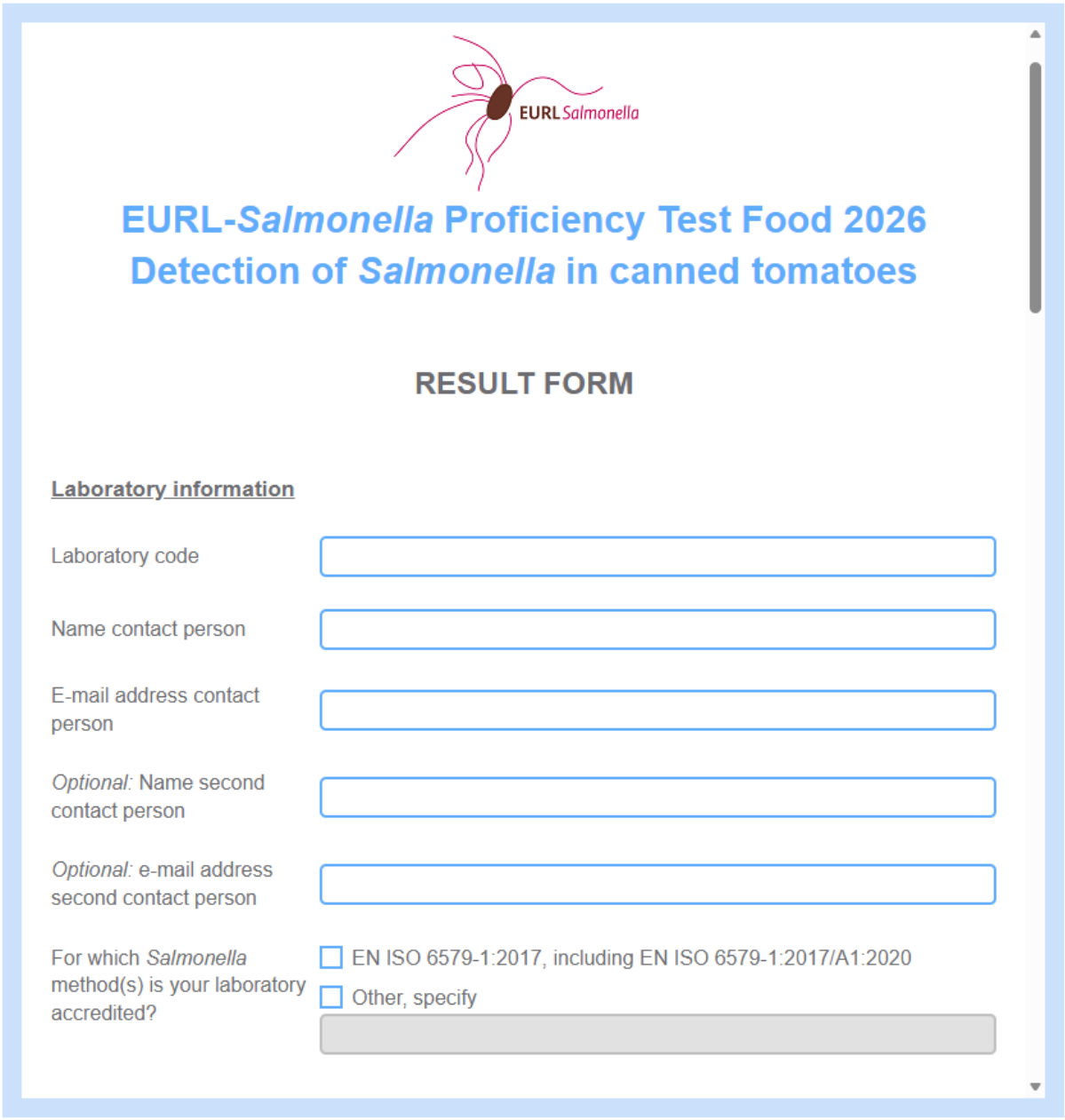
Screenshots of the online result form for the EURL-*Salmonella* Proficiency Test Food 2026

