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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary Report

Validation study according to the EN ISO 16140-2:2016

RAPID'L. mono

(Certificate number: BRD 07/04 - 09/98)

for the detection of *Listeria* spp. and *Listeria monocytogenes* in food products and production environmental samples

Qualitative method

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This report consists of 139 pages, including 12 appendices.

Only copies including the totality of this report are authorised.

Competencies of the laboratory are certified by COFRAC accreditation for the analyses marked with the symbol◆.

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Quality Assurance documents related to this study can be consulted upon request from **Bio-Rad**.

The technical protocol and the result interpretation were carried out according to the EN ISO 16140-2:2016 and the AFNOR technical rules (PR Revision 7).

Validation protocols	▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation — *Part 1: Vocabulary* ▪ ISO 16140-2 (2016): Microbiology of the food chain - Method validation — *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR technical rules (PR Revision 7).
Reference method♦	▪ NF EN ISO 11290-1 (February 1997) and NF EN ISO 11290-1/A1 (February 2005)): Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of *Listeria monocytogenes* - Part 1: detection of *Listeria monocytogenes* in foods ▪ ISO 11290-1 (May 2017): Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp. - Part 1 : detection method
Alternative method	**RAPID'*L.mono* for the detection of *Listeria* spp. and *Listeria monocytogenes***
Scope	> **Food products** > **Production environmental samples**
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

♦ Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The **RAPID'*L.mono* detection** was validated with the certificate number BRD 07/04 - 09/98. The validation stages are as follows:

Date	Validation stage	Reference method	Validation protocol
September 1998	Initial validation for human food	EN ISO 11290-1:1996	AFNOR current requirements
September 1999	Extension for a modification of the medium formula (modification of lithium chlorure concentration)	EN ISO 11290-1:1996	AFNOR current requirements
November 2002	Renewal/extension with modification of the protocol	EN ISO 11290-1:1996	AFNOR current requirements
September 2006	Renewal and extension (modification of formula of the medium), extension for *Listeria* spp. detection	NF EN ISO 11290-1/A1:2005	NF EN ISO 16140:2003
September 2008	Extension for a new confirmation test: Rhamnose test	NF EN ISO 11290-1/A1:2005	NF EN ISO 16140:2003
July 2010	Renewal	NF EN ISO 11290-1/A1:2005	NF EN ISO 16140:2003
July 2014	Renewal	NF EN ISO 11290-1/A1:2005	NF EN ISO 16140:2003
July 2019	Renewal and extension (new confirmation protocol for *Listeria spp* detection by spot onto Palcam or AL (O&A) plates)	ISO 11290-1:2017	NF EN ISO 16140-2:2016
June 2023	Renewal	ISO 11290-1:2017	NF EN ISO 16140-2:2016

2 METHOD PROTOCOLS

2.1 Alternative method

The flow diagram of the alternative method is provided in **Appendix 1**.

2.1.1 Principle

The method enables plating any colony isolation on a single medium (RAPID'*L.mono)* after a primary sample enrichment. The RAPID'*L.mono* is an agar plate for specific detection of *Listeria monocytogenes* by chromogenic detection of PIPLC activity (Phosphatidyl-Inositol Phospholipase C) in *Listeria monocytogenes* and *Listeria ivanovii*, which form blue colonies and in the other *Listeria* species which form white colonies.

Xylose fermentation is used to differentiate *L. ivanovii* (xylose positive: forms a yellow halo around the colony) from *L. monocytogenes* (xylose negative: no halo around the colony).

2.1.2 Protocol

The validated protocol is the following:

- Enrichment in half Fraser for **24 h ± 2 h** at 30°C ± 1°C (dilution 1/10), for 25 g or 25 mL test portion size;
- Spreading-streaking of 0.1 ml onto RAPID'*Lmono* Agar (RLM) and incubation for 24 h ± 2 h at 37°C ± 1°C for *Listeria monocytogenes* detection and 48 h± 2 h at 37°C ± 1° for *Listeria* spp. detection.
- Confirmation of typical colonies:
  - For ***Listeria monocytogenes*** (blue colonies without a yellow halo using one of the following protcol):
    - According to classical tests described in methods standardized by CEN or ISO from isolated RAPID'*L.mono* colonies,
    - Using nucleic probes described in EN ISO 7218 standard (including or not the purification step): iQ-Check *Listeria monocytogenes* II,
    - By carrying out Rhamnose test,
    - By implementing any other AFNOR validated method based on a principle different from the RAPID'*L.mono* Agar (respecting specifications in the manufacturer's test instructions).
  - For ***Listeria* spp**. other than *L.* monocytogenes (blue-green colonies with a yellow halo, white or pale yellow with or without a yellow halo):
    - According to classical tests described in methods standardized by CEN or ISO from isolated RAPID'*L.mono* colonies,
    - Using nucleic probes described in EN ISO 7218 (including or not the purification step): for example, iQ-Check *Listeria* spp;
    - By implementing any other AFNOR validated method based on a principle different from the RAPID'*L.mono* test (respecting specifications in the manufacturer's test instructions),
    - By spot on Palcam from an isolated colony
    - By spot on Agar Listeria AL (O&A) from an isolated colony

It is possible to store the enrichment broth for 72 h at 5°C ± 3°C after incubation before streaking onto RAPID'*L.mono* plate.
It is also possible to store the RAPID'*L.mono* plates for 72 h at 5°C ± 3°C after incubation before observation.

2.1.3 Restrictions

There is no restriction.

2.2 Reference method◆

The reference method used for the renewal study was the ISO 11290-1 (May 2017): Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp. - Part 1: detection method.

The flow diagram is given in **Appendix 2**.

2.3 Study design

The study is **a paired study design** as the reference and the alternative methods have the same enrichment procedure.

3 INITIAL VALIDATION, EXTENSION/RENEWAL STUDIES: RESULTS

3.1 Method comparison study

The method comparison study is a study performed by the expert laboratory to compare the alternative method with the reference method.

The study was carried out on a diversity of samples and strains representative of agri-food products. This does not constitute an exhaustive list of the different matrices included in the scope.
For any comment on the alternative method, please contact AFNOR Certification at http://nf-validation.afnor.org/contact-2/.

3.1.1 Sensitivity study

The sensitivity (SE) is the ability of the method to detect the analyte by either the reference or alternative method.

◆ Analysis performed according to the COFRAC accreditation

3.1.1.1 Listeria spp. detection

3.1.1.1.1 Number and nature of samples

Taking into account all the data, 500 samples were tested providing 208 positive and 292 negative results.

The number of samples tested per category and type is given in Table 1.

Table 1 – Distribution per tested category and type (*Listeria* spp.)

Category		Type		Positive	Negative	Total
1	Composite foods	a	RTE	15	7	22
		b	RTRH	10	14	24
		c	Pastries, egg products	10	10	20
			Total	35	31	66
2	Meat products	a	Raw	14	14	28
		b	RTE, RTRH	9	11	20
		c	Delicatessen	19	15	34
			Total	42	40	82
3	Dairy products	a	Raw milk cheeses	8	17	25
		b	Raw milk	8	12	20
		c	Heat treated dairy products	16	47	63
			Total	32	76	108
4	Fishery products	a	Raw fish	10	28	38
		b	Smoked and seasoned fish	14	13	27
		c	RTE, RTRH	8	12	20
			Total	32	53	85
5	Vegetables	a	Fresh and frozen vegetables	11	12	23
		b	Pre-cooked, MAP	13	15	28
		c	RTE, RTRH	8	14	20
			Total	32	41	73
6	Environmental samples	a	Process water	8	12	20
		b	Sponges, swabs	15	25	40
		c	Dusts, residues	12	14	26
			Total	35	51	86
All categories				**208**	**292**	**500**

3.1.1.1.2 Artificial contamination of samples

Artificial contaminations were done using spiking or seeding protocols (See **Appendices 3 and 4**). Strains were injured using different protocol and the injury level was evaluated by comparing enumeration done onto selective media (Palcam) and non-selective media (TSYEA).

232 samples were artificially contaminated; 130 gave a positive result.
The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 2.

Table 2 - Repartition of the positive samples per inoculation protocol and inoculation level (*Listeria* spp.)

	Naturally contaminated	Cross contamination	Spiking protocol			Seeding protocol			Total
			≤5	5< CFU ≤10	10< CFU≤ 30	≤3	3< CFU ≤10	10< CFU≤ 30	
Number of samples	112	0	22	26	15	31	2	0	208
%	53,8%	0,0%	10,6%	12,5%	7,2%	14,9%	1,0%	0,0%	100%

13.5 % of the samples were contaminated between 3 CFU (seeding) or 5 CFU (spiking) and 10 CFU.

53.8 % of the samples were naturally contaminated with *Listeria spp.*

According to the AFNOR technical rules, the number of samples contaminated with *Listeria* spp. alone or mixed with *Listeria monocytogenes* per category has to be comprised between 15 and 25 samples. The repartition per target analyte is given in Table 3.

Table 3 - Distribution per target analyte (*Listeria* spp.)

Category	*Listeria* spp (A)	Mix (B)	*Listeria monocytogenes* (C)	Total A + B
1	14	8	13	22
2	17	25	0	42
3	15	7	10	22
4	14	9	9	23
5	23	9	0	32
6	13	21	1	34
Total	**96**	**79**	**33**	**175**

For each category, the number of samples contaminated with *Listeria* spp. alone or mixed with *L. monocytogenes* is, comprised between 15 and 25.

3.1.1.1.3 Protocols applied during the validation study

- **Incubation time**

The Half-Fraser broths were incubated for 22 h at 30°C ± 1°C.
The RAPID'*L.mono* plates were incubated for 22 h and 48 h at 37°C.The interpretation of the data was done after 48h incubation of the plates but raw data for both incubation times are provided in the report.

- **Confirmations**

The typical colonies (blue, blue-green, white or pale yellow with or without halo) were confirmed by the tests described in in the ISO 11290-1 method after purification step (Gram, β-haemolysis catalase).

- **Plates storages**

For the initial validation study, the RAPID'*L.mono* plates were stored for 48 h at 5°C ± 3°C; for the renewal study they were stored for 72 h at 5°C ± 3°C.

- **Half-Fraser storage**

The Half-Fraser broths from positive and discordant samples were stored for 72 h at 5°C ± 3°C.

3.1.1.1.4 Test results

Raw data per category are given in **Appendix 5**. A summary of the results is given in Table 4. The interpretation is given for 48 h incubation time.

Table 4 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative) – *Listeria* spp.

Category		RAPID'*L.mono* 48h						
		PA	NA*	PD	ND**	PPND	PPNA	Total
1	Composite food	33	27	0	2	0	4	66
2	Meat products	42	40	0	0	0	0	82
3	Dairy products	30	74	2	0	0	2	108
4	Fishery products	28	53	2	2	0	0	85
5	Vegetables	30	41	0	2	0	0	73
6	Environmental samples	32	51	1	2	0	0	86
Total		**195**	**286**	**5**	**8**	**0**	**6**	**500**

* PPNA not included ** PPND not included

3.1.1.1.5 Calculation of relative trueness (RT), sensitivity (SE) and false positive ratio (FPR)

The calculations are presented in Table 5.

Table 5 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) – *Listeria* spp.

Category		Type		RAPID'*L.mono* 48h (*Listeria* spp.)									
				PA	NA	PD	ND	PPND	PPNA	SE_{alt} %	SE_{ref} %	RT %	FPR %
1	Composite foods	a	RTE	13	5	0	2	0	2	86,7	100,0	90,9	28,6
		b	RTRH	10	14	0	0	0	0	100,0	100,0	100,0	0,0
		c	Pastries, egg products	10	8	0	0	0	2	100,0	100,0	100,0	20,0
			Total	33	27	0	2	0	4	94,3	100,0	97,0	12,9
2	Meat products	a	Raw	14	14	0	0	0	0	100,0	100,0	100,0	0,0
		b	RTE, RTRH	9	11	0	0	0	0	100,0	100,0	100,0	0,0
		c	Delicatessen	19	15	0	0	0	0	100,0	100,0	100,0	0,0
			Total	42	40	0	0	0	0	100,0	100,0	100,0	0,0
3	Dairy products	a	Raw milk cheeses	8	16	0	0	0	1	100,0	100,0	100,0	5,9
		b	Raw milk	8	11	0	0	0	1	100,0	100,0	100,0	8,3
		c	Heat treated dairy products	14	47	2	0	0	0	100,0	87,5	96,8	0,0
			Total	30	74	2	0	0	2	100,0	93,8	98,1	2,6
4	Fishery products	a	Raw fish	10	28	0	0	0	0	100,0	100,0	100,0	0,0
		b	Smoked and seasoned fish	11	13	1	2	0	0	85,7	92,9	88,9	0,0
		c	RTE, RTRH	7	12	1	0	0	0	100,0	87,5	95,0	0,0
			Total	28	53	2	2	0	0	93,8	93,8	95,3	0,0
5	Vegetables	a	Fresh and frozen vegetables	11	12	0	0	0	0	100,0	100,0	100,0	0,0
		b	Pre-cooked, MAP	11	15	0	2	0	0	84,6	100,0	92,9	0,0
		c	RTE, RTRH	8	14	0	0	0	0	100,0	100,0	100,0	0,0
			Total	30	41	0	2	0	0	93,8	100,0	97,3	0,0
6	Environmental samples	a	Processs water	7	12	0	1	0	0	87,5	100,0	95,0	0,0
		b	Sponges, swabs,	14	25	1	0	0	0	100,0	93,8	97,5	0,0
		c	Dusts, residues	11	14	0	1	0	0	91,7	100,0	96,2	0,0
			Total	32	51	1	2	0	0	94,3	97,1	96,5	0,0
All categories				**195**	**286**	**5**	**8**	**0**	**6**	**96,2**	**97,6**	**97,4**	**2,1**

A summary of the results is given in Table 6.

Table 6 - Summary of results (*Listeria* spp.)

		RAPID'*L.mono* 48h
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\,\%$	96.2 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)}\ x\ 100\,\%$	97.6 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\,\%$	97.4 %
False positive ratio for the alternative method* **FP = PPNA + PPND**	$FPR = \frac{(FP)}{NA} \times 100\,\%$	2.1 %

With *ND = ND + PPND*
NA = NA + PPNA

3.1.1.1.6 Analysis of discordant results

The negative deviations are given in Table 7 and the positive deviations in Table 8.

Table 7 - Negative deviations (*Listeria* spp.)

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	Sample N°	Product	Strain inoculated	Inoculation level (CFU/sample)	Reference method: ISO 11290-1						RAPID'*L.mono*			Agreement Ref/Alt		Category	Type
					Half-Fraser		Fraser		Result	Identification	48h	Half Fraser storage (RLM 48h)	Identification	48h	F1/2 storage		
					O1	P1	O2	P2									
2019	**1658**	**RTE salad (ham)**	*L.monocytogenes* Ad2598+ *L.seeligeri* Ad1754	1,0+1,6	-	-	+	+	+	*L.welshimeri*	-	-	/	**ND**	**ND**	1	a
2019	3550	RTE (sandwich ham cheese)	/	/	+	-	-	-	+	*L.seeligeri*	-	-	/	**ND**	**ND**	1	a
2006	O4	Smoked salmon	/	/	-	-	-	+	+	*L.innocua*	-	-	/	**ND**	**ND**	4	b
2019	3380	Smoked salmon	/	/	-	-	+	-	+	*L.welshimeri*/ *L.innocua*	-	-	/	**ND**	**ND**	4	b
2006	2E5	Deep-frozen chips	/	/	+	-	-	-	+	*L.innocua*	-	-	/	**ND**	**ND**	5	b
2006	**N1**	**Cubbage, carrots**	*L.innocua* L66 + *L.monocytogenes* L58	*4,5 + 7,2*	-	-	-	+	+	*L.innocua*	-	+	*L.innocua (72h F1/2)*	**ND**	**PA**	5	b
2006	R6	Water of process dairy	/	/	-	-	-	+	+	*L.innocua*	-	-	/	**ND**	**ND**	6	a
2006	**Q9**	**Camembert cheese**	*L.seeligeri* L142	*3,6*	-	-	-	+	+	*L.seeligeri*	-	+	*L.seeligeri*	**ND**	**PA**	6	c

Table 8 - Positive deviations (*Listeria* spp.)

Year of analysis	Sample N°	Product	Strain inoculated	Inoculation level (CFU/sample)	ISO 11290-1		RAPID'*L.mono*			Agreement Ref/Alt		Category	Type
					Result	Identification	48h	Half Fraser storage (RLM 48h)	Identification	48h	F1/2 storage		
2006	**Q13**	**Camembert cheese**	*L.innocua* L72 + L.monocytogenes L142	*2.6 + 4.8*	-	/	+	+	*L.innocua*	**PD**	**PD**	3	c
2006	**Q8**	**Goat cheese**	*L.seeligeri* L142	*6.0*	-	/	+	-	*L.innocua*	**PD**	**PD**	3	c
2006	O6	Smoked trout	/	/	-	/	+	-	*L.welshimeri*	**PD**	**NA**	4	b
2019	3383	Fish and chips	/	/	-	/	+	+	*L.monocytogenes*	**PD**	**PD**	4	c
2006	S11	Swab stand delicatessen	/	/	-	/	+	+	*L.innocua*	**PD**	**PD**	6	b

Eight negative deviations were observed: 5 concern naturally contaminated samples and 3 artificially contaminated samples.
For two samples (N1: cubbage, carrots and Q9: cheese), *Listeria innocua* and *Listeria seeligeri* were respectively recovered after Half Fraser broth storage for 72 h at 5°C ± 3°C.
For most of these samples, typical colonies were observed after Fraser broth streaking onto selective agar plates for the reference method. The samples were probably contaminated at a very low level.

Five positive deviations were observed: 2 concern samples artificially contaminated and 3 naturally contaminated samples. Note that for one sample (O6: smoked trout), streaking performed after Half Fraser broth storage for 72 h at 5°C ± 3°C gave negative results.

The analyses of discordant results according to the EN ISO 16140-2:2016 is given in Table 9 for 48 h incubation time.

Table 9 - Analyses of discordant results – 48 h incubation time (*Listeria* spp.)

Category		Type		N+	ND	PPND	PD	(ND+PPND) -PD	AL	(ND+PPND) +PD	AL
1	Composite foods	a	RTE	15	2	0	0				
		b	RTRH	10	0	0	0				
		c	Pastries, egg products	10	0	0	0				
			Total	35	2	0	0	2	3	2	6
2	Meat products	a	Raw	14	0	0	0				
		b	RTE, RTRH	9	0	0	0				
		c	Delicatessen	19	0	0	0				
			Total	42	0	0	0	0	3	0	6
3	Dairy products	a	Raw milk cheeses	8	0	0	0				
		b	Raw milk	8	0	0	0				
		c	Heat treated dairy products	16	0	0	2				
			Total	32	0	0	2	-2	3	2	6
4	Fishery products	a	Raw fish	10	0	0	0				
		b	Smoked and seasoned fish	14	2	0	1				
		c	RTE, RTRH	8	0	0	1				
			Total	32	2	0	2	0	3	4	6
5	Vegetables	a	Fresh and frozen vegetables	11	0	0	0				
		b	Pre-cooked, MAP	13	2	0	0				
		c	RTE, RTRH	8	0	0	0				
			Total	32	2	0	0	2	3	2	6
6	Environmental samples	a	Process water	8	1	0	0				
		b	Sponges, swabs,	15	0	0	1				
		c	Dusts, residues	12	1	0	0				
			Total	35	2	0	1	1	3	3	6
All categories				**208**	**8**	**0**	**5**	**3**	**6**	**13**	**16**

The observed values for ND+PPND-PD and for ND+PPND+PD meet the acceptability limit (AL) for each individual category and for all the categories combined.

3.1.1.1.7 RAPID'L.mono Agar plates storage

All the plates were stored for 48 h at 5°C ± 3°C for the study performed in 2006 and 72h at 5°C ± 3°C for the renewal study performed in 2019.

No modification of the results was observed after storage, except the fact that for 5 samples, doubtful colonies were observed on the plates just after 48 h incubation time. These colonies were no more visible after plates storage.

3.1.1.1.8 Half Fraser broth storage for 72 h at 5°C ± 3°C

The Half Fraser broths from positive and discordant samples were stored for 72 h at 5°C ± 3°C and streaked again onto RAPID'*L.mono* plates incubated for 48 h at 37°C ± 1°C.

Seven modifications were observed (See Table 10).

Table 10 – Results before and after storage of Half-Fraser broth for 72 h at 5°C ± 3°C (*Listeria* spp.)

Sample No	Product	Result before storage	Result after storage	Category	Type
		RLM 48 h	RLM 48 h		
M16	Pâté	PA	ND	2	c
Q6	Cheese	PA	ND	3	c
Q8	Goat cheese	PD	NA	3	c
Q26	Whiting fillet	PA	ND	4	a
O6	Smoked trout	PD	NA	4	b
N1	Cubbage carrots	ND	PA	5	b
Q9	Cheese	ND	PA	6	c

The analyses of discordant results based on the results obtained after 48 h incubation time of the plates became (See Table 11).

Table 11 - Analysis of discordant after storage 72 h at 5 ± 3°C (*Listeria* spp.)

Category		Type		N+	ND	PPND	PD	(ND+PPND)-PD	AL	(ND+PPND)+PD	AL
1	Composite foods	a	RTE	15	2	0	0				
		b	RTRH	10	0	0	0				
		c	Pastries, egg products	10	0	0	0				
			Total	35	2	0	0	2	3	2	6
2	Meat products	a	Raw	14	0	0	0				
		b	RTE, RTRH	9	0	0	0				
		c	Delicatessen	19	1	0	0				
			Total	42	1	0	0	1	3	1	6
3	Dairy products	a	Raw milk cheeses	8	0	0	0				
		b	Raw milk	8	0	0	0				
		c	Heat treated dairy products	15	1	0	1				
			Total	31	1	0	1	0	3	2	6
4	Fishery products	a	Raw fish	10	1	0	0				
		b	Smoked and seasoned fish	13	2	0	0				
		c	RTE, RTRH	7	0	0	1				
			Total	30	3	0	1	2	3	4	6
5	Vegetables	a	Fresh and frozen vegetables	11	0	0	0				
		b	Pre-cooked, MAP	13	1	0	0				
		c	RTE, RTRH	8	0	0	0				
			Total	32	1	0	0	1	3	1	6
6	Environmental samples	a	Processs water	8	1	0	0				
		b	Sponges, swabs,	15	0	0	1				
		c	Dusts, residues	12	0	0	0				
			Total	35	1	0	1	0	3	2	6
All categories				**206**	**9**	**0**	**3**	**6**	**6**	**12**	**16**

The observed values for ((ND+PPND)-PD) and for ((ND+PPND) + PD) meet the acceptability limit (AL) for each individual category and for all combined categories.

3.1.1.1.9 Confirmation

Confirmations were performed using the tests described in the reference method (Gram, Catalase), by biochemical identification from isolated colony without purification step.

For 6 samples, doubtful colonies were observed on RAPID'*L.mono* plates after 48h incubation time. These strains were not confirmed as *Listeria* spp.

3.1.1.2 Listeria monocytogenes detection

3.1.1.2.1 Number and nature of samples

Taking into account all the data, 566 samples were tested providing 274 positive and 290 negative results.

The number of samples tested per category and type is given in Table 12.

Table 12 – Distribution per tested category and type (*Listeria monocytogenes*)

Category		Type		Positive	Negative	Total
1	**Composite foods**	a	RTE	14	8	22
		b	RTRH	8	12	20
		c	Pastries, egg products	9	11	20
			Total	31	31	62
2	**Meat products**	a	Raw	17	15	32
		b	RTE, RTRH	11	9	20
		c	Delicatessen	16	18	34
			Total	44	42	86
3	**Dairy products**	a	Raw milk cheeses	8	17	25
		b	Raw milk	11	9	20
		c	Heat treated dairy products	24	47	71
			Total	43	73	116
4	**Fishery products**	a	Raw fish	21	28	49
		b	Smoked and seasoned fish	24	13	37
		c	RTE, RTRH	11	11	22
			Total	56	52	108
5	**Vegetables**	a	Fresh and frozen vegetables	12	10	22
		b	Pre-cooked, MAP	17	19	36
		c	RTE, RTRH	7	13	20
			Total	36	42	78
6	**Environmental samples**	a	Process water	8	13	21
		b	Sponges, swabs	37	26	63
		c	Dusts, residues	19	13	32
			Total	64	52	116
All categories				**274**	**292**	**566**

3.1.1.2.2 Artificial contamination of samples

Artificial contaminations were done using spiking or seeding protocols (See **Appendices 3 and 6**). Strains were injured using different protocol and the injury level was evaluated by comparing enumeration done onto selective media (Palcam) and non-selective media (TSYEA).

128 samples were artificially contaminated; 71 gave a positive result.

The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 13.

Table 13 - Repartition of the positive samples per inoculation protocol and inoculation level (*Listeria monocytogenes*)

	Naturally contaminated	Cross contamination	Spiking protocol			Seeding protocol			Total
			≤5	5< CFU ≤10	10< CFU≤ 30	≤3	3< CFU ≤10	10< CFU≤ 30	
Number of samples	206	5	14	12	8	29	3	0	275
%	74,9%	1,8%	5,1%	4,4%	2,9%	10,5%	1,1%	0,0%	100%

5.5 % of the samples were contaminated between 3 CFU (seeding) or 5 CFU (spiking) and 10 CFU.

74.2 % of the samples were naturally contaminated with *Listeria monocytogenes.*

3.1.1.2.3 Protocols applied during the validation study

- **Incubation time**

The Half-Fraser broths were incubated for 22 h at 30°C ± 1°C
The RAPID'*L.mono* plates were incubated for 22 h and 48 h at 37°C.

- **Confirmations**

The typical colonies (blue to blue-green) were confirmed by the tests described in the ISO 11290-1 method after purification step.

- **Plates storages**

For the initial validation study, the RAPID'*L.mono* plates were stored for 48 h at 5°C ± 3°C, for the renewal study they were stored for 72 h at 5°C ± 3°C.

- **Half-Fraser storage**

The Half-Fraser broths from positive and discordant samples were stored for 72 h at 5°C ± 3°C.

3.1.1.2.4 Test results

Raw data per category are given in **Appendix 7**. A summary of the results is given in Table 14. The interpretation is given for both incubation times (22 h and 48 h).

Table 14 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative) - *Listeria monocytogenes*

Category		RAPID'*L.mono* 22h						
		PA	NA	PD	ND	PPND	PPNA	Total
1	Composite food	30	31	0	1	0	0	62
2	Meat products	41	42	2	1	0	0	86
3	Dairy products	42	72	1	0	0	1	116
4	Fishery products	53	48	1	2	0	4	108
5	Vegetables	36	42	0	0	0	0	78
6	Environmental samples	64	48	0	0	0	4	116
Total		**266**	**283**	**4**	**4**	**0**	**9**	**566**

Category		RAPID'*L.mono* 48h						
		PA	NA	PD	ND	PPND	PPNA	Total
1	Composite food	30	31	0	1	0	0	62
2	Meat products	41	41	3	1	0	0	86
3	Dairy products	42	73	1	0	0	0	116
4	Fishery products	54	52	1	1	0	0	108
5	Vegetables	36	42	0	0	0	0	78
6	Environmental samples	64	52	0	0	0	0	116
Total		**267**	**291**	**5**	**3**	**0**	**0**	**566**

3.1.1.2.5 Calculation of relative trueness (RT), sensitivity (SE) and false positive ratio (FPR)

The calculations are presented in Table 15.

Table 15 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) - *Listeria monocytogenes*

Category		Type		RLM 22 h									
				PA	NA	PD	ND	PPND	PPNA	SE_{alt} %	SE_{ref} %	RT %	FPR %
1	Composite foods	a	RTE	13	8	0	1	0	0	92,9	100,0	95,5	0,0
		b	RTRH	8	12	0	0	0	0	100,0	100,0	100,0	0,0
		c	Pastries, egg products	9	11	0	0	0	0	100,0	100,0	100,0	0,0
			Total	30	31	0	1	0	0	96,8	100,0	98,4	0,0
2	Meat products	a	Raw	17	15	0	0	0	0	100,0	100,0	100,0	0,0
		b	RTE, RTRH	9	9	2	0	0	0	100,0	81,8	90,0	0,0
		c	Delicatessen	15	18	0	1	0	0	93,8	100,0	97,1	0,0
			Total	41	42	2	1	0	0	97,7	95,5	96,5	0,0
3	Dairy products	a	Raw milk cheeses	8	17	0	0	0	0	100,0	100,0	100,0	0,0
		b	Raw milk	10	9	1	0	0	0	100,0	90,9	95,0	0,0
		c	Heat treated dairy products	24	46	0	0	0	1	100,0	100,0	100,0	2,1
			Total	42	72	1	0	0	1	100,0	97,7	99,1	1,4
4	Fishery products	a	Raw fish	19	26	1	1	0	2	95,2	95,2	95,9	7,1
		b	Smoked and seasoned fish	23	12	0	1	0	1	95,8	100,0	97,3	7,7
		c	RTE, RTRH	11	10	0	0	0	1	100,0	100,0	100,0	9,1
			Total	53	48	1	2	0	4	96,4	98,2	97,2	7,7
5	Vegetables	a	Fresh and frozen vegetables	12	10	0	0	0	0	100,0	100,0	100,0	0,0
		b	Pre-cooked, MAP	17	19	0	0	0	0	100,0	100,0	100,0	0,0
		c	RTE, RTRH	7	13	0	0	0	0	100,0	100,0	100,0	0,0
			Total	36	42	0	0	0	0	100,0	100,0	100,0	0,0
6	Environmental samples	a	Process water	8	12	0	0	0	1	100,0	100,0	100,0	7,7
		b	Sponges, swabs	37	25	0	0	0	1	100,0	100,0	100,0	3,8
		c	Dusts, residues	19	11	0	0	0	2	100,0	100,0	100,0	15,4
			Total	64	48	0	0	0	4	100,0	100,0	100,0	7,7
All categories				**266**	**283**	**4**	**4**	**0**	**9**	**98,5**	**98,5**	**98,6**	**3,1**

Category		Type		RLM 48h									
				PA	NA	PD	ND	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %
1	Composite foods	a	RTE	13	8	0	1	0	0	92,9	100,0	95,5	0,0
		b	RTRH	8	12	0	0	0	0	100,0	100,0	100,0	0,0
		c	Pastries, egg products	9	11	0	0	0	0	100,0	100,0	100,0	0,0
			Total	30	31	0	1	0	0	96,8	100,0	98,4	0,0
2	Meat products	a	Raw	17	15	0	0	0	0	100,0	100,0	100,0	0,0
		b	RTE, RTRH	9	9	2	0	0	0	100,0	81,8	90,0	0,0
		c	Delicatessen	15	17	1	1	0	0	94,1	94,1	94,1	0,0
			Total	41	41	3	1	0	0	97,8	93,3	95,3	0,0
3	Dairy products	a	Raw milk cheeses	8	17	0	0	0	0	100,0	100,0	100,0	0,0
		b	Raw milk	10	9	1	0	0	0	100,0	90,9	95,0	0,0
		c	Heat treated dairy products	24	46	0	0	0	0	100,0	100,0	100,0	0,0
			Total	42	73	1	0	0	0	100,0	97,7	99,1	0,0
4	Fishery products	a	Raw fish	19	28	1	1	0	0	95,2	95,2	95,9	0,0
		b	Smoked and seasoned fish	24	13	0	0	0	0	100,0	100,0	100,0	0,0
		c	RTE, RTRH	11	11	0	0	0	0	100,0	100,0	100,0	0,0
			Total	54	52	1	1	0	0	98,2	98,2	98,1	0,0
5	Vegetables	a	Fresh and frozen vegetables	12	10	0	0	0	0	100,0	100,0	100,0	0,0
		b	Pre-cooked, MAP	17	19	0	0	0	0	100,0	100,0	100,0	0,0
		c	RTE, RTRH	7	13	0	0	0	0	100,0	100,0	100,0	0,0
			Total	36	42	0	0	0	0	100,0	100,0	100,0	0,0
6	Environmental samples	a	Process water	8	13	0	0	0	0	100,0	100,0	100,0	0,0
		b	Sponges, swabs	37	26	0	0	0	0	100,0	100,0	100,0	0,0
		c	Dusts, residues	19	13	0	0	0	0	100,0	100,0	100,0	0,0
			Total	64	52	0	0	0	0	100,0	100,0	100,0	0,0
All categories				**267**	**291**	**5**	**3**	**0**	**0**	**98,9**	**98,2**	**98,6**	**0,0**

A summary of the results is given in Table 16.

Table 16 - Summary of results (*Listeria monocytogenes*)

		22 h	48 h
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA+PD)}{(PA+ND+PD)} \times 100\,\%$	98.2 %	98.9 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA+ND)}{(PA+ND+PD)}\ x\ 100\ \%$	98.5 %	98.5 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\,\%$	98.4 %	98.8 %
False positive ratio for the alternative method* **FP = PPNA + PPND**	$FPR = \frac{(FP)}{NA} \times 100\,\%$	3.1 %	0.0 %

With *ND = ND + PPND*
NA = NA + PPNA

The false positive ratio after 22h incubation time of the RLM plates is 3.1% while it is 0% after 48h incubation time. Doubtful colonies were present on the plates after 22h and were clearly negative after 4 h incubation.

3.1.1.2.6 Analysis of discordant results

The negative deviations are given in Table 17 and the positive deviations in Table 18.

Table 17 - Negative deviations (*Listeria monocytogenes*)

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	Sample N°	Product	Strain inoculated	Inoculation level (CFU/ sample)	ISO 11290-1						RAPID'*L.mono*				Agreement Ref/Alt			Category	Type
					Half-Fraser		Fraser		Result	Identification	22h	48h	F1/2 storage RLM 48h	Identification	22h	48h	F1/2 storage		
					O1	P1	O2	P2											
2019	**2409**	**RTE (sandwich salmon)**	*L.monocytogenes* Ad2599+ *L.innocua Ad1675*	1,0+1,6	+	+	+	+	+	*L.monocytogenes/ L.innocua*	-	-	-		**ND**	**ND**	**ND**	1	a
1998	G9	Farmhouse pâté	/	/	-	-	+	+	+	*L.monocytogenes*	-	-	-	/	**ND**	**ND**	**ND**	2	c
1998	H4	Coley fillet	/	/	-	+(1)	-	-	+	*L.monocytogenes*	-	-	-	/	**ND**	**ND**	**ND**	4	a
1998	2C3	Lardons of smoked salmon	/	/	+	-	+	+	+	*L.monocytogenes*	-	-	+	*L.monocy-togenes*	**ND**	**PA**	**PA**	4	b

F1/2 : Half Fraser

Table 18 - Positive deviations (*Listeria monocytogenes*)

Year of analysis	Sample N°	Product	Strain inoculated	Inoculation level (CFU/sample)	ISO 11290-1		RAPID'*L.mono*				Agreement Ref/Alt			Category	Type
					Result	Identification	22h	48h	F1/2 storage	Identification	22h	48h	F1/2 storage		
1998	J10	Minced meat bolognese	/	/	-	/	+	+	-	*L.monocytogenes*	**PD**	**PD**	**NA**	2	b
1998	J12	Flesh with olive	/	/	-	*L.welshimeri*	+	+	+	L.monocytogenes/ L.welshimeri	**PD**	**PD**	**PD**	2	b
1998	G3	Pâté of head	/	/	-	*L.innocua*	-	+	-	*L.monocytogenes/ L.innocua*	**NA**	**PD**	**NA**	2	c
1998	2E7	Raw milk	/	/	-	/	+	+	-	*L.monocytogenes*	**PD**	**PD**	**NA**	3	b
1998	I1	Salmon	/	/	-	/	+	+	+	*L.monocytogenes*	**PD**	**PD**	**PD**	4	a

Four negative deviations were observed after 22 h incubation time of RAPID'*L.mono* plates and 3 after 48 h incubation time; one concerned an artificially contaminated sample and three naturally contaminated samples.
For one sample (M4: cod fillet), one characteristic colony was isolated on Palcam plate from Half Fraser broth for the ISO method.
For one sample (2C3: smoked salmon), *Listeria monocytogenes* was detected with the RAPID'*L.mono* method after Half Fraser broth storage for 72 h at 5°C ± 3°C.

Four positive deviations were observed after 22 h incubation time of RAPID'*L.mono* plates and five after 48 h incubation time. All the samples were naturally contaminated.

The analyses of discordant results according to the EN ISO 16140-2:2016 is given in Table 19 for 22 h incubation time and Table 20 for 48 h incubation time.

Table 19 - Analyses of discordant results – 22 h incubation time *(Listeria monocytogenes)*

Category		Type		N+	ND	PPND	PD	(ND+PPND)-PD	AL	(ND+PPND)+PD	AL
1	Composite foods	a	RTE	14	1	0	0				
		b	RTRH	8	0	0	0				
		c	Pastries, egg products	9	0	0	0				
			Total	31	1	0	0	1	3	1	6
2	Meat products	a	Raw	17	0	0	0				
		b	RTE, RTRH	11	0	0	2				
		c	Delicatessen	16	1	0	0				
			Total	44	1	0	2	-1	3	3	6
3	Dairy products	a	Raw milk cheeses	8	0	0	0				
		b	Raw milk	11	0	0	1				
		c	Heat treated dairy products	24	0	0	0				
			Total	43	0	0	1	-1	3	1	6
4	Vegetables	a	Fresh and frozen vegetables	21	1	0	1				
		b	Frozen vegetables	24	1	0	0				
		c	RTE, RTRH	11	0	0	0				
			Total	56	2	0	1	1	3	3	6
5	Fishery products	a	Raw fish	12	0	0	0				
		b	Smoked and cured fish	17	0	0	0				
		c	RTE, RTRH	7	0	0	0				
			Total	36	0	0	0	0	3	0	6
6	Environmental Samples	a	Process water	8	0	0	0				
		b	Sponges, swabs	37	0	0	0				
		c	Dusts, residues	19	0	0	0				
			Total	64	0	0	0	0	3	0	6
All categories				**274**	**4**	**0**	**4**	**0**	**6**	**8**	**16**

Table 20 - Analyses of discordant results – 48 h incubation time

(Listeria monocytogenes)

Category			Type	N+	ND	PPND	PD	(ND+PPND)-PD	AL	(ND+PPND)+PD	AL
1	Composite foods	a	RTE	14	1	0	0				
		b	RTRH	8	0	0	0				
		c	Pastries, egg products	9	0	0	0				
			Total	31	1	0	0	1	3	1	6
2	Meat products	a	Raw	17	0	0	0				
		b	RTE, RTRH	11	0	0	2				
		c	Delicatessen	17	1	0	1				
			Total	45	1	0	3	-2	3	4	6
3	Dairy products	a	Raw milk cheeses	8	0	0	0				
		b	Raw milk	11	0	0	1				
		c	Heat treated dairy products	24	0	0	0				
			Total	43	0	0	1	-1	3	1	6
4	Vegetables	a	Fresh and frozen vegetables	21	1	0	1				
		b	Frozen vegetables	24	0	0	0				
		c	RTE, RTRH	11	0	0	0				
			Total	56	1	0	1	0	3	2	6
5	Fishery products	a	Raw fish	12	0	0	0				
		b	Smoked and cured fish	17	0	0	0				
		c	RTE, RTRH	7	0	0	0				
			Total	36	0	0	0	0	3	0	6
6	Environmental Samples	a	Process water	8	0	0	0				
		b	Sponges, swabs	37	0	0	0				
		c	Dusts, residues	19	0	0	0				
			Total	64	0	0	0	0	3	0	6
All categories				**275**	**3**	**0**	**5**	**-2**	**6**	**8**	**16**

The observed values for ND+PPND-PD and for ND+PPND+PD meet the acceptability limit (AL) for each individual category and for all the categories combined whatever the incubation time tested (22h and 48h).

3.1.1.2.7 RAPID'L.mono Agar plates storage

All the plates were stored for 48 h at 5°C ± 3°C for the study performed in 2006 and for 72 h at 5°C ± 3°C for the renewal study.

No modification was observed on the colonies before and after storage.

3.1.1.2.8 Half Fraser broth storage for 72 h at 5°C ± 3°C

The Half Fraser broths for positive and discordant samples were stored for 72 h at 5°C ± 3°C and streaked again onto RAPID'*L.mono* plates incubated for 22 h and 48 h at 37°C ± 1°C.

The following changes were observed (See Table 21).

Table 21 - Modifications observed after Half-Fraser broth storage for 72 h at 5°C ± 3°C (*Listeria monocytogenes*)

Sample No	Product	Result before storage		Result after storage		Category	Type
		RLM 22 h	RLM 48 h	RLM 22 h	RLM 48 h		
J10	Seasoned minced meat	PD	PD	NA	NA	2	b
2E7	Raw milk	PD	PD	NA	PD	3	b
I6	Cheese	PA	PA	ND	PA	3	c
M6	Salmon fillet	PA	PA	ND	ND	4	a
O24	Smoked salmon	PA	PA	ND	PA	4	b
2C3	Smoked salmon	ND	PA	PA	PA	4	b

The analysis of discordant results became (See Table 22):

Table 22 - Analysis of discordant after Half Fraser broth storage 72 h at 5 ± 3°C (*Listeria monocytogenes*)

Category		Type		N+	ND	PPND	PD	(ND+PPND)-PD	AL	(ND+PPND)+PD	AL
1	Composite foods	a	RTE	14	1	0	0				
		b	RTRH	8	0	0	0				
		c	Pastries, egg products	9	0	0	0				
			Total	31	1	0	0	1	3	1	6
2	Meat products	a	Raw	17	0	0	0				
		b	RTE, RTRH	10	0	0	1				
		c	Delicatessen	16	1	0	0				
			Total	43	1	0	1	0	3	2	6
3	Dairy products	a	Raw milk cheeses	8	0	0	0				
		b	Raw milk	10	0	0	0				
		c	Heat treated dairy products	24	1	0	0				
			Total	42	1	0	0	1	3	1	6
4	Vegetables	a	Fresh and frozen vegetables	21	2	0	1				
		b	Frozen vegetables	24	1	0	0				
		c	RTE, RTRH	11	0	0	0				
			Total	56	3	0	1	2	3	4	6
5	Fishery products	a	Raw fish	12	0	0	0				
		b	Smoked and cured fish	17	0	0	0				
		c	RTE, RTRH	7	0	0	0				
			Total	36	0	0	0	0	3	0	6
6	Environmental samples	a	Process water	8	0	0	0				
		b	Sponges, swabs	37	0	0	0				
		c	Dusts, residues	19	0	0	0				
			Total	64	0	0	0	0	3	0	6
All categories				**272**	**6**	**0**	**2**	4	6	8	16

The observed values for ND+PPND-PD and for ND+PPND+PD meet the acceptability limit (AL) for each individual category and for all the categories combined.

3.1.1.2.9 Confirmation

Confirmations were performed using the tests described in the reference method For nine samples, doubtful colonies were observed on RLM plates after 22 h incubation time; these colonies turned to non characteristics colonies after 48 h incubation time. These samples were considered as positive presumptive negative samples for 22 h incubation time.

3.1.2 Relative level of detection

The relative level of detection is the level of detection at P = 0.50 (LOD_{50}) of the alternative (proprietary) method divided by the level of detection at P = 0.50 (LOD_{50}) of the reference method.

The RLOD is defined as the ratio of the alternative and reference methods:

$$RLOD = \frac{LOD_{Alt.}}{LOD_{Ref.}}$$

The relative detection level is the smallest number of culturable micro-organisms that can be detected in the sample in 50% of occasions by the alternative and reference methods.

3.1.2.1 Listeria spp. detection

3.1.2.1.1 Experimental design

For the initial validation study six matrix/strain pairs were tested using the following protocol:

- 0 CFU/ g or ml, 6 samples;
- Level required to get 0 to 50 % positive samples,6 samples;
- Level required to get 50 to 75 % positive samples, 6 samples;
- Level required to get 75 to 100 % positive samples, 6 samples.

The samples were analyzed by both methods, and the background microflora was enumerated.

For the renewal study two matrix/strain pairs were tested for the Composite food category using the following protocol:

- 0 CFU/g with 5 replicates;
- A low contamination level providing fractional recovery data, with 20 replicates;
- A higher inoculation level, with 5 replicates.

Finally, eight matrix/strain pairs were tested by the reference and the alternative method (See Table 23).

Table 23 - Defined (matrix/strain) pairs for the RLOD determination (*Listeria spp.)*

Category	Matrix	Strain	Origin	Storage conditions prior to analysis
Composite food	Tabbouleh	*Listeria monocytogenes* Ad1495	Deli salad	48 h 3°C ± 2°C
		Listeria ivanovii Ad2465	Poultry	48 h 3°C ± 2°C
Meat products	Rillettes	*Listeria monocytogenes* 1/2c	Meat product	No strorage after inoculation
Dairy products	Raw milk	*Listeria monocytogenes* 1/2b	Raw milk cheese	No strorage after inoculation
		Listeria ivanovii	/	No strorage after inoculation
Fishery products	Smoked salmon	*Listeria monocytogenes* 1/2a	Smoked salmon	No strorage after inoculation
Vegetables	Red cabbage	*Listeria monocytogenes 4b*	Salad	No strorage after inoculation
Production Environmental samples	Process water	*Listeria monocytogenes* 1/2c	Back water	No strorage after inoculation
		Listeria inocua		No strorage after inoculation

3.1.2.1.2 Calculation and interpretation of the RLOD

The raw data are given in **Appendix 8**.

The RLOD calculations were performed using the Excel spreadsheet available at http://standards.iso.org/iso/16140 - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 06.07.2015. The RLOD are given in Table 24 for 48 h incubation time.

Table 24 – Presentation of RLOD before and after confirmation of the alternative method results – 48 h incubation time *(Listeria spp.)*

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test tatistic	p-value	AL
Tabbouleh / *Listeria monocytogenes* Ad1495	1,000	0,403	2,480	0,000	0,454	0,000	1,000	1,5
Tabbouleh / *Listeria ivanovii* Ad2465	1,000	0,396	2,525	0,000	0,463	0,000	1,000	
Rillettes / *Listeria monocytogenes*	1,000	0,435	2,298	0,000	0,416	0,000	1,000	
Rillettes / *Listeria welshimeri*	1,000	0,364	2,744	0,000	0,505	0,000	1,000	
Raw milk / *Listeria monocytogenes*	1,000	0,382	2,616	0,000	0,481	0,000	1,000	
Smoked salmon / *Listeria monocytogenes*	1,000	0,405	2,472	0,000	0,452	0,000	1,000	
Red cubbage / *Listeria monocytogenes* Ad545	0,797	0,271	2,341	-0,227	0,539	0,421	1,327	
Process water / *Listeria monocytogenes*	1,000	0,382	2,616	0,000	0,481	0,000	1,000	
Process water / *Listeria innocua*	1,000	0,364	2,744	0,000	0,505	0,000	1,000	
Combined	**0,983**	**0,716**	**1,349**	**-0,018**	**0,158**	**0,111**	**1,088**	

The RLOD meet the Acceptability Limit (AL) fixed at 1.5 for the matrix/ strain pairs tested whatever the incubation time applied for the RAPID'*L.mono* plates.

The $LOD_{50\,\%}$ calculations according to Wilrich & Wilrich POD-LOD calculation program - version 11, 2022-10-12 test are given in Table 25.

Table 25 - LOD_{50} results *(Listeria spp.)*

(Strain / matrix) pair	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich[1]	
	Reference method	Alternative method – 48 h
Tabbouleh / *Listeria monocytogenes* Ad1495	0.8 [0.4;1.4]	0.8 [0.4;1.4]
Tabbouleh / *Listeria ivanovii* Ad2465	0.9 [0.4;1.8]	0.9 [0.4;1.8]
Rillettes / *Listeria monocytogenes*	0.7 [0.4;1.2]	0.7 [0.4;1.2]
Rillettes / *Listeria welshimeri*	0.5 [0.3;1.0]	0.5 [0.3;1.0]
Raw milk / *Listeria monocytogenes*	0.4 [0.2;0.8]	0.4 [0.2;0.8]
Smoked salmon / *Listeria monocytogenes*	0.7 [0.4;1.3]	0.7 [0.4;1.3]
Red cubbage / *Listeria monocytogenes* Ad545	0.5 [0.3;1.0]	0.4 [0.2;0.8]
Process water / *Listeria monocytogenes*	0.2 [0.1;0.4]	0.2 [0.1;0.4]
Process water / *Listeria innocua*	0.5 [0.3;1.1]	0.5 [0.3;1.1]
Combined results	**0.6 [0.5;0.7]**	**0.6 [0.5;0.7]**

The LOD_{50} vary from 0.2 CFU to 0.9 CFU for both reference and alternative methods.

3.1.2.2 Listeria monocytogenes detection

3.1.2.2.1 Experimental design

For the initial validation study six matrix/strain pairs were tested using the following protocol:

- 0 CFU/ g or ml, 6 samples;
- Level required to get 0 to 50 % positive samples, 6 samples;
- Level required to get 50 to 75 % positive samples, 6 samples;
- Level required to get 75 to 100 % positive samples, 6 samples.

The samples were analyzed by both methods, and the background microflora was enumerated.

[1] Wilrich, C., and P.-Th. Wilrich: Estimation of the POD function and the LOD of a qualitative microbiological measurement method. AOAC International **92** (2009) 1763 - 1772.

