

CONFIDENTIAL

***AFNOR validation following the EN ISO 16140
standard of the VIDAS Easy Salmonella method***

SUMMARY REPORT

Validation date :	20/09/2005
Extension date :	04/12/2007
(Use of a new enrichment broth SX2)	
End validation date :	20/09/2009
Certificate number :	BIO 12/16 – 09/05

VIDAS Easy -summary 2009 v01

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1 Introduction

1.1 Validation references

The VIDAS Easy *Salmonella* method has been validated since September 2005 according to the reference method EN ISO 16140:2003, with respect to the reference method EN ISO 6579:2002, for all human foods and for environmental samples.

An extension study was realized in 2007 to validate:

- the change of the enrichment broth SX to SX2 broth, which allows the reduction of the incubation period and facilitates the confirmation steps,
- the addition of a « feed » category in the application scope.

1.2 Protocol and principle of the alternative method

1.2.1 Protocol

The diagram summarising the method is shown in appendix A.

The method protocol is:

- enrichment in buffered peptone water incubated for **16–22 hours** at **37°C +/- 1°C**,
- then inoculation of 0.1 mL of the pre-culture broth in 10 mL of SX2 broth, incubated **22–26 hours** at **41,5°C +/- 1°C**,
- followed by a VIDAS SLM test after heating of an aliquot of the enrichment broth SX2.

Positive results with VIDAS SLM tests have to be confirmed by streaking the non-heated SX broth on a *Salmonella* selective media and identification of 1 to 5 typical colonies with the tests described in the *Salmonella* standard.

On the other hand, assays were made on samples tested during the accuracy test to evaluate the possibility of keeping the SX2 broth for 72 hours at 2°C – 8°C after incubation to verify that this conservation does not modify the result.

1.2.2 Principle of the VIDAS SLM test

VIDAS Salmonella is an enzyme immunoassay for use on the automated VIDAS for the detection of Salmonella antigens using the ELFA method (Enzyme Linked Fluorescent Assay).

Each test is composed of two parts:

- the Solid Phase Receptacle (SPR[®]) serves as the solid phase as well as the pipetting device. The interior of the SPR[®] is coated with anti-*Salmonella* antibodies adsorbed onto its surface,
- the strip which contains all the ready-to-use reagents for the assay: washing buffer, antibodies anti-*Salmonella* conjugated with alkaline phosphatase and substrate.

All of the assay steps are performed automatically by the instrument. Part of the enrichment broth is dispensed into the reagent strip. The reaction medium is cycled in and out of the SPR[®] several times.

At the end of the assay, results are automatically analyzed by the instrument. The fluorescence is measured at 450 nm and give a RFV (relative fluorescence value).

Then, the instrument calculates a test value for each sample. This value is then compared to internal references (thresholds) and each result is interpreted (positive, negative) as following:

Test value (TV) = RFV sample / RFV standard.

if TV < 0.23, the test is negative
and
if TV ≥ 0.23, the test is positive

1.3 Application scope

All food and feed products
Environmental samples

1.4 Reference method

The validation study was carried out by reference to the EN ISO 6579:2002 (#¹) standard method. The diagram summarising the method is shown in annex A.

1.5 Background of certification

The VIDAS Easy Salmonella method has been validated with the certificate number BIO 12/16 – 09/05 in September 2005.

The reference method was the EN ISO 6579:2002 standard method: « Horizontal method for the detection of *Salmonella* spp. ».

In this extension report, several **modifications** were studied in the alternative method:

- the change of the enrichment broth SX to SX2 broth, which allows the reduction of the incubation period and facilitates the confirmation steps,
- the addition of a « feed » category in the application scope.

Some results of the initial validation study, with the SX broth, were summarized in the part showing the interlaboratory study results.

The main elements associated with the initial validation study are listed in appendix B.

¹ Les essais ou les analyses identifiés par un « # » sur le présent document sont réalisés sous couvert de l'accréditation COFRAC

2 Comparative study of methods

2.1 Relative accuracy, relative specificity and relative sensitivity

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

- the reference method EN ISO 6579:2002,
 - the VIDAS Easy *Salmonella* method,
- on samples naturally contaminated and not contaminated with *Salmonella*.

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 various types and the results are displayed as follows:

Category	Types	Positive*	Negative	Total
Meat products (specific protocol)	Raw meats	14	28	42
	Poultry	10	13	23
	Delicatessen	9	10	19
	Total	33	51	84
Dairy products	Raw milk cheese	10	9	19
	Pasteurized milk cheese and dairy desserts	10	10	20
	Milk and milk powders	11	15	26
	Total	31	34	65
Seafood products and vegetables	Fish fillets and shellfish	13	16	29
	Raw vegetables and cocoa	12	5	17
	Ready-to eat vegetables	5	14	19
	Total	30	35	65
Miscellaneous	Eggs and egg-based products	15	5	20
	Pastries / Chocolate	10	15	25
	Ready-to-eat meals	16	13	29
	Total	41	33	74
Feed	Wet pet food and raw meat for animals	10	10	20
	Cattle cakes	9	8	17
	Meals and dry pet food	12	14	26
	Total	31	32	63
Environment	Various waters	13	14	27
	Surface samples	8	11	19
	Residues and scraps	9	8	17
	Total	30	33	63
TOTAL		196	218	414

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

2.1.2 Artificial contamination of the samples and percentage

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

142 samples were positive after artificial contamination.

In total, of 196 positive results of *Salmonella*, 72% were obtained as a result of artificial contamination.

2.1.3 Results of assays

The analyses were conducted singly using the two methods.
The results of analysed samples are presented in appendix C.

The table of the 414 results of samples are below:

	Positive reference method (R+)	Negative reference method (R-)	Total
Positive alternative method (A+)	Positive agreement (A+/R+) PA = 192	Positive deviation (R-/A+) PD = 2	194
Negative alternative method (A-)	Negative deviation (A-/R+) ND = 2*	Negative agreement (A-/R-) NA = 218*	220
Total	194	220	414

Legend: A+ = positives confirmed
A- = immediate negatives **and** negatives after confirmation when presumed positive
* 0 unconfirmed VIDAS SLM 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	33	42	0	0	75	100	33	100	42	100
Dairy products	31	34	0	0	65	100	31	100	34	100
Seafood & Vegetables	30	35	0	0	65	100	30	100	35	100
Miscellaneous	39	33	1	1	74	97.3	40	97.5	34	97.1
Feed	29	32	1	1	63	96.8	30	96.7	33	97.0
Environment	30	33	0	0	63	100	30	100	33	100
TOTAL	192	209	2	2	405	99.0	194	99.0	211	99.1

Note : to avoid any bias in the calculations, the negative results of ranges S to V for the Meat products (raw meats) have been eliminated, i.e; 9 results. These results are presented in the tables of Appendix C.

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	99.0 %
Relative specificity : SP	99.0 %
Relative sensitivity : SE	99.1 %

The AFNOR Technical Bureau 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 :
Sensibility	$(PA + PD) / (PA + PD + ND) = 99.0 \%$	$(PA + ND) / (PA + PD + ND) = 99.0 \%$

2.1.5 Analysis of discordances

The number of discordances between the reference method and the alternative method is 4.

According to annex F of the 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 was performed.

The VIDAS Easy *Salmonella* method and the reference method EN ISO 6579 can be considered as equivalent.

2.1.6 Comments on the SX2 broths conservation at 2°C – 8°C for 72 h

The SX2 broths were tested by the test VIDAS SLM, just after incubation, then these SX2 broths were kept for two days at 2°C – 8°C and a new test was realized, with streaking on selective plates and confirmation of the positive results.

For all the tested samples, the obtained results were the same as those obtained directly after incubation, except with one sample of fish fillet (D2), which gave a positive result after SX2 broth conservation.

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 strain matrix' couples were studied in parallel with the reference method and the VIDAS Easy *Salmonella* method, for the six representative studied categories.

The artificial contaminations were 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	0,4 [0,2 – 0,6]	0,4 [0,2 – 0,6]
Raw milk	<i>Salmonella</i> Typhimurium	0,5 [0,3 – 0,8]	0,5 [0,3 – 0,8]
Raw egg	<i>Salmonella</i> Enteritidis	0,5 [0,3 – 0,8]	0,5 [0,3 – 0,8]
Fish filet	<i>Salmonella</i> Virchow	0,5 [0,3 – 0,9]	0,5 [0,3 – 0,9]
Process water	<i>Salmonella</i> Newport	0,4 [0,2 – 0,7]	0,4 [0,2 – 0,7]
Dog petfood	<i>Salmonella</i> Senftenberg	0,5 [0,3 – 1,0]	0,5 [0,3 – 1,0]

* "Hitchins A. Proposed Use of a 50 % Limit of Detection Value in Defining Uncertainty Limits in the Validation of Presence-Absence Microbial Detection Methods, Draft 10th December, 2003".

The level of detection obtained for the VIDAS Easy *Salmonella* method is between 0.2 and 1.0 cells per 25 grams. It is identical to the one obtained for the reference method (0.2 to 1.0 cells per 25 grams).

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.

2.3.1 Protocols

Protocol for inclusivity

Each of the *Salmonella* strains, were cultured in buffered peptone water over 24 hours at 37°C.

A new buffered peptone water was inoculated with around 10 to 100 *Salmonella* per 225 mL and incubated at 37°C, then inoculated in SX2 broth before performing the VIDAS SLM test.

Protocol for exclusivity

These assays were performed in 2006, during the AFNOR validation study of the VIDAS SLM method.

The different negative strains were cultivated and diluted in buffered peptone water to obtain levels of around 10⁵ cells per mL. After incubation of the buffered peptone water, a VIDAS SLM test was performed for each strain.

2.3.2 Results and conclusion

The results are presented in appendix D.

The 51 strains of *Salmonella* were all detected with the VIDAS Easy Salmonella method.

The study of the 30 non-*Salmonella* strains by the VIDAS SLM test, did detect a cross-reaction with two strains of *Citrobacter diversus* and one strain of *Citrobacter freundii*.

These strains were tested with the complete protocol of the alternative method and the results for the two strains of *Citrobacter diversus* remain positive.

However, the streaking of the SX2 broth on *Salmonella* selective media gave non-typical colonies.

3 Interlaboratory study

The SX broth was used in the interlaboratory study.

3.1 Study organization

- Number of participating laboratories

15 laboratories received samples. The laboratories list is presented in appendix E.

- Matrix used

The "pasteurized milk" matrix was 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	Targeted theoretical rate (b/25ml)	Real rate (b/25ml sample)	Estimated lower contamination limit per 25ml sample	Estimated upper contamination limit per 25ml sample
Level 0 (L0)	3-4-9-10-15-16-21-22	0	0		
Low level (L1)	1-2-7-813-14-19-20	3	2.4	0.3	8.4
High level (L2)	5-6-11-12-17-18-23-24	30	25.3	16	37

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 following operation of thermobutton data show that temperatures are stable during transport and were around 0°C for most of the laboratories.

3.2.2.2 Temperatures on reception and reception times

The temperatures obtained are recorded in the following tables:

Laboratory	Reception Temperatures (°C)		Comments
	communicated by the laboratory	indicated by the thermobutton	
A	-0.5°C	5.9°C	No frozen sample
B	2.4°C	1.2°C	/
C	0.0°C	-0.3°C	/
D	-0.7°C	0.7°C	No frozen sample
E	1.5°C	1.1°C	/
F	3.9°C	2.1°C	/
G	3.0°C	2.9°C	/
H	-2.0°C	1.7°C	Samples 5, 6, 9, 11, 12, 22 & 24 frozen
I	-0.4°C	0.6°C	No frozen sample
J	-0.5°C	0.3°C	No frozen sample
K	-1.5°C	0.1°C	Samples 15, 16, 21, 22 & 24 frozen
L	0.5°C	0.2°C	/
M	-1.2°C	-0.4°C	No frozen sample
N	-0.7°C	2.1°C	No frozen sample
O	/	4.1°C	Late delivery time

Among the 13 laboratories, laboratory O received his samples too late to realize the assays.

3.2.3 Conclusion

All the laboratories realized the analyses except the laboratory O.

The laboratories H and K received “frozen” samples: these samples were analyzed and the impact of freezing has been evaluated.

3.3 Results

3.3.1 Results obtained by cooperating laboratories

The detailed results are presented in appendix E 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	Nb samples	Obtained	Nb samples	Obtained	Nb samples
Lab A	0	8	8	8	8	8
Lab B	2	8	8	8	8	8
Lab C	0	8	6	8	8	8
Lab D	0	8	7	8	8	8
Lab E	0	8	8	8	8	8
Lab F	0	8	8	8	8	8
Lab G	0	8	8	8	8	8
Lab H	0	8	8	8	8	8
Lab I	0	8	8	8	8	8
Lab J	8	8	8	8	8	8
Lab K	0	8	8	8	8	8
Lab L	1	8	8	8	8	8
Lab M	0	8	7	8	8	8
Lab N	0	8	8	8	8	8

Positive results obtained by the alternative method

Laboratories	Levels of contamination					
	L0		Laboratories		L0	
	Obtained	Nb samples	Obtained	Nb samples	Obtained	Nb samples
Lab A	0	8	8	8	8	8
Lab B	0	8	8	8	8	8
Lab C	0	8	6	8	8	8
Lab D	0	8	7	8	8	8
Lab E	0	8	8	8	8	8
Lab F	1	8	8	8	8	8
Lab G	0	8	8	8	8	8
Lab H	1	8	8	8	8	8
Lab I	0	8	8	8	8	8
Lab J	8	8	8	8	8	8
Lab K	1	8	8	8	8	8
Lab L	3	8	8	8	8	8
Lab M	1	8	7	8	8	8
Lab N	0	8	8	8	8	8

3.3.2 Comments (discordances with expected results, exclusions,... for instance)

The laboratory J was excluded because their results were all positive both with the reference method and with the alternative method: some cross-contaminations were suspected from preparation of the pre-enrichments.

For the other laboratories, cross-contaminations were observed both for the reference method and for the alternative method. For these laboratories, the identified strain was the same as that used for the inoculations. We can also note that, for the positive VIDAS SLM tests, the strain was found, which does not call into question the specificity of the test.

Eventually, the results of laboratories H and G, which received frozen samples, were correct and could be interpreted. This parameter did not influence the results.

3.4 Calculations

The results of 13 laboratories were considered.

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) were 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% = 97.1	94	SP% = 93.3	88
L1	SE% = 96.2	93	SE% = 96.2	93
L2	SE% = 100	98	SE% = 100	98
L1+L2	SE% = 98.1	96	SE% = 98.1	96

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

3.4.1 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 = 205	Positive deviation (R-/A+) PD = 6	(N+) = 211
Negative alternative method (A-)	Negative deviation (A-/R+) ND = 2*	Negative agreement (A-/R-) NA = 99**	(N-) = 101
Total	(N+) = 207	(N-) = 105	N = 312

* including no positive samples (not confirmed)

** including one positive result, not confirmed (lab M)

For this study, the relative accuracy is 97.4%.

The discordances observed were mainly due to cross-contaminations of non-spiked samples.

3.4.2 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 used because the number of disagreements observed between the two methods was 8.

The aim is the determination of the M value, depending on the total number of discordances and according to the EN ISO 16140 (appendix F) and the comparison between M and an m-value, as the smaller of the two values of PD and ND.

Both methods would be considered as equivalent if $m > M$.

Number of discordances	M	m	Conclusion
8	0	2	Equivalence

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)	97.4 %	97.8 %
Sensitivity (SE)	98.1 %	97.0 %
Specificity (SP)	93.3 %	98.5 %

The values obtained after the interlaboratory study were equivalent to the values obtained in the comparative study for the relative accuracy and for the sensitivity.

The values are different for the specificity due to the positive results obtained on non-spiked samples. It's important to note that these positive results were however all confirmed.

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

	Alternative method	Reference method
sensitivity	$(PA + PD) / (PA + PD + ND) = 99.1 \%$	$(PA + ND) / (PA + PD + ND) = 97.2 \%$

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 F 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 % = 95 %	DA % = 90 %
L1	DA % = 94 %	DA % = 94 %
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 G 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 % = 94 %	Concordance % = 87 %
L1	Concordance % = 92 %	Concordance % = 92 %
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 % = 1.31	COR % = 1.27
L1	COR % = 1.23	COR % = 1.23
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 board in comparing the reference method EN ISO 6579 to the VIDAS Easy *Salmonella* method.

<p>1. <i>Packaging mode of the components of the method (cf package insert)</i></p> <p>2. <i>Reagent volumes (cf package insert and vial packaging)</i></p>	<p>The VIDAS SLM kits contain the quantity of reagent necessary for 60 analyses:</p> <ul style="list-style-type: none"> - the SLM strips composed of 10 wells covered with a labeled, foil seal - the SPR® in 30 units per pouch - one vial of SLM standard (S1): 6mL - one vial of SLM positive control (C1): 6mL - one vial of negative control (C2): 6mL
<p>3. <i>Storage conditions of the components (cf package insert) – Expiry of products not opened (cf package insert)</i></p>	<p>The storage temperature is of 2 – 8°C. The kit expiry date is shown on the box label and on the different vials.</p>
<p>4. <i>Modalities of use after first use (cf package insert)</i></p>	<p>The kit components should be stored at 2 – 8°C.</p>
<p>5. <i>Equipment or necessary specific premises (cf package insert)</i></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 - a water bath at 95-100°C - a VIDAS system
<p>6. <i>Reagents ready for use or to be reconstituted (cf package insert)</i></p>	<p>All the reagents are ready-to-use</p>
<p>7. <i>Duration of training of the operator not familiar with the method</i></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	VIDAS Easy SLM method	Standard ISO 6579	VIDAS Easy SLM method
Preparation, weighing, dilution in BPW and stomaching	7	7	90	90
Transfer to selective broths				
- RVS and MKTTn	3		45	
- SX2		1		25
VIDAS SLM 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 SX2 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	Time required
	VIDAS Easy <i>Salmonella</i> method	ISO 6579 reference method
Realisation of pre-enrichment	D0	D0
Transfer to selective broths (Rappaport-Vassiliadis Soja, MKTTn, SX2)	D1	D1
VIDAS SLM 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	D3 to D4	D3 to D4
Obtaining negative result (after streaking and negative confirmation if done)	D3 to D7	D3 to D7
Obtaining positive result		
Confirmation by reference method tests (including purification)	D5 to D7	D5 to D7

10. <i>Type of qualification of the operator:</i>	level identical to that necessary for the reference method
11. <i>Steps common to the reference method</i>	Pre-enrichment in BPW Confirmations
12. <i>Traceability of the analysis results</i>	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. <i>Maintenance by the laboratory</i>	The VIDAS user's guide explains some problems. bioMérieux offers a phone customer technical support for the possible problems. Different maintenance contracts are possible.

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 VIDAS Easy *Salmonella* method are equivalent to those of the reference method EN ISO 6579:2002. They were determined by analysis of 414 samples distributed over six categories of products.

The relative accuracy obtained was 99.0%, the relative sensitivity 99.0% and the relative specificity 99.1%, according to the calculations required by the EN ISO 16140 standard.

4 discordant results were obtained: 2 additional positive results and 2 false negative results.

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

- 99.0% sensitivity for the alternative method,
- 99.0% sensitivity for the reference method.

The relative level of detection of the VIDAS Easy *Salmonella* method and of the reference method was evaluated by artificial contaminations of six different products, representative of the six categories tested.

It is between 0.2 and 1.0 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 good since all the strains of *Salmonella* were detected (inclusivity). A cross-reaction with *Citrobacter diversus* was observed in the non *Salmonella* strains tested (exclusivity).

The **interlaboratory study results** obtained for all of the 13 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 comparable with the variability of the reference method.

Set of results led to **AFNOR validation and extension of AFNOR validation** according to ISO 16140, of the VIDAS Easy *Salmonella* method (certificate n°BIO 12/16 – 09/05), for the detection of *Salmonella* in food products, feed products and environmental samples, **for a 4 years period**.