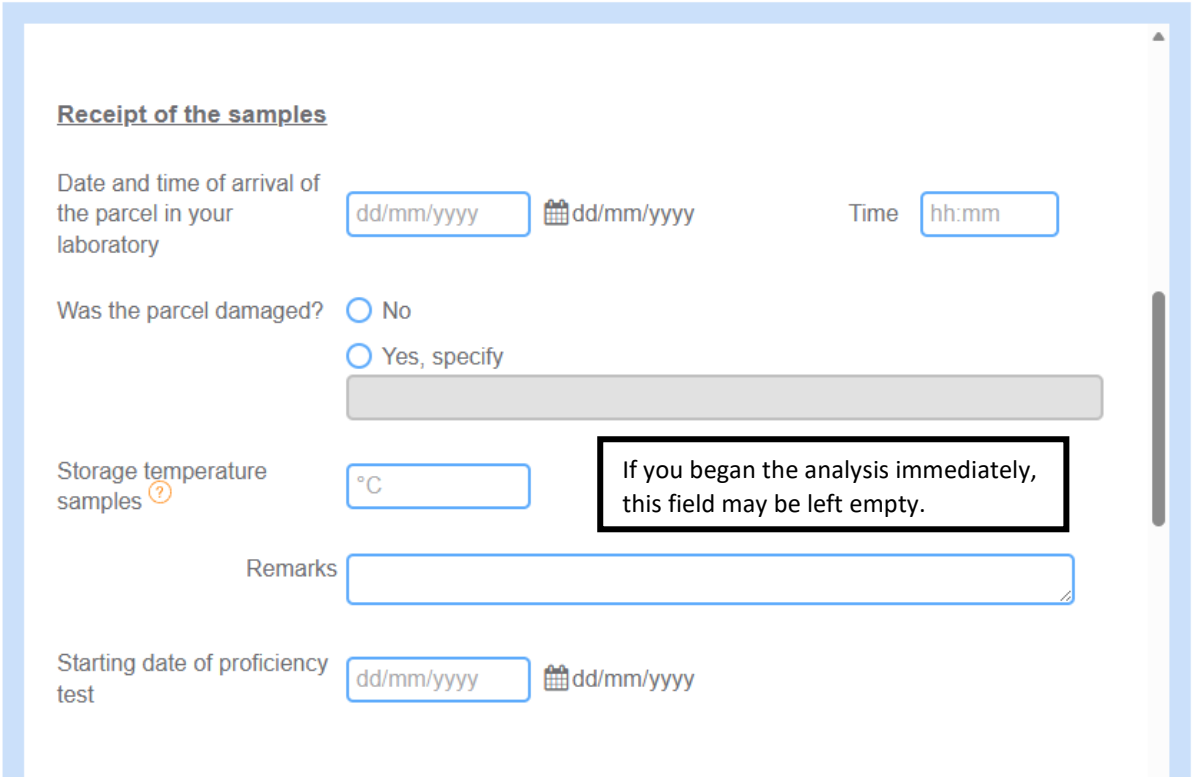


EURL-*Salmonella* Proficiency Test Food 2026
Detection of *Salmonella* in canned tomatoes

RESULT FORM

Laboratory information

Laboratory code	
Name contact person	
E-mail address contact person	
Optional: Name second contact person	
Optional: e-mail address second contact person	
For which *Salmonella* method(s) is your laboratory accredited?	☐ EN ISO 6579-1:2017, including EN ISO 6579-1:2017/A1:2020 ☐ Other, specify


Receipt of the samples
Date and time of arrival of the parcel in your laboratory
dd/mm/yyyy
dd/mm/yyyy
Time
hh:mm
Was the parcel damaged?
No
Yes, specify
Storage temperature samples
°C
If you began the analysis immediately, this field may be left empty.
Remarks
Starting date of proficiency test
dd/mm/yyyy
dd/mm/yyyy

Please provide the information if an alternative analytical method was used

Method

Which method did you use in this PT?
- ○ EN ISO 6579-1:2017, including EN ISO 6579-1:2017/A1:2020
- ◉ Other alternative validated analytical method, please specify below

What type of alternative validated detection method?

