



CERTIFICATION

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Certificate No.
050701

The AOAC Research Institute hereby certifies the method known as

RAPID' Salmonella

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A handwritten signature in black ink, appearing to read 'Bradley A. Stawick'.

Bradley A. Stawick, AOAC Research Institute Senior Director

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METHOD NAME RAPID' <i>Salmonella</i>	CATALOG NUMBERS 356-3961, 356-4705
INDEPENDENT LABORATORY Silliker Laboratories 160 Armory Dr. South Holland, IL 60473	
APPLICABILITY OF METHOD Target organism – <i>Salmonella</i> . Matrixes – raw chicken breast, eggs, cantaloupe, peanut butter Performance claims – RAPID' <i>Salmonella</i> is a medium for isolation and detection of <i>Salmonella</i> spp. in food.	REFERENCE METHODS <i>Bacteriological Analytical Manual Online</i> (April 2003, updated September 2005, December 2005 and June 2006) 8 th Ed., U.S. Food and Drug Administration, Center for Food Safety and Applied Nutrition, Chapter 5. Online (2) <i>Microbiology Laboratory Guidebook</i> (October 1, 2004) U.S. Department of Agriculture, Food Safety and Inspection Service, Office of Public Health Science, XX, Chapter 4.03. (3)
ORIGINAL CERTIFICATION DATE May 29, 2007	CERTIFICATION RENEWAL RECORD Renewed annually through December 2026.
METHOD MODIFICATION RECORD 1. November 2013 Level 2 2. January 2020 Level 1 3. January 2021 Level 1 4. October 2021 Level 1 5. October 2023 Level 1 6. November 2024 Level 1	SUMMARY OF MODIFICATION 1. Modified enrichment (time and media). 2. Editorial changes and reformatted insert. 3. Editorial changes. 4. Editorial changes and addition of user information in French, German, Spanish, Portuguese, and Italian. 5. Editorial changes. 6. New insert version submitted. Editorial changes only.
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PRINCIPLE OF METHOD (1)

RAPID'*Salmonella* culture medium is a selective and differential medium for both the isolation and the presumptive identification of *Salmonella* species, including lactose-positive *Salmonella*, *S. typhi* and *S. paratyphi* serotypes, from other members of the family *Enterobacteriaceae*. The cultural properties of the medium are a balance of carefully selected growth-promoting nutrients and classical selective ingredients (citrate, surfactants). The presumptive chromogenic identification system relies on a proprietary chromogenic substrate that allows the detection of the *Salmonella* C8-esterase activity. The color of the uninoculated agar is clear to whitish. All the presumptive *Salmonella* positive colonies are magenta on a clear-white agar background. A second chromogenic substrate, targeting activity of many interfering bacteria, yield blue colored colonies. Background flora, if not inhibited by the mixture of selective agents, can produce violet to green or colorless colonies.

DISCUSSION OF VALIDATION STUDY (1)

Two protocols were tested in this validation study. RAPID'*Salmonella* was inoculated after the secondary enrichment broth RVS were incubated for 6hr and for 24hr. Both methods performed as expected. When individually compared to the reference method, the 6hr protocol did not show any significant difference from the reference method for all foods tested, across all inoculation levels. The 24hr protocol resulted in a significant difference for the cantaloupe low inoculation level, however, RAPID'*Salmonella* performed better than the reference method. The other foods tested at the 24hr incubation time did not show any significant difference from the reference method. The 6hr and 24hr results were also compared to each other. A weighted average of overall method agreement and a Chi square analysis were performed comparing the two RAPID'*Salmonella* protocols to each other. Overall method agreement between the two RAPID'*Salmonella* methods was 93%. The only significant difference observed ($X^2 = 4.17$) was for the same cantaloupe sample set in which a difference was noted with the reference method.