Lille, March 29th 2009



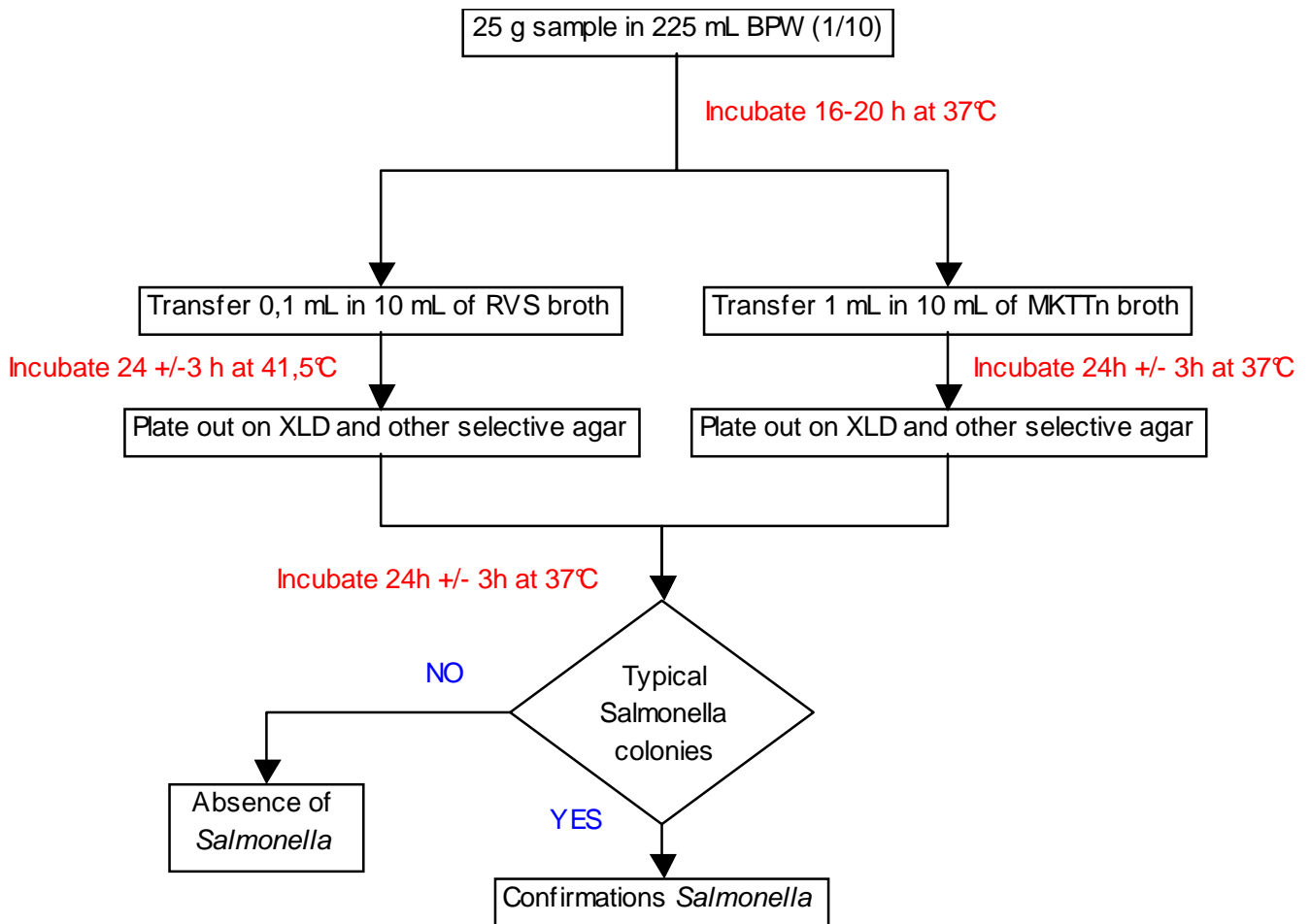
Virginie Ewe
Technical Manager

APPENDICES

APPENDIX A :

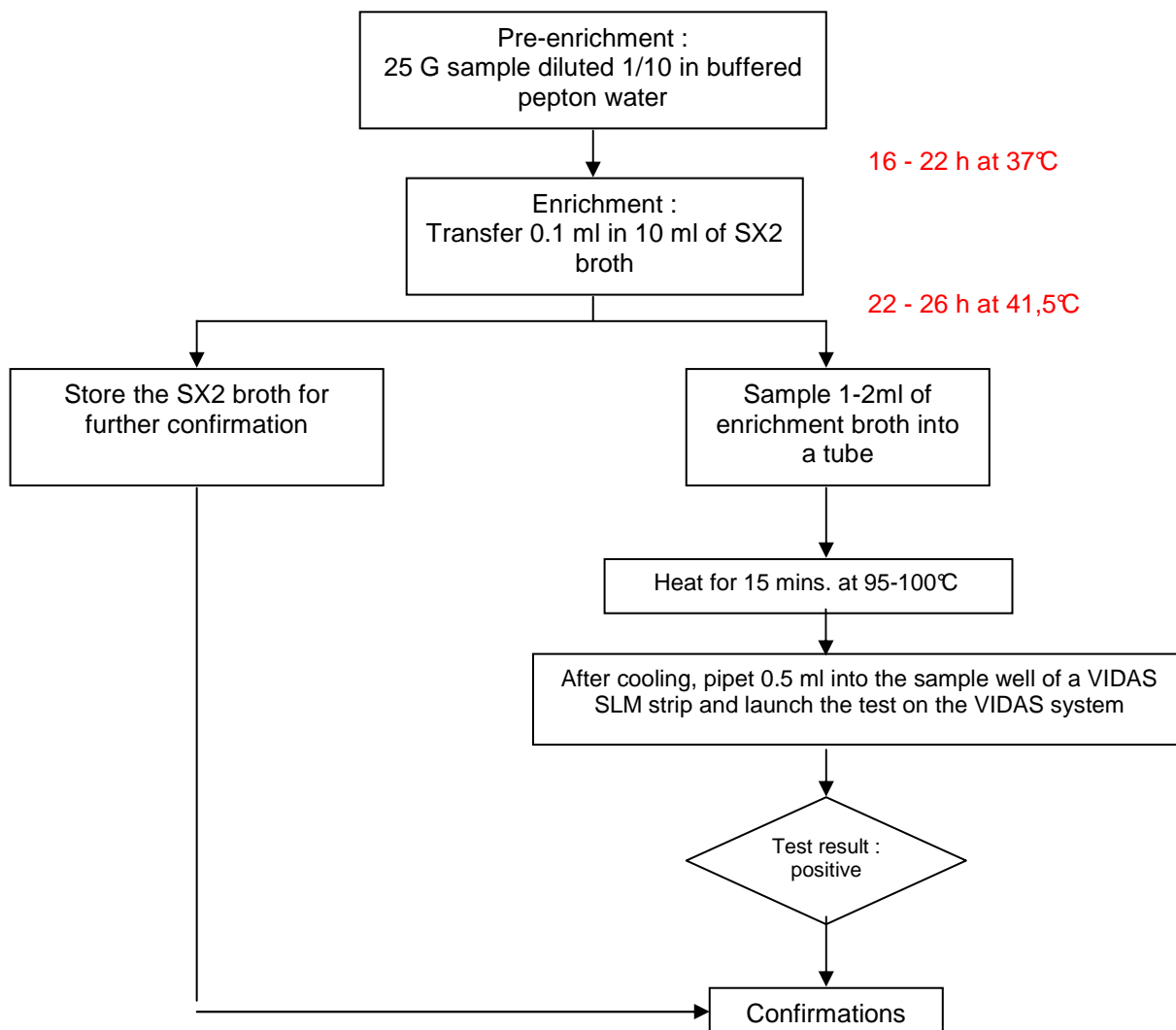
ANALYTICAL PROTOCOLS

EN ISO STANDARD 6579: 2002 (#²)



² Les essais ou les analyses identifiés par un « # » sur le présent document sont réalisés sous couvert de l'accréditation COFRAC.

VIDAS Easy *Salmonella* METHOD



APPENDIX B :

MAIN RESULTS OF THE FIRST VALIDATION STUDY

1st Certification date

The VIDAS Easy *Salmonella* method was validated with the certificate number BIO 12/16 – 09/05.

- September 2005: initial certification for human food products and environmental samples
- December 2007: extension of validation for the use of a new broth SX2 and addition of a « feed » category in the application scope.

Reference method used for the validation

EN ISO 6579:2002 standard method: « Horizontal method for the detection of *Salmonella* spp. »

Main results obtained in the first validation study

The SX broth was used in this study.

Relative accuracy, relative specificity and relative sensitivity

The performances of the VIDAS Easy *Salmonella* method assessed during the initial study are equivalent to those of the reference method EN ISO 6579:2002. They were determined by analysis of 359 samples distributed over five categories of products.

The relative accuracy obtained was 97.8%, the relative sensitivity 97.0% and the relative specificity 98.5%, according to the calculations required by the EN ISO 16140 standard.

8 discordant results were obtained: 3 additional positive results and 5 false negative results.

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

- 97.0% sensitivity for the alternative method,
- 98.2% sensitivity for the reference method.

Relative detection level

The relative level of detection of the VIDAS Easy *Salmonella* method and of the reference method was evaluated by artificial contaminations of five different products, representative of the six categories tested.

It is between 0.3 and 2.2 cells of *Salmonella* per 25 g or mL of sample and is identical to the one of the reference method.

Specificity

51 strains of *Salmonella* and 37 strains other than *Salmonella* were studied with the VIDAS Easy *Salmonella* method:

- all the strains of *Salmonella* were detected,
- a cross-reaction were observed in the non *Salmonella* strains tested with one strain of *Shigella flexneri*. Two other strains of *Shigella flexneri* had yielded negative results

Interlaboratory study

The results are presented in this summary report (see §3)

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

The modification of the VIDAS Easy *Salmonella* method concerned the protocol of the method, but not its principle. The assays were made in an extension study in 2007.

Initially, the method was validated according to the following protocol:

- enrichment on buffered peptone water incubated for 24–26 hours at 37°C +/- 1°C,
- then inoculation of 0.1 mL of the pre-culture broth in 10 mL of SX broth, incubated 24–26 hours at 41,5°C +/- 1°C,
- followed by a VIDAS SLM test after heating of an aliquot of the enrichment broth SX.

In 2007, the steps of the protocol were modified as follows :

- decrease of the incubation period of the buffered peptone water, from 24-26 hours to 16-22 hours,
- decrease of the incubation period of the Fraser broth, from 24-26 hours to 22-26 hours,
- the change of the enrichment broth SX to SX2 broth, which allows the reduction of the incubation period and facilitates the confirmation steps.

Eventually, the application scope was expanded with the addition of a « feed » category

APPENDIX C:

RELATIVE ACCURACY, RELATIVE SPECIFICITY,
RELATIVE SENSITIVITY

-

DETAILED RESULTS TABLES
FOR EACH SAMPLE CATEGORY

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 $x \leq 5$

a : reincubation of SX2 broth

b : subculture of SX2 broth in RVS broth

Meat products

Code	Sample	Cat.	Artif.	Reference method ISO 6579 #						Alternative method VIDAS Easy Salmonella (with SX2 broth)								Comparison	Alternative method VIDAS Easy Salmonella (after 72 hr storage of SX2 broth at 2 - 8°C)						Comparison		
				RVS		MKTn		Identification	Result	RFV	TV	Test result	Confirmations			Identification	Result		RFV	VT	Test result	Confirmations				Identification	Result
				XLD	BGAM	XLD	BGAM						XLT4	XLD	SMID2							XLT4	XLD	SMID2			
G1	Pork chops	MP1	no	-ME	-LE	-HE	-HE	/	-	204	0.05	-	/	/	/	/	-	=	207	0.05	-	/	/	/	/	-	=
G2	Pork kidney	MP1	no	-LE	-ME	-HE	-HE	/	-	190	0.05	-	/	/	/	/	-	=	208	0.05	-	/	/	/	/	-	=
G3	Pork tongue	MP1	no	-ME	Ø	-HE	-HE	/	-	193	0.05	-	/	/	/	/	-	=	212	0.05	-	/	/	/	/	-	=
G4	Chipolatas	MP1	no	-ME	Ø	-HE	-HE	/	-	188	0.05	-	/	/	/	/	-	=	193	0.05	-	/	/	/	/	-	=
G5	Hind meat	MP1	no	-LE	Ø	-HE	Ø	/	-	189	0.05	-	/	/	/	/	-	=	208	0.05	-	/	/	/	/	-	=
G8	Pork chops	MP1	no	+MB	+MB	+HB	+HB	Salmonella spp	+	10707	2.89	+	+HB	+HB	+HB	Salmonella spp	+	=	11764	3.20	+	+MB	+HB	+HB	Salmonella spp	+	=
J4	Lamb meatballs	MP1	no	-LE	Ø	Ø	Ø	/	-	197	0.05	-	/	/	/	/	-	=	198	0.05	-	/	/	/	/	-	=
J5	Mutton meat	MP1	no	Ø	Ø	Ø	Ø	/	-	197	0.05	-	/	/	/	/	-	=	198	0.05	-	/	/	/	/	-	=
J11	Pork chops	MP1	no	-ME	-LE	-HE	-LE	/	-	199	0.05	-	/	/	/	/	-	=	201	0.05	-	/	/	/	/	-	=
J12	Merguez	MP1	no	-HE	-ME	-ME	Ø	/	-	195	0.05	-	/	/	/	/	-	=	194	0.05	-	/	/	/	/	-	=
J13	Pork kidney	MP1	no	-ME	-LE	-ME	-HE	/	-	200	0.05	-	/	/	/	/	-	=	205	0.05	-	/	/	/	/	-	=
J14	Kangaroo meat	MP1	no	-ME	-LE	-ME	-ME	/	-	202	0.05	-	/	/	/	/	-	=	195	0.05	-	/	/	/	/	-	=
J15	Hind meat	MP1	no	-HE	-LE	-ME	-LE	/	-	202	0.05	-	/	/	/	/	-	=	194	0.05	-	/	/	/	/	-	=
J17	Beef liver	MP1	no	-ME	-ME	-HE	-HE	/	-	206	0.05	-	/	/	/	/	-	=	217	0.06	-	/	/	/	/	-	=
J18	Beef kidney	MP1	no	-ME	-ME	-HE	-HE	/	-	202	0.05	-	/	/	/	/	-	=	214	0.06	-	/	/	/	/	-	=
N13	Beef cheek	MP1	yes	+MA	+HA	+HA	+HA	Salmonella spp	+	1135	0.31	+	+MA	+MA	+HA	Salmonella spp	+	=	2173	0.60	+	+HA	+HA	+HA	Salmonella spp	+	=
N18	Beef cheek	MP1	no	Ø	Ø	Ø	Ø	/	-	147	0.04	-	/	/	/	/	-	=	141	0.03	-	/	/	/	/	-	=
N19	Merguez	MP1	no	Ø	Ø	Ø	Ø	/	-	148	0.04	-	/	/	/	/	-	=	150	0.04	-	/	/	/	/	-	=
O1	Chipolatas	MP1	no	+MB	+MB	+HC	+MB	Salmonella spp	+	11279	3.14	+	+MB	+HC	+HB	Salmonella spp	+	=	10545	2.93	+	+MB	+MB	+HC	Salmonella spp	+	=
O2	Herb chipolatas	MP1	no	+MB	+MB	+HC	+HB	Salmonella spp	+	10970	3.05	+	+MC	+HB	+HB	Salmonella spp	+	=	10648	2.96	+	+HB	+HD	+MC	Salmonella spp	+	=
R1	Beef meatballs	MP1	no	-HE	-HE	-HE	-HE	/	-	146	0.03	-	/	/	/	/	-	=	150	0.04	-	/	/	/	/	-	=
R2	Ground beef	MP1	no	-HE	-HE	-HE	-HE	/	-	149	0.03	-	/	/	/	/	-	=	148	0.04	-	/	/	/	/	-	=
R3	Beef meatballs	MP1	no	-HE	-HE	-HE	-HE	/	-	148	0.03	-	/	/	/	/	-	=	153	0.04	-	/	/	/	/	-	=
S4	Pork kidney	MP1	no	-ME	-LE	-HE	-HE	/	-	180	0.05	-	/	/	/	/	-	=	165	0.04	-	/	/	/	/	-	=
S5	Beef kidney	MP1	no	-ME	-ME	-HE	-HE	/	-	168	0.04	-	/	/	/	/	-	=	165	0.04	-	/	/	/	/	-	=
S8	Chipolatas	MP1	no	+MB	+HB	+HB	+HB	Salmonella spp	+	10880	3.05	+	+MB	+MB	+MB	Salmonella spp	+	=	10917	3.06	+	+MB	+HB	+MB	Salmonella spp	+	=
S9	Pork tongue	MP1	no	+MC	+MB	+HC	+HB	Salmonella spp	+	11383	3.19	+	+MB	+MB	+MB	Salmonella spp	+	=	11472	3.21	+	+MB	+MB	+MC	Salmonella spp	+	=
S10	Pork chops	MP1	no	+MB	+MB	+HB	+HB	Salmonella spp	+	11478	3.21	+	+MB	+HB	+HB	Salmonella spp	+	=	11562	3.24	+	+MB	+HB	+HB	Salmonella spp	+	=
S11	Pork tongue	MP1	no	+MB	+MB	+HB	+HC	Salmonella spp	+	11450	3.21	+	+MB	+HB	+MB	Salmonella spp	+	=	11801	3.31	+	+MB	+MB	+MB	Salmonella spp	+	=
S12	Beef meat	MP1	no	-HE	-ME	-HE	-HE	/	-	162	0.04	-	/	/	/	/	-	=	282	0.07	-	/	/	/	/	-	=
S13	Horse meat	MP1	no	+MB	+MB	+HB	+HC	Salmonella spp	+	11104	3.11	+	+MB	+HB	+HB	Salmonella spp	+	=	11179	3.13	+	+MB	+HB	+HB	Salmonella spp	+	=
S15	Pork tongue	MP1	no	-ME	-LE	-HE	Ø	/	-	169	0.04	-	/	/	/	/	-	=	159	0.04	-	/	/	/	/	-	=
T3	Beef meat	MP1	no	+MB	+MB	+HD	+HD	Salmonella spp	+	11970	3.24	+	+MB	+HC	+MB	Salmonella spp	+	=	11750	3.17	+	+MB	+HC	+HC	Salmonella spp	+	=
T4	Pork kidney	MP1	no	-ME	-LE	-HE	-HE	/	-	147	0.03	-	/	/	/	/	-	=	129	0.03	-	/	/	/	/	-	=
T5	Beef tongue	MP1	no	-ME	-LE	-HE	-ME	/	-	146	0.03	-	/	/	/	/	-	=	134	0.03	-	/	/	/	/	-	=
U6	Pork liver	MP1	no	+MB	+HB	+HB	+HB	Salmonella spp	+	9639	2.55	+	+MB	+HB	+HB	Salmonella spp	+	=	11641	3.14	+	+MB	+HB	+MB	Salmonella spp	+	=
U7	Pork liver	MP1	no	-HE	-ME	-HE	-HE	/	-	147	0.03	-	/	/	/	/	-	=	142	0.03	-	/	/	/	/	-	=
U8	Pork meat	MP1	no	-ME	-ME	-HE	-HE	/	-	173	0.04	-	/	/	/	/	-	=	131	0.03	-	/	/	/	/	-	=
U10	Pork throat	MP1	no	-HE	-ME	-HE	-HE	/	-	153	0.04	-	/	/	/	/	-	=	144	0.03	-	/	/	/	/	-	=
V5	Beef tongue	MP1	no	+HC	+HC	+HB	+HB	Salmonella spp	+	12532	3.38	+	+MB	+HC	+HB	Salmonella spp	+	=	11771	3.17	+	+MB	+HC	+HC	Salmonella spp	+	=
V8	Chipolatas	MP1	no	+HB	+MB	+HB	+HB	Salmonella spp	+	11199	3.02	+	+MB	+HC	+HB	Salmonella spp	+	=	11246	3.03	+	+MB	+HB	+HB	Salmonella spp	+	=
G6	Poultry liver	MP2	no	+MB	+MB	+HB	+HC	Salmonella spp	+	12130	3.28	+	+MB	+HB	+HB	Salmonella spp	+	=	11786	3.21	+	+HB	+HB	+HB	Salmonella spp	+	=
G7	Chicken fillet	MP2	no	-ME	Ø	-HE	-ME	/	-	187	0.05	-	/	/	/	/	-	=	193	0.05	-	/	/	/	/	-	=
J9	Duck breast	MP2	no	-ME	-ME	-HE	-LE	/	-	201	0.05	-	/	/	/	/	-	=	202	0.05	-	/	/	/	/	-	=
J10	Duck gizzards	MP2	no	-HE	-ME	-HE	-HE	/	-	205	0.05	-	/	/	/	/	-	=	202	0.05	-	/	/	/	/	-	=
J16	Turkey fillet	MP2	no	-ME	-LE	-HE	-HE	/	-	197	0.05	-	/	/	/	/	-	=	194	0.05	-	/	/	/	/	-	=
N14	Poultry merguez	MP2	yes	Ø	Ø	Ø	Ø	/	-	146	0.04	-	/	/	/	/	-	=	157	0.04	-	/	/	/	/	-	=
N22	Chicken fillet	MP2	no	-ME	-ME	-LE	-LE	/	-	144	0.04	-	/	/	/	/	-	=	144	0.04	-	/	/	/	/	-	=
O3	Rabbit	MP2	no	+MB	+MA	+HB	+HA	Salmonella spp	+	11678	3.25	+	+HB	+HB	+HB	Salmonella spp	+	=	11510	3.20	+	+MB	+HB	+HB	Salmonella spp	+	=
O4	Rabbit	MP2	no	+MB	+MB	+HB	+HB	Salmonella spp	+	11811	3.29	+	+MC	+MB	+HB	Salmonella spp	+	=	11444	3.18	+	+MB	+HB	+HB	Salmonella spp	+	=
P5	Poultry liver	MP2	no	-ME	-LE	-HE	-LE	/	-	143	0.03	-	/	/	/	/	-	=	69	0.01	/	/	/	/	/	-	=
S1	Rabbit leg	MP2	no	-ME	-LE	-HE	-ME	/	-	167	0.04	-	/	/	/	/	-	=	167	0.04	-	/	/	/	/	-	=
S2	Chicken leg	MP2	no	-ME	-ME	-HE	-HE	/	-	168	0.04	-	/	/	/	/	-	=	155	0.04	-	/	/	/	/	-	=
S3	Turkey fillet	MP2	no	-ME	-ME	-HE	-HE	/	-	169	0.04	-	/	/	/	/	-	=	160	0.04	-	/	/	/	/	-	=
S6	Poultry gizzards	MP2	no	-ME	-ME	-HE	-HE	/	-	162	0.04	-	/	/	/	/	-	=	162	0.04	-	/	/	/	/	-	=
S7	Poultry liver	MP2	no	-ME	-LE	-HE	-HE	/	-	168	0.04	-	/	/	/	/	-	=	162	0.04	-	/	/	/	/	-	=
T1	Chicken fillet	MP2	no	+MB	+MB	+HC	+HD	Salmonella spp	+	11792	3.19	+	+MB	+HB	+HB	Salmonella spp	+	=	11831	3.19	+	+MB	+HC	+HB	Salmonella spp	+	=
T2	Poultry liver	MP2	no	+MB	+MB	+HC	+HD	Salmonella spp	+	11844	3.20	+	+MB	+HB	+HB	Salmonella spp	+	=	11898	3.21	+	+MB	+MB	+MB	Salmonella spp	+	=
U9	Chicken leg	MP2	no	+HB	+HB	+HB	+HB	Salmonella spp	+	10002	2.65	+	+MB	+HC	+HC	Salmonella spp	+	=	7176	1.93	+	+MC	+MD	+HD	Salmonella spp	+	=
U12	Poultry neck skin	MP2	no	-HE	-HE	-HE	-HE	/	-	155	0.04	-	/	/	/	/	-	=	139	0.03	-	/	/	/	/	-	=
V4	Chicken leg	MP2	no	+MC	+MC	+HB	+HB	Salmonella spp	+	12359	3.33	+	+HC	+HD	+HD	Salmonella spp	+	=	11612	3.13	+	+MC	+MC	+MC	Salmonella spp	+	=
V6	Turkey fillet	MP2	no	+MC	+MB	+HB	+HB	Salmonella spp	+	12308	3.32	+	+MB	+HB	+HB	Salmonella spp	+	=	11721	3.16	+	+MB	+HB	+HC	Salmonella spp	+	=
V7	Poultry liver	MP2	no	+HC	+MC	+HB	+HB	Salmonella spp	+	10929	2.94	+	+MB	+HD	+HD	Salmonella spp	+	=	11077	2.98	+	+MB	+HC	+HC	Salmonella spp	+	=
V9	Turkey escalope	MP2	no	+MB	+MB	+HB	+HB	Salmonella spp	+	11484	3.09	+	+MB	+HC	+HB	Salmonella spp	+	=	11440	3.08	+	+HB	+HB	+HB	Salmonella spp	+	=

