

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

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

**BAX® System Real-Time PCR Assay
for Genus *Listeria***

(Certificate number: QUA 18/09 – 01/19)
for the detection of *Listeria* spp.
in food products and production environmental samples

Qualitative method

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This report consists of 122 pages, including 8 appendices.

Only copies including the totality of this report are authorised.

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

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Quality Assurance documents related to this study can be consulted upon request from **HYGIENA**.

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

Validation protocols	<ul style="list-style-type: none"> ▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i> ▪ ISO 16140-2(2016): Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> ▪ AFNOR technical rules (PR Revision 7)
Reference methods[♦]	<ul style="list-style-type: none"> - EN ISO 11290-1 (February 1997) and ISO 11290-1/A1 (February 2005): Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of <i>Listeria monocytogenes</i> - Part 1: detection of <i>Listeria monocytogenes</i> in foods - ISO 11290-1 (May 2017): Microbiology of the food chain - Horizontal method for the detection and enumeration of <i>Listeria monocytogenes</i> and of <i>Listeria</i> spp. - Part 1: detection method
Alternative method	BAX[®] System Real-Time PCR Assay for Genus <i>Listeria</i>
Scope	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Food products <input checked="" type="checkbox"/> Production environmental samples
Certification organism	AFNOR Certification (http://nf-validation.org/)

[♦] Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The **BAX® System Real-Time PCR Assay for Genus *Listeria*** for the detection of *Listeria spp.* in food products and production environmental samples was validated on the 1st of February 2019 (certificate number: QUA 18/09 – 01/19).

The certification was renewed in October 2022.

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

The BAX® System is based on real time PCR using internal SCORPIONS™ probes.

2.1.2 Protocols

The protocols are the following:

- Protocol 1: for all matrices (excluding smoked fish, raw and cooked delicatessen)
 - o Enrichment step in 24 LEB Complete broth (ready to use) (BO 1205S) or 24 LEB base (CM 11017B) + selective supplement (SR 0243E) for 24 – 28 h at 37°C (25 g+ 225 ml)
- Protocol 2: for smoked fish, raw and cooked delicatessen:
 - o Enrichment step in 24 LEB Complete broth (ready to use) (BO 1205S) + a non-selective supplement (BO 1204M) or 24 LEB base (CM 11017B) + selective supplement (SR 0243E) + a non-selective supplement (BO 1204M) for 24 – 28 h at 37°C (25 g+ 225 ml).

- DNA extraction step:
 - Addition of 150 µl protease to one 12 ml bottle of lysis buffer = lysis buffer mixture
 - Addition of 200 µl of Lysing Agent 2 to the lysis buffer mixture
 - Addition of 200 µl lysis buffer mixture to each cluster tube
 - Addition of 5 µl enriched sample to each cluster tube
 - Heat treatment for 30 min at 55°C and 10 min at 95°C
 - Cooling for 5 min in a cooling block

- Amplification and real-time detection:
 - Transfer 30 µl of the lysate in a PCR tube
 - Note: An optional 10–30-minutes hold of the hydrated PCR tablets in the cooling block is recommended for the Real-Time Listeria assays.*
 - Run the PCR in the BAX® System Q7 or the BAX® System X5 PCR instruments.

The only presence of typical colonies allows for the confirmation of the PCR test results.

- Confirmation of positive result by streaking 0.1 ml onto O&A and Palcam plates. The typical colonies are confirmed by:
 - The tests described in the reference method after a purification step (gram, catalase, Camp test, biochemical galleries);
 - Biochemical galleries on isolated colonies without a purification step,
 - The MALDI Biotyper of BRUKER: colonies are confirmed from O&A, Palcam and TSYEA plates for *Listeria spp.* detection. The identification of the colonies is not part of the NF Validation scope.

The MALDI Biotyper System microflex LT/SH associated with the MBT 4.0 software is used. The MBT Sub-Typing module (software V4) is also used for the differentiation of *Listeria* species. The software firstly identified one *Listeria* species; then the sub-typing module started running automatically.

It is possible to store the 24 LEB enrichment media for 72 h at 5°C ± 3°C to offer higher practicability and flexibility to end-users.

2.1.3 Restrictions

There is no restriction.

2.2 Reference methods♦

The reference methods used for the method comparison study were the ISO 11290-1 (February 1997) and ISO 11290-1/A1 (February 2005): Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of *Listeria monocytogenes* – Part 1: detection method.

The reference method used for the inter-laboratory study corresponds to 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 protocol is described in **Appendix 2**.

2.3 Study design

The study was **an unpaired study design** as the reference and the alternative methods have different enrichment procedures.

3 METHODS COMPARISON STUDY

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

The study was carried out on a diversity of samples and strains representative of agri-food products. This does not constitute an exhaustive list of the different matrices included in the scope.

For any comment on the alternative method, please contact AFNOR Certification at <http://nf-validation.afnor.org/contact-2/>.

3.1 Sensitivity study

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

3.1.1 Number and nature of the samples

A total of 442 samples were analysed. The distribution per category, type and protocol is given in Table 1.

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Table 1 – Distribution per tested category and type

Category		Type	Positive samples	Negative samples	Total
1	Composite foods / Ready-to-eat and ready-to-reheat	a Ready-to-eat	14	11	25
		b Ready-to-reheat	13	15	28
		c Confectionaries, pastries and egg products	8	12	20
		Total	35	38	73
2	Meat products	a Raw products (frozen or fresh)	15	10	25
		b Meat based products ready to reheat	12	10	22
		c Raw and cooked delicatessen	16	15	31
		Total	43	35	78
3	Milk & dairy products	a Raw milk cheeses	10	13	23
		b Other products based on raw milk	10	10	20
		c Heat treated products	10	10	20
		Total	30	33	63
4	Vegetables	a Raw products (fresh and frozen)	11	11	22
		b Pre-cooked vegetables, vegetables under modified atmosphere	13	11	24
		c RTE, RTRH	8	12	20
		Total	32	34	66
5	Seafood and fishery products	a Raw products (fresh and frozen)	8	14	22
		b Cured & smoked	31	16	47
		c RTE, Ready to reheat	15	11	26
		Total	54	41	95
6	Production environmental Samples	a Dusts and residues	9	11	20
		b Cleaning and process waters	12	15	27
		c Surface samples	9	11	20
		Total	30	37	67
All categories			224	218	442
Total protocol 1			177	187	364
Total protocol 2			47	31	78

The distribution per target analytes is given in Table 2.

Table 2 – Distribution per target analytes

Category	<i>Listeria spp</i> (A)		<i>Listeria spp</i> + <i>Listeria monocytogenes</i> (B)		Total (A+B)		<i>Listeria monocytogenes</i> (C)		Total positive samples
	Number of samples	%	Number of samples	%	Number of samples	%	Number of samples	%	
1	20	57,1%	4	11,4%	24	68,6%	11	31,4%	35
2	9	20,9%	22	51,2%	31	72,1%	12	27,9%	43
3	15	50,0%	3	10,0%	18	60,0%	12	40,0%	30
4	8	25,0%	9	28,1%	17	53,1%	15	46,9%	32
5	7	13,0%	15	27,8%	22	40,7%	32	59,3%	54
6	25	83,3%	2	6,7%	27	90,0%	3	10,0%	30
Total	84	37,5%	55	24,6%	139	62,1%	85	37,9%	224

According to the AFNOR technical rules, the number of samples contaminated with *Listeria spp.* alone or mixed with *Listeria monocytogenes* has to be comprised between 15 and 25 samples per category; it was the case for all the categories.

3.1.2 Artificial contamination of samples

Artificial contaminations were done by seeding protocol (storage for 48 h at 5°C ± 3°C). The same strain was not used to inoculate more than 6 samples. The artificial contaminations are presented in **Appendix 3**.

78 samples were artificially contaminated, using 23 different strains. 65 gave a positive result by at least one of the methods. 56 samples were inoculated at level ≤ 3 CFU and 9 samples were inoculated between 3.2 and 6 CFU.

The repartition of the positive samples per contamination level (natural and artificial) is summarized in Table 3.

Table 3 – Repartition of the positive samples per contamination level (natural and artificial)

	Naturally contaminated	Artificially contaminated		Total
		< 3 CFU/sample	3 < x ≤ 10 CFU/sample	
All categories (number of samples)	159	56	9	224
Percentage (%)	71.0	25.0	4.0	100.0

71.0 % of the samples were naturally contaminated.

3.1.3 Protocols applied during the validation study

> **Enrichment step**

The 24 LEB Complete broth (ready to use broth) (BO 1205 S) was tested during the study. For smoked fish, raw and cooked delicatessen, a non-selective supplement (BO 1204 M) was added to the enrichment broth.

> **Incubation times**

The following incubation times were applied for each step (See Table 4).

Table 4 - Incubation times

Step	Incubation time
Enrichment	24 h
Plates	24 h and 48 h

> **Confirmations**

The typical colonies were confirmed using the following protocols:

- By the tests described in the reference method (gram, catalase, Camp test, biochemical galleries) after a purification step,
- By biochemical galleries on isolated colonies without purification step,
- By the MALDI Biotyper of Bruker: colonies were confirmed from O&A, Palcam and TSYEA plates. MALDI Biotyper System microflex LT/SH associated with the MBT 4.0 software was used and the MBT Sub-Typing module (software V4).

Additionally, all the negative samples obtained by the alternative method were tested using the ISO 11290-1/A1 to fulfil the rules of the EN ISO 16140-2: 2016: the enrichment broth (24 LEB) was sub-cultured in Fraser broth (0.1 ml + 10 ml) for 48 h at 37°C prior to streaking onto O&A and Palcam plates.

> **Enrichment storage**

The positive samples were tested a second time after storage of the enrichment broths during 72 h at 2 - 8°C for PCR and confirmations.

3.1.4 Test results

Raw data per category are given in **Appendix 4**. A summary of the results is given in Table 5.

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

Category		PA	NA*	PD	ND**	PPND	PPNA
1	Composite foods / Ready-to-eat and ready-to-reheat	15	35	9	11	0	3
2	Meat products	34	35	5	4	0	0
3	Milk & dairy products	21	33	3	6	0	0
4	Vegetables	19	34	7	6	0	0
5	Seafood and fishery products	39	41	6	9	0	0
6	Production environmental samples	23	37	5	2	0	0
All categories		151	215	35	38	0	3

* PPNA not included

** PPND not included

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

The calculations are presented in Table 6.

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

Category		Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %
1	Composite foods / Ready-to-eat and ready-to-reheat	a Ready-to-eat	5	10	3	6	0	1	57,1	78,6	64,0	9,1
		b Ready-to-reheat	6	14	4	3	0	1	76,9	69,2	75,0	6,7
		c Confectionaries, pastries and egg products	4	11	2	2	0	1	75,0	75,0	80,0	8,3
		Total	15	35	9	11	0	3	68,6	74,3	72,6	7,9
2	Meat products	a Raw products (frozen or fresh)	11	10	2	2	0	0	86,7	86,7	84,0	0,0
		b Meat based products ready to reheat	9	10	3	0	0	0	100,0	75,0	86,4	0,0
		c Raw and cooked delicatessen	14	15	0	2	0	0	87,5	100,0	93,5	0,0
		Total	34	35	5	4	0	0	90,7	88,4	88,5	0,0
3	Milk & dairy products	a Raw milk cheeses	6	13	2	2	0	0	80,0	80,0	82,6	0,0
		b Other products based on raw milk	8	10	0	2	0	0	80,0	100,0	90,0	0,0
		c Heat treated products	7	10	1	2	0	0	80,0	90,0	85,0	0,0
		Total	21	33	3	6	0	0	80,0	90,0	85,7	0,0
4	Vegetables	a Raw products (fresh and frozen)	8	11	1	2	0	0	81,8	90,9	86,4	0,0
		b Pre-cooked vegetables, vegetables under modified atmosphere	5	11	4	4	0	0	69,2	69,2	66,7	0,0
		c RTE, RTRH	6	12	2	0	0	0	100,0	75,0	90,0	0,0
		Total	19	34	7	6	0	0	81,3	78,1	80,3	0,0
5	Seafood and fishery products	a Raw products (fresh and frozen)	5	14	1	2	0	0	75,0	87,5	86,4	0,0
		b Cured & smoked	24	16	4	3	0	0	90,3	87,1	85,1	0,0
		c RTE, Ready to reheat	10	11	1	4	0	0	73,3	93,3	80,8	0,0
		Total	39	41	6	9	0	0	83,3	88,9	84,2	0,0
6	Production environmental Samples	a Dusts and residues	5	11	3	1	0	0	88,9	66,7	80,0	0,0
		b Cleaning and process waters	10	15	1	1	0	0	91,7	91,7	92,6	0,0
		c Surface samples	8	11	1	0	0	0	100,0	88,9	95,0	0,0
		Total	23	37	5	2	0	0	93,3	83,3	89,6	0,0
All categories			151	215	35	38	0	3	83,0	84,4	83,5	1,4
Total protocol 1			113	184	31	33	0	3	81,4	82,5	82,4	1,6
Total protocol 2			38	31	4	5	0	0	89,4	91,5	88,5	0,0

* PPNA not included

** PPND not included

The following results are observed (See Table 7).

Table 7 - Summary of results

		All categories	Protocol 1	Protocol 2
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	83.0 %	81.4 %	89.4 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	84.4 %	82.5 %	91.5 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	83.5 %	82.4 %	88.5 %
False positive ratio for the alternative method* FP = PPNA + PPND	$FPR = \frac{(FP)}{NA} \times 100\%$	1.4 %	1.6 %	0.0 %

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

3.1.6 Analysis of discordant results

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

> Negative deviations

38 negative deviations were observed. 13 samples were artificially contaminated and 25 naturally contaminated. 15 negative deviations concern samples contaminated with *Listeria monocytogenes*, and 20 samples contaminated with *Listeria* spp. different from *Listeria monocytogenes* and 3 both *Listeria monocytogenes* and *Listeria* spp.

For one sample (4866), the confirmatory tests of the alternative method confirmed the presence of *Listeria monocytogenes* in the enrichment broth.

For one sample (4541), the presence of *Listeria monocytogenes* was detected after subculture in Fraser broth.

For one sample in negative agreement (4525: precooked vegetables), the subculture in Fraser 1 allowed the confirmation of the presence of *Listeria* spp. in the enrichment broth.

The detection level of the alternative method was probably not reached in these cases.

> Positive deviations

35 positive deviations were observed. 14 samples were artificially contaminated and 21 naturally contaminated. 15 positive deviations concern *Listeria monocytogenes*, 17 *Listeria* spp. different from *Listeria monocytogenes* and 3 both *Listeria monocytogenes* and *Listeria* spp.

Table 8 - Negative deviations

N° Sample	Product	Artificial contaminations		Reference method: ISO 11290-1 [♦]	BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>						Category	T _{vne}
		Strain	Inoculation level CFU/sample		24 h at 37°C ± 1°C 24 LEB (B01205)							
					Protocol	BAX® RT PCR Assay for Genus <i>Listeria</i> Result (Ct)	All confir- matory tests	Final result 24 LEB	Agreement Ref/Alt 24LEB	Fraser 1 48h 37°C (ISO16140 requirements)		
2455	RTE sandwich	/		<i>L. monocytogenes</i> / <i>L. welshimeri</i>	1	-	-	-	ND	-	1	a
3970	RTE sandwich	/		<i>L. monocytogenes</i>	1	-	-	-	ND	-	1	a
4866	RTE chicken meat	/		<i>L. welshimeri</i>	1	-/-/	+	-	ND	H+ (<i>L. monocytogenes</i>)	1	a
5152	Deli-salad	<i>L. innocua</i> Ad1230	0,6	<i>L. innocua</i>	1	-	-	-	ND	-	1	a
5931	Deli-salad with ham	<i>L. welshimeri</i> Ad1670	0,6	<i>L. monocytogenes</i>	1	-	-	-	ND	-	1	a
5932	Deli-salad with chicken	<i>L. ivanovii</i> Ad2465	1,6	<i>L. ivanovii</i>	1	-	-	-	ND	-	1	a
5384	RTRH Food	/		<i>L. monocytogenes</i>	1	-	-	-	ND	-	1	b
5692	RTRH Food	<i>L. welshimeri</i> Ad1175	0,6	<i>L. welshimeri</i>	1	-	-	-	ND	-	1	b
5698	Pizza	<i>L. welshimeri</i> Ad1175	0,6	<i>L. welshimeri</i>	1	-	-	-	ND	-	1	b
5341	Pastry	<i>L. innocua</i> Ad644	3,2	<i>L. innocua</i>	1	-	-	-	ND	-	1	c
6748	Pastry	<i>L. welshimeri</i> Ad1193	1,2	<i>L. welshimeri</i>	1	-	-	-	ND	-	1	c
2462	Turkey meat	/		<i>L. monocytogenes</i> / <i>L. welshimeri</i>	1	-	-	-	ND	-	2	a
6279	Ground beef	/		<i>L. welshimeri</i>	1	-	-	-	ND	-	2	a
4541	Delicatessen	/		<i>L. monocytogenes</i> / <i>L. welshimeri</i>	2	-	-	-	ND	H+ (<i>L. monocytogenes</i>)	2	c

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ADRIA Développement

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Summary report (Version 0)

BAX® System Real-Time PCR Assay for Genus *Listeria*

N° Sample	Product	Artificial contaminations		Reference method: ISO 11290-1 [♦]	BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>						Category	Type
		Strain	Inoculation level CFU/sample		24 h at 37°C ± 1°C 24 LEB (B01205)							
					Protocol	BAX® RT PCR Assay for Genus <i>Listeria</i> Result (Ct)	All confirmatory tests	Final result 24 LEB	Agreement Ref/Alt 24LEB	Fraser 1 48h 37°C (ISO16140 requirements)		
7717	Delicatessen	/		<i>L. monocytogenes</i> / <i>L. welshimeri</i>	2	-	-	-	ND	-	2	c
5158	Raw milk cheese	<i>L. innocua</i> Ad1786	0,8	<i>L. innocua</i>	1	-	-	-	ND	-	3	a
7822	Raw milk cheese	<i>L. innocua</i> Ad1787	2,8	<i>L. monocytogenes</i>	1	-	-	-	ND	-	3	a
4942	Raw milk	/		<i>L. innocua</i>	1	-	-	-	ND	-	3	b
6286	Raw milk	/		<i>L. innocua</i>	1	-	-	-	ND	-	3	b
3977	Pasteurized goat cheese	/		<i>L. innocua</i>	1	-	-	-	ND	-	3	c
6441	Dairy dessert	<i>L. innocua</i> Ad636	1,8	<i>L. innocua</i>	1	-	-	-	ND	-	3	c
2582	Carrots	/		<i>L. monocytogenes</i>	1	-	-	-	ND	-	4	a
6277	Eggplant	<i>L. innocua</i> Ad1176	2,0	<i>L. innocua</i>	1	-	-	-	ND	-	4	a
3545	Precooked vegetables	/		<i>L. monocytogenes</i>	1	-	-	-	ND	-	4	b
3547	Processed fruits	/		<i>L. monocytogenes</i>	1	-	-	-	ND	-	4	b
5755	Pepper	/		<i>L. innocua</i>	1	-	-	-	ND	-	4	b
5756	Spinach	/		<i>L. monocytogenes</i>	1	-	-	-	ND	-	4	b
2795	Salmon flesh	/		<i>L. monocytogenes</i>	1	-	-	-	ND	-	5	a
3538	Frozen fish filet	/		<i>L. monocytogenes</i>	1	-	-	-	ND	-	5	a
3527	Smoked salmon	/		<i>L. welshimeri</i>	2	-	-	-	ND	-	5	b
4671	Smoked salmon	/		<i>L. welshimeri</i>	2	-	-	-	ND	-	5	b
4955	Smoked salmon	/		<i>L. monocytogenes</i>	2	-	-	-	ND	-	5	b
2784	Fish filet	/		<i>L. monocytogenes</i>	1	-	-	-	ND	-	5	c
2796	RTRH Fish	/		<i>L. welshimeri</i>	1	-	-	-	ND	-	5	c
3540	RTRH Fish	/		<i>L. monocytogenes</i>	1	-	-	-	ND	-	5	c
3975	Surimi	/		<i>L. monocytogenes</i>	1	-	-	-	ND	-	5	c
7310	Scraps (duck meat)	<i>L. innocua</i> Ad1273	1,0	<i>L. innocua</i>	1	-	-	-	ND	-	6	a
7319	Rinse water (vegetables industry)	<i>L. seeligeri</i> Ad1267	3,4	<i>L. seeligeri</i>	1	-	-	-	ND	-	6	b

Table 9 - Positive deviations

N° Sample	Product	Artificial contaminations		BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>						Category	Type
				24h 37°C±1°C 24 LEB (B01205)							
		Strain	Inoculation level CFU/sample	Protocol	BAX® RT PCR Assay for Genus <i>Listeria</i> Result (Ct)	All confirmatory tests	Identification	Final result 24 LEB	Agreement Ref/Alt 24LEB		
2449	RTE sandwich	/		1	+44,3	+	<i>L. monocytogenes</i>	+	PD	1	a
5154	Deli-salad	<i>L. innocua</i> Ad1230	0,6	1	+31,0	+	<i>L. innocua</i>	+	PD	1	a
5926	Sandwich with ham	<i>L. welshimeri</i> Ad1204	1,2	1	+29,5	+	<i>L. welshimeri</i>	+	PD	1	a
2787	Pizza	/		1	+47,0/+41,3/+45,8	+	<i>L. grayi</i>	+	PD	1	b
4865	RTRH food	/		1	+37,6/+39,2/+39,3	+	<i>L. monocytogenes</i>	+	PD	1	b
5690	RTRH Food	<i>L. welshimeri</i> Ad1175	0,6	1	+29,9	+	<i>L. welshimeri</i>	+	PD	1	b
5694	RTRH Food	<i>L. welshimeri</i> Ad1175	0,6	1	+35,7	+	<i>L. welshimeri</i>	+	PD	1	b
5342	Pastry	<i>L. innocua</i> Ad644	3,2	1	+27,5	+	<i>L. innocua</i>	+	PD	1	c
6746	Pastry	<i>L. welshimeri</i> Ad1193	1,2	1	+29,4	+	<i>L. welshimeri</i>	+	PD	1	c
2464	Chicken meat	/		1	+32,6	+	<i>L. innocua</i> / <i>L. welshimeri</i>	+	PD	2	a
6280	Ground beef	/		1	+40,3	+	<i>L. innocua</i>	+	PD	2	a
2585	RTRH chicken meat	/		1	+42,4	+ (after subculture in Fraser 1)	<i>L. monocytogenes</i>	+	PD	2	b
3976	RTRH food	/		1	+43,8	+	<i>L. monocytogenes</i>	+	PD	2	b
3988	RTRH pork meat	/		1	+39,2	+	<i>L. monocytogenes</i>	+	PD	2	b
5164	Raw milk cheese	<i>L. innocua</i> Ad1786	0,8	1	+29,1	+	<i>L. innocua</i>	+	PD	3	a
7826	Raw milk cheese	<i>L. innocua</i> Ad1787	2,8	1	+36,8	+	<i>L. monocytogenes</i>	+	PD	3	a
6437	Pasteurized milk cheese	<i>L. innocua</i> Ad636	1,8	1	+32,4	+	<i>L. innocua</i>	+	PD	3	c
2454	Cauliflower	/		1	+31,5	+	<i>L. monocytogenes</i>	+	PD	4	a
3533	Precooked zucchini	/		1	+34,8	+	<i>L. monocytogenes</i>	+	PD	4	b
3534	Precooked zucchini	/		1	+45,7	+	<i>L. monocytogenes</i>	+	PD	4	b
5757	Corn	/		1	+26,7	+	<i>L. innocua</i>	+	PD	4	b
6283	Vegetables mix	/		1	+31,6	+	<i>L. innocua</i>	+	PD	4	b
3537	RTRH zucchini	/		1	+38,5	+	<i>L. innocua</i>	+	PD	4	c
6740	RTRH vegetables	/		1	+37,1	+	<i>L. monocytogenes</i>	+	PD	4	c
3531	Salmon	/		1	+34,3	+	<i>L. monocytogenes</i>	+	PD	5	a

N° Sample	Product	Artificial contaminations		BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>						Category	Type
				24h 37°C±1°C 24 LEB (B01205)							
		Strain	Inoculation level CFU/sample	Protocol	BAX® RT PCR Assay for Genus <i>Listeria</i> Result (Ct)	All confir- matory tests	Identification	Final result 24 LEB	Agreement Ref/Alt 24LEB		
3159	Smoked salmon	/		2	+44,8	+	<i>L. monocytogenes</i>	+	PD	5	b
4685	Smoked trout	/		2	+41,5	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	PD	5	b
4688	Smoked salmon	/		2	+41,1	+	<i>L. monocytogenes</i>	+	PD	5	b
4691	Smoked trout	/		2	+40,5	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	PD	5	b
3162	RTC fish	/		1	+35,8	+	<i>L. monocytogenes</i>	+	PD	5	c
7311	Scraps (ready to eat meals industry)	<i>L. welshimeri</i> Ad1268	1,4	1	+(32,7)	+	<i>L. welshimeri</i>	+	PD	6	a
7316	Vegetables scraps	<i>L. innocua</i> Ad1273	1,0	1	+(38,3)	+	<i>L. innocua</i>	+	PD	6	a
7427	Scraps (seafood industry)	<i>L. monocytogenes</i> Ad614	2,8	1	+34,4	+	<i>L. innocua</i>	+	PD	6	a
7324	Rinse water (vegetables industry)	<i>L. innocua</i> Ad1274	3,0	1	+(25,9)	+	<i>L. innocua</i>	+	PD	6	b
7334	Wipe (cakemould after production)	<i>L. innocua</i> Ad659	2,4	1	+(26,4)	+	<i>L. innocua</i>	+	PD	6	c

The analyses of discordant results according to the EN ISO 16140-2:2016 is the following (See Table 10). Note that the acceptability limits are based on the number of positive samples tested for all the categories, total protocol 1 and total protocol 2 as more than 30 positive samples were tested for categories 2 and 5:

Table 10 - Analyses of discordant results

Category	Type		PD	ND**	PPND	(ND+PPND)-PD	AL	
1	Composite foods / Ready-to-eat and ready-to-reheat	a	Ready-to-eat	3	6	0	3	
		b	Ready-to-reheat	4	3	0	-1	
		c	Confectionaries, pastries and egg products	2	2	0	0	
	Total		9	11	0	2	3	
2	Meat products	a	Raw products (frozen or fresh)	2	2	0	0	
		b	Meat based products ready to reheat	3	0	0	-3	
		c	Raw and cooked delicatessen	0	2	0	2	
	Total		5	4	0	-1	3	
3	Milk & dairy products	a	Raw milk cheeses	2	2	0	0	
		b	Other products based on raw milk	0	2	0	2	
		c	Heat treated products	1	2	0	1	
	Total		3	6	0	3	3	
4	Vegetables	a	Raw products (fresh and frozen)	1	2	0	1	
		b	Pre-cooked vegetables, vegetables under modified atmosphere	4	4	0	0	
		c	RTE, RTRH	2	0	0	-2	
	Total		7	6	0	-1	3	
5	Seafood and fishery products	a	Raw products (fresh and frozen)	1	2	0	1	
		b	Cured & smoked	4	3	0	-1	
		c	RTE, Ready to reheat	1	4	0	3	
	Total		6	9	0	3	3	
6	Production environmental samples	a	Dusts and residues	3	1	0	-2	
		b	Cleaning and process waters	1	1	0	0	
		c	Surface samples	1	0	0	-1	
	Total		5	2	0	-3	3	
All categories			35	38	0	3	7	
Total protocol 1			31	33	0	2	5	
Total protocol 2			4	3	0	-1	3	

** PPND not included

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

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

243 samples were tested again after storage of 24 LEB Enrichment at 5°C ± 3°C for 72 h. The following changes were observed (See Table 11).

Table 11 - Enrichment broth storage

Sample	BAX® System Real-Time PCR Assay for Genus <i>Listeria</i>			
	Before storage	After storage 72h at 5°C ± 3°C	Category	Type
4866	ND	PA	1	a
7717	ND	PA	2	c

The analyses of discordant are given in Table 12. The acceptability limits are based on the number of positive samples tested for all categories, total protocol 1 and total protocol 2 as more than 30 positive samples were tested for categories 2 and 5.

Table 12 - Analysis of discordant after storage 72 h at 5 ± 3°C

Category	Type	PD	ND	PPND	(ND+PPND)-PD	AL
1 Composite foods / Ready-to-eat and ready-to-reheat	a a: Ready-to-eat	3	5	0	2	
	b b: Ready-to-reheat	4	3	0	-1	
	c c: Confectionaries, pastries and egg products	2	2	0	0	
	Total	9	10	0	1	
2 Meat products	a a: Raw products (frozen or fresh)	2	2	0	0	
	b b: Meat based products ready to reheat	3	0	0	-3	
	c c: Raw delicatessen	0	1	0	1	
	Total	5	3	0	-2	
3 Milk & dairy products	a a: Raw milk cheeses	2	2	0	0	
	b b: Other products based on raw milk	0	2	0	2	
	c c: Heat treated products	1	2	0	1	
	Total	3	6	0	3	
4 Vegetables	a a: Raw products (fresh and frozen)	1	2	0	1	
	b b: Pre-cooked vegetables, vegetables under modified atmosphere	4	4	0	0	
	c c: RTE	2	0	0	-2	
	Total	7	6	0	-1	
5 Seafood and fishery products	a a: Raw products (fresh and frozen)	1	2	0	1	
	b b: Cured & smoked	4	3	0	-1	
	c c: RTE, Ready to reheat	1	4	0	3	
	Total	6	9	0	3	
6 Production environmental samples	a a: Dusts and Residues	3	1	0	-2	
	b b: Cleaning and Process Waters	1	1	0	0	
	c c: Surface samples	1	0	0	-1	
	Total	5	2	0	-3	
All categories		35	36	0	1	7
Total protocol 1		31	32	0	1	5
Total protocol 2		4	4	0	0	3

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

3.1.8 Confirmation

> **Streaking onto selective agar plates**

The positive BAX® Real-Time PCR Assay results were confirmed by streaking 0.1 ml of 24 LEB enrichment onto O&A and Palcam plates.

For 5 samples, no typical colony was observed on O&A plates whereas typical *Listeria* colonies were observed on Palcam plates.

For 18 samples, no typical colony was observed on Palcam whereas typical *Listeria* colonies grew on O&A plates (See Table 13).

For 14 samples, no typical colony was observed on O&A and Palcam plates.

In one case (sample 2787), a subculture in 24 LEB was necessary to recover the *Listeria grayi* strain.

In 13 cases, a subculture in Fraser 1 was necessary to recover the *Listeria* strains.

All these samples are listed in Table 13.

Table 13 - Streaking onto selective agar plates

Sample	O&A	PALCAM	RLM	Subculture in Fraser 1	Subculture in 24 LEB	After storage for 72h at 5°C ± 3°C	Identification
2778	-	+d	/	H+	H+	/	<i>L. innocua</i>
3536	-	+	/	H+	/	H+	<i>L. monocytogenes</i>
4526	-	+	/	H+	/	/	<i>L. monocytogenes</i>
5009	-	+	/	/	/	/	<i>L. monocytogenes</i>
5162	-	+d	/	/	/	/	<i>L. innocua</i>
2458	H+	-	/	/	/	/	<i>L. monocytogenes</i>
2584	H+	-	/	/	/	/	<i>L. monocytogenes</i>
3159	H+	-	/	/	/	/	<i>L. monocytogenes</i>
3162	H+	-	/	/	/	/	<i>L. monocytogenes</i>
3528	H+	-	/	/	/	/	<i>L. monocytogenes</i>
3529	H+	-	/	/	/	/	<i>L. monocytogenes</i>
3530	H+	-	/	/	/	/	<i>L. monocytogenes</i>
3972	H+	-	/	/	/	/	<i>L. monocytogenes</i>
3976	H+	-	/	/	/	/	<i>L. monocytogenes</i>
3979	H+/H-	-	/	/	/	/	<i>L. monocytogenes</i> / <i>L. welshimeri</i>
3983	H+	-	/	/	/	/	<i>L. monocytogenes</i>
3984	H+/H-	-	/	/	/	/	<i>L. monocytogenes</i> / <i>L. innocua</i>
3988	H+	-	/	/	/	/	<i>L. monocytogenes</i>
4676	H+d/H-	-	/	/	/	/	<i>L. monocytogenes</i> / <i>L. seeligeri</i>
4866	H+ (2)	-	/	/	/	/	<i>L. monocytogenes</i>

Sample	O&A	PALCAM	RLM	Subculture in Fraser 1	Subculture in 24 LEB	After storage for 72h at 5°C ± 3°C	Identification
5752	H-d	-	/	/	/	/	<i>L. grayi</i>
7335	H+	-	/	/	/	/	<i>L. ivanovii</i>
7825	H-d	-	/	/	/	/	<i>L. seeligeri</i> / <i>L. welshimeri</i>
2585	-	-	/	H+	/	H+	<i>L. monocytogenes</i> after subculture in Fraser 1
2787	-	-	/	-	H-	-	<i>L. grayi</i> (after subculture on 24 LEB)
2794	-	-	/	H+	/	-	<i>L. monocytogenes</i> (after subculture in Fraser 1)
3166	-	-	/	H+	/	-	<i>L. monocytogenes</i> (after subculture in Fraser 1)
3173	-	-	/	H+	/	-	<i>L. monocytogenes</i> (after subculture in Fraser 1)
3177	-	-	/	H+	/	-	<i>L. monocytogenes</i> (after subculture in Fraser 1)
3533	-	-	/	H+	/	H+	<i>L. monocytogenes</i> (after subculture in Fraser 1)
3534	-	-	/	H+	/	H+	<i>L. monocytogenes</i> (after subculture in Fraser 1)
3539	-	-	/	H+	/	H+	<i>L. monocytogenes</i> (after subculture in Fraser 1)
3546	-	-	/	H+	/	H+	<i>L. monocytogenes</i> (after subculture in Fraser 1)
4531	-	-	/	H-	/	H-	<i>L. welshimeri</i> after subculture in Fraser 1
4534	-	-	/	H+	/	H+	<i>L. monocytogenes</i> after subculture in Fraser 1
4865	-	-	/	H+	/	H+	<i>L. monocytogenes</i> after subculture in Fraser 1
5006	-	-	/	H+/H-	/	H+	<i>L. monocytogenes</i> / <i>L. welshimeri</i> after subculture

 Plates incubated for 48 h

> **Confirmation of the typical colonies**

The typical colonies isolated on O&A, Palcam and TSYEA plates were confirmed using biochemical galleries and the MALDI Biotyper of BRUKER.

220 colonies were tested from O&A, 166 from Palcam and 223 from TSYEA. A summary of the observed results is provided in Table 14.

Table 14 - Summary of the results obtained using the MALDI Biotyper of BRUKER

Plates	MALDI-TOF				
	Total colonies tested	Positive results obtained by:			
		Direct transfer protocol	2nd Direct transfer protocol (dt2)	Extended Direct transfer protocol (edt)	Extraction Protocol (ext)
O&A	220	195	18	0	7
PALCAM	166	154	12	0	0
TSYEA	223	208	14	0	1
TOTAL	609	557	44	0	8

Note that in 44 cases, it was necessary to test the colonies twice with the Direct Transfer Protocol (Bruker MBT). A flowchart is provided in **Appendix 5** for interpretation of the results.

The following interpretation was applied:

- If score ≥ 2.0 : the Subtyping Module starts automatically: the strain is identified as belonging to one *Listeria* species (typed as result) (i.e. *L. innocua*, *L. ivanovii*, *L. monocytogenes*, *L. seeligeri*, *L. welshimeri*)
- If score ≥ 2.0 and no typed as result is obtained: the strain is identified as belonging to *Listeria* genus. For specie confirmation, the analysis shall be repeated by running more exhaustive sample preparation, successively DT, eDT and Extraction, until high score value is obtained.
- If score $1.7 \leq x < 2.0$: the strain is identified as belonging to *Listeria* genus. For specie confirmation, the analysis shall be repeated by running more exhaustive sample preparation, successively DT, eDT and Extraction, until high score value is obtained.
- If score < 1.7 : the analysis shall be repeated again by running more exhaustive sample preparation, successively DT, eDT and Extraction, until high score value is obtained.
- Note that for *Listeria grayi*, no subtyping is required. The score needs to be ≥ 2.0 for the two best matches

The Direct transfer protocol (DT) allowed the confirmation/identification of colonies in 98.7% of the cases

In 8 cases, it was necessary to apply the extraction protocol.

A summary of the differences observed between identification using biochemical galleries and using the MALDI Biotyper of BRUKER is given in Table 15. When two different aspects were noticed on the plates (H+/H-), two colonies were tested.

**Table 15 - Differences observed between the biochemical identification using galleries
and the MALDI Biotyper of BRUKER**

Sample	O&A plate			Palcam plate			After purification : TSYEA plate		
	O&A	Biochemical identification	Confirmation MALDI-TOF	Palcam	Biochemical identification	Confirmation MALDI-TOF	Biochemical identification	Confirmation MALDI-TOF	
2576	H-d	<i>L. monocytogenes</i> on RLM and at 72h / <i>L. innocua</i>	<i>Listeria monocytogenes</i> (on RLM) (ext) / <i>Listeria innocua</i>	+	NI	<i>Listeria innocua</i>	<i>L. monocytogenes</i> (on RLM) / <i>L. innocua</i>	<i>Listeria monocytogenes</i> (ext) / <i>Listeria innocua</i>	
3175	H+	NI	<i>Listeria monocytogenes</i> (ext)	+	<i>L. monocytogenes</i>	<i>Listeria monocytogenes</i>	<i>L. monocytogenes</i>	<i>Listeria monocytogenes</i>	
4275	H+/H-	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>Listeria monocytogenes</i> / <i>Listeria welshimeri</i>	+	<i>L. innocua</i>	<i>Listeria welshimeri</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>Listeria monocytogenes</i> / <i>Listeria welshimeri</i>	
4867	H-d	NI	<i>Listeria monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>Listeria monocytogenes</i>	<i>L. monocytogenes</i>	<i>Listeria monocytogenes</i>	
5006	- (H+/H- after subculture)	<i>L. monocytogenes</i> / <i>L. welshimeri</i> after subculture	<i>Listeria monocytogenes</i> / <i>Listeria innocua</i> (after subculture)	- (+ after subculture)	<i>L. monocytogenes</i> / <i>L. welshimeri</i> after subculture	<i>Listeria monocytogenes</i> / <i>Listeria innocua</i> (after subculture)	<i>L. monocytogenes</i> / <i>L. welshimeri</i> after subculture	<i>Listeria monocytogenes</i> / <i>Listeria innocua</i> (after subculture)	
5939	H-	<i>L. welshimeri</i>	<i>Listeria innocua</i>	+	<i>L. welshimeri</i>	<i>Listeria innocua</i>	<i>L. innocua</i>	<i>Listeria innocua</i>	

NI: no identification

For 3 samples (2576 (Palcam), 3175 (O&A) and 4867 (O&A)), typical colonies were confirmed with the MALDI Biotyper of BRUKER while these colonies were not confirmed with the biochemical galleries used without applying a purification step.

