

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

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

TRANSIA® PLATE *Listeria monocytogenes*
(Certificate number: TRA 02/11 - 03/08)
for detection of *Listeria monocytogenes* in a broad
range of food and production environmental samples

Qualitative method

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This report consists of 119 pages, including 8 appendices.
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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 **MilliporeSigma**.

The technical protocol and the result interpretation were carried out according to the EN ISO 16140-2:2016 and the AFNOR technical rules (Revision 6).

Validation protocols	- ISO 16140-1 (2016): Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i> - ISO 16140-2 (2016): Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> - AFNOR technical rules (Revision 6)
Reference method[♦]	- EN ISO 11290-1/A1 (2005): Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of <i>Listeria monocytogenes</i> - Part 1: detection of <i>Listeria monocytogenes</i> in foods - ISO 11290-1 (May 2017): Microbiology of the food chain - Horizontal method for the detection and enumeration of <i>Listeria monocytogenes</i> and of <i>Listeria</i> spp. - Part 1: detection method
Alternative method	TRANSIA® PLATE <i>Listeria monocytogenes</i>
Scope	☒ Broad range of food ☒ Production environmental samples
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

[♦] Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The **TRANSIA® PLATE *Listeria monocytogenes*** was validated on the 27th of March 2008 (certificate number TRA 02/11 – 03/08) for detection of *Listeria monocytogenes*. A summary of the different validations and renewal is provided below:

<i>March 2008</i>	Initial validation for food products and production environmental samples Reference method: NF EN ISO11290-1 (1997) According to ISO 16140 (2003) and amendment A1 (2005)
<i>December 2011</i>	Renewal study according to ISO 16140 (2003)
<i>March 2016</i>	Renewal study according to ISO 16140 (2003)
<i>July 2020</i>	Renewal study according to ISO 16140 (2016)

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

TRANSIA PLATE® *Listeria monocytogenes* is based on a two-step, sandwich-type ELISA (Enzyme Linked Immuno Sorbent Assay) using a microtiter plate with divisible strips coated with antibodies specific for *Listeria monocytogenes* P60 protein and ready-to-use reagents.

The reading of the microtiter plate is done with a spectrophotometer at a wavelength of 450 nm.

A result is considered positive if: $O.D. \geq (NC1 + NC2)/2 + 0.10$

A result is considered negative if: $O.D. < 0.9 \times [(NC1 + NC2)/2 + 0.10]$

A result is considered doubtful if: $O.D. \geq 0.9 \times [(NC1 + NC2)/2 + 0.10]$
AND $OD < \text{Positive Threshold}$

Every doubtful result should be seen as a potential positive and has to be confirmed. The result of the confirmation is to be considered as the final result.

2.1.2 Protocol

Different protocols are available depending on the categories tested. The protocols are described in Table 1:

Table 1 - Enrichment protocols

Protocols	Scope
A. Half Fraser 20 – 26 h at 30°C ± 1°C Subculture (0.25 ml) in Fraser 24 – 26 h at 37°C ± 1°C	☐ Human food <i>Excluded: raw meat products</i> <i>raw dairy products</i>
B. Half Fraser 20 – 26 h at 30°C ± 1°C Subculture (0.25 ml) in Fraser 22 – 26 h at 30°C ± 1°C + 16 – 24 h at 37°C ± 1°C	☐ Human food ☐ Environmental samples <i>Excluded: raw meat products</i> <i>raw dairy products</i>
C. Half Fraser 20 – 26 h at 30°C ± 1°C Subculture (0.25 ml) in Fraser 40 – 48 h at 37°C ± 1°C	☐ Raw meat products ☐ Raw dairy products
D. L-PALCAM 23 – 25 h at 37°C ± 1°C Subculture (0.1 ml) in Fraser 22 – 26 h at 37°C ± 1°C	☐ Raw meat products

Positive or doubtful results with TRANSIA® PLATE *Listeria monocytogenes* have to be confirmed by streaking the non-heated Fraser broth:

- Following the protocol described in standardized methods by CEN, ISO or AFNOR, including a purification step,
- On chromogenic agar according to Ottaviani & Agosti (O&A) or RAPID'L.mono agar: if one suspicious colony, characteristic of *Listeria monocytogenes*, is present, the positive test may be considered as confirmed.

It is possible to store the enrichment broth (Fraser broth) for 72 h at 5°C ± 3°C before performing the ELISA and confirmatory tests.

2.1.3 Restrictions

There is no restriction for use.

2.2 Reference method♦

For the initial validation study, the reference method used was the EN ISO 11290-1/A1 (2005): Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of *Listeria monocytogenes* – Part 1: detection method.

The renewal study was performed according to the 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. The flow diagram is provided in **Appendix 2**.

The modifications which occur in the version published in 2017 are considered as major but have no impact on the previous data.

2.3 Study design

It is a **paired study** for protocols A, B and C and an **unpaired study** for protocol D.

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.

3.1.1.1 Number and nature of samples

For the initial validation study (2008), 354 samples were tested providing 150 positive and 204 negative results using Half Fraser broth for pre-enrichment step (protocols A, B and C).

When also adding the raw meats tested with the protocol D (L-Palcam), the total 341 samples tested provided 152 positive and 189 negative results.

As only four food categories (Meat products, dairy products, fishery products, vegetables) and environmental samples (for protocol B) were tested, it was proposed to add the composite food category and reclassify the samples in order to have the 5 food categories required in the ISO 16140-2 (2016) for a broad range food claim.

For this renewal study, 30 samples (protocols A and B) and 2 samples (protocol C) were removed due to high inoculation level in order to be in agreement with the current AFNOR technical rules. One sample tested with protocols A and B (L32: salami type sausage) was removed as this sample should have been tested with protocol C or D dedicated to raw meat. These samples are listed in **Appendix 3**.

Combining both studies (initial and renewal), 279 samples (Protocol A), 356 samples (protocol B), 107 samples (protocol C) and 73 samples (protocol D) were tested. There were 113 (protocol A), 143 (protocol B), 47 (protocol C) and 37 (protocol D) positive samples and 166 (protocol A), 213 (protocol B), 60 (protocol C) and 36 (protocol D) negative samples.

Depending on the categories or food types tested, one or two protocols can be used by the analyst. This means that four different combinations can be done for data interpretation, they are listed in Table 2.

Table 2 - Interpretation

Interpretation	Category and type																	
	1			2			3			4			5			6		
	Composite foods			Meat products			Dairy products			Fishery products			Vegetables			Environmental samples		
	a	b	c	a	b	c	a	b	c	a	b	c	a	b	c	a	b	c
①	A	A	A	C	C	A	C	C	A	A	A	A	A	A	A			
②	A	A	A	D	D	A	C	C	A	A	A	A	A	A	A			
③	B	B	B	C	C	B	C	C	B	B	B	B	B	B	B	B	B	B
④	B	B	B	D	D	B	C	C	B	B	B	B	B	B	B	B	B	B

A: Protocol A

B: Protocol B

C: Protocol C

D: Protocol D

The distribution per tested category, type and protocol is given in Table 3.

Table 3 – Distribution per tested category and type

Protocol	Category		Type	Positive samples	Negative samples	Total
A Half Fraser: 20-26h at 30°C Fraser: 24-26h at 37°C	1	Composite foods	a RTE	10	11	21
			b RTRH	12	11	23
			c Pastries, egg products	10	11	21
			Total	32	33	65
	2	Meat products	a Raw meat			
			b Raw processed			
			c Cooked meat and delicatessen	8	18	26
			Total	8	18	26
	3	Dairy products	a Raw milk cheeses			
			b Raw milk			
			c Heat treated dairy products	12	12	24
			Total	12	12	24
	4	Fishery products	a Raw fish	13	22	35
			b Smoked and marinated fish	10	20	30
			c RTE, RTRH	8	13	21
			Total	31	55	86
	5	Vegetables	a Fresh and frozen vegetables	11	10	21
			b Pre-cooked, under modified atmosphere	10	19	29
			c RTE, RTRH	9	19	28
			Total	30	48	78
B Half Fraser: 20-26h at 30°C Fraser: 22-26h at 30°C + 16-24h at 37°C	1	Composite foods	a RTE	10	11	21
			b RTRH	12	11	23
			c Pastries, egg products	10	11	21
			Total	32	33	65
	2	Meat products	a Raw meat			
			b Raw processed meat			
			c Cooked meat and delicatessen	8	18	26
			Total	8	18	26
	3	Dairy products	a Raw milk cheeses			
			b Raw milk			
			c Heat treated dairy products	12	12	24
			Total	12	12	24
	4	Fishery products	a Raw fish	13	22	35
			b Smoked and seasoned fish	10	20	30
			c RTE, RTRH	8	13	21
			Total	31	55	86
	5	Vegetables	a Fresh and frozen vegetables	11	10	21
			b Pre-cooked, under modified atmosphere	10	19	29
			c RTE, RTRH	9	19	28
			Total	30	48	78
	6	Environmental samples	a Process water	10	10	20
			b Sponges, swabs	11	24	35
			c Dusts, residues	9	13	22
			Total	30	47	77

Protocol	Category		Type		Positive samples	Negative samples	Total
C Half Fraser: 20-26h at 30°C Fraser: 40-48h at 37°C	2	Meat products	a	Raw meat	11	12	23
			b	Raw processed meat including raw delicatessen	16	19	35
			Total		27	31	58
	3	Dairy products	a	Raw milk cheeses	12	16	28
			b	Raw milk	8	13	21
			Total		20	29	49
D L-PALCAM : 23-25h at 37°C Fraser: 22-26h at 37°C	2	Meat products	a	Raw meat	16	21	37
			b	Raw processed meat including raw delicatessen	21	15	36
			Total		37	36	73
Total samples combining the protocols	2	Meat products	Total A+C		35	49	84
			Total A+D		45	54	99
			Total B+C		35	49	84
			Total B+D		45	54	99
	3	Dairy products	Total A+C		32	41	73
			Total B+C		32	41	73
Interpretation per protocol	Protocol A				113	166	279
	Protocol B				143	213	356
	Protocol C				47	60	107
	Protocol D				37	36	73
Interpretation for all categories	①				160	226	386
	②				170	231	401
	③				190	273	463
	④				200	278	478

3.1.1.2 Artificial contamination of samples

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

Ninety-three (93) samples (protocols A and B), 20 samples (protocol B), 20 samples (protocol C) and 15 samples (protocol D) were artificially contaminated or cross contaminated; 63 (protocols A and B), 16 (protocol B), 9 (protocol C) and 8 (protocol D) gave a positive result.

The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 4.

**Table 4 - Repartition of the positive samples
per inoculation protocol and inoculation level**

Protocol	Category	Naturally contaminated	Artificially contaminated							Total
			Cross contamination	Seeding protocol			Spiking protocol			
				≤ 3 CFU	3 < x ≤ 10 CFU	10<x<30 CFU	≤ 5 CFU	5 < x ≤ 10 CFU	10<x<30 CFU	
A	1-2-3-4-5	50	4	39	7	0	1	3	9	113
	%	44,2	3,5	34,5	6,2	0,0	0,9	2,7	8,0	100,0
B	1-2-3-4-5-6	64	4	52	7	0	1	3	12	143
	%	44,8	2,8	36,4	4,9	0,0	0,7	2,1	8,4	100,0
C	2-Raw meat	27	0	0	0	0	0	0	0	27
	%	100,0	0,0	0,0	0,0	0,0	0,0	0,0	0,0	100,0
	3-Raw dairy	11	1	4	0	0	0	1	3	20
	%	55,0	5,0	20,0	0,0	0,0	0,0	5,0	15,0	100,0
D	2-Raw meat	29	0	8	0	0	0	0	0	37
	%	78,4	0,0	21,6	0,0	0,0	0,0	0,0	0,0	100,0
Total interpretation ①		88	5	43	7	0	1	4	12	160
%		55,0	3,1	26,9	4,4	0,0	0,6	2,5	7,5	100,0
Total interpretation ②		90	5	51	7	0	1	4	12	170
%		52,9	2,9	30,0	4,1	0,0	0,6	2,4	7,1	100,0
Total interpretation ③		102	5	56	7	0	1	4	15	190
%		53,7	2,6	29,5	3,7	0,0	0,5	2,1	7,9	100,0
Total interpretation ④		104	5	64	7	0	1	4	15	200
%		52,0	2,5	32,0	3,5	0,0	0,5	2,0	7,5	100,0

The percentage of naturally contaminated samples varies from 52.0 % to 55.0 % depending on the interpretation applied.

3.1.1.3 Protocols applied during the validation study

Incubation time

The minimum incubation times were applied:

- Protocol A Half Fraser 20 h at 30°C +
Fraser 24 h at 37°C
- Protocol B Half Fraser 20 h at 30°C +
Fraser 22 h at 30°C + 16 h at 37°C
- Protocol C Half Fraser 20 h at 30°C +
Fraser 40 h 37°C
- Protocol D L-PALCAM 23 h at 37°C +
Fraser 22 h at 37°C

ELISA tests

During the validation, the washing steps for the ELISA test were performed by hand. An ELISA plate reader was used for O.D. measurement.

Confirmations

By streaking 10 µl of Fraser broth onto:

- a chromogenic Agar according to Ottaviani & Agosti (ALOA for the initial validation study and CHROM *Listeria* for the renewal study),
- RAPID'*L.mono* agar

During the validation studies, the typical colonies were confirmed using the tests described in the ISO method.

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

The enrichment broths (Fraser) from positive samples were tested again after storage for 72 h at 5°C ± 3°C (ELISA and confirmatory test).

3.1.1.4 Test results

Raw data per category are given in **Appendix 5**. The results are given in Table 5.

Table 5 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative)

Protocol	Category		PA	NA*	PD	ND**	PPND	PPNA	
A Half Fraser: 20-26h at 30°C Fraser: 24-26h at 37°C	1	Composite foods	31	32	0	1	0	1	
	2	Meat products (type c)	8	18	0	0	0	0	
	3	Dairy products (type c)	11	12	0	1	0	0	
	4	Fishery products	29	55	0	2	0	0	
	5	Vegetables	30	48	0	0	0	0	
B Half Fraser: 20-26h at 30°C Fraser: 22-26h at 30°C + 16-24h at 37°C	1	Composite foods	32	32	0	0	0	1	
	2	Meat products (type c)	8	17	0	0	0	1	
	3	Dairy products (type c)	12	12	0	0	0	0	
	4	Fishery products	30	55	0	1	0	0	
	5	Vegetables	30	48	0	0	0	0	
	6	Environmental samples	26	47	1	3	0	0	
C Half Fraser: 20-26h at 30°C Fraser: 40-48h at 37°C	2	Meat products (types a and b)	26	31	0	1	0	0	
	3	Dairy products (types a and b)	20	29	0	0	0	0	
D L.PALCAM : 23-25h at 37°C Fraser: 22-26h at 37°C	2	Meat products (types a and b)	18	34	10	9	0	2	
Total samples combining the protocols	2	Meat products	Total A+C	34	49	0	1	0	0
			Total A+D	26	52	10	9	0	2
			Total B+C	34	48	0	1	0	1
			Total B+D	26	51	10	9	0	3
	3	Dairy products	Total A+C	31	41	0	1	0	0
			Total B+C	32	41	0	0	0	0
Interpretation per protocol	Protocol A		109	165	0	4	0	1	
	Protocol B		138	211	1	4	0	2	
	Protocol C		46	60	0	1	0	0	
	Protocol D		18	34	10	9	0	2	
Interpretation for all categories	①		155	225	0	5	0	1	
	②		147	228	10	13	0	3	
	③		184	271	1	5	0	2	
	④		176	274	11	13	0	4	

* PPNA not included

** PPND not included

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

The calculations are presented in Table 6.

Table 6 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR)

Protocol	Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %
A Half Fraser: 20-26h at 30°C Fraser: 24-26h at 37°C	1	Composite foods	a RTE	9	10	0	1	0	1	90,0	100,0	95,2	9,1
			b RTRH	12	11	0	0	0	0	100,0	100,0	100,0	0,0
			c Pastries, egg products	10	11	0	0	0	0	100,0	100,0	100,0	0,0
			Total	31	32	0	1	0	1	96,9	100,0	98,5	3,0
	2	Meat products	a Raw meat										
			b Raw processed										
			c Cooked meat and RTE cooked delicatessen	8	18	0	0	0	0	100,0	100,0	100,0	0,0
			Total	8	18	0	0	0	0	100,0	100,0	100,0	0,0
	3	Dairy products	a Raw milk cheeses										
			b Raw milk										
			c Heat treated dairy products	11	12	0	1	0	0	91,7	100,0	95,8	0,0
			Total	11	12	0	1	0	0	91,7	100,0	95,8	0,0
	4	Fishery products	a Raw fish	12	22	0	1	0	0	92,3	100,0	97,1	0,0
			b Smoked and marinated fish	9	20	0	1	0	0	90,0	100,0	96,7	0,0
			c RTE, RTRH	8	13	0	0	0	0	100,0	100,0	100,0	0,0
			Total	29	55	0	2	0	0	93,5	100,0	97,7	0,0
	5	Vegetables	a Fresh and frozen vegetables	11	10	0	0	0	0	100,0	100,0	100,0	0,0
			b Pre-cooked, under modified atmosphere	10	19	0	0	0	0	100,0	100,0	100,0	0,0
			c RTE, RTRH	9	19	0	0	0	0	100,0	100,0	100,0	0,0
			Total	30	48	0	0	0	0	100,0	100,0	100,0	0,0

Protocol	Category		Type		PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	
B Half Fraser: 20-26h at 30°C Fraser: 22-26h at 30°C + 16-24h at 37°C	1	Composite foods	a	RTE	10	10	0	0	0	1	100,0	100,0	100,0	9,1	
			b	RTRH	12	11	0	0	0	0	100,0	100,0	100,0	0,0	
			c	Pastries, egg products	10	11	0	0	0	0	100,0	100,0	100,0	0,0	
			Total		32	32	0	0	0	1	100,0	100,0	100,0	3,0	
	2	Meat products	a	Raw meat											
			b	Raw processed meat											
			c	Cooked meat and RTE cooked delicatessen	8	17	0	0	0	1	100,0	100,0	100,0	5,6	
			Total		8	17	0	0	0	1	100,0	100,0	100,0	5,6	
	3	Dairy products	a	Raw milk cheeses											
			b	Raw milk											
			c	Heat treated dairy products	12	12	0	0	0	0	100,0	100,0	100,0	0,0	
			Total		12	12	0	0	0	0	100,0	100,0	100,0	0,0	
	4	Fishery products	a	Raw fish	12	22	0	1	0	0	92,3	100,0	97,1	0,0	
			b	Smoked and seasoned fish	10	20	0	0	0	0	100,0	100,0	100,0	0,0	
			c	RTE, RTRH	8	13	0	0	0	0	100,0	100,0	100,0	0,0	
			Total		30	55	0	1	0	0	96,8	100,0	98,8	0,0	
	5	Vegetables	a	Fresh and frozen vegetables	11	10	0	0	0	0	100,0	100,0	100,0	0,0	
			b	Pre-cooked, under modified atmosphere	10	19	0	0	0	0	100,0	100,0	100,0	0,0	
			c	RTE, RTRH	9	19	0	0	0	0	100,0	100,0	100,0	0,0	
			Total		30	48	0	0	0	0	100,0	100,0	100,0	0,0	
	6	Environmental samples	a	Process water	9	10	0	1	0	0	90,0	100,0	95,0	0,0	
			b	Sponges, swabs	9	24	1	1	0	0	90,9	90,9	94,3	0,0	
			c	Dusts, residues	8	13	0	1	0	0	88,9	100,0	95,5	0,0	
			Total		26	47	1	3	0	0	90,0	96,7	94,8	0,0	

Protocol	Categorie		Type		PA	NA*	PD	ND**	PPND	PPNA	SE % ^{alt}	SE % ^{ref}	RT %	FPR %
C Half Fraser: 20-26h at 30°C Fraser: 40-48h at 37°C	2	Meat products	a	Raw meat	11	12	0	0	0	0	100,0	100,0	100,0	0,0
			b	Raw processed meat including raw delicatessen	15	19	0	1	0	0	93,8	100,0	97,1	0,0
			Total		26	31	0	1	0	0	96,3	100,0	98,3	0,0
	3	Dairy products	a	Raw milk cheeses	12	16	0	0	0	0	100,0	100,0	100,0	0,0
			b	Raw milk	8	13	0	0	0	0	100,0	100,0	100,0	0,0
			Total		20	29	0	0	0	0	100,0	100,0	100,0	0,0
D L.PALCAM : 23-25h at 37°C Fraser: 22-26h at 37°C	2	Meat products	a	Raw meat	8	19	4	4	0	2	75,0	75,0	78,4	9,5
			b	Raw processed meat including raw delicatessen	10	15	6	5	0	0	76,2	71,4	69,4	0,0
			Total		18	34	10	9	0	2	75,7	73,0	74,0	5,6
	Total samples combining the protocols	2	Meat products	Total A+C		34	49	0	1	0	0	97,1	100,0	98,8
Total A+D				26	52	10	9	0	2	80,0	77,8	80,8	3,7	
Total B+C				34	48	0	1	0	1	97,1	100,0	98,8	2,0	
Total B+D				26	51	10	9	0	3	80,0	77,8	80,8	5,6	
3		Dairy products	Total A+C		31	41	0	1	0	0	96,9	100,0	98,6	0,0
			Total B+C		32	41	0	0	0	0	100,0	100,0	100,0	0,0
Interpretation per protocol	Protocol A				109	165	0	4	0	1	96,5	100,0	98,6	0,6
	Protocol B				138	211	1	4	0	2	97,2	99,3	98,6	0,9
	Protocol C				46	60	0	1	0	0	97,9	100,0	99,1	0,0
	Protocol D				18	34	10	9	0	2	75,7	73,0	74,0	5,6
Interpretation for all categories	①				155	225	0	5	0	1	96,9	100,0	98,7	0,4
	②				147	228	10	13	0	3	92,4	94,1	94,3	1,3
	③				184	271	1	5	0	2	97,4	99,5	98,7	0,7
	④				176	274	11	13	0	4	93,5	94,5	95,0	1,4

* PPNA not included

** PPND not included

A summary of the results is given in Table 7.

Table 7 - Summary of results

		Interpretation for all categories			
		①	②	③	④
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	96.9 %	92.4 %	97.4 %	93.5 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100 \%$	100.0 %	94.1 %	99.5 %	94.5 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	98.7 %	94.3 %	98.7 %	95.0 %
False positive ratio for the alternative method*	$FPR = \frac{(FP)}{NA} \times 100\%$	0.4 %	1.3 %	0.7 %	1.4 %
FP = PPNA + PPND					

With $ND = ND + PPND$
 $NA = NA + PPNA$

3.1.1.6 Analysis of discordant results

The negative deviations are given in Table 8 and the positive deviations in Table 9.

By adding up all the protocols, 18 negatives deviations were observed.

Four negative deviations were observed for protocols A and B and one for protocol C.

Five of these samples were artificially contaminated and thirteen were naturally contaminated.

For seven samples, the confirmatory tests concluded to the presence of *Listeria monocytogenes* in the Fraser broth. The detection level was probably not reached in these cases.

For protocol D (unpaired study design protocol), nine negative deviations were observed. The confirmatory tests were negative for eight samples. These results were probably due to the unpaired study design.

Eleven positive deviations were observed for the whole study, ten for protocol D and one for protocol B.

The analyses of discordant results according to the EN ISO 16140-2:2016 is the following (See Tables 10 and 11).

Table 8 - Negative deviations

Year of analysis	N° sample	Product	Artificial contaminations		Reference method ISO 11290-1/A1		Protocol	Alternative method - TRANSIA® PLATE <i>Listeria monocytogenes</i>							Category	Type
					CONFIRMATION	Result		TP <i>L. monocytogenes</i>		CONFIRMATION			FINAL RESULT	Agreement		
			Strain	CFU/ sample	Identification	<i>L. monocytogenes</i>		O.D.	Result	O&A	RLM	Identification				
2008	I16	Cauliflower and broccoli cake	/	/	<i>L. innocua</i> <i>L. monocytogenes</i>	+	A	0.081	-	+MB	+MB	<i>L. monocytogenes</i> <i>L. innocua</i>	-	ND	1	a
2008	A23	Feta cheese	/	/	<i>L. monocytogenes</i>	+	A	0.088	-	+LA	+LA	<i>L. monocytogenes</i>	-	ND	3	c
2008	O13	Shellfish	/	/	<i>L. monocytogenes</i> <i>L. innocua</i>	+	A	0.128	-	+MD	+MD	<i>L. monocytogenes</i> <i>L. innocua</i>	-	ND	4	a
2008	D7	Smoked salmon from Norway	/	/	<i>L. monocytogenes</i>	+	A	0.107	-	-LE	Ø	Ø	-	ND	4	b
2008	O13	Shellfish	/	/	<i>L. monocytogenes</i> <i>L. innocua</i>	+	B	0.160	-	+MC	+HD	<i>L. monocytogenes</i> <i>L. innocua</i>	-	ND	4	a
2008	D31	Surface of filleting table	/	/	<i>L. monocytogenes</i> <i>L. innocua</i>	+	B	0.117	-	+MB	+MB	<i>L. monocytogenes</i>	-	ND	6	b
2008	D37	Scraps from workroom's floor	<i>L. monocytogenes</i> L149	12	<i>L. monocytogenes</i>	+	B	0.134	-	+LA	+MA	<i>L. monocytogenes</i>	-	ND	6	c
2020	857	Rinse water (bowl, cheese production)	<i>L. monocytogenes</i> Ad620	1,8	<i>L. monocytogenes</i>	+	B	0,213/ 0,160/0,149	-/-/-	H+d/-/H- (H-x5)	- (-x5)	/	-	ND	6	a
2008	A8	Salami-type sausage	/	/	<i>L. monocytogenes</i> <i>L. innocua</i>	+	C	0.067	-	-LA	+MA	<i>L. innocua</i>	-	ND	2	b
2008	N20	Minced beef	/	/	<i>L. monocytogenes</i>	+	D	0.113	-	-MA	+MA	<i>L. innocua</i>	-	ND	2	a
2008	A1	Chipolata sausages	/	/	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	D	0.102	-	-MA	+HA	<i>L. welshimeri</i>	-	ND	2	b
2008	N23	American filet	/	/	<i>L. monocytogenes</i>	+	D	0.087	-	Ø	Ø	Ø	-	ND	2	b
2008	A8	Salami-type sausage	/	/	<i>L. monocytogenes</i>	+	D	0.085	-	Ø	Ø	Ø	-	ND	2	b
2008	J11	Bacon	/	/	<i>L. monocytogenes</i>	+	D	0.083	-	+LB	+LA	<i>L. monocytogenes</i>	-	ND	2	b
2008	N22	Sliced smoked bacon	/	/	<i>L. monocytogenes</i>	+	D	0.087	-	Ø	Ø	Ø	-	ND	2	b
2020	1190	Raw pork meat	<i>L. monocytogenes</i> A00C013	1,6	<i>L. monocytogenes</i>	+	D	0,112	-	st	st	/	-	ND	2	a
2020	1194	Raw duck meat	<i>L. monocytogenes</i> Ad235	0,4	<i>L. monocytogenes</i>	+	D	0,139	-	st	st	/	-	ND	2	a
2020	1359	Raw poultry meat	<i>L. monocytogenes</i> A00C036	2,2	<i>L. monocytogenes</i>	+	D	0,164	-	st	st	/	-	ND	2	a

Table 9 - Positive deviations

Year of analysis	N° sample	Product	Artificial contaminations		Reference method ISO 11290-1/A1	Protocol	Alternative method - TRANSIA® PLATE <i>Listeria monocytogenes</i>				Category	Type
			Strain	CFU/sample	Result <i>L. monocytogenes</i>		TP <i>L. monocytogenes</i>	CONFIRMATION	FINAL RESULT	Agreement		
							OD	Identification				
2008	D33	Vacuum machine	<i>L. monocytogenes</i> L141	22,8	-	B	2.775	<i>L. monocytogenes</i>	+	PD	6	b
2008	A14	Minced beef	/	/	-	D	1.154	<i>L. monocytogenes</i> <i>L. innocua</i>	+	PD	2	a
2008	A16	Minced beef	/	/	-	D	2.561	<i>L. monocytogenes</i>	+	PD	2	a
2008	A2	Sausage meat	/	/	-	D	3.095	<i>L. monocytogenes</i> <i>L. innocua</i>	+	PD	2	b
2008	A4	Sausage meat	/	/	-	D	3.063	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	PD	2	b
2008	K26	Chipolata sausages	/	/	-	D	0.234	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	PD	2	b
2008	K28	Organic pork sausage	/	/	-	D	0.177	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	PD	2	b
2008	J2	Sliced smoked bacon	/	/	-	D	2.885	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	PD	2	b
2008	J13	Smoked bacon	/	/	-	D	1.75	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	PD	2	b
2020	1195	Raw chicken meat	<i>L. monocytogenes</i> Ad235	0,4	-	D	3,158	<i>L. monocytogenes</i>	+	PD	2	a
2020	1362	Raw veal meat	<i>L. monocytogenes</i> Ad1206	2,2	-	D	3,242	<i>L. monocytogenes</i>	+	PD	2	a

Table 10 - Analyses of discordant results

Protocol	Category	Type	N+ Paired	N+ Unpaired	N+ Combined	ND	PPND	PD	Paired				Unpaired		Combined		
									(ND+PPND)- PD	AL	(ND+PPND)+PD	AL	(ND+PPND)- PD	AL	(ND+PPND)- PD	AL	
A Half Fraser: 20-26h at 30°C Fraser: 24-26h at 37°C	1	Composite foods	a RTE	10	0	10	1	0	0	1		1				1	
			b RTRH	12	0	12	0	0	0	0		0				0	
			c Pastries, egg products	10	0	10	0	0	0	0		0				0	
			Total	32	0	32	1	0	0	1	3	1	6			1	3
	2	Meat products	a Raw meat			0	0	0	0								
			b Raw processed			0	0	0	0								
			c Cooked meat and delicatessen	8	0	8	0	0	0	0		0				0	
			Total	8	0	8	0	0	0	0	3	0	6			0	3
	3	Dairy products	a Raw milk cheeses			0	0	0	0							0	
			b Raw milk			0	0	0	0							0	
			c Heat treated dairy products	12	0	12	1	0	0	1		1				1	
			Total	12	0	12	1	0	0	1	3	1	6			1	3
	4	Fishery products	a Raw fish	13	0	13	1	0	0	1		1				1	
			b Smoked and marinated fish	10	0	10	1	0	0	1		1				1	
			c RTE, RTRH	8	0	8	0	0	0	0		0				0	
			Total	31	0	31	2	0	0	2	3	2	6			2	3
	5	Vegetables	a Fresh and frozen vegetables	11	0	11	0	0	0	0		0				0	
			b Pre-cooked, under modified atmosphere	10	0	10	0	0	0	0		0				0	
			c RTE, RTRH	9	0	9	0	0	0	0		0				0	
			Total	30	0	30	0	0	0	0	3	0	6			0	3
B Half Fraser: 20-26h at 30°C Fraser: 22-26h at 30°C + 16-24h at 37°C	2	Meat products	a Raw meat			0	0	0	0						0		
			b Raw processed meat			0	0	0	0							0	
			c Cooked meat and delicatessen	8	0	8	0	0	0	0		0				0	
			Total	8	0	8	0	0	0	0	3	0			6	0	3
	3	Dairy products	a Raw milk cheeses			0	0	0	0							0	
			b Raw milk			0	0	0	0							0	
			c Heat treated dairy products	12	0	12	0	0	0	0		0				0	
			Total	12	0	12	0	0	0	0	3	0	6			0	3
	4	Fishery products	a Raw fish	13	0	13	1	0	0	1		1				1	
			b Smoked and seasoned fish	10	0	10	0	0	0	0		0				0	
			c RTE, RTRH	8	0	8	0	0	0	0		0				0	
			Total	31	0	31	1	0	0	1	3	1	6			1	3
	5	Vegetables	a Fresh and frozen vegetables	11	0	11	0	0	0	0		0				0	
			b Pre-cooked, under modified atmosphere	10	0	10	0	0	0	0		0				0	
			c RTE, RTRH	9	0	9	0	0	0	0		0				0	
			Total	30	0	30	0	0	0	0	3	0	6			0	3
	6	Environmental samples	a Process water	10	0	10	1	0	0	1		1				1	
			b Sponges, swabs	11	0	11	1	0	1	0		2				0	
			c Dusts, residues	9	0	9	1	0	0	1		1				1	
			Total	30	0	30	3	0	1	2	3	4	6			2	3
C Half Fraser: 20-26h at 30°C Fraser: 40-48h at 37°C	2	Meat products	a Raw meat	11	0	11	0	0	0	0		0				0	
			b Raw processed meat including raw delicatessen	16	0	16	1	0	0	1		1				1	
			Total	27	0	27	1	0	0	1	3	1	6			1	3
	3	Dairy products	a Raw milk cheeses	12	0	12	0	0	0	0		0				0	
			b Raw milk	8	0	8	0	0	0	0		0				0	
			Total	20	0	20	0	0	0	0	3	0	6			0	3
D L.PALCAM : 23-25h at 37°C Fraser: 22- 26h at 37°C	2	Meat products	a Raw meat	0	16	16	4	0	4					0		0	
			b Raw processed meat including raw delicatessen	0	21	21	5	0	6					-1		-1	
			Total	0	37	37	9	0	10					-1	3	-1	3
Total samples combining the protocols	2	Meat products	Total A+C	59	0	59	2	0	0	1	3	1	6	/	/	1	3
			Total A+D	32	37	69	10	0	10	/	/	/	/	-1	3	-1	3
			Total B+C	35	0	35	1	0	0	1	3	1	6	/	/	1	3
			Total B+D	8	37	45	9	0	10	/	/	/	/	-1	3	-1	3
	3	Dairy products	Total A+C	28	0	28	0	0	0	1	3	1	6	/	/	1	3
			Total B+C	32	0	32	0	0	0	0	3	0	6	/	/	0	3
Interpretation per protocol	Protocol A			113	0	113	4	0	0	4	5	4	12	/	/	4	5
	Protocol B			143	0	143	4	0	1	3	5	5	12	/	/	3	5
	Protocol C			47	0	47	1	0	0	1	3	1	6	/	/	1	3
	Protocol D			0	37	37	9	0	10	/	/	/	/	-1	3	-1	3
Interpretation for all categories	①			160	0	160	5	0	0							5	5
	②			133	37	170	13	0	10							3	5
	③			190	0	190	5	0	1							4	6
	④			163	37	200	13	0	11							2	6

Table 11 – Summary of the discordant results per category and protocol

Protocol	Category		N+ Paired	N+ Unpaired	N+ Combined	ND	PPND	PD	Paired				Unpaired		Combined	
									(ND+PPND)-PD	AL	(ND+PPND)+PD	AL	(ND+PPND)-PD	AL	(ND+PPND)-PD	AL
A Half Fraser: 20-26h at 30°C Fraser: 24-26h at 37°C	1	Composite foods	32	0	32	1	0	0	1	3	1	6			1	3
	2	Meat products	8	0	8	0	0	0	0	3	0	6			0	3
	3	Dairy products	12	0	12	1	0	0	1	3	1	6			1	3
	4	Fishery products	31	0	31	2	0	0	2	3	2	6			2	3
	5	Vegetables	30	0	30	0	0	0	0	3	0	6			0	3
B Half Fraser: 20-26h at 30°C Fraser: 22-26h at 30°C + 16-24h at 37°C	1	Composite foods	32	0	32	0	0	0	0	3	0	6			0	3
	2	Meat products	8	0	8	0	0	0	0	3	0	6			0	3
	3	Dairy products	12	0	12	0	0	0	0	3	0	6			0	3
	4	Fishery products	31	0	31	1	0	0	1	3	1	6			1	3
	5	Vegetables	30	0	30	0	0	0	0	3	0	6			0	3
	6	Environmental samples	30	0	30	3	0	1	2	3	4	6			2	3
C Half Fraser: 20-26h at 30°C Fraser: 40-48h at 37°C	2	Meat products	27	0	27	1	0	0	1	3	1	6			1	3
	3	Dairy products	20	0	20	0	0	0	0	3	0	6			0	3
D L.PALCAM: 23-25h at 37°C Fraser: 22-26h at 37°C	2	Meat products	0	37	37	9	0	10					-1	3	-1	3
Total samples combining the protocols	Meat products	Total A+C	59	0	59	2	0	0	1	3	1	6	/	/	1	3
		Total A+D	32	37	69	10	0	10	/	/	/	/	-1	3	-1	3
		Total B+C	35	0	35	1	0	0	1	3	1	6	/	/	1	3
		Total B+D	8	37	45	9	0	10	/	/	/	/	-1	3	-1	3
	Dairy products	Total A+C	28	0	28	0	0	0	1	3	1	6	/	/	1	3
		Total B+C	32	0	32	0	0	0	0	3	0	6	/	/	0	3
Interpretation per protocol	Protocol A		113	0	113	4	0	0	4	5	4	12	/	/	4	5
	Protocol B		143	0	143	4	0	1	3	5	5	12	/	/	3	5
	Protocol C		47	0	47	1	0	0	1	3	1	6	/	/	1	3
	Protocol D		0	37	37	9	0	10	/	/	/	/	-1	3	-1	3
Interpretation for all categories	①		160	0	160	5	0	0							5	5
	②		133	37	170	13	0	10							3	5
	③		190	0	190	5	0	1							4	6
	④		163	37	200	13	0	11							2	6

The observed values for ((ND + PPND) - PD) and for ND + PPND + +PD meet the acceptability limit for each individual category, for all protocols and for all combined categories interpretations (calculated values $\leq$ AL).

3.1.1.7 Enrichment broth storage at 5 ± 3 °C for 72 h

The following changes were observed (See Table 12).

Table 12 - Enrichment broth storage

Year of analysis	Sample n°	Product	Protocol	Agreement before storage	Agreement after storage	Category	Type
2008	I16	Cauliflower and broccoli cake	A	ND	PA	1	a
2008	O13	Shellfish	A	ND	PA	4	a
2008	F11	Frozen peas	A	PA	ND	5	a
2008	O13	Shellfish	B	ND	PA	4	a
2008	D37	Scraps from workroom's floor	B	ND	PA	6	c
2008	N11	Goat cheese	C	NA	PD	3	a

The analyses of discordant become (See Table 13).

Table 13 - Analysis of discordant after storage 72 h at 5 ± 3°C

Protocol	Category		N+ Paired	N+ Unpaired	N+ Combined	ND	PPND	PD	Paired				Unpaired		Combined	
									(ND+PPND)-PD	AL	(ND+PPND)+PD	AL	(ND+PPND)-PD	AL	(ND+PPND)-PD	AL
A Half Fraser: 20-26h at 30°C Fraser: 24-26h at 37°C	1	Composite foods	32	0	32	0	0	0	0	3	0	6			0	3
	2	Meat products	8	0	8	0	0	0	0	3	0	6			0	3
	3	Dairy products	12	0	12	1	0	0	1	3	1	6			1	3
	4	Fishery products	30	0	30	1	0	0	1	3	1	6			1	3
	5	Vegetables	30	0	30	1	0	0	1	3	1	6			1	3
B Half Fraser: 20-26h at 30°C Fraser: 22-26h at 30°C + 16-24h at 37°C	1	Composite foods	32	0	32	0	0	0	0	3	0	6			0	3
	2	Meat products	8	0	8	0	0	0	0	3	0	6			0	3
	3	Dairy products	12	0	12	0	0	0	0	3	0	6			0	3
	4	Fishery products	29	0	29	0	0	0	0	3	0	6			0	3
	5	Vegetables	30	0	30	0	0	0	0	3	0	6			0	3
	6	Environmental samples	24	0	24	2	0	1	1	3	3	6			1	3
C Half Fraser: 20-26h at 30°C Fraser: 40-48h at 37°C	2	Meat products	25	0	25	1	0	0	1	3	1	6			1	3
	3	Dairy products	21	0	21	0	0	1	-1	3	1	6			-1	3
D L.PALCAM : 23-25h at 37°C Fraser: 22-26h at 37°C	2	Meat products	0	36	36	9	0	9					0	3	0	3
Total samples combining the protocols	Meat products	Total A+C	57	0	57	1	0	0	1	3	1	6	/	/	1	3
		Total A+D	32	37	68	9	0	9	/	/	/	/	0	3	0	3
		Total B+C	33	0	33	1	0	0	1	3	1	6	/	/	1	3
		Total B+D	8	37	44	9	0	9	/	/	/	/	0	3	0	3
	Dairy products	Total A+C	29	0	29	0	0	1	0	3	2	6	/	/	0	3
		Total B+C	33	0	33	0	0	1	-1	3	1	6	/	/	-1	3
Interpretation per protocol	Protocol A		112	0	112	3	0	0	3	5	3	12	/	/	3	5
	Protocol B		135	0	135	2	0	1	1	5	3	12	/	/	1	5
	Protocol C		46	0	46	1	0	1	0	3	2	6	/	/	0	3
	Protocol D		0	36	36	9	0	9	/	/	/	/	0	3	0	3
Interpretation for all categories	①		158	0	158	4	0	1							3	5
	②		133	36	169	12	0	10							2	5
	③		181	0	181	3	0	2							1	6
	④		156	36	192	11	0	11							0	6

The observed values for ((ND + PPND) - PD) and for ND + PPND + PD meet the acceptability limit for each individual category, for all protocols and for all combined categories interpretations (calculated values $\leq$ AL).

3.1.1.8 Confirmation

Confirmations were carried out by streaking the Fraser broth onto O&A plates and RAPID'L.mono for all protocols. No difference was observed between both selective agar plates. All ELISA positive tests were confirmed by streaking on the plates except for 5 samples.

Indeed, for 5 samples, it was not possible to confirm the positive ELISA result (See Table 14). In each case, the ELISA test was tested three times.

Table 14 - Confirmations

Year of analysis	Sample N°	Product	Protocol	Before or after storage	O.D.	PT	Result	Confirmation			Agreement
								O&A	RLM	Final result	
2020	1295	Sandwich with smoked salmon with dill)	A	Before	3,194	0,230	+	H- (H-x5, Fraser x5:-)	- (-x5, Fraser x5:-)	-	PPNA
					3,086	0,224	+				
					3,096	0,224	+				
					3,092*	0,245	+				
					3,108*	0,245	+				
					3,069*	0,245	+				
				After	3,207	0,310	+	H+d/- (x5:H-)	- (x5:-)	-	PPNA
					3,079	0,224	+				
					3,068	0,224	+				
2020	1295	Sandwich with smoked salmon with dill)	B	Before	3,226	0,210	+	H- (H-x5, Fraser x5:-)	- (-x5, Fraser x5:-)	-	PPNA
					3,174	0,224	+				
					3,116	0,224	+				
					3,508*	0,245	+				
					3,169*	0,245	+				
					3,215*	0,245	+				
				After	3,267	0,400	+	H+d/-/H- (x5:-)	-(x5:-)	-	PPNA
					3,166	0,224	+				
					3,221	0,224	+				
2020	1316	Cooked pork meat (chorizo sauce)	B	Before	0,379	0,210	+	-	-	-	PPNA
					0,201	0,400	-				
					0,197	0,400	-				
2020	1198	Raw beef meat	D	Before	0,290	0,251	+	st (st x5)	st (st x5)	-	PPNA
					0,145	0,234	-				
					0,518	0,234	+				
2020	1199	Beef carpaccio	D	Before	0,337	0,251	+	st (st x5)	st (st x5)	-	PPNA
					0,244	0,234	+				
					0,288	0,234	+				

No difference was observed between streaking onto O&A plates and RAPID'L.mono

* New heat treatment

For one sample (No 1295) tested with protocols A and B, the two additional tests gave positive results with high O.D. value. Streaking was carried out again onto 5 O&A and RAPID'L.mono plates without any recovery of the strain from this. artificially contaminated sample. Same results were observed after storage of the enrichment.

For one sample (No 1316), the two additional tests gave negative results. The first positive ELISA result could be due to a problem during the washing steps.

For sample No 1198, one positive result with low O.D. value and one negative result were obtained for the additional tests.

For sample No 1199, two positive additional results were obtained still with low O.D. values.

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 *Experimental design*

Six (matrix/strain) pairs were analyzed by the reference method and by the alternative method (See Table 15):

For the tests performed in 2008, the following protocol was applied:

- Level 1: 0 UFC/g or /ml;
- Level 2: level necessary to obtain 0 to 50% positives;
- Level 3: level necessary to obtain 50 to 75% positives;
- Level 4: level necessary to obtain 100% positives.

For the renewal study, the following protocol was applied:

- A negative control: 5 samples,
- A low contamination level providing fractional recovery data, with 20 replicates,
- A high contamination level, with 5 replicates.

A total plate count determination on each matrix was performed to estimate the total microbial load on the day of analysis.

Table 15 - Defined (matrix/strain) pairs for the RLOD determination

	Category	Type	Matrix	Strain	Origin	Protocol	Storage conditions prior analysis
1	Composite foods	Ready-to-eat	Deli salad	<i>L. monocytogenes</i> Ad1495	Deli salad (Piémontaise)	A & B	Seeding 48 h at 3°C ± 2°C
2	Meat products	Raw meat	Ground beef	<i>L. monocytogenes</i> ½ c L49	Unknown	C & D	/
3	Dairy products	Raw milk	Raw milk	<i>L. monocytogenes</i> ½ b L37	Unknown	C	/
4	Fishery products	Smoked and seasoned fish	Smoked salmon	<i>L. monocytogenes</i> ½ a L5	Unknown	A & B	/
5	Vegetables	Fresh and frozen	Raw Vegetable mix	<i>L. monocytogenes</i> 4 b L58	Unknown	A & B	/
6	Production environmental samples	Process water	Process water	<i>L. monocytogenes</i> ½ c L28	Unknown	B	/

3.1.2.2 Calculation and interpretation of the RLOD

The raw data are given in **Appendix 6**.

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 Table 16.

Table 16 – Presentation of RLOD before and after confirmation of the alternative method results

Name	Study design	AL	RLOD	RLODL	RLODU	b=ln (RLOD)	sd(b)	z-Test statistic	p-value
Deli salad/ <i>L. monocytogenes</i> Ad1495 (Protocols A & B)	Paired	1,5	1,000	0,434	2,304	0,000	0,417	0,000	1,000
Ground meat/ <i>L. monocytogenes</i> L49 (Protocol C)	Paired	1,5	1,215	0,396	3,730	0,194	0,561	0,347	0,729
Ground meat/ <i>L. monocytogenes</i> L49 (Protocol D)	Unpaired	2,5	0,838	0,294	2,389	-0,177	0,524	0,338	1,264
Raw milk/ <i>L. monocytogenes</i> L37 (Protocol C)	Paired	1,5	1,000	0,342	2,920	0,000	0,536	0,000	1,000
Smoked salmon / <i>L. monocytogenes</i> 1/2a L5 (Protocols A & B)	Paired	1,5	1,000	0,364	2,744	0,000	0,505	0,000	1,000
Vegetables mix / <i>L. monocytogenes</i> 4b L58 (Protocols A & B)	Paired	1,5	1,000	0,446	2,240	0,000	0,403	0,000	1,000
Process water / <i>L. monocytogenes</i> 1/2c L28 (Protocol B)	Paired	1,5	1,000	0,406	2,462	0,000	0,450	0,000	1,000
Combined interpretation ①	Paired	1,5	1,037	0,652	1,650	0,037	0,232	0,158	0,874
Combined interpretation ②	Combined	2,5	0,964	0,610	1,526	-0,036	0,229	0,158	1,126
Combined interpretation ③	Paired	1,5	1,031	0,676	1,572	0,030	0,211	0,143	0,886
Combined interpretation ④	Combined	2,5	0,971	0,639	1,474	-0,030	0,209	0,143	1,114

The RLOD meet the Acceptability Limit for all the tested matrix/strain pairs.

The LOD₅₀ % calculations, according to Wilrich & Wilrich POD-LOD calculation program - version 9, 2017-09-23, are given in Table 17.

