-	NA	-			-	NA	+ni/+	+	+	+	PD	6	b	
2011	2391	Pellets for pigs	Granulés pour porcs	-	-	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c	
2011	2392	Flour for pork	Faine pour porc	-	-	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c	
2011	2393	Pellets for horse	Granulés pour chevaux	-	-	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c	
2011	2394	Pellets for pigs	Granulés pour porcs	-	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c	
2011	2498	Dehydrated food for pigs	Aliment déshydraté pour porcs	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c	
2011	2499	Pellets for pigs	Granulés pour porcs	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c	
2011	2797	Rape, sunflower, and soya cakes	Tourteaux de colza , tournesol et soja	+p	+p	+ni/	+ni/	+	①	+1col	+	+	+	+	PA	-	-			-	ND	-			-	ND	+1col ni/+	+	+	+	PA	6	c	
2011	2798	Pellets for pigs	Granulés pour porcs	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c	
2011	2799	Pellets for calves	Granulés pour veaux	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c	
2011	2800	Pellets for pigs	Granulés pour porcs	-	-	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c	
2011	2801	Soya cakes for calves	Tourteaux de soja pour veaux pour veaux	-	+1/2	-	-	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	6	c	
2011	2802	Wheat flour for pigs	Farine de blé pour porcs	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c	
2011	2803	Poultry meal	Farine pour volailles	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c	
2011	2804	Poultry meal	Farine pour volailles	-	-	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c	
2011	2805	Soya cakes for calves	Tourteaux de soja pour veaux	+p	+p	+ni/	+ni/	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+3col	+	+	+	PA	+p	+	+	+	PA	6	c	
2011	2806	Rape, sunflower, and soya cakes	Tourteaux de colza, tournesol et soja	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c	

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				RVS		MKTTn				IRIS - 21 h at 37°C						IRIS before and after storage (plate) 72 h at 5°C ± 3°C						IRIS after storage (enrichment) 72 h at 5°C ± 3°C								IRIS -21h at 37°C					
				XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies		Confirmation		Final result	Agreement storage 72h plate	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies			Confirmation		Final result	Agreement 24h		
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>											
2011	2807	Rape, sunflower, and soya cakes	Tourteaux de colza, tournesol et soja	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c		
2011	2808	Poultry meal	Farine pour volailles	-	-	-	-	-	①	+p	+	+	+	+	PD	+p	+p	+	+	+	PD	+p	+	+	+	+	PD	+p	+	+	+	PD	6	c	
2011	2809	Pellets for pigs	Granulés pour porcs	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c		
2011	2810	Pellets for pigs	Granulés pour porcs	-	-	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c		
2011	2811	Pellets for pigs	Granulés pour porcs	-	-	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c		
2011	2812	Pellets for pigs	Granulés pour porcs	-	-	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c		
2011	2813	Wheat flour for pigs	Farine de blé pour porcs	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	PA	6	c	
2011	2814	Wheat flour for pigs	Farine de blé pour porcs	+p	+p	-	-	+	①	-st				-	ND	-st	-st			-	ND	-st			-	ND	+2col	+	+	+	PA	6	c		
2011	2821	Wheat flour for pigs	Farine de blé pour porcs	+m	+m	-	-	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	PA	6	c	
2011	2822	Potatoes cake and pulp	Tourteaux et pulpe de pomme de terre	+M	+1/2	-	-	+	①	+1col	+	+	+	+	PA	+/-1col	+/-1col	-	-	-	ND	-			-	ND	-st	/	/	-	ND	6	c		
2011	2823	Mix cake	Tourteaux mix	+M	+m	-	-	+	①	-				-	ND	-	-			-	ND	-			-	ND	-st	/	/	-	ND	6	c		
2011	2824	Pellets for pigs	Granulés pour porcs	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c		
2011	2825	Barley for pigs	Orge pour porcs	-	-	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	6	c		
2011	2826	Barley for calves	Granulés pour veaux	-	-	-	-	-	①	+1col	+	+	+	+	PD	-st	-st			-	NA	-st			-	NA	-st	/	/	-	NA	6	c		
2011	2827	Barley for pigs	Granulés pour porcs	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	+	PA	+p	+	+	+	PA	6	c	

PRODUCTION ENVIRONMENTAL SAMPLES																																		
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				Typical colonies				Result	Protocol	Salmonella Enrichissement broth + supplement CSD 16 h at 41.5°C																Salmonella Enrichissement Broth supplemented 24h at 41.5°C								
				RVS		MKTTn				IRIS - 21 h at 37°C						IRIS before and after storage (plate) 72 h at 5°C ± 3°C						IRIS after storage (enrichment) 72 h at 5°C ± 3°C				IRIS -21h at 37°C								
				XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies		Confirmation		Final result	Agreement storage 72h plate	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies			Confirmation		Final result	Agreement 24h	
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>						Latex OXOID	Latex CONFIRM <i>Salmonella</i>			
2011	2188	Chicken cooling water	Eau de refroidissement poulet B	+p	+p	+p	+p	+	①	-st				-	ND	-st	-st			-	ND	-st	/	/	-	ND	-st	/	/	-	ND	7	a	
2011	2189	Neck cooling water	Eau de refroidissement des cous	-	-	-	-	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	7	a		
2011	2190	Cooling water Polychiller AB 1st body	Eau de refroidissement Polychiller AB 1ier corps	-	-	-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	7	a		
2011	2663	Water process 07/20	Eau de process 07/20	+/-m ni/-	-	+/-m ni/-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	7	a		
2011	2664	Water process 09/20	Eau de process 09/20	-	-	-	-	-	①	-				-	NA	-	+pale(E.coli)	-	-	-	PPNA					-	/	/	-	NA	7	a		
2011	2665	Water process 03/20	Eau de process 03/20	-	-	-	-	-	①	+ni/-				-	PPNA	-	-			-	NA					-	/	/	-	NA	7	a		
2011	2666	Water process 08/20	Eau de process 08/20	+/-2col ni/	-	+/-m ni/-	-	-	①	-				-	NA	-	-	-	-	-	NA					-	/	/	-	NA	7	a		
2011	2667	Water process 10/20	Eau de process 10/20	+/- m ni/-	-	+/-m ni/-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	7	a		
2011	2668	Water process 04/20	Eau de process 04/20	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	7	a		
2011	2669	Water process 02/20	Eau de process 02/20	-	-	+/-m ni/-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	7	a		
2011	2670	Water process 05/20	Eau de process 05/20	-	-	+/-m ni/-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	7	a		
2011	2671	Water process 06/20	Eau de process 06/20	+/- m ni/	-	+/-m ni/-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	7	a		
2011	2672	Water process 01/20	Eau de process 01/20	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	7	a		
2011	2729	Scalding tank water	Eau de bac d'échaudage	+/-M (E.coli)	-	-	-	-	①	-				-	NA	-	-			-	NA	-				-	/	/	-	NA	7	a		
2011	2739	Scalding tank process water	Eau de process bac échaudoir	+m	+M	+M	+M	+	①	+m	+	+	+	+	PA	+m ni	+m ni/+	+	+	+	PA	+m ni/+	+	+	+	+	PA	+m	+	+	+	PA	7	a
2011	2740	Plucker run-oof process water	Eau de process ruissellement plumeuse	-	-	+/-m ni/-	-	-	①	-				-	NA	-	-			-	NA	-				-	/	/	-	NA	7	a		
2011	2742	Spinchiller water process	Eau de process spinchiller	-	-	+/-m ni/-	-	-	①	+m	+	+	+	+	PD	+m	+m	+	+	+	PD	+m	+	+	+	PD	+M	+	+	+	PD	7	a	
2011	2837	Process water (scalding tank)	Eau de process (bac échaudoir)	+M	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	7	a	
2011	2838	Plucker process water	Eau de process plumeuse	-	-	+m ni/-	-	-	①	+petites	+	+	+	+	PD	+small	+small	+	+	+	PD	+m	+	+	+	PD	+m	+	+	+	PD	7	a	
2011	2839	Plucker process water	Eau de refroidissement Polychiller	+m 3col	+p	+ni/-	-	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	7	a	
2011	2840	Neck cooling water	Eau de refroidissement cous	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	7	a	
2011	2841	Cooling water	Eau de refroidissement	-	-	+ni 3col/-	-	-	①	2col ni/+	+	+	+	+	PD	+2col	+2col	+	+	+	PD	+2-3col ni/+	+	+	+	PD	+1col ni/+	+	+very weak	+	PD	7	a	
2011	2842	Cooling water	Eau de refroidisseement	-	-	+ni/-	-	-	①	+m	+	+	+	+	PD	+m	+m	+	+	+	PD	+m	+	+	+	PD	+m	+	+	+	PD	7	a	
2011	2110	Washing water bleeding table	Eau de lavage table de saignée	+/-ni/-	+/- (ox+)	-	-	-	①	-st				-	NA	-st	-st			-	NA	-				-st	/	/	-	NA	7	b		
2011	2111	Rinsing water bleeding table	Eau de rinçage table de saignée	+1/2	+M	+M	+M	+	①	+m	+	+	+	+	PA	+M	+M	+	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	7	b	
2011	2187	VSM mixer wash water	Eau de lavage de mélangeur VSM	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	7	b	
2011	2339	Dust dairy T2 12C	Poussières laiterie T2 12C	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	7	b		
2011	2340	Dust dairy T1 OH	Poussières laiterie T1 OH	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-	-	-	-	NA	7	b		

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				XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies		Confirmation		Final result	Agreement storage 72h plate	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation		Final result	Agreement 24h			
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>					
2011	2341	Dust dairy T2 7A	Poussières laiterie T2 7A	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	7	b		
2011	2342	Dust dairy T1 OG	Poussières laiterie T1 OG	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-	/	/	-	NA	7	b		
2011	2359	Dairy dust	Poussières laiterie	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	7	b		
2011	2360	Dairy dust	Poussières laiterie	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	7	b		
2011	2361	Dairy dust	Poussières laiterie	-	-st	+	+	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	7	b	
2011	2362	Dairy dust	Poussières laiterie	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	7	b		
2011	2735	Rinsing water nerve table	Eau de rinçage table à nerf	+m	+M	+1/2	+M	+	①	+1/2	+	+	+	+	PA	+1/2	+1/2	+	+	+	PA	+1/2	+	+	+	PA	+M	+	+	+	PA	7	b	
2011	2736	Rinsing water nerve table	Eau de lavage table à nerf	+p	+p	+p	+p	+	①	-st				-	ND	-st	-st			-	ND	-st			-	ND	-st	/	/	-	ND	7	b	
2011	2737	Rinsing water bowl system	Eau de rinçage système bols	+m	+m	+M	+M	+	①	+1/2	+	+	+	+	PA	+1/2	+1/2	+	+	+	PA	+m ni/+	+	+	+	PA	+1/2	+	+	+	PA	7	b	
2011	2738	Rinsing water bowl system	Eau de lavage machine bols	+m	+1/2	+m	+m	+	①	-st				-	ND	-st	-st			-	ND	+m ni/+			-	ND	-	/	/	-	ND	7	b	
2011	2741	Polychiller outfeed rinse water	Eau de rinçage sortie polychiller	+1/2	+M	+M	+1/2	+	①	+M	+	+	+	+	PA	+M	+M	+	+	+	PA	+M	+	+	+	PA	+p	+	+	+	PA	7	b	
2011	2832	Bowl wash water	Eau de lavage table	+M	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	7	b	
2011	2833	Siphon water	Eau de siphon	+M	+1/2	+p	+m	+	①	+m	+	+	+	+	PA	+m	+m	+	+	+	PA	+M	+	+	+	PA	+M	+	+	+	PA	7	b	
2011	2834	Siphon water laundry	Eau de siphon laverie	+M	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	7	b	
2011	2835	Siphon water sink workshop TA14	Eau de siphon évier atelier TA14	+M	+p	+M	+m	+	①	+p	+	weak	very weak	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	very weak	+	PA	7	b
2011	2895	Water siphon sink samples	Eau siphon évier prélèvements	-	-	-	-	-	①	-				-	NA	-	-			-	NA					-	/	/	-	NA	7	b		
2011	2722	Wipe before unloading	Chiffonnette camion avant déchargement	+m	+m	+m ni/+	+m	+	①	+m	+	+	+	+	PA	+m	+m	+	+	+	PA	+m	+	+	+	PA	+m	+	+	+	PA	7	c	
2011	2723	Wipe after rinsing	Chiffonnette camion après rinçage	+m ni/-	-	-	-	-	①	-				-	NA	-	-			-	NA	-				-	/	/	-	NA	7	c		
2011	2724	Wipe	Chiffonnette poly ligne gorges	+m	+m	+M	+M	+	①	-				-	ND	-	-			-	ND	-			-	ND	-	/	/	-	ND	7	c	
2011	2725	Stainless steel plate wipe input cut	Chiffonnette plaque inox entrée découpe	-	-	+/-ni/-	-	-	①	-				-	NA	-	-			-	NA	-				-	/	/	-	NA	7	c		
2011	2726	Sewer mouth wipe fridge cut	Chiffonnette bouche d'égout frigo découpe	-	-	+/-m ni/-	-	-	①	-				-	NA	-	-			-	NA	-				-	/	/	-	NA	7	c		
2011	2727	Wipe transpalette ham boneless	Chiffonnette transpalette jambon désossé	+m ni/-	-	+/-2col (Citrobacter youngae)	-	-	①	-				-	NA	-	-			-	NA	-				-	/	/	-	NA	7	c		
2011	2793	Wipe	Chiffonnette	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	7	c	
2011	2794	Wipe	Chiffonnette	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	7	c		
2011	2795	Wipe	Chiffonnette	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	7	c	
2011	2796	Wipe	Chiffonnette	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA					-st	/	/	-	NA	7	c		
2011	2843	Wipe - truck after disinfection	Chiffonnette camion après désinfection	-st	-st	-st	-st	-	①	+p	+	+	+	+	PD	+p	+p	+	+	+	PD	+p	+	+	+	PD	+p	+	+	+	PD	7	c	
2011	2844	Wipe - damp brushing machine	Chiffonnette flagelleuse humide	+m	+m	+M	+M	+	①	+M	+	+	+	+	PA	+M	+M	+	+	+	PA	+m	+	+	+	PA	+m	+	+	+	PA	7	c	
2011	2846	Wipe - TA8 preparation table	Chiffonnette table préparation TA8	+p	+M	+p	+M	+	①	+p	+	weak	very weak	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+très faible	+	PA	7	c

PRODUCTION ENVIRONMENTAL SAMPLES																																			
Year of analysis	Sample N°	Product	Product (French name)	Reference method ISO 6579 or ISO 6579-1 [♦]				Alternative method: IRIS <i>Salmonella</i> ®																						Category	Type				
				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD 16 h at 41.5°C																<i>Salmonella</i> Enrichissement Broth supplemented 24h at 41.5°C									
				RVS		MKTTn				IRIS - 21 h at 37°C						IRIS before and after storage (plate) 72 h at 5°C ± 3°C						IRIS after storage (enrichment) 72 h at 5°C ± 3°C						IRIS -21h at 37°C							
				XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies		Confirmation		Final result	Agreement storage 72h plate	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation				Final result	Agreement 24h		
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests			Before storage	After storage	Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>						
2011	2847	Wipe - TA16 preparation table	Chiffonnette table préparation TA16	+p	+p	+p	+M	+	①	+p	+ weak	+ very weak	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	-	+	PA	7	c		
2011	2848	Wipe- dish washing tank	Chiffonnette bac plonge	+p	+p	+p	+p	+	①	+p	+	+	+	+	PA	+p	+p	+	+	+	PA	+p	+	+	+	PA	+p	+	+	+	PA	7	c		
2011	3363	Cold room wall wipe	Lingette paroi chambre froide	-st	-st	-st	-st	-	①	-st				-	NA	-st	-st			-	NA						-st	/	/	-	NA	7	c		
2019	5174	Scale sponge (dairy production)	Eponge balance (production produits laitiers)	-	-	-	-	-	①	-	/	/	/	-	NA	-	-			-	NA						-	/	/	-	NA	7	c		
2019	5175	Sponge bench cut (plant production 4th range)	Eponge paillasse découpe (production végétaux 4ème gamme)	-	-	-	-	-	①	-	/	/	/	-	NA	-	-			-	NA						-	/	/	-	NA	7	c		
2019	5176	Sponge bench cut-out (calf)	Eponge paillasse découpe (veau)	-	-	-	-	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	7	c		
2019	5177	Sponge scale (calf)	Eponge balance (veau)	-	-	-	-	-	①	st	/	/	/	-	NA	st	st			-	NA						st	/	/	-	NA	7	c		

MILK POWDERS AND DAIRY BASED PRODUCTS POWDERS (375 g)																											
Year of analysis	Sample N°	Product	Product (French name)	Reference method ISO 6579 or ISO 6579-1 ♦					Alternative method: IRIS <i>Salmonella</i> ®															Category	Type		
				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD 18 h at 41.5°C										<i>Salmonella</i> Enrichissement Broth supplemented 24h at 41.5°C							
				RVS		MKTTn				IRIS - 21 h at 37°C					IRIS after storage (enrichment) 72 h at 5°C ± 3°C					IRIS -21h at 37°C							
				XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation				Final result	Agreement 24h
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				
2014	3729	Milk protein	Protéine de lait	+p	+p	+p	+p	+	②	+p		+	+	+	PA	+p		+	+	PA						8	a
2014	3730	Whey protein	Protéine de lactosérum	+p	+p	+p	+p	+	②	st		/	/	-	ND	st		/	-	ND						8	a
2014	3731	Milk protein isolates	Isolats de protéine de lait	st	st	+d	+M	+	②	st		/	/	-	ND	st		/	-	ND						8	a
2014	3733	Sodium caseinate	Caseinate de sodium	+M	+p	+p	+p	+	②	+p (10)		+	+	+	PA	+p (10)		+	+	PA						8	a
2014	3734	Caseinate	Caseinate	st	st	st	st	-	②	st		/	/	-	NA											8	a
2014	3885	Caseinate	Caseinate	st	st	-	-	-	②	st		/	/	-	NA											8	a
2014	3886	Milk protein isolates	Isolats de protéine de lait	-	-	-	-	-	②	-		/	/	-	NA											8	a
2014	3887	Whey protein	Protéine de lactosérum	st	st	st	st	-	②	-		/	/	-	NA											8	a
2014	3888	Milk protein	Protéine de lait	st	st	st	st	-	②	st		/	/	-	NA											8	a
2014	3889	Milk protein isolates	Isolats de protéine de lait	st	st	st	st	-	②	-		/	/	-	NA											8	a
2014	4000	Whey protein	Protéine de lactosérum	-	+p	+M	+p	+	②	+p		+	+	+	PA	+p		+	+	PA						8	a
2014	4001	Milk protein	Protéine de lait	+p	+p	+m	+p	+	②	+p		+	+	+	PA	+p		+	+	PA						8	a
2014	4002	Milk protein	Protéine de lait	+p	+p	+m	+m	+	②	+p		+	+	+	PA	+p		+	+	PA						8	a
2014	4003	Rennet casein	Caséine présure	+m	+p	-	+p	+	②	+p		+	+	+	PA	+p		+	+	PA						8	a
2014	4121	Mild whey	Lactosérum doux	st	st	st	st	-	②	+p		+	+	+	PD	+p		+	+	PD						8	a
2014	4122	Mild whey	Lactosérum doux	st	st	st	st	-	②	st		/	/	-	NA											8	a
2014	4123	Whey	Lactosérum	st	st	st	st	-	②	st		/	/	-	NA	st		/	-	NA						8	a
2014	4124	Whey	Lactosérum	st	st	st	st	-	②	st		/	/	-	NA											8	a
2014	4125	Whey	Lactosérum	st	st	st	st	-	②	st		/	/	-	NA											8	a
2014	4126	Whey	Lactosérum	st	st	st	st	-	②	st		/	/	-	NA											8	a
2014	4127	Perméat Micro Filtration	Perméat Micro Filtration	st	st	st	st	-	②	st		/	/	-	NA											8	a
2014	4128	Perméat Micro Filtration	Perméat Micro Filtration	st	st	st	st	-	②	st		/	/	-	NA											8	a
2014	2355	Infant formula with probiotic thickened formula (<i>Bifidobacteria</i> , Lactic ferments)	Poudre de lait avec probiotique formule épaisse (Bifidobactéries, Ferments lactiques)	st	st	st	st	-	②	st		/	/	-	NA	st		/	-	NA						8	b
2014	2356	Infant formula with probiotic 0.1% (<i>S. Thermophilus</i> , <i>Lactobacillus reuteri</i> DSM17938)	Poudre de lait avec probiotique 0,1% (<i>S. Thermophilus</i> , <i>Lactobacillus reuteri</i> DSM17938)	st	st	st	st	-	②	+p		+	+	+	PD	+p		+	+	PD						8	b
2014	2357	Infant formula with probiotic (<i>Bifidobacteria</i> , Lactic ferments)	Poudre de lait avec probiotique (Bifidobactéries, Ferments lactiques)	st	st	st	st	-	②	st		/	/	-	NA											8	b
2014	2358	Infant formula with probiotic (<i>Bifidus lactis</i>)	Poudre de lait avec probiotique (Bifidus lactis)	+p	+p	+m	+p	+	②	+p		+	+	+	PA	+p		+	+	PA						8	b
2014	2359	Infant formula without probiotics	Poudre de lait sans probiotique	+p	+p	+M	+p	+	②	+p		+	+	+	PA	+p		+	+	PA						8	b
2014	2684	Infant formula	Poudre de lait nourisson	+p	+p	+p	+p	+	②	+p		+	+	+	PA	+p		+	+	PA						8	b
2014	3039	Anti regurgitation Infant thickened formula	Poudre de lait anti régurgitation formule épaisse	+p	+p	+p	+p	+	②	st		/	/	-	ND	st		/	-	ND						8	b
2014	3040	Infant formula	Poudre de lait nourisson	st	st	st	st	-	②	st		/	/	-	NA											8	b
2014	3041	Infant formula	Poudre de lait nourisson	st	st	st	st	-	②	st		/	/	-	NA											8	b
2014	3732	Milk protein	Protéine de lait	-	-	-	-	-	②	-		/	/	-	NA	-		/	-	NA						8	b