For 3 samples (No 4275, 5006 and 5939), the confirmation result of typical colonies provided by the MALDI Biotyper were in agreement with those observed by the biochemical tests at the genus level, but the species identification was different (*Listeria welshimeri* vs *Listeria innocua*). In both cases, the presence of *Listeria* spp. was confirmed.

3.1.9 PCR inhibitions

685 DNA extracts were tested. The PCR was inhibited for 2 samples. The DNA extract was tested again without applying any dilution and a negative result was then obtained for one sample and a positive result for the other one (See Table 16).

Table 16 - PCR inhibitions

Sample	Products	BAX® System Real-Time PCR Assay for Genus <i>Listeria</i>	
		18h	After storage at 5°C ± 3°C for 72h
4949	Pasteurised liquid yolk egg	i/i/i/-	/
4874	Pastry	+29,3	i/i/+28,5

3.2 Relative level of detection

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

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

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

3.2.1 Experimental design

Six (matrix/strain) pairs were analyzed by the reference method and by the alternative method (See Table 17):

- 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.

Table 17 - Defined (matrix/strain) pairs for the RLOD determination

Matrix and related category number	Inoculated strain	Origin	Inoculation protocol
① - Deli-salad (Piémontaise)	<i>Listeria monocytogenes</i> Ad494	Deli salad	Seeding protocol 48 h storage at 5°C ± 3°C after inoculation and before analysis
② - Rillettes	<i>Listeria monocytogenes</i> Ad669	Rillettes	
③ - Raw milk	<i>Listeria ivanovii</i> Ad991	Raw milk cheese	
④ - Bagged raw spinach	<i>Listeria seeligeri</i> Ad1754	Vegetables	
⑤ - Cold smoked salmon	<i>Listeria innocua</i> Ad 1674	Smoked salmon	
⑥ - Process water (vegetable sausage preparation)	<i>Listeria monocytogenes</i> Ad 551	Environmental sample	

3.2.2 Calculation and interpretation of the RLOD

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

The RLOD calculations were performed using the Excel spreadsheet available at <http://standards.iso.org/iso/16140> - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 06.07.2015. The RLOD are given in Table 18.

Table 18 – Presentation of RLOD before and after confirmation of the alternative method results

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value
Deli-salad/ <i>L. monocytogenes</i> Ad494	1,249	0,550	2,835	0,222	0,410	0,542	0,588
Rillettes/ <i>L. monocytogenes</i> Ad669	0,784	0,321	1,913	-0,244	0,446	0,546	1,415
Raw milk/ <i>L. ivanovii</i> Ad991	0,520	0,249	1,084	-0,654	0,368	1,780	1,925
Bagged raw spinach/ <i>L. seeligeri</i> Ad1754	0,523	0,232	1,179	-0,648	0,407	1,595	1,889
Cold smoked salmon/ <i>L. innocua</i> Ad1674	1,769	0,692	4,523	0,571	0,469	1,216	0,224
Process water/ <i>L. monocytogenes</i> Ad551	1,189	0,485	2,914	0,173	0,448	0,386	0,699
Combined	0,955	0,694	1,315	-0,046	0,160	0,287	1,226

The RLOD meet the AL fixed at 2.5 for an unpaired study design for all the matrix/strain pairs.

The LOD_{50%} calculations according to Wilrich & Wilrich POD-LOD calculation program - version 10, 2021-05-04 test are given in Table 19.

Table 19 - LOD₅₀ results

Category	(Strain / matrix) pair	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich ¹	
		Reference method	Alternative method
1	Deli salad / <i>Listeria monocytogenes</i> Ad494	1,1 [0,6; 1,9]	1,3 [0,7; 2,4]
2	Rillettes / <i>Listeria monocytogenes</i> Ad669	0,7 [0,4; 1,3]	0,5 [0,3; 0,9]
3	Raw milk / <i>Listeria ivanovii</i> Ad991	1,2 [0,7; 2,0]	0,8 [0,4; 1,3]
4	Bagged raw spinach / <i>Listeria seeligeri</i> Ad1754	1,0 [0,6; 1,7]	0,5 [0,3; 1,0]
5	Cold smoked salmon / <i>Listeria innocua</i> Ad1674	0,8 [0,4; 1,4]	1,4 [0,7; 2,8]
6	Process water / <i>Listeria monocytogenes</i> Ad551	0,8 [0,4; 1,4]	1,0 [0,5; 1,9]
Combined results		0,9 [0,7; 1,2]	0,9 [0,7; 1,1]

3.3 Inclusivity / exclusivity

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

3.3.1 Test protocols

> Inclusivity

Fifty targeted strain cultures (20 *Listeria monocytogenes* and 30 *Listeria* spp. different from *Listeria monocytogenes*) were prepared in BHI medium at 37°C. Dilutions were done in order to inoculate 10 to 100 cells/225 ml of Complete LEB. The broths were incubated for 24 h at 37°C. The alternative protocol was then performed. Confirmation tests were run by streaking the Complete LEB onto O&A and Palcam. The colonies were confirmed by the MALDI Biotyper of BRUKER from O&A, Palcam and TSYEA plates.

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

> Exclusivity

Thirty negative strains cultures were prepared in BHI at 37°C. Dilutions were performed in order to inoculate 10⁵ cells/ml of BPW. BPW was incubated for 24 h at 37°C The alternative protocol was then performed.

3.3.2 Results

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

> Inclusivity

All the tested strains gave positive PCR results. The strains showed typical colonies on selective agar plates. All the colonies were confirmed as *Listeria* spp. using the MALDI Biotyper of BRUKER from whatever the plate used for streaking.

> Exclusivity

No cross reaction was observed with the 30 non-target tested strains. Note that for 4 strains (3 *Lactococcus* and 1 *Brochothrix*), no growth was observed in BPW broth. For these strains, the BAX® System Real-Time PCR Assay for *Listeria monocytogenes* test was applied on a BHI culture.

3.4 Practicability

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

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

The negative results are available in one day and the positive results in 2 or 3 days.

4 INTER-LABORATORY STUDY

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

4.1 Study organisation

> Collaborators number

Samples were sent to 12 laboratories. The analyses were conducted by 2 collaborators (i.e. technicians) in 5 laboratories. 17 collaborators were thus involved in this inter-laboratory study.

> Matrix and strain used

Cheese samples (fresh goat cheese) were contaminated by *Listeria monocytogenes*. 153 isolates were obtained from raw milk cheese.

> Samples

Samples were prepared and inoculated on Monday 22nd October 2018, as described below:

- 24 blind coded samples (25 g) for the detection of *Listeria* spp. and *Listeria monocytogenes* according to ISO 11290-1 (2017) reference method (BLUE LABEL)
- 24 blind coded samples (25 g) for the detection of *Listeria* spp. and *Listeria monocytogenes* using the BAX[®] System Real-Time PCR Assay for Genus *Listeria* and the BAX[®] System Real-Time PCR Assay for *Listeria monocytogenes* (RED LABEL)
- 1 sample for aerobic mesophilic flora enumeration by ISO 4833-1 method,
- 1 water flask labelled "Temperature Control" with a temperature probe.

> Inoculation

The targeted inoculation levels were the following:

- Level: 0 CFU/25 g,
- Level 1: < 2 CFU/25 g, inoculation level providing as much as possible fractional positive recovery data,
- Level 2: 6 CFU/25 g.

> Labelling and shipping

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.

Samples were shipped in 24 h to 48 h to the involved laboratories. The temperature conditions had to stay lower or equal to 8°C during transport, and between 0°C – 8°C in the labs.

> Analyses

Collaborative study laboratories and the expert laboratory carried out the analyses on Wednesday 24th October or Thursday 25th October 2018 with the alternative and reference methods. **The analyses by the reference method and the alternative method (Protocol 1) were performed on the same day.**

4.2 Experimental parameters controls

4.2.1 Strain stability and background microflora stability

Strain stability was checked by inoculating the matrix at 1.5 CFU/25g and 100 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 $3 \pm 2^\circ\text{C}$. *Triplicates* were analysed. The aerobic mesophilic flora was also enumerated; the results are given in Table 20.

Table 20 - Sample stability

Day	Reference method (detection)			CFU/g			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	+	+	155	100	100	$1.3 \cdot 10^6$
Day 1	-	+	+	118	109	109	$1.8 \cdot 10^6$
Day 2	+	+	+	73	127	100	$1.2 \cdot 10^5$

No evolution was observed during storage at $3^\circ\text{C} \pm 2^\circ\text{C}$.

4.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 21).

Table 21 - Contamination levels

Level	Samples	Theoretical target level (b/25 g)	True level (b/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
0	1 - 4 - 7 - 8 - 12 - 15 - 22 - 23	0	0	/	/
1	5 - 9 - 11 - 13 - 16 - 17 - 19 - 20	1.5	1.6	1.3	2.0
2	2 - 3 - 6 - 10 - 14 - 18 - 21 - 24	6.0	5.6	4.3	7.3

4.2.3 Logistic conditions

Temperature conditions are given in Table 22.

Table 22 - Sample temperatures at receipt

Collaborators	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time		Analysis date	
A	2,5	3,7	23/10/2018	11:30 AM	24/10/2018	9:15 AM
B	2,5	6,8	23/10/2018	11:40 AM	23/10/2018	12:40 PM
C	3,0	6,1	23/10/2018	9:50 AM	23/10/2018	11:45 AM
D1	3,5	4,5	24/10/2018	12:00 AM	24/10/2018	2:00 PM
D2	3,5	4,3	24/10/2018	12:00 AM	24/10/2018	2:00 PM
E1	2,5	4,7	23/10/2018	2:30 PM	25/10/2018	/
E2	3,0	5,2	23/10/2018	2:30 PM	24/10/2018	/
F1	2,5	5,5	23/10/2018	2:20 PM	24/10/2018	11:00 AM
F2	2,5	5,2	23/10/2018	2:20 PM	24/10/2018	11:00 AM
G1	6,0	4,4	23/10/2018	3:00 PM	23/10/2018	5:00 PM
G2	5,5	4,4	23/10/2018	3:00 PM	24/10/2018	5:00 PM
H	<i>Samples not analysed</i>					
I1	3,0	3,4	23/10/2018	11:45 AM	23/10/2018	1:15 PM
I2	2,5	2,2	23/10/2018	11:45 AM	23/10/2018	1:20 PM
K	4,0	4,2	23/10/2018	1:49 PM	23/10/2018	2:45 PM
L	5,5	7	24/10/2018	5:00 PM	25/10/2018	9:00 AM
M	3,0	0,6	23/10/2018	11:20 AM	23/10/2018	11:30 AM

No problem was encountered during the transport or at receipt for the 17 collaborators. All the samples were delivered on time (Day 1 or Day 2) and in appropriate conditions. Temperatures during shipment and at receipt were all correct.

The Collaborator H received the samples on time and in appropriate conditions, but they could not proceed to the analyses.

The Collaborators E1 and L carried out the analyses on Thursday 25th October 2018 (Day 3); their results were not taken into account for the interpretation.

4.3 Results analysis

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

4.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 23.

Table 23 – Results obtained by the expert Lab.

Level	Reference method	Alternative method
L0	0	0
L1	7	6
L2	8	8

4.3.2 Results observed by the collaborative laboratories

> ***Aerobic mesophilic flora enumeration***

Depending on the Lab results, the enumeration levels varied from $3.2 \cdot 10^4$ to $2.4 \cdot 10^6$ CFU/g.

> ***Listeria spp. detection***

16 collaborators participated to the study. The results obtained are provided in Table 24 (reference method) and Table 25 (alternative method).

Table 24 - Positive results by the reference method (**ALL the collaborators**)

Collaborators	Contamination level		
	L0	L1	L2
A	0	1	0
B	0	3	4
C	0	5	4
D1	0	7	8
D2	0	8	8
E1	0	5	8
E2	0	5	8
F1	1	7	8
F2	0	2	8
G1	0	6	8
G2	0	5	8
H	<i>Samples not analysed</i>		
I1	0	5	8
I2	0	7	8
K	0	6	8
L	0	8	8
M	0	7	8
Total	P₀ = 1	P₁ = 87	P₂ = 112

Table 25 - Positive results (before and after confirmation)
by the alternative method (**ALL the collaborators**)

Collaborators	Contamination level								
	L0			L1			L2		
	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result
A	0	0	0	3	6	3	6	6	6
B	0	0	0	4	5	4	7	8	7
C	0	0	0	6	7	6	8	8	8
D1	0	0	0	7	7	7	8	8	8
D2	0	0	0	7	7	7	8	8	8
E1	0	0	0	0	0	0	5	5	5
E2	0	0	0	0	0	0	5	6	5
F1	2	4	2	5	6	5	8	8	8
F2	0	0	0	5	6	5	8	8	8
G1	0	0	0	4	4	4	8	8	8
G2	0	0	0	1	5	1	8	8	8
H	<i>Samples not analysed</i>								
I1	0	0	0	7	8	7	7	8	7
I2	0	0	0	5	6	5	8	8	8
K	0	0	0	2	4	2	7	7	7
L	0	0	0	6	6	6	7	8	7
M	0	0	0	7	7	7	7	8	7
Total	P₀ = 2	C₀ = 4	CP₀ = 2	P₁ = 69	C₁ = 84	CP₁ = 69	P₂ = 115	C₂ = 120	CP₂ = 115

One collaborator (F1) obtained positive results on unspiked samples:

- For the reference method: typical colonies on the plates for sample F1,
- For the alternative method:
 - * Positive PCR results, confirmed by streaking: samples F1 and F22,
 - * Negative PCR result, confirmed by streaking: samples F7 and F15.

It was asked to this Lab to take photos from the plates (See Appendix 5 - Page 113). *Listeria* spp. typical colonies were clearly visible on O&A plates.

According to the AFNOR technical rules, it is possible to include the results from a collaborator with maximum one cross contamination at Level 0. Collaborator F1 was not retained for interpretation.

The Collaborator A obtained using the reference method:

- 1 positive result for Level 1,
- 0 positive result for Level 2.

The Collaborator E2 obtained using the alternative method:

- 0 positive results for Level 1,
- 5 positive results for Level 2.

It was asked to both collaborators to provide the incubation temperature register in order to check if the incubation conditions were correct. We received the information only from collaborator E2.

The incubator average temperature for the reference method was 29.06°C; the average for the alternative method was 35.89°C while the incubation temperature was supposed to be 37°C ± 1°C. This low incubation temperature could perhaps explain the low number of positive results obtained with the alternative method.

The interpretation was done with and without the data set from lab A.

4.3.3 Results of the collaborators retained for interpretation

The interpretation was done for 13 and 12 Collaborators; the results obtained with 13 Collaborators are presented in Table 26 (reference method) and Table 27 (alternative method) and with 12 Collaborators (without Lab A) in Table 28 (reference method) and Table 29 (alternative method).

Table 26 - Positive results by the reference method
(Without Labs E1, F1, H and L) - 13 Collaborators

Collaborators	Contamination level		
	L0	L1	L2
A	0	1	0
B	0	3	4
C	0	5	4
D1	0	7	8
D2	0	8	8
E2	0	5	8
F2	0	2	8
G1	0	6	8
G2	0	5	8
I1	0	5	8
I2	0	7	8
K	0	6	8
M	0	7	8
Total	P₀ = 0	P₁ = 67	P₂ = 88

Table 27 - Positive results (before and after confirmation)
by the alternative method (Without Labs E1, F1, H and L) - 13 Collaborators

Collaborator s	Contamination level								
	L0			L1			L2		
	PCR result	Confirmatio n result	Final result	PCR result	Confirmatio n result	Final result	PCR result	Confirmatio n result	Final result
A	0	0	0	3	6	3	6	6	6
B	0	0	0	4	5	4	7	8	7
C	0	0	0	6	7	6	8	8	8
D1	0	0	0	7	7	7	8	8	8
D2	0	0	0	7	7	7	8	8	8
E2	0	0	0	0	0	0	5	6	5
F2	0	0	0	5	6	5	8	8	8
G1	0	0	0	4	4	4	8	8	8
G2	0	0	0	1	5	1	8	8	8
I1	0	0	0	7	8	7	7	8	7
I2	0	0	0	5	6	5	8	8	8
K	0	0	0	2	4	2	7	7	7
M	0	0	0	7	7	7	7	8	7
Total	P₀ = 0	C₀ = 0	CP₀ = 0	P₁ = 58	C₁ = 72	CP₁ = 58	P₂ = 95	C₂ = 99	CP₂ = 95

Table 28 - Positive results by the reference method
(Without Labs A, E1, F1, H and L) - 12 Collaborators

Collaborators	Contamination level		
	L0	L1	L2
B	0	3	4
C	0	5	4
D1	0	7	8
D2	0	8	8
E2	0	5	8
F2	0	2	8
G1	0	6	8
G2	0	5	8
I1	0	5	8
I2	0	7	8
K	0	6	8
M	0	7	8
Total	P₀ = 0	P₁ = 66	P₂ = 88

Table 29 - Positive results (before and after confirmation)
by the alternative method (Without Labs A, E1, F1, H and L) - 12 Collaborators

Collabo- rators	Contamination level								
	L0			L1			L2		
	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result
B	0	0	0	4	5	4	7	8	7
C	0	0	0	6	7	6	8	8	8
D1	0	0	0	7	7	7	8	8	8
D2	0	0	0	7	7	7	8	8	8
E2	0	0	0	0	0	0	5	6	5
F2	0	0	0	5	6	5	8	8	8
G1	0	0	0	4	4	4	8	8	8
G2	0	0	0	1	5	1	8	8	8
I1	0	0	0	7	8	7	7	8	7
I2	0	0	0	5	6	5	8	8	8
K	0	0	0	2	4	2	7	7	7
M	0	0	0	7	7	7	7	8	7
Total	P₀ = 0	C₀ = 0	CP₀ = 0	P₁ = 55	C₁ = 66	CP₁ = 55	P₂ = 89	C₂ = 93	CP₂ = 89

4.4 Calculation and interpretation

4.4.1 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 30).

Table 30 - Percentage specificity

		13 Collaborators	12 Collaborators
Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_-}\right)\right) \times 100 \% =$	100 %	100 %
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-}\right)\right) \times 100 \% =$	100 %	100 %

N: number of all L0 tests

P_0 = total number of false-positive results obtained with the blank samples before confirmation

CP_0 = total number of false-positive results obtained with the blank samples

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

Fractional positive results were obtained for the low and the high inoculation levels (L1 + L2). The two inoculation levels were 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 and Level 2 is provided in Table 31 (with and without the Collaborator A).

Table 31 - Summary of the obtained results with the reference method and the alternative method for Level 1 and Level 2

Level	Response	13 Collaborators		12 Collaborators	
		Reference method positive (R+)	Reference method negative (R-)	Reference method positive (R+)	Reference method negative (R-)
1	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 40	Positive deviation (R-/A+) PD = 18	Positive agreement (A+/R+) PA = 40	Positive deviation (R-/A+) PD = 15
	Alternative method negative (A-)	Negative deviation (A-/R+) ND = 27 (PPND = 0)	Negative agreement (A-/R-) NA = 19 (PPNA = 0)	Negative deviation (A-/R+) ND = 26 (PPND = 0)	Negative agreement (A-/R-) NA = 15 (PPNA = 0)
2	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 82	Positive deviation (R-/A+) PD = 13	Positive agreement (A+/R+) PA = 82	Positive deviation (R-/A+) PD = 7
	Alternative method negative (A-)	Negative deviation (A-/R+) ND = 6 (PPND = 0)	Negative agreement (A-/R-) NA = 3 (PPNA = 0)	Negative deviation (A-/R+) ND = 6 (PPND = 0)	Negative agreement (A-/R-) NA = 1 (PPNA = 0)

Based on the data summarized in Table 31, 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 32).

Table 32 - Sensitivity, relative trueness and false positive ratio percentages

		13 Collaborators		12 Collaborators	
		Level 1	Level 2	Level 1	Level 2
Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \times 100\% =$	68.2 %	94.1 %	67.9 %	93.7 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \times 100\% =$	78.8 %	87.1 %	81.5 %	92.6 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\% =$	56.7 %	81.7%	57.3 %	86.5 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \times 100\% =$	0 %	0 %	0 %	0 %

4.4.3 Interpretation of data

The negative deviations are listed in Table 33 for Level 1 and Level 2.

The positive deviations are listed in Table 34 for Level 1 and Level 2.

Table 33 - Negative deviations for Level 1 and Level 2

Lab	Level	Sample n°	PCR result	Confirmation
A	1	A19	-	-
B	1	B16	-	-
C	1	C11	-/+44,1	+
D1	1	D17	-	-
D2	1	D38	-	-
E2	1	E30	-	-
		E34	-	-
		E35	-	-
		E39	-	-
	2	E46	-	-
		E28	-	-
		E40	- /47,4	+
G1	1	G5	-	-
		G9	-	-
G2	1	G30	-	-
		G35	-/+46,5	+
		G38	-/-	+
		G39	-	-
	2	G46	-/-	+
		I2	-/-	+
I1	1	I17	-/-	+
I2	1	I26	-	-
		I27	-	-
		I38	-/-	+
K	1	K5	-/+44,9	+
		K11	-	-
		K13	-	-
		K16	-	-
	2	K19	-/+41,7	+
		K6	-	-
M	1	M9	-	-
	2	M21	-/-	+

For 11 samples (8 samples for Level 1 and 3 samples for Level 2), the presence of *Listeria* spp. was confirmed in the enrichment broth; this concerns the samples C11, G35, G38, G46, I17, I38, K5, K19, E40, I2 and M21. It was asked to these collaborators to repeat the BAX RT PCR test once on the same DNA extract:

- Six initial results were confirmed.
- For five samples, the BAX RT PCR results were positive on the second test with high Ct values (41.7 to 47.4).

The contamination level was probably just at the detection limit of the alternative method for these samples.

Table 34 - Positive deviations for Level 1 and Level 2

Lab	Level	Sample n°	
A	1	A9	
		A11	
		A20	
	2	A2	
		A3	
		A6	
		A10	
		A18	
A	2	A24	
	B	1	B11
			B19
		2	B2
B14			
B21			
C	1	C5	
		C16	
	2	C2	
		C3	
		C6	
		C14	
D1	1	D13	
F2	1	F34	
		F38	
		F39	
G2	1	G27	
I1	1	I9	
		I11	
		I20	
I2	1	I39	
K	1	K9	
M	1	M5	

For an **unpaired study design**, the difference between (ND – PD) is calculated for the level(s) where fractional recovery is obtained (so L_1 and possibly L_2). 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:

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

where

P_x = number of samples with a positive result obtained with the reference method at level x (L_1 or L_2) for all the collaborators

N_x = number of samples tested at level x (L_1 or L_2) with the reference method by all the collaborators

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

where

CP_x = number of samples with a confirmed positive result obtained with the alternative method at level x (L_1 or L_2) for all the collaborators;

N_x = number of samples tested at level x (L_1 or L_2) with the alternative method by all the collaborators.

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

where

N_x = number of samples tested for level x (L_1 or L_2) 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 and Level 2. The calculations are the following, according to the EN ISO 16140-2:2016 (See Table 35).

Table 35 - Calculations

	13 Collaborators		12 Collaborators	
	Level 1	Level 2	Level 1	Level 2
N_x	104	104	96	96
$(p+)_{\text{ref}}$	0.6	0.8	0.7	0.9
$(p+)_{\text{alt}}$	0.6	0.9	0.6	0.9
AL = (ND - PD) max	12.28	8.17	11.67	6.44
ND - PD	9	-7	11	-1
Conclusion	ND - PD < AL			

For both levels and both interpretations (13 or 12 Collaborators), the calculated values for ND - PD met the acceptability limits.

4.4.4 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 relative limit of detection (RLOD), the LOD_{50%} and the LOD_{95%} are given Table 36.

Table 36 - RLOD, LOD_{50%}, LOD_{95%}

Number of collaborators	Method	LOD _{50%}	LOD _{95%}	RLOD
12	Reference	1,22	5.28	1.14
	Alternative	1,39	6.01	
13	Reference	1.56	6.76	0.94

5 CONCLUSION

The **method comparison study conclusions** are:

- The method comparison study scheme corresponds to an UNPAIRED STUDY design as the alternative and reference methods have different enrichment procedures.
- In the sensitivity study, six categories were tested: five food categories and the production environmental samples category. The protocol of the alternative method shows 35 positive deviations (PD) and 38 negative deviations (ND) for the overall categories. The (ND - PD) calculated values are lower or equal to the acceptability limits (AL) whatever the categories, and as well for the individual 6 categories.
- The Relative Levels of Detection (RLOD) are all lower than the AL fixed at 2.5 (unpaired data study) whatever the matrix/strain pairs.
- The inclusivity and exclusivity testing gave the expected results for the 50 target strains and the 30 non-target strains.
- It is possible to store the primary enrichment broth for 72 h at 5°C ± 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 and AFNOR technical rules (Revision 6).

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

- The data and interpretations comply with the EN ISO 16140-2:2016 requirements. **The BAX® System Real-Time PCR Assay for Genus *Listeria* is considered equivalent to the ISO standard.**
- The alternative method meets the Acceptability Limit but an unusual high level of false negative results (negative results with PCR and positive after confirmation) has been highlighted in the inter-laboratory study.**

Quimper, 08 November 2022

Maryse RANNOU

Project Manager

Validation of Alternative methods



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

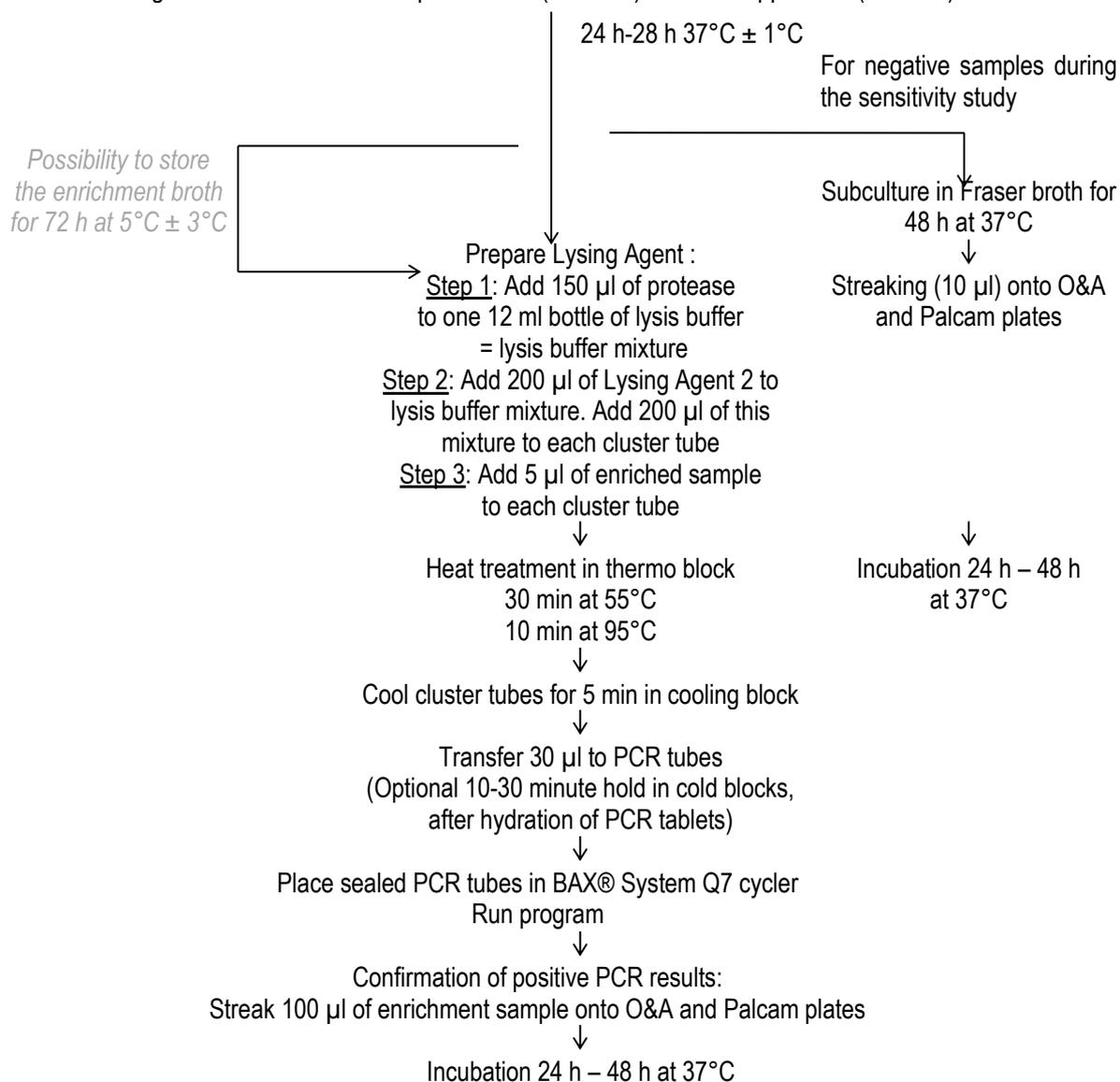
Appendix 1 – Flow diagram of the alternative method: BAX® System Real-Time PCR Assay for Genus *Listeria*

Protocol 1 for all products, excluding products analyzed with Protocol 2:

25 g + 225 ml of 24 LEB Complete media (CM 1154)

Protocol 2 for smoked fish & for raw delicatessen:

25 g + 225 ml of 24 LEB Complete media (CM1154) + Buffer supplement (BO1204)

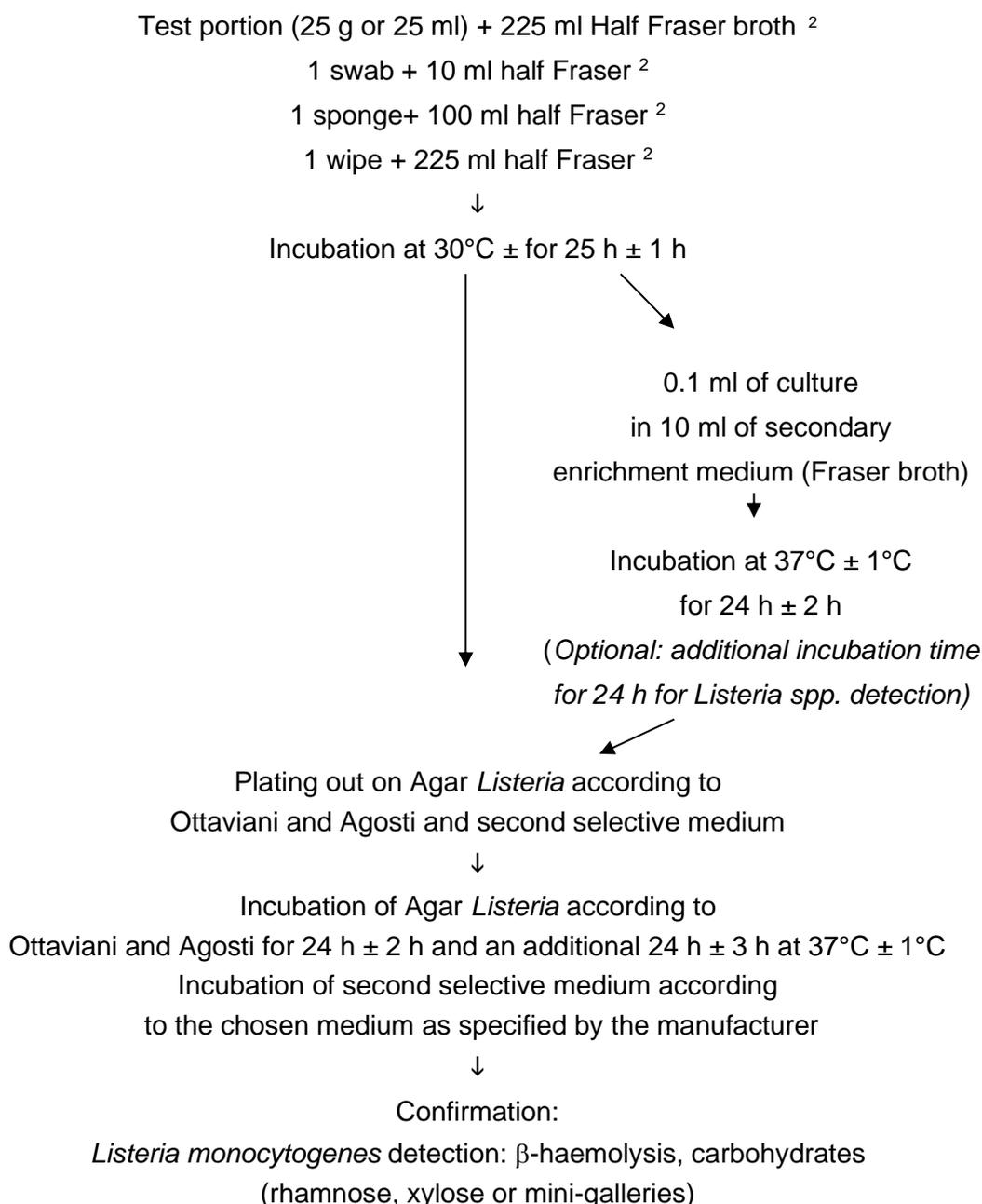


Only the presence of typical colonies on selective agar plates confirms the PCR test

- During the validation study, the typical colonies will be confirmed directly by:
- the biochemical galleries without a purification step;
 - the tests of the reference method after the purification step on TSYEA plates
 - the Biotyper of Bruker on colonies from O&A, Palcam and TSYEA plates

Confirmation tests of the reference method: Gram, Catalase, Haemolysis, Test Camp, API *Listeria* Gallery

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



² For sampling after cleaning process, premoisten:

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

Appendix 3 – Artificial contamination of samples

N° Sample	Product (french name)	Product	Artificial contaminations						Glo b a l r e s u l t	C a t e g o r y	T y p e
			Strain	Origin	Injury protocol	Injury measu- re- ment	Inoculation level/sample				
							Enumeratio n	Mean			
5150	Salade jambon emmental	Deli-salad	<i>L. innocua</i> Ad1230	Salad	Seeding 48h 2-8°C	/	1-0-1-1-0	0,6	-	1	a
5152	Salade jambon emmental	Deli-salad	<i>L. innocua</i> Ad1230	Salad	Seeding 48h 2-8°C	/	1-0-1-1-0	0,6	+	1	a
5154	Salade poulet emmental	Deli-salad	<i>L. innocua</i> Ad1230	Salad	Seeding 48h 2-8°C	/	1-0-1-1-0	0,6	+	1	a
5926	Sandwich jambon beurre	Sandwich with ham	<i>L. welshimeri</i> Ad1204	Pork meat	Seeding 48h 2-8°C	/	1-2-3-0-0	1,2	+	1	a
5927	Piémontaise au jambon	Deli-salad with ham	<i>L. welshimeri</i> Ad1204	Pork meat	Seeding 48h 2-8°C	/	1-2-3-0-0	1,2	+	1	a
5928	Salade César	Deli-salad with chicken	<i>L. innocua</i> Ad1227	Poultry meat	Seeding 48h 2-8°C	/	2-1-1-0-1	1,0	+	1	a
5929	Salade au poulet	Deli-salad with chicken	<i>L. innocua</i> Ad1227	Poultry meat	Seeding 48h 2-8°C	/	2-1-1-0-1	1,0	+	1	a
5930	Sandwich jambon beurre	Sandwich with ham	<i>L. welshimeri</i> Ad1670	Pork meat	Seeding 48h 2-8°C	/	1-0-0-2-0	0,6	+	1	a
5931	Piémontaise au jambon	Deli-salad with ham	<i>L. welshimeri</i> Ad1670	Pork meat	Seeding 48h 2-8°C	/	1-0-0-2-0	0,6	+	1	a
5932	Salade César	Deli-salad with chicken	<i>L. ivanovii</i> Ad2465	Poultry meat	Seeding 48h 2-8°C	/	0-1-4-1-2	1,6	+	1	a
5933	Salade au poulet	Deli-salad with chicken	<i>L. ivanovii</i> Ad2465	Poultry meat	Seeding 48h 2-8°C	/	0-1-4-1-2	1,6	-	1	a
5690	Croissant au jambon	RTRH Food	<i>L. welshimeri</i> Ad1175	RTRH food	Seeding 48h 2-8°C	/	1-0-1-1-0	0,6	+	1	b
5692	Croque monsieur fromage jambon	RTRH Food	<i>L. welshimeri</i> Ad1175	RTRH food	Seeding 48h 2-8°C	/	1-0-1-1-0	0,6	+	1	b
5694	Galette blé noir jambon emmental	RTRH Food	<i>L. welshimeri</i> Ad1175	RTRH food	Seeding 48h 2-8°C	/	1-0-1-1-0	0,6	+	1	b
5698	Pizza jambon fromages	Pizza	<i>L. welshimeri</i> Ad1175	RTRH food	Seeding 48h 2-8°C	/	1-0-1-1-0	0,6	+	1	b

