



Validation of alternative analysis methods

NF102 – Application to the food industry

Certificate

Certificate No.: **SOL 37/04-12/18**

Renewal decision dated: **07-10-2022**

Expiry date: **04-12-2026**

The Company:

Solus Scientific (part of PerkinElmer Inc.)

Unit 9 Mansfield Network Centre
Millennium Business Park, Concorde Way
Mansfield - NG197JZ Nottinghamshire, UK

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):

Solus One *Salmonella* ELISA

Validated for the detection of *Salmonella* spp.

Technical sheet reference's

Insert 39 - Issue 3.0

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 16-02-2022). This NF VALIDATION certificate, included 2 pages, is valid until **December 4th, 2026**. 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 09/11/2022

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The alternative analysis method:

Solus One *Salmonella* ELISA

Validated for the detection of *Salmonella* spp.

Manufactured by:

Solus Scientific (part of PerkinElmer Inc.)

Unit 9 Mansfield Network Centre
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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> spp. - Part 1: detection of <i>Salmonella</i> spp.
Scope	Ready-to-heat (RTE) and ready-to-reheat (RTRH) products (excluding smoked products), heat process milk and dairy products, egg products and meat products and pet foods (375g sample size) excluding raw materials.
Restriction(s)	None.
Warning	None.
Other informations	Non applicable.

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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