For the RAPID'*Salmonella* method, Rappaport Vassiliadis Soy (7) broth was selected over Rappaport Vassiliadis (6) broth as the secondary enrichment broth. The performance of both RV and RVS is based on high osmolarity due to magnesium chloride, low pH and the presence of malachite green, to which *Salmonella* can adapt better than most competing bacteria (5). RVS is an improvement of RV broth. The addition of dipotassium hydrogen phosphate acts to buffer the medium in order to maintain the pH during bacterial growth. Also, the substitution of tryptone peptones with soy peptones improves recovery rates and growth of *Salmonella*. These modifications, associated with an incubation temperature of $41.5 \pm 1^\circ\text{C}$, improve the reliability and performance of the enrichment broth with an enhanced growth of *Salmonella*, while competing bacteria are inhibited or reduces in numbers during *Salmonella* isolation (4).

Table 1 – Inclusivity Results (1)

Strain	Reference	Origin	Result
Group A			
<i>Salmonella paratyphi A</i>	ATCC 9150	IL Public Health Dept	-
<i>Salmonella paratyphi A</i>	ATCC 11511	CDC	+
<i>Salmonella paratyphi A</i>	CIP 5541	Pasteur Institute	+
<i>Salmonella paratyphi A</i>	Ad 205	Pasteur Institute	+
<i>Salmonella paratyphi A</i>	Ad 1015	Pasteur Institute	+
<i>Salmonella paratyphi A</i>	Ad 3273	Pasteur Institute	+
<i>Salmonella paratyphi A var Durrazo</i>	CMF 376	Pasteur Institute	+
Group B			
<i>Salmonella abony</i>	CMF 72	Pasteur Institute	+
<i>Salmonella agona</i>	Ad 4869	Smoked sausage	+
<i>Salmonella agona</i>	Ad 00V038	Animal feed	+
<i>Salmonella agona</i>	RDC 82	Infant formula	+
<i>Salmonella brandenburg</i>	Ad 499	Pork	+
<i>Salmonella brandenburg</i>	Ad 351	Seafood cocktail	+
<i>Salmonella bredeney</i>	Ad 141	Pork	+
<i>Salmonella bredeney</i>	Ad 464	Pork	+
<i>Salmonella bredeney</i>	CMF 154	Pasteur Institute	+
<i>Salmonella californica</i>	ATCC 23201	Turkey liver	+
<i>Salmonella derby</i>	Ad 374	Pork	+
<i>Salmonella derby</i>	CMF 792	Pasteur Institute	+
<i>Salmonella derby</i>	Ad 630	Animal feed	+