Table 17 - LOD₅₀ results

Name	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich ¹	
	Reference method	Alternative method
Deli salad / <i>L. monocytogenes</i> Ad1495 (Protocols A & B)	1,0 [0,6;1,6]	1,0 [0,6;1,6]
Ground meat / <i>L. monocytogenes</i> L49 (Protocol C)	1,5 [0,8;2,7]	1,8 [1,0;3,2]
Ground meat / <i>L. monocytogenes</i> L49 (Protocol D)	1,5 [0,8;2,7]	1,5 [0,8;2,6]
Raw milk / <i>L. monocytogenes</i> L37 (Protocol C)	0,3 [0,2;0,5]	0,3 [0,2;0,5]
Smoked salmon / <i>L. monocytogenes</i> 1/2a L5 (Protocols A & B)	0,5 [0,3;0,9]	0,5 [0,3;0,9]
Vegetables mix / <i>L. monocytogenes</i> 4b L58 (Protocols A & B)	0,7 [0,4;1,3]	0,7 [0,4;1,3]
Process water / <i>L. monocytogenes</i> 1/2c L28 (Protocol B)	0,5 [0,3;0,9]	0,5 [0,3;0,9]
Combined interpretation ①	0,8 [0,6;1,0]	0,8 [0,6;1,1]
Combined interpretation ②	0,8 [0,6;1,0]	0,8 [0,6;1,0]
Combined interpretation ③	0,7 [0,6;0,9]	0,8 [0,6;1,0]
Combined interpretation ④	0,7 [0,6;0,9]	0,7 [0,6;0,9]

3.1.2.3 Conclusion

The LOD₅₀ varies:

- for the reference method: from 0.3 to 1.5 CFU/sample size;
- for the alternative method: from 0.3 to 1.8 CFU/ sample size.

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.

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

The *Listeria monocytogenes* strains were grown in nutrient broth for 24 hours at 30°C.

Half Fraser broths and L-PALCALM broths were inoculated around 10 cells/225 ml and incubated respectively at 30°C and 37 °C before performing the TRANSIA® PLATE *Listeria monocytogenes* test.

☐ Exclusivity

The non-target strains were grown and diluted in nutrient broth in order to have 10⁵ cells/ml. The broths were incubated for 20 - 26 h at 30°C before performing the TRANSIA® PLATE *Listeria monocytogenes* test.

3.1.3.2 Results

Raw data are given in **Appendix 7**.

☐ Inclusivity

The 50 *Listeria monocytogenes* strains tested gave positive results.

☐ Exclusivity

Three cross reactions were observed among the 30 non-target strain tested. This concerns:

- *L. ivanovii* L51;
- *L. ivanovii* L133;
- *L. ivanovii* L150.

These strains were tested again using the complete protocol of the alternative method (culture in selective Half Fraser broth and L.PALCALM broth) and negative results were then observed. 21 additional *L. ivanovii* strains were tested using these protocols and no positive result was observed.

The TRANSIA® PLATE *Listeria monocytogenes* method is specific and selective.

3.1.4 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 of 2-8°C for the TRANSIA® PLATE <i>Listeria monocytogenes</i> kit. The kit expiry date is shown on the box label and on the different vials		
Time to result	Steps	Reference method	Alternative method
	Realization of first enrichment	Day 0	Day 0
	Transfer to Fraser broth	Day 1	Day 1
	TRANSIA® PLATE <i>Listeria monocytogenes</i> procedure	/	Day 2 to Day 3 ⁽¹⁾
	Test result Obtaining negative result (if test is negative)	/	Day 2 to Day 3 ⁽¹⁾
	Streaking of selective broths on selective media	Day 1 and Day 3	Day 2 to Day 3 ⁽¹⁾
	Reading the plates Confirmation tests: identification strips, serology if necessary	Day 2 to Day 5	Day 3 to Day 5
	Obtaining negative result (after streaking and negative confirmation if done)	Day 5 to Day 11	Day 3 to Day 10
	Obtaining positive result Confirmation by reference method tests (CAMP tests, hemolysis, TSBYE broth) Confirmation by biochemical gallery Streaking on O&A plates and RAPID [®] <i>L.mono</i>	Day 9 to Day 11 Day 4 to Day 7	Day 9 to Day 10 Day 5 to Day 6 Day 3 to Day 5
Common step with the reference method	First step of enrichment Confirmations		

(1): depending on the considered protocol

The negative results are available in 2 or 3 days depending on the considered protocol and the positive results in 3 or 5 days depending on the protocol.

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 inter-laboratory study was carried out in January 2008. Pasteurized milk was contaminated with *Listeria monocytogenes* isolated from dairy product. 13 laboratories were involved in this study. 8 samples were tested per inoculation level. Each Lab received 24 samples for analysis.

The results were interpreted according to the ISO 16140-2:2016.

3.2.2 Experimental parameters controls

3.2.2.1 Strain stability and background microflora stability

Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level after 24 h and 48 h storage at $5 \pm 3^{\circ}\text{C}$. The results are given in Table 18.

Table 18 - Sample stability

Day	Reference method	Alternative method	CFU/25 ml
Day 0	/	/	56
Day 1	+	+	54
Day 2	+	+	75

No evolution was observed during storage at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$.

3.2.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 19).

Table 19 - Contamination levels

Level	Samples	Theoretical target level (b/25 g)	True level (b/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
Level 0 (L0)	5-6-11-12-19-20-23-24	0	0	/	/
Low level (L1)	1-2-9-10-13-14-15-16	3	4	1.1	10.2
High level (L2)	3-4-7-8-17-18-21-22	30	56	43	74

3.2.2.3 Logistic conditions

Temperature conditions are given in Table 20.

Table 20 - Sample temperatures at receipt

Laboratory	Reception Temperatures (°C)		Comments
	communicated by the laboratory	indicated by the thermo-probe	
A	4.5	5.1	/
B	7.0	4.1	/
C	4.1	2.0	/
D	4.8	4.7	/
E	2.5	2.5	/
F	5.2	1.7	/
G	8.3	7.7	/
H	3.8	0.6	/
I	8.0	2.6	/
J	2.2	1.6	/
K	4.9	0.6	/
L	3.7	2.6	/
M	2.2	1.5	/

No problem was encountered during the transport or at receipt for the 13 collaborators. All the samples were delivered on time and in appropriate conditions.

The temperature was below 0°C for two laboratories (H and M) during shipment, but the samples were not frozen at reception.

The laboratory G indicated a delivery temperature of 8.3°C, however conform. After analysis of the temperature curve, the temperature on reception was slightly below 8°C.

Temperatures during shipment and at receipt were all correct.

3.2.3 Results analysis

Raw data are provided in **Appendix 7**.

3.2.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 21.

Table 21 – Results obtained by the expert Laboratory (IPL)

Level	Reference method	Alternative method
L0	0	0
L1	8/8	8/8
L2	8/8	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 2.3×10^4 to 3.0×10^8 CFU/g.

Listeria monocytogenes detection

13 collaborators participated to the study. The results obtained are provided in Table 22 (reference method) and Table 23 (alternative method).

Table 22 - Positive results by the reference method (ALL the collaborators)

Collaborators	Contamination level		
	L0	L1	L2
A	0	8	8
B	8	8	8
C	0	8	8
D	0	8	8
E	0	8	8
F	0	8	8
G	0	8	8
H	0	8	8
I	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
Total	P ₀ = 8	P ₁ = 104	P ₂ = 104

Table 23 - Positive results (before and after confirmation) by the alternative method (ALL the collaborators)

Collaborators	Contamination level								
	L0			L1			L2		
	ELISA result	Confirmation result	Final result	ELISA result	Confirmation result	Final result	ELISA result	Confirmation result	Final result
A	0	0	0	8	8	8	8	8	8
B	5	5	5	8	8	8	8	8	8
C	0	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	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	8	8	8	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	8	8	8	8	8	8
Total	P ₀ = 5	5	5	P ₁ = 104	104	104	P ₂ = 104	104	104

One collaborator (B) obtained positive results for all the blank samples with the reference method and five samples with the alternative method. The laboratory informed the expert laboratory for leakage in the Half Fraser enrichment bags.

According to the AFNOR technical rules, it is possible to include the results from a collaborator with maximum one cross contamination at Level 0. For this study, this rule was applied. The data from Collaborator B were not kept for interpretation.

3.2.3.3 Results of the collaborators retained for interpretation

The results obtained with the 12 labs kept for interpretation are presented in Table 24 (reference method) and Table 25 (alternative method).

Table 24 - Positive results by the reference method (Without Lab B.)

Collaborators	Contamination level		
	L0	L1	L2
A	0	8	8
C	0	8	8
D	0	8	8
E	0	8	8
F	0	8	8
G	0	8	8
H	0	8	8
I	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
Total	P₀ = 0	P₁ = 96	P₂ = 96

**Table 25 - Positive results (before and after confirmation)
by the alternative method (Without Lab B)**

Collaborators	Contamination level								
	L0			L1			L2		
	ELISA result	Confirmation result	Final result	ELISA result	Confirmation result	Final result	ELISA result	Confirmation result	Final result
A	0	0	0	8	8	8	8	8	8
C	0	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	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	8	8	8	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	8	8	8	8	8	8
Total	P₀ = 0	0	0	P₁ = 96	96	96	P₂ = 96	96	96

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 26).

Table 26 - Percentage specificity

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

The low inoculation level (L1) 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 Levels 1 and 2 is provided in Table 27.

Table 27 - Summary of the obtained results with the reference method and the alternative method for Level 1 and Level 2

Level	Response	Reference method positive (R+)	Reference method negative (R-)
1	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 96	Positive deviation (R-/A+) PD = 0
	Alternative method negative (A-)	Negative deviation (A-/R+) ND = 0 (PPND = 0)	Negative agreement (A-/R-) NA = 0 (PPNA = 0)
2	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 96	Positive deviation (R-/A+) PD = 0
	Alternative method negative (A-)	Negative deviation (A-/R+) ND = 0 (PPND = 0)	Negative agreement (A-/R-) NA = 0 (PPNA = 0)

Based on the data summarized in Table 27, 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 28).

Table 28 - Sensitivity, relative trueness and false positive ratio percentages

		Level 1	Level 2
Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \times 100\% =$	100 %	100 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \times 100\% =$	100 %	100 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\% =$	100 %	100 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \times 100\% =$	/	/

3.2.4.3 Interpretation of data

No negative deviation and no positive deviation were observed.

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 12 Labs, the limits are the following:

		Calculated values	AL	Conclusion
Level 1	ND - PD	0	4	ND - PD < AL
	ND + PD	0	5	ND + PD < AL
Level 2	ND - PD	0	4	ND - PD < AL
	ND + PD	0	5	ND + PD < AL

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

There is indeed no difference between the sensitivity of the compared methods, and the alternative method complies with the reproducibility conditions.

3.2.4.4 Evaluation of the LOD_{50%}, LOD_{95%} and RLOD between laboratories

The calculations of the LOD_{50%}, the LOD_{95%} and the RLOD using the EN ISO 16140-2:2016 Excel spreadsheet (https://standards.iso.org/iso/16140/-5/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls) were not possible as all the spiked samples gave positive results.

3.3 General conclusion

The **method comparison study conclusions** are:

- ☒ The method comparison study scheme corresponds to a PAIRED STUDY design, except for protocol D (UNPAIRED STUDY design), as the alternative and reference methods have a common enrichment procedure.
- ☒ In the sensitivity study, 5 food categories were tested with the protocol A, 6 with the protocol B (5 food categories and environmental samples), 2 food categories for protocol C and only the meat category for the protocol D.
The number of negative deviations were respectively 0, 10, 1 and 11 for the interpretations ①, ②, ③ and ④, the number of positive deviations, 5, 13, 5 and 13.
The calculated values for ((ND + PPND) - PD) and for (ND + PPND + PD) meet the acceptability limit for each category, each protocol and for all combined categories whatever the combination of protocols applied.
- ☒ The Relative Levels of Detection (RLOD) are all below the AL fixed at 2.5 for the unpaired data study whatever the matrix/strain pairs.
- ☒ The inclusivity and exclusivity testing gave the expected results for the 50 target strains and the 30 non-target strains.
- ☒ It is possible to store the Fraser broth for 72 h at $5 \pm 3^{\circ}\text{C}$.
- ☒ The alternative method allows to obtain the negative results in 2 or 3 days depending on the considered protocol.
- ☒ 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 TRANSIA® PLATE *Listeria monocytogenes* method is considered equivalent to the ISO standard.**

Quimper, August 3, 2020

Lizaïg GOUGUET
Technical Study Manager
Validation of Alternative methods
Food Safety & Quality



I hereby attest to the validation of the results of the analyses carried out under the COFRAC accreditation.

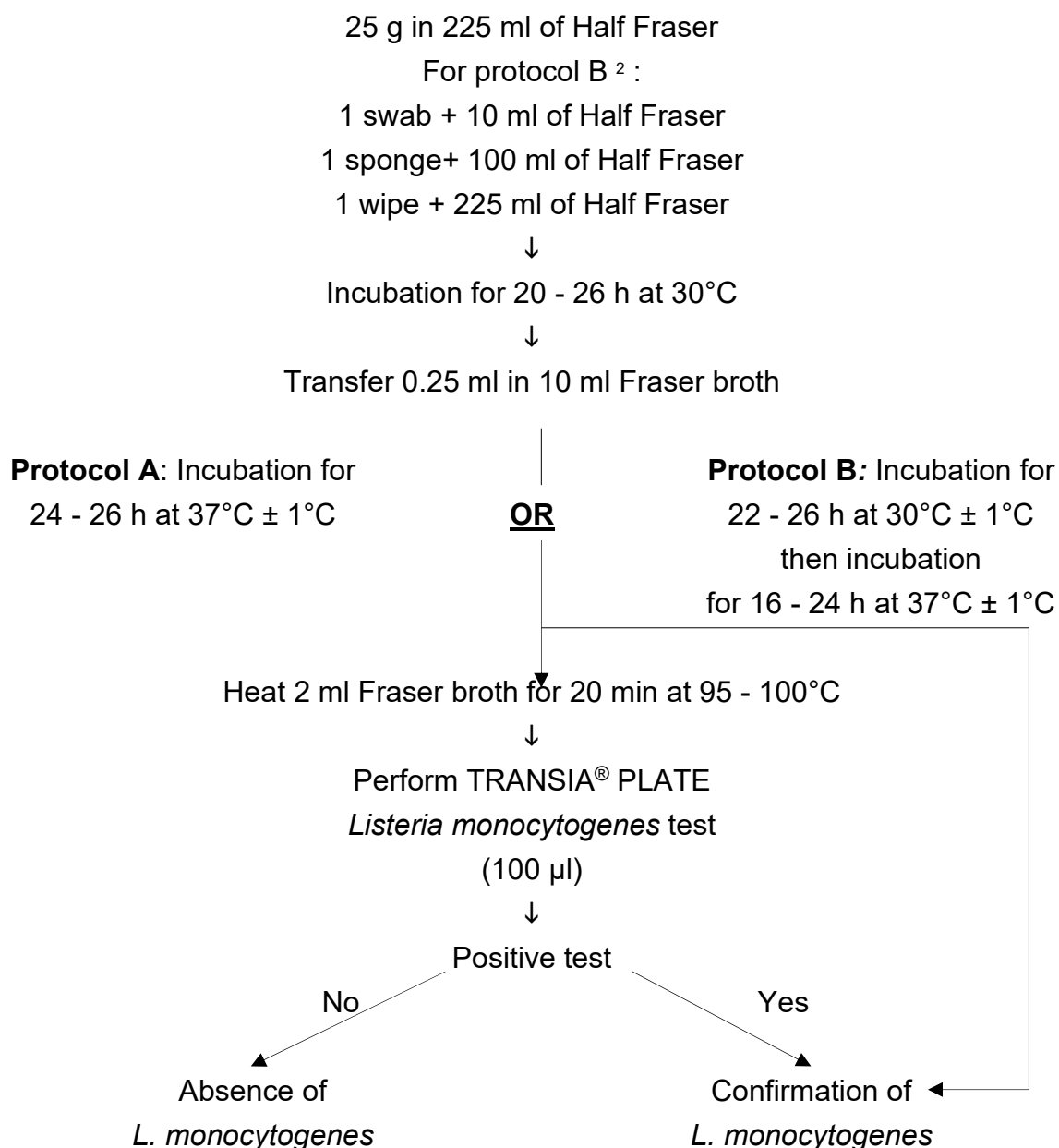
Maryse RANNOU
Project Manager
Validation of Alternative methods
Food Safety & Quality



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: TRANSIA PLATE®
Listeria monocytogenes

**All products except raw meat products and raw milk products -
 Protocols A & B**

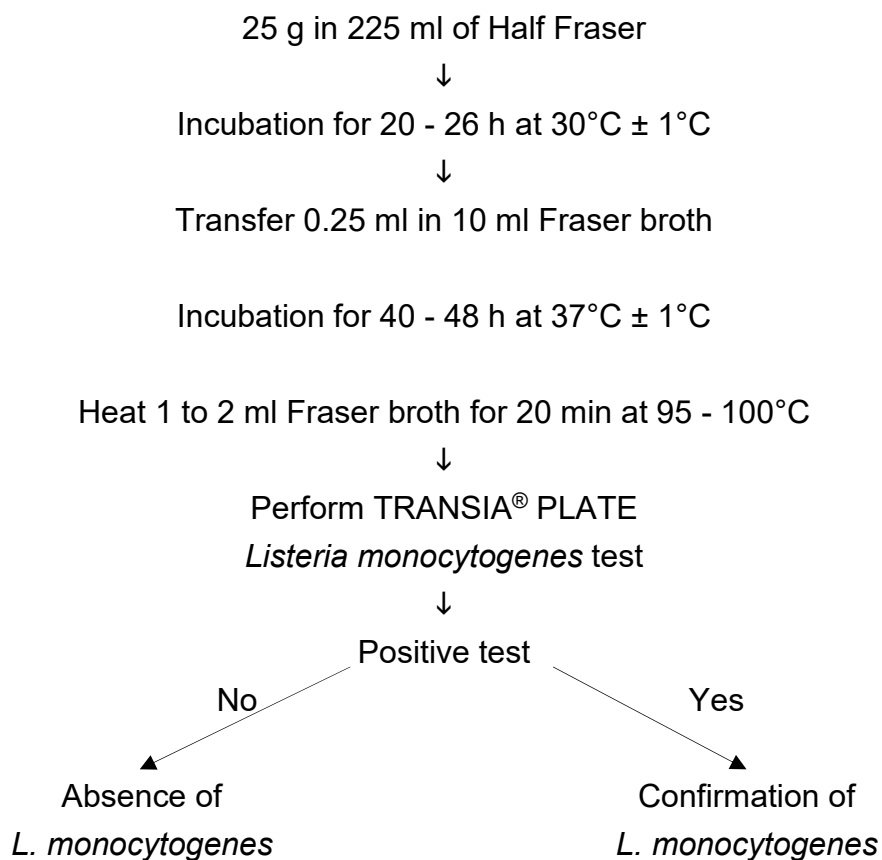


By the tests described in the ISO method
By streaking 10 µl onto O&A plate or RAPID'Lmono agar.
The only presence of typical colony confirms the positive ELISA test

² For sampling after cleaning process, premoisten:

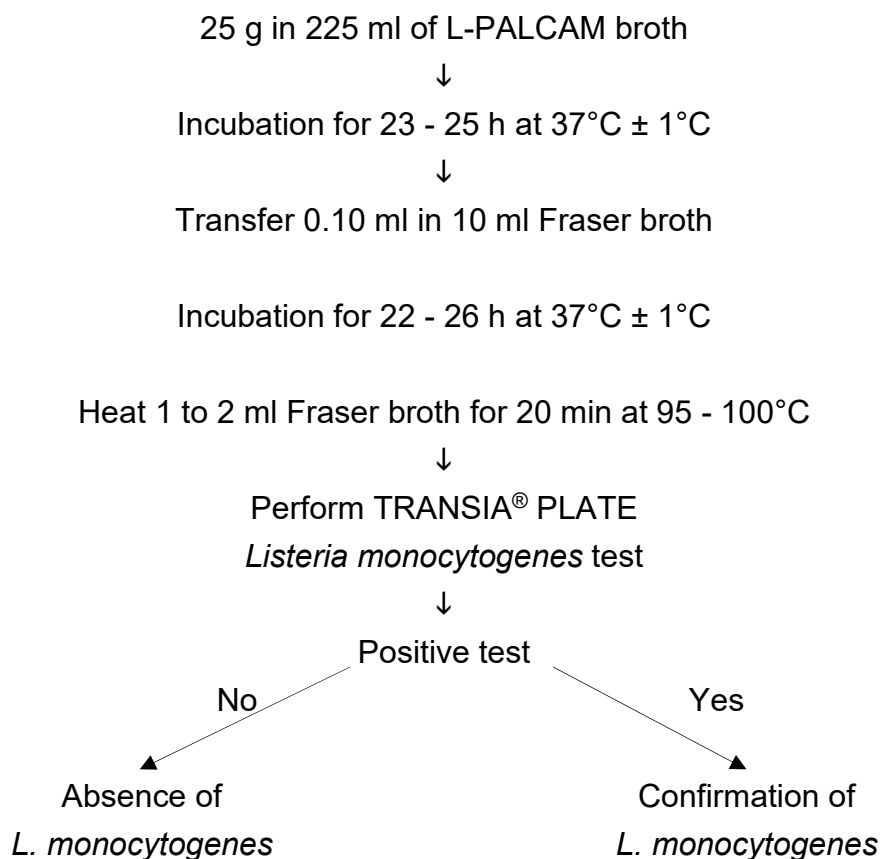
- 1 swab + 1 ml broth universal neutralizing (+ 9 ml Half Fraser)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml Half Fraser)
- 1 wipe + BPW + 10% neutralizing agent (+ 225 ml Half Fraser)

**Raw meat products and raw milk products -
Protocol C**



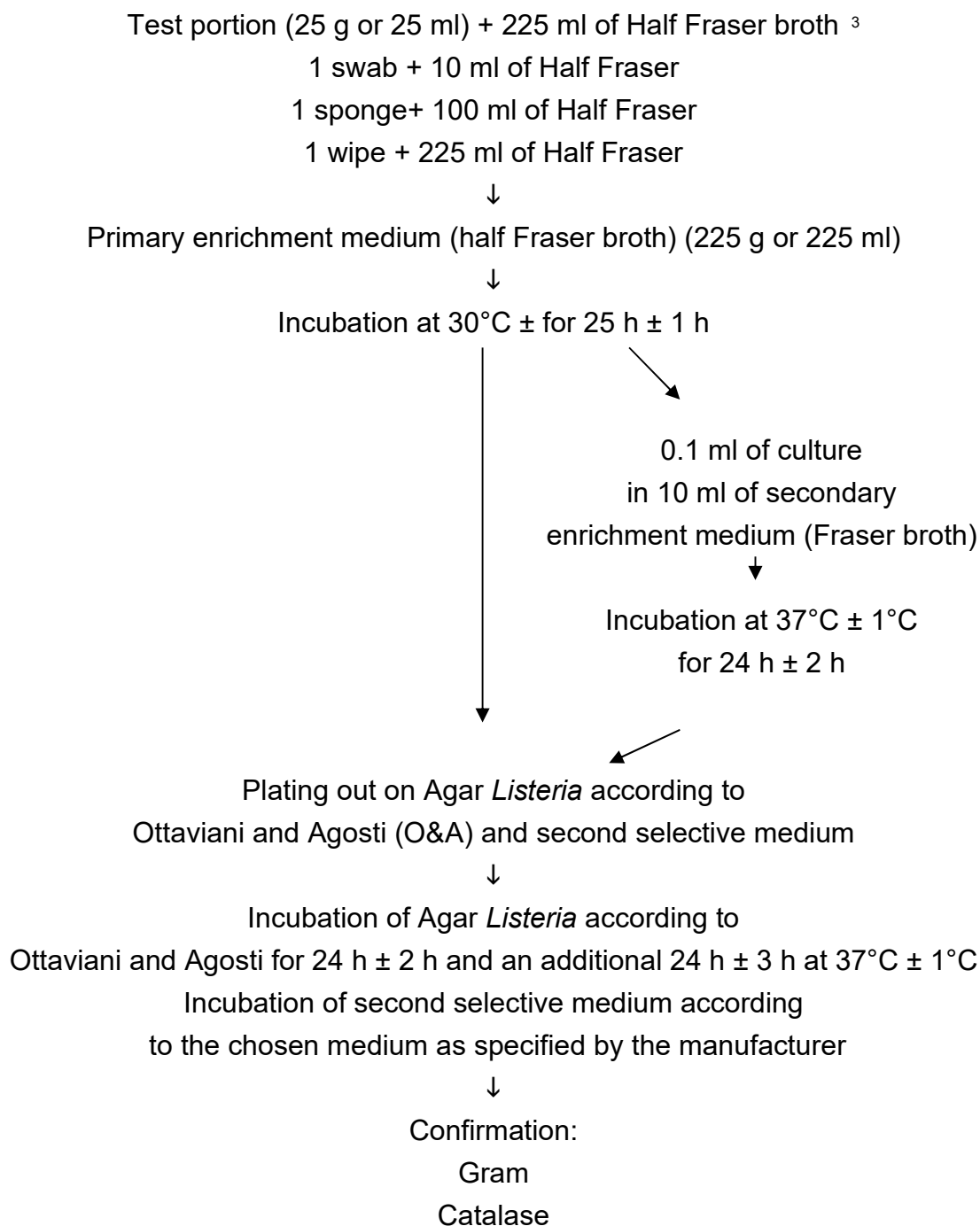
*By the tests described in the ISO method
By streaking 10 µl onto O&A plate or RAPID'L.mono agar.
The only presence of typical colony confirms the positive ELISA test*

**Raw meat products –
Protocol D**



*By the tests described in the ISO method
By streaking 10 µl onto O&A plate or RAPID'L.mono agar.
The only presence of typical colony confirms the positive ELISA test*

**Appendix 2 – Flow diagram of the reference method: 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**



³ For sampling after cleaning process, premoisten:

- 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 - Samples removed

Year of analysis	N° sample	Product	Spiked	Artificial contaminations					Global result	Reference method ISO 11290-1/A1	Alternative method - TRANSIA® PLATE <i>Listeria monocytogenes</i>					Category	Type	
				Strain	Origin	Injury protocol	Injury measu- rement	Inoculation level/ sample			Protocol	TP <i>Listeria monocytogenes</i>			Confirmation			Agree- ment
												OD	Cut-off	Result				
2008	M19	Goat cheese	yes	<i>Listeria monocytogenes</i> 4e L62	Reblochon	45 min at 50°C, 30 min at -80°C with 10%NaCl	0,7	25,6	+	+	A	2.844	0.207	+	<i>L. monocytogenes</i>	PA	3	c
2008	M20	"Sainte Maure" ashy goat cheese	yes	<i>Listeria monocytogenes</i> 1/2b L37	Raw milk cheese (Maroilles)	45 min at 50°C, 30 min at -80°C with 10%NaCl	0,5	30	+	+	A	2.869	0.207	+	<i>L. monocytogenes</i>	PA	3	c
2008	M22	Goat cheese	yes	<i>Listeria monocytogenes</i> 1/2b L37	Raw milk cheese (Maroille)	45 min at 50°C, 30 min at -80°C with 10%NaCl	0,5	24	+	+	A	2.968	0.207	+	<i>L. monocytogenes</i>	PA	3	c
2008	M24	Goat cheese	yes	<i>Listeria monocytogenes</i> 1/2b L37	Raw milk cheese (Maroille)	45 min at 50°C, 30 min at -80°C with 10%NaCl	0,5	30	+	+	A	2.948	0.207	+	<i>L. monocytogenes</i>	PA	3	c
2008	M25	Goat cheese	yes	<i>Listeria monocytogenes</i> 1/2b L37	Raw milk cheese (Maroilles)	45 min at 50°C, 30 min at -80°C with 10%NaCl	0,5	24	+	+	A	2.905	0.207	+	<i>L. monocytogenes</i>	PA	3	c
2008	N4	Frozen leaf spinach	yes	<i>Listeria monocytogenes</i> 1/2a L129	Cooked potatoes	45 min at 55°C, 30 min at -80°C	0,5	27,6	+	+	A	3.019	0.200	+	<i>L. monocytogenes</i>	PA	5	a
2008	D26	Red cabbage	yes	<i>Listeria monocytogenes</i> 1/2a L129	Fried potatoes	24h à +4°C, 50 min à 50°C, 30 min à -80°C	0,7	22,4	+	+	A	1.974	0.230	+	<i>L.monocytogenes</i>	PA	5	a
2008	M2	Cauliflower	yes	<i>Listeria monocytogenes</i> L125	Vegetables	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,3	28	+	+	A	2.783	0.207	+	<i>L. monocytogenes</i>	PA	5	a
2008	N2	Mixed vegetables	yes	<i>Listeria monocytogenes</i> 1/2a L129	Cooked potatoes	45 min at 55°C, 30 min at -80°C	0,5	34	+	+	A	2.981	0.200	+	<i>L. monocytogenes</i>	PA	5	b
2008	O21	Mixed vegetables	yes	<i>Listeria monocytogenes</i> ½ L29	Potatoes	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,4	32,8	+	+	A	2.867	0.233	+	<i>L.monocytogenes</i>	PA	5	b
2008	O22	Carrots/white cabbage	yes	<i>Listeria monocytogenes</i> ½ L29	Potatoes	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,4	41	+	+	A	2.856	0.233	+	<i>L.monocytogenes</i>	PA	5	b
2008	O23	String beans	yes	<i>Listeria monocytogenes</i> ½ L29	Potatoes	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,4	32,8	+	+	A	2.949	0.233	+	<i>L.monocytogenes</i>	PA	5	a
2008	L32	Salami-type sausage	No	/	/	/	/	/	-	-	A	0.071	0.200	-	/	NA	2	c
2008	M6	Celeriac in a remoulade	yes	<i>Listeria monocytogenes</i> L125	Vegetables	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,3	42	+	+	A	2.950	0.207	+	<i>L. monocytogenes</i>	PA	5	c
2008	N5	Cooked carrots	yes	<i>Listeria monocytogenes</i> 1/2a L129	Cooked potatoes	45 min at 55°C, 30 min at -80°C	0,5	29,9	+	+	A	2.821	0.200	+	<i>L. monocytogenes</i>	PA	5	c
2008	N6	Cooked mixed vegetables	yes	<i>Listeria monocytogenes</i> 1/2a L129	Cooked potatoes	45 min at 55°C, 30 min at -80°C	0,5	34	+	+	A	3.090	0.200	+	<i>L. monocytogenes</i>	PA	5	c
2008	N7	Rice and pepper	yes	<i>Listeria monocytogenes</i> 1/2a L129	Cooked potatoes	45 min at 55°C, 30 min at -80°C	0,5	34	+	+	A	2.883	0.200	+	<i>L. monocytogenes</i>	PA	5	c
2008	O20	Spinaches with cream	yes	<i>Listeria monocytogenes</i> ½ L29	Potatoes	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,4	32,8	+	+	A	2.767	0.233	+	<i>L.monocytogenes</i>	PA	5	c
2008	D27	Process water	yes	<i>Listeria monocytogenes</i> L141	Environmental sample	24h à +4°C, 50 min à 50°C, 30 min à -80°C	0,5	15,2	+	+	A	1.860	0.230	+	<i>L.monocytogenes</i>	PA	6	a
2008	D28	Process water	yes	<i>Listeria monocytogenes</i> L141	Environmental sample	24h à +4°C, 50 min à 50°C, 30 min à -80°C	0,5	22,8	+	+	A	1.818	0.230	+	<i>L.monocytogenes</i>	PA	6	a
2008	D30	Process water	yes	<i>Listeria monocytogenes</i> L149	Environmental sample	24h à +4°C, 50 min à 50°C, 30 min à -80°C	0,4	18	+	+	A	2.157	0.230	+	<i>L.monocytogenes</i>	PA	6	a
2008	L18	Process water	yes	<i>Listeria monocytogenes</i> 1/2c L28	Sponge	45 min à 50°C then 30 min à -80°C	1,0	34,4	+	+	A	2.954	0.200	+	<i>L. monocytogenes</i>	PA	6	a
2008	L19	Process water	yes	<i>Listeria monocytogenes</i> 1/2c L28	Sponge	45 min à 50°C then 30 min à -80°C	1,0	25,8	+	+	A	3.037	0.200	+	<i>L. monocytogenes</i>	PA	6	a
2008	L20	Process water	yes	<i>Listeria monocytogenes</i> 1/2c L28	Sponge	45 min à 50°C then 30 min à -80°C	1,0	21,5	+	+	A	3.068	0.200	+	<i>L. monocytogenes</i>	PA	6	a
2008	O28	Process water	yes	<i>Listeria monocytogenes</i> L152	Environmental sample	45 min à 55°C, 30 min à -80°C	ND	22,5	+	+	A	3.033	0.233	+	<i>L.monocytogenes</i>	PA	6	a
2008	O29	Process water	yes	<i>Listeria monocytogenes</i>	Environmental sample	45 min at 55°C, 30 min at -80°C	ND	15	+	+	A	2.853	0.233	+	<i>L.monocytogenes</i>	PA	6	a

Year of analysis	N° sample	Product	Spiked	Artificial contaminations					Global result	Reference method ISO 11290-1/A1	Alternative method - TRANSIA® PLATE <i>Listeria monocytogenes</i>					Category	Type	
				Strain	Origin	Injury protocol	Injury measu- rement	Inoculation level/ sample			Protocol	TP <i>Listeria monocytogenes</i>			Confirmation			Agree- ment
												OD	Cut-off	Result				
2008	O30	Process water	yes	<i>Listeria monocytogenes</i>	Environmental sample	45 min at 55°C, 30 min at -80°C	ND	20,7	+	+	A	2.938	0.233	+	<i>L.monocytogenes</i>	PA	6	a
2008	D39	Surface grille haddock	yes	<i>Listeria monocytogenes</i> L149	Environmental sample	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,4	18	+	+	A	0.409	0.230	+	<i>L.monocytogenes</i>	PA	6	b
2008	O31	Mincing machine	yes	<i>Listeria monocytogenes</i> L149	Environmental sample	45 min at 55°C, 30 min at -80°C	ND	27,6	+	+	A	3.030	0.233	+	<i>L.monocytogenes</i>	PA	6	b
2008	O32	Scraps from meat cutting table	yes	<i>Listeria monocytogenes</i> L149	Environmental sample	45 min at 55°C, 30 min at -80°C	ND	20,7	+	+	A	3.143	0.233	+	<i>L.monocytogenes</i>	PA	6	c
2008	O33	Poultry scraps from dirty container	yes	<i>Listeria monocytogenes</i> L149	Environmental sample	45 min at 55°C, 30 min at -80°C	ND	22,5	+	+	A	3.150	0.233	+	<i>L.monocytogenes</i>	PA	6	c
2008	M19	Goat cheese	Yes	<i>Listeria monocytogenes</i> 4e L62	Reblochon	45 min at 50°C, 30 min at -80°C with 10%NaCl	0,7	25,6	+	+	B	2.878	0.207	+	<i>L. monocytogenes</i>	PA	3	c
2008	M20	"Sainte Maure" ashy goat cheese	Yes	<i>Listeria monocytogenes</i> 1/2b L37	Raw milk cheese (Maroilles)	45 min at 50°C, 30 min at -80°C with 10%NaCl	0,5	30	+	+	B	2.932	0.207	+	<i>L. monocytogenes</i>	PA	3	c
2008	M22	Goat cheese	Yes	<i>Listeria monocytogenes</i> 1/2b L37	Raw milk cheese (Maroille)	45 min at 50°C, 30 min at -80°C with 10%NaCl	0,5	24	+	+	B	2.944	0.207	+	<i>L. monocytogenes</i>	PA	3	c
2008	M24	Goat cheese	Yes	<i>Listeria monocytogenes</i> 1/2b L37	Raw milk cheese (Maroille)	45 min at 50°C, 30 min at -80°C with 10%NaCl	0,5	30	+	+	B	2.948	0.207	+	<i>L. monocytogenes</i>	PA	3	c
2008	M25	Goat cheese	Yes	<i>Listeria monocytogenes</i> 1/2b L37	Raw milk cheese (Maroilles)	45 min at 50°C, 30 min at -80°C with 10%NaCl	0,5	24	+	+	B	2.876	0.207	+	<i>L. monocytogenes</i>	PA	3	c
2008	N4	Frozen leaf spinach	Yes	<i>Listeria monocytogenes</i> 1/2a L129	Cooked potatoes	45 min at 55°C, 30 min at -80°C	0,5	27,6	+	+	B	2.919	0.224	+	<i>L. monocytogenes</i>	PA	5	a
2008	D26	Red cabbage	Yes	<i>Listeria monocytogenes</i> 1/2a L129	Fried potatoes	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,7	22,4	+	+	B	2.171	0.233	+	<i>L.monocytogenes</i>	PA	5	a
2008	L32	Salami-type sausage	No	/	/	/	/	/	-	-	B	0.073	0.200	-	/	NA	2	c
2008	M2	Cauliflower	Yes	<i>Listeria monocytogenes</i> L125	Vegetables	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,3	28	+	+	B	2.886	0.207	+	<i>L. monocytogenes</i>	PA	5	a
2008	N2	Mixed vegetables	Yes	<i>Listeria monocytogenes</i> 1/2a L129	Cooked potatoes	45 min at 55°C, 30 min at -80°C	0,5	34	+	+	B	2.943	0.224	+	<i>L. monocytogenes</i>	PA	5	b
2008	O21	Mixed vegetables	Yes	<i>Listeria monocytogenes</i> ½ L29	Potatoes	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,4	32,8	+	+	B	2.959	0.226	+	<i>L.monocytogenes</i>	PA	5	b
2008	O22	Carrots/white cabbage	Yes	<i>Listeria monocytogenes</i> ½ L29	Potatoes	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,4	41	+	+	B	2.996	0.226	+	<i>L.monocytogenes</i>	PA	5	b
2008	O23	String beans	Yes	<i>Listeria monocytogenes</i> ½ L29	Potatoes	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,4	32,8	+	+	B	2.994	0.226	+	<i>L.monocytogenes</i>	PA	5	a
2008	M6	Celeriac in a remoulade	Yes	<i>Listeria monocytogenes</i> L125	Vegetables	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,3	42	+	+	B	2.885	0.207	+	<i>L. monocytogenes</i>	PA	5	c
2008	N5	Cooked carrots	Yes	<i>Listeria monocytogenes</i> 1/2a L129	Cooked potatoes	45 min at 55°C, 30 min at -80°C	0,5	29,9	+	+	B	2.906	0.224	+	<i>L. monocytogenes</i>	PA	5	c
2008	N6	Cooked mixed vegetables	Yes	<i>Listeria monocytogenes</i> 1/2a L129	Cooked potatoes	45 min at 55°C, 30 min at -80°C	0,5	34	+	+	B	2.89	0.224	+	<i>L. monocytogenes</i>	PA	5	c
2008	N7	Rice and pepper	Yes	<i>Listeria monocytogenes</i> 1/2a L129	Cooked potatoes	45 min at 55°C, 30 min at -80°C	0,5	34	+	+	B	2.928	0.224	+	<i>L. monocytogenes</i>	PA	5	c
2008	O20	Spinaches with cream	Yes	<i>Listeria monocytogenes</i> ½ L29	Potatoes	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,4	32,8	+	+	B	2.778	0.226	+	<i>L.monocytogenes</i>	PA	5	c
2008	D27	Process water	Yes	<i>Listeria monocytogenes</i> L141	Environmental sample	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,5	15,2	+	+	B	2.498	0.233	+	<i>L.monocytogenes</i>	PA	6	a
2008	D28	Process water	Yes	<i>Listeria monocytogenes</i> L141	Environmental sample	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,5	22,8	+	+	B	2.532	0.233	+	<i>L.monocytogenes</i>	PA	6	a
2008	D30	Process water	Yes	<i>Listeria monocytogenes</i> L149	Environmental sample	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,4	18	+	+	B	2.833	0.233	+	<i>L.monocytogenes</i>	PA	6	a

Year of analysis	N° sample	Product	Spiked	Artificial contaminations					Global result	Reference method ISO 11290-1/A1	Alternative method - TRANSIA® PLATE <i>Listeria monocytogenes</i>					Category	Type	
				Strain	Origin	Injury protocol	Injury measu- rement	Inoculation level/ sample			Protocol	TP <i>Listeria monocytogenes</i>			Confirmation			Agree- ment
												OD	Cut-off	Result				
2008	L18	Process water	Yes	<i>Listeria monocytogenes</i> 1/2c L28	Sponge	45 min at 50°C then 30 min at -80°C	1,0	34,4	+	+	B	3.079	0.200	+	<i>L. monocytogenes</i>	PA	6	a
2008	L19	Process water	Yes	<i>Listeria monocytogenes</i> 1/2c L28	Sponge	45 min at 50°C then 30 min at -80°C	1,0	25,8	+	+	B	2.904	0.200	+	<i>L. monocytogenes</i>	PA	6	a
2008	L20	Process water	Yes	<i>Listeria monocytogenes</i> 1/2c L28	Sponge	45 min at 50°C Then 30 min at -80°C	1,0	21,5	+	+	B	3.127	0.200	+	<i>L. monocytogenes</i>	PA	6	a
2008	O28	Process water	Yes	<i>Listeria monocytogenes</i> L152	Environmental sample	45 min at 55°C, 30 min at -80°C	ND	22,5	+	+	B	3.127	0.226	+	<i>L.monocytogenes</i>	PA	6	a
2008	O29	Process water	Yes	<i>Listeria monocytogenes</i>	Environmental sample	45 min at 55°C, 30 min at -80°C	ND	15	+	+	B	3.073	0.226	+	<i>L.monocytogenes</i>	PA	6	a
2008	O30	Process water	Yes	<i>Listeria monocytogenes</i>	Environmental sample	45 min at 55°C, 30 min at -80°C	ND	20,7	+	+	B	2.895	0.226	+	<i>L.monocytogenes</i>	PA	6	a
2008	D39	Surface grille haddock	Yes	<i>Listeria monocytogenes</i> L149	Environmental sample	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,4	18	+	+	B	0.282	0.233	+	<i>L.monocytogenes</i>	PA	6	b
2008	O31	Mincing machine	Yes	<i>Listeria monocytogenes</i> L149	Environmental sample	45 min at 55°C, 30 min at -80°C	ND	27,6	+	+	B	2.933	0.226	+	<i>L.monocytogenes</i>	PA	6	b
2008	O32	Scraps from meat cutting table	Yes	<i>Listeria monocytogenes</i> L149	Environmental sample	45 min at 55°C, 30 min at -80°C	ND	20,7	+	+	B	2.998	0.226	+	<i>L.monocytogenes</i>	PA	6	c
2008	O33	Poultry scraps from dirty container	Yes	<i>Listeria monocytogenes</i> L149	Environmental sample	45 min at 55°C, 30 min at -80°C	ND	22,5	+	+	B	3.131	0.226	+	<i>L.monocytogenes</i>	PA	6	c
2008	N12	Raw milk	Yes	<i>Listeria monocytogenes</i> 4b L32	Rind of Munster	45 min at 55°C, 30 min at -80°C	0,5	32	+	+	C	2.867	0.224	+	<i>L. monocytogenes</i>	PA	3	b
2008	N13	"Maroilles" raw milk cheese	Yes	<i>Listeria monocytogenes</i> 4b L32	Rind of Munster	45 min at 55°C, 30 min at -80°C	0,5	28,8	+	+	C	2.968	0.224	+	<i>L. monocytogenes</i>	PA	3	a

Appendix 4 – Artificial contamination of samples

Year of analysis	N° sample	Product	Artificial contaminations						Global result	Protocol	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level (CFU/sample)					
							Mean					
2020	730	Piemontaise salad	<i>L. monocytogenes</i> Ad494	Deli salad	Seeding 72h 3±2°C	/	2,0	-	A and B	1	a	
2020	731	Piemontaise salad	<i>L. monocytogenes</i> Ad494	Deli salad	Seeding 72h 3±2°C	/	2,0	+	A and B	1	a	
2020	732	Piemontaise salad	<i>L. monocytogenes</i> Ad494	Deli salad	Seeding 72h 3±2°C	/	2,0	+	A and B	1	a	
2020	733	Sandwich with roast chicken	<i>L. monocytogenes</i> Ad1179	Deli salad	Seeding 72h 3±2°C	/	1,6	-	A and B	1	a	
2020	734	Sandwich with roast chicken and vegetables	<i>L. monocytogenes</i> Ad1179	Deli salad	Seeding 72h 3±2°C	/	1,6	-	A and B	1	a	
2020	735	Salad with pasta ham and eggs	<i>L. monocytogenes</i> Ad1179	Deli salad	Seeding 72h 3±2°C	/	1,6	-	A and B	1	a	
2020	736	Salad with tuna rice and eggs	<i>L. monocytogenes</i> Ad1179	Deli salad	Seeding 72h 3±2°C	/	1,6	+	A and B	1	a	
2020	1295	Sandwich with smokes salmon with dill)	<i>L. monocytogenes</i> 6072	Salmon filet	Seeding 72h 3±2°C	/	4,2	-	A and B	1	a	
2020	1296	Tabbouleh with roast chicken	<i>L. monocytogenes</i> Ad1492	Salad RTE	Seeding 72h 3±2°C	/	2,6	+	A and B	1	a	
2020	1297	RTE salad with saveloys and dressing)	<i>L. monocytogenes</i> Ad1492	Salad RTE	Seeding 72h 3±2°C	/	2,6	+	A and B	1	a	
2020	1298	RTE salad with cabbage, cheese, beet and mustard	<i>L. monocytogenes</i> Ad1492	Salad RTE	Seeding 72h 3±2°C	/	2,6	+	A and B	1	a	
2020	1299	Wrap with chicken and zucchini	<i>L. monocytogenes</i> 2407/3139	RTRH food	Seeding 72h 3±2°C	/	2,8	+	A and B	1	a	
2020	737	Pizza with bacon and cheese	<i>L. monocytogenes</i> Ad1197	RTRH food pizza	Seeding 72h 3±2°C	/	0,4	-	A and B	1	b	
2020	738	Pizza with ham and cheese	<i>L. monocytogenes</i> Ad1197	RTRH food pizza	Seeding 72h 3±2°C	/	0,4	+	A and B	1	b	
2020	739	Pizza with ham and cheese	<i>L. monocytogenes</i> Ad1197	RTRH food pizza	Seeding 72h 3±2°C	/	0,4	-	A and B	1	b	
2020	740	Couscous chicken and merguez	<i>L. monocytogenes</i> 1972/2399	RTRH Food	Seeding 72h 3±2°C	/	0,4	+	A and B	1	b	
2020	741	Quiche-lorraine	<i>L. monocytogenes</i> 1972/2399	RTRH Food	Seeding 72h 3±2°C	/	0,4	+	A and B	1	b	
2020	742	Ham croissant	<i>L. monocytogenes</i> 1972/2399	RTRH Food	Seeding 72h 3±2°C	/	0,4	-	A and B	1	b	
2020	753	Pizza with bacon and cheese	<i>L. monocytogenes</i> 1972/2399	RTRH Food	Seeding 72h 3±2°C	/	0,4	+	A and B	1	b	

