



Laboratory Proficiency Testing Program

M03

Meat Microbiology 1 Program

Salmonella

09-08-2025 (Shipment Date)

10-08-2025 (Final Report Issue Date)

Round ID: M03-090825



CERT # 1782.01

Proficiency Testing Provider

AOAC INTERNATIONAL
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Report Authorization

This report has been authorized by Shane Flynn, Senior Director
of the AOAC laboratory Proficiency Testing Program.

Shane P Flynn

**REPORT TO PARTICIPANTS IN
THE AOAC® LABORATORY PROFICIENCY TESTING PROGRAM MEAT
MICROBIOLOGY 1 PROGRAM**

Salmonella

1.0 Introduction

Test materials for the Meat Microbiology 1 Program (*Salmonella* species) were shipped to participants on September 8, 2025. Each laboratory was given a site identification number in order to maintain confidentiality. Participants were encouraged to analyze the samples on September 9, 2025 and urged to initiate analyses by no later than Monday, September 15, 2025. The instruction packet on how to use the confidential online data submission system was posted online. The participants were to submit an electronic response online to verify the condition of the test materials upon receipt and confirm the safe handling of the test materials containing *Salmonella* by participants. Participants were instructed to analyze the test materials according to procedures routinely used in their laboratories. The results were to be submitted to AOAC by September 23, 2025.

2.0 Preparation of Test Materials

Each set of test materials included ten samples, each containing approximately 25 grams of frozen ground meat. All samples were for qualitative testing. The matrix was screened prior to spiking. Each sample was individually inoculated. Samples were inoculated with low levels of organisms (1 -10 cells/gram). Two controls were uninoculated and one was inoculated with *Citrobacter*. The following serotype was used: *S. Enteritidis*. Each sample was individually inoculated. Three samples were analyzed to verify the presence or absence. Homogeneity is Appendix C, inoculation scheme is Appendix D and stability is Appendix E.

Samples were prepared by the following laboratory:

Mérieux NutriSciences
Silliker® Food Science Center
3600 Eagles Nest Drive, Bldg. A
Crete, IL 60417

3.0 Analyses Requested

Samples 1-10	<i>Salmonella</i>	Indicate Positive/Negative
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The participants had the option of identifying the serotype. Information on the method used for each analyses was requested.

4.0 Results

Confidentiality of results will be maintained by issuing site identification codes to the participants. Results in reports will only be identified by the site identification code. Results of participants were compared to the expected results. The results table specifies whether the participant tested for serotype. There was inadequate information about the methodology used to group the results according to method for this shipment.

If a participant would like to appeal against the assessment of their performance in this proficiency testing scheme please contact staff at LPTP@AOAC.org.

4.1 Comments and Recommendations

All participating laboratories performed well. If participants have questions on reporting, please contact PT Staff by sending an email to LPTP@AOAC.org, before officially submitting final results. Once a lab has officially submitted results, no changes can be made.

Individual laboratory results are in Appendix A

Appendix A
Results for (M03) Meat Microbiology 1
Salmonella species
Shipment on September 8, 2025
Site identification: 183005

09/29/2025 8:22 AM

Sample Number	Expected Results	Result for Site ID 183005 Presence or Absence of <i>Salmonella</i> Species	Evaluation	Result for Site ID 183005 O Antigen	Result for Site ID 183005 H Antigen
S1	Citrobacter	Absent	ACCEPTABLE	Not Tested	Not Tested
S2	S. Enteriditis O Antigen: D1 H Antigen: G complex	Present	ACCEPTABLE	Not Tested	Not Tested
S3	Uninoculated	Absent	ACCEPTABLE	Not Tested	Not Tested
S4	S. Enteriditis O Antigen: D1 H Antigen: G complex	Present	ACCEPTABLE	Not Tested	Not Tested
S5	S. Enteriditis O Antigen: D1 H Antigen: G complex	Present	ACCEPTABLE	Not Tested	Not Tested
S6	S. Enteriditis O Antigen: D1 H Antigen: G complex	Present	ACCEPTABLE	Not Tested	Not Tested
S7	Uninoculated	Absent	ACCEPTABLE	Not Tested	Not Tested
S8	S. Enteriditis O Antigen: D1 H Antigen: G complex	Present	ACCEPTABLE	Not Tested	Not Tested
S9	S. Enteriditis O Antigen: D1 H Antigen: G complex	Present	ACCEPTABLE	Not Tested	Not Tested
S10	S. Enteriditis O Antigen: D1 H Antigen: G complex	Present	ACCEPTABLE	Not Tested	Not Tested



