

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

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

***Listeria monocytogenes* Detection**

- > **BACGene Listeria Multiplex** - Test Kit for qualitative real-time PCR detection of *Listeria monocytogenes* and *Listeria spp.* -
(Certificate number: EGS 38/05 - 03/17)
- > **BACGene Listeria monocytogenes** - Test Kit for qualitative real-time PCR detection of *Listeria monocytogenes*
(Certificate number: EGS 38/03 - 01/17)
in a broad range of food and environmental samples

Qualitative method

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This report consists of 212 pages, including 12 appendices.

Only copies including the totality of this report are authorised.

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

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Quality Assurance documents related to this study can be consulted upon request from **Gold Standard Diagnostics Freiburg GmbH**.

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 method[♦]	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 methods	<ul style="list-style-type: none"> ▪ BACGene Listeria Multiplex - Test Kit for qualitative real-time PCR detection of <i>Listeria monocytogenes</i> and <i>Listeria</i> spp. ▪ BACGene Listeria monocytogenes - Test Kit for qualitative real-time PCR detection of <i>Listeria monocytogenes</i>
Scope	<ul style="list-style-type: none"> > Broad range of food > Environmental samples (excluding primary production samples)
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

[♦] Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The BACGene *Listeria monocytogenes* - Test Kit for qualitative real-time PCR detection of *Listeria monocytogenes* were validated in January 2017 (certificate number: EGS 38/03 - 01/17) according to the EN ISO 16140-2:2016 and the AFNOR Certification Technical Rules (revision 6).

A summary of the extension and renewal studies is given in the table below.

Table 1 - Summary of the different studies

Date	Study	Reference method	Validation standard
January 2017	Initial validation for: <ul style="list-style-type: none"> • A broad range of foods • Production environmental samples 	ISO 11290-1 (2017)	ISO 16140-2 (2016)
January 2020	Extension study for the use of FastFinder software for interpretation of data generated by AriaMx from Agilent and CFX96 Touch™ Deep Well from Bio-Rad The data corresponding to this study are available from the Eurofins GeneScan Technologies GmbH.	/	/
December 2020	Renewal study	ISO 11290-1 (2017)	ISO 16140-2 (2016)
October 2023	Extension study for the use of a new enrichment broth: BACGro ULTRA Listeria Broth (BULB) for the BACGene <i>Listeria monocytogenes</i> kit Extension for Software PURE. The data corresponding to this study are available from NF VALIDATION	ISO 11290-1 (2017)	ISO 16140-2 (2016)

Two enrichment broths are available:

- **Actero™ *Listeria* Enrichment media for the BACGene *Listeria monocytogenes* and the BACGene Multiplex kits**
- **BACGRO ULTRA Listeria broth for the BACGene *Listeria monocytogenes* kit.**

The kit is validated for the use of the following cyclers:

- AriaMx™ from Agilent,
- CFX96 Touch™ from Bio-Rad,
- CFX96 Touch™ Deep Well from Bio-Rad.

PCR results interpretation can be done using the:

- Evaluation sheet version 2
- Software PURE Version 1.

The certificate references for this study are the following:

- BACGene *Listeria monocytogenes*: EGS 38/03 - 01/17,
- BACGene *Listeria* Multiplex: EGS 38/05 - 03/17.

2 METHOD PROTOCOLS

2.1 Alternative methods

2.1.1 Principle

> **BACGene *Listeria* Multiplex**

DNA amplification and detection methods take advantage of the nucleotide sequence conservation found in bacterial genomes that ensures the potential for high specificity and sensitivity in detection of food-borne, pathogenic bacteria.

After enrichment, the microbial DNA is extracted by a simple thermal/ enzymatic lysis step and rapidly analysed by real time PCR.

Specific nucleotide sequences of the genus *Listeria* and of the species *Listeria monocytogenes* are amplified during PCR.

> **BACGene *Listeria monocytogenes***

After enrichment, the microbial DNA is extracted by a simple thermal/ enzymatic lysis step and rapidly analysed by real time PCR.

Specific nucleotide sequence of the species *Listeria monocytogenes* is amplified during PCR.

2.1.2 Protocol

The flow diagram is provided in **Appendices 1 to 3**

.

The available enrichment protocols per kit are described Table 2.

Table 2 - Enrichment protocols available per kit

BACGene Kit	Enrichment broth	Incubation time and temperature
BACGene <i>Listeria</i> spp	Pre-warmed (37°C ± 1°C) Actero™ <i>Listeria</i> Enrichment media	21 ± 3 h at 37°C ± 1°C
	Pre-warmed (37°C ± 1°C) BACGRO ULTRA <i>Listeria</i> broth	21 ± 3 h at 37°C ± 1°C
BACGene <i>Listeria</i> Multiplex	Pre-warmed (37°C ± 1°C) Actero™ <i>Listeria</i> Enrichment media	21 ± 3 h at 37°C ± 1°C

- Lysis step: 70 µl lysis buffer + 30 µl enrichment broth, heat treatment for 20 min at 37°C ± 2°C, and 10 min at 95°C ± 2°C,
- PCR test using the CFX from Bio-Rad (deep-well) and the AriaMx from Agilent with 5 µl lysate + 20 µl MasterMix,
- Confirmation by streaking 10 µl of Actero™ *Listeria* Enrichment media or 10 µL BACGRO ULTRA *Listeria* broth onto O&A plates. The only presence of typical colonies on the plates allows to confirm the positive PCR test.

The typical colonies can be confirmed by:

- The tests described in the reference method (gram, catalase, β hemolysis, biochemical galleries),
- The MALDI Biotyper of Bruker (Software versions: Flex control 3.4, Flex analysis 3.4, MBT Compass explorer 4.1): colonies were confirmed from O&A and TSYEA plates. The protocols used for *Listeria* genus and *Listeria monocytogenes* confirmation are described in **Appendix 2**. This method is dedicated to the confirmation of *Listeria monocytogenes* and *Listeria* spp.. The identification of colonies is not part of the NF VALIDATION scope.

It is possible to store the Actero™ *Listeria* Enrichment media or the **BACGRO ULTRA *Listeria* broth** for 72 h at 5 ± 3°C to offer sufficient practicability to the users.

2.1.3 Restrictions

Neutralizing buffers containing arylsulfonate (sodium dodecylbenzene-sulfonate) are not recommended to be used for environmental samples with this kit.

2.2 Reference method ♦

The reference method is the ISO 11290-1 (May 2017): Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp.- Part 1: detection method. The flow diagram is given in **Appendix 4**.

2.3 Study design

The study is an unpaired data study design, as the reference and the alternative methods have different primary enrichment procedures.

3 INITIAL VALIDATION STUDY AND EXTENSION/RENEWAL STUDIES: RESULTS USING THE ACTERO™ LISTERIA ENRICHMENT MEDIA

3.1 Method comparison study

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/>.

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

3.1.1 Sensitivity study

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

3.1.1.1 Number and nature of samples

483 samples were analysed. The distribution per tested category and type is given in Table 3.

Table 3 – Distribution per tested category and type

Category	Type	BACGene <i>Listeria</i> Multiplex						BACGene <i>Listeria monocytogenes</i>						
		CFX96			AriaMx			CFX96			AriaMx			
		Positive	Negative	Total	Positive	Negative	Total	Positive	Negative	Total	Positive	Negative	Total	
1	Composite foods / Ready-to-eat and ready-to-reheat	a: Ready-to-eat	12	18	30	12	18	30	12	18	30	12	18	30
		b: Ready-to-reheat	10	15	25	10	15	25	10	15	25	10	15	25
		c: Confectionaries, pastries and egg products	10	12	22	10	12	22	10	12	22	10	12	22
		Total	32	45	77	32	45	77	32	45	77	32	45	77
2	Meat products	a: Raw products (frozen or fresh)	19	11	30	20	10	30	19	11	30	20	10	30
		b: Meat based products ready to reheat	12	11	23	12	11	23	12	11	23	12	11	23
		c: Raw and cooked delicatessen	15	10	25	15	10	25	15	10	25	15	10	25
		Total	46	32	78	47	31	78	46	32	78	47	31	78
3	Milk & dairy products	a: Raw milk cheeses	9	20	29	9	20	29	9	20	29	9	20	29
		b: Other products based on raw milk	13	10	23	13	10	23	13	10	23	13	10	23
		c: Heat treated products	10	13	23	10	13	23	9	14	23	10	13	23
		Total	32	43	75	32	43	75	31	44	75	32	43	75
4	Vegetables	a: Raw products (fresh and frozen)	12	20	32	12	20	32	12	20	32	12	20	32
		b: Pre-cooked vegetables, vegetables under modified atmosphere	12	23	35	12	23	35	12	23	35	12	23	35
		c: Ready to eat	10	10	20	10	10	20	10	10	20	10	10	20
		Total	34	53	87	34	53	87	34	53	87	34	53	87
5	Seafood and fishery products	a: Raw products (fresh and frozen)	17	14	31	18	13	31	18	13	31	18	13	31
		b: Cured & smoked	14	11	25	14	11	25	14	11	25	14	11	25
		c: Ready to eat, Ready to reheat	19	11	30	19	11	30	19	11	30	19	11	30
		Total	50	36	86	51	35	86	51	35	86	51	35	86
6	Environmental Samples	a: Dusts and Residues	10	16	26	10	16	26	10	16	26	10	16	26
		b: Cleaning and Process Waters	11	13	24	11	13	24	11	13	24	11	13	24
		c: Surface samples	10	20	30	10	20	30	10	20	30	10	20	30
		Total	31	49	80	31	49	80	31	49	80	31	49	80
All categories			225	258	483	227	256	483	225	258	483	227	256	483

3.1.1.2 Artificial contamination of samples

Artificial contaminations were done using the seeding protocol (storage for 48 h at 2 - 8°C). The same strain was not used to inoculate more than 6 samples.

The artificial contaminations are presented in **Appendix 5**. The repartition of the positive samples per contamination level (natural and artificial) is provided in Table 4.

Table 4 - Repartition of the positive samples per contamination level (natural and artificial)

Thermo-cycler	Kit		Naturally contaminated	Artificially contaminated		Total
				< 3 CFU/sample	3 < x ≤ 10 CFU/sample	
CFX96	BACGene <i>Listeria</i> Multiplex	Number of samples	106	107	12	225
		%	47.1	47.6	5.3	100
	BACGene <i>Listeria</i> monocytogenes	Number of samples	106	107	12	225
		%	47.1	47.6	5.3	100
AriaMx	BACGene <i>Listeria</i> Multiplex	Number of samples	108	107	12	227
		%	47.6	47.1	5.3	100
	BACGene <i>Listeria</i> monocytogenes	Number of samples	108	107	12	227
		%	47.6	47.1	5.3	100

149 samples were artificially contaminated, using 48 different strains. 119 gave a positive result. 107 samples were inoculated at level ≤ 3 CFU and 12 samples were inoculated between 3.4 and 4.2 CFU.

47.6% of the samples were naturally contaminated when using the AriaMx and 47.1 % when using the CFX96.

3.1.1.3 *Protocols applied during the validation study*

> ***Incubation time***

The minimum incubation time was tested for the enrichment step: 18 h at 37°C.

> ***Thermocyclers tested***

All the lysates were tested using the two thermocyclers: CFX96 from Bio-Rad and AriaMx from Agilent

> ***Confirmation protocols***

During the validation study (sensitivity and RLOD), all the samples (positive and negative) were confirmed by streaking 10 µl of Actero™ Listeria Enrichment media onto O&A.

The typical colonies were confirmed by the tests described in the ISO method after purification step and by the MalDI-Biotyper from Bruker, directly from O&A plates and after subculture on TSYEA plates.

The samples which gave a negative PCR test and a negative confirmation test using the protocol of the alternative method were confirmed as negative using the ISO 11290-1/A1 protocol: the Actero™ Listeria Enrichment media was subcultured in Fraser broth for 48 h at 37°C before streaking onto O&A and Palcam plates.

3.1.1.4 *Test results*

Raw data per category is given in **Appendix 6**. The results are given in the following table.

Table 5 – Summary of results obtained with the reference and the alternative methods

Category	Kit	Thermocycler	PA	NA*	PD	ND**	PPNA	PPND	Total
1 Composite foods / Ready-to-eat and ready-to-reheat	BACGene <i>Listeria</i> Multiplex	CFX96	18	45	7	7	0	0	77
		AriaMx	19	45	7	6	0	0	77
	BACGene <i>Listeria monocytogenes</i>	CFX96	18	45	7	7	0	0	77
		AriaMx	19	45	7	6	0	0	77
2 Meat products	BACGene <i>Listeria</i> Multiplex	CFX96	22	32	14	10	0	0	78
		AriaMx	23	31	15	8	0	1	78
	BACGene <i>Listeria monocytogenes</i>	CFX96	23	32	14	9	0	0	78
		AriaMx	23	31	15	9	0	0	78
3 Milks & dairy products	BACGene <i>Listeria</i> Multiplex	CFX96	19	43	8	5	0	0	75
		AriaMx	19	43	8	5	0	0	75
	BACGene <i>Listeria monocytogenes</i>	CFX96	19	44	7	5	0	0	75
		AriaMx	19	43	8	5	0	0	75
4 Vegetables	BACGene <i>Listeria</i> Multiplex	CFX96	11	53	12	11	0	0	87
		AriaMx	11	53	12	11	0	0	87
	BACGene <i>Listeria monocytogenes</i>	CFX96	11	53	12	11	0	0	87
		AriaMx	11	53	12	11	0	0	87
5 Seafood and fishery products	BACGene <i>Listeria</i> Multiplex	CFX96	33	36	8	9	0	0	86
		AriaMx	33	35	9	9	0	0	86
	BACGene <i>Listeria monocytogenes</i>	CFX96	33	35	9	9	0	0	86
		AriaMx	33	35	9	9	0	0	86
6 Environmental Samples	BACGene <i>Listeria</i> Multiplex	CFX96	22	49	6	3	0	0	80
		AriaMx	22	49	6	3	0	0	80
	BACGene <i>Listeria monocytogenes</i>	CFX96	22	49	6	3	0	0	80
		AriaMx	22	49	6	3	0	0	80
All categories	BACGene <i>Listeria</i> Multiplex	CFX96	125	258	55	45	0	0	483
		AriaMx	127	256	57	42	0	1	483
	BACGene <i>Listeria monocytogenes</i>	CFX96	126	258	55	44	0	0	483
		AriaMx	127	256	57	43	0	0	483

* PPNA not included

** PPND not included

PP: positive presumptive non confirmed samples

PD = positive deviation (R-/A+)

ND = negative deviation (R+/A-)

PA = positive agreement (R+/A+)

NA = negative agreement (R-/A-)

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

The calculations are presented in Table 6.

- 6.1: CFX96 - BACGene *Listeria* Multiplex (target: *Listeria monocytogenes*)
- 6.2: AriaMx - BACGene *Listeria* Multiplex (target: *Listeria monocytogenes*)
- 6.3: CFX96 - BACGene *Listeria monocytogenes*
- 6.4: AriaMx - BACGene *Listeria monocytogenes*

Table 6 – Calculation of the relative trueness (RT), the relative sensitivity (SE) and the false positive ratio (FPR)**Table 6.1: CFX96 - BACGene *Listeria* Multiplex (target: *Listeria monocytogenes*)**

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	4	18	3	5	0	0	58.3	75.0	73.3	0
		b Ready-to-reheat	7	15	2	1	0	0	90.0	80.0	88.0	0.0
		c Confectionaries, pastries and egg products	7	12	2	1	0	0	90.0	80.0	86.4	0.0
		Total	18	45	7	7	0	0	78.1	78.1	81.8	0.0
2	Meat products	a Raw products (frozen or fresh)	10	11	5	4	0	0	78.9	73.7	70.0	0.0
		b Meat based products ready to reheat	4	11	5	3	0	0	75.0	58.3	65.2	0.0
		c Raw and cooked delicatessen	8	10	4	3	0	0	80.0	73.3	72.0	0.0
		Total	22	32	14	10	0	0	78.3	69.6	69.2	0.0
3	Milk & dairy products	a Raw milk cheeses	1	20	4	4	0	0	55.6	55.6	72.4	0.0
		b Other products based on raw milk	11	10	1	1	0	0	92.3	92.3	91.3	0.0
		c Heat treated products	7	13	3	0	0	0	100.0	70.0	87.0	0.0
		Total	19	43	8	5	0	0	84.4	75.0	82.7	0.0
4	Vegetables	a Raw products (fresh and frozen)	3	20	4	5	0	0	58.3	66.7	71.9	0.0
		b Pre-cooked vegetables, vegetables under modified atmosphere	4	23	5	3	0	0	75.0	58.3	77.1	0.0
		c Ready to eat	4	10	3	3	0	0	70.0	70.0	70.0	0.0
		Total	11	53	12	11	0	0	67.6	64.7	73.6	0.0
5	Seafood and fishery products	a Raw products (fresh and frozen)	11	14	3	3	0	0	82.4	82.4	80.6	0.0
		b Cured & smoked	8	11	2	4	0	0	71.4	85.7	76.0	0.0
		c Ready to eat, Ready to reheat	14	11	3	2	0	0	89.5	84.2	83.3	0.0
		Total	33	36	8	9	0	0	82.0	84.0	80.2	0.0
6	Environmental Samples	a Dusts and Residues	6	16	3	1	0	0	90.0	70.0	84.6	0.0
		b Cleaning and Process Waters	8	13	1	2	0	0	81.8	90.9	87.5	0.0
		c Surface samples	8	20	2	0	0	0	100.0	80.0	93.3	0.0
		Total	20	49	6	3	0	0	90.3	80.6	88.8	0.0
All categories			125	258	55	45	0	0	80.0	75.6	79.3	0.0

* PPNA not included

** PPND not included

Table 6.2: AriaMx - BACGene *Listeria* Multiplex (target: *Listeria monocytogenes*)

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	4	18	3	5	0	0	58.3	75.0	73.3	0
		b Ready-to-reheat	8	15	2	0	0	0	100.0	80.0	92.0	0,0
		c Confectionaries, pastries and egg products	7	12	2	1	0	0	90.0	80.0	86.4	0,0
		Total	19	45	7	6	0	0	81.3	78.1	83.1	0.0
2	Meat products	a Raw products (frozen or fresh)	11	10	6	3	0	0	85.0	70.0	70.0	0,0
		b Meat based products ready to reheat	4	11	5	3	0	0	75.0	58.3	65.2	0,0
		c Raw and cooked delicatessen	8	10	4	2	1	0	80.0	73.3	72.0	10,0
		Total	23	31	15	8	1	0	80.9	68.1	69.2	3.2
3	Milk & dairy products	a Raw milk cheeses	1	20	4	4	0	0	55.6	55.6	72.4	0,0
		b Other products based on raw milk	11	10	1	1	0	0	92.3	92.3	91.3	0,0
		c Heat treated products	7	13	3	0	0	0	100.0	70.0	87.0	0,0
		Total	19	43	8	5	0	0	84.4	75.0	82.7	0.0
4	Vegetables	a Raw products (fresh and frozen)	3	20	4	5	0	0	58.3	66.7	71.9	0,0
		b Pre-cooked vegetables, vegetables under modified atmosphere	4	23	5	3	0	0	75.0	58.3	77.1	0,0
		c Ready to eat	4	10	3	3	0	0	70.0	70.0	70.0	0,0
		Total	11	53	12	11	0	0	67.6	64.7	73.6	0.0
5	Seafood and fishery products	a Raw products (fresh and frozen)	11	13	4	3	0	0	83.3	77.8	77.4	0,0
		b Cured & smoked	8	11	2	4	0	0	71.4	85.7	76.0	0,0
		c Ready to eat, Ready to reheat	14	11	3	2	0	0	89.5	84.2	83.3	0,0
		Total	33	35	9	9	0	0	82.4	82.4	79.1	0.0
6	Environmental Samples	a Dusts and Residues	6	16	3	1	0	0	90.0	70.0	84.6	0,0
		b Cleaning and Process Waters	8	13	1	2	0	0	81.8	90.9	87.5	0,0
		c Surface samples	8	20	2	0	0	0	100.0	80.0	93.3	0,0
		Total	22	49	6	3	0	0	90.3	80.6	88.8	0.0
All categories			127	256	57	42	1	0	81.1	74.9	79.3	0.4

* PPNA not included

** PPND not included

Table 6.3: CFX96 - BACGene *Listeria monocytogenes*

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	4	18	3	5	0	0	58.3	75.0	73.3	0
		b Ready-to-reheat	7	15	2	1	0	0	90.0	80.0	88.0	0.0
		c Confectionaries, pastries and egg products	7	12	2	1	0	0	90.0	80.0	86.4	0.0
		Total	18	45	7	7	0	0	78.1	78.1	81.8	0.0
2	Meat products	a Raw products (frozen or fresh)	11	11	5	3	0	0	84.2	73.7	73.3	0.0
		b Meat based products ready to reheat	4	11	5	3	0	0	75.0	58.3	65.2	0.0
		c Raw and cooked delicatessen	8	10	4	3	0	0	80.0	73.3	72.0	0.0
		Total	23	32	14	9	0	0	80.4	69.6	70.5	0.0
3	Milk & dairy products	a Raw milk cheeses	1	20	4	4	0	0	55.6	55.6	72.4	0.0
		b Other products based on raw milk	11	10	1	1	0	0	92.3	92.3	91.3	0.0
		c Heat treated products	7	14	2	0	0	0	100.0	77.8	91.3	0.0
		Total	19	44	7	5	0	0	83.9	77.4	84.0	0.0
4	Vegetables	a Raw products (fresh and frozen)	3	20	4	5	0	0	58.3	66.7	71.9	0.0
		b Pre-cooked vegetables, vegetables under modified atmosphere	4	23	5	3	0	0	75.0	58.3	77.1	0.0
		c Ready to eat	4	10	3	3	0	0	70.0	70.0	70.0	0.0
		Total	11	53	12	11	0	0	67.6	64.7	73.6	0.0
5	Seafood and fishery products	a Raw products (fresh and frozen)	11	13	4	3	0	0	83.3	77.8	77.4	0.0
		b Cured & smoked	8	11	2	4	0	0	71.4	85.7	76.0	0.0
		c Ready to eat, Ready to reheat	14	11	3	2	0	0	89.5	84.2	83.3	0.0
		Total	33	35	9	9	0	0	82.4	82.4	79.1	0.0
6	Environmental Samples	a Dusts and Residues	6	16	3	1	0	0	90.0	70.0	84.6	0.0
		b Cleaning and Process Waters	8	13	1	2	0	0	81.8	90.9	87.5	0.0
		c Surface samples	8	20	2	0	0	0	100.0	80.0	93.3	0.0
		Total	22	49	6	3	0	0	90.3	80.6	88.8	0.0
All categories			126	258	55	44	0	0	80.4	75.6	79.5	0.0

* PPNA not included

** PPND not included

Table 6.4: AriaMx - BACGene *Listeria monocytogenes*

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	4	18	3	5	0	0	58.3	75.0	73.3	0
		b Ready-to-reheat	8	15	2	0	0	0	100.0	80.0	92.0	0.0
		c Confectionaries, pastries and egg products	7	12	2	1	0	0	90.0	80.0	86.4	0.0
		Total	19	45	7	6	0	0	81.3	78.1	83.1	0.0
2	Meat products	a Raw products (frozen or fresh)	11	10	6	3	0	0	85.0	70.0	70.0	0.0
		b Meat based products ready to reheat	4	11	5	3	0	0	75.0	58.3	65.2	0.0
		c Raw and cooked delicatessen	8	10	4	3	0	0	80.0	73.3	72.0	0.0
		Total	23	31	15	9	0	0	80.9	68.1	69.2	0.0
3	Milk & dairy products	a Raw milk cheeses	1	20	4	4	0	0	55.6	55.6	72.4	0.0
		b Other products based on raw milk	11	10	1	1	0	0	92.3	92.3	91.3	0.0
		c Heat treated products	7	13	3	0	0	0	100.0	70.0	87.0	0.0
		Total	19	43	8	5	0	0	84.4	75.0	82.7	0.0
4	Vegetables	a Raw products (fresh and frozen)	3	20	4	5	0	0	58.3	66.7	71.9	0.0
		b Pre-cooked vegetables, vegetables under modified atmosphere	4	23	5	3	0	0	75.0	58.3	77.1	0.0
		c Ready to eat	4	10	3	3	0	0	70.0	70.0	70.0	0.0
		Total	11	53	12	11	0	0	67.6	64.7	73.6	0.0
5	Seafood and fishery products	a Raw products (fresh and frozen)	11	13	4	3	0	0	83.3	77.8	77.4	0.0
		b Cured & smoked	8	11	2	4	0	0	71.4	85.7	76.0	0.0
		c Ready to eat, Ready to reheat	14	11	3	2	0	0	89.5	84.2	83.3	0.0
		Total	33	35	9	9	0	0	82.4	82.4	79.1	0.0
6	Environmental Samples	a Dusts and Residues	6	16	3	1	0	0	90.0	70.0	84.6	0.0
		b Cleaning and Process Waters	8	13	1	2	0	0	81.8	90.9	87.5	0.0
		c Surface samples	8	20	2	0	0	0	100.0	80.0	93.3	0.0
		Total	22	49	6	3	0	0	90.3	80.6	88.8	0.0
All categories			127	256	57	43	0	0	81.1	74.9	79.3	0.0

* PPNA not included

** PPND not included

The following results are observed:

Table 7 - Summary of results

		BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria monocytogenes</i>	
		CFX96	AriaMx	CFX96	AriaMx
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	80.0 %	81.1 %	80.4 %	81.1 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	75.6 %	74.9 %	75.6 %	74.9 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	79.3 %	79.3 %	79.5 %	79.3 %
False positive ratio for the alternative method* FP = PPNA + PPND	$FPR = \frac{(FP)}{NA} \times 100\%$	0.0 %	0.4 %	0.0 %	0.0 %

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

3.1.1.6 Analysis of discordant results

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

> Negative deviations

45, 44 and 43 negative deviations were observed, respectively, depending on the kit and on the thermocycler used. 28 negative deviations concern naturally contaminated samples and 17 artificially contaminated samples.

For 3 samples (4116, 4128 and 3355), the presence of *Listeria monocytogenes* was confirmed in the Actero™ *Listeria* Enrichment media using the protocol of the alternative method. For these samples, the detection level of the alternative method was probably not reached. Note that only sample 3355 gave negative PCR results with the 2 kits and the 2 thermocyclers.

DNA extracts were tested again twice for the three samples and one positive PCR was observed.

Additional confirmatory tests run (subculture in Fraser for 48 h at 37°C) allow confirming one sample in negative agreement (4330: pasteurised milk cheese).

> **Positive deviations**

55 positive deviations were obtained when using the CFX96 thermocycler and 57 when using the AriaMx.

33 positive deviations concern naturally contaminated samples when using the AriaMx, 31 when using the CFX96 and 24 artificially contaminated samples.

Table 8 - Negative deviations

N° Sample	Product	Artificial contamination		Alternative method: BACGene Listeria - Detection of Listeria monocytogenes														Category	Type
				Actero™ Listeria Enrichment media for 18h at 37°C															
				BACGene Listeria Multiplex		BACGene Listeria monocytogenes		All confirmatory tests	BACGene Listeria Multiplex				BACGene Listeria monocytogenes				Fraser 48 h at 37°C		
				CFX96 PCR result	AriaMx-PCR result	CFX96 PCR result	AriaMx PCR result		Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h			
Strain	Inoculation level /sample	Result (Ct)	Result (Ct)	Result (Ct)	Result (Ct)														
3989	RTE surimi	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	1	a
4112	Sandwich	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	1	a
4288	Guacamole	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	1	a
5023	Ham and cheese sandwich	<i>L.monocytogenes</i> Ad273	0,6	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	1	a
5235	Chicken sandwich	<i>L.monocytogenes</i> Ad266	1,4	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	1	a
4116	RTR croissant	/	/	-/(40.85)/-	+(36.52)	-/(31.18)/+(31.40)	+(37.03)	+	-	ND	+	PA	-	ND	+	PA	-	1	b
4192	Omelette	<i>L.monocytogenes</i> Ad1195	0,8	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	1	c
4118	Poultry meat	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	2	a
4128	Lamb meat	/	/	-/(36.09)/-	+(33.61)	+(37.53)	+(34.16)	+	-	ND	+	PA	+	PA	+	PA	-	2	a
6677	Frozen ground beef	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	2	a
6681	Turkey meat	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	2	a
4200	Meat based products ready to reheat	<i>L.monocytogenes</i> Ad1206	2,4	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	2	b
6666	RTRH poultry	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	2	b
6667	Cooked pork tongue	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	2	b
4544	Smoked bacon	<i>L.welshimeri</i> Ad1204 / <i>L.monocytogenes</i> Ad267	2,0/ 1,8	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	2	c
6678	Low moisture sausage	/	/	-	+(37.91)/+(37.63)/-	-	-	-	-	ND	-	PPND	-	ND	-	ND	-	2	c
6948	Delicatessen	<i>L.monocytogenes</i> A00C022	2,4	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	2	c
3342	Raw milk cheese	<i>L.monocytogenes</i> Ad664	0,4	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	3	a
4526	Raw goat milk cheese	<i>L.monocytogenes</i> Ad613	1	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	3	a
4528	Raw milk cheese	<i>L.monocytogenes</i> Ad613	1	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	3	a
6954	Raw milk cheese	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	3	a
4537	Fermented milk	<i>L.monocytogenes</i> Ad665	0,6	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	3	b
3734	Raw ewe milk cheese	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	4	a
3743	Raw milk	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	4	a
4302	Corn	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	4	a
6614	Zucchini	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	4	a
6716	Zucchini	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	4	a
4299	Tajine	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	4	b
4680	Pre-fried onions	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	4	b
6722	Vegetables RTRH preparation	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	4	b
4740	Deli salad	<i>L.monocytogenes</i> Ad1719	1,8	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	4	c
4742	Deli salad	<i>L.monocytogenes</i> Ad1498/ <i>L.innocua</i> Ad1176	0,6/1,2	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	H-	4	c
4744	Seasoned tomatoes	<i>L.monocytogenes</i> Ad1498/ <i>L.innocua</i> Ad1176	0,6/1,2	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	H-	4	c
3000	Scallops	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	5	a
4130	Fish filet	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	5	a
5801	White piece of fish	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	5	a
3728	Fermented milk	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	5	b
4963	Smoked trout	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	5	b
4964	Smoked salmon	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	5	b

N° Sample	Product	Artificial contamination		Alternative method: BACGene <i>Listeria</i> - Detection of <i>Listeria monocytogenes</i>														Category	Type
				Actero™ <i>Listeria</i> Enrichment media for 18h at 37°C															
		Strain	Inoculation level /sample	BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria monocytogenes</i>		All confirmatory tests	BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>				Fraser 48 h at 37°C		
				CFX96 PCR result	AriaMx-PCR result	CFX96 PCR result	AriaMx PCR result		Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h			
Result (Ct)	Result (Ct)	Result (Ct)	Result (Ct)																
4966	Smoked salmon	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	5	b
3988	RTR fish	/	/	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	5	c
5239	Salmon terrine	<i>L.monocytogenes</i> Ad1189	1,8	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	5	c
6756	Waste (vegetables)	<i>L.monocytogenes</i> Ad1238	1,8	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	6	a
3355	Pasteurised milk cheese	<i>L.monocytogenes</i> Ad548	0,4	-/-+(39.31)	-/-+(36.12)	-/-+(38.08)	-/(36.04)/-	+	-	ND	-	ND	-	ND	-	ND	+	6	b
6764	Process water	<i>L.monocytogenes</i> Ad2519	2,6	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	6	b
		Total								45	43	44	43						

Table 9 - Positive deviations

N° Sample	Product	Artificial contaminations		Alternative method: BACGene Listeria - Detection of Listeria monocytogenes												Category	Type	
				Actero™ Listeria Enrichment Media for 18h at 37°C														
				BACGene Listeria Multiplex		BACGene Listeria monocytogenes		All confirmatory tests	BACGene Listeria Multiplex				BACGene Listeria monocytogenes					
				CFX96 PCR result	AriaMx PCR result	CFX96-PCR result	AriaMx PCR result		Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx			Agreement AriaMx Ref/Alt 18h
Strain	Inoculation level /sample	Result (Ct)	Result (Ct)	Result (Ct)	Result (Ct)													
3985	Delicatessen	/	/	+(37.31)	+(33.60)	+(37.24)	+(33.72)	+	+	PD	+	PD	+	PD	+	PD	1	a
4121	Sandwich	/	/	+(39.08)	+(35.56)	+(40.70)	+(36.37)	+	+	PD	+	PD	+	PD	+	PD	1	a
5233	Ham and cheese sandwich	L.monocytogenes Ad273	1,6	+(23.90)	+(20.06)	+(24.21)	+(21.59)	+	+	PD	+	PD	+	PD	+	PD	1	a
4758	Ready to reheat	L.monocytogenes 1973/2400 / L.innocua Ad1676	1,6/1,40	+(22.86)	+(20.97)	+(23.45)	+(20.91)	+	+	PD	+	PD	+	PD	+	PD	1	b
5033	Ham and cheese pizza	L.welshimeri Ad1175/ L.monocytogenes Ad279	0,2/1,0	+(31.17)	+(28.70)	+(31.63)	+(29.90)	+	+	PD	+	PD	+	PD	+	PD	1	b
4747	Pastry	L.monocytogenes JL2862/ L.innocua Ad644	1,2/0,8	+(28.48)	+(25.82)	+(28.80)	+(25.86)	+	+	PD	+	PD	+	PD	+	PD	1	c
4750	Pastry	L.monocytogenes JL2862	1,2	+(31.91)	+(28.84)	+(32.22)	+(29.23)	+	+	PD	+	PD	+	PD	+	PD	1	c
3007	Raw milk cheese	/	/	-/(39.20)/-	+(36.15)	-/-	+(36.02)		-	NA	+	PD	-	NA	+	PD	2	a
3009	Raw milk	/	/	+(38.37)	+(34.87)	+(39.09)	+(35.18)	+	+	PD	+	PD	+	PD	+	PD	2	a
6616	Raw chicken meat	/	/	+(25.58)	+(22.64)	+(25.15)	+(22.74)	+	+	PD	+	PD	+	PD	+	PD	2	a
6659	Turkey meat	/	/	+(26.07)	+(23.52)	+(27.09)	+(24.38)	+	+	PD	+	PD	+	PD	+	PD	2	a
6676	Lamb meat	/	/	+(26.40)	+(23.42)	+(26.91)	+(24.09)	+	+	PD	+	PD	+	PD	+	PD	2	a
6841	Raw meat (veal)	/	/	+(28.65)	+(25.44)	+(28.68)	+(25.77)	+	+	PD	+	PD	+	PD	+	PD	2	a
3737	Raw milk cheese	/	/	+(30.16)	+(28.70)	+(31.12)	+(28.33)	+	+	PD	+	PD	+	PD	+	PD	2	b
3994	RTR Blanquette	/	/	+(25.11)	+(22.55)	+(25.22)	+(22.60)	+	+	PD	+	PD	+	PD	+	PD	2	b
4124	Meat based products ready to reheat	/	/	+(39.41)	+(35.15)	+(39.49)	+(32.62)	+	+	PD	+	PD	+	PD	+	PD	2	b
6661	RTRH poultry	/	/	+(31.38)	+(27.32)	+(30.88)	+(27.93)	+	+	PD	+	PD	+	PD	+	PD	2	b
6669	Cooked poultry	/	/	+(26.22)	+(23.12)	+(26.68)	+(24.05)	+	+	PD	+	PD	+	PD	+	PD	2	b
3725	Fermented milk	/	/	+(35.73)	+(33.87)	+(36.29)	+(34.03)	+	+	PD	+	PD	+	PD	+	PD	2	c
4541	Salami	L.monocytogenes Ad267	1,8	+(33.61)	+(30.63)	+(35.41)	+(30.93)	+	+	PD	+	PD	+	PD	+	PD	2	c
4546	Sausage	L.welshimeri Ad1204 / L.monocytogenes Ad267	2,0 / 1,8	+(34.01)	+(31.69)	+(34.93)	+(31.39)	+	+	PD	+	PD	+	PD	+	PD	2	c
6950	Delicatessen (rillettes)	L.monocytogenes A00C022	2,4	+(23.70)	+(21.01)	+(24.47)	+(22.36)	+	+	PD	+	PD	+	PD	+	PD	2	c
3340	Raw milk cheese	L.monocytogenes Ad664	0,4	+(36.66)	+(34.28)	+(37.33)	+(34.77)	+	+	PD	+	PD	+	PD	+	PD	3	a
3341	Raw milk cheese	L.monocytogenes Ad664	0,4	+(38.99)	+(37.25)	+(36.61)	+(33.90)	+	+	PD	+	PD	+	PD	+	PD	3	a
4529	Raw milk cheese	L.monocytogenes Ad613 / L.welshimeri Ad1667	1,0/1,4	+(33.57)	+(30.81)	+(34.19)	+(31.07)	+	+	PD	+	PD	+	PD	+	PD	3	a
6953	Raw milk cheese	/	/	+(38.09)	+(35.42)	+(38.01)	+(34.65)	+	+	PD	+	PD	+	PD	+	PD	3	a
5956	Raw milk	L.monocytogenes Ad665	1,4	+(29.13)	+(26.38)	+(29.01)	+(26.98)	+	+	PD	+	PD	+	PD	+	PD	3	b
3006	Butter	/	/	+(41.45)	+(38.67)	-/-	+(39.11)	+	+	PD	+	PD	-	NA	+	PD	3	c
5960	Pasteurised fermented milk	L.monocytogenes Ad610	3,4	+(26.27)	+(23.05)	+(25.78)	+(24.20)	+	+	PD	+	PD	+	PD	+	PD	3	c
5961	Pasteurised fermented milk	L.monocytogenes Ad611	1,6	+(24.25)	+(21.12)	+(24.78)	+(22.50)	+	+	PD	+	PD	+	PD	+	PD	3	c
3003	Carrots	/	/	+(29.70)	+(26.76)	+(30.28)	+(26.98)	+	+	PD	+	PD	+	PD	+	PD	4	a
4676	Broccoli	/	/	+(25.43)	+(22.84)	+(26.26)	+(23.77)	+	+	PD	+	PD	+	PD	+	PD	4	a
5797	Mushrooms	/	/	+(29.96)	+(27.33)	+(30.31)	+(28.46)	+	+	PD	+	PD	+	PD	+	PD	4	a
6607	Beans	/	/	+(27.03)	+(24.36)	+(26.02)	+(24.24)	+	+	PD	+	PD	+	PD	+	PD	4	a
3741	Raw milk	/	/	+(33.20)	+(31.04)	+(34.24)	+(31.03)	+	+	PD	+	PD	+	PD	+	PD	4	b
4301	Zucchini	/	/	+(38.74)	+(35.99)	+(38.41)	+(37.09)	+	+	PD	+	PD	+	PD	+	PD	4	b
5798	Beans	/	/	+(30.16)	+(26.74)	+(29.65)	+(27.96)	+	+	PD	+	PD	+	PD	+	PD	4	b

N° Sample	Product	Artificial contaminations		Alternative method: BACGene <i>Listeria</i> - Detection of <i>Listeria monocytogenes</i>												Category	Type	
				Actero™ <i>Listeria</i> Enrichment Media for 18h at 37°C														
				BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria</i> <i>monocytogenes</i>		All confirmatory tests	BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria</i> <i>monocytogenes</i>					
				CFX96 PCR result	AriaMx PCR result	CFX96-PCR result	AriaMx PCR result		Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx			Agreement AriaMx Ref/Alt 18h
Strain	Inoculation level /sample	Result (Ct)	Result (Ct)	Result (Ct)	Result (Ct)													
6615	Vegetables preparation	/	/	+(39.81)	+(35.80)	+(38.34)	+(37.64)	+	+	PD	+	PD	+	PD	+	PD	4	b
6719	Vegetables RTRH preparation	/	/	+(32.94)	+(29.86)	+(33.93)	+(30.51)	+	+	PD	+	PD	+	PD	+	PD	4	b
4202	Seasoned grated carrots	<i>L.monocytogenes</i> Ad1719	1,2	+(35.97)	+(31.55)	+(35.89)	+(33.24)	+	+	PD	+	PD	+	PD	+	PD	4	c
4739	Deli salad	<i>L.monocytogenes</i> Ad1719	1,8	+(26.59)	+(23.96)	+(27.67)	+(24.49)	+	+	PD	+	PD	+	PD	+	PD	4	c
4745	Seasoned grated carrots	<i>L.monocytogenes</i> Ad1498/ <i>L.innocua</i> Ad1176	0,6/1,2	+(27.64)	+(25.22)	+(27.93)	+(25.35)	+	+	PD	+	PD	+	PD	+	PD	4	c
4110	Fish product	/	/	-/+(40.77)	+(37.99)	+(39.64)	+(36.64)	+	-	NA	+	PD	+	PD	+	PD	5	a
4685	Fish fillet	/	/	+(30.34)	+(27.74)	+(31.27)	+(28.17)	+	+	PD	+	PD	+	PD	+	PD	5	a
4969	Scallops	/	/	+(35.32)	+(39.31)	+(39.91)	+(36.74)	+	+	PD	+	PD	+	PD	+	PD	5	a
5964	Raw peeled shrimps	<i>L.monocytogenes</i> Ad299	0,6	+(25.15)	+(22.13)	+(24.91)	+(23.03)	+	+	PD	+	PD	+	PD	+	PD	5	a
4000	Smoked trout	/	/	+(29.26)	+(25.99)	+(29.07)	+(26.02)	+	+	PD	+	PD	+	PD	+	PD	5	b
4965	Smoked trout	/	/	+(30.81)	+(33.28)	+(33.40)	+(31.20)	+	+	PD	+	PD	+	PD	+	PD	5	b
3732	Raw milk cheese	/	/	+(31.15)	+(29.53)	+(32.76)	+(29.47)	+	+	PD	+	PD	+	PD	+	PD	5	c
4315	Salmon rillettes	<i>L.monocytogenes</i> Ad888	2,6	+(23.05)	+(19.58)	+(22.49)	+(20.08)	+	+	PD	+	PD	+	PD	+	PD	5	c
5969	Surimi	<i>L.monocytogenes</i> Ad2522	3	+(19.02)	+(16.60)	+(19.72)	+(18.29)	+	+	PD	+	PD	+	PD	+	PD	5	c
5447	Residues (Fish industry)	/	/	+(37.23)	+(34.54)	+(38.21)	+(34.49)	+	+	PD	+	PD	+	PD	+	PD	6	a
6757	Wastes (vegetables)	<i>L.monocytogenes</i> Ad1238	1,8	+(28.22)	+(25.22)	+(28.05)	+(25.63)	+	+	PD	+	PD	+	PD	+	PD	6	a
6933	Wastes (fish)	<i>L.monocytogenes</i> A00E08	2,4	+(31.94)	+(28.84)	+(32.36)	+(29.91)	+	+	PD	+	PD	+	PD	+	PD	6	a
3354	Pasteurised milk cheese	<i>L.monocytogenes</i> Ad548	0,4	+(30.49)	+(27.77)	+(30.92)	+(27.83)	+	+	PD	+	PD	+	PD	+	PD	6	b
5452	Wipe after cleaning (Fish industry)	/	/	+(34.38)	+(31.48)	+(34.52)	+(31.47)	+	+	PD	+	PD	+	PD	+	PD	6	c
6781	Wipe (Vegetables)	<i>L.monocytogenes</i> Ad614	1,6	+(33.85)	+(31.11)	+(34.27)	+(31.60)	+	+	PD	+	PD	+	PD	+	PD	6	c
Total									55		57		55		57			

The analyses of discordant results according to the EN ISO 16140-2:2016 is given in Table 10.

Table 10 - Analyses of discordant results

Table 10.1: CFX96 - BACGene Listeria Multiplex (target: Listeria monocytogenes)

Category		Type	PD	ND**	PPND	(ND+PPND)-PD	AL
1	Composite foods / Ready-to-eat and ready-to-reheat	a	3	5	0	2	3
		b	2	1	0	-1	
		c	2	1	0	-1	
		Total	7	7	0	0	
2	Meat products	a	5	4	0	-1	3
		b	5	3	0	-2	
		c	4	3	0	-1	
		Total	14	10	0	-4	
3	Milk & dairy products	a	4	4	0	0	3
		b	1	1	0	0	
		c	3	0	0	-3	
		Total	8	5	0	-3	
4	Vegetables	a	4	5	0	1	3
		b	5	3	0	-2	
		c	3	3	0	0	
		Total	12	11	0	-1	
5	Seafood and fishery products	a	3	3	0	0	3
		b	2	4	0	2	
		c	3	2	0	-1	
		Total	8	9	0	1	
6	Environmental Samples	a	3	1	0	-2	3
		b	1	2	0	1	
		c	2	0	0	-2	
		Total	6	3	0	-3	
All categories			55	45	0	-10	6

Table 10.2: AriaMx - BACGene Listeria Multiplex (target: Listeria monocytogenes)

Category		Type	PD	ND**	PPND	(ND+PPND)-PD	AL
1	Composite foods / Ready-to-eat and ready-to-reheat	a	3	5	0	2	3
		b	2	0	0	-2	
		c	2	1	0	-1	
		Total	7	6	0	-1	
2	Meat products	a	6	3	0	-3	3
		b	5	3	0	-2	
		c	4	2	1	-1	
		Total	15	8	1	-6	
3	Milk & dairy products	a	4	4	0	0	3
		b	1	1	0	0	
		c	3	0	0	-3	
		Total	8	5	0	-3	
4	Vegetables	a	4	5	0	1	3
		b	5	3	0	-2	
		c	3	3	0	0	
		Total	12	11	0	-1	
5	Seafood and fishery products	a	4	3	0	-1	3
		b	2	4	0	2	
		c	3	2	0	-1	
		Total	9	9	0	0	
6	Environmental Samples	a	3	1	0	-2	3
		b	1	2	0	1	
		c	2	0	0	-2	
		Total	6	3	0	-3	
All categories			57	42	1	-14	6

** PPND not included

Table 10.3: CFX96 - BACGene *Listeria monocytogenes*

Category		Type	PD	ND**	PPND	(ND+PPND)-PD	AL
1	Composite foods / Ready-to-eat and ready-to-reheat	a	3	5	0	2	3
		b	2	1	0	-1	
		c	2	1	0	-1	
		Total	7	7	0	0	
2	Meat products	a	5	3	0	-2	3
		b	5	3	0	-2	
		c	4	3	0	-1	
		Total	14	9	0	-5	
3	Milk & dairy products	a	4	4	0	0	3
		b	1	1	0	0	
		c	2	0	0	-2	
		Total	7	5	0	-2	
4	Vegetables	a	4	5	0	1	3
		b	5	3	0	-2	
		c	3	3	0	0	
		Total	12	11	0	-1	
5	Seafood and fishery products	a	4	3	0	-1	3
		b	2	4	0	2	
		c	3	2	0	-1	
		Total	9	9	0	0	
6	Environmental Samples	a	3	1	0	-2	3
		b	1	2	0	1	
		c	2	0	0	-2	
		Total	6	3	0	-3	
All categories			55	44	0	-11	6

Table 10.4: AriaMx - BACGene *Listeria monocytogenes*

Category		Type	PD	ND**	PPND	(ND+PPND)-PD	AL
1	Composite foods / Ready-to-eat and ready-to-reheat	a	3	5	0	2	3
		b	2	0	0	-2	
		c	2	1	0	-1	
		Total	7	6	0	-1	
2	Meat Products	a	6	3	0	-3	3
		b	5	3	0	-2	
		c	4	3	0	-1	
		Total	15	9	0	-6	
3	Milk & Dairy products	a	4	4	0	0	3
		b	1	1	0	0	
		c	3	0	0	-3	
		Total	8	5	0	-3	
4	Vegetables	a	4	5	0	1	3
		b	5	3	0	-2	
		c	3	3	0	0	
		Total	12	11	0	-1	
5	Seafood and fishery products	a	4	3	0	-1	3
		b	2	4	0	2	
		c	3	2	0	-1	
		Total	9	9	0	0	
6	Environmental Samples	a	3	1	0	-2	3
		b	1	2	0	1	
		c	2	0	0	-2	
		Total	6	3	0	-3	
All categories			57	43	0	-14	6

** PPND not included

The observed values for ND - PD meet the acceptability limit for each category and for all the categories for both thermocyclers and kits tested.

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

128 samples were tested again after storage of the Actero™ *Listeria* Enrichment media for 72 h at 5°C ± 3°C prior running the extraction and PCR. The following changes were observed (See Table 11).

Table 11 - Changes after storage for 72 h at 5°C ± 3°C

Sample	CFX96: BACGene <i>Listeria</i> Multiplex			
	Before storage	After storage 72h at 5°C ± 3°C	Category	Type
3007	NA	PD	2	a
3355	ND	PA	6	b
4110	NA	PD	5	a
4116	ND	PA	1	b
4128	ND	PA	2	a
4330	NA	PD	3	c
4535	PA	ND	3	b
4545	NA	PD	2	c
5790	NA	PD	5	a
5954	NA	PD	3	b
6607	PD	NA	4	a
6614	ND	PA	4	a
6615	PD	NA	4	b
6616	PD	NA	2	a

Sample	CFX96: BACGene <i>Listeria monocytogenes</i>			
	Before storage	After storage 72h at 5°C ± 3°C	Category	Type
3006	NA	PD	3	c
3007	NA	PD	2	a
3355	ND	PA	6	b
4116	ND	PA	1	b
4330	NA	PD	3	c
4535	PA	ND	3	b
4545	NA	PD	2	c
5790	NA	PD	5	a
5954	NA	PD	3	b
6607	PD	NA	4	a
6614	ND	PA	4	a
6615	PD	NA	4	b
6616	PD	NA	2	a

Sample	AriaMx: BACGene <i>Listeria</i> Multiplex			
	Before storage	After storage 72h at 5°C ± 3°C	Category	Type
3355	ND	PA	6	b
4330	NA	PD	3	c
4535	PA	ND	3	b
4545	NA	PD	2	c
4964	ND	PA	5	b
5790	NA	PD	5	a
5954	NA	PD	3	b
6607	PD	NA	4	a
6614	ND	PA	4	a
6615	PD	NA	4	b
6616	PD	NA	2	a

Sample	CFX96: BACGene <i>Listeria monocytogenes</i>			
	Before storage	After storage 72h at 5°C ± 3°C	Category	Type
3355	ND	PA	6	b
4330	NA	PD	3	c
4535	PA	ND	3	b
4545	NA	PD	2	c
5790	NA	PD	5	a
5954	NA	PD	3	b
6614	ND	PA	4	a
6615	PD	NA	4	b
6616	PD	PPNA	2	a

Taking into account the results observed after storage of Actero™ *Listeria* Enrichment media for 72 h at 5°C ± 3°C, the analysis of discordant results become (See Table 12).

- Table 12.1: CFX96 - BACGene *Listeria monocytogenes* Multiplex,
- Table 12.2: AriaMx - BACGene *Listeria monocytogenes* Multiplex,
- Table 12.3: CFX96 – BACGene *Listeria monocytogenes*,
- Table 12.4: AriaMx - BACGene *Listeria monocytogenes*.

Table 12 - Analysis of discordant results**Table 12.1: CFX96 - BACGene *Listeria* Multiplex
(target: *Listeria monocytogenes*)**

Category		Type	PD	ND**	PPND	(ND+PPND)-PD	AL
1	Composite foods / Ready-to-eat and ready-to-reheat	a Ready-to-eat	3	5	0	2	3
		b Ready-to-reheat	2	0	0	-2	
		c Confectionaries, pastries and egg products	2	1	0	-1	
		Total	7	6	0	-1	
2	Meat products	a Raw products (frozen or fresh)	5	3	0	-2	3
		b Meat based products ready to reheat	5	3	0	-2	
		c Raw and cooked delicatessen	4	2	1	-2	
		Total	15	8	1	-6	
3	Milk & dairy products	a Raw milk cheeses	4	4	0	0	3
		b Other products based on raw milk	1	1	0	0	
		c Heat treated products	4	0	0	-4	
		Total	10	6	0	-4	
4	Vegetables	a Raw products (fresh and frozen)	3	4	0	1	3
		b Pre-cooked vegetables, vegetables under modified atmosphere	4	3	0	-1	
		c Ready to eat	3	3	0	0	
		Total	10	10	0	0	
5	Seafood and fishery products	a Raw products (fresh and frozen)	5	3	0	-2	3
		b Cured & smoked	2	4	0	2	
		Ready to eat, Ready to reheat	3	2	0	-1	
		Total	10	9	0	-1	
6	Environmental Samples	a Dusts and Residues	3	1	0	-2	3
		b Cleaning and Process Waters	1	1	0	0	
		c Surface samples	2	0	0	-2	
		Total	6	2	0	-4	
All categories			58	41	1	-16	6

** PPND not included

**Table 12.2: AriaMx - BACGene *Listeria* Multiplex
(target: *Listeria monocytogenes*)**

Category		Type	PD	ND**	PPND	(ND+PPND)-PD	AL
1	Composite foods / Ready-to-eat and ready-to-reheat	a Ready-to-eat	3	5	0	2	3
		b Ready-to-reheat	2	0	0	-2	
		c Confectionaries, pastries and egg products	2	1	0	-1	
		Total	7	6	0	-1	
2	Meat products	a Raw products (frozen or fresh)	5	3	0	-2	3
		b Meat based products ready to reheat	5	3	0	-2	
		c Raw and cooked delicatessen	5	2	1	-2	
		Total	15	8	1	-6	
3	Milk & dairy products	a Raw milk cheeses	4	4	0	0	3
		b Other products based on raw milk	2	2	0	0	
		c Heat treated products	4	0	0	-4	
		Total	10	6	0	-4	
4	Vegetables	a Raw products (fresh and frozen)	3	4	0	1	3
		b Pre-cooked vegetables, vegetables under modified atmosphere	4	3	0	-1	
		c Ready to eat	3	3	0	0	
		Total	10	10	0	0	
5	Seafood and fishery products	a Raw products (fresh and frozen)	5	3	0	-2	3
		b Cured & smoked	2	3	0	1	
		c Ready to eat, Ready to reheat	3	2	0	-1	
		Total	10	8	0	-2	
6	Environmental Samples	a Dusts and Residues	3	1	0	-2	3
		b Cleaning and Process Waters	1	1	0	0	
		c Surface samples	2	0	0	-2	
		Total	6	2	0	-4	
All categories			58	40	1	-17	6

** PPND not included

Table 12.3: CFX96 - BACGene *Listeria monocytogenes*

Category		Type	PD	ND**	PPND	(ND+PPND)-PD	AL
1	Composite foods / Ready-to-eat and ready-to-reheat	a Ready-to-eat	3	5	0	2	3
		b Ready-to-reheat	2	0	0	-2	
		c Confectionaries, pastries and egg products	2	1	0	-1	
		Total	7	6	0	-1	
2	Meat products	a Raw products (frozen or fresh)	5	3	0	-2	3
		b Meat based products ready to reheat	5	3	0	-2	
		c Raw and cooked delicatessen	5	3	0	-2	
		Total	15	9	0	-6	
3	Milk & dairy products	a Raw milk cheeses	4	4	0	0	3
		b Other products based on raw milk	2	2	0	0	
		c Heat treated products	4	0	0	-4	
		Total	10	6	0	-4	
4	Vegetables	a Raw products (fresh and frozen)	3	4	0	1	3
		b Pre-cooked vegetables, vegetables under modified atmosphere	4	3	0	-1	
		c Ready to eat	3	3	0	0	
		Total	10	10	0	0	
5	Seafood and fishery products	a Raw products (fresh and frozen)	5	3	0	-2	3
		b Cured & smoked	2	4	0	2	
		c Ready to eat, Ready to reheat	3	2	0	-1	
		Total	10	9	0	-1	
6	Environmental Samples	a Dusts and Residues	3	1	0	-2	3
		b Cleaning and Process Waters	1	1	0	0	
		c Surface samples	2	0	0	-2	
		Total	6	2	0	-4	
All categories			58	42	0	-16	6

** PPND not included

Table 12.4: AriaMx - BACGene *Listeria monocytogenes*

Category		Type	PD	ND**	PPND	(ND+PPND)-PD	AL
1	Composite foods / Ready-to-eat and ready-to-reheat	a Ready-to-eat	3	5	0	2	3
		b Ready-to-reheat	2	0	0	-2	
		c Confectionaries, pastries and egg products	2	1	0	-1	
		Total	7	6	0	-1	
2	Meat products	a Raw products (frozen or fresh)	5	3	0	-2	3
		b Meat based products ready to reheat	5	3	0	-2	
		c Raw and cooked delicatessen	5	3	0	-2	
		Total	15	9	0	-6	
3	Milk & dairy products	a Raw milk cheeses	4	4	0	0	3
		b Other products based on raw milk	2	2	0	0	
		c Heat treated products	4	0	0	-4	
		Total	10	6	0	-4	
4	Vegetables	a Raw products (fresh and frozen)	4	4	0	0	3
		b Pre-cooked vegetables, vegetables under modified atmosphere	4	3	0	-1	
		c Ready to eat	3	3	0	0	
		Total	11	10	0	-1	
5	Seafood and fishery products	a Raw products (fresh and frozen)	5	3	0	-2	3
		b Cured & smoked	2	4	0	2	
		c Ready to eat, Ready to reheat	3	2	0	-1	
		Total	10	9	0	-1	
6	Environmental Samples	a Dusts and Residues	3	1	0	-2	3
		b Cleaning and Process Waters	1	1	0	0	
		c Surface samples	2	0	0	-2	
		Total	6	2	0	-4	
All categories			59	42	0	-17	6

** PPND not included

The observed values for ND - PD meet the acceptability limit for each category and for all the categories for both thermocyclers and kits tested.

3.1.1.8 Confirmation

> Streiking onto selective agar plates

The positive BACGene results were confirmed by streaking 10 µl of Actero™ *Listeria* Enrichment media onto O&A.

For sample 6721, the presence of *Listeria monocytogenes* was confirmed after storage of the enrichment broth for 72 h at 2-8°C. Additional testing was required for sample 4741, *Listeria monocytogenes* was recovered by streaking the Actero™

Listeria Enrichment media onto RAPID' *Listeria monocytogenes* plates as O&A plates did not allow isolation of *Listeria monocytogenes*.

> Confirmation of typical colonies

The typical colonies isolated on O&A and TSYEA plates were confirmed using the tests described in the standard method and the MALDI Biotyper of Bruker.

269 colonies were tested from O&A and 283 from TSYEA.

A summary of the results observed is provided in Table 13.

Table 13 - Confirmation of colonies isolated from O&A

		Tests of the reference method				MALDI-TOF				
		Total colonies tested	<i>Listeria monocytogenes</i>	<i>Listeria spp + except Listeria monocytogenes</i>	NI or NC	Total colonies tested	<i>Listeria monocytogenes</i>	<i>Listeria spp + except Listeria monocytogenes</i>	NI or NC	Not tested ⁽¹⁾
O&A	Typical colonies H+	182	178	0	4	181	181	0	0	1
	Non typical colonies H-	87	0	77	10	79	0	79	0	8
TSYEA	Typical colonies (H+) isolated from O&A	184	179	0	5	184	184	0	0	1
	Non typical colonies (H-) isolated from O&A	99	0	91	8	86	0	86	0	13

NI: no identification

NC: non-characteristic colony

⁽¹⁾ Some colonies were not tested as they were isolated from samples giving negative PCR tests.

All the typical colonies (181) isolated on O&A were confirmed using the Biotyper of Bruker. All the non-typical colonies were tested negative using MALDI-TOF analysis. Two typical colonies identified as *Listeria ivanovii* with the tests of the reference method also gave negative results in MALDI-TOF analysis.

3.1.1.9 PCR inhibitions

788 DNA extracts were tested with the CFX96 and the AriaMx using 2 different kits representing a total of 3152 PCR tests. Four inhibited PCR tests were observed for only 2 samples. The DNA extracts were tested again without applying any dilution and valid positive results were observed for sample 5962, and negative results for sample 5794 (See Table 14).

Table 14 - Samples with PCR inhibitions

Sample No	Product	BACGene Listeria Multiplex		BACGene Listeria spp.		72 h
		CFX96	AriaMx	CFX96	AriaMx	CFX96
5962	Dairy based product	i/+ (29.79)	+ (26.57)	+ (24.48)	+ (24.42)	i/+ (22.60)
5794	Artichoke puree	i/-	i/-	-	-	/

3.1.2 Relative level of detection

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

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

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

3.1.2.1 Experimental design

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

The following protocol was applied:

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

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

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

Matrix and related category number	Inoculated strain	Origin	Inoculation protocol
① - Deli-salad (Piémontaise)	<i>Listeria monocytogenes</i> Ad494	Deli salad	Seeding protocol Storage for 48h at 2-8°C
② - Frankfurters	<i>Listeria monocytogenes</i> Ad669	Rillettes	
③ - Raw milk	<i>Listeria monocytogenes</i> Ad618	Cheese	
④ - Cantaloupe (frozen balls)	<i>Listeria monocytogenes</i> Ad532	Fruit based preparation	Seeding protocol Storage for 2 weeks at -20°C
⑤ - Smoked salmon	<i>Listeria monocytogenes</i> Ad670	Smoked salmon	Seeding protocol Storage for 48h at 2-8°C
⑥ - Process water	<i>Listeria monocytogenes</i> Ad551	Environmental sample	Seeding protocol Storage for 48h at 2-8°C

3.1.2.2 Calculation and interpretation of the RLOD

The raw data is given in **Appendix 7**.

The RLOD calculations were performed using the Excel spreadsheet of the international standard (ISO 16140), as described in the EN ISO 16140-2:2016 (<http://standards.iso.org/iso/16140>). The RLOD values are given in Table 16.

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

Results observed with the *BACGene Listeria* Multiplex (CFX96) and the *BACGene Listeria monocytogenes* (AriaMx)

Categories	Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value
1	Ready to eat Deli salad/ <i>Listeria monocytogenes</i> Ad494	0.748	0.338	1.655	-0.290	0.397	0.731	1,535
2	Frankfurter/ <i>Listeria monocytogenes</i> Ad669	0.888	0.439	1.795	-0.119	0.352	0.339	1,265
3	Raw milk/ <i>Listeria monocytogenes</i> Ad618	0.463	0.196	1.091	-0.771	0.429	1.797	1,928
4	Cantaloupe/ <i>Listeria monocytogenes</i> Ad532	0.757	0.338	1.695	-0.278	0.403	0.690	1,510
5	Smoked salmon/ <i>Listeria monocytogenes</i> Ad670	0.748	0.338	1.655	-0.290	0.397	0.731	1,535
6	Process water/ <i>Listeria monocytogenes</i> Ad551	0.569	0.233	1.389	-0.563	0.446	1.263	1,793
Combined		0,735	0.542	0.997	-0.308	0.152	2.021	1.957

**Results observed with the BACGene *Listeria* Multiplex (AriaMx)
and the BACGene *Listeria monocytogenes* (CFX96)**

Categories	Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value
1	Ready to eat Deli salad/ <i>Listeria monocytogenes</i> Ad494	0.748	0.338	1.655	-0.290	0.397	0.731	1,535
2	Frankfurter/ <i>Listeria monocytogenes</i> Ad669	0.888	0.439	1.795	-0.119	0.352	0.339	1,265
3	Raw milk/ <i>Listeria monocytogenes</i> Ad618	0.602	0.269	1.350	-0.507	0.404	1.257	1,791
4	Cantaloupe/ <i>Listeria monocytogenes</i> Ad532	0.757	0.338	1.695	-0.278	0.403	0.690	1,510
5	Smoked salmon/ <i>Listeria monocytogenes</i> Ad670	0.748	0.338	1.655	-0.290	0.397	0.731	1,535
6	Process water/ <i>Listeria monocytogenes</i> Ad551	0.569	0.233	1.389	-0.563	0.446	1.263	1,793
Combined		0,752	0.554	1.019	-0.286	0.152	1.877	1.939

The LOD_{50%} calculations according to Wilrich & Wilrich POD-LOD calculation program - version 11, 2022-10-12 test are given in Table 17.

Table 17 - LOD₅₀ results

Category	(Strain / matrix) pair	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich ¹	
		Reference method	Alternative method
1	Ready to eat Deli salad/ <i>Listeria monocytogenes</i> Ad494	0.607 [0.359;1.028]	0.465 [0.273;0.794]
2	Frankfurter/ <i>Listeria monocytogenes</i> Ad669	0.509 [0.306;0.849]	0.455 [0.273;0.758]
3	Raw milk/ <i>Listeria monocytogenes</i> Ad618	0.631 [0.372;1.069]	0.300 [0.157;0.575] (CFX96) 0.390 [0.219;0.692] (AriaMx)
4	Cantaloupe/ <i>Listeria monocytogenes</i> Ad532	0.622 [0.367;1.054]	0.486 [0.287 ;0.823]
5	Smoked salmon/ <i>Listeria monocytogenes</i> Ad670	0.774 [0.457;1.311]	0.593 [0.347;1.012]
6	Process water/ <i>Listeria monocytogenes</i> Ad551	0.601 [0.499;0.771]	0.378 [0.222;0.646]
Combined results		0.621 (0.499;0.771)	0.447 [0.359;0.557] (CFX96) 0.460 [0.369;0.573] (AriaMx)

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.

The RLOD values meet the AL fixed at 2.5 for an unpaired study design for all the tested matrix/strain pairs and for the alternative method for both thermocyclers and kits tested.

The LOD₅₀ varies from 0.5 to 0.8 CFU/sample size for the reference method and from 0.3 to 0.6 CFU/ sample size for the alternative method.

3.1.3 Inklusivity / exclusivity

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

3.1.3.1 Test protocols

> Inklusivity

50 *Listeria monocytogenes* strain cultures were performed in BHI medium at 37°C. Dilutions were done in order to inoculate 10 to 100 cells/225 ml. The broths were incubated for 18 h at 37°C. The alternative method protocol was then performed using the two kits (PCR and confirmatory tests).

> Exclusivity

41 negative strain cultures were performed in BHI at 37°C (10 *Listeria* different from *Listeria monocytogenes* and 31 strains not belonging to *Listeria* genus). Dilutions were carried out in order to inoculate around 10⁵ cells/ml BPW. BPW was incubated for 24 h at 37°C. The alternative protocol was then performed using the two kits (PCR).

3.1.3.2 Results

Raw data is given in **Appendix 8**.

> Inklusivity

The 50 tested strains gave positive PCR results. The strains showed typical colonies on O&A plates. The colonies from O&A and TSYEA plates were confirmed using MALDI-TOF analysis.

> Exclusivity

No positive PCR results were observed with 31 non-*Listeria* strains tested and 10 *Listeria* spp. (different from *Listeria monocytogenes*) tested.

3.1.4 Practicability

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

Storage conditions. shelf-life and modalities of utilisation after first use	The storage temperature is 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
		ISO 11290-1(2017)	
	Negative samples		
	Sampling enrichment	Day 0	Day 0
	Subculture in Fraser 1	Day 1	/
	Lysate	/	Day 1
	PCR test	/	Day 1
	Streaking onto plates (O1/P1)	Day 1	/
	Second streaking (O2/P2)	Day 2	/
	Reading plates (O1/P1)	Day 2 - Day 3	/
	Reading plates (O2/P2)	Day 3 - Day 4	/
	Results	Day 4	Day 1
	Presumptive positive or positive results		
	Subculture of typical colonies	Day 3 - Day 4	/
	Streaking onto plates	/	Day1
	Reading plates	/	Day 2 - Day 3
	Confirmatory tests	Day 3 - Day 5	Day 2 - Day 3
Results	Day 4 - Day 6 Day 7 - Day 10 ⁽¹⁾	Day 2 - Day 3	
⁽¹⁾ In the case of rhamnose and xylose tests are realised in tubes.			
Common step with the reference method	Sampling enrichment		

The negative results are available in 1 day and the positive results in 2 or 3 days.

3.2 Inter-laboratory study

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

3.2.1 Study organisation

> Collaborators number

Samples were sent to 16 collaborators.

> Matrix and strain used

Pasteurised cheese samples (31 % fat, 1.4 % NaCl) were contaminated by *Listeria monocytogenes* 153 isolated from raw milk cheese.

> Samples

Samples were prepared and inoculated on Monday 5th December 2016, as described below:

- 24 blind coded samples for detection of *Listeria monocytogenes* by the ISO 11290-1/A1 reference method which included the detection of *Listeria spp.*,
- 24 blind coded samples for *Listeria monocytogenes* detection by the BACGene *Listeria monocytogenes* and the BACGene *Listeria* Multiplex methods,
- 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:

- 0 CFU/25 g,
- 1 CFU/25 g (level providing fractional positive results),
- 5 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 Tuesday the 6th of December 2016 or Wednesday the 7th of December 2016 with the alternative and reference methods. **The analyses by the reference method and the alternative method were performed on the same day.**

Note that for the inter-laboratory study, 8 collaborators used the AriaMx from Agilent and 8 collaborators used the CFX96 from Bio-Rad.

3.2.2 Experimental parameters control

3.2.2.1 Strain stability and background microflora stability

Strain stability was checked by inoculating the matrix at 100 CFU/g and 1 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°C ± 2°C. *Triplicates* were analysed. The aerobic mesophilic flora was also enumerated; the results are given in Table 18.

Table 18 - Sample stability

Day	Reference method (research)			CFU/g (XLD)			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	-	+	+	115.4	100.9	103.6	5.1 10 ⁸
Day 1	+	-	+	89.1	95.5	88.2	5.7 10 ⁸
Day 2	+	+	-	95.5	100.9	106.4	5.5 10 ⁸

No evolution was observed during storage at 3°C ± 2°C.

3.2.2.2 Contamination levels

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

Table 19 - Contamination levels

Level	Samples	Theoretical target level (b/25 g)	True level (b/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
Level 0	3 - 5 - 10 - 13 - 17 - 18 - 21 - 24	0	/	/	/
Low level	1 - 4 - 7 - 9 - 11 - 16 - 20 - 23	1	0.9	0.6	1.2
High level	2 - 6 - 8 - 12 - 14 - 15 - 19 - 22	5	3.7	2.6	5.1

3.2.2.3 Logistic conditions

Temperature conditions are given in Table 20.

Table 20 - Sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	
A	2.0	3.5	06/12/2016	10:00 PM
B	1.5	4.1	06/12/2016	12:00 PM
C	2.0	3.8	06/12/2016	11:00 AM
D	5.0	2.4	06/12/2016	01:00 PM
E	3.5	4.5	06/12/2016	02:00 PM
F	3.0	2.7	06/12/2016	03:00 AM
G	2.0	3.9	06/12/2016	10:00 AM
H	2.0	3.6	06/12/2016	09:30 AM
I	2.0	5.9	06/12/2016	01:30 PM
J	3.0	4.7	06/12/2016	12:30 AM
K	1.5	3.4	06/12/2016	10:00 AM
L	3.5	3.6	06/12/2016	01:00 PM
M	<i>Not received</i>	2.5	06/12/2016	09:30 AM
N	3.0	2.7	06/12/2016	<i>Morning</i>
O	4.5	5.0	06/12/2016	12:00 AM
P	2.5	2.5	06/12/2016	10:00 AM

No problem was encountered during the transport or at receipt for the 16 collaborators. All the samples were delivered on time and in appropriate conditions. Temperatures during shipment and at receipt were all correct.

3.2.3 Result analysis

The raw data are provided in **Appendix 9**.

3.2.3.1 Expert laboratory results

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

Table 21 – Results obtained by the expert Lab.

Level	Reference method	Alternative method
L0	0/8	0/8
L1	5/8	3/8
L2	8/8	8/8

Fractional recovery was observed at Level 1 for both methods.

3.2.3.2 Results observed by the collaborative laboratories

> ***Aerobic mesophilic flora enumeration***

Depending on the Lab results, the enumeration levels varied from $1.4 \cdot 10^7$ to $> 10^8$ CFU/g.

> ***Listeria monocytogenes detection***

16 collaborators participated to the study. The results obtained for the reference method are provided in Table 22; the results obtained for the alternative methods (BACGene *Listeria* Multiplex and BACGene *Listeria monocytogenes*) are given in Table 23.

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

Collaborator	Contamination level		
	L0	L1	L2
A	0	4	8
B	0	4	8
C	0	6	8
D	0	3	7
E	0	6	8
F	0	7	8
G	0	5	8
H	0	5	8
I	0	8	8
J	0	4	8
K	0	5	8
L	0	5	7
M	2	7	8
N	0	7	8
O	0	6	8
P	0	8	8
TOTAL	P₀ = 2	P₁ = 90	P₂ = 126

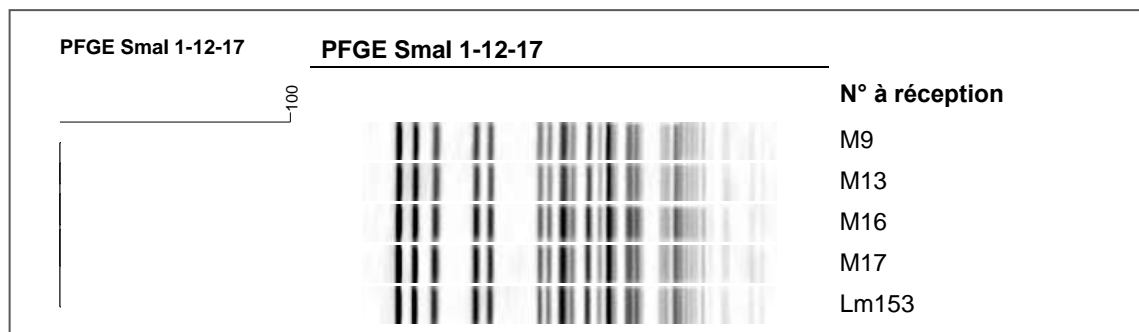
Table 23 - Positive results (before and after confirmation) by the alternative methods (ALL the collaborators)

Collaborators	BACGene <i>Listeria</i> Multiplex						BACGene <i>Listeria monocytogenes</i>					
	Contamination level						Contamination level					
	L0		L1		L2		L0		L1		L2	
	Before confirmation	After confirmation	Before confirmation	After confirmation	Before confirmation	After confirmation	Before confirmation	After confirmation	Before confirmation	After confirmation	Before confirmation	After confirmation
A	0	0	3	3	8	8	0	0	3	3	8	8
B	0	0	4	4	7	7	0	0	4	4	7	7
C	0	0	5	5	5	5	0	0	6	6	8	8
D	0	0	5	5	8	8	0	0	5	5	8	8
E	0	0	6	6	8	8	0	0	6	6	8	8
F	0	0	7	7	8	8	0	0	7	7	8	8
G	0	0	6	6	7	7	0	0	6	6	6	6
H	0	0	2	2	8	8	0	0	2	2	8	8
I	1	0	5	5	8	8	1	0	5	5	8	8
J	0	0	5	5	8	8	0	0	5	5	8	8
K	0	0	5	5	8	8	0	0	5	5	8	8
L	0	0	5	5	8	8	0	0	5	5	8	8
M	0	0	5	5	8	8	1	0	6	5	7	7
N	0	0	6	6	8	8	0	0	6	6	8	8
O	0	0	4	4	8	8	0	0	4	4	8	8
P	0	0	4	4	8	8	0	0	4	4	8	8
TOTAL	P₀ = 1	CP₀ = 0	P₁ = 77	CP₁ = 77	P₂ = 123	CP₂ = 123	P₀ = 2	CP₀ = 0	P₁ = 79	CP₁ = 78	P₂ = 124	CP₂ = 124

According to the AFNOR technical rules, it is possible to include the results from a collaborator with maximum one cross contamination at Level 0. For this study, this rule was applied and results from one collaborator were not kept: Lab M. This Lab obtained two positive results with the reference method on control samples and one was not confirmed with the alternative method on control samples).

It was asked to this Lab (M) to send the plates with typical colonies to ADRIA for the un-spiked samples (M13 - M17) as well as for samples M9 and M16 for which only one plate allowed to recover *Listeria* strains. A fingerprinting using *Sma*I restriction enzyme was run on the strains isolated from the unspiked samples in order to compare their profiles to the profile of the inoculated strain (*Listeria monocytogenes* 153). The following results were observed (See Figure 1).

Figure 1 - Fingerprinting



The strains isolated from the 4 samples were clearly the same as the inoculated one.

3.2.3.3 Results of the collaborators retained for interpretation

The results obtained with the 15 labs (Lab M excluded) kept for interpretation are presented in Table 24 (reference method) and Table 25 (alternative methods).

Table 24 - Positive results by the reference method (**Without Lab M**)

Collaborators	Contamination level		
	L0	L1	L2
A	0	4	8
B	0	4	8
C	0	6	8
D	0	3	7
E	0	6	8
F	0	7	8
G	0	5	8
H	0	5	8
I	0	8	8
J	0	4	8
K	0	5	8
L	0	5	7
N	0	7	8
O	0	6	8
P	0	8	8
TOTAL	P₀ = 0	P₁ = 83	P₂ = 118

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

Colla- borators	BACGene <i>Listeria</i> Multiplex						BACGene <i>Listeria monocytogenes</i>					
	Contamination level						Contamination level					
	L0		L1		L2		L0		L1		L2	
	Before confir- mation	After confir- mation	Before confir- mation	After confir- mation	Before confir- mation	After confir- mation	Before confir- mation	After confir- mation	Before confir- mation	After confir- mation	Before confir- mation	After confir- mation
A	0	0	3	3	8	8	0	0	3	3	8	8
B	0	0	4	4	7	7	0	0	4	4	7	7
C	0	0	5	5	5	5	0	0	6	6	8	8
D	0	0	5	5	8	8	0	0	5	5	8	8
E	0	0	6	6	8	8	0	0	6	6	8	8
F	0	0	7	7	8	8	0	0	7	7	8	8
G	0	0	6	6	7	7	0	0	6	6	6	6
H	0	0	2	2	8	8	0	0	2	2	8	8
I	1	0	5	5	8	8	1	0	5	5	8	8
J	0	0	5	5	8	8	0	0	5	5	8	8
K	0	0	5	5	8	8	0	0	5	5	8	8
L	0	0	5	5	8	8	0	0	5	5	8	8
N	0	0	6	6	8	8	0	0	6	6	8	8
O	0	0	4	4	8	8	0	0	4	4	8	8
P	0	0	4	4	8	8	0	0	4	4	8	8
TOTAL	P₀ = 1	CP₀ = 0	P₁ = 72	CP₁ = 72	P₂ = 115	CP₂ = 115	P₀ = 1	CP₀ = 0	P₀ = 73	CP₁ = 73	P₂ = 117	CP₂ = 117

3.2.4 Calculation and interpretation

3.2.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 26).