<i>Salmonella derby</i>	Ad F81	Mussels	+
<i>Salmonella heidelberg</i>	Ad 36	Food	+
<i>Salmonella heidelberg</i>	Ad 00E005	Dairy dust	+
<i>Salmonella heidelberg</i>	Ad 285	Tomato+pork meat	+
<i>Salmonella heidelberg</i>	Ad 24876	Poultry	+
<i>Salmonella heidelberg</i>	CMF 238	Pasteur Institute	+
<i>Salmonella indiana</i>	Ad 2B	Fish	+
<i>Salmonella indiana</i>	CMF	Pasteur Institute	+
<i>Salmonella paratyphi B</i>	Ad 301	Clinical	+
<i>Salmonella saintpaul</i>	Ad 631	Poultry	+
<i>Salmonella saintpaul</i>	CMF 416	Pasteur Institute	+
<i>Salmonella saintpaul</i>	Ad F31	Sardines	+
<i>Salmonella sandiego</i>	ATCC 23199	Turtle	+
<i>Salmonella schleissheim</i>	RDC 40	Food	+
<i>Salmonella schwarzengrund</i>	SLR 368	Meat and bone meal	+
<i>Salmonella typhimurium</i>	Ad 167	Food	+
<i>Salmonella typhimurium</i>	Ad 193	Pork	+
<i>Salmonella typhimurium</i>	Ad 206	Eggs	+
<i>Salmonella typhimurium</i>	Ad 305	Paella	+
<i>Salmonella typhimurium</i>	Ad 528	Fish	+
<i>Salmonella typhimurium</i>	Ad 633	Bread	+
<i>Salmonella typhimurium</i>	Ad 702	Pork	+
<i>Salmonella typhimurium</i>	Ad 987	Pork	+
<i>Salmonella typhimurium</i>	Ad 4874	Pork	+
<i>Salmonella typhimurium</i>	Ad 13	Eggs	+
<i>Salmonella typhimurium</i>	ATCC 14028	Chicken heart/liver tissue	+
<i>Salmonella vellore</i>	ATCC 15611	Rectal sawb	+
Group C1			
<i>Salmonella arizonae</i>	CIP 82.31	Pasteur Institute	+
<i>Salmonella branderup</i>	Ad 111	Pork	+
<i>Salmonella branderup</i>	Ad F286	Animal feed	+
<i>Salmonella choleraesuis</i>	ATCC 10708	Army Medical Center	+
<i>Salmonella choleraesuis var kuzendorf</i>	ATCC 12011	CDC	+
<i>Salmonella diarizonae</i>	CMF 99	Pasteur Institute	+
<i>Salmonella diarizonae</i>	ATCC 43973	Pasteur Institute	+
<i>Salmonella infantis</i>	Ad 14	Eggs	+
<i>Salmonella infantis</i>	Ad 179	Animal feed	+
<i>Salmonella infantis</i>	Ad 401B	Milk	+
<i>Salmonella infantis</i>	Ad 128	Milk	+
<i>Salmonella livingstone</i>	SLR 229	CDC 110-85	+
<i>Salmonella mbandaka</i>	Ad 81	Eggs	+
<i>Salmonella montevideo</i>	SLR 151	Food	+
<i>Salmonella montevideo</i>	Ad 510	Raw milk	+
<i>Salmonella ohio</i>	SLR 246	CDC 299-86	+

