



Validation of alternative
analysis methods

NF102 – Application to the food industry

Certificate

Certificate No.: **UNI 03/06-12/07**

Renewal decision dated: 31-10-2023

Expiry date: 04-12-2027

The Company:

OXOID Ltd

Thermo Fisher Scientific
Wade Road, Basingstoke
Hampshire RG24 8PW
ENGLAND

Is authorized to affix the NF VALIDATION mark on the alternative analysis method cited below, in accordance with the NF VALIDATION general rules and the certification rules NF102 - Validation of alternative analysis methods (Application to the food industry):

Thermo Scientific™ Salmonella PreciS™ Method

Validated for the detection of *Salmonella* spp.

Technical sheet
reference's

MAN0019556 Revision K (all versions K covered)

This decision attests that the alternative analysis method has been assessed by AFNOR Certification and found to conform to the standards cited in page 2/2 and complementary requirements, as specified in the certification reference document. The **principal certified characteristics** are the "analytical performances" as defined in the associated validation study summarized report (sensitivity, relative level of detection...), available on the certification dedicated website <http://nf-validation.org/en>.

This certificate supersedes all previous certificates (last version dated 19-03-2025). This NF VALIDATION certificate, included 2 pages, is valid until **December 04th, 2027**. It is subject to the results obtained upon regular controls carried out by AFNOR Certification. Appropriate decision is made by AFNOR Certification in accordance with the NF VALIDATION general rules and certification rules NF102 - Validation of alternative analysis methods (Application to the food industry).



Managing Director
Julien NIZRI

Issue dated 26/03/2025

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The alternative analysis method:

Thermo Scientific™ Salmonella PreciS™ Method

Validated for the detection of *Salmonella* spp.

Manufactured by:

OXOID Ltd

Thermo Fisher Scientific
Wade Road, Basingstoke
Hampshire RG24 8PW
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Has been certified according to the reference documents and the application scope specified here after:

Validation protocol	NF EN ISO 16140-2 (September 2016): Microbiology of the food chain. Method validation - Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.
Reference method(s)	NF EN ISO 6579-1 (April 2017) and its amendment A1 (March 2020): Microbiology of the food chain- Horizontal method for the detection, enumeration and serotyping of <i>Salmonella</i> - Part 1: Detection of <i>Salmonella</i> spp. Amendment A1: extension of the temperature range for incubation, amendment of the status of Annex D and correction of the composition of MSRV and SC media.
Scope	All human food products (by performing validation assays on a broad range of foods), feed products and industrial production environmental samples.
Restriction(s)	None.
Warning	None.
Other information	The scope of application includes the use of the Thermo Scientific™ PreciSBlue™ supplement.

Please send any queries concerning the performances of the certified alternative method to AFNOR Certification.

You may download the validation study **summarized report** on <http://nf-validation.afnor.org/en>.

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