Year of analysis	N° sample	Product	Artificial contaminations						Global result	Protocol	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level (CFU/sample)					
							Mean					
2020	1300	Quiche-lorraine	<i>L. monocytogenes</i> 2407/3139	RTRH food	Seeding 72h 3±2°C	/	2,8	+	A and B	1	b	
2020	1301	Cheese pie	<i>L. monocytogenes</i> 2407/3139	RTRH food	Seeding 72h 3±2°C	/	2,8	+	A and B	1	b	
2020	1302	Flaky food with goat cheese and spinach	<i>L. monocytogenes</i> 2407/3139	RTRH food	Seeding 72h 3±2°C	/	2,8	+	A and B	1	b	
2020	1303	Rolled ham and cheese	<i>L. monocytogenes</i> Ad1678	RTRH food	Seeding 72h 3±2°C	/	3,8	+	A and B	1	b	
2020	1304	Ham and cheese croissant	<i>L. monocytogenes</i> Ad1678	RTRH food	Seeding 72h 3±2°C	/	3,8	+	A and B	1	b	
2020	1305	Pizza with bacon and goat cheese	<i>L. monocytogenes</i> Ad1678	RTRH food	Seeding 72h 3±2°C	/	3,8	+	A and B	1	b	
2020	1306	Pizza with ham and cheese	<i>L. monocytogenes</i> Ad1678	RTRH food	Seeding 72h 3±2°C	/	3,8	+	A and B	1	b	
2008	K10	Choux pastry + Chantilly cream	<i>Listeria monocytogenes</i> 1/2a L7	Cheese	45 min at 50°C then 30 min at -80°C	0,2	7	+	A and B	1	c	
2008	M17	Choux pastry + Chantilly cream	<i>Listeria monocytogenes</i> 4e L62	Reblochon	45 min at 50°C then 30 min at -80°C with 10%NaCl	0,7	22,4	+	A and B	1	c	
2020	743	Tortilla with onions	<i>L. monocytogenes</i> Ad1195	RTRH Food	Seeding 72h 3±2°C	/	2,0	-	A and B	1	c	
2020	744	Tortilla	<i>L. monocytogenes</i> Ad1195	RTRH Food	Seeding 72h 3±2°C	/	2,0	-	A and B	1	c	
2020	745	Tortilla with chorizo	<i>L. monocytogenes</i> Ad1195	RTRH Food	Seeding 72h 3±2°C	/	2,0	+	A and B	1	c	
2020	746	Pastry	<i>L. monocytogenes</i> Ad551	Pastry	Seeding 72h 3±2°C	/	2,2	+	A and B	1	c	
2020	747	Pastry	<i>L. monocytogenes</i> Ad551	Pastry	Seeding 72h 3±2°C	/	2,2	+	A and B	1	c	
2020	1307	Pastry with strawberry	<i>L. monocytogenes</i> Ad532	Fruits	Seeding 72h 3±2°C	/	2,4	+	A and B	1	c	
2020	1308	Pastry with apple	<i>L. monocytogenes</i> Ad532	Fruits	Seeding 72h 3±2°C	/	2,4	-	A and B	1	c	
2020	1309	Tortilla with onions	<i>L. monocytogenes</i> Ad1757	Egg products	Seeding 72h 3±2°C	/	4,2	+	A and B	1	c	
2020	1190	Raw pork meat	<i>L. monocytogenes</i> A00C013	Meat product (pork)	Seeding 72h 3±2°C	/	1,6	+	D	2	a	
2020	1191	Raw pork meat	<i>L. monocytogenes</i> A00C013	Meat product (pork)	Seeding 72h 3±2°C	/	1,6	-	D	2	a	
2020	1192	Raw pork meat	<i>L. monocytogenes</i> A00C013	Meat product (pork)	Seeding 72h 3±2°C	/	1,6	+	D	2	a	
2020	1193	Raw poultry meat	<i>L. monocytogenes</i> Ad235	Meat product (poultry meat)	Seeding 72h 3±2°C	/	0,4	-	D	2	a	
2020	1194	Raw duck meat	<i>L. monocytogenes</i> Ad235	Meat product (poultry meat)	Seeding 72h 3±2°C	/	0,4	+	D	2	a	
2020	1195	Raw chicken meat	<i>L. monocytogenes</i> Ad235	Meat product (poultry meat)	Seeding 72h 3±2°C	/	0,4	+	D	2	a	
2020	1196	Raw beef meat	<i>L. monocytogenes</i> Ad1218	Meat product (beef meat)	Seeding 72h 3±2°C	/	0,8	-	D	2	a	
2020	1197	Raw beef meat	<i>L. monocytogenes</i> Ad1218	Meat product (beef meat)	Seeding 72h 3±2°C	/	0,8	-	D	2	a	
2020	1198	Raw beef meat	<i>L. monocytogenes</i> Ad1218	Meat product (beef meat)	Seeding 72h 3±2°C	/	0,8	-	D	2	a	
2020	1199	Beef carpaccio	<i>L. monocytogenes</i> Ad1218	Meat product (beef meat)	Seeding 72h 3±2°C	/	0,8	-	D	2	a	
2020	1359	Raw poultry meat	<i>L. monocytogenes</i> A00C036	Poultry meat	Seeding 72h 3±2°C	/	2,2	+	D	2	a	

Year of analysis	N° sample	Product	Artificial contaminations						Global result	Protocol	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level (CFU/sample)					
							Mean					
2020	1360	Raw chicken meat	<i>L. monocytogenes</i> A00C036	Poultry meat	Seeding 72h 3±2°C	/	2,2	+	D	2	a	
2020	1361	Raw veal meat	<i>L. monocytogenes</i> Ad1206	Beef meat	Seeding 72h 3±2°C	/	2,2	+	D	2	a	
2020	1362	Raw veal meat	<i>L. monocytogenes</i> Ad1206	Beef meat	Seeding 72h 3±2°C	/	2,2	+	D	2	a	
2020	1363	Raw beef meat (steak)	<i>L. monocytogenes</i> Ad1206	Beef meat	Seeding 72h 3±2°C	/	2,2	-	D	2	a	
2020	748	Chorizo	<i>L. monocytogenes</i> Ad267	Pork meat	Seeding 72h 3±2°C	/	2,6	-	A and B	2	c	
2020	751	Chicken winds (Indian)	<i>L. monocytogenes</i> Ad236	Poultry meat	Seeding 72h 3±2°C	/	3,8	+	A and B	2	c	
2020	752	Cut roast chicken meat	<i>L. monocytogenes</i> Ad236	Poultry meat	Seeding 72h 3±2°C	/	3,8	+	A and B	2	c	
2020	1314	Chicken wings (paprika)	<i>L. monocytogenes</i> Ad237	Meat product (poultry)	Seeding 72h 3±2°C	/	2,6	+	A and B	2	c	
2020	1315	Chicken wings (chorizo)	<i>L. monocytogenes</i> Ad237	Meat product (poultry)	Seeding 72h 3±2°C	/	2,6	+	A and B	2	c	
2020	1316	Cooked pork meat (chorizo sauce)	<i>L. monocytogenes</i> Ad270	Meat product (pork)	Seeding 72h 3±2°C	/	3,0	-	A and B	2	c	
2020	1317	Cooked ham	<i>L. monocytogenes</i> Ad270	Meat product (pork)	Seeding 72h 3±2°C	/	3,0	+	A and B	2	c	
2008	L26	"Camembert" raw milk cheese	<i>Listeria monocytogenes</i> 1/2b L37	Raw milk cheese	45 min at 50°C then 30 min at -80°C	1,1	0,8	-	C	3	a	
2008	L27	"Reblochon" cheese	<i>Listeria monocytogenes</i> 1/2b L37	Raw milk cheese	45 min at 50°C then 30 min at -80°C	1,1	0,5	-	C	3	a	
2008	M27	"Camembert" raw milk cheese	<i>Listeria monocytogenes</i> 1/2b L37	Raw milk cheese (Maroille)	45 min at 50°C, 30 min at -80°C with 10%NaCl	0,5	18	+	C	3	a	
2008	M28	"Coulommiers" raw milk cheese	<i>Listeria monocytogenes</i> 1/2b L37	Raw milk cheese (Maroille)	45 min at 50°C, 30 min at -80°C with 10%NaCl	0,5	30	+	C	3	a	
2008	N11	Goat cheese	<i>Listeria monocytogenes</i> 1/2a L47	Cooked potatoes	45 min at 50°C then 30 min at -80°C	1,3	25,6	-	C	3	a	
2008	L25	Raw milk	Cross contamination with naturally contaminated raw milk cheese (Pont l'Evêque)					cc	+	C	3	b
2008	L29	Raw milk	<i>Listeria monocytogenes</i> 1/2b L37	Raw milk cheese (Maroille)	45 min at 50°C then 30 min at -80°C	1,1	0,8	-	C	3	b	
2008	L31	Raw milk	<i>Listeria monocytogenes</i> 1/2b L37	Raw milk cheese (Maroille)	45 min at 50°C then 30 min at -80°C	1,1	0,8	-	C	3	b	
2008	M29	Raw milk	<i>Listeria monocytogenes</i> 1/2b L37	Raw milk cheese (Maroilles)	45 min at 50°C, 30 min at -80°C with 10%NaCl	0,5	25,6	+	C	3	b	
2008	O27	Raw milk	<i>Listeria monocytogenes</i> 4e L62	Raw milk cheese (Reblochon)	45 min at 55°C, 30 min at -80°C	0,7	8	+	C	3	b	
2020	1213	Raw milk	<i>L. monocytogenes</i> Ad1785	Dairy product	Seeding 72h 3±2°C	/	0,2	+	C	3	b	
2020	1214	Raw milk	<i>L. monocytogenes</i> Ad1781	Dairy product	Seeding 72h 3±2°C	/	1,8	-	C	3	b	
2020	1215	Raw milk	<i>L. monocytogenes</i> Ad1785	Dairy product	Seeding 72h 3±2°C	/	0,2	-	C	3	b	
2020	1216	Raw milk	<i>L. monocytogenes</i> Ad1781	Dairy product	Seeding 72h 3±2°C	/	1,8	+	C	3	b	
2020	1217	Organic raw milk	<i>L. monocytogenes</i> Ad1785	Dairy product	Seeding 72h 3±2°C	/	0,2	+	C	3	b	
2020	1218	Organic raw milk	<i>L. monocytogenes</i> Ad1781	Dairy product	Seeding 72h 3±2°C	/	1,8	-	C	3	b	
2020	1354	Raw goat milk	<i>L. monocytogenes</i> Ad1784	Dairy product	Seeding 72h 3±2°C	/	2,2	+	C	3	b	
2020	1355	Raw goat milk	<i>L. monocytogenes</i> Ad2642	Dairy product	Seeding 72h 3±2°C	/	2,4	-	C	3	b	
2020	1356	Raw goat milk	<i>L. monocytogenes</i> Ad1784	Dairy product	Seeding 72h 3±2°C	/	2,2	-	C	3	b	
2020	1357	Raw goat milk	<i>L. monocytogenes</i> Ad2642	Dairy product	Seeding 72h 3±2°C	/	2,4	-	C	3	b	
2008	M26	"Petit Billy affiné" cheese	<i>Listeria monocytogenes</i> 4e L62	Reblochon	45 min at 50°C then 30 min at -80°C with 10%NaCl	0,7	22,4	+	A and B	3	c	

Year of analysis	N° sample	Product	Artificial contaminations					Global result	Protocol	Category	Type	
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level (CFU/sample)					
							Mean					
2008	L23	Pasteurized goat cheese	Cross contamination with naturally contaminated raw milk cheese (Epoisses)					cc	-	A and B	3	c
2008	L24	Pasteurized goat cheese	Cross contamination with naturally contaminated raw milk cheese (Epoisses)					cc	+	A and B	3	c
2008	L28	Pasteurized goat cheese	Listeria monocytogenes 1/2b L37	Raw milk cheese	45 min at 50°C then 30 min at -80°C	1,1	0,5	-	A and B	3	c	
2008	M18	Goat cheese	Listeria monocytogenes 1/2b L37	Raw milk cheese	45 min at 50°C then 30 min at -80°C with 10%NaCl	0,5	18	+	A and B	3	c	
2008	M21	"Sainte Maure" ashy goat cheese	Listeria monocytogenes 4e L62	Reblochon	45 min at 50°C then 30 min at -80°C with 10%NaCl	0,7	32	-	A and B	3	c	
2008	M23	Goat cheese	Listeria monocytogenes 4e L62	Reblochon	45 min at 50°C then 30 min at -80°C with 10%NaCl	0,7	25,6	-	A and B	3	c	
2008	K8	Vanilla ice-cream	Listeria monocytogenes 1/2a L7	Cheese	45 min at 50°C then 30 min at -80°C	0,2	7	+	A and B	3	c	
2020	834	Rice pudding with vanilla	L. monocytogenes Ad249	Dairy product	Seeding 72h 3±2°C	/	1,4	+	A and B	3	c	
2020	835	Rice pudding	L. monocytogenes Ad249	Dairy product	Seeding 72h 3±2°C	/	1,4	+	A and B	3	c	
2020	836	Pasteurized goat milk cheese	L. monocytogenes Ad249	Dairy product	Seeding 72h 3±2°C	/	1,4	+	A and B	3	c	
2020	837	Pasteurized ewe milk cheese	L. monocytogenes Ad249	Dairy product	Seeding 72h 3±2°C	/	1,4	+	A and B	3	c	
2020	838	Pasteurized milk cheese	L. monocytogenes Ad471	Dairy product	Seeding 72h 3±2°C	/	1,6	+	A and B	3	c	
2020	839	White cheese (pasteurized milk)	L. monocytogenes Ad471	Dairy product	Seeding 72h 3±2°C	/	1,6	+	A and B	3	c	
2020	840	Flavored milk (cocoa)	L. monocytogenes Ad471	Dairy product	Seeding 72h 3±2°C	/	1,6	+	A and B	3	c	
2008	O10	Shrimps	Listeria monocytogenes L124	Fish filet	45 min at 55°C, 30 min at -80°C	0,4	15	+	A and B	4	a	
2008	O11	Shellfish	Listeria monocytogenes L124	Fish filet	45 min at 55°C, 30 min at -80°C	0,4	20	+	A and B	4	a	
2008	O8	Salmon olives	Listeria monocytogenes L124	Fish filet	45 min at 55°C, 30 min at -80°C	0,4	10	+	A and B	4	c	
2008	O9	Coalfish fillet with leeks sauce	Listeria monocytogenes L124	Fish filet	45 min at 55°C, 30 min at -80°C	0,4	20	+	A and B	4	c	
2008	N3	Frozen string beans	Listeria monocytogenes 1/2a L129	Potatoes	45 min at 55°C, 30 min at -80°C	0,5	23	+	A and B	5	a	
2008	L3	String beans	Cross contamination with naturally contaminated fries					cc	+	A and B	5	a
2008	L4	Chickpeas	Cross contamination with naturally contaminated fries					cc	+	A and B	5	a
2020	841	Turnip	L. monocytogenes Ad285	Vegetables	Seeding 72h 3±2°C	/	2,6	+	A and B	5	a	
2020	842	Green chili	L. monocytogenes Ad285	Vegetables	Seeding 72h 3±2°C	/	2,6	+	A and B	5	a	
2020	843	Tomato	L. monocytogenes Ad285	Vegetables	Seeding 72h 3±2°C	/	2,6	+	A and B	5	a	
2020	844	Leek	L. monocytogenes Ad543	Vegetables	Seeding 72h 3±2°C	/	2,8	+	A and B	5	a	
2020	845	Zucchini	L. monocytogenes Ad543	Vegetables	Seeding 72h 3±2°C	/	2,8	+	A and B	5	a	
2008	L1	Grated carrots	Cross contamination with naturally contaminated fries					cc	-	A and B	5	b
2008	M4	Grated carrots	Listeria monocytogenes 4b L58	Salade	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,4	30	-	A and B	5	b	
2008	N1	Grated carrots	Listeria monocytogenes 1/2a L129	Potatoes	45 min at 55°C, 30 min at -80°C	0,5	23	+	A and B	5	b	
2020	846	Vegetables for squash soup	L. monocytogenes Ad285	Vegetables	Seeding 72h 3±2°C	/	2,6	-	A and B	5	b	

Year of analysis	N° sample	Product	Artificial contaminations						Global result	Protocol	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level (CFU/sample)					
							Mean					
2020	847	Cut and cooked carrots	<i>L. monocytogenes</i> Ad285	Vegetables	Seeding 72h 3±2°C	/	2,6	+	A and B	5	b	
2020	848	Cooked potatoes	<i>L. monocytogenes</i> Ad285	Vegetables	Seeding 72h 3±2°C	/	2,6	+	A and B	5	b	
2020	850	Vegetables for squash soup	<i>L. monocytogenes</i> Ad543	Vegetables	Seeding 72h 3±2°C	/	2,8	+	A and B	5	b	
2020	851	Cut and cooked carrots	<i>L. monocytogenes</i> Ad543	Vegetables	Seeding 72h 3±2°C	/	2,8	+	A and B	5	b	
2020	852	Cooked potatoes	<i>L. monocytogenes</i> Ad544	Vegetables	Seeding 72h 3±2°C	/	1,0	+	A and B	5	b	
2008	K2	Steamed turnip	<i>Listeria monocytogenes</i> 1/2a L47	Potatoes	45 min at 50°C then 30 min at -80°C	>0,6	ND	-	A and B	5	c	
2008	L2	Mixed salad	Cross contamination with naturally contaminated fries				cc	+	A and B	5	c	
2008	L7	Mixed salad	<i>Listeria monocytogenes</i> 1/2a L47	Potatoes	45 min at 50°C then 30 min at -80°C	1,3	17,2	-	A and B	5	c	
2008	K1	Saffron-flavored rice	<i>Listeria monocytogenes</i> 1/2a L47	Potatoes	45 min at 50°C then 30 min at -80°C	>0,6	ND	-	A and B	5	c	
2008	K5	Cooked mixed vegetables	<i>Listeria monocytogenes</i> 1/2a L47	Potatoes	45 min at 50°C then 30 min at -80°C	>0,6	ND	-	A and B	5	c	
2008	K6	Mixed salad (curly lettuce / walnuts / corn)	<i>Listeria monocytogenes</i> 1/2a L47	Potatoes	45 min at 50°C then 30 min at -80°C	>0,6	ND	-	A and B	5	c	
2008	L9	Seasoned mushrooms	<i>Listeria monocytogenes</i> 1/2a L47	Potatoes	45 min at 50°C then 30 min at -80°C	1,3	4,3	+	A and B	5	c	
2008	L11	Seasoned grated carrots	<i>Listeria monocytogenes</i> 1/2a L47	Potatoes	45 min at 50°C then 30 min at -80°C	1,3	4,3	-	A and B	5	c	
2008	M1	Spinaches with cream	<i>Listeria monocytogenes</i> 4b L58	Salad	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,4	30	-	A and B	5	c	
2008	M5	Cauliflower and potato gratin	<i>Listeria monocytogenes</i> 4b L58	Salad	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,4	20	-	A and B	5	c	
2008	N8	Potatoes with chives	<i>Listeria monocytogenes</i> 1/2a L129	Potatoes	45 min at 55°C, 30 min at -80°C	0,5	27,6	+	A and B	5	c	
2020	849	Pumpkin purée	<i>L. monocytogenes</i> Ad544	Vegetables	Seeding 72h 3±2°C	/	1,0	+	A and B	5	c	
2008	D29	Process water	<i>Listeria monocytogenes</i> L149	Environmental sample	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,4	12	+	B	6	a	
2008	L17	Process water	<i>Listeria monocytogenes</i> 1/2c L28	Sponge	45 min at 50°C then 30 min at -80°C	1,0	43	-	B	6	a	
2020	856	Rinse water (bowl, cheese production)	<i>L. monocytogenes</i> Ad550	Environmental sample (dairy industry)	Seeding 72h 3±2°C	/	2,0	-	B	6	a	
2020	857	Rinse water (bowl, cheese production)	<i>L. monocytogenes</i> Ad620	Environmental sample (dairy industry)	Seeding 72h 3±2°C	/	1,8	+	B	6	a	
2020	858	Process water (vegetables industry)	<i>L. monocytogenes</i> Ad544	Vegetables	Seeding 72h 3±2°C	/	1,0	+	B	6	a	
2020	859	Process water (vegetables industry)	<i>L. monocytogenes</i> Ad1180	Vegetables	Seeding 72h 3±2°C	/	1,0	+	B	6	a	
2020	860	Rinse water (cutter, dairy product industry)	<i>L. monocytogenes</i> Ad550	Environmental sample (dairy industry)	Seeding 72h 3±2°C	/	2,0	+	B	6	a	

Year of analysis	N° sample	Product	Artificial contaminations						Global result	Protocol	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level (CFU/sample)					
							Mean					
2020	861	Rinse water (cutter, dairy product industry)	<i>L. monocytogenes</i> Ad620	Environmental sample (dairy industry)	Seeding 72h 3±2°C	/	1,8	-	B	6	a	
2020	862	Rinse water (vegetables production)	<i>L. monocytogenes</i> Ad544	Vegetables	Seeding 72h 3±2°C	/	1,0	+	B	6	a	
2020	863	Rinse water (vegetables production)	<i>L. monocytogenes</i> Ad1180	Vegetables	Seeding 72h 3±2°C	/	1,0	+	B	6	a	
2020	1310	Process water (chipolata production, meat industry)	<i>L. monocytogenes</i> Ad1259	Environmental samples (pork/bovine)	Seeding 72h 3±2°C	/	2,8	+	B	6	a	
2020	1311	Rinse water (Poultry meat miwer, meat industry)	<i>L. monocytogenes</i> Ad1259	Environmental samples (pork/bovine)	Seeding 72h 3±2°C	/	2,8	+	B	6	a	
2008	D33	Vacuum machine	<i>Listeria monocytogenes</i> L141	Environmental sample	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,5	22,8	+	B	6	b	
2020	853	Sponge (veal cutting, Meat industry)	<i>L. monocytogenes</i> Ad1255	Environmental sample (meat industry)	Seeding 72h 3±2°C	/	2,2	+	B	6	b	
2020	854	Sponge, cutter (dairy industry)	<i>L. monocytogenes</i> Ad550	Environmental sample (dairy industry)	Seeding 72h 3±2°C	/	2,0	+	B	6	b	
2020	855	Sponge (table, vegetables production)	<i>L. monocytogenes</i> Ad1180	Vegetables	Seeding 72h 3±2°C	/	1,0	+	B	6	b	
2008	D36	Scraps from vacuum machine	<i>Listeria monocytogenes</i> L141	Environmental sample	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,5	15,2	-	B	6	c	
2008	D37	Scraps from workroom's floor	<i>Listeria monocytogenes</i> L149	Environmental sample	24h at +4°C, 50 min at 50°C, 30 min at -80°C	0,4	12	+	B	6	c	
2020	1312	Residue of pork meat (ground, meat industry)	<i>L. monocytogenes</i> Ad1259	Environmental samples (pork/bovine)	Seeding 72h 3±2°C	/	2,8	+	B	6	c	
2020	1313	Residue of beef meat (cutting, meat industry)	<i>L. monocytogenes</i> Ad1259	Environmental samples (pork/bovine)	Seeding 72h 3±2°C	/	2,8	+	B	6	c	

Appendix 5 – Sensitivity study: raw data

IPL's legend

Bacterial presence

Ø : no growth

L = light growth

M = medium growth

H = high growth

Distribution of the flora

A = pure culture of suspicious colonies

B = mixed culture with a majority of suspicious colonies

C = mixed culture with a minority of suspicious colonies

D = mixed culture with very few suspicious colonies

E = no suspicious colonies

(x) : x characteristic colonies of *Listeria monocytogenes* if $x \leq 5$

* : presence of two types of characteristic colonies

ADRIA'legend

Bold typing: artificially inoculated samples

Results:

m:	minority level of target analyte
M :	majority level of target analyte
P:	pure culture level of target analyte
1/2 :	50% level of target analyte
(x):	number of colonies in the plate
H+:	Typical colonies of <i>Listeria</i> with opaque halo
H-:	Typical colonies of <i>Listeria spp.</i> without opaque halo
-:	no typical colonies but presence of background microflora
st:	plate without any colony
d:	doubtful result
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 colonies on TSYEA
TPLmono	TRANSIA Plate <i>Listeria monocytogenes</i>
L.mono	<i>Listeria monocytogenes</i>
RLM	RAPID'L.mono

◆ Analyses performed according to the COFRAC accreditation by the Expert laboratory (ADRIA Développement)

COMPOSITE FOODS																												
Year of analysis	Sample No	Product (French name)	Product	Spiked	Reference method ISO 11290-1/A1						Alternative method: TRANSIA® PLATE <i>Listeria monocytogenes</i> (Protocol A)																Category	Type
											Half Fraser for 20h at 30°C + Fraser for 24h at 37°C								Half Fraser for 20h at 30°C + Fraser for 24h at 37°C + 72h at 5 ± 3°C									
					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (TPLmono direct 24H)			Confirmation			FINAL RESULT	Agree-ment Ref/Alt	TPLmono (TPLmono direct 24H)			Confirmation			FINAL RESULT	Agree-ment Ref/Alt		
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identifi-cation			OD	Cut-off	Result	ALOA	RLM	Identification				
2008	I16	Cake choux fleurs broccolis	Cauliflower and broccoli cake	No	+MA	+MA	+MB	+HA	<i>L. innocua</i> <i>L. mono</i>	+	0.081	0.171	-	+MB	+MB	<i>L. mono</i> <i>L.innocua</i>	-	ND	0.306	0.198	+	+MB	+MB	<i>L. mono</i> <i>L.innocua</i>	+	PA	1	a
2020	576	Sandwich jambon cheddar	Sandwich with ham and cheddar	/	-	-	-	-	/	-	0,179	0,269	-	-	-	/	-	NA									1	a
2020	582	Sandwich jambon crudités	Sandwich with vegetables and ham	/	st	-	-	-	/	-	0,171	0,269	-	-	-	/	-	NA									1	a
2020	586	Sandwich duo saumon	Sandwich with salmon and vegetables	/	st	-	-	-	/	-	0,154	0,269	-	-	-	/	-	NA									1	a
2020	587	Sandwich jambon crudités œuf	Sandwich with vegetables and eggs	/	-	-	-	-	/	-	0,159	0,269	-	-	-	/	-	NA									1	a
2020	588	Sandwich poulet thon	Sandwich chicken and tuna	/	st	-	st	-	/	-	0,150	0,269	-	-	-	/	-	NA									1	a
2020	591	Sandwich thon tomate œuf	Sandwich with tuna tomato and eggs	/	-	-	st	-	/	-	0,177	0,269	-	-	-	/	-	NA									1	a
2020	689	Salade de pamplemousse crevette	RTE salad with grapefruit and shrimps	/	H+	+	H+	+	<i>L. mono</i>	+	2,909	0,271	+	H+	+	<i>L. mono</i>	+	PA	3,135	0,276	+	H+	+	/	+	PA	1	a
2020	691	Sandwich poulet crudités	Sandwich with chicken and vegetables	/	H+	+	H+	+	<i>L. mono</i>	+	2,984	0,271	+	H+	+	<i>L. mono</i>	+	PA	3,195	0,276	+	H+	+	/	+	PA	1	a
2020	730	Salade piémontaise	Piemontaise salad	/	st	st	st	st	/	-	0,128	0,260	-	st	-	/	-	NA									1	a
2020	731	Salade piémontaise	Piemontaise salad	/	H+	+	H+	+	<i>L. mono</i>	+	3,204	0,260	+	H+	+p	<i>L. mono</i>	+	PA	3,264	0,313	+	H+	+p	/	+	PA	1	a
2020	732	Salade piémontaise	Piemontaise salad	/	H+	+	H+	+	<i>L. mono</i>	+	3,236	0,260	+	H+	+p	<i>L. mono</i>	+	PA	3,268	0,313	+	H+	+p	/	+	PA	1	a
2020	733	Sandwich poulet roti	Sandwich with roast chicken	/	H-d	-	H-	+ (hemo-lysis -)	/	-	0,192	0,260	-	H-	-	/	-	NA									1	a
2020	734	Sandwich poulet roti crudités	Sandwich with roast chicken and vegetables	/	st	st	st	st	/	-	0,168	0,260	-	st	st	/	-	NA									1	a
2020	735	Salade au jambon pâtes, salade, œuf	Salad with pasta ham and eggs	/	-	-	-	-	/	-	0,202	0,260	-	-	-	/	-	NA									1	a
2020	736	Salade au thon, riz, œuf	Salad with tuna rice and eggs	/	H+	+	H+	+	<i>L. mono</i>	+	3,224	0,260	+	H+	+p	<i>L. mono</i>	+	PA	3,273	0,313	+	H+	+p	/	+	PA	1	a

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					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identifi-cation			OD	Cut-off	Result	ALOA	RLM	Identification				
2020	1295	Sandwich saumon fumé à l'aneth	Sandwich with smokes salmon with dill)	/	H-	+	H+d/-/H-	+	/	-	3,194/3,086/3,096 (new heat treatment*: 3,092/3,108/3,069)	0,230/0,224/0,245*	+/+/ +	H- (H-x5, Fraser x5:-)	- (-x5, Fraser x5:-)	/	-	PPNA	3,207/3,079/3,068	0,31/0,224	+/+/ +	H+d/- (x5:H-)	- (x5:-)	/	-	PPNA	1	a
2020	1296	Taboulé au poulet roti	Tabbouleh with roast chicken	/	H+	+	H+	+	L. mono	+	3,203	0,230	+	H+	+p	L. mono	+	PA	3,222	0,310	+	H+	+p	/	+	PA	1	a
2020	1297	Salade prête à manger avec cervelas, sauce vinaigrette	RTE salad with saveloys and dressing)	/	H+	+	H+	+	L. mono	+	3,207	0,230	+	H+	+p	L. mono	+	PA	3,213	0,310	+	H+	+p	/	+	PA	1	a
2020	1298	Salades choux, fromage, betteraves en cube sauce moutarde	RTE salad with cabbage, cheese, beet and mustard	/	H+	+	H+	+	L. mono	+	3,209	0,230	+	H+	+p	L. mono	+	PA	3,229	0,310	+	H+	+p	/	+	PA	1	a
2020	1299	Wrap volaille julienne de courgette sauce tartare	Wrap with chicken and zucchini	/	H+	-	H+	+	L. mono	+	3,180	0,230	+	H+	+p	L. mono	+	PA	3,214	0,310	+	H+	+p	/	+	PA	1	a
2020	585	Paillasson légumes fromage	RTRH foods vegetables and cheese	/	-	-	-	-	/	-	0,131	0,269	-	-	-	/	-	NA									1	b
2020	589	Tartine de poulet barbecue	RTRH food (toast with chicken and barbecue sauce)	/	-	-	-	st	/	-	0,134	0,269	-	H-	-	/	-	NA									1	b
2020	599	Paillasson de légumes fromage	RTRH foods vegetables and cheese	/	-	-	st	-	/	-	0,124	0,269	-	-	-	/	-	NA									1	b
2020	603	Roulé de jambon au fromage Choux-brocolis	RTRH food (Rooled ham with cheese and broccoli)	/	-	-	-	-	/	-	0,155	0,269	-	-	-	/	-	NA									1	b
2020	687	Riz au thon	Rice with tuna	/	st	-	st	-	/	-	0,168	0,271	-	st	st	/	-	NA									1	b
2020	690	Cordon bleu de dinde	RTRH food with cheese and poultry meat	/	-	-	-	-	/	-	0,156	0,271	-	-	-	/	-	NA									1	b
2020	693	Cordon bleu	RTRH food with cheese and poultry meat	/	H+	+	H+	+	L. mono	+	1,216	0,271	+	H+	+	L. mono	+	PA	2,331	0,276	+	H+	+	/	+	PA	1	b
2020	737	Pizza lardons et chèvre	Pizza with bacon and cheese	/	-	-	-	-	/	-	0,130	0,260	-	st	st	/	-	NA									1	b

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					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identifi-cation			OD	Cut-off	Result	ALOA	RLM	Identification				
2020	738	Pizza jambon fromage	Pizza with ham and cheese	/	H+	+	H+	+	<i>L. mono</i>	+	3,256	0,260	+	H+	+p	<i>L. mono</i>	+	PA	3,292	0,313	+	H+	+p	/	+	PA	1	b
2020	739	Pizza jambon emmental	Pizza with ham and cheese	/	st	-	st	-	/	-	0,131	0,260	-	-	-	/	-	NA									1	b
2020	740	Couscous poulet merguez	Couscous chicken and merguez	/	H+	+	H+	+	<i>L. mono</i>	+	3,121	0,260	+	H+	+p	<i>L. mono</i>	+	PA	3,274	0,313	+	H+	+p	/	+	PA	1	b
2020	741	Quiche lorraine	Quiche-lorraine	/	H+	+	H+	+	<i>L. mono</i>	+	3,257	0,260	+	H+	+p	<i>L. mono</i>	+	PA	3,204	0,313	+	H+	+p	/	+	PA	1	b
2020	742	Croissant au jambon	Ham croissant	/	-	-	-	-	/	-	0,151	0,260	-	-	-	/	-	NA									1	b
2020	753	Pizza lardons et chèvre	Pizza with bacon and cheese	/	H+	+	H+	+	<i>L. mono</i>	+	3,245	0,260	+	H+	+p	<i>L. mono</i>	+	PA	3,203	0,313	+	H+	+p	/	+	PA	1	b
2020	1300	Quiche lorraine	Quiche-lorraine	/	H+	+	H+	+	<i>L. mono</i>	+	3,234	0,230	+	H+	+p	<i>L. mono</i>	+	PA	3,191	0,310	+	H+	+p	/	+	PA	1	b
2020	1301	Tarte aux fromages	Cheese pie	/	H+	+	H+	+	<i>L. mono</i>	+	3,262	0,230	+	H+	+p	<i>L. mono</i>	+	PA	3,222	0,310	+	H+	+p	/	+	PA	1	b
2020	1302	Feuilleté fromage chevre epinard	Flaky food with goat cheese and spinach	/	H+	+	H+	+	<i>L. mono</i>	+	3,262	0,230	+	H+	+p	<i>L. mono</i>	+	PA	3,198	0,310	+	H+	+p	/	+	PA	1	b
2020	1303	Roulée au fromage	Rolled ham and cheese	/	H+	+	H+	+	<i>L. mono</i>	+	3,218	0,230	+	H+	+p	<i>L. mono</i>	+	PA	3,202	0,310	+	H+	+p	/	+	PA	1	b
2020	1304	Croissant jambon emmental	Ham and cheese croissant	/	H+	+	H+	+	<i>L. mono</i>	+	3,231	0,230	+	H+	+p	<i>L. mono</i>	+	PA	3,199	0,310	+	H+	+p	/	+	PA	1	b
2020	1305	Pizza lardons chèvre	Pizza with bacon and goat cheese	/	H+	+	H+	+	<i>L. mono</i>	+	3,225	0,230	+	H+	+p	<i>L. mono</i>	+	PA	3,216	0,310	+	H+	+p	/	+	PA	1	b
2020	1306	Pizza emmental et jambon	Pizza with ham and cheese	/	H+	+	H+	+	<i>L. mono</i>	+	3,218	0,230	+	H+	+p	<i>L. mono</i>	+	PA	3,184	0,310	+	H+	+p	/	+	PA	1	b
2020	1318	Quiche lorraine	Quiche-lorraine	/	st	-	-	-	/	-	0,099	0,230	-	-	-	/	-	NA									1	b
2020	1319	Tarte aux fromages	Cheese pie	/	-	-	-	-	/	-	0,099	0,230	-	-	-	/	-	NA									1	b
2008	A22	Pâtisserie opéra	Opéra chocolate cake	No	+LB	+MD	+MB	+MB	<i>L. mono</i>	+	3.083	0.211	+	+MB	+HB	<i>L. mono</i>	+	PA	3.194	0.213	+	+MB	+HB	<i>L. mono</i>	+	PA	1	c
2008	K10	Chou à la crème	Choux pastry + Chantilly cream	Yes	+LA	+LA	+MA	+HA	<i>L. mono</i>	+	2.983	0.204	+	+LA	+MA	<i>L. mono</i>	+	PA	2.996	0.127	+	+MA	+MA	<i>L. mono</i>	+	PA	1	c
2008	K11	Pâtisserie Glace, chantilly et fraise	Strawberries + ice-cream and Chantilly cream	No	-MA	+MA	-MA	+MA	<i>L. innocua</i>	-	0.091	0.204	-	/	/	/	-	NA									1	c
2008	K15	Profiteroles	Profiteroles	No	Ø	Ø	Ø	Ø	/	-	0.051	0.185	-	/	/	/	-	NA									1	c
2008	K16	Chou à la crème	Choux pastry + Chantilly cream	No	Ø	Ø	Ø	Ø	/	-	0.049	0.185	-	/	/	/	-	NA									1	c

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					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result	ALOA	RLM	Identification					
2008	L21	Cookies	Mix for cookies	No	-HD	+MD	-HB	+MD	<i>L. innocua</i>	-	0.070	0.200	-	/	/	/	-	NA										1	c
2008	M17	Chou à la crème	Choux pastry + Chantilly cream	Yes	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	2.857	0.207	+	+MA	+MA	<i>L. mono</i>	+	PA	2.919	0.233	+	+MA	+MB	<i>L. mono</i>	+	PA		1	c
2008	M34	Tarte aux framboises	Raspberry tart	No	Ø	Ø	Ø	Ø	/	-	0.105	0.207	-	/	/	/	-	NA										1	c
2020	590	Mille-feuille	Pastry	/	H+	+	H+	+	<i>L. mono</i>	+	3,347	0,269	+	H+	+M	<i>L. mono</i>	+	PA	3,290	0,261	+	H+	+p	/	+	PA		1	c
2020	592	Paris-Brest	Pastry	/	-	-	-	-	/	-	0,121	0,269	-	-	-	/	-	NA										1	c
2020	593	Eclair au caramel beurre salé	Pastry	/	H+	+	H+	+	<i>L. mono</i>	+	3,325	0,269	+	H+	+M	<i>L. mono</i>	+	PA	3,274	0,261	+	H+	+p	/	+	PA		1	c
2020	594	Mascotte (pâtisserie)	Pastry	/	st	-	-	-	/	-	0,141	0,269	-	-	-	/	-	NA										1	c
2020	694	Feuilleté napolitain	Pastry	/	H+d/-	-	-	-	/	-	0,184	0,271	-	-	-	/	-	NA										1	c
2020	743	Tortilla aux oignons	Tortilla with onions	/	-	-	st	-	/	-	0,154	0,260	-	-	-	/	-	NA										1	c
2020	744	Tortilla nature	Tortilla	/	st	st	st	st	/	-	0,161	0,260	-	-	st	/	-	NA										1	c
2020	745	Tortilla au chorizo	Tortilla with chorizo	/	H+	+	H+	+	<i>L. mono</i>	+	3,245	0,260	+	H+	+p	<i>L. mono</i>	+	PA	3,190	0,313	+	H+	+p	/	+	PA		1	c
2020	746	Choux chantilly fraise	Pastry	/	H+	+	H+	+	<i>L. mono</i>	+	3,282	0,260	+	H+	+p	<i>L. mono</i>	+	PA	3,189	0,313	+	H+	+p	/	+	PA		1	c
2020	747	Tartelette financier	Pastry	/	H+	+	H+	+	<i>L. mono</i>	+	3,240	0,260	+	H+	+p	<i>L. mono</i>	+	PA	3,194	0,313	+	H+	+p	/	+	PA		1	c
2020	1307	Tartelette financier à la fraise	Pastry with strawberry	/	H+	+	H+	+	<i>L. mono</i>	+	3,188	0,230	+	H+	+p	<i>L. mono</i>	+	PA	3,196	0,310	+	H+	+p	/	+	PA		1	c
2020	1308	Tartelette normande à la pomme	Pastry with apple	/	st	st	-	-	/	-	0,113	0,230	-	-	st	/	-	NA										1	c
2020	1309	Tortilla aux oignons	Tortilla with onions	/	H+	+	H+	+	<i>L. mono</i>	+	3,227	0,230	+	H+	+p	<i>L. mono</i>	+	PA	3,220	0,310	+	H+	+p	/	+	PA		1	c

MEAT PRODUCTS																												
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					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identifi-cation			OD	Cut-off	Result	ALOA	RLM	Identification				
2008	A19	Pâté de campagne	Pâté de campagne	No	Ø	Ø	Ø	Ø	/	-	0.086	0.211	-	/	/	/	-	NA									2	c
2008	A20	Saucisse cuite	Cooked chitterlings sausage	No	-ME	-ME	-ME	-ME	/	-	0.086	0.211	-	/	/	/	-	NA									2	c
2008	A21	Saucisse cuite	Cooked chitterlings sausage	No	-ME	-ME	-LE	-LE	/	-	0.088	0.211	-	/	/	/	-	NA									2	c
2008	B5	Lamelle de bacon	Streaky bacon	No	Ø	Ø	Ø	Ø	/	-	0.082	0.207	-	/	/	/	-	NA									2	c
2008	B6	Jambon cuit	Rolled and stuffed ham	No	-LE	-LE	-ME	-ME	/	-	0.083	0.207	-	/	/	/	-	NA									2	c
2008	B7	Pâté de campagne	Pâté de campagne	No	-LE	-LE	-ME	-ME	/	-	0.072	0.207	-	/	/	/	-	NA									2	c
2008	B8	Pâté de tête de porc	Pork head pâté	No	Ø	Ø	Ø	Ø	/	-	0.073	0.207	-	/	/	/	-	NA									2	c
2008	B9	Saucisse de cheval cuite	Cooked horse salami-like sausage	No	-LE	-LE	Ø	Ø	/	-	0.079	0.207	-	/	/	/	-	NA									2	c
2008	B10	Poulet grillé	Grilled chicken	No	Ø	Ø	Ø	Ø	/	-	0.073	0.207	-	/	/	/	-	NA									2	c
2008	B11	Saveloy	Saveloy	No	Ø	Ø	Ø	Ø	/	-	0.076	0.207	-	/	/	/	-	NA									2	c
2008	M15	Saucisse cuite	Cooked sausage	No	+LA	+LA	+LA	+MA	<i>L. mono</i>	+	2.876	0.207	+	+MA	+MB	<i>L. mono</i>	+	PA	2.920	0.233	+	+MA	+HB	<i>L. mono</i>	+	PA	2	c
2008	M16	Pâté de canard	Duck pâté	No	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	2.889	0.207	+	+MB	+MB	<i>L. mono</i>	+	PA	2.921	0.233	+	+MB	+MB	<i>L. mono</i>	+	PA	2	c
2008	N17	Pâté de campagne	Pâté de campagne	No	Ø	Ø	Ø	Ø	/	-	0.078	0.200	-	/	/	/	-	NA									2	c
2008	N18	Foie gras	Foie gras	No	Ø	Ø	Ø	Ø	/	-	0.077	0.200	-	/	/	/	-	NA									2	c
2008	Q4	Pâté de campagne	Pâté de campagne	No	Ø	Ø	Ø	Ø	/	-	0.110	0.225	-	/	/	/	-	NA	-	-	-	-	-	-	-	-	2	c
2008	Q5	Pâté	Pâté	No	+MA	+MA	+HA	+HA	<i>L. mono</i>	+	2.612	0.225	+	+MA	+HA	<i>L. mono</i>	+	PA	3.007	0.296	+	+MA	+MA	<i>L. mono</i>	+	PA	2	c
2020	578	Nuggets de dinde cuits	Cooked poultry nuggets	/	-	-	-	-	/	-	0,146	0,269	-	-	-	/	-	NA									2	c
2020	581	Nuggets de poulet	Chicken nuggets	/	st	-	-	-	/	-	0,158	0,269	-	-	-	/	-	NA									2	c
2020	692	Saucisse cocktail	Cooked sausage	/	st	-	-	-	/	-	0,163	0,271	-	st	st	/	-	NA									2	c
2020	748	Chorizo	Chorizo	/	-	-	-	-	/	-	0,119	0,260	-	-	-	/	-	NA									2	c
2020	751	Ailes de poulet marinées Indien	Chicken winds (Indian)	/	H+	+	H+	+	<i>L. mono</i>	+	3,334	0,260	+	H+	+M	<i>L. mono</i>	+	PA	3,501	0,313	+	H+	+p	/	+	PA	2	c
2020	752	Emincés de poulet rotis	Cut roast chicken meat	/	H+	+	H+	+	<i>L. mono</i>	+	3,297	0,260	+	H+	+p	<i>L. mono</i>	+	PA	3,376	0,313	+	H+	+p	/	+	PA	2	c
2020	1314	Aile de poulet recette paprika	Chicken wings (paprika)	/	H+	+	H+/H-	+	<i>L. mono</i>	+	0,529	0,230	+	H+/H-	+M	<i>L. mono</i>	+	PA	0,808	0,310	+	H+/H-	+M	/	+	PA	2	c
2020	1315	Aile de poulet façon chorizo	Chicken wings (chorizo)	/	H+	+	H+	+	<i>L. mono</i>	+	2,357	0,230	+	H+/H-	+M	<i>L. mono</i>	+	PA	3,308	0,310	+	H+/H-	+M	/	+	PA	2	c

MEAT PRODUCTS																												
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											Half Fraser for 20h at 30°C + Fraser for 24h at 37°C								Half Fraser for 20h at 30°C + Fraser for 24h at 37°C <u>+ 72h at 5 ± 3°C</u>									
					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (TPLmono direct 24H)			Confirmation			FINAL RESULT	Agreement Ref/Alt	TPLmono (TPLmono direct 24H)			Confirmation			FINAL RESULT	Agreement Ref/Alt		
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result	ALOA	RLM	Identification				
2020	1316	Fines tranches de porc façon chorizo	Cooked pork meat (chorizo sauce)	/	-	-	-	-	/	-	0,112	0,230	-	-	-	/	-	NA								2	c	
2020	1317	Jambon supérieur avec couenne	Cooked ham	/	H+	+	H+	+	<i>L. mono</i>	+	0,421	0,230	+	H+	+p	<i>L. mono</i>	+	PA	3,225	0,310	+	H+	+p	/	+	PA	2	c

DAIRY PRODUCTS																												
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											Half Fraser for 20h at 30°C + Fraser for 24h at 37°C								Half Fraser for 20h at 30°C + Fraser for 24h at 37°C + 72h at 5 ± 3°C									
					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (TPLmono direct 24H)			Confirmation			FINAL RESULT	Agree-ment Ref/Alt	TPLmono (TPLmono direct 24H)			Confirmation			FINAL RESULT	Agree-ment Ref/Alt		
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identifi-cation			OD	Cut-off	Result	ALOA	RLM	Identification				
2008	A23	Feta (fromage)	Feta cheese	No	+LA	+LA	+MA	+MB	<i>L. mono</i>	+	0.088	0.211	-	+LA	+LA	<i>L. mono</i>	-	ND	0.075	0.213	-	+MB	+LB	<i>L. mono</i>	-	ND	3	c
2008	M26	Fromage de chèvre petit billy	"Petit Billy affiné" cheese	Yes	+LA(3)	+LA (4)	+MA	+MA	<i>L. mono</i>	+	2.893	0.207	+	+MA	+MA	<i>L. mono</i>	+	PA	2.939	0.233	+	+MA	+MA	<i>L. mono</i>	+	PA	3	c
2008	M33	Fromage "Neufchatel"	"Neufchâtel" cheese	No	-LE	Ø	Ø	Ø	/	-	0.111	0.207	-	/	/	/	-	NA									3	c
2008	B12	Fromage de chèvre	Goat cheese	No	Ø	Ø	Ø	Ø	/	-	0.067	0.207	-	/	/	/	-	NA									3	c
2008	B13	Fromage de chèvre	Goat cheese	No	-LE	Ø	Ø	Ø	/	-	0.075	0.207	-	/	/	/	-	NA									3	c
2008	L23	Fromage au lait pasteurisé	Pasteurized goat cheese	Yes	-LE	-LE	Ø	-LE	/	-	0.069	0.200	-	/	/	/	-	NA									3	c
2008	L24	Fromage au lait pasteurisé	Pasteurized goat cheese	Yes	+LB	+LB (3)	+LB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	3.085	0.200	+	+MB	+MB	<i>L. mono</i>	+	PA	2.873	0.207	+	+MB	+MB	<i>L. mono</i>	+	PA	3	c
2008	L28	Fromage au lait pasteurisé	Pasteurized goat cheese	Yes	Ø	-LE	Ø	Ø	/	-	0.067	0.200	-	/	/	/	-	NA									3	c
2008	M18	Fromage de chèvre	Goat cheese	Yes	+LA	+LA	+MA	+HB	<i>L. mono</i>	+	2.869	0.207	+	+HA	+MB	<i>L. mono</i>	+	PA	2.821	0.233	+	+HA	+HB	<i>L. mono</i>	+	PA	3	c
2008	M21	Fromage de chèvre	"Sainte Maure" ashy goat cheese	Yes	Ø	Ø	Ø	Ø	/	-	0.079	0.207	-	/	/	/	-	NA									3	c
2008	M23	Fromage de chèvre	Goat cheese	Yes	Ø	Ø	Ø	Ø	/	-	0.071	0.207	-	/	/	/	-	NA									3	c
2008	M30	Fromage de chèvre	"Petit Poulligny" goat cheese	No	Ø	Ø	Ø	Ø	/	-	0.095	0.207	-	/	/	/	-	NA									3	c
2008	M35	Fromage de chèvre	Goat cheese	No	Ø	Ø	Ø	Ø	/	-	0.087	0.207	-	/	/	/	-	NA									3	c
2008	M36	Fromage de chèvre	Goat cheese	No	Ø	Ø	Ø	Ø	/	-	0.085	0.207	-	/	/	/	-	NA									3	c
2008	K8	Glace à la vanille	Vanilla ice-cream	Yes	+LA	+LA	+MA	+HB	<i>L. mono</i>	+	2.904	0.204	+	+LA	+LA	<i>L. mono</i>	+	PA	2.963	0.127	+	+MA	+MA	<i>L. mono</i>	+	PA	3	c
2008	K9	Glace	"Mystère" ice-cream	No	-MB	+MB	-MA	+HA	<i>L. innocua</i>	-	0.091	0.204	-	/	/	/	-	NA									3	c
2008	K13	Poudre de lait	Milk powder	No	-LA	+LA	-MA	+HA	<i>L. innocua</i>	-	0.081	0.204	-	/	/	/	-	NA									3	c
2020	834	Riz au lait à la vanille	Rice pudding with vanilla	/	H+	+	H+	+	<i>L. mono</i>	+	3,227	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,243	0,293	+	H+	+p	/	+	PA	3	c
2020	835	Riz au lait	Rice pudding	/	H+	+	H+	+	<i>L. mono</i>	+	3,211	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,265	0,293	+	H+	+p	/	+	PA	3	c
2020	836	Fromage de chèvre au lait pasteurisé	Pasteurized goat milk cheese	/	H+	+	H+	+	<i>L. mono</i>	+	3,220	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,257	0,293	+	H+	+p	/	+	PA	3	c
2020	837	Fromage de brebis au lait pasteurisé	Pasteurized ewe milk cheese	/	H+	+	H+	+	<i>L. mono</i>	+	3,205	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,269	0,293	+	H+	+p	/	+	PA	3	c
2020	838	Camembert au lait pasteurisé	Pasteurized milk cheese	/	H+/H-	+	H+	+	<i>L. mono</i>	+	0,553	0,238	+	H+	+p	<i>L. mono</i>	+	PA	1,846	0,293	+	H+	+p	/	+	PA	3	c