Table 26 - Percentage specificity

		BACGene <i>Listeria</i> Multiplex	BACGene <i>Listeria</i> <i>monocytogenes</i>
Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_-}\right)\right) \times 100 \% =$	100.0 %	100.0 %
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-}\right)\right) \times 100 \% =$	100.0 %	100.0 %

N: number of all L0 tests

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

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

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

Fractional positive results were obtained for the low 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 both levels is provided in Table 27.

Table 27 - Summary of the obtained results with the reference method and the alternative method for both levels

Level	Response	BACGene <i>Listeria</i> Multiplex (target: <i>Listeria monocytogenes</i>)		BACGene <i>Listeria monocytogenes</i>	
		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 = 49	Positive deviation (R-/A+) PD = 23	Positive agreement (A+/R+) PA = 50	Positive deviation (R-/A+) PD = 23
	Alternative method negative (A-)	Negative deviation (A-/R+) ND = 34 (PPND = 0)	Negative agreement (A-/R-) NA = 14 (PPNA = 0)	Negative deviation (A-/R+) ND = 33 (PPND = 0)	Negative agreement (A-/R-) NA = 14 (PPNA = 0)
2	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 113	Positive deviation (R-/A+) PD = 2	Positive agreement (A+/R+) PA = 115	Positive deviation (R-/A+) PD = 2
	Alternative method negative (A-)	Negative deviation (A-/R+) ND = 5 (PPND = 0)	Negative agreement (A-/R-) NA = 0 (PPNA = 0)	Negative deviation (A-/R+) ND = 3 (PPND = 1)	Negative agreement (A-/R-) NA = 0 (PPNA = 1)

Based on the data summarized in Table 27, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See Table 28).

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

		Level 1		Level 2	
		BACGene <i>Listeria</i> Multiplex	BACGene <i>Listeria</i> <i>monocytogenes</i>	BACGene <i>Listeria</i> Multiplex	BACGene <i>Listeria</i> <i>monocytogenes</i>
Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \times 100\% =$	67.9 %	68.9 %	95.8 %	97.5 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \times 100\% =$	78.3 %	78.3 %	98.3 %	98.3 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\% =$	52.5 %	53.3 %	94.2 %	95.8 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \times 100\% =$	0.0 %	0.0 %	/	/

3.2.4.3 Interpretation of data

The negative deviations are listed in Table 29 for Level 1 and in Table 30 for Level 2.

Among the 40 negative deviations obtained taking into account the two inoculation levels and both kits, the presence of *Listeria monocytogenes* was confirmed for 5 samples (C20, C15, C19, C22, G6). For these samples, negative deviations were observed for only one kit; note that 4 negative deviations are due to the same collaborator (Lab C) for which pipetting errors might be suspected.

The PCR tests were repeated for these samples on the same DNA extract. Positive results were then observed in all cases.

The positive deviations are listed in Table 31 for Level 1 and in Table 32 for Level 2.

Table 29 - Negative deviations for Level 1 with the two kits

Collaborator	Sample N°	BACGene <i>Listeria monocytogenes</i>						
		BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
		Ct	Ct	O&A				
A	A4	-	-	-	-	ND	-	ND
	A7	-	-	-	-	ND	-	ND
	A20	-	-	-	-	ND	-	ND
	A23	-	-	-	-	ND	-	ND
B	B1	-	-	-	-	ND	-	ND
	B11	-	-	-	-	ND	-	ND
C	C20	-/(28,44)/ +(28,18)/ +(27,82)	+(26,99)	+	-	ND	+	PA
	C23	-	-	-	-	ND	-	ND
D	D16	-	-	-	-	ND	-	ND
E	E16	-	-	-	-	ND	-	ND
	E23	-	-	-	-	ND	-	ND
F	F20	-	-	-	-	ND	-	ND
H	H7	-	-	-	-	ND	-	ND
	H11	-	-	-	-	ND	-	ND
	H16	-	-	-	-	ND	-	ND
	H23	-	-	-	-	ND	-	ND
I	I1	-	-	-	-	ND	-	ND
	I4	-	-	-	-	ND	-	ND
	I16	-	-	-	-	ND	-	ND
J	J16	-	-	-	-	ND	-	ND
K	K16	-	-	-	-	ND	-	ND
L	L4	-	-	-	-	ND	-	ND
	L7	-	-	-	-	ND	-	ND
	L23	-	-	-	-	ND	-	ND
N	N1	-	-	-	-	ND	-	ND
	N9	-	-	-	-	ND	-	ND
O	O1	-	-	-	-	ND	-	ND
	O7	-	-	-	-	ND	-	ND
	O9	-	-	-	-	ND	-	ND
	O23	-	-	-	-	ND	-	ND
P	P1	-	-	-	-	ND	-	ND
	P4	-	-	-	-	ND	-	ND
	P9	-	-	-	-	ND	-	ND
	P20	-	-	-	-	ND	-	ND

Table 30 - Negative deviations for Level 2 with the two kits

Collaborator	Sample N°	BACGene <i>Listeria monocytogenes</i>						
		BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
		Ct	Ct	O&A				
B	B15	-	-	-	-	ND	-	ND
C	C15	-/(38,60)/ +(38,60)/ +(37,82)	+(35,86)	+	-	ND	+	PA
	C19	-/(22,41)/ +(22,95)/ +(23,16)	+(22,96)	+	-	ND	+	PA
	C22	-/(22,07)/ +(22,19)/ +(22,35)	+(22,07)	+	-	ND	+	PA
G	G2	-	-	-	-	ND	-	ND
	G6	+(24,69)	-/(27,54)/ +(27,52)/ +(27,32)	+	+	PA	-	ND

Table 31 - Positive deviations for Level 1 with the two kits

Collaborator	Sample N°	BACGene <i>Listeria monocytogenes</i>						
		BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
		Ct	Ct	O&A				
A	A1	+(28,88)	+(29,25)	+	+	PD	+	PD
	A9	+(25,67)	+(26,30)	+	+	PD	+	PD
	A11	+(25,63)	+(26,30)	+	+	PD	+	PD
B	B7	+(30,55)	+(29,24)	+	+	PD	+	PD
	B16	+(26,89)	+(25,19)	+	+	PD	+	PD
C	C9	+(19,62)	+(20,97)	+	+	PD	+	PD
D	D1	+(32,47)	+(31,11)	+	+	PD	+	PD
	D7	+(30,16)	+(29,05)	+	+	PD	+	PD
	D20	+(40,19)	+(35,34)	+	+	PD	+	PD
E	E1	+(30,91)	+(30,90)	+	+	PD	+	PD
	E9	+(29,01)	+(28,91)	+	+	PD	+	PD
F	F11	+(28,5)	+(28,5)	+	+	PD	+	PD
G	G23	+(31,16)	+(31,44)	+	+	PD	+	PD
H	H1	+(26,98)	+(27,22)	+	+	PD	+	PD
J	J7	+(28,47)	+(28,70)	+	+	PD	+	PD
	J11	+(23,45)	+(23,92)	+	+	PD	+	PD
K	K11	+(24,29)	+(24,38)	+	+	PD	+	PD
L	L1	+(31,80)	+(32,02)	+	+	PD	+	PD
	L9	+(37,37)	+(36,53)	+	+	PD	+	PD
	L16	+(25,12)	+(24,75)	+	+	PD	+	PD
N	N11	+(29,14)	+(29,26)	+	+	PD	+	PD
O	O4	+(26,03)	+(26,39)	+	+	PD	+	PD
	O11	+(26,51)	+(29,27)	+	+	PD	+	PD

Table 32 - Positive deviation for Level 2 with the two kits

Collaborator	Sample N°	BACGene <i>Listeria monocytogenes</i>						
		BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
		Ct	Ct	O&A				
D	D15	+(40,71)	+(36,82)	- (+ after subculture in Fraser)	+	PD	+	PD
L	L15	+(27,40)	+(27,06)	+	+	PD	+	PD

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

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

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.

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

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 33).

Table 33 - Calculations

	Level 1		Level 2	
	BACGene <i>Listeria</i> Multiplex	BACGene <i>Listeria</i> <i>monocytogenes</i>	BACGene <i>Listeria</i> Multiplex	BACGene <i>Listeria</i> <i>monocytogenes</i>
N_x	120	120	120	120
$(\rho^+)_{ref}$	0.7	0.7	1.0	1.0
$(\rho^+)_{alt}$	0.6	0.6	1.0	1.0
AL = (ND - PD) max	12.89	12.85	5.61	5.1
ND - PD	11	10	3	1
Conclusion	ND - PD < AL	ND - PD < AL	ND - PD < AL	ND - PD < AL

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

3.2.4.4 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 https://standards.iso.org/iso/16140/-5/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls. The results are used only for information (see Tables 34 and 35).

Table 34 - LOD_{50%}, LOD_{95%} and RLOD - BACGene Multiplex

Method	LOD 50%	LOD 95%	RLOD
Reference	0,65 [0,54;0,80]	2,83 [2,33;3,44]	1,12 [0,9;1,4]
Alternative	0,73 [0,61;0,89]	3,17 [2,62;3,84]	

Table 35 - LOD_{50%}, LOD_{95%} and RLOD - BACGene *Listeria monocytogenes*

Method	LOD 50%	LOD 95%	RLOD
Reference	0,65 [0,54;0,80]	2,83 [2,33;3,44]	1,03
Alternative	0,68 [0,56;0,82]	2,92 [2,41;3,55]	[0,82;1,29]

4 EXTENSION STUDY (2023) FOR THE USE OF THE BACGRO ULTRA LISTERIA BROTH (BULB)

4.1 Sensitivity study

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

4.1.1 Protocol applied during the validation study

> **Incubation times**

During the validation study, the minimum incubation time was applied: 18 h at 37°C ± 1°C in pre-warmed (37°C ± 1°C) **BACGro ULTRA Listeria Broth**.

> **Thermocyclers**

For this extension study, two cyclers were tested:

- The CFX96 Touch™ (standard) from Bio-Rad,
- The AriaMx™ from Agilent.

> **PCR interpretation**

PCR results were interpreted using the Evaluation sheet version 2.

> **Confirmation protocols**

- Streaking 10 µL of the enrichment broth onto O&A plates.
- Confirmation of the typical colonies from O&A plates using the tests described in the reference method (β-hemolysis, carbohydrates using biochemical gallery).

During the validation, all the negative results were confirmed by proceeding to a subculture in Fraser broth incubated for 24 h at 37°C, prior to streaking onto O&A and Palcam plates in order to have the total duration of incubation of the reference method (Half Fraser: 24-26 h at 30°C + Fraser: 24 h ± 2 h at 37°C).

➤ **BACGro ULTRA Listeria Broth storage for 72h at 5°C ±3°C**

The enriched samples were stored for 72h at 5°C ±3°C and tested again (PCR and confirmation).

4.1.2 Number and nature of samples

431 samples were analysed providing 194 (CFX96) or 193 (AriaMx™) positive and 237 (CFX96) or 238 (AriaMx™) negative results. The distribution per tested category and type is given in Table 36.

Table 36 – Distribution per tested category and type

Category		Type		CFX96 Touch™ (standard)			AriaMx™ AriaMx™		
				Positive	Negative	Total	Positive	Negative	Total
1	Composite foods / Ready-to-eat and ready-to-reheat	a	Ready-to-eat	13	11	24	13	11	24
		b	Ready-to-reheat	9	12	21	9	12	21
		c	Confectionaries, pastries and egg products	10	15	25	10	15	25
		Total		32	38	70	32	38	70
2	Meat products	a	Raw products (frozen or fresh)	13	11	24	12	12	24
		b	Meat based products ready to reheat	8	13	21	8	13	21
		c	Raw and cooked delicatessen	12	13	25	12	13	25
		Total		33	37	70	32	38	70
3	Milk & dairy products	a	Raw milk cheeses	10	16	26	10	16	26
		b	Other products based on raw milk	8	13	21	8	13	21
		c	Heat treated products	12	14	26	12	14	26
		Total		30	43	73	30	43	73
4	Vegetables	a	Raw products (fresh and frozen)	11	17	28	10	18	28
		b	Pre-cooked vegetables, vegetables under modified atmosphere	11	17	28	11	17	28
		c	Ready-to-eat	12	9	21	12	9	21
		Total		34	43	77	33	44	77
5	Seafood and fishery products	a	Raw products (fresh and frozen)	9	11	20	9	11	20
		b	Cured & smoked	9	16	25	9	16	25
		c	Ready-to-eat, Ready to reheat	14	8	22	14	8	22
		Total		32	35	67	32	35	67
6	Production environmental samples	a	Dusts and residues	10	13	23	10	13	23
		b	Cleaning and process waters	10	14	24	10	14	24
		c	Surface samples	13	14	27	14	13	27
		Total		33	41	74	34	40	74
All categories				194	237	431	193	238	431

4.1.3 Artificial contamination of samples

Naturally contaminated products were preferentially analysed, but artificial contaminations were also carried out using the seeding protocol by direct inoculations of products using a liquid inoculum, followed by storage for 48-72 h at $3^{\circ}\text{C} \pm 2^{\circ}\text{C}$ or the spiking protocol by inoculation of products with a heat stressed strain (10 min, 56°C) prior inoculation of the food.

For the spiking protocol, the injury level was evaluated by comparing enumeration onto selective media (Palcam plates) and non-selective media (TSAYE plates).

The artificial contaminations are presented in **Appendix 10**.

129 samples were artificially contaminated, using 35 different strains. 102 (CFX96 and AriaMx) gave a positive result. For the seeding protocol, 46.4% (CFX96) and 47.2% (AriaMx) of samples were inoculated at level ≤ 3 CFU and 1,5% (CFX96) and 1.0 % (AriaMx) were inoculated between 3 and 10 CFU. For spiking protocol, 4,6% (CFX96) and 4.7% (AriaMx) of samples were inoculated at level ≤ 5 CFU.

The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 37.

Table 37 - Repartition of the positive samples per inoculation protocol and inoculation level

Thermocycler	Naturally contaminated	Artificial contamination				Total
		Seeding protocol		Spiking protocol		
		≤ 3 CFU	$3 < x \leq 10$ CFU	≤ 5 CFU	$5 < x \leq 10$ CFU	
CFX96	92	90	3	9	0	194
	47,4%	46,4%	1,5%	4,6%	0,0%	100,0%
AriaMx™	91	91	2	9	0	193
	47,2%	47,2%	1,0%	4,7%	0,0%	100,0%

47.4% (CFX96) and 47.2% (AriaMx) of the samples were naturally contaminated.

Onto 102 samples which gave positive results thanks to the artificially contamination, 35 samples were contaminated with two strains: with a *L. monocytogenes* strain and a *Listeria* spp. strain different from *L. monocytogenes*.

4.1.4 Test results

Raw data per category are given in **Appendix 11**. The results are given in Tables 38 and 39.

Table 38 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) - CFX96 Touch™ (standard)

Category		PA	NA*	PD	ND**	PPND	PPNA	Total
1	Composite foods / Ready-to-eat and ready-to-reheat	15	38	7	10	0	0	70
2	Meat products	18	37	8	7	0	0	70
3	Milk & dairy products	19	43	5	6	0	0	73
4	Vegetables	23	43	6	5	0	0	77
5	Seafood and fishery products	17	34	8	7	0	1	67
6	Production environmental samples	19	40	6	7	1	1	74
TOTAL		111	235	40	42	1	2	431

Table 39 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) - AriaMx™

Category		PA	NA*	PD	ND**	PPND	PPNA	Total
1	Composite foods / Ready-to-eat and ready-to-reheat	16	38	7	9	0	0	70
2	Meat products	19	38	7	6	0	0	70
3	Milk & dairy products	19	42	5	6	0	1	73
4	Vegetables	22	44	5	6	0	0	77
5	Seafood and fishery products	17	35	8	7	0	0	67
6	Production environmental samples	19	39	7	8	0	1	74
TOTAL		112	236	39	42	0	2	431

* PPNA not included

** PPND not included

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

The calculations are presented in Tables 40 and 41.

Table 40 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) - CFX96 Touch™ (standard)

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	8	11	2	3	0	0	76,9	84,6	79,2	0,0
		b Ready-to-reheat	1	12	3	5	0	0	44,4	66,7	61,9	0,0
		c Confectionaries, pastries and egg products	6	15	2	2	0	0	80,0	80,0	84,0	0,0
		Total	15	38	7	10	0	0	68,8	78,1	75,7	0,0
2	Meat products	a Raw products (frozen or fresh)	6	11	3	4	0	0	69,2	76,9	70,8	0,0
		b Meat based products ready to reheat	4	13	2	2	0	0	75,0	75,0	81,0	0,0
		c Raw and cooked delicatessen	8	13	3	1	0	0	91,7	75,0	84,0	0,0
		Total	18	37	8	7	0	0	78,8	75,8	78,6	0,0
3	Milk & dairy products	a Raw milk cheeses	6	16	1	3	0	0	70,0	90,0	84,6	0,0
		b Other products based on raw milk	5	13	2	1	0	0	87,5	75,0	85,7	0,0
		c Heat treated products	8	14	2	2	0	0	83,3	83,3	84,6	0,0
		Total	19	43	5	6	0	0	80,0	83,3	84,9	0,0
4	Vegetables	a Raw products (fresh and frozen)	8	17	1	2	0	0	81,8	90,9	89,3	0,0
		b Pre-cooked vegetables, vegetables under modified atmosphere	7	17	1	3	0	0	72,7	90,9	85,7	0,0
		c Ready-to-eat	8	9	4	0	0	0	100,0	66,7	81,0	0,0
		Total	23	43	6	5	0	0	85,3	82,4	85,7	0,0
5	Seafood and fishery products	a Raw products (fresh and frozen)	7	10	1	1	0	1	88,9	88,9	90,0	9,1
		b Cured & smoked	4	16	1	4	0	0	55,6	88,9	80,0	0,0
		c Ready-to-eat, Ready to reheat	6	8	6	2	0	0	85,7	57,1	63,6	0,0
		Total	17	34	8	7	0	1	78,1	75,0	77,6	2,9
6	Production environmental samples	a Dusts and residues	8	12	1	0	1	1	90,0	90,0	91,3	15,4
		b Cleaning and process waters	7	14	1	2	0	0	80,0	90,0	87,5	0,0
		c Surface samples	4	14	4	5	0	0	61,5	69,2	66,7	0,0
		Total	19	40	6	7	1	1	75,8	81,8	81,1	4,9
All categories			111	235	40	42	1	2	77,8	79,4	80,7	1,3

* PPNA not included

** PPND not included

Table 41 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) - AriaMx™

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	9	11	2	2	0	0	84,6	84,6	83,3	0,0
		b Ready-to-reheat	1	12	3	5	0	0	44,4	66,7	61,9	0,0
		c Confectionaries, pastries and egg products	6	15	2	2	0	0	80,0	80,0	84,0	0,0
		Total	16	38	7	9	0	0	71,9	78,1	77,1	0,0
2	Meat products	a Raw products (frozen or fresh)	7	12	2	3	0	0	75,0	83,3	79,2	0,0
		b Meat based products ready to reheat	4	13	2	2	0	0	75,0	75,0	81,0	0,0
		c Raw and cooked delicatessen	8	13	3	1	0	0	91,7	75,0	84,0	0,0
		Total	19	38	7	6	0	0	81,3	78,1	81,4	0,0
3	Milk & dairy products	a Raw milk cheeses	6	15	1	3	0	1	70,0	90,0	84,6	6,3
		b Other products based on raw milk	5	13	2	1	0	0	87,5	75,0	85,7	0,0
		c Heat treated products	8	14	2	2	0	0	83,3	83,3	84,6	0,0
		Total	19	42	5	6	0	1	80,0	83,3	84,9	2,3
4	Vegetables	a Raw products (fresh and frozen)	8	18	0	2	0	0	80,0	100,0	92,9	0,0
		b Pre-cooked vegetables, vegetables under modified atmosphere	6	17	1	4	0	0	63,6	90,9	82,1	0,0
		c Ready-to-eat	8	9	4	0	0	0	100,0	66,7	81,0	0,0
		Total	22	44	5	6	0	0	81,8	84,8	85,7	0,0
5	Seafood and fishery products	a Raw products (fresh and frozen)	7	11	1	1	0	0	88,9	88,9	90,0	0,0
		b Cured & smoked	4	16	1	4	0	0	55,6	88,9	80,0	0,0
		c Ready-to-eat, Ready to reheat	6	8	6	2	0	0	85,7	57,1	63,6	0,0
		Total	17	35	8	7	0	0	78,1	75,0	77,6	0,0
6	Production environmental samples	a Dusts and residues	8	12	1	1	0	1	90,0	90,0	91,3	7,7
		b Cleaning and process waters	7	14	1	2	0	0	80,0	90,0	87,5	0,0
		c Surface samples	4	13	5	5	0	0	64,3	64,3	63,0	0,0
		Total	19	39	7	8	0	1	76,5	79,4	79,7	2,5
All categories			112	236	39	42	0	2	78,2	79,8	81,2	0,8

* PPNA not included

** PPND not included

A summary of the results is given in Table 42.

Table 42 - Summary of results

		CFX96 Touch™ (standard)	AriaMx™
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	77.8 %	78.2 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	79.4 %	79.8 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	80.7 %	81.2 %
False positive ratio for the alternative method* FP = PPNA + PPND	$FPR = \frac{(FP)}{NA} \times 100\%$	1.3 %	0.8 %

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

4.1.6 Analysis of discordant results

> Negative deviations

The negative deviations are given in Table 43.

43 (CFX96) and 42 (AriaMx) negative deviations were observed for the overall categories. 23 samples were artificially contaminated and 21 were naturally contaminated.

For one sample (n°2615), the first PCR test with the CFX96 gave positive result with late Cq value (Cq=40,82) but it was impossible to recover the strain with cultural method.

For six samples (n°288, 576, 1853, 1886, 2158 and 2171), the confirmatory tests concluded to the presence of *Listeria* spp. in the BACGro ULTRA Listeria Broth: three samples after direct streaking (n°1853, 1886 and 2158) and three samples after a subculture in Fraser broth (n°288, 576 and 2171). Among these six samples, two samples gave positive result with the AriaMx (n°288 and 2158) and one sample with the CFX96 thermocycler (n°576).

The DNA extract from those six samples was tested twice again; all the tests gave negative result except for samples n°286 and n°1886 with the CFX96 which gave one positive result with high Cq value (Cq=40,29 and 40,54 respectively). The late Cq values obtained show that the contamination level was just at the limit of detection of the method. This explains the fact that in some conditions, positive results were observed while negative results were obtained in the other conditions.

For all other samples, the confirmatory tests did not allow to recover *Listeria monocytogenes* strains in the enriched broths.

In addition, for 7 samples in negative agreement, the presence of *Listeria monocytogenes* was confirmed in the enrichment broth; they are listed in Table 44. Among those, for one NA sample (n°285), the *Listeria monocytogenes* strain was recovered only after subculture in Fraser broth as required by ISO 16140-2.

> **Positive deviations**

The positive deviations are given in Table 45.

40 (CFX96) and 39 (AriaMx) positive deviations were observed. 23 samples were artificially contaminated and 18 were naturally contaminated.

It was possible to recover the *Listeria monocytogenes* strain only after a subculture in Fraser broth for two samples (n°1375, 1888). For these two samples, only one of the two thermocyclers gave a positive PCR result. It shows that the contamination level was just at the limit of detection of the method.

Table 43 - Negative deviations

L. mono : *Listeria monocytogenes*

N° Sample	Product	Artificial contamination		Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria monocytogenes</i> . - Detection of <i>Listeria monocytogenes</i>								Agreement		Category	Type	
		Strain	Inoculation/ level (mean CFU)	Identification	PCR result				Confirmation			Final result					
					CFX96		AriaMx		Direct streaking O&A	After subculture in Fraser	All confirmat ory tests						
					Cq	Result	Cq	Result				CFX96	AriaMx	CFX96			AriaMx
1874	Sandwich with ham, butter, whole meal bread	<i>L. monocytogenes</i> Ad1492 <i>L. welshimeri</i> Ad3207	0,4 0,8	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	No Cq	-	No Cq	-	st	-	-	-	-	ND	ND	1	a
1875	Sandwich with roasted chicken meat, mayonnaise, whole meal bread	<i>L. monocytogenes</i> Ad1492 <i>L. welshimeri</i> Ad3207	0,4 0,8	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	No Cq	-	No Cq	-	H-	-	-	-	-	ND	ND	1	a
2158	Wrap sandwich with sauce	<i>L. monocytogenes</i> Ad3266 <i>L. grayi</i> Ad1504	1,6 0,4	<i>L. monocytogenes</i> / <i>L. grayi</i>	No Cq/ No Cq/ No Cq	-/-/-	36,24/ 36,79/ 37,55	+ /+ /+	H+ (<i>L. mono</i>)	/	+	-	+	ND	PA	1	a
325	RTRH food with vegetables	/	/	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	-	-	-	-	-	ND	ND	1	b
580	RTRH food with vegetables and cheese	/	/	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	-	-	-	-	-	ND	ND	1	b
1342	RTRH food with potatoes, thyme, rye	/	/	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	st	-	-	-	-	ND	ND	1	b
1916	Pizza, 4 cheeses	<i>L. monocytogenes</i> Ad1678 <i>L. innocua</i> Ad1676	0,6 0,2	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	-	-	-	-	-	ND	ND	1	b
1918	Cheese pie	<i>L. monocytogenes</i> Ad1678 <i>L. innocua</i> Ad1676	0,6 0,2	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	H-	-	-	-	-	ND	ND	1	b
1853	Raisin bread	/	/	<i>L. monocytogenes</i>	No Cq/ No Cq/ No Cq	-/-/-	No Cq/ No Cq/ No Cq	-/-/-	H+d(3)/H+ (<i>L. mono</i>)	/	+	-	-	ND	ND	1	c
2251	Pastry, with cream flavour coffee	<i>L. monocytogenes</i> Ad1195	3,2	<i>L. monocytogenes</i>	No Cq	-	(38,75)	-	-	-	-	-	-	ND	ND	1	c
282	Raw red meat	/	/	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	st	-	-	-	-	ND	ND	2	a
288	Raw ground poultry	/	/	<i>L. monocytogenes</i>	No Cq/ 40,29/ No Cq	-/+/-	36,42/ No Cq/ No Cq	+/-/-	H-	H+: <i>L. mono</i>)	+	-	+	ND	PA	2	a
331	Poultry leg meat	/	/	<i>L. welshimeri</i>	No Cq	-	No Cq	-	H-	-	-	-	-	ND	ND	2	a
582	Raw poultry meat	/	/	<i>L. innocua</i> <i>L. monocytogenes</i>	No Cq	-	No Cq	-	H-	-	-	-	-	ND	ND	2	a
1907	Cooked rabbit meat	<i>L. monocytogenes</i> Ad265	1,2	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	st	-	-	-	-	ND	ND	2	b
1908	Cooked chicken meat	<i>L. monocytogenes</i> Ad265	1,2	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	st	-	-	-	-	ND	ND	2	b
1659	Tunisian merguez	/	/	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	H-ni/H-	-	-	-	-	ND	ND	2	c
2161	Raw goat milk cheese	<i>L. monocytogenes</i> Ad1205 / <i>L. seeligeri</i> Ad1783	1,2/1,2	<i>L. monocytogenes</i> / <i>L. seeligeri</i>	No Cq	-	No Cq	-	-	-	-	-	-	ND	ND	3	a
2164	Raw goat milk cheese	<i>L. monocytogenes</i> Ad1205 / <i>L. seeligeri</i> Ad1783	1,2/1,2	<i>L. monocytogenes</i> / <i>L. seeligeri</i>	No Cq	-	No Cq	-	H-ni/H-	-	-	-	-	ND	ND	3	a
2390	Raw ewe milk cheese	<i>L. monocytogenes</i> Ad250	2,0	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	st	-	-	-	-	ND	ND	3	a
2171	Cream with raw cow milk	<i>L. monocytogenes</i> Ad1785	3	<i>L. monocytogenes</i>	No Cq/ No Cq/ No Cq	-/-/-	No Cq/ No Cq/ No Cq	-/-/-	-	H+ (<i>L. mono</i>)	+	-	-	ND	ND	3	b
937	Pasteurized fresh cream (light)	<i>L. monocytogenes</i> Ad2858	1,8	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	st	-	-	-	-	ND	ND	3	c
1911	Pasteurised cream, thick	<i>L. monocytogenes</i> Ad3119 / <i>L. seeligeri</i> Ad3275	0,4/0,0	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	-	-	-	-	-	ND	ND	3	c
343	Broccoli	/	/	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	st	-	-	-	-	ND	ND	4	a
1378	Cabbage	<i>L. monocytogenes</i> Ad3268	4,2	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	-	-	-	-	-	ND	ND	4	a

* Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

BACGene *Listeria monocytogenes*

N° Sample	Product	Artificial contamination		Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria monocytogenes</i> . - Detection of <i>Listeria monocytogenes</i>								Agreement		Category	Type	
		Strain	Inoculation/ level (mean CFU)	Identification	PCR result				Confirmation			Final result					
					CFX96		AriaMx		Direct streaking O&A	After subculture in Fraser	All confimat ory tests	CFX96	AriaMx				
					Cq	Result	Cq	Result									
585	Vegetables mix (with tomato and basil)	/	/	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	st	-	-	-	-	ND	ND	4	b
1033	Vegetables cake (leeks, carrots, broccoli)	/	/	<i>L. monocytogenes</i> <i>L. innocua</i>	No Cq	-	No Cq	-	-	-	-	-	-	ND	ND	4	b
1388	Vegetable macedoine	<i>L. monocytogenes</i> Ad2598	3,0	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	-	-	-	-	-	ND	ND	4	b
576	Grilled eggplant	/	/	<i>L. monocytogenes</i>	40,81/ No Cq/ 39,15	+/-/+	No Cq/ No Cq/ No Cq	-/-/-	-	H+ (<i>L. mono</i>)	+	+	-	PA	ND	4	b
591	Raw salmon pulp	/	/	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	-	-	-	-	-	ND	ND	5	a
443	Smoked salmon filet	/	/	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	-	-	-	-	-	ND	ND	5	b
1187	Smoked salmon (Norway)	/	/	<i>L. monocytogenes</i> <i>L. welshimeri</i>	No Cq	-	No Cq	-	H-	-	-	-	-	ND	ND	5	b
1850	Smoked trout	/	/	<i>L. monocytogenes</i> <i>L. welshimeri</i>	No Cq	-	No Cq	-	H-	-	-	-	-	ND	ND	5	b
2408	Smoked trout	/	/	<i>L. monocytogenes</i> <i>L. welshimeri</i>	No Cq	-	No Cq	-	H-	-	-	-	-	ND	ND	5	b
426	RTRH breaded fish filet	/	/	<i>L. innocua</i>	No Cq	-	No Cq	-	H-	-	-	-	-	ND	ND	5	c
1188	Breaded fish filet	/	/	<i>L. monocytogenes</i> <i>L. innocua</i>	No Cq	-	No Cq	-	H-	-	-	-	-	ND	ND	5	c
2615	Waste, ground slaughterhouse (meat products industry)	<i>L. monocytogenes</i> A00C0055	2,6	<i>L. monocytogenes</i>	40,82/ No Cq/ No Cq	+/-/-	No Cq	-	-	-	-	-	-	PPND	ND	6	a
1327	Process water, cooling tank (meat products industry, poultry)	/	/	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	-	-	-	-	-	ND	ND	6	b
2815	Rinse water, blender, zone 1 (production of sardines)	<i>L. monocytogenes</i> Ad2600	1	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	st	-	-	-	-	ND	ND	6	b
1886	Wipe, working table, after cleaning (production of vegetable steak)	<i>L. monocytogenes</i> Ad621	1,8	<i>L. monocytogenes</i>	No Cq/ 40,54/ No Cq	-/+/-	No Cq/ No Cq/ No Cq	-/-/-	H+(5) (<i>L. mono</i>)	/	+	-	-	ND	ND	6	c
1891	Wipe, after cleaning (RTRH food industry)	<i>L. monocytogenes</i> Ad621 <i>L. seeligeri</i> Ad3277	1,0 0,8	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	H-d	-	-	-	-	ND	ND	6	c
2403	Wipe, before cleaning, hall (production of sausage)	<i>L. monocytogenes</i> Ad2453/ <i>L. innocua</i> Ad1207	0,2 0,6	<i>L. monocytogenes</i> <i>L. innocua</i>	No Cq	-	No Cq	-	-	-	-	-	-	ND	ND	6	c
2404	Wipe, before cleaning, cutter (production of sausage)	<i>L. monocytogenes</i> Ad549	1	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	-	-	-	-	-	ND	ND	6	c
2819	Swab, mixer (production of pork pâté)	<i>L. monocytogenes</i> Ad2503	1,2	<i>L. monocytogenes</i>	No Cq	-	No Cq	-	st	-	-	-	-	ND	ND	6	c

Table 44 - Confirmed NA samples

N° Sample	Product	BACGene <i>Listeria monocytogenes</i> - PCR result				Confirmation				Final result		Agreement		Category	Type
		CFX96 Touch™ (standard)		Aria MX		Direct streaking		After subculture in Fraser	All confirmatory tests	CFX96 Touch™ (standard)	AriaMx	CFX96 Touch™ (standard)	AriaMx		
		<i>Listeria monocytogenes</i> (Cq)	Result	<i>Listeria monocytogenes</i> (Cq)	Result	O&A (10 µL)	Identification								
1675	RTRH food with ham and cheese	No Cq/No Cq/No Cq	-/-	No Cq/No Cq/No Cq	-/-	H+(2)	<i>L. monocytogenes</i>	/	+	-	-	NA	NA	1	b
285	Raw rooster meat	No Cq/No Cq/No Cq	-/-	No Cq/No Cq/No Cq	-/-	-	/	H+ (<i>L. mono</i>)	+	-	-	NA	NA	2	a
434	Raw ground poultry meat	40,35	+	No Cq/No Cq/35,19	-/-+	H+/H-	<i>L. monocytogenes</i> <i>L. innocua</i>	/	+	+	-	PD	NA	2	a
2397	Raw cream with raw cow milk	No Cq/No Cq/No Cq	-/-	No Cq/No Cq/36,19	-/-+	H+(7)	<i>L. monocytogenes</i>	/	+	-	-	NA	NA	3	b
1375	Celery stalk	39,98/40,41/No Cq	+/+/-	No Cq/No Cq/35,03	-/-+	d/H+	<i>L. monocytogenes</i>	/	+	+	-	PD	NA	4	a
2260	Rinse water (production of pork meat product)	No Cq/No Cq/No Cq	-/-	No Cq/No Cq/No Cq	-/-	H+(1)	<i>L. monocytogenes</i>	/	+	-	-	NA	NA	6	b
1888	Wipe, after cleaning (RTRH food industry)	No Cq/No Cq/No Cq	-/-	33,07	+	H+	<i>L. monocytogenes</i>	/	+	-	+	NA	PD	6	c

Table 45 - Positive deviations

N° Sample	Product	Artificial contamination		Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria monocytogenes</i> - Detection of <i>Listeria monocytogenes</i>									Agreement		Category	Type	
		Strain	Inoculation/ level (mean CFU)	<i>Listeria mono- cytogenes</i> final result	PCR result				Confirmation				Final result					
					CFX96		AriaMx		Direct streaking		After subculture in Fraser	All confir- matory tests	CFX96	AriaMx				
					Cq	Result	Cq	Result	O&A	Identification								
2153	RTE pepper with cheese	<i>L. monocytogenes</i> Ad1213	0,6	-	30,35	+	26,38	+	H+	<i>L. monocytogenes</i>	/	+	+	+	PD	PD	1	a
2157	Sandwich with chicken meat and vegetables	<i>L. monocytogenes</i> Ad1213	0,6	-	28,94	+	25,72	+	H+	<i>L. monocytogenes</i>	/	+	+	+	PD	PD	1	a
1854	Cooked and frozen RTRH food with potatoes, onions, tomatoes	/	/	-	28,40	+	24,72	+	H+	<i>L. monocytogenes</i>	/	+	+	+	PD	PD	1	b
1917	Pizza with ham and cheese	<i>L. monocytogenes</i> Ad1678 <i>L. innocua</i> Ad1676	0,6 0,2	-	37,84	+	36,19	+	H+	<i>L. monocytogenes</i>	/	+	+	+	PD	PD	1	b
1920	Couscous with 3 meats	<i>L. monocytogenes</i> Ad1678 <i>L. innocua</i> Ad1676	0,6 0,2	-	28,07	+	24,62	+	H+/H-	<i>L. monocytogenes</i> <i>L. innocua</i>	/	+	+	+	PD	PD	1	b
942	Omelette (with potatoes)	<i>L. monocytogenes</i> Ad1195	1,8	-	28,46	+	24,99	+	H+	<i>L. monocytogenes</i>	/	+	+	+	PD	PD	1	c
1882	Pastry with cream	<i>L. monocytogenes</i> Ad1757 <i>L. grayi</i> Ad1490	1,0 1,8	-	36,79	+	31,62	+	H+	<i>L. monocytogenes</i>	/	+	+	+	PD	PD	1	c
280	Chicken leg meat	/	/	-	32,11	+	28,05	+	H+/H-	<i>L. monocytogenes</i> <i>L. innocua</i>	/	+	+	+	PD	PD	2	a
434	Raw ground poultry meat	/	/	-	40,35	+	No Cq/ No Cq/ 35,19	-/+	H+/H-	<i>L. monocytogenes</i> <i>L. innocua</i>	/	+	+	-	PD	NA	2	a
2269	Raw poultry meat	/	/	-	33,97	+	29,77	+	H+	<i>L. monocytogenes</i>	/	+	+	+	PD	PD	2	a
291	Cooked chicken meat (fajitas)	/	/	-	38,16	+	35,12/ 35,18/ 34,58	+/+	+d/H+	<i>L. monocytogenes</i>	/	+	+	+	PD	PD	2	b
1906	Cooked veal meat	<i>L. monocytogenes</i> Ad265	1,2	-	23,75	+	20,62	+	H+	<i>L. monocytogenes</i>	/	+	+	+	PD	PD	2	b
1034	Smoked sausage	/	/	-	39,32	+	33,79	+	H+/H-	<i>L. monocytogenes</i> <i>L. innocua</i>	/	+	+	+	PD	PD	2	c
1660	Lamb sausage	/	/	-	40,03	+	35,47	+	H+dni/H+	<i>L. monocytogenes</i>	/	+	+	+	PD	PD	2	c
1673	Smoked chorizo	/	/	-	34,32	+	29,4	+	H+/H-	<i>L. monocytogenes</i> <i>L. innocua</i>	/	+	+	+	PD	PD	2	c
2611	Raw milk cheese	<i>L. monocytogenes</i> Ad471	2,4	-	30,64	+	27,36	+	H+	<i>L. monocytogenes</i>	/	+	+	+	PD	PD	3	a
2392	Raw butter with salt	<i>L. monocytogenes</i> Ad261 <i>L. welshimeri</i> Ad1667	1,0 1,0	-	32,59	+	29,7	+	H+	<i>L. monocytogenes</i>	/	+	+	+	PD	PD	3	b
2393	Butter with raw milk and salt	<i>L. monocytogenes</i> Ad261 <i>L. welshimeri</i> Ad1667	1,0 1,0	-	31,12	+	27,92	+	H+	<i>L. monocytogenes</i>	/	+	+	+	PD	PD	3	b
932	Pasteurized ewe milk cheese (36% FL)	<i>L. monocytogenes</i> Ad2858	1,8	-	31,34	+	27,67	+	H+	<i>L. monocytogenes</i>	/	+	+	+	PD	PD	3	c
1910	Pasteurised cream, thick and light	<i>L. monocytogenes</i> Ad3119 <i>L. seeligeri</i> Ad3275	0,4 0,0	-	26,68	+	23,03	+	H+	<i>L. monocytogenes</i>	/	+	+	+	PD	PD	3	c
1375	Celery stalk	<i>L. monocytogenes</i> Ad3268	4,2	-	39,98/ 40,41/ No Cq	+/-	No Cq/ No Cq/ 35,03	-/+	d/H+	<i>L. monocytogenes</i>	/	+	+	-	PD	NA	4	a
1037	Zucchini cake with other vegetables	/	/	-	34,45	+	30,82	+	H+	<i>L. monocytogenes</i>	/	+	+	+	PD	PD	4	b

* Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

BACGene *Listeria monocytogenes*

N° Sample	Product	Artificial contamination		Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria monocytogenes</i> - Detection of <i>Listeria monocytogenes</i>								Agreement		Category	Type			
		Strain	Inoculation/ level (mean CFU)	<i>Listeria mono- cytogenes</i> final result	PCR result				Confirmation			Final result							
					CFX96		AriaMx		Direct streaking		After subculture in Fraser	All confir- matory tests	CFX96	AriaMx					
					Cq	Result	Cq	Result	O&A	Identification									
1178	Bell pepper hummus	<i>L. monocytogenes</i> Ad3263 <i>L. welshimeri</i> Ad3251	0,8 0,8	-	25,85	+	22,94	+	H+	<i>L. monocytogenes</i>	/	+	+	+	+	PD	PD	4	c
1183	Baby carrots ready to eat	<i>L. monocytogenes</i> Ad1180 <i>L. welshimeri</i> Ad3251	1,2 0,8	-	30,58	+	27,08	+	H+	<i>L. monocytogenes</i>	/	+	+	+	+	PD	PD	4	c
1461	Vegetables salad (lentil, onions)	<i>L. monocytogenes</i> Ad532	2,2	-	26,96	+	23,54	+	H+	<i>L. monocytogenes</i>	/	+	+	+	+	PD	PD	4	c
1464	Hummus and pepper RTE food	<i>L. monocytogenes</i> Ad285	2,2	-	25,30	+	21,71	+	H+	<i>L. monocytogenes</i>	/	+	+	+	+	PD	PD	4	c
437	Raw salmon filet (Scottish)			-	35,89	+	31,48	+	H+	<i>L. monocytogenes</i>	/	+	+	+	+	PD	PD	5	a
1040	Smoked trout filet			-	35,26	+	31,17	+	H+	<i>L. monocytogenes</i>	/	+	+	+	+	PD	PD	5	b
334	Cooked fish with sauce			-	37,21	+	33,5	+	H+d/H+	<i>L. monocytogenes</i>	/	+	+	+	+	PD	PD	5	c
428	RTRH salmon filet			-	38,93	+	35,54	+	H-	<i>L. innocua</i>	H+ (<i>L. mono</i>)	+	+	+	+	PD	PD	5	c
442	Whole cooked shrimp			-	35,12	+	30,65	+	H+	<i>L. monocytogenes</i>	/	+	+	+	+	PD	PD	5	c
593	RTRH fish filet (Neapolitan sauce)			-	36,63	+	32,82	+	H+	<i>L. monocytogenes</i>	/	+	+	+	+	PD	PD	5	c
833	Breaded fish filet			-	34,26	+	30,75	+	H+/H-	<i>L. monocytogenes</i> <i>L. welshimeri</i>	/	+	+	+	+	PD	PD	5	c
1032	RTRH fish filet (with sauce)			-	35,07	+	31,35	+	H+/H-	<i>L. monocytogenes</i> <i>L. innocua</i>	/	+	+	+	+	PD	PD	5	c
1903	Waste, RTRH food with mushrooms sauce (RTRH food industry)	<i>L. monocytogenes</i> Ad1179 <i>L. welshimeri</i> Ad1175	0,4 0,6	-	25,12	+	21,71	+	H+/H-	<i>L. monocytogenes</i> <i>L. welshimeri</i>	/	+	+	+	+	PD	PD	6	a
1487	Process water, cooling tank (meat products industry, poultry)			-	28,05	+	24,12	+	H+	<i>L. monocytogenes</i>	/	+	+	+	+	PD	PD	6	b
1888	Wipe, after cleaning (RTRH food industry)	<i>L. monocytogenes</i> Ad621	1,8	-	No Cq/ No Cq/ No Cq	-/-	33,07	+	H+	<i>L. monocytogenes</i>	/	+	-	+	NA	PD	6	c	
1893	Sponge, after cleaning (seafood industry)	<i>L. monocytogenes</i> Ad634 <i>L. welshimeri</i> Ad1276	1,2 1,0	-	38,25	+	33,42	+	H+	<i>L. monocytogenes</i>	/	+	+	+	+	PD	PD	6	c
2813	Swab, instrument (seafood industry)	<i>L. monocytogenes</i> Ad2600	1,0	-	31,77	+	27,42	+	H+	<i>L. monocytogenes</i>	/	+	+	+	+	PD	PD	6	c
2817	Swab, instrument to spread (production of paste)	<i>L. monocytogenes</i> Ad2503	1,2	-	32,42	+	28,47	+	H+	<i>L. monocytogenes</i>	/	+	+	+	+	PD	PD	6	c
2818	Swab, working table (production of pork pâté)	<i>L. monocytogenes</i> Ad2503	1,2	-	31,17	+	27,46	+	H+	<i>L. monocytogenes</i>	/	+	+	+	+	PD	PD	6	c

The analyses of discordant results according to the EN ISO 16140-2:2016 is the following (See Tables 46 and 47).

Table 46 - Analyses of discordant results- CFX96 Touch™ (standard)

Category		Type		N+	ND**	PPND	PD	Unpaired	
								(ND+PPND) -PD	AL
1	Composite foods / Ready-to-eat and ready-to-reheat	a	Ready-to-eat	13	3	0	2	1	
		b	Ready-to-reheat	9	5	0	3	2	
		c	Confectionaries, pastries and egg products	10	2	0	2	0	
		Total		32	10	0	7	3	
2	Meat products	a	Raw products (frozen or fresh)	13	4	0	3	1	
		b	Meat based products ready to reheat	8	2	0	2	0	
		c	Raw and cooked delicatessen	12	1	0	3	-2	
		Total		33	7	0	8	-1	
3	Milk & dairy products	a	Raw milk cheeses	10	3	0	1	2	
		b	Other products based on raw milk	8	1	0	2	-1	
		c	Heat treated products	12	2	0	2	0	
		Total		30	6	0	5	1	
4	Vegetables	a	Raw products (fresh and frozen)	11	2	0	1	1	
		b	Pre-cooked vegetables, vegetables under modified atmosphere	11	3	0	1	2	
		c	Ready-to-eat	12	0	0	4	-4	
		Total		34	5	0	6	-1	
5	Seafood and fishery products	a	Raw products (fresh and frozen)	9	1	0	1	0	
		b	Cured & smoked	9	4	0	1	3	
		c	Ready-to-eat, Ready to reheat	14	2	0	6	-4	
		Total		32	7	0	8	-1	
6	Production environmental samples	a	Dusts and residues	10	0	1	1	0	
		b	Cleaning and process waters	10	2	0	1	1	
		c	Surface samples	13	5	0	4	1	
		Total		33	7	1	6	2	
All categories				194	42	1	40	3	6

** PPND not included

Table 47 - Analyses of discordant results- AriaMx™

Category		Type		N+	ND**	PPND	PD	Unpaired	
								(ND+PPND) -PD	AL
1	Composite foods / Ready-to-eat and ready-to-reheat	a	Ready-to-eat	13	2	0	2	0	
		b	Ready-to-reheat	9	5	0	3	2	
		c	Confectionaries, pastries and egg products	10	2	0	2	0	
		Total		32	9	0	7	2	
2	Meat products	a	Raw products (frozen or fresh)	12	3	0	2	1	
		b	Meat based products ready to reheat	8	2	0	2	0	
		c	Raw and cooked delicatessen	12	1	0	3	-2	
		Total		32	6	0	7	-1	
3	Milk & dairy products	a	Raw milk cheeses	10	3	0	1	2	
		b	Other products based on raw milk	8	1	0	2	-1	
		c	Heat treated products	12	2	0	2	0	
		Total		30	6	0	5	1	
4	Vegetables	a	Raw products (fresh and frozen)	10	2	0	0	2	
		b	Pre-cooked vegetables, vegetables under modified atmosphere	11	4	0	1	3	
		c	Ready-to-eat	12	0	0	4	-4	
		Total		33	6	0	5	1	
5	Seafood and fishery products	a	Raw products (fresh and frozen)	9	1	0	1	0	
		b	Cured & smoked	9	4	0	1	3	
		c	Ready-to-eat, Ready to reheat	14	2	0	6	-4	
		Total		32	7	0	8	-1	
6	Production environmental samples	a	Dusts and residues	10	1	0	1	0	
		b	Cleaning and process waters	10	2	0	1	1	
		c	Surface samples	14	5	0	5	0	
		Total		34	8	0	7	1	
All categories				193	42	0	39	3	6

** PPND not included

The observed values for ND + PPND - PD meet the acceptability limit for each individual category, for all the combined categories and both Real-Time PCR instruments (CFX96 Touch™ and AriaMx™) (calculated values ≤ AL).

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

273 samples were tested again after storage of the BACGro ULTRA *Listeria* Broth. The following changes were observed (See Table 48).

Table 48 - Enrichment broth storage

Samples	Product	Bio-Rad CFX96 Touch™ satnadard		AriaMx		Category	Type
		Result before storage	Result after storage	Result before storage	Result after storage		
2158	Wrap sandwich with sauce	ND	PA	PA	PA	1	a
288	Raw ground poultry	ND	PA	PA	PA	2	a
434	Raw ground poultry meat	PD	PD	NA	PD	2	a
2397	Raw cream with raw cow milk	NA	PD	NA	NA	3	b
1375	Celery stalk	PD	PD	NA	PD	4	a
576	Grilled eggplant	PA	PA	ND	PA	4	b
1471	Process water, thawing zone (Seafood industry)	NA	PD	NA	PD	6	b
1888	Wipe, after cleaning (RTRH food industry)	NA	PD	PD	PD	6	c
1886	Wipe, working table, after cleaning (production of vegetable steak)	ND	PA	ND	PA	6	c

The analyses of discordant results become (See Tables 49 and 50).

**Table 49 - Analysis of discordant results after storage 72 h at 5 ± 3°C-
CFX96 Touch™ (standard)**

Category		Type		N+	ND**	PPND	PD	Unpaired	
								(ND+PPND)-PD	AL
1	Composite foods / Ready-to-eat and ready-to-reheat	a	Ready-to-eat	0	0	0	0	0	3
		b	Ready-to-reheat	9	5	0	3	2	
		c	Confectionaries, pastries and egg products	10	2	0	2	0	
		Total		19	7	0	5	2	
2	Meat products	a	Raw products (frozen or fresh)	13	3	0	3	0	3
		b	Meat based products ready to reheat	8	2	0	2	0	
		c	Raw and cooked delicatessen	12	1	0	3	-2	
		Total		33	6	0	8	-2	
3	Milk & dairy products	a	Raw milk cheeses	10	3	0	1	2	3
		b	Other products based on raw milk	9	1	0	3	-2	
		c	Heat treated products	12	2	0	2	0	
		Total		31	6	0	6	0	
4	Vegetables	a	Raw products (fresh and frozen)	11	2	0	1	1	3
		b	Pre-cooked vegetables, vegetables under modified atmosphere	11	3	0	1	2	
		c	Ready-to-eat	12	0	0	4	-4	
		Total		34	5	0	6	-1	
5	Seafood and fishery products	a	Raw products (fresh and frozen)	9	1	0	1	0	3
		b	Cured & smoked	9	4	0	1	3	
		c	Ready-to-eat, Ready to reheat	14	2	0	6	-4	
		Total		32	7	0	8	-1	
6	Production environmental samples	a	Dusts and residues	10	1	0	1	0	3
		b	Cleaning and process waters	11	2	0	2	0	
		c	Surface samples	14	4	0	5	-1	
		Total		35	7	0	8	-1	
All categories				184	38	0	41	-3	6

** PPND not included

Table 50 - Analysis of discordant results after storage 72 h at 5 ± 3°C-

AriaMx™

Category		Type		N+	ND	PPND	PD	Unpaired	
								(ND+PPND)-PD	AL
1	Composite foods / Ready-to-eat and ready-to-reheat	a	Ready-to-eat	0	0	0	0	0	3
		b	Ready-to-reheat	9	5	0	3	2	
		c	Confectionaries, pastries and egg products	10	2	0	2	0	
		Total		19	7	0	5	2	
2	Meat products	a	Raw products (frozen or fresh)	13	3	0	3	0	3
		b	Meat based products ready to reheat	8	2	0	2	0	
		c	Raw and cooked delicatessen	12	1	0	3	-2	
		Total		33	6	0	8	-2	
3	Milk & dairy products	a	Raw milk cheeses	10	3	0	1	2	3
		b	Other products based on raw milk	8	1	0	2	-1	
		c	Heat treated products	12	2	0	2	0	
		Total		30	6	0	5	1	
4	Vegetables	a	Raw products (fresh and frozen)	11	2	0	1	1	3
		b	Pre-cooked vegetables, vegetables under modified atmosphere	11	3	0	1	2	
		c	Ready-to-eat	12	0	0	4	-4	
		Total		34	5	0	6	-1	
5	Seafood and fishery products	a	Raw products (fresh and frozen)	9	1	0	1	0	3
		b	Cured & smoked	9	3	1	1	3	
		c	Ready-to-eat, Ready to reheat	14	2	0	6	-4	
		Total		32	6	1	8	-1	
6	Production environmental samples	a	Dusts and residues	10	1	0	1	0	3
		b	Cleaning and process waters	11	2	0	2	0	
		c	Surface samples	14	4	0	5	-1	
		Total		35	7	0	8	-1	
All categories				183	37	1	40	-2	6

** PPND not included

The observed values for ND+PPND - PD meet the acceptability limit for each individual category, for all the combined categories and both Real-Time PCR instruments (CFX96 Touch™ and AriaMx™) (calculated values ≤ AL).

4.1.8 Confirmation

For 2 samples (CFX96 and AriaMx), the positive PCR result was not confirmed by cultural method.

For sample n°1901, positive PCR results were obtained for both thermocyclers but not confirmed using the protocol described in the Kit insert, five plates (COMPASS Listeria) were used for confirmation from BACGro ULTRA *Listeria* broth and after applying a subculture in Fraser broth. In addition, enrichment broth was streaked onto RAPID'*L.mono* (five plates).

Despite all these tests it was impossible to recover the *Listeria monocytogenes* strains in the enriched BACGro ULTRA *Listeria* broths. The samples concerned, as well as the PCR results observed, are given in Table 51.

Table 51 - Number of samples unconfirmed by cultural methods

N° Sample	Product	Reference method : ISO 11290-1*	Alternative method: BACGene <i>Listeria monocytogenes</i> - PCR result								Confirmation		Agreement		Category	Type
			CFX96 Touch™ (standard)				AriaMx™				Direct streaking	After subculture in Fraser	CFX96 Touch™ (standard)	AriaMx		
			<i>Listeria monocytogenes</i> (Cq)	IPC (Cq)		Result	<i>Listeria monocytogenes</i> (Cq)	IPC (Cq)		Result						
<i>Listeria monocytogenes</i> final result	Cq	result	Cq	result	Result		Cq	result	Result		Direct streaking	After subculture in Fraser	CFX96 Touch™ (standard)	AriaMx		
436	Raw ewe milk cheese	-	No Cq	29,27	valid	-	36,71/ (38,49)/ No Cq	25,69/ 25,72/ 25,73	valid/ valid/ valid	+/-/-	st	-(x5:)	NA	PPNA	3	a
1671	Seafood cocktail	-	41,48/ No Cq/ 40,70	29,48/ 30,02/ 29,64	valid/ valid/ valid	+/-/+	No Cq	25,18	valid	-	-	-(x5:)	PPNA	NA	5	a
1901	Waste, pork meat (production of sausage)	-	37,09/ 37,49/ 36,79	29,38/ 29,46/ 29,31	valid/ valid/ valid	+/+/+	34,72/ 33,92/ 34,13	26,71/ 25,61/ 25,69	valid/ valid/ valid	+/+/+	H- (<i>L. innocua</i>)	+(H-x5, RLMx5-)	PPNA	PPNA	6	a

4.1.9 PCR inhibition

431 DNA extracts were tested after incubation time and 273 after enrichment broths storage with both thermocyclers (CFX96 Standard and AriaMx). Combining both thermocyclers, 4 PCR inhibitions were observed (0,3%). All these PCR inhibitions concern only 1 sample n°2638: ice cream flavour chocolate brownie (see Table 52). A 1:5 dilution in sterile water allowed to obtain an interpretable result.

Table 52 - PCR inhibitions

Sample N°	Product	Incubation time	BACGene <i>Listeria monocytogenes</i> - PCR result								Category	Type
			CFX96 Touch™ (standard)				AriaMx™					
			<i>Listeria monocytogenes</i> (Cq)	IPC (Cq)		Result	<i>Listeria monocytogenes</i> (Cq)	IPC (Cq)		Result		
				Cq	result			Cq	Result			
2638	Ice cream, flavour chocolate brownie	18h	No Cq/ No Cq*/ No Cq**	No Cq/ 28,20*/ 28,54**	Invalid/ valid*/ /valid**	Q/-*/-/**	No Cq/ No Cq*/ No Cq**	No Cq/ 26,08*/ 25,88**	Invalid/ valid*/ valid**	Q/-*/-/**	3	c
		18h + 72h at 5±3°C	No Cq/ No Cq*/ No Cq**	No Cq/ 31,99*/ 28,33**	Invalid/ valid*/ valid**	Q/-*/-/**	No Cq/ No Cq*/ No Cq**	No Cq/ 29,73*/ 26,15**	Invalid/ valid*/ valid**	Q/-*/-/**		

4.2 Relative level of detection

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

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

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

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

4.2.1 Experimental design

Six (matrix/strain) pairs were analyzed by the reference method and by the alternative method (See Table 53).

The following protocol was applied:

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

- A high contamination level, with 5 replicates.

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

With the agreement of the AFNOR Technical Committee, for matrix availability reasons, the frozen cantaloupe matrix (vegetable category) has been replaced by frozen green peas.

Table 53 - Defined (matrix/strain) pairs for the RLOD determination

Category	Matrix	Inoculated strain	Origin	Inoculation protocol
1	Deli-salad (Piémontaise)	<i>Listeria monocytogenes</i> Ad494	Deli salad	Seeding protocol Storage 48h at 2-8°C
2	Frankfurters	<i>Listeria monocytogenes</i> Ad669	Rillettes	
3	Raw milk	<i>Listeria monocytogenes</i> Ad618	Cheese	
4	Frozen green peas	<i>Listeria monocytogenes</i> Ad532	Fruits	Seeding protocol Storage 2 weeks at - 20°C
5	Smoked salmon	<i>Listeria monocytogenes</i> Ad670	Smoked salmon	Seeding protocol Storage 48h at 2-8°C
				Seeding protocol Storage 2 weeks at - 20°C
6	Process water	<i>Listeria monocytogenes</i> Ad551	Environmental sample	Seeding protocol Storage 48h at 2-8°C

4.2.2 Calculation and interpretation of the RLOD

The raw data are given in **Appendix 12**.

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 15.08.2015. The RLOD are given in Table 54.

Table 54 – Presentation of RLOD before and after confirmation of the alternative method results

Category	Name (Matrix/strain)	AL	RLOD	RLODL	RLODU	b=ln (RLOD)	sd(b)	z-Test statistic	p-value
1	Deli-salad (Piémontaise)/ <i>Listeria monocytogenes</i> Ad494	2,5	0,974	0,45	2,11	-0,026	0,387	0,068	1,055
2	Frankfurters/ <i>Listeria monocytogenes</i> Ad669		1,000	0,420	2,383	0,000	0,434	0,000	1,000
3	Raw milk/ <i>Listeria monocytogenes</i> Ad618		0,868	0,355	2,123	-0,142	0,447	0,316	1,248
4	Frozen green peas/ <i>Listeria monocytogenes</i> Ad532		0,415	0,137	1,254	-0,879	0,553	1,591	1,888
5	Smoked salmon/ <i>Listeria monocytogenes</i> Ad670		1,282	0,591	2,78	0,249	0,387	0,642	0,521
6	Process water/ <i>Listeria monocytogenes</i> Ad551		1,511	0,702	3,25	0,412	0,383	1,077	0,282
Combined			1,005	0,721	1,400	0,005	0,166	0,030	0,976

The LOD_{50%} calculations according to Wilrich & Wilrich POD-LOD calculation program - version 11, 2022-10-12 test are given in Table 55.

Table 55 - LOD₅₀ results

Category	(Strain / matrix) pair	Level of detection at 50% (CFU / test portion) according to Wilrich & Wilrich ²	
		Reference method	Alternative method
1	Deli-salad (Piémontaise)/ <i>Listeria monocytogenes</i> Ad494	0,7[0,4;1,3]	0,8[0,4;1,4]
2	Frankfurters/ <i>Listeria monocytogenes</i> Ad669	0,5[0,3;0,9]	0,5[0,3;0,9]
3	Raw milk/ <i>Listeria monocytogenes</i> Ad618	0,8[0,5;1,5]	0,7[0,4;1,3]
4	Frozen green peas/ <i>Listeria monocytogenes</i> Ad532	1,3[0,7;2,5]	0,7[0,4;1,3]
5	Smoked salmon/ <i>Listeria monocytogenes</i> Ad670	0,6[0,3;1,0]	0,9[0,5;1,7]
6	Process water/ <i>Listeria monocytogenes</i> Ad551	0,4[0,3;0,8]	0,7[0,4;1,3]
Combined results		0,7[0,6;0,9]	0,7[0,6;0,9]

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

4.2.3 Conclusion

The RLOD values (using the confirmed alternative method results) meet the acceptability limit 2.5 for unpaired studies, for all matrix/strain pairs tested.

The LOD₅₀ varies from 0.4 to 1.3 CFU/test portion for the reference method and from 0.5 to 0.9 CFU/test portion for the alternative method.

4.3 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.

It was proposed to the AFNOR Technical Committee to not perform again the inclusivity study by the expert laboratory. Comparison data of the BACGro ULTRA Listeria Broth and the Actero™ Listeria Enrichment media showing that the previous broth is more selective than the BACGro ULTRA Listeria Broth were submitted by Gold Standard Diagnostics Freiburg GmbH in a separate report. A summary of the results is provided hereafter.

4.3.1 Inclusivity and exclusivity testing (internal data from Gold Standard Diagnostics Freiburg GmbH)

For inclusivity, 34 *Listeria* strains (18 *L. monocytogenes*, 3 *L. seeligeri*, 3 *L. welshimeri*, 3 *L. ivanovii*, 3 *L. innocua* and 2 *L. grayi*) were inoculated in parallel into a tube of BACGro ULTRATM Listeria broth (BULB) and Actero™ Elite Listeria medium at 10 to 100 CFU and incubated for 24h at 37°C. Growth was assessed by tube turbidity. All the strains grew in both formulations. The growth curves from selected strains are provided Figure 1.



Measurement via optical density shows that all tested *Listeria* species grew to similar levels in both media.

For exclusivity, 6 strains (2 *S. aureus*, 2 *E. faecalis*, 1 *B. subtilis* and 1 *E. coli*) were tested, the two media were inoculated at 10000 CFU per tube and incubated for 24h at 37°C. The two media failed to inhibit the growth of the *S. aureus* strains but note that for the initial validation study two *Staphylococcus aureus* strains were grown in BPW and were not detected by PCR.

4.3.2 Co-inoculations of *Listeria* with high background of *Enterococcus faecalis*

Growth experiments with a high background of *E. faecalis* (105 CFU/10 mL Actero and BULB)) were performed with *L. monocytogenes* (10 CFU/10 mL Actero and BULB) compared to growth in pure cultures. The broths were incubated at 37°C. PCR tests were performed using the BACGene *Listeria* Multiplex kit after 18 and 24 h incubation time on both media (Actero and BULB). See Tables 56 and 57.

Table 56 – Cq-values of the *Listeria monocytogenes* target analyzed with the BACGene *Listeria* Multiplex in the HEXTM channel

Strains Pure & Mix cultures	BACGene <i>Listeria</i> Multiplex in the HEXTM channel 18h		BACGene <i>Listeria</i> Multiplex in the HEXTM channel 24h	
	BULB	Actero	BULB	Actero
<i>L. monocytogenes</i>	15.46	17.71	13.94	15.07
<i>L. monocytogenes</i> + <i>E. faecalis</i>	15.45	17.12	13.73	14.96

Table 57 – Cq-values of the *Listeria monocytogenes* target analyzed with the BACGene *Listeria* Multiplex in the ROXTM channel

Pure & Mix cultures	BACGene <i>Listeria</i> Multiplex in the ROXTM channel 18h		BACGene <i>Listeria</i> Multiplex in the ROXTM channel 24h	
	BULB	Actero	BULB	Actero
<i>L. monocytogenes</i>	18.34	20.72	16.81	18.15
<i>L. monocytogenes</i> + <i>E. faecalis</i>	17.80	19.88	16.35	17.81

Measurement via optical density shows that all tested *Listeria* species grew to similar levels in both media. Growth of *S. aureus* could not be suppressed by both media, but all other tested exclusivity strains were completely suppressed by both media. Results from the performed growth curve experiments show that exponential growth started at similar incubation times for both media. Enrichment in BULB also achieved higher cell concentrations at stationary phase for most strains tested.

During asymmetric tests, enrichment in BULB was leading to earlier Cq-values compared to Actero for most of the tested combinations, pure or mixed cultures.

5 CONCLUSION

The **method comparison study conclusions** are:

> **For the use of the Actero™ *Listeria* Enrichment media**

The method comparison study scheme corresponds to an unpaired study design as the reference and the alternative methods have different primary enrichment procedures.

In the Sensitivity Study, 6 categories were tested: 5 human food product categories and environmental samples. The protocol of the alternative method shows for all the categories:

Thermocycler	Kit	Positive deviation	Negative deviation
BACGene <i>Listeria</i>	CFX96	55	45
Multiplex	AriaMx	57	43
BACGene <i>Listeria</i>	CFX96	55	44
<i>monocytogenes</i>	AriaMx	57	43

The (ND - PD) values are below the acceptability limits (AL) in each category, and for the 6 tested categories. The number of PD is higher than the number of ND.

The Relative Levels of Detection (RLOD) are all below the AL fixed at 2.5 for the unpaired data study design for all matrix/strain pairs.

The inclusivity and exclusivity testing did give the expected results for the 50 target strains and the 41 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 negative samples.

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

> **For the use of a new enrichment broth: BACGro ULTRA *Listeria* Broth (BULB)**

The extension study scheme corresponds to an UNPAIRED study design as the alternative and reference methods have different enrichment procedure.

In the sensitivity study, 6 categories were tested: 5 food categories and the production environmental samples.

The protocol of the alternative method shows 40 (CFX96) and 39 (AriaMx) positive deviations (PD) and 43 (CFX96) and 42 (AriaMx) negative deviations (ND) for all combined categories. The ND+PPND - PD meet the acceptability limits (AL) whatever the categories, and as well for the six combined categories for both cyclers tested.

The Relative Levels of Detection (RLOD) meet the AL fixed at 2.5 for the unpaired data study whatever the matrix/strain pairs tested and for both cyclers.

The internal testing performed by Gold Standard Diagnostics showed that the BACGro ULTRA™ Listeria Broth (BULB) performs similar or slightly superior and is not more selective than the previously certified enrichment medium in scope of the BACGene Listeria methods Actero™ Elite Listeria (FoodChek Systems Inc.). It is therefore proposed to keep initial inclusivity and exclusivity data and not test again with this new media.

It is possible to store the primary enrichment broth for 72 h at $5 \pm 3^\circ\text{C}$.

The alternative method fulfils all the EN ISO 16140-2:2016 and AFNOR technical rules (PR revision 7).

