microsept
VALIDATION & EXPERTISE

cofrac
ESSAIS
ACCREDITATION
N° 1-0880
PORTEE
DISPONIBLE SUR
www.cofrac.fr

NF VALIDATION - Validation of alternative analysis methods
Application to the food industry

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

Qualitative method

Thermo Scientific™ SureTect™ *Listeria monocytogenes*
PCR Assay for the detection of *Listeria monocytogenes*
(Certificate # 03/08 – 11/13)
in a broad range of foods and in environmental samples

Expert laboratory: Laboratoire MICROSEPT
ZA de la Sablonnière
15 rue Denis Papin
49220 LE LION D'ANGERS
FRANCE

For: Thermo Fischer Scientific
Wade Road
Basingstoke, Hampshire RG24 8PW
UNITED KINGDOM

This report contains 77 pages and 102 pages of appendices.

The accreditation of the COFRAC (Section Laboratory) gives evidence of the expertise of the laboratory for the only tests covered by the accreditation that are specified by the symbol (■).

Version 1 March 1st , 2023

Preamble

- **Protocols of validation:**

- **EN ISO 16140-1 and EN ISO 16140-2 (September 2016): Microbiology of the food chain — Method validation**
  Part 1: Vocabulary.
  Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.

- **Requirements regarding comparison and interlaboratory studies for implementation of the standard EN ISO 16140-2 (Project version 7).**

- **Reference method:**

- **EN ISO 11290-1 (February 1997) :** Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of *Listeria monocytogenes* – Part 1: detection method
- **EN ISO 11290-1/A1 (February 2005)**
- **EN ISO 11290-1 (July 2017):** Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp- Part 1: Detection method.

- **Application scope:**

  - **PikoReal instrument:**
    - meat products,
    - milk and dairy products,
    - seafood and fishery products,
    - vegetables,
    - production environmental samples.

  - **7500 FAST and QS5 instruments:**
    - all human food products,
    - production environmental samples.

- **Certification body:**

- **AFNOR Certification** (https://nf-validation.afnor.org/).

Definitions

- **Method comparison study**

The method comparison study is the part of the validation process that is performed in the organizing laboratory. It consists of three parts namely the following:
- A comparative study of the results of the reference method to the results of the alternative method in (naturally and/or artificially) contaminated samples (so-called sensitivity study);
- A comparative study to determine the relative level of detection (RLOD) in artificially contaminated samples (so-called RLOD study);
- An inclusivity/exclusivity study of the alternative method.

  - **Sensitivity study**

The sensitivity study aims to determine the difference in sensitivity between the reference and the alternative method.
The sensitivity is the ability of the reference method or alternative method to detect the analyte.

  - **Relative level of detection study**

A comparative study is conducted to evaluate the level of detection (LOD) of the alternative method against the reference method. The evaluation is based on the calculation of the relative level of detection (RLOD).
The level of detection at 50% (LOD_{50}) is the measured analyte concentration, obtained by a given measurement procedure, for which the probability of detection is 50%.
The relative level of detection level of detection at P = 0,50 (LOD_{50}) of the alternative method divided by the level of detection at P = 0,50 (LOD_{50}) of the reference method.

  - **Inclusivity and exclusivity study**

The inclusivity study is a study involving pure target strains to be detected or enumerated by the alternative method.
The exclusivity study is a study involving pure non-target strains, which can be potentially cross-reactive, but are not expected to be detected or enumerated by the alternative method.

- **Interlaboratory study**

The interlaboratory 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.
The aim of the interlaboratory study is to determine the difference in sensitivity between the reference and the alternative method when tested by different collaborators using identical samples (reproducibility conditions).

Table of contents

Appendices

1. Introduction

The Thermo Scientific™ SureTect™ *Listeria monocytogenes* PCR Assay is validated by AFNOR Certification according to the EN ISO 16140-2:2016 standard under the certification number UNI 03/08-11/13 for the detection of *Listeria monocytogenes* in a broad range of foods and in environmental samples.

Table 1 summarizes the different steps of the validation that occurred since the initial validation.

Table 1: Steps of the validation AFNOR certification

Date	Study	Expert Laboratory	Standards
November 2013	Initial validation study: meat products, dairy products, seafood, vegetables, environment with PikoReal PCR instrument	ADRIA Développement	EN ISO 16140:2003
March 2016	Extension: meat, milk and dairy products with 7500 FAST PCR instrument	ADRIA Développement	EN ISO 16140:2003
June 2016	Extension: seafood and fishery, vegetables, environment with 7500 FAST PCR instrument	ADRIA Développement	EN ISO 16140:2003
May 2018	Renewal for PikoReal and 7500 FAST PCR instruments	ADRIA Développement	EN ISO 16140-2:2016
October 2018	Extension: meat products, milk and dairy products, seafood and fishery products, vegetables with QS5 PCR instrument	ADRIA Développement	EN ISO 16140-2:2016
January 2019	Extension: composite food, production environmental samples in order to have a broad range of food claim with 7500 FAST and QS5 PCR instruments	ADRIA Développement	EN ISO 16140-2:2016
May 2020	Extension for the RapidFinder Express (RFE) software version 2.0 used with the 7500 FAST PCR instrument and extension of the Rapidfinder analysis (RFA) software version 1.1 (or later) used with QS5 PCR instrument.	ADRIA Développement	EN ISO 16140-2:2016
October 2021	Renewal study	ADRIA Développement	EN ISO 16140-2:2016
October 2022	Extension: new incubation time for 24 LEB and new Brilliance™ Listeria agar for confirmation with 7500 FAST and QS5 instruments	Microsept	EN ISO 16140-2:2016

This document is the summary report of the NF Validation certification study of the ThermoScientific™ SureTect™ *Listeria monocytogenes* PCR Assay for *Listeria monocytogenes* method according to the standard EN ISO 16140-2:2016 for a broad range of foods.

In view of the large amount of data presented in this report, a summary is presented in the following tables:

Initial validation:

Sensitivity study - 24 LEB 24h at 37°C

PCR instrument	ND	PD	SE %	RT %	FPR %	% of inhibition
PikoReal	27	37	83.1	81.6	1.1	0.0
7500 FAST	40	43	79.2	82.0	4.1	0.6
QS5	33	37	80.2	81.9	2.7	0.0

RLOD study : 24 LEB 24h at 37°C

Category	PikoReal	7500 FAST	QS5
Composite foods	/	2.000	2.000
Meat products	2.052	1.075	/
Dairy products	1.607	0.224	/
Seafood products	0.639	0.968	1.072
Vegetables	0.838	0.761	1.180
Environ. samples	1.000	0.731	0.874
All	1.062	0.851	1.206

Extension:

Sensitivity study : 24 LEB 20h at 37°C

PCR instrument	ND	PD	SE %	RT %	FPR %	% of inhibition
7500 FAST	16	20	91.4	90.7	0.5	0.0
QS5	16	21	91.4	90.4	0.5	0.2

RLOD study : 24 LEB 20h at 37°C

Category	7500 FAST	QS5
Composite foods	1.280	1.280
Meat products	0.358	0.358
Dairy products	1.148	1.148
Seafood products	1.249	1.249
Vegetables	1.112	1.112
Environ. samples	0.607	0.607
All	0.897	0.897

Inclusivity and exclusivity study

100% of target strains tested gave a positive result

100% of non-target strains tested gave a negative result

Interlaboratory study

Specificity of the method: **100%**

Sensitivity of the method: **92.5%**

Relative trueness: **90.0%**

ND-PD<AL

2. Protocols of the methods

2.1. Alternative method

2.1.1. Principle of the method

The PCR pellets used in the Thermo Scientific™ SureTect™ assays contain lyophilized (freeze-dried) target-specific primers, dye labelled probes and PCR master mix components. Probes are short oligonucleotides with a quencher molecule at one end that, when not bound to target DNA, greatly reduces fluorescence from the fluorophore dye at the opposite end. The oligonucleotides target unique DNA sequences found only in the target micro-organism. If present, the target DNA will be amplified and the increasing fluorescent signal generated will be detected by the Real-Time PCR instrument and interpreted by the software.

The SureTect assays are based on Solaris™ qPCR technology. The probes have a molecule called Minor Groove Binder (MGB) attached to one end, which enhances the probe-template DNA bond and yields a better signal-to- noise ratio by lowering background fluorescence. Results are achieved in around one hour and twenty minutes of loading the prepared sample in the Real-Time PCR instrument. Results are displayed on the PC screen as simple positive or negative symbols with amplification plots also easily accessible for review.

The Thermo Scientific™ SureTect™ *Listeria monocytogenes* PCR assay targets a unique DNA sequence that is specific to *Listeria monocytogenes*. The SureTect PCR Assays include all of the necessary reagents for bacterial DNA release and PCR. Enriched samples are pipetted into pre-filled Lysis Tubes, along with Proteinase K and lysis reagent 2, before incubation to lyse any bacterial cells present in the sample and release their DNA into solution. The lysates are then loaded into the SureTect PCR Tubes to re-hydrate the PCR pellets. The pellets contain all of the necessary components and reagents for PCR, including a probe, primers and DNA template for the internal amplification control (IAC). The PCR Tubes are then sealed, loaded into the PCR Instrument, and the run started using the software relevant to the instrument. On completion of the run, interpreted results will be clearly displayed by the software and can be reported, stored, printed off and downloaded as required.

The SureTect *Listeria monocytogenes* PCR kit was previously validated with the Thermo Scientific PikoReal PCR Instrument and Thermo Scientific SureTect Software v1.2, the Applied Biosystems™ 7500 Fast with Applied Biosystems™ RapidFinder™ Express 2.0 software and the Applied Biosystems™ QuantStudio™ 5 Real-Time PCR Instrument using the Thermo Scientific™ RapidFinder™ Analysis Software v1.1 (or later).
The Software versions was used for the extension study are Applied Biosystems™ RapidFinder™ Express 2.0 software with the Applied Biosystems™ 7500 FAST and the Thermo Scientific™ RapidFinder™ Analysis Software v1.2 for the Applied Biosystems™ QuantStudio™ 5 Real-Time PCR Instrument.

2.1.2. Protocols of the method

The protocols are as follow:

- **Protocol ❶ of the initial validation**

The protocol is as follows:

- Enrichment step in 24 LEB *Listeria* with 24 LEB selective supplement + 24 LEB buffer supplement:
  - 24±2 h at 37±1°C when using the PikoReal PCR instrument
  - 26±2 h at 37±1°C when using the 7500 FAST or QS5 PCR instruments

- Lysis step on 10 µl of 24 LEB enrichment,
- PCR on 20 µl of lysate,
- Confirmation by streaking 10 µl of enrichment onto *Brilliance*™ Listeria Agar (or any ISO compliant Ottaviani and Agosti formulation according to the ISO 11290-1:2017 standard). The presence of characteristic colonies is sufficient to confirm the positive PCR test.

In order to improve the practicability, it is possible to store the enrichment broths for 72 h at 5°C ± 3°C prior to analysis with the alternative method.

- **Protocol ❷ of the extension (2022)**

The protocol is as follows:

- Enrichment step in 24 LEB *Listeria* with 24 LEB selective supplement + 24 LEB buffer supplement:
  - 24±4h at 37±1°C when using the 7500 FAST or QS5 PCR instruments
- Lysis step on 10 µl of 24 LEB enrichment,
- PCR on 20 µl of lysate,
- Confirmation by streaking 10 µl of enrichment onto *Brilliance*™ Listeria Agar (ISO) (or any ISO compliant Ottaviani and Agosti formulation according to the ISO 11290-1:2017 standard). The presence of characteristic colonies is sufficient to confirm the positive PCR test.

In order to improve the practicability, it is possible to store the enrichment broths for 72 h at 5°C ± 3°C prior to analysis with the alternative method.

The workflow of the method is set out in Appendix A for the initial validation and in Appendix H for the extension study.

2.1.3. Scopes of the alternative method

The scope of this method concerns all human food products and environmental samples by a validation testing of a broad range of foods, including:

- **Scope for the protocol ❶ using PikoReal PCR instrument (initial validation):**
  - meat products,
  - milk and dairy products,
  - seafood and fishery products,
  - vegetables,
  - environmental samples.

- **<u>Scope for the protocol ❶ or ❷ using 7500 FAST and QS5 PCR instrument (initial validation and extension of 2022):</u>**
  - Broad range of foods and the following categories were tested in that respect:
    . composite foods,
    . meat products,
    . milk and dairy products,
    . seafood & fishery products,
    . vegetables.
  - Production environmental samples.

2.1.4. Restrictions

There are no restrictions on use for the Thermo Scientific™ SureTect™ *Listeria monocytogenes* PCR Assay for *Listeria monocytogenes.*

2.2. Reference method

The initial validation and the extension studies were run according to 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 and extension study were run with the ISO 11290-1 (May 2017): Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp. - Part 1: detection method.
The same will apply for this extension study.

The workflow of the reference method is presented in Appendices B and I.

2.3. Study design

As there is no shared enrichment step for both the alternative and the reference methods, different test portions coming from the same batch or lot of products have to be used for the two methods. The study thus provides unpaired data and the word “unpaired study” is used to describe the study design.

3. Initial validation study

3.1. Method comparison study

3.1.1. Sensitivity study

The study was conducted on a variety of samples and strains representative of food products. This is not an exhaustive list of the various matrices included in the application scope. For any remark on the alternative method, you can contact AFNOR Certification by connecting to the Internet page ***http://nf-validation.afnor.org/contact-2/***.

3.1.1.1. Number and nature of the samples

For the PikoReal PCR instrument, 348 were tested providing 160 positive and 188 negative samples. For the 7500 Fast PCR instrument, 460 samples were tested providing 192 positive and 268 negative results. For the QS5 PCR instrument, 387 samples were tested providing 167 positive and 220 negative results.
Note that for the extension study run in October 2018 for the use of the QS5 PCR instrument, only 232 lysates were available after enrichment step and 107 after enrichment broth storage for 72h at 5°C ± 3°C and ± 3°C were still available for testing with the QS5 PCR instrument while 296 lysates (after enrichment step) and 148 lysates (after enrichment broth storage) were tested with the 7500 Fast PCR instrument. Lysates were kept frozen at frozen at -80°C.

The distribution per tested category and type is given in Table 2 for the PikoReal PCR instrument, Table 3 for the 7500 Fast PCR instrument and Table 4 for the QS5 PCR instrument.

Table 2: Distribution per tested category and type – PikoReal PCR Instrument

Category		Type		+tive	-tive	Total
❶	**Meat products**	a	Raw products (frozen or fresh)	11	9	20
		b	Meat based products ready to reheat	9	15	24
		c	Raw and cooked delicatessen	11	10	21
		Total		**31**	**34**	**65**
❷	**Milk and Dairy products**	a	Raw milk cheeses	10	11	21
		b	Other products based on raw milks	11	10	21
		c	Heat treated dairy products	12	11	23
		Total		**33**	**32**	**65**
❸	**Seafood and fishery products**	a	Raw products (fresh, frozen)	12	8	20
		b	Smoked, marinated	9	14	23
		c	Ready to eat or ready to reheat	11	10	21
		Total		**32**	**32**	**64**
❹	**Vegetables**	a	Raw vegetable products (fresh, frozen)	10	13	23
		b	Mapped vegetables and heat processed vegetables	10	14	24
		c	Vegetables based preparations, processed vegetables	11	13	24
		Total		**31**	**40**	**71**
❺	**Environmental samples**	a	Process & cleaning waters	11	21	32
		b	Dusts and residues	12	9	21
		c	Surface sampling	10	20	30
		Total		**33**	**50**	**83**
All categories				**160**	**188**	**348**

Table 3: Distribution per tested category and type – 7500 FAST PCR Instrument

Category		Type		+tive	-tive	Total
❶	**Composite foods**	a	Ready-to-eat	10	11	21
		b	Ready-to-reheat	14	11	25
		c	Pastries and egg-based products	7	14	21
			Total	**31**	**36**	67
❷	**Meat products**	a	Raw products (frozen or fresh)	12	10	22
		b	Meat based products ready to reheat	11	9	20
		c	Raw and cooked delicatessen	9	27	36
			Total	**32**	**46**	**78**
❸	**Milk and Dairy products**	a	Raw milk cheeses	8	26	34
		b	Other products based on raw milks	12	9	21
		c	Heat treated dairy products	12	11	23
			Total	**32**	**46**	**78**
❹	**Seafood and fishery products**	a	Raw products (fresh, frozen)	11	12	23
		b	Smoked, marinated	10	10	20
		c	Ready to eat or ready to reheat	10	12	22
			Total	**31**	**34**	**65**
❺	**Vegetables**	a	Raw vegetable products (fresh, frozen)	11	15	26
		b	Mapped vegetables and heat processed vegetables	9	12	21
		c	Vegetables based preparations, processed vegetables	15	13	28
			Total	**35**	**40**	**75**
❻	**Environmental samples**	a	Process & cleaning waters	9	31	40
		b	Dusts and residues	9	16	25
		c	Surface sampling	13	19	32
			Total	**31**	**66**	**97**
All categories				**192**	**268**	**460**

Table 4: Distribution per tested category and type – QS5 PCR Instrument

Category		Type		+tive	-tive	Total
❶	Composite foods	a	Ready-to-eat	10	11	21
		b	Ready-to-reheat	14	11	25
		c	Pastries and egg-based products	7	14	21
			Total	**31**	36	67
❷	Meat products	a	Raw products (frozen or fresh)	12	9	21
		b	Meat based products ready to reheat	11	5	16
		c	Raw and cooked delicatessen	8	27	35
			Total	**31**	**41**	**72**
❸	Milk and Dairy products	a	Raw milk cheeses	8	23	31
		b	Other products based on raw milks	11	3	14
		c	Heat treated dairy products	7	8	15
			Total	**26[1]**	**34**	**60**
❹	Seafood and fishery products	a	Raw products (fresh, frozen)	4	8	12
		b	Smoked, marinated	6	10	16
		c	Ready to eat or ready to reheat	8	8	16
			Total	**18[1]**	**26[1]**	**44**
❺	Vegetables	a	Raw vegetable products (fresh, frozen)	6	8	14
		b	Mapped vegetables and heat processed vegetables	9	12	21
		c	Vegetables based preparations, processed vegetables	12	9	21
			Total	**27[1]**	**29[1]**	**56**
❻	Environmental samples	a	Process & cleaning waters	12	11	23
		b	Dusts and residues	10	14	24
		c	Surface sampling	12	29	41
			Total	**34**	**54**	**88**
All categories				**167**	**220**	**387**

[1] Some lysates no longer available for testing with the QS5 PCR instrument

3.1.1.2. Artificial contamination of samples

Artificial contaminations were done by spiking or seeding protocol. The inoculated samples, the inoculated strains, the inoculation level as well as the injury evaluation are provided in Appendix C.

The number of inoculated samples per protocol giving positive results is providing Table 5.

Table 5: Repartition of the positive samples per contamination level and type (natural and artificial)

PCR instrument	Naturally contaminated		Artificial contaminated							Total
			Cross-Conta.	Spiking			Seeding protocol			
				≤5	5<x≤10	10<x≤30	≤3	3<x≤10	10<x≤30	
PikoReal	Number of samples	88	6	26	22	11	7	0	0	160
	%	**55 %**	**3,8 %**	**16,3 %**	**13,8 %**	**6,9 %**	**4,4 %**	**0**	**0**	**100 %**
7500 Fast	Number of samples	84	3	1	2	0	94	8	0	192
	%	**43,8%**	**1,6%**	**0,5%**	**1,0%**	**0,0%**	**49,0%**	**4,2%**	**0,0%**	**100 %**
QS5	Number of samples	68	3	0	0	0	80	16	0	167
	%	**40,7%**	**1,8%**	**0,0%**	**0,0%**	**0,0%**	**47,9%**	**9,6%**	**0,0%**	**100 %**

For the PikoReal PCR instrument, 55 % of the samples were naturally contaminated. For the 7500 Fast PCR instrument, 43.8 % of the samples were naturally contaminated. For the QS5 PCR instrument, 40.7 % of the samples were naturally contaminated.

3.1.1.3. Protocol applied for the validation study

- **Incubation times**

The minimum incubation time was applied for all the studies:
- PikoReal PCR Instrument: 22 h at 37°C ± 1°C,
- 7500 Fast and QS5 PCR instruments: 24 h at 37°C ± 1°C.

- **Confirmations:**

The positive PCR results were confirmed by streaking 10 µl of enriched sample onto Brilliance Listeria Agar. The presence of characteristic colonies is sufficient to confirm the positive PCR result.
During the validation study, the typical colonies were confirmed by the tests described in the reference method.
For the 2 extension studies performed in 2016, the renewal study performed in October 2018 and the extension study (2018), the 24 LEB broths of negative samples were sub-cultured in Fraser broth incubated for 24 h (extension studies performed in 2018) or 48 h (extension studies performed in 2016) at 37°C ± 1°C prior streaking onto O&A and PALCAM plates in order to have the same number of enrichments and total duration of incubation equivalent to the ISO method (ISO 16140-2:2016 requirements).

- **Cold storage of the enriched broths:**

The enriched LEB broths from positive and discordant samples were tested again after 72 h storage at 5°C ± 3°C. The PCR tests and the confirmatory tests were carried out.

3.1.1.4. Results

Raw data per category are given in Appendix D.

The raw data obtained with the PikoReal PCR instrument are given in separate tables (study run in 2013-2014). For the food categories, the raw data obtained with the 7500 Fast and the QS5 PCR instruments are provided in the same tables as same lysates were used for both PCR instruments (study run in 2016 for the 7500 Fast PCR instrument and in 2018 on lysates stored at -80°C for the QS5 PCR instrument)
For the production environmental category, the data are provided in separated tables as the analyses were carried out on different samples (study run in 2016 for the 7500 Fast PCR instrument and in 2018 for the QS5 PCR instrument).

The results obtained for the PikoReal PCR instrument are provided in Table 6, for the 7500 Fast PCR instrument in Table 7 and the results obtained for the QS5 PCR instrument are given in Table 8.

Table 6: results of the sensitivity study for both methods (R+/-: reference method positive or negative, A+/-: alternative method positive or negative, PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation) – PikoReal

Category	Response	R+	R-
Meat products ❶	A+	PA = 18	PD = 5
	A-	ND = 8 incl. 0 PPND	NA = 34 incl. 0 PPNA
Milk and Dairy products ❷	A+	PA = 20	PD = 8
	A-	ND = 5 incl. 0 PPND	NA = 32 incl. 0 PPNA
Seafood and fishery products ❸	A+	PA = 19	PD = 7
	A-	ND = 6 incl. 0 PPND	NA = 32 incl. 0 PPNA
Vegetables ❹	A+	PA = 19	PD = 6
	A-	ND = 6 incl. 0 PPND	NA = 40 incl. 0 PPNA
Production environmental samples ❺	A+	PA = 20	PD = 11
	A-	ND = 2 incl. 0 PPND	NA = 50 incl. 2 PPNA
All categories	A+	**PA = 96**	**PD = 37**
	A-	**ND = 27 incl. 0 PPND**	**NA = 188 incl. 2 PPNA**

Table 7: results of the sensitivity study for both methods (R+/-: reference method positive or negative, A+/-: alternative method positive or negative, PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation) – 7500 FAST

Category	Response	R+	R-
Composite foods ❶	A+	PA = 13	PD = 11
	A-	ND = 7 incl. 1 PPND	NA = 36 incl. 0 PPNA
Meat products ❷	A+	PA = 17	PD = 7
	A-	ND = 8 incl. 1 PPND	NA = 46 incl. 1 PPNA
Milk and Dairy products ❸	A+	PA = 22	PD = 4
	A-	ND = 6 incl. 1 PPND	NA = 46 incl. 1 PPNA
Seafood and fishery products ❹	A+	PA = 22	PD = 5
	A-	ND = 4 incl. 1 PPND	NA = 34 incl. 1 PPNA
Vegetables ❺	A+	PA = 20	PD = 9
	A-	ND = 6 incl. 1 PPND	NA = 40 incl. 1 PPNA
Production environmental samples ❻	A+	PA = 15	PD = 7
	A-	ND = 9 incl. 2 PPND	NA = 66 incl. 0 PPNA
All categories	A+	**PA = 109**	**PD = 43**
	A-	**ND = 40 incl. 7 PPND**	**NA = 268 incl. 4 PPNA**

Table 8: results of the sensitivity study for both methods (R+/-: reference method positive or negative, A+/-: alternative method positive or negative, PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation) – QS5

Category	Response	R+	R-
Composite foods ❶	A+	PA = 13	PD = 11
	A-	ND = 7 incl. 1 PPND	NA = 36 incl. 0 PPNA
Meat products ❷	A+	PA = 17	PD = 7
	A-	ND = 7 incl. 1 PPND	NA = 41 incl. 0 PPNA
Milk and Dairy products ❸	A+	PA = 17	PD = 4
	A-	ND = 5 incl. 0 PPND	NA = 34 incl. 1 PPNA
Seafood and fishery products ❹	A+	PA = 12	PD = 3
	A-	ND = 3 incl. 0 PPND	NA = 26 incl. 0 PPNA
Vegetables ❺	A+	PA = 15	PD = 7
	A-	ND = 5 incl. 0 PPND	NA = 29 incl. 2 PPNA
Production environmental samples ❻	A+	PA = 23	PD = 5
	A-	ND = 6 incl. 1 PPND	NA = 54 incl. 0 PPNA
All categories	A+	**PA = 97**	**PD = 37**
	A-	**ND = 33 incl. 3 PPND**	**NA = 220 incl. 3 PPNA**

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

The calculations are presented in Table 9 for the PikoReal, Table 10 for the 7500 Fast and Table 11 for the QS5.

Table 9: Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) – PikoReal instrument

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE $_{alt}$ %	SE $_{ref}$ %	RT %	FP %
❷ **Meat products**	a	Raw (frozen and fresh)	7	9	0	4	0	0	63.6	100.0	80.0	0.0
	b	Meat based products ready-to-reheat	5	15	1	3	0	0	66.7	88.9	83.3	0.0
	c	Raw and cooked delicatessen	6	10	4	1	0	0	90.9	63.6	76.2	0.0
		Total	**18**	**34**	**5**	**8**	**0**	**0**	**74.2**	**83.9**	**80.0**	**0.0**
❸ **Dairy products**	a	Raw milk cheeses	7	11	2	1	0	0	90.0	80.0	85.7	0.0
	b	Other products based on raw milks	8	10	0	3	0	0	72.7	100.0	85.7	0.0
	c	Heat treated dairy products	5	11	6	1	0	0	91.7	50.0	69.6	0.0
		Total	**20**	**32**	**8**	**5**	**0**	**0**	**84.8**	**75.8**	**80.0**	**0.0**
❹ **Seafood and fishery products**	a	Raw products (fresh, frozen)	6	8	3	3	0	0	75.0	75.0	70.0	0.0
	b	Smoked, marinated	7	14	2	0	0	0	100.0	77.8	91.3	0.0
	c	Ready-to-eat or ready-to-reheat	6	10	2	3	0	0	72.7	81.8	76.2	0.0
		Total	**19**	**32**	**7**	**6**	**0**	**0**	**81.3**	**78.1**	**79.7**	**0.0**
❺ **Vegetables**	a	Raw products (fresh, frozen)	5	13	2	3	0	0	70.0	80.0	78.3	0.0
	b	Mapped vegetables and heat processed	8	14	2	0	0	0	100.0	80.0	91.7	0.0
	c	Preparations and processed vegetables	6	13	2	3	0	0	72.7	81.8	79.2	0.0
		Total	**19**	**40**	**6**	**6**	**0**	**0**	**80.6**	**80.6**	**83.1**	**0.0**
❻ **Environmental samples**	a	Process and cleaning waters	6	21	5	0	0	0	100.0	54.5	84.4	0.0
	b	Dusts and residues	7	9	3	2	0	0	83.3	75.0	76.2	0.0
	c	Surface sampling	7	20	3	0	0	0	100.0	70.0	90.0	10.0
		Total	**20**	**50**	**11**	**2**	**0**	**2**	**93.9**	**66.7**	**84.3**	**4.0**
All categories			**96**	**186**	**37**	**27**	**0**	**2**	**83.1**	**76.9**	**81.6**	**1.1**

*PPNA and **PPND included

Table 10: Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) – 7500 FAST instrument

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE $_{alt}$ %	SE $_{ref}$ %	RT %	FP %
❶ Composite foods	a	Ready-to-eat	5	11	3	2	0	0	80,0	70,0	76,2	0,0
	b	Ready-to reheat	8	11	4	2	1	0	85,7	71,4	76,0	9,1
	c	Pastries and egg-based products	0	14	4	3	0	0	57,1	42,9	66,7	0,0
		Total	**13**	**36**	**11**	**7**	**1**	**0**	**77.4**	**64.5**	**73.1**	**2.8**
❷ Meat products	a	Raw (frozen and fresh)	6	10	2	4	1	0	66,7	83,3	72,7	10,0
	b	Meat based products ready-to-reheat	5	9	4	2	0	0	81,8	63,6	70,0	0,0
	c	Raw and cooked delicatessen	6	27	1	2	0	1	77,8	88,9	91,7	3,7
		Total	**17**	**46**	**7**	**8**	**1**	**1**	**75.0**	**78.1**	**80.8**	**4.3**
❸ Dairy products	a	Raw milk cheeses	5	26	1	2	0	0	75,0	87,5	91,2	0,0
	b	Other products based on raw milks	10	9	1	1	0	0	91,7	91,7	90,5	0,0
	c	Heat treated dairy products	7	11	2	3	1	1	75,0	83,3	78,3	18,2
		Total	**22**	**46**	**4**	**6**	**1**	**1**	**81.3**	**87.5**	**87.2**	**4.3**
❹ Seafood and fishery products	a	Raw products (fresh, frozen)	8	12	3	0	0	0	100,0	72,7	87,0	0,0
	b	Smoked, marinated	6	10	1	3	0	0	70,0	90,0	80,0	0,0
	c	Ready-to-eat or ready-to-reheat	8	12	1	1	1	1	90,0	90,0	90,9	16,7
		Total	**22**	**34**	**5**	**4**	**1**	**1**	**87.1**	**83.9**	**86.2**	**5.9**
❺ Vegetables	a	Raw products (fresh, frozen)	6	15	3	2	0	1	81,8	72,7	80,8	6,7
	b	Mapped vegetables and heat processed	5	12	3	1	0	0	88,9	66,7	81,0	0,0
	c	Preparations and processed vegetables	9	13	3	3	1	0	80,0	80,0	78,6	7,7
		Total	**20**	**40**	**9**	**6**	**1**	**1**	**82.9**	**74.3**	**80.0**	**5.0**
❻ Environmental samples	a	Process and cleaning waters	6	31	2	1	0	0	88,9	77,8	92,5	0,0
	b	Dusts and residues	3	16	3	3	1	0	66,7	66,7	76,0	6,3
	c	Surface sampling	6	19	2	5	1	0	61,5	84,6	78,1	5,3
		Total	**15**	**66**	**7**	**9**	**2**	**0**	**71.0**	**77.4**	**83.5**	**3.0**
All categories			**109**	**268**	**43**	**40**	**7**	**4**	**79.2**	**77.6**	**82.0**	**4.1**

*PPNA and **PPND included

Table 11: Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) – QS5 instrument

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE $_{alt}$ %	SE $_{ref}$ %	RT %	FP %
❶ Composite foods	a	Ready-to-eat	5	11	3	2	0	0	80,0	70,0	76,2	0,0
	b	Ready-to reheat	8	11	4	2	1	0	85,7	71,4	76,0	9,1
	c	Pastries and egg-based products	0	14	4	3	0	0	57,1	42,9	66,7	0,0
		Total	**13**	**36**	**11**	**7**	**1**	**0**	**77,4**	**64,5**	**73,1**	**2,8**
❷ Meat products	a	Raw (frozen and fresh)	6	9	2	4	1	0	66,7	83,3	71,4	11,1
	b	Meat based products ready-to-reheat	5	5	4	2	0	0	81,8	63,6	62,5	0,0
	c	Raw and cooked delicatessen	6	27	1	1	0	0	87,5	87,5	94,3	0,0
		Total	**17**	**41**	**7**	**7**	**1**	**0**	**77,4**	**77,4**	**80,6**	**2,4**
❸ Dairy products	a	Raw milk cheeses	5	23	1	2	0	0	75,0	87,5	90,3	0,0
	b	Other products based on raw milks	9	3	1	1	0	0	90,9	90,9	85,7	0,0
	c	Heat treated dairy products	3	8	2	2	0	1	71,4	71,4	73,3	12,5
		Total	**17**	**34**	**4**	**5**	**0**	**1**	**80,8**	**84,6**	**85,0**	**2,9**
❹ Seafood and fishery products	a	Raw products (fresh, frozen)	3	8	1	0	0	0	100,0	75,0	91,7	0,0
	b	Smoked, marinated	3	10	1	2	0	0	66,7	83,3	81,3	0,0
	c	Ready-to-eat or ready-to-reheat	6	8	1	1	0	0	87,5	87,5	87,5	0,0
		Total	**12**	**26**	**3**	**3**	**0**	**0**	**83,3**	**83,3**	**86,4**	**0,0**
❺ Vegetables	a	Raw products (fresh, frozen)	4	8	2	1	0	1	100,0	66,7	85,7	12,5
	b	Mapped vegetables and heat processed	5	18	3	2	0	1	88,9	66,7	81,0	8,3
	c	Preparations and processed vegetables	6	9	2	4	0	0	66,7	83,3	71,4	0,0
		Total	**15**	**29**	**7**	**7**	**0**	**2**	**81,5**	**74,1**	**78,6**	**6,9**
❻ Environmental samples	a	Process and cleaning waters	6	11	2	4	0	0	66,7	83,3	73,9	0,0
	b	Dusts and residues	6	14	3	1	0	0	90,0	70,0	83,3	0,0
	c	Surface sampling	11	29	0	1	1	0	91,7	100,0	97,6	3,4
		Total	**23**	**54**	**5**	**6**	**1**	**0**	**82,4**	**85,3**	**87,5**	**1,9**
All categories			**97**	**220**	**37**	**33**	**3**	**3**	**80,2**	**77,8**	**81,9**	**2,7**

*PPNA and **PPND included

The results for all categories are summarized in the table 12 for PikoReal instrument, 7500 FAST instrument and QS5 instrument.

Table 12: summary of the results for all categories

Parameter	Formula EN ISO 16140-2 :2016	Results for PikoReal instrument	Results for 7500 FAST instrument	Results for QS5 instrument
Sensitivity of the alternative method (SE_{alt})	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\ \%$	83.1 %	79.2 %	80.2 %
Sensitivity of the reference method (SE_{ref})	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\ \%$	76.9 %	77.6 %	77.8 %
Relative trueness (RT)	$RT = \frac{(PA + NA)}{N} \times 100\ \%$	81.6 %	82.0 %	81.9 %
False positive ratio (FPR)	$FPR = \frac{FP}{NA} \times 100\ \%$	1.1 %	4.1 %	2.7 %

3.1.1.6. Analysis of discordant results

Discordant results are examined according to the standard ISO 16140-2: 2016.

PikoReal instrument

- **Negative deviations:**

The negative deviations are given in Table 13.
Among the 27 negative deviations, the presence of *Listeria monocytogenes* strains was not confirmed for 21 samples. These discordant results were probably due to the heterogeneity sampling in this unpaired study. The presence of *Listeria monocytogenes* was confirmed for 6 samples. 3 of these samples (n° 1400, 2721 and 2734) gave a positive PCR result after 24 LEB storage for 72 h at 4°C. The detection level of the alternative method was probably not reached in these cases.

- **Positive deviations:**

The positive deviations are given in Table 14.
37 positive deviations were observed. 19 concerned artificially contaminated samples and 18 naturally contaminated samples.
Note that the number of observed positive deviations and negative deviations in this unpaired data study represents 40.0% of the positive data.

Table 13: negative deviations – PikoReal instrument

Analysis date	Sample No	Product	Artificial contaminations (spiking protocol)		Reference method	Alternative method: SureTect™ *Listeria monocytogenes* Non-pre-warmed LEB supplemented + 10 ml LEB buffer for 22h at 37°C							Category	Type
			Strain	Inoculation level CFU/sample		PCR PikoReal	Confirmations				Final result	Agreement Ref/Alt		
						Result	Ct	*Brilliance* Listeria	Palcam	Reference tests				
2014	1198	Ground beef			+	-	/	-	st	/	-	**ND**	1	a
2014	1583	Raw turkey meat			+	-	/	-	d	-	-	**ND**	1	a
2014	1584	Raw poultry meat			+	-	/	-	-	/	-	**ND**	1	a
2014	2759	Raw veal meat			+	-	/	H-	+	*L.welshimeri*	-	**ND**	1	a
2014	1201	Sausage			+	-	/	-	st	/	-	**ND**	1	b
2014	1618	Dry sausage			+	-	/	H-	+	*L.welshimeri*	-	**ND**	1	b
2014	**2734**	**Ready to reheat meal (chicken)**	*L.monocytogenes* Ad266	11-6-10-7-5 (5,0)	+	-	/	H+	+	*L.monocytogenes*	-	**ND**	1	b
2014	**2599**	**Ready to reheat meal (beef)**	*L.monocytogenes* 913/1048	6-1-2-4-8 (4,2)	+	-	/	H+	+	*L.monocytogenes*	-	**ND**	1	c
2013	**2737**	**Fermented milk**	*L.monocytogenes* Ad622	7-7-1-0-9 (4,8)	+	-	/	H+ (3)	+ (6)	*L.monocytogenes*	-	**ND**	2	a
2013	1400	Raw milk cheese (cow)			+	-	/	-(Palcam :+)	+	*L.monocytogenes*	-	**ND**	2	b
2013	1578	Raw milk cheese (ewe)			+	-	/	H-	+	*L. innocua*	-	**ND**	2	b
2013	1623	Pancake with cheese			+	-	/	-	-	/	-	**ND**	2	b
2013	**2590**	**Dessert (with rice)**	*L.monocytogenes* Ad626	2-1-7-1-2 (2,6)	+	-	/	st	st	/	-	**ND**	2	c
2013	2882	Raw fish			+	-	/	H- d	-	/	-	**ND**	3	a
2013	**2889**	**Raw fish**	*L.monocytogenes* Ad993	14-20-14-16-15 (15,8)	+	-	/	-	st	/	-	**ND**	3	a
2013	2762	**Raw fish**	*L.monocytogenes* Ad1185	5-9-17-9-8 (9,6)	+	-	/	-	-	/	-	**ND**	3	a
2013	1221	Ready to reheat meal (fish)			+	-	/	-	st	/	-	**ND**	3	c
2013	1571	Fish and chips			+	-	/	H-	+	*L. innocua*	-	**ND**	3	c
2013	2517	Ready to reheat meal (fish)			+	-	/	-	-	/	-	**ND**	3	c
2013	1188	Raw frozen broccoli			+	-	/	-	st	/	-	**ND**	4	a
2013	2350	Frozen spinach			+	-	/	-	st	/	-	**ND**	4	a
2013	2904	Mushroom			+	-	/	-	-	/	-	**ND**	4	a
2013	**2721**	**Cooked vegetable**	Cross contamination with spinach		+	-	/	H+ d	+ (1)	*L.monocytogenes*	-	**ND**	4	c
2013	**2983**	**Swab (bovine industry)**	*L.monocytogenes* Ad1253	12-13-7-15-6 (10,6)	+	+	39,11	H-	+	*L.innocua*	-	**PPND**	5	a
2013	**2981**	**Swab (curing industry)**	*L.monocytogenes* Ad1265	3-6-4-9-7 (5,8)	+	-	/	-	-	/	-	**ND**	5	b
2013	**3026**	**Dust (delicatessen industry)**	*L.monocytogenes* Ad551	4-6-5-4-4(4,6)	+	-	/	-	/	/	-	**ND**	5	b
2017	7776	Cooked spinach			+	-	/	H-d	-	NC on TSYEA	-	**ND**	4	c
2017	**8256**	**RTRH vegetables**	*L.monocytogenes* Ad2643	4-3-1-3-4 (3,0)	+	-	/	-	st	/	-	**ND**	4	c

Table 14: positive deviations – PikoReal instrument

Analysis date	Sample No	Product	Artificial contaminations (spiking protocol)		Reference method	Alternative method :SureTect™ *Listeria monocytogenes* Non-pre-warmed LEB supplemented + 10 ml LEB buffer for 22 h at 37°C							Category	Type
			Strain	Inoculation level/sample		PCR PikoReal	Confirmations				Final result	Agreement Ref/Alt		
						Result	Ct	*Brilliance* Listeria	Palcam	Reference tests				
2014	1614	Merguez			-	+	47,93	H-(d)	+	*L.monocytogenes*	+	**PD**	1	b
2014	1215	Ready to reheat meal (sandwich with cheese and ham)			-	+	35,33	H+	+	*L.monocytogenes*	+	**PD**	1	c
2014	1223	Ready to reheat meal (poultry/mushroom)			-	+	33,02	H+	+	*L.monocytogenes*	+	**PD**	1	c
2014	2532	**Ready to reheat meal (veal)**	*L.monocytogenes* 913/1048	6-1-2-4-8 (4,2)	-	+	40,51	H+	+	*L.monocytogenes*	+	**PD**	1	c
2013	1587	Raw milk (cow)			-	+	35,60	H+/H-	+	*L.monocytogenes/L.innocua*	+	**PD**	2	a
2013	**2739**	**Fermented milk**	*L.monocytogenes* Ad622	7-7-1-0-9 (4,8)	-	+	36,77	H+	+	*L.monocytogenes*	+	**PD**	2	a
2013	**1711**	Dessert (whipped cream)	Cross contamination with raw milk		-	+	35,35	H+	+	*L.monocytogenes*	+	**PD**	2	c
2013	**1712**	Dessert (whipped cream)	Cross contamination with raw milk		-	+	32,43	H+/H-	+	*L.monocytogenes/L.innocua*	+	**PD**	2	c
2013	2520	Dessert (whipped cream)			-	+	35,57	H+	+	*L.monocytogenes*	+	**PD**	2	c
2013	**2592**	**Cooked cream**	*L.monocytogenes* Ad626	2-1-7-1-2 (2,6)	-	+	38,35	H+	+	*L.monocytogenes*	+	**PD**	2	c
2013	**2594**	**Cooked cream**	*L.monocytogenes* Ad665	2-4-6-6-1 (3,8)	-	+	36,38	H+	+	*L.monocytogenes*	+	**PD**	2	c
2013	**2743**	**Ice cream**	*L.monocytogenes* Ad1781	0-2-1-3-1 (1,4)	-	+	30,95	H+	+	*L.monocytogenes*	+	**PD**	2	c
2013	2881	Raw fish			-	+	37,30	H+/H-	+	*L.monocytogenes/L.innocua*	+	**PD**	3	a
2013	**2886**	**Raw fish**	*L.monocytogenes* Ad993	14-20-14-16-15 (15,8)	-	+	37,96	H+	+(3)	*L.monocytogenes*	+	**PD**	3	a
2013	**2893**	**Raw fish**	*L.monocytogenes* Ad1185	5-9-17-9-8 (9,6)	-	+	39,04	-(H+ at 72H)	+	*L.monocytogenes*	+	**PD**	3	a
2013	1632	Smoked salmon			-	+	36,48	H+	+	*L.monocytogenes*	+	**PD**	3	b
2013	2340	Smoked haddock			-	+	38,48	H+	+	*L.monocytogenes*	+	**PD**	3	b
2013	1224	Ready to reheat meal (fish)			-	+	33,55	H+	+	*L.monocytogenes*	+	**PD**	3	c
2013	1226	Ready to reheat meal (fish)			-	+	33,51	H+/H-	+	*L.monocytogenes/L.innocua*	+	**PD**	3	c
2013	1189	Raw frozen spinach			-	+	29,33	H+	+	*L.monocytogenes*	+	**PD**	4	a
2013	1563	Sweet potatoes cubes			-	+	31,08	H+/H-	+	*L.monocytogenes/L.innocua*	+	**PD**	4	a
2013	**2727**	**Deli salad**	*L.monocytogenes* Ad1195	4-2-3-1-1 (2,2)	-	+	37,48	H+ d	+	*L.monocytogenes*	+	**PD**	4	b
2013	**2912**	**Deli salad (celery)**	*L.monocytogenes* Ad1303	4-8-4-4-8 (5,6)	-	+	39,11	H+	+	*L.monocytogenes*	+	**PD**	4	b
2013	1231	Ready to reheat meal (rice)			-	+	38,13	H+	+	*L.monocytogenes*	+	**PD**	4	c
2013	1569	Sandwich (ham/egg/tomato)			-	+	33,22	H+	+	*L.monocytogenes*	+	**PD**	4	c
2013	2444	Wipe (vegetables industry)			-	+	40,17	H+	-	*L.monocytogenes*	+	**PD**	5	a
2013	**2455**	**Wipe (vegetables industry)**	*L.monocytogenes* 1011/1410	8-8-5-4-5 (6,0)	-	+	45,27	H-d(2) (Fraser 1: H+)	-	*L.monocytogenes*	+	**PD**	5	a
2013	**2457**	**Wipe (vegetables industry)**	*L.monocytogenes* Ad285	4-11-6-6-6 (6,6)	-	+	38,47	H+	+ d	*L.monocytogenes*	+	**PD**	5	a
2013	**2982**	**Swab (bovine industry)**	*L.monocytogenes* Ad1253	12-13-7-15-6 (10,6)	-	+	32,80	H+ (2)/H-	+	*L.monocytogenes/L.innocua*	+	**PD**	5	a
2013	1827	Dust (smoked salmon industry)			-	+	26,07	H+	+	*L.monocytogenes*	+	**PD**	5	b
2013	**3032**	**Dust (delicatessen industry)**	*L.monocytogenes* Ad551	4-6-5-4-4(4,6)	-	+	42,55	- (Fraser 1: H+)	Fraser1 :+	*L.monocytogenes*	+	**PD**	5	b
2013	1814	Process water (smoked salmon industry)			-	+	26,30	H+	+	*L.monocytogenes*	+	**PD**	5	c
2013	**2586**	**Process water (salmon industry)**	*L.monocytogenes* A00E082	7-3-6-5-7 (5,6)	-	+	39,08	H+	+	*L.monocytogenes*	+	**PD**	5	c
2013	**3022**	**Process water (pork industry)**	*L.monocytogenes* Ad243	12-10-9-9-7(9,4)	-	+	41,36	H+	/	*L.monocytogenes*	+	**PD**	5	c
2017	7788	Dusts (pork industry)			-	+/+/+	31,15/24,78/25,26	H- (Fraser 1 Palcam:+)	+	*L.innocua/L.monocytogenes (sub Fraser1)*	+	**PD**	5	b
2017	8021	Delicatessen			-	+	39,58	- (H+ on ALOA (100µl) and + on RLM (100µl))	-(+ on Palcam (100µl))	*L.monocytogenes* (on Palcam and RLM)	+	**PD**	1	c
2017	**8258**	**Process water (salmon cutting)**	*L.monocytogenes* Ad2600	6-2-0-5-4 (2,3)	-	+	23,78	H+	+	*L.monocytogenes*	+	**PD**	5	a

7500 FAST instrument

- **Negative deviations:**

The negative deviations are given in Table 15.
40 negative deviations were observed: 22 on artificially contaminated samples and 18 on naturally contaminated samples. The presence of *Listeria monocytogenes* was not detected in the 24 LEB broth by the confirmatory tests of the alternative method for these 40 samples.
The presence of *Listeria monocytogenes* was detected for 3 samples (5219, 5226, 7453) after applying a subculture of the 24 LEB in Fraser broth prior streaking onto selective agar plates.
37 of the negative deviations were probably due to the unpaired study design and the related sampling heterogeneity.
Additionally, *Listeria monocytogenes* was recovered from 3 samples in negative agreement (813, 5594 and 1149).

- **Positive deviations:**

The positive deviations are given in Table 16.
43 positive deviations were observed; 28 concerned artificially contaminated samples and 15 naturally contaminated samples.

Table 15: negative deviations – 7500 FAST instrument

Analysis date	Sample No	Product	Artificial contaminations		Reference method: ISO 11290-1/A1	Alternative method: SureTect™ *Listeria monocytogenes* 24 LEB for 24 h at 37°C						LEB + Fraser 1	Category	Type
			Strain	Inoculation level CFU/sample		PCR 7500Fast	Confirmations			Final result 7500Fast	Agreement Ref/Alt 24 h 7500 Fast			
						Result (Ct)	*Brilliance* Listeria	Palcam	Reference tests					
2018	7450	RTE (rice salad)	/	/	+	-/-/-	-	-	/	-	**ND**	*L.monocytogenes*	1	a
2018	**7900**	**RTE (pasta chicken)**	*L.monocytogenes* Ad2453	4,4	+	-	-	-	/	-	**ND**	-	1	a
2018	7466	RTRH (Kiev)	/	/	+	+(31,37)/+(31,27)/+(31,37)	H-	+	*L.innocua* (5BL, 5Palcam, 5F1)	-	**PPND**	-	1	b
2018	8450	RTRH (salmon broccolis)	/	/	+	-	-	-		-	**ND**	-	1	b
2018	**7894**	**Pastry**	*L.monocytogenes* Ad1757	1,8	+	-	-	-	/	-	**ND**	-	1	c
2018	**7895**	**Pastry**	*L.monocytogenes* JL2862	2,0	+	-	-	-	/	-	**ND**	-	1	c
2018	**8071**	**Egg based dessert**	*L.monocytogenes* Ad1195+*L.innocua* Ad644	1,0	+	-	H-	+	*L.innocua*	-	**ND**	-	1	c
2015	4781	Frozen chicken	/	/	+	-	H-d		Gram-	-	**ND**	-	2	a
2015	5219	Raw turkey	/	/	+	-	-		/	-	**ND**	*L.monocytogenes*	2	a
2015	5548	Poultry meat	/	/	+	-	-		/	-	**ND**	-	2	a
2015	6902	Raw poultry meat	/	/	+	+(29,90)/+(28,05)/+(28,52)	H- (x 5)		*L.welshimeri*	-	**PPND**	-	2	a
2015	**5987**	**RTRH meat (chicken)**	*L.monocytogenes* AOOC036	2,4	+	-	st		/	-	**ND**	-	2	b
2015	**5993**	**RTRH (Pork)**	*L.monocytogenes* AOOC054	<1,0	+	-	-		/	-	**ND**	-	2	b
2015	4797	Ham	/	/	+	-	-		/	-	**ND**	-	2	c
2015	4800	Delicatessen	/	/	+	-	-		/	-	**ND**	-	2	c
2015	**5999**	**Raw milk cheese**	*L.monocytogenes* AOOL097	2,6	+	-	-		/	-	**ND**	-	3	a
2015	6263	Raw milk cheese	/	/	+	-	-		/	-	**ND**	-	3	a
2015	6270	Ewe raw milk	/	/	+	-	-		/	-	**ND**	-	3	b
2015	**4883**	**Flavoured milk**	*L.monocytogenes* Ad665	0,6	+	+(45,23)/-/-	st		/	-	**PPND**	-	3	c
2015	**7509**	**Coffee ice cream**	*L.monocytogenes* Ad619	1,0	+	-	-		/	-	**ND**	-	3	c
2015	**7066**	**Dairy based dessert**	*L.monocytogenes* Ad1781/*L.ivanovii* Ad1737	1,0	+	-	-		/	-	**ND**	-	3	c
2016	497	Smoked salmon	/	/	+	-	H-		*L.welshimeri*	-	**ND**	-	4	b
2016	**703**	**Smoked salmon**	*L.monocytogenes* Ad670	1,2	+	-	-		/	-	**ND**	-	4	b
2016	**705**	**Marinated haddock**	*L.monocytogenes* Ad996	0,8	+	-	-		/	-	**ND**	-	4	b
2016	**715**	**Salmon terrine**	*L.monocytogenes* Ad1191	1,8	+	+(39,61)/-/-/-	H-d (x5 :-)		NC	-	**PPND**	-	4	c
2016	120	Zucchini	/	/	+	-	-		/	-	**ND**	-	5	a
2016	507	Zucchini	/	/	+	-	H-d		*L.grayi*	-	**ND**		5	a
2016	**653**	**Vegetables salad**	*L.monocytogenes* Ad544	0,8	+	-	-		/	-	**ND**	-	5	b
2016	1243	Vegetables based preparation	/	/	+	+(25,91)/-/-	H-d		*L.grayi*	-	**PPND**	-	5	c
2016	**1151**	**Ratatouille**	*L.monocytogenes* Ad1680	1,4	+	-	st		/	-	**ND**	-	5	c
2016	**1317**	**Falafel**	*L.monocytogenes* Ad1180/*L.welshimeri* Ad1668	0,6	+	-	-		/	-	**ND**	-	5	c
2016	**1144**	**Process water (meat industry)**	*L.monocytogenes* Ad243	1,0	+	-	st		/	-	**ND**	-	6	a
2015	5916	Siphon water (fish industry)	/	/	+	+(28,10)/+(36,92)	H-		*L.innocua*	-	**PPND**	-	6	b
2015	6995	Wastes (Fish industry)	/	/	+	-	H-		*L.innocua*	-	**ND**	-	6	b
2016	**1222**	**Vegetables wastes**	*L.monocytogenes* Ad1238	1,4	+	-	-		/	-	**ND**	-	6	b
2015	5226	Wipe (vegetables)	/		+	-	-		/	-	**ND**	*L.monocytogenes*	6	c
2015	**6004**	**Wipe (fish industry)**	*L.monocytogenes* AOOM009	0,8	+	-	st		/	-	**ND**	-	6	c
2015	**6006**	**Wipe (fish industry)**	*L.monocytogenes* AOOM045	1,4	+	+(32,55)/-	-		/	-	**PPND**	-	6	c
2015	**7522**	**Wipe (meat industry)**	*L.monocytogenes* Ad1259 / *L.innocua* Ad1266	0,4	+	-	-		/	-	**ND**	-	6	c
2016	**183**	**Wipe (Pork industry)**	*L.monocytogenes* Ad1255	1,4	+	-	-		/	-	**ND**	-	6	c

Table 16: positive deviations – 7500 FAST instrument

Analysis date	Sample No	Product	Artificial contaminations		Reference method: ISO 11290-1/A1	Alternative method: SureTect™ *Listeria monocytogenes* 24 LEB for 24 h at 37°C						Category	Type
			Strain	Inoculation level CFU/sample		PCR 7500Fast	Confirmations			Final result 7500Fast	Agreement Ref/Alt 24h 7500Fast		
						Result (Ct)	*Brilliance* Listeria	Palcam	Reference tests				
2018	**7897**	**RTE (sandwich ham cheese)**	*L.monocytogenes* Ad669	3,6	-	+(23,23)	H+	+	*L.monocytogenes*	+	PD	1	a
2018	**7899**	**RTE (sandwich chicken)**	*L.monocytogenes* Ad2453	4,4	-	+(26,03)	H+	+(3 col)	*L.monocytogenes*	+	PD	1	a
2018	**7901**	**RTE (pasta chicken)**	*L.monocytogenes* Ad668	1,6	-	+(20,91)	H+	+	*L.monocytogenes*	+	PD	1	a
2018	7462	RTRH (puff pastry)	/	/	-	+(25,11)	H+	+	*L.monocytogenes*	+	PD	1	b
2018	7465	RTRH (vegetables cake)	/	/	-	+(20,95)	H+/H-	+	*L.monocytogenes/L.innocua*	+	PD	1	b
2018	**7890**	**RTRH (Puff ham)**	*L.monocytogenes* Ad291	2,0	-	+(23,43)	H+	+	*L.monocytogenes*	+	PD	1	b
2018	**7892**	**Tortilla**	*L.monocytogenes* Ad1195	2,4	-	+(31,12)	H+ (3col)	-	*L.monocytogenes*	+	PD	1	b
2018	**7676**	**Tortilla (onions)**	*L.monocytogenes* Ad1757+*L.innocua* Ad644	1,2	-	+(28,31)	H-(H+ 72h)	+	*L.monocytogenes/L.innocua*	+	PD	1	c
2018	**7678**	**Egg based dessert**	*L.monocytogenes* Ad1195+*L.seleegeri* Ad1780	1,8	-	+(31,09)	H+	+	*L.monocytogenes*	+	PD	1	c
2018	**7896**	**Pastry**	*L.monocytogenes* JL2862	2,0	-	+(21,92)	H+	+	*L.monocytogenes*	+	PD	1	c
2018	**8070**	**Egg based dessert**	*L.monocytogenes* Ad1757+*L.innocua* Ad644	2,8	-	+(28,24)	H+/H-	+	*L.monocytogenes/L.innocua*	+	PD	1	c
2015	6903	Frozen poultry meat	/	/	-	+(34,18)	-		*F1:+ L.monocytogenes*	+	PD	2	a
2015	6913	Raw pork meat	/	/	-	+(33,20)	H+/H-		*L.monocytogenes/L.innocua*	+	PD	2	a
2015	**4870**	**RTRH (pork)**	*L.monocytogenes* 2407/3139	1,4	-	+(19,65)	H+		*L.monocytogenes*	+	PD	2	b
2015	**4871**	**RTRH (beef)**	*L.monocytogenes* Ad265	1,2	-	+(20,85)	H+		*L.monocytogenes*	+	PD	2	b
2015	**5988**	**RTRH (chicken)**	*L.monocytogenes* Ad235	0,6	-	+(26,95)	H+		*L.monocytogenes*	+	PD	2	b
2015	**5992**	**RTRH (Bourguignon)**	*L.monocytogenes* Ad 38/181	2,6	-	+(30,97)	-		*Regrowth 24 LEB : L.monocytogenes*	+	PD	2	b
2015	6912	Delicatessen	/	/	-	+(18,86)	H+		*L.monocytogenes*	+	PD	2	c
2015	6259	Raw milk cheese	/	/	-	+(33,46)	H+		*L.monocytogenes*	+	PD	3	a
2015	**7056**	**Fermented milk**	*L.monocytogenes* Ad1236/ *L.seeligeri* Ad1780	0,6	-	+(27,16)	H+		*L.monocytogenes*	+	PD	3	b
2015	**4874**	**Pasteurized cheese**	*L.monocytogenes Ad1201*	0,6	-	+(29,59)	H+		*L.monocytogenes*	+	PD	3	c
2015	**7057**	**Pasteurized milk**	*L.monocytogenes* Ad977/ *L.innocua* Ad656	1,0	-	+(21,07)	H+		*L.monocytogenes*	+	PD	3	c
2016	109	Pilchard	/	/	-	+(36,84)	H+		*L.monocytogenes*	+	PD	4	a
2016	499	Fish	/	/	-	+(30,9)	H+		*L.monocytogenes*	+	PD	4	a
2016	809	Raw salmon	/	/	-	+(35,17)	H+d/H-		*L.monocytogenes/L.innocua*	+	PD	4	a
2016	**707**	**Seasoned salmon**	*L.monocytogenes* Ad670	1,2	-	+(20,03)	H+		*L.monocytogenes*	+	PD	4	b
2016	810	Salmon	/	/	-	+(22,89)	H+		*L.monocytogenes*	+	PD	4	c
2016	512	Broccoli	/	/	-	+(24,73)	H+		*L.monocytogenes*	+	PD	5	a
2016	821	Corn	/	/	-	+(29,15)	H+/H-		*L.monocytogenes/ L.grayi*	+	PD	5	a
2016	1228	Steamed vegetables	/	/	-	+(25,97)	H+/H-		*L.monocytogenes/L.innocua*	+	PD	5	a
2016	**654**	**Seasoned vegetables**	*L.monocytogenes* Ad285	1,0	-	+(20,12)	H+		*L.monocytogenes*	+	PD	5	b
2016	**655**	**Seasoned carrots**	*L.monocytogenes* Ad544	0,8	-	+(22,56)	H+		*L.monocytogenes*	+	PD	5	b
2016	**657**	**Seasoned beets**	*L.monocytogenes* Ad1672	0,6	-	+(19,99)	H+		*L.monocytogenes*	+	PD	5	b
2016	114	Pre-fried onion	/	/	-	+(32,13)	H+		*L.monocytogenes*	+	PD	5	c
2016	820	Vegetables tagine	/	/	-	+(29,30)	H+		*L.monocytogenes*	+	PD	5	c
2016	**1318**	**Leeks tart**	*L.monocytogenes*Ad1180/*L.welshimeri*Ad1668	0,6	-	+(20,09)	H+		*L.monocytogenes*	+	PD	5	c
2015	**6002**	**Process water (fish industry)**	*L.monocytogenes* AOOM045	1,4	-	+(23,54)	H+		*L.monocytogenes*	+	PD	6	a
2015	**6003**	**Process water (fish industry)**	*L.monocytogenes* AOOM088	1,0	-	+(23,49)	H+		*L.monocytogenes*	+	PD	6	a
2016	**179**	**Dusts (dairy industry)**	*L.monocytogenes* Ad634	5,2	-	+(36,18)	-		*L.monocytogenes*	+	PD	6	b
2016	**180**	**Dusts (dairy industry)**	*L.monocytogenes* Ad633	4,8	-	+(25,10)	H+		*L.monocytogenes*	+	PD	6	b
2016	**181**	**Vegetables wastes**	*L.monocytogenes* Ad 1672	1,6	-	+(31,52)	H+		*L.monocytogenes*	+	PD	6	b
2015	**7529**	**Wipe (pastry industry)**	*L.monocytogenes* Ad1195/ *L.seeligeri* Ad1782	0,6	-	+(30,28)	H+		*L.monocytogenes*	+	PD	6	c
2016	**186**	**Wipe (meat industry)**	*L.monocytogenes* Ad1259	1,4	-	+(28,74)	H+		*L.monocytogenes*	+	PD	6	c

QS5 instrument

- **Negative deviations:**

The negative deviations are given in Table 17.
33 negative deviations were observed: 18 on artificially contaminated samples and 15 on naturally contaminated samples.
For one naturally contaminated sample (818), the confirmatory tests concluded to the presence of *Listeria monocytogenes* in the enrichment broth.
For 2 samples (7450 and 5219), the presence of *Listeria monocytogenes* was confirmed after applying a subculture of the 24 LEB in Fraser broth prior streaking onto selective agar plates.
30 of the negative deviations were probably due to the unpaired study design and the related sampling heterogeneity.
Additionally, *Listeria monocytogenes* was recovered from 3 samples in negative agreement (813, 5994 and 1149).

- **Positive deviations**

The positive deviations are given in Table 18.
37 positive deviations were observed, 23 concerned artificially contaminated samples and 14 naturally contaminated samples.

Table 17: negative deviations – QS5 instrument

Analysis date	N° Sample	Product	Artificial contaminations		Reference method : ISO 11290-1/A1	Alternative method: SureTect™ *Listeria monocytogenes* 24 LEB for 24 h at 37°C						LEB + Fraser 1	Category	Type
			Strain	Inoculation level CFU/sample		PCR QS5	Confirmations			Final result QS5	Agreement Ref/Alt 24 h QS5			
						Result (Ct)	*Brilliance* Listeria	Palcam	Reference tests					
2018	7450	RTE (rice salad)	/	/	+	-/-/-	-	-	/	-	**ND**	*L.monocy -togenes*	1	a
2018	**7900**	**RTE (pasta chicken)**	*L.monocytogenes* Ad2453	4,4	+	-	-	-	/	-	**ND**	-	1	a
2018	7466	RTRH (Kiev)	/	/	+	+(32,39)/+(32,86)/+(32,90)	H-	+	*L.innocua* (5BL, 5Palcam, 5F1)	-	**PPND**	-	1	b
2018	8450	RTRH (salmon broccolis)	/	/	+	-	-	-		-	**ND**	-	1	b
2018	**7894**	**Pastry**	*L.monocytogenes* Ad1757	1,8	+	-	-	-	/	-	**ND**	-	1	c
2018	**7895**	**Pastry**	*L.monocytogenes* JL2862	2,0	+	-	-	-	/	-	**ND**	-	1	c
2018	**8071**	**Egg based dessert**	*L.monocytogenes* Ad1195+*L.innocua* Ad644	1,0	+	-	H-	+	*L.innocua*	-	**ND**	-	1	c
2015	4781	Frozen chicken	/	/	+	-	H-d		Gram-	-	**ND**	-	2	a
2015	5219	Raw turkey	/	/	+	-	-		/	-	**ND**	*L.monocy -togenes*	2	a
2015	5548	Poultry meat	/	/	+	-	-		/	-	**ND**	-	2	a
2015	6902	Raw poultry meat	/	/	+	+ (32,89)	H- (x 5)		*L.welshimeri*	-	**PPND**	-	2	a
2015	**5987**	**RTRH meat (chicken)**	*L.monocytogenes* AOOC036	2,4	+	-	st		/	-	**ND**	-	2	b
2015	**5993**	**RTRH (Pork)**	*L.monocytogenes* AOOC054	<1,0	+	-	-		/	-	**ND**	-	2	b
2015	4800	Delicatessen	/	/	+	-	-		/	-	**ND**	-	2	c
2015	**5999**	**Raw milk cheese**	*L.monocytogenes* AOOL097	2,6	+	-	-		/	-	**ND**	-	3	a
2015	6263	Raw milk cheese	/	/	+	-	-		/	-	**ND**	-	3	a
2015	6270	Ewe raw milk	/	/	+	-	-		/	-	**ND**	-	3	b
2015	**4883**	**Flavoured milk**	*L.monocytogenes* Ad665	0,6	+	-	st		/	-	**ND**	-	3	c
2015	**7066**	**Dairy based dessert**	*L.monocytogenes* Ad1781/*L.ivanovii* Ad1737	1,0	+	-	-		/	-	**ND**	-	3	c
2016	**703**	**Smoked salmon**	*L.monocytogenes* Ad670	1,2	+	-	-		/	-	**ND**	-	4	b
2016	**705**	**Marinated haddock**	*L.monocytogenes* Ad996	0,8	+	-	-		/	-	**ND**	-	4	b
2016	**715**	**Salmon terrine**	*L.monocytogenes* Ad1191	1,8	+	-	H-d (x5 :-)		NC	-	**ND**	-	4	c
2016	**653**	**Vegetables salad**	*L.monocytogenes* Ad544	0,8	+	-	-		/	-	**ND**	-	5	b
2016	818	Mushrooms	/	/	+	-	- (x5:H+)		*L.monocytogenes*	-	**ND**		5	c
2016	1243	Vegetables based preparation	/	/	+	-	H-d		*L.grayi*	-	**ND**	-	5	c
2016	**1151**	**Ratatouille**	*L.monocytogenes* Ad1680	1,4	+	-	st		/	-	**ND**	-	5	c
2016	**1317**	**Falafel**	*L.monocytogenes* Ad1180/*L.welshimeri* Ad1668	0,6	+	-	-		/	-	**ND**	-	5	c
2018	**8077**	**Process water (dairy industry)**	*L.monocytogenes* Ad2858+*L.seeligeri* Ad1783	1,8	+	-	H-	+	*L.innocua*	-	**ND**	-	6	a
2018	8435	Rinsed water (vegetable industry)	/	/	+	-	H-	+	*L.seeligeri*	-	**ND**	H-	6	a
2018	8594	Rinsed water (cooking carrots)	/	/	+	-	H-d	-	NC on TSYEA	-	**ND**	-	6	a
2018	**8686**	**Process water (salmon cutting)**	*L.monocytogenes Ad1189*	1,0	+	-	st	st		-	**ND**	-	6	a
2018	8243	Wastes (vegetable industry)	/	/	+	-	-	-		-	**ND**	-	6	b
2018	**8083**	**Wipe cart (poultry slaughterhouse)**	*L.monocytogenes* Ad667+*L.innocua* Ad1227	2,6	+	+(39,50)/+(36,26)/+(36,64)	H-	+	*L.innocua* (5BL/5P/5F1)	-	**PPND**	-	6	c

Table 18: positive deviations – QS5 instrument

Analysis date	N° Sample	Product	Artificial contaminations		Reference method: ISO 11290-1/A1	Alternative method: SureTect™ *Listeria monocytogenes* 24 LEB for 24 h at 37°C						Category	Type
			Strain	Inoculation level CFU/sample		PCR 7500Fast	Confirmations			Final result 7500Fast	Agreement Ref/Alt 24h 7500Fast		
						Result (Ct)	*Brilliance* Listeria	Palcam	Reference tests				
2018	**7897**	**RTE (sandwich ham cheese)**	*L.monocytogenes* Ad669	3,6	-	+(23,46)	H+	+	*L.monocytogenes*	+	PD	1	a
2018	**7899**	**RTE (sandwich chicken)**	*L.monocytogenes* Ad2453	4,4	-	+(26,76)	H+	+(3 col)	*L.monocytogenes*	+	PD	1	a
2018	**7901**	**RTE (pasta chicken)**	*L.monocytogenes* Ad668	1,6	-	+(21,41)	H+	+	*L.monocytogenes*	+	PD	1	a
2018	7462	RTRH (puff pastry)	/	/	-	+(26,31)	H+	+	*L.monocytogenes*	+	PD	1	b
2018	7465	RTRH (vegetables cake)	/	/	-	+(21,48)	H+/H-	+	*L.monocytogenes/L.innocua*	+	PD	1	b
2018	**7890**	**RTRH (Puff ham)**	*L.monocytogenes* Ad291	2,0	-	+(23,66)	H+	+	*L.monocytogenes*	+	PD	1	b
2018	**7892**	**Tortilla**	*L.monocytogenes* Ad1195	2,4	-	+(31,75)	H+ (3col)	-	*L.monocytogenes*	+	PD	1	b
2018	**7676**	**Tortilla (onions)**	*L.monocytogenes* Ad1757+*L.innocua* Ad644	1,2	-	+(29,24)	H-(H+ 72h)	+	*L.monocytogenes/L.innocua*	+	PD	1	c
2018	**7678**	**Egg based dessert**	*L.monocytogenes* Ad1195+*L.seleegeri* Ad1780	1,8	-	+(32,35)	H+	+	*L.monocytogenes*	+	PD	1	c
2018	**7896**	**Pastry**	*L.monocytogenes* JL2862	2,0	-	+(22,31)	H+	+	*L.monocytogenes*	+	PD	1	c
2018	**8070**	**Egg based dessert**	*L.monocytogenes* Ad1757+*L.innocua* Ad644	2,8	-	+(29,18)	H+/H-	+	*L.monocytogenes/L.innocua*	+	PD	1	c
2015	6903	Frozen poultry meat	/	/	-	+(35,43)	-		*F1:+ L.monocytogenes*	+	PD	2	a
2015	6913	Raw pork meat	/	/	-	+(34,99)	H+/H-		*L.monocytogenes/L.innocua*	+	PD	2	a
2015	**4870**	**RTRH (pork)**	*L.monocytogenes* 2407/3139	1,4	-	+(19,88)	H+		*L.monocytogenes*	+	PD	2	b
2015	**4871**	**RTRH (beef)**	*L.monocytogenes* Ad265	1,2	-	+(22,10)	H+		*L.monocytogenes*	+	PD	2	b
2015	**5988**	**RTRH (chicken)**	*L.monocytogenes* Ad235	0,6	-	+(27,71)	H+		*L.monocytogenes*	+	PD	2	b
2015	**5992**	**RTRH (Bourguignon)**	*L.monocytogenes* Ad 38/181	2,6	-	+(32,25)	-		*Regrowth 24 LEB : L.monocytogenes*	+	PD	2	b
2015	6912	Delicatessen	/	/	-	+(18,66)	H+		*L.monocytogenes*	+	PD	2	c
2015	6259	Raw milk cheese	/	/	-	+(34,55)	H+		*L.monocytogenes*	+	PD	3	a
2015	**7056**	**Fermented milk**	*L.monocytogenes* Ad1236/ *L.seeligeri* Ad1780	0,6	-	+(30,68)	H+		*L.monocytogenes*	+	PD	3	b
2015	**4874**	**Pasteurized cheese**	*L.monocytogenes Ad1201*	0,6	-	+(32,90)	H+		*L.monocytogenes*	+	PD	3	c
2015	**7057**	**Pasteurized milk**	*L.monocytogenes* Ad977/ *L.innocua* Ad656	1,0	-	+(22,78)	H+		*L.monocytogenes*	+	PD	3	c
2016	809	Raw salmon	/	/	-	+(34,86)	H+d/H-		*L.monocytogenes/L.innocua*	+	PD	4	a
2016	**707**	**Seasoned salmon**	*L.monocytogenes* Ad670	1,2	-	+(19,75)	H+		*L.monocytogenes*	+	PD	4	b
2016	810	Salmon	/	/	-	+(23,88)	H+		*L.monocytogenes*	+	PD	4	c
2016	821	Corn	/	/	-	+(30,33)	H+/H-		*L.monocytogenes/ L.grayi*	+	PD	5	a
2016	1228	Steamed vegetables	/	/	-	+(27,29)	H+/H-		*L.monocytogenes/L.innocua*	+	PD	5	a
2016	**654**	**Seasoned vegetables**	*L.monocytogenes* Ad285	1,0	-	+(22,83)	H+		*L.monocytogenes*	+	PD	5	b
2016	**655**	**Seasoned carrots**	*L.monocytogenes* Ad544	0,8	-	+(24,48)	H+		*L.monocytogenes*	+	PD	5	b
2016	**657**	**Seasoned beets**	*L.monocytogenes* Ad1672	0,6	-	+(19,76)	H+		*L.monocytogenes*	+	PD	5	b
2016	820	Vegetables tagine	/	/	-	+(29,90)	H+		*L.monocytogenes*	+	PD	5	c
2016	**1318**	**Leek's tart**	*L.monocytogenes* Ad1180/*L.welshimeri* Ad1668	0,6	-	+(20,25)	H+		*L.monocytogenes*	+	PD	5	c
2018	**7906**	**Rinsedwater(vegetablesausage fabrication)**	*L.monocytogenes* Ad2643	4,4	-	+(24,59)	H+	+	*L.monocytogenes*	+	PD	6	a
2018	**8075**	**Water (pork slaughterhouse)**	*L.monocytogenes*Ad293+*L.welshimeri*Ad1671	4,0	-	+(20,72)	H+	+	*L.monocytogenes*	+	PD	6	a
2018	7700	Salmon wastes		/	-	+(31,52)	H-	+	*L.innocua* (x5BL,5Pal,5F1)*L.monocytogenes*	+	PD	6	b
2018	7708	Salmon dusts		/	-	+(32,94)	-	+	*L.monocytogenes*	+	PD	6	b
2018	8242	Wastes (vegetable industry)		/	-	+(34,36)	H+/H-	+	*L.monocytogenes/L.innocua*	+	PD	6	b

The analysis of discordant results according to the EN ISO 16140-2:2016 is given in Table 19 for the PikoReal PCR Instrument, in Table 20 for the 7500 Fast PCR Instrument and Table 21 for the QS5 PCR Instrument.
Note that according to the AFNOR technical committee, it was decided for the extension study performed in 2018 for the use of the QS5 PCR instrument to not make the interpretation per category in case of less than 30 positive samples were available.

Table 19: acceptability limit for PikoReal instrument

Cate-gory	Type		Values			
			PD	ND	ND-PD	AL
❶	a	Raw (frozen and fresh)	0	4	/	/
	b	Meat based products ready-to-reheat	1	3		
	c	Raw and cooked delicatessen	4	1		
	Total		**5**	**8**	**3**	**3**
❷	a	Raw milk cheeses	2	1	/	/
	b	Other products based on raw milks	0	3		
	c	Heat treated dairy products	6	1		
	Total		**8**	**5**	**-3**	**3**
❸	a	Raw products (fresh, frozen)	3	3	/	/
	b	Smoked, marinated	2	0		
	c	Ready-to-eat or ready-to-reheat	2	3		
	Total		**7**	**6**	**-1**	**3**
❹	a	Raw products (fresh, frozen)	2	3	/	/
	b	Mapped vegetables and heat processed	2	0		
	c	Preparations and processed vegetables	2	3		
	Total		**6**	**6**	**0**	**3**
❺	a	Process and cleaning waters	5	0	/	/
	b	Dusts and residues	3	2		
	c	Surface sampling	3	0		
	Total		**11**	**2**	**-9**	**3**
Total			**37**	**27**	**-10**	**5**

The observed values ((ND + PPND) - PD) for the 5 individual categories and for all the combined categories meet the Acceptability Limits (observed values ≤ AL) when using the PikoReal instrument.

Table 20: acceptability limit for 7500 FAST instrument

Cate-gory	Type		Values			
			PD	ND	ND-PD	AL
❶	a	Ready-to-eat	3	2	/	/
	b	Ready-to reheat	4	2		
	c	Pastries and egg-based products	4	3		
	Total		**11**	**7**	**-4**	**3**
❷	a	Raw (frozen and fresh)	2	4	/	/
	b	Meat based products ready-to-reheat	4	2		
	c	Raw and cooked delicatessen	1	2		
	Total		**7**	**8**	**1**	**3**
❸	a	Raw milk cheeses	1	2	/	/
	b	Other products based on raw milks	1	1		
	c	Heat treated dairy products	2	3		
	Total		**4**	**6**	**2**	**3**
❹	a	Raw products (fresh, frozen)	3	0	/	/
	b	Smoked, marinated	1	3		
	c	Ready-to-eat or ready-to-reheat	1	1		
	Total		**5**	**4**	**-1**	**3**
❺	a	Raw products (fresh, frozen)	3	2	/	/
	b	Mapped vegetables and heat processed	3	1		
	c	Preparations and processed vegetables	3	3		
	Total		**9**	**6**	**-3**	**3**
❻	a	Process and cleaning waters	2	1	/	/
	b	Dusts and residues	3	3		
	c	Surface sampling	2	5		
	Total		**7**	**9**	**2**	**3**
Total			**43**	**40**	**-3**	**6**

The observed values ((ND + PPND) - PD) for the 6 individual categories and for all the combined categories meet the Acceptability Limits (observed values ≤ AL) when using the 7500 Fast PCR instrument.

Table 21: acceptability limit for QS5 instrument

Cate-gory	Type		Values			
			PD	ND	ND-PD	AL
❶	a	Ready-to-eat	3	2	/	/
	b	Ready-to reheat	4	2		
	c	Pastries and egg-based products	4	3		
	Total		**11**	**7**	**-4**	**3**
❷	a	Raw (frozen and fresh)	2	4	/	/
	b	Meat based products ready-to-reheat	4	2		
	c	Raw and cooked delicatessen	1	1		
	Total		**7**	**7**	**0**	**3**
❸	a	Raw milk cheeses	1	2	/	/
	b	Other products based on raw milks	1	1		
	c	Heat treated dairy products	2	2		
	Total		**4**	**5**	**1**	**3**
❹	a	Raw products (fresh, frozen)	1	0	/	/
	b	Smoked, marinated	1	2		
	c	Ready-to-eat or ready-to-reheat	1	1		
	Total		**3**	**3**	**0**	**3**
❺	a	Raw products (fresh, frozen)	2	0	/	/
	b	Mapped vegetables and heat processed	3	1		
	c	Preparations and processed vegetables	2	4		
	Total		**7**	**5**	**-2**	**3**
❻	a	Process and cleaning waters	2	4	/	/
	b	Dusts and residues	3	1		
	c	Surface sampling	0	1		
	Total		**5**	**6**	**1**	**3**
Total			**37**	**30**	**-4**	**6**

The observed values for ((ND + PPND) - PD) for 3 individual categories (30 positive results minimum available) and for all the combined categories meet the Acceptability Limit (observed values ≤ AL) when using the QS5 PCR instrument.

3.1.1.7. Confirmations

The positive PCR tests were confirmed by streaking 10 µl of 24 LEB enrichment broth onto BrillianceTM Listeria Agar and Palcam plates.

PikoReal instrument

All the positive PCR tests were confirmed by streaking 10 µl of 24 LEB onto Brilliance Listeria Agar, except for 10 samples. For 4 samples, it was necessary to perform a sub-culture into Fraser Broth prior to streaking in order to recover *Listeria monocytogenes* cells:

- Meat products: 1204
- Milk and dairy products: 2747
- Production environmental samples: 2453, 3032

For 4 other samples, streaking 10 µl onto PALCAM Agar allowed recovery of *Listeria monocytogenes* cells:

- Meat products: 1619, 2603
- Milk and dairy products: 1400
- Production environmental samples: 2523

For one sample, it was necessary to carry out a subculture on Fraser 1 prior streaking to recover the *Listeria monocytogenes* strain:

- Production environmental samples: 7788.

For one sample, streaking 100 µl onto ALOA, RAPID L mono and PALCAM was necessary to recover *Listeria monocytogenes* strain:

- Production environmental samples: 8021.

7500 FAST instrument

Typical colonies were observed only on Brilliance™ Listeria Agar for 2 samples: 7892 (tortilla), 8065 (chicken tabbouleh).
The presence of *Listeria monocytogenes* was confirmed from the 24 LEB stored for 72 h at 5 ± 3°C for 2 samples: 105 (tortilla), 7676 (smoked salmon).

It was impossible to recover *Listeria monocytogenes* for 6 samples even when applying additional tests:

- Composite foods: 7466
- Meat products: 6902
- Milk and dairy products: 4877
- Seafood and fishery products: 656, 1148
- Production environmental samples: 8083.

QS5 instrument

Typical colonies were observed only on Brilliance™ Listeria Agar for 3 samples: 7892 (tortilla), 8065 (chicken tabbouleh and 8245 (wastes).
The presence of *Listeria monocytogenes* was confirmed from the 24 LEB stored for 72 h at 5 ± 3°C for sample 7676 (tortilla).
Additional testing was necessary to recover the strains in the enrichment broth (regrowth in 24 LEB, or Fraser broth and streaking in replicates) for 5 samples (6903, 5992, 7700, 8074 and 8081).
It was impossible to recover *Listeria monocytogenes* from 6 samples:

- Composite foods: 7466
- Meat products: 6902
- Milk and dairy products: 4877
- Seafood and fishery products: 656 and 1148
- Production environmental samples: 8083

3.1.1.8. Enrichment broth storage at 2 – 8°C for 72 hours

For the extension study (2019), the enrichment broth from 39 samples for the 7500 Fast PCR instrument, and 83 samples for the QS5 PCR instrument were stored for 72 h at 5 ± 3°C and tested

again. Taking into account all the studies, the enrichment broths from 226 samples (7500 Fast) and 190 samples (QS5) were stored and tested again.

