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***AFNOR validation following the ISO 16140 standard
of the TRANSIA[®] PLATE Salmonella Gold method***

SUMMARY REPORT

<u>Validation date:</u>	23/03/2001
<u>First renewal date:</u>	03/02/2005
<u>Extension and second renewal date:</u>	02/07/2009
<i>(addition of a new reagent and combination of substrate and chromogen reagents)</i>	
<u>End validation date :</u>	03/02/2013

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PLAN

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1 Introduction

1.1 Validation references

The TRANSIA[®] PLATE Salmonella Gold method (BioControl Systems) has been realized according to the reference method EN ISO 16140:2003, with respect to the reference method EN ISO 6579:2002.

1.2 Protocol and principle of the alternative method

1.2.1 Protocol

The validated protocol of the alternative method is the following:

- enrichment on buffered peptone water incubated for 16-20 h at **37°C +/- 1°C**,
- then inoculation of 0.1 mL of the pre-culture broth in 10 mL of RVS incubated 18 to 24 h at 41,5°C +/- 1°C,
- followed by a TRANSIA[®] PLATE Salmonella Gold test after heating of 1 to 2 mL of the enrichment broth RVS in boiling water for 20 minutes.

The tests can be performed after storage of the RVS broth for 48 hours at 2°C – 8°C after incubation.

Positive or doubtful results with TRANSIA[®] PLATE Salmonella Gold, have to be confirmed by streaking the non-heated RVS broth on selective media plates, followed by a biochemical identification according to EN ISO 6579.

The diagram summarising the method is shown in appendix A.

The protocol is presented in Appendix A.

1.2.2 Principle of TRANSIA[®] PLATE Salmonella Gold method

TRANSIA[®] PLATE Salmonella Gold is based on a three-step, sandwich-type ELISA (Enzyme Linked ImmunoSorbent Assay) using:

- a microtitre plate with divisible strips coated with antibodies specific for *Salmonella*,
- and ready-to-use reagents.

The assay reliably recovers and detects low levels of all *Salmonella serovars* in a variety of foods and feeds, after the steps of enrichment and a heating shock which allows the release of *Salmonella* antigens possibly presents in the analysed sample.

The reading of the microtitre plate is done with a spectrophotometer at an optical density of 450 nm.

A result is considered negative if:

$$\text{O.D.} < 0.9 \times \left[\frac{(\text{NC1} + \text{NC2})}{2} + 0.11 \right]$$

A result is considered positive if:

$$\text{O.D.} \geq \frac{(\text{NC1} + \text{NC2})}{2} + 0.11$$

The result is considered as doubtful if its optical density is lower than the positive threshold but equal to or higher than the negative threshold.

1.3 Application scope

All human food
Animal feed stuffs
Environmental samples

1.4 Reference method

The validation study was carried out by reference to the EN ISO 6579:2002 (#) standard method.
The diagram summarising the method is shown in annex A.

1.5 Background of the certification

The initial certification study in 2001 was performed according to the AFNOR requirements, rev.7, with respect to the reference method NF EN 12824.

The main results of this first study are presented in annex B.

Since the first certification study, three modifications were proposed :

- the possibility of storing the RVS broth at 2 – 8°C before performing the TRANSIA® PLATE Salmonella Gold test. Assays were made during the renewal study in 2005.
- the introduction of a non selective additive to be combined with the aliquot of RVS broth before heating for 20 minutes in water bath. The role of this extraction reagent is to help improve sensitivity of certain *Salmonella* strains. Assays were made during the renewal study in 2009.
- The combination of the substrate and the chromogen into a single reagent in the kit as a convenience to customers: A vial with the both reagents is proposed and some stability assays have showed that the performance of this mixture is satisfactory. This modification was considered as a minor modification and no assays were performed by the expert lab.

Regarding the nature of modifications presented in 2009, some additional assay were decided by the Technical Board to be sure that the addition of a new non-selective additive before performing the TRANSIA PLATE *Salmonella* Gold test will not change the performances of the alternative method.

The assays concerned:

- a study of relative accuracy, on 10 positive samples and 10 negative samples per category
- a complementary study of inclusivity, with strains of the new list of *Salmonella* which were not tested by the expert laboratory

The renewal study in 2005 and the complementary assays in 2009 were realized according to EN ISO 16140:2003, with respect to the reference method EN ISO 6579:2002.

They are presented in the present summary report.

2 Comparative study of methods

1.1 Relative accuracy, relative specificity and relative sensitivity

The aim of this study, according to the reference document ISO 16140, is to evaluate the performances of the two methods:

- reference method EN ISO 6579 :2002,
 - TRANSIA® PLATE Salmonella Gold method,
- on naturally contaminated or non-contaminated samples.

2.1.1 Number and nature of the samples

According to the ISO 16140 standard, a minimum of 60 products per category must be analysed, with around 50% of positive products (at least 30 results) and 50% of negative products.

Each category was divided into different types and the results are displayed as follows:

Category	Types	Positive*	Negative	Total
Meat products	Raw meats	12	29	40
	Poultry	10	29	39
	Delicatessen	9	20	29
	Total	31	78	108
Dairy products	Cheeses	13	8	21
	Pastries	12	10	22
	Milks and milk powders	10	12	22
	Total	35	30	65
Miscellaneous	Eggs products	10	13	23
	Egg-based products (mayonnaise, pastries)	10	11	21
	Ready-to-eat meals	10	10	30
	Total	30	34	64
Seafood products and vegetables	Fish fillets and shellfish	14	12	26
	Raw vegetables, spices and herbs	10	10	20
	Ready-to eat vegetables	6	10	16
	Total	30	32	62
Feed	Cattle cakes	10	13	23
	Meals and dry pet foods	11	16	27
	Wet pet foods and raw meat for animals	9	10	20
	Total	30	39	69
Environment	Various waters	10	11	21
	Surface samplings	11	10	21
	Residues and scraps	10	8	18
	Total	31	29	60
TOTAL		187	242	429

* these are positive results by one or other of the methods

2.1.2 Artificial contaminations of the samples and percentage

Artificial contamination was achieved by using stressed contaminating suspensions, the stress treatment and efficiency of which have been determined according to EN ISO 16140 and AFNOR validation rules.

118 samples were positive after artificial contamination.

In total, of 187 positive results of *Salmonella*, 63% were obtained as a result of artificial contamination.

2.1.3 Results of assays (2005)

The analyses have been conducted singly using the two methods.

The results of analysed samples were presented in appendix C.

The table of the 429 results of samples is below:

	Positive reference method (R+)	Negative reference method (R-)	Total
Positive alternative method (A+)	Positive agreement (A+/R+) PA = 186	Positive deviation (R-/A+) PD = 0	186
Negative alternative method (A-)	Negative deviation (A-/R+) ND = 1*	Negative agreement (A-/R-) NA = 242*	243
Total	187	242	429

Legend:

A+ = positives confirmed

A- = immediate negatives **and** negatives after confirmation when presumed positive

* not including any non-confirmed positive result

2.1.4 Calculation of relative accuracy (AC), relative specificity (SP) and relative sensitivity (SE)

All of these results help calculate the relative accuracy, relative sensitivity and relative specificity for each of the categories and for all of the categories, according to the formulae of the EN ISO 16140 standard.

Category	PA	NA	ND	PD	Sum N	Relative accuracy AC (%) [100x(PA+NA)]/N	N+ PA + ND	Relative sensitivity SE (%) [100xPA]/N+	N- NA + PD	Relative specificity SP (%) [100xNA]/N-
Meat products	31	78	0	0	109	100	31	100	78	100
Dairy products	35	30	0	0	65	100	35	100	30	100
Seafood & vegetables	30	34	0	0	64	100	30	100	34	100
Eggproducts and pastries	30	32	0	0	62	100	30	100	32	100
Feed	29	39	1	0	69	98.6	30	96.7	39	100
Environment	31	29	0	0	60	100	31	100	29	100
TOTAL	186	242	1	0	429	99.8	186	99.5	242	100

For the alternative method, the values as a percentage calculated for the following three criteria according to the EN ISO 16140 standard were:

Relative accuracy : AC	99.8 %
Relative specificity : SP	100 %
Relative sensitivity : SE	99.5 %

The AFNOR Technical Board asks the sensitivity of the two methods to be recalculated with consideration of all the confirmed positives (this includes the additional positives of the alternative method):

Alternative method :	Reference method :
$(PA + PD) / (PA + PD + ND) = 99.5 \%$	$(PA + ND) / (PA + PD + ND) = 100 \%$

2.1.5 Analysis of discordances

The number of discordances between the reference method and the alternative method was 1.

According to annex F of the NF EN ISO 16140 standard, the number of discordances for which a statistical test must be conducted in order to compare the two methods is 6.

No statistic test has been done. The TRANSIA™ PLATE Salmonella Gold method and the reference method EN ISO 6579 can be considered as equivalent.

2.1.6 Comments on the storage of RVS broth at 2 – 8°C during 48 hours

Eventually, the results obtained after storage of RVS broth at 2 – 8°C were the same as those obtained directly after incubation for the positive samples. It was also possible to find the typical colonies of *Salmonella* on the selective medium plates.

2.1.7 Complementary assays (2009)

According to the decisions taken by the Technical Board, a minimum of 10 positive results and 10 negative results per category were obtained with the addition of the new additive to evaluate the performances of the alternative method.

The results are displayed as follows:

Category	Positive*	Negative	Total
Meat products	11	11	22
Dairy products	11	16	27
Miscellaneous (egg-based products & Ready-to-eat- meals)	11	16	27
Seafood products and vegetables	10	18	28
Feed	10	10	20
Environment	10	14	24
TOTAL	63	85	148

* these are positive results by one or other of the methods

The performances were determined by analyses of 148 samples distributed over the six categories of products. The detailed results are presented in appendix D.

Artificial contamination was achieved by using stressed contaminating suspensions, the stress treatment and efficiency of which have been determined according to EN ISO 16140 and AFNOR validation rules. 54 samples were positive after artificial contamination.

The table for the 148 results of samples is below:

	Positive reference method (R+)	Negative reference method (R-)
Positive alternative method (A+)	Positive agreement (A+/R+) PA = 63	Positive deviation (R-/A+) PD = 0
Negative alternative method (A-)	Negative deviation (A-/R+) ND = 0*	Negative agreement (A-/R-) NA = 85*

Legend:
 A+ = positives confirmed
 A- = immediate negatives **and** negatives after confirmation when presumed positive
 * not including any non-confirmed positive result

Note: In this study, one doubtful result was obtained and confirmed as negative, like the reference method.

No discordance was observed between the reference method and the alternative method in the relative accuracy study.

2.2 Relative detection level

The objective was to determine the level of contamination for which less than 50% of the responses obtained are positive and that for which more than 50% of the responses obtained are positive.

Different food matrix/strain pairs were studied in parallel with the reference method and the TRANSIA® PLATE Salmonella Gold method, for six product categories.

The artificial contaminations have been realised according to EN ISO 16140 and AFNOR validation rules.

The levels of detection, calculated according to the Spearman – Kärber* method (LOD₅₀), obtained for each combination « matrix – strain » are the following:

Matrix	Strain	Relative detection level for the reference method (UFC / 25 g or 25 mL)	Relative detection level for the alternative method (UFC / 25 g or 25 mL)
Poultry minced meat	<i>Salmonella</i> Hadar	0.3 [0.2 – 0.5]	0.3 [0.2 – 0.5]
Raw milk	<i>Salmonella</i> Typhimurium	0.8 [0.4 – 1.4]	0.8 [0.4 – 1.4]
Raw egg	<i>Salmonella</i> Enteritidis	0.7 [0.4 - 1.3]	0.7 [0.4 - 1.3]
Fish filet	<i>Salmonella</i> Virchow	0.3 [0.2 – 0.5]	0.3 [0.2 – 0.5]
Pet food	<i>Salmonella</i> Senftenberg	0.5 [0.3 – 0.9]	0.5 [0.3 – 0.9]
Process water	<i>Salmonella</i> Infantis	0.7 [0.4 – 1.5]	0.7 [0.4 – 1.5]

The level of detection obtained for the TRANSIA® PLATE *Salmonella* Gold method is between 0.2 and 1.5 cells per 25 grams and is identical to the one of the reference method ISO 6579.

2.3 Inclusivity / exclusivity

The inclusivity and the exclusivity of the method are defined by analysis, respectively, of 50 positive strains and 30 negative strains.

All the results are presented in annexes E and F.

2.3.1 Initial certification study in 2001

70 *Salmonella* strains and 47 non *Salmonella* strains were tested, after an overnight culture in buffered peptone water.

Three strains of *Salmonella* gave negative test results (two strains of *S.arizonae* serovar: IIIa 48:z4 z23, among 11 *S.arizonae* and *diarizonae* tested and one strain of *S.Kedougou* among four strains tested)

The study of the non-*Salmonella* strains by the TRANSIA® PLATE *Salmonella* Gold test, did not detect the presence of any cross-reaction.

2.3.2 Renewal study in 2005

2.3.2.1 Protocols

Protocol for inclusivity

For each of the strains of *Salmonella*, a culture in buffered peptone water was made over 24 hours at 37°C.

An enrichment broth was inoculated with around 10 *Salmonella* cells per 225 mL and incubated at 37°C, then the complete protocol of the alternative method was realised.

Protocol for exclusivity

The different negative strains were cultivated in nutritional broth and diluted to obtain levels of around 10⁵ cells per mL. Then the ELISA assay was performed for each strain.

2.3.2.2 Results and conclusion

50 *Salmonella* strains were tested after the complete protocol of the alternative method (BPW, then RVS broth, then TRANSIA® PLATE *Salmonella* Gold test). All the strains were detected.

30 non *Salmonella* strains were tested, after an overnight culture in BPW and no cross-reaction was detected.

2.3.3 Complementary assays in 2009

According to the decisions taken by the Technical Board, the strains of the new *Salmonella* list, which were not previously tested, were tested with the new version of the TRANSIA PLATE *Salmonella* Gold test, including the additive (see annex F).

All the strains tested with the complete protocole of the alternative method were positive except *S.arizonae* serovar: IIIa 48:z4 z23. Another strain of *Salmonella arizonae* serovar: IIIa 51:z4,z23:- leads to a positive results. We can note that two strains of *S.arizonae* serovar: IIIa 48:z4 z23 were tested in the 2001 inclusivity study and gave negative results.

Some data of inclusivity and exclusivity obtained by Biocontrol are also presented in appendix F.

For the *inclusivity* study, *Salmonella* strains were started from frozen bead stocks into 10 mL buffered peptone water (BPW) and grown 24 hours at 35-37 °C in an air incubator. Then a 10 mL Rappaport Vassiliadis buffer Soya broth (RVS) was inoculated and incubated an additional 24 hours at 42 °C in a water bath. After incubation, the RVS was mixed thoroughly and 1 mL of sample was transferred to a 13X100 mm test tube. An additional 1mL was transferred to a second 13X100 mm test tube containing 100 µL of additive. These tubes were heated at 100 °C and the TRANSIA PLATE *Salmonella* Gold was performed.

For the *exclusivity* study, the non-*Salmonella* strains were started from frozen bead stocks into 10 mL buffered peptone water (BPW) and grown 24 hours at 35-37 °C in an air incubator. One mL of the BPW was transferred into each of two 13X100 mm test tubes heated as indicated above.

The values obtained for all the strains are closed without and with the additive, and with the pre-mixed substrate and chromogen reagent.

3 Interlaboratory study

3.1 Study organization

- Number of participating laboratories

11 laboratories received samples.

- Matrix used

Milk samples were used to perform the interlaboratory study.

- Strain used

The strain used for contaminations is a strain of *Salmonella* Typhimurium (origin « dairy products »).

- Number of samples per laboratory

24 samples were prepared per laboratory, and were distributed in 3 levels, with 8 samples per level and method.

3.2 Control of experimental parameters

3.2.1 Contamination rates obtained after artificial contamination

The following table shows the contamination rates obtained and estimated precisions:

Level	Samples	Real rate (b/25g sample)	Estimated lower contamination limit per 25g sample	Estimated upper contamination limit per 25g sample
Level 0 (L0)	3-4-9-10-15-16-21-22	0		
Low level (L1)	5-6-11-12-17-18-23-24	2.4	0.3	8.8
High level (L2)	1-2-7-8-13-14-19-20	17.4	10.1	27.8

3.2.2 Problems of temperature recorded during transport, temperature on reception and reception times

3.2.2.1 Analysis of temperature monitoring curves during transport

The temperature curves obtained from thermobutton data recorders show that temperatures were stable during transport for all the laboratories.

3.2.2.2 Temperatures on reception and reception times

The temperatures obtained are recorded in the following tables:

Laboratory	Temperatures (°C)		Comments
	communicated by the laboratory	indicated by the thermobutton	
A	4,3°C	2,4°C	
B	2,4°C	0,3°C	
C	4,4°C	2,0°C	
D	/	/	Samples delivered at D+2
F	3,8°C	2,1°C	
G	16,0°C	1,5°C	Problem to measure temperature at reception
H	5,1°C	3,9°C	
I	3,9°C	2,6°C	
J	4,0°C	1,3°C	
K	2,3°C	0,8°C	
L	1,3°C	0,7°C	

3.2.2.3 Conclusion

The results of 10 participating laboratories could be analyzed after considering the conditions of shipment and delivery due to time-to-delivery problems.

The temperature curve of the laboratory G showed that the temperature was below +6°C before start of a analyses.

3.3 Results

3.3.1 Results obtained by cooperating laboratories

The detailed results are presented in appendix G and the following tables give a synthesis of the results obtained by all the laboratories.

Positive results obtained by the reference method

Laboratories	Levels of contamination					
	L0		L1		L2	
	Obtained	Nr samples	Obtained	Nr samples	Obtained	Nr samples
Laboratoire A	0	8	8	8	8	8
Laboratoire B	0	8	8	8	8	8
Laboratoire C	0	8	8	8	8	8
Laboratoire F	0	8	8	8	8	8
Laboratoire G	0	8	8	8	8	8
Laboratoire H	0	8	7	8	8	8
Laboratoire I	0	8	8	8	8	8
Laboratoire J	0	8	5	8	8	8
Laboratoire K	0	8	8	8	8	8
Laboratoire L	0	8	8	8	8	8
Total	0	80	76	80	80	80

Positive results obtained by the alternative method

Laboratories	Levels of contamination					
	L0		L1		L2	
	Obtained	Nr samples	Obtained	Nr samples	Obtained	Nr samples
Laboratoire A	0	8	8	8	8	8
Laboratoire B	0	8	8	8	8	8
Laboratoire C	0	8	8	8	8	8
Laboratoire F	0	8	8	8	8	8
Laboratoire G	0	8	8	8	8	8
Laboratoire H	0	8	7	8	8	8
Laboratoire I	0	8	7	8	8	8
Laboratoire J	0	8	5	8	8	8
Laboratoire K	0	8	8	8	8	8
Laboratoire L	0	8	8	8	8	8
Total	0	80	75	80	80	80

The results of the reference method and the alternative method **were in agreement** for 9 laboratories.

Some laboratories found sample(s) contaminated at a low rate, negative by the alternative method and by the reference method. The contamination level was not so high (2.4 *Salmonella* in 25 mL), so their results are consistent. Four samples are concerned in the study.

The tenth laboratory found one sample contaminated at low rate, negative by the alternative method and positive by the reference method, but only after streaking of MKTTn broth on selective medium plate.

3.3.2 Conclusion with comments

Finally, the results of 10 laboratories were considered.

3.4 Calculations

Note: the positive results of the alternative method were all confirmed.

3.4.1 Calculation of specificity percentage (%SP) and sensitivity percentage (%SE) for both methods

The percentages of specificity (SP) and sensitivity (SE) have been calculated with the EN ISO 16140 formulas.

For level L0, it is requested that the specificity percentage (%SP) should be calculated using each of the methods:

$$SP = \{1 - (FP/N_-)\} \times 100$$

where FP, number of false positives
N₋, total number of tests L0

For levels L1 and L2, it is requested that the sensitivity percentage (%SE) should be calculated for each of the methods, compared with the number of expected positive results:

$$SE = (TP/N_+) \times 100$$

where TP, number of true positives
N₊, total number of tests L1 or L2

The results are given in the following table:

Level	Reference method		Alternative method	
	SP/SE	LCL* %	SP/SE	LCL* %
L0	SP% = 100	98	SP% = 100	98
L1	SE% = 95	89	SE% = 93.8	88
L2	SE% = 100	98	SE% = 100	98
L1+L2	SE% = 97.5	93	SE% = 96.9	93

* LCL : low critical value, defined in standard ISO 16140

3.4.2 Calculation of the relative precision (AC)

The relative precision is calculated using the following formula:

$$AC = \{(PA + NA) / N\} \times 100$$

where PA, number of positive agreements
NA, number of negative agreements

	Positive reference method (R+)	Negative reference method (R-)	Total
Positive alternative method (A+)	Positive agreement (A+/R+) PA = 156	Positive deviation (R-/A+) PD = 0	(N+) = 156
Negative alternative method (A-)	Negative deviation (A-/R+) ND = 1*	Negative agreement (A-/R-) NA = 83*	(N-) = 84
Total	(N+) = 157	(N-) = 83	N = 240

* including no positive samples (not confirmed)

For this study, the relative accuracy is 99.6%.

3.4.3 Analysis of discordances

As defined in appendix F in standard EN ISO 16140, the number of disagreements beyond which a statistical test must be carried out to compare the two methods is 6. Therefore, this statistical test is not used because the number of disagreements observed between the two methods was 1.

Both methods would be considered as equivalent.

3.5 Interpretation

3.5.1 Comparison of relative precision (AC), specificity (SP) and sensitivity (SE) values

The values obtained in the two parts of the validation study are given in the following table:

	Interlaboratory study	Comparative study
Relative accuracy (AC)	99.6%	99.8%
Sensitivity (SE)	96.9%	99.5%
Specificity (SP)	100%	100%

The values obtained after the interlaboratory study were comparable to the values obtained in the comparative study.

The AFNOR Technical Board asks that the sensitivity of the two methods be recalculated with consideration of all the confirmed positives (confirmed positive results):

	Alternative method	Reference method
sensitivity	$(PA + PD) / (PA + PD + ND) = 99.4 \%$	$(PA + ND) / (PA + PD + ND) = 100 \%$

3.5.2 Accordance (DA)

The accordance is the percentage chance of finding the same result from two identical test portions analyzed in the same laboratory under repeatability conditions, in other words a single operator using the same instrument and the same reagents within the shortest feasible time interval.

The first step to calculate the accordance is to calculate the probability that two identical samples give the same result for each of the participating laboratories, and then to determine the average of the probabilities of all laboratories.

The different tables used to deduce the accordance are given in appendix H and the accordance for each of the methods at each of the levels are given in the following table:

Level	Reference method	Alternative method
L0	DA % = 100 %	DA % = 100 %
L1	DA % = 93 %	DA % = 91 %
L2	DA % = 100 %	DA % = 100 %

3.5.3 Concordance

The concordance is the percentage chance of finding the same result for two identical samples analyzed in two different laboratories.

The objective is to calculate the percentage of all pairs giving the same results on all possible pairs of results.

Result tables used to make these calculations are given in appendix i and the concordance for each of the methods and for each of the levels are given in the following table:

Level	Reference method	Alternative method
L0	Concordance % = 100 %	Concordance % = 100 %
L1	Concordance % = 90 %	Concordance % = 88 %
L2	Concordance % = 100 %	Concordance % = 100 %

3.5.4 Odds Ratio (COR)

The concordance odds ratio is calculated using the following formula:

$$\text{COR} = \frac{\text{accordance} \times (100 - \text{concordance})}{\text{concordance} \times (100 - \text{accordance})}$$

The concordance odds ratio for each of the methods and for each of the levels is given in the following table:

Level	Alternative method	Reference method
L0	COR % = 1.00	COR % = 1.00
L1	COR % = 1.47	COR % = 1.38
L2	COR % = 1.00	COR % = 1.00

A value of 1.00 for the Odds ratio means that the degree of agreement and the agreement are equal. When the Odds ratio increases, the interlaboratory variation becomes more predominant.

4 Practicability

Practicability is studied as a function of the 13 criteria defined by the technical bureau in comparing the reference method EN ISO 6579 to the TRANSIA™ PLATE Salmonella Gold method.