Meat products

Code	Sample	Cat.	Artif.	Reference method ISO 6579 #				Alternative method VIDAS Easy Salmonella (with SX2 broth)							Comparison	Alternative method VIDAS Easy Salmonella (after 72 hr storage of SX2 broth at 2 - 8°C)							Comparison				
				RVS		MKTTn		Identification	Result	RFV	TV	Test result	Confirmations			Identification	Result	RFV	VT	Test result	Confirmations			Identification	Result		
				XLD	BGAM	XLD	BGAM						XLT4	XLD							SMID2	XLT4				XLD	SMID2
G9	Cervelat	MP3	no	+MB	+MB	+HC	+HC	Salmonella spp	+	10926	2.95	+	+MB	+MB	+HB	Salmonella spp	+	=	11896	3.24	+	+MB	+HB	+HB	Salmonella spp	+	=
G10	Sliced ham	MP3	no	+HB	+HB	+HB	+HC	Salmonella spp	+	11016	2.98	+	+HC	+HC	+HB	Salmonella spp	+	=	12082	3.29	+	+MC	+HC	+HB	Salmonella spp	+	=
G11	Pâté de campagne	MP3	no	+MB	+MB	+HB	+HB	Salmonella spp	+	11227	3.03	+	+HB	+HB	+HB	Salmonella spp	+	=	11940	3.25	+	+MB	+HB	+HB	Salmonella spp	+	=
J1	Ham	MP3	no	-LE	Ø	Ø	Ø	/	-	199	0.05	-	/	/	/	/	-	=	196	0.05	-	/	/	/	/	-	=
J2	Ham	MP3	no	-ME	Ø	Ø	Ø	/	-	196	0.05	-	/	/	/	/	-	=	198	0.05	-	/	/	/	/	-	=
J3	Dry sausage	MP3	no	+LB	+MC	+MB	+MB	Salmonella spp	+	11763	3.35	+	+MB	+HB	+HB	Salmonella spp	+	=	11871	3.38	+	+MB	+MB	+HB	Salmonella spp	+	=
J6	Salami	MP3	no	Ø	Ø	Ø	Ø	/	-	194	0.05	-	/	/	/	/	-	=	198	0.05	-	/	/	/	/	-	=
J7	Meat pie	MP3	no	Ø	Ø	-HE	-ME	/	-	210	0.05	-	/	/	/	/	-	=	206	0.05	-	/	/	/	/	-	=
J8	Terrine de campagne	MP3	no	Ø	Ø	-ME	-ME	/	-	212	0.06	-	/	/	/	/	-	=	200	0.05	-	/	/	/	/	-	=
P10	Salami	MP3	no	-HE	-ME	-LE	-LE	/	-	143	0.03	-	/	/	/	/	-	=	119	0.03	/	/	/	/	/	-	=
P11	Chorizo	MP3	no	-HE	-HE	-HE	-HE	/	-	140	0.03	-	/	/	/	/	-	=	68	0.01	/	/	/	/	/	-	=
P12	Salami	MP3	no	-HE	-HE	-HE	-HE	/	-	147	0.03	-	/	/	/	/	-	=	69	0.01	/	/	/	/	/	-	=
P13	Salami	MP3	no	-HE	-HE	-HE	-HE	/	-	141	0.03	-	/	/	/	/	-	=	75	0.02	/	/	/	/	/	-	=
S14	Chorizo	MP3	no	-ME	-ME	-HE	-HE	/	-	169	0.04	-	/	/	/	/	-	=	162	0.04	-	/	/	/	/	-	=
T6	Sausage with pistachio	MP3	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	12200	3.30	+	+MB	+HB	+HB	Salmonella spp	+	=	12496	3.37	+	+MA	+HB	+MB	Salmonella spp	+	=
T7	Sausage with mushrooms	MP3	yes	+HB	+HB	+HB	+HB	Salmonella spp	+	10269	2.78	+	+HB	+HB	+HB	Salmonella spp	+	=	11029	2.97	+	+MA	+HB	+HB	Salmonella spp	+	=
T8	Salami	MP3	yes	+HB	+HB	+HB	+HB	Salmonella spp	+	10260	2.77	+	+HB	+HB	+HB	Salmonella spp	+	=	11226	3.02	+	+MB	+HB	+HB	Salmonella spp	+	=
T9	Meat pie	MP3	yes	+MA	+HA	+HA	+HA	Salmonella spp	+	10505	2.84	+	+HA	+HA	+HA	Salmonella spp	+	=	11238	3.03	+	+HA	+HA	+HA	Salmonella spp	+	=
T10	Terrine de campagne	MP3	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	11030	2.98	+	+HA	+HA	+HA	Salmonella spp	+	=	11419	3.08	+	+MA	+HA	+HA	Salmonella spp	+	=
U11	Chipolatas	MP3	no	+HD	+HC	+HC	+HD	Salmonella spp	+	92932	2.46	+	+HB	+MC	+HB	Salmonella spp	+	=	8711	2.35	+	+MD	+MD	+HC	Salmonella spp	+	=

Code	Sample	Cat.	Artif.	Reference method ISO 6579 #				Alternative method VIDAS Easy Salmonella (with SX2 broth)							Comparison	Alternative method VIDAS Easy Salmonella (after 72 hr storage of SX2 broth at 2 - 8°C)							Comparison				
				RVS		MKTTn		Identification	Result	RFV	TV	Test result	Confirmations			Identification	Result	RFV	VT	Test result	Confirmations			Identification	Result		
				XLD	BGAM	XLD	BGAM						XLT4	XLD							SMID2	XLT4				XLD	SMID2
B5	Goat raw milk cheese	PL1	yes	+HB	+HB	+HB	+HB	Salmonella spp	+	12040	3.35	+	+HB	+HB	+HB	Salmonella spp	+	=	12115	3.37	+	+HB	+HB	+HB	Salmonella spp	+	=
B6	Goat raw milk cheese	PL1	yes	+HB	+HB	+HB	+HB	Salmonella spp	+	11962	3.33	+	+HB	+HB	+HB	Salmonella spp	+	=	11949	3.33	+	+HB	+HB	+HB	Salmonella spp	+	=
B7	"Epoisses" raw milk cheese	PL1	yes	+HB	+HB	+HB	+HB	Salmonella spp	+	10946	3.05	+	+HA	+HA	+HA	Salmonella spp	+	=	10999	3.06	+	+HA	+HA	+HA	Salmonella spp	+	=
B8	Goat raw milk cheese with shallots and chives	PL1	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	11409	3.18	+	+HA	+HA	+HA	Salmonella spp	+	=	11548	3.22	+	+MA	+HA	+HA	Salmonella spp	+	=
B9	Blue raw milk cheese	PL1	yes	+MB	+HB	+HB	+HB	Salmonella spp	+	11661	3.25	+	+HB	+HB	+HB	Salmonella spp	+	=	11769	3.28	+	+HB	+HB	+HB	Salmonella spp	+	=
B15	Goat raw milk cheese	PL1	no	-HE	-ME	-ME	-HE	/	-	191	0.05	-	/	/	/	/	-	=	197	0.05	-	/	/	/	/	-	=
B16	Goat raw milk cheese	PL1	no	-ME	-ME	-HE	-HE	/	-	197	0.05	-	/	/	/	/	-	=	224	0.06	-	/	/	/	/	-	=
B17	"Epoisses" raw milk cheese	PL1	no	Ø	Ø	Ø	Ø	/	-	185	0.05	-	/	/	/	/	-	=	187	0.05	-	/	/	/	/	-	=
B18	Goat raw milk cheese échalotte/ciboulette	PL1	no	Ø	Ø	Ø	Ø	/	-	180	0.05	-	/	/	/	/	-	=	183	0.05	-	/	/	/	/	-	=
B19	Blue raw milk cheese	PL1	no	-ME	Ø	-HE	-ME	/	-	212	0.05	-	/	/	/	/	-	=	188	0.05	-	/	/	/	/	-	=
B20	"Reblochon" raw milk cheese	PL1	no	-HE	-HE	-HE	-ME	/	-	214	0.05	-	/	/	/	/	-	=	232	0.06	-	/	/	/	/	-	=
D12	"Brie de Meaux" raw milk cheese	PL1	no	-ME	-LE	-HE	-LE	/	-	215	0.05	-	/	/	/	/	-	=	210	0.05	-	/	/	/	/	-	=
D13	"Camembert" raw milk cheese	PL1	no	-HE	-ME	-HE	-LE	/	-	215	0.05	-	/	/	/	/	-	=	206	0.05	-	/	/	/	/	-	=
D14	"Reblochon" raw milk cheese	PL1	no	-HE	-HE	-HE	-HE	/	-	225	0.06	-	/	/	/	/	-	=	246	0.06	-	/	/	/	/	-	=
F1	Goat raw milk cheese	PL1	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	11987	3.79	+	+HA	+HA	+HA	Salmonella spp	+	=	11938	3.30	+	+HA	+HA	+HA	Salmonella spp	+	=
F2	"Reblochon" raw milk cheese	PL1	yes	+HB	+HB	-HE	-HE	Salmonella spp	+	10492	3.32	+	+HC	+HC	+HC	Salmonella spp	+	=	9205	2.54	+	+MC	+HC	+HD	Salmonella spp	+	=
F3	"Camembert" raw milk cheese	PL1	yes	+HB	+HB	+HB	+HB	Salmonella spp	+	11930	3.77	+	+HB	+HB	+HB	Salmonella spp	+	=	11307	3.13	+	+MB	+HB	+HB	Salmonella spp	+	=
F4	Raw milk cheese	PL1	yes	+HB	+HB	+HB	+HB	Salmonella spp	+	12170	3.85	+	+HB	+HB	+HB	Salmonella spp	+	=	11898	3.29	+	+HB	+HB	+HB	Salmonella spp	+	=
F5	Goat raw milk cheese	PL1	yes	+HB	+HB	+HB	+HB	Salmonella spp	+	12191	3.86	+	+HB	+HB	+HB	Salmonella spp	+	=	12141	3.36	+	+HA	+HA	+HA	Salmonella spp	+	=
B1	"Le Saulnois" pasteurized milk cheese	PL2	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	11750	3.27	+	+HB	+HB	+HB	Salmonella spp	+	=	11936	3.32	+	+HB	+HB	+HB	Salmonella spp	+	=
B2	"Brie" pasteurized milk cheese	PL2	yes	+HB	+HB	+HB	+HB	Salmonella spp	+	12028	3.35	+	+HB	+HB	+HB	Salmonella spp	+	=	12245	3.41	+	+HB	+HB	+HB	Salmonella spp	+	=
B3	"Brie" pasteurized milk cheese	PL2	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	12158	3.39	+	+HA	+HA	+HA	Salmonella spp	+	=	12212	3.40	+	+HA	+HA	+HA	Salmonella spp	+	=
B4	Goat pasteurized milk cheese	PL2	yes	+MA	+HA	+HA	+HA	Salmonella spp	+	12295	3.42	+	+HA	+HA	+HA	Salmonella spp	+	=	12422	3.46	+	+HA	+HA	+HA	Salmonella spp	+	=
B10	Feta	PL2	no	Ø	Ø	Ø	Ø	/	-	182	0.05	-	/	/	/	/	-	=	181	0.05	-	/	/	/	/	-	=
B11	"Le Saulnois" pasteurized milk cheese	PL2	no	-ME	-HE	-HE	-HE	/	-	187	0.05	-	/	/	/	/	-	=	203	0.05	-	/	/	/	/	-	=
B12	"Brie" pasteurized milk cheese	PL2	no	-HE	-HE	-HE	-HE	/	-	184	0.05	-	/	/	/	/	-	=	182	0.05	-	/	/	/	/	-	=
B13	"Brie" pasteurized milk cheese	PL2	yes	Ø	Ø	Ø	Ø	/	-	182	0.05	-	/	/	/	/	-	=	182	0.05	-	/	/	/	/	-	=
B14	Goat pasteurized milk cheese	PL2	no	Ø	Ø	Ø	Ø	/	-	186	0.05	-	/	/	/	/	-	=	182	0.05	-	/	/	/	/	-	=
C13	Vanilla/Almond ice-cream	PL2	no	-ME	-ME	-LE	-LE	/	-	187	0.05	-	/	/	/	/	-	=	190	0.05	-	/	/	/	/	-	=
C14	Ice-cream	PL2	no	Ø	Ø	Ø	Ø	/	-	187	0.05	-	/	/	/	/	-	=	184	0.05	-	/	/	/	/	-	=
C15	Ice-cream	PL2	no	Ø	Ø	Ø	Ø	/	-	183	0.05	-	/	/	/	/	-	=	182	0.05	-	/	/	/	/	-	=
F6	"Edam" pasteurized milk cheese	PL2	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	11185	3.54	+	+HA	+HA	+HA	Salmonella spp	+	=	11263	3.11	+	+HA	+HA	+HA	Salmonella spp	+	=
F7	"Petit Billy" goat pasteurized milk cheese	PL2	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	10374	3.28	+	+HA	+HA	+HA	Salmonella spp	+	=	10765	2.98	+	+HA	+HA	+HA	Salmonella spp	+	=
F8	Goat pasteurized milk cheese	PL2	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	10909	3.45	+	+HB	+MB	+HB	Salmonella spp	+	=	11252	3.11	+	+MB	+HB	+MB	Salmonella spp	+	=
F9	Lemon cheese	PL2	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	10892	3.45	+	+HA	+HA	+HA	Salmonella spp	+	=	11327	3.13	+	+MA	+HA	+HA	Salmonella spp	+	=
F10	Red fruit yogurt	PL2	yes	Ø	Ø	Ø	Ø	/	-	221	0.07	-	Ø	Ø	Ø	/	-	=	206	0.05	-	Ø	Ø	Ø	/	-	=
F11	White cheese	PL2	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	11083	3.51	+	+MA	+HA	+MA	Salmonella spp	+	=	11332	3.13	+	+HA	+HA	+HA	Salmonella spp	+	=
F12	Chocolate mousse	PL2	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	11122	3.52	+	+HA	+HA	+HA	Salmonella spp	+	=	11377	3.14	+	+MA	+HA	+HA	Salmonella spp	+	=
I21	Apricot yogurt	PL2	no	Ø	Ø	Ø	Ø	/	-	201	0.05	-	/	/	/	/	-	=	210	0.05	-	/	/	/	/	-	=
C1	Milk powder	PL3	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	11960	3.33	+	+MA	+HA	+HA	Salmonella spp	+	=	11922	3.32	+	+HA	+HA	+MA	Salmonella spp	+	=
C2	Milk powder	PL3	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	12205	3.40	+	+MA	+HA	+HA	Salmonella spp	+	=	12322	3.43	+	+MA	+HA	+HA	Salmonella spp	+	=
C3	Milk powder	PL3	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	12217	3.40	+	+MA	+HA	+HA	Salmonella spp	+	=	12105	3.37	+	+MA	+HA	+HA	Salmonella spp	+	=
C4	Milk powder	PL3	yes	+LA	+LA	+HA	+HA	Salmonella spp	+	12032	3.35	+	+MA	+HA	+HA	Salmonella spp	+	=	12050	3.36	+	+MA	+MA	+MA	Salmonella spp	+	=
C5	Milk powder	PL3	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	12111	3.37	+	+MA	+HA	+HA	Salmonella spp	+	=	12091	3.37	+	+HA	+HA	+HA	Salmonella spp	+	=
C6	Milk powder	PL3	no	Ø	Ø	Ø	Ø	/	-	190	0.05	-	/	/	/	/	-	=	183	0.05	-	/	/	/	/	-	=
C7	Milk powder	PL3	no	Ø	Ø	Ø	Ø	/	-	189	0.05	-	/	/	/	/	-	=	183	0.05	-	/	/	/	/	-	=
C8	Milk powder	PL3	no	Ø	Ø	Ø	Ø	/	-	188	0.05	-	/	/	/	/	-	=	187	0.05	-	/	/	/	/	-	=
C9	Milk powder	PL3	no	Ø	Ø	Ø	Ø	/	-	186	0.05	-	/	/	/	/	-	=	186	0.05	-	/	/	/	/	-	=
C10	Milk powder	PL3	no	Ø	Ø	Ø	Ø	/	-	183	0.05	-	/	/	/	/	-	=	182	0.05	-	/	/	/	/	-	=
C11	Pasteurized milk	PL3	no	Ø	Ø	Ø	Ø	/	-	191	0.05	-	/	/	/	/	-	=	179	0.04	-	/	/	/	/	-	=
C12	Pasteurized milk	PL3	no	Ø	Ø	Ø	Ø	/	-	182	0.05	-	/	/	/	/	-	=	181	0.05	-	/	/	/	/	-	=
F13	Poudre de lait	PL3	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	11555	3.66	+	+MA	+HA	+HA	Salmonella spp	+	=	11601	3.21	+	+MA	+HA	+HA	Salmonella spp	+	=
F14	Milk powder	PL3	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	11730	3.71	+	+HA	+HA	+MA	Salmonella spp	+	=	11895	3.29	+	+HA	+HA	+MA	Salmonella spp	+	=
F15	Milk powder	PL3	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	11927	3.77	+	+MA	+HA	+HA	Salmonella spp	+	=	12045	3.33	+	+MA	+MA	+HA	Salmonella spp	+	=
F16	Milk powder	PL3	yes	+MA	+HA	+HA	+HA	Salmonella spp	+	12000	3.80	+	+HA	+HA	HA	Salmonella spp	+	=	12091	3.34	+	+HA	+HA	+HA	Salmonella spp	+	=
F17	Milk powder	PL3	no	Ø	Ø	Ø	Ø	/	-	222	0.07	-	/	/	/	/	-	=	209	0.05	-	/	/	/	/	-	=
F18	Milk powder	PL3	no	Ø	Ø	Ø	Ø	/	-	232	0.07	-	/	/	/	/	-	=	241	0.06	-	/	/	/	/	-	=
F19	Milk powder	PL3	no	Ø	Ø	Ø	Ø	/	-	240	0.07	-	/	/	/	/	-	=	215	0.05	-	/	/	/	/	-	=
G12	Milk powder	PL3	no	+MB	+HC	+HC	+HB	Salmonella spp	+	10870	2.94	+	+HB	+HB	+HC	Salmonella spp	+	=	11732	3.19	+	+MB	+HB	+HB	Salmonella spp	+	=
G13	Milk powder	PL3	no	+MB	+MB	+HB	+HB	Salmonella spp	+	10093	2.73	+	+HB	+HB	+MB	Salmonella spp	+	=	11579	3.15	+	+MB	+HB	+HB	Salmonella spp	+	=
I18	Milk powder	PL3	no	Ø	Ø	Ø	Ø	/	-	200	0.05	-	/	/	/	/	-	=	197	0.05	-	/	/	/	/	-	=
I19	Milk powder	PL3	no	Ø	Ø	Ø	Ø	/	-	205	0.05	-	/	/	/	/	-	=	204	0.05	-	/	/	/	/	-	=
I20	Pasteurized milk	PL3	no	Ø	Ø	Ø	Ø	/	-	197	0.05	-	/	/	/	/	-	=	197	0.05	-	/	/	/	/	-	=
P3	Raw milk	PL3	no	Ø	Ø	-ME	-ME	/	-	142	0.03	-	/	/	/	/	-	=	68	0.01	/	/	/	/	/	-	=
P4	Raw milk	PL3	no	Ø	Ø	-HE	-HE	/	-	147	0.03	-	/	/	/	/	-	=	67								