Table 22: enrichment broth storage – PikoReal instrument

Category	Sample No	Product	Result before storage	Result after storage
1	1618	Dry sausage	ND	PA
	2734	Ready to eat chicken	ND	PA
	1212	Smoked sausage	NA	PD
	2735	Turkey meat	NA	PD
2	1400	Raw milk cheese	ND	PA
	2597	Vanilla ice cream	NA	PD
4	2534	Deli salad	NA	PD
	2721	Cooked vegetable	ND	PA
	2904	Mushrooms	ND	PA
5	2589	Wipe	NA	PD
	2593	Custard	NA	PD
	2981	Swab	ND	PA
	3017	Siphon water	NA	PD
	3026	Dusts	ND	PA
	3032	Dusts	PD	NA
	3033	Dusts	NA	PD
	2584	Process water	NA	PD

Table 23: enrichment broth storage – 7500 FAST instrument

Category	Sample No	Product	Result before storage	Result after storage
2	5219	Raw turkey	ND	PA
4	813	Stuffed salmon	NA	PD
5	507	Zucchini	ND	PA
5	1149	Lamb's lettuce	NA	PD
6	5226	Wipe (vegetables)	ND	PA

Table 24: enrichment broth storage – QS5 instrument

Category	Sample No	Product	Result before storage	Result after storage
2	5219	Raw turkey	ND	PA
4	818	Mushrooms	ND	PA
4	813	Stuffed salmon	NA	PD
6	8242	Wastes (vegetables industry)	PD	PPNA

The analysis of discordant results became in table 25 for the PikoReal PCR instrument, in table 26 for the 7500 Fast PCR instrument and in table 27 for the QS5 PCR instrument depending on the number of positive samples.

Table 25: acceptability limit for PikoReal instrument after broth storage

Cate-gory	Type		Values			
			PD	ND	ND-PD	AL
❶	a	Raw (frozen and fresh)	0	4	/	/
	b	Meat based products ready-to-reheat	3	1		
	c	Raw and cooked delicatessen	4	1		
	Total		**7**	**6**	**-1**	**3**
❷	a	Raw milk cheeses	2	1	/	/
	b	Other products based on raw milks	0	2		
	c	Heat treated dairy products	8	1		
	Total		**10**	**4**	**-6**	**3**
❸	a	Raw products (fresh, frozen)	3	3	/	/
	b	Smoked, marinated	2	0		
	c	Ready-to-eat or ready-to-reheat	2	3		
	Total		**7**	**6**	**-1**	**3**
❹	a	Raw products (fresh, frozen)	2	2	/	/
	b	Mapped vegetables and heat processed	3	0		
	c	Preparations and processed vegetables	2	2		
	Total		**7**	**4**	**-3**	**3**
❺	a	Process and cleaning waters	6	0	/	/
	b	Dusts and residues	3	0		
	c	Surface sampling	5	0		
	Total		**14**	**0**	**-14**	**3**
Total			**45**	**20**	**-25**	**5**

The observed values ((ND + PPND) - PD) for the 5 individual categories and for all the combined categories meet the Acceptability Limits (observed values ≤ AL) when using the PikoReal PCR instrument.

Table 26: acceptability limit for 7500 FAST instrument after broth storage

Cate-gory	Type		Values			
			PD	ND	ND-PD	AL
❶	a	Ready-to-eat	3	2	/	/
	b	Ready-to reheat	4	2		
	c	Pastries and egg-based products	4	3		
	Total		**11**	**7**	**-4**	**3**
❷	a	Raw (frozen and fresh)	2	3	/	/
	b	Meat based products ready-to-reheat	4	2		
	c	Raw and cooked delicatessen	1	1		
	Total		**7**	**7**	**0**	**3**
❸	a	Raw milk cheeses	1	2	/	/
	b	Other products based on raw milks	1	1		
	c	Heat treated dairy products	2	3		
	Total		**4**	**6**	**2**	**3**
❹	a	Raw products (fresh, frozen)	3	0	/	/
	b	Smoked, marinated	1	3		
	c	Ready-to-eat or ready-to-reheat	2	1		
	Total		**6**	**4**	**-2**	**3**
❺	a	Raw products (fresh, frozen)	4	1	/	/
	b	Mapped vegetables and heat processed	3	1		
	c	Preparations and processed vegetables	3	3		
	Total		**10**	**5**	**-5**	**3**
❻	a	Process and cleaning waters	2	1	/	/
	b	Dusts and residues	3	3		
	c	Surface sampling	2	4		
	Total		**7**	**8**	**1**	**3**
Total			**45**	**37**	**-8**	**6**

The observed values ((ND + PPND) - PD) for the 6 individual categories and for all the combined categories meet the Acceptability Limits (observed values ≤ AL) when using the 7500 Fast PCR instrument.

Table 27: acceptability limit for QS5 instrument after broth storage

Cate-gory	Type		Values			
			PD	ND	ND-PD	AL
❶	a	Ready-to-eat	3	2	/	/
	b	Ready-to reheat	4	2		
	c	Pastries and egg-based products	4	3		
	Total		**11**	**7**	**-4**	**3**
❷	a	Raw (frozen and fresh)	2	2	/	/
	b	Meat based products ready-to-reheat	4	2		
	c	Raw and cooked delicatessen	1	2		
	Total		**7**	**6**	**-1**	**3**
❸	a	Raw milk cheeses	1	2	/	/
	b	Other products based on raw milks	0	1		
	c	Heat treated dairy products	1	1		
	Total		**2**	**4**	**2**	**3**
❹	a	Raw products (fresh, frozen)	1	0	/	/
	b	Smoked, marinated	1	2		
	c	Ready-to-eat or ready-to-reheat	2	1		
	Total		**4**	**3**	**-1**	**3**
❺	a	Raw products (fresh, frozen)	2	0	/	/
	b	Mapped vegetables and heat processed	2	1		
	c	Preparations and processed vegetables	2	3		
	Total		**6**	**4**	**-2**	**3**
❻	a	Process and cleaning waters	2	4	/	/
	b	Dusts and residues	2	1		
	c	Surface sampling	0	1		
	Total		**4**	**6**	**2**	**3**
Total			**34**	**30**	**-4**	**6**

The observed values for ((ND + PPND) - PD) for 3 individual categories (30 positive results minimum available) and for all the combined categories meet the Acceptability Limit (observed values ≤ AL) when using the QS5 PCR instrument.

3.1.1.9. PCR inhibitions

PikoReal instrument

No PCR inhibition was observed during the study.

7500 FAST instrument

686 lysates were tested with the 7500 Fast PCR instrument, 460 after enrichment step and 226 after enrichment broth storage for 72 h at 5°C ± 3°C.

4 PCR inhibitions were observed representing 0.6 % of inhibition:

- Sample 5520 (seasoned pork)
- Sample 6909 (frozen pork meat),
- Sample 7509 (coffee ice cream),
- Sample 7455 after storage (RTRH).

The DNA extracts were tested again without applying any dilution and negative results were then obtained for 3 samples and a positive PCR result was obtained for sample 7455 after storage.

Note that the protocol used to remove the inhibition corresponds to the protocol described in the kit insert in effect at time of testing.

QS5 instrument

581 lysates were tested with the QS5 PCR instrument, 389 after enrichment step and 192 after enrichment broth storage. No PCR inhibition was observed.

3.1.2. Relative level of detection study

3.1.2.1. Experimental design

Six matrix/strain pairs were tested using the 7500 Fast PCR instrument; only three matrix/strain pairs were tested using the QS5 PCR instrument.
With the agreement of the AFNOR technical committee, it was decided to test only the lysates from only two (matrix/strain) pairs were tested again using the QS5 PCR instrument (See Table 28), as the lysates were no longer available for the two other matrices.

Table 28: matrix-strain pairs for the initial RLOD study

Category	Matrix	Inoculated strain	Storage conditions before analysis	PCR instrument tested
❶ **Composite foods**	Deli salad: piémontaise	*Listeria monocytogenes* Ad494	3°C ± 2°C for 48 h	7500 Fast QS5
❷ **Meat products**	Rillettes	*Listeria monocytogenes* Ad669	3°C ± 2°C for 48 h	PikoReal 7500 Fast[2]
❸ **Dairy products**	Raw milk	*Listeria monocytogenes* Ad153	3°C ± 2°C for 48 h	PikoReal 7500 Fast[2]
❹ **Seafood and fishery products**	Smoked salmon	*Listeria monocytogenes* Ad670	3°C ± 2°C for 48 h	PikoReal 7500 Fast QS5
❺ **Vegetables**	Ready-to-cook vegetables	*Listeria monocytogenes* Ad279	3°C ± 2°C for 48 h	PikoReal 7500 Fast QS5
❻ **Production environmental samples**	Process water	*Listeria monocytogenes* Ad551	3°C ± 2°C for 48 h	PikoReal 7500 Fast QS5

[2] Lysates no longer available for testing with the QS5 PCR Instrument

Contaminations and enumerations were performed according to the AFNOR technical rules (protocol for low level inoculations). The targeted contamination levels are presented below:
- 0 CFU/ g or ml, with 5 replicates,
- A low contamination level providing fractional recovery data, with 20 replicates,
- A higher contamination level, with 5 replicates.

3.1.2.2. Calculation and interpretation of the RLOD

The raw data are given in Appendix E.

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

The RLOD are given in Table 29 for the PikoReal PCR instrument, in Table 30 for the 7500 Fast PCR instrument and Table 31 for the QS5 PCR Instrument.

Table 29: Presentation of RLOD of the alternative method results – PikoReal PCR Instrument

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
Rillettes *L. monocytogenes* Ad669	2,052	0,883	4,766	0,719	0,421	1,705	0,088	**2.5**
Raw milk *L. monocytogenes* 153	1,607	0,620	4,162	0,474	0,476	0,996	0,319	
Smoked salmon *L. monocytogenes* BR32	0,639	0,291	1,404	-0,448	0,394	1,138	1,745	
Spinach *L. monocytogenes* 1016/1413	0.838	0.409	1.716	-0.177	0.359	0.494	1.379	
Process water *L. monocytogenes* 877/113	1,000	0,425	2,353	0,000	0,428	0,000	1,000	
Combined	**1,062**	**0,747**	**1,510**	**0,060**	**0,176**	**0,341**	**0,733**	

Table 30: Presentation of RLOD of the alternative method results – 7500 FAST PCR Instrument

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
Deli salad (piémontaise) *L. monocytogenes* Ad494	2,000	0,852	4,696	0,693	0,427	1,624	0,104	**2.5**
Rillettes *L. monocytogenes* Ad669	1,075	0,397	2,911	0,073	0,498	0,146	0,884	
Raw milk *L. monocytogenes* 153	0,224	0,070	0,714	-1,497	0,580	2,580	1,990	
Vegetables mix *L. monocytogenes* Ad279	0,968	0,455	2,058	-0,033	0,377	0,086	1,069	
Smoked salmon *L. monocytogenes* Ad670	0,761	0,334	1,735	-0,273	0,412	0,663	1,492	
Process water *L. monocytogenes* 877/113	0,731	0,331	1,613	-0,314	0,396	0,792	1,572	
Combined	**0,851**	**0,621**	**1,168**	**-0,161**	**0,158**	**1,017**	**1,691**	

Table 31: Presentation of RLOD of the alternative method results – QS5 PCR Instrument

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
Deli salad (piémontaise) *L. monocytogenes* Ad494	2,000	0,852	4,696	0,693	0,427	1,624	0,104	**2.5**
Vegetables mix *L. monocytogenes* Ad279	1,180	0,525	2,652	0,165	0,405	0,408	0,684	
Smoked salmon *L. monocytogenes* Ad670	1,072	0,510	2,257	0,070	0,372	0,188	0,851	
Process water *L. monocytogenes* 877/113	0,874	0,334	2,284	-0,135	0,480	0,280	1,221	
Combined	**1,206**	**0,810**	**1,796**	**0,187**	**0,199**	**0,941**	**0,347**	

The RLOD meet the Acceptability Limit (observed values ≤ AL) for the matrix/strain pairs tested for all PCR instruments.

The LOD50 calculations according to Wilrich & Wilrich POD-LOD calculation program - version 9, 2017-09-23 tests are given in Table 32 for the PikoReal PCR instrument, in Table 33 for the 7500 Fast PCR instrument and in Table 34 for the QS5 PCR instrument.

Table 32: Relative detection level results – PikoReal instrument

(Strain / matrix) pair	Level of detection at 50 % (CFU / sample size) according to Wilrich & Wilrich	
	Reference method	Alternative method
Rillettes / *Listeria monocytogenes* Ad 669	0.7 [0.1;0.5]	0.6 [0.3;1.1]
Smoked salmon / *Listeria monocytogenes* 1/2 a BR32	0.5 [0.3;0.9]	0.7 [0.4;1.4]
Raw milk / *Listeria monocytogenes* 4b 153	0.5 [0.3;1.0]	0.3 [0.1;0.5]
Raw vegetables / *Listeria monocytogenes* 1016/1413	0.8 [0.4;1.3]	0.7 [0.4;1.2]
Process water / *Listeria monocytogenes* 877/113	1.0 [0.6;1.8]	1.0 [0.6;1.8]

Table 33: Relative detection level results – 7500 FAST instrument

(Strain / matrix) pair	Level of detection at 50 % (CFU / sample size) according to Wilrich & Wilrich	
	Reference method	Alternative method
Deli salad (Piémontaise) / *L. monocytogenes* Ad494	0.6 [0.3; 1.0]	1.0 [0.6; 1.8]
Rillettes / *L. monocytogenes* Ad669	1.2 [0.6; 2.4]	1.4 [0.7; 2.7]
Raw milk / *L. monocytogenes* 153	2.2 [0.8; 6.0]	0.8 [0.4; 1.5]
Ready-to-cook vegetables / *L. monocytogenes* Ad279	0.7 [0.4; 1.2]	0.7 [0.4; 1.2]
Smoked salmon / *L. monocytogenes* Ad670	0.7 [0.4; 1.2]	0.6 [0.3; 0.9]
Process water / *L. monocytogenes* Ad551	0.3 [0.2; 0.5]	0.2 [0.1; 0.4]

Table 34: Relative detection level results – QS5 instrument

(Strain / matrix) pair	Level of detection at 50 % (CFU / sample size) according to Wilrich & Wilrich	
	Reference method	Alternative method
Deli salad (Piémontaise) / *L. monocytogenes* Ad494	0.6 [0.3; 1.0]	1.0 [0.6; 1.8]
Ready-to-cook vegetables / *L. monocytogenes* Ad279	0.7 [0.4; 1.2]	0.9 [0.5; 1.6]
Smoked salmon / *L. monocytogenes* Ad670	0.7 [0.4; 1.2]	0.8 [0.5; 1.3]
Process water / *L. monocytogenes* Ad551	0.7 [0.4; 1.4]	0.6 [0.3; 1.2]

3.1.3. Inclusivity / Exclusivity (initial validation, 2013)

3.1.3.1. Test protocols

- **Inclusivity**

Listeria monocytogenes cultures were performed in BHI medium at 37°C. Dilutions were done in order to inoculate 10 cells/225 ml 24 LEB supplemented. The broths were incubated for 22 h at 37°C. The alternative protocol was then performed using the PikoReal PCR instrument.

- **Exclusivity**

Negative cultures were performed in BHI broth at 37°C. Dilutions were realised in order to inoculate 105 cells/ml BPW. The broths were incubated for 24 h at 37°C. The alternative protocol was then performed using the PikoReal PCR instrument.

The inclusivity and the exclusivity study were not run again with the 7500 Fast PCR instrument in agreement with the AFNOR Technical Committee.

3.1.3.2. Results

Raw data are given in Appendix F.

- **Inclusivity**

50 strains were tested; all gave a positive PCR test.

- **Exclusivity**

30 strains were tested; all gave a negative PCR test.

The Thermo Scientific SureTect™ *Listeria monocytogenes* PCR assay is specific and selective.

3.1.4. Praticability

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: 2-8°C. The shelf-life is given on the package. All the reagents must be stored at the temperature mentioned on the package.		
Time to result	Steps	Reference method	Alternative method
	Negative samples		
	Sampling (Half Fraser or 24 LEB)	Day 0	Day 0
	Fraser Broth	Day 1	/
	Extraction / PCR	/	Day 1
	Half Fraser streaking (O1 – P1)	Day 1	/
	Fraser Broth streaking (O2 – P2)	Day 3	/
	Reading plates (O1 – P1)	Day 2 – Day 3	/
	Reading plates (O2 – P2)	Day 4 – Day 5	/
	Presumptive positive or positive results		
	Sub-culture of typical colonies on TSAYE	Day 2 – Day 3	/
	Streaking 24 LEB onto Brilliance Listeria Agar	/	Day 1
	Brilliance Listeria Agar reading	/	Day 2 – Day 3
	Confirmatory test	Day 3 – Day 6	/
	Results	Day 4 – Day 7 Day 8 – Day 11 (1)	/
	(1) In the case of the rhamnose and xylose, tests are performed in tubes.		
Common step with the reference method	No common step		

The SureTect™ *Listeria monocytogenes* PCR Assay for *Listeria monocytogenes* detection allows screening of negative samples within one day, while 3 days are required with the reference method.

3.2. Inter-laboratory study

The results obtained for the initial validation study was interpreted according to the EN ISO 16140-2 (2016).
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

Samples were sent to 14 laboratories. The study was performed using cheese samples contaminated by *Listeria monocytogenes* 153.

Samples were inoculated and sent on Monday 15th July 2013, as described below:

- 24 blind coded samples for analysis of Listeria monocytogenes by the Thermo Scientific SureTect *Listeria monocytogenes* method,
- 24 blind coded samples for Listeria monocytogenes analysis by the reference method (EN ISO 11290-1/A1),
- 1 sample for aerobic mesophilic flora enumeration by ISO 4833 method,
- 1 water flask labelled "Temperature Control" with a temperature probe. The analyses were started on Tuesday 16th or Wednesday 17th July 2013.

The targeted inoculation levels were:

- 0 CFU/25 g,
- 1 – 10 CFU/25 g,
- 5 – 50 CFU/25 g.

Blind coded samples were placed in isothermal boxes, which contained cooling blocks, and express-shipped to the different laboratories.
A temperature control flask containing a sensor was added to the package in order to register the temperature profile during the transport, the package delivery and storage until analyses.

The samples were shipped in express (24 h maximum), in isothermal packages. The temperature conditions had to stay lower or equal to 8.4°C during transport, and between 0°C – 8.4°C in the labs.

Collaborators and ADRIA Développement carried out the analyses with the alternative and reference methods at Day 1 or Day 2.

The collaborative study instructions were sent 26th June 2013.

3.2.2. Experimental parameters controls

3.2.2.1. Strain stability and background microflora stability

Strain stability was checked by inoculating the matrix at 100 CFU/g and 5 CFU/g. 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 ± 3°C. Triplicates were analyzed. The aerobic mesophilic flora was also enumerated; the results are given in Table 35.

Table 35: sample stability

Day	Reference method (research)			CFU/g (*Brilliance* Listeria)			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	+	+	90	80	130	$6.4\ 10^6$
Day 1	+	+	+	100	60	70	$1.7\ 10^6$
Day 2	+	+	+	70	90	80	$5.0\ 10^6$

No evolution was observed during storage at 5°C ± 3°C.

3.2.2.2. Contamination levels

The contamination levels and the sample codification were the following (see Table 36).

Table 36: contamination levels

Level	Samples	Theoretical target level (CFU/test portion)	True level (CFU/test portion)	Low limit (CFU/test portion)	High limit (CFU/test portion)
Level 0	6 – 9 – 11 – 12 – 17 – 19 – 22 - 24	0	/	/	/
Low level	3 – 7 – 10 – 13 – 15 – 18 – 21 – 23	2	2.0	1.7	2.5
High level	1 – 2 – 4 – 5 – 8 – 14 – 16 - 20	20	24	21.2	27.2

3.2.2.3. Logistic conditions

Temperature conditions are given in Table 37.

Table 37: sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured atreceipt(°C)	Receipt date and time		Analysis date
A	6.0	8.5	Day 1	15h23	Day 2
B	12.0	15.0	Day 2	11h30	Day 1
C	4.0	5.3	Day 1	12h00	Day 1
D	3.0	3.4	Day 1	11h45	Day 1
E	6.0	8.6	Day 1	09h30	Day 1
F	3.5	7.2	Day 1	12h55	Day 1
G	6.5	16.5	Day 2	15h00	Day 3
H	3.5	8.0	Day 1	11h15	Day 1
J	5.0	/	Day 1	11h30	Day 2
K	3.5	3.7	Day 1	11h50	Day 1
L	6,0	/	Day 1	09h20	*Data not received*
M	4.5	7.3	Day 1	10h00	Day 1
N	3.5	4.3	Day 1	12h00	Day 1
O	2.0	6.9	Day 1	10h30	Day 1

Lab B received the samples at a temperature higher than 8.4°C, which is the upper limit in the NF Certification technical rules.
Lab G performed the analyses on day 3, since the samples were received quite late on day 2.
The data of these two labs (B and G) were therefore excluded from the interpretations.

3.2.3. Results analysis

The raw data are given in Appendix G.

3.2.3.1. Expert laboratory results

The results obtained by the expert laboratory are given in Table 38.

Table 38: results obtained by the expert lab

Level	Reference method	Alternative method
L0	0/8	0/8
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 4.0 x 10^6 to 9.3 x 10^6 CFU/g.

- ***Listeria monocytogenes* detection**

14 collaborators participated to the study. We received the results from 13 labs (lab L didn't send their results). The results obtained are provided in Table 39 (reference method) and Table 40 (alternative method).

Table 39: positive results by the reference method for all collaborators

Laboratory	Contamination level		
	L0	*L1*	*L2*
A	0	8	8
B	0	8	8
C	0	8	8
D	0	8	8
E	0	7	8
F	0	8	8
G	0	8	8
H	0	7	8
J	0	8	8
K	0	8	8
M	0	8	8
N	0	6	8
O	0	8	8
Total	**P_0 = 0**	**P_0 = 100**	**P_0 = 104**

Table 40: positive results (before and after confirmation) by the alternative method for all collaborators

Laboratory	Contamination level					
	L0		*L1*		*L2*	
	Before confirmation	*After confirmation*	*Before confirmation*	*After confirmation*	*Before confirmation*	*After confirmation*
A	0	0	7	7	8	8
B	0	0	8	8	8	8
C	0	0	7	7	8	8
D	0	0	8	8	8	8
E	0	0	7	7	8	8
F	0	0	7	7	8	8
G	0	0	5	5	8	8
H	0	0	8	8	8	8
J	0	0	7	7	8	8
K	0	0	8	8	8	8
M	0	0	8	8	8	8
N	0	0	1	1	5	5
O	0	0	8	8	8	8
Total	**P_0 = 0**	**CP_0 = 0**	**P_1 = 89**	**CP_1 = 89**	**P_2 = 101**	**P_2 = 101**

3.2.3.3. Results of the collaborators retained for interpretation

The results from 10 Lab (A, C, D, E, F, H, J, K, M and O) were kept for interpretation. 3 Labs were at least not retained for the following reasons:

- Lab B: temperature at receipt > 8.4°C, as previously mentioned.

- Lab G: analysis at Day 3, as previously mentioned.
- And as well the Lab N: due to the high number of negative samples for level 1 and level 2 with the alternative method, it was asked to this lab to verify all the testing parameters (temperature of the incubators, incubation time,...). The following answer was received: *"We have thought things through again, and we can only see 1 possible thing that might have gone wrong. Because we normally don't process this many samples in 1 go it might be possible that our incubator could not handle so many samples and maintain the correct temperature. This might cause the temperature to be too low during the start of the incubation time (and it might take longer to reach the right temperature). However, I do know for sure that at the end of the incubation time the temperature of the incubator was correct."*

The lab was not able to provide the temperature curve of the incubator. Due to the lack of traceability, the data inconsistency with the other labs, and the overall exchanges with the lab, it was decided to not include their results in the interpretation.

The results obtained with the 10 labs kept for interpretation are presented in table 41 (reference method) and Table 42 (alternative method).

Table 41: Positive results by the reference method (Without labs B, G and N)

Laboratory	Contamination level		
	L0	L1	L2
A	0	8	8
C	0	8	8
D	0	8	8
E	0	7	8
F	0	8	8
H	0	7	8
J	0	8	8
K	0	8	8
M	0	8	8
O	0	8	8
Total	**P_0 = 0**	**P_1 = 78**	**P_2 = 80**

Table 42: Positive results (before and after confirmation) by the alternative method (Without labs B, G and N)

Laboratory	Contamination level					
	L0		*L1*		*L2*	
	Before confirmation	*After confirmation*	*Before confirmation*	*After confirmation*	*Before confirmation*	*After confirmation*
A	0	0	7	7	8	8
C	0	0	7	7	8	8
D	0	0	8	8	8	8
E	0	0	7	7	8	8
F	0	0	7	7	8	8
H	0	0	8	8	8	8
J	0	0	7	7	8	8
K	0	0	8	8	8	8
M	0	0	8	8	8	8
O	0	0	8	8	8	8
Total	**P_0 = 0**	**CP_0 = 0**	**P_1 = 75**	**CP_1 = 75**	**P_2 = 80**	**CP_2 = 80**

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 43).

Table 43: Percentage specificity

Specificity for the reference method	$SP_{ref} = (1 - (\frac{P_O}{N})) \times 100\% =$	100.0 %
Specificity for the alternative method	$SP_{aSt} = (1 - (\frac{CP_O}{N})) \times 100\% =$	100.0 %

N: number of all L0 tests
P0 = total number of false-positive results obtained with the blank samples before confirmation
CP0 = total number of false-positive results obtained with the blank samples

3.2.4.2. Calculation of the sensitivity (SEalt), the sensitivity for the reference method (SEref), the relative trueness (RT) and the false positive ratio for the alternative method (FPR)

Fractional positive results were obtained for the low inoculation level (L1). This inoculation level was retained for calculation.
A summary of the results of the collaborators retained for interpretation and obtained with the reference and the alternative methods for Level 1 is provided in Table 44.

Table 44: Summary of the obtained results with the reference method and the alternative method for Level 1

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 72**	Positive deviation (R-/A+) **PD = 2**
Alternative method negative (A-)	Negative deviation (A-/R+) **ND = 6**	Negative agreement (A-/R-) **NA = 0**

Based on the data summarized in Table 66, 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 45).

Table 45: Sensitivity, relative trueness and false positive ratio percentages

Sensitivity for the alternative method:	$SE_{alt} = \frac{(PÆ+PD)}{(PÆ+PD+ND)} \times 100\% =$	92.5 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PÆ+ND)}{(PÆ+PD+ND)} \times 100\% =$	97.5 %
Relative trueness	$RT = \frac{(PÆ+NÆ)}{N} \times 100\% =$	90.0 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NÆ} \times 100\% =$	/

3.2.4.3. Interpretation of data

The negative deviations are listed in table 46 and the positive deviations in table 47 for Level 1.

Table 46: negative deviations for level 1

Collaborator	Sample N°	PCR	Confirmation
A	A15	-/-/-	-
C	C23	-/-/-	-
E	E3	-/-	-
F	F7	-/-	-
J	J18	-	-
O	O15	-/-	-

Table 47: positive deviations for level 1

Collaborator	Sample N°
E	E10
H	H13

For an unpaired study design, the difference between (ND – PD) is calculated for the level(s) where fractional recovery is obtained (L1). The observed value found for (ND – PD) shall not be higher than the AL. The AL is defined as [(ND – PD)max] and calculated per level where fractional recovery is obtained as described below using the following three parameters:

$$(p+)_{\text{ref}} = \frac{P_x}{N_x}$$

Where:
Px = number of samples with a positive result obtained with the reference method at level L1 for all the collaborators
Nx = number of samples tested at level L1 with the reference method by all the collaborators

$$(p+)_{\text{alt}} = \frac{CP_x}{N_x}$$

Where:
CPx = number of samples with a confirmed positive result obtained with the alternative method at level L1 for all the collaborators,
Nx = number of samples tested at level L1 with the alternative method by all the collaborators.

$$(\text{ND-PD})_{\max} = \sqrt{3N_x \times \left((p+)_{\text{ref}} + (p+)_{\text{alt}} - 2\left((p+)_{\text{ref}} \times (p+)_{\text{alt}}\right)\right)}$$

Where:
Nx = number of samples tested for level L1 with the reference method by all the collaborators.

The AL is not met when the observed value is higher than the AL. When the AL is not met, investigations should be made (e.g. root cause analysis) in order to provide an explanation of the observed results. Based on the AL and the additional information, it is decided whether the alternative method is regarded as not fit for purpose. The reasons for acceptance of the alternative method when the AL is not met shall be stated in the study report.

In this study, fractional recovery was observed at Level 1. The calculations are the following, according to the EN ISO 16140-2:2016 (See table 48).

Table 48: calculations

N_X	80
$(p+)_{ref}$	1,0
$(p+)_{alt}$	1,0
AL = (ND - PD) max	4,77
ND - PD	4
Conclusion	ND-PD < AL

The ISO 16140-2 (2016) requirements are fulfilled as (ND - PD) is lower than the AL.

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

The RLOD was calculated using the EN ISO 16140-2:2016 Excel spreadsheet available at http://standards.iso.org/iso/16140/-2/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls. The results are used only for information (see table 49).

Table 49: RLOD

Method	$LOD_{50\ \%}$	$LOD_{95\ \%}$	RLOD
Reference	0.4 [0.3; 0.6]	1.6 [1.1; 2.4]	1.4 [1.0; 2.1]
Alternative	0.5 [0.4; 0.7]	2.3 [1.7; 3.1]	

3.2.6. Inter-laboratory conclusion

The data and interpretations comply with the EN ISO 16140-2:2016 requirements. The Thermo Scientific™ SureTect™ *Listeria monocytogenes* PCR Assay method is considered equivalent to the ISO standard.

3.3. Conclusion of the initial validation

In the sensitivity study, for the PikoReal PCR instrument 5 categories were tested: 4 food categories and production environmental samples for the 7500 Fast and QS5 PCR instruments 5 food categories and production environmental samples.
The PikoReal PCR instrument showed 37 positive deviations and 37 negative deviations. The 7500 Fast PCR instrument showed 40 negative deviations and 43 positive deviations, the QS5 PCR instrument 33 negative deviations and 37 positive deviations.

The observed values for ((ND + PPND) – PD) meet the Acceptability Limit for each individual category and for all the combined categories (calculated values taking into account the individual categories for the PikoReal PCR instrument and the 7500 Fast PCR instrument and the number of positive samples for the QS5 PCR instrument).

The RLOD meet the Acceptability Limit for each matrix/strain pair and for all the combined matrices (observed values ≤ AL).

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 primary enrichment broth for 72 h at 5 ± 3°C.

The alternative method allows a one-day screening of the negative samples.

The alternative method fulfils all the EN ISO 16140-2:2016 requirements and AFNOR technical rules.

Assay for *Listeria monocytogenes* method is considered as equivalent to the standard EN ISO 11290-1:2017.

For the interlaboratory study, the data and interpretations comply with the EN ISO 16140-2:2016 requirements. The Thermo Scientific™ SureTect™ *Listeria monocytogenes* PCR Assay method is considered equivalent to the ISO standard.

4. Extension study realized in 2022

4.1. Sensitivity study

The study was conducted on a variety of samples and strains representative of food products. This is not an exhaustive list of the various matrices included in the application scope. For any remark on the alternative method, you can contact AFNOR Certification by connecting to the Internet page ***http://nf-validation.afnor.org/contact-2/***.

- **Incubation times:**

The broth and alternate method agar plates were incubated at the minimum time of the tolerance interval (20 h for the broth and 22 h for the plates).

- **Confirmations:**

Presumptive positive results were confirmed by streaking 10 µl of enriched broth onto Brilliance™ Listeria Agar (ISO) then by the realization of the tests described in the reference method after purification.
An additional confirmation protocol was performed, as required by ISO 16140-2: 2016, consisting in sub-culturing 0.1 ml of the enriched 24LEB in a Fraser tube, incubated for 24±2 h at 37±1°C, before streaking on Palcam and a chromogenic agar media, incubated for 24±2 h at 37±1°C.

- **Cold storage of the enriched broths:**

Storage of the broths for 3 days at 5±3°C was carried out. The alternative method was applied from the stored enriched broths for positive and discordant samples. A confirmation was realized by streaking 10 µl of enriched broth onto Brilliance™ Listeria Agar (ISO).
The final results are interpreted according to ISO 16140-2: 2016, using the acceptability limits of unpaired methods.

4.1.1. Number and nature of the samples

This extension study for all categories concerned 395 samples analyzed with 7500 FAST PCR instrument and 395 samples analyzed with QS5 instrument.
Samples analyzed by category and type are presented in table 50 for 7500 FAST instrument and in table 51 for QS5 instrument.

Table 50: Distribution of the negative and positive samples per category and type – 7500 FAST instrument

Category		Type		Positive	Negative	Total
❶	**Composite foods**	a	Ready-to-eat	15	13	28
		b	Ready-to-reheat	9	11	20
		c	Pastries and egg-based products	11	10	21
		Total		**35**	**34**	**69**
❷	**Meat products**	a	Raw products (frozen or fresh)	12	10	22
		b	Meat based products ready to reheat	11	10	21
		c	Raw and cooked delicatessen	14	12	26
		Total		**37**	**32**	**69**
❸	**Milk and Dairy products**	a	Raw milk cheeses	11	10	21
		b	Other products based on raw milks	10	10	20
		c	Heat treated dairy products	10	10	20
		Total		**31**	**30**	**61**
❹	**Seafood and fishery products**	a	Raw products (fresh, frozen)	10	11	21
		b	Smoked, marinated	12	11	23
		c	Ready-to-eat or ready-to-reheat	10	11	21
		Total		**32**	**33**	**65**
❺	**Vegetables**	a	Raw vegetable products (fresh, frozen)	10	12	22
		b	Mapped vegetables and heat processed vegetables	12	10	22
		c	Vegetables based preparations, processed vegetables	8	12	20
		Total		**30**	**34**	**64**
❻	**Production environmental samples**	a	Process & cleaning waters	11	10	21
		b	Dusts and residues	11	12	23
		c	Surface sampling	9	14	23
		Total		**31**	**36**	**67**
All categories				**196**	**199**	**395**

Table 51: Distribution of the negative and positive samples per category and type – QS5 instrument

Category		Type		Positive	Negative	Total
❶	**Composite foods**	a	Ready-to-eat	15	13	28
		b	Ready-to-reheat	9	11	20
		c	Pastries and egg-based products	11	10	21
		Total		**35**	**34**	**69**
❷	**Meat products**	a	Raw products (frozen or fresh)	12	10	22
		b	Meat based products ready to reheat	11	10	21
		c	Raw and cooked delicatessen	14	12	26
		Total		**37**	**32**	**69**
❸	**Milk and Dairy products**	a	Raw milk cheeses	11	10	21
		b	Other products based on raw milks	10	10	20
		c	Heat treated dairy products	10	10	20
		Total		**31**	**30**	**61**
❹	**Seafood and fishery products**	a	Raw products (fresh, frozen)	10	11	21
		b	Smoked, marinated	12	11	23
		c	Ready-to-eat or ready-to-reheat	10	11	21
		Total		**32**	**33**	**65**
❺	**Vegetables**	a	Raw vegetable products (fresh, frozen)	10	12	22
		b	Mapped vegetables and heat processed vegetables	12	10	22
		c	Vegetables based preparations, processed vegetables	8	12	20
		Total		**30**	**34**	**64**
❻	**Production environmental samples**	a	Process & cleaning waters	12	9	21
		b	Dusts and residues	11	12	23
		c	Surface sampling	9	14	23
		Total		**32**	**36**	**67**
All categories				**197**	**198**	**395**

4.1.2. Artificial contaminations

Artificial contamination was carried out with strains after an injury treatment, in accordance with the requirements of the validation standard and the AFNOR Validation Technical Board (see Appendix J). Table 52 gives the distribution of the positive samples per level of contamination.

Table 52: distribution of the positive samples per level (cl: contamination level)

Categories	Positive samples	Naturally contaminated samples	Artificially contaminated samples						Total
			Spiking			Seeding			
			cl ≤ 5	5 < cl ≤ 10	10 < cl ≤ 30	cl ≤ 3	3 < cl ≤ 10	cl > 10	
TOTAL 7500 FAST instrument	**196**	**79**	**7**	**0**	**0**	**106**	**4**	**0**	**196**
	/	40.3%	3.6%	0%	0%	54.1%	2%	0%	100%
TOTAL QS5 instrument	**197**	**80**	**7**	**0**	**0**	**106**	**4**	**0**	**197**
	/	40.6%	3.6%	0%	0%	53.8%	2%	0%	100%

For the 7500 Fast PCR instrument, 40.3 % of the samples were naturally contaminated.
For the QS5 PCR instrument, 40.6 % of the samples were naturally contaminated.

4.1.3. Results

Raw data are shown in Appendix K.

Table 53 shows the results of the sensitivity study for 7500 FAST instrument and table 54 shows the results of the sensitivity study for QS5 instrument for all categories.

Table 53: results of the sensitivity study for both methods (R+/-: reference method positive or negative, A+/-: alternative method positive or negative, PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation) – 7500 FAST instrument

Category	Response	R+	R-
Composite foods ❶	A+	PA = 29	PD = 4
	A-	ND = 2 incl. 0 PPND	NA = 34 incl. 0 PPNA
Meat products ❷	A+	PA = 28	PD = 5
	A-	ND = 4 incl. 0 PPND	NA = 32 incl. 0 PPNA
Milk and Dairy products ❸	A+	PA = 28	PD = 2
	A-	ND = 1 incl. 0 PPND	NA = 30 incl. 0 PPNA
Seafood and fishery products ❹	A+	PA = 25	PD = 3
	A-	ND = 4 incl. 1 PPND	NA = 33 incl. 0 PPNA
Vegetables ❺	A+	PA = 25	PD = 4
	A-	ND = 1 incl. 0 PPND	NA = 34 incl. 0 PPNA
Production environmental samples ❻	A+	PA = 25	PD = 2
	A-	ND = 4 incl. 0 PPND	NA = 36 incl. 0 PPNA
All categories	A+	**PA = 160**	**PD = 20**
	A-	**ND = 16 incl. 1 PPND**	**NA = 199 incl. 0 PPNA**

Table 54: results of the sensitivity study for both methods (R+/-: reference method positive or negative, A+/-: alternative method positive or negative, PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation) – QS5 instrument

Category	Response	R+	R-
Composite foods ❶	A+	PA = 29	PD = 4
	A-	ND = 2 incl. 0 PPND	NA = 34 incl. 0 PPNA
Meat products ❷	A+	PA = 28	PD = 5
	A-	ND = 4 incl. 0 PPND	NA = 32 incl. 0 PPNA
Milk and Dairy products ❸	A+	PA = 28	PD = 2
	A-	ND = 1 incl. 0 PPND	NA = 30 incl. 0 PPNA
Seafood and fishery products ❹	A+	PA = 25	PD = 3
	A-	ND = 4 incl. 1 PPND	NA = 33 incl. 0 PPNA
Vegetables ❺	A+	PA = 25	PD = 4
	A-	ND = 1 incl. 0 PPND	NA = 34 incl. 0 PPNA
Production environmental samples ❻	A+	PA = 25	PD = 3
	A-	ND = 4 incl. 0 PPND	NA = 35 incl. 0 PPNA
All categories	A+	**PA = 160**	**PD = 21**
	A-	**ND = 16 incl. 1 PPND**	**NA = 198 incl. 0 PPNA**

4.1.4. Calculation of relative trueness (RT), sensitivity (SE) and false positive ratio (PFR)

The set of results obtained were used to calculate the relative trueness, the sensitivity and the false positive ratio for each of the categories and for all the categories, according to the formulas set out in the EN ISO 16140-2:2016 standard (table 55 for 7500 FAST instrument and table 56 for QS5 instrument).

Table 55: Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) – 7500 FAST instrument

Category	Type		PA	NA	PD	ND	PPND	PPNA	SE $_{alt}$ %	SE $_{ref}$ %	RT %	FP %
❶ Composite foods	a	Ready-to-eat	11	13	3	1	0	0	93.3	80.0	85.7	0.0
	b	Ready-to reheat	7	11	1	1	0	0	88.9	88.9	90.0	0.0
	c	Pastries and egg-based products	11	10	0	0	0	0	100.0	100.0	100.0	0.0
	Total		**29**	**34**	**4**	**2**	**0**	**0**	**94.3**	**88.6**	**91.3**	**0.0**
❷ Meat products	a	Raw (frozen and fresh)	10	10	0	2	0	0	83.3	100.0	90.9	0.0
	b	Meat based products ready-to-reheat	8	10	3	0	0	0	100.0	72.7	85.7	0.0
	c	Raw and cooked delicatessen	10	12	2	2	0	0	85.7	85.7	84.6	0.0
	Total		**28**	**32**	**5**	**4**	**0**	**0**	**89.2**	**86.5**	**87.0**	**0.0**
❸ Dairy products	a	Raw milk cheeses	11	10	0	0	0	0	100.0	100.0	100.0	0.0
	b	Other products based on raw milks	7	10	2	1	0	0	90.0	80.0	85.0	0.0
	c	Heat treated dairy products	10	10	0	0	0	0	100.0	100.0	100.0	0.0
	Total		**28**	**30**	**2**	**1**	**0**	**0**	**96.8**	**93.5**	**95.1**	**0.0**
❹ Seafood and fishery products	a	Raw products (fresh, frozen)	9	11	0	1	1	0	81.8	100.0	90.9	9.1
	b	Smoked, marinated	8	11	1	3	0	0	75.0	91.7	82.6	0.0
	c	Ready-to-eat or ready-to-reheat	8	11	2	0	0	0	100.0	80.0	90.5	0.0
	Total		**25**	**33**	**3**	**4**	**1**	**0**	**84.8**	**90.9**	**87.9**	**3.0**
❺ Vegetables	a	Raw products (fresh, frozen)	8	12	1	1	0	0	90.0	90.0	90.9	0.0
	b	Mapped vegetables and heat processed	10	10	2	0	0	0	100.0	83.3	90.9	0.0
	c	Preparations and processed vegetables	7	12	1	0	0	0	100.0	87.5	95.0	0.0
	Total		**25**	**34**	**4**	**1**	**0**	**0**	**96.7**	**86.7**	**92.2**	**0.0**
❻ Environmental samples	a	Process and cleaning waters	9	10	1	1	0	0	90.9	90.9	90.5	0.0
	b	Dusts and residues	8	12	1	2	0	0	81.8	90.9	87.0	0.0
	c	Surface sampling	8	14	0	1	0	0	88.9	100.0	95.7	0.0
	Total		**25**	**36**	**2**	**4**	**0**	**0**	**87.1**	**93.5**	**91.0**	**0.0**
All categories			**160**	**199**	**20**	**16**	**1**	**0**	**91.4**	**89.8**	**90.7**	**0.5**

Table 56: Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) – QS5 instrument

Category	Type		PA	NA	PD	ND	PPND	PPNA	SE $_{alt}$ %	SE $_{ref}$ %	RT %	FP %
❶ Composite foods	a	Ready-to-eat	11	13	3	1	0	0	93.3	80.0	85.7	0.0
	b	Ready-to reheat	7	11	1	1	0	0	88.9	88.9	90.0	0.0
	c	Pastries and egg-based products	11	10	0	0	0	0	100.0	100.0	100.0	0.0
	Total		**29**	**34**	**4**	**2**	**0**	**0**	**94.3**	**88.6**	**91.3**	**0.0**
❷ Meat products	a	Raw (frozen and fresh)	10	10	0	2	0	0	83.3	100.0	90.9	0.0
	b	Meat based products ready-to-reheat	8	10	3	0	0	0	100.0	72.7	85.7	0.0
	c	Raw and cooked delicatessen	10	12	2	2	0	0	85.7	85.7	84.6	0.0
	Total		**28**	**32**	**5**	**4**	**0**	**0**	**89.2**	**86.5**	**87.0**	**0.0**
❸ Dairy products	a	Raw milk cheeses	11	10	0	0	0	0	100.0	100.0	100.0	0.0
	b	Other products based on raw milks	7	10	2	1	0	0	90.0	80.0	85.0	0.0
	c	Heat treated dairy products	10	10	0	0	0	0	100.0	100.0	100.0	0.0
	Total		**28**	**30**	**2**	**1**	**0**	**0**	**96.8**	**93.5**	**95.1**	**0.0**
❹ Seafood and fishery products	a	Raw products (fresh, frozen)	9	11	0	1	1	0	81.8	100.0	90.9	9.1
	b	Smoked, marinated	8	11	1	3	0	0	75.0	91.7	82.6	0.0
	c	Ready-to-eat or ready-to-reheat	8	11	2	0	0	0	100.0	80.0	90.5	0.0
	Total		**25**	**33**	**3**	**4**	**1**	**0**	**84.8**	**90.9**	**87.9**	**3.0**
❺ Vegetables	a	Raw products (fresh, frozen)	8	12	1	1	0	0	90.0	90.0	90.9	0.0
	b	Mapped vegetables and heat processed	10	10	2	0	0	0	100.0	83.3	91.7	0.0
	c	Preparations and processed vegetables	7	12	1	0	0	0	100.0	87.5	94.4	0.0
	Total		**25**	**34**	**4**	**1**	**0**	**0**	**96.7**	**86.7**	**92.2**	**0.0**
❻ Environmental samples	a	Process and cleaning waters	9	9	2	1	0	0	91.7	83.3	85.7	0.0
	b	Dusts and residues	8	12	1	2	0	0	81.8	90.9	87.0	0.0
	c	Surface sampling	8	14	0	1	0	0	88.9	100.0	95.7	0.0
	Total		**25**	**35**	**3**	**4**	**0**	**0**	**87.5**	**90.6**	**89.6**	**0.0**
All categories			**160**	**198**	**21**	**16**	**1**	**0**	**91.4**	**89.4**	**90.4**	**0.5**

The results for all categories are summarized in the table 57 below.

Table 57: summary of the results for all categories

Parameter	Formula EN ISO 16140-2 :2016	Results for 7500 FAST instrument	Results for QS5 instrument
Sensitivity of the alternative method (SE_{alt})	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\ \%$	91.4 %	91.4 %
Sensitivity of the reference method (SE_{ref})	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\ \%$	89.8 %	89.4 %
Relative trueness (RT)	$RT = \frac{(PA + NA)}{N} \times 100\ \%$	90.7 %	90.4 %
False positive ratio (FPR)	$FPR = \frac{FP}{NA} \times 100\ \%$	0.5 %	0.5 %

4.1.5. Analysis of discordant results

Discordant results are examined according to the standard ISO 16140-2: 2016.

- **7500 FAST Instrument**

The negative deviations are given in table 58 and the positive deviations in table 59.

Table 58: negative deviations for 7500 FAST instrument

Cat.	Type	#	Sample	Contamination						Reference method	SureTect *L.monocytogenes* - 24 LEB 20h at 37°C								
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level		7500 FAST	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Result 7500 FAST	Agreement 7500 FAST	ISO 16140 tests Fraser+AL+Pal+ID
1	a	2319188	Vegetables wrap	ac	*L. mono + L. seeligeri*	RJT457 ADTW22	Seeding	/	1.0 + 1.2	P	-	∅	/	/	/	/	A	ND	O&A:ø - Pal:ø
1	b	2281374	Pizza vege	nc	/	/	/	/	/	P	-	EL	/	/	/	/	A	ND	O&A:ø - Pal:ø
2	a	2281395	Raw rooster	nc	/	/	/	/	/	P	-	∅	/	/	/	/	A	ND	O&A:ø - Pal:ø
2	a	2319199	Beef steak	ac	*L. mono*	CLG389	Seeding	/	2.8	P	-	∅	/	/	/	/	A	ND	O&A:ø - Pal:ø
2	c	2281400	Minced and cooked veal	nc	/	/	/	/	/	P	-/-/-	AL halo (2)	*L.mono (after réiso)*	*L.mono*	+	*L.monocytogenes*	A (FN)	ND	*L.monocytogenes*
2	c	2319204	Smoked sausage	nc	/	/	/	/	/	P	-	∅	/	/	/	/	A	ND	O&A:ø - Pal:ø
3	b	2318988	Raw cow's milk	nc	/	/	/	/	/	P	-	EL	/	/	/	/	A	ND	O&A:ø - Pal:ø
4	a	2333603	Julienne fillet	ac	*L. mono*	LUK409	Seeding	/	2.6	P	**+ 37.49 38.42/40.27 /40.11**	EL Bis: EL	/	/	/	*Fraser x3 : -/-/-*	A (FP)	ND (PP)	O&A:ø - Pal:ø
4	b	2281418	Salmon tartare with oil	nc	/	/	/	/	/	P	-	EL	/	/	/	/	A	ND	O&A:ø - Pal:ø
4	b	2281427	Smoked herring	nc	/	/	/	/	/	P	-	EM	/	/	/	/	A	ND	O&A:ø - Pal:ø
4	b	2316952	Smoked herring	nc	/	/	/	/	/	P	-	∅	/	/	/	/	A	ND	O&A:EL - Pal:EL
5	a	2333610	Melon	ac	*L. mono*	XBB696	Seeding	/	0.8	P	-	∅	/	/	/	/	A	ND	O&A:ø - Pal:ø
6	a	2319313	Process water fish industry	/	/	/	/	/	/	P	-	EL	/	/	/	/	A	ND	O&A:ø - Pal:EL
6	b	2333631	Residue poultry industry	ac	*L. mono*	RCJ280	Spiking	0.9	0.6	P	-	EH	/	/	/	/	A	ND	O&A:EM - Pal:EM
6	b	2333864	Residue vegetables	ac	*L. mono*	RGM836	Seeding	/	2.2	P	-	∅	/	/	/	/	A	ND	O&A:EL - Pal:EL
6	c	2333811	Swab egg product environment area 2	nc	/	/	/	/	/	P	-	∅	/	/	/	/	A	ND	O&A:∅ - Pal:EL

Table 59: positive deviations for 7500 FAST instrument

Cat.	Type	#	Sample	Contamination						Reference method	SureTect *L.monocytogenes* - 24 LEB 20h at 37°C								
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level		7500 FAST	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Result 7500 FAST	Agreement 7500 FAST	ISO 16140 tests Fraser+AL+Pal+ID
1	a	2317055	Beef cooked salad	nc	/	/	/	/	/	A	**+ 33.31**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD	*L.monocytogenes*
1	a	2319187	Sandwich	ac	*L. mono*	RJT457	Seeding	/	1.0	A	**+ 38.28**	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD	*L.monocytogenes*
1	a	2319189	Piemontaise	ac	*L. mono*	ALB748	Seeding	/	1.8	A	**+ 34.87**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD	*L.monocytogenes*
1	b	2281375	Pizza Regina	nc	/	/	/	/	/	A	**+ 28.39**	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD	*L.monocytogenes*
2	b	2281478	Bacon focaccia	ac	*L. mono*	ALB748	Seeding	/	1.4	A	**+ 29.00**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD	*L.monocytogenes*
2	b	2281480	Sauteed deer	ac	*L. mono*	JBV888	Seeding	/	1.8	A	**+ 26.08**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD	*L.monocytogenes*
2	b	2281481	Beef kidneys in red wine	ac	*L. mono*	JBV888	Seeding	/	1.8	A	**+ 27.75**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD	*L.monocytogenes*
2	c	2281401	Sausage	nc	/	/	/	/	/	A	**+ 36.56**	AL halo (5)	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD	*L.monocytogenes*
2	c	2316938	Merguez	nc	/	/	/	/	/	A	**+ 35.89**	CL halo + DM ∅ halo	*L.monocytogenes + L. welshimeri*	*L.mono + L.spp*	+ *(L.mono)*	*L.mono + L.welshimeri*	P	PD	O&A:AMøhalo/AM halo - Pal:AM *L. monocytogenes L. welshimeri*
3	b	2281352	Raw milk	ac	*L. mono*	BMU793	Seeding	/	1.6	A	**+ 29.29**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD	*L.monocytogenes*
3	b	2281353	Raw farm milk	ac	*L. mono*	BMU793	Seeding	/	1.6	A	**+ 34.19**	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD	*L.monocytogenes*
4	b	2319218	Marinated king prawns	ac	*L. mono*	BGT523	Seeding	/	1.8	A	**+ 35.04**	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD	*L.monocytogenes*
4	c	2281419	Shrimp fritter	nc	/	/	/	/	/	A	**+ 29.03**	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD	*L.monocytogenes*
4	c	2281421	Cod accra	nc	/	/	/	/	/	A	**+ 27.52**	AL halo + AM ø halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ *(L.mono)*	*L.mono + L.innocua*	P	PD	*L.mono + L.innocua*
5	a	2247923	Mushrooms	nc	/	/	/	/	/	A	**+20,97**	AM ø halo + AL halo	*L.innocua+L.mono*	*L.mono + L.spp*	/	*L.innocua+L.mono*	P	PD	*L.innocua+L.mono*
5	b	2333612	Remoulade celery	ac	*L. mono*	BVU991	Seeding	/	2.0	A	**+ 32.39**	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD	*L.monocytogenes*
5	b	2333616	Beets	ac	*L. mono*	BVU991	Seeding	/	2.0	A	**+ 26.51**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD	*L.monocytogenes*
5	c	2333619	Pesto vegeteables lasagna	ac	*L. mono*	BXQ019	Seeding	/	2.6	A	**+ 26.49**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD	*L.monocytogenes*
6	a	2333789	Process water pastry industry	ac	*ono+L.inno*	LCM223 + GPQ140	Seeding		2.0+2.2	A	**+ 22.04**	AL halo + AM ∅ halo	*L.monocytogenes +L.innocua*	*L.mono + L.spp*	+	*L.monocytogenes +L.innocua*	P	PD	O&A:AMøhalo+AL halo - Pal:AM *L.mono+L.innocua*
6	b	2333862	Poultry dust (feathers)	ac	*L. mono*	REY111	Spiking	0.7	4.6	A	**+ 36.41**	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD	*L.monocytogenes*

Sixteen negative deviations were observed: 10 from naturally contaminated samples and 6 from artificially contaminated samples.
For 1 sample (2281400), the result of the PCR test was negative, but the presence of *Listeria monocytogenes* in the broth was detected after streaking on Brilliance Listeria agar and using the additional confirmation protocol of the ISO 16140-2 standard.
For 1 sample (2333603), the result of the PCR test was positive, but the presence of *Listeria monocytogenes* in the broth was not detected after streaking on Brilliance Listeria agar and using the additional confirmation protocol of the ISO 16140-2 standard. Three sub-cultures in Fraser tube were realized but *Listeria monocytogenes* was not detected also.

Twenty positive deviations were observed: 7 from naturally contaminated samples and 13 from artificially contaminated samples.

In conclusion, 16 negative deviations and all 20 positive deviations most probably come from the nature of the study design. In an unpaired study, because of the difference of sampling between both methods, and the use of naturally contaminated samples or seeded samples with low levels of contamination, no cell of *Listeria monocytogenes* may have been present in the sampling of one of the two methods.

- **QS5 Instrument**

The negative deviations are given in table 60 and the positive deviations in table 61.

Table 60: negative deviations for QS5 instrument

Category	Type	#	Sample	Contamination						Result *L.mono*	SureTect *L.monocytogenes* - 24 LEB 20h at 37°C								
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level		SureTect *L.mono* QS5	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Result QS5	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID
1	a	2319188	Vegetables wrap	ac	*L. mono + L. seeligeri*	RJT457 ADTW22	Seeding	/	1.0 + 1.2	**P**	-	∅	/	/	/	/	**A**	**ND**	O&A:ø - Pal:ø
1	b	2281374	Pizza vege	nc	/	/	/	/	/	**P**	-	EL	/	/	/	/	**A**	**ND**	O&A:ø - Pal:ø
2	a	2281395	Raw rooster	nc	/	/	/	/	/	**P**	-	∅	/	/	/	/	**A**	**ND**	O&A:ø - Pal:ø
2	a	2319199	Beef steak	ac	*L. mono*	CLG389	Seeding	/	2.8	**P**	-	∅	/	/	/	/	**A**	**ND**	O&A:ø - Pal:ø
2	c	2281400	Minced and cooked veal	nc	/	/	/	/	/	**P**	**-/-/-**	AL halo (2)	*L.monocytogenes (after réiso)*	*L.mono*	+	*L.monocytogenes*	**A (FN)**	**ND**	*L.monocytogenes*
2	c	2319204	Smoked sausage	nc	/	/	/	/	/	**P**	-	∅	/	/	/	/	**A**	**ND**	O&A:ø - Pal:ø
3	b	2318988	Raw cow's milk	nc	/	/	/	/	/	**P**	-	EL	/	/	/	/	**A**	**ND**	O&A:ø - Pal:ø
4	a	2333603	Julienne fillet	ac	*L. mono*	LUK409	Seeding	/	2.6	**P**	**+ 38.63 38.00/38.23 /38.61**	EL Bis: EL	/	/	/	*Fraser x3 : -/-/-*	**A (FP)**	**ND (PP)**	O&A:ø - Pal:ø
4	b	2281418	Salmon tartare with oil	nc	/	/	/	/	/	**P**	-	EL	/	/	/	/	**A**	**ND**	O&A:ø - Pal:ø
4	b	2281427	Smoked herring	nc	/	/	/	/	/	**P**	-	EM	/	/	/	/	**A**	**ND**	O&A:ø - Pal:ø
4	b	2316952	Smoked salmon	nc	/	/	/	/	/	**P**	-	∅	/	/	/	/	**A**	**ND**	O&A:EL - Pal:EL
5	a	2333610	Melon	ac	*L. mono*	XBB696	Seeding	/	0.8	**P**	-	∅	/	/	/	/	**A**	**ND**	O&A:ø - Pal:ø
6	a	2319313	Process water fish industry	/	/	/	/	/	/	**P**	-	EL	/	/	/	/	**A**	**ND**	O&A:ø - Pal:EL
6	b	2333631	Residue poultry industry	ac	*L. mono*	RCJ280	Spiking	0.9	0.6	**P**	-	EH	/	/	/	/	**A**	**ND**	O&A:EM - Pal:EM
6	b	2333864	Residue vegetables	ac	*L. mono*	RGM836	Seeding	/	2.2	**P**	-	∅	/	/	/	/	**A**	**ND**	O&A:EL - Pal:EL
6	c	2333811	Swab egg product environment area 2	nc	/	/	/	/	/	**P**	-	∅	/	/	/	/	**A**	**ND**	O&A:∅ - Pal:EL

Table 61: positive deviations for QS5 instrument

Cat.	Type	#	Sample	Contamination						Reference method	SureTect *L.monocytogenes* - 24 LEB 20h at 37°C									
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level		QS5	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Lateral flow strip *L.mono Renseigner intensité*	Result QS5	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID
1	a	2317055	Cooked beef salad	nc	/	/	/	/	/	A	**+34.39**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*
1	a	2319187	Sandwich	ac	*L. mono*	RJT457	Seeding	/	1.0	A	**+36.90**	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*
1	a	2319189	Piemontaise	ac	*L. mono*	ALB748	Seeding	/	1.8	A	**+35.46**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*
1	b	2281375	Pizza Regina	nc	/	/	/	/	/	A	**+28.83**	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*
2	b	2281478	Bacon foccacia	ac	*L. mono*	ALB748	Seeding	/	1.4	A	**+31.45**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*
2	b	2281480	Sauteed deer	ac	*L. mono*	JBV888	Seeding	/	1.8	A	**+27.49**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*
2	b	2281481	Beef kidneys in red wine	ac	*L. mono*	JBV888	Seeding	/	1.8	A	**+29.37**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*
2	c	2281401	Sausage	nc	/	/	/	/	/	A	**+37.45**	AL halo (5)	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*
2	c	2316938	Merguez	nc	/	/	/	/	/	A	**+39.19**	CL halo + DM ∅ halo	*L.monocytogenes + L. welshimeri*	*L.mono + L.spp*	+ *(L.mono)*	*L.mono + L.welshimeri*	++	P	PD	O&A:AMøhalo/AM halo - Pal:AM *L. monocytogenes L. welshimeri*
3	b	2281352	Raw milk	ac	*L. mono*	BMU793	Seeding	/	1.6	A	**+30.62**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*
3	b	2281353	Raw farm milk	ac	*L. mono*	BMU793	Seeding	/	1.6	A	**+34.69**	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*
4	b	2319218	Marinated king prawns	ac	*L. mono*	BGT523	Seeding	/	1.8	A	**+35.49**	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*
4	c	2281419	Shrimp fritter	nc	/	/	/	/	/	A	**+30.49**	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*
4	c	2281421	Cod accra	nc	/	/	/	/	/	A	**+28.97**	AL halo + AM ø halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ *(L.mono)*	*L.mono + L.innocua*	+	P	PD	*L.mono + L.innocua*
5	a	2247923	Mushrooms	nc	/	/	/	/	/	A	**+21,43**	AM ø halo + AL halo	*L.innocua+L.mono*	*L.mono + L.spp*	/	*L.innocua+L.mono*	+	P	PD	*L.innocua+L.mono*
5	b	2333612	Remoulade celery	ac	*L. mono*	BVU991	Seeding	/	2.0	A	**+33.73**	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*
5	b	2333616	Beets	ac	*L. mono*	BVU991	Seeding	/	2.0	A	**+26.72**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*
5	c	2333619	Pesto vegetables lasagna	ac	*L. mono*	BXQ019	Seeding	/	2.6	A	**+27.85**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*
6	a	2333789	Process water pastry industry	ac	*L.mono+ L.innocua*	LCM223 + GPQ140	Seeding		2.0+2.2	A	**+23.15**	AL halo + AM ∅ halo	*L.monocytogenes +L.innocua*	*L.mono + L.spp*	+	*L.monocytogenes +L.innocua*	++	P	PD	O&A:AMøhalo+AL halo - Pal:AM *L.mono+L.innocua*
6	b	2333862	Poultry dust (feathers)	ac	*L. mono*	REY111	Spiking	0.7	4.6	A	**+36.53**	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PD	*L.monocytogenes*
6	a	2333627	Poultry line process water	nc	/	/	/	/	/	A	**+37.87 39.91/39.25 /38.86**	AL halo (2)	*L.monocytogenes (after réiso)*	*L.mono*	+	*L.monocytogenes*	+ (after réiso)	P	PD	*L.monocytogenes*

Sixteen negative deviations were observed: 10 from naturally contaminated samples and 6 from artificially contaminated samples.
For 1 sample (2281400), the result of the PCR test was negative, but the presence of *Listeria monocytogenes* in the broth was detected after streaking on Brilliance Listeria agar and using the additional confirmation protocol of the ISO 16140-2 standard.
For 1 sample (2333603), the result of the PCR test was positive, but the presence of *Listeria monocytogenes* in the broth was not detected after streaking on Brilliance Listeria agar and using the additional confirmation protocol of the ISO 16140-2 standard. Three sub-cultures in Fraser tube were realized but *Listeria monocytogenes* was not detected also.

Twenty-one positive deviations were observed: 8 from naturally contaminated samples and 13 from artificially contaminated samples.

In conclusion, 16 negative deviations and all 21 positive deviations most probably come from the nature of the study design. In an unpaired study, because of the difference of sampling between both methods, and the use of naturally contaminated samples or seeded samples with low levels of contamination, no cell of *Listeria monocytogenes* may have been present in the sampling of one of the two methods.

4.1.6. Calculation and interpretation of data

Table 62 shows the difference between negative deviations and positive deviations and the acceptability limits for 7500 FAST instrument and table 63 for QS5 instrument.

Table 62: acceptability limit for 7500 FAST instrument

Cate-gory	Type		Values			
			PD	ND	ND-PD	AL
❶	a	Ready-to-eat	3	1	/	/
	b	Ready-to reheat	1	1		
	c	Pastries and egg-based products	0	0		
	Total		**4**	**2**	**-2**	**3**
❷	a	Raw (frozen and fresh)	0	2	/	/
	b	Meat based products ready-to-reheat	3	0		
	c	Raw and cooked delicatessen	2	2		
	Total		**5**	**4**	**-1**	**3**
❸	a	Raw milk cheeses	0	0	/	/
	b	Other products based on raw milks	2	1		
	c	Heat treated dairy products	0	0		
	Total		**2**	**1**	**-1**	**3**
❹	a	Raw products (fresh, frozen)	0	1	/	/
	b	Smoked, marinated	1	3		
	c	Ready-to-eat or ready-to-reheat	2	0		
	Total		**3**	**4**	**1**	**3**
❺	a	Raw products (fresh, frozen)	1	1	/	/
	b	Mapped vegetables and heat processed	2	0		
	c	Preparations and processed vegetables	1	0		
	Total		**4**	**1**	**-3**	**3**
❻	a	Process and cleaning waters	1	1	/	/
	b	Dusts and residues	1	2		
	c	Surface sampling	0	1		
	Total		**2**	**4**	**2**	**3**
Total			**20**	**16**	**-4**	**6**

The observed values (ND – PD) are below the acceptability limit for each category and for all categories. The alternative method using 7500 FAST instrument produces results comparable to the reference method.

Table 63: acceptability limit for QS5 instrument

Cate-gory	Type		Values			
			PD	ND	ND-PD	AL
❶	a	Ready-to-eat	3	1	/	/
	b	Ready-to reheat	1	1		
	c	Pastries and egg-based products	0	0		
	Total		**4**	**2**	**-2**	**3**
❷	a	Raw (frozen and fresh)	0	2	/	/
	b	Meat based products ready-to-reheat	3	0		
	c	Raw and cooked delicatessen	2	2		
	Total		**5**	**4**	**-1**	**3**
❸	a	Raw milk cheeses	0	0	/	/
	b	Other products based on raw milks	2	1		
	c	Heat treated dairy products	0	0		
	Total		**2**	**1**	**-1**	**3**
❹	a	Raw products (fresh, frozen)	0	1	/	/
	b	Smoked, marinated	1	3		
	c	Ready-to-eat or ready-to-reheat	2	0		
	Total		**3**	**4**	**1**	**3**
❺	a	Raw products (fresh, frozen)	1	1	/	/
	b	Mapped vegetables and heat processed	2	0		
	c	Preparations and processed vegetables	1	0		
	Total		**4**	**1**	**-3**	**3**
❻	a	Process and cleaning waters	2	1	/	/
	b	Dusts and residues	1	2		
	c	Surface sampling	0	1		
	Total		**3**	**4**	**1**	**3**
Total			**21**	**16**	**-5**	**6**

The observed values (ND – PD) are below the acceptability limit for each category and for all categories. The alternative method using QS5 instrument produces results comparable to the reference method.

4.1.7. Confirmation

For samples analyzed during this extension, all the positive samples obtained were confirmed by streaking enrichment broth on Brilliance™ Listeria Agar (ISO). An additional but not mandatory confirmation was carried out on the characteristics colonies on Brilliance™ Listeria Agar (ISO) during this extension using the tests described in the reference method, by the O.B.I.S. mono test, using a biochemical micro-gallery (Microbact 12L), by the Rhamnose test.
Note that according to EN ISO 16140-2:2016, all negative samples were confirmed by the reference method.

- **7500 FAST Instrument**

For 4 samples, 2281483 (White cheese with raw milk), 2333607 (Crab crumbs), 2281443 (Lettuce) and 2201438 (Pasteurized milk cheese "Roquefort") then streaking on Brilliance did not confirm the presence of *Listeria monocytogenes* in the broth. Additional testing was necessary to recover the strains in the enrichment broth (transfer in Fraser broth and streaking on O&A and Palcam).

For 1 sample 2333603 (Julienne fillet), neither streaking on Brilliance nor repeated transfer to Fraser tube recovered the *Listeria monocytogenes* present in the broth.

- **QS5 Instrument**

For 4 samples, 2281483 (White cheese with raw milk), 2333607 (Crab crumbs), 2281443 (Lettuce) and 2201438 (Pasteurized milk cheese "Roquefort") then streaking on Brilliance did not confirm the presence of *Listeria monocytogenes* in the broth. Additional testing was necessary to recover the strains in the enrichment broth (transfer in Fraser broth and streaking on O&A and Palcam).
For 1 sample 2333603 (Julienne fillet), neither streaking on Brilliance nor repeated transfer to Fraser tube recovered the *Listeria monocytogenes* present in the broth.

4.1.8. Enrichment broth storage at 2 – 8°C for 72 hours

A stability study of the enriched broths stored at 5±3°C for 72 hours was performed on all positive and discordant samples. After storage, the broths were reanalyzed and confirmed.
Table 64 shows the evolution of the results between the results of the broths analyzed before and after cold storage for 7500 Fast instrument and in table 65 for QS5 instrument.

Table 64: evolution of the results due to the cold storage for 7500 FAST instrument

Category	Type	N° sample	Before storage	After storage
❷	b	2281479	NA	PD
❹	c	2333607	PA	ND
❻	b	2333630	PA	PPND

Table 65: evolution of the results due to the cold storage for QS5 instrument

Category	Type	N° sample	Before storage	After storage
❷	b	2281479	NA	PD
❹	c	2333607	PA	ND
❻	a	2333627	PD	NA
❻	b	2333630	PA	PPND

Table 66 shows the difference between negative deviations and positive deviations and the acceptability limits for 7500 FAST instrument and in the table 67 for QS5 instrument.

Table 66: acceptability limit for 7500 FAST instrument after cold storage

Cate-gory	Type		Values			
			PD	ND	ND-PD	AL
❶	a	Ready-to-eat	3	1	/	/
	b	Ready-to reheat	1	1		
	c	Pastries and egg-based products	0	0		
	Total		**4**	**2**	**-2**	**3**
❷	a	Raw (frozen and fresh)	0	2	/	/
	b	Meat based products ready-to-reheat	4	0		
	c	Raw and cooked delicatessen	2	2		
	Total		**6**	**4**	**-2**	**3**
❸	a	Raw milk cheeses	0	0	/	/
	b	Other products based on raw milks	2	1		
	c	Heat treated dairy products	0	0		
	Total		**2**	**1**	**-1**	**3**
❹	a	Raw products (fresh, frozen)	0	1	/	/
	b	Smoked, marinated	1	3		
	c	Ready-to-eat or ready-to-reheat	2	1		
	Total		**3**	**5**	**2**	**3**
❺	a	Raw products (fresh, frozen)	1	1	/	/
	b	Mapped vegetables and heat processed	2	0		
	c	Preparations and processed vegetables	1	0		
	Total		**4**	**1**	**-3**	**3**
❻	a	Process and cleaning waters	1	1	/	/
	b	Dusts and residues	1	3		
	c	Surface sampling	0	1		
	Total		**2**	**5**	**3**	**3**
Total			**21**	**18**	**-3**	**6**

Table 67: acceptability limit for QS5 instrument after cold storage

Cate-gory	Type		Values			
			PD	ND	ND-PD	AL
❶	a	Ready-to-eat	3	1	/	/
	b	Ready-to reheat	1	1		
	c	Pastries and egg-based products	0	0		
	Total		**4**	**2**	**-2**	**3**
❷	a	Raw (frozen and fresh)	0	2	/	/
	b	Meat based products ready-to-reheat	4	0		
	c	Raw and cooked delicatessen	2	2		
	Total		**6**	**4**	**-2**	**3**
❸	a	Raw milk cheeses	0	0	/	/
	b	Other products based on raw milks	2	1		
	c	Heat treated dairy products	0	0		
	Total		**2**	**1**	**-1**	**3**
❹	a	Raw products (fresh, frozen)	0	1	/	/
	b	Smoked, marinated	1	3		
	c	Ready-to-eat or ready-to-reheat	2	1		
	Total		**3**	**5**	**2**	**3**
❺	a	Raw products (fresh, frozen)	1	1	/	/
	b	Mapped vegetables and heat processed	2	0		
	c	Preparations and processed vegetables	1	0		
	Total		**4**	**1**	**-3**	**3**
❻	a	Process and cleaning waters	1	1	/	/
	b	Dusts and residues	1	3		
	c	Surface sampling	0	1		
	Total		**2**	**5**	**3**	**3**
Total			**21**	**18**	**-3**	**6**

The alternative method produces results comparable to the reference method after storage of the broths for 3 days at 5±3°C with the 7500 FAST instrument and the QS5 instrument.

4.1.9. PCR inhibitions

- **7500 FAST PCR instrument**

393 lysates were tested during this extension (196 after enrichment step and 197 after cold storage) and no PCR inhibition was observed.
For 4 samples (2281394, 2263642, 2281418 and 2281347) the IPC was amplified but the software to interpret the result as "Warning".
The DNA extracts were tested again without applying any dilution. Enrichment broths were tested again with and without dilution (1/10). The results are as follows:

Sample number	Re test	Result
2281394	Extract w/o dilution	-
	Broth w/o dilution	-
	Broth with 1/10 dilution	-
2263642	Extract w/o dilution	-
	Broth w/o dilution	-
	Broth with 1/10 dilution	-
2281418	Extract w/o dilution	-
	Broth w/o dilution	-
	Broth with 1/10 dilution	-
2281347	Extract w/o dilution	+ 23.34
	Broth w/o dilution	+ 19.37
	Broth with 1/10 dilution	+ 23.29

Negative results were then obtained for 3 samples (2281394, 2263642, 2281418) and a positive PCR result was obtained for sample 2281347. These samples are not considered as inhibited.

- **QS5 PCR instrument**

394 lysates were tested during this extension (197 after enrichment step and 197 after cold storage) and one PCR inhibition was observed and relates to sample n°2317059. The DNA extract was tested again without applying any dilution. Enrichment broth was tested again with and without dilution (1/10). The results are as follows:

Sample number	Re test	Result
2317059	Extract w/o dilution	+ 30.47
	Broth w/o dilution	+ 29.24
	Broth with 1/10 dilution	+ 38.88

A positive result was obtained.
The percentage of inhibition is equal to 0.25%.

4.1.10. ISO 6887 specific preparations

Different samples were analyzed by comparing the application of the specific preparation rules described in ISO 6887. The results are presented in the Appendix L but have not been taken into account in the statistical interpretation. The results showed that the preparation of the samples according to ISO 6887 rules had no impact on the results obtained. This means method users can follow the ISO rules in combination with the SureTect™ *Listeria monocytogenes* method protocol, when needed.

4.1.11. Conclusion of the sensitivity study of this extension

Statistical tests of EN ISO 16140-2:2016 conclude that the alternative method produces results comparable to the reference method with the 7500 FAST instrument and the QS5 instrument, despite the reduction in broth incubation time of enrichment. The integration of Brilliance™ Listeria agar ISO also allows good recovery of *Listeria monocytogenes* when confirming enrichment broths.

4.2. Realtive level of detection study

4.2.1. Matrices used

Various "food matrix-strain" pairs were studied in parallel using the reference method and the alternative method, for the studied categories (cf. table 68).

Table 68: matrix-strain pairs for the RLOD for extension study (2022)

Category	Test sample	Matrix	Strain	Origin
❶ **Composite foods**	25 g	Deli salad: "piémontaise"	*L. monocytogenes 1/2b ou 3b ou 7* FLD375	Greek salad
❷ **Meat products**	25 g	Rillettes	*L. monocytogenes 1/2c* TED200	Rillettes
❸ **Dairy products**	25 g	Raw milk	*L. monocytogenes 1/2b* CLM641	Raw milk cheese
❹ **Seafood and fishery products**	25 g	Smoked salmon	*L. monocytogenes 1/2a* CHT701	Smoked salmon
❺ **Vegetables**	25 g	Ready-to-cook vegetables	*L. monocytogenes 4b* QDB363	Mushroom soup
❻ **Production environmental samples**	25 g	Process water	*L. monocytogenes 1/2c* AEU531	Environment

The total flora of the matrix was determined and is set out in the results tables in Appendix M.

4.2.2. Contamination protocol

Three levels of contamination were prepared consisting of a negative control level, a low level, and a higher level.
The negative control level shall not produce positive results. Five replicates were tested for this level.

The low level shall be the theoretical detection level, it was contaminated at 0.7 - 1 CFU per test portion to obtain fractional recovery results. Twenty replicates were tested for this level.
The higher level shall be just above the theoretical detection level, it was contaminated at 2 - 3 CFU per test portion. Five replicates were tested for this level.
The seeding protocol was used. Bulk contaminations were performed on the matrix for the different levels of contamination, then the matrix was stored at 5±3°C for two days before analysis. Samples were then analyzed by the reference and the alternative method.

4.2.3. Results

The detailed results tables are set out in Appendix M.
The RLOD is defined as the ratio of the LODs of the alternative method and the reference method: RLOD= LOD_{alt} / LOD_{ref}.

The RLODs calculations were performed according to the standard ISO 16140-2: 2016 using the Excel spreadsheet available for download at http://standards.iso.org/iso/16140, with unknown concentrations. Values of the RLODs are set out in table 69 for 7500 FAST instrument and in table 70 for QS5 instrument.
The combinated RLODs values were calculated according to the weight of the test samples and to the study design.

Table 69: RLODs values for all categories for 7500 FAST instrument.

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
❶ **Composite foods**	**1.280**	0.536	3.057	0.247	0.435	0.568	0.57	
❷ **Meat products**	**0.358**	0.138	0.925	-1.028	0.475	2.164	1.97	
❸ **Milk & Dairy products**	**1.148**	0.485	2.713	0.138	0.43	0.32	0.749	
❹ **Seafood products**	**1.249**	0.55	2.835	0.222	0.41	0.542	0.588	**2.5**
❺ **Vegetables**	**1.112**	0.533	2.322	0.106	0.368	0.289	0.773	
❻ **Environmental samples**	**0.607**	0.252	1.462	-0.5	0.44	1.137	1.744	
Combined	**0.897**	**0.65**	**1.239**	**-0.108**	**0.161**	**0.67**	**1.497**	

Table 70: RLODs values for all categories for QS5 instrument.

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
❶ **Composite foods**	**1.280**	0.536	3.057	0.247	0.435	0.568	0.57	
❷ **Meat products**	**0.358**	0.138	0.925	-1.028	0.475	2.164	1.97	
❸ **Milk & Dairy products**	**1.148**	0.485	2.713	0.138	0.43	0.32	0.749	
❹ **Seafood products**	**1.249**	0.55	2.835	0.222	0.41	0.542	0.588	**2.5**
❺ **Vegetables**	**1.112**	0.533	2.322	0.106	0.368	0.289	0.773	
❻ **Environmental samples**	**0.607**	0.252	1.462	-0.5	0.44	1.137	1.744	
Combined	**0.897**	**0.65**	**1.239**	**-0.108**	**0.161**	**0.67**	**1.497**	

The LOD_{50} calculations according to Wilrich & Wilrich POD-LOD calculation program - version 10, are given in table 71 for 7500 FAST instrument and in table 72 for QS5 instrument.

Table 71: LOD50% for the alternative and reference method for 7500 FAST instrument

Matrix/Strain	LOD50% (CFU/per test) Alternative method	LOD50% (CFU/per test) Reference method
❶ Deli salad: "piémontaise" / *L. mono 1/2b ou 3b ou 7* FLD375	1.057	0.884
❷ Rillettes / *L. monocytogenes 1/2c* TED200	0.449	1.025
❸ Raw milk / *L. monocytogenes 1/2b* CLM641	0.564	0.501
❹ Smoked salmon / *L. monocytogenes 1/2a* CHT701	0.777	0.622
❺ Ready-to-cook vegetables / *L. monocytogenes 4b* QDB363	0.770	0.593
❻ Process water / *L. monocytogenes 1/2c* AEU531	0.860	1.442
Combinated	**0.726**	**0.786**

Table 72: LOD50% for the alternative and reference method for QS5 instrument

Matrix/Strain	LOD50% (CFU/per test) Alternative method	LOD50% (CFU/per test) Reference method
❶ Deli salad: "piémontaise" / *L. mono 1/2b ou 3b ou 7* FLD375	1.057	0.884
❷ Rillettes / *L. monocytogenes 1/2c* TED200	0.449	1.025
❸ Raw milk / *L. monocytogenes 1/2b* CLM641	0.564	0.501
❹ Smoked salmon / *L. monocytogenes 1/2a* CHT701	0.777	0.622
❺ Ready-to-cook vegetables / *L. monocytogenes 4b* QDB363	0.770	0.593
❻ Process water / *L. monocytogenes 1/2c* AEU531	0.860	1.442
Combinated	**0.726**	**0.786**

4.2.4. Interpretation and conclusion

The RLODs values are below the acceptability limit set at 2.5 for "un-paired" categories as stated in ISO 16140-2:2016.

In conclusion, alternative method using 7500 FAST instrument and QS5 instrument and the reference method show similar LODs values for the detection of *Listeria monocytogenes* in the categories tested.

4.3. Conclusion of the extension

In the sensitivity study of this extension, 5 food categories and environmental samples were tested. The protocol of the alternative method using 7500 FAST PCR instrument showed 20 positive deviations (PD) and 16 negative deviations (ND). The observed values for ((ND + PPND) - PD) are below or equal to the acceptability limit for each category and for all the categories.
The protocol of the alternative method using QS5 PCR instrument showed 21 positive deviations (PD) and 16 negative deviations (ND). The observed values for ((ND + PPND) - PD) are below or equal to the acceptability limit for each category and for all the categories.