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

The data and interpretations comply with the EN ISO 16140-2:2016 requirements. The **BACGene Listeria Multiplex and & BACGene Listeria monocytogenes are considered equivalent to the ISO standard.**

Quimper, 30 October 2023

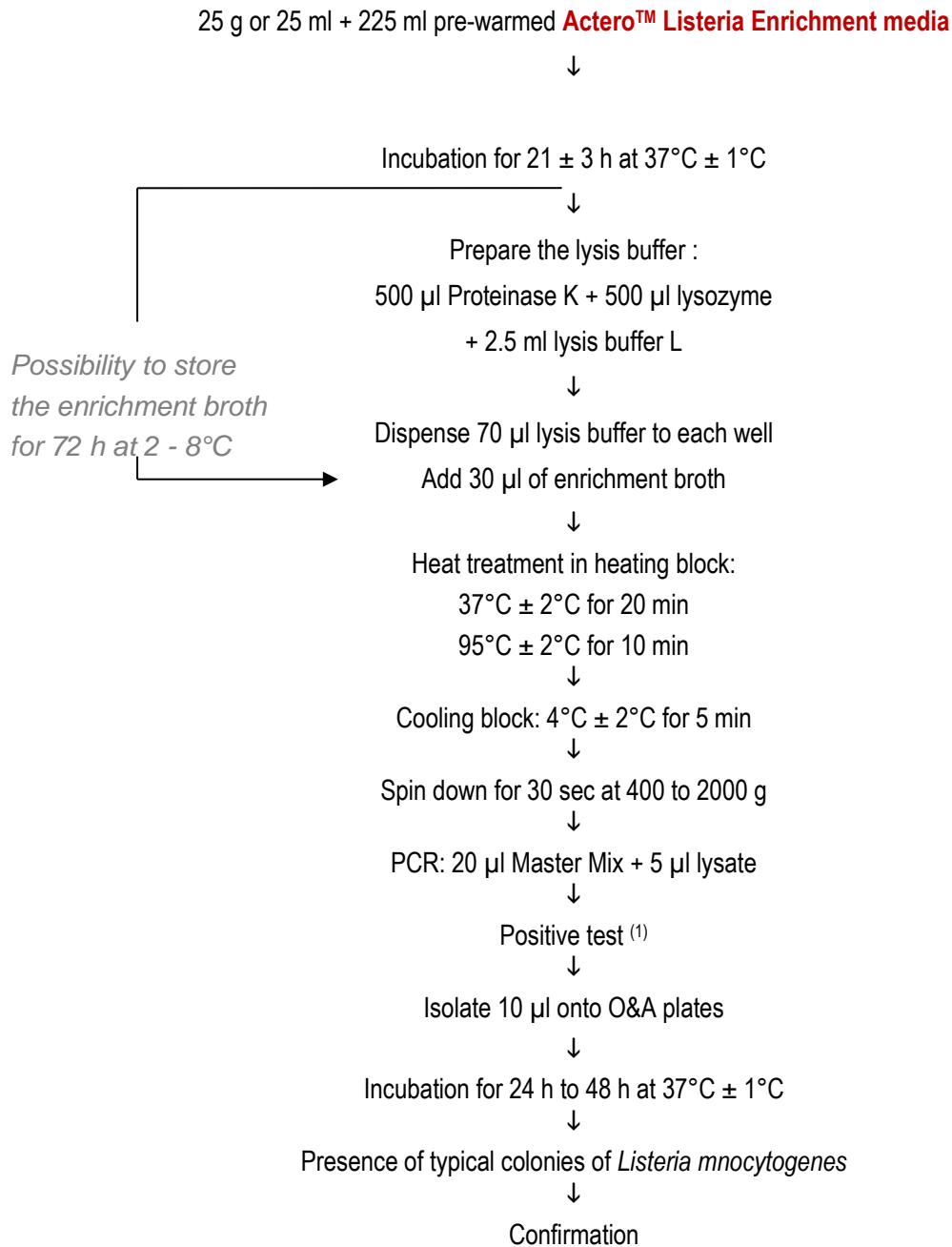
Lizaïg GOUGUET
Technical Study Manager
Validation of Alternative methods

Maryse RANNOU
Project Manager
Validation of Alternative methods

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

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

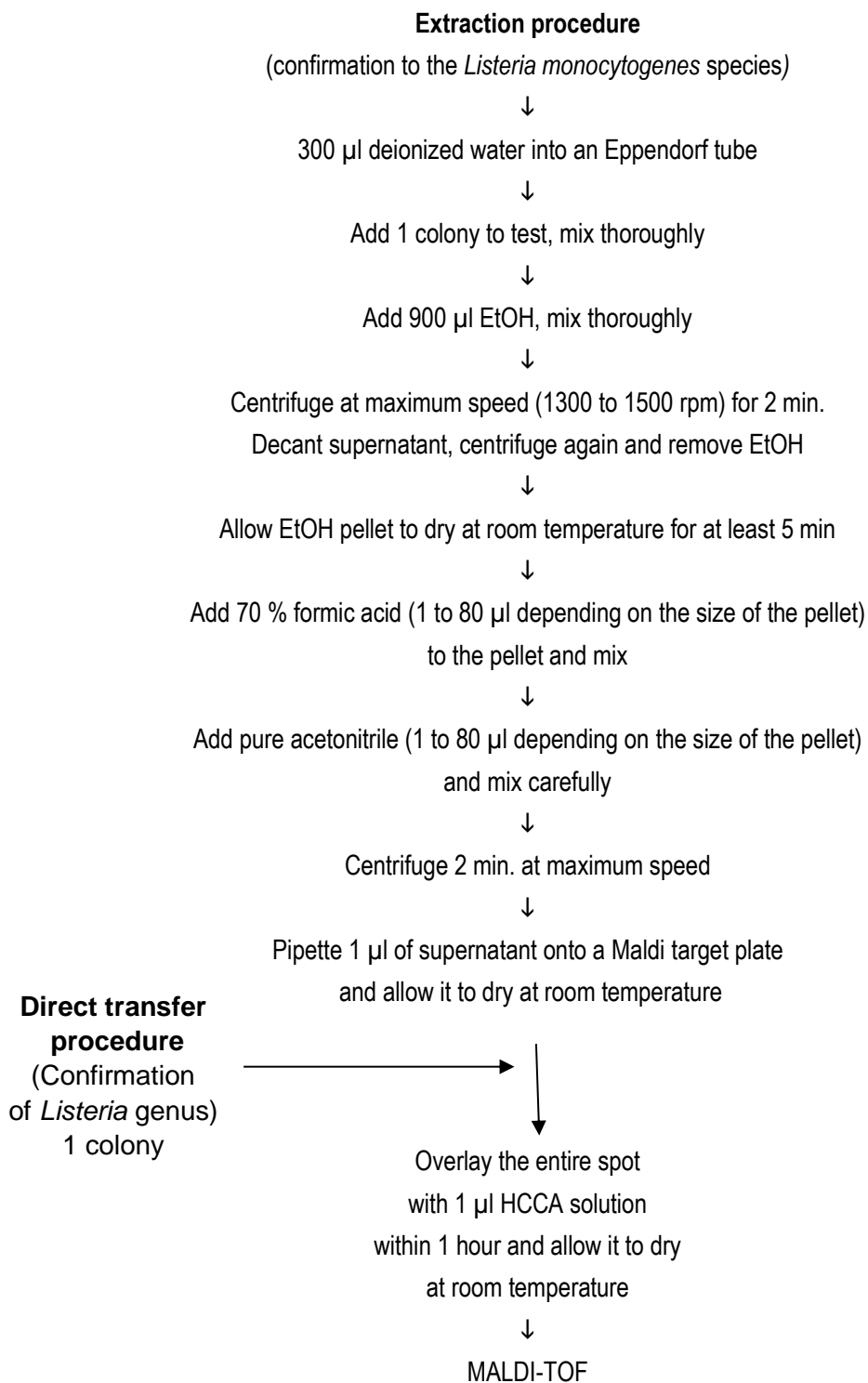
Appendix 1 – Flow diagram of the BACGene *Listeria* Multiplex and the BACGene *Listeria monocytogenes* Test Kits



The only presence of typical colonies allows to confirm the positive PCR tests, but it is possible to confirm the colonies:

- By the tests described in the ISO method
- By using the MALDI Biotyper of Bruker from PALCAM, O&A or TSYEA plates

Appendix 2 - Protocols used for *Listeria* genus and *Listeria monocytogenes* confirmation (MALDI-TOF)



MALDI-TOF

Results interpretation

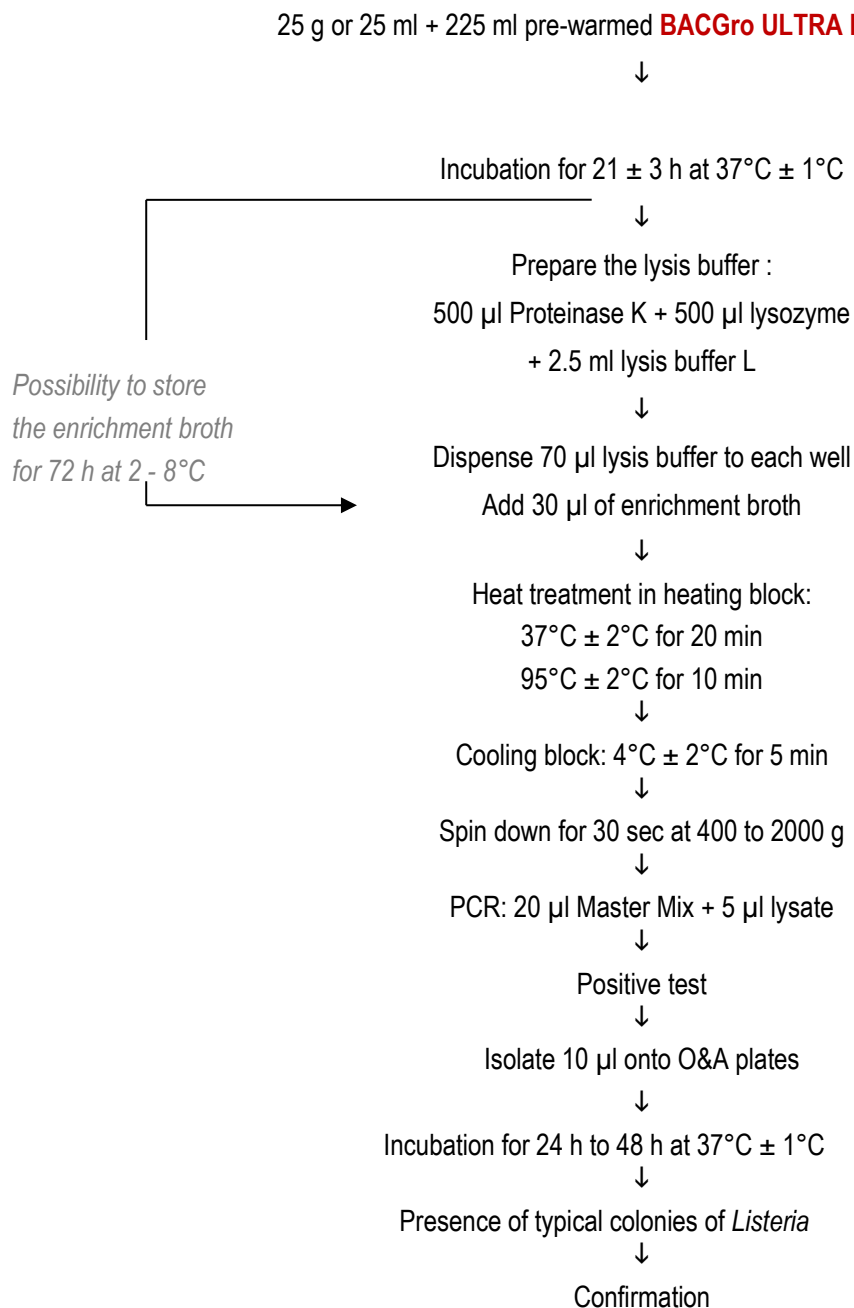
Extraction procedure	Confirmation to <i>Listeria</i> spp.	Confirmation to <i>Listeria monocytogenes</i>
No	Yes	No
Yes	Yes	Yes

Value	Description	Symbols	Color
2.00 – 3.00	High confidence identification	(+++)	Green
1.70 – 1.99	Low confidence identification	(+)	Yellow
0.00 – 1.69	No possible identification	(-)	Red

Examples of results and interpretation

Extraction procedure	First choice	Second choice	<i>Listeria</i> spp.	<i>Listeria monocytogenes</i>
No	<i>L. monocytogenes</i> 2.02	<i>L. monocytogenes</i> 1.92	+	/
No	<i>L. monocytogenes</i> 1.97	<i>L. monocytogenes</i> 1.78	+	/
No	No peak or no possible identification 0.00	No peak or no possible identification 0.00	Test again	Test again
No	<i>L. Seeligeri</i> 2.28	<i>L. Seeligeri</i> 2.24	+	/
Yes	<i>L. monocytogenes</i> 2.20	<i>L. monocytogenes</i> 2.16	+	+
No	<i>L. welshimeri</i> 1.80	<i>L. welshimeri</i> 1.72	+	/
No	<i>L. innocua</i> 1.71	No possible identification 1.66	+	/
Yes	<i>L. monocytogenes</i> 2.02	<i>L. monocytogenes</i> 1.92	+	+

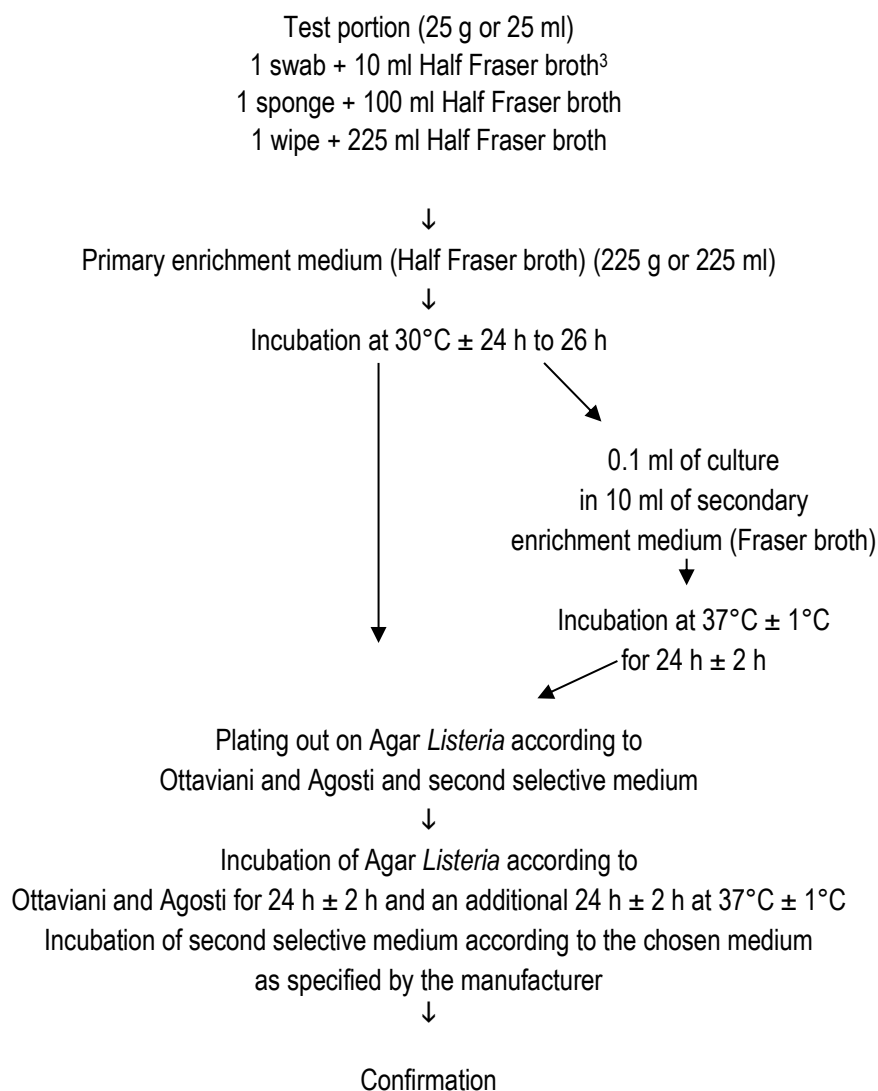
Appendix 3 – Flow diagram of the alternative method:
BACGene *Listeria monocytogenes* Test Kit (Extension study, 2023)



The only presence of typical colonies allows to confirm the positive PCR tests, but it is possible to confirm the colonies:

- By the tests described in the ISO method
- By using the MALDI Biotyper of Bruker from O&A or TSYEA plates

Appendix 4 – Flow diagram of the reference method ISO 11290-1 (2017) Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp.- Part 1: detection method



Target	Gram	Catalase	Beta hemolysis	CAMP test	Carbohydrates
<i>Listeria monocytogenes</i>	x	Optional	x	Optional	x

³ For sampling after cleaning process pre-moisten

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

**Appendix 5 – Artificial contamination of samples
(Enrichment step using the Actero™ Listeria Enrichment media)**

N° Sample	Product (French name)	Product	Artificial contaminations				Global result
			Strain	Origin	Injury protocol	Inoculation level/sample	
3339	Abondance lait cru	Raw milk cheese	<i>L.monocytogenes</i> Ad664	Raw milk cheese	Seeding 48h 4°C	0-1-0-1-0 (0.4)	-
3340	Comte lait cru	Raw milk cheese	<i>L.monocytogenes</i> Ad664	Raw milk cheese	Seeding 48h 4°C	0-1-0-1-0 (0.4)	+
3341	Bethmale lait cru	Raw milk cheese	<i>L.monocytogenes</i> Ad664	Raw milk cheese	Seeding 48h 4°C	0-1-0-1-0 (0.4)	+
3342	Grana padano lait cru	Raw milk cheese	<i>L.monocytogenes</i> Ad664	Raw milk cheese	Seeding 48h 4°C	0-1-0-1-0 (0.4)	+
3343	Rocamadour lait cru	Raw goat milk cheese	<i>L.monocytogenes</i> Ad1236	Raw milk cheese	Seeding 48h 4°C	2-1-1-3-0 (1.4)	-
3344	Roquefort lait cru	Raw milk cheese	<i>L.monocytogenes</i> Ad1236	Raw milk cheese	Seeding 48h 4°C	2-1-1-3-0 (1.4)	-
3345	Morbier lait cru	Raw milk cheese	<i>L.monocytogenes</i> Ad1236	Raw milk cheese	Seeding 48h 4°C	2-1-1-3-0 (1.4)	-
3346	Crème au lait cru 1	Raw milk cream	<i>L.monocytogenes</i> Ad665	Raw milk	Seeding 48h 4°C	0-0-0-1-1 (0.4)	+
3352	Déchet poudre de lait	Pasteurised milk cheese	<i>L.monocytogenes</i> Ad627	Environmental samples (milk industry)	Seeding 48h 4°C	0-1-1-0-1 (0.6)	-
3354	Eau rinçage pousoir (production saucisson poisson)	Pasteurised milk cheese	<i>L.monocytogenes</i> Ad548	Environmental samples (fish industry)	Seeding 48h 4°C	0-1-0-0-1 (0.4)	+
3355	Eau rinçage cutter (production thon assaisonné)	Pasteurised milk cheese	<i>L.monocytogenes</i> Ad548	Environmental samples (fish industry)	Seeding 48h 4°C	0-1-0-0-1 (0.4)	+
3356	Eau rinçage cutter (production chair saumon)	Pasteurised milk cheese	<i>L.monocytogenes</i> Ad548	Environmental samples (fish industry)	Seeding 48h 4°C	0-1-0-0-1 (0.4)	-
3357	Lingette planche découpe poisson (thon saumon)	Pasteurised milk cheese	<i>L.monocytogenes</i> Ad1272	Environmental samples	Seeding 48h 4°C	(0-1-1-3-1)x2 (2.8)	+
3358	Lingette lave botte	Raw goat milk cheese	<i>L.monocytogenes</i> Ad1272	Environmental samples	Seeding 48h 4°C	(0-1-1-3-1)x2 (2.8)	-
3359	Lingette bac stockage poisson	Raw ewe milk cheese	<i>L.monocytogenes</i> Ad1272	Environmental samples	Seeding 48h 4°C	(0-1-1-3-1)x2 (2.8)	+
4189	Eclair vanille	Pastry	<i>L.monocytogenes</i> Ad551	Pastries	Seeding 48h 4°C	1-1-0-1-1 (0.8)	+
4191	Mille-feuilleS	Pastry	<i>L.monocytogenes</i> Ad551	Pastries	Seeding 48h 4°C	1-1-0-1-1 (0.8)	+
4192	Omelette Tortilla nature	Omelette	<i>L.monocytogenes</i> Ad1195	Omelette	Seeding 48h 4°C	1-1-0-1-1 (0.8)	+
4193	Omelette Tortilla nature	Omelette	<i>L.monocytogenes</i> Ad1757	Omelette	Seeding 48h 4°C	3-3-0-0-1 (1.4)	+
4194	Omelette tortilla oignons	Omelette	<i>L.monocytogenes</i> Ad1195	Omelette	Seeding 48h 4°C	1-1-0-1-1 (0.8)	-
4195	Coq au vin	Meat based products ready to reheat	<i>L.monocytogenes</i> Ad666	Poultry product	Seeding 48h 4°C	1-1-0-1-1 (0.8)	+

N° Sample	Product (French name)	Product	Artificial contaminations				Global result
			Strain	Origin	Injury protocol	Inoculation level/sample	
4200	Bœuf aux oignons	Meat based products ready to reheat	<i>L.monocytogenes</i> Ad1206	Beef product	Seeding 48h 4°C	5-2-1-1-3 (2.4)	+
4202	Carottes râpées assaisonnées	Seasoned grated carrots	<i>L.monocytogenes</i> Ad1719	Vegetables	Seeding 48h 4°C	2-1-2-1-0 (1.2)	+
4204	Concombre au fromage blanc et ciboulette	Seasoned cucumber	<i>L.monocytogenes</i> Ad1719	Vegetables	Seeding 48h 4°C	2-1-2-1-0 (1.2)	+
4206	Macédoine de légumes avec mayonnaise	Macédoine	<i>L.monocytogenes</i> Ad1719	Vegetables	Seeding 48h 4°C	2-1-2-1-0 (1.2)	+
4306	Brique brebis au lait pasteurisé	Pasteurised ewe milk cheese	<i>L.monocytogenes</i> 153	Cheese	Seeding 48h 4°C	2-5-1-3-4 (3.0)	+
4307	Fromage au lait pasteurisé	Pasteurised milk cheese	<i>L.monocytogenes</i> 153	Cheese	Seeding 48h 4°C	2-5-1-3-4 (3.0)	+
4308	Tomme des Pyrénées au lait pasteurisé	Pasteurised milk cheese	<i>L.monocytogenes</i> 153	Cheese	Seeding 48h 4°C	2-5-1-3-4 (3.0)	+
4313	Bâtonnets crabe	Surimi	<i>L.monocytogenes</i> Ad888	Surimi	Seeding 48h 4°C	4-1-3-1-4 (2.6)	+
4314	Terrine de saumon aneth	Salmon terrine	<i>L.monocytogenes</i> Ad888	Surimi	Seeding 48h 4°C	4-1-3-1-4 (2.6)	+
4315	Rillettes saumon	Salmon rillettes	<i>L.monocytogenes</i> Ad888	Surimi	Seeding 48h 4°C	4-1-3-1-4 (2.6)	+
4316	Rillettes crabe tourteau	Crab rillettes	<i>L.monocytogenes</i> Ad888	Surimi	Seeding 48h 4°C	4-1-3-1-4 (2.6)	+
4321	Déchet saucisse 1	Waste (pork)	<i>L.monocytogenes</i> Ad1255	Environmental sample (pork)	Seeding 48h 4°C	2-1-1-1-1 (1.2)	+
4323	Déchet saucisse 2	Waste (pork)	<i>L.monocytogenes</i> Ad1255	Environmental sample (pork)	Seeding 48h 4°C	2-1-1-1-1 (1.2)	-
4325	Déchet porc	Waste (pork)	<i>L.monocytogenes</i> Ad1255	Environmental sample (pork)	Seeding 48h 4°C	2-1-1-1-1 (1.2)	+
4327	Déchet saucisson	Waste (pork)	<i>L.monocytogenes</i> Ad1255	Environmental sample (pork)	Seeding 48h 4°C	2-1-1-1-1 (1.2)	-
4526	Rocamadour au lait cru	Raw goat milk cheese	<i>L.monocytogenes</i> Ad613	Cheese	Seeding 48h 4°C	1-0-0-4-0 (1.0)	+
4528	Tomme des bauges au lait cru	Raw milk cheese	<i>L.monocytogenes</i> Ad613	Cheese	Seeding 48h 4°C	1-0-0-4-0 (1.0)	+
4529	Saint Nectaire fermier au lait cru	Raw milk cheese	<i>L.monocytogenes</i> Ad613 / <i>L.welshimeri</i> Ad1667	Cheese / Raw milk cheese	Seeding 48h 4°C	1-0-0-4-0 (1.0)/ 0-3-2-2-0 (1.4)	+
4530	Comte 12 mois au lait cru	Raw milk cheese	<i>L.monocytogenes</i> Ad613 / <i>L.welshimeri</i> Ad1668	Cheese / Raw milk cheese	Seeding 48h 4°C	1-0-0-4-0 (1.0)/ 0-3-2-2-0 (1.4)	-
4531	Beaufort au lait cru	Raw milk cheese	<i>L.monocytogenes</i> Ad613 / <i>L.welshimeri</i> Ad1669	Cheese / Raw milk cheese	Seeding 48h 4°C	1-0-0-4-0 (1.0)/ 0-3-2-2-0 (1.4)	-

N° Sample	Product (French name)	Product	Artificial contaminations				Global result
			Strain	Origin	Injury protocol	Inoculation level/sample	
4533	Lait fermenté	Fermented milk	<i>L.monocytogenes</i> Ad665	Raw milk	Seeding 48h 4°C	0-1-1-0-1 (0.6)	+
4535	Lait ribot lait fermenté maigre	Fermented milk	<i>L.monocytogenes</i> Ad665	Raw milk	Seeding 48h 4°C	0-1-1-0-1 (0.6)	+
4536	Lait cru de vache	Raw milk	<i>L.monocytogenes</i> Ad1781 / <i>L.innocua</i> Ad1786	Raw milk	Seeding 48h 4°C	3-1-3-3-2 (2.4) / 2-3-2-2-1 (2.0)	+
4537	Lait ribot	Fermented milk	<i>L.monocytogenes</i> Ad665	Raw milk	Seeding 48h 4°C	0-1-1-0-1 (0.6)	+
4538	Lait fermenté	Fermented milk	<i>L.monocytogenes</i> Ad665	Raw milk	Seeding 48h 4°C	0-1-1-0-1 (0.6)	+
4539	Lait fermenté	Fermented milk	<i>L.monocytogenes</i> Ad1781 / <i>L.innocua</i> Ad1786	Raw milk	Seeding 48h 4°C	3-1-3-3-2 (2.4) / 2-3-2-2-1 (2.0)	+
4541	Salami	Salami	<i>L.monocytogenes</i> Ad267	Pork meat	Seeding 48h 4°C	4-3-2-0-0 (1.8)	+
4542	Jambon de Paris	Ham	<i>L.monocytogenes</i> Ad267	Pork meat	Seeding 48h 4°C	4-3-2-0-0 (1.8)	+
4544	Bacon fumé	Smoked bacon	<i>L.welshimeri</i> Ad1204 / <i>L.monocytogenes</i> Ad267	Pork meat	Seeding 48h 4°C	0-3-2-2-3 (2.0) / 4-3-2-0-0 (1.8)	+
4545	Jambon serrano	Cured ham	<i>L.welshimeri</i> Ad1204 / <i>L.monocytogenes</i> Ad267	Pork meat	Seeding 48h 4°C	0-3-2-2-3 (2.0) / 4-3-2-0-0 (1.8)	-
4546	Saucisson sec tranches fines	Sausage	<i>L.welshimeri</i> Ad1204 / <i>L.monocytogenes</i> Ad267	Pork meat	Seeding 48h 4°C	0-3-2-2-3 (2.0) / 4-3-2-0-0 (1.8)	+
4739	Céleri rémoulade	Deli salad	<i>L.monocytogenes</i> Ad1719	Vegetables	Seeding 48h 4°C	1-1-2-0-5 (1.8)	+
4740	Champignons à la grecque	Deli salad	<i>L.monocytogenes</i> Ad1719	Vegetables	Seeding 48h 4°C	1-1-2-0-5 (1.8)	+
4741	Tri choux jambon comte	Deli salad	<i>L.monocytogenes</i> Ad1498/ <i>L.innocua</i> Ad1176	Macedoine/Vegetables	Seeding 48h 4°C	1-0-0-0-2 (0.6)/ 1-3-0-0-2 (1.2)	+
4742	Piémontaise	Deli salad	<i>L.monocytogenes</i> Ad1498/ <i>L.innocua</i> Ad1176	Macedoine/Vegetables	Seeding 48h 4°C	1-0-0-0-2 (0.6)/ 1-3-0-0-2 (1.2)	+
4743	Jardinière de légumes et mayonnaise	Deli salad	<i>L.monocytogenes</i> Ad1498/ <i>L.innocua</i> Ad1176	Macedoine/Vegetables	Seeding 48h 4°C	1-0-0-0-2 (0.6)/ 1-3-0-0-2 (1.2)	+
4744	Tartare de tomates	Seasoned tomatoes	<i>L.monocytogenes</i> Ad1498/ <i>L.innocua</i> Ad1176	Macedoine/Vegetables	Seeding 48h 4°C	1-0-0-0-2 (0.6)/ 1-3-0-0-2 (1.2)	+
4745	Carottes râpées assaisonnées	Seasoned grated carrots	<i>L.monocytogenes</i> Ad1498/ <i>L.innocua</i> Ad1176	Macedoine/Vegetables	Seeding 48h 4°C	1-0-0-0-2 (0.6)/ 1-3-0-0-2 (1.2)	+
4746	Religieuse café	Pastry	<i>L.monocytogenes</i> JL2862/ <i>L.innocua</i> Ad644	Ovoproducts/Pastries	Seeding 48h 4°C	1-0-2-3-0 (1.2)/ 1-1-0-2-0 (0.8)	+
4747	Pêche melba	Pastry	<i>L.monocytogenes</i> JL2862/ <i>L.innocua</i> Ad644	Ovoproducts/Pastries	Seeding 48h 4°C	1-0-2-3-0 (1.2)/ 1-1-0-2-0 (0.8)	+

N° Sample	Product (French name)	Product	Artificial contaminations				Global result
			Strain	Origin	Injury protocol	Inoculation level/sample	
4749	Eclair chocolat	Pastry	<i>L.monocytogenes</i> JL2862/ <i>L.innocua</i> Ad644	Ovoproducts/Pastries	Seeding 48h 4°C	1-0-2-3-0 (1.2)/ 1-1-0-2-0 (0.8)	+
4750	Choux caramel	Pastry	<i>L.monocytogenes</i> JL2862	Ovoproducts	Seeding 48h 4°C	1-0-2-3-0 (1.2)	+
4752	Croissant au jambon	Ready to reheat	<i>L.monocytogenes</i> Ad1197	Pizza	Seeding 48h 4°C	2-0-0-5-3 (2.0)	-
4753	Tarte aux tomates	Ready to reheat	<i>L.monocytogenes</i> Ad1197	Pizza	Seeding 48h 4°C	2-0-0-5-3 (2.0)	-
4754	Feuilleté au jambon champignons	Ready to reheat	<i>L.monocytogenes</i> 1973/2400 / <i>L.innocua</i> Ad1676	RTR	Seeding 48h 4°C	3-4-1-0-0 (1.6)/ 2-3-1-0-1 (1.40)	-
4755	Friands à la viande	Ready to reheat	<i>L.monocytogenes</i> 1973/2400 / <i>L.innocua</i> Ad1676	RTR	Seeding 48h 4°C	3-4-1-0-0 (1.6)/ 2-3-1-0-1 (1.40)	+
4756	Quiche lorraine	Ready to reheat	<i>L.monocytogenes</i> 1973/2400 / <i>L.innocua</i> Ad1676	RTR	Seeding 48h 4°C	3-4-1-0-0 (1.6)/ 2-3-1-0-1 (1.40)	+
4757	Flammekueche d'Alsace	Ready to reheat	<i>L.monocytogenes</i> 1973/2400 / <i>L.innocua</i> Ad1676	RTR	Seeding 48h 4°C	3-4-1-0-0 (1.6)/ 2-3-1-0-1 (1.40)	-
4758	Tarte au tomates	Ready to reheat	<i>L.monocytogenes</i> 1973/2400 / <i>L.innocua</i> Ad1676	RTR	Seeding 48h 4°C	3-4-1-0-0 (1.6)/ 2-3-1-0-1 (1.40)	+
5023	Minis jambon emmental	Ham and cheese sandwich	<i>L.monocytogenes</i> Ad273	Pork meat	Seeding 48h 4°C	1-2-0-0-0 (0.6)	+
5024	Simple et bon jambon emmental	Ham and cheese sandwich	<i>L.monocytogenes</i> Ad273	Pork meat	Seeding 48h 4°C	1-2-0-0-0 (0.6)	-
5026	Club jambon beurre	Ham and butter sandwich	<i>L.monocytogenes</i> Ad273	Pork meat	Seeding 48h 4°C	1-2-0-0-0 (0.6)	-
5028	Sandwich poulet à l'ancienne	Chicken sandwich	<i>L.monocytogenes</i> Ad266	Chicken meat	Seeding 48h 4°C	1-0-0-0-0 (0.2)	-
5030	Sandwich poulet rôti	Chicken sandwich	<i>L.monocytogenes</i> Ad266	Chicken meat	Seeding 48h 4°C	1-0-0-0-0 (0.2)	-
5031	Club poulet rôti sauce salsa	Chicken sandwich	<i>L.monocytogenes</i> Ad266	Chicken meat	Seeding 48h 4°C	1-0-0-0-0 (0.2)	-
5033	Pizza pate fine jambon fromage	Ham and cheese pizza	<i>L.welshimeri</i> Ad1175/ <i>L.monocytogenes</i> Ad279	Ready to reheat	Seeding 48h 4°C	1-0-0-0-0 (0.2)/ 2-2-1-0-0 (1.0)	+
5035	Pizza pâte fine jambon chèvre	Ham and goat's cheese pizza	<i>L.welshimeri</i> Ad1175/ <i>L.monocytogenes</i> Ad279	Ready to reheat	Seeding 48h 4°C	1-0-0-0-0 (0.2)/ 2-2-1-0-0 (1.0)	+
5037	Pizza pâte fine trois fromages	Cheese pizza	<i>L.welshimeri</i> Ad1175/ <i>L.monocytogenes</i> Ad279	Ready to reheat	Seeding 48h 4°C	1-0-0-0-0 (0.2)/ 2-2-1-0-0 (1.0)	+
5224	Encornet sauvage	Squid	<i>L.monocytogenes</i> Ad229	Seafood	Seeding 48h 4°C	2-2-1-4-4 (2.6)	+
5225	Filet de Merlan	Fish fillet	<i>L.monocytogenes</i> Ad229	Seafood	Seeding 48h 4°C	2-2-1-4-4 (2.6)	+
5226	Filet de Julienne	Fish fillet	<i>L.monocytogenes</i> Ad229	Seafood	Seeding 48h 4°C	2-2-1-4-4 (2.6)	+
5227	Filet de Vieille	Fish fillet	<i>L.monocytogenes</i> Ad229	Seafood	Seeding 48h 4°C	2-2-1-4-4 (2.6)	+
5228	Filet de Tacaud	Fish fillet	<i>L.monocytogenes</i> Ad229	Seafood	Seeding 48h 4°C	2-2-1-4-4 (2.6)	+

N° Sample	Product (French name)	Product	Artificial contaminations				Global result
			Strain	Origin	Injury protocol	Inoculation level/sample	
5229	Crème pâtissière	Custard	<i>L.monocytogenes</i> Ad551	Pastry	Seeding 48h 4°C	0-1-1-2-0 (0.8)	+
5230	Tortilla nature	Tortilla	<i>L.monocytogenes</i> Ad551	Pastry	Seeding 48h 4°C	0-1-1-2-0 (0.8)	+
5231	Sandwich jambon beurre	Ham and butter sandwich	<i>L.monocytogenes</i> Ad273	Pork meat	Seeding 48h 4°C	2-2-2-1-1 (1.6)	+
5232	Sandwich jambon beurre	Ham and butter sandwich	<i>L.monocytogenes</i> Ad273	Pork meat	Seeding 48h 4°C	2-2-2-1-1 (1.6)	+
5233	Sandwich jambon emmental	Ham and cheese sandwich	<i>L.monocytogenes</i> Ad273	Pork meat	Seeding 48h 4°C	2-2-2-1-1 (1.6)	+
5234	Sandwich jambon beurre	Ham and butter sandwich	<i>L.monocytogenes</i> Ad273	Pork meat	Seeding 48h 4°C	2-2-2-1-1 (1.6)	+
5235	Sandwich pain polaire poulet à l'indienne	Chicken sandwich	<i>L.monocytogenes</i> Ad266	Chicken meat	Seeding 48h 4°C	2-1-2-1-1 (1.4)	+
5236	Sandwich poulet rôti	Chicken sandwich	<i>L.monocytogenes</i> Ad266	Chicken meat	Seeding 48h 4°C	2-1-2-1-1 (1.4)	+
5238	Bâtonnets crabe	Surimi	<i>L.monocytogenes</i> Ad1189	Fish	Seeding 48h 4°C	1-1-2-1-4 (1.8)	+
5239	Terrine de saumon aneth	Salmon terrine	<i>L.monocytogenes</i> Ad1189	Fish	Seeding 48h 4°C	1-1-2-1-4 (1.8)	+
5240	Bâtonnets crabe	Surimi	<i>L.monocytogenes</i> Ad1189	Fish	Seeding 48h 4°C	1-1-2-1-4 (1.8)	+
5241	Saumon fumé	Smoked salmon	<i>L.monocytogenes</i> Ad128	Smoked salmon	Seeding 48h 4°C	2-0-1-2-2 (1.4)	+
5242	Truite fumée	Smoked trout	<i>L.monocytogenes</i> Ad128	Smoked salmon	Seeding 48h 4°C	2-0-1-2-2 (1.4)	+
5243	Filets de maquereau fumés	Smoked mackerel filets	<i>L.monocytogenes</i> Ad128	Smoked salmon	Seeding 48h 4°C	2-0-1-2-2 (1.4)	+
5953	Lait cru fermier	Raw milk	<i>L.monocytogenes</i> Ad665	Raw milk	Seeding 48h 4°C	3-0-2-0-2 (1.4)	+
5954	Lait cru de vache	Raw milk	<i>L.monocytogenes</i> Ad665	Raw milk	Seeding 48h 4°C	3-0-2-0-2 (1.4)	-
5955	Lait cru fermier	Raw milk	<i>L.monocytogenes</i> Ad665	Raw milk	Seeding 48h 4°C	3-0-2-0-2 (1.4)	+
5956	Lait cru	Raw milk	<i>L.monocytogenes</i> Ad665	Raw milk	Seeding 48h 4°C	3-0-2-0-2 (1.4)	+
5958	Petit suisse lait pasteurisé	Pasteurised fermented milk	<i>L.monocytogenes</i> Ad610	Milk	Seeding 48h 4°C	4-5-2-4-2 (3.4)	+
5959	Yaourt nature lait pasteurisé	Pasteurised fermented milk	<i>L.monocytogenes</i> Ad610	Milk	Seeding 48h 4°C	4-5-2-4-2 (3.4)	+
5960	Yaourt au lait entier lait pasteurisé	Pasteurised fermented milk	<i>L.monocytogenes</i> Ad610	Milk	Seeding 48h 4°C	4-5-2-4-2 (3.4)	+
5961	Fromage frais lait pasteurisé	Pasteurised fermented milk	<i>L.monocytogenes</i> Ad611	Milk	Seeding 48h 4°C	4-1-2-0-1 (1.6)	+
5962	Crème dessert saveur chocolat lait pasteurisé	Dairy based dessert	<i>L.monocytogenes</i> Ad611	Milk	Seeding 48h 4°C	4-1-2-0-1 (1.6)	+
5964	Crevettes décortiquées crues	Raw peeled shrimps	<i>L.monocytogenes</i> Ad299	Seafood	Seeding 48h 4°C	1-1-1-0-0 (0.6)	+
5965	Blanc de calmar	Calmar	<i>L.monocytogenes</i> Ad299	Seafood	Seeding 48h 4°C	1-1-1-0-0 (0.6)	+
5966	Lardons saumon fumé	Smoked salmon	<i>L.monocytogenes</i> Ad1279	Smoked fish	Seeding 48h 4°C	1-1-3-3-2 (2.0)	+
5967	Filets de harengs fumés	Smoked herring	<i>L.monocytogenes</i> Ad1279	Smoked fish	Seeding 48h 4°C	1-1-3-3-2 (2.0)	+
5968	Mini tranche de truite fumée	Smoked trout	<i>L.monocytogenes</i> Ad1279	Smoked fish	Seeding 48h 4°C	1-1-3-3-2 (2.0)	+
5969	bâtonnets saveur crabe	Surimi	<i>L.monocytogenes</i> Ad2522	Fish	Seeding 48h 4°C	2-3-3-3-4 (3.0)	+

N° Sample	Product (French name)	Product	Artificial contaminations				Global result
			Strain	Origin	Injury protocol	Inoculation level/sample	
5970	Terrine de saumon aneth	Salmon terrine	<i>L.monocytogenes</i> Ad2522	Fish	Seeding 48h 4°C	2-3-3-3-4 (3.0)	+
5971	Terrine aux saint jacques	Scallops terrine	<i>L.monocytogenes</i> Ad2522	Fish	Seeding 48h 4°C	2-3-3-3-4 (3.0)	+
6756	Saucisse végétale déchet 1	Wastes (vegetables)	<i>L.monocytogenes</i> Ad1238	Vegetables	Seeding 48h 4°C	0-3-4-0-2 (1.8)	+
6757	Saucisse végétale déchet 2	Wastes (vegetables)	<i>L.monocytogenes</i> Ad1238	Vegetables	Seeding 48h 4°C	0-3-4-0-2 (1.8)	+
6759	Déchet poisson blanc	Wastes (White fish)	<i>L.monocytogenes</i> Ad1182	Seafood products	Seeding 48h 4°C	3-0-3-2-2 (2.0)	+
6760	Déchet raie	Wastes (Fish)	<i>L.monocytogenes</i> Ad1182	Seafood products	Seeding 48h 4°C	3-0-3-2-2 (2.0)	-
6761	Déchet sang	Wastes (Blood)	<i>L.monocytogenes</i> Ad265	Beef meat	Seeding 48h 4°C	2-5-1-1-3 (2.4)	+
6764	Eau process lavage carcasse poulet	Process water	<i>L.monocytogenes</i> Ad2519	Environmental sample	Seeding 48h 4°C	3-4-1-2-3 (2.6)	+
6766	Eau rinçage mélangeur ferments	Rinsing water	<i>L.monocytogenes</i> Ad2519	Environmental sample	Seeding 48h 4°C	3-4-1-2-3 (2.6)	+
6768	Eau process rinçage robot coupe fabrication appâts	Process water	<i>L.monocytogenes</i> Ad1679	Environmental sample (fish)	Seeding 48h 4°C	1-2-3-3-2 (2.2)	+
6770	Eau rinçage fabrication biscuits	Rinsing water	<i>L.monocytogenes</i> Ad620	Environmental sample (Milk industry)	Seeding 48h 4°C	2-3-4-1-1 (2.2)	+
6772	Eau rinçage fabrication riz cuit	Rinsing water	<i>L.monocytogenes</i> Ad620	Environmental sample (Milk industry)	Seeding 48h 4°C	2-3-4-1-1 (2.2)	-
6774	Eau rinçage riz au lait	Rinsing water	<i>L.monocytogenes</i> Ad620	Environmental sample (Milk industry)	Seeding 48h 4°C	2-3-4-1-1 (2.2)	+
6776	Eau process fabrication chipolatas	Process water	<i>L.monocytogenes</i> Ad2519	Environmental sample	Seeding 48h 4°C	3-4-1-2-3 (2.6)	+
6778	Chiffonnette table à nerfs (Industrie porc/bœuf)	Wipe (Pork and beef industry)	<i>L.monocytogenes</i> Ad614	Environmental sample (Milk industry)	Seeding 48h 4°C	2-2-2-1-1 (1.6)	+
6779	Chiffonnette cutter vertical production saucisse végétale	Wipe (Vegetables)	<i>L.monocytogenes</i> Ad614	Environmental sample (Milk industry)	Seeding 48h 4°C	2-2-2-1-1 (1.6)	-
6780	Chiffonnette cuve poussoir vertical production saucisse végétale	Wipe (Vegetables)	<i>L.monocytogenes</i> Ad614	Environmental sample (Milk industry)	Seeding 48h 4°C	2-2-2-1-1 (1.6)	-
6781	Chiffonnette poussoir après nettoyage production saucisse végétale	Wipe (Vegetables)	<i>L.monocytogenes</i> Ad614	Environmental sample (Milk industry)	Seeding 48h 4°C	2-2-2-1-1 (1.6)	+
6782	Chiffonnette paille production saucisse végétale	Wipe (Vegetables)	<i>L.monocytogenes</i> Ad614	Environmental sample (Milk industry)	Seeding 48h 4°C	2-2-2-1-1 (1.6)	-

N° Sample	Product (French name)	Product	Artificial contaminations				Global result
			Strain	Origin	Injury protocol	Inoculation level/sample	
6783	Chiffonnette riz cuit au lait	Wipe	<i>L.monocytogenes</i> Ad2503	Environmental sample (salad)	Seeding 48h 4°C	4-3-3-2-4 (3.2)	+
6784	Chiffonnette riz au lait	Wipe	<i>L.monocytogenes</i> Ad2503	Environmental sample (salad)	Seeding 48h 4°C	4-3-3-2-4 (3.2)	+
6933	Déchets harengs	Wastes (fish)	<i>L.monocytogenes</i> A00E08	Fish product	Seeding 48h 4°C	0-3-4-3-2 (2.4)	+
6934	Eau rinçage pousoir après production saucisson	Rinsing water	<i>L.monocytogenes</i> Ad1259	Environnental samples (pork)	Seeding 48h 4°C	3-3-2-5-4 (3.4)	-
6935	Eau rinçage Cutter production saucisson	Rinsing water	<i>L.monocytogenes</i> Ad1259	Environnental samples (pork)	Seeding 48h 4°C	3-3-2-5-4 (3.4)	+
6936	Eau rinçage bac saucisson	Rinsing water	<i>L.monocytogenes</i> Ad1259	Environnental samples (pork)	Seeding 48h 4°C	3-3-2-5-4 (3.4)	+
6937	Déchets porc salage	Wastes (pork)	<i>L.monocytogenes</i> Ad243	Environnental samples (pork)	Seeding 48h 4°C	4-4-5-7-1 (4.2)	+
6938	Chiffonnette paillese atelier	Wipe	<i>L.monocytogenes</i> Ad2519	Environnental samples	Seeding 48h 4°C	0-2-4-4-1 (2.2)	+
6939	Chiffonnette épices	Wipe (spices)	<i>L.monocytogenes</i> Ad2519	Environnental samples	Seeding 48h 4°C	0-2-4-4-1 (2.2)	+
6940	Chiffonnette lavabo atelier	Wipe	<i>L.monocytogenes</i> Ad2519	Environnental samples	Seeding 48h 4°C	0-2-4-4-1 (2.2)	+
6943	Salami	Delicatessen (salami)	<i>L.monocytogenes</i> A00C014	Meat samples (pork)	Seeding 48h 4°C	2-5-4-1-6 (3.6)	+
6944	Jambon fumé	Delicatessen (smoked ham)	<i>L.monocytogenes</i> A00C014	Meat samples (pork)	Seeding 48h 4°C	2-5-4-1-6 (3.6)	+
6945	Terrine campagne	Delicatessen (terrine)	<i>L.monocytogenes</i> A00C014	Meat samples (pork)	Seeding 48h 4°C	2-5-4-1-6 (3.6)	+
6946	Bacon fumé	Delicatessen (Smoked bacon)	<i>L.monocytogenes</i> A00C014	Meat samples (pork)	Seeding 48h 4°C	2-5-4-1-6 (3.6)	+
6947	Rosette	Delicatessen	<i>L.monocytogenes</i> A00C022	Meat samples (pork)	Seeding 48h 4°C	3-2-3-3-1 (2.4)	-
6948	Mortadelle	Delicatessen	<i>L.monocytogenes</i> A00C022	Meat samples (pork)	Seeding 48h 4°C	3-2-3-3-1 (2.4)	+
6950	Rillettes porc	Delicatessen (rillettes)	<i>L.monocytogenes</i> A00C022	Meat samples (pork)	Seeding 48h 4°C	3-2-3-3-1 (2.4)	+

**Appendix 6 – Sensitivity study: raw data
(Enrichment step using the Actero™ Listeria Enrichment media))**

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
L.mono	<i>Listeria monocytogenes</i>
L.welsh	<i>Listeria welshimeri</i>
L.innoc	<i>Listeria innocua</i>
L.seeli	<i>Listeria seeligeri</i>
L.iva	<i>Listeria ivanovii</i>
NI	no identification
No result	not enough biological matter on the slide to get a result
RTE	ready to eat
RTRH	ready to reheat
	typical colonies observed on O&A plates after 48 h incubation
(*)	result after subculture in Fraser for 48 h at 37°C
RLM	Rapid <i>Listeria monocytogenes</i> plate

COMPOSITE FOODS / READY TO EAT AND READY TO REHEAT																														
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1♦						Alternative method: BACGene Listeria - Detection of <i>Listeria monocytogenes</i>																		Sub-culture Fraser (48h, 37°C)	Category	Type	
			Half Fraser		Fraser 1		Identification	<i>L.mono</i> result	BACGene Listeria Multiplex				BACGene Listeria Multiplex				BACGene Listeria Multiplex				Agreement Ref/Alt 18h	Agreement Ref/Alt 18h	Agreement Ref/Alt 18h	Agreement Ref/Alt 18h						
			O&A	Palcam	O&A	Palcam			CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	Confirmation			Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96					Agreement CFX96 Ref/Alt 18h	Final result AriaMx				Agreement AriaMx Ref/Alt 18h
			O&A		After purification step on TSYEA				All confirmatory tests	Result 24h	MALDI-TOF (species: <i>L.mono</i>)	Reference tests ISO11290-1	MALDI-TOF (species: <i>L.mono</i>)	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx					Agreement AriaMx Ref/Alt 18h					
			Result 24h	MALDI-TOF (species: <i>L.mono</i>)	Reference tests ISO11290-1	MALDI-TOF (species: <i>L.mono</i>)																								
3739	Pain surprise Marin	RTE	-	-	-	-	/	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a			
3985	Saucisson bœuf volaille	Delicatessen	st	st	st	st	/	-	+(37.31)	+(33.60)	+(37.24)	+(33.72)	H+	+	<i>L.mono</i>	+	+	+	PD	+	PD	+	PD	+	PD	+	PD			
3987	Sandwich thon tomates œufs	RTE sandwich	-	-	-	-	/	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a			
3989	Brin surimi	RTE surimi	H+/H-	+	H+/H-	+	<i>L.mono/L.innoc</i>	+	-	-	-	-	st	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	1	a		
3995	Rillettes de poulet rôti	RTE rillettes	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a		
4111	Taboulé poisson fumé	RTE tabbouleh	st	-	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a		
4112	Sandwich poulet tomate œuf	Sandwich	H+	+	-	-	<i>L.mono</i>	+	-	-	-	-	-	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	1	a		
4120	Emincés de poulet rôti	RTE chicken meat	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a		
4121	Sandwich jambon salami emmental	Sandwich	-	st	-	-	/	-	+(39.08)	+(35.56)	+(40.70)	+(36.37)	H+	+	<i>L.mono</i>	+	+	+	PD	+	PD	+	PD	+	PD	+	PD			
4125	Salade du pêcheur	Salad	H-d (1)	-	-	-	NC	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a		
4288	Guacamole	Guacamole	st	-	H+	+	<i>L.mono</i>	+	-	-	-	-	-	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	1	a		
4293	Salade camarguaise	Salad	H-	+	H-	+	<i>L.innoc</i>	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a		
4671	Duo saumon sandwich	Salmon sandwich	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a		
5022	Mini jambon emmental	Ham and cheese sandwich	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a		
5023	Mini jambon emmental	Ham and cheese sandwich	H+	+	H+	+	<i>L.mono</i>	+	-	-	-	-	-	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	1	a		
5024	Simple et bon jambon emmental	Ham and cheese sandwich	-	-	st	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a		
5025	Simple et bon jambon emmental	Ham and cheese sandwich	-	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a		
5026	Club jambon beurre	Ham and butter sandwich	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a		
5027	Club jambon beurre	Ham and butter sandwich	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a		
5028	Sandwich poulet à l'ancienne	Chicken sandwich	H-d	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a		
5029	Sandwich thon crudités	Tuna and crudités sandwich	H-d	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a		
5030	Sandwich poulet rôti	Chicken sandwich	H-	+	H-	+	<i>L.welsh</i>	-	-	-	-	-	H-(1)	-	<i>L.welsh</i>	No result;-	-	-	NA	-	NA	-	NA	-	NA	-	1	a		
5031	Club poulet rôti sauce salsa	Chicken sandwich	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a		
5032	Moelleux pain viennois poulet rôti crudités	Chicken and crudités sandwich	st	-	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	1	a		
5231	Sandwich jambon beurre	Ham and butter sandwich	H+	+	H+	+	<i>L.mono</i>	+	+(23.61)	+(20.26)	+(24.31)	+(21.12)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	+	PA			
5232	Sandwich jambon beurre	Ham and butter sandwich	H+	+	H+	+	<i>L.mono</i>	+	+(20.19)	+(16.98)	+(20.76)	+(18.03)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	+	PA			
5233	Sandwich jambon emmental	Ham and cheese sandwich	st	-	st	st	/	-	+(23.90)	+(20.06)	+(24.21)	+(21.59)	H+	+	<i>L.mono</i>	+	+	+	PD	+	PD	+	PD	+	PD	+	PD			
5234	Sandwich jambon beurre	Ham and butter sandwich	H+	+	H+	+	<i>L.mono</i>	+	+(21.92)	+(18.30)	+(22.16)	+(19.88)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	+	PA			

♦ Analyses performed according to the COFRAC accreditation

COMPOSITE FOODS / READY TO EAT AND READY TO REHEAT																														
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*						Alternative method: BACGene Listeria - Detection of Listeria monocytogenes																					
			Half Fraser		Fraser 1		Identification	L.mono result	Actero™ Listeria Enrichment Media for 18 h at 37°C												Sub-culture Fraser (48h, 37°C)	Category	Type							
			O&A	Palcam	O&A	Palcam			BACGene Listeria Multiplex		BACGene Listeria monocytogenes		Confirmation					BACGene Listeria Multiplex						BACGene Listeria monocytogenes						
							CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A		After purification step on TSYEA		All confirmatory tests	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96				Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h				
							Result 24h	MALDI-TOF (species: L.mono)	Reference tests ISO11290-1	MALDI-TOF (species: L.mono)	+	-	+	-													+	-	+	-
4193	Omelette Tortilla nature	Omelette	H+	+	H+	+	L.mono	+	+(25.86)	+(22.69)	+(26.30)	+(23.47)	H+	+	L.mono	+	+	+	+	PA				+	PA	+	PA	+	PA	+
4194	Omelette tortilla oignons	Omelette	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	1	c
4746	Religieuse café	Pastry	H+/H-	+	H+/H-	+	L.mono/L.innoc	+	+(25.85)	+(21.97)	+(24.72)	+(22.60)	H+/H-	+/-	L.mono/L.innoc	+/No result;-	+	+	PA	+	PA	+	PA	+	PA	+	PA	1	c	
4747	Pêche melba	Pastry	H-	+	H-	+	L.innoc	-	+(28.48)	+(25.82)	+(28.80)	+(25.86)	H+/H-	+/-	L.mono/L.innoc	+/-	+	+	PD	+	PD	+	PD	+	PD	+	PD	1	c	
4749	Eclair chocolat	Pastry	H+	+	H+/H-	+	L.mono/L.innoc	+	+(31.85)	+(29.00)	+(32.31)	+(29.16)	H+/H-	+/-	L.mono/L.innoc	+/-	+	+	PA	+	PA	+	PA	+	PA	+	PA	1	c	
4750	Choux caramel	Pastry	st	st	st	st	/	-	+(31.91)	+(28.84)	+(32.22)	+(29.23)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	+	PD	1	c	
5038	Eclair vanille	Pastry	st	-	st	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	1	c
5039	Eclair chocolat	Pastry	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	1	c
5040	Tortilla omelette oignons	Tortilla with onions	st	st	st	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	1	c
5041	Tortilla omelette nature	Tortilla	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	1	c
5042	Crème pâtissière	Custard	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	1	c
5043	Coupe profiterole	Pastry	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	1	c
5044	Tartelette fraise avec crème pâtissière	Pastry	st	st	-	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	1	c
5045	Coupe bavaroise	Pastry	st	-	st	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	1	c
5229	Crème pâtissière	Custard	H+	+	H+	+	L.mono	+	+(23.73)	+(20.22)	+(24.13)	+(21.44)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	1	c	
5230	Tortilla nature	Tortilla	H+	+	H+	+	L.mono	+	+(23.74)	+(19.99)	+(23.51)	+(21.30)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	1	c	

MEAT PRODUCTS																													
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*						Alternative method: BACGene Listeria - Detection of <i>Listeria monocytogenes</i>															Sub-culture Fraser (48h, 37°C)	Category	Type			
			Half Fraser		Fraser 1		Identification	L.mono result	Actero™ Listeria Enrichment Media for 18 h at 37°C				Confirmation			BACGene Listeria Multiplex				BACGene Listeria monocytogenes									
			O&A	Palcam	O&A	Palcam			CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A			All confirmatory tests	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx				Agreement AriaMx Ref/Alt 18h		
			Result 24h		MALDI-TOF (species: <i>L.mono</i>)	Reference tests ISO11290-1	MALDI-TOF (species: <i>L.mono</i>)	After purification step on TSYEA																					
3007	Trime abime silver skinne	Meat product	st	st	st	st	/	-	-	+/(39.20)	+/(36.15)	-/-	+/(36.02)	H+	+	L.mono	+	+	-	NA	+	PD	-	NA	+	PD		2	a
3009	Lardons	Meat product	H-d (1)	+(2)	H-	+	L.welsh	-	+/(38.37)	+/(34.87)	+/(39.09)	+/(35.18)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD		2	a	
3010	Gésiers	Meat product	H+	+	H+	+	L.mono	+	+/(32.21)	+/(29.91)	+/(34.36)	+/(30.52)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA		2	a	
3011	Paupiette	Meat product	-	-	-	-	/	-	-	-	-	-	H-	-	L.innoc	-	-	-	-	NA	-	NA	-	NA	-	NA	-	2	a
3722	VSM Poulet	Chicken meat	H-	-	H-	+	L.innoc	-	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	2	a
3723	Escalope dinde crue	Poultry meat	-	-	-	-	/	-	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	2	a
3724	Filet de poulet	Chicken meat	st	-	-	-	/	-	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	2	a
3726	Filet dinde	Poultry meat	-	-	-	-	/	-	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	2	a
3735	Viande hachée	Ground beef	-	-	H-d	+d	NC	-	-	-	-	-	-	H-	-	L.welsh	-	-	-	NA	-	NA	-	NA	-	NA	-	2	a
3736	Viande poulet	Poultry meat	H+/H-	+	H+/H-	+	L.mono/L.welsh	+	+/(33.96)	+/(33.99)	+/(38.60)	+/(33.93)	H-/H+ (on RLM)	-/+	L.welsh/L.mono	-/+	+	+	+	PA	+	PA	+	PA	+	PA	-	2	a
4109	Escalope de dinde	Poultry meat	H-	+	H-	+	L.welsh	-	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	2	a
4117	Suprême poulet	Chicken meat	H+	-	H+	+	L.mono	+	+/(33.66)	+/(32.04)	+/(34.84)	+/(29.81)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA		2	a	
4118	Cuisse de poule	Poultry meat	H+	-	H+	+	L.mono	+	-	-	-	-	H-	-	L.innoc	No result;-	-	-	-	ND	-	ND	-	ND	-	ND	-	2	a
4128	Haché d'agneau	Lamb meat	H+	-	H+/H-	+	L.mono/L.welsh	+	-	+/(36.09)	+/(33.61)	+/(37.53)	+/(34.16)	H+/H-	+	L.mono/L.welsh	+/-	+	-	ND	+	PA	+	PA	+	PA		2	a
6616	Aiguillettes de poulet crues	Raw chicken meat	st	-	st	-	/	-	+/(25.58)	+/(22.64)	+/(25.15)	+/(22.74)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD		2	a	
6617	Cuisses de poulet crues	Raw chicken meat	H+/H-	+(1)	H+/H-	+	L.mono/L.welsh	+	+/(31.78)	+/(28.50)	+/(31.10)	+/(28.50)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA		2	a	
6619	Dinde	Raw turkey meat	H+	+	H+	+	L.mono	+	+/(29.16)	+/(26.11)	+/(28.34)	+/(26.33)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA		2	a	
6659	Escalope dinde nature	Turkey meat	H-	+	H-	+	L.welsh	-	+/(26.07)	+/(23.52)	+/(27.09)	+/(24.38)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD		2	a	
6660	Cuisse de poulet sans os	Chicken leg	H+/H-	+	H+	+	L.mono/L.welsh	+	+/(30.26)	+/(26.65)	+/(30.71)	+/(27.73)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA		2	a	
6662	Cuisse dinde	Turkey leg	H+/H-	+	H+/H-	+	L.mono/L.innoc	+	+/(27.08)	+/(24.09)	+/(26.60)	+/(24.09)	H+/H-	+/-	L.mono/L.innoc	+/-	+	+	+	PA	+	PA	+	PA	+	PA		2	a
6675	Filet de dinde congelé	Frozen turkey meat	H+/H-	+	H-	+	L.mono/L.innoc	+	+/(33.01)	+/(27.78)	+/(31.93)	+/(28.81)	H+/H-	+/-	L.mono/L.innoc	+/-	+	+	+	PA	+	PA	+	PA	+	PA		2	a
6676	Gigot d'agneau	Lamb meat	st	-	st	-	/	-	+/(26.40)	+/(23.42)	+/(26.91)	+/(24.09)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD		2	a	
6677	Steak haché surgelé	Frozen ground beef	H+/H-	+	H+/H-	+	L.mono/L.welsh	+	-	-	-	-	H-	-	L.innoc	-	-	-	-	ND	-	ND	-	ND	-	ND	-	2	a
6679	Steak haché	Ground beef	H+/H- (1)	+	H+/H-	+	L.mono/L.welsh	+	+/(26.86)	+/(23.68)	+/(27.35)	+/(24.69)	H+/H-	+/-	L.mono/L.welsh	+/-	+	+	+	PA	+	PA	+	PA	+	PA		2	a
6680	Minerai de bœuf	Beef meat	H+	+	H+	+	L.mono	+	+/(21.05)	+/(18.45)	+/(21.65)	+/(19.04)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA		2	a	
6681	Fourchette de dinde	Turkey meat	H+/H-d	+	H+	+	L.mono	+	-	-	-	-	-	-	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	2	a
6840	Côte à griller	Raw meat (beef)	st	-	st	st	/	-	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	2	a
6841	Pavés de veau	Raw meat (veal)	st	st	-	st	/	-	+/(28.65)	+/(25.44)	+/(28.68)	+/(25.77)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD		2	a	
6842	Côtes de porc	Raw meat (pork)	st	-	st	st	/	-	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	2	a
7046	Steak haché 15%MG	Ground beef	-	-	-	-	/	-	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	2	a
3737	Côte de porc Miel moutarde	Seasoned pork meat	st	st	-	st	/	-	+/(30.16)	+/(28.70)	+/(31.12)	+/(28.33)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD		2	b	
3994	Blanquette	RTR Blanquette	H-	+	H-	+	L.innoc	-	+/(25.11)	+/(22.55)	+/(25.22)	+/(22.60)	H+/H-	+	L.mono/L.innoc	+/-	+	+	+	PD	+	PD	+	PD	+	PD		2	b
4114	Côte de porc thym romarin	Meat based products ready to reheat	H+	+	H+	+	L.mono	+	+/(33.67)	+/(31.95)	+/(33.71)	+/(29.82)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA		2	b	
4124	Côte de porc thym romarin	Meat based products ready to reheat	-	-	-	-	/	-	+/(39.41)	+/(35.15)	+/(39.49)	+/(32.62)	H-/H+ (RLM)	+/-	L.mono/L.welsh	+/-	+	+	+	PD	+	PD	+	PD	+	PD		2	b

* Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

BACGene Listeria monocytogenes

MEAT PRODUCTS																																
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*						Alternative method: BACGene Listeria - Detection of Listeria monocytogenes																	Category	Type					
			Half Fraser		Fraser 1		Identification	L.mono result	BACGene Listeria Multiplex				BACGene Listeria monocytogenes				Confirmation					BACGene Listeria Multiplex						BACGene Listeria monocytogenes				Sub-culture Fraser (48h, 37°C)
			O&A	Palcam	O&A	Palcam			CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A		After purification step on TSYEA		All confirmatory tests	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h							
													Result 24h	MALDI-TOF (species: L.mono)	Reference tests ISO11290-1	MALDI-TOF (species: L.mono)																
			6670	Saucisse sèche volaille bœuf	Low moisture beef sausage	H+	+	H+	+	L.mono	+	+(32.55)	+(28.78)	+(32.72)	+(29.59)	H+	+	L.mono	+	+	+	+	PA	+	PA			+	PA	+	PA	
6672	Saucisse sèche volaille bœuf	Low moisture beef sausage	H-	+	H-	+	L.welsh	-	-	-	-	-	H-	-	L.welsh	-	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	2	c	
6673	Chorizo	Chorizo	H+	+	H+	+	L.mono	+	+(30.56)	+(26.62)	+(31.33)	+(27.01)	H+	+	L.mono	+	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	2	c	
6678	Saucisson sec	Low moisture sausage	H+(3)	+(2)	H+	+	L.mono	+	-	+(37.91) / +(37.63) / -	-	-	-	/	/	/	-	-	ND	-	PPND	-	ND	-	ND	-	ND	-	2	c		
6943	Salami	Delicatessen (salami)	H+	+	H+	+	L.mono	+	+(35.44)	+(32.21)	+(36.05)	+(33.13)	H+	+	L.mono	+	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	2	c	
6944	Jambon fumé	Delicatessen (smoked ham)	H+	+	H+	+	L.mono	+	+(27.47)	+(24.11)	+(27.49)	+(24.96)	H+	+	L.mono	+	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	2	c	
6945	Terrine campagne	Delicatessen (terriner)	H+	+	H+	+	L.mono	+	+(26.35)	+(23.38)	+(26.71)	+(24.48)	H+	+	L.mono	+	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	2	c	
6946	Bacon fumé	Delicatessen (Smoked bacon)	H+	+	H+	+	L.mono	+	+(30.54)	+(27.39)	+(30.64)	+(28.29)	H+	+	L.mono	+	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	2	c	
6947	Rosette	Delicatessen	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	2	c		
6948	Mortadelle	Delicatessen	H+	+	H+	+	L.mono	+	-	-	-	-	-	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	ND	-	2	c		
6950	Rillettes porc	Delicatessen (rillettes)	st	st	st	st	/	-	+(23.70)	+(21.01)	+(24.47)	+(22.36)	H+	+	L.mono	+	+	+	+	PD	+	PD	+	PD	+	PD	+	PD	-	2	c	

MILK AND DAIRY PRODUCTS																																
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*						Alternative method: BACGene Listeria - Detection of Listeria monocytogenes																			Category	Type			
			Half Fraser		Fraser 1		Identification	L.mono result	BACGene Listeria Multiplex				BACGene Listeria monocytogenes				Confirmation					BACGene Listeria Multiplex				BACGene Listeria monocytogenes				Sub-culture Fraser (48h, 37°C)		
			O&A	Palcam	O&A	Palcam			CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A		After purification step on TSYEA		All confirmatory tests	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h							
													Result 24h	MALDI-TOF (species: L.mono)	Reference tests ISO11290-1	MALDI-TOF (species: L.mono)																
3016	Petit reblochon au lait cru	Raw milk cheese	-	-	st	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
3017	Rocamadour AOP lait cru	Raw ewe milk cream	st	-	-	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
3339	Abondance lait cru	Raw milk cheese	st	st	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
3340	Comte lait cru	Raw milk cheese	st	st	-	-	/	-	+(36.66)	+(34.28)	+(37.33)	+(34.77)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	+	PD	-	3	a		
3341	Bethmale lait cru	Raw milk cheese	-	-	-	-	/	-	+(38.99)	+(37.25)	+(36.61)	+(33.90)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	+	PD	-	3	a		
3342	Grana padano lait cru	Raw milk cheese	-	-	H+	+	L.mono	+	-	-	-	-	-	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	ND	-	3	a		
3343	Rocamadour lait cru	Raw goat milk cheese	st	st	-	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
3344	Roquefort lait cru	Raw milk cheese	st	-	-	-	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
3345	Morbier lait cru	Raw milk cheese	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
3990	Maroilles	Raw milk cheese	st	st	st	st	/	-	-	-	-	-	H-	-	L.innoc	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
3991	Fromage affiné brebis	Raw ewe milk cheese	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
3993	Morbier lait cru	Raw milk cheese	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
4526	Rocamadour au lait cru	Raw goat milk cheese	st	st	H+	+	L.mono	+	-	-	-	-	st	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	ND	-	3	a		
4528	Tomme des bauges au lait cru	Raw milk cheese	H+(1)	+(1)	H+	+	L.mono	+	-	-	-	-	H-	-	L.innoc	-	-	-	ND	-	ND	-	ND	-	ND	-	ND	-	3	a		
4529	Saint Nectaire fermier au lait cru	Raw milk cheese	-	-	-	-	/	-	+(33.57)	+(30.81)	+(34.19)	+(31.07)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	+	PD	-	3	a		
4530	Comte 12 mois au lait cru	Raw milk cheese	H-(2)	+(1)	H-	+	L.welsh	-	-	-	-	-	H-	-	L.welsh	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
4531	Beaufort au lait cru	Raw milk cheese	-	-	st	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
5945	Brie de Meaux lait cru	Raw milk cheese	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
5946	Comté lait cru	Raw milk cheese	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
5947	Saint nectaire lait cru	Raw milk cheese	-	-	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
5948	Roquefort lait cru	Raw ewe milk cheese	st	-	st	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
5949	Crottin chavignol lait cru	Raw goat milk cheese	-	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
5950	Picodon lait cru	Raw goat milk cheese	st	st	-	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
5951	Salers lait cru	Raw milk cheese	-	-	st	-	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
5952	Munster au lait cru	Raw milk cheese	H-	+	H-	+	L.innoc	-	-	-	-	-	H-	-	L.innoc	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
6951	Formage au lait cru 01	Raw milk cheese	H+	+	H+	+	L.mono	+	+(36.08)	+(32.75)	+(37.07)	+(33.33)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	3	a		
6952	Formage au lait cru 06	Raw milk cheese	-	-	-	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	a		
6953	Formage au lait cru 07	Raw milk cheese	-	-	-	-	/	-	+(38.09)	+(35.42)	+(38.01)	+(34.65)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	+	PD	-	3	a		
6954	Formage au lait cru 14	Raw milk cheese	H+	+(2)	H+	+	L.mono	+	-	-	-	-	-	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	ND	-	3	a		
3018	Lait cru	Raw milk	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	b		
3019	Lait cru fermier	Raw milk	st	-	-	-	/	-	-	-	-	-	H-d	/	NC	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	b		
3346	Crème au lait cru 1	Raw milk cream	H+	+	H+	+	L.mono	+	+(29.60)	+(26.66)	+(30.00)	+(27.02)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	3	b		
3347	Crème au lait cru 2	Raw milk cream	H+	+	H+	+	L.mono	+	+(28.17)	+(25.50)	+(28.50)	+(25.70)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	3	b		
3348	Crème au lait cru 6	Raw milk cream	4H+	+	H+/H-	+	L.mono/L.innoc	+	+(30.98)	+(28.09)	+(31.41)	+(28.31)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	3	b		
3745	Lait brebis	Raw ewe milk	H+	-	H+	+	L.mono	+	+(38.07)	+(34.55)	+(38.01)	+(34.05)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	3	b		
3997	Lait brebis	Raw ewe milk	st	-	st	-	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	b		
4532	Lait fermenté	Fermented milk	H-	+	H-	+	L.innoc	-	-	-	-	-	H-	-	L.innoc	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	b		
4533	Lait fermenté	Fermented milk	H+	+	H+	+	L.mono	+	+(26.88)	+(24.29)	+(27.84)	+(24.63)	H+/H-	+	L.mono/L.innoc	+/-	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	3	b	
4534	Lait ribot lait fermenté maigre	Fermented milk	H-	+	H-	+	L.innoc	-	-	-	-	-	H-	-	L.innoc	No result;-	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	b	

* Analyses performed according to the COFRAC accreditation

MILK AND DAIRY PRODUCTS																														
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1 [†]						Alternative method: BACGene Listeria - Detection of <i>Listeria monocytogenes</i>																		Sub-culture Fraser (48h, 37°C)	Category	Type	
			Half Fraser		Fraser 1		Identification	<i>L.mono</i> result	Actero™ Listeria Enrichment Media for 18 h at 37°C				Confirmation			BACGene Listeria Multiplex				BACGene Listeria monocytogenes										
			O&A	Palcam	O&A	Palcam			BACGene Listeria Multiplex		BACGene Listeria monocytogenes		Confirmation			Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h							
									CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A	After purification step on TSYEA	All confirmatory tests															
Result 24h	MALDI-TOF (species: <i>L.mono</i>)	Reference tests ISO11290-1	MALDI-TOF (species: <i>L.mono</i>)																											
4535	Lait ribot lait fermenté maigre	Fermented milk	H+	+	H+	+	<i>L.mono</i>	+	+(35.14)	+(33.12)	+(37.44)	+(33.46)	H+/H-	+	<i>L.mono/L.innoc</i>	+/-	+	+	PA	+	PA	+	PA	+	PA	+	PA		3	b
4536	Lait cru de vache	Raw milk	H+	+	H+	+	<i>L.mono</i>	+	+(34.33)	+(31.67)	+(35.44)	+(31.54)	H+/H-	+	<i>L.mono/L.innoc</i>	+/-	+	+	PA	+	PA	+	PA	+	PA	+	PA		3	b
4537	Lait ribot	Fermented milk	H+	+	H+	+	<i>L.mono</i>	+	-	-	-	-	st	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	ND	-	3	b
4538	Lait fermenté	Fermented milk	H+	+	H+	+	<i>L.mono</i>	+	+(27.02)	+(24.46)	+(27.91)	+(25.08)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	+	PA		3	b
4539	Lait fermenté	Fermented milk	H+/H-	+	H+/H-	+	<i>L.mono/L.innoc</i>	+	+(27.00)	+(23.99)	+(27.31)	+(24.25)	H+/H-	+	<i>L.mono/L.innoc</i>	+/-No result;-	+	+	PA	+	PA	+	PA	+	PA	+	PA		3	b
5953	Lait cru fermier	Raw milk	H+	+	H+	+	<i>L.mono</i>	+	+(29.49)	+(26.24)	+(30.03)	+(27.78)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	+	PA		3	b
5954	Lait cru de vache	Raw milk	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	b
5955	Lait cru fermier	Raw milk	H+	+	H+	+	<i>L.mono</i>	+	+(29.55)	+(26.60)	+(29.84)	+(27.58)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	+	PA		3	b
5956	Lait cru	Raw milk	-	st	-	st	/	-	+(29.13)	+(26.38)	+(29.01)	+(26.98)	H+	+	<i>L.mono</i>	+	+	+	PD	+	PD	+	PD	+	PD	+	PD		3	b
6836	lait cru	Raw milk	-	-	-	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	b
6837	Lait cru fermier	Raw milk	st	-	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	b
6838	Beurre de baratte au lait cru	Raw milk butter	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	b
6839	Beurre de baratte cru demi-sel	Raw milk butter	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	b
3006	Beurre	Butter	H-d	-	-	-	NC	-	+(41.45)	+(38.67)	-/-	+(39.11)	H-d/H+ (*)	+	<i>L.mono/L.seeli at 72h</i>	+/-Not tested	+	+	PD	+	PD	-	NA	+	PD	H+		3	c	
3349	Bleu des causses lait pasteurisé	Pasteurised milk cheese	st	-	st	-	/	-	-	-	-	-	H-d	-	<i>L.seeligeri</i>	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	c
3350	Le chèvre feuille lait pasteurisé	Pasteurised milk cheese	-	-	-	-	/	-	-	-	-	-	H-	-	<i>L.innoc</i>	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	c
3351	Camembert lait pasteurisé	Pasteurised milk cheese	st	-	-	-	/	-	-	-	-	-	H-	-	<i>L.innoc</i>	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	c
4306	Brique brebis au lait pasteurisé	Pasteurised ewe milk cheese	H+	+	H+	+	<i>L.mono</i>	+	+(23.69)	+(20.59)	+(23.64)	+(21.53)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	+	PA		3	c
4307	Fromage au lait pasteurisé	Pasteurised milk cheese	H+	+	H+	+	<i>L.mono</i>	+	+(29.30)	+(26.01)	+(29.70)	+(27.98)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	+	PA		3	c
4308	Tomme des Pyrénées au lait pasteurisé	Pasteurised milk cheese	H+	+	H+	+	<i>L.mono</i>	+	+(23.41)	+(20.43)	+(23.19)	+(20.90)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	+	PA		3	c
4309	Bleu d'auvergne au lait pasteurisé	Pasteurised milk cheese	H-(4)	+(2)	H-	+	<i>L.innoc</i>	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	c
4310	Emmental français au lait pasteurisé	Pasteurised milk cheese	H-	+	H-	+	<i>L.innoc</i>	-	-	-	-	-	H-	-	<i>L.innoc</i>	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	c
4311	Saint Paulin au lait pasteurisé	Pasteurised milk cheese	H-	+	H-	+	<i>L.innoc</i>	-	-	-	-	-	H-	-	<i>L.innoc</i>	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	c
4312	Camembert au lait pasteurisé	Pasteurised milk cheese	H-	+	H-	+	<i>L.innoc</i>	-	-	-	-	-	H-	-	<i>L.innoc</i>	No result;-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	c
4328	Fromage au lait pasteurisé	Pasteurised milk cheese	st	st	st	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	c
4329	Tomme des Pyrénées au lait pasteurisé	Pasteurised milk cheese	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	c
4330	Brique brebis au lait pasteurisé	Pasteurised ewe milk cheese	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	H+		3	c	
4331	Camembert au lait pasteurisé	Pasteurised milk cheese	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	c
4332	Saint Paulin au lait pasteurisé	Pasteurised milk cheese	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	3	c
5958	Petit suisse lait pasteurisé	Pasteurised fermented milk	H+	+	H+	+	<i>L.mono</i>	+	+(23.50)	+(21.24)	+(24.39)	+(22.11)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	+	PA		3	c

MILK AND DAIRY PRODUCTS																																
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1♦						Alternative method: BACGene Listeria - Detection of Listeria monocytogenes																		Category	Type				
			Half Fraser		Fraser 1		Identification	L.mono result	BACGene Listeria Multiplex				BACGene Listeria monocytogenes				Confirmation					BACGene Listeria Multiplex				BACGene Listeria monocytogenes				Sub-culture Fraser (48h, 37°C)		
			O&A	Palcam	O&A	Palcam			BACGene Listeria Multiplex		BACGene Listeria monocytogenes		O&A		After purification step on TSYEA		All confirmatory tests	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h							
									CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	Result 24h	MALDI-TOF (species: L.mono)	Reference tests ISO11290-1	MALDI-TOF (species: L.mono)																
5959	Yaourt nature lait pasteurisé	Pasteurised fermented milk	H+(4)	+(2)	H+	+	L.mono	+	+(24.68)	+(21.59)	+(23.85)	+(22.05)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	3	c			
5960	Yaourt au lait entier lait pasteurisé	Pasteurised fermented milk	-	-	-	-	/	-	+(26.27)	+(23.05)	+(25.78)	+(24.20)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	+	PD	3	c			
5961	Fromage frais lait pasteurisé	Pasteurised fermented milk	-	-	-	-	/	-	+(24.25)	+(21.12)	+(24.78)	+(22.50)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	+	PD	3	c			
5962	Crème dessert saveur chocolat lait pasteurisé	Dairy based dessert	H+	+	H+	+	L.mono	+	i+(29.79)	+(26.57)	+(24.48)	+(24.42)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	3	c			
6671	Fromage trois laits	Pasteurised three milk cheese	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	3	c			
6674	Forêt noire	Pastry	H+	+	H+	+	L.mono	+	+(21.72)	+(19.35)	+(22.28)	+(19.67)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	3	c			

VEGETABLES																															
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*						Alternative method: BACGene Listeria - Detection of Listeria monocytogenes																		Sub-culture Fraser (48h, 37°C)	Category	Type		
			Half Fraser		Fraser 1		Identification	L.mono result	BACGene Listeria Multiplex				BACGene Listeria monocytogenes				Confirmation				BACGene Listeria Multiplex				BACGene Listeria monocytogenes						
			O&A	Palcam	O&A	Palcam			CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A		After purification step on TSYEA		All confirmatory tests	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h						
													Result 24h	MALDI-TOF (species: L.mono)	Reference tests ISO11290-1	MALDI-TOF (species: L.mono)															
			3003	Jeunes carottes surgelées	Carrots	-	-	-	-	/	-	+(29.70)	+(26.76)	+(30.28)	+(26.98)	H+/H-d (NC)	+	L.mono	+	+	+	+	PD	+	PD	+				PD	+
3004	Courgettes émincées	Zucchini	-	-	-	-	/	-	-	-	-	-	H-d	/	NI	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
3005	Ciboulette	Chive	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
3734	Pousses haricot mungo	Vegetables	H+	+	H+/H-d (NC)	+	L.mono	+	-	-	-	-	H-	-	L.innoc	-	-	-	ND	-	ND	-	ND	-	ND	-	ND	-	4	a	
3742	Courgettes bio	Zucchini	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
3743	Mais	Corn	H+	+	H+	+	L.mono	+	-	-	-	-	-	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	ND	-	4	a	
3744	Aubergines	Eggplant	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
3979	Petits pois	Peas	H-	+	H-	+	L.innoc	-	-	-	-	-	H-	-	L.innoc	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
4296	Persil plat	Parsley	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
4298	Ciboulette	Chive	st	-	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
4300	Pommes	Apples	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
4302	Grain de maïs	Corn	H+/H-	+	H+/H-	+	L.mono/L.innoc	+	-	-	-	-	H- (*)	-	L.innoc	-	-	-	ND	-	ND	-	ND	-	ND	-	ND	H-	4	a	
4305	Pousses de haricots mungo	Vegetables	H-d	-	H+/H-	+	L.mono/L.innoc	+	+(34.82)	+(31.94)	+(35.53)	+(32.74)	H+ (RLM)/H-	+	L.innoc/L.mono	-/+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	4	a	
4669	Poivrons jaunes crus	Yellow peppers	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
4672	Persil plat	Parsley	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
4674	Ciboulette	Chive	st	-	1H-d	-	NC	-	-	-	-	-	H-d	Not tested	NC	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
4676	Brocolis	Broccoli	-	st	-	-	/	-	+(25.43)	+(22.84)	+(26.26)	+(23.77)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	+	PD	-	4	a	
4677	Brocolis	Broccoli	-	-	-	-	/	-	-	-	-	-	H-d	Not tested	NC	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
5788	Poivrons rouges	Red pepper	st	st	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
5795	Poivrons jaunes	Yellow pepper	st	st	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
5797	Champignons	Mushrooms	H-(3)	+(2)	H-	+	L.innoc	-	+(29.96)	+(27.33)	+(30.31)	+(28.46)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	+	PD	+	4	a	
5799	Ciboulette	Chive	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
6607	Haricots verts	Beans	H-d	+	H-	+	L.innoc	-	+(27.03)	+(24.36)	+(26.02)	+(24.24)	H+/H-	+/-	L.mono/L.innoc	+/-	+	+	PD	+	PD	+	PD	+	PD	+	PD	-	4	a	
6608	Choux fleurs	Cauliflower	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
6610	Haricots verts	Beans	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
6611	Carottes crues émincées	Sliced carrots	H+	+	H+	+	L.mono	+	+(28.07)	+(25.24)	+(27.01)	+(24.88)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	4	a	
6614	Courgettes	Zucchini	H+/H-	+	H+/H-	+	L.mono/L.innoc	+	-	-	-	-	H-	-	L.innoc	-	-	-	ND	-	ND	-	ND	-	ND	-	ND	-	4	a	
6713	Persil	Parsley	-	st	H+d	+	L.mono	+	+(38.72)	+(34.96)	+(41.73)	+(35.37)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	4	a	
6714	Ciboulette	Chive	-	-	H-	+	L.innoc	-	-	-	-	-	H-d	No result;-	L.innoc	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
6715	Courgettes en rondelles	Zucchini	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	a	
6716	Courgettes en rondelles	Zucchini	H+(2)	+	H+	+	L.mono	+	-	-	-	-	-	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	ND	-	4	a	
6717	Persil	Parsley	-	-	-	-	/	-	-	-	-	-	H-d (*)	-	L.innoc	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	H-d	4	a	
3001	Poêlée Pommes de terre	Cooked potatoes	st	st	st	st	/	-	-	-	-	-	H+d/-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	b	
3002	Oignons préfaits	Cooked onions	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	b	
3733	Carottes précuites	Pre-cooked carrots	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	b	
3740	Tajine de légumes	Pre-cooked vegetables	st	-	-	-	/	-	-	-	-	-	H-d	-	L.seeli	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	b	
3741	Champignons émincés	Sliced mushrooms	st	-	-	-	/	-	+(33.20)	+(31.04)	+(34.24)	+(31.03)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	+	PD	-	4	b	

* Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

BACGene Listeria monocytogenes

VEGETABLES																													
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1*						Alternative method: BACGene Listeria - Detection of Listeria monocytogenes																			Category	Type
			Half Fraser		Fraser 1		Identification	L.mono result	Actero™ Listeria Enrichment Media for 18 h at 37°C				Confirmation			BACGene Listeria Multiplex				BACGene Listeria monocytogenes				Sub-culture Fraser (48h, 37°C)					
			O&A	Palcam	O&A	Palcam			BACGene Listeria Multiplex		BACGene Listeria monocytogenes		O&A			All confirmatory tests	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx		Agreement AriaMx Ref/Alt 18h				
									CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	Result 24h	MALDI-TOF (species: L.mono)	Reference tests ISO11290-1											MALDI-TOF (species: L.mono)			
			4119	Pomme de terre lamelles	Pre-cooked potatoes	st	st	st	-	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-		
4123	Oignons préfaits	Pre-cooked onions	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	4	b	
4287	Matières premières saupoudreuse tomates	Vegetable raw material	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	4	b	
4297	Purée de carottes	Carrot purée	H+	+	H+	+	L.mono	+	+(20.09)	+(17.41)	+(20.84)	+(18.30)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	4	b	
4299	Tajine	Tajine	H+	+	H+	+	L.mono	+	-	-	-	-	-	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	4	b	
4301	Courgettes bio	Zucchini	-	st	H-	+	L.innoc	-	+(38.74)	+(35.99)	+(38.41)	+(37.09)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	-	4	b	
4304	Oignons préfaits	Pre-cooked onions	st	st	-	-	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	4	b	
4673	Tomates quartier	Tomatoes	-	-	-	-	/	-	-	-	-	-	H-d	Not tested	NC	/	-	-	NA	-	NA	-	NA	-	NA	-	4	b	
4675	Courgettes rondes lisses	Zucchini	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	4	b	
4678	Jeunes carottes surgelées	Frozen carrots	-	-	-	-	/	-	-	-	-	-	H-d	Not tested	NC	/	-	-	NA	-	NA	-	NA	-	NA	-	4	b	
4680	Oignons préfaits	Pre-fried onions	H+/H-	+(2)	H+	+	L.mono/L.innoc	+	-	-	-	-	st	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	4	b	
4681	Courgettes	Precooked zucchini	-	-	-	-	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	4	b	
4682	Poêlée de pommes de terre précuites	Precooked potatoes	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	4	b	
4683	Champignons émincés surgelés	Frozen mushrooms	st	st	st	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	4	b	
5789	Farce pour wrap	Stuffing for wrap	-	-	H+	+	L.mono	+	+(29.46)	+(27.08)	+(29.88)	+(27.77)	H+d (1)	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	4	b	
5793	Julienne de légumes	Sliced vegetables	-	-	H+	+	L.mono	+	+(27.26)	+(23.85)	+(26.75)	+(24.54)	H+	+	L.mono	No result; +	+	+	PA	+	PA	+	PA	+	PA	-	4	b	
5794	Purée d'artichaut	Artichoke purée	-	-	-	-	/	-	i/-	i/-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	4	b	
5796	Préparation provençale	Vegetables based preparation	-	-	-	-	/	-	-	-	-	-	- (*)	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	4	b	
5798	Petits pois	Beans	H+	+	H+	+	L.mono	-	+(30.16)	+(26.74)	+(29.65)	+(27.96)	H+/H-	+/-	L.mono/L.innoc	+/-	+	+	PD	+	PD	+	PD	+	PD	-	4	b	
6609	Riz tomates oignons pommes de terre poivrons	Rice based preparation	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	4	b	
6612	Légumes pour potager	Vegetables	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	4	b	
6613	Julienne de légumes	Sliced vegetables	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	4	b	
6615	Légumes parisienne	Vegetables preparation	st	st	-	-	/	-	+(39.81)	+(35.80)	+(38.34)	+(37.64)	H+ (1)	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	-	4	b	
6718	Courgettes farcies	RTRH zucchini	H-d	+	H-	+	L.innoc	-	-	-	-	-	H-	-	L.innoc	-	-	-	-	NA	-	NA	-	NA	-	NA	-	4	b
6719	Galettes soja tomates	Vegetables RTRH preparation	-	-	-	-	/	-	+(32.94)	+(29.86)	+(33.93)	+(30.51)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	-	4	b	
6720	Galettes quinoa provençale	Vegetables RTRH preparation	-	-	-	-	/	-	-	-	-	-	H-d (*)	-	L.welsh	-	-	-	-	NA	-	NA	-	NA	-	NA	H-d	4	b
6721	Galettes soja tomates	Vegetables RTRH preparation	H-d	+d	H+d	-	L.mono	+	+(34.57)	+(32.01)	+(35.47)	+(33.36)	H-d (*)	+	L.mono at 72h	+	+	+	PA	+	PA	+	PA	+	PA	H-d	4	b	
6722	Galettes boulgour lentilles	Vegetables RTRH preparation	H-d	-	H-	+	L.innoc	+	-	-	-	-	-	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	4	b	
6723	Brunoise méridionale	Vegetables preparation	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	4	b	
6725	Brunoise méridionale	Vegetables preparation	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	4	b	
3746	Piémontaise	Piémontaise	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	4	c	
4202	Carottes râpées assaisonnées	Seasoned grated carrots	st	st	st	st	/	-	+(35.97)	+(31.55)	+(35.89)	+(33.24)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	-	4	c	
4203	Carottes râpées assaisonnées	Seasoned grated carrots	H-d	+5	H-	+	L.welsh	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	4	c	

VEGETABLES																																
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1♦						Alternative method: BACGene Listeria - Detection of Listeria monocytogenes																		Category	Type				
			Half Fraser		Fraser 1		Identification	L.mono result	BACGene Listeria Multiplex				BACGene Listeria monocytogenes				Confirmation					BACGene Listeria Multiplex				BACGene Listeria monocytogenes				Sub-culture Fraser (48h, 37°C)		
			O&A	Palcam	O&A	Palcam			CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A		After purification step on TSYEA		All confirmatory tests	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h							
													Result 24h	MALDI-TOF (species: L.mono)	Reference tests ISO11290-1	MALDI-TOF (species: L.mono)																
4204	Concombre au fromage blanc et ciboulette	Seasoned cucumber	H+	+	H+	+	L.mono	+	+(30.86)	+(27.73)	+(31.77)	+(28.76)	H+	+	L.mono	+	+	+	+	PA	+	PA	+	PA	+	PA	+	PA		4	c	
4205	Concombre au fromage blanc et ciboulette	Seasoned cucumber	H-d	+d	H-	+	L.welsh	-	-	-	-	-	H-d (After subculture)	/	NC	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	H-d (NC)	4	c		
4206	Macédoine de légumes avec mayonnaise	Macédoine	H+	+	H+	+	L.mono	+	+(27.81)	+(24.58)	+(28.20)	+(25.40)	H+	+	L.mono	+	+	+	+	PA	+	PA	+	PA	+	PA	+	PA		4	c	
4207	Macédoine de légumes avec mayonnaise	Macédoine	H-d	+d	H-	+	L.welsh	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	c		
4208	Céleri rémoulade	Grated celery	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	c		
4303	Macédoine	Macedoine	st	st	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	c		
4739	Céleri rémoulade	Deli salad	-	st	-	-	/	-	+(26.59)	+(23.96)	+(27.67)	+(24.49)	H+/H-d	+ / Not tested	L.mono / L.seeli	+	+	+	+	PD	+	PD	+	PD	+	PD	+	PD		4	c	
4740	Champignons à la grecque	Deli salad	H+	+5	H+	+	L.mono	+	-	-	-	-	-	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	ND	-	4	c		
4741	Tri choux jambon comte	Deli salad	st	-	H+	+	L.mono	+	+(38.75)	+(36.11)	+(40.36)	+(37.30)	H-/H+ (RLM)	-	L.mono (RLM) / L.innoc	No result;+	+	+	PA	+	PA	+	PA	+	PA	+	PA		4	c		
4742	Piémontaise	Deli salad	H-	+	H+/H-	+	L.mono / L.innoc	+	-	-	-	-	H-	-	L.innoc	-	-	-	ND	-	ND	-	ND	-	ND	-	ND	H-	4	c		
4743	Jardinière de légumes et mayonnaise	Deli salad	H+/H-	+	H-	+	L.mono / L.innoc	+	+(24.02)	+(21.51)	+(24.69)	+(21.87)	H+	+	L.mono	+	+	+	+	PA	+	PA	+	PA	+	PA	+	PA		4	c	
4744	Tartare de tomates	Seasoned tomatoes	H+/H-	+	H-	+	L.mono / L.innoc	+	-	-	-	-	H-	-	L.innoc	-	-	-	ND	-	ND	-	ND	-	ND	-	ND	H-	4	c		
4745	Carottes râpées assaisonnées	Seasoned grated carrots	H-	+1	H-	+	L.innoc	-	+(27.64)	+(25.22)	+(27.93)	+(25.35)	H+	+	L.mono	+	+	+	+	PD	+	PD	+	PD	+	PD	+	PD		4	c	
6822	Macédoine de légumes	Vegetable mix	-	st	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	c		
6823	Piémontaise jambon	Deli salad	-	-	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	c		
6824	Piémontaise jambon	Deli salad	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	c		
6825	Macédoine de légumes	Vegetable mix	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	4	c		

SEAFOOD AND FISHERY PRODUCTS																													
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1♦						Alternative method: BACGene Listeria - Detection of <i>Listeria monocytogenes</i>																			Category	Type
			Half Fraser		Fraser 1		Identification	<i>L.mono</i> result	BACGene <i>Listeria monocytogenes</i>				Confirmation					BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>				Sub-culture Fraser (48h, 37°C)			
			O&A	Palcam	O&A	Palcam			CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A		After purification step on TSYEA		All confirmatory tests	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h				
													Result 24h	MALDI-TOF (species: <i>L.mono</i>)	Reference tests ISO11290-1	MALDI-TOF (species: <i>L.mono</i>)													
			2996	Filet de Hoki meunière	Fish fillet	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-		
2999	Crevettes grises	Shrimps	-	-	st	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	a	
3000	Noix de Saint Jacques	Scallops	H+	+	H+	+	<i>L.mono</i>	+	-	-	-	-	st	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	5	a	
3729	Filet de Hoki meunière	Fermented milk	H-	-	H-	+	<i>L.welsh</i>	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	a	
3730	Meunière poisson blanc	Fermented milk	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	a	
3981	Tranche pané merlu blanc	RTR fish	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	a	
3982	Filet de Panga	Fish fillet	H+	+	H+	+	<i>L.mono</i>	+	+(25.64)	+(23.15)	+(26.09)	+(23.41)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	a	
3984	Moules déco cuites	Mussels	H-	st	H-d	st	NC	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	a	
4110	Pavé merlu	Fish product	st	st	-	st	/	-	-/- +(40.77)	+(37.99)	+(39.64)	+(36.64)	H+	+	<i>L.mono</i>	+	+	-	NA	+	PD	+	PD	+	PD	-	5	a	
4130	Cœur de filet de Merlu blanc du cap	Fish fillet	H+	+	H+	+1	<i>L.mono</i>	+	-	-	-	-	-	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	5	a	
4131	Aile de raie	Fish product	H+	+	H+	+	<i>L.mono</i>	+	+(31.01)	+(27.86)	+(31.36)	+(27.67)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	a	
4685	Ailes de raie	Fish fillet	st	st	st	st	/	-	+(30.34)	+(27.74)	+(31.27)	+(28.17)	H+	+	<i>L.mono</i>	+	+	+	PD	+	PD	+	PD	+	PD	-	5	a	
4967	Saumon	Salmon fillet	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	a	
4968	Colin Alaska	Fish fillet	st	-	-	-	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	a	
4969	Noix de St Jacques	Scallops	st	-	st	st	/	-	+(35.32)	+(39.31)	+(39.91)	+(36.74)	H+(7)	+	<i>L.mono</i>	+	+	+	PD	+	PD	+	PD	+	PD	-	5	a	
4970	Pavé poisson blanc	Fish fillet	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	a	
4971	Duo saumon	Salmon fillet	-	st	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	a	
4972	Filet de Hoki meunière	Fish fillet	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	a	
4973	Nacette de saumon cru	Salmon fillet	H+	+	H+	+	<i>L.mono</i>	+	+(24.69)	+(26.64)	+(27.09)	+(24.89)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	a	
5224	Encornet sauvage	Squid	H+	+	H+	+	<i>L.mono</i>	+	+(30.85)	+(27.12)	+(31.42)	+(28.40)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	a	
5225	Filet de Merlan	Fish fillet	H+	+	H+	+	<i>L.mono</i>	+	+(25.07)	+(21.39)	+(25.67)	+(22.79)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	a	
5226	Filet de Julienne	Fish fillet	H+	+	H+	+	<i>L.mono</i>	+	+(25.66)	+(22.18)	+(26.08)	+(23.27)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	a	
5227	Filet de Vieille	Fish fillet	H+	+	H+	+	<i>L.mono</i>	+	+(24.85)	+(21.38)	+(25.12)	+(22.46)	H+/H-	-/+	<i>L.innoc</i> / <i>L.mono</i>	-/+	+	+	PA	+	PA	+	PA	+	PA	-	5	a	
5228	Filet de Tcaud	Fish fillet	H+	+	H+	+	<i>L.mono</i>	+	+(25.64)	+(22.05)	+(26.10)	+(23.28)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	a	
5790	Chair de saumon	Salmon	-	st	st	-	/	-	-	-	-	-	H-	-	<i>L.welsh</i>	-	-	-	NA	-	NA	-	NA	-	NA	-	5	a	
5791	Poisson Panga	Fish fillet	H+	+	H+/H-	+	<i>L.mono</i> / <i>L.innoc</i>	+	+(32.20)	+(29.09)	+(33.37)	+(30.09)	H+/H-	+/-	<i>L.mono</i> / <i>L.innoc</i>	+/-	+	+	PA	+	PA	+	PA	+	PA	-	5	a	
5801	Poisson blanc tranché nature	White piece of fish	H+	+	H+	+	<i>L.mono</i>	+	-	-	-	-	st	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	5	a	
5802	Filet de cabillaud	Cod fillet	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	a	
5964	Crevettes décortiquées crues	Raw peeled shrimps	-	-	-	-	/	-	+(25.15)	+(22.13)	+(24.91)	+(23.03)	H+	+	<i>L.mono</i>	+	+	+	PD	+	PD	+	PD	+	PD	-	5	a	
5965	Blanc de calmar	Calimari	H+	+	H+	+	<i>L.mono</i>	+	+(24.52)	+(22.08)	+(24.49)	+(22.31)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	a	
6618	Poisson blanc	White fish	H+	+	H+	+	<i>L.mono</i>	+	+(26.17)	+(23.29)	+(25.60)	+(23.38)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	a	
2998	Filet de bar sauce iodée	Seasoned fish	H+	+	H+	+	<i>L.mono</i>	+	+(31.57)	+(28.44)	+(31.47)	+(28.60)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	b	
3728	Pulpe saumon fumé	Smoked salmon	H+	+	H+	+	<i>L.mono</i>	+	-	-	-	-	-	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	5	b	
3998	Saumon fumé	Smoked salmon	H+(2)	+(3)	H+	+	<i>L.mono</i>	+	+(29.05)	+(26.77)	+(29.26)	+(26.44)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	b	
3999	Saumon fumé	Smoked salmon	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	b	
4000	Truite fumée Norvège	Smoked trout	H-	+	H-	+	<i>L.welsh</i>	-	+(29.26)	+(25.99)	+(29.07)	+(26.02)	H+/H-	+	<i>L.mono</i> / <i>L.welsh</i>	+/-	+	+	PD	+	PD	+	PD	+	PD	-	5	b	
4001	Truite fumée Norvège	Smoked trout	H+/H-	+	H+/H-	+	<i>L.welsh</i> / <i>L.mono</i>	+	+(21.32)	+(18.77)	+(21.32)	+(18.60)	H+/H-	+	<i>L.mono</i> / <i>L.welsh</i>	+/-	+	+	PA	+	PA	+	PA	+	PA	-	5	b	
4002	Saumon fumé	Smoked salmon	H-	+	H-	+	<i>L.welsh</i>	-	-	-	-	-	H-	-	<i>L.welsh</i>	-	-	-	NA	-	NA	-	NA	-	NA	-	5	b	
4670	Saumon fumé	Smoked salmon	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	b	

♦ Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

BACGene *Listeria monocytogenes*

SEAFOOD AND FISHERY PRODUCTS																															
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1 [†]						Alternative method: BACGene Listeria - Detection of Listeria monocytogenes																		Sub-culture Fraser (48h, 37°C)	Category	Type		
			Half Fraser		Fraser 1		Identification	L.mono result	BACGene Listeria Multiplex				BACGene Listeria monocytogenes				Confirmation				BACGene Listeria Multiplex				BACGene Listeria monocytogenes						
			O&A	Palcam	O&A	Palcam			CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A		After purification step on TSYEA		All confirmatory tests	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h						
													Result 24h	MALDI-TOF (species: L.mono)	Reference tests ISO11290-1	MALDI-TOF (species: L.mono)															
			4960	Saumon atlantique fumé	Smoked salmon	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA				-	NA
4961	Saumon fumé	Smoked salmon	st	st	st	-	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	b			
4962	Saumon atlantique fumé	Smoked salmon	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	b			
4963	Truite fumée Norvège	Smoked trout	H+(1)	st	H+	+	L.mono	+	-	-	-	-	st	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	5	b			
4964	Saumon atlantique fumé	Smoked salmon	st	st	H+	+	L.mono	+	-	-	-	-	st	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	5	b			
4965	Truite fumée	Smoked trout	H-	+	H-	+	L.welsh	-	+(30.81)	+(33.28)	+(33.40)	+(31.20)	H+/H-	+/+	L.mono/L.welsh	+/+	+	+	PD	+	PD	+	PD	+	PD	-	5	b			
4966	Saumon atlantique fumé	Smoked salmon	H+(3)	+(1)	H+	+	L.mono	+	-	-	-	-	st	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	5	b			
5241	Saumon fumé	Smoked salmon	H+	+	H+	+	L.mono	+	+(24.57)	+(21.39)	+(24.69)	+(21.96)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	5	b			
5242	Truite fumée	Smoked trout	H+	+	H+	+	L.mono	+	+(25.09)	+(21.97)	+(25.26)	+(22.63)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	5	b			
5243	Filets de maquereau fumés	Smoked mackerel filets	H+	+	H+	+	L.mono	+	+(31.25)	+(27.82)	+(31.43)	+(28.44)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	5	b			
5966	Lardons saumon fumé	Smoked salmon	H+	+	H+	+	L.mono	+	+(25.27)	+(22.82)	+(25.24)	+(23.63)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	5	b			
5967	Filets de harengs fumés	Smoked herring	H+	+	H+	+	L.mono	+	+(32.99)	+(29.68)	+(32.11)	+(29.72)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	5	b			
6826	Lardons saumon atlantique	Smoked salmon	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	b			
6827	Tranches de truite fumée	Smoked trout	st	-	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	b			
6828	Petites tranches de saumon fumé	Smoked salmon	st	-	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	b			
6829	Harengs fumés	Smoked herrings	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	b			
6830	Harengs fumés	Smoked herrings	H-	+	H-	+	L.innoc	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	b			
2997	Pané poisson blanc cuit	Breaded fish	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	c			
3731	Portion Merlu pané	Fish fillet	H-d/H+d	-	H-d	-	NC	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	c			
3732	Filet de colin Fish and chips	RTR fish	-	-	-	-	/	-	+(31.15)	+(29.53)	+(32.76)	+(29.47)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	-	5	c			
3738	Salade du pêcheur	Seafood salad	-	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	c			
3988	Poisson pané	RTR fish	H+d/H-	+	H+d/H-	+	H+NC/L.welsh	+	-	-	-	-	-	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	5	c			
4122	Pané de poisson blanc cuit	RTR fish product	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	c			
4126	Nacette de saumon	RTR Salmon	H+	+	H+	-	L.mono	+	+(25.38)	+(23.54)	+(26.05)	+(23.50)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	5	c			
4129	Pané Hoki	RTR Fish product	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	c			
4290	Cœur cabillaud sauce provençale	RTR fish product	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	c			
4291	Filet merlu sauce vierge	RTR fish product	H+d	-	H+	+	L.mono	+	+(38.14)	+(33.89)	+(37.74)	+(35.81)	H+ (1)	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	5	c			
4292	Dos de cabillaud sauce provençale	RTR fish product	st	-	-	-	/	-	-	-	-	-	H-(1)	-	L.innoc	-	-	-	NA	-	NA	-	NA	-	NA	-	5	c			
4295	Hoki pané	RTR fish product	H+	-	H+	+	L.mono	+	+(35.39)	+(31.39)	+(35.79)	+(33.49)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	5	c			
4313	Bâtonnets crabe	Surimi	H+	+	H+	+	L.mono	+	+(21.13)	+(18.13)	+(21.17)	+(18.95)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	5	c			
4314	Terrine de saumon aneth	Salmon terrine	H+	+	H+	+	L.mono	+	+(22.94)	+(19.67)	+(22.84)	+(20.36)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	5	c			
4315	Rillettes saumon	Salmon rillettes	-	-	st	st	/	-	+(23.05)	+(19.58)	+(22.49)	+(20.08)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	-	5	c			
4316	Rillettes crabe tourteau	Crab rillettes	H+	+	H+	+	L.mono	+	+(22.86)	+(19.75)	+(22.86)	+(20.48)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	5	c			

SEAFOOD AND FISHERY PRODUCTS																												
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1 [†]						Alternative method: BACGene Listeria - Detection of <i>Listeria monocytogenes</i>																	Sub-culture Fraser (48h, 37°C)	Category	Type
			Half Fraser		Fraser 1		Identification	<i>L.mono</i> result	Actero™ Listeria Enrichment Media for 18 h at 37°C				Confirmation			BACGene Listeria Multiplex				BACGene Listeria monocytogenes								
			O&A	Palcam	O&A	Palcam			BACGene Listeria Multiplex		BACGene Listeria monocytogenes		Confirmation			Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h					
									CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A	After purification step on TSYEA	All confirmatory tests													
Result 24h	MALDI-TOF (species: <i>L.mono</i>)	Reference tests ISO11290-1	MALDI-TOF (species: <i>L.mono</i>)																									
4317	Rillettes crabe tourteau	Crab rillettes	H-	+	H-	+	<i>L.innoc</i>	-	-	-	-	-	H-	-	<i>L.innoc</i>	-	-	-	NA	-	NA	-	NA	-	NA	-	5	c
4318	Bâtonnets crabe	Surimi	H-	+	H-	+	<i>L.innoc</i>	-	-	-	-	-	H-	-	<i>L.innoc</i>	-	-	-	NA	-	NA	-	NA	-	NA	-	5	c
4319	Rillettes saumon	Salmon rillettes	H-	+	H-	+	<i>L.innoc</i>	-	-	-	-	-	H-	-	<i>L.innoc</i>	-	-	-	NA	-	NA	-	NA	-	NA	-	5	c
5238	Bâtonnets crabe	Surimi	H+	+	H+	+	<i>L.mono</i>	+	+(21.24)	+(18.18)	+(20.55)	+(19.39)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	c
5239	Terrine de saumon aneth	Salmon terrine	H+	+	H+	+	<i>L.mono</i>	+	-	-	-	-	st	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	5	c
5240	Bâtonnets crabe	Surimi	H+	+	H+	+	<i>L.mono</i>	+	+(21.12)	+(17.70)	+(21.72)	+(18.58)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	c
5792	Farce de tartare de saumon	Salmon tartar	H-	+	H+/H-	+	<i>L.mono/L.welsh</i>	+	+(26.02)	+(23.39)	+(26.30)	+(24.05)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	c
5800	Filet de hoki pané	Breaded fish	H+	+	H+	+	<i>L.mono</i>	+	+(31.71)	+(28.89)	+(31.76)	+(29.31)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	c
5803	Américain thon	Sandwich (tuna)	H+	+	H+	+	<i>L.mono</i>	+	+(33.61)	+(31.77)	+(33.72)	+(31.49)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	c
5804	Hoki pané	Breaded fish	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	5	c
5968	Mini tranche de truite fumée	Smoked trout	H+	+	H+	+	<i>L.mono</i>	+	+(24.57)	+(22.56)	+(24.49)	+(23.28)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	c
5969	bâtonnets saveur crabe	Surimi	-	-	-	-	/	-	+(19.02)	+(16.60)	+(19.72)	+(18.29)	H+	+	<i>L.mono</i>	+	+	+	PD	+	PD	+	PD	+	PD	-	5	c
5970	Terrine de saumon aneth	Salmon terrine	H+	+	H+	+	<i>L.mono</i>	+	+(21.27)	+(18.45)	+(21.63)	+(19.58)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	c
5971	Terrine aux saint jacques	Scallops terrine	H+	+	H+	+	<i>L.mono</i>	+	+(20.69)	+(18.02)	+(21.09)	+(18.55)	H+	+	<i>L.mono</i>	+	+	+	PA	+	PA	+	PA	+	PA	-	5	c

ENVIRONMENTAL SAMPLES																														
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1♦						Alternative method: BACGene Listeria - Detection of Listeria monocytogenes																			Category	Type	
			Half Fraser		Fraser 1		Identification	L.mono result	Actero™ Listeria Enrichment Media for 18 h at 37°C				Confirmation			BACGene Listeria Multiplex				BACGene Listeria monocytogenes				Sub-culture Fraser (48h, 37°C)						
			O&A	Palcam	O&A	Palcam			BACGene Listeria Multiplex		BACGene Listeria monocytogenes		O&A			All confirmatory tests	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx		Agreement AriaMx Ref/Alt 18h					
									CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	Result 24h	MALDI-TOF (species: L.mono)	Reference tests ISO11290-1											MALDI-TOF (species: L.mono)				
			3352	Déchet poudre de lait	Dust (milk)	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-			NA
3353	Déchet poissons	Waste (fish)	st	st	st	-	/	-	-	-	-	-	H-(1)	-	L.seeligeri	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	a
4320	Déchet saucisse 1	Waste (pork)	H-	+	H-	+	L.innoc	-	-	-	-	-	H-	-	L.innoc	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	a
4321	Déchet saucisse 1	Waste (pork)	H+	+	H+	+	L.mono	+	+(24.78)	+(21.83)	+(24.74)	+(22.30)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	6	a
4322	Déchet saucisse 2	Waste (pork)	H-	+	H-	+	L.innoc	-	-	-	-	-	H-	-	L.innoc	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	a
4323	Déchet saucisse 2	Waste (pork)	st	st	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	a
4324	Déchet porc	Waste (pork)	H-	+	H-	+	L.innoc	-	-	-	-	-	H-	-	L.innoc	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	a
4325	Déchet porc	Waste (pork)	H+/H-	+	H+/H-	+	L.mono/L.welsh	+	+(23.61)	+(20.63)	+(23.88)	+(21.48)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	6	a
4326	Déchet saucisson	Waste (pork)	st	st	st	st	/	-	-	-	-	-	H-(4)	-	L.innoc	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	a
4327	Déchet saucisson	Waste (pork)	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	a
5437	Matières premières à réception	Residues (Fish industry)	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	a
5438	Déchets de sol	Residues (Fish industry)	H-d	-	-	-	NC	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	a
5439	Déchets de sol ététeuse	Residues (Fish industry)	H+	+	H+/H-	+	L.mono/L.innoc	+	+(30.16)	+(27.15)	+(30.71)	+(27.43)	H+/H-	+/-	L.mono/L.innoc	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	6	a
5440	Déchets de sol	Residues (Fish industry)	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	a
5441	Déchets parage	Residues (Fish industry)	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	a
5447	Déchets de sol	Residues (Fish industry)	st	st	H-	+	L.innoc	-	+(37.23)	+(34.54)	+(38.21)	+(34.49)	H+/H-	+/-	L.mono/L.innoc	+/-	+	+	PD	+	PD	+	PD	+	PD	+	PD	-	6	a
6756	Saucisse végétale déchet 1	Waste (vegetables)	H+	-	H+	-	L.mono	+	-	-	-	-	-	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	ND	-	6	a
6757	Saucisse végétale déchet 2	Waste (vegetables)	-	-	-	-	/	-	+(28.22)	+(25.22)	+(28.05)	+(25.63)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	+	PD	-	6	a
6759	Déchet poisson blanc	Waste (White fish)	H+	+	H+	+	L.mono	+	+(30.01)	+(26.93)	+(29.83)	+(27.49)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	6	a
6760	Déchet raie	Waste (Fish)	st	st	-	-	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	a
6761	Déchet sang	Waste (Blood)	H+/H-	+	H+/H-	+	L.mono/L.innoc	+	+(23.36)	+(20.96)	+(24.52)	+(21.71)	H+/H-	+/-	L.mono/L.innoc	+/-	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	6	a
6930	Déchets chinchard	Waste (fish)	st	st	st	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	a
6931	Déchets sardine	Waste (fish)	H-	+	H-	+	L.innoc	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	a
6932	Déchets saumon	Waste (fish)	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	a
6933	Déchets harengs	Waste (fish)	st	st	st	st	/	-	+(31.94)	+(28.84)	+(32.36)	+(29.91)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	+	PD	-	6	a
6937	Déchets porc salage	Waste (pork)	H+	+	H+	+	L.mono	+	+(29.12)	+(25.69)	+(29.07)	+(26.60)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	6	a
3354	Eau rinçage pousoir (production saucisson poisson)	Process water (Pork and fish production)	st	st	st	st	/	-	+(30.49)	+(27.77)	+(30.92)	+(27.83)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	+	PD	-	6	b
3355	Eau rinçage cutter (production thon assaisonné)	Process water (fish production)	H+/H-	+	H+/H-	+	L.mono/L.welsh	+	-/- +(39.31)	-/- +(36.12)	-/- +(38.08)	-/- +(36.04) /-	H-	-	L.welsh/L.mono at 72h	-/Not tested	+	-	ND	-	ND	-	ND	-	ND	-	ND	+	6	b
3356	Eau rinçage cutter (production chair saumon)	Process water (fish production)	H-	+	H-	+	L.welsh	-	-	-	-	-	H-	-	L.welsh	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	b
4686	Eau de process Fabrication chipolatas	Process water	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	b
5431	Eau rinçage filets peulse	Cleaning water (Fish industry)	H+/H-	+	H+/H-	+	L.mono/L.innoc	+	+(33.57)	+(30.66)	+(34.27)	+(31.90)	H+/H-	+/-	L.mono/L.innoc	+/-	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	6	b
5432	Eau rampe de dessalage	Process water (Fish industry)	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	b

♦ Analyses performed according to the COFRAC accreditation

ENVIRONMENTAL SAMPLES																																
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1 [†]						Alternative method: BACGene Listeria - Detection of Listeria monocytogenes																		Category	Type				
			Half Fraser		Fraser 1		Identification	L.mono result	BACGene Listeria Multiplex				BACGene Listeria monocytogenes				Confirmation					BACGene Listeria Multiplex				BACGene Listeria monocytogenes				Sub-culture Fraser (48h, 37°C)		
			O&A	Palcam	O&A	Palcam			CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A		After purification step on TSYEA		All confirmatory tests	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h							
													Result 24h	MALDI-TOF (species: L.mono)	Reference tests ISO11290-1	MALDI-TOF (species: L.mono)																
			5433	Eau lave-main	Cleaning water (Fish industry)	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA			-	NA	-	6
5434	Eau rinçage après décaissage	Cleaning water (Fish industry)	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	6	b				
5435	Eau rinçage bac inox	Cleaning water (Fish industry)	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	6	b				
5436	Eau local taux de sel	Process water (Fish industry)	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	6	b				
6682	Eau parage n°1 (industrie de poissons)	Process water (fish industry)	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	6	b				
6683	Eau sortie épineuse (industrie de poissons)	Process water (fish industry)	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	6	b				
6684	Eau égout maturation salage (industrie de poissons)	Sewer water (fish industry)	st	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	6	b				
6685	Eau peleuse (industrie de poissons)	Process water (fish industry)	st	st	st	st	/	-	-	-	-	-	H-	-	L.innoc	-	-	-	NA	-	NA	-	NA	-	NA	-	6	b				
6764	Eau process lavage carcasse poulet	Process water	H+	+	H+	+	L.mono	+	-	-	-	-	st	/	/	/	-	-	ND	-	ND	-	ND	-	ND	-	6	b				
6766	Eau rinçage mélangeur ferments	Rinsing water	H+	+	H+	+	L.mono	+	+(21.09)	+(18.25)	+(20.88)	+(18.61)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	6	b				
6768	Eau process rinçage robot coupe fabrication appâts	Process water	H+	+	H+	+	L.mono	+	+(22.24)	+(19.21)	+(21.88)	+(19.48)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	6	b				
6770	Eau rinçage fabrication biscuits	Rinsing water	H+	+	H+	+	L.mono	+	+(20.53)	+(17.24)	+(19.64)	+(17.10)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	6	b				
6772	Eau rinçage fabrication riz cuit	Rinsing water	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	6	b				
6774	Eau rinçage riz au lait	Rinsing water	H+	+	H+	+	L.mono	+	+(21.95)	+(19.04)	+(21.78)	+(19.27)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	6	b				
6776	Eau process fabrication chipolatas	Process water	H+	+	H+	+	L.mono	+	+(23.33)	+(20.73)	+(23.08)	+(20.72)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	6	b				
6934	Eau rinçage poussoir après production saucisson	Rinsing water	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	6	b				
6935	Eau rinçage Cutter production saucisson	Rinsing water	H+	+	H+	+	L.mono	+	+(23.17)	+(20.35)	+(23.41)	+(21.24)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	6	b				
6936	Eau rinçage bac saucisson	Rinsing water	H+	+	H+	+	L.mono	+	+(24.71)	+(22.01)	+(25.13)	+(22.24)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	6	b				
3357	Lingette planche découpe poisson (thon saumon)	Wipe (fish production)	H+	+	H+	+	L.mono	+	+(28.97)	+(25.92)	+(29.29)	+(26.51)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	6	c				
3358	Lingette lave botte	Wipe (fish production)	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	6	c				
3359	Lingette bac stockage poisson	Wipe (fish production)	H+	+	H+	+	L.mono	+	+(27.03)	+(24.37)	+(27.79)	+(25.19)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	-	6	c				
3360	Lingette bac stockage épices (production poisson)	Wipe (fish production)	H-	+	H-	+	L.innoc	-	-	-	-	-	H-	-	L.innoc	-	-	-	NA	-	NA	-	NA	-	NA	-	6	c				
3361	Lingette Multivac conditionneuse	Wipe (fish production)	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	6	c				
3362	Lingette Hall techno table production	Wipe (fish production)	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	6	c				

ENVIRONMENTAL SAMPLES																														
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1 [†]						Alternative method: BACGene Listeria - Detection of Listeria monocytogenes																		Sub-culture Fraser (48h, 37°C)	Category	Type	
			Half Fraser		Fraser 1		Identification	L.mono result	BACGene Listeria Multiplex				BACGene Listeria monocytogenes				Confirmation			BACGene Listeria Multiplex				BACGene Listeria monocytogenes						
			O&A	Palcam	O&A	Palcam			CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A		After purification step on TSYEA		All confirmatory tests	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h	Final result CFX96	Agreement CFX96 Ref/Alt 18h	Final result AriaMx	Agreement AriaMx Ref/Alt 18h					
													Result 24h	MALDI-TOF (species: L.mono)	Reference tests ISO11290-1	MALDI-TOF (species: L.mono)														
			5442	Lingette roue chariot	Wipe (Fish industry)	H-(2)	-	H-	+	L.innoc	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA				-
5443	Lingette tapis sortie Boader	Wipe (Fish industry)	H-	+	H-	+	L.innoc	-	-	-	-	-	H-	-	L.innoc	No result;-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	c
5444	Lingette sol frigo	Wipe (Fish industry)	st	st	st	-	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	c
5445	Lingette peau de saumon	Wipe (Fish industry)	H-(4)	+(5)	H-	+	L.innoc	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	c
5446	Lingette paroi surgélation	Wipe (Fish industry)	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	c
5448	Lingette tapis parage après nettoyage	Wipe after cleaning (Fish industry)	H-	+	H-	+	L.innoc	-	-	-	-	-	H-	-	L.innoc	-	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	c
5449	Lingette tapis ététeuse après nettoyage	Wipe after cleaning (Fish industry)	st	st	st	-	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	c
5450	Lingette balance après nettoyage	Wipe after cleaning (Fish industry)	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	c
5451	Lingette égout yakitori après nettoyage	Wipe after cleaning (Fish industry)	st	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	c
5452	Lingette darfresh après nettoyage	Wipe after cleaning (Fish industry)	st	st	-	-	/	-	+(34.38)	+(31.48)	+(34.52)	+(31.47)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	+	PD	-	6	c
6686	Chiffonnette sol dessale (industrie de poissons)	Wipe (Fish industry)	st	st	st	st	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	c
6687	Chiffonnette fin tapis parage (industrie de poissons)	Wipe (Fish industry)	-	-	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	c
6778	Chiffonnette table à nerfs (Industrie porc/bœuf)	Wipe (Pork and beef industry)	H+	+	H+	+	L.mono	+	+(23.06)	+(20.71)	+(22.44)	+(20.42)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	6	c
6779	Chiffonnette cutter vertical production saucisse végétale	Wipe (Vegetables)	st	-	st	-	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	c
6780	Chiffonnette cuve poussoir vertical production saucisse végétale	Wipe (Vegetables)	st	st	-	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	c
6781	Chiffonnette poussoir après nettoyage production saucisse végétale	Wipe (Vegetables)	-	-	-	-	/	-	+(33.85)	+(31.11)	+(34.27)	+(31.60)	H+	+	L.mono	+	+	+	PD	+	PD	+	PD	+	PD	+	PD	-	6	c
6782	Chiffonnette paille production saucisse végétale	Wipe (Vegetables)	-	st	st	st	/	-	-	-	-	-	st	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	c
6783	Chiffonnette riz cuit au lait	Wipe	H+	+	H+	+	L.mono	+	+(23.87)	+(21.14)	+(23.67)	+(21.47)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	6	c
6784	Chiffonnette riz au lait	Wipe	H+	+	H+	+	L.mono	+	+(32.19)	+(29.26)	+(31.89)	+(29.48)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	6	c
6938	Chiffonnette paille atelier	Wipe	H+	+	H+	+	L.mono	+	+(23.85)	+(20.68)	+(23.82)	+(21.57)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	6	c
6939	Chiffonnette épices	Wipe (spices)	H+	+	H+	+	L.mono	+	+(24.25)	+(21.24)	+(24.30)	+(22.22)	H+	+	L.mono	+	+	+	PA	+	PA	+	PA	+	PA	+	PA	-	6	c
6940	Chiffonnette lavabo atelier	Wipe	H+	+	H+	+	L.mono	+	+(25.07)	+(22.28)	+(25.28)	+(23.12)	H+	+	L.mono	+	+	+	ND	+	PA	+	PA	+	PA	+	PA	-	6	c
6941	Chiffonnette cutter production poisson	Wipe (Fish industry)	st	st	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	c
6942	Chiffonnette balance production poisson	Wipe (Fish industry)	st	st	-	-	/	-	-	-	-	-	-	/	/	/	-	-	NA	-	NA	-	NA	-	NA	-	NA	-	6	c

COMPOSITE FOODS / READY TO EAT AND READY TO REHEAT																											
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1* <i>L. mono</i> result	Alternative method: BACGene <i>Listeria</i> - Detection of <i>Listeria monocytogenes</i> Actero™ <i>Listeria</i> Enrichment Media for 18h at 37°C + 72h at 5°C ± 3°C														Category	Type								
				BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>		Confirmations		BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>											
				CFX96 PCR result (Ct)		AriaMx PCR result (Ct)		CFX96 PCR result (Ct)		AriaMx PCR result (Ct)		O&A 24h	Palcam 48h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h		Final result AriaMx 72H			Agreement AriaMx Ref/Alt 18h+72h		Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h		Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h	
3985	Saucisson bœuf volaille	Delicatessen	-	+(38.70)	+(35.44)	+(37.59)	+(35.08)	H+	-	+	PD	+	PD	+	PD	+	PD	1	a								
3989	Brin surimi	RTE surimi	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	1	a								
4112	Sandwich poulet tomate œuf	Sandwich	+	-	-	-	-	-	st	-	ND	-	ND	-	ND	-	ND	1	a								
4121	Sandwich jambon salami emmental	Sandwich	-	+(23.26)	+(20.81)	+(23.86)	+(20.94)	H+	+	+	PD	+	PD	+	PD	+	PD	1	a								
4125	Salade du pêcheur	Salad	-	-	-	-	-	-	-	-	NA	-	NA	-	NA	-	NA	1	a								
4288	Guacamole	Guacamole	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	1	a								
4293	Salade camarguaise	Salad	-	-	-	/	/	-	-	-	NA	-	NA					1	a								
5023	Minis jambon emmental	Ham and cheese sandwich	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	1	a								
5024	Simple et bon jambon emmental	Ham and cheese sandwich	-	-	-	/	/	-	-	-	NA	-	NA					1	a								
5028	Sandwich poulet à l'ancienne	Chicken sandwich	-	-	-	/	/	-	-	-	NA	-	NA	-	NA	-	NA	1	a								
5029	Sandwich thon crudités	Tuna and crudités sandwich	-	-	-	/	/	-	-	-	NA	-	NA	-	NA	-	NA	1	a								
5030	Sandwich poulet rôti	Chicken sandwich	-	-	-	/	/	H-	+	-	NA	-	NA	-	NA	-	NA	1	a								
5231	Sandwich jambon beurre	Ham and butter sandwich	+	+(24.07)	+(20.80)	+(23.58)	+(20.71)	H+	+	+	PA	+	PA	+	PA	+	PA	1	a								
5232	Sandwich jambon beurre	Ham and butter sandwich	+	+(22.17)	+(18.81)	+(21.72)	+(19.10)	H+	+	+	PA	+	PA	+	PA	+	PA	1	a								
5233	Sandwich jambon emmental	Ham and cheese sandwich	-	+(24.19)	+(21.24)	+(24.70)	+(21.99)	H+	+	+	PD	+	PD	+	PD	+	PD	1	a								
5234	Sandwich jambon beurre	Ham and butter sandwich	+	+(23.64)	+(20.69)	+(24.03)	+(21.61)	H+	+	+	PA	+	PA	+	PA	+	PA	1	a								
5235	Sandwich pain polaire poulet à l'indienne	Chicken sandwich	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	1	a								
5236	Sandwich poulet rôti	Chicken sandwich	+	+(27.97)	+(24.69)	+(28.25)	+(25.44)	H+/H-	+	+	PA	+	PA	+	PA	+	PA	1	a								
3012	Escalope milanaise	Cooked meat	+	+(28.86)	+(26.03)	+(28.59)	+(25.92)	H+	+	+	PA	+	PA	+	PA	+	PA	1	b								
3980	Cordon bleu de dinde	RTR poultry meat	+	+(27.59)	+(24.32)	+(27.74)	+(25.69)	H+	+	+	PA	+	PA	+	PA	+	PA	1	b								
3983	Cordon bleu de dinde	RTR poultry meat	+	+(27.51)	+(23.93)	+(26.39)	+(24.59)	H+	-	+	PA	+	PA	+	PA	+	PA	1	b								
4115	Sauce	Sauce	-															1	b								
4116	Plaque à croissant	RTR croissant	+	+(30.60)	+(27.82)	+(31.03)	+(28.07)	H+	+d	+	PA	+	PA	+	PA	+	PA	1	b								
4294	Raviolis	Raviolis	-	-	-	/	/	H-	+	-	NA	-	NA					1	b								
4754	Feuilleté au jambon champignons	Ready to reheat composite food	-	-	-	/	/	H-	+	-	NA	-	NA					1	b								
4755	Friands à la viande	Ready to reheat composite food	+	+(20.27)	+(17.44)	+(20.06)	+(20.38)	H+	+	+	PA	+	PA	+	PA	+	PA	1	b								

* Analyses performed according to the COFRAC accreditation

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Summary report (Version 0)

BACGene *Listeria monocytogenes*

COMPOSITE FOODS / READY TO EAT AND READY TO REHEAT																			
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1* <i>L. mono</i> result	Alternative method: BACGene <i>Listeria</i> - Detection of <i>Listeria monocytogenes</i> Actero™ <i>Listeria</i> Enrichment Media for 18h at 37°C + 72h at 5°C ± 3°C														Cate- gory	Ty- pe
				BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria monocytogenes</i>		Confirmations		BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>					
				CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)			Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h		
				O&A 24h	Palcam 48h														
4756	Quiche lorraine	Ready to reheat composite food	+	+(21.89)	+(19.51)	+(22.20)	+(20.13)	H+/H-	+	+	PA	+	PA	+	PA	+	PA	1	b
4758	Tarte au tomates	Ready to reheat	-	+(22.72)	+(20.04)	+(22.78)	+(21.37)	H+	+	+	PD	+	PD	+	PD	+	PD	1	b
5033	Pizza pâte fine jambon fromage	Ham and cheese pizza	-	+(30.35)	+(27.59)	+(30.00)	+(28.15)	H+	+	+	PD	+	PD	+	PD	+	PD	1	b
5035	Pizza pâte fine jambon chèvre	Ham and goat's cheese pizza	+	+(32.44)	+(28.62)	+(31.75)	+(29.90)	H+	+	+	PA	+	PA	+	PA	+	PA	1	b
5037	Pizza pâte fine trois fromages	Cheese pizza	+	+(30.91)	+(28.37)	+(31.85)	+(29.70)	H+	+	+	PA	+	PA	+	PA	+	PA	1	b
4188	Eclair vanille	Pastry	-	-	-	/	/	H-	+	-	NA	-	NA					1	c
4189	Eclair vanille	Pastry	+	+(25.29)	+(21.72)	+(25.34)	+(23.16)	H+	+	+	PA	+	PA	+	PA	+	PA	1	c
4190	Millefeuille	Pastry	-	-	-	/	/	H-	+	-	NA	-	NA					1	c
4191	Millefeuille	Pastry	+	+(25.48)	+(21.85)	+(26.38)	+(23.51)	H+	+	+	PA	+	PA	+	PA	+	PA	1	c
4192	Omelette Tortilla nature	Omelette	+	-	-	-	-	st	-	-	ND	-	ND	-	ND	-	ND	1	c
4193	Omelette Tortilla nature	Omelette	+	+(20.45)	+(17.22)	+(20.57)	+(17.88)	H+	+	+	PA	+	PA	+	PA	+	PA	1	c
4746	Religieuse café	Pastry	+	+(22.69)	+(19.33)	+(22.82)	+(20.40)	H+	+	+	PA	+	PA	+	PA	+	PA	1	c
4747	Pêche melba	Pastry	-	+(27.19)	+(23.70)	+(27.43)	+(24.78)	H+/H-	+	+	PD	+	PD	+	PD	+	PD	1	c
4749	Eclair chocolat	Pastry	+	+(33.11)	+(29.55)	+(33.42)	+(30.44)	H+/H-	+	+	PA	+	PA	+	PA	+	PA	1	c
4750	Choux caramel	Pastry	-	+(27.32)	+(24.36)	+(28.46)	+(25.79)	H+	+	+	PD	+	PD	+	PD	+	PD	1	c
5039	Eclair chocolat	Pastry	-	-	-	/	/	-	-	-	NA	-	NA	-	NA	-	NA	1	c
5229	Crème pâtissière	Custard	+	+(24.81)	+(19.75)	+(23.08)	+(20.38)	H+	+	+	PA	+	PA	+	PA	+	PA	1	c
5230	Tortilla nature	Tortilla	+	+(23.19)	+(19.55)	+(22.16)	+(19.94)	H+	+	+	PA	+	PA	+	PA	+	PA	1	c

MEAT PRODUCTS																					
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				BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>		Confirmations		BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>					
				CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A 24h	Palcam 48h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h				
3007	Trime abime silver skinne	Meat product	-	+(35.95)	+(32.59)	+(34.44)	+(32.07)	H+	-	+	PD	+	PD	+	PD	+	PD	2	a		
3009	Lardons	Bacon	-	+(35.46)	+(32.14)	+(35.88)	+(32.15)	H+	+	+	PD	+	PD	+	PD	+	PD	2	a		
3010	Gésiers	Meat product	+	+(29.21)	+(26.26)	+(29.43)	+(26.61)	H+	-	+	PA	+	PA	+	PA	+	PA	2	a		
3011	Paupiette	Meat product	-	-	-	/	/	H-	+	-	NA	-	NA					2	a		
3722	VSM Poulet	Chicken meat	-	-	-	/	/	-	-	-	NA	-	NA					2	a		
3735	Viande hachée	Ground beef	-	-	-	/	/	H-	-	-	NA	-	NA					2	a		
3736	Viande poulet	Poultry meat	+	+(29.21)/ +(27.87)/ +(27.29)	+(27.16)/ +(29.60)/ +(29.54)	+(29.97)	+(27.11)	H-/H+ (on RLM)	+	+	PA	+	PA	+	PA	+	PA	2	a		
4109	Escalope de dinde	Poultry meat	-	-	-	-	-	-	-	-	NA	-	NA	-	NA	-	NA	2	a		
4117	Suprême poulet	Chicken meat	+	+(29.09)	+(25.66)	+(28.08)	+(25.36)	H+	+	+	PA	+	PA	+	PA	+	PA	2	a		
4118	Cuisse de poule	Poultry meat	+	-	-	-	-	-	+	-	ND	-	ND	-	ND	-	ND	2	a		
4128	Haché d'agneau	Lamb meat	+	+(23.74)	+(21.49)	+(24.22)	+(21.45)	H+	+	+	PA	+	PA	+	PA	+	PA	2	a		
6616	Aiguillettes de poulet crues	Raw chicken meat	-	-/-	-/-	-/-	+(35.24)/-/-	st	st	-	NA	-	NA	-	NA	+	PPNA	2	a		
6617	Cuisses de poulet crues	Raw chicken meat	+	+(34.07)	+(33.20)	+(34.14)	+(31.29)	H+	+	+	PA	+	PA	+	PA	+	PA	2	a		
6619	Dinde	Raw turkey meat	+	+(38.75)	+(34.06)	+(37.60)	+(37.43)	H+	+	+	PA	+	PA	+	PA	+	PA	2	a		
6659	Escalope dinde nature	Turkey meat	-	+(24.09)	+(22.83)	+(26.11)	+(23.63)	H+	+	+	PD	+	PD	+	PD	+	PD	2	a		
6660	Cuisse de poulet sans os	Chicken leg	+	+(29.08)	+(26.11)	+(30.32)	+(26.63)	H+	+	+	PA	+	PA	+	PA	+	PA	2	a		
6662	Cuisse dinde	Turkey leg	+	+(27.18)	+(24.87)	+(26.66)	+(23.94)	H+/H-	+	+	PA	+	PA	+	PA	+	PA	2	a		
6675	Filet de dinde congelé	Frozen turkey meat	+	+(31.34)	+(27.41)	+(32.08)	+(28.87)	H+/H-	+	+	PA	+	PA	+	PA	+	PA	2	a		
6676	Gigot d'agneau	Lamb meat	-	+(22.17)	+(19.75)	+(22.66)	+(20.32)	H+	+	+	PD	+	PD	+	PD	+	PD	2	a		
6677	Steak haché surgelé	Frozen ground beef	+	-	-	-	-	H-	-	-	ND	-	ND	-	ND	-	ND	2	a		
6679	Steak haché	Ground beef	+	+(25.17)	+(22.35)	+(25.73)	+(23.20)	H+/H-	+	+	PA	+	PA	+	PA	+	PA	2	a		
6680	Minerai de bœuf	Beef meat	+	+(22.62)	+(20.51)	+(21.02)	+(19.48)	H+	+	+	PA	+	PA	+	PA	+	PA	2	a		
6681	Fourchette de dinde	Turkey meat	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	2	a		
6841	Pavés de veau	Raw meat (veal)	-	+(21.03)	+(18.72)	+(21.04)	+(19.08)	H+	+	+	PD	+	PD	+	PD	+	PD	2	a		
3737	Côte de porc Miel moutarde	Seasoned port meat	-	+(27.01)	+(24.65)	+(27.45)	+(24.57)	H+	+	+	PD	+	PD	+	PD	+	PD	2	b		
3994	Blanquette	RTR Blanquette	-	+(32.15)	+(27.15)	+(29.14)	+(26.21)	H+/H-	+	+	PD	+	PD	+	PD	+	PD	2	b		
4114	Côte de porc thym romarin	Meat based products ready to reheat	+	+(24.81)	+(22.47)	+(25.12)	+(22.31)	H+	+	+	PA	+	PA	+	PA	+	PA	2	b		
4124	Côte de porc thym romarin	Meat based products ready to reheat	-	+(26.19)	+(24.21)	+(27.13)	+(24.32)	H+	+	+	PD	+	PD	+	PD	+	PD	2	b		
4195	Coq au vin	Meat based products ready to reheat	+	+(25.08)	+(21.33)	+(24.79)	+(21.97)	H+	+	+	PA	+	PA	+	PA	+	PA	2	b		
4196	Porc sauce aigre douce	Meat based products ready to reheat	-	-	-	/	/	H-	+	-	NA	-	NA					2	b		
4197	Porc sauce aigre douce	Meat based products ready to reheat	-	-	-	/	/	H-	+	-	NA	-	NA					2	b		
4198	Fricadelles sauce tomate	Meat based products ready to reheat	-	-	-	/	/	H-	+	-	NA	-	NA					2	b		

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ADRIA

Summary report (Version 0)

BACGene *Listeria monocytogenes*

MEAT PRODUCTS																					
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1* <i>L. mono</i> result	Alternative method: BACGene <i>Listeria</i> - Detection of <i>Listeria monocytogenes</i> Actero™ <i>Listeria</i> Enrichment Media for 18h at 37°C + 72h at 5°C ± 3°C														Category	Type		
				BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>		Confirmations		BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>					
				CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A 24h	Palcam 48h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h				
4199	Fricadelles sauce tomate	Meat based products ready to reheat	-	-	-	/	/	H-	+	-	NA	-	NA					2	b		
4200	Bœuf aux oignons	Meat based products ready to reheat	+	-	-	-	-	st	st	-	ND	-	ND	-	ND	-	ND	2	b		
4201	Bœuf aux oignons	Meat based products ready to reheat	-	-	/	/	/	H-	+	-	NA	-	NA					2	b		
6661	Cordon bleu	RTRH poultry	-	+(27.70)	+(24.78)	+(27.95)	+(25.28)	H+/H-	-	+	PD	+	PD	+	PD	+	PD	2	b		
6664	Tajine poulet olives	RTRH chicken	-															2	b		
6665	Côte de porc Miel moutarde	RTRH pork meat	+	+(24.65)	+(22.12)	+(24.61)	+(22.07)	H+/H-	+	+	PA	+	PA	+	PA	+	PA	2	b		
6666	Cordon bleu de dinde	RTRH poultry	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	2	b		
6667	Langue porc cuite	Cooked pork tongue	+	-	-	-	-	st	-	-	ND	-	ND	-	ND	-	ND	2	b		
6668	Cordon bleu de dinde	RTRH poultry	+	+(20.39)	+(17.67)	+(21.25)	+(18.82)	H+	+	+	PA	+	PA	+	PA	+	PA	2	b		
6669	Filet poulet rôti	Cooked poultry	-	+(23.27)	+(20.65)	+(23.99)	+(21.08)	H+	+	+	PD	+	PD	+	PD	+	PD	2	b		
3008	Merguez volaille	Merguez	-	-	-	/	/	H-	-	-	NA	-	NA					2	c		
3725	Saucisse sèche volaille bœuf	Delicatessen	-	+(31.47)	+(29.16)	+(32.10)	+(28.90)	H+	+	+	PD	+	PD	+	PD	+	PD	2	c		
3727	Saucisson à l'oignon de Roscoff	Delicatessen	-	-	-	/	/	H-	-	-	NA	-	NA					2	c		
4541	Salami	Salami	-	+(32.19)	+(29.35)	+(32.07)	+(28.13)	H+	+	+	PD	+	PD	+	PD	+	PD	2	c		
4542	Jambon de Paris	Ham	+	+(20.66)	+(18.61)	+(21.05)	+(18.33)	H+	+	+	PA	+	PA	+	PA	+	PA	2	c		
4544	Bacon fumé	Smoked bacon	+	-	-	-	-	st	st	-	ND	-	ND	-	ND	-	ND	2	c		
4545	Jambon serrano	Cured ham	-	+(40.28)/ +(38.73)/ +(37.86)	+(35.82)/ +(36.51)/-	+(40.79)	+(35.31)	H-/H+ (RLM: <i>L.mono</i>)	+	+	PD	+	PD	+	PD	+	PD	2	c		
4546	Saucisson sec tranches fines	Sausage	-	+(32.74)	+(29.90)	+(33.67)	+(30.13)	H+	+	+	PD	+	PD	+	PD	+	PD	2	c		
4684	Jambon à l'ancienne	Ham	-	-	-	/	/	st	-	-	NA	-	NA	-	NA	-	NA	2	c		
6663	Saucisson sec	Low moisture sausage	+	+(31.71)	+(28.67)	+(31.99)	+(28.52)	H+/H-	+	+	PA	+	PA	+	PA	+	PA	2	c		
6670	Saucisse sèche volaille bœuf	Low moisture beef sausage	+	+(30.78)	+(27.86)	+(30.93)	+(28.08)	H+	+	+	PA	+	PA	+	PA	+	PA	2	c		
6672	Saucisse sèche volaille bœuf	Low moisture beef sausage	-	-	-	-	-	H-	-	-	NA	-	NA					2	c		
6673	Chorizo	Chorizo	+	+(28.71)	+(25.68)	+(28.94)	+(25.99)	H+	+	+	PA	+	PA	+	PA	+	PA	2	c		
6678	Saucisson sec	Low moisture sausage	+	+(38.82)/ +(34.48)/ +(34.53)	+(34.92)/ +(31.13)/ +(31.62)	+(40.42)/ +(29.03)/ +(31.61)	+(36.10)/ +(31.92)/ +(31.38)	-	-	-	PPND	-	PPND	-	ND	-	ND	2	c		
6943	Salami	Delicatessen (salami)	+	+(34.00)	+(29.55)	+(33.16)	+(29.80)	H+	+	+	PA	+	PA	+	PA	+	PA	2	c		
6944	Jambon fumé	Delicatessen (smoked ham)	+	+(24.53)	+(21.32)	+(24.12)	+(21.62)	H+	+	+	PA	+	PA	+	PA	+	PA	2	c		
6945	Terrine campagne	Delicatessen (terrines)	+	+(22.60)	+(19.53)	+(22.51)	+(20.60)	H+	+	+	PA	+	PA	+	PA	+	PA	2	c		
6946	Bacon fumé	Delicatessen (Smoked bacon)	+	+(27.59)	+(24.26)	+(27.41)	+(24.92)	H+	+	+	PA	+	PA	+	PA	+	PA	2	c		
6948	Mortadelle	Delicatessen	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	2	c		
6950	Rillettes porc	Delicatessen (rillettes)	-	+(22.23)	+(18.54)	+(21.98)	+(18.98)	H+	+	+	PD	+	PD	+	PD	+	PD	2	c		

MILK AND DAIRY PRODUCTS																					
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1* <i>L. mono</i> result	Alternative method: BACGene <i>Listeria</i> - Detection of <i>Listeria monocytogenes</i> Actero™ <i>Listeria</i> Enrichment Media for 18h at 37°C + 72h at 5°C ± 3°C														Category	Type		
				BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>		Confirmations		BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>					
				CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A 24h	Palcam 48h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h				
3340	Comte lait cru	Raw milk cheese	-	+(27.53)	+(22.64)	+(25.44)	+(22.82)	H+	+	+	PD	+	PD	+	PD	+	PD	3	a		
3341	Bethmale lait cru	Raw milk cheese	-	+(31.46)	+(29.27)	+(36.46)	+(33.64)	H+	+	+	PD	+	PD	+	PD	+	PD	3	a		
3342	Grana padano lait cru	Raw milk cheese	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	3	a		
3990	Maroilles	Raw milk cheese	-	-	-	/	/	H-	-	-	NA	-	NA	-	NA	-	NA	3	a		
3991	Fromage affiné brebis	Raw ewe milk cheese	-	-	-	/	/	-	-	-	NA	-	NA	-	NA	-	NA	3	a		
4526	Rocamadour au lait cru	Raw goat's milk cheese	+	-	-	-	-	st	st	-	ND	-	ND	-	ND	-	ND	3	a		
4528	Tomme des bauges au lait cru	Raw milk cheese	+	-	-	-	-	H+d/H-	-	-	ND	-	ND	-	ND	-	ND	3	a		
4529	Saint Nectaire fermier au lait cru	Raw milk cheese	-	+(33.44)	+(30.55)	+(33.81)	+(29.67)	H+	+	+	PD	+	PD	+	PD	+	PD	3	a		
4530	Comte 12 mois au lait cru	Raw milk cheese	-	-	-	/	/	H-	-	-	NA	-	NA	-	NA	-	NA	3	a		
5952	Munster au lait cru	Raw milk cheese	-	-	-	/	/	H-	+	-	NA	-	NA	-	NA	-	NA	3	a		
6951	Formage au lait cru 01	Raw milk cheese	+	+(35.45)	+(32.21)	+(34.76)	+(32.17)	H+	+	+	PA	+	PA	+	PA	+	PA	3	a		
6953	Formage au lait cru 07	Raw milk cheese	-	+(37.92)	+(34.21)	+(37.20)	+(33.58)	H+	+	+	PD	+	PD	+	PD	+	PD	3	a		
6954	Formage au lait cru 14	Raw milk cheese	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	3	a		
3346	Crème au lait cru 1	Raw milk cream	+	+(26.30)	+(22.94)	+(25.44)	+(22.79)	H+	+	+	PA	+	PA	+	PA	+	PA	3	b		
3347	Crème au lait cru 2	Raw milk cream	+	+(23.40)	+(30.66)	+(23.21)	+(21.11)	H+ (<i>L.iviai/L.mono</i>)	+	+	PA	+	PA	+	PA	+	PA	3	b		
3348	Crème au lait cru 6	Raw milk cream	+	+(24.79)	+(22.08)	+(25.48)	+(23.12)	H+ (<i>L.iva/L.mono</i>)	+	+	PA	+	PA	+	PA	+	PA	3	b		
3745	Lait brebis	Raw ewe's milk	+	+(32.85)	+(30.03)	+(33.34)	+(30.62)	H+	-	+	PA	+	PA	+	PA	+	PA	3	b		
4532	Lait fermenté	Fermented milk	-	-	-	/	/	H-	+	-	NA	-	NA	-	NA	-	NA	3	b		
4533	Lait fermenté	Fermented milk	+	+(24.23)	+(21.58)	+(24.48)	+(21.50)	H+	+	+	PA	+	PA	+	PA	+	PA	3	b		
4534	Lait ribot lait fermenté maigre	Fermented milk	-	-	-	/	/	H-	+	-	NA	-	NA	-	NA	-	NA	3	b		
4535	Lait ribot lait fermenté maigre	Fermented milk	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	3	b		
4536	Lait cru de vache	Raw milk	+	+(31.03)	+(27.76)	+(31.50)	+(28.58)	H+/H-	+	+	PA	+	PA	+	PA	+	PA	3	b		
4537	Lait ribot	Fermented milk	+	-	-	-	-	st	st	-	ND	-	ND	-	ND	-	ND	3	b		
4538	Lait fermenté	Fermented milk	+	+(23.62)	+(21.00)	+(24.08)	+(21.49)	H+	+	+	PA	+	PA	+	PA	+	PA	3	b		
4539	Lait fermenté	Fermented milk	+	+(23.64)	+(20.91)	+(24.18)	+(21.84)	H+/H-	+	+	PA	+	PA	+	PA	+	PA	3	b		
5953	Lait cru fermier	Raw milk	+	+(24.59)	+(21.33)	+(24.70)	+(22.42)	H+	+	+	PA	+	PA	+	PA	+	PA	3	b		
5954	Lait cru de vache	Raw milk	-	+(37.73)	+(32.09)	+(37.51)	+(33.92)	H+	-	+	PD	+	PD	+	PD	+	PD	3	b		
5955	Lait cru fermier	Raw milk	+	+(26.01)	+(22.68)	+(25.82)	+(23.88)	H+	+	+	PA	+	PA	+	PA	+	PA	3	b		
5956	Lait cru	Raw milk	-	+(24.44)	+(21.65)	+(24.36)	+(22.62)	H+	+	+	PD	+	PD	+	PD	+	PD	3	b		
3006	Beurre	Butter	-	+(34.56)	+(31.32)	+(26.77)	+(30.94)	H-d (<i>L.seeli</i>)/H+ (<i>L.mono</i>)	+	+	PD	+	PD	+	PD	+	PD	3	c		
3349	Bleu des causses lait pasteurisé	Pasteurised milk cheese	-	-	+(37.07)/+(39.43)/+(38.24)	+(40.52)/+(39.53)/+(40.00)	+(37.22)/+(38.33)/+(37.19)	H- (<i>L.seeli</i>)	+d	-	NA	-	PPNA	-	PPNA	-	PPNA	3	c		

* Analyses performed according to the COFRAC accreditation

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Summary report (Version 0)

BACGene *Listeria monocytogenes*

MILK AND DAIRY PRODUCTS																			
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1* <i>L. mono</i> result	Alternative method: BACGene <i>Listeria</i> - Detection of <i>Listeria monocytogenes</i> Actero™ <i>Listeria</i> Enrichment Media for 18h at 37°C + 72h at 5°C ± 3°C														Cate- gory	Ty- pe
				BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria monocytogenes</i>		Confirmations		BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>					
				CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)			Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h		
				O&A 24h	Palcam 48h														
3350	Le chèvre feuille lait pasteurisé	Pasteurised milk cheese	-	-	-	/	/	H-	+	-	NA	-	NA					3	c
3351	Camembert lait pasteurisé	Pasteurised milk cheese	-	-	-	/	/	H-	+	-	NA	-	NA					3	c
4306	Brique brebis au lait pasteurisé	Pasteurised ewe milk cheese	+	+(21.22)	+(18.34)	+(21.03)	+(19.10)	H+	+	+	PA	+	PA	+	PA	+	PA	3	c
4307	Fromage au lait pasteurisé	Pasteurised milk cheese	+	+(22.21)	+(19.88)	+(22.31)	+(19.96)	H+	+	+	PA	+	PA	+	PA	+	PA	3	c
4308	Tomme des Pyrénées au lait pasteurisé	Pasteurised milk cheese	+	+(22.67)	+(20.30)	+(22.46)	+(20.11)	H+	+	+	PA	+	PA	+	PA	+	PA	3	c
4309	Bleu d'auvergne au lait pasteurisé	Pasteurised milk cheese	-	-	-	/	/	st	-	-	NA	-	NA					3	c
4310	Emmental français au lait pasteurisé	Pasteurised milk cheese	-	-	-	/	/	H-	+	-	NA	-	NA					3	c
4311	Saint Paulin au lait pasteurisé	Pasteurised milk cheese	-	-	-	/	/	H-	+	-	NA	-	NA					3	c
4312	Camembert au lait pasteurisé	Pasteurised milk cheese	-	-	-	/	/	H-	+	-	NA	-	NA					3	c
4330	Brique brebis au lait pasteurisé	Pasteurised ewe's milk cheese	-	+(35.26)	+(33.17)	+(36.28)	+(33.60)	H+ (<i>L.mono</i>)	+	+	PD	+	PD	+	PD	+	PD	3	c
5958	Petit suisse lait pasteurisé	Pasteurised fermented milk	+	+(27.19)	+(20.49)	+(24.39)	+(22.39)	H+	+	+	PA	+	PA	+	PA	+	PA	3	c
5959	Yaourt nature lait pasteurisé	Pasteurised fermented milk	+	+(23.60)	+(19.88)	+(23.31)	+(21.16)	H+	+	+	PA	+	PA	+	PA	+	PA	3	c
5960	Yaourt au lait entier lait pasteurisé	Pasteurised fermented milk	-	+(24.35)	+(20.96)	+(24.29)	+(22.03)	H+	+	+	PD	+	PD	+	PD	+	PD	3	c
5961	Fromage frais lait pasteurisé	Pasteurised fermented milk	-	+(23.57)	+(19.96)	+(23.92)	+(21.44)	H+	+	+	PD	+	PD	+	PD	+	PD	3	c
5962	Crème dessert saveur chocolat lait pasteurisé	Dairy based dessert	+	i/ +(22.60)	+(20.57)	+(21.76)	+(19.87)	H+	+	+	PA	+	PA	+	PA	+	PA	3	c
6674	Forêt noire	Pastry	+	+(19.20)	+(16.87)	+(19.20)	+(16.86)	H+	+	+	PA	+	PA	+	PA	+	PA	3	c

VEGETABLES																							
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				BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>		Confirmations		BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>							
				CFX96 PCR result (Ct)		AriaMx PCR result (Ct)		CFX96 PCR result (Ct)		AriaMx PCR result (Ct)		O&A 24h	Palcam 48h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h			Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h
3003	Jeunes carottes surgelées	Carrots	-	+(26.85)	+(23.39)	+(38.25)	+(25.59)	H+	+	+	PD	+	PD	+	PD	+	PD	4	a				
3734	Pousses haricot mungo	Vegetables	+	-	-	-	-	H-	+	-	ND	-	ND	-	ND	-	ND	4	a				
3743	Mais	Corn	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	4	a				
3979	Petits pois	Peas	-	-	-	/	/	H-	+	-	NA	-	NA	-	-	-	-	4	a				
4302	Grain de maïs	Corn	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	4	a				
4305	Pousses de haricots mungo	Vegetables	+	+(31.18)	+(27.52)	+(31.34)	+(31.57)	H-/H+	+	+	PA	+	PA	+	PA	+	PA	4	a				
4674	Ciboulette	Chive	-	-	-	-	-	-	-	-	NA	-	NA	-	NA	-	NA	4	a				
4676	Brocolis	Broccoli	-	+(21.93)	+(21.07)	+(24.22)	+(21.68)	H+	+	+	PD	+	PD	+	PD	+	PD	4	a				
5797	Champignons	Mushrooms	-	+(23.75)	+(21.95)	+(23.85)	+(22.26)	H+	+	+	PD	+	PD	+	PD	+	PD	4	a				
5799	Ciboulette	Chive	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	4	a				
6607	Haricots verts	Beans	-	-/-	-/-	-/-	+(38.51)/-/-	H+/H-	+	-	NA	-	NA	-	NA	+	PD	4	a				
6611	Carottes crues émincées	Sliced carrots	+	+(28.47)	+(25.84)	+(29.48)	+(27.09)	H+	+	+	PA	+	PA	+	PA	+	PA	4	a				
6614	Courgettes	Zucchini	+	+(34.00)	+(30.46)	+(35.09)	+(31.38)	H+ (<i>L.mono</i>)	+	+	PA	+	PA	+	PA	+	PA	4	a				
6713	Persil	Parsley	+	+(35.40)	+(32.63)	+(36.33)	+(33.43)	H+	+	+	PA	+	PA	+	PA	+	PA	4	a				
6714	Ciboulette	Chive	-	-	-	/	/	H-d	-	-	NA	-	NA	-	-	-	-	4	a				
6716	Courgettes en rondelles	Zucchini	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	4	a				
6717	Persil	Parsley	-	-	-	/	/	-	-	-	NA	-	NA	-	-	-	-	4	a				
3740	Tajine de légumes	Pre-cooked vegetables	-	-	-	/	/	H-	-	-	NA	-	NA	-	-	-	-	4	b				
3741	Champignons émincés	Sliced mushrooms	-	+(30.58)	+(28.48)	+(30.71)	+(27.71)	H+	+	+	PD	+	PD	+	PD	+	PD	4	b				
4297	Purée de carottes	carrot purée	+	+(17.67)	+(14.85)	+(18.08)	+(15.51)	H+	+	+	PA	+	PA	+	PA	+	PA	4	b				
4299	Tajine	Tajine	+	-	-	-	-	st	-	-	ND	-	ND	-	ND	-	ND	4	b				
4301	Courgettes bio	Zucchini	-	+(36.66)	+(33.29)	+(37.23)	+(34.89)	H+	+	+	PD	+	PD	+	PD	+	PD	4	b				
4304	Oignons pré-frits	Pre-cooked onions	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	4	b				
4680	Oignons pré-frits	Pre-fried onions	+	-	-	-	-	st	-	-	ND	-	ND	-	ND	-	ND	4	b				
4681	Courgettes	Precooked zucchini	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	4	b				
4682	Poêlée de pommes de terre précuites	Precooked potatoes	-	-	-	/	/	st	-	-	NA	-	NA	-	NA	-	NA	4	b				
5789	Farce pour wrap	Stuffing for wrap	+	+(28.04)	+(24.96)	+(27.58)	+(25.78)	H+	+	+	PA	+	PA	+	PA	+	PA	4	b				
5793	Julienne de légumes	Sliced vegetables	+	+(21.48)	+(18.95)	+(21.62)	+(19.45)	H+	+	+	PA	+	PA	+	PA	+	PA	4	b				
5796	Préparation provençale	Vegetables based preparation	-	-	-	/	/	-	-	-	NA	-	NA	-	-	-	-	4	b				
5798	Petits pois	Beans	-	+(30.01)	+(27.03)	+(29.05)	+(26.89)	H+/H-	+	+	PD	+	PD	+	PD	+	PD	4	b				
6615	Légumes parisienne	Vegetables preparation	-	-/-	-/-	-/-	-/-	H+	+	-	NA	-	NA	-	NA	-	NA	4	b				
6718	Courgettes farcies	RTRH zucchini	-	-	-	/	/	H-	+	-	NA	-	NA	-	-	-	-	4	b				
6719	Galettes soja tomates	Vegetables RTRH preparation	-	+(31.26)	+(29.02)	+(31.16)	+(28.80)	H+ (*)	-	+	PD	+	PD	+	PD	+	PD	4	b				
6720	Galettes quinoa provençale	Vegetables RTRH preparation	-	-	-	/	/	-	-	-	NA	-	NA	-	-	-	-	4	b				
6721	Galettes soja tomates	Vegetables RTRH preparation	+	+(31.70)	+(26.95)	+(31.81)	+(29.59)	1H+d (<i>L.mono</i>)	+1d	+	PA	+	PA	+	PA	+	PA	4	b				

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Summary report (Version 0)

BACGene *Listeria monocytogenes*

VEGETABLES																			
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1* <i>L. mono</i> result	Alternative method: BACGene <i>Listeria</i> - Detection of <i>Listeria monocytogenes</i> Actero™ <i>Listeria</i> Enrichment Media for 18h at 37°C + 72h at 5°C ± 3°C														Category	Type
				BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria monocytogenes</i>		Confirmations		BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>					
				CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)			Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h		
				O&A 24h	Palcam 48h														
6722	Galettes boulgour lentilles	Vegetables RTRH preparation	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	4	b
4202	Carottes râpées assaisonnées	Seasoned grated carrots	-	+(31.54)	+(27.70)	+(31.50)	+(28.55)	H+	+	+	PD	+	PD	+	PD	+	PD	4	c
4203	Carottes râpées assaisonnées	Seasoned grated carrots	-	-	-	/	/	st	st	-	NA	-	NA					4	c
4204	Concombre au fromage blanc et ciboulette	Seasoned cucumber	+	+(27.24)	+(24.46)	+(27.66)	+(25.07)	H+	+	+	PA	+	PA	+	PA	+	PA	4	c
4205	Concombre au fromage blanc et ciboulette	Seasoned cucumber	-	-	-	/	/	-	-	-	NA	-	NA					4	c
4206	Macédoine de légumes avec mayonnaise	Macédoine	+	+(23.46)	+(21.24)	+(23.87)	+(21.68)	H+	+	+	PA	+	PA	+	PA	+	PA	4	c
4207	Macédoine de légumes avec mayonnaise	Macédoine	-	-	-	/	/	-	-	-	NA	-	NA					4	c
4208	Céleri rémoulade	Grated celery	-	-	-	/	/	st	-	-	NA	-	NA					4	c
4739	Céleri rémoulade	Deli salad	-	+(24.89)	+(22.24)	+(25.47)	+(22.83)	H+	+	+	PD	+	PD	+	PD	+	PD	4	c
4740	Champignons à la grecque	Deli salad	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	4	c
4741	Tri choux jambon comte	Deli salad	+	+(36.23)	+(32.24)	+(37.64)	+(33.96)	H+/H-	+	+	PA	+	PA	+	PA	+	PA	4	c
4742	Piémontaise	Deli salad	+	-	-	-	-	-	+	-	ND	-	ND	-	ND	-	ND	4	c
4743	Jardinière de légumes et mayonnaise	Deli salad	+	+(23.58)	+(18.06)	+(24.81)	+(21.88)	H+	+	+	PA	+	PA	+	PA	+	PA	4	c
4744	Tartare de tomates	Seasoned tomatoes	+	-	-	-	-	-	+	-	ND	-	ND	-	ND	-	ND	4	c
4745	Carottes râpées assaisonnées	Seasoned grated carrots	-	+(26.06)	+(22.62)	+(26.11)	+(23.33)	H+	+	+	PD	+	PD	+	PD	+	PD	4	c