Seafood & Vegetables

Code	Sample	Cat.	Artif.	Reference method ISO 6579 #				Alternative method VIDAS Easy Salmonella (with SX2 broth)							Comparison	Alternative method VIDAS Easy Salmonella (after 72 hr storage of SX2 broth at 2 - 8°C)							Comparison							
				RVS		MKTn		Identification	Result	RFV	TV	Test result	Confirmations			Identification	Result	RFV	VT	Test result	Confirmations			Identification	Result					
				XLD	BGM	XLD	BGM						XLT4	XLD							SMID2	XLT4				XLD	SMID2			
D1	Fileted mullet	PP1	yes	-LE	-ME	-HE	-HE	/	-	209	0.05	-	/	/	/	/	/	-	=	211	0.05	-	/	/	/	/	/	-	=	
D2	Fileted coalfish	PP1 PP1	yes	-ME	-LE	-HE	-HE	/	-	652	0.18	-	-ME	-HE	-ME	/	/	-	=	899	0.24	+	-HE (ab)	-HE (ab)	+MC (ab)	Salmonella spp	/	-	PS	
D3	Fileted hake	PP1	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	11705	3.24	+	+HA	+HA	+HA	Salmonella spp	+	=	11792	3.26	+	+HA	+HA	+HA	Salmonella spp	+	=			
D9	Fileted tuna	PP1	yes	-LE	-LE	-HE	-LE	/	-	220	0.06	-	/	/	/	/	/	-	=	196	0.05	-	/	/	/	/	/	-	=	
D15	Fileted mullet	PP1	no	-ME	-ME	-HE	-HE	/	-	216	0.05	-	/	/	/	/	/	-	=	206	0.05	-	/	/	/	/	/	-	=	
D16	Filet de lieue noir	PP1	no	-HE	-LE	-HE	-HE	/	-	214	0.05	-	/	/	/	/	/	-	=	213	0.05	-	/	/	/	/	/	-	=	
D17	Fileted coalfish	PP1	no	-LE	-LE	-HE	-HE	/	-	216	0.05	-	/	/	/	/	/	-	=	211	0.05	-	/	/	/	/	/	-	=	
D18	Fish fillet	PP1	no	-ME	-ME	-HE	-HE	/	-	213	0.05	-	/	/	/	/	/	-	=	208	0.05	-	/	/	/	/	/	-	=	
E9	Fileted hake	PP1	yes	+MA	+HA	+HA	+HA	Salmonella spp	+	6788	1.8	+	+MA	+HA	+HA	Salmonella spp	+	=	5744	1.59	+	+MA	+HA	+HA	Salmonella spp	+	=			
E10	Salmon	PP1	yes	+MA	+HA	+HA	+HA	Salmonella spp	+	5826	1.55	+	+MA	+HA	+HA	Salmonella spp	+	=	4864	1.34	+	+HA	+HA	+HA	Salmonella spp	+	=			
H1	Fileted coalfish	PP1	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	11213	3.19	+	+MB	+MB	+MB	Salmonella spp	+	=												
H2	Fileted coalfish	PP1	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	11599	3.3	+	+MB	+HB	+MB	Salmonella spp	+	=												
H3	Crayfish	PP1	yes	+MA	+HA	+HA	+HA	Salmonella spp	+	11604	3.3	+	+MA	+HA	+MA	Salmonella spp	+	=												
H4	Schrimps	PP1	yes	+HA	+MA	+HA	+HA	Salmonella spp	+	11666	3.32	+	+MA	+MA	+MA	Salmonella spp	+	=												
H5	Fileted coalfish	PP1	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	11793	3.35	+	+HB	+HB	+HB	Salmonella spp	+	=												
H6	Fileted coalfish	PP1	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	11860	3.37	+	+MB	+HB	+HB	Salmonella spp	+	=												
H11	Salmon	PP1	yes	+MB	+HB	+HA	+HA	Salmonella spp	+	11695	3.33	+	+MA	+MA	+HA	Salmonella spp	+	=												
I1	Fileted coalfish	PP1	yes	+MC	+MB	+HB	+HB	Salmonella spp	+	11564	3.29	+	+HB	+HB	+HB	Salmonella spp	+	=	11527	3.28	+	+MB	+MB	+HB	Salmonella spp	+	=			
I2	Crayfish	PP1	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	11657	3.32	+	+HB	+HB	+HB	Salmonella spp	+	=	11740	3.34	+	+HA	+HA	+HA	Salmonella spp	+	=			
I3	Fileted coalfish	PP1	yes	+MB	+HB	+HC	+HB	Salmonella spp	+	11928	3.39	+	+MB	+HC	+HB	Salmonella spp	+	=	11965	3.40	+	+HB	+HC	+HB	Salmonella spp	+	=			
I4	Fileted plaice	PP1	no	-HE	-HE	-HE	-HE	/	-	203	0.05	-	/	/	/	/	/	-	=	198	0.06	-	/	/	/	/	/	-	=	
I5	Fileted coalfish	PP1	no	-ME	-LE	-HE	-HE	/	-	200	0.05	-	/	/	/	/	/	-	=	203	0.05	-	/	/	/	/	/	-	=	
I6	Fileted coalfish	PP1	no	-ME	-ME	-HE	-HE	/	-	206	0.05	-	/	/	/	/	/	-	=	212	0.05	-	/	/	/	/	/	-	=	
I7	Fileted plaice	PP1	no	-ME	-ME	-HE	-HE	/	-	202	0.05	-	/	/	/	/	/	-	=	204	0.05	-	/	/	/	/	/	-	=	
I8	Fileted cod	PP1	no	-ME	-ME	-HE	-HE	/	-	204	0.05	-	/	/	/	/	/	-	=	206	0.05	-	/	/	/	/	/	-	=	
I14	Salmon	PP1	no	Ø	Ø	Ø	Ø	/	-	201	0.05	-	/	/	/	/	/	-	=	199	0.05	-	/	/	/	/	/	-	=	
I15	Monkfish tail	PP1	no	Ø	Ø	Ø	Ø	/	-	198	0.05	-	/	/	/	/	/	-	=	198	0.05	-	/	/	/	/	/	-	=	
N15	Fileted hake	PP1	yes	-HE	-HE	-ME	-LE	/	-	150	0.04	-	/	/	/	/	/	-	=	150	0.04	-	/	/	/	/	/	-	=	
N20	Fileted hake	PP1	no	-ME	-ME	-LE	-LE	/	-	147	0.04	-	/	/	/	/	/	-	=	145	0.04	-	/	/	/	/	/	-	=	
D25	Raw red cabbage	PV1	no	-ME	-ME	-HE	-HE	/	-	221	0.06	-	/	/	/	/	/	-	=	219	0.06	-	/	/	/	/	/	-	=	
N2	Spinashes	PV1	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	11404	3.17	+	+MA	+HA	+HA	Salmonella spp	+	=	11340	3.15	+	+MA	+HA	+HA	Salmonella spp	+	=			
N5	Mixed vegetables	PV1	yes	-HE	-ME	-HE	-HE	/	-	156	0.04	-	/	/	/	/	/	-	=	154	0.04	-	/	/	/	/	/	-	=	
N6	Grated carrots	PV1	yes	-ME	-ME	-HE	-HE	/	-	156	0.04	-	/	/	/	/	/	-	=	150	0.04	-	/	/	/	/	/	-	=	
N7	Raw broccoli	PV1	yes	+MB	+MC	-HE	-HE	Salmonella spp	+	4718	1.31	+	+HD	+HD	+HD	Salmonella spp	+	=	4835	1.34	+	+HC	+HD	+HD	Salmonella spp	+	=			
O5	Salad	PV1	yes	+MA	+MB	+HB	+HB	Salmonella spp	+	11702	3.26	+	+MA	+HA	+HA	Salmonella spp	+	=	11534	3.21	+	+MA	+HA	+HA	Salmonella spp	+	=			
O6	Salad	PV1	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	11500	3.2	+	+MB	+HB	+HB	Salmonella spp	+	=	11431	3.18	+	+MB	+HB	+HB	Salmonella spp	+	=			
O7	Cucumber	PV1	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	11142	3.1	+	+MB	+HB	+HB	Salmonella spp	+	=	11219	3.12	+	+MB	+HB	+HB	Salmonella spp	+	=			
N3	Peas and carrots	PV2	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	11422	3.18	+	+HA	+HA	+HA	Salmonella spp	+	=	11363	3.16	+	+HA	+HA	+HA	Salmonella spp	+	=			
N3	Peas and carrots	PV2	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	11422	3.18	+	+HA	+HA	+HA	Salmonella spp	+	=	11363	3.16	+	+HA	+HA	+HA	Salmonella spp	+	=			
O11	Raw red cabbage	PV1	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	11795	3.28	+	+HC	+HD	+HB	Salmonella spp	+	=	11714	3.26	+	+MB	+HB	+MB	Salmonella spp	+	=			
S19	Spinashes	PV1	no	-ME	-ME	-HE	-ME	/	-	166	0.04	-	/	/	/	/	/	-	=	166	0.04	-	/	/	/	/	/	-	=	
S20	Spinashes	PV1	no	-ME	-ME	-HE	-ME	/	-	168	0.04	-	/	/	/	/	/	-	=	168	0.04	-	/	/	/	/	/	-	=	
S21	Cocoa	PV1	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	11485	3.22	+	+MA	+HA	+HA	Salmonella spp	+	=	11318	3.17	+	+HB	+HB	+HB	Salmonella spp	+	=			
S22	Cocoa	PV1	yes	+MA	+HA	+HA	+HA	Salmonella spp	+	11457	3.21	+	+MA	+HA	+HA	Salmonella spp	+	=	11374	3.19	+	+HA	+HB	+HB	Salmonella spp	+	=			
S23	Cocoa	PV1	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	11573	3.24	+	+MA	+HA	+HA	Salmonella spp	+	=	11422	3.20	+	+HA	+HA	+HA	Salmonella spp	+	=			
U5	Salad	PV1	yes	+HB	+HB	+HB	+HB	Salmonella spp	+	9625	2.55	+	+MB	+MB	+HB	Salmonella spp	+	=	11073	2.98	+	+MA	+HB	+HC	Salmonella spp	+	=			
D4	Wheat with small vegetables	PV2	yes	Ø	Ø	Ø	Ø	/	-	207	0.05	-	/	/	/	/	/	-	=	213	0.05	-	/	/	/	/	/	-	=	
D5	Yellow beans	PV2	yes	Ø	Ø	Ø	Ø	/	-	208	0.05	-	/	/	/	/	/	-	=	206	0.05	-	/	/	/	/	/	-	=	
D6	Brocolis	PV2	yes	Ø	Ø	Ø	Ø	/	-	206	0.05	-	/	/	/	/	/	-	=	207	0.05	-	/	/	/	/	/	-	=	
D21	Wheat with small vegetables	PV2	no	Ø	Ø	Ø	Ø	/	-	211	0.05	-	/	/	/	/	/	-	=	222	0.06	-	/	/	/	/	/	-	=	
D22	Green beans	PV2	no	Ø	Ø	Ø	Ø	/	-	210	0.05	-	/	/	/	/	/	-	=	208	0.05	-	/	/	/	/	/	-	=	
D23	Brocolis	PV2	no	Ø	Ø	Ø	Ø	/	-	209	0.05	-	/	/	/	/	/	-	=	203	0.05	-	/	/	/	/	/	-	=	
D24	Yellow beans	PV2	no	Ø	Ø	Ø	Ø	/	-	205	0.05	-	/	/	/	/	/	-	=	203	0.05	-	/	/	/	/	/	-	=	
D26	Corn / Tomatoes	PV2	no	-ME	-ME	-HE	-HE	/	-	216	0.05	-	/	/	/	/	/	-	=	223	0.06	-	/	/	/	/	/	-	=	
N1	Soup	PV2	yes	Ø	Ø	Ø	Ø	/	-	147	0.04	-	/	/	/	/	/	-	=	146	0.04	-	/	/	/					

Miscellaneous

Code	Sample	Cat.	Artif.	Reference method ISO 6579 #					Alternative method VIDAS Easy Salmonella (with SX2 broth)							Comparison	Alternative method VIDAS Easy Salmonella (after 72 hr storage of SX2 broth at 2 - 8°C)							Comparison			
				RVS		MKTn		Identification	Result	RFV	TV	Test result	Confirmations				Identification	Result	RFV	VT	Test result	Confirmations			Identification	Result	
				XLD	BGAM	XLD	BGAM						XLT4	XLD	SMID2							XLT4	XLD				SMID2
A1	Liquid egg	DV1	no	+HC	+MB	+HC	+HB	Salmonella spp	+	11304	3.15	+	+HB	+HB	+HB	Salmonella spp	+	=	11356	3.16	+	+MB	+MB	+MB	Salmonella spp	+	=
A2	Liquid yellow egg	DV1	no	+MC	+HB	+HC	+HB	Salmonella spp	+	11415	3.18	+	+MB	+HB	+HC	Salmonella spp	+	=	11751	3.27	+	+MB	+HB	+MB	Salmonella spp	+	=
A3	Liquid sweet yellow egg	DV1	no	+HC	+MB	+HC	+HC	Salmonella spp	+	11401	3.18	+	+HC	+HB	+HB	Salmonella spp	+	=	11689	3.26	+	+HC	+HB	+HB	Salmonella spp	+	=
A4	Liquid egg	DV1	no	+MB	+MB	+HC	+HC	Salmonella spp	+	11662	3.25	+	+MB	+MB	+MC	Salmonella spp	+	=	11695	3.26	+	+MB	+HB	+HB	Salmonella spp	+	=
A5	Liquid egg	DV1	no	+MC	+MB	+HD	+HB	Salmonella spp	+	11308	3.15	+	+HB	+HB	+HB	Salmonella spp	+	=	11627	3.24	+	+HB	+HB	+HB	Salmonella spp	+	=
A6	Liquid salted yellow egg	DV1	no	+MB	+MD	+HC	+HC	Salmonella spp	+	11087	3.09	+	+HD	+HD	+HD	Salmonella spp	+	=	11395	3.17	+	+HC	+HD	+HD	Salmonella spp	+	=
A7	Liquid yellow egg	DV1	no	+MB	-ME	+HB	+HC	Salmonella spp	+	11052	3.08	+	+HC	+HC	+HC	Salmonella spp	+	=	11270	3.14	+	+MC	+HC	+HC	Salmonella spp	+	=
A8	Liquid sweet yellow egg	DV1	no	+HB	+MC	+HB	+HC	Salmonella spp	+	12070	3.36	+	+MB	+HC	+HC	Salmonella spp	+	=	12097	3.37	+	+MB	+MB	+MB	Salmonella spp	+	=
A9	Liquid egg	DV1	no	+MB	+MC	+HB	+HC	Salmonella spp	+	11824	3.29	+	+HC	+HD	+HC	Salmonella spp	+	=	11919	3.32	+	+MB	+HC	+HB	Salmonella spp	+	=
A10	Liquid egg	DV1	no	+MB	+MC	+HB	+HD	Salmonella spp	+	9684	2.70	+	+MC	+HC	+HC	Salmonella spp	+	=	9714	2.70	+	+MB	+MC	+HC	Salmonella spp	+	=
A11	Mayonnaise	DV1	no	+MB	+MB	+HC	+MC	Salmonella spp	+	193	0.05	-	-HE	-HE	-HE	/	-	FN	195	0.05	-	-ME	-HE	-HE	/	-	FN
A12	Mayonnaise	DV1	no	+MC	+MB	+HB	+HC	Salmonella spp	+	11648	3.24	+	-HE	-HE	-HE	/	-	=	11482	3.20	+	+HC	+HC	+HC	Salmonella spp	+	=
A13	Mayonnaise	DV1	no	-HE	-ME	-HE	-HE	/	-	2097	0.58	+	-HE	-HE	-HE	/	-	PS	2172	0.60	+	-HE	-HE	-HE	/	-	PS
A14	Mayonnaise	DV1	no	+MC	+MD	+HC	+HD	Salmonella spp	+	10939	3.05	+	+MC	-HE	-HE	Salmonella spp	+	=	11137	3.10	+	+HD	+HC	+HD	Salmonella spp	+	=
A15	Mayonnaise	DV1	no	+MB	+MB	+HB	+HB	Salmonella spp	+	11871	3.31	+	+HB	+HB	+HB	Salmonella spp	+	=	11996	3.34	+	+HB	+HB	+HB	Salmonella spp	+	=
A16	Liquid egg	DV1	no	Ø	Ø	Ø	Ø	/	-	184	0.05	-	/	/	/	/	-	=	185	0.05	-	/	/	/	/	-	=
A17	Liquid sweet yellow egg	DV1	no	Ø	Ø	Ø	Ø	/	-	185	0.05	-	/	/	/	/	-	=	186	0.05	-	/	/	/	/	-	=
A18	Mayonnaise	DV1	no	Ø	Ø	Ø	Ø	/	-	181	0.05	-	/	/	/	/	-	=	188	0.05	-	/	/	/	/	-	=
A19	Mayonnaise	DV1	no	Ø	Ø	Ø	Ø	/	-	191	0.05	-	/	/	/	/	-	=	187	0.05	-	/	/	/	/	-	=
A20	Mayonnaise	DV1	no	Ø	Ø	Ø	Ø	/	-	184	0.05	-	/	/	/	/	-	=	185	0.05	-	/	/	/	/	-	=
D19	Chocolate pastry	DV2	no	Ø	Ø	-ME	-ME	/	-	215	0.05	-	/	/	/	/	-	=	220	0.06	-	/	/	/	/	-	=
D20	Pastry	DV2	no	Ø	Ø	Ø	-LE	/	-	206	0.05	-	/	/	/	/	-	=	212	0.05	-	/	/	/	/	-	=
E1	Pear and chocolate tart	DV2	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	10332	2.75	+	+HA	+HA	+HA	Salmonella spp	+	=	11005	3.04	+	+HA	+HA	+HA	Salmonella spp	+	=
E2	Chocolate pastry	DV2	yes	+HB	+HB	+HA	+HA	Salmonella spp	+	10654	2.83	+	+HA	+HA	+HA	Salmonella spp	+	=	11386	3.15	+	+HA	+HA	+HA	Salmonella spp	+	=
E3	Pastry	DV2	yes	-ME	+MB	+HA	+HA	Salmonella spp	+	10976	2.92	+	+HB	+HC	+HB	Salmonella spp	+	=	11337	3.13	+	+HB	+HC	+HC	Salmonella spp	+	=
E4	Cream bun	DV2	yes	-HE	+HC	-HE	-ME	Salmonella spp	+	11014	2.93	+	-HE	-HE	+HC	Salmonella spp	+	=	11150	3.08	+	-HE	-HE	-HE	/	-	=
E5	Chocolate pastry	DV2	yes	+HB	+HB	+HA	+HA	Salmonella spp	+	11439	3.04	+	+HB	+HB	+HB	Salmonella spp	+	=	11125	3.08	+	+HA	+HB	+HB	Salmonella spp	+	=
E11	Pear and chocolate tart	DV2	no	Ø	Ø	Ø	Ø	/	-	195	0.05	-	/	/	/	/	-	=	207	0.05	-	/	/	/	/	-	=
E12	Chocolate pastry	DV2	no	-ME	-LE	Ø	Ø	/	-	199	0.05	-	/	/	/	/	-	=	205	0.05	-	/	/	/	/	-	=
E13	Pastry	DV2	no	-ME	-ME	Ø	-LE	/	-	195	0.05	-	/	/	/	/	-	=	222	0.06	-	/	/	/	/	-	=
E14	Cream bun	DV2	no	-ME	-ME	-HE	-HE	/	-	201	0.05	-	/	/	/	/	-	=	209	0.05	-	/	/	/	/	-	=
E15	Chocolate pastry	DV2	no	Ø	Ø	Ø	Ø	/	-	201	0.05	-	/	/	/	/	-	=	208	0.05	-	/	/	/	/	-	=
H13	Semolina cake	DV2	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	11359	3.23	+	+HA	+HA	+HA	Salmonella spp	+	=									
H14	Caramel cream	DV2	yes	+MB	+HB	+HB	+HB	Salmonella spp	+	11646	3.31	+	+MB	+MB	+HB	Salmonella spp	+	=									
H15	Coffee cream	DV2	yes	+HB	+HB	+HA	+HA	Salmonella spp	+	11573	3.29	+	+MA	+MA	+HA	Salmonella spp	+	=									
H16	Chocolate mousse	DV2	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	11942	3.40	+	+MA	+HA	+MA	Salmonella spp	+	=									
H17	Chocolate cream	DV2	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	11760	3.35	+	+MA	+HA	+HA	Salmonella spp	+	=									
H18	Chocolate mousse	DV2	no	Ø	Ø	Ø	Ø	/	-	207	0.05	-	/	/	/	/	-	=									
H19	Chocolate cream	DV2	no	Ø	Ø	Ø	Ø	/	-	210	0.05	-	/	/	/	/	-	=									
H20	Coffee cream	DV2	no	-HE	Ø	-LE	Ø	/	-	219	0.06	-	/	/	/	/	-	=									
H21	Tiramisu with pears	DV2	no	-HE	-HE	-HE	-HE	/	-	210	0.05	-	/	/	/	/	-	=	218	0.06	-	/	/	/	/	-	=
H22	Semolina cake	DV2	no	-HE	-ME	-HE	-HE	/	-	210	0.05	-	/	/	/	/	-	=	211	0.06	-	/	/	/	/	-	=
H23	Caramel cream	DV2	no	-ME	-HE	-HE	-HE	/	-	211	0.06	-	/	/	/	/	-	=	214	0.06	-	/	/	/	/	-	=
H24	Whipped cream pastry	DV2	no	Ø	Ø	Ø	Ø	/	-	197	0.05	-	/	/	/	/	-	=	198	0.05	-	/	/	/	/	-	=
H25	Lemon tart	DV2	no	-LE	-HE	Ø	Ø	/	-	207	0.05	-	/	/	/	/	-	=	208	0.05	-	/	/	/	/	-	=