<i>Salmonella oranienburg</i>	SLR 235	CDC 447-86	+
<i>Salmonella paratyphi C</i>	ATCC 13428	MI Health Dept	+
<i>Salmonella potsdam</i>	ATCC 25957	Child with gastroenteritis	+
<i>Salmonella tenessee</i>	CMF 440	Pasteur Institute	+
<i>Salmonella tenessee</i>	Ad 00E006	Dairy dust	+
<i>Salmonella thompson</i>	CMF 144	Pasteur Institute	+
<i>Salmonella virchow</i>	Ad F276	Curry	+
<i>Salmonella virchow</i>	CIP 105355	Human isolate	+
<i>Salmonella virchow</i>	CMF 805	Pasteur Institute	+
Group C2			
<i>Salmonella bovis</i>	Ad 132	Pork	+
<i>Salmonella bovis</i>	Ad 6629	Pork	+
<i>Salmonella glostrup</i>	ATCC BAA-556	USDA/NVSL	+
<i>Salmonella hadar</i>	Ad 35	Poultry	+
<i>Salmonella hadar</i>	Ad 24871	Poultry	+
<i>Salmonella hadar</i>	CMF 234	Pasteur Institute	+
<i>Salmonella kottbus</i>	Ad 1B	Poultry	+
<i>Salmonella muenchen</i>	SLR 251	CDC 427-85	+
<i>Salmonella newport</i>	Ad 540	Pork	+
<i>Salmonella newport</i>	Ad 586	Beef	+
<i>Salmonella newport</i>	CMF 130	Pasteur Institute	+
<i>Salmonella tallahasee</i>	ATCC 12002	CDC	+
Group C3			
<i>Salmonella albany</i>	SLR 261	CDC 151-86	+
<i>Salmonella kentucky</i>	CMF 264	Pasteur Institute	+
Group C4			
<i>Salmonella bareilly</i>	SLR 537	Pasta	+
<i>Salmonella jerusalem</i>	SLR 362	Tuna meal	+
<i>Salmonella nienstedten</i>	SLR 536	Pasta	+
Group D1			
<i>Salmonella berta</i>	SLR 265	CDC 212-86	+
<i>Salmonella dublin</i>	CMF 166	Pasteur Institute	+
<i>Salmonella dublin</i>	AFSSA 8254-05	Pancake mix	+
<i>Salmonella dublin</i>	AFSSA 5681-06	Beef	+
<i>Salmonella dublin</i>	AFSSA 1810-06	Chopped ox steak	+
<i>Salmonella dublin</i>	AFSSA 157-06	Raw milk cheese	+
<i>Salmonella eastbourne</i>	SLR 4143	Food	+
<i>Salmonella enteritidis</i>	Ad 5	Eggs	+
<i>Salmonella enteritidis</i>	Ad 465	Eggs	+
<i>Salmonella enteritidis</i>	Ad 657	Eggs	+
<i>Salmonella enteritidis</i>	Ad 2532	Pork	+
<i>Salmonella enteritidis</i>	Ad 10	Eggs	+
<i>Salmonella enteritidis</i>	ATCC 13076	CDC	+
<i>Salmonella gallinarum</i>	Ad 1	Poultry	+
<i>Salmonella gallinarum</i>	Ad 2	Poultry	+
<i>Salmonella javiana</i>	SLR 155	Food	+
<i>Salmonella miami</i>	SLR 272	CDC 114-84	+
<i>Salmonella panama</i>	Ad 195	Ground beef	+
<i>Salmonella panama</i>	Ad 8	Beef	+
<i>Salmonella panama</i>	Ad 882	Pork	+
<i>Salmonella panama</i>	CMF 366	Pasteur Institute	+
<i>Salmonella typhi</i>	Ad 302	Pasteur Institute	+
<i>Salmonella typhi</i>	RDC O901	Pasteur Institute	+
Group D2			
<i>Salmonella ouakam</i>	SLR 329	CDC 32-87	+
Group E1			
<i>Salmonella anatum</i>	CMF 814	Pasteur Institute	+
<i>Salmonella anatum</i>	Ad 298	Milk powder	+
<i>Salmonella london</i>	Ad 326	Beef	+
<i>Salmonella meleagridis</i>	Ad 505	Raw milk	+
<i>Salmonella weltevreden</i>	SLR 175	CDC 110-83	+
Group E2			
<i>Salmonella binza</i>	SLR 144	Food	+
<i>Salmonella drypool</i>	SLR 534	Gelatin	+
<i>Salmonella manila</i>	SLR 386	Meat and bone meal	+
<i>Salmonella newbrunswick</i>	SLR 541	Pasta	+
<i>Salmonella newington</i>	Ad 26	Milk	+
<i>Salmonella illinois</i>	ATCC 11646	CDC	+
<i>Salmonella simsbury</i>	ATCC 12004	CDC	+