For the renewal study performed in 2019, two matrix/strain pairs were tested, one for the composite food category and one for vegetables. For vegetables, the RLOD was performed again as the RLOD value obtained for the initial validation study did not meet the AL (RLOD = 1.624; AL = 1.5) for the 22 h incubation time. The following protocol was applied:

- 0 CFU/g with 5 replicates;
- A low contamination level providing fractional recovery data, with 20 replicates;
- A higher inoculation level, with 5 replicates.

Finally, six matrix/strain pairs were tested by the reference and the alternative method (See Table 26).

Table 26 - Defined (matrix/strain) pairs for the RLOD determination (*Listeria monocytogenes*)

Category	Matrix	Strain	Origin	Storage conditions prior to analysis
Composite food	Tabbouleh	*Listeria monocytogenes* Ad1495	Deli salad	48 h 3°C ± 2°C
Meat products	Rillettes	*Listeria monocytogenes* 1/2c	Meat product	No strorage after inoculation
Dairy products	Raw milk	*Listeria monocytogenes* 1/2b	Raw milk cheese	No strorage after inoculation
Fishery products	Smoked salmon	*Listeria monocytogenes* 1/2a	Smoked salmon	No strorage after inoculation
Vegetables	Red cabbage	*Listeria monocytogenes* Ad545	Deli salad (cubbage, carrots)	48 h 3°C ± 2°C
Production Environmental samples	Process water	*Listeria monocytogenes* 1/2c	Back water	No strorage after inoculation

3.1.2.2.2 Calculation and interpretation of the RLOD

The raw data are given in **Appendix 8**.

The RLOD calculations were performed using the Excel spreadsheet available at http://standards.iso.org/iso/16140 - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 06.07.2015. The RLOD are given in Table 27.

Table 27 – Presentation of RLOD before and after confirmation of the alternative method results (*Listeria monocytogenes*) – 22 h and 48 h

Name	AL	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value
Tabbouleh / *Listeria monocytogenes* Ad1495		1,000	0,403	2,480	0,000	0,454	0,000	1,000
Rillettes / *Listeria monocytogenes*		1,000	0,435	2,298	0,000	0,416	0,000	1,000
Raw milk / *Listeria monocytogenes*		1,000	0,382	2,616	0,000	0,481	0,000	1,000
Smoked salmon / *Listeria monocytogenes*	1,5	1,000	0,405	2,472	0,000	0,452	0,000	1,000
Red cubbage / *Listeria monocytogenes* Ad545		1,000	0,477	2,097	0,000	0,370	0,000	1,000
Process water / *Listeria monocytogenes*		1,000	0,382	2,616	0,000	0,481	0,000	1,000
Combined		**1,000**	**0,706**	**1,416**	**0,000**	**0,174**	**0,000**	**1,000**

The $LOD_{50\,\%}$ calculations according to Wilrich & Wilrich POD-LOD calculation program - version 11, 2022-10-12 test are given in Table 28.

Table 28 - LOD_{50} results (*Listeria monocytogenes*) - 22 h and 4 8h

(Strain / matrix) pair	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich[2]	
	Reference method	Alternative method
Tabbouleh/ *Listeria monocytogenes* Ad1495	0.8 [0.4;1.4]	0.8 [0.4;1.4]
Rillettes / *Listeria monocytogenes*	0.6 [0.3;1.2]	0.6 [0.3;1.2]
Raw milk / *Listeria monocytogenes*	0.4 [0.2;0.8]	0.4 [0.2;0.8]
Smoked salmon / *Listeria monocytogenes*	0.7 [0.4;1.3]	0.7 [0.4;1.3]
Red cubbage / *Listeria monocytogenes*	0.9 [0.6;1.6]	0.9 [0.6;1.6]
Process water / *Listeria monocytogenes*	0.2 [0.1;0.4]	0.2 [0.1;0.4]
Combined results	**0.6 [0.5;0.8]**	**0.6 [0.5;0.8]**

3.1.2.3 Conclusion

The RLOD values (using the confirmed alternative method results) meet the acceptability limit of 1.5 for paired studies, for all matrix/strain pairs tested.
The LOD_{50} varies from 0.2 to 0.9 CFU/sample size for the reference and the alternative methods.

[2] Wilrich, C., and P.-Th. Wilrich: Estimation of the POD function and the LOD of a qualitative microbiological measurement method. AOAC International **92** (2009) 1763 - 1772.

3.1.3 Inclusivity / exclusivity

The inclusivity is the ability of the alternative method to detect the target analyte from a wide range of strains. The exclusivity is the lack of interference from a relevant range of non-target strains of the alternative method.

3.1.3.1 Test protocols

- **Inclusivity**

50 *Listeria monocytogenes* strains and 30 strains belonging to *Listeria* genus (different from *Listeria monocytogenes*) were tested.

The strains were grown in nutrient broth for 24 h at 30°C and inoculated in Half Fraser broth between 1 – 100 CFU/225 ml incubated at 30°C before streaking onto RAPID'*L.mono* plates.

- **Exclusivity**

The results obtained in 1997, 1998, 1999 and 2002 with the strains not belonging to *Listeria* genus were kept.

The strains were grown in nutrient broth for 24 h at 30°C and diluted in nutrient broth. The broths were then inoculated around 10^5 cells/225 ml before streaking onto RAPID'*L.mono* plates.

3.1.3.2 Results

Raw data are given in **Appendix 9**.

- **Inclusivity**

The 50 *Listeria monocytogenes* strains and the 30 *Listeria* spp. strains gave typical colonies on RAPID'*L.mono* plates.

- **Exclusivity (*Listeria monocytogenes* detection)**

The 22 *Listeria* spp. strain (different from *Listeria monocytogenes*) and the 43 non-*Listeria* showed non-typical colonies or no growth on RAPID'*L.mono* Agar plates.

3.1.4 Extension for confirmation protocols

3.1.4.1 Extension for Rhamnose test for Listeria monocytogenes confirmation

An extension study was performed in 2008 for the use of the Rhamnose test to confirm the *Listeria monocytogenes* typical colonies isolated on the RAPID'*L.mono* plates.

150 strains of *Listeria monocytogenes* were isolated onto RAPID'*L.mono,* TSA or blood agar and 105 strains not belonging to *Listeria monocytogenes* species (52 *Listeria* spp. and 53 non-*Listeria* strains). The Rhamnose test was then applied on each colony and different incubation times were tested (4, 6, 16, 24, 48, 72 h) at 37°C.

The raw data are provided in **Appendix 10**.

The 150 *Listeria monocytogenes* strains gave positive results after 16 h incubation time of the Rhamnose test for:

- 64 % of the strains isolated from RAPID'*L.mono;*
- 95 % of the strains isolated from TSA;
- 91 % of the strains isolated from blood agar.

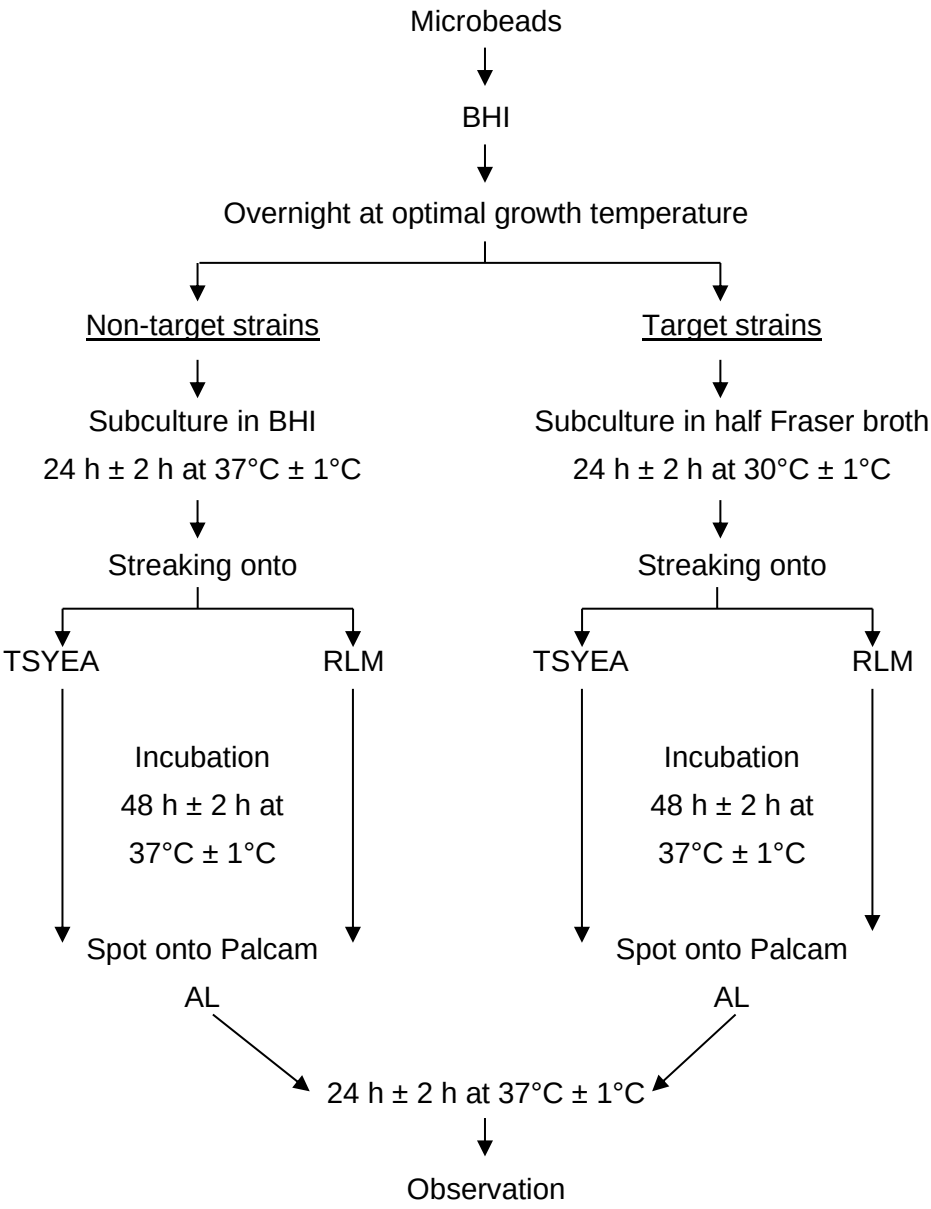
None of the 105 non-target strains tested gave typical colonies on RAPID'*L.mono* and a positive Rhamnose test.

3.1.4.2 Extension for confirmation of Listeria spp by spot onto AL or Palcam plates

Protocol

150 target strains and 100 non-target strains were tested in 2019 using the protocol described in Figure 1.

Figure 1



Results

The raw data are provided in **Appendix 11.**

- Inclusivity:

  150 target strains were tested including 75 *Listeria monocytogenes* and 75 *Listeria spp* strains. They all gave typical colonies on RLM plates except *Listeria monocytogenes* Ad274 (non haemolytic strain) which shown white colonies.
  For 138 strains typical grey-black spots on Palcam plates and typical blue spots on AL were observed.
  For 10 *Listeria grayi* strains, atypical yellow spots were observed on Palcam plates, typical reaction was observed on AL plates .
  Two *Listeria grayi* strains (Ad1307 and Ad1443) were not able to grow on Palcam plates but they gave typical blue spot on AL plate.

- Exclusivity:

100 non target strains were tested. 28 strains were able to grow on RLM plates, 8 shown typical colonies.
2 strains gave typical reaction on AL with or without purification step on TSYEA:

- *Bacillus circulans* Ad734,
- *Enterococcus faecium* Ad180.

Conclusion

Despite the fact that some strains (2 among 100 tested) were able to give cross reaction on both media (RLM + AL), the specificity of the confirmation protocol using spot on AL plates is satisfying.
The confirmation protocol using the spot on Palcam gave satisfying results for inclusivity and exclusivity testing, no double cross reaction was observed (RLM+Palcam).

3.1.5 Practicability

The alternative method practicability was evaluated according to the AFNOR criteria relative to method comparison study.

Storage conditions, shelf-life and modalities of utilisation after first use	The storage temperature is 5 ± 3°C. The shelf-life is given on the package and on the plates.			
Time to result	Steps	**Reference method**	**Alternative method**	
			Listeria monocytogenes	***Listeria* spp**
	Negative samples			
	Sampling, enrichment	Day 0	Day 0	Day 0
	Subculture in Fraser 1	Day 1	/	/
	Streaking onto plates (O1/P1/RLSP)	Day 1	Day 1	Day 1
	Second streaking (O2/P2)	Day 3	/	/
	Reading plates (O1/P1/RLSP)	Day 2 - 3	Day 2	Day 3
	Results	Day 5	Day 2	Day 3
	Presumptive positive or positive results			
	Subculture of typical colonies	Day 3 - 5	/	/
	Confirmation test	Day 4 - 6	Day 2	Day 3
	Results	Day 5 - 7 Day 8 - 11 *	Day 3	Day 3
	* In the case of Rhamnose and xylose tests are carried out in tubes.			
Common step with the reference method	Sampling enrichment			

The negative results are available in 2 days and the positive results in 3 days with the alternative method.

3.2 Inter-Laboratory Study

The inter-laboratory study is a study performed by multiple laboratories testing identical samples at the same time, the results of which are used to estimate alternative-method performance parameters.

3.2.1 Study organisation

The study was performed in 2006. Samples were sent to 15 laboratories. The study was carried out on pasteurized milk inoculated with *Listeria monocytogenes* strain isolated from raw milk cheese.

3.2.2 Experimental parameters controls

3.2.2.1 Strain stability and background microflora stability

Strain stability was checked by inoculating the matrix at 30 CFU/25ml. Enumerations and detections were performed after 24 h and 48 h storage at 5 ± 3°C. The results are given in Table 29.

Table 29 - Sample stability

Anlalyis day	Reference method (detection)	Alternative method (detection)	Enumeration CFU/25 ml
Day 0	/	/	26
Day 1	+	+	22
Day 2	+	+	24

No evolution was observed during storage at 3°C ± 2°C for 48h

3.2.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 30).

Table 30 - Contamination levels

Level	Samples	Theoretical target level (b/25 ml)	True level (b/25 ml sample)	Low limit / 25 g sample	High limit / 25 g sample
Level 0	1-8-9-10-17-18-19-22	0	0	/	/
Level 1	2-6-7-11-13-14-20-23	3	2.3	1.5	3.5
Level 2	3-4-5-12-15-16-21-24	30	26.3	17.0	39

3.2.2.3 Logistic conditions

Temperature conditions are given in Table 31.

Table 31 - Sample temperatures at receipt

Collaborators	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)
A	3.0	4.8
B	3.0	4.0
C	6.2	7.0
D	3.7	4.0
E	4.2	6.7
F	3.2	6.0
G	3.7	8.5
H	4.4	6.0
I	2.5	3.6
J	5.2	**13.9**
K	3.7	4.2
L	4.2	7.0
M	5.7	5.0
N	4.7	7.8
O	5.2	7.0

No problem was encountered during the transport or at receipt for the 15 collaborators. All the samples were delivered on time and in appropriate conditions even if some labs measured a temperature at receipt above 8.4°C, the probe indicated that the temperatures were all correct.

3.2.3 Results analysis

Raw data are provided in **Appendix 12**.

3.2.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 32.

Table 32 – Results obtained by the expert Lab.

Level	Reference method	Alternative method
L0	0	0
L1	7	7
L2	8	8

3.2.3.2 Results observed by the collaborative laboratories

- ***Aerobic mesophilic flora enumeration***

Depending on the Lab results, the enumeration levels varied from <1 to 410 CFU/ml.

- ***Listeria monocytogenes detection***

15 collaborators participated to the study. The results from Lab B were excluded for interpretation as he encountered difficulties for the confirmation step. The results obtained are provided in Table 33 (reference method) and Table 34 (alternative method).

Table 33 - Positive results by the reference method (ALL the collaborators)

Collaborators	Contamination level		
	L0	*L1*	*L2*
A	0	7	8
C	0	6	8
D	0	8	8
E	0	6	8
F	0	8	8
G	0	8	8
H	0	8	8
I	0	8	8
J	0	6	8
K	0	8	8
L	0	8	8
M	0	6	8
N	0	7	8
O	0	7	8
Total	**P_0 = 0**	**P_1 = 103**	**P_2 = 112**

Table 34 - Positive results (before and after confirmation) by the alternative method (ALL the collaborators)

Collabo-rators	Contamination level								
	L0			*L1*			*L2*		
	Before confirmation	*Confirmation*	*Final result*	*Before confirmation*	*Confirmation*	*Final result*	*Before confirmation*	*Confirmation*	*Final result*
A	0	0	0	7	7	7	8	8	8
C	0	0	0	8	8	8	8	8	8
D	0	0	0	6	6	6	8	8	8
E	0	0	0	8	8	8	8	8	8
F	0	0	0	8	8	8	8	8	8
G	0	0	0	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
I	0	0	0	8	8	8	8	8	8
J	0	0	0	6	6	6	8	8	8
K	0	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	0	0	0	6	6	6	8	8	8
N	0	0	0	7	7	7	8	8	8
O	0	0	0	7	7	7	8	8	8
Total	**P_0 = 0**	**CP_0 = 0**	**0**	**P_1 = 103**	**CP_1 = 103**	**103**	**P_2 = 112**	**CP_2 = 112**	**112**

3.2.4 Calculation and interpretation

3.2.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 35).

Table 35 - Percentage specificity

Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_-}\right)\right) x\ 100\ \% =$	100 %
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-}\right)\right) x\ 100\ \% =$	100 %

N: number of all L0 tests
P_0 = total number of false-positive results obtained with the blank samples before confirmation
CP_0 = total number of false-positive results obtained with the blank samples

3.2.4.2 Calculation of the sensitivity (SE_{alt}), the sensitivity for the reference method (SE_{ref}), the relative trueness (RT) and the false positive ratio for the alternative method (FPR)

Fractional positive results were obtained for the low inoculation levels (L1). This inoculation level was retained for calculation.

A summary of the results of the collaborators retained for interpretation, and obtained with the reference and the alternative methods for Level 1 is provided in Table 36.

Table 36 - Summary of the obtained results with the reference method and the alternative method for Level 1

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 103**	Positive deviation (R-/A+) **PD = 0**
Alternative method negative (A-)	Negative deviation (A-/R+) **ND = 0 (PPND=0)**	Negative agreement (A-/R-) **NA = 9 (PPNA=0)**

Based on the data summarized in Table 36, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See Table 37).

Table 37 - Sensitivity, relative trueness and false positive ratio percentages

Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \; x \; 100\% =$	100 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \; x \; 100\% =$	100 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \; x \; 100\% =$	100 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \; x \; 100\% =$	0 %

3.2.4.3 Interpretation of data

For a **paired study design**, the difference between (ND – PD) and the addition (ND + PD) are calculated for the level(s) where fractional recovery is obtained (so L_1 and possibly L_2). The observed value found for (ND – PD) and (ND + PD) shall not be higher than the AL.

For 14 Labs, the limits are the following:

	Calculated values	AL	Conclusion
ND - PD	0	4	ND-PD<AL
ND + PD	0	6	ND+PD<AL

The EN ISO 16140-2:2016 requirements are fulfilled as (ND - PD) and (ND + PD) are below the AL.

3.2.4.4 Evaluation of the LOD 50%, LOD 95 % and RLOD between laboratories

The LOD 50%, the LOD 95 % and the RLOD was calculated using the EN ISO 16140-2:2016 Excel spreadsheet available at https://standards.iso.org/iso/16140/-5/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls. The results are used only for information (see Table 38).

Table 38 - LOD 50%, LOD 95 % and RLOD

Method	LOD 50%	LOD 95%	RLOD
Reference	0.63 [0.49;0.81]	2.73 [2.12;3.52]	1.00 [0.74;1.34]
Alternative	0.63 [0.49;0.81]	2.73 [2.12;3.52]	

3.3 General conclusion

The **method comparison study conclusions** are:

The method comparison study scheme corresponds to a PAIRED STUDY design as the alternative and reference methods have a common enrichment procedure.

Listeria spp detection

In the sensitivity study, six categories were tested: five food categories and the production environmental samples. The protocol of the alternative method shows 4 positive deviations (PD) and 4 negative deviations (ND) for the over all categories for 48 h incubation time. The observed values for ND+PPND-PD and for ND+PPND+PD meet the acceptability limit (AL) for each individual category and for all the categories combined.

The RLOD values (using the confirmed alternative method results) meet the acceptability limit of 1.5 for paired studies, for all matrix/strain pairs tested.

The RAPID'*L.mono* method is specific and selective.

It is possible to store the Half-Fraser broths and the plates for 72 h at 5 ± 3°C.

The negative results are available in 2 days and the positive results in 3 days with the alternative method.

The alternative method fulfils all the EN ISO 16140-2:2016 and AFNOR technical rules (revision 6).

Listeria monocytogenes detection

In the sensitivity study, six categories were tested: five food categories and the production environmental samples. The protocol of the alternative method shows 4 positive deviations (PD) and 4 negative deviations (ND) for 22h incubation time, 5 positive deviations (PD) and 3 negative deviations (ND) for 48h incubation time for the over all categories. The observed values for ND+PPND-PD and for ND+PPND+PD meet the acceptability limit (AL) for each individual category and for all the categories combined.
The RLOD values (using the confirmed alternative method results) meet the acceptability limit of 1.5 for paired studies, for all matrix/strain pairs tested.

The RAPID'*L.mono* method is specific and selective

It is possible to store the Half-Fraser broths and the plates for 72 h at 5 ± 3°C.

The negative results are available in 2 days and the positive results in 3 days with the alternative method.

The alternative method fulfils all the EN ISO 16140-2:2016 and AFNOR technical rules (revision 6).

The **inter-laboratory study conclusions** are:

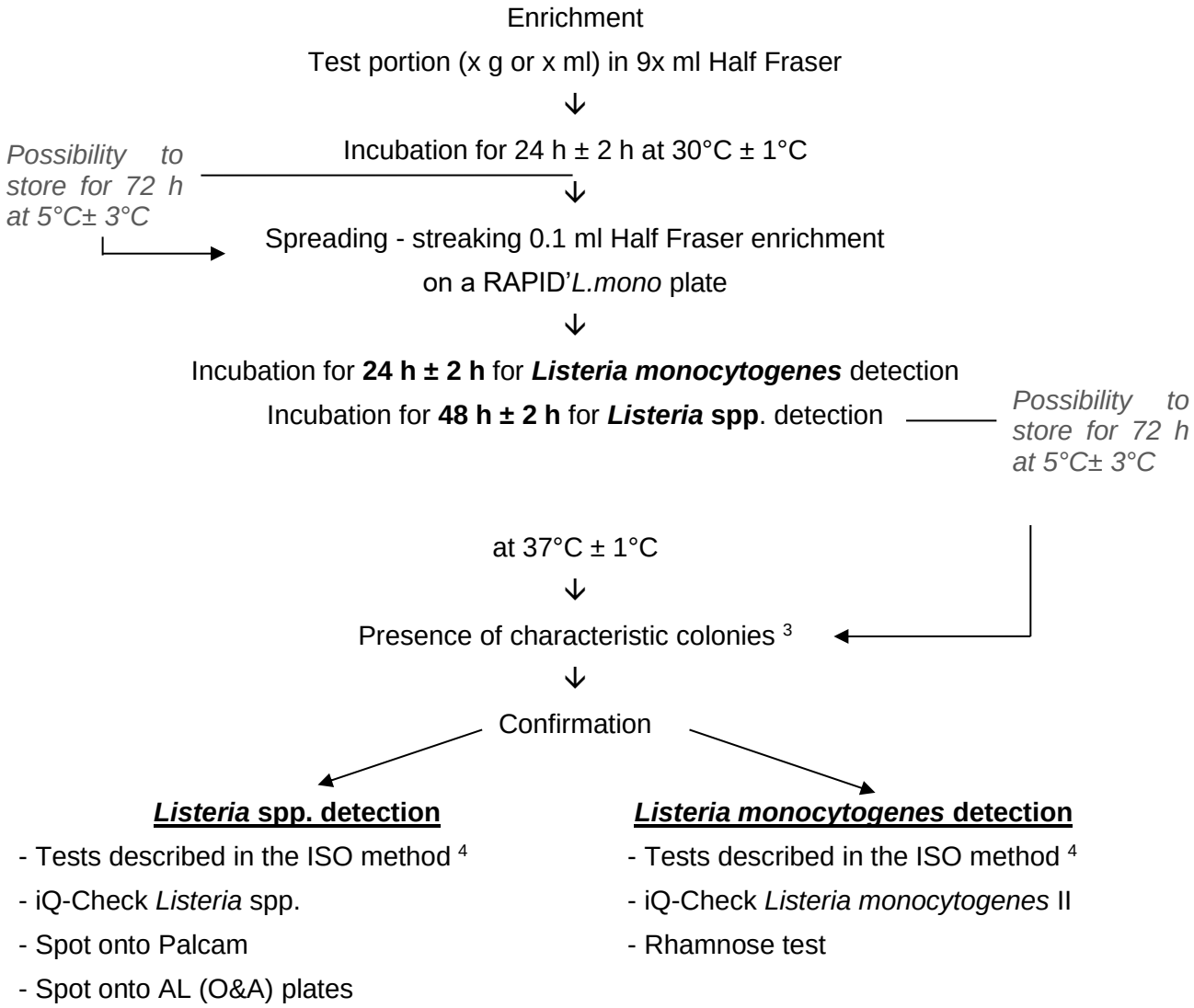
The data and interpretations comply with the EN ISO 16140-2:2016 requirements. **The RAPID'*L.mono* method is considered equivalent to the ISO standard.**

Quimper, 26 June 2023

Maryse RANNOU
Project Manager
Validation of Alternative methods

I hereby attest to the validation of the verification of the conformity of the report (opinion and interpretation).

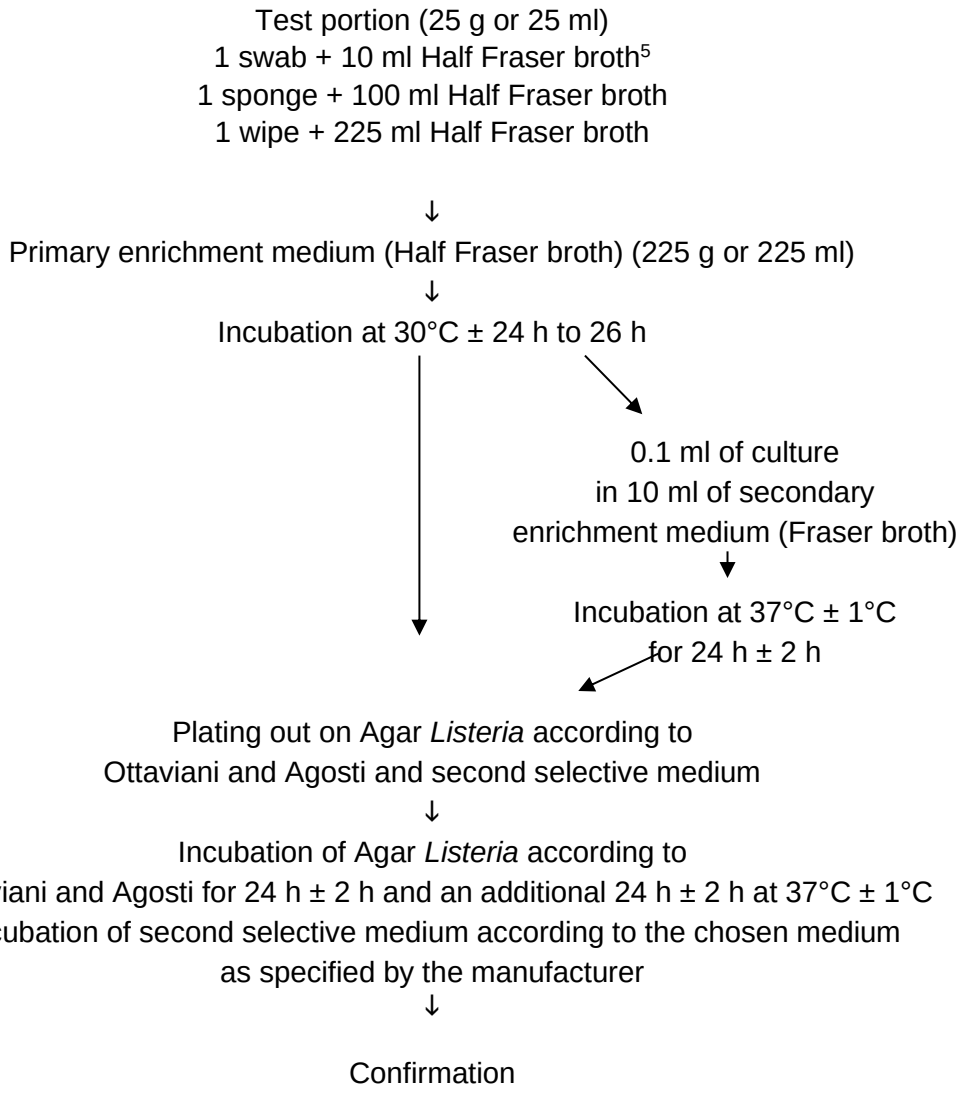
Appendix 1 – Flow diagram of the alternative method: RAPID'*L.mono*



[3] Characteristic colonies of *Listeria monocytogenes* (blue) or of *Listeria ivanovii* (blue with yellow halo) or of *Listeria* other than *monocytogenes* (white or light yellow)

[4] Tested during the validation study

Appendix 2 – Flow diagram of the reference method: ISO 11290-1 (2017): Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp. - Part 1: detection method



Target	Gram	Catalase	Beta hemolysis	CAMP test	Carbohydrates
Listeria spp	x	x			
Listeria monocytogenes	x	Optional	x	Optional	x

[5] For sampling after cleaning process pre-moisten
- 1 swab + 1 ml broth universal neutralizing (+ 9 ml Half-Fraser)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml Half-Fraser)
- 1 wipe + BPW + 10 % neutralizing agent (+ 225 ml Half-Fraser)

Appendix 3 – Artificial contamination of samples – (IPL, 2006 – in French): *Listeria* spp. and *Listeria monocytogenes*

Code	Product (in French)	Product	Artificial contamination					Final result L.spp
			Strain	Origin	Injury protocol	Injury evaluation	CFU/ sample	
E7	Tranchette fromage Hollande	Slices Hollande (cheese)	Listeria monocytogenes 4e L62	Cheese	47 min at 55°C, 30 min at -80°C	0,1	2,0	-
I7	Munster fermier	Munster farmer	Listeria innocua L111	Raw milk cheese	50 min at 55°C, 30 min at -80°C	0,5	2,7	-
J4	Poêlée champêtre	Frozen rural fried vegetables	Listeria grayii L143 + Listeria monocytogenes L125	Frozen French fries / fried vegetables	50 min at 55°C, 30 min at -80°C	> 1,3 / 0,5	1,2 +7,0	-
K1	Tomme	Tomme cheese	Listeria monocytogenes 1/2c L18	Cheese rind	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	1,0	11,0	-
K2	Fromage de chèvre	Goat cheese	Listeria monocytogenes 1/2c L18	Cheese rind	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	1,0	8,3	-
K3	Bûche de chèvre	Goat cheese	Listeria monocytogenes 1/2c L18	Cheese rind	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	1,0	5,5	-
M1	Reblochon	Reblochon (cheese)	Listeria ivanovii L133	Raw ewe milk cheese	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	1,8	5,3	-
M22	Cervelas	Saveloy	Listeria innocua L88	Cooked sausage	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	0,8	2,2	+
N8	Petits pois surgelés	Deep-frozen peas	Listeria monocytogenes 1/2a L47 + Listeria seeligeri L140	Fried apples / Frozen French fries	Growth in NaCl 20 % then 30 min at -80°C	1,7 / > 2,3	1,5 + 0,6	-
N14	Pâtes aux épinards	Pastas in spinach	Listeria monocytogenes 1/2a L47	Fried apples	Growth in NaCl 20 % then 30 min at -80°C	> 1,7	2,0	-
N16	Chou carottes	Red cabbage	Listeria monocytogenes 4bL58	Salad	Growth in NaCl 20 % then 30 min at -80°C	0,6	6,4	-
N22	Saumon à l'aneth	Salmon with dill	Listeria innocua L113	Smoked halibut	Growth in NaCl 20 % then 30 min at -80°C	ND	ND	-
N23	Saumon à l'aneth	Salmon with dill	Listeria innocua L114	Smoked halibut	Growth in NaCl 20 % then 30 min at -80°C	ND	ND	-
N25	Saumon fumé	Smoked salmon	Listeria innocua L116	Smoked halibut	Growth in NaCl 20 % then 30 min at -80°C	ND	ND	-
O8	Pavé de cabillaud	Cod fillet	Listeria ivanovii L153	Environmental sample	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1	0,1	-
O9	Filet de lieu	Coley fillet	Listeria ivanovii L153	Environmental sample	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1	0,2	-

Code	Product (in French)	Product	Artificial contamination					Final result L.spp
			Strain	Origin	Injury protocol	Injury evaluation	CFU/ sample	
O10	FiFlet de merlan	Whiting fillet	Listeria ivanovii L153	Environmental sample	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1	0,2	-
O11	Rouget	Red mullet	Listeria innocua L113	Smoked halibut	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	0,7	8,0	-
O12	Pavé de saumon	Salmon fillet	Listeria innocua L113	Smoked halibut	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	0,7	12,0	-
O13	Cabillaud	Cod	Listeria innocua L113	Smoked halibut	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	0,7	16,0	-
O14	Comté au lait cru	Comté (raw milk cheese)	Listeria seeligeri L142	Raw milk cheese	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1	< 1,0	-
O15	Camembert	Camembert	Listeria seeligeri L142	Raw milk cheese	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1	< 1,0	-
O16	Coulommier au lait cru	Coulommier (raw milk cheese)	Listeria seeligeri L142	Raw milk cheese	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1	< 1,0	-
O17	Isigny Ste Mère	Isigny Ste Mère	Listeria ivanovii L133	Raw cheese	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1,25	0,2	-
O18	Coulommier au lait cru	Coulommier (raw milk cheese)	Listeria ivanovii L133	Raw cheese	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1,25	0,3	-
O19	Camembert	Camembert	Listeria ivanovii L133	Raw cheese	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1,25	0,4	-
O35	Frites surgelées	Deep-frozen chips	Listeria monocytogenes 4b L58	Salad	50 min at 55°C, 35 min at -80°C	0,3	3,6	+
O36	Galettes brocolis carottes	Pancakes broccolis carrots	Listeria monocytogenes 4b L58	Salad	50 min at 55°C, 35 min at -80°C	0,3	2,4	-
P1	Tourteau	Crab	Listeria monocytogenes 1/2 L20	Pieces of smoked salmon	50 min at 55°C, 35 min at -80°C	ND	ND	-
P2	Crevettes	Shrimps	Listeria monocytogenes 1/2 L20	Pieces of smoked salmon	50 min at 55°C, 35 min at -80°C	ND	ND	-
P3	Courgettes surgelées	Deep-frozen zucchinis	Listeria monocytogenes 1/2a L129	Fried apples	50 min at 55°C, 35 min at -80°C	ND	ND	-
Q1	Coupe duo framboise	Bowl duet raspberry	Listeria innocua L72	Cheese	50 min at 55°C, 35 min at -80°C	0,2	1,3	-
Q4	Brie au lait cru	Brie (raw milk cheese)	Listeria innocua L72	Cheese	50 min at 55°C, 35 min at -80°C	0,2	2,0	-
Q7	St Marcellin	St Marcellin (cheese)	Listeria seeligeri L142	Raw milk cheese	50 min at 55°C, 35 min at -80°C	0,1	7,2	-

Code	Product (in French)	Product	Artificial contamination					Final result L.spp
			Strain	Origin	Injury protocol	Injury evaluation	CFU/ sample	
Q16	Marlin fumé	Smoked marlin	Listeria innocua L113	Smoked halibut	50 min at 55°C, 35 min at -80°C	0,5	12,6	-
Q18	Filet de morue	Cod fillet	Listeria welshimeri L155	Salmon fillet	50 min at 55°C, 35 min at -80°C	0,6	4,6	-
Q19	Filet de rouget	Red mullet fillet	Listeria welshimeri L155	Salmon fillet	50 min at 55°C, 35 min at -80°C	0,6	9,2	-
Q21	Carpaccio de saumon	Carpaccio of salmon	Listeria welshimeri L155	Salmon fillet	50 min at 55°C, 35 min at -80°C	0,6	18,4	-
Q30	Eau de process fromagerie	Water of process (cheese dairy)	Listeria innocua L72	Cheese	50 min at 55°C, 35 min at -80°C	0,2	1,3	-
Q31	Eau de process fromagerie	Water of process (cheese dairy)	Listeria seeligeri L142	Raw milk cheese	50 min at 55°C, 35 min at -80°C	0,1	4,8	-
R10	Ecouvillon siphon	Siphon swab	Listeria monocytogenes 1/2c L28 + Listeria innocua L111	Surface sample / Raw milk cheese	30 min at 55°C, 45 min at -20°C	ND/0,2	18,8 + 19,2	-
R11	Ecouvillon siphon	Siphon swab	Listeria monocytogenes 1/2c L28 + Listeria ivanovii L153	Surface sample / Environmental sample	30 min at 55°C, 45 min at -20°C	ND/0,2	18,8 + 4,6	-
R17	Darne de lotte	Steak of turbot	Listeria ivanovii L153	Environmental sample	30 min at 55°C, 45 min at -20°C	0,2	11,5	-
R22	Salade de concombre	Cucumber salad	Listerai innocua L86	Spinach	30 min at 55°C, 45 min at -20°C	0.1	2.6	+
S13	Eponge chariot	Wagon (surface)	Listeria monocytogenes 1/2c L28 + Listeria innocua 6b L144	Surface sample / Surface sample	45 min at 55°C, 60 min at -80°C	1,4 / 0,8	3,1 + 5,9	+
S15	Surface chambre froide stockage	Surface cold room storage	Listeria monocytogenes 1/2c L28 + Listeria innocua 6b L144	Surface sample / Surface sample	45 min at 55°C, 60 min at -80°C	1,4 + 0,8	3,1 + 5,9	+
T1	Eau stagnante	Stagnant water	Listeria monocytogenes 1/2b L13 + Listeria welshimeri 6b L90	Pork ears / Ground beef	Culture en NaCl 20 % then 40 min at -80°C	0,7 / 0,3	5,6 + 11,5	+
I5	Fromage au lait cru	Raw milk cheese	Listeria innocua L111	Raw milk cheese	50 min at 55°C, 30 min at -80°C	0,5	1,1	+
J5	Riz safrané aux légumes	Coloured with saffron rice with vegetable	Listeria innocua L112 + Listeria monocytogenes L125	Frozen French fries / fried vegetables	50 min at 55°C, 30 min at -80°C	0,3 / 0,5	4,8 +5,6	+
J6	Courgettes provençales	Provencal zucchinis	Listeria innocua L112 + Listeria monocytogenes 1/2a L129	French fries / fried apples	50 min at 55°C, 30 min at -80°C	0,3 /> 1,0	7,2 + < 1	+

Code	Product (in French)	Product	Artificial contamination					Final result L.spp
			Strain	Origin	Injury protocol	Injury evaluation	CFU/ sample	
J7	Mélange de légumes	Vegetable mix	Listeria innocua L112 + Listeria monocytogenes 1/2a L129	French fries / fried apples	50 min at 55°C, 30 min at -80°C	0,3 /> 1,0	9,6 +< 1	+
M3	Morbier	Morbier (cheese)	Listeria ivanovii L133	Raw ewe milk cheese	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	1,8	3,7	+
M4	Rond du vinage	Rond du vinage (cheese)	Listeria ivanovii L133	Raw ewe milk cheese	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	1,8	4,2	+
M7	Filet de hareng	Herring fillet	Listeria ivanovii L153	Environmental sample	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	0,2	5,6	+
M9	Chevrotin	Chevrotin	Listeria ivanovii L153	Environmental sample	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	0,2	4,9	+
M12	Bacon	Bacon	Listeria ivanovii L151	Ground beef	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	0,5	9,8	+
M13	Foie de veau	Calf's liver	Listeria ivanovii L151	/	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	0,5	13,0	-
M14	Petit salé lillois	Salt pork of Lille	Listeria ivanovii L151	Ground beef	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	0,5	5,9	+
M15	Faux filet	Rib eye steak	Listeria ivanovii L151	Ground beef	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	0,5	5,2	+
M16	Pâté	Pâté	Listeria seeligeri 1/2b L83	Tongue	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	1,1	1,7	+
M17	Paupiettes de dindonneau	Olives of turkey poult	Listeria seeligeri 1/2b L83	Tongue	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	1,1	2,6	+
M18	Mousse de foie	Liver pâté	Listeria seeligeri 1/2b L83	Tongue	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	1,1	1,5	+
M19	Jambon cru	Cured ham	Listeria seeligeri 1/2b L88	Tongue	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	0,8	2,7	-
M20	Saucisses aux herbes	Sausages with herbs	Listeria innocua L88	Cooked sausage	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	0,8	13,6	+
M21	Jambon persillé	Sprinkled with parsley ham	Listeria innocua L88	Cooked sausage	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	0,8	2,4	+
M23	Rillettes	Rillettes	Listeria ivanovii L151	Ground beef	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	0,5	4,6	+
M27	Hareng fumé	Smoked herring	Listeria ivanovii L153	Environmental sample	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	1,8	7,0	+

Code	Product (in French)	Product	Artificial contamination					Final result L.spp
			Strain	Origin	Injury protocol	Injury evaluation	CFU/ sample	
N1	Chou carottes	Red cabbage	Listeria innocua L66 + Listeria monocytogenes 4b L58	Spinach / Salad	Growth in NaCl 20 % then 30 min at -80°C	0,3 / 0,6	4,5 + 7,2	+
N6	Poivrons verts surgelés	Deep-frozen green peppers	Listeria monocytogenes 1/2a L47 + Listeria seeligeri L140	Fried apples / Frozen French fries	Growth in NaCl 20 % then 30 min at -80°C	1,7 / > 2,3	1,0 +0,4	+
N7	Petits pois surgelés	Deep-frozen peas	Listeria innocua L66 + Listeria monocytogenes 4b L58	Spinach / Salad	Growth in NaCl 20 % then 30 min at -80°C	0,3 / 0,6	4,5 + 5,6	+
N9	Chou rouge	Red cabbage	Listeria monocytogenes 1/2a L47 + Listeria innocua L112	Fried apples / Frozen French fries	Growth in NaCl 20 % then 30 min at -80°C	1,7 / 0,1	2,0 + 4,6	-
N11	Salade	Salad	Listeria monocytogenes 1/2a L47 + Listeria innocua L112	Fried apples / Frozen French fries	Growth in NaCl 20 % then 30 min at -80°C	1,7 / 0,1	2,5 + 6,9	+
N18	Salade chou carottes	Salad (cubbage, carrots)	Listeria monocytogenes 1/2a L47 + Listeria innocua L112	Fried apples / Frozen French fries	Growth in NaCl 20 % then 30 min at -80°C	> 1.7/ 0.1	2.5 / 1.5	+
N20	Frites surgelées	Deep-frozen chips	Listeria innocua L112	French fries / Fried apples	Growth in NaCl 20 % then 30 min at -80°C	1,0	6,9	+
N21	Frites surgelées	Deep-frozen chips	Listeria seeligeri L140	Frozen French fries	Growth in NaCl 20 % then 30 min at -80°C	> 2,3	0,6	-
Q2	Chou parisien	Parisian puff tart	Listeria seeligeri L142	Raw milk cheese	50 min at 55°C, 35 min at -80°C	0,1	4,8	+
Q5	Tartelettes fraises	Strawberries pie	Listeria innocua L72	Cheese	50 min at 55°C, 35 min at -80°C	0,2	2,6	+
Q6	Pelardon fermier	Pelardon farmer	Listeria innocua L72	Cheese	50 min at 55°C, 35 min at -80°C	0,2	3,3	+
Q8	Crottin de chève	Goat cheese	Listeria seeligeri L142	Raw milk cheese	50 min at 55°C, 35 min at -80°C	0,1	6,0	+
Q9	Camembert	Camembert	Listeria seeligeri L142	Raw milk cheese	50 min at 55°C, 35 min at -80°C	0,1	3,6	+
Q13	Camembert	Camembert	Listeria innocua L72 + Listeria seeligeri L142	Cheese / Raw milk cheese	50 min at 55°C, 35 min at -80°C	0,2 / 0,1	2,6 + 4,8	+
Q14	Filets de truite	Trout fillet	Listeria innocua L113	Smoked halibut	50 min at 55°C, 35 min at -80°C	0,5	9,0	+
Q15	Thon fumé	Smoked tuna	Listeria innocua L113	Smoked halibut	50 min at 55°C, 35 min at -80°C	0,5	10,8	+
Q26	Filet de merlan	Whiting fillet	Listeria welshimeri L155	Salmon fillet	50 min at 55°C, 35 min at -80°C	0,6	9,2	+

Code	Product (in French)	Product	Artificial contamination					Final result L.spp
			Strain	Origin	Injury protocol	Injury evaluation	CFU/ sample	
R3	Surface cloisons chambre frigorifique	Surface partitions cold room	Listeria innocua L108	Cheese	30 min at 55°C, 45 min at -20°C	0,1	10,0	+
R7	Eau de process laiterie	Water of process (dairy water workshop pastry)	Listeria innocua L111	Raw milk cheese	30 min at 55°C, 45 min at -20°C	0,2	19,2	+
R12	Selles sur Cher	Selles sur Cher	Listeria innocua L108	Cheese	30 min at 55°C, 45 min at -20°C	0,1	5,6	+
R13	Pouligny St Pierre	Pouligny	Listeria innocua L108	Cheese	30 min at 55°C, 45 min at -20°C	0,1	4,5	+
R14	Chèvre	Goat cheese	Listeria innocua L108	Cheese	30 min at 55°C, 45 min at -20°C	0,1	3,4	+
R15	Petit Billy	Petit Billy	Listeria innocua L111	Raw milk cheese	30 min at 55°C, 45 min at -20°C	0,2	3,8	+
R16	Saint Marcellin	Saint Marcellin	Listeria innocua L111	Raw milk cheese	30 min at 55°C, 45 min at -20°C	0,2	4,8	+
R18	Filet de merlu	Hake fillet	Listeria ivanovii L153	Environmental sample	30 min at 55°C, 45 min at -20°C	0,2	13,8	+
S1	Maroilles	Maroilles (cheese)	Listeria ivanovii L133 + Listeria innocua L132	Raw ewe milk cheese / Surface sample	45 min at 55°C, 60 min at -80°C	0,3 / 0,5	4,7 + 5,6	+
S2	Eau atelier pâtisserie	Water of workshop pastry	Listeria ivanovii L133 + Listeria innocua L132	Raw ewe milk cheese / Surface sample	45 min at 55°C, 60 min at -80°C	0,3 / 0,5	7,0 + 8,4	+
AK6	Brie de Meaux	Brie de Meaux (cheese)	Listeria innocua L72	Cheese	48 h at 4°C, 45 min at 55°C, 30 min at - 80°C	0,4	13,6	+
AK11	Reblochon	Reblochon (cheese)	Listeria innocua L72	Cheese	48 h at 4°C, 45 min at 55°C, 30 min at - 80°C	0,4	11,9	+
AK13	Médaillon de lotte aux légumes	Monkfish piece with vegetables	Listeria innocua L113	Smoked halibut	48 h at 4°C, 45 min at 55°C, 30 min at - 80°C	0,9	0,9	+
AK14	Paupiettes de saumon	Oliver of salmon	Listeria innocua L113	Smoked halibut	48 h at 4°C, 45 min at 55°C, 30 min at - 80°C	0,9	8,8	+
AK15	Terrine de poisson	Fish terrine	Listeria innocua L113	Smoked halibut	48 h at 4°C, 45 min at 55°C, 30 min at - 80°C	0,9	11,0	+
AL1	Petits pois	Peas	Listeria innocua L66	Spinach	45 min at 55°C, 30 min at -80°C	0,2	12,7	+
AL2	Salade de tagliatelles	Salad of tagliatelli	Listeria innocua L66	Spinach	45 min at 55°C, 30 min at -80°C	0,2	19,0	+
AL4	Ratatouille	Ratatouille	Listeria innocua L66	Spinach	45 min at 55°C, 30 min at -80°C	0,2	3,2	-

Code	Product (in French)	Product	Artificial contamination					Final result L.spp
			Strain	Origin	Injury protocol	Injury evaluation	CFU/ sample	
AL5	Soupe aux légumes	Vegetable soup	Listeria innocua L66	Spinach	45 min at 55°C, 30 min at -80°C	0,2	3,8	-
AL6	Jeunes carottes	Young carrots	Listeria innocua L112	French fries	45 min at 55°C, 30 min at -80°C	0,3	5,7	+
AL7	Salade de haricots verts	Salad of greens peas	Listeria innocua L112	French fries	45 min at 55°C, 30 min at -80°C	0,3	6,8	+
AL8	Salade de pommes de terre	Potatoes salad	Listeria innocua L112	French fries	45 min at 55°C, 30 min at -80°C	0,3	7,9	+
AL9	Carottes en rondelles	Carrots in slices	Listeria innocua L112	French fries	45 min at 55°C, 30 min at -80°C	0,3	9,1	+
AL10	Taboulé	Tabbouleh	Listeria innocua L112	French fries	45 min at 55°C, 30 min at -80°C	0,3	10,2	+