Code	Sample	Cat.	Artif.	Reference method ISO 6579 #						Alternative method VIDAS Easy Salmonella (with SX2 broth)						Comparison	Alternative method VIDAS Easy Salmonella (after 72 hr storage of SX2 broth at 2 - 8°C)						Comparison					
				RVS		MKTTn		Identification	Result	RFV	TV	Test result	Confirmations				Identification	Result	RFV	VT	Test result	Confirmations			Identification	Result		
				XLD	BGAM	XLD	BGAM						XLT4	XLD	SMID2							XLT4		XLD			SMID2	
D7	Paëlla	DV3	yes	+MA	+HA	+HA	+HA	Salmonella spp	+	11493	3.18	+	+MA	+HA	+HA	Salmonella spp	+	=	11500	3.18	+	+HA	+HA	+HA	Salmonella spp	+	=	
D8	Squids with american sauce	DV3	yes	+MA	+HA	+HA	+HA	Salmonella spp	+	11758	3.25	+	+MA	+HA	+HA	Salmonella spp	+	=	11793	3.26	+	+MA	+HA	+HA	Salmonella spp	+	=	
D10	Gratin dauphinois	DV3	yes	+MA	+HA	+HA	+HA	Salmonella spp	+	11973	3.31	+	+MA	+HA	+HA	Salmonella spp	+	=	12187	3.37	+	+MA	+HA	+HA	Salmonella spp	+	=	
D11	Sliced cooked pork	DV3	yes	+HB	+HB	+HB	+HC	Salmonella spp	+	12069	3.34	+	+HA	+HA	+MB	Salmonella spp	+	=	12091	3.34	+	+HA	+HB	+HB	Salmonella spp	+	=	
E6	Roast pork	DV3	yes	+MA	+HA	+MB	+HB	Salmonella spp	+	4413	1.17	+	+HA	+HA	+HA	Salmonella spp	+	=	3453	0.95	+	+MB	+HA	+HA	Salmonella spp	+	=	
E7	Couscous	DV3	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	7191	1.91	+	+MB	+HA	+HA	Salmonella spp	+	=	6661	1.84	+	+HB	+HB	+HA	Salmonella spp	+	=	
E8	Bolognese sauce	DV3	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	3215	0.85	+	+MA	+MA	+HA	Salmonella spp	+	=	3107	0.86	+	+HA	+HA	+HA	Salmonella spp	+	=	
H7	Fried carp	DV3	yes	+HB	+HB	+HB	+HB	Salmonella spp	+	11175	3.18	+	+MB	+HB	+HB	Salmonella spp	+	=										
H8	Fisherman's soup	DV3	yes	+MB	+HB	+HA	+HB	Salmonella spp	+	11213	3.19	+	+MA	+HB	+HA	Salmonella spp	+	=										
H9	Paëlla	DV3	yes	+MB	+HB	+HB	+HB	Salmonella spp	+	11476	3.26	+	+MB	+MB	+HB	Salmonella spp	+	=										
H10	Paëlla	DV3	yes	+HB	+HB	+HB	+HB	Salmonella spp	+	11667	3.32	+	+HB	+HB	+HB	Salmonella spp	+	=										
H12	Fish with sauce	DV3	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	11471	3.26	+	+MA	+HA	+HA	Salmonella spp	+	=										
I9	Fried carp	DV3	no	-ME	-ME	-HE	-HE	/	-	206	0.05	-	/	/	/	/	-	=	198	0.05	-	/	/	/	/	/	-	=
I10	Fisherman's soup	DV3	no	Ø	Ø	-HE	-HE	/	-	207	0.05	-	/	/	/	/	-	=	202	0.05	-	/	/	/	/	/	-	=
I11	Paëlla	DV3	no	-ME	-ME	-HE	-HE	/	-	204	0.05	-	/	/	/	/	-	=	244	0.06	-	/	/	/	/	/	-	=
I12	Cooked salmon	DV3	no	Ø	Ø	Ø	Ø	/	-	192	0.05	-	/	/	/	/	-	=	196	0.05	-	/	/	/	/	/	-	=
I13	Fish with sauce	DV3	no	-ME	Ø	-ME	Ø	/	-	206	0.05	-	/	/	/	/	-	=	207	0.05	-	/	/	/	/	/	-	=
I16	Whiting with rice	DV3	no	Ø	Ø	Ø	Ø	/	-	198	0.05	-	/	/	/	/	-	=	195	0.05	-	/	/	/	/	/	-	=
I17	Cooked salmon	DV3	no	Ø	Ø	Ø	Ø	/	-	194	0.05	-	/	/	/	/	-	=	200	0.05	-	/	/	/	/	/	-	=
N11	Lamb navarin	DV3	yes	Ø	Ø	Ø	Ø	/	-	145	0.04	-	/	/	/	/	-	=	141	0.03	-	/	/	/	/	/	-	=
N16	Lamb navarin	DV3	no	Ø	Ø	Ø	Ø	/	-	139	0.03	-	/	/	/	/	-	=	142	0.03	-	/	/	/	/	/	-	=
N21	Papillote of bream	DV3	no	Ø	Ø	Ø	Ø	/	-	144	0.04	-	/	/	/	/	-	=	141	0.03	-	/	/	/	/	/	-	=
N23	Pork sauté	DV3	no	-ME	-HE	-HE	-HE	/	-	142	0.03	-	/	/	/	/	-	=	147	0.04	-	/	/	/	/	/	-	=
N24	Pork sauté	DV3	no	Ø	Ø	Ø	Ø	/	-	142	0.03	-	/	/	/	/	-	=	140	0.03	-	/	/	/	/	/	-	=
P7	Sliced cooked pork	DV3	no	-ME	-ME	-HE	-HE	/	-	142	0.03	-	/	/	/	/	-	=	69	0.01	/	/	/	/	/	/	-	=
Q6	Pork with flageolets	DV3	yes	+MA	+MA	+MA	+HA	Salmonella spp	+	10730	2.72	+	+MA	+MA	+MA	Salmonella spp	+	=	12193	3.09	+	+MA	+MA	+MA	Salmonella spp	+	=	
Q7	Fish and vegetables	DV3	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	10652	2.70	+	+MA	+MA	+MA	Salmonella spp	+	=	10799	2.74	+	+MB	+MB	+MB	Salmonella spp	+	=	
Q8	Meat and mixed vegetables	DV3	yes	+LA	+MA	+MA	+HA	Salmonella spp	+	10809	2.74	+	+MA	+MA	+MA	Salmonella spp	+	=	10732	2.72	+	+MA	+MA	+MA	Salmonella spp	+	=	
Q9	Lasagna Bolognese	DV3	yes	+LA	+MB	+MB	+MB	Salmonella spp	+	10209	2.59	+	+MB	+MB	+MB	Salmonella spp	+	=	10638	2.7	+	+HB	+HB	+HB	Salmonella spp	+	=	

Animal feed

Code	Sample	Cat.	Arif.	Reference method ISO 6579 #						Alternative method VIDAS Easy Salmonella (with SX2 broth)						Comparison	Alternative method VIDAS Easy Salmonella (after 72 hr storage of SX2 broth at 2 - 8°C)						Comparison						
				RVS		MKTn		Identification	Result	RFV	TV	Test result	Confirmations				Identification	Result	RFV	VT	Test result	Confirmations			Identification	Result			
				XLD	BGAM	XLD	BGAM						XLT4	XLD	SMID2							XLT4		XLD			SMID2	XLT4	XLD
O13	Meat scraps	AN1	no	-ME	-ME	-HE	-ME	/	-	139	0.03	-	/	/	/	/	/	-	=	151	0.04	/	/	/	/	/	/	-	=
O14	Meat scraps	AN1	no	-ME	-ME	-HE	-HE	/	-	141	0.03	-	/	/	/	/	/	-	=	138	0.03	/	/	/	/	/	/	-	=
O15	Meat scraps	AN1	no	-ME	-ME	-HE	-HE	/	-	147	0.04	-	/	/	/	/	/	-	=	149	0.04	/	/	/	/	/	/	-	=
O16	Meat scraps	AN1	no	-ME	-ME	-HE	-HE	/	-	146	0.04	-	/	/	/	/	/	-	=	152	0.04	/	/	/	/	/	/	-	=
O17	Meat scraps	AN1	no	-ME	-ME	-HE	-HE	/	-	146	0.04	-	/	/	/	/	/	-	=	146	0.04	/	/	/	/	/	/	-	=
O18	Meat scraps	AN1	no	-ME	-ME	-HE	-HE	/	-	148	0.04	-	/	/	/	/	/	-	=	145	0.04	/	/	/	/	/	/	-	=
O19	Meat scraps	AN1	no	-ME	-ME	-HE	-HE	/	-	146	0.04	-	/	/	/	/	/	-	=	149	0.04	/	/	/	/	/	/	-	=
O20	Meat scraps	AN1	no	-ME	-ME	-HE	-HE	/	-	144	0.04	-	/	/	/	/	/	-	=	149	0.04	/	/	/	/	/	/	-	=
Q1	Meat for pets	AN1	yes	+MB	+MB	+HD	+HB	Salmonella spp	+	12113	3.07	+		+MD	+MB	Salmonella spp	+	=	11769	2.99	+		+HB	+HB	Salmonella spp	+	=		
Q3	Meat for pets	AN1	yes	+MA	+MB	+HB	+HB	Salmonella spp	+	9571	2.43	+		+MB	+MB	Salmonella spp	+	=	10919	2.77	+		+HB	+HB	Salmonella spp	+	=		
S24	Meat scraps	AN1	yes	+MB	+HB	+HB	+HB	Salmonella spp	+	10663	2.99	+	+HB	+HB	+HB	Salmonella spp	+	=	10397	2.91	+	+MB	+MB	+MB	Salmonella spp	+	=		
S25	Meat scraps	AN1	yes	+HB	+HB	+HB	+HA	Salmonella spp	+	8541	2.39	+	+MB	+HB	+HA	Salmonella spp	+	=	8523	2.39	+	+MB	+HB	+MB	Salmonella spp	+	=		
S26	Meat scraps	AN1	yes	+HB	+HA	+HB	+HA	Salmonella spp	+	8820	2.47	+	+MB	+HB	+HB	Salmonella spp	+	=	8711	2.44	+	+HA	+HB	+HB	Salmonella spp	+	=		
S27	Meat scraps	AN1	yes	+HB	+MA	+HB	+HB	Salmonella spp	+	9039	2.53	+	+MB	+HB	+HB	Salmonella spp	+	=	8845	2.48	+	+MB	+MB	+HB	Salmonella spp	+	=		
S28	Meat scraps	AN1	yes	+MB	+MA	+HB	+MA	Salmonella spp	+	9294	2.60	+	+MB	+HB	+MA	Salmonella spp	+	=	9250	2.59	+	+HA	+HB	+HB	Salmonella spp	+	=		
S29	Meat scraps	AN1	no	-ME	-LE	-HE	Ø	/	-	164	0.04	-	/	/	/	/	-	=	161	0.05	-	/	/	/	/	/	-	=	
S30	Meat scraps	AN1	no	-ME	-LE	-HE	-HE	/	-	159	0.04	-	/	/	/	/	-	=	151	0.04	-	/	/	/	/	/	-	=	
T11	Meat scraps	AN1	yes	+MB	+HB	+HB	+HB	Salmonella spp	+	10862	2.94	+	+MB	+HB	+MB	Salmonella spp	+	=	11509	3.10	+	+MB	+HB	+HB	Salmonella spp	+	=		
T12	Meat scraps	AN1	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	10696	2.89	+	+MB	+HB	+HB	Salmonella spp	+	=	11612	3.13	+	+MB	+MB	+HB	Salmonella spp	+	=		
T13	Meat scraps	AN1	yes	+HB	+HB	+HB	+HB	Salmonella spp	+	10125	2.74	+	+MB	+HB	+HB	Salmonella spp	+	=	10844	2.92	+	+MB	+HB	+HB	Salmonella spp	+	=		
L1	Soy cattle cake	AN2	yes	-LE	-LE	+MB	+MB	Salmonella spp	+	201 216 (a)	0.05 0.06 (a)	-	-ME	-ME	-HE	/	-	FN	492	0.15	-	/	/	/	/	/	-	FN	
L2	Soy cattle cake	AN2	yes	+LB	+LB	+HB	+HB	Salmonella spp	+	11630	3.31	+	+MB	+HB	+HB	Salmonella spp	+	=	11668	3.68	+	+MB	+MB	+MB	Salmonella spp	+	=		
L3	Sunflower cattle cake	AN2	yes	+HB	+HB	+HB	+HB	Salmonella spp	+	12121	3.45	+	+HB	+HB	+HB	Salmonella spp	+	=	11959	3.77	+	+MB	+HB	+HB	Salmonella spp	+	=		
L4	Rapeseed cattle cake	AN2	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	12224	3.48	+	+HC	+HD	+HD	Salmonella spp	+	=	11841	3.74	+	+MC	+MC	+HC	Salmonella spp	+	=		
L5	Sunflower cattle cake	AN2	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	12048	3.43	+	+MB	+HB	+HC	Salmonella spp	+	=	11678	3.68	+	+MB	+MB	+MB	Salmonella spp	+	=		
L6	Sunflower cattle cake	AN2	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	11142	3.17	+	+MB	+HB	+HB	Salmonella spp	+	=	10987	3.47	+	+MB	+HB	+MB	Salmonella spp	+	=		
L7	Sunflower cattle cake	AN2	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	10559	0.03	+	+MD	+HD	+HC	Salmonella spp	+	=	10095	3.18	+	+MC	+MD	+MC	Salmonella spp	+	=		
L8	Sunflower cattle cake	AN2	yes	-ME	-ME	-HE	-HE	/	-	11285	3.21	+	+MC	+HC	+MC	Salmonella spp	+	PS	10820	3.41	+	+MC	+MC	+MC	Salmonella spp	+	PS		
L9	Sunflower cattle cake	AN2	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	11009	3.13	+	+HA	+HB	+HB	Salmonella spp	+	=	10446	3.29	+	+MA	+MA	+MA	Salmonella spp	+	=		
L10	Rapeseed cattle cake	AN2	no	-HE	-ME	-HE	-HE	/	-	212	0.06	-	/	/	/	/	-	=	211	0.06	-	/	/	/	/	/	-	=	
L11	Soy cattle cake	AN2	no	-ME	-LE	-HE	-HE	/	-	199	0.05	-	/	/	/	/	-	=	207	0.06	-	/	/	/	/	/	-	=	
L12	Sunflower cattle cake	AN2	no	-ME	-ME	-HE	-HE	/	-	203	0.05	-	/	/	/	/	-	=	212	0.06	-	/	/	/	/	/	-	=	
L13	Rapeseed cattle cake	AN2	no	-ME	-ME	-HE	-HE	/	-	212	0.06	-	/	/	/	/	-	=	223	0.07	-	/	/	/	/	/	-	=	
L14	Sunflower cattle cake	AN2	no	-HE	-ME	-HE	-HE	/	-	208	0.05	-	/	/	/	/	-	=	216	0.06	-	/	/	/	/	/	-	=	
L15	Sunflower cattle cake	AN2	no	-HE	-HE	-HE	-HE	/	-	200	0.05	-	/	/	/	/	-	=	208	0.06	-	/	/	/	/	/	-	=	
M11	Soy cattle cake	AN2	no	-ME	-ME	-HE	-HE	/	-	212	0.06	-	/	/	/	/	-	=	219	0.06	-	/	/	/	/	/	-	=	
M12	Cattle cake	AN2	no	-ME	-ME	-ME	-ME	/	-	213	0.06	-	/	/	/	/	-	=	210	0.06	-	/	/	/	/	/	-	=	
U1	Meat meal	AN2	no	-ME	Ø	Ø	Ø	/	-	141	0.03	-	/	/	/	/	-	=	137	0.03	-	/	/	/	/	/	-	=	
U2	Poultry dry proteins	AN2	no	-HE	-HE	-HE	-HE	/	-	148	0.03	-	/	/	/	/	-	=	138	0.03	-	/	/	/	/	/	-	=	
U3	Meal	AN2	no	+HB	+HB	+HB	+HB	Salmonella spp	+	9550	2.53	+	+MA	+HA	+HA	Salmonella spp	+	=	11191	3.02	+	+MA	+HA	+HA	Salmonella spp	+	=		
L16	Flour for animals	AN3	no	Ø	Ø	Ø	Ø	/	-	190	0.05	-	/	/	/	/	-	=	198	0.06	-	/	/	/	/	/	-	=	
L17	Extruded food for fish	AN3	no	Ø	Ø	Ø	Ø	/	-	195	0.05	-	/	/	/	/	-	=	210	0.06	-	/	/	/	/	/	-	=	
L18	Soya granules	AN3	no	-ME	Ø	Ø	Ø	/	-	205	0.05	-	/	/	/	/	-	=	211	0.06	-	/	/	/	/	/	-	=	
L19	Dry milk for animals	AN3	no	-HE	-HE	-HE	-ME	/	-	218	0.05	-	/	/	/	/	-	=	223	0.07	-	/	/	/	/	/	-	=	
L20	Biscuit	AN3	no	-HE	-ME	-LE	-LE	/	-	210	0.06	-	/	/	/	/	-	=	220	0.06	-	/	/	/	/	/	-	=	
L21	Extruded food	AN3	no	-ME	-ME	-LE	-LE	/	-	205	0.05	-	/	/	/	/	-	=	217	0.06	-	/	/	/	/	/	-	=	
M1	Flour for animals	AN3	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	10873	3.43	+	+HA	+HA	+HA	Salmonella spp	+	=	10798	3.41	+	+MA	+MA	+MA	Salmonella spp	+	=		
M2	Extruded food for fish	AN3	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	10756	3.39	+	+MA	+MA	+HA	Salmonella spp	+	=	10807	3.41	+	+MA	+MA	+HA	Salmonella spp	+	=		
M3	Soya granules	AN3	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	10768	3.40	+	+HA	+HA	+HA	Salmonella spp	+	=	10681	3.37	+	+MA	+MA	+HA	Salmonella spp	+	=		
M4	Dry milk for animals	AN3	yes	+HB	+HB	+HB	+HB	Salmonella spp	+	10831	3.42	+	+MB	+HB	+HB	Salmonella spp	+	=	10796	3.40	+	+HB	+HB	+HB	Salmonella spp	+	=		
M5	Biscuit	AN3	yes	+MB	+HB	+HB	+HB	Salmonella spp	+	10811	3.41	+	+MA	+MA	+HA	Salmonella spp	+	=	10815	3.41	+	+MB	+HB	+HB	Salmonella spp	+	=		
M6	Extruded food	AN3	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	11351	3.58	+	+MA	+HA	+MB	Salmonella spp	+	=	11473	3.62	+	+MA	+HA	+MA	Salmonella spp	+	=		
M7	Tuna meal	AN3	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	11467	3.62	+	+MA	+HA	+HA	Salmonella spp	+	=	11433	3.61	+	+MA	+HA	+HB	Salmonella spp	+	=		
M8	Tuna meal	AN3	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	11695	3.69	+	+MA	+HA	+HA	Salmonella spp	+	=	11601	3.66	+	+MA	+MA	+HB	Salmonella spp	+	=		
M9	Bran	AN3	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	10077	3.18	+	+MA	+MA	+HA	Salmonella spp	+	=	10528	3.32	+	+MA	+HA	+HA	Salmonella spp	+	=		
M10	Bran	AN3	no	-ME	Ø	Ø	Ø	/	-	207	0.06	-	/	/	/	/	-	=	206	0.06	-	/	/	/	/	/	-	=	
M13	Feed	AN3	no	-ME	-ME	-HE	-HE	/	-	214	0.06	-	/	/	/	/	-	=	213	0.06	-	/	/	/	/	/	-	=	
M14	Feed	AN3	no	-LE	Ø	Ø	Ø	/	-	208	0.06	-	/	/	/	/	-	=	210	0.06	-	/	/	/	/	/	-	=	
M15	Dry milk for animals	AN3	no	-ME	-HE	-HE	-HE	/	-	218	0.06	-	/	/	/	/	-	=	213	0.06	-	/	/	/	/	/	-	=	
M16	Extruded food	AN3	no	-LE	Ø	Ø	Ø	/	-	207	0.06	-	/	/	/	/	-	=	204	0.06	-	/	/	/	/	/	-	=	
M17	Biscuits for cat	AN3	no	Ø	Ø	Ø	Ø	/	-	206	0.06	-	/	/	/	/	-	=	213	0.06	-	/	/	/	/	/	-	=	
Q4	Biscuits for cat	AN3	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	9515	2.41	+		+MA	+MA	Salmonella spp	+	=	10823	2.75	+		+MA	+MA	Salmonella spp	+	=		
Q5	Granules	AN3	yes	+MA	+MA	+MA	+MA	Salmonella spp	+	9627	2.44	+		+MA	+MA	Salmonella spp	+	=	11553	2.93	+		+HA	+HA	Salmonella spp	+	=		