♦ Analyses performed according to the COFRAC accreditation

MILK POWDERS AND DAIRY BASED PRODUCTS POWDERS (375 g)																											
Year of analysis	Sample N°	Product	Product (French name)	Reference method ISO 6579 or ISO 6579-1 ♦					Alternative method: IRIS <i>Salmonella</i> ®															Category	Type		
				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD 18 h at 41.5°C										<i>Salmonella</i> Enrichissement Broth supplemented 24h at 41.5°C							
				RVS		MKTTn				IRIS - 21 h at 37°C					IRIS after storage (enrichment) 72 h at 5°C ± 3°C					IRIS -21h at 37°C							
				XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation				Final result	Agreement 24h
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				
2014	3882	Infant formula with probiotic (Galactooligosacarides 2,7g)	Poudre de lait infantile avec probiotique Galactooligosacarides 2,7g)	st	st	st	st	-	②	st		/	/	-	NA										8	b	
2014	3883	Infant formula powder with probiotic 0.1% (S. <i>Thermophilus</i> , <i>Lactobacillus reuteri</i> DSM17938)	Poudre de lait infantile avec probiotique 0,1% (S. <i>Thermophilus</i> , <i>Lactobacillus reuteri</i> DSM17938)	st	st	st	st	-	②	st		/	/	-	NA										8	b	
2014	3884	Infant formula powder with probiotic 2nd age (<i>Bifidobacteria</i> + lactic ferments)	Poudre de lait infantile avec probiotique Bifidobactéries + ferments lactiques)	st	st	st	st	-	②	st		/	/	-	NA										8	b	
2014	3992	Skimmed milk powder	Lait écrémé en poudre	+p	+p	+p	+p	+	②	+m		+	+	+	PA	+m		+	+	PA					8	b	
2014	3993	Skimmed milk powder	Lait écrémé en poudre	st	st	st	st	-	②	+p		+	+	+	PD	+p		+	+	PD					8	b	
2014	3994	Infant formula with lactic ferments 0.1% (S. <i>Thermophilus</i> , <i>Lactobacillus reuteri</i> DSM17938)	Poudre de lait infantile avec ferments lactiques 0,1% (S. <i>Thermophilus</i> , <i>Lactobacillus reuteri</i> DSM17938)	st	st	st	st	-	②	+p		+	+	+	PD	+p		+	+	PD					8	b	
2014	3995	Infant formula	Poudre de lait infantile	st	st	st	st	-	②	+p		+	+	+	PD	+p		+	+	PD					8	b	
2014	3996	Infant formula	Poudre de lait infantile	+p	+p	+p	+p	+	②	+p		+	+	+	PA	+p		+	+	PA					8	b	
2014	4129	Infant formula 2nd age	Poudre de lait infantile 2ème age	st	st	st	st	-	②	st		/	/	-	NA										8	b	
2014	4130	Infant formula with probiotic 2nd age (<i>Bifidobacteria</i>)	Poudre de lait infantile avec probiotique 2ème age (Bifidobactéries)	st	st	st	st	-	②	st		/	/	-	NA										8	b	
2014	2360	Hypoallergenic infant formula	Poudre de lait hypoallergénique	+p	+p	+p	+p	+	②	+p		+	+	+	PA	+p		+	+	PA					8	c	
2014	2361	Hypoallergenic infant formula	Poudre de lait hypoallergénique	+p	+p	+p	+p	+	②	+p		+	+	+	PA	+p		+	+	PA					8	c	
2014	2679	Hypoallergenic infant formula	Poudre de lait hypoallergénique	+M	+M	+p	+p	+	②	+p		+	+	+	PA	+p		+	+	PA					8	c	
2014	3735	Hypoallergenic infant formula	Poudre de lait hypoallergénique	+p	+p	+p	+p	+	②	+p (9)		+	+	+	PA	+p (1)		+	+	PA					8	c	
2014	3736	Hypoallergenic infant formula	Poudre de lait hypoallergénique	+d	+M	+d	+p	+	②	+p (5)		+	+	+	PA	+p (1)		+	+	PA					8	c	
2014	3737	Hypoallergenic infant formula	Poudre de lait hypoallergénique	+p	+M	+p	+p	+	②	+p		+	+	+	PA	+p		+	+	PA					8	c	
2014	3738	Hypoallergenic infant formula	Poudre de lait hypoallergénique	st	st	-	st	-	②	st		/	/	-	NA										8	c	
2014	3739	Hypoallergenic infant formula	Poudre de lait hypoallergénique	st	st	st	st	-	②	st		/	/	-	NA										8	c	
2014	3740	Hypoallergenic infant formula	Poudre de lait hypoallergénique	st	st	st	st	-	②	st		/	/	-	NA										8	c	
2014	3880	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	-	-	st	st	-	②	st		/	/	-	NA										8	c	
2014	3881	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	st	st	st	st	-	②	st		/	/	-	NA										8	c	
2014	3997	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	+M	+M	+M	+p	+	②	+p		+	+	+	PA	+p		+	+	PA					8	c	
2014	3998	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	+p	+p	+m	+p	+	②	+p		+	+	+	PA	+p		+	+	PA					8	c	
2014	3999	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	st	st	st	st	-	②	-		/	/	-	NA										8	c	
2014	4235	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	+p	+p	+p	+p	+	②	+p		+	+	+	PA	+p		+	+	PA					8	c	
2014	4237	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	+p	+p	+p	+p	+	②	+p		+	+	+	PA	+p		+	+	PA					8	c	
2014	4239	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	+p	+p	st	st	+	②	+p		+	+	+	PA	+p		+	+	PA					8	c	
2014	4240	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	st	st	st	st	-	②	st		/	/	-	NA										8	c	
2014	4241	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	st	st	st	st	-	②	st		/	/	-	NA										8	c	
2014	4242	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	st	st	st	st	-	②	st		/	/	-	NA										8	c	
2014	4243	Hypoallergenic infant formula	Poudre de lait infantile hypoallergénique	st	st	st	st	-	②	st		/	/	-	NA										8	c	

FEED CATEGORY (125 g)																											
Year of analysis	Sample N°	Product	Product (French name)	Reference method ISO 6579 or ISO 6579-1 ♦					Alternative method: IRIS <i>Salmonella</i> ®																Category	Type	
				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD 18 h at 41.5°C										<i>Salmonella</i> Enrichissement Broth supplemented 24h at 41.5°C							
				RVS		MKTTn				IRIS - 21 h at 37°C						IRIS after storage (enrichment) 72 h at 5°C ± 3°C				IRIS -21h at 37°C							
				XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation		Final result			Agreement 24h
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				
2014	4917	Broken animal biscuits	Brisures de biscuits pour animaux	-	-	-	-	-	③	-		/	/	-	NA										9	a	
2014	4918	Cakes for animal	Gâteaux pour animaux	+M	+M	-	-	+	③	+m		+	+	+	PA	+M		+	+	PA						9	a
2014	4920	Pellet for cat (salmon/ tuna/vegetables)	Croquettes chat saumon/thon/légumes	+M	+M	+M	+p	+	③	+p		+	+	+	PA	+p		+	+	PA						9	a
2014	4921	Pellet for young cat (poultry)	Croquettes chat junior au poulet	+m ni	+m	+m	+m	+	③	+p		+	+	+	PA	+p		+	+	PA						9	a
2014	4922	Pellet for sterilised cat (poultry/rice)	Croquettes chat stérilisé volailles/riz	+p	+M	+p	+p	+	③	+p		+	+	+	PA	+p		+	+	PA						9	a
2014	4923	Biscuits filled with meats for dogs	Biscuits fourrés aux viandes pour chien	+M	+M	+p	+p	+	③	+M		+	+	+	PA	+M		+	+	PA						9	a
2014	4924	Pellet for dogs	Croquettes pour chien	+p	+p	+p	+p	+	③	+p		+	+	+	PA	+p		+	+	PA						9	a
2014	4925	Pellet for dog (beef/cereals)	Croquettes pour chien bœuf/céréales	+p	+p	+p	+p	+	③	+m		+	+	+	PA	+m		+	+	PA						9	a
2014	5119	Pellet for dogs	Croquettes pour chien	st	st	st	st	-	③	+p		+	+	+	PD	+p		+	+	PD						9	a
2014	5121	Pellet for cat (wheat/chicken)	Croquettes pour chat (blé poulet)	+p	+p	+p	+p	+	③	+p		+	+	+	PA	+P		+	+	PA						9	a
2014	5122	Pellet for cat (wheat/beef)	Croquettes pour chat (bœuf blé)	+p	+M	+p	+p	+	③	+M		+	+	+	PA	+M		+	+	PA						9	a
2014	5123	Pellet for dog (poultry/vegetables/cereals)	Croquettes pour chien (volaille, légumes, céréales)	+p	+p	+p	+p	+	③	+p		+	+	+	PA	+p		+	+	PA						9	a
2014	5124	Pellet for puppy (chicken/rice)	Croquettes pour chiot (poulet, riz)	+1/2	+M	+1/2	+1/2	+	③	+1/2		+	+	+	PA	+m		+	+	PA						9	a
2014	5361	Pellet for cat (chicken, carrot, milk)	Croquettes chaton poulet/carottes/lait	st	st	st	st	-	③	st		/	/	-	NA											9	a
2014	5362	Pellet for cat (tuna, salmon, vegetables, cereals)	Croquettes chat thon/saumon/légumes/céréales	st	st	st	st	-	③	st		/	/	-	NA											9	a
2014	5363	Pellet for sterilised cat (poultry, rice)	Croquettes chat stérilisé volaille/riz	st	st	st	st	-	③	st		/	/	-	NA											9	a
2014	5364	Pellet for cat (beef, chicken, liver)	Croquettes chat boeuf/poulet/foie	st	st	st	st	-	③	st		/	/	-	NA											9	a
2014	5365	Pellet for cat (salmon, vegetables)	Croquettes chat saumon/légumes	st	st	st	st	-	③	st		/	/	-	NA											9	a
2014	5366	Pellet for puppy (chicken, rice)	Croquettes chiot poulet/riz	st	st	st	st	-	③	-		/	/	-	NA											9	a
2014	5367	Pellet for dog (cereals, beef, vegetables)	Croquettes chien adulte céréales/bœuf/légumes	st	st	st	st	-	③	st		/	/	-	NA											9	a
2014	5368	Fluffy pellet for dog (poultry, vegetables, cereals)	Croquettes moelleuses chien volaille/légumes/céréales	st	st	st	st	-	③	st		/	/	-	NA											9	a
2014	5369	Fluffy pellet for dog (beef, cereals)	Croquettes moelleuses chien boeuf/céréales	st	st	st	st	-	③	st		/	/	-	NA											9	a
2014	5370	Pellet for dogs	Croquettes pour chien	st	st	st	st	-	③	st		/	/	-	NA											9	a
2014	5586	Pellet for dogs	Croquettes pour chien	-	-	-	-	-	③	st		/	/	-	NA											9	a
2014	4903	Pork feed	Aliment porc	-	-	-	-	-	③	-		/	/	-	NA											9	b
2014	4904	Pork feed	Aliment porcelet	-	-	-	-	-	③	st		/	/	-	NA											9	b
2014	4905	Quail food	Aliment caille finition	+p	+p	+p	+p	+	③	+p		+	+	+	PA	st		/	-	ND						9	b
2014	4906	Guinea food	Aliment pintade finition	+m	+m	-	-	+	③	-		/	/	-	ND	-		/	-	ND						9	b
2014	4907	Duck food	Aliment canard	+p	+p	+p	+p	+	③	+p		+	+	+	PA	+ (2)		+	+	PA						9	b
2014	4908	Sheep-lamb feed	Aliment ovin-agneau	+M	+M	+1/2	+M	+	③	+p		+	+	+	PA	+ (1)		+	+	PA						9	b
2014	4909	Horse feed	Aliment chevaux	+1/2	+M	+p	+p	+	③	+p		+	+	+	PA	st		/	-	ND						9	b
2014	4910	Pheasant-partridge food	Aliment faisan-perdrix	+1/2	+M	+p	+p	+	③	+p		+	+	+	PA	+ (1)		+	+	PA						9	b
2014	4911	Pork feed	Aliment porc	-	-	+m d (NC on TSA)	-	-	③	-		/	/	-	NA	-		/	-	NA						9	b

♦ Analyses performed according to the COFRAC accreditation

FEED CATEGORY (125 g)																												
Year of analysis	Sample N°	Product	Product (French name)	Reference method ISO 6579 or ISO 6579-1 ♦					Alternative method: IRIS <i>Salmonella</i> ®																Category	Type		
				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD 18 h at 41.5°C										<i>Salmonella</i> Enrichissement Broth supplemented 24h at 41.5°C								
				RVS		MKTTn				IRIS - 21 h at 37°C					IRIS after storage (enrichment) 72 h at 5°C ± 3°C					IRIS -21h at 37°C								
				XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Final result	Agreement 16h	Typical colonies	Confirmation		Final result	Agreement storage 72h enrichment	Typical colonies	Confirmation					Final result	Agreement 24h
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests				Latex OXOID	Latex CONFIRM <i>Salmonella</i>				Latex OXOID	Latex CONFIRM <i>Salmonella</i>					
2014	4916	Wheat starch	Amidon de blé	+M	+M	+M	+p	+	③	+M		+	+	+	PA	+p		+	+	PA						9	b	
2014	5000	Cattle feed (flour)	Aliment du bétail (farine)	+m d ni	+M d ni	+m d ni	+m	+	③	-		/	/	-	ND	-		/	-	ND						9	b	
2014	5001	Barley	Orge	-	+m	-	-	+	③	+(1)		+	+	+	PA	-		/	-	ND						9	b	
2014	5002	Wheat bran	Blé son	-	-	+m d ni	-	+	③	-		/	/	-	ND	st		/	-	ND						9	b	
2014	5003	Sow feed	Aliment truie	-	-	-	-	-	③	-		/	/	-	NA											9	b	
2014	5004	Corn grains	Maïs drêches	+P	+P	+P	+P	+	③	st		/	/	-	ND	st		/	-	ND						9	b	
2014	5005	Dehydrated alfalfa	Luzerne déshydratée	st	st	-	-	-	③	-		/	/	-	NA											9	b	
2014	5006	Dairy cow feed	Aliment vache laitière	+M	+M	-	-	+	③	-		/	/	-	ND	-		/	-	ND						9	b	
2014	5008	Ruminant feed	Aliment ruminant	st	st	st	st	-	③	st		/	/	-	NA											9	b	
2014	5009	Cattle feed (28 % protein)	Aliment bovin 28% protéines	-	-	st	st	-	③	+P		+	+	+	PD	st		/	-	NA						9	b	
2014	5010	Sheep food	Aliment ovin	-	-	-	-	-	③	-		/	/	-	NA											9	b	
2014	5011	Duck food	Aliment canard	-	-	-	-	-	③	-		/	/	-	NA											9	b	
2014	5013	Rabbit food	Aliment lapin	-	-	st	st	-	③	st		/	/	-	NA											9	b	
2014	4912	Four output installation	Farine sortie installation	+M	+M	+M	+p	+	③	+p		+	+	+	PA	+p		+	+	PA						9	c	
2014	4913	Fish meal	Farine poisson	+1/2	+M	+1/2	+M	+	③	-		/	/	-	ND	-		/	-	ND						9	c	
2014	4914	Premix food	Premix aliment	st	st	st	st	-	③	st		/	/	-	NA											9	c	
2014	4915	Premix milk	Premix lait	st	st	st	st	-	③	st		/	/	-	NA											9	c	
2014	4919	Animal proteins in poultry meat	Protéines animales de viandes de volaille	+m	+M	+M	+p	+	③	+p		+	+	+	PA	+p		+	+	PA						9	c	
2014	5114	Dehydrated raw material	Matières premières déshydratées	-	-	d (Citrobacter youngae)	-	-	③	-		/	/	-	NA											9	c	
2014	5115	Salmon meal	Farine de saumon	-	-	st	st	-	③	-		/	/	-	NA											9	c	
2014	5116	Lamb flour	Farine d'agneau	+1/2	+M	+1/2	+M	+	③	+m		+	+	+	PA	+M		+	+	PA						9	c	
2014	5117	Digest	Digest	st	st	st	st	-	③	st		/	/	-	NA											9	c	
2014	5118	Raw material	Suif	-	-	-	-	-	③	-		/	/	-	NA											9	c	
2014	5357	Raw material outlet dryer	Matière première sortie sécheur	-	-	-	-	-	③	-		/	/	-	NA											9	c	
2014	5358	Raw material outlet dryer	Matière première sortie sécheur	-	-	-	-	-	③	-		/	/	-	NA											9	c	
2014	5359	Raw material of dispatch	Matière première expéditeur	-	-	-	-	-	③	+m ni		+	+	+	PD	+m		+	+	PD						9	c	
2014	5360	Raw material of dispatch	Matière première expéditeur	-	-	-	-	-	③	-		/	/	-	NA											9	c	
2019	5281	Dehydrated fish proteins	Protéines déshydratées de poissons	+p	+p	+p	+p	+	③	+p	+	+	+	+	PA	+p	+	+	+	PA						9	c	
2019	5282	Dehydrated fish proteins	Protéines déshydratées de poissons	st	st	st	st	-	③	-d/-	/	/	/	-	NA											9	c	
2019	5283	Dehydrated poultry proteins	Protéines déshydratées de volaille	+p	+p	+p	+p	+	③	-d/+m	+	+	+	+	PA	+M	+	+	+	PA						9	c	
2019	5284	Dehydrated poultry proteins	Protéines déshydratées de volaille	+p	+p	+p	+p	+	③	+p	+	+	+	+	PA	+p	+	+	+	PA						9	c	
2019	5285	Dehydrated chicken proteins	Protéines déshydratées de volaille	st	st	st	st	-	③	-d/-	/	/	/	-	NA											9	c	
2019	5286	Dehydrated pork proteins	Protéines déshydratées de porc	+p	+M	+M	+M	+	③	+m/+m	+	+	+	+	PA	+m	+	+	+	PA						9	c	
2019	5287	Dehydrated pork proteins	Protéines déshydratées de porc	+d/+M	+1/2	+m	+m	+	③	+m/+m	+	+	+	+	PA	+m	+	+	+	PA						9	c	

INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS INCLUDING INGREDIENTS (50 and 375 g)																								
Year of analysis	Sample No	Product	Product (in French)	Reference method ISO 6579-1♦						Alternative method: IRIS <i>Salmonella</i> ®													Category	Type
				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD - 16h or 18h at 41.5°C														
				RVS		MKTTn				IRIS for 21h at 37°C								IRIS after storage (Enrichment) for 72h at 5°C ± 3°C						
				XLD	Compass <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Negative or discordant samples ISO 16140-2	Result	Agreement 16h or 18h	Typical colonies	Confirmation		Result	Agreement 72h			
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	Tests ISO 6579-1					Latex OXOID	Latex CONFIRM <i>Salmonella</i>					
2020	370	Infant formula, 2nd age 6-12 months, pre-complex (20.4%MG)	Poudre de lait infantile, 2ème âge 6-12 mois, pre-complex (20,4%MG)	st	st	st	st	-	⑤	-	/	/	/	-	-	NA						10	a	
2020	372	Infant cereals	Céréales infantiles, multi-céréales dès 6 mois	-	-	st	st	-	⑤	-	/	/	/	-	-	NA						10	a	
2020	373	Infant cereals	Céréales infantiles, saveur biscuit dès 6 mois	-	-	-	st	-	⑤	-	/	/	/	-	-	NA						10	a	
2020	1951	Organic infant formula (stage 1) (26% Fat level)	Poudre de lait infantile 1er âge bio (26% MG)	+p	+p	+p	+p	+	④	st	/	/	/	-	-	ND	st	/	/	-	ND	10	a	
2020	1952	Infant formula (stage 2) (26,6% Fat level)	Poudre de lait infantile 2ème âge (26,6% MG)	st	st	st	st	-	④	st	/	/	/	-	-	NA	st	/	/	-	NA	10	a	
2020	1953	Infant formula premium (stage 2) (21,8% Fat level)	Poudre de lait infantile premium 2ème âge (21,8% MG)	st	st	st	st	-	④	st	/	/	/	-	-	NA	st	/	/	-	NA	10	a	
2020	1954	Infant formula (stage 2) (24% Fat level)	Poudre de lait infantile 2ème âge (24% MG)	st	st	st	st	-	④	+p	/	+	+	/	+	PD	+p	/	+	+	PD	10	a	
2020	1955	Infant formula (stage 1) (24,7% Fat level)	Poudre de lait infantile 1er âge (24,7% MG)	st	st	st	st	-	④	+p	/	+	+	/	+	PD	+p	/	+	+	PD	10	a	
2020	1956	Infant formula (6-12 months) (23% Fat level)	Poudre de lait infantile bio 6-12 mois (23% MG)	st	st	st	st	-	④	+p	/	+	+	/	+	PD	+p	/	+	+	PD	10	a	
2020	1957	Organic infant formula (stage 1) (26% Fat level)	Poudre de lait infantile 1er âge bio (26% MG)	st	st	st	st	-	④	st	/	/	/	-	-	NA	st	/	/	-	NA	10	a	
2020	1958	Infant formula (stage 2) (26,6% Fat level)	Poudre de lait infantile 2ème âge (26,6% MG)	-	-	-	-	-	④	st	/	/	/	-	-	NA	st	/	/	-	NA	10	a	
2020	1959	Infant formula premium (stage 2) (21,8% Fat level)	Poudre de lait infantile premium 2ème âge (21,8% MG)	st	st	st	st	-	④	st	/	/	/	-	-	NA	st	/	/	-	NA	10	a	
2020	1960	Infant formula (stage 2) (24% Fat level)	Poudre de lait infantile 2ème âge (24% MG)	-	-	-	-	-	④	st	/	/	/	-	-	NA	st	/	/	-	NA	10	a	
2020	1961	Infant formula (stage 1) (24,7% Fat level)	Poudre de lait infantile 1er âge (24,7% MG)	-	-	-	-	-	④	st	/	/	/	-	-	NA	st	/	/	-	NA	10	a	
2020	1962	Infant formula (6-12 months) (23% Fat level)	Poudre de lait infantile bio 6-12 mois (23% MG)	-	-	-	-	-	④	st	/	/	/	-	-	NA	st	/	/	-	NA	10	a	
2020	2505	Infant cereals without gluten +4months	Mes premières céréales sans gluten dès 4 mois	-	-	-	-	-	④	-	/	/	/	-	-	NA						10	a	
2020	2506	Infant cereals	Céréales infantiles 1ères maïs	-	-	-	st	-	④	-	/	/	/	-	-	NA						10	a	
2020	2507	Infant cereals	Céréales infantiles bio nature	-	-	-	st	-	④	-	/	/	/	-	-	NA						10	a	
2020	2508	Organic infant cereals wheat and oats	Céréales infantiles bio blé et avoine	-	-	-	-	-	④	-	/	/	/	-	-	NA						10	a	
2020	2509	Infant cereals	Céréales infantiles récoltes bio 7 Céréales dès 6 mois	-	-	-	-	-	④	st	/	/	/	-	-	NA						10	a	
2020	2510	Infant cereals 4-6 months	Mes premières Céréales dès 4-6 mois	-	-	-	-	-	④	-	/	/	/	-	-	NA						10	a	