N° Sample	Product (french name)	Product	Artificial contaminations						Glo b a / r e s u l t	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
							Enumeration	Mean			
5341	Forêt noire	Pastry	<i>L. innocua</i> Ad644	Pastry	Seeding 48h 2-8°C	/	2-5-1-6-2	3,2	+	1	c
5342	Eclair au chocolat	Pastry	<i>L. innocua</i> Ad644	Pastry	Seeding 48h 2-8°C	/	2-5-1-6-2	3,2	+	1	c
5345	Choux chantilly	Pastry	<i>L. innocua</i> Ad644	Pastry	Seeding 48h 2-8°C	/	2-5-1-6-2	3,2	+	1	c
6746	Eclair au café	Pastry	<i>L. welshimeri</i> Ad1193	RTE Food	Seeding 48h 2-8°C	/	2-1-1-1-1	1,2	+	1	c
6748	Eclair chocolat	Pastry	<i>L. welshimeri</i> Ad1193	RTE Food	Seeding 48h 2-8°C	/	2-1-1-1-1	1,2	+	1	c
6750	Tortilla oignons	Omelette	<i>L. welshimeri</i> Ad1193	RTE Food	Seeding 48h 2-8°C	/	2-1-1-1-1	1,2	+	1	c
5158	Reblochon de Savoie au Lait cru	Raw milk cheese	<i>L. innocua</i> Ad1786	Raw milk	Seeding 48h 2-8°C	/	2-1-0-1-0	0,8	+	3	a
5160	Tomme de Savoie au lait cru	Raw milk cheese	<i>L. innocua</i> Ad1786	Raw milk	Seeding 48h 2-8°C	/	2-1-0-1-0	0,8	+	3	a
5162	Brie de Meaux lait cru	Raw milk cheese	<i>L. innocua</i> Ad1786	Raw milk	Seeding 48h 2-8°C	/	2-1-0-1-0	0,8	+	3	a
5164	Beaufort au lait cru	Raw milk cheese	<i>L. innocua</i> Ad1786	Raw milk	Seeding 48h 2-8°C	/	2-1-0-1-0	0,8	+	3	a
5166	Morbier au lait cru	Raw milk cheese	<i>L. innocua</i> Ad1786	Raw milk	Seeding 48h 2-8°C	/	2-1-0-1-0	0,8	-	3	a
7822	Ricodon au lait cru	Raw milk cheese	<i>L. innocua</i> Ad1787	Raw milk	Seeding 48h 2-8°C	/	3-3-3-2-3	2,8	+	3	a
7823	Ricodon au lait cru	Raw milk cheese	<i>L. welshimeri</i> Ad1667	Raw milk cheese	Seeding 48h 2-8°C	/	3-2-3-2-4	2,8	-	3	a
7824	Roquefort AOP au lait cru	Raw milk cheese	<i>L. innocua</i> Ad1787	Raw milk	Seeding 48h 2-8°C	/	3-3-3-2-3	2,8	+	3	a
7825	Roquefort AOP au lait cru	Raw milk cheese	<i>L. welshimeri</i> Ad1667	Raw milk cheese	Seeding 48h 2-8°C	/	3-2-3-2-4	2,8	+	3	a
7826	Brie de Meaux au lait cru	Raw milk cheese	<i>L. innocua</i> Ad1787	Raw milk	Seeding 48h 2-8°C	/	3-3-3-2-3	2,8	+	3	a

N° Sample	Product (french name)	Product	Artificial contaminations						Glo b a / r e s u l t	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
							Enumeration	Mean			
7827	Brie de Meaux au lait cru	Raw milk cheese	<i>L. welshimeri</i> Ad1667	Raw milk cheese	Seeding 48h 2-8°C	/	3-2-3-2-4	2,8	-	3	a
6437	Camembert lait pasteurisé	Pasteurized milk cheese	<i>L. innocua</i> Ad636	Milk product	Seeding 48h 2-8°C	/	4-0-1-2-1	1,8	+	3	c
6439	Fromage au lait pasteurisé à pâte pressée cuite	Pasteurized milk cheese	<i>L. innocua</i> Ad636	Milk product	Seeding 48h 2-8°C	/	4-0-1-2-1	1,8	+	3	c
6441	Panna cotta coulis framboise	Dairy dessert	<i>L. innocua</i> Ad636	Milk product	Seeding 48h 2-8°C	/	4-0-1-2-1	1,8	+	3	c
6443	Panna cotta caramel	Dairy dessert	<i>L. innocua</i> Ad636	Milk product	Seeding 48h 2-8°C	/	4-0-1-2-1	1,8	-	3	c
6445	Semoule au lait vanille naturelle	Dairy dessert	<i>L. innocua</i> Ad636	Milk product	Seeding 48h 2-8°C	/	4-0-1-2-1	1,8	+	3	c
6447	Semoule au lait	Dairy dessert	<i>L. seeligeri</i> Ad649	Milk product	Seeding 48h 2-8°C	/	0-0-3-1-0	0,8	+	3	c
6449	Riz au lait vanille naturelle	Dairy dessert	<i>L. seeligeri</i> Ad649	Milk product	Seeding 48h 2-8°C	/	0-0-3-1-0	0,8	+	3	c
6451	Riz au lait nature	Dairy dessert	<i>L. seeligeri</i> Ad649	Milk product	Seeding 48h 2-8°C	/	0-0-3-1-0	0,8	+	3	c
6453	Choux à la creme	Dairy dessert	<i>L. seeligeri</i> Ad649	Milk product	Seeding 48h 2-8°C	/	0-0-3-1-0	0,8	+	3	c
6277	Aubergine	Eggplant	<i>L. innocua</i> Ad1176	Vegetables	Seeding 48h 2-8°C	/	4-2-3-0-1	2,0	+	4	a
6278	Champignon blanc	Mushrooms	<i>L. innocua</i> Ad1176	Vegetables	Seeding 48h 2-8°C	/	4-2-3-0-1	2,0	+	4	a
7307	Déchets de viande de porc fumé	Scraps (pork smoked meat)	<i>L. welshimeri</i> Ad1268	Environmental sample	Seeding 48h 2-8°C	/	2-0-3-2-0	1,4	-	6	a
7308	Déchets de viande de porc fumé	Scraps (pork smoked meat)	<i>L. innocua</i> Ad1273	Environmental sample	Seeding 48h 2-8°C	/	1-1-1-1-1	1,0	-	6	a
7309	Déchets de viande de canard	Scraps (duck meat)	<i>L. welshimeri</i> Ad1268	Environmental sample	Seeding 48h 2-8°C	/	2-0-3-2-0	1,4	-	6	a
7310	Déchets de viande de canard	Scraps (duck meat)	<i>L. innocua</i> Ad1273	Environmental sample	Seeding 48h 2-8°C	/	1-1-1-1-1	1,0	+	6	a

N° Sample	Product (french name)	Product	Artificial contaminations						Glo b a / r e s u l t	Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
							Enumeration	Mean			
7311	Déchets de production de plats cuisinés	Scraps (ready to eat meals industry)	<i>L. welshimeri</i> Ad1268	Environmental sample	Seeding 48h 2-8°C	/	2-0-3-2-0	1,4	+	6	a
7312	Déchets de production de plats cuisinés	Scraps (ready to eat meals industry)	<i>L. innocua</i> Ad1273	Environmental sample	Seeding 48h 2-8°C	/	1-1-1-1-1	1,0	+	6	a
7313	Déchets végétaux	Vegetables scraps	<i>L. welshimeri</i> Ad1268	Environmental sample	Seeding 48h 2-8°C	/	2-0-3-2-0	1,4	-	6	a
7314	Déchets végétaux	Vegetables scraps	<i>L. innocua</i> Ad1273	Environmental sample	Seeding 48h 2-8°C	/	1-1-1-1-1	1,0	-	6	a
7316	Déchets végétaux	Vegetables scraps	<i>L. innocua</i> Ad1273	Environmental sample	Seeding 48h 2-8°C	/	1-1-1-1-1	1,0	+	6	a
7318	Déchets de production de saucisses	Scraps (sausages production)	<i>L. innocua</i> Ad1273	Environmental sample	Seeding 48h 2-8°C	/	1-1-1-1-1	1,0	+	6	a
7427	Déchets (industrie produits de la mer)	Scraps (seafood industry)	<i>L. monocytogenes</i> Ad614	Environmental sample	Seeding 48h 2-8°C	/	2-5-3-1-3	2,8	+	6	a
7428	Déchets (production chou)	Scraps (vegetables industry)	<i>L. monocytogenes</i> Ad614	Environmental sample	Seeding 48h 2-8°C	/	2-5-3-1-3	2,8	+	6	a
7429	Déchets (production purée de haricots verts)	Scraps (vegetables industry)	<i>L. monocytogenes</i> Ad614	Environmental sample	Seeding 48h 2-8°C	/	2-5-3-1-3	2,8	+	6	a
7431	Déchets (industrie ovoproduits)	Scraps (egg products industry)	<i>L. monocytogenes</i> Ad614	Environmental sample	Seeding 48h 2-8°C	/	2-5-3-1-3	2,8	+	6	a
5948	Eau fabrication Thon précuit	Process water	<i>L. monocytogenes</i> Ad2600	Environmental sample	Seeding 48h 2-8°C	/	1-3-4-1-1	2,0	-	6	b
7319	Eau de rinçage (poireau, épinards)	Rinse water (vegetables industry)	<i>L. seeligeri</i> Ad1267	Environmental sample	Seeding 48h 2-8°C	/	4-3-3-5-2	3,4	+	6	b
7320	Eau de rinçage (poireau, épinards)	Rinse water (vegetables industry)	<i>L. innocua</i> Ad1274	Environmental sample	Seeding 48h 2-8°C	/	3-3-2-3-4	3,0	+	6	b
7321	Eau de rinçage (haricots verts)	Rinse water (vegetables industry)	<i>L. seeligeri</i> Ad1267	Environmental sample	Seeding 48h 2-8°C	/	4-3-3-5-2	3,4	+	6	b
7322	Eau de rinçage (haricots verts)	Rinse water (vegetables industry)	<i>L. innocua</i> Ad1274	Environmental sample	Seeding 48h 2-8°C	/	3-3-2-3-4	3,0	+	6	b
7323	Eau de rinçage (compote pomme , banane)	Rinse water (vegetables industry)	<i>L. seeligeri</i> Ad1267	Environmental sample	Seeding 48h 2-8°C	/	4-3-3-5-2	3,4	+	6	b

N° Sample	Product (french name)	Product	Artificial contaminations						Glo b a l r e s u l t	C a t e g o r y	T y p e
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample				
							Enumeration	Mean			
7324	Eau de rinçage (compote pomme, banane)	Rinse water (vegetables industry)	<i>L. innocua</i> Ad1274	Environmental sample	Seeding 48h 2-8°C	/	3-3-2-3-4	3,0	+	6	b
7325	Eau de rinçage (compote pomme, rhubarbe)	Rinse water (vegetables industry)	<i>L. seeligeri</i> Ad1267	Environmental sample	Seeding 48h 2-8°C	/	4-3-3-5-2	3,4	+	6	b
7326	Eau de rinçage (végétaux)	Rinse water (vegetables industry)	<i>L. innocua</i> Ad1274	Environmental sample	Seeding 48h 2-8°C	/	3-3-2-3-4	3,0	+	6	b
7327	Eau de rinçage cuisson soupe courgette	Rinse water (vegetables industry)	<i>L. seeligeri</i> Ad1267	Environmental sample	Seeding 48h 2-8°C	/	4-3-3-5-2	3,4	+	6	b
7328	Eau de rinçage cuisson soupe courgette	Rinse water (vegetables industry)	<i>L. innocua</i> Ad1274	Environmental sample	Seeding 48h 2-8°C	/	3-3-2-3-4	3,0	+	6	b
7329	Eau de rinçage cuisson soupe poireaux pomme de terre	Rinse water (vegetables industry)	<i>L. seeligeri</i> Ad1267	Environmental sample	Seeding 48h 2-8°C	/	4-3-3-5-2	3,4	+	6	b
7330	Eau de rinçage cuisson soupe poireaux pomme de terre	Rinse water (vegetables industry)	<i>L. innocua</i> Ad1274	Environmental sample	Seeding 48h 2-8°C	/	3-3-2-3-4	3,0	+	6	b
7331	Lingette plonge après production après nettoyage	Wipe (dishwashing after production) after cleaning process	<i>L. innocua</i> Ad659	Environmental sample	Seeding 48h 2-8°C	/	1-1-6-4-0	2,4	+	6	c
7332	Lingette atelier découpe après nettoyage	Wipe (cutting workshop) after cleaning process	<i>L. innocua</i> Ad659	Environmental sample	Seeding 48h 2-8°C	/	1-1-6-4-0	2,4	+	6	c
7333	Lingette plonge avant production	Wipe (dishwashing before production)	<i>L. innocua</i> Ad659	Environmental sample	Seeding 48h 2-8°C	/	1-1-6-4-0	2,4	+	6	c
7334	Lingette moules à gâteaux après production	Wipe (cake mould after production)	<i>L. innocua</i> Ad659	Environmental sample	Seeding 48h 2-8°C	/	1-1-6-4-0	2,4	+	6	c
7335	Lingette moules à madeleines après production	Wipe (cake mould after production)	<i>L. ivanovii</i> Ad662	Environmental sample	Seeding 48h 2-8°C	/	2-1-1-3-1	1,6	+	6	c
7336	Lingette production épices	Wipe (spices production)	<i>L. ivanovii</i> Ad662	Environmental sample	Seeding 48h 2-8°C	/	2-1-1-3-1	1,6	-	6	c
7337	Lingette chambre épicerie	Wipe (grocery room)	<i>L. ivanovii</i> Ad662	Environmental sample	Seeding 48h 2-8°C	/	2-1-1-3-1	1,6	+	6	c
7338	Lingette stockage végétaux cuits	Wipe (raw vegetables storage)	<i>L. ivanovii</i> Ad662	Environmental sample	Seeding 48h 2-8°C	/	2-1-1-3-1	1,6	+	6	c

Appendix 4 – Sensitivity study: raw data

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

H-:	characteristic <i>Listeria</i> colonies without halo
H+:	characteristic <i>Listeria</i> 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
*:	new extraction
NI:	No identification
ni :	Not isolated colony
dt2 :	2nd direct transfer
ext:	extraction procedure
	48 h incubation time of the O&A plates

COMPOSITE FOODS / READY TO EAT AND READY TO REHEAT										
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*					Category	Type	
			Half Fraser		Fraser 1		Biochemical identification			Listeria spp. result
			O&A	Palcam	O&A	Palcam				
2449	Mini bagels	RTE sandwich	-	-	-	-	/	-	1	a
2455	Mini sandwich	RTE sandwich	H+/H-	-	H-	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	1	a
3970	Mini bagels	RTE sandwich	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	a
3971	Mini sandwich	RTE sandwich	H-d	-	H-d	-	NC (Gram-)	-	1	a
3972	Houmous	Houmous	H+	+ (3)	H+	+	<i>L. monocytogenes</i>	+	1	a
3978	Piémontaise	Piémontaise	-	-	-	-	/	-	1	a
4866	Allumette poulet fumé	RTE chicken meat	H-d	+ (4)	H-	+	<i>L. welshimeri</i>	+	1	a
5150	Salade jambon emmental	Deli-salad	-	-	st	st	/	-	1	a
5152	Salade jambon emmental	Deli-salad	H-	+	H-	+	<i>L. innocua</i>	+	1	a
5154	Salade poulet emmental	Deli-salad	-	-	st	st	/	-	1	a
5388	Sandwich poulet crudités	Sandwich	-	st	st	st	/	-	1	a
5390	Tartinable fromage saumon	RTE Food	-	-	-	-	/	-	1	a
5392	Salade pomme de terre hareng	RTE Food	st	st	st	st	/	-	1	a
5926	Sandwich jambon beurre	Sandwich with ham	st	st	st	st	/	-	1	a
5927	Piémontaise au jambon	Deli-salad with ham	H-	+	H-	+	<i>L. welshimeri</i>	+	1	a
5928	Salade César	Deli-salad with chicken	H-	+	H-	+	<i>L. innocua</i>	+	1	a
5929	Salade au poulet	Deli-salad with chicken	H-	+	H-	+	<i>L. innocua</i>	+	1	a
5930	Sandwich jambon beurre	Sandwich with ham	H-	+	H-	+	<i>L. welshimeri</i>	+	1	a
5931	Piémontaise au jambon	Deli-salad with ham	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	a
5932	Salade César	Deli-salad with chicken	-	-	H+	+	<i>L. ivanovii</i>	+	1	a
5933	Salade au poulet	Deli-salad with chicken	-	-	-	st	/	-	1	a
5934	Club sandwich rosette	Sandwich with ham	-	-	-	-	/	-	1	a
5935	Piémontaise au jambon	Deli-salad with ham	st	-	-	-	/	-	1	a
5936	Piémontaise au jambon	Deli-salad with ham	st	st	st	st	/	-	1	a
5937	Salade au poulet	Deli-salad with chicken	-	-	-	st	/	-	1	a
2787	Baguette pizza	Pizza	H-	-	-	-	NC (Gram-)	-	1	b
3969	Endives au jambon	RTRH endives with ham	st	-	-	-	/	-	1	b
4285	Mini moelleux polenta	RTRH food	st	-	st	st	/	-	1	b
4286	Pommes de terre au thon	RTRH potatoes	-	-	-	-	/	-	1	b
4287	Croque madame	RTRH food	-	st	-	-	/	-	1	b
4288	Pommes de terre à la salandaise	RTRH potatoes	st	-	-	-	/	-	1	b
4289	Raviolis farcis	RTRH pasta	H-	+	H-	+	<i>L. innocua</i>	+	1	b
4864	Poêlée de pommes de terre	RTRH potatoes	-	-	-	-	/	-	1	b
4865	Galette soja tomates	RTRH food	H-d	-	-	-	NC	-	1	b
4867	Poêlée de riz au poulet	RTRH chicken meat and rice	H-d	-	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	1	b
4869	Sauce colombo	RTRH dressing	-	-	-	-	/	-	1	b
4870	Galette de blé noir épaisse	RTRH food	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	b
4871	Galette quinoa provençale	RTRH food	H-d	-	-	-	NC, NI	-	1	b
4875	Blanquette de poulet	RTRH food	st	-	-	-	/	-	1	b
4876	Paella	Paella	H+ (2)	-	H+	+	<i>L. monocytogenes</i>	+	1	b
4877	Galette boulgour lentilles	RTRH food	H-d	-	-	-	NC	-	1	b
4878	Tajine olives	RTRH food	-	-	-	-	/	-	1	b
4958	Brandade de morue Parmentier	RTRH food	-	-	-	-	/	-	1	b
5384	Riz au thon olives tomates	RTRH Food	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	b
5385	Pommes de terre sarladaise	RTRH Food	-	-	-	-	/	-	1	b
5386	Pommes de terre au beurre	RTRH Food	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	b
5387	Bouchée à la reine	RTRH Food	st	st	st	st	/	-	1	b

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for Genus *Listeria*

COMPOSITE FOODS / READY TO EAT AND READY TO REHEAT										
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*				Biochemical identification	Listeria spp. result	Category	Type
			Half Fraser		Fraser 1					
			O&A	Palcam	O&A	Palcam				
5389	Friand au fromage	RTRH Food	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	b
5391	Friand au fromage	RTRH Food	st	-	-	-	/	-	1	b
5690	Croissant au jambon	RTRH Food	-	-	-	-	/	-	1	b
5692	Croque monsieur fromage jambon	RTRH Food	H-	+	H-	+	<i>L. welshimeri</i>	+	1	b
5694	Galette blé noir jambon emmental	RTRH Food	-	-	-	-	/	-	1	b
5698	Pizza jambon fromages	Pizza	H-	+	H-	+	<i>L. welshimeri</i>	+	1	b
4293	Eclair au chocolat	Pastry	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	c
4863	Plaque à croissant	Pastry	-	-	-	-	/	-	1	c
4868	Omelette orient	Omelette	st	-	-	-	/	-	1	c
4872	Mille feuilles	Pastry	st	st	st	st	/	-	1	c
4873	Omelette	Omelette	-	-	-	-	/	-	1	c
4874	Eclair au chocolat	Pastry	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	c
4946	Blanc d'œuf en neige	Egg white	st	st	st	-	/	-	1	c
4947	Œuf entier liquide pasteurisé	Pasteurized liquid whole egg	st	st	st	st	/	-	1	c
4948	Œuf entier liquide pasteurisé	Pasteurized liquid whole egg	st	st	st	st	/	-	1	c
4949	Jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	st	st	st	st	/	-	1	c
5341	Forêt noire	Pastry	-	+d	H-	+	<i>L. innocua</i>	+	1	c
5342	éclair au chocolat	Pastry	-	-	-	-	/	-	1	c
5345	Choux chantilly	Pastry	-	-	H-	+	<i>L. innocua</i>	+	1	c
6746	Eclair au café	Pastry	-	-	-	-	/	-	1	c
6748	Eclair chocolat	Pastry	H-	+	H-	+	<i>L. welshimeri</i>	+	1	c
6750	Tortilla oignons	Omelette	H-	+	H-	+	<i>L. welshimeri</i>	+	1	c
6755	Tortilla omelette pomme de terre	Omelette	st	st	st	st	/	-	1	c
6756	Tortilla nature	Omelette	st	st	st	st	/	-	1	c
7714	Tortilla oignons saveur d'ailleurs	Omelette	st	-	-	-	/	-	1	c
7715	Eclair chocolat	Pastry	-	-	-	-	/	-	1	c

MEAT PRODUCTS										
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*					Category	Type	
			Half Fraser		Fraser 1		Biochemical identification			Listeria spp. result
			O&A	Palcam	O&A	Palcam				
2460	Côte de porc	Pork meat	-	-	-	-	/	-	2	a
2461	Filet congelé	Meat product	st	-	st	-	/	-	2	a
2462	Escalope dinde crue	Turkey meat	H+	-	H+	+	<i>L. monocytogenes</i>	+	2	a
2463	Viande de pilon de dinde	Turkey meat	H+/H-	+	H+	+	<i>L. monocytogenes / L. innocua</i>	+	2	a
2464	Haut de cuisse poulet	Chicken meat	-	-	-	-	/	-	2	a
2465	Filet de poulet	Chicken meat	H-	+	H-	+	<i>L. innocua</i>	+	2	a
2466	Epaule	Raw meat	H+	+	H+/H-	+	<i>L. monocytogenes / L. welshimeri</i>	+	2	a
2575	Pied cuit	Pork meat	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	a
2584	Viande filet de dinde	Turkey meat	st	-	st	st	/	-	2	a
2586	Viande de poulet	Chicken meat	st	-	H-	+	<i>L. innocua</i>	+	2	a
2587	Echine de porc	Pork meat	st	-	st	st	/	-	2	a
2593	Langue de porc	Pork meat	H+	+d	H+	+	<i>L. monocytogenes</i>	+	2	a
2785	Steak haché	Ground beef	H+/H-	+	H+/H-	+	<i>L. monocytogenes / L. welshimeri</i>	+	2	a
2789	Cuisse de poulet	Chicken meat	H+/H-	+	H+/H-	+	<i>L. monocytogenes / L. innocua</i>	+	2	a
4151	Escalope de veau	Raw veal escalope	H-	+	H-	+	<i>L. welshimeri</i>	+	2	a
4152	Bavette de flanchet	Raw beef meat	st	-	st	-	/	-	2	a
4153	Viande de porc	Raw pork meat	st	-	st	-	/	-	2	a
4155	Rumsteak	Raw beef meat	st	-	st	-	/	-	2	a
4156	Steak bœuf	Raw beef meat	-	-	st	-	/	-	2	a
5938	Porc côte échine	Pork meat	H-	+d	H-	+	<i>L. welshimeri</i>	+	2	a
5939	Poulet blanc	Chicken meat	H+/H-	+	H+/H-	+	<i>L. monocytogenes / L. welshimeri</i>	+	2	a
6279	Steak haché	Ground beef	H- (3)	-	H-	+	<i>L. welshimeri</i>	+	2	a
6280	Steak haché	Ground beef	-	-	-	-	/	-	2	a
6456	Cote d'agneau	Lamb meat	-	-	-	-	/	-	2	a
6457	Escalope de veau	Veal meat	-	-	-	-	/	-	2	a
2452	Paupiettes	RTRH meat	H+/H-	+	H+/H-	+	<i>L. monocytogenes / L. welshimeri</i>	+	2	b
2457	Côte de porc thym romarin	RTRH meat	-	-	-	-	/	-	2	b
2585	Amincé de poulet tikka	RTRH chicken meat	st	-	-	-	/	-	2	b
2791	Côte de porc thym romarin	RTC pork	H+	+	H+/H-	+	<i>L. monocytogenes / L. welshimeri</i>	+	2	b
3544	Blanquette de poulet	RTRH chicken meat	st	-	st	-	/	-	2	b
3549	Côte porc miel moutarde	RTRH pork meat	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	b
3973	Côte de porc thym romarin	RTRH pork meat	H+	-	H+	+	<i>L. monocytogenes</i>	+	2	b
3974	Galettes tomates soja boeuf	RTRH food	-	-	-	-	/	-	2	b
3976	Pâte brisée viande hachée	RTRH food	-	-	-	-	/	-	2	b
3979	Emincé de dinde basilic	RTRH turkey meat	H+/H-	+	H+/H-	+	<i>L. monocytogenes / L. innocua</i>	+	2	b
3980	Brochette de poulet medina	RTRH chicken meat	-	-	-	-	/	-	2	b
3981	Viande bovine steak haché tex mex	RTRH beef meat	-	-	-	-	/	-	2	b
3983	Côte de porc sans os marinée tex mex	RTRH pork meat	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	b
3984	Kiev précuit halal	RTRH meat	H+d/H-	-	H+d/H-	+	<i>L. monocytogenes / L. innocua</i>	+	2	b
3985	Côte de porc tex mex	RTRH pork meat	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	b
3988	Côte de porc thym romarin	RTRH pork meat	-	-	st	-	/	-	2	b
3989	Sot l'y laisse saveur lointaine	RTRH chicken meat	H+/H-	+	H+/H-	+	<i>L. monocytogenes / L. welshimeri</i>	+	2	b
5014	Blanquette de veau	RTRH veal meat	st	st	st	st	/	-	2	b
5015	Porc au caramel	RTRH pork meat	st	st	st	st	/	-	2	b
5016	Bœuf aux oignons	RTRH beef meat	-	-	-	-	/	-	2	b
5017	Couscous 3 viandes	RTRH meat	st	st	-	-	/	-	2	b
5018	Fricadelles sauce tomates	RTRH meat	st	st	st	-	/	-	2	b
4531	Saucisse sèche volaille bœuf	Delicatessen	H- (5)	+	H-	+	<i>L. welshimeri</i>	+	2	c

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ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for Genus *Listeria*

MEAT PRODUCTS										
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*					Category	Type	
			Half Fraser		Fraser 1		Biochemical identification			Listeria spp. result
			O&A	Palcam	O&A	Palcam				
4533	Tranches bacon fumé cuites	Delicatessen	-	-	-	-	/	-	2	c
4534	Chorizo	Delicatessen	H+ (6)	-	H+	+	<i>L. monocytogenes</i>	+	2	c
4541	Saucisse sèche volaille bœuf	Delicatessen	H+/H-	+	H+	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	2	c
5005	Saucisse sèche volaille bœuf	Delicatessen	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	c
5006	Chorizo	Delicatessen	H+ (1)	+ (1)	H+	+	<i>L. monocytogenes</i>	+	2	c
5007	Jambon cru	Delicatessen	-	-	-	-	/	-	2	c
5008	Saucisse sèche volaille bœuf	Delicatessen	-	-	H-	+	<i>L. welshimeri</i>	+	2	c
5009	Saucisse sèche volaille bœuf	Delicatessen	st	st	H+	+	<i>L. monocytogenes</i>	+	2	c
5010	Boudin blanc	Delicatessen	-	st	-	-	/	-	2	c
5011	Jambon cuit	Delicatessen	-	-	-	-	/	-	2	c
5012	Saucisson	Delicatessen	-	st	-	st	/	-	2	c
5013	Jambon	Delicatessen	H-	+	H-	+	<i>L. welshimeri</i>	+	2	c
6727	Boudin blanc	Delicatessen	-	-	-	-	/	-	2	c
6728	Saucisse sèche volaille bœuf	Delicatessen	H+/H-d	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	2	c
6729	Rillettes de lapin	Delicatessen	st	-	st	-	/	-	2	c
6730	Chipolatas cuites	Delicatessen	st	-	-	-	/	-	2	c
6916	Pâté de campagne tomate salade	Pâté / tomatoes / Salad	st	-	st	-	/	-	2	c
6917	Pâté de campagne tomate salade	Pâté / tomatoes / Salad	st	-	st	st	/	-	2	c
6918	Pâté de campagne tomate salade	Pâté / tomatoes / Salad	st	st	-	-	/	-	2	c
6919	Pâté de campagne tomate salade	Pâté / tomatoes / Salad	H-d	-	H-d (1)	-	NC	-	2	c
6920	Pâté de campagne tomate salade	Pâté / tomatoes / Salad	-	-	st	-	/	-	2	c
6921	Farce à tomates	Sausage	H+	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	2	c
6922	Chair à saucisse	Sausage	H+	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	2	c
6923	Chair à saucisse	Sausage	H+	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	2	c
6924	Chair à saucisse	Sausage	H+	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	2	c
6925	Chair à saucisse	Sausage	H+	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	2	c
6926	Chair à saucisse	Sausage	H+	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	2	c
7716	Rosette	Delicatessen	st	-	st	-	/	-	2	c
7717	Chipolatas aux herbes	Delicatessen	H+/H-	-	H+	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	2	c
7829	Jambon serrano	Delicatessen	-	-	-	-	/	-	2	c

MILK AND DAIRY PRODUCTS

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*					Category	Type	
			Half Fraser		Fraser 1		Biochemical identification			Listeria spp. result
			O&A	Palcam	O&A	Palcam				
4693	Morbier	Raw milk cheese	st	st	st	-	/	-	3	a
4950	Brie de Meaux lait cru	Raw milk cheese	st	st	-	st	/	-	3	a
4951	Morbier lait cru de vache	Raw milk cheese	-	-	-	-	/	-	3	a
4952	Kaltbach lait cru	Raw milk cheese	-	st	-	-	/	-	3	a
5158	Reblochon de Savoie au Lait cru	Raw milk cheese	H-	+	H-	+	<i>L. innocua</i>	+	3	a
5160	Tomme de Savoie au lait cru	Raw milk cheese	H- (3)	+ (6)	H-	+	<i>L. innocua</i>	+	3	a
5162	Brie de Meaux lait cru	Raw milk cheese	H-	+	H-	+	<i>L. innocua</i>	+	3	a
5164	Beaufort au lait cru	Raw milk cheese	st	-	-	-	/	-	3	a
5166	Morbier au lait cru	Raw milk cheese	-	-	-	-	/	-	3	a
5393	Maroilles au lait cru	Raw milk cheese	H+ (13)	+ (4)	H+	+	<i>L. monocytogenes</i>	+	3	a
5394	Fromage au lait cru de vache	Raw milk cheese	H+ (8)	+	H+	+	<i>L. monocytogenes</i>	+	3	a
7724	Brie de Meaux au lait cru	Raw milk cheese	st	-	st	-	/	-	3	a
7725	Sainte maure de Touraine au lait cru	Raw milk cheese	st	-	st	st	/	-	3	a
7726	Neufchâtel au lait cru	Raw milk cheese	-	-	st	-	/	-	3	a
7727	Camembert au lait cru	Raw milk cheese	st	-	st	st	/	-	3	a
7728	Roquefort au lait cru	Raw milk cheese	-	-	-	-	/	-	3	a
7822	Ricodon au lait cru	Raw milk cheese	H+(10)	+(12)	H+	+	<i>L. monocytogenes</i>	+	3	a
7823	Ricodon au lait cru	Raw milk cheese	-	-	H-d	-d	NC	-	3	a
7824	Roquefort AOP au lait cru	Raw milk cheese	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
7825	Roquefort AOP au lait cru	Raw milk cheese	-	-	H-	+	<i>L. welshimeri</i>	+	3	a
7826	Brie de Meaux au lait cru	Raw milk cheese	st	-	-	-	/	-	3	a
7827	Brie de Meaux au lait cru	Raw milk cheese	-	-	-	-	/	-	3	a
7828	Chèvre sainte maure de Touraine au lait cru	Raw milk cheese	-	-	-	-	/	-	3	a
4942	Lait cru fermier	Raw milk	H-	+	H-	+	<i>L. innocua</i>	+	3	b
4943	Lait cru fermier	Raw milk	st	st	-	-	/	-	3	b
4944	Lait cru fermier	Raw milk	st	st	-	-	/	-	3	b
4945	Lait cu de vache jersiaise	Raw milk	-	st	-	-	/	-	3	b
5395	Lait cru de brebis	Raw milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	b
5396	Lait cru de brebis	Raw milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	b
5397	Lait cru de brebis	Raw milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	b
5398	Lait cru de brebis	Raw milk	st	-	-	-	/	-	3	b
5399	Lait cru de brebis	Raw milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	b
5400	Lait cru de brebis	Raw milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	b
5401	Lait cru de brebis	Raw milk	H+ (8)	+	H+	+	<i>L. monocytogenes</i>	+	3	b
5402	Lait cru de brebis	Raw milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	b
5959	Lait cru fermier	Raw milk	-	-	-	-	/	-	3	b
6285	Lait cru	Raw milk	st	st	st	st	/	-	3	b
6286	Lait cru fermier	Raw milk	H-	+	H-	+	<i>L. innocua</i>	+	3	b
6287	Lait cru fermier	Raw milk	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	3	b
6288	Beurre demi sel au lait cru	Butter	st	st	st	st	/	-	3	b
6289	Beurre de baratte	Butter	-	-	-	-	/	-	3	b
6929	Lait fermenté	Fermented milk	-	-	-	-	/	-	3	b
6932	Beurre de baratte	Butter	st	st	st	st	/	-	3	b
3977	Palet de chèvre	Pasteurized goat cheese	-	-	H-	+	<i>L. innocua</i>	+	3	c
4524	Crème liquide	Pasteurized cream	st	-	-	-	/	-	3	c
4539	Sauce	Pasteurized milk dressing	-	st	st	st	/	-	3	c
4540	Mont d'or pasteurisé	Pasteurized milk cheese	-	-	-	-	/	-	3	c
4542	Fromage trois laits	Pasteurized milk cheese	st	-	st	st	/	-	3	c

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ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for Genus *Listeria*

MILK AND DAIRY PRODUCTS

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*				Biochemical identification	Listeria spp. result	Category	Type
			Half Fraser		Fraser 1					
			O&A	Palcam	O&A	Palcam				
4543	Fromage de chèvre	Pasteurized milk cheese	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	c
4692	Formage affiné Brebis	Pasteurized milk cheese	st	st	st	-	/	-	3	c
6437	Camembert lait pasteurisé	Pasteurized milk cheese	-	-	-	-	/	-	3	c
6439	Fromage au lait pasteurisé à pate pressée cuite	Pasteurized milk cheese	-	-	H-	+	<i>L. innocua</i>	+	3	c
6441	Panna cotta coulis framboise	Dairy dessert	H-	+	H-	+	<i>L. innocua</i>	+	3	c
6443	Panna cotta caramel	Dairy dessert	st	st	st	st	/	-	3	c
6445	Semoule au lait vanille naturelle	Dairy dessert	H-	+	H-	+	<i>L. innocua</i>	+	3	c
6447	Semoule au lait	Dairy dessert	H-	+	H-	+	<i>L. seeligeri</i>	+	3	c
6449	Riz au lait vanille naturelle	Dairy dessert	H-	+	H-	+	<i>L. seeligeri</i>	+	3	c
6451	Riz au lait nature	Dairy dessert	H-	+	H-	+	<i>L. seeligeri</i>	+	3	c
6453	Choux à la crème	Dairy dessert	H- (8)	+ (11)	H-	+	<i>L. seeligeri</i>	+	3	c
6927	Crème glacée saveur vanille chocolat	Ice cream vanilla/chocolate	-	-	-	-	/	-	3	c
6928	Crème glacée vanille chocolat	Ice cream vanilla/chocolate	-	-	-	-	/	-	3	c
6930	Bleu d'auvergne au lait pasteurisé	Raw milk blue cheese	-	-	-	-	/	-	3	c
6931	Camembert au lait pasteurisé	Pasteurized milk cheese	st	st	st	-	/	-	3	c