<p>1. Packaging mode of the components of the method (cf package insert)</p> <p>2. Reagent volumes (cf package insert and vial packaging)</p>	<p>The TRANSIA™ PLATE Salmonella Gold kit contains the quantity of reagent necessary for 96 analyses :</p> <ul style="list-style-type: none"> - one 96 wells microtitre plate with divisible strips, individually packed - one vial (n°1) of negative control : 6mL - one vial (n°2) of positive control: 3mL - washing buffer (n°3) 20X concentrated: 60 mL - one vial (n°4) of conjugate: 15 mL - one vial (n°5) of substrate and chromogen: 10 mL - one vial (n°6) of Stop solution (H₂SO₄) : 10 mL - one vial (n°7) of extraction reagent: 10 mL
<p>3. Storage conditions of the elements method (cf package insert) – Expiry of products not opened (cf package insert)</p>	<p>The storage temperature is of 2-8°C.</p> <p>The kit expiry date is shown on the box label and on the different vials.</p>
<p>4. Modalities of use after first use (cf package insert)</p>	<p>The kit components should be stored at 2-8°C.</p> <p>The reconstituted washing buffer should be stored at 2-8°C for a maximum of three months.</p>
<p>5. Equipment or necessary specific premises (cf package insert)</p>	<p>Among the required equipment,</p> <ul style="list-style-type: none"> - an air incubator at 37°C ± 1°C - an air incubator at 41.5°C ± 1°C or preferably a water bath at 41.5°C ± 0.5°C - a water bath at 95 – 100°C - a microtitre plate reader (450 nm) or a TRANSIA Elisamatic II automate <p>And for the immunoenzymatic assay:</p> <ul style="list-style-type: none"> - micropipette 100-1000 µL, - multipipette with 5 and 2.5 mL Combitips
<p>6. Reagents ready for use or to be reconstituted (cf package insert)</p>	<p>All the reagents are ready-to-use, except the washing buffer to reconstitute</p>
<p>7. Duration of training of the operator not familiar with the method</p>	<p>For an operator trained in standard techniques of microbiology, training in the technique requires less than 1 day.</p>

8. Real time handling - Flexibility of the technique relative to the number of samples to be analysed

Steps	Average time for a sample (min)		Average time for 30 samples (min)	
	Standard ISO 6579	TPSG method	Standard ISO 6579	TPSG method
Preparation, weighing, dilution in BPW and crushing	7	7	90	90
Transfer to selective broths - RVS and MKTTn - RVS	3	1	45	25
TRANSIA PLATE Salmonella Gold test (heating and automated assay procedure)	/	1	/	25
Streaking of RVS and MKTTn broths, on two selective media	10	/	150	/
Average total time (per sample)	20 minutes	9 minutes	9,5 minutes	4,7 minutes

These times correspond to negative samples for which no confirmation is necessary.

In the case of positive samples, the necessary time for isolation of the RVS broth on selective media must be added to the confirmations (around 1 minute).

And the average time for the confirmation of a typical colony by reference method tests can be evaluated at around 5 minutes.

The advantage of the alternative method particularly lies in the possibility to sort negative samples from the suspicious samples and thus reducing the number of confirmations.

9. Time-to-result

Steps	Time required TPSG Salmonella method	Time required ISO 6579 reference method
Realisation of pre-enrichment	D0	D0
Transfer to selective broths (Rappaport-Vassiliadis Soja, MKTTn)	D1	D1
TRANSIA PLATE Salmonella Gold procedure	D2	/
Test result	D2	/
Obtaining negative result (if test is negative)		
Streaking of selective broths on selective media	D2	D2
Reading the plates	D3 to D4	D3 to D4
Confirmation tests : identification strips, serologie		
Obtaining negative result (after streaking and negative confirmation if done)	D3 to D6	D3 to D6
Obtaining positive result Confirmation by reference method tests (including purification)	D5 to D6	D5 to D6

10. Type of qualification of the operator:	level identical to that necessary for the reference method
11. Steps common to the reference method	First step of enrichment Confirmations
12. Traceability of the analysis results	The work sheet is identified as ENR COM 510. If the TRANSIA Elisamatic II is used, all the results are saved in a history file. A result sheet is printed with the reagents lot numbers, time, test result, and sample identification. The results can be exported to a LIMS.
13. Maintenance by the laboratory	No specific maintenance, other than classical procedure for the Microtitre plate reader Note: the BioControl Systems firm offers a customer technical support for the possible problems during the ELISA procedure.

5 Conclusion

The validation study of the methods was conducted according to the reference document EN ISO 16140.

The **comparative study** allows assessing:

- the relative accuracy, the relative sensitivity and the relative specificity,
- the relative detection level,
- the inclusivity and the exclusivity.

The performances of the TRANSIA[®] PLATE Salmonella Gold method are equivalent to those of the reference method EN ISO 6579:2002. They were determined by analysis of 429 samples distributed over five categories of products.

The relative accuracy obtained was 99.8%, the relative sensitivity 99.5% and the relative specificity 100%, according to the calculations required by the EN ISO 16140 standard.

One false positive result was obtained.

Because the positive samples by the alternative method are positive confirmed samples, the sensitivities were recalculated relative to all positive results and are:

- 99.5% sensitivity for the alternative method,
- 100% sensitivity for the reference method.

The relative level of detection of the TRANSIA[®] PLATE Salmonella Gold method and of the reference method was evaluated by artificial contaminations of five different products, representative of the five categories tested.

It is between 0.2 and 1.5 cells of *Salmonella* per 25 g or mL of sample and is identical to the one of the reference method.

The specificity of the method is satisfactory since the strains of *Salmonella* were detected (inclusivity) except the one strain of *S.arizonae* serovar: IIIa 48:z4 z23 and no cross-reactions were observed in the non *Salmonella* strains tested (exclusivity).

The complementary assays with the addition of an additive before performing the TRANSIA PLATE *Salmonella* Gold test show that the performances of the alternative method are not modified.

The **interlaboratory study results** obtained for all of the 10 selected laboratories show that the alternative method and the reference method have comparable values of relative accuracy, specificity and sensitivity as those obtained during the preliminary study.

The variability of the alternative method (accordance, concordance, Odds ratio) is better than the variability of the reference method.

Lille, October, the 28th 2009



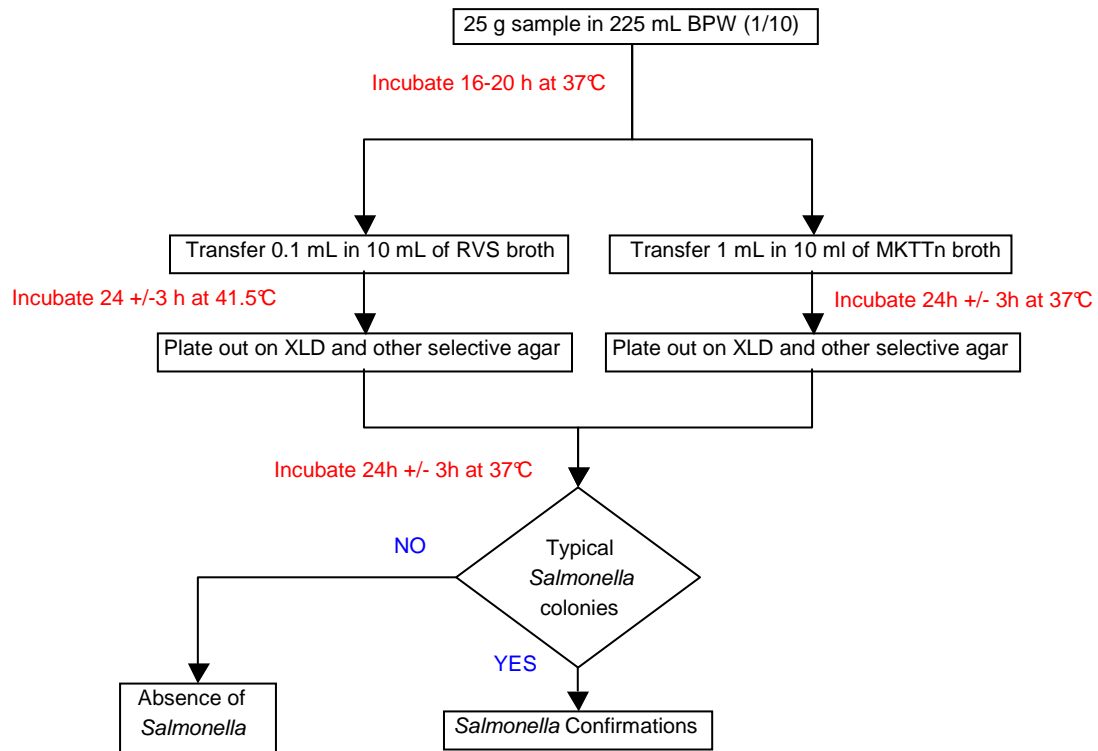
Virginie Ewe
Responsable Etudes

ANNEXES

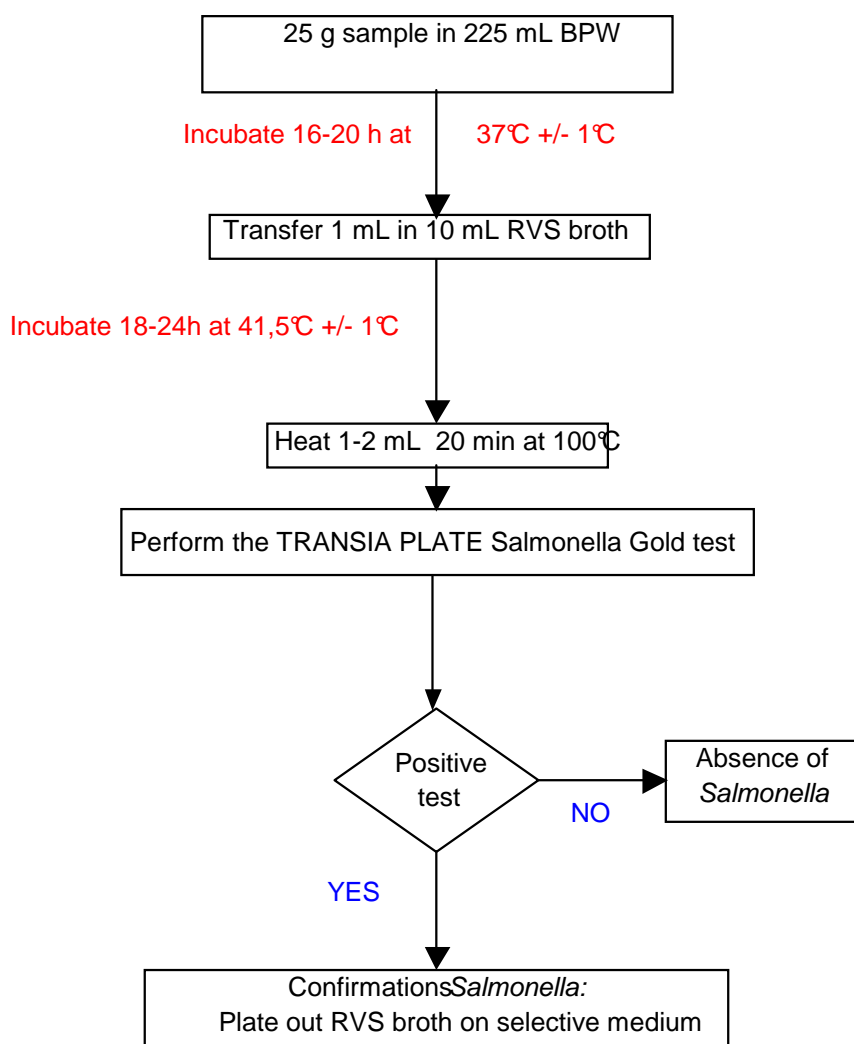
ANNEX A:

ANALYTICAL PROTOCOLS

STANDARD EN ISO 6579 :2002



TRANSIA PLATE Salmonella GOLD method



ANNEX B :

MAIN RESULTS OF THE FIRST VALIDATION STUDY

1 1st Certification date and renewal dates

The TRANSIA[®] PLATE Salmonella Gold method (BioControl Systems) has been validated with the certificate number: TRA-02/8-03/01:

- in march 2001 : first validation study
- in February 2004 : first renewal study
- in July 2009 : second renewal study

2 Reference method used for the validation

The reference methods used were the following methods:

- for the first certification study: NF EN 12824 standard method « Horizontal method for the detection of *Salmonella* spp. »
- for the renewal study: EN ISO 6579:2002 standard method: « Horizontal method for the detection of *Salmonella* spp. »

3 Main results obtained in the first validation study

Specificity

Initial certification study 2001

70 *Salmonella* strains and 47 non *Salmonella* strains were tested, after an overnight culture in buffered peptone water.

Three strains of *Salmonella* gave negative test results (two strains of *S.arizonae* serovar: IIIa 48:z4 z23, among 11 *S.arizonae* and *diarizonae* tested and one strain of *S.Kedougou* among four strains tested)

The study of the non-*Salmonella* strains by the TRANSIA[®] PLATE Salmonella Gold test, did not detect the presence of any cross-reaction.

Limit of detection

Initial certification study 2001

Four strains of *Salmonella* (*S.Enteritidis*, *S.Infantis*, *S.Typhimurium*, *S.Virchow*) were tested at different levels in RVS broth.

The limit of detection of the immunoenzymatic test was between $9,0.10^4$ to $3,0.10^5$ cells/mL RVS broth.

Relative detection level

Initial certification study 2001

This level was studied on 4 food matrices (raw milk, beef minced meat, red cabbage, liquid whole egg), with 4 *Salmonella* strains (*S.Enteritidis*, *S.Infantis*, *S.Typhimurium*, *S.Virchow*) at 5 contamination levels.

No discordance was observed in comparison with the reference method NF EN 12 824. Even the weakest rates made (from 1 to 8 bacteria per 25 grams) were detected, irrespective of the strain used.

Accuracy

Initial certification study 2001

290 samples distributed over 5 categories (“meat products”, “dairy products”, “seafood, vegetables, cocoa and spices”, “egg products and pastries”, “animal feed”) were analysed: 127 samples were contaminated by *Salmonella*. The percentage of concordance between the two methods (TRANSIA[®] PLATE Salmonella Gold method and NF EN 12824) was 99 % with 3 false negative results (pork liver, mixed spices and soy cattle cake) and 1 additional positive result (rape cattle cake) for the TRANSIA[®] PLATE Salmonella Gold method.

Fidelity

Initial certification study 2001

10 laboratories conducted analyses on eight milk samples (two samples per contamination level). The results were according to expected results.

4 Report of modifications made in the alternative method, having caused or not a validation extension

Since the first certification study, the only modification was the possibility of storing the RVS broth at 2 – 8°C before performing the TRANSIA[®] PLATE Salmonella Gold test. Assays were made during the renewal study in 2005.

5 Bibliography

- NordVal, validation for food, feed and environmental samples, Certificate number: 2004-30-5408-000033, reference method: EN ISO 6579
- AOAC RI, certification number 010602, reference method: EN ISO 6579

6 Technical requirements for AFNOR validation

The validation referential was that in effect in dates of different studies:

- the AFNOR requirements rev.7 for the initial certification study
- the EN ISO 16140:2003 standard for the renewal study in 2005

ANNEX C:

ASSAYS – 2005

RELATIVE ACCURACY, RELATIVE SPECIFICITY,
RELATIVE SENSITIVITY

DETAILED RESULTS TABLES
FOR EACH SAMPLE CATEGORY

LEGEND

Total bacteria growth

∅ : no growth

L = low

M = medium

H = high

Distribution of flora

A = pure culture of suspicious colonies

B = mix with a majority of suspicious colonies

C = mix with a minority of suspicious colonies

D = mix with rare suspicious colonies

E = absence of suspicious colonies

(x) : x characteristic colonies of *Salmonella* if $x \leq 5$

Cf : *Citrobacter freundii*

Cd : *Citrobacter diversus*

Ec : *Escherichia coli*

En : *Enterobacter*

Ha : *Hafnia alvei*

Ps : *Pseudomonas*

Pm : *Proteus mirabilis*

MEAT PRODUCTS

Code sample	Product	Artif.	Reference method EN ISO 6579					Alternative method (OD after RVS incubation)					Comparison	Alternative method (OD after RVS incubation and storage 48 hours at 2-8°C)					Comparison		
			RVS		MKTTn		Result	OD	Positive threshold	Test result	Confirmation			Final result	DO	Positive threshold	Test result	Confirmation		Final result	
			XLD	Edel	XLD	Edel					RVS XLD	RVS Edel						RVS XLD			RVS Edel
B57	Beef liver	Non	- ME	- ME	- HE	- HE	-	0,083	0,159	-	/	/	-	=							
B58	Beef liver	Non	- HE	- LE	- HE	- HE	-	0,088	0,159	-	/	/	-	=							
B59	Beef liver	Non	- ME	- LE	- HE	- HE	-	0,084	0,159	-	/	/	-	=							
B60	Grounded beef	Non	- HE	- HE	- HE	- HE	-	0,094	0,159	-	/	/	-	=							
B61	Beef carpaccio	Non	- HE	- ME	- HE	- ME	-	0,090	0,159	-	/	/	-	=							
D9	Pork for pâté	Non	- LE	Ø	- HE	- LE	-	0,061	0,145	-	/	/	-	=							
D13	Pork heart	Non	- LE		- HE		-	0,072	0,145	-	/	/	-	=							
D16	Pork kidneys	Non	- ME	- LE	- HE	- HE	-	0,064	0,145	-	/	/	-	=							
D17	Kangaroo meat	Non	+ MD	+ MD	+ HB	+ HC	+	0,808	0,145	+	+ MD	+ MD	+	=	0,888	0,152	+	+ MC	+ MC	+	=
D18	Kangaroo meat	Non	- LE	- ME	- HE	- HE	-	0,067	0,145	-	/	/	-	=							
D21	Kangaroo steak	Non	- LE	- LE	- HE	- HE	-	0,081	0,145	-	/	/	-	=							
D22	Kangaroo steak	Non	- LE	- LE	- HE	- HE	-	0,031	0,145	-	/	/	-	=							
D24	Kangaroo meat	Non	- ME	- LE	- HE	- HE	-	0,068	0,145	-	/	/	-	=							
D26	Pork kidneys	Non	- HE (Ps)	- LE	- HE (Ps)	- HE	-	0,065	0,145	-	/	/	-	=							
D27	Grounded beef for bolognese	Non	- LE	Ø		Ø	-	0,071	0,145	-	/	/	-	=							
D28	Beef meat	Non	- ME	- ME	- HE	- HE	-	0,074	0,145	-	/	/	-	=							
E4	Pork heart	Non	- HE	- ME	- HE	- HE	-	0,062	0,143	-	/	/	-	=							
E7	Pork tongue	Non	+ HD (1)	+ MD	+ HB	+ HD	+	0,747	0,143	+	+ HD (1)	+ MD	+	=	0,951	0,139	+	+ HD	+ HD	+	=
E8	Kangaroo	Non	+ HD (3)	+ MD (1)	+ HC	+ MB	+	0,596	0,143	+	+ HD (3)	+ MD (1)	+	=	0,877	0,139	+	+ HD	+ HD	+	=
E9	Pork kidneys	Non	+ HC	+ MC	+ HB	+ HC	+	0,464	0,143	+	+ HC	+ MC	+	=	0,494	0,139	+	+ HC	+ HD	+	=
E10	Beef	Non	+ MC	+ MC	+ HC	+ HC	+	0,206	0,143	+	+ MC	+ MC	+	=	0,252	0,139	+	+ HC	+ HD	+	=
E11	Wild boar meat	Non	+ HD	+ MC	+ HB	+ HB	+	1,086	0,143	+	+ HD	+ MC	+	=	1,273	0,139	+	+ HD	+ HD	+	=
E14	Pork meat	Non	- HE	- LE	- HE	- HE	-	0,064	0,143	-	/	/	-	=							
E20	Beef tongue	Non	- HE	- LE	- LE	Ø	-	0,061	0,139	-	/	/	-	=							
E21	Horse meat	Non	- HE	- LE	- HE	Ø	-	0,066	0,139	-	/	/	-	=							
E22	Pork meat	Non	- HE	- LE	- HE	- HE	-	0,071	0,139	-	/	/	-	=							
F8	Pork meat	Non	- HE	Ø	- HE	Ø	-	0,065	0,147	-	/	/	-	=							
F11	Pork cheek	Non	- HE	- LE	- HE (Cf)	- ME	-	0,069	0,147	-	/	/	-	=							
H1	Pork tongue	Non	+ MB	+ MB	+ HC	+ MB	+	0,687	0,140	+	+ MB	+ MB	+	=	0,773	0,132	+	+ MB	+ HB	+	=
H2	Pork kidneys	Non	- ME	- ME	- HE	- HE	-	0,055	0,140	-	/	/	-	=							
I1	Pork liver	Non	- LE	- LE	- ME	- ME	-	0,056	0,138	-	/	/	-	=							
J9	Beef meat	Non	+ MA	+ HA	+ MA	+ HA	+	0,997	0,138	+	+ MA	+ HA	+	=	1,208	0,136	+	+ LA	+ MB	+	=
J32	Wild boar meat	Non	+ MC	+ MC	+ MB	+ HA	+	1,156	0,141	+	+ MC	+ MC	+	=	1,048	0,137	+	+ MC	+ MC	+	=
J33	Pork tongue	Non	+ MC	+ MB	+ HD	+ HB	+	0,880	0,141	+	+ MC	+ MB	+	=	0,805	0,137	+	+ HC	+ HB	+	=
J34	Pork minced meat	Non	- HE	+ MB	+ HD	+ MD	+	0,708	0,141	+	- HE	+ MB	+	=	0,742	0,137	+	+ HD (2)	+ MB	+	=
K20	Pork kidneys	Non	- ME	- ME	- HE	- HE	-	0,063	0,140	-	/	/	-	=							
K22	Pork liver	Non	- HE	- HE	- HE	- HE	-	0,082	0,140	-	/	/	-	=							
L4	Beef meat	Non	- ME	Ø	- HE	Ø	-	0,093	0,168	-	/	/	-	=							
L5	Beef	Non	- HE	- LE	- HE	- LE	-	0,111	0,168	-	/	/	-	=							
L8	Grounded meat	Non	- HE	- ME	- HE	- HE	-	0,052	0,143	-	/	/	-	=							
P16	Pork liver	Non	+ MB	+ MB	+ HB	+ HB	+	0,948	0,147	+	+ MB	+ MB	+	=	1,154	0,135	+	+ HB	+ HB	+	=

MEAT PRODUCTS

Code sample	Product	Artif.	Reference method EN ISO 6579					Alternative method (OD after RVS incubation)						Comparison	Alternative method (OD after RVS incubation and storage 48 hours at 2-8°C)						Comparison	
			RVS		MKTTn		Result	OD	Positive threshold	Test result	Confirmation		Final result		DO	Positive threshold	Test result	Confirmation		Final result		
			XLD	Edel	XLD	Edel					RVS XLD	RVS Edel						RVS XLD	RVS Edel			
D7	Duck breast	Non	+ MB	+ MC	+ HB	+ HB	+	1,065	0,145	+	+ MB	+ MC	+	=	1,255	0,152	+	+ MB	+ HB	+	=	
D8	Quail	Non	- ME	- ME	- HE	- HE	-	0,065	0,145	-	/	/	-	=								=
D15	Poultry livers	Non	- ME	- LE	- HE	- HE	-	0,065	0,145	-	/	/	-	=								=
D25	Duck hearts	Non	- HE	- ME	- HE	- HE	-	0,066	0,145	-	/	/	-	=								=
D30	Kebab turkey	Non	- ME	- LE	- ME	Ø	-	0,075	0,145	-	/	/	-	=								=
D31	Duck meat	Non	- ME	- ME	- HE	- HE	-	0,065	0,143	-	/	/	-	=								=
D32	Turkey meat	Non	- ME	- ME	- HE	- HE	-	0,062	0,143	-	/	/	-	=								=
D33	Turkey meat	Non	- ME	Ø	- HE	Ø	-	0,060	0,143	-	/	/	-	=								=
D34	Turkey meat	Non	- LE	Ø	- LE	Ø	-	0,063	0,143	-	/	/	-	=								=
E2	Foie gras	Non	- HE	Ø	- HE	Ø	-	0,062	0,143	-	/	/	-	=								=
E6	Turkey meat	Non	+ HC	+ MA	+ HA	+ HA	+	0,755	0,143	+	+ HC	+ MA	+	=	0,764	0,139	+	+ HB	+ HA	+	=	
E12	Turkey meat	Non	+ MD (3)	+ MD (1)	+ HD (3)	+ HB	+	0,265	0,143	+	+ MD (3)	+ MD (1)	+	=	0,281	0,139	+	+ HD	+ HD	+	=	
E13	Foie gras	Non	- ME	Ø	- HE	Ø	-	0,067	0,143	-	/	/	-	=								=
E15	Quail	Non	- ME	Ø	- HE	- LE	-	0,064	0,143	-	/	/	-	=								=
E16	Chicken leg	Non	+ HD (1)	+ MC	- HE	+ HD (4)	+	0,699	0,143	+	+ HD (1)	+ MC	+	=	0,848	0,139	+	+ HD (5)	+ MC	+	=	
E19	Quail	Non	- HE	Ø	- HE	- LE	-	0,059	0,139	-	/	/	-	=								=
E24	Turkey meat	Non	- HE	- ME	- HE	- LE	-	0,069	0,139	-	/	/	-	=								=
E25	Turkey meat	Non	- HE	Ø	- HE	Ø	-	0,064	0,139	-	/	/	-	=								=
E26	Turkey meat	Non	- HE	- ME	- HE	- HE	-	0,062	0,139	-	/	/	-	=								=
E27	Turkey meat	Non	- HE	- HE	- HE	- HE	-	0,072	0,139	-	/	/	-	=								=
F4	Quail	Non	- HE	Ø	- HE	- LE	-	0,065	0,147	-	/	/	-	=								=
F5	Chicken wings	Non	- HE (Pm)	Ø	- HE (Pm)	Ø	-	0,067	0,147	-	/	/	-	=								=
F6	Chicken wings	Non	- HE	- LE	- HE	Ø	-	0,067	0,147	-	/	/	-	=								=
F9	Chicken	Non	- ME	- ME	- HE (Cf)	- MA	-	0,065	0,147	-	/	/	-	=								=
F12	Rabbit meat	Non	- ME	- LE	- HE	- LE	-	0,066	0,147	-	/	/	-	=								=
G1	Chicken meat	Non	- HE	- ME	- HE (Pm)	- HE	-	0,069	0,133	-	/	/	-	=								=
G3	Duck breast	Non	- HE	- LE	- HE	- ME	-	0,069	0,133	-	/	/	-	=								=
H4	Duck breast	Non	+ HB	+ HB	+ HC	+ HB	+	0,838	0,140	+	+ HB	+ HB	+	=	0,948	0,132	+	+ HB	+ HB	+	=	
H5	Chicken legs	Non	+ MB	+ MB	+ HD (3)	+ HB	+	0,699	0,140	+	+ MB	+ MB	+	=	0,758	0,132	+	+ HB	+ HB	+	=	
H49	Turkey meat	Non	- HE	- ME	- HE	- LE	-	0,056	0,132	-	/	/	-	=								=
H50	Poultry merguez	Non	- HE	- HE	- HE	- HE	-	0,055	0,132	-	/	/	-	=								=
H51	Poultry sausage	Non	- HE	- HE	- HE	- HE	-	0,056	0,132	-	/	/	-	=								=
H52	Turkey gizzard	Non	- HE	- ME	- HE	- HE	-	0,055	0,132	-	/	/	-	=								=
H53	Turkey leg	Non	- HE	- HE	- HE	- HE	-	0,053	0,132	-	/	/	-	=								=
H54	Chicken neck skin	Non	+ HB	+ MB	+ MC	+ MC	+	1,006	0,132	+	+ HB	+ MB	+	=	1,214	0,145	+	+ MB	+ MB	+	=	
I7	Turkey nuggets	Non	+ MA	+ MA	+ HA	+ HA	+	0,978	0,138	+	+ MA	+ MA	+	=	1,209	0,136	+	+ MA	+ MA	+	=	
K17	Chicken meat	Non	+ HD	+ MB	+ HD	+ HB	+	1,118	0,140	+	+ HD	+ MB	+	=	1,341	0,148	+	+ HD	+ HB	+	=	
K18	Chicken neck skin	Non	+ HD (1)	+ HC	+ HD	+ MC	+	0,731	0,140	+	+ HD (1)	+ HC	+	=	0,797	0,148	+	+ HD	+ HC	+	=	
K19	Turkey leg	Non	- HE	- LE	- HE	- HE	-	0,064	0,140	-	/	/	-	=								=