♦ Analyses performed according to the COFRAC accreditation

INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS INCLUDING INGREDIENTS (50 and 375 g)																									
Year of analysis	Sample No	Product	Product (in French)	Reference method ISO 6579-1*						Alternative method: IRIS <i>Salmonella</i> ®												Category	Type		
				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD - 16h or 18h at 41.5°C															
				RVS		MKTTn				IRIS for 21h at 37°C								IRIS after storage (Enrichment) for 72h at 5°C ± 3°C							
				XLD	Compass <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Negative or discordant samples ISO 16140-2	Result	Agreement 16h or 18h	Typical colonies	Confirmation		Result	Agreement 72h				
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	Tests ISO 6579-1					Latex OXOID	Latex CONFIRM <i>Salmonella</i>						
2020	2511	Infant cereals without gluten +4months	Mes premières céréales sans gluten dès 4 mois	-	-	-	-	-	④	-	/	/	/	-	-	NA						10	a		
2020	2512	Infant cereals corn	Céréales infantiles 1ères maïs	-	-	-	-	-	④	st	/	/	/	-	-	NA						10	a		
2020	2513	Organic infant cereals	Céréales infantiles bio nature	st	st	st	st	-	④	+p	/	+	+	/	+	PD	+p	/	+	+	PD	10	a		
2020	2514	Organic infant cereals oat and wheat	Céréales infantiles bio blé et avoine	+p	+p	+p	+p	+	④	st	/	/	/	-	-	ND	st	/	/	-	ND	10	a		
2020	2515	Organic infant cereals 7 cereals +6 months	Céréales infantiles récoltes bio 7 Céréales dès 6 mois	+M	+M	+p	+M	+	④	st	/	/	/	-	-	ND	-	/	/	-	ND	10	a		
2020	2516	Infant cereals 4-6 months	Mes premières céréales dès 4-6 mois	+p	+p	+p	+p	+	④	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	a		
2020	2517	Infant cereals 6 fruits	Céréales infantiles mes Céréales 6 fruits	st	st	st	st	-	④	+p	/	+	+	/	+	PD	+p	/	+	+	PD	10	a		
2020	2636	Infant cereals biscuit	Céréales infantiles saveur biscuit	+p	+p	+p	+p	+	⑤	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	a		
2020	2637	Infant cereals wheat and vanilla	Céréales infantiles blé et vanille	st	st	st	st	-	⑤	+p	/	+	+	/	+	PD	+p	/	+	+	PD	10	a		
2020	2638	Infant cereals wheat and cocoa	Céréales infantiles blé et cacao	+p	+p	+p	+p	+	⑤	-	/	/	/	-	-	ND	-	/	/	-	ND	10	a		
2020	2639	Infant cereals baby vanilla and chocolate chips	Céréales infantiles junior vanille pépites	+p	+p	+p	+p	+	⑤	-	/	/	/	-	-	ND	-	/	/	-	ND	10	a		
2020	2640	Infant cereals multi- cereals	Céréales infantiles multi- Céréales	+M	+M	+p	+p	+	⑤	-	/	/	/	-	-	ND	-	/	/	-	ND	10	a		
2020	2641	Infant formula birth (%FL)	Poudre de lait infantiles 1er âge dès la naissance (21,8%MG)	st	st	st	st	-	⑤	st	/	/	/	-	-	NA	st	/	/	-	NA	10	a		
2020	2642	Organic infant formula stage 2 (%FL)	Poudre de lait infantiles bio 2ème âge (26%MG)	st	st	st	st	-	⑤	+p	/	+	+	/	+	PD	+p	/	+	+	PD	10	a		
2020	2643	Infant formula stage 2 (%FL)	Poudre de lait infantiles 2ème âge (24%MG)	st	st	st	st	-	⑤	+p	/	+	+	/	+	PD	+p	/	+	+	PD	10	a		
2020	2644	Organic infant formula stage 2 (%FL)	Poudre de lait infantiles bio 2ème âge (23%MG)	st	st	st	st	-	⑤	+p	/	+	+	/	+	PD	+p	/	+	+	PD	10	a		
2020	2645	Infant formula stage 1 (%FL)	Poudre de lait infantiles 1er âge (24%MG)	+p	+p	+p	+p	+	⑤	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	a		
2020	2646	Infant cereals growth, vanilla	Céréales infantiles croissance vanille gourmande	-	-	-	-	-	⑤	-	/	/	/	-	-	NA						10	a		
2020	2647	Infant cereals baby, buns and chocolates chips	Céréales infantiles junior saveur briochée pépites	-	-	-	st	-	⑤	-	/	/	/	-	-	NA						10	a		
2020	2648	Infant cereals 7 cereals and banana	Céréales infantiles 7 Céréales et banane	-	-	-	-	-	⑤	-	/	/	/	-	-	NA						10	a		
2020	2649	Infant formula stage 2 (%FL)	Poudre de lait infantiles 2ème âge (23,6%MG)	-	st	st	st	-	⑤	-	/	/	/	-	-	NA						10	a		

INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS INCLUDING INGREDIENTS (50 and 375 g)																							
Year of analysis	Sample No	Product	Product (in French)	Reference method ISO 6579-1*						Alternative method: IRIS <i>Salmonella</i> ®												Category	Type
				Typical colonies				Result	Protocol	Salmonella Enrichissement broth + supplement CSD - 16h or 18h at 41.5°C													
				RVS		MKTTn				IRIS for 21h at 37°C								IRIS after storage (Enrichment) for 72h at 5°C ± 3°C					
				XLD	Compass <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Negative or discordant samples ISO 16140-2	Result	Agreement 16h or 18h	Typical colonies	Confirmation		Result	Agreement 72h		
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	Tests ISO 6579-1					Latex OXOID	Latex CONFIRM <i>Salmonella</i>				
2020	2650	Organic infant formula (%FL)	Poudre de lait infantiles lait de suite les récoltes bio (22,9%MG)	-	-	st	st	-	⑤	st	/	/	/	-	-	NA						10	a
2020	3017	Infant formula (22,0%MG)	Poudre de lait infantile 2ème âge, fibres, vitamines, DHA (22,0%MG)	st	st	st	st	-	⑤	st	/	/	/	-	-	NA						10	a
2020	3018	Infant formula (26,0%MG)	Poudre de lait infantile 0-6 mois nouvelle formule (26,0%MG)	-	-	st	st	-	⑤	-	/	/	/	-	-	NA						10	a
2020	3019	Infant formula (23,5%MG)	Poudre de lait infantile 0-6 mois sans huile de palme (23,5%MG)	-	-	st	st	-	⑤	-	/	/	/	-	-	NA						10	a
2020	3020	Infant formula (26,6%MG)	Poudre de lait infantile dès 6 mois, Fer, DHA, vitamines A, C, D (26,6%MG)	st	st	st	st	-	⑤	-	/	/	/	-	-	NA						10	a
2020	3021	Infant formula mois (21,0% MG)	Poudre de lait infantile en relais de l'allaitement 6-12 mois (21,0% MG)	st	st	st	st	-	⑤	st	/	/	/	st	-	NA						10	a
2020	376	Infant milk powder with probiotics, 2nd age immune system (<i>L. reuteri</i> 1,2.10 ⁶ CFU/g) (20,2%MG)	Poudre de lait infantiles avec probiotiques, 2ème âge système immunitaire (<i>L. reuteri</i> 1,2.10 ⁶ CFU/g) (20,2%MG)	-	-	-	st	-	⑤	-	/	/	/	-	-	NA						10	b
2020	379	Infant cereal with probiotics (<i>B. lactis</i> 8.0.10 ⁵ CFU/g)	Céréales infantiles avec probiotiques, +6mois saveur biscuit (B. lactis 8,0.10 ⁵ CFU/g)	-	st	st	st	-	⑤	-	/	/	/	-	-	NA						10	b
2020	380	Infant cereals with probiotics (<i>B. lactis</i> 8.3.10 ⁶ CFU/g)	Céréales infantiles avec probiotiques, +12 mois saveur noisette biscuit (B. lactis 8,3.10 ⁶ CFU/g)	-	-	-	st	-	⑤	-	/	/	/	-	-	NA						10	b
2020	381	Infant cereals with probiotics (<i>B. lactis</i> 9,0.10 ⁶ CFU/g)	Céréales infantiles avec probiotiques, +6 mois saveur vanille (B. lactis 9,0.10 ⁶ CFU/g)	-	st	st	st	-	⑤	-	/	/	/	-	-	NA						10	b
2020	382	Infant cereals with probiotics (<i>B. lactis</i> 7.5.10 ⁶ CFU/g)	Céréales infantiles avec probiotiques, +8 mois (B. lactis 7,5.10 ⁶ CFU/g)	-	-	-	st	-	⑤	-	/	/	/	-	-	NA						10	b
2020	383	Infant cereals with probiotics (<i>B. lactis</i> 6.9.10 ⁵ CFU/g)	Céréales infantiles avec probiotiques, +8 mois saveur caramel (B. lactis 6,9.10 ⁵ CFU/g)	-	-	-	st	-	⑤	-	/	/	/	-	-	NA						10	b
2020	2235	Infant formula with probiotics 0-6 months (<i>B. lactis</i> 1,6.10 ⁶ CFU/g) (%FL)	Poudre de lait infantile 0-6 mois avec probiotiques (B. lactis 1,6.10 ⁶ CFU/g) (23,9%MG)	+p	+p	+p	+p	+	④	+p (7)	/	+	+	/	+	PA	st (stx5)	/	/	-	ND	10	b

INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS INCLUDING INGREDIENTS (50 and 375 g)																							
Year of analysis	Sample No	Product	Product (in French)	Reference method ISO 6579-1*						Alternative method: IRIS <i>Salmonella</i> ®												Category	Type
				Typical colonies				Result	Protocol	Salmonella Enrichissement broth + supplement CSD - 16h or 18h at 41.5°C													
				RVS		MKTTn				IRIS for 21h at 37°C								IRIS after storage (Enrichment) for 72h at 5°C ± 3°C					
				XLD	Compass <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Negative or discordant samples ISO 16140-2	Result	Agreement 16h or 18h	Typical colonies	Confirmation		Result	Agreement 72h		
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	Tests ISO 6579-1					Latex OXOID	Latex CONFIRM <i>Salmonella</i>				
2020	2236	Thickened Infant formula with probiotics stage 2 (<i>B. Infantis</i> 1,6.10 ⁶ CFU/g) (%FL)	Poudre de lait infantile épaissie 2ème âge avec probiotiques (<i>B. Infantis</i> 1,6.10 ⁶ CFU/g) (24%MG)	+p	+p	+p	+p	+	④	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	b
2020	2237	Infant formula with probiotics stage 2 (<i>Lactobacillus reuteri</i> 2,2.10 ⁶ CFU/g) (%FL)	Poudre de lait infantile relai 2ème âge avec probiotiques (<i>Lactobacillus reuteri</i> 2,2.10 ⁶ CFU/g) (24,3%MG)	+p	+p	+p	+p	+	④	+p	/	+	+	/	+	PA	+p (2)	/	+	+	PA	10	b
2020	2238	Infant formula with probiotics stage 2 (<i>B. Infantis</i> 2,2.10 ⁵ CFU/g) (%FL)	Poudre de lait infantile 2ème âge avec probiotiques (<i>B. Infantis</i> 2,2.10 ⁶ CFU/g) (22%MG)	st	st	st	st	-	④	+p	/	+	+	/	+	PD	+p	/	+	+	PD	10	b
2020	2239	Thickened Infant formula with probiotics stage 2 (<i>Bifidobacteria</i> 1,2.10 ⁵ CFU/g) (%FL)	Poudre de lait infantile formule épaisse 2ème âge avec probiotiques (<i>Bifidobactéries</i> 1,2.10 ⁶ CFU/g) (20,1%MG)	+p (H2S-)	+p	+p (H2S-)	+p	+	④	st	/	/	/	-	-	ND	st	/	/	-	ND	10	b
2020	2240	Infant cereals with probiotics biscuit +6 months (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	Céréales infantiles saveur biscuit +6mois avec probiotiques (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	-	-	-	st	-	④	-	/	/	/	-	-	NA						10	b
2020	2241	Infant cereals with probiotics oat and wheat +6 months (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	Céréales infantiles avoine complète et blé +6mois avec probiotiques (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	-	-	-	st	-	④	-	/	/	/	-	-	NA						10	b
2020	2242	Infant cereals with probiotics 5 cereals +6 months (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	Céréales infantiles 5 céréales +6mois avec probiotiques (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	-	-	-	-	-	④	-	/	/	/	-	-	NA						10	b
2020	2243	Infant cereals with probiotics vanilla without sugar +6 months (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	Céréales infantiles saveur vanille sans sucre ajouté +6mois avec probiotiques (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	-	-	-	-	-	④	-	/	/	/	-	-	NA						10	b
2020	2244	Infant cereals with probiotics vanilla+10 months (<i>B. lactis</i> 1,6.10 ⁵ CFU/g)	Céréales infantiles vanille +10mois avec probiotiques (<i>B. lactis</i> 1,6.10 ⁵ CFU/g)	-	-	-	-	-	④	-	/	/	/	st	-	NA						10	b
2020	2245	Infant formula with probiotics 6-12 months (<i>Lactobacillus reuteri</i> 4,2.10 ⁶ CFU/g) (%FL)	Poudre de lait infantiles 6-12 mois avec probiotiques (<i>Lactobacillus reuteri</i> 4,2.10 ⁶ CFU/g) (24,3%MG)	-	-	-	st	-	④	-	/	/	/	st	-	NA						10	b
2020	2246	Infant formula with probiotics 6-12 months (<i>B. lactis</i> 5,2.10 ⁶ CFU/g) (%FL)	Poudre de lait infantiles 6-12 mois avec probiotiques (<i>B. lactis</i> 5,2.10 ⁶ CFU/g) (23,9%MG)	-	-	st	-	-	④	-	/	/	/	-	-	NA						10	b

INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS INCLUDING INGREDIENTS (50 and 375 g)																									
Year of analysis	Sample No	Product	Product (in French)	Reference method ISO 6579-1*				Alternative method: IRIS <i>Salmonella</i> ®														Category	Type		
				Typical colonies				Result	Protocol	Salmonella Enrichissement broth + supplement CSD - 16h or 18h at 41.5°C															
				RVS		MKTTn				IRIS for 21h at 37°C								IRIS after storage (Enrichment) for 72h at 5°C ± 3°C							
				XLD	Compass <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Negative or discordant samples ISO 16140-2	Result	Agreement 16h or 18h	Typical colonies	Confirmation		Result	Agreement 72h				
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	Tests ISO 6579-1					Latex OXOID	Latex CONFIRM <i>Salmonella</i>						
2020	2247	Thickened Infant Formula with probiotics stage 1 (<i>Lactobacillus reuteri</i> 4,8.10 ⁶ CFU/g) (%FL)	Poudre de lait infantiles formule épaisse 1er âge avec probiotiques (<i>Lactobacillus reuteri</i> 4,8.10 ⁶ CFU/g) (23,9%MG)	-	-	-	st	-	④	-	/	/	/	-	-	NA					10	b			
2020	2248	Infant formula with probiotics 6 months (<i>Lactobacillus fermentum</i> 2,3.10 ⁶ CFU/g) (%FL)	Poudre de lait infantiles dès 6 mois avec probiotiques (<i>Lactobacillus fermentum</i> 2,3.10 ⁶ CFU/g) (22%MG)	-	-	-	st	-	④	st	/	/	/	-	-	NA					10	b			
2020	2249	Infant formula with probiotics (<i>Bifidobacterium Infantis</i> 2,3.10 ⁶ CFU/g) (%FL)	Poudre de lait infantiles avec probiotiques (<i>Bifidobacterium Infantis</i> 2,3.10 ⁶ CFU/g) (24%MG)	st	-	st	st	-	④	-	/	/	/	-	-	NA					10	b			
2020	2250	Infant cereals with probiotics nuts +12months (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	Céréales infantiles saveur noisette + 12mois avec probiotiques (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	-	-	st	st	-	④	-	/	/	/	-	-	NA					10	b			
2020	2251	Infant cereals with probiotics vanilla +6months (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	Céréales infantiles saveur vanille + 6mois avec probiotiques (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	-	-	st	st	-	④	-	/	/	/	-	-	NA					10	b			
2020	2252	Infant cereals with probiotics honey +8months (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	Céréales infantiles saveur miel +8mois avec probiotiques (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	-	-	st	st	-	④	-	/	/	/	-	-	NA					10	b			
2020	2253	Infant cereals with probiotics milk chocolate and biscuit (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	Céréales infantiles chocolat au lait saveur biscuit avec probiotiques (<i>B. lactis</i> 1,2.10 ⁵ CFU/g)	-	-	-	-	-	④	st	/	/	/	-	-	NA					10	b			
2020	2254	Infant cereals with probiotics honey and biscuit (<i>Bifidobacterium Infantis</i> + <i>lactobacillus rhamnosus</i> 1,0.10 ⁵ CFU/g)	Céréales infantiles biscuit miel avec probiotiques (<i>Bifidobacterium Infantis</i> + <i>lactobacillus rhamnosus</i> 1,0.10 ⁵ CFU/g)	-	-	st	st	-	④	-	/	/	/	-	-	NA					10	b			
2020	2265	Organic Infant formula stage 2 with probiotics (<i>Lactobacillus reuteri</i> CFU/g) (%FL)	Poudre de lait infantile bio 2ème âge avec probiotiques (<i>Lactobacillus reuteri</i> 4,3.10 ⁶ CFU/g) (24%MG)	st	st	st	st	-	⑤	st	/	/	/	-	-	NA	-	/	/	-	NA	10	b		
2020	2266	Infant formula with probiotics stage 1 (<i>Bifidobacterium breve</i> MI6-V CFU/g) (%FL)	Poudre de lait infantile 1er âge avec probiotiques (<i>Bifidobacterium breve</i> MI6-V 1,8.10 ⁶ CFU/g) (22%MG)	+p	+p	+p	+p	+	⑤	st	/	/	/	-	-	ND	st	/	/	-	ND	10	b		

INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS INCLUDING INGREDIENTS (50 and 375 g)																							
Year of analysis	Sample No	Product	Product (in French)	Reference method ISO 6579-1*						Alternative method: IRIS <i>Salmonella</i> ®												Category	Type
				Typical colonies				Result	Protocol	Salmonella Enrichissement broth + supplement CSD - 16h or 18h at 41.5°C													
				RVS		MKTTn				IRIS for 21h at 37°C								IRIS after storage (Enrichment) for 72h at 5°C ± 3°C					
				XLD	Compass <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Negative or discordant samples ISO 16140-2	Result	Agreement 16h or 18h	Typical colonies	Confirmation		Result	Agreement 72h		
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	Tests ISO 6579-1					Latex OXOID	Latex CONFIRM <i>Salmonella</i>				
2020	2267	Infant formula stage 2 with probiotics (Bifidobacterium lactis CFU/g) (%FL)	Poudre de lait infantile 2ème âge avec probiotiques (Bifidobacterium lactis 8,0.10 ⁴ CFU/g) (23%MG)	+p	+p	+p	+p	+	⑤	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	b
2020	2268	Infant formula stage 2 with probiotics (Lactobacillus reuteri CFU/g) (%FL)	Poudre de lait infantile gourmands 2ème âge avec probiotiques (Lactobacillus reuteri 2,6.10 ⁶ CFU/g) (23,6%MG)	st	st	st	st	-	⑤	-	/	/	/	-	-	NA	-	/	/	-	NA	10	b
2020	2269	Infant formula stage 1 with probiotics (Lactobacillus reuteri CFU/g) (%FL)	Poudre de lait infantile 1er âge avec probiotiques (Lactobacillus reuteri 1,4.10 ⁶ CFU/g) (24,3%MG)	+p	+M	+p	+p	+	⑤	st	/	/	/	-	-	ND	-	/	/	-	ND	10	b
2020	2270	Infant cereals with probiotics 5 cereals (B. lactis CFU/g)	Céréales infantiles 5 céréales avec probiotiques (B. lactis 1,2.10 ⁵ CFU/g)	+p	+p	+p	+p	+	⑤	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	b
2020	2271	Infant cereals with probiotics biscuit (B. lactis CFU/g)	Céréales infantiles biscuit avec probiotiques (B. lactis 1,2.10 ⁵ CFU/g)	st	st	st	st	-	⑤	st	/	/	/	-	-	NA						10	b
2020	2272	Infant cereals with probiotics wheat and oat (B. lactis CFU/g)	Céréales infantiles avoine et blé avec probiotiques (B. lactis 1,2.10 ⁵ CFU/g)	+p	+p	+p	+p	+	⑤	-	/	/	/	-	-	ND	-	/	/	-	ND	10	b
2020	2273	Infant cereals with probiotics vanilla (B. lactis CFU/g)	Céréales infantiles vanille avec probiotiques (B. lactis 1,2.10 ⁵ CFU/g)	st	st	st	st	-	⑤	st	/	/	/	-	-	NA						10	b
2020	2274	Infant cereals with probiotics cereals and cocoa (B. lactis CFU/g)	Céréales infantiles cacao avec probiotiques (B. lactis 1,2.10 ⁵ CFU/g)	+p	+p	+p	+p	+	⑤	+M	/	+	+	/	+	PA	+M	/	+	+	PA	10	b
2020	2909	Infant formula with probiotics (L. reuteri 3,7.10 ⁶ CFU/g) (27,6%MG)	Poudre de lait infantile 6 mois-1 an sans huile de palme (L. reuteri 3,7.10 ⁶ CFU/g) (27,6%MG)	-	-	st	st	-	⑤	-d/-	/	/	/	-	-	NA						10	b
2020	2910	Infant formula with probiotics (L. reuteri and S. thermophilus 5.10 ⁵ CFU/g) (28,6%MG)	Poudre de lait infantile 6 mois-1 an avec ferments lactiques (L. reuteri and S. thermophilus 5.10 ⁵ CFU/g) (28,6%MG)	-	-	st	st	-	⑤	-d/-	/	/	/	-	-	NA						10	b
2020	2911	Infant formula with probiotics (L. fermentum hereditum 3,0.10 ⁶ CFU/g) (24,8%MG)	Poudre de lait infantile lait de suite biologique (L. fermentum hereditum 3,0.10 ⁶ CFU/g) (24,8%MG)	-	-	-	st	-	⑤	-d/-	/	/	/	-	-	NA						10	b
2020	2912	Infant formula with probiotics (L. reuteri 4,0.10 ⁵ CFU/g) (24,2%MG)	Poudre de lait infantile bio 6mois-1an (L. reuteri 4,0.10 ⁵ CFU/g) (24,2%MG)	-	-	-	-	-	⑤	-d/-	/	/	/	-	-	NA						10	b

INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS INCLUDING INGREDIENTS (50 and 375 g)																									
Year of analysis	Sample No	Product	Product (in French)	Reference method ISO 6579-1*						Alternative method: IRIS <i>Salmonella</i> ®												Category	Type		
				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD - 16h or 18h at 41.5°C															
				RVS		MKTTn				IRIS for 21h at 37°C								IRIS after storage (Enrichment) for 72h at 5°C ± 3°C							
				XLD	Compass <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Negative or discordant samples ISO 16140-2	Result	Agreement 16h or 18h	Typical colonies	Confirmation		Result	Agreement 72h				
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	Tests ISO 6579-1					Latex OXOID	Latex CONFIRM <i>Salmonella</i>						
2020	2913	Infant formula with probiotics (<i>L. reuteri</i> 3,0.10 ⁴ CFU/g) (24,2%MG)	Poudre de lait infantile système immunitaire+ 6mois (<i>L. reuteri</i> 3,0.10 ⁴ CFU/g) (24,2%MG)	-	-	-	-	-	⑤	-d/-	/	/	/	-	-	NA						10	b		
2020	2914	Infant formula with probiotics (<i>L. reuteri</i> 5,0.10 ⁵ CFU/g) (27,6%MG)	Poudre de lait infantile en relai de l'allaitement maternel 6mois-1an (<i>L. reuteri</i> 5,0.10 ⁵ CFU/g) (27,6%MG)	-	-	-	st	-	⑤	-d/-	/	/	/	-	-	NA						10	b		
2020	2915	Infant formula with probiotics (<i>B. lactis</i> 5,0.10 ⁶ CFU/g) (27,9%MG)	Poudre de lait infantile formule épaissie 6mois (<i>B. lactis</i> 5,0.10 ⁶ CFU/g) (27,9%MG)	-	-	-	-	-	⑤	-d/-	/	/	/	-	-	NA						10	b		
2020	2916	Infant formula with probiotics (<i>L. reuteri</i> 5,0.10 ⁵ CFU/g) (23,5%MG)	Poudre de lait infantile bébés gourmands 6mois-1an (<i>L. reuteri</i> 5,0.10 ⁵ CFU/g) (23,5%MG)	+p	+p	+p	+p	+	⑤	-d/+	/	+	+	+	+	PA	- (-x5)	/	/	-	ND	10	b		
2020	2917	Infant formula with probiotics (<i>L. reuteri</i> 6,0.10 ⁶ CFU/g) (24,3%MG)	Poudre de lait infantile épaissie digest+ 6mois-1an (<i>L. reuteri</i> 6,0.10 ⁶ CFU/g) (24,3%MG)	+p	+p	+p	+p	+	⑤	-d/-	/	/	/	-	-	ND	-	/	/	-	ND	10	b		
2020	2918	Infant formula with probiotics (<i>B. Infantis</i> 4,8.10 ⁵ CFU/g) (24,0%MG)	Poudre de lait infantile épaissie actigest 0-6mois (<i>B. Infantis</i> 4,8.10 ⁵ CFU/g) (24,0%MG)	+p	+p	+p	+p	+	⑤	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	b		
2020	2919	Infant formula with probiotics (<i>B. Infantis</i> 4,0.10 ⁶ CFU/g) (22,0%MG)	Poudre de lait infantile système immunitaire (<i>B. Infantis</i> 4,0.10 ⁶ CFU/g) (22,0%MG)	+p	+p	+p	+p	+	⑤	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	b		
2020	3022	Infant cereals with probiotics (<i>B. lactis</i> 4,5.10 ⁵ CFU/g)	Céréales infantiles avec probiotiques, vanille + 10 mois (<i>B. lactis</i> 4,5.10 ⁵ CFU/g)	+p	+p	+p	+p	+	④	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	b		
2020	3023	Infant cereals with probiotics (<i>B. lactis</i> 4,6.10 ⁵ CFU/g)	Céréales infantiles avec probiotiques, saveur biscuit + 6 mois (<i>B. lactis</i> 4,6.10 ⁵ CFU/g)	+p	+p	+p	+p	+	④	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	b		
2020	3024	Infant cereals with probiotics (<i>B. lactis</i> 3,0.10 ⁵ CFU/g)	Céréales infantiles avec probiotiques, vanille sans sucre ajouté + 6 mois (<i>B. lactis</i> 3,0.10 ⁵ CFU/g)	+p	+p	+p	+p	+	④	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	b		
2020	3025	Infant cereals with probiotics (<i>B. lactis</i> 8,0.10 ⁵ CFU/g)	Céréales infantiles avec probiotiques, avoine complet et blé, +6 mois (<i>B. lactis</i> 8,0.10 ⁵ CFU/g)	+p	+p	+p	+p	+	④	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	b		

INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS INCLUDING INGREDIENTS (50 and 375 g)																							
Year of analysis	Sample No	Product	Product (in French)	Reference method ISO 6579-1*						Alternative method: IRIS <i>Salmonella</i> ®												Category	Type
				Typical colonies				Result	Protocol	Salmonella Enrichissement broth + supplement CSD - 16h or 18h at 41.5°C													
				RVS		MKTTn				IRIS for 21h at 37°C								IRIS after storage (Enrichment) for 72h at 5°C ± 3°C					
				XLD	Compass <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Negative or discordant samples ISO 16140-2	Result	Agreement 16h or 18h	Typical colonies	Confirmation		Result	Agreement 72h		
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	Tests ISO 6579-1					Latex OXOID	Latex CONFIRM <i>Salmonella</i>				
2020	3026	Infant cereals with probiotics (<i>B. lactis</i> 4,1.10 ⁵ CFU/g)	Céréales infantiles avec probiotiques, saveur noisettes biscuit, +12 mois (<i>B. lactis</i> 4,1.10 ⁵ CFU/g)	+p	+p	+p	+p	+	④	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	b
2020	3027	Infant cereals with probiotics (<i>B. lactis</i> 3,5.10 ⁵ CFU/g)	Céréales infantiles avec probiotiques, 5 Céréales, + 6 mois (<i>B. lactis</i> 3,5.10 ⁵ CFU/g)	+p	+p	+p	+p	+	④	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	b
2020	3028	Infant cereals with probiotics (<i>B. lactis</i> 4,1.10 ⁵ CFU/g)	Céréales infantiles avec probiotiques, chocolat au lait saveur biscuit +12 mois (<i>B. lactis</i> 4,1.10 ⁵ CFU/g)	+p	+p	+p	+p	+	④	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	b
2020	3029	Infant cereals with probiotics (<i>B. lactis</i> 3,0.10 ⁶ CFU/g)	Céréales infantiles avec probiotiques, cacao sans sucre ajouté, + 6mois (<i>B. lactis</i> 3,0.10 ⁶ CFU/g)	+p	+p	+p	+p	+	④	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	b
2020	3030	Infant cereals with probiotics (<i>B. lactis</i> 1,0.10 ⁷ CFU/g)	Céréales infantiles avec probiotiques, miel + 8mois (<i>B. lactis</i> 1,0.10 ⁷ CFU/g)	+p (H2S-)	+p	+p (H2S-)	+p	+	④	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	b
2020	3031	Infant cereals with probiotics (<i>B. lactis</i> 5,6.10 ⁶ CFU/g)	Céréales infantiles avec probiotiques, avoine complète et blé (<i>B. lactis</i> 5,6.10 ⁶ CFU/g)	+p (H2S-)	+p	+p (H2S-)	+p	+	④	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	b
2020	2137	Sodium caseinate	Caseinate de sodium	st	st	st	st	-	④	st	/	/	/	-	-	NA						10	c
2020	2138	Milk protein isolate	Isolat de protéine de lait	st	st	st	st	-	④	-	/	/	/	-	-	NA						10	c
2020	2139	Maltodextrin	Maltodextrine	+p (H2S-)	+p	+p (H2S-)	+p	+	④	st	/	/	/	-	-	ND	st	/	/	-	ND	10	c
2020	2140	Whey	Lactosерum	st	st	st	st	-	④	-	/	/	/	-	-	NA						10	c
2020	2141	Maltodextrine	Maltodextrine	+p	+p	+p	+p	+	④	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	c
2020	2142	Whey	Lactosерum	st	st	st	st	-	④	+p	/	+	+	/	+	PD	+p	/	+	+	PD	10	c
2020	2143	Sodium caseinate	Caseinate de sodium	-	st	-	st	-	④	st	/	/	/	-	-	NA						10	c
2020	2144	Milk protein isolate	Isolat de protéine de lait	-	-	-	-	-	④	-	/	/	/	-	-	NA						10	c
2020	2145	Maltodextrin	Maltodextrine	-	st	-	st	-	④	-	/	/	/	-	-	NA						10	c
2020	2146	Whey	Lactosерum	st	st	st	st	-	④	-	/	/	/	-	-	NA						10	c
2020	2147	Maltodextrin	Maltodextrine	st	st	st	st	-	④	-	/	/	/	-	-	NA						10	c
2020	2148	Whey	Lactosерum	-	st	st	st	-	④	-	/	/	/	-	-	NA						10	c
2020	2416	Milk protein isolate	Isolat de protéines de lactosерum	st	st	st	st	-	⑤	+M	/	+	+	/	+	PD	+M	/	+	+	PD	10	c
2020	2417	Whey	Lactosерum	+p	+p	+p	+p	+	⑤	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	c
2020	2418	Maltodextrin	Maltodextrine	st	st	st	st	-	⑤	+p	/	+	+	/	+	PD	+p	/	+	+	PD	10	c

INFANT FORMULA AND INFANT CEREALS WITH OR WITHOUT PROBIOTICS INCLUDING INGREDIENTS (50 and 375 g)																							
Year of analysis	Sample No	Product	Product (in French)	Reference method ISO 6579-1*						Alternative method: IRIS <i>Salmonella</i> ®												Category	Type
				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD - 16h or 18h at 41.5°C													
				RVS		MKTTn				IRIS for 21h at 37°C							IRIS after storage (Enrichment) for 72h at 5°C ± 3°C						
				XLD	Compass <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Negative or discordant samples ISO 16140-2	Result	Agreement 16h or 18h	Typical colonies	Confirmation		Result	Agreement 72h		
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	Tests ISO 6579-1					Latex OXOID	Latex CONFIRM <i>Salmonella</i>				
2020	2419	Whey permeat	Permeate de lactoserum	+p	+p	+p	+p	+	⑤	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	c
2020	2420	Maltodextrin	Maltodextrine	+p	+p	+p	+p	+	⑤	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	c
2020	2421	Native starch	Amidon natif	st	st	st	st	-	⑤	st	/	/	/	-	-	NA	st	/	/	-	NA	10	c
2020	2422	Sodium caseinate	Caseinate de sodium	st	st	st	st	-	⑤	+p	/	+	+	/	+	PD	+p	/	+	+	PD	10	c
2020	2423	Milk protein isolate	Isolat de protéine de lait	+p	+p	+p	+p	+	⑤	+p	/	+	+	/	+	PA	+1/2	/	+	+	PA	10	c
2020	2424	Distarch phosphate	Phosphate de diamidon	+p	+p	+p	+p	+	⑤	st	/	/	/	-	-	ND	st	/	/	-	ND	10	c
2020	2425	Modified starch	Amidon modifié	+p	+p	+p	+p	+	⑤	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	c
2020	2426	Distarch phosphate	Phosphate de diamidon	st	st	st	st	-	⑤	+p	/	+	+	/	+	PD	+p	/	+	+	PD	10	c
2020	2427	Maize starch	Amidon de maïs	st	st	st	st	-	⑤	+p	/	+	+	/	+	PD	+p	/	+	+	PD	10	c
2020	2428	Whey protein isolate	Isolat de protéines de lactoserum	st	st	st	st	-	⑤	-	/	/	/	-	-	NA						10	c
2020	2429	Whey	Lactoserum	st	st	st	st	-	⑤	st	/	/	/	-	-	NA						10	c
2020	2430	Maltodextrin	Maltodextrine	-	-	-	-	-	⑤	st	/	/	/	-	-	NA						10	c
2020	2431	Whey permeat	Permeate de lactoserum	-	-	-	-	-	⑤	st	/	/	/	-	-	NA						10	c
2020	2432	Maltodextrin	Maltodextrine	-	-	-	-	-	⑤	-	/	/	/	-	-	NA						10	c
2020	2433	Native starch	Amidon natif	st	st	st	st	-	⑤	-	/	/	/	-	-	NA						10	c
2020	2434	Sodium caseinate	Caseinate de sodium	st	st	st	st	-	⑤	st	/	/	/	-	-	NA						10	c
2020	2435	Milk protein isolate	Isolat de protéine de lait	st	st	st	st	-	⑤	-	/	/	/	-	-	NA						10	c
2020	2436	Distarch phosphate	Phosphate de diamidon	st	st	st	st	-	⑤	st	/	/	/	-	-	NA						10	c
2020	2437	Modified starch	Amidon modifié	-	st	st	st	-	⑤	st	/	/	/	-	-	NA						10	c
2020	2438	Distarch phosphate	Phosphate de diamidon	st	st	st	st	-	⑤	st	/	/	/	-	-	NA						10	c
2020	2439	Maize starch	Amidon de maïs	st	st	st	st	-	⑤	st	/	/	/	-	-	NA						10	c
2020	2784	Starch phosphate	Phosphate de diamidon	st	st	st	st	-	④	st	/	/	/	-	-	NA						10	c
2020	2785	Strach phostphate	Phosphate de diamidon	st	st	st	st	-	④	st	/	/	/	-	-	NA						10	c
2020	2786	Starch	Amidon natif	st	st	st	st	-	④	st	/	/	/	-	-	NA						10	c
2020	2787	Starch	Amidon natif	st	st	st	st	-	④	st	/	/	/	-	-	NA						10	c
2020	2788	Corn starch	Amidon de maïs	st	st	st	st	-	④	st	/	/	/	-	-	NA						10	c
2020	2789	Corn starch	Amidon de maïs	st	st	st	st	-	④	-	/	/	/	-	-	NA						10	c
2020	2790	Whey permeat	Pemeate de lactoserum	+p	+p	+p	+p	+	④	st	/	/	/	-	-	ND	st	/	/	-	ND	10	c
2020	2791	NFDM	NFDM	+p	+p	+p	+p	+	④	+p	/	+	+	/	+	PA	+p	/	+	+	PA	10	c
2020	2792	NFDM	NFDM	-	st	st	st	-	④	-	/	/	/	-	-	NA						10	c
2020	2793	NFDM	NFDM	st	st	st	st	-	④	+p	/	+	+	/	+	PD	+p	/	+	+	PD	10	c
2020	2794	NFDM	NFDM	st	st	st	st	-	④	+(15)	/	+	+	/	+	PD	+p	/	+	+	PD	10	c

PRODUCTION ENVIRONMENTAL SAMPLES (50 g or surface)																								
Year of analysis	Sample No	Product	Product (in French)	Reference methods: ISO 6579 or ISO 6579-1♦						Alternative method: IRIS <i>Salmonella</i> ®													Category	Type
				Typical colonies				Result	Protocol	Salmonella Enrichissement broth + supplement CSD - 16h at 41.5°C														
				RVS		MKTTn				IRIS for 21h at 37°C								IRIS after storage (Enrichment) for 72h at 5°C ± 3°C						
				XLD	Compass <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Negative or discordant samples ISO 16140-2	Result	Agreement 16h or 18h	Typical colonies	Confirmation		Result	Agreement 72h			
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	Tests ISO 6579-1					Latex OXOID	Latex CONFIRM <i>Salmonella</i>					
2020	3450	Wipe (dairy industry)	Lingette paillese découpe fromage + lait (production produits laitiers)	+M	+m	+1/2	+M	+	⑥	+1/2	/	+	+	/	+	PA	+m	/	+	+	PA	11	a	
2020	3451	Wipe (dairy industry)	Lingette outils découpe fromage (production produits laitiers)	+M	+p	+M	+M	+	⑥	+M	/	+	+	/	+	PA	+1/2	/	+	+	PA	11	a	
2020	3452	Wipe (dairy industry)	Lingette avant nettoyage sol atelier (industrie produits laitiers)	+p	+p	+p	+p	+	⑥	+M	/	+	+	/	+	PA	+M	/	+	+	PA	11	a	
2020	3453	Wipe (dairy industry)	Lingette avant nettoyage table démoulage (chèvrerie)	+M	+p	+p	+M	+	⑥	+M	/	+	+	/	+	PA	+M	/	+	+	PA	11	a	
2020	3454	Sponge (meat industry)	Eponge abattoir sol propre (industrie produits carnés)	-	-	-	-	-	⑥	+1/2	/	+	+	/	+	PD	+M	/	+	+	PD	11	a	
2020	3455	Wipe (dairy industry)	Lingette sol atelier en cours de process (industrie produits laitiers)	-	-	-	st	-	⑥	-	/	/	/	-	-	NA	/					11	a	
2020	3456	Wipe (dairy industry)	Lingette bloc moule FAB1 démoulage, avant nettoyage (chèvrerie)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA	/					11	a	
2020	3457	Wipe (dairy industry)	Lingette bloc moule FAB4 démoulage, avant nettoyage (chèvrerie)	-	-	-	st	-	⑥	-	/	/	/	-	-	NA	/					11	a	
2020	3458	Sponge (dairy industry)	Eponge sol zone travaux avant nettoyage (industrie produits laitiers)	st	st	-	st	-	⑥	-	/	/	/	-	-	NA	/					11	a	
2020	3459	Wipe (dairy industry)	Lingette sol atelier en cours de process avant nettoyage (industrie produits laitiers)	st	st	st	st	-	⑥	st	/	/	/	st	-	NA	/					11	a	
2020	3743	Swab after cleaning process	Ecouvillon après nettoyage, mélangeur (production glace)	st	st	st	st	-	⑥	st	/	/	/	-	-	NA						11	a	
2020	3744	Swab after cleaning process	Ecouvillon après nettoyage, machine glace (production glace)	st	st	st	st	-	⑥	st	/	/	/	-	-	NA						11	a	
2020	3745	Swab after cleaning process	Ecouvillon après nettoyage, cutter (production glace)	st	st	st	st	-	⑥	st	/	/	/	-	-	NA						11	a	
2020	3746	Wipe after cleaning process (dairy industry)	Lingette après nettoyage, bonde FAB-1 pasto (Chèvrerie)	+M	+M	+M	+p	+	⑥	+M	/	+	+	-	+	PA	+M	/	+	+	PA	11	a	
2020	3747	Wipe after cleaning process (dairy industry)	Lingette après nettoyage, bonde FAB-2 pasto (Chèvrerie)	+M	+M	+M	+p	+	⑥	+1/2	/	+	+	/	+	PA	+M	/	+	+	PA	11	a	