VEGETABLES										
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*					Category	Type	
			Half Fraser		Fraser 1		Biochemical identification			Listeria spp. result
			O&A	Palcam	O&A	Palcam				
2454	Choux fleurs	Cauliflower	-	-	-	-	/	-	4	a
2456	Poireaux	Leeks	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	a
2458	Cocktail fruits	Fruit cocktail	H+/H-d (NC)	-	H+	+	<i>L. monocytogenes</i>	+	4	a
2574	Poivron	Pepper	-	+(8)	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	4	a
2578	Aubergines	Eggplant	-	-	-	-	/	-	4	a
2580	Ciboulette	Chives	-	-	1H-d	+d	NC	-	4	a
2582	Jeunes carottes	Carrots	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	a
2583	Garden peas	Garden peas	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	a
2779	Pousse de haricot mungo	Bean	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	4	a
2780	Petits pois	Green peas	H-	+	H-	+	<i>L. innocua</i>	+	4	a
2782	Pousse de haricots	Bean sprout	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	4	a
2783	Ciboulette	Chives	-	-	-	-	/	-	4	a
3168	Ciboulette	Chives	-	-	-	-	/	-	4	a
3169	Pommes	Apple	st	st	st	st	/	-	4	a
3170	Ciboulette	Chives	st	-	-	-	/	-	4	a
3178	Persil	Parsley	-	st	st	st	/	-	4	a
4157	Poireau	Leek	-	-	-	-	/	-	4	a
4158	Aubergine	Eggplant	-	-	-	-	/	-	4	a
4159	Courgette	Zucchini	-	-	-	-	/	-	4	a
4160	Concombre	Cucumber	-	-	-	-	/	-	4	a
6277	Aubergine	Eggplant	H-	+	H-	+	<i>L. innocua</i>	+	4	a
6278	Champignon blanc	Mushrooms	H-	+	H-	+	<i>L. innocua</i>	+	4	a
2572	Julienne de légumes	Cooked vegetables	st	-	-	-	/	-	4	b
2573	Poêlée provençale	Cooked vegetables	-	-	-	-	/	-	4	b
2576	Oignons frits	Cooked onion	st	st	H+	+	<i>L. monocytogenes</i>	+	4	b
2581	Mélange 3 fleurettes	Cooked potatoes	-	-	-	-	/	-	4	b
2781	Oignons pré-frits	Precooked onions	-	st	st	st	/	-	4	b
3167	Oignons pré-frits	Precooked onions	st	-	-	-	/	-	4	b
3179	Oignons pré-frits	Precooked onions	st	st	-	-	/	-	4	b
3533	Courgettes rondelles	Precooked zucchini	-	-	-	-	-	-	4	b
3534	Rondelles de courgettes	Precooked zucchini	-	-	-	-	-	-	4	b
3545	Mélange 4 légumes	Precooked vegetables	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	b
3547	Salade fruits exotiques	Processed fruits	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	b
4525	Mélange légumes	Precooked vegetables	-	-	-	-	/	-	4	b
4536	Rondelles de carottes	Precooked carrots	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	4	b
4537	Mélange légumes	Precooked vegetables	H-	+	H-	+	<i>L. innocua</i>	+	4	b
5752	Champignons	Mushrooms	-	-	H-	+	<i>L. innocua</i>	+	4	b
5753	Fèves	Fava bean	-	-	-	-	/	-	4	b
5754	Epinards cuisinés	Cooked spinach	H+	+	H+/H-d	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	4	b
5755	Poivrons	Pepper	H- (1)	+(1)	H-	+	<i>L. innocua</i>	+	4	b
5756	Epinard branches	Spinach	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	b
5757	Mais grains	Corn	st	st	-	-	/	-	4	b
6281	Duo de carottes	Carrots mix	st	st	-	-	/	-	4	b
6282	Poireaux émincés	Sliced leeks	st	-	-	-	/	-	4	b
6283	Printanière de légumes	Vegetables mix	-	-	-	-	/	-	4	b
6284	Trio de poivrons	Peppers mix	st	-	-	-	/	-	4	b
2451	Ratatouille	Cooked vegetables	st	-	-	-	/	-	4	c
2453	Purée de carottes	Carrot purée	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	4	c

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ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for Genus *Listeria*

VEGETABLES										
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*					Category	Type	
			Half Fraser		Fraser 1		Biochemical identification			Listeria spp. result
			O&A	Palcam	O&A	Palcam				
2577	Macédoine de légumes	Cooked vegetables	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	4	c
2579	Poêlée de pommes de terre	Cooked potatoes	st	st	st	st	/	-	4	c
2777	Purée de carottes	RTRH carrot	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	c
2778	Epinards cuisinés	RTRH Spinach	H+	-	H+	+	<i>L. monocytogenes</i>	+	4	c
3172	Verrines de légumes	RTE vegetables	-	-	-	-	/	-	4	c
3180	Brunoise méridionale	RTRH vegetables	st	-	st	st	/	-	4	c
3181	Brunoise méridionale	RTRH vegetables	st	-	-	-	/	-	4	c
3535	Poêlée campagnarde	RTRH vegetables	-	-	-	-	-	-	4	c
3537	Courgettes farcies	RTRH zucchini	-	-	-	-	-	-	4	c
3982	Poêlée à la bretonne	RTRH fish and seafood	H-d	-	-	-	NC	-	4	c
3986	Palet courgettes précuits	RTRH zucchini	H+	-	H+	+	<i>L. monocytogenes</i>	+	4	c
4526	Poêlée thaï	RTRH vegetables	-	-	H+	+	<i>L. monocytogenes</i>	+	4	c
4538	Salade de fruits	RTE fruits	st	st	-	-	/	-	4	c
6737	Piémontaise	Deli salad	st	-	-	-	/	-	4	c
6738	Piémontaise	Deli salad	st	-	-	-	/	-	4	c
6739	Terrine fondue de poireaux	RTE vegetables	st	-	-	-	/	-	4	c
6740	Jardinière de légumes prêt à réchauffer	RTRH vegetables	-	-	-	-	/	-	4	c
6741	Légumes mix choux fleurs carottes poivrons céleris	RTRH vegetables	-	-	-	-	/	-	4	c

SEAFOOD AND FISHERY PRODUCTS

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*					Category	Type	
			Half Fraser		Fraser 1		Biochemical identification			Listeria spp. result
			O&A	Palcam	O&A	Palcam				
2790	Tranche nature colin d'Alaska	Fish filet	H-	+	H-	+	<i>L. innocua</i>	+	5	a
2792	Coquilles fruits de mer	Seafood	-	-	H+	+	<i>L. monocytogenes</i>	+	5	a
2793	Panier St Jacques	Seafood	-	-	st	-	/	-	5	a
2795	Chair de saumon	Salmon flesh	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	a
3163	Meunière filet poisson blanc	Fish filet	st	-	H-	+	<i>L. innocua</i>	+	5	a
3165	Pavé lieu jaune cru	Fish filet	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	a
3531	Scrops saumon atlantique	Salmon	st	-	st	-	/	-	5	a
3538	Viennois cru surgelé	Frozen fish filet	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	a
3542	Pavé lieu jaune	Fish filet	st	-	st	-	/	-	5	a
4161	Thonine	Fish filet	st	st	st	st	/	-	5	a
4162	Filet de tacaud	Fish filet	-	-	-	-	/	-	5	a
4163	Lotte	Fish filet	-	-	st	-	/	-	5	a
4164	Colin d'Alaska	Fish filet	-	-	-	-	/	-	5	a
4165	Thon albacore	Fish filet	-	-	-	-	/	-	5	a
4166	Filet de rouget	Fish filet	st	st	st	-	/	-	5	a
4168	Noix de saint jacques	Seafood	-	-	-	-	/	-	5	a
4169	Crevettes	Seafood	-	-	-	-	/	-	5	a
4283	Merlu blanc	Fish filet	-	-	-	st	/	-	5	a
4284	Saumon atlantique	Fish filet	st	-	-	st	/	-	5	a
4290	Tranche poisson blanc	Fish filet	st	st	st	st	/	-	5	a
4291	Cabillaud	Fish filet	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	a
4292	Chair de saumon	Flesh salmon	-	st	st	-	/	-	5	a
3158	Saumon fumé	Smoked salmon	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	b
3159	Saumon fumé	Smoked salmon	st	st	st	-	/	-	5	b
3160	Saumon fumé	Smoked salmon	st	st	st	st	/	-	5	b
3161	Saumon fumé	Smoked salmon	st	st	st	st	/	-	5	b
3527	Saumon fumé	Smoked salmon	-	-	H-	+	<i>L. welshimeri</i>	+	5	b
3528	Truite fumée	Smoked trout	-	-	H-	+	<i>L. welshimeri</i>	+	5	b
3529	Chair saumon fumé	Smoked salmon flesh	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	b
3530	Truite fumée Norvège	Smoked trout	st	-	H+	+	<i>L. monocytogenes</i>	+	5	b
4271	Truite fumée	Smoked trout	H-	+	H-	+	<i>L. welshimeri</i>	+	5	b
4272	Truite fumée	Smoked trout	H-	+ (5)	H+/H-	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	5	b
4273	Truite fumée	Smoked trout	H-	+	H-	+	<i>L. welshimeri</i>	+	5	b
4274	Saumon fumé bio	Smoked salmon	st	st	st	st	/	-	5	b
4275	Saumon fumé	Smoked salmon	H+	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	5	b
4276	Truite fumée	Smoked trout	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	b
4667	Filet de lieu jaune fumé	Smoked fish	st	st	st	-	/	-	5	b
4668	Morceaux de saumon fumé	Smoked salmon	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	b
4669	Truite fumée Bretagne	Smoked trout	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	5	b
4670	Truite fumée	Smoked trout	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	b
4671	Saumon fumé	Smoked salmon	H- (1)	st	H-	+	<i>L. welshimeri</i>	+	5	b
4672	Truite fumée Bretagne	Smoked trout	H-	+	H-	+	<i>L. welshimeri</i>	+	5	b
4673	Truite de mer fumée	Smoked trout	H+ (6)	+ (7)	H+/H-	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	5	b
4674	Chute de saumon fumé	Smoked salmon	st	-	H+	+	<i>L. monocytogenes</i>	+	5	b
4675	Saumon fumé	Smoked salmon	st	st	st	st	/	-	5	b
4676	Truite fumée	Smoked trout	st	st	H+	+	<i>L. monocytogenes</i>	+	5	b
4677	Saumon Atlantique fumé	Smoked salmon	st	st	H+	+	<i>L. monocytogenes</i>	+	5	b
4678	Saumon Atlantique fumé	Smoked salmon	st	st	H+	+	<i>L. monocytogenes</i>	+	5	b

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ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for Genus *Listeria*

SEAFOOD AND FISHERY PRODUCTS

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*					Category	Type	
			Half Fraser		Fraser 1		Biochemical identification			Listeria spp. result
			O&A	Palcam	O&A	Palcam				
4679	Saumon Atlantique fumé	Smoked salmon	st	st	st	st	/	-	5	b
4680	Truite de mer fumée	Smoked trout	H+/H-	+	H+ni/H-	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	5	b
4681	Truite fumée	Smoked trout	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	b
4682	Saumon fumé	Smoked salmon	st	st	st	st	/	-	5	b
4683	Saumon fumé	Smoked salmon	st	st	-	-	/	-	5	b
4684	Truite fumée Norvège	Smoked trout	H+/H-	+	H+	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	5	b
4685	Truite fumée	Smoked trout	st	st	st	st	/	-	5	b
4686	Truite de mer fumée	Smoked trout	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	b
4687	Saumon atlantique fumé	Smoked salmon	st	st	st	-	/	-	5	b
4688	Saumon fumé	Smoked salmon	st	st	st	st	/	-	5	b
4689	Truite fumée Bretagne	Smoked trout	H+ (1)	+ (1)	H+	+	<i>L. monocytogenes</i>	+	5	b
4690	Truite fumée Norvège	Smoked trout	H+/H-	+	H-	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	5	b
4691	Truite fumée	Smoked trout	st	st	st	st	/	-	5	b
4953	Truite fumée	Smoked trout	st	st	st	st	/	-	5	b
4954	Hareng fumés	Smoked herring	st	-	st	-	/	-	5	b
4955	Lardons saumon fumé	Smoked salmon	H+ (2)	+	H+	+	<i>L. monocytogenes</i>	+	5	b
4956	Truite fumée	Smoked trout	st	st	st	st	/	-	5	b
4957	Filet de maquereau fumé	Smoked mackerel	st	st	st	st	/	-	5	b
5940	Filets de maquereaux fumés	Smoked fish	st	-	st	st	/	-	5	b
5941	Hareng fumés	Smoked fish	st	st	st	st	/	-	5	b
5942	Truite fumée	Smoked salmon	st	st	st	st	/	-	5	b
2784	Filet de cabillaud pané	Fish filet	H+(3)	+(5)	H+	+	<i>L. monocytogenes</i>	+	5	c
2786	Filet de sole meunière pané	RTRH breaded fish	-	-	-	-	/	-	5	c
2788	Filet merlu sauce vierge	RTRH Fish	H-d	-	-	-	NC	-	5	c
2794	Paupiettes de saumon farcies	RTRH salmon	H-d	+	H-	+	<i>L. welshimeri</i>	+	5	c
2796	Pesca meunière de filets	RTRH Fish	H-	+	H-	+	<i>L. welshimeri</i>	+	5	c
3162	Sole entière farinée crue	RTC fish	-	-	-	-	/	-	5	c
3164	Filet merlu sauce vierge	RTRH Fish	+d(2)	-	-	-	NC	-	5	c
3166	Paupiette de saumon	RTRH salmon	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	c
3171	Sushi	RTE fish	-	-	st	st	/	-	5	c
3173	Filet de hocki pané cru	RTC fish	H+(2)	+(1)	H+	-	<i>L. monocytogenes</i>	+	5	c
3174	Colin Alaska pané cuit	RTC fish	st	-	st	-	/	-	5	c
3175	Colin pané cuit	RTC fish	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	c
3176	Hoki pané précuit	RTC fish	-	-	-	-	/	-	5	c
3177	Hoki pané cru	RTC fish	H+(1)	+(1)	H+	+	<i>L. monocytogenes</i>	+	5	c
3532	Filet merlu sauce vierge	RTRH fish	-	-	-	-	-	-	5	c
3536	Filet cabillaud beurre	RTRH fish filet	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	c
3539	Poisson blanc citron	RTC fish	-	-	H+	+	<i>L. monocytogenes</i>	+	5	c
3540	Saumon romarin citron	RTRH Fish	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	c
3541	Poisson pané	Breaded fish	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	c
3543	Moule déco cuites	RTRH seafood	-	-	-	-	/	-	5	c
3546	Pavé poisson blanc provençal	RTRH fish	H+ (6)	+ (1)	H+	+	<i>L. monocytogenes</i>	+	5	c
3548	Coquille Saint Jacques bretonnes	RTRH seafood	st	-	-	-	/	-	5	c
3550	Surimi	Surimi	H+ (3)	+ (4)	H+	+	<i>L. monocytogenes</i>	+	5	c
3551	Surimi base	Surimi	st	-	st	-	/	-	5	c
3975	Surimi base	Surimi	H+ (4)	-	H+	+	<i>L. monocytogenes</i>	+	5	c
4167	Cannelle d'encornet	Fish filet	-	-	-	-	/	-	5	c

ENVIRONMENTAL SAMPLES

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*					Category	Type	
			Half Fraser		Fraser 1		Biochemical identification			Listeria spp. result
			O&A	Palcam	O&A	Palcam				
4527	Déchets poire	Dusts (fruits production)	st	st	st	st	/	-	6	a
4528	Déchets poissons	Dusts (fish production)	st	st	st	st	/	-	6	a
4529	Déchets pomme	Dusts (fruits production)	st	-	-	-	/	-	6	a
4530	Déchets raie	Dusts (fish production)	st	st	st	st	/	-	6	a
4532	Déchet saucisson	Dusts (sausages production)	-	st	st	st	/	-	6	a
4535	Déchets saucisse végétale	Dusts (sausages production)	H-d	-	-	-	NC, NI	-	6	a
7307	Déchets de viande de porc fumé	Scraps (pork smoked meat)	-	st	-	st	/	-	6	a
7308	Déchets de viande de porc fumé	Scraps (pork smoked meat)	st	st	st	st	/	-	6	a
7309	Déchets de viande de canard	Scraps (duck meat)	st	st	-	-	/	-	6	a
7310	Déchets de viande de canard	Scraps (duck meat)	H-	H-	+	+	<i>L. innocua</i>	+	6	a
7311	Déchets de production de plats cuisinés	Scraps (ready to eat meals industry)	-	-	-	-	/	-	6	a
7312	Déchets de production de plats cuisinés	Scraps (ready to eat meals industry)	H-	H-	+	+	<i>L. innocua</i>	+	6	a
7313	Déchets végétaux	Vegetables scraps	st	st	st	-	/	-	6	a
7314	Déchets végétaux	Vegetables scraps	st	st	-	-	/	-	6	a
7316	Déchets végétaux	Vegetables scraps	-	-	-	-	/	-	6	a
7318	Déchets de production de saucisses	Scraps (sausages production)	H-	H-	+	+	<i>L. innocua</i>	+	6	a
7427	Déchets (industrie produits de la mer)	Scraps (seafood industry)	st	-	st	-	/	-	6	a
7428	Déchets (production chou)	Scraps (vegetables industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	a
7429	Déchets (production purée de haricots verts)	Scraps (vegetables industry)	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	6	a
7431	Déchets (industrie ovoproduits)	Scraps (egg products industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	a
4879	Eau de process (Industrie de poissons)	Process water (Fish industry)	st	st	st	st	/	-	6	b
4880	Eau de process (Industrie de poissons)	Process water (Fish industry)	st	st	st	st	/	-	6	b
4881	Eau de process (Industrie de poissons)	Process water (Fish industry)	st	st	st	st	/	-	6	b
4882	Eau de process (Industrie de poissons)	Process water (Fish industry)	st	st	st	st	/	-	6	b
4883	Eau mélange poissons (Industrie de poissons)	Rinse water (Fish industry)	st	st	-	-	/	-	6	b
5758	Eau laveuse de poissons (Industrie poissons)	Process water (Fish industry)	st	st	st	st	/	-	6	b
5759	Eau déchets épineuse (Industrie poissons)	Process water (Fish industry)	st	st	st	st	/	-	6	b
5760	Eau de process épineuse (Industrie poissons)	Process water (Fish industry)	st	st	st	st	/	-	6	b
5761	Eau de process pareuse (Industrie poissons)	Process water (Fish industry)	st	st	st	st	/	-	6	b
5762	Eau de process fileteuse (Industrie poissons)	Process water (Fish industry)	st	st	st	st	/	-	6	b
5948	Eau fabrication Thon précuit	Process water	-	-	-	-	/	-	6	b
6742	Eau process production de saumon	Process water (fish production)	st	st	st	st	/	-	6	b
6743	Eau de rinçage après production saucisson/poisson	Rinse water (fishes and sausages production)	st	st	st	st	/	-	6	b
6744	Eau de process thon tomates conserve	Process water (fish production)	-	-	-	-	/	-	6	b
6745	Eau rinçage robot coupe appât poisson	Rinse water (fish production)	st	st	st	st	/	-	6	b
7319	Eau de rinçage (poireau, épinards)	Rinse water (vegetables industry)	-	H-d	-	+d	<i>L. seeligeri</i>	+	6	b
7320	Eau de rinçage (poireau, épinards)	Rinse water (vegetables industry)	H-	H-	+	+	<i>L. innocua</i>	+	6	b
7321	Eau de rinçage (haricots verts)	Rinse water (vegetables industry)	-	H-d	-	+d	<i>L. seeligeri</i>	+	6	b
7322	Eau de rinçage (haricots verts)	Rinse water (vegetables industry)	H-	H-	+	+	<i>L. innocua</i>	+	6	b
7323	Eau de rinçage (compote pomme, banane)	Rinse water (vegetables industry)	H-	H-	+	+	<i>L. seeligeri</i>	+	6	b
7324	Eau de rinçage (compote pomme, banane)	Rinse water (vegetables industry)	st	st	st	st	/	-	6	b
7325	Eau de rinçage (compote pomme, rhubarbe)	Rinse water (vegetables industry)	-	H-d	-	+d	<i>L. seeligeri</i>	+	6	b
7326	Eau de rinçage (végétaux)	Rinse water (vegetables industry)	H-	H-	+	+	<i>L. innocua</i>	+	6	b
7327	Eau de rinçage cuisson soupe courgette	Rinse water (vegetables industry)	H-d	H-d	+d	+d	<i>L. seeligeri</i>	+	6	b
7328	Eau de rinçage cuisson soupe courgette	Rinse water (vegetables industry)	H-	H-	+	+	<i>L. innocua</i>	+	6	b
7329	Eau de rinçage cuisson soupe poireaux pomme de terre	Rinse water (vegetables industry)	H-d	H-d	+d	+d	<i>L. seeligeri</i>	+	6	b
7330	Eau de rinçage cuisson soupe poireaux pomme de terre	Rinse water (vegetables industry)	H-	H-	+	+	<i>L. innocua</i>	+	6	b
5763	Chiffonnette caniveau haut filetage (Industrie poissons)	Surface sample (fish industry)	st	st	st	st	/	-	6	c

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for Genus *Listeria*

ENVIRONMENTAL SAMPLES

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*					Category	Type	
			Half Fraser		Fraser 1		Biochemical identification			Listeria spp. result
			O&A	Palcam	O&A	Palcam				
5764	Chiffonnette tapis parage avant nettoyage (Industrie poissons)	Surface sample (fish industry)	st	st	st	st	/	-	6	c
5765	Chiffonnette tapis déchets peleuse (Industrie poissons)	Surface sample (fish industry)	st	st	st	-	/	-	6	c
5766	Chiffonnette sol haut filetage (Industrie poissons)	Surface sample (fish industry)	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	6	c
5767	Chiffonnette sol couloir coproduits (Industrie poissons)	Surface sample (fish industry)	H-	+	H-	+	<i>L. welshimeri</i>	+	6	c
5768	Chiffonnette poussoir réception matières premières (Industrie poissons)	Surface sample (fish industry)	st	st	-	-	/	-	6	c
7331	Lingette plonge après production	Wipe (dishwashing after production)	H-	H-	+	+	<i>L. innocua</i>	+	6	c
7332	Lingette atelier découpe	Wipe (cutting workshop)	H-	H-	+	+	<i>L. innocua</i>	+	6	c
7333	Lingette plonge avant production	Wipe (dishwashing before production)	H-	H-	+	+	<i>L. innocua</i>	+	6	c
7334	Lingette moules à gâteaux après production	Wipe (cake mould after production)	st	st	st	st	/	-	6	c
7335	Lingette moules à madeleines après production	Wipe (cake mould after production)	st	H+	st	+	<i>L. ivanovii</i>	+	6	c
7336	Lingette production épices	Wipe (spices production)	st	st	st	st	/	-	6	c
7337	Lingette chambre épicerie	Wipe (grocery room)	H+	H+	+d	-	<i>L. ivanovii</i>	+	6	c
7338	Lingette stockage végétaux cuits	Wipe (raw vegetables storage)	H+	H+	+d	+	<i>L. ivanovii</i>	+	6	c
7718	Lingette atelier hotte cuisson	Wipe (environmental sample)	-	-	-	-	/	-	6	c
7719	Lingette atelier lave mains	Wipe (environmental sample)	-	-	-	-	/	-	6	c
7720	Lingette paillasse découpe 1	Wipe (environmental sample)	st	-	st	st	/	-	6	c
7721	Lingette paillasse découpe 2	Wipe (environmental sample)	st	-	-	st	/	-	6	c
7722	Lingette chariot production	Wipe (environmental sample)	st	-	st	st	/	-	6	c
7723	Lingette paillasse découpe cuisson	Wipe (environmental sample)	st	st	st	st	/	-	6	c

COMPOSITE FOODS, READY TO EAT AND READY TO REHEAT

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>												Category	Type		
				Listeria spp. result	24h at 37°C ± 1°C 24 LEB (B01205)														
					Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)		All confirmatory tests			Final result 24 LEB	Agreement Ref/Alt 24LEB
O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h	Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSYEA												
2449	Mini bagels	RTE sandwich	-	1	+44,3	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PD	-	1	a
2455	Mini sandwich	RTE sandwich	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	1	a
3970	Mini bagels	RTE sandwich	+	1	-	st	/	/	-	/	/	/	/	-	-	ND	-	1	a
3971	Mini sandwich	RTE sandwich	-	1	-	st	/	/	-	/	/	/	/	-	-	NA	-	1	a
3972	Houmous	Houmous	+	1	+36,0	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	-	/	/	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	1	a
3978	Piémontaise	Piémontaise	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	a
4866	Allumette poulet fumé	RTE chicken meat	+	1	-/-/-	H+ (2)	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	-	/	/	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	-	ND	H+	1	a
5150	Salade jambon emmental	Deli-salad	-	1	+46,7/-/-	- (- after subculture in Fraser and 24LEB)	/	/	- (- after subculture in Fraser and 24LEB)	/	/	/	/	-	-	PPNA	-	1	a
5152	Salade jambon emmental	Deli-salad	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	1	a
5154	Salade poulet emmental	Deli-salad	-	1	+31,0	H-	<i>L. innocua</i>	<i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PD	-	1	a
5388	Sandwich poulet crudités	Sandwich	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	a
5390	Tartinable fromage saumon	RTE Food	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	a
5392	Salade pomme de terre hareng	RTE Food	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	a
5926	Sandwich jambon beurre	Sandwich with ham	-	1	+29,5	H-	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	+	PD	/	1	a
5927	Piémontaise au jambon	Deli-salad with ham	+	1	+43,0	H-	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	+	PA	/	1	a
5928	Salade César	Deli-salad with chicken	+	1	+31,2	H-	<i>L. innocua</i>	<i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PA	/	1	a
5929	Salade au poulet	Deli-salad with chicken	+	1	+33,8	H-	<i>L. innocua</i>	<i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PA	/	1	a
5930	Sandwich jambon beurre	Sandwich with ham	+	1	+28,3	H-	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	+	PA	/	1	a
5931	Piémontaise au jambon	Deli-salad with ham	+	1	-	-	/	/	st	/	/	/	/	-	-	ND	-	1	a
5932	Salade César	Deli-salad with chicken	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	1	a
5933	Salade au poulet	Deli-salad with chicken	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	a
5934	Club sandwich rosette	Sandwich with ham	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	a
5935	Piémontaise au jambon	Deli-salad with ham	-	1	-	st	/	/	st	/	/	/	/	-	-	NA	-	1	a
5936	Piémontaise au jambon	Deli-salad with ham	-	1	-	st	/	/	-	/	/	/	/	-	-	NA	-	1	a
5937	Salade au poulet	Deli-salad with chicken	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	a
2787	Baguette pizza	Pizza	-	1	+47,0/+41,3/+45,8	- (H- after subculture in 24 LEB)	<i>L. grayi</i> (after subculture in 24 LEB)	<i>L. grayi</i>	-	/	/	<i>L. grayi</i> (after subculture on 24 LEB)	<i>L. grayi</i> (after subculture on 24 LEB)	+	+	PD	/	1	b
3969	Endives au jambon	RTRH endives with ham	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	b
4285	Mini moelleux polenta	RTRH food	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	b

COMPOSITE FOODS, READY TO EAT AND READY TO REHEAT

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>													Category	Type	
				Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)		All confirmatory tests	Final result 24 LEB	Agreement Ref/Alt 24LEB			Fraser 1 48h at 37°C (ISO 16140 requirements)
						O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h	Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSYEA						
4286	Pommes de terre au thon	RTRH potatoes	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	b
4287	Croque madame	RTRH food	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	b
4288	Pommes de terre à la salandaise	RTRH potatoes	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	b
4289	Raviolis farcis	RTRH pasta	+	1	+27,0	H-	<i>L. innocua</i>	<i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PA	-	1	b
4864	Poêlée de pommes de terre	RTRH potatoes	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	b
4865	Galette soja tomates	RTRH food	-	1	+37,6/+39,2/ +39,3	-(H+ after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	-(+ after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	+	+	PD	H+ (<i>L. monocytogenes</i>)	1	b
4867	Poêlée de riz au poulet	RTRH chicken meat and rice	+	1	+32,6	H-d	NI	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	1	b
4869	Sauce colombo	RTRH dressing	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	b
4870	Galette de blé noir épaisse	RTRH food	+	1	+27,0	H+/H-d	<i>L. monocytogenes</i> / NC	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	1	b
4871	Galette quinoa provençale	RTRH food	-	1	-	H-d	NC, NI	NC	-	/	/	NI	NC	-	-	NA	-	1	b
4875	Blanquette de poulet	RTRH food	-	1	+36,1/+36,3/ +36,2	- (- after subculture in Fraser and 24LEB)	/	/	- (- after subculture in Fraser and 24LEB)	/	/	/	/	-	-	PPNA	-	1	b
4876	Paëlla	Paella	+	1	+30,8	H-d (+ on PALCAM)	<i>L. monocytogenes</i> (on PALCAM) / <i>L. innocua</i>	<i>L. monocytogenes</i> (on PALCAM) / <i>innocua</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	+	PA	-	1	b
4877	Galette boulgour lentilles	RTRH food	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	b
4878	Tajine olives	RTRH food	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	b
4958	Brandade de morue Parmentier	RTRH food	-	1	-	-	/	/	st	/	/	/	/	-	-	NA	-	1	b
5384	Riz au thon olives tomates	RTRH Food	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	1	b
5385	Pommes de terre sarladaise	RTRH Food	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	b
5386	Pommes de terre au beurre	RTRH Food	+	1	+26,5	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	1	b
5387	Bouchée à la reine	RTRH Food	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	b
5389	Friand au fromage	RTRH Food	+	1	+37,6	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	+	+	PA	-	1	b
5391	Friand au fromage	RTRH Food	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	b
5690	Croissant au jambon	RTRH Food	-	1	+29,9	H-	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	+	PD	-	1	b
5692	Croque monsieur fromage jambon	RTRH Food	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	1	b
5694	Galette blé noir jambon emmental	RTRH Food	-	1	+35,7	H-	<i>L. welshimeri</i>	<i>L. welshimeri</i> (ext)	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	+	PD	-	1	b
5698	Pizza jambon fromages	Pizza	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	1	b
4293	Eclair au chocolat	Pastry	+	1	+30,9	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	1	c

COMPOSITE FOODS, READY TO EAT AND READY TO REHEAT

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>													Category	Type	
				24h at 37°C ± 1°C 24 LEB (B01205)															
				Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)		All confirmatory tests	Final result 24 LEB	Agreement Ref/Alt 24LEB			Fraser 1 48h at 37°C (ISO 16140 requirements)
O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h			Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSYEA										
4863	Plaque à croissant	Pastry	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	c
4868	Omelette orient	Omelette	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	c
4872	Mille feuilles	Pastry	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	c
4873	Omelette	Omelette	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	c
4874	Eclair au chocolat	Pastry	+	1	+29,3	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	1	c
4946	Blanc d'œuf en neige	Egg white	-	1	-	-	/	/	st	/	/	/	/	-	-	NA	-	1	c
4947	Œuf entier liquide pasteurisé	Pasteurized liquid whole egg	-	1	-	st	/	/	-	/	/	/	/	-	-	NA	-	1	c
4948	Œuf entier liquide pasteurisé	Pasteurized liquid whole egg	-	1	+30,6/-/-	- (- after subculture in Fraser and 24LEB)	/	/	st (- after subculture in Fraser and 24LEB)	/	/	/	/	-	-	PPNA	-	1	c
4949	Jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	-	1	i/i/i/-	st	/	/	-	/	/	/	/	-	-	NA	-	1	c
5341	Forêt noire	Pastry	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	1	c
5342	éclair au chocolat	Pastry	-	1	+27,5	H-	<i>L. innocua</i>	<i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PD	-	1	c
5345	Choux chantilly	Pastry	+	1	+30,0	H-	<i>L. innocua</i>	<i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PA	-	1	c
6746	Eclair au café	Pastry	-	1	+29,4	H-	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	+	PD	-	1	c
6748	Eclair chocolat	Pastry	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	1	c
6750	Tortilla oignons	Omelette	+	1	+30,2	H-	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	+	PA	-	1	c
6755	Tortilla omelette pomme de terre	Omelette	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	c
6756	Tortilla nature	Omelette	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	c
7714	Tortilla oignons saveur d'ailleur	Omelette	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	c
7715	Eclair chocolat	Pastry	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	1	c

MEAT PRODUCTS

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>													Category	Type	
				24h at 37°C ± 1°C 24 LEB (B01205)															
				Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)		All confirmatory tests	Final result 24 LEB	Agreement Ref/Alt 24LEB			Fraser 1 48h at 37°C (ISO 16140 requirements)
						O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h	Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSYESA						
2460	Côte de porc	Pork meat	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	a
2461	Filet congelé	Meat product	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	a
2462	Escalope dinde crue	Turkey meat	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	2	a
2463	Viande de pilon de dinde	Turkey meat	+	1	+32,5	H-	<i>L. innocua</i>	<i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PA		2	a
2464	Haut de cuisse poulet	Chicken meat	-	1	+32,6	H-	<i>L. innocua</i> and <i>L. welshimeri</i>	<i>L. innocua</i> / <i>L. welshimeri</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i> and <i>L. welshimeri</i>	<i>L. innocua</i> <i>L. welshimeri</i>	+	+	PD		2	a
2465	Filet de poulet	Chicken meat	+	1	+29,5	H-	<i>L. innocua</i>	<i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PA		2	a
2466	Epaule	Raw meat	+	1	+34,5	H+/H-	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+d	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	+	PA		2	a
2575	Pied cuit	Pork meat	+	1	+32,9	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA		2	a
2584	Viande filet de dinde	Turkey meat	-	1	-/+47,4/+47,8	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	-	/	/	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	-	NA		2	a
2586	Viande de poulet	Chicken meat	+	1	+36,4	H+/H-	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	<i>L. monocytogenes</i>	<i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> <i>L. innocua</i>	+	+	PA		2	a
2587	Echine de porc	Pork meat	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	a
2593	Langue de porc	Pork meat	+	1	+30,4	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt 2)	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA		2	a
2785	Steak haché	Ground beef	+	1	+28,8	H- (+ on RLM)	<i>L. monocytogenes</i> (RLM) / <i>L. welshimeri</i>	<i>L. monocytogenes</i> (on RLM) / <i>welshimeri</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. monocytogenes</i> (on RLM) / <i>L. welshimeri</i>	<i>L. monocytogenes</i> (on RLM) / <i>welshimeri</i>	+	+	PA		2	a
2789	Cuisse de poulet	Chicken meat	+	1	+28,8	H+/H-	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> <i>L. innocua</i>	+	+	PA		2	a
4151	Escalope de veau	Raw veal escalope	+	1	+34,2	H-	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	+	PA		2	a
4152	Bavette de flanchet	Raw beef meat	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	a
4153	Viande de porc	Raw pork meat	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	a
4155	Rumsteak	Raw beef meat	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	a
4156	Steak boeuf	Raw beef meat	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	a
5938	Porc côte échine	Pork meat	+	1	+31,6	H-	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	+	PA		2	a
5939	Poulet blanc	Chicken meat	+	1	+43,7	H-	<i>L. welshimeri</i>	<i>L. innocua</i>	+	<i>L. welshimeri</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PA		2	a
6279	Steak haché	Ground beef	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	2	a
6280	Steak haché	Ground beef	-	1	+40,3	H-	<i>L. innocua</i>	<i>L. innocua</i>	+d	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PD		2	a
6456	Cote d'agneau	Lamb meat	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	a
6457	Escalope de veau	Veal meat	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	a
2452	Paupiettes	RTRH meat	+	1	+35,6	H+d	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA		2	b
2457	Côte de porc thym romarin	RTRH meat	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	b
2585	Amincé de poulet tikka	RTRH chicken meat	-	1	+42,4	-(H+ after subculture in Fraser 1 and at 72h)	<i>L. monocytogenes</i> after subculture in Fraser 1	<i>L. monocytogenes</i> (after subculture)	-(+ after subculture in Fraser 1 and at 72h)	<i>L. monocytogenes</i> after subculture in Fraser 1	<i>L. monocytogenes</i> (after subculture)	<i>L. monocytogenes</i> after subculture in Fraser 1	<i>L. monocytogenes</i> (after subculture)	+(after subculture in Fraser 1)	+	PD	H+ (<i>L. monocytogenes</i>)	2	b
2791	Côte de porc thym romarin	RTC pork	+	1	+35,2	H+d	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA		2	b
3544	Blanquette de poulet	RTRH chicken meat	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	b
3549	Côte porc miel moutarde	RTRH pork meat	+	1	+35,1	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA		2	b
3973	Côte de porc thym romarin	RTRH pork meat	+	1	+32,8	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA		2	b
3974	Galettes tomates soja boeuf	RTRH food	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	b

MEAT PRODUCTS

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>													Category	Type	
				24h at 37°C ± 1°C 24 LEB (B01205)															
				Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)		All confirmatory tests	Final result 24 LEB	Agreement Ref/Alt 24LEB			Fraser 1 48h at 37°C (ISO 16140 requirements)
O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h			Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSYEA										
3976	Pâte Brisée viande hachée	RTRH food	-	1	+43,8	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	-	/	/	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PD	-	2	b
3979	Emincé de dinde basilic	RTRH turkey meat	+	1	+37,7	H+/H-	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	-	/	/	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	+	PA	-	2	b
3980	Brochette de poulet medina	RTRH chicken meat	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	b
3981	Viande bovine steak haché tex mex	RTRH beef meat	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	b
3983	Côte de porc sans os marinée tex mex	RTRH pork meat	+	1	+30,6	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	-	/	/	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	2	b
3984	Kiev précuit halal	RTRH meat	+	1	+32,0	H+/H-	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	-	/	/	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	+	PA	-	2	b
3985	Côte de porc tex mex	RTRH pork meat	+	1	+31,7	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	2	b
3988	Côte de porc thym romarin	RTRH pork meat	-	1	+39,2	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	-	/	/	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PD	-	2	b
3989	Sot l'y laisse saveur lointaine	RTRH chicken meat	+	1	+32,7	H+/H-	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	+	PA	-	2	b
5014	Blanquette de veau	RTRH veal meat	-	1	-	st	/	/	-	/	/	/	/	-	-	NA	-	2	b
5015	Porc au caramel	RTRH pork meat	-	1	-	st	/	/	st	/	/	/	/	-	-	NA	-	2	b
5016	Bœuf aux oignons	RTRH beef meat	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	b
5017	Couscous 3 viandes	RTRH meat	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	b
5018	Fricadelles sauce tomates	RTRH meat	-	1	-	st	/	/	st	/	/	/	/	-	-	NA	-	2	b
4531	Saucisse sèche volaille bœuf	Delicatessen	+	2	+42,8	- (H- after subculture in Fraser 1)	<i>L. welshimeri</i> (after subculture in Fraser 1)	<i>L. welshimeri</i> (after subculture in Fraser 1)	- (+ after subculture in Fraser 1)	<i>L. welshimeri</i> after subculture in Fraser 1	<i>L. welshimeri</i> (after subculture in Fraser 1)	<i>L. welshimeri</i> after subculture in Fraser 1	<i>L. welshimeri</i> after subculture in Fraser 1	+	+	PA	H- (<i>L. welshimeri</i>)	2	c
4533	Tranches bacon fumé cuites	Delicatessen	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	c
4534	Chorizo	Delicatessen	+	2	+44,0	- (H+ after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1) (ext)	- (+ after subculture in Fraser 1)	<i>L. monocytogenes</i> after subculture in Fraser 1	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> after subculture in Fraser 1	<i>L. monocytogenes</i> after subculture in Fraser 1	+	+	PA	H+ (<i>L. monocytogenes</i>)	2	c
4541	Saucisse sèche volaille bœuf	Delicatessen	+	2	-	-	/	/	-	/	/	/	/	-	-	ND	H+	2	c
5005	Saucisse sèche volaille bœuf	Delicatessen	+	2	+29,2	H+/H-	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	+	PA	-	2	c
5006	Chorizo	Delicatessen	+	2	+39,8	- (H+/H- after subculture)	<i>L. monocytogenes</i> / <i>L. welshimeri</i> after subculture	<i>L. monocytogenes</i> / <i>L. innocua</i> (after subculture)	- (+ after subculture)	<i>L. monocytogenes</i> / <i>L. welshimeri</i> after subculture	<i>L. monocytogenes</i> / <i>L. innocua</i> (after subculture)	<i>L. monocytogenes</i> / <i>L. welshimeri</i> after subculture	<i>L. monocytogenes</i> / <i>L. innocua</i> (after subculture)	+	+	PA	H+ (<i>L. monocytogenes</i>) / H- (<i>L. welshimeri</i>)	2	c
5007	Jambon cru	Delicatessen	-	2	-	st	/	/	-	/	/	/	/	-	-	NA	-	2	c
5008	Saucisse sèche volaille bœuf	Delicatessen	+	2	+367	H-	<i>L. innocua</i>	<i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PA	-	2	c
5009	Saucisse sèche volaille bœuf	Delicatessen	+	2	+40,1	-	/	/	+	(4) <i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	2	c
5010	Boudin blanc	Delicatessen	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	c
5011	Jambon cuit	Delicatessen	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	c
5012	Saucisson	Delicatessen	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	c
5013	Jambon	Delicatessen	+	1	+30,4	H-	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	+	PA	-	2	c
6727	Boudin blanc	Delicatessen	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	c
6728	Saucisse sèche volaille bœuf	Delicatessen	+	2	+35,0	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	+	+	PA	-	2	c