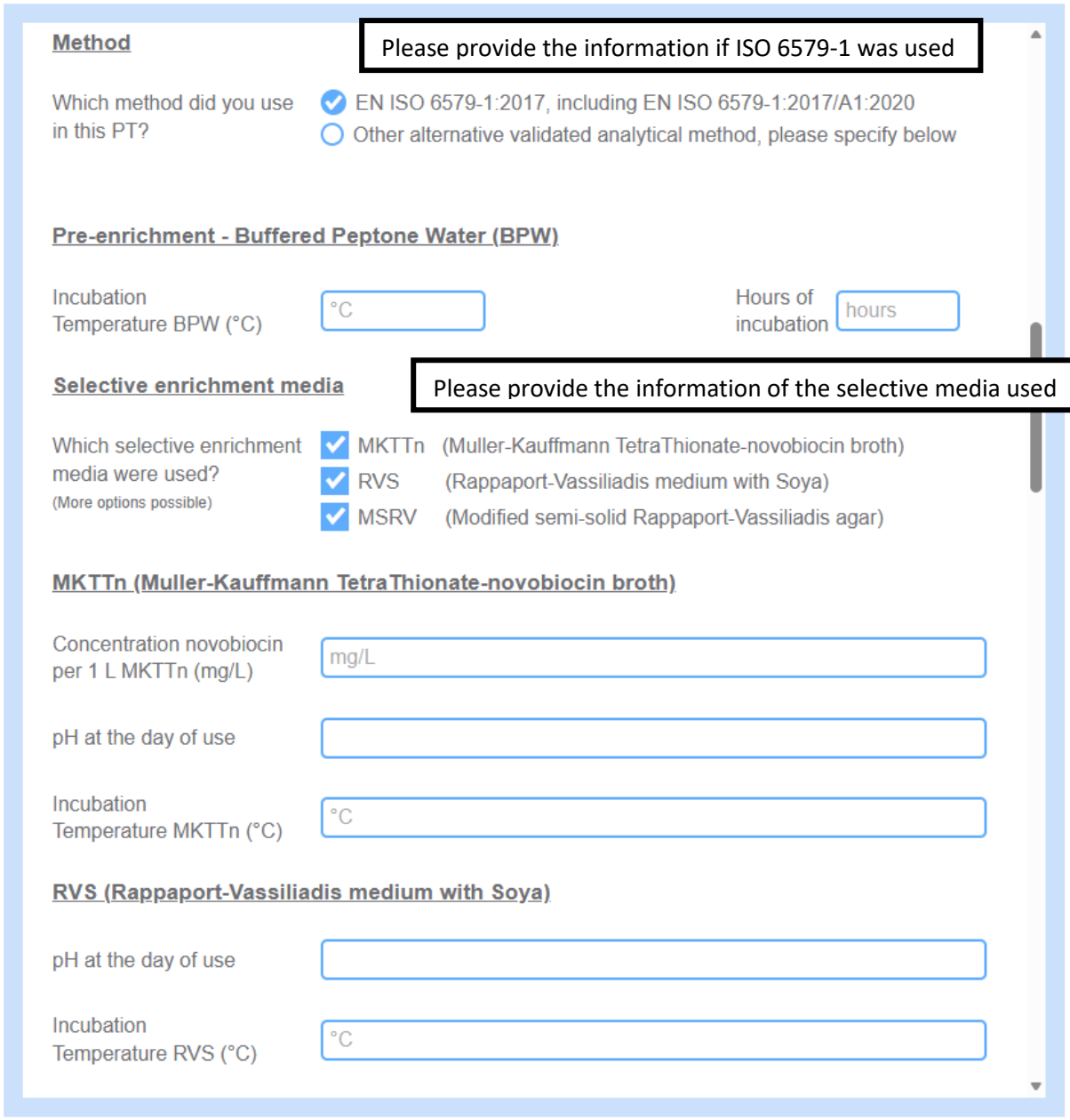
Which organisation validated the method?

