



# EMERALD TEST

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PROFICIENCY TEST  
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Spring 2022 **Micro – Qualitative** Proficiency Test 21  
Microbial Panel 5- Salmonella in Chocolate

18 participating laboratories

1 analyte of interest

**Matrix:** Edible, chocolate

**Acceptance Criteria:** Presence

## SALMONELLA IN CHOCOLATE

Component	# Accepted	% Accepted	# Not Accepted	% Not Accepted	# Participants
Salmonella in Chocolate	17	94.4	1	5.6	18

Lab Name	I	II	III	IV	V	ACCEPT
5194	0	0	1	0	1	YES
5209	0	1	1	0	0	NO
5226	0	0	1	0	1	YES
5283	0	0	1	0	1	YES
5378	0	0	1	0	1	YES
5386	0	0	1	0	1	YES
5413	0	0	1	0	1	YES
5471	0	0	1	0	1	YES
5491	0	0	1	0	1	YES
5498	0	0	1	0	1	YES
5504	0	0	1	0	1	YES
5527	0	0	1	0	1	YES
5538	0	0	1	0	1	YES
5547	0	0	1	0	1	YES
5565	0	0	1	0	1	YES
5700	0	0	1	0	1	YES
5725	0	0	1	0	1	YES
5764	0	0	1	0	1	YES

**“1” denotes a value of “Present” and “0” denotes a value of “Absent”. A green background indicates the correct response, a red background indicates an incorrect response.**

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