MEAT PRODUCTS																			
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>													Category	Type	
				Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)		All confirmatory tests	Final result 24 LEB	Agreement Ref/Alt 24LEB			Fraser 1 48h at 37°C (ISO 16140 requirements)
						O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h	Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSYES						
6729	Rillettes de lapin	Delicatessen	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	c
6730	Chipolatas cuites	Delicatessen	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	c
6916	Pâté de campagne tomate salade	Pâté / tomates / Salad	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	c
6917	Pâté de campagne tomate salade	Pâté / tomates / Salad	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	c
6918	Pâté de campagne tomate salade	Pâté / tomates / Salad	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	c
6919	Pâté de campagne tomate salade	Pâté / tomates / Salad	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	c
6920	Pâté de campagne tomate salade	Pâté / tomates / Salad	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	c
6921	Farce à tomates	Sausage	+	2	+35,6	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	+	+	PA	-	2	c
6922	Chair à saucisse	Sausage	+	2	+29,2	H+/H-	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	+	PA	-	2	c
6923	Chair à saucisse	Sausage	+	2	+30,7	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	+	+	PA	-	2	c
6924	Chair à saucisse	Sausage	+	2	+29,3	H+/H-	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	+	PA	-	2	c
6925	Chair à saucisse	Sausage	+	2	+29,2	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	2	c
6926	Chair à saucisse	Sausage	+	2	+31,1	H+/H-d	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	+	PA	-	2	c
7716	Rosette	Delicatessen	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	c
7717	Chipolatas aux herbes	Delicatessen	+	2	-	-	/	/	-	/	/	/	/	-	-	ND	-	2	c
7829	Jambon serrano	Delicatessen	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	2	c

MILK AND DAIRY PRODUCTS																		
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>													Category	Type
			<i>Listeria</i> spp. result	24h at 37°C ± 1°C 24 LEB (B01205)														
				Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)		All confirmatory tests	Final result 24 LEB	Agreement Ref/Alt 24LEB		
O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h	Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSYEA											
4693	Morbier	Raw milk cheese	-	1	-	/	/	-	/	/	/	/	-	-	NA	-	3 a	
4950	Brie de Meaux lait cru	Raw milk cheese	-	1	-	/	/	-	/	/	/	/	-	-	NA	-	3 a	
4951	Morbier lait cru de vache	Raw milk cheese	-	1	-	/	/	-	/	/	/	/	-	-	NA	-	3 a	
4952	Kaltbach lait cru	Raw milk cheese	-	1	-	/	/	-	/	/	/	/	-	-	NA	-	3 a	
5158	Reblochon de Savoie au Lait cru	Raw milk cheese	+	1	-	/	/	-	/	/	/	/	-	-	ND	-	3 a	
5160	Tomme de Savoie au lait cru	Raw milk cheese	+	1	+38,8	H-	<i>L. innocua</i>	<i>L. innocua</i>	+d	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	PA	-	3 a	
5162	Brie de Meaux lait cru	Raw milk cheese	+	1	+30,1	-	/	/	+d	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	PA	-	3 a	
5164	Beaufort au lait cru	Raw milk cheese	-	1	+29,1	H-	<i>L. innocua</i>	<i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	PD	-	3 a	
5166	Morbier au lait cru	Raw milk cheese	-	1	-	-	/	/	-	/	/	/	-	-	NA	-	3 a	
5393	Maroilles au lait cru	Raw milk cheese	+	1	+42,5	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	PA	-	3 a	
5394	Fromage au lait cru de vache	Raw milk cheese	+	1	+44,0	H+/H-d	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	PA	-	3 a	
7724	Brie de Meaux au lait cru	Raw milk cheese	-	1	-	-	/	/	-	/	/	/	-	-	NA	-	3 a	
7725	Sainte maure de Touraine au lait cru	Raw milk cheese	-	1	-	-	/	/	-	/	/	/	-	-	NA	-	3 a	
7726	Neufchâtel au lait cru	Raw milk cheese	-	1	-	-	/	/	-	/	/	/	-	-	NA	-	3 a	
7727	Camembert au lait cru	Raw milk cheese	-	1	-	-	/	/	-	/	/	/	-	-	NA	-	3 a	
7728	Roquefort au lait cru	Raw milk cheese	-	1	-	-	/	/	-	/	/	/	-	-	NA	-	3 a	
7822	Ricodon au lait cru	Raw milk cheese	+	1	-	-	/	/	st	/	/	/	-	-	ND	-	3 a	
7823	Ricodon au lait cru	Raw milk cheese	-	1	-	-	/	/	st	/	/	/	-	-	NA	-	3 a	
7824	Roquefort AOP au lait cru	Raw milk cheese	+	1	+41,3	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+d	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	PA	-	3 a	
7825	Roquefort AOP au lait cru	Raw milk cheese	+	1	+43,8	H-d	<i>L. seeligeri</i> / <i>L. welshimeri</i>	<i>L. welshimeri</i> / <i>L. seeligeri</i>	-	/	/	<i>L. seeligeri</i> / <i>L. welshimeri</i>	<i>L. welshimeri</i> / <i>L. seeligeri</i>	<i>L. seeligeri</i> / <i>L. welshimeri</i>	PA	-	3 a	
7826	Brie de Meaux au lait cru	Raw milk cheese	-	1	+36,8	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	PD	-	3 a	
7827	Brie de Meaux au lait cru	Raw milk cheese	-	1	-	-	/	/	-	/	/	/	-	-	NA	-	3 a	
7828	Chèvre sainte maure de Touraine au lait cru	Raw milk cheese	-	1	-	-	/	/	-	/	/	/	-	-	NA	-	3 a	
4942	Lait cru fermier	Raw milk	+	1	-	-	/	/	-	/	/	/	-	-	ND	-	3 b	
4943	Lait cru fermier	Raw milk	-	1	-	-	/	/	-	/	/	/	-	-	NA	-	3 b	
4944	Lait cru fermier	Raw milk	-	1	-	-	/	/	-	/	/	/	-	-	NA	-	3 b	
4945	Lait cu de vache jersiaise	Raw milk	-	1	-	-	/	/	-	/	/	/	-	-	NA	-	3 b	
5395	Lait cru de brebis	Raw milk	+	1	+27,9	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	PA	-	3 b	
5396	Lait cru de brebis	Raw milk	+	1	+31,3	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	PA	-	3 b	
5397	Lait cru de brebis	Raw milk	+	1	+27,8	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	PA	-	3 b	
5398	Lait cru de brebis	Raw milk	-	1	-	-	/	/	-	/	/	/	-	-	NA	-	3 b	
5399	Lait cru de brebis	Raw milk	+	1	+45,4	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	PA	-	3 b	

* Analyses performed according to the COFRAC accreditation
 ADRIA Développement
 Summary report (Version 0)
 BAX® System Real-Time PCR Assay for Genus *Listeria*

MILK AND DAIRY PRODUCTS

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>													Category	Type	
				Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)		All confirmatory tests	Final result 24 LEB	Agreement Ref/Alt 24LEB			Fraser 1 48h at 37°C (ISO 16140 requirements)
						O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h	Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSYEA						
5400	Lait cru de brebis	Raw milk	+	1	+27,3	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	3	b
5401	Lait cru de brebis	Raw milk	+	1	+36,9	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	+	+	PA	-	3	b
5402	Lait cru de brebis	Raw milk	+	1	+32,3	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	+	+	PA	-	3	b
5959	Lait cru fermier	Raw milk	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	3	b
6285	Lait cru	Raw milk	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	3	b
6286	Lait cru fermier	Raw milk	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	3	b
6287	Lait cru fermier	Raw milk	+	1	+33,5	H-	<i>L. innocua</i>	<i>L. innocua</i> (dt 2)	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PA	-	3	b
6288	Beurre demi sel au lait cru	Butter	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	3	b
6289	Beurre de baratte	Butter	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	3	b
6929	Lait fermenté	Fermented milk	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	3	b
6932	Beurre de baratte	Butter	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	3	b
3977	Palet de chèvre	Pasteurized goat cheese	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	3	c
4524	Crème liquide	Pasteurized creme	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	3	c
4539	Sauce	Pasteurized milk dressing	-	1	-	-	/	/	st	/	/	/	/	-	-	NA	-	3	c
4540	Mont d'or pasteurisé	Pasteurized milk cheese	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	3	c
4542	Fromage trois laits	Pasteurized milk cheese	-	1	-	-	/	/	st	/	/	/	/	-	-	NA	-	3	c
4543	Fromage de chèvre	Pasteurized milk cheese	+	1	+39,4	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	3	c
4692	Formage affiné Brebis	Pasteurized milk cheese	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	3	c
6437	Camembert lait pasteurisé	Pasteurized milk cheese	-	1	+32,4	H-d	<i>L. innocua</i>	<i>L. innocua</i> (dt 2)	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PD	-	3	c
6439	Fromage au lait pasteurisé à pâte pressée cuite	Pasteurized milk cheese	+	1	+40,8	H-	<i>L. innocua</i>	<i>L. innocua</i> (dt 2)	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PA	-	3	c
6441	Panna cotta coulis framboise	Dairy dessert	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	3	c
6443	Panna cotta caramel	Dairy dessert	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	3	c
6445	Semoule au lait vanille naturelle	Dairy dessert	+	1	+26,5	H-	<i>L. innocua</i>	<i>L. innocua</i> (dt 2)	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PA	-	3	c
6447	Semoule au lait	Dairy dessert	+	1	+31,6	H-	<i>L. seeligeri</i>	<i>L. seeligeri</i> (dt 2)	+	<i>L. seeligeri</i>	<i>L. seeligeri</i>	<i>L. seeligeri</i>	<i>L. seeligeri</i> (dt 2)	+	+	PA	-	3	c
6449	Riz au lait vanille naturelle	Dairy dessert	+	1	+30,0	H-	<i>L. seeligeri</i>	<i>L. seeligeri</i>	+	<i>L. seeligeri</i>	<i>L. seeligeri</i>	<i>L. seeligeri</i>	<i>L. seeligeri</i>	+	+	PA	-	3	c
6451	Riz au lait nature	Dairy dessert	+	1	+31,6	H-	<i>L. seeligeri</i>	<i>L. seeligeri</i> (dt 2)	+	<i>L. seeligeri</i>	<i>L. seeligeri</i>	<i>L. seeligeri</i>	<i>L. seeligeri</i> (dt 2)	+	+	PA	-	3	c
6453	Choux à la crème	Dairy dessert	+	1	+44,3	H-	<i>L. seeligeri</i>	<i>L. seeligeri</i>	+	<i>L. seeligeri</i>	<i>L. seeligeri</i>	<i>L. seeligeri</i>	<i>L. seeligeri</i>	+	+	PA	-	3	c
6927	Crème glacée saveur vanille chocolat	Ice cream vanilla/chocolate	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	3	c
6928	Crème glacée vanille chocolat	Ice cream vanilla/chocolate	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	3	c
6930	Bleu d'auvergne au lait pasteurisé	Raw milk blue cheese	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	3	c
6931	Camembert au lait pasteurisé	Pasteurized milk cheese	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	3	c

VEGETABLES																	Category	Type			
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1* <i>Listeria</i> spp. result	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>												All confirmatory tests			Final result 24 LEB	Agreement Ref/Alt 24LEB	Fraser 1 48h at 37°C (ISO 16140 requirements)
				Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)									
						O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h	Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSYEA								
2454	Choux fleurs	Cauliflower	-	1	+31,5	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	4	a		
2456	Poireaux	Leeks	+	1	+30,2	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	4	a		
2458	Cocktail fruits	Fruit cocktail	+	1	+34,9	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	-	/	/	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	4	a		
2574	Poivron	Pepper	+	1	+40,2	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+d	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	4	a		
2578	Aubergines	Eggplant	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	a		
2580	Ciboulette	Chives	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	a		
2582	Jeunes carottes	Carrots	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	4	a		
2583	Garden peas	Garden peas	+	1	+29,7	H+d	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	4	a		
2779	Pousse de haricot mungo	Bean	+	1	+33,5	H+/H-d	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	+	PA	-	4	a		
2780	Petits pois	Green peas	+	1	+28,4	H-	<i>L. innocua</i>	<i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PA	-	4	a		
2782	Pousse de haricots	Bean sprout	+	1	+33,2	H-d	<i>L. monocytogenes</i> (RLM) / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. monocytogenes</i> (RLM) / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	+	PA	-	4	a		
2783	Ciboulette	Chives	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	a		
3168	Ciboulette	Chives	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	a		
3169	Pommes	Apple	-	1	-	-	/	/	st	/	/	/	/	-	-	NA	-	4	a		
3170	Ciboulette	Chives	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	a		
3178	Persil	Parsley	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	a		
4157	Poireau	Leek	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	a		
4158	Aubergine	Eggplant	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	a		
4159	Courgette	Zucchini	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	a		
4160	Concombre	Cucumber	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	a		
6277	Aubergine	Eggplant	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	4	a		
6278	Champignon blanc	Mushrooms	+	1	+27,1	H-	<i>L. innocua</i>	<i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PA	-	4	a		
2572	Julienne de légumes	Cooked vegetables	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	b		
2573	Poêlée provençale	Cooked vegetables	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	b		
2576	Oignons frits	Cooked onion	+	1	+35,1	H-d	<i>L. monocytogenes</i> on RLM and at 72h / <i>L. innocua</i>	<i>L. monocytogenes</i> (ext) / <i>L. innocua</i>	+	NI	<i>L. innocua</i>	<i>L. monocytogenes</i> (on RLM) / <i>L. innocua</i>	<i>L. monocytogenes</i> (on RLM) (ext) / <i>L. innocua</i>	+	+	PA	-	4	b		
2581	Mélange 3 fleurettes	Cooked potatoes	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	b		
2781	Oignons pré-frits	Precooked onions	-	1	-	-	/	/	st	/	/	/	/	-	-	NA	-	4	b		
3167	Oignons pré-frits	Precooked onions	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	b		
3179	Oignons pré-frits	Precooked onions	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	b		
3533	Courgettes rondelles	Precooked zucchini	-	1	+34,8	- (H+ after subculture in Fraser 1 and at 72h)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	-	/	/	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	+	+	PD	H+ (<i>L. monocytogenes</i>)	4	b		
3534	Rondelles de courgettes	Precooked zucchini	-	1	+45,7	- (H+ after subculture in Fraser 1 and at 72h)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	-	/	/	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	+	+	PD	H+ (<i>L. monocytogenes</i>)	4	b		
3545	Mélange 4 légumes	Precooked vegetables	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	4	b		
3547	Salade fruits exotiques	Processed fruits	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	4	b		
4525	Mélange légumes	Precooked vegetables	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	H- (<i>L. innocua</i>)	4	b		
4536	Rondelles de carottes	Precooked carrots	+	1	+29,9	H+/H-	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	+	PA	-	4	b		
4537	Mélange légumes	Precooked vegetables	+	1	+30,8	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	4	b		
5752	Champignons	Mushrooms	+	1	+49,1	H-d	<i>L. grayi</i>	<i>L. grayi</i>	-	/	/	<i>L. grayi</i>	<i>L. grayi</i>	+	+	PA	-	4	b		

VEGETABLES																			
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>													Category	Type	
			<i>Listeria</i> spp. result	24h at 37°C ± 1°C 24 LEB (B01205)															
				Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)		All confirmatory tests	Final result 24 LEB	Agreement Ref/Alt 24LEB			Fraser 1 48h at 37°C (ISO 16140 requirements)
O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h	Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSIEA												
5753	Fèves	Fava bean	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	b
5754	Épinards cuisinés	Cooked spinach	+	1	+34,0	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	4	b
5755	Poivrons	Pepper	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	4	b
5756	Épinard branches	Spinach	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	4	b
5757	Mais grains	Corn	-	1	+26,7	H-	<i>L. innocua</i>	<i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PD	-	4	b
6281	Duo de carottes	Carrots mix	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	b
6282	Poireaux émincés	Sliced leeks	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	b
6283	Printanière de légumes	Vegetables mix	-	1	+31,6	H-	<i>L. innocua</i>	<i>L. innocua</i> (dt 2)	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i> (dt 2)	+	+	PD	-	4	b
6284	Trio de poivrons	Peppers mix	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	b
2451	Ratatouille	Cooked vegetables	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	c
2453	Purée de carottes	Carrot purée	+	1	+31,7	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	4	c
2577	Macédoine de légumes	Cooked vegetables	+	1	+25,6	H+/H-	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	+	PA	-	4	c
2579	Poêlée de pommes de terre	Cooked potatoes	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	c
2777	Purée de carottes	RTRH carrot	+	1	+28,9	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	4	c
2778	Épinards cuisinés	RTRH Spinach	+	1	+36,5/+36,1/ +37,0	- (H+ after subculture in Fraser 1 and 24 LEB)	<i>L. monocytogenes</i> after subculture in Fraser 1	<i>L. monocytogenes</i> (after subculture)	+d	<i>L. innocua</i>	<i>L. innocua</i>	<i>Listeria</i> (after subculture) / <i>Listeria</i>	<i>L. monocytogenes</i> (after subculture) / <i>innocua</i>	+	+	PA	-	4	c
3172	Verrines de légumes	RTE vegetables	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	c
3180	Brunoise méridionale	RTRH vegetables	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	c
3181	Brunoise méridionale	RTRH vegetables	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	c
3535	Poêlée campagnarde	RTRH vegetables	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	c
3537	Courgettes farcies	RTRH zucchini	-	1	+38,5	H-d	<i>L. innocua</i>	<i>L. innocua</i> (dt2)	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i> (dt2)	+	+	PD	-	4	c
3982	Poêlée à la bretonne	RTRH fish and seafood	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	c
3986	Palet courgettes précuits	RTRH zucchini	+	1	+27,0	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	4	c
4526	Poêlée thaï	RTRH vegetables	+	1	+42,7	- (H+ after subculture in Fraser 1)	/	/	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	4	c
4538	Salade de fruits	RTE fruits	-	1	-	-	/	/	st	/	/	/	/	-	-	NA	-	4	c
6737	Piémontaise	Deli salad	-	1	-	st	/	/	st	/	/	/	/	-	-	NA	-	4	c
6738	Piémontaise	Deli salad	-	1	-	st	/	/	st	/	/	/	/	-	-	NA	-	4	c
6739	Terrine fondue de poireaux	RTE vegetables	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	c
6740	Jardinière de légumes prêt à réchauffer	RTRH vegetables	-	1	+37,1	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PD	-	4	c
6741	Légumes mix choux fleurs carottes poivrons céleris	RTRH vegetables	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	4	c

SEAFOOD AND FISHERY PRODUCTS

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>													Category	Type	
				24h at 37°C ± 1°C 24 LEB (B01205)															
				Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)		All confirmatory tests	Final result 24 LEB	Agreement Ref/Alt 24LEB			Fraser 1 48h at 37°C (ISO 16140 requirements)
O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h			Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSYEA										
2790	Tranche nature colin d'Alaska	Fish filet	+	1	+27,4	H-	<i>L. innocua</i>	<i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PA	-	5	a
2792	Coquilles fruits de mer	Seafood	+	1	+38,1	H+d	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+d	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	5	a
2793	Panier St Jacques	Seafood	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	a
2795	Chair de saumon	Salmon flesh	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	5	a
3163	Meunière filet poisson blanc	Fish filet	+	1	+31,2	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	5	a
3165	Pavé lieu jaune cru	Fish filet	+	1	+29,6	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	5	a
3531	Scrops saumon atlantique	Salmon	-	1	+34,3	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+d	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PD	-	5	a
3538	Viennois cru surgelé	Frozen fish filet	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	5	a
3542	Pavé lieu jaune	Fish filet	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	a
4161	Thonine	Fish filet	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	a
4162	Filet de tacaud	Fish filet	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	a
4163	Lotte	Fish filet	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	a
4164	Colin d'Alaska	Fish filet	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	a
4165	Thon albacore	Fish filet	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	a
4166	Filet de rouget	Fish filet	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	a
4168	Noix de saint jacques	Seafood	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	a
4169	Crevettes	Seafood	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	a
4283	Merlu blanc	Fish filet	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	a
4284	Saumon atlantique	Fish filet	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	a
4290	Tranche poisson blanc	Fish filet	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	a
4291	Cabillaud	Fish filet	+	1	+32,8	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	5	a
4292	Chair de saumon	Flesh salmon	-	1	-	-	/	/	st	/	/	/	/	-	-	NA	-	5	a
3158	Saumon fumé	Smoked salmon	+	2	+30,5	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	5	b
3159	Saumon fumé	Smoked salmon	-	2	+44,8	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	-	/	/	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PD	-	5	b
3160	Saumon fumé	Smoked salmon	-	2	-	st	/	/	-	/	/	/	/	-	-	NA	-	5	b
3161	Saumon fumé	Smoked salmon	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	b
3527	Saumon fumé	Smoked salmon	+	2	-	st	/	/	-	/	/	/	/	-	-	ND	-	5	b
3528	Truite fumée	Smoked trout	+	2	+47,5	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	-	/	/	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	5	b
3529	Chair saumon fumé	Smoked salmon flesh	+	2	+39,4	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	-	/	/	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	5	b
3530	Truite fumée Norvège	Smoked trout	+	2	+36,9	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	-	/	/	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	5	b
4271	Truite fumée	Smoked trout	+	2	+31,2	H+/H-	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogene</i> / <i>L. welshimeri</i>	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	+	PA	-	5	b
4272	Truite fumée	Smoked trout	+	2	+35,2	H+/H-	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogene</i> / <i>L. welshimeri</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	+	PA	-	5	b
4273	Truite fumée	Smoked trout	+	2	+27,5	H-	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	+	PA	-	5	b
4274	Saumon fumé bio	Smoked salmon	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	b
4275	Saumon fumé	Smoked salmon	+	2	+38,1	H+/H-	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogene</i> / <i>L. welshimeri</i>	+	<i>L. innocua</i>	<i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	+	PA	-	5	b
4276	Truite fumée	Smoked trout	+	2	+28,7	H+/H-	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogene</i> / <i>L. welshimeri</i>	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	+	PA	-	5	b

SEAFOOD AND FISHERY PRODUCTS

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>													Category	Type	
				24h at 37°C ± 1°C 24 LEB (B01205)															
				Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)		All confirmatory tests	Final result 24 LEB	Agreement Ref/Alt 24LEB			Fraser 1 48h at 37°C (ISO 16140 requirements)
						O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h	Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSYEA						
4667	Filet de lieu jaune fumé	Smoked fish	-	2	-	st	/	/	-	/	/	/	/	-	-	NA	-	5	b
4668	Morceaux de saumon fumé	Smoked salmon	+	2	+34,0	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA		5	b
4669	Truite fumée Bretagne	Smoked trout	+	2	+30,2	H+/H-	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> (ext) / <i>L. welshimeri</i>	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	+	PA		5	b
4670	Truite fumée	Smoked trout	+	2	+31,2	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA		5	b
4671	Saumon fumé	Smoked salmon	+	2	-	st	/	/	st	/	/	/	/	-	-	ND	-	5	b
4672	Truite fumée Bretagne	Smoked trout	+	2	+32,4	H-	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. welshimeri</i>	+	+	PA		5	b
4673	Truite de mer fumée	Smoked trout	+	2	+40,0	H+/H-	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> (ext) / <i>L. welshimeri</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	+	PA		5	b
4674	Chute de saumon fumé	Smoked salmon	+	2	+47,4	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA		5	b
4675	Saumon fumé	Smoked salmon	-	2	-	st	/	/	st	/	/	/	/	-	-	NA	-	5	b
4676	Truite fumée	Smoked trout	+	2	+37,4	H+d/H-	<i>L. monocytogenes</i> / <i>L. seeligeri</i>	<i>L. monocytogenes</i> / <i>L. seeligeri</i>	-	/	/	<i>L. monocytogenes</i> / <i>L. seeligeri</i>	<i>L. monocytogenes</i> / <i>L. seeligeri</i>	+	+	PA		5	b
4677	Saumon Atlantique fumé	Smoked salmon	+	2	+44,4	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	(3)	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA		5	b
4678	Saumon Atlantique fumé	Smoked salmon	+	2	+38,1	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt 2)	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA		5	b
4679	Saumon Atlantique fumé	Smoked salmon	-	2	-	st	/	/	-	/	/	/	/	-	-	NA	-	5	b
4680	Truite de mer fumée	Smoked trout	+	2	+25,5	H+/H-	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt 2)	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	+	PA		5	b
4681	Truite fumée	Smoked trout	+	2	+27,3	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA		5	b
4682	Saumon fumé	Smoked salmon	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	b
4683	Saumon fumé	Smoked salmon	-	2	-	-	/	/	st	/	/	/	/	-	-	NA	-	5	b
4684	Truite fumée Norvège	Smoked trout	+	2	+33,4	H+/H-	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> (ext) / <i>L. welshimeri</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt 2)	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. welshimeri</i>	+	+	PA		5	b
4685	Truite fumée	Smoked trout	-	2	+41,5	H+/H-	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt 2)	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	+	PD		5	b
4686	Truite de mer fumée	Smoked trout	+	2	+28,5	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA		5	b
4687	Saumon atlantique fumé	Smoked salmon	-	2	-	st	/	/	st	/	/	/	/	-	-	NA	-	5	b
4688	Saumon fumé	Smoked salmon	-	2	+41,1	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PD		5	b
4689	Truite fumée Bretagne	Smoked trout	+	2	+29,4	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA		5	b
4690	Truite fumée Norvège	Smoked trout	+	2	+30,8	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA		5	b
4691	Truite fumée	Smoked trout	-	2	+40,5	H+/H-	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt 2)	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	+	PD		5	b
4953	Truite fumée	Smoked trout	-	2	-	st	/	/	-	/	/	/	/	-	-	NA	-	5	b
4954	Hareng fumés	Smoked herring	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	b
4955	Lardons saumon fumé	Smoked salmon	+	2	-	-	/	/	st	/	/	/	/	-	-	ND	-	5	b
4956	Truite fumée	Smoked trout	-	2	-	st	/	/	-	/	/	/	/	-	-	NA	-	5	b
4957	Filet de maquereau fumé	Smoked mackerel	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	b
5940	Filets de maquereaux fumés	Smoked fish	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	b
5941	Hareng fumés	Smoked fish	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	b
5942	Truite fumée	Smoked salmon	-	2	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	b

SEAFOOD AND FISHERY PRODUCTS

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>													Categori	Type	
				24h at 37°C ± 1°C 24 LEB (B01205)															
				Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)		All confirmatory tests	Final result 24 LEB	Agreement Ref/Alt 24LEB			Fraser 1 48h at 37°C (ISO 16140 requirements)
O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h			Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSYEA										
2784	Filet de cabillaud pané	Fish filet	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	5	c
2786	Filet de sole meunière pané	RTRH breaded fish	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	c
2788	Filet merlu sauce vierge	RTRH Fish	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	c
2794	Paupiettes de saumon farcies	RTRH salmon	+	1	+45,7	-(H+ after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	-	/	/	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	+	+	PA	H+ (<i>L. monocytogenes</i>)	5	c
2796	Pesca meunière de filets	RTRH Fish	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	5	c
3162	Sole entière farinée crue	RTC fish	-	1	+35,8	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	-	/	/	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PD	-	5	c
3164	Filet merlu sauce vierge	RTRH Fish	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	c
3166	Paupiette de saumon	RTRH salmon	+	1	+33,9/+32,6/+34,6	-(H+ after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	-(+ after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	+	+	PA	H+ (<i>L. monocytogenes</i>)	5	c
3171	Sushi	RTE fish	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	c
3173	Filet de hocki pané cru	RTC fish	+	1	+34,6/+36,6/+36,2	-(H+ after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	-(+ after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	+	+	PA	H+ (<i>L. monocytogenes</i>)	5	c
3174	Colin Alaska pané cuit	RTC fish	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	c
3175	Colin pané cuit	RTC fish	+	1	+36,3	H+	NI	<i>L. monocytogenes</i> (ext)	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	5	c
3176	Hoki pané précuit	RTC fish	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	c
3177	Hoki pané cru	RTC fish	+	1	+37,1/+36,7/+37,3	-(H+ after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	-(+ after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	+	+	PA	H+ (<i>L. monocytogenes</i>)	5	c
3532	Filet merlu sauce vierge	RTRH fish	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	c
3536	Filet cabillaud beurre	RTRH fish filet	+	1	+31,7	-(H+ after subculture in Fraser 1 and at 72h)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	5	c
3539	Poisson blanc citron	RTC fish	+	1	+41,3	-(H+ after subculture in Fraser 1 and at 72h)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	-	/	/	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	+	+	PA	H+ (<i>L. monocytogenes</i>)	5	c
3540	Saumon romarin citron	RTRH Fish	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	5	c
3541	Poisson pané	Breaded fish	+	1	+31,8	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (dt2)	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	5	c
3543	Moule déco cuites	RTRH seafood	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	c
3546	Pavé poisson blanc provençal	RTRH fish	+	1	+37,3	-(H+ after subculture in Fraser 1 and at 72h)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	-	/	/	<i>L. monocytogenes</i> (after subculture in Fraser 1)	<i>L. monocytogenes</i> (after subculture in Fraser 1)	+	+	PA	H+ (<i>L. monocytogenes</i>)	5	c
3548	Coquille Saint Jacques bretonnes	RTRH seafood	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	c
3550	Surimi	Surimi	+	1	+31,8	H+/H-	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	+	PA	-	5	c

SEAFOOD AND FISHERY PRODUCTS

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>													Category	Type	
			<i>Listeria</i> spp. result	24h at 37°C ± 1°C 24 LEB (B01205)															
				Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)		All confirmatory tests	Final result 24 LEB	Agreement Ref/Alt 24LEB			Fraser 1 48h at 37°C (ISO 16140 requirements)
O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h			Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSYEA										
3551	Surimi base	Surimi	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	5	c
3975	Surimi base	Surimi	+	1	-	st	/	/	-	/	/	/	/	-	-	ND	-	5	c
4167	Cannelle d'encornet	Fish filet	-	1	-	H-d	NC	/	+d	NC	/	/	/	-	-	NA	-	5	c

ENVIRONMENTAL SAMPLES

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>													Category	Type	
			<i>Listeria</i> spp. result	24h at 37°C ± 1°C 24 LEB (B01205)															
				Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)		All confirmatory tests	Final result 24 LEB	Agreement Ref/Alt 24LEB			Fraser 1 48h at 37°C (ISO 16140 requirements)
O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h	Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSYEA												
4527	Déchets poire	Dusts (fruits production)	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	6	a
4528	Déchets poissons	Dusts (fish production)	-	1	-	st	/	/	-	/	/	/	/	-	-	NA	-	6	a
4529	Déchets pomme	Dusts (fruits production)	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	6	a
4530	Déchets raie	Dusts (fish production)	-	1	-	-	/	/	st	/	/	/	/	-	-	NA	-	6	a
4532	Déchet saucisson	Dusts (sausages production)	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	6	a
4535	Déchets saucisse végétale	Dusts (sausages production)	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	6	a
7307	Déchets de viande de porc fumé	Scraps (pork smoked meat)	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	6	a
7308	Déchets de viande de porc fumé	Scraps (pork smoked meat)	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	6	a
7309	Déchets de viande de canard	Scraps (duck meat)	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	6	a
7310	Déchets de viande de canard	Scraps (duck meat)	+	1	-	-	/	/	-	/	/	/	/	-	-	ND	-	6	a
7311	Déchets de production de plats cuisinés	Scraps (ready to eat meals industry)	-	1	+(32,7)	H-d	<i>L.welshimeri</i>	<i>L. welshimeri</i>	+d	<i>L.welshimeri</i>	<i>L. welshimeri</i> (dt 2)	<i>L.welshimeri</i>	<i>L. welshimeri</i>	+	+	PD	-	6	a
7312	Déchets de production de plats cuisinés	Scraps (ready to eat meals industry)	+	1	+(26,4)	H-	<i>L.innocua</i>	<i>L. innocua</i>	+	<i>L.innocua</i>	<i>L. innocua</i>	<i>L.innocua</i>	<i>L. innocua</i>	+	+	PA	-	6	a
7313	Déchets végétaux	Vegetables scraps	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	6	a
7314	Déchets végétaux	Vegetables scraps	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	6	a
7316	Déchets végétaux	Vegetables scraps	-	1	+(38,3)	H-	<i>L.innocua</i>	<i>L. innocua</i>	+	<i>L.innocua</i>	<i>L. innocua</i> (dt 2)	<i>L.innocua</i>	<i>L. innocua</i>	+	+	PD	-	6	a
7318	Déchets de production de saucisses	Scraps (sausages production)	+	1	+(26,4)	H-	<i>L.innocua</i>	<i>L. innocua</i>	+	<i>L.innocua</i>	<i>L. innocua</i>	<i>L.innocua</i>	<i>L. innocua</i>	+	+	PA	-	6	a
7427	Déchets (industrie produits de la mer)	Scraps (seafood industry)	-	1	+34,4	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PD	-	6	a
7428	Déchets (production chou)	Scraps (vegetables industry)	+	1	+33,9	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	6	a
7429	Déchets (production purée de haricots verts)	Scraps (vegetables industry)	+	1	+34,0	H+/H-	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	+	PA	-	6	a
7431	Déchets (industrie ovoproduits)	Scraps (egg products industry)	+	1	+26,2	H+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	<i>L. monocytogenes</i>	+	+	PA	-	6	a
4879	Eau de process (Industrie de poissons)	Process water (Fish industry)	-	1	-	st	/	/	st	/	/	/	/	-	-	NA	-	6	b
4880	Eau de process (Industrie de poissons)	Process water (Fish industry)	-	1	-	st	/	/	st	/	/	/	/	-	-	NA	-	6	b
4881	Eau de process (Industrie de poissons)	Process water (Fish industry)	-	1	-	st	/	/	st	/	/	/	/	-	-	NA	-	6	b
4882	Eau de process (Industrie de poissons)	Process water (Fish industry)	-	1	-	st	/	/	st	/	/	/	/	-	-	NA	-	6	b
4883	Eau mélange poissons (Industrie de poissons)	Rinse water (Fish industry)	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	6	b