MEAT PRODUCTS

Code sample	Product	Artif.	Reference method EN ISO 6579				Alternative method (OD after RVS incubation)					Comparison	Alternative method (OD after RVS incubation and storage 48 hours at 2-8°C)					Comparison			
			RVS		MKTTn		Result	OD	Positive threshold	Test result	Confirmation		Final result	DO	Positive threshold	Test result	Confirmation		Final result		
			XLD	Edel	XLD	Edel					RVS XLD						RVS Edel			RVS XLD	RVS Edel
A36	Pâté	Non	- HE	- HE	- HE	- HE	-	0,085	0,149	-	/	/	-	=							
B32	Rabbit terrine	Non	Ø	Ø	Ø	Ø	-	0,078	0,155	-	/	/	-	=							
C24	Pie	Non	- ME	- ME	- HE	- HE	-	0,072	0,149	-	/	/	-	=							
D10	Ham	Non	Ø	Ø	Ø	Ø	-	0,061	0,145	-	/	/	-	=							
D12	Andouillette	Non	- HE	- ME	- HE	- HE	-	0,064	0,145	-	/	/	-	=							
D14	Smoked ham	Non	- HE	- HE	- HE	- HE	-	0,022	0,145	-	/	/	-	=							
D19	Pork delicatessen	Non	- ME	- ME	- HE	- HE	-	0,070	0,145	-	/	/	-	=							
D20	Pork belly stuffed	Non	+ HA	+ HA	+ HA	+ HA	+	0,825	0,145	+	+ HA	+ HA	+	=	0,898	0,152	+	+ HA	+ HA	+	=
D23	Chorizo	Non	Ø	Ø	Ø	Ø	-	0,071	0,145	-	/	/	-	=							
D29	Pimented saucisson	Non	- ME	- ME	- HE	- HE	-	0,075	0,145	-	/	/	-	=							
D35	Raw sausage	Non	- ME	- ME	- ME	- ME	-	0,061	0,143	-	/	/	-	=							
D36	Toulouse sausage	Non	- HE	- LE	- HE	- LE	-	0,065	0,143	-	/	/	-	=							
D38	Sausage with mushrooms	Non	- HE	- HE	- HE	- HE	-	0,084	0,143	-	/	/	-	=							
D39	Stuffing for tomatoes	Non	- ME	- ME	- HE	- HE	-	0,067	0,143	-	/	/	-	=							
E18	Pork delicatessen	Non	- HE	- LE	- HE	Ø	-	0,060	0,143	-	/	/	-	=							
E23	Smoked sausages	Non	- HE	- LE	- HE	- LE	-	0,082	0,139	-	/	/	-	=							
F7	Chipolatas	Non	- LE (En)	- LE (En)	- HE (En)	- ME (En)	-	0,066	0,147	-	/	/	-	=							
G2	Saucisson	Non	- HE (Pm)	- HE	- HE (Pm)	- ME	-	0,069	0,133	-	/	/	-	=							
G4	Chipolatas	Non	- HE (Cf)	- HE (Cf)	- HE (Cf)	- HE (Cf)	-	0,082	0,133	-	/	/	-	=							
G5	Sliced saucisson	Non	+ MB	+ MB	+ HC	+ HC	+	1,211	0,133	+	+ MB	+ MB	+	=	0,826	0,140	+	+ MB	+ MC	+	=
H3	Marinated kangaroo	Non	- ME	- ME	- HE	- ME	-	0,055	0,140	-	/	/	-	=							
I2	Merguez	Non	+ MB	+ MC	+ MC	+ MC	+	0,774	0,138	+	+ MB	+ MC	+	=	0,908	0,136	+	+ HB	+ MC	+	=
I8	Herb sausages	Non	+ MA	+ HA	+ HA	+ HA	+	1,020	0,138	+	+ MA	+ HA	+	=	1,286	0,136	+	+ MA	+ MA	+	=
I10	Ham	Non	+ HB	+ HC	+ HB	+ HC	+	0,913	0,138	+	+ HB	+ HC	+	=	1,162	0,136	+	+ MB	+ MB	+	=
K21	Merguez	Non	- HE	- ME	- HE	- HE	-	0,067	0,140	-	/	/	-	=							
L1	Marinated pork meat	Non	+ HB	+ HB	+ HB	+ HB	+	1,245	0,168	+	+ HB	+ HB	+	=	1,105	0,136	+	+ HB	+ HB	+	=
L2	Bacon	Non	+ HD	- HE	+ HD	+ HD	+	1,103	0,168	+	+ HD	- HE	+	=	1,026	0,136	+	+ HD (1)	+ HD	+	=
L3	Saucisson	Non	+ HD	+ MC	+ HD	+ HB	+	0,945	0,168	+	+ HD	+ MC	+	=	0,811	0,136	+	+ HD	+ MB	+	=
L9	Saucisson	Non	+ HB	+ HB	+ HB	+ HB	+	0,948	0,143	+	+ HB	+ HB	+	=	1,069	0,152	+	+ MC	+ HC	+	=

DAIRY PRODUCTS

Code sample	Product	Artif.	Reference method EN ISO 6579					Alternative method (OD after RVS incubation)						Comparison	Alternative method (OD after RVS incubation and storage 48 hours at 2-8°C)						Comparison	
			RVS		MKTTn		Result	OD	Postive threshold	Test result	Confirmation		Final result		DO	Postive threshold	Test result	Confirmation		Final result		
			XLD	Edel	XLD	Edel					RVS XLD	RVS Edel						RVS XLD	RVS Edel			
A34	Epoisses "raw milk cheese"	Non	- LE	- LE	- HE	- HE	-	0,101	0,149	-	/	/	-	=								
A35	Soumaintrain "raw milk cheese"	Non	- ME	Ø	- ME	- LE	-	0,085	0,149	-	/	/	-	=								
B26	Reblochon "raw milk cheese"	Non	- ME	- ME	- HE	- HE	-	0,077	0,155	-	/	/	-	=								
B27	Cantal "raw milk cheese"	Non	- LE	Ø	- LE	Ø	-	0,080	0,155	-	/	/	-	=								
B44	Cantal "raw milk cheese"	Non	- ME	- ME	- HE	- HE	-	0,086	0,159	-	/	/	-	=								
B46	Morbier "raw milk cheese"	Non	- ME	- ME	- HE	- ME	-	0,094	0,159	-	/	/	-	=								
B49	Brie de Meaux "raw milk cheese"	Non	- HE	- LE	- HE	- LE	-	0,081	0,159	-	/	/	-	=								
F17	Epoisses "raw milk cheese"	Oui	+ HA	+ HA	+ HA	+ HA	+	1,016	0,147	+	+ HA	+ HA	+	=	1,211	0,140	+	+MA	+MA	+	=	
F18	Munster "raw milk cheese"	Oui	+ HA	+ HA	+ HA	+ HA	+	0,985	0,147	+	+ HA	+ HA	+	=	1,026	0,140	+	+MA	+ HA	+	=	
F19	Epoisses "raw milk cheese"	Oui	+ MA	+ MB	+ HB	+ MB	+	1,048	0,147	+	+ MA	+ MB	+	=	1,213	0,140	+	+ MA	+ MB	+	=	
F24	Maroilles "raw milk cheese"	Oui	+ HB	+ MB	+ HA	+ HA	+	1,752	0,147	+	+ HB	+ MB	+	=	2,154	0,140	+	+HA	+HB	+	=	
F30	Reblochon "raw milk cheese"	Oui	+ HB	+ HB	+ HB	- HE	+	1,028	0,147	+	+ HB	+ HB	+	=	1,147	0,140	+	+MA	+ HB	+	=	
F31	Raw goat milk cheese	Oui	+ HB	+ HB	+ HB	+ HB	+	1,036	0,147	+	+ HB	+ HB	+	=	1,111	0,140	+	+MB	+ HB	+	=	
F32	Raw goat milk cheese	Oui	+ HB	+ HB	+ HB	+ HB	+	0,994	0,147	+	+ HB	+ HB	+	=	1,098	0,140	+	+MB	+MB	+	=	
F33	Camembert "raw milk cheese"	Oui	+ HB	+ HA	+ HA	+ HA	+	0,837	0,147	+	+ HB	+ HA	+	=	1,055	0,140	+	+MB	+MA	+	=	
F34	St Nectaire "raw milk cheese"	Oui	+ HB	+ MB	+ HB	+ HC	+	0,871	0,147	+	+ HB	+ MB	+	=	0,999	0,140	+	+MB	+ MB	+	=	
F37	Chèvre au lait cru	Oui	+ HB	+ HB	+ HB	+ HB	+	0,973	0,147	+	+ HB	+ HB	+	=	1,215	0,140	+	+ MB	+MB	+	=	
G32	Reblochon "raw milk cheese"	Non	- ME	- ME	- HE	- HE	-	0,055	0,140	-	/	/	-	=								
H32	St Nectaire "raw milk cheese"	Oui	+ HB	+ HB	+ HC	+ HB	+	1,088	0,141	+	+ HB	+ HB	+	=	0,980	0,145	+	+ MB	+ MB	+	=	
H33	Livarot "raw milk cheese"	Oui	+ MB	+ HB	+ HC	+ HB	+	0,955	0,141	+	+ MB	+ HB	+	=	0,915	0,145	+	+ MB	+ MB	+	=	
I42	Munster "raw milk cheese"	Oui	+ MA	+ MB	+ HB	+ HB	+	1,008	0,138	+	+ MA	+ MB	+	=	1,170	0,136	+	+ MA	+ MB	+	=	
A1	Powder milk	Non	Ø	Ø	Ø	Ø	-	0,089	0,149	-	/	/	-	=								
A8	Raw milk	Non	- ME	Ø	- HE	- LE	-	0,090	0,149	-	/	/	-	=								
A9	Raw milk	Non	- ME	- LE	- ME	- LE	-	0,075	0,149	-	/	/	-	=								
B22	Raw milk	Non	- LE	Ø	- HE	- LE	-	0,092	0,155	-	/	/	-	=								
B23	Raw milk	Non	- LE	Ø	- ME	- LE	-	0,087	0,155	-	/	/	-	=								
B24	Raw milk	Non	- LE	Ø	- LE	Ø	-	0,091	0,155	-	/	/	-	=								
B25	Raw milk	Non	- ME	Ø	- ME	Ø	-	0,086	0,155	-	/	/	-	=								
B41	Powder milk	Non	Ø	Ø	Ø	Ø	-	0,092	0,159	-	/	/	-	=								
F27	Raw milk	Oui	+ HB	+ MB	+ HB	+ HB	+	1,841	0,147	+	+ HB	+ MB	+	=	2,156	0,140	+	+ MB	+MB	+	=	
F35	Raw milk	Oui	+ HC	+ HD	- HE	+ HD	+	0,843	0,147	+	+ HC	+ HD	+	=	0,987	0,140	+	+HC	+HC	+	=	
F36	Raw milk	Non	- HE	- ME	- HE	- HE	-	0,082	0,147	-	/	/	-	=								
F38	Powder milk	Oui	+ HA	+ HA	+ HA	+ HA	+	1,014	0,147	+	+ HA	+ HA	+	=	1,056	0,140	+	+MA	+MA	+	=	
F39	Powder milk	Oui	+ HA	+ HA	+ HA	+ HA	+	1,021	0,147	+	+ HA	+ HA	+	=	1,102	0,140	+	+MA	+MA	+	=	
F40	Powder milk	Oui	+ HA	+ HA	+ HA	+ HA	+	1,695	0,147	+	+ HA	+ HA	+	=	1,709	0,140	+	+MA	+MA	+	=	
I33	Raw milk	Oui	+ HB	+ MB	+ HC	+ HB	+	0,822	0,138	+	+ HB	+ MB	+	=	1,009	0,136	+	+ MB	+ MA	+	=	
I44	Powder milk	Oui	+ MA	+ HB	+ MA	+ HB	+	0,863	0,138	+	+ MA	+ HB	+	=	0,981	0,136	+	+ MA	+ LA	+	=	
K1	Powder milk	Non	Ø	Ø	Ø	Ø	-	0,062	0,140	-	/	/	-	=								
T1	Raw milk	Oui	+ HD	+ MC	+ HB	+ HB	+	0,157	0,139	+	+ HD	+ MC	+	=	0,252	0,147	+	+ HB	+ HB	+	=	
T2	Raw milk	Oui	+ HD	+ MB	+ HB	+ HB	+	0,376	0,139	+	+ HD	+ MB	+	=	0,405	0,147	+	+ MB	+ MB	+	=	
T3	Raw milk	Oui	+ HD	+ MB	+ HB	+ HC	+	0,675	0,139	+	+ HD	+ MB	+	=	0,785	0,147	+	+ HB	+ HB	+	=	
T4	Raw milk	Oui	+ HC	+ MC	+ HB	+ HA	+	0,571	0,139	+	+ HC	+ MC	+	=	0,612	0,147	+	+ MB	+ MB	+	=	
T5	Raw milk	Oui	+ HD	+ MB	+ HB	+ HB	+	0,236	0,139	+	+ HD	+ MB	+	=	0,333	0,147	+	+ HB	+ HB	+	=	

DAIRY PRODUCTS

Code sample	Product	Artif.	Reference method EN ISO 6579					Alternative method (OD after RVS incubation)						Comparison	Alternative method (OD after RVS incubation and storage 48 hours at 2-8°C)						Comparison
			RVS		MKTTn		Result	OD	Positive threshold	Test result	Confirmation		Final result		DO	Positive threshold	Test result	Confirmation		Final result	
			XLD	Edel	XLD	Edel					RVS XLD	RVS Edel						RVS XLD	RVS Edel		
A27	Chocolate ice cream	Non	- ME	- ME	- ME	- ME	-	0,082	0,149	-	/	/	-	=							
A38	Pasteurized milk cheese	Non	- ME	Ø	Ø	Ø	-	0,093	0,159	-	/	/	-	=							
A39	Pasteurized goat milk cheese	Non	- HE	Ø	- LE	Ø	-	0,092	0,159	-	/	/	-	=							
A40	Pasteurized milk cheese	Non	Ø	Ø	Ø	Ø	-	0,095	0,159	-	/	/	-	=							
A41	Camembert pasteurized	Non	- LE	Ø	Ø	Ø	-	0,093	0,159	-	/	/	-	=							
A42	Blue cheese	Non	Ø	Ø	- HE	- HE	-	0,094	0,159	-	/	/	-	=							
B45	Edam cheese	Non	Ø	Ø	Ø	Ø	-	0,091	0,159	-	/	/	-	=							
B47	Edam cheese	Non	- HE	- ME	- HE	- ME	-	0,105	0,159	-	/	/	-	=							
B53	Ossau Iraty pasteurized	Non	- HE	- LE	- HE	- LE	-	0,091	0,159	-	/	/	-	=							
C22	Caramel ice cream	Non	Ø	Ø	Ø	Ø	-	0,087	0,149	-	/	/	-	=							
F15	Pasteurized milk cheese	Oui	+ HA	+ HA	+ HA	+ HA	+	1,085	0,147	+	+ HA	+ HA	+	=	1,121	0,140	+	+ MA	+ MA	+	=
F16	Pasteurized milk cheese	Oui	+ HA	+ HA	+ HA	+ HA	+	0,984	0,147	+	+ HA	+ HA	+	=	0,995	0,140	+	+ HA	+ HA	+	=
F20	Coulommiers pasteurized cheese	Oui	+ MB	+ MA	+ HA	+ HA	+	0,939	0,147	+	+ MB	+ MA	+	=	0,963	0,140	+	+ MB	+ MB	+	=
F21	Châmois d'Or pasteurized cheese	Oui	+ MA	+ MB	+ HA	+ HB	+	0,922	0,147	+	+ MA	+ MB	+	=	0,978	0,140	+	+ MB	+ MB	+	=
F22	Chaumes pasteurized cheese	Oui	+ HA	+ HA	+ HB	+ HB	+	0,904	0,147	+	+ HA	+ HA	+	=	1,005	0,140	+	+ HA	+ HA	+	=
F23	Tomme des Pyrénées pasteurized cheese	Oui	+ HA	+ MA	+ HA	+ HA	+	0,903	0,147	+	+ HA	+ MA	+	=	0,951	0,140	+	+ MA	+ MA	+	=
F25	Vanilla ice cream	Oui	+ HA	+ HA	+ HA	+ HA	+	1,808	0,147	+	+ HA	+ HA	+	=	1,854	0,140	+	+ MA	+ MA	+	=
F26	Crème glacée rhum raisins	Oui	+ HA	+ HA	+ HA	+ HA	+	0,945	0,147	+	+ HA	+ HA	+	=	1,006	0,140	+	+ MA	+ MA	+	=
G31	Maroilles pasteurized cheese	Non	- ME	- ME	- HE	- HE	-	0,056	0,140	-	/	/	-	=							
I41	Pont l'Évêque pasteurized cheese	Oui	+ HB	+ HC	+ HB	+ HB	+	0,980	0,138	+	+ HB	+ HC	+	=	1,148	0,136	+	+ MB	+ MB	+	=
I43	Maroilles pasteurized cheese	Oui	+ MB	+ HB	+ HB	+ HC	+	0,954	0,138	+	+ MB	+ HB	+	=	1,189	0,136	+	+ MA	+ MB	+	=
K2	Pont l'Évêque pasteurized cheese	Non	- HE	- HE	- HE	- HE	-	0,060	0,140	-	/	/	-	=							

EGG PRODUCTS, PASTRIES AND READY-TO-EAT MEALS

Code sample	Product	Artif.	Reference method EN ISO 6579 (#)					Alternative method (OD after RVS incubation)					Comparison	Alternative method (OD after RVS incubation and storage 48 hours at 2-8°C)					Comparison		
			RVS		MKTTn		Result	OD	Postive threshold	Test result	Confirmation			Final result	DO	Postive threshold	Test result	Confirmation		Final result	
			XLD	Edel	XLD	Edel					RVS XLD	RVS Edel						RVS XLD			RVS Edel
A2	Liquid white egg	Non	- LE	Ø	- HE	- LE	-	0,078	0,149	-	/	/	-	=							
A3	Liquid white egg	Non	Ø	Ø	Ø	Ø	-	0,076	0,149	-	/	/	-	=							
A4	Liquid white egg	Non	- ME	Ø	- ME	Ø	-	0,077	0,149	-	/	/	-	=							
A5	Yellow liquid egg	Non	Ø	Ø	Ø	Ø	-	0,078	0,149	-	/	/	-	=							
A6	Whole liquid egg	Non	- LE	- LE	- LE	Ø	-	0,081	0,149	-	/	/	-	=							
A9	Whole liquid egg	Non	- ME	- ME	- ME	- ME	-	0,075	0,149	-	/	/	-	=							
A10	Whole liquid egg	Non	- LE	Ø	Ø	Ø	-	0,076	0,149	-	/	/	-	=							
A11	Whole liquid egg	Non	Ø	Ø	Ø	Ø	-	0,073	0,149	-	/	/	-	=							
B11	Egg powder	Non	- ME	- LE	- LE	- LE	-	0,080	0,155	-	/	/	-	=							
B12	Egg powder	Non	Ø	Ø	- LE	Ø	-	0,087	0,155	-	/	/	-	=							
B13	Egg powder	Non	Ø	Ø	Ø	Ø	-	0,078	0,155	-	/	/	-	=							
B34	Mayonnaise	Non	- HE	- ME	- HE	- HE	-	0,079	0,155	-	/	/	-	=							
D1	Whole liquid egg	Non	+ HD	+ MC	+ HD	+ HD (1)	+	1,269	0,145	+	+ HD	+ MC	+	=	1,426	0,152	+	+ HD	+ MB	+	=
D2	Whole liquid egg	Non	+ HD	+ MC	+ HD	+ HD (1)	+	1,357	0,145	+	+ HD	+ MC	+	=	1,548	0,152	+	+ HD	+ MC	+	=
D3	Whole liquid egg	Non	+ MC	+ MC	- HE	- HE	+	1,627	0,145	+	+ MC	+ MC	+	=	1,593	0,152	+	+ MC	+ MC	+	=
D4	Whole liquid egg	Non	+ MD	+ MD	+ HD	+ HD (1)	+	1,114	0,145	+	+ MD	+ MD	+	=	1,424	0,152	+	+ HD	+ MC	+	=
D5	Liquid white egg	Non	+ HD	+ MD	+ HC	+ HD (1)	+	1,880	0,145	+	+ HD	+ MD	+	=	1,892	0,152	+	+ HC	+ MC	+	=
D6	Liquid white egg	Non	+ HD	+ MB	+ HD	+ HC	+	1,605	0,145	+	+ HD	+ MB	+	=	1,632	0,152	+	+ MC	+ MB	+	=
F14	Liquid white egg	Oui	+ MB	+ HB	+ HD (2)	+ MD (1)	+	1,365	0,148	+	+ MB	+ HB	+	=	1,387	0,140	+	+ MB	+ MB	+	=
H6	Whole liquid egg	Non	+ MB	+ MB	+ HD	+ HB	+	1,103	0,140	+	+ MB	+ MB	+	=	1,198	0,132	+	+ MB	+ MB	+	=
H24	Egg powder	Oui	+ MB	+ MB	+ HB	+ HB	+	1,778	0,141	+	+ MB	+ MB	+	=	1,800	0,145	+	+ MB	+ MB	+	=
H25	Egg powder	Oui	+ HB	+ HC	+ HB	+ HB	+	1,356	0,141	+	+ HB	+ HC	+	=	1,426	0,145	+	+ HB	+ HC	+	=
H26	White egg powder	Oui	+ HA	+ HA	+ HA	+ HA	+	1,289	0,141	+	+ HA	+ HA	+	=	1,438	0,145	+	+ HA	+ HA	+	=
T6	Mayonnaise	Oui	+ HA	+ HA	+ HA	+ HA	+	1,356	0,139	+	+ HA	+ HA	+	=	1,554	0,142	+	+ HA	+ HA	+	=
T7	Mayonnaise	Oui	+ HA	+ HA	+ HA	+ HA	+	1,213	0,139	+	+ HA	+ HA	+	=	1,489	0,142	+	+ HA	+ HA	+	=
T8	Mayonnaise with lemon	Oui	+ HA	+ HA	+ HA	+ HA	+	1,189	0,139	+	+ HA	+ HA	+	=	1,479	0,142	+	+ HA	+ HA	+	=
A19	Leg of lamb with herbs	Non	- HE	- HE	- HE	- HE	-	0,068	0,149	-	/	/	-	=							
A20	Ready to eat meal "coquille St Jacques"	Non	- LE	- LE	Ø	Ø	-	0,081	0,149	-	/	/	-	=							
A21	Chicken with chinese sauce	Non	Ø	Ø	Ø	Ø	-	0,081	0,149	-	/	/	-	=							
A22	Sausages with Lentils	Non	Ø	Ø	Ø	Ø	-	0,075	0,149	-	/	/	-	=							
B28	Sauté of turkey	Non	- ME	- ME	- HE	- HE	-	0,079	0,155	-	/	/	-	=							
B29	Smoked fillet of hake cooked	Non	- ME	- ME	- HE	- HE	-	0,079	0,155	-	/	/	-	=							
B30	Roasted beef	Non	- ME	- ME	- HE	- HE	-	0,083	0,155	-	/	/	-	=							
B33	Chopped steak au poivre	Non	- HE	- HE	- HE	- HE	-	0,078	0,155	-	/	/	-	=							
B39	Lamb saté with curry sauce	Non	- LE	- LE	Ø	Ø	-	0,069	0,155	-	/	/	-	=							
B40	Vol au vent sauce	Non	Ø	Ø	Ø	Ø	-	0,078	0,155	-	/	/	-	=							
I3	Fillet of hake with vegetables	Oui	+ HB	+ MC	+ MC	+ MC	+	0,985	0,138	+	+ HB	+ MC	+	=	1,209	0,136	+	+ LB	+ MB	+	=
I4	Tagliatelle with seafood	Oui	+ MA	+ MA	+ MA	+ HA	+	0,879	0,138	+	+ MA	+ MA	+	=	1,054	0,136	+	+ MA	+ MA	+	=
I5	Paella	Oui	+ HA	+ HA	+ HA	+ HA	+	1,029	0,138	+	+ HA	+ HA	+	=	1,156	0,136	+	+ LA	+ MA	+	=
I6	Chicken with lemon sauce	Oui	+ HA	+ HA	+ HA	+ HA	+	0,971	0,138	+	+ HA	+ HA	+	=	1,251	0,136	+	+ LA	+ MA	+	=
I11	Fish terrine	Oui	+ HA	+ HA	+ HA	+ HA	+	0,843	0,138	+	+ HA	+ HA	+	=	1,049	0,136	+	+ LA	+ MA	+	=
I12	Minced beef with sauce	Oui	+ HA	+ HA	+ HA	+ HA	+	0,927	0,138	+	+ HA	+ HA	+	=	1,163	0,136	+	+ HA	+ HA	+	=