Code	Sample	Cat.	Artif.	Reference method ISO 6579 #				Alternative method VIDAS Easy Salmonella (with SX2 broth)								Comparison	Alternative method VIDAS Easy Salmonella (after 72 hr storage of SX2 broth at 2 - 8°C)								Comparison		
				RVS		MKTn		Identification	Result	RFV	TV	Test result	Confirmations				Identification	Result	RFV	VT	Test result	Confirmations				Identification	Result
				XLD	BGAM	XLD	BGAM						XLT4	XLD	SMID2							XLT4	XLD	SMID2			
K1	Puddle	EN1	yes	∅	∅	∅	∅	/	-	203	0.05	-	/	/	/	/	-	=	200	0.05	-	/	/	/	/	-	=
K2	Puddle	EN1	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	11825	3.36	+	+HA	+HA	+HA	Salmonella spp	+	=	12091	3.44	+	+MA	+HA	+MA	Salmonella spp	+	=
K3	Ice water	EN1	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	12036	3.42	+	+MA	+HA	+HA	Salmonella spp	+	=	12170	3.46	+	+MA	+MA	+MA	Salmonella spp	+	=
K4	Stagnant water	EN1	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	12130	3.15	+	+MA	+HA	+HA	Salmonella spp	+	=	12155	3.46	+	+MA	+MA	+MA	Salmonella spp	+	=
K5	Process water	EN1	yes	+MA	+HA	+HA	+HA	Salmonella spp	+	11200	3.19	+	+MA	+MA	+MA	Salmonella spp	+	=	11232	3.20	+	+MA	+MA	+MA	Salmonella spp	+	=
K6	Process water	EN1	yes	∅	∅	∅	∅	/	-	205	0.05	-	/	/	/	/	-	=	203	0.05	-	/	/	/	/	-	=
K7	Process water	EN1	yes	∅	∅	∅	∅	/	-	204	0.05	-	/	/	/	/	-	=	197	0.05	-	/	/	/	/	-	=
K8	Process water	EN1	yes	∅	∅	∅	∅	/	-	200	0.05	-	/	/	/	/	-	=	198	0.05	-	/	/	/	/	-	=
K9	Process water	EN1	yes	∅	∅	∅	∅	/	-	197	0.05	-	/	/	/	/	-	=	196	0.05	-	/	/	/	/	-	=
K10	Process water	EN1	no	∅	∅	∅	∅	/	-	202	0.05	-	/	/	/	/	-	=	191	0.05	-	/	/	/	/	-	=
K11	Puddle	EN1	no	-ME	∅	∅	∅	/	-	201	0.05	-	/	/	/	/	-	=	196	0.05	-	/	/	/	/	-	=
K12	Stagnant water	EN1	no	∅	∅	∅	∅	/	-	197	0.05	-	/	/	/	/	-	=	195	0.05	-	/	/	/	/	-	=
K13	Ice water	EN1	no	∅	∅	∅	∅	/	-	200	0.05	-	/	/	/	/	-	=	199	0.05	-	/	/	/	/	-	=
K14	Process water	EN1	no	∅	∅	∅	∅	/	-	203	0.05	-	/	/	/	/	-	=	202	0.05	-	/	/	/	/	-	=
K15	Process water	EN1	no	∅	∅	∅	∅	/	-	206	0.05	-	/	/	/	/	-	=	194	0.05	-	/	/	/	/	-	=
M18	Process water	EN1	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	11649	3.67	+	+HA	+HA	+HA	Salmonella spp	+	=	11585	3.65	+	+MA	+MA	+MA	Salmonella spp	+	=
M19	Process water	EN1	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	11501	3.63	+	+HA	+HA	+HA	Salmonella spp	+	=	11440	3.61	+	+MA	+HA	+HA	Salmonella spp	+	=
M20	Process water	EN1	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	11721	3.70	+	+MA	+MA	+MA	Salmonella spp	+	=	11545	3.64	+	+MA	+MA	+MA	Salmonella spp	+	=
P1	Process water	EN1	no	∅	∅	∅	∅	/	-	144	0.03	-	/	/	/	/	-	=	73	0.01	/	/	/	/	/	-	=
P2	Process water	EN1	no	∅	∅	∅	∅	/	-	144	0.03	-	/	/	/	/	-	=	69	0.01	/	/	/	/	/	-	=
Q10	Water from network	EN1	yes	+LA	+MA	+MA	+HA	Salmonella spp	+	10893	2.76	+		+MA	+MA	Salmonella spp	+	=	11458	2.91	+		+HA	+MA	Salmonella spp	+	=
Q11	Water from network	EN1	yes	+LA	+LA	+MA	+HA	Salmonella spp	+	11050	2.80	+		+MA	+MA	Salmonella spp	+	=	11752	2.98	+		+HA	+HA	Salmonella spp	+	=
Q12	Process water	EN1	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	10214	2.84	+		+MA	+MA	Salmonella spp	+	=	10645	2.70	+		+HA	+HA	Salmonella spp	+	=
R4	Ice water	EN1	yes	+MA	+MA	+HA	+HA	Salmonella spp	+	11801	3.16	+	+MA	+MA	+HA	Salmonella spp	+	=	11956	3.23	+	+MA	+HA	+HA	Salmonella spp	+	=
R5	Ice water	EN1	yes	+HA	+MA	+HA	+HA	Salmonella spp	+	11897	3.18	+	+MA	+HA	+HA	Salmonella spp	+	=	12203	3.30	+	+HA	+HA	+MA	Salmonella spp	+	=
R6	Process water	EN1	yes	+HA	+HA	+HA	+HA	Salmonella spp	+	11963	3.2	+	+HA	+HA	+HA	Salmonella spp	+	=	12391	3.35	+	+HA	+HA	+MA	Salmonella spp	+	=
S18	Vegetables wash water	EN1	no	-ME	-ME	-HE	-HE	/	-	169	0.04	-	/	/	/	/	-	=	162	0.04	-	/	/	/	/	-	=
P14	Scrap surface	EN2	no	-HE	-ME	-ME	-LE	/	-	133	0.03	-	/	/	/	/	-	=	85	0.02	/	/	/	/	/	-	=
P15	Stainless steel table surface	EN2	no	-ME	∅	-ME	∅	/	-	138	0.03	-	/	/	/	/	-	=	88	0.02	/	/	/	/	/	-	=
P16	Surface weighing workstation	EN2	no	-LE	∅	∅	∅	/	-	135	0.03	-	/	/	/	/	-	=	73	0.01	/	/	/	/	/	-	=
P17	Surface cheese production booth	EN2	no	+HB	+MA	+HB	+HB	Salmonella spp	+	9741	2.59	+	+HA	+HA	+MB	Salmonella spp	+	=	10045	2.74	+	+HA	+HA	+MB	Salmonella spp	+	=
Q15	Stainless steel table surface in scrap room	EN2	yes	+MA	+MA	+HA	+MA	Salmonella spp	+	10455	2.65	+		+HA	+MA	Salmonella spp	+	=	10258	2.60	+		+HB	+HB	Salmonella spp	+	=
R7	Stainless steel table surface	EN2	no	+HB	+HC	+HB	+HC	Salmonella spp	+	9205	2.46	+	+MB	+HB	+HB	Salmonella spp	+	=	9633	2.60	+	+MB	+HB	+HB	Salmonella spp	+	=
R8	Cutting table surface	EN2	no	+MB	+HC	+HB	+HC	Salmonella spp	+	9445	2.53	+	+MB	+HB	+HB	Salmonella spp	+	=	9608	2.60	+	+MB	+HB	+HB	Salmonella spp	+	=
R9	Surface Delicatessen retail outlet	EN2	yes	+MB	+MB	+HB	+HB	Salmonella spp	+	9514	2.54	+	+HA	+HA	+HA	Salmonella spp	+	=	9585	2.59	+	+HA	+HA	+HA	Salmonella spp	+	=
R11	Surface Poultry cutting table	EN2	yes	+MB	+MB	+HB	+HD	Salmonella spp	+	9674	2.59	+	+HB	+HB	+HB	Salmonella spp	+	=	10123	2.74	+	+MB	+MB	+MB	Salmonella spp	+	=
R12	Surface Fish cutting table	EN2	yes	+MB	+HB	+HB	+HC	Salmonella spp	+	9863	2.64	+	+MB	+HB	+HB	Salmonella spp	+	=	10060	2.72	+	+MB	+HB	+HB	Salmonella spp	+	=
R13	Surface table	EN2	yes	+MC	+MD	+HD	+HD	Salmonella spp	+	10052	2.69	+	+MC	+HC	+HC	Salmonella spp	+	=	10138	2.74	+	+MB	+HC	+HC	Salmonella spp	+	=
R14	Surface table	EN2	no	-ME	-LE	-HE	-LE	/	-	141	0.03	-	/	/	/	/	-	=	144	0.03	-	/	/	/	/	-	=
R15	Surface table	EN2	no	-HE	-LE	-HE	-LE	/	-	142	0.03	-	/	/	/	/	-	=	149	0.04	-	/	/	/	/	-	=
R16	Cart of weighing workstation	EN2	no	+HE	-ME	-HE	-HE	/	-	149	0.03	-	/	/	/	/	-	=	153	0.04	-	/	/	/	/	-	=
R17	Surface weighing hood	EN2	no	∅	∅	∅	∅	/	-	134	0.03	-	/	/	/	/	-	=	140	0.03	-	/	/	/	/	-	=
R19	Surface Fish cutting table	EN2	no	-ME	-LE	-HE	-HE	/	-	139	0.03	-	/	/	/	/	-	=	142	0.03	-	/	/	/	/	-	=
S16	Surface Poultry cutting table	EN2	no	-ME	-ME	-HE	-HE	/	-	161	0.04	-	/	/	/	/	-	=	161	0.04	-	/	/	/	/	-	=
T19	Surface Delicatessen retail outlet	EN2	no	-LE	∅	∅	∅	/	-	131	0.03	-	/	/	/	/	-	=	116	0.03	-	/	/	/	/	-	=
T20	Surface Delicatessen retail outlet	EN2	no	∅	∅	∅	∅	/	-	131	0.03	-	/	/	/	/	-	=	120	0.03	-	/	/	/	/	-	=
P6	Blood on poultry cutting table	EN3	no	+MB	+MB	+HB	+HB	Salmonella spp	+	11992	3.20	+	+MB	+HB	+HB	Salmonella spp	+	=	12149	3.31	+	+MB	+HB	+HB	Salmonella spp	+	=
P8	Pork bone sawdust	EN3	no	-ME	-LE	-HE	-HE	/	-	142	0.03	-	/	/	/	/	-	=	72	0.01	/	/	/	/	/	-	=
P9	Pork bone sawdust	EN3	no	-HE	-LE	-HE	-ME	/	-	145	0.03	-	/	/	/	/	-	=	68	0.01	/	/	/	/	/	-	=
Q2	Scraps from bones	EN3	yes	+LB	+LB	+MB	+HC	Salmonella spp	+	11433	2.9	+		+MB	+MB	Salmonella spp	+	=	10825	2.75	+		+MB	+HB	Salmonella spp	+	=
Q13	Scraps from meat cutting table	EN3	yes	+MB	+MB	+HA	+HB	Salmonella spp	+	10725	2.72	+	+LA	+MB	+MB	Salmonella spp	+	=	9916	2.51	+		+HB	+HB	Salmonella spp	+	=
Q14	Meat scraps from dirty container	EN3	yes	+MB	+MB	+MB	+HB	Salmonella spp	+	10523	2.67	+		+MB	+MB	Salmonella spp	+	=	10228	2.59	+		+HB	+HB	Salmonella spp	+	=
R10	Scraps from vegetables washing line	EN3	yes	+MB	+MD	+HC	-HE	Salmonella spp	+	9677	2.59	+	+MB	+HB	+HB	Salmonella spp	+	=	9829	2.66	+	+MB	+HC	+MB	Salmonella spp	+	=
R18	Scraps from vegetables washing line	EN3	no	+MB	+MB	+HC	+HC	/	+	9935	2.66	+	+MB	+HB	+HB	Salmonella spp	+	=	10309	2.79	+	+MB	+HB	+HB	Salmonella spp	+	=
S17	Scraps from vegetables	EN3	no	-ME	-ME	-HE	-HE	/	-	173	0.04	-	/	/	/	/	-	=	169	0.04	-	/	/	/	/	-	=
T14	Scraps from cheese production booth	EN3	no	-ME	-ME	-HE	-HE	/	-	143	0.03	-	/	/	/	/	-	=	129	0.03	-	/	/				

APPENDIX D:

INCLUSIVITY / EXCLUSIVITY

	Strain	Origin	Numeration of BPW (UFC/ 225 mL) before incubation	Alternative method				
				VIDAS SLM Test			Streaking on	
				RFV	Test value	Result	XLD	SMID2
S123	<i>Salmonella</i> Agona	Milk powder	22,0	10743	2,89	+	+HA	+MA
S2	<i>Salmonella</i> Amsterdam	Vegetable	15,0	10571	2,68	+	+MA	+MA
S86	<i>Salmonella</i> Anatum	Chocolate	7,5	10128	2,57	+	+MA	+MA
S69	<i>Salmonella arizonae</i> III a 48:z4:z23	Turkey battery farming	34,0	10253	2,76	+	+HA	+HA
S68	<i>Salmonella arizonae</i> III b 38 r:z	Turkey battery farming	10,0	8239	2,09	+	+MA	+HA
S75	<i>Salmonella arizonae</i> III b 61:i:z53	Chicken leg	5,9	8819	2,24	+	+MA	+HA
S70	<i>Salmonella arizonae</i> III b 61:k:1,5,7	Lamb brain	5,1	11795	2,99	+	+MA	+MA
S79	<i>Salmonella arizonae</i> III b 61:z:1,5	Lamb tongue	7,5	11657	2,96	+	+MA	+MA
S87	<i>Salmonella</i> Blockley	Basil	10,0	10289	2,61	+	+MA	+MA
S4	<i>Salmonella</i> Brandenburg	Heifer liver	11,5	11309	2,87	+	+MA	+MA
S5	<i>Salmonella</i> Brandenburg	Pork liver	7,8	11733	2,98	+	+MA	+MA
S6	<i>Salmonella</i> Brandenburg	Kangaroo meat	15,0	11682	2,96	+	+LA	+MA
S8	<i>Salmonella</i> Bredeney	Pig offal	13,0	11943	3,03	+	+MA	+MA
S103	<i>Salmonella</i> Cerro	Cream bun	3,2	10055	2,55	+	+MA	+HA
S10	<i>Salmonella</i> Derby	Horse meat	12,0	11383	2,89	+	+MA	+MA
S11	<i>Salmonella</i> Derby	Pork liver	8,0	9452	2,40	+	+MA	+MA
S122	<i>Salmonella</i> Enteritidis	Liquid egg	8,0	9722	2,63	+	+MA	+MA
S14	<i>Salmonella</i> Enteritidis	Pastry	18,0	9729	2,47	+	+MA	+MA
S38	<i>Salmonella</i> Enteritidis	Egg product	15,0	9435	2,39	+	+HA	+MA
S43	<i>Salmonella</i> Enteritidis	Egg product	15,0	9731	2,47	+	+HA	+MA
S139	<i>Salmonella</i> Gallinarum	Collection	3,0	10187	2,75	+	+MA(H2S-)	+MA
S15	<i>Salmonella</i> Hadar	Chicken meat	10,0	10766	2,73	+	+MA	+MA
S66	<i>Salmonella</i> Havana	Poultry battery farming	6,5	9913	2,51	+	+HA	+MA
S50	<i>Salmonella</i> Heidelberg	Poultry meat	8,3	11172	2,83	+	+MA	+MA
S65	<i>Salmonella</i> immobile	Meat product	23,0	8852	2,38	+	+HA	+MA
S45	<i>Salmonella</i> Indiana	Brie cheese	8,5	10780	2,73	+	+MA	+MA
S19	<i>Salmonella</i> Infantis	Chicken meat	13,0	10472	2,66	+	+MA	+MA
S80	<i>Salmonella</i> Kedougou	Tuna fish	7,3	11283	2,86	+	+MA	+MA
S81	<i>Salmonella</i> Kedougou	Animal feed	12,0	9851	2,50	+	+LA	+MA
S85	<i>Salmonella</i> Liverpool	Animal feed	20,0	10900	2,95	+	+MA	+MA
S67	<i>Salmonella</i> Llandoff	Animal feed	8,9	8859	2,25	+	+MA	+MA
S21	<i>Salmonella</i> Mbandaka	Veal heart	6,6	10582	2,68	+	+MA	+MA
S22	<i>Salmonella</i> Michigan	Horse meat	5,6	10974	2,78	+	+MA	+MA
S23	<i>Salmonella</i> Montevideo	Poultry meat	5,6	9408	2,39	+	+MA	+MA
S25	<i>Salmonella</i> Newport	Poultry meat	13,0	11407	3,08	+	+MA	+MA
S90	<i>Salmonella</i> Orianenburg	Animal feed	23,0	10288	2,77	+	+HA	+HA
S99	<i>Salmonella</i> Paratyphi A	Collection	15,0	6330	1,70	+	+MA(H2S-)	+MA
S100	<i>Salmonella</i> Paratyphi B	Collection	13,0	11044	2,98	+	+HA	+HA
S101	<i>Salmonella</i> Paratyphi C	Collection	16,0	11017	2,97	+	+LA	+LA
S137	<i>Salmonella</i> Pullorum	ATCC 199445	11,0	10576	2,86	+	+MA	+MA
S13	<i>Salmonella</i> Saintpaul	Meat product	7,0	11102	3,00	+	+MA	+MA
S59	<i>Salmonella</i> Sandiego	Dry herbs	5,0	10151	2,74	+	+MA	+MA
S71	<i>Salmonella</i> Senftenberg	Fish	5,0	9767	2,64	+	+MA(H2S-)	+MA
S84	<i>Salmonella</i> Senftenberg	Fishmeal	12,0	9994	2,70	+	+MA(H2S-)	+MA
S136	<i>Salmonella</i> Typhi Typhi	Collection	12,0	8699	2,34	+	+HA(H2S-)	+HA
S26	<i>Salmonella</i> Typhimurium	Pork liver	5,0	11946	3,23	+	+MA	+MA
S30	<i>Salmonella</i> Typhimurium	Egg product	8,0	11782	3,19	+	+MA	+MA
S54	<i>Salmonella</i> Typhimurium	Milk	7,0	12384	3,35	+	+MA	+MA
S53	<i>Salmonella</i> Umbilo	Water	6,0	12071	3,26	+	+MA	+MA
S31	<i>Salmonella</i> Virchow	Cockle	9,1	10367	2,63	+	+HA	+MA
S83	<i>Salmonella</i> Westhampton	Animal feed	10,0	9887	2,67	+	+MA	+MA