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					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (TPLmono direct 24H)			Confirmation			FINAL RESULT	Agree-ment Ref/Alt	TPLmono (TPLmono direct 24H)			Confirmation			FINAL RESULT	Agree-ment Ref/Alt		
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identifi-cation			OD	Cut-off	Result	ALOA	RLM	Identification				
2020	839	Fromage blanc au lait pasteurisé	White cheese (pasteurized milk)	/	H+	+	H+	+	<i>L. mono</i>	+	3,268	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,226	0,293	+	H+	+p	/	+	PA	3	c
2020	840	Lait aromatisé au chocolat	Flavored milk (cocoa)	/	H+	+	H+		<i>L. mono</i>	+	3,416	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,250	0,293	+	H+	+p	/	+	PA	3	c

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					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (TPLmono direct 24H)			Confirmation			FINAL RESULT	Agree-ment Ref/Alt	TPLmono (TPLmono direct 24H)			Confirmation			FINAL RESULT	Agree-ment Ref/Alt		
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identifi-cation			OD	Cut-off	Result	ALOA	RLM	Identification				
2008	C10	Crevettes	Shrimps	No	+MB	+LB	+MB	+MB	<i>L. mono</i>	+	3.250	0.206	+	+MA	+MA	<i>L. mono</i>	+	PA	2.034	0.249	+	+MA	+MA	<i>L. mono</i>	+	PA	4	a
2008	C11	Crevettes	Shrimps	No	+MB	+LA	+MB	+MA	<i>L. mono</i>	+	3.228	0.206	+	+MA	+MA	<i>L. mono</i>	+	PA	2.012	0.249	+	+MA	+HA	<i>L. mono</i>	+	PA	4	a
2008	C12	Crevettes	Shrimps	No	-LE	-LE	-ME	-ME	/	-	0.111	0.206	-	/	/	/	-	NA								4	a	
2008	C13	Crevettes	Shrimps	No	+MA	+MB	+MA	+MB	<i>L. mono</i>	+	3.255	0.206	+	+MA	+MA	<i>L. mono</i>	+	PA	2.475	0.249	+	+MA	+MA	<i>L. mono</i>	+	PA	4	a
2008	D12	Mix de fruits de mer	Mixed seafood	No	+LB(1)	+LB (5)	+MA	+MA	<i>L. mono</i>	+	2.135	0.23	+	+MA	+HA	<i>L. mono</i>	+	PA	2.572	0.249	+	+MA	+HA	<i>L. mono</i>	+	PA	4	a
2008	D16	Filet de hareng	Sweet herring fillet	No	+LA	Ø	+MB	+HB	<i>L. mono</i>	+	1.566	0.23	+	+MA	+MA	<i>L. mono</i>	+	PA	2.591	0.249	+	+MA	+HA	<i>L. mono</i>	+	PA	4	a
2008	D17	Filet de saumon congelé	Frozen salmon fillet	No	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	2.196	0.23	+	+MA	+MA	<i>L. mono</i>	+	PA	2.753	0.249	+	+MA	+MA	<i>L. mono</i>	+	PA	4	a
2008	F3	Filet de hareng	Sweet herring fillet	No	Ø	Ø	Ø	Ø	/	-	0.140	0.247	-	/	/	/	-	NA								4	a	
2008	F4	Filet de saumon congelé	Frozen salmon fillet	No	Ø	Ø	Ø	Ø	/	-	0.207	0.247	-	/	/	/	-	NA								4	a	
2008	G1	Poisson cru	Raw fish	No	Ø	-LE	Ø	Ø	/	-	0.052	0.163	-	/	/	/	-	NA								4	a	
2008	G3	Filet de flétan	Fresh halibut	No	Ø	Ø	Ø	Ø	/	-	0.053	0.163	-	/	/	/	-	NA								4	a	
2008	G4	Saumon	Fresh salmon	No	+MA	+MA	+MA	+MA	<i>L. mono</i>	+	2.949	0.163	+	+MA	+MA	<i>L. mono</i>	+	PA	2.921	0.198	+	+MA	+MA	<i>L.monocytogenes</i>	+	PA	4	a
2008	G5	Filet de hareng	Fresh herring	No	Ø	Ø	-LE	-LE	/	-	0.052	0.163	-	/	/	/	-	NA								4	a	
2008	H11	Filet de haddock	Haddock fillet	No	-LA(3)	+LB	-MA	+HA	<i>L. innocua</i>	-	0.079	0.187	-	/	/	/	-	NA								4	a	
2008	H12	Filet de hareng	Sweet herring fillet	No	-MA	+MA	-MA	+MB	<i>L. innocua</i>	-	0.07	0.187	-	/	/	/	-	NA								4	a	
2008	I8	Filet de saumon congelé	Frozen salmon fillet	No	Ø	Ø	-MA	+MA	<i>L. welshimeri</i>	-	0.065	0.171	-	/	/	/	-	NA								4	a	
2008	I9	Filet de hareng	Sweet herring fillet	No	Ø	Ø	Ø	-LE	/	-	0.066	0.171	-	/	/	/	-	NA								4	a	
2008	I10	Filet de haddock	Haddock	No	+MB	+MB	+LB	+LB	<i>L. mono</i> <i>L. innocua</i>	+	0.287	0.171	+	+MB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	PA	0.295	0.198	+	+MB	+MB	<i>L. mono</i> <i>L.innocua</i>	+	PA	4	a
2008	I11	Filet de poisson	Skate	No	-LE	Ø	-LE	-LE	/	-	0.063	0.171	-	/	/	/	-	NA								4	a	
2008	J4	Filet de saumon	Salmon fillet	No	-LB	+LB (3)	-LB	+MB	<i>L. innocua</i>	-	0.088	0.198	-	-LA	+LA	<i>L. innocua</i>	-	NA	0.124	0.234	-	/	/	/	-	NA	4	a
2008	J5	Filet de hareng	Herring fillet	No	-LA(3)	+LA (2)	-LA	+HA	<i>L. innocua</i>	-	0.091	0.198	-	Ø	Ø	<i>L. innocua</i>	-	NA	0.118	0.234	-	/	/	/	-	NA	4	a
2008	J14	Filet de poisson	Fish fillet	No	-LA(4)	+LA (2)	-LA	+HA	<i>L. innocua</i>	-	0.094	0.198	-	/	/	/	-	NA	0.114	0.234	-	/	/	/	-	NA	4	a
2008	J15	Filet de poisson	Fish fillet	No	-LA	+LA	-MA	+MA	<i>L. innocua</i>	-	0.085	0.198	-	/	/	/	-	NA	0.115	0.234	-	/	/	/	-	NA	4	a
2008	J21	Sole	Medium sole	No	Ø	Ø	-LE	-LE	/	-	0.098	0.198	-	/	/	/	-	NA								4	a	
2008	J22	Filet de perche	Sea perch from Iceland	No	Ø	Ø	Ø	Ø	/	-	0.094	0.198	-	/	/	/	-	NA								4	a	

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					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (TPLmono direct 24H)			Confirmation			FINAL RESULT	Agree-ment Ref/Alt	TPLmono (TPLmono direct 24H)			Confirmation			FINAL RESULT	Agree-ment Ref/Alt		
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identifi-cation			OD	Cut-off	Result	ALOA	RLM	Identification				
2008	J23	Filet de panga	Panga fillet	No	+HB	+HB	+MB	+MB	<i>L. mono L. innocua</i>	+	1.794	0.198	+	+MB	+MB	<i>L. mono L. innocua</i>	+	PA	1.917	0.234	+	+MB	+MB	<i>L. mono L.innocua</i>	+	PA	4	a
2008	J24	Filet de morue	Cod fillet	No	Ø	Ø	-LE	Ø	/	-	0.103	0.198	-	/	/	/	-	NA									4	a
2008	J25	Noix de saint jacques	Scallop	No	-ME	-LE	-ME	-ME	/	-	0.099	0.198	-	/	/	/	-	NA									4	a
2008	K22	Crevettes	Shrimps	No	Ø	Ø	Ø	Ø	/	-	0.052	0.185	-	/	/	/	-	NA									4	a
2008	K23	Filet de saumon congelé	Frozen salmon fillet	No	Ø	Ø	Ø	Ø	/	-	0.054	0.185	-	/	/	/	-	NA									4	a
2008	O10	Crevettes	Shrimps	yes	+LB(3)	+LA	+MA	+HB	<i>L. mono</i>	+	3.159	0.233	+	+MA	+HA	<i>L. mono</i>	+	PA	2.916	0.286	+	+MA	+HA	<i>L. mono</i>	+	PA	4	a
2008	O11	Crustacés	Shellfish	yes	+LB	+LB (1)	+MA	+MB	<i>L. mono</i>	+	0.494	0.233	+	+MA	+MB	<i>L. mono</i>	+	PA	2.810	0.286	+	+MA	+MB	<i>L. mono</i>	+	PA	4	a
2008	O12	Crevettes	Shrimps	No	Ø	Ø	+MA	+LB	<i>L. mono</i>	+	1.653	0.233	+	+MA	+HA	<i>L. mono</i>	+	PA	3.133	0.286	+	+MA	+HA	<i>L. mono</i>	+	PA	4	a
2008	O13	Crustacés	Shellfish	No	+LC	+LA	+MD	+MD	<i>L. mono L. innocua</i>	+	0.128	0.233	-	+MD	+MD	<i>L. mono L. innocua</i>	-	ND	0.278	0.286	d	+MB	+HB	<i>L. mono</i>	+	PA	4	a
2008	O14	Filet de hareng	Fresh herring	No	Ø	Ø	Ø	Ø	/	-	0.124	0.233	-	/	/	/	-	NA									4	a
2008	C1	Saumon fumé	Smoked salmon tartare	No	Ø	Ø	Ø	Ø	/	-	0.119	0.206	-	/	/	/	-	NA									4	b
2008	C2	Saumon fume	Smoked salmon	No	Ø	Ø	Ø	Ø	/	-	0.117	0.206	-	/	/	/	-	NA									4	b
2008	C3	Saumon fume	Smoked salmon	No	Ø	Ø	-LE	Ø	/	-	0.121	0.206	-	/	/	/	-	NA									4	b
2008	C4	Saumon fume	Smoked salmon bits	No	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	3.243	0.206	+	+MA	+HA	<i>L. mono</i>	+	PA	1.913	0.249	+	+MA	+HA	<i>L. mono</i>	+	PA	4	b
2008	C5	Saumon fumé	Smoked salmon from Atlantic	No	Ø	Ø	Ø	Ø	/	-	0.147	0.206	-	/	/	/	-	NA									4	b
2008	C6	Carpaccio de saumon fumé	Smoked salmon carpaccio	No	Ø	Ø	Ø	Ø	/	-	0.107	0.206	-	/	/	/	-	NA									4	b
2008	C7	Saumon fumé	Smoked salmon from Ireland	No	Ø	Ø	Ø	Ø	/	-	0.104	0.206	-	/	/	/	-	NA									4	b
2008	C9	Poisson fumé	Smoked kippers	No	-LA	+LA	-MA	+HA	<i>L. innocua</i>	-	0.114	0.206	-	/	/	/	-	NA									4	b
2008	D1	Saumon fumé	Smoked salmon bits	No	Ø	Ø	Ø	Ø	/	-	0.121	0.230	-	/	/	/	-	NA									4	b
2008	D2	Saumon fumé	Smoked salmon from Atlantic	No	Ø	Ø	Ø	Ø	/	-	0.110	0.230	-	/	/	/	-	NA									4	b
2008	D5	Carpaccio de saumon fumé	Smoked salmon carpaccio	No	+MB	+MB	+MB	+HB	<i>L. mono</i>	+	2.011	0.230	+	+MB	+MB	<i>L. mono</i>	+	PA	3.026	0.249	+	+MB	+MB	<i>L. mono</i>	+	PA	4	b
2008	D7	Saumon fumé	Smoked salmon from Norway	No	Ø	Ø	+MA	+HA	<i>L. mono</i>	+	0.107	0.230	-	-LE	Ø	Ø	-	ND	0.139	0.249	-	-LE	-LE	Ø	-	ND	4	b
2008	D8	Haddock fumé	Smoked haddock	No	Ø	Ø	+MB	+MB	<i>L. mono</i>	+	2.978	0.230	+	+MA	+MA	<i>L. mono</i>	+	PA	2.479	0.249	+	+MA	+HB	<i>L. mono</i>	+	PA	4	b
2008	D9	Truite fumée	Small smoked trout	No	-LE	-ME	-LE	-ME	/	-	0.122	0.230	-	/	/	/	-	NA									4	b
2008	D10	Truite fumée	Small slice of smoked trout	No	+LA	+LA	+MA	+MB	<i>L. mono</i>	+	2.693	0.230	+	+MA	+MA	<i>L. mono</i>	+	PA	2.490	0.249	+	+MA	+HA	<i>L. mono</i>	+	PA	4	b
2008	F1	Haddock fumé	Smoked haddock	No	Ø	Ø	Ø	Ø	/	-	0.213	0.247	-	/	/	/	-	NA									4	b

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					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (TPLmono direct 24H)			Confirmation			FINAL RESULT	Agree-ment Ref/Alt	TPLmono (TPLmono direct 24H)			Confirmation			FINAL RESULT	Agree-ment Ref/Alt		
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2008	F2	Truite fumée	Smoked trout	No	Ø	Ø	Ø	Ø	/	-	0.167	0.247	-	/	/	/	-	NA									4	b
2008	F6	Saumon fumé	Smoked salmon	No	+LA	-LE	+MA	+LB	<i>L. mono</i>	+	3.164	0.247	+	+MA	+MA	<i>L. mono</i>	+	PA	3.117	0.226	+	+MA	+MA	<i>L. mono</i>	+	PA	4	b
2008	F7	Saumon fumé	Smoked salmon bits	No	Ø	Ø	Ø	Ø	/	-	0.136	0.247	-	/	/	/	-	NA									4	b
2008	F8	Saumon fumé	Smoked salmon from Norway	No	Ø	Ø	Ø	Ø	/	-	0.143	0.247	-	/	/	/	-	NA									4	b
2008	G2	Poisson fumé	Kippers	No	Ø	Ø	Ø	Ø	/	-	0.052	0.163	-	/	/	/	-	NA									4	b
2008	H5	Poisson fumé	Kippers	No	Ø	Ø	Ø	Ø	/	-	0.061	0.187	-	/	/	/	-	NA									4	b
2008	O15	Saumon fumé	Smoked salmon from Atlantic	No	Ø	Ø	Ø	Ø	/	-	0.123	0.233	-	/	/	/	-	NA									4	b
2008	Q6	Saumon fumé	Smoked salmon bits	No	+LA	+LA (1)	+MB	+MB	<i>L. mono</i>	+	3.150	0.225	+	+MB	+MB	<i>L. mono</i>	+	PA	2.907	0.296	+	+MB	+HB	<i>L. mono</i>	+	PA	4	b
2008	Q7	Saumon fumé	Smoked salmon from Scotland	No	Ø	Ø	Ø	Ø	/	-	0.116	0.225	-	/	/	/	-	NA									4	b
2008	Q8	Saumon fumé	Smoked salmon from Atlantic	No	+HA	+MB	+MB	+MB	<i>L. mono</i>	+	3.131	0.225	+	+MA	+HB	<i>L. mono</i>	+	PA	3.167	0.296	+	+HA	+HB	<i>L. mono</i>	+	PA	4	b
2008	R3	Saumon fumé	Smoked salmon	No	+LA	+LA	+MA	+HB	<i>L. mono</i>	+	2.953	0.25	+	+MA	+HB	<i>L. mono</i>	+	PA									4	b
2008	S1	Saumon fumé	Smoked salmon	No	Ø	Ø	Ø	Ø	/	-	0.189	0.281	-	/	/	/	-	NA									4	b
2008	S2	Saumon fumé	Smoked salmon	No	-LE	Ø	-MA	+MB	<i>L. welshimeri</i>	-	0.175	0.281	-	/	/	/	-	NA									4	b
2008	S3	Saumon fumé	Smoked salmon	No	+MA	+LB	+MB	+HB	<i>L. mono</i> <i>L. welshimeri</i>	+	2.890	0.281	+	+MB	+MB	<i>L. mono</i> <i>L. welshimeri</i>	+	PA	3.144	0.275	+	+MB	+MB	<i>L. mono</i> <i>L. welshimeri</i>	+	PA	4	b
2008	C8	Crevettes et sauce épicée	Shrimps in spicy sauce	No	Ø	-LE	Ø	Ø	/	-	0.105	0.206	-	/	/	/	-	NA									4	c
2008	D11	Moules cuites	Cooked mussels from Chile	No	-LE	-LE	-LE	Ø	/	-	0.125	0.230	-	/	/	/	-	NA									4	c
2008	D13	Salade de langoustine	Salad of scampi	No	-ME	-LE	-ME	-LE	/	-	0.112	0.230	-	/	/	/	-	NA									4	c
2008	D15	Crevettes en sauce	Shrimps in sauce	No	+LA	+MA	+MA	+MA	<i>L. mono</i>	+	1.976	0.230	+	+MA	+MA	<i>L. mono</i>	+	PA	2.643	0.249	+	+MA	+MA	<i>L. mono</i>	+	PA	4	c
2008	F9	Salade de saumon et olives	Salmon olives	No	+LA	+LA	+MA	+HA	<i>L. mono</i>	+	3.215	0.247	+	+MA	+MA	<i>L. mono</i>	+	PA	2.878	0.226	+	+MA	+HA	<i>L. mono</i>	+	PA	4	c
2008	F10	Salade de noix de saint jacques	Scallops with vegetables	No	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	3.223	0.247	+	+MA	+MA	<i>L. mono</i>	+	PA	3.145	0.226	+	+MA	+MA	<i>L. mono</i>	+	PA	4	c
2008	I6	Tartare de saumon	Salmon tartare	No	+LA	+LA	+HB*	+MB	<i>L. mono</i>	+	2.956	0.171	+	+MA	+HB	<i>L. mono</i>	+	PA	2.919	0.198	+	+MA	+HB	<i>L. mono</i>	+	PA	4	c
2008	J26	Cake au saumon	Salmon cake	No	Ø	Ø	Ø	Ø	/	-	0.103	0.198	-	/	/	/	-	NA									4	c
2008	O7	Sandwich de thon	Tuna sandwich	No	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	2.911	0.233	+	+MA	+MA	<i>L. mono</i>	+	PA	2.998	0.286	+	+MA	+MA	<i>L. mono</i>	+	PA	4	c
2008	O8	Salade de saumon et olives	Salmon olives	Yes	+MA	+MA	+MA	+HB	<i>L. mono</i>	+	2.978	0.233	+	+MA	+HA	<i>L. mono</i>	+	PA	3.033	0.286	+	+MA	+HA	<i>L. mono</i>	+	PA	4	c

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					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identifi-cation			OD	Cut-off	Result	ALOA	RLM	Identification				
2008	09	Filet de poisson en sauce	Coalfish fillet with leeks sauce	Yes	+MA	+MA	+MA	+HB	<i>L. mono</i>	+	2.894	0.233	+	+HA	+HA	<i>L. mono</i>	+	PA	3.117	0.286	+	+HA	+HA	<i>L. mono</i>	+	PA	4	c
2020	688	Morceaux de filets panés	RTRH fish fillet	/	H+	+	H+	+	<i>L. mono</i>	+	3,159	0,271	+	H+	+	<i>L. mono</i>	+	PA	3,196	0,276	+	H+	+	/	+	PA	4	c
2020	696	Filet de merlu blanc et son riz	RTRH fish fillet	/	st	st	st	st	/	-	0,155	0,271	-	st	st	/	-	NA									4	c
2020	697	Pavé de saumon et son riz à l'aneth	RTRH salmon with rice	/	st	st	st	st	/	-	0,150	0,271	-	st	st	/	-	NA									4	c
2020	698	Merlu blanc aux légumes du soleil	Fish fillet with Mediterranean vegetables	/	st	-	st	-	/	-	0,150	0,271	-	-	st	/	-	NA									4	c
2020	699	Thon aux petits légumes	RTRH tuna with vegetables	/	st	st	st	st	/	-	0,150	0,271	-	st	st	/	-	NA									4	c
2020	700	Parmentier de poisson à la ciboulette	RTRH fish fillet with chives	/	st	st	st	st	/	-	0,170	0,271	-	st	st	/	-	NA									4	c
2020	701	Terrine de saumon et saumon fumé	Salmon and smoked salmon terrine	/	st	st	st	st	/	-	0,143	0,271	-	st	st	/	-	NA									4	c
2020	702	Terrine aux Saint Jacques	Seafood terrine	/	st	st	-	-	/	-	0,167	0,271	-	st	-	/	-	NA									4	c
2020	703	Bâtonnet de surimi	Surimi	/	st	st	st	st	/	-	0,172	0,271	-	st	st	/	-	NA									4	c
2020	704	Surimi	Surimi	/	st	st	st	st	/	-	0,173	0,271	-	st	st	/	-	NA									4	c

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					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identifi-cation			OD	Cut-off	Result	ALOA	RLM	Identification				
2008	D20	Persil haché congelé	Frozen chopped parsley	No	-LE	-LE	-ME	-HE	/	-	0.100	0.230	-	/	/	/	-	NA									5	a
2008	F11	Petits pois congelé	Frozen peas	No	+LB	+LB	+MB	+MB	<i>L. mono L. innocua</i>	+	0.230	0.247	d	+LB	+MB	<i>L. mono L. innocua</i>	+	PA	0.173	0.226	-	+MB	+MB	<i>L. mono L.innocua</i>	-	ND	5	a
2008	I13	Choux fleurs congelé	Frozen cauliflower	No	-LE	-LE	-ME	-ME	/	-	0.068	0.171	-	/	/	/	-	NA									5	a
2008	I14	Choux de Bruxelles congelés	Frozen Brussels sprout	No	-LE	Ø	-HE	-ME	/	-	0.070	0.171	-	/	/	/	-	NA									5	a
2008	I15	Epinard congelé	Frozen leaf spinach	No	-LE	-LE	-HE	-ME	/	-	0.061	0.171	-	/	/	/	-	NA									5	a
2008	L10	Haricots d'Espagne	String beans	No	-LA	+LA	-MA	+MA	<i>L. innocua</i>	-	0.075	0.200	-	/	/	/	-	NA									5	a
2008	N3	Haricots d'Espagne congelés	Frozen string beans	Yes	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	2.836	0.200	+	+MA	+MA	<i>L. mono</i>	+	PA	2.890	0.202	+	+MA	+MA	<i>L. mono</i>	+	PA	5	a
2008	L3	Haricots d'Espagne	String beans	Yes	+LA	+LB	+HB	+MB	<i>L. mono</i>	+	3.071	0.200	+	+LA	+LB	<i>L. mono</i>	+	PA	2.818	0.207	+	+MB	+MB	<i>L. mono</i>	+	PA	5	a
2008	L4	Pois chiches	Chickpeas	Yes	+MA	+MA	+HB	+MB	<i>L. mono</i>	+	2.922	0.200	+	+MA	+MB	<i>L. mono</i>	+	PA	2.725	0.207	+	+MB	+MB	<i>L. mono</i>	+	PA	5	a
2020	595	Poivrons bicolores	Bicolor pepper	/	st	st	st	st	/	-	0,144	0,269	-	st	-	/	-	NA									5	a
2020	597	Pomme de terre	Potatoes	/	st	st	st	st	/	-	0,166	0,269	-	st	st	/	-	NA									5	a
2020	598	Maïs doux grains	Corn	/	-	-	-	-	/	-	0,164	0,269	-	-	-	/	-	NA									5	a
2020	601	Courge butternut / carotte	Butternut and carrot	/	H+ni/H+	+	H+	+	<i>L. mono</i>	+	2,867	0,269	+	H+	+p	<i>L. mono</i>	+	PA	3,273	0,261	+	H+	+p	/	+	PA	5	a
2020	604	Choux-brocolis congelés	Frozen broccoli	/	H+	+	H+	+	<i>L. mono</i>	+	3,303	0,269	+	H+	+M	<i>L. mono</i>	+	PA	3,270	0,261	+	H+	+p	/	+	PA	5	a
2020	686	Brocolis	Broccolis	/	st	-	-	-	/	-	0,236	0,271	-	-	st	/	-	NA									5	a
2020	695	Maïs doux en grain	Corn	/	st	-	-	-	/	-	0,154	0,271	-	H-	-	/	-	NA									5	a
2020	841	Navet violet	Turnip	/	H+	+	H+	+	<i>L. mono</i>	+	3,282	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,236	0,293	+	H+	+p	/	+	PA	5	a
2020	842	Piment vert	Green chili	/	H+	+	H+	+	<i>L. mono</i>	+	3,268	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,220	0,293	+	H+	+p	/	+	PA	5	a
2020	843	Tomate	Tomato	/	H+	+	H+	+	<i>L. mono</i>	+	3,231	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,226	0,293	+	H+	+p	/	+	PA	5	a
2020	844	Poireau	Leek	/	H+(7)	-	H+	+	<i>L. mono</i>	+	3,211	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,213	0,293	+	H+	+p	/	+	PA	5	a
2020	845	Courgettes	Zucchini	/	H+	-	H+	+	<i>L. mono</i>	+	3,297	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,249	0,293	+	H+	+p	/	+	PA	5	a
2008	D18	Pommes de terre précuites	Pre-cooked potatoes	No	-LE	Ø	Ø	Ø	/	-	0.106	0.230	-	/	/	/	-	NA									5	b
2008	D19	Pommes de terre précuites	Pre-cooked potatoes	No	Ø	Ø	Ø	Ø	/	-	0.109	0.230	-	/	/	/	-	NA									5	b

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2008	D21	Pommes de terre précuites	Pre-cooked potatoes	No	Ø	Ø	Ø	Ø	/	-	0.105	0.230	-	/	/	/	-	NA									5	b
2008	D23	Frites congelées	Frozen fries	No	+MA	+MA	+HA	+HA	<i>L. mono</i>	+	2.094	0.230	+	+MA	+MA	<i>L. mono</i>	+	PA	3.012	0.249	+	+MA	+MA	<i>L. mono</i>	+	PA	5	b
2008	I4	Frites congelées	Frozen fries	No	Ø	Ø	Ø	Ø	/	-	0.062	0.171	-	/	/	/	-	NA									5	b
2008	I5	Frites congelées	Frozen fries	No	+MA	+MA	+MB	+MB	<i>L. mono</i>	+	2.966	0.171	+	+MA	+MA	<i>L. mono</i>	+	PA	2.778	0.198	+	+MA	+MA	<i>L. mono</i>	+	PA	5	b
2008	I7	Frites congelées	Frozen fries	No	Ø	Ø	Ø	Ø	/	-	0.060	0.171	-	/	/	/	-	NA									5	b
2008	K21	Frites congelées	Frozen fries	No	-LE	+LB	-LA	+LB	<i>L. seeligeri</i>	-	0.061	0.185	-	/	/	/	-	NA									5	b
2008	L5	Frites congelées	Frozen fries	No	+MA	+MA	+MB	+HB	<i>L. mono</i>	+	3.135	0.200	+	+HA	+HA	<i>L. mono</i>	+	PA	2.712	0.207	+	+MA	+HB	<i>L. mono</i>	+	PA	5	b
2008	O18	Frites congelées	Frozen fries	No	-LE	-LE	Ø	Ø	/	-	0.140	0.233	-	/	/	/	-	NA									5	b
2008	O19	Frites congelées	Frozen fries	No	+LA	+LA(2)	+MA	+MB	<i>L. mono</i>	+	3.167	0.233	+	+MA	+HA	<i>L. mono</i>	+	PA	3.050	0.286	+	+MA	+HB	<i>L. mono</i>	+	PA	5	b
2008	K7	Choux rouge râpées	Grated red cabbage	No	Ø	Ø	Ø	Ø	/	-	0.082	0.204	-	/	/	/	-	NA									5	b
2008	L1	Carottes râpées	Grated carrots	Yes	-LE	Ø	-LE	Ø	/	-	0.087	0.200	-	/	/	/	-	NA									5	b
2008	L8	Mix de végétaux	Mixed vegetables	No	-LA	+LA	-MA	+LA	<i>L. innocua</i>	-	0.080	0.200	-	/	/	/	-	NA									5	b
2008	M4	Carottes râpées	Grated carrots	Yes	Ø	Ø	Ø	Ø	/	-	0.090	0.207	-	/	/	/	-	NA									5	b
2008	N1	Carottes râpées	Grated carrots	Yes	+MB	+MB	+MB	+MB	<i>L. mono</i>	+	2.918	0.200	+	+MA	+MA	<i>L. mono</i>	+	PA	2.932	0.202	+	+MA	+MA	<i>L. mono</i>	+	PA	5	b
2020	596	Mélange végétal	Precooked vegetables	/	st	-	-	-	/	-	0,183	0,269	-	-	-	/	-	NA									5	b
2020	600	Légumes pour couscous	Precooked vegetables for couscous	/	-	-	-	-	/	-	0,162	0,269	-	-	-	/	-	NA									5	b
2020	602	Courgettes en rondelles	Cut zucchini	/	st	-	-	-	/	-	0,145	0,269	-	-	-	/	-	NA									5	b
2020	605	Poêlée à la bretonne	Precooked Brittany vegetables	/	st	st	st	-	/	-	0,171	0,269	-	-	-	/	-	NA									5	b
2020	681	Duo de fleurettes (chou)	Cut cabbages	/	st	st	st	st	/	-	0,165	0,271	-	st	st	/	-	NA									5	b
2020	682	Betterave rouge rappée	Cut red beet	/	st	st	st	st	/	-	0,141	0,271	-	st	st	/	-	NA									5	b
2020	684	Pomme de terre grenaille	Precooked potatoes	/	-	st	-	-	/	-	0,147	0,271	-	st	st	/	-	NA									5	b

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2020	846	Légumes pour soupe de courges	Vegetables for squash soup	/	st	st	st	st	/	-	0,144	0,238	-	st	st	/	-	NA									5	b
2020	847	Carottes lamelles cuites vapeur	Cut and cooked carrots	/	H+	+	H+	+	<i>L. mono</i>	+	3,188	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,284	0,293	+	H+	+p	/	+	PA	5	b
2020	848	Pomme de terre cuites vapeur	Cooked potatoes	/	H+	+	H+	+	<i>L. mono</i>	+	3,189	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,300	0,293	+	H+	+p	/	+	PA	5	b
2020	850	Légumes pour soupe de courges	Vegetables for squash soup	/	H+	+	H+	+	<i>L. mono</i>	+	1,058	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,294	0,293	+	H+	+p	/	+	PA	5	b
2020	851	Carottes lamelles cuites vapeur	Cut and cooked carrots	/	H+	+	H+	+	<i>L. mono</i>	+	3,244	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,291	0,293	+	H+	+p	/	+	PA	5	b
2020	852	Pomme de terre cuites vapeur	Cooked potatoes	/	H+	+	H+	+	<i>L. mono</i>	+	3,352	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,282	0,293	+	H+	+p	/	+	PA	5	b
2008	I12	Salade de fruits frais	Fresh fruit salad	No	Ø	Ø	-ME	-HE	/	-	0.065	0.171	-	/	/	/	-	NA									5	c
2008	K2	Salade de navet	Steamed turnip	Yes	Ø	Ø	Ø	Ø	/	-	0.082	0.204	-	/	/	/	-	NA									5	c
2008	K3	Salade de carottes	Steamed carrots	No	-LA	+LA	-LA	+MA	<i>L. innocua</i>	-	0.092	0.204	-	/	/	/	-	NA									5	c
2008	L2	Salade mix végétaux	Mixed salad	Yes	+LA(1)	Ø	+MB	+MB	<i>L. mono</i>	+	2.870	0.200	+	+LA	+LA	<i>L. mono</i>	+	PA	2.811	0.207	+	+MA	+MA	<i>L. mono</i>	+	PA	5	c
2008	L7	Salade mix végétaux	Mixed salad	Yes	Ø	Ø	Ø	Ø	/	-	0.077	0.200	-	/	/	/	-	NA									5	c
2008	D22	Mix de végétaux	Mixed vegetable panful	No	+LA	+LA (1)	+MB	+HB	<i>L. mono</i>	+	1.999	0.230	+	+MA	+MA	<i>L. mono</i>	+	PA	2.774	0.249	+	+MA	+HA	<i>L. mono</i>	+	PA	5	c
2008	D24	Taboulet aux végétaux	Tabbouleh with vegetables	No	-LE	Ø	-ME	-ME	/	-	0.108	0.230	-	/	/	/	-	NA									5	c
2008	I1	Pomme de terres rustiques	"Rustic" potatoes	No	+MA	+MA	+MB	+MB	<i>L. mono</i>	+	2.987	0.171	+	+MA	+LA	<i>L. mono</i>	+	PA	2.946	0.198	+	+MA	+LA	<i>L. mono</i>	+	PA	5	c
2008	I2	Mix de végétaux	Mixed vegetable panful	No	-LE	-LE	-LE	-LE	/	-	0.067	0.171	-	/	/	/	-	NA									5	c
2008	I3	Pommes de terre sautées	Sauté potatoes	No	+MB	+LB	+MB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	0.928	0.171	+	+MB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	PA	1.251	0.198	+	+MB	+MB	<i>L. mono</i> <i>L.innocua</i>	+	PA	5	c
2008	K1	Riz au safran	Saffron-flavored rice	Yes	Ø	-LE	-ME	-ME	/	-	0.089	0.204	-	/	/	/	-	NA									5	c
2008	K4	Ratatouille	Ratatouille	No	Ø	Ø	Ø	Ø	/	-	0.089	0.204	-	/	/	/	-	NA									5	c
2008	K5	Mix de végétaux	Cooked mixed vegetables	Yes	Ø	Ø	Ø	Ø	/	-	0.084	0.204	-	/	/	/	-	NA									5	c

VEGETABLES																												
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											Half Fraser for 20h at 30°C + Fraser for 24h at 37°C								Half Fraser for 20h at 30°C + Fraser for 24h at 37°C + 72h at 5 ± 3°C									
					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (TPLmono direct 24H)			Confirmation			FINAL RESULT	Agree-ment Ref/Alt	TPLmono (TPLmono direct 24H)			Confirmation			FINAL RESULT	Agree-ment Ref/Alt		
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identifi-cation			OD	Cut-off	Result	ALOA	RLM	Identification				
2008	K6	Mix de végétaux	Mixed salad (curly lettuce / walnuts / corn)	Yes	Ø	Ø	Ø	Ø	/	-	0.085	0.204	-	/	/	/	-	NA									5	c
2008	L6	Salade de pâtes	Pasta salad	No	-LE	-LE	-LE	-ME	/	-	0.079	0.200	-	/	/	/	-	NA									5	c
2008	L9	Champignons assaisonnés	Seasoned mushrooms	Yes	-LE	-LE	+HA	+MA	<i>L. mono</i>	+	1.984	0.200	+	+LA	+LA	<i>L. mono</i>	+	PA	2.819	0.207	+	+MA	+MA	<i>L. mono</i>	+	PA	5	c
2008	L11	Carottes râpées assaisonnées	Seasoned grated carrots	Yes	Ø	Ø	Ø	Ø	/	-	0.078	0.200	-	/	/	/	-	NA									5	c
2008	L12	Choux rouge assaisonné	Seasoned red cabbage	No	-LA	+LA	-HB	+MB	<i>L. innocua</i>	-	0.076	0.200	-	/	/	/	-	NA									5	c
2008	M1	Epinard à la crème	Spinaches with cream	Yes	-LE	Ø	Ø	Ø	/	-	0.075	0.207	-	/	/	/	-	NA									5	c
2008	M5	Gratin de pomme de terre choux fleurs	Cauliflower and potato gratin	Yes	Ø	Ø	Ø	Ø	/	-	0.079	0.207	-	/	/	/	-	NA									5	c
2008	N8	Pomme de terre ciboulette	Potatoes with chives	Yes	+MA	+MA	+MB	+HA	<i>L. mono</i>	+	3.128	0.200	+	+MA	+MA	<i>L. mono</i>	+	PA	2.869	0.202	+	+MA	+MA	<i>L. mono</i>	+	PA	5	c
2008	O16	Pomme de terre pré cuites	Precooked potatoes	No	+MA	+MA	+MA	+HB	<i>L. mono</i>	+	3.054	0.233	+	+HA	+HA	<i>L. mono</i>	+	PA	3.133	0.286	+	+HA	+HB	<i>L. mono</i>	+	PA	5	c
2008	O17	Pomme de terre pré cuites	Precooked potatoes	No	+MA	+MA	+MA	+MB	<i>L. mono</i>	+	3.147	0.233	+	+MA	+HA	<i>L. mono</i>	+	PA	2.969	0.286	+	+MA	+HB	<i>L. mono</i>	+	PA	5	c
2020	580	Pavé légumes épicés piments	Vegetables cubes with pepper	/	st	st	st	st	/	-	0,190	0,269	-	st	st	/	-	NA									5	c
2020	584	Palet de poireaux carottes brocolis	Vegetables RTRH	/	-	-	-	-	/	-	0,160	0,269	-	-	-	/	-	NA									5	c
2020	683	Palette de légumes (courgettes)	RTRH vegetables	/	-	-	-	-	/	-	0,130	0,271	-	-	-	/	-	NA									5	c
2020	685	Gratin de choux fleurs	Cauliflower gratin	/	-	-	-	-	/	-	0,148	0,271	-	-	st	/	-	NA									5	c
2020	849	Purée de potiron	Pumpkin purée	/	H+	+	H+	+	<i>L. mono</i>	+	3,260	0,238	+	H+	+p	<i>L. mono</i>	+	PA	3,281	0,293	+	H+	+p	/	+	PA	5	c

COMPOSITE FOODS																												
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											Half Fraser for 20h at 30°C + Fraser for 22h at 30°C+ 16h at 37°C								Half Fraser for 20h 30°C + Fraser for 22h at 30°C+ 16h at 37°C + 72h at 5 ± 3°C									
					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment		
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification				
2008	I16	Cake de brocolis choux fleurs	Cauliflower and broccoli cake	No	+MA	+MA	+MB	+HA	<i>L.mono L. innocua</i>	+	2.025	0.125	+	+LB	+LB	<i>L. mono L.innocua</i>	+	PA	2.175	0.198	+	+LB	+LB	<i>L. mono L.innocua</i>	+	PA	1	a
2020	576	Sandwich jambon cheddar	Sandwich with ham and cheddar	/	-	-	-	-	/	-	0,175	0,264	-	-	-	/	-	NA								1	a	
2020	582	Sandwich jambon crudités	Sandwich with vegetables and ham	/	st	-	-	-	/	-	0,125	0,264	-	-	-	/	-	NA								1	a	
2020	586	Sandwich duo saumon	Sandwich with salmon and vegetables	/	st	-	-	-	/	-	0,167	0,264	-	-	-	/	-	NA								1	a	
2020	587	Sandwich jambon crudités œuf	Sandwich with vegetables and eggs	/	-	-	-	-	/	-	0,131	0,264	-	-	-	/	-	NA								1	a	
2020	588	Sandwich poulet thon	Sandwich chicken and tuna	/	st	-	st	-	/	-	0,131	0,264	-	st	-	/	-	NA								1	a	
2020	591	Sandwich thon tomate œuf	Sandwich with tuna tomato and eggs	/	-	-	st	-	/	-	0,155	0,264	-	st	st	/	-	NA								1	a	
2020	689	Salade de pamplemousse crevette	RTE salade with grapefruit and shrimps	/	H+	+	H+	+	<i>L. mono</i>	+	3,311	0,262	+	H+	+p	<i>L. mono</i>	+	PA	3,244	0,276	+	H+	+p	/	+	PA	1	a
2020	691	Sandwich poulet crudités	Sandwich with chicken and vegetables	/	H+	+	H+	+	<i>L. mono</i>	+	3,447	0,262	+	H+	+p	<i>L. mono</i>	+	PA	3,265	0,276	+	H+	+p	/	+	PA	1	a
2020	730	Salade piémontaise	Piemontaise salad	/	st	st	st	st	/	-	0,161	0,300	-	st	st	/	-	NA								1	a	
2020	731	Salade piémontaise	Piemontaise salad	/	H+	+	H+	+	<i>L. mono</i>	+	2,316	0,300	+	H+	+	<i>L. mono</i>	+	PA	3,211	0,313	+	H+	+p	/	+	PA	1	a
2020	732	Salade piémontaise	Piemontaise salad	/	H+	+	H+	+	<i>L. mono</i>	+	3,226	0,300	+	H+	+	<i>L. mono</i>	+	PA	3,251	0,313	+	H+	+p	/	+	PA	1	a
2020	733	Sandwich poulet roti	Sandwich with roast chicken	/	H-d	-	H- (hemo-lysis -)		/	-	0,246	0,300	-	H-	-	/	-	NA								1	a	
2020	734	Sandwich poulet roti crudités	Sandwich with roast chicken and vegetables	/	st	st	st	st	/	-	0,178	0,300	-	st	st	/	-	NA								1	a	
2020	735	Salade au jambon pâtes, salade, œuf	Salad with pasta ham and eggs	/	-	-	-	-	/	-	0,207	0,300	-	-	-	/	-	NA								1	a	
2020	736	Salade au thon, riz, œuf	Salad with tuna rice and eggs	/	H+	+	H+	+	<i>L. mono</i>	+	3,160	0,300	+	H+	+	<i>L. mono</i>	+	PA	3,230	0,313	+	H+	+p	/	+	PA	1	a
2020	1295	Sandwich saumon fumé à l'aneth	Sandwich with smokes salmon with dill)	/	H-	+	H+d/-/H-	+	/	-	3,226/3,174/ 3,116 (new heat treatment*: 3,508/ 3,169/3,215)	0,210/ 0,224/ 0,245*	+/+ +	H- (H-x5, Fraser x5:-)	- (-x5, Fraser x5:-)	/	-	PPNA	3,267/ 3,166/ 3,221	0,400/ 0,224	+/+ +	H+d/-/H- (x5:-)	-(x5:-)	/	-	PPNA	1	a
2020	1296	Taboulé au poulet roti	Tabbouleh with roast chicken	/	H+	+	H+	+	<i>L. mono</i>	+	3,592	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,257	0,400	+	H+	+p	/	+	PA	1	a

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					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment			
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification					
2020	1297	Salade prête à manger avec cervelas, sauce vinaigrette	RTE salad with saveloys and dressing)	/	H+	+	H+	+	<i>L. mono</i>	+	3,217	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,264	0,400	+	H+	+p	/	+	PA	1	a	
2020	1298	Salades choux, fromage, betteraves en cube sauce moutarde	RTE salad with cabbage, cheese, beet and mustard	/	H+	+	H+	+	<i>L. mono</i>	+	3,472	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,255	0,400	+	H+	+p	/	+	PA	1	a	
2020	1299	Wrap volaille julienne de courgette sauce tartare	Wrap with chicken and zucchini	/	H+	-	H+	+	<i>L. mono</i>	+	3,188	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,263	0,400	+	H+	+p	/	+	PA	1	a	
2020	585	Paillason légumes fromage	RTRH foods vegetables and cheese	/	-	-	-	-	/	-	0,117	0,264	-	-	-	/	-	NA									1	b	
2020	589	Tartine de poulet barbecue	RTRH food (toast with chicken and barbecue sauce)	/	-	-	-	st	/	-	0,137	0,264	-	-	-	/	-	NA									1	b	
2020	599	Paillason de légumes fromage	RTRH foods vegetables and cheese	/	-	-	st	-	/	-	0,140	0,264	-	-	-	/	-	NA									1	b	
2020	603	Roulé de jambon au fromage Choux-brocolis	RTRH food (Rooled ham with cheese and broccoli)	/	-	-	-	-	/	-	0,635	0,264	-	-	-	/	-	NA									1	b	
2020	687	Riz au thon	Rice with tuna	/	st	-	st	-	/	-	0,140	0,262	-	st	st	/	-	NA									1	b	
2020	690	Cordon bleu de dinde	RTRH food with cheese and poultry meat	/	-	-	-	-	/	-	0,138	0,262	-	-	-	/	-	NA									1	b	
2020	693	Cordon bleu	RTRH food with cheese and poultry meat	/	H+	+	H+	+	<i>L. mono</i>	+	3,272	0,262	+	H+	+p	<i>L. mono</i>	+	PA	2,331	0,276	+	H+	+p	/	+	PA	1	b	
2020	737	Pizza lardons et chèvre	Pizza with bacon and cheese	/	-	-	-	-	/	-	0,154	0,300	-	-	-	/	-	NA									1	b	
2020	738	Pizza jambon fromage	Pizza with ham and cheese	/	H+	+	H+	+	<i>L. mono</i>	+	3,225	0,300	+	H+	+	<i>L. mono</i>	+	PA	3,257	0,313	+	H+	+p	/	+	PA	1	b	
2020	739	Pizza jambon emmental	Pizza with ham and cheese	/	st	-	st	-	/	-	0,171	0,300	-	-	-	/	-	NA									1	b	
2020	740	Couscous poulet merguez	Couscous chicken and merguez	/	H+	+	H+	+	<i>L. mono</i>	+	3,252	0,300	+	H+	+	<i>L. mono</i>	+	PA	3,236	0,313	+	H+	+p	/	+	PA	1	b	
2020	741	Quiche lorraine	Quiche lorraine	/	H+	+	H+	+	<i>L. mono</i>	+	3,249	0,300	+	H+	+	<i>L. mono</i>	+	PA	3,257	0,313	+	H+	+p	/	+	PA	1	b	
2020	742	Croissant au jambon	Ham croissant	/	-	-	-	-	/	-	0,167	0,300	-	-	-	/	-	NA									1	b	
2020	753	Pizza lardons et chèvre	Pizza with bacon and cheese	/	H+	+	H+	+	<i>L. mono</i>	+	3,223	0,300	+	H+	+	<i>L. mono</i>	+	PA	3,238	0,313	+	H+	+p	/	+	PA	1	b	
2020	1300	Quiche lorraine	Quiche lorraine	/	H+	+	H+	+	<i>L. mono</i>	+	3,243	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,537	0,400	+	H+	+p	/	+	PA	1	b	
2020	1301	Tarte aux fromages	Cheese pie	/	H+	+	H+	+	<i>L. mono</i>	+	3,239	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,263	0,400	+	H+	+p	/	+	PA	1	b	