Code	Product (in French)	Product	Artificial contamination					Final result L.mono
			Strain	Origin	Injury protocol	Injury evaluation	CFU/ sample	
E5	Brie	Brie (cheese)	Listeria monocytogenes 4e L62	Cheese	45 min at 55°C, 30 min at - 80°C	0,1	3,2	+
E7	Tranchette fromage Hollande	Slices Hollande (cheese)	Listeria monocytogenes 4e L62	Cheese	47 min at 55°C, 30 min at - 80°C	0,1	2,0	-
I7	Munster fermier	Munster farmer	Listeria innocua L111	Raw milk cheese	50 min at 55°C, 30 min at - 80°C	0,5	2,7	-
J4	Poêlée champêtre	Frozen rural fried vegetables	Listeria grayii L143 + Listeria monocytogenes L125	Frozen French fries / fried vegetables	50 min at 55°C, 30 min at - 80°C	> 1,3 / 0,5	1,2 +7,0	-
J1	Poulet basquaise	Basquaise chicken	Listeria ivanovii L151 + Listeria monocytogenes 1/2 a L10	Ground beef / rillettes	50 min at 55°C, 30 min at - 80°C	> 1,5 / 0,3	< 0,1 + 12,3	+
J2	Rillettes	Rillettes	Listeria ivanovii L151 + Listeria monocytogenes 1/2 a L10	Ground beef / rillettes	50 min at 55°C, 30 min at - 80°C	> 1,5 / 0,3	< 0,1 + 6,2	+
J3	Poêlée méridionale	"Poêlée méridionale"	Listeria grayii L143 + Listeria monocytogenes L125	Frozen French fries / Fried vegetables	50 min at 55°C, 30 min at - 80°C	> 1,3 / 0,5	0,8 +5,6	+
K1	Tomme	Tomme cheese	Listeria monocytogenes 1/2c L18	Cheese rind	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	1,0	11,0	-
K2	Fromage de chèvre	Goat cheese	Listeria monocytogenes 1/2c L18	Cheese rind	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	1,0	8,3	-
K3	Bûche de chèvre	Goat cheese	Listeria monocytogenes 1/2c L18	Cheese rind	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	1,0	5,5	-
M1	Reblochon	Reblochon (cheese)	Listeria ivanovii L133	Raw ewe milk cheese	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	1,8	5,3	-
M22	Cervelas	Saveloy	Listeria innocua L88	Cooked sausage	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	0,8	2,2	+
N8	Petits pois surgelés	Deep-frozen peas	Listeria monocytogenes 1/2a L47 + Listeria seeligeri L140	Fried apples / Frozen French fries	Growth in NaCl 20 % then 30 min at -80°C	1,7 / > 2,3	1,5 + 0,6	-
N14	Pâtes aux épinards	Pastas in spinach	Listeria monocytogenes 1/2a L47	Fried apples	Growth in NaCl 20 % then 30 min at -80°C	> 1,7	2,0	-
K4	Poêlée champêtre	Frozen rural fried vegetables	Cross contamination with rice					+
K5	Galettes brocolis	Pancakes broccolis	Cross contamination with rice					+
K6	Galettes chou-fleur carottes	Pancakes cabbage flower carrots	Cross contamination with rice					+
K7	Galettes poireaux carottes	Pancakes leeks carrots	Listeria monocytogenes 1/2a L47	Fried apples	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	1,8	16,0	+

Code	Product (in French)	Product	Artificial contamination					Final result L.mono
			Strain	Origin	Injury protocol	Injury evaluation	CFU/ sample	
K8	Poêlée romane	"Poêlée romane"	Listeria monocytogenes 1/2a L47	Fried apples	24 h at 4°C, then 50 min at 55°C, 30 min at -80°C	1,8	8,0	+
K9	Légumes au pot au feu	Frozen vegetables for boiled beef	Cross contamination with rice					+
K10	Macédoine de légumes	Mixed vegetables	Cross contamination with rice					+
N16	Chou carottes	Red cabbage	Listeria monocytogenes 4bL58	Salad	Growth in NaCl 20 % then 30 min at -80°C	0,6	6,4	-
N22	Saumon à l'aneth	Salmon with dill	Listeria innocua L113	Smoked halibut	Growth in NaCl 20 % then 30 min at -80°C	ND	ND	-
N23	Saumon à l'aneth	Salmon with dill	Listeria innocua L114	Smoked halibut	Growth in NaCl 20 % then 30 min at -80°C	ND	ND	-
N25	Saumon fumé	Smoked salmon	Listeria innocua L116	Smoked halibut	Growth in NaCl 20 % then 30 min at -80°C	ND	ND	-
O8	Pavé de cabillaud	Cod fillet	Listeria ivanovii L153	Environmental sample	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1	0,1	-
O9	Filet de lieu	Coley fillet	Listeria ivanovii L153	Environmental sample	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1	0,2	-
O10	Filet de merlan	Whiting fillet	Listeria ivanovii L153	Environmental sample	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1	0,2	-
O11	Rouget	Red mullet	Listeria innocua L113	Smoked halibut	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	0,7	8,0	-
O12	Pavé de saumon	Salmon fillet	Listeria innocua L113	Smoked halibut	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	0,7	12,0	-
O13	Cabillaud	Cod	Listeria innocua L113	Smoked halibut	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	0,7	16,0	-
O14	Comté au lait cru	Comté (raw milk cheese)	Listeria seeligeri L142	Raw milk cheese	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1	< 1,0	-
O15	Camembert	Camembert	Listeria seeligeri L142	Raw milk cheese	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1	< 1,0	-
O16	Coulommier au lait cru	Coulommier (raw milk cheese)	Listeria seeligeri L142	Raw milk cheese	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1	< 1,0	-
O17	Isigny Ste Mère	Isigny Ste Mère	Listeria ivanovii L133	Rawk cheese	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1,25	0,2	-
O18	Coulommier au lait cru	Coulommier (raw milk cheese)	Listeria ivanovii L133	Rawk cheese	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1,25	0,3	-

Code	Product (in French)	Product	Artificial contamination					Final result L.mono
			Strain	Origin	Injury protocol	Injury evaluation	CFU/ sample	
O19	Camembert	Camembert	Listeria ivanovii L133	Rawk cheese	24 h at 4°C, then 45 min at 55°C, 30 min at -80°C	> 1,25	0,4	-
O35	Frites surgelées	Deep-frozen chips	Listeria monocytogenes 4b L58	Salad	50 min at 55°C, 35 min at - 80°C	0,3	3,6	+
O36	Galettes brocolis carottes	Pancakes broccolis carrots	Listeria monocytogenes 4b L58	Salad	50 min at 55°C, 35 min at - 80°C	0,3	2,4	-
P1	Tourteau	Crab	Listeria monocytogenes 1/2 L20	Pieces of smoked salmon	50 min at 55°C, 35 min at - 80°C	ND	ND	-
N5	Poivrons rouges surgelés	Deep-frozen red pepers	Listeria innocua L66 + Listeria monocytogenes 4b L58	Spinach / Salad	Growth in NaCl 20 % then 30 min at -80°C	0,3 / 0,6	3,6 + 6,4	+
P2	Crevettes	Shrimps	Listeria monocytogenes 1/2 L20	Pieces of smoked salmon	50 min at 55°C, 35 min at - 80°C	ND	ND	-
P3	Courgettes surgelées	Deep-frozen zucchinis	Listeria monocytogenes 1/2a L129	Fried apples	50 min at 55°C, 35 min at - 80°C	ND	ND	-
Q1	Coupe duo framboise	Bowl duet raspberry	Listeria innocua L72	Cheese	50 min at 55°C, 35 min at - 80°C	0,2	1,3	-
Q4	Brie au lait cru	Brie (raw milk cheese)	Listeria innocua L72	Cheese	50 min at 55°C, 35 min at - 80°C	0,2	2,0	-
N10	Chou rouge	Red cabbage	Listeria monocytogenes 4b L58 + Listeria seeligeri L140	Salad /Frozen French fries	Growth in NaCl 20 % then 30 min at -80°C	0,6 / > 2,3	2,0 + 0,8	+
Q7	St Marcellin	St Marcellin (cheese)	Listeria seeligeri L142	Raw milk cheese	50 min at 55°C, 35 min at - 80°C	0,1	7,2	-
N12	Salade	Salad	Listeria monocytogenes 1/2a L129 + Listeria seeligeri L140	Fried apples /Frozen French fries	Growth in NaCl 20 % then 30 min at -80°C	1,5 / >2,3	1,0 + 20,5	+
Q16	Marlin fumé	Smoked marlin	Listeria innocua L113	Smoked halibut	50 min at 55°C, 35 min at - 80°C	0,5	12,6	-
Q18	Filet de morue	Cod fillet	Listeria welshimeri L155	Salmon fillet	50 min at 55°C, 35 min at - 80°C	0,6	4,6	-
N19	Chou blanc	White cabbage	Listeria seeligeri L140 + Listeria monocytogenes 1/2a L129	Frozen French fries / Fried apples	Growth in NaCl 20 % then 30 min at -80°C	> 2,3 / 1,5	0,6 + 12,3	+
Q19	Filet de rouget	Red mullet fillet	Listeria welshimeri L155	Salmon fillet	50 min at 55°C, 35 min at - 80°C	0,6	9,2	-
Q21	Carpaccio de saumon	Carpaccio of salmon	Listeria welshimeri L155	Salmon fillet	50 min at 55°C, 35 min at - 80°C	0,6	18,4	-
Q30	Eau de process fromagerie	Water of process (cheese dairy)	Listeria innocua L72	Cheese	50 min at 55°C, 35 min at - 80°C	0,2	1,3	-
Q31	Eau de process fromagerie	Water of process (cheese dairy)	Listeria seeligeri L142	Raw milk cheese	50 min at 55°C, 35 min at - 80°C	0,1	4,8	-

Code	Product (in French)	Product	Artificial contamination					Final result L.mono
			Strain	Origin	Injury protocol	Injury evaluation	CFU/ sample	
R10	Ecouvillon siphon	Siphon swab	Listeria monocytogenes 1/2c L28 + Listeria innocua L111	Surface sample / Raw milk cheese	30 min at 55°C, 45 min at - 20°C	ND/0,2	18,8 + 19,2	-
R11	Ecouvillon siphon	Siphon swab	Listeria monocytogenes 1/2c L28 + Listeria ivanovii L153	Surface sample / Environmental sample	30 min at 55°C, 45 min at - 20°C	ND/0,2	18,8 + 4,6	-
R17	Darne de lotte	Steak of turbot	Listeria ivanovii L153	Environmental sample	30 min at 55°C, 45 min at - 20°C	0,2	11,5	-
S13	Eponge chariot	Wagon (surface)	Listeria monocytogenes 1/2c L28 + Listeria innocua 6b L144	Surface sample / Surface sample	45 min at 55°C, 60 min at - 80°C	1,4 / 0,8	3,1 + 5,9	+
S15	Surface chambre froide stockage	Surface cold room storage	Listeria monocytogenes 1/2c L28 + Listeria innocua 6b L144	Surface sample / Surface sample	45 min at 55°C, 60 min at - 80°C	1,4 + 0,8	3,1 + 5,9	+
T1	Eau stagnante	Stagnant water	Listeria monocytogenes 1/2b L13 + Listeria welshimeri 6b L90	Pork ears / Ground beef	Culture en NaCl 20 % then 40 min at -80°C	0,7 / 0,3	5,6 + 11,5	+
O29	Féta	Féta	Listeria monocytogenes 1/2b L37	Raw cheese	50 min at 55°C, 35 min at - 80°C	0,5	2,0	+
O30	Camembert	Camembert	Listeria monocytogenes 1/2b L37	Raw cheese	50 min at 55°C, 35 min at - 80°C	0,5	4,0	+
O31	Munster pasteurisé	Pasteurised Munster	Listeria monocytogenes 4b L32	Cheese rind	50 min at 55°C, 35 min at - 80°C	0,8	7,6	+
O32	Chabichou	Chabichou (cheese)	Listeria monocytogenes 1/2b L37	Raw milk cheese	50 min at 55°C, 35 min at - 80°C	0,5	4,0	+
O33	St Maure	St Maure (cheese)	Listeria monocytogenes 4b L32	Cheese rind	50 min at 55°C, 35 min at - 80°C	0,8	11,4	+
O34	Chèvre pasteurisé	Pasteurised goat cheese	Listeria monocytogenes 4b L32	Cheese rind	50 min at 55°C, 35 min at - 80°C	0,8	7,6	+
O37	Haricots verts cuits	Deep-frozen French beans	Listeria monocytogenes 4b L58	Salad	50 min at 55°C, 35 min at - 80°C	0,3	2,4	+
S6	Eau d'atelier	Water of workshop	Listeria monocytogenes 1/2c L28 + Listeria grayii L143	Surface sample / Frozen French fries	45 min at 55°C, 60 min at - 80°C	1,4 / > 3,9	10,2 + 39,5	+
S16	Laitue	Lettuce	Listeria monocytogenes 1/2 L31 + Listeria grayii L143	Parsley / Frozen French fries	45 min at 55°C, 60 min at - 80°C	0,3 / > 3,9	1,8 + 7,9	+
S17	Mâche	Lamb's lettuce	Listeria monocytogenes 1/2 L31 + Listeria grayii L143	Parsley / Frozen French fries	45 min at 55°C, 60 min at - 80°C	0,3 / > 3,9	3,6 + 15,8	+
S18	Chou rouge	Red cabbage	Listeria monocytogenes 1/2 L31 + Listeria grayii L143	Parsley / Frozen French fries	45 min at 55°C, 60 min at - 80°C	0,3 / > 3,9	5,4 + 23,7	+

Code	Product (in French)	Product	Artificial contamination					Final result L.mono
			Strain	Origin	Injury protocol	Injury evaluation	CFU/ sample	
S19	Concombre	Cucumber	Listeria monocytogenes 1/2 L31 + Listeria grayii L143	Parsley / Frozen French fries	45 min at 55°C, 60 min at - 80°C	0,3 / > 3,9	7,4 + 78,4	+
S20	Salade de tomates	Tomatoes salad	Listeria monocytogenes 1/2a L47	Fried apples	45 min at 55°C, 60 min at - 80°C	4,3	19,2	+
S21	Salade de carottes	Carrots salad	Listeria monocytogenes 1/2a L47	Fried apples	45 min at 55°C, 60 min at - 80°C	4,3	3,8	+
S22	Concombre	Cucumber	Listeria monocytogenes 1/2a L47	Fried apples	45 min at 55°C, 60 min at - 80°C	4,3	5,8	+
T2	Gave de canard	Force-feeding with duck	Listeria monocytogenes 1/2b L13 + Listeria welshimeri 6b L90	Pork ears / Ground beef	Culture en NaCl 20 % then 40 min at -80°C	0,7 / 0,3	11,2 +23,0	+
T3	Déchet salle d'accrochage	Waste room of hanging up facilities	Listeria monocytogenes 1/2b L13 + Listeria welshimeri 6b L90	Pork ears / Ground beef	Culture en NaCl 20 % then 40 min at -80°C	0,7 / 0,3	5,6 + 11,5	+
T7	Surface sol salle d'accrochage	Surface ground room of hanging up	Listeria monocytogenes 1/2a L128 + Listeria welshimeri L100	Soya cake / Spreadable dough	Culture en NaCl 20 % then 40 min at -80°C	1,2 / 0,4	15,8 + 27,5	+
T8	Surface plumeuse	Surface plumeuse	Listeria monocytogenes 1/2a L128 + Listeria welshimeri L100	Soya cake / Spreadable dough	Culture en NaCl 20 % then 40 min at -80°C	1,2 / 0,4	7,7 + 10,6	+

ND: not determined

Appendix 4 – Artificial contamination of samples - RAPID'*L.mono* for *Listeria* spp. detection (ADRIA, 2019)

Year	Code	Sample	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Inoculation level				
2019	**1658**	**RTE salad (ham)**	*L.monocytogenes* Ad2598 +*L. seeligeri* Ad1754	Salad+Zucchini	Seeding 48h 3°C±2°C	2-0-1-0-2+0-0-1-0-2	1,0+1,6	+	1	a
2019	**1659**	**RTE salad (ham cabbage and cheese)**	*L.monocytogenes* Ad2598 +*L. seeligeri* Ad1754	Rillettes+Baccon	Seeding 48h 3°C±2°C	2-0-1-0-2 n	1,0	-	1	a
2019	**1660**	**RTRH Pizza (ham and cheese)**	*L.monocytogenes* Ad669 + *L.innocua* Ad671	Rillettes+Baccon	Seeding 48h 3°C±2°C	0-0-1-0-1+1-1-0-0-0	0,4+0,4	+	1	b
2019	**1661**	**RTRH Quiche Lorraine**	*L.monocytogenes* Ad669 +*L.innocua* Ad671	Rillettes+Baccon	Seeding 48h 3°C±2°C	0-0-1-0-1+1-1-0-0-0	0,4+0,4	+	1	b
2019	**1662**	**Pastry**	*L.monocytogenes* Ad1195 +*L.innocua* Ad644	Omelette+Raw bread	Seeding 48h 3°C±2°C	1-0-1-0-1+0-2-1-0-0	0,6+0,6	+	1	c
2019	**1663**	**Pastry**	*L.monocytogenes* Ad1195 +*L.innocua* Ad644	Omelette+Raw bread	Seeding 48h 3°C±2°C	1-0-1-0-1+0-2-1-0-0	0,6+0,6	+	1	c
2019	**1664**	**RTRH Pizza (ham and cheese)**	*L.monocytogenes* Ad1494	Sausage	Seeding 48h 3°C±2°C	2-0-1-3-1	1,4	+	1	b
2019	**1665**	**RTRH Quiche Lorraine**	*L.monocytogenes* Ad1494	Sausage	Seeding 48h 3°C±2°C	2-0-1-3-1	1,4	+	1	b
2019	**1666**	**RTRH (puff ham and cheese)**	*L.monocytogenes* Ad669	Rillettes	Seeding 48h 3°C±2°C	2-0-4-0-2	1,6	+	1	b
2019	**1667**	**RTRH (puff ham and cheese)**	*L.monocytogenes* Ad1494	Sausage	Seeding 48h 3°C±2°C	2-0-1-3-1	1,4	-	1	b
2019	**1670**	**Tortilla**	*L.monocytogenes Ad1195*	Rillette	Seeding 48h 3°C±2°C	1-0-1-0-1	0,6	-	1	c
2019	**1671**	**Tortilla**	*L.innocua Ad1277*	Poultry environment	Seeding 48h 3°C±2°C	0-1-0-2-0	0,6	-	1	c
2019	**1672**	**Pastry**	*L.monocytogenes Ad1195*	Rillette	Seeding 48h 3°C±2°C	1-0-1-0-1	0,6	-	1	c
2019	**1673**	**RTE salad (ham)**	*L.monocytogenes* Ad2598	Salad	Seeding 48h 3°C±2°C	1-1-2-2-0	1,2	+	1	a
2019	**1674**	**RTE salad (ham cabbage and cheese)**	*L.monocytogenes* Ad2598	Salad	Seeding 48h 3°C±2°C	1-1-2-2-0	1,2	+	1	a
2019	**1675**	**RTE sandwich (ham and cheese)**	*L.monocytogenes* Ad1494	Sausage	Seeding 48h 3°C±2°C	2-0-1-3-1	1,4	+	1	a
2019	**1676**	**RTE sandwich (ham and butter)**	*L.monocytogenes* Ad1494	Sausage	Seeding 48h 3°C±2°C	2-0-1-3-1	1,4	-	1	a
2019	**1677**	**Pastry**	*L.monocytogenes* Ad1195	Omelette	Seeding 48h 3°C±2°C	4-0-1-3-1	1,8	+	1	c

Year	Code	Sample	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Inoculation level				
2019	**1678**	**Pastry**	*L.monocytogenes* Ad1757	Eggs	Seeding 48h 3°C±2°C	4-0-3-9-1	3,4	-	1	c
2019	**1680**	**Tortilla**	*L.monocytogenes* Ad1195	Omelette	Seeding 48h 3°C±2°C	4-0-1-3-1	1,8	+	1	c
2019	**2408**	**RTE (sandwich tuna vegetables)**	*L.monocytogenes* Ad1412 +*L.welshimeri* Ad1669	Smoked salmon+Fish	Seeding 48h 3°C±2°C	1-3-0-0-2+0-1-0-0-3	1,2+0,8	+	1	a
2019	**2409**	**RTE (sandwich salmon)**	*L.monocytogenes* Ad2599 +*L.innocua Ad1675*	Salmon+Fish	Seeding 48h 3°C±2°C	1-1-3-0-0+1-2-0-2-3	1,0+1,6	+	1	a
2019	**2410**	**RTE (salad pasta surimi)**	*L.monocytogenes* Ad1412 +*L.welshimeri* Ad1669	Smoked salmon+Fish	Seeding 48h 3°C±2°C	1-3-0-0-2+0-1-0-0-3	1,2+0,8	+	1	a
2019	**2411**	**RTE (salad rice tuna)**	*L.monocytogenes* Ad2599 +*L.innocua Ad1675*	Salmon+Fish	Seeding 48h 3°C±2°C	1-1-3-0-0+1-2-0-2-3	1,0+1,6	+	1	a
2019	**2412**	**RTE (pasta salmon)**	*L.monocytogenes* Ad1412 +*L.innocua* Ad1675	Smoked salmon+Fish	Seeding 48h 3°C±2°C	1-3-0-0-2+1-2-0-2-3	1,2+1,6	+	1	a
2019	**2413**	**Pastry**	*L.monocytogenes* Ad1757 +*L.innocua* Ad644	Egg+Raw bread	Seeding 48h 3°C±2°C	1-2-0-1-0+2-0-4-3-1	0,8+2,0	+	1	c
2019	**2414**	**Pastry**	*L.monocytogenes* Ad1757 +*L.innocua* Ad644	Egg+Raw bread	Seeding 48h 3°C±2°C	1-2-0-1-0+2-0-4-3-1	0,8+2,0	+	1	c
2019	**2415**	**Tortilla onions**	*L.monocytogenes* Ad1757 +*L.innocua* Ad644	Egg+Raw bread	Seeding 48h 3°C±2°C	1-2-0-1-0+2-0-4-3-1	0,8+2,0	+	1	c
2019	**2416**	**RTRH (quiche)**	*L.monocytogenes* AOOC040 +*L.innocua* Ad671	Pork+Baccon	Seeding 48h 3°C±2°C	0-0-0-1-1+2-1-1-2-2	0,4+1,6	+	1	b
2019	**2417**	**RTRH (quiche)**	*L.monocytogenes* AOOC041 +*L.innocua* Ad671	Pork+Baccon	Seeding 48h 3°C±2°C	0-0-1-1-1+2-1-1-2-2	0,6+1,6	-	1	b
2019	**2418**	**RTRH (pizza)**	*L.monocytogenes* AOOC040 +*L.innocua* Ad671	Pork+Baccon	Seeding 48h 3°C±2°C	0-0-0-1-1+2-1-1-2-2	0,4+1,6	+	1	b
2019	**2419**	**RTRH (pizza)**	*L.monocytogenes* AOOC041 +*L.innocua* Ad671	Pork+Baccon	Seeding 48h 3°C±2°C	0-0-1-1-1+2-1-1-2-2	0,6+1,6	+	1	b
2019	**3795**	**Raw cow milk cheese**	*L.monocytogenes* Ad1201	Raw milk cheese	Seeding 48h 3°C±2°C	4-4-4-5-5	4,4	+	3	a
2019	**3796**	**Raw cow milk cheese**	*L.monocytogenes* Ad1201	Raw milk cheese	Seeding 48h 3°C±2°C	4-4-4-5-5	4,4	+	3	a
2019	**3797**	**Raw cow milk cheese**	*L.monocytogenes* Ad1205	Raw milk cheese	Seeding 48h 3°C±2°C	2-5-1-1-1	2,0	-	3	a
2019	**3798**	**Raw cow milk cheese**	*L.monocytogenes* Ad1205	Raw milk cheese	Seeding 48h 3°C±2°C	2-5-1-1-1	2,0	+	3	a
2019	**3799**	**Raw cow milk cheese**	*L.monocytogenes* Ad1236	Raw milk cheese	Seeding 48h 3°C±2°C	2-3-2-5-3	3,0	+	3	a

Year	Code	Sample	Artificial contaminations					Global result	Category	Type
			Strain	Origin	Injury protocol	Inoculation level				
2019	**3800**	**Smoked herring**	*L.monocytogenes* Ad1186	Cod fillet	Seeding 48h 3°C±2°C	1-3-2-3-3	2,4	+	4	b
2019	**3801**	**Smoked mackerel fillets**	*L.monocytogenes* Ad1187	Ready to eat squids	Seeding 48h 3°C±2°C	1-1-1-0-2	1,0	+	4	b
2019	**3802**	**Smoked mackerel fillets**	*L.monocytogenes* Ad1189	Fish fillet	Seeding 48h 3°C±2°C	3-3-2-3-2	2,6	+	4	b
2019	**3803**	**Salmon fillet with dressing**	*L.monocytogenes* Ad1187	Ready to eat squids	Seeding 48h 3°C±2°C	1-1-1-0-2	1,0	+	4	b
2019	**3804**	**Salmon fillet with dressing**	*L.monocytogenes* Ad1186	Cod fillet	Seeding 48h 3°C±2°C	1-3-2-3-3	2,4	+	4	b

Appendix 5 – Sensitivity study: raw data – RAPID'*L.mono* for *Listeria* spp. detection

IPL – Legend

Total bacteria growth
Ø : no growth
L = low
M = medium
H = high

Distribution of flora
A = pure culture of suspicious colonies (blue)
B = mix with a majority of suspicious colonies
C = mix with a minority of suspicious colonies
D = mix with rare suspicious colonies
E = absence of suspicious colonies
(x) : x typical colonies of *Listeria* if x ≤ 5

(48h) : result after 48 hours incubation of agars
sh = without halo
(b) : Bacillus
(st) : staphylocoque
j : yellow
blc : white

CA : artificial contamination
Mixt : contamination by mixture
P or PAL : Palcam agar
AL : *Listeria* agar according to Ottaviani and Agosti
RLM : Rapid'*L.mono* agar

ADRIA – Legend

Bold typing : artificially inoculated samples
***Listeria* detection results:**

H-:	characteristic Listeria colonies without halo
H+:	characteristic Listeria colonies with halo
-:	no typical colonies but presence of background microflora
st:	plate without any colony
i:	PCR inhibition
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND :	positive presumptive negative deviation
NC:	non-characteristic colony on TSYEA
d:	doubtful colony
F1:	Fraser 1

♦ **Analyses performed according to the COFRAC accreditation**

COMPOSITE FOODS																													
Year of analysis	CODE	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																		Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C +/- 3°C							
			AL1	P1	AL2	P2	Identification	Final result	After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C			24h	48h	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h		
									24h	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt								
2002-2006	**AL2**	**Salad of tagliatelli**	+LA	+LA	-MA	+MA	*L.innocua*	+	+LA	+LA	*L.innocua*	+	**PA**	+	**PA**	+LA	+	**PA**	+HA	+HA	+	**PA**	+	**PA**	1	a
2002-2006	**AL10**	**Tabbouleh**	+LB	+LB	+LA	+LB	*L.innocua*	+	+LA	+LA	*L.innocua*	+	**PA**	+	**PA**	+LA	+	**PA**	+LB	+LB	+	**PA**	+	**PA**	1	a
2019	**1658**	**RTE salad (ham)**	-	-	H-d	+d	*L.welshimeri*	+	st	-		-	**ND**	-	**ND**	-	-	**ND**	-	-	-	**ND**	-	**ND**	1	a
2019	**1659**	**RTE salad (ham cabbage and cheese)**	st	st	-	-		-	st	+yellow d	Gram-	-	**NA**	-	**PPNA**	-	-	**NA**	-	-	-	**NA**	-	**NA**	1	a
2019	**1673**	**RTE salad (ham)**	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	+	**PA**	1	a
2019	**1674**	**RTE salad (ham cabbage and cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	+	**PA**	1	a
2019	**1675**	**RTE sandwich (ham and cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	+	**PA**	1	a
2019	**1676**	**RTE sandwich (ham and butter)**	st	st	st	st		-	st	st		-	**NA**	-	**NA**	-	-	**NA**							1	a
2019	1753	RTE salad (grapefruit)	H+	+	H+	+	*L.monocytogenes*	+	+	+/+ white d	*L.monocytogenes*/ Gram-	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	+	**PA**	1	a
2019	1754	RTE salad (rice)	-	-	st	st		-	st	+2 white d	Gram-	-	**NA**	-	**PPNA**	-	-	**NA**	st	st	-	**NA**	-	**NA**	1	a
2019	1755	RTE sandwich (chicken vegetables)	-	-	-	-		-	st	-		-	**NA**	-	**NA**	-	-	**NA**							1	a
2019	1756	RTE sandwich (ham and cheese)	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	+	**PA**	1	a
2019	**2408**	**RTE (sandwich tuna vegetables)**	H+/H-	+	H+/H-	+	*L.monocytogenes/L.welshimeri*	+	+M	+M	*L.monocytogenes/ L.welshimeri*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	+	**PA**	1	a
2019	**2409**	**RTE (sandwich salmon)**	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+M	+M	*L.innocua*	+	**PA**	+	**PA**	+M	+	**PA**	+p	+p	+	**PA**	+	**PA**	1	a
2019	**2410**	**RTE (salad pasta surimi)**	H-	+	H-	+	*L.welshimeri*	+	+p	+p	*L.welshimeri*	+	**PA**	+	**PA**	+p	+	**PA**	+p	+p	+	**PA**	+	**PA**	1	a
2019	**2411**	**RTE (salad rice tuna)**	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+M	+M	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	+	**PA**	1	a
2019	**2412**	**RTE (pasta salmon)**	-	-	H-	+	*L.innocua*	+	+M	+Md (yellow)	*L.innocua*	+	**PA**	+	**PA**	+M (yellow)	+	**PA**	+M	+M	+	**PA**	+	**PA**	1	a
2019	3550	RTE (sandwich ham cheese)	H-d	st	-	-	*L.seeligeri*	+	-	-		-	**ND**	-	**ND**	-	-	**ND**	-	-	-	**ND**	-	**ND**	1	a
2019	3551	RTE (tuna and egg)	-	st	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**							1	a
2019	3552	RTE (sandwich delicatessen)	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+m	+m	+	**PA**	+	**PA**	1	a
2019	3553	RTE (salad ham pastas)	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**							1	a
2019	3805	Piémontaise au jambon	-	-	-	-		-	st	-		-	**NA**	-	**NA**	-	-	**NA**							1	a
2002-2006	**N14**	**Pastas in spinach**	-LE	-LE	-ME	-HE	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	-	**NA**	1	b
2002-2006	**O36**	**Pancakes broccolis**	Ø	Ø	Ø	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	1	b
2002-2006	Q24	Fish kebab	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	1	b
2002-2006	**J5**	**Coloured with saffron rice with vegetable**	-MA	+MA	-MA	+HA	*L.innocua*	+	+MA	+MA	*L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+HA	+HA	+	**PA**	+	**PA**	1	b
2002-2006	C13	Millefeuille of salmon with caviar of spinach	-LA	+LA	-MA	+HA	*L.welshimeri*	+	+MA	+MA	*L.welshimeri*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	1	b

COMPOSITE FOODS																														
Year of analysis	CODE	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																			Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C +/- 3°C								
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C												
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h		
2002-2006	G6	Tomato guts	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	Ø	Ø	-	NA	-	NA	1	b
2002-2006	K16	Farfales	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	Ø	Ø	-	NA	-	NA	1	b
2019	**1660**	**RTRH Pizza(ham and cheese)**	H+	-	H+	+	*L.monocytogenes*	+	+M	+M/+m yellowd	*L.monocytogenes/ Gram-*	+	PA	+	PA	+M	+	PA	+M	+M	+	PA	+	PA	1	b
2019	**1661**	**RTRH Quiche Lorraine**	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	PA	+	PA	+M	+	PA	+M	+M	+	PA	+	PA	1	b
2019	**1664**	**RTRH Pizza(ham and cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	PA	+	PA	+M	+	PA	+M	+M	+	PA	+	PA	1	b
2019	**1665**	**RTRH Quiche Lorraine**	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	PA	+	PA	+M	+	PA	+M	+M	+	PA	+	PA	1	b
2019	**1666**	**RTRH (puff ham and cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	PA	+	PA	+M	+	PA	+M	+M	+	PA	+	PA	1	b
2019	**1667**	**RTRH (puff ham and cheese)**	-	-	-	-		-	-	-		-	NA	-	NA	-	-	NA							1	b
2019	1757	RTRH (Pizza)	-	-	-	-		-	+ white d	-		-	PPNA	-	NA	-	-	NA	st	-	-	NA	-	NA	1	b
2019	1959	RTRH (Beef Goulash)	st	st	st	-		-	st	st		-	NA	-	NA	st	-	NA							1	b
2019	1960	RTRH (Poultry)	st	st	st	st		-	st	st		-	NA	-	NA	st	-	NA							1	b
2019	1961	RTRH (Poultry)	st	st	st	st		-	st	-		-	NA	-	NA	-	-	NA							1	b
2019	1962	RTRH (Pork)	-	-	-	-		-	+d white	-		-	PPNA	-	NA	-	-	NA	-	-	-	NA	-	NA	1	b
2019	**2416**	**RTRH (quiche)**	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	PA	+	PA	+M	+	PA	+M	+M	+	PA	+	PA	1	b
2019	**2417**	**RTRH (quiche)**	-	-	-	-		-	-	-		-	NA	-	NA	-	-	NA							1	b
2019	**2418**	**RTRH (pizza)**	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.welshimeri*	+	+M	+M	*L.monocytogenes/ L.welshimeri*	+	PA	+	PA	+M	+	PA	+M	+M	+	PA	+	PA	1	b
2019	**2419**	**RTRH (pizza)**	H+d/H-	+	H-	+	*L.welshimeri*	+	+Md	+M	*L.welshimeri*	+	PA	+	PA	+M	+	PA	+M	+M	+	PA	+	PA	1	b
2019	3548	RTRH (Pizza)	-	st	st	st		-	st	-		-	NA	-	NA	-	-	NA							1	b
2019	3549	RTRH (Quiche)	st	-	-	st		-	-	-		-	NA	-	NA	-	-	NA							1	b
2002-2006	E3	Tart in cherries	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	Ø	Ø	-	NA	-	NA	1	c
2002-2006	E4	Tart in strawberries	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	Ø	Ø	-	NA	-	NA	1	c
2002-2006	G11	Tart in fruits	Ø	Ø	-LE	-ME	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	Ø	-LE	-	NA	-	NA	1	c
2002-2006	**Q1**	**Bowl duet raspberry**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	1	c
2002-2006	Q3	Sablé de Wissant (cake)	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	1	c
2002-2006	E1	Whipped cream puff	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	1	c
2002-2006	**Q2**	**Parisian puff tarts**	-LB	+LB	-MB	+MB	*L.seeligeri or L.innocua*	+	+LA	+MB	*L.seeligeri*	+	PA	+	PA	+MB	+	PA	+MA	+MA	+	PA	+	PA	1	c
2002-2006	**Q5**	**Strawberries pie**	-LA	+LA	-MB	+MB	*L.innocua*	+	+LB	+MB	*L.innocua*	+	PA	+	PA	+MB	+	PA	+MA	+MA	+	PA	+	PA	1	c
2002-2006	20	Fruit pie	+MA	+MA	+MA	+MA	*L.innocua*	+	+MA	+MA	*L.innocua*	+	PA	+	PA	+MA	+	PA	+MA	+MA	+	PA	+	PA	1	c
2019	**1662**	**Pastry**	H+/H-	+	H+/H-	+	*L.monocytogenes/L .innocua*	+	+M	+M	*L.monocytogenes/L.innocua*	+	PA	+	PA	+M	+	PA	+M	+M	+	PA	+	PA	1	c
2019	**1663**	**Pastry**	H-	+	H-	+	*L.innocua*	+	+M	+M	*L.innocua*	+	PA	+	PA	+M	+	PA	+M	+M	+	PA	+	PA	1	c
2019	**1670**	**Tortilla**	-	-	-	-		-	-	-		-	NA	-	NA	-	-	NA							1	c
2019	**1671**	**Tortilla**	st	st	st	st		-	st	st		-	NA	-	NA	-	-	NA							1	c
2019	**1672**	**Pastry**	-	-	st	st		-	-	+1 white d	Gram-	-	NA	-	PPNA	-	-	NA	st	-	-	NA	-	NA	1	c
2019	**1677**	**Pastry**	H+	+	H+	+	*L.monocytogenes*	+	+µ	+M	*L.monocytogenes*	+	PA	+	PA	+M	+	PA	+d	+M	+	PA	+	PA	1	c
2019	**1678**	**Pastry**	-	-	-	-		-	-	+1 white d	Gram-	-	NA	-	PPNA	-	-	NA	st	-	-	NA	-	NA	1	c

COMPOSITE FOODS																													
Year of analysis	CODE	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																		Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C													After Half Fraser storage 72h at 5°C +/- 3°C							
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C											
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h		
2019	**1680**	**Tortilla**	H+	+	H+	+	*L.monocytogenes*	+	+µ	+/+1 white d	*L.monocytogenes*/ Gram-	+	**PA**	+	**PA**	+M	+	**PA**	+d	+M	+	**PA**	+	**PA**	1	c
2019	**2413**	**Pastry**	H+/H-	+	H+/H -	+	*L.monocytogenes*/ *L.innocua*	+	+M	+M	*L.monocytogenes*/ *L.innocua*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	+	**PA**	1	c
2019	**2414**	**Pastry**	H-	+	H-	+	*L.innocua*	+	+M	+M	*L.innocua*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	+	**PA**	1	c
2019	**2415**	**Tortilla onions**	H+/H-	+	H+/H -	+	*L.monocytogenes*/ *L.innocua*	+	+M	+M	*L.monocytogenes*/ *L.innocua*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	+	**PA**	1	c

MEAT PRODUCTS																															
Year of analysis	CODE	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																				Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C													After Half Fraser storage 72h at 5°C +/- 3°C								
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C													
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h		
2002-2006	B15	Skirt of horse	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	2	a
2002-2006	C6	Beef	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	2	a
2002-2006	C17	Minced meat	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	Ø	Ø	-	NA	-	NA	2	a
2002-2006	F10	Pork's shoulder	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	2	a
2002-2006	H10	Heart of calf	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	2	a
2002-2006	H13	Tournedos of ox	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	2	a
2002-2006	H15	Beefsteak of horse	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	2	a
2002-2006	M13	Calf's liver	Ø	Ø	-ME	-ME	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	-LE	-LE	-	NA	-	NA	2	a
2002-2006	2A8	Émincé of pork	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	-LE	-LE	-	NA	-	NA	2	a
2002-2006	2B7	Veal cutlet	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	-LE	-LE	-	NA	-	NA	2	a
2002-2006	2E4	Chopped meat of ox	-ME	-LE	-LE	-LE	/	-	-LE	-LE	/	-	NA	-	NA	-LE	-	NA	-LE	-LE	-	NA	-	NA	2	a
2002-2006	AJ5	Minced meat	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	NA	-	NA	-LE	-	NA	-LE	-LE	-	NA	-	NA	2	a
2002-2006	AJ8	Skirt of horse	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	2	a
2002-2006	P12	Émincé of pork	Ø	Ø	-LE	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	-LE	-	NA	-	NA	2	a
2002-2006	B12	Duck fillet	+LB	+LB	+MB	+HB	*L.monocytogenes / L.welshimeri*	+	+MB	+MB	*L.monocytogenes / L.welshimeri*	+	PA	+	PA	+MB	+	PA	+LB	+LB	+	PA	+	PA	2	a
2002-2006	C3	Chicken tenderloin	+LA	+LA	+MB	+MB	*L.monocytogenes / L.welshimeri*	+	+LB	+LB	*L.monocytogenes / L.welshimeri*	+	PA	+	PA	+LB	+	PA	+LB	+LB	+	PA	+	PA	2	a
2002-2006	F12	Minced beef	+LB	+LB	+MB	+HB	*L.monocytogenes / L.welshimeri*	+	+MB	+MB	*L.monocytogenes / L.welshimeri*	+	PA	+	PA	+MB	+	PA	+MB	+MB	+	PA	+	PA	2	a
2002-2006	H14	Ox holiday cottage of walnut	-LA(2)	+LB	-MA	+MB	*L.welshimeri*	+	+LA	+LA	*L.welshimeri*	+	PA	+	PA	+LA	+	PA	+LA(5)	+LA(5)	+	PA	+	PA	2	a
2002-2006	**M15**	**Rib eye steak**	Ø	Ø	+HA	+HA	*L.ivanovii*	+	+LA	+LB	*L.ivanovii*	+	PA	+	PA	+LB	+	PA	+LA(1)	+LA(1)	+	PA	+	PA	2	a
2002-2006	2C5	Minced meat	Ø	Ø	+HB	+HB	*L.monocytogenes / L.innocua*	+	+LA(1)	+LA(1)	*L.monocytogenes / L.innocua* *	+	PA	+	PA	+LA(1)	+	PA	+LB	+LB*	+	PA	+	PA	2	a
2002-2006	AI3	Minced meat	+MA	+MB	+MB	+MB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	PA	+	PA	+MB	+	PA	+MB	+MB	+	PA	+	PA	2	a
2002-2006	AI7	Duck tenderloin	+LB	+LB	+MB	+MB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	PA	+	PA	+MB	+	PA	+MB	+MB	+	PA	+	PA	2	a
2002-2006	AI9	Pork	+LB	+LB	+MB	+MB	*L.monocytogenes / L.welshimeri*	+	+LB	+LB	*L.monocytogenes / L.welshimeri*	+	PA	+	PA	+LB	+	PA	+LB	+LB	+	PA	+	PA	2	a
2002-2006	AI10	Pork	+LA	+LB	+LB	+LB	*L.monocytogenes L.innocua*	+	+LA	+LB*	*L.monocytogenes / L.innocua**	+	PA	+	PA	+LB*	+	PA	+LA	+LB*	+	PA	+	PA	2	a
2002-2006	AJ10	Ground beef	+MA	+MB	+MB	+MB	*L.monocytogenes / L.welshimeri*	+	+HB	+HB	*L.monocytogenes / L.welshimeri*	+	PA	+	PA	+HB	+	PA	+HB	+HB	+	PA	+	PA	2	a
2002-2006	AJ11	Duck breast	+LA	+LA	+LB	+LB	*L.monocytogenes / L.welshimeri*	+	+LA	+LA	*L.monocytogenes / L.welshimeri*	+	PA	+	PA	+LA	+	PA	+LA	+LA	+	PA	+	PA	2	a
2002-2006	2L1	Rib steak of ox	+LA(5)	+LA	+HA	+HA	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	PA	+	PA	+MB	+	PA	+MB	+MB	+	PA	+	PA	2	a
2002-2006	2L3	Cutlet of poultry	+LB	+LB	+MB	+MB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	PA	+	PA	+MB	+	PA	+MB	+MB	+	PA	+	PA	2	a
2002-2006	B10	Minced meat bolognese	-LE	-LE	Ø	-LE	/	-	-ME	-ME	/	-	NA	-	NA	-ME	-	NA	-LE	-LE	-	NA	-	NA	2	b
2002-2006	B14	Sausage meat	-LE	-LE	-LE	-LE	/	-	Ø	-ME	/	-	NA	-	NA	-ME	-	NA	Ø	Ø	-	NA	-	NA	2	b
2002-2006	B18	Burger tomato	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	2	b
2002-2006	J8	Burger tomato	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	-LE	-	NA	-	NA	2	b
2002-2006	AI4	Coarse pork sausage	Ø	-LE	-LE	-LE	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	-LE	-LE	-	NA	-	NA	2	b
2002-2006	H11	Pork pie	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	2	b
2002-2006	AI6	Chopped of pork in the dijonnaise	Ø	-LE	Ø	Ø	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	-LE	-LE	-	NA	-	NA	2	b
2002-2006	2L7	Potjevlesh	-LE	-LE	-ME	-LE	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	-LE	-LE	-	NA	-	NA	2	b
2002-2006	2B6	Pork's sauté	-LE	-LE	-MA	+MB	*L.innocua*	+	+LB	+LB	*L.innocua*	+	PA	+	PA	+LB	+	PA	+LB	+LB	+	PA	+	PA	2	b
2002-2006	B13	Pork's grill in the Texan	+LB	+LB	+MB	+MB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	PA	+	PA	+MB	+	PA	+MB	+MB	+	PA	+	PA	2	b

MEAT PRODUCTS																																
Year of analysis	CODE	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																						Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C														After Half Fraser storage 72h at 5°C +/- 3°C								
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C														
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h	3°C ± 2°C	Final result	Agree-ment ISO/Alt	24h	48h	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h								
2002-2006	C12	Olives of turkey poult	-LB	+LB	-LB	+MB	*L.innocua*	+	+MB	+MB	*L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	2	b
2002-2006	J12	Flesh with olive	-LE	-LE	-MA	+MA	*L.welshimeri*	+	+MB	+MB	*L.monocytogenes / L.welshimeri*	+	**PA**	+	**PA**	+MB	+	**PA**	+LB	+LB	+	**PA**	+	**PA**	2	b
2002-2006	**M17**	**Olives of turkey poult**	Ø	+LA(1)	Ø	+LA	*L.seeligeri*	+	+LA(1)	+LA(2)	*L.seeligeri*	+	**PA**	+	**PA**	+LA(2)	+	**PA**	+LA(2)	+LA(2)	+	**PA**	+	**PA**	2	b
2002-2006	AI8	Olives of turkey poult	+LB	+LB	+MB	+MB	*L.monocytogenes / L.welshimeri*	+	+LB	+LB	*L.monocytogenes / L.welshimeri*	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	+	**PA**	2	b
2002-2006	J9	Chicken leg "hunter"	+LB	+LB	+MB	+MB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	2	b
2002-2006	J11	Turkey olive	+LA(1)	+LB(3)	+MB	+MB	*L.monocytogenes / L.welshimeri*	+	+LB	+LB	*L.monocytogenes / L.welshimeri*	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	+	**PA**	2	b
2002-2006	**M14**	**Salt pork of Lille**	+LA	+LA	+MA	+HA	*L.ivanovii*	+	+MA	+MA	*L.ivanovii*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	2	b
2019	3545	RTRH (Paëlla)	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**							2	b
2019	3546	RTRH (sausages and purée)	st	st	st	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**							2	b
2019	3547	RTRH (spaghetti and meat)	st	st	st	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**							2	b
2002-2006	B16	Merguez sausage	-LE	-LE	-LE	-LE	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	2	c
2002-2006	C8	Sausage	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	2	c
2002-2006	AI5	Chipolatas	Ø	-LE	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	2	c
2002-2006	2A11	Sausage in the pepper	Ø	Ø	-LE	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	2	c
2002-2006	B11	Knackwurst	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	2	c
2002-2006	G4	Liver pâté	-LE	Ø	-ME	-ME	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	-	**NA**	2	c
2002-2006	G8	Foie gras	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	2	c
2002-2006	H12	Cured ham	-ME	-ME	-ME	-ME	/	-	Ø	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	-	**NA**	2	c
2002-2006	H16	Boiled ham	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	2	c
2002-2006	AG2	Ham (slice)	Ø	-LE	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	2	c
2002-2006	AG3	Ham (deep slice)	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	2	c
2002-2006	AG4	Ham (slice)	-LE	-LE	-LE	-ME	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	2	c
2002-2006	AJ7	Paté de campagne	Ø	-LE	-ME	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	2	c
2002-2006	2L6	Pâté in the shallot	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	2	c
2002-2006	2L9	Paté de campagne	-ME	-ME	-ME	-ME	/	-	-LE	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	-	**NA**	2	c
2002-2006	**M20**	**Sausage in herbs**	-MB	+MB	-MB	+HB	*L.innocua*	+	+MB	+MB	*L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	2	c
2002-2006	AJ4	Sausage meat	+LA	+LA	+MA	+MA	*L.innocua*	+	+LA	+LA	*L.innocua*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	2	c
2002-2006	B17	Chipolatas	-LE	Ø	-MA	+MA	*L.welshimeri*	+	+MD	+MD	*L.welshimeri*	+	**PA**	+	**PA**	+MD	+	**PA**	Ø	+LA	+	**PA**	+	**PA**	2	c
2002-2006	F2	Chipolatas	Ø	Ø	+LB	+LB	*L.monocytogenes / L.welshimeri*	+	+LB	+LB	*L.monocytogenes / L.welshimeri*	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	+	**PA**	2	c
2002-2006	F13	Sausage meat	+MB	+MB	+MB	+MB	*L.monocytogenes / L.welshimeri or L.innocua*	+	+HB	+HB	*L.monocytogenes / L.welshimeri or L.innocua*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	+	**PA**	2	c
2002-2006	F4	Sausage to be spread	+LB	+LB	+LB	+LB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	2	c
2002-2006	G2	Sausage to be spread	+MB	+MB	+MB	+HA	*L.monocytogenes L.innocua*	+	+MB	+MB	*L.monocytogenes / L.welshimeri or L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	2	c
2002-2006	F7	Pâté of head	+LB	+MB	+MB	+HB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	2	c
2002-2006	G3	Pâté of head	-HA	+HB	-HA	+HA	*L.innocua*	+	-HE	+LB	*L.monocytogenes / L.innocua*	-	**ND**	+	**PA**	+LB	+	**PA**	-ME	+HB	-	**ND**	+	**PA**	2	c
2002-2006	G5	Salami	-MB	+LA	-HA	+MB	*L.innocua*	+	+MA	+MB	*L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	2	c
2002-2006	**M12**	**Bacon**	+LA	+LA	+MA	+HA	*L.ivanovii*	+	+LA	+MA	*L.ivanovii*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	2	c
2002-2006	**M16**	**Pâté**	Ø	-LE	-MA	+HA	*L.seeligeri*	+	Ø	+LA(2)	*L.seeligeri*	-	**ND**	+	**PA**	+LA(2)	+	**PA**	-LE	-LE	-	**ND**	-	**ND**	2	c
2002-2006	**M18**	**Liver pâté**	-LA(3)	+LA(1)	-MA	+HA	*L.seeligeri*	+	+LA	+LA	*L.seeligeri*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	2	c