The Relative Levels of Detection (RLOD) for 7500 FAST PCR instrument and QS5 PCR instrument are all below the AL fixed at 2.5 for the unpaired data study whatever the matrix/strain pairs for the protocol tested.

The data and the interpretation of the methods extension comparison study fulfill the requirements of the standard EN ISO 16140-2:2016. The Thermo Scientific™ SureTect™ *Listeria monocytogenes* PCR.

5. General conclusion

The data and the interpretation of the method comparison study, interlaboratory study and extension study fulfill the requirements of the standard EN ISO 16140-2:2016. The Thermo Scientific™ SureTect™ *Listeria monocytogenes* PCR Assay method for the detection of *Listeria monocytogenes* is considered as equivalent to the standard EN ISO 11290-1:2017.

Le Lion d'Angers, March 1st, 2023
François LE NESTOUR
Head of the Microbiology Department

APPENDICES

Appendix A – Flow diagram of the alternative method Thermo Scientific™ SureTect™ *Listeria monocytogenes* PCR Assay

25 g + 225 ml 24 LEB with selective supplement at room temperature
+ 10 ml 24 LEB Buffer supplement
1 swab + 10 ml supplemented 24 LEB[4]
1 sponge + 100 ml supplemented 24 LEB[4]
1 wipe + 225 ml supplemented 24 LEB[4]

↓

24 – 28 h at 37°C ± 1°C

Possibility to store for 72 h at 5°C ± 3°C → Transfer an aliquot in a sterile tube

↓

In a Lysis Reagent 1 tube, add:
- 10 µl Proteinase K
- 10 µl Lysis Reagent 2
- 10 µl aliquoted enriched sample

Close with convex caps, using a Thermo Scientific™ CapEase™ tool

↓

37°C for 10 min 95°C for 5 min

↓

Cool 2 min at room temperature

↓

Place SureTect™ PCR tubes at room temperature (5 min)

PCR on 20 µl of lysate
- Take care not to disrupt the particles at the bottom of the Lysis Tubes to ensure that no particles are transferred into the PCR Tubes
- Take care not to touch the pellet when adding the lysate
- Close with flat caps, by hand

Vortex the PCR tubes in order to dissolve the pellet in the lysate for 10 sec
Run the PCR

↓

Positive results confirmation:
Streak 10 µl of the enriched sample onto *Brilliance* Listeria Agar (PO5165A) or PALCAM plates

↓ 24 – 48 h at 37°C ± 1°C

Observe for *Listeria monocytogenes* colonies

---

[4] For sampling after cleaning process, premoisten:
- 1 swab + 1 ml broth universal neutralizing (+ 9 ml 24 LEB)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml 24 LEB)
- 1 wipe + BPW + 10 % neutralizing agent (+ 225 ml 24 LEB)

Appendix B – 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

Test portion (25 g or 25 ml) + 225 ml half Fraser broth [5]
1 swab + 10 ml half Fraser
1 sponge+ 100 ml half Fraser
1 wipe + 225 ml half Fraser
†
Primary enrichment medium (half Fraser broth) (225 g or 225 ml)
†
Incubation at 30°C ± for 25 h ± 1 h

0.1 ml of culture
in 10 ml of secondary
enrichment medium (Fraser broth)
↓
Incubation at 37°C ± 1°C
for 24 h ± 2 h
(*Optional: additional incubation time for 24 h for Listeria spp. detection)*

Plating out on Agar *Listeria* according to
Ottaviani and Agosti and second selective medium
†
Incubation of Agar *Listeria* according to
Ottaviani and Agosti for 24 h ± 2 h and an additional 24 h ± 3 h at 37°C ± 1°C
Incubation of second selective medium according
to the chosen medium as specified by the manufacturer
†
Confirmation:
Listeria monocytogenes detection: β-haemolyse, carbohydrates
(rhamnose, xylose or mini-galleries)

[5] 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 C - Artificial contamination

PikoReal PCR Instrument											
Analysis date	N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample			
2013	**2332**	**Lait fermenté**	**Fermented milk**	Cross contamination with raw milk					-	2	a
2013	**2333**	**Lait fermenté**	**Fermented milk**	Cross contamination with raw milk					-	2	a
2013	**2334**	**Lait fermenté**	**Fermented milk**	Cross contamination with raw milk					+	2	a
2013	**1710**	**Chantilly Mille feuille**	Dessert (whipped cream)	Cross contamination with raw milk					-	2	c
2013	**1711**	**Chantilly Forêt noire**	Dessert (whipped cream)	Cross contamination with raw milk					+	2	c
2013	**1712**	**Chantilly Paris Brest**	Dessert (whipped cream)	Cross contamination with raw milk					+	2	c
2013	**1713**	**Chantilly Coupe fraisier**	Dessert (whipped cream)	Cross contamination with raw milk					-	2	c
2013	**1714**	**Chantilly Coupe profiterole**	Dessert (whipped cream)	Cross contamination with raw milk					-	2	c
2013	**2729**	**Truite fumée**	**Smoked trout**	Cross contamination with smoked salmon					+	3	b
2013	**2730**	**Truite fumée**	**Smoked trout**	Cross contamination with smoked salmon					-	3	b
2013	**2731**	**Hareng fumé**	**Smoked herrings**	Cross contamination with smoked salmon					+	3	b
2013	**2732**	**Hareng fumé**	**Smoked herrings**	Cross contamination with smoked salmon					-	3	b
2013	**2733**	**Hareng fumé au naturel**	**Smoked herrings**	Cross contamination with smoked salmon					-	3	b
2013	**2720**	**Poêlée champêtre**	**Cooked vegetable**	Cross contamination with broccoli					-	4	c
2013	**2721**	**Poêlée méditerranéenne**	**Cooked vegetable**	Cross contamination with spinach					+	4	c
2013	**2722**	**Poêlée catalane**	**Cooked vegetable**	Cross contamination with spinach					-	4	c
2014	**2603**	**Rosette de Lyon**	**Dehydrated sausage**	*L.monocytogenes* Ad275	Delicatessen	HT 10 min 56°C	1.30	10-9-15-16-9 (11,8)	-	1	b
2014	**2604**	**Jambon à l'ancienne**	**Ham**	*L.monocytogenes* Ad275	Delicatessen	HT 10 min 56°C	1.30	10-9-15-16-9 (11,8)	+	1	b
2014	**2605**	**Roti de porc**	**Delicatessen (pork)**	*L.monocytogenes* Ad275	Delicatessen	HT 10 min 56°C	1.30	10-9-15-16-9 (11,8)	+	1	b
2014	**2606**	**Rosette danoise**	**Sausage (delicatessen)**	*L.monocytogenes* 913/1048	Black sausage	HT 10 min 56°C	1.08	6-1-2-4-8 (4,2)	-	1	b
2014	**2734**	**Aiguillettes de poulet grillé**	**Ready to reheat meal (chicken)**	*L.monocytogenes* Ad266	Chicken	HT 15 min 56°C	0.50	11-6-10-7-5 (5,0)	+	1	b
2014	**2735**	**Blanc de dinde**	**Delicatessen (turkey)**	*L.monocytogenes* Ad266	Chicken	HT 15 min 56°C	0.50	11-6-10-7-5 (5,0)	-	1	b
2014	2532	**Blanquette de veau**	**Ready to reheat meal (veal)**	*L.monocytogenes* 913/1048	Black sausage	HT 10 min 56°C	1.08	6-1-2-4-8 (4,2)	+	1	c
2014	**2599**	**Hachis Parmentier**	**Ready to reheat meal (beef)**	*L.monocytogenes* 913/1048	Black sausage	HT 10 min 56°C	1.08	6-1-2-4-8 (4,2)	+	1	c
2014	**2600**	**Bœuf bourguignon et tagliatelles**	**Ready to reheat meal (beef)**	*L.monocytogenes* 913/1048	Black sausage	HT 10 min 56°C	1.08	6-1-2-4-8 (4,2)	+	1	c
2014	**2601**	**Spaghetti bolognaise**	**Ready to reheat meal (beef)**	*L.monocytogenes* Ad275	Delicatessen	HT 10 min 56°C	1.30	10-9-15-16-9 (11,8)	+	1	c
2013	**2736**	**Lait ribot**	**Fermented milk**	*L.monocytogenes* Ad622	Cheese	18d pH4 / HT 20min 56°C	1.03	7-7-1-0-9 (4,8)	+	2	a
2013	**2737**	**Lait ribot (lait fermenté maigre)**	**Fermented milk**	*L.monocytogenes* Ad622	Cheese	18d pH4 / HT 20min 56°C	1.03	7-7-1-0-9 (4,8)	+	2	a
2013	**2738**	**Lait ribot (lait fermenté entier)**	**Fermented milk**	*L.monocytogenes* Ad622	Cheese	18d pH4 / HT 20min 56°C	1.03	7-7-1-0-9 (4,8)	+	2	a
2013	**2739**	**Lait ribot fermier**	**Fermented milk**	*L.monocytogenes* Ad622	Cheese	18d pH4 / HT 20min 56°C	1.03	7-7-1-0-9 (4,8)	+	2	a
2013	**2590**	**Riz au lait vanillé**	**Dessert (with rice)**	*L.monocytogenes* Ad626	Cheese	HT 10 min 56°C	1.50	2-1-7-1-2 (2,6)	+	2	c
2013	**2591**	**Crème anglaise**	**Cooked cream**	*L.monocytogenes* Ad626	Cheese	HT 10 min 56°C	1.50	2-1-7-1-2 (2,6)	+	2	c
2013	**2592**	**Crème pâtissière (tartelette fraise)**	**Cooked cream**	*L.monocytogenes* Ad626	Cheese	HT 10 min 56°C	1.50	2-1-7-1-2 (2,6)	+	2	c
2013	**2593**	**Crème pâtissière chocolat (éclair)**	**Cooked cream**	*L.monocytogenes* Ad665	Raw milk	HT 10 min 56°C	1.67	2-4-6-6-1 (3,8)	-	2	c
2013	**2594**	**Crème pâtissière (mille feuille)**	**Cooked cream**	*L.monocytogenes* Ad665	Raw milk	HT 10 min 56°C	1.67	2-4-6-6-1 (3,8)	+	2	c
2013	**2595**	**Chantilly (choux)**	**Dessert (whipped cream)**	*L.monocytogenes* Ad665	Raw milk	HT 10 min 56°C	1.67	2-4-6-6-1 (3,8)	-	2	c
2013	**2596**	**Crème glacée nougatine**	**Ice cream**	*L.monocytogenes* Ad626	Cheese	HT 10 min 56°C	1.50	2-1-7-1-2 (2,6)	-	2	c
2013	**2597**	**Glace vanille**	**Ice cream**	*L.monocytogenes* Ad665	Raw milk	HT 10 min 56°C	1.67	2-4-6-6-1 (3,8)	-	2	c
2013	**2742**	**Glace vanille**	**Ice cream**	*L.monocytogenes* Ad1781	Raw milk	18d -20°C / HT 15 min 56°C	0.56	0-2-1-3-1 (1,4)	-	2	c
2013	**2743**	**Glace crème brûlée**	**Ice cream**	*L.monocytogenes* Ad1781	Raw milk	18d -20°C / HT 15 min 56°C	0.56	0-2-1-3-1 (1,4)	+	2	c
2013	**2745**	**Glace pistache**	**Ice cream**	*L.monocytogenes* Ad1196	Pancake	HT 15 min 56°C / 3 days -20°C	0.84	4-1-2-5-3 (3,0)	+	2	c
2013	**2727**	**Glace au nougat**	**Ice cream**	*L.monocytogenes* Ad1196	Pancake	HT 15 min 56°C / 3 days -20°C	0.84	4-1-2-5-3 (3,0)	+	2	c

PikoReal PCR Instrument											
Analysis date	N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample			
2013	**2747**	**Glace au chocolat**	**Ice cream**	*L.monocytogenes* Ad1196	Pancake	HT 15 min 56°C / 3 days -20°C	0.84	4-1-2-5-3 (3,0)	+	2	c
2013	**2883**	**Filet de julienne frais**	**Raw fish**	*L.monocytogenes* Ad993	Trout	3 days NaCl 4°C	0.51	9-8-4-11-10 (8,4)	+	3	a
2013	**2884**	**Filet de sabre frais**	**Raw fish**	*L.monocytogenes* Ad993	Trout	3 days NaCl 4°C	0.51	9-8-4-11-10 (8,4)	+	3	a
2013	**2885**	**Dos de cabillaud frais**	**Raw fish**	*L.monocytogenes* Ad993	Trout	3 days NaCl 4°C	0.51	9-8-4-11-10 (8,4)	+	3	a
2013	**2886**	**Trio de poissons**	**Raw fish**	*L.monocytogenes* Ad993	Trout	3 days NaCl -20°C	1.57	14-20-14-16-15 (15,8)	+	3	a
2013	**2889**	**Filet de colin**	**Raw fish**	*L.monocytogenes* Ad993	Trout	3 days NaCl -20°C	1.57	14-20-14-16-15 (15,8)	+	3	a
2013	**2890**	**Petits merlus blancs**	**Raw fish**	*L.monocytogenes* Ad1185	Fish	3 days NaCl -20°C	1.38	5-9-17-9-8 (9,6)	+	3	a
2013	**2891**	**Filet de colin**	**Raw fish**	*L.monocytogenes* Ad1185	Fish	3 days NaCl -20°C	1.38	5-9-17-9-8 (9,6)	-	3	a
2013	2762	**Filet de saumon**	**Raw fish**	*L.monocytogenes* Ad1185	Fish	3 days NaCl -20°C	1.38	5-9-17-9-8 (9,6)	+	3	a
2013	**2893**	**Filet de loup de mer**	**Raw fish**	*L.monocytogenes* Ad1185	Fish	3 days NaCl -20°C	1.38	5-9-17-9-8 (9,6)	+	3	a
2013	**2894**	**Filets de cabillaud**	**Raw fish**	*L.monocytogenes* Ad299	Cockle	3 days NaCl -20°C	0.83	6-10-6-10-2 (6,8)	+	3	a
2013	**2895**	**Filet de colin d'Alaska**	**Raw fish**	*L.monocytogenes* Ad299	Cockle	3 days NaCl -20°C	0.83	6-10-6-10-2 (6,8)	+	3	a
2013	**2723**	**Piémontaise**	**Deli salad**	*L.monocytogenes* Ad1195	Egg product	18d pH4 / HT 20min 56°C	1.00	4-2-3-1-1 (2,2)	-	4	b
2013	**2724**	**Piémontaise**	**Deli salad**	*L.monocytogenes* Ad1195	Egg product	18d pH4 / HT 20min 56°C	1.00	4-2-3-1-1 (2,2)	-	4	b
2013	**2725**	**Salade thon œuf**	**Deli salad**	*L.monocytogenes* Ad1195	Egg product	18d pH4 / HT 20min 56°C	1.00	4-2-3-1-1 (2,2)	-	4	b
2013	**2726**	**Salade Niçoise**	**Deli salad**	*L.monocytogenes* Ad1195	Egg product	18d pH4 / HT 20min 56°C	1.00	4-2-3-1-1 (2,2)	-	4	b
2013	**2727**	**Salade brasserie**	**Deli salad**	*L.monocytogenes* Ad1195	Egg product	18d pH4 / HT 20min 56°C	1.00	4-2-3-1-1 (2,2)	+	4	b
2013	**2728**	**Salade jambon emmental œuf**	**Deli salad**	*L.monocytogenes* Ad1195	Egg product	18d pH4 / HT 20min 56°C	1.00	4-2-3-1-1 (2,2)	-	4	b
2013	**2906**	**Salade de betterave vinaigrette**	**Deli salad (beet)**	*L.monocytogenes* Ad1498	Deli salad	HT 15 min 56°C / 3 days 4°C	0.51	19-21-26-17-22 (21,0)	+	4	b
2013	**2907**	**Macédoine de légumes**	**Deli salad**	*L.monocytogenes* Ad1498	Deli salad	HT 15 min 56°C / 3 days 4°C	0.51	19-21-26-17-22 (21,0)	+	4	b
2013	**2911**	**Salade pâtes surimi**	**Deli salad (pasta)**	*L.monocytogenes* Ad1303	Red sweet pepper	HT 15 min 56°C / 3 days 4°C	0.43	4-8-4-4-8 (5,6)	+	4	b
2013	**2912**	**Céleri rémoulade**	**Deli salad (celery)**	*L.monocytogenes* Ad1303	Red sweet pepper	HT 15 min 56°C / 3 days 4°C	0.43	4-8-4-4-8 (5,6)	+	4	b
2013	**2913**	**Piémontaise**	**Deli salad (Piémontaise)**	*L.monocytogenes* Ad1303	Red sweet pepper	HT 15 min 56°C / 3 days 4°C	0.43	4-8-4-4-8 (5,6)	+	4	b
2013	**2914**	**Coleslaw**	**Deli salad**	*L.monocytogenes* Ad1303	Red sweet pepper	HT 15 min 56°C / 3 days 4°C	0.43	4-8-4-4-8 (5,6)	+	4	b
2013	**2915**	**Salade de betterave vinaigrette**	**Deli salad (beet)**	*L.monocytogenes* Ad1303	Red sweet pepper	HT 15 min 56°C / 3 days 4°C	0.43	4-8-4-4-8 (5,6)	+	4	b
2013	**2896**	**Quiche poireaux**	Ready to reheat meal (leek)	*L.monocytogenes* 1016/1413	Broccolis	HT 30min 56°C/2 days 4°C	0.50	24-26-27-26-24 (25,4)	+	4	c
2017	**8255**	**Nouilles chinoises**	**RTRH vegetables**	*L.monocytogenes* Ad2643	Salad	Seeding 48h 5±3°C	/	4-3-1-3-4 (3,0)	+	4	c
2017	**8256**	**Couscous aux falafels**	**RTRH vegetables**	*L.monocytogenes* Ad2643	Salad	Seeding 48h 5±3°C	/	4-3-1-3-4 (3,0)	+	4	c
2013	**2455**	**Chiffonnette tapis avant blancheur (végétaux)**	**Wipe (vegetables industry)**	*L.monocytogenes* 1011/1410	Frozen broccolis	HT 10 min 56°C	0.80	8-8-5-4-5 (6,0)	+	5	a
2013	**2456**	**Chiffonnette tapis avant blancheur (végétaux)**	Wipe (vegetables industry)	*L.monocytogenes* 1011/1410	Frozen broccolis	HT 10 min 56°C	0.80	8-8-5-4-5 (6,0)	-	5	a
2013	**2457**	**Chiffonnette tapis avant blancheur (végétaux)**	**Wipe (vegetables industry)**	*L.monocytogenes* Ad285	Green pepper	HT 10 min 56°C	0.23	4-11-6-6-6 (6,6)	+	5	a
2013	**2589**	**Lingettes couteau (atelier poisson)**	**Process water (salmon industry)**	*L.monocytogenes* A00E082	Environment	HT 10 min 56°C	0.61	7-3-6-5-7 (5,6)	-	5	a
2013	**2982**	**Chiffonnette chariot (abattage bovin)**	**Swab (bovine industry)**	*L.monocytogenes* Ad1253	Environmental bovine	pH10 / HT 15 min 56°C / 3 days 4°C	0.95	12-13-7-15-6 (10,6)	+	5	a
2013	**2985**	**Chiffonnette (abattage bovin)**	**Swab (bovine industry)**	*L.monocytogenes* Ad1265	Environmental pork	pH10 / HT 15 min 56°C / 3 days 4°C	0.85	3-6-4-9-7 (5,8)	+	5	a
2013	**2986**	**Chiffonnette (abattage bovin)**	**Swab (bovine industry)**	*L.monocytogenes* Ad1265	Environmental pork	pH10 / HT 15 min 56°C / 3 days 4°C	0.85	3-6-4-9-7 (5,8)	+	5	a
2017	**8257**	**Eau de process (découpe saumon)**	**Process water (salmon cutting)**	*L.monocytogenes* Ad2600	Environment	Seeding 48h 5±3°C	/	6-2-0-5-4 (2,3)	+	5	a
2017	**8258**	**Eau de rinçage P2 (découpe saumon)**	**Process water (salmon cutting)**	*L.monocytogenes* Ad2600	Environment	Seeding 48h 5±3°C	/	6-2-0-5-4 (2,3)	+	5	a
2017	**8259**	**Eau de rinçage (abattoir porc)**	**Rinsed water (pork industry)**	*L.monocytogenes* Ad1679	Fish environment	Seeding 48h 5±3°C	/	3-2-3-2-1 (2,2)	+	5	a
2013	**2587**	**Poussières (atelier poisson)**	**Dust (salmon industry)**	*L.monocytogenes* A00E082	Environment	HT 10 min 56°C	0.61	7-3-6-5-7 (5,6)	-	5	b
2013	**2980**	**Poussières armoire (salaison)**	**Dust (curing industry)**	*L.monocytogenes* Ad1253	Environmental bovine	pH10 / HT 15 min 56°C / 3 days 4°C	0.95	12-13-7-15-6 (10,6)	-	5	b
2013	**2981**	**Poussières casier (salaison)**	**Swab (curing industry)**	*L.monocytogenes* Ad1265	Environmental pork	pH10 / HT 15 min 56°C / 3 days 4°C	0.85	3-6-4-9-7 (5,8)	+	5	b
2013	**3025**	**Poussières (étagères) (atelier charcuterie)**	**Dust (delicatessen industry)**	*L.monocytogenes* Ad243	Pork	pH10 / HT 15 min 56°C	1.66	12-10-9-9-7(9,4)	-	5	b
2013	**3026**	**Poussières (four) (atelier charcuterie)**	**Dust (delicatessen industry)**	*L.monocytogenes* Ad551	Pastry	pH10 / HT 15 min 56°C	1.44	4-6-5-4-4(4,6)	+	5	b
2013	**3028**	**Poussières**	**Dust (delicatessen industry)**	*L.monocytogenes* A00E008	Fish	pH10 / HT 15 min 56°C	0.94	12-13-17-14-16(11,0)	+	5	b

PikoReal PCR Instrument											
Analysis date	N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample			
2013	**3029**	**Poussières (autoclave)**	**Dust**	*L.monocytogenes* A00E008	Fish	pH10 / HT 15 min 56°C	0.94	12-13-17-14-16(11,0)	+	5	b
2013	**2988**	**Poussières (armoire électrique) (atelier charcuterie)**	**Dust (delicatessen industry)**	*L.monocytogenes* A00E034	Fish	pH10 / HT 15 min 56°C	0.44	3-4-5-5-3(4,0)	+	5	b
2013	**3031**	**Poussières (atelier charcuterie)**	**Dust (delicatessen industry)**	*L.monocytogenes* A00E034	Fish	pH10 / HT 15 min 56°C	0.44	3-4-5-5-3(4,0)	+	5	b
2013	**3032**	**Poussières (armoire électrique) (atelier charcuterie)**	**Dust (delicatessen industry)**	*L.monocytogenes* Ad551	Pastry	pH10 / HT 15 min 56°C	1.44	4-6-5-4-4(4,6)	+	5	b
2013	**3033**	**Poussières (four) (atelier charcuterie)**	**Dust (delicatessen industry)**	*L.monocytogenes* Ad551	Pastry	pH10 / HT 15 min 56°C	1.44	4-6-5-4-4(4,6)	-	5	b
2013	**3034**	**Poussières (atelier charcuterie)**	**Dust (delicatessen industry)**	*L.monocytogenes* A00E034	Fish	pH10 / HT 15 min 56°C	0.44	3-4-5-5-3(4,0)	+	5	b
2013	**3035**	**Poussières (robot) (atelier charcuterie)**	**Dust (delicatessen industry)**	*L.monocytogenes* A00E034	Fish	pH10 / HT 15 min 56°C	0.44	3-4-5-5-3(4,0)	+	5	b
2013	**2459**	**Eau lavage (végétaux)**	**Cleaning water (vegetables industry)**	*L.monocytogenes* Ad285	Green pepper	HT 10 min 56°C	0.23	4-11-6-6-6 (6,6)	+	5	c
2013	**2460**	**Eau tapis convoyeur (végétaux)**	**Process water (vegetables industry)**	*L.monocytogenes* Ad285	Green pepper	HT 10 min 56°C	0.23	4-11-6-6-6 (6,6)	+	5	c
2013	**2584**	**Eau de décongélation (atelier poisson)**	**Process water (salmon industry)**	*L.monocytogenes* A00E082	Environment	HT 10 min 56°C	0.61	7-3-6-5-7 (5,6)	-	5	c
2013	**2585**	**Eau de décongélation (atelier poisson)**	**Process water (salmon industry)**	*L.monocytogenes* A00E082	Environment	HT 10 min 56°C	0.61	7-3-6-5-7 (5,6)	-	5	c
2013	**2586**	**Eau de cassage (atelier poisson)**	**Process water (salmon industry)**	*L.monocytogenes* A00E082	Environment	HT 10 min 56°C	0.61	7-3-6-5-7 (5,6)	+	5	c
2013	**2987**	**Eau de rinçage (abattoir porc)**	**Process water (pork industry)**	*L.monocytogenes* Ad1253	Environmental bovine	pH10 / HT 15 min 56°C / 3 days 4°C	0.95	12-13-7-15-6 (10,6)	-	5	c
2013	**2908**	**Eau de rinçage (abattoir porc)**	**Process water (pork industry)**	*L.monocytogenes* Ad1253	Environmental bovine	pH10 / HT 15 min 56°C / 3 days 4°C	0.95	12-13-7-15-6 (10,6)	-	5	c
2013	**2989**	**Eau de rinçage table de saignée (abattoir porc)**	**Process water (pork industry)**	*L.monocytogenes* Ad1265	Environmental pork	pH10 / HT 15 min 56°C / 3 days 4°C	0.85	3-6-4-9-7 (5,8)	-	5	c
2013	**2990**	**Eau de rinçage circuit sang (abattoir porc)**	**Process water (pork industry)**	*L.monocytogenes* Ad1265	Environmental pork	pH10 / HT 15 min 56°C / 3 days 4°C	0.85	3-6-4-9-7 (5,8)	-	5	c
2013	**2991**	**Eau de rinçage boyau saucisse (abattoir porc)**	**Process water (pork industry)**	*L.monocytogenes* Ad1265	Environmental pork	pH10 / HT 15 min 56°C / 3 days 4°C	0.85	3-6-4-9-7 (5,8)	-	5	c
2013	**3017**	**Eau de siphon (atelier charcuterie)**	**Cleaning water (delicatessen industry)**	*L.monocytogenes* Ad243	Pork	pH10 / HT 15 min 56°C	1.66	12-10-9-9-7(9,4)	-	5	c
2013	**3018**	**Eau de siphon (atelier charcuterie)**	**Cleaning water (delicatessen industry)**	*L.monocytogenes* Ad551	Pastry	pH10 / HT 15 min 56°C	1.44	4-6-5-4-4(4,6)	+	5	c
2013	**3020**	**Eau de siphon (atelier charcuterie)**	**Cleaning water (delicatessen industry)**	*L.monocytogenes* Ad551	Pastry	pH10 / HT 15 min 56°C	1.44	4-6-5-4-4(4,6)	+	5	c
2013	**3021**	**Eau de process décongélation (abattage porc)**	**Process water (pork industry)**	*L.monocytogenes* Ad243	Pork	pH10 / HT 15 min 56°C	1.66	12-10-9-9-7(9,4)	-	5	c
2013	**3022**	**Eau de process cassage (abattage porc)**	**Process water (pork industry)**	*L.monocytogenes* Ad243	Pork	pH10 / HT 15 min 56°C	1.66	12-10-9-9-7(9,4)	+	5	c
2013	**3024**	**Eau de process cuisson**	**Process water**	*L.monocytogenes* A00E034	Fish	pH10 / HT 15 min 56°C	0.44	3-4-5-5-3(4,0)	+	5	c
2017	**8260**	**Eponge sol secteur (découpe saumon)**	**Sponge (salmon cutting)**	*L.monocytogenes* Ad2600	Environment	Seeding 48h 5±3°C	/	6-2-0-5-4 (2,3)	+	5	c
2017	**8261**	**Eponge pâle gerbeur P2 (décope saumon)**	**Sponge (salmon cutting)**	*L.monocytogenes* Ad1679	Fish environment	Seeding 48h 5±3°C	/	3-2-3-2-1 (2,2)	+	5	c

Analysis date	Sample No	Product (french name)	Product	Artificial contaminations						Global result		Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/sample		7500 Fast	QS5		
2018	**7682**	**Piémontaise au jambon**	**RTE (Piémontaise)**	*L.innocua* Ad671	Bacon	Seeding 48 h 3°C±2°C	/	1-0-1-2-1	1,0	-	-	1	a
2018	**7897**	**Sandwich jambon emmenthal**	**RTE (sandwich ham cheese)**	*L.monocytogenes* Ad669	Rillettes	Seeding 48 h 3°C±2°C	/	4-4-2-2-6	3,6	+	+	1	a
2018	**7898**	**Sandwich jambon emmenthal**	**RTE (sandwich ham cheese)**	*L.monocytogenes* Ad292	Sausages	Seeding 48 h 3°C±2°C	/	2-0-3-0-2	1,4	+	+	1	a
2018	**7899**	**Sandwich poulet rôti mayonnaise**	**RTE (sandwich chicken)**	*L.monocytogenes* Ad2453	Poultry	Seeding 48 h 3°C±2°C	/	4-3-5-2-8	4,4	+	+	1	a
2018	**7900**	**Torsades poulet rôti**	**RTE (pasta chicken)**	*L.monocytogenes* Ad2453	Poultry	Seeding 48 h 3°C±2°C	/	4-3-5-2-8	4,4	+	+	1	a
2018	**7901**	**Torsades poulet rôti**	**RTE (pasta chicken)**	*L.monocytogenes* Ad668	Chicken	Seeding 48 h 3°C±2°C	/	1-3-2-0-2	1,6	+	+	1	a
2018	**8064**	**Salalde jambon sec chèvre**	**RTE (salad ham cheese)**	*L.monocytogenes* Ad293	Delicatessen	Seeding 48 h 3°C±2°C	/	4-6-2-2-3	3,4	+	+	1	a
2018	**8065**	**Taboulé poulet rôti**	**RTE (salad chicken)**	*L.monocytogenes* Ad667	Chicken meat	Seeding 48 h 3°C±2°C	/	3-3-3-3-3	3,0	+	+	1	a
2018	**8066**	**Salade jambon fromage**	**RTE (salad ham cheese)**	*L.monocytogenes* Ad293	Delicatessen	Seeding 48 h 3°C±2°C	/	4-6-2-2-3	3,4	+	+	1	a
2018	**7680**	**Quiche Lorraine**	**RTRH (Quiche)**	*L.innocua* Ad1676	RTRH cheese spinach	Seeding 48 h 3°C±2°C	/	0-2-0-1-0	0,6	-	-	1	b
2018	**7681**	**Couscous à la marocaine**	**RTRH (Couscous)**	*L.innocua* Ad671	Bacon	Seeding 48 h 3°C±2°C	/	1-0-1-2-1	1,0	-	-	1	b
2018	**7886**	**Pizza jambon fromage**	**RTRH (Pizza)**	*L.monocytogenes* Ad1494	Sausages	Seeding 48 h 3°C±2°C	/	5-4-4-3-2	3,6	+	+	1	b
2018	**7887**	**Pizza jambon fromage**	**RTRH (Pizza)**	*L.monocytogenes* Ad669	Rillettes	Seeding 48 h 3°C±2°C	/	4-4-2-2-6	3,6	+	+	1	b
2018	**7888**	**Feuilleté jambon champignons**	**RTRH (Puff ham mushrooms)**	*L.monocytogenes* Ad292	Sausages	Seeding 48 h 3°C±2°C	/	2-0-3-0-2	1,4	+	+	1	b
2018	**7889**	**Feuilleté jambon champignons**	**RTRH (Puff ham mushrooms)**	*L.monocytogenes* Ad291	Smoked bacon	Seeding 48 h 3°C±2°C	/	2-2-2-2-2	2,0	+	+	1	b
2018	**7890**	**Soufflé au jambon**	**RTRH (Puff ham)**	*L.monocytogenes* Ad291	Smoked bacon	Seeding 48 h 3°C±2°C	/	2-2-2-2-2	2,0	+	+	1	b
2018	**7891**	**Quiche Lorraine**	**RTRH (Quiche)**	*L.monocytogenes* Ad1494	Sausages	Seeding 48 h 3°C±2°C	/	5-4-4-3-2	3,6	+	+	1	b
2018	**7892**	**Tortilla au jambon**	**Tortilla**	*L.monocytogenes* Ad1195	Scrambled omelette + Raw milk	Seeding 48 h 3°C±2°C	/	2-3-1-5-1	2,4	+	+	1	b
2018	**7673**	**Flan pâtissier**	**Pastry**	*L.monocytogenes* Ad1757 +*L.innocua* Ad644	Eggs + Raw baguette	Seeding 48 h 3°C±2°C	/	1-0-1-0-4+0-0-0-0-0	1,2	-	-	1	c
2018	**7674**	**Eclair à la vanille**	**Pastry**	*L.seeligeri* Ad1780	Raw milk	Seeding 48 h 3°C±2°C	/	0-1-0-0-0	0,2	-	-	1	c
2018	**7675**	**Flan pâtissier**	**Pastry**	*L.innocua* Ad644	Raw baguette	Seeding 48 h 3°C±2°C	/	0-3-0-2-1	1,2	-	-	1	c
2018	**7676**	**Tortilla espagnole aux oignons**	**Tortilla (onions)**	*L.monocytogenes* Ad1757 +*L.innocua* Ad644	Eggs + Raw baguette	Seeding 48 h 3°C±2°C	/	1-0-1-0-4+0-0-0-0-0	1,2	+	+	1	c
2018	**7677**	**Tortilla espagnole**	**Tortilla**	*L.innocua* Ad644	Raw baguette	Seeding 48 h 3°C±2°C	/	0-3-0-2-1	1,2	-	-	1	c
2018	**7678**	**Pot de crème saveur vanille**	**Egg based dessert**	*L.monocytogenes* Ad1195 +*L.seleegeri* Ad1780	Scrambled omelette + Raw milk	Seeding 48 h 3°C±2°C	/	1-1-1-1-0+0-5-0-0-0	1,8	+	+	1	c
2018	**7679**	**Crème brûlée**	**Egg based dessert**	*L.seeligeri* Ad1780	Raw milk	Seeding 48 h 3°C±2°C	/	0-1-0-0-0	0,2	-	-	1	c
2018	**7893**	**Eclair au chocolat**	**Pastry**	*L.monocytogenes* Ad1195	Scrambled omelette + Raw milk	Seeding 48 h 3°C±2°C	/	2-3-1-5-1	2,4	-	-	1	c
2018	**7894**	**Eclair au chocolat**	**Pastry**	*L.monocytogenes* Ad1757	Eggs	Seeding 48 h 3°C±2°C	/	1-2-2-1-3	1,8	+	+	1	c
2018	**7895**	**Millefeuille**	**Pastry**	*L.monocytogenes* JL2862	White egg	Seeding 48 h 3°C±2°C	/	3-2-2-1-2	2,0	+	+	1	c
2018	**7896**	**Religieuse au café**	**Pastry**	*L.monocytogenes* JL2862	White egg	Seeding 48 h 3°C±2°C	/	3-2-2-1-2	2,0	+	+	1	c
2018	**8069**	**Crème aux œufs à la vanille**	**Egg based dessert**	*L.monocytogenes* Ad1757 +*L.innocua* Ad644	Egg product + raw baguette	Seeding 48 h 3°C±2°C	/	2-3-5-1-2+1-0-0-0-0	2,8	-	-	1	c
2018	**8070**	**Crème au caramel**	**Egg based dessert**	*L.monocytogenes* Ad1757 +*L.innocua* Ad644	Egg product + raw baguette	Seeding 48 h 3°C±2°C	/	2-3-5-1-2+1-0-0-0-0	2,8	+	+	1	c
2018	**8071**	**Ile flottante**	**Egg based dessert**	*L.monocytogenes* Ad1195 +*L.innocua* Ad644	Egg product + raw baguette	Seeding 48 h 3°C±2°C	/	0-2-0-2-0+1-0-0-0-0	1,0	+	+	1	c
2018	**8072**	**Eclair au chocolat**	**Egg based dessert**	*L.monocytogenes* Ad1195 +*L.innocua* Ad644	Egg product + raw baguette	Seeding 48 h 3°C±2°C	/	0-2-0-2-0+1-0-0-0-0	1,0	-	-	1	c
2015	**4869**	**Porc au caramel et riz parfumé**	**RTRH (pork)**	*L.monocytogenes* 2407/3139	Ready to eat (meat)	Seeding 48 h 3°C±2°C	/	3-0-2-1-1 (1,4)	1,4	+	+	2	b
2015	**4870**	**Sauté de porc à la provençale et pommes de terre**	**RTRH (pork)**	*L.monocytogenes* 2407/3139	Ready to eat (meat)	Seeding 48 h 3°C±2°C	/	3-0-2-1-1 (1,4)	1,4	+	+	2	b
2015	**4871**	**Macaroni sauce tomate et boulettes de bœuf**	**RTRH (beef)**	*L.monocytogenes* Ad265	Pork tongue	Seeding 48 h 3°C±2°C	/	0-1-1-2-2 (1,2)	1,2	+	+	2	b
2015	**4873**	**Escalope de volaille champignons et riz**	**RTRH (poultry)**	*L.welshimeri* Ad1228	Turkey meat	Seeding 48 h 3°C±2°C	/	1-1-2-1-1 (1,2)	1,2	-	-	2	b
2015	**4884**	**Poulet sauce moutarde et riz cuisiné**	**RTRH (chicken)**	*L.welshimeri* Ad1228	Turkey meat	Seeding 48 h 3°C±2°C	/	1-1-2-1-1 (1,2)	1,2	-	-	2	b
2015	**5987**	**Poulet au curry**	**RTRH meat (chicken)**	*L.monocytogenes* AOOC036	Poultry	Seeding 48 h 3°C±2°C	/	1-5-3-1-2 (2,4)	2,4	+	+	2	b
2015	**5988**	**Coq au vin**	**RTRH (chicken)**	*L.monocytogenes* Ad235	Poultry	Seeding 48 h 3°C±2°C	/	1-1-0-1-0 (0,6)	0,6	+	+	2	b

Analysis date	Sample No	Product (french name)	Product	Artificial contaminations						Global result		Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/sample		7500 Fast	QS5		
2015	**5989**	**Bœuf bourguignon**	**RTRH (Bourguignon)**	*L.monocytogenes* AOOC054	Beef	Seeding 48 h 3°C±2°C	/	0-0-0-0-0 (0,0)	0,0	+	+	2	b
2015	**5990**	**Porc au caramel**	**RTRH (Pork)**	*L.monocytogenes* Ad 38/181	Sausages	Seeding 48 h 3°C±2°C	/	3-1-6-1-2 (2,6)	2,6	-	-	2	b
2015	**5992**	**Bœuf bourguignon**	**RTRH (Bourguignon)**	*L.monocytogenes* Ad 38/181	Sausages	Seeding 48 h 3°C±2°C	/	3-1-6-1-2 (2,6)	2,6	+	+	2	b
2015	**5993**	**Porc au caramel**	**RTRH (Pork)**	*L.monocytogenes* AOOC054	Beef	Seeding 48 h 3°C±2°C	/	0-0-0-0-0 (<1,0)	<1,0	+	+	2	b
2015	**7510**	**Brie de Meaux**	**Raw milk cheese**	*L.monocytogenes* Ad664	Dairy product	Seeding 48 h 3°C±2°C	/	0-1-1-4-1 (1,4)	1,4	-	/	3	a
2015	**7511**	**Morbier au lait cru**	**Raw milk cheese**	*L.monocytogenes* Ad664	Dairy product	Seeding 48 h 3°C±2°C	/	0-1-1-4-1 (1,4)	1,4	-	/	3	a
2015	**7512**	**Rocamadour au lait cru**	**Raw milk cheese**	*L.monocytogenes* Ad664	Dairy product	Seeding 48 h 3°C±2°C	/	0-1-1-4-1 (1,4)	1,4	-	/	3	a
2015	**5994**	**Roquefort au lait cru**	**Raw milk cheese**	*L.monocytogenes* 153	Cheese	Seeding 48 h 3°C±2°C	/	2-0-1-1-0 (0,8)	0,8	-	-	3	a
2015	**5995**	**Fromage de chèvre au lait cru**	**Raw milk cheese**	*L.monocytogenes* AOOL097	Milk	Seeding 48 h 3°C±2°C	/	4-2-6-1-0 (2,6)	2,6	+	+	3	a
2015	**5996**	**Morbier au lait cru**	**Raw milk cheese**	*L.monocytogenes* Ad253	Cheese	Seeding 48 h 3°C±2°C	/	0-1-1-1-0 (0,6)	0,6	+	+	3	a
2015	**5997**	**Tomme au lait cru**	**Raw milk cheese**	*L.monocytogenes* Ad260	Cheese	Seeding 48 h 3°C±2°C	/	1-1-0-0-0 (0,4)	0,4	-	-	3	a
2015	**5998**	**Fromage au lait cru de brebis**	**Raw milk cheese**	*L.monocytogenes* 153	Cheese	Seeding 48 h 3°C±2°C	/	2-0-1-1-0 (0,8)	0,8	-	-	3	a
2015	**5999**	**Comté fruité au lait cru**	**Raw milk cheese**	*L.monocytogenes* AOOL097	Milk	Seeding 48 h 3°C±2°C	/	4-2-6-1-0 (2,6)	2,6	+	+	3	a
2015	**7061**	**Roquefort 31% MG au lait cru brebis + lait cru**	**Raw milk cheese + raw milk**	Cross contamination						-	-	3	a
2015	**7062**	**Brie de Meaux au lait cru + lait cru**	**Raw milk cheese + raw milk**	Cross contamination						+	+	3	a
2015	**7063**	**Fromage de chèvre au lait cru de chèvre + lait cru**	**Raw milk cheese + raw milk**	Cross contamination						+	+	3	a
2015	**7064**	**Morbier au lait cru + lait cru**	**Raw milk cheese + raw milk**	Cross contamination						+	+	3	a
2015	**7065**	**Rocamadour au lait cru + lait cru**	**Raw milk cheese + raw milk**	Cross contamination						-	-	3	a
2016	**56**	**Lait ribot fermenté**	**Fermented milk**	*L.innocua* Ad1786	Raw milk	Seeding 48 h 3°C±2°C	/	1-1-0-1-2 (1)	1,0	-	/	3	b
2016	**57**	**Lait fermenté fermier**	**Fermented milk**	*L.innocua* Ad1786	Raw milk	Seeding 48 h 3°C±2°C	/	1-1-0-1-2 (1)	1,0	-	/	3	b
2016	**58**	**Lait fermenté**	**Fermented milk**	*L.ivanovii* Ad680	Raw milk	Seeding 48 h 3°C±2°C	/	3-3-2-4-2 (2,8)	2,8	-	/	3	b
2016	**59**	**Lait de vache cru fermier**	**Raw milk**	*L.ivanovii* Ad680	Raw milk	Seeding 48 h 3°C±2°C	/	3-3-2-4-2 (2,8)	2,8	-	/	3	b
2016	**60**	**Lait cru de vache**	**Raw milk**	*L.ivanovii* Ad680	Raw milk	Seeding 48 h 3°C±2°C	/	3-3-2-4-2 (2,8)	2,8	-	/	3	b
2015	**7055**	**Lait ribot (lait fermenté)**	**Fermented milk**	*L.monocytogenes* Ad1781/ *L.ivanovii* Ad1737	Raw milk/Raw milk cheese	Seeding 48 h 3°C±2°C	/	1-2-1-0-1 (1,0)	1,0	-	-	3	b
2015	**7056**	**Gros lait fermenté**	**Fermented milk**	*L.monocytogenes* Ad1236/ *L.seeligeri* Ad1780	Raw milk cheese/Raw milk	Seeding 48 h 3°C±2°C	/	1-1-0-1-0 (0,6)/ 0-0-0-0-0 (0)	0,6	+	+	3	b
2015	**4866**	**Petits pots vanille chocolat fraise**	**Ice cream**	*L.monocytogenes* Ad637	Raw milk	Seeding -20°C 2 weeks	/	2-1-1-2-0 (1,2)	1,2	-	/	3	c
2015	**4867**	**Crème glacée menthe chocolat**	**Ice cream**	*L.monocytogenes* Ad637	Raw milk	Seeding -20°C 2 weeks	/	2-1-1-2-0 (1,2)	1,2	-	/	3	c
2015	**4868**	**Crème glacée vanille**	**Ice cream**	*L.innocua* 915	Milk	Seeding -20°C 2 weeks	/	0-2-2-0-0 (0,8)	0,8	-	/	3	c
2015	**4880**	**Lait entier pasteurisé**	**Pasteurized milk**	*L.innocua* Ad1789	Raw milk	Seeding 48 h 3°C±2°C	/	1-2-1-0-1 (1,0)	1,0	-	-	3	c
2015	**4883**	**Lait chocolaté pasteurisé**	**Flavoured milk**	*L.monocytogenes* Ad665	Raw milk	Seeding 48 h 3°C±2°C	/	0-1-0-2-0 (0,6)	0,6	+	+	3	c
2015	**7505**	**Crème glacée caramel au beurre salé**	**Ice cream**	*L.monocytogenes* Ad262	Dairy product	Seeding -20°C 2 weeks	/	2-3-3-4-1 (2,6)	2,6	+	/	3	c
2015	**7506**	**Crème glacée menthe chocolat**	**Ice cream (mint chocolate)**	*L.monocytogenes* Ad262	Dairy product	Seeding -20°C 2 weeks	/	2-3-3-4-1 (2,6)	2,6	+	/	3	c
2015	**7507**	**Glace noix de coco**	**Ice cream**	*L.monocytogenes* Ad619	Dairy product	Seeding -20°C 2 weeks	/	0-2-1-1-1 (1,0)	1,0	+	/	3	c
2015	**7508**	**Glace vanille**	**Vanilla ice cream**	*L.monocytogenes* Ad619	Dairy product	Seeding -20°C 2 weeks	/	0-2-1-1-1 (1,0)	1,0	+	/	3	c
2015	**7509**	**Glace café**	**Coffee ice cream**	*L.monocytogenes* Ad619	Dairy product	Seeding -20°C 2 weeks	/	0-2-1-1-1 (1,0)	1,0	+	/	3	c
2015	**4874**	**Tomme au lait pasteurisé**	**Pasteurized cheese**	*L.monocytogenes Ad1201*	Raw milk cheese	Seeding 48 h 3°C±2°C	/	1-1-0-0-1 (0,6)	0,6	+	+	3	c
2015	**4876**	**Fromage à pâte molle au lait pasteurisé de vache**	**Pasteurized cheese**	*L.welshimeri* Ad1667	Raw milk cheese	Seeding 48 h 3°C±2°C	/	3-1-2-0-2 (1,6)	1,6	-	-	3	c

Analysis date	Sample No	Product (french name)	Product	Artificial contaminations						Global result		Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/sample		7500 Fast	QS5		
2015	**4877**	**Fromage à pâte molle au lait pasteurisé de vache**	**Pasteurized cheese**	*L.welshimeri* Ad1667	Raw milk cheese	Seeding 48 h 3°C±2°C	/	3-1-2-0-2 (1,6)	1,6	-	-	3	c
2015	**4878**	**Lait pasteurisé 1/2 écrémé**	**Pasteurized milk**	*L.monocytogenes* Ad665	Raw milk	Seeding 48 h 3°C±2°C	/	0-1-0-2-0 (0,6)	0,6	+	+	3	c
2015	**4879**	**Lait 1/2 écrémé fermier**	**Skimmed milk**	*L.monocytogenes* Ad665	Raw milk	Seeding 48 h 3°C±2°C	/	0-1-0-2-0 (0,6)	0,6	+	+	3	c
2015	**4881**	**Boisson lactée à la fraise**	**Flavoured milk**	*L.innocua* Ad1789	Raw milk	Seeding 48 h 3°C±2°C	/	1-2-1-0-1 (1,0)	1,0	-	-	3	c
2015	**4882**	**Boisson lactée orange, mangue**	**Flavoured milk**	*L.innocua* Ad1789	Raw milk	Seeding 48 h 3°C±2°C	/	1-2-1-0-1 (1,0)	1,0	-	-	3	c
2015	**7057**	**Lait frais demi écrémé (lait pasteurisé)**	**Pasteurised milk**	*L.monocytogenes* Ad977/ *L.innocua* Ad656	Produits laitiers/Fromage à pâte molle	Seeding 48 h 3°C±2°C	/	1-2-2-2-1 (1,6)/ 0-2-1-2-0 (1,0)	1,0	+	+	3	c
2015	**7058**	**Lait frais entier (lait pasteurisé)**	**Pasteurised milk**	*L.monocytogenes* Ad1781/ *L.ivanovii* Ad1737	Raw milk/Raw milk cheese	Seeding 48 h 3°C±2°C	/	1-2-1-0-1 (1,0)	1,0	-	-	3	c
2015	**7059**	**Fromage 33% MG (lait pasteurisé)**	**pasteurised cheese**	*L.monocytogenes* Ad1236/ *L.seeligeri* Ad1780	Raw milk cheese/Raw milk	Seeding 48 h 3°C±2°C	/	1-1-0-1-0 (0,6)/ 0-0-0-0-0 (0)	0,6	-	-	3	c
2015	**7060**	**Fourme d'Ambert (lait pasteurisé)**	**pasteurised cheese**	*L.monocytogenes* Ad977/ *L.innocua* Ad656	Produits laitiers/Fromage à pâte molle	Seeding 48 h 3°C±2°C	/	1-2-2-2-1 (1,6)/ 0-2-1-2-0 (1,0)	1,0	-	-	3	c
2015	**7066**	**Choux chantilly**	**Dairy based dessert**	*L.monocytogenes* Ad1781/ *L.ivanovii* Ad1737	Raw milk/Raw milk cheese	Seeding 48 h 3°C±2°C	/	1-2-1-0-1 (1,0)	1,0	+	+	3	c
2015	**7067**	**Tiramisu**	**Dairy based dessert**	*L.monocytogenes* Ad1236/ *L.seeligeri* Ad1780	Raw milk cheese/Raw milk	Seeding 48 h 3°C±2°C	/	1-1-0-1-0 (0,6)/ 0-0-0-0-0 (0)	0,6	+	+	3	c
2016	**701**	**Filets d'anchois marinés ail persil**	**Marinated anchovies**	*L.monocytogenes* Ad996	Smoked salmon	Seeding 48 h 3°C±2°C	/	1-1-1-0-1 (0,8)	0,8	-	-	4	b
2016	**702**	**Hareng fumés**	**Smoked herring**	*L.monocytogenes* Ad996	Smoked salmon	Seeding 48 h 3°C±2°C	/	1-1-1-0-1 (0,8)	0,8	+	+	4	b
2016	**703**	**Brisure de saumon fumé**	**Smoked salmon**	*L.monocytogenes* Ad670	Smoked salmon	Seeding 48 h 3°C±2°C	/	0-0-1-3-2 (1,2)	1,2	+	+	4	b
2016	**704**	**Carpaccio de saumon citron aneth**	**Salmon Carpaccio**	*L.monocytogenes* Ad670	Smoked salmon	Seeding 48 h 3°C±2°C	/	0-0-1-3-2 (1,2)	1,2	+	+	4	b
2016	**705**	**Haddock mariné**	**Marinated haddock**	*L.monocytogenes* Ad996	Smoked salmon	Seeding 48 h 3°C±2°C	/	1-1-1-0-1 (0,8)	0,8	+	+	4	b
2016	**706**	**Filet de maquereaux au poivre**	**Seasoned mackerel**	*L.monocytogenes* Ad996	Smoked salmon	Seeding 48 h 3°C±2°C	/	1-1-1-0-1 (0,8)	0,8	+	+	4	b
2016	**707**	**Yakitori saumon fumé sésame pavot**	**Seasoned salmon**	*L.monocytogenes* Ad670	Smoked salmon	Seeding 48 h 3°C±2°C	/	0-0-1-3-2 (1,2)	1,2	+	+	4	b
2016	**715**	**Terrine de saumon à l'aneth**	**Salmon terrine**	*L.monocytogenes* Ad1191	Fish	Seeding 48 h 3°C±2°C	/	0-3-0-1-5 (1,8)	1,8	+	+	4	c
2016	**716**	**Bâtonnet de surimi**	**Surimi**	*L.monocytogenes* Ad1191	Fish	Seeding 48 h 3°C±2°C	/	0-3-0-1-5 (1,8)	1,8	+	+	4	c
2016	**717**	**Miettes de crabes**	**Crabs product**	*L.monocytogenes* Ad1191	Fish	Seeding 48 h 3°C±2°C	/	0-3-0-1-5 (1,8)	1,8	+	+	4	c
2016	**718**	**Hachés de saumon rose à la ciboulette**	**Cooked salmon**	*L.monocytogenes* Ad1186	Fish	Seeding 48 h 3°C±2°C	/	0-0-2-2-3 (1,4)	1,4	-	-	4	c
2016	**719**	**Hachés de colin d'Alaska citron persil**	**Cooked fish**	*L.monocytogenes* Ad1186	Fish	Seeding 48 h 3°C±2°C	/	0-0-2-2-3 (1,4)	1,4	+	+	4	c
2016	**1306**	**Cabillaud basilic et filet huile d'olive**	**Seasoned fish**	*L.monocytogenes* Ad1181	Fish	Seeding 48 h 3°C±2°C	/	1-1-1-1-0 (0,8)	0,8	+	+	4	c
2016	**1307**	**Saumon à l'oseille et son riz**	**Cooked salmon**	*L.monocytogenes* Ad1181	Fish	Seeding 48 h 3°C±2°C	/	1-1-1-1-0 (0,8)	0,8	+	+	4	c
2016	**1148**	**Roquette**	**Rocket**	*L.monocytogenes* Ad1238	Vegetables	Seeding 48 h 3°C±2°C	/	1-3-0-0-1 (1,0)	1,0	-	-	5	a
2016	**1149**	**Mâche**	**Lamb's lettuce**	*L.monocytogenes* Ad1238	Vegetables	Seeding 48 h 3°C±2°C	/	1-3-0-0-1 (1,0)	1,0	-	-	5	a
2016	**1150**	**Persil plat**	**Parsley**	*L.monocytogenes* Ad1238	Vegetables	Seeding 48 h 3°C±2°C	/	1-3-0-0-1 (1,0)	1,0	-	-	5	a
2016	**1308**	**Carottes en rondelles**	**Carrots**	*L.monocytogenes* Ad1672/ L.innocua Ad1673	Vegetables	Seeding 48 h 3°C±2°C	/	2-1-1-1-0 (1,0)/ 1-0-1-1-1(0,8)	0,8	+	+	5	a
2016	**1309**	**Petits pois**	**Peas**	*L.monocytogenes* Ad1672/ L.innocua Ad1673	Vegetables	Seeding 48 h 3°C±2°C	/	2-1-1-1-0 (1,0)/ 1-0-1-1-1(0,8)	0,8	+	+	5	a
2016	**1310**	**Haricots verts**	**Green beans**	*L.monocytogenes* Ad1672/ L.innocua Ad1673	Vegetables	Seeding 48 h 3°C±2°C	/	2-1-1-1-0 (1,0)/ 1-0-1-1-1(0,8)	0,8	+	+	5	a
2016	**1311**	**Légumes vapeur**	**Steamed vegetables**	*L.monocytogenes* Ad1672/ L.innocua Ad1673	Vegetables	Seeding 48 h 3°C±2°C	/	2-1-1-1-0 (1,0)/ 1-0-1-1-1(0,8)	0,8	+	+	5	a
2016	**656**	**Céleri rémoulade**	**Celery salad**	*L.monocytogenes* Ad285	Vegetables	Seeding 48 h 3°C±2°C	/	0-3-1-0-1 (1,0)	1,0	-	-	5	b
2016	**652**	**Piémontaise au jambon**	**Vegetables salad with ham**	*L.monocytogenes* Ad544	Vegetables	Seeding 48 h 3°C±2°C	/	0-2-1-0-1 (0,8)	0,8	-	-	5	b
2016	**653**	**Macédoine de légumes**	**Vegetables salad**	*L.monocytogenes* Ad544	Vegetables	Seeding 48 h 3°C±2°C	/	0-2-1-0-1 (0,8)	0,8	+	+	5	b

Analysis date	Sample No	Product (french name)	Product	Artificial contaminations						Global result		Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/sample		7500 Fast	QS5		
2016	**654**	**Trio de crudités sous vide**	**Seasoned vegetables**	*L.monocytogenes* Ad285	Vegetables	Seeding 48 h 3°C±2°C	/	0-3-1-0-1 (1,0)	1,0	+	+	5	b
2016	**655**	**Carottes râpées assaisonnées**	**Seasoned carrots**	*L.monocytogenes* Ad544	Vegetables	Seeding 48 h 3°C±2°C	/	0-2-1-0-1 (0,8)	0,8	+	+	5	b
2016	**657**	**Betteraves assaisonnés**	**Seasoned beets**	*L.monocytogenes* Ad1672	Vegetables	Seeding 48 h 3°C±2°C	/	0-1-1-1-0 (0,6)	0,6	+	+	5	b
2016	**659**	**Coleslaw**	**Cabbage salad**	*L.monocytogenes* Ad1672	Vegetables	Seeding 48 h 3°C±2°C	/	0-1-1-1-0 (0,6)	0,6	+	+	5	b
2016	**1152**	**Champignon à la grecque**	**Seasoned mushrooms**	*L.monocytogenes* Ad1680	Vegetables	Seeding 48 h 3°C±2°C	/	3-1-0-0-3 (1,4)	1,4	+	+	5	b
2016	**1153**	**Artichaut basilic**	**Seasoned artichoke**	*L.monocytogenes* Ad1680	Vegetables	Seeding 48 h 3°C±2°C	/	3-1-0-0-3 (1,4)	1,4	+	+	5	b
2016	**1312**	**Macédoine de légumes**	**Vegetables salad**	*L.monocytogenes* Ad544	Vegetables	Seeding 48 h 3°C±2°C	/	0-1-1-2-3 (1,4)	1,4	+	+	5	b
2016	**1314**	**Salades lentilles et tofu fumé**	**Lentil and smoked tofu salad**	*L.monocytogenes* Ad544	Vegetables	Seeding 48 h 3°C±2°C	/	0-1-1-2-3 (1,4)	1,4	+	+	5	b
2016	**650**	**Poêlée du soleil duo de courgettes**	**Cooked zucchini**	*L.monocytogenes* Ad1672	Vegetables	Seeding 48 h 3°C±2°C	/	0-1-1-1-0 (0,6)	0,6	+	+	5	c
2016	**651**	**Poêlée de légumes et pomme de terre à la fermière**	**Cooked vegetables**	*L.monocytogenes* Ad544	Vegetables	Seeding 48 h 3°C±2°C	/	0-2-1-0-1 (0,8)	0,8	+	+	5	c
2016	**1151**	**Ratatouille provençale**	**Ratatouille**	*L.monocytogenes* Ad1680	Vegetables	Seeding 48 h 3°C±2°C	/	3-1-0-0-3 (1,4)	1,4	+	+	5	c
2016	**1313**	**Epinards cuisinés aux tomates confites**	**Cooked spinach**	*L.monocytogenes* Ad544	Vegetables	Seeding 48 h 3°C±2°C	/	0-1-1-2-3 (1,4)	1,4	+	+	5	c
2016	**1315**	**Galettes de légumes courgettes tomates aubergines**	**Vegetables based preparation**	*L.monocytogenes* Ad1498/ *L.welshimeri* Ad1668	Vegetables	Seeding 48 h 3°C±2°C	/	2-1-0-1-1 (1,0)/ 1-2-0-0-0 (0,6)	0,6	+	+	5	c
2016	**1316**	**Galettes de légumes choux fleurs brocolis carottes**	**Vegetables based preparation**	*L.monocytogenes* Ad1498/ *L.welshimeri* Ad1668	Vegetables	Seeding 48 h 3°C±2°C	/	2-1-0-1-1 (1,0)/ 1-2-0-0-0 (0,6)	0,6	+	+	5	c
2016	**1317**	**Fallafels pois chiches**	**Falafel**	*L.monocytogenes* Ad1180/ *L.welshimeri* Ad1668	Vegetables	Seeding 48 h 3°C±2°C	/	1-2-1-1-2 (1,4)/ 1-2-0-0-0 (0,6)	0,6	+	+	5	c
2016	**1318**	**Tarte aux poireaux**	**Leeks tart**	*L.monocytogenes* Ad1180/ *L.welshimeri* Ad1668	Vegetables	Seeding 48 h 3°C±2°C	/	1-2-1-1-2 (1,4)/ 1-2-0-0-0 (0,6)	0,6	+	+	5	c
2016	**1319**	**Galettes de légumes**	**Vegetables based preparation**	*L.monocytogenes* Ad1180/ *L.welshimeri* Ad1668	Vegetables	Seeding 48 h 3°C±2°C	/	1-2-1-1-2 (1,4)/ 1-2-0-0-0 (0,6)	0,6	+	+	5	c
2015	**6000**	**Eau pareuse (industrie poisson)**	**Process water (fish industry)**	*L.monocytogenes* AOOM009	Smoked salmon	Seeding 48 h 2-8°C	/	0-1-2-1-0 (0,8)	0,8	+		6	a
2015	**6001**	**Eau épineuse (industrie poisson)**	**Process water (fish industry)**	*L.monocytogenes* AOOM032	Smoked salmon	Seeding 48 h 2-8°C	/	0-0-3-0-2 (1,0)	1,0	+		6	a
2015	**6002**	**Eau peleuse (industrie poisson)**	**Process water (fish industry)**	*L.monocytogenes* AOOM045	Smoked salmon	Seeding 48 h 2-8°C	/	0-1-1-1-4 (1,4)	1,4	+		6	a
2015	**6003**	**Eau laveuse (industrie poisson)**	**Process water (fish industry)**	*L.monocytogenes* AOOM088	Smoked salmon	Seeding 48 h 2-8°C	/	0-0-0-3-2 (1,0)	1,0	+		6	a
2015	**7521**	**Eau rinçage plan de travail saucisse**	**Cleaning water (meat industry)**	*L.monocytogenes* Ad1253/ *L.innocua* Ad1262	Environmental sample	Seeding 48 h 4°C	/	2-2-1-0-1 (1,2)	1,2	-		6	a
2015	**7525**	**Eau de rinçage pompe trémis pâte gâteau**	**Rinsing water (pastry industry))**	*L.monocytogenes* Ad1757/ *L.ivanovii* Ad1289	Egg product / Raw milk	Seeding 48 h 4°C	/	0-1-1-0-0 (0,4)	0,4	+		6	a
2015	**7526**	**Eau de rinçage pompe trémis pâte gâteau**	**Rinsing water (pastry industry))**	*L.monocytogenes* Ad1195/ *L.seeligeri* Ad1782	Egg product / Raw milk	Seeding 48 h 4°C	/	1-2-0-0-0 (0,6)	0,6	-		6	a
2016	**162**	**Eau de rinçage (Industrie du porc)**	**Rinsing water (pork industry)**	*L.monocytogenes* Ad243	Pork environmental sample	Seeding 48 h 2-8°C	/	1-0-0-1-1 (0,6)	0,6	-		6	a
2016	**163**	**Eau de rinçage (Industrie du porc)**	**Rinsing water (pork industry)**	*L.monocytogenes* Ad243	Pork environmental sample	Seeding 48 h 2-8°C	/	1-0-0-1-1 (0,6)	0,6	-		6	a
2016	**165**	**Eau de process (industrie végétaux)**	**Process water (vegetables)**	*L.monocytogenes* Ad 1672	Vegetables	Seeding 48 h 2-8°C	/	1-2-2-2-1 (1,6)	1,6	+		6	a
2016	**166**	**Eau de process (industrie végétaux)**	**Process water (vegetables)**	*L.monocytogenes* Ad 1672	Vegetables	Seeding 48 h 2-8°C	/	1-2-2-2-1 (1,6)	1,6	-		6	a
2016	**1144**	**Eau de process Chipolatas**	**Process water (meat industry)**	*L.monocytogenes* Ad243	Environmental sample (pork industry)	Seeding 48 h 2-8°C	/	2-1-1-1-0 (1,0)	1,0	+		6	a
2016	**1221**	**Eau de process Chipolatas Merguez**	**Process water (pork industry)**	*L.monocytogenes* Ad243	Environmental sample (pork industry)	Seeding 48 h 2-8°C	/	5-1-1-1-2 (2,0)	2,0	+		6	a
2018	**7906**	**Eau de rinçage saucisses végétales cutter**	**Rinsed water (vegetable sausage fabrication)**	*L.monocytogenes* Ad2643	Salad	Seeding 48 h 3°C±2°C	/	0-2-6-8-6	4,4		+	6	a

Analysis date	Sample No	Product (french name)	Product	Artificial contaminations						Global result		Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/sample		7500 Fast	QS5		
2018	**7907**	**Eau de rinçage robot coupe jambon végétale**	**Rinsed water (vegetable ham fabrication)**	*L.monocytogenes* Ad2643	Salad	Seeding 48 h 3°C±2°C	/	0-2-6-8-6	4,4		+	6	a
2018	**7908**	**Eau de rinçage marmitte cuisson soupe poireaux épinards**	**Rinsed water marmite (leeks spinach)**	*L.monocytogenes* Ad2643	Salad	Seeding 48 h 3°C±2°C	/	0-2-6-8-6	4,4		+	6	a
2018	**8074**	**Eau de rinçage risotto**	**Rinsed water (risotto fabrication)**	*L.monocytogenes* Ad1213	Rice	Seeding 48 h 3°C±2°C	/	3-3-4-1-4	3,0		+	6	a
2018	**8075**	**Eau flagelleuse (abbatage porc)**	**Water (pork slaughterhouse)**	*L.monocytogenes* Ad293+ *L.welshimeri* Ad1671	Delicatessen + Smoked sausage	Seeding 48 h 3°C±2°C	/	1-1-0-0-0+3-4-3-3-5	4,0		+	6	a
2018	**8076**	**Eau de lavage hermix (industrie laitière)**	**Laundry water (dairy industry)**	*L.monocytogenes* Ad2858	Milk	Seeding 48 h 3°C±2°C	/	2-0-0-0-0	0,4		-	6	a
2018	**8077**	**Eau de process poupe (industrie laitière)**	**Process water (dairy industry)**	*L.monocytogenes* Ad2858+ *L.seeligeri* Ad1783	Milk + Raw milk	Seeding 48 h 3°C±2°C	/	2-0-0-0-0+2-0-1-1-3	1,8		+	6	a
2018	**8078**	**Eau de lavage surface (industrie laitière)**	**Laundry water (dairy industry)**	*L.monocytogenes* Ad2642+ *L.seeligeri* Ad1783	Cheese + Raw milk	Seeding 48 h 3°C±2°C	/	2-2-1-1-0+2-0-1-1-3	2,6		+	6	a
2018	**8685**	**Eau de lavage (usine lait)**	**Cleaning water (dairy industry)**	*L.monocytogenes* Ad2757	Dairy product	Seeding 48 h 3°C±2°C	/	4-2-2-3-1	2,4		+	6	a
2018	**8686**	**Eau de process saumon injecteur**	**Process water (salmon cutting)**	*L.monocytogenes Ad1189*	Fish	Seeding 48 h 3°C±2°C	/	1-0-2-1-1	1,0		+	6	a
2015	**7520**	**Déchets fabrication saucisses**	**Wastes (sausages)**	*L.monocytogenes* Ad1259 / *L.innocua* Ad1266	Environmental sample	Seeding 48 h 4°C	/	0-0-1-1-0 (0,4)	0,4	-		6	b
2015	**7527**	**Déchets gâteaux**	**Wastes (cakes)**	*L.monocytogenes* Ad1195/ *L.seeligeri* Ad1782	Egg product / Raw milk	Seeding 48 h 4°C	/	1-2-0-0-0 (0,6)	0,6	-		6	b
2016	**167**	**Poussières de laiterie**	**Dusts (dairy industry)**	*L.innocua* Ad653	Milk industry	Spiking 10 min 56°C	0,4	3-2-2-1-2 (2)	2,0	-		6	b
2016	**168**	**Poussières de laiterie**	**Dusts (dairy industry)**	*L.innocua* Ad653	Milk industry	Spiking 10 min 56°C	0,4	3-2-2-1-2 (2)	2,0	-		6	b
2016	**169**	**Poussières de laiterie**	**Dusts (dairy industry)**	*L.innocua* Ad653	Milk industry	Spiking 10 min 56°C	0,7	3-5-3-3-4 (3,6)	3,6	-		6	b
2016	**178**	**Poussières de laiterie**	**Dusts (dairy industry)**	*L.monocytogenes* Ad634	Milk industry	Spiking 10 min 56°C	0,4	6-5-4-3-8 (5,2)	5,2	+		6	b
2016	**179**	**Poussières de laiterie**	**Dusts (dairy industry)**	*L.monocytogenes* Ad634	Milk industry	Spiking 10 min 56°C	0,4	6-5-4-3-8 (5,2)	5,2	+		6	b
2016	**180**	**Poussières de laiterie**	**Dusts (dairy industry)**	*L.monocytogenes* Ad633	Milk industry	Spiking 10 min 56°C	0,5	9-7-3-3-2 (4,8)	4,8	+		6	b
2016	**181**	**Déchets végétaux**	**Vegetables wastes**	*L.monocytogenes* Ad 1672	Vegetables	Seeding 48 h 2-8°C	/	1-2-2-2-1 (1,6)	1,6	+		6	b
2016	**1146**	**Déchet pâtisserie pâte à pompon**	**Wastes (pastry industry)**	*L.monocytogenes* Ad551	Pastries environmental sample	Seeding 48 h 2-8°C	/	2-2-0-0-1 (1,0)	1,0	-		6	b
2016	**1147**	**Déchets de poisson**	**Wastes (Fish industry)**	*L.monocytogenes* Ad1679	Environmental sample (fish)	Seeding 48 h 2-8°C	/	2-2-1-2-1 (1,6)	1,6	-		6	b
2016	**1220**	**Eau de process Chipolatas**	**Process water (pork industry)**	*L.monocytogenes* Ad243	Environmental sample (pork industry)	Seeding 48 h 2-8°C	/	5-1-1-1-2 (2,0)	2,0	+		6	b
2016	**1222**	**Déchets végétaux**	**Vegetables wastes**	*L.monocytogenes* Ad1238	Vegetables	Seeding 48 h 2-8°C	/	0-2-2-1-2 (1,4)	1,4	+		6	b
2016	**1223**	**Déchets poisson fabrication d'appâts**	**Wastes (Fish industry)**	*L.monocytogenes* Ad1679	Environmental sample (fish)	Seeding 48 h 2-8°C	/	4-5-0-2-1 (1,2)	1,2	-		6	b
2018	**8079**	**Déchets porc (fabrication saucisse)**	**Pork waste (sausage fabrication)**	*L.monocytogenes* Ad293+ *L.welshimeri* Ad1670	Delicatessen + Delicatessen	Seeding 48 h 3°C±2°C	/	1-0-0-0-0+3-4-3-3-5	3,8		-	6	b
2018	**8080**	**Déchets (abbatage porc)**	**Wastes (pork slaughterhouse)**	*L.monocytogenes* Ad293+ *L.welshimeri* Ad1671	Delicatessen + Smoked sausage	Seeding 48 h 3°C±2°C	/	1-1-0-0-0+3-4-3-3-5	4,0		+	6	b
2018	**8081**	**Déchets poisson (découpe)**	**Fish waste (cutting)**	*L.monocytogenes* Ad2599	Salmon	Seeding 48 h 3°C±2°C	/	3-5-3-4-5	4,0		+	6	b
2015	**6004**	**Chiffonnette tapis déchets peleuse (industrie poisson)**	**Wipe (fish industry)**	*L.monocytogenes* AOOM009	Smoked salmon	Seeding 48 h 2-8°C	/	0-1-2-1-0 (0,8)	0,8	+		6	c
2015	**6005**	**Chiffonnette tapis trancheur ligne (industrie poisson)**	**Wipe (fish industry)**	*L.monocytogenes* AOOM032	Smoked salmon	Seeding 48 h 2-8°C	/	0-0-3-0-2 (1,0)	1,0	+		6	c
2015	**6006**	**Chiffonnette tapis pareuse (industrie poisson)**	**Wipe (fish industry)**	*L.monocytogenes* AOOM045	Smoked salmon	Seeding 48 h 2-8°C	/	0-1-1-1-4 (1,4)	1,4	+		6	c
2015	**7522**	**Chiffonnette table déboyautage saucisse avant nettoyage**	**Wipe (meat industry)**	*L.monocytogenes* Ad1259 / *L.innocua* Ad1266	Environmental sample	Seeding 48 h 4°C	/	0-0-1-1-0 (0,4)	0,4	+		6	c
2015	**7524**	**Chiffonnette table découpe poulets**	**Wipe (poultry industry)**	*L.monocytogenes* Ad1253/ *L.innocua* Ad1262	Environmental sample	Seeding 48 h 4°C	/	2-2-1-0-1 (1,2)	1,2	-		6	c
2015	**7528**	**Chiffonnette pompe fabrication gâteau avant nettoyage**	**Wipe (pastry industry)**	*L.monocytogenes* Ad1757/ *L.ivanovii* Ad1289	Egg product / Raw milk	Seeding 48 h 4°C	/	0-1-1-0-0 (0,4)	0,4	-		6	c

Analysis date	Sample No	Product (french name)	Product	Artificial contaminations						Global result		Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/sample		7500 Fast	QS5		
2015	**7529**	**Chiffonnette sol fabrication gâteau avant nettoyage**	**Wipe (pastry industry)**	*L.monocytogenes* Ad1195/ *L.seeligeri* Ad1782	Egg product / Raw milk	Seeding 48 h 4°C	/	1-2-0-0-0 (0,6)	0,6	+		6	c
2016	**164**	**Bac viande de porc**	**Wipe (Pork industry)**	*L.monocytogenes* Ad243	Pork environmental sample	Seeding 48 h 2-8°C	/	1-0-0-1-1 (0,6)	0,6	+		6	c
2016	**182**	**Lingette poussoir porc**	**Wipe (Pork industry)**	*L.monocytogenes* Ad1255	Beef/Pork environmental sample	Seeding 48 h 2-8°C	/	1-0-2-3-1 (1,4)	1,4	-		6	c
2016	**183**	**Lingette mélangeur porc**	**Wipe (Pork industry)**	*L.monocytogenes* Ad1255	Beef/Pork environmental sample	Seeding 48 h 2-8°C	/	1-0-2-3-1 (1,4)	1,4	+		6	c
2016	**185**	**Lingette mélangeur bœuf**	**Wipe (Beef industry)**	*L.monocytogenes* Ad1259	Beef/Pork environmental sample	Seeding 48 h 2-8°C	/	2-1-2-1-1 (1,4)	1,4	+		6	c
2016	**186**	**Lingette hachoir porc viande crue**	**Wipe (meat industry)**	*L.monocytogenes* Ad1259	Beef/Pork environmental sample	Seeding 48 h 2-8°C	/	2-1-2-1-1 (1,4)	1,4	+		6	c
2016	**187**	**Lingette mélangeur saucisson sec**	**Wipe (Pork industry)**	*L.monocytogenes* Ad1259	Beef/Pork environmental sample	Seeding 48 h 2-8°C	/	2-1-2-1-1 (1,4)	1,4	+		6	c
2016	**188**	**Lingette mélangeur saucisson sec**	**Wipe (Pork industry)**	*L.monocytogenes* Ad1255	Beef/Pork environmental sample	Seeding 48 h 2-8°C	/	1-0-2-3-1 (1,4)	1,4	+		6	c
2018	**7902**	**Chiffonnette couteau avant nettoyage (Découpe poisson)**	**Wipe knife (salmon cutting)**	*L.monocytogenes* Ad548	Environment fish industry	Seeding 48 h 3°C±2°C	/	2-2-2-2-2	2,0		+	6	c
2018	**7903**	**Chiffonnette plaque parage lardons avant nettoyage (Découpe poisson)**	**Wipe (salmon cutting)**	*L.monocytogenes* Ad548	Environment fish industry	Seeding 48 h 3°C±2°C	/	2-2-2-2-2	2,0		+	6	c
2018	**7904**	**Chiffonnette tapis trieuse scan 3 avant nettoyage (Découpe poisson)**	**Wipe (salmon cutting)**	*L.monocytogenes* Ad1679	Environment fish industry	Seeding 48 h 3°C±2°C	/	1-3-2-1-1	1,6		+	6	c
2018	**7905**	**Chiffonnette tapis trancheuse scan 3 avant nettoyage (Découpe poisson)**	**Wipe (salmon cutting)**	*L.monocytogenes* Ad1679	Environment fish industry	Seeding 48 h 3°C±2°C	/	1-3-2-1-1	1,6		+	6	c
2018	**8082**	**Lingettes gants (abbatage volaille)**	**Wipe gloves (poultry slaughterhouse)**	*L.monocytogenes* Ad667+ *L.innocua* Ad1227	Chicken meat + Turkey meat	Seeding 48 h 3°C±2°C	/	1-3-0-1-3+0-0-0-4-1	2,6		-	6	c
2018	**8083**	**Lingette chariot volaille (abbatage volaille)**	**Wipe cart (poultry slaughterhouse)**	*L.monocytogenes* Ad667+ *L.innocua* Ad1227	Chicken meat + Turkey meat	Seeding 48 h 3°C±2°C	/	1-3-0-1-3+0-0-0-4-1	2,6		+	6	c
2018	**8687**	**Chiffonnette appareil texture saucisse végétale**	**Wipe (vegetable sausage fabrication)**	*L.monocytogenes* Ad1238	Vegetables	Seeding 48 h 3°C±2°C	/	2-2-1-1-1	1,6		+	6	c
2018	**8688**	**Chiffonnette paillasse saucisse végétale**	**Wipe (vegetable sausage fabrication)**	*L.monocytogenes* Ad1303	Red peppers	Seeding 48 h 3°C±2°C	/	6-8-4-3-3	4,8		+	6	c
2018	**8689**	**Chiffonnette cutter (saucisse végétale)**	**Wipe (vegetable sausage fabrication)**	*L.monocytogenes* Ad1187	RTRH squid	Seeding 48 h 3°C±2°C	/	4-1-1-1-2	1,8		+	6	c
2018	**8690**	**Ciffonnette rinçage carottes découpe**	**Wipe (vegetable industry)**	*L.monocytogenes* Ad1238	Vegetables	Seeding 48 h 3°C±2°C	/	2-2-1-1-1	1,6		+	6	c
2018	**8691**	**Chiffonnette robot coupe mélée soja**	**Wipe (vegetable industry)**	*L.monocytogenes* Ad1303	Red peppers	Seeding 48 h 3°C±2°C	/	6-8-4-3-3	4,8		+	6	c

Appendix D - Sensitivity: raw data

Bold typing : artificially inoculated samples

***Listeria* detection results:**

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

NC curves, probably linked to few lysates available and storage duration. Result not kept for interpretation

No more lysate to re-run the PCR test once or twice

Discordant result between 7500 Fast (initial validation result) and QS5, lysate tested again with 7500 Fast in 2018