♦ Analyses performed according to the COFRAC accreditation

PRODUCTION ENVIRONMENTAL SAMPLES (50 g or surface)																								
Year of analysis	Sample No	Product	Product (in French)	Reference methods: ISO 6579 or ISO 6579-1*						Alternative method: IRIS <i>Salmonella</i> ®													Category	Type
				Typical colonies				Result	Protocol	Salmonella Enrichissement broth + supplement CSD - 16h at 41.5°C														
				RVS		MKTTn				IRIS for 21h at 37°C								IRIS after storage (Enrichment) for 72h at 5°C ± 3°C						
				XLD	Compass <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Negative or discordant samples ISO 16140-2	Result	Agreement 16h or 18h	Typical colonies	Confirmation		Result	Agreement 72h			
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	Tests ISO 6579-1					Latex OXOID	Latex CONFIRM <i>Salmonella</i>					
2020	3748	Wipe after cleaning process (dairy industry)	Lingette après nettoyage, bonde FAB-4 pasto (Chèvrerie)	+p	+p	+p	+p	+	⑥	+p	/	+	+	/	+	PA	+p	/	0	+	PA	11	a	
2020	3749	Wipe after cleaning process (dairy industry)	Lingette après nettoyage, table FAB-2 pasto (Chèvrerie)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA						11	a	
2020	3750	Wipe (poultry meat industry)	Eponge avant nettoyage, ustensiles TAB8 (production jambon de volaille)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA						11	a	
2020	3751	Wipe (poultry meat industry)	Eponge avant nettoyage, TAB8 sous vide (production jambon de volaille)	st	st	st	st	-	⑥	-	/	/	/	-	-	NA						11	a	
2020	3752	Wipe (poultry meat industry)	Eponge avant nettoyage, clippeuse (production jambon de volaille)	st	st	st	st	-	⑥	st	/	/	/	-	-	NA						11	a	
2020	3857	Wipe (dairy industry)	Lingette table démoulage avant nettoyage (chèvrerie)	+p	+p	+p	+p	+	⑥	+p	/	+	+	/	+	PA	+p	/	+	+	PA	11	a	
2020	3858	Wipe (dairy industry)	Lingette cuve inox poussier hache avant nettoyage (chèvrerie)	st	st	st	st	-	⑥	st	/	/	/	-	-	NA	st	/	/	-	NA	11	a	
2020	3859	Wipe (dairy industry)	Lingette sol atelier après nettoyage (industrie de produits laitiers)	+p	+p	+p	+p	+	⑥	+p	/	+	+	/	+	PA	+p	/	+	+	PA	11	a	
2020	3862	Wipe	Eponge cutter vertical après nettoyage (production de glace)	+p	+p	+p	+p	+	⑥	+p	/	+	+	/	+	PA	+p	/	+	+	PA	11	a	
2020	3460	Rinse water (dairy industry)	Eau de rinçage après démoulage FAB1 (chèvrerie)	st	st	st	st	-	⑥	+p	/	+	+	/	+	PD	+p	/	+	+	PD	11	b	
2020	3461	Rinse water (dairy industry)	Eau de rinçage après démoulage FAB1 (chèvrerie)	+p	+p	+p	+p	+	⑥	st	/	/	/	st	-	ND	st	/	/	-	ND	11	b	
2020	3462	Rinse water (dairy industry)	Eau de rinçage après démoulage FAB1 (chèvrerie)	st	st	st	st	-	⑥	st	/	/	/	st	-	NA	/					11	b	
2020	3463	Rinse water (dairy industry)	Eau de rinçage après démoulage FAB1 (chèvrerie)	st	st	st	st	-	⑥	st	/	/	/	st	-	NA	st	/	/	-	NA	11	b	
2020	3464	Rinse water (dairy industry)	Eau de rinçage après démoulage FAB2 (chèvrerie)	+p	+M	+M	+M	+	⑥	+1/2	/	+	+	/	+	PA	+M	/	+	+	PA	11	b	
2020	3465	Rinse water (dairy industry)	Eau de rinçage après démoulage FAB2 (chèvrerie)	+p	+M	+M	+M	+	⑥	+M	/	+	+	/	+	PA	/					11	b	
2020	3466	Rinse water (dairy industry)	Eau de rinçage après démoulage FAB2 (chèvrerie)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA	st	/	/	-	NA	11	b	

PRODUCTION ENVIRONMENTAL SAMPLES (50 g or surface)																									
Year of analysis	Sample No	Product	Product (in French)	Reference methods: ISO 6579 or ISO 6579-1*						Alternative method: IRIS <i>Salmonella</i> ®												Category	Type		
				Typical colonies				Result	Protocol	<i>Salmonella</i> Enrichissement broth + supplement CSD - 16h at 41.5°C															
				RVS		MKTTn				IRIS for 21h at 37°C								IRIS after storage (Enrichment) for 72h at 5°C ± 3°C							
				XLD	Compass <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Negative or discordant samples ISO 16140-2	Result	Agreement 16h or 18h	Typical colonies	Confirmation		Result	Agreement 72h				
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	Tests ISO 6579-1					Latex OXOID	Latex CONFIRM <i>Salmonella</i>						
2020	3467	Rinse water (dairy industry)	Eau de rinçage après démoulage FAB2 (chèvrerie)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA	/					11	b		
2020	3753	Process water (poultry meat industry)	Eau de process découpe volaille (production jambon de dinde)	+p	+p	+p	+p	+	⑥	-	/	/	/	-	-	ND	-	/	/	-	ND	11	b		
2020	3754	Process water (poultry meat industry)	Eau de process cutter volaille (production jambon de dinde)	+M	+p	+p	+p	+	⑥	+p	/	+	+	/	+	PA	+p	/	+	+	PA	11	b		
2020	3755	Rinse water	Eau de rinçage pailleasse (production de glace)	st	st	st	st	-	⑥	-	/	/	/	-	-	NA						11	b		
2020	3756	Rinse water	Eau de rinçage cutter vertical (production de glace)	+M	+p	+M	+p	+	⑥	st	/	/	/	-	-	ND	st	/	/	-	ND	11	b		
2020	3757	Rinse water	Eau de rinçage mélangeuse (production de glace)	+M	+M	+M	+M	+	⑥	+p	/	+	+	/	+	PA	+M	/	+	+	PA	11	b		
2020	3758	Process water (meat industry)	Eau de process lave-botte (industrie viande)	st	st	st	st	-	⑥	st	/	/	/	-	-	NA						11	b		
2020	3759	Process water (poultry meat industry)	Eau de process, découpe volaille (production jambon de dinde)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA						11	b		
2020	3760	Process water (poultry meat industry)	Eau de process, cutter (production jambon de dinde)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA						11	b		
2020	3761	Rinse water	Eau de rinçage pailleasse (production de glace)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA						11	b		
2020	3762	Rinse water	Eau de rinçage cutter vertical (production de glace)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA						11	b		
2020	3763	Rinse water	Eau de rinçage mélangeuse (production de glace)	-	-	-	st	-	⑥	st	/	/	/	-	-	NA						11	b		
2020	3764	Rinse water (meat industry)	Eau de process lave botte (industrie viande)	st	st	st	st	-	⑥	st	/	/	/	-	-	NA						11	b		
2020	3863	Process water (vegetables industry)	Eau de process veggie (production végétaux)	+p	+p	+p	+p	+	⑥	+p	/	+	+	/	+	PA	+p	/	-	+	PA	11	b		
2020	3864	Rinse water (poultry meat industry)	Eau de rinçage (production de jambon de volaille de dinde)	+M	+M	+M	+M	+	⑥	+p	/	+	+	/	+	PA	+p	/	+	+	PA	11	b		
2020	3865	Process water (pastry industry)	Eau de process (production de madeleine)	+p	+p	+p	+p	+	⑥	+p	/	+	+	/	+	PA	+p	/	+	+	PA	11	b		
2020	3468	Waste (meat industry)	Déchets porc (industrie produits carnés)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA	/					11	c		
2020	3469	Waste (meat industry)	Déchet porc (industrie produits carnés)	+M	+M	+M	+p	+	⑥	+1/2	/	+	+	/	+	PA	+M	/	+	+	PA	11	c		
2020	3470	Waste (meat industry)	Déchet découpe boeuf (industrie produits carnés)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA						11	c		

PRODUCTION ENVIRONMENTAL SAMPLES (50 g or surface)																									
Year of analysis	Sample No	Product	Product (in French)	Reference methods: ISO 6579 or ISO 6579-1*						Alternative method: IRIS <i>Salmonella</i> ®														Category	Type
				Typical colonies				Result	Protocol	Salmonella Enrichissement broth + supplement CSD - 16h at 41.5°C															
				RVS		MKTTn				IRIS for 21h at 37°C								IRIS after storage (Enrichment) for 72h at 5°C ± 3°C							
				XLD	Compass <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Negative or discordant samples ISO 16140-2	Result	Agreement 16h or 18h	Typical colonies	Confirmation		Result	Agreement 72h				
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	Tests ISO 6579-1					Latex OXOID	Latex CONFIRM <i>Salmonella</i>						
2020	3471	Waste (meat industry)	Déchét découpe boeuf (industrie produits carnés)	+m	+1/2	+1/2	+M	+	⑥	+m	/	+	+	/	+	PA	+m	/	+	+	PA	11	c		
2020	3472	Waste (meat industry)	Déchét viande veau (industrie produits carnés)	st	st	st	st	-	⑥	-	/	/	/	-	-	NA						11	c		
2020	3473	Waste (meat industry)	Déchét viande veau (industrie produits carnés)	+p	+p	+p	+p	+	⑥	+p	/	+	+	/	+	PA	+p	/	0	+	PA	11	c		
2020	3672	Dusts (dairy industry)	Poussières aspirateur (laitier)	st	st	st	st	-	⑥	+p	/	+	+	/	+	PD	+p	/	-	+	PD	11	c		
2020	3673	Dusts (dairy industry)	Poussières aspirateur (laitier)	+p	+p	+p	+p	+	⑥	+p	/	+	+	/	+	PA	+p(6)	/	0	+	PA	11	c		
2020	3674	Dusts (dairy industry)	Poussières aspirateur (laitier)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA						11	c		
2020	3675	Dusts (dairy industry)	Poussières aspirateur (laitier)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA						11	c		
2020	3866	Wastes (ice cream)	Déchét de glace vanille (production de glace)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA						11	c		
2020	3867	Wastes (ice cream)	Déchét mix crème glacée avant glaçage (production de glace)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA						11	c		
2020	4272	Vacuum cleaner dusts (dairy industry)	Poussière d'aspirateur tour lait niveau 7 n°23 (industrie produits laitiers)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA						11	c		
2020	4273	Vacuum cleaner dusts (dairy industry)	Poussière d'aspirateur GMP ensacheuse n°22 (industrie produits laitiers)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA						11	c		
2020	4274	Vacuum cleaner dusts (dairy industry)	Poussière d'aspirateur poudre de lait GMP sérum n°21 (industrie produits laitiers)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA						11	c		
2020	4275	Vacuum cleaner dusts (dairy industry)	Poussière d'aspirateur poudre de lait tour sérum niveau 3 n°26 (industrie produits laitiers)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA						11	c		
2020	4276	Vacuum cleaner dusts (dairy industry)	Poussière d'aspirateur poudre de lait tour sérum niveau 5 n°24 (industrie produits laitiers)	-	-	-	-	-	⑥	-	/	/	/	-	-	NA						11	c		
2020	4277	Vacuum cleaner dusts (dairy industry)	Poussière d'aspirateur poudre de lait GMP lait n°20 (industrie produits laitiers)	+M	+m	+M	+p	+	⑥	+M	/	+	+	/	+	PA	+M	/	+	+	PA	11	c		
2020	4278	Vacuum cleaner dusts (dairy industry)	Poussière résidu de poudre de sérum, tour sérum n°31 (industrie produits laitiers)	+M	+M	+M	+M	+	⑥	+M	/	+	+	/	+	PA	+M	/	0	+	PA	11	c		
2020	4279	Milk powder wastes	Déchét poudre de lait, mélange poubelle n°5 (industrie produits laitiers)	+p	+p	+p	+p	+	⑥	+p	/	+	+	/	+	PA	+p	/	+	+	PA	11	c		

PRODUCTION ENVIRONMENTAL SAMPLES (50 g or surface)																							
Year of analysis	Sample No	Product	Product (in French)	Reference methods: ISO 6579 or ISO 6579-1*						Alternative method: IRIS <i>Salmonella</i> ®												Category	Type
				Typical colonies				Result	Protocol	Salmonella Enrichissement broth + supplement CSD - 16h at 41.5°C													
				RVS		MKTTn				IRIS for 21h at 37°C								IRIS after storage (Enrichment) for 72h at 5°C ± 3°C					
				XLD	Compass <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation			Negative or discordant samples ISO 16140-2	Result	Agreement 16h or 18h	Typical colonies	Confirmation		Result	Agreement 72h		
											Latex OXOID	Latex CONFIRM <i>Salmonella</i>	Tests ISO 6579-1					Latex OXOID	Latex CONFIRM <i>Salmonella</i>				
2020	4280	Milk powder wastes	Déchet poudre de lait, échantillonneur n°6 (industrie produits laitiers)	+p	+p	+p	+p	+	⑥	+p	/	+	+	/	+	PA	+p	/	+	+	PA	11	c
2020	4281	Vacuum cleaner dusts (dairy industry)	Poussière d'aspirateur n°7 (industrie produits laitiers)	-	-	-	-	-	⑥	+md	/	+	+	/	+	PD	+m	/	+	+	PD	11	c

Appendix 5 – Relative level of detection study: raw data

Matrix: Minced beef

Strain: *Salmonella* Typhimurium A00C060Aerobic mesophilic flora: $4,8 \cdot 10^3/g$

Sample No	Level	Inoculation level (CFU/25g)	Reference method: ISO 6579*					Alternative method: IRIS <i>Salmonella</i>										
			Typical colonies				Result	Positive/ Total	<i>Salmonella</i> Enrichissement supplemented incubated 16 h at 41.5°C			Result	Positive/ Total	<i>Salmonella</i> Enrichissement supplemented incubated 24 h at 41.5°C			Result	Positive/ Total
			RVS		MKTTn				Typical colonies	Confirmation Latex OXOID	Confirmation latex CONFIRM <i>Salmonella</i>			Typical colonies	Confirmation Latex OXOID	Confirmation latex CONFIRM <i>Salmonella</i>		
			XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>												
1265	0	/	-	-	-	-	-	0/6	-	/	/	-	0/6	-	/	/	-	0/6
1266			-	-	-	-	-		-	/	/	-		-	/	/	-	
1267			-	-	-	-	-		-	/	/	-		-	/	/	-	
1268			-	-	-	-	-		-	/	/	-		-	/	/	-	
1269			-	-	-	-	-		-	/	/	-		-	/	/	-	
1270			-	-	-	-	-		-	/	/	-		-	/	/	-	
1271	1	0,2	-	-	-	-	-	0/6	-	/	/	-	0/6	-	/	/	-	0/6
1272			-	-	-	-	-		-	/	/	-		-	/	/	-	
1273			-	-	-	-	-		-	/	/	-		-	/	/	-	
1274			-	-	-	-	-		-	/	/	-		-	/	/	-	
1275			-	-	-	-	-		-	/	/	-		-	/	/	-	
1276			-	-	-	-	-		-	/	/	-		-	/	/	-	
1277	2	0,3	-	-	-	-	-	2/6	-	/	/	-	0/6	-	/	/	-	0/6
1278			-	-	-	-	-		-	/	/	-		-	/	/	-	
1279			+	+	+	+	+		-	/	/	-		-	/	/	-	
1280			-	-	-	-	-		-	/	/	-		-	/	/	-	
1281			+	+	+	+	+		-	/	/	-		-	/	/	-	
1282			-	-	-	-	-		-	/	/	-		-	/	/	-	
1283	3	0,6	-	-	-	-	-	4/6	+	+	+	+	4/6	+	+	+	+	4/6
1284			+	+	+	+	+		-	/	/	-		-	/	/	-	
1285			-	-	-	-	-		+	+	+	+		+	+	+	+	
1286			+	+	+	+	+		+	+	+	+		+	+	+	+	
1287			+	+	+	+	+		+	+	+	+		+	+	+	+	
1288			+	+	+	+	+		-	/	/	-		-	/	/	-	
1289	4	1,5	+	+	+	+	+	6/6	+	+	+	+	5/6	+	+	+	+	5/6
1290			+	+	+	+	+		+	+	+	+		+	+	+	+	
1291			+	+	+	+	+		+	+	+	+		+	+	+	+	
1292			+	+	+	+	+		+	+	+	+		+	+	+	+	
1293			+	+	+	+	+		-	/	/	-		-	/	/	-	
1294			+	+	+	+	+		+	+	+	+		+	+	+	+	

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

IRIS *Salmonella*

Matrix: Raw milk
 Strain: *Salmonella* Infantis 401B
 Aerobic mesophilic flora: $1,7 \cdot 10^4$ /ml

Sample No	Level	Inoculation level (CFU/25g)	Reference method: ISO 6579*					Alternative method: IRIS <i>Salmonella</i>										
			Typical colonies				Result	Positive/ Total	<i>Salmonella</i> Enrichissement supplemented incubated 16 H at 41.5°C			Result	Positive/ Total	<i>Salmonella</i> Enrichissement supplemented incubated 24 H at 41.5°C			Result	Positive/ Total
			RVS		MKTTn				Typical colonies	Confirmation Latex OXOID	Confirmation latex CONFIRM <i>Salmonella</i>			Typical colonies	Confirmation Latex OXOID	Confirmation latex CONFIRM <i>Salmonella</i>		
			XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>												
1514	0	/	-	-	-	-	-	0/6	-	/	/	-	0/6	-	/	/	-	0/6
1515			-	-	-	-	-		-	/	/	-		-	/	/	-	
1516			-	-	-	-	-		-	/	/	-		-	/	/	-	
1517			-	-	-	-	-		-	/	/	-		-	/	/	-	
1518			-	-	-	-	-		-	/	/	-		-	/	/	-	
1519			-	-	-	-	-		-	/	/	-		-	/	/	-	
1520	1	0,5	-	-	-	-	-	4/6	-	/	/	-	2/6	-	/	/	-	2/6
1521			-	-	-	-	-		+	+	+	+		+	+	+	+	
1522			+	+	+	+	+		-	/	/	-		-	/	/	-	
1523			+	+	+	+	+		-	/	/	-		-	/	/	-	
1524			-	+	-	+	+		+	+	+	+		+	+	+	+	
1525			+	+	+	+	+		-	/	/	-		-	/	/	-	
1526	2	1	-	-	-	-	-	5/6	+	+	+	+	3/6	+	+	+	+	3/6
1527			+	+	+	+	+		-	/	/	-		-	/	/	-	
1528			+	+	-	+	+		-	/	/	-		-	/	/	-	
1529			+	+	+	+	+		+	+	+	+		+	+	+	+	
1530			+	+	-	+	+		+	+	+	+		+	+	+	+	
1531			+	+	-	+	+		-	/	/	-		-	/	/	-	
1532	3	2	-	-	-	-	-	4/6	+	+	+	+	5/6	+	+	+	+	5/6
1533			+	+	-	+	+		+	+	+	+		+	+	+	+	
1534			+	+	+	+	+		-	/	/	-		-	/	/	-	
1535			+	+	+	+	+		+	+	+	+		+	+	+	+	
1536			+	+	-	+	+		+	+	+	+		+	+	+	+	
1537			-	-	-	-	-		+	+	+	+		+	+	+	+	
1538	4	4,9	+	+	-	+	+	6/6	+	+	+	+	6/6	+	+	+	+	6/6
1539			+	+	+	+	+		+	+	+	+		+	+	+	+	
1540			+	+	+	+	+		+	+	+	+		+	+	+	+	
1541			+	+	+	+	+		+	+	+	+		+	+	+	+	
1542			+	+	+	+	+		+	+	+	+		+	+	+	+	
1543			+	+	+	+	+		+	+	+	+		+	+	+	+	

* Analyses performed according to the COFRAC accreditation

Matrix:Coalfish

Strain:Salmonella Derby Ad1093

Aerobic mesophilic flora:8,6.10⁵/g

Sample No	Level	Inoculation level (CFU/25g)	Reference method: ISO 6579♦						Alternative method: IRIS Salmonella									
			Typical colonies				Result	Positive/ Total	Salmonella Enrichissement supplemented incubated 16 H at 41.5°C			Result	Positive/ Total	Salmonella Enrichissement supplemented incubated 24 H at 41.5°C			Result	Positive Total
			RVS		MKTTn				Typical colonies	Confirmation Latex OXOID	Confirmation Latex CONFIRM Salmonella			Typical colonies	Confirmation Latex OXOID	Confirmation latex CONFIRM Salmonella		
			XLD	COMPASS Salmonella	XLD	COMPASS Salmonella												
1295	0	/	-	-	-	-	-	0/6	-	/	/	-	0/6	-	/	/	-	0/6
1296			-	-	-	-	-		-	/	/	-		-	/	/	-	
1297			-	-	-	-	-		-	/	/	-		-	/	/	-	
1298			-	-	-	-	-		-	/	/	-		-	/	/	-	
1299			-	-	-	-	-		-	/	/	-		-	/	/	-	
1300			-	-	-	-	-		-	/	/	-		-	/	/	-	
1301	1	0,3	-	-	-	-	-	1/6	-	/	/	-	3/6	-	/	/	-	3/6
1302			+	+	+	+	+		+	+	+	+		+	+	+		
1303			-	-	-	-	-		-	/	/	-		-	/	/	-	
1304			-	-	-	-	-		-	/	/	-		-	/	/	-	
1305			-	-	-	-	-		+	+	+	+		+	+	+	+	
1306			-	-	-	-	-		+	+	+	+		+	+	+	+	
1307	2	0,6	+	+	+	+	+	2/6	+	+	+	+	4/6	+	+	+	+	4/6
1308			-	-	-	-	-		+	+	+	+		+	+	+		
1309			+	+	+	+	+		-	/	/	-		-	/	/	-	
1310			-	-	-	-	-		+	+	+	+		+	+	+	+	
1311			-	-	-	-	-		+	+	+	+		+	+	+	+	
1312			-	-	-	-	-		-	/	/	-		-	/	/	-	
1313	3	1,1	+	+	+	+	+	4/6	+	+	+	+	5/6	+	+	+	+	5/6
1314			+	+	+	+	+		+	+	+	+		+	+	+		
1315			-	-	-	-	-		+	+	+	+		+	+	+	+	
1316			+	+	+	+	+		+	+	+	+		+	+	+	+	
1317			-	-	-	-	-		+	+	+	+		+	+	+	+	
1318			+	+	+	+	+		-	/	/	-		-	/	/	-	
1319	4	2,2	+	+	+	+	+	6/6	+	+	+	+	4/6	+	+	+	+	4/6
1320			+	+	+	+	+		+	+	+	+		+	+	+		
1321			+	+	+	+	+		-	/	/	-		-	/	/	-	
1322			+	+	+	+	+		-	/	/	-		-	/	/	-	
1323			+	+	+	+	+		+	+	+	+		+	+	+	+	
1324			+	+	+	+	+		+	+	+	+		+	+	+	+	