EGG PRODUCTS, PASTRIES AND READY-TO-EAT MEALS

Code sample	Product	Artif.	Reference method EN ISO 6579 (#)					Alternative method (OD after RVS incubation)						Comparison	Alternative method (OD after RVS incubation and storage 48 hours at 2-8°C)						Comparison
			RVS		MKTTn		Result	OD	Positive threshold	Test result	Confirmation		Final result		DO	Positive threshold	Test result	Confirmation		Final result	
			XLD	Edel	XLD	Edel					RVS XLD	RVS Edel						RVS XLD	RVS Edel		
A26	Coffee pastry	Non	- HE	- HE	- HE	- HE	-	0,084	0,149	-	/	/	-	=							
A28	Cream puff	Non	- ME	- ME	- ME	- ME	-	0,084	0,149	-	/	/	-	=							
A29	Ananas tart	Non	- ME	- ME	- HE	- HE	-	0,084	0,149	-	/	/	-	=							
A30	Apple pie	Non	- ME	- ME	Ø	Ø	-	0,107	0,149	-	/	/	-	=							
A31	Pear Belle Hélène	Non	- HE	- HE	- HE	- HE	-	0,098	0,149	-	/	/	-	=							
A33	Chocolate pastry	Non	- HE	- HE	- HE	- HE	-	0,098	0,149	-	/	/	-	=							
A43	Fruits pastry	Non	- HE	- HE	- HE	- HE	-	0,103	0,159	-	/	/	-	=							
A47	Coffee pastry	Non	- ME	- LE	- ME	- HE	-	0,099	0,159	-	/	/	-	=							
B51	Chocolate tart	Non	Ø	Ø	Ø	Ø	-	0,077	0,159	-	/	/	-	=							
B52	Custard	Non	Ø	Ø	Ø	Ø	-	0,079	0,159	-	/	/	-	=							
H34	Paris Brest pastry	Oui	+ MB	+ HB	+ HB	+ HB	+	1,616	0,141	+	+ MB	+ HB	+	=	1,606	0,145	+	+ MA	+ HA	+	=
H35	Versailles pastry with 3 chocolates	Oui	+ HA	+ HA	+ HB	+ HC	+	0,330	0,141	+	+ HA	+ HA	+	=	0,361	0,145	+	+ MA	+ HA	+	=
H36	Pastry with custard	Oui	+ MA	+ HA	+ HA	+ HA	+	1,651	0,141	+	+ MA	+ HA	+	=	1,833	0,145	+	+ MA	+ MA	+	=
H37	Millefeuille pastry	Oui	+ MB	+ HB	+ HB	+ HC	+	0,318	0,141	+	+ MB	+ HB	+	=	0,267	0,145	+	+ MB	+ HB	+	=
H38	Chocolate tart	Oui	+ MA	+ MA	+ HA	+ HA	+	1,661	0,141	+	+ MA	+ MA	+	=	1,768	0,145	+	+ MA	+ MA	+	=
H39	Raspberries tart	Oui	+ MA	+ MA	+ HA	+ HA	+	0,251	0,141	+	+ MA	+ MA	+	=	0,156	0,145	+	+ MA	+ HA	+	=
I22	Coffee pastry	Oui	+ MA	+ HA	+ HB	+ HB	+	1,732	0,138	+	+ MA	+ HA	+	=	1,857	0,136	+	+ MA	+ MA	+	=
I23	Cream puff	Oui	+ MA	+ MB	+ HB	+ HB	+	1,707	0,138	+	+ MA	+ MB	+	=	1,849	0,136	+	+ MA	+ MA	+	=
I24	Pastry with strawberries	Oui	+ MB	+ MB	+ HB	+ HB	+	1,715	0,138	+	+ MB	+ MB	+	=	1,832	0,136	+	+ MB	+ MB	+	=
I25	Versailles pastry with 3 chocolates	Oui	+ MA	+ HB	+ HB	+ HC	+	1,587	0,138	+	+ MA	+ HB	+	=	1,701	0,136	+	+ MA	+ MA	+	=

VEGETABLES AND SEAFOOD PRODUCTS

Code sample	Product	Artif.	Reference method EN ISO 6579					Alternative method (OD after RVS incubation)						Comparison	Alternative method (OD after RVS incubation and storage 48 hours at 2-8°C)						Comparison	
			RVS		MKTTn		Result	OD	Positive threshold	Test result	Confirmation		Final result		DO	Positive threshold	Test result	Confirmation		Final result		
			XLD	Edel	XLD	Edel					RVS XLD	RVS Edel						RVS XLD	RVS Edel			
A23	Dogfish fillet	Non	- ME	- ME	- ME	- ME	-	0,088	0,149	-	/	/	-	=								
A24	Fillet ling	Non	- ME	- HE	- ME	- HE	-	0,084	0,149	-	/	/	-	=								
A25	Tuna fillet	Non	- ME	- HE	- ME	- ME	-	0,082	0,149	-	/	/	-	=								
A44	Fillet of cod	Non	- ME	- ME	- HE (Cf)	- HE	-	0,091	0,159	-	/	/	-	=								
A45	Salmon steak	Non	- HE	- ME	- ME (Cf)	- ME	-	0,089	0,159	-	/	/	-	=								
A46	Codfish	Non	- ME	- ME	- HE	- HE	-	0,087	0,159	-	/	/	-	=								
B42	Almond shells	Non	- ME	- ME	- ME	- ME	-	0,079	0,159	-	/	/	-	=								
B54	Salmon Fillet	Non	- HE	- HE (Ps)	- HE	- HE (Ps)	-	0,085	0,159	-	/	/	-	=								
B55	Sardine Fillets	Non	- ME	- LE	- HE	- LE	-	0,083	0,159	-	/	/	-	=								
B56	Seafoodboard	Non	- ME	- LE	- ME	Ø	-	0,082	0,159	-	/	/	-	=								
E1	Cuttlefish	Non	Ø	Ø	Ø	Ø	-	0,059	0,143	-	/	/	-	=								
F2	Crab claws	Non	- HE (Pm)	Ø	- HE	Ø	-	0,064	0,147	-	/	/	-	=								
F13	Gambas	Non	Ø	Ø	Ø	Ø	-	0,073	0,147	-	/	/	-	=								
H27	Mackerel Fillets	Oui	+ MB	+ MB	+ HC	+ MA	+	1,241	0,141	+	+ MB	+ MB	+	=	1,343	0,145	+	+ MB	+ HB	+	=	
H28	Salmon Fillet	Oui	+ MB	+ MB	+ HC	+ HC	+	1,261	0,141	+	+ MB	+ MB	+	=	1,423	0,145	+	+ MB	+ HB	+	=	
H29	Net pomegranate	Oui	+ HA	+ HA	+ HA	+ HA	+	1,304	0,141	+	+ HA	+ HA	+	=	1,313	0,145	+	+ MA	+ HA	+	=	
H30	Fillet of saithe	Oui	+ HB	+ HA	+ HB	+ HA	+	1,354	0,141	+	+ HB	+ HA	+	=	1,399	0,145	+	+ MA	+ HA	+	=	
H31	Hake Fillet	Oui	+ HA	+ HA	+ HA	+ HA	+	1,341	0,141	+	+ HA	+ HA	+	=	1,252	0,145	+	+ MA	+ MA	+	=	
I21	Almond shells	Oui	+ MA	+ MA	+ HB	+ HB	+	0,997	0,138	+	+ MA	+ MA	+	=	1,119	0,136	+	+ MA	+ MA	+	=	
I26	Fillet of whiting	Oui	+ MB	+ LA	+ HB	+ MB	+	1,186	0,138	+	+ MB	+ LA	+	=	1,496	0,136	+	+ MB	+ MB	+	=	
I27	Fillet of cod	Oui	+ MB	+ MC	+ MC	+ MC	+	1,097	0,138	+	+ MB	+ MC	+	=	1,392	0,136	+	+ MC	+ MC	+	=	
I28	Mackerel fillet with pepper	Oui	+ HA	+ MB	+ MB	+ MB	+	1,293	0,138	+	+ HA	+ MB	+	=	1,446	0,136	+	+ MB	+ MB	+	=	
I29	Smoked haddock fillet	Oui	+ MA	+ MA	+ MB	+ MB	+	1,322	0,138	+	+ MA	+ MA	+	=	1,530	0,136	+	+ HA	+ HA	+	=	
A32	Mushrooms	Non	- HE	- HE	- HE	- HE	-	0,090	0,149	-	/	/	-	=								
A48	Salad	Non	- ME	- LE	- ME	- HE	-	0,088	0,159	-	/	/	-	=								
B31	Red cabbage	Non	- HE	- ME	- HE	- HE	-	0,079	0,155	-	/	/	-	=								
B36	Raw carrots	Non	- ME	- ME	- HE	- HE	-	0,071	0,155	-	/	/	-	=								
B37	Cucumber	Non	- ME	- ME	- HE	- HE	-	0,077	0,155	-	/	/	-	=								
B38	Eggplant sliced	Non	- ME	- HE	- HE	- HE	-	0,088	0,155	-	/	/	-	=								
B48	Salad	Non	- HE	- HE	- H	- HE	-	0,075	0,159	-	/	/	-	=								
E28	Spices	Non	- HE	Ø	Ø	Ø	-	0,076	0,167	-	/	/	-	=								
E29	Spices	Non	- ME	- HE	- HE	- HE	-	0,078	0,167	-	/	/	-	=								
F28	Mixed vegetables	Oui	+ HA	+ HB	+ HB	+ HB	+	0,895	0,147	+	+ HA	+ HB	+	=	0,900	0,140	+	+ MA	+ MB	+	=	
F29	Salad	Oui	+ MB	+ MB	+ HB	+ HB	+	0,921	0,147	+	+ MB	+ MB	+	=	1,059	0,140	+	+ MB	+ MB	+	=	
G34	Parsley	Non	- HE	- ME	- HE	- HE	-	0,052	0,140	-	/	/	-	=								
G35	Curry	Non	- HE	- ME	- LE	Ø	-	0,055	0,140	-	/	/	-	=								
H45	Grated carrots	Oui	+ MB	+ HC	+ HD	+ HD	+	1,406	0,141	+	+ MB	+ HC	+	=	1,422	0,145	+	+ MB	+ MB	+	=	
I17	Cucumber	Oui	+ MB	+ MB	+ MB	+ MC	+	0,984	0,138	+	+ MB	+ MB	+	=	1,165	0,136	+	+ MA	+ MB	+	=	
I18	Grated carrots	Oui	+ MB	+ MC	+ MB	+ MB	+	0,910	0,138	+	+ MB	+ MC	+	=	1,192	0,136	+	+ MB	+ LB	+	=	
I19	Mushrooms	Oui	+ MA	+ MB	+ MC	+ MC	+	1,047	0,138	+	+ MA	+ MB	+	=	1,146	0,136	+	+ MB	+ LB	+	=	
I20	Salad	Oui	+ MB	+ MB	+ HB	+ HB	+	0,968	0,138	+	+ MB	+ MB	+	=	1,253	0,136	+	+ MB	+ LB	+	=	
I30	Curry	Oui	+ HA	+ MA	+ MA	+ HA	+	0,845	0,138	+	+ HA	+ MA	+	=	0,943	0,136	+	+ MA	+ MA	+	=	
I31	Paprika	Oui	+ HA	+ MA	+ MA	+ MA	+	0,779	0,138	+	+ HA	+ MA	+	=	1,043	0,136	+	+ MA	+ MA	+	=	
I32	Chives	Oui	+ MA	+ MA	+ MA	+ MA	+	0,786	0,138	+	+ MA	+ MA	+	=	0,939	0,136	+	+ LA	+ MA	+	=	

VEGETABLES AND SEAFOOD PRODUCTS

Code sample	Product	Artif.	Reference method EN ISO 6579					Alternative method (OD after RVS incubation)						Comparison	Alternative method (OD after RVS incubation and storage 48 hours at 2-8°C)						Comparison
			RVS		MKTTn		Result	OD	Postive threshold	Test result	Confirmation		Final result		DO	Postive threshold	Test result	Confirmation		Final result	
			XLD	Edel	XLD	Edel					RVS XLD	RVS Edel						RVS XLD	RVS Edel		
A12	Fresh orange juice	Non	Ø	Ø	Ø	Ø	-	0,075	0,149	-	/	/	-	=							
A13	Fruit juice and milk	Non	Ø	Ø	Ø	Ø	-	0,078	0,149	-	/	/	-	=							
A37	Fruit salad	Non	- ME	- ME	- HE	- HE	-	0,087	0,149	-	/	/	-	=							
B18	Apple juice	Non	Ø	Ø	Ø	Ø	-	0,075	0,155	-	/	/	-	=							
B19	Pomelos juice	Non	- ME	- LE	Ø	Ø	-	0,073	0,155	-	/	/	-	=							
B20	Fruit salad	Non	- ME	- ME	- LE	- LE	-	0,068	0,155	-	/	/	-	=							
B21	Ananas	Non	- ME	- LE	Ø	Ø	-	0,074	0,155	-	/	/	-	=							
B35	Soup	Non	- LE	- ME	- HE	- HE	-	0,076	0,155	-	/	/	-	=							
B50	Tomatoes soup	Non	Ø	Ø	Ø	Ø	-	0,079	0,159	-	/	/	-	=							
G33	Fruit salad	Non	- HE	- ME	- HE	- HE	-	0,055	0,140	-	/	/	-	=							
H40	Fruit salad	Oui	+ MA	+ MB	+ HC	+ HD	+	1,404	0,141	+	+ MA	+ MB	+	=	1,409	0,145	+	+ HA	+ MA	+	=
H41	Fresh orange juice	Oui	+ MB	+ HB	+ HB	+ HB	+	1,356	0,141	+	+ MB	+ HB	+	=	1,462	0,145	+	+ MA	+ HB	+	=
H42	Apple juice	Oui	+ MA	+ MA	+ MA	+ HA	+	1,332	0,141	+	+ MA	+ MA	+	=	1,410	0,145	+	+ MA	+ HA	+	=
H43	Pomelos juice	Oui	+ HB	+ HB	+ HB	+ HB	+	1,316	0,141	+	+ HB	+ HB	+	=	1,420	0,145	+	+ MB	+ MB	+	=
H44	Mashed vegetables	Oui	+ HA	+ HA	+ HA	+ HA	+	1,308	0,141	+	+ HA	+ HA	+	=	1,476	0,145	+	+ HA	+ HA	+	=
I13	Fruit compote	Oui	+ HB	+ HC	+ HB	+ HC	+	0,849	0,138	+	+ HB	+ HC	+	=	0,967	0,136	+	+ LC	+ LB	+	=
I14	Fruit salad	Oui	+ HB	+ HB	+ HA	+ HA	+	0,850	0,138	+	+ HB	+ HB	+	=	1,034	0,136	+	+ LA	+ LA	+	=
I15	Vegetables juice	Oui	+ MA	+ MA	+ MA	+ MA	+	0,834	0,138	+	+ MA	+ MA	+	=	0,980	0,136	+	+ MA	+ LA	+	=
I16	Vegetables soup	Oui	+ MA	+ MA	+ HA	+ HA	+	0,750	0,138	+	+ MA	+ MA	+	=	0,904	0,136	+	+ LA	+ MA	+	=
K23	Vegetables juice	Oui	+ HA	+ HA	+ HA	+ HA	+	1,004	0,140	+	+ HA	+ HA	+	=	1,079	0,148	+	+ HA	+ HA	+	=

ANIMAL FEED PRODUCTS

Code sample	Product	Artif.	Reference method EN ISO 6579					Alternative method (OD after RVS incubation)					Comparison	Alternative method (OD after RVS incubation and storage 48 hours at 2-8°C)					Comparison		
			RVS		MKTTn		Result	OD	Postive threshold	Test result	Confirmation			Final result	DO	Postive threshold	Test result	Confirmation		Final result	
			XLD	Edel	XLD	Edel					RVS XLD	RVS Edel						RVS XLD			RVS Edel
B5	Fishmeal	Non	- ME	- ME	- ME	- ME	-	0,077	0,155	-	/	/	-	=							
B6	Fishmeal	Non	- LE	Ø	Ø	Ø	-	0,081	0,155	-	/	/	-	=							
B7	Fishmeal	Non	- ME	Ø	- LE	Ø	-	0,074	0,155	-	/	/	-	=							
B8	Fishmeal	Non	- ME	- LE	- ME	- ME	-	0,074	0,155	-	/	/	-	=							
B14	Animal meal	Non	- HE	- ME	- LE	Ø	-	0,088	0,155	-	/	/	-	=							
B15	Animal meal	Non	- LE	Ø	- LE	Ø	-	0,078	0,155	-	/	/	-	=							
C5	Fishmeal	Non	- ME	- ME	- HE	- HE	-	0,068	0,149	-	/	/	-	=							
C6	Fishmeal	Non	Ø	Ø	Ø	Ø	-	0,076	0,149	-	/	/	-	=							
C7	Fishmeal	Non	Ø	Ø	Ø	Ø	-	0,071	0,149	-	/	/	-	=							
C8	Fishmeal	Non	Ø	Ø	Ø	Ø	-	0,071	0,149	-	/	/	-	=							
C9	Fishmeal	Non	Ø	Ø	Ø	Ø	-	0,065	0,149	-	/	/	-	=							
C11	Animal meal	Non	Ø	Ø	Ø	Ø	-	0,066	0,149	-	/	/	-	=							
C12	Animal meal	Non	- HE	- HE	Ø	Ø	-	0,068	0,149	-	/	/	-	=							
H7	Fishmeal	Oui	+ HA	+ HA	+ HA	+ HA	+	1,178	0,141	+	+ HA	+ HA	+	=	1,138	0,145	+	+ HA	+ HA	+	=
H8	Fishmeal	Oui	+ HA	+ HA	+ HA	+ HA	+	0,958	0,141	+	+ HA	+ HA	+	=	0,981	0,145	+	+ HA	+ HA	+	=
H9	Fishmeal	Oui	+ MB	+ HB	+ HB	+ HC	+	1,451	0,141	+	+ MB	+ HB	+	=	1,457	0,145	+	+ HB	+ HB	+	=
H10	Fishmeal	Oui	+ HA	+ HA	+ HA	+ HA	+	1,085	0,141	+	+ HA	+ HA	+	=	1,154	0,145	+	+ HA	+ HA	+	=
H11	Fishmeal	Oui	+ HA	+ HA	+ HA	+ HA	+	1,423	0,141	+	+ HA	+ HA	+	=	1,501	0,145	+	+ HA	+ HA	+	=
H12	Fishmeal	Oui	+ HA	+ HA	+ HA	+ HA	+	1,062	0,141	+	+ HA	+ HA	+	=	1,165	0,145	+	+ HA	+ HA	+	=
H23	Fishmeal	Oui	+ MA	+ MA	+ HA	+ HA	+	1,567	0,141	+	+ HA	+ HA	+	=	1,419	0,145	+	+ HA	+ HA	+	=
J7	Fishmeal	Non	+ HA	+ HA	+ HA	+ HA	+	1,202	0,141	+	+ HA	+ HA	+	=	1,012	0,137	+	+ HA	+ HA	+	=
J8	Fishmeal	Non	+ HA	+ HA	+ HA	+ HA	+	0,478	0,141	+	+ HA	+ HA	+	=	0,364	0,137	+	+ HA	+ HA	+	=
J9	Fishmeal	Non	+ HA	+ HA	+ HA	+ HA	+	0,905	0,141	+	+ HA	+ HA	+	=	0,689	0,137	+	+ HA	+ HA	+	=