MEAT PRODUCTS (PikoReal PCR Instrument)																									
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*													Category	
				Half Fraser		Fraser 1		identification	*Listeria monocy-togenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C							
										PCR PikoReal		Confirmations			Final result	Agree-ment Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agree-ment Ref/Alt 4H		
				O&A	Palcam	O&A	Palcam			Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2014	1198	Steak haché de bœuf	Ground beef	H+	+	H+	+	*L.monocytogenes*	+	-	/	-	st	/	-	**ND**	-		-	st	-	**ND**	1	a
2014	1202	Petite viande rouge	Raw beef meat	H+	+	H+	+	*L.monocytogenes*	+	+	34,09	H+	+	*L.monocytogenes*	+	**PA**	+	31,06	H+	+	+	**PA**	1	a
2014	1203	Viande rouge avec peau	Raw meat	1H-	-	H-	+	*L.welshimeri*	-	-	/	H-	+	*L.welshimeri*	-	**NA**							1	a
2014	1204	Viande parage	Raw meat	H-/H+	+	H-	+	*L.monocytogenes /L.welshimeri*	+	+	43,76	- (Fraser 1: H+)	+	*L.monocytogenes*	+	**PA**	+	37,77	- (fraser1:+)	+	+	**PA**	1	a
2014	1232	VGG de blanquette de dinde	Raw turkey meat	st	st	st	st	/	-	-	/	-	st	/	-	**NA**	-		-	st	-	**NA**	1	a
2014	1233	VGG poulet	Raw poultry meat	H+	+	H+	+	*L.monocytogenes*	+	+	46,30	H+	+	*L.monocytogenes*	+	**PA**	+	38,65	H+	+	+	**PA**	1	a
2014	1580	Steak haché de bœuf	Ground beef	-	+ (1)	H+	+	*L. monocytogenes*	+	+	34,74	H+	+	*L.monocytogenes*	+	**PA**	+	31,81	H+	+	+	**PA**	1	a
2014	1581	Filet de dinde	Raw turkey meat	H+ / H-	+	H+	+	*L. monocytogenes*	+	+	39,56	H+	+	*L.monocytogenes*	+	**PA**	+	32,21	H+	+	+	**PA**	1	a
2014	1582	VGG cous de dinde	Raw turkey meat	H+ / H-	+	H+ / H-	+	*L. monocytogenes*	+	+	48,30	H+	+	*L.monocytogenes*	+	**PA**	+	40,92	H+	+	+	**PA**	1	a
2014	1583	Cuisse dinde broyée	Raw turkey meat	H+ (1)	st	H+	+	*L. monocytogenes*	+	-	/	-	d	-	-	**ND**	-	/	/	d	-	**ND**	1	a
2014	1584	VGG poulet	Raw poultry meat	H+	+	H+	+	*L. monocytogenes*	+	-	/	-	-	/	-	**ND**	-	/	/	-	-	**ND**	1	a
2014	2341	Sauté de dinde	Raw turkey meat	H+	+	H+	+	*L.monocytogenes*	+	+	36,18	H+	+	*L.monocytogenes*	+	**PA**	+	36,77	H+	+	+	**PA**	1	a
2014	2756	Côtes échine de porc	Raw pork meat	H-	+	H-	+	*L. welshimeri*	-	-	/	H-	+	*L.welshimeri*	-	**NA**							1	a
2014	2757	Côtes de porc	Raw pork meat	H-	+	H-	+	*L. welshimeri*	-	-	/	H-	+	*L.welshimeri*	-	**NA**							1	a
2014	2758	Escalope de veau	Raw veal meat	H-	+	H-	+	*L. welshimeri*	-	-	/	H-	+	*L.welshimeri*	-	**NA**							1	a
2014	2759	Escalope de veau	Raw veal meat	H+ / H-	+	H+ / H-	+	*L. monocytogenes/ L. welshimeri*	+	-	/	H-	+	*L.welshimeri*	-	**ND**	-	/	H-	+	-	**ND**	1	a
2014	2760	Steak haché congelé de bœuf	Raw beef meat	-	-	-	st	/	-	-	/	H- d	-	-	-	**NA**							1	a
2014	2761	Steak haché congelé de bœuf	Raw beef meat	-	-	-	-	/	-	-	/	-	-	/	-	**NA**							1	a
2014	**2746**	**Viande hachée congelée de bœuf**	**Raw beef meat**	-	-	st	st	/	-	-	/	H-	+	*L. innocua*	-	**NA**							1	a
2014	2763	Steak haché charolais congelé	Raw beef meat	-	-	st	st	/	-	-	/	-	-	/	-	**NA**							1	a
2014	1200	Allumettes de jambon	Ham	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							1	b
2014	1201	Chipolatas	Sausage	H+	2+	H+	+	*L.monocytogenes*	+	-	/	-	st	/	-	**ND**	-		-	st	-	**ND**	1	b
2014	1211	Lardons de jambon fumé	Smoked ham	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							1	b
2014	1212	Saucisse fumée	Smoked sausage	-	-	H-	+	*L.welshimeri*	-	-	/	-	+	/	-	**NA**	+	39,49	H+ (*L.monocytogenes*)	+	+	**PD**	1	b
2014	1213	Andouille au lard	Chitterling	H+	-	H+	+	*L.monocytogenes*	+	+	25,63	H+	+	*L.monocytogenes*	+	**PA**	+	25,11	H+/H-	+	+	**PA**	1	b
2014	1614	Merguez	Merguez	H-	+	H-	+	*L. innocua*	-	+	47,93	H-(d)	+	*L.monocytogenes*	+	**PD**	+	44,65	H+	+	+	**PD**	1	b
2014	1615	Andouillettes aux herbes	Chitterling	H+	+	H+	+	*L.monocytogenes*	+	+	35,72	H+	+	*L.monocytogenes*	+	**PA**	+	38,16	H+	+	+	**PA**	1	b

MEAT PRODUCTS (PikoReal PCR Instrument)																									
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*													Category	
				Half Fraser		Fraser 1		identification	*Listeria monocy-togenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C							
										PCR PikoReal		Confirmations			Final result	Agree-ment Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agree-ment Ref/Alt 4H		
				O&A	Palcam	O&A	Palcam			Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2014	1616	Boudins noirs aux oignons	Black sausage	-	st	st	st	/	-	-	/	-	st	/	-	**NA**							1	b
2014	1617	Jambon blanc	Ham	st	st	st	st	/	-	-	/	-	st	/	-	**NA**							1	b
2014	1618	Saucisses sèche	Dry sausage	H+ / H-	+	H-	+	*L.monocytogenes /L.welshimeri*	+	-	/	H-	+	*L.welshimeri*	-	**ND**	+	44,01	H+ (*L.monocytogenes*)/H-	+	+	**PA**	1	b
2014	1619	Saucisson sec	Dry sausage	H-	+	H-	+	*L.innocua*	-	-	/	-(Palcam :+)	+	*L. innocua*	-	**NA**	-	/	H-	+	-	**NA**	1	b
2014	1620	Jambon sec	Dry ham	st	st	st	st	/	-	-	/	-	st	/	-	**NA**							1	b
2014	1627	Pâté en croute	Ready to heat (delicatessen)	H+	+	H+	+	*L.monocytogenes*	+	+	34,56	H+	+	*L.monocytogenes*	+	**PA**	+	34,02	H+	+	+	**PA**	1	b
2014	1830	Saucisson sec	Dehydrated sausage	-	st	st	st	/	-	-	/	-	-	/	-	**NA**							1	b
2014	2343	Saucisson	Sausage	st	st	st	st	/	-	-	/	-	st	/	-	**NA**							1	b
2014	2344	Jambon porc cuit	Ham	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							1	b
2014	2345	Poitrine fumée	Smoked bacon	st	st	st	st	/	-	-	/	-	st	/	-	**NA**							1	b
2014	2346	Jambon de dinde cuit	Turkey ham	st	st	st	st	/	-	-	/	st	-	/	-	**NA**							1	b
2014	**2603**	**Rosette de Lyon**	**Dehydrated sausage**	st	st	st	st	/	-	-	/	-(Palcam :+)	+	*L.innocua*	-	**NA**	-	/	-	+	-	**NA**	1	b
2014	**2604**	**Jambon à l'ancienne**	**Ham**	H+ (1)	st	H+	+	*L.monocytogenes*	+	+	34,20	H+	+	*L.monocytogenes*	+	**PA**	+	31,47	H+	+	+	**PA**	1	b
2014	**2605**	**Roti de porc**	**Delicatessen (pork)**	-	st	H+	+	*L.monocytogenes*	+	+	34,69	H+	+	*L.monocytogenes*	+	**PA**	+	32,57	H+	+	+	**PA**	1	b
2014	**2606**	**Rosette danoise**	**Sausage (delicatessen)**	st	st	-	st	/	-	-	/	-	-	/	-	**NA**							1	b
2014	**2734**	**Aiguillettes de poulet grillé**	**Ready to reheat meal (chicken)**	H+	+ (1)	H+	+	*L. monocytogenes*	+	-	/	H+	+	*L.monocytogenes*	-	**ND**	+	38,14	H+	+	+	**PA**	1	b
2014	**2735**	**Blanc de dinde**	**Delicatessen (turkey)**	st	st	st	st	/	-	-	/	H+	+	*L.monocytogenes*	-	**NA**	+	40,94	H+	+	+	**PD**	1	b
2014	1192	Poulet pané	Ready to reheat (chicken)	st	st	st	st	/	-	-	/	-	st	/	-	**NA**							1	c
2014	1194	Nems de porc	Ready to reheat	-	-	st	st	/	-	-	/	H-	st	-	-	**NA**							1	c
2014	1195	Bâtonnets de poulet à l'indienne	Ready to reheat (chicken)	st	-	st	st	/	-	-	/	-	st	/	-	**NA**							1	c
2014	1199	Côte de porc au thym	Raw pork meat	st	st	st	st	/	-	-	/	-	st	/	-	**NA**							1	c
2014	1215	Croque monsieur	Ready to reheat meal (sandwich with cheese and ham)	st	st	st	st	/	-	+	35,33	H+	+	*L.monocytogenes*	+	**PD**	+	35,35	H+	+	+	**PD**	1	c
2014	1216	Bouchée à la reine	Ready to reheat meal (meat)	st	st	st	st	/	-	-	/	-	st	/	-	**NA**							1	c
2014	1219	Croque Kebab	Ready to reheat meal (meat)	H+	+	H+	+	*L.monocytogenes*	+	+	27,05	H+	+	*L.monocytogenes*	+	**PA**	+	26,39	H+	+	+	**PA**	1	c
2014	1223	Panier volaille-champignons	Ready to reheat meal (poultry/mushroom)	-	-	st	-	/	-	+	33,02	H+	+	*L.monocytogenes*	+	**PD**	+	32,61	H+	+	+	**PD**	1	c
2014	1621	Croque-monsieur	Ready to reheat meal (sandwich with cheese and ham)	st	st	st	st	/	-	-	/	-	st	/	-	**NA**							1	c
2014	1622	Cordon bleu	Ready to reheat meal (poultry)	st	-	H+	+	*L.monocytogenes*	+	+	36,30	H+	+	*L.monocytogenes*	+	**PA**	+	33,95	H+	+	+	**PA**	1	c
2014	1624	Hachis Parmentier	Ready to reheat meal (potatoes and meat)	st	st	-	st	/	-	-	/	-	st	/	-	**NA**							1	c
2014	1625	Bouchée à la reine	Ready to reheat meal (meat)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							1	c
2014	1626	Panier jambon-fromage	Ready to reheat meal (ham/cheese)	H+	-	H+	+	*L.monocytogenes*	+	+	31,60	H+	+	*L.monocytogenes*	+	**PA**	+	28,45	H+	+	+	**PA**	1	c

MEAT PRODUCTS (PikoReal PCR Instrument)																									
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*													Category	
				Half Fraser		Fraser 1		identification	*Listeria monocy-togenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C							
										PCR PikoReal		Confirmations			Final result	Agree-ment Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agree-ment Ref/Alt 4H		
				O&A	Palcam	O&A	Palcam			Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2014	2513	Sandwich jambon œufs	Sandwich (ham-egg)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							1	d
2014	2532	**Blanquette de veau**	**Ready to reheat meal (veal)**	st	st	st	st	/	-	+	40,51	H+	+	*L.monocytogenes*	+	**PD**	+	42,91	H+	+	+	**PD**	1	d
2014	**2599**	**Hachis Parmentier**	**Ready to reheat meal (beef)**	H+	+	H+	+	*L.monocytogenes*	+	-	/	H+	+	*L.monocytogenes*	-	**ND**	-	/	H+	+	-	**ND**	1	d
2014	**2600**	**Bœuf bourguignon et tagliatelles**	**Ready to reheat meal (beef)**	H+	+	H+	+	*L.monocytogenes*	+	+	48,27	H+	+	*L.monocytogenes*	+	**PA**	+	46,04	H+	+	+	**PA**	1	d
2014	**2601**	**Spaghetti bolognaise**	**Ready to reheat meal (beef)**	H+	+	H+	+	*L.monocytogenes*	+	+	34,30	H+	+	*L.monocytogenes*	+	**PA**	+	29,28	H+	+	+	**PA**	1	d
2014	2879	Parmentier de canard confit	Ready to reheat meal (duck)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							1	d
2017	8018	Saucisses Strasbourg	Sausages	H+	+	H+	+	*L.monocytogenes*	+	+	31.03	H+	+	*L.monocytogenes*	+	**PA**	+	28.14	H+/H-	+	+	**PA**	1	d
2017	8021	Rosette	Delicatessen	-	st	st	st	/	-	+	39.58	- (H+ on ALOA (100µl) and + on RLM (100µl))	- (+ on PALCA M (100µl))	*L.monocytogenes* (on Palcam and RLM)	+	**PD**	+	33.42	- (H+ on ALOA (100µl) and + on RLM (100µl))	- (+ on PALCA M (100µl))	+	**PD**	1	d

DAIRY PRODUCTS (PikoReal PCR Instrument)

Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*													Category	
				Half Fraser		Fraser 1		identification	*Listeria monocy-togenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C							
										PCR PikoReal		Confirmations			Final result	Agree-ment Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agree-ment Ref/Alt 4H		
				O&A	Palcam	O&A	Palcam			Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2013	1407	Lait cru de brebis	Raw milk (ewe)	H+	+	H+	+	*L.monocytogenes*	+	+	28,43	H+	+	*L.monocytogenes*	+	**PA**	+	25,17	H+	+	+	**PA**	2	a
2013	1408	Lait cru de brebis	Raw milk (ewe)	H+	+	H+	+	*L.monocytogenes*	+	+	26,60	H+	+	*L.monocytogenes*	+	**PA**	+	22,94	H+	+	+	**PA**	2	a
2013	1409	Lait cru de brebis	Raw milk (ewe)	H+	+	H+	+	*L.monocytogenes*	+	+	25,42	H+	+	*L.monocytogenes*	+	**PA**	+	21,92	H+	+	+	**PA**	2	a
2013	1410	Lait cru de vache	Raw milk (cow)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							2	a
2013	1585	Lait cru de vache	Raw milk (cow)	H-	+	H-	+	*L. innocua*	-	-	/	H-	+	*L. innocua*	-	**NA**	-	/	H-	+	-	**NA**	2	a
2013	1579	Lait cru de vache	Raw milk (cow)	st	st	st	st	/	-	-	/	-	st	/	-	**NA**							2	a
2013	1587	Lait cru de vache	Raw milk (cow)	H-	+	H-	+	*L. innocua*	-	+	35,60	H+/H-	+	*L.monocytogenes/L. innocua*	+	**PD**	+	35,71	H+/H-	+	+	**PD**	2	a
2013	1716	Lait cru de vache	Raw milk (cow)	H-	+	H-	+	*L.innocua*	-	-	/	-	st	/	-	**NA**	-	/	-	st	-	**NA**	2	a
2013	**2332**	**Lait fermenté**	**Fermented milk**	-	st	st	st	/	-	-	/	-	st	/	-	**NA**							2	a
2013	**2333**	**Lait fermenté**	**Fermented milk**	-	-	st	st	/	-	-	/	-	-	/	-	**NA**							2	a
2013	**2334**	**Lait fermenté**	**Fermented milk**	H+	+	H+	+	*L.monocytogenes*	+	+	35,03	H+	+	*L.monocytogenes*	+	**PA**	+	31,05	H+	+	+	**PA**	2	a
2013	2367	Lait cru	Raw milk	H+	+	H+	+	*L.monocytogenes*	+	+	25,55	H+	+	*L.monocytogenes*	+	**PA**	+	29,67	H+	+	+	**PA**	2	a
2013	**2736**	**Lait ribot**	**Fermented milk**	H+	+ (3)	H+	+	*L. monocytogenes*	+	+	30,25	H+	+	*L.monocytogenes*	+	**PA**	+	27,36	H+	+	+	**PA**	2	a
2013	**2737**	**Lait ribot (lait fermenté maigre)**	**Fermented milk**	st	st	H+	+	*L. monocytogenes*	+	-	/	H+ (3)	+ (6)	*L.monocytogenes*	-	**ND**	-	/	H+	+	-	**ND**	2	a
2013	**2738**	**Lait ribot (lait fermenté entier)**	**Fermented milk**	st	st	H+	+	*L. monocytogenes*	+	+	39,25	H+	+	*L.monocytogenes*	+	**PA**	+	46,47	H+	+	+	**PA**	2	a
2013	**2739**	**Lait ribot fermier**	**Fermented milk**	st	st	st	st	/	-	+	36,77	H+	+	*L.monocytogenes*	+	**PD**	+	34,88	H+	+	+	**PD**	2	a
2013	2876	Lait ribot fermenté entier	Fermented milk	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							2	a
2013	2877	Lait cru	Raw milk	-	-	st	st	/	-	-	/	-	-	/	-	**NA**							2	a
2013	2878	Lait ribot fermenté maigre	Fermented milk	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							2	a
2013	3037	Lait ribot	Fermented milk	st	st	st	st	/	-	-	/	st	/	/	-	**NA**							2	a
2013	3038	Lait caillé	Fermented milk	st	st	st	st	/	-	-	/	st	/	/	-	**NA**							2	a
2013	1397	Fromage au lait cru de vache	Raw milk cheese (cow)	-	-	st	st	/	-	-	/	-	st	/	-	**NA**							2	b
2013	1398	Fromage au lait pasteurisé de vache	Pasteurized milk cheese (cow)	-	-	-	st	/	-	-	/	-	st	/	-	**NA**							2	b
2013	1399	Fromage au lait cru de brebis	Raw milk cheese (ewe)	H+	+	H+	+	*L.monocytogenes*	+	+	36,42	H+	+	*L.monocytogenes*	+	**PA**	+	32,34	H+	+	+	**PA**	2	b
2013	1400	Fromage au lait cru de vache	Raw milk cheese (cow)	H+	+	H+	+	*L.monocytogenes*	+	-	/	-(Palcam :+)	+	*L.monocytogenes*	-	**ND**	+	36,00	H+	+	+	**PA**	2	b
2013	1401	Fromage au lait cru de vache	Raw milk cheese (cow)	-	3+	H+	+	*L.monocytogenes*	+	+	36,63	H+	+	*L.monocytogenes*	+	**PA**	+	32,94	H+	+	+	**PA**	2	b
2013	1402	Fromage au lait cru de vache	Raw milk cheese (cow)	H+	+	H+	+	*L.monocytogenes*	+	+	24,23	H+	+	*L.monocytogenes*	+	**PA**	+	23,18	H+	+	+	**PA**	2	b
2013	1403	Fromage au lait cru de vache	Raw milk cheese (cow)	H+	+	H+	+	*L.monocytogenes*	+	+	37,04	H+	+	*L.monocytogenes*	+	**PA**	+	32,39	H+	+	+	**PA**	2	b
2013	1404	Fromage au lait cru de vache	Raw milk cheese (cow)	H+	+	H+	+	*L.monocytogenes*	+	+	25,16	H+	+	*L.monocytogenes*	+	**PA**	+	24,13	H+	+	+	**PA**	2	b
2013	1405	Roquefort	Raw milk cheese	-	-	st	st	/	-	-	/	-	st	/	-	**NA**							2	b
2013	1406	Emmental	Raw milk cheese	-	-	st	st	/	-	-	/	-	st	/	-	**NA**							2	b

DAIRY PRODUCTS (PikoReal PCR Instrument)

Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*													Category	
				Half Fraser		Fraser 1		identification	*Listeria monocytogenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C							
										PCR PikoReal		Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agreement Ref/Alt 4H		
				O&A	Palcam	O&A	Palcam			Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2013	1411	Fromage au lait cru de vache	Raw milk cheese (cow)	-	-	st	-	/	-	-	/	st	st	/	-	**NA**							2	b
2013	1575	Fromage lait cru de vache	Raw milk cheese (cow)	H+	+	H+	+	*L. monocytogenes*	+	+	29,03	H+	+	*L.monocytogenes*	+	**PA**	+	28,76	H+	+	+	**PA**	2	b
2013	1576	Fromage lait cru de vache	Raw milk cheese (cow)	H+ / H-	+	H+	+	*L. monocytogenes*	+	+	37,21	H+	+	*L.monocytogenes*	+	**PA**	+	34,96	H+	+	+	**PA**	2	b
2013	1577	Fromage lait cru de vache	Raw milk cheese (cow)	H+	+	H+	+	*L. monocytogenes*	+	+	26,79	H+	+	*L.monocytogenes*	+	**PA**	+	25,75	H+	+	+	**PA**	2	b
2013	1578	Fromage lait cru de brebis	Raw milk cheese (ewe)	H+	+ (1)	H+	+	*L. monocytogenes*	+	-	/	H-	+	*L. innocua*	-	**ND**	+	42,61	H-	+	-	**PPND**	2	b
2013	1579	Fromage lait cru de vache	Raw milk cheese (cow)	H-	+	H-	+	*L. innocua*	-	-	/	-	st	/	-	**NA**	-	/	/	st	-	**NA**	2	b
2013	1623	Galette emmental	Pancake with cheese	H+	+	H+	+	*L.monocytogenes*	+	-	/	-	-	/	-	**ND**	-	/	-	-	-	**ND**	2	b
2013	2752	Fromage frais de chèvre	Raw milk cheese	-	-	st	st	/	-	-	/	-	-	/	-	**NA**							2	b
2013	2753	Saint Félicien	Raw milk cheese	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							2	b
2013	2754	Reblochon	Raw milk cheese	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							2	b
2013	2755	Brie de Meaux	Raw milk cheese	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							2	b
2013	1196	Panier de chèvre	Ready to reheat (cheese)	2H-	-	H-	+	*L.innocua*	-	-	/	-	st	/	-	**NA**							2	c
2013	1220	Bâtonnet pané de mozzarella	Ready to reheat meal (cheese)	st	-	st	st	/	-	-	/	-	st	/	-	**NA**							2	c
2013	**1710**	**Chantilly Mille feuille**	Dessert (whipped cream)	H-	+	H-	+	*L.innocua*	-	-	/	H-	+	*L. innocua*	-	**NA**	-	/	H-	+	-	**NA**	2	c
2013	**1711**	**Chantilly Forêt noire**	Dessert (whipped cream)	H-	+	H-	+	*L.innocua*	-	+	35,35	H+	+	*L.monocytogenes*	+	**PD**	+	31,91	H+/H- (*L.innocua*)	+	+	**PD**	2	c
2013	**1712**	**Chantilly Paris Brest**	Dessert (whipped cream)	H-	+	H-	+	*L.innocua*	-	+	32,43	H+/H-	+	*L.monocytogenes/ L.innocua*	+	**PD**	+	29,73	H+/H-	+	+	**PD**	2	c
2013	**1713**	**Chantilly Coupe fraisier**	Dessert (whipped cream)	H-	+	H-	+	*L.innocua*	-	-	/	H-	+	*L. innocua*	-	**NA**	-	/	H-	+	-	**NA**	2	c
2013	**1714**	**Chantilly Coupe profiterole**	Dessert (whipped cream)	H-	+	H-	+	*L.innocua*	-	-	/	H-	+	*L. innocua*	-	**NA**	-	/	H-	+	-	**NA**	2	c
2013	2520	Chou chantilly	Dessert (whipped cream)	st	st	st	st	/	-	+	35,57	H+	+	*L.monocytogenes*	+	**PD**	+	30,17	H+	/	+	**PD**	2	c
2013	2522	Beurre	Butter	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							2	c
2013	**2590**	**Riz au lait vanillé**	**Dessert (with rice)**	H+ (1)	st	H+	+	*L.monocytogenes*	+	-	/	st	st	/	-	**ND**	-	/	st	st	-	**ND**	2	c
2013	**2591**	**Crème anglaise**	**Cooked cream**	H+ (1)	st	H+	+	*L.monocytogenes*	+	+	37,32	H+	+	*L.monocytogenes*	+	**PA**	+	34,73	H+	+	+	**PA**	2	c
2013	**2592**	**Crème pâtissière (tartelette fraise)**	**Cooked cream**	st	st	st	st	/	-	+	38,35	H+	+	*L.monocytogenes*	+	**PD**	+	35,96	H+	+	+	**PD**	2	c
2013	**2593**	**Crème pâtissière chocolat (éclair)**	**Cooked cream**	-	st	st	st	/	-	-	/	H+	+	*L.monocytogenes*	-	**NA**	+	38,20	H+	+	+	**PD**	2	c
2013	**2594**	**Crème pâtissière (mille feuille)**	**Cooked cream**	st	st	st	st	/	-	+	36,38	H+	+	*L.monocytogenes*	+	**PD**	+	33,88	H+	+	+	**PD**	2	c
2013	**2595**	**Chantilly (choux)**	**Dessert (whipped cream)**	st	st	st	st	/	-	-	/	H+	+	*L.monocytogenes*	-	**NA**	-	/	H+	+	-	**NA**	2	c
2013	**2596**	**Crème glacée nougatine**	**Ice cream**	st	-	st	-	/	-	-	/	-	-	/	-	**NA**							2	c

DAIRY PRODUCTS (PikoReal PCR Instrument)																								
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*													Category	
				Half Fraser		Fraser 1		identification	*Listeria monocy-togenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C							
										PCR PikoReal		Confirmations			Final result	Agree-ment Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agree-ment Ref/Alt 4H		
				O&A	Palcam	O&A	Palcam			Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2013	**2597**	**Glace vanille**	**Ice cream**	st	st	-	-	/	-	-	/	-	+ (1)	/	-	**NA**	+	38,68	H+ (5) (*L.monocytogenes*)	+	+	**PD**	2	c
2013	**2742**	**Glace vanille**	**Ice cream**	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							2	c
2013	**2743**	**Glace crème brûlée**	**Ice cream**	st	st	st	st	/	-	+	30,95	H+	+	*L.monocytogenes*	+	**PD**	+	28,02	H+	+	+	**PD**	2	c
2013	**2745**	**Glace pistache**	**Ice cream**	H+ (3)	d	H+	+	*L. monocytogenes*	+	+	30,51	H+	+	*L.monocytogenes*	+	**PA**	+	26,21	H+	+	+	**PA**	2	c
2013	**2727**	**Glace au nougat**	**Ice cream**	H+ (4)	st	H+	+	*L. monocytogenes*	+	+	38,19	H+	+	*L.monocytogenes*	+	**PA**	+	34,53	H+	+	+	**PA**	2	c
2013	**2747**	**Glace au chocolat**	**Ice cream**	H+	-	H+	+	*L. monocytogenes*	+	+	42,68	- (Fraser 1: H+)	-	*L.monocytogenes*	+	**PA**	+	39,29	-(Fraser 1:+)	-(Fraser 1:+)	+	**PA**	2	c

SEAFOOD AND FISHERY PRODUCTS (PikoReal PCR Instrument)																									
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*													Category	
				Half Fraser		Fraser 1		identification	*Listeria monocy-togenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C							
				O&A	Palcam	O&A	Palcam			PCR PikoReal		Confirmations			Final result	Agree-ment Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agree-ment Ref/Alt 4H		
										Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2013	1227	Filet de panga meunière (cru)	Raw fish	-	+	H-	+	*L.innocua*	-	-	/	-	-	/	-	**NA**	-		-	-	-	**NA**	3	a
2013	1570	Bâtonnet de poisson blanc	Raw frozen fish	st	st	st	-	/	-	-	/	H- (1)	st	*NC*	-	**NA**							3	a
2013	2353	Brochette poisson cru	Raw fish	-	-	-	st	/	-	-	/	-	-	/	-	**NA**	-	/	-	-	-	**NA**	3	a
2013	2354	Colin d'Alaska	Raw cod	-	st	-	-	/	-	-	/	-	-	/	-	**NA**							3	a
2013	2512	Noix de St Jacques crues	Raw scallop	H-	+	H-	+	*L. innocua*	-	-	/	H-	+	*L.innocua*	-	**NA**							3	a
2013	2528	Filet de canelet	Raw fish	st	-	-	st	/	-	-	/	-	-	/	-	**NA**							3	a
2013	2880	Hoki de Patagonie	Raw fish	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							3	a
2013	2881	Pulpe de thon	Raw fish	H-	+	H-	+	*L.innocua*	-	+	37,30	H+/H-	+	*L.monocytogenes/ L.innocua*	+	**PD**	+	37,06	H+/H-	+	+	**PD**	3	a
2013	2882	Chute de thon	Raw fish	H+ / H-	+	H-	+	*L.monocytogenes /L.innocua*	+	-	/	H- d	-	/	-	**ND**	-	/	-	-	-	**ND**	3	a
2013	**2883**	**Filet de julienne frais**	**Raw fish**	H+	+	H+	+	*L.monocytogenes*	+	+	28,61	H+	+	*L.monocytogenes*	+	**PA**	+	25,31	H+	/	+	**PA**	3	a
2013	**2884**	**Filet de sabre frais**	**Raw fish**	H+ / H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+	28,33	H+/H-	+	*L.monocytogenes/ L.innocua*	+	**PA**	+	25,10	H+/H-	/	+	**PA**	3	a
2013	**2885**	**Dos de cabillaud frais**	**Raw fish**	H+	+	H+	+	*L.monocytogenes*	+	+	26,92	H+	+	*L.monocytogenes*	+	**PA**	+	24,42	H+	/	+	**PA**	3	a
2013	**2886**	**Trio de poissons**	**Raw fish**	-	st	st	st	/	-	+	37,96	H+	+(3)	*L.monocytogenes*	+	**PD**	+	36,23	H+	/	+	**PD**	3	a
2013	**2889**	**Filet de colin**	**Raw fish**	H+	+ (6)	H+	+	*L.monocytogenes*	+	-	/	-	st	/	-	**ND**	-	/	-	/	-	**ND**	3	a
2013	**2890**	**Petits merlus blancs**	**Raw fish**	H+ (3)	+ (2)	H+	+	*L.monocytogenes*	+	+	29,91	H+	+	*L.monocytogenes*	+	**PA**	+	27,77	H+	/	+	**PA**	3	a
2013	**2891**	**Filet de colin**	**Raw fish**	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							3	a
2013	2762	**Filet de saumon**	**Raw fish**	-	-	H+	+	*L.monocytogenes*	+	-	/	-	-	/	-	**ND**	-	/	-	/	-	**ND**	3	a
2013	**2893**	**Filet de loup de mer**	**Raw fish**	-	st	-	st	/	-	+	39,04	-(H+ at 72H)	+	*L.monocytogenes*	+	**PD**	+	36,15	H+	/	+	**PD**	3	a
2013	**2894**	**Filets de cabillaud**	**Raw fish**	H+	+	H+	+	*L.monocytogenes*	+	+	29,46	H+	+	*L.monocytogenes*	+	**PA**	+	26,65	H+	/	+	**PA**	3	a
2013	**2895**	**Filet de colin d'Alaska**	**Raw fish**	H+	+	H+	+	*L.monocytogenes*	+	+	32,09	H+	+	*L.monocytogenes*	+	**PA**	+	30,06	H+	/	+	**PA**	3	a
2013	1217	Saumon mariné citron-ciboulette	Ready to reheat meal (salmon with lemon)	-	st	st	st	/	-	-	/	-	st	/	-	**NA**							3	b
2013	1218	Saumon fumé	Smoked salmon	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							3	b
2013	1228	Chutes de Saumon fumés	Smoked salmon	H+	+	H+	+	*L.monocytogenes*	+	+	33,40	H+	+	*L.monocytogenes*	+	**PA**	+	32,39	H+/H- (*L.welshimeri*)	+	+	**PA**	3	b
2013	1229	Saumon fumé	Smoked salmon	st	st	st	st	/	-	-	/	-	st	/	-	**NA**	-		-	st	-	**NA**	3	b
2013	1630	Brasero de saumon mariné	Ready to reheat meal (salmon)	H-	+	H-	+	*L.welshimeri*	-	-	/	H-	+	*L.welshimeri*	-	**NA**	-	/	H-	+	-	**NA**	3	b
2013	1631	Steak haché de saumon mariné citron-ciboulette	Ready to reheat meal (salmon)	H+	+	H+	+	*L.monocytogenes*	+	+	34,98	H+	+	*L.monocytogenes*	+	**PA**	+	30,6	H+	+	+	**PA**	3	b
2013	1632	Bits et pièces de saumon fumé	Smoked salmon	st	st	st	st	/	-	+	36,48	H+	+	*L.monocytogenes*	+	**PD**	+	32,23	H+	+	+	**PD**	3	b
2013	2335	Hareng fumé	Smoked herring	H-	+	H-	+	*L. innocua*	-	-	/	-	st	/	-	**NA**							3	b

SEAFOOD AND FISHERY PRODUCTS (PikoReal PCR Instrument)																									
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*													Category	
				Half Fraser		Fraser 1		identification	*Listeria monocy-togenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C							
										PCR PikoReal		Confirmations			Final result	Agree-ment Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agree-ment Ref/Alt 4H		
				O&A	Palcam	O&A	Palcam			Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2013	2336	Maquereaux marinés poivre	Marinated mackerels with pepper	st	st	st	st	/	-	-	/	H-(d)	st	*L.grayi*	-	**NA**							3	b
2013	2337	Harengs marinés huile aromates	Marinated herrings	-	st	-	st	/	-	-	/	H-(d)	st	*L.grayi*	-	**NA**							3	b
2013	2338	Anchois marinés à l'orientale	Marinated anchovies	st	st	st	st	/	-	-	/	H-(d)	-	*L.grayi*	-	**NA**							3	b
2013	2339	Anchois marinés à l'ail	Marinated anchovies	-	-	st	st	/	-	-	/	H-(d)	-	*L.grayi*	-	**NA**							3	b
2013	2340	Haddock fumé	Smoked haddock	st	st	st	st	/	-	+	38,48	H+	+	*L.monocytogenes*	+	**PD**	+	33,63	H+	+	+	**PD**	3	b
2013	2516	Scraps de saumon fumé	Smoked salmon	H+	+	H+	+	*L.monocytogenes*	+	+	33,50	H+	+	*L.monocytogenes*	+	**PA**	+	30,43	H+	+	+	**PA**	3	b
2013	**2729**	**Truite fumée**	**Smoked trout**	st	d	H+	+	*L. monocytogenes*	+	+	35,80	H+	+	*L.monocytogenes*	+	**PA**	+	33,15	H+	+	+	**PA**	3	b
2013	**2730**	**Truite fumée**	**Smoked trout**	st	d	H-	+	*L. welshimeri*	-	-	/	H-	+	*L.welshimeri*	-	**NA**							3	b
2013	**2731**	**Hareng fumé**	**Smoked herrings**	st	d	H+	+	*L. monocytogenes*	+	+	37,56	H+	+	*L.monocytogenes*	+	**PA**	+	36,76	H+	+	+	**PA**	3	b
2013	**2732**	**Hareng fumé**	**Smoked herrings**	st	st	st	st	/	-	-	/	-	st	/	-	**NA**							3	b
2013	**2733**	**Hareng fumé au naturel**	**Smoked herrings**	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							3	b
2013	2898	Pavé de poisson blanc mariné	Cured fish	H+	+	H+	+	*L.monocytogenes*	+	+	34,77	H+	+ (3)	*L.monocytogenes*	+	**PA**	+	32,31	H+	/	+	**PA**	3	b
2013	2899	Saumon fumé en dés	Smoked salmon	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							3	b
2013	2900	Saumon mariné citron	Cured salmon	H+	+	H+	+	*L.monocytogenes*	+	+	37,45	H+	+	*L.monocytogenes*	+	**PA**	+	34,85	H+	/	+	**PA**	3	b
2013	2901	Pulpe de saumon fumé	Smoked salmon	H- (1)	st	H-	+	*L.innocua*	-	-	/	H-	+	*L.welshimeri*	-	**NA**							3	b
2013	1193	Sandwich saumon fumé citron, persil	Sandwich (smoked salmon)	H+	+	H+	+	*L.monocytogenes*	+	+	29,00	H+	+	*L.monocytogenes*	+	**PA**	+	26,98	H+	+	+	**PA**	3	c
2013	1197	Panier aux 2 saumons	Ready to reheat (salmon)	H+/H-	-	H-	+	*L.monocytogenes/ L.innocua*	+	+	38,89	H+	+	*L.monocytogenes*	+	**PA**	+	36,51	H+	+	+	**PA**	3	c
2013	1221	Colin d'Alaska pané	Ready to reheat meal (fish)	2H+	-	H+	+	*L.monocytogenes*	+	-	/	-	st	/	-	**ND**	-		-	st	-	**ND**	3	c
2013	1222	Steak colin oignons/persil	Ready to reheat meal (fish with onion)	-	st	st	st	/	-	-	/	-	+	/	-	**NA**	-		-	+	-	**NA**	3	c
2013	1224	Coquille st Jacques à la bretonne	Ready to reheat meal (fish)	st	-	st	-	/	-	+	33,55	H+	+	*L.monocytogenes*	+	**PD**	+	33,90	H+	+	+	**PD**	3	c
2013	1225	Tranche de colin pané	Ready to reheat meal (fish)	H+/H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	+	29,79	H+	+	*L.monocytogenes*	+	**PA**	+	28,41	H+	+	+	**PA**	3	c
2013	1226	Colin grillé à la provençale (cuit)	Ready to reheat meal (fish)	H-	+	H-	+	*L.innocua*	-	+	33,51	H+/H-	+	*L.monocytogenes/ L.innocua*	+	**PD**	+	31,68	H+/H-	+	+	**PD**	3	c
2013	1230	Filet de Merlu meunière	Ready to reheat meal (fish)	st	st	-	-	/	-	-	/	-	st	/	-	**NA**	-		-	st	-	**NA**	3	c
2013	1571	Fish'n chips	Fish'n chips	H+ / H-	+	H+	+	*L. monocytogenes*	+	-	/	H-	+	*L. innocua*	-	**ND**	-	/	H-	+	-	**ND**	3	c
2013	1572	Tranche de hoki pané	Ready to cook (fish)	H+	st	H+	+	*L. monocytogenes*	+	+	39,51	H+/H-	+	*L.monocytogenes/ L.innocua*	+	**PA**	+	32,93	H+/H-	+	+	**PA**	3	c
2013	1633	Panier Saint-Jacques	Ready to reheat meal (scallop)	-	-	-	st	/	-	-	/	-	st	/	-	**NA**							3	c
2013	1634	Salade de morue	Fish salad	-	-	-	st	/	-	-	/	-	st	/	-	**NA**							3	c
2013	1635	Panier Saint-Jacques asperges	Ready to reheat meal (scallop/vegetable)	H+	-	H+	+	*L.monocytogenes*	+	+	31,80	H+	+	*L.monocytogenes*	+	**PA**	+	28,17	H+	+	+	**PA**	3	c

SEAFOOD AND FISHERY PRODUCTS (PikoReal PCR Instrument)																									
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*													Category	
				Half Fraser		Fraser 1		identification	*Listeria monocy-togenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C							
										PCR PikoReal		Confirmations			Final result	Agree-ment Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agree-ment Ref/Alt 4H		
				O&A	Palcam	O&A	Palcam			Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2013	1636	Poêlée riz à la bretonne	Ready to reheat meal (seafood/rice)	-	-	st	-	/	-	-	/	-	st	/	-	**NA**							3	c
2013	2515	Salade du pêcheur	Deli-salad	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							3	c
2013	2517	Croquettes de poisson	Ready to reheat meal (fish)	H+/H-	+(1)	H+	+	*L. monocytogenes*	+	-	/	-	-	/	-	**ND**	-	/	-	-	-	**ND**	3	c
2013	2518	Quenelle et riz	Ready to reheat meal (fish)	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							3	c
2013	2525	Filet de Panga cuisiné	Ready to reheat meal (fish)	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+	26,46	H+/H-	+	*L.monocytogenes/ L.innocua*	+	**PA**	+	25,66	H+/H-	+	+	**PA**	3	c
2013	2527	Paëlla	Paella	st	-	-	-	/	-	-	/	-	-	/	-	**NA**							3	c
2013	2529	Coquille St Jacques	Raw scallop	st	-	st	-	/	-	-	/	-	-	/	-	**NA**							3	c
2013	2751	Cabillaud sauce citron (riz petits légumes)	Ready to reheat meal (fish/rice/vegetable)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							3	c

FRUITS AND VEGETABLES (PikoReal PCR Instrument)																									
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*													Category	
				Half Fraser		Fraser 1		identification	*Listeria monocy-togenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C							
										PCR PikoReal		Confirmations			Final result	Agree-ment Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agree-ment Ref/Alt 4H		
				O&A	Palcam	O&A	Palcam			Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2013	1183	Carottes rondelles crues	Frozen caw carrots	st	st	st	st	/	-	-	/	-	st	/	-	**NA**							4	a
2013	1184	Aubergines en cubes	Frozen aubergine	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							4	a
2013	1185	Légumes surgelés pour ratatouille	Frozen vegetables mix	st	st	st	-	/	-	-	/	-	-	/	-	**NA**							4	a
2013	1186	Poireaux émincés crus	Frozen raw leek	st	st	st	st	/	-	-	/	-	st	/	-	**NA**							4	a
2013	1187	Fenouil cru émincé	Raw frozen fennel	H+	+	H+	+	*L.monocytogenes*	+	+	33,67	H+	+	*L.monocytogenes*	+	**PA**	+	30,04	H+/H-	+	+	**PA**	4	a
2013	1188	Brocolis fleurettes surgelés	Raw frozen broccoli	3H+	5+	H+	+	*L.monocytogenes*	+	-	/	-	st	/	-	**ND**	-		-	st	-	**ND**	4	a
2013	1189	Epinards branches surgelés	Raw frozen spinach	-	3-	-	st	/	-	+	29,33	H+	+	*L.monocytogenes*	+	**PD**	+	27,26	H+	+	+	**PD**	4	a
2013	1191	Céleri feuille cru	Raw celery	-	-	-	st	/	-	-	/	d	d	*L.seeligeri*	-	**NA**							4	a
2013	1562	Julienne de légumes	Sliced vegetable	-	-	st	-	/	-	-	/	H-	-	*NC*	-	**NA**	-	/	/		-	**NA**	4	a
2013	1563	Patates douces	Sweet potatoes cubes	H-	+	H-	+	*L. innocua*	-	+	31,08	H+/H-	+	*L.monocytogenes/ L.innocua*	+	**PD**	+	29,07	H+/H-	+	+	**PD**	4	a
2013	1564	Epinards branches	Raw frozen spinach	-	-	H+	+ ni/ +	*L. monocytogenes*	+	+	30,30	H+	+	*L.monocytogenes*	+	**PA**	+	26,22	H+	+	+	**PA**	4	a
2013	1565	Epinards hachés	Raw frozen spinach	H+	+	H+	+	*L. monocytogenes*	+	+	29,38	H+	+	*L.monocytogenes*	+	**PA**	+	25,59	H+	+	+	**PA**	4	a
2013	1567	Graines de couscous	Seed	H+	+	H+	+	*L. monocytogenes*	+	+	36,31	H+	+	*L.monocytogenes*	+	**PA**	+	29,87	H+	+	+	**PA**	4	a
2013	2348	Légumes pour potage	Vegetables for soup	-	st	-	-	/	-	-	/	-	-	/	-	**NA**							4	a
2013	2349	Persil plat	Parsley	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							4	a
2013	2350	Epinards hachés surgelés	Frozen spinach	H+	+	H+	+	*L.monocytogenes*	+	-	/	-	st	/	-	**ND**	-	/	-	st	-	**ND**	4	a
2013	2748	Persil plat congelé	Raw frozen parsley	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							4	a
2013	2749	Ciboulette congelée	Raw frozen chives	-	st	st	st	/	-	-	/	-	-	/	-	**NA**							4	a
2013	2750	Tomates rondelles congelées	Raw frozen tomato	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							4	a
2013	2902	Haricots verts extra fin	French beans	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							4	a
2013	2903	Poireaux émincés	Leek	st	-	st	st	/	-	-	/	-	-	/	-	**NA**							4	a
2013	2904	Champignon	Mushroom	H+ / H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	-	/	-	-	/	-	**ND**	+	45,19	-(Fraser1 : H+)	/	+	**PA**	4	a
2013	2905	Fenouil	Fennel	H+	+	H+	+	*L.monocytogenes*	+	+	31,40	H+	+	*L.monocytogenes*	+	**PA**	+	30,07	H+	/	+	**PA**	4	a
2013	1568	Sandwich poulet	Sandwich (chicken)	H+	+	H+	+	*L. monocytogenes*	+	+	35,38	H+	+	*L.monocytogenes*	+	**PA**	+	28,58	H+	+	+	**PA**	4	b
2013	1573	Œufs durs / oignons en rondelles	Salad (egg/onion)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							4	b

FRUITS AND VEGETABLES (PikoReal PCR Instrument)																									
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*													Category	
				Half Fraser		Fraser 1		identification	*Listeria monocy-togenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C							
										PCR PikoReal		Confirmations			Final result	Agree-ment Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agree-ment Ref/Alt 4H		
				O&A	Palcam	O&A	Palcam			Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2013	2347	Sandwich nordique surimi-saumon	Sandwich (surimi-salmon)	H-	+	H-	+	*L.innocua*	-	-	/	H-	+	*L.welshimeri*	-	**NA**	-	/	H-	+	-	**NA**	4	b
2013	2352	Piémontaise sans jambon	Deli salad (Piémontaise)	H-	+	H-	+	*L.innocua*	-	-	/	H-	+	*L.innocua*	-	**NA**	-	/	H-	+	-	**NA**	4	b
2013	2514	Macédoine	Deli salad	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							4	b
2013	2443	Macédoine	Deli salad	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							4	b
2013	2519	Riz niçois	Ready to heat (rice)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							4	b
2013	2521	Riz niçois	Ready to heat (rice)	st	st	st	st	/	-	-	/	-	st	/	-	**NA**							4	b
2013	2526	Salade de tortis	Deli salad	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							4	b
2013	2533	Sandwich poulet tomate	Sandwich (chicken/tomato)	H+	+(3)	H+	+	*L.monocytogenes*	+	+	36,49	H+	+	*L.monocytogenes*	+	**PA**	+	32,73	H+	+	+	**PA**	4	b
2013	2534	Salade Niçoise	Ready to heat (rice)	st	st	st	st	/	-	-	/	H+	+	*L.monocytogenes*	-	**NA**	+	42,24	H+	+	+	**PD**	4	b
2013	**2723**	**Piémontaise**	**Deli salad**	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							4	b
2013	**2724**	**Piémontaise**	**Deli salad**	st	-	st	-	/	-	-	/	st	st	/	-	**NA**							4	b
2013	**2725**	**Salade thon œuf**	**Deli salad**	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							4	b
2013	**2726**	**Salade Niçoise**	**Deli salad**	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							4	b
2013	**2727**	**Salade brasserie**	**Deli salad**	st	st	st	-	/	-	+	37,48	H+ d	+	*L.monocytogenes*	+	**PD**	+	35,38	H+ d	+	+	**PD**	4	b
2013	**2728**	**Salade jambon emmental œuf**	**Deli salad**	st	st	st	st	/	-	-	/	-	st	/	-	**NA**							4	b
2013	**2906**	**Salade de betterave vinaigrette**	**Deli salad (beet)**	H+	+	H+	+	*L.monocytogenes*	+	+	32,00	H+	+	*L.monocytogenes*	+	**PA**	+	30,18	H+	/	+	**PA**	4	b
2013	**2907**	**Macédoine de légumes**	**Deli salad**	H+	+	H+	+	*L.monocytogenes*	+	+	31,01	H+	+	*L.monocytogenes*	+	**PA**	+	28,44	H+	/	+	**PA**	4	b
2013	**2911**	**Salade pâtes surimi**	**Deli salad (pasta)**	H+	+	H+	+	*L.monocytogenes*	+	+	38,12	H+	+	*L.monocytogenes*	+	**PA**	+	34,40	H+	/	+	**PA**	4	b
2013	**2912**	**Céleri rémoulade**	**Deli salad (celery)**	st	st	st	st	/	-	+	39,11	H+	+	*L.monocytogenes*	+	**PD**	+	34,91	H+	/	+	**PD**	4	b
2013	**2913**	**Piémontaise**	**Deli salad (Piémontaise)**	H+ (2)	+ (4)	H+	+	*L.monocytogenes*	+	+	38,56	H+	+	*L.monocytogenes*	+	**PA**	+	35,49	H+	/	+	**PA**	4	b
2013	**2914**	**Coleslaw**	**Deli salad**	H+	+	H+	+	*L.monocytogenes*	+	+	40,88	H+	+	*L.monocytogenes*	+	**PA**	+	37,09	H+	/	+	**PA**	4	b
2013	**2915**	**Salade de betterave vinaigrette**	**Deli salad (beet)**	H+	+	H+	+	*L.monocytogenes*	+	+	37,37	H+	+	*L.monocytogenes*	+	**PA**	+	35,35	H+	/	+	**PA**	4	b
2013	1182	Tagine de patates douces	Ready to reheat meal (sweet potatoes)	st	st	st	-	/	-	-	/	H-	+	*L.innocua*	-	**NA**							4	c
2013	1190	Choux be Bruxelles sauce aux lardons	Ready to reheat meal	3H+	2+	H+	+	*L.monocytogenes*	+	+	32,24	H+/H-	+	*L.monocytogenes/L. innocua*	+	**PA**	+	28,66	H+/H-	+	+	**PA**	4	c
2013	1214	Mélange céréales cuisinées	Cooked cereals	H+	+	H+	+	*L.monocytogenes*	+	+	26,53	H+	+	*L.monocytogenes*	+	**PA**	+	25,99	H+	+	+	**PA**	4	c
2013	1231	Riz à l'italienne	Ready to reheat meal (rice)	st	st	-	st	/	-	+	38,13	H+	+	*L.monocytogenes*	+	**PD**	+	35,35	H+	+	+	**PD**	4	c
2013	1566	Gratin de choux fleurs	Ready to reheat meal (cabbages flower)	st	st	st	st	/	-	-	/	H- (d)	st	*NC*	-	**NA**							4	c
2013	1569	Sandwich jambon œufs tomates	Sandwich (ham/egg/tomato)	st	-	st	-	/	-	+	33,22	H+	+	*L.monocytogenes*	+	**PD**	+	27,60	H+	+	+	**PD**	4	c

FRUITS AND VEGETABLES (PikoReal PCR Instrument)																									
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*													Category	
				Half Fraser		Fraser 1		identification	*Listeria monocy-togenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C							
										PCR PikoReal		Confirmations			Final result	Agree-ment Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agree-ment Ref/Alt 4H		
				O&A	Palcam	O&A	Palcam			Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2013	1574	Préparation fromages pour pizza	Preparation for pizza	H+	+	H+	+	*L. monocytogenes*	+	+	28,62	H+	+	*L.monocytogenes*	+	**PA**	+	25,13	H+	+	+	**PA**	4	c
2013	1586	Potages légumes du soleil	Vegetable soup	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							4	c
2013	1629	Potage de légumes	Vegetable soup	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							4	c
2013	2351	Salsifis sauce béchamel	Ready to heat salsifies	H+	+	H+	+	*L.monocytogenes*	+	+	34,02	H+	+	*L.monocytogenes*	+	**PA**	+	27,11	H+	+	+	**PA**	4	c
2013	2523	Poêlée bretonne	Ready to reheat meal (cooked vegetable)	st	-	-	-	/	-	-	/	-(Palcam :+)	+ (1)	*L.monocytogenes*	-	**NA**	-	/	H+	/	-	**NA**	4	c
2013	2524	Aubergines cuites	Cooked aubergine	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							4	c
2013	2530	Palet poireaux pomme de terre	Cooked vegetable (potatoes /leek)	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							4	c
2013	2531	Gratin de choux fleurs	Ready to reheat meal (cabbages flower)	st	-	st	-	/	-	-	/	-	-	/	-	**NA**							4	c
2013	**2720**	**Poêlée champêtre**	**Cooked vegetable**	-	-	st	-	/	-	-	/	-	-		-	**NA**							4	c
2013	**2721**	**Poêlée méditerranéenne**	**Cooked vegetable**	H+	+	H+	+	*L. monocytogenes*	+	-	/	H+ d	+ (1)	*L.monocytogenes*	-	**ND**	+	41,54	H+	+	+	**PA**	4	c
2013	**2722**	**Poêlée catalane**	**Cooked vegetable**	H-	+	H-	+	*L. innocua*	-	-	/	-	-	/	-	**NA**							4	c
2013	**2896**	**Quiche poireaux**	Ready to reheat meal (leek)	st	-	H+	+	*L.monocytogenes*	+	+	36,20	H+	+	*L.monocytogenes*	+	**PA**	+	32,66	H+	/	+	**PA**	4	c
2017	7776	Epinards cuisinés	Cooked spinach	H+	+	H+	+	*L.monocytogenes*	+	-	/	H-d	-	NC on TSYEA	-	**ND**	-	/	-	-	-	**ND**	4	c
2017	7777	Carottes en rondelles cuites	Cooked carrots	H+	+	H+	+	*L.monocytogenes*	+	+	28.31	H+	+	*L.monocytogenes*	+	**PA**	+	21.03	H+	+	+	**PA**	4	c
2017	7778	Poëlée Thaï	Mix cooked vegetables	-	-	-	-	/	-	-	/	-	-	/	-	**NA**	-	/	-	-	-	**NA**	4	c
2017	7779	Courgettes en rondelles	Cooked zucchini	-	st	-	-	/	-	-	/	-	-	/	-	**NA**	-	/	-	-	-	**NA**	4	c
2017	7780	Courgettes farcies	Cooked zucchini	H-	+	H-	+	*L.innocua*	-	-	/	H-	+	*L.innocua*	-	**NA**	-	/	-	+	-	**NA**	4	c
2017	**8255**	**Nouilles chinoises**	**RTRH vegetables**	H+	+	H+	+	*L.monocytogenes*	+	+	24.18	H+	+	*L.monocytogenes*	+	**PA**	+	20.59	H+	+	+	**PA**	4	c
2017	**8256**	**Couscous aux falafels**	**RTRH vegetables**	H+	+	H+	+	*L.monocytogenes*	+	-	/	-	st	/	-	**ND**	-	/	st	st	-	**ND**	4	c

ENVIRONMENTAL SAMPLES (PikoReal PCR Instrument)																									
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*													Category	
				Half Fraser		Fraser 1		identification	*Listeria monocy-togenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C							
										PCR PikoReal		Confirmations			Final result	Agree-ment Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agree-ment Ref/Alt 4H		
				O&A	Palcam	O&A	Palcam			Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2013	1412	Lingette tapis salage	Swab	st	st	st	-	/	-	-	/	st	st	/	-	**NA**							5	a
2013	1413	Lingette goulotte	Swab	st	st	-	-	/	-	-	/	st	st	/	-	**NA**							5	a
2013	1414	Lingette film plastique	Swab	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	a
2013	1415	Lingette tapis	Swab	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	a
2013	1416	Lingette barquettes	Swab	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	a
2013	1818	Lingette tapis maille décaissage	Swab (smoked salmon industry)	H-	st	H-	+	*L.innocua*	-	-	/	-	-	/	-	**NA**							5	a
2013	1819	Lingette sol coproduits	Swab (smoked salmon industry)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	a
2013	1820	Lingette sol bas filetage	Swab (smoked salmon industry)	-	st	st	st	/	-	-	/	-	st	/	-	**NA**							5	a
2013	1821	Lingette caniveau bas filetage	Swab (smoked salmon industry)	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							5	a
2013	1822	Lingette tapis sortie pareuse	Swab (smoked salmon industry)	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							5	a
2013	1823	Lingette caniveau haut filetage	Swab (smoked salmon industry)	H-	+	H-	+	*L.welshimeri*	-	-	/	H-	+	*L.welshimeri*	-	**NA**							5	a
2013	1824	Lingette tapis sortie baacher	Swab (smoked salmon industry)	st	-	st	st	/	-	-	/	-	-	/	-	**NA**							5	a
2013	1825	Lingette caniveau laverie	Swab (smoked salmon industry)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	a
2013	2441	Chiffonnette conformateur (végétaux)	Wipe (vegetables industry)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	a
2013	2442	Chiffonnette silo salle haute (végétaux)	Wipe (vegetables industry)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	a
2013	2342	Chiffonnette silo salle basse (végétaux)	Wipe (vegetables industry)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	a
2013	2444	Chiffonnette plaque (végétaux)	Wipe (vegetables industry)	st	st	st	st	/	-	+	40,17	H+	-	*L.monocytogenes*	+	**PD**	+	38,79	H+	+	+	**PD**	5	a
2013	2445	Chiffonnette conformateur (végétaux)	Wipe (vegetables industry)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	a
2013	2446	Chiffonnette conformateur (végétaux)	Wipe (vegetables industry)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	a
2013	2447	Chiffonnette conformateur (végétaux)	Wipe (vegetables industry)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	a
2013	2452	Chiffonnette sortie blancheur (végétaux)	Wipe (vegetables industry)	H+	+	H+/H-	+	*L.monocytogenes/ L.seeligeri*	+	+	26,78	H+	+	*L.monocytogenes*	+	**PA**	+	26,14	H+/H-	+	+	**PA**	5	a

ENVIRONMENTAL SAMPLES (PikoReal PCR Instrument)																									
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*												Category	
				Half Fraser		Fraser 1		identification	*Listeria monocy-togenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C						
										PCR PikoReal		Confirmations			Final result	Agree-ment Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agree-ment Ref/Alt 4H		
				O&A	Palcam	O&A	Palcam			Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2013	2453	Chiffonnette tapis avant blancheur (végétaux)	Wipe (vegetables industry)	H+	+	H+	+	*L.monocytogenes*	+	+	36,86	- (Fraser 1: H+)	+	*L.monocytogenes*	+	**PA**	+	35,70	-(fraser 1: H+)	- (fraser1: +)	+	**PA**	5	a
2013	**2455**	**Chiffonnette tapis avant blancheur (végétaux)**	**Wipe (vegetables industry)**	st	st	st	st	/	-	+	45,27	H-d(2) (Fraser 1: H+)	-	*L.monocytogenes*	+	**PD**	+	40,80	H+	+	+	**PD**	5	a
2013	**2456**	**Chiffonnette tapis avant blancheur (végétaux)**	Wipe (vegetables industry)	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							5	a
2013	**2457**	**Chiffonnette tapis avant blancheur (végétaux)**	**Wipe (vegetables industry)**	st	st	st	st	/	-	+	38,47	H+	+ d	*L.monocytogenes*	+	**PD**	+	42,86	H+	+	+	**PD**	5	a
2013	**2589**	**Lingettes couteau (atelier poisson)**	**Process water (salmon industry)**	st	st	st	st	/	-	-	/	H+	+	*L.monocytogenes*	-	**NA**	+	40,10	H+	+	+	**PD**	5	a
2013	**2982**	**Chiffonnette chariot (abattage bovin)**	**Swab (bovine industry)**	H-	+	H-	+	*L.innocua*	-	+	32,80	H+ (2)/H-	+	*L.monocytogenes/ L.innocua*	+	**PD**	+	32,44	H+/H-	+	+	**PD**	5	a
2013	**2985**	**Chiffonnette (abattage bovin)**	**Swab (bovine industry)**	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+	33,35	H+/H-	+	*L.monocytogenes/ L.innocua*	+	**PA**	+	32,54	H+/H-	+	+	**PA**	5	a
2013	**2986**	**Chiffonnette (abattage bovin)**	**Swab (bovine industry)**	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+	32,84	H+/H-	+	*L.monocytogenes*	+	**PA**	+	33,21	H+/H-	+	+	**PA**	5	a
2013	1826	Déchets tapis arrêtes baader	Dust (smoked salmon industry)	-	st	st	st	/	-	-	/	-	-	/	-	**NA**							5	b
2013	1827	Déchets parage	Dust (smoked salmon industry)	-	st	st	st	/	-	+	26,07	H+	+	*L.monocytogenes*	+	**PD**	+	24,07	H+	+	+	**PD**	5	b
2013	1828	Déchets cyclone	Dust (smoked salmon industry)	-	st	st	st	/	-	-	/	-	st	/	-	**NA**							5	b
2013	**2587**	**Poussières (atelier poisson)**	**Dust (salmon industry)**	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							5	b
2013	**2980**	**Poussières armoire (salaison)**	**Dust (curing industry)**	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							5	b
2013	**2981**	**Poussières casier (salaison)**	**Swab (curing industry)**	-	-	H+	+	*L.monocytogenes*	+	-	/	-	-	/	-	**ND**	+	40,08	- (Fraser 1: H+)	-	+	**PA**	5	b
2013	**3025**	**Poussières (étagères) (atelier charcuterie)**	**Dust (delicatessen industry)**	-	-	-	-	/	-	-	/	-	/	/	-	**NA**							5	b
2013	**3026**	**Poussières (four) (atelier charcuterie)**	**Dust (delicatessen industry)**	-	st	H+	+	*L.monocytogenes*	+	-	/	-	/	/	-	**ND**	+	38,53	H+(4)	-	+	**PA**	5	b
2013	**3028**	**Poussières**	**Dust (delicatessen industry)**	H+	+	H+	+	*L.monocytogenes*	+	+	42,11	H+(6)	/	*L.monocytogenes*	+	**PA**	+	38,13	H+	/	+	**PA**	5	b

ENVIRONMENTAL SAMPLES (PikoReal PCR Instrument)																									
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*													Category	
				Half Fraser		Fraser 1		identification	*Listeria monocy-togenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C							
										PCR PikoReal		Confirmations			Final result	Agree-ment Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agree-ment Ref/Alt 4H		
				O&A	Palcam	O&A	Palcam			Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2013	**3029**	**Poussières (autoclave)**	**Dust**	H+	+	H+	+	*L.monocytogenes*	+	+	36,68	H+(5)	/	*L.monocytogenes*	+	**PA**	+	32,98	H+	/	+	**PA**	5	b
2013	**2988**	**Poussières (armoire électrique) (atelier charcuterie)**	**Dust (delicatessen industry)**	H+	+	H+	+	*L.monocytogenes*	+	+	34,06	H+	/	*L.monocytogenes*	+	**PA**	+	31,39	H+	/	+	**PA**	5	b
2013	**3031**	**Poussières (atelier charcuterie)**	**Dust (delicatessen industry)**	H+	+	H+	+	*L.monocytogenes*	+	+	33,51	H+	/	*L.monocytogenes*	+	**PA**	+	28,68	H+	/	+	**PA**	5	b
2013	**3032**	**Poussières (armoire électrique) (atelier charcuterie)**	**Dust (delicatessen industry)**	st	st	st	st	/	-	+	42,55	- (Fraser 1: H+)	fraser1 :+	*L.monocytogenes*	+	**PD**	-	/	-	/	-	**NA**	5	b
2013	**3033**	**Poussières (four) (atelier charcuterie)**	**Dust (delicatessen industry)**	st	st	st	st	/	-	-	/	H+(2)	/	*L.monocytogenes*	-	**NA**	+	46,16	H+	/	+	**PD**	5	b
2013	**3034**	**Poussières (atelier charcuterie)**	**Dust (delicatessen industry)**	H+	+	H+	+	*L.monocytogenes*	+	+	39,67	H+	/	*L.monocytogenes*	+	**PA**	+	35,70	H+	/	+	**PA**	5	b
2013	**3035**	**Poussières (robot) (atelier charcuterie)**	**Dust (delicatessen industry)**	H+	+	H+	+	*L.monocytogenes*	+	+	37,76	H+	/	*L.monocytogenes*	+	**PA**	+	33,20	H+	/	+	**PA**	5	b
2013	1813	Eau laveuse poisson	Process water (smoked salmon industry)	-	st	-	st	/	-	-	/	-	-	/	-	**NA**							5	c
2013	1814	Eau baader	Process water (smoked salmon industry)	-	st	st	st	/	-	+	26,30	H+	+	*L.monocytogenes*	+	**PD**	+	24,51	H+	+	+	**PD**	5	c
2013	1815	Eau épineuse	Process water (smoked salmon industry)	-	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	c
2013	1816	Eau pareuse	Process water (smoked salmon industry)	st	st	st	st	/	-	-	/	-	-	/	-	**NA**							5	c
2013	1817	Eau peleuse	Process water (smoked salmon industry)	-	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	c
2013	1829	Eau refroidissement fin production	Process water (smoked salmon industry)	-	st	-	st	/	-	-	/	st	-	/	-	**NA**							5	c
2013	1814	Eau décongélation début production	Process water (smoked salmon industry)	st	st	-	-	/	-	-	/	st	st	/	-	**NA**							5	c
2013	1831	Eau refroidissement début production	Process water (smoked salmon industry)	st	st	-	st	/	-	-	/	st	-	/	-	**NA**							5	c
2013	1832	Eau cuisson début production	Process water (smoked salmon industry)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	c
2013	1833	Eau carrage début production	Process water (smoked salmon industry)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	c
2013	1834	Eau décongélation dfin production	Process water (smoked salmon industry)	-	+	H-	+	*L.seeligeri*	-	-	/	-	+	*L.seeligeri*	-	**NA**							5	c
2013	1835	Eau carrage fin production	Process water (smoked salmon industry)	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	c

ENVIRONMENTAL SAMPLES (PikoReal PCR Instrument)																									
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*													Category	
				Half Fraser		Fraser 1		identification	*Listeria monocy-togenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C							
										PCR PikoReal		Confirmations			Final result	Agree-ment Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agree-ment Ref/Alt 4H		
				O&A	Palcam	O&A	Palcam			Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2013	**2459**	**Eau lavage (végétaux)**	**Cleaning water (vegetables industry)**	H+	+	H+	+	*L.monocytogenes*	+	+	32,42	H+	+	*L.monocytogenes*	+	**PA**	+	31,41	H+	+	+	**PA**	5	d
2013	**2460**	**Eau tapis convoyeur (végétaux)**	**Process water (vegetables industry)**	st	st	H+	+	*L.monocytogenes*	+	+	32,88	H+	+	*L.monocytogenes*	+	**PA**	+	31,84	H+	+	+	**PA**	5	d
2013	**2584**	**Eau de décongélation (atelier poisson)**	**Process water (salmon industry)**	-	st	-	st	/	-	-	/	H+	+ (3)	*L.monocytogenes*	-	**NA**	+	47,37	H+ (3)	d	+	**PD**	5	d
2013	**2585**	**Eau de décongélation (atelier poisson)**	**Process water (salmon industry)**	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	d
2013	**2586**	**Eau de cassage (atelier poisson)**	**Process water (salmon industry)**	st	st	st	st	/	-	+	39,08	H+	+	*L.monocytogenes*	+	**PD**	+	36,09	H+	+	+	**PD**	5	d
2013	**2987**	**Eau de rinçage (abattoir porc)**	**Process water (pork industry)**	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	d
2013	**2908**	**Eau de rinçage (abattoir porc)**	**Process water (pork industry)**	H- (2)	+ (2)	H-	+	*L.innocua*	-	-	/	st	st	/	-	**NA**							5	d
2013	**2989**	**Eau de rinçage table de saignée (abattoir porc)**	**Process water (pork industry)**	st	st	st	st	/	-	-	/	st	st	/	-	**NA**							5	d
2013	**2990**	**Eau de rinçage circuit sang (abattoir porc)**	**Process water (pork industry)**	st	st	st	st	/	-	+	47,36	-	-	/	-	**PPNA**	+	45,11	-	/	-	**PPNA**	5	d
2013	**2991**	**Eau de rinçage boyau saucisse (abattoir porc)**	**Process water (pork industry)**	st	st	st	st	/	-	+	48,93	st	st	/	-	**PPNA**	+	43,13	st	/	-	**PPNA**	5	d
2013	**3017**	**Eau de siphon (atelier charcuterie)**	**Cleaning water (delicatessen industry)**	st	st	st	st	/	-	-	/	H+	/	*L.monocytogenes*	-	**NA**	+	36,51	H+	/	+	**PD**	5	d
2013	**3018**	**Eau de siphon (atelier charcuterie)**	**Cleaning water (delicatessen industry)**	H+(1)	st	H+	+(d)	*L.monocytogenes*	+	+	33,81	H+	/	*L.monocytogenes*	+	**PA**	+	27,11	H+	/	+	**PA**	5	d
2013	**3020**	**Eau de siphon (atelier charcuterie)**	**Cleaning water (delicatessen industry)**	H+(1)	+(1)	H+	+	*L.monocytogenes*	+	+	38,67	H+	/	*L.monocytogenes*	+	**PA**	+	31,64	H+	/	+	**PA**	5	d
2013	**3021**	**Eau de process décongélation (abattage porc)**	**Process water (pork industry)**	st	-	-	-	/	-	-	/	st	/	/	-	**NA**							5	d
2013	**3022**	**Eau de process cassage (abattage porc)**	**Process water (pork industry)**	st	st	st	st	/	-	+	41,36	H+	/	*L.monocytogenes*	+	**PD**	+	31,64	H+	/	+	**PD**	5	d
2013	**3024**	**Eau de process cuisson**	**Process water**	H+	+	H+	+	*L.monocytogenes*	+	+	35,96	H+	/	*L.monocytogenes*	+	**PA**	+	31,05	H+	/	+	**PA**	5	d
2017	7783	Déchets (siphon-usine mer)	Dusts (seafood industry)	st	st	st	st		-	-	/	st	st	/	-	**NA**	-	/	st	st	-	**NA**	5	b
2017	7784	Déchets (bellys dans l'atelier-usine mer)	Dusts (seafood industry)	H-	+	H-	+	*L.innocua*	-	-	/	-	-	/	-	**NA**	-	/	-	-	-	**NA**	5	b

ENVIRONMENTAL SAMPLES (PikoReal PCR Instrument)																									
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*													Category	
				Half Fraser		Fraser 1		identification	*Listeria monocy-togenes* result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24h at 37°C							Storage for 72 h at 5°C ± 3°C							
										PCR PikoReal		Confirmations			Final result	Agree-ment Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agree-ment Ref/Alt 4H		
				O&A	Palcam	O&A	Palcam			Result	Ct	*Brilliance* Listeria	Palcam	Reference tests			Result	Ct	*Brilliance* Listeria	Palcam				
2017	7788	Déchets (sol découpe porc)	Dusts (pork industry)	H-	+	H-	+	*L.innocua*	-	+/+/+	31,15/ 24,78/ 25,26	H- (Fraser 1 palcam:+)	+	*L.innocua/L.monocytogenes (sub Fraser1)*	+	**PD**	+/+/+	31,32/ 25,14/ 26,03	H-	+	+	**PD**	5	b
2017	7789	Déchets (sol découpe porc)	Dusts (pork industry)	H+/H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	+	28.79	H+/H-	+	*L.monocytogenes/L. innocua*	+	**PA**	+	29.45	H+/H-	+	+	**PA**	5	b
2017	**8257**	**Eau de process (découpe saumon)**	**Process water (salmon cutting)**	H+	+	H+	+	*L.monocytogenes*	+	+	24.07	H+	+	*L.monocytogenes*	+	**PA**	+	21.16	H+	+	+	**PA**	5	a
2017	**8258**	**Eau de rinçage P2 (découpe saumon)**	**Process water (salmon cutting)**	st	st	st	st	/	-	+	23.78	H+	+	*L.monocytogenes*	+	**PD**	+	20.52	H+	+	+	**PD**	5	a
2017	**8259**	**Eau de rinçage (abattoir porc)**	**Rinsed water (pork industry)**	H+	+	H+	+	*L.monocytogenes*	+	+	24.21	H+	+	*L.monocytogenes*	+	**PA**	+	21.61	H+	+	+	**PA**	5	a
2017	**8260**	**Eponge sol secteur (découpe saumon)**	**Sponge (salmon cutting)**	H+	+	H+	+	*L.monocytogenes*	+	+	23.68	H+	+	*L.monocytogenes*	+	**PA**	+	21.27	H+	+	+	**PA**	5	c
2017	**8261**	**Eponge pâle gerbeur P2 (décope saumon)**	**Sponge (salmon cutting)**	H+	+	H+	+	*L.monocytogenes*	+	+	25.65	H+	+	*L.monocytogenes*	+	**PA**	+	21.83	H+	+	+	**PA**	5	c
2017	8262	Poussières de lait en poudre (usine laitière)	Dusts (dairy industry)	-	-	-	-	/	-	-	/	-	-	/	-	**NA**							5	b

COMPOSITE FOODS																				
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*										Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	24 LEB for 24 h at 37°C										
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	PCR QS5	Confirmations			Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1	
										Result (Ct)	Result (Ct)	*Brilliance* Listeria	Palcam	Reference tests						
2018	7450	Salade de riz	RTE (rice salad)	st	st	H+	+	*L.monocytogenes*	+	-/-/-	-/-/-	-	-	/	-	ND	-	ND	*L.monocytogenes*	a
2018	7451	Sandwich poulet crudités	RTE (sandwich chicken vegetables)	-	-	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	a
2018	7454	Sandwich thon tomates œufs	RTE (sandwich tune tomato egg)	st	-	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	a
2018	7456	Sandwich jambon cheddar	RTE (Sandwich ham cheese)	H+	+	H+	+	*L.monocytogenes*	+	+(24,52)	+(25,63)	H+	+	*L.monocytogenes*	+	PA	+	PA		a
2018	7460	Pommes de terre au thon	RTE (potatoes tuna)	st	st	st	-	/	-	-	-	-	-	/	-	NA	-	NA	-	a
2018	**7682**	**Piémontaise au jambon**	**RTE (Piémontaise)**	st	-	st	-	/	-	-	-	-	-		-	NA	-	NA	-	a
2018	**7897**	**Sandwich jambon emmenthal**	**RTE (sandwich ham cheese)**	st	st	st	st		-	+(23,23)	+(23,46)	H+	+	*L.monocytogenes*	+	PD	+	PD		a
2018	**7898**	**Sandwich jambon emmenthal**	**RTE (sandwich ham cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+(22,88)	+(23,31)	H+	+	*L.monocytogenes*	+	PA	+	PA		a
2018	**7899**	**Sandwich poulet rôti mayonnaise**	**RTE (sandwich chicken)**	st	st	st	st	/	-	+(26,03)	+(26,76)	H+	+(3 col)	*L.monocytogenes*	+	PD	+	PD		a
2018	**7900**	**Torsades poulet rôti**	**RTE (pasta chicken)**	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	/	-	ND	-	ND	-	a
2018	**7901**	**Torsades poulet rôti**	**RTE (pasta chicken)**	st	st	st	st	/	-	+(20,91)	+(21,41)	H+	+	*L.monocytogenes*	+	PD	+	PD		a
2018	**8064**	**Salalde jambon sec chèvre**	**RTE (salad ham cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+(27,50)	+(28,73)	H+	+	*L.monocytogenes*	+	PA	+	PA		a
2018	**8065**	**Taboulé poulet rôti**	**RTE (chicken tabbouleh)**	H+	+	H+	+	*L.monocytogenes*	+	+(25,90)	+(27,54)	H+	-	*L.monocytogenes*	+	PA	+	PA		a
2018	**8066**	**Salade jambon fromage**	**RTE (salad ham cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+(20,35)	+(22,13)	H+	+	*L.monocytogenes*	+	PA	+	PA		a
2018	8067	Macédoine	RTE (Macédoine)	st	st	st	st		-	-	-	-	-		-	NA	-	NA	-	a
2018	8068	Mini-Sandwich	RTE (Sandwich)	-	-	st	st		-	-	-	H-	+	Gram-	-	NA	-	NA	-	a
2018	8426	Wrap saumon fumé	RTE (salmon wrap)	H-	+	H-	+	*L.welshimeri*	-	-	-	H-	+	*L.welshimeri*	-	NA	-	NA	H-	a
2018	8427	Sachimi saumon	RTE (Sachimi salmon)	-	-	-	-		-	-	-	-	-		-	NA	-	NA	-	a
2018	8428	Suchi crevette	RTE (shrimp suchi)	-	-	-	-		-	-	-	-	-		-	NA	-	NA	-	a
2018	8452	Wrap saumon fumé	RTE (salmon wrap)	-	-	-	-		-	-	-	H-	+	*L.welshimeri*	-	NA	-	NA	H-	a
2018	8453	Sashimi saumon	RTE (salon sashimi)	-	-	-	-		-	-	-	-	-		-	NA	-	NA	-	a
2018	7452	Galette pois chiche fromage	RTRH (cheese chickpeas)	-	-	-	st	/	-	-	-	-	-	/	-	NA	-	NA	-	b
2018	7453	Paniers de Saint Jacques	RTRH (Saint Jacques)	-	-	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	b
2018	7455	Bouchées à la reine	RTRH (Bouchées à la reine)	-	+(2col)	H+	+	*L.monocytogenes*	+	+(19,09)	+(18,71)	H+	+	*L.monocytogenes*	+	PA	+	PA		b
2018	7457	Mini moelleux polenta	RTRH (polenta)	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	b
2018	7459	Kiev cuit	RTRH (Kiev)	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+(25,21)	+(26,21)	H+	+	*L.monocytogenes*	+	PA	+	PA		b
2018	7461	Tresse chèvre basilic	RTRH (cheese chickpeas)	H+	+	H+	+	*L.monocytogenes*	+	+(23,01)	+(23,60)	H+	+	*L.monocytogenes*	+	PA	+	PA		b
2018	7462	Friand au fromage	RTRH (puff pastry)	-	-	st	st	/	-	+(25,11)	+(26,31)	H+	+	*L.monocytogenes*	+	PD	+	PD		b
2018	7463	Chicken nuggets	RTRH (chicken nuggets)	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	b
2018	7465	Palets courgettes petits légumes	RTRH (vegetables cake)	H-	+	H-	+	*L.innocua*	-	+(20,95)	+(21,48)	H+/H-	+	*L.monocytogenes/ L.innocua*	+	PD	+	PD		b
2018	7466	Kiev précuit	RTRH (Kiev)	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+(31,37)/+(31,27)/ +(31,37)	+(32,39)/+(32,86)/ +(32,90)	H-	+	*L.innocua* (5BL, 5Palcam, 5F1)	-	PPND	-	PPND	-	b
2018	**7680**	**Quiche Lorraine**	**RTRH (Quiche)**	H-	+	H-	+	*L.innocua*	-	-	-	-	-		-	NA	-	NA	-	b
2018	**7681**	**Couscous à la marocaine**	**RTRH (Couscous)**	st	st	st	st	/	-	-	-	-	-		-	NA	-	NA	-	b
2018	**7886**	**Pizza jambon fromage**	**RTRH (Pizza)**	H+	+	H+	+	*L.monocytogenes*	+	+(23,40)	+(23,59)	H+	+	*L.monocytogenes*	+	PA	+	PA		b
2018	**7887**	**Pizza jambon fromage**	**RTRH (Pizza)**	H+	+	H+	+	*L.monocytogenes*	+	+(24,17)	+(24,53)	H+	+	*L.monocytogenes*	+	PA	+	PA		b
2018	**7888**	**Feuilleté jambon champignons**	**RTRH (Puff ham mushrooms)**	H+	+	H+	+	*L.monocytogenes*	+	+(20,30)	+(20,82)	H+	+	*L.monocytogenes*	+	PA	+	PA		b
2018	**7889**	**Feuilleté jambon champignons**	**RTRH (Puff ham mushrooms)**	H+	+	H+	+	*L.monocytogenes*	+	+'29,24)	+(30,57)	H+	+	*L.monocytogenes*	+	PA	+	PA		b
2018	**7890**	**Soufflé au jambon**	**RTRH (Puff ham)**	st	st	st	st	/	-	+(23,43)	+(23,66)	H+	+	*L.monocytogenes*	+	PD	+	PD		b
2018	**7891**	**Quiche Lorraine**	**RTRH (Quiche)**	H+	+	H+	+	*L.monocytogenes*	+	+(19,91)	+(20,24)	H+	+	*L.monocytogenes*	+	PA	+	PA		b

COMPOSITE FOODS																				
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*										Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	24 LEB for 24 h at 37°C										
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	PCR QS5	Confirmations			Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1	
										Result (Ct)	Result (Ct)	*Brilliance* Listeria	Palcam	Reference tests						
2018	**7892**	**Tortilla au jambon**	**Tortilla**	st	st	st	st	/	-	+(31,12)	+(31,75)	H+ (3col)	-	*L.monocytogenes*	**+**	**PD**	**+**	**PD**		b
2018	8429	Paella	RTRH (Paella)	H-	+	H-	+	*L.innocua*	-	-	-	H-	+	*L.welshimeri*	**-**	**NA**	**-**	**NA**	H-	b
2018	8430	Paupiette de saumon	RTRH (Salmon)	st	-	-	-	-	-	-	-	-	st		**-**	**NA**	**-**	**NA**	-	b
2018	8450	Quiche saumon brocolis	RTRH (salmon broccolis)	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-		**-**	**ND**	**-**	**ND**	-	b
2018	8451	Quiche saumon épinards	RTRH (salmon spinaches)	-	-	-	-		-	-	-	-	-		**-**	**NA**	**-**	**NA**	-	b
2018	8454	Merlu blanc légumes	RTRH (vegetables fish)	H-	+	H-	+	*L.innocua*	-	-	-	H-d	-	*L.seeligeri*	**-**	**NA**	**-**	**NA**	-	b
2018	8455	Petit cuisiné de quinoa au poulet	RTRH (chicken quinoa)	H-	+	H-	+	*L.innocua*	-	-	-	-	-		**-**	**NA**	**-**	**NA**	-	b
2018	7458	Plaque à croissant	Croissant pie	-	-	-	-	/	-	-	-	-	-	/	**-**	**NA**	**-**	**NA**	-	c
2018	7464	Pâte brisée	Pie	st	-	st	-	/	-	-	-	-	-	/	**-**	**NA**	**-**	**NA**	-	c
2018	**7673**	**Flan pâtissier**	**Pastry**	st	st	st	st	/	-	-	-	H-	+	*L.innocua*	**-**	**NA**	**-**	**NA**	H-	c
2018	**7674**	**Eclair à la vanille**	**Pastry**	st	-	st	st	/	-	-	-	-	+d(NC on TSYEA)		**-**	**NA**	**-**	**NA**	-	c
2018	**7675**	**Flan pâtissier**	**Pastry**	st	st	st	st	/	-	-	-	-	-		**-**	**NA**	**-**	**NA**	-	c
2018	**7676**	**Tortilla espagnole aux oignons**	**Tortilla (onions)**	st	st	st	st	/	-	+(28,31)	+(29,24)	H-(H+ 72h)	+	*L.monocytogenes/ L.innocua*	**+**	**PD**	**+**	**PD**		c
2018	**7677**	**Tortilla espagnole**	**Tortilla**	H-	+	H-	+	*L.innocua*	-	-	-	H-	+	*L.innocua*	**-**	**NA**	**-**	**NA**	H-	c
2018	**7678**	**Pot de crème saveur vanille**	**Egg based dessert**	st	st	st	st	/	-	+(31,09)	+(32,35)	H+	+	*L.monocytogenes*	**+**	**PD**	**+**	**PD**		c
2018	**7679**	**Crème brûlée**	**Egg based dessert**	st	st	st	st	/	-	-	-	-	-		**-**	**NA**	**-**	**NA**	-	c
2018	**7893**	**Eclair au chocolat**	**Pastry**	-	-	-	-	/	-	-	-	-	-	/	**-**	**NA**	**-**	**NA**	-	c
2018	**7894**	**Eclair au chocolat**	**Pastry**	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	/	**-**	**ND**	**-**	**ND**	-	c
2018	**7895**	**Millefeuille**	**Pastry**	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	/	**-**	**ND**	**-**	**ND**	-	c
2018	**7896**	**Religieuse au café**	**Pastry**	-	-	-	st		-	+(21,92)	+(22,31)	H+	+	*L.monocytogenes*	**+**	**PD**	**+**	**PD**		c
2018	**8069**	**Crème aux œufs à la vanille**	**Egg based dessert**	H-	+	H-	+	*L.innocua*	-	-	-	-	-		**-**	**NA**	**-**	**NA**	-	c
2018	**8070**	**Crème au caramel**	**Egg based dessert**	st	st	st	st		-	+(28,24)	+(29,18)	H+/H-	+	*L.monocytogenes/ L.innocua*	**+**	**PD**	**+**	**PD**		c
2018	**8071**	**Ile flottante**	**Egg based dessert**	H+	+	H+	+	*L.monocytogenes*	+	-	-	H-	+	*L.innocua*	**-**	**ND**	**-**	**ND**	-	c
2018	**8072**	**Eclair au chocolat**	**Egg based dessert**	-	-	st	-		-	-	-	H-	+	*L.innocua*	**-**	**NA**	**-**	**NA**	-	c
2018	8431	Eclair au chocolat	Egg based dessert	-	-	-	-		-	-	-	-	-		**-**	**NA**	**-**	**NA**	-	c
2018	8432	Eclair au café	Egg based dessert	-	-	-	-		-	-	-	-	-		**-**	**NA**	**-**	**NA**	-	c
2018	8448	Eclair au chocolat	Egg based dessert	-	-	st	-		-	-	-	-	st		**-**	**NA**	**-**	**NA**	-	c
2018	8449	Eclair au café	Egg based dessert	H-	+	H-	+	*L.grayi*	-	-	-	-	-		**-**	**NA**	**-**	**NA**	-	c