Exclusivity

Strain	Origin	Numeration of BPW (UFC/mL) before test performing	Alternative method VIDAS Easy Salmonella			Reference method				
			RFV	Valeur de test	Résultat	Streaking of RVS broth on		Streaking of MKTTn broth on		
						XLD	SMID2	XLD	SMID2	
CIT30	<i>Citrobacter diversus</i>	Animal feed	1,8E+06	11150	3,27	+	-	-	-	-
			1,4E+06	10376	3,04	+	-	-	-	-
EN52	<i>Citrobacter diversus</i>	Dry herbs	1,8E+06	11427	3,35	+	-	-	-	-
CIT24	<i>Citrobacter freundii</i>	Meat product	1,0E+06	278	0,08	-	-	-	-	-
CIT23	<i>Citrobacter freundii</i>	Vegetables	1,0E+06	2269	0,66	+	-	-	-	-
			2,3E+05	292	0,08	-	-	-	-	-
CIT26	<i>Citrobacter freundii</i>	Fish	1,0E+06	262	0,07	-	-	-	-	-
CIT27	<i>Citrobacter freundii</i>	Milk	1,4E+06	281	0,08	-	-	-	-	-
ENT51	<i>Enterobacter cloacae</i>	Dairy product	4,0E+05	271	0,07	-	-	-	-	-
ENT59	<i>Enterobacter sakazakii</i>	Pastry	1,8E+06	274	0,08	-	-	-	-	-
EC17	<i>Escherichia coli</i>	Pork kidney	1,4E+06	254	0,07	-	-	-	-	-
EC19	<i>Escherichia coli</i>	Red cabbage	7,5E+05	316	0,09	-	-	-	-	-
EC15	<i>Escherichia coli</i>	Pork caul	1,9E+06	271	0,07	-	-	-	-	-
HA31	<i>Hafnia alvei</i>	Minced meay	1,9E+06	246	0,06	-	-	-	-	-
HA32	<i>Hafnia alvei</i>	Raw milk	1,8E+06	273	0,07	-	-	-	-	-
EN71	<i>Klebsiella oxytoca</i>	Milk	6,6E+05	270	0,07	-	-	-	-	-
KL77	<i>Klebsiella pneumoniae</i>	Milk powder	1,1E+06	278	0,08	-	-	-	-	-
EN44	<i>Proteus mirabilis</i>	Poultry liver	1,5E+06	246	0,06	-	-	-	-	-
PS30	<i>Pseudomonas aeruginosa</i>	Red mullet filet	1,4E+05	290	0,07	-	-	-	-	-
PS33	<i>Pseudomonas fluorescens</i>	Minced meat	9,4E+04	288	0,08	-	-	-	-	-
EN49	<i>Serratia marcescens</i>	Raw milk	9,3E+05	270	0,07	-	-	-	-	-
EN73	<i>Shigella sonnei</i>	Meat product	7,1E+05	393	0,10	-	-	-	-	-
EN72	<i>Shigella flexneri</i>	Collection	1,2E+06	353	0,09	-	-	-	-	-
BA1	<i>Bacillus cereus</i>	Eggproduct	6,2E+04	168	0,04	-	-	-	-	-
ST1	<i>Staphylococcus aureus</i>	Collection	3,5E+05	178	0,05	-	-	-	-	-
ST20	<i>Staphylococcus epidermidis</i>	Collection ATCC 12228	2,0E+05	293	0,08	-	-	-	-	-
LE1	<i>Rhodotorula rubra</i>	Pastry	3,7E+05	300	0,08	-	-	-	-	-
LE5	<i>Saccharomyces cerevisiae</i>	Coffee extract	3,5E+05	304	0,08	-	-	-	-	-
LE3	<i>Candida albicans</i>	Pastry	3,5E+04	374	0,10	-	-	-	-	-
BA16	<i>Bacillus licheniformis</i>	Egg custard	1,2E+05	228	0,06	-	-	-	-	-
17	<i>Erwinia spp</i>	Meat product	6,2E+04	261	0,07	-	-	-	-	-
20	<i>Arthrobacter nicotianae</i>	Collection	3,9E+05	294	0,08	-	-	-	-	-

complete alternative method (BPW + SX2)

CIT30	<i>Citrobacter diversus</i>	Animal feed	8,0E+07	10596	2,75	+	-	-	-	-
EN52	<i>Citrobacter diversus</i>	Dry herbs	1,7E+08	11536	2,99	+	-	-	-	-
CIT23	<i>Citrobacter freundii</i>	Vegetables	5,6E+07	133	0,03	-	-	-	-	-

APPENDIX E:
INTERLABORATORY STUDY
-
LIST AND DETAILED RESULTS OF
PARTICIPANT LABORATORIES

List of participating laboratories

Name of Laboratory	Adress	Country
Roquefort société des Caves	2, rue François Galtier - 12250 ROQUEFORT S/ SOULZON	France
Société 3A	183, av. des Etats-Unis - BP 2134 - 31016 TOULOUSE Cédex	France
LDV 55	Pôle Agroalimentaire - Chemin des Romains - BP 516 - 55012 BAR LE DUC Cédex	France
IDAC	Route de Gachet - BP 80603 - 44306 NANTES Cédex 03	France
LDV 40	1, rue Marcel David - BP 219 - 40004 MONT DE MARSAN Cédex	France
LDA 01	Santé animale - Chemin Miche - 01000 BOURG EN BRESSE & Plateforme ALIMENTEC - Rue Henri de Boissieu - 01060 Bourg-en-Bresse	France
LDV 31	76, Chemin Boudou - 31140 LAUNAGUET	France
LIDAL	22, rue du Pré Fornet - 74602 SEYNOD	France
LDV 10	Chemin des Champs de la Loge - BP 216 -10006 TROYES Cédex	France
AGROQUAL	8, Av. du Pays de Caen - Cité Normandial -14460 COLOMBELLES	France
CTSCCV	7, Av. du Gal de Gaulle - 94704 MAISONS ALFORT Cédex	France
URIANE (Union Régionale Interprof. D'Analyses du Nord-Est)	148, Av. du Gal de Gaulle - BP 15 - 02260 LA CAPELLE	France
NORMIVAL	Plaine de la Gare - 76810 LUNERAY	France
NESTLE GRAND FROID	ZI N°2 - Rue Charles Tellier - 60000 BEAUVAIS	France
Coopérative Laitière de Ploudaniel	ZI Traon Bian - 29260 LESNEVEN	France

Laboratory A

Code sample	Reference method ISO 6579					Comparison / expected results	Alternative method VIDAS Easy Salmonella					Comparison / expected results	
	RVS		MKTn		Result		Test		Test result	Confirmation SMID 2	Result		
	XLD	SM ID2	XLD	SM ID2			RFV	TV					
1	+	+	+	+	+	=	11460	3,10	+	+	+	=	
2	+	+	+	+	+	=	11530	3,12	+	+	+	=	
3	-	-	-	-	-	=	133	0,03	-	/	-	=	
4	-	-	-	-	-	=	131	0,03	-	/	-	=	
5	+	+	+	+	+	=	11124	3,01	+	+	+	=	
6	+	+	+	+	+	=	11217	3,03	+	+	+	=	
7	+	+	+	+	+	=	11021	2,98	+	+	+	=	
8	+	+	+	+	+	=	11047	2,92	+	+	+	=	
9	-	-	-	-	-	=	121	0,03	-	/	-	=	
10	-	-	-	-	-	=	123	0,03	-	/	-	=	
11	+	+	+	+	+	=	11979	3,24	+	+	+	=	
12	+	+	+	+	+	=	11592	3,13	+	+	+	=	
13	+	+	+	+	+	=	11768	3,18	+	+	+	=	
14	+	+	+	+	+	=	11423	3,09	+	+	+	=	
15	-	-	-	-	-	=	124	0,03	-	/	-	=	
16	-	-	-	-	-	=	131	0,03	-	/	-	=	
17	+	+	+	+	+	=	12488	3,37	+	+	+	=	
18	+	+	+	+	+	=	12533	3,39	+	+	+	=	
19	+	+	+	+	+	=	12049	3,25	+	+	+	=	
20	+	+	+	+	+	=	11870	3,21	+	+	+	=	
21	-	-	-	-	-	=	123	0,03	-	/	-	=	
22	-	-	-	-	-	=	119	0,03	-	/	-	=	
23	+	+	+	+	+	=	12780	3,45	+	+	+	=	
24	+	+	+	+	+	=	12566	3,40	+	+	+	=	
Total flora of milk (UFC/ml):		1											

Laboratory B

Code sample	Reference method ISO 6579					Comparison / expected results	Alternative method VIDAS Easy Salmonella					Comparison / expected results	
	RVS		MKTn		Result		Test		Test result	Confirmation SMID 2	Result		
	XLD	SM ID2	XLD	SM ID2			RFV	TV					
1	+	+	+	+	+	=	8789	2,51	+	+	+	=	
2	+	+	+	+	+	=	9000	2,57	+	+	+	=	
3	-	-	-	-	-	=	121	0,03	-	-	-	=	
4	-	-	+(8)	+(2)	+	FP	127	0,03	-	-	-	=	
5	+	+	+	+	+	=	9085	2,59	+	+	+	=	
6	+	+	+	+	+	=	9013	2,57	+	+	+	=	
7	+	+	+	+	+	=	8717	2,49	+	+	+	=	
8	+	+	+	+	+	=	9190	2,62	+	+	+	=	
9	-	-	-	-	-	=	132	0,04	-	-	-	=	
10	-	-	-	-	-	=	141	0,04	-	-	-	=	
11	+	+	+	+	+	=	8815	2,52	+	+	+	=	
12	+	+	+	+	+	=	9027	2,58	+	+	+	=	
13	+	+	+	+	+	=	8645	2,47	+	+	+	=	
14	+	+	+	+	+	=	8770	2,50	+	+	+	=	
15	-	-	+(2)	+(1)	+	FP	135	0,03	-	-	-	=	
16	-	-	-	-	-	=	113	0,03	-	-	-	=	
17	+	+	+	+	+	=	9108	2,60	+	+	+	=	
18	+	+	+	+	+	=	9091	2,60	+	+	+	=	
19	+	+	+	+	+	=	9005	2,57	+	+	+	=	
20	+	+	+	+	+	=	8764	2,50	+	+	+	=	
21	-	-	-	-	-	=	120	0,03	-	-	-	=	
22	-	-	-	-	-	=	115	0,03	-	-	-	=	
23	+	+	+	+	+	=	8985	2,57	+	+	+	=	
24	+	+	+	+	+	=	8910	2,54	+	+	+	=	
Total flora of milk (UFC/ml):		10											

Laboratory C

Code sample	Reference method ISO 6579					Comparison / expected results	Alternative method VIDAS Easy Salmonella					Comparison / expected results	
	RVS		MKTn		Result		Test		Test result	Confirmation SMID 2 & XLT4	Result		
	XLD	XLT4	XLD	XLT4			RFV	TV					
1	-	-	-	-	-	FN	134	0,03	-	-	-	FN	
2	+	+	+	+	+	=	10858	2,83	+	+	+	=	
3	-	-	-	-	-	=	135	0,03	-	-	-	=	
4	-	-	-	-	-	=	133	0,03	-	-	-	=	
5	+	+	+	+	+	=	11732	3,06	+	+	+	=	
6	+	+	+	+	+	=	11512	3,00	+	+	+	=	
7	+	+	+	+	+	=	11049	2,88	+	+	+	=	
8	-	-	-	-	-	FN	139	0,03	-	-	-	FN	
9	-	-	-	-	-	=	136	0,03	-	-	-	=	
10	-	-	-	-	-	=	132	0,03	-	-	-	=	
11	+	+	+	+	+	=	11497	3,00	+	+	+	=	
12	+	+	+	+	+	=	11498	3,00	+	+	+	=	
13	+	+	+	+	+	=	12635	3,30	+	+	+	=	
14	+	+	+	+	+	=	12501	3,26	+	+	+	=	
15	-	-	-	-	-	=	138	0,03	-	-	-	=	
16	-	-	-	-	-	=	131	0,03	-	-	-	=	
17	+	+	+	+	+	=	11778	3,07	+	+	+	=	
18	+	+	+	+	+	=	12448	3,25	+	+	+	=	
19	+	+	+	+	+	=	12586	3,23	+	+	+	=	
20	+	+	+	+	+	=	11753	3,07	+	+	+	=	
21	-	-	-	-	-	=	132	0,03	-	-	-	=	
22	-	-	-	-	-	=	137	0,03	-	-	-	=	
23	+	+	+	+	+	=	12108	3,16	+	+	+	=	
24	+	+	+	+	+	=	12318	3,21	+	+	+	=	
Total flora of milk (UFC/ml):		<1											

Laboratory D

Code sample	Reference method ISO 6579					Comparison / expected results	Alternative method VIDAS Easy Salmonella					Comparison / expected results
	RVS		MKTn		Result		Test		Test result	Confirmation SM ID2	Result	
	XLD	SM ID2	XLD	SM ID2			RFV	TV				
1	+	+	+	+	+	=	10291	2,84	+	+	+	=
2	+	+	+	+	+	=	10274	2,84	+	+	+	=
3	-	-	-	-	-	=	128	0,03	-	/	-	=
4	-	-	-	-	-	=	110	0,03	-	/	-	=
5	+	+	+	+	+	=	11144	3,08	+	+	+	=
6	+	+	+	+	+	=	11365	3,14	+	+	+	=
7	+	+	+	+	+	=	10674	2,95	+	+	+	=
8	+	+	+	+	+	=	10645	2,94	+	+	+	=
9	-	-	-	-	-	=	127	0,03	-	/	-	=
10	-	-	-	-	-	=	124	0,03	-	/	-	=
11	+	+	+	+	+	=	11366	3,14	+	+	+	=
12	+	+	+	+	+	=	11374	3,14	+	+	+	=
13	+	+	+	+	+	=	10676	2,95	+	+	+	=
14	+	+	+	+	+	=	11388	3,15	+	+	+	=
15	-	-	-	-	-	=	124	0,03	-	/	-	=
16	-	-	-	-	-	=	126	0,03	-	/	-	=
17	+	+	+	+	+	=	11918	3,29	+	+	+	=
18	+	+	+	+	+	=	12026	3,32	+	+	+	=
19	+	+	+	+	+	=	11200	3,09	+	+	+	=
20	-	-	-	-	-	FN	126	0,03	-	/	-	FN
21	-	-	-	-	-	=	128	0,03	-	/	-	=
22	-	-	-	-	-	=	127	0,03	-	/	-	=
23	+	+	+	+	+	=	11340	3,13	+	+	+	=
24	+	+	+	+	+	=	11483	3,17	+	+	+	=
Total flora of milk (UFC/ml):					2							

Laboratory E

Code sample	Reference method ISO 6579					Comparison / expected results	Alternative method VIDAS Easy Salmonella					Comparison / expected results
	RVS		MKTn		Result		Test		Test result	Confirmation SM ID2 & XLD	Result	
	XLD	SM ID2	XLD	SM ID2			RFV	TV				
1	+	+	+	+	+	=	10100	2,95	+	+	+	=
2	+	+	+	+	+	=	10446	3,05	+	+	+	=
3	-	-	-	-	-	=	121	0,03	-	/	-	=
4	-	-	-	-	-	=	121	0,03	-	/	-	=
5	+	+	+	+	+	=	10771	3,15	+	+	+	=
6	+	+	+	+	+	=	10853	3,17	+	+	+	=
7	+	+	+	+	+	=	10458	3,05	+	+	+	=
8	+	+	+	+	+	=	10224	2,99	+	+	+	=
9	-	-	-	-	-	=	128	0,03	-	/	-	=
10	-	-	-	-	-	=	119	0,03	-	/	-	=
11	+	+	+	+	+	=	10877	3,18	+	+	+	=
12	+	+	+	+	+	=	10859	3,17	+	+	+	=
13	+	+	+	+	+	=	10503	3,07	+	+	+	=
14	+	+	+	+	+	=	10622	3,10	+	+	+	=
15	-	-	-	-	-	=	126	0,03	-	/	-	=
16	-	-	-	-	-	=	124	0,03	-	/	-	=
17	+	+	+	+	+	=	10850	3,17	+	+	+	=
18	+	+	+	+	+	=	11114	3,25	+	+	+	=
19	+	+	+	+	+	=	11226	3,28	+	+	+	=
20	+	+	+	+	+	=	11280	3,29	+	+	+	=
21	-	-	-	-	-	=	126	0,03	-	/	-	=
22	-	-	-	-	-	=	128	0,03	-	/	-	=
23	+	+	+	+	+	=	12248	3,58	+	+	+	=
24	+	+	+	+	+	=	12304	3,59	+	+	+	=
Total flora of milk (UFC/ml):					3							

Laboratory F

Code sample	Reference method ISO 6579					Comparison / expected results	Alternative method VIDAS Easy Salmonella					Comparison / expected results	
	RVS		MKTn		Result		Test		Test result	Confirmation SM ID2 & XLD	Result		
	XLD	SM ID2	XLD	SM ID2			RFV	TV					
1	+	+	+	+	+	=	10250	2,88	+	+	+	=	
2	+	+	+	+	+	=	10297	2,89	+	+	+	=	
3	-	-	-	-	-	=	123	0,03	-	/	-	=	
4	-	-	-	-	-	=	122	0,03	-	/	-	=	
5	+	+	+	+	+	=		3,15	+	+	+	=	
6	+	+	+	+	+	=		3,17	+	+	+	=	
7	+	+	+	+	+	=	10433	2,93	+	+	+	=	
8	+	+	+	+	+	=	11012	3,10	+	+	+	=	
9	-	-	-	-	-	=	127	0,03	-	/	-	=	
	-	-	-	-	-	=	9961	2,80	+	+	+	FP	
10	-	-	-	-	-	=	118 124 133	125 117 127	0,03	-	-	-	=
11	+	+	+	+	+	=		3,18	+	+	+	=	
12	+	+	+	+	+	=		3,17	+	+	+	=	
13	+	+	+	+	+	=		3,07	+	+	+	=	
14	+	+	+	+	+	=		3,10	+	+	+	=	
15	-	-	-	-	-	=		0,03	-	/	-	=	
16	-	-	-	-	-	=		0,03	-	/	-	=	
17	+	+	+	+	+	=		3,17	+	+	+	=	
18	+	+	+	+	+	=		3,25	+	+	+	=	
19	+	+	+	+	+	=		3,28	+	+	+	=	
20	+	+	+	+	+	=		3,29	+	+	+	=	
21	-	-	-	-	-	=		0,03	-	/	-	=	
22	-	-	-	-	-	=		0,03	-	/	-	=	
23	+	+	+	+	+	=		3,58	+	+	+	=	
24	+	+	+	+	+	=		3,59	+	+	+	=	
Total flora of milk (UFC/ml):					1								

Laboratory G

Code sample	Reference method ISO 6579					Comparison / expected results	Alternative method VIDAS Easy Salmonella					Comparison / expected results
	RVS		MKTn		Result		Test		Test result	Confirmation	Result	
	XLD	SM ID2	XLD	SM ID2			RFV	TV		SM ID2 & XLD		
1	+	+	+	+	+	=	10361	3,18	+	+	+	=
2	+	+	+	+	+	=	10710	3,29	+	+	+	=
3	-	-	-	-	-	=	129	0,03	-	/	-	=
4	-	-	-	-	-	=	129	0,03	-	/	-	=
5	+	+	+	+	+	=	11135	3,42	+	+	+	=
6	+	+	+	+	+	=	11143	3,42	+	+	+	=
7	+	+	+	+	+	=	10651	3,27	+	+	+	=
8	+	+	+	+	+	=	10778	3,31	+	+	+	=
9	-	-	-	-	-	=	133	0,04	-	/	-	=
10	-	-	-	-	-	=	130	0,03	-	/	-	=
11	+	+	+	+	+	=	10836	3,32	+	+	+	=
12	+	+	+	+	+	=	10711	3,29	+	+	+	=
13	+	+	+	+	+	=	10550	3,24	+	+	+	=
14	+	+	+	+	+	=	10746	3,30	+	+	+	=
15	-	-	-	-	-	=	133	0,04	-	/	-	=
16	-	-	-	-	-	=	129	0,03	-	/	-	=
17	+	+	+	+	+	=	11032	3,38	+	+	+	=
18	+	+	+	+	+	=	11190	3,43	+	+	+	=
19	+	+	+	+	+	=	10139	3,11	+	+	+	=
20	+	+	+	+	+	=	10463	3,21	+	+	+	=
21	-	-	-	-	-	=	125	0,03	-	/	-	=
22	-	-	-	-	-	=	125	0,03	-	/	-	=
23	+	+	+	+	+	=	10790	3,31	+	+	+	=
24	+	+	+	+	+	=	10414	3,19	+	+	+	=