ANIMAL FEED PRODUCTS

Code sample	Product	Artif.	Reference method EN ISO 6579					Alternative method (OD after RVS incubation)					Comparison	Alternative method (OD after RVS incubation and storage 48 hours at 2-8°C)					Comparison		
			RVS		MKTTn		Result	OD	Positive threshold	Test result	Confirmation			Final result	DO	Positive threshold	Test result	Confirmation		Final result	
			XLD	Edel	XLD	Edel					RVS XLD	RVS Edel						RVS XLD			RVS Edel
B1	Soy cattle cake	Non	- LE	- LE	- LE	- LE	-	0,074	0,155	-	/	/	-	=							
B2	Soy cattle cake	Non	- ME	- ME	- ME	- ME	-	0,083	0,155	-	/	/	-	=							
B3	Rape cattle cake	Non	Ø	Ø	Ø	Ø	-	0,072	0,155	-	/	/	-	=							
B4	Rape cattle cake	Non	+ MC	+ LB	+ HB	+ HB	+	1,849	0,155	+	+ MC	+ LB	+	=	1,547	0,159	+	+ MC	+ MB	+	=
B5	Fishmeal	Non	- ME	- ME	- ME	- ME	-	0,077	0,155	-	/	/	-	=							
B6	Fishmeal	Non	- LE	Ø	Ø	Ø	-	0,081	0,155	-	/	/	-	=							
B7	Fishmeal	Non	- ME	Ø	- LE	Ø	-	0,074	0,155	-	/	/	-	=							
B8	Fishmeal	Non	- ME	- LE	- ME	- ME	-	0,074	0,155	-	/	/	-	=							
B9	Rape cattle cake	Non	- LE	Ø	Ø	Ø	-	0,073	0,155	-	/	/	-	=							
B10	Rape cattle cake	Non	- ME	- ME	- LE	- LE	-	0,077	0,155	-	/	/	-	=							
B16	Soy cattle cake	Non	- ME	- ME	- HE	- HE	-	0,075	0,155	-	/	/	-	=							
C1	Rape cattle cake	Non	- HE	- HE	- HE	- HE	-	0,067	0,149	-	/	/	-	=							
C2	Rape cattle cake	Non	Ø	Ø	Ø	Ø	-	0,070	0,149	-	/	/	-	=							
C3	Rape cattle cake	Non	- ME	- ME	- ME	- ME	-	0,070	0,149	-	/	/	-	=							
C4	Rape cattle cake	Non	- LE	Ø	Ø	Ø	-	0,068	0,149	-	/	/	-	=							
H13	Rape cattle cake	Oui	+ HA	+ HA	+ HA	+ HA	+	1,344	0,141	+	+ HA	+ HA	+	=	1,351	0,145	+	+ HA	+ HA	+	=
H14	Rape cattle cake	Oui	+ HA	+ HA	+ HB	+ HA	+	0,842	0,141	+	+ HA	+ HA	+	=	0,851	0,145	+	+ HA	+ HA	+	=
H15	Rape cattle cake	Oui	+ MB	+ HC	+ HB	+ HC	+	1,436	0,141	+	+ MB	+ HC	+	=	1,359	0,145	+	+ HC	+ HD	+	=
H16	Soy cattle cake	Oui	+ MB	+ MB	+ HB	+ HC	+	1,058	0,141	+	+ MB	+ MB	+	=	0,997	0,145	+	+ MB	+ MB	+	=
H20	Cattle cake	Oui	+ HA	+ HA	+ HA	+ HA	+	0,917	0,141	+	+ HA	+ HA	+	=	0,995	0,145	+	+ HA	+ HA	+	=
H46	Soy cattle cake	Non	- ME	- ME	- HE	- HE	-	0,057	0,132	-	/	/	-	=							
J28	Cattle cake	Non	+ HA	+ HA	+ HA	+ HA	+	1,304	0,141	+	+ HA	+ HA	+	=	0,964	0,137	+	+ HA	+ HA	+	=
J29	Cattle cake	Non	+ HB	+ HB	+ HA	+ HA	+	0,221	0,141	+	+ HB	+ HB	+	=	0,226	0,137	+	+ HB	+ HB	+	=
J30	Cattle cake	Non	+ MA	+ MA	+ HA	+ HA	+	0,934	0,141	+	+ MA	+ MA	+	=	0,921	0,137	+	+ HA	+ HA	+	=
J31	Cattle cake	Non	+ MB	+ HB	+ HB	+ HB	+	0,970	0,141	+	+ MB	+ HB	+	=	0,898	0,137	+	+ HB	+ HC	+	=
L7	Rape cattle cake	Non	- HE	- ME	- HE	- HE	-	0,052	0,143	-	/	/	-	=							
B17	Granules for Pets	Non	Ø	Ø	Ø	Ø	-	0,074	0,155	-	/	/	-	=							
B43	Pig feed	Non	- ME	- ME	- ME	- ME	-	0,079	0,159	-	/	/	-	=							
C10	Seed Malt	Non	- ME	- ME	- ME	- ME	-	0,069	0,149	-	/	/	-	=							
C13	Dry Cat Food	Non	- ME	- ME	- LE	- LE	-	0,073	0,149	-	/	/	-	=							
C25	Seeds of alfalfa for horses	Non	- ME	- ME	- HE	- HE	-	0,088	0,159	-	/	/	-	=							
C26	Blend granules rabbit	Non	- HE	- HE	- HE	- HE	-	0,083	0,159	-	/	/	-	=							
F3	Dog Food	Non	Ø	Ø	Ø	Ø	-	0,064	0,147	-	/	/	-	=							
F10	Paté Dog	Non	Ø	Ø	Ø	Ø	-	0,065	0,147	-	/	/	-	=							
H17	Cat food	Oui	+ HA	+ HA	+ HA	+ HA	+	1,368	0,141	+	+ HA	+ HA	+	=	1,307	0,145	+	+ MA	+ MA	+	=
H18	Rabbit Food	Oui	+ HB	+ HC	+ HB	+ HD	+	0,941	0,141	+	+ HB	+ HC	+	=	0,891	0,145	+	+ MB	+ HC	+	=
H19	Alfalfa for horses	Oui	+ MB	+ MB	+ HC	+ HB	+	1,165	0,141	+	+ MB	+ MB	+	=	1,227	0,145	+	+ HB	+ HC	+	=
H21	Mix granulated fish	Oui	+ MB	+ HB	+ HC	+ HB	+	1,295	0,141	+	+ MB	+ HB	+	=	1,291	0,145	+	+ HB	+ HB	+	=
H22	Fine crushed seeds	Oui	+ HA	+ HA	+ HA	+ HA	+	0,821	0,141	+	+ HA	+ HA	+	=	0,867	0,145	+	+ HA	+ HA	+	=
H47	Pig feed	Non	- HE	- HE	- HE	- HE	-	0,056	0,132	-	/	/	-	=							
H48	Pig feed	Non	Ø	Ø	- LE	Ø	-	0,052	0,132	-	/	/	-	=							
J10	Granules for Pets	Non	+ HA	+ HA	+ HA	+ HA	+	1,238	0,141	+	+ HA	+ HA	+	=	1,031	0,137	+	+ HA	+ HA	+	=
J11	Granules for Pets	Non	+ HA	+ HA	+ HA	+ HA	+	0,217	0,141	+	+ HA	+ HA	+	=	0,203	0,137	+	+ HA	+ HA	+	=
K13	Soup to pig	Non	+ HA	+ HA	+ HA	+ HA	+	0,969	0,141	+	+ MB	+ HB	+	=	1,031	0,148	+	+ HA	+ HA	+	=
K14	Food for chicks	Oui	+ HD	- HE	+ HC	+ HD	+	0,075	0,141	-	+ HD	- HE	-	FN	0,078	0,148	-	+ HD	+ HD	-	FN
K16	Paté Dog	Oui	+ MA	+ HA	+ HA	+ HA	+	0,506	0,141	+	+ MB	+ HB	+	=	0,748	0,148	+	+ HA	+ HA	+	=

ENVIRONMENTAL SAMPLES

Code sample	Product	Artif.	Reference method EN ISO 6579					Alternative method (OD after RVS incubation)						Comparison	Alternative method (OD after RVS incubation and storage 48 hours at 2-8°C)						Comparison
			RVS		MKTTn		Result	OD	Positive threshold	Test result	Confirmation		Final result		DO	Positive threshold	Test result	Confirmation		Final result	
			XLD	Edel	XLD	Edel					RVS XLD	RVS Edel						RVS XLD	RVS Edel		
A14	Water pipe 3 before drying	Non	- ME	- LE	- HE	Ø	-	0,084	0,149	-	/	/	-	=							
A15	Water pipe 3 after drying	Non	- ME	- LE	Ø	Ø	-	0,080	0,149	-	/	/	-	=							
A16	Water Prewash	Non	- HE	- ME	- ME	- ME	-	0,077	0,149	-	/	/	-	=							
A17	Water washing	Non	Ø	Ø	- LE	Ø	-	0,079	0,149	-	/	/	-	=							
A18	Water rinsing	Non	Ø	- LE	Ø	Ø	-	0,076	0,149	-	/	/	-	=							
C14	Water Sewer	Non	+ MB	+ MB	+ HB	+ HB	+	0,795	0,149	+	+ MB	+ HB	+	=	1,111	0,139	+	+ MB	+ HD	+	=
C15	Water Sewer	Non	- ME	- ME	- HE	- HE	-	0,074	0,149	-	/	/	-	=							
E17	Prewash water tanks	Non	- ME	- ME	- HE	- ME	-	0,060	0,143	-	/	/	-	=							
I34	Water network	Non	Ø	Ø	Ø	Ø	-	0,063	0,138	-	/	/	-	=							
I35	Water drying	Non	Ø	Ø	Ø	Ø	-	0,057	0,138	-	/	/	-	=							
I36	Water sheet	Non	Ø	Ø	Ø	Ø	-	0,062	0,138	-	/	/	-	=							
J3	Water drying	Oui	+ HA	+ HA	+ HA	+ HA	+	1,146	0,141	+	+ HA	+ HA	+	=	0,935	0,137	+	+ HA	+ HA	+	=
J5	Water sheet	Oui	+ HA	+ HA	+ HA	+ HA	+	1,219	0,141	+	+ HA	+ HA	+	=	1,006	0,137	+	+ HA	+ HA	+	=
J20	Water Sewer workshop shells	Non	+ HB	+ HC	- HE	- HE	+	1,173	0,141	+	+ HB	+ HC	+	=	0,932	0,137	+	+ HB	+ HB	+	=
J21	Water Sewer workshop shells	Non	- HE	- HE	- HE	- HE	-	0,071	0,141	-	/	/	-	=							
K3	Water Sewer	Non	+ MB	+ HB	+ HB	+ HD	+	1,138	0,140	+	+ MB	+ HB	+	=	1,318	0,148	+	+ HB	+ HB	+	=
K4	Water Prewash	Oui	+ HA	+ HA	+ HA	+ HA	+	0,932	0,140	+	+ HA	+ HA	+	=	1,055	0,148	+	+ HA	+ HA	+	=
K5	Water tank rinse mushrooms	Oui	+ HA	+ HA	+ HA	+ HA	+	1,023	0,140	+	+ HA	+ HA	+	=	1,168	0,148	+	+ HA	+ HA	+	=
K6	Water network	Oui	+ HA	+ HA	+ HA	+ HA	+	0,942	0,140	+	+ HA	+ HA	+	=	1,035	0,148	+	+ HA	+ HA	+	=
K7	Water Sewer workshop mushrooms	Non	+ HB	+ HC	+ MB	+ HD	+	1,336	0,140	+	+ HB	+ HC	+	=	1,684	0,148	+	+ HB	+ HB	+	=
K8	Water washing	Non	+ MA	+ MLA	+ HA	+ HA	+	0,963	0,140	+	+ MA	+ MLA	+	=	1,155	0,148	+	+ HA	+ HA	+	=
C18	Surface	Non	Ø	Ø	Ø	Ø	-	0,072	0,149	-	/	/	-	=							
C19	Surface	Non	- ME	- ME	- HE	- ME	-	0,071	0,149	-	/	/	-	=							
C20	Sink surface	Non	+ HD	+ MD (1)	+ HD	+ HD	+	0,446	0,149	+	+ HD	+ MD	+	=	0,538	0,139	+	+ MD	+ MD	+	=
C21	Washing room surface	Non	- ME	- ME	- HE	- HE	-	0,073	0,149	-	/	/	-	=							
H55	Chifonnette	Non	- HE	- ME	- HE	- ME	-	0,058	0,132	-	/	/	-	=							
H56	Chifonnette	Non	- HE	- LE	- HE	- HE	-	0,063	0,132	-	/	/	-	=							
H57	Chifonnette	Non	- ME	- ME	- HE	- HE	-	0,057	0,132	-	/	/	-	=							
H58	Chifonnette	Non	- HE	- ME	- HE	- HE	-	0,058	0,132	-	/	/	-	=							
H59	Chifonnette	Non	- HE	- ME	- HE	- HE	-	0,063	0,132	-	/	/	-	=							
I37	Surface	Non	Ø	Ø	Ø	Ø	-	0,066	0,138	-	/	/	-	=							
I38	Sink Sponge	Non	+ HB	+ HC	+ HC	+ MC	+	1,064	0,138	+	+ HB	+ HC	+	=	1,079	0,136	+	+ MB	+ LB	+	=
I39	Sponge soil bins	Non	+ MD	+ MD	+ HD	+ HC	+	1,295	0,138	+	+ MD	+ MD	+	=	1,108	0,136	+	+ LD	+ LD	+	=
I40	Sponge hamburger shop	Non	+ MD	- LE	+ HD	+ HD	+	1,409	0,138	+	+ MD	- LE	+	=	1,424	0,136	+	+ MC	+ MC	+	=
J1	Pipe before drying	Oui	+ HA	+ HA	+ HA	+ HA	+	1,069	0,141	+	+ HA	+ HA	+	=	0,858	0,137	+	+ HA	+ HA	+	=
J15	Sponge siphon	Non	- HE	- HE	- HE	- HE	-	0,068	0,141	-	/	/	-	=							
J16	Sponge workplan	Non	+ MB	+ MB	+ HD	+ HD	+	1,063	0,141	+	+ MB	+ MB	+	=	0,936	0,137	+	+ MB	+ MB	+	=
J17	Sponge cart storage	Non	+ HB	+ HB	+ HB	+ HD	+	0,949	0,141	+	+ HB	+ HB	+	=	0,859	0,137	+	+ HB	+ HB	+	=
K9	Sponge siphon	Oui	+ HB	+ HD	- HE	- HE	+	0,884	0,140	+	+ HB	+ HD	+	=	1,007	0,148	+	+ HB	+ HD	+	=
K10	Sponge shelf storage	Oui	+ MA	+ HA	+ MA	+ HA	+	0,868	0,140	+	+ MA	+ HA	+	=	0,966	0,148	+	+ HA	+ HA	+	=
K11	Sponge cutting	Oui	+ HA	+ HA	+ HA	+ HA	+	0,868	0,140	+	+ HA	+ HA	+	=	0,941	0,148	+	+ HA	+ HA	+	=
L6	Sponge soil residues	Non	+ MB	+ HC	+ HB	+ HC	+	2,269	0,168	+	+ MB	+ HC	+	=	1,851	0,136	+	+ HC	+ HC	+	=

ENVIRONMENTAL SAMPLES

Code sample	Product	Artif.	Reference method EN ISO 6579					Alternative method (OD after RVS incubation)					Comparison	Alternative method (OD after RVS incubation and storage 48 hours at 2-8°C)					Comparison		
			RVS		MKTTn		Result	OD	Postive threshold	Test result	Confirmation			Final result	DO	Postive threshold	Test result	Confirmation		Final result	
			XLD	Edel	XLD	Edel					RVS XLD	RVS Edel						RVS XLD			RVS Edel
C16	Siphon scraps	Non	- ME	- ME	- HE	- HE	-	0,071	0,149	-	/	/	-	=							
C17	Siphon scraps	Non	+ MC	+ HC	+ HC	+ HC	+	0,551	0,149	+	+ MC	+ HC	+	=	0,693	0,139	+	+ HC	+ HC	+	=
C23	Siphon scraps	Non	- ME	- ME	- HE (Cf)	- HE (Ha)	-	0,075	0,149	-	/	/	-	=							
J18	Eggshells	Non	+ HB	+ MB	+ HB	+ HB	+	0,784	0,141	+	+ HB	+ MB	+	=	0,827	0,137	+	+ HC	+ HB	+	=
J19	Eggshells	Non	+ MB	+ MB	+ HB	+ MB	+	0,783	0,141	+	+ MB	+ MB	+	=	0,742	0,137	+	+ HB	+ HB	+	=
J22	Food scraps	Non	+ HB	+ MB	+ HB	+ HC	+	1,202	0,141	+	+ HB	+ MB	+	=	1,022	0,137	+	+ HB	+ HB	+	=
J23	Food scraps	Non	+ HA	+ MA	+ HA	+ HA	+	1,090	0,141	+	+ HA	+ MA	+	=	0,871	0,137	+	+ HA	+ HA	+	=
J24	Food scraps	Non	Ø	Ø	- ME	- HE	-	0,065	0,141	-	/	/	-	=							
J25	Eggshells	Non	- HE	- LE	- HE	- LE	-	0,070	0,141	-	/	/	-	=							
J26	Eggshells	Non	- HE	- LE	- HE	- LE	-	0,069	0,141	-	/	/	-	=							
J27	Food scraps	Non	+ HB	+ HB	+ HB	+ MC	+	1,103	0,141	+	+ HB	+ HB	+	=	0,976	0,137	+	+ HB	+ HC	+	=
K12	Scraps	Non	+ MC	+ HD	+ HC	+9 HD	+	1,413	0,140	+	+ MC	+ HD	+	=	1,551	0,148	+	+ MC	+ HD	+	=
K24	Scraps from gambas	Oui	+ MB	+ HB	+ HB	+ HB	+	0,858	0,140	+	+ MB	+ HB	+	=	1,022	0,148	+	+ HB	+ HB	+	=
K25	Scraps from shrimps	Oui	+ MB	+ HB	+ HB	+ HB	+	0,187	0,148	+	+ MB	+ HB	+	=	0,176	0,155	+	+ HA	+ HB	+	=
K26	Dust scraps	Oui	- ME	- ME	- HE	- HE	-	0,065	0,148	-	/	/	-	=							
K27	Food scraps	Oui	+ MB	+ MC	+ HD	+ HD	+	0,170	0,148	+	+ MB	+ MC	+	=	0,171	0,155	+	+ HB	+ HC	+	=
M1	Dust scraps	Non	Ø	Ø	Ø	Ø	-	0,063	0,148	-	/	/	-	=							
M2	Food scraps	Non	Ø	Ø	Ø	Ø	-	0,074	0,148	-	/	/	-	=							

APPENDIX D

COMPLEMENTARY ASSAYS - 2009

RELATIVE ACCURACY, RELATIVE SENSITIVITY AND RELATIVE SPECIFICITY

DETAILED RESULTS

COMPLEMENTARY ASSAYS

Code sample	Product	Cat.	Artif.	Reference method EN ISO 6579 (#)					Alternative method (OD after RVS incubation)					Comparison	
				RVS		MKTn		Result	OD	Postive threshold	Test result	Confirmation			Final result
				XLD	BGAM	XLD	BGAM					RVS XLD	RVS BGAM		
A5	Carry chicken	MP	No	-LE	Ø	Ø	-LE	-	0,020	0,153	-	/	/	-	=
C17	Chipolata sausage	MP	No	-ME	-ME	-HE	-HE	-	0,041	0,145	-	/	/	-	=
C18	Chipolata sausage	MP	No	+MB	+MB	+HB	+HB	+	1,603	0,145	+	+MB	+MB	+	=
D12	Chicken legs	MP	No	+MB	+MB	+MB	+MB	+	3,068	0,141	+	+MB	+MB	+	=
D13	Rabbit legs	MP	No	-ME	Ø	-ME	-LE	-	0,032	0,141	-	/	/	-	=
D14	Pork throat	MP	No	-ME	-LE	-ME	-ME	-	0,037	0,141	-	/	/	-	=
D15	Pork shoulder	MP	No	-ME	Ø	-ME	-LE	-	0,033	0,141	-	/	/	-	=
D18	Pork meat	MP	No	-LE	-LE	-HE	-ME	-	0,036	0,141	-	/	/	-	=
D23	Chicken legs	MP	No	-ME	-LE	-ME	-ME	-	0,030	0,141	-	/	/	-	=
D24	Turkey cutlet	MP	No	+MB	+MB	+MB	+MB	+	0,876	0,141	+	+MB	+MB	+	=
D25	Calf liver	MP	No	+HB	+MB	+MB	+MB	+	0,325	0,141	+	+HB	+MB	+	=
D26	Brochette (Turkey)	MP	No	-ME	-ME	-ME	-ME	-	0,040	0,141	-	/	/	-	=
E6	Ham	MP	No	Ø	-LE	Ø	-ME	-	0,022	0,145	-	/	/	-	=
E7	Delicatessen	MP	No	-ME	-ME	-ME	-ME	-	0,026	0,145	-	/	/	-	=
E8	Sausisson	MP	No	-ME	-LE	-ME	-ME	-	0,025	0,145	-	/	/	-	=
F6	Dry sausage	MP	Yes	+MA	+MA	+HA	+HA	+	2,861	0,162	+	+MA	+MA	+	=
F7	Duck "rilletes"	MP	Yes	+MA	+MA	+MA	+HA	+	3,081	0,162	+	+MA	+MA	+	=
F8	Pâté	MP	Yes	+MA	+MA	+MA	+HA	+	2,713	0,162	+	+MA	+MA	+	=
F9	Beef ground meat	MP	Yes	+MA	+MA	+HA	+HA	+	3,034	0,162	+	+MA	+MA	+	=
F11	Raw milk	MP	Yes	+MA	+MA	+HA	+MA	+	3,105	0,162	+	+MA	+MA	+	=
F12	Chicken	MP	Yes	+MB	+MB	+HB	+HB	+	0,341	0,162	+	+MB	+MB	+	=
F13	Pork meat	MP	Yes	+LB	+MB	+HB	+HB	+	2,381	0,162	+	+LB	+MB	+	=
A1	Munster cheese	DP	No	-ME	-ME	-ME	-ME	-	0,026	0,153	-	/	/	-	=
A2	Raw milk cheese	DP	No	-ME	-ME	-ME	-ME	-	0,026	0,153	-	/	/	-	=
A3	Emmental cheese	DP	No	Ø	Ø	Ø	Ø	-	0,027	0,153	-	/	/	-	=
A10	Neufchâtel cheese	DP	No	-ME	-ME	-ME	-ME	-	0,030	0,153	-	/	/	-	=
A11	Munster cheese	DP	No	-ME	-ME	-ME	-ME	-	0,023	0,153	-	/	/	-	=
C1	Milk powder	DP	Yes	+MA	+MA	+HA	+HA	+	0,253	0,145	+	+MA	+MA	+	=
C3	Raw milk	DP	Yes	-ME	-ME	-ME	-ME	-	0,024	0,145	-	/	/	-	=
C5	Reblochon cheese	DP	Yes	-ME	-ME	-HE	-ME	-	0,032	0,145	-	/	/	-	=
E9	Gouda cheese	DP	No	-ME	Ø	-ME	-ME	-	0,028	0,145	-	/	/	-	=
E10	Milk powder	DP	No	Ø	Ø	Ø	Ø	-	0,031	0,145	-	/	/	-	=
F1	Camembert cheese	DP	Yes	+MB	+MB	+HA	+HA	+	2,948	0,162	+	+MB	+MB	+	=
F2	Milk powder	DP	Yes	+MA	+MA	+HA	+HA	+	2,952	0,162	+	+MA	+MA	+	=
F4	Cantal cheese	DP	Yes	+MB	+MB	+MB	+MB	+	2,788	0,162	+	+MB	+MB	+	=
F5	Goat' milk cheese	DP	Yes	+MA	+MA	+MA	+HA	+	3,024	0,162	+	+MA	+MA	+	=
F10	Raw milk cheese	DP	Yes	+MA	+MA	+HA	+HA	+	2,972	0,162	+	+MA	+MA	+	=
F14	Goat' milk cheese	DP	Yes	+MA	+MA	+HA	+HA	+	3,025	0,162	+	+MA	+MA	+	=
F15	Neufchâtel cheese	DP	Yes	+MB	+MB	+MB	+MB	+	0,519	0,162	+	+MB	+MB	+	=
F16	Goat' milk cheese	DP	No	Ø	Ø	Ø	Ø	-	0,033	0,162	-	Ø	Ø	-	=
F17	Ewe's milk cheese	DP	No	Ø	Ø	Ø	Ø	-	0,038	0,162	-	Ø	Ø	-	=
F18	Angeroux cheese	DP	No	Ø	Ø	Ø	Ø	-	0,036	0,162	-	Ø	Ø	-	=
F19	Morbier cheese	DP	No	-ME	-ME	-HE	-ME	-	0,035	0,162	-	-ME	-ME	-	=
F20	Epoisses cheese	DP	No	Ø	Ø	Ø	Ø	-	0,045	0,162	-	Ø	Ø	-	=
F21	Raw milk	DP	No	Ø	Ø	Ø	Ø	-	0,036	0,162	-	Ø	Ø	-	=
F22	Raw milk	DP	No	-LE	-LE	-ME	-ME	-	0,039	0,162	-	-LE	-LE	-	=
F23	Raw milk	DP	No	+MA	+MA	+HA	+HA	+	3,108	0,162	+	+MA	+MA	+	=
F24	Raw milk	DP	No	+MB	+MC	+MB	+MB	+	0,225	0,162	+	+MB	+MC	+	=
F25	Raw milk	DP	No	+LA	+LA	+HA	+HA	+	3,037	0,162	+	+LA	+LA	+	=
A19	Pastry Raspberries and passion fruit	EGG	No	-ME	-ME	-LE	-LE	-	0,022	0,153	-	/	/	-	=
B8	Yellow egg powder	EGG	Yes	+MA	+MA	+MA	+MA	+	2,977	0,149	+	+MA	+MA	+	=
B9	Eggproduct	EGG	Yes	+MA	+MA	+HA	+HA	+	2,852	0,149	+	+MA	+MA	+	=
B10	Liquid whole egg	EGG	Yes	+MA	+MA	+HA	+HA	+	3,077	0,149	+	+MA	+MA	+	=
B11	Mayonnaise	EGG	Yes	+MA	+MA	+MA	+HA	+	2,709	0,149	+	+MA	+MA	+	=
B12	Mayonnaise with raw eggs	EGG	Yes	+MA	+MA	+HA	+HA	+	3,049	0,149	+	+MA	+MA	+	=
B13	Light mayonnaise	EGG	Yes	+LA	+MA	+MA	+HA	+	2,963	0,149	+	+MA	+MA	+	=
B25	White egg powder	EGG	No	Ø	Ø	Ø	Ø	-	0,030	0,149	-	/	/	-	=
B26	Eggproduct	EGG	No	Ø	Ø	Ø	Ø	-	0,028	0,149	-	/	/	-	=
B27	Pasteurized white egg	EGG	No	Ø	Ø	Ø	Ø	-	0,030	0,149	-	/	/	-	=
B28	Mayonnaise with raw eggs	EGG	No	Ø	Ø	Ø	Ø	-	0,020	0,149	-	/	/	-	=
B29	Light mayonnaise	EGG	No	Ø	Ø	Ø	Ø	-	0,016	0,149	-	/	/	-	=
B30	Mayonnaise	EGG	No	Ø	Ø	Ø	Ø	-	0,016	0,149	-	/	/	-	=
C13	Pastry 'Paris-Brest'	EGG	Yes	+HA	+MA	+HA	+HA	+	2,691	0,145	+	+HA	+MA	+	=
C14	Strawberry tart	EGG	Yes	Ø	Ø	Ø	Ø	-	0,141	0,145	d	Ø(a)	Ø(a)	-	=
C15	Vanilla ice-cream	EGG	Yes	+MA	+MA	+MA	+MA	+	2,730	0,145	+	+MA	+MA	+	=
E11	Pastry 3 chocolates	EGG	No	-LE	Ø	Ø	Ø	-	0,031	0,145	-	/	/	-	=
F3	Pastry with whipped cream and raspberries	EGG	Yes	+LA	+LA	+MA	+MA	+	3,079	0,162	+	+LA	+LA	+	=
G11	Strawberries tart	EGG	No	-ME	-LE	-ME	-ME	-	0,032	0,162	-	-ME	-LE	-	=
A8	Couscous Merguez	MIS	No	Ø	Ø	Ø	Ø	-	0,022	0,153	-	/	/	-	=
A9	Coquilles Saint Jacques au gratin	MIS	No	Ø	Ø	Ø	-LE	-	0,020	0,153	-	/	/	-	=
A18	Paella	MIS	No	-LE	-LE	Ø	Ø	-	0,019	0,153	-	/	/	-	=
B14	Pizza chicken	MIS	Yes	+MB	+MB	+MB	+HB	+	3,104	0,149	+	+MB	+MB	+	=
B15	Toasts	MIS	No	-ME	-ME	-ME	-ME	-	0,017	0,149	-	/	/	-	=
B16	Smoked salmon toast	MIS	No	-ME	-ME	-ME	-ME	-	0,019	0,149	-	/	/	-	=
B17	Toasts	MIS	No	-LE	-LE	-ME	-ME	-	0,016	0,149	-	/	/	-	=
G12	Ready to eat meal (beef tongue / potatoes)	MIS	Yes	+MA	+MA	+HA	+MA	+	3,103	0,162	+	+MA	+MA	+	=