ENVIRONMENTAL SAMPLES

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>													Category	Type	
			<i>Listeria</i> spp. result	24h at 37°C ± 1°C 24 LEB (B01205)															
				Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)		All confirmatory tests	Final result 24 LEB	Agreement Ref/Alt 24LEB			Fraser 1 48h at 37°C (ISO 16140 requirements)
O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h	Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSYEA												
5758	Eau laveuse de poissons (Industrie poissons)	Process water (Fish industry)	-	1	-	st	/	/	st	/	/	/	/	-	-	NA	-	6	b
5759	Eau déchets épineuse (Industrie poissons)	Process water (Fish industry)	-	1	-	st	/	/	st	/	/	/	/	-	-	NA	-	6	b
5760	Eau de process épineuse (Industrie poissons)	Process water (Fish industry)	-	1	-	st	/	/	st	/	/	/	/	-	-	NA	-	6	b
5761	Eau de process pareuse (Industrie poissons)	Process water (Fish industry)	-	1	-	st	/	/	st	/	/	/	/	-	-	NA	-	6	b
5762	Eau de process fileteuse (Industrie poissons)	Process water (Fish industry)	-	1	-	st	/	/	st	/	/	/	/	-	-	NA	-	6	b
5948	Eau fabrication Thon précuit	Process water	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	6	b
6742	Eau process production de saumon	Process water (fish production)	-	1	-	st	/	/	st	/	/	/	/	-	-	NA	-	6	b
6743	Eau de rinçage après production saucisson/poisson	Rinsage water (fishes and sausages production)	-	1	-	st	/	/	st	/	/	/	/	-	-	NA	-	6	b
6744	Eau de process thon tomates conserve	Process water (fish production)	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	6	b
6745	Eau rinçage robot coupe appât poisson	Rinsage water (fishes production)	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	6	b
7319	Eau de rinçage (poireau , épinards)	Rinse water (vegetables industry)	+	1	-	st	/	/	st	/	/	/	/	-	-	ND	-	6	b
7320	Eau de rinçage (poireau , épinards)	Rinse water (vegetables industry)	+	1	+(36,1)	H-	<i>L.innocua</i>	<i>L. innocua</i>	+	<i>L.innocua</i>	<i>L. innocua</i>	<i>L.innocua</i>	<i>L. innocua</i>	+	+	PA	-	6	b
7321	Eau de rinçage (haricots verts)	Rinse water (vegetables industry)	+	1	+(35,5)	H-	<i>L.seeligeri</i>	<i>L. seeligeri</i>	+	<i>L.seeligeri</i>	<i>L. seeligeri</i>	<i>L.seeligeri</i>	<i>L. seeligeri</i>	+	+	PA	-	6	b
7322	Eau de rinçage (haricots verts)	Rinse water (vegetables industry)	+	1	+(27,2)	H-	<i>L.innocua</i>	<i>L. innocua</i>	+	<i>L.innocua</i>	<i>L. innocua</i>	<i>L.innocua</i>	<i>L. innocua</i>	+	+	PA	-	6	b
7323	Eau de rinçage (compote pomme , banane)	Rinse water (vegetables industry)	+	1	+(35,2)	H-	<i>L.seeligeri</i>	<i>L. seeligeri</i>	+	<i>L.seeligeri</i>	<i>L. seeligeri</i>	<i>L.seeligeri</i>	<i>L. seeligeri</i>	+	+	PA	-	6	b
7324	Eau de rinçage (compote pomme , banane)	Rinse water (vegetables industry)	-	1	+(25,9)	H-	<i>L.innocua</i>	<i>L. innocua</i> (dt 2)	+	<i>L.innocua</i>	<i>L. innocua</i>	<i>L.innocua</i>	<i>L. innocua</i>	+	+	PD	-	6	b
7325	Eau de rinçage (compote pomme, rhubarbe)	Rinse water (vegetables industry)	+	1	+(36,3)	H-	<i>L.seeligeri</i>	<i>L. seeligeri</i> (dt 2)	+	<i>L.seeligeri</i>	<i>L. seeligeri</i>	<i>L.seeligeri</i>	<i>L. seeligeri</i>	+	+	PA	-	6	b
7326	Eau de rinçage (végétaux)	Rinse water (vegetables industry)	+	1	+(26,8)	H-	<i>L.innocua</i>	<i>L. innocua</i>	+	<i>L.innocua</i>	<i>L. innocua</i>	<i>L.innocua</i>	<i>L. innocua</i>	+	+	PA	-	6	b
7327	Eau de rinçage cuisson soupe courgette	Rinse water (vegetables industry)	+	1	+(38,6)	H-	<i>L.seeligeri</i>	<i>L. seeligeri</i>	+	<i>L.seeligeri</i>	<i>L. seeligeri</i>	<i>L.seeligeri</i>	<i>L. seeligeri</i>	+	+	PA	-	6	b
7328	Eau de rinçage cuisson soupe courgette	Rinse water (vegetables industry)	+	1	+(26,5)	H-	<i>L.innocua</i>	<i>L. innocua</i> (dt 2)	+	<i>L.innocua</i>	<i>L. innocua</i>	<i>L.innocua</i>	<i>L. innocua</i>	+	+	PA	-	6	b
7329	Eau de rinçage cuisson soupe poireaux pomme de terre	Rinse water (vegetables industry)	+	1	+(33,5)	H-	<i>L.seeligeri</i>	<i>L. seeligeri</i> (dt 2)	+	<i>L.seeligeri</i>	<i>L. seeligeri</i>	<i>L.seeligeri</i>	<i>L. seeligeri</i>	+	+	PA	-	6	b

ENVIRONMENTAL SAMPLES

N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>													Category	Type		
				<i>Listeria</i> spp. result	24h at 37°C ± 1°C 24 LEB (B01205)															
					Protocol	BAX® RT PCR Assay for <i>Listeria</i> spp. Result (Ct)	O&A (100µl)			Palcam 48h (100µl)			After purification step (from O&A or Palcam)		All confirmatory tests	Final result 24 LEB			Agreement Ref/Alt 24LEB	Fraser 1 48h at 37°C (ISO 16140 requirements)
							O&A 24h	Biochemical identification	MALDI-TOF without purification step	Palcam 48h	Biochemical identification	MALDI-TOF without purification step	Reference tests	MALDI-TOF after purification step on TSYEA						
7330	Eau de rinçage cuisson soupe poireaux pomme de terre	Rinse water (vegetables industry)	+	1	+(26,1)	H-	<i>L.innocua</i>	<i>L. innocua</i> (dt 2)	+	<i>L.innocua</i>	<i>L. innocua</i>	<i>L.innocua</i>	<i>L. innocua</i>	+	+	PA	-	6	b	
5763	Chiffonnette caniveau haut filetage (Industrie poissons)	Surface sample (fish industry)	-	1	-	st	/	/	-	/	/	/	/	-	-	NA	-	6	c	
5764	Chiffonnette tapis parage avant nettoyage (Industrie poissons)	Surface sample (fish industry)	-	1	-	st	/	/	-	/	/	/	/	-	-	NA	-	6	c	
5765	Chiffonnette tapis déchets pelease (Industrie poissons)	Surface sample (fish industry)	-	1	-	st	/	/	-	/	/	/	/	-	-	NA	-	6	c	
5766	Chiffonnette sol haut filetage (Industrie poissons)	Surface sample (fish industry)	+	1	+28,3	H+ / H-	<i>L. monocytogenes</i> (RLM) / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	<i>L. welshimeri</i>	<i>L. welshimeri</i>	<i>L. monocytogenes</i> (RLM) / <i>L. welshimeri</i>	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	+	PA	-	6	c	
5767	Chiffonnette sol couloir coproduits (Industrie poissons)	Surface sample (fish industry)	+	1	+28,7	H-	<i>L. innocua</i>	<i>L. innocua</i>	+	<i>L. welshimeri</i>	<i>L. innocua</i>	<i>L. innocua</i>	<i>L. innocua</i>	+	+	PA	-	6	c	
5768	Chiffonnette pousoir réception matières premières (Industrie poissons)	Surface sample (fish industry)	-	1	-	st	/	/	-	/	/	/	/	-	-	NA	-	6	c	
7331	Lingette plonge après production après nettoyage	Wipe (dishwashing after production) after cleaning process	+	1	+(26,8)	H-	<i>L.innocua</i>	<i>L. innocua</i>	+	<i>L.innocua</i>	<i>L. innocua</i>	<i>L.innocua</i>	<i>L. innocua</i>	+	+	PA	-	6	c	
7332	Lingette atelier découpe après nettoyage	Wipe (cutting workshop) after cleaning process	+	1	+(26,0)	H-	<i>L.innocua</i>	<i>L. innocua</i>	+	<i>L.innocua</i>	<i>L. innocua</i>	<i>L.innocua</i>	<i>L. innocua</i>	+	+	PA	-	6	c	
7333	Lingette plonge avant production	Wipe (dishwashing before production)	+	1	+(26,4)	H-	<i>L.innocua</i>	<i>L. innocua</i>	+	<i>L.innocua</i>	<i>L. innocua</i>	<i>L.innocua</i>	<i>L. innocua</i>	+	+	PA	-	6	c	
7334	Lingette moules à gâteaux après production	Wipe (cake mould after production)	-	1	+(26,4)	H-	<i>L.innocua</i>	<i>L. innocua</i>	+	<i>L.innocua</i>	<i>L. innocua</i>	<i>L.innocua</i>	<i>L. innocua</i>	+	+	PD	-	6	c	
7335	Lingette moules à madeleines après production	Wipe (cake mould after production)	+	1	+(35,1)	H+	<i>L.ivanovii</i>	<i>L. ivanovii</i>	-	/	/	<i>L.ivanovii</i>	<i>L. ivanovii</i>	+	+	PA	-	6	c	
7336	Lingette production épices	Wipe (spices production)	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	6	c	
7337	Lingette chambre épicerie	Wipe (grocery room)	+	1	+(36,6)	H+	<i>L.ivanovii</i>	<i>L. ivanovii</i>	+	<i>L.ivanovii</i>	<i>L. ivanovii</i>	<i>L.ivanovii</i>	<i>L. ivanovii</i>	+	+	PA	-	6	c	
7338	Lingette stockage végétaux cuits	Wipe (raw vegetables storage)	+	1	+(32,0)	H+	<i>L.ivanovii</i>	<i>L. ivanovii</i>	+	<i>L.ivanovii</i>	<i>L. ivanovii</i>	<i>L.ivanovii</i>	<i>L. ivanovii</i>	+	+	PA	-	6	c	
7718	Lingette atelier hotte cuisson	Wipe (environmental sample)	-	1	-	-	/	/ /	-	/	/	/	/	-	-	NA	-	6	c	
7719	Lingette atelier lave mains	Wipe (environmental sample)	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	6	c	
7720	Lingette pailleuse découpe 1	Wipe (environmental sample)	-	1	-	-	/	/	st	/	/	/	/	-	-	NA	-	6	c	
7721	Lingette pailleuse découpe 2	Wipe (environmental sample)	-	1	-	-	/	/	st	/	/	/	/	-	-	NA	-	6	c	
7722	Lingette chariot production	Wipe (environmental sample)	-	1	-	-	/	/	-	/	/	/	/	-	-	NA	-	6	c	
7723	Lingette pailleuse découpe cuisson	Wipe (environmental sample)	-	1	-	-	/	/	st	/	/	/	/	-	-	NA	-	6	c	

COMPOSITE FOODS, READY TO EAT AND READY TO REHEAT											
Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>					Category	Type	
			<i>Listeria</i> spp. result	24h at 37°C + 72h at 5°C ± 3°C 24LEB				Final result 72H 24LEB			Agreement Ref/Alt 24LEB +72h
				BAX® RT PCR Assay for Genus <i>Listeria</i>	Confirmations		Result (Ct)				
2449	Mini bagels	RTE sandwich	-	+41,4	H+	+		+	+	PD	1
2455	Mini sandwich	RTE sandwich	+	-	-	-	-	-	ND	1	a
3970	Mini bagels	RTE sandwich	+	-	-	st	-	-	ND	1	a
3971	Mini sandwich	RTE sandwich	-	-	-	-	-	-	NA	1	a
3972	Houmous	Houmous	+	+36,6	H+ (<i>L. monocytogenes</i>)	+	+	+	PA	1	a
3978	Piémontaise	Piémontaise	-	-	-	-	-	-	NA	1	a
4866	Allumette poulet fumé	RTE chicken meat	+	+48,3	H+	+	+	+	PA	1	a
5150	Salade jambon emmental	Deli-salad	-	-	-	st	-	-	NA	1	a
5152	Salade jambon emmental	Deli-salad	+	-	-	-	-	-	ND	1	a
5154	Salade poulet emmental	Deli-salad	-	+30,3	H-	+	+	+	PD	1	a
5926	Sandwich jambon beurre	Sandwich with ham	-	+26,5	H-	+	+	+	PD	1	a
5927	Piémontaise au jambon	Deli-salad with ham	+	+42,3	H-	+	+	+	PA	1	a
5928	Salade César	Deli-salad with chicken	+	+31,2	H-	+	+	+	PA	1	a
5929	Salade au poulet	Deli-salad with chicken	+	+35,3	H-	+	+	+	PA	1	a
5930	Sandwich jambon beurre	Sandwich with ham	+	+27,5	H-	+	+	+	PA	1	a
5931	Piémontaise au jambon	Deli-salad with ham	+	-	st	st	-	-	ND	1	a
5932	Salade César	Deli-salad with chicken	+	-	-	st	-	-	ND	1	a
2787	Baguette pizza	Pizza	-	+42,2*	- (H- after subculture in 24LEB)	-	-	+	PD	1	b
3969	Endives au jambon	RTRH endives with ham	-	-	-	-	-	-	NA	1	b
4289	Raviolis farcis	RTRH pasta	+	+28,2	H-	+	+	+	PA	1	b
4865	Galette soja tomates	RTRH food	-	+37,3	H+	+	+	+	PD	1	b
4867	Poêlée de riz au poulet	RTRH chicken meat and rice	+	+28,9	H+	+	+	+	PA	1	b
4870	Galette de blé noir épaisse	RTRH food	+	+24,9	H+	+	+	+	PA	1	b
4871	Galette quinoa provençale	RTRH food	-	-	-	-	-	-	NA	1	b
4875	Blanquette de poulet	RTRH food	-	-	-	-	-	-	NA	1	b
4876	Paëlla	Paëlla	+	+28,2	H+ (<i>L. monocytogenes</i>)/H-	+	+	+	PA	1	b
4877	Galette boulgour lentilles	RTRH food	-	-	-	-	-	-	NA	1	b
5384	Riz au thon olives tomates	RTRH Food	+	-	-	-	-	-	ND	1	b
5386	Pommes de terre au beurre	RTRH Food	+	+25,6	H+	+	+	+	PA	1	b
5389	Friand au fromage	RTRH Food	+	+37,2	H+	+	+	+	PA	1	b
5690	Croissant au jambon	RTRH Food	-	+29,5	H-	+	+	+	PD	1	b
5692	Croque monsieur fromage jambon	RTRH Food	+	-	-	-	-	-	ND	1	b
5694	Galette blé noir jambon emmental	RTRH Food	-	+36,5	H-	+	+	+	PD	1	b
5698	Pizza jambon fromages	Pizza	+	-	-	-	-	-	ND	1	b
4293	Eclair au chocolat	Pastry	+	+30,5	H+	+	+	+	PA	1	c
4874	Eclair au chocolat	Pastry	+	i/i/+28,5	H+	+	+	+	PA	1	c
4947	Œuf entier liquide pasteurisé	Pasteurized liquid whole egg	-	-	st	st	-	-	NA	1	c
4948	Œuf entier liquide pasteurisé	Pasteurized liquid whole egg	-	-	st	-	-	-	NA	1	c
5341	Forêt noire	Pastry	+	-	-	-	-	-	ND	1	c
5342	éclair au chocolat	Pastry	-	+25,5	H-	+	+	+	PD	1	c
5345	Choux chantilly	Pastry	+	+31,0	H-	+	+	+	PA	1	c

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for Genus *Listeria*

COMPOSITE FOODS, READY TO EAT AND READY TO REHEAT										
Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>					Category	Type
			<i>Listeria</i> spp. result	24h at 37°C + 72h at 5°C ± 3°C 24LEB						
				BAX® RT PCR Assay for Genus <i>Listeria</i>	Confirmations		Final result 72H 24LEB	Agreement Ref/Alt 24LEB +72h		
			Result (Ct)	O&A 24h	Palcam 48h					
6746	Eclair au café	Pastry	-	+26,0	H-	+	+	PD	1	c
6748	Eclair chocolat	Pastry	+	-	-	-	-	ND	1	c
6750	Tortilla oignons	Omelette	+	+26,8	H-	+	+	PA	1	c

MEAT PRODUCTS

Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>					Category	Type	
			<i>Listeria</i> spp. result	24h at 37°C + 72h at 5°C ± 3°C 24LEB							
				BAX® RT PCR Assay for Genus <i>Listeria</i>	Confirmations		Final result 72H 24LEB	Agreement Ref/Alt 24LEB +72h			
Result (Ct)	O&A 24h	Palcam 48h									
2462	Escalope dinde crue	Turkey meat	+	-	-	-	-	ND	2	a	
2463	Viande de pilon de dinde	Turkey meat	+	+31,0	H-	+	+	PA	2	a	
2464	Haut de cuisse poulet	Chicken meat	-	+32,7	H-	+	+	PD	2	a	
2465	Filet de poulet	Chicken meat	+	+30,6	H-	+	+	PA	2	a	
2466	Epaule	Raw meat	+	+36,2	H+	+	+	PA	2	a	
2575	Pied cuit	Pork meat	+	+27,7	H+	+	+	PA	2	a	
2584	Viande filet de dinde	Turkey meat	-	-/+44,4/+44,9	H+	+	-	NA	2	a	
2586	Viande de poulet	Chicken meat	+	+34,5	H+	+	+	PA	2	a	
2593	Langue de porc	Pork meat	+	+30,9	H+	+	+	PA	2	a	
2785	Steak haché	Ground beef	+	+29,7*	H-d (H+ <i>L.monocytogenes</i> after subculture)	-	+	PA	2	a	
2789	Cuisse de poulet	Chicken meat	+	+28,2*	-(H+/H- after subculture in Fraser 1)	-(+ after subculture in Fraser 1)	+	PA	2	a	
4151	Escalope de veau	Raw veal escalope	+	+32,5	H-	+	+	PA	2	a	
5938	Porc côte échine	Pork meat	+	+31,5	H-	+	+	PA	2	a	
5939	Poulet blanc	Chicken meat	+	+45,0	H-	+	+	PA	2	a	
6279	Steak haché	Ground beef	+	-	-	-	-	ND	2	a	
6280	Steak haché	Ground beef	-	+40,9	H-	+	+	PD	2	a	
2452	Paupiettes	RTRH meat	+	+35,5	H+d	+	+	PA	2	b	
2585	Emincé de poulet tikka	RTRH chicken meat	-	+36,9	H+ (<i>L. monocytogenes</i>)	+	+	PD	2	b	
2791	Côte de porc thym romarin	RTC pork	+	+27,3	H+/H-	+	+	PA	2	b	
3549	Côte porc miel moutarde	RTRH pork meat	+	+35,5	H+	+	+	PA	2	b	
3973	Côte de porc thym romarin	RTRH pork meat	+	+30,8	H+ (<i>L. monocytogenes</i>)	+	+	PA	2	b	
3974	Galettes tomates soja boeuf	RTRH food	-	-	-	-	-	NA	2	b	
3976	Pâte brisée viande hachée	RTRH food	-	+44,5	H+ (<i>L. monocytogenes</i>)	+	+	PD	2	b	
3979	Emincé de dinde basilic	RTRH turkey meat	+	+37,7	H+/H- (<i>L. monocytogenes</i> / <i>L. welshimeri</i>)	+	+	PA	2	b	
3983	Côte de porc sans os marinée tex mex	RTRH pork meat	+	+33,4	H+ (<i>L. monocytogenes</i>)	+	+	PA	2	b	
3984	Kiev précuit halal	RTRH meat	+	+30,8	H+/H-d	-	+	PA	2	b	
3985	Côte de porc tex mex	RTRH pork meat	+	+34,7	H+ (<i>L. monocytogenes</i>)	+	+	PA	2	b	
3988	Côte de porc thym romarin	RTRH pork meat	-	+39,8	H+ (<i>L. monocytogenes</i>)	+	+	PD	2	b	
3989	Sot l'y laisse saveur lointaine	RTRH chicken meat	+	+33,9	H+/H- (<i>L. welshimeri</i>)	-	+	PA	2	b	
4531	Saucisse sèche volaille bœuf	Delicatessen	+	+44,3	H- (<i>L. welshimeri</i>)	+	+	PA	2	c	
4534	Chorizo	Delicatessen	+	+46,3	H+ (<i>L. monocytogenes</i>)	+d	+	PA	2	c	
4541	Saucisse sèche volaille bœuf	Delicatessen	+	-	-	-	-	ND	2	c	
5005	Saucisse sèche volaille bœuf	Delicatessen	+	+30,4	H+/H-	+	+	PA	2	c	
5006	Chorizo	Delicatessen	+	+38,2	H+	-	+	PA	2	c	
5008	Saucisse sèche volaille bœuf	Delicatessen	+	+36,1	H+/H-	+	+	PA	2	c	
5009	Saucisse sèche volaille bœuf	Delicatessen	+	+38,5	H+ (<i>L. monocytogenes</i>)	+	+	PA	2	c	
5013	Jambon	Delicatessen	+	+30,7	H-	+	+	PA	2	c	
6728	Saucisse sèche volaille bœuf	Delicatessen	+	+34,5	H+	+	+	PA	2	c	
6921	Farce à tomates	Sausage	+	+35,4	H+	+	+	PA	2	c	
6922	Chair à saucisse	Sausage	+	+31,0	H+	+	+	PA	2	c	

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for Genus *Listeria*

MEAT PRODUCTS

Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>					Category	Type
			<i>Listeria</i> spp. result	24h at 37°C + <u>72h at 5°C ± 3°C</u> 24LEB						
				BAX® RT PCR Assay for Genus <i>Listeria</i>	Confirmations		Final result 72H 24LEB	Agreement Ref/Alt 24LEB +72h		
Result (Ct)	O&A 24h	Palcam 48h								
6923	Chair à saucisse	Sausage	+	+32,9	H+	+	+	PA	2	c
6924	Chair à saucisse	Sausage	+	+32,4	H+/H-	+	+	PA	2	c
6925	Chair à saucisse	Sausage	+	+30,2	H+	+	+	PA	2	c
6926	Chair à saucisse	Sausage	+	+35,8	H+/H-	+	+	PA	2	c
7717	Chipolatas aux herbes	Delicatessen	+	+41,1	H-d (<i>L. welshimeri</i>)	-	+	PA	2	c

MILK AND DAIRY PRODUCTS

Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>					Category	Type	
			<i>Listeria</i> spp. result	24h at 37°C + 72h at 5°C ± 3°C 24LEB							
				BAX® RT PCR Assay for Genus <i>Listeria</i>	Confirmations		Final result 72H 24LEB	Agreement Ref/Alt 24LEB +72h			
Result (Ct)	O&A 24h	Palcam 48h									
5158	Reblochon de Savoie au Lait cru	Raw milk cheese	+	-	-	-	-	ND	3	a	
5160	Tomme de Savoie au lait cru	Raw milk cheese	+	+38,1	H-	+	+	PA	3	a	
5162	Brie de Meaux lait cru	Raw milk cheese	+	+37,4	-	+	+	PA	3	a	
5164	Beaufort au lait cru	Raw milk cheese	-	+30,5	H-	+	+	PD	3	a	
5393	Maroilles au lait cru	Raw milk cheese	+	+40,2	H+	+	+	PA	3	a	
5394	Fromage au lait cru de vache	Raw milk cheese	+	+44,8	H+/H-	+	+	PA	3	a	
7822	Ricodon au lait cru	Raw milk cheese	+	-/-/-	H+dni/H+ (<i>L. monocytogenes</i>)	-	-	ND	3	a	
7823	Ricodon au lait cru	Raw milk cheese	-	-	-	-	-	NA	3	a	
7824	Roquefort AOP au lait cru	Raw milk cheese	+	+43,7	H+	+(1)	+	PA	3	a	
7825	Roquefort AOP au lait cru	Raw milk cheese	+	+44,6	H-d	+(2)	+	PA	3	a	
7826	Brie de Meaux au lait cru	Raw milk cheese	-	+32,6	H+	+	+	PD	3	a	
4942	Lait cru fermier	Raw milk	+	-	st	st	-	ND	3	b	
5395	Lait cru de brebis	Raw milk	+	+27,6	H+	+	+	PA	3	b	
5396	Lait cru de brebis	Raw milk	+	+26,9	H+	+	+	PA	3	b	
5397	Lait cru de brebis	Raw milk	+	+26,1	H+	+	+	PA	3	b	
5399	Lait cru de brebis	Raw milk	+	+40,5	H+	+	+	PA	3	b	
5400	Lait cru de brebis	Raw milk	+	+26,2	H+	+	+	PA	3	b	
5401	Lait cru de brebis	Raw milk	+	+32,3	H+	+	+	PA	3	b	
5402	Lait cru de brebis	Raw milk	+	+28,0	H+	+	+	PA	3	b	
6286	Lait cru fermier	Raw milk	+	-	-	-	-	ND	3	b	
6287	Lait cru fermier	Raw milk	+	+31,6	H-	+	+	PA	3	b	
3977	Palet de chèvre	Pasteurized goat cheese	+	-	-	-	-	ND	3	c	
4543	Fromage de chèvre	Pasteurized milk cheese	+	+39,5	H+	+	+	PA	3	c	
6437	Camembert lait pasteurisé	Pasteurized milk cheese	-	+29,6	H-	+	+	PD	3	c	
6439	Fromage au lait pasteurisé à pate pressée cuite	Pasteurized milk cheese	+	+37,0	H-	+	+	PA	3	c	
6441	Panna cotta coulis framboise	Dairy dessert	+	-	-	-	-	ND	3	c	
6445	Semoule au lait vanille naturelle	Dairy dessert	+	+26,0	H-	+	+	PA	3	c	
6447	Semoule au lait	Dairy dessert	+	+27,4	H-	+	+	PA	3	c	
6449	Riz au lait vanille naturelle	Dairy dessert	+	+27,6	H-	+	+	PA	3	c	
6451	Riz au lait nature	Dairy dessert	+	+28,5	H-	+	+	PA	3	c	
6453	Choux à la crème	Dairy dessert	+	+43,5	H-	+	+	PA	3	c	

* Analyses performed according to the COFRAC accreditation

VEGETABLES

Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>					Category	Type	
			<i>Listeria</i> spp. result	24h at 37°C + 72h at 5°C ± 3°C 24LEB							
				BAX® RT PCR Assay for Genus <i>Listeria</i>	Confirmations		Final result 72H 24LEB	Agreement Ref/Alt 24LEB +72h			
Result (Ct)	O&A 24h	Palcam 48h									
2454	Choux fleurs	Cauliflower	-	+29,3	H+	+	+	PD	4	a	
2456	Poireaux	Leeks	+	+27,8	H+	-	+	PA	4	a	
2458	Cocktail fruits	Fruit cocktail	+	+36,0	H+	+	+	PA	4	a	
2574	Poivron	Pepper	+	+36,1	H+	+	+	PA	4	a	
2582	Jeunes carottes	Carrots	+	-	-	-	-	ND	4	a	
2583	Garden peas	Garden peas	+	+28,7	H+	+	+	PA	4	a	
2779	Pousse de haricot mungo	Bean	+	+36,2	H+/H-	+	+	PA	4	a	
2780	Petits pois	Green peas	+	+29,6*	H-d	+	+	PA	4	a	
2782	Pousse de haricots	Bean sprout	+	+28,9*	st after subculture (+ on RLM : <i>L. monocytogenes</i>)	st after subculture (+ on RLM : <i>L. monocytogenes</i>)	+	PA	4	a	
6277	Aubergine	Eggplant	+	-	-	-	-	ND	4	a	
6278	Champignon blanc	Mushrooms	+	+26,8	H-	+	+	PA	4	a	
2576	Oignons frits	Cooked onion	+	+28,7	H+(<i>L. monocytogenes</i>)/H-	+	+	PA	4	b	
3533	Courgettes rondelles	Precooked zucchini	-	+32,3	H+ (<i>L. monocytogenes</i>)	+	+	PD	4	b	
3534	Rondelles de courgettes	Precooked zucchini	-	+46,5	H+ (<i>L. monocytogenes</i>)	-	+	PD	4	b	
3545	Mélange 4 légumes	Precooked vegetables	+	-	-	-	-	ND	4	b	
3547	Salade fruits exotiques	Processed fruits	+	-	st	st	-	ND	4	b	
4536	Rondelles de carottes	Precooked carrots	+	+26,5	H+/H-	+	+	PA	4	b	
4537	Mélange légumes	Precooked vegetables	+	+30,4	H+	+	+	PA	4	b	
5752	Champignons	Mushrooms	+	+52,0	H- (3)	+	+	PA	4	b	
5754	Epinards cuisinés	Cooked spinach	+	+34,2	H+	+	+	PA	4	b	
5755	Poivrons	Pepper	+	-	-	-	-	ND	4	b	
5756	Epinard branches	Spinach	+	-	-	-	-	ND	4	b	
5757	Mais grains	Corn	-	+27,7	H-	+	+	PD	4	b	
6283	Printanière de légumes	Vegetables mix	-	+29,6	H-	+	+	PD	4	b	
2451	Ratatouille	Cooked vegetables	-	-	-	-	-	NA	4	c	
2453	Purée de carottes	Carrot purée	+	+33,4	H+	+	+	PA	4	c	
2577	Macédoine de légumes	Cooked vegetables	+	+26,5	H+/H-	+	+	PA	4	c	
2777	Purée de carottes	RTRH carrot	+	+27,4	H+	+	+	PA	4	c	
2778	Epinards cuisinés	RTRH Spinach	+	+28,0	H+ (<i>L. monocytogenes</i>)	+	+	PA	4	c	
3537	Courgettes farcies	RTRH zucchini	-	+37,7	H-	+	+	PD	4	c	
3982	Poêlée à la bretonne	RTRH fish and seafood	-	-	-	-	-	NA	4	c	
3986	Palet courgettes pré-cuits	RTRH zucchini	+	+24,8	H+ (<i>L. monocytogenes</i>)	+	+	PA	4	c	
4526	Poêlée thaï	RTRH vegetables	+	+41,4	H+	+	+	PA	4	c	
6740	Jardinière de légumes prête à réchauffer	RTRH vegetables	-	+36,8	H+	+	+	PD	4	c	

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SEAFOOD AND FISHERY PRODUCTS

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			<i>Listeria</i> spp. result	24h at 37°C + 72h at 5°C ± 3°C 24LEB							
				BAX® RT PCR Assay for Genus <i>Listeria</i>	Confirmations		Final result 72H 24LEB	Agreement Ref/Alt 24LEB +72h			
Result (Ct)	O&A 24h	Palcam 48h									
2790	Tranche nature colin d'Alaska	Fish filet	+	+27,3	H+/H-	+	+	PA	5	a	
2792	Coquilles fruits de mer	Seafood	+	+35,0	H+/H-	+	+	PA	5	a	
2795	Chair de saumon	Salmon flesh	+	-	-	-	-	ND	5	a	
3163	Meunière filet poisson blanc	Fish filet	+	+29,3	H+	+	+	PA	5	a	
3165	Pavé lieu jaune cru	Fish filet	+	+27,5	H+	+	+	PA	5	a	
3531	Scrops saumon atlantique	Salmon	-	+32,8	H+	+	+	PD	5	a	
3538	Viennois cru surgelé	Frozen fish filet	+	-	-	-	-	ND	5	a	
4291	Cabillaud	Fish filet	+	+29,0	H+	+	+	PA	5	a	
3158	Saumon fumé	Smoked salmon	+	+29,5	H+	+	+	PA	5	b	
3159	Saumon fumé	Smoked salmon	-	+42,9	H+	+	+	PD	5	b	
3161	Saumon fumé	Smoked salmon	-	-	-	-	-	NA	5	b	
3527	Saumon fumé	Smoked salmon	+	-	st	-	-	ND	5	b	
3528	Truite fumée	Smoked trout	+	+40,7	H+	-	+	PA	5	b	
3529	Chair saumon fumé	Smoked salmon flesh	+	+33,1	H+	+	+	PA	5	b	
3530	Truite fumée Norvège	Smoked trout	+	+32,0	H+	+	+	PA	5	b	
4271	Truite fumée	Smoked trout	+	+27,8	H+/H-	+	+	PA	5	b	
4272	Truite fumée	Smoked trout	+	+32,0	H+/H-	+	+	PA	5	b	
4273	Truite fumée	Smoked trout	+	+26,5	H-	+	+	PA	5	b	
4275	Saumon fumé	Smoked salmon	+	+34,7	H+/H-	+	+	PA	5	b	
4276	Truite fumée	Smoked trout	+	+26,0	H+/H-	+	+	PA	5	b	
4668	Morceaux de saumon fumé	Smoked salmon	+	+28,1	H+	+	+	PA	5	b	
4669	Truite fumée Bretagne	Smoked trout	+	+27,0	H-	+	+	PA	5	b	
4670	Truite fumée	Smoked trout	+	+26,8	H+	+	+	PA	5	b	
4671	Saumon fumé	Smoked salmon	+	-	st	-	-	ND	5	b	
4672	Truite fumée Bretagne	Smoked trout	+	+26,5	H-	+	+	PA	5	b	
4673	Truite de mer fumée	Smoked trout	+	+32,8	H+/H-	+	+	PA	5	b	
4674	Chute de saumon fumé	Smoked salmon	+	+37,7	H+	+	+	PA	5	b	
4676	Truite fumée	Smoked trout	+	+33,3	H+	+	+	PA	5	b	
4677	Saumon Atlantique fumé	Smoked salmon	+	+40,8	H+	-	+	PA	5	b	
4678	Saumon Atlantique fumé	Smoked salmon	+	+34,8	H+	+	+	PA	5	b	
4680	Truite de mer fumée	Smoked trout	+	+26,40	H+/H-	+	+	PA	5	b	
4681	Truite fumée	Smoked trout	+	+26,9	H+	+	+	PA	5	b	
4684	Truite fumée Norvège	Smoked trout	+	+28,4	H+/H-	+	+	PA	5	b	
4685	Truite fumée	Smoked trout	-	+35,7	H+	+	+	PD	5	b	
4686	Truite de mer fumée	Smoked trout	+	+26,7	H+	+	+	PA	5	b	
4688	Saumon fumé	Smoked salmon	-	+35,6	H+	+	+	PD	5	b	
4689	Truite fumée Bretagne	Smoked trout	+	+27,1	H+	+	+	PA	5	b	
4690	Truite fumée Norvège	Smoked trout	+	+27,8	H+	+	+	PA	5	b	
4691	Truite fumée	Smoked trout	-	+35,7	H+/H-	+	+	PD	5	b	
4955	Lardons saumon fumé	Smoked salmon	+	-	st	st	-	ND	5	b	
2784	Filet de cabillaud pané	Fish filet	+	-	-	-	-	ND	5	c	

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SEAFOOD AND FISHERY PRODUCTS

Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>					Category	Type	
			<i>Listeria</i> spp. result	24h at 37°C + 72h at 5°C ± 3°C 24LEB							
				BAX® RT PCR Assay for Genus <i>Listeria</i>	Confirmations		Final result 72H 24LEB	Agreement Ref/Alt 24LEB +72h			
Result (Ct)	O&A 24h	Palcam 48h									
2788	Filet merlu sauce vierge	RTRH Fish	-	+43,1/+45,0/+44,9	- (- after subculture in 24 LEB and Fraser 1)	- (- after subculture in 24 LEB and Fraser 1)	-	PPNA	5	c	
2794	Paupiettes de saumon farcies	RTRH salmon	+	+37,6	- (H+ after subculture in Fraser 1)	- (+ after subculture in Fraser 1)	+	PA	5	c	
2796	Pesca meunière de filets	RTRH Fish	+	-	st	-	-	ND	5	c	
3162	Sole entière farinée crue	RTC fish	-	+34,9	H+	+	+	PD	5	c	
3164	Filet merlu sauce vierge	RTRH Fish	-	-	-	-	-	NA	5	c	
3166	Paupiette de saumon	RTRH salmon	+	+33,5/+33,9/+33,1	- (H+ after subculture in Fraser 1)	- (+ after subculture in Fraser 1)	+	PA	5	c	
3173	Filet de hocki pané cru	RTC fish	+	+32,2/+32,6/+32,7	- (H+ after subculture in Fraser 1)	+d(+ after subculture in Fraser 1)	+	PA	5	c	
3175	Colin pané cuit	RTC fish	+	+33,7	H+	+	+	PA	5	c	
3177	Hoki pané cru	RTC fish	+	+34,0/+34,4/+33,7	- (H+ after subculture in Fraser 1)	+d(+ after subculture in Fraser 1)	+	PA	5	c	
3536	Filet cabillaud beurre	RTRH fish filet	+	+28,8	H+ (<i>L.monocytogenes</i>)	+	+	PA	5	c	
3539	Poisson blanc citron	RTC fish	+	+35,4	H+d (<i>L.monocytogenes</i>)	-	+	PA	5	c	
3540	Saumon romarin citron	RTRH Fish	+	-	-	-	-	ND	5	c	
3541	Poisson pané	Breaded fish	+	+31,8	H+	+	+	PA	5	c	
3546	Pavé poisson blanc provençal	RTRH fish	+	+32,1	H+ (<i>L.monocytogenes</i>)	+	+	PA	5	c	
3550	Surimi	Surimi	+	+30,0	H+ni/H-	+	+	PA	5	c	
3975	Surimi base	Surimi	+	-	-	-	-	ND	5	c	