MEAT PRODUCTS																			
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ Listeria monocytogenes									Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	24 LEB for 24 h at 37°C									
				O&A	Palcam	O&A	Palcam			PCR 7500Fast	PCR QS5	Confirmations		Final result 7500Fast	Agreement Ref/Alt 24h 7500Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1	
										Result (Ct)	Result (Ct)	Brilliance Listeria	Reference tests						
2015	4779	Grillade de porc mariné	Marinated pork	st	st	-	st		-	-	-	-	/	-	NA	-	NA	-	a
2015	4781	Viande de poulet congelée	Frozen chicken	H+(4)	+(2)	H+	+	*L.monocytogenes*	+	-	-	H-d	Gram-	-	ND	-	ND	-	a
2015	4782	Escalope de dinde	Turkey meat	st	st	st	st		-	-	-	-	/	-	NA	-	NA	-	a
2015	4783	Aiguillette de poulet	Raw chicken	-	-	-	st		-	-	-	-	/	-	NA	-	NA	-	a
2015	4799	Hampe	Raw beef meat	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+(32,85)	+(35,42)	H+/H-	*L.monocytogenes/L.innocua*	+	PA	+	PA		a
2015	5219	Filet de dinde	Raw turkey	H+(3)	-	H+	-	*L.monocytogenes*	+	-	-	-	/	-	ND	-	ND	*L.monocytogenes*	a
2015	5224	Minerai de bœuf cru	Beef meat	H+/H-	+	H+/H-	+	*L.monocytogenes/L.welshimeri*	+	+(34,16)	+(32,61)	H+/H-	*L.welshimeri/L.monocytogenes*	+	PA	+	PA		a
2015	5547	Haché de veau	Ground veal	H-	+	H-	+	*L.innocua/L.welshimeri*	-	-	-	H-	*L.welshimeri*	-	NA	-	NA	-	a
2015	5548	Escalope de poulet	Poultry meat	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	/	-	ND	-	ND	-	a
2015	5549	Viande bovine rumsteak	Beef meat	H-	+	H-	+	*L.innocua/L.welshimeri*	-	-	-	-	/	-	NA	-	NA	-	a
2015	5550	Viande de porc	Pork meat	H-	+	H-	+	*L.welshimeri*	-	-	-	H-	*L.welshimeri*	-	NA	-	NA	-	a
2015	5552	Bœuf	Beef meat	H+	+	H+	+	*L.monocytogenes*	+	+(25,94)	+(29,33)	H+	*L.monocytogenes*	+	PA	+	PA		a
2015	5555	Escalope de dinde	Turkey meat	H-	-	-	st		-	-	-	-	/	-	NA	-	NA	-	a
2015	6899	Filet de poulet	Poultry meat	-	-	-	st		-	-	-	-	/	-	NA	-	NA	-	a
2015	6900	Gras parure porc	Raw pork meat	st	st	st	-		-	-	-	-	/	-	NA	/	/	-	a
2015	6901	Cœur de porc	Raw pork meat	H+/H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	+(20,82)	+(21,45)	H+/H-	*L.monocytogenes/L.innocua*	+	PA	+	PA		a
2015	6902	Suprêmes de poulet	Raw poultry meat	H+/H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	+(29,90)/+(28,05)/+(28,52)	+ (32,89)	H- (x 5)	*L.welshimeri*	-	PPND	-	PPND	-	a
2015	6903	Viande congelée de poulet	Frozen poultry meat	H-	+	H-	+	*L.welshimeri*	-	+(34,18)	+(35,43)	-	*F1:+ L.monocytogenes*	+	PD	+	PD		a
2015	6904	Blanquette poulet crue	Raw poultry meat	H+	+	H+	+	*L.monocytogenes*	+	+(22,74)	+(24,79)	H+/H-	*L.innocua/ L.monocytogenes*	+	PA	+	PA		a
2015	6905	Carré de porc	Raw pork meat	H+	+	H+	+	*L.monocytogenes*	+	+(19,94)	+(22,33)	H+/H-	*L.monocytogenes/ L.welshimeri*	+	PA	+	PA		a
2015	6909	Filet mignon congelé	Frozen pork meat	-	St	-	St		-	i/-	-	-	/	-	NA	-	NA	-	a
2015	6913	Parage porc	Raw pork meat	-	-	H-	+	*L.innocua*	-	+(33,20)	+(34,99)	H+/H-	*L. monocytogenes/L.innocua*	+	PD	+	PD		a
2015	4778	Emincé de porc cuit	Cooked pork	st	st	st	st		-	-	-	st	/	-	NA	-	NA	-	b
2015	4793	Côte de porc thym romarin	Cooked pork	st	st	st	st		-	-	-	-	/	-	NA	-	NA	-	b
2015	4798	Allumettes de poulet fumé	Smoked chicken	H+(4)	+	H+	+	*L.monocytogenes*	+	+(26,94)	+(29,81)	H+	*L.monocytogenes*	+	PA	+	PA		b
2015	**4869**	**Porc au caramel et riz parfumé**	**RTRH (pork)**	H+	+	H+	+	*L.monocytogenes*	+	+(21,27)	+(23,64)	H+	*L.monocytogenes*	+	PA	+	PA		b
2015	**4870**	**Sauté de porc à la provençale et pommes de terre**	**RTRH (pork)**	st	st	st	st		-	+(19,65)	+(19,88)	H+	*L.monocytogenes*	+	PD	+	PD		b
2015	**4871**	**Macaroni sauce tomate et boulettes de bœuf**	**RTRH (beef)**	st	-	st	-		-	+(20,85)	+(22,10)	H+	*L.monocytogenes*	+	PD	+	PD		b
2015	**4873**	**Escalope de volaille champignons et riz**	**RTRH (poultry)**	st	st	st	st		-	-	-	H-	*L.welshimeri*	-	NA	-	NA	-	b
2015	**4884**	**Poulet sauce moutarde et riz cuisiné**	**RTRH (chicken)**	st	st	st	st		-	-	-	H-	*L.welshimeri*	-	NA	-	NA	-	b
2015	5908	Marinade de viande de canard	Seasoned duck meat	H+(1)	+(3)	H+	+	*L.monocytogenes*	+	+(34,43)	+(34,56)	H+	*L.monocytogenes*	+	PA	+	PA	*L.monocytogenes*	b
2015	5909	Nuggets	Nuggets	H+	+	H-	+	*L.monocytogenes*	+	+(29,33)	+(29,78)	H+	*L.monocytogenes*	+	PA	+	PA		b
2015	**5987**	**Poulet au curry**	RTRH meat (chicken)	H+	+	H+	+	*L.monocytogenes*	+	-	-	st	/	-	ND	-	ND	-	b
2015	**5988**	**Coq au vin**	RTRH (chicken)	st	st	-	-		-	+(26,95)	+(27,71)	H+	*L.monocytogenes*	+	PD	+	PD		b
2015	**5989**	**Bœuf bourguignon**	RTRH (Bourguignon)	H+(2)	+	H+	+	*L.monocytogenes*	+	+(28,15)	+(29,34)	H+	*L.monocytogenes*	+	PA	+	PA		b
2015	**5990**	**Porc au caramel**	RTRH (Pork)	st	st	st	st		-	-	-	st	/	-	NA	-	NA	-	b
2015	**5992**	**Bœuf bourguignon**	RTRH (Bourguignon)	st	st	st	st		-	+(30,97)	+(32,25)	-	*Regrowth 24 LEB : L.monocytogenes*	+	PD	+	PD		b
2015	**5993**	**Porc au caramel**	RTRH (Pork)	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	/	-	ND	-	ND	-	b
2016	51	Paella royale au poulet	RTH (chicken)	st	st	st	st		-	-		-	/	-	NA	/	/	-	b

MEAT PRODUCTS																			
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ Listeria monocytogenes									Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	24 LEB for 24 h at 37°C									
				O&A	Palcam	O&A	Palcam			PCR 7500Fast	PCR QS5	Confirmations		Final result 7500Fast	Agreement Ref/Alt 24h 7500Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1	
										Result (Ct)	Result (Ct)	Brilliance Listeria	Reference tests						
2016	52	Blanquette de veau	RTH (veal blanquette)	st	St	st	st		-	-		-	/	-	**NA**	/	/	-	b
2016	53	Bœuf bourguignon tagliatelles	RTH (bourguignon)	st	St	st	st		-	-		st	/	-	**NA**	/	/	-	b
2016	54	Hachis Parmentier	RTRH	st	-	st	st		-	-		-	/	-	**NA**	/	/	-	b
2015	4780	Saucisses fumées cuites	Smoked sausages	-	-	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	4784	Lardons cuits fumés	Smoked pork	st	st	st	st		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	4789	Rillettes	Rillettes	H+(4)	+	H+	+	*L.monocytogenes*	+	+(28,91)	+(30,58)	H+	*L.monocytogenes*	+	**PA**	+	**PA**		c
2015	4790	Rillettes	Rillettes	st	st	st	st		-	-	-	H-d	*L.grayi*	-	**NA**	-	**NA**	-	c
2015	4791	Museau de porc cuit	Cooked pork	H-	+	H+/H-	+	*L.innocua/L.monocytogenes*	+	+(26,90)	+(30,66)	H+/H-	*L.monocytogenes/L.innocua*	+	**PA**	+	**PA**		c
2015	4792	Langue de porc cuite	Cooked pork	H+(4)	+	H+	+	*L.monocytogenes*	+	+(19,1)	+(18,60)	H+	*L.monocytogenes*	+	**PA**	+	**PA**		c
2015	4794	Lardons	Cooked pork	H-	+	H-	+	*L.welshimeri*	-	-	-	H-	*L.innocua*	-	**NA**	-	**NA**	-	c
2015	4795	Merguez	Merguez	-	-	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	4796	Andouille	Chitterling	H+(4)	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+(20,27)	+(21,41)	H+	*L.monocytogenes*	+	**PA**	+	**PA**		c
2015	4797	Jambon blanc	Ham	H+(4)	+	H+	+	*L.monocytogenes*	+	-	i	-	/	-	**ND**	/	/	-	c
2015	4800	Rosette	Delicatessen	-	+	H+	+	*L.monocytogenes*	+	-	-	-	/	-	**ND**	-	**ND**	-	c
2015	5209	Jambon à l'ancienne	Ham	st	st	st	-		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	5210	Allumettes de jambon	Grated ham	st	st	st	st		-	-	-	st	/	-	**NA**	-	**NA**	-	c
2015	5211	Jambon cuit	Cooked ham	st	st	st	st		-	-	-	st	/	-	**NA**	-	**NA**	-	c
2015	5212	Poitrine demi-sel fumée	Delicatessen	st	st	st	st		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	5213	Fromage de tête	Delicatessen	st	-	-	st		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	5214	Merguez	Merguez	-	-	st	-		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	5215	Saucisse	Sausages	H-	+(4)	H-	+	*L.welshimeri*	-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	5216	Rillettes de poulet	Rillettes	st	st	st	st		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	5217	Côte de porc thym romarin	Seasoned pork	st	st	st	st		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	5218	Saucisse de Toulouse	Sausages	-	st	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	5220	Côte de porc thym romarin	Seasoned pork	-	st	st	st		-	i/-	-	-	/	-	**NA**	-	**NA**	-	c
2015	5221	Maigre de porc	Pork meat	-	-	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	5222	Jarret de porc	Pork meat	-	st	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	5223	Langue de porc	Pork meat	H+	+	H+	+	*L.monocytogenes*	+	+(20,53)	+(21,96)	H+	*L.monocytogenes*	+	**PA**	+	**PA**		c
2015	5553	Terrine à l'échalote	Delicatessen	-	st	-	st		-	-	-	st	/	-	**NA**	-	**NA**	-	c
2015	5554	Allumettes de poulet	Delicatessen	H+	+	H+/H-	+	*L.monocytogenes*	+	+(24,21)	+(24,97)	H+/H-	*L.monocytogenes/L.welshimeri*	+	**PA**	+	**PA**		c
2015	5910	Boudins	Delicatessen	-	-	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	5911	Jambon à l'ancienne	Delicatessen	-	st	st	st		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	5912	Jambon à l'ancienne	Delicatessen	st	st	st	st		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	6906	Merguez	Merguez	st	st	st	st		-	+(41,24)/-/-	-	- (X5)	/	-	**PPNA**	-	**NA**	-	c
2015	6907	Pâté de veau	Veal pâté	st	st	st	st		-	-	-	st	/	-	**NA**	-	**NA**	-	c
2015	6908	Saucisse	Sausages	-	St	St	-		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	6910	Terrine de campagne	Pâté	st	st	st	st		-	-	-	st	/	-	**NA**	-	**NA**	-	c
2015	6911	Rosette	Delicatessen	-	St	St	St		-	-	-	-	/	-	**NA**	-	**NA**	-	c
2015	6912	Jambon à l'ancienne	Delicatessen	st	st	st	st		-	+(18,86)	+(18,66)	H+	*L.monocytogenes*	+	**PD**	+	**PD**		c

MILK AND DAIRY PRODUCTS																			
Year of analysis	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ Listeria monocytogenes									Type
				Half Fraser		Fraser 1		identification	Listeria mono result	24 LEB for 24 h at 37°C									
										PCR 7500 Fast	PCR QS5	Confirmations		Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1	
				O&A	Palcam	O&A	Palcam			Result (Ct)	Result (Ct)	Brilliance Listeria	Reference tests						
2015	4785	Fromage non affiné au lait cru de vache	Raw milk cheese	st	st	-	-		-	-	-	st	/	-	**NA**	-	**NA**	-	a
2015	4786	Reblochon au lait cru	Raw milk cheese	-	st	st	st		-	-	-	-	/	-	**NA**	-	**NA**	-	a
2015	4787	Reblochon au lait cru	Raw milk cheese	H-	-	-	-	*Gram-*	-	-	-	H-d	Gram-	-	**NA**	-	**NA**	-	a
2015	4788	Reblochon au lait cru	Raw milk cheese	H-d	-	-	st		-	-	-	H-d	Gram-	-	**NA**	-	**NA**	-	a
2015	5225	Fourme d'Ambert	Raw milk cheese	-	-	-	st		-	-	-	-	/	-	**NA**	-	**NA**	-	a
2015	5536	Maroilles au lait cru	Raw milk cheese	st	-	st	-		-	-	-	H-	*L.innocua*	-	**NA**	-	**NA**	-	a
2015	5537	Tomme au lait cru	Raw milk cheese	st	-	st	-		-	-	-	-	/	-	**NA**	-	**NA**	-	a
2015	5538	Munster au lait cru	Raw milk cheese	st	-	st	st		-	-	-	H-	*L.innocua*	-	**NA**	-	**NA**	-	a
2015	5539	Brie de Meaux au lait cru	Raw milk cheese	st	-	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	a
2015	5540	Morbier au lait cru	Raw milk cheese	-	-	-	-		-	-	-	H-d	/	-	**NA**	-	**NA**	-	a
2015	5541	Fromage à pâte pressée au lait cru	Raw milk cheese	-	-	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	a
2015	5542	Fromage à pâte molle au lait cru	Raw milk cheese	-	-	-	-		-	-	-	H-d	/	-	**NA**	-	**NA**	-	a
2015	5543	Fromage à pâte pressée au lait cru	Raw milk cheese	-	-	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	a
2015	5544	Fromage à pâte pressée au lait cru	Raw milk cheese	-	-	st	-		-	-	-	-	/	-	**NA**	-	**NA**	-	a
2015	5545	Fromage à pâte pressée au lait cru	Raw milk cheese	-	-	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	a
2015	**5994**	**Roquefort au lait cru**	Raw milk cheese	st	-	-	-		-	-	-	-	/	-	**NA**	-	**NA**	*L.monocytogenes*	a
2015	**5995**	**Fromage de chèvre au lait cru**	Raw milk cheese	st	st	H+	+	*L.monocytogenes*	+	+(40,55)	+(36,45)	H+	*L.monocytogenes*	+	**PA**	+	**PA**		a
2015	**5996**	**Morbier au lait cru**	Raw milk cheese	-	-	H+	+	*L.monocytogenes*	+	+(34,52)	+(35,30)	H+	*L.monocytogenes*	+	**PA**	+	**PA**		a
2015	**5997**	**Tomme au lait cru**	Raw milk cheese	st	-	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	a
2015	**5998**	**Fromage au lait cru de brebis**	Raw milk cheese	-	-	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	a
2015	**5999**	**Comté fruité au lait cru**	Raw milk cheese	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	/	-	**ND**	-	**ND**	-	a
2015	6259	Fromage non affiné au lait cru de vache	Raw milk cheese	-	-	-	-		-	+(33,46)	+(34,55)	H+	*L.monocytogenes*	+	**PD**	+	**PD**		a
2015	6260	Fromage non affiné au lait cru de vache	Raw milk cheese	-	-	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	a
2015	6261	Fromage affiné au lait cru de brebis	Raw milk cheese	st	-	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	a
2015	6262	Fromage affiné au lait cru de brebis	Raw milk cheese	-	-	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	a
2015	6263	Fromage affiné au lait cru de brebis	Raw milk cheese	H+	+(1)	H+	+	*L.monocytogenes*	+	-	-	-	/	-	**ND**	-	**ND**	-	a
2015	7061	Roquefort 31% MG au lait cru brebis + lait cru	Raw milk cheese + raw milk	-	st	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	a
2015	7062	Brie de Meaux au lait cru + lait cru	Raw milk cheese + raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(20,99)	+(23,10)	H+	*L.monocytogenes*	+	**PA**	+	**PA**		a
2015	7063	Fromage de chèvre au lait cru de chèvre + lait cru	Raw milk cheese + raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(24,93)	+(26,83)	H+	*L.monocytogenes*	+	**PA**	+	**PA**		a
2015	7064	Morbier au lait cru + lait cru	Raw milk cheese + raw milk	-	St	H+	+	*L.monocytogenes*	+	+(29,37)	+(32,20)	H+	*L.monocytogenes*	+	**PA**	+	**PA**		a
2015	7065	Rocamadour au lait cru + lait cru	Raw milk cheese + raw milk	st	st	st	st		-	-	-	-	/	-	**NA**	-	**NA**	-	a
2015	**7510**	**Brie de Meaux**	Raw milk cheese	-	st	-	st		-	-		-	/	-	**NA**	/	/	-	a
2015	**7511**	**Morbier au lait cru**	Raw milk cheese	-	st	St	St		-	-		-	/	-	**NA**	/	/	-	a
2015	**7512**	**Rocamadour au lait cru**	Raw milk cheese	st	st	st	St		-	-		-	/	-	**NA**	/	/	-	a
2015	5546	Lait cru de brebis	Ewe raw milk	st	-	-	-		-	-	-	-	/	-	**NA**	-	**NA**	-	b
2015	5551	Lait cru de brebis	Ewe raw milk	-	+	H+	+	*L.monocytogenes*	+	+(29,02)	+(30,33)	H+	*L.monocytogenes*	+	**PA**	+	**PA**		b
2015	6264	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(20,89)	+(21,82)	H+	*L.monocytogenes*	+	**PA**	+	**PA**		b
2015	6265	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(20,20)	+(20,81)	H+	*L.monocytogenes*	+	**PA**	+	**PA**		b
2015	6266	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(19,98)	+(21,20)	H+	*L.monocytogenes*	+	**PA**	+	**PA**		b
2015	6267	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(19,67)	+(20,92)	H+	*L.monocytogenes*	+	**PA**	+	**PA**		b

MILK AND DAIRY PRODUCTS																			
Year of analysis	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ Listeria monocytogenes									Type
				Half Fraser		Fraser 1		identification	Listeria mono result	24 LEB for 24 h at 37°C									
										PCR 7500 Fast	PCR QS5	Confirmations		Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1	
				O&A	Palcam	O&A	Palcam			Result (Ct)	Result (Ct)	Brilliance Listeria	Reference tests						
2015	6268	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(25,02)	+(25,36)	H+	*L.monocytogenes*	+	PA	+	PA		b
2015	6269	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(20,01)	+(22,37)	H+	*L.monocytogenes*	+	PA	+	PA		b
2015	6270	Lait cru de brebis	Ewe raw milk	H+(3)	+	H+	+	*L.monocytogenes*	+	-	-	-	/	-	ND	-	ND	-	b
2015	6271	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(22,04)	+(22,39)	H+	*L.monocytogenes*	+	PA	+	PA		b
2015	**7055**	**Lait ribot (lait fermenté)**	fermented milk	st	st	st	st		-	-	-	-	/	-	NA	-	NA	-	b
2015	**7056**	**Gros lait fermenté**	fermented milk	st	st	st	st		-	+(27,16)	+(30,68)	H+	*L.monocytogenes*	+	PD	+	PD		b
2015	7068	Lait cru fermier	Raw milk	-	-	st	st		-	-	-	-	/	-	NA	-	NA	-	b
2015	7069	Lait cru brebis	Raw ewe milk	st	st	H+	+	*L.monocytogenes*	+	+(19,09)	+(20,91)	H+	*L.monocytogenes*	+	PA	+	PA		b
2016	**56**	**Lait ribot fermenté**	**fermented milk**	H-	+	H-	+	*L.innocua*	-	-		H-	*L.innocua*	-	NA	/	/	-	b
2016	**57**	**Lait fermenté fermier**	**fermented milk**	H-	+	H-	+	*L.innocua*	-	-		H-	*L.innocua*	-	NA	/	/	-	b
2016	**58**	**Lait fermenté**	**fermented milk**	H+	+	H+	+	*L.ivanovii*	-	-		-	/	-	NA	/	/	-	b
2016	**59**	**Lait de vache cru fermier**	**raw milk**	st	st	st	st		-	-		H+	*L.ivanovii*	-	NA	/	/	-	b
2016	**60**	**Lait cru de vache**	**raw milk**	H-	+	H-	+	*L.innocua*	-	-		H-	*L.innocua*	-	NA	/	/	-	b
2016	61	Lait cru de vache	raw milk	H+/H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	+(22,35)		H+/H-	*L.monocytogenes/L.innocua*	+	PA	/	/		b
2016	62	Lait fermenté	fermented milk	st	st	st	st		-	-		-	/	-	NA	/	/	-	b
2015	**4866**	**Petits pots vanille chocolat fraise**	Ice cream	st	-	st	st		-	-		-	/	-	NA	/	/	-	c
2015	**4867**	**Crème glacée menthe chocolat**	Ice cream	st	-	-	-		-	-		-	/	-	NA	/	/	-	c
2015	**4868**	**Crème glacée vanille**	Ice cream	st	-	st	-		-	-		-	/	-	NA	/	/	-	c
2015	**4874**	**Tomme au lait pasteurisé**	**Pasteurised cheese**	-	-	st	st		-	+(29,59)	+(32,90)	H+	*L.monocytogenes*	+	PD	+	PD		c
2015	**4876**	**Fromage à pâte molle au lait pasteurisé de vache**	**Pasteurised cheese**	-	-	st	-		-	-	-	-	/	-	NA	-	NA	-	c
2015	**4877**	**Fromage à pâte molle au lait pasteurisé de vache**	**Pasteurised cheese**	-	st	st	st		-	-	+(48,31)	H-	*L.welshimeri*	-	NA	-	PPNA	-	c
2015	**4878**	**Lait pasteurisé 1/2 écrémé**	**Pasteurised milk**	H+	+	H+	+	*L.monocytogenes*	+	+(25,09)	+(26,17)	H+	*L.monocytogenes*	+	PA	+	PA		c
2015	**4879**	**Lait 1/2 écrémé fermier**	**Skimmed milk**	H+	+	H+	+	*L.monocytogenes*	+	+(20,02)	+(20,89)	H+	*L.monocytogenes*	+	PA	+	PA		c
2015	**4880**	**Lait entier pasteurisé**	**Pasteurised milk**	H-	+	H-	+	*L.innocua*	-	+(48,99)	-	st	/	-	PPNA	-	NA	-	c
2015	**4881**	**Boisson lactée à la fraise**	**Flavoured milk**	H-	+	H-	+	*L.innocua*	-	-	-	st	/	-	NA	-	NA	-	c
2015	**4882**	**Boisson lactée orange, mangue**	**Flavoured milk**	st	st	st	st		-	-	-	st	/	-	NA	-	NA	-	c
2015	**4883**	**Lait chocolaté pasteurisé**	**Flavoured milk**	H+	+	H+	+	*L.monocytogenes*	+	+(45,23)/-/-	-	st	/	-	PPND	-	ND	-	c
2015	**7057**	**Lait frais demi écrémé (lait pasteurisé)**	Pasteurised milk	st	st	st	st		-	+(21,07)	+(22,78)	H+	*L.monocytogenes*	+	PD	+	PD		c
2015	**7058**	**Lait frais entier (lait pasteurisé)**	Pasteurised milk	st	st	st	st		-	-	-	-	/	-	NA	-	NA	-	c
2015	**7059**	**Fromage 33% MG (lait pasteurisé)**	Pasteurised cheese	H- d	-	H-	+d	*L.seeligeri*	-	-	-	-	/	-	NA	-	NA	-	c
2015	**7060**	**Fourme d'Ambert (lait pasteurisé)**	Pasteurised cheese	-	-	st	-		-	-	-	-	/	-	NA	-	NA	-	c
2015	**7066**	**Choux chantilly**	Dairy based dessert	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	/	-	ND	-	ND	-	c
2015	**7067**	**Tiramisu**	Dairy based dessert	H+	+	H+	+	*L.monocytogenes*	+	+(20,31)	+(20,75)	H+	*L.monocytogenes*	+	PA	+	PA		c
2015	**7505**	**Crème glacée caramel au beurre salé**	Ice cream	H+	+	H+	+	*L.monocytogenes*	+	+(20,24)		H+	*L.monocytogenes*	+	PA	/	/		c
2015	**7506**	**Crème glacée menthe chocolat**	Ice cream (mint chocolate)	H+	+	H+	+	*L.monocytogenes*	+	+(20,22)		H+	*L.monocytogenes*	+	PA	/	/		c
2015	**7507**	**Glace noix de coco**	Ice cream	H+	+	H+	+	*L.monocytogenes*	+	+(20,23)		H+	*L.monocytogenes*	+	PA	/	/		c
2015	**7508**	**Glace vanille**	Vanilla ice cream	H+	+	H+	+	*L.monocytogenes*	+	+(20,40)		H+	*L.monocytogenes*	+	PA	/	/		c
2015	**7509**	**Glace café**	Coffee ice cream	H+	+	H+	+	*L.monocytogenes*	+	-		-	/	-	ND	/	/	-	c

SEAFOOD AND FISHERY PRODUCTS																				
Year of analysis	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ Listeria monocytogenes									Type
				Half Fraser		Fraser 1		identification	Listeria mono result	24 LEB for 24 h at 37°C									
										PCR 7500 Fast	PCR QS5	Confirmations		Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5	Agreement Ref/Alt 24 h QS5	LEB + Fraser 1	
				O&A	Palcam	O&A	Palcam			Result (Ct)	Result (Ct)	Brilliance Listeria	Reference tests						
2016	107	Moules	Mussels	-	-	-	st	/	-	-		-	/	-	NA	/	/	-	a
2016	108	Colin d'Alaska	Fish	H+	+	H+	+	*L.monocytogenes*	+	+(24,71)		H+	*L.monocytogenes*	+	PA	/	/		a
2016	109	Filet sardine	Pilchard	-	st	st	st	/	-	+(36,84)		H+	*L.monocytogenes*	+	PD	/	/		a
2016	110	Pavé de lieu jaune	Fish	H+	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	+(22,04)		H+/H-	*L.monocytogenes/L.weslhimeri*	+	PA	/	/		a
2016	111	Chute de poisson blanc	White fish	H+	+	H+	+	*L.monocytogenes*	+	+(27,12)		H+	*L.monocytogenes*	+	PA	/	/		a
2016	123	Poisson hoki	Fish	-	st	st	-	/	-	-		-	/	-	NA	/	/	-	a
2016	499	Filet de bar	Fish	-	st	st	st	/	-	+(30,9)		H+	*L. monocytogenes*	+	PD	/	/		a
2016	501	Meunière poisson blanc	Cooked fish	st	-	-	-	/	-	-		-	/	-	NA	/	/	-	a
2016	503	Saumon à farcir	Salmon	H+	+	H+/H-	+	*L.monocytogenes/ L.welshimeri*	+	+(23,43)		H+	*L. monocytogenes*	+	PA	/	/		a
2016	504	Surimi base	Surimi	st	-	st	st	/	-	-		-	/	-	NA	/	/	-	a
2016	505	Pavé lieu jaune	Fish	H+	+	H+	+	*L.monocytogenes*	+	+(21,30)		H+	*L. monocytogenes*	+	PA	/	/		a
2016	808	Morceau de saumon	Salmon	H+	+	H+	+	*L. monocytogenes*	+	+(30,93)	+(29,59)	H+	*L. monocytogenes*	+	PA	+	PA		a
2016	809	Pulpe saumon cru	Raw salmon	-	st	st	st	/	-	+(35,17)	+(34,86)	H+d/H-	*L. monocytogenes/ L. innocua*	+	PD	+	PD		a
2016	811	Noix de Saint Jacques	Scallops	H+	+	H+	+	*L. monocytogenes*	+	+(30,11)	+(31,78)	H+/H-	*L. monocytogenes/ L. grayi*	+	PA	+	PA		a
2016	812	Portion de colin	Fish	-	-	st	st	/	-	-	-	-	/	-	NA	-	NA	-	a
2016	814	Duo saumon lieu noir	Raw fish	H+	+	H+	+	*L. monocytogenes*	+	+(31,85)	+(31,66)	H+/H-	*L. monocytogenes/ L. grayi*	+	PA	+	PA		a
2016	996	Encornet sauvage	Fish	-	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	a
2016	997	Pavé de saumon	Salmon	st	st	-	st	/	-	-	-	-	/	-	NA	-	NA	-	a
2016	998	Filet de tacaud	Fish	-	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	a
2016	999	Filet de rouget	Fish	st	st	st	st	/	-	-	-	H-d	*L. grayi*	-	NA	-	NA	-	a
2016	1000	Dos de cabillaud	Fish	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	a
2016	1001	Dorade grise	Fish	-	st	-	st	/	-	-	-	-	/	-	NA	-	NA	-	a
2016	1248	Filet de maquereaux	Mackerel	st	st	st	st	/	-	-	-	H-	*L.grayi*	-	NA	-	NA	-	a
2016	104	Truite fumée de Bretagne	Smoked trout	H+	+	H+/H-	+	*L.monocytogenes/ L.welshimeri*	+	+(23,44)		H+/H-	*L.monocytogenes/L.welhimeri*	+	PA	/	/		b
2016	105	Chute de saumon fumée	Smoked salmon	H+/H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	+(28,93)		H-(H+ at 72h)	*L. monocytogenes/ L. welshimeri*	+	PA	/	/		b
2016	497	Saumon fumé	Smoked salmon	H+	+	H+	+	*L.monocytogenes*	+	-		H-	*L. welshimeri*	-	ND	/	/	-	b
2016	498	Truite fumée	Smoked trout	H+	+	H+	+	*L.monocytogenes*	+	+(29,37)		H+	*L. monocytogenes*	+	PA	/	/		b
2016	**701**	**Filets d'anchois marinés ail persil**	**Marinated anchovies**	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	b
2016	**702**	**Hareng fumés**	**Smoked herring**	H+	+	H+	+	*L.monocytogenes*	+	+(26,22)	+(27,30)	H+	*L. monocytogenes*	+	PA	+	PA		b
2016	**703**	**Brisure de saumon fumé**	**Smoked salmon**	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	/	-	ND	-	ND	-	b
2016	**704**	**Carpaccio de saumon citron aneth**	**Salmon Carpaccio**	H+	+	H+	+	*L.monocytogenes*	+	+(22,75)	+(22,99)	H+	*L. monocytogenes*	+	PA	+	PA		b
2016	**705**	**Haddock mariné**	**Marinated haddock**	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	/	-	ND	-	ND	-	b
2016	**706**	**Filet de maquereaux au poivre**	**Seasoned mackerel**	H+	+	H+	+	*L.monocytogenes*	+	+(23,13)	+(24,81)	H+	*L. monocytogenes*	+	PA	+	PA		b
2016	**707**	**Yakitori saumon fumé sésame pavot**	**Seasoned salmon**	-	st	st	st	/	-	+(20,03)	+(19,75)	H+	*L. monocytogenes*	+	PD	+	PD		b
2016	815	Tartare deux saumons	Salmon tartar	H-	+	H-	+	*L.welshimeri*	-	-	-	H-	*L. welshimeri*	-	NA	-	NA		b
2016	1002	Brochette saumon fumé	Smoked salmon	-	st	-	st	/	-	-	-	-	/	-	NA	-	NA	-	b

SEAFOOD AND FISHERY PRODUCTS																			
Year of analysis	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ Listeria monocytogenes									Type
				Half Fraser		Fraser 1		identification	Listeria mono result	24 LEB for 24 h at 37°C									
										PCR 7500 Fast	PCR QS5	Confirmations		Final result 7500Fast	Agreement Ref/Alt 24h 7500Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1	
				O&A	Palcam	O&A	Palcam			Result (Ct)	Result (Ct)	Brilliance Listeria	Reference tests						
2016	1003	Brochette saumon fumé sésame pavot	Smoked salmon with sesame and poppy	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	b
2016	1004	Filet maquereaux fumé au poivre	Smoked mackerel	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	b
2016	1005	Filets de hareng doux fumés aux aromates	Smoked herring	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	b
2016	1006	Truite fumée	Smoked trout	-	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	b
2016	1007	Brisure de saumon fumé	Smoked salmon	st	st	-	st	/	-	-	-	-	/	-	NA	-	NA	-	b
2016	1008	Emincés de saumon fumé aneth-citron	Smoked and seasoned salmon	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	b
2016	1009	Haddock fumé	Smoked haddock	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	b
2016	103	Saumon pané fromage	Breaded salmon	H+	+	H+	+	*L.monocytogenes*	+	+(28,12)		H+	*L.monocytogenes*	+	PA	/	/		c
2016	106	Brin de surimi	Surimi	-	-	st	st	/	-	-		-	/	-	NA	/	/	-	c
2016	500	Hoki pané	Fish	H+	+	H+	+	*L.monocytogenes*	+	+(27,03)		H+	*L. monocytogenes*	+	PA	/	/		c
2016	502	Filet de Fish and chips	Fish and chips	-	st	st	st	/	-	-		-	/	-	NA	/	/	-	c
2016	506	Feuilleté aux deux saumons	Puff pastry filled with salmon	st	-	-	-	/	-	-		-	/	-	NA	/	/	-	c
2016	**715**	**Terrine de saumon à l'aneth**	**Salmon terrine**	H+	+	H+	+	*L.monocytogenes*	+	+(39,61)/-/-/-	-	H-d (x5 :-)	NC	-	PPND	-	ND	-	c
2016	**716**	**Bâtonnet de surimi**	**Surimi**	H+	+	H+	+	*L.monocytogenes*	+	+(20,38)	+(22,12)	H+	*L. monocytogenes*	+	PA	+	PA		c
2016	**717**	**Miettes de crabes**	**Crabs product**	H+	+	H+	+	*L.monocytogenes*	+	+(20,05)	+(22,54)	H+	*L. monocytogenes*	+	PA	+	PA		c
2016	**718**	**Hachés de saumon rose à la ciboulette**	**Cooked salmon**	st	st	st	st	/	-	-	-	st	/	-	NA	-	NA	-	c
2016	**719**	**Hachés de colin d'Alaska citron persil**	**Cooked fish**	H+	+	H+	+	*L.monocytogenes*	+	+(27,16)	+(26,32)	H+	*L. monocytogenes*	+	PA	+	PA		c
2016	810	Chair de saumon	Salmon	st	st	st	st	/	-	+(22,89)	+(23,88)	H+	*L. monocytogenes*	+	PD	+	PD		c
2016	813	Paupiette de saumon farci	Stuffed salmon	H-	+	H-	+	*L.welshimeri*	-	-/+(35,68)/+(39,44)	-	H+d	*L. monocytogenes*	-	NA	-	NA		c
2016	816	Nacette de saumon	Salmon	H+	+	H+	+	*L. monocytogenes*	+	+(21,55)	+(22,33)	H+	*L. monocytogenes*	+	PA	+	PA		c
2016	1010	Terrine saumon aneth	Salmon terrine	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	c
2016	1011	Rillettes de thon	Potted tuna	st	st	st	st	/	-	+(31,82)/-/-		-	/	-	PPNA	/	/	-	c
2016	1012	Penne au saumon	Salmon pastas	st	st	st	st	/	-	-	-	st	/	-	NA	-	NA	-	c
2016	1013	Cassolette de Saint-Jacques	Cassolette of scallops	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	c
2016	1014	Parmentier de poisson	Shepherd's pie made with fish	-	st	-	st	/	-	-	-	st	/	-	NA	-	NA	-	c
2016	1015	Poisson à l'andalouse	Seasoned fish	st	st	st	st	/	-	-	-	st	/	-	NA	-	NA	-	c
2016	1016	Bâtonnet de poisson	Cooked fish	st	st	st	st	/	-	-	-	st	/	-	NA	-	NA	-	c
2016	**1306**	**Cabillaud basilic et filet huile d'olive**	**Seasoned fish**	H+	+	H+	+	*L. monocytogenes*	+	+(19,83)	+(20,24)	H+	*L. monocytogenes*	+	PA	+	PA		c
2016	**1307**	**Saumon à l'oseille et son riz**	**Cooked salmon**	H+	+	H+	+	*L. monocytogenes*	+	+(19,59)	+(20,75)	H+	*L. monocytogenes*	+	PA	+	PA		c

VEGETABLES PRODUCTS																			
Year of analysis	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*									Type
				Half Fraser		Fraser 1		identification	Listeria mono result	24 LEB for 24 h at 37°C									
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast Result (Ct)	PCR QS5 Result (Ct)	Confirmations Brilliance Listeria	Confirmations Reference tests	Final result 7500Fast	Agreement Ref/Alt 24 h 7500 Fast	Final result QS5	Agreement Ref/Alt 24 h QS5	LEB + Fraser 1	
2016	112	Aubergine	Eggplant	-	-	st	st	/	-	-		-	/	-	**NA**	/	/	-	a
2016	113	Pousse de haricot mungo	Bean sprout	-		st	st	/	-	-		H-	L.innocua	-	**NA**	/	/	-	a
2016	116	Persil plat	Parsley	st	st	st	st	/	-	-		-	/	-	**NA**	/	/	-	a
2016	117	Ciboulette	Chive	-	st	-	-	/	-	-		-	/	-	**NA**	/	/	-	a
2016	119	Epinard branche	Spinach	H+	+	H+	+	*L.monocytogenes*	+	+(23,03)		H+	*L.monocytogenes*	+	**PA**	/	/		a
2016	120	Courgette	Zucchini	-	st	H+	+	*L.monocytogenes*	+	-		-	/	-	**ND**	/	/	-	a
2016	507	Courgette	Zucchini	st	-	H+	+	*L.monocytogenes*	+	-		H-d	*L. grayi*	-	**ND**	/	/		a
2016	510	Aubergines	Eggplant	st	-	st	-	/	-	-		-	/	-	**NA**	/	/	-	a
2016	511	Pommes	Apple	st	st	st	st	/	-	-		-	/	-	**NA**	/	/	-	a
2016	512	Brocolis	Broccoli	H-	+(1)	st	st	*L. grayi*	-	+(24,73)		H+	*L. monocytogenes*	+	**PD**	/	/		a
2016	513	Persil plat	Parsley	st	st	st	st	/	-	-		-	/	-	**NA**	/	/	-	a
2016	514	Jeunes carottes	Carrot	H+	+	H+/H-	+	*L. monocytogenes/L.innocua*	+	+(23,20)		H+	*L. monocytogenes*	+	**PA**	/	/		a
2016	821	Maïs doux grain	Corn	H-d	-	H-d	+d	*L. grayi*	-	+(29,15)	+(30,33)	H+/H-	*L.monocytogenes/L.grayi*	+	**PD**	+	**PD**		a
2016	**1148**	**Roquette**	**Rocket**	-	-	H-d	+d	NC	-	+(20,71)	+(35,59)	-	/	-	**PPNA**	-	**PPNA**	-	a
2016	**1149**	**Mâche**	**Lamb's lettuce**	-	-	-	-	/	-	-	-	H-	*L. grayi*	-	**NA**	-	**NA**	*L.monocytogenes*	a
2016	**1150**	**Persil plat**	**Parsley**	-	-	st	st	/	-	-	-	-	/	-	**NA**	-	**NA**	-	a
2016	1224	Poireau	Leek	st	st	st	st	/	-	-	-	-	/	-	**NA**	-	**NA**	-	a
2016	1225	Endives	Chicory	st	st	st	st	/	-	-	-	-	/	-	**NA**	-	**NA**	-	a
2016	1226	Petit pois	Peas	-	-	-	-	/	-	-	-	-	/	-	**NA**	-	**NA**	-	a
2016	1228	Mélange de légumes vapeur	Steamed vegetables	H-	+	H-	+	*L. innocua*	-	+(25,97)	+(27,29)	H+/H-	*L.monocytogenes/L.innocua*	+	**PD**	+	**PD**		a
2016	1229	Jardinière de légumes	Vegetables	-	-	-	-	/	-	-	-	H-	*L.innocua*	-	**NA**	-	**NA**	-	a
2016	1230	Haricots verts	Green beans	st	st	st	st	/	-	-	-	-	/	-	**NA**	-	**NA**	-	a
2016	**1308**	**Carottes en rondelles**	**Carrots**	H+/H-	+	H+/H-	+	*L. monocytogenes*	+	+(19,73)	+(20,52)	H+/H-	*L. monocytogenes/ L. innocua*	+	**PA**	+	**PA**		a
2016	**1309**	**Petits pois**	**Peas**	H+/H-	+	H+/H-	+	*L. monocytogenes/L.innocua*	+	+(19,74)	+(20,45)	H+/H-	*L. monocytogenes/ L. innocua*	+	**PA**	+	**PA**		a
2016	**1310**	**Haricots verts**	**Green beans**	H+/H-	+	H+/H-	+	*L. monocytogenes/L.innocua*	+	+(19,05)	+(18,57)	H+	*L. monocytogenes*	+	**PA**	+	**PA**		a
2016	**1311**	**Légumes vapeur**	**Steamed vegetables**	H+/H-	+	H+/H-	+	*L. monocytogenes/L.innocua*	+	+(19,74)	+(19,38)	H+/H-	*L. monocytogenes/ L. innocua*	+	**PA**	+	**PA**		a
2016	**652**	**Piémontaise au jambon**	**Vegetables salad with ham**	st	st	st	st	/	-	-	-	-	/	-	**NA**	-	**NA**	-	b
2016	**653**	**Macédoine de légumes**	**Vegetables salad**	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	/	-	**ND**	-	**ND**	-	b
2016	**654**	**Trio de crudités sous vide**	**Seasoned vegetables**	st	st	st	-	/	-	+(20,12)	+(22,83)	H+	*L. monocytogenes*	+	**PD**	+	**PD**		b
2016	**655**	**Carottes râpées assaisonnées**	**Seasoned carrots**	st	st	st	st	/	-	+(22,56)	+(24,48)	H+	*L. monocytogenes*	+	**PD**	+	**PD**		b
2016	**656**	**Céleri rémoulade**	**Celery salad**	st	st	st	st	/	-	-	+(34,24)	st	/	-	**NA**	-	**PPNA**	-	b
2016	**657**	**Betteraves assaisonnés**	**Seasoned beets**	st	st	st	st	/	-	+(19,99)	+(19,76)	H+	*L. monocytogenes*	+	**PD**	+	**PD**		b
2016	**659**	**Coleslaw**	**Cabbage salad**	H+	+	H+	+	*L.monocytogenes*	+	+(20,01)	+(22,51)	H+	*L. monocytogenes*	+	**PA**	+	**PA**		b
2016	819	Piémontaise	Vegetables salad	st	st	st	st	/	-	-	-	-	/	-	**NA**	-	**NA**	-	b
2016	**1152**	**Champignon à la grecque**	**Seasoned mushrooms**	H+	+	H+	+	*L. monocytogenes*	+	+(19,16)	+(23,93)	H+	*L. monocytogenes*	+	**PA**	+	**PA**		b
2016	**1153**	**Artichaut basilic**	**Seasoned artichoke**	H+	+	H+	+	*L. monocytogenes*	+	+(20,83)	+(21,28)	H+	*L. monocytogenes*	+	**PA**	+	**PA**		b
2016	1227	Carottes râpées assaisonnées	Seasoned sliced carrots	st	st	st	st	/	-	-	-	-	/	-	**NA**	-	**NA**	-	b
2016	1231	Céleri rémoulade	Celery salad	st	st	st	st	/	-	-	-	-	/	-	**NA**	-	**NA**	-	b

VEGETABLES PRODUCTS																			
Year of analysis	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*									Type
				Half Fraser		Fraser 1		identification	Listeria mono result	24 LEB for 24 h at 37°C									
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast Result (Ct)	PCR QS5 Result (Ct)	Confirmations Brilliance Listeria	Confirmations Reference tests	Final result 7500Fast	Agreement Ref/Alt 24 h 7500 Fast	Final result QS5	Agreement Ref/Alt 24 h QS5	LEB + Fraser 1	
2016	1232	Betteraves assaisonnés	Seasoned beets	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	b
2016	1233	Carottes râpées échalote persil	Seasoned sliced carrots	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	b
2016	1234	Champignons crème pomme de terre	Mushrooms and potatoes	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	b
2016	1235	Trio de crudités	Mapped vegetables	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	b
2016	1236	Macédoine de légumes	Vegetables salad	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	b
2016	1237	Coleslaw	Cabbage salad	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	b
2016	1238	Salade de lentilles tofu	Lentil and tofu salad	st	-	st	st	/	-	-	-	-	/	-	NA	-	NA	-	b
2016	**1312**	**Macédoine de légumes**	**Vegetables salad**	H+	+	H+	+	*L. monocytogenes*	+	+(19,42)	+(19,26)	H+	*L. monocytogenes*	+	PA	+	PA		b
2016	**1314**	**Salades lentilles et tofu fumé**	**Lentil and smoked tofu salad**	H+	+	H+	+	*L. monocytogenes*	+	+(19,52)	+(20,38)	H+	*L. monocytogenes*	+	PA	+	PA		b
2016	114	Oignon préfrits	Pre-fried onion	st	st	st	st	/	-	+(32,13)		H+	*L.monocytogenes*	+	PD	/	/		c
2016	115	Poêlée de pomme de terre aux oignons	Cooked potatoes	st	-	st	st	/	-	-		-	/	-	NA	/	/	-	c
2016	121	Purée brocolis	Broccoli purée	H+/H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	+(24,13)		H+/H-	*L.monocytogenes/L.innocua*	+	PA	/	/		c
2016	508	Parisienne de légumes	Cooked vegetables	st	st	st	st	/	-	-		-	/	-	NA	/	/	-	c
2016	509	Poêlée de pommes de terre	Cooked potatoes	H-	-	st	-	*L. grayi*	-	-		-	/	-	NA	/	/	-	c
2016	515	Poêlée champêtre	Cooked vegetables	H+	+	H+	+	*L.monocytogenes*	+	+(31,03)		H+/H-	*L. monocytogenes/ L. welshimeri*	+	PA	/	/		c
2016	516	Pomme de terre à la salardaise	Cooked potatoes	st	st	st	st	/	-	-		-	/	-	NA	/	/	-	c
2016	**650**	**Poêlée du soleil duo de courgettes**	**Cooked zucchini**	H+/H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	+(21,46)	+(22,87)	H+	*L. monocytogenes*	+	PA	+	PA		c
2016	**651**	**Poêlée de légumes et pomme de terre à la fermière**	**Cooked vegetables**	H+	+	H+	+	*L.monocytogenes*	+	+(19,77)	+(19,55)	H+	*L. monocytogenes*	+	PA	+	PA		c
2016	817	Oignon préfrits	Pre-fried onion	-	st	-	st	/	-	-	-	-	/	-	NA	-	NA	-	c
2016	818	Champignons émincés	Mushrooms	H+/H-	+	H+/H-	+	*L. monocytogenes/L. grayi*	+	+(49,23)/+(36,84)/+(36,47)	-	- (x5:H+)	*L. monocytogenes*	+	PA	-	ND		c
2016	820	Tajine de légumes	Vegetables tagine	H-	+	H-	+	*L. innocua*	-	+(29,30)	+(29,90)	H+	*L. monocytogenes*	+	PD	+	PD		c
2016	**1151**	**Ratatouille provençale**	**Ratatouille**	H+	+	H+	+	*L. monocytogenes*	+	-	-	st	/	-	ND	-	ND	-	c
2016	1239	Flageolets cuisinés	Cooked flageolet	st	st	st	st	/	-	-	-	st	/	-	NA	-	NA	-	c
2016	1240	Epinards hachés à la crème	Cooked spinach	-	-	-	-	/	-	-	-	-	/	-	NA	-	NA	-	c
2016	1241	Palets soja tomates herbes de Provence	Vegetables and soya-based preparation	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	c
2016	1242	Galette de légumes choux fleurs brocolis et carottes	Vegetables based preparation	st	st	-	-	/	-	-	-	-	/	-	NA	-	NA	-	c
2016	1243	Galette de légumes courgettes tomates aubergines	Vegetables based preparation	H-d	+d	H-d/H+d	+d	*L. grayi/L.welshimeri/L.monocytogenes*	+	+(25,91)/-/-	-	H-d	*L.grayi*	-	PPND	-	ND	-	c
2016	1244	Tarte aux poireaux	Leeks tart	-	-	-	-	/	-	-	-	-	/	-	NA	-	NA	-	c
2016	1245	Galettes de légumes	Vegetables based preparation	H-	-	-	-	*L. grayi*	-	-	-	-	/	-	NA	-	NA	-	c
2016	1246	Steak de soja petits légumes	Vegetables and soya-based preparation	st	st	-	st	/	-	-	-	-	/	-	NA	-	NA	-	c
2016	1247	Fallafels pois chiches épinards	Falafel	-	-	-	-	/	-	-	-	H-d	*L.grayi*	-	NA	-	NA	-	c
2016	**1313**	**Epinards cuisinés aux tomates confites**	**Cooked spinach**	H+	+(1)	H+	+	*L. monocytogenes*	+	+(20,27)	+(20,73)	H+	*L. monocytogenes*	+	PA	+	PA		c
2016	**1315**	**Galettes de légumes courgettes tomates aubergines**	**Vegetables based preparation**	H+	+	H+	+	*L. monocytogenes*	+	+(24,66)	+(26,64)	H+	*L. monocytogenes*	+	PA	+	PA		c
2016	**1316**	**Galettes de légumes choux fleurs brocolis carottes**	**Vegetables based preparation**	H+/H-	+	H+/H-	+	*L. monocytogenes/ L.welshimeri*	+	+(20,65)	+(20,95)	H+/H-	*L.monocytogenes/L.innocua*	+	PA	+	PA		c
2016	**1317**	**Fallafels pois chiches**	**Falafel**	H+	+	H+	+	*L. monocytogenes*	+	-	-	-	/	-	ND	-	ND	-	c
2016	**1318**	**Tarte aux poireaux**	**Leeks tart**	H-	+	H-	+	*L.welshimeri*	-	+(20,09)	+(20,25)	H+	*L. monocytogenes*	+	PD	+	PD		c
2016	**1319**	**Galettes de légumes**	**Vegetables based preparation**	H+/H-	+	H+/H-	+	*L. monocytogenes/ L.welshimeri*	+	+(20,02)	+(19,91)	H+	*L. monocytogenes*	+	PA	+	PA		c

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast)																	
Analysis date	N° Sample	Product (frenchname)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*							Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	24 LEB for 24 h at 37°C							
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	Confirmations			Final result 7500Fast	Agreement Ref/Alt 24h 7500Fast	LEB + Fraser 1	
										Result (Ct)	Brilliance Listeria	Palcam	Reference tests				
2015	5232	Eau de rinçage (industrie végétaux)	Rinsed water (vegetables)	st	st	st	st		-	-	st		/	-	**NA**	-	a
2015	5233	Eau de rinçage (industrie végétaux)	Rinsed water (vegetables)	st	st	st	st		-	-	-		/	-	**NA**	-	a
2015	5234	Eau de process (industrie végétaux)	Process water (vegetables)	st	st	st	st		-	-	st		/	-	**NA**	-	a
2015	5235	Eau de process (industrie végétaux)	Process water (vegetables)	st	st	st	st		-	-	st		/	-	**NA**	-	a
2015	5236	Eau de process (industrie végétaux)	Process water (vegetables)	st	st	st	st		-	-	st		/	-	**NA**	-	a
2015	5237	Eau de process (industrie végétaux)	Process water (vegetables)	st	st	st	st		-	-	st		/	-	**NA**	-	a
2015	5238	Eau de process (industrie végétaux)	Process water (vegetables)	st	st	st	st		-	-	st		/	-	**NA**	-	a
2015	5239	Eau de process (industrie végétaux)	Process water (vegetables)	st	st	st	st		-	-	st		/	-	**NA**	-	a
2015	**6000**	**Eau pareuse (industrie poisson)**	**Process water (fish industry)**	H+	+	H+	+	*L.monocytogenes*	+	+(26,86)	H+		*L.monocytogenes*	+	**PA**		a
2015	**6001**	**Eau épineuse (industrie poisson)**	**Process water (fish industry)**	st	st	H+	+	*L.monocytogenes*	+	+(25,42)	H+		*L.monocytogenes*	+	**PA**		a
2015	**6002**	**Eau peleuse (industrie poisson)**	**Process water (fish industry)**	st	st	st	st		-	+(23,54)	H+		*L.monocytogenes*	+	**PD**		a
2015	**6003**	**Eau laveuse (industrie poisson)**	**Process water (fish industry)**	st	st	st	st		-	+(23,49)	H+		*L.monocytogenes*	+	**PD**		a
2015	6996	Laveuse chariot P2 (Usine poisson)	Process water (fish industry)	st	st	st	st		-	-	st		/	-	**NA**	-	a
2015	6997	Rinçage bac inox P2 (Usine poisson)	Rinsing water (Fish industry)	st	st	st	st		-	-	st		/	-	**NA**	-	a
2015	6998	Eau de process laveuse (Usine poisson)	Process water (fish industry)	st	st	st	st		-	-	st		/	-	**NA**	-	a
2015	6999	Eau de process pareuse (Usine poisson)	Process water (fish industry)	st	st	st	st		-	-	-		/	-	**NA**	-	a
2015	7000	Eau de process épineuse (Usine poisson)	Process water (fish industry)	st	st	st	st		-	-	st		/	-	**NA**	-	a
2015	7008	Eau pédiluve de découpe (Usine viande)	Water (meat industry)	st	st	st	st		-	-	st		/	-	**NA**	-	a
2015	7009	Flagelleuse 1 (usine viande)	Process water (meat industry)	st	st	-	-		-	-	-		/	-	**NA**	-	a
2015	7010	Sortie épileuse (Usine viande) eau?	Process water (meat industry)	st	st	st	st		-	-	H-		*L.innocua*	-	**NA**	-	a
2015	7011	Flagelleuse 2 (usine viande)	Process water (meat industry)	st	st	st	st		-	-	H-		*L.innocua*	-	**NA**	-	a
2015	7012	Découpe lave semelle (usine viande)	Process water (meat industry)	st	st	st	st		-	-	st		/	-	**NA**	-	a
2015	7013	Eau de process (Usine végétaux)	Process water (Vegetables industry)	st	st	st	st		-	-	st		/	-	**NA**	-	a
2015	7015	Eau de process (Industrie laitière)	Process water (Dairy industry)	st	st	-	-		-	-	st		/	-	**NA**	-	a
2015	7016	Eau de refroidissement	Process water	st	st	st	st		-	-	-		/	-	**NA**	-	a
2015	7513	Eau égout frigo avant nettoyage	Water (meat industry)	H+/H-	+	H-	+	*L.monocytogenes/L.welshimeri*	+	+(31,19)	H+/H-		*L.monocytogenes/L.innocua*	+	**PA**		a
2015	7514	Eau égout entrée après nettoyage	Water (meat industry)	st	st	st	St		-	-	st		/	-	**NA**	-	a
2015	7515	Eau égout sortie après nettoyage	Water (meat industry)	st	st	st	st		-	-	st		/	-	**NA**	-	a
2015	7516	Exsudat de carré sous os	Water (meat industry)	st	st	st	st		-	-	H-		*L.welshimeri*	-	**NA**	-	a
2015	7517	Eau bac échaudage après nettoyage	Water (meat industry)	H-	+	H-	+	*L.innocua*	-	-	-		/	-	**NA**	-	a
2015	7518	Eau bac tampon épileuse avant nettoyage	Water (meat industry)	H-	+	H-	+	*L.innocua*	-	-	-		/	-	**NA**	-	a
2015	**7521**	**Eau rinçage plan de travail saucisse**	**Cleaning water (meat industry)**	st	st	st	st		-	-	-		/	-	**NA**	-	a
2015	**7525**	**Eau de rinçage pompe trémis pâte gâteau**	**Rinsing water (pastry industry))**	H+	+	H+	+	*L.monocytogenes*	+	+(25,56)	H+		*L.monocytogenes*	+	**PA**		a
2015	**7526**	**Eau de rinçage pompe trémis pâte gâteau**	**Rinsing water (pastry industry))**	-	st	st	st		-	-	st		/	-	**NA**	-	a
2016	**162**	**Eau de rinçage (Industrie du porc)**	**Rinsing water (pork industry)**	st	st	st	st		-	-	st		/	-	**NA**	-	a
2016	**163**	**Eau de rinçage (Industrie du porc)**	**Rinsing water (pork industry)**	st	st	st	st		-	-	st		/	-	**NA**	-	a
2016	**165**	**Eau de process (industrie végétaux)**	**Process water (vegetables)**	H+	-	H+	+	*L.monocytogenes*	+	+(22,44)	H+		*L.monocytogenes*	+	**PA**		a
2016	**166**	**Eau de process (industrie végétaux)**	**Process water (vegetables)**	st	st	st	st		-	-	st		/	-	**NA**	-	a
2016	**1144**	**Eau de process Chipolatas**	**Process water (meat industry)**	H+	+	H+	+	*L.monocytogenes*	+	-	st		/	-	**ND**	-	a

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast)																	
Analysis date	N° Sample	Product (frenchname)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*							Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	24 LEB for 24 h at 37°C							
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	Confirmations			Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	LEB + Fraser 1	
										Result (Ct)	Brilliance Listeria	Palcam	Reference tests				
2016	**1221**	**Eau de process Chipolatas Merguez**	**Process water (pork industry)**	H+	+	H+	+	*L.monocytogenes*	+	+(20,58)	H+		*L.monocytogenes*	+	**PA**		a
2015	5231	Déchets (industrie végétaux)	Dusts (vegetables)	st	st	st	-		-	-	-		/	-	**NA**	-	b
2015	5913	Déchets au sol haut filetage (industrie poisson)	Dusts (fish industry)	H-	+	H-	+	*L.welshimeri*	-	-	H-		*L.welshimeri*	-	**NA**	-	b
2015	5914	Eau de siphon maturation/salage (industrie poisson)	Siphon water (fish industry)	-	-	H+	+	*L.monocytogenes*	+	+(32,90)	H-d		*L.monocytogenes*	+	**PA**	*L.monocytogenes*	b
2015	5915	Déchets au sol bas filetage (industrie poisson)	Dusts (fish industry)	H-(2)	+	H-	+	*L.welshimeri*	-	-	H-d		*L.welshimeri*	-	**NA**	-	b
2015	5916	Eau de siphon bas filetage (industrie poisson)	Siphon water (fish industry)	H+/H-	+	H+/H-	+	*L.monocytogenes/L.welshimeri*	+	+(28,10)/+(36,92)	H-		*L.innocua*	-	**PPND**	-	b
2015	6994	Matière première à réception (Usine poisson)	Raw material (Fish industry)	st	st	-	-		-	-	-		/	-	**NA**	-	b
2015	6995	Filet en sortie peleuse (Usine poisson)	Wastes (Fish industry)	st	st	H+	+	*L.monocytogenes*	+	-	H-		*L.innocua*	-	**ND**	-	b
2015	7014	Déchets végétaux (Usine végétaux)	Residues (Vegetables industry)	-	+d	-	-	NC (TSYEA)	-	-	-		/	-	**NA**	-	b
2015	**7520**	**Déchets fabrication saucisses**	**Wastes (sausages)**	H-	+	H-	+	*L.innocua*	-	-	-		/	-	**NA**	-	b
2015	**7527**	**Déchets gâteaux**	**Wastes (cakes)**	st	st	st	st		-	-	-		/	-	**NA**	-	b
2016	118	Déchet de coupe algue	Wastes	st	st	-	-		-	-	-		/	-	**NA**	-	b
2016	122	Déchet végétaux	Vegetables wastes	-	-	-	-		-	-	-		/	-	**NA**	-	b
2016	**167**	**Poussières de laiterie**	**Dusts (dairy industry)**	st	-	st	st		-	-	-		/	-	**NA**	-	b
2016	**168**	**Poussières de laiterie**	**Dusts (dairy industry)**	H-	+	H-	+	*L.innocua*	-	-	H-		*L.innocua*	-	**NA**	-	b
2016	**169**	**Poussières de laiterie**	**Dusts (dairy industry)**	st	st	-	-		-	-	H-		*L.innocua*	-	**NA**	-	b
2016	170	Poussières de laiterie	Dusts (dairy industry)	st	st	-	-		-	-	-		/	-	**NA**	-	b
2016	**178**	**Poussières de laiterie**	**Dusts (dairy industry)**	-	-	H+	+	*L.monocytogenes*	+	+(24,32)	H+		*L.monocytogenes*	+	**PA**		b
2016	**179**	**Poussières de laiterie**	**Dusts (dairy industry)**	-	st	-	st		-	+(36,18)	-		*L.monocytogenes*	+	**PD**	*L.monocytogenes*	b
2016	**180**	**Poussières de laiterie**	**Dusts (dairy industry)**	-	-	-	st		-	+(25,10)	H+		*L.monocytogenes*	+	**PD**		b
2016	**181**	**Déchets végétaux**	**Vegetables wastes**	-	-	st	-		-	+(31,52)	H+		*L.monocytogenes*	+	**PD**		b
2016	**1146**	**Déchet pâtisserie pâte à pompon**	**Wastes (pastry industry)**	st	-	H+d	-	NC (TSYEA)	-	-	-		/	-	**NA**	-	b
2016	**1147**	**Déchets de poisson**	**Wastes (Fish industry)**	st	-	st	st	/	-	-	-		/	-	**NA**	-	b
2016	**1220**	**Eau de process Chipolatas**	**Process water (pork industry)**	H+	+	H+	+	*L.monocytogenes*	+	+(20,31)	H+		*L.monocytogenes*	+	**PA**		b
2016	**1222**	**Déchets végétaux**	**Vegetables wastes**	H+	+	H+	+	*L.monocytogenes*	+	-	-		/	-	**ND**	-	b
2016	**1223**	**Déchets poisson fabrication d'appâts**	**Wastes (Fish industry)**	H-	+	H-	+	*L.innocua*	-	-	H-		*L.innocua*	-	**NA**	-	b
2015	5226	Chiffonnette (industrie végétaux)	Wipe (vegetables)	-	-	H+	+	*L.monocytogenes*	+	-	-		/	-	**ND**	*L.monocytogenes*	c
2015	5227	Chiffonnette (industrie végétaux)	Wipe (vegetables)	st	st	st	st		-	-	-		/	-	**NA**	-	c
2015	5228	Chiffonnette (industrie végétaux)	Wipe (vegetables)	H+	+	H+	+	*L.monocytogenes*	+	+(23,05)	H+		*L.monocytogenes*	+	**PA**		c
2015	5229	Chiffonnette (industrie végétaux)	Wipe (vegetables)	st	st	st	st		-	-	-		/	-	**NA**	-	c
2015	5230	Chiffonnette (industrie végétaux)	Wipe (vegetables)	st	st	st	st		-	-	-		/	-	**NA**	-	c
2015	5917	Chiffonnette tapis déchets fileteuse (industrie poisson)	Wipe (fish industry)	st	st	st	st		-	-	-		/	-	**NA**	-	c
2015	5918	Chiffonnette tapis parage P1+ (industrie poisson)	Wipe (fish industry)	H-	+	H-	+	*L.welshimeri*	-	-	-		/	-	**NA**	-	c
2015	5919	Chiffonnette tapis parage n°2 (industrie poisson)	Wipe (fish industry)	st	st	st	st		-	-	-		/	-	**NA**	-	c
2015	5920	Chiffonnette tapis épineuse (industrie poisson)	Wipe (fish industry)	st	st	st	st		-	-	-		/	-	**NA**	-	c
2015	5921	Chiffonnette tapis parage n°1 (industrie poisson)	Wipe (fish industry)	H-	+	H-	+	*L.welshimeri*	-	-	H-		*L.welshimeri*	-	**NA**	-	c
2015	**6004**	**Chiffonnette tapis déchets peleuse (industrie poisson)**	**Wipe (fish industry)**	H+	+	H+	+	*L.monocytogenes*	+	-	st		/	-	**ND**	-	c
2015	**6005**	**Chiffonnette tapis trancheur ligne (industrie poisson)**	**Wipe (fish industry)**	H+	+	H+	+	*L.monocytogenes*	+	+(20,26)	H+		*L.monocytogenes*	+	**PA**		c
2015	**6006**	**Chiffonnette tapis pareuse (industrie poisson)**	**Wipe (fish industry)**	H+(2)	+(1)	H+	+	*L.monocytogenes*	+	+(32,55)/-	-		/	-	**PPND**	-	c
2015	7001	Lingette goulotte (Usine ovoproduits)	Wipe (egg product industry)	st	st	st	st		-	-	-		/	-	**NA**	-	c
2015	7002	Lingette tapis retour alvéole (Usine ovoproduits)	Wipe (egg product industry)	H-	+	H-	+	*L.innocua*	-	-	H-		*L.innocua*	-	**NA**	-	c
2015	7003	Lingette mur broyeur (Usine ovoproduits)	Wipe (egg product industry)	-	-	-	-		-	-	-		/	-	**NA**	-	c
2015	7004	Lingette égout broyeur (Usine ovoproduits)	Wipe (egg product industry)	st	st	-	st		-	-	-		/	-	**NA**	-	c

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast)																		
Analysis date	N° Sample	Product (frenchname)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*							Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	24 LEB for 24 h at 37°C							
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	Confirmations			Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	LEB + Fraser 1	
										Result (Ct)	Brilliance Listeria	Palcam	Reference tests				
2015	7005	Lingette tapis retour (Usine ovoproduits)	Wipe (egg product industry)	H-	+	H-	+	*L.innocua*	-	-	H-		*L.innocua*	-	**NA**	-	c
2015	7006	Lingette égout 2 (Usine ovoproduits)	Wipe (egg product industry)	H-	+	H-	+	*L.innocua*	-	-	H-		*L.innocua*	-	**NA**	-	c
2015	7007	Lingette siphons découpe (Usine viande)	Wipe (meat industry)	H-	+	H-	+	*L.welshimeri*	-	-	H-		*L.innocua/ L.welshimeri*	-	**NA**	-	c
2015	7519	Chiffonnette cabine avant nettoyage	Wipe (meat industry)	st	st	st	st		-	-	-		/	-	**NA**	-	c
2015	**7522**	**Chiffonnette table déboyautage saucisse avant nettoyage**	**Wipe (meat industry)**	st	st	H+	+	*L.monocytogenes*	+	-	-		/	-	**ND**	-	c
2015	**7524**	**Chiffonnette table découpe poulets**	**Wipe (poultry industry)**	st	st	st	st		-	-	H-		*L.welshimeri*	-	**NA**	-	c
2015	**7528**	**Chiffonnette pompe fabrication gâteau avant nettoyage**	**Wipe (pastry industry)**	st	st	st	st		-	-	-		/	-	**NA**	-	c
2015	**7529**	**Chiffonnette sol fabrication gâteau avant nettoyage**	**Wipe (pastry industry)**	st	st	st	st		-	+(30,28)	H+		*L.monocytogenes*	+	**PD**		c
2016	**164**	**Bac viande de porc**	**Wipe (Pork industry)**	H+	st	H+	+	*L.monocytogenes*	+	+(20,28)	H+		*L.monocytogenes*	+	**PA**		c
2016	**182**	**Lingette poussoir porc**	**Wipe (Pork industry)**	st	st	st	st		-	-	-		/	-	**NA**	-	c
2016	**183**	**Lingette mélangeur porc**	**Wipe (Pork industry)**	H+	st	H+	st	*L.monocytogenes*	+	-	-		/	-	**ND**	-	c
2016	**185**	**Lingette mélangeur bœuf**	**Wipe (Beef industry)**	H+	st	H+	+	*L.monocytogenes*	+	+(22,63)	H+		*L.monocytogenes*	+	**PA**		c
2016	**186**	**Lingette hachoir porc viande crue**	**Wipe (meat industry)**	st	st	st	st		-	+(28,74)	H+		*L.monocytogenes*	+	**PD**		c
2016	**187**	**Lingette mélangeur saucisson sec**	**Wipe (Pork industry)**	H+	st	H+	+	*L.monocytogenes*	+	+(29,77)	H+		*L.monocytogenes*	+	**PA**		c
2016	**188**	**Lingette mélangeur saucisson sec**	**Wipe (Pork industry)**	H+	st	H+	+	*L.monocytogenes*	+	+(22,25)	H+		*L.monocytogenes*	+	**PA**		c

PRODUCTION ENVIRONMENTAL SAMPLES (QS5)																	
Analysis date	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*							Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	24 LEB for 24 h at 37°C							
				O&A	Palcam	O&A	Palcam			PCR QS5	Confirmations			Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1	
										Result (Ct)	Brilliance Listeria	Palcam	Reference tests				
2018	7704	Eau de nettoyage saumon	Cleaning water (salmon cutting)	st	st	st	st	/	-	-	H-	+	*L.innocua*	-	**NA**	**H-**	a
2018	7705	Eau de laverie saumon	Laundry water (salmon cutting)	st	st	st	st	/	-	-	st	st		-	**NA**	**-**	a
2018	**7906**	**Eau de rinçage saucisses végétales cutter**	**Rinsed water (vegetable sausage fabrication)**	st	st	st	st	/	-	+(24,59)	H+	+	*L.monocytogenes*	+	**PD**		a
2018	**7907**	**Eau de rinçage robot coupe jambon végétale**	**Rinsed water (vegetable ham fabrication)**	H+	+	H+	+	*L.monocytogenes*	+	+(24,37)	H+	+	*L.monocytogenes*	+	**PA**		a
2018	**7908**	**Eau de rinçage marmitte cuisson soupe poireaux épinards**	**Rinsed water marmite (leeks spinach)**	H+	+	H+	+	*L.monocytogenes*	+	+(21,50)	H+	+	*L.monocytogenes*	+	**PA**		a
2018	**8074**	**Eau de rinçage risotto**	**Rinsed water (risotto fabrication)**	H+	+	H+	+	*L.monocytogenes*	+	+(37,97)	-	-	*F1:+ L.monocytogenes*	+	**PA**	*L.monocytogenes*	a
2018	**8075**	**Eau flagelleuse (abbatage porc)**	**Water (pork slaughterhouse)**	H-	+	H-	+	*L.innocua*	-	+(20,72)	H+	+	*L.monocytogenes*	+	**PD**		a
2018	**8076**	**Eau de lavage hermix (industrie laitière)**	**Laundry water (dairy industry)**	H-	+	H-	+	*L.innocua*	-	-	H-	+	*L.innocua*	-	**NA**	**-**	a
2018	**8077**	**Eau de process poupe (industrie laitière)**	**Process water (dairy industry)**	H-	+	H-	+	*L.monocytogenes/ L.innocua*	+	-	H-	+	*L.innocua*	-	**ND**	**-**	a
2018	**8078**	**Eau de lavage surface (industrie laitière)**	**Laundry water (dairy industry)**	H+/H-	+	H+	+	*L.monocytogenes /L.seeligeri*	+	+(34,38)	H-	+	*L.monocytogenes/ L.seeligeri*	+	**PA**		a
2018	8433	Eau de rinçage (Industrie végétaux)	Rinsed water (vegetable industry)	st	st	st	-		-	-	-	-		-	**NA**	**-**	a
2018	8434	Eau de rinçage (Industrie végétaux)	Rinsed water (vegetable industry)	st	+	st	st		-	-	-	-		-	**NA**	**-**	a
2018	8435	Eau de rinçage (Industrie végétaux)	Rinsed water (vegetable industry)	H+	+	H+	+	*L.monocytogenes*	+	-	H-	+	*L.seeligeri*	-	**ND**	**H-**	a
2018	8456	Eau de rinçage (découpe saumon)	Rinsed water (salmon cutting)	st	st	st	st		-	-	-	st		-	**NA**	**-**	a
2018	8460	Eau de rinçage (Industrie végétaux)	Rinsed water (vegetable industry)	st	st	st	-		-	-	-	-		-	**NA**	**-**	a
2018	8461	Eau de rinçage (Industrie végétaux)	Rinsed water (vegetable industry)	st	st	st	st		-	-	H-	-		-	**NA**	**-**	a
2018	8591	Eau de rinçage fabrication chantilly	Rinsed water (Chantilly fabrication)	-	-	st	-		-	-	-	-		-	**NA**	**-**	a
2018	8592	Eau de rinçage fabrication chantilly	Rinsed water (Chantilly fabrication)	-	-	-	st		-	-	H-	+	*L.innocua*	-	**NA**	**H-**	a
2018	8593	Eau de rinçage cuisson choux fleurs	Rinsed water (cooking cauliflower)	H+	+	H+	+	*L.monocytogenes*	+	+(28,32)	H+	+	*L.monocytogenes*	+	**PA**		a
2018	8594	Eau de rinçage cuisson carottes	Rinsed water (cooking carrots)	H+	+	H+	+	*L.monocytogenes*	+	-	H-d	-	NC on TSYEA	-	**ND**	**-**	a
2018	8595	Eau de rinçage découpe saumon	Rinsed water (salmon cutting)	st	st	st	st		-	-	-	-		-	**NA**	**-**	a
2018	**8685**	**Eau de lavage (usine lait)**	**Cleaning water (dairy industry)**	H+	-	H+	-	*L.monocytogenes*	+	+(21,89)	H+	+	*L.monocytogenes*	+	**PA**		a
2018	**8686**	**Eau de process saumon injecteur**	**Process water (salmon cutting)**	H+	-	H+	-	*L.monocytogenes*	+	-	st	st		-	**ND**	**-**	a
2018	7699	Déchets peau de saumon	Salmon wastes	st	st	st	st	/	-	-	-	st		-	**NA**	**-**	b
2018	7700	Déchets paleuse saumon	Salmon wastes	H-	+	H-	+	*L.innocua*	-	+(31,52)	H-	+	*L.innocua* (5BL,5Pal,5F1) *L.monocytognes*	+	**PD**		b
2018	7701	Déchets saumon avec épices	Salmon wastes	-	-	-	-	/	-	-	-	-		-	**NA**	**-**	b
2018	7702	Déchets saumon	Salmon wastes	st	-	st	st	/	-	-	-	-		-	**NA**	**-**	b
2018	7706	Eau de siphon saumon	Siphon water (salmon cutting)	st	st	st	st	/	-	-	st	st		-	**NA**	**-**	b
2018	7707	Poussières miettes saumon	Salmon dusts	-	st	st	st	/	-	-	-	-		-	**NA**	**-**	b
2018	7708	Poussières miettes saumon	Salmon dusts	-	-	-	-	/	-	+(32,94)	-	+	*L.monocytogenes*	+	**PD**		b
2018	7909	Poussières miettes saumon	Salmon dusts	st	st	st	st	/	-	-	-	-	/	-	**NA**	**-**	b
2018	**8079**	**Déchets porc (fabrication saucisse)**	**Pork waste (sausage fabrication)**	st	st	H-	+	*L.welshimeri*	-	-	-	-		-	**NA**	**-**	b
2018	**8080**	**Déchets (abbatage porc)**	**Wastes (pork slaughterhouse)**	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+(33,95)	H+	+	*L.monocytogenes/ L.welshimeri*	+	**PA**		b
2018	**8081**	**Déchets poisson (découpe)**	**Fish waste (cutting)**	H+/H-	+	H+	+	*L.monocytogenes/ L.innocua*	+	+(31,94)	H-	+	*L.innocua/ F1:L.monocytogenes*	+	**PA**		b
2018	8238	Eau de caniveau n°2 (usine végétaux)	Gutter water (vegetable industry)	-	-	st	st		-	-	-	-		-	**NA**	**-**	b
2018	8239	Eau de caniveau n°4 (usine végétaux)	Gutter water (vegetable industry)	st	st	st	st		-	-	-	-		-	**NA**	**-**	b
2018	8240	Eau de caniveau n°7 (usine végétaux)	Gutter water (vegetable industry)	st	-	st	-		-	-	-	-		-	**NA**	**-**	b