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											Half Fraser for 20h at 30°C + Fraser for 22h at 30°C+ 16h at 37°C								Half Fraser for 20h 30°C + Fraser for 22h at 30°C+ 16h at 37°C + 72h at 5 ± 3°C										
					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment			
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification					
2020	1302	Feuilleté fromage chevre epinard	Flaky food with goat cheese and spinach	/	H+	+	H+	+	<i>L. mono</i>	+	3,232	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,301	0,400	+	H+	+p	/	+	PA	1	b	
2020	1303	Roulée au fromage	Rolled ham and cheese	/	H+	+	H+	+	<i>L. mono</i>	+	3,243	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,305	0,400	+	H+	+p	/	+	PA	1	b	
2020	1304	Croissant jambon emmental	Ham and cheese croissant	/	H+	+	H+	+	<i>L. mono</i>	+	3,204	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,297	0,400	+	H+	+p	/	+	PA	1	b	
2020	1305	Pizza lardons chèvre	Pizza with bacon and goat cheese	/	H+	+	H+	+	<i>L. mono</i>	+	3,227	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,282	0,400	+	H+	+p	/	+	PA	1	b	
2020	1306	Pizza emmental et jambon	Pizza with ham and cheese	/	H+	+	H+	+	<i>L. mono</i>	+	3,579	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,303	0,400	+	H+	+p	/	+	PA	1	b	
2020	1318	quiche lorraine	Quiche lorraine	/	st	-	-	-	/	-	0,099	0,210	-	-	-	/	-	NA									1	b	
2020	1319	Tarte aux fromages	Cheese pie	/	-	-	-	-	/	-	0,081	0,210	-	-	-	/	-	NA									1	b	
2008	A22	Pâtisserie opéra	Opéra chocolate cake	No	+LB	+MD	+MB	+MB	<i>L. mono</i>	+	3.044	0.194	+	+MB	+MB	<i>L. mono</i>	+	PA	3.190	0.213	+	+MB	+MB	<i>L. mono</i>	+	PA	1	c	
2008	K10	Chou à la crème	Choux pastry + Chantilly cream	Yes	+LA	+LA	+MA	+HA	<i>L. mono</i>	+	2.973	0.185	+	+MA	+MA	<i>L. mono</i>	+	PA	2.985	0.127	+	+MA	+HA	<i>L. mono</i>	+	PA	1	c	
2008	K11	Pâtisserie glace, chantilly et fraise	Strawberries + ice-cream and Chantilly cream	No	-MA	+MA	-MA	+MA	<i>L. innocua</i>	-	0.053	0.185	-	/	/	/	-	NA									1	c	
2008	K15	Profiteroles	Profiteroles	No	Ø	Ø	Ø	Ø	/	-	0.056	0.185	-	/	/	/	-	NA									1	c	
2008	K16	Chou à la crème	Choux pastry + Chantilly cream	No	Ø	Ø	Ø	Ø	/	-	0.043	0.185	-	/	/	/	-	NA									1	c	
2008	L21	Cookies	Mix for cookies	No	-HD	+MD	-HB	+MD	<i>L. innocua</i>	-	0.074	0.200	-	/	/	/	-	NA									1	c	
2008	M17	Chou à la crème	Choux pastry + Chantilly cream	Yes	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	2.879	0.207	+	+MA	+MA	<i>L. mono</i>	+	PA	2.880	0.233	+	+MA	+MA	<i>L. mono</i>	+	PA	1	c	
2008	M34	Tarte aux framboises	Raspberry tart	No	Ø	Ø	Ø	Ø	/	-	0.107	0.207	-	/	/	/	-	NA									1	c	
2020	590	Mille-feuille	Pastry	/	H+	+	H+	+	<i>L. mono</i>	+	3,170	0,264	+	H+	+	<i>L. mono</i>	+	PA	3,316	0,261	+	H+	+p	/	+	PA	1	c	
2020	592	Paris-Brest	Pastry	/	-	-	-	-	/	-	0,171	0,264	-	-	-	/	-	NA									1	c	
2020	593	Eclair au caramel beurre salé	Pastry	/	H+	+	H+	+	<i>L. mono</i>	+	3,235	0,264	+	H+	+	<i>L. mono</i>	+	PA	3,277	0,261	+	H+	+p	/	+	PA	1	c	
2020	594	Mascotte (pâtisserie)	Pastry	/	st	-	-	-	/	-	0,143	0,264	-	-	-	/	-	NA									1	c	
2020	694	Feuilleté napolitain	Pastry	/	H+d/-	-	-	-	/	-	0,183	0,262	-	st	-	/	-	NA									1	c	
2020	743	Tortilla aux oignons	Tortilla with onions	/	-	-	st	-	/	-	0,177	0,300	-	st	-	/	-	NA									1	c	
2020	744	Tortilla nature	Tortilla	/	st	st	st	st	/	-	0,152	0,300	-	st	st	/	-	NA									1	c	
2020	745	Tortilla au chorizo	Tortilla with chorizo	/	H+	+	H+	+	<i>L. mono</i>	+	3,238	0,300	+	H+	+	<i>L. mono</i>	+	PA	3,243	0,313	+	H+	+p	/	+	PA	1	c	
2020	746	Choux chantilly fraise	Pastry	/	H+	+	H+	+	<i>L. mono</i>	+	3,231	0,300	+	H+	+	<i>L. mono</i>	+	PA	3,308	0,313	+	H+	+p	/	+	PA	1	c	
2020	747	Tartelette financier	Pastry	/	H+	+	H+	+	<i>L. mono</i>	+	3,185	0,300	+	H+	+	<i>L. mono</i>	+	PA	3,242	0,313	+	H+	+p	/	+	PA	1	c	
2020	1307	Tartelette financier à la fraise	Pastry with strawberry	/	H+	+	H+	+	<i>L. mono</i>	+	3,182	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,247	0,400	+	H+	+p	/	+	PA	1	c	

COMPOSITE FOODS																												
Year of analysis	Sample No	Product (French name)	Product	Spiked	Reference Method ISO 11290-1/A1						Alternative method: TRANSIA® PLATE <i>Listeria monocytogenes</i> (Protocol B)															Category	Type	
											Half Fraser for 20h at 30°C + Fraser for 22h at 30°C+ 16h at 37°C									Half Fraser for 20h 30°C + Fraser for 22h at 30°C+ 16h at 37°C + 72h at 5 ± 3°C								
					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT			Agree-ment
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification				
2020	1308	Tartelette normande à la pomme	Pastry with apple	/	st	st	-	-	/	-	0,113	0,210	-	-	st	/	-	NA									1	c
2020	1309	Tortilla aux oignons	Tortilla with onions	/	H+	+	H+	+	<i>L. mono</i>	+	3,556	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,309	0,400	+	H+	+p	/	+	PA	1	c

MEAT PRODUCTS																													
Year of analysis	Sample No	Product (French name)	Product	Spiked	Reference Method ISO 11290-1/A1						Alternative method: TRANSIA® PLATE <i>Listeria monocytogenes</i> (Protocol B)																	Category	Type
											Half Fraser for 20h at 30°C + Fraser for 22h at 30°C+ 16h at 37°C								Half Fraser for 20h 30°C + Fraser for 22h at 30°C+ 16h at 37°C + 72h at 5 ± 3°C										
					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment			
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification					
2008	A19	Pâté de campagne	Pâté de campagne	No	Ø	Ø	Ø	Ø	/	-	0.066	0.194	-	/	/	/	-	NA									2	c	
2008	A20	Saucisse cuite	Cooked chitterlings sausage	No	-ME	-ME	-ME	-ME	/	-	0.079	0.194	-	/	/	/	-	NA									2	c	
2008	A21	Saucisse cuite	Cooked chitterlings sausage	No	-ME	-ME	-LE	-LE	/	-	0.069	0.194	-	/	/	/	-	NA									2	c	
2008	B5	Lamelle de bacon	Streaky bacon	No	Ø	Ø	Ø	Ø	/	-	0.073	0.207	-	/	/	/	-	NA									2	c	
2008	B6	Jambon cuit	Rolled and stuffed ham	No	-LE	-LE	-ME	-ME	/	-	0.079	0.207	-	/	/	/	-	NA									2	c	
2008	B7	Pâté de campagne	Pâté de campagne	No	-LE	-LE	-ME	-ME	/	-	0.075	0.207	-	/	/	/	-	NA									2	c	
2008	B8	Pâté de tête de porc	Pork head pâté	No	Ø	Ø	Ø	Ø	/	-	0.077	0.207	-	/	/	/	-	NA									2	c	
2008	B9	Saucisse de cheval cuite	Horse salami-like sausage	No	-LE	-LE	Ø	Ø	/	-	0.089	0.207	-	/	/	/	-	NA									2	c	
2008	B10	Poulet grillé	Grilled chicken	No	Ø	Ø	Ø	Ø	/	-	0.077	0.207	-	/	/	/	-	NA									2	c	
2008	B11	Saveloy	Saveloy	No	Ø	Ø	Ø	Ø	/	-	0.073	0.207	-	/	/	/	-	NA									2	c	
2008	M15	Saucisse cuite	Cooked sausage	No	+LA	+LA	+LA	+MA	<i>L. mono</i>	+	2.872	0.207	+	+MB	+MB	<i>L. mono</i>	+	PA	2.916	0.233	+	+MB	+HB	<i>L. mono</i>	+	PA	2	c	
2008	M16	Pâté de canard	Duck pâté	No	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	2.872	0.207	+	+MB	+MB	<i>L. mono</i>	+	PA	2.906	0.233	+	+MB	+MB	<i>L. mono</i>	+	PA	2	c	
2008	N17	Pâté de campagne	Pâté de campagne	No	Ø	Ø	Ø	Ø	/	-	0.099	0.224	-	/	/	/	-	NA									2	c	
2008	N18	Foie gras	Foie gras	No	Ø	Ø	Ø	Ø	/	-	0.100	0.224	-	/	/	/	-	NA									2	c	
2008	Q4	Pâté de campagne	Pâté de campagne	No	Ø	Ø	Ø	Ø	/	-	0.252	0.289	-	/	/	/	-	NA	-	-	-	-	-	-	-	-	2	c	
2008	Q5	Pâté	Pâté	No	+MA	+MA	+HA	+HA	<i>L. mono</i>	+	3.054	0.289	+	+MA	+HA	<i>L. mono</i>	+	PA	3.110	0.296	+	+MA	+HA	<i>L. mono</i>	+	PA	2	c	
2020	578	Nuggets de dinde cuits	Cooked poultry nuggets	/	-	-	-	-	/	-	0,115	0,264	-	-	-	/	-	NA									2	c	
2020	581	Nuggets de poulet	Chicken nuggets	/	st	-	-	-	/	-	0,165	0,264	-	-	-	/	-	NA									2	c	
2020	692	Saucisse cocktail	Cooked sausage	/	st	-	-	-	/	-	0,132	0,262	-	st	st	/	-	NA									2	c	
2020	748	Chorizo	Chorizo	/	-	-	-	-	/	-	0,140	0,300	-	-	-	/	-	NA									2	c	
2020	751	Chicken wings Indien	Chicken winds (Indian)	/	H+	+	H+	+	<i>L. mono</i>	+	3,270	0,300	+	H+	+	<i>L. mono</i>	+	PA	3,222	0,313	+	H+	+p	/	+	PA	2	c	
2020	752	Emincés de poulet rôtis	Cut roast chicken meat	/	H+	+	H+	+	<i>L. mono</i>	+	3,295	0,300	+	H+	+	<i>L. mono</i>	+	PA	3,255	0,313	+	H+	+p	/	+	PA	2	c	
2020	1314	Aile de poulet recette paprika	Chicken wings (paprika)	/	H+	+	H+/H-	+	<i>L. mono</i>	+	0,488	0,210	+	H+/H-	+M	<i>L. mono</i>	+	PA	0,825	0,400	+	H+	+M	/	+	PA	2	c	
2020	1315	Aile de poulet façon chorizo	Chicken wings (chorizo)	/	H+	+	H+	+	<i>L. mono</i>	+	3,267	0,210	+	H+/H-	+M	<i>L. mono</i>	+	PA	3,309	0,400	+	H+	+M	/	+	PA	2	c	
2020	1316	Fines tranches de porcs façon chorizo	Cooked pork meat (chorizo sauce)	/	-	-	-	-	/	-	0,379/0,201/0,197	0,210/0,400	+/-	-	-	/	-	PPNA	0,217	0,400	-	-	-	/	-	NA	2	c	
2020	1317	Jambon supérieur avec couenne	Cooked ham	/	H+	+	H+	+	<i>L. mono</i>	+	3,386	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,298	0,400	+	H+	+p	/	+	PA	2	c	

DAIRY PRODUCTS																												
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											Half Fraser for 20h at 30°C + Fraser for 22h at 30°C+ 16h at 37°C								Half Fraser for 20h 30°C + Fraser for 22h at 30°C+ 16h at 37°C + 72h at 5 ± 3°C									
					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment		
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification				
2008	A23	Feta (fromage)	Feta cheese	No	+LA	+LA	+MA	+MB	<i>L. mono</i>	+	0.182	0.194	d	+LA	+LA	<i>L. mono</i>	+	PA	0.209	0.213	d	+LA	+MA	<i>L. mono</i>	+	PA	3	c
2008	M26	Fromage de chèvre petit billy	"Petit Billy affiné" cheese	Yes	+LA(3)	+LA(4)	+MA	+MA	<i>L. mono</i>	+	2.921	0.207	+	+MA	+MA	<i>L. mono</i>	+	PA	2.900	0.233	+	+MA	+MA	<i>L. mono</i>	+	PA	3	c
2008	M33	Fromage "Neufchatel"	"Neufchâtel" cheese	No	-LE	Ø	Ø	Ø	/	-	0.096	0.207	-	/	/	/	-	NA									3	c
2008	B12	Fromage de chèvre	Goat cheese	No	Ø	Ø	Ø	Ø	/	-	0.072	0.207	-	/	/	/	-	NA									3	c
2008	B13	Fromage de chèvre	Goat cheese	No	-LE	Ø	Ø	Ø	/	-	0.081	0.207	-	/	/	/	-	NA									3	c
2008	L23	Fromage au lait pasteurisé	Pasteurized goat cheese	Yes	-LE	-LE	Ø	-LE	/	-	0.074	0.200	-	/	/	/	-	NA									3	c
2008	L24	Fromage au lait pasteurisé	Pasteurized goat cheese	Yes	+LB	+LB(3)	+LB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	3.141	0.200	+	+MB	+MB	<i>L. mono</i>	+	PA	2.836	0.207	+	+MB	+MB	<i>L. mono</i>	+	PA	3	c
2008	L28	Fromage au lait pasteurisé	Pasteurized goat cheese	Yes	Ø	-LE	Ø	Ø	/	-	0.074	0.200	-	/	/	/	-	NA									3	c
2008	M18	Fromage de chèvre	Goat cheese	Yes	+LA	+LA	+MA	+HB	<i>L. mono</i>	+	2.891	0.207	+	+HA	+MA	<i>L. mono</i>	+	PA	2.805	0.233	+	+HA	+HA	<i>L. mono</i>	+	PA	3	c
2008	M21	Fromage de chèvre	"Sainte Maure" ashy goat cheese	Yes	Ø	Ø	Ø	Ø	/	-	0.100	0.207	-	/	/	/	-	NA									3	c
2008	M23	Fromage de chèvre	Goat cheese	Yes	Ø	Ø	Ø	Ø	/	-	0.085	0.207	-	/	/	/	-	NA									3	c
2008	M30	Fromage de chèvre	"Petit Pouligny" goat cheese	No	Ø	Ø	Ø	Ø	/	-	0.094	0.207	-	/	/	/	-	NA									3	c
2008	M35	Fromage de chèvre	Goat cheese	No	Ø	Ø	Ø	Ø	/	-	0.093	0.207	-	/	/	/	-	NA									3	c
2008	M36	Fromage de chèvre	Goat cheese	No	Ø	Ø	Ø	Ø	/	-	0.096	0.207	-	/	/	/	-	NA									3	c
2008	K8	Glace à la vanille	Vanilla ice-cream	Yes	+LA	+LA	+MA	+HB	<i>L. mono</i>	+	2.976	0.185	+	+LA	+MA	<i>L. mono</i>	+	PA	2.948	0.127	+	+MA	+MA	<i>L. mono</i>	+	PA	3	c
2008	K9	Glace	"Mystère" ice-cream	No	-MB	+MB	-MA	+HA	<i>L. innocua</i>	-	0.052	0.185	-	/	/	/	-	NA									3	c
2008	K13	Poudre de lait	Milk powder	No	-LA	+LA	-MA	+HA	<i>L. innocua</i>	-	0.055	0.185	-	/	/	/	-	NA									3	c
2020	834	Riz au lait à la vanille	Rice pudding with vanilla	/	H+	+	H+	+	<i>L. mono</i>	+	3,251	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,378	0,293	+	H+	+p	/	+	PA	3	c
2020	835	Riz au lait	Rice pudding	/	H+	+	H+	+	<i>L. mono</i>	+	3,238	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,380	0,293	+	H+	+p	/	+	PA	3	c
2020	836	Fromage de chèvre au lait pasteurisé	Pasteurized goat milk cheese	/	H+	+	H+	+	<i>L. mono</i>	+	3,201	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,378	0,293	+	H+	+p	/	+	PA	3	c
2020	837	Fromage de brebis au lait pasteurisé	Pasteurized ewe milk cheese	/	H+	+	H+	+	<i>L. mono</i>	+	3,214	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,417	0,293	+	H+	+p	/	+	PA	3	c
2020	838	Camembert au lait pasteurisé	Pasteurized milk cheese	/	H+/H-	+	H+	+	<i>L. mono</i>	+	2,975	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,334	0,293	+	H+	+p	/	+	PA	3	c
2020	839	Fromage blanc au lait pasteurisé	White cheese (pasteurized milk)	/	H+	+	H+	+	<i>L. mono</i>	+	3,263	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,369	0,293	+	H+	+p	/	+	PA	3	c
2020	840	Lait aromatisé au chocolat	Flavored milk (cocoa)	/	H+	+	H+		<i>L. mono</i>	+	3,272	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,422	0,293	+	H+	+p	/	+	PA	3	c

FISHERY PRODUCTS																													
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											Half Fraser for 20h at 30°C + Fraser for 22h at 30°C+ 16h at 37°C								Half Fraser for 20h 30°C + Fraser for 22h at 30°C+ 16h at 37°C + 72h at 5 ± 3°C										
					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment			
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification					
2008	C10	Crevettes	Shrimps	No	+MB	+LB	+MB	+MB	<i>L. mono</i>	+	3.215	0.206	+	+MA	+MA	<i>L. mono</i>	+	PA	2.712	0.233	+	+MA	+MA	<i>L. mono</i>	+	PA	4	a	
2008	C11	Crevettes	Shrimps	No	+MB	+LA	+MB	+MA	<i>L. mono</i>	+	3.192	0.206	+	+MA	+MA	<i>L. mono</i>	+	PA	2.483	0.233	+	+MA	+MA	<i>L. mono</i>	+	PA	4	a	
2008	C12	Crevettes	Shrimps	No	-LE	-LE	-ME	-ME	/	-	0.095	0.206	-	/	/	/	-	NA									4	a	
2008	C13	Crevettes	Shrimps	No	+MA	+MB	+MA	+MB	<i>L. mono</i>	+	3.215	0.206	+	+MA	+MA	<i>L. mono</i>	+	PA	3.215	0.249	+	+MA	+MA	<i>L. mono</i>	+	PA	4	a	
2008	D12	Mix de fruits de mer	Mixed seafood	No	+LB(1)	+LB(5)	+MA	+MA	<i>L. mono</i>	+	1.481	0.233	+	+MA	+HA	<i>L. mono</i>	+	PA	2.327	0.249	+	+MA	+HA	<i>L. mono</i>	+	PA	4	a	
2008	D16	Filet de hareng	Sweet herring fillet	No	+LA	Ø	+MB	+HB	<i>L. mono</i>	+	2.482	0.233	+	+MA	+MA	<i>L. mono</i>	+	PA	2.704	0.249	+	+MA	+MA	<i>L. mono</i>	+	PA	4	a	
2008	D17	Filet de saumon congelé	Frozen salmon fillet	No	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	2.694	0.233	+	+MA	+MA	<i>L. mono</i>	+	PA	2.940	0.249	+	+MA	+HA	<i>L. mono</i>	+	PA	4	a	
2008	F3	Filet de hareng	Sweet herring fillet	No	Ø	Ø	Ø	Ø	/	-	0.146	0.256	-	/	/	/	-	NA									4	a	
2008	F4	Filet de saumon congelé	Frozen salmon fillet	No	Ø	Ø	Ø	Ø	/	-	0.199	0.256	-	/	/	/	-	NA									4	a	
2008	G1	Poisson cru	Raw fish	No	Ø	-LE	Ø	Ø	/	-	0.065	0.163	-	/	/	/	-	NA									4	a	
2008	G3	Filet de flétan	Fresh halibut	No	Ø	Ø	Ø	Ø	/	-	0.063	0.163	-	/	/	/	-	NA									4	a	
2008	G4	Saumon	Fresh salmon	No	+MA	+MA	+MA	+MA	<i>L. mono</i>	+	2.967	0.163	+	+MA	+MA	<i>L. mono</i>	+	PA									4	a	
2008	G5	Filet de hareng	Fresh herring	No	Ø	Ø	-LE	-LE	/	-	0.060	0.163	-	/	/	/	-	NA									4	a	
2008	H11	Filet de haddock	Haddock fillet	No	-LA(3)	+LB	-MA	+HA	<i>L. innocua</i>	-	0.062	0.187	-	/	/	/	-	NA									4	a	
2008	H12	Filet de hareng	Sweet herring fillet	No	-MA	+MA	-MA	+MB	<i>L. innocua</i>	-	0.075	0.187	-	/	/	/	-	NA									4	a	
2008	I8	Filet de saumon congelé	Frozen salmon fillet	No	Ø	Ø	-MA	+MA	<i>L. welshimeri</i>	-	0.044	0.125	-	/	/	/	-	NA									4	a	
2008	I9	Filet de hareng	Sweet herring fillet	No	Ø	Ø	Ø	-LE	/	-	0.047	0.125	-	/	/	/	-	NA									4	a	
2008	I10	Filet de haddock	Haddock	No	+MB	+MB	+LB	+LB	<i>L. mono</i> <i>L. innocua</i>	+	0.344	0.125	+	+LB	+LB	<i>L. mono</i> <i>L. innocua</i>	+	PA	0.406	0.198	+	+LB	+LB	<i>L. mono</i> <i>L. innocua</i>	+	PA	4	a	
2008	I11	Filet de poisson	Skate	No	-LE	Ø	-LE	-LE	/	-	0.047	0.125	-	/	/	/	-	NA									4	a	
2008	J4	Filet de saumon	Salmon fillet	No	-LB	+LB(3)	-LB	+MB	<i>L. innocua</i>	-	0.091	0.211	-	-LA	+LA	<i>L. innocua</i>	-	NA	0.105	0.234	-	/	/	/	-	NA	4	a	
2008	J5	Filet de hareng	Herring fillet	No	-LA(3)	+LA(2)	-LA	+HA	<i>L. innocua</i>	-	0.108	0.211	-	-MA	+MA	<i>L. innocua</i>	-	NA	0.109	0.234	-	/	/	/	-	NA	4	a	
2008	J14	Filet de poisson	Fish fillet	No	-LA(4)	+LA(2)	-LA	+HA	<i>L. innocua</i>	-	0.105	0.211	-	/	/	/	-	NA	0.111	0.234	-	/	/	/	-	NA	4	a	
2008	J15	Filet de poisson	Fish fillet	No	-LA	+LA	-MA	+MA	<i>L. innocua</i>	-	0.096	0.211	-	/	/	/	-	NA	0.112	0.234	-	/	/	/	-	NA	4	a	
2008	J21	Sole	Medium sole	No	Ø	Ø	-LE	-LE	/	-	0.095	0.211	-	/	/	/	-	NA									4	a	
2008	J22	Filet de perche	Sea perch from Iceland	No	Ø	Ø	Ø	Ø	/	-	0.102	0.211	-	/	/	/	-	NA									4	a	
2008	J23	Filet de panga	Panga fillet	No	+HB	+HB	+MB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	3.036	0.211	+	+MB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	PA	2.793	0.234	+	+MB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	PA	4	a	
2008	J24	Filet de morue	Cod fillet	No	Ø	Ø	-LE	Ø	/	-	0.110	0.211	-	/	/	/	-	NA									4	a	
2008	J25	Noix de saint Jacques	Scallop	No	-ME	-LE	-ME	-ME	/	-	0.113	0.211	-	/	/	/	-	NA									4	a	
2008	K22	Crevettes	Shrimps	No	Ø	Ø	Ø	Ø	/	-	0.048	0.185	-	/	/	/	-	NA									4	a	
2008	K23	Filet de saumon congelé	Frozen salmon fillet	No	Ø	Ø	Ø	Ø	/	-	0.046	0.185	-	/	/	/	-	NA									4	a	
2008	O10	Crevettes	Shrimps	yes	+LB(3)	+LA	+MA	+HB	<i>L. mono</i>	+	3.142	0.226	+	+MA	+HA	<i>L. mono</i>	+	PA	2.960	0.286	+	+MA	+HA	<i>L. mono</i>	+	PA	4	a	
2008	O11	Crustacés	Shellfish	yes	+LB	+LB(1)	+MA	+MB	<i>L. mono</i>	+	0.466	0.226	+	+MA	+HB	<i>L. mono</i>	+	PA	0.715	0.286	+	+MA	+HB	<i>L. mono</i>	+	PA	4	a	
2008	O12	Crevettes	Shrimps	No	Ø	Ø	+MA	+LB	<i>L. mono</i>	+	3.127	0.226	+	+MA	+HA	<i>L. mono</i>	+	PA	3.141	0.286	+	+MA	+HA	<i>L. mono</i>	+	PA	4	a	
2008	O13	Crustacés	Shellfish	No	+LC	+LA	+MD	+MD	<i>L. mono</i> <i>L. innocua</i>	+	0.160	0.226	-	+MC	+HD	<i>L. mono</i> <i>L. innocua</i>	-	ND	0.367	0.286	d	+MB	+HB	<i>L. mono</i>	+	PA	4	a	
2008	O14	Filet de hareng	Fresh herring	No	Ø	Ø	Ø	Ø	/	-	0.108	0.226	-	/	/	/	-	NA									4	a	

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											Half Fraser for 20h at 30°C + Fraser for 22h at 30°C+ 16h at 37°C								Half Fraser for 20h 30°C + Fraser for 22h at 30°C+ 16h at 37°C + 72h at 5 ± 3°C										
					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment			
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification					
2008	C1	Samun fumé	Smoked salmon tartare	No	Ø	Ø	Ø	Ø	/	-	0.113	0.206	-	/	/	/	-	NA									4	b	
2008	C2	Samun fumé	Smoked salmon	No	Ø	Ø	Ø	Ø	/	-	0.107	0.206	-	/	/	/	-	NA									4	b	
2008	C3	Samun fumé	Smoked salmon	No	Ø	Ø	-LE	Ø	/	-	0.108	0.206	-	/	/	/	-	NA									4	b	
2008	C4	Samun fumé	Smoked salmon bits	No	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	3.203	0.206	+	+MA	+MA	<i>L. mono</i>	+	PA	2.525	0.233	+	+MA	+HA	<i>L. mono</i>	+	PA	4	b	
2008	C5	Samun fumé	Smoked salmon from Atlantic	No	Ø	Ø	Ø	Ø	/	-	0.114	0.206	-	/	/	/	-	NA									4	b	
2008	C6	Carpaccio de saumon fumé	Smoked salmon carpaccio	No	Ø	Ø	Ø	Ø	/	-	0.094	0.206	-	/	/	/	-	NA									4	b	
2008	C7	Samun fumé	Smoked salmon from Ireland	No	Ø	Ø	Ø	Ø	/	-	0.096	0.206	-	/	/	/	-	NA									4	b	
2008	C9	Poisson fumé	Smoked kippers	No	-LA	+LA	-MA	+HA	<i>L. innocua</i>	-	0.104	0.206	-	/	/	/	-	NA									4	b	
2008	D1	Samun fumé	Smoked salmon bits	No	Ø	Ø	Ø	Ø	/	-	0.126	0.233	-	/	/	/	-	NA									4	b	
2008	D2	Samun fumé	Smoked salmon from Atlantic	No	Ø	Ø	Ø	Ø	/	-	0.117	0.233	-	/	/	/	-	NA									4	b	
2008	D5	Carpaccio de saumon fumé	Smoked salmon carpaccio	No	+MB	+MB	+MB	+HB	<i>L. mono</i>	+	3.059	0.233	+	+MB	+MB	<i>L. mono</i>	+	PA	3.077	0.249	+	+MB	+MB	<i>L. mono</i>	+	PA	4	b	
2008	D7	Samun fumé	Smoked salmon from Norway	No	Ø	Ø	+MA	+HA	<i>L. mono</i>	+	2.572	0.233	+	+MB	+HB	<i>L. mono</i>	+	PA	2.567	0.249	+	+MB	+HB	<i>L. mono</i>	+	PA	4	b	
2008	D8	Haddock fumé	Smoked haddock	No	Ø	Ø	+MB	+MB	<i>L. mono</i>	+	3.184	0.233	+	+MA	+MB	<i>L. mono</i>	+	PA	2.914	0.249	+	+MA	+MB	<i>L. mono</i>	+	PA	4	b	
2008	D9	Truite fumée	Small smoked trout	No	-LE	-ME	-LE	-ME	/	-	0.119	0.233	-	/	/	/	-	NA									4	b	
2008	D10	Truite fumée	Small slice of smoked trout	No	+LA	+LA	+MA	+MB	<i>L. mono</i>	+	3.059	0.233	+	+MA	+HA	<i>L. mono</i>	+	PA	2.744	0.249	+	+MA	+HA	<i>L. mono</i>	+	PA	4	b	
2008	F1	Haddock fumé	Smoked haddock	No	Ø	Ø	Ø	Ø	/	-	0.140	0.256	-	/	/	/	-	NA									4	b	
2008	F2	Truite fumée	Smoked trout	No	Ø	Ø	Ø	Ø	/	-	0.148	0.256	-	/	/	/	-	NA									4	b	
2008	F6	Samun fumé	Smoked salmon	No	+LA	-LE	+MA	+LB	<i>L. mono</i>	+	3.157	0.256	+	+MA	+MA	<i>L. mono</i>	+	PA	3.077	0.226	+	+MA	+MA	<i>L. mono</i>	+	PA	4	b	
2008	F7	Samun fumé	Smoked salmon bits	No	Ø	Ø	Ø	Ø	/	-	0.161	0.256	-	/	/	/	-	NA									4	b	
2008	F8	Samun fumé	Smoked salmon from Norway	No	Ø	Ø	Ø	Ø	/	-	0.155	0.256	-	/	/	/	-	NA									4	b	
2008	G2	Poisson fumé	Kippers	No	Ø	Ø	Ø	Ø	/	-	0.066	0.163	-	/	/	/	-	NA									4	b	
2008	H5	Poisson fumé	Kippers	No	Ø	Ø	Ø	Ø	/	-	0.060	0.187	-	/	/	/	-	NA									4	b	
2008	O15	Samun fumé	Smoked salmon from Atlantic	No	Ø	Ø	Ø	Ø	/	-	0.095	0.226	-	/	/	/	-	NA									4	b	
2008	Q6	Samun fumé	Smoked salmon bits	No	+LA	+LA(1)	+MB	+MB	<i>L. mono</i>	+	3.134	0.289	+	+MB	+HB	<i>L. mono</i>	+	PA	3.147	0.296	+	+MA	+HB	<i>L. mono</i>	+	PA	4	b	
2008	Q7	Samun fumé	Smoked salmon from Scotland	No	Ø	Ø	Ø	Ø	/	-	0.185	0.289	-	/	/	/	-	NA									4	b	
2008	Q8	Samun fumé	Smoked salmon from Atlantic	No	+HA	+MB	+MB	+MB	<i>L. mono</i>	+	3.151	0.289	+	+MA	+HB	<i>L. mono</i>	+	PA	3.167	0.296	+	+MA	+HB	<i>L. mono</i>	+	PA	4	b	
2008	R3	Samun fumé	Smoked salmon	No	+LA	+LA	+MA	+HB	<i>L. mono</i>	+	2.963	0.291	+	+HA	+HB	<i>L. mono</i>	+	PA									4	b	
2008	S1	Samun fumé	Smoked salmon	No	Ø	Ø	Ø	Ø	/	-	0.116	0.240	-	/	/	/	-	NA									4	b	
2008	S2	Samun fumé	Smoked salmon	No	-LE	Ø	-MA	+MB	<i>L. welshimeri</i>	-	0.179	0.240	-	/	/	/	-	NA									4	b	
2008	S3	Samun fumé	Smoked salmon	No	+MA	+LB	+MB	+HB	<i>L. mono L. welshimeri</i>	+	2.944	0.240	+	+MB	+MB	<i>L. mono L. welshimeri</i>	+	PA	2.974	0.275	+	+MB	+MB	<i>L. mono L. welshimeri</i>	+	PA	4	b	
2008	C8	Crevettes et sauce épicée	Shrimps in spicy sauce	No	Ø	-LE	Ø	Ø	/	-	0.091	0.206	-	/	/	/	-	NA									4	c	

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					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment			
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification					
2008	D11	Moules cuites	Cooked mussels from Chile	No	-LE	-LE	-LE	Ø	/	-	0.102	0.233	-	/	/	/	-	NA									4	c	
2008	D13	Salade de langoustine	Salad of scampi	No	-ME	-LE	-ME	-LE	/	-	0.098	0.233	-	/	/	/	-	NA									4	c	
2008	D15	Crevettes en sauce	Shrimps in sauce	No	+LA	+MA	+MA	+MA	<i>L. mono</i>	+	2.729	0.233	+	+MA	+MA	<i>L. mono</i>	+	PA	2.890	0.249	+	+MA	+MA	<i>L. mono</i>	+	PA	4	c	
2008	F9	Salade de saumon et olives	Salmon olives	No	+LA	+LA	+MA	+HA	<i>L. mono</i>	+	3.117	0.256	+	+MA	+MA	<i>L. mono</i>	+	PA	3.009	0.226	+	+MA	+MA	<i>L. mono</i>	+	PA	4	c	
2008	F10	Salade de noix de saint jacques	Scallops with vegetables	No	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	3.215	0.256	+	+MA	+MA	<i>L. mono</i>	+	PA	3.135	0.226	+	+MA	+HA	<i>L. mono</i>	+	PA	4	c	
2008	I6	Tartare de saumon	Salmon tartare	No	+LA	+LA	+HB*	+MB	<i>L. mono</i>	+	3.053	0.125	+	+MA	+HB	<i>L. mono</i>	+	PA	2.919	0.198	+	+MA	+HB	<i>L. mono</i>	+	PA	4	c	
2008	J26	Cake au saumon	Salmon cake	No	Ø	Ø	Ø	Ø	/	-	0.092	0.211	-	/	/	/	-	NA									4	c	
2008	O7	Sandwich de thon	Tuna sandwich	No	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	3.035	0.226	+	+MA	+MA	<i>L. mono</i>	+	PA	2,999	0.286	+	+MA	+HA	<i>L. mono</i>	+	PA	4	c	
2008	O8	Salade de saumon et olives	Salmon olives	Yes	+MA	+MA	+MA	+HB	<i>L. mono</i>	+	3.063	0.226	+	+MA	+HA	<i>L. mono</i>	+	PA	3.04	0.286	+	+MA	+HA	<i>L. mono</i>	+	PA	4	c	
2008	O9	Filet de poisson en sauce	Coalfish fillet with leeks sauce	Yes	+MA	+MA	+MA	+HB	<i>L. mono</i>	+	2.909	0.226	+	+HA	+HA	<i>L. mono</i>	+	PA	3.108	0.286	+	+HA	+HA	<i>L. mono</i>	+	PA	4	c	
2020	688	Morceaux de filets panés	RTRH fish filet	/	H+	+	H+	+	<i>L. mono</i>	+	3,314	0,262	+	H+	+p	<i>L. mono</i>	+	PA	3,225	0,276	+	H+	+p	/	+	PA	4	c	
2020	696	Filet de merlu blanc et son riz	RTRH fish filet	/	st	st	st	st	/	-	0,139	0,262	-	-	st	/	-	NA									4	c	
2020	697	Pavé de saumon et son riz à l'aneth	RTRH salmon with rice	/	st	st	st	st	/	-	0,133	0,262	-	st	st	/	-	NA									4	c	
2020	698	Merlu blanc aux légumes du soleil	Fish filet with Mediterranean vegetables	/	st	-	st	-	/	-	0,168	0,276	-	st	st	/	-	NA	0,163	0,238	-	st	st	/	-	NA	4	c	
2020	699	Thon aux petits légumes	RTRH tuna with vegetables	/	st	st	st	st	/	-	0,131	0,262	-	st	st	/	-	NA									4	c	
2020	700	Parmentier de poisson à la ciboulette	RTRH fish filet with chives	/	st	st	st	st	/	-	0,205	0,262	-	st	st	/	-	NA									4	c	
2020	701	Terrine de saumon et saumon fumé	Salmon and smoked salmon terrine	/	st	st	st	st	/	-	0,160	0,262	-	st	st	/	-	NA									4	c	
2020	702	Terrine aux saint Jacques	Seafood terrine	/	st	st	-	-	/	-	0,162	0,276	-	st	st	/	-	NA	0,143	0,248	-	st	st	/	-	NA	4	c	
2020	703	Bâtonnet de surimi	Surimi	/	st	st	st	st	/	-	0,163	0,276	-	st	st	/	-	NA	0,155	0,248	-	st	st	/	-	NA	4	c	
2020	704	Surimi	Surimi	/	st	st	st	st	/	-	0,167	0,276	-	st	st	/	-	NA	0,157	0,248	-	st	st	/	-	NA	4	c	

VEGETABLES																												
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					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment		
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification				
2008	D20	Persil haché congelé	Frozen chopped parsley	No	-LE	-LE	-ME	-HE	/	-	0.099	0.233	-	/	/	/	-	NA									5	a
2008	F11	Petits pois congelé	Frozen peas	No	+LB	+LB	+MB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	0.471	0.256	+	+MB	+HB	<i>L. mono</i> <i>L. innocua</i>	+	PA	0.223	0.226	d	+MB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	PA	5	a
2008	I13	Choux fleurs congelé	Frozen cauliflower	No	-LE	-LE	-ME	-ME	/	-	0.049	0.125	-	/	/	/	-	NA									5	a
2008	I14	Choux de Bruxelles congelés	Frozen Brussels sprout	No	-LE	Ø	-HE	-ME	/	-	0.020	0.125	-	/	/	/	-	NA									5	a
2008	I15	Epinard congelé	Frozen leaf spinach	No	-LE	-LE	-HE	-ME	/	-	0.042	0.125	-	/	/	/	-	NA									5	a
2008	L10	Haricots d'Espagne	String beans	No	-LA	+LA	-MA	+MA	<i>L. innocua</i>	-	0.071	0.200	-	/	/	/	-	NA									5	a
2008	N3	Haricots d'Espagne congelés	Frozen string beans	Yes	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	2.876	0.224	+	+MA	+MA	<i>L. mono</i>	+	PA	2.845	0.202	+	+MA	+MA	<i>L. mono</i>	+	PA	5	a
2008	L3	Haricots d'Espagne	String beans	Yes	+LA	+LB	+HB	+MB	<i>L. mono</i>	+	0.225	0.200	+	+LA	+LB	<i>L. mono</i>	+	PA	0.523	0.207	+	+MA	+MB	<i>L. mono</i>	+	PA	5	a
2008	L4	Pois chiches	Chickpeas	Yes	+MA	+MA	+HB	+MB	<i>L. mono</i>	+	3.151	0.200	+	+MA	+MB	<i>L. mono</i>	+	PA	2.753	0.207	+	+MB	+MB	<i>L. mono</i>	+	PA	5	a
2020	595	Poivrons bicolores	Bicolor pepper	/	st	st	st	st	/	-	0,150	0,264	-	st	st	/	-	NA									5	a
2020	597	Pomme de terre	Potatoes	/	st	st	st	st	/	-	0,161	0,264	-	st	st	/	-	NA									5	a
2020	598	Maïs doux grains	Corn	/	-	-	-	-	/	-	0,199	0,264	-	-	-	/	-	NA									5	a
2020	601	Courge butternut/carotte	Butternut and carrot	/	H+ni/ H+	+	H+	+	<i>L. mono</i>	+	3,248	0,264	+	H+	+p	<i>L. mono</i>	+	PA	3,246	0,261	+	H+	+p	/	+	PA	5	a
2020	604	choux-brocolis	Frozen broccoli	/	H+	+	H+	+	<i>L. mono</i>	+	3,227	0,264	+	H+	+p	<i>L. mono</i>	+	PA	3,293	0,261	+	H+	+p	/	+	PA	5	a
2020	686	Brocolis	Broccolis	/	st	-	-	-	/	-	0,208	0,262	-	-	st	/	-	NA									5	a
2020	695	Maïs doux en grain	Corn	/	st	-	-	-	/	-	0,181	0,262	-	H-	-	/	-	NA									5	a
2020	841	Navet violet	Turnip	/	H+	+	H+	+	<i>L. mono</i>	+	3,229	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,347	0,293	+	H+	+p	/	+	PA	5	a
2020	842	Piment vert	Green chilli	/	H+	+	H+	+	<i>L. mono</i>	+	3,212	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,370	0,293	+	H+	+p	/	+	PA	5	a
2020	843	Tomate	Tomato	/	H+	+	H+	+	<i>L. mono</i>	+	3,571	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,347	0,293	+	H+	+p	/	+	PA	5	a
2020	844	Poireau	Leek	/	H+(7)	-	H+	+	<i>L. mono</i>	+	3,311	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,387	0,293	+	H+	+p	/	+	PA	5	a
2020	845	Courgettes	Zucchini	/	H+	-	H+	+	<i>L. mono</i>	+	3,269	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,395	0,293	+	H+	+p	/	+	PA	5	a
2008	D18	Pommes de terre précuites	Pre-cooked potatoes	No	-LE	Ø	Ø	Ø	/	-	0.111	0.233	-	/	/	/	-	NA									5	b
2008	D19	Pommes de terre précuites	Pre-cooked potatoes	No	Ø	Ø	Ø	Ø	/	-	0.097	0.233	-	/	/	/	-	NA									5	b
2008	D21	Pommes de terre précuites	Pre-cooked potatoes	No	Ø	Ø	Ø	Ø	/	-	0.107	0.233	-	/	/	/	-	NA									5	b
2008	D23	Frites congelées	Frozen fries	No	+MA	+MA	+HA	+HA	<i>L. mono</i>	+	3.055	0.233	+	+MA	+HA	<i>L. mono</i>	+	PA	3.031	0.249	+	+MA	+HA	<i>L. mono</i>	+	PA	5	b
2008	I4	Frites congelées	Frozen fries	No	Ø	Ø	Ø	Ø	/	-	0.046	0.125	-	/	/	/	-	NA									5	b
2008	I5	Frites congelées	Frozen fries	No	+MA	+MA	+MB	+MB	<i>L. mono</i>	+	2.758	0.125	+	+MA	+MA	<i>L. mono</i>	+	PA	2.825	0.198	+	+MA	+MA	<i>L. mono</i>	+	PA	5	b
2008	I7	Frites congelées	Frozen fries	No	Ø	Ø	Ø	Ø	/	-	0.045	0.125	-	/	/	/	-	NA									5	b
2008	K21	Frites congelées	Frozen fries	No	-LE	+LB	-LA	+LB	<i>L. seeligeri</i>	-	0.049	0.185	-	/	/	/	-	NA									5	b
2008	L5	Frites congelées	Frozen fries	No	+MA	+MA	+MB	+HB	<i>L. mono</i>	+	3.088	0.200	+	+HA	+HA	<i>L. mono</i>	+	PA	2.800	0.207	+	+HB	+HB	<i>L. mono</i>	+	PA	5	b
2008	O18	Frites congelées	Frozen fries	No	-LE	-LE	Ø	Ø	/	-	0.109	0.226	-	/	/	/	-	NA									5	b
2008	O19	Frites congelées	Frozen fries	No	+LA	+LA(2)	+MA	+MB	<i>L. mono</i>	+	3.151	0.226	+	+MA	+HB	<i>L. mono</i>	+	PA	3.041	0.286	+	+MA	+HB	<i>L. mono</i>	+	PA	5	b

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					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment			
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification					
2008	K7	Choux rouge râpées	Grated red cabbage	No	Ø	Ø	Ø	Ø	/	-	0.054	0.185	-	/	/	/	-	NA									5	b	
2008	L1	Carottes râpées	Grated carrots	Yes	-LE	Ø	-LE	Ø	/	-	0.078	0.200	-	/	/	/	-	NA									5	b	
2008	L8	Mix de végétaux	Mixed vegetables	No	-LA	+LA	-MA	+LA	<i>L. innocua</i>	-	0.072	0.200	-	/	/	/	-	NA									5	b	
2008	M4	Carottes râpées	Grated carrots	Yes	Ø	Ø	Ø	Ø	/	-	0.09	0.207	-	/	/	/	-	NA									5	b	
2008	N1	Carottes râpées	Grated carrots	Yes	+MB	+MB	+MB	+MB	<i>L. mono</i>	+	2.947	0.224	+	+MA	+MA	<i>L. mono</i>	+	PA	2.929	0.202	+	+MB	+MA	<i>L. mono</i>	+	PA	5	b	
2020	596	Mélange végétal	Precooked vegetables	/	st	-	-	-	/	-	0,182	0,264	-	-	-	/	-	NA									5	b	
2020	600	Légumes pour couscous	Precooked vegetables for couscous	/	-	-	-	-	/	-	0,164	0,264	-	-	-	/	-	NA									5	b	
2020	602	Courgettes en rondelles	Cut zucchini	/	st	-	-	-	/	-	0,154	0,264	-	-	-	/	-	NA									5	b	
2020	605	Poêlée à la bretonne	Precooked Brittany vegetables	/	st	st	st	-	/	-	0,161	0,264	-	-	-	/	-	NA									5	b	
2020	681	Duo de fleurettes (chou)	Cut cabbages	/	st	st	st	st	/	-	0,127	0,262	-	st	st	/	-	NA									5	b	
2020	682	Betterave rouge rappée	Cut red beet	/	st	st	st	st	/	-	0,143	0,262	-	st	st	/	-	NA									5	b	
2020	684	Pomme de terre grenaille	Precooked potatoes	/	-	st	-	-	/	-	0,127	0,262	-	st	st	/	-	NA									5	b	
2020	846	Légumes pour soupe de courges	Vegetables for squash soup	/	st	st	st	st	/	-	0,166	0,248	-	st	st	/	-	NA									5	b	
2020	847	Carottes lamelles cuites vapeur	Cut and cooked carrots	/	H+	+	H+	+	<i>L. mono</i>	+	3,242	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,353	0,293	+	H+	+p	/	+	PA	5	b	
2020	848	Pomme de terre cuites vapeur	Cooked potatoes	/	H+	+	H+	+	<i>L. mono</i>	+	3,290	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,344	0,293	+	H+	+p	/	+	PA	5	b	
2020	850	Légumes pour soupe de courges	Vegetables for squash soup	/	H+	+	H+	+	<i>L. mono</i>	+	3,291	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,399	0,293	+	H+	+p	/	+	PA	5	b	
2020	851	Carottes lamelles cuites vapeur	Cut and cooked carrots	/	H+	+	H+	+	<i>L. mono</i>	+	3,478	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,377	0,293	+	H+	+p	/	+	PA	5	b	
2020	852	Pomme de terre cuites vapeur	Cooked potatoes	/	H+	+	H+	+	<i>L. mono</i>	+	3,313	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,385	0,293	+	H+	+p	/	+	PA	5	b	
2008	I12	Salade de fruits frais	Fresh fruit salad	No	Ø	Ø	-ME	-HE	/	-	0.046	0.125	-	/	/	/	-	NA									5	c	
2008	K2	Salade de navet	Steamed turnip	Yes	Ø	Ø	Ø	Ø	/	-	0.061	0.185	-	/	/	/	-	NA									5	c	
2008	K3	Salade de carottes	Steamed carrots	No	-LA	+LA	-LA	+MA	<i>L. innocua</i>	-	0.062	0.185	-	/	/	/	-	NA									5	c	
2008	L2	Salade mix végétaux	Mixed salad	Yes	+LA(1)	Ø	+MB	+MB	<i>L. mono</i>	+	2.275	0.200	+	+LA	+LA	<i>L. mono</i>	+	PA	2.836	0.207	+	+MA	+MB	<i>L. mono</i>	+	PA	5	c	
2008	L7	Salade mix végétaux	Mixed salad	Yes	Ø	Ø	Ø	Ø	/	-	0.064	0.200	-	/	/	/	-	NA									5	c	
2008	D22	Mix de végétaux	Mixed vegetable panful	No	+LA	+LA(1)	+MB	+HB	<i>L. mono</i>	+	1.235	0.233	+	+MA	+MA	<i>L. mono</i>	+	PA	1.771	0.249	+	+MA	+HA	<i>L. mono</i>	+	PA	5	c	