MEAT PRODUCTS																															
Year of analysis	CODE	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																				Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C													After Half Fraser storage 72h at 5°C +/- 3°C								
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C													
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h	3°C ± 2°C	Final result	Agree-ment ISO/Alt	24h	48h	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h							
2002-2006	**M19**	**Cured ham**	Ø	+LA(1)	-MB	+HA	*L.innocua*	+	+LA(2)	+LA(2)	*L.innocua*	+	**PA**	+	**PA**	+LA(2)	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	2	c						
2002-2006	**M21**	**Sprinkled with parsley ham**	-LA	+LA	-MB	+MA	*L.innocua*	+	+MA	+MA	*L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	2	c						
2002-2006	**M22**	**Saveloy**	+LB(3)	+LB(3)	+MA	+HA	*L.monocytogenes / L.innocua*	+	+LB	+MB*	*L.monocytogenes* / L.innocua*	+	**PA**	+	**PA**	+MB*	+	**PA**	+MB*	+MB*	+	**PA**	+	**PA**	2	c						
2002-2006	**M23**	**Rillette**	+LA	+LA	+MA	+HA	*L.ivanovii*	+	+LA	+MA	*L.ivanovii*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	2	c						
2002-2006	2L2	Rosette of pork	+LA(1)	Ø	+HA	+HA	*L.monocytogenes / L.welshimeri*	+	+LB*	+LB*	*L.monocytogenes / L.welshimeri*	+	**PA**	+	**PA**	+LB*	+	**PA**	+LB*	+LB*	+	**PA**	+	**PA**	2	c						
2002-2006	2L5	Lardons	+LA	+LB	+HA	+HB	*L.welshimeri*	+	+MA	+MB	*L.welshimeri*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	2	c						

DAIRY PRODUCTS																													
Year of analysis	COD E	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																			Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C ± 3°C								
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C											
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h	3°C ± 2°C	Final result	Agree-ment ISO/Alt	24h	48h	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h		
2002-2006	B20	Raw milk cheese	-LE	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	a
2002-2006	**O14**	**Comté (raw milk)**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	a
2002-2006	**O16**	**Coulommier (raw milk)**	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	3	a
2002-2006	**O18**	**Coulommier in the raw milk**	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	3	a
2002-2006	**Q4**	**Brie region (cheese) in the raw milk**	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	3	a
2002-2006	AK7	Brie de Meaux cheese- (raw milk)	-LE	-LE	Ø	Ø	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	-	**NA**	3	a
2002-2006	**AK6**	**Brie de Meaux cheese (raw milk)**	+MB	+MB	+MA	+MA	*L.innocua*	+	+MA	+MA	*L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	3	a
2002-2006	**I5**	**Raw milk cheese**	+MB	+MB	+MB	+MB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	3	a
2019	1965	Raw milk cheese	-	-	st	st		-	st	st		-	**NA**	-	**NA**	-	-	**NA**	-	-	-	**NA**	-	**NA**	3	a
2019	1966	Raw milk cheese	-	-	-	-		-	-	+d yellow	Gram-	-	**NA**	-	**PPNA**	-	-	**NA**	-	-	-	**NA**	-	**NA**	3	a
2019	1967	Raw milk cheese	-	st	st	st		-	st	-		-	**NA**	-	**NA**	-	-	**NA**							3	a
2019	1968	Raw milk cheese	st	-	st	st		-	st	-		-	**NA**	-	**NA**	-	-	**NA**							3	a
2019	2503	Raw milk cheese	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**							3	a
2019	2504	Raw milk cheese	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**							3	a
2019	2505	Raw milk cheese	H+	+	H+/H -	+	*L.monocytogenes/ L.innocua*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	+	**PA**	3	a
2019	3370	Raw milk cheese	-	-	-	-		-	-	+d white	catalase -	-	**NA**	-	**NA**	+d white	-	**NA**	-	-	-	**NA**	-	**NA**	3	a
2019	3371	Raw milk cheese	st	st	st	-		-	st	st		-	**NA**	-	**NA**	st	-	**NA**						**0**	3	a
2019	3372	Raw milk cheese	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+p	+p	+	**PA**	+	**PA**	3	a
2019	3373	Raw milk cheese	-	-	-	-		-	st	+Md	catalase -	-	**NA**	-	**NA**	+Md	-	**NA**	st	+Md	-	**NA**	-	**NA**	3	a
2019	3374	Raw milk cheese	st	st	st	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**							3	a
2019	**3795**	**Neufchatel au lait cru de vache**	H+	+	H+	+	*L.monocytogenes*	+	+p	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+p	+	**PA**	+p	+p	+	**PA**	+	**PA**	3	a
2019	**3796**	**Munster au lait cru de vache**	H+	+	H+	+	*L.monocytogenes*	+	+p	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+p	+M	+	**PA**	+	**PA**	3	a
2019	**3797**	**Camembert au lait cru de vache**	-	-	st	-		-	st	-		-	**NA**	-	**NA**	-	-	**NA**							3	a
2019	**3798**	**Brie de meaux au lait cru de vache**	H+	+	H+	+	*L.monocytogenes*	+	+p	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	+	**PA**	3	a
2019	**3799**	**Brie de meaux au lait cru de vache**	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+p	+	**PA**	+M	+M	+	**PA**	+	**PA**	3	a
2002-2006	B2	Raw milk	-LE	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	b
2002-2006	L9	Raw milk	-LE	Ø	Ø	-LE	/	-	+LA(8)?	-LE	/	-	**PPNA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	b
2002-2006	M24	Raw milk	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	b
2002-2006	Q36	Raw milk	+MA	+MA	+MA	+MB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+HB	+HB	+	**PA**	+	**PA**	3	b
2002-2006	2B16	Raw milk	+MA	+MA	+MA	+MB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	3	b
2002-2006	2C8	Raw milk	Ø	+LA(1)	+LA	+HA	*L.welshimeri*	+	+LA(3)	+LA(3)	*L.welshimeri*	+	**PA**	+	**PA**	+LA(3)	+	**PA**	+LA(3)	+LA(3)	+	**PA**	+	**PA**	3	b
2019	1963	Raw milk	-	st	-	-		-	st	st		-	**NA**	-	**NA**	st	-	**NA**							3	b
2019	1964	Raw milk	-	-	-	-		-	st	-		-	**NA**	-	**NA**	-	-	**NA**							3	b
2019	1969	Raw milk butter	-	-	-	-		-	+d white	+d white	NC on TSYEA	-	**PPNA**	-	**PPNA**	+d white	-	**PPNA**	-	-	-	**NA**	-	**NA**	3	b

DAIRY PRODUCTS																													
Year of analysis	COD E	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																		Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C												After Half Fraser storage 72h at 5°C ± 3°C							
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C											
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h	3°C ± 2°C	Final result	Agree-ment ISO/Alt	24h	48h	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h		
2019	1970	Raw milk butter	-	-	-	-		-	+d white	-		-	**PPNA**	-	**NA**	-	-	**NA**	-	-	-	**NA**	-	**NA**	3	b
2019	1971	Fermented milk	st	st	st	st		-	+d white	-		-	**PPNA**	-	**NA**	-	-	**NA**	-	-	-	**NA**	-	**NA**	3	b
2019	1972	Fermented milk	st	st	st	st		-	+d white	-		-	**PPNA**	-	**NA**	-	-	**NA**	-	-	-	**NA**	-	**NA**	3	b
2019	2494	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+1/2	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+1/2	+1/2	+	**PA**	+	**PA**	3	b
2019	2495	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+p	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+p	+p	+	**PA**	+	**PA**	3	b
2019	2496	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+p	+	**PA**	+p	+p	+	**PA**	+	**PA**	3	b
2019	3375	Raw milk	H+	+	H+	+	*L.monocytogenes*	+	+p	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+p	+M	+	**PA**	+	**PA**	3	b
2019	3376	Raw milk	st	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**							3	b
2019	3377	Raw milk	st	st	st	st		-	-	-		-	**NA**	-	**NA**	-	-	**NA**							3	b
2019	3378	Raw milk	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**							3	b
2019	3379	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+p	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	+	**PA**	3	b
2002-2006	B5	Reblochon	-LE	Ø	-LE	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	C18	Reblochon	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	**M1**	**Reblochon**	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	-	**NA**	3	c
2002-2006	N4	Reblochon	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	2B3	Reblochon-	-LE	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	3	c
2002-2006	AK12	Reblochon-	-LE	-LE	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	**I7**	**Munster farmer**	-LE	Ø	Ø	Ø	/	-	+LA(1)?	-LE	/	-	**PPNA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	B6	Pont l'évêque (cheese)	-LE	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	B8	Maroilles cheese	-LE	Ø	Ø	-LE	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	**K1**	**Tomme cheese**	-LE	Ø	-ME	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	L4	Camembert cheese	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	N2	Tomme cheese of Savoy	Ø	Ø	Ø	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	-LE	-	**NA**	-	**NA**	3	c
2002-2006	N3	Tomme cheese of Savoy	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	+LA(1)?	-LE	-	**NA**	-	**NA**	3	c
2002-2006	**O15**	**Camembert cheese**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	-LE	-	**NA**	-	**NA**	3	c
2002-2006	**O17**	**Isigny Ste Mère**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	**O19**	**Camembert cheese**	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	-	**NA**	3	c
2002-2006	P6	Camembert cheese	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	3	c
2002-2006	Q10	Boulettes de Cambrai (cheese)	-ME	Ø	-LE	-LE	/	-	-LE	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	3	c
2002-2006	Q11	Aubeloise cheese	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	Q12	Rollot de Picardie (cheese)	-LE	-LE	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	-	**NA**	3	c
2002-2006	P7	Munster farmer	Ø	Ø	-LE	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	-LE	-	**NA**	-	**NA**	3	c
2002-2006	2A2	Camembert cheese	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	-	**NA**	3	c

DAIRY PRODUCTS																											
Year of analysis	COD E	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C ± 3°C							
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C										
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h	3°C ± 2°C	Final result	Agree-ment ISO/Alt	24h	48h	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h		
2002-2006	2B2	Époisses cheese	-LE	-LE	-LE	-LE	/	-	-LE	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	-	**NA**	3	c
2002-2006	AK1	Brie (cheese)	-ME	-ME	-LE	-LE	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	-	**NA**	3	c
2002-2006	AK3	Livarot	-LE	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	AK9	Parmesan cheese	-LE	-LE	Ø	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	2A3	Munster	Ø	Ø	-LE	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	-LE	-	**NA**	-	**NA**	3	c
2002-2006	2B5	Munster	-LE	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	B1	"Carré du vinage" (cheese)	-LE	-LE	Ø	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	L3	Pasteurized Brie cheese	Ø	Ø	-ME	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	**E7**	**Slices Hollande (cheese)**	Ø	Ø	Ø	-LE	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	P5	Sainte Maure (cheese)	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	L1	Pasteurized goat cheese	Ø	Ø	Ø	Ø	/	-	-LE	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-LE	Ø	-	**NA**	-	**NA**	3	c
2002-2006	L2	Pasteurized goat cheese	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	B7	Ossau Iraty	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	3	c
2002-2006	F1	Goat cheese	-LE	-LE	-LE	-LE	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	-	**NA**	3	c
2002-2006	G1	Soft goat cheese	-LE	-LE	Ø	-LE	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	**K2**	**Goat cheese**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	**K3**	**Goat cheese**	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	P8	Fêta	Ø	Ø	-LE	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	3	c
2002-2006	P10	Chabichou du Poitou (cheese)	Ø	Ø	-LE	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	**Q7**	**St Marcellin**	Ø	Ø	Ø	-ME	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	2A1	Goat cheese Ste Maure	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	3	c
2002-2006	2A4	Nature Féta	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	3	c
2002-2006	2A6	Goat cheese Chabichou	Ø	Ø	-LE	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	AK5	Ossau Iraty	-ME	-LE	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	AK10	Goat cheese	-LE	-LE	-LE	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	**AK11**	**Reblochon**	+LB	+LB	+MA	+LA	*L.innocua*	+	+MA	+MA	*L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	3	c
2002-2006	**M3**	**Morbier**	+LB	+LB	+MA	+MB	*L.monocytogenes / L.ivanovii*	+	+MA	+MB	*L.monocytogenes / L.ivanovii*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MB	+	**PA**	+	**PA**	3	c

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			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C												After Half Fraser storage 72h at 5°C ± 3°C							
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C											
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h	3°C ± 2°C	Final result	Agree-ment ISO/Alt	24h	48h	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h		
2002-2006	**M9**	**Chevrotin**	-LA(3)	+LA(4)	-MA	+MA	*L.ivanovii*	+	+LA	+LB	*L.ivanovii*	+	**PA**	+	**PA**	+LB	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	3	c
2002-2006	P16	Chevrotin farmer	+MA	+LA	+HA	+HA	*L.ivanovii*	+	+MA	+MA	*L.ivanovii*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	3	c
2002-2006	**Q6**	**Pelardon farmer**	Ø	Ø	-LA	Ø	*L.innocua*	+	+LA(1)	+LA(1)	*L.innocua*	+	**PA**	+	**PA**	+LA(1)	+	**PA**	Ø	Ø	-	**ND**	-	**ND**	3	c
2002-2006	**R12**	**Selles sur Cher**	-LA	+LA	-MA	+MA	*L.innocua*	+	+LA	+LA	*L.innocua*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	3	c
2002-2006	**R13**	**Pouligny St Pierre**	-LA	+LA	-MA	+MA	*L.innocua*	+	+LA	+LA	*L.innocua*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	3	c
2002-2006	2A12	Chevrotin farmer	+MA	+LA	+HA	+HA	*L.ivanovii*	+	+MA	+MA	*L.ivanovii*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	3	c
2002-2006	**R15**	**Petit Billy**	-LB	+LA	-HA	+HA	*L.innocua*	+	+LA	+LA	*L.innocua*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	3	c
2002-2006	**Q13**	**Camembert cheese**	Ø	Ø	Ø	Ø	/	-	+LA(2)	+LA(2)	*L.innocua*	+	**PD**	+	**PD**	+LA(2)	+	**PD**	+LA	+LA	+	**PD**	+	**PD**	3	c
2002-2006	**Q8**	**Goat cheese**	Ø	Ø	Ø	Ø	/	-	+LA(2)	+LA(2)	*L.innocua*	+	**PD**	+	**PD**	+LA(2)	+	**PD**	Ø	Ø	-	**NA**	-	**NA**	3	c
2002-2006	**S1**	**Maroille cheese**	-LB	+LB	-MB	+MB	*L.innocua or L.ivanovii*	+	+LB	+LB	*L.innocua or L.ivanovii*	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	+	**PA**	3	c
2002-2006	**AK2**	**Livarot**	+MA	+MA	+MA	+MA	*L.innocua*	+	+HA	+HA	*L.innocua*	+	**PA**	+	**PA**	+HA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	3	c
2002-2006	**AK8**	**Parmesan cheese**	+MB	+MA	+MA	+MA	*L.innocua*	+	+MA	+MA	*L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+HA	+HA	+	**PA**	+	**PA**	3	c
2002-2006	**M4**	**Rond de vinage (cheese)**	+LB	Ø	+MA	+MA	*L.monocytogenes / L.ivanovii*	+	+LA	+MB	*L.monocytogenes / L.ivanovii*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MB	+	**PA**	+	**PA**	3	c
2002-2006	**R14**	**Goat cheese**	-LA	+LA	-MA	+MA	*L.innocua*	+	+LA	+LA	*L.innocua*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	3	c
2002-2006	**R16**	**Saint Marcellin**	-LE	Ø	-MA	+MA	*L.innocua*	+	+LB	+LB	*L.innocua*	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	+	**PA**	3	c
2002-2006	2E6	Ossay Iraty	+LA	+LA	+MB*	+HB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	3	c
2002-2006	**AK4**	**Ossay Iraty**	+LB	+LB	+MA	+MA	*L.innocua*	+	+MA	+MA	*L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	3	c

FISHERY PRODUCTS																																	
Year of analysis	COD E	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																						Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C													After Half Fraser storage 72h at 5°C ± 3°C									
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C															
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h	3°C ± 2°C	Final result	Agree-ment ISO/Alt	24h	48h	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h									
2002-2006	C9	Deep-frozen cutlet of salmon	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	4	a							
2002-2006	H2	Filet of cod	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	H5	Filet of red gurnard	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	H6	Filet of julienne	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	M26	Filets of herrings	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	**O8**	**Filet of cod**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	**O9**	**Coley filet**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	**O10**	**Whiting filet**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	**O11**	**Red mullet**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	**O12**	**Piece of salmon**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	**O13**	**Cod**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	**Q18**	**Filet of cod**	Ø	Ø	Ø	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	**Q19**	**Red mullet filet**	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	4	a							
2002-2006	Q25	Steak of burbot	Ø	-LE	Ø	Ø	/	-	+LA?	-LE	/	-	**PPNA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	Q28	Filet of tilapia	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	**R17**	**Steak of burbot**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	2E3	Herrings	Ø	-LE	Ø	-ME	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	AE1	Fresh salmon	Ø	-LE	-LE	-LE	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	AE4	Fresh salmon	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	AE5	Raw material fish	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	G13	Shrimps	-LE	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	-	**NA**	4	a							
2002-2006	G14	Shrimps	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	G16	Shrimps	-LE	Ø	-LE	-LE	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	-	**NA**	4	a							
2002-2006	L5	Gambas	-ME	-ME	-ME	Ø	/	-	+LA	-LE	/	-	**PPNA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	L6	Shrimps	-LE	Ø	-LE	-ME	/	-	-LE	-HE	/	-	**NA**	-	**NA**	-HE	-	**NA**	-ME	-ME	-	**NA**	-	**NA**	4	a							
2002-2006	**P1**	**Crab**	-LE	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	a							
2002-2006	**P2**	**Shrimps**	-LE	-LE	-LE	Ø	/	-	-HE	-HE	/	-	**NA**	-	**NA**	-HE	-	**NA**	-LE	-HE	-	**NA**	-	**NA**	4	a							

FISHERY PRODUCTS																																
Year of analysis	COD E	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																				Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C ± 3°C									
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C													
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h	3°C ± 2°C	Final result	Agree-ment ISO/Alt	24h	48h	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h								
2002-2006	AE7	Raw material fish	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	Ø	Ø	-	NA	-	NA	4	a						
2002-2006	**M7**	**Filet of herring**	Ø	+LA(1)	+HA	+HA	*L.ivanovii*	+	+LA	+LA	*L.ivanovii*	+	PA	+	PA	+LA	+	PA	+LA	+LA	+	PA	+	PA	4	a						
2002-2006	**Q14**	**Filet of trout**	-LA	+LA	-MA	+MA	*L.innocua*	+	+LA	+LA	*L.innocua*	+	PA	+	PA	+LA	+	PA	+MA	+MA	+	PA	+	PA	4	a						
2002-2006	**Q26**	**Whiting filet**	Ø	Ø	-MA	+MA	*L.welshimeri*	+	+LA(1)	+LA(1)	*L.welshimeri*	+	PA	+	PA	+LA(1)	+	PA	Ø	Ø	-	ND	-	ND	4	a						
2002-2006	Q29	Filet of tilapia	Ø	+LA(1)	-MA	+MA	*L.innocua*	+	+LA	+LA	*L.innocua*	+	PA	+	PA	+LA	+	PA	+LA	+LA	+	PA	+	PA	4	a						
2002-2006	2B18	Filet of tilapia	+LA	+LA	+MA	+MA	*L.innocua*	+	+LA	+LA	*L.innocua*	+	PA	+	PA	+LA	+	PA	+LA	+LA	+	PA	+	PA	4	a						
2002-2006	AF10	Fresh salmon	+MA	+MA	+MB	+HA	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	PA	+	PA	+MB	+	PA	+MB	+MB	+	PA	+	PA	4	a						
2002-2006	2H1	Fresh salmon	+LA	+LA	+MB	+HA	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	PA	+	PA	+MB	+	PA	+MB	+MB	+	PA	+	PA	4	a						
2002-2006	**R18**	**Filet of hake**	+LA	+LA	+MA	+MA	*L.ivanovii*	+	+LA	+LA	*L.ivanovii*	+	PA	+	PA	+LA	+	PA	+LA	+LA	+	PA	+	PA	4	a						
2002-2006	P4	Shrimps	+MB	+MA	+MA	+HA	*L.monocytogenes*	+	+HB	+HB	*L.monocytogenes / L.innocua*	+	PA	+	PA	+HB	+	PA	+HB	+HB	+	PA	+	PA	4	a						
2002-2006	2B11	Shrimps	+LB	+LB	+LB	+MB	*L.monocytogenes / L.welshimeri**	+	+MA	+MB*	*L.monocytogenes / L.welshimeri**	+	PA	+	PA	+MB*	+	PA	+MA	+MB*	+	PA	+	PA	4	a						
2002-2006	F9	Filet of smoked haddock	Ø	Ø	-LE	-LE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	4	b						
2002-2006	H1	Filet of haddock	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	4	b						
2002-2006	**N25**	**Smoked salmon**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	4	b						
2002-2006	N28	Smoked trout	Ø	Ø	Ø	Ø	/	-	+LA?	-LE	/	-	PPNA	-	NA	-LE	-	NA	Ø	Ø	-	NA	-	NA	4	b						
2002-2006	O2	Smoked salmon	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	4	b						
2002-2006	O3	Filets of smoked herrings	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	4	b						
2002-2006	**Q16**	**Smoked marlin**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	4	b						
2002-2006	2C1	Smoked salmon	-LE	Ø	Ø	Ø	/	-	-LE	-LE	/	-	NA	-	NA	-LE	-	NA	-LE	-LE	-	NA	-	NA	4	b						
2002-2006	P19	Marinaded herrings	Ø	Ø	Ø	-ME	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	4	b						
2002-2006	2A15	Marinaded herrings	Ø	Ø	Ø	-ME	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	4	b						
2002-2006	2C6	Marinaded herrings	Ø	Ø	Ø	-LE	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	Ø	-LE	-	NA	-	NA	4	b						
2002-2006	Q23	Carpaccio in 5 bays(berries)	Ø	-LE	-LE	-LE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	4	b						
2002-2006	A3	Smoked halibut	+LB	+LB	+HB	+HB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	PA	+	PA	+MB	+	PA	+MB	+MB	+	PA	+	PA	4	b						
2002-2006	**M27**	**Smoked herring**	Ø	Ø	+MA	+HA	*L.ivanovii*	+	+LA(4)	+LA(4)	*L.ivanovii*	+	PA	+	PA	+LA(4)	+	PA	+LA	+LA	+	PA	+	PA	4	b						
2002-2006	O4	Smoked salmon	Ø	Ø	-LB	+LB	*L.innocua*	+	Ø	Ø		-	ND	-	ND	Ø	-	ND	Ø	Ø	-	ND	-	ND	4	b						
2002-2006	O6	Smoked trout	Ø	Ø	Ø	Ø	/	-	+LA	+LA	*L.welshimeri*	+	PD	+	PD	+LA	+	PD	Ø	Ø	-	NA	-	NA	4	b						

FISHERY PRODUCTS																																
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			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C															After Half Fraser storage 72h at 5°C ± 3°C								
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C														
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h	3°C ± 2°C	Final result	Agree-ment ISO/Alt	24h	48h	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h								
2002-2006	O21	Smoked salmon	+MB	+MB	+MB	+MB	*L.monocytogenes / L.welshimeri*	+	+MB	+MB	*L.monocytogenes / L.welshimeri*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	4	b
2002-2006	**Q15**	**Smoked tuna**	Ø	+LA(4)	-MA	+MA	*L.innocua*	+	+LA	+LA	*L.innocua*	+	**PA**	+	**PA**	+LA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	4	b
2002-2006	AJ9	Smoked salmon	+MB	+MA	+MB	+MB	*L.monocytogenes / L.welshimeri*	+	+HB	+HB	*L.monocytogenes / L.welshimeri*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	+	**PA**	4	b
2019	3380	Smoked salmon	-	-	H-	-	*L.welshimeri/ L.innocua*	+	st	st		-	**ND**	-	**ND**	st	-	**ND**	st	st	-	**ND**	-	**ND**	4	b
2019	3381	Smoked fish	H-	+	H-	+	*L.welshimeri*	+	+pd	+pd	*L.welshimeri*	+	**PA**	+	**PA**	+p	+	**PA**	+d	+d	+	**PA**	+	**PA**	4	b
2019	3382	Smoked tuna	st	-	st	-		-	st	st		-	**NA**	-	**NA**	st	-	**NA**							4	b
2019	**3800**	**Smoked herring**	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+p	+	**PA**	+p	+p	+	**PA**	+	**PA**	4	b
2019	**3801**	**Smoked mackerel fillets**	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+p	+	**PA**	+p	+p	+	**PA**	+	**PA**	4	b
2019	**3802**	**Smoked mackerel fillets**	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+p	+	**PA**	+p	+p	+	**PA**	+	**PA**	4	b
2019	**3803**	**Salmon fillet with dressing**	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+p	+	**PA**	+p	+p	+	**PA**	+	**PA**	4	b
2019	**3804**	**Salmon fillet with dressing**	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+p	+	**PA**	+p	+p	+	**PA**	+	**PA**	4	b
2002-2006	Q22	Cod fish cakes	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	c
2002-2006	I2	Millefeuille of salmon	+LB(5)	Ø	+MB	+MB	*L.monocytogenes / L.innocua*	+	+LB	+LB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	4	c
2002-2006	O7	Salmon tartar	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	c
2002-2006	**N22**	**Salmon with dill**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	c
2002-2006	**N23**	**Salmon with dill**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	c
2002-2006	2B10	Rillette of tuna	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	c
2002-2006	**Q21**	**Carpaccio of salmon**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	4	c
2002-2006	2C7	Taramasalata	-LE	-LE	-LE	-ME	/	-	+LA?	-ME	/	-	**PPNA**	-	**NA**	-ME	-	**NA**	Ø	-LE	-	**NA**	-	**NA**	4	c
2002-2006	**AK15**	**Fish terrine**	+LA	+LA	+MA	+MA	*L.innocua*	+	+LA	+LA	*L.innocua*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	4	c
2019	2497	Fish	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+p	+	**PA**	+p	+p	+	**PA**	+	**PA**	4	c
2019	2498	Fish in sauce	H-	+	H-	+	*L.innocua*	+	+1/2	+1/2	*L.innocua*	+	**PA**	+	**PA**	+1/2	+	**PA**	+1/2d	+1/2	+	**PA**	+	**PA**	4	c
2019	2499	Fish in sauce	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**							4	c
2019	2500	Squid with pepper	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**							4	c
2019	2501	Fish in sauce	st	st	-	-		-	st	-		-	**NA**	-	**NA**	-	-	**NA**							4	c
2019	2502	Crab tartare	-	-	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+d	+mni	*L.monocytogenes*	+	**PA**	+	**PA**	+m	+	**PA**	+Md	+m				**0**	4	c
2019	3383	Fish and chips	-	-	-	-		-	+ (2col)	+ (2col)	*L.monocytogenes*	+	**PD**	+	**PD**	+(2col)	+	**PD**	+m	+m	+	**PD**	+	**PD**	4	c
2019	3384	RTRH (Kiev)	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	+	**PA**	4	c
2019	3385	RTRH (fish)	-	-	-	-		-	st	st		-	**NA**	-	**NA**	st	-	**NA**							4	c
2019	3386	RTRH (fish)	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+p	+	**PA**	+p	+p	+	**PA**	+	**PA**	4	c
2019	3387	RTRH (fish)	-	-	-	-		-	+1white d	-		-	**PPNA**	-	**NA**	-	-	**NA**							4	c

VEGETABLES																														
Year of analysis	COD E	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																			Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C ± 3°C								
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C												
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree ment ISO/Alt 48h	3°C ± 2°C	Final result	Agree-ment ISO/Alt	24h	48h	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h		
2002-2006	**P3**	**Deep-frozen zucchinis**	Ø	-LE	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	a
2002-2006	P11	Deep-frozen French beans	Ø	Ø	-LE	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	a
2002-2006	2A7	Deep-frozen French beans	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	a
2002-2006	H9	Raw tomato	Ø	Ø	Ø	-LE	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	5	a
2002-2006	J14	Mushrooms	-LE	-LE	-LE	-LE	/	-	-LE	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	5	a
2002-2006	AH5	Spinach under conveyor of parage	-LE	-LE	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	5	a
2002-2006	AH6	Spinach	-LE	-LE	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	5	a
2002-2006	AH8	Spinach	-LE	-LE	-LE	-LE	/	-	-LE	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-LE	-ME	-	**NA**	-	**NA**	5	a
2002-2006	AH1	Pea exit cooler	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	5	a
2002-2006	AH2	Spinach exit tunel	-LE	-LE	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	5	a
2002-2006	AH3	Pea exit t1	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	a
2002-2006	AH4	Pea (conveyor of parage)	Ø	Ø	-LE	-LE	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	-	**NA**	5	a
2002-2006	**N6**	**Deep-frozen green peppers**	-LA	+LA	-MA	+MA	*L.innocua*	+	+LA	+LA	*L.innocua*	+	**PA**	+	**PA**	+LA	+	**PA**	+MA	+MB	+	**PA**	+	**PA**	5	a
2002-2006	C2	Red cabbage	-LA	+LA	-MA	+HA	*L.seeligeri*	+	+MA	+MA	*L.seeligeri*	+	**PA**	+	**PA**	+MA	+	**PA**	Ø	+LA	+	**PA**	+	**PA**	5	a
2002-2006	**N9**	**Red cabbage**	-LA(3)	+LA(3)	-MA	+MA	*L.innocua*	+	+LB	+LB	*L.innocua*	+	**PA**	+	**PA**	+LB	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	5	a
2002-2006	**N11**	**Salad**	-LA	+LA	-MA	+MA	*L.innocua*	+	+MA	+MA	*L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	5	a
2002-2006	2B12	Red cabbage	+MB	+MA	+MB	+MA	*L.welshimeri*	+	+MB	+MB	*L.welshimeri*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	5	a
2002-2006	AH9	Spinach	+LB	+LB	+MA	+MA	*L.innocua*	+	+LA	+LB	*L.innocua*	+	**PA**	+	**PA**	+LB	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	5	a
2002-2006	AH10	Pea	+LB	-LE	+LB	+LB	*L.monocytogenes / L.innocua*	+	+LB	+LD(3)	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+LD(3)	+	**PA**	+LB	+LB	+	**PA**	+	**PA**	5	a
2002-2006	AH12	Pea	+LB	+LB	+MB	+LB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	5	a
2002-2006	AH13	Pea	Ø	Ø	+LA	+LA	*L.innocua*	+	+LA	+LB	*L.innocua*	+	**PA**	+	**PA**	+LB	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	5	a
2002-2006	**AL1**	**Peas**	+LA	+LA	+LA	+LA	*L.innocua*	+	+MA	+MA	*L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	5	a
2002-2006	**AL6**	**Young carrots**	+LB	+LA	+MA	+MB	*L.innocua*	+	+LB	+LB	*L.innocua*	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	+	**PA**	5	a
2002-2006	AJ6	"Poelée campagnarde"	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	b
2002-2006	G18	Deep-frozen chips	-ME	-LE	-ME	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	5	b
2002-2006	G19	Deep-frozen chips	-LE	Ø	-ME	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	b
2002-2006	G20	Deep-frozen chips	-ME	-LE	-ME	-ME	/	-	Ø	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	Ø	-ME	-	**NA**	-	**NA**	5	b
2002-2006	K11	Deep-frozen chips	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	b
2002-2006	K13	Deep-frozen chips	-LE	-LE	-ME	-ME	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	5	b
2002-2006	K15	Deep-frozen chips	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	b
2002-2006	**N8**	**Deep-frozen peas**	-LE	-LE	-LE	-LE	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	5	b
2002-2006	**N21**	**Deep-frozen chips**	Ø	Ø	-LE	Ø	/	-	-LE	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	Ø	-ME	-	**NA**	-	**NA**	5	b
2002-2006	2B13	Fried potatoes	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	b
2002-2006	AJ3	Frozen vegetables for couscous	-LE	-LE	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	5	b
2002-2006	H8	Cucumber	Ø	Ø	Ø	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	b
2002-2006	L7	Mixed vegetables	Ø	Ø	-ME	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	b
2002-2006	**N16**	**Cabbage-carrots**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	5	b
2002-2006	2B14	Vegetables for couscous	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	b
2002-2006	I4	Deep-frozen chips	-LB	+LB	-MB	+MB	*L.seeligeri*	+	+LA?	+MB*	*L.seeligeri**	-	**ND**	+	**PA**	+MB*	+	**PA**	Ø	+MA*	-	**ND**	+	**PA**	5	b
2002-2006	K12	Fried potatoes	+LB	+LA	+MB	+MB	*L.monocytogenes / L.innocua*	+	+MA	+MA	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+HA	+HA	+	**PA**	+	**PA**	5	b
2002-2006	**N7**	**Deep-frozen peas**	-LB	+LA	-MA	+MA	*L.innocua*	+	+MB	+MB	*L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MB	+	**PA**	+	**PA**	5	b
2002-2006	**N20**	**Deep-frozen chips**	-MA	+MA	-MA	+MA	*L.innocua*	+	+LA	+MB	*L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MB	+	**PA**	+	**PA**	5	b

VEGETABLES																														
Year of analysis	COD E	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																			Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C ± 3°C								
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C												
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree ment ISO/Alt 48h	3°C ± 2°C	Final result	Agree-ment ISO/Alt	24h	48h	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h						
2002-2006	**O35**	**Deep-frozen chips**	+MC	+MB	+MD	+MB	*L.monocytogenes / L.innocua*	+	+HB	+HB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	+	**PA**	5	b					
2002-2006	P9	Deep-frozen chips	+LB	+LB	+HB	+HB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	5	b					
2002-2006	2A5	Deep-frozen chips	+LB	+LB	+MB	+HB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	5	b					
2002-2006	2E5	Deep-frozen chips	+LC	-LE	-ME	-ME	*L.innocua*	+	Ø	-ME	Ø	-	**ND**	-	**ND**	-ME	-	**ND**	Ø	Ø	-	**ND**	-	**ND**	5	b					
2002-2006	I3	Mix broccolis red cabbage	+LB	+LB	+MB	+MB	*L.monocytogenes / L.seeligeri*	+	+MB	+MB*	*L.monocytogenes / L.seeligeri**	+	**PA**	+	**PA**	+MB*	+	**PA**	+MB*	+MB*	+	**PA**	+	**PA**	5	b					
2002-2006	**N1**	**Chou-carottes**	Ø	Ø	-MA	+MA	*L.innocua*	+	Ø	Ø	*L.innocua (72h F1/2)*	-	**ND**	-	**ND**	Ø	-	**ND**	+LA(2)	+LA(2)	+	**PA**	+	**PA**	5	b					
2002-2006	AH7	Mix pea spinach	+LB	+LB	+LB	+LB	*L.monocytogenes / L.innocua*	+	+LB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+LB	+LB	+	**PA**	+	**PA**	5	b					
2002-2006	**AL9**	**Carrots in slices**	+LA	+LA	-MA	+MA	*L.innocua*	+	+MA	+MA	*L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+HA	+HA	+	**PA**	+	**PA**	5	b					
2002-2006	**J7**	**Mixture of vegetables**	-MA	+HA	-MA	+MA	*L.innocua*	+	+HA	+HA	*L.innocua*	+	**PA**	+	**PA**	+HA	+	**PA**	+HA	+HA	+	**PA**	+	**PA**	5	b					
2002-2006	2L10	Mousse in 3 vegetables	-LE	-LE	-ME	-ME	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	-	**NA**	5	c					
2002-2006	**R22**	**Cucumber salad**	-LA	+LA	-MA	+MA	*L.innocua*	+	+LA	+LA	*L.innocua*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	5	c					
2002-2006	**AL7**	**Salad of green beans**	+LA	+LB	-MA	+MA	*L.innocua*	+	+MA	+MA	*L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	5	c					
2002-2006	**AL8**	**Salad of potatoes**	+LA	+LB	-MA	+MA	*L.innocua*	+	+MA	+MA	*L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	5	c					
2002-2006	**J6**	**Provençal zucchinis**	-MA	+MA	-MA	+HA	*L.innocua*	+	+HA	+HB	*L.innocua*	+	**PA**	+	**PA**	+HB	+	**PA**	+HA	+HA	+	**PA**	+	**PA**	5	c					
2002-2006	AI1	Fish in Bordeaux preparation	+MA	+MB	+MB	+MB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	5	c					
2002-2006	**AK13**	**Monkfish piece with vegetables**	+MB	+MB	+MB	+MB	*L.innocua*	+	+HA	+MA	*L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+HA	+HA	+	**PA**	+	**PA**	5	c					
2002-2006	**AK14**	**Olive of salmon**	+LA	+LA	+MA	+MA	*L.innocua*	+	+MA	+MA	*L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	5	c					
2002-2006	C10	Deep-frozen rustic fried vegetables	Ø	Ø	-HE	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	c					
2002-2006	**J4**	**Frozen Rural fried vegetables**	-LE	Ø	-LE	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	c					
2002-2006	H7	Grated carrot	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	c					
2002-2006	L8	Ratatouille	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	c					
2002-2006	**AL4**	**Ratatouille**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	c					
2002-2006	**AL5**	**Soup of vegetables**	Ø	Ø	-LE	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	5	c					
2002-2006	**N18**	**Salad cabbages-carrots**	-LA	+LA	-MA	+MA	*L.innocua*	+	+MA	+MA	*L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	5	c					
2019	2254	Potatoes	st	st	st	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**							5	c					
2019	2255	Sliced carrots	st	st	-	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**							5	c					
2019	2256	RTE Pakonas	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**							5	c					
2019	2257	RTE Seasoned artichoke	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**							5	c					
2019	2258	Hummus	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**							5	c					
2019	2259	Seasoned shallots	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**							5	c					
2019	2260	Seasoned grated carrots	st	-	-	-		-	st	st		-	**NA**	-	**NA**	st	-	**NA**							5	c					

ENVIRONMENTAL SAMPLES																													
Year of analysis	CODE	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																		Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C												After Half Fraser storage 72h at 5°C ± 3°C							
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C												
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h	3°C ± 2°C	Final result	Agree-ment ISO/Alt	24h	48h	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h		
2002-2006	M28	Water of rinsing	Ø	Ø	-LE	-LE	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	Ø	-LE	-	NA	-	NA	6	a
2002-2006	M29	Water of rinsing	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	6	a
2002-2006	**Q30**	**Water of process cheese dairy**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	6	a
2002-2006	**Q31**	**Water of process cheese dairy**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	6	a
2002-2006	2D6	Water of process	Ø	Ø	-LE	-LE	/	-	-LE	-LE	/	-	NA	-	NA	-LE	-	NA	-LE	-LE	-	NA	-	NA	6	a
2002-2006	AE9	Water Lines salmon tub rinsing	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	-LE	-ME	-	NA	-	NA	6	a
2002-2006	2G10	Water lines white hatch tub rinsing	-LE	-LE	-LE	Ø	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	-LE	-ME	-	NA	-	NA	6	a
2002-2006	2J9	Water return hydraulic transfer	Ø	Ø	-LE	-LE	/	-	Ø	-ME	/	-	NA	-	NA	-ME	-	NA	-ME	-ME	-	NA	-	NA	6	a
2002-2006	2J11	Water overflowing glazurage Gyro	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	6	a
2002-2006	2J12	Water jaccuzy overflowing	Ø	Ø	-LE	-LE	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	-LE	-LE	-	NA	-	NA	6	a
2002-2006	**R7**	**Water of process dairy Water workshop pastry**	-LA	+LA	-MA	+MA	*L.innocua*	+	+LA	+LB	*L.innocua*	+	PA	+	PA	+LB	+	PA	+LB	+LB	+	PA	+	PA	6	a
2002-2006	**S2**	**Water workshop pastry**	+LB	+LB	+MB	+MB	*L.innocua /L.ivanovii*	+	+MB	+MB	*L.innocua / L.ivanovii*	+	PA	+	PA	+MB	+	PA	+MB	+MB	+	PA	+	PA	6	a
2002-2006	**T1**	**Stagnant water**	+LB	+LB	+HB	+HB	*L.monocytogenes / L. welshimeri*	+	+HB	+HB	*L.monocytogenes / L. welshimeri*	+	PA	+	PA	+HB	+	PA	+HB	+HB	+	PA	+	PA	6	a
2002-2006	2G11	Line salmon siphon	+MB*	+MB*	+LB*	+LB*	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	PA	+	PA	+MB	+	PA	+MB	+MB	+	PA	+	PA	6	a
2002-2006	2I19	Vibrating stagnant water	+LB	+LB*	+MB	+MB	*L.monocytogenes / L.innocua*	+	+HB	+HB	*L.monocytogenes / L.innocua*	+	PA	+	PA	+HB	+	PA	+HB	+HB	+	PA	+	PA	6	a
2002-2006	2I20	Water to "epierreur" against the current	+LB	+LB*	+MB	+MB	*L.monocytogenes / L.innocua*	+	+HB	+HB	*L.monocytogenes / L.innocua*	+	PA	+	PA	+HB	+	PA	+HB	+HB	+	PA	+	PA	6	a
2002-2006	2J10	Water overflowing cooler	+LA	+LA	+MA	+LA	*L.innocua*	+	+MA	+MA	*L.innocua*	+	PA	+	PA	+MA	+	PA	+MA	+MA	+	PA	+	PA	6	a
2002-2006	R6	Water of process dairy	-LE	Ø	-LB	+LD	*L.innocua*	+	Ø	Ø		-	ND	-	ND	Ø	-	ND	Ø	Ø	-	ND	-	ND	6	a
2019	2261	Wash water (slaughterhouse pork)	st	st	st	st		-	st	st		-	NA	-	NA	st	-	NA							6	a
2019	2262	Process water (slaugterhouse pork)	-	-	-	-		-	+d pale green	-		-	PPNA	-	NA	-	-	NA	+d	-	-	NA	-	NA	6	a
2002-2006	F5	Stand delicatessen (surface)	-ME	-ME	-ME	-ME	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	Ø	Ø	-	NA	-	NA	6	b
2002-2006	M30	Stand poissonerie (surface)	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	6	b
2002-2006	O28	Tub of wash (surface)	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	6	b
2002-2006	**R10**	**Siphon swab**	Ø	Ø	Ø	-LE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	6	b
2002-2006	**R11**	**Siphon swab**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	-	NA	Ø	Ø	-	NA	-	NA	6	b
2002-2006	S23	Salt tub workshop of cut	-LE	-ME	-LE	-HE	/	-	-HE	-HE	/	-	NA	-	NA	-HE	-	NA	-HE	-HE	-	NA	-	NA	6	b
2002-2006	2C9	Surface hall unpacking cardboards	-LE	-LE	Ø	-ME	/	-	-ME	-ME	/	-	NA	-	NA	-ME	-	NA	-ME	-ME	-	NA	-	NA	6	b
2002-2006	2C10	Surface dirty tub	-LE	-ME	-LE	-HE	/	-	-ME	-ME	/	-	NA	-	NA	-ME	-	NA	-ME	-ME	-	NA	-	NA	6	b
2002-2006	2D1	Seal cold room	Ø	-LE	-LE	-ME	/	-	-LE	-LE	/	-	NA	-	NA	-LE	-	NA	-LE	-LE	-	NA	-	NA	6	b
2002-2006	AE2	Surface lines white hatch booder 184	-LE	-LE	-LE	Ø	/	-	Ø	-LE	/	-	NA	-	NA	-LE	-	NA	Ø	-LE	-	NA	-	NA	6	b

ENVIRONMENTAL SAMPLES																													
Year of analysis	CODE	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																		Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C												After Half Fraser storage 72h at 5°C ± 3°C							
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C												
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h	3°C ± 2°C	Final result	Agree-ment ISO/Alt	24h	48h	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h		
2002-2006	AE8	Surface lines white head cut facilities	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	-	**NA**	6	b
2002-2006	AE11	Surface lines threading conveyor waste	-LE	Ø	-LE	Ø	/	-	+LA(1)	-LE	/	-	**PPNA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	6	b
2002-2006	AE15	Surface lines threading peleuse trio	-LE	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	6	b
2002-2006	AE20	Surface lines threading hand booder 51	-LE	-LE	-ME	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	6	b
2002-2006	2G1	Surface lines white hatch turning table	Ø	Ø	Ø	Ø	/	-	Ø	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	-	**NA**	6	b
2002-2006	2G4	Surface lines threading hand board	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	6	b
2002-2006	2G5	Surface lines threading hand Tub rinsing	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	6	b
2002-2006	2G6	Surface lines salmon Darneuse Holac	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	6	b
2002-2006	2G7	Surface lines salmon bridge weighing sa	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	6	b
2002-2006	2G9	Line siphon head cut facilities salmon	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	6	b
2002-2006	2I10	Partition tunnel 4	Ø	Ø	-LE	Ø	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	-	**NA**	6	b
2002-2006	2I11	Yellow entered shovel T4	Ø	Ø	-LE	-LE	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	6	b
2002-2006	2I13	Central condensation ice-cold water	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	6	b
2002-2006	2I14	Rusty magnet line 4	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	6	b
2002-2006	2I16	Apron Manufacturing	-LE	Ø	Ø	Ø	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	-	**NA**	6	b
2002-2006	M31	Stand poissonerie (surface)	Ø	Ø	+MA	+HA	*L.ivanovii*	+	+LA	+LA	*L.ivanovii*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	6	b
2002-2006	O26	Works poissonerie cut (surface)	Ø	+LB(4)	+MA	+MA	*L.monocytogenes / L.innocua*	+	+LA	+LB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+LB	+	**PA**	+LA	+LB	+	**PA**	+	**PA**	6	b
2002-2006	**R2**	**Surface ground workshop fish**	-MB	+MB	-HB	+HB	*L.innocua*	+	+HB	+HB	*L.innocua*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	+	**PA**	6	b
2002-2006	**S3**	**Surface workshop cake store**	+MB	+MB	+HB	+HB	*L.innocua / L.ivanovii*	+	+MB	+MB	*L.innocua / L.ivanovii*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	6	b
2002-2006	S11	Swab stand delicatessen	Ø	Ø	Ø	Ø	/	-	+LA	+LA	*L.innocua*	+	**PD**	+	**PD**	+LA	+	**PD**	+LA	+LA	+	**PD**	+	**PD**	6	b
2002-2006	**S13**	**Wagon (surface)**	+LA	+LA	+LB	+LB	*L.monocytogenes / L.innocua*	+	+MA	+MB*	*L.monocytogenes / L.innocua**	+	**PA**	+	**PA**	+MB*	+	**PA**	+MB*	+MB*	+	**PA**	+	**PA**	6	b
2002-2006	**S14**	**Wagon (surface)**	+LA	+LB	+MB	+LB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	6	b
2002-2006	**S15**	**Surface cold room storage**	+LA	+LB	+MB	+MB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	6	b
2002-2006	2D3	Surface stainless table	+LB	+LB	+MA	+HB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	6	b
2002-2006	2D7	Surface nasty hanging up facilities	+LB	+LB	+MB	+LB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	6	b
2002-2006	2E+09	Surface workshop cut fishmonger's	+MA	+MB	+MA	+HA	*L.innocua*	+	+MB	+MB	*L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	6	b
2002-2006	2E+12	Room of hanging up facilities	+LB	+LB	+MB	+MB	*L.monocytogenes / L.innocua*	+	+HB	+HB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+HB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	6	b