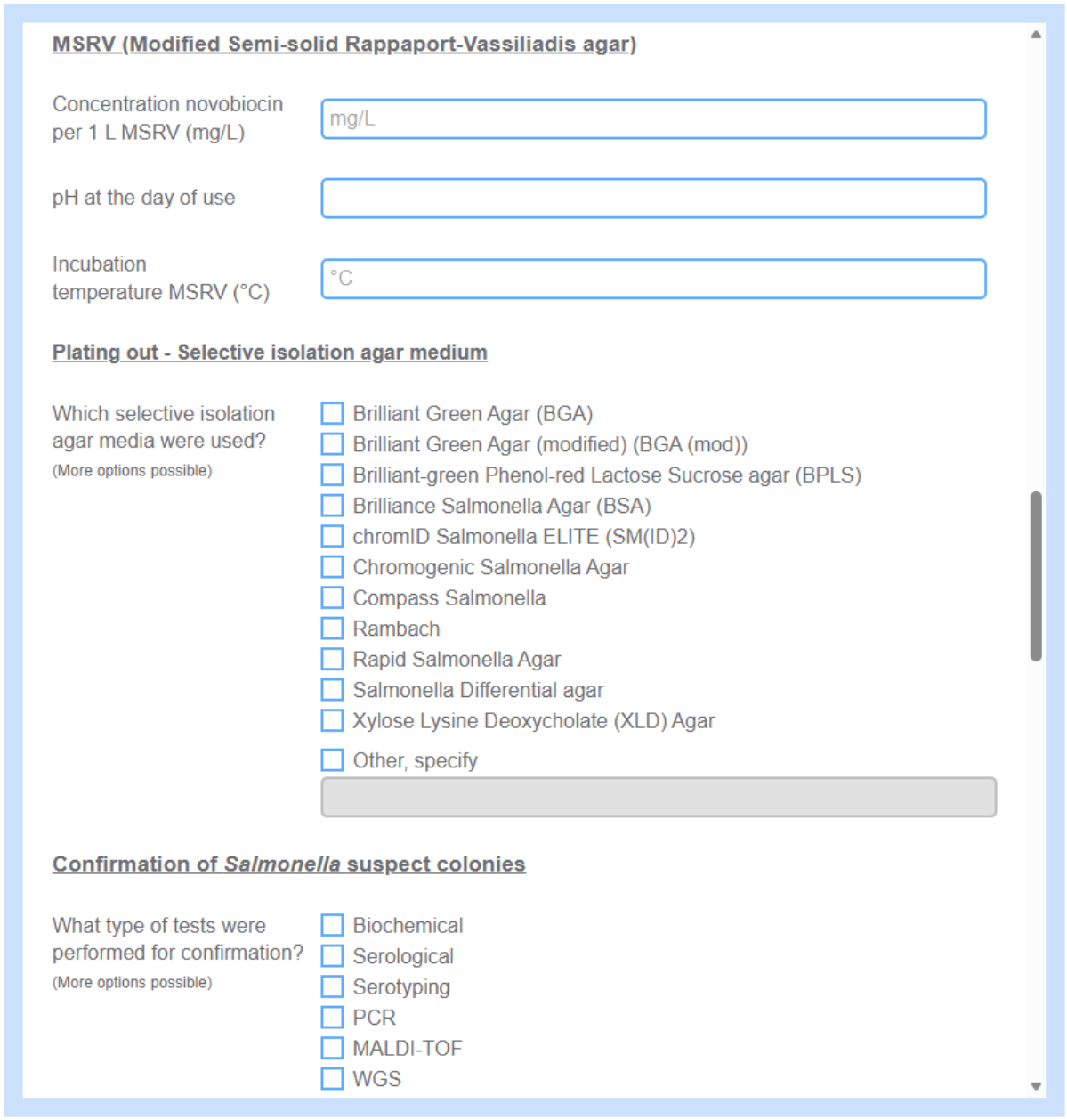
Please give a certificate number or a reference for the validated method