SEAFOOD AND FISHERY PRODUCTS																							
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1* <i>L. mono</i> result	Alternative method: BACGene <i>Listeria</i> - Detection of <i>Listeria monocytogenes</i> Actero™ <i>Listeria</i> Enrichment Media for 18h at 37°C + 72h at 5°C ± 3°C														Category	Type				
				BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>		Confirmations		BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>							
				CFX96 PCR result (Ct)		AriaMx PCR result (Ct)		CFX96 PCR result (Ct)		AriaMx PCR result (Ct)		O&A 24h	Palcam 48h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h			Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h
3000	Noix de Saint Jacques	Scallops	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	5	a				
3729	Filet de Hoki meunière	Fish fillet	-	-	/	/	-	-	-	-	NA	-	NA	-	-	-	-	5	a				
3982	Filet de Panga	Fish fillet	+	+(30.86)	+(25.45)	+(28.43)	+(26.95)	H+	+	+	PA	+	PA	+	PA	+	PA	5	a				
3984	Moules déco cuites	mussels	-	-	-	/	/	-	-	-	NA	-	NA	-	-	-	-	5	a				
4110	Pavé merlu	Fish product	-	+(26.49)	+(23.96)	+(26.89)	+(23.90)	H+	+	+	PD	+	PD	+	PD	+	PD	5	a				
4130	Cœur de filet de Merlu blanc du cap	Fish fillet	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	5	a				
4131	Aile de raie	Fish product	+	+(20.92)	+(18.82)	+(21.31)	+(18.82)	H+	+	+	PA	+	PA	+	PA	+	PA	5	a				
4685	Ailes de raie	Fish fillet	-	+(24.68)	+(24.06)	+(27.14)	+(24.67)	H+	+	+	PD	+	PD	+	PD	+	PD	5	a				
4968	Colin Alaska	Fish fillet	-	-	-	/	/	-	-	-	NA	-	NA	-	-	-	-	5	a				
4969	Noix de st jacques	Scallops	-	+(32.22)	+(30.70)	+(31.62)	+(29.76)	H+	+	+	PD	+	PD	+	PD	+	PD	5	a				
4973	Nacette de saumon cru	Salmon fillet	+	+(24.96)	+(22.26)	+(23.79)	+(22.56)	H+	+	+	PA	+	PA	+	PA	+	PA	5	a				
5224	Encornet sauvage	Squid	+	+(31.32)	+(27.50)	+(31.56)	+(28.46)	H+	+	+	PA	+	PA	+	PA	+	PA	5	a				
5225	Filet de Merlan	Fish fillet	+	+(24.65)	+(21.17)	+(25.19)	+(22.54)	H+	+	+	PA	+	PA	+	PA	+	PA	5	a				
5226	Filet de Julienne	Fish fillet	+	+(25.03)	+(21.45)	+(25.33)	+(23.06)	H+	+	+	PA	+	PA	+	PA	+	PA	5	a				
5227	Filet de Vieille	Fish fillet	+	+(25.93)	+(22.34)	+(26.38)	+(23.61)	H+	+	+	PA	+	PA	+	PA	+	PA	5	a				
5228	Filet de Tcaud	Fish fillet	+	+(25.02)	+(21.69)	+(25.06)	+(22.50)	H+	+	+	PA	+	PA	+	PA	+	PA	5	a				
5790	Chair de saumon	Salmon	-	+(32.78)	+(29.35)	+(34.45)	+(32.65)	H-	+	+	PD	+	PD	+	PD	+	PD	5	a				
5791	Poisson Panga	Fish fillet	+	+(30.81)	+(27.77)	+(31.65)	+(28.60)	H+/H-	+	+	PA	+	PA	+	PA	+	PA	5	a				
5801	Poisson blanc tranché nature	White piece of fish	+	-	-	-	-	st	st	-	ND	-	ND	-	ND	-	ND	5	a				
5802	Filet de cabillaud	Cod fillet	-	-	-	/	/	-	-	-	NA	-	NA	-	-	-	-	5	a				
5964	Crevettes décortiquées crues	Raw peeled shrimps	-	+(24.62)	+(21.44)	+(24.86)	+(22.52)	H+	+	+	PD	+	PD	+	PD	+	PD	5	a				
5965	Blanc de calmar	Calimari	+	+(23.06)	+(19.83)	+(22.65)	+(20.67)	H+	+	+	PA	+	PA	+	PA	+	PA	5	a				
6618	Poisson blanc	White fish	+	+(29.26)	+(27.80)	+(28.91)	+(27.72)	H+	+	+	PA	+	PA	+	PA	+	PA	5	a				
2998	Filet de bar sauce iodée	Seasoned fish	+	+(25.82)	+(22.39)	+(25.86)	+(23.35)	H+	+	+	PA	+	PA	+	PA	+	PA	5	b				
3728	Pulpe saumon fumé	Smoked salmon	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	5	b				
3998	Saumon fumé	Smoked salmon	+	+(32.02)	+(26.71)	+(30.83)	+(28.10)	H+	+	+	PA	+	PA	+	PA	+	PA	5	b				
3999	Saumon fumé	Smoked salmon	-	-	-	/	/	-	st	-	NA	-	NA	-	-	-	-	5	b				
4000	Truite fumée Norvège	Smoked trout	-	+(27.55)	+(23.44)	+(27.66)	+(24.76)	H+ni/H-	+	+	PD	+	PD	+	PD	+	PD	5	b				
4001	Truite fumée Norvège	Smoked trout	+	+(23.01)	+(19.50)	+(22.64)	+(19.95)	H+	+	+	PA	+	PA	+	PA	+	PA	5	b				
4002	Saumon fumé	Smoked salmon	-	-	-	/	/	H-	+	-	NA	-	NA	-	-	-	-	5	b				
4963	Truite fumée Norvège	Smoked trout	+	-	-	-	-	st	st	-	ND	-	ND	-	ND	-	ND	5	b				
4964	Saumon atlantique fumé	Smoked salmon	+	-/-	+(37.86)	-/-	-/-	H+(3)	+(1)	-	ND	+	PA	-	ND	-	ND	5	b				
4965	Truite fumée	Smoked trout	-	+(27.32)	+(24.29)	+(26.81)	+(25.11)	H+/H-	+	+	PD	+	PD	+	PD	+	PD	5	b				
4966	Saumon atlantique fumé	Smoked salmon	+	-	-	-	-	st	st	-	ND	-	ND	-	ND	-	ND	5	b				
5241	Saumon fumé	Smoked salmon	+	+(23.25)	+(20.56)	+(23.66)	+(21.24)	H+	+	+	PA	+	PA	+	PA	+	PA	5	b				

* Analyses performed according to the COFRAC accreditation

SEAFOOD AND FISHERY PRODUCTS																					
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1* <i>L. mono</i> result	Alternative method: BACGene <i>Listeria</i> - Detection of <i>Listeria monocytogenes</i> Actero™ <i>Listeria</i> Enrichment Media for 18h at 37°C + 72h at 5°C ± 3°C														Category	Type		
				BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>		Confirmations		BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>					
				CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A 24h	Palcam 48h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h				
5242	Truite fumée	Smoked trout	+	+(23.86)	+(21.19)	+(24.24)	+(22.16)	H+	+	+	PA	+	PA	+	PA	+	PA	5	b		
5243	Filets de maquereau fumés	Smoked mackerel fillets	+	+(30.63)	+(27.50)	+(31.24)	+(28.22)	H+	+	+	PA	+	PA	+	PA	+	PA	5	b		
5966	Lardons saumon fumé	Smoked salmon	+	+(22.82)	+(19.72)	+(22.29)	+(19.93)	H+	+	+	PA	+	PA	+	PA	+	PA	5	b		
5967	Filets de harengs fumés	Smoked herring	+	+(28.91)	+(25.30)	+(29.11)	+(26.53)	H+	+	+	PA	+	PA	+	PA	+	PA	5	b		
6830	Harengs fumés	Smoked herrings	-	-	-	-	-	st	st	-	NA	-	NA	-	NA	-	NA	5	b		
3731	Portion Merlu pané	Fish fillet	-	-	-	/	/	-	-	-	NA	-	NA	-	NA	-	NA	5	c		
3732	Filet de colin Fish and chips	RTR fish	-	+(30.65)	+(33.28)	+(31.11)	+(28.43)	H+	+	+	PD	+	PD	+	PD	+	PD	5	c		
3988	Poisson pané	RTR fish	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	5	c		
4126	Nacette de saumon	RTR Salmon	+	+(20.67)	+(18.61)	+(20.71)	+(18.03)	H+	+	+	PA	+	PA	+	PA	+	PA	5	c		
4129	Pané Hoki	RTR Fish product	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	5	c		
4291	Filet merlu sauce vierge	RTR fish product	+	+(34.94)	+(31.00)	+(35.66)	+(32.98)	H+	-	+	PA	+	PA	+	PA	+	PA	5	c		
4292	Dos de cabillaud sauce provençale	RTR fish product	-	-	-	/	/	-	-	-	NA	-	NA	-	NA	-	NA	5	c		
4295	Hoki pané	RTR fish product	+	+(31.01)	+(27.55)	+(31.46)	+(28.78)	H+	+	+	PA	+	PA	+	PA	+	PA	5	c		
4313	Bâtonnets crabe	Surimi	+	+(18.92)	+(15.95)	+(18.86)	+(16.50)	H+	+	+	PA	+	PA	+	PA	+	PA	5	c		
4314	Terrine de saumon aneth	Salmon terrine	+	+(20.50)	+(17.50)	+(20.42)	+(18.32)	H+	+	+	PA	+	PA	+	PA	+	PA	5	c		
4315	Rillettes saumon	Salmon rillettes	-	+(18.91)	+(15.94)	+(19.19)	+(16.80)	H+	+	+	PD	+	PD	+	PD	+	PD	5	c		
4316	Rillettes crabe tourteau	Crab rillettes	+	+(18.23)	+(15.73)	+(18.61)	+(16.31)	H+	+	+	PA	+	PA	+	PA	+	PA	5	c		
4317	Rillettes crabe tourteau	Crab rillettes	-	-	-	/	/	H-	+	-	NA	-	NA	-	NA	-	NA	5	c		
4318	Bâtonnets crabe	Surimi	-	-	-	/	/	H-	+	-	NA	-	NA	-	NA	-	NA	5	c		
4319	Rillettes saumon	Salmon rillettes	-	-	-	/	/	H-	+	-	NA	-	NA	-	NA	-	NA	5	c		
5238	Bâtonnets crabe	Surimi	+	+(20.52)	+(17.96)	+(19.76)	+(17.31)	H+	+	+	PA	+	PA	+	PA	+	PA	5	c		
5239	Terrine de saumon aneth	Salmon terrine	+	-	-	-	-	st	st	-	ND	-	ND	-	ND	-	ND	5	c		
5240	Bâtonnets crabe	Surimi	+	+(20.08)	+(17.43)	+(20.26)	+(17.80)	H+	+	+	PA	+	PA	+	PA	+	PA	5	c		
5792	Farce de tartare de saumon	Salmon tartar	+	+(25.61)	+(22.91)	+(25.71)	+(23.33)	H+	+	+	PA	+	PA	+	PA	+	PA	5	c		
5800	Filet de hoki pané	Breaded fish	+	+(25.58)	+(22.67)	+(24.91)	+(23.01)	H+	+	+	PA	+	PA	+	PA	+	PA	5	c		
5803	Américain thon	Sandwich (tuna)	+	+(29.90)	+(26.33)	+(28.84)	+(27.15)	H+	+	+	PA	+	PA	+	PA	+	PA	5	c		
5968	Mini tranche de truite fumée	Smoked trout	+	+(21.91)	+(18.38)	+(22.04)	+(20.01)	H+	+	+	PA	+	PA	+	PA	+	PA	5	c		
5969	bâtonnets saveur crabe	Surimi	-	+(18.33)	+(15.28)	+(19.00)	+(16.87)	H+	+	+	PD	+	PD	+	PD	+	PD	5	c		
5970	Terrine de saumon aneth	Salmon terrine	+	+(20.37)	+(17.34)	+(21.27)	+(18.96)	H+	+	+	PA	+	PA	+	PA	+	PA	5	c		
5971	Terrine aux saint jacques	Scallops terrine	+	+(19.59)	16.28	+(19.68)	+(17.86)	H+	+	+	PA	+	PA	+	PA	+	PA	5	c		

ENVIRONMENTAL SAMPLES																											
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1* <i>L. mono</i> result	Alternative method: BACGene <i>Listeria</i> - Detection of <i>Listeria monocytogenes</i> Actero™ <i>Listeria</i> Enrichment Media for 18h at 37°C + 72h at 5°C ± 3°C														Category	Type								
				BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>		Confirmations		BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>											
				CFX96 PCR result (Ct)		AriaMx PCR result (Ct)		CFX96 PCR result (Ct)		AriaMx PCR result (Ct)		O&A 24h	Palcam 48h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h		Final result AriaMx 72H			Agreement AriaMx Ref/Alt 18h+72h		Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h		Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h	
3352	Déchet poudre de lait	Dust (milk)	-	-	-	/	/	-	-	-	NA	-	NA							6	a						
3353	Déchet poissons	Waste (fish)	-	-	-	/	/	H-	+	-	NA	-	NA							6	a						
4320	Déchet saucisse 1	Waste (pork)	-	-	-	/	/	H-	+	-	NA	-	NA							6	a						
4321	Déchet saucisse 1	Waste (pork)	+	+(19.58)	+(18.04)	+(19.82)	+(17.78)	H+	+	+	PA	+	PA	+	PA	+	PA	+	PA	6	a						
4322	Déchet saucisse 2	Waste (pork)	-	-	-	/	/	H-	+	-	NA	-	NA							6	a						
4324	Déchet porc	Waste (pork)	-	-	-	/	/	H-	+	-	NA	-	NA							6	a						
4325	Déchet porc	Waste (pork)	+	+(20.72)	+(18.62)	+(21.12)	+(18.88)	H+	+	+	PA	+	PA	+	PA	+	PA	+	PA	6	a						
4326	Déchet saucisson	Waste (pork)	-	-	-	/	/	H-	+	-	NA	-	NA							6	a						
5439	Déchets de sol étêteuse	Residues (Fish industry)	+	+(28.12)	+(25.39)	+(28.00)	+(25.52)	H+/H-	+	+	PA	+	PA	+	PA	+	PA	+	PA	6	a						
5447	Déchets de sol	Residues (Fish industry)	-	+(34.45)	+(32.28)	+(35.26)	+(32.74)	H+	+	+	PD	+	PD	+	PD	+	PD	+	PD	6	a						
6756	Saucisse végétale déchet 1	Waste (vegetables)	+	-	-	-	-	H-d	-	-	ND	-	ND	-	ND	-	ND	-	ND	6	a						
6757	Saucisse végétale déchet 2	Waste (vegetables)	-	+(26.34)	+(23.71)	+(27.25)	+(24.38)	H+	+	+	PD	+	PD	+	PD	+	PD	+	PD	6	a						
6759	Déchet poisson blanc	Waste (White fish)	+	+(25.11)	+(22.29)	+(25.41)	+(22.68)	H+	+	+	PA	+	PA	+	PA	+	PA	+	PA	6	a						
6761	Déchet sang	Waste (Blood)	+	+(24.11)	+(21.59)	+(24.34)	+(21.80)	H+/H-	+	+	PA	+	PA	+	PA	+	PA	+	PA	6	a						
6931	Déchets sardine	Waste (fish)	-	-	-	-	-	st	st	-	NA	-	NA	-	NA	-	NA	-	NA	6	a						
6933	Déchets harengs	Waste (fish)	-	+(27.25)	+(24.02)	+(26.98)	+(24.66)	H+	+	+	PD	+	PD	+	PD	+	PD	+	PD	6	a						
6937	Déchets porc salage	Waste (pork)	+	+(24.91)	+(21.60)	+(25.06)	+(22.55)	H+	+	+	PA	+	PA	+	PA	+	PA	+	PA	6	a						
3354	Eau rinçage pousoir (production saucisson poisson)	Process water (Pork and fish production)	-	+(21.87)	+(19.32)	+(22.22)	+(19.25)	H+	+	+	PD	+	PD	+	PD	+	PD	+	PD	6	b						
3355	Eau rinçage cutter (production thon assaisonné)	Process water (fish production)	+	+(32.91)	+(29.16)	+(32.77)	+(28.87)	H-(<i>L.welsh</i>)/H+(<i>L.mono</i>)	+	+	PA	+	PA	+	PA	+	PA	+	PA	6	b						
3356	Eau rinçage cutter (production chair saumon)	Process water (fish production)	-	-	-	/	/	H-	+	-	NA	-	NA							6	b						
4686	Eau de process Fabrication chipolatas	Process water	-	-	-	/	/	st	-	-	NA	-	NA							6	b						
5431	Eau rinçage filets peleuse	Cleaning water (Fish industry)	+	+(31.15)	+(27.96)	+(31.60)	+(29.50)	H+	+	+	PA	+	PA	+	PA	+	PA	+	PA	6	b						
6682	Eau parage n°1 (industrie de poissons)	Process water (fish industry)	-	-	-	-	-	st	st	-	NA	-	NA							6	b						
6685	Eau peleuse (industrie de poissons)	Process water (fish industry)	-	-	-	-	-	H-	+	-	NA	-	NA							6	b						
6764	Eau process lavage carcasse poulet	Process water	+	-	-	-	-	-	-	-	ND	-	ND	-	ND	-	ND	-	ND	6	b						

* Analyses performed according to the COFRAC accreditation

ENVIRONMENTAL SAMPLES																					
N° Sample	Product (French name)	Product	Reference method: ISO 11290-1/A1* <i>L. mono</i> result	Alternative method: BACGene <i>Listeria</i> - Detection of <i>Listeria monocytogenes</i> Actero™ <i>Listeria</i> Enrichment Media for 18h at 37°C + 72h at 5°C ± 3°C														Cate- gory	Ty- pe		
				BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>		Confirmations		BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>					
				CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	CFX96 PCR result (Ct)	AriaMx PCR result (Ct)	O&A 24h	Palcam 48h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h	Final result CFX96 72H	Agreement CFX96 Ref/Alt 18h +72h	Final result AriaMx 72H	Agreement AriaMx Ref/Alt 18h+72h				
6766	Eau rinçage mélangeur ferments	Rinsing water	+	+(19.20)	+(16.71)	+(19.80)	+(23.50)	H+	+	+	PA	+	PA	+	PA	+	PA	6	b		
6768	Eau process rinçage robot coupe fabrication appâts	Process water	+	+(19.66)	+(16.88)	+(20.79)	+(17.50)	H+	+	+	PA	+	PA	+	PA	+	PA	6	b		
6770	Eau rinçage fabrication biscuits	Rinsing water	+	+(18.72)	+(15.68)	+(18.75)	+(16.19)	H+	+	+	PA	+	PA	+	PA	+	PA	6	b		
6774	Eau rinçage riz au lait	Rinsing water	+	+(20.22)	+(17.75)	+(20.21)	+(17.27)	H+	+	+	PA	+	PA	+	PA	+	PA	6	b		
6776	Eau process fabrication chipolatas	Process water	+	+(21.27)	+(18.74)	+(20.63)	+(18.07)	H+	+	+	PA	+	PA	+	PA	+	PA	6	b		
6935	Eau rinçage Cutter production saucisson	Rinsing water	+	+(20.65)	+(17.64)	+(20.41)	+(17.90)	H+	+	+	PA	+	PA	+	PA	+	PA	6	b		
6936	Eau rinçage bac saucisson	Rinsing water	+	+(19.83)	+(17.35)	+(19.76)	+(17.70)	H+	+	+	PA	+	PA	+	PA	+	PA	6	b		
3357	Lingette planche découpe poisson (thon saumon)	Wipe (fish production)	+	+(25.87)	+(23.10)	+(26.00)	+(23.12)	H+	+	+	PA	+	PA	+	PA	+	PA	6	c		
3359	Lingette bac stockage poisson	Wipe (fish production)	+	+(20.32)	+(17.51)	+(20.07)	+(17.60)	H+	+	+	PA	+	PA	+	PA	+	PA	6	c		
3360	Lingette bac stockage épices (production poisson)	Wipe (fish production)	-	-	-	/	/	H-	+	-	NA	-	NA					6	c		
5452	Lingette darfresh après nettoyage	Wipe after cleaning (Fish industry)	-	+(27.94)	+(25.35)	+(28.63)	+(26.19)	H+	+	+	PD	+	PD	+	PD	+	PD	6	c		
6778	Chiffonnette table à nerfs (Industrie porc/bœuf)	Wipe (Pork and beef industry)	+	+(22.31)	+(19.58)	+(22.52)	+(20.01)	H+	+	+	PA	+	PA	+	PA	+	PA	6	c		
6781	Chiffonnette poussoir après nettoyage production saucisse végétale	Wipe (Vegetables)	-	+(32.47)	+(28.70)	+(32.35)	+(29.55)	H+	+	+	PD	+	PD	+	PD	+	PD	6	c		
6783	Chiffonnette riz cuit au lait	Wipe	+	+(20.66)	+(17.77)	+(20.81)	+(18.63)	H+	+	+	PA	+	PA	+	PA	+	PA	6	c		
6784	Chiffonnette riz au lait	Wipe	+	+(27.23)	+(24.15)	+(27.35)	+(24.87)	H+	+	+	PA	+	PA	+	PA	+	PA	6	c		
6938	Chiffonnette pailasse atelier	Wipe	+	+(20.25)	+(17.68)	+(20.56)	+(18.09)	H+	+	+	PA	+	PA	+	PA	+	PA	6	c		
6939	Chiffonnette épices	Wipe (spices)	+	+(21.14)	+(18.31)	+(21.53)	+(18.89)	H+	+	+	PA	+	PA	+	PA	+	PA	6	c		
6940	Chiffonnette lavabo atelier	Wipe	+	+(21.50)	+(18.90)	+(21.46)	+(19.05)	H+	+	+	PA	+	PA	+	PA	+	PA	6	c		

**Appendix 7 – Relative level of detection study: raw data
(Enrichment step using the Actero™ Listeria Enrichment media)**

Aerobic mesophilic flora: 8.0 10² CFU/g

Matrix : Deli-salad

Strain : *Listeria monocytogenes* Ad494

N° sample	Level	Inoculation level (cfu/sample) MPN	Reference method : ISO 11290-1/A1♦					Alternative method : BACGene <i>Listeria monocytogenes</i> Actero™ Listeria Enrichment media for 18h at 37°C										Fraser 48h	Number positive samples/Total		
			Half Fraser		Fraser		Final Result	BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria monocytogenes</i>		Confirmation		BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria monocytogenes</i>					
			O&A	Palcam	O&A	Palcam		PCR CFX96	PCR AriaMx	PCR CFX96	PCR AriaMx	Tests of the reference method	MALDI-TOF tests	Final result CFX96	Final result AriaMx	Final result CFX96	Final result AriaMx				
5381	0	0	-	-	-	-	-	-	-	-	-	-	/	-	-	-	-	-	0/5	0/5	
5382			-	-	-	-	-	-	-	-	-	-	/	-	-	-	-	-			
5383			-	-	-	-	-	-	-	-	-	-	/	-	-	-	-	-			
5384			-	-	-	-	-	-	-	-	-	-	/	-	-	-	-	-			
5385			-	st	-	-	-	-	-	-	-	-	/	-	-	-	-	-			
5386	Low	1,1	H+	+	H+	+	+	+(27.79)	+(24.88)	+(27.65)	+(25.08)	+	+	+	+	+	+	+	14/20	16/20	
5387			H+	+	H+	+	+	-	-	-	-	-	/	-	-	-	-	-			
5388			H+	+	H+	+	+	-	-	-	-	-	/	-	-	-	-	-			
5389			H+	+	H+	+	+	i/(26.60)	+(23.91)	+(27.11)	+(24.19)	+	+	+	+	+	+	+			+
5390			-	-	-	-	-	+(30.03)	+(26.93)	+(30.24)	+(27.40)	+	+	+	+	+	+	+			+
5391			-	-	-	-	-	-	-	-	-	-	/	-	-	-	-	-			-
5392			H+	+	H+	+	+	+(27.07)	+(24.15)	+(27.35)	+(24.62)	+	+	+	+	+	+	+			+
5393			H+	+	H+	+	+	+(29.75)	+(26.72)	+(29.94)	+(27.08)	+	+	+	+	+	+	+			+
5394			-	st	-	-	-	-	-	-	-	-	/	-	-	-	-	-			-
5395			H+	+	H+	+	+	+(30.81)	+(27.70)	+(31.18)	+(27.69)	+	+	+	+	+	+	+			+
5396			-	-	-	-	-	+(30.01)	+(26.87)	+(30.23)	+(27.43)	+	+	+	+	+	+	+			+
5397			H+	+	H+	+	+	+(28.56)	+(25.57)	+(28.96)	+(26.04)	+	+	+	+	+	+	+			+
5398			H+	+	H+	+	+	+(28.21)	+(25.27)	+(28.51)	+(25.81)	+	+	+	+	+	+	+			+
5399			H+	+	H+	+	+	+(28.39)	+(25.59)	+(28.56)	+(25.87)	+	+	+	+	+	+	+			+
5400			-	-	-	-	-	+(27.65)	+(24.82)	+(27.87)	+(25.15)	+	+	+	+	+	+	+			+
5401			H+	+	H+	+	+	+(30.40)	+(27.71)	+(30.62)	+(27.96)	+	+	+	+	+	+	+			+
5402			-	-	-	-	-	+(30.08)	+(27.15)	+(30.07)	+(27.27)	+	+	+	+	+	+	+			+
5403			H+	+	H+	+	+	+(29.50)	+(26.83)	+(29.83)	+(26.90)	+	+	+	+	+	+	+			+
5404			H+	+	H+	+	+	+(29.53)	+(26.53)	+(29.38)	+(26.78)	+	+	+	+	+	+	+			+
5405			H+	+	H+	+	+	i/(30.23)	+(27.12)	+(30.30)	+(27.40)	+	+	+	+	+	+	+			+
5406	High	3,1	H+	+	H+	+	+	+(27.17)	+(24.44)	+(27.35)	+(24.78)	+	+	+	+	+	+	+	5/5	5/5	
5407			H+	+	H+	+	+	+(27.09)	+(24.13)	+(27.46)	+(24.76)	+	+	+	+	+	+	+			
5408			H+	+	H+	+	+	+(25.63)	+(22.89)	+(25.79)	+(23.23)	+	+	+	+	+	+	+			
5409			H+	+	H+	+	+	+(26.37)	+(23.82)	+(26.56)	+(23.93)	+	+	+	+	+	+	+			
5410			H+	+	H+	+	+	+(26.10)	+(23.67)	+(26.32)	+(23.84)	+	+	+	+	+	+	+			

♦ Analysis performed according to the COFRAC accreditation

Matrix : Raw milk
 Strain : *Listeria monocytogenes* Ad 618

Aerobic mesophilic flora: 9.40 10⁷ CFU/g

N° sample	Level	Inoculation level (cfu/sample) MPN	Reference method : ISO 11290-1/A1 [♦]					Alternative method : BACGene <i>Listeria monocytogenes</i> Actero™ <i>Listeria</i> Enrichment media for 18h at 37°C													
			Half Fraser		Fraser		Final Result	Number positive samples/Total	BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria monocytogenes</i>		Confirmation		BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria monocytogenes</i>		Fraser 48h	Number positive samples/Total	
			O&A	Palcam	O&A	Palcam			PCR CFX96	PCR AriaMx	PCR CFX96	PCR AriaMx	Tests of the reference method	MALDI-TOF tests	Final result CFX96	Final result AriaMx	Final result CFX96	Final result AriaMx			
5703	0	0	st	st	st	st	-	0/5	-	-	-	-	-	/	-	-	-	-	-	0/5	
5704			st	st	st	st	-		-	-	-	-	-	-	-	-	-	-	-		-
5705			st	st	st	st	-		-	-	-	-	-	-	-	-	-	-	-		-
5706			st	st	st	st	-		-	-	-	-	-	-	-	-	-	-	-		-
5707			st	st	st	st	-		-	-	-	-	-	-	-	-	-	-	-		-
5708	Low	1,3	st	st	st	st	-	15/20	+(41.94)/-/(41.01)	-/(35.66)/-	-/i/-	+(36.69)	+	+	+	-	-	+	+	19/20 CFX96 18/20 AriaMx	
5709			H+	+	H+	+	+		+(32.41)	+(30.37)	+(31.99)	+(29.54)	+	+	+	+	+	+	+		+
5710			H+	+	H+	+	+		+(31.56)	+(29.37)	+(29.63)	+(28.78)	+	+	+	+	+	+	+		+
5711			st	st	st	-	-		+(28.19)	+(25.80)	+(27.97)	+(25.80)	+	+	+	+	+	+	+		+
5712			H+	+	H+	+	+		+(27.22)	+(24.90)	+(27.13)	+(24.90)	+	+	+	+	+	+	+		+
5713			H+	+	H+	+	+		+(29.47)	+(27.05)	+(29.70)	+(27.10)	+	+	+	+	+	+	+		+
5714			H+	+	H+	+	+		+(28.23)	+(25.78)	+(28.37)	+(26.06)	+	+	+	+	+	+	+		+
5715			st	st	-	st	-		+(27.44)	+(24.91)	+(27.59)	+(25.12)	+	+	+	+	+	+	+		+
5716			H+	+	H+	+	+		+(33.42)	+(31.09)	+(33.68)	+(30.71)	+	+	+	+	+	+	+		+
5717			H+	+	H+	+	+		+(35.93)	+(33.34)	+(35.92)	+(33.62)	+	+	+	+	+	+	+		+
5718			st	st	-	-	-		+(37.22)	+(34.81)	+(37.52)	+(33.65)	+	+	+	+	+	+	+		+
5719			st	st	st	st	-		+(33.12)	+(30.37)	+(33.29)	+(30.06)	+	+	+	+	+	+	+		+
5720			H+	+	H+	+	+		+(26.86)	+(24.29)	+(26.81)	+(24.30)	+	+	+	+	+	+	+		+
5721			H+	+	H+	+	+		+(27.10)	+(24.48)	+(27.10)	+(24.66)	+	+	+	+	+	+	+		+
5722			H+	+	H+	+	+		+(33.71)	+(30.90)	+(34.03)	+(30.96)	+	+	+	+	+	+	+		+
5723			H+	+	H+	+	+		-	-	-	-	-	/	-	-	-	-	-		-
5724			H+	+	H+	+	+		+(25.74)	+(23.32)	+(25.56)	+(23.25)	+	+	+	+	+	+	+		+
5725			H+	+	H+	+	+		+(25.84)	+(24.19)	+(26.11)	+(23.62)	+	+	+	+	+	+	+		+
5726			H+	+	H+	+	+		+(29.29)	+(27.74)	+(29.46)	+(26.86)	+	+	+	+	+	+	+		+
5727			H+	+	H+	+	+		+(30.51)	+(28.41)	+(29.98)	+(27.11)	+	+	+	+	+	+	+		+
5728	High	3,6	H+	+	H+	+	+	5/5	+(27.16)	+(24.69)	+(26.87)	+(24.29)	+	+	+	+	+	+			
5729			H+	+	H+	+	+		+(35.39)	+(31.62)	+(35.52)	+(31.71)	+	+	+	+	+	+			
5730			H+	+	H+	+	+		+(28.31)	+(25.79)	+(28.45)	+(25.84)	+	+	+	+	+	+			
5731			H+	+	H+	+	+		+(30.52)	+(28.20)	+(29.86)	+(27.09)	+	+	+	+	+	+			
5732			H+	+	H+	+	+		+(36.61)	+(33.58)	+(35.54)	+(32.63)	+	+	+	+	+	+			

♦ Analysis performed according to the COFRAC accreditation

Matrix : Smoked salmon
 Strain : *Listeria monocytogenes* Ad 670

Aerobic mesophilic flora: 7.0 10⁵ CFU/g

N° sample	Level	Inoculation level (cfu/sample) MPN	Reference method : ISO 11290-1/A1♦					Alternative method : BACGene <i>Listeria monocytogenes</i>													
			Half Fraser		Fraser		Final Result	Number positive samples/Total	Actero™ <i>Listeria</i> Enrichment media for 18h at 37°C												
			O&A	Palcam	O&A	Palcam			BACGene <i>Listeria Multiplex</i>		BACGene <i>Listeria monocytogenes</i>		Confirmation		BACGene <i>Listeria Multiplex</i>		BACGene <i>Listeria monocytogenes</i>		Fraser 48h	Number positive samples/Total	
									PCR CFX96	PCR AriaMx	PCR CFX96	PCR AriaMx	Tests of the reference method	MALDI-TOF tests	Final result CFX96	Final result AriaMx	Final result CFX96	Final result AriaMx			
5653	0	0	st	st	st	st	-	0/5	-	-	-	-	-	/	-	-	-	-	-	0/5	
5654			st	st	st	st	-		-	-	-	-	-	-	/	-	-	-	-		-
5655			st	st	-	-	-		-	-	-	-	-	-	/	-	-	-	-		-
5656			st	-	-	-	-		-	-	-	-	-	-	/	-	-	-	-		-
5657			st	-	-	-	-		-	-	-	-	-	-	/	-	-	-	-		-
5658			Low	1,4	-	-	st		st	-	14/20	+(29.12)	+(26.58)	+(28.51)	+(26.50)	+	+	+	+		+
5659	H+	+			H+	+	+	-	-	-		-	-	/	-	-	-	-	-	-	
5660	H+	+			H+	+	+	+	+(28.57)	+(25.76)		+(28.35)	+(25.95)	+	+	+	+	+	+	+	
5661	H+	+			H+	+	+	+	+(28.56)	+(26.03)		+(28.23)	+(25.92)	+	+	+	+	+	+	+	
5662	H+	+			H+	+	+	+	+(30.66)	+(27.68)		+(30.45)	+(28.11)	+	+	+	+	+	+	+	
5663	H+	+			H+	+	+	+	+(28.02)	+(26.01)		+(27.89)	+(25.69)	+	+	+	+	+	+	+	
5664	H+	+			H+	+	+	+	+(28.20)	+(26.03)		+(28.08)	+(25.84)	+	+	+	+	+	+	+	
5665	H+	+			H+	+	+	+	+(33.12)	+(30.40)		+(32.87)	+(30.38)	+	+	+	+	+	+	+	
5666	H+	+			H+	+	+	+	+(31.60)	+(29.26)		+(31.43)	+(29.16)	+	+	+	+	+	+	+	
5667	-	-			-	-	-	-	-	-		-	-	-	/	-	-	-	-	-	
5668	-	st			-	-	-	-	+(28.07)	+(25.61)		+(27.63)	+(25.70)	+	+	+	+	+	+	+	
5669	H+	+			H+	+	+	+	+(26.94)	+(24.16)		+(26.60)	+(24.41)	+	+	+	+	+	+	+	
5670	H+	+			H+	+	+	+	+(28.38)	+(25.84)		+(28.21)	+(26.07)	+	+	+	+	+	+	+	
5671	H+	+			H+	+	+	+	-	-		-	-	-	/	-	-	-	-	-	
5672	H+	+			H+	+	+	+	+(27.06)	+(24.74)		+(26.86)	+(24.76)	+	+	+	+	+	+	+	
5673	-	-			-	-	-	-	+(26.20)	+(23.75)		+(26.05)	+(23.98)	+	+	+	+	+	+	+	
5674	st	-			-	-	-	-	+(30.23)	+(27.66)		+(30.10)	+(28.19)	+	+	+	+	+	+	+	
5675	H+	+			H+	+	+	+	-	-		-	-	-	/	-	-	-	-	-	
5676	-	-			-	-	-	-	+(30.13)	+(27.31)		+(29.79)	+(27.56)	+	+	+	+	+	+	+	
5677	H+	+			H+	+	+	+	+(28.59)	+(25.78)		+(28.22)	+(25.95)	+	+	+	+	+	+	+	
5678	High	4,0	H+	+	H+	+	+	5/5	+(27.04)	+(24.43)	+(26.71)	+(24.65)	+	+	+	+	+	+			
5679			H+	+	H+	+	+		+(26.58)	+(24.11)	+(26.35)	+(24.27)	+	+	+	+	+	+			
5680			H+	+	H+	+	+		+(29.30)	+(26.43)	+(28.88)	+(26.68)	+	+	+	+	+	+			
5681			H+	+	H+	+	+		+(26.21)	+(23.63)	+(26.10)	+(23.95)	+	+	+	+	+	+			
5682			H+	+	H+	+	+		+(26.32)	+(23.84)	+(26.10)	+(24.47)	+	+	+	+	+	+			

♦ Analysis performed according to the COFRAC accreditation

Matrix : Frankfurters
 Strain : *Listeria monocytogenes* Ad 669

Aerobic mesophilic flora: 8.1 10⁶ CFU/g

N° sample	Level	Inoculation level (cfu/sample) MPN	Reference method : ISO 11290-1/A1♦					Alternative method : BACGene <i>Listeria monocytogenes</i>															
			Half Fraser		Fraser		Final Result	Number positive samples/Total	Actero™ <i>Listeria</i> Enrichment media for 18h at 37°C														
			O&A	Palcam	O&A	Palcam			BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria monocytogenes</i>		Confirmation		BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria monocytogenes</i>		Fraser 48h	Number positive samples/Total			
									PCR CFX96	PCR AriaMx	PCR CFX96	PCR AriaMx	Tests of the reference method	MALDI-TOF tests	Final result CFX96	Final result AriaMx	Final result CFX96	Final result AriaMx					
5497	0	0	st	st	st	st	-	0/5	-	-	-	-	-	-	/	-	-	-	-	-	0/5		
5498			st	st	st	st	-		-	-	-	-	-	-	-	/	-	-	-	-		-	
5499			st	st	st	st	-		-	-	-	-	-	-	-	/	-	-	-	-		-	
5500			-	st	st	st	-		-	-	-	-	-	-	-	/	-	-	-	-		-	
5501			st	st	st	st	-		-	-	-	-	-	-	-	/	-	-	-	-		-	
5905	Low	0,9	st	st	st	st	-	15/20	+(30.77)	+(26.98)	+(30.58)	+(27.72)	+	+	+	+	+	+	+	+	16/20		
5906			H+	+	H+	+	+		+(27.03)	+(23.75)	+(27.07)	+(24.55)	+	+	+	+	+	+	+	+		+	
5907			st	st	st	st	-		+(28.60)	+(25.41)	+(28.68)	+(25.86)	+	+	+	+	+	+	+	+		+	
5908			H+	+	H+	+	+		+(27.28)	+(23.88)	+(26.83)	+(24.41)	+	+	+	+	+	+	+	+		+	+
5909			H+	+	H+	+	+		+(28.70)	+(25.63)	+(28.56)	+(25.89)	+	+	+	+	+	+	+	+		+	+
5910			H+	+	H+	+	+		-	-	-	-	-	/	-	-	-	-	-	-		-	-
5911			H+	+	H+	+	+		+(28.88)	+(26.43)	+(28.36)	+(25.89)	+	+	+	+	+	+	+	+		+	+
5912			-	st	-	-	-		-	-	-	-	-	/	-	-	-	-	-	-		-	-
5913			H+	+	H+	+	+		+(27.35)	+(23.85)	+(27.10)	+(24.70)	+	+	+	+	+	+	+	+		+	+
5914			st	-	st	st	-		+(28.05)	+(24.51)	+(27.99)	+(25.60)	+	+	+	+	+	+	+	+		+	+
5915			st	st	st	st	-		+(26.10)	+(22.84)	+(26.04)	+(23.55)	+	+	+	+	+	+	+	+		+	+
5916			H+	+	H+	+	+		+(27.72)	+(24.82)	+(27.62)	+(25.00)	+	+	+	+	+	+	+	+		+	+
5917			H+	+	H+	+	+		+(26.45)	+(23.55)	+(26.33)	+(23.81)	+	+	+	+	+	+	+	+		+	+
5918			H+	+	H+	+	+		+(27.54)	+(24.69)	+(27.25)	+(24.72)	+	+	+	+	+	+	+	+		+	+
5919			H+	+	H+	+	+		+(30.24)	+(27.93)	+(29.80)	+(27.25)	+	+	+	+	+	+	+	+		+	+
5920			H+	+	H+	+	+		-	-	-	-	-	/	-	-	-	-	-	-		-	-
5921			H+	+	H+	+	+		-	-	-	-	-	/	-	-	-	-	-	-		-	-
5922	H+	+	H+	+	+	+(25.56)	+(21.05)	+(25.21)	+(23.02)	+	+	+	+	+	+	+	+	+	+				
5923	H+	+	H+	+	+	+(25.52)	+(21.90)	+(24.90)	+(22.36)	+	+	+	+	+	+	+	+	+	+				
5924	H+	+	H+	+	+	+(29.85)	+(26.79)	+(29.65)	+(27.06)	+	+	+	+	+	+	+	+	+	+				
5522	High	1,8	st	st	st	st	-	4/5	+(29.57)	+(26.58)	+(29.30)	+(26.82)	+	+	+	+	+	+	+	+			
5523			H+	+	H+	+	+		+(29.40)	+(26.95)	+(29.70)	+(27.12)	+	+	+	+	+	+	+	+	+		
5524			H+	+	H+	+	+		+(30.20)	+(27.83)	+(30.44)	+(27.73)	+	+	+	+	+	+	+	+	+		
5525			H+	+	H+	+	+		-	-	-	-	-	/	-	-	-	-	-	-	-		
5526			H+	+	H+	+	+		+(34.82)	+(33.86)	+(35.08)	+(32.42)	+	+	+	+	+	+	+	+	+	+	

♦ Analysis performed according to the COFRAC accreditation

Matrix : Cantaloupe frozen balls
 Strain : *Listeria monocytogenes* Ad532

Aerobic mesophilic flora: 2.0 10⁵ CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method : ISO 11290-1/A1*					Number positive samples/Total	Alternative method : BACGene <i>Listeria monocytogenes</i>										Number positive samples/Total	
			Half Fraser		Fraser		Final Result		Actero™ <i>Listeria</i> Enrichment media for 18h at 37°C											
			O&A	Palcam	O&A	Palcam			BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria monocytogenes</i>		Confirmation		BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria monocytogenes</i>			Fraser 48h
									PCR CFX96	PCR AriaMx	PCR CFX96	PCR AriaMx	Tests of the reference method	MALDI-TOF tests	Final result CFX96	Final result AriaMx	Final result CFX96	Final result AriaMx		
5972	0	0	st	st	st	st	-	-	-	-	-	-	/	-	-	-	-	-	0/5	
5973			st	st	st	st	-	-	-	-	-	-	/	-	-	-	-	-		
5974			st	st	st	st	-	-	-	-	-	-	/	-	-	-	-	-		
5975			-	-	-	-	-	-	-	-	-	-	/	-	-	-	-	-		-
5976			-	-	-	-	-	-	-	-	-	-	/	-	-	-	-	-		-
5977	Low	1,0	H+	+	H+	+	+	+(31.17)	+(28.88)	+(31.42)	+(32.42)	+	+	+	+	+	+	+	15/20	
5978			H+	+	H+	+	+	+(31.02)	+(27.82)	+(30.20)	+(28.86)	+	+	+	+	+	+	+		
5979			H+	+	H+	+	+	+(34.97)	+(31.91)	+(36.39)	+(33.06)	+	+	+	+	+	+	+		+
5980			-	-	-	-	-	+(31.46)	+(29.19)	+(31.54)	+(29.42)	+	+	+	+	+	+	+		+
5981			st	st	-	-	-	+(31.51)	+(28.98)	+(31.90)	+(29.47)	+	+	+	+	+	+	+		+
5982			-	-	-	-	-	-	-	-	-	-	/	-	-	-	-	-		-
5983			-	-	-	-	-	+(31.52)	+(29.10)	+(31.53)	+(29.52)	+	+	+	+	+	+	+		+
5984			H+	+	H+	+	+	-	-	-	-	-	/	-	-	-	-	-		-
5985			H+	+	H+	+	+	-	-	-	-	-	/	-	-	-	-	-		-
5986			-	-	-	-	-	-	-	-	-	-	/	-	-	-	-	-		-
5987			H+	+	H+	+	+	+(34.66)	+(32.38)	+(36.16)	+(33.11)	+	+	+	+	+	+	+		+
5988			H+	+	H+	+	+	+(30.27)	+(28.04)	+(30.98)	+(29.10)	+	+	+	+	+	+	+		+
5989			-	-	-	-	-	+(31.69)	+(29.31)	+(32.40)	+(30.08)	+	+	+	+	+	+	+		+
5990			H+	+	H+	+	+	+(31.66)	+(29.49)	+(32.60)	+(29.97)	+	+	+	+	+	+	+		+
5991			-	-	-	-	-	+(30.26)	+(28.16)	+(30.82)	+(28.63)	+	+	+	+	+	+	+		+
5992			H+	+	H+	+	+	+(38.17)	+(35.05)	+(39.56)	+(35.75)	+	+	+	+	+	+	+		+
5993			H+	+	H+	+	+	+(34.22)	+(32.73)	+(35.22)	+(32.76)	+	+	+	+	+	+	+		+
5994			-	-	-	-	-	+(35.77)	+(32.90)	+(34.13)	+(33.03)	+	+	+	+	+	+	+		+
5995			H+	+	H+	+	+	+(34.58)	+(32.09)	+(34.83)	+(33.31)	+	+	+	+	+	+	+		+
5996			H+	+	H+	+	+	-	-	-	-	-	/	-	-	-	-	-		-
5997	High	2,8	H+	+	H+	+	+	+(27.24)	+(25.08)	+(28.13)	+(25.72)	+	+	+	+	+	+	5/5		
5998			H+	+	H+	+	+	+(27.43)	+(25.51)	+(28.17)	+(25.87)	+	+	+	+	+	+			
5999			H+	+	H+	+	+	+(27.39)	+(25.83)	+(27.56)	+(25.74)	+	+	+	+	+	+			
6000			H+	+	H+	+	+	+(26.41)	+(24.87)	+(26.50)	+(24.85)	+	+	+	+	+	+			
6001			H+	+	H+	+	+	+(25.80)	+(25.17)	+(26.02)	+(24.59)	+	+	+	+	+	+			

* Analysis performed according to the COFRAC accreditation

Matrix: Process water
 Strain : *Listeria monocytogenes* Ad 551

Aerobic mesophilic flora: 1.2 10³ CFU/ml

N° sample	Level	Inoculation level (cfu/sample) MPN	Reference method : ISO 11290-1/A1♦					Alternative method : BACGene <i>Listeria monocytogenes</i>													
			Half Fraser		Fraser		Final Result	Number positive samples /Total	Actero™ <i>Listeria</i> Enrichment media for 18h at 37°C												
			O&A	Palcam	O&A	Palcam			BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria monocytogenes</i>		Confirmation		BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria monocytogenes</i>		Fraser 48h	Number positive samples/ Total	
									PCR CFX96	PCR AriaMx	PCR CFX96	PCR AriaMx	Tests of the reference method	MALDI-TOF tests	Final result CFX96	Final result AriaMx	Final result CFX96	Final result AriaMx			
6907	0	0	st	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	0/5		
6908			st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-			
6909			st	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-			
6910			st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-			
6911			st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-			
6976	Low	0,6	st	-	-	-	-	+(25.80)	+(23.17)	+(25.96)	+(23.72)	+	+	+	+	+	+	-	9/20	13/20	
6977			st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-			
6978			st	st	st	st	-	+(27.25)	+(24.41)	+(27.29)	+(25.45)	+	+	+	+	+	+	+			
6979			H+	+	H+	+	+	-	-	-	-	-	-	-	-	-	-	-			-
6980			H+	+	H+	+	+	+(25.67)	+(23.44)	+(26.03)	+(23.57)	+	+	+	+	+	+	+			+
6981			H+	+	H+	+	+	+(26.14)	+(23.35)	+(26.25)	+(24.21)	+	+	+	+	+	+	+			+
6982			st	st	st	st	-	+(24.72)	+(22.29)	+(24.97)	+(22.63)	+	+	+	+	+	+	+			+
6983			H+	+	H+	+	+	+(26.30)	+(23.50)	+(26.46)	+(24.34)	+	+	+	+	+	+	+			+
6984			H+	+	H+	+	+	-	-	-	-	-	-	-	-	-	-	-			-
6985			st	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-			-
6986			st	st	st	st	-	+(25.27)	+(22.84)	+(25.49)	+(23.43)	+	+	+	+	+	+	+			+
6987			H+	+	H+	+	+	+(26.00)	+(24.29)	+(26.35)	+(24.32)	+	+	+	+	+	+	+			+
6988			st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-			-
6989			H+	+	H+	+	+	-	-	-	-	-	-	-	-	-	-	-			-
6990			st	-	-	-	-	+(25.46)	+(22.98)	+(25.57)	+(23.38)	+	+	+	+	+	+	+			+
6991			H+	+	H+	+	+	+(39.95)	+(36.88)	+(37.40)	+(37.56)	+	+	+	+	+	+	+			+
6992			H+	+	H+	+	+	+(24.52)	+(22.20)	+(24.96)	+(22.38)	+	+	+	+	+	+	+			+
6993			st	st	st	st	-	+(39.08)/-	-	-	-	-	-	-	-	-	-	-			-
6994			st	-	-	st	-	+(26.28)	+(24.19)	+(26.54)	+(24.40)	+	+	+	+	+	+	+			+
6995			st	st	-	-	-	+(25.40)	+(24.30)	+(25.78)	+(23.63)	+	+	+	+	+	+	+			+
6996	High	1,9	H+	+	H+	+	+	+(26.55)	+(24.90)	+(26.69)	+(24.80)	+	+	+	+	+	+	+	5/5		
6997			H+	+	H+	+	+	+(24.47)	+(22.83)	+(24.51)	+(22.45)	+	+	+	+	+	+	+			
6998			H+	+	H+	+	+	+(26.37)	+(23.79)	+(26.41)	+(24.07)	+	+	+	+	+	+	+			
6999			H+	+	H+	+	+	+(24.03)	+(21.21)	+(24.18)	+(21.79)	+	+	+	+	+	+	+		+	
7000			H+	+	H+	+	+	+(22.80)	+(20.32)	+(22.92)	+(20.72)	+	+	+	+	+	+	+		+	

♦ Analysis performed according to the COFRAC accreditation

**Appendix 8 – Inclusivity and exclusivity study: raw data
(Enrichment step using the Actero™ Listeria Enrichment media))**

spp: *Listeria* spp.
mono: *Listeria monocytogenes*

INCLUSIVITY: Pre-warmed Actero™ Listeria Enrichment media for 18 h at 37°C																
Strains						Inoculation level/ 225 ml Actero™ Listeria Enrichment media	BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria</i> <i>monocytogenes</i>		Confirmation			
No	Genus	Species	Reference	Molecular serotypes	Origin		PCR mono results				PCR		O&A	MALDI-TOF		
							CFX96		AriaMx		CFX96	AriaMx		O&A	O&A	TSYEA
							spp	mono	spp	mono						
1	<i>Listeria</i>	<i>monocytogenes</i>	Adria 153	VI b	Soft cheese (Munster)	28	+(17.65)	+(19.39)	+(15.36)	+(16.24)	+(19.75)	+(16.54)	H+	+	+	
2	<i>Listeria</i>	<i>monocytogenes</i>	1011/1410	II a	Frozen broccoli	37	+(17.25)	+(19.96)	+(15.50)	+(16.91)	+(20.79)	+(16.82)	H+	+	+	
3	<i>Listeria</i>	<i>monocytogenes</i>	1972/2399	VI b	Puff pastry with mushrooms	17	+(17.79)	+(19.45)	+(15.52)	+(16.25)	+(19.60)	+(16.57)	H+	+	+	
4	<i>Listeria</i>	<i>monocytogenes</i>	1973/2400	VI b	Puff pastry egg and ham (Quiche-lorraine)	21	+(18.17)	+(20.56)	+(16.25)	+(17.73)	+(21.01)	+(17.57)	H+	+	+	
5	<i>Listeria</i>	<i>monocytogenes</i>	2407/3139	IV b	Tripes with tomatoes	24	+(18.11)	+(20.09)	+(16.33)	+(17.08)	+(20.38)	+(17.04)	H+	+	+	
6	<i>Listeria</i>	<i>monocytogenes</i>	2760/3145	II a	Raw bacon	19	+(18.14)	+(20.89)	+(16.64)	+(18.24)	+(21.00)	+(18.27)	H+	+	+	
7	<i>Listeria</i>	<i>monocytogenes</i>	32.183	II b	Croque-Monsieur	19	+(18.87)	+(21.38)	+(16.56)	+(18.40)	+(21.96)	+(17.82)	H+	+	+	
8	<i>Listeria</i>	<i>monocytogenes</i>	38/181	II a	Toulouse sausages	20	+(18.30)	+(20.71)	+(16.45)	+(17.83)	+(21.33)	+(17.83)	H+	+	+	
9	<i>Listeria</i>	<i>monocytogenes</i>	5721/6179	IV b	Smoked bacon	40	+(19.10)	+(21.02)	+(17.04)	+(17.86)	+(21.07)	+(17.75)	H+	+	+	
10	<i>Listeria</i>	<i>monocytogenes</i>	7111/7516	IV b	Pâté (Rillettes)	16	+(17.27)	+(19.90)	+(25.49)	+(16.89)	+(20.18)	+(16.94)	H+	+	+	
11	<i>Listeria</i>	<i>monocytogenes</i>	850/109	II a	RTE food (deli salad with seafood)	11	+(17.24)	+(15.15)	+(19.64)	+(17.18)	+(20.15)	+(16.96)	H+	+	+	
12	<i>Listeria</i>	<i>monocytogenes</i>	877/113	II a	Environmental sample (pastry)	10	+(18.18)	+(20.62)	+(16.39)	+(17.75)	+(20.81)	+(17.56)	H+	+	+	
13	<i>Listeria</i>	<i>monocytogenes</i>	913/1048	IV b	Black pudding	32	+(17.33)	+(19.35)	+(15.95)	+(16.71)	+(19.71)	+(16.61)	H+	+	+	
14	<i>Listeria</i>	<i>monocytogenes</i>	A00C014	II a	Sausage	24	+(18.33)	+(20.86)	+(16.47)	+(18.04)	+(21.36)	+(17.91)	H+	+	+	
15	<i>Listeria</i>	<i>monocytogenes</i>	A00C022	II a	Merguez	27	+(19.39)	+(20.94)	+(15.93)	+(17.44)	+(20.98)	+(17.24)	H+	+	+	
16	<i>Listeria</i>	<i>monocytogenes</i>	A00C024	II a	Sausage	34	+(18.78)	+(21.03)	+(16.44)	+(17.91)	+(21.79)	+(17.97)	H+	+	+	
17	<i>Listeria</i>	<i>monocytogenes</i>	A00C036	II a	Poultry (guinea)	20	+(18.27)	+(20.88)	+(16.49)	+(17.96)	+(21.10)	+(17.71)	H+	+	+	
18	<i>Listeria</i>	<i>monocytogenes</i>	A00C039	II a	Sausages	14	+(18.05)	+(20.59)	+(16.29)	+(17.73)	+(20.77)	+(17.73)	H+	+	+	
19	<i>Listeria</i>	<i>monocytogenes</i>	A00C040	IV b	Cooked delicatessen (Museau)	57	+(17.56)	+(19.60)	+(16.00)	+(16.84)	+(19.76)	+(16.78)	H+	+	+	
20	<i>Listeria</i>	<i>monocytogenes</i>	A00C041	La	Sausage	14	+(18.23)	+(20.94)	+(16.56)	+(17.95)	+(21.02)	+(17.85)	H+	+	+	
21	<i>Listeria</i>	<i>monocytogenes</i>	A00C042	IV b	Raw sausage	49	+(19.03)	+(20.97)	+(17.29)	+(18.06)	+(21.28)	+(17.93)	H+	+	+	

INCLUSIVITY: Pre-warmed Actero™ Listeria Enrichment media for 18 h at 37°C																
Strains						Inoculation level/ 225 ml Actero™ Listeria Enrichment media	BACGene Listeria Multiplex				BACGene Listeria monocytogenes		Confirmation			
No	Genus	Species	Reference	Molecular serotypes	Origin		PCR mono results				PCR		O&A	MALDI-TOF		
							CFX96		AriaMx		CFX96	AriaMx		O&A	O&A	TSYEA
							spp	mono	spp	mono						
22	Listeria	monocytogenes	A00C043	II a	Smoked Bacon	30	+(21.18)	+(23.72)	+(17.28)	+(18.45)	+(21.72)	+(18.19)	H+	+	+	
23	Listeria	monocytogenes	A00C044	II b	Poultry (duck)	32	+(18.87)	+(21.09)	+(16.32)	+(17.94)	+(21.40)	+(17.77)	H+	+	+	
24	Listeria	monocytogenes	A00C052	II b	RTE food (Osso bucco with turkey)	34	+(17.68)	+(20.27)	+(15.65)	+(17.30)	+(20.27)	+(17.47)	H+	+	+	
25	Listeria	monocytogenes	A00C053	II a	Gizzards	68	+(19.14)	+(21.80)	+(17.29)	+(18.82)	+(22.04)	+(18.81)	H+	+	+	
26	Listeria	monocytogenes	A00C054	IV b	Beef hart	43	+(17.14)	+(19.78)	+(15.51)	+(17.00)	+(19.91)	+(16.97)	H+	+	+	
27	Listeria	monocytogenes	A00C055	II a	Raw sausages	45	+(17.27)	+(19.77)	+(15.27)	+(16.69)	+(19.70)	+(16.89)	H+	+	+	
28	Listeria	monocytogenes	A00E008	II a	Environmental sample	43	+(18.07)	+(20.71)	+(16.29)	+(17.80)	+(20.74)	+(17.74)	H+	+	+	
29	Listeria	monocytogenes	A00E049	II a	Environmental sample (smoked salmon)	27	+(22.83)	+(25.46)	+(20.98)	+(22.49)	+(25.60)	+(22.42)	H+	+	+	
30	Listeria	monocytogenes	A00E082	II a	Environmental sample (smoked salmon)	44	+(18.33)	+(20.93)	+(16.80)	+(18.28)	+(21.15)	+(17.99)	H+	+	+	
31	Listeria	monocytogenes	A00L097	II a	Milk	71	+(19.43)	+(21.33)	+(17.03)	+(18.46)	+(21.41)	+(18.42)	H+	+	+	
32	Listeria	monocytogenes	A00M009	II a	Smoked salmon	37	+(18.65)	+(21.09)	+(16.83)	+(18.23)	+(21.15)	+(18.44)	H+	+	+	
33	Listeria	monocytogenes	A00M032	IV b	Smoked salmon	56	+(17.24)	+(19.99)	+(15.39)	+(16.94)	+(20.00)	+(16.92)	H+	+	+	
34	Listeria	monocytogenes	A00M045	II a	Smoked salmon	32	+(17.13)	+(19.76)	+(15.38)	+(16.85)	+(19.96)	+(17.00)	H+	+	+	
35	Listeria	monocytogenes	A00M088	II a	Smoked salmon	33	+(19.90)	+(22.60)	+(18.09)	+(19.64)	+(22.79)	+(19.73)	H+	+	+	
36	Listeria	monocytogenes	Ad235	II b	Poultry	46	+(17.69)	+(20.32)	+(15.98)	+(17.58)	+(20.40)	+(17.63)	H+	+	+	
37	Listeria	monocytogenes	Ad253	II b	Hard cheese	69	+(20.20)	+(23.02)	+(18.67)	+(20.82)	+(23.16)	+(20.44)	H+	+	+	
38	Listeria	monocytogenes	Ad260	II a	Semi hard cheese	33	+(17.49)	+(20.03)	+(15.98)	+(17.97)	+(20.40)	+(17.26)	H+	+	+	
39	Listeria	monocytogenes	Ad265	II b	Tongue	26	+(17.33)	+(19.91)	+(15.52)	+(17.26)	+(19.98)	+(16.97)	H+	+	+	
40	Listeria	monocytogenes	Ad266	II a	Poultry	35	+(18.24)	+(20.97)	+(16.60)	+(18.03)	+(21.08)	+(18.04)	H+	+	+	
41	Listeria	monocytogenes	Ad267	II b	Dry sausage	23	+(18.18)	+(20.43)	+(16.62)	+(17.75)	+(20.37)	+(17.62)	H+	+	+	
42	Listeria	monocytogenes	Ad268	IV b	Cured ham	75	+(17.59)	+(20.07)	+(15.27)	+(16.87)	+(19.97)	+(16.97)	H+	+	+	
43	Listeria	monocytogenes	Ad270	IV b	Fermented sausage	73	+(17.79)	+(19.67)	+(14.91)	+(16.49)	+(19.65)	+(16.87)	H+	+	+	
44	Listeria	monocytogenes	Ad272	IV b	Fermented sausage	47	+(16.97)	+(19.39)	+(14.91)	+(16.46)	+(19.50)	+(16.74)	H+	+	+	
45	Listeria	monocytogenes	Ad273	II b	Cured delicatessen	64	+(17.90)	+(20.21)	+(15.62)	+(17.03)	+(20.31)	+(17.59)	H+	+	+	
46	Listeria	monocytogenes	Ad274	II a	Ready-to-eat food (Asiatic meal)	49	+(18.25)	+(20.32)	+(15.95)	+(17.49)	+(20.82)	+(17.72)	H+	+	+	
47	Listeria	monocytogenes	Ad534	II b	Fruits	69	+(17.51)	+(20.01)	+(15.51)	+(17.14)	+(19.99)	+(17.00)	H+	+	+	
48	Listeria	monocytogenes	Ad544	II a	Onion	52	+(18.17)	+(20.70)	+(15.71)	+(17.49)	+(20.29)	+(17.51)	H+	+	+	
49	Listeria	monocytogenes	Ad546	II a	Flour	43	+(18.88)	+(21.34)	+(16.61)	+(18.23)	+(21.26)	+(18.50)	H+	+	+	
50	Listeria	monocytogenes	Ad623	II b	Bread crumbs	52	+(17.92)	+(20.06)	+(15.19)	+(16.80)	+(19.93)	+(17.24)	H+	+	+	

EXCLUSIVITY: BPW for 24h at 37°C											
No	Strains				Inoculation level CFU/ml BPW	BACGene <i>Listeria</i> Multiplex				BACGene <i>Listeria monocytogenes</i>	
	Genus	Species	Reference	Origin		PCR spp. Results		PCR mono Results		PCR Results	
						CFX96	AriaMx	CFX96	AriaMx	CFX96	AriaMx
1	<i>Bacillus</i>	<i>cereus</i>	Ad465	Salmon Terrine	2.6 10 ⁵	-	-	-	-	-	-
2	<i>Bacillus</i>	<i>circulans</i>	Ad760	Vegetables	2.6 10 ⁴	-	-	-	-	-	-
3	<i>Bacillus</i>	<i>coagulans</i>	Ad731	Dairy product	2.0 10 ⁴	-	-	-	-	-	-
4	<i>Bacillus</i>	<i>licheniformis</i>	Ad978	Dairy product	1.0 10 ⁵	-	-	-	-	-	-
5	<i>Bacillus</i>	<i>mycoïdes</i>	Ad762	Milk	4.4 10 ⁵	-	-	-	-	-	-
6	<i>Bacillus</i>	<i>pseudomycoïdes</i>	Ad765	Vegetables	6.0 10 ⁴	-	-	-	-	-	-
7	<i>Bacillus</i>	<i>pumilus</i>	Ad284	Ready-to-eat	5.0 10 ⁵	-	-	-	-	-	-
8	<i>Bacillus</i>	<i>weihenstephanensis</i>	Ad726	Egg product	6.6 10 ⁴	-	-	-	-	-	-
9	<i>Brochothrix</i>	<i>thermosphacta</i>	EN 15129	Trout	2.6 10 ⁴	-	-	-	-	-	-
10	<i>Brochrotrix</i>	<i>campestris</i>	CIP 102920T	Environment	6.0 10 ⁴	-	-	-	-	-	-
11	<i>Carnobacterium</i>	<i>divergens</i>	CIP 101029T	/	3.0 10 ⁴	-	-	-	-	-	-
12	<i>Carnobacterium</i>	<i>piscicola</i>	Ad369	Raw milk	9.2 10 ⁴	-	-	-	-	-	-
13	<i>Enterococcus</i>	<i>durans</i>	Ad149	Ham	4.6 10 ⁴	-	-	-	-	-	-
14	<i>Enterococcus</i>	<i>faecalis</i>	Adria 89L326	Soft cheese (Vacherin)	3.4 10 ⁶	-	-	-	-	-	-
15	<i>Lactobacillus</i>	<i>brevis</i>	Adria 86L126	Ham	8.0 10 ⁵	-	-	-	-	-	-
16	<i>Lactobacillus</i>	<i>curvatus</i>	Ad380	Delicatessen	5.0 10 ⁵	-	-	-	-	-	-
17	<i>Lactobacillus</i>	<i>fermentum</i>	Ad482	Tomatoes juice	9.9 10 ⁶	-	-	-	-	-	-
18	<i>Lactobacillus</i>	<i>sakei</i>	Ad473	Ham	4.2 10 ⁴	-	-	-	-	-	-
19	<i>Lactococcus</i>	<i>lactis subsp cremoris</i>	Ad137	Dairy product	6.0 10 ⁵	-	-	-	-	-	-
20	<i>Leuconostoc</i>	<i>carnosum</i>	Ad411	Ham	2.2 10 ⁵	-	-	-	-	-	-
21	<i>Leuconostoc</i>	<i>citreum</i>	Ad396	Ham	4.8 10 ⁴	-	-	-	-	-	-
22	<i>Micrococcus</i>	<i>luteus</i>	Ad432	Cocktail	5.0 10 ⁵	-	-	-	-	-	-
23	<i>Pediococcus</i>	<i>pentosaceus</i>	ATCC 33316	/	8.3 10 ⁵	-	-	-	-	-	-
24	<i>Propionibacterium</i>	<i>freundenreichii</i>	CNRZ 725	Dairy product	1.0 10 ⁴	-	-	-	-	-	-
25	<i>Staphylococcus</i>	<i>aureus</i>	Ad165	Smoked delicatessen	1.20 10 ⁵	-	-	-	-	-	-
26	<i>Staphylococcus</i>	<i>aureus</i>	Ad902	Spring rolls	3.8 10 ⁵	-	-	-	-	-	-
27	<i>Staphylococcus</i>	<i>epidermidis</i>	Ad931	Fruits	2.0 10 ⁴	-	-	-	-	-	-
28	<i>Staphylococcus</i>	<i>haemoliticus</i>	Ad989	Dairy product	8.0 10 ⁴	-	-	-	-	-	-
29	<i>Streptococcus</i>	<i>bovis</i>	Adria 92L622	Dairy product	8.0 10 ⁵	-	-	-	-	-	-
30	<i>Streptococcus</i>	<i>salivarius sps thermophilus</i>	Ad441	Dairy product	4.8 10 ⁴	-	-	-	-	-	-
31	<i>Macrococcus</i>	<i>caseolyticus</i>	CIP100755	Milk	8.3 10 ⁵	-	-	-	-	-	-

Exclusivity : BPW -24h at 37°C									
Number	Strains				Inoculation level CFU/ml BPW	BACGene <i>Listeria</i> Multiplex		BACGene <i>Listeria monocytogenes</i>	
	Strain	Species	Reference	Origin		PCR mono Results		PCR	
						CFX96	AriaMx	CFX96	AriaMx
1	<i>Listeria grayi</i>	<i>grayi</i>	Ad1198	Smoked salmon	1.2 10 ⁴	-	-	-	-
2	<i>Listeria grayi</i>	<i>grayi</i>	Ad1443	Pork meat sausages	1.0 10 ⁵	-	-	-	-
3	<i>Listeria innocua</i>	<i>innocua</i>	1	Smoked salmon	8.6 10 ⁴	-	-	-	-
4	<i>Listeria innocua</i>	<i>innocua</i>	Ad658	Gorgonzola	3.2 10 ⁵	-	-	-	-
5	<i>Listeria ivanovii</i>	<i>ivanovii</i>	Ad466	Raw veal meat	7.4 10 ⁴	-	-	-	-
6	<i>Listeria ivanovii</i>	<i>ivanovii</i>	Ad662	Environment (dairy industry)	1.8 10 ⁵	-	-	-	-
7	<i>Listeria seeligeri</i>	<i>seeligeri</i>	Ad649	Cheese	1.2 10 ⁵	-	-	-	-
8	<i>Listeria seeligeri</i>	<i>seeligeri</i>	BR1	Trout	8.0 10 ⁴	-	-	-	-
9	<i>Listeria welshimeri</i>	<i>welshimeri</i>	Ad1276	Environment (Slaughterhouse)	1.2 10 ⁵	-	-	-	-
10	<i>Listeria welshimeri</i>	<i>welshimeri</i>	Ad1175	Ready-to-eat-food	2.2 10 ⁵	-	-	-	-

**Appendix 9 - Results obtained by the collaborative laboratories
and the expert laboratory (Initial validation)**

Laboratory A
 Aerobic mesophilic flora: 4,4.10⁸CFU/g
 Thermocycler: AriaMx

N°Sample	Reference method: ISO 11290-1/A1					Alternative method: BACGene <i>Listeria monocytogenes</i>						
	Half Fraser		Fraser		Final result	BACGene <i>Listeria</i> Multiplex (Target: <i>L. monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct	Ct	O&A		NA		NA
A3	-	-	-	-	-	-	-	-	-	NA	-	NA
A5	-	-	-	-	-	-	-	-	-	NA	-	NA
A10	-	-	-	-	-	-	-	-	-	NA	-	NA
A13	-	-	-	-	-	-	-	-	-	NA	-	NA
A17	-	-	-	-	-	-	-	-	-	NA	-	NA
A18	-	-	-	-	-	-	-	-	-	NA	-	NA
A21	-	-	-	-	-	-	-	-	-	NA	-	NA
A24	-	-	-	-	-	-	-	-	-	NA	-	NA
A1	-	-	-	-	-	+(28.88)	+(29.25)	+	+	PD	+	PD
A4	-	-	+	+	+	-	-	-	-	ND	-	ND
A7	+	+	+	+	+	-	-	-	-	ND	-	ND
A9	-	-	-	-	-	+(25.67)	+(26.30)	+	+	PD	+	PD
A11	-	-	-	-	-	+(25.63)	+(26.30)	+	+	PD	+	PD
A16	-	-	-	-	-	-	-	-	-	NA	-	NA
A20	-	+	+	+	+	-	-	-	-	ND	-	ND
A23	+	+	+	+	+	-	-	-	-	ND	-	ND
A2	+	+	+	+	+	+(26.78)	+(27.25)	+	+	PA	+	PA
A6	+	+	+	+	+	+(27.54)	+(28.16)	+	+	PA	+	PA
A8	+	+	+	+	+	+(26.69)	+(27.37)	+	+	PA	+	PA
A12	+	+	+	+	+	+(26.50)	+(27.08)	+	+	PA	+	PA
A14	+	+	+	+	+	+(26.76)	+(27.33)	+	+	PA	+	PA
A15	+	+	+	+	+	+(25.98)	+(26.82)	+	+	PA	+	PA
A19	+	+	+	+	+	+(34.22)	+(35.68)	+	+	PA	+	PA
A22	+	+	+	+	+	+(26.40)	+(27.00)	+	+	PA	+	PA

Laboratory B
 ADRIA
 Summary report (Version 0)
 BACGene *Listeria monocytogenes*

Aerobic mesophilic flora: >1.10⁷CFU/g
 Thermocycler: AriaMx

N°Sample	Reference method: ISO 11290-1/A1				Final result	Alternative method: BACGene <i>Listeria monocytogenes</i>						
	Half Fraser		Fraser			BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct	Ct	O&A				
B3	-	-	-	-	-	-	-	-	-	NA	-	NA
B5	-	-	-	-	-	-	-	-	-	NA	-	NA
B10	-	-	-	-	-	-	-	-	-	NA	-	NA
B13	-	-	-	-	-	-	-	-	-	NA	-	NA
B17	-	-	-	-	-	-	-	-	-	NA	-	NA
B18	-	-	-	-	-	-	-	-	-	NA	-	NA
B21	-	-	-	-	-	-	-	-	-	NA	-	NA
B24	-	-	-	-	-	-	-	-	-	NA	-	NA
B1	+	+	+	+	+	-	-	-	-	ND	-	ND
B4	-	-	-	-	-	-	-	-	-	NA	-	NA
B7	-	-	-	-	-	+(30.55)	+(29.24)	+	+	PD	+	PD
B9	-	-	-	-	-	-	-	-	-	NA	-	NA
B11	-	-	+	+	+	-	-	-	-	ND	-	ND
B16	-	-	-	-	-	+(26.89)	+(25.19)	+	+	PD	+	PD
B20	-	-	+	+	+	+(29.38)	+(27.10)	+	+	PA	+	PA
B23	+	+	+	+	+	+(27.30)	+(26.20)	+	+	PA	+	PA
B2	+	+	+	+	+	+(36.78)	+(37.02)	+	+	PA	+	PA
B6	+	+	+	+	+	+(39.24)	+(39.20)	+	+	PA	+	PA
B8	+	+	+	+	+	+(28.88)	+(28.50)	+	+	PA	+	PA
B12	+	+	+	+	+	+(35.82)	+(36.49)	+	+	PA	+	PA
B14	-	-	+	+	+	+(29.4)	+(28.77)	+	+	PA	+	PA
B15	+	+	+	+	+	-	-	-	-	ND	-	ND
B19	+	+	+	+	+	+(27.12)	+(26.50)	+	+	PA	+	PA
B22	-	-	+	+	+	+(27.66)	+(26.98)	+	+	PA	+	PA

Laboratory C
 Aerobic mesophilic flora: 1,2.10⁹CFU/g
 Thermocycler: AriaMx

N°Sample	Reference method: ISO 11290-1/A1					Alternative method: BACGene <i>Listeria monocytogenes</i>						
	Half Fraser		Fraser		Final result	BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct	Ct	O&A				
C3	-	-	-	-	-	-	-	-	-	NA	-	NA
C5	-	-	-	-	-	-	-	-	-	NA	-	NA
C10	-	-	-	-	-	-	-	-	-	NA	-	NA
C13	-	-	-	-	-	-	-	-	-	NA	-	NA
C17	-	-	-	-	-	-	-	-	-	NA	-	NA
C18	-	-	-	-	-	-	-	-	-	NA	-	NA
C21	-	-	-	-	-	-	-	-	-	NA	-	NA
C24	-	-	-	-	-	-	-	-	-	NA	-	NA
C1	-	+	+	+	+	+(21.61)	+(21.94)	+	+	PA	+	PA
C4	+	-	+	+	+	+(24.25)	+(26.92)	+	+	PA	+	PA
C7	+	+	+	+	+	+(21.47)	+(22.22)	+	+	PA	+	PA
C9	-	-	-	-	-	+(19.62)	+(20.97)	+	+	PD	+	PD
C11	+	+	+	+	+	+(25.85)	+(29.27)	+	+	PA	+	PA
C16	-	-	-	-	-	-	-	-	-	NA	-	NA
C20	+	+	+	+	+	-/(28.44)/(28.18)/(27.82)	+(26.99)	+	-	ND	+	PA
C23	+	+	+	+	+	-	-	-	-	ND	-	ND
C2	+	+	+	+	+	+(23.12)	+(22.00)	+	+	PA	+	PA
C6	+	+	+	+	+	+(21.68)	+(22.60)	+	+	PA	+	PA
C8	+	+	+	+	+	+(21.17)	+(22.56)	+	+	PA	+	PA
C12	+	+	+	+	+	+(31.77)	+(35.81)	+	+	PA	+	PA
C14	+	+	+	+	+	+(35.77)	+(35.18)	+	+	PA	+	PA
C15	+	+	+	+	+	-/(38.60)/(38.60)/(37.82)	+(35.86)	+	-	ND	+	PA
C19	+	+	+	+	+	-/(22.41)/(22.95)/(23.16)	+(22.96)	+	-	ND	+	PA
C22	+	+	+	+	+	-/(22.07)/(22.19)/(22.35)	+(22.07)	+	-	ND	+	PA

Laboratory D
 Aerobic mesophilic flora: 3,7.10⁷CFU/g
 Thermocycler: Bio-Rad CFX96

N°Sample	Reference method: ISO 11290-1/A1					Alternative method: BACGene <i>Listeria monocytogenes</i>						
	Half Fraser		Fraser		Final result	BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct	Ct	O&A				
D3	-	-	-	-	-	-	-	-	-	NA	-	NA
D5	-	-	-	-	-	-	-	-	-	NA	-	NA
D10	-	-	-	-	-	-	-	-	-	NA	-	NA
D13	-	-	-	-	-	-	-	-	-	NA	-	NA
D17	-	-	-	-	-	-	-	-	-	NA	-	NA
D18	-	-	-	-	-	-	-	-	-	NA	-	NA
D21	-	-	-	-	-	-	-	-	-	NA	-	NA
D24	-	-	-	-	-	-	-	-	-	NA	-	NA
D1	-	-	-	-	-	+(32.47)	+(31.11)	+	+	PD	+	PD
D4	+	+	+	+	+	+(29.89)	+(28.72)	+	+	PA	+	PA
D7	-	-	-	-	-	+(30.16)	+(29.05)	+	+	PD	+	PD
D9	-	-	-	-	-	-	-	-	-	NA	-	NA
D11	-	-	-	-	-	-	-	-	-	NA	-	NA
D16	+	+	+	+	+	-	-	-	-	ND	-	ND
D20	-	-	-	-	-	+(40.19)	+(35.34)	+	+	PD	+	PD
D23	+	+	+	+	+	+(37.18)	+(33.96)	+	+	PA	+	PA
D2	+	+	+	+	+	+(26.87)	+(25.76)	+	+	PA	+	PA
D6	+	+	+	+	+	+(28.83)	+(27.66)	+	+	PA	+	PA
D8	+	+	+	+	+	+(27.12)	+(25.92)	+	+	PA	+	PA
D12	+	+	+	+	+	+(27.42)	+(26.45)	+	+	PA	+	PA
D14	+	+	+	+	+	+(31.64)	+(30.31)	+	+	PA	+	PA
D15	-	-	-	-	-	+(40.71)	+(36.82)	- (+ after subculture in fraser)	+	PD	+	PD
D19	+	+	+	+	+	+(41.47)	+(37.33)	- (+ after subculture in fraser)	+	PA	+	PA
D22	+	+	+	+	+	+(30.23)	+(29.07)	+	+	PA	+	PA

Laboratory E
 Aerobic mesophilic flora: 1,7.10⁷CFU/g
 Thermocycler: Bio-Rad CFX96

N°Sample	Reference method: ISO 11290-1/A1				Final result	Alternative method: BACGene <i>Listeria monocytogenes</i>						
	Half Fraser		Fraser			BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct	Ct	O&A				
E3	-	-	-	-	-	-	-	-	-	NA	-	NA
E5	-	-	-	-	-	-	-	-	-	NA	-	NA
E10	-	-	-	-	-	-	-	-	-	NA	-	NA
E13	-	-	-	-	-	-	-	-	-	NA	-	NA
E17	-	-	-	-	-	-	-	-	-	NA	-	NA
E18	-	-	-	-	-	-	-	-	-	NA	-	NA
E21	-	-	-	-	-	-	-	-	-	NA	-	NA
E24	-	-	-	-	-	-	-	-	-	NA	-	NA
E1	-	-	-	-	-	+(30.91)	+(30.90)	+	+	PD	+	PD
E4	+	+	+	+	+	+(31.01)	+(30.96)	+	+	PA	+	PA
E7	-	-	+	+	+	+(38.81)	+(36.96)	+	+	PA	+	PA
E9	-	-	-	-	-	+(29.01)	+(28.91)	+	+	PD	+	PD
E11	+	+	+	+	+	+(31.14)	+(31.10)	+	+	PA	+	PA
E16	+	+	+	+	+	-	-	-	-	ND	-	ND
E20	+	+	+	+	+	+(26.93)	+(26.98)	+	+	PA	+	PA
E23	+	+	+	+	+	-	-	-	-	ND	-	ND
E2	+	+	+	+	+	+(28.99)	+(28.94)	+	+	PA	+	PA
E6	+	+	+	+	+	+(28.25)	+(28.37)	+	+	PA	+	PA
E8	+	+	+	+	+	+(25.28)	+(25.19)	+	+	PA	+	PA
E12	+	+	+	+	+	+(24.24)	+(22.04)	+	+	PA	+	PA
E14	+	+	+	+	+	+(26.78)	+(26.78)	+	+	PA	+	PA
E15	+	+	+	+	+	+(25.80)	+(26.27)	+	+	PA	+	PA
E19	+	+	+	+	+	+(26.12)	+(26.12)	+	+	PA	+	PA
E22	+	+	+	+	+	+(24.33)	+(24.28)	+	+	PA	+	PA