ENVIRONMENTAL SAMPLES																															
Year of analysis	CODE	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																				Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C ± 3°C									
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C													
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h	3°C ± 2°C	Final result	Agree-ment ISO/Alt	24h	48h	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h		
2002-2006	AE17	Surface lines salmon conveyor net	+LB	+LB	+MB	+MB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	6	b
2002-2006	2G15	Surface lines salmon	+MA	+HB*	+MB*	+MB *	*L.monocytogenes / L.innocua*	+	+HB	+HB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	+	**PA**	6	b
2002-2006	2I1	Roller under conveyor parage 1	+LB	+LB*	+MB	+MB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	6	b
2002-2006	2I2	Roller under conveyor exit parage	1+ LA	Ø	+MB	+LB	*L.welshimeri*	+	+LB	+LB	*L.welshimeri*	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	+	**PA**	6	b
2002-2006	2I18	Surface ventilator of the cooler	1+ LD	+LB*	+LB	+MB	*L.innocua*	+	+HB	+HB	*L.innocua*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	+	**PA**	6	b
2002-2006	**R3**	**Surface partitions cold room**	+MA	+MA	+MB	+HB	*L.monocytogenes / L.innocua*	+	+MA	+MB*	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB*	+	**PA**	+LB*	+LB*	+	**PA**	+	**PA**	6	b
2002-2006	**S10**	**Swab stand pastry**	+LB	+LB	+MB	+LB	*L.monocytogenes / L.innocua*	+	+MA	+MA	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	+	**PA**	6	b
2002-2006	**T8**	**Surface plucking facilities**	+LB	+LB	+LB	+LB	*L.monocytogenes / L. welshimeri*	+	+HB	+HB	*L.monocytogenes / L. welshimeri*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	+	**PA**	6	b
2002-2006	2D4	Ground workshop cuts	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	6	c
2002-2006	C20	Sawdust of pork's bone	-LE	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	6	c
2002-2006	J17	Residues vegetables	Ø	Ø	Ø	Ø	/	-	+LA(1)?	-LE	/	-	**PPNA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	-	**NA**	6	c
2002-2006	P15	Residues stand delicatessen	Ø	Ø	-LE	-LE	/	-	+LA?	-LE	/	-	**PPNA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	6	c
2002-2006	2B17	Residues corn	-ME	-HE	-ME	-ME	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	-	**NA**	6	c
2002-2006	2D2	Residues peppers	Ø	Ø	Ø	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	6	c
2002-2006	2E+13	Residues tub to warm up facilities	-LE	-LE	-LE	-LE	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	6	c
2002-2006	AE22	Line white hatch standard with waste	-LE	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	6	c
2002-2006	2F6	Waste of parage of pork's throat	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	6	c
2002-2006	2G16	Residues salmon raw material	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	6	c
2002-2006	2G17	Residues salmon raw material	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-ME	-	**NA**	-	**NA**	6	c
2002-2006	2G18	Residues salmon raw material	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	6	c
2002-2006	2G19	Residues salmon raw material	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	-	**NA**	6	c
2002-2006	2I15	Residues conveyor Mec Parma	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	-	**NA**	6	c
2002-2006	S12	Residues stand delicatessen	Ø	Ø	+LA	+LA	*L.innocua*	+	+LA	+LA	*L.innocua*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	6	c
2002-2006	2C11	Residues stainless table	+MB	-ME	+MB	+HB	*L.ivanovii*	+	-ME	+LD(3)	*L.ivanovii*	-	**ND**	+	**PA**	+LD(3)	+	**PA**	-ME	+LD	+	**PA**	+	**PA**	6	c
2002-2006	2D5	Residues ground	+LB	+LB	+MB	+MB	*L.welshimeri*	+	+LA(3)	+LA(3)	*L.welshimeri*	+	**PA**	+	**PA**	+LA(3)	+	**PA**	+LA	+LA	+	**PA**	+	**PA**	6	c
2002-2006	2F1	Residues for manufacturing pâté	+MB	+MA	+HB	+HB	*L.monocytogenes / L.innocua*	+	+LB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	6	c
2002-2006	2F2	Residues liver and pork's heart	+MB	+MB	+HB	+HB	*L.monocytogenes / L. ivanovi + L. welshimeri*	+	+MB	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	6	c
2002-2006	2F3	Residues for manufacturing pâté	+LB	+LB	+MB	+MB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	6	c
2002-2006	2F4	Residues pork's fat	+MA	+MB	+MB	+HB	*L.monocytogenes*	+	+MB	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	6	c

ENVIRONMENTAL SAMPLES																													
Year of analysis	CODE	Sample	Reference method : NF EN ISO 11290-1						RAPID'*L.mono* alternative method																		Category	Type
			Fraser 1/2		Fraser		Confirmation		After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C ± 3°C							
									After plates incubation for 24h ± 2h to 48h at 37°C ±1°C							After plates storage at 5°C ± 3°C											
			AL1	P1	AL2	P2	Identification	Final result	24h	48h	Identification	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h	3°C ± 2°C	Final result	Agree-ment ISO/Alt	24h	48h	Final result 24h	Agree-ment ISO/Alt 24h	Final result 48h	Agree-ment ISO/Alt 48h		
2002-2006	2G12	Line salmon conveyor waste	+MB*	+MB*	+LB*	+MB*	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	6	c
2002-2006	2I6	Residues gutter zones mixture	+MA	+MA	+MB	+MB	*L.monocytogenes / L.innocua*	+	+HA	+HB*	*L.monocytogenes / L.innocua**	+	**PA**	+	**PA**	+HB*	+	**PA**	+HB*	+HB*	+	**PA**	+	**PA**	6	c
2002-2006	2I8	Residues hopper zones mixture	+LB	+LB*	+MB	+MB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	6	c
2002-2006	2I17	Residues tub waste	+LB	+MB*	+MB	+MB	*L.monocytogenes / L.innocua*	+	+MB	+MB	*L.monocytogenes / L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	+	**PA**	6	c
2002-2006	**T4**	**Residues tub warming up facilities**	+LB	+LB	+HB	+HB	*L.ivanovii / L. welshimeri*	+	+HB	+HB	*L.ivanovii L. welshimeri*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	+	**PA**	6	c
2002-2006	**T3**	**Waste room of hanging up facilities**	+LB	+LB	+HB	+HB	*L.monocytogenes / L. welshimeri*	+	+MB	+MB*	*L.monocytogenes* / L. welshimeri*	+	**PA**	+	**PA**	+MB*	+	**PA**	+MB	+MB*	+	**PA**	+	**PA**	6	c

Appendix 6 – Artificial contamination of samples - RAPID'*L.mono* for *Listeria monocytogenes* detection (ADRIA, 2019)

Year	Code	Sample	Artificial contamination					Global result	Category	Type
			Strain	Origin	Injury protocol	Inoculation level (CFU/sample)				
2019	1658	RTE salad (ham)	*L.monocytogenes* Ad2598 +*L.seeligeri* Ad1754	Salad+Zucchini	Seeding 48h 3°C±2°C	2-0-1-0-2+0-0-1-0-2	1,0+1,6	-	1	a
2019	1659	RTE salad (ham cabbage and cheese)	*L.monocytogenes* Ad2598 +*L.seeligeri* Ad1754	Rillettes+Bacon	Seeding 48h 3°C±2°C	2-0-1-0-2 n	1,0	-	1	a
2019	1660	RTRH Pizza (ham and cheese)	*L.monocytogenes* Ad669 +*L.innocua* Ad671	Rillettes+Bacon	Seeding 48h 3°C±2°C	0-0-1-0-1+1-1-0-0-0	0,4+0,4	+	1	b
2019	1661	RTRH Quiche Lorraine	*L.monocytogenes* Ad669 +*L.innocua* Ad671	Rillettes+Bacon	Seeding 48h 3°C±2°C	0-0-1-0-1+1-1-0-0-0	0,4+0,4	+	1	b
2019	1662	Pastry	*L.monocytogenes* Ad1195 +*L.innocua* Ad644	Omelette+Raw bread	Seeding 48h 3°C±2°C	1-0-1-0-1+0-2-1-0-0	0,6+0,6	+	1	c
2019	1663	Pastry	*L.monocytogenes* Ad1195 +*L.innocua* Ad644	Omelette+Raw bread	Seeding 48h 3°C±2°C	1-0-1-0-1+0-2-1-0-0	0,6+0,6	-	1	c
2019	1664	RTRH Pizza (ham and cheese)	*L.monocytogenes* Ad1494	Sausage	Seeding 48h 3°C±2°C	2-0-1-3-1	1,4	+	1	b
2019	1665	RTRH Quiche Lorraine	*L.monocytogenes* Ad1494	Sausage	Seeding 48h 3°C±2°C	2-0-1-3-1	1,4	+	1	b
2019	1666	RTRH (puff ham and cheese)	*L.monocytogenes* Ad669	Rillettes	Seeding 48h 3°C±2°C	2-0-4-0-2	1,6	+	1	b
2019	1667	RTRH (puff ham and cheese)	*L.monocytogenes* Ad1494	Sausage	Seeding 48h 3°C±2°C	2-0-1-3-1	1,4	-	1	b
2019	1668	RTRH (Couscous)	*L.monocytogenes* Ad669	Rillettes	Seeding 48h 3°C±2°C	2-0-4-0-2	1,6	-	1	b
2019	1669	RTRH (Couscous)	*L.monocytogenes* Ad1494	Sausage	Seeding 48h 3°C±2°C	2-0-1-3-1	1,4	+	1	b
2019	1673	RTE salad (ham)	*L.monocytogenes* Ad2598	Salad	Seeding 48h 3°C±2°C	1-1-2-2-0	1,2	+	1	a
2019	1674	RTE salad (ham cabbage and cheese)	*L.monocytogenes* Ad2598	Salad	Seeding 48h 3°C±2°C	1-1-2-2-0	1,2	+	1	a
2019	1675	RTE sandwich (ham and cheese)	*L.monocytogenes* Ad1494	Sausage	Seeding 48h 3°C±2°C	2-0-1-3-1	1,4	+	1	a
2019	1676	RTE sandwich (ham and butter)	*L.monocytogenes* Ad1494	Sausage	Seeding 48h 3°C±2°C	2-0-1-3-1	1,4	-	1	a
2019	1677	Pastry	*L.monocytogenes* Ad1195	Omelette	Seeding 48h 3°C±2°C	4-0-1-3-1	1,8	+	1	c
2019	1678	Pastry	*L.monocytogenes* Ad1757	Eggs	Seeding 48h 3°C±2°C	4-0-3-9-1	3,4	-	1	c
2019	1679	Pastry	*L.monocytogenes* Ad1757	Eggs	Seeding 48h 3°C±2°C	4-0-3-9-1	3,4	-	1	c
2019	1680	Tortilla	*L.monocytogenes* Ad1195	Omelette	Seeding 48h 3°C±2°C	4-0-1-3-1	1,8	+	1	c
2019	1681	Tortilla	*L.monocytogenes* Ad1757	Eggs	Seeding 48h 3°C±2°C	4-0-3-9-1	3,4	+	1	c
2019	2408	RTE (sandwich tuna vegetables)	*L.monocytogenes* Ad1412 +*L.welshimeri* Ad1669	Smoked salmon+Fish	Seeding 48h 3°C±2°C	1-3-0-0-2+0-1-0-0-3	1,2+0,8	+	1	a
2019	2409	RTE (sandwich salmon)	*L.monocytogenes* Ad2599 +*L.innocua Ad1675*	Salmon+Fish	Seeding 48h 3°C±2°C	1-1-3-0-0+1-2-0-2-3	1,0+1,6	+	1	a

Year	Code	Sample	Artificial contamination					Global result	Category	Type
			Strain	Origin	Injury protocol	Inoculation level (CFU/sample)				
2019	**2410**	**RTE (salad pasta surimi)**	*L.monocytogenes* Ad1412 +*L.welshimeri* Ad1669	Smoked salmon+Fish	Seeding 48h 3°C±2°C	1-3-0-0-2+0-1-0-0-3	1,2+0,8	-	1	a
2019	**2411**	**RTE (salad rice tuna)**	*L.monocytogenes* Ad2599 +*L.innocua Ad1675*	Salmon+Fish	Seeding 48h 3°C±2°C	1-1-3-0-0+1-2-0-2-3	1,0+1,6	+	1	a
2019	**2412**	**RTE (pasta salmon)**	*L.monocytogenes* Ad1412 +*L.innocua* Ad1675	Smoked salmon+Fish	Seeding 48h 3°C±2°C	1-3-0-0-2+1-2-0-2-3	1,2+1,6	-	1	a
2019	**2413**	**Pastry**	*L.monocytogenes* Ad1757 +*L.innocua* Ad644	Egg+Raw bread	Seeding 48h 3°C±2°C	1-2-0-1-0+2-0-4-3-1	0,8+2,0	+	1	c
2019	**2414**	**Pastry**	*L.monocytogenes* Ad1757 +*L.innocua* Ad644	Egg+Raw bread	Seeding 48h 3°C±2°C	1-2-0-1-0+2-0-4-3-1	0,8+2,0	-	1	c
2019	**2415**	**Tortilla onions**	*L.monocytogenes* Ad1757 +*L.innocua* Ad644	Egg+Raw bread	Seeding 48h 3°C±2°C	1-2-0-1-0+2-0-4-3-1	0,8+2,0	+	1	c
2019	**2416**	**RTRH (quiche)**	*L.monocytogenes* AOOC040 +*L.innocua* Ad671	Pork+ Bacon	Seeding 48h 3°C±2°C	0-0-0-1-1+2-1-1-2-2	0,4+1,6	+	1	b
2019	**2417**	**RTRH (quiche)**	*L.monocytogenes* AOOC041 +*L.innocua* Ad671	Pork+Bacon	Seeding 48h 3°C±2°C	0-0-1-1-1+2-1-1-2-2	0,6+1,6	-	1	b
2019	**2418**	**RTRH (pizza)**	*L.monocytogenes* AOOC040 +*L.innocua* Ad671	Pork+Bacon	Seeding 48h 3°C±2°C	0-0-0-1-1+2-1-1-2-2	0,4+1,6	+	1	b
2019	**2419**	**RTRH (pizza)**	*L.monocytogenes* AOOC041 +*L.innocua* Ad671	Pork+Bacon	Seeding 48h 3°C±2°C	0-0-1-1-1+2-1-1-2-2	0,6+1,6	-	1	b
2019	**3011**	**RTE (sandwich ham cheese)**	*L.monocytogenes* Ad2643	Salad	Seeding 48h 3°C±2°C	8-4-2-2-3	3,8	+	1	a
2019	**3012**	**RTE (sandwich ham cheese)**	*L.monocytogenes* Ad2598	Salad	Seeding 48h 3°C±2°C	2-5-3-6-1	3,4	+	1	a
2019	**3013**	**RTE (salad ham cheese)**	*L.monocytogenes* Ad2643	Salad	Seeding 48h 3°C±2°C	8-4-2-2-3	3,8	+	1	a
2019	**3014**	**Quiche Lorraine**	*L.monocytogenes* Ad272	Dry sausage	Seeding 48h 3°C±2°C	5-4-10-6-2	5,4	+	1	a
2019	**3015**	**Pizza (ham cheese)**	*L.monocytogenes* Ad280	Bacon	Seeding 48h 3°C±2°C	5-1-8-6-1	4,2	+	1	a
2019	**3016**	**Quiche Lorraine**	*L.monocytogenes* Ad272 +*L.welshimeri* Ad1215	Dry sausage+Bacon	Seeding 48h 3°C±2°C	5-4-10-6-2+2-0-3-0-3	5,4+1,6	+	1	a
2019	**3017**	**Process water (liver production)**	*L.monocytogenes* Ad272	Dry sausage	Seeding 48h 3°C±2°C	5-4-10-6-2	5,4	+	6	a
2019	**3018**	**Process water (liver production)**	*L.monocytogenes* Ad280	Bacon	Seeding 48h 3°C±2°C	5-1-8-6-1	4,2	+	6	a
2019	**3795**	**Raw cow milk cheese (Neufchatel)**	*L.monocytogenes* Ad1201	Raw milk cheese	Seeding 48h 3°C±2°C	4-4-4-5-5	4,4	+	3	a
2019	**3796**	**Raw cow milk cheese (Munster)**	*L.monocytogenes* Ad1201	Raw milk cheese	Seeding 48h 3°C±2°C	4-4-4-5-5	4,4	+	3	a
2019	**3797**	**Raw cow milk cheese (Camembert)**	*L.monocytogenes* Ad1205	Raw milk cheese	Seeding 48h 3°C±2°C	2-5-1-1-1	2,0	-	3	a
2019	**3798**	**Raw cow milk cheese (Brie de Meaux)**	*L.monocytogenes* Ad1205	Raw milk cheese	Seeding 48h 3°C±2°C	2-5-1-1-1	2,0	+	3	a
2019	**3799**	**Raw cow milk cheese (Brie de Meaux)**	*L.monocytogenes* Ad1236	Raw milk cheese	Seeding 48h 3°C±2°C	2-3-2-5-3	3,0	+	3	a

Appendix 7 – Sensitivity study: raw data – RAPID'*L.mono* for *Listeria monocytogenes* detection

COMPOSITE FOODS																												
Year of analysis	CODE	Samples	Reference method NF EN ISO 11290-1						Alternative method: RAPID'*L.mono*																Category	Type
			Fraser 1/2		Fraser		CONFIRMATION	Result	After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C ± 3°C					
									After plates incubation for 24h ± 2h or 48h ± 2h at 37°C ± 1°C							After plates storage 5°C ± 3°C									
			AL1	P1	AL2	P2	IDENTIF.		24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 22h	Agree-ment ISO/Alt		
2019	**1658**	**RTE salad (ham)**	-	-	H-d	+d	*L.welshimeri*	-	st	-		-	**NA**	-	**NA**	-	-	**NA**	st	-	-	**NA**	1	a
2019	**1659**	**RTE salad (ham cabbage and cheese)**	st	st	-	-		-	st	-		-	**NA**	-	**NA**	-	-	**NA**	st	-	-	**NA**	1	a
2019	**1673**	**RTE salad (ham)**	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	1	a
2019	**1674**	**RTE salad (ham cabbage and cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	1	a
2019	**1675**	**RTE sandwich (ham and cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+	+	+	**PA**	1	a
2019	**1676**	**RTE sandwich (ham and butter)**	st	st	st	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**					1	a
2019	1753	RTE salad (grapefruit)	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	1	a
2019	1754	RTE salad (rice)	-	-	st	st		-	st	-		-	**NA**	-	**NA**	-	-	**NA**	st	st	-	**NA**	1	a
2019	1755	RTE sandwich (chicken vegetables)	-	-	-	-		-	st	-		-	**NA**	-	**NA**	-	-	**NA**					1	a
2019	1756	RTE sandwich (ham and cheese)	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	1	a
2019	2264	Rinced water (slaugterhouse pork)	st	st	st	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**					1	a
2019	**2408**	**RTE (sandwich tuna vegetables)**	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.welshimeri*	+	+1/2	+1/2	*L.monocytogenes*	+	**PA**	+	**PA**	+1/2	+	**PA**	+1/2	+1/2	+	**PA**	1	a
2019	**2409**	**RTE (sandwich salmon)**	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	-	-		-	**ND**	-	**ND**	-	-	**ND**	-	-	-	**ND**	1	a
2019	**2410**	**RTE (salad pasta surimi)**	H-	+	H-	+	*L.welshimeri*	-	-	-		-	**NA**	-	**NA**	-	-	**NA**	-	-	-	**NA**	1	a
2019	**2411**	**RTE (salad rice tuna)**	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+1	+m	*L.monocytogenes*	+	**PA**	+	**PA**	+m	+	**PA**	+1	+m	+	**PA**	1	a
2019	**2412**	**RTE (pasta salmon)**	-	-	H-	+	*L.innocua*	-	-	-		-	**NA**	-	**NA**	-	-	**NA**	-	-	-	**NA**	1	a
2019	**3011**	**RTE (sandwich ham cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+p	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+p	+p	+	**PA**	1	a
2019	**3012**	**RTE (sandwich ham cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+p	+	**PA**	+p	+p	+	**PA**	1	a
2019	**3013**	**RTE (salad ham cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+p	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+p	+M	+	**PA**	1	a
2019	**3014**	**Quiche Lorraine**	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	1	a
2019	**3015**	**Pizza (ham cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+p	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+p	+p	+	**PA**	1	a
2019	**3016**	**Quiche Lorraine**	H+	+	H+	+	*L.monocytogenes*	+	+M	+1/2	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	1	a
2002-2006	K16	Farfales	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	1	b
2019	**1660**	**RTRH Pizza (ham and cheese)**	H+	-	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	1	b
2019	**1661**	**RTRH Quiche Lorraine**	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	1	b
2019	**1664**	**RTRH Pizza (ham and cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	1	b
2019	**1665**	**RTRH Quiche Lorraine**	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	1	b
2019	**1666**	**RTRH (puff ham and cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	1	b
2019	**1667**	**RTRH (puff ham and cheese)**	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					1	b
2019	**1668**	**RTRH (Couscous)**	-	st	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					1	b

COMPOSITE FOODS																								
Year of analysis	CODE	Samples	Reference method NF EN ISO 11290-1						Alternative method: RAPID'*L.mono*														Category	Type
			Fraser 1/2		Fraser		CONFIRMATION		After enrichment step 24h ± 2h at 30°C ± 1°C												After Half Fraser storage 72h at 5°C ± 3°C					
									After plates incubation for 24h ± 2h or 48h ± 2h at 37°C ± 1°C								After plates storage 5°C ± 3°C								
			AL1	P1	AL2	P2	IDENTIF.	Result	24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 22h	Agree-ment ISO/Alt		
2019	**1669**	**RTRH (Couscous)**	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	1	b
2019	1757	RTRH (Pizza)	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**	st	-	-	**NA**	1	b
2019	1959	RTRH (Beef Goulash)	st	st	st	-		-	st	st		-	**NA**	-	**NA**	st	-	**NA**					1	b
2019	1960	RTRH (Poultry)	st	st	st	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**					1	b
2019	1961	RTRH (Poultry)	st	st	st	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**					1	b
2019	1962	RTRH (Pork)	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					1	b
2019	**2416**	**RTRH (quiche)**	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	1	b
2019	**2417**	**RTRH (quiche)**	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					1	b
2019	**2418**	**RTRH (pizza)**	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.welshimeri*	+	+M	+1/2	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+1/2	+	**PA**	1	b
2019	**2419**	**RTRH (pizza)**	H+d/H-	+	H-	+	*L.welshimeri*	-	-	-		-	**NA**	-	**NA**	-	-	**NA**	-	-	-	**NA**	1	b
2019	3548	RTRH (Pizza)	-	st	st	st		-	st	-		-	**NA**	-	**NA**	-	-	**NA**					1	b
2019	3549	RTRH (Quiche)	st	-	-	st		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					1	b
2002-2006	**N14**	**Pastas in spinach**	-LE	-LE	-ME	-HE	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	1	c
2002-2006	E3	Tart in cherries	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	1	c
2002-2006	E4	Tart in strawberries	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	1	c
2002-2006	G11	Tart in fruits	Ø	Ø	-LE	-ME	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	1	c
2002-2006	**Q1**	**Bowl duet raspberry**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	1	c
2002-2006	Q3	Sablé de Wissant (cake)	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	1	c
2002-2006	E1	Whipped cream puff	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	1	c
2002-2006	AJ1	Tagliatelli carbonara	+MA	+MA	+MA	+MA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	1	c
2002-2006	E2	Cup profiterolles	+MA	+MA	+MA	+MA	*L.monocytogenes*	+	+HB	+HB	*L.monocytogenes*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	1	c
2002-2006	G10	Cup profiterolles	+MA	+MA	+MA	+HA	*L.monocytogenes*	+	+MB	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	1	c
2019	**1662**	**Pastry**	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+1/2	+	**PA**	+1/2	+1/2	+	**PA**	1	c
2019	**1663**	**Pastry**	H-	+	H-	+	*L.innocua*	-	-	-		-	**NA**	-	**NA**	-	-	**NA**	-	-	-	**NA**	1	c
2019	**1677**	**Pastry**	H+	+	H+	+	*L.monocytogenes*	+	+µcol	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+d	+M	+	**PA**	1	c
2019	**1678**	**Pastry**	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**	st	-	-	**NA**	1	c
2019	**1679**	**Pastry**	-	st	-	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**					1	c
2019	**1680**	**Tortilla**	H+	+	H+	+	*L.monocytogenes*	+	+µcol	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+d	+M	+	**PA**	1	c
2019	**1681**	**Tortilla**	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	1	c
2019	**2413**	**Pastry**	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+1/2	+1/2	*L.monocytogenes*	+	**PA**	+	**PA**	+1/2	+	**PA**	+1/2	+1/2	+	**PA**	1	c
2019	**2414**	**Pastry**	H-	+	H-	+	*L.innocua*	-	-	-		-	**NA**	-	**NA**	-	-	**NA**	-	-	-	**NA**	1	c
2019	**2415**	**Tortilla onions**	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	1	c

MEAT PRODUCTS																									
Year of analysis	CODE	Samples	Reference method: NF EN ISO 11290-1						Alternative method: RAPID'*L.mono*														Category	Type
			Fraser 1/2		Fraser		CONFIRMATION		After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C ± 3°C					
									After plates incubation for 24h ± 2h or 48h ± 2h at 37°C ± 1°C							After plates storage 5°C ± 3°C									
			AL1	P1	AL2	P2	IDENTIF.	Result	24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 22h	Agree-ment ISO/Alt		
2002-2006	B15	Skirt of horse	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	2	a
2002-2006	C6	Beef	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	2	a
2002-2006	C17	Minced meat	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	2	a
2002-2006	F10	Pork's shoulder	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	2	a
2002-2006	H10	Heart of calf	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	2	a
2002-2006	H13	Tournedos of ox	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	2	a
2002-2006	H15	Beefsteak of horse	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	2	a
2002-2006	M13	Calf's liver	Ø	Ø	-ME	-ME	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	-LE	-LE	-	**NA**	2	a
2002-2006	2A8	Émincé of pork	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	2	a
2002-2006	2B7	Veal cutlet	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	-LE	-LE	-	**NA**	2	a
2002-2006	2E4	Chopped meat of ox	-ME	-LE	-LE	-LE	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	2	a
2002-2006	AJ5	Minced meat	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	2	a
2002-2006	AJ8	Skirt of horse	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	2	a
2002-2006	P12	Émincé of pork	Ø	Ø	-LE	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	-LE	-	**NA**	2	a
2002-2006	B10	Minced meat bolognese	-LE	-LE	Ø	-LE	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-LE	-LE	-	**NA**	2	a
2002-2006	B12	Duck fillet	+LB	+LB	+MB	+HB	*L.monocytogenes/ L.welshimeri*	+	+MB	+MB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+MB	+	**PA**	+LB	+LB	+	**PA**	2	a
2002-2006	C3	Chicken tenderloin	+LA	+LA	+MB	+MB	*L.monocytogenes/ L.welshimeri*	+	+LB	+LB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	2	a
2002-2006	C19	Duck tenderloin	+LA	Ø	+MA	+HA	*L.monocytogenes*	+	+LA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	2	a
2002-2006	F12	Minced beef	+LB	+LB	+MB	+HB	*L.monocytogenes/ L.welshimeri*	+	+MB	+MB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	2	a
2002-2006	I8	Turkey	+LB(3)	+LB(1)	+MA	+MA	*L.monocytogenes*	+	+LB	+LB	*L.monocytogenes*	+	**PA**	+	**PA**	+LB	+	**PA**	+LA	+LB	+	**PA**	2	a
2002-2006	J13	Chicken breast	Ø	Ø	+MA	+MA	*L.monocytogenes*	+	+LA(3)	+LB	*L.monocytogenes*	+	**PA**	+	**PA**	+LB	+	**PA**	+LA(1)	+LA(1)	+	**PA**	2	a
2002-2006	J16	Pork's slice	Ø	Ø	+MA	+MA	*L.monocytogenes*	+	+LA(5)	+LA(5)	*L.monocytogenes*	+	**PA**	+	**PA**	+LA(5)	+	**PA**	+LA(5)	+LA(5)	+	**PA**	2	a
2002-2006	M11	Giblets of poultry	+MB	+MB	+MB	+HB	*L.monocytogenes*	+	+MA	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	2	a
2002-2006	2C5	Minced meat	Ø	Ø	+HB	+HB	*L.monocytogenes/ L.innocua*	+	+LA(1)	+LA(1)	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+LA(1)	+	**PA**	+LB	+LB	+	**PA**	2	a
2002-2006	AI3	Minced meat	+MA	+MB	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	2	a
2002-2006	AI7	Duck tenderloin	+LB	+LB	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	2	a
2002-2006	AI9	Pork	+LB	+LB	+MB	+MB	*L.monocytogenes/ L.welshimeri*	+	+LB	+LB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	2	a
2002-2006	AI10	Pork	+LA	+LB	+LB	+LB	*L.monocytogenes/ L.innocua*	+	+LA	+LB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+LB	+	**PA**	+LA	+LB	+	**PA**	2	a
2002-2006	AJ10	Minced meat	+MA	+MB	+MB	+MB	*L.monocytogenes/ L.welshimeri*	+	+HB	+HB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	2	a
2002-2006	AJ11	Duck breast	+LA	+LA	+LB	+LB	*L.monocytogenes/ L.welshimeri*	+	+LA	+LA	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	2	a
2002-2006	2L1	Rib steak of ox	+LA(5)	+LA	+HA	+HA	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	2	a
2002-2006	2L3	Cutlet of poultry	+LB	+LB	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	2	a
2002-2006	B18	Burger tomato	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	2	b
2002-2006	J8	Burger tomato	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	-LE	-	**NA**	2	b
2002-2006	G6	Tomato guts	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	2	b
2002-2006	H11	Pork pie	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	2	b

MEAT PRODUCTS																									
Year of analysis	CODE	Samples	Reference method: NF EN ISO 11290-1						Alternative method: RAPID'*L.mono*														Category	Type
			Fraser 1/2		Fraser		CONFIRMATION	Result	After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C ± 3°C					
									After plates incubation for 24h ± 2h or 48h ± 2h at 37°C ± 1°C							After plates storage 5°C ± 3°C									
			AL1	P1	AL2	P2	IDENTIF.		24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 22h	Agree-ment ISO/Alt		
2002-2006	AI6	Chopped of pork in the dijonnaise	Ø	-LE	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	2	b
2002-2006	2L7	Potjevlesh	-LE	-LE	-ME	-LE	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	2	b
2002-2006	B13	Pork's grill in the Texan	+LB	+LB	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	2	b
2002-2006	C4	Burger tomato	+LA	+LA	+LA	+MA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	2	b
2002-2006	J10	Minced meat bolognese	Ø	Ø	Ø	Ø	/	-	+LA(1)	+LA(1)	*L.monocytogenes*	+	**PD**	+	**PD**	+LA(1)	+	**PD**	Ø	Ø	-	**NA**	2	b
2002-2006	J12	Flesh with olive	-LE	-LE	-MA	+MA	*L.welshimeri*	-	+MB	+MB	L.monocytogenes/ L.welshimeri	+	**PD**	+	**PD**	+MB	+	**PD**	+LB	+LB	+	**PD**	2	b
2002-2006	AI8	Olives of turkey poult	+LB	+LB	+MB	+MB	*L.monocytogenes/ L.welshimeri*	+	+LB	+LB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	2	b
2002-2006	F3	Chopped of pork in the dijonnaise	+LA(1)	-LE	+MA	+LB	*L.monocytogenes*	+	+LB	+LB	*L.monocytogenes*	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	2	b
2002-2006	F15	Duck tenderloin with the cream	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	+MB	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MA	+	**PA**	2	b
2002-2006	J1	Basquaise chicken	+MA	+MA	+MA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	2	b
2002-2006	J9	Chicken leg "hunter"	+LB	+LB	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	2	b
2002-2006	J11	"Paupiette" of turkey poults	+LA(1)	+LB(3)	+MB	+MB	*L.monocytogenes/ L.welshimeri*	+	+LB	+LB	L.monocytogenes /L.welshimeri	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	2	b
2002-2006	C15	Breast	+LA	+LA	+MA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MB	+MB	+	**PA**	2	b
2019	3545	RTRH (Paëlla)	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					2	b
2019	3546	RTRH (sausages and purée)	st	st	st	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**					2	b
2019	3547	RTRH (spaguetti and meat)	st	st	st	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**					2	b
2002-2006	B14	Sausage meat	-LE	-LE	-LE	-LE	/	-	Ø	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	Ø	Ø	-	**NA**	2	c
2002-2006	B16	Merguez sausage	-LE	-LE	-LE	-LE	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	Ø	Ø	-	**NA**	2	c
2002-2006	C8	Sausage	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	2	c
2002-2006	AI4	Coarse pork sausage	Ø	-LE	-LE	-LE	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	2	c
2002-2006	AI5	Chipolatas	Ø	-LE	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	2	c
2002-2006	2A11	Sausage in the pepper	Ø	Ø	-LE	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	2	c
2002-2006	B11	Knackwurst	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	2	c
2002-2006	G4	Liver pâté	-LE	Ø	-ME	-ME	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	2	c
2002-2006	G8	Foie gras	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	2	c
2002-2006	H12	Cured ham	-ME	-ME	-ME	-ME	/	-	Ø	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	2	c
2002-2006	H16	Boiled ham	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	2	c
2002-2006	AG2	Ham (slice)	Ø	-LE	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	2	c
2002-2006	AG3	Ham (deep slice)	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	2	c
2002-2006	AG4	Ham (slice)	-LE	-LE	-LE	-ME	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	2	c
2002-2006	AJ7	Paté de campagne	Ø	-LE	-ME	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	2	c
2002-2006	2L6	Pâté in the shallot	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	2	c
2002-2006	2L9	Paté de campagne	-ME	-ME	-ME	-ME	/	-	-LE	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	2	c
2002-2006	F2	Chipolatas	Ø	Ø	+LB	+LB	*L.monocytogenes/ L.welshimeri*	+	+LB	+LB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	2	c
2002-2006	F13	Sausage meat	+MB	+MB	+MB	+MB	*L.monocytogenes/ L.welshimeri/ L.innocua*	+	+HB	+HB	*L.monocytogenes/ L.welshimeri/ L.innocua*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	2	c
2002-2006	2A9	Sausage meat	+LA	+LA(3)	+MA	+HA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	2	c

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			Fraser 1/2		Fraser		CONFIRMATION	Result	After enrichment step 24h ± 2h at 30°C ± 1°C												After Half Fraser storage 72h at 5°C ± 3°C					
									After plates incubation for 24h ± 2h or 48h ± 2h at 37°C ± 1°C								After plates storage 5°C ± 3°C			24h	48h	Final result 22h	Agree-ment ISO/Alt		
			AL1	P1	AL2	P2	IDENTIF.		24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt						
2002-2006	B19	Crunchy ham	+LA	+LA	+HA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+LA	+LA	+	**PA**	2	c
2002-2006	C16	Knackwurst	+LA	+LA	+MA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	2	c
2002-2006	F4	Sausage to be spread	+LB	+LB	+LB	+LB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	2	c
2002-2006	G2	Sausage to be spread	+MB	+MB	+MB	+HA	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.welshimeri/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	2	c
2002-2006	F6	Liver pâté	+LA	+LA	+LA	+LA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	2	c
2002-2006	F7	Pâté of head	+LB	+MB	+MB	+HB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	2	c
2002-2006	G3	Pâté of head	-HA	+HB	-HA	+HA	*L.innocua*	-	-HE	+LB	*L.monocytogenes/ L.innocua*	-	**NA**	+	**PD**	+LB	+	**PD**	-ME	+HB	-	**NA**	2	c
2002-2006	G7	Foie gras	+MA	+LA	+HA	+MA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	2	c
2002-2006	G9	Farmhouse pâté	-LE	Ø	+MA	+MA	*L.monocytogenes*	+	Ø	Ø	/	-	**ND**	-	**ND**	Ø	-	**ND**	Ø	-LE	-	**ND**	2	c
2002-2006	J2	Rillette	+LA	+LA	+MA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	2	c
2002-2006	J15	Smoked breast	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	+MA	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MB	+	**PA**	2	c
2002-2006	**M22**	**Saveloy**	+LB(3)	+LB(3)	+MA	+HA	*L.monocytogenes/ L.innocua*	+	+LB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	2	c
2002-2006	AG1	Ham	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	2	c
2002-2006	2L2	Rosette of pork	+LA(1)	Ø	+HA	+HA	*L.monocytogenes/ L.welshimeri*	+	+LB	+LB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	2	c

DAIRY PRODUCTS																									
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			Fraser 1/2		Fraser		CONFIRMATION		After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C +± 3°C					
									After plates incubation for 24h ± 2h or 48h ± 2h at 37°C ± 1°C							After plates storage 5°C ± 3°C									
			AL1	P1	AL2	P2	IDENTIF.	Result	24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 22h	Agree-ment ISO/Alt		
2002-2006	B20	Raw milk cheese	-LE	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	a
2002-2006	**O14**	**Comté (raw milk)**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	a
2002-2006	**O16**	**Coulommier (raw milk)**	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	3	a
2002-2006	**O18**	**Coulommier (raw milk)**	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	3	a
2002-2006	**Q4**	**Brie region (cheese with raw milk)**	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	3	a
2002-2006	AK7	Brie de Meaux cheese (raw milk)	-LE	-LE	Ø	Ø	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	3	a
2002-2006	B3	Raw milk cheese	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	+MB	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MA	+	**PA**	3	a
2002-2006	I5	Raw milk cheese	+MB	+MB	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	3	a
2019	1965	Raw milk cheese	-	-	st	st		-	st	st		-	**NA**	-	**NA**	-	-	**NA**					3	a
2019	1966	Raw milk cheese	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					3	a
2019	1967	Raw milk cheese	-	st	st	st		-	st	-		-	**NA**	-	**NA**	-	-	**NA**					3	a
2019	1968	Raw milk cheese	st	-	st	st		-	st	st		-	**NA**	-	**NA**	-	-	**NA**					3	a
2019	2503	Raw milk cheese	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					3	a
2019	2504	Raw milk cheese	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					3	a
2019	2505	Raw milk cheese	H+	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	3	a
2019	3370	Raw milk cheese	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					3	a
2019	3371	Raw milk cheese	st	st	st	-		-	st	st		-	**NA**	-	**NA**	st	-	**NA**					3	a
2019	3372	Raw milk cheese	H+	+	H+	+	*L.monocytogenes*	+	+M	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+p	+p	+	**PA**	3	a
2019	3373	Raw milk cheese	-	-	-	-		-	st	+Md	catalase -	-	**NA**	-	**NA**	+Md	-	**NA**	st	+Md	-	**NA**	3	a
2019	3374	Raw milk cheese	st	st	st	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**					3	a
2019	**3795**	**Raw cow milk cheese (Neufchatel)**						+	+p	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+p	+	**PA**	+p	+p	+	**PA**	3	a
2019	**3796**	**Raw cow milk cheese (Munster)**						+	+p	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+p	+M	+	**PA**	3	a
2019	**3797**	**Raw cow milk cheese (Camembert)**						-	st	-		-	**NA**	-	**NA**	-	-	**NA**					3	a
2019	**3798**	**Raw cow milk cheese (Brie de Meaux)**						+	+p	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+M	+M	+	**PA**	3	a
2019	**3799**	**Raw cow milk cheese (Brie de Meaux)**						+	+p	+p		+	**PA**	+	**PA**	+p	+	**PA**	+M	+M	+	**PA**	3	a
2002-2006	B2	Raw milk	-LE	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	b
2002-2006	L9	Raw milk	-LE	Ø	Ø	-LE	/	-	+LA(8)?	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	3	b
2002-2006	M24	Raw milk	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	b
2002-2006	D2	Raw milk	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	3	b
2002-2006	M25	Raw milk	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	+LB	+LB	*L.monocytogenes*	+	**PA**	+	**PA**	+LB	+	**PA**	+MB	+MB	+	**PA**	3	b
2002-2006	Q35	Raw milk	+LA	+LA	+MA	+HA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	3	b
2002-2006	Q36	Raw milk	+MA	+MA	+MA	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+HB	+HB	+	**PA**	3	b
2002-2006	2B15	Raw milk	+LA	+LA	+MA	+HA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	3	b
2002-2006	2B16	Raw milk	+MA	+MA	+MA	+MB	*L.monocytogenes/ L.innocua*	**+**	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	3	b
2002-2006	2E7	Raw milk	Ø	Ø	-LE	-LE	/	-	+LA(1)	+LA(1)	*L.monocytogenes*	+	**PD**	+	**PD**	+LA(1)	+	**PD**	Ø	Ø	-	**NA**	3	b
2002-2006	G12	Raw milk	+MA	+MA	+MA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	3	b
2019	1963	Raw milk	-	st	-	-		-	st	st		-	**NA**	-	**NA**	st	-	**NA**					3	b
2019	1964	Raw milk	-	-	-	-		-	st	st		-	**NA**	-	**NA**	-	-	**NA**					3	b
2019	1969	Raw milk butter	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					3	b

DAIRY PRODUCTS																									
Year of analysis	CODE	Samples	Reference method: NF EN ISO 11290-1						Alternative method: RAPID'*L.mono*														Category	Type
			Fraser 1/2		Fraser		CONFIRMATION		After enrichment step 24h ± 2h at 30°C ± 1°C												After Half Fraser storage 72h at 5°C +± 3°C					
									After plates incubation for 24h ± 2h or 48h ± 2h at 37°C ± 1°C								After plates storage 5°C ± 3°C									
			AL1	P1	AL2	P2	IDENTIF.	Result	24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 22h	Agree-ment ISO/Alt		
2019	1970	Raw milk butter	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					3	b
2019	1971	Fermented milk	st	st	st	st		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					3	b
2019	1972	Fermented milk	st	st	st	st		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					3	b
2019	2494	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+1/2	+1/2	*L.monocytogenes*	+	**PA**	+	**PA**	+1/2	+	**PA**	+1/2	+1/2	+	**PA**	3	b
2019	2495	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+p	+M	*L.monocytogenes*	+	**PA**	+	**PA**	+M	+	**PA**	+p	+p	+	**PA**	3	b
2019	2496	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+p	+	**PA**	+p	+p	+	**PA**	3	b
2002-2006	B5	Reblochon	-LE	Ø	-LE	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	C18	Reblochon	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	**M1**	**Reblochon**	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	3	c
2002-2006	N4	Reblochon	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	2B3	Reblochon	-LE	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	3	c
2002-2006	AK12	Reblochon	-LE	-LE	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	P5	Sainte Maure (cheese)	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	B1	"Carré du vinage" (cheese)	-LE	-LE	Ø	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	**E7**	**Slices Hollande (cheese)**	Ø	Ø	Ø	-LE	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	L3	Pasteurized Brie cheese	Ø	Ø	-ME	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	L1	Pasteurized goat cheese	Ø	Ø	Ø	Ø	/	-	-LE	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-LE	Ø	-	**NA**	3	c
2002-2006	L2	Pasteurized goat cheese	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	M2	Bergues farmer	+LB	+LB	+HA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	3	c
2002-2006	M3	Morbier	+LB	+LB	+MA	+MB	*L.monocytogenes/ L.ivanovii*	+	+MA	+MB	*L.monocytogenes/ L.ivanovii*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MB	+	**PA**	3	c
2002-2006	M5	"Carré du vinage" (cheese)	+MA	+MA	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	3	c
2002-2006	**O33**	**Ste Maure (cheese)**	+MA	+LB	+MA	+HB	*L.monocytogenes*	+	+MB	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MA	+	**PA**	3	c
2002-2006	**O31**	**Munster farmer**	+MC	+LB	+MA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	3	c
2002-2006	**E5**	**Brie cheese**	+LA(3)	+LA	+MA	+HA	*L.monocytogenes*	+	+MB	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	3	c
2002-2006	B9	Munster farmer	+LB	Ø	+LA	+MA	*L.monocytogenes*	+	+LA	+LB	*L.monocytogenes*	+	**PA**	+	**PA**	+LB	+	**PA**	+LA	+LA	+	**PA**	3	c
2002-2006	B4	Époisses cheese	+LD	+LB	+MA	+MB	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	3	c
2002-2006	I6	Époisses cheese	Ø	+LA(1)	+MA	+MB	*L.monocytogenes*	+	+LA(5)	+LB(7)	*L.monocytogenes*	+	**PA**	+	**PA**	+LB(7)	+	**PA**	-LE	+LA(2)	-	**ND**	3	c
2002-2006	M8	Maroilles cheese	+MB	+MB	+HB	+HB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	3	c
2002-2006	**O30**	**Camembert cheese**	+LB	+LB	+MA	+MB	*L.monocytogenes*	+	+LB	+LB	*L.monocytogenes*	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	3	c
2002-2006	P14	Maroilles cheese	+LA	+LB	+MA	+MB	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+LA	+LA	+	**PA**	3	c
2002-2006	Q32	Époisses cheese	+MA	+LA	+MA	+MA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	3	c
2002-2006	2A10	Maroilles cheese	+LA	+LB	+MA	+MB	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	3	c
2002-2006	2B1	Époisses cheese	+MA	+LA	+MA	+MA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	3	c
2002-2006	2C4	Maroilles cheese	Ø	+LB(2)	+MA	+LB	*L.monocytogenes*	+	+LA	+LB	*L.monocytogenes*	+	**PA**	+	**PA**	+LB	+	**PA**	+LA	+LA	+	**PA**	3	c
2002-2006	M4	"Rond du vinage" (cheese)	+LB	Ø	+MA	+MA	*L.monocytogenes/ L.ivanovii*	+	+LA	+MB	*L.monocytogenes/ L.ivanovii*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MB	+	**PA**	3	c
2002-2006	M10	"Petit vinage" (cheese)	+MA	+MA	+MA	+MA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	3	c
2002-2006	**O29**	**Féta**	-LE	-LE	+LB	+MB	*L.monocytogenes*	+	+LB(2)	+LB(3)	*L.monocytogenes*	+	**PA**	+	**PA**	+LB(3)	+	**PA**	+LB	+LB	+	**PA**	3	c
2002-2006	**O32**	**Chabichou of Poitou (cheese)**	+LA	+LA	+MA	+HB	*L.monocytogenes*	+	+MA	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MA	+	**PA**	3	c
2002-2006	**O34**	**Goat cheese**	+LA	+LA	+MA	+HA	*L.monocytogenes*	+	+MB	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MA	+	**PA**	3	c

DAIRY PRODUCTS																										
Year of analysis	CODE	Samples	Reference method: NF EN ISO 11290-1						Alternative method: RAPID'*L.mono*															Category	Type
			Fraser 1/2		Fraser		CONFIRMATION	Result	After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C +± 3°C					
									After plates incubation for 24h ± 2h or 48h ± 2h at 37°C ± 1°C							After plates storage 5°C ± 3°C										
			AL1	P1	AL2	P2	IDENTIF.		24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 22h	Agree-ment ISO/Alt		
2002-2006	2E6	Ossau Iraty	+LA	+LA	+MB	+HB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	3	c
2002-2006	2E8	Goat cheese	+MB	+MB	+MB	+MB	*L.monocytogenes*	+	+MB	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	3	c
2002-2006	2C2	Munster	+MA	+MA	+MA	+MB	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	3	c
2002-2006	**I7**	**Munster farmer**	-LE	Ø	Ø	Ø	/	-	+LA(1)?	-LE	/	-	**PPNA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	B6	Pont l'évêque (cheese)	-LE	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	B8	Maroilles cheese	-LE	Ø	Ø	-LE	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	**K1**	**Tomme cheese**	-LE	Ø	-ME	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	L4	Camembert cheese	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	N2	Tomme cheese of Savoy	Ø	Ø	Ø	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	-LE	-	**NA**	3	c
2002-2006	N3	Tomme cheese of Savoy	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	+LA(1)?	-LE	-	**NA**	3	c
2002-2006	**O15**	**Camembert cheese**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	-LE	-	**NA**	3	c
2002-2006	**O17**	**Isigny Ste Mère**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	**O19**	**Camembert cheese**	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	3	c
2002-2006	P6	Camembert cheese	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	3	c
2002-2006	Q10	Boulettes de Cambrai (cheese)	-ME	Ø	-LE	-LE	/	-	-LE	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-LE	-LE	-	**NA**	3	c
2002-2006	Q11	Aubeloise cheese	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	Q12	Rollot de Picardie (cheese)	-LE	-LE	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	3	c
2002-2006	P7	Munster farmer	Ø	Ø	-LE	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	-LE	-	**NA**	3	c
2002-2006	2A2	Camembert cheese	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	3	c
2002-2006	2B2	Époisses cheese	-LE	-LE	-LE	-LE	/	-	-LE	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	3	c
2002-2006	AK1	Brie (cheese)	-ME	-ME	-LE	-LE	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	3	c
2002-2006	AK3	Livarot	-LE	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	AK9	Parmesan cheese	-LE	-LE	Ø	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	B7	Ossau Iraty	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	3	c
2002-2006	F1	Goat cheese	-LE	-LE	-LE	-LE	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	3	c
2002-2006	G1	Soft goat cheese	-LE	-LE	Ø	-LE	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	**K2**	**Goat cheese**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	**K3**	**Goat cheese**	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	P8	Fêta	Ø	Ø	-LE	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	3	c
2002-2006	P10	Chabichou du Poitou (cheese)	Ø	Ø	-LE	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	**Q7**	**St Marcellin**	Ø	Ø	Ø	-ME	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	2A1	Goat cheese Ste Maure	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	3	c
2002-2006	2A4	Nature Féta	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	3	c
2002-2006	2A6	Goat cheese Chabichou	Ø	Ø	-LE	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	AK5	Ossau Iraty	-ME	-LE	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	AK10	Goat cheese	-LE	-LE	-LE	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	3	c
2002-2006	2A3	Munster	Ø	Ø	-LE	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	-LE	-	**NA**	3	c
2002-2006	2B5	Munster	-LE	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-		Ø	-	**NA**	Ø	Ø	-	**NA**	3	c