COMPLEMENTARY ASSAYS

Code sample	Product	Cat	Artif.	Reference method EN ISO 6579 (#)					Alternative method (OD after RVS incubation)					Comparison	
				RVS		MKTn		Result	OD	Positive threshold	Test result	Confirmation			Final result
				XLD	BGAM	XLD	BGAM					RVS XLD	RVS BGAM		
A4	Whiting fillet	SF	No	-ME	-ME	-HE	-ME	-	0,022	0,153	-	/	/	-	=
A6	Pollock fillet	SF	No	-LE	-LE	-ME	-ME	-	0,027	0,153	-	/	/	-	=
A7	Cooked squids	SF	No	Ø	Ø	Ø	Ø	-	0,023	0,153	-	/	/	-	=
A12	Salmon fillet	SF	No	-LE	-LE	-ME	-ME	-	0,021	0,153	-	/	/	-	=
A13	Shrimps	SF	No	-ME	-LE	-ME	-ME	-	0,020	0,153	-	/	/	-	=
A14	Shrimps	SF	No	-ME	-LE	-ME	-ME	-	0,026	0,153	-	/	/	-	=
A15	"Grenadier" fillet	SF	No	-LE	-LE	-ME	-ME	-	0,020	0,153	-	/	/	-	=
A16	Crab pincers	SF	No	-LE	Ø	-LE	Ø	-	0,024	0,153	-	/	/	-	=
A17	Whiting fillet	SF	No	-LE	-LE	-ME	-ME	-	0,021	0,153	-	/	/	-	=
D1	Shrimps	SF	Yes	+LA	+LA	+MA	+MA	+	3,068	0,141	+	+LA	+LA	+	=
D2	Shrimps	SF	Yes	+MA	+MA	+MA	+MA	+	3,002	0,141	+	+MA	+MA	+	=
D3	Whiting fillet	SF	Yes	+MA	+LA	+MA	+MA	+	2,841	0,141	+	+MA	+LA	+	=
D4	Fish fillet	SF	Yes	+MB	+MB	+MA	+MA	+	2,886	0,141	+	+MB	+MB	+	=
G1	Fish fillet	SF	No	-ME	Ø	-ME	-LE	-	0,035	0,162	-	-ME	Ø	-	=
G2	Whiting fillet	SF	No	-ME	-ME	-ME	-ME	-	0,037	0,162	-	-ME	-ME	-	=
G3	Shrimps	SF	No	-ME	-LE	-ME	-ME	-	0,030	0,162	-	-ME	-LE	-	=
C7	Grated carrots	VG	Yes	+MA	+MA	+HA	+MA	+	2,894	0,145	+	+MA	+MA	+	=
C8	Red cabbage	VG	Yes	+MA	+MA	+MA	+MA	+	2,707	0,145	+	+MA	+MA	+	=
C9	Vegetables for couscous	VG	Yes	+MA	+MA	+HA	+MA	+	2,765	0,145	+	+MA	+MA	+	=
C10	Stew cooked vegetables	VG	Yes	+MA	+MA	+HA	+MA	+	2,255	0,145	+	+MA	+MA	+	=
C11	Mixed vegetables	VG	Yes	+MA	+MA	+MA	+HA	+	2,459	0,145	+	+MA	+MA	+	=
C12	Cucumber	VG	Yes	+MB	+MB	+HB	+MB	+	1,716	0,145	+	+MB	+MB	+	=
D27	Spinashes	VG	No	-ME	-LE	-ME	-ME	-	0,023	0,141	-	/	/	-	=
E1	Mixed vegetables	VG	No	Ø	Ø	Ø	Ø	-	0,024	0,145	-	/	/	-	=
E2	Betroot	VG	No	Ø	Ø	Ø	Ø	-	0,026	0,145	-	/	/	-	=
E3	Green beans	VG	No	Ø	Ø	Ø	Ø	-	0,028	0,145	-	/	/	-	=
E4	Carrots Vichy	VG	No	Ø	Ø	Ø	Ø	-	0,029	0,145	-	/	/	-	=
E5	Grated carrots	VG	No	Ø	Ø	Ø	Ø	-	0,030	0,145	-	/	/	-	=
B1	Feed with poultry	AN	Yes	+MA	+MA	+HA	+HA	+	0,435	0,149	+	+MA	+MA	+	=
B2	Salmon biscuits for cat	AN	Yes	+MA	+MA	+HA	+HA	+	1,022	0,149	+	+MA	+MA	+	=
B3	Poultry biscuits for cat	AN	Yes	+MA	+MA	+MA	+MA	+	0,858	0,149	+	+MA	+MA	+	=
B4	Fishmeal	AN	Yes	+MA	+MA	+HA	+HA	+	1,339	0,149	+	+MA	+MA	+	=
B5	Birds feed	AN	Yes	+MB	+MB	+HB	+HB	+	3,104	0,149	+	+MB	+MB	+	=
B6	Soy cattle cake	AN	Yes	+MA	+MA	+HA	+HA	+	0,353	0,149	+	+MA	+MA	+	=
B7	Cattle cake	AN	Yes	+MA	+MA	+HA	+HA	+	1,443	0,149	+	+MA	+MA	+	=
B18	Cattle cake	AN	No	Ø	Ø	Ø	Ø	-	0,018	0,149	-	/	/	-	=
B19	Beef biscuits for dog	AN	No	-LE	Ø	Ø	Ø	-	0,017	0,149	-	/	/	-	=
B20	Meat biscuits for cat	AN	No	Ø	Ø	Ø	Ø	-	0,020	0,149	-	/	/	-	=
B21	Beef and vegetables biscuits for cat	AN	No	Ø	Ø	Ø	Ø	-	0,017	0,149	-	/	/	-	=
B22	Feed with poultry	AN	No	Ø	Ø	Ø	Ø	-	0,017	0,149	-	/	/	-	=
B23	Birds feed	AN	No	-ME	-ME	-ME	-ME	-	0,019	0,149	-	/	/	-	=
B24	Chicken feed	AN	No	-ME	-ME	-ME	-ME	-	0,020	0,149	-	/	/	-	=
D9	Meat for dogs	AN	Yes	+MA	+MA	+HA	+MA	+	2,918	0,141	+	+MA	+MA	+	=
D10	Meat for cats	AN	Yes	+MA	+MA	+MA	+MA	+	2,809	0,141	+	+MA	+MA	+	=
D11	Wet feed (beef)	AN	Yes	+LA	+MA	+MA	+MA	+	3,072	0,141	+	+LA	+MA	+	=
D20	Meat for cats	AN	No	Ø	Ø	Ø	Ø	-	0,023	0,141	-	/	/	-	=
D21	Wet feed (beef)	AN	No	Ø	Ø	Ø	Ø	-	0,026	0,141	-	/	/	-	=
D22	Meat for dogs	AN	No	-LE	-LE	Ø	Ø	-	0,024	0,141	-	/	/	-	=
C19	Scraps	EN	No	+MB	+LB	+MB	+MB	+	0,333	0,145	+	+MB	+LB	+	=
C20	Surface plant	EN	No	-ME	-ME	-HE	-HE	-	0,034	0,145	-	/	/	-	=
D5	Scraps from fish	EN	Yes	+MB	+MB	+MB	+MB	+	3,100	0,141	+	+MB	+MB	+	=
D6	Process water	EN	Yes	+MA	+MA	+MA	+MA	+	3,004	0,141	+	+MA	+MA	+	=
D7	Process water	EN	Yes	+MA	+MA	+MA	+MA	+	3,028	0,141	+	+MA	+MA	+	=
D8	Surface from butcher shop	EN	No	+MB	+MB	+MB	+MB	+	2,659	0,141	+	+MB	+MB	+	=
D16	Surface from butcher shop	EN	No	-LE	Ø	-ME	-ME	-	0,033	0,141	-	/	/	-	=
D17	Scraps from poultry	EN	No	-ME	Ø	-ME	-ME	-	0,042	0,141	-	/	/	-	=
D19	Surface from poultry plant	EN	No	-ME	-LE	-ME	-ME	-	0,030	0,141	-	/	/	-	=
D28	Surface from dirty container	EN	No	-ME	-ME	-ME	-ME	-	0,036	0,141	-	/	/	-	=
D29	Cutting table surface	EN	No	-ME	-LE	-ME	-ME	-	0,030	0,141	-	/	/	-	=
D30	Stagnant water	EN	No	-LE	-ME	-ME	-ME	-	0,033	0,141	-	/	/	-	=
E12	Process water	EN	No	Ø	Ø	Ø	Ø	-	0,027	0,145	-	/	/	-	=
E13	Process water	EN	No	Ø	Ø	Ø	Ø	-	0,028	0,145	-	/	/	-	=
E14	Stainless steel table surface	EN	No	-LE	-LE	-LE	Ø	-	0,027	0,145	-	/	/	-	=
E15	Scraps from dirty stainless table	EN	No	-ME	-ME	-HE	-ME	-	0,028	0,145	-	/	/	-	=
E16	Cutting table surface	EN	No	-ME	-LE	-ME	-LE	-	0,037	0,145	-	/	/	-	=
G4	Surface from fishmonger shop	EN	Yes	+MA	+MA	+MA	+MA	+	2,571	0,162	+	+MA	+MA	+	=
G5	Surface dirty knife cheese shop	EN	Yes	+MA	+MA	+MA	+MA	+	2,936	0,162	+	+MA	+MA	+	=
G6	Process water	EN	Yes	+MA	+MA	+HA	+MA	+	2,978	0,162	+	+MA	+MA	+	=
G7	Ice Water	EN	Yes	+MA	+MA	+MA	+MA	+	2,359	0,162	+	+MA	+MA	+	=
G8	Scraps from dirty container	EN	Yes	+MA	+MA	+HB	+HB	+	2,501	0,162	+	+MA	+MA	+	=
G9	Process water	EN	No	Ø	Ø	Ø	Ø	-	0,036	0,162	-	Ø	Ø	-	=
G10	Process water	EN	No	Ø	Ø	Ø	Ø	-	0,034	0,162	-	Ø	Ø	-	=

APPENDIX E:

INCLUSIVITY AND EXCLUSIVITY 2001 and 2005

Inclusivity study 2001 : *Salmonella* strains

Strain	Origin	O.D.	Positive threshold	Result
<i>Salmonella</i> Agona	Yeast	0.542	0.126	+
<i>Salmonella</i> Agona	Yeast	0.500	0.131	+
<i>Salmonella</i> Amsterdam	Vegetables	0.368	0.122	+
<i>Salmonella</i> Anatum	Beef meat	0.513	0.121	+
<i>Salmonella</i> Arizonae :				
<i>Salmonella</i> IIIa 48:z4 z23	Collection	0.036	0.217	-
<i>Salmonella</i> IIIa 48:z4 z23	Goose slaughterhouse	0.052	0.155	-
<i>Salmonella</i> IIIb 38:r:z	Poultry slaughterhouse	0.288	0.155	+
<i>Salmonella</i> IIIb 6 :i:-	Poultry meat	0.466	0.121	+
<i>Salmonella</i> IIIb 61 imm	Poultry meat	0.767	0.121	+
<i>Salmonella</i> IIIb 61 imm	Poultry meat	0.771	0.121	+
<i>Salmonella</i> IIIb 61:1 z53	Poultry meat	0.838	0.121	+
<i>Salmonella</i> IIIb 61:i:-	Poultry meat	0.891	0.121	+
* <i>Salmonella</i> IIIb 61:k 1,5,7	Lamb (brain)	0.552	0.155	+
* <i>Salmonella</i> IIIb 61 k:1,5,7	Lamb (offals)	0.626	0.121	+
* <i>Salmonella</i> IIIb 61 z:1,5	Lamb (tongue)	0.953	0.121	+
<i>Salmonella</i> Brandenburg	Terrine	0.366	0.118	+
<i>Salmonella</i> Brandenburg	Calf liver	0.718	0.122	+
<i>Salmonella</i> Brandenburg	Pork liver	0.765	0.122	+
<i>Salmonella</i> Brandenburg	Kangaroo meat	0.698	0.122	+
<i>Salmonella</i> Brandenburg	Sausage	0.724	0.122	+
<i>Salmonella</i> Bredeney	Pork offals	0.959	0.122	+
<i>Salmonella</i> Derby	Horse meat	0.636	0.122	+
<i>Salmonella</i> Derby	Pork liver	0.773	0.122	+
<i>Salmonella</i> Derby	Sausage	0.788	0.122	+
<i>Salmonella</i> Derby	Chipolatas	0.718	0.117	+
<i>Salmonella</i> Enteritidis	Noiselia (pastry)	0.598	0.102	+
<i>Salmonella</i> Enteritidis	Egg product	0.668	0.131	+
<i>Salmonella</i> Enteritidis	Egg product	0.673	0.118	+
<i>Salmonella</i> Enteritidis	Meat product	0.933	0.118	+
<i>Salmonella</i> Enteritidis	Egg product	0.858	0.118	+
<i>Salmonella</i> Hadar	Poultry meat	0.673	0.102	+
<i>Salmonella</i> Hadar	Poultry meat	0.862	0.102	+
<i>Salmonella</i> Hadar	Poultry meat	0.776	0.125	+
<i>Salmonella</i> Hadar	Poultry meat	0.685	0.117	+
<i>Salmonella</i> Havana	Poultry meat	0.432	0.155	+
<i>Salmonella</i> Heidelberg	Poultry meat	0.387	0.131	+
<i>Salmonella</i> Indiana	Brie de Meaux cheese	0.344	0.131	+
<i>Salmonella</i> Infantis	Pork tongue	0.793	0.125	+
<i>Salmonella</i> Infantis	Poultry meat	0.870	0.125	+
<i>Salmonella</i> Kedougou	Gelatin	0.096	0.125	-
<i>Salmonella</i> Kedougou	Fish	0.440	0.121	+
<i>Salmonella</i> Kedougou	Feed	1.080	0.121	+
<i>Salmonella</i> Kedougou	Feed	0.338	0.121	+
<i>Salmonella</i> Kottbus	Poultry meat	0.405	0.118	+
<i>Salmonella</i> Llandoff	Feed	0.290	0.155	+
<i>Salmonella</i> Mbandoka	Calf heart	0.914	0.125	+
<i>Salmonella</i> Michigan	Horse meat	0.267	0.125	+
<i>Salmonella</i> Montevideo	Poultry meat	0.867	0.125	+
<i>Salmonella</i> Montevideo	Beef liver	0.956	0.125	+
<i>Salmonella</i> Newport	Poultry meat	0.766	0.125	+
<i>Salmonella</i> Saint-Paul	Meat product	0.663	0.117	+
* <i>Salmonella</i> Senftenberg	Fish	0.345	0.121	+
<i>Salmonella</i> Senftenberg	Chicken	0.196	0.121	+
<i>Salmonella</i> Senftenberg	Dairy product	1.440	0.121	+
<i>Salmonella</i> Typhimurium	Pork liver	0.346	0.141	+
<i>Salmonella</i> Typhimurium	Pork liver	0.575	0.117	+
<i>Salmonella</i> Typhimurium	Pork kidneys	0.564	0.117	+
<i>Salmonella</i> Typhimurium	Wild boar	0.699	0.117	+
<i>Salmonella</i> Typhimurium	Egg product	0.664	0.117	+
<i>Salmonella</i> Typhimurium	Bacon	1.377	0.117	+
<i>Salmonella</i> Typhimurium	Egg product	0.608	0.117	+
<i>Salmonella</i> Typhimurium	Sausage	0.454	0.118	+
<i>Salmonella</i> Typhimurium	Pork cheek	0.402	0.118	+
<i>Salmonella</i> Typhimurium	Ovoproduit	0.337	0.118	+
<i>Salmonella</i> Typhimurium	Pork tongue	0.472	0.118	+
<i>Salmonella</i> Typhimurium	Pork liver	0.541	0.125	+
<i>Salmonella</i> Virchow	Shellfish	0.477	0.131	+
<i>Salmonella</i> immobile	Meat product	0.472	0.131	+
<i>Salmonella</i> spp.	Meat product	0.428	0.131	+
<i>Salmonella</i> spp.	Meat product	0.259	0.094	+

* atypical strains

EXCLUSIVITY STUDY 2001

non *Salmonella* strains

Strain	Origin	O.D.	Threshold	Result
<i>Citrobacter diversus</i>	Collection	0.032	0.116	-
<i>Citrobacter freundii</i>	Meat product	0.029	0.120	-
<i>Citrobacter freundii</i>	Vegetables	0.060	0.123	-
<i>Citrobacter freundii</i>	Vegetables	0.023	0.123	-
<i>Citrobacter freundii</i>	Meat product	0.034	0.131	-
<i>Citrobacter freundii</i>	Meat product	0.029	0.131	-
<i>Citrobacter freundii</i>	Végétaux	0.033	0.131	-
<i>Citrobacter freundii</i>	Meat product	0.035	0.131	-
<i>Citrobacter freundii</i>	Seafood	0.036	0.131	-
<i>Citrobacter freundii</i>	Seafood	0.024	0.116	-
<i>Citrobacter freundii</i>	Dairy product	0.021	0.116	-
<i>Enterobacter agglomerans</i>	Meat product	0.053	0.141	-
<i>Enterobacter cloacae</i>	Dairy product	0.039	0.217	-
<i>Enterobacter cloacae</i>	Vegetables	0.057	0.123	-
<i>Enterobacter cloacae</i>	Dairy environment	0.047	0.141	-
<i>Enterobacter cloacae</i>	Dairy product	0.039	0.217	-
<i>Escherichia coli</i>	Meat product	0.050	0.141	-
<i>Escherichia coli</i>	Vegetables	0.048	0.141	-
<i>Escherichia coli</i> O157:H7	Collection	0.048	0.141	-
<i>Escherichia hermanii</i>	Collection	0.053	0.123	-
<i>Hafnia alvei</i>	Meat product	0.046	0.131	-
<i>Hafnia alvei</i>	Dairy product	0.058	0.141	-
<i>Hafnia alvei</i>	Collection	0.039	0.126	-
<i>Klebsiella oxytoca</i>	Vegetables	0.024	0.131	-
<i>Klebsiella oxytoca</i>	Vegetables	0.024	0.131	-
<i>Klebsiella pneumoniae</i>	Vegetables	0.031	0.131	-
<i>Proteus mirabilis</i>	Meat product	0.043	0.131	-
<i>Proteus mirabilis</i>	Meat product	0.035	0.131	-
<i>Proteus mirabilis</i>	Meat product	0.027	0.116	-
<i>Proteus mirabilis</i>	Meat product	0.028	0.116	-
<i>Proteus mirabilis</i>	Meat product	0.026	0.116	-
<i>Proteus mirabilis</i>	Meat product	0.031	0.116	-
<i>Pseudomonas aeruginosa</i>	Meat product	0.023	0.116	-
<i>Pseudomonas fluorescens</i>	Meat product	0.038	0.131	-
<i>Pseudomonas fluorescens</i>	Meat product	0.028	0.217	-
<i>Serratia marcescens</i>	Dairy product	0.051	0.141	-
<i>Shigella sonnei</i>	Meat product	0.060	0.123	-
<i>Bacillus cereus</i>	Vegetables	0.052	0.141	-
<i>Bacillus cereus</i>	Ovoproduit	0.048	0.141	-
<i>Bacillus licheniformis</i>	Dairy product	0.028	0.131	-
<i>Staphylococcus aureus</i>	Dairy product	0.077	0.123	-
<i>Staphylococcus epidermidis</i>	Dairy product	0.034	0.120	-
<i>Staphylococcus saprophyticus</i>	Meat product	0.057	0.123	-
<i>Yersinia enterocolitica</i>	Ovoproduit	0.065	0.141	-
<i>Candida albicans</i>	Collection	0.023	0.116	-
<i>Rhodotorula rubra</i>	Pastry	0.027	0.131	-
<i>Saccharomyces cerevisiae</i>	Fruit juice	0.024	0.116	-

Strain	Origin	Inoculation level in 225 mL BPW	Alternative method			
			OD	Positive threshold	Result	
S2	<i>Salmonella</i> Amsterdam	Vegetables	2.5	1.809	0.166	+
S63	<i>Salmonella</i> Agona	Yeast	1.85	0.869	0.133	+
S86	<i>Salmonella</i> Anatum	Chocolate	1.5	1.251	0.159	+
S68	<i>Salmonella arizonae</i> III b 38 r:z	Geese Breeding	2,0	0.169	0.143	+
S74	<i>Salmonella arizonae</i> III b 61:-:-	Turkey	1.5	1.281	0.159	+
S75	<i>Salmonella arizonae</i> III b 61.i:z53	Chicken leg	2.5	0.806	0.159	+
S70	<i>Salmonella arizonae</i> III b 61.k:1,5,7	Lamb brains	1,0	1.272	0.159	+
S78	<i>Salmonella arizonae</i> III b 61.z:1,5	Blanquette of Turkey	1,0	0.835	0.159	+
S79	<i>Salmonella arizonae</i> III b 61.z:1,5	Language Lamb	1,0	1.513	0.159	+
S87	<i>Salmonella</i> Blockley	Basil	0.9	0.962	0.143	+
S4	<i>Salmonella</i> Brandenburg	Calf liver	2.1	0.801	0.143	+
S6	<i>Salmonella</i> Brandenburg	Kangaroo meat	2,0	1.007	0.153	+
S5	<i>Salmonella</i> Brandenburg	Pork liver	2.7	1.029	0.133	+
S86	<i>Salmonella</i> Bredeney	Pork offals	1,0	1.545	0.159	+
S103	<i>Salmonella</i> Cerro	Chou pastry	2.9	0.273	0.167	+
S10	<i>Salmonella</i> Derby	Horse meat	1,0	1.236	0.159	+
S37	<i>Salmonella</i> Derby	Sausage	1.75	0.826	0.167	+
S14	<i>Salmonella</i> Enteritidis	Pastry	1,0	1.855	0.159	+
S38	<i>Salmonella</i> Enteritidis	Egg product	1,0	1.944	0.159	+
S44	<i>Salmonella</i> Enteritidis	Egg product	2,0	0.996	0.167	+
S15	<i>Salmonella</i> Hadar	Poultry meat	2,0	2.336	0.166	+
S66	<i>Salmonella</i> Havana	Poultry meat	3.9	0.217	0.139	+
S50	<i>Salmonella</i> Heidelberg	Poultry meat	3.1	1.459	0.159	+
S45	<i>Salmonella</i> Indiana	Brie de Meaux cheese	1.5	1.388	0.166	+
S19	<i>Salmonella</i> Infantis	Poultry meat	3.25	1.404	0.159	+
S52	<i>Salmonella</i> Infantis	Environment	1.5	1.778	0.159	+
S80	<i>Salmonella</i> Kedougou	Tuna	2,0	2.128	0.166	+
S82	<i>Salmonella</i> Kedougou	Feed	1.7	0.188	0.143	+
S85	<i>Salmonella</i> Liverpool	Feed	2.65	1.223	0.153	+
S67	<i>Salmonella</i> Llandoff	Feed	2.5	1.509	0.159	+
S21	<i>Salmonella</i> Mbandaka	Veal heart	1.8	0.941	0.167	+
S22	<i>Salmonella</i> Michigan	Horse meat	2.9	0.311	0.153	+
S23	<i>Salmonella</i> Montevideo	Viande de volaille	3.25	1.486	0.159	+
S25	<i>Salmonella</i> Newport	Viande de volaille	2.5	0.903	0.139	+
S90	<i>Salmonella</i> Orianenburg	Feed	1.4	0.903	0.143	+
S99	<i>Salmonella</i> Paratyphi A	Collection	0.9	1.579	0.133	+
S100	<i>Salmonella</i> Paratyphi B	Collection	2.9	0.951	0.133	+
S101	<i>Salmonella</i> Paratyphi C	Collection	1,0	0.258	0.141	+
S13	<i>Salmonella</i> SaintPaul	Meat product	2.65	1.036	0.133	+
S59	<i>Salmonella</i> San Diego	Dried herbs	1.3	0.85	0.167	+
S71	<i>Salmonella</i> Senftenberg	Fish	2.5	1.403	0.166	+
S84	<i>Salmonella</i> Senftenberg	Fishmeal	3,0	1.553	0.159	+
S102	<i>Salmonella</i> Typhi Typhi	Collection	1.8	0.309	0.133	+
S55	<i>Salmonella</i> Typhimurium	Milk	1.5	1.737	0.166	+
S97	<i>Salmonella</i> Typhimurium	Saint Nectaire cheese	2,0	1.131	0.166	+
S26	<i>Salmonella</i> Typhimurium	Pork liver	1.2	0.842	0.143	+
S42	<i>Salmonella</i> Typhimurium	Egg product	1.5	1.778	0.159	+
S31	<i>Salmonella</i> Virchow	Shellfish	2.5	1.674	0.159	+
S83	<i>Salmonella</i> Westhampton	Feed	2.4	1.109	0.153	+
S65	<i>Salmonella</i> immobile	Meat product	2.4	1.571	0.153	+
S(D11)	<i>Salmonella</i> Bergdorf	Marinated kangaroo	2.5	0.837	0.167	+