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

IRIS Salmonella

Matrix: Baby leaves

Renewal 2019

 Strain: *Salmonella* Virchow Ad2569

 Aerobic mesophilic flora: $5.2 \cdot 10^7$ UFC/g

Sample No	Level	Inoculation level (CFU/25g)	Reference method: ISO 6579*					Alternative method: IRIS <i>Salmonella</i>												
			Typical colonies				Result	Positive/ Total	<i>Salmonella</i> Enrichissement supplemented incubated 16 H at 41.5°C				Result	Positive/ Total	<i>Salmonella</i> Enrichissement supplemented incubated 24 H at 41.5°C				Result	Positive/ Total
			RVS		MKTTn				Typical colonies	Confirmation Latex OXOID	Confirmation Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests			Typical colonies	Confirmation Latex OXOID	Confirmation Latex CONFIRM <i>Salmonella</i>	ISO 6579-1 tests		
			XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>														
5108	/	0	-	-	-	-	-	0/5	-	/	/	/	-	0/5	-	/	/	/	-	0/5
5109			-	-	-	-	-		-	/	/	/	-		-	/	/	/	-	
5110			-	-	-	-	-		-	/	/	/	-		-	/	/	/	-	
5111			-	-	-	-	-		-	/	/	/	-		-	/	/	/	-	
5112			-	-	-	-	-		-	/	/	/	-		-	/	/	/	-	
5113	Low	0,8	-	-	-	-	-	13/20	-	/	/	/	-	12/20	-	/	/	/	-	13/20
5114			-	+md	+m	+m	+		-	/	/	/	-		-	/	/	/	-	
5115			+m	+d	+m	+m	+		+m	+	+	+	+		+1/2	+	+	+	+	
5116			-	-	-	-	-		-	/	/	/	-		+m	+	+	+	+	
5117			-	+(1)	+m	+m	+		+m	+	+	+	+		+m	+	+	+	+	
5118			-	+md	+m	+m	+		-	/	/	/	-		-	/	/	/	-	
5119			+m	+md	+m	+m	+		+m	+	+	+	+		+m	+	+	+	+	
5120			-	-	-	-	-		-	/	/	/	-		-	/	/	/	-	
5121			-	-	-	-	-		+m	+	+	+	+		+m	+	+	+	+	
5122			-	-	-	-	-		-	/	/	/	-		-	/	/	/	-	
5123			+m	+md	+m	+m	+		-	/	/	/	-		-	/	/	/	-	
5124			+m	+md	+m	+m	+		-	/	/	/	-		-	/	/	/	-	
5125			-	-	-	-	-		+m	+	+	+	+		+M	+	+	+	+	
5126			-	-	+m	+m	+		+m	+	+	+	+		+M	+	+	+	+	
5127			+m	+md	+m	+m	+		+1/2	+	+	+	+		+M	+	+	+	+	
5128			-	-	-	-	-		+1/2	+	+	+	+		+1/2	+	+	+	+	
5129			+m	+md	+m	+m	+		+1/2	+	+	+	+		+1/2	+	+	+	+	
5130			+m	+md	+m	+m	+		+1/2	+	+	+	+		+m	+	+	+	+	
5131			+m	+md	+m	+m	+		+m	+	+	+	+		+m	+	+	+	+	
5132			+m	+md	+m	+m	+		+m	+	+	+	+		+m	+	+	+	+	
5133	High	1,6	+d(1)	+d(1)	+m	+m	+	4/5	-	/	/	/	-	2/5	-	/	/	/	-	2/5
5134			+m	+md	+m	+m	+		-	/	/	/	-		-	/	/	/	-	
5135			-	-	-	-	-		+m	+	+	+	+		+m	+	+	+	+	
5136			+m	+md	+m	+m	+		+1/2	+	+	+	+		+1/2	+	+	+	+	
5137			-	+md	+m	+m	+		-	/	/	/	-		-	/	/	/	-	

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

 IRIS *Salmonella*

Matrix:Liquid egg

Strain: *Salmonella* Enteritidis 657

Aerobic mesophilic flora: <200/g

Sample No	Level	Inoculation level (CFU/25g)	Reference method: ISO 6579*						Alternative method: IRIS <i>Salmonella</i>									
			Typical colonies				Result	Positive/ Total	<i>Salmonella</i> Enrichissement supplemented incubated 16 H at 41.5°C			Result	Positive/ Total	<i>Salmonella</i> Enrichissement supplemented incubated 24 H at 41.5°C			Result	Positive/ Total
			RVS		MKTTn				Typical colonies	Confirmation Latex OXOID	Confirmation Latex CONFIRM <i>Salmonella</i>			Typical colonies	Confirmation Latex OXOID	Confirmation Latex CONFIRM <i>Salmonella</i>		
			XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>												
2941	0	/	-st	-st	-st	-st	-	0/6	-st	/	/	-	0/6	-st	/	/	-	0/6
2942			-st	-st	-st	-st	-		-st	/	/	-		-st	/	/	-	
2943			-st	-st	-st	-st	-		-st	/	/	-		-st	/	/	-	
2944			-st	-st	-st	-st	-		-st	/	/	-		-st	/	/	-	
2945			-st	-st	-st	-st	-		-st	/	/	-		-st	/	/	-	
2946			-st	-st	-st	-st	-		-st	/	/	-		-st	/	/	-	
2947	1	1,0	+p	+p	+p	+p	+	5/6	-st	/	/	-	3/6	-st	/	/	-	3/6
2948			+p	+p	+p	+p	+		+p	+	+	+		+	+	+	+	
2949			+p	+p	+p	+p	+		-st	/	/	-		-st	/	/	-	
2950			+p	+p	+p	+p	+		+p	+	+	+		+p	+	+	+	
2951			+p	+p	+p	+p	+		+p	+	+	+		+p	+	+	+	
2952			-st	-st	-st	-st	-		-st	/	/	-		-st	/	/	-	
2953	2	1,9	+p	+p	+p	+p	+	5/6	+p	+	+	+	5/6	+p	+	+	+	5/6
2954			+p	+p	+p	+p	+		+p	+	+	+		+p	+	+	+	
2955			+p	+p	+p	+p	+		+p	+	+	+		+p	+	+	+	
2956			+p	+p	+p	+p	+		-st	/	/	-		-st	/	/	-	
2957			+p	+p	+p	+p	+		+p	+	+	+		+p	+	+	+	
2958			-st	-st	-st	-st	-		+ 1col	+	+	+		+p	+	+	+	
2959	3	3,9	+p	+p	+p	+p	+	6/6	+p	+	+	+	6/6	+p	+	+	+	6/6
2960			+p	+p	+p	+p	+		+p	+	+	+		+p	+	+	+	
2961			+p	+p	+p	+p	+		+p	+	+	+		+p	+	+	+	
2962			+p	+p	+p	+p	+		+p	+	+	+		+p	+	+	+	
2963			+p	+p	+p	+p	+		+p	+	+	+		+p	+	+	+	
2964			+p	+p	+p	+p	+		+p	+	+	+		+p	+	+	+	
2965	4	9,7	+p	+p	+p	+p	+	6/6	+p	+	+	+	6/6	+p	+	+	+	6/6
2966			+p	+p	+p	+p	+		+p	+	+	+		+p	+	+	+	
2967			+p	+p	+p	+p	+		+p	+	+	+		+p	+	+	+	
2968			+p	+p	+p	+p	+		+p	+	+	+		+p	+	+	+	
2969			+p	+p	+p	+p	+		+p	+	+	+		+p	+	+	+	
2970			+p	+p	+p	+p	+		+p	+	+	+		+p	+	+	+	

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

IRIS *Salmonella*

Matrix: Pellet for dog

Strain: *Salmonella* Agona A00V038

Aerobic mesophilic flora: $2,2 \cdot 10^3/\text{g}$

Sample No	Level	Inoculation level (CFU/25g)	Reference method: ISO 6579*						Alternative method: IRIS <i>Salmonella</i>									
			Typical colonies				Result	Positive/ Total	<i>Salmonella</i> Enrichissement supplemented incubated 16 H at 41.5°C			Result	Positive/ Total	<i>Salmonella</i> Enrichissement supplemented incubated 24 H at 41.5°C			Result	Positive/ Total
			RVS		MKTTn				Typical colonies	Confirmation Latex OXOID	Confirmation latex CONFIRM <i>Salmonella</i>			Typical colonies	Confirmation Latex OXOID	Confirmation latex CONFIRM <i>Salmonella</i>		
			XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>												
1391	0	/	-	-	-	-	-	0/6	-	/	/	-	0/6	-	/	/	-	0/6
1392			-	-	-	-	-		-	/	/	-		-	/	/	-	
1393			-	-	-	-	-		-	/	/	-		-	/	/	-	
1394			-	-	-	-	-		-	/	/	-		-	/	/	-	
1395			-	-	-	-	-		-	/	/	-		-	/	/	-	
1396			-	-	-	-	-		-	/	/	-		-	/	/	-	
1397	1	0,5	+	+	+	+	+	2/6	-	/	/	-	1/6	-	/	/	-	1/6
1398			-	-	-	-	-		+	+	+	+		+	+	+	+	
1399			-	-	-	-	-		-	/	/	-		-	/	/	-	
1400			-	-	-	-	-		-	/	/	-		-	/	/	-	
1401			+	+	+	+	+		-	/	/	-		-	/	/	-	
1402			-	-	-	-	-		-	/	/	-		-	/	/	-	
1403	2	1	+	+	+	+	+	4/6	-	/	/	-	1/6	-	/	/	-	1/6
1404			-	-	-	-	-		-	/	/	-		-	/	/	-	
1405			+	+	+	+	+		+	+	+	+		+	+	+	+	
1406			+	+	+	+	+		-	/	/	-		-	/	/	-	
1407			-	-	-	-	-		-	/	/	-		-	/	/	-	
1408			+	+	+	+	+		-	/	/	-		-	/	/	-	
1409	3	1,9	-	-	-	-	-	4/6	-	/	/	-	5/6	-	/	/	-	5/6
1410			-	-	-	-	-		+	+	+	+		+	+	+	+	
1411			+	+	+	+	+		+	+	+	+		+	+	+	+	
1412			+	+	+	+	+		+	+	+	+		+	+	+	+	
1413			+	+	+	+	+		+	+	+	+		+	+	+	+	
1414			+	+	+	+	+		+	+	+	+		+	+	+	+	
1415	4	4,8	+	+	+	+	+	6/6	+	+	+	+	6/6	+	+	+	+	6/6
1416			+	+	+	+	+		+	+	+	+		+	+	+	+	
1417			+	+	+	+	+		+	+	+	+		+	+	+	+	
1418			+	+	+	+	+		+	+	+	+		+	+	+	+	
1419			+	+	+	+	+		+	+	+	+		+	+	+	+	
1420			+	+	+	+	+		+	+	+	+		+	+	+	+	

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

IRIS *Salmonella*

Matrix: Wash water

Strain: *Salmonella*

Senftenberg 6

Aerobic mesophilic flora: 5,8.10⁷/ml

Sample No	Level	Inoculation level (CFU/25g)	Reference method: ISO 6579*						Alternative method: IRIS <i>Salmonella</i>									
			Typical colonies				Result	Positive/ Total	<i>Salmonella</i> Enrichissement supplemented incubated 16 H at 41.5°C			Result	Positive/ Total	<i>Salmonella</i> Enrichissement supplemented incubated 24 H at 41.5°C			Result	Positive/ Total
			RVS		MKTTn				Typical colonies	Confirmation Latex OXOID	Confirmation latex CONFIRM <i>Salmonella</i>			Typical colonies	Confirmation Latex OXOID	Confirmation latex CONFIRM <i>Salmonella</i>		
			XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>												
1988	0	/	+/-	-	+/-	-	-	0/6	-	/	/	-	0/6	-	/	/	-	0/6
1989			+/-	-	+/-	-	-		-	/	/	-		-	/	/	-	
1990			+/-	-	-	-	-		-	/	/	-		-	/	/	-	
1991			-	-	-	-	-		-	/	/	-		-	/	/	-	
1992			-	-	-	-	-		-	/	/	-		-	/	/	-	
1993			-	-	+/-	-	-		-	/	/	-		-	/	/	-	
1994	1	0,2	+/-	-	+/-	-	-	0/6	-	/	/	-	1/6	-	/	/	-	1/6
1995			-	+	+	-	-		-	/	/	-		-	/	/	-	
1996			-	+	+	-	-		-	/	/	-		-	/	/	-	
1997			+/-	-	-	-	-		-	/	/	-		-	/	/	-	
1998			-	+/-	-	-	-		-	/	/	-		-	/	/	-	
1999			-	-	+/-	-	-		-	+	+	+		+	+	+	+	
2000	2	0,4	-	+	+/-	-	-	2/6	-	/	/	-	1/6	-	/	/	-	1/6
2001			-	+	-	-	-		-	/	/	-		-	/	/	-	
2002			-	+	-	+	+		-	/	/	-		-	/	/	-	
2003			-	+	+/-	-	-		+	+	+	+		+	+	+	+	
2004			-	-	-	-	-		-	/	/	-		-	/	/	-	
2005			-	+	-	+	+		-	/	/	-		-	/	/	-	
2006	3	0,9	+/-	+	+/-	-	-	4/6	-	/	/	-	2/6	-	/	/	-	2/6
2007			-	+	-	+	+		+	+	+	+		+	+	+		
2008			-	+	+/-	+	+		-	/	/	-		-	/	/	-	
2009			+/-	+	-	+	+		-	/	/	-		-	/	/	-	
2010			+/-	+	+	+	+		-	/	/	-		-	/	/	-	
2011			+	-	-	-	-		+	+	+	+		+	+	+	+	
2012	4	2,2	-	+	-	+	+	5/6	+	+	+	+	6/6	+	+	+	+	6/6
2013			-	-	+/-	-	-		+	+	+	+		+	+	+		
2014			+/-	+	-	+	+		+	+	+	+		+	+	+		
2015			-	+	-	+	+		+	+	+	+		+	+	+		
2016			-	+	-	+	+		+	+	+	+		+	+	+		
2017			+	+	+	+	+		+	+	+	+		+	+	+		

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

IRIS *Salmonella*

Matrix: Infant formula with probiotics

 Strain: *Salmonella* Anatum Ad298

 Lactic flora 1,4.10⁴/g

 Anaerobic mesophilic flora: 9,1.10⁴/g

Sample No	Level	Inoculation level (CFU/375g)	Reference method: ISO 6579*						Alternative method: IRIS <i>Salmonella</i>			
			Typical colonies				Result	Positive/Total	Salmonella Enrichissement supplemented 18 H at 41.5°C		Result	Positive/Total
			RVS		MKTTn				Typical colonies	Confirmation Latex CONFIRM <i>Salmonella</i>		
			XLD	IRIS	XLD	IRIS						
4491	0	/	St	St	St	St	-	0/6	St	/	-	0/6
4492			St	St	St	St	-		St	/	-	
4493			St	St	St	St	-		St	/	-	
4494			St	St	St	St	-		St	/	-	
4495			St	St	St	St	-		St	/	-	
4496			St	St	St	St	-		St	/	-	
4497	1	0,6	St	St	St	St	-	2/6	St	/	-	1/6
4498			St	St	St	St	-		St	/	-	
4499			St	St	St	St	-		St	/	-	
4500			St	St	+p	+p	+		St	/	-	
4501			St	St	St	St	-		+p	+	+	
4502			+p	+p	St	St	+		St	/	-	
4399	2	1,6	St	St	St	St	-	1/6	+p	+	+	6/6
4400			St	St	St	St	-		+p	+	+	
4401			St	St	St	St	-		+p	+	+	
4402			+p	+p	St	St	+		+p	+	+	
4403			St	St	St	St	-		+p	+	+	
4404			St	St	St	St	-		+p	+	+	
4405	3	3,2	St	St	St	St	-	3/6	+p	+	+	5/6
4406			+p	+p	+p	+p	+		+p	+	+	
4407			St	St	St	St	-		+p	+	+	
4408			+p	+p	+p	+p	+		St	/	-	
4409			+p	+p	+p	+p	+		+p	+	+	
4410			St	St	St	St	-		+p	+	+	

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

 IRIS *Salmonella*

Matrix: Soya cake

Strain: *Salmonella* Agona A00V0038Aerobic mesophilic flora: 4,0.10⁵/g

Sample	Level	Inoculation level (CFU/125g)	Reference method: ISO 6579♦					Alternative method: IRIS <i>Salmonella</i>				
			Typical colonies				Result	Positive/Total	Salmonella Enrichissement supplemented 18 H at 41.5°C		Result	Positive/Total
			RVS		MKTTn				Typical colonies	Confirmation Latex CONFIRM <i>Salmonella</i>		
			XLD	IRIS	XLD	IRIS						
5044	0	/	-	-	-	-	-	0/6	-	/	-	0/6
5045			-	-	-	-	-		-	/	-	
5046			-	-	-	-	-		-	/	-	
5047			-	-	-	-	-		-	/	-	
5048			-	-	-	-	-		-	/	-	
5049			-	-	-	-	-		-	/	-	
5050	1	0,5	-	-	-	-	-	3/6	-	/	-	3/6
5051			-	-	-	-	-		+m	+	+	
5052			-	-	-	-	-		+m	+	+	
5053			+m	+M	+m	+M	+		-	/	-	
5054			+m	+M	+1/2	+1/2	+		+M	+	+	
5055			+m	+M	+1/2	+M	+		-	/	-	
5056	2	1,0	+m	+1/2	+1/2	+1/2	+	4/6	-	/	-	2/6
5057			+1/2	+M	+m	+m	+		-	/	-	
5058			+(2)	+M	+1/2	+1/2	+		+1/2	+	+	
5059			-	-	-	-	-		-	/	-	
5060			+1/2	+M	+M	+M	+		+1/2	+	+	
5061			-	-	-	-	-		-	/	-	
5062	3	2,1	+1/2	+M	+1/2	+M	+	6/6	+1/2	+	+	6/6
5063			+m	+M	+1/2	+M	+		+P	+	+	
5064			+m	+M	-	+m	+		+M	+	+	
5065			+m	+M	+M	+1/2	+		+M	+	+	
5066			+(3)	+M	+M	+M	+		+1/2	+	+	
5067			+1/2	+M	+M	+M	+		+M	+	+	
5068	4	4,2	+1/2	+M	+M	+M	+	5/6	+m	+	+	6/6
5069			+m	+M	+M	+M	+		+M	+	+	
5070			-	-	-	-	-		+1/2	+	+	
5071			+1/2	+M	+M	+M	+		+M	+	+	
5072			+1/2	+M	+1/2	+1/2	+		+M	+	+	
5073			+m	+M	+1/2	+M	+		+M	+	+	

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

IRIS *Salmonella*

Matrix: Infant cereals with probiotics

Strain: S. Panama Ad1733

Protocol: 50g + broth 450ml *Salmonella* Enrichissement 2X + CSD supp + α amylase - 16h at 41.5°C

Seeding - Lyophilised strain- Storage for 2 weeks at ambient temperature

Lactic flora : 4,6.10⁵ UFC/g

Sample No	Level	Inoculation level (CFU/sample)	Reference method: ISO 6579♦					Number of positive samples/total	Alternative method: IRIS <i>Salmonella</i>			Number of positive samples/total
			50g+450ml Salmonella Enrichissement 2X + CSD Supplement - 16h at 41.5°C									
			IRIS (10µl) - 21h at 41.5°C ± 1°C									
			XLD	COMPASS Salmonella	XLD	COMPASS Salmonella	Result		Typical colonies	Confirmation	Result	
3385	0	/	st	st	st	st	-	0/5	st	/	-	0/5
3386			st	st	st	st	-		st	/	-	
3387			st	st	st	st	-		st	/	-	
3388			st	st	st	st	-		st	/	-	
3389			st	st	st	st	-		st	/	-	
3390	Low	0,6	st	st	st	st	-	10/20	st	/	-	13/20
3391			st	st	st	st	-		+p	+	+	
3392			st	st	st	st	-		+p	+	+	
3393			st	st	st	st	-		st	/	-	
3394			+p	+p	+p	+p	+		+p	+	+	
3395			+p	+p	+p	+p	+		+p	+	+	
3396			st	st	st	st	-		+p	+	+	
3397			st	st	st	st	-		+p	+	+	
3398			-	-	-	-	-		+p	+	+	
3399			+p	+p	+p	+p	+		+p	+	+	
3400			st	st	st	st	-		+p	+	+	
3401			+p	+p	+p	+p	+		+p	+	+	
3402			st	st	st	st	-		+p	+	+	
3403			+p	+p	+p	+p	+		+p	+	+	
3404			+p	+p	+p	+p	+		st	/	-	
3405			st	st	st	st	-		st	/	-	
3406			+p	+p	+p	+p	+		st	/	-	
3407			+p	+p	+p	+p	+		st	/	-	
3408			+p	+p	+p	+p	+		+p	+	+	
3409			+p	+p	+p	+p	+		st	/	-	
3410	High	2,9	+p	+p	+p	+p	+	4/5	+p	+	+	5/5
3411			+p	+p	+p	+p	+		+p	+	+	
3412			+p	+p	+p	+p	+		+p	+	+	
3413			+p	+p	+p	+p	+		+p	+	+	
3414			st	st	st	st	-		+p	+	+	

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

IRIS *Salmonella*

Matrix: Infant formula with probiotics (*Lactobacillus reuteri*)

Strain: S. Mbandaka Ad1810

Protocol: 375g + 1125ml Pre-warmed *Salmonella* Enrichissement + Tween + CSD Supplement - 18h at 41,5°C

