



Validation of alternative
analysis methods

NF102 – Application to the food industry

Certificate

Certificate No.: **QUA 18/03-11/02**

Renewal decision dated: 07-10-2022

Expiry date: 28-11-2026

The Company:

HYGIENA LLC
941 Avenida Acaso
Camarillo, CA 93012
United States

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):

BAX® System PCR Assay *Salmonella* spp. 2

Validated for the detection of *Salmonella* spp.

Technical sheets
reference's

KIT2011 (D14368501) – INS2016 Rev 06

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 16-01-2024). This NF VALIDATION certificate, included 2 pages, is valid until **November 28th, 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



Validation of alternative
analysis methods

NF102 – Application to the food industry

Certificate

Certificate No.: **QUA 18/03-11/02**

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

Expiry date: **28-11-2026**

The alternative analysis method:

BAX® System PCR Assay *Salmonella* spp. 2

Validated for the detection of *Salmonella* spp.

Manufactured by:

HYGIENA LLC
930 Flynn Road
Camarillo
CA 93012 USA

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 1 Broader range of incubation temperatures, amendment to the status of Annex D, and correction of the composition of MSRV and SC.
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 informations	The scope includes the use of instruments BAX® System Q7 with BAX® software versions 5.1 and higher ; and BAX® System X5 version 1.0.

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>.