PRODUCTION ENVIRONMENTAL SAMPLES (QS5)																		
Analysis date	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*							Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	24 LEB for 24 h at 37°C							
										PCR QS5	Confirmations			Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1	
				O&A	Palcam	O&A	Palcam			Result (Ct)	Brilliance Listeria	Palcam	Reference tests				
2018	8241	Eau de caniveau n°9 (usine végétaux)	Gutter water (vegetable industry)	H+(2col)	+(2col)	H+	+	*L.monocytogenes*	+	+(28,29)	H+	+	*L.monocytogenes/ L.innocua*	+	**PA**		b
2018	8242	Déchets (farine de blé noir usine végétaux)	Wastes (vegetable industry)	H-	-	H-	+	*L.innocua*	-	+(34,36)	H+/H-	+	*L.monocytogenes/ L.innocua*	+	**PD**		b
2018	8243	Déchets (Brocolis n°227 usine végétaux)	Wastes (vegetable industry)	H+	+	H+	+	*L.monocytogenes*	+	-	-	-		-	**ND**	-	b
2018	8244	Déchets (Brocolis n°230 usine végétaux)	Wastes (vegetable industry)	H+	+	H+	+	*L.monocytogenes*	+	+(22,29)	H+	+	*L.monocytogenes*	+	**PA**		b
2018	8245	Déchets (Brocolis n°231 usine végétaux)	Wastes (vegetable industry)	H+	+	H+	+	*L.monocytogenes*	+	+(27,37)	H+	-	*L.monocytogenes*	+	**PA**		b
2018	8246	Déchets (Brocolis n°239 usine végétaux)	Wastes (vegetable industry)	H+	+	H+	+	*L.monocytogenes*	+	+(19,88)	H+	+	*L.monocytogenes*	+	**PA**		b
2018	8440	Déchets chantilly	Wastes (Chantilly fabrication)	-	-	-	-		-	-	-	-		-	**NA**	-	b
2018	8441	Déchets chantilly	Wastes (Chantilly fabrication)	-	st	-	-		-	-	-	-		-	**NA**	-	b
2018	8442	Déchets saumon	Wastes (salmon)	st	st	st	st		-	-	st	st		-	**NA**	-	b
2018	8443	Déchets chair de saumon	Wastes (salmon)	-	-	-	-		-	-	H-d	-	NC on TSYEA	-	**NA**	-	b
2018	7703	Lingette édendeuse saumon	Wipe (salmon cutting)	st	st	st	st	/	-	-	H-	+	*L.innocua*	-	**NA**	**H-**	c
2018	**7902**	**Chiffonnette couteau avant nettoyage (Découpe poisson)**	**Wipe knife (salmon cutting)**	H+	+	H+	+	*L.monocytogenes*	+	+(27,55)	H+	+	*L.monocytogenes*	+	**PA**		c
2018	**7903**	**Chiffonnette plaque parage lardons avant nettoyage (Découpe poisson)**	**Wipe (salmon cutting)**	H+	+	H+	+	*L.monocytogenes*	+	+(31,65)	H+	+	*L.monocytogenes*	+	**PA**		c
2018	**7904**	**Chiffonnette tapis trieuse scan 3 avant nettoyage (Découpe poisson)**	**Wipe (salmon cutting)**	H+	+	H+	+	*L.monocytogenes*	+	+(22,20)	H+	+	*L.monocytogenes*	+	**PA**		c
2018	**7905**	**Chiffonnette tapis trancheuse scan 3 avant nettoyage (Découpe poisson)**	**Wipe (salmon cutting)**	H+	+	H+	+	*L.monocytogenes*	+	+(21,91)	H+	+	*L.monocytogenes*	+	**PA**		c
2018	**8082**	**Lingettes gants (abbatage volaille)**	**Wipe gloves (poultry slaughterhouse)**	st	st	st	st		-	-	H-	+	*L.innocua*	-	**NA**	-	c
2018	**8083**	**Lingette chariot volaille (abbatage volaille)**	**Wipe cart (poultry slaughterhouse)**	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+(39,50)/+(36,26)/ +(36,64)	H-	+	*L.innocua* (5BL/5P/5F1:-)	-	**PPND**	-	c
2018	8233	Eponge après nettoyage sur ligne de conditionnement n°611 (usine végétaux)	Sponges after cleaning (vegetable industry)	st	st	st	st		-	-	-	-		-	**NA**	-	c
2018	8234	Eponge après nettoyage sur ligne de conditionnement n°503(usine végétaux)	Sponges after cleaning (vegetable industry)	st	st	st	st		-	-	-	st		-	**NA**	-	c
2018	8235	Eponge après nettoyage sur ligne de conditionnement n°506(usine végétaux)	Sponges after cleaning (vegetable industry)	st	st	st	st		-	-	st	st		-	**NA**	-	c
2018	8236	Eponge après nettoyage sur ligne de conditionnement n°509(usine végétaux)	Sponges after cleaning (vegetable industry)	st	st	st	st		-	-	st	st		-	**NA**	-	c
2018	8237	Eponge après nettoyage sur ligne de conditionnement n°502 (usine végétaux)	Sponges after cleaning (vegetable industry)	st	st	st	st		-	-	st	st		-	**NA**	-	c
2018	8247	Eponge avant nettoyage (parage ligne 52, usine végétaux)	Sponge before cleaning (vegetable industry)	H-	+	H-	+	*L.innocua*	-	-	-	-		-	**NA**	-	c
2018	8248	Eponge avant nettoyage (tapis descente vers T0, usine végétaux)	Sponge before cleaning (vegetable industry)	st	st	st	st		-	-	-	-		-	**NA**	-	c
2018	8249	Eponge avant nettoyage (peseuse ligne 5, usine végétaux)	Sponge before cleaning (vegetable industry)	st	-	st	st		-	-	-	-		-	**NA**	-	c
2018	8250	Eponge avant nettoyage (tapis avant T0 ligne 51, usine végétaux)	Sponge before cleaning (vegetable industry)	st	-	st	st		-	-	-	-		-	**NA**	-	c
2018	8251	Eponge avant nettoyage (parage 51, usine végétaux)	Sponge before cleaning (vegetable industry)	st	st	st	st		-	-	-	-		-	**NA**	-	c
2018	8252	Eponge avant nettoyage (tapis avant T0 ligne 52, usine végétaux)	Sponge before cleaning (vegetable industry)	st	st	st	st		-	-	-	-		-	**NA**	-	c
2018	8253	Eponge avant nettoyage (dessus conformateur ligne 5, usine végétaux)	Sponge before cleaning (vegetable industry)	st	-	st	-		-	-	-	-		-	**NA**	-	c
2018	8436	Chiffonnette homogéneiseur (Fabrication chantilly)	Wipe (Chantilly fabrication)	st	st	st	st		-	-	-	-		-	**NA**	-	c
2018	8437	Chiffonnette (fabrication chantilly)	Wipe (Chantilly fabrication)	-	st	st	-		-	-	-	-		-	**NA**	-	c
2018	8438	Chiffonnette (fabrication chantilly)	Wipe (Chantilly fabrication)	-	st	st	st		-	-	-	-		-	**NA**	-	c
2018	8439	Chiffonnette (fabrication chantilly)	Wipe (Chantilly fabrication)	st	st	st	st		-	-	-	-		-	**NA**	-	c
2018	8444	Chiffonnette poussoir (découpe saumon)	Wipe (salmon cutting)	st	st	st	st		-	-	st	-		-	**NA**	-	c

PRODUCTION ENVIRONMENTAL SAMPLES (QS5)																	
Analysis date	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*							Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	24 LEB for 24 h at 37°C							
										PCR QS5	Confirmations			Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1	
				O&A	Palcam	O&A	Palcam			Result (Ct)	Brilliance Listeria	Palcam	Reference tests				
2018	8445	Chiffonnette cutter (découpe saumon)	Wipe (salmon cutting)	st	st	st	st		-	-	-	-		-	**NA**	-	c
2018	8446	Chiffonnette avant nettoyage balance (production jambon végétale)	Wipe (vegetables ham)	st	st	st	st		-	-	-	st		-	**NA**	-	c
2018	8447	Chiffonnette avant nettoyage plan de travail (production jambon végétale)	Wipe (vegetables ham)	st	-	st	-		-	-	st	st		-	**NA**	-	c
2018	8457	Chiffonnette (découpe saumon)	Wipe (salmon cutting)	st	st	st	st		-	-	st	-		-	**NA**	-	c
2018	8458	Chiffonnette (découpe saumon)	Wipe (salmon cutting)	H-	+	H-	+	*L.innocua*	-	-	st	st		-	**NA**	-	c
2018	8459	Chiffonnette (découpe saumon)	Wipe (salmon cutting)	st	st	st	st		-	-	st	st		-	**NA**	-	c
2018	8596	Chiffonnette avant nettoyage tapis (usine végétaux)	Wipe before cleaning (vegetable industry)	H+	+	H+	+	*L.monocytogenes*	+	+(23,63)	H+	+	*L.monocytogenes*	+	**PA**		c
2018	8597	Chiffonnette avant nettoyage parage (usine végétaux)	Wipe before cleaning (vegetable industry)	st	st	-	st		-	-	-	-		-	**NA**	-	c
2018	8598	Chiffonnette avant nettoyage peseuse (usine végétaux)	Wipe before cleaning (vegetable industry)	H-	+	H-	+	*L.innocua*	-	-	-	-		-	**NA**	-	c
2018	8599	Chiffonnette avant production (fabrication saucisse végétale)	Wipe before cleaning (vegetable sausage industry)	-	-	st	st		-	-	H-	+	*L.innocua*	-	**NA**	-	c
2018	8600	Chiffonnette tapis brocolis (usine végétaux)	Wipe (broccoli industry)	H+	+	H+	+	*L.monocytogenes*	+	+(23,71)	H+	+	*L.monocytogenes*	+	**PA**		c
2018	8601	Chiffonnette tapis carottes (usine végétaux)	Wipe (carrots industry)	st	st	st	st		-	-	-	-		-	**NA**	-	c
2018	**8687**	**Chiffonnette appareil texture saucisse végétale**	**Wipe (vegetable sausage fabrication)**	H+	-	H+	-	*L.monocytogenes*	+	+(26,93)	H+	+	*L.monocytogenes*	+	**PA**		c
2018	**8688**	**Chiffonnette paillasse saucisse végétale**	**Wipe (vegetable sausage fabrication)**	H+	-	H+	-	*L.monocytogenes*	+	+(22,01)	H+	+	*L.monocytogenes*	+	**PA**		c
2018	**8689**	**Chiffonnette cutter (saucisse végétale)**	**Wipe (vegetable sausage fabrication)**	H+	-	H+	-	*L.monocytogenes*	+	+(23,31)	H+	+	*L.monocytogenes*	+	**PA**		c
2018	**8690**	**Ciffonnette rinçage carottes découpe**	**Wipe (vegetable industry)**	H+	+	H+	+	*L.monocytogenes*	+	+(24,89)	H+	+	*L.monocytogenes*	+	**PA**		c
2018	**8691**	**Chiffonnette robot coupe mélée soja**	**Wipe (vegetable industry)**	H+	+	H+	+	*L.monocytogenes*	+	+(21,51)	H+	+	*L.monocytogenes*	+	**PA**		c

COMPOSITE FOOD																		
Analysis date	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ Listeria monocytogenes								Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	24 LEB for 24 h at 37°C + 72 h at 5°C ± 3°C								
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	PCR QS5	Confirmation		Final result 72 H 7500 Fast	Agreement Ref/Alt 24 h + 72 h 7500 Fast	Final result 72 H QS5	Agreement Ref/Alt 24 h +72 h QS5	
										Result (Ct)	Result (Ct)	*Brilliance* Listeria	Palcam					
2018	**7897**	**Sandwich jambon emmenthal**	**RTE (sandwich ham cheese)**	st	st	st	st		-	+(19,22)	+(18,76)	H+	+	+	**PD**	+	**PD**	a
2018	**7898**	**Sandwich jambon emmenthal**	**RTE (sandwich ham cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+(21,44)	+(21,80)	H+	+	+	**PA**	+	**PA**	a
2018	**7899**	**Sandwich poulet rôti mayonnaise**	**RTE (sandwich chicken)**	st	st	st	st	/	-	+(22,21)	+(22,57)	H+	+	+	**PD**	+	**PD**	a
2018	**7900**	**Torsades poulet rôti**	**RTE (pasta chicken)**	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	-	**ND**	-	**ND**	a
2018	**7901**	**Torsades poulet rôti**	**RTE (pasta chicken)**	st	st	st	st	/	-	+(20,60)	+(19,58)	H+	+	+	**PD**	+	**PD**	a
2018	**8064**	**Salalde jambon sec chèvre**	**RTE (salad ham cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+(23,00)	+(22,99)	H+	+	+	**PA**	+	**PA**	a
2018	**8065**	**Taboulé poulet rôti**	**RTE (chicken tabbouleh)**	H+	+	H+	+	*L.monocytogenes*	+	+(22,57)	+(23,20)	H+	+	+	**PA**	+	**PA**	a
2018	**8066**	**Salade jambon fromage**	**RTE (salad ham cheese)**	H+	+	H+	+	*L.monocytogenes*	+	+(19,77)	+(19,71)	H+	+	+	**PA**	+	**PA**	a
2018	7450	Salade de riz	RTE (rice salad)	st	st	H+	+	*L.monocytogenes*	+	-/-/-	-/-/-	-	-	-	**ND**	-	**ND**	a
2018	7456	Sandwich jambon cheddar	RTE (Sandwich ham cheese)	H+	+	H+	+	*L.monocytogenes*	+	+(24,15)	+(23,31)	H+	+	+	**PA**	+	**PA**	a
2018	8067	Macédoine	RTE (Macédoine)	st	st	st	st		-	-	-	-	-	-	**NA**	-	**NA**	a
2018	8068	Mini-Sandwich	RTE (Sandwich)	-	-	st	st		-	-	-	H-	-	-	**NA**	-	**NA**	a
2018	**7680**	**Quiche Lorraine**	**RTRH (Quiche)**	H-	+	H-	+	*L.innocua*	-	-	-	-	-	-	**NA**	-	**NA**	b
2018	**7886**	**Pizza jambon fromage**	**RTRH (Pizza)**	H+	+	H+	+	*L.monocytogenes*	+	+(19,32)	+(18,24)	H+	+	+	**PA**	+	**PA**	b
2018	**7887**	**Pizza jambon fromage**	**RTRH (Pizza)**	H+	+	H+	+	*L.monocytogenes*	+	+(20,20)	+(19,91)	H+	+	+	**PA**	+	**PA**	b
2018	**7888**	**Feuilleté jambon champignons**	**RTRH (Puff ham mushrooms)**	H+	+	H+	+	*L.monocytogenes*	+	+(19,78)	+(19,47)	H+	+	+	**PA**	+	**PA**	b
2018	**7889**	**Feuilleté jambon champignons**	**RTRH (Puff ham mushrooms)**	H+	+	H+	+	*L.monocytogenes*	+	+(24,29=	+(24,60)	H+	+	+	**PA**	+	**PA**	b
2018	**7890**	**Soufflé au jambon**	**RTRH (Puff ham)**	st	st	st	st	/	-	+(19,39)	+(18,94)	H+	+	+	**PD**	+	**PD**	b
2018	**7891**	**Quiche Lorraine**	**RTRH (Quiche)**	H+	+	H+	+	*L.monocytogenes*	+	+(19,03)	+(17,58)	H+	+	+	**PA**	+	**PA**	b
2018	**7892**	**Tortilla au jambon**	**Tortilla**	st	st	st	st	/	-	+(26,36)	+(26,61)	H+	+	+	**PD**	+	**PD**	b
2018	7455	Bouchées à la reine	RTRH (Bouchées à la reine)	-	+(2col)	H+	+	*L.monocytogenes*	+	i/+(19,12)/+(19,19)	+(18,46)	H+	+	+	**PA**	+	**PA**	b
2018	7459	Kiev cuit	RTRH (Kiev)	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+(27,20)	+(26,03)	H+/H-	+	+	**PA**	+	**PA**	b
2018	7461	Tresse chèvre basilic	RTRH (cheese chickpeas)	H+	+	H+	+	*L.monocytogenes*	+	+(22,80)	+(23,89)	H+	+	+	**PA**	+	**PA**	b
2018	7462	Friand au fromage	RTRH (puff pastry)	-	-	st	st	/	-	+(25,12)	+(26,52)	H+	+	+	**PD**	+	**PD**	b
2018	7465	Palets courgettes petits légumes	RTRH (vegetables cake)	H-	+	H-	+	*L.innocua*	-	+(19,46)	+(19,50)	H+/H-	+	+	**PD**	+	**PD**	b
2018	7466	Kiev précuit	RTRH (Kiev)	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+(31,37)+(31,84)/+(32,70)	+(32,35)/+(37,76)/+(33,20)	H-	+	-	**PPND**	-	**PPND**	b
2018	8450	Quiche saumon brocolis	RTRH (salmon broccolis)	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	-	**ND**	-	**ND**	b
2018	**7673**	**Flan pâtissier**	**Pastry**	st	st	st	st	/	-	-	-	H-	+	-	**NA**	-	**NA**	c
2018	**7676**	**Tortilla espagnole aux oignons**	**Tortilla (onions)**	st	st	st	st	/	-	+(25,35)	+(26,22)	H+/H-	+	+	**PD**	+	**PD**	c
2018	**7677**	**Tortilla espagnole**	**Tortilla**	H-	+	H-	+	*L.innocua*	-	-	-	H-	+	-	**NA**	-	**NA**	c
2018	**7678**	**Pot de crème saveur vanille**	**Egg based dessert**	st	st	st	st	/	-	+(28,22)	+(28,82)	H+	+d	+	**PD**	+	**PD**	c
2018	**7893**	**Eclair au chocolat**	**Pastry**	-	-	-	-	/	-	-	-	-	-	-	**NA**	-	**NA**	c
2018	**7894**	**Eclair au chocolat**	**Pastry**	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	-	**ND**	-	**ND**	c
2018	**7895**	**Millefeuille**	**Pastry**	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	-	**ND**	-	**ND**	c
2018	**7896**	**Religieuse au café**	**Pastry**	-	-	-	st		-	+(19,69)	+(19,58)	H+	+	+	**PD**	+	**PD**	c
2018	**8069**	**Crème aux œufs à la vanille**	**Egg based dessert**	H-	+	H-	+	*L.innocua*	-	-	-	-	-	-	**NA**	-	**NA**	c
2018	**8070**	**Crème au caramel**	**Egg based dessert**	st	st	st	st		-	+(25,67)	+(26,54)	H+/H-	+	+	**PD**	+	**PD**	c
2018	**8071**	**Ile flottante**	**Egg based dessert**	H+	+	H+	+	*L.monocytogenes*	+	-	-	H-	+	-	**ND**	-	**ND**	c
2018	**8072**	**Eclair au chocolat**	**Egg based dessert**	-	-	st	-		-	-	-	H-	+	-	**NA**	-	**NA**	c

MEAT PRODUCTS																		
Year of Analysis	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*							Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	24 LEB for 24 h at 37°C + 72 h at 5°C ± 3°C							
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast Result (Ct)	PCR QS5 Result (Ct)	Confirmation Brilliance Listeria	Final result 72 h 7500 Fast	Agreement Ref/Alt 24 h +72 h 7500 Fast	Final result 72 h QS5	Agreement Ref/Alt 24 h +72 h QS5	
2015	4781	Viande de poulet congelée	Frozen chicken	H+(4)	+(2)	H+	+	*L.monocytogenes*	+	-	-	-	-	**ND**	-	**ND**	a
2015	4799	Hampe	Raw beef meat	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+(32,95)	NC curve	H-	+	**PA**	/	/	a
2015	5219	Filet de dinde	Raw turkey	H+(3)	-	H+	-	*L.monocytogenes*	+	+(40,48)	+(37,11)	- (Fraser1:H+)	+	**PA**	+	**PA**	a
2015	5224	Minerai de bœuf cru	Beef meat	H+/H-	+	H+/H-	+	*L.monocytogenes/L.welshimeri*	+	+(30,21)	+(31,76)	H+/H-	+	**PA**	+	**PA**	a
2015	5547	Haché de veau	Ground veal	H-	+	H-	+	*L.innocua/L.welshimeri*	-	-	-	H-	-	**NA**	-	**NA**	a
2015	5548	Escalope de poulet	Poultry meat	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	**ND**	-	**ND**	a
2015	5552	Bœuf	Beef meat	H+	+	H+	+	*L.monocytogenes*	+	+(26,60)	+(29,66)	H+	+	**PA**	+	**PA**	a
2015	6901	Cœur de porc	Raw pork meat	H+/H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	+(21,99)	+(23,12)	H+/H-	+	**PA**	+	**PA**	a
2015	6902	Suprêmes de poulet	Raw poultry meat	H+/H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	+(28,66)		H- (x 5)	-	**PPND**	/	/	a
2015	6903	Viande congelée de poulet	Frozen poultry meat	H-	+	H-	+	*L.welshimeri*	-	+(32,90)	+(34,18)	*F1:+ L.monocytogenes*	+	**PD**	+	**PD**	a
2015	6904	Blanquette poulet crue	Raw poultry meat	H+	+	H+	+	*L.monocytogenes*	+	+(22,86)	+(22,53)	H+	+	**PA**	+	**PA**	a
2015	6905	Carré de porc	Raw pork meat	H+	+	H+	+	*L.monocytogenes*	+	+(20,00)	+(21,15)	H+/H-	+	**PA**	+	**PA**	a
2015	6913	Parage porc	Raw pork meat	-	-	H-	+	*L.innocua*	-	+(34,94)	+(35,33)	H-	+	**PD**	+	**PD**	a
2015	4798	Allumettes de poulet fumé	Smoked chicken	H+(4)	+	H+	+	*L.monocytogenes*	+	+(22,21)	+(23,44)	H+	+	**PA**	+	**PA**	b
2015	**4869**	**Porc au caramel et riz parfumé**	**RTRH (pork)**	H+	+	H+	+	*L.monocytogenes*	+	+(19,16)	+(19,68)	H+	+	**PA**	+	**PA**	b
2015	**4870**	**Sauté de porc à la provençale et pommes de terre**	**RTRH (pork)**	st	st	st	st		-	+(19,22)	+(20,83)	H+	+	**PD**	+	**PD**	b
2015	**4871**	**Macaroni sauce tomate et boulettes de bœuf**	**RTRH (beef)**	st	-	st	-		-	+(19,42)	+(21,27)	H+	+	**PD**	+	**PD**	b
2015	5908	Marinade de viande de canard	Seasoned duck meat	H+(1)	+(3)	H+	+	*L.monocytogenes*	+	+(33,12)	+(35,64)	H+	+	**PA**	+	**PA**	b
2015	5909	Nuggets	Nuggets	H+	+	H-	+	*L.monocytogenes*	+	+(29,37)	+(30,62)	-	+	**PA**	+	**PA**	b
2015	**5987**	**Poulet au curry**	RTRH meat (chicken)	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	**ND**	-	**ND**	b
2015	**5988**	**Coq au vin**	RTRH (chicken)	st	st	-	-		-	+(27,58)	+(27,86)	H+	+	**PD**	+	**PD**	b
2015	**5989**	**Bœuf bourguignon**	RTRH (Bourguignon)	H+(2)	+	H+	+	*L.monocytogenes*	+	+(24,10)	+(26,95)	H+	+	**PA**	+	**PA**	b
2015	**5992**	**Bœuf bourguignon**	RTRH (Bourguignon)	st	st	st	st		-	+(28,58)	+(29,88)	st (regrowth LEB: +)	+	**PD**	+	**PD**	b
2015	**5993**	**Porc au caramel**	RTRH (Pork)	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	**ND**	-	**ND**	b
2015	4791	Museau de porc cuit	Cooked pork	H-	+	H+/H-	+	*L.innocua/L.monocytogenes*	+	+(27,21)	+(28,55)	H+/H-	+	**PA**	+	**PA**	c
2015	4792	Langue de porc cuite	Cooked pork	H+(4)	+	H+	+	*L.monocytogenes*	+	+(19,04)	+(19,19)	H+	+	**PA**	+	**PA**	c
2015	4794	Lardons	Cooked pork	H-	+	H-	+	*L.welshimeri*	-								c
2015	4796	Andouille	Chitterling	H+(4)	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+(19,88)	+(20,64)	H+	+	**PA**	+	**PA**	c
2015	4797	Jambon blanc	Ham	H+(4)	+	H+	+	*L.monocytogenes*	+	-	-	-	-	**ND**	-	**ND**	c
2015	4800	Rosette	Delicatessen	-	+	H+	+	*L.monocytogenes*	+	-	-	-	-	**ND**	-	**ND**	c
2015	5223	Langue de porc	Pork meat	H+	+	H+	+	*L.monocytogenes*	+	+(20,62)	+(22,90)	H+	+	**PA**	+	**PA**	c
2015	5554	Allumettes de poulet	Delicatessen	H+	+	H+/H-	+	*L.monocytogenes*	+	+(24,30)	+(27,54)	H+/H-	+	**PA**	+	**PA**	c
2015	6906	Merguez	Merguez	st	st	st	st		-	-/-/-		-	-	**NA**	/	/	c
2015	6912	Jambon à l'ancienne	Delicatessen	st	st	st	st		-	+(19,25)	+(20,33)	H+	+	**PD**	+	**PD**	c

MILK AND DAIRY PRODUCTS																	
				Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes*							
				Half Fraser		Fraser 1				24 LEB for 24 h at 37°C + 72 h at 5°C ± 3°C							
Year of Analysis	N° Sample	Product (french name)	Product	O&A	Palcam	O&A	Palcam	Identification	Listeria mono result	PCR 7500 Fast Result (Ct)	PCR QS5 Result (Ct)	Confirmation Brilliance Listeria	Final result 72 h 7500 Fast	Agreement Ref/Alt 24 h +72 h 7500 Fast	Final result 72 h QS5	Agreement Ref/Alt 24 h +72 h QS5	Type
2015	5225	Fourme d'Ambert	Raw milk cheese	-	-	-	st		-	-	-	-	-	NA	-	NA	a
2015	**5995**	**Fromage de chèvre au lait cru**	Raw milk cheese	st	st	H+	+	*L.monocytogenes*	+	+(34,66)	+(36,73)	H+	+	PA	+	PA	a
2015	**5996**	**Morbier au lait cru**	Raw milk cheese	-	-	H+	+	*L.monocytogenes*	+	+(33,62)	+(34,59)	H+	+	PA	+	PA	a
2015	**5999**	**Comté fruité au lait cru**	Raw milk cheese	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	ND	-	ND	a
2015	6259	Fromage non affiné au lait cru de vache	Raw milk cheese	-	-	-	-		-	+(32,28)	+(32,60)	H+	+	PD	+	PD	a
2015	6263	Fromage affiné au lait cru de brebis	Raw milk cheese	H+	+(1)	H+	+	*L.monocytogenes*	+	-	-	st	-	ND	-	ND	a
2015	7062	Brie de Meaux au lait cru + lait cru	Raw milk cheese + raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(20,33)		H+	+	PA	/	/	a
2015	7063	Fromage de chèvre au lait cru de chèvre + lait cru	Raw milk cheese + raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(20,07)		H+	+	PA	/	/	a
2015	7064	Morbier au lait cru + lait cru	Raw milk cheese + raw milk	-	St	H+	+	*L.monocytogenes*	+	+(29,86)		H+	+	PA	/	/	a
2015	5551	Lait cru de brebis	Ewe raw milk	-	+	H+	+	*L.monocytogenes*	+	+(28,28)	+(29,19)	H+	+	PA	+	PA	b
2015	6264	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(20,05)	+(21,77)	H+	+	PA	+	PA	b
2015	6265	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(19,57)	+(20,39)	H+	+	PA	+	PA	b
2015	6266	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(20,06)	+(20,33)	H+	+	PA	+	PA	b
2015	6267	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(19,65)	+(19,93)	H+	+	PA	+	PA	b
2015	6268	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(22,89)	+(24,77)	H+	+	PA	+	PA	b
2015	6269	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(20,86)	+(22,84)	H+	+	PA	+	PA	b
2015	6270	Lait cru de brebis	Ewe raw milk	H+(3)	+	H+	+	*L.monocytogenes*	+	-	-	-	-	ND	-	ND	b
2015	6271	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	*L.monocytogenes*	+	+(20,10)	+(21,32)	H+	+	PA	+	PA	b
2015	**7056**	**Gros lait fermenté**	fermented milk	st	st	st	st		-	+(27,3)		H+	+	PD	/	/	b
2015	7069	Lait cru brebis	Raw ewe milk	st	st	H+	+	*L.monocytogenes*	+	+(19,22)		H+	+	PA	/	/	b
2016	61	Lait cru de vache	raw milk	H+/H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	+(23,63)		H+/H-	+	PA	/	/	b
2015	**4874**	**Tomme au lait pasteurisé**	**Pasteurised cheese**	-	-	st	st		-	+(30,65)	+(31,63)	H+	+	PD	+	PD	c
2015	**4878**	**Lait pasteurisé 1/2 écrémé**	**Pasteurised milk**	H+	+	H+	+	*L.monocytogenes*	+	+(23,88)	+(24,69)	H+	+	PA	+	PA	c
2015	**4879**	**Lait 1/2 écrémé fermier**	**Skimmed milk**	H+	+	H+	+	*L.monocytogenes*	+	+(19,08)	+(18,49)	H+	+	PA	+	PA	c
2015	**4880**	**Lait entier pasteurisé**	**Pasteurised milk**	H-	+	H-	+	*L.innocua*	-	-	-	-	-	NA	-	NA	c
2015	**4881**	**Boisson lactée à la fraise**	**Flavoured milk**	H-	+	H-	+	*L.innocua*	-	-	+(43,54)	st	-	NA	-	PPNA	c
2015	**4883**	**Lait chocolaté pasteurisé**	**Flavoured milk**	H+	+	H+	+	*L.monocytogenes*	+	-	-	st	-	ND	-	ND	c
2015	**7057**	**Lait frais demi écrémé (lait pasteurisé)**	Pasteurised milk	st	st	st	st		-	+(20,05)		H+	+	PD	/	/	c
2015	**7059**	**Fromage 33% MG (lait pasteurisé)**	pasteurised cheese	H- d	-	H-	+d	*L.seeligeri*	-	-		-	-	NA	/	/	c
2015	**7066**	**Choux chantilly**	Dairy based dessert	H+	+	H+	+	*L.monocytogenes*	+	-		-	-	ND	/	/	c
2015	**7067**	**Tiramisu**	Dairy based dessert	H+	+	H+	+	*L.monocytogenes*	+	+(20,03)		H+	+	PA	/	/	c
2015	**7505**	**Crème glacée caramel au beurre salé**	Ice cream	H+	+	H+	+	*L.monocytogenes*	+	+(19,27)		H+	+	PA	/	/	c
2015	**7506**	**Crème glacée menthe chocolat**	Ice cream (mint chocolate)	H+	+	H+	+	*L.monocytogenes*	+	+(19,17)		H+	+	PA	/	/	c
2015	**7507**	**Glace noix de coco**	Ice cream	H+	+	H+	+	*L.monocytogenes*	+	+(20,16)		H+	+	PA	/	/	c
2015	**7508**	**Glace vanille**	Vanilla ice cream	H+	+	H+	+	*L.monocytogenes*	+	+(19,71)		H+	+	PA	/	/	c
2015	**7509**	**Glace café**	Coffee ice cream	H+	+	H+	+	*L.monocytogenes*	+	i/-		-	-	ND	/	/	c

SEAFOOD AND FISHERY PRODUCTS																	
Year of Analysis	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ Listeria monocytogenes 24LEB for 24 h at 37°C + 72 h at 5°C ± 3°C							Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	PCR 7500 Fast	PCR QS5	Confirmation	Final result 72 h 7500 Fast	Agreement Ref/Alt 24 h +72 h 7500 Fast	Final result 72 h QS5	Agreement Ref/Alt 24 h +72 h QS5	
				O&A	Palcam	O&A	Palcam			Result (Ct)	Result (Ct)	*Brilliance* Listeria					
2016	108	Colin d'Alaska	Fish	H+	+	H+	+	*L.monocytogenes*	+	+(22,05)		H+	+	**PA**	/	/	a
2016	109	Filet sardine	Pilchard	-	st	st	st	/	-	+(33,09)		H+	+	**PD**	/	/	a
2016	110	Pavé de lieu jaune	Fish	H+	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	+(20,84)		H+	+	**PA**	/	/	a
2016	111	Chute de poisson blanc	White fish	H+	+	H+	+	*L.monocytogenes*	+	+(26,04)		H+	+	**PA**	/	/	a
2016	499	Filet de bar	Fish	-	st	st	st	/	-	+(26,11)		H+	+	**PD**	/	/	a
2016	503	Saumon à farcir	Salmon	H+	+	H+/H-	+	*L.monocytogenes/ L.welshimeri*	+	+(20,46)		H+	+	**PA**	/	/	a
2016	505	Pavé lieu jaune	Fish	H+	+	H+	+	*L.monocytogenes*	+	+(19,20)		H+	+	**PA**	/	/	a
2016	808	Morceau de saumon	Salmon	H+	+	H+	+	*L. monocytogenes*	+	+(25,59)	+(26,27)	H+	+	**PA**	+	**PA**	a
2016	809	Pulpe saumon cru	Raw salmon	-	st	st	st	/	-	+(32,44)	+(31,42)	H+	+	**PD**	+	**PD**	a
2016	811	Noix de Saint Jacques	Scallops	H+	+	H+	+	*L. monocytogenes*	+	+(28,24)	+(27,97)	H+/H-	+	**PA**	+	**PA**	a
2016	814	Duo saumon lieu noir	Raw fish	H+	+	H+	+	*L. monocytogenes*	+	+(31,53)	+(31,91)	H+/H-	+	**PA**	+	**PA**	a
2016	999	Filet de rouget	Fish	st	st	st	st	/	-	-		H-d	-	**NA**	/	/	a
2016	1248	Filet de maquereaux	Mackerel	st	st	st	st	/	-	-	-	-	-	**NA**	-	**NA**	a
2016	104	Truite fumée de Bretagne	Smoked trout	H+	+	H+/H-	+	*L.monocytogenes/ L.welshimeri*	+	+(21,46)		H+/H-	+	**PA**	/	/	b
2016	105	Chute de saumon fumée	Smoked salmon	H+/H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	+(26,53)		H+/H-	+	**PA**	/	/	b
2016	497	Saumon fumé	Smoked salmon	H+	+	H+	+	*L.monocytogenes*	+	-		H-	-	**ND**	/	/	b
2016	498	Truite fumée	Smoked trout	H+	+	H+	+	*L.monocytogenes*	+	+(25,97)		H+	+	**PA**	/	/	b
2016	**702**	**Hareng fumés**	**Smoked herring**	H+	+	H+	+	*L.monocytogenes*	+	+(26,24)	+(24,12)	H+	+	**PA**	+	**PA**	b
2016	**703**	**Brisure de saumon fumé**	**Smoked salmon**	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	**ND**	-	**ND**	b
2016	**704**	**Carpaccio de saumon citron aneth**	**Salmon Carpaccio**	H+	+	H+	+	*L.monocytogenes*	+	+(20,93)	+(20,98)	H+	+	**PA**	+	**PA**	b
2016	**705**	**Haddock mariné**	**Marinated haddock**	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	**ND**	-	**ND**	b
2016	**706**	**Filet de maquereaux au poivre**	**Seasoned mackerel**	H+	+	H+	+	*L.monocytogenes*	+	+(20,81	+(20,85)	H+	+	**PA**	+	**PA**	b
2016	**707**	**Yakitori saumon fumé sésame pavot**	**Seasoned salmon**	-	st	st	st	/	-	+(19,40)	+(17,70)	H+	+	**PD**	+	**PD**	b
2016	815	Tartare deux saumons	Salmon tartar	H-	+	H-	+	*L.welshimeri*	-	-	-	H-	-	**NA**	-	**NA**	b
2016	103	Saumon pané fromage	Breaded salmon	H+	+	H+	+	*L.monocytogenes*	+	+(28,20)		H+	+	**PA**	/	/	c
2016	106	Brin de surimi	Surimi	-	-	st	st	/	-								c
2016	500	Hoki pané	Fish	H+	+	H+	+	*L.monocytogenes*	+	+(23,73)		H+	+	**PA**	/	/	c
2016	**715**	**Terrine de saumon à l'aneth**	**Salmon terrine**	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	**ND**	-	**ND**	c
2016	**716**	**Bâtonnet de surimi**	**Surimi**	H+	+	H+	+	*L.monocytogenes*	+	+(19,25)	+(18,95)	H+	+	**PA**	+	**PA**	c
2016	**717**	**Miettes de crabes**	**Crabs product**	H+	+	H+	+	*L.monocytogenes*	+	+(19,50)	+(19,65)	H+	+	**PA**	+	**PA**	c
2016	**719**	**Hachés de colin d'Alaska citron persil**	**Cooked fish**	H+	+	H+	+	*L.monocytogenes*	+	+(23,52)	+(23,65)	H+	+	**PA**	+	**PA**	c
2016	810	Chair de saumon	Salmon	st	st	st	st	/	-	+(21,07)	+(21,56)	H+	+	**PD**	+	**PD**	c
2016	813	Paupiette de saumon farci	Stuffed salmon	H-	+	H-	+	*L.welshimeri*	-	+(35,86)	+(37,10)	H+	+	**PD**	+	**PD**	c
2016	816	Nacette de saumon	Salmon	H+	+	H+	+	*L. monocytogenes*	+	+(19,62)	+(20,40)	H+	+	**PA**	+	**PA**	c
2016	1011	Rillettes de thon	Potted tuna	st	st	st	st	/	-	-	-	-	-	**NA**	-	**NA**	c
2016	**1306**	**Cabillaud basilic et filet huile d'olive**	**Seasoned fish**	H+	+	H+	+	*L. monocytogenes*	+	+(20,56)	+(22,77)	H+	+	**PA**	+	**PA**	c
2016	**1307**	**Saumon à l'oseille et son riz**	**Cooked salmon**	H+	+	H+	+	*L. monocytogenes*	+	+(20,58)	+(23,33)	H+	+	**PA**	+	**PA**	c

VEGETABLES PRODUCTS																	
Year of Analysis	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ Listeria monocytogenes							Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	24 LEB for 24 h at 37°C + 72 h at 5°C ± 3°C							
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast Result (Ct)	PCR QS5 Result (Ct)	Confirmation *Brilliance* Listeria	Final result 72 h 7500 Fast	Agreement Ref/Alt 24 h +72 h 7500 Fast	Final result 72 h QS5	Agreement Ref/Alt 24 h +72 h QS5	
2016	119	Epinard branche	Spinach	H+	+	H+	+	*L.monocytogenes*	+	+(20,57)		H+	+	**PA**	/	/	a
2016	120	Courgette	Zucchini	-	st	H+	+	*L.monocytogenes*	+	-		H- (L.grayi/L.seeligeri)	-	**ND**	/	/	a
2016	507	Courgette	Zucchini	st	-	H+	+	*L.monocytogenes*	+	+(42,08)		H-	+	**PA**	/	/	a
2016	512	Brocolis	Broccoli	H-	+(1)	st	st	*L. grayi*	-	+(21,01)		H+	+	**PD**	/	/	a
2016	514	Jeunes carottes	Carrot	H+	+	H+/H-	+	*L. monocytogenes/L.innocua*	+	+(19,46)		H+	+	**PA**	/	/	a
2016	821	Maïs doux grain	Corn	H-d	-	H-d	+d	*L. grayi*	-	+(25,22)	+(26,51)	H+/H-	+	**PD**	+	**PD**	a
2016	**1148**	**Roquette**	**Rocket**	-	-	H-d	+d	NC	-								a
2016	**1149**	**Mâche**	**Lamb's lettuce**	-	-	-	-	/	-	+(36,1)	-	H+(*L. monocytogenes*)/H-d	+	**PD**	-	**NA**	a
2016	1228	Mélange de légumes vapeur	Steamed vegetables	H-	+	H-	+	*L. innocua*	-	+(22,44)	+(25,79)	H+/H-	+	**PD**	+	**PD**	a
2016	1229	Jardinière de légumes	Vegetables	-	-	-	-	/	-	-	-	H-	-	**NA**	-	**NA**	a
2016	**1308**	**Carottes en rondelles**	**Carrots**	H+/H-	+	H+/H-	+	*L. monocytogenes*	+	+(20,64)	+(21,49)	H+	+	**PA**	+	**PA**	a
2016	**1309**	**Petits pois**	**Peas**	H+/H-	+	H+/H-	+	*L. monocytogenes/L.innocua*	+	+(20,48)	+(21,00)	H+/H-	+	**PA**	+	**PA**	a
2016	**1310**	**Haricots verts**	**Green beans**	H+/H-	+	H+/H-	+	*L. monocytogenes/L.innocua*	+	+(19,28)	+(18,58)	H+	+	**PA**	+	**PA**	a
2016	**1311**	**Légumes vapeur**	**Steamed vegetables**	H+/H-	+	H+/H-	+	*L. monocytogenes/L.innocua*	+	+(20,67)	+(20,21)	H+/H-	+	**PA**	+	**PA**	a
2016	**652**	**Piémontaise au jambon**	**Vegetables salad with ham**	st	st	st	st	/	-	-	-	-	-	**NA**	-	**NA**	b
2016	**653**	**Macédoine de légumes**	**Vegetables salad**	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	**ND**	-	**ND**	b
2016	**654**	**Trio de crudités sous vide**	**Seasoned vegetables**	st	st	st	-	/	-	+(18,93)	+(18,24)	H+	+	**PD**	/	/	b
2016	**655**	**Carottes râpées assaisonnées**	**Seasoned carrots**	st	st	st	st	/	-	+(19,45)	+(18,18)	H+	+	**PD**	+	**PD**	b
2016	**656**	**Céleri rémoulade**	**Celery salad**	st	st	st	st	/	-	-	-	st	-	**NA**	-	**NA**	b
2016	**657**	**Betteraves assaisonnés**	**Seasoned beets**	st	st	st	st	/	-	+(20,45)	+(21,03)	H+	+	**PD**	+	**PD**	b
2016	**659**	**Coleslaw**	**Cabbage salad**	H+	+	H+	+	*L.monocytogenes*	+	+(18,84)	+(17,27)	H+	+	**PA**	+	**PA**	b
2016	**1152**	**Champignon à la grecque**	**Seasoned mushrooms**	H+	+	H+	+	*L. monocytogenes*	+	+(19,49)	+(20,01)	H+	+	**PA**	+	**PA**	b
2016	**1153**	**Artichaut basilic**	**Seasoned artichoke**	H+	+	H+	+	*L. monocytogenes*	+	+(19,85)	+(20,70)	H+	+	**PA**	+	**PA**	b
2016	1227	Carottes râpées assaisonnées	Seasoned sliced carrots	st	st	st	st	/	-								b
2016	1231	Céleri rémoulade	Celery salad	st	st	st	st	/	-	-	-	-	-	**NA**	-	**NA**	b
2016	**1312**	**Macédoine de légumes**	**Vegetables salad**	H+	+	H+	+	*L. monocytogenes*	+	+(19,58)	+(20,77)	H+	+	**PA**	+	**PA**	b
2016	**1314**	**Salades lentilles et tofu fumé**	**Lentil and smoked tofu salad**	H+	+	H+	+	*L. monocytogenes*	+	+(19,48)	+(20,44)	H+	+	**PA**	+	**PA**	b
2016	114	Oignon préfrits	Pre-fried onion	st	st	st	st	/	-	+(29,48)		H+	+	**PD**	/	/	c
2016	121	Purée brocolis	Broccoli purée	H+/H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	+(24,67)		H+/H-	+	**PA**	/	/	c
2016	515	Poêlée champêtre	Cooked vegetables	H+	+	H+	+	*L.monocytogenes*	+	+(28,85)		H+	+	**PA**	/	/	c
2016	**650**	**Poêlée du soleil duo de courgettes**	**Cooked zucchini**	H+/H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	+(18,78)	+(17,24)	H+	+	**PA**	+	**PA**	c
2016	**651**	**Poêlée de légumes et pomme de terre à la fermière**	**Cooked vegetables**	H+	+	H+	+	*L.monocytogenes*	+	+(18,92)	+(16,69)	H+	+	**PA**	+	**PA**	c
2016	818	Champignons émincés	Mushrooms	H+/H-	+	H+/H-	+	*L. monocytogenes/L. grayi*	+	+(37,12)	+(35,23)	- (x5:H+)	+	**PA**	+	**PA**	c
2016	820	Tajine de légumes	Vegetables tagine	H-	+	H-	+	*L. innocua*	-	+(28,43)	+(29,49)	H+	+	**PD**	+	**PD**	c
2016	**1151**	**Ratatouille provençale**	**Ratatouille**	H+	+	H+	+	*L. monocytogenes*	+	-	-	st	-	**ND**	-	**ND**	c
2016	1243	Galette de légumes courgettes tomates aubergines	Vegetables based preparation	H-d	+d	H-d/H+d	+d	*L. grayi/L.welshimeri/L.monocytogenes*	+	-	-	-	-	**ND**	-	**ND**	c
2016	1245	Galettes de légumes	Vegetables based preparation	H-	-	-	-	*L. grayi*	-	-	-	-	-	**NA**	-	**NA**	c
2016	1247	Fallafels pois chiches épinards	Falafel	-	-	-	-	/	-	-	-	H-	-	**NA**	-	**NA**	c
2016	**1313**	**Epinards cuisinés aux tomates confites**	**Cooked spinach**	H+	+(1)	H+	+	*L. monocytogenes*	+	+(20,60)	+(21,44)	H+	+	**PA**	+	**PA**	c

VEGETABLES PRODUCTS																	
Year of Analysis	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ Listeria monocytogenes							Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	24 LEB for 24 h at 37°C + 72 h at 5°C ± 3°C							
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast Result (Ct)	PCR QS5 Result (Ct)	Confirmation *Brilliance* Listeria	Final result 72 h 7500 Fast	Agreement Ref/Alt 24 h +72 h 7500 Fast	Final result 72 h QS5	Agreement Ref/Alt 24 h +72 h QS5	
2016	**1315**	**Galettes de légumes courgettes tomates aubergines**	**Vegetables based preparation**	H+	+	H+	+	*L. monocytogenes*	+	+(22,09)	+(23,98)	H+	+	**PA**	+	**PA**	c
2016	**1316**	**Galettes de légumes choux fleurs brocolis carottes**	**Vegetables based preparation**	H+/H-	+	H+/H-	+	*L. monocytogenes/ L.welshimeri*	+	+(20,81)	+(22,70)	H+/H-	+	**PA**	+	**PA**	c
2016	**1317**	**Fallafels pois chiches**	**Falafel**	H+	+	H+	+	*L. monocytogenes*	+	-	-	-	-	**ND**	-	**ND**	c
2016	**1318**	**Tarte aux poireaux**	**Leeks tart**	H-	+	H-	+	*L.welshimeri*	-	+(20,33)	+(21,46)	H+	+	**PD**	+	**PD**	c
2016	**1319**	**Galettes de légumes**	**Vegetables based preparation**	H+/H-	+	H+/H-	+	*L. monocytogenes/ L.welshimeri*	+	+(19,25)	+(19,97)	H+	+	**PA**	+	**PA**	c

PRODUCTION ENVIRONMENTAL SAMPLES (7500 Fast)															
Analysis date	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes* 24 LEB for 24 h at 37°C + 72 at 5°C ± 3°C					Type
				Half Fraser		Fraser 1		identification	Listeria mono result	PCR 7500 Fast	Confirmation		Final result 72 H 7500 Fast	Agreement Ref/Alt 24 h +72 h 7500 Fast	
				O&A	Palcam	O&A	Palcam			Result (Ct)	*Brilliance* Listeria	Palcam			
2015	**6000**	**Eau pareuse (industrie poisson)**	**Process water (fish industry)**	H+	+	H+	+	*L.monocytogenes*	+	+(23,98)	H+		+	**PA**	a
2015	**6001**	**Eau épineuse (industrie poisson)**	**Process water (fish industry)**	st	st	H+	+	*L.monocytogenes*	+	+(24,10)	H+		+	**PA**	a
2015	**6002**	**Eau peleuse (industrie poisson)**	**Process water (fish industry)**	st	st	st	st		-	+(19,75)	H+		+	**PD**	a
2015	**6003**	**Eau laveuse (industrie poisson)**	**Process water (fish industry)**	st	st	st	st		-	+(20,82)	H+		+	**PD**	a
2015	7513	Eau égout frigo avant nettoyage	Water (meat industry)	H+/H-	+	H-	+	*L.monocytogenes/L.welshimeri*	+	+(32,00)	H+/H-		+	**PA**	a
2015	7516	Exsudat de carré sous os	Water (meat industry)	st	st	st	st		-	-	H-		-	**NA**	a
2015	7517	Eau bac échaudage après nettoyage	Water (meat industry)	H-	+	H-	+	*L.innocua*	-	+(35,66)	st		-	**PPNA**	a
2015	7518	Eau bac tampon épileuse avant nettoyage	Water (meat industry)	H-	+	H-	+	*L.innocua*	-	-	-		-	**NA**	a
2015	**7525**	**Eau de rinçage pompe trémis pâte gâteau**	**Rinsing water (pastry industry))**	H+	+	H+	+	*L.monocytogenes*	+	+(22,20	H+		+	**PA**	a
2016	**165**	**Eau de process (industrie végétaux)**	**Process water (vegetables)**	H+	-	H+	+	*L.monocytogenes*	+	+(21,36)	H+		+	**PA**	a
2016	**1144**	**Eau de process Chipolatas**	**Process water (meat industry)**	H+	+	H+	+	*L.monocytogenes*	+	-	st		-	**ND**	a
2016	**1221**	**Eau de process Chipolatas Merguez**	**Process water (pork industry)**	H+	+	H+	+	*L.monocytogenes*	+	+(19,29)	H+		+	**PA**	a
2015	5914	Eau de siphon maturation/salage (industrie poisson)	Siphon water (fish industry)	-	-	H+	+	*L.monocytogenes*	+	+(24,80)	H+		+	**PA**	b
2015	5916	Eau de siphon bas filetage (industrie poisson)	Siphon water (fish industry)	H+/H-	+	H+/H-	+	*L.monocytogenes/L.welshimeri*	+	+(27,75)	H-		-	**PPND**	b
2015	6995	Filet en sortie peleuse (Usine poisson)	Wastes (Fish industry)	st	st	H+	+	*L.monocytogenes*	+	-	H-		-	**ND**	b
2015	**7520**	**Déchets fabrication saucisses**	**Wastes (sausages)**	H-	+	H-	+	*L.innocua*	-	-	-		-	**NA**	b
2016	**168**	**Poussières de laiterie**	**Dusts (dairy industry)**	H-	+	H-	+	*L.innocua*	-	-	H-		-	**NA**	b
2016	**169**	**Poussières de laiterie**	**Dusts (dairy industry)**	st	st	-	-		-	-	H-		-	**NA**	b
2016	**178**	**Poussières de laiterie**	**Dusts (dairy industry)**	-	-	H+	+	*L.monocytogenes*	+	+(23,62)	H+		+	**PA**	b
2016	**179**	**Poussières de laiterie**	**Dusts (dairy industry)**	-	st	-	st		-	+(33,88)	- (H+ at 72h)		+	**PD**	b
2016	**180**	**Poussières de laiterie**	**Dusts (dairy industry)**	-	-	-	st		-	+(23,17)	H+		+	**PD**	b
2016	**181**	**Déchets végétaux**	**Vegetables wastes**	-	-	st	-		-	+(27,16)	H+		+	**PD**	b
2016	**1220**	**Eau de process Chipolatas**	**Process water (pork industry)**	H+	+	H+	+	*L.monocytogenes*	+	+(19,19)	H+		+	**PA**	b
2016	**1222**	**Déchets végétaux**	**Vegetables wastes**	H+	+	H+	+	*L.monocytogenes*	+	-	-		-	**ND**	b
2016	**1223**	**Déchets poisson fabrication d'appâts**	**Wastes (Fish industry)**	H-	+	H-	+	*L.innocua*	-	-	H-		-	**NA**	b
2015	5226	Chiffonnette (industrie végétaux)	Wipe (vegetables)	-	-	H+	+	*L.monocytogenes*	+	+(35,06)	- (Fraser1:H+)		+	**PA**	c
2015	5228	Chiffonnette (industrie végétaux)	Wipe (vegetables)	H+	+	H+	+	*L.monocytogenes*	+	+(19,31)	H+		+	**PA**	c
2015	**6004**	**Chiffonnette tapis déchets peleuse (industrie poisson)**	**Wipe (fish industry)**	H+	+	H+	+	*L.monocytogenes*	+	-	-		-	**ND**	c
2015	**6005**	**Chiffonnette tapis trancheur ligne (industrie poisson)**	**Wipe (fish industry)**	H+	+	H+	+	*L.monocytogenes*	+	+(21,13)	H+		+	**PA**	c
2015	**6006**	**Chiffonnette tapis pareuse (industrie poisson)**	**Wipe (fish industry)**	H+(2)	+(1)	H+	+	*L.monocytogenes*	+	-	-		-	**ND**	c
2015	**7522**	**Chiffonnette table déboyautage saucisse avant nettoyage**	**Wipe (meat industry)**	st	st	H+	+	*L.monocytogenes*	+	-	-		-	**ND**	c
2015	**7524**	**Chiffonnette table découpe poulets**	**Wipe (poultry industry)**	st	st	st	st		-	-	H-		-	**NA**	c
2015	**7529**	**Chiffonnette sol fabrication gâteau avant nettoyage**	**Wipe (pastry industry)**	st	st	st	st		-	+(28,68)	H+		+	**PD**	c
2016	**164**	**Bac viande de porc**	**Wipe (Pork industry)**	H+	st	H+	+	*L.monocytogenes*	+	+(19,96)	H+		+	**PA**	c
2016	**183**	**Lingette mélangeur porc**	**Wipe (Pork industry)**	H+	st	H+	st	*L.monocytogenes*	+	-	st		-	**ND**	c
2016	**185**	**Lingette mélangeur bœuf**	**Wipe (Beef industry)**	H+	st	H+	+	*L.monocytogenes*	+	+(20,36)	H+		+	**PA**	c
2016	**186**	**Lingette hachoir porc viande crue**	**Wipe (meat industry)**	st	st	st	st		-	+(25,20)	H+		+	**PD**	c
2016	**187**	**Lingette mélangeur saucisson sec**	**Wipe (Pork industry)**	H+	st	H+	+	*L.monocytogenes*	+	+(28,01)	H+		+	**PA**	c
2016	**188**	**Lingette mélangeur saucisson sec**	**Wipe (Pork industry)**	H+	st	H+	+	*L.monocytogenes*	+	+(19,56)	H+		+	**PA**	c

PRODUCTION ENVIRONMENTAL SAMPLES (QS5)																
Analysis date	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes* 24 LEB for 24H at 37°C + 72 h at 5°C ± 3°C					Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	PCR QS5	Confirmation		Final result 72H QS5	Agreement Ref/Alt 24h +72h QS5	
				O&A	Palcam	O&A	Palcam			Result (Ct)	*Brilliance* Listeria	Palcam			
2018	7704	Eau de nettoyage saumon	Cleaning water (salmon cutting)	st	st	st	st	/	-	-	H-	+	-	**NA**	a
2018	**7906**	**Eau de rinçage saucisses végétales cutter**	**Rinsed water (vegetable sausage fabrication)**	st	st	st	st	/	-	+(18,79)	H+	+	+	**PD**	a
2018	**7907**	**Eau de rinçage robot coupe jambon végétale**	**Rinsed water (vegetable ham fabrication)**	H+	+	H+	+	*L.monocytogenes*	+	+(18,60)	H+	+	+	**PA**	a
2018	**7908**	**Eau de rinçage marmitte cuisson soupe poireaux épinards**	**Rinsed water marmite (leeks spinach)**	H+	+	H+	+	*L.monocytogenes*	+	+(18,74)	H+	+	+	**PA**	a
2018	**8074**	**Eau de rinçage risotto**	**Rinsed water (risotto fabrication)**	H+	+	H+	+	*L.monocytogenes*	+	+(38,79)	H+	+	+	**PA**	a
2018	**8075**	**Eau flagelleuse (abbatage porc)**	**Water (pork slaughterhouse)**	H-	+	H-	+	*L.innocua*	-	+(19,01)	H+	+	+	**PD**	a
2018	**8076**	**Eau de lavage hermix (industrie laitière)**	**Laundry water (dairy industry)**	H-	+	H-	+	*L.innocua*	-	-	H-	+	-	**NA**	a
2018	**8077**	**Eau de process poupe (industrie laitière)**	**Process water (dairy industry)**	H-	+	H-	+	*L.monocytogenes/ L.innocua*	+	-	H-	+	-	**ND**	a
2018	**8078**	**Eau de lavage surface (industrie laitière)**	**Laundry water (dairy industry)**	H+/H-	+	H+	+	*L.monocytogenes/L.seeligeri*	+	+(30,24)	H+/H-	+	+	**PA**	a
2018	8435	Eau de rinçage (Industrie végétaux)	Rinsed water (vegetable industry)	H+	+	H+	+	*L.monocytogenes*	+	-	H-	+	-	**ND**	a
2018	8592	Eau de rinçage fabrication chantilly	Rinsed water (Chantilly fabrication)	-	-	-	st		-	-	H-	+	-	**NA**	a
2018	8593	Eau de rinçage cuisson choux fleurs	Rinsed water (cooking cauliflower)	H+	+	H+	+	*L.monocytogenes*	+	+(27,52)	H+	+	+	**PA**	a
2018	8594	Eau de rinçage cuisson carottes	Rinsed water (cooking carrots)	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	**ND**	a
2018	**8685**	**Eau de lavage (usine lait)**	**Cleaning water (dairy industry)**	H+	-	H+	-	*L.monocytogenes*	+	+(18,50)	H+	+	+	**PA**	a
2018	**8686**	**Eau de process saumon injecteur**	**Process water (salmon cutting)**	H+	-	H+	-	*L.monocytogenes*	+	-	st	st	-	**ND**	a
2018	7700	Déchets paleuse saumon	Salmon wastes	H-	+	H-	+	*L.innocua*	-	+(30,78)	H-	+	+	**PD**	b
2018	7708	Poussières miettes saumon	Salmon dusts	-	-	-	-	/	-	+(29,97)	H-/H+d	+	+	**PD**	b
2018	7909	Poussières miettes saumon	Salmon dusts	st	st	st	st	/	-	-	-	-	-	**NA**	b
2018	**8079**	**Déchets porc (fabrication saucisse)**	**Pork waste (sausage fabrication)**	st	st	H-	+	*L.welshimeri*	-	-	-	-	-	**NA**	b
2018	**8080**	**Déchets (abbatage porc)**	**Wastes (pork slaughterhouse)**	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+(20,59)	H+/H-	+	+	**PA**	b
2018	**8081**	**Déchets poisson (découpe)**	**Fish waste (cutting)**	H+/H-	+	H+	+	*L.monocytogenes/ L.innocua*	+	+(26,51)	H+/H-	+	+	**PA**	b
2018	8241	Eau de caniveau n°9 (usine végétaux)	Gutter water (vegetable industry)	H+(2col)	+(2col)	H+	+	*L.monocytogenes*	+	+(26,16)	H+/H-	+	+	**PA**	b
2018	8242	Déchets (farine de blé noir usine végétaux)	Wastes (vegetable industry)	H-	-	H-	+	*L.innocua*	-	+(34,81)/+(33,61)/ +(33,56)	H- (5BL/5P/5F1)	+	-	**PPNA**	b
2018	8243	Déchets (Brocolis n°227 usine végétaux)	Wastes (vegetable industry)	H+	+	H+	+	*L.monocytogenes*	+	-	-	-	-	**ND**	b
2018	8244	Déchets (Brocolis n°230 usine végétaux)	Wastes (vegetable industry)	H+	+	H+	+	*L.monocytogenes*	+	+(22,42)	H+	+	+	**PA**	b
2018	8245	Déchets (Brocolis n°231 usine végétaux)	Wastes (vegetable industry)	H+	+	H+	+	*L.monocytogenes*	+	+(26,28)	H+	+	+	**PA**	b
2018	8246	Déchets (Brocolis n°239 usine végétaux)	Wastes (vegetable industry)	H+	+	H+	+	*L.monocytogenes*	+	+(18,61)	H+	+	+	**PA**	b
2018	7703	Lingette édendeuse saumon	Wipe (salmon cutting)	st	st	st	st	/	-	-	H-	+	-	**NA**	c
2018	**7902**	**Chiffonnette couteau avant nettoyage (Découpe poisson)**	**Wipe knife (salmon cutting)**	H+	+	H+	+	*L.monocytogenes*	+	+(23,27)	H+	+	+	**PA**	c
2018	**7903**	**Chiffonnette plaque parage lardons avant nettoyage (Découpe poisson)**	**Wipe (salmon cutting)**	H+	+	H+	+	*L.monocytogenes*	+	+(27,49)	H+	+	+	**PA**	c
2018	**7904**	**Chiffonnette tapis trieuse scan 3 avant nettoyage (Découpe poisson)**	**Wipe (salmon cutting)**	H+	+	H+	+	*L.monocytogenes*	+	+(18,62)	H+	+	+	**PA**	c
2018	**7905**	**Chiffonnette tapis trancheuse scan 3 avant nettoyage (Découpe poisson)**	**Wipe (salmon cutting)**	H+	+	H+	+	*L.monocytogenes*	+	+(17,74)	H+	+	+	**PA**	c
2018	**8082**	**Lingettes gants (abbatage volaille)**	**Wipe gloves (poultry slaughterhouse)**	st	st	st	st		-	+(31,87)/+(30,66)/ +(30,38)	H-(5BL, 5Pal, 5F1)	+	-	**PPNA**	c
2018	**8083**	**Lingette chariot volaille (abbatage volaille)**	**Wipe cart (poultry slaughterhouse)**	H+/H-	+	H+/H-	+	*L.monocytogenes/ L.innocua*	+	+(34,51)/-/-	H-	+	-	**PPND**	c
2018	8247	Eponge avant nettoyage (parage ligne 52, usine végétaux)	Sponge before cleaning (vegetable industry)	H-	+	H-	+	*L.innocua*	-	-	-	-	-	**NA**	c
2018	8596	Chiffonnette avant nettoyage tapis (usine végétaux)	Wipe before cleaning (vegetable industry)	H+	+	H+	+	*L.monocytogenes*	+	+(22,72)	H+	+	+	**PA**	c
2018	8598	Chiffonnette avant nettoyage peseuse (usine végétaux)	Wipe before cleaning (vegetable industry)	H-	+	H-	+	*L.innocua*	-	-	H-d	-	-	**NA**	c
2018	8599	Chiffonnette avant production (fabrication saucisse végétale)	Wipe before cleaning (vegetable sausage industry)	-	-	st	st		-	-	H-	-	-	**NA**	c

PRODUCTION ENVIRONMENTAL SAMPLES (QS5)																
Analysis date	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ *Listeria monocytogenes* 24 LEB for 24H at 37°C + 72 h at 5°C ± 3°C					Type
				Half Fraser		Fraser 1		Identification	Listeria mono result	PCR QS5	Confirmation		Final result 72H QS5	Agreement Ref/Alt 24h +72h QS5	
				O&A	Palcam	O&A	Palcam			Result (Ct)	*Brilliance* Listeria	Palcam			
2018	8600	Chiffonnette tapis brocolis (usine végétaux)	Wipe (broccoli industry)	H+	+	H+	+	*L.monocytogenes*	+	+(20,30)	H+	+	+	**PA**	c
2018	**8687**	**Chiffonnette appareil texture saucisse végétale**	**Wipe (vegetable sausage fabrication)**	H+	-	H+	-	*L.monocytogenes*	+	+(23,25)	H+	+	+	**PA**	c
2018	**8688**	**Chiffonnette paillasse saucisse végétale**	**Wipe (vegetable sausage fabrication)**	H+	-	H+	-	*L.monocytogenes*	+	+(19,00)	H+	+	+	**PA**	c
2018	**8689**	**Chiffonnette cutter (saucisse végétale)**	**Wipe (vegetable sausage fabrication)**	H+	-	H+	-	*L.monocytogenes*	+	+(20,87)	H+	+	+	**PA**	c
2018	**8690**	**Ciffonnette rinçage carottes découpe**	**Wipe (vegetable industry)**	H+	+	H+	+	*L.monocytogenes*	+	+(20,57)	H+	+	+	**PA**	c
2018	**8691**	**Chiffonnette robot coupe mélée soja**	**Wipe (vegetable industry)**	H+	+	H+	+	*L.monocytogenes*	+	+(19,14)	H+	+	+	**PA**	c

Appendix E – Relative detection levels: raw data

Matrix: Rillettes (PikoReal PCR Instrument)
Listeria monocytogenes Ad669

Aerobic mesophilic flora: <200 CFU/g

N° Sample	Level	Inoculation (cfu/25g)	ISO 11290-1/A1 method						SureTect™ Listeria monocytogenes method						
			Half Fraser		Fraser 1		Result	Positive/total	24 LEB 22 h at 37°C						Positive/total
									PCR		Confirmations			Result	
			O&A	PALCAM	O&A	PALCAM			Result	Ct	*Brilliance* Listeria	PALCAM	Reference tests		
1836	0	/	st	st	st	st	-	0/6	-	/	st	st	/	-	0/6
1837			st	st	st	st	-		-	/	st	st	/	-	
1838			st	st	st	st	-		-	/	st	st	/	-	
1839			st	st	st	st	-		-	/	-	-	/	-	
1840			st	st	st	st	-		-	/	-	-	/	-	
1841			st	st	st	st	-		-	/	st	st	/	-	
1842	1	0,2	st	st	st	st	-	3/6	+	32.98	H+	+	+	+	2/6
1843			H+	+	/	/	+		+	32.73	H+	+	+	+	
1844			st	st	st	st	-		-	/	st	st	/	-	
1845			H+	+	/	/	+		-	/	st	st	/	-	
1846			H+	+	/	/	+		-	/	st	st	/	-	
1847			st	st	st	st	-		-	/	st	st	/	-	
1848	2	0,5	st	st	st	st	-	3/6	-	/	st	st	/	-	2/6
1849			st	st	st	st	-		+	33.16	H+	+	+	+	
1850			H+	+	/	/	+		-	/	st	st	/	-	
1851			H+	+	/	/	+		-	/	st	-	/	-	
1852			st	st	st	st	-		-	/	-	-	/	-	
1853			H+	+	/	/	+		+	34.18	H+	+	+	+	
1854	3	0,9	H+	+	/	/	+	6/6	-	/	st	st	/	-	4/6
1855			H+	+	/	/	+		+	33.65	H+	+	+	+	
1856			H+	+	/	/	+		+	32.63	H+	+	+	+	
1857			H+	+	/	/	+		+	33.33	H+	+	+	+	
1858			H+	+	/	/	+		-	/	st	st	/	-	
1859			H+	+	/	/	+		+	31.95	H+	+	+	+	
1860	4	1,8	H+	+	/	/	+	6/6	+	29.39	H+	+	+	+	5/6
1861			H+	+	/	/	+		-	/	st	st	/	-	
1862			H+	+	/	/	+		+	32.92	H+	+	+	+	
1863			H+	+	/	/	+		+	29.23	H+	+	+	+	
1864			H+	+	/	/	+		+	29.48	H+	+	+	+	
1865			H+	+	/	/	+		+	31.19	H+	+	+	+	

Matrix: Raw milk (PikoReal PCR Instrument)
Listeria monocytogenes 4b 153

Aerobic mesophilic flora: 1,6.10^3 CFU/g

N° Sample	Level	Inoculation (cfu/25g)	ISO 11290-1/A1 method						SureTect™ Listeria monocytogenes method					
			Half Fraser		Fraser 1		Result	Positive/total	LEB 22 h at 37°C					Positive/total
									PCR		Confirmations		Result	
			O&A	PALCAM	O&A	PALCAM			Result	Ct	*Brilliance* Listeria	Reference tests		
1866	0	/	-	-	-	st	-	0/6	-	/	-	/	-	0/6
1867			-	-	-	st	-		-	/	-	/	-	
1868			-	-	-	-	-		-	/	-	/	-	
1869			-	-	-	st	-		-	/	-	/	-	
1870			-	-	-	st	-		-	/	-	/	-	
1871			-	-	-	st	-		-	/	-	/	-	
2189	1	0,3	H+	+	/	/	+	3/6	+	32.84	H+	+	+	3/6
2190			st	st	st	st	-		+	32.55	H+	+	+	
2191			H+	+	/	/	+		-	/	-	/	-	
2192			-	st	-	st	-		+	34.29	H+	+	+	
2193			st	st	st	st	-		-	/	-	/	-	
2194			H+	+	/	/	+		-	/	-	/	-	
2195	2	0,6	H+	+	/	/	+	4/6	+	29.28	H+	+	+	3/6
2196			st	st	st	st	-		-	/	-	/	-	
2197			H+	+	/	/	+		+	32.49	H+	+	+	
2198			-	st	st	st	-		-	/	-	/	-	
2199			H+	+	/	/	+		-	/	-	/	-	
2200			H+	+	/	/	+		+	31.99	H+	+	+	
2201	3	1,3	-	st	-	st	-	4/6	-	/	-	/	-	2/6
2202			st	st	st	st	-		+	35.89	H+	+	+	
2203			H+	+	/	/	+		-	/	-	/	-	
2204			H+	+	/	/	+		+	34.42	H+	+	+	
2205			H+	+	/	/	+		-	/	-	/	-	
2206			H+	+	/	/	+		-	/	-	/	-	
2207	4	2,6	H+	+	/	/	+	6/6	+	31.36	H+	+	+	6/6
2208			H+	+	/	/	+		+	29.17	H+	+	+	
2209			H+	+	/	/	+		+	31.14	H+	+	+	
2210			H+	+	/	/	+		+	31.64	H+	+	+	
2211			H+	+	/	/	+		+	34.6	H+	+	+	
2212			H+	+	/	/	+		+	27.91	H+	+	+	

Matrix: Smoked salmon (PikoReal PCR Instrument) Aerobic mesophilic flora: 6,2.10^3 CFU/g

Listeria monocytogenes 1/2 a BR32

N° Sample	Level	Inoculation (cfu/25g)	ISO 11290-1/A1 method						SureTect™ Listeria monocytogenes method					
			Half Fraser		Fraser 1		Result	Positive/total	LEB 22 h at 37°C					Positive/total
									PCR		Confirmations		Result	
			O&A	PALCAM	O&A	PALCAM			Result	Ct	*Brilliance* Listeria	Reference tests		
1961	0	/	-	st	st	st	-	0/6	-	/	-	st	-	0/6
1962			-	st	-	st	-		-	/	-	st	-	
1963			st	st	st	st	-		-	/	-	st	-	
1964			-	st	st	st	-		-	/	-	st	-	
1965			st	st	st	st	-		-	/	-	-	-	
1966			st	st	st	st	-		-	/	-	st	-	
2057	1	0,2	-	st	-	st	-	2/6	+	26.36	H+	+	+	2/6
2058			H+	+	/	/	+		-	/	-	st	-	
2059			st	st	st	st	-		-	/	-	st	-	
2060			-	st	st	st	-		-	/	-	-	-	
2061			H+	+	/	/	+		-	/	-	st	-	
2062			-	st	-	-	-		+	28.87	H+	+	+	
2063	2	0,5	H+	+	/	/	+	4/6	-	/	-	st	-	4/6
2064			-	st	st	st	-		-	/	-	-	-	
2065			-	st	st	st	-		+	25.99	H+	+	+	
2066			H+	+	/	/	+		+	27.16	H+	+	+	
2067			H+	+	/	/	+		+	25.73	H+	+	+	
2068			H+	+	/	/	+		+	34.97	H+	+	+	
2069	3	1,0	H+	+	/	/	+	4/6	+	26.52	H+	+	+	6/6
2070			st	st	st	st	-		+	23.95	H+	+	+	
2071			H+	+	/	/	+		+	27.73	H+	+	+	
2072			H+	+	/	/	+		+	25.86	H+	+	+	
2073			H+	+	/	/	+		+	24.94	H+	+	+	
2074			st	st	st	st	-		+	26.59	H+	+	+	
2075	4	2,0	H+	+	/	/	+	5/6	+	24.14	H+	+	+	6/6
2076			H+	+	/	/	+		+	23.88	H+	+	+	
2077			st	st	st	st	-		+	26.45	H+	+	+	
2078			H+	+	/	/	+		+	24.16	H+	+	+	
2079			H+	+	/	/	+		+	28.21	H+	+	+	
2080			H+	+	/	/	+		+	26.77	H+	+	+	

Matrix: Raw vegetables (PikoReal PCR Instrument) Aerobic mesophilic flora: 3,2 10^4 CFU/g

Listeria monocytogenes 1016/1413

N° Sample	Level	Inoculation (cfu/25g)	ISO 11290-1/A1 method						SureTect™ *Listeria monocytogenes* method					
			Half Fraser		Fraser 1		Result	Positive/total	24 LEB 22 h at 37°C					Positive/total
			O&A	PALCAM	O&A	PALCAM			PCR		Confirmations		Result	
									Result	Ct	*Brilliance* Listeria	Reference tests		
1721	0	/	-	-	-	-	-	0/6	-	/	-	/	-	0/6
1722			-	-	-	-	-		-	/	-	/	-	
1723			-	-	-	-	-		-	/	-	/	-	
1724			-	-	-	-	-		-	/	-	/	-	
1725			-	-	-	-	-		-	/	-	/	-	
1726			-	-	-	-	-		-	/	-	/	-	
1967	1	0,3	H+	-	/	/	+	2/6	+	24.14	H+	+	+	2/6
1968			-	-	-	-	-		-	/	-	/	-	
1969			-	-	-	-	-		-	/	-	/	-	
1970			-	-	-	-	-		-	/	-	/	-	
1971			H+	-	/	/	+		+	25.70	H+	+	+	
1972			-	-	-	-	-		-	/	-	/	-	
1973	2	0,6	H+	+	/	/	+	4/6	+	26.21	H+	+	+	1/6
1974			H+	-	H+	+	+		-	/	-	/	-	
1975			-	-	-	-	-		-	/	-	/	-	
1976			H+	+	/	/	+		-	/	-	/	-	
1977			-	-	-	-	-		-	/	-	/	-	
1978			H+	-	/	/	+		-	/	-	/	-	
1979	3	1,1	-	-	-	-	-	2/6	+	29.51	H+	+	+	5/6
1980			-	-	-	-	-		-	/	-	/	-	
1981			-	-	-	-	-		+	26.51	H+	+	+	
1982			H+	-	H+	+	+		+	28.26	H+	+	+	
1983			-	-	H+	+	+		+	28.36	H+	+	+	
1984			-	-	-	-	-		+	27.20	H+	+	+	
1985	4	2,2	-	-	H+	+	+	5/6	+	27.04	H+	+	+	5/6
1986			H+	-	H+	+	+		+	24.74	H+	+	+	
1987			H+	-	H+	+	+		+	29.79	H+	+	+	
1988			H+	-	H+	+	+		+	27.25	H+	+	+	
1989			-	-	H+	+	+		-	/	-	/	-	
1990			-	-	-	-	-		+	32.22	-(fraser1:+)	-(fraser1:+)	+	
2577	5	3,9	H+	+	/	/		6/6	+	23.38	H+	+	+	6/6
2578			H+	+	/	/			+	33.28	H+	+	+	
2579			H+	+	/	/			+	24.31	H+	+	+	
2580			H+	+	/	/			+	23.23	H+	+	+	
2581			H+	+	/	/			+	23.23	H+	+	+	
2582			H+	+	/	/			+	26.75	H+	+	+	

Matrix: Process water (PikoReal PCR Instrument) Aerobic mesophilic flora: 1,2.10³/g

Listeria monocytogenes 877/113

N° Sample	Level	Inoculation (cfu/25g)	ISO 11290-1/A1 method						SureTect™ Listeria monocytogenes method					
			Half Fraser		Fraser 1		Result	Positive/total	LEB 22 h at 37°C					Positive/total
			O&A	PALCAM	O&A	PALCAM			Result	PCR Ct	Confirmations *Brilliance* Listeria	Confirmations Reference tests	Result	
2264	0	/	st	st	st	st	-	0/6	-	/	st	/	-	0/6
2265			st	st	st	st	-		-	/	st	/	-	
2266			st	st	st	st	-		-	/	st	/	-	
2267			st	st	st	st	-		-	/	st	/	-	
2268			st	st	st	st	-		-	/	st	/	-	
2269			st	st	st	st	-		-	/	st	/	-	
2285	1	0,1	st	st	st	st	-	0/6	-	/	st	/	-	0/6
2286			st	st	st	st	-		-	/	st	/	-	
2287			st	st	st	st	-		-	/	st	/	-	
2288			st	st	st	st	-		-	/	st	/	-	
2289			st	st	st	st	-		-	/	st	/	-	
2290			st	st	st	st	-		-	/	st	/	-	
2291	2	0,2	st	st	st	st	-	0/6	-	/	st	/	-	1/6
2292			st	st	st	st	-		-	/	st	/	-	
2293			st	st	st	st	-		-	/	st	/	-	
2294			st	st	st	st	-		-	/	st	/	-	
2295			st	st	st	st	-		-	/	st	/	-	
2296			st	st	st	st	-		+	32.14	H+	+	+	
2297	3	0,5	st	st	st	st	-	2/6	-	/	st	/	-	0/6
2298			st	st	st	st	-		-	/	st	/	-	
2299			st	st	st	st	-		-	/	st	/	-	
2300			H+	+	/	/	+		-	/	st	/	-	
2301			H+	+	/	/	+		-	/	st	/	-	
2302			st	st	st	st	-		-	/	st	/	-	
2303	4	1,0	H+	st	/	/	+	2/6	-	/	st	/	-	3/6
2304			st	st	st	st	-		-	/	st	/	-	
2305			st	st	st	st	-		-	/	st	/	-	
2306			st	st	st	st	-		+	33.19	H+	+	+	
2307			st	st	st	st	-		+	32.63	H+	+	+	
2308			H+	+	/	/	+		+	32.14	H+	+	+	
2565	5	2,3	H+	+	/	/	+	5/6	+	30.84	H+	+	+	5/6
2566			H+	+	/	/	+		+	32.32	H+	+	+	
2567			H+	+	/	/	+		+	30.2	H+	+	+	
2568			H+	+	/	/	+		-	/	st	/	-	
2569			H+	+	/	/	+		+	31.98	H+	+	+	
2570			st	st	st	st	-		+	31.14	H+	+	+	
2571	6	3,4	H+	+	/	/	+	6/6	+	29.12	H+	+	+	6/6
2572			H+	+	/	/	+		+	30.71	H+	+	+	
2573			H+	+	/	/	+		+	29.63	H+	+	+	
2574			H+	+	/	/	+		+	29.04	H+	+	+	
2575			H+	+	/	/	+		+	29.77	H+	+	+	
2576			H+	+	/	/	+		+	28.91	H+	+	+	

Matrix : Deli salad: Piémontaise (7500 Fast and QS5)
Strain : *Listeria monocytogenes* Ad494
Aerobic mesophilic flora: 8,5.10³ CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1						Alternative method : SureTect *Listeria monocytogenes* 24h						
			Half Fraser		Fraser		Final Result	Number positive samples/Total	PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Confirmation	Final result 7500Fast	Number positive samples/Total	Final result QS5	Number positive samples/Total
			O&A	Palcam	O&A	Palcam									
7467	0	0	st	-	st	st	-	0/5	-	-	-	-	0/5	-	0/5
7468			st	-	st	st	-		-	-	-	-		-	
7469			st	-	-	-	-		-	-	-	-		-	
7470			st	-	st	-	-		-	-	-	-		-	
7471			st	-	st	st	-		-	-	-	-		-	
7510	1	1,2	-	-	-	-	-	15/20	+(25,07)	+(24,96)	+	+	10/20	+	10/20
7511			H+	+	H+	+	+		-	-	-	-		-	
7512			st	-	st	-	-		-	-	-	-		-	
7513			H+	+	H+	+	+		+(28,85)	+(30,29)	+	+		+	
7514			H+	+	H+	+	+		+(26,67)	+(27,66)	+	+		+	
7515			H+	+	H+	+	+		+(25,28)	+(26,58)	+	+		+	
7516			st	-	st	-	-		-	-	-	-		-	
7517			H+	+	H+	+	+		-	-	-	-		-	
7518			H+	+	H+	+	+		+(25,39)	+(26,88)	+	+		+	
7519			H+	+	H+	+	+		-	-	-	-		-	
7520			H+	+	H+	+	+		+(25,31)	+(26,94)	+	+		+	
7521			st	-	st	-	-		-	-	-	-		-	
7522			H+	+	H+	+	+		-	-	-	-		-	
7523			st	-	st	-	-		-	-	-	-		-	
7524			H+	+	H+	+	+		-	-	-	-		-	
7525			H+	+	H+	+	+		-	-	-	-		-	
7526			H+	+	H+	+	+		+(24,74)	+(25,78)	+	+		+	
7527			H+	+	H+	+	+		+(25,69)	+(27,58)	+	+		+	
7528			H+	+	H+	+	+		+(24,00)	+(25,16)	+	+		+	
7529			H+	+	H+	+	+		+(26,60)	+(27,41)	+	+		+	
7530	2	3,3	H+	+	H+	+	+	5/5	+(25,88)	+(26,79)	+	+	5/5	+	5/5
7531			H+	+	H+	+	+		+(31,45)	+(30,97)	+	+		+	
7532			H+	+	H+	+	+		+(25,51)	+(26,72)	+	+		+	
7533			H+	+	H+	+	+		+(23,48)	+(24,56)	+	+		+	
7534			H+	+	H+	+	+		+(23,05)	+(23,72)	+	+		+	

Matrix : Rillettes (7500 Fast)
Strain : Listeria monocytogenes Ad 669
Aerobic mesophilic flora: 30 CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1						Alternative method : SureTect *Listeria monocytogenes* 24h			
			Half Fraser		Fraser		Final Result	Number positive samples/Total	PCR 7500 Fast Result (Cq target)	Confirmation	Final result	Number positive samples/Total
			O&A	Palcam	O&A	Palcam						
7085	0	0	st	st	st	st	-	0/5	-	-	-	0/5
7086			st	st	st	st	-		-	-	-	
7087			st	st	st	st	-		-	-	-	
7088			st	st	st	st	-		-	-	-	
7089			st	st	st	st	-		-	-	-	
7090	1	0,6	st	st	st	st	-	6/20	-	-	-	4/20
7091			H+	+	/	/	+		+(30,08)	+	+	
7092			H+	+	/	/	+		-	-	-	
7093			st	st	st	st	-		+(21,70)	+	+	
7094			H+	+	/	/	+		-	-	-	
7095			st	st	st	st	-		-	-	-	
7096			st	st	st	st	-		-	-	-	
7097			st	st	st	st	-		+(23,01)	+	+	
7098			H+	+	/	/	+		-	-	-	
7099			H+	+	/	/	+		-	-	-	
7100			st	st	st	st	-		+(24,24)	+	+	
7101			st	st	st	st	-		-	-	-	
7102			st	st	st	st	-		-	-	-	
7103			st	st	st	st	-		-	-	-	
7104			st	st	st	st	-		-	-	-	
7105			st	st	st	st	-		-	-	-	
7106			st	st	st	st	-		-	-	-	
7107			st	st	st	st	-		-	-	-	
7108			H+	+	/	/	+		-	-	-	
7109			st	st	st	st	-		-	-	-	
7110	2	1,8	H+	+	/	/	+	3/5	+(20,56)	+	+	4/5
7111			H+	+	/	/	+		-	-	-	
7112			st	st	st	st	-		+(21,30)	+	+	
7113			st	st	st	st	-		+(20,95)	+	+	
7114			H+	+	/	/	+		+(21,20)	+	+	