FISHERY PRODUCTS																										
Year of analysis	CODE	Samples	Reference method: NF EN ISO 11290-1						Alternative method: RAPID'*L.mono*															Category	Type
			Fraser 1/2		Fraser		CONFIRMATION		After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C ± 3°C					
									After plates incubation for 24h ± 2h or 48h ± 2h at 37°C ± 1°C							After plates storage 5°C ± 3°C									
			AL1	P1	AL2	P2	IDENTIF.	Result	24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 22h	Agree-ment ISO/Alt		
2002-2006	C9	Deep-frozen cutlet of salmon	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	4	a
2002-2006	H2	Filet of cod	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	H5	Filet of red gurnard	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	H6	Filet of julienne	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	M26	Filets of herrings	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	**O8**	**Filet of cod**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	**O9**	**Coley filet**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	**O10**	**Whiting filet**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	**O11**	**Red mullet**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	**O12**	**Piece of salmon**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	**O13**	**Cod**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	**Q18**	**Filet of cod**	Ø	Ø	Ø	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	**Q19**	**Red mullet filet**	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	4	a
2002-2006	Q25	Steak of burbot	Ø	-LE	Ø	Ø	/	-	+LA?	-LE	/	-	**PPNA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	Q28	Filet of tilapia	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	**R17**	**Steak of burbot**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	2E3	Herrings	Ø	-LE	Ø	-ME	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	AE1	Fresh salmon	Ø	-LE	-LE	-LE	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	AE4	Fresh salmon	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	AE5	Raw material fish	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	AE7	Raw material fish	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	H3	Salmon filet	Ø	+LA(3)	+MA	+MA	*L.monocytogenes*	+	+LA(8)	+LA(8)	*L.monocytogenes*	+	**PA**	+	**PA**	+LA(8)	+	**PA**	+LA(9)	+LA(9)	+	**PA**	4	a
2002-2006	H4	Coley filet	Ø	+LA(1)	Ø	Ø	*L.monocytogenes*	+	Ø	-LE	/	-	**ND**	-	**ND**	-LE	-	**ND**	Ø	-LE	-	**ND**	4	a
2002-2006	I1	Salmon	Ø	Ø	Ø	Ø	/	-	+LA(1)	+LA(1)	*L.monocytogenes*	+	**PD**	+	**PD**	+LA(1)	+	**PD**	+LA(1)	+LA(1)	+	**PD**	4	a
2002-2006	M6	Salmon filet	+LA(1)	Ø	+MA	+MB	*L.monocytogenes*	+	+LA(1)	+LA(2)	*L.monocytogenes*	+	**PA**	+	**PA**	+LA(2)	+	**PA**	Ø	Ø	-	**ND**	4	a
2002-2006	N24	Salmon filets	+MA	+MA	+MA	+MA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	4	a
2002-2006	AE3	Fresh salmon	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	+HA	+HA	*L.monocytogenes*	+	**PA**	+	**PA**	+HA	+	**PA**	+HA	+HA	+	**PA**	4	a
2002-2006	AE6	Fresh salmon	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	4	a
2002-2006	AF6	Fresh salmon	+MA	+MA	+MA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	4	a
2002-2006	AF7	Fresh salmon	+LA	+LA	+MA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	4	a
2002-2006	AF8	Fresh salmon	+3LA	+1LA	+MA	+HA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	4	a
2002-2006	AF9	Fresh salmon	+MA	+MA	+MA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	4	a
2002-2006	AF10	Fresh salmon	+MA	+MA	+MB	+HA	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	4	a
2002-2006	2H1	Fresh salmon	+LA	+LA	+MB	+HA	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	4	a
2002-2006	2H2	Fresh salmon	+LA	+LA	+HA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	4	a
2002-2006	2H3	Fresh salmon	+LA	+LA	+MA	+HA	*L.monocytogenes*	+	+LA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	4	a
2002-2006	2H4	Fresh salmon	+LA	+LA	+MA	+HA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	4	a
2002-2006	2H5	Fresh salmon	+LA	+LA	+MA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	4	a
2002-2006	G13	Shrimps	-LE	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	4	a
2002-2006	G14	Shrimps	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	G16	Shrimps	-LE	Ø	-LE	-LE	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	4	a
2002-2006	L5	Gambas	-ME	-ME	-ME	Ø	/	-	+LA	-LE	/	-	**PPNA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	4	a
2002-2006	L6	Shrimps	-LE	Ø	-LE	-ME	/	-	-LE	-HE	/	-	**NA**	-	**NA**	-HE	-	**NA**	-ME	-ME	-	**NA**	4	a
2002-2006	**P1**	**Crab**	-LE	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	a

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			Fraser 1/2		Fraser		CONFIRMATION	Result	After enrichment step 24h ± 2h at 30°C ± 1°C												After Half Fraser storage 72h at 5°C ± 3°C					
									After plates incubation for 24h ± 2h or 48h ± 2h at 37°C ± 1°C								After plates storage 5°C ± 3°C									
			AL1	P1	AL2	P2	IDENTIF.		24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 22h	Agree-ment ISO/Alt		
2002-2006	**P2**	**Shrimps**	-LE	-LE	-LE	Ø	/	-	-HE	-HE	/	-	**NA**	-	**NA**	-HE	-	**NA**	-LE	-HE	-	**NA**	4	a
2002-2006	C5	"Émincé" of salmon in 5 bays (berries)	+LB	+LB	+MA	+MA	*L.monocytogenes*	+	+MA	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MA	+	**PA**	4	a
2002-2006	G15	Shrimps	+MB	+MA	+MA	+HA	*L.monocytogenes*	+	+MA	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MB	+	**PA**	4	a
2002-2006	P4	Shrimps	+MB	+MA	+MA	+HA	*L.monocytogenes*	+	+HB	+HB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	4	a
2002-2006	2B11	Shrimps	+LB	+LB	+LB	+MB	*L.monocytogenes/ L.welshimeri*	+	+MA	+MB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MB	+	**PA**	4	a
2002-2006	F9	Filet of smoked haddock	Ø	Ø	-LE	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	b
2002-2006	H1	Filet of haddock	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	b
2002-2006	**N25**	**Smoked salmon**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	b
2002-2006	N28	Smoked trout	Ø	Ø	Ø	Ø	/	-	+LA?	-LE	/	-	**PPNA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	4	b
2002-2006	O2	Smoked salmon	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	b
2002-2006	O3	Filets of smoked herrings	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	b
2002-2006	**Q16**	**Smoked marlin**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	b
2002-2006	2C1	Smoked salmon	-LE	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	4	b
2002-2006	P19	Marinaded herrings	Ø	Ø	Ø	-ME	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	b
2002-2006	2A15	Marinaded herrings	Ø	Ø	Ø	-ME	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	b
2002-2006	2C6	Marinaded herrings	Ø	Ø	Ø	-LE	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	4	b
2002-2006	Q23	Carpaccio in 5 bays(berries)	Ø	-LE	-LE	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	b
2002-2006	**Q21**	**Carpaccio of salmon**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	b
2002-2006	A2	Cracks of smoked salmon	Ø	Ø	+HA	+HA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+MA	+MA	+	**PA**	4	b
2002-2006	A3	Smoked halibut	+LB	+LB	+HB	+HB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	4	b
2002-2006	A4	Smoked halibut	+LA	+LA	+HA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MB	+MB	+	**PA**	4	b
2002-2006	N26	Smoked trout	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	4	b
2002-2006	N27	Smoked trout	+LA(3)	+LA	+MA	+MA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LB	+	**PA**	4	b
2002-2006	N29	Smoked trout	+LA	+LA	+MA	+HA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	4	b
2002-2006	O1	Smoked salmon	+LA	+LB	+MA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	4	b
2002-2006	O5	Smoked salmon	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	4	b
2002-2006	O20	Smoked salmon	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	4	b
2002-2006	O21	Smoked salmon	+MB	+MB	+MB	+MB	*L.monocytogenes/ L.welshimeri*	+	+MB	+MB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	4	b
2002-2006	O22	Smoked trouts	+MA	+MB	+MA	+MA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	4	b
2002-2006	O23	Smoked salmon	+LA(3)	+LA(2)	+MA	+MA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	4	b
2002-2006	O24	Smoked salmon	+LA(5)	Ø	+MA	+LB(2)	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	Ø	+LA	-	**ND**	4	b
2002-2006	P17	Smoked halibut	+LA	Ø	+MA	+HB	*L.monocytogenes*	+	+LA	+LB	*L.monocytogenes*	+	**PA**	+	**PA**	+LB	+	**PA**	+MA	+MA	+	**PA**	4	b
2002-2006	P18	Smoked salmon	+LB	+LA	+MB	+HA	*L.monocytogenes*	+	+LA	+LB	*L.monocytogenes*	+	**PA**	+	**PA**	+LB	+	**PA**	+LA	+MA	+	**PA**	4	b
2002-2006	Q34	Smoked salmon	+LA	+LA	+HA	+MA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+MA	+MA	+	**PA**	4	b
2002-2006	2A13	Smoked halibut	+LA	Ø	+MA	+HB	*L.monocytogenes*	+	+LA	+LB	*L.monocytogenes*	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	4	b
2002-2006	2A14	Smoked salmon	+LB	+LA	+MB	+HA	*L.monocytogenes*	+	+LB	+LB	*L.monocytogenes*	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	4	b
2002-2006	2B8	Smoked salmon	+LA	+LA	+HA	+HA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	4	b
2002-2006	2B9	Smoked salmon	+LA(2)	+LA(3)	+MA	+HA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	4	b
2002-2006	2C3	Lardons of smoked salmon	+LA	Ø	+MB	+LB	*L.monocytogenes*	+	Ø	+LA	*L.monocytogenes*	-	**ND**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	4	b

FISHERY PRODUCTS																									
Year of analysis	CODE	Samples	Reference method: NF EN ISO 11290-1						Alternative method: RAPID'*L.mono*														Category	Type
			Fraser 1/2		Fraser		CONFIRMATION		After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C ± 3°C					
									After plates incubation for 24h ± 2h or 48h ± 2h at 37°C ± 1°C							After plates storage 5°C ± 3°C									
			AL1	P1	AL2	P2	IDENTIF.	Result	24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 22h	Agree-ment ISO/Alt		
2002-2006	AI2	Smoked haddock	+LA	+MB	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+MA	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MB	+	**PA**	4	b
2002-2006	AJ9	Smoked salmon	+MB	+MA	+MB	+MB	*L.monocytogenes/ L.welshimeri*	+	+HB	+HB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	4	b
2002-2006	A1	Marinaded herrings	Ø	Ø	+HA	+HA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	4	b
2002-2006	Q22	Cod fish cakes	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	c
2002-2006	Q24	Fish kebab	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	c
2002-2006	C11	Fish in the Bordeaux preparation	+MB	+LB	+MB	+LB	*L.monocytogenes*	+	+HB	+HB	*L.monocytogenes*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	4	c
2002-2006	I2	Millefeuille of salmon	+LB(5)	Ø	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+LB	+LB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	4	c
2002-2006	AI1	Fish in the Bordeaux preparation	+MA	+MB	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	4	c
2002-2006	AK17	Fish in sauce	+LB	+LB	+HB	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	4	c
2002-2006	O7	Salmon tartar	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	c
2002-2006	**N22**	**Salmon with dill**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	c
2002-2006	**N23**	**Salmon with dill**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	c
2002-2006	2B10	Rillette of tuna	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	4	c
2002-2006	2C7	Taramasalata	-LE	-LE	-LE	-ME	/	-	+LA?	-ME	/	-	**PPNA**	-	**NA**	-ME	-	**NA**	Ø	-LE	-	**NA**	4	c
2002-2006	A5	Salmon tartar	+LA	+LA	+HA	+HA	*L.monocytogenes*	+	+LB	+LB	*L.monocytogenes*	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	4	c
2002-2006	C1	Salmon tartar	Ø	Ø	+MA	+HA	*L.monocytogenes*	+	+LA	+LA	*L.monocytogenes*	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	4	c
2002-2006	C14	Taramasalata	+LB	+LB	+MA	+HA	*L.monocytogenes*	+	+MB	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MA	+	**PA**	4	c
2002-2006	K17	Taramasalata	Ø	Ø	+MA	+HA	*L.monocytogenes*	+	+LA(3)	+LB(4)	*L.monocytogenes*	+	**PA**	+	**PA**	+LB(4)	+	**PA**	+LA	+LA	+	**PA**	4	c
2002-2006	2E2	Terrine scampis	+MB	+HA	+MB	+HB	*L.monocytogenes*	+	+HA	+HB	*L.monocytogenes*	+	**PA**	+	**PA**	+HB	+	**PA**	+HA	+HA	+	**PA**	4	c
2019	2497	Fish	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+p	+	**PA**	+p	+p	+	**PA**	4	c
2019	2498	Fish in sauce	H-	+	H-	+	*L.innocua*	-	-	-		-	**NA**	-	**NA**	-	-	**NA**	-	-	-	**NA**	4	c
2019	2499	Fish in sauce	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					4	c
2019	2500	Squid with pepper	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					4	c
2019	2501	Fish in sauce	st	st	-	-		-	st	-		-	**NA**	-	**NA**	-	-	**NA**					4	c
2019	2502	Crab tartare	-	-	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+mni	+m	*L.monocytogenes*	+	**PA**	+	**PA**	+m	+	**PA**	+md	+m	+	**PA**	4	c

VEGETABLES																								
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			Fraser 1/2		Fraser		CONFIRMATION	Result	After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C ± 3°C					
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			AL1	P1	AL2	P2	IDENTIF.		24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 22h	Agree-ment ISO/Alt		
2002-2006	H8	Cucumber	Ø	Ø	Ø	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	5	a
2002-2006	H9	Raw tomato	Ø	Ø	Ø	-LE	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	5	a
2002-2006	J14	Mushrooms	-LE	-LE	-LE	-LE	/	-	-LE	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-LE	-LE	-	**NA**	5	a
2002-2006	AH5	Spinach under conveyor of parage	-LE	-LE	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	5	a
2002-2006	AH6	Spinach	-LE	-LE	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	5	a
2002-2006	AH8	Spinach	-LE	-LE	-LE	-LE	/	-	-LE	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-LE	-ME	-	**NA**	5	a
2002-2006	AH10	Pea	+LB	-LE	+LB	+LB	*L.monocytogenes/ L.innocua*	+	+LB	+LD(3)	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+LD(3)	+	**PA**	+LB	+LB	+	**PA**	5	a
2002-2006	AH12	Pea	+LB	+LB	+MB	+LB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	5	a
2002-2006	AJ2	Cabbage flower	+LB	+LA	+LA	+LB	*L.monocytogenes*	+	+HA	+HB	*L.monocytogenes*	+	**PA**	+	**PA**	+HB	+	**PA**	+HA	+HA	+	**PA**	5	a
2002-2006	**N10**	**Red cabbage**	Ø	Ø	+LB	+LB	*L.monocytogenes*	+	+LA(3)	+LA(3)	*L.monocytogenes*	+	**PA**	+	**PA**	+LA(3)	+	**PA**	+LA(1)	+LA(1)	+	**PA**	5	a
2002-2006	**N12**	**Salad**	+LA	+LA	+LA	+LA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	5	a
2002-2006	**N19**	**White cabbage**	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	+LA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	5	a
2002-2006	**S16**	**Lettuce**	+LA	+LA	+MA	+LB	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	5	a
2002-2006	**S17**	**Lamb's lettuce**	+LB	+LB	+MA	+MB	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	5	a
2002-2006	**S18**	**Red cabbage**	+LA	+LB	+MA	+MB	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	5	a
2002-2006	**S19**	**Cucumber**	+LA	-LE	+LB	+LB	*L.monocytogenes*	+	+MA	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MB	+	**PA**	5	a
2002-2006	**S22**	**Cucumber**	+LA	Ø	+MA	+LB	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	5	a
2002-2006	AH11	Spinach	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	5	a
2002-2006	AH1	Pea exit cooler	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	-LE	-LE	-	**NA**	5	a
2002-2006	AH2	Spinach exit tunel	-LE	-LE	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	5	a
2002-2006	AH3	Pea exit t1	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	5	a
2002-2006	AH4	Pea (conveyor of parage)	Ø	Ø	-LE	-LE	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	5	a
2002-2006	AJ6	"Poelée campagnarde"	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	5	b
2002-2006	**J3**	**" Poêlée meridionale"**	-LE	Ø	+MA	+HA	L.monocytogenes	+	+LA(1)	+LB	*L.monocytogenes*	+	**PA**	+	**PA**	+LB	+	**PA**	+LA(4)	+LB	+	**PA**	5	b
2002-2006	**K4**	**"Poêlée champêtre"**	+MB	+MA	+LB	+MA	L.monocytogenes	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+HA	+HA	+	**PA**	5	b
2002-2006	**K8**	**"Poêlée romane"**	+LB	+LA	+MB	+HB	L.monocytogenes	+	+MA	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MA	+	**PA**	5	b
2002-2006	G18	Deep-frozen chips	-ME	-LE	-ME	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	5	b
2002-2006	G19	Deep-frozen chips	-LE	Ø	-ME	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	5	b
2002-2006	G20	Deep-frozen chips	-ME	-LE	-ME	-ME	/	-	Ø	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	Ø	-ME	-	**NA**	5	b
2002-2006	K11	Deep-frozen chips	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	5	b
2002-2006	K13	Deep-frozen chips	-LE	-LE	-ME	-ME	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	5	b
2002-2006	K15	Deep-frozen chips	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	5	b
2002-2006	**N8**	**Deep-frozen peas**	-LE	-LE	-LE	-LE	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	5	b
2002-2006	N21	Deep-frozen chips	Ø	Ø	-LE	Ø	/	-	-LE	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	Ø	-ME	-	**NA**	5	b
2002-2006	**P3**	**Deep-frozen zucchinis**	Ø	-LE	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	5	b
2002-2006	P11	Deep-frozen French beans	Ø	Ø	-LE	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	5	b
2002-2006	2A7	Deep-frozen French beans	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	5	b
2002-2006	2B13	Fried potatoes	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	5	b
2002-2006	C10	Deep-frozen rustic fried vegetables	Ø	Ø	-HE	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	5	b
2002-2006	**J4**	**Frozen Rural fried vegetables**	-LE	Ø	-LE	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	5	b
2002-2006	L7	Mixed vegetables	Ø	Ø	-ME	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	5	b
2002-2006	**N16**	**Cabbage-carrots**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	-LE	-LE	-	**NA**	5	b
2002-2006	2B14	Vegetables for couscous	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	5	b
2002-2006	C7	Frozen broccolis in floweret	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	5	b
2002-2006	**N5**	**Deep-frozen red peppers**	Ø	-LE	+MA	+MA	*L.monocytogenes*	+	+LB	+LB	*L.monocytogenes*	+	**PA**	+	**PA**	+LB	+	**PA**	+LA	+LB	+	**PA**	5	b
2002-2006	**O37**	**Deep-frozen French beans**	-ME	+LD	+MB	+HB	*L.monocytogenes*	+	+HB	+HB	*L.monocytogenes*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	5	b

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									After plates incubation for 24h ± 2h or 48h ± 2h at 37°C ± 1°C								After plates storage 5°C ± 3°C								
			AL1	P1	AL2	P2	IDENTIF.		24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 22h	Agree-ment ISO/Alt		
2002-2006	G17	Deep-frozen chips	+MB	+MB	+MB	+HB	*L.monocytogenes*	+	+MA	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MB	+	**PA**	5	b
2002-2006	**O35**	**Deep-frozen chips**	+MC	+MB	+MD	+MB	*L.monocytogenes/ L.innocua*	+	+HB	+HB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	5	b
2002-2006	P9	Deep-frozen chips	+LB	+LB	+HB	+HB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	5	b
2002-2006	Q33	Deep-frozen chips	+MA	+MA	+HA	+HA	*L.monocytogenes*	+	+MB	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	5	b
2002-2006	2A5	Deep-frozen chips	+LB	+LB	+MB	+HB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	5	b
2002-2006	2B4	Deep-frozen chips	+MA	+MA	+HA	+HA	*L.monocytogenes*	+	+MA	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	5	b
2002-2006	AJ12	Deep-frozen chips	+MA	+MA	+MB	+MB	*L.monocytogenes*	+	+HA	+HA	*L.monocytogenes*	+	**PA**	+	**PA**	+HA	+	**PA**	+HA	+HA	+	**PA**	5	b
2002-2006	I3	Mix broccolis red cabbage	+LB	+LB	+MB	+MB	*L.monocytogenes/ L.seeligeri*	+	+MB	+MB	*L.monocytogenes/ L.seeligeri*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	5	b
2002-2006	**K10**	**Mixed vegetables**	+MA	+MA	+HA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	5	b
2002-2006	AH7	Mix pea spinach	+LB	+LB	+LB	+LB	*L.monocytogenes/ L.innocua*	+	+LB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+LB	+LB	+	**PA**	5	b
2002-2006	AJ3	Frozen vegetables for couscous	-LE	-LE	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	5	b
2002-2006	**K9**	**Frozen vegetables for boiled beef**	+MA	+MA	+MA	+MA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	5	b
2002-2006	2L10	Mousse in 3 vegetables	-LE	-LE	-ME	-ME	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	5	c
2002-2006	**O36**	**Pancakes broccolis**	Ø	Ø	Ø	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	-LE	-LE	-	**NA**	5	c
2002-2006	**S20**	**Tomato salad**	+LA	Ø	+LA	+LB	L.monocytogenes	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	5	c
2002-2006	**S21**	**Salad of carrots**	+LA	Ø	+LA	+LB	L.monocytogenes	+	+MA	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	5	c
2002-2006	**K5**	**Pancakes broccolis**	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	5	c
2002-2006	**K6**	**Pancakes cabbage flower carrots**	+MA	+MA	+MA	+HA	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+HA	+HA	+	**PA**	5	c
2002-2006	**K7**	**Pancakes leeks carrots**	+LB(1)	+LB(2)	+MB	+HB	*L.monocytogenes*	+	+LA	+MB	*L.monocytogenes*	+	**PA**	+	**PA**	+MB	+	**PA**	+LB	+LB	+	**PA**	5	c
2002-2006	H7	Grated carrot	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	5	c
2002-2006	L8	Ratatouille	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	5	c
2002-2006	**AL4**	**Ratatouille**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	5	c
2002-2006	**AL5**	**Soup of vegetables**	Ø	Ø	-LE	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	5	c
2002-2006	K12	Frozen fried potatoes	+LB	+LA	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+MA	+MA	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+HA	+HA	+	**PA**	5	c
2002-2006	K14	Frozen fried potatoes	+MA	+MB	+MA	+MB	*L.monocytogenes*	+	+MA	+MA	*L.monocytogenes*	+	**PA**	+	**PA**	+MA	+	**PA**	+HA	+HA	+	**PA**	5	c
2019	2254	Potatoes	st	st	st	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**					5	c
2019	2255	Sliced cartots	st	st	-	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**					5	c
2019	2256	RTE Pakonas	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					5	c
2019	2257	RTE Seasoned artichoke	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					5	c
2019	2258	Hummus	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					5	c
2019	2259	Seasoned challots	-	-	-	-		-	-	-		-	**NA**	-	**NA**	-	-	**NA**					5	c
2019	2260	Seasoned grated carrots	st	-	-	-		-	st	st		-	**NA**	-	**NA**	st	-	**NA**					5	c

ENVIRONMENTAL SAMPLES																										
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			Fraser 1/2		Fraser		CONFIRMATION	Result	After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C ± 3°C					
									After plates incubation for 24h ± 2h or 48h ± 2h at 37°C ± 1°C								After plates storage 5°C ± 3°C									
			AL1	P1	AL2	P2	IDENTIF.		24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 22h	Agree-ment ISO/Alt		
2002-2006	M28	Water of rinsing	Ø	Ø	-LE	-LE	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	6	a
2002-2006	M29	Water of rinsing	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	a
2002-2006	**Q30**	**Water of process cheese dairy**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	a
2002-2006	**Q31**	**Water of process cheese dairy**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	a
2002-2006	2D6	Water of process	Ø	Ø	-LE	-LE	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	6	a
2002-2006	AE9	Water Lines salmon tub rinsing	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-ME	-	**NA**	6	a
2002-2006	2G10	Water lines white hatch tub rinsing	-LE	-LE	-LE	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-ME	-	**NA**	6	a
2002-2006	2J9	Water return hydraulic transfer	Ø	Ø	-LE	-LE	/	-	Ø	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	6	a
2002-2006	2J11	Water overflowing glazurage Gyro	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	a
2002-2006	2J12	Water jaccuzy overflowing	Ø	Ø	-LE	-LE	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	6	a
2002-2006	D1	Process water	+MA	+MA	+MB	+HA	L.monocytogenes	+	+HB	+HB	L.monocytogenes	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	6	a
2002-2006	**S6**	**Water of workshop**	+LA(4)	Ø	+LA	+LB	L.monocytogenes	+	+LA(1)	+LA(1)	L.monocytogenes	+	**PA**	+	**PA**	+LA(1)	+	**PA**	+LA	+LA	+	**PA**	6	a
2002-2006	**T1**	**Stagnant water**	+LB	+LB	+HB	+HB	*L.monocytogenes/ L.welshimeri*	+	+HB	+HB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	6	a
2002-2006	2G11	Line salmon siphon	+MB*	+MB*	+LB*	+LB*	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	a
2002-2006	2I19	Vibrating stagnant water	+LB	+LB*	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+HB	+HB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	6	a
2002-2006	2I20	Water to epierreur against the current	+LB	+LB*	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+HB	+HB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	6	a
2019	2261	Wash water (slaugterhouse pork)	st	st	st	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**					6	a
2019	2262	Process water (slaugterhouse pork)	-	-	-	-		-	+m green pale	-	catalase -	-	**PPNA**	-	**NA**	-	-	**NA**	+d	-	-	**PPNA**	6	a
2019	2263	Water (slaugterhouse pork)	st	st	st	st		-	st	st		-	**NA**	-	**NA**	st	-	**NA**					6	a
2019	**3017**	**Process water (liver production)**	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+p	+	**PA**	+M	+M	+	**PA**	6	a
2019	**3018**	**Process water (liver production)**	H+	+	H+	+	*L.monocytogenes*	+	+p	+p	*L.monocytogenes*	+	**PA**	+	**PA**	+p	+	**PA**	+p	+p	+	**PA**	6	a
2002-2006	F5	Stand delicatessen (surface)	-ME	-ME	-ME	-ME	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	6	b
2002-2006	M30	Stand poissonerie (surface)	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	b
2002-2006	O28	Tub of wash (surface)	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	b
2002-2006	**R10**	**Siphon swab**	Ø	Ø	Ø	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	b
2002-2006	**R11**	**Siphon swab**	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	b
2002-2006	S23	Salt tub workshop of cut	-LE	-ME	-LE	-HE	/	-	-HE	-HE	/	-	**NA**	-	**NA**	-HE	-	**NA**	-HE	-HE	-	**NA**	6	b
2002-2006	2C9	Surface hall unpacking cardboards	-LE	-LE	Ø	-ME	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	6	b
2002-2006	2C10	Surface dirty tub	-LE	-ME	-LE	-HE	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	6	b
2002-2006	2D1	Seal cold room	Ø	-LE	-LE	-ME	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	6	b
2002-2006	2D4	Ground workshop cuts	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	b
2002-2006	AE2	Surface lines white hatch booder 184	-LE	-LE	-LE	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	6	b
2002-2006	AE8	Surface lines white head cut facilities	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	6	b
2002-2006	AE11	Surface lines threading conveyor waste	-LE	Ø	-LE	Ø	/	-	+LA(1)	-LE	/	-	**PPNA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	6	b
2002-2006	AE15	Surface lines threading peleuse trio	-LE	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	6	b
2002-2006	AE20	Surface lines threading hand booder 51	-LE	-LE	-ME	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	6	b
2002-2006	2G1	Surface lines white hatch turning table	Ø	Ø	Ø	Ø	/	-	Ø	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	6	b

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									After plates incubation for 24h ± 2h or 48h ± 2h at 37°C ± 1°C							After plates storage 5°C ± 3°C									
			AL1	P1	AL2	P2	IDENTIF.		24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 22h	Agree-ment ISO/Alt		
2002-2006	2G4	Surface lines threading hand board	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	b
2002-2006	2G5	Surface lines threading hand Tub rinsing	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	b
2002-2006	2G6	Surface lines salmon Darneuse Holac	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	6	b
2002-2006	2G7	Surface lines salmon bridge weighing sa	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	b
2002-2006	2G9	Line siphon head cut facilities salmon	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	6	b
2002-2006	2I10	Partition tunnel 4	Ø	Ø	-LE	Ø	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	6	b
2002-2006	2I11	Yellow entered shovel T4	Ø	Ø	-LE	-LE	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	6	b
2002-2006	2I13	Central condensation ice-cold water	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	6	b
2002-2006	2I14	Rusty magnet line 4	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	6	b
2002-2006	2I16	Apron Manufacturing	-LE	Ø	Ø	Ø	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	6	b
2002-2006	F8	stand delicatessen (surface)	+MC	+MD	+MB	+HB	L.monocytogenes	+	+MA	+MA	L.monocytogenes	+	**PA**	+	**PA**	+MA	+	**PA**	+MB	+MB	+	**PA**	6	b
2002-2006	F11	Surface chopping block	Ø	Ø	+MA	+HA	L.monocytogenes	+	+LA	+LA	L.monocytogenes	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	6	b
2002-2006	O25	Stand poissonerie (surface)	+LA(1)	Ø	+MA	+MA	L.monocytogenes	+	+LA	+LA	L.monocytogenes	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	6	b
2002-2006	O26	Works poissonerie cut (surface)	Ø	+LB(4)	+MA	+MA	*L.monocytogenes/ L.innocua*	+	+LA	+LB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+LB	+	**PA**	+LA	+LB	+	**PA**	6	b
2002-2006	O27	Stainless tank (surface)	Ø	+LB51)	+MA	+MA	L.monocytogenes	+	+LA	+LA	L.monocytogenes	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LB	+	**PA**	6	b
2002-2006	R1	Surface ground workshop fish	-ME	-ME	+MB	+MD	L.monocytogenes	+	+HB	+HB	L.monocytogenes	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	6	b
2002-2006	R3	Surface partitions cold room	+MA	+MA	+MB	+HB	*L.monocytogenes/ L.innocua*	+	+MA	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+LB	+LB	+	**PA**	6	b
2002-2006	R4	Swab joints cold room	+MA	+MA	+MA	+HA	L.monocytogenes	+	+MA	+MA	L.monocytogenes	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	6	b
2002-2006	S10	Swab stand cake store	+LB	+LB	+MB	+LB	*L.monocytogenes/ L.innocua*	+	+MA	+MA	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	6	b
2002-2006	**S13**	**Wagon (surface)**	+LA	+LA	+LB	+LB	*L.monocytogenes/ L.innocua*	+	+MA	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB*	+MB*	+	**PA**	6	b
2002-2006	**S15**	**Surface cold room storage**	+LA	+LB	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	b
2002-2006	**T7**	**Surface ground room of hanging up**	+LB	+LB	+LB	+LB	*L.monocytogenes/ L.welshimeri*	+	+MB	+MB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	b
2002-2006	**T8**	**Surface plumeuse**	+LB	+LB	+LB	+LB	*L.monocytogenes/ L.welshimeri*	+	+HB	+HB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	6	b
2002-2006	2D3	Surface stainless table	+LB	+LB	+MA	+HB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	b
2002-2006	2D7	Surface nasty hanging up	+LB	+LB	+MB	+LB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	b
2002-2006	2E+11	Plumeuse (surface)	+LA	+LA(4)	+LA	+LB	L.monocytogenes	+	+MB	+MB	L.monocytogenes	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	b
2002-2006	2E+12	Surface room of hanging up	+LB	+LB	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+HB	+HB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	6	b
2002-2006	AE10	Surface lines threading	+LA	+LB	+MA	+MA	L.monocytogenes	+	+LA	+LA	L.monocytogenes	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	6	b
2002-2006	AE12	Surface lines salmon filleting a fish facilities	+LA	+LA	+MA	+MA	L.monocytogenes	+	+MA	+MB	L.monocytogenes	+	**PA**	+	**PA**	+MB	+	**PA**	+MA	+MA	+	**PA**	6	b
2002-2006	AE13	Surface lines salmon upstream conveyor filleting a fish facilities	+LA	+LA	+LA	+LA	L.monocytogenes	+	+MA	+MA	L.monocytogenes	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	6	b
2002-2006	AE14	Surface lines salmon conveyer net	+LA	+LA	+LA	+LA	L.monocytogenes	+	+HB	+HB	L.monocytogenes	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	6	b

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									After plates incubation for 24h ± 2h or 48h ± 2h at 37°C ± 1°C							After plates storage 5°C ± 3°C									
			AL1	P1	AL2	P2	IDENTIF.		24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 22h	Agree-ment ISO/Alt		
2002-2006	AE16	Surface lines salmon carpet filleting a fish facilities	+LA	+LA	+LB	+LB	L.monocytogenes	+	+MA	+MA	L.monocytogenes	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	6	b
2002-2006	AE17	Surface lines salmon conveyer net	+LB	+LB	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	b
2002-2006	AE18	Surface lines salmon conveyor downstream filleting a fish facilities	+LA	+LA	+MB	+MA	L.monocytogenes	+	+HA	+HA	L.monocytogenes	+	**PA**	+	**PA**	+HA	+	**PA**	+HA	+HA	+	**PA**	6	b
2002-2006	AE21	Surface lines salmon	+MA	+MA	+MA	+MA	L.monocytogenes	+	+HA	+HA	L.monocytogenes	+	**PA**	+	**PA**	+HA	+	**PA**	+HA	+HA	+	**PA**	6	b
2002-2006	2G2	Surface line	+MA	+MB*	+MB*	+MB*	L.monocytogenes	+	+MA	+MA	L.monocytogenes	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	6	b
2002-2006	2G3	Surface lines salmon	+LA	+LA	+MB*	+MB*	L.monocytogenes	+	+MA	+MA	L.monocytogenes	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	6	b
2002-2006	2G8	Surface lines salmon blue conveyor	+MA	+MB*	+MA	+HB*	L.monocytogenes	+	+MA	+MA	L.monocytogenes	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	6	b
2002-2006	2G13	Surface lines salmon head cut facilities	+LA(4)	Ø	+MA	+HA	L.monocytogenes	+	+LA	+LA	L.monocytogenes	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	6	b
2002-2006	2G14	Line salmon conveyor "parage"	+LA	+LB*	+MB*	+MB*	L.monocytogenes	+	+MA	+MA	L.monocytogenes	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	6	b
2002-2006	2G15	Surface lines salmon	+MA	+HB*	+MB*	+MB*	*L.monocytogenes/ L.innocua*	+	+HB	+HB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	6	b
2002-2006	2I1	Roller under conveyor "parage"	+LB	+LB*	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	b
2002-2006	2I3	Hide tunnel	+MA	+MA	+MA	+MA	L.monocytogenes	+	+HA	+HB	L.monocytogenes	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	6	b
2002-2006	2I4	Wet surface tunnel	+MA	+MA	+MA	+MA	L.monocytogenes	+	+HA	+HA	L.monocytogenes	+	**PA**	+	**PA**	+HA	+	**PA**	+HA	+HA	+	**PA**	6	b
2002-2006	2I5	Gutter zones stretch-wrapping machine	+LA	+MA	+MA	+MA	L.monocytogenes	+	+MA	+MA	L.monocytogenes	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	6	b
2002-2006	2I7	Hide parage zone mixture	+MA	+MA	+MB	+MB	L.monocytogenes	+	+HA	+HA	L.monocytogenes	+	**PA**	+	**PA**	+HA	+	**PA**	+HA	+HA	+	**PA**	6	b
2002-2006	2I9	Shovel zones mixture	+MA	+MA	+MA	+MA	L.monocytogenes	+	+HA	+HB	L.monocytogenes	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	6	b
2002-2006	**T2**	**Fill up with duck**	+LB	+LB	+HB	+HB	*L.monocytogenes/ L.welshimeri*	+	+MB	+MB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	c
2002-2006	C20	Sawdust of pork's bone	-LE	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	6	c
2002-2006	J17	Residues vegetables	Ø	Ø	Ø	Ø	/	-	+LA(1)?	-LE	/	-	**PPNA**	-	**NA**	-LE	-	**NA**	Ø	-LE	-	**NA**	6	c
2002-2006	P15	Residues stand delicatessen	Ø	Ø	-LE	-LE	/	-	+LA?	-LE	/	-	**PPNA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	6	c
2002-2006	2B17	Residues corn	-ME	-HE	-ME	-ME	/	-	-ME	-ME	/	-	**NA**	-	**NA**	-ME	-	**NA**	-ME	-ME	-	**NA**	6	c
2002-2006	2D2	Residues peppers	Ø	Ø	Ø	-LE	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	c
2002-2006	2E+13	Residues tub to warm up facilities	-LE	-LE	-LE	-LE	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	6	c
2002-2006	AE22	Line white hatch standard with waste	-LE	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	c
2002-2006	2F6	Waste of parage of pork's throat	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	c
2002-2006	2G16	Residues salmon raw material	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	Ø	Ø	-	**NA**	6	c
2002-2006	2G17	Residues salmon raw material	Ø	Ø	Ø	Ø	/	-	Ø	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-ME	-	**NA**	6	c
2002-2006	2G18	Residues salmon raw material	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	c
2002-2006	2G19	Residues salmon raw material	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	**NA**	-	**NA**	Ø	-	**NA**	Ø	Ø	-	**NA**	6	c
2002-2006	2I15	Residues conveyor Mec Parma	Ø	Ø	Ø	Ø	/	-	-LE	-LE	/	-	**NA**	-	**NA**	-LE	-	**NA**	-LE	-LE	-	**NA**	6	c
2002-2006	2I12	Pipe watering	+LA	+MA	+MB	+MB	L.monocytogenes	+	+HA	+HB	L.monocytogenes	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	6	c
2002-2006	F14	Residues fishes	+LA	+LA	+MA	+MA	L.monocytogenes	+	+LA	+LA	L.monocytogenes	+	**PA**	+	**PA**	+LA	+	**PA**	+MA	+MA	+	**PA**	6	c
2002-2006	P13	Residues workshop delicatessen	+LA(5)	+LA	+MA	+HA	L.monocytogenes	+	+LA	+LA	L.monocytogenes	+	**PA**	+	**PA**	+LA	+	**PA**	+LA	+LA	+	**PA**	6	c
2002-2006	R5	Residues cheese	+MB	+MB	+MB	+HB	L.monocytogenes	+	+MB	+MB	L.monocytogenes	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	c
2002-2006	S24	Residues workshop banks of cut	+MB	-ME	+MB	+MB	L.monocytogenes	+	+HC	+HC	L.monocytogenes	+	**PA**	+	**PA**	+HC	+	**PA**	+MB	+MB	+	**PA**	6	c
2002-2006	**T3**	**Waste room of hanging up facilities**	+LB	+LB	+HB	+HB	*L.monocytogenes/ L.welshimeri*	+	+MB	+MB	L.monocytogenes/ L.welshimeri	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	c

ENVIRONMENTAL SAMPLES																										
Year of analysis	CODE	Samples	Reference method: NF EN ISO 11290-1						Alternative method: RAPID'*L.mono*															Category	Type
			Fraser 1/2		Fraser		CONFIRMATION	Result	After enrichment step 24h ± 2h at 30°C ± 1°C											After Half Fraser storage 72h at 5°C ± 3°C					
									After plates incubation for 24h ± 2h or 48h ± 2h at 37°C ± 1°C								After plates storage 5°C ± 3°C									
			AL1	P1	AL2	P2	IDENTIF.		24h 22h for the renewal	48h	Identification	Final result 24h	Agreement ISO/Alt 24h	Final result 48h	Agreement ISO/Alt 48h	3°C ± 2°C	Final result	Agreement ISO/Alt	24h	48h	Final result 22h	Agree-ment ISO/Alt		
2002-2006	2E10	Residues fish dirty tub	+LA	+LB (1)	+MB	+HA	L.monocytogenes	+	+LB	+LB	L.monocytogenes	+	**PA**	+	**PA**	+LB	+	**PA**	+LB	+LB	+	**PA**	6	c
2002-2006	AE19	Line salmon standard with waste	+MA	+LA	+MA	+MA	L.monocytogenes	+	+HA	+HA	L.monocytogenes	+	**PA**	+	**PA**	+HA	+	**PA**	+HA	+HA	+	**PA**	6	c
2002-2006	2F1	Residues for manufacturing pâté	+MB	+MA	+HB	+HB	*L.monocytogenes/ L.innocua*	+	+LB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	c
2002-2006	2F2	Residues liver and pork's heart	+MB	+MB	+HB	+HB	*L.monocytogenes/ L.welshimeri/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.welshimeri/L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	c
2002-2006	2F3	Residues for manufacturing pâté	+LB	+LB	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	c
2002-2006	2F4	Residues pork's fat	+MA	+MB	+MB	+HB	*L.monocytogenes/ L.welshimeri*	+	+MB	+MB	L.monocytogenes	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	c
2002-2006	2F5	Residues crépinette	+LA	+LA	+MA	+HA	L.monocytogenes	+	+MA	+MA	L.monocytogenes	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	6	c
2002-2006	2G12	Line salmon conveyor waste	+MB	+MB	+LB	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	c
2002-2006	2G20	Residues salmon raw material	+LA	+LA	+MB	+HB	*L.monocytogenes*	+	+MA	+MA	L.monocytogenes	+	**PA**	+	**PA**	+MA	+	**PA**	+MA	+MA	+	**PA**	6	c
2002-2006	2I6	Residues gutter zones mixture	+MA	+MA	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+HA	+HB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+HB	+	**PA**	+HB	+HB	+	**PA**	6	c
2002-2006	2I8	Residues hopper zones mixture	+LB	+LB	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	c
2002-2006	2I17	Residues tub waste	+LB	+MB	+MB	+MB	*L.monocytogenes/ L.innocua*	+	+MB	+MB	*L.monocytogenes/ L.innocua*	+	**PA**	+	**PA**	+MB	+	**PA**	+MB	+MB	+	**PA**	6	c

Appendix 8 – Relative level of detection study: raw data

Composite: Tabouleh ADRIA (2019)
Strain : *Listeria ivanovii* Ad2465
Mesophilic aerobic flora : 5,0 10^3 CFU/g

Sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1♦						Alternative method RAPID'*L.mono*						
			Fraser 1/2		Fraser 1		Final result	Positive Results/Total	Reading			Final result		Positive Results/Total	
			O&A	Palcam	O&A	Palcam			22h	48h	Confirmation	22h	48h	22h	48h
2794	0	0	-	-	-	-	-	0/5	-	-		-	-	0/5	0/5
2795			-	-	-	-	-		-	-		-	-		
2796			-	-	-	-	-		-	-		-	-		
2797			-	-	-	-	-		-	-		-	-		
2798			-	-	-	-	-		-	-		-	-		
2946	1	0,4	-	-	-	-	-	6/20	-	-		-	-	5/20	6/20
2947			-	-	-	-	-		-	-		-	-		
2948			-	-	-	-	-		-	-		-	-		
2949			-	-	-	-	-		-	-		-	-		
2950			-	-	-	-	-		-	-		-	-		
2951			-	-	-	-	-		-	-		-	-		
2952			-	-	-	-	-		-	-		-	-		
2953			+	+	+	+	+		+	+	+	+	+		
2954			+	+	+	+	+		+	+	+	+	+		
2955			-	-	-	-	-		-	-		-	-		
2956			-	-	-	-	-		-	-		-	-		
2957			-	-	-	-	-		-	-		-	-		
2958			+	-	+	+	+		+	+	+	+	+		
2959			-	-	-	-	-		-	-		-	-		
2960			+	-	+	+	+		+	+	+	+	+		
2961			-	-	-	-	-		-	-		-	-		
2962			-	-	+	+	+		-	+(1)	+	-	+		
2963			-	-	-	-	-		-	-		-	-		
2964			-	-	-	-	-		-	-		-	-		
2965			+	+	+	+	+		+	+	+	+	+		
2966	2	2,6	-	-	-	-	-	4/5	-	-		-	-	4/5	4/5
2967			+	+	+	+	+		+	+	+	+	+		
2968			+	-	+	+	+		+	+	+	+	+		
2969			+	+	+	+	+		+	+	+	+	+		
2970			+	+	+	+	+		+	+	+	+	+		

♦ Analyses performed according to the COFRAC accreditation

Composite: Tabouleh ADRIA (2019)
Strain: *Listeria monocytogenes* Ad1495
Mesophilic aerobic flora: 1,9 103 CFU/g

Sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1♦						Alternative method: RAPID'L.mono						
			Fraser 1/2		Fraser 1		Final result	Positive Results/Tota	Lecture			Final result		Positive Results/Total	
			O&A	Palcam	O&A	Palcam			22h	48h	Confirmation	22 h	48h	22h	48h
2591	0	0	-	-	-	-	-	0/5	-	-		-	-	0/5	0/5
2592			-	-	-	-	-		-	-		-	-		
2593			-	-	-	-	-		-	-		-	-		
2594			-	-	-	+	*- (L.innocua)*		-	-		-	-		
2595			-	-	-	+	*- (L.innocua)*		-	-		-	-		
2730	1	0,6	+	+	/	/	+	8/20	+M	+M	+	+	+	8/20	8/20
2731			-	-	-	-	-		-	-		-	-		
2732			+	+	/	/	+		+M	+M	+	+	+		
2733			-	-	-	-	-		-	-		-	-		
2734			-	-	-	-	-		-	-		-	-		
2735			+	+	/	/	+		+1/2	+1/2	+	+	+		
2736			+	+	/	/	+		+1/2	+1/2	+	+	+		
2737			+	+	/	/	+		+1/2	+1/2	+	+	+		
2738			-	-	-	-	-		-	-		-	-		
2739			-	-	-	-	-		-	-		-	-		
2740			+	+	/	/	+		+md	+m	+	+	+		
2741			-	-	-	-	-		-	-		-	-		
2742			-	-	-	-	-		-	-		-	-		
2743			-	-	-	-	-		-	-		-	-		
2744			-	-	-	-	-		-	-		-	-		
2745			-	+	-	+	*- (L.innocua)*		-	-		-	-		
2746			+	+	/	/	+		+m	+m	+	+	+		
2747			-	-	-	-	-		-	-		-	-		
2748			+	+	/	/	+		+1/2	+1/2	+	+	+		
2749			-	-	-	-	-		-	-		-	-		
2750	2	4,0	+	+	/	/	+	5/5	+M	+M	+	+	+	5/5	5/5
2751			-	+	+	+	+		+d	+m	+	+	+		
2752			+	+	+	+	+		+M	+M	+	+	+		
2753			+	+	/	/	+		+M	+M	+	+	+		
2754			+	+	/	/	+		+M	+M	+	+	+		

♦ Analyses performed according to the COFRAC accreditation

IPL – Legend

+:	positive result
-:	negative result
/:	test not realized
∅:	absence of colonies
∅, L, M, H :	level of bacterial load from absence to high
A:	pure culture of suspected colonies
B:	mixing with a majority of suspected colonies
C:	mixing with a minority of suspected colonies
D:	mixing with rare suspected colonies
E:	absence of suspected colonies

Rillettes – *Listeria monocytogenes* - TVC: 640 000 CFU/g

Level	Inoculation level (b/25g)	Reference method						Alternative method				
		Fraser ½ (10 µl)		Fraser		Result	Conclusion	Streaking 100 µl RLM blue			Result	Conclusion
		P1	AL1	P2	AL2			21 h	24 h	48 h		
1	0.00	∅	∅	∅	∅	-	0/6	∅	∅	∅	-	0/6
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
2	0.39	∅	-LE	∅	∅	-	1/6	∅	∅	∅	-	1/6
		∅	-LE	∅	-ME	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	-LE	∅	∅	-		∅	∅	∅	-	
		+MA	+MA	+MA	+MA	+		+	+	+	+	
3	0.78	+MA	+MA	+HA	+HA	+	4/6	+	+	+	+	4/6
		∅	∅	∅	-LE	-		∅	∅	-LE	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		+MA	+MA	+MA	+MA	+		+	+	+	+	
		+MB	+MB	+HB	+MB	+		+	+	+	+	
		+MA	+MA	+HA	+MA	+		+	+	+	+	
4	1.56	+MB	+MB	+MA	+MA	+	5/6	+	+	+	+	5/6
		+MA	+MA	+MA	+MA	+		+	+	+	+	
		+MB	+MB	+MB	+MB	+		+	+	+	+	
		+MA	+MA	+MB	+MB	+		+	+	+	+	
		+MA	+MA	+MA	+MA	-		∅	∅	∅	-	
		+MB	+MB	+MB	+MB	+		+	+	+	+	
5	4.90	+LB	+LB	+MB	+MB	+	6/6	+	+	+	+	6/6
		+LB	+LB	+MB	+MB	+		+	+	+	+	
		+LB	+LB	+MB	+MB	+		+	+	+	+	
		+LB	+LB	+MB	+MB	+		+	+	+	+	
		+LB	+LB	+MB	+MB	+		+	+	+	+	
		+LA	+LA	+MB	+MB	+		+	+	+	+	