ENVIRONMENTAL SAMPLES

Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1*	Alternative method: BAX® System Real-Time PCR Assay - Genus <i>Listeria</i>					Category	Type	
			<i>Listeria</i> spp. result	24h at 37°C + 72h at 5°C ± 3°C 24LEB							
				BAX® RT PCR Assay for Genus <i>Listeria</i>	Confirmations		Final result 72H 24LEB	Agreement Ref/Alt 24LEB +72h			
Result (Ct)	O&A 24h	Palcam 48h									
4535	Déchets saucisse végétale	Dusts (sausages production)	-	-	-	-	-	NA	6	a	
7310	Déchets de viande de canard	Scraps (duck meat)	+	-	-	-	-	ND	6	a	
7311	Déchets de production de plats cuisinés	Scraps (ready to eat meals industry)	-	+(28,7)	H-d	-	+	PD	6	a	
7312	Déchets de production de plats cuisinés	Scraps (ready to eat meals industry)	+	+(25,9)	H-	+	+	PA	6	a	
7316	Déchets végétaux	Vegetables scraps	-	+(38,0)	H-	+	+	PD	6	a	
7318	Déchets de production de saucisses	Scraps (sausages production)	+	+(26,0)	H-	+	+	PA	6	a	
7427	Déchets (industrie produits de la mer)	Scraps (seafood industry)	-	+32,4	H+	+	+	PD	6	a	
7428	Déchets (production chou)	Scraps (vegetables industry)	+	+33,8	H+	+	+	PA	6	a	
7429	Déchets (production purée de haricots verts)	Scraps (vegetables industry)	+	+33,1	H+/H-	+	+	PA	6	a	
7431	Déchets (industrie ovoproduits)	Scraps (ovoproducts industry)	+	+25,9	H+	+	+	PA	6	a	
7319	Eau de rinçage (poireau , épinards)	Rinse water (vegetables industry)	+	-	st	st	-	ND	6	b	
7320	Eau de rinçage (poireau , épinards)	Rinse water (vegetables industry)	+	+(32,5)	H-	+	+	PA	6	b	
7321	Eau de rinçage (haricots verts)	Rinse water (vegetables industry)	+	+(33,4)	H-	+	+	PA	6	b	
7322	Eau de rinçage (haricots verts)	Rinse water (vegetables industry)	+	+(26,8)	H-	+	+	PA	6	b	
7323	Eau de rinçage (compote pomme , banane)	Rinse water (vegetables industry)	+	+(30,1)	H-	+	+	PA	6	b	
7324	Eau de rinçage (compote pomme , banane)	Rinse water (vegetables industry)	-	+(25,7)	H-	+	+	PD	6	b	
7325	Eau de rinçage (compote pomme, rhubarbe)	Rinse water (vegetables industry)	+	+(32,6)	H-	+	+	PA	6	b	
7326	Eau de rinçage (végétaux)	Rinse water (vegetables industry)	+	+(26,0)	H-	+	+	PA	6	b	
7327	Eau de rinçage cuisson soupe courgette	Rinse water (vegetables industry)	+	+(36,2)	H-	+	+	PA	6	b	
7328	Eau de rinçage cuisson soupe courgette	Rinse water (vegetables industry)	+	+(26,3)	H-	+	+	PA	6	b	
7329	Eau de rinçage cuisson soupe poireaux pomme de terre	Rinse water (vegetables industry)	+	+(29,0)	H-	+	+	PA	6	b	
7330	Eau de rinçage cuisson soupe poireaux pomme de terre	Rinse water (vegetables industry)	+	+(26,2)	H-	+	+	PA	6	b	
5766	Chiffonnette sol haut filetage (Industrie poissons)	Surface sample (fish industry)	+	+26,7	H+ / H-	+	+	PA	6	c	
5767	Chiffonnette sol couloir coproduits (Industrie poissons)	Surface sample (fish industry)	+	+28,2	H-	+	+	PA	6	c	
7331	Lingette plonge après production	Wipe (dishwashing after production)	+	+(26,3)	H-	+	+	PA	6	c	
7332	Lingette atelier découpe	Wipe (cutting workshop)	+	+(25,3)	H-	+	+	PA	6	c	
7333	Lingette plonge avant production	Wipe (dishwashing before production)	+	+(25,5)	H-	+	+	PA	6	c	
7334	Lingette moules à gâteaux après production	Wipe (cake mould after production)	-	+(26,4)	H-	+	+	PD	6	c	
7335	Lingette moules à madeleines après production	Wipe (cake mould after production)	+	+(30,3)	H+	+	+	PA	6	c	
7336	Lingette production épices	Wipe (spices production)	-	-	-	-	-	NA	6	c	
7337	Lingette chambre épicerie	Wipe (grocery room)	+	+(31,0)	H+	+	+	PA	6	c	
7338	Lingette stockage végétaux cuits	Wipe (raw vegetables storage)	+	+(27,8)	H+	+	+	PA	6	c	

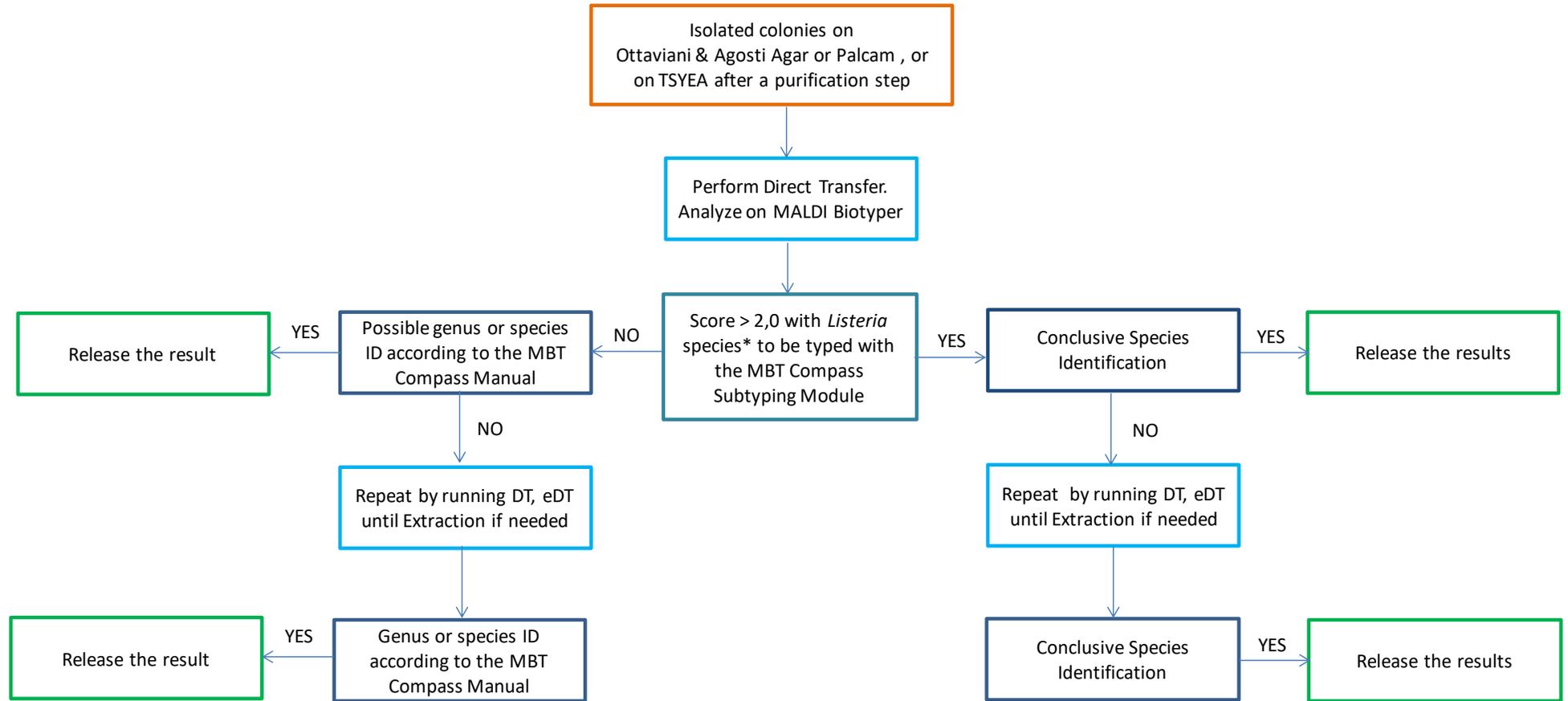
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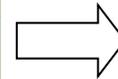
Appendix 5 - Flow chart of Bruker Daltonik MALDI Biotyper interpretation



**L. grayi* is identified without the need of MBT Compass Subtyping Module. *L. monocytogenes* is differentiated from the *L. innocua*, *L. ivanovii*, *L. seeligeri* and *L. welshimeri* species with the MBT Compass Subtyping Module.

Examples of Bruker Daltonik MALDI Biotyper results:

<u>C10</u> (+) (B)	4676 h-t (standard)	<u>Listeria monocytogenes</u>	<u>1.86</u>	<u>Listeria monocytogenes</u>	<u>1.85</u>
<u>C11</u> (+) (B)	2785 h+t (standard)	<u>Listeria innocua</u>	<u>1.75</u>	<u>Listeria innocua</u>	<u>1.75</u>
<u>C12</u> (+++)(A)	40+t (standard)	<u>Listeria monocytogenes</u> typed as L. monocytogenes	<u>2.10</u>	<u>Listeria monocytogenes</u>	<u>2.10</u>
<u>D1</u> (+++)(B)	20+t (standard)	<u>Listeria innocua</u> typed as L. monocytogenes	<u>2.02</u>	<u>Listeria monocytogenes</u>	<u>2.01</u>
<u>D2</u> (+++)(A)	53+t (standard)	Listeria grayi	<u>2.24</u>	Listeria grayi	<u>2.12</u>
<u>D2</u> (+++)(B)	24+T (standard)	<u>Listeria monocytogenes</u> presumed L. monocytogenes, repeat measurement or do extraction	<u>2.34</u>	<u>Listeria ivanovii</u>	<u>2.33</u>



Result
Repeat the analysis
Repeat the analysis
Listeria monocytogenes
Listeria monocytogenes
Listeria grayi
Listeria spp. Repeat the analysis to have species confirmation

Appendix 6 – Relative level of detection study: raw data

Matrix : Deli-salad
Strain : *Listeria monocytogenes* Ad494

Aerobic mesophilic flora: 4.10⁵ CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1*					Alternative method: BAX® System RT PCR Assay for Genus <i>Listeria</i>								
			Half Fraser		Fraser		Final Result	Number positive samples/Total	General Protocol: 24h at 37°C - 24 LEB				Final result BAX RT for Genus <i>Listeria</i>	Number positive samples/Total		
			O&A	Palcam	O&A	Palcam			BAX System RT PCR Assay for Genus <i>Listeria</i>	Confirmation						
PCR result	O&A	Palcam	Biochemical tests	MALDI-TOF tests												
5839	0	0	st	st	st	st	-	0/5	-	-	-	/	/	-	0/20	
5840			st	st	st	st	-		-	-	-	/	/	-		
5841			st	st	st	st	-		-	-	-	/	/	-		
5842			st	st	-	-	-		-	-	-	/	/	-		
5843			st	-	-	-	-		-	-	-	/	/	-		
5844	Low	1,0	st	st	st	st	-	10/20	-	-	-	/	/	-	8/20	
5845			st	-	st	-	-		-	-	st	/	/	-		
5846			st	-	st	-	-		-	-	-	/	/	-		
5847			st	st	-	-	-		-	-	-	/	/	-		
5848			st	-	-	-	-		-	+46,4	H+	+	+	+		+
5849			H+	+	H+	+	+		+	-	-	st	/	/		-
5850			H+	+	H+	+	+		+	-	-	st	/	/		-
5851			st	st	st	st	-		-	-	-	st	/	/		-
5852			st	st	-	-	-		-	-	-	st	/	/		-
5853			H+	+	H+	+	+		+	-	-	st	/	/		-
5854			st	-	st	st	-		-	+46,0	H+	+	+	+		+
5855			H+	+	H+	+	+		+	+47,1	H+	+	+	+		+
5856			st	st	st	st	-		-	+44,5	H+	+	+	+		+
5857			H+	+	H+	+	+		+	-	-	-	/	/		-
5858			H+	+	H+	+	+		+	+45,5	H+	+	+	+		+
5859	H+	+	H+	+	+	+	-	st	st	/	/	-				
5860	H+	+	H+	+	+	+	+44,7	H+	+	+	+	+				
5861	H+	+	H+	+	+	+	+45,4	H+	+	+	+	+				
5862	H+	+	H+	+	+	+	+43,4	H+	+	+	+	+				
5863	st	st	st	st	-	-	-	-	st	/	/	-				
5864	High	2,9	H+	+	H+	+	+	4/5	+40,4	H+	+	+	+	+	4/5	
5865			H+	+	H+	+	+		+40,5	H+	+	+	+	+		
5866			H+	+	H+	+	+		-	-	-	/	/	-		
5867			st	st	st	st	-		-	+42,6	H+	+	+	+		+
5868			H+	+	H+	+	+		+	+41,0	H+	+	+	+		+

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for Genus *Listeria*

Matrix : Rilletes
Strain : *Listeria monocytogenes* Ad669

Aerobic mesophilic flora: 20CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1*					Alternative method: BAX® System RT PCR Assay for Genus <i>Listeria</i>							
			Half Fraser		Fraser		Final Result	Number positive samples/Total	Specific protocol: 24h at 37°C - 24 LEB + Buffer supplement (B01204)				Final result BAX RT for Genus <i>Listeria</i>	Number positive samples/Total	
			O&A	Palcam	O&A	Palcam			BAX System RT PCR Assay for Genus <i>Listeria</i>	Confirmation					
PCR result	O&A	Palcam	Biochemical tests	MALDI-TOF tests											
7103	0	0	st	st	st	st	-	0/5	-	-	-	/	/	-	0/5
7104			st	st	st	st	-		-	st	-	/	/	-	
7105			st	st	st	st	-		-	-	-	/	/	-	
7106			st	st	st	st	-		-	-	-	/	/	-	
7107			st	st	st	st	-		-	-	-	/	/	-	
7108	Low	0,4	H+	+	H+	+	+	6/20	-	st	st	/	/	-	8/20
7109			st	st	st	st	-		-	st	st	/	/	-	
7110			st	-	st	-	-		+28,9	H+	+	+	+	+	
7111			H+	+	H+	+	+		+27,7	H+	+	+	+	+	
7112			H+	+	H+	+	+		+31,4	H+	+	+	+	+	
7113			st	st	st	st	-		-	st	st	/	/	-	
7114			H+	+	H+	+	+		+32,3	H+	+	+	+	+	
7115			st	st	st	st	-		+31,0	H+	+	+	+	+	
7116			st	st	st	st	-		-	st	st	/	/	-	
7117			H+	+	H+	+	+		-	st	st	/	/	-	
7118			st	st	st	st	-		-	st	st	/	/	-	
7119			st	st	st	st	-		+29,7	H+	+	+	+	+	
7120			st	st	st	st	-		-	st	st	/	/	-	
7121			st	st	-	-	-		-	st	st	/	/	-	
7122			st	-	-	-	-		-	st	st	/	/	-	
7123			H+	+	H+	+	+		-	st	st	/	/	-	
7124			st	st	st	-	-		-	st	st	/	/	-	
7125	st	st	st	st	-	+31,1	H+	+	+	+	+				
7126	st	st	st	st	-	-	st	st	/	/	-				
7127	st	st	st	st	-	+30,0	H+	+	+	+	+				
7128	High	1,1	H+	+	H+	+	+	4/5	-	st	st	/	/	-	4/5
7129			H+	+	H+	+	+		+29,9	H+	+	+	+	-	
7130			st	st	st	st	-		+29,2	H+	+	+	+	-	
7131			H+	+	H+	+	+		+30,5	H+	+	+	+	-	
7132			H+	+	H+	+	+		+30,4	H+	+	+	+	-	

Matrix : Raw milk
Strain : *Listeria ivanovii* Ad991

Aerobic mesophilic flora: 8,0.10³ CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1*					Alternative method: BAX® System RT PCR Assay for Genus <i>Listeria</i>						
			Half Fraser		Fraser		Final Result	Number positive samples/Total	General Protocol: 24h at 37°C - 24 LEB					Number positive samples/Total
			O&A	Palcam	O&A	Palcam			BAX System RT PCR Assay for Genus <i>Listeria</i>	Confirmation				
						PCR result	O&A	Palcam	Biochemical tests	MALDI-TOF tests				
7066	0	0	-	-	-	-	-	-	-	-	/	/	-	0/5
7067			-	-	-	-	-	-	-	-	/	/	-	
7068			-	-	-	-	-	-	-	-	/	/	-	
7069			-	-	-	-	-	-	-	-	/	/	-	
7070			-	-	-	-	-	-	-	-	/	/	-	
7849	Low	1,9	H+	+ni/+	H+	+	+	+38,8	H+	-	+	+	+	19/20
7850			H+	-	H+	+	+	+42,2	H+	-	+	+	+	
7851			-	-	-	-	-	+39,8	H+	+(3)d	+	+	+	
7852			-	-	-	-	-	+39,0	H+	-	+	+	+	
7853			-	-	-	-	-	-	-	-	-	-	-	
7854			-	-	H+	+	+	+38,8	H+	-	+	+	+	
7855			H+	-	H+	+	+	+38,0	H+	-	+	+	+	
7856			-	-	-	-	-	+36,3	H+	-	+	+	+	
7857			H+	+d	H+	+	+	+40,4	H+d	-	+	+	+	
7858			H+ (3)	-	H+	+	+	+38,4	H+	-	+	+	+	
7859			-	-	-	-	-	+39,6	H+	-	+	+	+	
7860			H+ (9)	-	H+	+	+	+37,0	H+	-	+	+	+	
7861			H+	-	H+	+	+	+43,0	H+	-	+	+	+	
7862			H+	+d	H+	+	+	+39,2	H+	-	+	+	+	
7863			H+	-	H+	+	+	+40,5	H+	-	+	+	+	
7864			H+	-	H+	+	+	+40,3	H+	-	+	+	+	
7865			-	-	-	-	-	+35,8	H+	-	+	+	+	
7866			-	-	-	-	-	+45,8	H+	-	+	+	+	
7867			-	-	H+	+	+	+40,7	H+	-	+	+	+	
7868	H+	+d	H+	+	+	+42,3	H+	-	+	+	+			
7679	High	6,0	H+	+	H+	+	+	+38,8	H+	+	+	+	+	4/5
7680			H+	+	H+	+	+	+37,6	H+	+	+	+	+	
7681			H+	+	H+	+	+	+34,5	H+	+	+	+	+	
7682			H+	+	H+	-	+	+37,2	H+	+	+	+	+	
7683			H+	+	H+	+	+	-	-	-	/	/	-	

♦ Analyses performed according to the COFRAC accreditation

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

96/122

November 8, 2022

Summary report (Version 0)

BAX® System Real-Time PCR Assay for Genus *Listeria*

Matrix : Bagged raw spinach
Strain : *Listeria seeligeri* Ad1754

Aerobic mesophilic flora: $3,4 \cdot 10^7$ CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1*					Number positive samples/Total	Alternative method: BAX® System RT PCR Assay for Genus <i>Listeria</i>					
			Half Fraser		Fraser		Final Result		General Protocol: 24h at 37°C - 24 LEB				Final result BAX RT for Genus <i>Listeria</i>	Number positive samples/Total
			O&A	Palcam	O&A	Palcam			BAX System RT PCR Assay for Genus <i>Listeria</i>	Confirmation				
PCR result	O&A	Palcam	Biochemical tests	MALDI-TOF tests										
7895	0	0	-	-	-	-	-	-	-	-	/	/	-	0/5
7896			-	-	-	-	-	-	-	-	/	/	-	
7897			-	-	-	-	-	-	-	-	/	/	-	
7898			-	-	-	-	-	-	-	-	/	/	-	
7899			-	-	-	-	-	-	-	-	/	/	-	
7993	Low	1,8	-	-	-	-	-	+31,8	H-	+	+	+	+	18/20
7994			-	-	-	-	-	+31,4	H-	+	+	+	+	
7995			H-d	+	H-	+d	+	+34,4	-	+	+	+	+	
7996			H-d	+	H-	+	+	+33,9	H-	+	+	+	+	
7997			H-d	+	H-	+	+	-	-	-	/	/	-	
7998			-	+	H-	+	+	+38,8	H- (1)	-	+	+	+	
7999			-	-	H-	+	+	-	-	-	/	/	-	
8000			-	-	st	-	-	+35,6	H-	+	+	+	+	
8001			-	-	-	-	-	+34,3	H-	+	+	+	+	
8002			H-d	+	H-	+	+	+37,5	-	+	+	+	+	
8003			H-d	+	H-	+	+	35,1	H-	+	+	+	+	
8004			H-	+	H-	+	+	+37,1	-	+	+	+	+	
8005			H-d	-	H-	+	+	+35,7	H-	+	+	+	+	
8006			-	-	H-	+	+	+34,7	H-	+	+	+	+	
8007			H-d	+d	H-	+	+	+36,4	H-d	+	+	+	+	
8008			H-	+	H-	+	+	+35,5	H-	+	+	+	+	
8009			H-d	+	H-	+	+	+37,4	-	+	+	+	+	
8010	H-d	+d	H-	+	+	+36,2	H-	+	+	+	+			
8011	-	-	-	-	-	+37,0	-	+d	+	+	+			
8012	-	-	-	-	-	+34,3	-	+	+	+	+			
8013	High	6,1	H-d	-	H-	+	+	+40,3	H-	+	+	+	+	5/5
8014			-	+	H-	+	+	+35,3	H-	+	+	+	+	
8015			-	+	H-	+	+	+31,6	-	+	+	+	+	
8016			H-d	+	H-	+	+	+34,5	-	+	+	+	+	
8017			-	+	H-	+	+	+34,1	H-	+	+	+	+	

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

97/122

November 8, 2022

Summary report (Version 0)

BAX® System Real-Time PCR Assay for Genus *Listeria*

Matrix : Cold smoked salmon
Strain : *Listeria innocua* Ad1674

Aerobic mesophilic flora: 4,0.10² CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1*					Alternative method: BAX® System RT PCR Assay for Genus <i>Listeria</i> Specific protocol: 24h at 37°C - 24 LEB + Buffer supplement (B01204)							
			Half Fraser		Fraser		Final Result	Number positive samples/Total	BAX System RT PCR Assay for Genus <i>Listeria</i>	Confirmation				Final result BAX RT for Genus <i>Listeria</i>	Number positive samples/Total
			O&A	Palcam	O&A	Palcam				PCR result	O&A	Palcam	Biochemical tests		
7339	0	/	st	st	st	st	-	0/5	-	-	-	/	/	-	0/5
7340			st	st	st	st	-		-	-	-	/	/	-	
7341			st	st	st	st	-		-	-	-	/	/	-	
7342			st	st	st	st	-		-	-	-	/	/	-	
7343			st	st	st	st	-		-	-	-	/	/	-	
7594	Low	0,6	H-	+	H-	+	+	8/20	-	st	st	/	/	-	5/20
7595			st	-	st	-	-		+30,0	H-	+	+	+	+	
7596			st	st	st	st	-		-	-	-	/	/	-	
7597			st	st	st	st	-		+31,5	H-	+	+	+	+	
7598			st	st	st	st	-		-	st	-	/	/	-	
7599			st	st	st	st	-		-	-	-	/	/	-	
7600			H-	+	H-	+	+		-	st	-	/	/	-	
7601			st	st	st	st	-		-	-	-	/	/	-	
7602			st	-	st	st	-		-	st	-	/	/	-	
7603			st	-	st	st	-		-	-	-	/	/	-	
7604			H-	+	H-	+	+		-	-	-	/	/	-	
7605			st	st	st	st	-		+30,0	H-	+	+	+	+	
7606			H-	+	H-	+	+		-	st	-	/	/	-	
7607			st	-	st	-	-		-	-	-	/	/	-	
7608			H-	+	H-	+	+		-	-	-	/	/	-	
7609			H-	+	H-	+	+		+30,2	H-	+	+	+	+	
7610			H-	+	H-	+	+		-	-	-	/	/	-	
7611			H-	+	H-	+	+		+31,3	H-	+	+	+	+	
7612			st	-	-	-	-		-	-	-	/	/	-	
7613			st	st	-	st	-		-	-	-	/	/	-	
7614	High	1,7	H-	+	H-	+	+	4/5	-	-	-	/	/	-	3/5
7615			st	st	st	st	-		+29,1	H-	+	+	+	+	
7616			H-	+	H-	+	+		+30,9	H-	+	+	+	+	
7617			H-	+	H-	+	+		+29,6	H-	+	+	+	+	
7618			H-	+	H-	+	+		-	-	-	/	/	-	

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

98/122

November 8, 2022

Summary report (Version 0)

BAX® System Real-Time PCR Assay for Genus *Listeria*

Matrix : Process water
Strain : *Listeria monocytogenes* Ad551

Aerobic mesophilic flora: 2,0.10² CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1 [♦]					Alternative method: BAX® System RT PCR Assay for Genus <i>Listeria</i>							
			Half Fraser		Fraser		Final Result	Number positive samples/Total	General Protocol: 24h at 37°C - 24 LEB				Final result BAX RT for Genus <i>Listeria</i>	Number positive samples/Total	
			O&A	Palcam	O&A	Palcam			BAX System RT PCR Assay for Genus <i>Listeria</i>	Confirmation					
PCR result	O&A	Palcam	Biochemical tests	MALDI-TOF tests											
7133	0	/	st	-	st	st	-	0/5	-	-	st	/	/	-	0/5
7134			st	st	st	st	-		-	st	-	/	/	-	
7135			st	st	st	st	-		-	st	-	/	/	-	
7136			st	st	st	st	-		-	-	-	/	/	-	
7137			st	st	st	st	-		-	-	st	/	/	-	
7138	Low	0,6	H+	+	H+	+	+	8/20	-	st	-	/	/	-	7/20
7139			H+	+	H+	+	+		-	-	st	/	/	-	
7140			-	-	-	-	-		-	-	-	/	/	-	
7141			-	st	-	st	-		+30,0	H+	+	+	+	+	
7142			st	st	st	st	-		-	-	st	/	/	-	
7143			H+	+	H+	+	+		-	st	st	/	/	-	
7144			st	st	st	st	-		+31,0	H+	+	+	+	+	
7145			-	-	st	-	-		+31,7	H+	+	+	+	+	
7146			H+	+	H+	+	+		-	st	-	/	/	-	
7147			st	st	st	st	-		+30,7	H+	+	+	+	+	
7148			st	st	st	st	-		-	-	-	/	/	-	
7149			-	-	-	st	-		-	st	st	/	/	-	
7150			st	st	H+	+	+		+30,3	H+	+	+	+	+	
7151			H+	+	H+	+	+		-	st	st	/	/	-	
7152			H+	+	H+	+	+		-	st	st	/	/	-	
7153			H+	+	H+	+	+		-	st	-	/	/	-	
7154			st	st	st	st	-		-	st	st	/	/	-	
7155	st	st	st	st	-	+32,0	H+	+	+	+	+				
7156	st	-	st	-	-	-	st	-	/	/	-				
7157	-	st	-	st	-	+33,4	H+	+	+	+	+				
7158	High	1,5	H+	+	H+	+	+	4/5	-	st	st	/	/	-	3/5
7159			H+	+	H+	+	+		+32,6	H+	+	+	+	+	
7160			H+	+	H+	+	+		-	-	st	/	/	-	
7161			H+	+	H+	+	+		+35,6	H+	+	+	+	+	
7162			st	-	st	st	-		+33,0	H+	+	+	+	+	

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® System Real-Time PCR Assay for Genus *Listeria*

Appendix 7 – Inclusivity and exclusivity study: raw data

INCLUSIVITY															
Strain	Species	Reference	Origin	BAX® System Real-Time PCR Assay for Genus <i>Listeria</i>											
				18h at 37°C 24 LEB											
				Inoculation level (CFU/225mL)	PCR Test (Ct)	Confirmation									
						O&A	Palcam	MALDI-TOF							
O&A		Palcam						TSYEA							
Genus	Species	Genus	Species	Genus	Species	Genus	Species								
1	<i>Listeria</i>	<i>monocytogenes</i>	1011/1410	Frozen broccoli	15	+28,5	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
2	<i>Listeria</i>	<i>monocytogenes</i>	Adria 153	Soft cheese (Munster)	6	+28,1	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
3	<i>Listeria</i>	<i>monocytogenes</i>	1973/2400	Egg and ham pastry (Quiche Lorraine)	11	+28,9	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
4	<i>Listeria</i>	<i>monocytogenes</i>	38/181	Toulouse sausages	6	+27,9	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
5	<i>Listeria</i>	<i>monocytogenes</i>	7111/7516	Pâté (Rillettes)	12	+30,4	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
6	<i>Listeria</i>	<i>monocytogenes</i>	913/1048	Black pudding	7	+33,5	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
7	<i>Listeria</i>	<i>monocytogenes</i>	A00C036	Poultry (guinea)	3	+31,0	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
8	<i>Listeria</i>	<i>monocytogenes</i>	A00C041	Sausage	9	+35,5	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
9	<i>Listeria</i>	<i>monocytogenes</i>	A00C044	Poultry (Duck)	25	+26,8	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
10	<i>Listeria</i>	<i>monocytogenes</i>	A00L097	Milk	50	+28,7	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
11	<i>Listeria</i>	<i>monocytogenes</i>	A00M009	Smoked salmon	15	+30,3	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
12	<i>Listeria</i>	<i>monocytogenes</i>	Ad253	Semi-hard cheese	20	+34,0	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
13	<i>Listeria</i>	<i>monocytogenes</i>	Ad266	Poultry	56	+27,5	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
14	<i>Listeria</i>	<i>monocytogenes</i>	Ad270	Fermented sausage	33	+26,5	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
15	<i>Listeria</i>	<i>monocytogenes</i>	Ad273	Cured delicatessen	25	+28,4	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
16	<i>Listeria</i>	<i>monocytogenes</i>	Ad274	Ready-to-eat food (Asiatic meal)	17	+38,8	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
17	<i>Listeria</i>	<i>monocytogenes</i>	Ad534	Fruits	23	+27,2	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
18	<i>Listeria</i>	<i>monocytogenes</i>	Ad548	Environment (Seafood)	31	+34,4	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
19	<i>Listeria</i>	<i>monocytogenes</i>	Ad623	Bread crumbs	35	+28,0	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	
20	<i>Listeria</i>	<i>monocytogenes</i>	Ad665	Raw milk	20	+29,3	H+	+	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	<i>Listeria</i>	<i>monocytogenes</i>	

INCLUSIVITY

BAX® System Real-Time PCR Assay for Genus <i>Listeria</i>														
18h at 37°C 24 LEB														
Strain	Species	Reference	Origin	Inoculation level (CFU/225mL)	PCR Test	Confirmation								
						O&A	Palcam	MALDI-TOF						
								O&A		Palcam		TSYEA		
								Genus	Species	Genus	Species	Genus	Species	
1	<i>Listeria</i>	<i>grayi</i>	Ad1198	Smoked salmon	15	+40,8	H-	-	<i>Listeria</i>	<i>grayi</i>	<i>Listeria</i>	<i>grayi</i>	<i>Listeria</i>	<i>grayi</i>
2	<i>Listeria</i>	<i>grayi</i>	Ad1443	Pork meat sausages	12	+39,2	H-	-	<i>Listeria</i>	<i>grayi</i>	<i>Listeria</i>	<i>grayi</i>	<i>Listeria</i>	<i>grayi</i>
3	<i>Listeria</i>	<i>innocua</i>	Adria 1	Smoked salmon	10	+26,0	H-	+	<i>Listeria</i>	<i>innocua</i>	<i>Listeria</i>	<i>innocua</i>	<i>Listeria</i>	<i>innocua</i>
4	<i>Listeria</i>	<i>innocua</i>	Ad658	Gorgonzola	28	+26,0	H-	+	<i>Listeria</i>	<i>innocua</i>	<i>Listeria</i>	<i>innocua</i>	<i>Listeria</i>	<i>innocua</i>
5	<i>Listeria</i>	<i>innocua</i>	Ad655	Brine	9	+26,7	H-	+	<i>Listeria</i>	<i>innocua</i>	<i>Listeria</i>	<i>innocua</i>	<i>Listeria</i>	<i>innocua</i>
6	<i>Listeria</i>	<i>innocua</i>	Ad660	Bread crumbs	19	+25,6	H-	+	<i>Listeria</i>	<i>innocua</i>	<i>Listeria</i>	<i>innocua</i>	<i>Listeria</i>	<i>innocua</i>
7	<i>Listeria</i>	<i>innocua</i>	Ad663	Environment (dairy industry)	11	+26,1	H-	+	<i>Listeria</i>	<i>innocua</i>	<i>Listeria</i>	<i>innocua</i>	<i>Listeria</i>	<i>innocua</i>
8	<i>Listeria</i>	<i>innocua</i>	Ad671	Smoked bacon	5	+27,7	H-	+	<i>Listeria</i>	<i>innocua</i>	<i>Listeria</i>	<i>innocua</i>	<i>Listeria</i>	<i>innocua</i>
9	<i>Listeria</i>	<i>innocua</i>	Ad661	Soft cheese (Pont L'Evêque)	10	+26,2	H-	+	<i>Listeria</i>	<i>innocua</i>	<i>Listeria</i>	<i>innocua</i>	<i>Listeria</i>	<i>innocua</i>
10	<i>Listeria</i>	<i>innocua</i>	Ad659	Environment (dairy industry)	15	+25,7	H-	+	<i>Listeria</i>	<i>innocua</i>	<i>Listeria</i>	<i>innocua</i>	<i>Listeria</i>	<i>innocua</i>
11	<i>Listeria</i>	<i>ivanovii</i>	Ad466	Raw veal meat	8	+37,3	H+	+	<i>Listeria</i>	<i>ivanovii</i>	<i>Listeria</i>	<i>ivanovii</i>	<i>Listeria</i>	<i>ivanovii</i>
12	<i>Listeria</i>	<i>ivanovii</i>	Ad662	Environment (dairy industry)	12	+32,8	H+	+	<i>Listeria</i>	<i>ivanovii</i>	<i>Listeria</i>	<i>ivanovii</i>	<i>Listeria</i>	<i>ivanovii</i>
13	<i>Listeria</i>	<i>ivanovii</i>	BR11	Environment (fish)	17	+33,5	H+	+	<i>Listeria</i>	<i>ivanovii</i>	<i>Listeria</i>	<i>ivanovii</i>	<i>Listeria</i>	<i>ivanovii</i>
15	<i>Listeria</i>	<i>ivanovii</i>	Ad1289	Raw milk cheese	14	+35,8	H+	+	<i>Listeria</i>	<i>ivanovii</i>	<i>Listeria</i>	<i>ivanovii</i>	<i>Listeria</i>	<i>ivanovii</i>
16	<i>Listeria</i>	<i>ivanovii</i>	Ad1290	Milk powder	3	+39,2	H+	+	<i>Listeria</i>	<i>ivanovii</i>	<i>Listeria</i>	<i>ivanovii</i>	<i>Listeria</i>	<i>ivanovii</i>
17	<i>Listeria</i>	<i>ivanovii</i>	Ad1291	Poultry	8	+33,5	H+	+	<i>Listeria</i>	<i>ivanovii</i>	<i>Listeria</i>	<i>ivanovii</i>	<i>Listeria</i>	<i>ivanovii</i>
18	<i>Listeria</i>	<i>ivanovii</i>	Ad1288	Sheep milk	16	+34,7	H+	+	<i>Listeria</i>	<i>ivanovii</i>	<i>Listeria</i>	<i>ivanovii</i>	<i>Listeria</i>	<i>ivanovii</i>
14	<i>Listeria</i>	<i>ivanovii londoniensis</i>	CIP103466	/	4	+37,6	H+	+	<i>Listeria</i>	<i>ivanovii</i>	<i>Listeria</i>	<i>ivanovii</i>	<i>Listeria</i>	<i>ivanovii</i>
19	<i>Listeria</i>	<i>seeligeri</i>	Ad649	Cheese	5	+30,4	H-	+	<i>Listeria</i>	<i>seeligeri</i>	<i>Listeria</i>	<i>seeligeri</i>	<i>Listeria</i>	<i>seeligeri</i>
20	<i>Listeria</i>	<i>seeligeri</i>	Ad651	Environment	10	+30,2	H-	+	<i>Listeria</i>	<i>seeligeri</i>	<i>Listeria</i>	<i>seeligeri</i>	<i>Listeria</i>	<i>seeligeri</i>
21	<i>Listeria</i>	<i>seeligeri</i>	Ad652	Environment (dairy industry)	10	+33,6	H-	+	<i>Listeria</i>	<i>seeligeri</i>	<i>Listeria</i>	<i>seeligeri</i>	<i>Listeria</i>	<i>seeligeri</i>
22	<i>Listeria</i>	<i>seeligeri</i>	Ad674	Soft cheese (Munster)	45	+36,2	H-	+	<i>Listeria</i>	<i>seeligeri</i>	<i>Listeria</i>	<i>seeligeri</i>	<i>Listeria</i>	<i>seeligeri</i>

INCLUSIVITY

Strain	Species	Reference	Origin	BAX® System Real-Time PCR Assay for Genus <i>Listeria</i>											
				18h at 37°C 24 LEB											
				Inoculation level (CFU/225mL)	PCR Test	Confirmation									
						O&A	Palcam	MALDI-TOF							
								O&A		Palcam		TSYEA			
Genus	Species	Genus	Species					Genus	Species						
23	<i>Listeria</i>	<i>seeligeri</i>	BR1	Trout	9	+32,7	H-	+	<i>Listeria</i>	<i>seeligeri</i>	<i>Listeria</i>	<i>seeligeri</i>	<i>Listeria</i>	<i>seeligeri</i>	
24	<i>Listeria</i>	<i>seeligeri</i>	BR18	Environment (fish)	19	+39,2	H-	+	<i>Listeria</i>	<i>seeligeri</i>	<i>Listeria</i>	<i>seeligeri</i>	<i>Listeria</i>	<i>seeligeri</i>	
25	<i>Listeria</i>	<i>seeligeri</i>	CIP100100	/	1	+46	H-	+	<i>Listeria</i>	<i>seeligeri</i>	<i>Listeria</i>	<i>seeligeri</i>	<i>Listeria</i>	<i>seeligeri</i>	
26	<i>Listeria</i>	<i>welshimeri</i>	Ad1276	Environment (Slaughterhouse)	18	+27,5	H-	+	<i>Listeria</i>	<i>welshimeri</i>	<i>Listeria</i>	<i>welshimeri</i>	<i>Listeria</i>	<i>welshimeri</i>	
27	<i>Listeria</i>	<i>welshimeri</i>	Ad1235	Beef meat	41	+28,2	H-	+	<i>Listeria</i>	<i>welshimeri</i>	<i>Listeria</i>	<i>welshimeri</i>	<i>Listeria</i>	<i>welshimeri</i>	
28	<i>Listeria</i>	<i>welshimeri</i>	191424	Poultry	10	+28,3	H-	+	<i>Listeria</i>	<i>welshimeri</i>	<i>Listeria</i>	<i>welshimeri</i>	<i>Listeria</i>	<i>welshimeri</i>	
29	<i>Listeria</i>	<i>welshimeri</i>	Ad1175	Ready-to-eat-food	15	+27,7	H-	+	<i>Listeria</i>	<i>welshimeri</i>	<i>Listeria</i>	<i>welshimeri</i>	<i>Listeria</i>	<i>welshimeri</i>	
30	<i>Listeria</i>	<i>welshimeri</i>	A 650	Poultry	5	+27,9	H-	+	<i>Listeria</i>	<i>welshimeri</i>	<i>Listeria</i>	<i>welshimeri</i>	<i>Listeria</i>	<i>welshimeri</i>	