Is this method used for analysing official control samples?
- ○ Yes
- ○ No

Please provide the relevant information from ISO 6579-1, see next page of this document

Are isolate(s) from positive samples confirmed?
- ○ No
- ◉ Yes, confirmed with EN ISO 6579-1:2017(/Amd.1:2020)
- ○ Yes, confirmed with the following procedure/method(s), please specify below:


Method
Please provide the information if ISO 6579-1 was used
Which method did you use in this PT?
EN ISO 6579-1:2017, including EN ISO 6579-1:2017/A1:2020
Other alternative validated analytical method, please specify below
Pre-enrichment - Buffered Peptone Water (BPW)
Incubation Temperature BPW (°C)
°C
Hours of incubation
hours
Selective enrichment media
Please provide the information of the selective media used
Which selective enrichment media were used?
(More options possible)
MKTTn (Muller-Kauffmann TetraThionate-novobiocin broth)
RVS (Rappaport-Vassiliadis medium with Soya)
MSRV (Modified semi-solid Rappaport-Vassiliadis agar)
MKTTn (Muller-Kauffmann TetraThionate-novobiocin broth)
Concentration novobiocin per 1 L MKTTn (mg/L)
mg/L
pH at the day of use
Incubation Temperature MKTTn (°C)
°C
RVS (Rappaport-Vassiliadis medium with Soya)
pH at the day of use
Incubation Temperature RVS (°C)
°C



MSRV (Modified Semi-solid Rappaport-Vassiliadis agar)

Concentration novobiocin per 1 L MSRV (mg/L): mg/L

pH at the day of use:

Incubation temperature MSRV (°C): °C

Plating out - Selective isolation agar medium

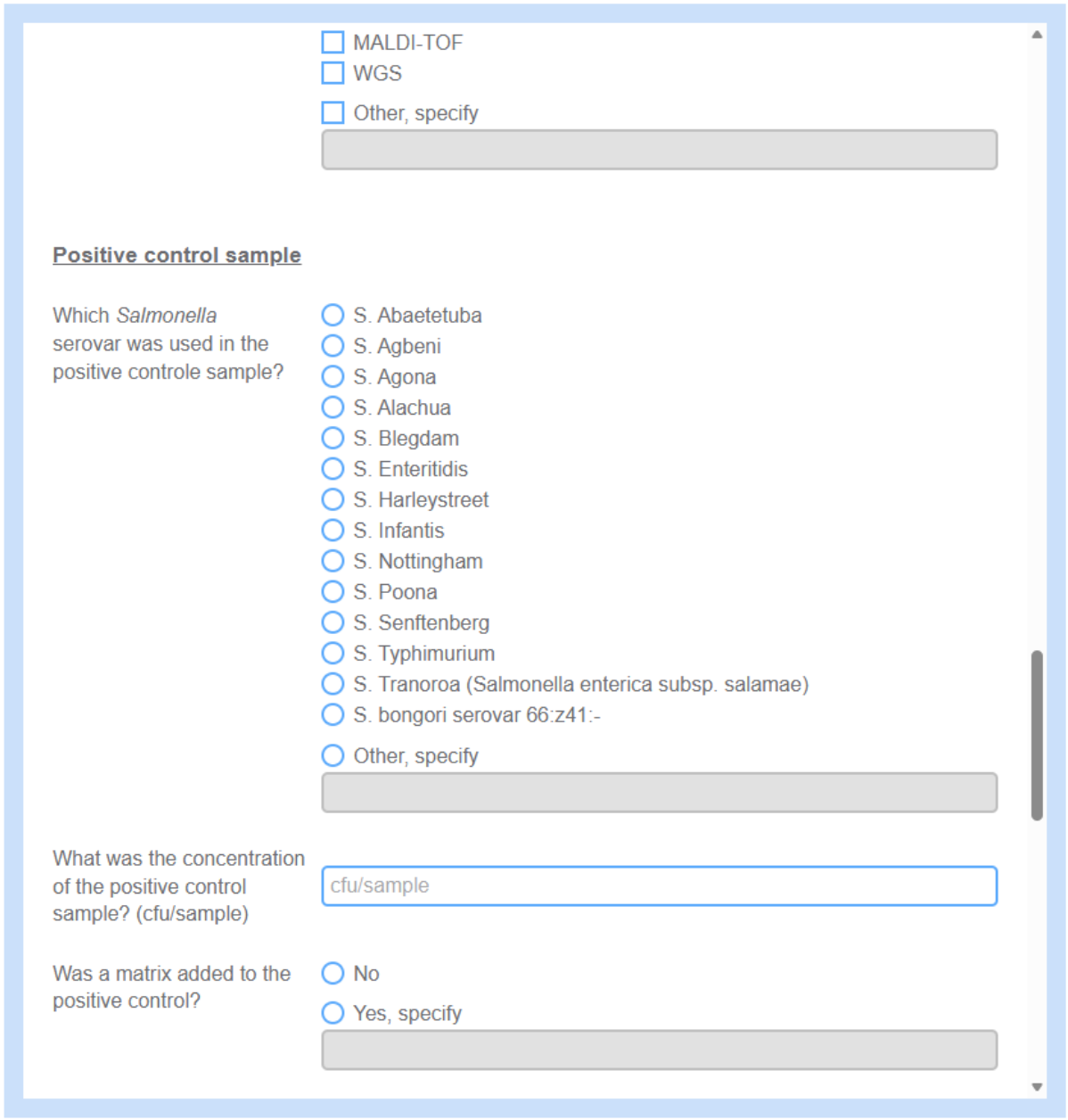
Which selective isolation agar media were used? (More options possible)