Rillettes – *Listeria welshimeri* - TVC: 640 000 CFU/g

Level	Inoculation level (b/25g)	Reference method						Alternative method				
		Fraser ½ (10 µl)		Fraser		Result	Conclusion	Streaking 100 µl RLM blue			Result	Conclusion
		P1	AL1	P2	AL2			21 h	24 h	48 h		
1	0.00	∅	∅	∅	∅	-	0/6	∅	∅	∅	-	0/6
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
2	0.51	+MA	+MA	+HA	+HA	-	1/6	∅	∅	∅	-	1/6
		∅	-LE	∅	-LE	-		∅	∅	-LE	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		+MA	+MA	+MA	+MA	-		∅	∅	∅	-	
		+MB	+MB	+HB	+MB	+		+	+	+	+	
		+MA	+MA	+HA	+MA	-		∅	∅	∅	-	
3	1.00	+MB	+MB	+MA	+MA	+	5/6	+	+	+	+	5/6
		+MA	+MA	+MA	+MA	-		∅	∅	∅	-	
		+MB	+MB	+MB	+MB	+		+	+	+	+	
		+MA	+MA	+MB	+MB	+		+	+	+	+	
		+MA	+MA	+MA	+MA	+		+	+	+	+	
		+MB	+MB	+MB	+MB	+		+	+	+	+	
4	1.66	+LB	+LB	+MB	+MB	+	6/6	+	+	+	+	6/6
		+LB	+LB	+MB	+MB	+		+	+	+	+	
		+LB	+LB	+MB	+MB	+		+	+	+	+	
		+LB	+LB	+MB	+MB	+		+	+	+	+	
		+LB	+LB	+MB	+MB	+		∅	∅	∅	+	
		+LA	+LA	+MB	+MB	+		+ (1)	+ (1)	+ (1)	+	

Raw milk – *Listeria monocytogenes* 1/2b - TVC: 23 000 CFU/g

Level	Inoculation level (b/25g)	Reference method						Alternative method				
		Fraser ½ (10 µl)		Fraser		Result	Conclusion	Streaking 100 µl RLM blue			Result	Conclusion
		P1	AL1	P2	AL2			21 h	24 h	48 h		
1	0.00	∅	∅	∅	∅	-	0/6	-LE	-LE	-LE	-	0/6
		∅	∅	∅	∅	-		-LE	-LE	-LE	-	
		∅	∅	∅	∅	-		-LE	-LE	-LE	-	
		∅	∅	∅	∅	-		-LE	-LE	-LE	-	
		∅	∅	∅	∅	-		-LE	-LE	-LE	-	
		∅	∅	∅	∅	-		-LE	-LE	-LE	-	
2	0.27	∅	∅	∅	∅	-	3/6	-LE	-LE	-LE	-	3/6
		+LB	+LB	+MB	+MB	+		+	+	+	+	
		∅	∅	∅	∅	-		-LE	-LE	-LE	-	
		-LE	∅	∅	∅	-		-LE	-LE	-LE	-	
		+LB	+LB	+MA	+MB	+		+	+	+	+	
		+LB	+LB	+MA	+MB	+		+	+	+	+	
3	1.08	+LB	+LB	+MB	+MB	+	4/6	+	+	+	+	4/6
		+LB	+LB	+MA	+MB	+		+	+	+	+	
		+LB	+LB	+MB	+MB	+		+	+	+	+	
		+LB	+LB	+MA	+MB	+		+	+	+	+	
		+LE	∅	∅	∅	-		-LE	-LE	-ME	-	
		+LE	∅	∅	∅	-		-LE	-LE	-ME	-	
4	1.62	+LB	+LB	+MB	+MB	+	6/6	+	+	+	+	6/6
		+LB	+LB	+MB	+MB	+		+	+	+	+	
		+LB	+LB	+MA	+MB	+		+	+	+	+	
		+LA	+LA	+MA	+MA	+		+	+	+	+	
		+LA	+LA	+MA	+MA	+		+	+	+	+	
		+LA	+LA	+MA	+MA	+		+	+	+	+	

Smoked salmon – *Listeria monocytogenes* 1/2a - TVC: 160 CFU/g

Level	Inoculation level (b/25g)	Reference method						Alternative method				
		Fraser ½ (10 µl)		Fraser		Result	Conclusion	Streaking 100 µl RLM blue			Result	Conclusion
		P1	AL1	P2	AL2			21 h	24 h	48 h		
1	0.00	∅	∅	∅	∅	-	0/6	∅	∅	∅	-	0/6
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
2	0.54	+LA	+LA	+MA	+MA	+	2/6	+	+	+	+	2/6
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅		-		∅	∅	∅	-	
		+LA	+LA	+MA	+MA	+		+	+	+	+	
3	1.08	∅	∅	∅	∅	-	4/6	∅	∅	∅	-	4/6
		+LA	+LA	+MA	+MA	+		+	+	+	+	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		+LA	+LA	+MA	+MA	+		+	+	+	+	
		+LA	+LA	+HA	+MA	+		+	+	+	+	
		+LA	+LA	+MA	+MA	+		+	+	+	+	
4	2.18	∅	∅	∅	∅	-	5/6	∅	∅	∅	-	5/6
		+LA	+LA	+MA	+MA	+		+	+	+	+	
		+LA	+LA	+MA	+MA	+		+	+	+	+	
		+LA	+LA	+MA	+MA	+		+	+	+	+	
		+LA	+LA	+MA	+MA	+		+	+	+	+	
		+LA	+LA	+MA	+MA	+		+	+	+	+	
5	3.99	+MA	+MA	+HA	+HA	+	6/6	+	+	+	+	6/6
		+MA	+MA	+HA	+HA	+		+	+	+	+	
		+MA	+MA	+HA	+HA	+		+	+	+	+	
		+MA	+MA	+HA	+HA	+		+	+	+	+	
		+LA	+LA	+HA	+HA	+		+	+	+	+	
		+LA	+LA	+HA	+HA	+		+	+	+	+	

Vegetables: Red cabbage
Strain: *Listeria monocytogenes* Ad545
Mesophilic aerobic flora: 3,6 102 CFU/g

Sample	Level	Inoculation level (CFU/sample)	Reference method : ISO 11290-1/A1♦						Alternative method : RAPID'L.mono						
			Fraser 1/2		Fraser 1		Final result	Positive results/Total	Reading			Final result		Positive results/Total	
			AL	Palcam	AL	Palcam			22h	48h	Confirmation	22h	48h	22h	48h
5101	0	/	-	-	st	-	-	0/5	st	st		-	-	0/5	0/5
5102			-	-	st	-	-		-	-		-	-		
5103			st	-	st	st	-		st	st		-	-		
5104			st	-	st	st	-		st	st		-	-		
5105			-	-	st	st	-		-	-		-	-		
5228	1	1,2	H+	+	H+	+	+	12/20	+M	+M	+	+	+	12/20	12/20
5229			st	st	st	st	-		st	st		-	-		
5230			st	st	st	st	-		st	-		-	-		
5231			H+	+	H+	+	+		+M	+p	+	+	+		
5232			H+	+	H+	+	+		+M	+M	+	+	+		
5233			-	-	st	st	-		st	-		-	-		
5234			H+	+	H+	+	+		+M	+M	+	+	+		
5235			H+	+	H+	+	+		+p	+p	+	+	+		
5236			st	-	st	-	-		-	-		-	-		
5237			H+	+	H+	+	+		+M	+M	+	+	+		
5238			-	-	st	st	-		-	-		-	-		
5239			-	-	st	st	-		-	-		-	-		
5240			H+	+	H+	+	+		+M	+M	+	+	+		
5241			H+	+	H+	+	+		+M	+M	+	+	+		
5242			H+	+	H+	+	+		+M	+M	+	+	+		
5243			H+	+	H+	+	+		+M	+M	+	+	+		
5244			-	-	-	-	-		st	-		-	-		
5245			st	st	st	st	-		st	st		-	-		
5246			H+	+	H+	+	+		+M	+M	+	+	+		
5247			H+	+	H+	+	+		+p	+p	+	+	+		
5151	2	2,5	-	-	st	-	-	4/5	st	-		-	-	4/5	4/5
5152			H+	+	H+	+	+		+M	+M	+	+	+		
5153			H+	+	H+	+	+		+M	+M	+	+	+		
5154			H+	+	H+	+	+		+M	+M	+	+	+		
5155			H+	+	H+	+	+		+M	+M	+	+	+		

♦ Analyses performed according to the COFRAC accreditation

Process water – *Listeria monocytogenes* - TVC: 300CFU/ml

Level	Inoculation level (b/25g)	Reference method						Alternative method				
		Fraser ½ (10 µl)		Fraser		Result	Conclusion	Streaking 100 µl RLM blue			Result	Conclusion
		P1	AL1	P2	AL2			21 h	24 h	48 h		
1	0.00	∅	∅	∅	∅	-	0/6	∅	∅	∅	-	0/6
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
2	0.20	∅	∅	∅	∅	-	2/6	∅	∅	∅	-	2/6
		+LA	+LA	+MA	+MA	+		+	+	+	+	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		+LA	+LA	+MA	+MA	+		+	+	+	+	
		∅	∅	∅	∅	-		∅	∅	∅	-	
3	0.55	+LA	+LA	+MA	+MA	+	5/6	+	+	+	+	5/6
		+LA	+LA	+MA	+MA	+		+	+	+	+	
		+LB	+LB	+MA	+MA	+		+	+	+	+	
		+LA	+LA	+MA	+MA	+		+	+	+	+	
		+LA	+LA	+MA	+MA	-		∅	∅	∅	-	
		+LB	+LB	+MB	+MB	+		+	+	+	+	
4	0.66	+LA	+LA	+MA	+MA	+	6/6	+	+	+	+	6/6
		+LB	+MB	+MB	+MB	+		+	+	+	+	
		+LA	+LA	+LA	+MA	+		+	+	+	+	
		+LA	+LA	+LA	+MA	+		+	+	+	+	
		+LA	+LA	+MA	+MA	+		+	+	+	+	
		+LA	+LA	+MA	+MA	+		+	+	+	+	

Process water – *Listeria innocua* - TVC: 300 CFU/ml

Level	Inoculation level (b/25g)	Reference method						Alternative method				
		Fraser ½ (10 µl)		Fraser		Result	Conclusion	Steraking 100 µl RLM blue			Result	Conclusion
		P1	AL1	P2	AL2			21 h	24 h	48 h		
1	0.00	∅	∅	∅	∅	-	0/6	∅	∅	∅	-	0/6
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
2	0.33	+LA	+LA	+MA	+MA	-	2/6	∅	∅	∅	-	2/6
		+LA	+LA	+MA	+MA	-		∅	∅	∅	-	
		+LB	+LB	+MA	+MA	-		∅	∅	∅	-	
		+LA	+LA	+MA	+MA	-		∅	∅	∅	-	
		+LA	+LA	+MA	+MA	+		+	+	+	+	
		+LB	+LB	+MB	+MB	+		+	+	+	+	
3	0.96	+LA	+LA	+MA	+MA	+	4/6	+	+	+	+	4/6
		+MA	+MA	+MA	+MA	+		+	+	+	+	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		∅	∅	∅	∅	-		∅	∅	∅	-	
		+LA	+MA	+MA	+MA	+		+	+	+	+	
		+LA	+LA	+MA	+MA	+		+	+	+	+	
4	2.73	+LB	+MB	+MB	+MB	+	6/6	+	+	+	+	6/6
		+LB	+MB	+MB	+MB	+		+	+	+	+	
		+MB	+LB	+MB	+MB	+		+	+	+	+	
		+MB	+LB	+MB	+MB	+		+	+	+	+	
		+LB	+MB	+MB	+MB	+		+	+	+	+	
		+MB	+LB	+MB	+MB	+		+	+	+	+	

Appendix 9 – Inclusivity and exclusivity study: raw data (1997, 1998, 1999 and 2002)

Inclusivity

Reference	Strain	Origin	Inoculation rate in 225 mL Half-Fraser broth	Colonies on RAPID'*L.mono* after 22 hours incubation at 37°C		Result
				Color	Aspect	
L 28	*Listeria monocytogenes ½ c*	Environment (surface)	4.2	Blue	Typical	+
L 37	*Listeria monocytogenes ½ b*	Raw milk Maroilles	2.7	Blue	Typical	+
L 58	*Listeria monocytogenes 4b*	Salad	4.0	Blue	Typical	+
L 53	*Listeria monocytogenes ½ c*	Minced beef	11.0	Blue	Typical	+
L 62	*Listeria monocytogenes 4 a*	Reblochon cheese	13.0	Blue	Typical	+
L 18	*Listeria monocytogenes ½ c*	Munster eats	6.0	Blue	Typical	+
L 12	*Listeria monocytogenes ½ a*	Smoked salmon	8.0	Blue	Typical	+
L 125	*Listeria monocytogenes*	Vegetables stoves	5.6	Blue	Typical	+
L 7	*Listeria monocytogenes ½ a*	Munster eats	11.0	Blue	Typical	+
L 47	*Listeria monocytogenes ½ a*	Fried potatoes	11.0	Blue	Typical	+
L 129	*Listeria monocytogenes ½ a*	Fried potatoes	12.0	Blue	Typical	+
L 149	*Listeria monocytogenes*	Environment sample	10.4	Blue	Typical	+
L 152	*Listeria monocytogenes*	Environment sample	4.0	Blue	Typical	+
L 137	*Listeria monocytogenes*	Raw milk cheese Coulommier	6.2	Blue	Typical	+
L 141	*Listeria monocytogenes*	Environment sample	3.0	Blue	Typical	+
L 4	*Listeria monocytogenes ½ a*	ATCC 35152	10.0	Blue	Typical	+
L 11	*Listeria monocytogenes ½ a*	Munster eats	12.0	Blue	Typical	+
L 32	*Listeria monocytogenes 4 b*	Munster eats	9.8	Blue	Typical	+
L 51	*Listeria monocytogenes ½ b*	Affined Germain cheese	11.0	Blue	Typical	+
L 5	*Listeria monocytogenes ½ a*	Let us lard smoked salmon	10.0	Blue	Typical	+
L 6	*Listeria monocytogenes ½ a*	Pizza	11.2	Blue	Typical	+
L 10	*Listeria monocytogenes ½ a*	Rillette	9.5	Blue	Typical	+
L 14	*Listeria monocytogenes ½ c*	Minced beef	9.3	Blue	Typical	+
L 15	*Listeria monocytogenes ½ c*	Beef MP	9.1	Blue	Typical	+
L 16	*Listeria monocytogenes ½ c*	Minced beef	8.4	Blue	Typical	+
L 17	*Listeria monocytogenes ½ c*	Meat of pork belly	8.2	Blue	Typical	+
L 20	*Listeria monocytogenes ½*	Cracks of smoked salmon	11.4	Blue	Typical	+
L 25	*Listeria monocytogenes ½*	Ham	11.5	Blue	Typical	+
L 39	*Listeria monocytogenes*	Salami ham	8.9	Blue	Typical	+
L 40	*Listeria monocytogenes ½ a*	Munster eats	12.3	Blue	Typical	+
L 44	*Listeria monocytogenes ½ a*	Sausage	8.1	Blue	Typical	+
L 33	*Listeria monocytogenes 4 b*	ATCC 19115	6.7	Blue	Typical	+
L 56	*Listeria monocytogenes 3 c*	SLCC 2479	9.0	Blue	Typical	+
L 60	*Listeria monocytogenes 4 d*	ATCC	11.3	Blue	Typical	+
L 61	*Listeria monocytogenes 4 e*	ATCC 19118	10.7	Blue	Typical	+
L 63	*Listeria monocytogenes 4 a*	Munster eats	10.3	Blue	Typical	+
L 67	*Listeria monocytogenes 7*	SLCC 2482	8.3	Blue	Typical	+
L 117	*Listeria monocytogenes ½ c*	Sausage of Montbéliard	10.4	Blue	Typical	+
L 13	*Listeria monocytogenes ½ b*	Pork's ear	18.6	Blue	Typical	+
L 128	*Listeria monocytogenes ½ a*	Soya bean oil cakes	9.8	Blue	Typical	+
L 138	*Listeria monocytogenes 4b*	Meat product	11.0	Blue	Typical	+
L 126	*Listeria monocytogenes*	Farmer Munster	9.5	Blue	Typical	+
L 49	*Listeria monocytogenes ½ b*	Cremate chicken liver	12.0	Blue	Typical	+
L 20	*Listeria monocytogenes ½*	Cracks of smoked salmon	10.0	Blue	Typical	+
L 128	*Listeria monocytogenes ½ a*	Soya bean oil cakes	9.6	Blue	Typical	+
L 129	*Listeria monocytogenes ½ a*	Cooked potatoes with oil	9.5	Blue	Typical	+
L 130	*Listeria monocytogenes*	Ground beef	9.1	Blue	Typical	+
L 122	*Listeria monocytogenes*	Soya toasted	10.0	Blue	Typical	+
L 123	*Listeria monocytogenes*	Mozzarella	8.9	Blue	Typical	+
L 124	*Listeria monocytogenes*	Net of pole	9.6	Blue	Typical	+
L 114	*Listeria innocua*	Water of lake	1.4	White	Typical	+
L 83	*Listeria seeligeri ½ b*	Tongue	8.0	White	Typical	+
L 88	*Listeria innocua*	Sausage	5.2	White	Typical	+
L 153	*Listeria ivanovii*	Environment sample	4.4	Blue with a yellow halo	Typical	+
L 151	*Listeria ivanovii*	Minced beef	5.5	Blue with a yellow halo	Typical	+
L 142	*Listeria seeligeri*	Raw milk cheese	8.3	White	Typical	+
L 133	*Listeria ivanovii*	Roquefort	7.3	Blue with a yellow halo	Typical	+
L 64	*Listeria innocua*	Epoisses	13.0	White	Typical	+
L 140	*Listeria seeligeri*	Frozen chips	9.4	White	Typical	+
L 112	*Listeria innocua*	Frozen chips	6.1	White	Typical	+
L 113	*Listeria innocua*	Smoked halibut	12.0	White	Typical	+
L 66	*Listeria innocua*	Spinach	11.0	White	Typical	+
L 132	*Listeria innocua*	Environment cheese dairy	4.3	White	Typical	+
L 1	*Listeria innocua 6a*	ATCC 33090	7.0	White	Typical	+
L 71	*Listeria innocua*	Munster	10.0	White	Typical	+
L 82	*Listeria seeligeri ½ b*	ATCC 35967	9.0	White	Typical	+
L 110	*Listeria innocua*	Epoisses	7.2	White	Typical	+
L 111	*Listeria innocua*	Raw milk Munster	7.0	White	Typical	+
L 108	*Listeria innocua*	Gorgonzola	9.8	White	Typical	+
L 91	*Listeria welshimeri*	Sausage	11.3	Light yellow	Typical	+
L 100	*Listeria welshimeri*	Soft margarine	8.5	Light yellow	Typical	+
L 90	*Listeria welshimeri 6 b*	Minced beef	8.1	Light yellow	Typical	+
L 81	*Listeria grayi*	ATCC 19120	47.0	White	Typical	+
L 146	*Listeria grayi (murayi)*	CIP 103 213	37.0	White	Typical	+
L 143	*Listeria grayi*	Frozen chips	59.0	White	Typical	+
L 86	*Listeria welshimeri 6 b*	ATCC 35897	8.1	Light yellow	Typical	+
L 87	*Listeria welshimeri 6 b*	Minced beef	10.0	Light yellow	Typical	+
L 101	*Listeria welshimeri*	Ham in the former	9.2	Light yellow	Typical	+
L 147	*Listeria grayi (murayi)*	ATCC 25 401	60.0	White	Typical	+
L 2	*Listeria innocua*	Minced beef	5.8	White	Typical	+

Exclusivity

Study	Strain	Origin	Colonies on RAPID'*L.mono*		Result
			Color	Aspect	
IPP 1997	*Listeria innocua* 6a (8 strains)		White	/	-
IPP 1997	*Listeria innocua* 6b (3 strains)		White	/	-
IPP 1997	*Listeria innocua* 4ab		White	/	-
IPL 1998	*Listeria innocua*	Chicken leg	White	Small colonies	-
IPL 1998	*Listeria innocua*	Minced beef	White	Small colonies	-
IPL 1998	*Listeria innocua*	Cheese	White	Small colonies	-
IPL 1998	*Listeria innocua*	Raw meat	White	Small colonies	-
IPL 1999	*Listeria innocua*		White	Small colonies	-
IPL 1999	*Listeria innocua*		White	Small colonies	-
IPP 1997	*Listeria ivanovii* subsp *ivanovii* 5 (5 strains)		Blue surrounded of yellow	/	-
IPP 1997	*Listeria ivanovii* subsp *londoniensis* 5 (5 strains)		Blue surrounded of yellow	/	-
IPL 1998	*L.ivanovii*	Collection	Blue surrounded of yellow	Small colonies	-
IPP 1997	*Listeria seeligeri* 1/2b (4 strains)		Yellow	/	-
IPP 1997	*Listeria seeligeri* 6b (3 strains)		Yellow	/	-
IPP 1997	*Listeria seeligeri* 4c (2 strains)		Yellow	/	-
IPP 1997	*Listeria seeligeri*		Yellow	/	-
IPP 1997	*Listeria welshimeri* 4c (2 strains)		Pale yellow	/	-
IPP 1997	*Listeria welshimeri* 6a (3 strains)		Pale yellow	/	-
IPP 1997	*Listeria welshimeri* 6b (2 strains)		Pale yellow	/	-
IPP 1997	*Listeria welshimeri* (3 strains)		Pale yellow	/	-
IPL 1998	*Listeria welshimeri*	Raw meat	Pale yellow	Small colonies	-
IPP 1997	*Listeria grayi*		White	/	-
IPL 1998	*Bacillus cereus*	Raw meat	Pink in purple center	Not typical	-
IPL 1998	*Bacillus cereus*	Dairy product	Pale pink	Not typical	-
IPL 1998	*Bacillus cereus*	Deep-frozen vegetables	Pink	Not typical	-
IPL 1998	*Bacillus cereus*	Dairy product	Pink in purple center	Not typical	-
IPL 1998	*Bacillus cereus*	Flour	Pink	Not typical	-
IPL 1998	*Bacillus cereus*	Deep-frozen vegetables	Pink in purple center	Not typical	-
IPL 1999	*Bacillus cereus*		Pink in purple center	Not typical	-
IPL 1999	*Bacillus cereus*		Pink	Not typical	-
IPL 1998	*Bacillus subtilis*	Raw bread dough	White	Not typical	-
IPL 1998	*Bacillus megaterium*	Raw meat	Ø	/	-
IPL 1998	*Bacillus megaterium*	Dairy product	Ø	/	-
IPL 1999	*Bacillus pumilus*		Pink-orange-coloured	Not typical	-
IPL 1998	*Staphylococcus aureus*	Dairy product	Ø	/	-
IPL 1998	*Staphylococcus aureus*	Dairy product	Ø	/	-
IPL 1998	*Staphylococcus aureus*	Dairy product	Ø	/	-
IPL 1998	*Staphylococcus aureus*	Dairy product	Ø	/	-
IPL 1998	*Staphylococcus aureus*	Raw meat	Ø	/	-
IPL 1999	*Staphylococcus aureus*		Pink	/	-
IPL 1998	*Staphylococcus epidermidis*	Raw meat	White	/	-
IPL 1998	*Staphylococcus epidermidis*	Raw meat	Ø	/	-
IPL 1999	*Staphylococcus cohnii*		White	Not typical (very small colonies)	-
IPL 1998	*Enterococcus faecalis*	Raw meat	Translucent white	/	-
IPL 1999	*Enterococcus faecalis*		Ø	/	-
IPL 1999	*Enterococcus faecalis*		Ø	/	-
IPL 1999	*Enterococcus faecalis*		White	Not typical (very small colonies)	-
IPL 1999	*Enterococcus faecalis*		White	Not typical (very small colonies)	-
IPL 1998	*Enterococcus durans*	Raw meat	Ø	/	-
IPL 1999	*Enterococcus sp.*		Ø	/	-
IPL 1998	*Lactobacillus plantarum*	Dairy product	Ø	/	-
IPL 1998	*Lactobacillus lactis lactis*	Dairy product	Ø	/	-
IPL 1998	*Lactobacillus casei*	Dairy product	Ø	/	-
IPL 1998	*Lactobacillus fermentum*	Raw meat	Ø	/	-
IPL 1998	*Leuconostoc mesenteroïdes*	Raw bread	Ø	/	-
IPL 1998	*Rhodococcus*		Ø	/	-
IPL 1998	*Brochothrix*		Ø	/	-
IPL 1998	*Clostridium perfringens*	Collection	Ø	/	-
IPL 1998	*E.coli* O157	CIS 4288	Orange	/	-
IPL 1998	*Salmonella* Typhimurium	Raw meat	Orange	/	-
IPL 1998	*Saccharomyces cerevisiae*	Dairy product	Ø	/	-
IPL 1998	*Rhodotorula rubra*	Cheese	Ø	/	-
IPL 1998	*Saccharomyces cerevisiae*	Biscuit	Ø	/	-
IPL 1998	*Candida parapsilosis*	Fruit juice	Ø	/	-
IPL 1998	*Candida parapsilosis*	Dairy product	White	/	-

Ø : No growth

Appendix 10 – Extension for confirmation protocols (rhamnose test)

IPL Legend

xx/xx: first test / second test

R (pink)= negative test O (orange)= positive test V = purple

Inclusivity

Strains		Origin	Agar	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C then 24h at RT°	24h at 37°C then 48h at RT°	Test IQ Check L.mono
L4	*Listeria monocytogenes* 1/2a	ATCC 35152	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L5	*Listeria monocytogenes* 1/2a	Let us lard smoked salmon	RLM	- / P	-/+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L6	*Listeria monocytogenes* 1/2a	Pizza	RLM	P	+	+	+	+	+	+	+	+
			TSA	- / P	-/+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L7	*Listeria monocytogenes* 1/2a	Munster eats	RLM	-/O	P/+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L9	*Listeria monocytogenes* 1/2a	Munster eats	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L10	*Listeria monocytogenes* 1/2a	Rillettes	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L11	*Listeria monocytogenes* 1/2a	Munster eats	RLM	O	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L12	*Listeria monocytogenes* 1/2a	Smoked salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L13	*Listeria monocytogenes* 1/2b	Pork's ear	RLM	-/O	P/+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L14	*Listeria monocytogenes* 1/2c	Minced beef	RLM	-	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	-/+	+	+	+	-/+	-/+	
L15	*Listeria monocytogenes* 1/2c	Beef MP	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L16	*Listeria monocytogenes* 1/2c	Minced beef	RLM	-/O	-/+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L17	*Listeria monocytogenes* 1/2c	Meat of pork belly	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L18	*Listeria monocytogenes* 1/2c	Munster eats	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	-/+	+	+	+	-/+	-/+	
L20	*Listeria monocytogenes* 1/2	Cracks of smoked salmon	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L21	*Listeria monocytogenes* 1/2	Poitrine salée	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	-	O	+	+	+	+	+	+	
L22	*Listeria monocytogenes* 1/2	Lardons	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L23	*Listeria monocytogenes* 1/2	Salty meat of pork belly	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L24	*Listeria monocytogenes* 1/2	Crystallized sirloin	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L25	*Listeria monocytogenes* 1/2	Ham	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	P	+	-/+	+	+	+	-/+	-/+	
L26	*Listeria monocytogenes* 1/2	Sausage	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L27	*Listeria monocytogenes* 1/2	Sausage	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L28	*Listeria monocytogenes* 1/2c	Environment (surface)	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L29	*Listeria monocytogenes* 1/2	Potatoes	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L30	*Listeria monocytogenes* 1/2	Yeast	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L31	*Listeria monocytogenes* 1/2	Flat-leaved parsley	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L32	*Listeria monocytogenes* 4b	Munster eats	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L33	*Listeria monocytogenes* 4b	ATCC 19115	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L34	*Listeria monocytogenes*	Yeast	RLM	O	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L35	*Listeria monocytogenes*	Brie de Meaux	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	

Strains		Origin	Agar	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C then 24h at RT°	24h at 37°C then 48h at RT°	Test IQ Check L.mono
L36	Listeria monocytogenes	Salt pork	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L37	Listeria monocytogenes 1/2b	Raw milk Maroilles	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L38	Listeria monocytogenes	Raw milk cheese Coulommier	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L39	Listeria monocytogenes	Salami ham	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L40	Listeria monocytogenes 1/2a	Munster eats	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L42	Listeria monocytogenes 1/2a	Chicken breast	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L43	Listeria monocytogenes 1/2a	Minced beef	RLM	P	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L44	Listeria monocytogenes 1/2a	Sausage	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L45	Listeria monocytogenes 1/2a	Rabbit terrine hazelnut	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L47	Listeria monocytogenes 1/2a	Fried potatoes	RLM	-/P	P/+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L48	Listeria monocytogenes 1/2b	Pork tongue	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	-/+	+	+	+	-/+	-/+	
L49	Listeria monocytogenes 1/2b	Cremate chicken liver	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	-/O	-/+	+	+	+	+	+	+	
L51	Listeria monocytogenes 1/2b	Affined Germain cheese	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L52	Listeria monocytogenes 1/2b	SLCC 2755	RLM	+	+	+	+	+	+	+	+	+
			TSA	-/-	-/-	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L53	Listeria monocytogenes 1/2c	Minced beef	RLM	O	+	+	+	+	+	+	+	+
			TSA	-/+	-/+	+	+	+	+	+	+	
			Blood agar	-/+	-/+	+	+	+	+	+	+	
L54	Listeria monocytogenes 1/2c	"Bœuf bourguignon"	RLM	P/O	O/+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L55	Listeria monocytogenes 3b	SLCC 2540	RLM	P	+	+		+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L56	Listeria monocytogenes 3c	SLCC 2479	RLM	-/P	-/+	+	+	+	+	+	+	+
			TSA	P/O	O/+	+	+	+	+	+	+	
			Blood agar	P	O	+	+	+	+	+	+	
L57	Listeria monocytogenes 4a	ATCC 19114	RLM	P	O	+	+	+	+	+	+	+
			TSA	-/O	P/+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L58	Listeria monocytogenes 4b	Salad	RLM	O	O	+	+	+	+	+	+	+
			TSA	O	O	+	+	+	+	+	+	
			Blood agar	O	O	+	+	+	+	+	+	
L59	Listeria monocytogenes 4b	ATCC 19115	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L60	Listeria monocytogenes 4 d	ATCC 19117	RLM	-/P	P/+	+	+	+	+	+	+	+
			TSA	-/P	P/+	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L61	Listeria monocytogenes 4e	ATCC 19118	RLM	-/VG	P/O	+	+	+	+	+	+	+
			TSA	P	O	+	+	+	+	+	+	
			Blood agar	P	O	+	+	+	+	+	+	
L62	Listeria monocytogenes 4e	Reblochon	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L63	Listeria monocytogenes 4e	Munster eats	RLM	O	+	+	+	+	+	+	+	+
			TSA	P	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L67	Listeria monocytogenes 7	SLCC 2482	RLM	P	O	+	+	+	+	+	+	+
			TSA	P	O	+	+	+	+	+	+	
			Blood agar	P	O	+	+	+	+	+	+	
L69	Listeria monocytogenes	Sausage	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L70	Listeria monocytogenes	Irlande salmon	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L116	Listeria monocytogenes 1/2a	Scallop of fish	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L117	Listeria monocytogenes 1/2c	Sausage of Montbéliard	RLM	P	O	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	

Strains		Origin	Agar	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C then 24h at RT°	24h at 37°C then 48h at RT°	Test IQ Check L.mono
L118	Listeria monocytogenes 1/2a	Smoked salmon	RLM	P	+	+	+	+	+	+	+	+
			TSA	-	O	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L119	Listeria monocytogenes	Spinach	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L120	Listeria monocytogenes	Munster	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L121	Listeria monocytogenes	Cheese of "Neufchatel"	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L122	Listeria monocytogenes	Toasted soya	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L123	Listeria monocytogenes	Mozzarella	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L124	Listeria monocytogenes	Net of pole	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L125	Listeria monocytogenes	Vegetables stoves	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L126	Listeria monocytogenes	Farmer Munster	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L127	Listeria monocytogenes 1/2a	Chick	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L128	Listeria monocytogenes 1/2a	Soya bean oil cakes	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L129	Listeria monocytogenes 1/2a	Fried potatoes	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	-/O	P/+	+	+	+	+	+	+	
L130	Listeria monocytogenes	Ground beef	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L141	Listeria monocytogenes	Environment sample	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L149	Listeria monocytogenes	Environment sample	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L152	Listeria monocytogenes	Environment sample	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L156	Listeria monocytogenes	Chips	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	-	O	+	+	+	+	+	+	
L176	Listeria monocytogenes	Ox rib steak	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L187	Listeria monocytogenes	Bacon	RLM	P	+	+	+	+	+	+	+	+
			TSA	-	O	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L191	Listeria monocytogenes 3a	Workshop fish	RLM	P	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L192	Listeria monocytogenes 3a	Workshop fish	RLM	P	O	+	+	+	+	+	+	+
			TSA	P	O	+	+	+	+	+	+	
			Blood agar	-/+	P/+	+	+	+	+	+	+	
L193	Listeria monocytogenes 3b	Workshop fish	RLM	-	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	P	O	+	+	+	+	+	+	
L194	Listeria monocytogenes 4d	Workshop fish	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L196	Listeria monocytogenes 1/2c	ATCC 19112	RLM	-	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L197	Listeria monocytogenes 3a	ATCC 19113	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L198	Listeria monocytogenes 4d	ATCC 19117	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L199	Listeria monocytogenes	Frozen vegetables	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L200	Listeria monocytogenes	Taramasalata of cod	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L201	Listeria monocytogenes	Minced beef	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L202	Listeria monocytogenes	Taramasalata of salmon	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	

Strains		Origin	Agar	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C then 24h at RT°	24h at 37°C then 48h at RT°	Test IQ Check L.mono
L203	Listeria monocytogenes	Scampi	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L204	Listeria monocytogenes	Smoked meat of pork belly	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L205	Listeria monocytogenes	Chipolatas	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L206	Listeria monocytogenes	Seep-frozen broccolis	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L207	Listeria monocytogenes	Ham	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L208	Listeria monocytogenes	Mozzarella	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L209	Listeria monocytogenes	Minced beef	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L210	Listeria monocytogenes	Collection	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM1	Listeria monocytogenes 1/2a	Libra net white fish environment sample	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM2	Listeria monocytogenes 1/2b	Peleuse	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	-/P	P/+	+	+	+	+	+	+	
CTLM3	Listeria monocytogenes 1/2a	Net of herring	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM4	Listeria monocytogenes 4b	Reception siphon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM5	Listeria monocytogenes 1/2a	Reception siphon	RLM	P	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM6	Listeria monocytogenes 4b	Siphon of waste room	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM7	Listeria monocytogenes 1/2a	Stainless table packaging	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM8	Listeria monocytogenes 4d	Sewer shop	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM9	Listeria monocytogenes 1/2b	Stainless trolley wheel	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM10	Listeria monocytogenes 1/2a	Net of brosme	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM11	Listeria monocytogenes 1/2b	Waste tub	RLM	-/+	-/+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM12	Listeria monocytogenes 3a	Rubber apron	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM13	Listeria monocytogenes 3b	Salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM14	Listeria monocytogenes 4b	Environment	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM15	Listeria monocytogenes 4b	Fresh salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM16	Listeria monocytogenes 4b	Terrine of salmon	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM17	Listeria monocytogenes 3a	Seabass filet	RLM	P	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM18	Listeria monocytogenes 3a	Carpaccio of salmon	RLM	P	O	+	+	+	+	+	+	+
			TSA	-/-	P/O	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM20	Listeria monocytogenes 1/2a	Carpaccio of salmon basil	RLM	P	O	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM21	Listeria monocytogenes 3a	Blinis of salmon tartar	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM22	Listeria monocytogenes 1/2c	Smoked salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM23	Listeria monocytogenes 1/2c	Railing of evacuation of cold room	RLM	P	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	

Strains		Origin	Agar	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C then 24h at RT*	24h at 37°C then 48h at RT*	Test IQ Check L.mono
CTLM24	Listeria monocytogenes 1/2b	Manhole	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM25	Listeria monocytogenes 3a	Salmon	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM26	Listeria monocytogenes 3a	Cutlet of salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM27	Listeria monocytogenes 1/2a	Olive of salmon St Jacques	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM28	Listeria monocytogenes 1/2a	Salmon tartar	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM29	Listeria monocytogenes 1/2a	Salmon filet	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM30	Listeria monocytogenes 4b	Smoked herring	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM31	Listeria monocytogenes 1/2a	Defrosting tube	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM32	Listeria monocytogenes 1/2a	Smoked herring	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM33	Listeria monocytogenes 1/2a	Smoked tuna	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM34	Listeria monocytogenes 1/2a	Railing of evacuation workshop	RLM	O	+			+	+	+	+	
			TSA	+	+	+	+	+	+	+	+	+
			Blood agar	+	+	+	+	+	+	+	+	
CTLM35	Listeria monocytogenes 1/2a	Herring fillet	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM36	Listeria monocytogenes 1/2a	Brine	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM37	Listeria monocytogenes 4b	Frozen raw herring	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM38	Listeria monocytogenes 4b	Waste of rotary filter	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM39	Listeria monocytogenes 4b	Salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM40	Listeria monocytogenes 1/2a	Net of black halibut	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM41	Listeria monocytogenes 1/2a	Frozen net of halibut	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM42	Listeria monocytogenes 1/2a	Smoked salmon	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM43	Listeria monocytogenes 1/2a	Smoked herring	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM44	Listeria monocytogenes 1/2c	Raw salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM45	Listeria monocytogenes 1/2c	Skin of salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM46	Listeria monocytogenes 1/2c	Box of wash ing	RLM	O	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM47	Listeria monocytogenes 1/2c	Box of wash	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM48	Listeria monocytogenes 1/2a	Ground laundry	RLM	P	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM49	Listeria monocytogenes 3a	Terrine of nets of herrings	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM50	Listeria monocytogenes 3a	Carpaccio of salmon basil	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM51	Listeria monocytogenes 3a	Terrine of nets of herrings	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM52	Listeria monocytogenes 1/2a	Net of salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM53	Listeria monocytogenes 1/2a	Tartar salmon tomato basil	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	

RT°: Room temperature

Exclusivity

Strains		Origin	Agars	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C + 24h at RT°	24h at 37°C + 48h at RT°	Test IQ Check L.mono
L3	*L.innocua*	Cow's liver	RLM	O	+	+	+	+	+	+	+	-
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L64	*L.innocua*	Epoisses	RLM	O	+	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L78	*L.innocua*	Young cockerel	RLM	-	P	O	+	+	+	+	+	-
			TSA	P	O	O	+	+	+	+	+	
			Blood agar	P	O	O	+	+	+	+	+	
L66	*L.innocua*	Spinach	RLM	O	+	+	+	+	+	+	+	-
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	P	O	+	+	+	+	+	+	
L71	*L.innocua*	Munster	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L72	*L.innocua*	"Boulettes d'Avesnes" cheese	RLM	+	+	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L77	*L.innocua* 6a	Sausage of Toulouse	RLM	O	+	+	+	+	+	+	+	-
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L76	*L.innocua* 6b	Minced beef	RLM	+	+	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L78	*L.innocua*	Young cockerel	RLM	P	O	O	+	+	+	+	+	-
			TSA	O	O	O	+	+	+	+	+	
			Blood agar	O	O	O	+	+	+	+	+	
L80	*L.innocua*	Collection	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L108	*L.innocua*	Gorgonzola	RLM	O	+	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L113	*L.innocua*	Smoked halibut	RLM	O	+	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L175	*L.innocua*	Water environment	RLM	VR -	VR -	VR	VR -	VR -	VR -	VR -	VR -	-
			TSA	VR -	VR -	VR	VR -	VR -	VR -	VR -	VR -	
			Blood agar	VR -	VR -	VR	VR -	VR -	VR -	VR -	VR -	
CTLM19	*L.innocua*	Outlet of salmon	RLM	P	O	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L133	*L.ivanovii*	Roquefort	RLM	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
L150	*L.ivanovii*	Dairy product	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L151	*L.ivanovii*	Minced beef	RLM	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	-
			TSA	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	
			Blood agar	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	
L153	*L.ivanovii*	Environment sample	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L154	*L.ivanovii*	Sausage in herbs	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L157	*L.ivanovii sp. ivanovii*	Collection	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L158	*L.ivanovii*	NSB 79332	RLM	VR -	VR -	VR -	VR -	VR -	VR -	VR -	VR -	-
			TSA	VR -	VR -	VR -	VR -	VR -	VR -	VR -	VR -	
			Blood agar	VR -	VR -	VR -	VR -	VR -	VR -	VR -	VR -	
L159	*L.ivanovii sp. ivanovii*	Collection	RLM	-	-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
L160	*L.ivanovii sp. ivanovii*	NSB 22439	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L161	*L.ivanovii sp. ivanovii*	Meat product	RLM	VP-	VP-	VP-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VP-	VP-	VP-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	VP-	VP-	VP-	VG-	VG-	VG-	VG-	VG-	
L162	*L.ivanovii sp. ivanovii*	ATCC 700402	RLM	-	-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	-	-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	-	-	VG-	VG-	VG-	VG-	VG-	VG-	
L163	*L.ivanovii sp. ivanovii*	Meat product	RLM	-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	-
			TSA	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	
			Blood agar	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	
L164	*L.ivanovii sp. londoniensis*	Ground	RLM	-	-	-	-	-	-	-	-	-
			TSA	VR -	VR -	VR -	-	-	-	-	-	
			Blood agar	VR -	VR -	-	-	-	-	-	-	
L165	*L.ivanovii sp. londoniensis*	Collection	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L166	*L.ivanovii sp. londoniensis*	Collection	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	

Strains		Origin	Agars	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C + 24h at RT°	24h at 37°C + 48h at RT°	Test IQ Check L.mono
L167	*L.ivanovii sp. londoniensis*	Cheese	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L168	*L.ivanovii sp. londoniensis*	Water	RLM	-	VR -	VR -	VR -	VR -	VR -	-	-	-
			TSA	VR -	VR -	-	VR -	VR -	VR -	-	-	
			Blood agar	-	VR -	-	VR -	VR -	VR -	-	-	
L169	*L.ivanovii sp. londoniensis*	Mud	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L170	*L.ivanovii sp. londoniensis*	Collection	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L171	*L.ivanovii*	NSB 22442	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L172	*L.ivanovii*	ATCC 19119	RLM	VP -	VP -	VG-	VG-	VG-	VG-	VG -	VG -	-
			TSA	VP -	VP -	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	-	-	VG-	VG-	VG-	VG-	VG -	VG -	
L173	*L.ivanovii*	Collection	RLM	-	-	VP -	VP -	VP -	VP -	VP -	VP -	-
			TSA	VP -	VP -	VP -	VP -	VP -	VP -	VP -	VP -	
			Blood agar	VP -	VP -	VP -	VP -	VP -	VP -	VP -	VP -	
L178	*L.ivanovii*	Wall of the pond	RLM	-	-	-	VR -	VR -	-	VR -	VR -	-
			TSA	VR -	VR -	VR -	VR -	VR -	-	VR -	VR -	
			Blood agar	VR -	VR -	VR -	VR -	VR -	-	VR -	VR -	
L179	*L.ivanovii*	Environment	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L182	*L.ivanovii*	Wall of the pond	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L82	*L.seeligeri* 1/2b	ATCC 35967	RLM	-	-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
L83	*L.seeligeri* 1/2b	Tongue	RLM	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	-
			TSA	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	
			Blood agar	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	
L84	*L.seeligeri* 1/2b	Minced beef	RLM	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
L115	*L.seeligeri*	Water of lake	RLM	VR-	VR-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VR-	VR-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	VR-	VR-	VG-	VG-	VG-	VG-	VG-	VG-	
L142	*L.seeligeri*	Raw milk cheese	RLM	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
L86	*L.welshimeri*	ATCC 35897	RLM	P	O	O	O	VG-	VG-	VG-	VG-	-
			TSA	P	O	O	O	VG-	VG-	VG-	VG-	
			Blood agar	P	O	O	O	VG-	VG-	VG-	VG-	
L87	*L.welshimeri*	Minced beef	RLM	-	P	O	+	+	+	+	+	-
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L89	*L.welshimeri*	Minced beef	RLM	O	+	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L91	*L.welshimeri*	Sausage	RLM	P	+	+	+	+	+	+	+	-
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	-	-	+	+	+	+	+	+	
L100	*L.welshimeri*	Soft margarine	RLM	O	+	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L101	*L.welshimeri*	Ham in the former	RLM	O	+	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L105	*L.welshimeri*	Roquefort	RLM	-	-	-	-	-	VR-	VR-	VR-	-
			TSA	-	-	-	-	-	VR-	VR-	VR-	
			Blood agar	-	-	-	-	-	VR-	VR-	VR-	
L146	*L.grayi*	CIP 103 213	RLM	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	

Strains		Origin	Agars	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C + 24h at RT°	24h at 37°C + 48h at RT°	Test IQ Check L.mono
Ba14	*Bacillus cereus (souche émétique)*	Egg	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba15	*Bacillus cereus (souche émétique)*	Custard	RLM	no growth								-
			TSA	VR-	VR-	VG-	-	-	-	-	-	
			Blood agar	VR-	VR-	VG-	-	-	-	-	-	
Ba1	*Bacillus cereus*	Whole egg	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba2	*Bacillus cereus*	Beets	RLM	no growth								-
			TSA	VRP-	VRP-	-	-	-	-	-	-	
			Blood agar	VP-	VRP-	-	-	-	-	-	-	
Ba3	*Bacillus cereus*	Collection	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba9	*Bacillus cereus*	Flakes of potatoes	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba19	*Bacillus cereus*	Environment	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba21	*Bacillus cereus*	Tabbouleh	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba6	*Bacillus mycoides*	Collection	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba24	*Bacillus mycoides*	Ground	RLM	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
Ba7	*Bacillus coagulans*	Collection	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba5	*Bacillus sphaericus*	Collection	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba23	*Bacillus sphaericus*	Collection	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba22	*Bacillus pumilus*	Tabbouleh	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba17	*Bacillus pumilus*	Custard	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba20	*Bacillus amyloliquefaciens*	Tabbouleh	RLM									-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba4	*Bacillus stearothermophilus*	Collection	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba8	*Bacillus liquaniformis*	Dairy product	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba16	*Bacillus licheniformis*	Custard	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba18	*Bacillus circulans*	Custard	RLM	no growth								-
			TSA	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	no growth								
Ba13	*Bacillus megaterium*	Yoghurt	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
ST20	*Staphylococcus epidermidis*	Smoked salmon	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
ST3	*Staphylococcus epidermidis*	Yoghurt in the strawberry	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
ST14	*Staphylococcus aureus*	Giblets of poultry	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
ST17	*Staphylococcus aureus*	Frozen yoghurt	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
ST16	*Staphylococcus aureus*	Meat product	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
ST13	*Staphylococcus aureus*	ATCC 25923	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
ST26	*Staphylococcus intermedius*	Collection	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
ST25	*Staphylococcus hyicus*	Meat product	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
39	*Oerskovia xanthineolytica*	Reblochon	RLM	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	-
			TSA	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	
			Blood agar	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	
L139	*Jonesia denitrificans*	ATCC 55134	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	

Strains		Origin	Agars	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C + 24h at RT°	24h at 37°C + 48h at RT°	Test iQ Check L.mono
E1	*Enterococcus faecalis*	Egg	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
E6	*Enterococcus faecalis*	ATCC 19433	RLM	no growth								-
			TSA	-	-	-	-	-	-	VG-	VG-	
			Blood agar	-	-	-	-	-	-	VG-	VG-	
E9	*Enterococcus faecium*	Taramasalata	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
E2	*Enterococcus faecium*	ATCC 3286	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
E8	*Enterococcus durans*	ATCC 3286	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
E10	*Enterococcus durans*	Collection	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
E13	*Streptococcus bovis*	CIP 5623	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
E3	*Streptococcus bovis*	Collection	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
E17	*Streptococcus equinus*	Collection	RLM	no growth								-
			TSA	-	-	VP-	VP-	VG-	VG-	VG-	VG-	
			Blood agar	-	-	VP-	VP-	VG-	VG-	VG-	VG-	
15	*Brochothrix*	Ground beef	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
M5	*Micrococcus luteus*	Collection	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
LAC33	*Lactococcus lactis*	Collection	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
LAC41	*Lactobacillus rhamnosus*	ATCC 9338	RLM	no growth								-
			TSA	O	O	+	+	+	+	+	+	
			Blood agar	VG-	O	+	+	+	+	+	+	
LAC52	*Lactobacillus casei*	ATCC 9595	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
LAC5	*Lactobacillus reuteri*	ATCC 9595	RLM	no growth								-
			TSA	VG-	O	O	O	O	O	O	O	
			Blood agar	VG-	O	O	O	O	O	O	O	
47	*Carnobacterium gallinarum*	Ice surrounding a carcass of chicken	RLM	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
49	*Erysipelothrix rhusiopathiae*	Pig's spleen with endocarditis	RLM	no growth								-
			TSA	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
M1	*Micrococcus spp*	Collection	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
M5	*Micrococcus spp*	Environment	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
32	*Rhodococcus equi*	Meat product	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Le 1	*Rhodotorula rubra*	Collection	RLM	no growth								-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Le 5	*Saccharomyces cerevisiae*	Extract of coffee	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	