Seeding - Lyophilised strain- Storage for 2 weeks at ambient temperature

Lactic flora : 4,0.10⁶ UFC/g

Sample No	Level	Inoculation level (CFU/sample)	Reference method: ISO 6579*					Number of positive samples/total	Alternative method: IRIS <i>Salmonella</i>			Number of positive samples/total
			375g+1125ml pre-warmed <i>Salmonella</i> Enrichissement +Tween + CSD Supplement - 18h at 41.5°C									
			IRIS (10µl) - 21h at 41.5°C ± 1°C									
			Typical colonies	Confirmation	Result							
3662	0	/	st	COMPASS <i>Salmonella</i>	st	COMPASS <i>Salmonella</i>	Result	0/5	st	/	-	0/5
3663			st	st	st	st	-		st	/	-	
3664			st	st	st	st	-		st	/	-	
3665			st	st	st	st	-		st	/	-	
3666			st	st	st	st	-		st	/	-	
3632			st	st	st	st	-		+p	+	+	
3633	Low	0,2	st	st	st	st	-	5/20	st	/	-	6/20
3634			st	st	st	st	-		st	/	-	
3635			st	st	st	st	-		+p	+	+	
3636			st	st	st	st	-		st	/	-	
3637			st	st	st	st	-		st	/	-	
3638			st	st	st	st	-		+p	+	+	
3639			st	st	st	st	-		st	/	-	
3640			+p	+p	+p	+p	+		st	/	-	
3641			+p	+p	+p	+p	+		st	/	-	
3642			+p	+p	+p	+p	+		st	/	-	
3643			st	st	st	st	-		st	/	-	
3644			st	st	st	st	-		st	/	-	
3645			st	st	st	st	-		st	/	-	
3646			+p	+p	+p	+p	+		+p	+	+	
3647			st	st	st	st	-		+p	+	+	
3648			+p	+p	+p	+p	+		st	/	-	
3649			st	st	st	st	-		st	/	-	
3650			st	st	st	st	-		+p	+	+	
3651			st	st	st	st	-		st	/	-	
3667			High	0,8	+p	+p	+p		+p	+	5/5	
3668	+p	+p			+p	+p	+	+p	+	+		
3669	+p	+p			+p	+p	+	st	/	-		
3670	+p	+p			+p	+p	+	+p	+	+		
3671	+p	+p			+p	+p	+	+p	+	+		

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

IRIS *Salmonella*

Matrix: Process water (ice cream production)

Strain: S. Livingstone A00E058

Protocol: 50 g + 450 ml *Salmonella* Enrichissement broth + CSD supp - 16h at 41.5°C

Seeding 48 h at 3°C ± 2°C

Aerobic mesophilic flora : 1,5.10³ UFC/g

Sample No	Level	Inoculation level (CFU/sample)	Reference method: ISO 6579♦					Number of positive samples/total	Alternative method: IRIS <i>Salmonella</i>			Number of positive samples/total
			Bouillon RVS		Bouillon MKTTn		Result		50g+450ml <i>Salmonella</i> Enrichissement 2X + CSD Supplement - 16h at 41,5°C			
			IRIS (10µl) - 21h at 41.5°C ± 1°C									
			XLD	COMPASS <i>Salmonella</i>	XLD	COMPASS <i>Salmonella</i>			Typical colonies	Confirmation	Result	
3676	0	/	st	st	st	st	-	0/5	st	/	-	0/5
3677			st	st	st	st	-		st	/	-	
3678			st	st	st	st	-		st	/	-	
3679			st	st	st	st	-		st	/	-	
3680			st	st	st	st	-		st	/	-	
3681	Low	0,5	+p	+p	+p	+p	+	10/20	+p	+	+	10/20
3682			st	st	st	st	-		st	/	-	
3683			st	st	st	st	-		st	/	-	
3684			+p	+p	+p	+p	+		st	/	-	
3685			+p	+p	+p	+p	+		st	/	-	
3686			+p	+p	+p	+p	+		st	/	-	
3687			st	st	st	st	-		+p	+	+	
3688			+p	+p	+p	+p	+		+p	+	+	
3689			st	st	st	st	-		st	/	-	
3690			st	st	st	st	-		st	/	-	
3691			+p	+p	+p	+p	+		+p	+	+	
3692			st	st	st	st	-		+p	+	+	
3693			st	st	st	st	-		+p	+	+	
3694			st	st	st	st	-		+p	+	+	
3695			+p	+p	+p	+p	+		+p	+	+	
3696			st	st	st	st	-		+p	+	+	
3697			+p	+p	+p	+p	+		st	/	-	
3698			+p	+p	+p	+p	+		st	/	-	
3699			+p	+p	+p	+p	+		+p	+	+	
3700			st	st	st	st	-		st	/	-	
3701	High	1,4	st	st	st	st	-	4/5	+p	+	+	4/5
3702			+p	+p	+p	+p	+		+p	+	+	
3703			+p	+p	+p	+p	+		+p	+	+	
3704			+p	+p	+p	+p	+		+p	+	+	
3705			+p	+p	+p	+p	+		st	/	-	

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

IRIS *Salmonella*

Appendix 6 – Inclusivity/exclusivity: raw data

INCLUSIVITY (Initial validation)								
N°	Strain		Reference	Origin	Inoculation level (CFU/225ml supplemented <i>Salmonella</i> Enrichissement)	IRIS <i>Salmonella</i>	Latex OXOID	Latex CONFIRM <i>Salmonella</i>
1	<i>Salmonella</i>	Agona	A00V38	Animal feed	11	+	+	+
2	<i>Salmonella</i>	Anatum	6140	Bœuf Bourguignon	24	+	+	+
3	<i>Salmonella</i>	arizonae SIIIa 51:z24,223:-	CIP 5523	Turkey	8	+	+	+
4	<i>Salmonella</i>	diarizonae SIIIb 47:IV:253	Ad478	Clams	14	+	+	+
5	<i>Salmonella</i>	diarizonae SIIIb 38:IV:253	Ad451	Raw ewe milk	11	+	+	+
6	<i>Salmonella</i>	diarizonae SIIIb 61:-,1,5,7	Ad1280	Raw ewe milk	13	+ small pale colonies	+	+ very weak
7	<i>Salmonella</i>	diarizonae 38 :iv :253	Ad 453	Raw milk cheese	14	+	+	+
8	<i>Salmonella</i>	Blockley	Ad 923	Chicken	8	+	+	+
9	<i>Salmonella</i>	Bovismorbificans	728	Gelatine	11	+	+	+
10	<i>Salmonella</i>	Braenderup	178	Food	6	+	+	+
11	<i>Salmonella</i>	Brandenburg	Ad 351	Seafood	7	+	+	+
12	<i>Salmonella</i>	Bredeney	396	Ground beef	9	+	+	+
13	<i>Salmonella</i>	Cerro	Ad 689	Poultry dehydrated protein	9	+	+	+
14	<i>Salmonella</i>	Cremieu	230	Rabbit	11	+	+	+
15	<i>Salmonella</i>	Derby	Ad 1093	Rabbit	10	+	+	+
16	<i>Salmonella</i>	Dublin	Ad 528	Pancake	16	+	+	+
17	<i>Salmonella</i>	Enteritidis	Ad 926	Veal	17	+	+	+
18	<i>Salmonella</i>	Gallinarum biovar pullorum	Ad 300	Poultry environment	3	-	/	/
					14	- (grow - in BPW + supplement)	/	/
					39 (BPW supplemented + milk)	+micro-colonies pale	+weak	+very weak
19	<i>Salmonella</i>	Gallinarum	1	Poultry environment	6	+small colonies	+	-

INCLUSIVITY (Initial validation)								
N°	Strain		Reference	Origin	Inoculation level (CFU/225ml supplemented <i>Salmonella</i> Enrichissement)	IRIS <i>Salmonella</i>	Latex OXOID	Latex CONFIRM <i>Salmonella</i>
20	<i>Salmonella</i>	Gallinarum	2	Poultry environment	10	+microcolonies very pale	+	-
21	<i>Salmonella</i>	Give	436	Ground beef	11	+	+	+
22	<i>Salmonella</i>	Hadar	35	Poultry	16	+	+	+
23	<i>Salmonella</i>	Havana	Ad 930	Poultry	13	+	+	+
24	<i>Salmonella</i>	Heidelberg	A00E005	Dairy environment	8	+	+	+
25	<i>Salmonella</i>	<i>houtenae</i> 43:z4z32	Ad 597	Fish	6	+pale colonies	+ weak	+ weak
26	<i>Salmonella</i>	Indiana	2	Fish meal	6	+	+	+
27	<i>Salmonella</i>	<i>indica</i> 1,26,14,25:a:enx	Ad 600	Environment	10	+	+	+
28	<i>Salmonella</i>	Infantis	12	Terrine	7	+	+	+
29	<i>Salmonella</i>	Kedougou	Ad 929	Bovine environment	11	+	+	+
30	<i>Salmonella</i>	Kottbus	1	Poultry environment	11	+	+	+
31	<i>Salmonella</i>	Lagos	173	Sausage	13	+	+	+
32	<i>Salmonella</i>	Landau	Ad 499	Food	8	+	+	+
33	<i>Salmonella</i>	Livingstone	E1	White egg powder	9	+	+	+
34	<i>Salmonella</i>	London	326	Ham	11	+	+	+
35	<i>Salmonella</i>	Manhattan	900	Dairy environment	8	+	+	+
36	<i>Salmonella</i>	Mbandaka	Ad 914	Mayonnaise	8	+	+	+
37	<i>Salmonella</i>	Meleagridis	505	Raw milk	13	+	+	+
38	<i>Salmonella</i>	Montevideo	Ad 912	Raw milk	16	+	+	+
39	<i>Salmonella</i>	Napoli	Ad 928	Bovine	6	+	+	+
40	<i>Salmonella</i>	Newport	540	Toulouse sausage	17	+	+	+
41	<i>Salmonella</i>	Panama	195	Ground beef	10	+	+	+
42	<i>Salmonella</i>	Paratyphi A	ATCC 9150	/	1	+	+	-
43	<i>Salmonella</i>	Paratyphi B	Ad 301	Clinical	6	+	+	+
44	<i>Salmonella</i>	Paratyphi C	ATCC 13428	/	2	+	+	+

INCLUSIVITY (Initial validation)								
N°	Strain		Reference	Origin	Inoculation level (CFU/225ml supplemented <i>Salmonella</i> Enrichissement)	IRIS <i>Salmonella</i>	Latex OXOID	Latex CONFIRM <i>Salmonella</i>
45	<i>Salmonella</i>	Regent	328	Duck	8	+	+	+
46	<i>Salmonella</i>	Rissen	39	Poultry	3	+	+	+
47	<i>Salmonella</i>	Saintpaul	F31	Sardine fillet	11	+	+	+
48	<i>Salmonella</i>	<i>salamae</i> 42:b:enz	Ad 593	Cereals	9	+	+	+
49	<i>Salmonella</i>	Senftenberg	Ad 355	Seafood cocktail	6	+	+	+
50	<i>Salmonella</i>	Tennessee	A00E006	Dairy environment	5	+	+	+
51	<i>Salmonella</i>	Thompson	AER301	Poultry	6	+	+	+
52	<i>Salmonella</i>	Typhi	Ad 302	Clinical	2	+	+	+
53	<i>Salmonella</i>	Typhimurium	305	Paella	4	+	+	+
54	<i>Salmonella</i>	Typhimurium S1 1,4 [5], 12 :- :-	Ad 1233	Tiramisu	15	+	+	+
55	<i>Salmonella</i>	Typhimurium S1 1,4 [5], 12 : i : -	Ad 1234	Pork à la Tahitienne	13	+	+	+
56	<i>Salmonella</i>	Urbana	Ad 501	Food	23	+	+	+
57	<i>Salmonella</i>	Virchow	F276	Curry	12	+	+	+
58	<i>Salmonella</i>	Typhimurium SI 1,4,[5],12:-:1,2 (variant monophasic)	Ad1335	Poultry (primary production)	7	+	+	+

INCLUSIVITY (Renewal 2019)								
Strain			Reference	Origin	Inoculation level (CFU/225ml supplemented <i>Salmonella</i> Enrichissement)	IRIS <i>Salmonella</i>	Latex OXOID	Latex CONFIRM <i>Salmonella</i>
1	<i>Salmonella</i>	Abaetetuba	Ad2318	/	89	+	+	+
2	<i>Salmonella</i>	Aberdeen	CIP 105618	/	47	+	+	+
3	<i>Salmonella</i>	Abortusequi	Ad2321	/	10	st (27h)	/	/
					103 + milk	st (27h)/st (48h)	/	/
					160 + milk	st (27h)/st (48h)	/	/
4	<i>Salmonella</i>	Abortusovis	Ad2320	Ovine foetus	101 + milk	st (27h)/ +p (48h)	+	+
					600 + milk	White μ colonies /+ pale pink	+ (48h)	+ (48h)
5	<i>Salmonella</i>	Adelaïde	Ad2319	Poultry environment	37	+ (dark colonies)	+	+
6	<i>Salmonella</i>	Agona	A00V038	Food for pigs	16	+	+	+
7	<i>Salmonella</i>	Anatum	A00E007	Dusts	27	+	+	+
8	<i>Salmonella</i>	arizonae 51:z4,z23	CIP 5523	Turkey	39	+	+	+
9	<i>Salmonella</i>	arizonae 48:z4,z23:-	Ad1850	Poultry environment	20	+	+	+
10	<i>Salmonella</i>	Bareilly	Ad 1687	Chocolate environment	30	+	+	+
11	<i>Salmonella</i>	Blockley	Ad 923	Poultry environment	60	+	+	+
12	<i>Salmonella</i>	bongori 66 :z35:-	Ad 599	Environment	5	+ (light colonies)	+	+
13	<i>Salmonella</i>	Braenderup	Adria 111	Pork meat	41	+	+	+
14	<i>Salmonella</i>	Bredeney	Adria 396	Ground beef	20	+	+	+
15	<i>Salmonella</i>	Caracas	Ad2322	Spice	36	+	+	+
16	<i>Salmonella</i>	Cerro	Ad 689	Poultry dehydrated protein	23	+	+	+
17	<i>Salmonella</i>	Chester	CIP 103543	/	23	+	+	+
18	<i>Salmonella</i>	Cubana	Ad2323	Dusts (animal environment)	33	+	+	+
19	<i>Salmonella</i>	Derby	Ad 1093	Fish fillet	32	+	+	+
20	<i>Salmonella</i>	diarizonae 38:lv:z53	Ad 451	Ewe cheese	40	+	+	+
21	<i>Salmonella</i>	diarizonae 61:k:1,5,7	Ad 1300	Raw ewe milk	29	+	+	+
22	<i>Salmonella</i>	Dublin	Ad 529	Beef meat	23	+ (light colonies)	+	+
23	<i>Salmonella</i>	Enteritidis	Ad 477	Poultry	29	+	+	+
24	<i>Salmonella</i>	Gaminara	Ad2324	Boar meat	40	+	+	+

INCLUSIVITY (Renewal 2019)								
Strain			Reference	Origin	Inoculation level (CFU/225ml supplemented <i>Salmonella</i> Enrichissement)	IRIS <i>Salmonella</i>	Latex OXOID	Latex CONFIRM <i>Salmonella</i>
25	<i>Salmonella</i>	<i>houteanae</i> 50:g,z51	Ad 596	Dairy meat	24	+	+	+
26	<i>Salmonella</i>	Hvittingfoss	Ad2325	Raw stuff	45	+	+	+
27	<i>Salmonella</i>	<i>indica</i> 11:b:e,n,x	Ad2337	Poultry environment	50	+	+	+
28	<i>Salmonella</i>	Javiana	Ad2326	Turkey	37	+	+	+
29	<i>Salmonella</i>	Kentucky	Ad1756	Poultry environment	31	+	+	+
30	<i>Salmonella</i>	Lille	Adria 37	Food	39	+	+	+
31	<i>Salmonella</i>	Michigan	Ad2327	Dry sausage	41	+	+	+
32	<i>Salmonella</i>	Minnesota	Ad2328	Food for animal	29	+	+	+
33	<i>Salmonella</i>	Missisipi	Ad2329	Parrot	33	+	+	+
34	<i>Salmonella</i>	Muenchen	CIP 106178	/	42	+	+	+
35	<i>Salmonella</i>	Oranienburg	Ad1724	Cereals	54	+(light colonies)	+	+
36	<i>Salmonella</i>	Poona	Ad2330	Food for poultry	47	+	+	+
37	<i>Salmonella</i>	Putten	Ad2331	Food for poultry	41	+	+	+
38	<i>Salmonella</i>	Rubislaw	Ad2332	Shark's cartilage	45	+	+	+
39	<i>Salmonella</i>	Stanley	Ad 1688	Chocolate environment	35	+	+	+
40	<i>Salmonella</i>	Veneziana	Adria 233	Food	44	+	+	+
41	<i>Salmonella</i>	Wandsworth	Ad2335	Mullet fillet	34	+	+	+
42	<i>Salmonella</i>	Weltevreden	Ad2336	Process water	44	+	+	+

EXCLUSIVITY					
N°	Strain		Origin	Inoculation level (CFU/ml BPW)	IRIS <i>Salmonella</i>
1	<i>Citrobacter braakii</i>	Ad833	Beef	3,6.10 ⁵	-
2	<i>Citrobacter diversus</i>	adria 140	Raw milk	3,7.10 ⁵	-
3	<i>Citrobacter freundii</i>	adria 23	Toulouse sausage	3,9.10 ⁵	-
4	<i>Citrobacter freundii</i>	adria 175	Duck	4,9.10 ⁵	-
5	<i>Citrobacter koseri</i>	adria 71	Frozen vegetables	5,1.10 ⁵	-
6	<i>Cronobacter sakazakii</i>	adria 95	Fromage blanc	2,2.10 ⁵	-
7	<i>Enterobacter agglomerans</i>	adria 11	Cheese	2,3.10 ⁵	-
8	<i>Enterobacter amnigenus</i>	A00C068	Cockerel	2,5.10 ⁵	-
9	<i>Enterobacter cloacae</i>	adria 10	Raw milk	1,6.10 ⁵	-
10	<i>Enterobacter intermedius</i>	adria 60	Frozen beans	6,4.10 ⁵	-
11	<i>Enterobacter kobei</i>	Ad 342	Ham	1,8.10 ⁵	-
12	<i>Erwinia carotovora</i>	CIP 8283	Potatoes	1,8.10 ⁵	-
13	<i>Escherichia coli</i>	adria 19	Sliced carrots	2,0.10 ⁵	-
14	<i>Escherichia hermannii</i>	Ad461	Crème anglaise	9,2.10 ⁴	-
15	<i>Escherichia vulneris</i>	adria 127	Raw milk	4,6.10 ⁵	-
16	<i>Hafnia alvei</i>	adria 167	Sausage	3,2.10 ⁵	-
17	<i>Klebsiella oxytoca</i>	57	Food	2,6.10 ⁵	-
18	<i>Klebsiella pneumoniae</i>	47	Turkey	4,0.10 ⁵	-
19	<i>Kluyvera spp</i>	adria 41	Raw milk	3,6.10 ⁵	-
20	<i>Pantoea agglomerans</i>	adria 86	Frozen mixed vegetables	3,4.10 ⁵	-
21	<i>Proteus mirabilis</i>	Ad639	Mayonnaise	4,7.10 ⁵	-
22	<i>Proteus vulgaris</i>	adria 43	Sliced ham	1,4.10 ⁴	-
23	<i>Providencia rettgeri</i>	adria 112	Liquid egg white	3,6.10 ⁵	-
24	<i>Rhanella aquatilis</i>	adria 69	Shellfish	8,7.10 ⁵	-
25	<i>Serratia liquefaciens</i>	26	Liquid egg	9,8.10 ⁴	-
26	<i>Serratia marcescens</i>	Ad447	Raw milk	2,9.10 ⁵	-
27	<i>Serratia proteomaculans</i>	A00C056	Ham	3,4.10 ⁴	-
28	<i>Shigella flexneri</i>	CIP 8248	/	1,7.10 ⁵	-
29	<i>Shigella sonnei</i>	CIP 8249T (ATCC 29930)	/	2,0.10 ⁵	-
30	<i>Yersinia enterocolitica</i>	adria 32	Bacon	2,2.10 ⁵	-

Appendix 7 - Inter-laboratory study: results obtained by the collaborative laboratories and the expert laboratory (Initial validation)

Laboratory: A

Mesophilic flora: 890 000 UFC/g

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
A3	+	+	+	+	+	+	+	+	+
A5	+	+	+	+	+	+	+	+	+
A9	-	-	-	-	/	-	+	+	+
A13	-	-	-	-	/	-	+	+	+
A15	-	+	-	+	+	+	-	/	-
A18	+	+	+	+	+	+	-	/	-
A21	+	+	+	+	+	+	+	+	+
A23	-	-	-	-	/	-	+	+	+
A2	+	+	+	+	+	+	+	+	+
A7	+	+	+	+	+	+	+	+	+
A8	+	+	+	+	+	+	+	+	+
A10	+	+	+	+	+	+	+	+	+
A12	+	+	+	+	+	+	+	+	+
A14	+	+	+	+	+	+	+	+	+
A19	+	+	+	+	+	+	+	+	+
A22	+	+	+	+	+	+	+	+	+
A1	+	+	+	+	+	+	+	+	+
A4	+	+	+	+	+	+	+	+	+
A6	+	+	+	+	+	+	+	+	+
A11	+	+	+	+	+	+	+	+	+
A16	+	+	+	+	+	+	+	+	+
A17	+	+	+	+	+	+	+	+	+
A20	+	+	+	+	+	+	+	+	+
A24	+	+	+	+	+	+	+	+	+