Group E4			
<i>Salmonella krefeld</i>	SLR 291	CDC 939-84	+
<i>Salmonella senftenberg</i>	Ad 355	Seafood cocktail	+
<i>Salmonella senftenberg</i>	CMF 134	Pasteur Institute	+
Group F			
<i>Salmonella abaeetetuba</i>	SLR 2058	Grain product	+
<i>Salmonella heerlen</i>	ATCC 15792	Feces	+
<i>Salmonella rubislaw</i>	SLR 535	Pasta	+
Group G1			
<i>Salmonella poona</i>	SLR 293	CDC 251-86	+
<i>Salmonella roodepoort</i>	SLR 2407	Pet food	+
Group G2			
<i>Salmonella ajiobo</i>	SLR 366	Meat and bone meal	+
<i>Salmonella cubana</i>	SLR 543	Spinach	+
<i>Salmonella havana</i>	SLR 138	Food	+
<i>Salmonella putten</i>	ATCC 15787	Lizard	+
<i>Salmonella worthington</i>	Ad 3506	Pate	+
Group H			
<i>Salmonella ferlac</i>	ATCC 43976	Pasteur Institute	+
<i>Salmonella indica</i>	ATCC 43976	Pasteur Institute	+
<i>Salmonella madelia</i>	SLR 300	CDC 288-85	+
<i>Salmonella sundsvall</i>	SLR 301	CDC 668-84	+
Group I			
<i>Salmonella gaminara</i>	ATCC 8324	Int. Salmonella Center	+
<i>Salmonella saphra</i>	SLR 297	CDC 479-85	+
<i>Salmonella zwickau</i>	ATCC 15805	Feces	+
Group J			
<i>Salmonella michigan</i>	SLR 320	CDC 47-85	+
Group K			
<i>Salmonella cerro</i>	CMF 166	Pasteur Institute	+
Group L			
<i>Salmonella minnesota</i>	SLR 299	CDC 245-86	+
Group N			
<i>Salmonella hilversum</i>	ATCC 15784	Snake	+
<i>Salmonella landau</i>	CMF 277	Pasteur Institute	+
<i>Salmonella sterneschanze</i>	CMF 432	Pasteur Institute	+
<i>Salmonella urbana</i>	CMF 483	Pasteur Institute	+
<i>Salmonella wayne</i>	CMF 499	Pasteur Institute	+
Group O			
<i>Salmonella adelaide</i>	SLR 401	Poultry meal	+
<i>Salmonella alachura</i>	SLR 550	Dehydrated turkey	+
<i>Salmonella arizonae</i>	CMF 99	Poultry	+
Group P			
<i>Salmonella inverness</i>	SLR 304	CDC 133-87	+
Group R			
<i>Salmonella johannesburg</i>	SLR 305	CDC 500-86	+
Group S			
<i>Salmonella arizonae</i>	RDC 37	Raw sheep milk	+
Group T			
<i>Salmonella weslasco</i>	SLR 323	CDC 185-84	+
Group X			
<i>Salmonella bere</i>	SLR 306	CDC 315-86	+
<i>Salmonella phoenix</i>	SLR 160	CDC 696-84	+
Group Y			
<i>Salmonella bongori</i>	ATCC 43975	Pasteur Institute	+
Group Z			
<i>Salmonella flint</i>	SLR 171	CDC 16-86	+
<i>Salmonella salamae</i>	ATCC 15786	Lizard	+
<i>Salmonella salamae</i>	ATCC 43972	Pasteur Institute	+
<i>Salmonella wassenaar</i>	SLR 175	CDC 121-87	+
Group 051			
<i>Salmonella arizonae</i>	CIP 55.23	Turkey	+
<i>Salmonella arizonae</i>	CIP 82.30T	Pasteur Institute	+
<i>Salmonella treforest</i>	SLR 308	CDC 657	+
Group 053			
<i>Salmonella bockenheim</i>	SLR 317	CDC 1097	+
Group 055			
<i>Salmonella tranora</i>	SLR 318	CDC 857	+
Group 057			