	Strain	Origin	Inoculation BPW (UFC/mL)	Alternative method		
				OD	Positive threshold	Result
18	<i>Aeromonas hydrophila</i>	Collection	1,2E+07	0.084	0.159	-
BA1	<i>Bacillus cereus</i>	Egg product	1,0E+06	0.089	0.159	-
BA16	<i>Bacillus licheniformis</i>	Custard	7,0E+06	0.072	0.159	-
LE3	<i>Candida albicans</i>	Pastry	1,0E+05	0.069	0.159	-
CIT31	<i>Citrobacter diversus</i>	Feed	4,0E+06	0.088	0.166	-
CIT24	<i>Citrobacter freundii</i>	Meat product	8,3E+05	0.091	0.166	-
CIT23	<i>Citrobacter freundii</i>	Vegetables	1,2E+06	0.086	0.166	-
CIT26	<i>Citrobacter freundii</i>	Fish	1,2E+06	0.089	0.166	-
EN51	<i>Enterobacter cloacae</i>	Milk product	2,2E+07	0.078	0.159	-
EN59	<i>Enterobacter sakazakii</i>	Pastry	1,5E+07	0.075	0.159	-
17	<i>Erwinia spp</i>	Meat product	1,5E+07	0.074	0.159	-
EC17	<i>Escherichia coli</i>	Pork kidneys	7,9E+06	0.071	0.159	-
EC19	<i>Escherichia coli</i>	Red cabbage	5,5E+06	0.073	0.159	-
EC23	<i>Escherichia coli</i> O157	Collection	6,7E+05	0.089	0.166	-
HA34	<i>Hafnia alvei</i>	Pork kidneys	2,0E+05	0.08	0.166	-
HA54	<i>Hafnia alvei</i>	Reblochon cheese	3,3E+06	0.087	0.166	-
EN71	<i>Klebsiella oxytoca</i>	Milk	8,1E+05	0.083	0.166	-
KL77	<i>Klebsiella pneumoniae</i>	Milk powder	5,5E+06	0.076	0.159	-
EN44	<i>Proteus mirabilis</i>	Poultry liver	2,4E+06	0.092	0.166	-
PS30	<i>Pseudomonas aeruginosa</i>	Fillet mullet	1,7E+06	0.082	0.159	-
PS33	<i>Pseudomonas fluorescens</i>	Grounded meat	2,0E+06	0.075	0.159	-
LE1	<i>Rhodotorula rubra</i>	Yoghourt	5,0E+06	0.096	0.166	-
LE5	<i>Saccharomyces cerevisiae</i>	Coffee extract	5,0E+05	0.079	0.159	-
EN49	<i>Serratia marcescens</i>	Raw milk	6,5E+06	0.082	0.159	-
EN72	<i>Shigella flexneri</i>	Collection	6,2E+05	0.082	0.166	-
EN73	<i>Shigella sonnei</i>	Meat product	1,1E+06	0.085	0.166	-
ST17	<i>Staphylococcus aureus</i>	Ice Yoghourt	5,1E+05	0.099	0.166	-
ST15	<i>Staphylococcus epidermidis</i>	Collection ATCC 12228	4,5E+04	0.088	0.166	-
ST12	<i>Staphylococcus hyicus</i>	Meat product	5,4E+06	0.080	0.159	-
YE7	<i>Yersinia enterocolitica</i>	Egg product	3,8E+06	0.076	0.159	-

APPENDIX F

INCLUSIVITY AND EXCLUSIVITY

COMPLEMENTARY ASSAYS INCLUSIVITY 2009 & BIOCONTROL RESULTS

INCLUSIVITY
COMPLEMENTARY ASSAYS

Strain		Origin	Inoculation level in 225 mL BPW	Alternative method		
				OD	Positive threshold	Result
S64	<i>Salmonella Kottbus</i>	Casein	7.3	2.877	0.154	+
S139	<i>Salmonella Gallinarum</i>	Collection	8.7	3.107	0.154	+
S148	<i>Salmonella Dublin</i>	Cow raw milk	6.5	2.971	0.154	+
S149	<i>Salmonella Regent</i>	Poultry offals	7,0	3.046	0.154	+
S150	<i>Salmonella Manhattan</i>	Sausage	6.7	2.991	0.154	+
S151	<i>Salmonella Rissen</i>	Environment	3.5	1.52	0.154	+
S153	<i>Salmonella London</i>	Poultry slaughterhouse	9.8	3.037	0.154	+
S156	<i>Salmonella Livingstone</i>	Environment	3.8	0.544	0.154	+
S158	<i>Salmonella IIIa 48:z4,z23:-</i>	Duck	5,0	0.028	0.154	-
			8,0	0.053	0.144	-
S158	<i>Salmonella IIIa 51:z4,z23:-</i>	Duck	5.8	3.108	0.154	+
			7,0	3.040	0.144	+

TRANSIA Plate Salmonella Gold - Inclusivity Table

Salmonella Strain	O-serotype	Separate Substrate and Chromogen		Pre-mixed Substrate and Chromogen	
		No Additive	Additive	No Additive	Additive
<i>Salmonella salford</i>	I	0.064	2.146	0.077	2.315
<i>Salmonella salford</i>	I	0.067	2.225	0.093	2.599
<i>Salmonella salford</i>	I	0.085	2.419	0.094	2.588
<i>Salmonella salford</i>	I	0.137	2.523	0.161	2.639
<i>Salmonella poona</i>	G	0.370	2.419	0.366	2.924
<i>Salmonella poona</i>	G	0.236	2.453	0.593	2.934
<i>Salmonella champagne</i>	Q	0.089	2.159	0.102	2.235
<i>Salmonella nottingham</i>		0.095	2.066	0.084	2.099
<i>Salmonella agona</i>	B	1.201	1.412	1.322	1.554
<i>Salmonella anatum</i>	E1	1.941	1.803	2.135	1.984
<i>Salmonella braenderup</i>	C1	1.920	1.589	2.112	1.747
<i>Salmonella brandenburg</i>	B	1.017	1.269	1.118	1.396
<i>Salmonella choleraesuis</i>	C1	1.901	1.883	2.091	2.072
<i>Salmonella derby</i>	B	1.319	1.454	1.451	1.599
<i>Salmonella enteritidis</i>	D1	1.288	1.197	1.417	1.317
<i>Salmonella gallinarum</i>	D1	1.035	1.188	1.139	1.307
<i>Salmonella hadar</i>	C2	0.597	1.739	0.657	1.913
<i>Salmonella inverness</i>		1.359	1.480	1.495	1.628
<i>Salmonella javiana</i>	D1	1.875	1.621	2.063	1.783
<i>Salmonella manila</i>	E2	1.652	2.139	1.817	2.353
<i>Salmonella meleagridis</i>	E1	1.414	0.922	1.556	1.014
<i>Salmonella montevideo</i>	C1	1.806	1.807	1.987	1.988
<i>Salmonella muenchen</i>	C2	0.657	1.188	0.723	1.307
<i>Salmonella newport</i>	C2	1.650	1.265	1.815	1.392
<i>Salmonella paratyphi</i>	A	1.194	1.102	1.313	1.212
<i>Salmonella pullorum</i>	D1	0.959	1.620	1.055	1.782
<i>Salmonella senftenberg</i>	E4	1.221	1.563	1.343	1.719
<i>Salmonella typhimurium</i>	B	1.158	1.337	1.274	1.471
<i>Salmonella typhimurium</i>	B	0.976	1.316	1.074	1.447
<i>Salmonella typhimurium</i>	B	1.044	1.441	1.149	1.585
<i>Salmonella bornum</i>	C1	2.109	2.169	2.824	2.817
<i>Salmonella bredeney</i>	B	1.839	2.521	2.703	2.714
<i>Salmonella choleraesui</i>	C	2.556	2.541	2.841	2.836
<i>Salmonella colindale</i>	C1	2.396	2.337	2.855	2.765
<i>Salmonella decatur</i>	C1	2.532	2.564	2.883	2.886
<i>Salmonella derby</i>	B	1.957	2.663	2.761	2.952
<i>Salmonella derby</i>	B	1.922	2.460	2.735	2.832
<i>Salmonella drypool</i>	E2	1.558	1.969	2.350	2.237
<i>Salmonella e/ch/Paratyphi A</i>	A	1.136	2.270	1.816	2.358
<i>Salmonella enteritidis</i>	D1	2.094	2.171	2.710	2.478
<i>Salmonella enteritidis</i>	D1	2.122	2.155	2.725	2.520
<i>Salmonella enteritidis</i>	D1	2.080	2.330	2.657	2.664
<i>Salmonella enteritidis</i>	D1	2.162	2.359	2.745	2.680
<i>Salmonella enteritidis</i>	D1	2.133	2.620	2.741	2.722
<i>Salmonella ferlac</i>	H	2.162	2.622	2.550	2.646
<i>Salmonella heidelberg</i>	B	1.470	2.360	2.086	2.690
<i>Salmonella Illinois</i>	E3	1.877	2.312	2.750	2.759
<i>Salmonella lagos</i>	B	1.423	2.567	1.926	2.551
<i>Salmonella lille</i>	C1	2.415	2.449	2.847	2.779
<i>Salmonella lille</i>	C1	1.595	2.326	2.169	2.268
<i>Salmonella livingstone</i>	C1	2.033	2.402	2.668	2.345
<i>Salmonella london</i>	E1	2.241	2.549	2.787	2.562

TRANSIA Plate Salmonella Gold - Inclusivity Table

Salmonella Strain	O-serotype	Separate Substrate and Chromogen		Pre-mixed Substrate and Chromogen	
		No Additive	Additive	No Additive	Additive
<i>Salmonella manchester</i>	C2	0.816	2.522	1.194	2.665
<i>Salmonella manhattan</i>	C2	0.831	2.593	1.225	2.493
<i>Salmonella mbandaka</i>	C1	2.017	2.503	2.628	2.397
<i>Salmonella meleagridis</i>	E1	1.935	1.978	2.742	2.480
<i>Salmonella montevideo</i>	C1	0.654	2.041	0.987	2.707
<i>Salmonella montevideo</i>	C1	1.910	1.935	2.707	2.432
<i>Salmonella muenchen</i>	B	1.033	2.606	1.445	2.774
<i>Salmonella napoli</i>	E2	0.990	2.467	1.432	2.800
<i>Salmonella newbrunswick</i>	E2	2.181	2.364	2.783	2.790
<i>Salmonella newhaw</i>	E2	2.109	2.329	2.750	2.766
<i>Salmonella newington</i>	E2	2.163	2.469	2.756	2.716
<i>Salmonella newport</i>	C2	0.772	2.326	1.167	2.704
<i>Salmonella nienstedten</i>	C1	2.551	2.488	2.886	2.833
<i>Salmonella norwich</i>	C1	2.518	2.579	2.859	2.911
<i>Salmonella ohio</i>	C1	2.542	2.608	2.908	2.871
<i>Salmonella ohio</i>	C1	2.054	2.280	2.745	2.739
<i>Salmonella ohio</i>	C1	2.527	2.577	2.879	2.506
<i>Salmonella orion</i>	E1	1.074	2.560	1.671	2.806
<i>Salmonella ouakam</i>	D2	0.982	2.184	1.567	2.494
<i>Salmonella panama</i>	D1	2.336	2.620	2.816	2.778
<i>Salmonella paratyphi A</i>	A	1.597	2.304	2.478	2.671
<i>Salmonella paratyphi B</i>	C2	1.689	2.399	2.243	2.683
<i>Salmonella portsmouth</i>	E2	2.060	2.466	2.718	2.794
<i>Salmonella potsdam</i>	C1	2.577	2.644	2.839	2.669
<i>Salmonella quentin</i>	D2	1.680	2.515	2.594	2.663
<i>Salmonella reading</i>	B	1.028	2.547	1.569	2.847
<i>Salmonella rissen</i>	C1	1.995	2.591	2.757	2.790
<i>Salmonella saint Paul</i>	50	0.770	1.847	1.049	1.898
<i>Salmonella schottmuelleri</i>	B	1.732	2.590	2.562	2.778
<i>Salmonella schwarzengrund</i>	I	0.931	2.586	1.324	2.718
<i>Salmonella senftenberg</i>	I	1.941	2.153	2.636	2.608
<i>Salmonella senftenberg</i>	E4	1.946	2.121	2.698	2.523
<i>Salmonella senftenberg</i>	E4	2.075	2.331	2.692	2.759
<i>Salmonella singapore</i>	C1	1.679	2.524	2.576	2.913
<i>Salmonella spp</i>	B	1.617	2.628	2.333	2.743
<i>Salmonella spp</i>	B	1.471	2.263	2.309	2.862
<i>Salmonella spp</i>	C1	2.520	2.480	2.857	2.778
<i>Salmonella spp</i>	C1	2.436	2.587	2.838	2.560
<i>Salmonella spp</i>	C1	2.475	2.585	2.859	2.668
<i>Salmonella spp</i>	B	2.305	2.407	2.842	2.877
<i>Salmonella spp</i>	B	1.764	2.511	2.634	2.835
<i>Salmonella spp</i>	B	1.298	2.502	1.997	2.822
<i>Salmonella spp</i>	B	1.270	2.639	1.983	2.882
<i>Salmonella spp</i>	B	2.001	2.658	2.779	2.816
<i>Salmonella spp</i>	B	1.637	2.383	2.634	2.890
<i>Salmonella spp</i>	B	1.687	2.434	2.679	2.810
<i>Salmonella spp</i>	B	1.804	2.583	2.670	2.776
<i>Salmonella stockholm</i>	B	2.250	2.638	2.765	2.716
<i>Salmonella stuivenberg</i>	E1	2.026	2.434	2.734	2.743
<i>Salmonella tennessee</i>	E4	2.090	2.172	2.719	2.487
<i>Salmonella thalassae</i>	C1	0.566	2.164	0.677	2.495
<i>Salmonella thompson</i>	C2	2.190	2.387	2.758	2.610

TRANSIA Plate Salmonella Gold - Inclusivity Table

Salmonella Strain	O-serotype	Separate Substrate and Chromogen		Pre-mixed Substrate and Chromogen	
		No Additive	Additive	No Additive	Additive
<i>Salmonella thompson,</i>	C1	2.560	2.588	2.881	2.853
<i>Salmonella typhimurium</i>	E4	1.536	1.990	2.189	2.375
<i>Salmonella typhimurium</i>	B	2.048	2.357	2.731	2.597
<i>Salmonella typhimurium</i>	B	1.788	2.544	2.661	2.891
<i>Salmonella typhimurium</i>	B	1.475	2.617	2.319	2.836
<i>Salmonella virchow</i>	C1	2.636	2.639	2.897	2.888

TRANSIA Plate Salmonella Gold Exclusivity Table

Organism	Separate Substrate and Chromogen		Pre-mixed Substrate and Chromogen	
	No Additive	Additive	No Additive	Additive
<i>Citrobacter koseri/amalonicus</i>	0.037	0.035	0.075	0.053
<i>Citrobacter braakii</i>	0.041	0.035	0.076	0.051
<i>Citrobacter freundii</i>	0.037	0.035	0.076	0.047
<i>Citrobacter koseri/farmerii</i>	0.037	0.035	0.074	0.048
<i>Citrobacter freundii</i>	0.038	0.037	0.076	0.047
<i>Citrobacter freundii</i>	0.074	0.036	0.108	0.049
<i>Citrobacter freundii</i>	0.036	0.034	0.079	0.047
<i>Citrobacter koseri/amalonicus</i>	0.039	0.035	0.083	0.047
<i>Citrobacter freundii</i>	0.037	0.037	0.075	0.048
<i>Citrobacter freundii</i>	0.038	0.035	0.076	0.046
<i>Citrobacter koseri/amalonicus</i>	0.037	0.035	0.075	0.050
<i>Citrobacter koseri/amalonicus</i>	0.039	0.035	0.073	0.052
<i>Citrobacter freundii</i>	0.038	0.036	0.081	0.046
<i>Citrobacter freundii</i>	0.038	0.040	0.077	0.048
<i>Citrobacter koseri</i>	0.036	0.035	0.075	0.051
<i>Enterobacter cloacae</i>	0.036	0.035	0.075	0.044
<i>Enterobacter asburiae</i>	0.036	0.035	0.074	0.046
<i>Enterobacter spp</i>	0.036	0.037	0.074	0.047
<i>Enterobacter cloacae</i>	0.041	0.047	0.078	0.069
<i>Enterobacter cloacae/cloacae</i>	0.040	0.036	0.072	0.046
<i>Enterobacter spp</i>	0.037	0.037	0.073	0.044
<i>Enterobacter spp</i>	0.037	0.035	0.080	0.045
<i>Enterobacter sakazakii</i>	0.038	0.035	0.076	0.046
<i>Enterobacter sakazakii</i>	0.036	0.035	0.061	0.045
<i>Escherichia coli</i>	0.036	0.037	0.075	0.046
<i>Escherichia coli</i>	0.037	0.035	0.073	0.047
<i>Escherichia coli</i>	0.041	0.038	0.075	0.047
<i>Escherichia coli</i>	0.036	0.055	0.074	0.046
<i>Escherichia coli</i>	0.037	0.036	0.077	0.047
<i>Escherichia coli</i>	0.038	0.060	0.075	0.113
<i>Escherichia coli</i>	0.037	0.036	0.056	0.077
<i>Escherichia coli</i>	0.037	0.053	0.055	0.118
<i>Escherichia coli</i>	0.037	0.036	0.051	0.071
<i>Escherichia coli</i>	0.038	0.048	0.053	0.120
<i>Escherichia coli</i>	0.037	0.056	0.052	0.125
<i>Escherichia coli</i>	0.037	0.036	0.050	0.072
<i>Hafnia alvei</i>	0.037	0.036	0.051	0.074
<i>Klebsiella pneumoniae</i>	0.038	0.037	0.051	0.087
<i>Klebsiella oxytoca</i>	0.036	0.035	0.053	0.077
<i>Klebsiella pneumoniae</i>	0.037	0.035	0.050	0.075
<i>Leclercia adecarboxylata</i>	0.037	0.036	0.050	0.072
<i>Serratia liquefaciens</i>	0.036	0.034	0.051	0.073
<i>Serratia marcescens</i>	0.036	0.038	0.050	0.076
<i>pantoae spp</i>	0.038	0.038	0.052	0.078
<i>pantoae agglomerans</i>	0.037	0.036	0.052	0.077
<i>Proteus penneri</i>	0.037	0.036	0.051	0.074
<i>Proteus penneri</i>	0.037	0.035	0.051	0.076
<i>Proteus mirabilis</i>	0.038	0.036	0.052	0.075
<i>Proteus mirabilis</i>	0.037	0.036	0.050	0.074
<i>Proteus vulgaris</i>	0.037	0.035	0.052	0.075

APPENDIX G:
INTERLABORATORY STUDY
-
DETAILED RESULTS OF
PARTICIPANT LABORATORIES

Laboratory A

Code	Reference method ISO 6579					Alternative method TRANSIA Plate <i>Salmonella</i> GOLD								Comparison
	RVS		MKTTn		Result	Test		Test result	Confirmation				Result	
	XLD	BGA	XLD	BGA		OD	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA		
1	+	+	+	+	+	1,128	0,137	+	+	+	+	+	+	=
2	+	+	+	+	+	1,084	0,137	+	+	+	+	+	+	=
3	-	-	-	-	-	0,052	0,137	-	/	/	/	/	-	=
4	-	-	-	-	-	0,056	0,137	-	/	/	/	/	-	=
5	+	+	+	+	+	1,190	0,137	+	+	+	+	+	+	=
6	+	+	+	+	+	1,059	0,137	+	+	+	+	+	+	=
7	+	+	+	+	+	1,131	0,137	+	+	+	+	+	+	=
8	+	+	+	+	+	1,195	0,137	+	+	+	+	+	+	=
9	-	-	-	-	-	0,048	0,137	-	/	/	/	/	-	=
10	-	-	-	-	-	0,050	0,137	-	/	/	/	/	-	=
11	+	+	+	+	+	1,023	0,137	+	+	+	+	+	+	=
12	+	+	+	+	+	1,121	0,137	+	+	+	+	+	+	=
13	+	+	+	+	+	1,038	0,137	+	+	+	+	+	+	=
14	+	+	+	+	+	1,106	0,137	+	+	+	+	+	+	=
15	-	-	-	-	-	0,050	0,137	-	/	/	/	/	-	=
16	-	-	-	-	-	0,047	0,137	-	/	/	/	/	-	=
17	+	+	+	+	+	1,088	0,137	+	+	+	+	+	+	=
18	+	+	+	+	+	1,081	0,137	+	+	+	+	+	+	=
19	+	+	+	+	+	1,227	0,137	+	+	+	+	+	+	=
20	+	+	+	+	+	1,157	0,137	+	+	+	+	+	+	=
21	-	-	-	-	-	0,056	0,137	-	/	/	/	/	-	=
22	-	-	-	-	-	0,052	0,137	-	/	/	/	/	-	=
23	+	+	+	+	+	1,166	0,137	+	+	+	+	+	+	=
24	+	+	+	+	+	1,167	0,137	+	+	+	+	+	+	=

Laboratory B

Code	Reference method ISO 6579					Alternative method TRANSIA Plate <i>Salmonella</i> GOLD								Comparison
	RVS		MKTTn		Result	Test		Test result	Confirmation				Result	
	XLD	BGA	XLD	BGA		OD	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA		
1	+	+	+	+	+	1,086	0,154	+	+	+	+	+	+	=
2	+	+	+	+	+	1,077	0,154	+	+	+	+	+	+	=
3	-	-	-	-	-	0,082	0,154	-	/	/	/	/	-	=
4	-	-	-	-	-	0,088	0,154	-	/	/	/	/	-	=
5	+	+	+	+	+	1,051	0,154	+	+	+	+	+	+	=
6	+	+	+	+	+	1,109	0,154	+	+	+	+	+	+	=
7	+	+	+	+	+	1,064	0,154	+	+	+	+	+	+	=
8	+	+	+	+	+	1,096	0,154	+	+	+	+	+	+	=
9	-	-	-	-	-	0,076	0,154	-	/	/	/	/	-	=
10	-	-	-	-	-	0,086	0,154	-	/	/	/	/	-	=
11	+	+	+	+	+	1,118	0,154	+	+	+	+	+	+	=
12	+	+	+	+	+	1,052	0,154	+	+	+	+	+	+	=
13	+	+	+	+	+	1,093	0,154	+	+	+	+	+	+	=
14	+	+	+	+	+	1,028	0,154	+	+	+	+	+	+	=
15	-	-	-	-	-	0,091	0,154	-	/	/	/	/	-	=
16	-	-	-	-	-	0,101	0,154	-	/	/	/	/	-	=
17	+	+	+	+	+	1,131	0,154	+	+	+	+	+	+	=
18	+	+	+	+	+	1,165	0,154	+	+	+	+	+	+	=
19	+	+	+	+	+	1,140	0,154	+	+	+	+	+	+	=
20	+	+	+	+	+	1,046	0,154	+	+	+	+	+	+	=
21	-	-	-	-	-	0,103	0,154	-	/	/	/	/	-	=
22	-	-	-	-	-	0,095	0,154	-	/	/	/	/	-	=
23	+	+	+	+	+	1,069	0,154	+	+	+	+	+	+	=
24	+	+	+	+	+	1,075	0,154	+	+	+	+	+	+	=