Total flora of milk (UFC/ml): 31

Laboratory H

Code sample	Reference method ISO 6579					Comparison / expected results	Alternative method VIDAS Easy Salmonella					Comparison / expected results
	RVS		MKTn		Result		Test		Test result	Confirmation	Result	
	XLD	SM ID2	XLD	SM ID2			RFV	TV		SM ID2 & XLD		
1	+	+	+	+	+	=	9766	2,70	+	+	+	=
2	+	+	+	+	+	=	10466	2,90	+	+	+	=
3	-	-	-	-	-	=	122	0,03	-	/	-	=
4	-	-	-	-	-	=	133	0,03	-	/	-	=
5*	+	+	+	+	+	=	10316	2,86	+	+	+	=
6*	+	+	+	+	+	=	9929	2,75	+	+	+	=
7	+	+	+	+	+	=	9676	2,68	+	+	+	=
8	+	+	+	+	+	=	9970	2,76	+	+	+	=
9*	-	-	-	-	-	=	125	0,03	-	/	-	=
10	-	-	-	-	-	=	123	0,03	-	/	-	=
11*	+	+	+	+	+	=	10220	2,83	+	+	+	=
12*	+	+	+	+	+	=	9603	2,66	+	+	+	=
13	+	+	+	+	+	=	10560	2,93	+	+	+	=
14	+	+	+	+	+	=	10014	2,77	+	+	+	=
15	-	-	-	-	-	=	125	0,03	-	/	-	=
16	-	-	-	-	-	=	122	0,03	-	/	-	=
17	+	+	+	+	+	=	10558	2,92	+	+	+	=
18	+	+	+	+	+	=	10229	2,83	+	+	+	=
19	+	+	+	+	+	=	10249	2,84	+	+	+	=
20	+	+	+	+	+	=	10110	2,80	+	+	+	=
21	-	-	-	-	-	=	124	0,03	-	/	-	=
22*	-	-	-	-	-	=	10731	2,97	+	+	+	FP
							134	0,03	-	SX à partir du RVS		
							120	0,03	-	SX à partir du MKTn		
23	+	+	+	+	+	=	10662	2,95	+	+	+	=
24*	+	+	+	+	+	=	10476	2,90	+	+	+	=

Total flora of milk (UFC/ml): 1

* : échantillons congelés à réception

Laboratory I

Code sample	Reference method ISO 6579					Comparison / expected results	Alternative method VIDAS Easy Salmonella					Comparison / expected results
	RVS		MKTn		Result		Test		Test result	Confirmation	Result	
	XLD	SM ID2	XLD	SM ID2			RFV	TV		SM ID2 & XLD		
1	+	+	+	+	+	=	10949	3,08	+	+	+	=
2	+	+	+	+	+	=	11439	3,22	+	+	+	=
3	-	-	-	-	-	=	130	0,03	-	/	-	=
4	-	-	-	-	-	=	138	0,03	-	/	-	=
5	+	+	+	+	+	=	10920	3,07	+	+	+	=
6	+	+	+	+	+	=	10681	3,00	+	+	+	=
7	+	+	+	+	+	=	11320	3,18	+	+	+	=
8	+	+	+	+	+	=	11032	3,10	+	+	+	=
9	-	-	-	-	-	=	128	0,03	-	/	-	=
10	-	-	-	-	-	=	122	0,03	-	/	-	=
11	+	+	+	+	+	=	10831	3,05	+	+	+	=
12	+	+	+	+	+	=	10843	3,05	+	+	+	=
13	+	+	+	+	+	=	10664	3,00	+	+	+	=
14	+	+	+	+	+	=	10694	3,01	+	+	+	=
15	-	-	-	-	-	=	130	0,03	-	/	-	=
16	-	-	-	-	-	=	140	0,03	-	/	-	=
17	+	+	+	+	+	=	10785	3,03	+	+	+	=
18	+	+	+	+	+	=	10961	3,08	+	+	+	=
19	+	+	+	+	+	=	10780	3,03	+	+	+	=
20	+	+	+	+	+	=	10809	3,04	+	+	+	=
21	-	-	-	-	-	=	122	0,03	-	/	-	=
22	-	-	-	-	-	=	141	0,03	-	/	-	=
23	+	+	+	+	+	=	10874	3,06	+	+	+	=
24	+	+	+	+	+	=	11079	3,12	+	+	+	=

Total flora of milk (UFC/ml): 3

Laboratory J

Code sample	Reference method ISO 6579					Comparison / expected results	Alternative method VIDAS Easy Salmonella					Comparison / expected results
	RVS		MKTn		Result		Test		Test result	Confirmation SM ID2	Result	
	XLD	SM ID2	XLD	SM ID2			RFV	TV				
1	+	+	+	+	+	=	10138	3.14	+	+	+	=
2	+	+	+	+	+	=	9893	3.06	+	+	+	=
3	+	+	+	+	+	FP	9775	3.03	+	+	+	FP
4	+	+	+	+	+	FP	9763	3.02	+	+	+	FP
5	+	+	+	+	+	=	10014	3.10	+	+	+	=
6	+	+	+	+	+	=	10056	3.11	+	+	+	=
7	+	+	+	+	+	=	9607	2.97	+	+	+	=
8	+	+	+	+	+	=	9780	3.03	+	+	+	=
9	+	+	+	+	+	FP	9831	3.04	+	+	+	FP
10	+	+	+	+	+	FP	9562	2.96	+	+	+	FP
11	+	+	+	+	+	=	9752	3.02	+	+	+	=
12	+	+	+	+	+	=	9771	3.03	+	+	+	=
13	+	+	+	+	+	=	9889	3.06	+	+	+	=
14	+	+	+	+	+	=	9897	3.06	+	+	+	=
15	+	+	+	+	+	FP	10063	3.12	+	+	+	FP
16	+	+	+	+	+	FP	9682	3.00	+	+	+	FP
17	+	+	+	+	+	=	9762	3.02	+	+	+	=
18	+	+	+	+	+	=	9744	3.02	+	+	+	=
19	+	+	+	+	+	=	9875	3.06	+	+	+	=
20	+	+	+	+	+	=	9849	3.05	+	+	+	=
21	+	+	+	+	+	FP	9580	2.97	+	+	+	FP
22	+	+	+	+	+	FP	9567	2.96	+	+	+	FP
23	+	+	+	+	+	=	9938	3.08	+	+	+	=
24	+	+	+	+	+	=	9922	3.07	+	+	+	=
Total flora of milk (UFC/ml):					380							

Laboratory K

Code sample	Reference method ISO 6579					Comparison / expected results	Alternative method VIDAS Easy Salmonella					Comparison / expected results
	RVS		MKTn		Result		Test		Test result	Confirmation SM ID2	Result	
	XLD	SM ID2	XLD	SM ID2			RFV	TV				
1	+	+	+	+	+	=	10923	3.05	+	+	+	=
2	+	+	+	+	+	=	10854	3.03	+	+	+	=
3	-	-	-	-	-	=	121	0.03	-	/	-	=
4	-	-	-	-	-	=	137	0.03	-	/	-	=
5	+	+	+	+	+	=	10956	3.06	+	+	+	=
6	+	+	+	+	+	=	11765	3.29	+	+	+	=
7	+	+	+	+	+	=	11449	3.20	+	+	+	=
8	+	+	+	+	+	=	11527	3.22	+	+	+	=
9	-	-	-	-	-	=	118	0.03	-	/	-	=
10	-	-	-	-	-	=	120	0.03	-	/	-	=
11	+	+	+	+	+	=	12522	3.50	+	+	+	=
12	+	+	+	+	+	=	12460	3.48	+	+	+	=
13	+	+	+	+	+	=	10959	3.06	+	+	+	=
14	+	+	+	+	+	=	10946	3.06	+	+	+	=
15*	-	-	-	-	-	=	119	0.03	-	/	-	=
16*	-	-	-	-	-	=	120	0.03	-	/	-	=
17	+	+	+	+	+	=	11022	3.08	+	+	+	=
18	+	+	+	+	+	=	11767	3.29	+	+	+	=
19	+	+	+	+	+	=	11540	3.23	+	+	+	=
20	+	+	+	+	+	=	12464	3.48	+	+	+	=
21*	-	-	-	-	-	=	11464	3.20	+	+	+	FP
22*	-	-	-	-	-	=	113	0.03	-	/	-	=
23	+	+	+	+	+	=	11989	3.35	+	+	+	=
24*	+	+	+	+	+	=	12274	3.43	+	+	+	=
Total flora of milk (UFC/ml):					3							

* : échantillons congelés à réception

Laboratory L

Code sample	Reference method ISO 6579					Comparison / expected results	Alternative method VIDAS Easy Salmonella					Comparison / expected results
	RVS		MKTn		Result		Test		Test result	Confirmation SM ID2	Result	
	XLD	SM ID2	XLD	SM ID2			RFV	TV				
1	+	+	+	+	+	=	9694	2.66	+	+	+	=
2	+	+	+	+	+	=	9917	2.72	+	+	+	=
3	-	-	-	-	-	=	9945	2.73	+	+	+	FP
4	-	-	-	-	-	=	153	0.04	-	-	-	=
5	+	+	+	+	+	=	9843	2.70	+	+	+	=
6	+	+	+	+	+	=	9850	2.70	+	+	+	=
7	+	+	+	+	+	=	9978	2.74	+	+	+	=
8	+	+	+	+	+	=	10067	2.76	+	+	+	=
9	-	-	-	-	-	=	150	0.04	-	-	-	=
10	+	+	+	+	+	FP	10014	2.75	+	+	+	FP
11	+	+	+	+	+	=	10239	2.81	+	+	+	=
12	+	+	+	+	+	=	10067	2.76	+	+	+	=
13	+	+	+	+	+	=	10088	2.77	+	+	+	=
14	+	+	+	+	+	=	10175	2.79	+	+	+	=
15	-	-	-	-	-	=	161	0.04	-	-	-	=
16	-	-	-	-	-	=	10243	2.81	+	+	+	FP
17	+	+	+	+	+	=	10784	2.96	+	+	+	=
18	+	+	+	+	+	=	10503	2.88	+	+	+	=
19	+	+	+	+	+	=	9830	2.69	+	+	+	=
20	+	+	+	+	+	=	9803	2.69	+	+	+	=
21	-	-	-	-	-	=	147	0.04	-	-	-	=
22	-	-	-	-	-	=	145	0.03	-	-	-	=
23	+	+	+	+	+	=	10149	2.78	+	+	+	=
24	+	+	+	+	+	=	10300	2.82	+	+	+	=
Total flora of milk (UFC/ml):					48							

Laboratory M

Code sample	Reference method ISO 6579					Comparison / expected results	Alternative method VIDAS Easy Salmonella					Comparison / expected results
	RVS		MKTTn		Result		Test		Test result	Confirmation SM ID2	Result	
	XLD	SM ID2	XLD	SM ID2			RFV	TV				
1	+	+	+	+	+	=	10553	2,77	+	+	+	=
2	-	-	-	-	-	FN	128	0,03	-	-	-	FN
3	-	-	-	-	-	=	124	0,03	-	-	-	=
4	-	-	-	-	-	=	132	0,03	-	-	-	=
5	+	+	+	+	+	=	10859	2,85	+	+	+	=
6	+	+	+	+	+	=	10704	2,81	+	+	+	=
7	+	+	+	+	+	=	9912	2,60	+	+	+	=
8	+	+	+	+	+	=	10929	2,87	+	+	+	=
9	-	-	-	-	-	=	9416	2,47	+	-	-	=
10	-	-	-	-	-	=	161	0,04	-	-	-	=
11	+	+	+	+	+	=	11182	2,94	+	+	+	=
12	+	+	+	+	+	=	11280	2,96	+	+	+	=
13	+	+	+	+	+	=	10144	2,66	+	+	+	=
14	+	+	+	+	+	=	10266	2,70	+	+	+	=
15	-	-	-	-	-	=	91	0,02	-	-	-	=
16	-	-	-	-	-	=	106	0,02	-	-	-	=
17	+	+	+	+	+	=	10314	2,71	+	+	+	=
18	+	+	+	+	+	=	10666	2,80	+	+	+	=
19	+	+	+	+	+	=	10784	2,83	+	+	+	=
20	+	+	+	+	+	=	10871	2,86	+	+	+	=
21	-	-	-	-	-	=	10242	2,69	+	+	+	FP
22	-	-	-	-	-	=	126	0,03	-	-	-	=
23	+	+	+	+	+	=	10970	2,88	+	+	+	=
24	+	+	+	+	+	=	10890	2,86	+	+	+	=
Total flora of milk (UFC/ml):			40									

Laboratory N

Code sample	Reference method ISO 6579					Comparison / expected results	Alternative method VIDAS Easy Salmonella					Comparison / expected results
	RVS		MKTTn		Result		Test		Test result	Confirmation SM ID2	Result	
	XLD	SM ID2	XLD	SM ID2			RFV	TV				
1	+	+	+	+	+	=	11193	3,18	+	+	+	=
2	+	+	+	+	+	=	11599	3,29	+	+	+	=
3	-	-	-	-	-	=	139	0,03	-	/	-	=
4	-	-	-	-	-	=	144	0,04	-	/	-	=
5	+	+	+	+	+	=	11080	3,15	+	+	+	=
6	+	+	+	+	+	=	11178	3,17	+	+	+	=
7	+	+	+	+	+	=	10645	3,02	+	+	+	=
8	+	+	+	+	+	=	10407	2,95	+	+	+	=
9	-	-	-	-	-	=	141	0,04	-	/	-	=
10	-	-	-	-	-	=	143	0,04	-	/	-	=
11	+	+	+	+	+	=	10697	3,04	+	+	+	=
12	+	+	+	+	+	=	10642	3,02	+	+	+	=
13	+	+	+	+	+	=	10997	3,12	+	+	+	=
14	+	+	+	+	+	=	10987	3,12	+	+	+	=
15	-	-	-	-	-	=	132	0,03	-	/	-	=
16	-	-	-	-	-	=	139	0,03	-	/	-	=
17	+	+	+	+	+	=	11091	3,15	+	+	+	=
18	+	+	+	+	+	=	11196	3,18	+	+	+	=
19	+	+	+	+	+	=	10651	3,02	+	+	+	=
20	+	+	+	+	+	=	10754	3,05	+	+	+	=
21	-	-	-	-	-	=	149	0,04	-	/	-	=
22	-	-	-	-	-	=	130	0,03	-	/	-	=
23	+	+	+	+	+	=	10682	3,03	+	+	+	=
24	+	+	+	+	+	=	10452	2,97	+	+	+	=
Total flora of milk (UFC/ml):			20									

APPENDIX F:
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 D	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory E	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory F	8	7	0,88	0,77	0,13	0,02	0,78
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 K	8	7	0,88	0,77	0,13	0,02	0,78
Laboratory L	8	5	0,63	0,39	0,38	0,14	0,53
Laboratory M	8	7	0,88	0,77	0,13	0,02	0,78
Laboratory N	8	8	1,00	1,00	0,00	0,00	1,00
Mean:							0,90
Accordance:							90%

Level L1

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	6	0,75	0,56	0,25	0,06	0,63
Laboratory D	8	7	0,88	0,77	0,13	0,02	0,78
Laboratory E	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 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
Laboratory M	8	7	0,88	0,77	0,13	0,02	0,78
Laboratory N	8	8	1,00	1,00	0,00	0,00	1,00
Mean:							0,94
Accordance:							94%

Level L2

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 D	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory E	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 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
Laboratory M	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory N	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	6	0,75	0,56	0,25	0,06	0,63
Laboratory C	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory D	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory E	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 K	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory L	8	7	0,88	0,77	0,13	0,02	0,78
Laboratory M	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory N	8	8	1,00	1,00	0,00	0,00	1,00
Mean:							0,95
Accordance:							95%

Level L1

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	6	0,75	0,56	0,25	0,06	0,63
Laboratory D	8	7	0,88	0,77	0,13	0,02	0,78
Laboratory E	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 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
Laboratory M	8	7	0,88	0,77	0,13	0,02	0,78
Laboratory N	8	8	1,00	1,00	0,00	0,00	1,00
Mean:							0,94
Accordance:							94%

Level L2

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 D	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory E	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 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
Laboratory M	8	8	1,00	1,00	0,00	0,00	1,00
Laboratory N	8	8	1,00	1,00	0,00	0,00	1,00
Mean:							1,00
Accordance:							100%

APPENDIX G:

INTERLABORATORY STUDY
-
CONCORDANCE

ALTERNATIVE METHOD

Number of laboratories 13
 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
Laboratory A	8	8	712	768
Laboratory B	8	8	712	768
Laboratory C	8	8	712	768
Laboratory D	8	8	712	768
Laboratory E	8	8	712	768
Laboratory F	8	7	630	768
Laboratory G	8	8	712	768
Laboratory H	8	7	630	768
Laboratory I	8	8	712	768
Laboratory K	8	7	630	768
Laboratory L	8	5	460	768
Laboratory M	8	7	630	768
Laboratory N	8	8	712	768
Total			8676	9984
Concordance	86,90%			

Number of laboratories 13
 Number of positives per laboratory 8

Level L1

Laboratory	Nb of negatives expected	Nb of negatives obtained	Inter-laboratory pairs with the same result	Total number of inter-laboratory pairs
Laboratory A	8	8	736	768
Laboratory B	8	8	736	768
Laboratory C	8	6	564	768
Laboratory D	8	7	651	768
Laboratory E	8	8	736	768
Laboratory F	8	8	736	768
Laboratory G	8	8	736	768
Laboratory H	8	8	736	768
Laboratory I	8	8	736	768
Laboratory K	8	8	736	768
Laboratory L	8	8	736	768
Laboratory M	8	7	651	768
Laboratory N	8	8	736	768
Total			9226	9984
Concordance	92,41%			

Number of laboratories 13
 Number of positives per laboratory 8

Level L2

Laboratory	Nb of negatives expected	Nb of negatives obtained	Inter-laboratory pairs with the same result	Total number of inter-laboratory pairs
Laboratory A	8	8	768	768
Laboratory B	8	8	768	768
Laboratory C	8	8	768	768
Laboratory D	8	8	768	768
Laboratory E	8	8	768	768
Laboratory F	8	8	768	768
Laboratory G	8	8	768	768
Laboratory H	8	8	768	768
Laboratory I	8	8	768	768
Laboratory K	8	8	768	768
Laboratory L	8	8	768	768
Laboratory M	8	8	768	768
Laboratory N	8	8	768	768
Total			9984	9984
Concordance	100,00%			

REFERENCE METHOD

Number of laboratories 13
 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
Laboratory A	8	8	744	768
Laboratory B	8	6	570	768
Laboratory C	8	8	744	768
Laboratory D	8	8	744	768
Laboratory E	8	8	744	768
Laboratory F	8	8	744	768
Laboratory G	8	8	744	768
Laboratory H	8	8	744	768
Laboratory I	8	8	744	768
Laboratory K	8	8	744	768
Laboratory L	8	7	658	768
Laboratory M	8	8	744	768
Laboratory N	8	8	744	768
Total			9412	9984
Concordance	94,27%			

Number of laboratories 13
 Number of positives per laboratory 8

Level L1

Laboratory	Nb of negatives expected	Nb of negatives obtained	Inter-laboratory pairs with the same result	Total number of inter-laboratory pairs
Laboratory A	8	8	736	768
Laboratory B	8	8	736	768
Laboratory C	8	6	564	768
Laboratory D	8	7	651	768
Laboratory E	8	8	736	768
Laboratory F	8	8	736	768
Laboratory G	8	8	736	768
Laboratory H	8	8	736	768
Laboratory I	8	8	736	768
Laboratory K	8	8	736	768
Laboratory L	8	8	736	768
Laboratory M	8	7	651	768
Laboratory N	8	8	736	768
Total			9226	9984
Concordance	92,41%			

Number of laboratories 13
 Number of positives per laboratory 8

Level L2

Laboratory	Nb of negatives expected	Nb of negatives obtained	Inter-laboratory pairs with the same result	Total number of inter-laboratory pairs
Laboratory A	8	8	768	768
Laboratory B	8	8	768	768
Laboratory C	8	8	768	768
Laboratory D	8	8	768	768
Laboratory E	8	8	768	768
Laboratory F	8	8	768	768
Laboratory G	8	8	768	768
Laboratory H	8	8	768	768
Laboratory I	8	8	768	768
Laboratory K	8	8	768	768
Laboratory L	8	8	768	768
Laboratory M	8	8	768	768
Laboratory N	8	8	768	768
Total			9984	9984
Concordance	100,00%			