- [ ] Brilliant Green Agar (BGA)
- [ ] Brilliant Green Agar (modified) (BGA (mod))
- [ ] Brilliant-green Phenol-red Lactose Sucrose agar (BPLS)
- [ ] Brilliance Salmonella Agar (BSA)
- [ ] chromID Salmonella ELITE (SM(ID)2)
- [ ] Chromogenic Salmonella Agar
- [ ] Compass Salmonella
- [ ] Rambach
- [ ] Rapid Salmonella Agar
- [ ] Salmonella Differential agar
- [ ] Xylose Lysine Deoxycholate (XLD) Agar
- [ ] Other, specify

Confirmation of *Salmonella* suspect colonies

What type of tests were performed for confirmation? (More options possible)

- [ ] Biochemical
- [ ] Serological
- [ ] Serotyping
- [ ] PCR
- [ ] MALDI-TOF
- [ ] WGS

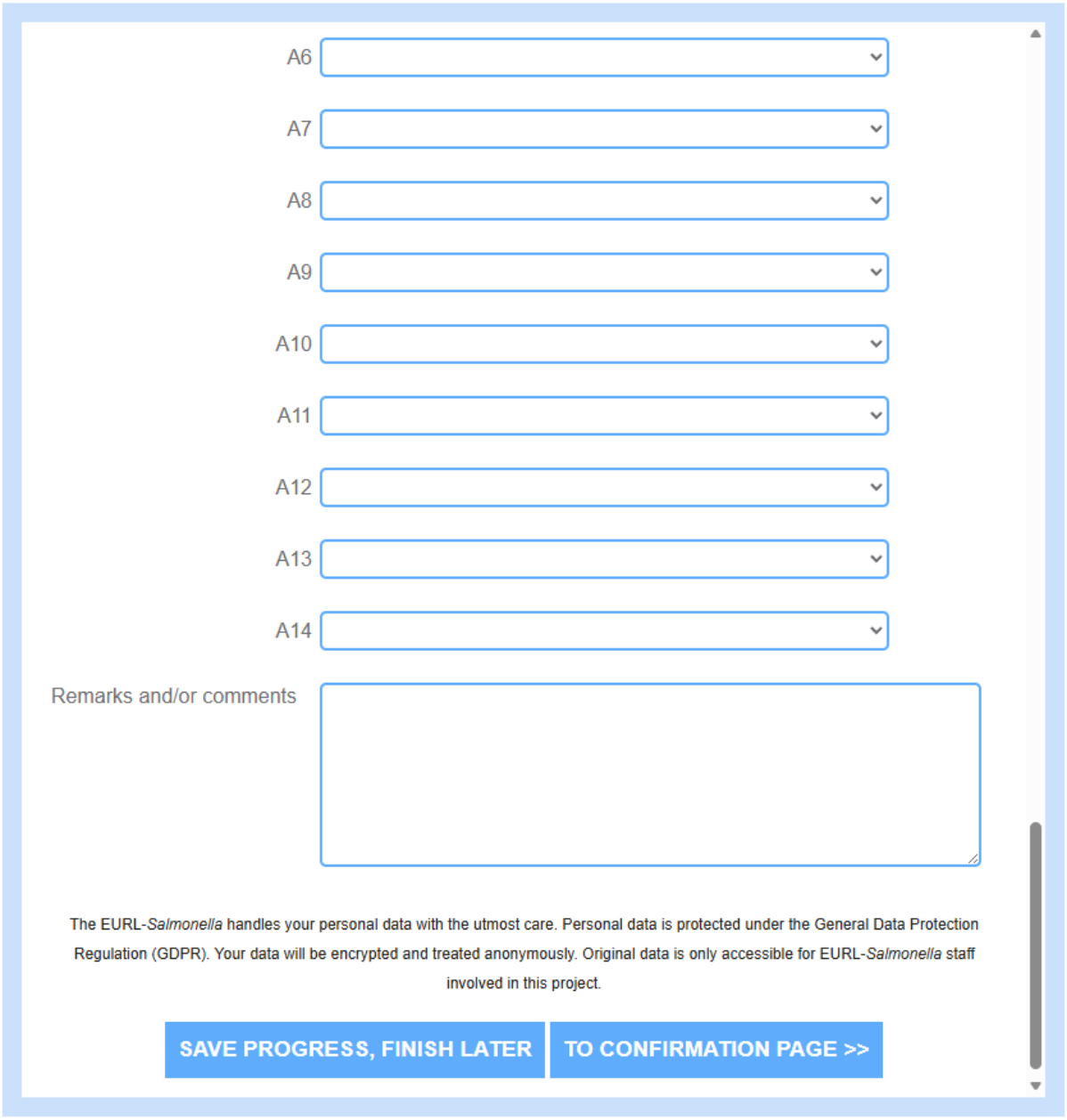

MALDI-TOF
WGS
Other, specify
Positive control sample
Which Salmonella serovar was used in the positive controle sample?
S. Abaetetuba
S. Agbeni
S. Agona
S. Alachua
S. Blegdam
S. Enteritidis
S. Harleystreet
S. Infantis
S. Nottingham
S. Poona
S. Senftenberg
S. Typhimurium
S. Tranoroa (Salmonella enterica subsp. salamae)
S. bongori serovar 66:z41:-
Other, specify
What was the concentration of the positive control sample? (cfu/sample)
cfu/sample
Was a matrix added to the positive control?
No
Yes, specify

Results - Confirmed *Salmonella* results

Detected: positive confirmed result of *Salmonella* in 25 grams of canned tomatoes
Not detected: negative (confirmed) result of *Salmonella* in 25 grams of canned tomatoes

Samples

A1
A2
A3
A4
A5
A6
A7
A8
A9
A10
A11
A12


A6
A7
A8
A9
A10
A11
A12
A13
A14
Remarks and/or comments
The EURL-Salmonella handles your personal data with the utmost care. Personal data is protected under the General Data Protection Regulation (GDPR). Your data will be encrypted and treated anonymously. Original data is only accessible for EURL-Salmonella staff involved in this project.
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TO CONFIRMATION PAGE >>