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					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification					
2008	D24	Taboulet aux végétaux	Tabbouleh with vegetables	No	-LE	Ø	-ME	-ME	/	-	0.105	0.233	-	/	/	/	-	NA									5	c	
2008	I1	Pomme de terres rustiques	"Rustic" potatoes	No	+MA	+MA	+MB	+MB	<i>L. mono</i>	+	2.876	0.125	+	+MA	+LA	<i>L. mono</i>	+	PA	2.749	0.198	+	+MA	+LA	<i>L. mono</i>	+	PA	5	c	
2008	I2	Mix de végétaux	Mixed vegetable panful	No	-LE	-LE	-LE	-LE	/	-	0.040	0.125	-	/	/	/	-	NA									5	c	
2008	I3	Pommes de terre sautées	Sauté potatoes	No	+MB	+LB	+MB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	1.984	0.125	+	+MB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	PA	2.147	0.198	+	+MB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	PA	5	c	
2008	K1	Riz au safran	Saffron-flavored rice	Yes	Ø	-LE	-ME	-ME	/	-	0.059	0.185	-	/	/	/	-	NA									5	c	
2008	K4	Ratatouille	Ratatouille	No	Ø	Ø	Ø	Ø	/	-	0.051	0.185	-	/	/	/	-	NA									5	c	
2008	K5	Mix de végétaux	Cooked mixed vegetables	Yes	Ø	Ø	Ø	Ø	/	-	0.057	0.185	-	/	/	/	-	NA									5	c	
2008	K6	Mix de végétaux	Mixed salad (curly lettuce/ walnuts/corn)	Yes	Ø	Ø	Ø	Ø	/	-	0.045	0.185	-	/	/	/	-	NA									5	c	
2008	L6	Salade de pâtes	Pasta salad	No	-LE	-LE	-LE	-ME	/	-	0.073	0.200	-	/	/	/	-	NA									5	c	
2008	L9	Champignons assaisonnés	Seasoned mushrooms	Yes	-LE	-LE	+HA	+MA	<i>L. mono</i>	+	2.940	0.200	+	+LA	+LA	<i>L. mono</i>	+	PA	2.837	0.207	+	+MA	+HA	<i>L. mono</i>	+	PA	5	c	
2008	L11	Carottes rappées assaisonnées	Seasoned grated carrots	Yes	Ø	Ø	Ø	Ø	/	-	0.072	0.200	-	/	/	/	-	NA									5	c	
2008	L12	Choux rouge assaisonné	Seasoned red cabbage	No	-LA	+LA	-HB	+MB	<i>L. innocua</i>	-	0.071	0.200	-	/	/	/	-	NA									5	c	
2008	M1	Epinard à la crème	Spinaches with cream	Yes	-LE	Ø	Ø	Ø	/	-	0.079	0.207	-	/	/	/	-	NA									5	c	
2008	M5	Gratin de pomme de terre choux fleurs	Cauliflower and potato gratin	Yes	Ø	Ø	Ø	Ø	/	-	0.093	0.207	-	/	/	/	-	NA									5	c	
2008	N8	Pomme de terre ciboulette	Potatoes with chives	Yes	+MA	+MA	+MB	+HA	<i>L. mono</i>	+	2.936	0.224	+	+MA	+MA	<i>L. mono</i>	+	PA	2.955	0.202	+	+MA	+MA	<i>L. mono</i>	+	PA	5	c	
2008	O16	Pomme de terre pré cuites	Precooked potatoes	No	+MA	+MA	+MA	+HB	<i>L. mono</i>	+	3.120	0.226	+	+HA	+HB	<i>L. mono</i>	+	PA	3.118	0.286	+	+HA	+HB	<i>L. mono</i>	+	PA	5	c	
2008	O17	Pomme de terre pré cuites	Precooked potatoes	No	+MA	+MA	+MA	+MB	<i>L. mono</i>	+	3.134	0.226	+	+MA	+HB	<i>L. mono</i>	+	PA	3,000	0.286	+	+HA	+HB	<i>L. mono</i>	+	PA	5	c	
2020	580	Pavé légumes épicés piments	Vegetables cubes with pepper	/	st	st	st	st	/	-	0,135	0,264	-	st	st	/	-	NA									5	c	
2020	584	Palet de poireaux carottes brocolis	Vegetables RTRH	/	-	-	-	-	/	-	0,139	0,264	-	-	-	/	-	NA									5	c	
2020	683	Palette de légumes (courgettes)	RTRH vegetables	/	-	-	-	-	/	-	0,125	0,262	-	-	-	/	-	NA									5	c	
2020	685	Gratin de choux fleurs	Cauliflower gratin	/	-	-	-	-	/	-	0,141	0,262	-	-	-	/	-	NA									5	c	
2020	849	Purée de potiron	Pumpkin purée	/	H+	+	H+	+	<i>L. mono</i>	+	3,329	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,403	0,293	+	H+	+p	/	+	PA	5	c	

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					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification					
2008	D29	Eau de process	Process water	Yes	+LA	+LA	+MA	+HA	<i>L. mono</i>	+	2.496	0.233	+	+MB	+MB	<i>L. mono</i>	+	PA	2.73	0.249	+	+MB	+MB	<i>L. mono</i>	+	PA	6	a	
2008	H8	Eau de lavabo, salle de lavage	Washbasin in dishwashing room	No	Ø	-LE	-LE	-LE	/	-	0.208	0.187	+	Ø	Ø	Ø	-	NA									6	a	
2008	H18	Eau de rinçage, décapeur	Pickler	No	-LE	-LE	Ø	Ø	/	-	0.062	0.187	-	/	/	/	-	NA									6	a	
2008	J16	Eau de process	Water from collecting trap during work	No	Ø	Ø	Ø	Ø	/	-	0.100	0.211	-	/	/	/	-	NA									6	a	
2008	L17	Eau de process	Process water	Yes	Ø	Ø	Ø	Ø	/	-	0.076	0.200	-	/	/	/	-	NA									6	a	
2008	M7	Eau de process	Process water	No	Ø	Ø	-MA	+MA	<i>L. innocua</i>	-	0.085	0.207	-	/	/	/	-	NA	0.084	0.200	-	Ø	Ø	Ø	-	NA	6	a	
2008	M8	Eau de process	Process water	No	-LA	+MA	-MA	+HB	<i>L. innocua</i>	-	0.083	0.207	-	/	/	/	-	NA									6	a	
2008	M9	Eau stagnante conteneur	Stagnant water in dirty container	No	-LA	+MA	-MA	+HA	<i>L. innocua</i>	-	0.082	0.207	-	/	/	/	-	NA									6	a	
2008	M13	Eau de process	Process water	No	+LA	+MA	+MB	+MB	<i>L. mono</i>	+	2.832	0.207	+	+MA	+MA	<i>L. mono</i>	+	PA	2.786	0.233	+	+MA	+MA	<i>L. mono</i>	+	PA	6	a	
2008	N9	Eau de process	Process water	No	-LA	+MA	-MA	+MA	<i>L. innocua</i>	-	0.121	0.224	-	/	/	/	-	NA									6	a	
2020	856	Eau de rinçage (bol lait, fromage)	Rinse water (bowl, cheese production)	/	H-	+	H-	+	/	-	0,236	0,248	-	H-	-	/	-	NA									6	a	
2020	857	Eau de rinçage (bol lait, fromage)	Rinse water (bowl, cheese production)	/	H+/H-	+	H+/H-	+	<i>L. mono</i>	+	0,213/0,160/0,149	0,248/0,251	-/-/-	H+d/-/H- (H-x5)	- (-x5)	/	-	ND	0,260/0,413/0,176	0,293/0,251	-/+/-	H+d(NC)/H- (H-x5)	- (-x5)	/	-	ND	6	a	
2020	858	Eau de process produit veggie	Process water (vegetables industry)	/	H+	+	H+	+	<i>L. mono</i>	+	3,324	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,380	0,293	+	H+	+p	/	+	PA	6	a	
2020	859	Eau de process produit veggie	Process water (vegetables industry)	/	H+	+	H+	+	<i>L. mono</i>	+	3,700	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,388	0,293	+	H+	+p	/	+	PA	6	a	
2020	860	Eau de rinçage cutter laitiers	Rinse water (cutter, dairy product industry)	/	H+	+	H+	+	<i>L. mono</i>	+	3,907	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,397	0,293	+	H+	+p	/	+	PA	6	a	
2020	861	Eau de rinçage cutter laitiers	Rinse water (cutter, dairy product industry)	/	H-	+	H-	+	/	-	0,205	0,248	-	H-	-	/	-	NA									6	a	
2020	862	Eau de rinçage production végétaux	Rinse water (vegetables production)	/	H+	+	H+	+	<i>L. mono</i>	+	3,313	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,407	0,293	+	H+	+p	/	+	PA	6	a	
2020	863	Eau de rinçage production végétaux	Rinse water (vegetables production)	/	H+	+	H+	+	<i>L. mono</i>	+	3,344	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,409	0,293	+	H+	+p	/	+	PA	6	a	
2020	1310	Eau de process (fabrication chipolatas)	Process water (chipolata production, meat industry)	/	H+	+	H+	+	<i>L. mono</i>	+	3,298	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,327	0,400	+	H+	+p	/	+	PA	6	a	
2020	1311	Eau de lavage (mélangeur viande de volaille)	Rinse water (Poultry meat mixer, meat industry)	/	H+	+	H+	+	<i>L. mono</i>	+	3,461	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,314	0,400	+	H+	+p	/	+	PA	6	a	

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					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification				
2008	D31	Prélèvement de surface sur table de travail	Surface of filleting table	No	-LA	Ø	+MB	+HB	<i>L. mono</i> <i>L. innocua</i>	+	0.117	0.233	-	+MB	+MB	<i>L. mono</i>	-	ND	0.184	0.249	-	+MB	+MB	<i>L. mono</i>	-	ND	6	b
2008	D32	Prélèvement de surface, table inox	Stainless steel table in workroom	No	Ø	Ø	Ø	Ø	/	-	0.123	0.233	-	/	/	/	-	NA									6	b
2008	D33	Prélèvement de surface, aspirateur	Vacuum machine	Yes	Ø	Ø	Ø	-LE	/	-	2.775	0.233	+	+MA	+MA	<i>L.mono</i>	+	PD	2.972	0.249	+	+MA	+MA	<i>L.mono</i>	+	PD	6	b
2008	G6	Prélèvement de surface, bac poissons	Fish container	No	+MA	+MB	+MA	+MB	<i>L. mono</i>	+	2.931	0.163	+	+MA	+MA	<i>L. mono</i>	+	PA									6	b
2008	G7	Prélèvement de surface, extracteur arêtes poissons	Fish bone extractor	No	+LA	+MB	+MB	+MB	<i>L. mono</i>	+	2.939	0.163	+	+MA	+MA	<i>L. mono</i>	+	PA									6	b
2008	G8	Prélèvement de surface, palette plastique	Plastic pallet	No	+MA	+MA	+MB	+MB	<i>L. mono</i>	+	2.976	0.163	+	+MA	+MA	<i>L. mono</i>	+	PA									6	b
2008	G9	Prélèvement de surface, chambre déchets	Thawing chamber	No	-LE	-LE	Ø	-LE	/	-	0.060	0.163	-	/	/	/	-	NA									6	b
2008	G10	Prélèvement de surface, bac saumons	Salmon container	No	+MA	+MA	+MA	+MB	<i>L. mono</i>	+	2.979	0.163	+	+MA	+MA	<i>L. mono</i>	+	PA									6	b
2008	G11	Prélèvement de surface, poubelle plastique	Plastic bin	No	+LA	+MA	+MA	+MA	<i>L. mono</i>	+	2.950	0.163	+	+LA	+MA	<i>L. mono</i>	+	PA									6	b
2008	G12	Prélèvement de surface, grille	Grille	No	Ø	Ø	Ø	Ø	/	-	0.063	0.163	-	/	/	/	-	NA									6	b
2008	G13	Prélèvement de surface, table de salaison	Dry salt table	No	-LE	-LE	-LE	-LE	/	-	0.055	0.163	-	/	/	/	-	NA									6	b
2008	G14	Prélèvement de surface, table épluchage	Peeling table	No	Ø	Ø	-LE	-LE	/	-	0.070	0.163	-	/	/	/	-	NA									6	b
2008	G15	Prélèvement de surface, table inox	Stainless steel table	No	Ø	Ø	Ø	Ø	/	-	0.059	0.163	-	/	/	/	-	NA									6	b
2008	H1	Prélèvement de surface, réservoir	"Bolness" tank	No	Ø	Ø	Ø	Ø	/	-	0.062	0.187	-	/	/	/	-	NA									6	b
2008	H2	Prélèvement de surface, balance	Vacuum scales	No	Ø	Ø	Ø	Ø	/	-	0.064	0.187	-	/	/	/	-	NA									6	b
2008	H3	Prélèvement de surface, table de travail	Filleting table	No	Ø	Ø	Ø	Ø	/	-	0.054	0.187	-	/	/	/	-	NA									6	b
2008	H7	Prélèvement de surface, aspirateur	Vacuum machine	No	Ø	Ø	Ø	Ø	/	-	0.061	0.187	-	/	/	/	-	NA									6	b

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											Half Fraser for 20h at 30°C + Fraser for 22h at 30°C+ 16h at 37°C								Half Fraser for 20h 30°C + Fraser for 22h at 30°C+ 16h at 37°C + 72h at 5 ± 3°C										
					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment			
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification					
2008	H9	Prélèvement de surface, table de travail	Filleting table	No	Ø	-LE	Ø	Ø	/	-	0.061	0.187	-	/	/	/	-	NA									6	b	
2008	H10	Prélèvement de surface, équipement	MAIE equipment	No	Ø	Ø	Ø	Ø	/	-	0.059	0.187	-	/	/	/	-	NA									6	b	
2008	H13	Prélèvement de surface, barres	Racks	No	Ø	-LE	Ø	Ø	/	-	0.066	0.187	-	/	/	/	-	NA									6	b	
2008	H14	Prélèvement de surface, brochettes et table	Table for roasts and skewers	No	-LE	-LE	-LE	-ME	/	-	0.070	0.187	-	/	/	/	-	NA									6	b	
2008	H15	Prélèvement de surface, surface de salaison	Scale for salted meat	No	-LE	-LE	Ø	-LE	/	-	0.059	0.187	-	/	/	/	-	NA									6	b	
2008	H16	Prélèvement de surface, bac salaison	Salted meat rack	No	-LE	-LE	-ME	-ME	/	-	0.064	0.187	-	/	/	/	-	NA									6	b	
2008	H17	Prélèvement de surface, grille	Grille	No	-LE	-LE	-ME	-ME	/	-	0.061	0.187	-	/	/	/	-	NA									6	b	
2008	H19	Prélèvement de surface, porte salle	Door to scrap room	No	-LE	-LE	-LE	-ME	/	-	0.075	0.187	-	/	/	/	-	NA									6	b	
2008	H21	Prélèvement de surface, salmon	Scale for salmons	No	Ø	Ø	-LE	-ME	/	-	0.070	0.187	-	/	/	/	-	NA									6	b	
2008	H22	Prélèvement de surface, table de travail	Table for manual filleting	No	Ø	-LE	Ø	-LE	/	-	0.063	0.187	-	/	/	/	-	NA									6	b	
2008	J6	Prélèvement de surface, container poissons	Fish container	No	Ø	Ø	Ø	Ø	/	-	0.083	0.211	-	/	/	/	-	NA									6	b	
2008	J7	Prélèvement de surface, extracteur arrêtes poissons	Fish bone extractor	No	Ø	Ø	Ø	-LE	/	-	0.090	0.211	-	/	/	/	-	NA									6	b	
2008	J17	Prélèvement de surface, table de travail saumon	Table for salmons	No	-LE	Ø	Ø	Ø	/	-	0.098	0.211	-	/	/	/	-	NA									6	b	
2008	O34	Prélèvement de surface, sol	Floor of scrap room	No	Ø	-LE	Ø	Ø	/	-	0.114	0.226	-	/	/	/	-	NA									6	b	
2008	P13	Prélèvement de surface, table de travail	Surface of filleting table	No	+MB	+LB	+LB	+MB	<i>L. mono</i>	+	3.151	0.276	+	+MB	+HB	<i>L. mono</i>	+	PA									6	b	
2020	853	Eponge bon découpe veau	Sponge (veal cutting, Meat industry)	/	H+	+	H+	+	<i>L. mono</i>	+	3,303	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,401	0,293	+	H+	+p	/	+	PA	6	b	
2020	854	Eponge cutter (produits laitiers)	Sponge, cutter (dairy industry)	/	H+	+	H+	+	<i>L. mono</i>	+	3,370	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,404	0,293	+	H+	+p	/	+	PA	6	b	

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											Half Fraser for 20h at 30°C + Fraser for 22h at 30°C+ 16h at 37°C								Half Fraser for 20h 30°C + Fraser for 22h at 30°C+ 16h at 37°C + 72h at 5 ± 3°C										
					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment			
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification					
2020	855	Eponge plan de travail 4ème gamme	Sponge (table, vegetables production)	/	H+	+	H+	+	<i>L. mono</i>	+	3,442	0,248	+	H+	+	<i>L. mono</i>	+	PA	3,411	0,293	+	H+	+p	/	+	PA	6	b	
2008	D34	Déchets, réservoir saumon	Salmon scraps from dirty tank	No	Ø	Ø	Ø	-LE	/	-	0.130	0.233	-	/	/	/	-	NA									6	c	
2008	D35	Déchets, bennes container	Scraps from kippers container	No	-LA	+LA	-MB	+HB	<i>L. innocua</i>	-	0.122	0.233	-	/	/	/	-	NA									6	c	
2008	D36	Poussières d'aspirateur	Scraps from vacuum machine	Yes	Ø	Ø	-LE	Ø	/	-	0.127	0.233	-	/	/	/	-	NA									6	c	
2008	D37	Déchets de salle de travail	Scraps from workroom's floor	Yes	Ø	Ø	+MA	+MA	<i>L. mono</i>	+	0.134	0.233	-	+LA	+MA	<i>L. mono</i>	-	ND	0.231	0.249	d	+LA	+MA	<i>L. mono</i>	+	PA	6	c	
2008	D38	Déchets reservoir poissons	Scraps from dirty tank fish shop	No	+MA	+HA	+MA	+HA	<i>L. mono</i>	+	2.705	0.233	+	+MA	+MA	<i>L. mono</i>	+	PA	2.245	0.249	+	+MA	+MA	<i>L. mono</i>	+	PA	6	c	
2008	H4	Déchets, grille pour saumon	Grille for salmon	No	Ø	Ø	Ø	-LE	/	-	0.057	0.187	-	/	/	/	-	NA									6	c	
2008	H6	Déchets, grille pour haddock	Grille for haddock	No	-LE	-LE	Ø	-LE	/	-	0.171	0.187	d	Ø	Ø	Ø	-	NA	0.144	0.211	-	Ø	Ø	Ø	-	NA	6	c	
2008	H20	Déchets, machine découpe saumon	Salmon cutting machine	No	Ø	Ø	Ø	-LE	/	-	0.068	0.187	-	/	/	/	-	NA									6	c	
2008	J18	Déchets, filet de merlan	Scraps from whiting fish container	No	-LA	-LE	-MB	+LA	<i>L.seeligeri</i>	-	0.098	0.211	-	/	/	/	-	NA									6	c	
2008	J19	Déchets, reservoir de glace	Scraps from ice tank	No	Ø	-LE	Ø	Ø	/	-	0.099	0.211	-	/	/	/	-	NA									6	c	
2008	J20	Déchets, poissons	Fish display during work	No	-LE	-LE	Ø	Ø	/	-	0.098	0.211	-	/	/	/	-	NA									6	c	
2008	L13	Déchets, table découpe	Scraps from cutting table	No	-LE	-LE	-LE	Ø	/	-	0.063	0.200	-	/	/	/	-	NA									6	c	
2008	L14	Déchets, table inox	Scraps from stainless steel table	No	-LE	-LE	-ME	-LE	/	-	0.063	0.200	-	/	/	/	-	NA									6	c	
2008	L15	Déchets, réservoir saumon	Salmon scraps from dirty tank	No	-LE	Ø	Ø	Ø	/	-	0.071	0.200	-	/	/	/	-	NA									6	c	
2008	L16	Déchets, container	Scraps from dirty container	No	+LA	+LA	+MA	+MB	<i>L. mono</i>	+	3.130	0.200	+	+MA	+HB	<i>L. mono</i>	+	PA	2.758	0.207	+	+MB	+HB	<i>L. mono</i>	+	PA	6	c	
2008	M10	Déchets, végétaux	Scraps from vegetable production line	No	+HA	+MA	+MA	+MA	<i>L. mono</i>	+	2.843	0.207	+	+MA	+MB	<i>L. mono</i>	+	PA	2.867	0.233	+	+MA	+MB	<i>L. mono</i>	+	PA	6	c	
2008	M11	Déchets, air de production	Scraps from production area's floor	No	+HB	+MB	+MA	+MB	<i>L. mono</i>	+	2.884	0.207	+	+MB	+MB	<i>L. mono</i>	+	PA	2.891	0.233	+	+MB	+MB	<i>L. mono</i>	+	PA	6	c	
2008	M12	Déchets, table découpe en inox	Scraps from stainless steel table (cutting room)	No	+MB	+LB	+MB	+MB	<i>L. mono</i>	+	2.789	0.207	+	+MB	+HB	<i>L. mono</i>	+	PA	0.613	0.233	+	+MB	+MB	<i>L. mono</i>	+	PA	6	c	
2008	M14	Déchets, saumon	Salmon scraps from dirty tank	No	Ø	Ø	+MA	+LA	<i>L. mono</i>	+	2.927	0.207	+	+MA	+MB	<i>L. mono</i>	+	PA	2.888	0.233	+	+MA	+MB	<i>L. mono</i>	+	PA	6	c	

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					FRASER 1/2		FRASER		Confirmation	Result	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Agree-ment		
					O&A1	P1	O&A2	P2	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result.	ALOA	RLM	Identification				
2008	N10	Déchets, production fromages	Scraps from cheese production booth	No	-LA	+MA	-MA	+MB	<i>L. innocua</i>	-	0.125	0.224	-	/	/	/	-	NA									6	c
2020	1312	Déchét de porc ramassage sol (industrie produits carnés)	Residue of pork meat (ground, meat industry)	/	H+/H-	+	H+/H-	+	<i>L. mono</i>	+	3,232	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,365	0,400	+	H+	+p	/	+	PA	6	c
2020	1313	Déchét de boeuf ramassage découpe (industrie produits carnés)	Residue of beef meat (cutting, meat industry)	/	H+/H-	+	H+/H-	+	<i>L. mono</i>	+	3,246	0,210	+	H+	+p	<i>L. mono</i>	+	PA	3,278	0,400	+	H+	+p	/	+	PA	6	c

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											Half Fraser for 20h at 30°C + Fraser fort 40h at 37°C								Half Fraser for 20h at 30°C + Fraser for 40h at 37°C + 72h at 5 ± 3°C									
					FRASER 1/2		FRASER		Confirmation	Result	TP Lmono			Confirmation			FINAL RESULT	Agreement	TP Lmono			Confirmation			FINAL RESULT	Agree-ment		
					O&A	Palcam	O&A	Palcam	Identification		OD	Cut-off	Result.	ALOA	RLM	Identification			OD	Cut-off	Result	ALOA	RLM	Identification				
2008	A11	Viande crue	Pope's eye	No	+LA	+LA	+MA	+HA	<i>L. mono</i>	+	3.117	0.194	+	+MA	+HA	<i>L. mono</i>	+	PA	3.140	0.213	+	+MA	+LA	<i>L. mono</i>	+	PA	2	a
2008	A12	Hachée de bœuf	Minced beef	No	+LA	+LB	+LB	+HB	<i>L. mono</i> <i>L. welshimeri</i>	+	2.874	0.194	+	+MA	+MB	<i>L. mono</i>	+	PA	2.976	0.213	+	+MA	+HA	<i>L. mono</i>	+	PA	2	a
2008	A13	Bœuf	Beef meat	No	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	3.079	0.194	+	+MA	+MB	<i>L. mono</i>	+	PA	3.223	0.213	+	+MA	+MA	<i>L. mono</i>	+	PA	2	a
2008	A14	Haché de bœuf	Minced beef	No	Ø	Ø	Ø	Ø	/	-	0.064	0.194	-	-MA	+HA	<i>L. innocua</i>	-	NA	0.071	0.213	-	-MA	+HA	<i>L. innocua</i>	-	NA	2	a
2008	A15	Haché de cheval	Minced horse meat	No	+LA(4)	+LA(1)	+MA	+MA	<i>L. mono</i>	+	3.091	0.194	+	+MA	+MB	<i>L. mono</i>	+	PA	3.214	0.213	+	+MA	+MB	<i>L. mono</i>	+	PA	2	a
2008	A16	Haché de bœuf	Minced beef	No	-LE	Ø	-LE	-LE	/	-	0.064	0.194	-	Ø	Ø	Ø	-	NA	0.076	0.213	-	Ø	Ø	Ø	-	NA	2	a
2008	A17	Cuisse de volaille	Poultry leg	No	+LA	+LA	+MB	+MB	<i>L. mono</i>	+	3.025	0.194	+	+MA	+MB	<i>L. mono</i> <i>L. innocua</i>	+	PA	3.243	0.213	+	+MB	+HB	<i>L. mono</i> <i>L. innocua</i>	+	PA	2	a
2008	B1	Poitrine de canard	Duck breast	No	Ø	Ø	Ø	Ø	/	-	0.088	0.207	-	/	/	/	-	NA									2	a
2008	B2	Poitrine de poulet	Chicken breast	No	Ø	Ø	Ø	Ø	/	-	0.076	0.207	-	/	/	/	-	NA									2	a
2008	B3	Filet de porc	Pork fillet	No	Ø	Ø	Ø	Ø	/	-	0.075	0.207	-	/	/	/	-	NA									2	a
2008	J9	Haché de bœuf	Minced beef	No	-ME	Ø	-LE	Ø	/	-	0.091	0.211	-	/	/	/	-	NA									2	a
2008	K30	Côtelette de porc	Pork chop	No	-LA	+LA(2)	-MB	+MB	<i>L. welshimeri</i>	-	0.045	0.185	-	/	/	/	-	NA									2	a
2008	N20	Haché de bœuf	Minced beef	No	-LE	Ø	+MA	+MA	<i>L. mono</i>	+	2.902	0.224	+	+MB	+MB	<i>L. mono</i>	+	PA	2.917	0.202	+	+MB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	PA	2	a
2008	N24	Foie de porc	Pork liver	No	Ø	Ø	Ø	-LE	/	-	0.109	0.224	-	/	/	/	-	NA									2	a
2008	O1	Haché de cheval	Minced horse meat	No	Ø	Ø	+MA	+MA	<i>L. mono</i>	+	3.124	0.226	+	+MA	+HA	<i>L. mono</i>	+	PA	3.051	0.286	+	+MA	+HA	<i>L. mono</i>	+	PA	2	a
2008	O2	Haché de bœuf	Minced beef	No	Ø	Ø	-LE	Ø	/	-	0.101	0.226	-	/	/	/	-	NA									2	a
2008	O3	Viande de porc	Pork meat	No	Ø	-LE	Ø	Ø	/	-	0.104	0.226	-	/	/	/	-	NA									2	a
2008	Q2	Poitrine de poulet	Duck breast	No	+LA(2)	+LA(1)	+MA	+HA	<i>L. mono</i>	+	3.072	0.289	+	+MA	+MB	<i>L. mono</i>	+	PA	3.151	0.296	+	+MA	+HB	<i>L. mono</i>	+	PA	2	a
2008	R1	Haché de bœuf	Minced beef	No	+LB	+LB	+MB	+MB	<i>L. ivanovii</i> <i>L. welshimeri</i>	-	0.168	0.291	-	+MC	+HC	<i>L. ivanovii</i> <i>L. welshimeri</i>	-	NA									2	a
2008	R2	Haché de bœuf	Minced beef	No	+LB	+LA	+MA	+MA	<i>L. ivanovii</i>	-	0.281	0.291	-	+MA	+MA	<i>L. ivanovii</i>	-	NA									2	a
2008	S4	Haché de cheval	Minced horse meat	No	+LB	+LA	+MA	+MA	<i>L. mono</i>	+	3.144	0.291	+	+MA	+MA	<i>L. mono</i>	+	PA	3.133	0.294	+	+MB	+MB	<i>L. mono</i>	+	PA	2	a
2008	T1	Haché de veau	Minced calf meat	No	+LB	+LB	+MB	+MB	<i>L. mono</i> <i>L. welshimeri</i>	+	0.313	0.279	+	+MB	+MB	<i>L. mono</i> <i>L. welshimeri</i>	+	PA									2	a
2008	T2	Haché de veau	Minced calf meat	No	+LB	+LD	+MB	+MB	<i>L. mono</i> <i>L. welshimeri</i>	+	0.355	0.279	+	+MB	+MB	<i>L. mono</i> <i>L. welshimeri</i>	+	PA									2	a
2008	A1	Saucisse chippolata	Chipolata sausages	No	+LB	+LB	+LB	+HB	<i>L. mono</i> <i>L. welshimeri</i>	+	0.319	0.194	+	+MB	+HB	<i>L. mono</i> <i>L. welshimeri</i>	+	PA	0.266	0.213	+	+MB	+MB	<i>L. mono</i> <i>L. welshimeri</i>	+	PA	2	b

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											Half Fraser for 20h at 30°C + Fraser fort 40h at 37°C								Half Fraser for 20h at 30°C + Fraser for 40h at 37°C + 72h at 5 ± 3°C									
					FRASER 1/2		FRASER		Confirmation	Result	TP Lmono			Confirmation			FINAL RESULT	Agreement	TP Lmono			Confirmation			FINAL RESULT	Agree-ment		
					O&A	Palcam	O&A	Palcam	Identification		OD	Cut-off	Result.	ALOA	RLM	Identification			OD	Cut-off	Result	ALOA	RLM	Identification				
2008	A2	Saucisse	Sausage	No	-LA	+LB	-MA	+HA	<i>L. innocua</i>	-	0.067	0.194	-	-MA	+HA	<i>L. innocua</i>	-	NA	0.071	0.213	-	-MA	+MA	<i>L.innocua</i>	-	NA	2	b
2008	A4	Saucisse	Sausage	No	-LA	+LA	-MB	+HB	<i>L. welshimeri</i>	-	0.059	0.194	-	-MB	+HB	<i>L. welshimeri</i>	-	NA	0.081	0.213	-	-MB	+HB	<i>L. welshimeri</i>	-	NA	2	b
2008	A10	Saucisse de Montbéliard	"Montbéliard" sausage	No	-LE	Ø	-LA	+HA	<i>L. innocua</i>	-	0.068	0.194	-	/	/	/	-	NA									2	b
2008	B4	Carpaccio de bœuf	Beef carpaccio	No	Ø	Ø	Ø	Ø	/	-	0.074	0.207	-	/	/	/	-	NA									2	b
2008	J3	Saucisse	Sausages	No	-LE	Ø	Ø	Ø	/	-	0.1	0.211	-	/	/	/	-	NA									2	b
2008	J8	Merguez	Merguez	No	+LB	+LB	+MB	+MB	<i>L. mono</i> <i>L. welshimeri</i>	+	2.507	0.211	+	+MB	+MB	<i>L. mono</i> <i>L. welshimeri</i>	+	PA	2.705	0.234	+	+MB	+MB	<i>L. mono</i> <i>L. welshimeri</i>	+	PA	2	b
2008	J12	Viande de porc crue à la moutarde	Raw thin sliced pork + mustard	No	-LE	Ø	Ø	Ø	/	-	0.094	0.211	-	/	/	/	-	NA									2	b
2008	K24	Saucisse chippolata	Chipolata sausages	No	+LB	+LB	+MB	+MB	<i>L. mono</i> <i>L. welshimeri</i>	+	0.405	0.185	+	+MB	+LB	<i>L. mono</i> <i>L. welshimeri</i>	+	PA	0.646	0.157	+	+MB	+LB	<i>L. mono</i> <i>L. welshimeri</i>	+	PA	2	b
2008	K25	Merguez	Merguez	No	Ø	Ø	Ø	Ø	/	-	0.049	0.185	-	/	/	/	-	NA									2	b
2008	K26	Saucisse chippolata	Chipolata sausages	No	-LA(2)	+LA	-MA	+HA	<i>L. welshimeri</i>	-	0.059	0.185	-	/	/	/	-	NA									2	b
2008	K27	Saucisse	Sausage	No	+LA	+LA	+MA	+HA	<i>L. mono</i>	+	2.835	0.185	+	+MA	+MB	<i>L. mono</i>	+	PA	2.874	0.157	+	+MB	+MB	<i>L. mono</i>	+	PA	2	b
2008	K28	Saucisse de porc bio	Organic pork sausage	No	-LA(2)	Ø	-MA	+HA	<i>L. welshimeri</i>	-	0.057	0.185	-	/	/	/	-	NA									2	b
2008	K29	Saucisse de porc	Pork sausage	No	+MB	+LB	+MB	+HB	<i>L. mono</i> <i>L. innocua</i>	+	0.275	0.185	+	+LB	+LB	<i>L. mono</i> <i>L. innocua</i>	+	PA	0.359	0.157	+	+MB	+LB	<i>L. mono</i> <i>L. innocua</i>	+	PA	2	b
2008	K31	Boulette de viande de bœuf	Beef meatballs	No	+MB	+MB	+MB	+MB	<i>L. mono</i>	+	2.948	0.185	+	+MB	+HB	<i>L. mono</i>	+	PA	3.018	0.157	+	+MB	+HB	<i>L. mono</i>	+	PA	2	b
2008	N19	Saucisse	Sausages	No	Ø	Ø	Ø	Ø	/	-	0.099	0.224	-	/	/	/	-	NA									2	b
2008	N21	Merguez	Merguez	No	+LA	+MB	+MB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	2.809	0.224	+	+MB	+HB	<i>L. mono</i>	+	PA	2.872	0.202	+	+MA	+HA	<i>L. mono</i> <i>L.innocua</i>	+	PA	2	b
2008	N23	Filet américain	American filet	No	+LB	+LB	+MB	+MB	<i>L. mono</i>	+	2.930	0.224	+	+MA	+MB	<i>L. mono</i>	+	PA	2.967	0.202	+	+MB	+MB	<i>L. mono</i>	+	PA	2	b
2008	O4	Saucisse aux herbes	Herb sausage	No	+LA(1)	-LE	+MB	+MA	<i>L. mono</i>	+	3.129	0.226	+	+MA	+HA	<i>L. mono</i>	+	PA	3.073	0.286	+	+MA	+HA	<i>L. mono</i>	+	PA	2	b
2008	O5	Viande burger à la tomate	Tomato burger	No	Ø	Ø	Ø	Ø	/	-	0.099	0.226	-	/	/	/	-	NA									2	b
2008	O6	Viande de porc crue marinée	Pork meat with marinade	No	Ø	-LE	-LA	+MA	<i>L. innocua</i>	-	0.105	0.226	-	/	/	/	-	NA									2	b
2008	Q1	Merguez	Merguez	No	+LB(2)	+LB	+MB	+HB	<i>L. mono</i> <i>L. innocua</i>	+	0.601	0.289	+	+MB	+HB	<i>L. mono</i>	+	PA	0.786	0.296	+	+MB	+HB	<i>L. mono</i>	+	PA	2	b
2008	A5	Bacon	Smoked bacon	No	-LE	+LD	-MA	+HB	<i>L. innocua</i>	-	0.059	0.194	-	-LE	-LE	/	-	NA									2	b
2008	A6	Crépine de porc	Pork caul	No	+LA	+LA	+MB	+MB	<i>L. mono</i>	+	3.043	0.194	+	+MA	+MB	<i>L. mono</i>	+	PA	3.146	0.213		+MB	+HB	<i>L. mono</i> <i>L.innocua</i>	+	PA	2	b

MEAT PRODUCTS																												
Year of analysis	Sample No	Product (French name)	Product	Spiked	Reference Method ISO 11290-1/A1						Alternative method: TRANSIA® PLATE <i>Listeria monocytogenes</i> (Protocol C)																Category	Type
											Half Fraser for 20h at 30°C + Fraser fort 40h at 37°C									Half Fraser for 20h at 30°C + Fraser for 40h at 37°C + 72h at 5 ± 3°C								
					FRASER 1/2		FRASER		Confirmation	Result	TP Lmono			Confirmation			FINAL RESULT	Agreement	TP Lmono			Confirmation			FINAL RESULT	Agree-ment		
					O&A	Palcam	O&A	Palcam	Identification		OD	Cut-off	Result.	ALOA	RLM	Identification			OD	Cut-off	Result	ALOA	RLM	Identification				
2008	A7	Salami poivré	Peppered salami-type sausage	No	Ø	Ø	-LA	+HA	<i>L. innocua</i>	-	0.065	0.194	-	/	/	/	-	NA									2	b
2008	A8	Salami	Salami-type sausage	No	+LB	+LB	+MB	+HB	<i>L. mono</i> <i>L. innocua</i>	+	0.067	0.194	-	-LA	+MA	<i>L. innocua</i>	-	ND	0.073	0.213		-MA	+HA	<i>L. innocua</i>	-	ND	2	b
2008	A9	Bacon	Bacon	No	Ø	Ø	Ø	Ø	/	-	0.077	0.194	-	/	/	/	-	NA									2	b
2008	A18	Bacon fumé	Smoked bacon	No	+LB	+LB	+LB	+HB	<i>L. mono</i> <i>L. welshimeri</i>	+	1.421	0.194	+	+MB	+HB	<i>L. mono</i> <i>L. welshimeri</i>	+	PA	1.398	0.213	+	+MB	+HB	<i>L. mono</i> <i>L. welshimeri</i>	+	PA	2	b
2008	J1	Foie gras	Foie gras	No	+MA	+HA	+MA	+MB	<i>L. mono</i>	+	3.008	0.211	+	+MA	+HA	<i>L. mono</i>	+	PA	2.965	0.234	+	+MA	+HA	<i>L. mono</i>	+	PA	2	b
2008	J2	Bacon coupé	Sliced smoked bacon	No	-LA	+LA	-MB	+HA	<i>L. welshimeri</i>	-	0.104	0.211	-	-MA	+MA	<i>L. welshimeri</i>	-	NA	0.121	0.234	-	/	/	/	-	NA	2	b
2008	J10	Salami poivré	Peppered salami-type sausage	No	Ø	-LE	Ø	-LE	/	-	0.09	0.211	-	/	/	/	-	NA									2	b
2008	J11	Bacon	Bacon	No	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	3.128	0.211	+	+MA	+HA	<i>L. mono</i>	+	PA	2.928	0.234	+	+MA	+HA	<i>L. mono</i>	+	PA	2	b
2008	J13	Bacon	Smoked bacon	No	Ø	Ø	Ø	Ø	/	-	0.093	0.211	-	/	/	/	-	NA									2	b
2008	N22	Bacon	Sliced smoked bacon	No	+LA(5)	+LB(2)	+MA	+HA	<i>L. mono</i>	+	2.890	0.224	+	+MA	+MA	<i>L. mono</i>	+	PA	2.922	0.202	+	+MA	+HA	<i>L. mono</i>	+	PA	2	b
2008	Q3	Bacon	Smoked bacon	No	Ø	Ø	Ø	Ø	/	-	0.179	0.289	-	/	/	/	-	NA	0.153	0.296	-	/	/	/	-	NA	2	b

DAIRY PRODUCTS																												
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											Half Fraser for 20h at 30°C + Fraser fort 40h at 37°C								Half Fraser for 20h at 30°C + Fraser for 40h at 37°C + 72h at 5 ± 3°C									
					FRASER 1/2		FRASER		Confirmation	Result	TP Lmono			Confirmation			FINAL RESULT	Agreement	TP Lmono			Confirmation			FINAL RESULT	Agreement		
					O&A	Palcam	O&A	Palcam	Identification		OD	Cut-off	Result.	ALOA	RLM	Identification			OD	Cut-off	Result	ALOA	RLM	Identification				
2008	A25	Fromage au lait cru, Maroilles	"Maroilles fermier" raw milk cheese	No	+MA	+MA	+MA	+HA	<i>L. mono</i>	+	3.086	0.194	+	+MA	+MA	<i>L. mono</i>	+	PA	3.086	0.213	+	+MA	+MA	<i>L. mono</i>	+	PA	3	a
2008	A26	Fromage au lait cru, tome de Cambrai	"Tome de Cambrai" raw milk cheese	No	+LB	+LB	+MB	+MB	<i>L. mono</i>	+	0.320	0.194	+	+MA	+MA	<i>L. mono</i>	+	PA	0.320	0.213	+	+MB	+MA	<i>L. mono</i>	+	PA	3	a
2008	A28	Fromage au lait cru, Maroilles	"Maroilles fermier" raw milk cheese	No	+MA	+MB	+MB	+HB	<i>L. mono</i>	+	2.870	0.194	+	+MA	+HB	<i>L. mono</i>	+	PA	2.870	0.213	+	+MB	+MB	<i>L. mono</i>	+	PA	3	a
2008	B17	Reblochon au lait cru	"Reblochon" raw milk cheese	No	Ø	Ø	Ø	Ø	/	-	0.091	0.207	-	/	/	/	-	NA									3	a
2008	B18	Reblochon au lait cru	"Reblochon" raw milk cheese	No	Ø	Ø	Ø	Ø	/	-	0.078	0.207	-	/	/	/	-	NA									3	a
2008	B19	Fromage au lait cru, Maroilles	"Maroilles" raw milk cheese	No	Ø	Ø	Ø	Ø	/	-	0.072	0.207	-	/	/	/	-	NA									3	a
2008	B20	Fromage au lait cru, Epoisses	"Epoisses" raw milk cheese	No	Ø	Ø	Ø	Ø	/	-	0.092	0.207	-	/	/	/	-	NA									3	a
2008	K17	Fromage au lait cru	Raw milk cheese	Non	Ø	Ø	Ø	Ø	/	-	0.066	0.185	-	/	/	/	-	NA									3	a
2008	K18	Fromage au lait cru	Raw milk cheese	No	Ø	Ø	-LE	-ME	/	-	0.049	0.185	-	/	/	/	-	NA									3	a
2008	K19	Fromage au lait cru	Raw milk cheese	No	+LB	+LB	+MB	+HB	<i>L. mono</i> <i>L. innocua</i>	+	2.905	0.185	+	+MB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	PA	2.974	0.157	+	+MB	+MB	<i>L. mono</i> <i>L. innocua</i>	+	PA	3	a
2008	K20	Fromage au lait cru, Epoisses	"Epoisses" cheese	No	+LB	+LB	+MB	+MB	<i>L. mono</i>	+	2.891	0.185	+	+MA	+MA	<i>L. mono</i>	+	PA	2.923	0.157	+	+MA	+HA	<i>L. mono</i>	+	PA	3	a
2008	L26	Camembert au lait cru	"Camembert" raw milk cheese	Yes	Ø	Ø	Ø	Ø	/	-	0.074	0.200	-	/	/	/	-	NA									3	a
2008	L27	Reblochon au lait cru	"Reblochon" cheese	Yes	-LE	-LE	Ø	Ø	/	-	0.069	0.200		/	/	/	-	NA									3	a
2008	M27	Camembert au lait cru	"Camembert" raw milk cheese	Yes	+LA	+LA	+MA	+MB	<i>L. mono</i>	+	2.869	0.207	+	+MA	+MA	<i>L. mono</i>	+	PA	2.873	0.233	+	+MA	+MA	<i>L. mono</i>	+	PA	3	a
2008	M28	Coulommiers au lait cru	"Coulommiers" raw milk cheese	Yes	+MA	+MA	+MA	+HA	<i>L. mono</i>	+	2.903	0.207	+	+MA	+HA	<i>L. mono</i>	+	PA	2.884	0.233	+	+HA	+HA	<i>L. mono</i>	+	PA	3	a
2008	M31	Camembert au lait cru	"Camembert" raw milk cheese	No	Ø	Ø	Ø	-LE	/	-	0.103	0.207	-	/	/	/	-	NA									3	a
2008	M32	Camembert au lait cru	"Camembert" raw milk cheese	No	-LE	Ø	Ø	Ø	/	-	0.109	0.207	-	/	/	/	-	NA									3	a
2008	O24	Camembert au lait cru	"Camembert" raw milk cheese	No	+LA	+LB	+MA	+MB	<i>L. mono</i>	+	3.098	0.226	+	+MB	+MB	<i>L. mono</i>	+	PA	3.035	0.286	+	+MA	+HB	<i>L. mono</i>	+	PA	3	a
2008	O25	Fromage au lait cru	Raw milk cheese	No	Ø	Ø	Ø	Ø	/	-	0.105	0.226	-	/	/	/	-	NA									3	a
2008	A24	Roquefort au lait cru	"Roquefort" cheese	No	Ø	Ø	Ø	Ø	/	-	0.061	0.194	-	/	/	/	-	NA									3	a
2008	A27	Fromage au lait cru	"Petit vinageois" raw milk cheese	No	+LA	+MA	+MA	+HA	<i>L. mono</i>	+	3.034	0.194	+	+MA	+HA	<i>L. mono</i>	+	PA	3.034	0.213	+	+MA	+MA	<i>L. mono</i>	+	PA	3	a
2008	A29	Fromage au lait cru de chèvre	Raw goat milk cheese	No	+MA	+MA	+MA	+MA	<i>L. mono</i>	+	2.953	0.194	+	+MA	+HB	<i>L. mono</i>	+	PA	2.953	0.213	+	+MA	+HA	<i>L. mono</i>	+	PA	3	a
2008	A30	Fromage au lait cru, Munster	"Munster fermier" cheese	No	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	2.838	0.194	+	+MA	+HA	<i>L. mono</i>	+	PA	2.838	0.213	+	+MB	+HA	<i>L. mono</i>	+	PA	3	a