Plates incubated for 48 h

EXCLUSIVITY									
Strain	Species	Reference	Origin	BAX® System Real-Time PCR Assay for Genus <i>Listeria</i>					
				24h at 37°C BPW					
				Inoculation level (CFU/mL)	PCR Test	Turbid bag (Yes (Y) or No (N))	Inoculation level in BHI culture (CFU/mL)	PCR Test on BHI culture	
1	<i>Bacillus</i>	<i>cereus</i>	Ad465	Salmon Terrine	3,4.10 ⁴	-	Y	/	/
2	<i>Bacillus</i>	<i>circulans</i>	Ad760	Vegetables	1,6.10 ⁵	-	Y	/	/
3	<i>Bacillus</i>	<i>coagulans</i>	Ad731	Dairy product	1,2.10 ⁵	-	Y	/	/
4	<i>Bacillus</i>	<i>licheniformis</i>	Ad978	Dairy product	8,4.10 ⁴	-	Y	/	/
5	<i>Bacillus</i>	<i>mycoïdes</i>	Ad762	Milk	2,0.10 ³	-	Y	/	/
6	<i>Bacillus</i>	<i>pseudomycoïdes</i>	Ad765	Vegetables	4,0.10 ³	-	Y	/	/
7	<i>Bacillus</i>	<i>pumilus</i>	Ad284	Ready-to-eat	1,2.10 ⁴	-	Y	/	/
8	<i>Bacillus</i>	<i>weihenstephanensis</i>	Ad726	Egg product	4,6.10 ⁴	-	Y	/	/
9	<i>Brochothrix</i>	<i>thermosphacta</i>	EN 15129	Trout	2,0.10 ³	-	N	2,0.10 ⁴	-
10	<i>Brochothrix</i>	<i>campestris</i>	CIP 102920T	Environment	4,0.10 ³	-	N	4,0.10 ⁴	-
11	<i>Carnobacterium</i>	<i>divergens</i>	CIP 101029T	/	2,9.10 ⁵	-	Y	/	/
12	<i>Carnobacterium</i>	<i>piscicola</i>	Ad369	Raw milk	3,6.10 ⁵	-	Y	/	/
13	<i>Enterococcus</i>	<i>durans</i>	Ad149	Ham	2,8.10 ⁴	-	Y	/	/
14	<i>Enterococcus</i>	<i>faecalis</i>	Adria 89L326	Soft cheese (Vacherin)	1,9.10 ⁵	-	Y	/	/
15	<i>Lactobacillus</i>	<i>brevis</i>	Adria 86L126	Ham	1,8.10 ⁵	-	Y	/	/
16	<i>Lactobacillus</i>	<i>curvatus</i>	Ad380	Delicatessen	8,0.10 ²	-	N	8,0.10 ³	-
17	<i>Lactobacillus</i>	<i>fermentum</i>	Ad482	Tomatoes juice	6,2.10 ⁴	-	Y	/	/
18	<i>Lactobacillus</i>	<i>sakei</i>	Ad473	Ham	2,0.10 ²	-	N	2,0.10 ³	-
19	<i>Lactococcus</i>	<i>lactis subsp cremoris</i>	Ad137	Dairy product	2,3.10 ³	-	Y (low)	2,3.10 ⁴	-
20	<i>Leuconostoc</i>	<i>carosum</i>	Ad411	Ham	8,0.10 ²	-	Y	8,0.10 ³	-
21	<i>Leuconostoc</i>	<i>citreum</i>	Ad396	Ham	4,9.10 ⁵	-	Y	/	/
22	<i>Micrococcus</i>	<i>luteus</i>	Ad432	Cocktail	1,2.10 ⁵	-	Y	/	/
23	<i>Pediococcus</i>	<i>pentosaceus</i>	ATCC 33316	/	3,3.10 ⁵	-	Y	/	/
24	<i>Propionibacterium</i>	<i>freundenreichii</i>	Ad348	Dairy product	4,0.10 ²	-	Y	4,0.10 ³	-
25	<i>Staphylococcus</i>	<i>aureus</i>	Ad165	Smoked delicatessen	2,0.10 ⁵	-	Y	/	/
26	<i>Staphylococcus</i>	<i>aureus</i>	Ad902	Nems	4,0.10 ³	-	Y	/	/
27	<i>Staphylococcus</i>	<i>epidermidis</i>	Ad931	Fruits	3,8.10 ³	-	Y	/	/

EXCLUSIVITY									
					BAX® System Real-Time PCR Assay for Genus <i>Listeria</i>				
					24h at 37°C BPW				
Strain		Species	Reference	Origin	Inoculation level (CFU/mL)	PCR Test	Turbid bag (Yes (Y) or No (N))	Inoculation level in BHI culture (CFU/mL)	PCR Test on BHI culture
28	<i>Staphylococcus</i>	<i>haemoliticus</i>	Ad989	Dairy product	4,0.10 ³	-	Y	/	/
29	<i>Streptococcus</i>	<i>bovis</i>	Adria 92L622	Dairy product	5,2.10 ⁴	-	Y	/	/
30	<i>Streptococcus</i>	<i>salivarius sps thermophilus</i>	Ad441	Dairy product	8,0.10 ³	-	Y (low)	8,0.10 ⁴	-

Appendix 8 - Results obtained by the collaborative laboratories and the expert laboratory

Laboratory A

 Aerobic mesophilic flora: $8,5 \cdot 10^5$ CFU/g

N°Sample	Reference method: ISO 11290-1					BAX® System Real Time PCR Assay for Genus <i>Listeria</i>				
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
A1	-	-	-	-	-	-	-	-	-	NA
A4	-	-	-	-	-	-	-	-	-	NA
A7	-	-	-	-	-	-	-	-	-	NA
A8	-	-	-	-	-	-	-	-	-	NA
A12	-	-	-	-	-	-	-	-	-	NA
A15	-	-	-	-	-	-	-	-	-	NA
A22	-	-	-	-	-	-	-	-	-	NA
A23	-	-	-	-	-	-	-	-	-	NA
A5	-	-	-	-	-	- / +(43,2)*	+	+	-	NA
A9	-	-	-	-	-	+43,1	+	+	+	PD
A11	-	-	-	-	-	+44,4	+	+	+	PD
A13	-	-	-	-	-	- /+ (39,4)*	+	-	-	NA
A16	-	-	-	-	-	- /+ (40,0)*	+	+	-	NA
A17	-	-	-	-	-	-	-	-	-	NA
A19	-	-	+	+	+	-	-	-	-	ND
A20	-	-	-	-	-	+47,3	+	+	+	PD
A2	-	-	-	-	-	+46,1	+	+	+	PD
A3	-	-	-	-	-	+48,2	+	+	+	PD
A6	-	-	-	-	-	+40,9	+	+	+	PD
A10	-	-	-	-	-	+43,8	+	+	+	PD
A14	-	-	-	-	-	-	-	-	-	NA
A18	-	-	-	-	-	+47,3	+	+	+	PD
A21	-	-	-	-	-	-	-	-	-	NA
A24	-	-	-	-	-	+43,2	+	+	+	PD

* same lysate

Laboratory BAerobic mesophilic flora: $3,2 \cdot 10^4$ CFU/g

N°Sample	Reference method: ISO 11290-1					BAX® System Real Time PCR Assay for Genus <i>Listeria</i>				
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
B1	-	-	-	-	-	-	-	-	-	NA
B4	-	-	-	-	-	-	-	-	-	NA
B7	-	-	-	-	-	-	-	-	-	NA
B8	-	-	-	-	-	-	-	-	-	NA
B12	-	-	-	-	-	-	-	-	-	NA
B15	-	-	-	-	-	-	-	-	-	NA
B22	-	-	-	-	-	-	-	-	-	NA
B23	-	-	-	-	-	-	-	-	-	NA
B5	+	-	-	+	+	+39,3	+	+	+	PA
B9	-	-	-	-	-	-	-	-	-	NA
B11	-	-	-	-	-	+40,2	+	+	+	PD
B13	-	-	-	-	-	-/+36,0*	+	+	-	NA
B16	+	-	+	+	+	-	-	-	-	ND
B17	+	-	-	+	+	+42,1	+	+	+	PA
B19	-	-	-	-	-	+44,0	+	+	+	PD
B20	-	-	-	-	-	-	-	-	-	NA
B2	-	-	-	-	-	+44,3	+	+	+	PD
B3	+	-	+	+	+	+39,3	+	+	+	PA
B6	+	-	+	-	+	+46,7	+	+	+	PA
B10	+	-	+	+	+	+37,8	+	+	+	PA
B14	-	-	-	-	-	+42,3	+	+	+	PD
B18	-	-	-	-	-	-/+47,2*/-*	+	+	-	NA
B21	-	-	-	-	-	+43,0	+	+	+	PD
B24	+	-	+	-	+	+40,8	+	+	+	PA

* same lysate

Laboratory CAerobic mesophilic flora: $1,8 \cdot 10^6$ CFU/g

N°Sample	Reference method: ISO 11290-1					BAX® System Real Time PCR Assay for Genus <i>Listeria</i>				
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
C1	-	-	-	-	-	-	-	-	-	NA
C4	-	-	-	-	-	-	-	-	-	NA
C7	-	-	-	-	-	-	-	-	-	NA
C8	-	-	-	-	-	-	-	-	-	NA
C12	-	-	-	-	-	-	-	-	-	NA
C15	-	-	-	-	-	-	-	-	-	NA
C22	-	-	-	-	-	-	-	-	-	NA
C23	-	-	-	-	-	-	-	-	-	NA
C5	-	-	-	-	-	+41,0	+	+	+	PD
C9	+	+	+	+	+	+43,0	+	+	+	PA
C11	+	+	+	+	+	-/+44,1*	+	+	-	ND
C13	-	-	-	-	-	-	-	-	-	NA
C16	-	-	-	-	-	+45,3	+	+	+	PD
C17	+	+	+	+	+	+46,0	+	+	+	PA
C19	+	+	+	+	+	+41,1	+	+	+	PA
C20	+	+	+	+	+	+43,3	+	+	+	PA
C2	-	-	-	-	-	+43,9	+	+	+	PD
C3	-	-	-	-	-	+40,1	+	+	+	PD
C6	-	-	-	-	-	+39,9	+	+	+	PD
C10	+	+	+	+	+	+39,8	+	+	+	PA
C14	-	-	-	-	-	+39,0	+	+	+	PD
C18	+	+	+	+	+	+41,1	+	+	+	PA
C21	+	+	+	+	+	+40,1	+	+	+	PA
C24	+	+	+	+	+	+38,7	+	+	+	PA

* same lysate

Laboratory D1Aerobic mesophilic flora: $2,2 \cdot 10^6$ CFU/g

N°Sample	Reference method: ISO 11290-1					BAX® System Real Time PCR Assay for Genus <i>Listeria</i>				
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
D1	-	-	-	-	-	-	-	-	-	NA
D4	-	-	-	-	-	-	-	-	-	NA
D7	-	-	-	-	-	-	-	-	-	NA
D8	-	-	-	-	-	-	-	-	-	NA
D12	-	-	-	-	-	-	-	-	-	NA
D15	-	-	-	-	-	-	-	-	-	NA
D22	-	-	-	-	-	-	-	-	-	NA
D23	-	-	-	-	-	-	-	-	-	NA
D5	+	+	+	+	+	+40,0	+	+	+	PA
D9	+	+	+	+	+	+34,0	+	+	+	PA
D11	+	+	+	+	+	+35,0	+	+	+	PA
D13	-	-	-	-	-	+35,0	+	+	+	PD
D16	+	+	+	+	+	+34,0	+	+	+	PA
D17	+	+	+	+	+	-	-	-	-	ND
D19	+	+	+	+	+	+37,0	+	+	+	PA
D20	+	+	+	+	+	+40,0	+	+	+	PA
D2	+	+	+	+	+	+31,0	+	+	+	PA
D3	+	+	+	+	+	+37,0	+	+	+	PA
D6	+	+	+	+	+	+40,0	+	+	+	PA
D10	+	+	+	+	+	+37,0	+	+	+	PA
D14	+	+	+	+	+	+33,0	+	+	+	PA
D18	+	+	+	+	+	+33,0	+	+	+	PA
D21	+	+	+	+	+	+39,0	+	+	+	PA
D24	+	+	+	+	+	+32,0	+	+	+	PA

Laboratory D2Aerobic mesophilic flora: $2,4 \cdot 10^6$ CFU/g

N°Sample	Reference method: ISO 11290-1					BAX® System Real Time PCR Assay for Genus <i>Listeria</i>				
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
D29	-	-	-	-	-	-	-	-	-	NA
D31	-	-	-	-	-	-	-	-	-	NA
D32	-	-	-	-	-	-	-	-	-	NA
D37	-	-	-	-	-	-	-	-	-	NA
D42	-	-	-	-	-	-	-	-	-	NA
D43	-	-	-	-	-	-	-	-	-	NA
D44	-	-	-	-	-	-	-	-	-	NA
D48	-	-	-	-	-	-	-	-	-	NA
D26	+	+	+	+	+	+38,0	+	+	+	PA
D27	+	+	+	+	+	+33,0	+	+	+	PA
D30	+	+	+	+	+	+34,0	+	+	+	PA
D34	+	+	+	+	+	+40,0	+	+	+	PA
D35	+	+	+	+	+	+36,0	+	+	+	PA
D38	+	+	+	+	+	-	-	-	-	ND
D39	+	+	+	+	+	+47,0	+	+	+	PA
D46	+	+	+	+	+	+43,0	+	+	+	PA
D25	+	+	+	+	+	+38,0	+	+	+	PA
D28	+	+	+	+	+	+35,0	+	+	+	PA
D33	+	+	+	+	+	+38,0	+	+	+	PA
D36	+	+	+	+	+	+35,0	+	+	+	PA
D40	+	+	+	+	+	+47,0	+	+	+	PA
D41	+	+	+	+	+	+33,0	+	+	+	PA
D45	+	+	+	+	+	+37,0	+	+	+	PA
D47	+	+	+	+	+	+31,0	+	+	+	PA

Laboratory E1 Analyses done at Day 3

Aerobic mesophilic flora: 2,2. 10⁶CFU/g

N°Sample	Reference method: ISO 11290-1					BAX® System Real Time PCR Assay for Genus <i>Listeria</i>				
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
E1	-	-	-	-	-	-	-	-	-	NA
E4	-	-	-	-	-	-	-	-	-	NA
E7	-	-	-	-	-	-	-	-	-	NA
E8	-	-	-	-	-	-	-	-	-	NA
E12	-	-	-	-	-	-	-	-	-	NA
E15	-	-	-	-	-	-	-	-	-	NA
E22	-	-	-	-	-	-	-	-	-	NA
E23	-	-	-	-	-	-	-	-	-	NA
E5	-	-	-	-	-	-	-	-	-	NA
E9	+	+	+	+	+	-	-	-	-	ND
E11	-	-	-	-	-	-	-	-	-	NA
E13	-	-	-	-	-	-	-	-	-	NA
E16	+	+	+	+	+	-	-	-	-	ND
E17	+	+	+	+	+	-	-	-	-	ND
E19	+	+	+	+	+	-	-	-	-	ND
E20	+	+	+	+	+	-	-	-	-	ND
E2	+	+	+	+	+	-	-	-	-	ND
E3	+	+	+	+	+	-	-	-	-	ND
E6	+	+	+	+	+	+45,0	+	+	+	PA
E10	+	+	+	+	+	+39,4	+	+	+	PA
E14	+	+	+	+	+	-	-	-	-	ND
E18	+	+	+	+	+	+45,0	+	+	+	PA
E21	+	+	+	+	+	+45,0	+	+	+	PA
E24	+	+	+	+	+	+43,5	+	+	+	PA

Laboratory E2Aerobic mesophilic flora: $6,5 \cdot 10^5$ CFU/g

N°Sample	Reference method: ISO 11290-1					BAX® System Real Time PCR Assay for Genus <i>Listeria</i>				
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
E29	-	-	-	-	-	-	-	-	-	NA
E31	-	-	-	-	-	-	-	-	-	NA
E32	-	-	-	-	-	-	-	-	-	NA
E37	-	-	-	-	-	-	-	-	-	NA
E42	-	-	-	-	-	-	-	-	-	NA
E43	-	-	-	-	-	-	-	-	-	NA
E44	-	-	-	-	-	-	-	-	-	NA
E48	-	-	-	-	-	-	-	-	-	NA
E26	-	-	-	-	-	-	-	-	-	NA
E27	-	-	-	-	-	-	-	-	-	NA
E30	+	+	+	+	+	-	-	-	-	ND
E34	+	+	+	+	+	-	-	-	-	ND
E35	+	+	+	+	+	-	-	-	-	ND
E38	-	-	-	-	-	-	-	-	-	NA
E39	+	+	+	+	+	-	-	-	-	ND
E46	+	+	+	+	+	-	-	-	-	ND
E25	+	+	+	+	+	+39,7	+	+	+	PA
E28	+	+	+	+	+	-	-	-	-	ND
E33	+	+	+	+	+	+48,6	+	+	+	PA
E36	+	+	+	+	+	+43,4	+	+	+	PA
E40	+	+	+	+	+	- /47,4*	+	+	-	ND
E41	+	+	+	+	+	+44,9	+	+	+	PA
E45	+	+	+	+	+	-	-	-	-	ND
E47	+	+	+	+	+	+46,7	+	+	+	PA

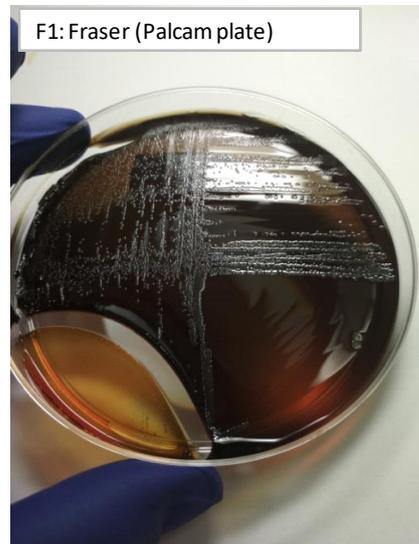
*same lysate

Laboratory F1Aerobic mesophilic flora: $2,6 \cdot 10^5$ CFU/g

N°Sample	Reference method: ISO 11290-1					BAX® System Real Time PCR Assay for Genus <i>Listeria</i>				
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
F1	+	+	+	+	+	+45,7/+45,9*	+	+	+	PA
F4	-	-	-	-	-	-	-	-	-	NA
F7	-	-	-	-	-	-	+	+	-	NA
F8	-	-	-	-	-	-	-	-	-	NA
F12	-	-	-	-	-	-	-	-	-	NA
F15	-	-	-	-	-	-	+	+	-	NA
F22	-	-	-	-	-	+47,3/+46,0*	+	+	+	PD
F23	-	-	-	-	-	-	-	-	-	NA
F5	+	+	+	+	+	+41,5	+	+	+	PA
F9	+	+	+	+	+	-	-	-	-	ND
F11	-	-	-	-	-	+37,5	+	+	+	PD
F13	+	+	+	+	+	+40,5	+	+	+	PA
F16	+	+	+	+	+	-/*	+	+	-	ND
F17	+	+	+	+	+	-	-	-	-	ND
F19	+	+	+	+	+	+44,7	+	+	+	PA
F20	+	+	+	+	+	+40,6	+	+	+	PA
F2	+	+	+	+	+	+42,2	+	+	+	PA
F3	+	+	+	+	+	+44	+	+	+	PA
F6	+	+	+	+	+	+43,7	+	+	+	PA
F10	+	+	+	+	+	+42,3	+	+	+	PA
F14	+	+	+	+	+	+37,2	+	+	+	PA
F18	+	+	+	+	+	+38,6	+	+	+	PA
F21	+	+	+	+	+	+38,7	+	+	+	PA
F24	+	+	+	+	+	+40,1	+	+	+	PA

* same lysate

Photo 1 - Collaborator F1



Laboratory F2Aerobic mesophilic flora: 2,3.10⁵ CFU/g

N°Sample	Reference method: ISO 11290-1					BAX® System Real Time PCR Assay for Genus <i>Listeria</i>				
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
F29	-	-	-	-	-	-	-	-	-	NA
F31	-	-	-	-	-	-	-	-	-	NA
F32	-	-	-	-	-	-	-	-	-	NA
F37	-	-	-	-	-	-	-	-	-	NA
F42	-	-	-	-	-	-	-	-	-	NA
F43	-	-	-	-	-	-	-	-	-	NA
F44	-	-	-	-	-	-	-	-	-	NA
F48	-	-	-	-	-	-	-	-	-	NA
F26	-	-	-	-	-	-	-	-	-	NA
F27	-	-	-	-	-	-/*	+	+	-	NA
F30	-	-	-	-	-	-	-	-	-	NA
F34	-	-	-	-	-	+45,0	+	+	+	PD
F35	+	+	+	+	+	+43,2	+	+	+	PA
F38	-	-	-	-	-	+44,9	+	+	+	PD
F39	-	-	-	-	-	+42,5	+	+	+	PD
F46	+	+	+	+	+	+40,0	+	+	+	PA
F25	+	+	+	+	+	+44,1	+	+	+	PA
F28	+	+	+	+	+	+41,9	+	+	+	PA
F33	+	+	+	+	+	+42,7	+	+	+	PA
F36	+	+	+	+	+	+40,2	+	+	+	PA
F40	+	+	+	+	+	+39,1	+	+	+	PA
F41	+	+	+	+	+	+41,4	+	+	+	PA
F45	+	+	+	+	+	+39,6	+	+	+	PA
F47	+	+	+	+	+	+40,4	+	+	+	PA

* same lysate

Laboratory G1Aerobic mesophilic flora: $6,5 \cdot 10^5$ CFU/g

N°Sample	Reference method: ISO 11290-1					BAX® System Real Time PCR Assay for Genus <i>Listeria</i>				
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
G1	-	-	-	-	-	-	-	-	-	NA
G4	-	-	-	-	-	-	-	-	-	NA
G7	-	-	-	-	-	-	-	-	-	NA
G8	-	-	-	-	-	-	-	-	-	NA
G12	-	-	-	-	-	-	-	-	-	NA
G15	-	-	-	-	-	-	-	-	-	NA
G22	-	-	-	-	-	-	-	-	-	NA
G23	-	-	-	-	-	-	-	-	-	NA
G5	+	-	+	+	+	-	-	-	-	ND
G9	-	+	+	+	+	-	-	-	-	ND
G11	-	-	+	+	+	+	+	+	+	PA
G13	-	-	-	-	-	-	-	-	-	NA
G16	-	-	-	-	-	-	-	-	-	NA
G17	+	-	+	+	+	+	+	+	+	PA
G19	-	-	+	+	+	+	+	+	+	PA
G20	+	+	+	+	+	+	+	+	+	PA
G2	-	+	+	+	+	+	+	+	+	PA
G3	+	-	+	+	+	+	+	+	+	PA
G6	+	-	+	+	+	+	+	+	+	PA
G10	+	-	+	+	+	+	+	+	+	PA
G14	+	-	+	+	+	+	+	+	+	PA
G18	+	+	+	+	+	+	+	+	+	PA
G21	+	+	+	+	+	+	+	+	+	PA
G24	+	+	+	+	+	+	+	+	+	PA

Laboratory G2Aerobic mesophilic flora: $6,7 \cdot 10^5$ CFU/g

N°Sample	Reference method: ISO 11290-1					BAX® System Real Time PCR Assay for Genus <i>Listeria</i>				
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
G29	-	-	-	-	-	-	-	-	-	NA
G31	-	-	-	-	-	-	-	-	-	NA
G32	-	-	-	-	-	-	-	-	-	NA
G37	-	-	-	-	-	-	-	-	-	NA
G42	-	-	-	-	-	-	-	-	-	NA
G43	-	-	-	-	-	-	-	-	-	NA
G44	-	-	-	-	-	-	-	-	-	NA
G48	-	-	-	-	-	-	-	-	-	NA
G26	-	-	-	-	-	-	-	-	-	NA
G27	-	-	-	-	-	+	+	+	+	PD
G30	+	+	+	+	+	-	-	-	-	ND
G34	-	-	-	-	-	-/+43,0*	+	+	-	NA
G35	+	+	-	-	+	-/+46,5*	+	+	-	ND
G38	+	+	+	+	+	-/-*	+	+	-	ND
G39	+	+	+	+	+	-	-	-	-	ND
G46	+	+	+	+	+	-/-*	+	+	-	ND
G25	+	+	+	+	+	+	+	+	+	PA
G28	+	+	+	+	+	+	+	+	+	PA
G33	+	+	+	+	+	+	+	+	+	PA
G36	+	+	+	+	+	+	+	+	+	PA
G40	+	+	+	+	+	+	+	+	+	PA
G41	+	+	+	+	+	+	+	+	+	PA
G45	+	+	+	+	+	+	+	+	+	PA
G47	+	+	+	+	+	+	+	+	+	PA

* same lysate

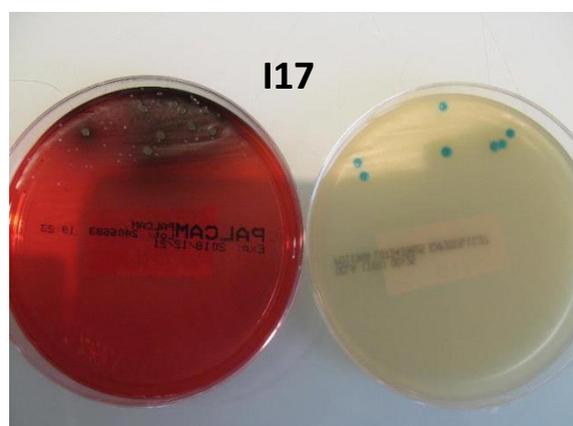
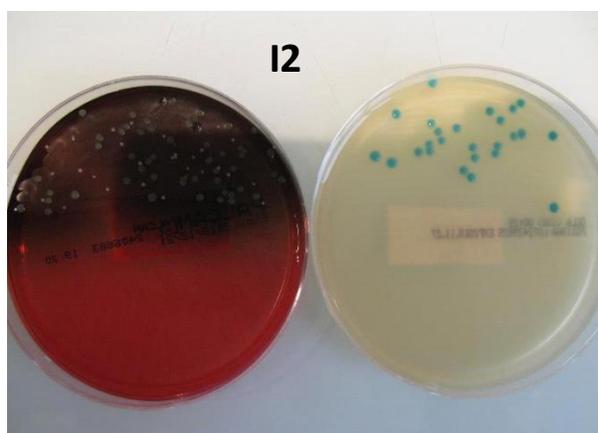
Laboratory I1

Aerobic mesophilic flora: $5,0 \cdot 10^4$ CFU/g

N°Sample	Reference method: ISO 11290-1					BAX® System Real Time PCR Assay for Genus <i>Listeria</i>				
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
I1	-	-	-	-	-	-	-	-	-	NA
I4	-	-	-	-	-	-	-	-	-	NA
I7	-	-	-	-	-	-	-	-	-	NA
I8	-	-	-	-	-	-	-	-	-	NA
I12	-	-	-	-	-	-	-	-	-	NA
I15	-	-	-	-	-	-	-	-	-	NA
I22	-	-	-	-	-	-	-	-	-	NA
I23	-	-	-	-	-	-	-	-	-	NA
I5	+	+	+	+	+	+43,0	+	+	+	PA
I9	-	-	-	-	-	+44,3	+	+	+	PD
I11	-	-	-	-	-	+40,8	+	+	+	PD
I13	+	+	+	+	+	+45,4	+	+	+	PA
I16	+	+	+	+	+	+39,5	+	+	+	PA
I17	+	+	+	+	+	-/-*	+(7)	+(9)	-	ND
I19	+	+	+	+	+	+43,0	+	+	+	PA
I20	-	-	-	-	-	+48,2	+	+	+	PD
I2	+	+	+	+	+	-/-*	+(26)	+(53)	-	ND
I3	+	+	+	+	+	+41,4	+	+	+	PA
I6	+	+	+	+	+	+39,7	+	+	+	PA
I10	+	+	+	+	+	+43,2	+	+	+	PA
I14	+	+	+	+	+	+40,6	+	+	+	PA
I18	+	+	+	+	+	+38,9	+	+	+	PA
I21	+	+	+	+	+	+45,7	+	+	+	PA
I24	+	+	+	+	+	+39,2	+	+	+	PA

() : number of colonies on the plates

* same lysate

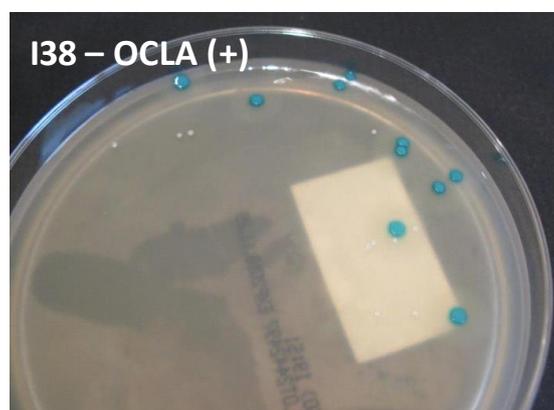


Laboratory I2

Aerobic mesophilic flora: 1,1.10⁵ CFU/g

N°Sample	Reference method: ISO 11290-1					BAX® System Real Time PCR Assay for Genus <i>Listeria</i>				
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
I29	-	-	-	-	-	-	-	-	-	NA
I31	-	-	-	-	-	-	-	-	-	NA
I32	-	-	-	-	-	-	-	-	-	NA
I37	-	-	-	-	-	-	-	-	-	NA
I42	-	-	-	-	-	-	-	-	-	NA
I43	-	-	-	-	-	-	-	-	-	NA
I44	-	-	-	-	-	-	-	-	-	NA
I48	-	-	-	-	-	-	-	-	-	NA
I26	+	+	+	+	+	-	-	-	-	ND
I27	+	+	+	+	+	-	-	-	-	ND
I30	+	+	+	+	+	+42,2	+	+	+	PA
I34	+	+	+	+	+	+43,2	+	+	+	PA
I35	+	+	+	+	+	+43,0	+	+	+	PA
I38	+	+	+	+	+	-/*	+	-	-	ND
I39	-	-	-	-	-	+40,7	+	+	+	PD
I46	+	+	+	+	+	+46,2	+	+	+	PA
I25	+	+	+	+	+	+39,5	+	+	+	PA
I28	+	+	+	+	+	+42,0	+	+	+	PA
I33	+	+	+	+	+	+42,1	+	+	+	PA
I36	+	+	+	+	+	+46,1	+	+	+	PA
I40	+	+	+	+	+	+41,0	+	+	+	PA
I41	+	+	+	+	+	+39,1	+	+	+	PA
I45	+	+	+	+	+	+39,1	+	+	+	PA
I47	+	+	+	+	+	+41,1	+	+	+	PA

* same lysate



Laboratory K

Aerobic mesophilic flora: $5,3 \cdot 10^4$ CFU/g

N°Sample	Reference method: ISO 11290-1					BAX® System Real Time PCR Assay for Genus <i>Listeria</i>				
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
K1	-	-	-	-	-	-	-	-	-	NA
K4	-	-	-	-	-	-	-	-	-	NA
K7	-	-	-	-	-	-	-	-	-	NA
K8	-	-	-	-	-	-	-	-	-	NA
K12	-	-	-	-	-	-	-	-	-	NA
K15	-	-	-	-	-	-	-	-	-	NA
K22	-	-	-	-	-	-	-	-	-	NA
K23	-	-	-	-	-	-	-	-	-	NA
K5	+	+	+	+	+	-/+44,9*	+	+	-	ND
K9	-	-	-	-	-	+43,4	+	+	+	PD
K11	+	+	+	+	+	-	-	-	-	ND
K13	+	+	+	+	+	-	-	-	-	ND
K16	+	+	+	+	+	-	-	-	-	ND
K17	-	-	-	-	-	-	-	-	-	NA
K19	+	+	+	+	+	-/*/+41,7*	-/+	+/+	-	ND
K20	+	+	+	+	+	+46,2	+	+	+	PA
K2	+	+	+	+	+	+47,6	+	-/+	+	PA
K3	+	+	+	+	+	+41,7	+	+	+	PA
K6	+	+	+	+	+	-	-	-	-	ND
K10	+	+	+	+	+	+48,9	+	+	+	PA
K14	+	+	+	+	+	+39,8	+	+	+	PA
K18	+	+	+	+	+	+43,7	+	+	+	PA
K21	+	+	+	+	+	+44,0	+	+	+	PA
K24	+	+	+	+	+	+37,4	+	+	+	PA

* same lysate

Laboratory L Analyses at Day 3

Aerobic mesophilic flora: $4,8 \cdot 10^3$ CFU/g

N°Sample	Reference method: ISO 11290-1					BAX® System Real Time PCR Assay for Genus <i>Listeria</i>				
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
L1	-	-	-	-	-	-	-	-	-	NA
L4	-	-	-	-	-	-	-	-	-	NA
L7	-	-	-	-	-	-	-	-	-	NA
L8	-	-	-	-	-	-	-	-	-	NA
L12	-	-	-	-	-	-	-	-	-	NA
L15	-	-	-	-	-	-	-	-	-	NA
L22	-	-	-	-	-	-	-	-	-	NA
L23	-	-	-	-	-	-	-	-	-	NA
L5	+	+	+	+	+	+36,3	+	+	+	PA
L9	+	+	+	+	+	-	-	-	-	ND
L11	+	+	+	+	+	+35,0	+	+	+	PA
L13	+	+	+	+	+	37,5	+	+	+	PA
L16	+	+	+	+	+	-	-	-	-	ND
L17	+	+	+	+	+	+37,5	+	+	+	PA
L19	+	+	+	+	+	+35,6	+	+	+	PA
L20	+	+	+	+	+	+36,0	+	+	+	PA
L2	+	+	+	+	+	+36,8	+	+	+	PA
L3	+	+	+	+	+	+35,6	+	+	+	PA
L6	+	+	+	+	+	+37,0	+	+	+	PA
L10	+	+	+	+	+	+35,5	+	+	+	PA
L14	+	+	+	+	+	+35,6	+	+	+	PA
L18	+	+	+	+	+	+36,5	+	+	+	PA
L21	+	+	+	+	+	-/-*	+	+	-	ND
L24	+	+	+	+	+	+36,5	+	+	+	PA

* same lysate

Laboratory MAerobic mesophilic flora: 1,1.10⁶ CFU/g

N°Sample	Reference method: ISO 11290-1				BAX® System Real Time PCR Assay for Genus <i>Listeria</i>					
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
M1	-	-	-	-	-	-	-	-	-	NA
M4	-	-	-	-	-	-	-	-	-	NA
M7	-	-	-	-	-	-	-	-	-	NA
M8	-	-	-	-	-	-	-	-	-	NA
M12	-	-	-	-	-	-	-	-	-	NA
M15	-	-	-	-	-	-	-	-	-	NA
M22	-	-	-	-	-	-	-	-	-	NA
M23	-	-	-	-	-	-	-	-	-	NA
M5	-	-	-	-	-	+38,0	+	+	+	PD
M9	+	+	+	+	+	-	-	-	-	ND
M11	+	+	+	+	+	+37,7	+	+	+	PA
M13	+	+	+	+	+	+37,6	+	+	+	PA
M16	+	+	+	+	+	+34,8	+	+	+	PA
M17	+	+	+	+	+	+37,1	+	+	+	PA
M19	+	+	+	+	+	+39,8	+	+	+	PA
M20	+	+	+	+	+	+38,1	+	+	+	PA
M2	+	+	+	+	+	+35,8	+	+	+	PA
M3	+	+	+	+	+	+45,9	+	+	+	PA
M6	+	+	+	+	+	+39,8	+	+	+	PA
M10	+	+	+	+	+	+38,6	+	+	+	PA
M14	+	+	+	+	+	+38,7	+	+	+	PA
M18	+	+	+	+	+	+43,0	+	+	+	PA
M21	+	+	+	+	+	-/-*	+	+	-	ND
M24	+	+	+	+	+	+37,6	+	+	+	PA

* same lysate



Laboratory N ADRIA
Aerobic mesophilic flora: $1,2 \cdot 10^5$ CFU/g

N°Sample	Reference method: ISO 11290-1♦					BAX® System Real Time PCR Assay for Genus <i>Listeria</i>				
	Half Fraser		Fraser		Final result	Result (Ct)	Confirmations		Final result	Agreement
	O&A	Palcam	O&A	Palcam			O&A	Palcam		
N1	-	-	-	-	-	-	-	-	-	NA
N4	-	-	-	-	-	-	-	-	-	NA
N7	-	-	-	-	-	-	-	-	-	NA
N8	-	-	-	-	-	-	-	-	-	NA
N12	-	-	-	-	-	-	-	-	-	NA
N15	-	-	-	-	-	-	-	-	-	NA
N22	-	-	-	-	-	-	-	-	-	NA
N23	-	-	-	-	-	-	-	-	-	NA
N5	+	+	+	+	+	+42,3	+	+	+	PA
N9	+	+	+	+	+	+38,4	+	+	+	PA
N11	+	+	+	+	+	+38,5	+	+	+	PA
N13	+	+	+	+	+	-	-	-	-	ND
N16	+	+	+	+	+	+39,5	+	+	+	PA
N17	+	+	+	+	+	+37,0	+	+	+	PA
N19	+	+	+	+	+	-	-	-	-	ND
N20	-	-	-	-	-	+38,2	+	+	+	PD
N2	+	+	+	+	+	+38,5	+	+	+	PA
N3	+	+	+	+	+	+37,3	+	+	+	PA
N6	+	+	+	+	+	+37,6	+	+	+	PA
N10	+	+	+	+	+	+37,7	+	+	+	PA
N14	+	+	+	+	+	+39,2	+	+	+	PA
N18	+	+	+	+	+	+38,2	+	+	+	PA
N21	+	+	+	+	+	+36,8	+	+	+	PA
N24	+	+	+	+	+	+36,7	+	+	+	PA2

♦ Analyses performed according to the COFRAC accreditation