

**COMPARATIVE STUDY OF THE BIOLINE SALMONELLA OPTIMA
AND THE METHOD OF REFERENCE ISO 6579:2002 and LMBG35**

| <i>Meat- beef and pork</i> | | Résultats ISO 6579:2002 | | | | | | OPTIMA | |
|----------------------------|-----------------------------|-------------------------|-----|-------|-----|----------|-----|------------|--------------|
| N° ordre | Nature Echantillon | RVS | | MKttn | | Sélénite | | Conclusion | DO |
| | | BGA | XLD | BGA | XLD | BGA | XLD | | |
| 4 | Rognons porc | - | - | - | - | - | - | Absence | 0.008 |
| 26 | Poitrine tranchée non cu | - | - | - | - | - | - | Absence | 0.008 |
| 35 | Foie bœuf | - | - | - | - | - | - | Absence | 0.016 |
| 36 | Mamelle bœuf | - | - | - | - | - | - | Absence | 0.017 |
| 37 | Cœur bœuf | - | - | - | - | - | - | Absence | 0.017 |
| 23 | Rognons porc | - | - | - | - | - | - | Absence | 0.033 |
| 34 | Tournedos | - | - | - | - | - | - | Absence | 0.034 |
| 25 | Foie porc | - | - | - | - | - | - | Absence | 0.035 |
| 2 | Côte échine porc | - | - | - | - | - | - | Absence | 0.044 |
| 5 | Foie bœuf | - | - | - | - | - | - | Absence | 0.052 |
| 3 | Poitrine porc | + | + | + | + | ⊕+ | ⊕+ | Salmonelle | 1.365 |
| 92 | Escalope veau (3-2°C) | + | + | + | + | + | + | Salmonelle | 1.437 |
| 101 | Côte filet agneau (3-2°C) | + | + | + | + | + | + | Salmonelle | 1.668 |
| 107 | Côte échine porc (3-2°C) | + | + | + | + | + | + | Salmonelle | 1.810 |
| 97 | Basse côte (3-2°C) | + | + | + | + | + | + | Salmonelle | 1.893 |
| 96 | Aiguillette baronne (3-2°C) | + | + | + | + | + | + | Salmonelle | 2.049 |
| 98 | Rumsteak (3-2°C) | + | + | + | + | + | + | Salmonelle | 2.057 |
| 94 | Bovin mamelle (3-2°C) | + | + | + | + | + | + | Salmonelle | 2.322 |
| 95 | Tranche mouvant (3-2°C) | + | + | + | + | + | + | Salmonelle | 2.564 |
| 93 | Côte veau (3-2°C) | + | + | + | + | + | + | Salmonelle | 2,300 |