Laboratory F
 Aerobic mesophilic flora: 3,56.10⁷CFU/g
 Thermocycler: Bio-Rad CFX96

N°Sample	Reference method: ISO 11290-1/A1					Alternative method: BACGene <i>Listeria monocytogenes</i>						
	Half Fraser		Fraser		Final result	BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct	Ct	O&A				
F3	-	-	-	-	-	-	-	-	-	NA	-	NA
F5	-	-	-	-	-	-	-	-	-	NA	-	NA
F10	-	-	-	-	-	-	-	-	-	NA	-	NA
F13	-	-	-	-	-	-	-	-	-	NA	-	NA
F17	-	-	-	-	-	-	-	-	-	NA	-	NA
F18	-	-	-	-	-	-	-	-	-	NA	-	NA
F21	-	-	-	-	-	-	-	-	-	NA	-	NA
F24	-	-	-	-	-	-	-	-	-	NA	-	NA
F1	-	+	-	-	+	+(36.8)	+(36.6)	+	+	PA	+	PA
F4	+	+	+	+	+	+(28.0)	+(28.0)	+	+	PA	+	PA
F7	+	+	+	+	+	+(29.2)	+(29.2)	+	+	PA	+	PA
F9	-	+	+	+	+	+(31.1)	+(31.3)	+	+	PA	+	PA
F11	-	-	-	-	-	+(28.5)	+(28.5)	+	+	PD	+	PD
F16	+	+	+	+	+	+(29.3)	+(28.9)	+	+	PA	+	PA
F20	+	+	+	+	+	-	-	-	-	ND	-	ND
F23	+	+	+	+	+	+(28.2)	+(28.5)	+	+	PA	+	PA
F2	+	+	+	+	+	+(26.5)	+(26.4)	+	+	PA	+	PA
F6	+	+	+	+	+	+(35.3)	+(35.6)	+	+	PA	+	PA
F8	+	+	+	+	+	+(33.0)	+(32.8)	+	+	PA	+	PA
F12	+	+	+	+	+	+(39.0)	+(38.0)	+	+	PA	+	PA
F14	+	+	+	+	+	+(26.6)	+(26.3)	+	+	PA	+	PA
F15	+	+	+	+	+	+(25.5)	+(25.6)	+	+	PA	+	PA
F19	+	+	+	+	+	+(28.1)	+(28.4)	+	+	PA	+	PA
F22	+	+	+	+	+	+(25.4)	+(25.2)	+	+	PA	+	PA

Laboratory G
 Aerobic mesophilic flora: 3,9.10⁸UFC/g
 Thermocycler: Bio-Rad CFX96

N°Sample	Reference method: ISO 11290-1/A1				Final result	Alternative method: BACGene <i>Listeria monocytogenes</i>						
	Half Fraser		Fraser			BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct	Ct	O&A				
G3	-	-	-	-	-	-	-	-	-	NA	-	NA
G5	-	-	-	-	-	-	-	-	-	NA	-	NA
G10	-	-	-	-	-	-	-	-	-	NA	-	NA
G13	-	-	-	-	-	-	-	-	-	NA	-	NA
G17	-	-	-	-	-	-	-	-	-	NA	-	NA
G18	-	-	-	-	-	-	-	-	-	NA	-	NA
G21	-	-	-	-	-	-	-	-	-	NA	-	NA
G24	-	-	-	-	-	-	-	-	-	NA	-	NA
G1	-	-	-	-	-	-	-	-	-	NA	-	NA
G4	-	-	-	-	-	-	-	-	-	NA	-	NA
G7	+	+	+	+	+	+(32.20)	+(33.09)	+	+	PA	+	PA
G9	+	+	+	+	+	+(29.54)	+(30.59)	+	+	PA	+	PA
G11	+	+	+	+	+	+(27.91)	+(29.15)	+	+	PA	+	PA
G16	+	+	+	+	+	+(26.48)	+(25.64)	+	+	PA	+	PA
G20	+	+	+	+	+	+(28.04)	+(28.75)	+	+	PA	+	PA
G23	-	-	-	-	-	+(31.16)	+(31.44)	+	+	PD	+	PD
G2	+	+	+	+	+	-	-	-	-	ND	-	ND
G6	+	+	+	+	+	+(24.69)	-/(27.54)/+(27.52)/+(27.32)	+	+	PA	-	ND
G8	+	+	+	+	+	+(24.34)	+(24.54)	+	+	PA	+	PA
G12	+	+	+	+	+	+(26.35)	+(27.15)	+	+	PA	+	PA
G14	+	+	+	+	+	+(23.48)	+(23.58)	+	+	PA	+	PA
G15	+	+	+	+	+	+(37.72)	+(37.22)	+	+	PA	+	PA
G19	+	+	+	+	+	+(30.47)	+(31.04)	+	+	PA	+	PA
G22	+	+	+	+	+	+(25.62)	+(25.49)	+	+	PA	+	PA

Laboratory H
 Aerobic mesophilic flora: 7,5.10⁸CFU/g
 Thermocycler: AriaMx

N°Sample	Reference method: ISO 11290-1/A1				Final result	Alternative method: BACGene <i>Listeria monocytogenes</i>						
	Half Fraser		Fraser			BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct	Ct	O&A				
H3	-	-	-	-	-	-	-	-	-	NA	-	NA
H5	-	-	-	-	-	-	-	-	-	NA	-	NA
H10	-	-	-	-	-	-	-	-	-	NA	-	NA
H13	-	-	-	-	-	-	-	-	-	NA	-	NA
H17	-	-	-	-	-	-	-	-	-	NA	-	NA
H18	-	-	-	-	-	-	-	-	-	NA	-	NA
H21	-	-	-	-	-	-	-	-	-	NA	-	NA
H24	-	-	-	-	-	-	-	-	-	NA	-	NA
H1	-	-	-	-	-	+(26.98)	+(27.22)	+	+	PD	+	PD
H4	-	-	-	-	-	-	-	-	-	NA	-	NA
H7	+	+	+	+	+	-	-	-	-	ND	-	ND
H9	-	-	-	-	-	-	-	-	-	NA	-	NA
H11	+	+	+	+	+	-	-	-	-	ND	-	ND
H16	+	+	+	+	+	-	-	-	-	ND	-	ND
H20	+	+	+	+	+	+(23.24)	+(23.71)	+	+	PA	+	PA
H23	+	+	+	+	+	-	-	-	-	ND	-	ND
H2	+	+	+	+	+	+(23.96)	+(24.40)	+	+	PA	+	PA
H6	+	+	+	+	+	+(26.47)	+(27.25)	+	+	PA	+	PA
H8	+	+	+	+	+	+(26.61)	+(26.17)	+	+	PA	+	PA
H12	+	+	+	+	+	+(23.29)	+(22.96)	+	+	PA	+	PA
H14	+	+	+	+	+	+(24.15)	+(23.46)	+	+	PA	+	PA
H15	+	+	+	+	+	+(28.15)	+(27.34)	+	+	PA	+	PA
H19	+	+	+	+	+	+(21.98)	+(22.18)	+	+	PA	+	PA
H22	+	+	+	+	+	+(24.48)	+(25.05)	+	+	PA	+	PA

Laboratory I
 Aerobic mesophilic flora: 1,4.10⁷CFU/g
 Thermocycler: AriaMx

N°Sample	Reference method: ISO 11290-1/A1				Final result	Alternative method: BACGene <i>Listeria monocytogenes</i>						
	Half Fraser		Fraser			BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct	Ct	O&A				
I3	-	-	-	-	-	-	-	-	-	NA	-	NA
I5	-	-	-	-	-	-	-	-	-	NA	-	NA
I10	-	-	-	-	-	+(34.73)/-/-	-	-	-	PPNA	-	NA
I13	-	-	-	-	-	-	-	-	-	NA	-	NA
I17	-	-	-	-	-	-	-	-	-	NA	-	NA
I18	-	-	-	-	-	-	-	-	-	NA	-	NA
I21	-	-	-	-	-	-	-	-	-	NA	-	NA
I24	-	-	-	-	-	-	-	-	-	NA	-	NA
I1	+	+	+	+	+	-	-	-	-	ND	-	ND
I4	+	+	+	+	+	-	-	-	-	ND	-	ND
I7	+	+	+	+	+	+(29.39)	+(30.58)	+	+	PA	+	PA
I9	+	+	+	+	+	+(21.64)	+(22.63)	+	+	PA	+	PA
I11	-	+	+	+	+	+(24.34)	+(25.40)	+	+	PA	+	PA
I16	+	+	+	+	+	-	-	-	-	ND	-	ND
I20	+	+	+	+	+	+(23.85)	+(24.74)	+	+	PA	+	PA
I23	+	+	+	+	+	+(23.78)	+(24.66)	+	+	PA	+	PA
I2	+	+	+	+	+	+(21.81)	+(23.02)	+	+	PA	+	PA
I6	+	+	+	+	+	+(29.14)	+(30.30)	+	+	PA	+	PA
I8	+	+	+	+	+	+(23.85)	+(24.75)	+	+	PA	+	PA
I12	+	+	+	+	+	+(23.29)	+(24.32)	+	+	PA	+	PA
I14	+	+	+	+	+	+(22.69)	+(23.81)	+	+	PA	+	PA
I15	+	+	+	+	+	+(26.70)	+(27.64)	+	+	PA	+	PA
I19	+	+	+	+	+	+(23.32)	+(24.03)	+	+	PA	+	PA
I22	+	+	+	+	+	+(23.63)	+(24.55)	+	+	PA	+	PA

Laboratory J
 Aerobic mesophilic flora: 6,6.10⁸CFU/g
 Thermocycler: AriaMx

N°Sample	Reference method: ISO 11290-1/A1				Final result	Alternative method: BACGene <i>Listeria monocytogenes</i>						
	Half Fraser		Fraser			BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct	Ct	O&A				
J3	-	-	-	-	-	-	-	-	-	NA	-	NA
J5	-	-	-	-	-	-	-	-	-	NA	-	NA
J10	-	-	-	-	-	-	-	-	-	NA	-	NA
J13	-	-	-	-	-	-	-	-	-	NA	-	NA
J17	-	-	-	-	-	-	-	-	-	NA	-	NA
J18	-	-	-	-	-	-	-	-	-	NA	-	NA
J21	-	-	-	-	-	-	-	-	-	NA	-	NA
J24	-	-	-	-	-	-	-	-	-	NA	-	NA
J1	-	-	-	-	-	-	-	-	-	NA	-	NA
J4	+	+	+	+	+	+(24.62)	+(25.04)	+	+	PA	+	PA
J7	-	-	-	-	-	+(28.47)	+(28.70)	+	+	PD	+	PD
J9	+	+	+	+	+	+(31.51)	+(31.84)	+	+	PA	+	PA
J11	-	-	-	-	-	+(23.45)	+(23.92)	+	+	PD	+	PD
J16	+	+	+	+	+	-	-	-	-	ND	-	ND
J20	-	-	-	-	-	-	-	-	-	NA	-	NA
J23	+	+	+	+	+	+(21.89)	+(26.62)	+	+	PA	+	PA
J2	+	+	+	+	+	+(23.79)	+(24.11)	+	+	PA	+	PA
J6	+	+	+	+	+	+(28.34)	+(28.62)	+	+	PA	+	PA
J8	+	+	+	+	+	+(31.50)	+(31.68)	+	+	PA	+	PA
J12	+	+	+	+	+	+(23.69)	+(24.08)	+	+	PA	+	PA
J14	+	+	+	+	+	+(29.84)	+(30.30)	+	+	PA	+	PA
J15	+	+	+	+	+	+(26.53)	+(26.93)	+	+	PA	+	PA
J19	+	+	+	+	+	+(24.34)	+(25.54)	+	+	PA	+	PA
J22	+	+	+	+	+	+(23.56)	+(26.44)	+	+	PA	+	PA

Laboratory K
 Aerobic mesophilic flora: >10⁸CFU/g (~8.10⁸CFU/g)
 Thermocycler: Bio-Rad CFX96

N°Sample	Reference method: ISO 11290-1/A1					Alternative method: BACGene <i>Listeria monocytogenes</i>						
	Half Fraser		Fraser		Final result	BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct	Ct	O&A				
K3	-	-	-	-	-	-	-	-	-	NA	-	NA
K5	-	-	-	-	-	-	-	-	-	NA	-	NA
K10	-	-	-	-	-	-	-	-	-	NA	-	NA
K13	-	-	-	-	-	-	-	-	-	NA	-	NA
K17	-	-	-	-	-	-	-	-	-	NA	-	NA
K18	-	-	-	-	-	-	-	-	-	NA	-	NA
K21	-	-	-	-	-	-	-	-	-	NA	-	NA
K24	-	-	-	-	-	-	-	-	-	NA	-	NA
K1	-	-	-	-	-	-	-	-	-	NA	-	NA
K4	+	+	+	+	+	+(27.67)	+(28.05)	+	+	PA	+	PA
K7	+	+	+	+	+	+(32.69)	+(32.31)	+	+	PA	+	PA
K9	+	+	+	+	+	+(25.94)	+(25.80)	+	+	PA	+	PA
K11	-	-	-	-	-	+(24.29)	+(24.38)	+	+	PD	+	PD
K16	+	+	+	+	+	-	-	-	-	ND	-	ND
K20	-	-	-	-	-	-	-	-	-	NA	-	NA
K23	+	+	+	+	+	+(28.83)	+(28.83)	+	+	PA	+	PA
K2	+	+	+	+	+	+(28.34)	+(28.74)	+	+	PA	+	PA
K6	+	+	+	+	+	+(28.86)	+(28.69)	+	+	PA	+	PA
K8	+	+	+	+	+	+(25.60)	+(25.36)	+	+	PA	+	PA
K12	+	+	+	+	+	+(25.47)	+(25.39)	+	+	PA	+	PA
K14	+	+	+	+	+	+(25.08)	+(24.75)	+	+	PA	+	PA
K15	+	+	+	+	+	+(25.40)	+(25.16)	+	+	PA	+	PA
K19	+	+	+	+	+	+(23.98)	+(23.73)	+	+	PA	+	PA
K22	+	+	+	+	+	+(23.44)	+(23.47)	+	+	PA	+	PA

Laboratory L
 Aerobic mesophilic flora: 8,7.10⁷CFU/g
 Thermocycler: Bio-Rad CFX96

N°Sample	Reference method: ISO 11290-1/A1				Final result	Alternative method: BACGene <i>Listeria monocytogenes</i>						
	Half Fraser		Fraser			BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct	Ct	O&A				
L3	-	-	-	nd	-	-	-	-	-	NA	-	NA
L5	-	-	-	nd	-	-	-	-	-	NA	-	NA
L10	-	-	-	nd	-	-	-	-	-	NA	-	NA
L13	-	-	-	nd	-	-	-	-	-	NA	-	NA
L17	-	-	-	nd	-	-	-	-	-	NA	-	NA
L18	-	-	-	nd	-	-	-	-	-	NA	-	NA
L21	-	-	-	nd	-	-	-	-	-	NA	-	NA
L24	-	-	-	nd	-	-	-	-	-	NA	-	NA
L1	-	-	-	nd	-	+(31.80)	+(32.02)	+	+	PD	+	PD
L4	-	-	+	nd	+	-	-	-	-	ND	-	ND
L7	-	+	+	nd	+	-	-	-	-	ND	-	ND
L9	-	-	-	nd	-	+(37.37)	+(36.53)	+	+	PD	+	PD
L11	+	+	+	nd	+	+(25.36)	+(24.83)	+	+	PA	+	PA
L16	-	-	-	nd	-	+(25.12)	+(24.75)	+	+	PD	+	PD
L20	+	-	+	nd	+	+(24.24)	+(23.49)	+	+	PA	+	PA
L23	-	-	+	nd	+	-	-	-	-	ND	-	ND
L2	+	+	+	nd	+	+(32.20)	+(31.33)	+	+	PA	+	PA
L6	-	-	+	nd	+	+(23.48)	+(23.25)	+	+	PA	+	PA
L8	+	+	+	nd	+	+(27.58)	+(27.23)	+	+	PA	+	PA
L12	+	+	+	nd	+	+(25.28)	+(24.98)	+	+	PA	+	PA
L14	+	+	+	nd	+	+(25.02)	+(24.80)	+	+	PA	+	PA
L15	-	-	-	nd	-	+(27.40)	+(27.06)	+	+	PD	+	PD
L19	-	+	+	nd	+	+(31.38)	+(30.70)	+	+	PA	+	PA
L22	+	+	+	nd	+	+(33.19)	+(32.9)	+	+	PA	+	PA

Laboratory M
 Aerobic mesophilic flora: 1,7.10⁹CFU/g
 Thermocycler: Bio-Rad CFX96

N°Sample	Reference method: ISO 11290-1/A1					Alternative method: BACGene <i>Listeria monocytogenes</i>						
	Half Fraser		Fraser		Final result	BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct	Ct	O&A				
M3	-	-	-	-	-	-	-/-	-	-	NA	-	NA
M5	-	-	-	-	-	-	+(23.96)/-	-	-	NA	-	PPNA
M10	-	-	-	-	-	-	-/-	-	-	NA	-	NA
M13	-	-	+	-	+	-	-/-	-	-	ND	-	ND
M17	-	-	+	-	+	-	-/i	-	-	ND	-	ND
M18	-	-	-	-	-	-	-/i	-	-	NA	-	NA
M21	-	-	-	-	-	-	-/-	-	-	NA	-	NA
M24	-	-	-	-	-	-	-/i	-	-	NA	-	NA
M1	-	-	-	-	-	-	-/-	-	-	NA	-	NA
M4	+	+	+	+	+	-	+(24.05)/-	-	-	ND	-	PPND
M7	+	+	+	+	+	+(24.64)	+(24.02)/(24.55)	+	+	PA	+	PA
M9	-	-	+	-	+	-	-/-	-	-	ND	-	ND
M11	+	+	+	+	+	+(24.76)	+(25.40)/(25.51)	+	+	PA	+	PA
M16	-	-	+	-	+	+(30.14)	+(30.74)/(33.17)	+	+	PA	+	PA
M20	+	+	+	+	+	+(31.67)	+(30.77)/(33.43)	+	+	PA	+	PA
M23	+	+	+	+	+	+(24.45)	+(23.16)/(26.37)	+	+	PA	+	PA
M2	+	+	+	+	+	+(26.31)	-/(25.78)	+	+	PA	-	ND
M6	+	+	+	+	+	+(25.02)	+(22.58)/(23.35)	+	+	PA	+	PA
M8	+	+	+	+	+	+(24.29)	+(24.83)/(25.03)	+	+	PA	+	PA
M12	+	+	+	+	+	+(24.33)	+(23.19)/(23.34)	+	+	PA	+	PA
M14	+	+	+	+	+	+(25.35)	+(25.77)/(25.01)	+	+	PA	+	PA
M15	+	+	+	+	+	+(27.16)	+(27.82)/(30.08)	+	+	PA	+	PA
M19	+	+	+	+	+	+(24.46)	+(23.42)/(26.04)	+	+	PA	+	PA
M22	+	+	+	+	+	+(31.05)	+(29.80)/(34.11)	+	+	PA	+	PA

Laboratory N
 Aerobic mesophilic flora: 2,09.10⁷CFU/g
 Thermocycler: Bio-Rad CFX96

N°Sample	Reference method: ISO 11290-1/A1					Alternative method: BACGene <i>Listeria monocytogenes</i>						
	Half Fraser		Fraser		Final result	BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct	Ct	O&A				
N3	-	-	-	-	-	-	-	-	-	NA	-	NA
N5	-	-	-	-	-	-	-	-	-	NA	-	NA
N10	-	-	-	-	-	-	-	-	-	NA	-	NA
N13	-	-	-	-	-	-	-	-	-	NA	-	NA
N17	-	-	-	-	-	-	-	-	-	NA	-	NA
N18	-	-	-	-	-	-	-	-	-	NA	-	NA
N21	-	-	-	-	-	-	-	-	-	NA	-	NA
N24	-	-	-	-	-	-	-	-	-	NA	-	NA
N1	+	+	+	+	+	-	-	-	-	ND	-	ND
N4	+	+	+	+	+	+(25.61)	+(25.55)	+	+	PA	+	PA
N7	+	+	+	+	+	+(26.11)	+(26.17)	+	+	PA	+	PA
N9	+	+	+	+	+	-	-	-	-	ND	-	ND
N11	-	-	-	-	-	+(29.14)	+(29.26)	+	+	PD	+	PD
N16	+	+	+	+	+	+(26.00)	+(26.09)	+	+	PA	+	PA
N20	+	+	+	+	+	+(26.08)	+(26.10)	+	+	PA	+	PA
N23	+	+	+	+	+	+(25.81)	+(25.80)	+	+	PA	+	PA
N2	+	+	+	+	+	+(24.41)	+(24.47)	+	+	PA	+	PA
N6	+	+	+	+	+	+(30.72)	+(30.68)	+	+	PA	+	PA
N8	+	+	+	+	+	+(21.77)	+(21.76)	+	+	PA	+	PA
N12	+	+	+	+	+	+(23.83)	+(23.85)	+	+	PA	+	PA
N14	+	+	+	+	+	+(26.16)	+(26.21)	+	+	PA	+	PA
N15	+	+	+	+	+	+(26.88)	+(26.70)	+	+	PA	+	PA
N19	+	+	+	+	+	+(28.61)	+(28.42)	+	+	PA	+	PA
N22	+	+	+	+	+	+(26.59)	+(26.66)	+	+	PA	+	PA

Laboratory O
 Aerobic mesophilic flora: 1,6.10⁸CFU/g
 Thermocycler: AriaMx

N°Sample	Reference method: ISO 11290-1/A1				Final result	Alternative method: BACGene <i>Listeria monocytogenes</i>						
	Half Fraser		Fraser			BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct	Ct	O&A				
O3	-	-	-	-	-	-	-	-	-	NA	-	NA
O5	-	-	-	-	-	-	-	-	-	NA	-	NA
O10	-	-	-	-	-	-	-	-	-	NA	-	NA
O13	-	-	-	-	-	-	-	-	-	NA	-	NA
O17	-	-	-	-	-	-	-	-	-	NA	-	NA
O18	-	-	-	-	-	-	-	-	-	NA	-	NA
O21	-	-	-	-	-	-	-	-	-	NA	-	NA
O24	-	-	-	-	-	-	-	-	-	NA	-	NA
O1	-	-	+	+	+	-	-	-	-	ND	-	ND
O4	-	-	-	-	-	+(26.03)	+(26.39)	+	+	PD	+	PD
O7	+	+	+	+	+	-	-	-	-	ND	-	ND
O9	-	+	+	+	+	-	-	-	-	ND	-	ND
O11	-	-	-	-	-	+(26.51)	+(29.27)	+	+	PD	+	PD
O16	+	+	+	+	+	+(21.95)	+(22.05)	+	+	PA	+	PA
O20	+	+	+	+	+	+(24.51)	+(24.25)	+	+	PA	+	PA
O23	+	+	+	+	+	-	-	-	-	ND	-	ND
O2	-	-	+	+	+	+(24.46)	+(24.85)	+	+	PA	+	PA
O6	-	+	+	+	+	+(22.00)	+(22.61)	+	+	PA	+	PA
O8	+	+	+	+	+	+(20.56)	+(23.89)	+	+	PA	+	PA
O12	+	+	+	+	+	+(24.18)	+(27.07)	+	+	PA	+	PA
O14	+	+	+	+	+	+(20.84)	+(23.42)	+	+	PA	+	PA
O15	+	+	+	+	+	+(28.23)	+(29.02)	+	+	PA	+	PA
O19	+	+	+	+	+	+(21.18)	+(21.79)	+	+	PA	+	PA
O22	-	+	+	+	+	+(25.04)	+(24.57)	+	+	PA	+	PA

Laboratory P
 Aerobic mesophilic flora: >10⁸CFU/g (>2,1.10⁸CFU/g)
 Thermocycler: AriaMx

N°Sample	Reference method: ISO 11290-1/A1				Final result	Alternative method: BACGene <i>Listeria monocytogenes</i>						
	Half Fraser		Fraser			BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)	BACGene <i>Listeria monocytogenes</i>	Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct	Ct	O&A				
P3	-	-	-	-	-	-	-	-	-	NA	-	NA
P5	-	-	-	-	-	-	-	-	-	NA	-	NA
P10	-	-	-	-	-	-	-	-	-	NA	-	NA
P13	-	-	-	-	-	-	-	-	-	NA	-	NA
P17	-	-	-	-	-	-	-	-	-	NA	-	NA
P18	-	-	-	-	-	-	-	-	-	NA	-	NA
P21	-	-	-	-	-	-	-	-	-	NA	-	NA
P24	-	-	-	-	-	-	-	-	-	NA	-	NA
P1	+	-	-	-	+	-	-	-	-	ND	-	ND
P4	+	-	+	+	+	-	-	-	-	ND	-	ND
P7	+	+	+	+	+	+(27.87)	+(28.51)	+	+	PA	+	PA
P9	-	-	+	+	+	-	-	-	-	ND	-	ND
P11	+	+	+	+	+	+(26.19)	+(26.96)	+	+	PA	+	PA
P16	+	-	+	+	+	+(27.67)	+(28.21)	+	+	PA	+	PA
P20	+	-	+	+	+	-	-	-	-	ND	-	ND
P23	+	+	+	+	+	+(23.43)	+(24.08)	+	+	PA	+	PA
P2	+	+	+	+	+	+(24.70)	+(25.43)	+	+	PA	+	PA
P6	+	+	+	+	+	+(24.96)	+(25.69)	+	+	PA	+	PA
P8	+	+	+	+	+	+(24.41)	+(25.03)	+	+	PA	+	PA
P12	+	+	+	+	+	+(23.15)	+(23.84)	+	+	PA	+	PA
P14	+	+	+	+	+	+(27.37)	+(28.43)	+	+	PA	+	PA
P15	+	+	+	+	+	+(32.17)	+(33.50)	+	+	PA	+	PA
P19	+	+	+	+	+	+(29.57)	+(23.90)	+	+	PA	+	PA
P22	+	+	+	+	+	+(27.80)	+(25.02)	+	+	PA	+	PA

Laboratory Z (Adria)
 Aerobic mesophilic flora: 5,5.10⁸CFU/g

N°Sample	Reference method: ISO 11290-1/A1*					Alternative method : BACGene <i>Listeria monocytogenes</i>								
	Half Fraser		Fraser		Final result	BACGene <i>Listeria</i> Multiplex (Target: <i>L.monocytogenes</i>)		BACGene <i>Listeria monocytogenes</i>		Confirmations	Final result BACGene <i>Listeria</i> Multiplex	Agreement BACGene <i>Listeria</i> Multiplex	Final result BACGene <i>Listeria monocytogenes</i>	Agreement BACGene <i>Listeria monocytogenes</i>
	O&A	Palcam	O&A	Palcam		Ct		Ct						
						CFX96	AriaMx	CFX96	AriaMx	O&A				
Z3	-	-	-	-	-	-	-	-	-	-	-	NA	-	NA
Z5	-	-	-	-	-	-	-	-	-	-	-	NA	-	NA
Z10	-	-	-	-	-	-	-	-	-	-	-	NA	-	NA
Z13	-	-	-	-	-	-	-	-	-	-	-	NA	-	NA
Z17	-	-	-	-	-	-	-	-	-	-	-	NA	-	NA
Z18	-	-	-	-	-	-	-	-	-	-	-	NA	-	NA
Z21	-	-	-	-	-	-	-	-	-	-	-	NA	-	NA
Z24	-	-	-	-	-	-	-	-	-	-	-	NA	-	NA
Z1	-	-	-	-	-	-	-	-	-	-	-	NA	-	NA
Z4	+	+	+	+	+	-	-	-	-	-	-	ND	-	ND
Z7	-	-	-	-	-	+(29.17)	+(25.80)	+(29.07)	+(25.43)	+	+	PD	+	PD
Z9	+	+	+	+	+	+(26.91)	+(23.31)	+(26.96)	+(23.68)	+	+	PA	+	PA
Z11	+	+	+	+	+	-	-	-	-	-	-	ND	-	ND
Z16	+	+	+	+	+	+(27.24)	+(23.53)	+(26.90)	+(24.15)	+	+	PA	+	PA
Z20	-	-	-	-	-	-	-	-	-	-	-	NA	-	NA
Z23	+	+	+	+	+	-	-	-	-	-	-	ND	-	ND
Z2	+	+	+	+	+	+(26.86)	+(23.40)	+(26.87)	+(23.91)	+	+	PA	+	PA
Z6	+	+	+	+	+	+(29.16)	+(25.97)	+(29.39)	+(26.55)	+	+	PA	+	PA
Z8	+	+	+	+	+	+(27.94)	+(24.38)	+(27.88)	+(24.75)	+	+	PA	+	PA
Z12	+	+	+	+	+	+(29.88)	+(26.30)	+(29.96)	+(26.78)	+	+	PA	+	PA
Z14	+	+	+	+	+	+(26.99)	+(23.63)	+(27.34)	+(24.30)	+	+	PA	+	PA
Z15	+	+	+	+	+	+(29.86)	+(26.18)	+(29.80)	+(26.61)	+	+	PA	+	PA
Z19	+	+	+	+	+	+(27.41)	+(23.87)	+(27.50)	+(24.46)	+	+	PA	+	PA
Z22	+	+	+	+	+	+(29.54)	+(26.37)	+(29.55)	+(27.71)	+	+	PA	+	PA2

* Analyses performed according to the COFRAC accreditation

Appendix 10 – Artificial contamination of samples (Enrichment step using the BACGro ULTRA Listeria Broth (BULB)) (Extension study, 2023)

Year of analysis	N° Sample	Product (French name)	Product	Artificial contaminations						Global result <i>Listeria monocytogenes</i>		Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX96 Touch™ (standard)	AriaMx™		
								Enumeration	Mean				
2023	1385	Piémontaise	Piemontaise with ham	<i>L. monocytogenes</i> Ad3267	Vegetables	Seeding 48h 3±2°C	/	2-3-4-4-2	3,0	+	+	1	a
2023	1386	Piémontaise	Piemontaise with ham	<i>L. monocytogenes</i> Ad2598	Vegetables	Seeding 48h 3±2°C	/	2-1-4-6-2	3,0	+	+	1	a
2023	1387	Piémontaise	Piemontaise with ham	<i>L. monocytogenes</i> Ad2598	Vegetables	Seeding 48h 3±2°C	/	2-1-4-6-2	3,0	+	+	1	a
2023	1873	Sandwich saumon salade pain de mie complet	Sandwich with salmon, salad, wholemeal bread	<i>L. monocytogenes</i> Ad1492 <i>L. welshimeri</i> Ad3207	RTE product RTE product	Seeding 48h 3±2°C	/	0-0-2-0-0 1-0-2-0-1	0,4 0,8	+	+	1	a
2023	1874	Sandwich jambon beurre pain de mie complet	Sandwich with ham, butter, wholemeal bread	<i>L. monocytogenes</i> Ad1492 <i>L. welshimeri</i> Ad3207	RTE product RTE product	Seeding 48h 3±2°C	/	0-0-2-0-0 1-0-2-0-1	0,4 0,8	+	+	1	a
2023	1875	Club sandwich poulet rôti mayonnaise avec farine complète	Sandwich with roasted chicken meat, mayonnaise, wholemeal bread	<i>L. monocytogenes</i> Ad1492 <i>L. welshimeri</i> Ad3207	RTE product RTE product	Seeding 48h 3±2°C	/	0-0-2-0-0 1-0-2-0-1	0,4 0,8	+	+	1	a
2023	1876	Club sandwich emmental crudités avec farine complète	Sandwich with cheese, vegetables, wholemeal bread	<i>L. monocytogenes</i> Ad1495 <i>L. grayi</i> Ad 1504	RTE product RTE product	Seeding 48h 3±2°C	/	1-1-2-1-1 2-0-1-0-1	1,2 0,8	-	-	1	a
2023	1877	Mini farfalles au thon tomate ail et ciboulette	Pasta salad with tuna, tomatoes and garlic	<i>L. monocytogenes</i> Ad1495 <i>L. grayi</i> Ad 1504	RTE product RTE product	Seeding 48h 3±2°C	/	1-1-2-1-1 2-0-1-0-1	1,2 0,8	-	-	1	a
2023	1878	Salade fusillu et jambon cuit comté tomates cerises et vinaigre balsamique	Pasta salad with cooked ham, tomatoes	<i>L. monocytogenes</i> Ad1495 <i>L. grayi</i> Ad 1504	RTE product RTE product	Seeding 48h 3±2°C	/	1-1-2-1-1 2-0-1-0-1	1,2 0,8	-	-	1	a
2023	1879	Salade Manhattan, crudités œuf poulet rôti carottes et fromage	Salad with vegetables, eggs, chicken meat, carrot and cheese	<i>L. monocytogenes</i> Ad1492 <i>L. grayi</i> Ad 1504	RTE product RTE product	Seeding 48h 3±2°C	/	0-0-2-0-0 2-0-1-0-1	0,4 0,8	-	-	1	a
2023	2151	Apéritif olives, feta, tomates séchées, origan	Olives with cheese and tomatoes	<i>L. monocytogenes</i> Ad3266 <i>L. grayi</i> Ad1504	RTRH product RTRH product	Seeding 48h 3±2°C	/	2-2-1-3-0 0-0-0-1-1	1,6 0,4	+	+	1	a
2023	2152	Mini roulé coppa, fromage de vache et ricotta	RTE ham with cheese	<i>L. monocytogenes</i> Ad3266 <i>L. grayi</i> Ad1504	RTRH product RTRH product	Seeding 48h 3±2°C	/	2-2-1-3-0 0-0-0-1-1	1,6 0,4	+	+	1	a
2023	2153	Petits poivrons farcis, fromage de vache et ricotta	RTE pepper with cheese	<i>L. monocytogenes</i> Ad1213	RTRH product	Seeding 48h 3±2°C	/	1-0-0-1-1	0,6	+	+	1	a
2023	2154	Salade jambon sec, chèvre et sauce vinaigrette	Salad with ham, cheese and sauce	<i>L. monocytogenes</i> Ad3266 <i>L. grayi</i> Ad1504	RTRH product RTRH product	Seeding 48h 3±2°C	/	2-2-1-3-0 0-0-0-1-1	1,6 0,4	+	+	1	a
2023	2155	Salade océane, thon, œuf, sauce cocktail	Salad with tuna, eggs and sauce	<i>L. monocytogenes</i> Ad1213	RTRH product	Seeding 48h 3±2°C	/	1-0-0-1-1	0,6	-	-	1	a
2023	2156	Sandwich thon crudités avec pain de mie complet	Salad with tuna, vegetables, wholemeal bread	<i>L. monocytogenes</i> Ad3266 <i>L. grayi</i> Ad1504	RTRH product RTRH product	Seeding 48h 3±2°C	/	2-2-1-3-0 0-0-0-1-1	1,6 0,4	+	+	1	a
2023	2157	Sandwich poulet, crudités, baguette viennoise	Sandwich with chicken meat and vegetables	<i>L. monocytogenes</i> Ad1213	RTRH product	Seeding 48h 3±2°C	/	1-0-0-1-1	0,6	+	+	1	a
2023	2158	Wrap poulet rôti façon fajitas sauce salsa	Wrap sandwich with sauce	<i>L. monocytogenes</i> Ad3266 <i>L. grayi</i> Ad1504	RTRH product RTRH product	Seeding 48h 3±2°C	/	2-2-1-3-0 0-0-0-1-1	1,6 0,4	+	+	1	a
2023	2159	Wrap falafel tomates salade	Wrap sandwich with falafel, tomatoes and salad	<i>L. monocytogenes</i> Ad1213	RTRH product	Seeding 48h 3±2°C	/	1-0-0-1-1	0,6	-	-	1	a
2023	1916	Pizza 4 fromages	Pizza, 4 cheeses	<i>L. monocytogenes</i> Ad1678 <i>L. innocua</i> Ad1676	RTRH product RTRH product	Seeding 48h 3±2°C	/	1-1-0-1-0 0-0-0-0-1	0,6 0,2	+	+	1	b
2023	1917	Pizza jambon fromage	Pizza with ham and cheese	<i>L. monocytogenes</i> Ad1678 <i>L. innocua</i> Ad1676	RTRH product RTRH product	Seeding 48h 3±2°C	/	1-1-0-1-0 0-0-0-0-1	0,6 0,2	+	+	1	b
2023	1918	Quiche aux trois fromages (emmental, reblochon, chèvre)	Cheese pie	<i>L. monocytogenes</i> Ad1678 <i>L. innocua</i> Ad1676	RTRH product RTRH product	Seeding 48h 3±2°C	/	1-1-0-1-0 0-0-0-0-1	0,6 0,2	+	+	1	b

Year of analysis	N° Sample	Product (French name)	Product	Artificial contaminations						Global result <i>Listeria monocytogenes</i>		Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX96 Touch™ (standard)	AriaMx™		
								Enumeration	Mean				
2023	1919	Couscous à la marocaine poulet et merguez	Couscous	<i>L. monocytogenes</i> Ad1678 <i>L. innocua</i> Ad1676	RTRH product RTRH product	Seeding 48h 3±2°C	/	1-1-0-1-0 0-0-0-0-1	0,6 0,2	-	-	1	b
2023	1920	Coucou royal aux 3 viandes	Couscous with 3 meats	<i>L. monocytogenes</i> Ad1678 <i>L. innocua</i> Ad1676	RTRH product RTRH product	Seeding 48h 3±2°C	/	1-1-0-1-0 0-0-0-0-1	0,6 0,2	+	+	1	b
2023	941	Tortilla espagnole moelleuse à l'oignon	Omelette (with onions)	<i>L. monocytogenes</i> Ad1195	Egg product	Seeding 48h 3±2°C	/	3-2-2-1-1	1,8	-	-	1	c
2023	942	Tortilla espagnole aux pommes de terre	Omelette (with potatoes)	<i>L. monocytogenes</i> Ad1195	Egg product	Seeding 48h 3±2°C	/	3-2-2-1-1	1,8	+	+	1	c
2023	1880	Flan pâtissier	Pastry flan	<i>L. monocytogenes</i> Ad1757	Egg product	Seeding 48h 3±2°C	/	1-3-1-1-1	1,4	+	+	1	c
2023	1881	Choux chantilly	Pastry with Chantilly	<i>L. monocytogenes</i> Ad1757	Egg product	Seeding 48h 3±2°C	/	1-3-1-1-1	1,4	+	+	1	c
2023	1882	Choux à la crème	Pastry with cream	<i>L. monocytogenes</i> Ad1757 <i>L. grayi</i> Ad1490	Egg product RTRH product	Seeding 48h 3±2°C	/	2-0-1-1-1 1-1-0-4-3	1,0 1,8	+	+	1	c
2023	1883	Tarte Tropézienne	Pastry with cream	<i>L. monocytogenes</i> Ad1757 <i>L. grayi</i> Ad1490	Egg product RTRH product	Seeding 48h 3±2°C	/	2-0-1-1-1 1-1-0-4-3	1,0 1,8	+	+	1	c
2023	2250	Flan aux oeufs cuit et doré au four	Pastry flan	<i>L. monocytogenes</i> Ad1195	Egg product	Spiking Heat treatment 56°C 10min (in BHI)	0,5	2-6-5-1-2	3,2	+	+	1	c
2023	2251	Eclair café	Pastry, with cream flavour coffee	<i>L. monocytogenes</i> Ad1195	Egg product	Spiking Heat treatment 56°C 10min (in BHI)	0,5	2-6-5-1-2	3,2	+	+	1	c
2023	2252	Fraisier	Pastry with cream and strawberry	<i>L. monocytogenes</i> Ad1195	Egg product	Spiking Heat treatment 56°C 10min (in BHI)	0,5	2-6-5-1-2	3,2	+	+	1	c
2023	2253	Choux chantilly	Pastry with Chantilly	<i>L. monocytogenes</i> Ad1195	Egg product	Spiking Heat treatment 56°C 10min (in BHI)	0,5	2-6-5-1-2	3,2	+	+	1	c
2023	1906	Blanquette de veau	Cooked veal meat	<i>L. monocytogenes</i> Ad265	Meat product	Seeding 48h 3±2°C	/	2-1-0-1-2	1,2	+	+	2	b
2023	1907	Lapin chasseur	Cooked rabbit meat	<i>L. monocytogenes</i> Ad265	Meat product	Seeding 48h 3±2°C	/	2-1-0-1-2	1,2	+	+	2	b
2023	1908	Poulet basquaise au piment du Pays basque	Cooked chicken meat	<i>L. monocytogenes</i> Ad265	Meat product	Seeding 48h 3±2°C	/	2-1-0-1-2	1,2	+	+	2	b
2023	1909	Roti de porc, RTRH	Cooked pork meat	<i>L. monocytogenes</i> Ad265	Meat product	Seeding 48h 3±2°C	/	2-1-0-1-2	1,2	+	+	2	b
2023	2160	Fromage au lait cru de Brebis Ossau iraty	Raw ewe milk cheese	<i>L. monocytogenes</i> Ad1205 <i>L. seeligeri</i> Ad1783	Cheese sample Dairy product	Seeding 48h 3±2°C	/	1-3-0-0-2 1-2-2-0-1	1,2 1,2	+	+	3	a
2023	2161	Roquefort au lait cru de chèvre	Raw goat milk cheese	<i>L. monocytogenes</i> Ad1205 <i>L. seeligeri</i> Ad1783	Cheese sample Dairy product	Seeding 48h 3±2°C	/	1-3-0-0-2 1-2-2-0-1	1,2 1,2	+	+	3	a
2023	2162	Morbier au lait cru de vache	Raw cow milk cheese	<i>L. monocytogenes</i> Ad1205 <i>L. seeligeri</i> Ad1783	Cheese sample Dairy product	Seeding 48h 3±2°C	/	1-3-0-0-2 1-2-2-0-1	1,2 1,2	+	+	3	a
2023	2163	Bethmale au lait cru de vache	Raw cow milk cheese	<i>L. monocytogenes</i> Ad1205 <i>L. seeligeri</i> Ad1783	Cheese sample Dairy product	Seeding 48h 3±2°C	/	1-3-0-0-2 1-2-2-0-1	1,2 1,2	-	-	3	a
2023	2164	Rocamadour au lait cru de chèvre	Raw goat milk cheese	<i>L. monocytogenes</i> Ad1205 <i>L. seeligeri</i> Ad1783	Cheese sample Dairy product	Seeding 48h 3±2°C	/	1-3-0-0-2 1-2-2-0-1	1,2 1,2	+	+	3	a
2023	2165	Chavignol au lait cru de chèvre	Raw goat milk cheese	<i>L. monocytogenes</i> Ad1205 <i>L. seeligeri</i> Ad1783	Cheese sample Dairy product	Seeding 48h 3±2°C	/	1-3-0-0-2 1-2-2-0-1	1,2 1,2	+	+	3	a
2023	2388	Brie de Meaux au lait cru	Raw cow milk cheese	<i>L. monocytogenes</i> Ad250	Dairy product	Seeding 48h 3±2°C	/	3-2-1-2-2	2,0	+	+	3	a
2023	2389	Tomme de chèvre au lait cru	Raw goat milk cheese	<i>L. monocytogenes</i> Ad250	Dairy product	Seeding 48h 3±2°C	/	3-2-1-2-2	2,0	+	+	3	a
2023	2390	Tomme de brebis au lait cru	Raw ewe milk cheese	<i>L. monocytogenes</i> Ad250	Dairy product	Seeding 48h 3±2°C	/	3-2-1-2-2	2,0	+	+	3	a
2023	2391	Emmental grand cru au lait cru de vache	Raw cow milk cheese	<i>L. monocytogenes</i> Ad250	Dairy product	Seeding 48h 3±2°C	/	3-2-1-2-2	2,0	+	+	3	a
2023	2611	Emmental au lait cru	Raw milk cheese	<i>L. monocytogenes</i> Ad471	Dairy product	Seeding 48h 3±2°C	/	2-2-3-3-2	2,4	+	+	3	a

Year of analysis	N° Sample	Product (French name)	Product	Artificial contaminations						Global result <i>Listeria monocytogenes</i>		Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX96 Touch™ (standard)	AriaMx™		
								Enumeration	Mean				
2023	2168	Fromage blanc au lait cru de vache	White cheese with raw cow milk	<i>L. monocytogenes</i> Ad1785	Dairy product	Seeding 48h 3±2°C	/	4-2-2-3-4	3	-	-	3	b
2023	2171	Crème crue fermière au lait cru de vache	Cream with raw cow milk	<i>L. monocytogenes</i> Ad1785	Dairy product	Seeding 48h 3±2°C	/	4-2-2-3-4	3	+	+	3	b
2023	2392	Beurre cru de vache, baratte, demi-sel	Raw butter with salt	<i>L. monocytogenes</i> Ad261 <i>L. welshimeri</i> Ad1667	Dairy product	Seeding 48h 3±2°C	/	2-0-0-2-1 1-1-1-2-0	1,0/1,0	+	+	3	b
2023	2393	Beurre de baratte au lait cru demi-sel	Butter with raw milk and salt	<i>L. monocytogenes</i> Ad261 <i>L. welshimeri</i> Ad1667	Dairy product	Seeding 48h 3±2°C	/	2-0-0-2-1 1-1-1-2-0	1,0/1,0	+	+	3	b
2023	2394	Faisselle au lait cru de vache	Cottage cheese with raw cow milk	<i>L. monocytogenes</i> Ad261 <i>L. welshimeri</i> Ad1667	Dairy product	Seeding 48h 3±2°C	/	2-0-0-2-1 1-1-1-2-0	1,0/1,0	-	-	3	b
2023	2395	Fromage blanc fermier au lait cru entier de vache	White cheese with raw cow milk	<i>L. monocytogenes</i> Ad261 <i>L. welshimeri</i> Ad1667	Dairy product	Seeding 48h 3±2°C	/	2-0-0-2-1 1-1-1-2-0	1,0/1,0	-	-	3	b
2023	2396	Crème crue	Raw cream	<i>L. monocytogenes</i> Ad261 <i>L. welshimeri</i> Ad1667	Dairy product	Seeding 48h 3±2°C	/	2-0-0-2-1 1-1-1-2-0	1,0/1,0	-	-	3	b
2023	2397	Crème crue au lait cru de vache	Raw cream with raw cow milk	<i>L. monocytogenes</i> Ad261 <i>L. welshimeri</i> Ad1667	Dairy product	Seeding 48h 3±2°C	/	2-0-0-2-1 1-1-1-2-0	1,0/1,0	-	-	3	b
2023	2610	Beurre doux à la crème maturé non pasteurisé	Butter with raw milk	<i>L. monocytogenes</i> Ad471	Dairy product	Seeding 48h 3±2°C	/	2-2-3-3-2	2,4	+	+	3	b
2023	932	Petit basque au lait de brebis pasteurisé (36%MG)	Pasteurized ewe milk cheese (36% FL)	<i>L. monocytogenes</i> Ad2858	Dairy product	Seeding 48h 3±2°C	/	1-1-4-1-2	1,8	+	+	3	c
2023	933	Tomme des Pyrénées au lait de vache pasteurisé (28%MG)	Pasteurized cow milk cheese (28% FL)	<i>L. monocytogenes</i> Ad2858	Dairy product	Seeding 48h 3±2°C	/	1-1-4-1-2	1,8	+	+	3	c
2023	935	Riz au lait saveur vanille	Rice pudding (vanilla)	<i>L. monocytogenes</i> Ad2858	Dairy product	Seeding 48h 3±2°C	/	1-1-4-1-2	1,8	+	+	3	c
2023	937	Crème fraîche légère épaisse pasteurisée	Pasteurized fresh cream (light)	<i>L. monocytogenes</i> Ad2858	Dairy product	Seeding 48h 3±2°C	/	1-1-4-1-2	1,8	+	+	3	c
2023	1910	Crème fraîche épaisse légère pasteurisée	Pasteurised cream, thick and light	<i>L. monocytogenes</i> Ad3119 <i>L. seeligeri</i> Ad3275	Dairy product Dairy product	Seeding 48h 3±2°C	/	0-2-0-0-0 0-0-0-0-0	0,4 0,0	+	+	3	c
2023	1911	Crème fraîche épaisse pasteurisée	Pasteurised cream, thick	<i>L. monocytogenes</i> Ad3119 <i>L. seeligeri</i> Ad3275	Dairy product Dairy product	Seeding 48h 3±2°C	/	0-2-0-0-0 0-0-0-0-0	0,4 0,0	+	+	3	c
2023	1912	Riz au lait vanille	Rice pudding (vanilla)	<i>L. monocytogenes</i> Ad3119 <i>L. seeligeri</i> Ad3275	Dairy product Dairy product	Seeding 48h 3±2°C	/	0-2-0-0-0 0-0-0-0-0	0,4 0,0	-	-	3	c
2023	1913	Panna cotta et son coulis mangue passion	Panna cotta with fruit sauce	<i>L. monocytogenes</i> Ad3119 <i>L. seeligeri</i> Ad3275	Dairy product Dairy product	Seeding 48h 3±2°C	/	0-2-0-0-0 0-0-0-0-0	0,4 0,0	+	+	3	c
2023	1914	Panna cotta et son coulis caramel au lait	Panna cotta with caramel	<i>L. monocytogenes</i> Ad3119 <i>L. seeligeri</i> Ad3275	Dairy product Dairy product	Seeding 48h 3±2°C	/	0-2-0-0-0 0-0-0-0-0	0,4 0,0	-	-	3	c
2023	1915	Lait demi écrémé frais pasteurisé	Pasteurised fresh milk, semi-skimmed milk	<i>L. monocytogenes</i> Ad3119 <i>L. seeligeri</i> Ad3275	Dairy product Dairy product	Seeding 48h 3±2°C	/	0-2-0-0-0 0-0-0-0-0	0,4 0,0	+	+	3	c
2023	2254	Semoule au lait et à la vanille	Semolina with milk and vanilla	<i>L. monocytogenes</i> Ad2757	Dairy product	Spiking Heat treatment 56°C 10min (in BHI)	0,5	3-5-3-7-6	4,8	+	+	3	c
2023	2255	Mozzarella mini	Pasteurised cheese, mozzarella	<i>L. monocytogenes</i> Ad2757	Dairy product	Spiking Heat treatment 56°C 10min (in BHI)	0,5	3-5-3-7-6	4,8	+	+	3	c
2023	2256	Mozzarella	Pasteurised cheese, mozzarella	<i>L. monocytogenes</i> Ad2757	Dairy product	Spiking Heat treatment 56°C 10min (in BHI)	0,5	3-5-3-7-6	4,8	+	+	3	c
2023	2257	Ricotta	Pasteurised cheese, ricotta	<i>L. monocytogenes</i> Ad2757	Dairy product	Spiking Heat treatment 56°C 10min (in BHI)	0,5	3-5-3-7-6	4,8	+	+	3	c
2023	1172	Graines germées Alfalfa bio	Organic sprouts, Alfalfa	<i>L. monocytogenes</i> Ad3263	Vegetable product	Seeding 48h 3±2°C	/	2-0-4-5-3	2,8	+	+	4	a

Year of analysis	N° Sample	Product (French name)	Product	Artificial contaminations						Global result <i>Listeria monocytogenes</i>		Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX96 Touch™ (standard)	AriaMx™		
								Enumeration	Mean				
2023	1174	Jeunes pousses mélange mesclun	Baby leaves (mix)	<i>L. monocytogenes</i> Ad3263	Vegetable product	Seeding 48h 3±2°C	/	2-0-4-5-3	2,8	+	+	4	a
2023	1372	Graines germées Alfalfa, radis, fenouil bio	Sprouts (alfalfa, radish, fennel)	<i>L. monocytogenes</i> Ad3268	Vegetables	Seeding 48h 3±2°C	/	6-5-2-5-3	4,2	+	+	4	a
2023	1373	Graine germées Alfalfa bio	Sprouts (organic alfalfa)	<i>L. monocytogenes</i> Ad2643	Vegetables	Seeding 48h 3±2°C	/	3-3-1-1-1	1,8	+	+	4	a
2023	1375	Céleri branche	Celery stalk	<i>L. monocytogenes</i> Ad3268	Vegetables	Seeding 48h 3±2°C	/	6-5-2-5-3	4,2	+	-	4	a
2023	1376	Navet violet	Purple turnip	<i>L. monocytogenes</i> Ad2643	Vegetables	Seeding 48h 3±2°C	/	3-3-1-1-1	1,8	+	+	4	a
2023	1378	Chou	Cabbage	<i>L. monocytogenes</i> Ad3268	Vegetables	Seeding 48h 3±2°C	/	6-5-2-5-3	4,2	+	+	4	a
2023	1180	Macédoine de légumes	Vegetable macédoine	<i>L. monocytogenes</i> Ad1180	Vegetable product	Seeding 48h 3±2°C	/	4-0-3-1-3	2,2	+	+	4	b
2023	1181	Macédoine de légumes	Vegetable macédoine	<i>L. monocytogenes</i> Ad1180	Vegetable product	Seeding 48h 3±2°C	/	4-0-3-1-3	2,2	+	+	4	b
2023	1381	Ratatouille	Ratatouille	<i>L. monocytogenes</i> Ad3267	Vegetables	Seeding 48h 3±2°C	/	2-3-4-4-2	3,0	+	+	4	b
2023	1382	Cœur de laitue en sachet	Bagged lettuce	<i>L. monocytogenes</i> Ad3267	Vegetables	Seeding 48h 3±2°C	/	2-3-4-4-2	3,0	+	+	4	b
2023	1388	Macédoine de légumes	Vegetable macedoine	<i>L. monocytogenes</i> Ad2598	Vegetables	Seeding 48h 3±2°C	/	2-1-4-6-2	3,0	+	+	4	b
2023	1178	Houmous de poivrons	Bell pepper hummus	<i>L. monocytogenes</i> Ad3263 <i>L. welshimeri</i> Ad3251	Vegetable product Vegetable product	Seeding 48h 3±2°C	/	2-1-0-0-1 1-2-0-1-0	0,8 0,8	+	+	4	c
2023	1182	Choux fleur à croquer	Cauliflower ready to eat	<i>L. monocytogenes</i> Ad1180 <i>L. seeligeri</i> Ad1754	Vegetable product Vegetable product	Seeding 48h 3±2°C	/	1-2-3-0-0 2-0-0-2-2	1,2 1,2	+	+	4	c
2023	1183	Baby carottes à croquer	Baby carrots ready to eat	<i>L. monocytogenes</i> Ad1180 <i>L. welshimeri</i> Ad3251	Vegetable product Vegetable product	Seeding 48h 3±2°C	/	1-2-3-0-0 1-2-0-1-0	1,2 0,8	+	+	4	c
2023	1380	Tartare de légumes	Vegetable tartar	<i>L. monocytogenes</i> Ad3267	Vegetables	Seeding 48h 3±2°C	/	2-3-4-4-2	3,0	+	+	4	c
2023	1383	Caviar d'aubergine	Eggplant caviar	<i>L. monocytogenes</i> Ad3267	Vegetables	Seeding 48h 3±2°C	/	2-3-4-4-2	3,0	+	+	4	c
2023	1384	Caviar d'aubergine	Eggplant caviar	<i>L. monocytogenes</i> Ad3267	Vegetables	Seeding 48h 3±2°C	/	2-3-4-4-2	3,0	+	+	4	c
2023	1389	Coleslaw	Coleslaw	<i>L. monocytogenes</i> Ad2598	Vegetables	Seeding 48h 3±2°C	/	2-1-4-6-2	3,0	+	+	4	c
2023	1460	Salade boulgour, lentilles, potiron	Vegetables salad (bulgur, lentil, pumpkin)	<i>L. monocytogenes</i> Ad285	Vegetables	Seeding 48h 3±2°C	/	2-2-3-3-1	2,2	+	+	4	c
2023	1461	Salade lentilles, oignons	Vegetables salad (lentil, onions)	<i>L. monocytogenes</i> Ad532	Vegetables	Seeding 48h 3±2°C	/	3-1-3-4-0	2,2	+	+	4	c
2023	1462	Carottes râpées citronnées	Sliced and seasoned carrots	<i>L. monocytogenes</i> Ad285	Vegetables	Seeding 48h 3±2°C	/	2-2-3-3-1	2,2	-	-	4	c
2023	1463	Macédoine aux 5 légumes	Vegetables macedoine	<i>L. monocytogenes</i> Ad532	Vegetables	Seeding 48h 3±2°C	/	3-1-3-4-0	2,2	+	+	4	c
2023	1464	Tartinade houmous poivrons	Hummus and pepper RTE food	<i>L. monocytogenes</i> Ad285	Vegetables	Seeding 48h 3±2°C	/	2-2-3-3-1	2,2	+	+	4	c
2023	1465	Tartinade houmous	Hummus RTE food	<i>L. monocytogenes</i> Ad532	Vegetables	Seeding 48h 3±2°C	/	3-1-3-4-0	2,2	+	+	4	c
2023	1903	Déchets de plats préparés, sauce champignons (industrie de plats préparés)	Waste, RTRH food with mushrooms sauce (RTRH food industry)	<i>L. monocytogenes</i> Ad1179 <i>L. welshimeri</i> Ad1175	RTRH product RTRH product	Seeding 48h 3±2°C	/	1-0-1-0-0 1-1-1-0-0	0,4 0,6	+	+	6	a
2023	1904	Déchets de plats préparés, crêpes bretonnes (industrie de plats préparés)	Waste, RTRH food pancake (RTRH food industry)	<i>L. monocytogenes</i> Ad1179 <i>L. welshimeri</i> Ad1175	RTRH product RTRH product	Seeding 48h 3±2°C	/	1-0-1-0-0 1-1-1-0-0	0,4 0,6	-	-	6	a
2023	2398	Déchet produit carné (production de jambon saumuré)	Waste, meat product (production of ham)	<i>L. monocytogenes</i> Ad2856	Meat product	Seeding 48h 3±2°C	/	0-0-0-0-0	0	-	-	6	a
2023	2399	Déchet produit carné (production de chipolatas)	Waste, meat product (production of sausage)	<i>L. monocytogenes</i> Ad2856	Meat product	Seeding 48h 3±2°C	/	0-0-0-0-0	0	-	-	6	a
2023	2400	Déchet produit carné 2 (production de jambon saumuré)	Waste, meat product (production of ham)	<i>L. monocytogenes</i> Ad2856	Meat product	Seeding 48h 3±2°C	/	0-0-0-0-0	0	-	-	6	a

Year of analysis	N° Sample	Product (French name)	Product	Artificial contaminations						Global result <i>Listeria monocytogenes</i>		Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX96 Touch™ (standard)	AriaMx™		
								Enumeration	Mean				
2023	2401	Déchet produit carné (production de chipolatas)	Waste, meat product (production of sausage)	<i>L. monocytogenes</i> Ad2856	Meat product	Seeding 48h 3±2°C	/	0-0-0-0	0	-	-	6	a
2023	2612	Déchets effilochons bœuf (industrie de produits carnés)	Waste, beef meat (meat products industry)	<i>L. monocytogenes</i> A00C0055	Meat product	Seeding 48h 3±2°C	/	4-2-2-3-2	2,6	+	+	6	a
2023	2613	Déchets effilochons porc (industrie de produits carnés)	Waste, pork meat (meat products industry)	<i>L. monocytogenes</i> A00C0055	Meat product	Seeding 48h 3±2°C	/	4-2-2-3-2	2,6	+	+	6	a
2023	2614	Déchets sol sortie pommentière APF (industrie de produits carnés)	Waste, ground (meat products industry)	<i>L. monocytogenes</i> A00C0055	Meat product	Seeding 48h 3±2°C	/	4-2-2-3-2	2,6	+	+	6	a
2023	2615	Déchets sol abattoir APF (industrie de produits carnés)	Waste, ground slaughterhouse (meat products industry)	<i>L. monocytogenes</i> A00C0055	Meat product	Seeding 48h 3±2°C	/	4-2-2-3-2	2,6	+	+	6	a
2023	2258	Eau de rinçage (production steak végétal + nuggets)	Rinse water (production of vegetable steak)	<i>L. monocytogenes</i> Ad2599	Environmental sample	Spiking Heat treatment 56°C 10min (in BHI)	0,5	1-4-2-3-2	2,4	+	+	6	b
2023	2260	Eau de rinçage (production porc saumuré jambon)	Rinse water (production of pork meat product)	<i>L. monocytogenes</i> Ad2599	Environmental sample	Spiking Heat treatment 56°C 10min (in BHI)	0,5	1-4-2-3-2	2,4	-	-	6	b
2023	2620	Eau laveur boîte (environnement porc)	Rinse water (environmental sample from pork industry)	<i>L. monocytogenes</i> Ad243 <i>L. welshimeri</i> Ad1276	Pork environment Pork environment	Seeding 48h 3±2°C	/	1-0-2-0-3 2-1-0-0-0	1,2 0,6	-	-	6	b
2023	2621	Eau de rinçage sortie Magyan (environnement porc)	Rinse water (environmental sample from pork industry)	<i>L. monocytogenes</i> Ad243 <i>L. welshimeri</i> Ad1276	Pork environment Pork environment	Seeding 48h 3±2°C	/	1-0-2-0-3 2-1-0-0-0	1,2 0,6	+	+	6	b
2023	2622	Eau de rinçage BAC europe (environnement porc)	Rinse water (environmental sample from pork industry)	<i>L. monocytogenes</i> Ad243 <i>L. welshimeri</i> Ad1276	Pork environment Pork environment	Seeding 48h 3±2°C	/	1-0-2-0-3 2-1-0-0-0	1,2 0,6	+	+	6	b
2023	2815	Eau de rinçage, mélangeur/batteur zone 1 (production sardines)	Rinse water, blender, zone 1 (production of sardines)	<i>L. monocytogenes</i> Ad2600	Environmental sample	Seeding 48h 3±2°C	/	2-2-1-0-0	1,0	+	+	6	b
2023	1886	Chiffonnette table de travail, après nettoyage (production steak végétal)	Wipe, working table, after cleaning (production of vegetable steak)	<i>L. monocytogenes</i> Ad621	Environmental sample	Seeding 48h 3±2°C	/	1-2-2-3-1	1,8	+	+	6	c
2023	1887	Chiffonnette paillasse, après nettoyage (production steak végétal)	Wipe, working table, after cleaning (production of vegetable steak)	<i>L. monocytogenes</i> Ad621	Environmental sample	Seeding 48h 3±2°C	/	1-2-2-3-1	1,8	+	+	6	c
2023	1888	Chiffonnette raclette, après nettoyage (industrie de plats préparés)	Wipe, after cleaning (RTRH food industry)	<i>L. monocytogenes</i> Ad621	Environmental sample	Seeding 48h 3±2°C	/	1-2-2-3-1	1,8	-	+	6	c
2023	1889	Chiffonnette bac gris, après nettoyage (industrie de plats préparés)	Wipe, after cleaning (RTRH food industry)	<i>L. monocytogenes</i> Ad634	Environmental sample	Seeding 48h 3±2°C	/	2-2-3-1-2	2,0	+	+	6	c
2023	1890	Chiffonnette seau blanc, après nettoyage (industrie de plats préparés)	Wipe, after cleaning (RTRH food industry)	<i>L. monocytogenes</i> Ad634	Environmental sample	Seeding 48h 3±2°C	/	2-2-3-1-2	2,0	+	+	6	c
2023	1891	Chiffonnette tapis étripage, après nettoyage (industrie de produits de la mer)	Wipe, after cleaning (RTRH food industry)	<i>L. monocytogenes</i> Ad621 <i>L. seeligeri</i> Ad3277	Environmental sample Environmental sample	Seeding 48h 3±2°C	/	1-2-1-0-1 1-1-0-2-0	1,0 0,8	+	+	6	c

Year of analysis	N° Sample	Product (French name)	Product	Artificial contaminations						Global result <i>Listeria monocytogenes</i>		Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample		CFX96 Touch™ (standard)	AriaMx™		
								Enumeration	Mean				
2023	1892	Eponge tapis emboitage, après nettoyage (industrie de produits de la mer)	Sponge, after cleaning (seafood industry)	<i>L. monocytogenes</i> Ad621 <i>L. seeligeri</i> Ad3277	Environmental sample Environmental sample	Seeding 48h 3±2°C	/	2-0-2-1-1 1-1-0-2-0	1,2 0,8	+	+	6	c
2023	1893	Eponge plateau, après nettoyage (industrie de produits de la mer)	Sponge, after cleaning (seafood industry)	<i>L. monocytogenes</i> Ad634 <i>L. welshimeri</i> Ad1276	Environmental sample Environmental sample	Seeding 48h 3±2°C	/	2-0-2-1-1 2-0-1-2-0	1,2 1,0	+	+	6	c
2023	2402	Chiffonnette cutter avant nettoyage (production chipolatas)	Wipe, before cleaning, cutter (production of sausage)	<i>L. monocytogenes</i> Ad2453	Meat product	Seeding 48h 3±2°C	/	0-0-0-1-0	0,2	-	-	6	c
2023	2403	Chiffonnette hall avant nettoyage (production chipolatas)	Wipe, before cleaning, hall (production of sausage)	<i>L. monocytogenes</i> Ad2453 <i>L. innocua</i> Ad1207	Environmental samples Environmental samples	Seeding 48h 3±2°C	/	0-1-0-0-0 1-0-0-1-1	0,2 0,6	+	+	6	c
2023	2404	Chiffonnette cutter avant nettoyage (production chipolatas)	Wipe, before cleaning, cutter (production of sausage)	<i>L. monocytogenes</i> Ad549	Environmental samples	Seeding 48h 3±2°C	/	3-1-0-0-1	1,0	+	+	6	c
2023	2405	Chiffonnette table avant nettoyage (production chipolatas)	Wipe, before cleaning, working table (production of sausage)	<i>L. monocytogenes</i> Ad549	Environmental samples	Seeding 48h 3±2°C	/	3-1-0-0-1	1,0	-	-	6	c
2023	2813	Ecouvillon, épineuse (industrie de produits de la mer)	Swab, instrument (seafood industry)	<i>L. monocytogenes</i> Ad2600	Environmental sample	Seeding 48h 3±2°C	/	2-2-1-0-0	1,0	+	+	6	c
2023	2817	Ecouvillon étaleur (production pâte fine)	Swab, instrument to spread (production of paste)	<i>L. monocytogenes</i> Ad2503	Environmental sample	Seeding 48h 3±2°C	/	1-2-2-0-1	1,2	+	+	6	c
2023	2818	Ecouvillon plan de travail (production de mousse de foie de porc)	Swab, working table (production of pork pâté)	<i>L. monocytogenes</i> Ad2503	Environmental sample	Seeding 48h 3±2°C	/	1-2-2-0-1	1,2	+	+	6	c
2023	2819	Ecouvillon mélangeur (production de mousse de foie de porc)	Swab, mixer (production of pork pâté)	<i>L. monocytogenes</i> Ad2503	Environmental sample	Seeding 48h 3±2°C	/	1-2-2-0-1	1,2	+	+	6	c

Appendix 11 – Sensitivity study: raw data
(Enrichment step using the BACGro ULTRA Listeria Broth (BULB))
(Extension study, 2023)

Bold typing: artificially inoculated samples

Listeria detection results:

H+: characteristic Listeria colonies with halo
H-: characteristic Listeria colonies without halo
-: no typical colonies but presence of background microflora
st: plate without any colony
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
*: result after enrichment broth dilution at 1:5
**: result after enrichment broth dilution at 1:10
NI: No identification
ni : Not isolated colony
Q: questionable result
RTE: Ready To Eat
RTRH: Ready To Reheat
L. mono: *L. monocytogenes*
RLM: RAPID[®]Lmono

COMPOSITE FOODS / READY-TO-EAT AND READY-TO-REHEAT											
Year of analysis	N° Sample	Product (French name)	Product	Reference method ISO 11290-1*				Identification	Listeria monocytogenes final result	Category	Type
				Half Fraser		Fraser					
				O&A	Palcam	O&A	Palcam				
2023	327	Pépites de fromage panées ail et fines herbes	RTE breaded cheese with garlic and aromatic herbs	st	-	st	-	/	-	1	a
2023	337	Houmous citron confi	Houmous with candied lemon	-	-	st	st	/	-	1	a
2023	1042	Ktipiti (feta, poivron grillé et feuilles de menthe)	Ktipiti (cheese, pepper and mint)	-	-	-	-	/	-	1	a
2023	1045	Guacamole	Guacamole	-	-	st	-	/	-	1	a
2023	1385	Piémontaise	Piemontaise with ham	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	a
2023	1386	Piémontaise	Piemontaise with ham	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	a
2023	1387	Piémontaise	Piemontaise with ham	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	a
2023	1852	Houmous citron menthe	RTE hummus	-	-	-	-	/	-	1	a
2023	1873	Sandwich saumon salade pain de mie complet	Sandwich with salmon, salad, wholemeal bread	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	1	a
2023	1874	Sandwich jambon beurre pain de mie complet	Sandwich with ham, butter, wholemeal bread	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	1	a
2023	1875	Club sandwich poulet rôti mayonnaise avec farine complète	Sandwich with roasted chicken meat, mayonnaise, wholemeal bread	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	1	a
2023	1876	Club sandwich emmental crudités avec farine complète	Sandwich with cheese, vegetables, wholemeal bread	st	st	-	st	/	-	1	a
2023	1877	Mini farfalles au thon tomate ail et ciboulette	Pasta salad with tuna, tomatoes and garlic	-	-	-	-	/	-	1	a
2023	1878	Salade fusillu et jambon cuit comté tomates cerises et vinaigre balsamique	Pasta salad with cooked ham, tomatoes	-	-	st	-	/	-	1	a
2023	1879	Salade Manhattan, crudités œuf poulet rôti carottes et fromage	Salad with vegetables, eggs, chicken meat, carrot and cheese	st	st	st	st	/	-	1	a
2023	2151	Apéritif olives, feta, tomates séchées, origan	Olives with cheese and tomatoes	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	a
2023	2152	Mini roulé coppa, fromage de vache et ricotta	RTE ham with cheese	H+	-	H+	+	<i>L. monocytogenes</i>	+	1	a
2023	2153	Petits poivrons farcis, fromage de vache et ricotta	RTE pepper with cheese	st	-	st	-	/	-	1	a
2023	2154	Salade jambon sec, chèvre et sauce vinaigrette	Salad with ham, cheese and sauce	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	a
2023	2155	Salade océane, thon, œuf, sauce cocktail	Salad with tuna, eggs and sauce	st	st	st	st	/	-	1	a
2023	2156	Sandwich thon crudités avec pain de mie complet	Salad with tuna, vegetables, wholemeal bread	H+(1)	-	-	-	<i>L. monocytogenes</i>	+	1	a
2023	2157	Sandwich poulet, crudités, baguette viennoise	Sandwich with chicken meat and vegetables	-	-	-	-	/	-	1	a
2023	2158	Wrap poulet rôti façon fajitas sauce salsa	Wrap sandwich with sauce	H+/H-	-	H+/H-	+	<i>L. monocytogenes</i> <i>L. grayi</i>	+	1	a
2023	2159	Wrap falafel tomates salade	Wrap sandwich with falafel, tomatoes and salad	-	-	-	-	/	-	1	a
2023	325	Paillason de légumes	RTRH food with vegetables	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	b
2023	336	Galette de soja à la provençale	Soya galette with tomatoes and aromatic herbs	st	st	st	st	/	-	1	b
2023	578	Galette soja tomate basilic	Soya cake with tomato and basil	-	-	-	-	/	-	1	b
2023	580	Paillason légumes et fromage	RTRH food with vegetables and cheese	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	b
2023	836	Paillason légumes et fromage	RTRH food with vegetables and cheese	st	-	st	-	/	-	1	b
2023	1035	Samoussa poulet	Chicken samoussa	st	st	H-	+	<i>L. innocua</i>	-	1	b
2023	1342	Ecrasé portionnable thym seigle	RTRH food with potatoes, thyme, rye	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	b
2023	1346	Epinard haché à la crème	Sliced spinach with cream	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	b
2023	1481	Palets de courgettes avec fromage	Zucchini cake with cheese	-	-	H-d	+	<i>L. seeligeri</i>	-	1	b
2023	1674	Knack végétal fumée et cuite	Cooked and smoked vegetable sausage	st	st	st	st	/	-	1	b
2023	1675	Feuilleté au jambon et fromage	RTRH food with ham and cheese	-	-	-	st	/	-	1	b

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COMPOSITE FOODS / READY-TO-EAT AND READY-TO-REHEAT											
Year of analysis	N° Sample	Product (French name)	Product	Reference method ISO 11290-1*				Identification	Listeria monocytogenes final result	Category	Type
				Half Fraser		Fraser					
				O&A	Palcam	O&A	Palcam				
2023	1854	Effeillé de pomme de terre, oignons rouges tomates séchées cuit surgelé	Cooked and frozen RTRH food with potatoes, onions, tomatoes	-	-	-	-	/	-	1	b
2023	1916	Pizza 4 fromages	Pizza, 4 cheeses	H+(25)	+	H+	+	<i>L. monocytogenes</i>	+	1	b
2023	1917	Pizza jambon fromage	Pizza with ham and cheese	H-(7)	+(3)	H-	+	<i>L. innocua</i>	-	1	b
2023	1918	Quiche aux trois fromages (emmental, reblochon, chèvre)	Cheese pie	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	b
2023	1919	Couscous à la marocaine poulet et merguez	Couscous	H-	+	H-	+	<i>L. innocua</i>	-	1	b
2023	1920	Couscous royal aux 3 viandes	Couscous with 3 meats	st	st	st	st	/	-	1	b
2023	2623	Quiche lorraine aux lardons fumés et crème fraîche	Pie with smoked pork meat and cream	st	-	st	-	/	-	1	b
2023	2624	Trèsse jambon emmental, pâte feuilletée pur beurre	RTRH food with puff paste ham and cheese	st	st	st	-	/	-	1	b
2023	2625	Pizza jambon/fromage	Pizza with ham and cheese	st	-	-	-	/	-	1	b
2023	2626	Roulé aux 3 fromages	RTRH with puff paste and 3 cheeses	st	-	-	-	/	-	1	b
2023	586	Croissant	Croissant	st	st	st	st	/	-	1	c
2023	939	Flan à la part	Pastry flan	H-	+	H-	+	<i>L. innocua</i>	-	1	c
2023	940	Flan pâtissier	Pastry flan	H-	+	H-	+	<i>L. innocua</i>	-	1	c
2023	941	Tortilla espagnole moelleuse à l'oignon	Omelette (with onions)	st	st	st	-	/	-	1	c
2023	942	Tortilla espagnole aux pommes de terre	Omelette (with potatoes)	st	-	st	-	/	-	1	c
2023	943	Coupe bavaroise aux fraises	Pastry with strawberries	st	st	st	st	/	-	1	c
2023	944	Paris Brest	Pastry with custard	H-	+	H-	+	<i>L. innocua</i>	-	1	c
2023	945	Eclair vanille	Pastry with custard (vanilla)	H-	+	H-	+	<i>L. innocua</i>	-	1	c
2023	1043	Suisse chocolat 21%	Pastry with chocolate (21%)	-	-	-	-	/	-	1	c
2023	1853	Pain aux raisins	Raisin bread	st	-	H+	+	<i>L. monocytogenes</i>	+	1	c
2023	1880	Flan pâtissier	Pastry flan	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	c
2023	1881	Choux chantilly	Pastry with Chantilly	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	c
2023	1882	Choux à la crème	Pastry with cream	-	-	st	-	/	-	1	c
2023	1883	Tarte Tropicaine	Pastry with cream	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	c
2023	1884	Tortilla espagnole avec pommes de terre	Omelette with potatoes	-	-	st	-	/	-	1	c
2023	1885	Tortilla fraîche aux oignons	Omelette with onions	st	-	-	-	/	-	1	c
2023	2250	Flan aux œufs cuit et doré au four	Pastry flan	H+	-	H+	+	<i>L. monocytogenes</i>	+	1	c
2023	2251	Eclair café	Pastry, with cream flavour coffee	H+	-	H+	+	<i>L. monocytogenes</i>	+	1	c
2023	2252	Fraisier	Pastry with cream and strawberry	-	-	H+	+	<i>L. monocytogenes</i>	+	1	c
2023	2253	Choux chantilly	Pastry with Chantilly	H+	-	H+	+	<i>L. monocytogenes</i>	+	1	c
2023	2627	Barre twix	Confectionary with chocolate and caramel	-	-	-	-	/	-	1	c
2023	2628	Barre mars	Confectionary with caramel	-	-	-	-	/	-	1	c
2023	2629	Religieuse chocolat	Pastry with chocolate	-	-	-	-	/	-	1	c
2023	2630	Fraisier	Pastry with cream and strawberry	-	-	st	-	/	-	1	c
2023	2631	Flan cuit et doré au four	Pastry flan	st	-	st	-	/	-	1	c