Meat Microbiology 1 (M03) PROFICIENCY TESTING PROGRAM

Sample:	Enclosed are ten samples, each containing 25 grams of ground meat. Shelf-life studies performed on samples stored frozen demonstrated that the samples remained stable for a period of at least 7 days if stored frozen. Please make every effort to analyze samples as soon as possible. Sample should arrive 10°C or below. These samples should be handled and analyzed in the same manner and following the same analytical standard operating procedures (SOPs) as routine samples.
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Ship Date:	09-08-2025
Start Analysis by Date:	09-15-2025
Result Due Date:	09-23-2025

Storage:	Store samples frozen (-20°C) until analysis date.
Thawing:	Thaw when ready to analyze by placing the samples into a plastic bag in cold water for 1 -2 hours. Do not refreeze the samples.

Analyze samples numbered 1 through 10 for the following:

<i>Salmonella</i> species - Specify the method. Report as PRESENT or ABSENT. If PRESENT, report the O and the H serotypes. If your laboratory does not test for O and H serotypes, report NOT TESTED.

Reporting	
Where to Report	https://pt2.aoac.org
How to Report	Step by step instructions for online reporting are available once online account is accessed

Questions and Comments

If you have questions regarding the M03 PT round, please contact LPTP@AOAC.org.

Test Material Provider:

Mérieux NutriSciences
Silliker® Food Science Center
3600 Eagles Nest Drive, Bldg. A
Crete, IL 60417

Appendix C
Homogeneity Analysis Meat
Microbiology - M03
Ship Date: September 23, 2025

Results of Homogeneity Testing - *Salmonella*/25g Sample

	Inoculated in Same Batch	Inoculation Scheme	Results		O antigen	H antigen	Expected Serotype	
			Replicate 1	Replicate 2				
S-1		<i>Citrobacter</i>	Negative	Negative	NA	NA	NA	Passed
S-2	S-4, S-5, S-6, S-8, S-9, S-10	<i>S. Enteritidis</i>	Positive	Positive	D1	G complex	D1, G complex	Passed
S-3	S-7	Uninoculated	Negative	Negative	NA	NA	NA	Passed
S-4		<i>S. Enteritidis</i>						

Appendix D
Inoculation Scheme
Meat Microbiology - M03
Ship Date: September 8, 2025

	Inoculation Scheme
S-1	<i>Citrobacter</i>
S-2	<i>S. Enteritidis</i>
S-3	Uninoculated
S-4	<i>S. Enteritidis</i>
S-5	<i>S. Enteritidis</i>
S-6	<i>S. Enteritidis</i>
S-7	Uninoculated
S-8	<i>S. Enteritidis</i>
S-9	<i>S. Enteritidis</i>
S-10	<i>S. Enteritidis</i>

Appendix E
Stability Analysis
Meat Microbiology - M03
Ship Date: September 8, 2025
Analysis Date: September 23, 2025

Results of Stability Testing - *Salmonella*/25g Sample

	Inoculated in Same Batch	Inoculation Scheme	Results		O antigen	H antigen	Expected Serotype	
			Replicate 1	Replicate 2				
S-1		<i>Citrobacter</i>	Negative	Negative	NA	NA	NA	Passed
S-2	S-4, S-5, S-6, S-8, S-9, S-10	<i>S. Enteritidis</i>	Positive	Positive	D1	G complex	D1, G complex	Passed
S-3	S-7	Uninoculated	Negative	Negative	NA	NA	NA	Passed
S-4		<i>S. Enteritidis</i>						