<i>Salmonella locarno</i>	SLR 311	CDC 886	+
Group 059			
<i>Salmonella betioky</i>	SLR 312	CDC 946	+
Group 066			
<i>Salmonella malawi</i>	SLR 176	CDC 327-80	+
<i>Salmonella marengrosso</i>	SLR 174	CDC 235-77	+
Group 067			
<i>Salmonella crossness</i>	SLR 315	CDC 1795	+

Ad = Culture collection, Adria Developpement Laboratory, France

ATCC = American Type Culture Collection, USA

AFSSA = Agence Francaise de Securite Sanitaire de Aliments (French Food Safety Agency), France

CIP = Collection Institute Pasteur, France

CMF = Culture Microbienne et Fongique (Microbiology and Fungus Culture Collection), France

RDC = Culture collection, Bio-Rad Laboratories, France

SLR = Culture collection, Silliker Laboratories, USA

Table 2 – Exclusivity Results (1)

Strain	Reference	Source	Result
<i>Acinetobacter baumannii</i>	RDC 24.1.1	Clinical isolate	no growth
<i>Acinetobacter baumannii</i>	RDC 24.1.3	Clinical isolate	no growth
<i>Aeromonas caviae</i>	RDC 73	Food	white
<i>Aeromonas hydrophila</i>	RDC 25.1.13	Water	white
<i>Bacillus cereus</i>	ATCC 14579	Milk	colorless
<i>Candida lumbica</i>	ATCC 38617	Orange juice	no growth
<i>Citrobacter freundii</i>	ATCC 8090	NCTC	white
<i>Citrobacter freundii</i>	Ad 23	Sausage	white
<i>Citrobacter freundii</i>	Ad 59	Food	white
<i>Citrobacter freundii</i>	Ad 175	Duck	white
<i>Citrobacter freundii</i>	CIP 103547	Pasteur Institute	white
<i>Citrobacter freundii</i>	RDC 8.1.2	Clinical isolate	white
<i>Citrobacter koseri</i>	Ad 140	Raw milk	light purple
<i>Citrobacter koseri</i>	RDC 8.2.1	Clinical isolate	gray
<i>Citrobacter koseri</i>	ATCC 27156	CDC	light purple
<i>Edwardsiella tarda</i>	ATCC 15947	Human feces	colorless
<i>Escherichia blattae</i>	ATCC 29907	Cockroach	no growth
<i>Escherichia coli</i>	ATCC 25922	Clinical isolate	white
<i>Escherichia coli</i>	Ad 28	Sausage	white
<i>Escherichia coli</i>	Ad 6	Sausage	white
<i>Escherichia coli</i>	Ad 19	Carrot	white
<i>Escherichia coli</i>	CIP 54.8	Urine	white
<i>Escherichia coli</i>	RDC 32	Food	white
<i>Escherichia coli</i>	CIP 54117	Duck	white
<i>Escherichia coli</i> O157:H7	ATCC 43888	Human feces	colorless
<i>Escherichia ferguson</i>	ATCC 35473	Human feces	blue-green
<i>Escherichia hermanii</i>	ATCC 55236	Cecum of hen	dark purple
<i>Escherichia vulneris</i>	ATCC 33832	Human blood	no growth
<i>Enterobacter aerogenes</i>	ATCC 13048	Sputum	blue-green
<i>Enterobacter agglomerans</i>	Ad 11	Cheese	white
<i>Enterobacter agglomerans</i>	RDC 9.2.2	Food	no growth
<i>Enterobacter cloacae</i>	Ad 10	Raw milk	turquoise
<i>Enterobacter cloacae</i>	Ad 128	Minced steak	turquoise
<i>Enterobacter cloacae</i>	RDC 9.3.5	Clinical isolate	blue
<i>Enterobacter cloacae</i>	RDC 9.3.9	Food	blue
<i>Enterobacter sakazakii</i>	Ad 95	Cream cheese	light purple
<i>Enterobacter sakazakii</i>	Ad D7	Poultry	turquoise
<i>Hafnia alvei</i>	Ad 167	Sausage	blue
<i>Hafnia alvei</i>	Ad 168	Duck	white
<i>Hafnia alvei</i>	CIP 57.31T	Pasteur Institute	white
<i>Klebsiella oxytoca</i>	Ad 57	Food	turquoise
<i>Klebsiella oxytoca</i>	Ad 42	Food	turquoise
<i>Klebsiella oxytoca</i>	RDC 12.1.3	Unknown	blue
<i>Klebsiella pneumoniae</i>	ATCC 13883	NCTC	turquoise
<i>Klebsiella pneumoniae</i>	Ad 28	Food	white
<i>Klebsiella pneumoniae</i>	RDC 12.2.6	Clinical isolate	blue
<i>Lactobacillus acidophilus</i>	ATCC 53545	Human stool	no growth
<i>Morganella morganii</i>	ATCC 29853	Clinical isolate	no growth
<i>Proteus hauseri</i>	ATCC 13315	NCTC	no growth
<i>Proteus mirabilis</i>	ATCC 25933	Human vagina	beige
<i>Proteus mirabilis</i>	Ad 54	Poultry	white