Matrix : Raw milk (7500 Fast)
Strain : Listeria monocytogenes 153
Aerobic mesophilic flora: 2,8.10^5 CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1						Alternative method : SureTect *Listeria monocytogenes* 24h			
			Half Fraser		Fraser		Final Result	Number positive samples/Total	PCR 7500 Fast Result (Cq target)	Confirmation	Final result	Number positive samples/Total
			O&A	Palcam	O&A	Palcam						
7258	0	0	st	st	-	st	-	0/5	-	-	-	0/5
7259			st	-	-	st	-		-	-	-	
7260			st	-	st	st	-		-	-	-	
7261			st	-	-	st	-		-	-	-	
7262			st	-	-	st	-		-	-	-	
7263	1	0,4	st	st	-	st	-	3/20	-	-	-	9/20
7264			st	-	st	st	-		+(29,81)	+	+	
7265			st	-	H+	+	+		-	-	-	
7266			st	st	st	st	-		-	-	-	
7267			st	st	-	st	-		-	-	-	
7268			st	st	-	st	-		-	-	-	
7269			st	st	st	-	-		+(28,18)	+	+	
7270			st	st	st	st	-		-	-	-	
7271			st	st	-	st	-		+(41,30)	+	+	
7272			st	st	-	st	-		+(39,06)	+	+	
7273			st	st	H+	+	+		-	-	-	
7274			st	st	st	st	-		+(29,47)	+	+	
7275			st	-	-	st	-		+(35,34)	+	+	
7276			st	-	-	st	-		+(28,51)	+	+	
7277			st	-	H+	+	+		-	-	-	
7278			-	-	-	st	-		+(30,16)	+	+	
7279			st	st	-	st	-		-	-	-	
7280			st	st	-	st	-		-	-	-	
7281			-	-	-	st	-		+(33,56)	+	+	
7282			st	st	st	st	-		-	-	-	
7283	2	1,2	st	st	-	st	-	1/5	+(33,30)	+	+	4/5
7284			st	-	st	st	-		-	-	-	
7285			st	st	st	st	-		+(26,98)	+	+	
7286			-	-	-	st	-		+(34,08)	+	+	
7287			H+	+	H+	+	+		+(24,66)	+	+	

Matrix : Vegetables mix preparation (7500 Fast and QS5)
Strain : *Listeria monocytogenes* Ad279
Aerobic mesophilic flora: 8,8.10^2 CFU/g

NC curves

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1						Alternative method : SureTect *Listeria monocytogenes* 24h						
			Half Fraser		Fraser		Final Result	Number positive samples/Total	PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Confirmation	Final result 7500Fast	Number positive samples/Total	Final result QS5	Number positive samples/Total
			O&A	Palcam	O&A	Palcam									
1635	0	0	st	st	st	st	-	0/5	-	-	-	-	0/5	-	0/5
1636			st	st	st	st	-		-	-	-	-		-	
1637			st	st	st	st	-		-	-	-	-		-	
1638			st	st	st	st	-		-	-	-	-		-	
1639			st	st	st	st	-		-	-	-	-		-	
1640	1	0,8	st	st	st	st	-	10/20	-	-	-	-	13/20	-	10/17
1641			H+	+	H+	+	+		+(27,47)	+(28,80)	+	+		+	
1642			H+	+	H+	+	+		+(19,29)	+(20,41)	+	+		+	
1643			H+	+	H+	+	+		+(19,57)	+(19,80)	+	+		+	
1644			H+	+	H+	+	+		-	-	-	-		-	
1645			H+	+	H+	+	+		-	-	-	-		-	
1646			H+	+	H+	+	+		+(19,70)	+(19,89)	+	+		+	
1647			H+	+	H+	+	+		+(20,63)	+(22,21)	+	+		+	
1648			st	st	st	st	-		-	-	-	-		-	
1649			st	st	st	st	-		+(20,20)	+(20,42)	+	+		+	
1650			H+	+	H+	+	+		+(20,53)	+(20,59)	+	+		+	
1651			st	st	-	st	-		-	-	-	-		-	
1652			st	st	st	st	-		+(19,03)	+(19,49)	+	+		+	
1653			st	st	st	st	-		+(21,60)	+(23,69)	+	+		+	
1654			st	st	-	st	-		+(20,37)	+(21,99)	+	+		+	
1655			st	st	st	st	-		-	-	-	-		-	
1656			st	st	-	st	-		+(20,36)	+(43,28)	+	+		/	
1657			H+	+	H+	+	+		+(19,74)	+(18,97)	+	+		/	
1658			st	st	-	st	-		+(36,90)	+(43,55)	+	+		/	
1659			H+	+	H+	+	+		-	-	-	-		-	
1660	2	2,1	H+	+	H+	+	+	5/5	+(19,31)	+(20,75)	+	+	3/5	+	2/4
1661			H+	+	H+	+	+		+(20,04)	+(21,93)	+	+		+	
1662			H+	+	H+	+	+		-	-	-	-		-	
1663			H+	+	H+	+	+		-	+(42,88)	-	-		-	
1664			H+	+	H+	+	+		+(18,87)	+(40,97)	+	+		/	

Matrix : Smoked salmon (7500 Fast and QS5)
Strain : *Listeria monocytogenes* Ad670
Aerobic mesophilic flora: 1,4.10^{7} CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1						Alternative method : SureTect *Listeria monocytogenes* 24h						
			Half Fraser		Fraser		Final Result	Number positive samples/Total	PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Confirmation	Final result 7500Fast	Number positive samples/Total	Final result QS5	Number positive samples/Total
			O&A	Palcam	O&A	Palcam									
1630	0	0	st	st	st	st	-	0/5	-	-	-	-	0/5	-	0/5
1631			st	st	st	st	-		-	-	-	-		-	
1632			st	st	st	st	-		-	-	-	-		-	
1633			-	-	H-	+	-		-	-	-	-		-	
1634			-	st	H-	+	-		-	-	-	-		-	
1796	1	1,0	st	st	H-d	+d	-	12/20	+(23,60)	+(25,86)	+	+	14/20	+	13/20
1797			-	-	H+/H-d	+	+		+(22,90)	+(24,70)	+	+		+	
1798			st	st	H+	+	+		-	-	-	-		-	
1799			-	st	H+	+	+		+(22,77)	+(23,69)	+	+		+	
1800			H-	st	H-d	+d	-		+(25,06)	+(23,81)	+	+		+	
1801			st	st	H-	+	-		-	-	-	-		-	
1802			H+/H-	+	H+	+	+		+(21,39)	+(23,75)	+	+		+	
1803			2H-	2+	H-	+	-		+(23,21)	+(23,75)	+	+		+	
1804			1H+	-	H+/H-	+	+		-	-	-	-		-	
1805			st	st	H-	+	-		+(21,22)	+(22,75)	+	+		+	
1806			H-d	+d	H-	+	-		+(22,09)	+(25,72)	+	+		+	
1807			st	st	H-	+	-		-	-	-	-		-	
1808			3H+	2+	H+	+	+		+(26,60)	+(24,59)	+	+		+	
1809			H+/H-	+	H+/H-	+	+		+(23,12)	-	+	+		-	
1810			H-	1+	H-	+	-		+(22,20)	+(21,94)	+	+		+	
1811			H+/H-	+	H+/H-	+	+		+(22,99)	+(32,02)	+	+		+	
1812			H+/H-	2+	H+	+	+		-	-	-	-		-	
1813			4H+/H-	st	H+/H-	+	+		+(22,90)	+(22,86)	+	+		+	
1814			H+/H-	2+	H+	+	+		+(23,29)	+(23,17)	+	+		+	
1815			4H-	-	H+/H-	+	+		-	-	-	-		-	
1816	2	2,9	H+	+	H+	+	+	5/5	+(20,82)	+(27,36)	+	+	5/5	+	4/5
1817			H+	+	H+	+	+		+(20,59)	+(23,87)	+	+		+	
1818			H+/H-	+	H+	+	+		+(22,13)	+(22,91)	+	+		+	
1819			H+/H-	2+	H+	+	+		+(20,39)	+(23,59)	+	+		+	
1820			H+/H-	+	H+	+	+		+(21,55)	-	+	+		-	

Matrix : Process Water (sausage fabrication) (7500 Fast)
Strain : *Listeria monocytogenes Ad551*
Aerobic mesophilic flora: 1,9.10³ UFC/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1						Alternative method : SureTect *Listeria monocytogenes* 24h			
			Half Fraser		Fraser		Final Result	Number positive samples/Total	PCR 7500 Fast Result (Cq target)	Confirmation	Final result	Number positive samples/Total
			O&A	Palcam	O&A	Palcam						
1087	0	0	st	st	st	st	-	0/5	-	-	-	0/5
1088			st	st	st	st	-		-	-	-	
1089			st	st	st	st	-		-	-	-	
1090			st	st	st	st	-		-	-	-	
1091			st	st	st	st	-		-	-	-	
1412	1	0,6	H+	+	H+	+	+	15/20	-	-	-	17/20
1413			H+	+	H+	+	+		+(26,60)	+	+	
1414			st	st	st	st	-		+(30,23)	+	+	
1415			H+	+	H+	+	+		+(26,63)	+	+	
1416			st	st	st	st	-		+(25,37)	+	+	
1417			H+	+	H+	+	+		+(24,16)	+	+	
1418			H+	+	H+	+	+		+(28,89)	+	+	
1419			H+	+	H+	+	+		+(25,39)	+	+	
1420			H+	+	H+	+	+		+(25,02)	+	+	
1421			H+	+	H+	+	+		+(27,24)	+	+	
1422			H+	+	H+	+	+		+(25,65)	+	+	
1423			H+	+	H+	+	+		+(27,63)	+	+	
1424			H+	+	H+	+	+		+(25,13)	+	+	
1425			st	st	st	st	-		+(29,24)	+	+	
1426			st	st	st	st	-		+(27,74)	+	+	
1427			H+	+	H+	+	+		+(26,28)	+	+	
1428			H+	+	H+	+	+		+(26,87)	+	+	
1429			st	st	st	st	-		+(28,57)	+	+	
1430			H+	+	H+	+	+		-	-	-	
1431			H+	+	H+	+	+		-	-	-	
1082	2	1,6	H+	+	H+	+	+	5/5	+(28,73)	+	+	5/5
1083			H+	+	H+	+	+		+(31,20)	+	+	
1084			H+	+	H+	+	+		+(32,17)	+	+	
1085			H+	+	H+	+	+		+(30,43)	+	+	
1086			H+	+	H+	+	+		+(28,50)	+	+	

Matrix : Process water (chantilly preparation) (QS5)
Strain : *Listeria monocytogenes* Ad551
Aerobic mesophilic flora: 4,0 10^2 CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1						Alternative method : SureTect *Listeria monocytogenes* 24h			
			Half Fraser		Fraser		Final Result	Number positive samples/Total	PCR QS5 Result (Cq target)	Confirmation	Final result	Number positive samples/Total
			O&A	Palcam	O&A	Palcam						
8132	0	0	st	st	st	st	-	0/5	-	-	-	0/5
8133			st	st	st	st	-		-	-	-	
8134			st	st	st	st	-		-	-	-	
8135			st	st	st	st	-		-	-	-	
8136			st	st	st	st	-		-	-	-	
8514	1	0,4	H+	+	H+	+	+	5/20	-	-	-	6/20
8515			st	st	st	st	-		+(27,99)	+	+	
8516			st	st	st	st	-		+(26,92)	+	+	
8517			st	st	st	st	-		-	-	-	
8518			H+	+	H+	+	+		-	-	-	
8519			st	st	st	st	-		-	-	-	
8520			st	st	st	st	-		-	-	-	
8521			st	st	st	st	-		-	-	-	
8522			st	st	st	st	-		-	-	-	
8523			st	st	st	st	-		+(28,31)	+	+	
8524			st	st	st	st	-		-	-	-	
8525			H+	+	H+	+	+		-	-	-	
8526			st	st	st	st	-		+(28,42)	+	+	
8527			st	st	st	st	-		-	-	-	
8528			st	st	st	st	-		-	-	-	
8529			H+	+	H+	+	+		-	-	-	
8530			st	st	st	st	-		-	-	-	
8531			st	st	st	st	-		+(27,76)	+	+	
8532			H+	+	H+	+	+		+(29,32)	+	+	
8533			st	st	st	st	-		-	-	-	
8534	2	1,0	H+	+	H+	+	+	4/5	-	-	-	4/5
8535			H+	+	H+	+	+		+(26,53)	+	+	
8536			H+	+	H+	+	+		+(26,53)	+	+	
8537			st	st	st	st	-		+(26,47)	+	+	
8538			H+	+	H+	+	+		+(25,67)	+	+	

Appendix F – Inclusivity and exclusivity: raw data (Initial validation study, 2013) (PikoReal PCR instrument)

INCLUSIVITY									
Strain		Species	Reference	Origin	Inoculation level	SureTect™ *Listeria monocytogenes* method (PikoReal PCR Instrument)			
						24 LEB 22 h at 37°C			
						PCR		Confirmation	
						Result	Ct	*Brilliance* Listeria	
1.	*Listeria*	*monocytogenes*	1011/1410	Frozen broccoli	3	+	33.30	H+	
2.	*Listeria*	*monocytogenes*	153	Soft cheese (Munster)	3	+	35.89	H+	
3.	*Listeria*	*monocytogenes*	1972/2399	Pie with mushrooms	3	+	36.90	H+	
4.	*Listeria*	*monocytogenes*	1973/2400	Egg and ham pastry (Quiche Lorraine)	2	+	36.35	H+	
5.	*Listeria*	*monocytogenes*	2760/3145	Raw pork meat	17	+	31.86	H+	
6.	*Listeria*	*monocytogenes*	32.183	Croque Monsieur	26	+	29.90	H+	
7.	*Listeria*	*monocytogenes*	38/181	Toulouse sausages	21	+	30.97	H+	
8.	*Listeria*	*monocytogenes*	5721/6179	Smoked bacon	21	+	30.20	H+	
9.	*Listeria*	*monocytogenes*	7111/7516	Pâté (Rillettes)	6	+	34.99	H+	
10.	*Listeria*	*monocytogenes*	850/109	Nordic salad	2	+	31.86	H+	
11.	*Listeria*	*monocytogenes*	877/113	Food industry environment	1	+	35.01	H+	
12.	*Listeria*	*monocytogenes*	913/1 048	Black pudding	5	+	28.76	H+	
13.	*Listeria*	*monocytogenes*	A00C022	Merguez	10	+	35.10	H+	
14.	*Listeria*	*monocytogenes*	A00C036	Poultry (guinea)	28	+	35.66	H+	
15.	*Listeria*	*monocytogenes*	A00C039	Sausages (Diots de Savoie)	11	+	32.40	H+	
16.	*Listeria*	*monocytogenes*	A00C040	Pâté	19	+	30.65	H+	
17.	*Listeria*	*monocytogenes*	A00C041	Sausage	2	+	37.01	H+	
18.	*Listeria*	*monocytogenes*	A00C042	Toulouse sausage	8	+	30.55	H+	
19.	*Listeria*	*monocytogenes*	A00C043	Smoked bacon	4	+	40.73	H+	
20.	*Listeria*	*monocytogenes*	A00C044	Poultry (Duck)	3	+	32.62	H+	
21.	*Listeria*	*monocytogenes*	A00C052	Poultry	2	+	34.29	H+	
22.	*Listeria*	*monocytogenes*	A00C053	Poultry	17	+	36.39	H+	
23.	*Listeria*	*monocytogenes*	A00E082	Environment (smoked salmon)	4	+	38.12	H+	
24.	*Listeria*	*monocytogenes*	A00L097	Milk	7	+	31.90	H+	
25.	*Listeria*	*monocytogenes*	A00M009	Smoked salmon	24	+	34.99	H+	
26.	*Listeria*	*monocytogenes*	A00M032	Smoked salmon	16	+	28.08	H+	
27.	*Listeria*	*monocytogenes*	Ad235	Poultry	14	+	31.58	H+	
28.	*Listeria*	*monocytogenes*	Ad249	Environment (Meat product)	21	+	30.30	H+	
29.	*Listeria*	*monocytogenes*	Ad253	Semi-hard cheese	4	+	40.85	H+	
30.	*Listeria*	*monocytogenes*	Ad260	Semi-hard cheese	3	+	36.04	H+	

INCLUSIVITY									
Strain		Species	Reference	Origin	Inoculation level	SureTect™ *Listeria monocytogenes* method (PikoReal PCR Instrument)			
						24 LEB 22 h at 37°C			
						PCR		Confirmation	
						Result	Ct	*Brilliance* Listeria	
31.	*Listeria*	*monocytogenes*	Ad265	Pork	3	+	32.69	H+	
32.	*Listeria*	*monocytogenes*	Ad266	Poultry	1	+	41.24	H+	
33.	*Listeria*	*monocytogenes*	Ad267	Fermented sausage	3	+	31.83	H+	
34.	*Listeria*	*monocytogenes*	Ad268	Cured ham	1	+	42.23	H+	
35.	*Listeria*	*monocytogenes*	Ad270	Fermented sausage	1	+	30.58	H+	
36.	*Listeria*	*monocytogenes*	Ad273	Cured delicatessen	1	+	32.15	H+	
37.	*Listeria*	*monocytogenes*	Ad274	Ready-to-eat food (Asiatic meal)	12	+	35.96	H+	
38.	*Listeria*	*monocytogenes*	Ad285	Ready-to-eat food	12	+	28.03	H+	
39.	*Listeria*	*monocytogenes*	Ad494	Ready-to-eat food (Piemontaise salad)	10	+	30.85	H+	
40.	*Listeria*	*monocytogenes*	Ad534	Fruits	20	+	26.81	H+	
41.	*Listeria*	*monocytogenes*	Ad544	Cooked vegetables	11	+	29.28	H+	
42.	*Listeria*	*monocytogenes*	Ad546	Flour	1	+	35.40	H+	
43.	*Listeria*	*monocytogenes*	Ad548	Environment (Seafood)	2	+	39.48	H+	
44.	*Listeria*	*monocytogenes*	Ad551	Environment (Pastry environment)	3	+	39.41	H+	
45.	*Listeria*	*monocytogenes*	Ad618	Soft cheese (Munster)	1	+	33.54	H+	
46.	*Listeria*	*monocytogenes*	Ad623	Breadcrumbs	3	+	30.77	H+	
47.	*Listeria*	*monocytogenes*	Ad625	Environment (Dairy industry)	3	+	34.76	H+	
48.	*Listeria*	*monocytogenes*	Ad626	Gorgonzola	3	+	42.87	H+	
49.	*Listeria*	*monocytogenes*	Ad630	Semi-hard cheese (Cantal)	28	+	28.75	H+	
50.	*Listeria*	*monocytogenes*	Ad665	Raw milk	9	+	27.13	H+	

EXCLUSIVITY								
Strain		Species	Reference	Origin	Inoculation level	SureTect™ *Listeria monocytogenes* method (PikoReal PCR instrument)		
						BPW 24 h at 37°C		
						PCR		
						Result	Ct	
1.	*Bacillus*	*cereus*	Ad 465	Salmon Terrine	2.0 10^5	-	/	
2.	*Bacillus*	*coagulans*	Ad 731	Dairy product	1.4 10^4	-	/	
3.	*Bacillus*	*licheniformis*	Ad 978	Dairy product	1.6 10^4	-	/	
4.	*Bacillus*	*mycoïdes*	Ad 762	Milk	1.4 10^4	-	/	
5.	*Bacillus*	*pseudomycoides*	Ad 765	Vegetables	1.2 10^4	-	/	
6.	*Bacillus*	*pumilus*	Ad 284	Ready-to-eat	2.8 10^5	-	/	
7.	*Bacillus*	*weihenstephanensis*	Ad 726	Egg product	4.6 10^4	-	/	
8.	*Brochothrix*	*thermosphacta*	EN 15129	Trout	6.0 10^3	-	/	
9.	*Brochrotrix*	*compessis*	CIP 1029205	Environment	9.8 10^4	-	/	
10.	*Carnobacterium*	*piscicola*	Ad 369	Raw milk	4.8 10^5	-	/	
11.	*Enterococcus*	*durans*	Ad 149	Ham	3.8 10^4	-	/	
12.	*Enterococcus*	*faecalis*	89L326	Soft cheese (Vacherin)	1.5 10^5	-	/	
13.	*Lactobacillus*	*curvatus*	Ad 380	Delicatessen	1.7 10^5	-	/	
14.	*Lactobacillus*	*fermentum*	Ad 482	Tomato juice	9.9 10^5	-	/	
15.	*Lactobacillus*	*sakei*	Ad 473	Ham	4.9 10^5	-	/	
16.	*Lactococcus*	*lactis cremoris*	Ad 136	Dairy product	2.0 10^4	-	/	
17.	*Leuconostoc*	*carnosum*	Ad 411	Ham	6.8 10^5	-	/	
18.	*Listeria*	*grayi*	CIP76124	/	3.0 10^5	-	/	
19.	*Listeria*	*grayi*	ATCC19120	/	1.4 10^5	-	/	
20.	*Listeria*	*innocua*	Ad 658	Gorgonzola	5.9 10^5	-	/	
21.	*Listeria*	*innocua*	Ad655	Brine	5.3 10^5	-	/	
22.	*Listeria*	*innocua*	Ad660	Breadcrumbs	5.5 10^5	-	/	
23.	*Listeria*	*ivanovii*	Ad466	Raw veal meat	3.3 10^5	-	/	
24.	*Listeria*	*ivanovii*	L2-11	Raw milk cheese	3.3 10^5	-	/	
25.	*Listeria*	*ivanovii*	L2-9	Sheep milk	3.1 10^5	-	/	
26.	*Listeria*	*seeligeri*	BR18	Environment (fish)	5.6 10^5	-	/	
27.	*Listeria*	*seeligeri*	Ad674	Soft cheese (Munster)	6.1 10^5	-	/	
28.	*Listeria*	*welshimeri*	191424	Poultry	6.3 10^5	-	/	
29.	*Listeria*	*welshimeri*	Ad650	Poultry	6.1 10^5	-	/	
30.	*Staphylococcus*	*aureus*	Ad 165	Smoked delicatessen	1.3 10^5	-	/	

Appendix G – Results obtained by each Collaborator and by the Expert Laboratory

Laboratory A

Aerobic mesophilic flora: 6.0 10^6/g

Sample N°	Reference method ISO 11290-1					Alternative method: SureTect L. monocytogenes				Agreement
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	*Brilliance* Listeria Agar	Final result	
	O&A	PALCAM	O&A	PALCAM						
A6	-	-	-	-	-	/	-	-	-	**NA**
A9	-	-	-	-	-	/	-	-	-	**NA**
A11	-	-	-	-	-	/	-	-	-	**NA**
A12	-	-	-	-	-	/	-	-	-	**NA**
A17	-	-	-	-	-	/	-	-	-	**NA**
A19	-	-	-	-	-	/	-	-	-	**NA**
A22	-	-	-	-	-	/	-	-	-	**NA**
A24	-	-	-	-	-	/	-	-	-	**NA**
A3	+	+	+	+	+	23.53	+	+	+	**PA**
A7	+	+	+	+	+	23.85	+	+	+	**PA**
A10	+	+	+	+	+	24.23	+	+	+	**PA**
A13	+	+	+	+	+	23.8	+	+	+	**PA**
A15	+	+	+	+	+	/	-/-/-	-	-	**ND**
A18	+	+	+	+	+	25.88	+	+	+	**PA**
A21	+	+	+	+	+	25.06	+	+	+	**PA**
A23	+	+	+	+	+	23.9	+	+	+	**PA**
A1	+	+	+	+	+	23.16	+	+	+	**PA**
A2	+	+	+	+	+	23.74	+	+	+	**PA**
A4	+	+	+	+	+	21.7	+	+	+	**PA**
A5	+	+	+	+	+	22.71	+	+	+	**PA**
A8	+	+	+	+	+	24.02	+	+	+	**PA**
A14	+	+	+	+	+	22.97	+	+	+	**PA**
A16	+	+	+	+	+	24.27	+	+	+	**PA**
A20	+	+	+	+	+	23.97	+	+	+	**PA**

Laboratory B

Aerobic mesophilic flora:2.0 10^5/g

Sample N°	Reference method ISO 11290-1					Alternative method: SureTect L. monocytogenes				Agreement
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	O&A	Final result	
	O&A	PALCAM	O&A	PALCAM						
B6	-	-	-	-	-	/	-	-	-	**NA**
B9	-	-	-	-	-	/	-	-	-	**NA**
B11	-	-	-	-	-	/	-	-	-	**NA**
B12	-	-	-	-	-	/	-	-	-	**NA**
B17	-	-	-	-	-	/	-	-	-	**NA**
B19	-	-	-	-	-	/	-	-	-	**NA**
B22	-	-	-	-	-	/	-	-	-	**NA**
B24	-	-	-	-	-	/	-	-	-	**NA**
B3	+	+	+	+	+	28.9	+	+	+	**PA**
B7	+	+	+	+	+	29.3	+	+	+	**PA**
B10	+	+	+	+	+	31.24	+	+	+	**PA**
B13	+	+	+	+	+	32.86	+	+	+	**PA**
B15	+	+	+	+	+	30.39	+	+	+	**PA**
B18	+	+	+	+	+	31.45	+	+	+	**PA**
B21	+	+	+	+	+	29.57	+	+	+	**PA**
B23	+	+	+	+	+	29.2	+	+	+	**PA**
B1	+	+	+	+	+	25.1	+	+	+	**PA**
B2	+	+	+	+	+	25.45	+	+	+	**PA**
B4	+	+	+	+	+	25.3	+	+	+	**PA**
B5	+	+	+	+	+	25.37	+	+	+	**PA**
B8	+	+	+	+	+	25.85	+	+	+	**PA**
B14	+	+	+	+	+	29.08	+	+	+	**PA**
B16	+	+	+	+	+	28.01	+	+	+	**PA**
B20	+	+	+	+	+	27.11	+	+	+	**PA**

Temperature receipt > 8.4°C

Laboratory C

Aerobic mesophilic flora:5.1 10^6/g

Sample N°	Reference method ISO 11290-1					Alternative method: SureTect L. monocytogenes				Agreement
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	*Brilliance* Listeria Agar	Final result	
	O&A	PALCAM	O&A	PALCAM						
C6	-	-	-	-	-		-	-	-	**NA**
C9	-	-	-	-	-		-	-	-	**NA**
C11	-	-	-	-	-		-	-	-	**NA**
C12	-	-	-	-	-		-	-	-	**NA**
C17	-	-	-	-	-		-	-	-	**NA**
C19	-	-	-	-	-		-	-	-	**NA**
C22	-	-	-	-	-		-	-	-	**NA**
C24	-	-	-	-	-		-	-	-	**NA**
C3	+	+	+	+	+	25.8	+	+	+	**PA**
C7	+	+	+	+	+	23.8	+	+	+	**PA**
C10	+	+	+	+	+	23.47	+	+	+	**PA**
C13	+	+	+	+	+	26.4	+	+	+	**PA**
C15	+	+	+	+	+	25.9	+	+	+	**PA**
C18	+	+	+	+	+	25.06	+	+	+	**PA**
C21	+	+	+	+	+	23.16	+	+	+	**PA**
C23	+/+	+/+	+/+	+/+	+	/	-/-/-	-/-	-	**ND**
C1	+	+	+	+	+	22.59	+	+	+	**PA**
C2	+	+	+	+	+	21.71	+	+	+	**PA**
C4	+	+	+	+	+	21.83	+	+	+	**PA**
C5	+	+	+	+	+	24.54	+	+	+	**PA**
C8	+	+	+	+	+	21.86	+	+	+	**PA**
C14	+	+	+	+	+	23.04	+	+	+	**PA**
C16	+	+	+	+	+	22.48	+	+	+	**PA**
C20	+	+	+	+	+	22.24	+	+	+	**PA**

Laboratory D

Aerobic mesophilic flora:6.9 10^6/g

Sample N°	Reference method ISO 11290-1					Alternative method: SureTect L. monocytogenes				Agreement
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	*Brilliance* Listeria Agar	Final result	
	O&A	PALCAM	O&A	PALCAM						
D6	-	-	-	-	-	/	-	-	-	**NA**
D9	-	-	-	-	-	/	-	-	-	**NA**
D11	-	-	-	-	-	/	-	-	-	**NA**
D12	-	-	-	-	-	/	-	-	-	**NA**
D17	-	-	-	-	-	/	-	-	-	**NA**
D19	-	-	-	-	-	/	-	-	-	**NA**
D22	-	-	-	-	-	/	-	-	-	**NA**
D24	-	-	-	-	-	/	-	-	-	**NA**
D3	+	+	+	+	+	30.21	+	+	+	**PA**
D7	+	+	+	+	+	30.17	+	+	+	**PA**
D10	+	+	+	+	+	27.51	+	+	+	**PA**
D13	+	+	+	+	+	28.37	+	+	+	**PA**
D15	+	+	+	+	+	28.54	+	+	+	**PA**
D18	+	+	+	+	+	28.09	+	+	+	**PA**
D21	+	+	+	+	+	27.78	+	+	+	**PA**
D23	+	+	+	+	+	29.06	+	+	+	**PA**
D1	+	+	+	+	+	24.95	+	+	+	**PA**
D2	+	+	+	+	+	25.33	+	+	+	**PA**
D4	+	+	+	+	+	26.09	+	+	+	**PA**
D5	+	+	+	+	+	26.58	+	+	+	**PA**
D8	+	+	+	+	+	25.24	+	+	+	**PA**
D14	+	+	+	+	+	24.85	+	+	+	**PA**

Appendices of extension study (2022)

APPENDIX H

Thermo Scientific™ SureTect™ *Listeria monocytogenes* PCR Assay

25 g + 225 ml 24 LEB with selective supplement at room temperature*

+ 10 ml 24 LEB Buffer supplement

1 swab + 10 ml supplemented 24 LEB**

1 sponge + 100 ml supplemented 24 LEB**

1 wipe + 225 ml supplemented 24 LEB**

↓

37±1°C for 23±3 h → *Possibility to store for 72 h at 5±3°C*

↓

Transfer an aliquot in a sterile tube

↓

In a lysis Reagent tube 1, add:

- 10 µl Proteinase K
- 10 µl Lysis Reagent 2
- 10 µl aliquoted enriched sample

Close with convex caps, using a Thermo Scientific™ CapEase™ tool

↓

37°C for 10 min
95°C for 5 min

↓

Cool 2 min at room temperature

↓

PCR on 20 µl of lysate

- Take care not to disrupt the particles at the bottom of the Lysis Tubes to ensure that no particles are transferred into the PCR Tubes
- Take care not to touch the pellet when adding the lysate
- Close with flat caps, by hand

Vortex the PCR tubes in order to dissolve the pellet in the lysate for 10 sec

Run the PCR

↓

Positive results confirmation:

Streak 10 µl of the enriched sample onto *Brilliance* Listeria Agar plates

↓

After incubation during 24-48 h at 37±1°C, observe *Listeria monocytogenes* colonies

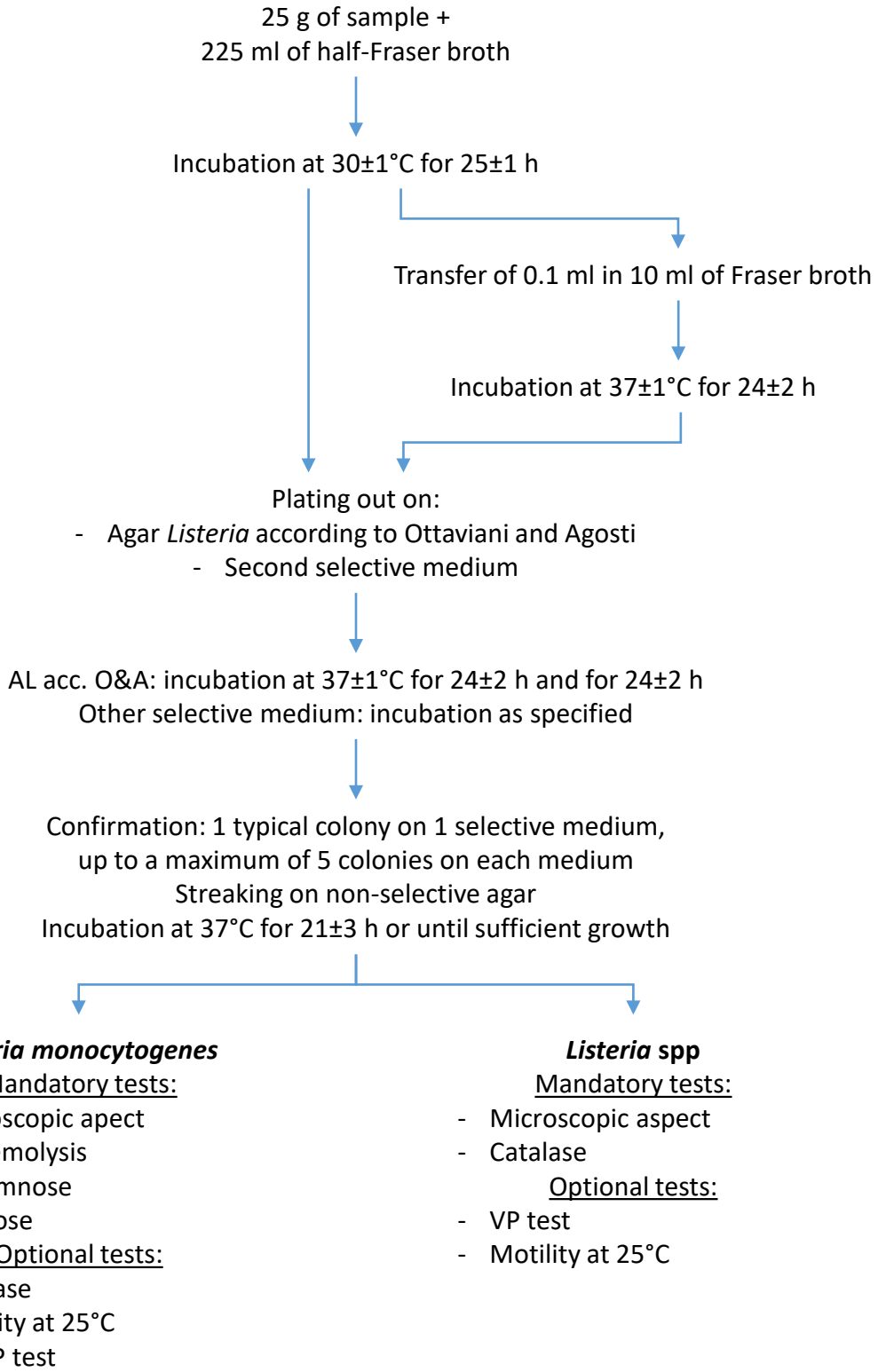
*: according to the ISO 6887 rules

**: for sampling after cleaning process, premoisten:

- 1 swab + 1 ml broth universal neutralizing (+ 9 ml 24 LEB)
- 1 wipe + BPW + 10 % neutralizing agent (+ 225 ml 24 LEB)

APPENDIX I
EN ISO 11290-1:2017

Diagram of the procedure as described in the standard



Appendix J - Artificial contaminations

Cat.	Type	Date	#	Matrix	Strain	Serovar	Reference	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample	Result
1	a	2022	2281342	Norwegian salad	*L.monocytogenes*	/	BMX449	Mixed salad	Seeding 72 h at 2-8°C	/	1.2	+
1	a	2022	2281343	Shell shrimps with vegetables	*L.monocytogenes*	/	BMX449	Mixed salad	Seeding 72 h at 2-8°C	/	1.2	+
1	a	2022	2281344	Coleslaw	*L.monocytogenes*	/	BMX449	Mixed salad	Seeding 72 h at 2-8°C	/	1.2	+
1	a	2022	2281345	Sandwich ham and cheese	*L.monocytogenes*	/	BMX449	Mixed salad	Seeding 72 h at 2-8°C	/	1.2	+
1	a	2022	2281346	Wrap	*L.monocytogenes*	/	BMX449	Mixed salad	Seeding 72 h at 2-8°C	/	1.2	+
1	a	2022	2281456	Swedish sandwich	*L.monocytogenes*	/	BCS900	Foie gras puff pastry with figs	Seeding 72 h at 2-8°C	/	3.0	+
1	a	2022	2281457	Paprika Chicken Tacos	*L.monocytogenes*	/	BCS900	Foie gras puff pastry with figs	Seeding 72 h at 2-8°C	/	3.0	+
1	a	2022	2281458	Emmental ham wrap	*L.monocytogenes*	/	BCS900	Foie gras puff pastry with figs	Seeding 72 h at 2-8°C	/	3.0	+
1	a	2022	2281459	Ham and vegetables sandwich	*L.monocytogenes*	/	BCS900	Foie gras puff pastry with figs	Seeding 72 h at 2-8°C	/	3.0	+
1	a	2022	2281460	Chicken tabbouleh	*L.monocytogenes*	/	BCS900	Foie gras puff pastry with figs	Seeding 72 h at 2-8°C	/	3.0	+
1	a	2022	2319187	Sandwich	*L.monocytogenes*	/	RJT457	Salmon wrap	Seeding 72 h at 2-8°C	/	1.0	+
1	a	2022	2319188	Vegetables wrap	*L.monocytogenes* + *L. seeligeri*	/	RJT457 ADTW22	Salmon wrap Zucchini	Seeding 72 h at 2-8°C	/	1.0 + 1.2	+
1	a	2022	2319189	Piémontaise	*L.monocytogenes*	4b	ALB748	Salmon tagliatelle	Seeding 72 h at 2-8°C	/	1.8	+
1	a	2022	2319190	Penne pesto	*L.monocytogenes*	/	MRE888	Chocolate whipped cream waffle	Seeding 72 h at 2-8°C	/	1.0	+
1	c	2022	2281461	Pastry with cream "Tropézienne"	*L.monocytogenes*	/	BBF899	Pastry	Seeding 72 h at 2-8°C	/	2.4	+
1	c	2022	2281462	Fruits tartlet	*L.monocytogenes*	/	BBF899	Pastry	Seeding 72 h at 2-8°C	/	2.4	+
1	c	2022	2281463	Cherry flan	*L.monocytogenes*	/	BBF899	Pastry	Seeding 72 h at 2-8°C	/	2.4	+
1	c	2022	2281464	Caramel egg cream	*L.monocytogenes*	/	BBF899	Pastry	Seeding 72 h at 2-8°C	/	2.4	+
1	c	2022	2281347	Whole egg	*L.monocytogenes*	/	RHD749	Pastry	Seeding 72 h at 2-8°C	/	3.0	+
1	c	2022	2319191	Mayonnaise	*L.monocytogenes*	/	BYM052	Mixed salad	Seeding 72 h at 2-8°C	/	0.8	+
1	c	2022	2319192	Pastry "Ile flottante"	*L.monocytogenes*	/	LVT655	Chocolate pastry	Seeding 72 h at 2-8°C	/	1.6	+
1	c	2022	2319193	Mimosa egg	*L.monocytogenes*	/	BYM052	Mixed salad	Seeding 72 h at 2-8°C	/	0.8	+
1	c	2022	2319194	Pastry "Tiramisu"	*L.monocytogenes*	/	LVT655	Chocolate pastry	Seeding 72 h at 2-8°C	/	1.6	+
1	c	2022	2319195	Pastry "Mousseline cream"	*L.monocytogenes*	/	LVT655	Chocolate pastry	Seeding 72 h at 2-8°C	/	1.6	+
2	a	2022	2319199	Beef steak	*L.monocytogenes*	1/2a	CLG389	Raw pork meat	Seeding 72 h at 2-8°C	/	2.8	+
2	b	2022	2281473	Bouchée à la reine	*L.monocytogenes*	4b	ALB748	Salmon tagliatelle	Seeding 72 h at 2-8°C	/	1.4	+
2	b	2022	2281474	Quiche	*L.monocytogenes*	4b	ALB748	Salmon tagliatelle	Seeding 72 h at 2-8°C	/	1.4	+
2	b	2022	2281475	Lasagna	*L.monocytogenes*	4b	ALB748	Salmon tagliatelle	Seeding 72 h at 2-8°C	/	1.4	+
2	b	2022	2281476	Croque monsieur	*L.monocytogenes*	4b	ALB748	Salmon tagliatelle	Seeding 72 h at 2-8°C	/	1.4	+
2	b	2022	2281477	Chicken Quiche	*L.monocytogenes*	4b	ALB748	Salmon tagliatelle	Seeding 72 h at 2-8°C	/	1.4	-
2	b	2022	2281478	Bacon foccacia	*L.monocytogenes*	4b	ALB748	Salmon tagliatelle	Seeding 72 h at 2-8°C	/	1.4	+
2	b	2022	2281479	Tripes	*L.monocytogenes*	4b	JBV888	Composite food with tarama	Seeding 72 h at 2-8°C	/	1.8	-
2	b	2022	2281480	Sauteed deer	*L.monocytogenes*	4b	JBV888	Composite food with tarama	Seeding 72 h at 2-8°C	/	1.8	+
2	b	2022	2281481	Beef kidneys in red wine	*L.monocytogenes*	4b	JBV888	Composite food with tarama	Seeding 72 h at 2-8°C	/	1.8	+
2	b	2022	2281482	Croissant with ham	*L.monocytogenes*	4b	JBV888	Composite food with tarama	Seeding 72 h at 2-8°C	/	1.8	+
2	c	2022	2319201	Sausage	*L.monocytogenes*	1/2c	TED200	Rillettes	Seeding 72 h at 2-8°C	/	1.4	+
2	c	2022	2319203	Garlic sausage	*L.monocytogenes* + *L.innocua*	1/2c	TED200 CLF414	Rillettes Delicatessen	Seeding 72 h at 2-8°C	/	1.4 + 1.8	+
2	c	2022	2319206	Smoked bacon	*L.monocytogenes*	1/2a	EFV356	Smoked bacon	Seeding 72 h at 2-8°C	/	3.0	+
3	a	2022	2281467	Raw milk cheese "Brie"	*L.monocytogenes*	/	KYQ776	Raw milk cheese	Seeding 72 h at 2-8°C	/	2.8	+
3	a	2022	2281470	Raw milk cheese "Emmental"	*L.monocytogenes*	/	KYQ776	Raw milk cheese	Seeding 72 h at 2-8°C	/	2.8	+

Appendix J - Artificial contaminations

Cat.	Type	Date	#	Matrix	Strain	Serovar	Reference	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample	Result
3	a	2022	2281471	Raw milk cheese "Morbier"	*L.monocytogenes*	/	KYQ776	Raw milk cheese	Seeding 72 h at 2-8°C	/	2.8	+
3	a	2022	2319208	Raw milk cheese "Reblochon"	*L.monocytogenes*	/	RKT730	Cream with raw milk	Seeding 72 h at 2-8°C	/	1.0	+
3	a	2022	2319209	Raw milk cheese "Tomme de Savoie"	*L.monocytogenes* + *L. innocua*	/	KYQ776+ TQU555	Raw milk cheese Raw milk cheese	Seeding 72 h at 2-8°C	/	1.8 + 2.0	+
3	a	2022	2319210	Raw milk cheese "Gruyère"	*L.monocytogenes*	/	KYQ776	Raw milk cheese	Seeding 72 h at 2-8°C	/	1.8	+
3	b	2022	2281351	Raw milk cheese yogurt	*L.monocytogenes*	1/2b ou 3b ou 7	BMU793	Cream with raw milk	Seeding 72 h at 2-8°C	/	1.6	+
3	b	2022	2281352	Raw milk	*L.monocytogenes*	1/2b ou 3b ou 7	BMU793	Cream with raw milk	Seeding 72 h at 2-8°C	/	1.6	+
3	b	2022	2281353	Raw farm milk	*L.monocytogenes*	1/2b ou 3b ou 7	BMU793	Cream with raw milk	Seeding 72 h at 2-8°C	/	1.6	+
3	b	2022	2281483	White cheese with raw milk	*L.monocytogenes*	1/2b ou 3b ou 7	BMU793	Cream with raw milk	Seeding 72 h at 2-8°C	/	2.2	+
3	b	2022	2319211	Raw sheep's milk	*L.monocytogenes*	/	KYN547	Butter with raw milk	Seeding 72 h at 2-8°C	/	1.4	+
3	b	2022	2319213	Butter with raw milk	*L.monocytogenes*	/	KYN547	Butter with raw milk	Seeding 72 h at 2-8°C	/	1.4	-
3	c	2022	2281354	Rice milk	*L.monocytogenes*	1/2a ou 3a	FMJ725	Pasteurized milk cheese	Seeding 72 h at 2-8°C	/	0.8	+
3	c	2022	2281356	Pasteurized milk cheese	*L.monocytogenes*	1/2a ou 3a	FMJ725	Pasteurized milk cheese	Seeding 72 h at 2-8°C	/	0.8	+
3	c	2022	2281436	Pasteurized farm milk cheese	*L.monocytogenes*	1/2a ou 3a	FMJ725	Pasteurized milk cheese	Seeding 72 h at 2-8°C	/	0.8	+
3	c	2022	2241437	Pasteurized milk cheese "Brie"	*L.monocytogenes*	1/2a ou 3a	FMJ725	Pasteurized milk cheese	Seeding 72 h at 2-8°C	/	0.8	+
3	c	2022	2201438	Pasteurized milk cheese "Roquefort"	*L.monocytogenes*	1/2a ou 3a	FMJ725	Pasteurized milk cheese	Seeding 72 h at 2-8°C	/	0.8	+
3	c	2022	2281454	Pasteurized milk cheese "Bleu basque"	*L.monocytogenes*	/	RKG938	Pasteurized milk cheese	Seeding 72 h at 2-8°C	/	2.2	+
3	c	2022	2281455	Pasteurized milk cheese "Roquefort"	*L.monocytogenes*	/	RKG938	Pasteurized milk cheese	Seeding 72 h at 2-8°C	/	2.2	+
3	c	2022	2318933	Ice cream vanilla batch 1	*L.monocytogenes*	/	TGP085	Coconut icecream	Spiking 3 weeks at -24°C	3.2	4.8	+
3	c	2022	2318934	Ice cream vanilla batch 2	*L.monocytogenes*	/	TGP085	Coconut icecream	Spiking 3 weeks at -24°C	3.2	4.8	+
3	c	2022	2318935	Ice cream nougat	*L.monocytogenes*	/	TGP085	Coconut icecream	Spiking 3 weeks at -24°C	3.2	4.8	+
4	a	2022	2333599	Hake	*L.monocytogenes*	/	ECV704	Hake dice	Seeding 72 h at 2-8°C	/	2.2	+
4	a	2022	2333600	Cod	*L.monocytogenes*	/	ECV704	Hake dice	Seeding 72 h at 2-8°C	/	2.2	+
4	a	2022	2333601	Bass	*L.monocytogenes*	/	ECV704	Hake dice	Seeding 72 h at 2-8°C	/	2.8	+
4	a	2022	2333602	Whiting	*L.monocytogenes*	/	LUK409	Spring rolls with crab	Seeding 72 h at 2-8°C	/	2.6	+
4	a	2022	2333603	Juliene	*L.monocytogenes*	/	LUK409	Spring rolls with crab	Seeding 72 h at 2-8°C	/	2.6	+
4	a	2022	2319214	Raw salmon	*L.monocytogenes*	4b	JBV888	Composite food with tarama	Seeding 72 h at 2-8°C	/	1.6	+
4	a	2022	2319215	Saithe	*L.monocytogenes*	4b	JBV888	Composite food with tarama	Seeding 72 h at 2-8°C	/	1.6	+
4	b	2022	2319216	Smoked salmon	*L.monocytogenes*	/	RJT457	Salmon wrap	Seeding 72 h at 2-8°C	/	1.0	+
4	b	2022	2319217	Smoked zander	*L.monocytogenes*	/	VTK213	Salmon	Seeding 72 h at 2-8°C	/	1.8	+
4	b	2022	2319218	Marinated shrimps	*L.monocytogenes*	/	BGT523	Cassolette de St jacques	Seeding 72 h at 2-8°C	/	1.8	+
4	b	2022	2319219	Smoked herring	*L.monocytogenes*	/	VTK213	Salmon	Seeding 72 h at 2-8°C	/	1.8	+
4	b	2022	2319220	Smoked salmon	*L.monocytogenes*	/	BPL003	Tuna, rice, corn, peppers	Seeding 72 h at 2-8°C	/	1.2	+
4	c	2022	2333604	Salmon tart	*L.monocytogenes*	/	ECV704	Hake dice	Seeding 72 h at 2-8°C	/	2.8	+
4	c	2022	2333605	Spinach and salmon lasagna	*L.monocytogenes*	/	ECV704	Hake dice	Seeding 72 h at 2-8°C	/	2.8	+
4	c	2022	2333606	Terrine with 3 fish	*L.monocytogenes*	/	LUK409	Spring rolls with crab	Seeding 72 h at 2-8°C	/	2.6	+
4	c	2022	2333607	Crab crumbs	*L.monocytogenes*	/	LUK409	Spring rolls with crab	Seeding 72 h at 2-8°C	/	2.6	+
4	c	2022	2333608	Cod brandade	*L.monocytogenes*	/	LUK409	Spring rolls with crab	Seeding 72 h at 2-8°C	/	2.6	+
4	c	2022	2319221	Scallops shell	*L.monocytogenes* + *L.welshimeri*	/	BGT523+ XCW614	Cassolette de St jacques Salmon shell	Seeding 72 h at 2-8°C	/	1.8 + 1.6	-
4	c	2022	2319222	Surimi shell	*L.monocytogenes*	/	BPL003	Tuna, rice, corn, peppers	Seeding 72 h at 2-8°C	/	1.2	+
4	c	2022	2319223	Cassolette of scallops	*L.monocytogenes*	/	BPL003	Tuna, rice, corn, peppers	Seeding 72 h at 2-8°C	/	1.2	+

Appendix J - Artificial contaminations

Cat.	Type	Date	#	Matrix	Strain	Serovar	Reference	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample	Result
5	a	2022	2281440	Yellow peppers	*L.monocytogenes*	/	BSV775	Roasted red pepper	Seeding 72 h at 2-8°C	/	2.0	+
5	a	2022	2281441	Tomatoes	*L.monocytogenes*	/	BSV775	Roasted red pepper	Seeding 72 h at 2-8°C	/	2.0	+
5	a	2022	2281442	Pineapple	*L.monocytogenes*	/	BSV775	Roasted red pepper	Seeding 72 h at 2-8°C	/	2.0	+
5	a	2022	2281443	Lettuce	*L.monocytogenes*	/	BSV775	Roasted red pepper	Seeding 72 h at 2-8°C	/	2.0	+
5	a	2022	2281444	Onions	*L.monocytogenes*	/	BSV775	Roasted red pepper	Seeding 72 h at 2-8°C	/	2.0	-
5	a	2022	2333609	Concombre	*L.monocytogenes*	1/2a	XBB696	Frozen peeled broad beans	Seeding 72 h at 2-8°C	/	0.8	-
5	a	2022	2333610	Melon	*L.monocytogenes*	1/2a	XBB696	Frozen peeled broad beans	Seeding 72 h at 2-8°C	/	0.8	+
5	a	2022	2333611	Carrots	*L.monocytogenes*	1/2a	FCY076	Eggplant gratin	Seeding 72 h at 2-8°C	/	1.8	-
5	b	2022	2333612	Celery remoulade	*L.monocytogenes*	/	BVU991	Mixed salad	Seeding 72 h at 2-8°C	/	2.0	+
5	b	2022	2333613	Salad with tomatoes, cucumbers, olives	*L.monocytogenes*	/	BVU991	Mixed salad	Seeding 72 h at 2-8°C	/	2.0	+
5	b	2022	2333614	Cabbage trio	*L.monocytogenes*	1/2a	XBB696	Frozen peeled broad beans	Seeding 72 h at 2-8°C	/	3.0	+
5	b	2022	2333615	Piémontaise	*L.monocytogenes*	1/2a	FCY076	Eggplant gratin	Seeding 72 h at 2-8°C	/	1.8	+
5	b	2022	2333616	Beets	*L.monocytogenes*	/	BVU991	Mixed salad	Seeding 72 h at 2-8°C	/	2.0	+
5	b	2022	2333617	Mushrooms at the greek	*L.monocytogenes*	/	BXQ019	Cooked potatoes	Seeding 72 h at 2-8°C	/	2.6	+
5	b	2022	2281448	Wheat salad and vegetables	*L.monocytogenes*	/	FJD579	Lebanese Tabbouleh	Seeding 72 h at 2-8°C	/	1.0	+
5	b	2022	2281449	Cucumber with cream	*L.monocytogenes*	/	FJD579	Lebanese Tabbouleh	Seeding 72 h at 2-8°C	/	1.0	+
5	b	2022	2281450	Celery remoulade	*L.monocytogenes*	/	FJD579	Lebanese Tabbouleh	Seeding 72 h at 2-8°C	/	1.0	+
5	b	2022	2281451	Tomato and potato salad	*L.monocytogenes*	/	FJD579	Lebanese Tabbouleh	Seeding 72 h at 2-8°C	/	1.0	+
5	b	2022	2281452	Cucumber tomato salad	*L.monocytogenes*	/	FJD579	Lebanese Tabbouleh	Seeding 72 h at 2-8°C	/	1.0	+
5	c	2022	2281445	Moussaka	*L.monocytogenes*	/	BAF065	Marinated vegetables	Seeding 72 h at 2-8°C	/	1.4	+
5	c	2022	2281446	Green beans	*L.monocytogenes*	/	BAF065	Marinated vegetables	Seeding 72 h at 2-8°C	/	1.4	+
5	c	2022	2281447	Carrot mashed	*L.monocytogenes*	/	BAF065	Marinated vegetables	Seeding 72 h at 2-8°C	/	1.4	+
5	c	2022	2333619	Lasagnes légumes pesto	*L.monocytogenes*	/	BXQ019	Cooked potatoes	Seeding 72 h at 2-8°C	/	2.6	+
5	c	2022	2333620	Vegetables gratin	*L.monocytogenes*	1/2a	XBB696	Frozen peeled broad beans	Seeding 72 h at 2-8°C	/	3.0	+
5	c	2022	2333621	Ratatouille	*L.monocytogenes*	1/2a	FCY076	Eggplant gratin	Seeding 72 h at 2-8°C	/	1.8	+
5	c	2022	2333622	Vegetable galette	*L.monocytogenes*	1/2a	FCY076	Eggplant gratin	Seeding 72 h at 2-8°C	/	1.8	+
5	c	2022	2333618	Vegetables gratin	*L.monocytogenes*	/	BXQ019	Cooked potatoes	Seeding 72 h at 2-8°C	/	2.6	+
6	a	2022	2247832	Process water	*L.monocytogenes*	/	BVP365	Seafood desalination soil wip	Seeding 72 h at 2-8°C	/	3.0	+
6	a	2022	2247833	Process water	*L.monocytogenes*	/	BVP365	Seafood desalination soil wip	Seeding 72 h at 2-8°C	/	3.0	+
6	a	2022	2247834	Process water	*L.monocytogenes*	/	BVP365	Seafood desalination soil wip	Seeding 72 h at 2-8°C	/	3.0	+
6	a	2022	2333628	Manufacturing laboratory process water	*L.monocytogenes*	/	KWQ210	Composite food industrial environment	Seeding 72 h at 2-8°C	/	2.0	+
6	a	2022	2333786	Process water poultry	*L.monocytogenes+L.innocua*	1/2a	LCM223+ GPQ140	Environment cold cabinet swab	Seeding 72 h at 2-8°C	/	2.0+2.2	+
6	a	2022	2333787	Process water vegetables	*L.monocytogenes+L.innocua*	1/2a	LCM223+ GPQ140	Environment cold cabinet swab	Seeding 72 h at 2-8°C	/	2.0+2.2	+
6	a	2022	2333788	Process water RTH industry	*L.monocytogenes+L.innocua*	1/2a	LCM223+ GPQ140	Environment cold cabinet swab	Seeding 72 h at 2-8°C	/	2.0+2.2	+
6	a	2022	2333789	Process water pastry industry	*L.monocytogenes+L.innocua*	1/2a	LCM223+ GPQ140	Environment cold cabinet swab	Seeding 72 h at 2-8°C	/	2.0+2.2	+
6	b	2022	2333629	Mill residue 2123323	*L.monocytogenes*	/	AYZ054	Plain flour	Spiking 30 minutes at 55°C then 40 minutes at -20°C	1.2	5.0	+
6	b	2022	2333630	Mill residue 2123321	*L.monocytogenes*	/	AYZ054	Plain flour	Spiking 30 minutes at 55°C then 40 minutes at -20°C	1.2	5.0	+

Appendix J - Artificial contaminations

Cat.	Type	Date	#	Matrix	Strain	Serovar	Reference	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample	Result
6	b	2022	2333631	Blood PAT residue	*L.monocytogenes*	4b	RCJ280	Plain flour	Spiking 30 minutes at 55°C then 40 minutes at -20°C	0.9	0.6	+
6	b	2022	2333632	Poultry waste	*L.monocytogenes*	4b	RCJ280	Plain flour	Spiking 30 minutes at 55°C then 40 minutes at -20°C	0.9	0.6	-
6	b	2022	2333860	Dairy dust	*L.monocytogenes*	/	LCT552	Dairy industrial environment	Spiking 30 minutes at 55°C then 40 minutes at -20°C	0.6	4.2	+
6	b	2022	2333861	Poultry dust	*L.monocytogenes*	/	REY111	Sole cleaning brush	Spiking 30 minutes at 55°C then 40 minutes at -20°C	0.7	4.6	+
6	b	2022	2333862	Poultry dust (feathers)	*L.monocytogenes*	/	REY111	Sole cleaning brush	Spiking 30 minutes at 55°C then 40 minutes at -20°C	0.7	4.6	+
6	b	2022	2333863	Meat cutting waste	*L.monocytogenes*	/	REY111	Sole cleaning brush	Seeding 72 h at 2-8°C	/	0.6	+
6	b	2022	2333864	Vegetables residues (bagging)	*L.monocytogenes*	/	RGM836	Dosing workshop floor	Seeding 72 h at 2-8°C	/	2.2	+
6	b	2022	2333865	Pastry industry residues	*L.monocytogenes*	1/2a ou 3a	LYA545	Pastry industry environment	Seeding 72 h at 2-8°C	/	0.8	+
6	b	2022	2333866	Fish industry residues	*L.monocytogenes*	/	LV2821	Seafood product environment	Seeding 72 h at 2-8°C	/	2.0	+
6	b	2022	2333867	Animal feed industry dust	*L.monocytogenes*	/	RGM836	Dosing workshop floor	Spiking 30 minutes at 55°C then 40 minutes at -20°C	1.2	2.2	-
6	c	2022	2333790	Wipe meat products environment area 1	*L.monocytogenes + L. innocua*	/	KWQ210 + PNW846	Composite foods environment Wipe poultry environment	Seeding 72 h at 2-8°C	/	0.2+1.0	-
6	c	2022	2333791	Wipe meat products environment area 2	*L.monocytogenes + L. innocua*	/	KWQ210 + PNW846	Composite foods environment Wipe poultry environment	Seeding 72 h at 2-8°C	/	0.2+1.0	-
6	c	2022	2333792	Wipe seafood products environment	*L.monocytogenes + L. innocua*	/	KWQ210 + PNW846	Composite foods environment Wipe poultry environment	Seeding 72 h at 2-8°C	/	0.2+1.0	-

Appendix K
Sensitivity - Raw results

Bacterial burden	*Distribution of flora*
Ø: no culture	A = pure culture of suspect colonies
L = low	B = mixture with a majority of suspect colonies
M = moderate	C = mixture with a minority of suspect colonies
H = high	D = mixture with rare suspect colonies
/: not realized	E = absence of suspect colonies
	(x): x colonies characteristic of Salmonella if x ≤ 5

PA: positive agreement
NA: negative agreement
ND: negative deviation
PD: positive deviation
PPNA: positive presumptive negative agreement
PPND : positive presumptive negative deviation
/: not realized

Category	Type	#	Sample	Contamination						ISO 11290-1*							SureTect *L.monocytogenes* - 24 LEB 20h at 37°C												SureTect *L.mono* 24 LEB 72h 2-8°C							
										O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	SureTect *L.mono*		Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID	7500 FAST	QS5	Brilliance	Conf.	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	QS5																	
1	a	2281342	Norwegian salad	ac	*L. mono*	BMX449	Seeding	/	1.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 30.64	+ 30.67	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 26.28	+ 27.83	AL halo	*L.mono*	P	P	PA	PA
1	a	2281343	Shell shrimps with vegetables	ac	*L. mono*	BMX449	Seeding	/	1.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 27.36	+ 27.97	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 24.36	+ 26.35	AM halo	*L.mono*	P	P	PA	PA
1	a	2281344	Coleslaw	ac	*L. mono*	BMX449	Seeding	/	1.2	AL halo	AM	AL halo	AM	/	*L.monocytogenes*	P	+ 34.34	+ 36.47	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 32.76	+ 33.66	BL halo	*L.mono*	P	P	PA	PA
1	a	2281345	Sandwich ham and cheese	ac	*L. mono*	BMX449	Seeding	/	1.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 22.62	+ 23.88	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 20.30	+ 21.18	AM halo	*L.mono*	P	P	PA	PA
1	a	2281346	Wrap	ac	*L. mono*	BMX449	Seeding	/	1.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 25.16	+ 26.23	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 23.26	+ 24.92	AM halo	*L.mono*	P	P	PA	PA
1	a	2281456	Swedish sandwich	ac	*L. mono*	BCS900	Seeding	/	3.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 26.07	+ 27.35	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 24.71	+ 26.39	BM halo	*L.mono*	P	P	PA	PA
1	a	2281457	Chicken paprika tacos	ac	*L. mono*	BCS900	Seeding	/	3.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 28.06	+ 32.90	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 27.57	+ 27.87	BL halo	*L.mono*	P	P	PA	PA
1	a	2281458	Ham cheese wrap	ac	*L. mono*	BCS900	Seeding	/	3.0	BM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 26.26	+ 32.74	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 23.76	+ 24.35	AM halo	*L.mono*	P	P	PA	PA
1	a	2281459	Ham vegetables sandwich	ac	*L. mono*	BCS900	Seeding	/	3.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 25.31	+ 33.08	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 24.84	+ 26.34	BM halo	*L.mono*	P	P	PA	PA
1	a	2281460	Chicken tabbouleh	ac	*L. mono*	BCS900	Seeding	/	3.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 27.51	+ 32.50	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 27.17	+ 27.68	BM halo	*L.mono*	P	P	PA	PA
1	a	2316955	Pasta salad	/	/	/	/	/	/	∅	EL	∅	EL	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	∅	A	A	NA	NA
1	a	2316992	Vegetables mayonnaise	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	∅	A	A	NA	NA
1	a	2317055	Cooked beef salad	nc	/	/	/	/	/	EL	EL	∅	∅	/	/	A	+ 33.31	+ 34.39	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PD	PD	*L.monocytogenes*	+ 33.41	+ 34.49	AM halo	AM	P	P	PD	PD
1	a	2317056	Piemontaise	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	EL	A	A	NA	NA
1	a	2319187	Sandwich	ac	*L. mono*	RJT457	Seeding	/	1.0	∅	∅	∅	∅	/	/	A	+ 38.28	+ 36.90	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PD	PD	*L.monocytogenes*	+ 36.39	+ 36.32	AM halo	*L.mono*	P	P	PD	PD
1	a	2319188	Vegetables wrap	ac	*L. mono + L. seeligeri*	RJT457 ADTW22	Seeding	/	1.0 + 1.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	-	-	∅	/	/	/	/	A	A	ND	ND	O&A:ø - Pal:ø	-	-	∅	/	A	A	ND	ND
1	a	2319189	Piemontaise	ac	*L. mono*	ALB748	Seeding	/	1.8	∅	∅	∅	∅	/	/	A	+ 34.87	+ 35.46	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PD	PD	*L.monocytogenes*	+ 33.28	+ 34.03	AM halo	*L.mono*	P	P	PD	PD
1	a	2319190	Penne pesto	ac	*L. mono*	MRE888	Seeding	/	1.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 26.25	+ 26.02	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 24.00	+ 24.96	BM halo	*L.mono*	P	P	PA	PA
1	a	2319249	Sweet potato gratin	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
1	a	2319250	Pasteurized parmentier	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
1	a	2319251	Chicken sandwich	/	/	/	/	/	/	EL	EH	EL	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
1	a	2319252	Sandwich	/	/	/	/	/	/	∅	EM	∅	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	A	A	NA	NA
1	a	2319253	Mixed vegetables	/	/	/	/	/	/	∅	EM	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
1	a	2319254	Tabbouleh	/	/	/	/	/	/	EL	EL	∅	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
1	a	2319269	Wrap	/	/	/	/	/	/	EL	EL	EL	EM	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
1	a	2319270	Piemontaise	/	/	/	/	/	/	∅	∅	EL	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
1	a	2319289	Chicken curry panini	/	/	/	/	/	/	EL	EL	∅	EL	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	A	A	NA	NA
1	a	2319290	Rice salad	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
1	b	2263657	Norwegian pizza	/	/	/	/	/	/	EM	EL	EL	∅	/	/	A	-	-	EM	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	/	/	/	/
1	b	2281373	Pizza Regina	nc	/	/	/	/	/	DL	DL	AM halo	AM	/	*L.monocytogenes*	P	+ 27.87	+ 29.26	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 28.04	+ 29.34	BL halo	*L.mono*	P	P	PA	PA
1	b	2281374	Pizza vege	nc	/	/	/	/	/	EL	EL	AM halo	AM	/	*L.monocytogenes*	P	-	-	EL	/	/	/	/	A	A	ND	ND	O&A:ø - Pal:ø	-	-	EL	/	A	A	ND	ND
1	b	2281375	Pizza Regina	nc	/	/	/	/	/	EL	EL	∅	EL	/	/	A	+ 28.39	+ 28.83	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PD	PD	*L.monocytogenes*	+ 27.31	+ 28.84	BL halo	*L.mono*	P	P	PD	PD
1	b	2281376	Cooked rice	nc	/	/	/	/	/	AL halo	AL	AM halo	AM	/	*L.monocytogenes*	P	+ 31.13	+ 32.64	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 29.93	+ 30.41	AL halo	*L.mono*	P	P	PA	PA
1	b	2281377	Accra	nc	/	/	/	/	/	AH halo	AH	AM halo	AM	/	*L.monocytogenes*	P	+ 18.91	+ 17.67	AH halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 19.02	+ 17.98	AH halo	*L.mono*	P	P	PA	PA
1	b	2281378	Accra	nc	/	/	/	/	/	AH halo	AH	AM halo	AM	/	*L.monocytogenes*	P	+ 20.11	+ 19.17	AH halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 19.18	+ 18.73	AH halo	*L.mono*	P	P	PA	PA
1	b	2281379	Chinese noddles	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
1	b	2281380	Chinese noddles	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
1	b	2281381	Chinese noddles	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
1	b	2281382	Samoussa	nc	/	/	/	/	/	AM halo	AH	AM halo	AM	/	*L.monocytogenes*	P	+ 24.79	+ 26.59	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 22.05	+ 22.99	AM halo	*L.mono*	P	P	PA	PA
1	b	2281383	Cooked rice	nc	/	/	/	/	/	AH halo	AH	AM halo	AM	/	*L.monocytogenes*	P	+ 18.63	+ 17.27	AH halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 18.74	+ 17.42	AH halo	*L.mono*	P	P	PA	PA
1	b	2281384	Accra	nc	/	/	/	/	/	AH halo	AH	AM halo	AM	/	*L.monocytogenes*	P	+ 19.34	+ 19.58	AH halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 19.27	+ 19.61	AH halo	*L.mono*	P	P	PA	PA
1	b	2319255	Bolognaise	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
1	b	2319256	Croque monsieur	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
1	b	2319257	Burger	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
1	b	2319271	Potatoes, onions	/	/	/	/	/	/	∅	∅	EL	EL	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
1	b	2319291	Mushrooms pie	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
1	b	2319292	Honey goat cheese bruschetta	/	/	/	/	/	/	EM	EM	∅	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA

Composite foods

Category	Type	#	Sample	Contamination						ISO 11290-1*							SureTect *L.monocytogenes* - 24 LEB 20h at 37°C												SureTect *L.mono* 24 LEB 72h 2-8°C							
										O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	SureTect *L.mono*		Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID	7500 FAST	QS5	Brilliance	Conf.	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	QS5																		
1	b	2319293	Pizza	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	EM	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	A	A	NA	NA
1	c	2281461	Pastry with cream	ac	*L. mono*	BBF899	Seeding	/	2.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 31.99	+ 32.22	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 31.63	+ 30.89	AL halo	*L.mono*	P	P	PA	PA
1	c	2281462	Fruit tartelet	ac	*L. mono*	BBF899	Seeding	/	2.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 31.51	+ 32.82	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 31.20	+ 33.04	AL halo	*L.mono*	P	P	PA	PA
1	c	2281463	Clafouti with cherries	ac	*L. mono*	BBF899	Seeding	/	2.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 27.32	+ 33.58	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 25.35	+ 26.87	AM halo	*L.mono*	P	P	PA	PA
1	c	2281464	Egg cream caramel	ac	*L. mono*	BBF899	Seeding	/	2.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 29.69	+ 33.33	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 26.25	+ 27.24	AM halo	*L.mono*	P	P	PA	PA
1	c	2316994	Caramel macaron	/	/	/	/	/	/	EM	EM	EL	EL	/	/	A	-	-	EM	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	A	A	NA	NA
2	c	2281347	Whole egg	ac	*L. mono*	RHD749	Seeding	/	3.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	Warning + 23.34	+ 24.27	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 20.20	+ 21.01	AM halo	*L.mono*	P	P	PA	PA
1	c	2319191	Mayonnaise	ac	*L. mono*	BYM052	Seeding	/	0.8	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	P	+ 31.69	+ 31.50	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 26.16	+ 29.33	AM halo	*L.mono*	P	P	PA	PA
1	c	2319192	Ile flottante	ac	*L. mono*	LVT655	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 23.58	+ 24.03	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 22.61	+ 24.47	AM halo	*L.mono*	P	P	PA	PA
1	c	2319193	Egg mimosa	ac	*L. mono*	BYM052	Seeding	/	0.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 27.62	+ 27.87	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 26.88	+ 26.73	AM halo	*L.mono*	P	P	PA	PA
1	c	2319194	Pastry :Tiramisu	ac	*L. mono*	LVT655	Seeding	/	1.6	AM halo	EM	AM halo	AM	/	*L.monocytogenes*	P	+ 27.96	+ 28.02	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 26.75	+ 27.47	AM halo	*L.mono*	P	P	PA	PA
1	c	2319195	Pastry : Mousseline	ac	*L. mono*	LVT655	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 25.34	+ 26.74	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 26.15	+ 26.38	BM halo	*L.mono*	P	P	PA	PA
2	c	2281348	Pastry with cream	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 25.48	+ 26.50	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 22.44	+ 23.73	AM halo	*L.mono*	P	P	PA	PA
1	c	2319258	Flan	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	/	-	-	EL	/	A	A	NA	NA
1	c	2319259	Peach flan	/	/	/	/	/	/	EL	∅	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	/	-	-	EL	/	A	A	NA	NA
1	c	2319260	Tartelette citron	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	/	-	-	EL	/	A	A	NA	NA
1	c	2319261	Pastry "Bermudes"	/	/	/	/	/	/	EL	EL	∅	EL	/	/	A	-	-	EM	/	/	/	/	A	A	NA	NA	/	-	-	EM	/	A	A	NA	NA
1	c	2319262	Apple tartelet	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	/	-	-	EL	/	A	A	NA	NA
1	c	2319272	Pastry :Paris brest	/	/	/	/	/	/	EL	EL	EH	EH	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	/	-	-	EL	/	A	A	NA	NA
1	c	2319273	White chocolate ganache	/	/	/	/	/	/	EL	EL	EH	EH	/	/	A	-	-	EM	/	/	/	/	A	A	NA	NA	/	-	-	EM	/	A	A	NA	NA
1	c	2319274	Whole egg	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	/	-	-	∅	/	A	A	NA	NA
1	c	2318981	Egg mimosa	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	/	-	-	∅	/	A	A	NA	NA

Meat products

Category	Type	#	Sample	Contamination						ISO 11290-1*							SureTect *L.monocytogenes* - 24 LEB 20h at 37°C												SureTect *L.mono* 24 LEB 72h 2-8°C							
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube O&A	Fraser tube Palcam	Conf. CAMP Test If necessary	Conf. Identification	Result *L.mono*	SureTect *L.mono* 7500 FAST	SureTect *L.mono* QS5	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID	7500 FAST	QS5	Brilliance	Conf.	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5
2	a	2319329	Beef steak	/	/	/	/	/	/	∅	∅	EL	EL	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
2	a	2263646	Pork chop	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
2	a	2263647	Raw meat beef	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
2	a	2281385	Raw chicken with paprika	/	/	/	/	/	/	BL ø halo	BL	AL ø halo	AL	/	*L.welshimeri*	A	-	-	BM ø halo	*L.welshimeri*	*L.spp*	/	*L.welshimeri*	A	A	NA	NA	*L.welshimeri*	-	-	BM ø halo	/	/	/	/	/
2	a	2281386	Duck filet	nc	/	/	/	/	/	BL halo + BL ø halo	AM	AL halo (3) / AM ø halo	AM	/	*L.mono + L.innocua*	P	+ 20.08	+ 21.50	DL halo (4) / AM ø halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ *(L.mono)*	*L.mono + L.innocua*	P	P	PA	PA	*L.mono + L.innocua*	+ 19.84	+ 20.61	BL halo / AM ø halo	*L.mono + L.innocua*	P	P	PA	PA
2	a	2281387	Raw poultry meat	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 28.08	+ 28.99	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 26.80	+ 28.76	AM halo	*L.mono*	P	P	PA	PA
2	a	2281388	Raw guinea fowl	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	/	/
2	a	2281389	Duck liver	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
2	a	2281390	Ground beef meat	nc spp	/	/	/	/	/	DL ø halo	DL	AM ø halo	AM	/	*L.innocua*	A	-	-	AM ø halo	*L.innocua*	+	/	*L.innocua*	A	A	NA	NA	*L.innocua*	-	-	AM ø halo	/	/	/	/	/
2	a	2281391	Veal steak	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 21.48	+ 22.75	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 20.51	+ 21.33	AM halo	*L.mono*	P	P	PA	PA
2	a	2281392	Ground beef meat	nc	/	/	/	/	/	AM ø halo	AM	AL halo / AM ø halo	AM	/	*L.mono + L.innocua*	P	+ 32.34	+ 34.08	AL halo + AM ø halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ *(L.mono)*	*L.mono + L.innocua*	P	P	PA	PA	*L.mono + L.innocua*	+ 36.74	+ 35.23	AL halo + AM ø halo	*L.mono + L.innocua*	P	P	PA	PA
2	a	2281393	Beef carpacio	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	/	/
2	a	2281394	Raw chicken	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	+ 40.96 curve nc -/-/-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
2	a	2281395	Raw rooster	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	-	-	∅	/	/	/	/	A	A	ND	ND	O&A:ø - Pal:ø	-	-	∅	/	A	A	ND	ND
2	a	2281426	Raw rooster	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 22.31	+ 23.53	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 25.02	+ 25.94	AM halo	*L.mono*	P	P	PA	PA
2	a	2316939	Raw rabbit	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
2	a	2317052	Sheep ore	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 21.81	+ 22.56	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 21.71	+ 22.69	AM halo	*L.mono*	P	P	PA	PA
2	a	2319196	Raw pork fillet	nc	/	/	/	/	/	AL halo (1)	∅	AM halo	AM	/	*L.monocytogenes*	P	+ 28.29	+ 30.38	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 29.70	+ 29.88	AM halo	*L.mono*	P	P	PA	PA
2	a	2319197	Pork chest	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 32.12	+ 32.96	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 32.53	+ 31.52	AM halo	*L.mono*	P	P	PA	PA
2	a	2319198	Raw pork fillet	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 29.85	+ 31.18	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 30.07	+ 31.90	AM halo	*L.mono*	P	P	PA	PA
2	a	2319199	Raw meat beef	ac	*L. mono*	CLG389	Seeding	/	2.8	AL halo	AL	AM halo	AM	/	*L.monocytogenes*	P	-	-	∅	/	/	/	/	A	A	ND	ND	O&A:ø - Pal:ø	-	-	EL	/	A	A	ND	ND
2	a	2319263	Raw poultry meat	nc	/	/	/	/	/	BM halo	BM	CM halo	BM	/	*L.monocytogenes*	P	+ 40,91 +/+/+	+ 39,46 +/+/+	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 34.68	+ 41.05	AM halo	*L.mono*	P	P	PA	PA
2	b	2281473	Bouchée à la reine	ac	*L. mono*	ALB748	Seeding	/	1.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 26.65	+ 27.76	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 24.19	+ 25.42	AM halo	*L.mono*	P	P	PA	PA
2	b	2281474	Quiche	ac	*L. mono*	ALB748	Seeding	/	1.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 31.17	+ 31.68	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 27.56	+ 29.32	AM halo	*L.mono*	P	P	PA	PA
2	b	2281475	Lasagna	ac	*L. mono*	ALB748	Seeding	/	1.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 25.37	+ 27.34	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 22.54	+ 24.51	AM halo	*L.mono*	P	P	PA	PA
2	b	2281476	Croque monsieur	ac	*L. mono*	ALB748	Seeding	/	1.4	BM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 26.82	+ 28.01	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 25.04	+ 26.65	AM halo	*L.mono*	P	P	PA	PA
2	b	2281477	Chicken pie	ac	*L. mono*	ALB748	Seeding	/	1.4	EL	EL	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	/	/	A	A	NA	NA
2	b	2281478	Bacon foccacia	ac	*L. mono*	ALB748	Seeding	/	1.4	EL	EL	EL	EL	/	/	A	+ 29.00	+ 31.45	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PD	PD	*L.monocytogenes*	+ 28.20	+29.73	AL halo	*L.mono*	P	P	PD	PD
2	b	2281479	Tripes	ac	*L. mono*	JBV888	Seeding	/	1.8	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	+ 32.81	+ 34.77	AL(3) halo	*L.mono*	P	P	PD	PD
2	b	2281480	Sauteed deer	ac	*L. mono*	JBV888	Seeding	/	1.8	∅	∅	∅	∅	/	/	A	+ 26.08	+ 27.49	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PD	PD	*L.monocytogenes*	+ 22.56	+ 24.58	AM halo	*L.mono*	P	P	PD	PD
2	b	2281481	Beef kidneys in red wine	ac	*L. mono*	JBV888	Seeding	/	1.8	∅	∅	∅	∅	/	/	A	+ 27.75	+ 29.37	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PD	PD	*L.monocytogenes*	+ 24.68	+ 26.28	AM halo	*L.mono*	P	P	PD	PD
2	b	2281482	Croissant with ham	ac	*L. mono*	JBV888	Seeding	/	1.8	AL halo	AL	AL halo	AL	/	*L.monocytogenes*	P	+ 31.16	+ 31.79	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 27.99	+ 29.35	AM halo	*L.mono*	P	P	PA	PA
2	b	2317054	Cooked beef 1	nc	/	/	/	/	/	AL halo	AL	AM halo	AM	/	*L.monocytogenes*	P	+ 20.51	+ 20.75	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 20.32	+ 20.88	AM halo	*L.mono*	P	P	PA	PA
2	b	2319200	Cooked beef 2	nc	/	/	/	/	/	AL halo (2)	AL	AM halo	AM	/	*L.monocytogenes*	P	+ 31.41	+ 32.27	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 32.23	+ 32.46	AL halo	*L.mono*	P	P	PA	PA
2	b	2319275	Cooked poultry	/	/	/	/	/	/	∅	EL	EL	EM	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	/	/	A	A	NA	NA
2	b	2319276	Mexican Chicken	nc	/	/	/	/	/	CM halo	CM	AH halo	AH	/	*L.monocytogenes*	P	+ 23,57	+ 24,90	BH halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 23,01	+ 24,22	AM halo	*L.mono*	P	P	PA	PA
2	b	2319294	Hachis parmentier	/	/	/	/	/	/	EM	EM	EL	EL	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
2	b	2319295	Ox muzzle	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:EL	-	-	EL	/	A	A	NA	NA
2	b	2319296	Indian pork	/	/	/	/	/	/	EL	EL	∅	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:EL - Pal:EL	-	-	EL	/	A	A	NA	NA
2	b	2319297	Chili con carne	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
2	b	2319298	Beef tongue with spicy sauce	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
2	b	2319327	Cooked roast turkey	/	/	/	/	/	/	∅	∅	EL	EL	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:EL - Pal:EM	-	-	EL	/	A	A	NA	NA
2	b	2319328	cooked roast turkey	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
2	c	2281396	Rabbit sausage	/	/	/	/	/	/	EL	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
2	c	2281397	Merguez	/	/	/	/	/	/	EL	EL	EM	EM	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:EM - Pal:EM	-	-	EL	/	/	/	/	/
2	c	2281398	Sausage with herbs	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
2	c	2281399	Poultry bacon	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
2	c	2281400	Minced and cooked veal	nc	/	/	/	/	/	∅	∅	AM halo	AM	/	*L.monocytogenes*	P	-/-/-	-/-/-	AL halo (2)	*L.monocytogenes (after réiso)*	*L.mono*	+	*L.monocytogenes*	A (FN)	A (FN)	ND	ND	*L.monocytogenes*	-	-	∅	/	A	A	ND	ND
2	c	2281401	Sausage	nc	/	/	/	/	/	∅	∅	∅	∅	/	/	A	+ 36.56	+ 37.45	AL halo (5)	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PD	PD	*L.monocytogenes*	+ 33.11	+ 34.93	AL halo	*L.mono*	P	P	PD	PD
2	c	2281402	Delicatessen (pork)	nc	/	/	/	/	/	AL halo	AL	∅	∅	/	*L.monocytogenes*	P	+ 21.04	+ 22.28	AH halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 21.04	+ 22.92	AH halo	*L.mono*	P	P	PA	PA
2	c	2281403	Ground meat with cheese	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	EM	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	/	/	FAUX	FAUX
2	c	2281404	Ground meat pork-veal	/	/	/	/	/	/	EM	EM	∅	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	FAUX	FAUX
2	c	2281405	Sausage with herbs	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	-	-	EM	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	/	/	FAUX	FAUX
2	c	2316935	Bacon crisp	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
2	c	2316936	Ground meat sausage	nc	/	/	/	/	/	∅	EL	AM halo	AM	/	*L.monocytogenes*	P	+ 33.78	+ 34.99	CL halo + DM ∅ halo	*L.monocytogenes + L. welshimeri*	*L.mono + L.spp*	+ *(L.mono)*	*L.mono + L.welshimeri*	P	P	PA	PA	O&A:AMøhalo - Pal:AM *L. welshimeri*	+ 34.37	+ 35.82	DL (5) halo + DM ∅ halo	*L.mono + L.welsh*	P	P	PA	PA
2	c	2316937	Sausage	/	/	/	/	/	/	∅	∅	EL	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	EM	A	A	NA	NA
2	c	2316938	Merguez	nc	/	/	/	/	/	∅	∅	EL	EL	/	/	A	+ 35.89	+ 39.19	CL halo + DM ∅ halo	*L.monocytogenes + L. welshimeri*	*L.mono + L.spp*	+ *(L.mono)*	*L.mono + L.welshimeri*	P	P	PD	PD	O&A:AMøhalo/AM halo Pal:AM *L. monocytogenes* *L. welshimeri*	+ 36.08	+ 39.02	CM halo + DM ∅ halo	*L.mono + L.welsh*	P	P	PD	PD
2	c	2316958	Duck liver mousse	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
2	c	2316959	Rabbit pate	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA

Meat products

Category	Type	#	Sample	Contamination						ISO 11290-1■							SureTect *L.monocytogenes* - 24 LEB 20h at 37°C												SureTect *L.mono* 24 LEB 72h 2-8°C							
										O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	SureTect *L.mono*		Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID	7500 FAST	QS5	Brilliance	Conf.	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	QS5																	
2	c	2316960	Forest pate	/	/	/	/	/	/	EL	EM	∅	EL	/	/	**A**	-	-	EM	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:EL	-	-	EM	/	**A**	**A**	**NA**	**NA**
2	c	2317051	Shank	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 26.78**	**+ 27.30**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 27.13**	**+ 28.76**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
2	c	2317059	Smoked bacon	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 27.14**	**Warning / + 30.47**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 28.79**	**+ 29.55**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
2	c	2319201	Sausage	ac	*L. mono*	TED200	Seeding	/	1.4	BL halo	BL	AM halo / AM ø halo	AM	/	*L.mono + L.innocua*	**P**	**+ 27.06**	**+ 27.34**	AM halo + DL ∅ halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ *(L.mono)*	*L.mono + L.innocua*	**P**	**P**	**PA**	**PA**	O&A:AMøhalo/AM halo Pal:AM *L. monocytogenes* *L. innocua*	**+ 28.32**	**+ 27.37**	AM halo + CL ∅ halo	*L.mono + L.innocua*	**P**	**P**	**PA**	**PA**
2	c	2319202	Andouille	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 28.30**	**+ 29.43**	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 28.09**	**+ 28.89**	BM halo	*L.mono*	**P**	**P**	**PA**	**PA**
2	c	2319203	Garlic sausage	ac	*L. mono + L.innocua*	TED200 CLF414	Seeding	/	1.4 + 1.8	AM halo / AM ø halo	AM	AM halo / AM ø halo	AM	/	*L.mono + L.innocua*	**P**	**+ 27.87**	**+ 29.00**	BM halo + BL ∅ halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ *(L.mono)*	*L.mono + L.innocua*	**P**	**P**	**PA**	**PA**	O&A:AMøhalo/AM halo Pal:AM *L. monocytogenes* *L. innocua*	**+ 26.31**	**+ 28.01**	BM halo + BL ∅ halo	*L.mono + L.innocua*	**P**	**P**	**PA**	**PA**
2	c	2319204	Smoked sausage	nc	/	/	/	/	/	∅	∅	AM halo	AM	/	*L.monocytogenes*	**P**	-	-	∅	/	/	/	/	**A**	**A**	**ND**	**ND**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**ND**	**ND**
2	c	2319205	Black pudding	nc	/	/	/	/	1.4	∅	∅	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 32.04**	**+ 33.69**	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 33.38**	**+ 33.41**	AL halo	*L.mono*	**P**	**P**	**PA**	**PA**
2	c	2319206	Smoked roast	ac	*L. mono*	EFV356	Seeding	/	3.0	∅	EM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 24.53**	**+ 26.43**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 24.01**	**+ 25.48**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
2	c	2319207	Merguez	nc	/	/	/	/	3.0	EL	EL	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 28.16**	**+ 28.50**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 25.33**	**+ 26.55**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**

Dairy products

Category	Type	#	Sample	Contamination						ISO 11290-1*							SureTect *L.monocytogenes* - 24 LEB 20h at 37°C												SureTect *L.mono* 24 LEB 72h 2-8°C							
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	SureTect *L.mono*		Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID	7500 FAST	QS5	Brilliance	Conf.	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5
												O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	QS5																		
3	a	2E+06	Raw milk cheese "Bethmale"	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	EM	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	/	/	/	/
3	a	2E+06	Raw milk cheese "Tomme"	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
3	a	2E+06	Raw milk cheese	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
3	a	2E+06	Raw milk cheese	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	/	/
3	a	2E+06	Raw milk cheese "Brie"	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 19.15	+ 18.99	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 19.12	+ 18.87	AM halo	*L.mono*	P	P	PA	PA
3	a	2E+06	Raw milk cheese "Pont l'Evêque"	nc	/	/	/	/	/	AM halo	AL	AM halo	AM	/	*L.monocytogenes*	P	+ 19.32	+ 18.67	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 19.03	+ 18.27	AM halo	*L.mono*	P	P	PA	PA
3	a	2E+06	Raw milk cheese "Brie de melun"	ac	*L. mono*	KYQ776	Seeding	/	2.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 35.84	+ 41.51	DH halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 33.97	+ 35.84	DL halo	*L.mono*	P	P	PA	PA
3	a	2E+06	Raw milk cheese "Tomme"	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 31.73	+ 33.20	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 31.48	+ 32.96	BM halo	*L.mono*	P	P	PA	PA
3	a	2E+06	Raw milk cheese "Houssaie"	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 28.55	+ 30.23	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 28.74	+ 29.64	AL halo	*L.mono*	P	P	PA	PA
3	a	2E+06	Raw milk cheese "Emmental"	ac	*L. mono*	KYQ776	Seeding	/	2.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 25.27	+ 26.52	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 24.07	+ 25.90	AL halo	*L.mono*	P	P	PA	PA
3	a	2E+06	Raw milk cheese "Morbier"	ac	*L. mono*	KYQ776	Seeding	/	2.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 26.65	+ 28.34	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 24.07	+ 25.20	AL halo	*L.mono*	P	P	PA	PA
3	a	2E+06	Cottage cheese with raw milk	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 30.12	+ 31.27	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 28.58	+ 29.91	AM halo	*L.mono*	P	P	PA	PA
3	a	2E+06	Raw milk cheese	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:EL	-	-	EM	EM	A	A	NA	NA
3	a	2E+06	Raw milk cheese "brie"	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:EL	-	-	EM	EM	A	A	NA	NA
3	a	2E+06	Raw milk cheese "Reblochon"	ac	*L. mono*	RKT730	Seeding	/	1.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 23.66	+ 24.36	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 23.15	+ 23.64	AM halo	*L.mono*	P	P	PA	PA
3	a	2E+06	Raw milk cheese "Tomme de Savoie"	ac	*L. mono + L. innocua*	KYQ776+ TQU555	Seeding	/	1.8 + 2.0	AM halo + AL ∅ halo	AM	AM halo + AM ∅ halo	AM	/	*L.mono + L.innocua*	P	+ 26.58	+ 27.26	AM halo + BL ∅ halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ *(L.mono)*	*L.mono + L.innocua*	P	P	PA	PA	*L.mono + L.innocua*	+ 26.08	+ 27.29	BM halo + BM ∅ halo	*L.mono + L.innocua*	P	P	PA	PA
3	a	2E+06	Raw milk cheese "Gruyère"	ac	*L. mono*	KYQ776	Seeding	/	1.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 23.37	+ 24.22	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 23.34	+ 24.26	AM halo	*L.mono*	P	P	PA	PA
3	a	2E+06	Raw milk cheese "Normanville"	/	/	/	/	/	/	∅	∅	EM	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	/	/	/	/
3	a	2E+06	Raw milk cheese	/	/	/	/	/	/	∅	EL	EM	EM	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	/	/	/	/
3	a	2E+06	Raw milk cheese " Tomme"	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:EL - Pal:EL	-	-	EM	/	/	/	/	/
3	a	2E+06	Raw milk cheese	/	/	/	/	/	/	∅	EL	EM	EM	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	/	/	/	/
3	b	2E+06	White cheese farm with raw milk	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 24.45	+ 24.80	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 20.79	+ 20.90	AM halo	*L.mono*	P	P	PA	PA
3	b	2E+06	Raw milk cream	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 18.85	+ 17.77	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 19.01	+ 18.77	AM halo	*L.mono*	P	P	PA	PA
3	b	2E+06	Raw milk cheese yogurt	ac	*L. mono*	BMU793	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 26.50	+ 27.66	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 24.78	+ 25.92	AM halo	*L.mono*	P	P	PA	PA
3	b	2E+06	Raw milk	ac	*L. mono*	BMU793	Seeding	/	1.6	∅	∅	∅	∅	/	/	A	+ 29.29	+ 30.62	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PD	PD	*L.monocytogenes*	+ 27.54	+ 29.31	AL halo	*L.mono*	P	P	PD	PD
3	b	2E+06	Raw farm milk	ac	*L. mono*	BMU793	Seeding	/	1.6	EM	∅	∅	∅	/	/	A	+ 34.19	+ 34.69	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PD	PD	*L.monocytogenes*	+ 33.15	+ 33.78	AL halo	*L.mono*	P	P	PD	PD
3	b	2E+06	White cheese with raw milk	ac	*L. mono*	BMU793	Seeding	/	2.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 32.06	+ 34.89	EM Bis: DM (4) halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 32.18	+ 32.81	DL (3) halo	*L.mono*	P	P	PA	PA
3	b	2E+06	Raw sheep's milk	ac	*L. mono*	KYN547	Seeding	/	1.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 22.98	+ 23.67	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 22.40	+ 21.96	AM halo	*L.mono*	P	P	PA	PA
3	b	2E+06	Raw farm cow's milk	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 25.05	+ 25.70	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 25.01	+ 25.28	AM halo	*L.mono*	P	P	PA	PA
3	b	2E+06	Butter with raw milk	ac	*L. mono*	KYN547	Seeding	/	1.4	∅	EL	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
3	b	2E+06	Raw cow's milk	nc	/	/	/	/	/	AM halo	BM	AM halo	AM	/	*L.monocytogenes*	P	+ 26.24	+ 26.51	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 22.55	+ 23.61	AM halo	*L.mono*	P	P	PA	PA
3	b	2E+06	Raw goat's milk	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	/	/
3	b	2E+06	Cream with raw milk	/	/	/	/	/	/	EL	EM	EL	EL	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
3	b	2E+06	Raw cow's milk	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
3	b	2E+06	Raw cow's milk	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	/	/
3	b	2E+06	Raw cow's milk	/	/	/	/	/	/	∅	EL	∅	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	/	/	/	/
3	b	2E+06	Cream with raw milk	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	/	/
3	b	2E+06	Raw cow's milk	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	-	-	EL	/	/	/	/	A	A	ND	ND	O&A:ø - Pal:ø	-	-	EL	/	A	A	ND	ND
3	b	2E+06	Raw milk sheep faisselle	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	/	/
3	b	2E+06	Raw milk cheese yogurt	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
3	b	2E+06	Butter with raw milk	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
3	c	2E+06	Pasteurized milk cheese " St Nectaire"	/	/	/	/	/	/	∅	∅	∅	EM	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	/	/	/	/
3	c	2E+06	Pasteurized milk cheese " Reblochon"	/	/	/	/	/	/	∅	EL	EH	EM	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:EL - Pal:EL	-	-	EL	/	/	/	/	/
3	c	2E+06	Pasteurized milk cheese " Chaumes"	/	/	/	/	/	/	EL	∅	EH	EM	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:EL - Pal:EL	-	-	EM	/	/	/	/	/
3	c	2E+06	Pasteurized milk cheese "Bleu de brebis"	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	EM	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	/	/	/	/
3	c	2E+06	Pasteurized milk cheese "tomme"	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
3	c	2E+06	Pasteurized milk cheese "St Marcellin"	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
3	c	2E+06	Rice milk	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
3	c	2E+06	Rice milk	ac	*L. mono*	FMJ725	Seeding	/	0.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 27.70	+ 29.15	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 30.20	+ 31.56	AL halo	*L.mono*	P	P	PA	PA
3	c	2E+06	Pasteurized milk cheese	ac	*L. mono*	FMJ725	Seeding	/	0.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 31.35	+ 33.42	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 29.30	+ 30.73	BL halo	*L.mono*	P	P	PA	PA
3	c	2E+06	Pasteurized farm milk cheese	ac	*L. mono*	FMJ725	Seeding	/	0.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 34.62	+ 36.70	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+30.69	+ 31.98	AL halo	*L.mono*	P	P	PA	PA
3	c	2E+06	Pasteurized milk cheese "Brie"	ac	*L. mono*	FMJ725	Seeding	/	0.8	BL halo	BL	BL halo	BL	/	*L.monocytogenes*	P	+ 32.98	+ 32.74	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 30.03	+ 31.40	AL halo	*L.mono*	P	P	PA	PA
3	c	2E+06	Pasteurized milk cheese "Roquefort"	ac	*L. mono*	FMJ725	Seeding	/	0.8	AL(2) halo	AL	AM halo	AM	/	*L.monocytogenes*	P	+ 38.10	+ 39.54	EL Bis: DL (3) halo	*L.monocytogenes (after réiso)*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	O&A:DL(4) halo - Pal: EL *L. monocytogenes*	+ 37.92	+ 38.53	CL halo	EL	P	P	PA	PA
3	c	2E+06	Cream sauce	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	EL	A	A	NA	NA
3	c	2E+06	Roquefort sauce	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:EL	-	-	∅	EL	A	A	NA	NA
3	c	2E+06	Pasteurized cheese "Saint Agur"	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	EL	A	A	NA	NA
3	c	2E+06	Pasteurized milk cheese "Bleu basque"	ac	*L. mono*	RKG938	Seeding	/	2.2	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	P	+ 28.28	+ 30.20	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 24.70	+ 26.00	AL halo	*L.mono*	P	P	PA	PA
3	c	2E+06	Pasteurized milk cheese "Roquefort"	ac	*L. mono*	RKG938	Seeding	/	2.2	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	P	+ 32.47	+ 32.84	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 31.00	+ 33.24	BL halo	*L.mono*	P	P	PA	PA
3	c	2E+06	Ice cream vanilla batch 1	ac	*L. mono*	TGP085	Spiking	3.2	4.8	AL halo	AL	AH halo	AH	/	*L.monocytogenes*	P	+ 33.12	+ 32.49	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 27.65	+ 29.01	AM halo	*L.mono*	P	P	PA	PA
3	c	2E+06	Ice cream vanilla batch 2	ac	*L. mono*	TGP085	Spiking	3.2	4.8	AL halo	AL	AH halo	AH	/	*L.monocytogenes*	P	+ 33.23	+ 31.54	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 29.39	+ 30.70	AM halo	*L.mono*	P	P	PA	PA

Dairy products

Category	Type	#	Sample	Contamination						ISO 11290-1*							SureTect *L.monocytogenes* - 24 LEB 20h at 37°C												SureTect *L.mono* 24 LEB 72h 2-8°C							
										O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	SureTect *L.mono*		Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID							
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	QS5											7500 FAST	QS5	Brilliance	Conf.	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5
3	c	2E+06	Ice cream nougat	ac	*L. mono*	TGP085	Spiking	3.2	4.8	AL halo	AL	AH halo	AH	/	*L.monocytogenes*	**P**	**+ 29.45**	**+ 30.97**	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 25.79**	**+ 27.48**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**

Seafood products

Category	Type	#	Sample	Contamination						ISO 11290-1*							SureTect *L.monocytogenes* - 24 LEB 20h at 37°C												SureTect *L.mono* 24 LEB 72h 2-8°C							
										O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	SureTect *L.mono*		Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID	7500 FAST	QS5	Brilliance	Conf.	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	QS5																		
4	a	2E+06	Hake fillet	ac	*L. mono*	ECV704	Seeding	/	2.2	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	+ 25.24	+ 26.19	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 20.41	+ 20.79	AM halo	*L.mono*	P	P	PA	PA
4	a	2E+06	Cod fillet	ac	*L. mono*	ECV704	Seeding	/	2.2	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	+ 32.04	+ 33.78	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 29.98	+ 29.44	AM halo	*L.mono*	P	P	PA	PA
4	a	2E+06	Bass fillet	ac	*L. mono*	ECV704	Seeding	/	2.8	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	+ 20.93	+ 22.77	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 18.91	+ 17.63	AM halo	*L.mono*	P	P	PA	PA
4	a	2E+06	Whiting fillet	ac	*L. mono*	LUK409	Seeding	/	2.6	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	+ 24.34	+ 25.76	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 21.08	+ 21.03	AM halo	*L.mono*	P	P	PA	PA
4	a	2E+06	Julienne fillet	ac	*L. mono*	LUK409	Seeding	/	2.6	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	+ 37.49 38.42/40.27 /40.11	+ 38.63 38.00/38.23 /38.61	EL Bis: EL	/	/	/	*Fraser x3 : -/-/-*	A (FP)	A (FP)	ND (PP)	ND (PP)	O&A:ø - Pal:ø	-	-	EL	/	A	A	ND	ND
4	a	2E+06	Squid	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
4	a	2E+06	Cod fillet	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
4	a	2E+06	Salmon tartare	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 28.14	+ 28.90	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 24.48	+ 24.62	AM halo	*L.mono*	P	P	PA	PA
4	a	2E+06	Salmon tartare	/	/	/	/	/	/	EM	∅	∅	∅	/	/	A	-	-	EM	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	/	/	FAUX	FAUX
4	a	2E+06	Herring	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 25.67	+ 28.55	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 24.43	+ 25.63	AM halo	*L.mono*	P	P	PA	PA
4	a	2E+06	Salmon Kéta	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	FAUX	FAUX
4	a	2E+06	Raw salmon	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	FAUX	FAUX
4	a	2E+06	Herring	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	FAUX	FAUX
4	a	2E+06	Herring	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	FAUX	FAUX
4	a	2E+06	Herring	nc	/	/	/	/	/	AM halo+ AM ø halo	AM	AM halo+ AM ø halo	AM	/	*L.monocytogenes* *+ L.innocua*	P	+ 29.39	+ 31.23	AL halo + AM ø halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ *(L.mono)*	*L.mono + L.innocua*	P	P	PA	PA	*L.mono + L.innocua*	+ 26.82	+ 28.55	AL halo + AM ø halo	*L.mono +* *L.innocua*	P	P	PA	PA
4	a	2E+06	Saithe back	/	/	/	/	/	/	∅	∅	EL	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
4	a	2E+06	White tuna	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	EM	/	/	/	/	A	A	NA	NA	O&A:EL - Pal:EL	-	-	EM	/	A	A	NA	NA
4	a	2E+06	Raw salmon	ac	*L. mono*	JBV888	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 23.27	+ 24.33	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 23.69	+ 24.66	AM halo	*L.mono*	P	P	PA	PA
4	a	2E+06	Saithe fillet	ac	*L. mono*	JBV888	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 25.30	+ 26.70	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 25.24	+ 26.70	AM halo	*L.mono*	P	P	PA	PA
4	a	2E+06	Mackerel	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:EL - Pal:EL	-	-	EL	/	A	A	NA	NA
4	a	2E+06	Sardine	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
4	b	2E+06	Smoked trout	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
4	b	2E+06	Marinated shrimps	/	/	/	/	/	/	EL	EM	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
4	b	2E+06	Provencal mackerel	/	/	/	/	/	/	EM	EM	EL	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	A	A	NA	NA
4	b	2E+06	Smoked salmon	/	/	/	/	/	/	EL	EM	∅	EL	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
4	b	2E+06	Marinated salmon	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
4	b	2E+06	Haddock fumé	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
4	b	2E+06	Smoked herring	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 23.83	+ 25.28	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 21.36	+ 22.31	AM halo	*L.mono*	P	P	PA	PA
4	b	2E+06	Marinated salmon	nc	/	/	/	/	/	AM halo	AL	AM halo	AM	/	*L.monocytogenes*	P	+ 26.09	+ 27.59	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 26.28	+ 26.19	AM halo	*L.mono*	P	P	PA	PA
4	b	2E+06	Marinated salmon with dill	/	/	/	/	/	/	EM	∅	EM	EM	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	FAUX	FAUX
4	b	2E+06	Smoked salmon	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	FAUX	FAUX
4	b	2E+06	Smoked herring	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	FAUX	FAUX
4	b	2E+06	Salmon tartare with oil	nc	/	/	/	/	/	AM halo	AL	AM halo	AM	/	*L.monocytogenes*	P	-	-	EL	/	/	/	/	A	A	ND	ND	O&A:ø - Pal:ø	-	-	EL	/	A	A	ND	ND
4	b	2E+06	Smoked herring	nc	/	/	/	/	/	AM halo	AM	AM halo+ AM ø halo	AM	/	*L.monocytogenes* *+ L.innocua*	P	-	-	EM	/	/	/	/	A	A	ND	ND	O&A:ø - Pal:ø	-	-	EM	/	A	A	ND	ND
4	b	2E+06	Provençal mackerel	/	/	/	/	/	/	∅	EM	∅	EM	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:EM	-	-	∅	/	A	A	NA	NA
4	b	2E+06	Smoked herring	nc	/	/	/	/	/	DL (1) halo	∅	BM halo	BM	/	*L.monocytogenes*	P	-	-	∅	/	/	/	/	A	A	ND	ND	O&A:EL - Pal:EL	-	-	∅	/	A	A	ND	ND
4	b	2E+06	Smoked salmon	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 22.28	+ 22.74	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 21.59	+ 22.69	AM halo	*L.mono*	P	P	PA	PA
4	b	2E+06	Smoked salmon	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 26.66	+ 26.84	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 25.26	+ 26.85	AM halo	*L.mono*	P	P	PA	PA
4	b	2E+06	Smoked salmon	ac	*L. mono*	RJT457	Seeding	/	1.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 22.65	+ 24.29	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 22.04	+ 22.73	AM halo	*L.mono*	P	P	PA	PA
4	b	2E+06	Smoked zander	ac	*L. mono*	VTK213	Seeding	/	1.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 24.60	+ 25.24	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 24.15	+ 25.58	BM halo	*L.mono*	P	P	PA	PA
4	b	2E+06	Marinated king prawns	ac	*L. mono*	BGT523	Seeding	/	1.8	∅	∅	∅	∅	/	/	A	+ 35.04	+ 35.49	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PD	PD	*L.monocytogenes*	+ 34.13	+ 35.51	BM halo	*L.mono*	P	P	PD	PD
4	b	2E+06	Smoked herring	ac	*L. mono*	VTK213	Seeding	/	1.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 24.93	+ 24.90	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 22.87	+ 24.29	BM halo	*L.mono*	P	P	PA	PA
4	b	2E+06	Marinated salmon	ac	*L. mono*	BPL003	Seeding	/	1.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 27.00	+ 26.59	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 25.74	+ 27.02	AM halo	*L.mono*	P	P	PA	PA
4	b	2E+06	Smoked herring	/	/	/	/	/	/	AM ∅ halo	BM	AM ∅ halo	AM	/	*L.innocua*	A	-	-	AL ∅ halo	*L.innocua*	*L.spp*	/	*L.innocua*	A	A	NA	NA	O&A:AMøhalo - Pal:AL *L.innocua*	-	-	AM ∅ halo	*L.innocua*	/	/	/	/
4	c	2E+06	Salmon pie	ac	*L. mono*	ECV704	Seeding	/	2.8	AM halo	AM	BH halo	BH	/	*L.monocytogenes*	P	+ 19.39	+ 20.25	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 19.05	+ 17.39	AM halo	*L.mono*	P	P	PA	PA
4	c	2E+06	Salmon spinach lasagna	ac	*L. mono*	ECV704	Seeding	/	2.8	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	+ 27.20	+ 29.03	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 30.59	+ 29.98	AM halo	*L.mono*	P	P	PA	PA
4	c	2E+06	Fish terrine	ac	*L. mono*	LUK409	Seeding	/	2.6	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	+ 20.52	+ 22.25	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 19.28	+ 18.44	AM halo	*L.mono*	P	P	PA	PA
4	c	2E+06	Crab crumbs	ac	*L. mono*	LUK409	Seeding	/	2.6	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	+ 37.98 38.28/38.19 /38.23	+ 35.96 37.43/37.69 /37.71	∅	/	/	/	*After Fraser:* *L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	-	-	EL	/	A	A	ND	ND
4	c	2E+06	Cod brandade	ac	*L. mono*	LUK409	Seeding	/	2.6	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	+ 25.81	+ 26.51	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 23.48	+ 24.54	AM halo	*L.mono*	P	P	PA	PA
4	c	2E+06	Ginger Coconut Mussels Prawns	/	/	/	/	/	/	∅	∅	∅	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	/	/
4	c	2E+06	Shrimp shell	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	/	/
4	c	2E+06	Salmon shell	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
4	c	2E+06	St Jacques shell	/	/	/	/	/	/	∅	EL	EL	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
4	c	2E+06	Shrimp fritter	nc	/	/	/	/	/	EM	EM	∅	EM	/	/	A	+ 29.03	+ 30.49	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PD	PD	*L.monocytogenes*	+ 26.56	+ 27.56	BM halo	*L.mono*	P	P	PD	PD
4	c	2E+06	Salmon roll	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	FAUX	FAUX
4	c	2E+06	Cod accra	nc	/	/	/	/	/	∅	∅	∅	∅	/	/	A	+ 27.52	+ 28.97	AL halo + AM ø halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ *(L.mono)*	*L.mono + L.innocua*	P	P	PD	PD	*L.mono + L.innocua*	+ 24.72	+ 25.86	AL halo + AM ø halo	*L.mono +* *L.innocua*	P	P	PD	PD
4	c	2E+06	Coral lentils	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	FAUX	FAUX

Seafood products

Category	Type	#	Sample	Contamination						ISO 11290-1*							SureTect *L.monocytogenes* - 24 LEB 20h at 37°C												SureTect *L.mono* 24 LEB 72h 2-8°C							
										O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	SureTect *L.mono*		Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID	7500 FAST	QS5	Brilliance	Conf.	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	QS5																	
4	c	2E+06	Seafood shell	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**	-	-	EL	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	EL	/	/	/	**FAUX**	**FAUX**
4	c	2E+06	Mixed salmon paupiette	/	/	/	/	/	/	EL	EL	∅	∅	/	/	**A**	-	-	EM	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:EM	-	-	EL	/	**A**	**A**	**NA**	**NA**
4	c	2E+06	Rice and surimi salad	/	/	/	/	/	/	EL	EL	EL	EL	/	/	**A**	-	-	EM	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
4	c	2E+06	Fish parmentier	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**	-	-	EL	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:EL - Pal:EL	-	-	EM	/	**A**	**A**	**NA**	**NA**
4	c	2E+06	Shrimp fritter	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 18.78**	**+ 17.52**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 18.81**	**+ 17.64**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
4	c	2E+06	St Jacques shell	ac	*L. mono + L.welshimeri*	BG1523 + YCW614	Seeding	/	1.8 + 1.6	AM ø halo	AM	AM ø halo	AM	/	*L.welshimeri*	**A**	-	-	BM ø halo	*L.welshimeri*	*L.spp*	/	*L.welshimeri*	**A**	**A**	**NA**	**NA**	O&A:AM halo - Pal:AM *L.welshimeri*	-	-	BL ∅ halo	*L.welsh.*	**A**	**A**	**NA**	**NA**
4	c	2E+06	Surimi shell	ac	*L. mono*	BPL003	Seeding	/	1.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 35.51**	**+ 34.98**	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 35.29**	**+ 36.84**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
4	c	2E+06	Cassolette of scallops	ac	*L. mono*	BPL003	Seeding	/	1.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 26.70**	**+ 26.38**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 24.98**	**+ 25.60**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**

Category	Type	#	Sample	Contamination						ISO 11290-1*							SureTect *L.monocytogenes* - 24 LEB 20h at 37°C												SureTect *L.mono* 24 LEB 72h 2-8°C							
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	SureTect *L.mono*		Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID	7500 FAST	QS5	Brilliance	Conf.	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5
												O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	QS5																		
5	a	2E+06	Mushrooms	nc	/	/	/	/	/	AL ø halo	AL	AL ø halo	AL	/	*L.innocua*	A	+20,97	+21,43	AM ø halo + AL halo	*L.innocua+L.mono*	*L.mono + L.spp*	/	*L.innocua+L.mono*	P	P	PD	PD	*L.innocua+L.mono*	+ 19.64	+ 20.11	AM ø halo + AM halo	*L.innocua +L.mono*	P	P	PD	PD
5	a	2E+06	Zucchini	nc	/	/	/	/	/	AM halo	AL	AM halo	AM	/	*L.monocytogenes*	P	+ 28.38	+ 26.21	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 28.71	+ 27.46	AM halo	*L.mono*	P	P	PA	PA
5	a	2E+06	Beets	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 28.34	+ 25.78	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 28.57	+ 26.59	AM halo	*L.mono*	P	P	PA	PA
5	a	2E+06	Raddish	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 27.46	+ 28.38	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 30.17	+ 27.48	AL halo	*L.mono*	P	P	PA	PA
5	a	2E+06	Yellow peppers	ac	*L. mono*	BSV775	Seeding	/	2.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 35.17	+ 36.35	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 36.34	+ 34.37	BL halo	*L.mono*	P	P	PA	PA
5	a	2E+06	Tomatoes	ac	*L. mono*	BSV775	Seeding	/	2.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 30.07	+ 31.50	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 31.48	+ 29.19	AL halo	*L.mono*	P	P	PA	PA
5	a	2E+06	Pineapple	ac	*L. mono*	BSV775	Seeding	/	2.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 31.43	+ 32.38	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 33.02	+ 30.24	AL halo	*L.mono*	P	P	PA	PA
5	a	2E+06	Lettuce	ac	*L. mono*	BSV775	Seeding	/	2.0	BM halo	BM	AM halo	AM	/	*L.monocytogenes*	P	+ 33.68	+ 35.62	EM Bis: EM	/	/	/	*Conf after Fraser: L.mono*	P	P	PA	PA	O&A: AM halo - Pal: AM *L. monocytogenes*	+ 32.02	+ 34.17	DL halo(4)	Fraser: + *L.mono*	P	P	PA	PA
5	a	2E+06	Onions	ac	*L. mono*	BSV775	Seeding	/	2.0	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
5	a	2E+06	Raddish	/	/	/	/	/	/	∅	EL	EH	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	/	/	/	/
5	a	2E+06	Melon	/	/	/	/	/	/	EH	EL	EM	EM	/	/	A	-	-	EH	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
5	a	2E+06	Banana	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
5	a	2E+06	Strawberry	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
5	a	2E+06	Watermelon	/	/	/	/	/	/	EM	EM	EL	EL	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
5	a	2E+06	Tomatoes	/	/	/	/	/	/	∅	EL	∅	EL	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
5	a	2E+06	Zucchini	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	/	/
5	a	2E+06	Lettuce	/	/	/	/	/	/	EL	EL	EM	EM	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	/	/
5	a	2E+06	Apple	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	/	/
5	a	2E+06	Concombre	ac	*L. mono*	XBB696	Seeding	/	0.8	∅	∅	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	/	/	/	/
5	a	2E+06	Melon	ac	*L. mono*	XBB696	Seeding	/	0.8	AL halo	∅	AM halo	AM	/	*L.monocytogenes*	P	-	-	∅	/	/	/	/	A	A	ND	ND	O&A:ø - Pal:ø	-	-	∅	/	A	A	ND	ND
5	a	2E+06	Carrot	ac	*L. mono*	FCY076	Seeding	/	1.8	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
5	a	2E+06	Mushrooms	nc	/	/	/	/	/	BM halo	EL	AM halo	AM	/	*L.monocytogenes*	P	+ 27.64	+ 28.63	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 26.32	+ 27.83	BM halo	*L.mono*	P	P	PA	PA
5	b	2E+06	Cucumber with cream	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
5	b	2E+06	Remoulade celery	ac	*L. mono*	BVU991	Seeding	/	2.0	∅	∅	∅	∅	/	/	A	+ 32.39	+ 33.73	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PD	PD	*L.monocytogenes*	+ 31.96	+ 32.00	BM halo	*L.mono*	P	P	PD	PD
5	b	2E+06	Salad with tomatoes, cucumbers, olives	ac	*L. mono*	BVU991	Seeding	/	2.0	BM halo	EL	AM halo	AM	/	*L.monocytogenes*	P	+ 27.52	+ 28.68	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 26.36	+ 25.65	BM halo	*L.mono*	P	P	PA	PA
5	b	2E+06	Cabbage trio	ac	*L. mono*	XBB696	Seeding	/	3.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 29.53	+ 31.72	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 27.39	+ 27.21	BM halo	*L.mono*	P	P	PA	PA
5	b	2E+06	Piemontaise	ac	*L. mono*	FCY076	Seeding	/	1.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 29.37	+ 29.71	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 29.37	+ 28.73	BM halo	*L.mono*	P	P	PA	PA
5	b	2E+06	Beets	ac	*L. mono*	BVU991	Seeding	/	2.0	EL	EL	∅	∅	/	/	A	+ 26.51	+ 26.72	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PD	PD	*L.monocytogenes*	+ 24.43	+ 27.83	BM halo	*L.mono*	P	P	PD	PD
5	b	2E+06	Mushrooms at the greek	ac	*L. mono*	BXQ019	Seeding	/	2.6	CM halo	CM	AL halo	BL	/	*L.monocytogenes*	P	+ 27.10	+ 28.32	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 28.68	+ 23.83	BM halo	*L.mono*	P	P	PA	PA
5	b	2E+06	Wheat salad + vegetables	ac	*L. mono*	FJD579	Seeding	/	1.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 29.46	+ 30.67	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 27.06	+ 27.35	AL halo	*L.mono*	P	P	PA	PA
5	b	2E+06	Cucumber with cream	ac	*L. mono*	FJD579	Seeding	/	1.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 30.57	+ 32.94	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 26.76	+ 28.51	AL halo	*L.mono*	P	P	PA	PA
5	b	2E+06	Remoulade celery	ac	*L. mono*	FJD579	Seeding	/	1.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 27.70	+ 29.29	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 23.44	+ 24.84	AM halo	*L.mono*	P	P	PA	PA
5	b	2E+06	Salade pdt tomates	ac	*L. mono*	FJD579	Seeding	/	1.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 28.58	+ 29.88	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 27.17	+ 28.73	BL halo	*L.mono*	P	P	PA	PA
5	b	2E+06	Salade tomates concombres	ac	*L. mono*	FJD579	Seeding	/	1.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 26.55	+ 26.27	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 21.47	+ 22.49	AM halo	*L.mono*	P	P	PA	PA
5	b	2E+06	Salade riz petits pois poivrons	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 22.01	+ 22.58	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 19.13	+ 19.40	AM halo	*L.mono*	P	P	PA	PA
5	b	2E+06	Coleslaw salad	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:EL	-	-	∅	/	A	A	NA	NA
5	b	2E+06	Remoulade celery	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:EL	-	-	EL	/	A	A	NA	NA
5	b	2E+06	Frozen cauliflower	/	/	/	/	/	/	∅	EL	∅	EL	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
5	b	2E+06	Seasoned carrot	/	/	/	/	/	/	EL	EM	∅	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
5	b	2E+06	Cooked beets	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
5	b	2E+06	Herb blend	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
5	b	2E+06	Cuncumber with cream	/	/	/	/	/	/	EL	EL	EH	EH	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	/	/
5	b	2E+06	Mixed salad	/	/	/	/	/	/	∅	∅	∅	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
5	b	2E+06	Cabbage and carrot	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	/	/
5	c	2E+06	Pesto sauce	/	/	/	/	/	/	EM	EM	∅	∅	/	/	A	-	-	EM	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
5	c	2E+06	Tomato sauce	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
5	c	2E+06	Spinach lasagna	/	/	/	/	/	/	EL	EL	∅	EM	/	/	A	-	-	EM	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	/	/
5	c	2E+06	Lentils	/	/	/	/	/	/	EL	EL	∅	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
5	c	2E+06	Spelled + cooked vegetables	/	/	/	/	/	/	EM	EM	∅	EL	/	/	A	Warning -/-/-	-	EM	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EM	/	/	/	/	/
5	c	2E+06	Vegetables gratin	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
5	c	2E+06	Carrot celery puree	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	/	/	/	/
5	c	2E+06	Ratatouille	/	/	/	/	/	/	EM	EM	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	/	/	/	/
5	c	2E+06	Moussaka	ac	*L. mono*	BAF065	Seeding	/	1.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 22.87	+ 24.42	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 19.95	+ 20.47	AM halo	*L.mono*	P	P	PA	PA
5	c	2E+06	Green beans	ac	*L. mono*	BAF065	Seeding	/	1.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 21.35	+ 23.79	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 20.17	+ 20.67	AM halo	*L.mono*	P	P	PA	PA
5	c	2E+06	Carrot mashed	ac	*L. mono*	BAF065	Seeding	/	1.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	+ 23.05	+ 25.45	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 22.72	+ 25.61	AM halo	*L.mono*	P	P	PA	PA
5	c	2E+06	Pesto vegetables lasagna	ac	*L. mono*	BXQ019	Seeding	/	2.6	EM	EL	∅	EL	/	/	A	+ 26.49	+ 27.85	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PD	PD	*L.monocytogenes*	+ 25.76	+ 26.71	AM halo	*L.mono*	P	P	PD	PD
5	c	2E+06	Vegetables gratin	ac	*L. mono*	XBB696	Seeding	/	3.0	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	+ 21.36	+ 24.21	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 21.47	+ 20.94	AM halo	*L.mono*	P	P	PA	PA
5	c	2E+06	Ratatouille	ac	*L. mono*	FCY076	Seeding	/	1.8	AL halo (3)	∅	AM halo	AM	/	*L.monocytogenes*	P	+ 29.60	+ 33.38	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 34.48	+ 34.32	AM halo	*L.mono*	P	P	PA	PA
5	c	2E+06	Vegetables galette	ac	*L. mono*	FCY076	Seeding	/	1.8	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	P	+ 22.46	+ 25.58	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+ 22.53	+ 23.39	AM halo	*L.mono*	P	P	PA	PA
5	c	2E+06	Vegetables gratin	ac	*L. mono*	BXQ019	Seeding	/	2.6	DM halo	EM	AL halo	BL	/	*L.monocytogenes*	P	+ 27.19	+ 29.61	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	P	PA	PA	*L.monocytogenes*	+22.55	+ 23.61	AM halo	*L.mono*	P	P	PA	PA

Vegetables

Category	Type	#	Sample	Contamination						ISO 11290-1*							SureTect *L.monocytogenes* - 24 LEB 20h at 37°C												SureTect *L.mono* 24 LEB 72h 2-8°C							
										O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	SureTect *L.mono*		Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID	7500 FAST	QS5	Brilliance	Conf.	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	QS5																		
5	c	2E+06	Goat cheese spinach pie	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
5	c	2E+06	Zucchini tomato goat cheese tart	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA
5	c	2E+06	Mixed vegetables	/	/	/	/	/	/	∅	EM	∅	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	EL	/	A	A	NA	NA
5	c	2E+06	Chickpea	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	/	/	/	/	A	A	NA	NA	O&A:ø - Pal:ø	-	-	∅	/	A	A	NA	NA

Environmental samples

Category	Type	#	Sample	Contamination						ISO 11290-1*							SureTect *L.monocytogenes* - 24 LEB 20h at 37°C												SureTect *L.mono* 24 LEB 72h 2-8°C							
										O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	SureTect *L.mono*		Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID	7500 FAST	QS5	Brilliance	Conf.	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	QS5																		
6	a	2247832	Process water	ac	*L mono*	BVP365	Seeding	/	3.0	AL halo	AL	AM halo	AM	/	*L.monocytogenes*	**P**	**+32,79**	**+34,30**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 30,06**	**+ 33,31**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	a	2247833	Process water	ac	*L mono*	BVP365	Seeding	/	3.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+31,84**	**+33,21**	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 27,38**	**+ 33,54**	AL halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	a	2247834	Process water	ac	*L mono*	BVP365	Seeding	/	3.0	AM halo	AL	AM halo	AM	/	*L.monocytogenes*	**P**	**+28,76**	**+29,85**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 25,10**	**+ 33,89**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	a	2333625	Blood line process water	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 25.81**	**+ 26.41**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 25.86**	**+ 25.40**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	a	2333626	Feather line process water	nc	/	/	/	/	/	AL halo	AL	AH halo	AH	/	*L.monocytogenes*	**P**	**+ 29.41**	**+ 30.87**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 27.82**	**+ 29.38**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	a	2333627	Poultry line process water	nc	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**	**- -/-/-**	**+ 37.87 +/+/+**	AL halo (2)	*L.monocytogenes (after rélso)*	*L.mono*	+	*L.monocytogenes*	**A**	**P**	**NA**	**PD**	*L.monocytogenes*	-	-	EL	/	**A**	**A**	**NA**	**NA**
6	a	2333628	Manufacturing laboratory process water	ac	*L. mono*	KWQ210	Seeding	/	2.0	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	**P**	**+ 25.28**	**+ 27.54**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 27.53**	**+ 28.48**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	a	2333786	Process water poultry	ac	*L.mono+ L.innocua*	LCM223+ GPQ140	Seeding		2.0+2.2	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	**P**	**+ 21.64**	**+ 23.84**	AL halo + AM ∅ halo	*L.monocytogenes +L.innocua*	*L.mono + L.spp*	+	*L.monocytogenes +L.innocua*	**P**	**P**	**PA**	**PA**	O&A:AMøhalo+AL halo - Pal:AM / *L.mono+L.innocua*	**+ 35.22**	**+ 35.71**	AL(4) halo + AM ∅ halo	*L.mono+ L.innocua*	**P**	**P**	**PA**	**PA**
6	a	2333787	Process water vegetables	ac	*L.mono+ L.innocua*	LCM223+ GPQ140	Seeding		2.0+2.2	AL halo + AM ∅ halo	AM	AL halo + AH ∅ halo	AH	/	*L.monocytogenes +L.innocua*	**P**	**+ 26.07**	**+ 27.77**	AM halo + AL ∅ halo	*L.monocytogenes +L.innocua*	*L.mono + L.spp*	+	*L.monocytogenes +L.innocua*	**P**	**P**	**PA**	**PA**	O&A:ALøhalo+AM halo - Pal:AM *L.mono+L.innocua*	**+ 38.81**	**+ 37.89**	AM ∅ halo + AL(3) halo	*L.mono+ L.innocua*	**P**	**P**	**PA**	**PA**
6	a	2333788	Process water RTH industry	ac	*L.mono+ L.innocua*	LCM223+ GPQ140	Seeding		2.0+2.2	AL halo + AM ∅ halo	AM	AL halo + AM ∅ halo	AM	/	*L.monocytogenes +L.innocua*	**P**	**+ 19.41**	**+ 20.38**	AM halo + AL ∅ halo	*L.monocytogenes +L.innocua*	*L.mono + L.spp*	+	*L.monocytogenes +L.innocua*	**P**	**P**	**PA**	**PA**	O&A:DLøhalo+AM halo - Pal:AM *L.mono+L.innocua*	**+ 19.50**	**+ 19.30**	AL halo + AM ∅ halo	*L.mono+ L.innocua*	**P**	**P**	**PA**	**PA**
6	a	2333789	Process water pastry industry	ac	*L.mono+ L.innocua*	LCM223+ GPQ140	Seeding		2.0+2.2	AM ∅ halo	AM	AM ∅ halo	AM	/	*L.innocua*	**A**	**+ 22.04**	**+ 23.15**	AL halo + AM ∅ halo	*L.monocytogenes +L.innocua*	*L.mono + L.spp*	+	*L.monocytogenes +L.innocua*	**P**	**P**	**PD**	**PD**	O&A:AMøhalo+AL halo - Pal:AM *L.mono+L.innocua*	**+ 23.03**	**+ 24.88**	AL halo + AM ∅ halo	*L.mono+ L.innocua*	**P**	**P**	**PD**	**PD**
6	a	2319312	Process water poultry	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	a	2319313	Process water fish industry	/	/	/	/	/	/	CL halo	CL	BM halo	BM	/	*L.monocytogenes*	**P**	-	-	EL	/	/	/	/	**A**	**A**	**ND**	**ND**	O&A:ø - Pal:EL	-	-	EM	/	**A**	**A**	**ND**	**ND**
6	a	2319314	Process water poultry brine	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	a	2319315	Process water vegetables	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	a	2319316	Process water food packaging	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	a	2319317	Process water vegetables	/	/	/	/	/	/	∅	EL	∅	EL	/	/	**A**	-	-	EL	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	EM	/	**A**	**A**	**NA**	**NA**
6	a	2318890	Process water	/	/	/	/	/	/	∅	EL	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	a	2318891	Process water RTH industry	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	a	2318892	Process water butcher	/	/	/	/	/	/	∅	EL	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	a	2318893	Process water bakery	/	/	/	/	/	/	∅	EL	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	b	2319318	Dusts milk powder industry	/	/	/	/	/	/	EL	EL	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	b	2319319	Dusts infant cereals industry	/	/	/	/	/	/	EL	EL	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	b	2319320	Dusts spices industry	/	/	/	/	/	/	EL	EL	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	b	2319321	Dusts flour environment	/	/	/	/	/	/	EH	EH	BH ∅ halo	DH	/	*L.welshimeri*	**A**	-	-	AM ∅ halo	*L.welshimeri*	*L.spp*	/	*L.welshimeri*	**A**	**A**	**NA**	**NA**	O&A:AMøhalo - Pal:AM	-	-	AM ∅ halo	*L.welshimeri*	**A**	**A**	**NA**	**NA**
6	b	2319322	Dusts flour environment	/	/	/	/	/	/	EM	EH	EH	EM	/	/	**A**	-	-	EM	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	EM	/	**A**	**A**	**NA**	**NA**
6	b	2319323	Poultry processing residues	/	/	/	/	/	/	EH	EH	EL	EL	/	/	**A**	-	-	EL	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	EL	/	**A**	**A**	**NA**	**NA**
6	b	2319324	Fish residues	/	/	/	/	/	/	EL	EL	∅	∅	/	/	**A**	-	-	EL	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	EL	/	**A**	**A**	**NA**	**NA**
6	b	2319325	Poultry residues	/	/	/	/	/	/	EL	EL	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	b	2319326	Animal meal residues	/	/	/	/	/	/	EL	EL	∅	∅	/	/	**A**	-	-	EL	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	EL	/	**A**	**A**	**NA**	**NA**
6	b	2319331	Chicken industry residues	/	/	/	/	/	/	EL	EM	EL	EL	/	/	**A**	-	-	EL	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	EM	/	**A**	**A**	**NA**	**NA**
6	b	2333629	Milling residues 1	ac	*L. mono*	AYZ054	Spiking	1.2	5.0	DM halo	DM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 33.63**	**+ 34.79**	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 35.22**	**+ 35.71**	CL halo (3)	*L.mono*	**P**	**P**	**PA**	**PA**
6	b	2333630	Milling residues 2	ac	*L. mono*	AYZ054	Spiking	1.2	5.0	DL halo	EL	BM halo	BM	/	*L.monocytogenes*	**P**	**+ 35.05**	**+ 36.54**	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+38.81**	**+ 37.89**	EM Bis: EM	*After Fraser: EL*	**A (FP)**	**A (FP)**	**ND (PP)**	**ND (PP)**
6	b	2333631	Blood PAT residue	ac	*L. mono*	RCJ280	Spiking	0.9	0.6	EH	EH	BM halo	BM	/	*L.monocytogenes*	**P**	-	-	EH	/	/	/	/	**A**	**A**	**ND**	**ND**	O&A:EM - Pal:EM	-	-	EH	/	**A**	**A**	**ND**	**ND**
6	b	2333632	Poultry residue	ac	*L. mono*	RCJ280	Spiking	0.9	0.6	EL	EL	∅	∅	/	/	**A**	-	-	EL	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:EL - Pal:EL	-	-	EL	/	**A**	**A**	**NA**	**NA**
6	b	2333860	Dairy dust	ac	*L. mono*	LCT552	Spiking	0.6	4.2	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	**P**	**+ 24.01**	**+ 25.01**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 23.21**	**+ 24.91**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	b	2333861	Poultry dust	ac	*L. mono*	REY111	Spiking	0.7	4.6	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 30.12**	**+ 30.90**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 30.04**	**+ 29.90**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	b	2333862	Poultry dust (feathers)	ac	*L. mono*	REY111	Spiking	0.7	4.6	EL	EL	EL	EL	/	/	**A**	**+ 36.41**	**+ 36.53**	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PD**	**PD**	*L.monocytogenes*	**+ 34.11**	**+ 35.78**	AL halo	*L.mono*	**P**	**P**	**PD**	**PD**
6	b	2333863	Meat cutting waste	ac	*L. mono*	REY111	Seeding	/	0.6	BL halo	BL	BL halo	BL	/	*L.monocytogenes*	**P**	**+ 34.18**	**+ 34.92**	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 33.48**	**+ 33.28**	AL halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	b	2333864	Plant residues (bagging)	ac	*L. mono*	RGM836	Seeding	/	2.2	BL (1)halo	BL	BM halo	BL	/	*L.monocytogenes*	**P**	-	-	∅	/	/	/	/	**A**	**A**	**ND**	**ND**	O&A:EL - Pal:EL	-	-	∅	/	**A**	**A**	**ND**	**ND**
6	b	2333865	Pastry industry residues	ac	*L. mono*	LYA545	Seeding	/	0.8	AM halo	EM	AM halo	EM	/	*L.monocytogenes*	**P**	**+ 34.72**	**+ 35.66**	CL (4) halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 34.12**	**+ 34.17**	BL halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	b	2333866	Fish industry residues	ac	*L. mono*	LV2821	Seeding	/	2.0	AL halo	AL	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 25.33**	**+ 26.31**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 24.27**	**+ 26.02**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	b	2333867	Animal feed industry dust	ac	*L. mono*	RGM836	Spiking	1.2	2.2	∅	∅	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:EL - Pal:EL	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	b	2333868	Dairy dust	nc	/	/	/	/	/	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	**P**	**+ 21.89**	**+ 22.66**	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 20.69**	**+ 21.28**	BM halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	c	2333810	Swab egg product environment area 1	nc	/	/	/	/	/	AH halo	AH	AH halo	AH	/	*L.monocytogenes*	**P**	**+ 18.66**	**+ 16.71**	AH halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 18.71**	**+ 16.99**	AH halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	c	2333811	Swab egg product environment area 2	nc	/	/	/	/	/	AL halo + AM ∅ halo	AM	AH ∅ halo	AH	/	*L.monocytogenes*	**P**	-	-	∅	/	/	/	/	**A**	**A**	**ND**	**ND**	O&A:∅ - Pal:EL	-	-	EM	/	**A**	**A**	**ND**	**ND**
6	c	2333812	Swab egg product environment area 3	nc	/	/	/	/	/	∅	EL	∅	EL	/	/	**A**	-	-	EL	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:EL - Pal:EL	-	-	EM	/	**A**	**A**	**NA**	**NA**
10	c	2333813	Swab egg product environment area 4	nc	/	/	/	/	/	AH halo + AL ∅ halo	BM	AM halo + AL ∅ halo	BM	/	*L.mono + L.innocua*	**P**	**+ 19.00**	**+ 18.00**	AH halo + AL ∅ halo	*L.monocytogenes +L.innocua*	*L.mono + L.spp*	+	*L.monocytogenes +L.innocua*	**P**	**P**	**PA**	**PA**	*L.monocytogenes +L.innocua*	**+ 19.00**	**+ 18.00**	AM halo + AM ∅ halo	*L.mono+L.innocua*	**P**	**P**	**PA**	**PA**
6	c	2281428	Wipe eviscerator	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 19.07**	**+ 17.28**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 19.25**	**+ 19.67**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	c	2281429	Wipe pre-bleed	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 18.92**	**+ 17.49**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 19.28**	**+ 18.86**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	c	2281430	Wipe egg products environment	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 18.67**	**+ 17.59**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 19.08**	**+ 18.71**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	c	2281484	Wipe: salmon waste conveyor	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 19.27**	**+ 19.46**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 19.43**	**+ 19.28**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	c	2333790	Wipe meat products environment area 1	ac	*L.mono + L. innocua*	KWQ210 + PNW846	Seeding	/	0.2+1.0	AM ∅ halo	AM	AM ∅ halo	AH	/	*L.innocua*	**A**	-	-	CL ∅ halo	*L.innocua*	*L.spp*	/	*L.innocua*	**A**	**A**	**NA**	**NA**	O&A:BMøhalo - Pal:BM *L.innocua*	-	-	BL ∅ halo	*L.innocua*	**A**	**A**	**NA**	**NA**
6	c	2333791	Wipe meat products environment area 2	ac	*L.mono + L. innocua*	KWQ210 + PNW846	Seeding	/	0.2+1.0	EL	CM	AM ∅ halo	BM	/	*L.innocua*	**A**	-	-	EM	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:EL - Pal:EL	-	-	EM	/	**A**	**A**	**NA**	**NA**
6	c	2333792	Wipe seafood products environment	ac	*L.mono + L. innocua*	KWQ210 + PNW846	Seeding	/	0.2+1.0	AL ∅ halo	AM	AM ∅ halo	BM	/	*L.innocua*	**A**	-	-	AH ∅ halo	*L.innocua*	*L.spp*	/	*L.innocua*	**A**	**A**	**NA**	**NA**	O&A:AMøhalo - Pal:AM *L.innocua*	-	-	AM ∅ halo	*L.innocua*	**A**	**A**	**NA**	**NA**
6	c	2281349	Wipe mat for offal	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 27.22**	**+ 27.61**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 29.06**	**+ 30.65**	BL halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	c	2281350	Wipe ressuage floor	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 22.81**	**+ 23.46**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*	**+ 20.35**	**+ 21.44**	AM halo	*L.mono*	**P**	**P**	**PA**	**PA**
6	c	2333869	Wipe workplan	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	c	2333870	Wipe oven door	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	c	2333871	Wipe tyransport trolley	/	/	/	/	/	/	∅	EM	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	c	2333872	Wipe grinder	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	c	2333873	Wipe cold room shelf	/	/	/	/	/	/	∅	EM	∅	∅	/	/	**A**	-	-	EM	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	EL	/	**A**	**A**	**NA**	**NA**

Environmental samples

Category	Type	#	Sample	Contamination						ISO 11290-1■							SureTect *L.monocytogenes* - 24 LEB 20h at 37°C												SureTect *L.mono* 24 LEB 72h 2-8°C							
										O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	SureTect *L.mono*		Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID	7500 FAST	QS5	Brilliance	Conf.	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	QS5																		
6	c	2333874	Wipe Europe container in cold room	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**	-	-	EL	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	EL	/	**A**	**A**	**NA**	**NA**
6	c	2333875	Wipe pallet truck RTH environment	/	/	/	/	/	/	EM	EM	∅	∅	/	/	**A**	-	-	EM	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	EM	/	**A**	**A**	**NA**	**NA**
6	c	2333876	Wipe meat products environment area 1	/	/	/	/	/	/	EM	EM	∅	∅	/	/	**A**	-	-	EM	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	EL	/	**A**	**A**	**NA**	**NA**
6	c	2333877	Wipe refregirated display	/	/	/	/	/	/	∅	EL	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**
6	c	2333878	Wipe environment pastry	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø	-	-	∅	/	**A**	**A**	**NA**	**NA**

Appendix L - ISO 6887 specific preparations raw results

Category	Type	#	Sample	Contamination						ISO 11290-1▪							SureTect *L.monocytogenes* - 24 LEB 20h at 37°C											
										O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	SureTect *L.mono*		Brilliance NF	Microbact	OBIS	Rhamnose	ISO	Result 7500 FAST	Result QS5	Agreement 7500 FAST	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	QS5										
3	a	2281355	Raw milk cheese "Brillat Savarin" 28 % FAT **with** Tween 80	ac	*L. mono*	FMJ725	Seeding	/	0.8	EM	EL	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 28.90**	**+ 30.43**	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*
3	a	2281355 bis	Raw milk cheese "Brillat Savarin" 28 % FAT **without** Tween 80	ac	*L. mono*	FMJ725	Seeding	/	0.8	EM	EL	AM halo	AM	/	*L.monocytogenes*	**P**	-	-	EL	/	/	/	/	**A**	**A**	**ND**	**ND**	O&A:ø - Pal:ø
3	a	2333844	Raw milk cheese "Brillat Savarin" 28 % FAT **with** Tween 80	ac	*L. mono*	FMJ725	Seeding	/	2.2	BM halo	EL	AM halo	BM	/	*L.monocytogenes*	**P**	**+ 34.01**	**+ 33.92**	DM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*
3	a	2333845	Raw milk cheese "Brillat Savarin" 28 % FAT **without** Tween 80	ac	*L. mono*	FMJ725	Seeding	/	2.2	BM halo	EL	AM halo	BM	/	*L.monocytogenes*	**P**	**+ 33.37**	**+ 34.63**	DM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*
3	c	2281454	Pasteurized milk cheese "Bleu basque" **without** Tween	ac	*L. mono*	RKG938	Seeding	/	2.2	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	**P**	**+ 28.28**	**+ 30.20**	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*
3	c	2281454bis	Pasteurized milk cheese "Bleu basque" 32.2 % FAT **with** Tween 80	ac	*L. mono*	RKG938	Seeding	/	2.2	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	**P**	**+ 30.03**	**+ 29.35**	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*
3	c	2281455	Pasteurized milk cheese "Roquefort" **without** Tween	ac	*L. mono*	RKG938	Seeding	/	2.2	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	**P**	**+ 32.47**	**+ 32.84**	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*
3	c	2281455bis	Pasteurized milk cheese "Roquefort" 29 % FAT **with** Tween 80	ac	*L. mono*	RKG938	Seeding	/	2.2	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	**P**	**+ 28.29**	**+ 28.47**	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*
2	c	2333846	Delicatessen "Mousse de foie" 28% FAT**without** Tween	ac	*L. mono*	ALN239	Seeding	/	1.8	∅	∅	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø
2	c	2333847	Delicatessen "Mousse de foie" 28% FAT **with** Tween	ac	*L. mono*	ALN239	Seeding	/	1.8	∅	∅	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø
2	c	2333848	Delicatessen "Rillettes" 39% FAT **without** Tween	ac	*L. mono*	ALN239	Seeding	/	1.8	∅	∅	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø
2	c	2333849	Delicatessen "Rillettes" 39% FAT **with** Tween	ac	*L. mono*	ALN239	Seeding	/	1.8	∅	∅	∅	∅	/	/	**A**	-	-	∅	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø
2	c	2333850	Delicatessen "Rosette" 38% FAT **without** Tween	ac	*L. mono*	WBH449	Seeding	/	2.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 33.16**	**+ 33.68**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*
2	c	2333851	Delicatessen "Rosette" 38% FAT **with** Tween	ac	*L. mono*	WBH449	Seeding	/	2.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 35.01**	**+ 36.29**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*
5	a	2333852	Orange juice **without** pH adjustment	ac	*L. mono*	DBZ862	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 25.92**	**+ 25.24**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*
5	a	2333853	Orange juice **with** pH adjustment	ac	*L. mono*	DBZ862	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 26.87**	**+ 27.81**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*
5	a	2317069	Orange juice **without** pH adjustment	ac	*L. mono*	VVY500	Seeding	/	2.4	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	**P**	**+ 25.90**	**+ 26.86**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*
5	a	2317070	Orange juice **with** pH adjustment	ac	*L. mono*	VVY500	Seeding	/	2.4	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	**P**	**+ 25.04**	**+ 26.41**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*
5	a	2317073	Orange juice **without** pH adjustment	ac	*L. mono*	DBZ862	Seeding	/	3.0	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	**P**	**+ 26.35**	**+ 27.20**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*
5	a	2317074	Orange juice **with** pH adjustment	ac	*L. mono*	DBZ862	Seeding	/	3.0	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	**P**	**+ 25.07**	**+ 25.59**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*
5	a	2333854	Cayenne pepper **without** K2SO3	ac	*L. mono*	AYZ054	Spiking	0.7	2.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	**+ 33.28**	**+ 33.96**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	**P**	**P**	**PA**	**PA**	*L.monocytogenes*
5	a	2333855	Cayenne pepper **with** K2SO3	ac	*L. mono*	AYZ054	Spiking	0.7	2.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	-	-	EL	/	/	/	/	**A**	**A**	**ND**	**ND**	O&A:ø - Pal:ø
5	a	2333856	Garlic powder **without** K2SO4	ac	*L. mono*	RCJ280	Spiking	0.8	1.2	EL	EL	∅	∅	/	/	**A**	-	-	EL	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø
5	a	2333857	Garlic powder **with** K2SO4	ac	*L. mono*	RCJ280	Spiking	0.8	1.2	EL	EL	∅	∅	/	/	**A**	-	-	EL	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø
5	a	2333858	Onion powder **without** K2SO5	ac	*L. mono*	RCJ280	Spiking	0.8	1.2	EL	EL	∅	∅	/	/	**A**	-	-	EL	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø
5	a	2333859	Onion powder **with** K2SO5	ac	*L. mono*	RCJ280	Spiking	0.8	1.2	EL	EL	∅	∅	/	/	**A**	-	-	EL	/	/	/	/	**A**	**A**	**NA**	**NA**	O&A:ø - Pal:ø

Appendix M
RLOD study - Raw results

Matrix : Deli salad "Piémontaise"
Strain : *Listeria monocytogenes*
Aerobic mesophilic flora: 8800 CFU/g

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1							SureTect *Listeria monocytogenes* 24 LEB - 20h - 37°C					
			Half Fraser		Fraser		Confirmation	**Final Result**	Number positive samples/Total	PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Brilliance NF - 22h	Confirmation	**Final result**	Number positive samples/Total
			O&A	Palcam	O&A	Palcam									
2263579			EL	EL	EL	EL	/	**A**		-	-	∅	/	**A**	
2263580			EL	EL	∅	∅	/	**A**		-	-	∅	/	**A**	
2263581	0	0	EL	EL	∅	EL	/	**A**	0/5	-	-	∅	/	**A**	0/5
2263582			EL	EL	∅	EL	/	**A**		-	-	∅	/	**A**	
2263583			EL	EL	∅	EL	/	**A**		-	-	EL	/	**A**	
2263584			EM	EM	AM halo	AM	*L.monocytogenes*	**P**		+30,47	+32,01	AL halo	*L.monocytogenes*	**P**	
2263585			EL	EL	∅	EL	/	**A**		-	-	EL	/	**A**	
2263586			AM halo	AM halo	AM halo	AM	*L.monocytogenes*	**P**		-	-	EL	/	**A**	
2263587			EL	EL	∅	EL	/	**A**		-	-	∅	/	**A**	
2263588			AM halo	AM halo	AM halo	AM	*L.monocytogenes*	**P**		+26,21	+26,73	AL halo	*L.monocytogenes*	**P**	
2263589			EM	EM	EM	EM	/	**A**		-	-	∅	/	**A**	
2263590			EM	EM	AM halo	AM	*L.monocytogenes*	**P**		-	-	∅	/	**A**	
2263591			AM halo	AM halo	AM halo	AM	*L.monocytogenes*	**P**		+26,01	+26,26	AM halo	*L.monocytogenes*	**P**	
2263592			BM halo	BM halo	AM halo	AM	*L.monocytogenes*	**P**		+26,12	+26,22	AM halo	*L.monocytogenes*	**P**	
2263593	1	0.8	EM	EL	∅	∅	/	**A**	8/20	-	-	∅	/	**A**	8/20
2263594			∅	EL	∅	∅	/	**A**		+24,59	+24,77	AM halo	*L.monocytogenes*	**P**	
2263595			AM halo	AM halo	AM halo	AM	*L.monocytogenes*	**P**		+24,72	+26,39	BM halo	*L.monocytogenes*	**P**	
2263596			∅	EL	∅	EL	/	**A**		+26,02	+26,76	BM halo	*L.monocytogenes*	**P**	
2263597			AM halo	EM	AM halo	AM	*L.monocytogenes*	**P**		-	-	EL	/	**A**	
2263598			EL	EL	∅	∅	/	**A**		-	-	∅	/	**A**	
2263599			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2263600			∅	∅	∅	∅	/	**A**		+25,24	+25,63	AM halo	*L.monocytogenes*	**P**	
2263601			∅	EL	∅	∅	/	**A**		-	-	∅	/	**A**	
2263602			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2263603			EM	EL	∅	∅	/	**A**		-	-	EL	/	**A**	
2263604			AM halo	EM	AM halo	AM	*L.monocytogenes*	**P**		+26,09	+26,97	AM halo	*L.monocytogenes*	**P**	
2263605			BM halo	BM halo	AM halo	AM	*L.monocytogenes*	**P**		+25,16	+26,49	AM halo	*L.monocytogenes*	**P**	
2263606	2	2.3	∅	EM	AM halo	AM	*L.monocytogenes*	**P**	5/5	-	-	EL	/	**A**	4/5
2263607			AM halo	AM halo	AM halo	AM	*L.monocytogenes*	**P**		+24,08	+25,41	AM halo	*L.monocytogenes*	**P**	
2263608			BM halo	BM halo	AM halo	AM	*L.monocytogenes*	**P**		+25,94	+26,54	AM halo	*L.monocytogenes*	**P**	

Matrix : Rillettes
Strain : *Listeria monocytogenes*
Aerobic mesophilic flora:<10 CFU/g

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1							SureTect *Listeria monocytogenes* 24 LEB - 20h - 37°C					
			Half Fraser		Fraser		Confirmation	**Final Result**	Number positive samples/Total	PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Brilliance NF - 22h	Confirmation	**Final result**	Number positive samples/Total
			O&A	Palcam	O&A	Palcam									
2263609			∅	∅	∅	∅	/	**A**		-	-	EL	/	**A**	
2263610			∅	∅	∅	∅	/	**A**		-	-	EL	/	**A**	
2263611	0	0	∅	∅	∅	∅	/	**A**	0/5	-	-	∅	/	**A**	0/5
2263612			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2263613			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2263614			∅	∅	∅	∅	/	**A**		+23,87	+24,24	AM halo	*L.monocytogenes*	**P**	
2263615			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		+24,96	+25,98	AM halo	*L.monocytogenes*	**P**	
2263616			∅	∅	∅	EM	/	**A**		-	-	∅	/	**A**	
2263617			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		+25,43	+26,48	AM halo	*L.monocytogenes*	**P**	
2263618			∅	∅	∅	∅	/	**A**			+26,79	BM halo	*L.monocytogenes*	**P**	
2263619			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2263620			∅	∅	∅	∅	/	**A**		+26,44	+27,69	AM halo	*L.monocytogenes*	**P**	
2263621			∅	∅	∅	∅	/	**A**		+27,47	+28,84	AM halo	*L.monocytogenes*	**P**	
2263622			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2263623			∅	∅	∅	∅	/	**A**		+28,71	+29,74	AM halo	*L.monocytogenes*	**P**	
2263624	1	0.8	∅	∅	∅	∅	/	**A**	7/20	+27,68	+28,97	AM halo	*L.monocytogenes*	**P**	14/20
2263625			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		-	-	∅	/	**A**	
2263626			∅	∅	∅	∅	/	**A**		+30,20	+30,85	AM halo	*L.monocytogenes*	**P**	
2263627			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2263628			AL halo(4)	AL	AM halo	AM	*L.monocytogenes*	**P**		+29,12	+30,27	AM halo	*L.monocytogenes*	**P**	
2263629			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		+26,47	+27,64	AM halo	*L.monocytogenes*	**P**	
2263630			∅	∅	∅	∅	/	**A**		+23,99	+24,71	AM halo	*L.monocytogenes*	**P**	
2263631			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2263632			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		+29,56	+30,01	AM halo	*L.monocytogenes*	**P**	
2263633			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		+28,28	+29,72	AL halo	*L.monocytogenes*	**P**	
2263634			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		+22,87	+23,67	AM halo	*L.monocytogenes*	**P**	
2263635			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		+24,20	+25,76	AM halo	*L.monocytogenes*	**P**	
2263636	2	2.7	AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**	5/5	+25,54	+26,81	AM halo	*L.monocytogenes*	**P**	5/5
2263637			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		+23,42	+24,46	AM halo	*L.monocytogenes*	**P**	
2263638			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		+23,80	+24,57	AM halo	*L.monocytogenes*	**P**	

Matrix : Raw milk
Strain : *Listeria monocytogenes*
Aerobic mesophilic flora: 38000 UFC/g

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1							SureTect *Listeria monocytogenes*					
			Half Fraser		Fraser		Confirmation	**Final Result**	Number positive samples/Total	24 LEB - 20h - 37°C					
			O&A	Palcam	O&A	Palcam				PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Brilliance NF - 22h	Confirmation	**Final result**	Number positive samples/Total
2281216	0	0	EM	EM	∅	∅	/	**A**	0/5	-	-	∅	/	**A**	0/5
2281217			EM	EM	∅	∅	/	**A**		-	-	EL	/	**A**	
2281218			EM	EM	∅	∅	/	**A**		-	-	EL	/	**A**	
2281219			EM	EM	∅	∅	/	**A**		-	-	EL	/	**A**	
2281220			EM	EM	∅	∅	/	**A**		-	-	EL	/	**A**	
2281221	1	0.7	BM halo	BM	AM halo	BM	*L.monocytogenes*	**P**	12/20	-	-	EL	/	**A**	11/20
2281222			BM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		-	-	EL	/	**A**	
2281223			AM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		+24,52	+25,48	AM halo	*L.monocytogenes*	**P**	
2281224			∅	EM	∅	EM	/	**A**		-	-	∅	/	**A**	
2281225			EL	EM	∅	EM	/	**A**		+31,73	+32,50	AM halo	*L.monocytogenes*	**P**	
2281226			∅	EM	∅	EM	/	**A**		+30,26 / +30.95	+32,32 / + 32,53	EM/AL halo	Fraser tubes:AM halo/AM IB: *L.monocytogenes*	**P**	
2281227			AM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		+31,56	+33,48	AL halo	*L.monocytogenes*	**P**	
2281228			AM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		+31,24	+31,84	AL halo	*L.monocytogenes*	**P**	
2281229			∅	EM	∅	EM	/	**A**		-	-	∅	/	**A**	
2281230			∅	EM	∅	EM	/	**A**		-	-	EL	/	**A**	
2281231			EM	EM	AM halo	BM	*L.monocytogenes*	**P**		+24,35	+26,28	AM halo	*L.monocytogenes*	**P**	
2281232			EM	EM	AM halo	BM	*L.monocytogenes*	**P**		+22,20	+23,19	AM halo	*L.monocytogenes*	**P**	
2281233			EM	EM	AM halo	BM	*L.monocytogenes*	**P**		+22,10	+23,40	AM halo	*L.monocytogenes*	**P**	
2281234			EM	EM	∅	∅	/	**A**		+20,36	+22,17	AM halo	*L.monocytogenes*	**P**	
2281235			BM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		+23,10	+25,30	AM halo	*L.monocytogenes*	**P**	
2281236			BM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		-	-	EL	/	**A**	
2281237			BM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		+26,49	+28,29	AM halo	*L.monocytogenes*	**P**	
2281238			BM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		-	-	EL	/	**A**	
2281239			EM	EM	∅	EM	/	**A**		-	-	∅	/	**A**	
2281240			EM	EM	∅	EM	/	**A**		-	-	EL	/	**A**	
2281241	2	2.4	AM halo	BM	AM halo	BM	*L.monocytogenes*	**P**	5/5	+23,82	+26,40	AM halo	*L.monocytogenes*	**P**	5/5
2281242			AM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		+30,22	+31,48	AM halo	*L.monocytogenes*	**P**	
2281243			AM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		+20,97	+22,57	AM halo	*L.monocytogenes*	**P**	
2281244			AM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		+23,05	+25,32	AM halo	*L.monocytogenes*	**P**	
2281245			AM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		+23,12	+25,95	AM halo	*L.monocytogenes*	**P**	

Matrix : Smoked salmon
Strain : *Listeria monocytogenes*
Aerobic mesophilic flora: 140 UFC/g

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1							SureTect *Listeria monocytogenes* 24 LEB - 20h - 37°C					
			Half Fraser		Fraser		Confirmation	**Final Result**	Number positive samples/Total	PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Brilliance NF - 22h	Confirmation	**Final result**	Number positive samples/Total
			O&A	Palcam	O&A	Palcam									
2281186			∅	∅	∅	∅	/	**A**		-	-	EL	/	**A**	
2281187			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281188	0	0	EL	EL	∅	∅	/	**A**	0/5	-	-	∅	/	**A**	0/5
2281189			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281190			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281191			AM halo	EM	AM halo	EM	*L.monocytogenes*	**P**		-	-	EL	/	**A**	
2281192			∅	EL	∅	EL	/	**A**		+32,52	+33,12	AL halo(2)	*L.monocytogenes*	**P**	
2281193			∅	EL	∅	EL	/	**A**		+33,44	+33,81	BL halo	*L.monocytogenes*	**P**	
2281194			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		-	-	∅	/	**A**	
2281195			AM halo	EL	AM halo	EL	*L.monocytogenes*	**P**		-	-	∅	/	**A**	
2281196			∅	∅	∅	∅	/	**A**		+29,48	+30,16	DM halo	*L.monocytogenes*	**P**	
2281197			BM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		+36,20/+35.67	+37,62/-	EM/∅	Fraser tube:EL/EL	**A**	
2281198			EL	EL	∅	∅	/	**A**		+36,34	+38,28	DM halo	*L.monocytogenes*	**P**	
2281199			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281200	1	0.6	BM halo	EL	AM halo	EL	*L.monocytogenes*	**P**	10/20	+29,50	+30,29	DM halo	*L.monocytogenes*	**P**	8/20
2281201			BM halo	EL	AM halo	EL	*L.monocytogenes*	**P**		-	-	EL	/	**A**	
2281202			EL	∅	∅	∅	/	**A**		-	-	EL	/	**A**	
2281203			BM halo	EL	AM halo	EL	*L.monocytogenes*	**P**		-	-	EL	/	**A**	
2281204			BM halo	EL	AM halo	EL	*L.monocytogenes*	**P**		-	-	EL	/	**A**	
2281205			EL	EL	∅	EL	/	**A**		+32,56	+34,07	BM halo	*L.monocytogenes*	**P**	
2281206			EL	∅	∅	∅	/	**A**		-	-	EL	/	**A**	
2281207			EL	EL	∅	EL	/	**A**		-	-	EL	/	**A**	
2281208			BM halo	EL	AM halo	EL	*L.monocytogenes*	**P**		+31,58	+33,42	DM halo	*L.monocytogenes*	**P**	
2281209			EL	∅	∅	∅	/	**A**		+34,72	+35,92	BM halo	*L.monocytogenes*	**P**	
2281210			AM halo	EL	AM halo	EL	*L.monocytogenes*	**P**		-	-	EL	/	**A**	
2281211			AM halo	EL	AM halo	EL	*L.monocytogenes*	**P**		-	-	∅	/	**A**	
2281212			EL	EL	∅	∅	/	**A**		+36,69	+40,00	AL halo(2)	*L.monocytogenes*	**P**	
2281213	2	1.6	AL halo	EL	AM halo	EL	*L.monocytogenes*	**P**	4/5	+38,87	+42,68	AL halo(2)	*L.monocytogenes*	**P**	4/5
2281214			AM halo	EL	AM halo	EL	*L.monocytogenes*	**P**		+28,45	+28,67	AM halo	*L.monocytogenes*	**P**	
2281215			AL halo	EL	AM halo	EL	*L.monocytogenes*	**P**		+26,99	+29,18	AM halo	*L.monocytogenes*	**P**	

Matrix : Vegetables
Strain : *Listeria monocytogenes*
Aerobic mesophilic flora: 3300 UFC/g

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1							SureTect *Listeria monocytogenes*					
			Half Fraser		Fraser					24 LEB - 20h - 37°C					
			O&A	Palcam	O&A	Palcam	Confirmation	**Final Result**	Number positive samples/Total	PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Brilliance NF - 22h	Confirmation	**Final result**	Number positive samples/Total
2281246	0	0	∅	∅	∅	EL	/	**A**	0/5	-	-	∅	/	**A**	0/5
2281247			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281248			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281249			∅	∅	∅	EL	/	**A**		-	-	∅	/	**A**	
2281250			∅	∅	∅	EL	/	**A**		-	-	∅	/	**A**	
2281251	1	0.8	AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**	13/20	-	-	EL	/	**A**	12/20
2281252			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		-	-	∅	/	**A**	
2281253			∅	EL	∅	EL	/	**A**		-	-	∅	/	**A**	
2281254			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		-	-	∅	/	**A**	
2281255			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		-	-	∅	/	**A**	
2281256			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		+30,41	+32,26	AL halo	*L.monocytogenes*	**P**	
2281257			∅	EL	∅	EL	/	**A**		-	-	EL	/	**A**	
2281258			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		+25,95	+27,89	AL halo	*L.monocytogenes*	**P**	
2281259			∅	EL	∅	EM	/	**A**		+24,28	+26,49	AM halo	*L.monocytogenes*	**P**	
2281260			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		+29,31	+31,73	AM halo	*L.monocytogenes*	**P**	
2281261			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		-	-	EL	/	**A**	
2281262			AM halo	AM	∅	∅	/	**A**		+29,83	+31,57	AM halo	*L.monocytogenes*	**P**	
2281263			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		+31,72	+33,39	AM halo	*L.monocytogenes*	**P**	
2281264			∅	EL	∅	EL	/	**A**		+29,52	+31,45	AM halo	*L.monocytogenes*	**P**	
2281265			∅	EL	∅	EL	/	**A**		+33,77	+34,90	AL halo	*L.monocytogenes*	**P**	
2281266			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		-	-	∅	/	**A**	
2281267			∅	EL	∅	EL	/	**A**		+28,50	+30,36	AL halo	*L.monocytogenes*	**P**	
2281268			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		+29,84	+31,76	AL halo	*L.monocytogenes*	**P**	
2281269			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		+27,44	+30,65	AL halo	*L.monocytogenes*	**P**	
2281270			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		+35,86	+35,48	AM halo	*L.monocytogenes*	**P**	
2281271	2	2.1	AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**	4/5	+29,09	+28,30	AM halo	*L.monocytogenes*	**P**	4/5
2281272			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		-	-	EL	/	**A**	
2281273			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		+26,57	+26,97	AM halo	*L.monocytogenes*	**P**	
2281274			∅	EL	∅	EL	/	**A**		+26,36	+27,00	AM halo	*L.monocytogenes*	**P**	
2281275			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		+27,16	+27,27	AM halo	*L.monocytogenes*	**P**	

Matrix : Process water
Strain : *Listeria monocytogenes*
Aerobic mesophilic flora: 95000 UFC/g

* curve not characteristic

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1							SureTect *Listeria monocytogenes* 24 LEB - 20h - 37°C					
			Half Fraser		Fraser		Confirmation	**Final Result**	Number positive samples/Total	PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Brilliance NF - 22h	Confirmation	**Final result**	Number positive samples/Total
			O&A	Palcam	O&A	Palcam									
2281277	0	0	∅	∅	∅	∅	/	**A**	0/5	-	-	∅	/	**A**	0/5
2281278			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281279			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281280			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281281			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281282	1	0.7	∅	∅	∅	∅	/	**A**	7/20	+33,34	+34,34	AL halo	*L.monocytogenes*	**P**	10/20
2281283			∅	∅	∅	∅	/	**A**		+38,54*	-	∅	/	**A**	
2281284			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		-	-	∅	/	**A**	
2281285			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281286			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		+38,81	+35,65	∅	*L.monocytogenes*	**P**	
2281287			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281288			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281289			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281290			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281291			∅	∅	∅	∅	/	**A**		+29,62	+29,73	AL halo	*L.monocytogenes*	**P**	
2281292			∅	∅	∅	∅	/	**A**		+31,20	+31,68	AL halo	*L.monocytogenes*	**P**	
2281293			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281294			∅	∅	∅	∅	/	**A**		+34,88	+35,77	AL halo	*L.monocytogenes*	**P**	
2281295			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		+32,74	+33,63	AL halo	*L.monocytogenes*	**P**	
2281296			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		+35,46	+34,39	AL halo	*L.monocytogenes*	**P**	
2281297			∅	∅	∅	∅	/	**A**		+34,56	+36,00	AL halo	*L.monocytogenes*	**P**	
2281298			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		+36,05	+32,96	AL halo	*L.monocytogenes*	**P**	
2281299			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281300			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		-	-	∅	/	**A**	
2281301			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		+32,14	+31,89	AL halo	*L.monocytogenes*	**P**	
2281302	2	1.9	AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**	2/5	-	-	∅	/	**A**	3/5
2281303			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		+30,76	+30,73	AL halo	*L.monocytogenes*	**P**	
2281304			∅	∅	∅	∅	/	**A**		+36,10	+36,49	AL halo	*L.monocytogenes*	**P**	
2281305			∅	∅	∅	∅	/	**A**		-	-	∅	/	**A**	
2281306			∅	∅	∅	∅	/	**A**		+29,89	+30,33	AL halo	*L.monocytogenes*	**P**	