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# PROTOCOL



## **EURL–*Salmonella* Proficiency Test Food 2021**

### **Detection of *Salmonella* spp. in liquid whole egg**

#### **Introduction**

This protocol describes the procedures for the Proficiency Test (PT) Food 2021 on the detection of *Salmonella* spp. in liquid whole egg amongst the National Reference Laboratories (NRLs) for *Salmonella* in the EU.

The prescribed method is EN ISO 6579-1:2017 (Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* - Part 1: Detection of *Salmonella* spp.) and the underlying EN ISO documents, e.g. the EN ISO 6887 series for preparation of test samples. Especially the procedure of EN ISO 6887-4:2017 should be respected.

Additionally, laboratories (who are interested) can also perform a second detection method (e.g. PCR, qPCR, ELISA, etc.) to analyse the samples, if this is (routinely) used in their laboratories. These results can be reported in addition to the results of the prescribed method in the result form. Only the results obtained with EN ISO 6579-1:2017 are used to assess the performance of the NRL. Please report relevant details of the method(s) used in the result form.

#### **Objective**

The main objective of the Proficiency Test is to evaluate the performance of the NRLs-*Salmonella* and their ability to detect *Salmonella* spp. in liquid whole egg.

#### **Outline of the study**

Each participant will receive one box containing 1 large plastic safety bags, packed with cooling elements. The plastic safety bags contain 17 sample bags, consisting of:

- 14 samples of liquid whole egg (25 grams per sample) artificially contaminated with different levels of a *Salmonella* serovar (coded A1-A14);
- 2 (empty) sample bags, to be used for the control samples, being the procedure control (coded CTRL1), and the positive control with *Salmonella* (coded CTRL2).

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- 1 sample bag containing a small electronic temperature recorder (coded with your labcode).

**Upon arrival of the parcel:**

- **all 17 sample bags have to be stored at 3°C (± 2 °C) until the day of analyses (8 March 2021).**
- **Please store the temperature recorder together with the liquid whole egg samples.**

The sample bag containing a small electronic temperature recorder will measure the temperature during transport and storage of the samples at the laboratory. The safety bag and temperature recorder will be coded with your lab code. **You are urgently requested to return this complete sample bag with temperature recorder (and lab code) to the EURL-Salmonella, at the day your laboratory starts the study (8 March 2021).** For this purpose a return envelope with a preprinted address label of the EURL-Salmonella is included.

The performance of the PT will start on Monday 8 March 2021.

**The media to be used for this study will not be supplied by the EURL-Salmonella**

**Relevant documents**

- Protocol 'EURL-Salmonella Proficiency Test Food 2021. Detection of *Salmonella* spp. in liquid whole egg' (this document)
- Short guidance on the electronic submission of data in the result form for the EURL-Salmonella Proficiency Test
- Copy of the question on the result form: 'Result form EURL-Salmonella PT Food 2021'
- EN ISO 6579-1:2017. Microbiology of the food chain - Horizontal method for the detection, enumeration and serotyping of *Salmonella* - Part 1: Detection of *Salmonella* spp.
- ISO 6887-1 & 4:2017 Microbiology of food and animal feeding stuffs – Preparation of test samples, initial suspension and decimal dilutions for microbiological examination. Part 1: General rules for the preparation of the initial suspension and decimal dilutions. Part 4: Specific rules for the preparation of miscellaneous products.

## Reporting

All data have to be reported through the result form. The link will be sent by e-mail to the participants.

Submission of data has to be finalised on **31 March 2021** (23:59 h CET) at the latest. **Mind that the result form is no longer accessible after this deadline!** In case you foresee problems with the deadline, please contact us beforehand.

In case of deviating results, the EURL-*Salmonella* may ask the NRLs to send additional information or to perform additional tests. Therefore, we ask to conserve one *Salmonella* confirmed colony from each positive sample (A1-A14 and CTRL 1 and 2).

The EURL will prepare a summary report soon after the study to inform all NRLs on the overall results.

# Timetable



## EURL- *Salmonella* Proficiency Test Food 2021 Detection of *Salmonella* in liquid whole egg

Week	Date	Subject
7	17 February 2021	E-mailing of the link to the registration form for the Proficiency Test. Please <b>register by 17 February 2021</b> at the latest.
8	22 – 26 February 2021	E-mailing of the protocol and instructions for the result form to the NRLs.  E-mailing the link for the result form to the participants.
9	1 March 2021	Shipment of the parcels to the participants as Biological Substance Category B (UN3373).  Preparation of media by the NRLs.
10	<b>8 March 2021</b>	<b>Performance of the Proficiency Test.</b>
13	31 March 2021 at the latest	Deadline for completing the result form: <b>31 March 2021</b> (23:59h CET) After this deadline the result form will be closed

If you have questions or remarks about this Proficiency Test, or in case of problems, please contact:

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