Appendix 11 –- Extension for confirmation of *Listeria spp* by spot onto O&A or Palcam plates

Inclusivity / Exclusivity: raw data

INCLUSIVITY										
No	**Strain**		**Reference**	**Origin**	**Molecular serotype**	**RLM 48h**				
						Typical colonies	Spot on Palcam from RLM	Spot on AL from RLM	Spot on Palcam from TSYEA	Spot on AL from TSYEA
1	*Listeria*	*monocytogenes*	153	Raw milk cheese	VI b	Blue	+	H+	+	H+
2	*Listeria*	*monocytogenes*	1011/1410	Frozen brocolis	II a	Blue	+	H+	+	H+
3	*Listeria*	*monocytogenes*	1972/2399	Pie with mushrooms	VI b	Blue	+	H+	+	H+
4	*Listeria*	*monocytogenes*	1973/2400	Quiche lorraine	VI b	Blue	+	H+	+	H+
5	*Listeria*	*monocytogenes*	2407/3139	Tripes with tomato	IV b	Blue	+	H+	+	H+
6	*Listeria*	*monocytogenes*	2760/3145	Pork meat	II a	Blue	+	H+	+	H+
7	*Listeria*	*monocytogenes*	32.183	Croque-monsieur	II b	Pale blue	+	H+	+	H+
8	*Listeria*	*monocytogenes*	38/181	Sausage	II a	Blue	+	H+	+	H+
9	*Listeria*	*monocytogenes*	5721/6179	Sliced bacon	IV b	Blue	+	H+	+	H+
10	*Listeria*	*monocytogenes*	7111/7516	Rillettes	IV b	Blue	+	H+	+	H+
11	*Listeria*	*monocytogenes*	850/109	Smoked fish	II a	Blue	+	H+	+	H+
12	*Listeria*	*monocytogenes*	877/113	Environmental sample	II a	Blue	+	H+	+	H+
13	*Listeria*	*monocytogenes*	913/1 048	Balck pudding	IV b	Blue	+	H+	+	H+
14	*Listeria*	*monocytogenes*	A00C014	Sausages	II a	Blue	+	H+	+	H+
15	*Listeria*	*monocytogenes*	A00C022	Merguez	II a	Blue	+	H+	+	H+
16	*Listeria*	*monocytogenes*	A00C024	Sausages with aromatic herbs	II a	Blue	+	H+	+	H+
17	*Listeria*	*monocytogenes*	A00C036	Guinea fowl	II a	Blue	+	H+	+	H+
18	*Listeria*	*monocytogenes*	A00C039	Sausages	II a	Blue	+	H+	+	H+
19	*Listeria*	*monocytogenes*	A00C040	Pâté	IV b	Blue	+	H+	+	H+
20	*Listeria*	*monocytogenes*	A00C041	Sausage meat	La	Blue	+	H+	+	H+
21	*Listeria*	*monocytogenes*	A00C042	Sausage	IV b	Blue	+	H+	+	H+
22	*Listeria*	*monocytogenes*	A00C043	Smoked bacon	II a	Blue	+	H+	+	H+
23	*Listeria*	*monocytogenes*	A00C044	Duck meat	II b	Blue	+	H+	+	H+
24	*Listeria*	*monocytogenes*	A00C052	Turkey meat	II b	Blue	+	H+	+	H+
25	*Listeria*	*monocytogenes*	A00C053	Gizzards	II a	Blue	+	H+	+	H+
26	*Listeria*	*monocytogenes*	A00C054	Beef heart	IV b	Blue	+	H+	+	H+

INCLUSIVITY										
						RLM 48h				
No	Strain		Reference	Origin	Molecular serotype	Typical colonies	Spot on Palcam from RLM	Spot on AL from RLM	Spot on Palcam from TSYEA	Spot on AL from TSYEA
27	*Listeria*	*monocytogenes*	A00C055	Sausage	II a	Blue	+	H+	+	H+
28	*Listeria*	*monocytogenes*	A00E008	Environmental sample	II a	Blue	+	H+	+	H+
29	*Listeria*	*monocytogenes*	A00E049	Environmental sample	II a	Blue	+	H+	+	H+
30	*Listeria*	*monocytogenes*	A00E082	Environmental sample (smoked salmon)	II a	Blue	+	H+	+	H+
31	*Listeria*	*monocytogenes*	A00L097	Milk	II a	Blue	+	H+	+	H+
32	*Listeria*	*monocytogenes*	A00M009	Smoked salmon	II a	Blue	+	H+	+	H+
33	*Listeria*	*monocytogenes*	A00M032	Smoked salmon	IV b	Blue	+	H+	+	H+
34	*Listeria*	*monocytogenes*	A00M045	Smoked salmon	II a	Blue	+	H+	+	H+
35	*Listeria*	*monocytogenes*	A00M088	Smoekd salmon	II a	Blue	+	H+	+	H+
36	*Listeria*	*monocytogenes*	Ad235	Poultry meat	II b	Blue	+	H+	+	H+
37	*Listeria*	*monocytogenes*	Ad249	Environmental sample (meat)	II b	Blue	+	H+	+	H+
38	*Listeria*	*monocytogenes*	Ad253	Cheese	II b	Pale blue	+	H+	+	H+
39	*Listeria*	*monocytogenes*	Ad260	Cheese	II a	Blue	+	H+	+	H+
40	*Listeria*	*monocytogenes*	Ad265	Tongue	II b	Blue	+	H+	+	H+
41	*Listeria*	*monocytogenes*	Ad266	Chicken meat	II a	Blue	+	H+	+	H+
42	*Listeria*	*monocytogenes*	Ad267	Low moisture sausage	II b	Blue	+	H+	+	H+
43	*Listeria*	*monocytogenes*	Ad268	Low moisture ham	IV b	Blue	+	H+	+	H+
44	*Listeria*	*monocytogenes*	Ad270	Sausage	IV b	Blue	+	H+	+	H+
45	*Listeria*	*monocytogenes*	Ad617	Low moisture sausage		Blue	+	H+	+	H+
46	*Listeria*	*monocytogenes*	Ad272	Low moisture sausage	IV b	Blue	+	H+	+	H+
47	*Listeria*	*monocytogenes*	Ad273	Low moisture ham	II b	Blue	+	H+	+	H+
48	*Listeria*	*monocytogenes*	Ad274	Asian food	II a	White	+	H+	+	H+
49	*Listeria*	*monocytogenes*	Ad285	Green peppers	La	Blue	+	H+	+	H+
50	*Listeria*	*monocytogenes*	Ad494	Deli salad	II a	Blue	+	H+	+	H+
51	*Listeria*	*monocytogenes*	Ad534	Fruits	II b	Blue	+	H+	+	H+
52	*Listeria*	*monocytogenes*	Ad544	Precooked onions	II a	Blue	+	H+	+	H+
53	*Listeria*	*monocytogenes*	Ad546	Black weat flour	II a	Blue	+	H+	+	H+
54	*Listeria*	*monocytogenes*	Ad548	Environmental sample (fish)	II a	Blue	+	H+	+	H+
55	*Listeria*	*monocytogenes*	Ad551	Environmental sample	II a	Blue	+	H+	+	H+

INCLUSIVITY										
No	Strain		Reference	Origin	Molecular serotype	RLM 48h				
						Typical colonies	Spot on Palcam from RLM	Spot on AL from RLM	Spot on Palcam from TSYEA	Spot on AL from TSYEA
56	*Listeria*	*monocytogenes*	Ad611	Milk	/	Blue	+	H+	+	H+
57	*Listeria*	*monocytogenes*	Ad618	Raw milk cheese	IV b	Blue	+	H+	+	H+
58	*Listeria*	*monocytogenes*	Ad619	Cheese	/	Blue	+	H+	+	H+
59	*Listeria*	*monocytogenes*	Ad620	Environmental sample (dairy)	/	Blue	+	H+	+	H+
60	*Listeria*	*monocytogenes*	Ad621	Environmental sample (floor)	/	Blue	+	H+	+	H+
61	*Listeria*	*monocytogenes*	Ad622	Cheese	/	Blue	+	H+	+	H+
62	*Listeria*	*monocytogenes*	Ad623	Breadcrumbs	II b	Blue	+	H+	+	H+
63	*Listeria*	*monocytogenes*	Ad624	environnement laitier	/	Blue	+	H+	+	H+
64	*Listeria*	*monocytogenes*	Ad625	Environmental sample (dairy)	IV b	Blue	+	H+	+	H+
65	*Listeria*	*monocytogenes*	Ad626	Cheese	II a	Blue	+	H+	+	H+
66	*Listeria*	*monocytogenes*	Ad630	Cheese	II a	Blue	+	H+	+	H+
67	*Listeria*	*monocytogenes*	Ad631	Environmental sample (dairy)	/	Blue	+	H+	+	H+
68	*Listeria*	*monocytogenes*	Ad665	Milk	II a	Blue	+	H+	+	H+
69	*Listeria*	*monocytogenes*	V2/124	Pork	/	Blue	+	H+	+	H+
70	*Listeria*	*monocytogenes*	V5/126	Beef	/	Blue	+	H+	+	H+
71	*Listeria*	*monocytogenes*	V8/127	Beef	/	Blue	+	H+	+	H+
72	*Listeria*	*monocytogenes*	AER100	Chicken	/	Blue	+	H+	+	H+
73	*Listeria*	*monocytogenes*	AER101	Milk	/	Blue	+	H+	+	H+
74	*Listeria*	*monocytogenes*	AER102	Brine	/	Blue	+	H+	+	H+
75	*Listeria*	*monocytogenes*	AER103	Poultry	/	Blue	+	H+	+	H+
76	*Listeria*	*grayi*	Ad1229	Chitterling	/	White	- yellow	H-	- yellow	H-
77	*Listeria*	*grayi*	Ad1294	Pork meat	/	White	- yellow	H-	- yellow	H-
78	*Listeria*	*grayi*	Ad1295	Spinach	/	Yellow	- yellow	H-	- yellow	H-
79	*Listeria*	*grayi*	Ad1296	Vegetables stuff	/	Yellow	- yellow	H-	- yellow	H-
80	*Listeria*	*grayi*	Ad1307	Boughour	/	Yellow	st	H-	st	H-
81	*Listeria*	*grayi*	Ad1443	Fat	/	Pale yellow	st	H-	st	H-
82	*Listeria*	*grayi*	Ad1444	Ham	/	Pale yellow	- yellow	H-	- yellow	H-
83	*Listeria*	*grayi*	Ad1490	Fish and vegetables pie	/	White	- yellow	H-	- yellow	H-
84	*Listeria*	*grayi*	Ad1504	Salmon terrine	/	White	- yellow	H-	- yellow	H-

INCLUSIVITY										
No	Strain		Reference	Origin	Molecular serotype	RLM 48h				
						Typical colonies	Spot on Palcam from RLM	Spot on AL from RLM	Spot on Palcam from TSYEA	Spot on AL from TSYEA
85	*Listeria*	*grayi*	Ad2064	Sausage meat	/	Pale yellow	- yellow	H-	- yellow	H-
86	*Listeria*	*grayi*	Ad2148	Rillettes	/	Pale yellow	- yellow	H-	- yellow	H-
87	*Listeria*	*grayi*	Ad2415	Rillettes	/	Pale yellow	- yellow	H-	- yellow	H-
88	*Listeria*	*innocua*	Ad1176	Spinach	/	White	+	H-	+	H-
89	*Listeria*	*innocua*	Ad1177	Mushrooms	/	White	+	H-	+	H-
90	*Listeria*	*innocua*	Ad1188	Roman calamari	/	White	+	H-	+	H-
91	*Listeria*	*innocua*	Ad1230	Scallops and prawns	/	White	+	H-	+	H-
92	*Listeria*	*innocua*	Ad1675	Fish	/	White	+	H-	+	H-
93	*Listeria*	*innocua*	Ad1676	Composite food (spinach and cheese)	/	White	+	H-	+	H-
94	*Listeria*	*innocua*	Ad1677	Environmental sample (fish)	/	White	+	H-	+	H-
95	*Listeria*	*innocua*	Ad1771	Raw ewe milk	/	White	+	H-	+	H-
96	*Listeria*	*innocua*	Ad1786	Raw milk	/	White	+	H-	+	H-
97	*Listeria*	*innocua*	Ad643	Ready to cook veal meat	/	White	+	H-	+	H-
98	*Listeria*	*innocua*	Ad644	Raw baguette	/	White	+	H-	+	H-
99	*Listeria*	*innocua*	Ad653	Environment	/	White	+	H-	+	H-
100	*Listeria*	*innocua*	Ad654	Dairy product	/	White	+	H-	+	H-
101	*Listeria*	*innocua*	Ad655	Brine	/	White	+	H-	+	H-
102	*Listeria*	*innocua*	Ad656	Raw milk cheese	/	White	+	H-	+	H-
103	*Listeria*	*innocua*	Ad657	Cheese	/	White	+	H-	+	H-
104	*Listeria*	*innocua*	Ad660	Breadcrumbs	/	White	+	H-	+	H-
105	*Listeria*	*innocua*	Ad661	Cheese	/	White	+	H-	+	H-
106	*Listeria*	*innocua*	Ad663	Ripening room	/	White	+	H-	+	H-
107	*Listeria*	*innocua*	Ad671	Bacon	/	White	+	H-	+	H-
108	*Listeria*	*ivanovii*	Ad288	Raw ewe milk	/	Blue with yellow halo	+	H+	+	H+
109	*Listeria*	*ivanovii*	Ad1289	Raw milk cheese	/	Blue with yellow halo	+	H+	+	H+
110	*Listeria*	*ivanovii*	Ad1290	Milk powder	/	Blue with yellow halo	+	H+	+	H+
111	*Listeria*	*ivanovii*	Ad1291	Poutry meat	/	Blue with yellow halo	+	H+	+	H+
112	*Listeria*	*ivanovii*	Ad1292	Merguez	/	Blue with yellow halo	+	H+	+	H+
113	*Listeria*	*ivanovii*	Ad1308	Sheep meat	/	Blue with yellow halo	+	H+	+	H+

INCLUSIVITY										
No	Strain		Reference	Origin	Molecular serotype	RLM 48h				
						Typical colonies	Spot on Palcam from RLM	Spot on AL from RLM	Spot on Palcam from TSYEA	Spot on AL from TSYEA
114	*Listeria*	*ivanovii*	Ad1748	Gaot milk	/	Blue with yellow halo	+	H+	+	H+
115	*Listeria*	*ivanovii*	Ad1752	Merguez	/	Blue with yellow halo	+	H+	+	H+
116	*Listeria*	*ivanovii*	Ad1768	Raw ewe milk	/	Blue with yellow halo	+	H+	+	H+
117	*Listeria*	*ivanovii*	Ad466	Veal kidneys	/	Blue with yellow halo	+	H+	+	H+
118	*Listeria*	*ivanovii*	Ad616	Dairy environment	/	Blue with yellow halo	+	H+	+	H+
119	*Listeria*	*ivanovii*	Ad675	Cheese	/	Blue with yellow halo	+	H+	+	H+
120	*Listeria*	*ivanovii*	Ad676	Pork meat	/	Blue with yellow halo	+	H+	+	H+
121	*Listeria*	*ivanovii*	Ad677	Grey shrimp	/	Blue with yellow halo	+	H+	+	H+
122	*Listeria*	*ivanovii*	Ad991	Cheese	/	Blue with yellow halo	+	H+	+	H+
123	*Listeria*	*ivanovii*	BR15	Environment	/	Blue with yellow halo	+	H+	+	H+
124	*Listeria*	*ivanovii*	L41	Raw milk	/	Blue with yellow halo	+	H+	+	H+
125	*Listeria*	*ivanovii sps londoniensis*	CIP103505	/	/	Blue with yellow halo	+	H+	+	H+
126	*Listeria*	*seeligeri*	Ad 1237	Raw cow milk	/	White with yellow halo	+	H-	+	H-
127	*Listeria*	*seeligeri*	Ad 1293	Parlsey	/	White with yellow halo	+	H-	+	H-
128	*Listeria*	*seeligeri*	Ad 1297	Merguez	/	White with yellow halo	+	H-	+	H-
129	*Listeria*	*seeligeri*	Ad 1267	Fish environment	/	White with yellow halo	+	H-	+	H-
130	*Listeria*	*seeligeri*	Ad 1754	Succhini	/	White with yellow halo	+	H-	+	H-
131	*Listeria*	*seeligeri*	Ad 1780	Raw milk	/	White with yellow halo	+	H-	+	H-
132	*Listeria*	*seeligeri*	Ad 649	Cheese	/	Yellow	+	H-	+	H-
133	*Listeria*	*seeligeri*	Ad 651	Environnement	/	Yellow	+	H-	+	H-
134	*Listeria*	*seeligeri*	Ad 652	Environnement	/	Yellow	+	H-	+	H-
135	*Listeria*	*seeligeri*	Ad 674	Cheese	/	Yellow	+	H-	+	H-
136	*Listeria*	*seeligeri*	BR1	Truit	/	Yellow	+	H-	+	H-
137	*Listeria*	*seeligeri*	BR18	Environment	/	Yellow	+	H-	+	H-
138	*Listeria*	*seeligeri*	BR4	Fish		White with yellow halo	+	H-	+	H-
139	*Listeria*	*welshimeri*	Ad1175	Ready to reheat rice		Yellow	+	H-	+	H-
140	*Listeria*	*welshimeri*	Ad1194	Sausages with herbs		White with yellow halo	+	H-	+	H-
141	*Listeria*	*welshimeri*	Ad1217	Merguez		White with yellow halo	+	H-	+	H-
142	*Listeria*	*welshimeri*	Ad1220	Lamb meat		Yellow	+	H-	+	H-

INCLUSIVITY										
No	**Strain**		**Reference**	**Origin**	**Molecular serotype**	**RLM 48h**				
						Typical colonies	Spot on Palcam from RLM	Spot on AL from RLM	Spot on Palcam from TSYEA	Spot on AL from TSYEA
143	*Listeria*	*welshimeri*	Ad1221	Sausages with herbs		White with yellow halo	+	H-	+	H-
144	*Listeria*	*welshimeri*	Ad1231	Saint Jacques and gambas		White	+	H-	+	H-
145	*Listeria*	*welshimeri*	Ad1235	Beef balls		Yellow	+	H-	+	H-
146	*Listeria*	*welshimeri*	Ad1276	Pork environment		Yellow	+	H-	+	H-
147	*Listeria*	*welshimeri*	Ad1667	Raw milk cheese		White with yellow halo	+	H-	+	H-
148	*Listeria*	*welshimeri*	Ad1668	Ground vegetables		White with yellow halo	+	H-	+	H-
149	*Listeria*	*welshimeri*	Ad1669	Fish		White with yellow halo	+	H-	+	H-
150	*Listeria*	*welshimeri*	Ad642	Fish	/	White with yellow halo	+	H-	+	H-

EXCLUSIVITY										
						RLM 48h				
No	Genus	Species	Reference	Group	Origin	Typical colonies	Spot on Palcam from RLM	Spot on AL from RLM	Spot on Palcam from TSYEA	Spot on AL from TSYEA
1	*Bacillus*	*cereus*	1	VI	Liquid egg product	st	/	/	st	-
2	*Bacillus*	*cereus*	8	VI	Ready to reheat pasta	st	/	/	st	-
3	*Bacillus*	*cereus*	Ad 1407	III	Rice and purée	st	/	/	st	-
4	*Bacillus*	*cereus*	14.2	II	Egg based dessert	st	/	/	st	-
5	*Bacillus*	*cereus*	16	III	Ready to reheat pasta	st	/	/	st	-
6	*Bacillus*	*cereus*	17		Rice and milk	st	/	/	st	-
7	*Bacillus*	*cereus*	20	IV	Dressing (chicken, carrots)	st	/	/	st	-
8	*Bacillus*	*cereus*	21	VI	Rice and curry	st	/	/	st	-
9	*Bacillus*	*cereus*	22	III	Wheat flour	Rough blue with white halo (atypical)	st	-	st	-
10	*Bacillus*	*cereus*	26	IV	Raw milk	2 blue colonies	st	-	st	-
11	*Bacillus*	*cereus*	30	IV	Raw shrimps	st	/	/	st	-
12	*Bacillus*	*cereus*	23	III	Flour	Rough blue with white halo (atypical)	st	-	st	-
13	*Bacillus*	*cereus*	31	III	Butter powder	st	/	/	st	-
14	*Bacillus*	*cereus*	Ad1681	IV	Dairy product	st	/	/	st	-
15	*Bacillus*	*cereus*	Ad420	III	Caseinate	Rough blue with white halo (atypical)	st	-	st	-
16	*Bacillus*	*cereus*	Ad465	II	Salmon terrine	st	/	/	st	-
17	*Bacillus*	*cereus*	Ad483	III	Punch	st	/	/	st	-
18	*Bacillus*	*cereus*	Ad495	III	Rice flour	Rough blue with white halo (atypical)	st	-	st	-
19	*Bacillus*	*cereus*	Ad607	III	Environnement	Blue	st	-	st	-
20	*Bacillus*	*cereus*	Ad608	III	Bread dough	Rough blue with white halo (atypical)	st	-	st	H+
21	*Bacillus*	*cereus*	Ad609		Environnement (dairy)	White (atypical)	st	H-	st	H-
22	*Bacillus*	*circulans*	Ad734		Dary product	Yellow	st	H-	st	H-
23	*Bacillus*	*circulans*	Ad760		Vegetables purée	Yellow rough flat (atypical)	st	H-	st	H-
24	*Bacillus*	*coagulans*	Ad732		Dairy product	st	/	/	st	-
25	*Bacillus*	*coagulans*	Ad744	VI	Dairy product	st	/	/	st	-
26	*Bacillus*	*coagulans*	Ad1508		Cheese	st	/	/	st	-
27	*Bacillus*	*licheniformis*	Ad741		Dairy product	Rough white (atypical)	st	H-	st	H-
28	*Bacillus*	*licheniformis*	Ad798		Egg product	Dark grey (atypical)	st	H-	st	H-

EXCLUSIVITY										
						RLM 48h				
No	Genus	Species	Reference	Group	Origin	Typical colonies	Spot on Palcam from RLM	Spot on AL from RLM	Spot on Palcam from TSYEA	Spot on AL from TSYEA
29	*Bacillus*	*mycoïdes*	Ad762	VI	Milk	st	/	/	st	-
30	*Bacillus*	*mycoïdes*	Ad763	VI	Pasteurized vegetable	st	/	/	st	-
31	*Bacillus*	*mycoïdes*	Ad790	VI	Egg product	st	/	/	st	-
32	*Bacillus*	*pseudomycoides*	Ad767		/	st	/	/	st	-
33	*Bacillus*	*pseudomycoïdes*	Ad765		Vegetables	st	/	/	st	-
34	*Bacillus*	*pseudomycoïdes*	Ad2033	I	Mashed broccoli	st	/	/	st	-
35	*Bacillus*	*pumilus*	Ad733		Dairy product	Viscous yellow (atypical)	st	H-	st	H-
36	*Bacillus*	*pumilus*	Ad768		Vegetables	Viscous yellow (atypical)	st	H-	st	H-
37	*Bacillus*	*subtilis*	Ad736		Dairy product	st	/	/	st	-
38	*Bacillus*	*subtilis*	Ad786		Egg product	st	/	/	st	-
39	*Bacillus*	*subtilis*	Ad1625		Cocoa powder	st	/	/	st	-
40	*Bacillus*	*thuringiensis*	Ad773	III	Vegetables	st	/	/	st	-
41	*Bacillus*	*thuringiensis*	Ad2067	IV	/	st	/	/	st	-
42	*Bacillus*	*thuringiensis*	Ad2070	V	/	st	/	/	st	-
43	*Bacillus*	*thuringiensis*	Ad2133	III	/	st	/	/	st	-
44	*Bacillus*	*weihenstephanensis*	Ad726	VI	Egg product	st	/	/	st	-
45	*Bacillus*	*weihenstephanensis*	Ad727	VI	Egg product	st	/	/	st	-
46	*Bacillus*	*weihenstephanensis*	Ad778	VI	Puree kept cold	st	/	/	st	-
47	*Bacillus*	*weihenstephanensis*	Ad780	VI	Cooked dish	st	/	/	st	-
48	*Bacillus*	*weihenstephanensis*	Ad781	VI	Pasteurized vegetable	st	/	/	st	-
49	*Bacillus*	*weihenstephanensis*	Ad782	VI	Dairy product	st	/	/	st	-
50	*Enterococcus*	*faecium*	Ad183		Raw liquid egg product	Microcolonies yellow (atypical)	st	H-	+	H-
51	*Enterococcus*	*casseliflavus*	Ad 1346		Water	st	/	/	st	H-
52	*Enterococcus*	*durans*	Ad149		Ham	st	/	/	+	H-
53	*Enterococcus*	*durans*	Ad 181		Pasteurized liquid egg product	st	/	/	st	H-
54	*Enterococcus*	*faecalis*	Ad 602		Raw milk	st	/	/	+	H-
55	*Enterococcus*	*faecalis*	25		Chicken meat	st	/	/	st	H-
56	*Enterococcus*	*faecalis*	Ad 289		Cooked dish	st	/	/	+	H-

EXCLUSIVITY										
						RLM 48h				
No	Genus	Species	Reference	Group	Origin	Typical colonies	Spot on Palcam from RLM	Spot on AL from RLM	Spot on Palcam from TSYEA	Spot on AL from TSYEA
57	*Enterococcus*	*faecalis*	89L326		Cheese	st	/	/	st	-
58	*Enterococcus*	*faecalis*	89L333		Cheese	st	/	/	st	-
59	*Enterococcus*	*faecalis*	Ad175		Liquid egg product	st	/	/	st	H-
60	*Enterococcus*	*faecalis*	Ad287		Cooked dish	st	/	/	st	H-
61	*Enterococcus*	*faecalis*	Ad547		Pancake dough	st	/	/	+	H-
62	*Enterococcus*	*faecalis*	Ad1332		Liquid egg product	st	/	/	+	H-
63	*Enterococcus*	*faecium*	Ad180		Pasteurized liquid egg product	Yellow	st	H-	+	H-
64	*Enterococcus*	*faecium*	Ad177		Liquid egg product	st	/	/	st	H-
65	*Enterococcus*	*faecium*	CNRZ1392		Cheese	st	/	/	st	H-
66	*Enterococcus*	*faecium*	CNRZ128		Cheese	st	/	/	st	H-
67	*Enterococcus*	*faecium*	Ad694		Food	Yellow microcolonies (atypical)	st	-	+	H-
68	*Enterococcus*	*faecium*	Ad874		Cheese	Yellow at the inoculation point (atypical)	st	H-	+	H-
69	*Enterococcus*	*faecium*	CNRZ149		Dairy product	st	/	/	st	-
70	*Enterococcus*	*faecium*	Ad1361		Water	st	/	/	st	H-
71	*Enterococcus*	*faecium*	Ad1345		Water	Yellow at the inoculation point (atypical)	st	H-	+	H-
72	*Enterococcus*	*faecium*	Ad1883		Turkey skin	Yellow at the inoculation point (atypical)	st	-	st	H-
73	*Enterococcus*	*gallinarum*	Ad1145		Guacamole	st	/	/	st	-
74	*Enterococcus*	*gallinarum*	Ad1364		Water	st	/	/	st	-
75	*Enterococcus*	*gallinarum*	Ad1885		Environmental sample (poultry)	st	/	/	st	-
76	*Enterococcus*	*hirae*	Ad1362		Sea water	Yellow at the inoculation point (atypical)	st	-	st	H-
77	*Enterococcus*	*mundtii*	Ad1365		River water	Yellow at the inoculation point (atypical)	st	H-	st	H-
78	*Lactabacillus*	*casei*	Ad469		Liquid egg product	st	/	/	st	-
79	*Lactabacillus*	*plantarum*	Ad1147		Guacamole	st	/	/	st	-
80	*Lactabacillus*	*sakei*	Ad1150		Low moisture sausage	st	/	/	st	-
81	*Lactabacillus*	*sakei*	Ad419		Ham	st	/	/	st	-
82	*Lactococcus*	*lactis*	Ad 425		Ferment	st	/	/	st	-
83	*Lactococcus*	*lactis cremoris*	91G030		Fermented milk	st	/	/	st	-
84	*Leuconostoc*	*carnosus*	Ad416		Ham	st	/	/	st	-

EXCLUSIVITY										
						RLM 48h				
No	Genus	Species	Reference	Group	Origin	Typical colonies	Spot on Palcam from RLM	Spot on AL from RLM	Spot on Palcam from TSYEA	Spot on AL from TSYEA
85	*Leuconostoc*	*citreum*	Ad604		Raw milk	st	/	/	st	-
86	*Leuconostoc*	*mesenteroïdes*	Ad418		Ham	st	/	/	st	-
87	*Leuconostoc*	*pseudomesenteroïdes*	Ad835		Chocolate cream	st	/	/	st	-
88	*Lysinibacillus*	*sphaericus*	Ad872		Dairy product	Colorless (atypical)	st	-	st	-
89	*Lysinibacillus*	*sphaericus*	Ad724		/	Rough grey (atypical)	st	-	st	-
90	*Staphylococcus*	*aureus*	Ad905		Cheese	st	/	/	st	-
91	*Staphylococcus*	*aureus*	Ad911		Chicken leg	st	/	/	st	-
92	*Staphylococcus*	*epidermidis*	Ad931		Fruits	st	/	/	st	-
93	*Staphylococcus*	*equorum*	Ad1099		Cheese	White	st	-	st	-
94	*Staphylococcus*	*haemolyticus*	Ad989		Dairy product	White	st	-	st	-
95	*Staphylococcus*	*hominis*	Ad849		/	st	/	/	st	-
96	*Staphylococcus*	*hyicus*	CIP81.58		Pork meat	st	/	/	st	-
97	*Staphylococcus*	*intermedius*	CIP81.60		Pigeon	st	/	/	st	-
98	*Staphylococcus*	*pasteurii*	Ad1717		Liquid egg product	White	st	-	st	-
99	*Staphylococcus*	*saprophyticus*	Ad866		Milk	White	st	-	st	-
100	*Streptococcus*	*bovis*	92L613		Cheese	st	/	/	st	-

Appendix 12 – Inter-laboratory study: results obtained by the collaborative laboratories and the expert laboratory

Laboratory A

Code	Reference method ISO 11290-1					Comparison / Expected result	Alternative method RLM						Comparison / Expected result
	Fraser 1/2		Fraser		Result		Blue colonies		White or yellow colonies		Confirmation on AL	Result	
	AL	PALCAM	AL	PALCAM			24H	48H	24H	48H			
1	-	-	-	-	-	=	-	-	-	-	/	-	=
8	-	-	-	-	-	=	-	-	-	-	/	-	=
9	-	-	-	-	-	≠	-	-	-	-	/	-	≠
10	-	-	-	-	-	=	-	-	-	-	/	-	=
17	-	-	-	-	-	=	-	-	-	-	/	-	=
18	-	-	-	-	-	≠	-	-	-	-	/	-	≠
19	-	-	-	-	-	=	-	-	-	-	/	-	=
22	-	-	-	-	-	=	-	-	-	-	/	-	=
2	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
6	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
7	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
11	-	-	-	-	-	≠	-	-	-	-	/	-	≠
13	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
14	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
20	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
23	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
3	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
4	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
5	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
12	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
15	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
16	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
21	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
24	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=

Enumeration of the pasteurized milk (CFU/mL) : 76

Laboratory B

Code	Reference method ISO 11290-1					Comparison / Expected result	Alternative method RLM						Comparison / Expected result
	Fraser 1/2		Fraser		Result		Blue colonies		White or yellow colonies		Confirmation on AL	Result	
	AL	PALCAM	AL	PALCAM			24H	48H	24H	48H			
1	-	-	-	-	-	=	-	-	-	-	/	-	=
8	-	-	-	-	-	=	-	-	-	-	/	-	=
9	-	-	-	-	-	=	-	-	-	-	/	-	=
10	-	-	-	-	-	=	-	-	-	-	/	-	=
17	-	-	-	-	-	≠	-	-	-	-	/	-	≠
18	-	-	-	-	-	=	-	-	-	-	/	-	=
19	-	-	-	-	-	=	-	-	-	-	/	-	=
22	-	-	-	-	-	≠	-	-	-	-	/	-	≠
2	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
6	+	+	+	+	*L.monocytogenes*	=	+	+	-	+ (*L. seeligeri*)	+	*L.monocytogenes*	=
7	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
11	+	+	+	+	*L.monocytogenes*	=	+	+	-	+ (*L. seeligeri*)	+	*L.monocytogenes*	=
13	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
14	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
20	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
23	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
3	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
4	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
5	+	+	+	+	*L.monocytogenes*	=	+	+	-	+ (*L. seeligeri*)	+	*L.monocytogenes*	=
12	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
15	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
16	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
21	+	+	+	+	*L.monocytogenes*	=	+	+	-	+ (*L. seeligeri*)	+	*L.monocytogenes*	=
24	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=

Enumeration of the pasteurized milk (CFU/mL) : 170

Laboratory C

Code	Reference method ISO 11290-1					Comparison / Expected result	Alternative method RLM						Comparison / Expected result
	Fraser 1/2		Fraser		Result		Blue colonies		White or yellow colonies		Confirmation on AL	Result	
	AL	PALCAM	AL	PALCAM			24H	48H	24H	48H			
1	-	-	-	-	-	=	-	-	-	-	/	-	=
8	-	-	-	-	-	=	-	-	-	-	/	-	=
9	-	-	-	-	-	=	-	-	-	-	/	-	=
10	-	-	-	-	-	=	-	-	-	-	/	-	=
17	-	-	-	-	-	=	-	-	-	-	/	-	=
18	-	-	-	-	-	=	-	-	-	-	/	-	=
19	-	-	-	-	-	=	-	-	-	-	/	-	=
22	-	-	-	-	-	=	-	-	-	-	/	-	=
2	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
6	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
7	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
11	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
13	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
14	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
20	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
23	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
3	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
4	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
5	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
12	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
15	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
16	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
21	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
24	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=

Enumeration of the pasteurized milk (CFU/mL) : 120

Laboratory D

Code	Reference method ISO 11290-1					Comparison / Expected result	Alternative method RLM						Comparison / Expected result
	Fraser 1/2		Fraser		Result		Blue colonies		White or yellow colonies		Confirmation on AL	Result	
	AL	PALCAM	AL	PALCAM			24H	48H	24H	48H			
1	-	-	-	-	-	=	-	-	-	-	/	-	=
8	-	-	-	-	-	=	-	-	-	-	/	-	=
9	-	-	-	-	-	=	-	-	-	-	/	-	=
10	-	-	-	-	-	=	-	-	-	-	/	-	=
17	-	-	-	-	-	=	-	-	-	-	/	-	=
18	-	-	-	-	-	=	-	-	-	-	/	-	=
19	-	-	-	-	-	≠	-	-	-	-	/	-	≠
22	-	-	-	-	-	=	-	-	-	-	/	-	=
2	-	-	-	-	-	≠	-	-	-	-	/	-	≠
6	+	+	+	+	*L.monocytogenes*	≠	+	+	-	-	+	*L.monocytogenes*	≠
7	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
11	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
13	-	-	-	-	-	≠	-	-	-	-	/	-	≠
14	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
20	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
23	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
3	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
4	+	+	+	+	*L.monocytogenes*	≠	+	+	-	-	+	*L.monocytogenes*	≠
5	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
12	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
15	+	+	+	+	*L.monocytogenes*	≠	+	+	-	-	+	*L.monocytogenes*	≠
16	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
21	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
24	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=

Enumeration of the pasteurized milk (CFU/mL): 410

Laboratory E

Code	Reference method ISO 11290-1					Comparison / Expected result	Alternative method RLM						Comparison / Expected result
	Fraser 1/2		Fraser		Result		Blue colonies		White or yellow colonies		Confirmation on AL	Result	
	AL	PALCAM	AL	PALCAM			24H	48H	24H	48H			
1	-	-	-	-	-	=	-	-	-	-	/	-	=
8	-	-	-	-	-	=	-	-	-	-	/	-	=
9	-	-	-	-	-	=	-	-	-	-	/	-	=
10	-	-	-	-	-	=	-	-	-	-	/	-	=
17	-	-	-	-	-	=	-	-	-	-	/	-	=
18	-	-	-	-	-	=	-	-	-	-	/	-	=
19	-	-	-	-	-	=	-	-	-	-	/	-	=
22	-	-	-	-	-	=	-	-	-	-	/	-	=
2	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
6	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
7	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
11	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
13	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
14	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
20	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
23	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
3	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
4	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
5	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
12	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
15	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
16	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
21	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
24	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=

Enumeration of the pasteurized milk (CFU/mL): 250

Laboratory F

Code	Reference method ISO 11290-1					Comparison / Expected result	Alternative method RLM						Comparison / Expected result
	Fraser 1/2		Fraser		Result		Blue colonies		White or yellow colonies		Confirmation on AL	Result	
	AL	PALCAM	AL	PALCAM			24H	48H	24H	48H			
1	-	-	-	-	-	=	-	-	-	-	/	-	=
8	-	-	-	-	-	=	-	-	-	-	/	-	=
9	-	-	-	-	-	=	-	-	-	-	/	-	=
10	-	-	-	-	-	=	-	-	-	-	/	-	=
17	-	-	-	-	-	=	-	-	-	-	/	-	=
18	-	-	-	-	-	=	-	-	-	-	/	-	=
19	-	-	-	-	-	=	-	-	small colonies (cocci G+)		/	Non Listeria	=
22	-	-	-	-	-	=	-	-	-	-	/	-	=
2	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
6	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
7	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
11	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
13	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
14	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
20	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
23	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
3	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
4	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
5	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
12	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
15	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
16	+	+	+	+	*L.monocytogenes*	=	+	+	small colonies (cocci G+)		+	*L.monocytogenes*	=
21	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
24	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=

Enumeration of the pasteurized milk (CFU/mL): 150

Laboratory G

Code	Reference method ISO 11290-1					Comparison / Expected result	Alternative method RLM						Comparison / Expected result
	Fraser 1/2		Fraser		Result		Blue colonies		White or yellow colonies		Confirmation on AL	Result	
	AL	PALCAM	AL	PALCAM			24H	48H	24H	48H			
1	-	-	-	-	-	=	-	-	-	-	/	-	=
8	-	-	-	-	-	=	-	-	-	-	/	-	=
9	-	-	-	-	-	=	-	-	-	-	/	-	=
10	-	-	-	-	-	=	-	-	-	-	/	-	=
17	-	-	-	-	-	=	-	-	-	-	/	-	=
18	-	-	-	-	-	=	-	-	-	-	/	-	=
19	-	-	-	-	-	=	-	-	-	-	/	-	=
22	-	-	-	-	-	=	-	-	-	-	/	-	=
2	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
6	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
7	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
11	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
13	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
14	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
20	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
23	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
3	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
4	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
5	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
12	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
15	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
16	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
21	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
24	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=

Dénombrement du lait (en UFC/ml) : 160

Laboratory H

Code	Reference method ISO 11290-1					Comparison / Expected result	Alternative method RLM						Comparison / Expected result
	Fraser 1/2		Fraser		Result		Blue colonies		White or yellow colonies		Confirmation on AL	Result	
	AL	PALCAM	AL	PALCAM			24H	48H	24H	48H			
1	-	-	-	-	-	=	-	-	-	-	/	-	=
8	-	-	-	-	-	=	-	-	-	-	/	-	=
9	-	-	-	-	-	=	-	-	-	-	/	-	=
10	-	-	-	-	-	=	-	-	-	-	/	-	=
17	-	-	-	-	-	=	-	-	-	-	/	-	=
18	-	-	-	-	-	=	-	-	-	-	/	-	=
19	-	-	-	-	-	=	-	-	-	-	/	-	=
22	-	-	-	-	-	=	-	-	-	-	/	-	=
2	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
6	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
7	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
11	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
13	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
14	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
20	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
23	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
3	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
4	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
5	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
12	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
15	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
16	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
21	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
24	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=

Enumeration of the pasteurized milk (CFU/mL): nc

Laboratory I

Code	Reference method ISO 11290-1					Comparison / Expected result	Alternative method RLM						Comparison / Expected result
	Fraser 1/2		Fraser		Result		Blue colonies		White or yellow colonies		Confirmation on AL	Result	
	AL	PALCAM	AL	PALCAM			24H	48H	24H	48H			
1	-	-	-	-	-	=	-	-	-	-	/	-	=
8	-	-	-	-	-	=	-	-	-	-	/	-	=
9	-	-	-	-	-	=	-	-	-	-	/	-	=
10	-	-	-	-	-	=	-	-	-	-	/	-	=
17	-	-	-	-	-	=	-	-	-	-	/	-	=
18	-	-	-	-	-	=	-	-	-	-	/	-	=
19	-	-	-	-	-	=	-	-	-	-	/	-	=
22	-	-	-	-	-	=	-	-	-	-	/	-	=
2	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
6	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
7	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
11	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
13	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
14	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
20	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
23	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
3	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
4	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
5	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
12	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
15	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
16	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
21	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
24	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=

Enumeration of the pasteurized milk (CFU/mL): 160

Laboratory J

Code	Reference method ISO 11290-1					Comparison / Expected result	Alternative method RLM						Comparison / Expected result
	Fraser 1/2		Fraser		Result		Blue colonies		White or yellow colonies		Confirmation on AL	Result	
	AL	PALCAM	AL	PALCAM			24H	48H	24H	48H			
1	-	-	-	-	-	=	-	-	-	-	/	-	=
8	-	-	-	-	-	=	-	-	-	-	/	-	=
9	-	-	-	-	-	=	-	-	-	-	/	-	=
10	-	-	-	-	-	=	-	-	-	-	/	-	=
17	-	-	-	-	-	=	-	-	-	-	/	-	=
18	-	-	-	-	-	=	-	-	-	-	/	-	=
19	-	-	-	-	-	=	-	-	-	-	/	-	=
22	-	-	-	-	-	=	-	-	-	-	/	-	=
2	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
6	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
7	-	-	-	-	-	≠	-	-	-	-	/	-	≠
11	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
13	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
14	-	-	-	-	-	≠	-	-	-	-	/	-	≠
20	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
23	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
3	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
4	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
5	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
12	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
15	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
16	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
21	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
24	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=

Enumeration of the pasteurized milk (CFU/mL): 110

Laboratory K

Code	Reference method ISO 11290-1					Comparison / Expected result	Alternative method RLM						Comparison / Expected result
	Fraser 1/2		Fraser		Result		Blue colonies		White or yellow colonies		Confirmation on AL	Result	
	AL	PALCAM	AL	PALCAM			24H	48H	24H	48H			
1	-	-	-	-	-	=	-	-	-	-	/	-	=
8	-	-	-	-	-	=	-	-	-	-	/	-	=
9	-	-	-	-	-	=	-	-	-	-	/	-	=
10	-	-	-	-	-	=	-	-	-	-	/	-	=
17	-	-	-	-	-	=	-	-	-	-	/	-	=
18	-	-	-	-	-	=	-	-	-	-	/	-	=
19	-	-	-	-	-	=	-	-	-	-	/	-	=
22	-	-	-	-	-	=	-	-	-	-	/	-	=
2	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
6	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
7	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
11	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
13	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
14	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
20	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
23	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
3	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
4	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
5	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
12	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
15	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
16	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
21	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
24	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=

Enumeration of the pasteurized milk (CFU/mL): 110

Laboratory L

Code	Reference method ISO 11290-1					Comparison / Expected result	Alternative method RLM						Comparison / Expected result
	Fraser 1/2		Fraser		Result		Blue colonies		White or yellow colonies		Confirmation on AL	Result	
	AL	PALCAM	AL	PALCAM			24H	48H	24H	48H			
1	-	-	-	-	-	=	-	-	-	-	/	-	=
8	-	-	-	-	-	=	-	-	-	-	/	-	=
9	-	-	-	-	-	=	-	-	-	-	/	-	=
10	-	-	-	-	-	=	-	-	-	-	/	-	=
17	-	-	-	-	-	=	-	-	-	-	/	-	=
18	-	-	-	-	-	=	-	-	-	-	/	-	=
19	-	-	-	-	-	=	-	-	-	-	/	-	=
22	-	-	-	-	-	=	-	-	-	-	/	-	=
2	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
6	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
7	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
11	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
13	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
14	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
20	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
23	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
3	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
4	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
5	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
12	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
15	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
16	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
21	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
24	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=

Enumeration of the pasteurized milk (CFU/mL): 110

Laboratory M

Code	Reference method ISO 11290-1					Comparison / Expected result	Alternative method RLM						Comparison / Expected result
	Fraser 1/2		Fraser		Result		Blue colonies		White or yellow colonies		Confirmation on AL	Result	
	AL	PALCAM	AL	PALCAM			24H	48H	24H	48H			
1	-	-	-	-	-	=	-	-	-	-	/	-	=
8	-	-	-	-	-	=	-	-	-	-	/	-	=
9	-	-	-	-	-	=	-	-	-	-	/	-	=
10	-	-	-	-	-	=	-	-	-	-	/	-	=
17	-	-	-	-	-	=	-	-	-	-	/	-	=
18	-	-	-	-	-	=	-	-	-	-	/	-	=
19	-	-	-	-	-	=	-	-	-	-	/	-	=
22	-	-	-	-	-	=	-	-	-	-	/	-	=
2	-	-	-	-	-	≠	-	-	-	-	/	-	≠
6	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
7	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
11	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
13	-	-	-	-	-	≠	-	-	-	-	/	-	≠
14	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
20	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
23	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
3	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
4	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
5	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
12	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
15	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
16	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
21	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
24	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=

Enumeration of the pasteurized milk (CFU/mL): <1

Laboratory N

Code	Reference method ISO 11290-1					Comparison / Expected result	Alternative method RLM						Comparison / Expected result
	Fraser 1/2		Fraser		Result		Blue colonies		White or yellow colonies		Confirmation on AL	Result	
	AL	PALCAM	AL	PALCAM			24H	48H	24H	48H			
1	-	-	-	-	-	=	-	-	-	-	/	-	=
8	-	-	-	-	-	=	-	-	-	-	/	-	=
9	-	-	-	-	-	=	-	-	-	-	/	-	=
10	-	-	-	-	-	=	-	-	-	-	/	-	=
17	-	-	-	-	-	=	-	-	-	-	/	-	=
18	-	-	-	-	-	=	-	-	-	-	/	-	=
19	-	-	-	-	-	=	-	-	-	-	/	-	=
22	-	-	-	-	-	=	-	-	-	-	/	-	=
2	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
6	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
7	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
11	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
13	-	-	-	-	-	≠	-	-	-	-	/	-	≠
14	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
20	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
23	+	-	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
3	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
4	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
5	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
12	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
15	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
16	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
21	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
24	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=

Enumeration of the pasteurized milk (CFU/mL): 132

Laboratory O

Code	Reference method ISO 11290-1					Comparison / Expected result	Alternative method RLM						Comparison / Expected result
	Fraser 1/2		Fraser		Result		Blue colonies		White or yellow colonies		Confirmation on AL	Result	
	AL	PALCAM	AL	PALCAM			24H	48H	24H	48H			
1	-	-	-	-	-	=	-	-	-	-	/	-	=
8	-	-	-	-	-	=	-	-	-	-	/	-	=
9	-	-	-	-	-	=	-	-	-	-	/	-	=
10	-	-	-	-	-	=	-	-	-	-	/	-	=
17	-	-	-	-	-	=	-	-	-	-	/	-	=
18	-	-	-	-	-	=	-	-	-	-	/	-	=
19	-	-	-	-	-	=	-	-	-	-	/	-	=
22	-	-	-	-	-	=	-	-	-	-	/	-	=
2	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
6	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
7	-	-	-	-	-	≠	-	-	-	-	/	-	≠
11	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
13	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
14	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
20	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
23	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
3	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
4	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
5	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
12	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
15	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
16	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
21	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
24	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=

Enumeration of the pasteurized milk (CFU/mL) 143

Expert Laboratory (IPL)

Code	Reference method ISO 11290-1					Comparison / Expected result	Alternative method RLM						Comparison / Expected result
	Fraser 1/2		Fraser		Result		Blue colonies		White or yellow colonies		Confirmation on AL	Result	
	AL	PALCAM	AL	PALCAM			24H	48H	24H	48H			
1	-	-	-	-	-	=	-	-	-	-	/	-	=
8	-	-	-	-	-	=	-	-	-	-	/	-	=
9	-	-	-	-	-	=	-	-	-	-	/	-	=
10	-	-	-	-	-	=	-	-	-	-	/	-	=
17	-	-	-	-	-	=	-	-	-	-	/	-	=
18	-	-	-	-	-	=	-	-	-	-	/	-	=
19	-	-	-	-	-	=	-	-	-	-	/	-	=
22	-	-	-	-	-	=	-	-	-	-	/	-	=
2	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
6	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
7	-	-	-	-	-	#	-	-	-	-	/	-	#
11	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
13	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
14	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
20	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
23	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
3	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
4	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
5	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
12	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
15	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
16	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
21	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=
24	+	+	+	+	*L.monocytogenes*	=	+	+	-	-	+	*L.monocytogenes*	=