<i>Proteus mirabilis</i>	Ad 55	Food	white
<i>Proteus vulgaris</i>	ATCC 6380	MN Health Lab	no growth
<i>Proteus vulgaris</i>	Ad 56	Food	blue-green
<i>Pseudomonas aeruginosa</i>	ATCC 10145	NCTC	dark purple
<i>Pseudomonas aeruginosa</i>	ATCC 27853	Blood culture	dark purple
<i>Serratia marcescens</i>	ATCC 8100	Pasteur Institute	turquoise
<i>Serratia liquefaciens</i>	RDC 17.1.6	Clinical isolate	turquoise
<i>Serratia liquefaciens</i>	Ad 8	Egg product	blue-green
<i>Serratia proteomaculans</i>	Ad 00C056	Ham	turquoise
<i>Shigella sonnei</i>	CIP 51.1	Pasteur Institute	white
<i>Shigella sonnei</i>	ATCC 29930	Unknown	white
<i>Staphylococcus aureus</i>	ATCC 25923	Clinical isolate	no growth
<i>Streptococcus mutans</i>	ATCC 35668	Clinical isolate	no growth
<i>Yersinia enterocolitica</i>	Ad 32	Bacon fat	turquoise
<i>Yersinia enterocolitica</i>	ATCC 9610	Human tissue	turquoise

Ad = Culture collection, Adria Developpement Laboratory, France

ATCC = American Type Culture Collection, USA

CIP = Collection Institute Pasteur, France

RDC = Culture collection, Bio-Rad Laboratories, France

Table 4 – Method Comparison Results – 6hr Secondary (RVS) Enrichment Incubation (1)

Matrix	Inoc Level	MPN/25g	# samples	RAPID'Salmonella	Reference method	Method	X2
				# positive	# positive	Agreement	
Raw chicken breast (internal)	Control	0	5	0	0	100%	-
	Low	6	20	17	18	95%	0.00
Eggs	Control	0	5	0	0	100%	-
	Low	0.4	20	2	2	100%	-
	High	1.08	20	15	18	85%	1.33
Cantaloupe	Control	0	5	0	0	100%	-
	Low	6	20	13	13	100%	-
	High	60	20	18	19	95%	0.00
Raw chicken breast (independent)	Control	0	5	0	0	100%	-
	Low	0.6	20	15	16	95%	0.00

Table 5 – Method Comparison Results – 24hr Secondary (RVS) Enrichment Incubation (1)

Matrix	Inoc Level	MPN/25g	# samples	RAPID'Salmonella	Reference method	Method	X2
				# positive	# positive	Agreement	
Raw chicken breast (internal)	Control	0	5	0	0	100%	-
	Low	6	20	17	18	95%	0.00
Eggs	Control	0	5	0	0	100%	-
	Low	0.4	20	4	2	90%	0.50
	High	1.08	20	16	18	90%	0.50
Cantaloupe	Control	0	5	0	0	100%	-
	Low	6	20	19	13	70%	4.17
	High	60	20	18	19	95%	0.00
Raw chicken breast (independent)	Control	0	5	0	0	100%	-
	Low	0.6	20	16	16	100%	-

Table 6 – Method Comparison 6hr vs. 24hr Secondary (RVS) Enrichment (1)

Matrix	Inoc Level	RAPID'Salmonella 6hr	RAPID'Salmonella 24hr	Method Agreement	X2
		# positive	# positive		
Raw chicken breast (internal)	Control	0	0	100%	-
	Low	17	17	100%	-
Eggs	Control	0	0	100%	-
	Low	2	4	90%	0.50
	High	15	16	95%	0.00
Cantaloupe	Control	0	0	100%	-
	Low	13	19	70%	4.17
	High	18	18	100%	-
Raw chicken breast (independent)	Control	0	0	100%	-
	Low	15	16	95%	0.00

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