Laboratory: B

Mesophilic flora: 2200 UFC/g

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
B3	-	-	-	-	/	-	-	/	-
B5	-	-	-	-	/	-	-	/	-
B9	-	-	-	-	/	-	-	/	-
B13	-	-	-	-	/	-	-	/	-
B15	-	-	-	-	/	-	-	/	-
B18	-	-	-	-	/	-	-	/	-
B21	-	-	-	-	/	-	-	/	-
B23	-	-	-	-	/	-	-	/	-
B2	+	+	+	+	+	+	+	+	+
B7	+	+	+	+	+	+	+	+	+
B8	+	+	+	+	+	+	+	+	+
B10	+	+	+	+	+	+	+	+	+
B12	+	+	+	+	+	+	+	+	+
B14	+	+	+	+	+	+	+	+	+
B19	+	+	+	+	+	+	+	+	+
B22	+	+	+	+	+	+	+	+	+
B1	+	+	+	+	+	+	+	+	+
B4	+	+	+	+	+	+	+	+	+
B6	+	+	+	+	+	+	+	+	+
B11	+	+	+	+	+	+	+	+	+
B16	+	+	+	+	+	+	+	+	+
B17	+	+	+	+	+	+	+	+	+
B20	+	+	+	+	+	+	+	+	+
B24	+	+	+	+	+	+	+	+	+

Laboratory: C

Mesophilic flora: 1700 UFC/g

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
C3	-	-	-	-	/	-	-	/	-
C5	-	-	-	-	/	-	-	/	-
C9	-	-	-	-	/	-	-	/	-
C13	-	-	-	-	/	-	-	/	-
C15	-	-	-	-	/	-	-	/	-
C18	-	-	-	-	/	-	-	/	-
C21	-	-	-	-	/	-	-	/	-
C23	-	-	-	-	/	-	-	/	-
C2	+	+	+	+	+	+	+	+	+
C7	+	+	+	+	+	+	+	+	+
C8	+	+	+	+	+	+	+	+	+
C10	+	+	+	+	+	+	+	+	+
C12	+	+	+	+	+	+	+	+	+
C14	+	+	+	+	+	+	+	+	+
C19	+	+	+	+	+	+	+	+	+
C22	+	+	+	+	+	+	+	+	+
C1	+	+	+	+	+	+	+	+	+
C4	+	+	+	+	+	+	+	+	+
C6	+	+	+	+	+	+	+	+	+
C11	+	+	+	+	+	+	+	+	+
C16	+	+	+	+	+	+	+	+	+
C17	+	+	+	+	+	+	+	+	+
C20	+	+	+	+	+	+	+	+	+
C24	+	+	+	+	+	+	+	+	+

Laboratory: D

Mesophilic flora: 1000 UFC/G

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
D3	-	-	-	-	/	-	-	/	-
D5	-	-	-	-	/	-	-	/	-
D9	-	-	-	-	/	-	-	/	-
D13	-	-	-	-	/	-	-	/	-
D15	-	-	-	-	/	-	-	/	-
D18	-	-	-	-	/	-	-	/	-
D21	-	-	-	-	/	-	-	/	-
D23	-	-	-	-	/	-	-	/	-
D2	+	+	+	+	+	+	+	+	+
D7	+	+	+	+	+	+	+	+	+
D8	+	+	+	+	+	+	+	+	+
D10	+	+	+	+	+	+	+	+	+
D12	+	+	+	+	+	+	+	+	+
D14	+	+	+	+	+	+	+	+	+
D19	+	+	+	+	+	+	+	+	+
D22	+	+	+	+	+	+	+	+	+
D1	+	+	+	+	+	+	+	+	+
D4	+	+	+	+	+	+	+	+	+
D6	+	+	+	+	+	+	+	+	+
D11	+	+	+	+	+	+	+	+	+
D16	+	+	+	+	+	+	+	+	+
D17	+	+	+	+	+	+	+	+	+
D20	+	+	+	+	+	+	+	+	+
D24	+	+	+	+	+	+	+	+	+

Laboratory: E

Mesophilic flora: 16000 UFC/g

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
E3	-	-	-	-	-	-	-	/	-
E5	-	-	-	-	-	-	-	/	-
E9	-	-	-	-	-	-	-	/	-
E13	-	-	-	-	-	-	-	/	-
E15	-	-	-	-	-	-	-	/	-
E18	-	-	-	-	-	-	-	/	-
E21	-	-	-	-	-	-	-	/	-
E23	-	-	-	-	-	-	-	/	-
E2	+	+	+	+	+	+	+	+	+
E7	+	+	+	+	+	+	+	+	+
E8	+	+	+	+	+	+	+	+	+
E10	+	+	+	+	+	+	+	+	+
E12	+	+	+	+	+	+	+	+	+
E14	+	+	+	+	+	+	+	+	+
E19	+	+	+	+	+	+	+	+	+
E22	+	+	+	+	+	+	+	+	+
E1	+	+	+	+	+	+	+	+	+
E4	+	+	+	+	+	+	+	+	+
E6	+	+	+	+	+	+	+	+	+
E11	+	+	+	+	+	+	+	+	+
E16	+	+	+	+	+	+	+	+	+
E17	+	+	+	+	+	+	+	+	+
E20	+	+	+	+	+	+	+	+	+
E24	+	+	+	+	+	+	+	+	+

Laboratory: F

Mesophilic flora: 2000 UFC/g

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
F3	-	-	-	-	/	-	-	/	-
F5	-	-	-	-	/	-	-	/	-
F9	+	+	+	+	+	+	-	/	-
F13	-	-	-	-	/	-	-	/	-
F15	-	-	-	-	/	-	-	/	-
F18	-	-	-	-	/	-	-	/	-
F21	-	-	-	-	/	-	-	/	-
F23	-	-	-	-	/	-	-	/	-
F2	+	+	+	+	+	+	+	+	+
F7	+	+	+	+	+	+	+	+	+
F8	+	+	+	+	+	+	+	+	+
F10	+	+	+	+	+	+	+	+	+
F12	+	+	+	+	+	+	+	+	+
F14	+	+	+	+	+	+	+	+	+
F19	+	+	+	+	+	+	+	+	+
F22	+	+	+	+	+	+	+	+	+
F1	+	+	+	+	+	+	+	+	+
F4	+	+	+	+	+	+	+	+	+
F6	+	+	+	+	+	+	+	+	+
F11	+	+	+	+	+	+	+	+	+
F16	+	+	+	+	+	+	+	+	+
F17	+	+	+	+	+	+	+	+	+
F20	+	+	+	+	+	+	+	+	+
F24	+	+	+	+	+	+	+	+	+

Laboratory: G

Mesophilic flora: 880 UFC/g

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
G3	-	-	-	-	/	-	-	/	-
G5	-	-	-	-	/	-	-	/	-
G9	-	-	-	-	/	-	-	/	-
G13	-	-	-	-	/	-	-	/	-
G15	-	-	-	-	/	-	-	/	-
G18	-	-	-	-	/	-	-	/	-
G21	-	-	-	-	/	-	-	/	-
G23	-	-	-	-	/	-	-	/	-
G2	+	+	+	+	+	+	+	+	+
G7	+	+	+	+	+	+	+	+	+
G8	+	+	+	+	+	+	+	+	+
G10	+	+	+	+	+	+	+	+	+
G12	+	+	+	+	+	+	+	+	+
G14	+	+	+	+	+	+	+	+	+
G19	+	+	+	+	+	+	+	+	+
G22	+	+	+	+	+	+	+	+	+
G1	+	+	+	+	+	+	+	+	+
G4	+	+	+	+	+	+	+	+	+
G6	+	+	+	+	+	+	+	+	+
G11	+	+	+	+	+	+	+	+	+
G16	+	+	+	+	+	+	+	+	+
G17	+	+	+	+	+	+	+	+	+
G20	+	+	+	+	+	+	+	+	+
G24	+	+	+	+	+	+	+	+	+

Laboratory: H

Mesophilic flora: 2900 UFC/g

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
H3	-	-	-	-	/	-	-	/	-
H5	-	-	-	-	/	-	-	/	-
H9	-	-	-	-	/	-	-	/	-
H13	-	-	-	-	/	-	-	/	-
H15	-	-	-	-	/	-	-	/	-
H18	-	-	-	-	/	-	-	/	-
H21	-	-	-	-	/	-	-	/	-
H23	-	-	-	-	/	-	-	/	-
H2	+	+	+	+	+	+	+	+	+
H7	+	+	+	+	+	+	+	+	+
H8	+	+	+	+	+	+	+	+	+
H10	+	+	+	+	+	+	+	+	+
H12	+	+	+	+	+	+	+	+	+
H14	+	+	+	+	+	+	+	+	+
H19	+	+	+	+	+	+	+	+	+
H22	+	+	+	+	+	+	+	+	+
H1	+	+	+	+	+	+	+	+	+
H4	+	+	+	+	+	+	+	+	+
H6	+	+	+	+	+	+	+	+	+
H11	+	+	+	+	+	+	+	+	+
H16	+	+	+	+	+	+	+	+	+
H17	+	+	+	+	+	+	+	+	+
H20	+	+	+	+	+	+	+	+	+
H24	+	+	+	+	+	+	+	+	+

Laboratory: I

Mesophilic flora: 2200 UFC/g

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
I3	-	-	-	-	/	-	-	/	-
I5	-	-	-	-	/	-	-	/	-
I9	-	-	-	-	/	-	-	/	-
I13	-	-	-	-	/	-	-	/	-
I15	-	-	-	-	/	-	-	/	-
I18	-	-	-	-	/	-	-	/	-
I21	-	-	-	-	/	-	-	/	-
I23	-	-	-	-	/	-	-	/	-
I2	+	+	+	+	+	+	+	+	+
I7	+	+	+	+	+	+	+	+	+
I8	+	+	+	+	+	+	+	+	+
I10	+	+	+	+	+	+	+	+	+
I12	+	+	+	+	+	+	+	+	+
I14	+	+	+	+	+	+	+	+	+
I19	+	+	+	+	+	+	+	+	+
I22	+	+	+	+	+	+	+	+	+
I1	+	+	+	+	+	+	+	+	+
I4	+	+	+	+	+	+	+	+	+
I6	+	+	+	+	+	+	+	+	+
I11	+	+	+	+	+	+	+	+	+
I16	+	+	+	+	+	+	+	+	+
I17	+	+	+	+	+	+	+	+	+
I20	+	+	+	+	+	+	+	+	+
I24	+	+	+	+	+	+	+	+	+

Laboratory: J

Mesophilic flora: 1200 UFC/g

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
J3	-	-	-	-	/	-	-	/	-
J5	-	-	-	-	/	-	-	/	-
J9	-	-	-	-	/	-	-	/	-
J13	-	-	-	-	/	-	-	/	-
J15	-	-	-	-	/	-	-	/	-
J18	-	-	-	-	/	-	-	/	-
J21	-	-	-	-	/	-	-	/	-
J23	-	-	-	-	/	-	-	/	-
J2	+	+	+	+	+	+	+	+	+
J7	+	+	+	+	+	+	+	+	+
J8	+	+	+	+	+	+	+	+	+
J10	+	+	+	+	+	+	+	+	+
J12	+	+	+	+	+	+	+	+	+
J14	+	+	+	+	+	+	+	+	+
J19	+	+	+	+	+	+	+	+	+
J22	+	+	+	+	+	+	+	+	+
J1	+	+	+	+	+	+	+	+	+
J4	+	+	+	+	+	+	+	+	+
J6	+	+	+	+	+	+	+	+	+
J11	+	+	+	+	+	+	+	+	+
J16	+	+	+	+	+	+	+	+	+
J17	+	+	+	+	+	+	+	+	+
J20	+	+	+	+	+	+	+	+	+
J24	+	+	+	+	+	+	+	+	+

Laboratory: K

Mesophilic flora: 440 UFC/g

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
K3	-	-	-	-	/	-	-	/	-
K5	-	-	-	-	/	-	-	/	-
K9	-	-	-	-	/	-	-	/	-
K13	-	-	-	-	/	-	-	/	-
K15	-	-	-	-	/	-	-	/	-
K18	-	-	-	-	/	-	-	/	-
K21	-	-	-	-	/	-	-	/	-
K23	-	-	-	-	/	-	-	/	-
K2	+	+	+	+	+	+	+	+	+
K7	+	+	+	+	+	+	+	+	+
K8	+	+	+	+	+	+	+	+	+
K10	+	+	+	+	+	+	+	+	+
K12	+	+	+	+	+	+	+	+	+
K14	+	+	+	+	+	+	+	+	+
K19	+	+	+	+	+	+	+	+	+
K22	+	+	+	+	+	+	+	+	+
K1	+	+	+	+	+	+	+	+	+
K4	+	+	+	+	+	+	+	+	+
K6	+	+	+	+	+	+	+	+	+
K11	+	+	+	+	+	+	+	+	+
K16	+	+	+	+	+	+	+	+	+
K17	+	+	+	+	+	+	+	+	+
K20	+	+	+	+	+	+	+	+	+
K24	+	+	+	+	+	+	+	+	+

Laboratory: L

Mesophilic flora: 600 UFC/g

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
L3	-	-	-	-	/	-	-	/	-
L5	-	-	-	-	/	-	-	/	-
L9	-	-	-	-	/	-	-	/	-
L13	-	-	-	-	/	-	-	/	-
L15	-	-	-	-	/	-	-	/	-
L18	-	-	-	-	/	-	-	/	-
L21	-	-	-	-	/	-	-	/	-
L23	-	-	-	-	/	-	-	/	-
L2	+	+	+	+	+	+	+	+	+
L7	+	+	+	+	+	+	+	+	+
L8	+	+	+	+	+	+	+	+	+
L10	+	+	+	+	+	+	+	+	+
L12	+	+	+	+	+	+	+	+	+
L14	+	+	+	+	+	+	+	+	+
L19	+	+	+	+	+	+	+	+	+
L22	+	+	+	+	+	+	+	+	+
L1	+	+	+	+	+	+	+	+	+
L4	+	+	+	+	+	+	+	+	+
L6	+	+	+	+	+	+	+	+	+
L11	+	+	+	+	+	+	+	+	+
L16	+	+	+	+	+	+	+	+	+
L17	+	+	+	+	+	+	+	+	+
L20	+	+	+	+	+	+	+	+	+
L24	+	+	+	+	+	+	+	+	+

Laboratory: M

Mesophilic flora: 860 UFC/g

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
M3	-	-	-	-	/	-	-	/	-
M5	-	-	-	-	/	-	-	/	-
M9	-	-	-	-	/	-	-	/	-
M13	-	-	-	-	/	-	-	/	-
M15	-	-	-	-	/	-	-	/	-
M18	-	-	-	-	/	-	-	/	-
M21	-	-	-	-	/	-	-	/	-
M23	-	-	-	-	/	-	-	/	-
M2	+	+	+	+	+	+	+	+	+
M7	+	+	+	+	+	+	+	+	+
M8	+	+	+	+	+	+	+	+	+
M10	+	+	+	+	+	+	+	+	+
M12	+	+	+	+	+	+	+	+	+
M14	+	+	+	+	+	+	+	+	+
M19	+	+	+	+	+	+	+	+	+
M22	+	+	+	+	+	+	+	+	+
M1	+	+	+	+	+	+	+	+	+
M4	+	+	+	+	+	+	+	+	+
M6	+	+	+	+	+	+	+	+	+
M11	+	+	+	+	+	+	+	+	+
M16	+	+	+	+	+	+	+	+	+
M17	+	+	+	+	+	+	+	+	+
M20	+	+	+	+	+	+	+	+	+
M24	+	+	+	+	+	+	+	+	+

Laboratory: N (sample storage between 8 and 10°C before analysis)

Mesophilic flora: 180 Ne UFC/g

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
N3	-	-	-	-	/	-	-	/	-
N5	-	-	-	-	/	-	-	/	-
N9	-	-	-	-	/	-	-	/	-
N13	-	-	-	-	/	-	-	/	-
N15	-	-	-	-	/	-	-	/	-
N18	-	-	-	-	/	-	-	/	-
N21	-	-	-	-	/	-	-	/	-
N23	-	-	-	-	/	-	-	/	-
N2	+	+	+	+	+	+	+	+	+
N7	+	+	+	+	+	+	+	+	+
N8	+	+	+	+	+	+	+	+	+
N10	+	+	+	+	+	+	+	+	+
N12	+	+	+	+	+	+	+	+	+
N14	+	+	+	+	+	+	+	+	+
N19	+	+	+	+	+	+	+	+	+
N22	+	+	+	+	+	+	+	+	+
N1	+	+	+	+	+	+	+	+	+
N4	+	+	+	+	+	+	+	+	+
N6	+	+	+	+	+	+	+	+	+
N11	+	+	+	+	+	+	+	+	+
N16	+	+	+	+	+	+	+	+	+
N17	+	+	+	+	+	+	+	+	+
N20	+	+	+	+	+	+	+	+	+
N24	+	+	+	+	+	+	+	+	+

Laboratory: O

Mesophilic flora: 1300 UFC/g

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Result final
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
O3	-	-	-	-	/	-	-	/	-
O5	-	-	-	-	/	-	-	/	-
O9	-	-	-	-	/	-	-	/	-
O13	-	-	-	-	/	-	-	/	-
O15	-	-	-	-	/	-	-	/	-
O18	-	-	-	-	/	-	-	/	-
O21	-	-	-	-	/	-	-	/	-
O23	-	-	-	-	/	-	-	/	-
O2	+	+	+	+	+	+	+	+	+
O7	+	+	+	+	+	+	+	+	+
O8	+	+	+	+	+	+	+	+	+
O10	+	+	+	+	+	+	+	+	+
O12	+	+	+	+	+	+	+	+	+
O14	+	+	+	+	+	+	+	+	+
O19	+	+	+	+	+	+	+	+	+
O22	+	+	+	+	+	+	+	+	+
O1	+	+	+	+	+	+	+	+	+
O4	+	+	+	+	+	+	+	+	+
O6	+	+	+	+	+	+	+	+	+
O11	+	+	+	+	+	+	+	+	+
O16	+	+	+	+	+	+	+	+	+
O17	+	+	+	+	+	+	+	+	+
O20	+	+	+	+	+	+	+	+	+
O24	+	+	+	+	+	+	+	+	+

Laboratory: P

Mesophilic flora: 770 UFC/g

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
P3	-	-	-	-	/	-	-	/	-
P5	-	-	-	-	/	-	-	/	-
P9	-	-	-	-	/	-	-	/	-
P13	-	-	-	-	/	-	-	/	-
P15	-	-	-	-	/	-	-	/	-
P18	-	-	-	-	/	-	-	/	-
P21	-	-	-	-	/	-	-	/	-
P23	-	-	-	-	/	-	-	/	-
P2	+	+	+	+	+	+	+	+	+
P7	+	+	+	+	+	+	+	+	+
P8	+	+	+	+	+	+	+	+	+
P10	+	+	+	+	+	+	+	+	+
P12	+	+	+	+	+	+	+	+	+
P14	+	+	+	+	+	+	+	+	+
P19	+	+	+	+	+	+	+	+	+
P22	+	+	+	+	+	+	+	+	+
P1	+	+	+	+	+	+	+	+	+
P4	+	+	+	+	+	+	+	+	+
P6	+	+	+	+	+	+	+	+	+
P11	+	+	+	+	+	+	+	+	+
P16	+	+	+	+	+	+	+	+	+
P17	+	+	+	+	+	+	+	+	+
P20	+	+	+	+	+	+	+	+	+
P24	+	+	+	+	+	+	+	+	+

Laboratory: R

Mesophilic flora: 13000 UFC/g

Sample No	Reference method: ISO 6579						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
R3	-	-	-	-	/	-	-	/	-
R5	-	-	-	-	/	-	-	/	-
R9	-	-	-	-	/	-	-	/	-
R13	-	-	-	-	/	-	-	/	-
R15	-	-	-	-	/	-	-	/	-
R18	-	-	-	-	/	-	-	/	-
R21	-	-	-	-	/	-	-	/	-
R23	-	-	-	-	/	-	-	/	-
R2	+	+	+	+	+	+	+	+	+
R7	+	+	+	+	+	+	+	+	+
R8	+	+	+	+	+	+	+	+	+
R10	+	+	+	+	+	+	+	+	+
R12	+	+	+	+	+	+	+	+	+
R14	+	+	+	+	+	+	+	+	+
R19	+	+	+	+	+	+	+	+	+
R22	+	+	+	+	+	+	+	+	+
R1	+	+	+	+	+	+	+	+	+
R4	+	+	+	+	+	+	+	+	+
R6	+	+	+	+	+	+	+	+	+
R11	+	+	+	+	+	+	+	+	+
R16	+	+	+	+	+	+	+	+	+
R17	+	+	+	+	+	+	+	+	+
R20	+	+	+	+	+	+	+	+	+
R24	+	+	+	+	+	+	+	+	+

Laboratory: ADRIA
Mesophilic flora: 1800 UFC/g

Sample No	Reference method: ISO 6579♦						Alternative method: IRIS <i>Salmonella</i>		
	RVS		MKTTn		Confirmation result	Final result	IRIS <i>Salmonella</i>	Latex	Final result
	XLD	COMPASS <i>Salmonella</i> Agar	XLD	COMPASS <i>Salmonella</i> Agar					
Q3	-	-	-	-	/	-	-	/	-
Q5	-	-	-	-	/	-	-	/	-
Q9	-	-	-	-	/	-	-	/	-
Q13	-	-	-	-	/	-	-	/	-
Q15	-	-	-	-	/	-	-	/	-
Q18	-	-	-	-	/	-	-	/	-
Q21	-	-	-	-	/	-	-	/	-
Q23	-	-	-	-	/	-	-	/	-
Q2	+	+	+	+	+	+	+	+	+
Q7	+	+	+	+	+	+	+	+	+
Q8	+	+	+	+	+	+	+	+	+
Q10	+	+	+	+	+	+	+	+	+
Q12	+	+	+	+	+	+	+	+	+
Q14	+	+	+	+	+	+	+	+	+
Q19	+	+	+	+	+	+	+	+	+
Q22	+	+	+	+	+	+	+	+	+
Q1	+	+	+	+	+	+	+	+	+
Q4	+	+	+	+	+	+	+	+	+
Q6	+	+	+	+	+	+	+	+	+
Q11	+	+	+	+	+	+	+	+	+
Q16	+	+	+	+	+	+	+	+	+
Q17	+	+	+	+	+	+	+	+	+
Q20	+	+	+	+	+	+	+	+	+
Q24	+	+	+	+	+	+	+	+	+

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

IRIS *Salmonella*