DAIRY PRODUCTS																												
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											Half Fraser for 20h at 30°C + Fraser fort 40h at 37°C								Half Fraser for 20h at 30°C + Fraser for 40h at 37°C + 72h at 5 ± 3°C									
					FRASER 1/2		FRASER		Confirmation	Result	TP Lmono			Confirmation			FINAL RESULT	Agreement	TP Lmono			Confirmation			FINAL RESULT	Agreement		
					O&A	Palcam	O&A	Palcam	Identification		OD	Cut-off	Result.	ALOA	RLM	Identification			OD	Cut-off	Result	ALOA	RLM	Identification				
2008	A31	Fromage au lait cru, Munster	"Munster fermier" cheese	No	+MA	+LA	+MA	+MA	<i>L. mono</i>	+	3.063	0.194	+	+MA	+MA	<i>L. mono</i>	+	PA	3.083	0.213	+	+MB	+MB	<i>L. mono</i>	+	PA	3	a
2008	B14	Fromage de chèvre au lait cru	"Selles sur Cher" raw goat milk cheese	No	Ø	Ø	Ø	Ø	/	-	0.074	0.207	-	/	/	/	-	NA									3	a
2008	B15	Fromage de chèvre au lait cru	"Valençay" raw goat milk cheese	No	Ø	Ø	Ø	Ø	/	-	0.073	0.207	-	/	/	/	-	NA									3	a
2008	B16	Fromage de chèvre au lait cru	"Selles sur Cher" raw goat milk cheese	No	Ø	Ø	Ø	Ø	/	-	0.071	0.207	-	/	/	/	-	NA									3	a
2008	N11	Fromage de chèvre au lait cru	Goat cheese	Yes	-LE	-LE	-LE	-ME	/	-	0.115	0.224	-	+LA	+LB	<i>L. mono</i>	-	NA	0.766	0.202	+	+LA	+LB	<i>L. mono</i>	+	PD	3	a
2008	L25	Lait cru	Raw milk	Yes	+MB	+MA	+HB	+HB	<i>L. mono</i>	+	3.091	0.200	+	+MA	+MA	<i>L. mono</i>	+	PA	2.776	0.207	+	+MA	+MA	<i>L. mono</i>	+	PA	3	b
2008	L29	Lait cru	Raw milk	Yes	-LE	-LE	-LE	Ø	/	-	0.079	0.200	-	/	/	/	-	NA									3	b
2008	L30	Lait cru	Raw milk	No	Ø	Ø	Ø	Ø	/	-	0.075	0.200	-	/	/	/	-	NA									3	b
2008	L31	Lait cru	Raw milk	Yes	-LE	Ø	-LE	Ø	/	-	0.071	0.200	-	/	/	/	-	NA									3	b
2008	M29	Lait cru	Raw milk	Yes	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	2.917	0.207	+	+HA	+HA	<i>L. mono</i>	+	PA	2.883	0.233	+	+HA	+HA	<i>L. mono</i>	+	PA	3	b
2008	O26	Lait cru	Raw milk	No	-LE	Ø	Ø	Ø	/	-	0.105	0.226	-	/	/	/	-	NA									3	b
2008	O27	Lait cru	Raw milk	Yes	+LA	+LA	+MA	+HB	<i>L. mono</i>	+	3.152	0.226	+	+HB	+HB	<i>L. mono</i>	+	PA	3.082	0.286	+	+HA	+HB	<i>L. mono</i>	+	PA	3	b
2020	1213	Lait cru fermier	Raw milk	/	H+	+	H+	+	<i>L. mono</i>	+	2,983	0,262	+	H+/+	+p	<i>L. mono</i>	+	PA	2,459	0,234	+	H+	+p	/	+	PA	3	b
2020	1214	Lait cru fermier	Raw milk	/	-	-	-	-	/	-	0,097	0,262	-	-	-	/	-	NA									3	b
2020	1215	Lait cru fermier	Raw milk	/	-	-	H-	+		-	0,134	0,262	-	-	-	/	-	NA	0,132	0,234	-	st	st	/	-	NA	3	b
2020	1216	Lait cru fermier	Raw milk	/	H+	+	H+	+	<i>L. mono</i>	+	3,161	0,262	+	H+	+p	<i>L. mono</i>	+	PA	3,502	0,234	+	H+	+p	/	+	PA	3	b
2020	1217	Lait cru bio	Organic raw milk	/	H+	+	H+	+	<i>L. mono</i>	+	3,217	0,262	+	H+	+p	<i>L. mono</i>	+	PA	3,281	0,234	+	H+	+p	/	+	PA	3	b
2020	1218	Lait cru bio	Organic raw milk	/	-	-	st	st	/	-	0,186	0,262	-	st	st	/	-	NA	0,102	0,234	-	st	st	/	-	NA	3	b
2020	1219	Lait cru fermier	Raw milk	/	-	-	-	st	/	-	0,113	0,262	-	st	st	/	-	NA									3	b
2020	1220	Lait cru fermier	Raw milk	/	H+	+	H+	+	<i>L. mono</i>	+	3,208	0,262	+	H+	+p	<i>L. mono</i>	+	PA	3,276	0,234	+	H+	+p	/	+	PA	3	b
2020	1221	Lait cru bio	Organic raw milk	/	-	st	-	st	/	-	0,144	0,262	-	st	st	/	-	NA									3	b
2020	1354	Lait cru de chèvre	Raw goat milk	/	H+	+	H+	+	<i>L. mono</i>	+	3,249	0,322	+	H+	+	<i>L. mono</i>	+	PA	3,168	0,391	+	H+	+p	/	+	PA	3	b
2020	1355	Lait cru de chèvre	Raw goat milk	/	-	-	-	-	/	-	0,146	0,322	-	-	-	/	-	NA									3	b
2020	1356	Lait cru de chèvre	Raw goat milk	/	-	-	-	-	/	-	0,131	0,322	-	-	st	/	-	NA									3	b
2020	1357	Lait cru de chèvre	Raw goat milk	/	-	-	-	-	/	-	0,115	0,322	-	-	st	/	-	NA									3	b
2020	1358	Lait cru de chèvre	Raw goat milk	/	-	-	-	-	/	-	0,154	0,322	-	-	-	/	-	NA									3	b

MEAT PRODUCTS																												
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											L-PALCAM for 23h at 37°C + Fraser for 22h at 37°C										L-PALCAM for 23h at 37°C + Fraser for 22h at 37°C + 72h at 5 ± 3°C							
					FRASER 1/2		FRASER		Confirmation	Result	TP Lmono (L-PALCAM)			CONFIRMATION			FINAL RESULT	Agreement	TP Lmono (L-PALCAM)			CONFIRMATION			FINAL RESUL	Agree-ment		
					O&A	Palcam	O&A	Palcam	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result	ALOA	RLM	Identification				
2008	A11	Viande crue	Pope's eye	No	+LA	+LA	+MA	+HA	<i>L. mono</i>	+	2.886	0.211	+	+MA	+MA	<i>L. mono</i>	+	PA	3.179	0.213	+	+MA	+MA	<i>L. mono</i>	+	PA	2	a
2008	A12	Hachée de bœuf	Minced beef	No	+LA	+LB	+LB	+HB	<i>L. mono</i> <i>L. welshimeri</i>	+	2.953	0.211	+	+MA	+HA	<i>L. mono</i>	+	PA	3.013	0.213	+	+MA	+HA	<i>L. mono</i>	+	PA	2	a
2008	A13	Bœuf	Beef meat	No	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	2.816	0.211	+	+MA	+HA	<i>L. mono</i>	+	PA	3.084	0.213	+	+MA	+MB	<i>L. mono</i>	+	PA	2	a
2008	A14	Haché de bœuf	Minced beef	No	Ø	Ø	Ø	Ø	/	-	1.154	0.211	+	+MB	+HB	<i>L. mono</i> <i>L. innocua</i>	+	PD	3.075	0.213	+	+MB	+HB	<i>L. mono</i> <i>L. innocua</i>	+	PD	2	a
2008	A15	Haché de cheval	Minced horse meat	No	+LA(4)	+LA(1)	+MA	+MA	<i>L. mono</i>	+	2.833	0.211	+	+LA	+HA	<i>L. mono</i>	+	PA	2.907	0.213	+	+MA	+MA	<i>L. mono</i>	+	PA	2	a
2008	A16	Haché de bœuf	Minced beef	No	-LE	Ø	-LE	-LE	/	-	2.561	0.211	+	+MA	+MB	<i>L. mono</i>	+	PD	3.010	0.213	+	+LA	+MB	<i>L. mono</i>	+	PD	2	a
2008	A17	Cuisse de volaille	Poultry leg	No	+LA	+LA	+MB	+MB	<i>L. mono</i>	+	2.684	0.211	+	+MB	+HB	<i>L. mono</i> <i>L. innocua</i>	+	PA	2.420	0.213	+	+MB	+HB	<i>L. mono</i> <i>L. innocua</i>	+	PA	2	a
2008	B1	Poitrine de canard	Duck breast	No	Ø	Ø	Ø	Ø	/	-	0.094	0.207	-	/	/	/	-	NA								2	a	
2008	B2	Poitrine de poulet	Chicken breast	No	Ø	Ø	Ø	Ø	/	-	0.087	0.207	-	/	/	/	-	NA								2	a	
2008	B3	Filet de porc	Pork fillet	No	Ø	Ø	Ø	Ø	/	-	0.094	0.207	-	/	/	/	-	NA								2	a	
2008	B4	Viande de bœuf	Beef carpaccio	No	Ø	Ø	Ø	Ø	/	-	0.095	0.207	-	/	/	/	-	NA								2	a	
2008	J9	Haché de bœuf	Minced beef	No	-ME	Ø	-LE	Ø	/	-	0.085	0.198	-	/	/	/	-	NA								2	a	
2008	K30	Côtelette de porc	Pork chop	No	-LA	+LA(2)	-MB	+MB	<i>L. welshimeri</i>	-	0.115	0.185	-	/	/	/	-	NA								2	a	
2008	N20	Haché de bœuf	Minced beef	No	-LE	Ø	+MA	+MA	<i>L. mono</i>	+	0.113	0.200	-	-MA	+MA	<i>L. innocua</i>	-	ND	0.097	0.202	-	-MA	+MA	<i>L. innocua</i>	-	ND	2	a
2008	N24	Foie de porc	Pork liver	No	Ø	Ø	Ø	-LE	/	-	0.082	0.200	-	/	/	/	-	NA								2	a	
2020	1190	Côte de porc à griller	Raw pork meat	/	H+(1)	+	H+	+	<i>L. mono</i>	+	0,112	0,251	-	st	st	/	-	ND	0,115	0,234	-	st	st	/	-	ND	2	a
2020	1191	Echine de porc à griller	Raw pork meat	/	st	-	st	st	/	-	0,106	0,251	-	st	st	/	-	NA								2	a	
2020	1192	Côtes de porcs longe sans os	Raw pork meat	/	H+(1)	+	H+	+	<i>L. mono</i>	+	3,147	0,251	+	H+	+p	<i>L. mono</i>	+	PA	3,142	0,234	+	H+	+p	/	+	PA	2	a
2020	1193	Escalope de dinde extra fine	Raw poultry meat	/	H-	+	H-	+	/	-	0,170/0,506/0,153	0,251/0,379	-/+/-	H-	+d (2)	<i>L. mono</i>	-	NA	0,159/0,182/0,193	0,234/0,379	-/-/-	H-	+(1)	/	-	NA	2	a
2020	1194	Aiguillettes de canard	Raw duck meat	/	H+(1)	+	H+	+	<i>L. mono</i>	+	0,139	0,251	-	st	st	/	-	ND	0,130	0,234	-	-	st	/	-	ND	2	a

MEAT PRODUCTS																													
Year of analysis	Sample No	Product (french name)	Product	Spiked	Reference Method ISO 11290-1/A1						Alternative method: TRANSIA® PLATE <i>L. monocytogenes</i> (Protocol D)																	Category	Type
											L-PALCAM for 23h at 37°C + Fraser for 22h at 37°C										L-PALCAM for 23h at 37°C + Fraser for 22h at 37°C + 72h at 5 ± 3°C								
					FRASER 1/2		FRASER		Confirmation	Result	TP Lmono (L-PALCAM)			CONFIRMATION			FINAL RESULT	Agreement	TP Lmono (L-PALCAM)			CONFIRMATION			FINAL RESUL	Agree-ment			
					O&A	Palcam	O&A	Palcam	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result	ALOA	RLM	Identification					
2020	1195	Filet de poulet	Raw chicken meat	/	st	st	st	st	/	-	3,158	0,251	+	H+	+p	<i>L. mono</i>	+	PD	3,113	0,234	+	H+	+p	/	+	PD	2	a	
2020	1196	Viande bovine faux filet	Raw beef meat	/	-	-	st	st	/	-	0,129	0,251	-	st	st	/	-	NA									2	a	
2020	1197	Faux filet de charolais	Raw beef meat	/	H-	+	H-	+	/	-	0,170	0,251	-	H-	-	/	-	NA									2	a	
2020	1198	Rumsteak viande bovine	Raw beef meat	/	-	-	-	-	/	-	0,290/ 0,145/ 0,518	0,251/ 0,234	+/-/+	st (stx5)	st (stx5)	/	-	PPNA	0,124	0,234	-	st	st	/	-	NA	2	a	
2020	1199	Carpaccio de bœuf	Beef carpaccio	/	st	st	-	-	/	-	0,337/ 0,244/ 0,288	0,251/ 0,234	+ / + / +	st (stx5)	st (stx5)	/	-	PPNA	0,145	0,234	-	st	st	/	-	NA	2	a	
2020	1200	Côte de porc à griller	Raw pork meat	/	st	st	st	st	/	-	0,175	0,251	-	st	st	/	-	NA									2	a	
2020	1201	Echine de porc à griller	Raw pork meat	/	st	-	st	-	/	-	0,106	0,251	-	st	st	/	-	NA									2	a	
2020	1202	Escalope de dinde extra fine	Raw poultry meat	/	H-	+	H-	+	/	-	0,157	0,251	-	H-	-	/	-	NA									2	a	
2020	1203	Aiguillettes de canard	Raw duck meat	/	-	-	st	st	/	-	0,136	0,251	-	st	st	/	-	NA									2	a	
2020	1204	Viande bovine faux filet	Raw beef meat	/	-	-	-	-	/	-	0,126	0,251	-	st	st	/	-	NA									2	a	
2020	1205	Faux filet de charolais	Raw beef meat	/	st	st	st	st	/	-	0,166	0,251	-	H-	-	/	-	NA									2	a	
2020	1206	Rumsteak viande bovine	Raw beef meat	/	st	-	st	st	/	-	0,117	0,251	-	st	st	/	-	NA									2	a	
2020	1359	Escalope de dinde	Raw poultry meat	/	H+(3)	+(2)	H+	+	<i>L. mono</i>	+	0,164	0,379	-	st	st	/	-	ND	0,219	0,391	-	st	st	/	-	ND	2	a	
2020	1360	Filet de poulet	Raw chicken meat	/	H+	+	H+	+	<i>L. mono</i>	+	3,230	0,400	+	H+	+p	<i>L. mono</i>	+	PA	3,198	0,391	+	H+	+p	/	+	PA	2	a	
2020	1361	Escalope de veau à griller moins de 8 mois	Raw veal meat	/	H+	+	H+	+	<i>L. mono</i>	+	3,200	0,400	+	H+	+p	<i>L. mono</i>	+	PA	3,186	0,391	+	H+	+p	/	+	PA	2	a	
2020	1362	Pavé de veau moins de 8 mois	Raw veal meat	/	st	st	st	st	/	-	3,242	0,400	+	H+	+p	<i>L. mono</i>	+	PD	3,159	0,391	+	H+	+p	/	+	PD	2	a	

MEAT PRODUCTS																												
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											L-PALCAM for 23h at 37°C + Fraser for 22h at 37°C									L-PALCAM for 23h at 37°C + Fraser for 22h at 37°C + 72h at 5 ± 3°C								
					FRASER 1/2		FRASER		Confirmation	Result	TP Lmono (L-PALCAM)			CONFIRMATION			FINAL RESULT	Agreement	TP Lmono (L-PALCAM)			CONFIRMATION			FINAL RESUL	Agree-ment		
					O&A	Palcam	O&A	Palcam	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result	ALOA	RLM	Identification				
2020	1363	Steak de viande bovine	Raw beef meat (steak)	/	st	st	st	st	/	-	0,225	0,400	-	st	st	/	-	NA									2	a
2008	A1	Saucisse chippolata	Chipolata sausages	No	+LB	+LB	+LB	+HB	<i>L. mono L. welshimeri</i>	+	0.102	0.211	-	-MA	+HA	<i>L. welshimeri</i>	-	ND	0.089	0.213	-	-MA	+HA	<i>L. welshimeri</i>	-	ND	2	b
2008	A2	Saucisse	Sausage	No	-LA	+LB	-MA	+HA	<i>L. innocua</i>	-	3.095	0.211	+	+MB	+MB	<i>L. mono L. innocua</i>	+	PD	3.239	0.213	+	+MB	+HB	<i>L. mono L. innocua</i>	+	PD	2	b
2008	A3	Saucisse	"Toulouse" sausage	Non	+LB	+LB	+MB	+MB	<i>L. mono L. welshimeri</i>	+	2.833	0.211	+	+MB	+MB	<i>L. mono L. welshimeri</i>	+	PA	2.984	0.213	+	+MA	+MB	<i>L. mono L. welshimeri</i>	+	PA	2	b
2008	A4	Saucisse	Sausage	No	-LA	+LA	-MB	+HB	<i>L. welshimeri</i>	-	3.063	0.211	+	+MB	+MB	<i>L. mono L. welshimeri</i>	+	PD	3.235	0.213	+	+MB	+HB	<i>L. mono L. welshimeri</i>	+	PD	2	b
2008	A10	Saucisse de Montbéliard	"Montbéliard" sausage	No	-LE	Ø	-LA	+HA	<i>L. innocua</i>	-	0.094	0.211	-	/	/	/	-	NA									2	b
2008	J3	Saucisse	Sausages	No	-LE	Ø	Ø	Ø	/	-	0.087	0.198	-	/	/	/	-	NA									2	b
2008	J8	Merguez	Merguez	No	+LB	+LB	+MB	+MB	<i>L. mono L. welshimeri</i>	+	1.707	0.198	+	+MB	+MB	<i>L. mono L. welshimeri</i>	+	PA	2.854	0.234	+	+MB	+MB	<i>L. mono L. welshimeri</i>	+	PA	2	b
2008	J12	Viande de porc crue à la moutarde	Raw thin sliced pork + mustard	No	-LE	Ø	Ø	Ø	/	-	0.087	0.198	-	/	/	/	-	NA									2	b
2008	K24	Saucisse chippolata	Chipolata sausages	No	+LB	+LB	+MB	+MB	<i>L. mono L. welshimeri</i>	+	2.978	0.185	+	+MB	+MB	<i>L. mono L. welshimeri</i>	+	PA	2.834	0.157	+	+MB	+MB	<i>L. mono L. welshimeri</i>	+	PA	2	b
2008	K25	Merguez	Merguez	No	Ø	Ø	Ø	Ø	/	-	0.062	0.185	-			/	-	NA									2	b
2008	K26	Saucisse chippolata	Chipolata sausages	No	-LA(2)	+LA	-MA	+HA	<i>L. welshimeri</i>	-	0.234	0.185	+	+LB	+HB	<i>L. mono L. welshimeri</i>	+	PD									2	b
2008	K27	Saucisse	Sausage	No	+LA	+LA	+MA	+HA	<i>L. mono</i>	+	0.642	0.185	+	+LA	+LA	<i>L. mono</i>	+	PA	2.913	0.157	+	+MA	+LA	<i>L. mono</i>	+	PA	2	b
2008	K28	Saucisse de porc bio	Organic pork sausage	No	-LA(2)	Ø	-MA	+HA	<i>L. welshimeri</i>	-	0.177	0.185	d	+MB	+MB	<i>L. mono L. welshimeri</i>	+	PD	0.496	0.157	+	+MB	+HB	<i>L. mono L. welshimeri</i>	+	PD	2	b
2008	K29	Saucisse de porc	Pork sausage	No	+MB	+LB	+MB	+HB	<i>L. mono L. innocua</i>	+	0.760	0.185	+	+MB	+MB	<i>L. mono L. innocua</i>	+	PA	2.865	0.157	+	+MB	+MB	<i>L. mono L. innocua</i>	+	PA	2	b
2008	K31	Boulette de viande de bœuf	Beef meatballs	No	+MB	+MB	+MB	+MB	<i>L. mono</i>	+	0.844	0.185	+	+LB	+MB	<i>L. mono</i>	+	PA	2.921	0.157	+	+MB	+MB	<i>L. mono</i>	+	PA	2	b
2008	N19	Saucisse	Sausages	No	Ø	Ø	Ø	Ø	/	-	0.082	0.200	-	/	/	/	-	NA									2	b
2008	N21	Merguez	Merguez	No	+LA	+MB	+MB	+MB	<i>L. mono L. innocua</i>	+	3.087	0.200	+	+MB	+MB	<i>L. mono</i>	+	PA	2.9	0.202	+	+MA	+MA	<i>L. mono</i>	+	PA	2	b
2008	N23	Filet américain	American filet	No	+LB	+LB	+MB	+MB	<i>L. mono</i>	+	0.087	0.200	-	Ø	Ø	Ø	-	ND	0.084	0.202	-	Ø	Ø	Ø	-	ND	2	b
2008	A5	Bacon fumé	Smoked bacon	No	-LE	+LD	-MA	+HB	<i>L. innocua</i>	-	0.093	0.211	-	-LE	-LE	/	-	NA									2	b

MEAT PRODUCTS																												
Year of analysis	Sample No	Product (french name)	Product	Spiked	Reference Method ISO 11290-1/A1						Alternative method: TRANSIA® PLATE <i>L. monocytogenes</i> (Protocol D)																Category	Type
											L-PALCAM for 23h at 37°C + Fraser for 22h at 37°C										L-PALCAM for 23h at 37°C + Fraser for 22h at 37°C + 72h at 5 ± 3°C							
					FRASER 1/2		FRASER		Confirmation	Result	TP Lmono (L-PALCAM)			CONFIRMATION			FINAL RESULT	Agreement	TP Lmono (L-PALCAM)			CONFIRMATION			FINAL RESUL	Agree-ment		
					O&A	Palcam	O&A	Palcam	Identification		OD	Cut-off	Result	ALOA	RLM	Identification			OD	Cut-off	Result	ALOA	RLM	Identification				
2008	A6	Crépine de porc	Pork caul	No	+LA	+LA	+MB	+MB	<i>L. mono</i>	+	0.531	0.211	+	+MB	+HB	<i>L. mono</i> <i>L. innocua</i>	+	PA	0.49	0.213	+	+MB	+HB	<i>L. mono</i> <i>L. innocua</i>	+	PA	2	b
2008	A7	Salami poivré	Peppered salami-type sausage	No	Ø	Ø	-LA	+HA	<i>L. innocua</i>	-	0.089	0.211	-	/	/	/	-	NA								2	b	
2008	A8	Salami	Salami-type sausage	No	+LB	+LB	+MB	+HB	<i>L. mono</i>	+	0.085	0.211	-	Ø	Ø	Ø	-	ND	0.069	0.213	-	Ø	Ø	Ø	-	ND	2	b
2008	A9	Bacon	Bacon	No	Ø	Ø	Ø	Ø	/	-	0.086	0.211	-	/	/	/	-	NA								2	b	
2008	A18	Bacon fumé	Smoked bacon	No	+LB	+LB	+LB	+HB	<i>L. mono</i> <i>L. welshimeri</i>	+	1.689	0.211	+	+LB	+HB	<i>L. mono</i> <i>L. welshimeri</i>	+	PA	2.532	0.213	+	+MB	+HB	<i>L. mono</i> <i>L. welshimeri</i>	+	PA	2	b
2008	J1	Foie gras	Foie gras	No	+MA	+HA	+MA	+MB	<i>L. mono</i>	+	2.941	0.198	+	+MA	+MA	<i>L. mono</i>	+	PA	2.839	0.234	+	+MA	+MA	<i>L. mono</i>	+	PA	2	b
2008	J2	Bacon tranché	Sliced smoked bacon	No	-LA	+LA	-MB	+HA	<i>L. welshimeri</i>	-	2.885	0.198	+	+MA	+MA	<i>L. mono</i> <i>L. welshimeri</i>	+	PD	2.814	0.234	+	+MA	+MA	<i>L. mono</i> <i>L. welshimeri</i>	+	PD	2	b
2008	J10	Salami poivré	Peppered salami-type sausage	No	Ø	-LE	Ø	-LE	/	-	0.087	0.198	-	/	/	/	-	NA								2	b	
2008	J11	Bacon	Bacon	No	+LA	+LA	+MA	+MA	<i>L. mono</i>	+	0.083	0.198	-	+LB	+LA	<i>L. mono</i>	-	ND	0.113	0.234	-	+LB	+LA	<i>L. mono</i>	-	ND	2	b
2008	J13	Bacon fumé	Smoked bacon	No	Ø	Ø	Ø	Ø	/	-	1.75	0.198	+	+MB	+MB	<i>L. mono</i> <i>L. welshimeri</i>	+	PD	2.179	0.204	+	+MB	+MB	<i>L. mono</i> <i>L. welshimeri</i>	+	PD	2	b
2008	N22	Bacon fumé tranché	Sliced smoked bacon	No	+LA(5)	+LB(2)	+MA	+HA	<i>L. mono</i>	+	0.087	0.200	-	Ø	Ø	Ø	-	ND	0.084	0.202	-	Ø	Ø	Ø	-	ND	2	b
2020	1207	Salami porc	Salami-type sausage	/	st	st	st	st	/	-	0,165	0,251	-	st	st	/	-	NA								2	b	
2020	1208	Bacon fumé au bois de hêtre	Smoked bacon	/	st	st	st	st	/	-	0,102	0,251	-	st	st	/	-	NA								2	b	
2020	1209	Boulette de bœuf haché	Ground beef meatballs	/	H-	-	H-	+	/	-	0,131	0,251	-	st	-	/	-	NA								2	b	
2020	1210	Grosse saucisse bretonne	Sausage	/	H-	+	H-	+	/	-	0,161	0,251	-	H-	-	/	-	NA								2	b	
2020	1211	merguez bœuf et mouton	Merguez	/	H-	+	H-	+	/	-	0,155	0,251	-	H-	-	/	-	NA								2	b	
2020	1212	Saucisse de Toulouse	Sausage	/	-	-	-	-	/	-	0,123	0,251	-	-	-	/	-	NA								2	b	

Appendix 6 – Relative level of detection study: raw data

Matrix : Deli salad

Study performed by ADRIA Développement

Strain : *Listeria monocytogenes* Ad1495

Protocols A and B

Aerobic mesophilic flora: 1,6.10⁴ CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1 ♦						Alternative method: TRANSIA® PLATE <i>L. monocytogenes</i>																
									Protocol A: Half Fraser 20h 30°C + Fraser 24h 37°C								Protocol B: Half Fraser 20h 30°C + Fraser 22h at 30°C+ 16h 37°C								
			FRASER 1/2		FRASER		CONFIRMATION	Final result	Number positive samples/ Total	TPLmono (TPmono direct 24H)			CONFIRMATION			FINAL RESULT	Number positive samples/Total	TPLmono (30 - 37°C)			CONFIRMATION			FINAL RESULT	Number positive samples/ Total
			O&A1	P1	O&A2	P2	IDENTIF.			OD	Cut-off	Res.	ALOA	RLM	Identification			OD	Cut-off	Res.	ALOA	RLM	Identification		
1451	0	0	st	st	st	st	/	-	0/5	0,203	0,379	-	st	st	/	-	0/5	0,141	0,240	-	st	st	/	-	0/5
1452			st	st	st	-	/	-		0,286	0,379	-	-	-	/	-		0,091	0,240	-	st	st	/	-	
1453			st	st	st	st	/	-		0,201	0,379	-	st	-	/	-		0,092	0,240	-	H-	-	/	-	
1454			-	st	st	st	/	-		0,214	0,379	-	-	-	/	-		0,097	0,240	-	st	st	/	-	
1455			st	st	st	-	/	-		0,223	0,379	-	st	st	/	-		0,189	0,240	-	st	st	/	-	
1456	Low	1,1	H+	+	H+	+	<i>L. monocytogenes</i>	+	10/20	3,253	0,379	+	H+	+p	<i>L. monocytogenes</i>	+	10/20	3,288	0,240	+	H+	+p	<i>L. monocytogenes</i>	+	10/20
1457			st	st	st	st	/	-		0,235	0,379	-	st	st	/	-		0,234	0,240	-	H-	-	/	-	
1458			-	st	-	-	/	-		0,216	0,379	-	st	st	/	-		0,137	0,240	-	H-	-	/	-	
1459			H+	+	H+	+	<i>L. monocytogenes</i>	+		3,358	0,379	+	H+	+p	<i>L. monocytogenes</i>	+		3,704	0,240	+	H+	+p	<i>L. monocytogenes</i>	+	
1460			st	-	-	-	/	-		0,220	0,379	-	st	st	/	-		0,113	0,240	-	st	st	/	-	
1461			st	-	-	-	/	-		0,215	0,379	-	-	st	/	-		0,183	0,240	-	H-	-	/	-	
1462			H+	+	H+	+	<i>L. monocytogenes</i>	+		3,251	0,379	+	H+	+p	<i>L. monocytogenes</i>	+		3,278	0,240	+	H+	+p	<i>L. monocytogenes</i>	+	
1463			H+	+	H+	+	<i>L. monocytogenes</i>	+		3,241	0,379	+	H+	+p	<i>L. monocytogenes</i>	+		3,273	0,240	+	H+	+p	<i>L. monocytogenes</i>	+	
1464			H+	+	H+	+	<i>L. monocytogenes</i>	+		3,220	0,379	+	H+	+p	<i>L. monocytogenes</i>	+		3,249	0,240	+	H+	+p	<i>L. monocytogenes</i>	+	
1465			H+	+	H+	+	<i>L. monocytogenes</i>	+		3,551	0,379	+	H+	+p	<i>L. monocytogenes</i>	+		3,284	0,240	+	H+	+p	<i>L. monocytogenes</i>	+	
1466			st	-	-	-	/	-		0,115	0,379	-	-	st	/	-		0,157	0,240	-	H-	-	/	-	
1467			H+	+	H+	+	<i>L. monocytogenes</i>	+		3,229	0,379	+	H+	+p	<i>L. monocytogenes</i>	+		3,279	0,240	+	H+	+p	<i>L. monocytogenes</i>	+	
1468			-	st	st	st	/	-		0,118	0,379	-	st	st	/	-		0,114	0,240	-	st	st	/	-	
1469			H+	+	H+	+	<i>L. monocytogenes</i>	+		3,254	0,379	+	H+	+p	<i>L. monocytogenes</i>	+		3,267	0,240	+	H+	+p	<i>L. monocytogenes</i>	+	
1470			st	-	st	st	/	-		0,117	0,379	-	st	st	/	-		0,244/0,445/0,115	0,240/0,224	+/-	- (-x5)	st (st x5)	/	-	
1471			H+	+	H+	+	<i>L. monocytogenes</i>	+		3,248	0,379	+	H+	+p	<i>L. monocytogenes</i>	+		3,295	0,240	+	H+	+p	<i>L. monocytogenes</i>	+	
1472			st	st	st	st	/	-		0,132	0,379	-	st	st	/	-		0,110	0,240	-	H-	-	/	-	
1473			st	st	st	-	/	-		0,124	0,379	-	st	st	/	-		0,110	0,240	-	-	st	/	-	
1474			st	st	st	st	/	-		0,121	0,379	-	st	st	/	-		0,181	0,240	-	H-	-	/	-	
1475			H+	+	H+	+	<i>L. monocytogenes</i>	+		2,909	0,379	+	H+	+p	<i>L. monocytogenes</i>	+		3,268	0,240	+	H+	+p	<i>L. monocytogenes</i>	+	
1476	High	2,9	H+	+	H+	+	<i>L. monocytogenes</i>	+	5/5	3,549	0,379	+	H+	+p	<i>L. monocytogenes</i>	+	5/5	3,281	0,240	+	H+	+p	<i>L. monocytogenes</i>	+	5/5
1477			H+	+	H+	+	<i>L. monocytogenes</i>	+		3,333	0,379	+	H+	+p	<i>L. monocytogenes</i>	+		3,295	0,240	+	H+	+p	<i>L. monocytogenes</i>	+	
1478			H+	+	H+	+	<i>L. monocytogenes</i>	+		3,340	0,379	+	H+	+p	<i>L. monocytogenes</i>	+		3,320	0,240	+	H+	+p	<i>L. monocytogenes</i>	+	
1479			H+	+	H+	+	<i>L. monocytogenes</i>	+		3,318	0,379	+	H+	+p	<i>L. monocytogenes</i>	+		3,281	0,240	+	H+	+p	<i>L. monocytogenes</i>	+	
1480			H+	+	H+	+	<i>L. monocytogenes</i>	+		3,350	0,379	+	H+	+p	<i>L. monocytogenes</i>	+		3,338	0,240	+	H+	+p	<i>L. monocytogenes</i>	+	

♦ Analyses performed according to the COFRAC accreditation

Ground meat
CONTAMINATED WITH *Listeria monocytogenes* (L49)
100 000 UFC/ml

Contamination Level	Level inoculation (b/25g)	Reference method ISO 11290-1/A1						Alternative method: TRANSIA® PLATE <i>Listeria monocytogenes</i>													
		Half Fraser (10µl)		Fraser		Result	Conclusion	TP L.mono (Fraser 30 - 37°C)			CONFIRMATION		FINAL RESULT Fraser 30 - 37°C	Conclusion	TP L.mono (TP mono direct 24 h)			CONFIRMATION		FINAL RESULT TP L.mono direct 24 h	Conclusion
		P1	O&A1	P2	O&A2			DO	Threshold	Res.	RLM	ALOA			DO	Threshold	Res.	RLM	ALOA		
1	0,00	-LE	Ø	-ME	-ME	-	0/6	0,082	0,093	-	/	/	-	0/6	0,093	0,210	-	/	/	-	0/6
		-LE	-LE	-ME	-ME	-		0,088	0,093	-	/	/	-		0,098	0,210	-	/	/	-	
		-LE	-LE	-ME	-ME	-		0,089	0,093	-	/	/	-		0,088	0,210	-	/	/	-	
		-LE	-LE	-ME	-ME	-		0,081	0,093	-	/	/	-		0,097	0,210	-	/	/	-	
		-LE	Ø	-ME	-ME	-		0,084	0,093	-	/	/	-		0,092	0,210	-	/	/	-	
		-LE	-ME	-ME	-ME	-		0,081	0,093	-	/	/	-		0,097	0,210	-	/	/	-	
2	0,70	-LE	-LE	-ME	-ME	-	0/6	0,076	0,093	-	/	/	-	0/6	3,134	0,210	+	+MA	+MA	+	1/6
		-LE	-LE	-HE	-ME	-		0,075	0,093	-	/	/	-		0,084	0,210	-	/	/	-	
		-LE	-LE	-ME	-ME	-		0,076	0,093	-	/	/	-		0,092	0,210	-	/	/	-	
		-LE	-LE	-ME	-ME	-		0,080	0,093	-	/	/	-		0,090	0,210	-	/	/	-	
		-LE	-LE	-ME	-ME	-		0,087	0,093	-	/	/	-		0,089	0,210	-	/	/	-	
		-LE	-LE	-HE	-HE	-		0,088	0,093	-	/	/	-		0,092	0,210	-	/	/	-	
3	1,41	+LA	+LA	+MA	+MA	+	2/6	0,111	0,093	+	+MA	+MA	+	2/6	3,155	0,210	+	+MA	+MA	+	4/6
		+LA	+LA	+MA	+MA	+		2,954	0,093	+	+MA	+MA	+		0,093	0,210	-	/	/	-	
		Ø	-LE	Ø	-LE	-		0,084	0,093	-	/	/	-		0,084	0,210	-	/	/	-	
		Ø	-LE	Ø	-LE	-		0,078	0,093	-	/	/	-		3,145	0,210	+	+MA	+MA	+	
		Ø	-LE	-ME	-ME	-		0,082	0,093	-	/	/	-		2,954	0,210	+	+MA	+MA	+	
		Ø	Ø	-ME	-ME	-		0,089	0,093	-	/	/	-		2,968	0,210	+	+MA	+MA	+	
4	2,81	Ø	-LE	Ø	-LE	-	5/6	0,088	0,093	-	/	/	-	4/6	3,139	0,210	+	+MA	+MA	+	3/6
		+LA	+LA	+MA	+MA	+		2,966	0,093	+	+MA	+MA	+		0,088	0,210	-	/	/	-	
		+MA	+MA	+HA	+HA	+		2,977	0,093	+	+MA	+MA	+		0,089	0,210	-	/	/	-	
		+LA	+LA	+MA	+MA	+		2,948	0,093	+	+MA	+MA	+		3,125	0,210	+	+MA	+MA	+	
		+MA	+MA	+HA	+HA	+		0,092	0,093	-	/	/	-		0,089	0,210	-	/	/	-	
		+MA	+LA	+MA	+HA	+		0,094	0,093	+	+MA	+MA	+		2,847	0,210	+	+MA	+MA	+	
5	4,22	+MA	+MA	+HA	+HA	+	6/6	3,014	0,093	+	+MA	+MA	+	6/6	2,990	0,210	+	+MA	+MA	+	6/6
		+MA	+MA	+HA	+HA	+		2,676	0,093	+	+MA	+MA	+		3,081	0,210	+	+MA	+MA	+	
		+MA	+MA	+HA	+HA	+		3,122	0,093	+	+MA	+MA	+		2,932	0,210	+	+MA	+MA	+	
		+MA	+MA	+HA	+HA	+		3,098	0,093	+	+MA	+MA	+		3,061	0,210	+	+MA	+MA	+	
		+MA	+MA	+HA	+HA	+		3,235	0,093	+	+MA	+MA	+		3,113	0,210	+	+MA	+MA	+	
		+MA	+MA	+HA	+HA	+		2,879	0,093	+	+MA	+MA	+		2,667	0,210	+	+MA	+MA	+	

Raw milk
CONTAMINATED WITH *Listeria monocytogenes* (L37)
21 000 000 UFC/ml

Contamination Level	Level inoculation (b/25g)	Reference method ISO 11290-1/A1						Alternative method: TRANSIA® PLATE <i>Listeria monocytogenes</i>						
		Half Fraser (10µl)		Fraser		Result P1	Conclusion O&A1	TP L.mono			CONFIRMATION		FINAL RESULT TPLmono	Conclusion
		P1	O&A1	P2	O&A2			DO	Threshold	Res.	RLM	ALOA		
1	0	Ø	Ø	Ø	Ø	-	0/6	0,122	0,223	-	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		0,111	0,223	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,138	0,223	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,109	0,223	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,113	0,223	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,108	0,223	-	/	/	-	
2	0,23	Ø	Ø	Ø	Ø	-	1/6	0,090	0,215	-	/	/	-	1/6
		Ø	Ø	Ø	Ø	-		0,091	0,215	-	/	/	-	
		+LA	+LA	+MA	+MA	+		3,221	0,215	+	+HA	+MA	+	
		Ø	Ø	Ø	Ø	-		0,092	0,215	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,101	0,215	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,101	0,215	-	/	/	-	
3	0,42	+MA	+MA	+MA	+MA	+	4/6	2,930	0,223	+	+HA	+MA	+	4/6
		Ø	Ø	Ø	-LE	-		0,104	0,223	-	/	/	-	
		+MA	+MA	+HA	+MA	+		2,951	0,223	+	+HA	+MA	+	
		+MA	+LA	+MA	+MA	+		2,945	0,223	+	+HA	+MA	+	
		+MA	+MA	+HA	+MA	+		2,938	0,223	+	+HA	+MA	+	
		Ø	Ø	-LE	Ø	-		0,100	0,223	-	/	/	-	
4	0,84	+LA	+LA	+HA	+MA	+	6/6	2,891	0,223	+	+MA	+MA	+	6/6
		+MA	+LA	+HA	+MA	+		2,890	0,223	+	+HA	+MA	+	
		+LA	+LA	+HA	+MA	+		2,931	0,223	+	+HA	+MA	+	
		+MA	+MA	+HA	+MA	+		2,944	0,223	+	+MA	+MA	+	
		+MA	+MA	+HA	+MA	+		2,952	0,223	+	+HA	+MA	+	
		+MA	+MA	+MA	+MA	+		2,960	0,223	+	+HA	+MA	+	

Smoked Salmon
CONTAMINATED WITH *Listeria monocytogenes* 1/2a (L5)
100 UFC/g

Contamination Level	Level inoculation (b/25g)	Reference method ISO 11290-1/A1						Alternative method: TRANSIA® PLATE <i>Listeria monocytogenes</i>													
		Half Fraser (10µl)		Fraser		Result	Conclusion	TP L.mono (Fraser 30 - 37°C)			CONFIRMATION		FINAL RESULT Fraser 30 - 37°C	Conclusion	TP L.mono (TP mono direct 24 h)			CONFIRMATION		FINAL RESULT TP L.mono direct 24 h	Conclusion
								DO	Threshold	Res.	RLM	ALOA			DO	Threshold	Res.	RLM	ALOA		
1	0	Ø	Ø	Ø	Ø	-	0/6	0,065	0,145	-	/	/	-	0/6	0,065	0,170	-	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		0,063	0,145	-	/	/	-		0,065	0,170	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,062	0,145	-	/	/	-		0,059	0,170	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,064	0,145	-	/	/	-		0,057	0,170	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,079	0,145	-	/	/	-		0,061	0,170	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,000	0,145	-	/	/	-		0,090	0,170	-	/	/	-	
2	0,56	Ø	Ø	Ø	Ø	-	2/6	0,052	0,145	-	/	/	-	2/6	0,058	0,170	-	/	/	-	2/6
		+MA	+MA	+MA	+MA	+		3,014	0,145	+	+HA	+MA	+		2,711	0,170	+	+HA	+MA	+	
		Ø	Ø	Ø	Ø	-		0,053	0,145	-	/	/	-		0,063	0,170	-	/	/	-	
		+MA	+MA	+MA	+MA	+		3,001	0,145	+	+MA	+MA	+		2,539	0,170	+	+MA	+MA	+	
		Ø	Ø	Ø	Ø	-		0,063	0,145	-	/	/	-		0,053	0,170	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,067	0,145	-	/	/	-		0,060	0,170	-	/	/	-	
3	0,99	+MA	+MA	+MA	+MA	+	4/6	2,987	0,145	+	+HA	+MA	+	4/6	2,556	0,170	+	+HA	+MA	+	4/6
		Ø	Ø	Ø	Ø	-		0,055	0,145	-	/	/	-		0,065	0,170	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,058	0,145	-	/	/	-		0,059	0,170	-	/	/	-	
		+MA	+MA	+MA	+MA	+		2,833	0,145	+	+HA	+MA	+		2,512	0,170	+	+HA	+MA	+	
		+MA	+MA	+MA	+MA	+		2,946	0,145	+	+HA	+MA	+		2,647	0,170	+	+HA	+MA	+	
		+MA	+MA	+MA	+MA	+		2,941	0,145	+	+HA	+MA	+		2,562	0,170	+	+HA	+MA	+	
4	1,12	+MA	+MA	+MA	+MA	+	6/6	2,952	0,145	+	+HA	+MA	+	6/6	2,672	0,170	+	+HA	+MA	+	6/6
		+MA	+MA	+MA	+MA	+		2,862	0,145	+	+HA	+MA	+		2,572	0,170	+	+HA	+MA	+	
		+MA	+MA	+MA	+MA	+		2,971	0,145	+	+MA	+MA	+		2,599	0,170	+	+MA	+MA	+	
		+MA	+MA	+MA	+MA	+		2,947	0,145	+	+HA	+MA	+		2,605	0,170	+	+HA	+MA	+	
		+MA	+MA	+MA	+MA	+		2,979	0,145	+	+HA	+MA	+		2,582	0,170	+	+HA	+MA	+	
		+MA	+MA	+MA	+MA	+		2,961	0,145	+	+HA	+MA	+		2,506	0,170	+	+HA	+MA	+	

Vegetables mix
CONTAMINATED WITH *Listeria monocytogenes* 4b (L58)
 11 600 000 UFC/g

Contamination Level	Level inoculation (b/25g)	Reference method ISO 11290-1/A1					Alternative method: TRANSIA® PLATE <i>Listeria monocytogenes</i> (all products except Raw Meat products and Milk products)														
		Half Fraser (10µl)		Fraser		Result	Conclusion	TP Lmono (Fraser 30 - 37°C)			CONFIRMATION		FINAL RESULT Fraser 30 - 37°C	Comparison	TP Lmono (TP mono direct 24 h)			CONFIRMATION		FINAL RESULT TP L.mono direct 24 h	Comparison
		P1	O&A1	P1	O&A1			DO	Threshold	Res.	RLM	ALOA			DO	Threshold	Res.	RLM	ALOA		
1	0	Ø	Ø	-LE	-LE	-	0/6	0,061	0,160	-	/	/	-	0/6	0,043	0,125	-	/	/	-	0/6
		Ø	Ø	-LE	-LE	-		0,063	0,160	-	/	/	-		0,039	0,125	-	/	/	-	
		-LE	Ø	-LE	-LE	-		0,058	0,160	-	/	/	-		0,039	0,125	-	/	/	-	
		-LE	Ø	-LE	-LE	-		0,057	0,160	-	/	/	-		0,043	0,125	-	/	/	-	
		-LE	-LE	Ø	-LE	-		0,062	0,160	-	/	/	-		0,044	0,125	-	/	/	-	
		Ø	Ø	-LE	-LE	-		0,041	0,160	-	/	/	-		0,024	0,125	-	/	/	-	
2	0,53	-LE	Ø	Ø	Ø	-	1/6	0,053	0,160	-	/	/	-	1/6	0,045	0,125	-	/	/	-	1/6
		-LE	-LE	-LE	-LE	-		0,058	0,160	-	/	/	-		0,043	0,125	-	/	/	-	
		+LA	+LA	+MB	+MB	+		2,359	0,160	+	+MA	+MA	+		3,025	0,125	+	+MA	+MA	+	
		-LE	-LE	-LE	-LE	-		0,058	0,160	-	/	/	-		0,044	0,125	-	/	/	-	
		-LE	Ø	-LE	-LE	-		0,049	0,160	-	/	/	-		0,043	0,125	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,061	0,160	-	/	/	-		0,046	0,125	-	/	/	-	
3	1,06	+LA	+LA	+MB	+MA	+	5/6	2,574	0,160	+	+MA	+LA	+	5/6	2,858	0,125	+	+MA	+LA	+	5/6
		+LA	+LA	+LA	+MA	+		2,569	0,160	+	+MA	+MA	+		2,400	0,125	+	+MA	+MA	+	
		+LA	+LA	+MA	+MA	+		1,649	0,160	+	+MA	+LA	+		2,769	0,125	+	+MA	+LA	+	
		-LE	Ø	-LE	Ø	-		0,060	0,160	-	/	/	-		0,045	0,125	-	/	/	-	
		+LA	+LA	+MA	+MA	+		2,190	0,160	+	+LA	+MA	+		2,751	0,125	+	+LA	+MA	+	
		+LA	+LA	+MA	+MA	+		2,651	0,160	+	+HA	+MA	+		2,951	0,125	+	+HA	+MA	+	
4	2,12	-LE	Ø	-LE	-LE	-	5/6	0,061	0,160	-	/	/	-	5/6	0,046	0,125	-	/	/	-	5/6
		+LA	+LA	+MA	+MA	+		2,438	0,160	+	+MA	+MA	+		2,635	0,125	+	+MA	+MA	+	
		+LA	+LA	+MA	+MA	+		2,859	0,160	+	+MA	+MA	+		2,580	0,125	+	+MA	+MA	+	
		+LA	+LA	+MA	+MA	+		2,572	0,160	+	+MA	+MA	+		2,434	0,125	+	+MA	+MA	+	
		+LA	+LA	+MA	+MA	+		2,487	0,160	+	+MA	+LA	+		2,568	0,125	+	+MA	+LA	+	
		+LA	+LA	+MA	+MA	+		2,469	0,160	+	+MA	+MA	+		2,640	0,125	+	+MA	+MA	+	
5	4,24	+LA	+LA	+MA	+MA	+	6/6	2,676	0,160	+	+MA	+MA	+	6/6	2,685	0,125	+	+MA	+MA	+	6/6
		+LA	+LA	+MA	+MA	+		2,835	0,160	+	+MA	+MA	+		2,689	0,125	+	+MA	+MA	+	
		+LA	+LA	+MA	+MA	+		2,606	0,160	+	+MA	+MA	+		2,629	0,125	+	+MA	+MA	+	
		+LA	+LA	+MA	+MA	+		2,764	0,160	+	+MA	+MA	+		2,575	0,125	+	+MA	+MA	+	
		+LA	+LA	+MA	+MA	+		2,459	0,160	+	+MA	+MA	+		2,593	0,125	+	+MA	+MA	+	
		+LA	+LA	+LA	+MA	+		2,443	0,160	+	+MA	+MA	+		3,069	0,125	+	+MA	+MA	+	