Laboratory C

Code	Reference method ISO 6579					Alternative method TRANSIA Plate <i>Salmonella</i> GOLD										Comparison
	RVS		MKTTn		Result	Test		Test result	Confirmation				Result			
	XLD	BGA	XLD	BGA		OD	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA				
1	+	+	+	+	+	0,583	0,130	+	+	+	+	+	+	+	=	
2	+	+	+	+	+	0,586	0,130	+	+	+	+	+	+	+	=	
3	-	-	-	-	-	0,037	0,130	-	/	/	/	/	-	-	=	
4	-	-	-	-	-	0,011	0,130	-	/	/	/	/	-	-	=	
5	+	+	+	+	+	0,559	0,130	+	+	+	+	+	+	+	=	
6	+	+	+	+	+	0,675	0,130	+	+	+	+	+	+	+	=	
7	+	+	+	+	+	0,665	0,130	+	+	+	+	+	+	+	=	
8	+	+	+	+	+	0,636	0,130	+	+	+	+	+	+	+	=	
9	-	-	-	-	-	0,037	0,130	-	/	/	/	/	-	-	=	
10	-	-	-	-	-	0,042	0,130	-	/	/	/	/	-	-	=	
11	+	+	+	+	+	0,651	0,130	+	+	+	+	+	+	+	=	
12	+	+	+	+	+	0,710	0,130	+	+	+	+	+	+	+	=	
13	+	+	+	+	+	0,635	0,130	+	+	+	+	+	+	+	=	
14	+	+	+	+	+	0,646	0,130	+	+	+	+	+	+	+	=	
15	-	-	-	-	-	0,045	0,130	-	/	/	/	/	-	-	=	
16	-	-	-	-	-	0,035	0,130	-	/	/	/	/	-	-	=	
17	+	+	+	+	+	0,649	0,130	+	+	+	+	+	+	+	=	
18	+	+	+	+	+	0,666	0,130	+	+	+	+	+	+	+	=	
19	+	+	+	+	+	0,604	0,130	+	+	+	+	+	+	+	=	
20	+	+	+	+	+	0,590	0,130	+	+	+	+	+	+	+	=	
21	-	-	-	-	-	0,042	0,130	-	/	/	/	/	-	-	=	
22	-	-	-	-	-	0,041	0,130	-	/	/	/	/	-	-	=	
23	+	+	+	+	+	0,604	0,130	+	+	+	+	+	+	+	=	
24	+	+	+	+	+	0,609	0,130	+	+	+	+	+	+	+	=	

Laboratory F

Code	Reference method ISO 6579					Alternative method TRANSIA Plate <i>Salmonella</i> GOLD										Comparison
	RVS		MKTTn		Result	Test		Test result	Confirmation				Result			
	XLD	BGA	XLD	BGA		OD	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA				
1	+	+	+	+	+	1,277	0,148	+	+	+	+	+	+	+	=	
2	+	+	+	+	+	1,323	0,148	+	+	+	+	+	+	+	=	
3	-	-	-	-	-	0,074	0,148	-	/	/	/	/	-	-	=	
4	-	-	-	-	-	0,069	0,148	-	/	/	/	/	-	-	=	
5	+	+	+	+	+	1,077	0,148	+	+	+	+	+	+	+	=	
6	+	+	+	+	+	1,093	0,148	+	+	+	+	+	+	+	=	
7	+	+	+	+	+	1,324	0,148	+	+	+	+	+	+	+	=	
8	+	+	+	+	+	1,098	0,148	+	+	+	+	+	+	+	=	
9	-	-	-	-	-	0,085	0,148	-	/	/	/	/	-	-	=	
10	-	-	-	-	-	0,078	0,148	-	/	/	/	/	-	-	=	
11	+	+	+	+	+	1,128	0,148	+	+	+	+	+	+	+	=	
12	+	+	+	+	+	1,220	0,148	+	+	+	+	+	+	+	=	
13	+	+	+	+	+	1,185	0,148	+	+	+	+	+	+	+	=	
14	+	+	+	+	+	1,178	0,148	+	+	+	+	+	+	+	=	
15	-	-	-	-	-	0,073	0,148	-	/	/	/	/	-	-	=	
16	-	-	-	-	-	0,076	0,148	-	/	/	/	/	-	-	=	
17	+	+	+	+	+	1,301	0,148	+	+	+	+	+	+	+	=	
18	+	+	+	+	+	1,254	0,148	+	+	+	+	+	+	+	=	
19	+	+	+	+	+	1,252	0,148	+	+	+	+	+	+	+	=	
20	+	+	+	+	+	1,195	0,148	+	+	+	+	+	+	+	=	
21	-	-	-	-	-	0,076	0,148	-	/	/	/	/	-	-	=	
22	-	-	-	-	-	0,074	0,148	-	/	/	/	/	-	-	=	
23	+	+	+	+	+	1,231	0,148	+	+	+	+	+	+	+	=	
24	+	+	+	+	+	1,289	0,148	+	+	+	+	+	+	+	=	

Laboratory G

Code	Reference method ISO 6579					Alternative method TRANSIA Plate <i>Salmonella</i> GOLD								Comparison
	RVS		MKTTn		Result	Test		Test result	Confirmation				Result	
	XLD	BGA	XLD	BGA		OD	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA		
1	+	+	+	+	+	1,404	0,155	+	+	+	+	+	+	=
2	+	+	+	+	+	1,387	0,155	+	+	+	+	+	+	=
3	-	-	-	-	-	0,101	0,155	-	/	/	/	/	-	=
4	-	-	-	-	-	0,104	0,155	-	/	/	/	/	-	=
5	+	+	+	+	+	1,228	0,155	+	+	+	+	+	+	=
6	+	+	+	+	+	1,369	0,155	+	+	+	+	+	+	=
7	+	+	+	+	+	1,295	0,155	+	+	+	+	+	+	=
8	+	+	+	+	+	1,343	0,155	+	+	+	+	+	+	=
9	-	-	-	-	-	0,097	0,155	-	/	/	/	/	-	=
10	-	-	-	-	-	0,094	0,155	-	/	/	/	/	-	=
11	+	+	+	+	+	1,294	0,155	+	+	+	+	+	+	=
12	+	+	+	+	+	1,316	0,155	+	+	+	+	+	+	=
13	+	+	+	+	+	1,417	0,155	+	+	+	+	+	+	=
14	+	+	+	+	+	1,425	0,155	+	+	+	+	+	+	=
15	-	-	-	-	-	0,091	0,155	-	/	/	/	/	-	=
16	-	-	-	-	-	0,097	0,155	-	/	/	/	/	-	=
17	+	+	+	+	+	1,281	0,155	+	+	+	+	+	+	=
18	+	+	+	+	+	1,349	0,155	+	+	+	+	+	+	=
19	+	+	+	+	+	1,310	0,155	+	+	+	+	+	+	=
20	+	+	+	+	+	1,390	0,155	+	+	+	+	+	+	=
21	-	-	-	-	-	0,105	0,155	-	/	/	/	/	-	=
22	-	-	-	-	-	0,105	0,155	-	/	/	/	/	-	=
23	+	+	+	+	+	1,178	0,155	+	+	+	+	+	+	=
24	+	+	+	+	+	1,393	0,155	+	+	+	+	+	+	=

Laboratory H

Code	Reference method ISO 6579					Alternative method TRANSIA Plate <i>Salmonella</i> GOLD								Comparison
	RVS		MKTTn		Result	Test		Test result	Confirmation				Result	
	XLD	BGA	XLD	BGA		OD	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA		
1	+	+	+	+	+	0,947	0,142	+	+	+	+	+	+	=
2	+	+	+	+	+	0,970	0,142	+	+	+	+	+	+	=
3	-	-	-	-	-	0,059	0,142	-	/	/	/	/	-	=
4	-	-	-	-	-	0,070	0,142	-	/	/	/	/	-	=
5	-	-	-	-	-	0,075	0,142	-	/	/	/	/	-	=
6	+	+	+	+	+	0,870	0,142	+	+	+	+	+	+	=
7	+	+	+	+	+	0,870	0,142	+	+	+	+	+	+	=
8	+	+	+	+	+	0,817	0,142	+	+	+	+	+	+	=
9	-	-	-	-	-	0,072	0,142	-	/	/	/	/	-	=
10	-	-	-	-	-	0,064	0,142	-	/	/	/	/	-	=
11	+	+	+	+	+	0,910	0,142	+	+	+	+	+	+	=
12	+	+	+	+	+	0,828	0,142	+	+	+	+	+	+	=
13	+	+	+	+	+	0,923	0,142	+	+	+	+	+	+	=
14	+	+	+	+	+	0,897	0,142	+	+	+	+	+	+	=
15	-	-	-	-	-	0,075	0,142	-	/	/	/	/	-	=
16	-	-	-	-	-	0,070	0,142	-	/	/	/	/	-	=
17	+	+	+	+	+	0,878	0,142	+	+	+	+	+	+	=
18	+	+	+	+	+	0,901	0,142	+	+	+	+	+	+	=
19	+	+	+	+	+	0,847	0,142	+	+	+	+	+	+	=
20	+	+	+	+	+	0,894	0,142	+	+	+	+	+	+	=
21	-	-	-	-	-	0,083	0,142	-	/	/	/	/	-	=
22	-	-	-	-	-	0,080	0,142	-	/	/	/	/	-	=
23	+	+	+	+	+	0,967	0,142	+	+	+	+	+	+	=
24	+	+	+	+	+	0,989	0,142	+	+	+	+	+	+	=

Laboratory I

Code	Reference method ISO 6579					Alternative method TRANSIA Plate <i>Salmonella</i> GOLD								Comparison	
	RVS		MKTTn		Result	Test		Test result	Confirmation				Result		
	XLD	BGA	XLD	BGA		OD	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA			
1	+	+	+	+	+	1,090	0,143	+	+	+	+	+	+	+	=
2	+	+	+	+	+	1,044	0,143	+	+	+	+	+	+	+	=
3	-	-	-	-	-	0,061	0,143	-	/	/	/	/	-	-	=
4	-	-	-	-	-	0,060	0,143	-	/	/	/	/	-	-	=
5	+	+	+	+	+	1,069	0,143	+	+	+	+	+	+	+	=
6	+	+	+	+	+	1,047	0,143	+	+	+	+	+	+	+	=
7	+	+	+	+	+	1,087	0,143	+	+	+	+	+	+	+	=
8	+	+	+	+	+	1,128	0,143	+	+	+	+	+	+	+	=
9	-	-	-	-	-	0,066	0,143	-	/	/	/	/	-	-	=
10	-	-	-	-	-	0,066	0,143	-	/	/	/	/	-	-	=
11	-	-	+	+	+	0,065	0,143	-	-	-	+	+	-	-	FN
12	+	+	+	+	+	1,076	0,143	+	+	+	+	+	+	+	=
13	+	+	+	+	+	1,006	0,143	+	+	+	+	+	+	+	=
14	+	+	+	+	+	1,118	0,143	+	+	+	+	+	+	+	=
15	-	-	-	-	-	0,071	0,143	-	/	/	/	/	-	-	=
16	-	-	-	-	-	0,069	0,143	-	/	/	/	/	-	-	=
17	+	+	+	+	+	1,012	0,143	+	+	+	+	+	+	+	=
18	+	+	+	+	+	1,119	0,143	+	+	+	+	+	+	+	=
19	+	+	+	+	+	1,113	0,143	+	+	+	+	+	+	+	=
20	+	+	+	+	+	1,052	0,143	+	+	+	+	+	+	+	=
21	-	-	-	-	-	0,067	0,143	-	/	/	/	/	-	-	=
22	-	-	-	-	-	0,068	0,143	-	/	/	/	/	-	-	=
23	+	+	+	+	+	1,129	0,143	+	+	+	+	+	+	+	=
24	+	+	+	+	+	1,121	0,143	+	+	+	+	+	+	+	=

Laboratory J

Code	Reference method ISO 6579					Alternative method TRANSIA Plate <i>Salmonella</i> GOLD								Comparison	
	RVS		MKTTn		Result	Test		Test result	Confirmation				Result		
	XLD	BGA	XLD	BGA		OD	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA			
1	+	+	+	+	+	1,093	0,133	+	+	+	+	+	+	+	=
2	+	+	+	+	+	1,086	0,133	+	+	+	+	+	+	+	=
3	-	-	-	-	-	0,044	0,133	-	/	/	/	/	-	-	=
4	-	-	-	-	-	0,048	0,133	-	/	/	/	/	-	-	=
5	+	+	+	+	+	1,224	0,133	+	+	+	+	+	+	+	=
6	-	-	-	-	-	0,050	0,133	-	-	-	-	-	-	-	=
7	+	+	+	+	+	1,175	0,133	+	+	+	+	+	+	+	=
8	+	+	+	+	+	1,165	0,133	+	+	+	+	+	+	+	=
9	-	-	-	-	-	0,051	0,133	-	/	/	/	/	-	-	=
10	-	-	-	-	-	0,049	0,133	-	/	/	/	/	-	-	=
11	-	-	-	-	-	0,051	0,133	-	-	-	-	-	-	-	=
12	+	+	+	+	+	0,929	0,133	+	+	+	+	+	+	+	=
13	+	+	+	+	+	1,274	0,133	+	+	+	+	+	+	+	=
14	+	+	+	+	+	1,084	0,133	+	+	+	+	+	+	+	=
15	-	-	-	-	-	0,049	0,133	-	/	/	/	/	-	-	=
16	-	-	-	-	-	0,050	0,133	-	/	/	/	/	-	-	=
17	+	+	+	+	+	1,069	0,133	+	+	+	+	+	+	+	=
18	-	-	-	-	-	0,050	0,133	-	-	-	-	-	-	-	=
19	+	+	+	+	+	1,125	0,133	+	+	+	+	+	+	+	=
20	+	+	+	+	+	1,039	0,136	+	+	+	+	+	+	+	=
21	-	-	-	-	-	0,053	0,133	-	/	/	/	/	-	-	=
22	-	-	-	-	-	0,051	0,133	-	/	/	/	/	-	-	=
23	+	+	+	+	+	1,208	0,133	+	+	+	+	+	+	+	=
24	+	+	+	+	+	1,103	0,133	+	+	+	+	+	+	+	=

Laboratory K

Code	Reference method ISO 6579					Alternative method TRANSIA Plate <i>Salmonella</i> GOLD								Comparison	
	RVS		MKTTn		Result	Test		Test result	Confirmation				Result		
	XLD	BGA	XLD	BGA		OD	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA			
1	+	+	+	+	+	0,968	0,136	+	+	+	+	+	+	+	=
2	+	+	+	+	+	0,983	0,136	+	+	+	+	+	+	+	=
3	-	-	-	-	-	0,054	0,136	-	/	/	/	/	-	-	=
4	-	-	-	-	-	0,063	0,136	-	/	/	/	/	-	-	=
5	+	+	+	+	+	0,961	0,136	+	+	+	+	+	+	+	=
6	+	+	+	+	+	0,996	0,136	+	+	+	+	+	+	+	=
7	+	+	+	+	+	0,961	0,136	+	+	+	+	+	+	+	=
8	+	+	+	+	+	0,947	0,136	+	+	+	+	+	+	+	=
9	-	-	-	-	-	0,052	0,136	-	/	/	/	/	-	-	=
10	-	-	-	-	-	0,055	0,136	-	/	/	/	/	-	-	=
11	+	+	+	+	+	0,971	0,136	+	+	+	+	+	+	+	=
12	+	+	+	+	+	0,898	0,136	+	+	+	+	+	+	+	=
13	+	+	+	+	+	0,910	0,136	+	+	+	+	+	+	+	=
14	+	+	+	+	+	0,904	0,136	+	+	+	+	+	+	+	=
15	-	-	-	-	-	0,052	0,136	-	/	/	/	/	-	-	=
16	-	-	-	-	-	0,056	0,136	-	/	/	/	/	-	-	=
17	+	+	+	+	+	1,099	0,136	+	+	+	+	+	+	+	=
18	+	+	+	+	+	1,018	0,136	+	+	+	+	+	+	+	=
19	+	+	+	+	+	0,989	0,136	+	+	+	+	+	+	+	=
20	+	+	+	+	+	0,964	0,136	+	+	+	+	+	+	+	=
21	-	-	-	-	-	0,054	0,136	-	/	/	/	/	-	-	=
22	-	-	-	-	-	0,052	0,136	-	/	/	/	/	-	-	=
23	+	+	+	+	+	0,974	0,136	+	+	+	+	+	+	+	=
24	+	+	+	+	+	0,940	0,136	+	+	+	+	+	+	+	=

Laboratory L

Code	Reference method ISO 6579					Alternative method TRANSIA Plate <i>Salmonella</i> GOLD								Comparison	
	RVS		MKTTn		Result	Test		Test result	Confirmation				Result		
	XLD	BGA	XLD	BGA		OD	Threshold		RVS XLD	RVS BGA	MKTTn XLD	MKTTn BGA			
1	+	+	+	+	+	0,984	0,146	+	+	+	+	+	+	+	=
2	+	+	+	+	+	0,970	0,146	+	+	+	+	+	+	+	=
3	-	-	-	-	-	0,050	0,146	-	/	/	/	/	-	-	=
4	-	-	-	-	-	0,055	0,146	-	/	/	/	/	-	-	=
5	+	+	+	+	+	0,932	0,146	+	+	+	+	+	+	+	=
6	+	+	+	+	+	1,007	0,146	+	+	+	+	+	+	+	=
7	+	+	+	+	+	0,953	0,146	+	+	+	+	+	+	+	=
8	+	+	+	+	+	0,865	0,146	+	+	+	+	+	+	+	=
9	-	-	-	-	-	0,055	0,146	-	/	/	/	/	-	-	=
10	-	-	-	-	-	0,051	0,146	-	/	/	/	/	-	-	=
11	+	+	+	+	+	0,801	0,146	+	+	+	+	+	+	+	=
12	+	+	+	+	+	0,952	0,146	+	+	+	+	+	+	+	=
13	+	+	+	+	+	0,985	0,146	+	+	+	+	+	+	+	=
14	+	+	+	+	+	1,006	0,146	+	+	+	+	+	+	+	=
15	-	-	-	-	-	0,057	0,146	-	/	/	/	/	-	-	=
16	-	-	-	-	-	0,051	0,146	-	/	/	/	/	-	-	=
17	+	+	+	+	+	0,723	0,146	+	+	+	+	+	+	+	=
18	+	+	+	+	+	1,033	0,146	+	+	+	+	+	+	+	=
19	+	+	+	+	+	1,036	0,146	+	+	+	+	+	+	+	=
20	+	+	+	+	+	1,020	0,146	+	+	+	+	+	+	+	=
21	-	-	-	-	-	0,059	0,146	-	/	/	/	/	-	-	=
22	-	-	-	-	-	0,056	0,146	-	/	/	/	/	-	-	=
23	+	+	+	+	+	1,043	0,146	+	+	+	+	+	+	+	=
24	+	+	+	+	+	0,894	0,146	+	+	+	+	+	+	+	=

APPENDIX H:
INTERLABORATORY STUDY
-
ACCORDANCE

ALTERNATIVE METHOD

Level L0

Laboratory	Nb of negatives expected	Nb of negatives obtained	Probability of negatives	Probability of negative pairs	Probability of positives	Probability of positive pairs	Probability of identical result pairs
Laboratory A	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory B	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory C	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory F	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory G	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory H	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory J	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory K	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory L	8	8	1,00	1,00	0,00	0,00	1,00
Mean :							1,00
Accordance							100%

Level L1

Laboratory	Nb of positives expected	Nb of positives obtained	Probability of positives	Probability of positive pairs	Probability of negatives	Probability of negative pairs	Probability of identical result pairs
Laboratory A	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory B	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory C	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory F	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory G	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory H	8	7	0,88	0,77	0,13	0,02	0,78
Laboratory I	8	7	0,88	0,77	0,13	0,02	0,78
Laboratory J	8	5	0,63	0,39	0,38	0,14	0,53
Laboratory K	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory L	8	8	1,00	1,00	0,00	0,00	1,00
Mean :							0,91
Accordance							91%

Level L2

Laboratory	Nb of positives expected	Nb of positives obtained	Probability of positives	Probability of positive pairs	Probability of negatives	Probability of negative pairs	Probability of identical result pairs
Laboratory A	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory B	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory C	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory F	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory G	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory H	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory J	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory K	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory L	8	8	1,00	1,00	0,00	0,00	1,00
Mean :							1,00
Accordance							100%

REFERENCE METHOD

Level L0

Laboratory	Nb of negatives expected	Nb of negatives obtained	Probability of negatives	Probability of negative pairs	Probability of positives	Probability of positive pairs	Probability of identical result pairs
Laboratory A	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory B	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory C	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory F	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory G	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory H	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory J	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory K	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory L	8	8	1,00	1,00	0,00	0,00	1,00
Mean :							1,00
Accordance							100%

Level L1

Laboratory	Nb of positives expected	Nb of positives obtained	Probability of positives	Probability of positive pairs	Probability of negatives	Probability of negative pairs	Probability of identical result pairs
Laboratory A	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory B	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory C	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory F	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory G	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory H	8	7	0,88	0,77	0,13	0,02	0,78
Laboratory I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory J	8	5	0,63	0,39	0,38	0,14	0,53
Laboratory K	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory L	8	8	1,00	1,00	0,00	0,00	1,00
Mean :							0,93
Accordance							93%

Level L2

Laboratory	Nb of positives expected	Nb of positives obtained	Probability of positives	Probability of positive pairs	Probability of negatives	Probability of negative pairs	Probability of identical result pairs
Laboratory A	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory B	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory C	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory F	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory G	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory H	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory J	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory K	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory L	8	8	1,00	1,00	0,00	0,00	1,00
Mean :							1,00
Accordance							100%

APPENDIX I:

INTERLABORATORY STUDY
-
CONCORDANCE

ALTERNATIVE METHOD

Number of laboratories 10

Number of positives per laboratory 8

Level L0

Laboratory	Nb of negatives expected	Nb of negatives obtained	Inter-laboratory pairs with the same result	Total number of inter-laboratory pairs
Laboratoire A	8	8	576	576
Laboratoire B	8	8	576	576
Laboratoire C	8	8	576	576
Laboratoire F	8	8	576	576
Laboratoire G	8	8	576	576
Laboratoire H	8	8	576	576
Laboratoire I	8	8	576	576
Laboratoire J	8	8	576	576
Laboratoire K	8	8	576	576
Laboratoire L	8	8	576	576
Total			5760	5760
Concordance	100,00%			

Number of laboratories 10

Number of positives per laboratory 8

Level L1

Laboratory	Nb of positives expected	Nb of positives obtained	Inter-laboratory pairs with the same result	Total number of inter-laboratory pairs
Laboratoire A	8	8	536	576
Laboratoire B	8	8	536	576
Laboratoire C	8	8	536	576
Laboratoire F	8	8	536	576
Laboratoire G	8	8	536	576
Laboratoire H	8	7	480	576
Laboratoire I	8	7	480	576
Laboratoire J	8	5	356	576
Laboratoire K	8	8	536	576
Laboratoire L	8	8	536	576
Total			5068	5760
Concordance	87,99%			

Number of laboratories 10

Number of positives per laboratory 8

Level L2

Laboratory	Nb of positives expected	Nb of positives obtained	Inter-laboratory pairs with the same result	Total number of inter-laboratory pairs
Laboratoire A	8	8	576	576
Laboratoire B	8	8	576	576
Laboratoire C	8	8	576	576
Laboratoire F	8	8	576	576
Laboratoire G	8	8	576	576
Laboratoire H	8	8	576	576
Laboratoire I	8	8	576	576
Laboratoire J	8	8	576	576
Laboratoire K	8	8	576	576
Laboratoire L	8	8	576	576
Total			5760	5760
Concordance	100,00%			

REFERENCE METHOD

Number of laboratories 10

Number of positives per laboratory 8

Level L0

Laboratory	Nb of negatives expected	Nb of negatives obtained	Inter-laboratory pairs with the same result	Total number of inter-laboratory pairs
Laboratoire A	8	8	576	576
Laboratoire B	8	8	576	576
Laboratoire C	8	8	576	576
Laboratoire F	8	8	576	576
Laboratoire G	8	8	576	576
Laboratoire H	8	8	576	576
Laboratoire I	8	8	576	576
Laboratoire J	8	8	576	576
Laboratoire K	8	8	576	576
Laboratoire L	8	8	576	576
Total			5760	5760
Concordance	100,00%			

Number of laboratories 10

Number of positives per laboratory 8

Level L1

Laboratory	Nb of positives expected	Nb of positives obtained	Inter-laboratory pairs with the same result	Total number of inter-laboratory pairs
Laboratoire A	8	8	544	576
Laboratoire B	8	8	544	576
Laboratoire C	8	8	544	576
Laboratoire F	8	8	544	576
Laboratoire G	8	8	544	576
Laboratoire H	8	7	486	576
Laboratoire I	8	8	544	576
Laboratoire J	8	5	358	576
Laboratoire K	8	8	544	576
Laboratoire L	8	8	544	576
Total			5196	5760
Concordance	90,21%			

Number of laboratories 10

Number of positives per laboratory 8

Level L2

Laboratory	Nb of positives expected	Nb of positives obtained	Inter-laboratory pairs with the same result	Total number of inter-laboratory pairs
Laboratoire A	8	8	576	576
Laboratoire B	8	8	576	576
Laboratoire C	8	8	576	576
Laboratoire F	8	8	576	576
Laboratoire G	8	8	576	576
Laboratoire H	8	8	576	576
Laboratoire I	8	8	576	576
Laboratoire J	8	8	576	576
Laboratoire K	8	8	576	576
Laboratoire L	8	8	576	576
Total			5760	5760
Concordance	100,00%			