Process water
CONTAMINATED WITH *Listeria monocytogenes* 1/2c (L28)
30 UFC/mL

Contamination Level	Inoculation level (b/25g)	Reference method ISO 11290-1/A1					Alternative method: TRANSIA® PLATE <i>Listeria monocytogenes</i> (all products except Raw Meat products and Milk products)														
		Half Fraser (10µl)		Fraser		Result	Conclusion	TP Lmono (Fraser 30 - 37°C)			CONFIRMATION		FINAL RESULT Fraser 30 - 37°C	Comparison	TP Lmono (TP mono direct 24 h)			CONFIRMATION		FINAL RESULT TP Lmono direct 24 h	Comparison
		P1	O&A1	P2	O&A2			DO	Threshold	Res.	RLM	ALOA			DO	Threshold	Res.	RLM	ALOA		
1	0	Ø	Ø	Ø	Ø	-	0/6	0,117	0,225	-	/	/	-	0/6	0,140	0,250	-	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		0,116	0,225	-	/	/	-		0,137	0,250	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,117	0,225	-	/	/	-		0,137	0,250	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,118	0,225	-	/	/	-		0,137	0,250	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,120	0,225	-	/	/	-		0,134	0,250	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,116	0,225	-	/	/	-		0,140	0,250	-	/	/	-	
2	0,23	Ø	Ø	Ø	Ø	-	1/6	0,119	0,225	-	/	/	-	1/6	0,128	0,250	-	/	/	-	1/6
		Ø	Ø	Ø	Ø	-		0,108	0,225	-	/	/	-		0,134	0,250	-	/	/	-	
		+LA	+LA	+MA	+MA	+		3,137	0,225	+	+MA	+MA	+		3,153	0,250	+	+MA	+MA	+	
		Ø	Ø	Ø	Ø	-		0,111	0,225	-	/	/	-		0,133	0,250	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,112	0,225	-	/	/	-		0,131	0,250	-	/	/	-	
		Ø	Ø	Ø	Ø	-		0,113	0,225	-	/	/	-		0,129	0,250	-	/	/	-	
3	0,46	Ø	Ø	Ø	Ø	-	3/6	0,114	0,225	-	/	/	-	3/6	0,133	0,250	-	/	/	-	3/6
		Ø	Ø	Ø	Ø	-		0,114	0,225	-	/	/	-		0,131	0,250	-	/	/	-	
		+LA	+LA	+MA	+HA	+		3,136	0,225	+	+MA	+MA	+		3,155	0,250	+	+MA	+MA	+	
		Ø	Ø	Ø	Ø	-		0,107	0,225	-	/	/	-		0,122	0,250	-	/	/	-	
		+LA	+LA	+MA	+HA	+		3,060	0,225	+	+MA	+MA	+		3,083	0,250	+	+MA	+MA	+	
		+LA	+LA	+MB	+HB	+		3,052	0,225	+	+MA	+MA	+		3,131	0,250	+	+MA	+MA	+	
4	0,93	+LA	Ø	+MB	+HB	+	4/6	2,943	0,225	+	+MA	+HA	+	4/6	2,995	0,250	+	+MA	+MA	+	4/6
		+LA	+LA	+MA	+MA	+		3,152	0,225	+	+MA	+MA	+		3,164	0,250	+	+MA	+MA	+	
		Ø	Ø	Ø	Ø	-		0,122	0,225	-	/	/	-		0,132	0,250	-	/	/	-	
		+LA	+LA	+MA	+MA	+		3,131	0,225	+	+MA	+HA	+		3,147	0,250	+	+MA	+HA	+	
		Ø	Ø	Ø	Ø	-		0,110	0,225	-	/	/	-		0,125	0,250	-	/	/	-	
		+LA	+LA	+MA	+MA	+		3,148	0,225	+	+MA	+HA	+		3,162	0,250	+	+MA	+HA	+	
5	1,58	+LA	+LA(2)	+MB	+MB	+	6/6	2,992	0,225	+	+MA	+HA	+	6/6	3,093	0,250	+	+MA	+HA	+	6/6
		+LA	+LA	+MA	+MA	+		3,094	0,225	+	+MA	+HA	+		3,099	0,250	+	+MA	+HA	+	
		+LA	+LA	+MA	+MB	+		2,928	0,225	+	+MA	+HA	+		3,035	0,250	+	+MA	+HA	+	
		+LA	+LA	+MA	+MA	+		3,005	0,225	+	+MA	+HA	+		3,090	0,250	+	+MA	+HA	+	
		+LA	+LA	+MA	+HA	+		3,091	0,225	+	+MA	+HA	+		3,159	0,250	+	+MA	+HA	+	
		+LA	+LA	+MA	+HA	+		3,042	0,225	+	+MA	+HA	+		3,148	0,250	+	+MA	+HA	+	

Appendix 7 – Inclusivity and exclusivity study: raw data

TP Lmono: TRANSIA PLATE *Listeria monocytogenes*

INCLUSIVITY										
Reference	Strain	Origin	Inoculum into 225mL Half Fraser broth (cfu)	TP Lmono			Inoculum into 225mL L-PALCAM broth (cfu)	TP Lmono		
				OD	Cut-off	Result		OD	Cut-off	Result
L26	<i>Listeria monocytogenes</i> 1/2	"Saucisson"	26.4	2.977	0.231	+	13.2	3.007	0.231	+
L10	<i>Listeria monocytogenes</i> 1/2a	"Rillettes"	25.2	2.968	0.231	+	12.6	3.013	0.231	+
L116	<i>Listeria monocytogenes</i> 1/2a	Scalloped salmon	20	3.248	0.215	+	8	3.176	0.215	+
L118	<i>Listeria monocytogenes</i> 1/2a	"Munster" cheese	22.4	3.038	0.231	+	11.2	3.165	0.231	+
L12	<i>Listeria monocytogenes</i> 1/2a	Smoked salmon	23	3.204	0.231	+	11.5	3.224	0.231	+
L4	<i>Listeria monocytogenes</i> 1/2a	ATCC 35152	24	3.125	0.231	+	12	3.150	0.231	+
L40	<i>Listeria monocytogenes</i> 1/2a	"Munster" cheese	26.3	2.748	0.215	+	10.5	2.996	0.215	+
L42	<i>Listeria monocytogenes</i> 1/2a	Chicken breast	19	3.242	0.215	+	7.6	1.617	0.215	+
L43	<i>Listeria monocytogenes</i> 1/2a	Minced beef	26.4	3.152	0.231	+	13.2	3.224	0.231	+
L44	<i>Listeria monocytogenes</i> 1/2a	Sausage	25.5	3.116	0.231	+	12.7	2.97	0.231	+
L45	<i>Listeria monocytogenes</i> 1/2a	Rabbit pâté	32.5	3.242	0.215	+	13	3.246	0.215	+
L47	<i>Listeria monocytogenes</i> 1/2a	Sauté potatoes	24	3.212	0.231	+	12	3.15	0.231	+
L5	<i>Listeria monocytogenes</i> 1/2a	Sliced smoked salmon	28	2.966	0.231	+	14	2.987	0.231	+
L6	<i>Listeria monocytogenes</i> 1/2a	Pizza	24.8	2.996	0.231	+	12.4	3.072	0.231	+
L7	<i>Listeria monocytogenes</i> 1/2a	"Munster" cheese	22.8	3.045	0.231	+	11.4	3.196	0.231	+
L9	<i>Listeria monocytogenes</i> 1/2a	"Munster" cheese	27.5	3.064	0.231	+	13.7	2.821	0.231	+
L13	<i>Listeria monocytogenes</i> 1/2b	Pork hear	13.6	3.136	0.250	+	13.6	3.015	0.250	+
L37	<i>Listeria monocytogenes</i> 1/2b	"Maroilles" cheese	22.5	2.810	0.215	+	9	3.240	0.215	+
L48	<i>Listeria monocytogenes</i> 1/2b	Pork tongue	21.3	3.065	0.215	+	8.5	2.963	0.215	+
L49	<i>Listeria monocytogenes</i> 1/2b	Poultry liver pâté	32.5	3.049	0.215	+	13	3.098	0.215	+
L51	<i>Listeria monocytogenes</i> 1/2b	Aged Germain cheese	21.3	2.965	0.215	+	10.5	2.707	0.215	+
L52	<i>Listeria monocytogenes</i> 1/2b	SLCC 2755	25	3.242	0.215	+	10	3.242	0.215	+
L117	<i>Listeria monocytogenes</i> 1/2c	"Montbéliard" sausage	35	2.899	0.215	+	14	3.016	0.215	+
L14	<i>Listeria monocytogenes</i> 1/2c	Minced beef	25	2.756	0.215	+	10	3.062	0.215	+
L15	<i>Listeria monocytogenes</i> 1/2c	Beef	50	3.133	0.215	+	20	2.892	0.215	+
L16	<i>Listeria monocytogenes</i> 1/2c	Minced beef	25,0	3.094	0.215	+	10.0	2.987	0.215	+
L17	<i>Listeria monocytogenes</i> 1/2c	Pork belly	20	2.961	0.215	+	8	3.185	0.215	+

INCLUSIVITY										
Reference	Strain	Origin	Inoculum into 225mL Half Fraser broth (cfu)	TP Lmono			Inoculum into 225mL L-PALCAM broth (cfu)	TP Lmono		
				OD	Cut-off	Result		OD	Cut-off	Result
L18	<i>Listeria monocytogenes</i> 1/2c	"Munster" cheese	35	3.076	0.215	+	14	2.989	0.215	+
L54	<i>Listeria monocytogenes</i> 1/2c	Bœuf bourguignon	60	2.998	0.215	+	24	3.089	0.215	+
L55	<i>Listeria monocytogenes</i> 3b	SLCC 2540	22.5	3.023	0.215	+	9	3.103	0.215	+
L56	<i>Listeria monocytogenes</i> 3c	SLCC 2479	42.5	3.080	0.215	+	17	3.216	0.215	+
L57	<i>Listeria monocytogenes</i> 4a	ATCC 19114	20	0.251	0.215	+	14	3.243	0.202	+
L58	<i>Listeria monocytogenes</i> 4a	ATCC 19115	27.5	2.931	0.245	+	11	3.072	0.245	+
L32	<i>Listeria monocytogenes</i> 4b	"Munster" cheese	32.5	3.016	0.245	+	13	3.022	0.245	+
L60	<i>Listeria monocytogenes</i> 4d	ATCC	60	2.995	0.245	+	24	3.186	0.245	+
L62	<i>Listeria monocytogenes</i> 4e	"Reblochon" cheese	30	2.769	0.245	+	12	3.036	0.245	+
L63	<i>Listeria monocytogenes</i> 4e	"Munster" cheese	35	2.935	0.245	+	14	3.069	0.245	+
L67	<i>Listeria monocytogenes</i> 7	SLCC 2482	35	2.970	0.245	+	14	3.024	0.245	+
L119	<i>Listeria monocytogenes</i>	Spinach	14	3.064	0.250	+	14	3.018	0.250	+
L123	<i>Listeria monocytogenes</i>	Mozzarella cheese	24	3.058	0.231	+	12	2.776	0.231	+
L124	<i>Listeria monocytogenes</i>	Sea perch fillet	26.5	2.898	0.231	+	13.2	3.040	0.231	+
L125	<i>Listeria monocytogenes</i>	Mixed vegetable panful	25	2.991	0.245	+	10	3.024	0.245	+
L130	<i>Listeria monocytogenes</i>	Minced beef	15.6	3.047	0.250	+	15.6	2.967	0.250	+
L137	<i>Listeria monocytogenes</i>	Cheese	16.8	3.157	0.250	+	16.8	3.142	0.250	+
L152	<i>Listeria monocytogenes</i>	Environment	25.6	3.038	0.231	+	12.8	3.048	0.231	+
L176	<i>Listeria monocytogenes</i>	Beef meat	24,0	3.133	0.231	+	12.0	3.123	0.231	+
L20	<i>Listeria monocytogenes</i>	Smoked salmon bits	24.5	3.179	0.231	+	12.2	3.086	0.231	+
L25	<i>Listeria monocytogenes</i>	Chicken	25.6	2.661	0.231	+	12.8	3.099	0.231	+
L35	<i>Listeria monocytogenes</i>	"Brie de Meaux" cheese	26.5	2.868	0.231	+	13.2	3.083	0.231	+
L39	<i>Listeria monocytogenes</i>	Ham	25	2.998	0.245	+	10	3.237	0.245	+

EXCLUSIVITY						
Reference	Strain	Origin	Inoculum into 225mL nutrient broth (cfu)	TP Lmono		
				OD	Cut-off	Result
L64	<i>Listeria innocua</i>	"Epoisses" cheese	6,0E+08	0.135	0.194	-
L2	<i>Listeria innocua</i>	Minced beef	3,4E+08	0.138	0.194	-
L3	<i>Listeria innocua</i>	Cow liver	5,0E+07	0.158	0.194	-
L66	<i>Listeria innocua</i>	Spinach	4,7E+08	0.141	0.194	-
L83	<i>Listeria seeligeri</i> 1/2b	Pork tongue	4,5E+08	0.106	0.194	-
L115	<i>Listeria seeligeri</i>	Surface water (lake)	2,2E+08	0.105	0.194	-
L143	<i>Listeria grayi</i>	Frozen fries	6,4E+07	0.105	0.194	-
L188	<i>Listeria grayi</i>	Environment	6,0E+07	0.123	0.194	-
L87	<i>Listeria welshimeri</i>	Minced beef	6,5E+05	0.175	0.250	-
L100	<i>Listeria welshimeri</i>	Cocoa spread	8,0E+07	0.125	0.194	-
L155	<i>Listeria welshimeri</i>	Salmon	2,9E+08	0.120	0.194	-
L151	<i>Listeria ivanovii</i>	Minced beef	7,2E+05	0.297	0.250	+
L133	<i>Listeria ivanovii</i>	"Roquefort" cheese	3,5E+08	0.175	0.194	d
			7,2E+05	0.215	0.250	d
L150	<i>Listeria ivanovii</i>	Dairy product	1,0E+05	0.294	0.261	+
BA 9	<i>Bacillus cereus</i>	Dehydrated mashed potatoes	2,5E+05	0.096	0.194	-
BA 14	<i>Bacillus cereus</i>	Egg	1,3E+05	0.102	0.194	-
BA 15	<i>Bacillus cereus</i>	Vanilla custard	1,8E+05	0.096	0.194	-
BA 19	<i>Bacillus cereus</i>	Environmental sample	2,1E+05	0.107	0.194	-
BA 21	<i>Bacillus cereus</i>	Tabbouleh (with poultry)	1,7E+05	0.097	0.194	-
L139	<i>Jonesia denitrificans</i>	Collection	2,0E+05	0.093	0.194	-
Lb2	<i>Lactobacillus casei</i>	Dairy product	1,5E+04	0.095	0.194	-
41	<i>Lactobacillus fermentum</i>	ATCC 9338	1,5E+03	0.091	0.194	-
E10	<i>Streptococcus bovis</i>	Collection	2,3E+05	0.112	0.194	-
ST26	<i>Staphylococcus intermedius</i>	Collection	1,2E+05	0.112	0.194	-
ST17	<i>Staphylococcus aureus</i>	Yogurt ice-cream	2,6E+05	0.119	0.194	-
E8	<i>Enterococcus durans</i>	Meat product	3,0E+05	0.107	0.194	-
E9	<i>Enterococcus faecium</i>	Tarama salata	3,0E+05	0.108	0.194	-
E14	<i>Streptococcus anginosus</i>	Collection	1,3E+05	0.113	0.194	-
E17	<i>Streptococcus equinus</i>	Collection	1,0E+05	0.107	0.194	-
38	<i>Corynebacterium variabilis</i>	ATCC 15753	1,8E+05	0.106	0.194	-

Additional result exclusivity

Reference	Strain	Origin	Inoculum into 225mL Half Fraser broth or L-PALCAM broth (cfu)	TP Lmono (Half Fraser protocol)			TP Lmono (L-PALCAM protocol)		
				OD	Cut-off	Result	OD	Cut-off	Result
L133	<i>Listeria ivanovii</i>	"Roquefort" cheese	7,2E+05	0.087	0.210	-	0.088	0.210	-
L150	<i>Listeria ivanovii</i>	Dairy product	9,8E+05	0.070	0.185	-	0.070	0.185	-
L151	<i>Listeria ivanovii</i>	Minced beef	1,4E+05	0.091	0.210	-	0.084	0.210	-
L153	<i>Listeria ivanovii</i>	Environmental sample	7,1E+05	0.065	0.185	-	0.060	0.185	-
L154	<i>Listeria ivanovii</i>	Herbs sausage	1,2E+06	0.058	0.185	-	0.060	0.185	-
L157	<i>Listeria ivanovii</i> spp. <i>ivanovii</i>	Collection	7,8E+05	0.076	0.185	-	0.064	0.185	-
L158	<i>Listeria ivanovii</i>	Collection	5,5E+05	0.062	0.185	-	0.064	0.185	-
L159	<i>Listeria ivanovii</i> spp. <i>ivanovii</i>	Collection	5,5E+05	0.062	0.185	-	0.060	0.185	-
L160	<i>Listeria ivanovii</i> spp. <i>ivanovii</i>	Collection	6,8E+05	0.054	0.185	-	0.056	0.185	-
L161	<i>Listeria ivanovii</i> spp. <i>ivanovii</i>	Meat product	4,2E+05	0.062	0.185	-	0.070	0.185	-
L166	<i>Listeria ivanovii</i> spp. <i>londoniensis</i>	Collection	4,7E+05	0.064	0.185	-	0.064	0.185	-
L167	<i>Listeria ivanovii</i> spp. <i>londoniensis</i>	Cheese	8,8E+05	0.055	0.185	-	0.074	0.185	-
L168	<i>Listeria ivanovii</i> spp. <i>londoniensis</i>	Water	3,1E+05	0.056	0.185	-	0.064	0.185	-
L169	<i>Listeria ivanovii</i> spp. <i>londoniensis</i>	Mud	3,2E+05	0.056	0.185	-	0.054	0.185	-
L170	<i>Listeria ivanovii</i> spp. <i>londoniensis</i>	Collection	2,9E+05	0.060	0.185	-	0.056	0.185	-
L177	<i>Listeria ivanovii</i>	Anti-bird net	7,2E+05	0.051	0.185	-	0.066	0.185	-
L178	<i>Listeria ivanovii</i>	Basin internal surface	7,5E+05	0.054	0.185	-	0.080	0.185	-
L179	<i>Listeria ivanovii</i>	Environmental sample	8,8E+05	0.060	0.185	-	0.069	0.185	-
L180	<i>Listeria ivanovii</i>	Anti-bird net	9,7E+05	0.067	0.185	-	0.063	0.185	-
L181	<i>Listeria ivanovii</i>	Anti-bird net	4,1E+05	0.057	0.185	-	0.062	0.185	-
L182	<i>Listeria ivanovii</i>	Basin internal surface	1,9E+05	0.056	0.185	-	0.079	0.185	-
L183	<i>Listeria ivanovii</i>	Basin internal surface	1,4E+06	0.060	0.185	-	0.060	0.185	-
L184	<i>Listeria ivanovii</i>	Anti-bird net	7,8E+05	0.073	0.185	-	0.068	0.185	-
L185	<i>Listeria ivanovii</i>	Anti-bird net	6,2E+05	0.058	0.185	-	0.065	0.185	-

Appendix 8 – Inter-laboratory study: results obtained by the collaborative laboratories and the expert laboratory

Laboratory A

Code sample	Reference method EN ISO 11290-1					TRANSIA PLATE <i>L. monocytogenes</i> method					Agreement Alt/Ref
	Fraser 1/2		Fraser		Result	Test		Test result	Confirmation	Result	
	O&A	PALCAM	O&A	PALCAM		OD	Cut-off		COMPASS		
5	-	-	-	-	-	0,060	0,158	-	-	-	NA
6	-	-	-	-	-	0,057	0,158	-	-	-	NA
11	-	-	-	-	-	0,059	0,158	-	-	-	NA
12	-	-	-	-	-	0,060	0,158	-	-	-	NA
19	-	-	-	-	-	0,062	0,158	-	-	-	NA
20	-	-	-	-	-	0,057	0,158	-	-	-	NA
23	-	-	-	-	-	0,054	0,158	-	-	-	NA
24	-	-	-	-	-	0,057	0,158	-	-	-	NA
1	+	+	+	+	+	2,045	0,158	+	+	+	PA
2	+	+	+	+	+	1,913	0,158	+	+	+	PA
9	+	+	+	+	+	1,967	0,158	+	+	+	PA
10	+	+	+	+	+	1,911	0,158	+	+	+	PA
13	+	+	+	+	+	1,928	0,158	+	+	+	PA
14	+	+	+	+	+	1,874	0,158	+	+	+	PA
15	+	+	+	+	+	1,989	0,158	+	+	+	PA
16	+	+	+	+	+	2,066	0,158	+	+	+	PA
3	+	+	+	+	+	1,996	0,158	+	+	+	PA
4	+	+	+	+	+	2,002	0,158	+	+	+	PA
7	+	+	+	+	+	2,027	0,158	+	+	+	PA
8	+	+	+	+	+	2,080	0,158	+	+	+	PA
17	+	+	+	+	+	1,833	0,158	+	+	+	PA
18	+	+	+	+	+	1,906	0,158	+	+	+	PA
21	+	+	+	+	+	1,911	0,158	+	+	+	PA
22	+	+	+	+	+	1,887	0,158	+	+	+	PA
Total flora of milk (UFC/ml):				> 300 000							

Laboratory B

Code sample	Reference method EN ISO 11290-1					TRANSIA PLATE <i>L. monocytogenes</i> method					Agreement Alt/Ref
	Fraser 1/2		Fraser		Result	Test		Test result	Confirmation	Result	
	O&A	PALCAM	O&A	PALCAM		OD	Cut-off		COMPASS		
5	-	-	+	+	+	0,138	0,288	-	-	-	ND
6	-	-	+	+	+	0,140	0,288	-	-	-	ND
11	-	-	+	+	+	3,179	0,288	+	+	+	PA
12	-	-	+	+	+	3,343	0,288	+	+	+	PA
19	-	-	+	+	+	3,311	0,288	+	+	+	PA
20	-	-	+	+	+	0,171	0,288	-	-	-	ND
23	-	-	+	+	+	3,038	0,288	+	+	+	PA
24	-	-	+	+	+	3,131	0,288	+	+	+	PA
1	+	+	+	+	+	3,297	0,288	+	+	+	PA
2	+	+	+	+	+	2,727	0,288	+	+	+	PA
9	+	+	+	+	+	3,297	0,288	+	+	+	PA
10	+	+	+	+	+	3,093	0,288	+	+	+	PA
13	+	+	+	+	+	3,111	0,288	+	+	+	PA
14	+	+	+	+	+	3,207	0,288	+	+	+	PA
15	+	+	+	+	+	3,075	0,288	+	+	+	PA
16	+	+	+	+	+	2,893	0,288	+	+	+	PA
3	+	+	+	+	+	3,389	0,288	+	+	+	PA
4	+	+	+	+	+	3,151	0,288	+	+	+	PA
7	+	+	+	+	+	2,634	0,288	+	+	+	PA
8	+	+	+	+	+	2,554	0,288	+	+	+	PA
17	+	+	+	+	+	3,569	0,288	+	+	+	PA
18	+	+	+	+	+	3,436	0,288	+	+	+	PA
21	+	+	+	+	+	3,407	0,288	+	+	+	PA
22	+	+	+	+	+	3,649	0,288	+	+	+	PA
Total flora of milk (UFC/ml):			3.10 ⁷								

Laboratory C

Code sample	Reference method EN ISO 11290-1					TRANSIA PLATE <i>L. monocytogenes</i> method					Agreement Alt/Ref
	Fraser 1/2		Fraser		Result	Test		Test result	Confirmation	Result	
	O&A	PALCAM	O&A	PALCAM		OD	Cut-off		COMPASS		
5	-	-	-	-	-	0,119	0,247	-	-	-	NA
6	-	-	-	-	-	0,119	0,247	-	-	-	NA
11	-	-	-	-	-	0,117	0,247	-	-	-	NA
12	-	-	-	-	-	0,115	0,247	-	-	-	NA
19	-	-	-	-	-	0,120	0,247	-	-	-	NA
20	-	-	-	-	-	0,135	0,247	-	-	-	NA
23	-	-	-	-	-	0,106	0,247	-	-	-	NA
24	-	-	-	-	-	0,116	0,247	-	-	-	NA
1	+	+	+	+	+	2,917	0,247	+	+	+	PA
2	+	+	+	+	+	2,927	0,247	+	+	+	PA
9	+	+	+	+	+	2,959	0,247	+	+	+	PA
10	+	+	+	+	+	2,976	0,247	+	+	+	PA
13	+	+	+	+	+	2,639	0,247	+	+	+	PA
14	+	+	+	+	+	2,979	0,247	+	+	+	PA
15	+	+	+	+	+	3,170	0,247	+	+	+	PA
16	+	+	+	+	+	3,169	0,247	+	+	+	PA
3	+	+	+	+	+	2,947	0,247	+	+	+	PA
4	+	+	+	+	+	2,822	0,247	+	+	+	PA
7	+	+	+	+	+	3,102	0,247	+	+	+	PA
8	+	+	+	+	+	3,102	0,247	+	+	+	PA
17	+	+	+	+	+	2,959	0,247	+	+	+	PA
18	+	+	+	+	+	3,154	0,247	+	+	+	PA
21	+	+	+	+	+	2,743	0,247	+	+	+	PA
22	+	+	+	+	+	3,106	0,247	+	+	+	PA
Total flora of milk (UFC/ml):			800 000								

Laboratory D

Code sample	Reference method EN ISO 11290-1					TRANSIA PLATE <i>L. monocytogenes</i> method					Agreement Alt/Ref
	Fraser 1/2		Fraser		Result	Test		Test result	Confirmation	Result	
	O&A	PALCAM	O&A	PALCAM		OD	Cut-off		COMPASS		
5	-	-	-	-	-	0,139	0,260	-	-	-	NA
6	-	-	-	-	-	0,150	0,260	-	-	-	NA
11	-	-	-	-	-	0,116	0,260	-	-	-	NA
12	-	-	-	-	-	0,110	0,260	-	-	-	NA
19	-	-	-	-	-	0,131	0,260	-	-	-	NA
20	-	-	-	-	-	0,148	0,260	-	-	-	NA
23	-	-	-	-	-	0,122	0,260	-	-	-	NA
24	-	-	-	-	-	0,163	0,260	-	-	-	NA
1	+	+	+	+	+	>3,000	0,260	+	+	+	PA
2	+	+	+	+	+	>3,000	0,260	+	+	+	PA
9	+	+	+	+	+	>3,000	0,260	+	+	+	PA
10	+	+	+	+	+	>3,000	0,260	+	+	+	PA
13	+	+	+	+	+	>3,000	0,260	+	+	+	PA
14	+	+	+	+	+	>3,000	0,260	+	+	+	PA
15	+	+	+	+	+	>3,000	0,260	+	+	+	PA
16	+	+	+	+	+	>3,000	0,260	+	+	+	PA
3	+	+	+	+	+	>3,000	0,260	+	+	+	PA
4	+	+	+	+	+	>3,000	0,260	+	+	+	PA
7	+	+	+	+	+	>3,000	0,260	+	+	+	PA
8	+	+	+	+	+	>3,000	0,260	+	+	+	PA
17	+	+	+	+	+	>3,000	0,260	+	+	+	PA
18	+	+	+	+	+	>3,000	0,260	+	+	+	PA
21	+	+	+	+	+	>3,000	0,260	+	+	+	PA
22	+	+	+	+	+	>3,000	0,260	+	+	+	PA
Total flora of milk (UFC/ml):			3.10 ⁸								

Laboratory E

Code sample	Reference method EN ISO 11290-1					TRANSIA PLATE <i>L. monocytogenes</i> method					Agreement Alt/Ref
	Fraser 1/2		Fraser		Result	Test		Test result	Confirmation	Result	
	O&A	PALCAM	O&A	PALCAM		OD	Cut-off		COMPASS		
5	-	-	-	-	-	0,098	0,229	-	-	-	NA
6	-	-	-	-	-	0,105	0,229	-	-	-	NA
11	-	-	-	-	-	0,106	0,229	-	-	-	NA
12	-	-	-	-	-	0,101	0,229	-	-	-	NA
19	-	-	-	-	-	0,131	0,229	-	-	-	NA
20	-	-	-	-	-	0,102	0,229	-	-	-	NA
23	-	-	-	-	-	0,107	0,229	-	-	-	NA
24	-	-	-	-	-	0,110	0,229	-	-	-	NA
1	+	+	+	+	+	>2,5	0,229	+	+	+	PA
2	+	+	+	+	+	>2,5	0,229	+	+	+	PA
9	+	+	+	+	+	>2,5	0,229	+	+	+	PA
10	+	+	+	+	+	>2,5	0,229	+	+	+	PA
13	+	+	+	+	+	>2,5	0,229	+	+	+	PA
14	+	+	+	+	+	>2,5	0,229	+	+	+	PA
15	+	+	+	+	+	>2,5	0,229	+	+	+	PA
16	+	+	+	+	+	>2,5	0,229	+	+	+	PA
3	+	+	+	+	+	>2,5	0,229	+	+	+	PA
4	+	+	+	+	+	>2,5	0,229	+	+	+	PA
7	+	+	+	+	+	>2,5	0,229	+	+	+	PA
8	+	+	+	+	+	>2,5	0,229	+	+	+	PA
17	+	+	+	+	+	>2,5	0,229	+	+	+	PA
18	+	+	+	+	+	>2,5	0,229	+	+	+	PA
21	+	+	+	+	+	>2,5	0,229	+	+	+	PA
22	+	+	+	+	+	>2,5	0,229	+	+	+	PA
Total flora of milk (UFC/ml):				> 300 000							

Laboratory F

Code sample	Reference method EN ISO 11290-1					TRANSIA PLATE <i>L. monocytogenes</i> method					Agreement Alt/Ref
	Fraser 1/2		Fraser		Result	Test		Test result	Confirmation	Result	
	O&A	PALCAM	O&A	PALCAM		OD	Cut-off		COMPASS		
5	-	-	-	-	-	0,240	0,368	-	-	-	NA
6	-	-	-	-	-	0,203	0,368	-	-	-	NA
11	-	-	-	-	-	0,195	0,368	-	-	-	NA
12	-	-	-	-	-	0,265	0,368	-	-	-	NA
19	-	-	-	-	-	0,240	0,368	-	-	-	NA
20	-	-	-	-	-	0,216	0,368	-	-	-	NA
23	-	-	-	-	-	0,203	0,368	-	-	-	NA
24	-	-	-	-	-	0,199	0,368	-	-	-	NA
1	+	+	+	+	+	2,915	0,368	+	+	+	PA
2	+	+	+	+	+	2,942	0,368	+	+	+	PA
9	+	+	+	+	+	2,941	0,368	+	+	+	PA
10	+	+	+	+	+	3,069	0,368	+	+	+	PA
13	+	+	+	+	+	2,901	0,368	+	+	+	PA
14	+	+	+	+	+	2,671	0,368	+	+	+	PA
15	+	+	+	+	+	2,743	0,368	+	+	+	PA
16	+	+	+	+	+	2,816	0,368	+	+	+	PA
3	+	+	+	+	+	2,918	0,368	+	+	+	PA
4	+	+	+	+	+	3,097	0,368	+	+	+	PA
7	+	+	+	+	+	2,803	0,368	+	+	+	PA
8	+	+	+	+	+	2,832	0,368	+	+	+	PA
17	+	+	+	+	+	2,869	0,368	+	+	+	PA
18	+	+	+	+	+	3,042	0,368	+	+	+	PA
21	+	+	+	+	+	3,004	0,368	+	+	+	PA
22	+	+	+	+	+	2,885	0,368	+	+	+	PA
Total flora of milk (UFC/ml):			> 30 000								

Laboratory G

Code sample	Reference method EN ISO 11290-1					TRANSIA PLATE <i>L. monocytogenes</i> method					Agreement Alt/Ref
	Fraser 1/2		Fraser		Result	Test		Test result	Confirmation	Result	
	O&A	PALCAM	O&A	PALCAM		OD	Cut-off		COMPASS		
5	-	-	-	-	-	0,107	0,211	-	-	-	NA
6	-	-	-	-	-	0,097	0,211	-	-	-	NA
11	-	-	-	-	-	0,094	0,211	-	-	-	NA
12	-	-	-	-	-	0,100	0,211	-	-	-	NA
19	-	-	-	-	-	0,124	0,211	-	-	-	NA
20	-	-	-	-	-	0,111	0,211	-	-	-	NA
23	-	-	-	-	-	0,147	0,211	-	-	-	NA
24	-	-	-	-	-	0,098	0,211	-	-	-	NA
1	+	+	+	+	+	>3,5	0,211	+	+	+	PA
2	+	+	+	+	+	>3,5	0,211	+	+	+	PA
9	+	+	+	+	+	>3,5	0,211	+	+	+	PA
10	+	+	+	+	+	>3,5	0,211	+	+	+	PA
13	+	+	+	+	+	>3,5	0,211	+	+	+	PA
14	+	+	+	+	+	>3,5	0,211	+	+	+	PA
15	+	+	+	+	+	>3,5	0,211	+	+	+	PA
16	+	+	+	+	+	>3,5	0,211	+	+	+	PA
3	+	+	+	+	+	>3,5	0,211	+	+	+	PA
4	+	+	+	+	+	>3,5	0,211	+	+	+	PA
7	+	+	+	+	+	>3,5	0,211	+	+	+	PA
8	+	+	+	+	+	>3,5	0,211	+	+	+	PA
17	+	+	+	+	+	>3,5	0,211	+	+	+	PA
18	+	+	+	+	+	>3,5	0,211	+	+	+	PA
21	+	+	+	+	+	>3,5	0,211	+	+	+	PA
22	+	+	+	+	+	>3,5	0,211	+	+	+	PA
Total flora of milk (UFC/ml):			23 000								

Laboratory H

Code sample	Reference method EN ISO 11290-1					TRANSIA PLATE <i>L. monocytogenes</i> method					Agreement Alt/Ref
	Fraser 1/2		Fraser		Result	Test		Test result	Confirmation	Result	
	O&A	PALCAM	O&A	PALCAM		OD	Cut-off		COMPASS		
5	-	-	-	-	-	0,016	0,119	-	-	-	NA
6	-	-	-	-	-	0,016	0,119	-	-	-	NA
11	-	-	-	-	-	0,017	0,119	-	-	-	NA
12	-	-	-	-	-	0,018	0,119	-	-	-	NA
19	-	-	-	-	-	0,017	0,119	-	-	-	NA
20	-	-	-	-	-	0,016	0,119	-	-	-	NA
23	-	-	-	-	-	0,016	0,119	-	-	-	NA
24	-	-	-	-	-	0,018	0,119	-	-	-	NA
1	+	+	+	+	+	2,465	0,119	+	+	+	PA
2	+	+	+	+	+	2,527	0,119	+	+	+	PA
9	+	+	+	+	+	2,273	0,119	+	+	+	PA
10	+	+	+	+	+	2,549	0,119	+	+	+	PA
13	+	+	+	+	+	3,129	0,119	+	+	+	PA
14	+	+	+	+	+	2,215	0,119	+	+	+	PA
15	+	+	+	+	+	2,171	0,119	+	+	+	PA
16	+	+	+	+	+	2,346	0,119	+	+	+	PA
3	+	+	+	+	+	2,474	0,119	+	+	+	PA
4	+	+	+	+	+	2,613	0,119	+	+	+	PA
7	+	+	+	+	+	2,012	0,119	+	+	+	PA
8	+	+	+	+	+	2,130	0,119	+	+	+	PA
17	+	+	+	+	+	2,416	0,119	+	+	+	PA
18	+	+	+	+	+	2,209	0,119	+	+	+	PA
21	+	+	+	+	+	3,121	0,119	+	+	+	PA
22	+	+	+	+	+	2,378	0,119	+	+	+	PA
Total flora of milk (UFC/ml):			> 30 000								

Laboratory I

Code sample	Reference method EN ISO 11290-1					TRANSIA PLATE <i>L. monocytogenes</i> method					Agreement Alt/Ref
	Fraser 1/2		Fraser		Result	Test		Test result	Confirmation	Result	
	O&A	PALCAM	O&A	PALCAM		OD	Cut-off		COMPASS		
5	-	-	-	-	-	0,087	0,228	-	-	-	NA
6	-	-	-	-	-	0,091	0,228	-	-	-	NA
11	-	-	-	-	-	0,100	0,228	-	-	-	NA
12	-	-	-	-	-	0,097	0,228	-	-	-	NA
19	-	-	-	-	-	0,092	0,228	-	-	-	NA
20	-	-	-	-	-	0,099	0,228	-	-	-	NA
23	-	-	-	-	-	0,101	0,228	-	-	-	NA
24	-	-	-	-	-	0,096	0,228	-	-	-	NA
1	+	+	+	+	+	2,500	0,228	+	+	+	PA
2	+	+	+	+	+	2,500	0,228	+	+	+	PA
9	+	+	+	+	+	2,500	0,228	+	+	+	PA
10	+	+	+	+	+	2,500	0,228	+	+	+	PA
13	+	+	+	+	+	2,500	0,228	+	+	+	PA
14	+	+	+	+	+	2,500	0,228	+	+	+	PA
15	+	+	+	+	+	2,500	0,228	+	+	+	PA
16	+	+	+	+	+	2,500	0,228	+	+	+	PA
3	+	+	+	+	+	2,175	0,228	+	+	+	PA
4	+	+	+	+	+	2,500	0,228	+	+	+	PA
7	+	+	+	+	+	2,500	0,228	+	+	+	PA
8	+	+	+	+	+	2,500	0,228	+	+	+	PA
17	+	+	+	+	+	2,500	0,228	+	+	+	PA
18	+	+	+	+	+	2,500	0,228	+	+	+	PA
21	+	+	+	+	+	2,500	0,228	+	+	+	PA
22	+	+	+	+	+	2,500	0,228	+	+	+	PA
Total flora of milk (UFC/ml):			> 3.10 ⁷								

Laboratory J

Code sample	Reference method EN ISO 11290-1					TRANSIA PLATE <i>L. monocytogenes</i> method					Agreement Alt/Ref
	Fraser 1/2		Fraser		Result	Test		Test result	Confirmation	Result	
	O&A	PALCAM	O&A	PALCAM		OD	Cut-off		COMPASS		
5	-	-	-	-	-	0,108	0,218	-	-	-	NA
6	-	-	-	-	-	0,103	0,218	-	-	-	NA
11	-	-	-	-	-	0,093	0,218	-	-	-	NA
12	-	-	-	-	-	0,114	0,218	-	-	-	NA
19	-	-	-	-	-	0,107	0,218	-	-	-	NA
20	-	-	-	-	-	0,103	0,218	-	-	-	NA
23	-	-	-	-	-	0,113	0,218	-	-	-	NA
24	-	-	-	-	-	0,107	0,218	-	-	-	NA
1	+	+	+	+	+	3,257	0,218	+	+	+	PA
2	+	+	+	+	+	3,860	0,218	+	+	+	PA
9	+	+	+	+	+	3,108	0,218	+	+	+	PA
10	+	+	+	+	+	3,617	0,218	+	+	+	PA
13	+	+	+	+	+	3,461	0,218	+	+	+	PA
14	+	+	+	+	+	3,507	0,218	+	+	+	PA
15	+	+	+	+	+	3,421	0,218	+	+	+	PA
16	+	+	+	+	+	3,459	0,218	+	+	+	PA
3	+	+	+	+	+	3,690	0,218	+	+	+	PA
4	+	+	+	+	+	3,153	0,218	+	+	+	PA
7	+	+	+	+	+	3,462	0,218	+	+	+	PA
8	+	+	+	+	+	3,681	0,218	+	+	+	PA
17	+	+	+	+	+	3,312	0,218	+	+	+	PA
18	+	+	+	+	+	3,617	0,218	+	+	+	PA
21	+	+	+	+	+	3,461	0,218	+	+	+	PA
22	+	+	+	+	+	3,206	0,218	+	+	+	PA
Total flora of milk (UFC/ml):			> 30 000								

Laboratory K

Code sample	Reference method EN ISO 11290-1					TRANSIA PLATE <i>L. monocytogenes</i> method					Agreement Alt/Ref
	Fraser 1/2		Fraser		Result	Test		Test result	Confirmation	Result	
	O&A	PALCAM	O&A	PALCAM		OD	Cut-off		COMPASS		
5	-	-	-	-	-	0,115	0,232	-	-	-	NA
6	-	-	-	-	-	0,084	0,232	-	-	-	NA
11	-	-	-	-	-	0,092	0,232	-	-	-	NA
12	-	-	-	-	-	0,103	0,232	-	-	-	NA
19	-	-	-	-	-	0,105	0,232	-	-	-	NA
20	-	-	-	-	-	0,112	0,232	-	-	-	NA
23	-	-	-	-	-	0,109	0,232	-	-	-	NA
24	-	-	-	-	-	0,118	0,232	-	-	-	NA
1	+	+	+	+	+	2,994	0,232	+	+	+	PA
2	+	+	+	+	+	3,007	0,232	+	+	+	PA
9	+	+	+	+	+	3,053	0,232	+	+	+	PA
10	+	+	+	+	+	3,093	0,232	+	+	+	PA
13	+	+	+	+	+	3,102	0,232	+	+	+	PA
14	+	+	+	+	+	2,625	0,232	+	+	+	PA
15	+	+	+	+	+	2,883	0,232	+	+	+	PA
16	+	+	+	+	+	2,874	0,232	+	+	+	PA
3	+	+	+	+	+	2,980	0,232	+	+	+	PA
4	+	+	+	+	+	3,109	0,232	+	+	+	PA
7	+	+	+	+	+	3,119	0,232	+	+	+	PA
8	+	+	+	+	+	2,919	0,232	+	+	+	PA
17	+	+	+	+	+	3,041	0,232	+	+	+	PA
18	+	+	+	+	+	3,093	0,232	+	+	+	PA
21	+	+	+	+	+	3,102	0,232	+	+	+	PA
22	+	+	+	+	+	3,118	0,232	+	+	+	PA
Total flora of milk (UFC/ml): > 3 000 000											

Laboratory L

Code sample	Reference method EN ISO 11290-1					TRANSIA PLATE <i>L. monocytogenes</i> method					Agreement Alt/Ref
	Fraser 1/2		Fraser		Result	Test		Test result	Confirmation	Result	
	O&A	PALCAM	O&A	PALCAM		OD	Cut-off		COMPASS		
5	-	-	-	-	-	0,099	0,253	-	-	-	NA
6	-	-	-	-	-	0,118	0,253	-	-	-	NA
11	-	-	-	-	-	0,126	0,253	-	-	-	NA
12	-	-	-	-	-	0,104	0,253	-	-	-	NA
19	-	-	-	-	-	0,140	0,253	-	-	-	NA
20	-	-	-	-	-	0,135	0,253	-	-	-	NA
23	-	-	-	-	-	0,108	0,253	-	-	-	NA
24	-	-	-	-	-	0,166	0,253	-	-	-	NA
1	+	+	+	+	+	2,656	0,253	+	+	+	PA
2	+	+	+	+	+	2,419	0,253	+	+	+	PA
9	+	+	+	+	+	2,697	0,253	+	+	+	PA
10	+	+	+	+	+	2,868	0,253	+	+	+	PA
13	+	+	+	+	+	2,756	0,253	+	+	+	PA
14	+	+	+	+	+	2,673	0,253	+	+	+	PA
15	+	+	+	+	+	2,694	0,253	+	+	+	PA
16	+	+	+	+	+	2,686	0,253	+	+	+	PA
3	+	+	+	+	+	2,745	0,253	+	+	+	PA
4	+	+	+	+	+	2,858	0,253	+	+	+	PA
7	+	+	+	+	+	2,867	0,253	+	+	+	PA
8	+	+	+	+	+	2,705	0,253	+	+	+	PA
17	+	+	+	+	+	2,698	0,253	+	+	+	PA
18	+	+	+	+	+	2,906	0,253	+	+	+	PA
21	+	+	+	+	+	2,721	0,253	+	+	+	PA
22	+	+	+	+	+	3,038	0,253	+	+	+	PA
Total flora of milk (UFC/ml):				5 000 000							

Laboratory M

Code sample	Reference method EN ISO 11290-1					TRANSIA PLATE <i>L. monocytogenes</i> method					Agreement Alt/Ref
	Fraser 1/2		Fraser		Result	Test		Test result	Confirmation	Result	
	O&A	PALCAM	O&A	PALCAM		OD	Cut-off		COMPASS		
5	-	-	-	-	-	0,100	0,216	-	-	-	NA
6	-	-	-	-	-	0,093	0,216	-	-	-	NA
11	-	-	-	-	-	0,096	0,216	-	-	-	NA
12	-	-	-	-	-	0,096	0,216	-	-	-	NA
19	-	-	-	-	-	0,094	0,216	-	-	-	NA
20	-	-	-	-	-	0,098	0,216	-	-	-	NA
23	-	-	-	-	-	0,091	0,216	-	-	-	NA
24	-	-	-	-	-	0,093	0,216	-	-	-	NA
1	+	+	+	+	+	3,509	0,216	+	+	+	PA
2	+	+	+	+	+	3,503	0,216	+	+	+	PA
9	+	+	+	+	+	3,481	0,216	+	+	+	PA
10	+	+	+	+	+	3,509	0,216	+	+	+	PA
13	+	+	+	+	+	3,509	0,216	+	+	+	PA
14	+	+	+	+	+	3,509	0,216	+	+	+	PA
15	+	+	+	+	+	3,509	0,216	+	+	+	PA
16	+	+	+	+	+	3,509	0,216	+	+	+	PA
3	+	+	+	+	+	3,509	0,216	+	+	+	PA
4	+	+	+	+	+	3,509	0,216	+	+	+	PA
7	+	+	+	+	+	3,503	0,216	+	+	+	PA
8	+	+	+	+	+	3,456	0,216	+	+	+	PA
17	+	+	+	+	+	3,509	0,216	+	+	+	PA
18	+	+	+	+	+	3,509	0,216	+	+	+	PA
21	+	+	+	+	+	3,456	0,216	+	+	+	PA
22	+	+	+	+	+	3,509	0,216	+	+	+	PA
Total flora of milk (UFC/ml):				>30 000							

Expert Laboratory

Code sample	Reference method EN ISO 11290-1					TRANSIA PLATE <i>L. monocytogenes</i> method					Agreement Alt/Ref
	Fraser 1/2		Fraser		Result	Test		Test result	Confirmation	Result	
	O&A	PALCAM	O&A	PALCAM		OD	Cut-off		COMPASS		
5	-	-	-	-	-	0,084	0,214	-	-	-	NA
6	-	-	-	-	-	0,086	0,214	-	-	-	NA
11	-	-	-	-	-	0,085	0,214	-	-	-	NA
12	-	-	-	-	-	0,101	0,214	-	-	-	NA
19	-	-	-	-	-	0,090	0,214	-	-	-	NA
20	-	-	-	-	-	0,105	0,214	-	-	-	NA
23	-	-	-	-	-	0,086	0,214	-	-	-	NA
24	-	-	-	-	-	0,078	0,214	-	-	-	NA
1	+	+	+	+	+	2,804	0,214	+	+	+	PA
2	+	+	+	+	+	2,907	0,214	+	+	+	PA
9	+	+	+	+	+	2,849	0,214	+	+	+	PA
10	+	+	+	+	+	2,969	0,214	+	+	+	PA
13	+	+	+	+	+	3,027	0,214	+	+	+	PA
14	+	+	+	+	+	2,681	0,214	+	+	+	PA
15	+	+	+	+	+	2,897	0,214	+	+	+	PA
16	+	+	+	+	+	2,904	0,214	+	+	+	PA
3	+	+	+	+	+	2,869	0,214	+	+	+	PA
4	+	+	+	+	+	2,982	0,214	+	+	+	PA
7	+	+	+	+	+	2,964	0,214	+	+	+	PA
8	+	+	+	+	+	2,898	0,214	+	+	+	PA
17	+	+	+	+	+	2,906	0,214	+	+	+	PA
18	+	+	+	+	+	2,967	0,214	+	+	+	PA
21	+	+	+	+	+	3,026	0,214	+	+	+	PA
22	+	+	+	+	+	2,960	0,214	+	+	+	PA
Total flora of milk (UFC/ml):				>30 000							