MEAT PRODUCTS											
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				Half Fraser		Fraser					
				O&A	Palcam	O&A	Palcam				
2023	276	Viande de poulet crue	Raw chicken meat	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	a
2023	277	Steak haché de volaille	Raw ground poultry	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	2	a
2023	280	Cuisse de poulet	Chicken leg meat	H-	+	H-	+	<i>L. innocua</i>	-	2	a
2023	282	Viande rouge avec peau	Raw red meat	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	a
2023	285	Cuisse de coq	Raw rooster meat	st	st	st	st	/	-	2	a
2023	286	Steak haché de volaille	Raw ground poultry	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	2	a
2023	288	Steak haché de volaille	Raw ground poultry	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	a
2023	295	Viande crue de dinde	Raw poultry meat	H-d/H-	-	-	-	<i>L. innocua</i>	-	2	a
2023	328	Steak de poulet	Chicken meat	d(3)(NC)	-	st	-	/	-	2	a
2023	331	Cuisse de dinde	Poultry leg meat	H-	+	H-	+	<i>L. welshimeri</i>	+	2	a
2023	332	Steak haché de volaille	Raw ground poultry meat	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	2	a
2023	431	Steak haché de bœuf	Raw ground beef meat	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	2	a
2023	434	Steak haché de volaille	Raw ground poultry meat	st	st	st	st	/	-	2	a
2023	582	Haut de cuisse de dinde	Raw poultry meat	H+ni/H-	+	H+dni/H-dni	+	<i>L. innocua</i> <i>L. monocytogenes</i>	+	2	a
2023	583	Sauté de dinde	Raw poultry meat	H-	+	H-	+	<i>L. innocua</i>	-	2	a
2023	834	Poulet au citron cru	Raw chicken meat	-	-	-	st	/	-	2	a
2023	2262	Viande bovine rumsteak à griller surgelée	Raw beef meat	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2023	2263	Viande d'agneau, gigote à griller surgelée	Raw lamb meat	st	st	st	st	/	-	2	a
2023	2264	Viande de veau escalope à griller surgelée	Raw veal meat	st	st	st	st	/	-	2	a
2023	2265	Aiguillettes de poulet surgelées	Frozen raw chicken meat	st	st	st	st	/	-	2	a
2023	2266	Viande bovine, charolais	Raw beef meat	st	st	st	st	/	-	2	a
2023	2267	Filet de canard façon tournedos	Raw duck meat	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	a
2023	2268	Escalope de veau à griller	Raw veal meat	st	st	st	st	/	-	2	a
2023	2269	Filet de dinde	Raw poultry meat	-	-	-	st	/	-	2	a
2023	275	Cubes de filet de poulet mariné forestier rôti	Seasoned roasted chicken meat	st	st	st	st	/	-	2	b
2023	278	Ailes de poulet rôti	Roasted chicken wings	H-	+	H-	+	<i>L. innocua</i>	-	2	b
2023	284	Porc au curry	Cooked pork meat with curry	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	b
2023	291	Poulet façon fajitas	Cooked chicken meat (fajitas)	st	st	-	-	/	-	2	b
2023	294	Porc au curry	Cooked pork meat with curry	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	b
2023	326	Escalope poulet pané	Breaded chicken cutlet	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	b
2023	432	Emincés de poulet mariné au citron (cuit)	Seasoned chicken meat (with lemon)	st	st	st	st	/	-	2	b
2023	433	Ailes de poulet pimentées	Seasoned chicken wings	st	-	st	-	/	-	2	b
2023	1029	Nuggets de dinde cuit	Poultry nuggets	st	st	st	st	/	-	2	b
2023	1041	Poitrine de porc fumée	Smoked pork meat	st	st	st	st	/	-	2	b
2023	1905	Bœuf bourguignon	Cooked beef meat	st	st	st	st	/	-	2	b
2023	1906	Blanquette de veau	Cooked veal meat	st	st	st	st	/	-	2	b

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				Half Fraser		Fraser					
				O&A	Palcam	O&A	Palcam				
2023	1907	Lapin chasseur	Cooked rabbit meat	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	b
2023	1908	Poulet basquaise au piment du Pays Basque	Cooked chicken meat	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	b
2023	1909	Roti de porc, RTRH	Cooked pork meat	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	b
2023	2270	Saucisse de Toulouse aux lentilles vertes	RTRH food with pork meat	st	st	st	st	/	-	2	b
2023	2271	Poulet basquaise	RTRH food with chicken meat	st	st	st	st	/	-	2	b
2023	2272	Bœuf bourguignon	RTRH food with beef meat	st	st	st	st	/	-	2	b
2023	2274	Sauté de veau et ses petits légumes au jus de citron	RTRH food with veal meat	st	st	st	st	/	-	2	b
2023	2633	Veau marengo	RTRH food with veal meat	st	st	st	st	/	-	2	b
2023	2820	Bœuf sauce au poivre	RTRH beef meat with pepper	-	st	H-d	st	-	-	2	b
2023	279	Saucisse de Strasbourg (sel réduit)	Sausage (Strasbourg)	st	st	st	st	/	-	2	c
2023	281	Jambon de Vendée à l'ancienne	Cooked ham	st	st	st	st	/	-	2	c
2023	283	Saucisse de ferme crue	Raw sausage	-	st	-	st	/	-	2	c
2023	287	Boudin noir	Blood sausage	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	2	c
2023	289	Pâté à l'ail	Pâté with garlic	st	st	st	st	/	-	2	c
2023	290	Saucisson aux cèpes	Sausage with mushrooms	-	st	-	st	/	-	2	c
2023	292	Saucisse knacki	Knack sausage	-	st	st	st	/	-	2	c
2023	293	Saucisse de poulet	Chicken sausage	st	st	-	-	/	-	2	c
2023	296	Saucisse au muscadet	Sausage with muscadet	sr	st	st	st	/	-	2	c
2023	329	Saucisse de poulet fromage	Chicken sausage with cheese	st	st	st	st	/	-	2	c
2023	333	Lardons fumés cuits	Cooked smoked bacon	st	st	st	st	/	-	2	c
2023	584	Chorizo fumé	Smoked chorizo	H+	+	H+	+	<i>L. welshimeri</i> <i>L. monocytogenes</i>	+	2	c
2023	835	Saucisse de Strasbourg	Sausage (Strasbourg)	st	st	st	st	/	-	2	c
2023	1034	Saucisse Ouessant fumée à la motte	Smoked sausage	H-	-	H-	+	<i>L. welshimeri</i>	-	2	c
2023	1048	Jambon cuit supérieur en dès	Cooked and sliced ham	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	c
2023	1189	Merguez	Merguez	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	2	c
2023	1191	Chorizo fumé pur porc	Smoked chorizo	H-	-	H-	+	<i>L. welshimeri</i>	-	2	c
2023	1478	Pâté de campagne maison	Farmer's pâté	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	c
2023	1484	Saucisse de Strasbourg supérieure	Sausage (Strasbourg)	H+	+	H+	+	<i>L. monocytogenes</i>	+	2	c
2023	1657	Merguez piquante	Spicy merguez	H+/H-	-	H+/H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	2	c
2023	1658	Chorizo fumé	Smoked chorizo	-	-	-	-	/	-	2	c
2023	1659	Merguez tunisienne	Tunisian merguez	H+	-	H+	-	<i>L. monocytogenes</i>	+	2	c
2023	1660	Saucisse d'agneau	Lamb sausage	-	-	-	-	/	-	2	c
2023	1673	Chorizo fumé pur porc	Smoked chorizo	H-	+	H-	+	<i>L. innocua</i>	-	2	c
2023	1676	Merguez	Merguez	H+/H-	-	H+/H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	2	c

MILK AND DAIRY PRODUCTS											
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				Half Fraser		Fraser					
				O&A	Palcam	O&A	Palcam				
2023	429	Fromage pâte persillée au lait cru de brebis	Raw ewe milk cheese	st	st	st	st	/	-	3	a
2023	435	Fromage pâte persillée au lait cru de brebis	Raw ewe milk cheese	st	st	st	st	/	-	3	a
2023	436	Fromage pâte persillée au lait cru de brebis	Raw ewe milk cheese	st	st	st	st	/	-	3	a
2023	838	Camembert au lait cru	Raw cow milk cheese	H-	+	H-	+	<i>L. innocua</i>	-	3	a
2023	839	Camembert au lait cru	Raw cow milk cheese	-	-	st	st	/	-	3	a
2023	841	Brie de Meaux au lait cru	Raw cow milk cheese	st	-	st	-	/	-	3	a
2023	842	Maroilles fermier au lait cru de vache	Raw cow milk cheese	st	-	st	-	/	-	3	a
2023	843	Munster au lait cru de vache	Raw cow milk cheese	-	-	-	-	/	-	3	a
2023	844	Saint Paulin au lait cru	Raw cow milk cheese	-	-	st	st	/	-	3	a
2023	846	Cœur Neufchâtel fermier au lait cru de vache	Raw cow milk cheese	-	-	st	st	/	-	3	a
2023	847	Brie de Meaux au lait cru	Raw cow milk cheese	-	-	st	-	/	-	3	a
2023	848	Tomme de brebis au lait cru	Raw ewe milk cheese	st	st	st	st	/	-	3	a
2023	849	Crottin frais au lait cru	Raw goat milk cheese	st	-	st	st	/	-	3	a
2023	850	Fondant de brebis au lait cru	Raw ewe milk cheese	H-	+	H-	+	<i>L. innocua</i>	-	3	a
2023	851	Reblochon au lait cru	Raw cow milk cheese	-	st	-	-	/	-	3	a
2023	2160	Fromage au lait cru de Brebis Ossau iraty	Raw ewe milk cheese	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. seeligeri</i>	+	3	a
2023	2161	Roquefort au lait cru de chèvre	Raw goat milk cheese	H+	-	H+/H-	+	<i>L. monocytogenes</i> <i>L. seeligeri</i>	+	3	a
2023	2162	Morbier au lait cru de vache	Raw cow milk cheese	H+	-	H+	+	<i>L. monocytogenes</i>	+	3	a
2023	2163	Bethmale au lait cru de vache	Raw cow milk cheese	H-	+	H-	+	<i>L. seeligeri</i>	-	3	a
2023	2164	Rocamadour au lait cru de chèvre	Raw goat milk cheese	H+	-	H+/H-	+	<i>L. monocytogenes</i> <i>L. seeligeri</i>	+	3	a
2023	2165	Chavignol au lait cru de chèvre	Raw goat milk cheese	H+ni/H+	-	H+	+	<i>L. monocytogenes</i>	+	3	a
2023	2388	Brie de Meaux au lait cru	Raw cow milk cheese	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2023	2389	Tomme de chèvre au lait cru	Raw goat milk cheese	H+	+	H+	-	<i>L. monocytogenes</i>	+	3	a
2023	2390	Tomme de brebis au lait cru	Raw ewe milk cheese	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2023	2391	Emmental grand cru au lait cru de vache	Raw cow milk cheese	H+ni(1)/H+	-	H+	+	<i>L. monocytogenes</i>	+	3	a
2023	2611	Emmental au lait cru	Raw milk cheese	-	st	-	-	/	-	3	a
2023	444	Lait cru de brebis	Raw ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	b
2023	1855	Lait de brebis	Ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	b
2023	1856	Lait de brebis	Ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	b
2023	1857	Lait de brebis	Ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	b
2023	1864	Lait cru de vache	Raw cow milk	-	st	-	-	/	-	3	b
2023	1865	Lait cru entier de vache jersiaise	Raw cow milk	-	st	-	-	/	-	3	b
2023	1866	Faisselle au lait cru de vache	Raw cow milk	st	-	-	-	/	-	3	b
2023	1867	Crème crue fermière au lait cru de vache	Cream with raw cow milk	st	-	-	-	/	-	3	b
2023	2166	Lait cru fermenté de vache	Raw milk cheese	H+ni/H+	+	H+	+	<i>L. ivanovii</i>	-	3	b
2023	2167	Lait cru de vache jersiaise	Raw milk cheese	-	-	-	-	/	-	3	b
2023	2168	Fromage blanc au lait cru de vache	White cheese with raw cow milk	-	st	-	st	/	-	3	b

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				Half Fraser		Fraser					
				O&A	Palcam	O&A	Palcam				
2023	2169	Fromage blanc au lait cru de vache	White cheese with raw cow milk	-	st	-	-	/	-	3	b
2023	2170	Crème crue fermière au lait cru de vache	Cream with raw cow milk	st	-	H+	+	<i>L. ivanovii</i>	-	3	b
2023	2171	Crème crue fermière au lait cru de vache	Cream with raw cow milk	H+ni/H+	+	H+	+	<i>L. monocytogenes</i>	+	3	b
2023	2392	Beurre cru de vache, baratte, demi sel	Raw butter with salt	H-	+	H-	+	<i>L. welshimeri</i>	-	3	b
2023	2393	Beurre de baratte au lait cru demi-sel	Butter with raw milk and salt	st	-	-	-	/	-	3	b
2023	2394	Faisselle au lait cru de vache	Cottage cheese with raw cow milk	st	st	st	st	/	-	3	b
2023	2395	Fromage blanc fermier au lait cru entier de vache	White cheese with raw cow milk	-	-	-	-	/	-	3	b
2023	2396	Crème crue	Raw cream	-	-	-	-	/	-	3	b
2023	2397	Crème crue au lait cru de vache	Raw cream with raw cow milk	st	st	-	st	/	-	3	b
2023	2610	Beurre doux à la crème mûré non pasteurisé	Butter with raw milk	H+	-	H+	+	<i>L. monocytogenes</i>	+	3	b
2023	845	Brillât savarin au lait pasteurisé	Pasteurized cow milk cheese	-	-	st	st	/	-	3	c
2023	932	Petit basque au lait de brebis pasteurisé (36%MG)	Pasteurized ewe milk cheese (36% FL)	st	-	st	st	/	-	3	c
2023	933	Tomme des Pyrénées au lait de vache pasteurisé (28%MG)	Pasteurized cow milk cheese (28% FL)	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	c
2023	934	Bûche de chèvre au lait pasteurisé (23% MG)	Pasteurized goat milk cheese (23% FL)	-	-	-	-	/	-	3	c
2023	935	Riz au lait saveur vanille	Rice pudding (vanilla)	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	c
2023	936	Semoule au lait saveur vanille	Milk semolina (vanilla)	H-	+	H-	+	<i>L. innocua</i>	-	3	c
2023	937	Crème fraîche légère épaisse pasteurisée	Pasteurized fresh cream (light)	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	c
2023	938	Crème fraîche entière gastronomique pasteurisée	Pasteurized fresh cream (whole)	H-	+	H-	+	<i>L. innocua</i>	-	3	c
2023	1910	Crème fraîche épaisse légère pasteurisée	Pasteurised cream, thick and light	st	+	H-	+	<i>L. seeligeri</i>	-	3	c
2023	1911	Crème fraîche épaisse pasteurisée	Pasteurised cream, thick	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	c
2023	1912	Riz au lait vanille	Rice pudding (vanilla)	st	-	st	-	/	-	3	c
2023	1913	Panna cotta et son coulis mangue passion	Panna cotta with fruit sauce	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	c
2023	1914	Panna cotta et son coulis caramel au lait	Panna cotta with caramel	st	+	H-	+	<i>L. seeligeri</i>	-	3	c
2023	1915	Lait demi écrémé frais pasteurisé	Pasteurised fresh milk, semi-skimmed milk	H+(9)	+(2)	H+	+	<i>L. monocytogenes</i> <i>L. seeligeri</i>	+	3	c
2023	2254	Semoule au lait et à la vanille	Semolina with milk and vanilla	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	c
2023	2255	Mozzarella mini	Pasteurised cheese, mozzarella	H+(3)	-	H+	+	<i>L. monocytogenes</i>	+	3	c
2023	2256	Mozzarella	Pasteurised cheese, mozzarella	H+	-	H+	+	<i>L. monocytogenes</i>	+	3	c
2023	2257	Ricotta	Pasteurised cheese, ricotta	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	c
2023	2632	Cheesecake	Cheesecake	-	-	-	-	/	-	3	c
2023	2634	Riz au lait saveur vanille	Rice pudding (vanilla)	st	st	st	st	/	-	3	c
2023	2635	Fromage penail au lait de brebis pasteurisé	Pasteurised cheese with ewe milk	-	-	st	-	/	-	3	c
2023	2636	Camembert au lait de vache pasteurisé	Pasteurised cheese with cow milk	st	-	-	-	/	-	3	c
2023	2637	Glace cookie dough	Ice cream, flavour cookie	-	-	-	-	/	-	3	c
2023	2638	Glace chocolat brownies	Ice cream, flavour chocolate brownie	-	-	-	-	/	-	3	c
2023	2639	Glace vanille macademia	Ice cream, flavour vanilla	-	-	st	-	/	-	3	c
2023	2640	Glace peanutbutter	Ice cream, peanut butter	st	-	st	-	/	-	3	c

VEGETABLES											
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				Half Fraser		Fraser					
				O&A	Palcam	O&A	Palcam				
2023	338	Ciboulette	Chives	st	-	st	-	/	-	4	a
2023	339	Petits pois	Green peas	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	4	a
2023	343	Brocolis	Broccoli	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	a
2023	577	Petit pois	Peas	-	-	st	-	/	-	4	a
2023	579	Poireaux bio	Organic leek	st	-	-	-	/	-	4	a
2023	1030	Petits pois bio	Organic peas	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	a
2023	1172	Graines germées Alfalfa bio	Organic sprouts, Alfalfa	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	a
2023	1173	Mélange graines germées (Alfalfa, radis, fenouil)	Sprouts (alfalfa, radish, fennel)	H-	-	H-	-	<i>L. welshimeri</i>	-	4	a
2023	1174	Jeunes pousses mélange mesclun	Baby leaves (mix)	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	a
2023	1175	Jeunes pousses mâche	Baby leaves (lamb's lettuce)	st	-	st	st	/	-	4	a
2023	1176	Epinards frais	Fresh spinach	H-	+	H-	-	<i>L. welshimeri</i>	-	4	a
2023	1177	Epinards frais à cuire	Fresh spinach	H-d	-	-	-	<i>L. seeligeri</i>	-	4	a
2023	1335	Haricots verts très fins surgelés	Frozen green beans	-	-	-	-	/	-	4	a
2023	1337	Ciboulette	Chives	-	-	st	st	/	-	4	a
2023	1341	Persil frisé	Curled p	-	-	-	-	/	-	4	a
2023	1345	Persil plat	Parsley	-	st	st	st	/	-	4	a
2023	1372	Graines germées Alfalfa, radis, fenouil bio	Sprouts (alfalfa, radish, fennel)	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	a
2023	1373	Graine germées Alfalfa bio	Sprouts (organic alfalfa)	H+ni/H+	-	H+	+	<i>L. monocytogenes</i>	+	4	a
2023	1374	Brocolis	Broccoli	st	st	st	st	/	-	4	a
2023	1375	Céleri branche	Celery stalk	-	-	-	-	/	-	4	a
2023	1376	Navet violet	Purple turnip	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	a
2023	1377	Endive	Endive	-	st	st	st	/	-	4	a
2023	1378	Chou	Cabbage	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	a
2023	1379	Jeunes pousses tendres (mâche, épinard, laitue verte et rouge)	Baby leaves (lamb's lettuce, spinach, lettuce)	-	-	-	-	/	-	4	a
2023	1476	Champignons entiers congelés	Frozen mushrooms	-	-	st	-	/	-	4	a
2023	1477	Poivrons rouges	Red pepper	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	a
2023	2172	Courgette	Zucchini	-	-	-	-	/	-	4	a
2023	2173	Brocolis	Broccoli	-	-	-	-	/	-	4	a
2023	323	Légumes ratatouille	Cooked vegetables	st	-	st	-	/	-	4	b
2023	324	Epinard haché à la crème	Ground spinach with cream	st	-	-	-	/	-	4	b
2023	340	Poêlée parisienne bio	Organic vegetables mix	st	st	st	st	/	-	4	b
2023	341	Pomme de terre saladaise	Cooked potatoes	st	-	st	-	/	-	4	b
2023	342	Printanière de légumes	Vegetables mix	-	-	st	-	/	-	4	b
2023	575	Buttergemuse (légumes au beurre)	Pre-cooked buttergemuse	st	-	st	-	/	-	4	b
2023	576	Aubergine grillée	Grilled eggplant	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	b
2023	581	Poivrons jaunes grillés	Roasted yellow bell pepper	st	st	st	st	/	-	4	b
2023	585	Poêlée du soleil tomate basilic	Vegetables mix (with tomato and basil)	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	b
2023	840	Légumes vapeur pois épinards	Steamed cooked vegetables (peas and spinach)	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	4	b

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VEGETABLES											
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				Half Fraser		Fraser					
				O&A	Palcam	O&A	Palcam				
2023	1033	Palets poireaux carottes brocolis	Vegetables cake (leeks, carrots, broccoli)	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	4	b
2023	1037	Palets de courgettes et petits légumes	Zucchini cake with other vegetables	-	-	-	-	/	-	4	b
2023	1047	Poivrons rouges lanières, blanchi	Cooked and sliced red pepper	-	-	st	-	/	-	4	b
2023	1180	Macédoine de légumes	Vegetable macédoine	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	b
2023	1181	Macédoine de légumes	Vegetable macédoine	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	b
2023	1184	Julienne de légumes (carottes, courgettes, concombre, céleri)	Frozen vegetables mix (carrots, zucchini, cucumber, celery)	-	-	-	-	/	-	4	b
2023	1185	Courge butturnut en cubes	Frozen cut butternut	-	-	-	-	/	-	4	b
2023	1186	Légumes pour potage (choux fleur, carottes, poireaux, céleris, oignons)	Frozen vegetables mix (cauliflower, carrots, celery, onion, leeks)	st	-	-	-	/	-	4	b
2023	1333	Brocolis en fleurette	Sliced and cooked broccoli	st	-	st	-	/	-	4	b
2023	1334	Brunois méridionale	Pre-cooked vegetables mix	st	-	st	-	/	-	4	b
2023	1336	Mélange de légumes cuits	Cooked vegetables mix	-	-	-	-	/	-	4	b
2023	1338	Mélange de légumes cuits	Cooked vegetables mix	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	4	b
2023	1339	Pomme de terre grenaille beurre sel	Cooked potatoes	-	-	-	-	/	-	4	b
2023	1343	Poêlée parisienne bio	Organic pre-cooked vegetables mix	st	-	st	-	/	-	4	b
2023	1344	Jardinière de légumes	Pre-cooked vegetables mix	st	-	st	-	/	-	4	b
2023	1381	Ratatouille	Ratatouille	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	b
2023	1382	Cœur de laitue en sachet	Bagged lettuce	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	b
2023	1388	Macédoine de légumes	Vegetable macedoine	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	b
2023	330	Guacamole	Guacamole	-	-	st	-	/	-	4	c
2023	1178	Houmous de poivrons	Bell pepper hummus	H-	+	H-	-	<i>L. welshimeri</i>	-	4	c
2023	1179	Guacamole	Guacamole	H-	+	st	st	<i>L. seeligeri</i>	-	4	c
2023	1182	Choux fleur à croquer	Cauliflower ready to eat	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	c
2023	1183	Baby carottes à croquer	Baby carrots ready to eat	st	st	st	st	/	-	4	c
2023	1380	Tartare de légumes	Vegetable tartar	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	c
2023	1383	Caviar d'aubergine	Eggplant caviar	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	c
2023	1384	Caviar d'aubergine	Eggplant caviar	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	c
2023	1389	Coleslaw	Coleslaw	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	c
2023	1390	Tapenade d'olives vertes	Tapenade of green olives	-	st	st	st	/	-	4	c
2023	1391	Tapenade d'olives noires	Tapenade of black olives	H-	+	H-	+	<i>L. welshimeri</i>	-	4	c
2023	1392	Olives noires à la grecque	Black olives	st	st	st	st	/	-	4	c
2023	1393	Olives vertes dénoyautées	Green olives	st	st	st	st	/	-	4	c
2023	1394	Tartinade d'artichaud	Artichoke RTE food	-	-	st	-	/	-	4	c
2023	1395	Tartinade de poivrons confits	Pepper RTE food	H-d	+	H-	+	<i>L. seeligeri</i>	-	4	c
2023	1460	Salade boulgour, lentilles, potiron	Vegetables salad (bulgur, lentil, pumpkin)	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	c
2023	1461	Salade lentilles, oignons	Vegetables salad (lentil, onions)	-	-	-	-	/	-	4	c
2023	1462	Carottes râpées citronnées	Sliced and seasoned carrots	st	-	st	st	/	-	4	c
2023	1463	Macédoine aux 5 légumes	Vegetables macedoine	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	c
2023	1464	Tartinade houmous poivrons	Hummus and pepper RTE food	st	-	st	st	/	-	4	c
2023	1465	Tartinade houmous	Hummus RTE food	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	c

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				O&A	Palcam	O&A	Palcam				
2023	427	Beau filet de colin nature cru	Raw fish filet	H+	-	H+	+	<i>L. monocytogenes</i>	+	5	a
2023	437	Pavé de saumon Ecosse	Raw salmon filet (Scottish)	st	st	st	st	/	-	5	a
2023	438	Pavé de saumon	Raw salmon filet	st	st	st	st	/	-	5	a
2023	439	Dos de colin d'Alaska nature (cru)	Raw fish filet	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	a
2023	588	Crevettes entières	Whole shrimp	st	-	-	-	/	-	5	a
2023	589	Chair grattée de saumon	Raw salmon pulp	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	a
2023	590	Dos de colin d'Alaska	Raw fish filet	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	a
2023	591	Chair de saumon	Raw salmon pulp	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	a
2023	592	Pavé de saumon Ecosse	Raw salmon filet (Scottish)	st	st	-	st	/	-	5	a
2023	1036	Crevettes décortiquées crues	Raw peeled shrimp	-	-	-	-	/	-	5	a
2023	1328	Crevettes crues congelées	Frozen raw shrimp	H-d (2)	-	-	-	NC	-	5	a
2023	1329	Crevettes décortiquées	Raw peeled shrimp	H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	5	a
2023	1330	Crevettes décortiquées	Raw peeled shrimp	H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	5	a
2023	1482	Tranche de colin nature	Raw fish filet	st	st	st	st	/	-	5	a
2023	1668	Dos d'Eglefin	Fish filet	st	st	st	st	/	-	5	a
2023	1669	Pavé de saumon	Salmon filet	st	st	st	st	/	-	5	a
2023	1671	Cocktail de fruits de mer (encornets, crevettes, moules)	Seafood cocktail	st	st	st	st	/	-	5	a
2023	2174	Noix de Saint Jacques	Scallop	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	a
2023	2175	Filet de Merlan	Fish filet	st	-	st	st	/	-	5	a
2023	2176	Filet de Lieu noir	Fish filet	st	st	st	st	/	-	5	a
2023	443	Saumon fumé d'atlantique	Smoked salmon filet	H+(1)	st	H+	+	<i>L. monocytogenes</i>	+	5	b
2023	1040	Truite fumée	Smoked trout filet	-	-	-	-	/	-	5	b
2023	1044	Saumon fumé Ecosse	Smoked salmon filet (Scottish)	H-d/H-	+	H-	+	<i>L. welshimeri</i>	-	5	b
2023	1046	Saumon fumé bio	Organic smoked salmon filet	H-d/H-	+	H-	+	<i>L. welshimeri</i>	-	5	b
2023	1187	Saumon fumé de Norvège	Smoked salmon (Norway)	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	5	b
2023	1190	Saumon fumé Ecosse Irlande bio	Organic smoked salmon	st	st	st	st	/	-	5	b
2023	1192	Filet de saumon fumé Norvège	Smoked salmon (Norway)	-	-	st	-	/	-	5	b
2023	1331	Saumon fumé norvégien en tranche	Sliced smoked salmon	-	-	-	st	/	-	5	b
2023	1661	Truite fumée des Pyrénées	Smoked trout	st	st	st	st	/	-	5	b
2023	1850	Truite fumée Bretagne	Smoked trout	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	5	b
2023	1851	Saumon fumé	Smoked salmon	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	5	b
2023	1858	Lardons de saumon fumé	Smoked sliced salmon	-	st	st	st	/	-	5	b
2023	1859	Saumon fumé élevé en Norvège	Smoked salmon	-	-	-	-	/	-	5	b
2023	1860	Truite fumée Bretagne	Smoked trout	st	st	st	st	/	-	5	b
2023	1861	Truite fumée mini tranches	Smoked sliced trout	st	-	st	-	/	-	5	b
2023	1862	Filet de harengs fumé doux	Smoked herring	st	+	H-(1)	+	<i>L. seeligeri</i>	-	5	b

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ADRIA

Summary report (Version 0)

BACGene *Listeria monocytogenes*

SEAFOOD AND FISHERY PRODUCTS											
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				Half Fraser		Fraser					
				O&A	Palcam	O&A	Palcam				
2023	1863	Filet de harengs fumé classique	Smoked herring	st	st	-	-	/	-	5	b
2023	2177	Brisures de saumon fumé au bois de hêtre	Smoked salmon	-	-	st	st	/	-	5	b
2023	2178	Truite fumée en mini-tranches	Smoked sliced trout	H-	+	H-	+	<i>L. welshimeri</i>	-	5	b
2023	2179	Filet de harengs fumés au bois de hêtre (doux)	Smoked herring	st	-	st	-	/	-	5	b
2023	2408	Truite fumée	Smoked trout	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	5	b
2023	2409	Truite fumée, Pyrénées	Smoked trout	st	st	st	st	/	-	5	b
2023	2410	Saumon fumé Ecosse Label rouge	Smoked salmon	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	5	b
2023	2411	Saumon fumé Ecosse	Smoked salmon	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	b
2023	2412	Saumon fumé chair crue	Smoked salmon	H+d/H-	+	H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	5	b
2023	334	Filet merlu sauce vierge	Cooked fish with sauce	st	-	-	-	/	-	5	c
2023	335	Pané de cabillaud bio	Breaded organic fish	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	c
2023	424	Crevettes cuites entières décortiquées	Peeled whole cooked shrimp	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	c
2023	425	Portion de lieu noir cuit	RTRH fish filet	st	st	st	st	/	-	5	c
2023	426	Aiguillettes de colin pané	RTRH breaded fish filet	H-	-	H-	+	<i>L. innocua</i>	+	5	c
2023	428	Paupiette de saumon	RTRH salmon filet	st	-	st	st	/	-	5	c
2023	430	Coquilles Saint Jacques	RTRH scallop	-	-	-	-	/	-	5	c
2023	440	Pavé de poisson blanc cuit sauce napolitaine	RTRH fish filet (Neapolitan sauce)	-	-	st	-	/	-	5	c
2023	441	Dos de colin d'Alaska nature (cuit)	Cooked fish filet	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	c
2023	442	Crevettes cuites entières	Whole cooked shrimp	st	-	-	-	/	-	5	c
2023	587	Queues de crevettes panées	Breaded shrimp tail	st	-	st	-	/	-	5	c
2023	593	Pavé colin topping napolitain précuit	RTRH fish filet (Neapolitan sauce)	-	-	st	-	/	-	5	c
2023	594	Pavé colin topping épinard	RTRH fish filet (spinach sauce)	st	-	-	-	/	-	5	c
2023	833	Colin pané	Breaded fish filet	st	-	st	-	/	-	5	c
2023	1031	Brochette de poisson pané	Breaded fish filet	-	-	st	-	/	-	5	c
2023	1032	Filet de truite meunière	RTRH fish filet (with sauce)	st	st	st	st	/	-	5	c
2023	1188	Brochette de poisson pané	Breaded fish filet	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	5	c
2023	1332	Filet de truite meunière bio	RTRH fish filet with sauce	-	-	st	st	/	-	5	c
2023	1466	Filet de poisson pané	Breaded fish filet	H+	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	5	c
2023	1467	Filet de poisson pané	Breaded fish filet	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	c
2023	1483	Dos de colin d'Alaska nature cuit	Cooked fish filet	H+	+	H+	+	<i>L. monocytogenes</i>	+	5	c
2023	1670	Moules à la marinière et pomme de terre	RTRH seafood (mussels with potatoes)	-	-	-	-	/	-	5	c

PRODUCTION ENVIRONMENTAL SAMPLES											
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				Half Fraser		Fraser					
				O&A	Palcam	O&A	Palcam				
2023	832	Déchets production saumon	Waste, salmon filet (Seafood industry)	H+/H-	+	H+	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	6	a
2023	1038	Chute de parage saumon (industrie de produits de la mer)	Waste, salmon (Seafood industry)	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	6	a
2023	1039	Déchets de porc ramassés au sol (industrie de produits carnés)	Waste, pork meat (meat products industry)	H+(1)	-	H+(6)	+	<i>L. monocytogenes</i>	+	6	a
2023	1662	Déchet de production Morue (industrie de produits de la mer)	Waste, fish (seafood industry)	-	-	H+	+	<i>L. monocytogenes</i>	+	6	a
2023	1663	Déchet de production Brandade sous doseuse (industrie de produits de la mer)	Waste, fish (seafood industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	a
2023	1664	Déchet de production merlu pomme de terre cidre (industrie de produits de la mer)	Waste, fish and potatoes (seafood industry)	-	-	-	-	/	-	6	a
2023	1900	Déchets découpe porc (production saucisse)	Waste, pork meat (production of sausage)	st	st	st	st	/	-	6	a
2023	1901	Déchets découpe porc (production saucisse)	Waste, pork meat (production of sausage)	H-(8)	+	H-	+	<i>L. innocua</i>	-	6	a
2023	1902	Déchets de plats préparés, riz espagnol (industrie de plats préparés)	Waste, RTRH food with rice (RTRH food industry)	H-	+	H-	+	<i>L. innocua</i>	-	6	a
2023	1903	Déchets de plats préparés, sauce champignons (industrie de plats préparés)	Waste, RTRH food with mushrooms sauce (RTRH food industry)	H-	+	H-	+	<i>L. welshimeri</i>	-	6	a
2023	1904	Déchets de plats préparés, crêpes bretonnes (industrie de plats préparés)	Waste, RTRH food pancake (RTRH food industry)	H-	+	H-	+	<i>L. welshimeri</i>	-	6	a
2023	2398	Déchet produit carné (production de jambon saumuré)	Waste, meat product (production of ham)	H-(1)	st	H-	-	<i>L. welshimeri</i>	-	6	a
2023	2399	Déchet produit carné (production de chipolatas)	Waste, meat product (production of sausage)	-	-	st	-	/	-	6	a
2023	2400	Déchet produit carné 2 (production de jambon saumuré)	Waste, meat product (production of ham)	H-	+	H-	+	<i>L. welshimeri</i>	-	6	a
2023	2401	Déchet produit carné (production de chipolatas)	Waste, meat product (production of sausage)	-	-	-	st	/	-	6	a
2023	2612	Déchets effilochons bœuf (industrie de produits carnés)	Waste, beef meat (meat products industry)	H+ni/H+	-	H+ni/H+	+	<i>L. monocytogenes</i>	+	6	a
2023	2613	Déchets effilochons porc (industrie de produits carnés)	Waste, pork meat (meat products industry)	H+ni/H+	-	H+	+	<i>L. monocytogenes</i>	+	6	a
2023	2614	Déchets sol sortie pommentière APF (industrie de produits carnés)	Waste, ground (meat products industry)	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	6	a
2023	2615	Déchets sol abattoir APF (industrie de produits carnés)	Waste, ground slaughterhouse (meat products industry)	H+	-	H+	+	<i>L. monocytogenes</i>	+	6	a
2023	2616	Poussière aspirateur (environnement laitier)	Vacuum dusts (dairy product industry)	-	-	-	-	/	-	6	a
2023	2617	Poussière aspirateur (environnement laitier)	Vacuum dusts (dairy product industry)	-	-	-	-	/	-	6	a
2023	2618	Poussière aspirateur (environnement laitier)	Vacuum dusts (dairy product industry)	st	-	st	-	/	-	6	a
2023	2619	Poussière aspirateur (environnement laitier)	Vacuum dusts (dairy product industry)	st	-	st	st	/	-	6	a
2023	837	Eau de process laveur automatique	Process water (Seafood industry)	H-	+	H-	+	<i>L. innocua</i>	-	6	b
2023	969	Eau dessalage rampe (industrie de produits de la mer)	Process water (Seafood industry)	st	st	st	st	/	-	6	b
2023	1028	Eau de process, égout (industrie d'herbes aromatiques)	Process water (aromatic herbs industry)	H+d/H+	-	H+	+	<i>L. monocytogenes</i>	+	6	b
2023	1327	Eau de cuve de refroidissement (industrie de produits carnés, volaille)	Process water, cooling tank (meat products industry, poultry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	b
2023	1470	Eau de process, cuisine (industrie de produits de la mer)	Process water, kitchen (Seafood industry)	st	st	st	st	/	-	6	b
2023	1471	Eau de process, décongélation (industrie de produits de la mer)	Process water, thawing zone (Seafood industry)	st	st	st	st	/	-	6	b
2023	1472	Eau rinçage, étrépage avant nettoyage (industrie produits de la mer)	Rinse water, before cleaning (Seafood industry)	st	st	st	st	/	-	6	b
2023	1473	Eau décongélation avant nettoyage (industrie produits de la mer)	Thawing water, before cleaning (Seafood industry)	st	st	st	st	/	-	6	b
2023	1474	Eau de process FRAGA (industrie produits de la mer)	Process water (Seafood industry)	-	-	-	-	/	-	6	b
2023	1475	Eau de rinçage, laveur (industrie produits de la mer)	Rinse water, washing machine (Seafood industry)	st	st	st	st	/	-	6	b

* Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

BACGene *Listeria monocytogenes*

PRODUCTION ENVIRONMENTAL SAMPLES											
Year of analysis	N° Sample	Product (French name)	Product	Reference method ISO 11290-1*				Identification	Listeria monocytogenes final result	Category	Type
				Half Fraser		Fraser					
				O&A	Palcam	O&A	Palcam				
2023	1479	Eau de cuve de refroidissement (industrie de produits carnés, volaille)	Process water, cooling tank (meat products industry, poultry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	b
2023	1480	Eau de cuve de refroidissement (industrie de produits carnés, volaille)	Process water, cooling tank (meat products industry, poultry)	-	st	st	st	/	-	6	b
2023	1485	Eau de cuve de refroidissement (industrie de produits carnés, volaille)	Process water, cooling tank (meat products industry, poultry)	-	-	st	st	/	-	6	b
2023	1486	Eau de cuve de refroidissement (industrie de produits carnés, volaille)	Process water, cooling tank (meat products industry, poultry)	H+	-	st	st	<i>L. monocytogenes</i>	+	6	b
2023	1487	Eau de cuve de refroidissement (industrie de produits carnés, volaille)	Process water, cooling tank (meat products industry, poultry)	-	st	st	st	/	-	6	b
2023	1672	Eau de process, cuve de refroidissement (industrie de produits carnés)	Process water (meat products industry)	H+	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	6	b
2023	2258	Eau de rinçage (production steak végétal + nuggets)	Rinse water (production of vegetable steak)	H+(3)	+(1)	H+	+	<i>L. monocytogenes</i>	+	6	b
2023	2260	Eau de rinçage (production porc saumuré jambon)	Rinse water (production of pork meat product)	st	st	st	st	/	-	6	b
2023	2620	Eau laveur boîte (environnement porc)	Rinse water (environmental sample from pork industry)	st	st	st	st	/	-	6	b
2023	2621	Eau de rinçage sortie Magyan (environnement porc)	Rinse water (environmental sample from pork industry)	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	6	b
2023	2622	Eau de rinçage BAC Europe (environnement porc)	Rinse water (environmental sample from pork industry)	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	6	b
2023	2814	Eau de rinçage, épineuse (industrie de produits de la mer)	Rinse water, instrument (seafood industry)	st	st	st	st	/	-	6	b
2023	2815	Eau de rinçage, mélangeur/batteur zone 1 (production sardines)	Rinse water, blender, zone 1 (production of sardines)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	b
2023	2816	Eau de rinçage, mélangeur/batteur zone 2 (production sardines)	Rinse water, blender, zone 2 (production of sardines)	st	-	-	-	/	-	6	b
2023	970	Chiffonnette intérieur trancheur après nettoyage (industrie de produits de la mer)	Wipe, after cleaning (seafood industry)	st	st	st	st	/	-	6	c
2023	971	Chiffonnette tapis trancheur après nettoyage (industrie de produits de la mer)	Wipe, after cleaning (seafood industry)	st	st	st	st	/	-	6	c
2023	972	Chiffonnette tapis accélérateur avant nettoyage (industrie de produits de la mer)	Wipe, before cleaning (seafood industry)	st	st	st	-	/	-	6	c
2023	973	Chiffonnette trancheur food service avant nettoyage (industrie de produits de la mer)	Wipe, before cleaning (seafood industry)	st	-	st	-	/	-	6	c
2023	974	Chiffonnette trancheur slice avant nettoyage (industrie de produits de la mer)	Wipe, before cleaning (seafood industry)	st	-	st	-	/	-	6	c
2023	975	Chiffonnette rouleau trancheur slice avant nettoyage (industrie de produits de la mer)	Wipe, before cleaning (seafood industry)	st	-	-	-	/	-	6	c
2023	1468	Chiffonnette avant nettoyage, tapis étripage (industrie de produits de la mer)	Wipe before cleaning (Seafood industry)	st	st	st	st	/	-	6	c
2023	1469	Chiffonnette avant nettoyage, tapis emboitage (industrie de produits de la mer)	Wipe before cleaning (Seafood industry)	st	-	st	-	/	-	6	c
2023	1665	Chiffonnette avant nettoyage, seau blanc laverie 10 (industrie de produits de la mer)	Wipe before cleaning (Seafood industry)	-	-	-	-	/	-	6	c
2023	1666	Chiffonnette avant nettoyage, seau blanc laverie 11 (industrie de produits de la mer)	Wipe before cleaning (Seafood industry)	st	st	st	st	/	-	6	c
2023	1667	Chiffonnette avant nettoyage, seau blanc laverie 12 (industrie de produits de la mer)	Wipe before cleaning (Seafood industry)	-	-	-	-	/	-	6	c
2023	1886	Chiffonnette table de travail, après nettoyage (production steak végétal)	Wipe, working table, after cleaning (production of vegetable steak)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c
2023	1887	Chiffonnette pailasse, après nettoyage (production steak végétal)	Wipe, working table, after cleaning (production of vegetable steak)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c

PRODUCTION ENVIRONMENTAL SAMPLES											
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				Half Fraser		Fraser					
				O&A	Palcam	O&A	Palcam				
2023	1888	Chiffonnette raclette, après nettoyage (industrie de plats préparés)	Wipe, after cleaning (RTRH food industry)	st	st	st	st	/	-	6	c
2023	1889	Chiffonnette bac gris, après nettoyage (industrie de plats préparés)	Wipe, after cleaning (RTRH food industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c
2023	1890	Chiffonnette seau blanc, après nettoyage (industrie de plats préparés)	Wipe, after cleaning (RTRH food industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c
2023	1891	Chiffonnette tapis étripage, après nettoyage (industrie de produits de la mer)	Wipe, after cleaning (RTRH food industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c
2023	1892	Eponge tapis emboitage, après nettoyage (industrie de produits de la mer)	Sponge, after cleaning (seafood industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c
2023	1893	Eponge plateau, après nettoyage (industrie de produits de la mer)	Sponge, after cleaning (seafood industry)	H-ni/H-	+	H-	+	<i>L. welshimeri</i>	-	6	c
2023	2402	Chiffonnette cutter avant nettoyage (production chipolatas)	Wipe, before cleaning, cutter (production of sausage)	-	-	-	-	/	-	6	c
2023	2403	Chiffonnette hall avant nettoyage (production chipolatas)	Wipe, before cleaning, hall (production of sausage)	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	6	c
2023	2404	Chiffonnette cutter avant nettoyage (production chipolatas)	Wipe, before cleaning, cutter (production of sausage)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c
2023	2405	Chiffonnette table avant nettoyage (production chipolatas)	Wipe, before cleaning, working table (production of sausage)	-	-	-	-	/	-	6	c
2023	2813	Ecouvillon, épineuse (industrie de produits de la mer)	Swab, instrument (seafood industry)	st	st	st	st	/	-	6	c
2023	2817	Ecouvillon etaleur (production pâte fine)	Swab, instrument to spread (production of paste)	st	-	-	-	/	-	6	c
2023	2818	Ecouvillon plan de travail (production de mousse de foie de porc)	Swab, working table (production of pork pâté)	st	st	st	st	/	-	6	c
2023	2819	Ecouvillon mélangeur (production de mousse de foie de porc)	Swab, mixer (production of pork pâté)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c

COMPOSITE FOODS / READY-TO-EAT AND READY-TO-REHEAT																								
Year of analysis	N° Sample	Product French name)	Product	Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>																	Category	Type	
				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																			
					BACGene <i>Listeria monocytogenes</i> - PCR result									Confirmation					CFX96 Touch™ (standard)		AriaMx™			
					CFX96 Touch™ (standard)			AriaMx™			Typical colonies O&A (10 µL)	After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result	Agreement					
					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification							Reference tests				
	Cq	Result			Cq	Result																		
2023	327	Pépites de fromage panées ail et fines herbes	RTE breaded cheese with garlic and aromatic herbs	-	No Cq	28,67	valid	-	No Cq	27,17	valid	-	-	/	/	-	-	-	NA	-	NA	1	a	
2023	337	Houmous citron confit	Houmous with candied lemon	-	No Cq	29,15	valid	-	No Cq	27,61	valid	-	-	/	/	-	-	-	NA	-	NA	1	a	
2023	1042	Ktipiti (feta, poivron grillé et feuilles de menthe)	Ktipiti (cheese, pepper and mint)	-	No Cq	29,67	valid	-	No Cq	25,68	valid	-	-	/	/	-	-	-	NA	-	NA	1	a	
2023	1045	Guacamole	Guacamole	-	No Cq	30,10	valid	-	No Cq	25,88	valid	-	-	/	/	-	-	-	NA	-	NA	1	a	
2023	1385	Piémontaise	Piémontaise with ham	+	27,70	29,34	valid	+	24,29	25,88	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	1	a	
2023	1386	Piémontaise	Piémontaise with ham	+	27,99	29,67	valid	+	24,36	26,02	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	1	a	
2023	1387	Piémontaise	Piémontaise with ham	+	28,93	29,78	valid	+	25,2	25,57	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	1	a	
2023	1852	Houmous citron menthe	RTE hummus	-	No Cq	29,75	valid	-	No Cq	25,95	valid	-	-	/	/	-	-	-	NA	-	NA	1	a	
2023	1873	Sandwich saumon salade pain de mie complet	Sandwich with salmon, salad, wholemeal bread	+	27,12	29,21	valid	+	23,4	25,15	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	1	a	
2023	1874	Sandwich jambon beurre pain de mie complet	Sandwich with ham, butter, wholemeal bread	+	No Cq	29,26	valid	-	No Cq	25,21	valid	-	st	/	/	-	-	-	ND	-	ND	1	a	
2023	1875	Club sandwich poulet rôti mayonnaise avec farine complète	Sandwich with roasted chicken meat, mayonnaise, wholemeal bread	+	No Cq	29,73	valid	-	No Cq	24,92	valid	-	H-	<i>L. welshimeri</i>	+	-	-	-	ND	-	ND	1	a	
2023	1876	Club sandwich emmental crudités avec farine complète	Sandwich with cheese, vegetables, wholemeal bread	-	No Cq	29,58	valid	-	No Cq	25,07	valid	-	-	/	/	-	-	-	NA	-	NA	1	a	
2023	1877	Mini farfalles au thon tomate ail et ciboulette	Pasta salad with tuna, tomatoes and garlic	-	No Cq	29,21	valid	-	No Cq	24,95	valid	-	-	/	/	-	-	-	NA	-	NA	1	a	
2023	1878	Salade fusillu et jambon cuit comté tomates cerises et vinaigre balsamique	Pasta salad with cooked ham, tomatoes	-	No Cq	29,37	valid	-	No Cq	25,31	valid	-	-	/	/	-	-	-	NA	-	NA	1	a	
2023	1879	Salade Manhattan, crudités œuf poulet rôti carottes et fromage	Salad with vegetables, eggs, chicken meat, carrot and cheese	-	No Cq	29,38	valid	-	No Cq	25,45	valid	-	-	/	/	-	-	-	NA	-	NA	1	a	

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				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																					
					BACGene <i>Listeria monocytogenes</i> - PCR result											Confirmation					CFX96 Touch™ (standard)		AriaMx™			
					CFX96 Touch™ (standard)			AriaMx™				Typical colonies O&A (10 µL)	After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result	Agreement						
					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)			Result	Identification							Reference tests					
Cq	Result	Cq	Result																							
2023	2151	Apéritif olives, feta, tomates séchées, origan	Olives with cheese and tomatoes	+	33,10	29,00	valid	+	28,94	24,81	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	1	a			
2023	2152	Mini roulé coppa, fromage de vache et ricotta	RTE ham with cheese	+	29,19	29,22	valid	+	25,2	24,92	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	1	a			
2023	2153	Petits poivrons farcis, fromage de vache et ricotta	RTE pepper with cheese	-	30,35	29,23	valid	+	26,38	25,05	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	1	a			
2023	2154	Salade jambon sec, chèvre et sauce vinaigrette	Salad with ham, cheese and sauce	+	34,11	29,25	valid	+	29,75	25,05	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	1	a			
2023	2155	Salade océane, thon, œuf, sauce cocktail	Salad with tuna, eggs and sauce	-	No Cq	29,27	valid	-	No Cq	25,18	valid	-	st	/	/	-	-	-	NA	-	NA	1	a			
2023	2156	Sandwich thon crudités avec pain de mie complet	Salad with tuna, vegetables, wholemeal bread	+	31,23	29,76	valid	+	27,33	25,07	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	1	a			
2023	2157	Sandwich poulet, crudités, baguette viennoise	Sandwich with chicken meat and vegetables	-	28,94	28,73	valid	+	25,72	25,52	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	1	a			
2023	2158	Wrap poulet rôti façon fajitas sauce salsa	Wrap sandwich with sauce	+	No Cq/ No Cq/ No Cq	29,03/ 29,62/ 29,81	valid/ valid/ valid	-/-	36,24/ 36,79/ 37,55	25,1/ 25,85/ 26,40	valid/ valid/ valid	+/+	H+	<i>L. mono</i>	+	/	+	-	ND	+	PA	1	a			
2023	2159	Wrap falafel tomates salade	Wrap sandwich with falafel, tomatoes and salad	-	No Cq	29,49	valid	-	No Cq	24,96	valid	-	-	/	/	-	-	-	NA	-	NA	1	a			
2023	325	Paillason de légumes	RTRH food with vegetables	+	No Cq	28,78	valid	-	No Cq	27,24	valid	-	-	/	/	-	-	-	ND	-	ND	1	b			
2023	336	Galette de soja à la provençale	Soya galette with tomatoes and aromatic herbs	-	No Cq	30,95	valid	-	No Cq	29,28	valid	-	-	/	/	-	-	-	NA	-	NA	1	b			
2023	578	Galette soja tomate basilic	Soya cake with tomato and basil	-	No Cq	29,56	valid	-	No Cq	25,86	valid	-	-	/	/	-	-	-	NA	-	NA	1	b			
2023	580	Paillason légumes et fromage	RTRH food with vegetables and cheese	+	No Cq	29,50	valid	-	No Cq	25,94	valid	-	-	/	/	-	-	-	ND	-	ND	1	b			
2023	836	Paillason légumes et fromage	RTRH food with vegetables and cheese	-	No Cq	29,05	valid	-	No Cq	25,41	valid	-	-	/	/	-	-	-	NA	-	NA	1	b			
2023	1035	Samoussa poulet	Chicken samoussa	-	No Cq	29,67	valid	-	No Cq	25,7	valid	-	H-	<i>L. innocua</i>	+	-	-	-	NA	-	NA	1	b			
2023	1342	Ecrasé portionnable thym seigle	RTRH food with potatoes, thyme, rye	+	No Cq	29,28	valid	-	No Cq	26,29	valid	-	st	/	/	-	-	-	ND	-	ND	1	b			
2023	1346	Epinard haché à la crème	Sliced spinach with cream	+	29,25	29,50	valid	+	25,89	25,53	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	1	b			

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Year of analysis	N° Sample	Product French name)	Product	Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>																	Category	Type		
				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																				
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					CFX96 Touch™ (standard)			AriaMx™			Typical colonies O&A (10 µL)	After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result	Agreement						
					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification							Reference tests					
	Cq	Result			Cq	Result																			
2023	1481	Palets de courgettes avec fromage	Zucchini cake with cheese	-	No Cq	29,14	valid	-	No Cq	25,66	valid	-	-	/	/	-	-	-	NA	-	NA	1	b		
2023	1674	Knack végétal fumée et cuite	Cooked and smoked vegetable sausage	-	No Cq	29,34	valid	-	No Cq	24,86	valid	-	-	/	/	-	-	-	NA	-	NA	1	b		
2023	1675	Feuilleté au jambon et fromage	RTRH food with ham and cheese	-	No Cq/ No Cq/ No Cq	31,41/ 32,13/ 30,99	valid/ valid/ valid	-/-	No Cq/ No Cq/ No Cq	26,67/ 25,72/ 26,51	valid/ valid/ valid	-/-	H+(2)	<i>L. mono</i>	+	/	+	-	NA	-	NA	1	b		
2023	1854	Effeillé de pomme de terre, oignons rouges tomates séchées cuit surgelé	Cooked and frozen RTRH food with potatoes, onions, tomatoes	-	28,40	29,08	valid	+	24,72	25,65	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	1	b		
2023	1916	Pizza 4 fromages	Pizza, 4 cheeses	+	No Cq	29,70	valid	-	No Cq	26,79	valid	-	-	/	/	-	-	-	ND	-	ND	1	b		
2023	1917	Pizza jambon fromage	Pizza with ham and cheese	-	37,84	29,40	valid	+	36,19	26,73	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	1	b		
2023	1918	Quiche aux trois fromages (emmental, reblochon, chèvre)	Cheese pie	+	No Cq	29,19	valid	-	No Cq	26,61	valid	-	H-	<i>L. innocua</i>	+	-	-	-	ND	-	ND	1	b		
2023	1919	Couscous à la marocaine poulet et merguez	Couscous	-	No Cq	29,33	valid	-	No Cq	26,44	valid	-	st	/	/	-	-	-	NA	-	NA	1	b		
2023	1920	Couscous royal aux 3 viandes	Couscous with 3 meats	-	28,07	29,41	valid	+	24,62	26,65	valid	+	H+/H-	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PD	+	PD	1	b		
2023	2623	Quiche lorraine aux lardons fumés et crème fraîche	Pie with smoked pork meat and cream	-	No Cq	28,52	valid	-	No Cq	25,88	valid	-	-	/	/	-	-	-	NA	-	NA	1	b		
2023	2624	Trèsse jambon emmental, pâte feuilletée pur beurre	RTRH food with puff paste ham and cheese	-	No Cq	28,81	valid	-	No Cq	25,86	valid	-	-	/	/	-	-	-	NA	-	NA	1	b		
2023	2625	Pizza jambon/fromage	Pizza with ham and cheese	-	No Cq	29,02	valid	-	No Cq	25,91	valid	-	-	/	/	-	-	-	NA	-	NA	1	b		
2023	2626	Roulé aux 3 fromages	RTRH with puff paste and 3 cheeses	-	No Cq	28,59	valid	-	No Cq	25,16	valid	-	-	/	/	-	-	-	NA	-	NA	1	b		
2023	586	Croissant	Croissant	-	No Cq	31,43	valid	-	No Cq	28,02	valid	-	-	/	/	-	-	-	NA	-	NA	1	c		
2023	939	Flan à la part	Pastry flan	-	No Cq	29,18	valid	-	No Cq	24,82	valid	-	H-	<i>L. innocua</i>	+	-	-	-	NA	-	NA	1	c		
2023	940	Flan pâtissier	Pastry flan	-	No Cq	29,01	valid	-	No Cq	24,85	valid	-	H-	<i>L. innocua</i>	+	-	-	-	NA	-	NA	1	c		
2023	941	Tortilla espagnole moelleuse à l'oignon	Omelette (with onions)	-	No Cq	29,06	valid	-	No Cq	24,96	valid	-	st	/	/	-	-	-	NA	-	NA	1	c		
2023	942	Tortilla espagnole aux pommes de terre	Omelette (with potatoes)	-	28,46	29,12	valid	+	24,99	25,03	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	1	c		
2023	943	Coupe bavaroise aux fraises	Pastry with strawberries	-	No Cq	28,94	valid	-	No Cq	25,04	valid	-	H-	<i>L. innocua</i>	+	-	-	-	NA	-	NA	1	c		
2023	944	Paris Brest	Pastry with custard	-	No Cq	29,47	valid	-	No Cq	25,35	valid	-	H-	<i>L. innocua</i>	+	-	-	-	NA	-	NA	1	c		
2023	945	Eclair vanille	Pastry with custard (vanilla)	-	No Cq	29,15	valid	-	No Cq	25,06	valid	-	H-	<i>L. innocua</i>	+	-	-	-	NA	-	NA	1	c		
2023	1043	Suisse chocolat 21%	Pastry with chocolate (21%)	-	No Cq	32,38	valid	-	No Cq	27,99	valid	-	-	/	/	-	-	-	NA	-	NA	1	c		

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					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification							Reference tests					
	Cq	Result			Cq	Result																			
2023	1853	Pain aux raisins	Raisin bread	+	No Cq/ No Cq/ No Cq	30,74/ 30,88/ 30,77	valid/ valid/ valid	-/-	No Cq/ No Cq/ No Cq	27,41/ 26,93/ 26,81	valid	-/-	H+d(3)/ H+	<i>L. mono</i>	+	/	+	-	ND	-	ND	1	c		
2023	1880	Flan pâtissier	Pastry flan	+	26,16	29,14	valid	+	22,41	25,05	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	1	c		
2023	1881	Choux chantilly	Pastry with Chantilly	+	26,27	29,31	valid	+	22,15	24,63	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	1	c		
2023	1882	Choux à la crème	Pastry with cream	-	36,79	29,37	valid	+	31,62	25,14	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	1	c		
2023	1883	Tarte Tropézienne	Pastry with cream	+	27,02	29,22	valid	+	23,35	24,94	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	1	c		
2023	1884	Tortilla espagnole avec pommes de terre	Omelette with potatoes	-	No Cq	29,49	valid	-	No Cq	25,27	valid	-	-	/	/	-	-	-	NA	-	NA	1	c		
2023	1885	Tortilla fraiche aux oignons	Omelette with onions	-	No Cq	29,34	valid	-	No Cq	25,21	valid	-	-	/	/	-	-	-	NA	-	NA	1	c		
2023	2250	Flan aux œufs cuit et doré au four	Pastry flan	+	34,03	28,95	valid	+	30,46	25,72	valid	+	H+ni/H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	1	c		
2023	2251	Eclair café	Pastry, with cream flavour coffee	+	No Cq	29,08	valid	-	(38,75)	25,82	valid	-	-	/	/	-	-	-	ND	-	ND	1	c		
2023	2252	Fraisier	Pastry with cream and strawberry	+	35,24	29,25	valid	+	31,3	26,04	valid	+	H+ni/H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	1	c		
2023	2253	Choux chantilly	Pastry with Chantilly	+	34,50	29,30	valid	+	30,37	26,07	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	1	c		
2023	2627	Barre twix	Confectionary with chocolate and caramel	-	No Cq	30,85	valid	-	No Cq	28,58	valid	-	-	/	/	-	-	-	NA	-	NA	1	c		
2023	2628	Barre mars	Confectionary with caramel	-	No Cq	29,86	valid	-	No Cq	27,2	valid	-	-	/	/	-	-	-	NA	-	NA	1	c		
2023	2629	Religieuse chocolat	Pastry with chocolate	-	No Cq	28,97	valid	-	No Cq	26,31	valid	-	-	/	/	-	-	-	NA	-	NA	1	c		
2023	2630	Fraisier	Pastry with cream and strawberry	-	No Cq	28,50	valid	-	No Cq	25,71	valid	-	-	/	/	-	-	-	NA	-	NA	1	c		
2023	2631	Flan cuit et doré au four	Pastry flan	-	No Cq	28,47	valid	-	No Cq	26,04	valid	-	-	/	/	-	-	-	NA	-	NA	1	c		

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					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification	Reference tests											
	Cq	Result		Cq	Result																				
2023	276	Viande de poulet crue	Raw chicken meat	+	24,16	28,29	valid	+	20,23	25,31	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	2	a		
2023	277	Steak haché de volaille	Raw ground poultry	+	33,46	29,75	valid	+	29,12	26,56	valid	+	H+/H-	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PA	+	PA	2	a		
2023	280	Cuisse de poulet	Chicken leg meat	-	32,11	29,14	valid	+	28,05	25,68	valid	+	H+/H-	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PD	+	PD	2	a		
2023	282	Viande rouge avec peau	Raw red meat	+	No Cq	29,15	valid	-	No Cq	25,87	valid	-	st	/	/	-	-	-	ND	-	ND	2	a		
2023	285	Cuisse de coq	Raw rooster meat	-	No Cq/ No Cq/ No Cq	28,15/ 29,35/ 29,27	valid/ valid/ valid	-/-	No Cq/ No Cq/ No Cq	25,44/ 25,94/ 25,97	valid/ valid/ valid	-/-	-	/	/	H+ (<i>L. mono</i>)	+	-	NA	-	NA	2	a		
2023	286	Steak haché de volaille	Raw ground poultry	+	37,14	28,04	valid	+	31,96/ 33,51/ 34,17	24,95/ 26,68/ 26,44	valid/ valid/ valid	+/+	H- (x5: H+/H-)	<i>L. mono</i> <i>L. welshimeri</i>	+	/	+	+	PA	+	PA	2	a		
2023	288	Steak haché de volaille	Raw ground poultry	+	No Cq/ 40,29/ No Cq	30,06/ 29,85/ 29,31	valid/ valid/ valid	-/+	36,42/ No Cq/ No Cq	26,07/ 27,42/ 27,49	valid/ valid/ valid	+/-	H-	<i>L. welshimeri</i>	+	H+ (<i>L. mono</i>)	+	-	ND	+	PA	2	a		
2023	295	Viande crue de dinde	Raw poultry meat	-	No Cq	32,03	valid	-	No Cq	28,96	valid	-	+d/H-	<i>L. innocua</i>	+	-	-	-	NA	-	NA	2	a		
2023	328	Steak de poulet	Chicken meat	-	No Cq	28,81	valid	-	No Cq	27,43	valid	-	-	/	/	-	-	-	NA	-	NA	2	a		
2023	331	Cuisse de dinde	Poultry leg meat	+	No Cq	32,55	valid	-	No Cq	30,36	valid	-	H-	<i>L. welshimeri</i>	+	-	-	-	ND	-	ND	2	a		
2023	332	Steak haché de volaille	Raw ground poultry meat	+	37,64	31,14	valid	+	34,24	29,1	valid	+	H+/H-	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PA	+	PA	2	a		
2023	431	Steak haché de bœuf	Raw ground beef meat	+	38,49	31,31	valid	+	34,53	27,46	valid	+	H+/H-	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PA	+	PA	2	a		
2023	434	Steak haché de volaille	Raw ground poultry meat	-	40,35	31,48	valid	+	No Cq/ No Cq/ 35,19	27,51/ 26,65/ 26,09	valid/ valid/ valid	-/+	H+/H-	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PD	-	NA	2	a		
2023	582	Haut de cuisse de dinde	Raw poultry meat	+	No Cq	33,04	valid	-	No Cq	29,16	valid	-	H-	<i>L. innocua</i>	+	+	-	-	ND	-	ND	2	a		
2023	583	Sauté de dinde	Raw poultry meat	-	No Cq	33,44	valid	-	No Cq	29,36	valid	-	H-	<i>L. welshimeri</i>	+	-	-	-	NA	-	NA	2	a		
2023	834	Poulet au citron cru	Raw chicken meat	-	No Cq	30,07	valid	-	No Cq	26,2	valid	-	H-	<i>L. welshimeri</i>	+	-	-	-	NA	-	NA	2	a		
2023	2262	Viande bovine rumsteak à griller surgelée	Raw beef meat	-	No Cq	29,34	valid	-	No Cq	26	valid	-	H-	<i>L. welshimeri</i>	+	-	-	-	NA	-	NA	2	a		
2023	2263	Viande d'agneau, gigote à griller surgelée	Raw lamb meat	-	No Cq	29,28	valid	-	No Cq	26,22	valid	-	st	/	/	-	-	-	NA	-	NA	2	a		
2023	2264	Viande de veau escalope à griller surgelée	Raw veal meat	-	No Cq	29,31	valid	-	No Cq	26,46	valid	-	st	/	/	-	-	-	NA	-	NA	2	a		
2023	2265	Aiguillettes de poulet surgelées	Frozen raw chicken meat	-	No Cq	29,98	valid	-	No Cq	27,36	valid	-	-	/	/	-	-	-	NA	-	NA	2	a		
2023	2266	Viande bovine, charolais	Raw beef meat	-	No Cq	29,35	valid	-	No Cq	26,39	valid	-	-	/	/	-	-	-	NA	-	NA	2	a		
2023	2267	Filet de canard façon tournedos	Raw duck meat	+	39,87	30,06	valid	+	36,54	26,97	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	2	a		
2023	2268	Escalope de veau à griller	Raw veal meat	-	No Cq	29,37	valid	-	No Cq	26,05	valid	-	-	/	/	-	-	-	NA	-	NA	2	a		
2023	2269	Filet de dinde	Raw poultry meat	-	33,97	32,61	valid	+	29,77	28,72	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	2	a		

* Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

BACGene *Listeria monocytogenes*

MEAT PRODUCTS																								
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					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification							Reference tests				
	Cq	Result		Cq	Result																			
2023	275	Cubes de filet de poulet mariné forestier rôti	Seasoned roasted chicken meat	-	No Cq	28,08	valid	-	No Cq	24,72	valid	-	-	/	/	-	-	-	NA	-	NA	2	b	
2023	278	Ailes de poulet rôti	Roasted chicken wings	-	No Cq	28,06	valid	-	No Cq	24,73	valid	-	-	/	/	-	-	-	NA	-	NA	2	b	
2023	284	Porc au curry	Cooked pork meat with curry	+	27,53	27,74	valid	+	23,64	24,68	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	2	b	
2023	291	Poulet façon fajitas	Cooked chicken meat (fajitas)	-	38,16	28,05	valid	+	35,12/ 35,18/ 34,58	24,61/ 26,48/ 26,61	valid/ valid/ valid	+/+	+d/H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	2	b	
2023	294	Porc au curry	Cooked pork meat with curry	+	22,46	28,31	valid	+	18,66	24,23	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	2	b	
2023	326	Escalope poulet pané	Breaded chicken cutlet	+	32,19	28,61	valid	+	29,3	27,06	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	2	b	
2023	432	Emincés de poulet mariné au citron (cuit)	Seasoned chicken meat (with lemon)	-	No Cq	29,39	valid	-	No Cq	25,33	valid	-	st	/	/	-	-	-	NA	-	NA	2	b	
2023	433	Ailes de poulet pimentées	Seasoned chicken wings	-	No Cq	29,14	valid	-	No Cq	25,17	valid	-	-	/	/	-	-	-	NA	-	NA	2	b	
2023	1029	Nuggets de dinde cuit	Poultry nuggets	-	No Cq	29,26	valid	-	No Cq	25,35	valid	-	st	/	/	-	-	-	NA	-	NA	2	b	
2023	1041	Poitrine de porc fumée	Smoked pork meat	-	No Cq	29,46	valid	-	No Cq	25,7	valid	-	st	/	/	-	-	-	NA	-	NA	2	b	
2023	1905	Bœuf bourguignon	Cooked beef meat	-	No Cq	29,33	valid	-	No Cq	27,02	valid	-	H+	<i>L. ivanovii</i>	+	H+ (<i>L. ivanovii</i>)	-	-	NA	-	NA	2	b	
2023	1906	Blanquette de veau	Cooked veal meat	-	23,75	29,48	valid	+	20,62	27,16	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	2	b	
2023	1907	Lapin chasseur	Cooked rabbit meat	+	No Cq	29,34	valid	-	No Cq	26,66	valid	-	st	/	/	-	-	-	ND	-	ND	2	b	
2023	1908	Poulet basquaise au piment du Pays Basque	Cooked chicken meat	+	No Cq	29,53	valid	-	No Cq	26,65	valid	-	st	/	/	-	-	-	ND	-	ND	2	b	
2023	1909	Roti de porc, RTRH	Cooked pork meat	+	24,38	29,27	valid	+	20,89	26,54	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	2	b	
2023	2270	Saucisse de Toulouse aux lentilles vertes	RTRH food with pork meat	-	No Cq	29,44	valid	-	No Cq	26,49	valid	-	st	/	/	-	-	-	NA	-	NA	2	b	
2023	2271	Poulet basquaise	RTRH food with chicken meat	-	No Cq	29,66	valid	-	No Cq	26,14	valid	-	st	/	/	-	-	-	NA	-	NA	2	b	
2023	2272	Bœuf bourguignon	RTRH food with beef meat	-	No Cq	29,12	valid	-	No Cq	26,58	valid	-	st	/	/	-	-	-	NA	-	NA	2	b	
2023	2274	Sauté de veau et ses petits légumes au jus de citron	RTRH food with veal meat	-	No Cq	29,29	valid	-	No Cq	26,03	valid	-	st	/	/	-	-	-	NA	-	NA	2	b	
2023	2633	Veau marengo	RTRH food with veal meat	-	No Cq	28,40	valid	-	No Cq	25,46	valid	-	st	/	/	-	-	-	NA	-	NA	2	b	
2023	2820	Bœuf sauce au poivre	RTRH beef meat with pepper	-	No Cq	29,01	valid	-	No Cq	25,43	valid	-	H-d	-	-	-	-	-	NA	-	NA	2	b	
2023	279	Saucisse de Strasbourg (sel réduit)	Sausage (Strasbourg)	-	No Cq	27,74	valid	-	No Cq	24,85	valid	-	-	/	/	-	-	-	NA	-	NA	2	c	
2023	281	Jambon de Vendée à l'ancienne	Cooked ham	-	No Cq	28,20	valid	-	No Cq	24,93	valid	-	st	/	/	-	-	-	NA	-	NA	2	c	

MEAT PRODUCTS																										
Year of analysis	N° Sample	Product French name)	Product	Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>																	Category	Type			
				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																					
					BACGene <i>Listeria monocytogenes</i> - PCR result										Confirmation					CFX96 Touch™ (standard)				AriaMx™		
					CFX96 Touch™ (standard)			AriaMx™			Typical colonies O&A (10 µL)			After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result	Agreement					
					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	O&A	Identification	Reference tests											
	Cq	Result		Cq	Result																					
2023	283	Saucisse de ferme crue	Raw sausage	-	No Cq	28,34	valid	-	No Cq	24,96	valid	-	-	/	/	-	-	-	NA	-	NA	2	c			
2023	287	Boudin noir	Blood sausage	+	22,84	29,05	valid	+	19,24	24,77	valid	+	H+/H-d(1)	<i>L. mono</i> <i>L. welshimeri</i>	+	/	+	+	PA	+	PA	2	c			
2023	289	Pâté à l'ail	Pâté with garlic	-	No Cq	28,26	valid	-	No Cq	24,92	valid	-	st	/	/	-	-	-	NA	-	NA	2	c			
2023	290	Saucisson aux cèpes	Sausage with mushrooms	-	No Cq	28,28	valid	-	No Cq	24,74	valid	-	- (x5)	/	/	-	-	-	NA	-	NA	2	c			
2023	292	Saucisse knacki	Knack sausage	-	No Cq	28,14	valid	-	No Cq	24,7	valid	-	-	<i>L. welshimeri</i> (72h)	+ (72h)	-	-	-	NA	-	NA	2	c			
2023	293	Saucisse de poulet	Chicken sausage	-	No Cq	27,95	valid	-	No Cq	24,7	valid	-	st	/	/	-	-	-	NA	-	NA	2	c			
2023	296	Saucisse au muscadet	Sausage with muscadet	-	No Cq	28,25	valid	-	No Cq	25,08	valid	-	-	/	/	-	-	-	NA	-	NA	2	c			
2023	329	Saucisse de poulet fromage	Chicken sausage with cheese	-	No Cq	29,11	valid	-	No Cq	27,22	valid	-	st	/	/	-	-	-	NA	-	NA	2	c			
2023	333	Lardons fumés cuits	Cooked smoked bacon	-	No Cq	28,98	valid	-	No Cq	27,05	valid	-	st	/	/	-	-	-	NA	-	NA	2	c			
2023	584	Chorizo fumé	Smoked chorizo	+	33,60	29,29	valid	+	29,95	25,95	valid	+	H+/H-	<i>L. mono</i> <i>L. welshimeri</i>	+	/	+	+	PA	+	PA	2	c			
2023	835	Saucisse de Strasbourg	Sausage (Strasbourg)	-	No Cq	29,03	valid	-	No Cq	25,28	valid	-	-	/	/	-	-	-	NA	-	NA	2	c			
2023	1034	Saucisse Ouessant fumée à la motte	Smoked sausage	-	39,32	29,71	valid	+	33,79	26,03	valid	+	H+/H-	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PD	+	PD	2	c			
2023	1048	Jambon cuit supérieur en dès	Cooked and sliced ham	+	34,72	29,38	valid	+	30,48	25,51	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	2	c			
2023	1189	Merguez	Merguez	+	37,09/ 37,06/ 37,41	29,53/ 30,08/ 30,14	valid/ valid/ valid	+/+	33,06/ 33,24/ 34,09	26,19/ 26,58/ 26,44	valid/ valid/ valid	+/+	H+dni (+RLM)/H-	<i>L. mono</i> (RLM) <i>L. innocua</i>	+	-	+	+	PA	+	PA	2	c			
2023	1191	Chorizo fumé pur porc	Smoked chorizo	-	No Cq	29,57	valid	-	No Cq	26,12	valid	-	-	/	/	-	-	-	NA	-	NA	2	c			
2023	1478	Pâté de campagne maison	Farmer's pâté	+	26,09	28,73	valid	+	22,37	25,04	valid	+	H+/H-	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PA	+	PA	2	c			
2023	1484	Saucisse de Strasbourg supérieure	Sausage (Strasbourg)	+	30,74	29,02	valid	+	26,64	24,99	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	2	c			
2023	1657	Merguez piquante	Spicy merguez	+	39,03	29,91	valid	+	34,09	24,97	valid	+	H-dni/H+	<i>L. mono</i>	+	+(H+/H- (<i>L. innocua</i>))	+	+	PA	+	PA	2	c			
2023	1658	Chorizo fumé	Smoked chorizo	-	No Cq	29,40	valid	-	No Cq	24,81	valid	-	H-ni/H-	<i>L. welshimeri</i>	+	-	-	-	NA	-	NA	2	c			
2023	1659	Merguez tunisienne	Tunisian merguez	+	No Cq	29,50	valid	-	No Cq	24,87	valid	-	H-ni/H-	<i>L. innocua</i>	+	-	-	-	ND	-	ND	2	c			
2023	1660	Saucisse d'agneau	Lamb sausage	-	40,03	30,04	valid	+	35,47	24,76	valid	+	H+dni/H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	2	c			
2023	1673	Chorizo fumé pur porc	Smoked chorizo	-	34,32	32,18	valid	+	29,4	24,9	valid	+	H+/H-	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PD	+	PD	2	c			
2023	1676	Merguez	Merguez	+	38,38	29,78	valid	+	33,34	25,01	valid	+	H+/H-d	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PA	+	PA	2	c			

MILK AND DAIRY PRODUCTS																							
Year of analysis	N° Sample	Product French name)	Product	Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>																	Category	Type
				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth												CFX96 Touch™ (standard)		AriaMx™				
					BACGene <i>Listeria monocytogenes</i> - PCR result			Confirmation				Typical colonies O&A (10 µL)	After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result	Agreement			
					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)			Result	Identification							Reference tests		
Cq	Result	Cq	Result																				
2023	429	Fromage pâte persillée au lait cru de brebis	Raw ewe milk cheese	-	No Cq	29,81	valid	-	No Cq	26,18	valid	-	st	/	/	-	-	-	NA	-	NA	3	a
2023	435	Fromage pâte persillée au lait cru de brebis	Raw ewe milk cheese	-	No Cq	29,80	valid	-	No Cq	25,9	valid	-	st	/	/	-	-	-	NA	-	NA	3	a
2023	436	Fromage pâte persillée au lait cru de brebis	Raw ewe milk cheese	-	No Cq	29,27	valid	-	36,71/ (38,49)/ No Cq	25,69/ 25,72/ 25,73	valid/ valid/ valid	+/-	st	/	/	-(x5)	-	-	NA	-	PPNA	3	a
2023	838	Camembert au lait cru	Raw cow milk cheese	-	No Cq	29,18	valid	-	No Cq	25,44	valid	-	H-	<i>L.innocua</i>	+	-	-	-	NA	-	NA	3	a
2023	839	Camembert au lait cru	Raw cow milk cheese	-	No Cq	29,05	valid	-	No Cq	25,19	valid	-	H-	<i>L.innocua</i>	+	-	-	-	NA	-	NA	3	a
2023	841	Brie de Meaux au lait cru	Raw cow milk cheese	-	No Cq	30,85	valid	-	No Cq	27,1	valid	-	-	/	/	-	-	-	NA	-	NA	3	a
2023	842	Maroilles fermier au lait cru de vache	Raw cow milk cheese	-	No Cq	31,26	valid	-	No Cq	27,68	valid	-	-	/	/	-	-	-	NA	-	NA	3	a
2023	843	Munster au lait cru de vache	Raw cow milk cheese	-	No Cq	30,14	valid	-	No Cq	26,39	valid	-	H-	<i>L.innocua</i>	+	-	-	-	NA	-	NA	3	a
2023	844	Saint Paulin au lait cru	Raw cow milk cheese	-	No Cq	31,68	valid	-	No Cq	28,32	valid	-	-	/	/	-	-	-	NA	-	NA	3	a
2023	846	Cœur Neufchâtel fermier au lait cru de vache	Raw cow milk cheese	-	No Cq	29,31	valid	-	No Cq	25,37	valid	-	-	/	/	-	-	-	NA	-	NA	3	a
2023	847	Brie de Meaux au lait cru	Raw cow milk cheese	-	No Cq	30,36	valid	-	No Cq	26,21	valid	-	-	/	/	-	-	-	NA	-	NA	3	a
2023	848	Tomme de brebis au lait cru	Raw ewe milk cheese	-	No Cq	29,20	valid	-	No Cq	24,91	valid	-	-	/	/	-	-	-	NA	-	NA	3	a
2023	849	Crottin frais au lait cru	Raw goat milk cheese	-	No Cq	29,40	valid	-	No Cq	24,86	valid	-	-	/	/	-	-	-	NA	-	NA	3	a
2023	850	Fondant de brebis au lait cru	Raw ewe milk cheese	-	No Cq	29,22	valid	-	No Cq	24,91	valid	-	H-	<i>L.innocua</i>	+	-	-	-	NA	-	NA	3	a
2023	851	Reblochon au lait cru	Raw cow milk cheese	-	No Cq	32,04	valid	-	No Cq	27,34	valid	-	-	/	/	-	-	-	NA	-	NA	3	a
2023	2160	Fromage au lait cru de Brebis Ossau iraty	Raw ewe milk cheese	+	29,48	29,08	valid	+	25,43	24,9	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	a
2023	2161	Roquefort au lait cru de chèvre	Raw goat milk cheese	+	No Cq	29,02	valid	-	No Cq	24,95	valid	-	-	/	/	-	-	-	ND	-	ND	3	a
2023	2162	Morbier au lait cru de vache	Raw cow milk cheese	+	36,09	32,69	valid	+	32,06	28,29	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	a
2023	2163	Bethmale au lait cru de vache	Raw cow milk cheese	-	No Cq	33,47	valid	-	No Cq	28,57	valid	-	-	/	/	-	-	-	NA	-	NA	3	a
2023	2164	Rocamadour au lait cru de chèvre	Raw goat milk cheese	+	No Cq	29,39	valid	-	No Cq	25,43	valid	-	H-ni/H-	<i>L. seeligeri</i>	+	-	-	-	ND	-	ND	3	a

* Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

BACGene *Listeria monocytogenes*

MILK AND DAIRY PRODUCTS																								
Year of analysis	N° Sample	Product Ffrench name)	Product	Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>																	Category	Type	
				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																			
					BACGene <i>Listeria monocytogenes</i> - PCR result									Confirmation					CFX96 Touch™ (standard)		AriaMx™			
					CFX96 Touch™ (standard)			AriaMx™			Typical colonies O&A (10 µL)	After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result	Agreement					
					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification							Reference tests				
	Cq	Result		Cq	Result																			
2023	2165	Chavignol au lait cru de chèvre	Raw goat milk cheese	+	36,06	28,67	valid	+	32,23	25,48	valid	+	H+/H-	<i>L. mono</i> <i>L. seeligeri</i>	+	/	+	+	PA	+	PA	3	a	
2023	2388	Brie de Meaux au lait cru	Raw cow milk cheese	+	30,06	32,29	valid	+	27,64	29,84	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	a	
2023	2389	Tomme de chèvre au lait cru	Raw goat milk cheese	+	29,39	28,38	valid	+	26,42	25,65	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	a	
2023	2390	Tomme de brebis au lait cru	Raw ewe milk cheese	+	No Cq	28,51	valid	-	No Cq	25,81	valid	-	st	/	/	-	-	-	ND	-	ND	3	a	
2023	2391	Emmental grand cru au lait cru de vache	Raw cow milk cheese	+	34,18	30,84	valid	+	31,71	27,84	valid	+	H+(3)	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	a	
2023	2611	Emmental au lait cru	Raw milk cheese	-	30,64	30,66	valid	+	27,36	28,24	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	3	a	
2023	444	Lait cru de brebis	Raw ewe milk	+	27,24	29,20	valid	+	23,54	25,16	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	b	
2023	1855	Lait de brebis	Ewe milk	+	23,55	29,32	valid	+	20,02	25,93	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	b	
2023	1856	Lait de brebis	Ewe milk	+	30,60	29,10	valid	+	26,89	25,84	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	b	
2023	1857	Lait de brebis	Ewe milk	+	27,79	29,24	valid	+	24,27	26,42	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	b	
2023	1864	Lait cru de vache	Raw cow milk	-	No Cq	29,58	valid	-	No Cq	26,17	valid	-	-	/	/	-	-	-	NA	-	NA	3	b	
2023	1865	Lait cru entier de vache jersiaire	Raw cow milk	-	No Cq	32,56	valid	-	No Cq	28,85	valid	-	-	/	/	-	-	-	NA	-	NA	3	b	
2023	1866	Faisselle au lait cru de vache	Raw cow milk	-	No Cq	29,15	valid	-	No Cq	25,83	valid	-	-	/	/	-	-	-	NA	-	NA	3	b	
2023	1867	Crème crue fermière au lait cru de vache	Cream with raw cow milk	-	No Cq	31,97	valid	-	No Cq	28,64	valid	-	-	/	/	-	-	-	NA	-	NA	3	b	
2023	2166	Lait cru fermenté de vache	Raw milk cheese	-	No Cq	29,36	valid	-	No Cq	25,39	valid	-	-	/	/	-	-	-	NA	-	NA	3	b	
2023	2167	Lait cru de vache jersiaise	Raw milk cheese	-	No Cq	29,35	valid	-	No Cq	24,89	valid	-	H+ni/H+	<i>L. ivanovii</i>	+	H+ (L.ivanovii)	-	-	NA	-	NA	3	b	
2023	2168	Fromage blanc au lait cru de vache	White cheese with raw cow milk	-	No Cq	31,13	valid	-	No Cq	26,75	valid	-	-	/	/	-	-	-	NA	-	NA	3	b	
2023	2169	Fromage blanc au lait cru de vache	White cheese with raw cow milk	-	No Cq	31,01	valid	-	No Cq	26,68	valid	-	-	/	/	-	-	-	NA	-	NA	3	b	
2023	2170	Crème crue fermière au lait cru de vache	Cream with raw cow milk	-	No Cq	30,32	valid	-	No Cq	25,7	valid	-	H-d(1)	<i>L. ivanovii</i>	+	H+ (L.ivanovii)	-	-	NA	-	NA	3	b	
2023	2171	Crème crue fermière au lait cru de vache	Cream with raw cow milk	+	No Cq/ No Cq/ No Cq	30,17/ 30,16/ 30,16	valid/ valid/ valid	-/-	No Cq/ No Cq/ No Cq	25,24/ 26,55/ 25,55	valid/ valid/ valid	-/-	-	/	/	H+ (L. mono)	+	-	ND	-	ND	3	b	
2023	2392	Beurre cru de vache, baratte, demi sel	Raw butter with salt	-	32,59	28,56	valid	+	29,7	25,99	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	3	b	
2023	2393	Beurre de baratte au lait cru demi-sel	Butter with raw milk and salt	-	31,12	33,34	Invalid	+	27,92	30,08	Invalid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	3	b	
2023	2394	Faisselle au lait cru de vache	Cottage cheese with raw cow milk	-	No Cq	29,29	valid	-	No Cq	26,93	valid	-	-	/	/	-	-	-	NA	-	NA	3	b	
2023	2395	Fromage blanc fermier au lait cru entier de vache	White cheese with raw cow milk	-	No Cq	32,32	valid	-	No Cq	28,88	valid	-	-	/	/	-	-	-	NA	-	NA	3	b	
2023	2396	Crème crue	Raw cream	-	No Cq	31,45	valid	-	No Cq	28,26	valid	-	-	/	/	-	-	-	NA	-	NA	3	b	

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				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																					
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					CFX96 Touch™ (standard)			AriaMx™			Typical colonies O&A (10 µL)	After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result	Agreement							
					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification							Reference tests						
	Cq	Result			Cq	Result																				
2023	2397	Crème crue au lait cru de vache	Raw cream with raw cow milk	-	No Cq/ No Cq/ No Cq	29,28/ 29,87/ 30,03	valid/ valid/ valid	-/-	No Cq/ No Cq/ 36,19	26,52/ 25,56/ 25,58	valid/ valid/ valid	-/+	H+(7)	<i>L. mono</i>	+	/	+	-	NA	-	NA	3	b			
2023	2610	Beurre doux à la crème maturé non pasteurisé	Butter with raw milk	+	29,16	31,22	valid	+	25,69	27,21	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	b			
2023	845	Brillât savarin au lait pasteurisé	Pasteurized cow milk cheese	-	No Cq	29,09	valid	-	No Cq	25,25	valid	-	-	/	/	-	-	-	NA	-	NA	3	c			
2023	932	Petit basque au lait de brebis pasteurisé (36%MG)	Pasteurized ewe milk cheese (36% FL)	-	31,34	29,11	valid	+	27,67	24,72	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	3	c			
2023	933	Tomme des Pyrénées au lait de vache pasteurisé (28%MG)	Pasteurized cow milk cheese (28% FL)	+	33,30	29,22	valid	+	29,18	24,84	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	c			
2023	934	Bûche de chèvre au lait pasteurisé (23% MG)	Pasteurized goat milk cheese (23% FL)	-	No Cq	29,03	valid	-	No Cq	24,92	valid	-	H-	<i>L.innocua</i>	+	-	-	-	NA	-	NA	3	c			
2023	935	Riz au lait saveur vanille	Rice pudding (vanilla)	+	30,20	29,03	valid	+	28,17	25,33	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	c			
2023	936	Semoule au lait saveur vanille	Milk semolina (vanilla)	-	No Cq	29,21	valid	-	No Cq	25,6	valid	-	H-	<i>L.innocua</i>	+	-	-	-	NA	-	NA	3	c			
2023	937	Crème fraîche légère épaisse pasteurisée	Pasteurized fresh cream (light)	+	No Cq	29,05	valid	-	No Cq	24,81	valid	-	st	/	/	-	-	-	ND	-	ND	3	c			
2023	938	Crème fraîche entière gastronomique pasteurisée	Pasteurized fresh cream (whole)	-	No Cq	29,18	valid	-	No Cq	24,93	valid	-	H-	<i>L.innocua</i>	+	-	-	-	NA	-	NA	3	c			
2023	1910	Crème fraîche épaisse légère pasteurisée	Pasteurised cream, thick and light	-	26,68	29,26	valid	+	23,03	26,29	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	3	c			
2023	1911	Crème fraîche épaisse pasteurisée	Pasteurised cream, thick	+	No Cq	29,19	valid	-	No Cq	26,45	valid	-	-	/	/	-	-	-	ND	-	ND	3	c			
2023	1912	Riz au lait vanille	Rice pudding (vanilla)	-	No Cq	29,43	valid	-	No Cq	26,88	valid	-	H-ni/H-	<i>L. seeligeri</i>	+	-	-	-	NA	-	NA	3	c			
2023	1913	Panna cotta et son coulis mangue passion	Panna cotta with fruit sauce	+	28,82	29,47	valid	+	25,33	26,93	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	c			
2023	1914	Panna cotta et son coulis caramel au lait	Panna cotta with caramel	-	No Cq	29,68	valid	-	No Cq	27,92	valid	-	-	/	/	-	-	-	NA	-	NA	3	c			
2023	1915	Lait demi écrémé frais pasteurisé	Pasteurised fresh milk, semi-skimmed milk	+	29,24	29,37	valid	+	25,37	25,87	valid	+	H+/H-	<i>L. mono</i> <i>L. seeligeri</i>	+	/	+	+	PA	+	PA	3	c			
2023	2254	Semoule au lait et à la vanille	Semolina with milk and vanilla	+	34,87	29,05	valid	+	31,41	26,11	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	c			
2023	2255	Mozzarella mini	Pasteurised cheese, mozzarella	+	30,16	29,04	valid	+	26,9	26,43	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	c			
2023	2256	Mozzarella	Pasteurised cheese, mozzarella	+	30,75	29,14	valid	+	26,9	26,19	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	c			

MILK AND DAIRY PRODUCTS																								
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				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																			
					BACGene <i>Listeria monocytogenes</i> - PCR result									Confirmation					CFX96 Touch™ (standard)		AriaMx™			
					CFX96 Touch™ (standard)			AriaMx™			Typical colonies O&A (10 µL)	After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result	Agreement					
<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification	Reference tests															
2023	2257	Ricotta	Pasteurised cheese, ricotta	+	41,07	29,04	valid	+	35,11	25,97	valid	+	H+ni/H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	3	c	
2023	2632	Cheesecake	Cheesecake	-	No Cq	28,89	valid	-	No Cq	25,54	valid	-	-	/	/	-	-	-	NA	-	NA	3	c	
2023	2634	Riz au lait saveur vanille	Rice pudding (vanilla)	-	No Cq	28,84	valid	-	No Cq	25,4	valid	-	st	/	/	-	-	-	NA	-	NA	3	c	
2023	2635	Fromage penail au lait de brebis pasteurisé	Pasteurised cheese with ewe milk	-	No Cq	28,52	valid	-	No Cq	25,37	valid	-	-	/	/	-	-	-	NA	-	NA	3	c	
2023	2636	Camembert au lait de vache pasteurisé	Pasteurised cheese with cow milk	-	No Cq	28,44	valid	-	No Cq	25,69	valid	-	-	/	/	-	-	-	NA	-	NA	3	c	
2023	2637	Glace cookie dough	Ice cream, flavour cookie	-	No Cq	28,49	valid	-	No Cq	25,54	valid	-	-	/	/	-	-	-	NA	-	NA	3	c	
2023	2638	Glace chocolat brownies	Ice cream, flavour chocolate brownie	-	No Cq/ No Cq*/ No Cq**	No Cq/ 28,20*/ 28,54**	Invalid/ valid*/ valid**	Q/-*/- **	No Cq/ No Cq*/ No Cq**	No Cq/ 26,08*/ 25,88**	Invalid/ valid*/ valid**	Q/-*/- **	-	/	/	-	-	-	NA	-	NA	3	c	
2023	2639	Glace vanille macademia	Ice cream, flavour vanilla	-	No Cq	28,86	valid	-	No Cq	26,07	valid	-	-	/	/	-	-	-	NA	-	NA	3	c	
2023	2640	Glace peanutbutter	Ice cream, peanut butter	-	No Cq	29,32	valid	-	No Cq	25,89	valid	-	-	/	/	-	-	-	NA	-	NA	3	c	

VEGETABLES																											
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					CFX96 Touch™ (standard)			AriaMx™			Typical colonies O&A (10 µL)	After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result	Agreement								
					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification							Reference tests							
	Cq	Result		Cq	Result																						
2023	338	Ciboulette	Chives	-	No Cq	29,09	valid	-	No Cq	26,89	valid	-	-	/	/	-	-	NA	-	NA	4	a					
2023	339	Petits pois	Green peas	+	25,29	28,60	valid	+	21,61	26,73	valid	+	H+/H-	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PA	+	PA	4	a				
2023	343	Brocolis	Broccoli	+	No Cq	29,00	valid	-	No Cq	26,94	valid	-	st	/	/	-	-	ND	-	ND	4	a					
2023	577	Petit pois	Peas	-	No Cq	29,35	valid	-	No Cq	25,64	valid	-	-	/	/	-	-	NA	-	NA	4	a					
2023	579	Poireaux bio	Organic leek	-	No Cq	29,54	valid	-	No Cq	26,08	valid	-	-	/	/	-	-	NA	-	NA	4	a					
2023	1030	Petits pois bio	Organic peas	+	31,06	29,21	valid	+	27,09	25,26	valid	+	H+ni (+RLM)/H-	<i>L. mono</i> (RLM) <i>L. innocua</i>	+	+	+	+	PA	+	PA	4	a				
2023	1172	Graines germées Alfalfa bio	Organic sprouts, Alfalfa	+	28,81	29,29	valid	+	25,87	26,09	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	a				
2023	1173	Mélange graines germées (Alfalfa, radis, fenouil)	Sprouts (alfalfa, radish, fennel)	-	No Cq	29,43	valid	-	No Cq	26,52	valid	-	H-	<i>L. welshimeri</i>	+	-	-	-	NA	-	NA	4	a				
2023	1174	Jeunes pousses mélange mesclun	Baby leaves (mix)	+	25,34	30,42	valid	+	22,33	27,56	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	a				
2023	1175	Jeunes pousses mâche	Baby leaves (lamb's lettuce)	-	No Cq	29,49	valid	-	No Cq	26,45	valid	-	-	<i>L. seeligeri</i> (after Fraser)	+	(after Fraser)	H- (<i>L. seeligeri</i>)	-	-	NA	-	NA	4	a			
2023	1176	Epinards frais	Fresh spinach	-	No Cq	29,45	valid	-	No Cq	26,35	valid	-	H-	<i>L. welshimeri</i>	+	+	+	-	-	NA	-	NA	4	a			
2023	1177	Epinards frais à cuire	Fresh spinach	-	No Cq	29,47	valid	-	No Cq	26,54	valid	-	-	<i>L. seeligeri</i> (after Fraser)	+	(after Fraser)	H- (<i>L. seeligeri</i>)	-	-	NA	-	NA	4	a			
2023	1335	Haricots verts très fins surgelés	Frozen green beans	-	No Cq	29,57	valid	-	No Cq	25,57	valid	-	-	/	/	-	-	-	-	NA	-	NA	4	a			
2023	1337	Ciboulette	Chives	-	No Cq	29,93	valid	-	No Cq	25,9	valid	-	-	/	/	-	-	-	-	NA	-	NA	4	a			
2023	1341	Persil frisé	Curled p	-	No Cq	29,98	valid	-	No Cq	26,39	valid	-	-	/	/	-	-	-	-	NA	-	NA	4	a			
2023	1345	Persil plat	Parsley	-	No Cq	29,20	valid	-	No Cq	26,01	valid	-	st	/	/	-	-	-	-	NA	-	NA	4	a			
2023	1372	Graines germées Alfalfa, radis, fenouil bio	Sprouts (alfalfa, radish, fennel)	+	34,00	29,36	valid	+	29,79	25,31	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	a				
2023	1373	Graine germées Alfalfa bio	Sprouts (organic alfalfa)	+	26,89	29,26	valid	+	23,19	25,17	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	a				
2023	1374	Brocolis	Broccoli	-	No Cq	29,34	valid	-	No Cq	25,41	valid	-	st	/	/	-	-	-	-	NA	-	NA	4	a			
2023	1375	Céleri branche	Celery stalk	-	39,98/ 40,41/ No Cq	29,37/ 29,12/ 29,25	valid/ valid/ valid	+/-	No Cq/ No Cq/ 35,03	25,42/ 25,66/ 25,52	valid/ valid/ valid	-/+	d/H+	<i>L. mono</i>	+	/	+	+	PD	-	NA	4	a				
2023	1376	Navet violet	Purple turnip	+	28,53	29,28	valid	+	24,91	25,54	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	a				
2023	1377	Endive	Endive	-	No Cq/ No Cq/ No Cq	29,44/ 29,39/ 29,49	valid/ valid/ valid	-/-	No Cq/ No Cq/ No Cq	25,90/ 25,53/ 25,64	valid/ valid/ valid	-/-	d/+d	NC	/	-	-	-	-	NA	-	NA	4	a			
2023	1378	Chou	Cabbage	+	No Cq	29,39	valid	-	No Cq	25,57	valid	-	-	/	/	-	-	-	-	ND	-	ND	4	a			
2023	1379	Jeunes pousses tendres (mâche, épinard, laitue verte et rouge)	Baby leaves (lamb's lettuce, spinach, lettuce)	-	No Cq	29,77	valid	-	No Cq	26,44	valid	-	-	/	/	-	-	-	-	NA	-	NA	4	a			

* Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

BACGene *Listeria monocytogenes*

VEGETABLES																								
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					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification							Reference tests				
	Cq	Result		Cq	Result																			
2023	1476	Champignons entiers congelés	Frozen mushrooms	-	No Cq	29,05	valid	-	No Cq	25,03	valid	-	-	/	/	-	-	-	NA	-	NA	4	a	
2023	1477	Poivrons rouges	Red pepper	+	33,48	29,09	valid	+	29,22	25,34	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	a	
2023	2172	Courgette	Zucchini	-	No Cq	30,05	valid	-	No Cq	25,21	valid	-	-	/	/	-	-	-	NA	-	NA	4	a	
2023	2173	Brocolis	Broccolis	-	No Cq	29,15	valid	-	No Cq	25,34	valid	-	-	/	/	-	-	-	NA	-	NA	4	a	
2023	323	Légumes ratatouille	Cooked vegetables	-	No Cq	29,00	valid	-	No Cq	27,13	valid	-	-	/	/	-	-	-	NA	-	NA	4	b	
2023	324	Epinard haché à la crème	Ground spinach with cream	-	No Cq	28,74	valid	-	No Cq	26,94	valid	-	-	/	/	-	-	-	NA	-	NA	4	b	
2023	340	Poêlée parisienne bio	Organic vegetables mix	-	No Cq	29,15	valid	-	No Cq	26,89	valid	-	-	<i>L. seeligeri</i> (72h)	+(72h)	-	-	-	NA	-	NA	4	b	
2023	341	Pomme de terre saladaise	Cooked potatoes	-	No Cq	28,90	valid	-	No Cq	26,97	valid	-	st	/	/	-	-	-	NA	-	NA	4	b	
2023	342	Printanière de légumes	Vegetables mix	-	No Cq	28,99	valid	-	No Cq	26,78	valid	-	-	/	/	-	-	-	NA	-	NA	4	b	
2023	575	Buttergemuse (légumes au beurre)	Pre-cooked buttergemuse	-	No Cq	29,51	valid	-	No Cq	25,72	valid	-	-	/	/	-	-	-	NA	-	NA	4	b	
2023	576	Aubergine grillée	Grilled eggplant	+	40,81/ No Cq/ 39,15	29,28/ 29,62/ 29,58	valid/ valid/ valid	+/-/+	No Cq/ No Cq/ No Cq	25,84/ 25,77/ 25,74	valid/ valid/ valid	-/-	-	/	/	H+ (<i>L. mono</i>)	+	+	PA	-	ND	4	b	
2023	581	Poivrons jaunes grillés	Roasted yellow bell pepper	-	No Cq	29,65	valid	-	No Cq	25,92	valid	-	st	/	/	-	-	-	NA	-	NA	4	b	
2023	585	Poêlée du soleil tomate basilic	Vegetables mix (with tomato and basil)	+	No Cq	29,36	valid	-	No Cq	25,7	valid	-	st	/	/	-	-	-	ND	-	ND	4	b	
2023	840	Légumes vapeur pois épinards	Steamed cooked vegetables (peas and spinach)	+	31,18	29,31	valid	+	26,49	25,15	valid	+	H+/H-	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PA	+	PA	4	b	
2023	1033	Palets poireaux carottes brocolis	Vegetables cake (leeks, carrots, broccoli)	+	No Cq	29,40	valid	-	No Cq	25,57	valid	-	-	/	/	-	-	-	ND	-	ND	4	b	
2023	1037	Palets de courgettes et petits légumes	Zucchini cake with other vegetables	-	34,45	29,50	valid	+	30,82	25,39	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	4	b	
2023	1047	Poivrons rouges lanières, blanchi	Cooked and sliced red pepper	-	No Cq	29,77	valid	-	No Cq	25,63	valid	-	-	/	/	-	-	-	NA	-	NA	4	b	
2023	1180	Macédoine de légumes	Vegetable macédoine	+	31,11	29,56	valid	+	27,61	26,06	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	b	
2023	1181	Macédoine de légumes	Vegetable macédoine	+	34,06	29,68	valid	+	30,5	26,25	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	b	
2023	1184	Julienne de légumes (carottes, courgettes, concombre, céleri)	Frozen vegetables mix (carrots, zucchini, cucumber, celery)	-	No Cq	29,50	valid	-	No Cq	26,07	valid	-	-	/	/	-	-	-	NA	-	NA	4	b	
2023	1185	Courge butturnut en cubes	Frozen cut butternut	-	No Cq	29,60	valid	-	No Cq	26,56	valid	-	-	/	/	-	-	-	NA	-	NA	4	b	
2023	1186	Légumes pour potage (choux fleur, carottes, poireaux, céleris, oignons)	Frozen vegetables mix (cauliflower, carrots, celery, onion, leeks)	-	No Cq	29,66	valid	-	No Cq	26,68	valid	-	-	/	/	-	-	-	NA	-	NA	4	b	

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					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification							Reference tests				
	Cq	Result		Cq	Result																			
2023	1333	Brocolis en fleurette	Sliced and cooked broccoli	-	No Cq	29,49	valid	-	No Cq	25,82	valid	-	H-	<i>L. innocua</i>	+	-	-	-	NA	-	NA	4	b	
2023	1334	Brunois méridionale	Pre-cooked vegetables mix	-	No Cq	29,81	valid	-	No Cq	25,91	valid	-	-	/	/	-	-	-	NA	-	NA	4	b	
2023	1336	Mélange de légumes cuits	Cooked vegetables mix	-	No Cq	29,44	valid	-	No Cq	25,58	valid	-	-	/	/	-	-	-	NA	-	NA	4	b	
2023	1338	Mélange de légumes cuits	Cooked vegetables mix	+	29,38	29,79	valid	+	25,53	25,9	valid	+	H+/H-	<i>L. mono</i> / <i>L. innocua</i>	+	/	+	+	PA	+	PA	4	b	
2023	1339	Pomme de terre grenaille beurre sel	Cooked potatoes	-	No Cq	29,61	valid	-	No Cq	25,74	valid	-	-	/	/	-	-	-	NA	-	NA	4	b	
2023	1343	Poêlée parisienne bio	Organic pre-cooked vegetables mix	-	No Cq	29,28	valid	-	No Cq	25,79	valid	-	st	/	/	-	-	-	NA	-	NA	4	b	
2023	1344	Jardinière de légumes	Pre-cooked vegetables mix	-	No Cq	29,28	valid	-	No Cq	26,19	valid	-	st	/	/	-	-	-	NA	-	NA	4	b	
2023	1381	Ratatouille	Ratatouille	+	26,47	29,49	valid	+	22,6	25,23	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	b	
2023	1382	Cœur de laitue en sachet	Bagged lettuce	+	41,00	29,52	valid	+	34,98	25,64	valid	+	+H(5)	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	b	
2023	1388	Macédoine de légumes	Vegetable macedoine	+	No Cq	29,71	valid	-	No Cq	25,29	valid	-	-	/	/	-	-	-	ND	-	ND	4	b	
2023	330	Guacamole	Guacamole	-	No Cq	31,02	valid	-	No Cq	29,38	valid	-	-	/	/	-	-	-	NA	-	NA	4	c	
2023	1178	Houmous de poivrons	Bell pepper hummus	-	25,85	29,93	valid	+	22,94	26,88	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	4	c	
2023	1179	Guacamole	Guacamole	-	No Cq	30,91	valid	-	No Cq	27,82	valid	-	H-d/H-	<i>L. seeligeri</i>	+	-	-	-	NA	-	NA	4	c	
2023	1182	Choux fleur à croquer	Cauliflower ready to eat	+	30,16	29,50	valid	+	26,93	25,98	valid	+	H+	<i>L. mono</i> <i>L. seeligeri</i> (after Fraser)	+	-	+	+	PA	+	PA	4	c	
2023	1183	Baby carottes à croquer	Baby carrots ready to eat	-	30,58	29,51	valid	+	27,08	25,9	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	4	c	
2023	1380	Tartare de légumes	Vegetable tartar	+	32,62	29,50	valid	+	28,31	25,42	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	c	
2023	1383	Caviar d'aubergine	Eggplant caviar	+	29,59	29,55	valid	+	25,76	25,42	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	c	
2023	1384	Caviar d'aubergine	Eggplant caviar	+	28,51	29,87	valid	+	25,01	26,03	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	c	
2023	1389	Coleslaw	Coleslaw	+	29,77	29,44	valid	+	25,94	25,38	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	c	
2023	1390	Tapenade d'olives vertes	Tapenade of green olives	-	No Cq	29,46	valid	-	No Cq	25,45	valid	-	st	/	/	-	-	-	NA	-	NA	4	c	
2023	1391	Tapenade d'olives noires	Tapenade of black olives	-	No Cq	29,53	valid	-	No Cq	25,21	valid	-	st	/	/	-	-	-	NA	-	NA	4	c	
2023	1392	Olives noires à la grecque	Black olives	-	No Cq	29,49	valid	-	No Cq	25,98	valid	-	st	/	/	-	-	-	NA	-	NA	4	c	
2023	1393	Olives vertes dénoyautées	Green olives	-	No Cq	29,41	valid	-	No Cq	25,89	valid	-	st	/	/	-	-	-	NA	-	NA	4	c	
2023	1394	Tartinade d'artichaud	Artichoke RTE food	-	No Cq	29,69	valid	-	No Cq	26,02	valid	-	H-	<i>L. seeligeri</i>	+	-	-	-	NA	-	NA	4	c	
2023	1395	Tartinade de poivrons confits	Pepper RTE food	-	No Cq	31,16	valid	-	No Cq	27,02	valid	-	H-d	<i>L. seeligeri</i>	+	-	-	-	NA	-	NA	4	c	
2023	1460	Salade boulgour, lentilles, potiron	Vegetables salad (bulgur, lentil, pumpkin)	+	28,34	29,17	valid	+	24,43	25,24	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	c	

VEGETABLES																								
Year of analysis	N° Sample	Product French name)	Product	Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>																Category	Type		
				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																			
					BACGene <i>Listeria monocytogenes</i> - PCR result									Confirmation					CFX96 Touch™ (standard)				AriaMx™	
					CFX96 Touch™ (standard)			AriaMx™			Typical colonies O&A (10 µL)	After purification step		Subculture in Fraser	All confir- matory tests	Final result	Agree- ment	Final result	Agree- ment					
					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification							Reference tests				
	Cq	Result		Cq	Result																			
2023	1461	Salade lentilles, oignons	Vegetables salad (lentil, onions)	-	26,96	28,76	valid	+	23,54	25,17	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	4	c	
2023	1462	Carottes râpées citronnées	Sliced and seasoned carrots	-	No Cq	28,87	valid	-	No Cq	25,24	valid	-	st	/	/	-	-	-	NA	-	NA	4	c	
2023	1463	Macédoine aux 5 légumes	Vegetables macedoine	+	26,12	28,89	valid	+	22,44	24,84	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	c	
2023	1464	Tartinade houmous poivrons	Hummus and pepper RTE food	-	25,30	29,05	valid	+	21,71	24,99	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	4	c	
2023	1465	Tartinade houmous	Hummus RTE food	+	23,06	29,62	valid	+	19,72	24,71	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	4	c	

SEAFOOD AND FISHERY PRODUCTS																							
Year of analysis	N° Sample	Product French name)	Product	Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>																Category	Type	
				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																		
					BACGene <i>Listeria monocytogenes</i> - PCR result									Confirmation				CFX96 Touch™ (standard)		AriaMx™			
					CFX96 Touch™ (standard)			AriaMx™			Typical colonies O&A (10 µL)	After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result	Agreement				
<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification	Reference tests														
	Cq	Result		Cq	Result																		
2023	427	Beau filet de colin nature cru	Raw fish filet	+	33,29	29,27	valid	+	29,74	25,45	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	5	a
2023	437	Pavé de saumon Ecosse	Raw salmon filet (Scottish)	-	35,89	29,46	valid	+	31,48	25,84	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	5	a
2023	438	Pavé de saumon	Raw salmon filet	-	No Cq	31,36	valid	-	No Cq	26,86	valid	-	st	/	/	-	-	-	NA	-	NA	5	a
2023	439	Dos de colin d'Alaska nature (cru)	Raw fish filet	+	26,87	29,21	valid	+	23,32	25,23	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	5	a
2023	588	Crevettes entières	Whole shrimp	-	No Cq	29,65	valid	-	No Cq	26,4	valid	-	-	/	/	-	-	-	NA	-	NA	5	a
2023	589	Chair grattée de saumon	Raw salmon pulp	+	34,61	30,10	valid	+	30,98	26,62	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	5	a
2023	590	Dos de colin d'Alaska	Raw fish filet	+	25,17	29,62	valid	+	21,42	25,56	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	5	a
2023	591	Chair de saumon	Raw salmon pulp	+	No Cq	30,63	valid	-	No Cq	26,56	valid	-	-	/	/	-	-	-	ND	-	ND	5	a
2023	592	Pavé de saumon Ecosse	Raw salmon filet (Scottish)	-	No Cq	30,94	valid	-	No Cq	27,01	valid	-	-	/	/	-	-	-	NA	-	NA	5	a
2023	1036	Crevettes décortiquées crues	Raw peeled shrimp	-	No Cq	29,27	valid	-	No Cq	25,28	valid	-	-	/	/	-	-	-	NA	-	NA	5	a
2023	1328	Crevettes crues congelées	Frozen raw shrimp	-	No Cq	30,13	valid	-	No Cq	26,57	valid	-	-	/	/	-	-	-	NA	-	NA	5	a
2023	1329	Crevettes décortiquées	Raw peeled shrimp	+	33,35	29,50	valid	+	29,48	25,44	valid	+	H+/H-	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PA	+	PA	5	a
2023	1330	Crevettes décortiquées	Raw peeled shrimp	+	33,87	29,57	valid	+	29,87	25,52	valid	+	H+/H-	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PA	+	PA	5	a
2023	1482	Tranche de colin nature	Raw fish filet	-	No Cq	29,01	valid	-	No Cq	25,35	valid	-	-	/	/	-	-	-	NA	-	NA	5	a
2023	1668	Dos d'Eglefin	Fish filet	-	No Cq	29,46	valid	-	No Cq	25	valid	-	st	/	/	-	-	-	NA	-	NA	5	a
2023	1669	Pavé de saumon	Salmon filet	-	No Cq	29,76	valid	-	No Cq	25,75	valid	-	st	/	/	-	-	-	NA	-	NA	5	a
2023	1671	Cocktail de fruits de mer (encornets, crevettes, moules)	Seafood cocktail	-	41,48/ No Cq/ 40,70	29,48/ 30,02/ 29,64	valid/ valid/ valid	+/-/+	No Cq	25,18	valid	-	-	/	/	-(x5:)	-	-	PPNA	-	NA	5	a
2023	2174	Noix de Saint Jacques	Scallop	+	31,30	29,73	valid	+	26,63	25,17	valid	+	H+/H-	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PA	+	PA	5	a
2023	2175	Filet de Merlan	Fish filet	-	No Cq	29,00	valid	-	No Cq	25,02	valid	-	-	/	/	-	-	-	NA	-	NA	5	a
2023	2176	Filet de Lieu noir	Fish filet	-	No Cq	29,28	valid	-	No Cq	25,1	valid	-	H-	<i>L. innocua</i>	+	-	-	-	NA	-	NA	5	a
2023	443	Saumon fumé d'atlantique	Smoked salmon filet	+	No Cq	29,44	valid	-	No Cq	25,31	valid	-	-	/	/	-	-	-	ND	-	ND	5	b
2023	1040	Truite fumée	Smoked trout filet	-	35,26	29,20	valid	+	31,17	25,78	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	5	b
2023	1044	Saumon fumé Ecosse	Smoked salmon filet (Scottish)	-	No Cq	30,40	valid	-	No Cq	26,07	valid	-	-	/	/	-	-	-	NA	-	NA	5	b
2023	1046	Saumon fumé bio	Organic smoked salmon filet	-	No Cq	29,76	valid	-	No Cq	25,53	valid	-	H-	<i>L. welshimeri</i>	+	-	-	-	NA	-	NA	5	b
2023	1187	Saumon fumé de Norvège	Smoked salmon (Norway)	+	No Cq	29,79	valid	-	No Cq	26,12	valid	-	H-	<i>L. welshimeri</i>	+	-	-	-	ND	-	ND	5	b
2023	1190	Saumon fumé Ecosse Irlande bio	Organic smoked salmon	-	No Cq	29,59	valid	-	No Cq	26,14	valid	-	-	/	/	-	-	-	NA	-	NA	5	b

* Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

BACGene *Listeria monocytogenes*

SEAFOOD AND FISHERY PRODUCTS																									
Year of analysis	N° Sample	Product French name)	Product	Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>																	Category	Type		
				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																				
					BACGene <i>Listeria monocytogenes</i> - PCR result										Confirmation					CFX96 Touch™ (standard)				AriaMx™	
					CFX96 Touch™ (standard)			AriaMx™				Typical colonies O&A (10 µL)		After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result	Agreement				
					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification	Reference tests											
Cq	Result	Cq	Result																						
2023	1192	Filet de saumon fumé Norvège	Smoked salmon (Norway)	-	No Cq	29,71	valid	-	No Cq	26,2	valid	-	-	/	/	-	-	-	NA	-	NA	5	b		
2023	1331	Saumon fumé norvégien en tranche	Sliced smoked salmon	-	No Cq	30,07	valid	-	No Cq	26,06	valid	-	-	/	/	-	-	-	NA	-	NA	5	b		
2023	1661	Truite fumée des Pyrénées	Smoked trout	-	No Cq	29,55	valid	-	No Cq	24,69	valid	-	st	/	/	-	-	-	NA	-	NA	5	b		
2023	1850	Truite fumée Bretagne	Smoked trout	+	No Cq	29,23	valid	-	No Cq	25,59	valid	-	H-	<i>L. welshimeri</i>	+	-	-	-	ND	-	ND	5	b		
2023	1851	Saumon fumé	Smoked salmon	+	29,04	29,34	valid	+	25,1	25,77	valid	+	H+/H-	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PA	+	PA	5	b		
2023	1858	Lardons de saumon fumé	Smoked sliced salmon	-	No Cq	29,18	valid	-	No Cq	25,87	valid	-	-	/	/	-	-	-	NA	-	NA	5	b		
2023	1859	Saumon fumé élevé en Norvège	Smoked salmon	-	No Cq	30,39	valid	-	No Cq	26,92	valid	-	-	/	/	-	-	-	NA	-	NA	5	b		
2023	1860	Truite fumée Bretagne	Smoked trout	-	No Cq	29,35	valid	-	No Cq	25,8	valid	-	st	/	/	-	-	-	NA	-	NA	5	b		
2023	1861	Truite fumée mini tranches	Smoked sliced trout	-	No Cq	29,30	valid	-	No Cq	25,83	valid	-	H-	<i>L. welshimeri</i>	+	-	-	-	NA	-	NA	5	b		
2023	1862	Filet de harengs fumé doux	Smoked herring	-	No Cq	29,16	valid	-	No Cq	26,05	valid	-	st	/	/	-	-	-	NA	-	NA	5	b		
2023	1863	Filet de harengs fumé classique	Smoked herring	-	No Cq	29,68	valid	-	No Cq	26,2	valid	-	st	/	/	-	-	-	NA	-	NA	5	b		
2023	2177	Brisures de saumon fumé au bois de hêtre	Smoked salmon	-	No Cq	29,32	valid	-	No Cq	25,72	valid	-	-	/	/	-	-	-	NA	-	NA	5	b		
2023	2178	Truite fumée en mini-tranches	Smoked sliced trout	-	No Cq	29,19	valid	-	No Cq	25,14	valid	-	H-	<i>L. welshimeri</i>	+	-	-	-	NA	-	NA	5	b		
2023	2179	Filet de harengs fumés au bois de hêtre (doux)	Smoked herring	-	No Cq	29,22	valid	-	No Cq	25,31	valid	-	-	/	/	-	-	-	NA	-	NA	5	b		
2023	2408	Truite fumée	Smoked trout	+	No Cq	28,86	valid	-	No Cq	26,29	valid	-	H-	<i>L. welshimeri</i>	+	-	-	-	ND	-	ND	5	b		
2023	2409	Truite fumée, Pyrénées	Smoked trout	-	No Cq	28,95	valid	-	No Cq	26,51	valid	-	st	/	/	-	-	-	NA	-	NA	5	b		
2023	2410	Saumon fumé Ecosse Label rouge	Smoked salmon	+	23,60	30,44	valid	+	20,74	27,06	valid	+	H+ni/H-	<i>L. mono</i> <i>L. welshimeri</i>	+	/	+	+	PA	+	PA	5	b		
2023	2411	Saumon fumé Ecosse	Smoked salmon	+	24,11	29,47	valid	+	20,84	26,32	valid	+	H+/H-	<i>L. mono</i> <i>L. welshimeri</i>	+	/	+	+	PA	+	PA	5	b		
2023	2412	Saumon fumé chair crue	Smoked salmon	+	26,14	30,21	valid	+	22,56	27,02	valid	+	H+/H-	<i>L. mono</i> <i>L. innocua</i>	+	/	+	+	PA	+	PA	5	b		
2023	334	Filet merlu sauce vierge	Cooked fish with sauce	-	37,21	28,78	valid	+	33,5	26,76	valid	+	H+d/H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	5	c		
2023	335	Pané de cabillaud bio	Breaded organic fish	+	31,48	28,77	valid	+	27,96	26,96	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	5	c		
2023	424	Crevettes cuites entières décortiquées	Peeled whole cooked shrimp	+	32,82	29,20	valid	+	28,53	25,25	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	5	c		
2023	425	Portion de lieu noir cuit	RTRH fish filet	-	No Cq	29,30	valid	-	No Cq	25,29	valid	-	st	/	/	-	-	-	NA	-	NA	5	c		
2023	426	Aiguillettes de colin pané	RTRH breaded fish filet	+	No Cq	29,49	valid	-	No Cq	25,54	valid	-	H-	<i>L. innocua</i>	+	-	-	-	ND	-	ND	5	c		
2023	428	Paupiette de saumon	RTRH salmon filet	-	38,93	31,77	valid	+	35,54	25,76	valid	+	H-	<i>L. innocua</i>	+	H+ (<i>L. mono</i>)	+	+	PD	+	PD	5	c		
2023	430	Coquilles Saint Jacques	RTRH scallop	-	No Cq	29,29	valid	-	No Cq	25,64	valid	-	-	/	/	-	-	-	NA	-	NA	5	c		

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				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																			
					BACGene <i>Listeria monocytogenes</i> - PCR result									Confirmation					CFX96 Touch™ (standard)		AriaMx™			
					CFX96 Touch™ (standard)			AriaMx™			Typical colonies O&A (10 µL)	After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result	Agreement					
					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification							Reference tests				
	Cq	Result		Cq	Result																			
2023	440	Pavé de poisson blanc cuit sauce napolitaine	RTRH fish filet (Neapolitan sauce)	-	No Cq	29,48	valid	-	No Cq	24,99	valid	-	st	/	/	-	-	-	NA	-	NA	5	c	
2023	441	Dos de colin d'Alaska nature (cuit)	Cooked fish filet	+	23,02	30,15	valid	+	19,27	24,96	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	5	c	
2023	442	Crevettes cuites entières	Whole cooked shrimp	-	35,12	29,39	valid	+	30,65	25,38	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	5	c	
2023	587	Queues de crevettes panées	Breaded shrimp tail	-	No Cq	29,65	valid	-	No Cq	26	valid	-	-	/	/	-	-	-	NA	-	NA	5	c	
2023	593	Pavé colin topping napolitain pré-cuit	RTRH fish filet (Neapolitan sauce)	-	36,63	29,49	valid	+	32,82	25,67	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	5	c	
2023	594	Pavé colin topping épinard	RTRH fish filet (spinach sauce)	-	No Cq	29,50	valid	-	No Cq	25,85	valid	-	st	/	/	-	-	-	NA	-	NA	5	c	
2023	833	Colin pané	Breaded fish filet	-	34,26	26,62	valid	+	30,75	25,18	valid	+	H+/H-	<i>L. mono L. welshimeri</i>	+	/	+	+	PD	+	PD	5	c	
2023	1031	Brochette de poisson pané	Breaded fish filet	-	No Cq	29,19	valid	-	No Cq	25,21	valid	-	-	/	/	-	-	-	NA	-	NA	5	c	
2023	1032	Filet de truite meunière	RTRH fish filet (with sauce)	-	35,07	29,17	valid	+	31,35	25,38	valid	+	H+/H-	<i>L. mono L. innocua</i>	+	/	+	+	PD	+	PD	5	c	
2023	1188	Brochette de poisson pané	Breaded fish filet	+	No Cq	29,74	valid	-	No Cq	26,22	valid	-	H-	<i>L. innocua</i>	+	-	-	-	ND	-	ND	5	c	
2023	1332	Filet de truite meunière bio	RTRH fish filet with sauce	-	No Cq	29,40	valid	-	No Cq	26,07	valid	-	H-	<i>L. innocua</i>	+	-	-	-	NA	-	NA	5	c	
2023	1466	Filet de poisson pané	Breaded fish filet	+	26,59	29,59	valid	+	22,85	25,68	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	5	c	
2023	1467	Filet de poisson pané	Breaded fish filet	+	31,51	29,22	valid	+	27,49	25,51	valid	+	H+/H-	<i>L. mono L. innocua</i>	+	/	+	+	PA	+	PA	5	c	
2023	1483	Dos de colin d'Alaska nature cuit	Cooked fish filet	+	28,09	28,86	valid	+	24,71	25,3	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	5	c	
2023	1670	Moules à la marinière et pomme de terre	RTRH seafood (mussels with potatoes)	-	No Cq	29,75	valid	-	No Cq	24,9	valid	-	-	/	/	-	-	-	NA	-	NA	5	c	

PRODUCTION ENVIRONMENTAL SAMPLES																									
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				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																				
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					CFX96 Touch™ (standard)			AriaMx™				Typical colonies			After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result			Agreement	
					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	O&A (10 µL)	Identification	Reference tests										
Cq	Result	Cq	Result																						
2023	832	Déchets production saumon	Waste, salmon filet (Seafood industry)	+	28,39	29,12	valid	+	24,34	25,09	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	6	a		
2023	1038	Chute de parage saumon (industrie de produits de la mer)	Waste, salmon (Seafood industry)	+	32,70	29,28	valid	+	28,96	25,47	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	6	a		
2023	1039	Déchets de porc ramassés au sol (industrie de produits carnés)	Waste, pork meat (meat products industry)	+	38,43	31,51	valid	+	33,4	27,76	valid	+	H+d/H-	<i>L. mono</i> <i>L. welshimeri</i>	+	/	+	+	PA	+	PA	6	a		
2023	1662	Déchet de production Morue (industrie de produits de la mer)	Waste, fish (seafood industry)	+	37,83	29,54	valid	+	33,71	24,88	valid	+	H+dni/H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	6	a		
2023	1663	Déchet de production Brandade sous doseuse (industrie de produits de la mer)	Waste, fish (seafood industry)	+	24,63	29,60	valid	+	20,6	24,65	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	6	a		
2023	1664	Déchet de production merlu pomme de terre cidre (industrie de produits de la mer)	Waste, fish and potatoes (seafood industry)	-	No Cq	29,41	valid	-	No Cq	24,73	valid	-	H-d(1)ni/-	/	/	-	-	-	NA	-	NA	6	a		
2023	1900	Déchets découpe porc (production saucisse)	Waste, pork meat (production of sausage)	-	No Cq	29,21	valid	-	No Cq	26,43	valid	-	H-	<i>L. welshimeri</i>	+	-	-	-	NA	-	NA	6	a		
2023	1901	Déchets découpe porc (production saucisse)	Waste, pork meat (production of sausage)	-	37,09/ 37,49/ 36,79	29,38/ 29,46/ 29,31	valid/ valid/ valid	+/+	34,72/ 33,92/ 34,13	26,71/ 25,61/ 25,69	valid/ valid/ valid	+/+	H-	<i>L. innocua</i>	+	+(H-x5, RLMx5-)	-	-	PPNA	-	PPNA	6	a		
2023	1902	Déchets de plats préparés, riz espagnol (industrie de plats préparés)	Waste, RTRH food with rice (RTRH food industry)	-	No Cq	29,33	valid	-	No Cq	26,65	valid	-	H-	<i>L. innocua</i>	+	-	-	-	NA	-	NA	6	a		
2023	1903	Déchets de plats préparés, sauce champignons (industrie de plats préparés)	Waste, RTRH food with mushrooms sauce (RTRH food industry)	-	25,12	29,32	valid	+	21,71	26,32	valid	+	H+/H-	<i>L. mono</i> <i>L. welshimeri</i>	+	/	+	+	PD	+	PD	6	a		
2023	1904	Déchets de plats préparés, crêpes bretonnes (industrie de plats préparés)	Waste, RTRH food pancake (RTRH food industry)	-	No Cq	30,66	valid	-	No Cq	28,25	valid	-	-	/	/	-	-	-	NA	-	NA	6	a		
2023	2398	Déchet produit carné (production de jambon saumuré)	Waste, meat product (production of ham)	-	No Cq	28,73	valid	-	No Cq	25,93	valid	-	-	/	/	-	-	-	NA	-	NA	6	a		

* Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

BACGene *Listeria monocytogenes*

PRODUCTION ENVIRONMENTAL SAMPLES																								
Year of analysis	N° Sample	Product French name)	Product	Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>																	Category	Type	
				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																			
					BACGene <i>Listeria monocytogenes</i> - PCR result									Confirmation					CFX96 Touch™ (standard)		AriaMx™			
					CFX96 Touch™ (standard)			AriaMx™			Typical colonies O&A (10 µL)	After purification step		Subculture in Fraser	All confir- matory tests	Final result	Agree- ment	Final result	Agree- ment					
					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification							Reference tests				
	Cq	Result		Cq	Result																			
2023	2399	Déchets produit carné (production de chipolatas)	Waste, meat product (production of sausage)	-	No Cq	28,91	valid	-	No Cq	26,25	valid	-	-	/	/	-	-	-	NA	-	NA	6	a	
2023	2400	Déchets produit carné 2 (production de jambon saumuré)	Waste, meat product (production of ham)	-	No Cq	28,49	valid	-	No Cq	26,07	valid	-	-	/	/	-	-	-	NA	-	NA	6	a	
2023	2401	Déchets produit carné (production de chipolatas)	Waste, meat product (production of sausage)	-	No Cq	28,90	valid	-	No Cq	26,32	valid	-	-	/	/	-	-	-	NA	-	NA	6	a	
2023	2612	Déchets effilochons bœuf (industrie de produits carnés)	Waste, beef meat (meat products industry)	+	37,93	28,33	valid	+	34,21	25,75	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	6	a	
2023	2613	Déchets effilochons porc (industrie de produits carnés)	Waste, pork meat (meat products industry)	+	35,87	28,06	valid	+	32,62	25,78	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	6	a	
2023	2614	Déchets sol sortie pommentière APF (industrie de produits carnés)	Waste, ground (meat products industry)	+	35,78	28,72	valid	+	32,24	26,1	valid	+	H+/H-	<i>L. mono</i> / <i>L. innocua</i>	+	/	+	+	PA	+	PA	6	a	
2023	2615	Déchets sol abattoir APF (industrie de produits carnés)	Waste, ground slaughterhouse (meat products industry)	+	40,82/ No Cq/ No Cq	28,65/ 28,44/ 28,17	valid/ valid/ valid	+/-	No Cq	26,35	valid	-	-	/	/	-	-	-	PPND	-	ND	6	a	
2023	2616	Poussière aspirateur (environnement laitier)	Vacuum dusts (dairy product industry)	-	No Cq	28,86	valid	-	No Cq	26,49	valid	-	-	/	/	-	-	-	NA	-	NA	6	a	
2023	2617	Poussière aspirateur (environnement laitier)	Vacuum dusts (dairy product industry)	-	No Cq	28,63	valid	-	No Cq	25,72	valid	-	-	/	/	-	-	-	NA	-	NA	6	a	
2023	2618	Poussière aspirateur (environnement laitier)	Vacuum dusts (dairy product industry)	-	No Cq	31,41	valid	-	No Cq	27,88	valid	-	-	/	/	-	-	-	NA	-	NA	6	a	
2023	2619	Poussière aspirateur (environnement laitier)	Vacuum dusts (dairy product industry)	-	No Cq	28,48	valid	-	No Cq	25,61	valid	-	st	/	/	-	-	-	NA	-	NA	6	a	
2023	837	Eau de process laveur automatique	Process water (Seafood industry)	-	No Cq	29,13	valid	-	No Cq	25,45	valid	-	H-	<i>L. innocua</i>	+	-	-	-	NA	-	NA	6	b	
2023	969	Eau dessalage rampe (industrie de produits de la mer)	Process water (Seafood industry)	-	No Cq	29,34	valid	-	No Cq	24,98	valid	-	st	/	/	-	-	-	NA	-	NA	6	b	
2023	1028	Eau de process, égout (industrie d'herbes aromatiques)	Process water (aromatic herbs industry)	+	36,09	29,64	valid	+	32,28	26,1	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	6	b	
2023	1327	Eau de cuve de refroidissement (industrie de produits carnés, volaille)	Process water, cooling tank (meat products industry, poultry)	+	No Cq	29,44	valid	-	No Cq	25,57	valid	-	-	/	/	-	-	-	ND	-	ND	6	b	

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				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																			
					BACGene <i>Listeria monocytogenes</i> - PCR result									Confirmation					CFX96 Touch™ (standard)		AriaMx™			
					CFX96 Touch™ (standard)			AriaMx™			Typical colonies O&A (10 µL)		After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result	Agreement				
<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification	Reference tests															
Cq	Cq	Result		Cq	Cq	Result																		
2023	1470	Eau de process, cuisine (industrie de produits de la mer)	Process water, kitchen (Seafood industry)	-	No Cq	28,88	valid	-	No Cq	25,15	valid	-	st	/	/	-	-	-	NA	-	NA	6	b	
2023	1471	Eau de process, décongélation (industrie de produits de la mer)	Process water, thawing zone (Seafood industry)	-	No Cq	29,07	valid	-	No Cq	25,14	valid	-	H+	<i>L. ivanovii</i>	+	+(H+: <i>L. ivanovii</i>)	-	-	NA	-	NA	6	b	
2023	1472	Eau rinçage, étripage avant nettoyage (industrie produits de la mer)	Rinse water, before cleaning (Seafood industry)	-	No Cq	28,99	valid	-	No Cq	25,14	valid	-	st	/	/	-	-	-	NA	-	NA	6	b	
2023	1473	Eau décongélation avant nettoyage (industrie produits de la mer)	Thawing water, before cleaning (Seafood industry)	-	No Cq	29,08	valid	-	No Cq	25,44	valid	-	-(2)	/	/	-	-	-	NA	-	NA	6	b	
2023	1474	Eau de process FRAGA (industrie produits de la mer)	Process water (Seafood industry)	-	No Cq	31,34	valid	-	No Cq	29,72	valid	-	-	/	/	-	-	-	NA	-	NA	6	b	
2023	1475	Eau de rinçage, laveur (industrie produits de la mer)	Rinse water, washing machine (Seafood industry)	-	No Cq	29,01	valid	-	No Cq	25,11	valid	-	st	/	/	-	-	-	NA	-	NA	6	b	
2023	1479	Eau de cuve de refroidissement (industrie de produits carnés, volaille)	Process water, cooling tank (meat products industry, poultry)	+	28,78	28,90	valid	+	25,33	25,11	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	6	b	
2023	1480	Eau de cuve de refroidissement (industrie de produits carnés, volaille)	Process water, cooling tank (meat products industry, poultry)	-	No Cq	28,67	valid	-	No Cq	25,26	valid	-	-	/	/	-	-	-	NA	-	NA	6	b	
2023	1485	Eau de cuve de refroidissement (industrie de produits carnés, volaille)	Process water, cooling tank (meat products industry, poultry)	-	No Cq	28,93	valid	-	No Cq	25,18	valid	-	-	/	/	-	-	-	NA	-	NA	6	b	
2023	1486	Eau de cuve de refroidissement (industrie de produits carnés, volaille)	Process water, cooling tank (meat products industry, poultry)	+	28,31	29,02	valid	+	24,63	25,33	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	6	b	
2023	1487	Eau de cuve de refroidissement (industrie de produits carnés, volaille)	Process water, cooling tank (meat products industry, poultry)	-	28,05	29,13	valid	+	24,12	25,06	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	6	b	
2023	1672	Eau de process, cuve de refroidissement (industrie de produits carnés)	Process water (meat products industry)	+	24,83	29,61	valid	+	20,97	24,72	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	6	b	

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				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																			
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					CFX96 Touch™ (standard)			AriaMx™			Typical colonies O&A (10 µL)		After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result	Agreement				
<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification	Reference tests															
Cq	Cq	Result		Cq	Cq	Result																		
2023	2258	Eau de rinçage (production steak végétal + nuggets)	Rinse water (production of vegetable steak)	+	31,28	29,41	valid	+	27,2	25,65	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	6	b	
2023	2260	Eau de rinçage (production porc saumuré jambon)	Rinse water (production of pork meat product)	-	No Cq/ No Cq/ No Cq	29,21/ 29,33/ 29,34	valid/ valid/ valid	-/-	No Cq/ No Cq/ No Cq	25,70/ 25,12/ 25,11	valid/ valid/ valid	-/-	H+(1)	<i>L. mono</i>	+	/	+	-	NA	-	NA	6	b	
2023	2620	Eau laveur boîte (environnement porc)	Rinse water (environmental sample from pork industry)	-	No Cq	28,58	valid	-	No Cq	25,82	valid	-	st	/	/	-	-	-	NA	-	NA	6	b	
2023	2621	Eau de rinçage sortie Magyan (environnement porc)	Rinse water (environmental sample from pork industry)	+	25,75	28,10	valid	+	22,39	25,21	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	6	b	
2023	2622	Eau de rinçage BAC Europe (environnement porc)	Rinse water (environmental sample from pork industry)	+	25,45	28,38	valid	+	22,12	25,27	valid	+	H+/H-	<i>L. mono</i> <i>L. welshimeri</i>	+	/	+	+	PA	+	PA	6	b	
2023	2814	Eau de rinçage, épineuse (industrie de produits de la mer)	Rinse water, instrument (seafood industry)	-	No Cq	28,93	valid	-	No Cq	25,58	valid	-	st	/	/	-	-	-	NA	-	NA	6	b	
2023	2815	Eau de rinçage, mélangeur/batteur zone 1 (production sardines)	Rinse water, blender, zone 1 (production of sardines)	+	No Cq	29,12	valid	-	No Cq	25,76	valid	-	st	/	/	-	-	-	ND	-	ND	6	b	
2023	2816	Eau de rinçage, mélangeur/batteur zone 2 (production sardines)	Rinse water, blender, zone 2 (production of sardines)	-	No Cq	28,96	valid	-	No Cq	25,7	valid	-	st	/	/	-	-	-	NA	-	NA	6	b	
2023	970	Chiffonnette intérieur trancheur après nettoyage (industrie de produits de la mer)	Wipe, after cleaning (seafood industry)	-	No Cq	29,43	valid	-	No Cq	24,86	valid	-	st	/	/	-	-	-	NA	-	NA	6	c	
2023	971	Chiffonnette tapis trancheur après nettoyage (industrie de produits de la mer)	Wipe, after cleaning (seafood industry)	-	No Cq	29,06	valid	-	No Cq	24,81	valid	-	st	/	/	-	-	-	NA	-	NA	6	c	
2023	972	Chiffonnette tapis accélérateur avant nettoyage (industrie de produits de la mer)	Wipe, before cleaning (seafood industry)	-	No Cq	29,18	valid	-	No Cq	24,88	valid	-	st	/	/	-	-	-	NA	-	NA	6	c	
2023	973	Chiffonnette trancheur food service avant nettoyage (industrie de produits de la mer)	Wipe, before cleaning (seafood industry)	-	No Cq	29,06	valid	-	No Cq	24,87	valid	-	st	/	/	-	-	-	NA	-	NA	6	c	

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				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																			
					BACGene <i>Listeria monocytogenes</i> - PCR result									Confirmation					CFX96 Touch™ (standard)		AriaMx™			
					CFX96 Touch™ (standard)			AriaMx™			Typical colonies O&A (10 µL)	After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result	Agreement					
					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification							Reference tests				
	Cq	Result		Cq	Result																			
2023	974	Chiffonnette trancheur slice avant nettoyage (industrie de produits de la mer)	Wipe, before cleaning (seafood industry)	-	No Cq	29,14	valid	-	No Cq	24,84	valid	-	st	/	/	-	-	-	NA	-	NA	6	c	
2023	975	Chiffonnette rouleau trancheur slice avant nettoyage (industrie de produits de la mer)	Wipe, before cleaning (seafood industry)	-	No Cq	29,02	valid	-	No Cq	24,93	valid	-	st	/	/	-	-	-	NA	-	NA	6	c	
2023	1468	Chiffonnette avant nettoyage, tapis étripage (industrie de produits de la mer)	Wipe before cleaning (Seafood industry)	-	No Cq	29,01	valid	-	No Cq	25,03	valid	-	st	/	/	-	-	-	NA	-	NA	6	c	
2023	1469	Chiffonnette avant nettoyage, tapis emboitage (industrie de produits de la mer)	Wipe before cleaning (Seafood industry)	-	No Cq	28,89	valid	-	No Cq	25,07	valid	-	-	/	/	-	-	-	NA	-	NA	6	c	
2023	1665	Chiffonnette avant nettoyage, seau blanc laverie 10 (industrie de produits de la mer)	Wipe before cleaning (Seafood industry)	-	No Cq	29,49	valid	-	No Cq	24,82	valid	-	st	/	/	-	-	-	NA	-	NA	6	c	
2023	1666	Chiffonnette avant nettoyage, seau blanc laverie 11 (industrie de produits de la mer)	Wipe before cleaning (Seafood industry)	-	No Cq	29,78	valid	-	No Cq	24,81	valid	-	st	/	/	-	-	-	NA	-	NA	6	c	
2023	1667	Chiffonnette avant nettoyage, seau blanc laverie 12 (industrie de produits de la mer)	Wipe before cleaning (Seafood industry)	-	No Cq	29,38	valid	-	No Cq	24,97	valid	-	-	/	/	-	-	-	NA	-	NA	6	c	
2023	1886	Chiffonnette table de travail, après nettoyage (production steak végétal)	Wipe, working table, after cleaning (production of vegetable steak)	+	No Cq/ 40,54/ No Cq	29,72/ 29,45/ 29,50	valid/ valid/ valid	-/+/-	No Cq/ No Cq/ No Cq	25,55/ 25,91/ 25,93	valid	-/-	H+(5)	<i>L. mono</i>	+	/	+	-	ND	-	ND	6	c	
2023	1887	Chiffonnette pailasse, après nettoyage (production steak végétal)	Wipe, working table, after cleaning (production of vegetable steak)	+	37,06	29,30	valid	+	33,15	25,53	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	6	c	
2023	1888	Chiffonnette raclette, après nettoyage (industrie de plats préparés)	Wipe, after cleaning (RTRH food industry)	-	No Cq/ No Cq/ No Cq	29,40/ 29,62/ 29,43	valid/ valid/ valid	-/-	33,07	25,16	valid	+	H+	<i>L. mono</i>	+	/	+	-	NA	+	PD	6	c	
2023	1889	Chiffonnette bac gris, après nettoyage (industrie de plats préparés)	Wipe, after cleaning (RTRH food industry)	+	31,03	29,38	valid	+	27,09	25,05	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	6	c	

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				Final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth																				
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					CFX96 Touch™ (standard)			AriaMx™				Typical colonies O&A (10 µL)			After purification step		Subculture in Fraser	All confirmatory tests	Final result	Agreement	Final result			Agreement	
					<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	Identification	Reference tests											
Cq	Result	Cq	Result																						
2023	1890	Chiffonnette seau blanc, après nettoyage (industrie de plats préparés)	Wipe, after cleaning (RTRH food industry)	+	29,00	29,36	valid	+	25,04	25,05	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	6	c		
2023	1891	Chiffonnette tapis étripage, après nettoyage (industrie de produits de la mer)	Wipe, after cleaning (RTRH food industry)	+	No Cq	29,33	valid	-	No Cq	25,05	valid	-	H-d	<i>L. seeligeri</i>	+	-	-	-	ND	-	ND	6	c		
2023	1892	Eponge tapis emboitage, après nettoyage (industrie de produits de la mer)	Sponge, after cleaning (seafood industry)	+	35,75	29,47	valid	+	31,19	24,98	valid	+	H+	<i>L. mono</i>	+	/	+	+	PA	+	PA	6	c		
2023	1893	Eponge plateau, après nettoyage (industrie de produits de la mer)	Sponge, after cleaning (seafood industry)	-	38,25	29,74	valid	+	33,42	25,1	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	6	c		
2023	2402	Chiffonnette cutter avant nettoyage (production chipolatas)	Wipe, before cleaning, cutter (production of sausage)	-	No Cq	28,74	valid	-	No Cq	26	valid	-	st	/	/	-	-	-	NA	-	NA	6	c		
2023	2403	Chiffonnette hall avant nettoyage (production chipolatas)	Wipe, before cleaning, hall (production of sausage)	+	No Cq	28,65	valid	-	No Cq	25,75	valid	-	-	/	/	-	-	-	ND	-	ND	6	c		
2023	2404	Chiffonnette cutter avant nettoyage (production chipolatas)	Wipe, before cleaning, cutter (production of sausage)	+	No Cq	28,68	valid	-	No Cq	25,68	valid	-	-	/	/	-	-	-	ND	-	ND	6	c		
2023	2405	Chiffonnette table avant nettoyage (production chipolatas)	Wipe, before cleaning, working table (production of sausage)	-	No Cq	28,63	valid	-	No Cq	25,81	valid	-	st	/	/	-	-	-	NA	-	NA	6	c		
2023	2813	Ecouvillon, épineuse (industrie de produits de la mer)	Swab, instrument (seafood industry)	-	31,77	29,01	valid	+	27,42	25,55	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	6	c		
2023	2817	Ecouvillon etaleur (production pâte fine)	Swab, instrument to spread (production of paste)	-	32,42	28,89	valid	+	28,47	25,77	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	6	c		
2023	2818	Ecouvillon plan de travail (production de mousse de foie de porc)	Swab, working table (production of pork pâté)	-	31,17	28,91	valid	+	27,46	25,91	valid	+	H+	<i>L. mono</i>	+	/	+	+	PD	+	PD	6	c		
2023	2819	Ecouvillon mélangeur (production de mousse de foie de porc)	Swab, mixer (production of pork pâté)	+	No Cq	28,63	valid	-	No Cq	25,4	valid	-	st	/	/	-	-	-	ND	-	ND	6	c		

COMPOSITE FOODS / READY-TO-EAT AND READY-TO-REHEAT																						
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>															Category	Type	
				<i>L. mono</i> final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth + storage 72h at 5°C±3°C																	
					BACGene <i>Listeria monocytogenes</i> - PCR result - Storage 72h at 5°C±3°C										Confirmation		CFX96 Touch™ (standard)		AriaMx™			
					CFX96 Touch™ (standard)			AriaMx™			O&A (10 µL)	All confirmatory tests	Final result	Agreement	Final result	Agreement						
<i>L. mono</i> (Cq)	IPC (Cq)	Result	<i>L. mono</i> (Cq)	IPC (Cq)	Result	Result																
2023	337	Houmous citron confi	Houmous with candied lemon	-	No Cq	28,46	valid	-	No Cq	27,9	valid	-	-	-	-	NA	-	NA	1	a		
2023	1385	Piémontaise	Piémontaise with ham	+	23,23	29,34	valid	+	19,88	25,39	valid	+	H+	+	+	PA	+	PA	1	a		
2023	1386	Piémontaise	Piémontaise with ham	+	28,43	29,30	valid	+	24,74	26,38	valid	+	H+	+	+	PA	+	PA	1	a		
2023	1387	Piémontaise	Piémontaise with ham	+	29,76	29,40	valid	+	26,04	26,1	valid	+	H+	+	+	PA	+	PA	1	a		
2023	1873	Sandwich saumon salade pain de mie complet	Sandwich with salmon, salad, wholemeal bread	+	25,81	30,28	valid	+	21,42	25,35	valid	+	H+	+	+	PA	+	PA	1	a		
2023	1874	Sandwich jambon beurre pain de mie complet	Sandwich with ham, butter, wholemeal bread	+	No Cq	29,18	valid	-	No Cq	24,95	valid	-	st	-	-	ND	-	ND	1	a		
2023	1875	Club sandwich poulet rôti mayonnaise avec farine complète	Sandwich with roasted chicken meat, mayonnaise, wholemeal bread	+	No Cq	29,17	valid	-	No Cq	24,74	valid	-	H-	-	-	ND	-	ND	1	a		
2023	1877	Mini farfalles au thon tomate ail et ciboulette	Pasta salad with tuna, tomatoes and garlic	-	No Cq	30,26	valid	-	No Cq	26,03	valid	-	-	-	-	NA	-	NA	1	a		
2023	1878	Salade fusillu et jambon cuit comté tomates cerises et vinaigre balsamique	Pasta salad with cooked ham, tomatoes	-	No Cq	29,16	valid	-	No Cq	25,47	valid	-	-	-	-	NA	-	NA	1	a		
2023	2151	Apéritif olives, feta, tomates séchées, origan	Olives with cheese and tomatoes	+	27,09	28,68	valid	+	24,04	26,23	valid	+	H+	+	+	PA	+	PA	1	a		
2023	2152	Mini roulé coppa, fromage de vache et ricotta	RTE ham with cheese	+	24,35	28,71	valid	+	21,4	26,28	valid	+	H+	+	+	PA	+	PA	1	a		
2023	2153	Petits poivrons farcis, fromage de vache et ricotta	RTE pepper with cheese	-	28,70	28,62	valid	+	25,56	26,33	valid	+	H+	+	+	PD	+	PD	1	a		
2023	2154	Salade jambon sec, chèvre et sauce vinaigrette	Salad with ham, cheese and sauce	+	27,44	29,02	valid	+	24,07	26,18	valid	+	H+	+	+	PA	+	PA	1	a		
2023	2156	Sandwich thon crudités avec pain de mie complet	Salad with tuna, vegetables, wholemeal bread	+	31,38	29,03	valid	+	28,37	26,55	valid	+	H+	+	+	PA	+	PA	1	a		
2023	2157	Sandwich poulet, crudités, baguette viennoise	Sandwich with chicken meat and vegetables	-	26,41	29,14	valid	+	23,74	27,17	valid	+	H+	+	+	PD	+	PD	1	a		
2023	2158	Wrap poulet rôti façon fajitas sauce salsa	Wrap sandwich with sauce	+	38,96	29,14	valid	+	35,73	27,18	valid	+	H+	+	+	PA	+	PA	1	a		
2023	325	Paillasson de légumes	RTRH food with vegetables	+	No Cq	28,68	valid	-	No Cq	26,31	valid	-	-	-	-	ND	-	ND	1	b		
2023	336	Galette de soja à la provençale	Soya galette with tomatoes and aromatic herbs	-	No Cq	32,73	valid	-	No Cq	26,47	valid	-	st	-	-	NA	-	NA	1	b		
2023	580	Paillasson légumes et fromage	RTRH food with vegetables and cheese	+	No Cq	29,31	valid	-	No Cq	26,58	valid	-	-	-	-	ND	-	ND	1	b		
2023	1035	Samoussa poulet	Chicken samoussa	-	No Cq	29,22	valid	-	No Cq	26,66	valid	-	H-	-	-	NA	-	NA	1	b		
2023	1342	Ecrasé portionnable thym seigle	RTRH food with potatoes, thyme, rye	+	No Cq	29,31	valid	-	No Cq	25,71	valid	-	-	-	-	ND	-	ND	1	b		
2023	1346	Epinard haché à la crème	Sliced spinach with cream	+	26,02	29,50	valid	+	21,98	25,45	valid	+	H+	+	+	PA	+	PA	1	b		
2023	1481	Palets de courgettes avec fromage	Zucchini cake with cheese	-	No Cq	28,68	valid	-	No Cq	26,63	valid	-	-	-	-	NA	-	NA	1	b		
2023	1675	Feuilleté au jambon et fromage	RTRH food with ham and cheese	-	No Cq/ No Cq/ No Cq	30,03/ 29,61/ 29,53	valid/ valid/ valid	-/-/-	No Cq/ No Cq/ No Cq	25,61/ 26,47/ 25,99	valid/ valid/ valid	-/-/-	H+	+	-	NA	-	NA	1	b		
2023	1854	Effeillé de pomme de terre, oignons rouges tomates séchées cuit surgelé	Cooked and frozen RTRH food with potatoes, onions, tomatoes	-	22,24	31,78	valid	+	18,51	26,03	valid	+	H+	+	+	PD	+	PD	1	b		

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Summary report (Version 0)

BACGene *Listeria monocytogenes*

COMPOSITE FOODS / READY-TO-EAT AND READY-TO-REHEAT																					
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					BACGene <i>Listeria monocytogenes</i> - PCR result - Storage 72h at 5°C±3°C								Confirmation		CFX96 Touch™ (standard)		AriaMx™				
					CFX96 Touch™ (standard)				AriaMx™				O&A (10 µL)	All confirmatory tests	Final result	Agreement	Final result	Agreement			
<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result														
2023	1916	Pizza 4 fromages	Pizza, 4 cheeses	+	No Cq	28,57	valid	-	No Cq	26,73	valid	-	-	-	-	ND	-	ND	1	b	
2023	1917	Pizza jambon fromage	Pizza with ham and cheese	-	38,98	28,22	valid	+	35,23	26,95	valid	+	H+	+	+	PD	+	PD	1	b	
2023	1918	Quiche aux trois fromages (emmental, reblochon, chèvre)	Cheese pie	+	No Cq	28,02	valid	-	No Cq	26,07	valid	-	H-	-	-	ND	-	ND	1	b	
2023	1919	Couscous à la marocaine poulet et merguez	Couscous	-	No Cq	28,18	valid	-	No Cq	26,02	valid	-	st	-	-	NA	-	NA	1	b	
2023	1920	Couscous royal aux 3 viandes	Couscous with 3 meats	-	23,76	28,11	valid	+	20,2	25,95	valid	+	H+/H-	+	+	PD	+	PD	1	b	
2023	586	Croissant	Croissant	-	No Cq	32,21	valid	-	No Cq	29,59	valid	-	-	-	-	NA	-	NA	1	c	
2023	939	Flan à la part	Pastry flan	-	No Cq	29,64	valid	-	No Cq	25,56	valid	-	H-	-	-	NA	-	NA	1	c	
2023	940	Flan pâtissier	Pastry flan	-	No Cq	29,73	valid	-	No Cq	25,3	valid	-	H-	-	-	NA	-	NA	1	c	
2023	942	Tortilla espagnole aux pommes de terre	Omelette (with potatoes)	-	21,38	32,39	valid	+	17,5	25,6	valid	+	H+	+	+	PD	+	PD	1	c	
2023	943	Coupe bavaroise aux fraises	Pastry with strawberries	-	No Cq	29,53	valid	-	No Cq	25,74	valid	-	H-	-	-	NA	-	NA	1	c	
2023	944	Paris Brest	Pastry with custard	-	No Cq	29,90	valid	-	No Cq	25,81	valid	-	H-	-	-	NA	-	NA	1	c	
2023	945	Eclair vanille	Pastry with custard (vanilla)	-	No Cq	29,60	valid	-	No Cq	25,49	valid	-	H-	-	-	NA	-	NA	1	c	
2023	1853	Pain aux raisins	Raisin bread	+	No Cq/ 39,56/ No Cq	30,60/ 30,28/ 29,91	valid/ valid/ valid	-/+/-	No Cq/ No Cq/ No Cq	27,06/ 26,33/ 26,84	valid/ valid/ valid	-/-/-	H+ /H+	+	-	ND	-	ND	1	c	
2023	1880	Flan pâtissier	Pastry flan	+	20,53	32,97	valid	+	16,96	26,56	valid	+	H+	+	+	PA	+	PA	1	c	
2023	1881	Choux chantilly	Pastry with Chantilly	+	22,92	30,04	valid	+	18,97	25,18	valid	+	H+	+	+	PA	+	PA	1	c	
2023	1882	Choux à la crème	Pastry with cream	-	29,49	29,04	valid	+	25,08	25,29	valid	+	H+	+	+	PD	+	PD	1	c	
2023	1883	Tarte Tropicane	Pastry with cream	+	21,07	32,39	valid	+	17,55	24,8	valid	+	H+	+	+	PA	+	PA	1	c	
2023	1884	Tortilla espagnole avec pommes de terre	Omelette with potatoes	-	No Cq	29,19	valid	-	No Cq	25,2	valid	-	-	-	-	NA	-	NA	1	c	
2023	2250	Flan aux œufs cuit et doré au four	Pastry flan	+	31,72	29,08	valid	+	28,26	25,98	valid	+	H+	+	+	PA	+	PA	1	c	
2023	2251	Eclair café	Pastry, with cream flavour coffee	+	No Cq	30,22	valid	-	No Cq	27,03	valid	-	-	-	-	ND	-	ND	1	c	
2023	2252	Fraisier	Pastry with cream and strawberry	+	34,64	29,19	valid	+	29,8	26,2	valid	+	H+	+	+	PA	+	PA	1	c	
2023	2253	Choux chantilly	Pastry with Chantilly	+	30,83	29,15	valid	+	27,22	26,23	valid	+	H+	+	+	PA	+	PA	1	c	
2023	2627	Barre twix	Confectionary with chocolate and caramel	-	No Cq	34,52	valid	-	No Cq	31,34	valid	-	-	-	-	NA	-	NA	1	c	

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					CFX96 Touch™ (standard)				AriaMx™				O&A (10 µL)	All confirmatory tests	Final result	Agreement	Final result	Agreement		
<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result													
2023	276	Viande de poulet crue	Raw chicken meat	+	23,99	32,16	valid	+	20,42	26,59	valid	+	H+	+	+	PA	+	PA	2	a
2023	277	Steak haché de volaille	Raw ground poultry	+	32,42	30,41	valid	+	28,45	27,71	valid	+	H+/H-	+	+	PA	+	PA	2	a
2023	280	Cuisse de poulet	Chicken leg meat	-	29,25	29,81	valid	+	25,79	27,69	valid	+	H+/H-	+	+	PD	+	PD	2	a
2023	282	Viande rouge avec peau	Raw red meat	+	No Cq	30,53	valid	-	No Cq	28,45	valid	-	st	-	-	ND	-	ND	2	a
2023	285	Cuisse de coq	Raw rooster meat	-	No Cq	31,08	valid	-	No Cq	26,93	valid	-	st	-	-	NA	-	NA	2	a
2023	286	Steak haché de volaille	Raw ground poultry	+	37,05	29,53	valid	+	32,98	27,08	valid	+	H+ (<i>L. mono</i>) H-	+	+	PA	+	PA	2	a
2023	288	Steak haché de volaille	Raw ground poultry	+	39,75	29,89	valid	+	35,21	27,21	valid	+	H+/H-	+	+	PA	+	PA	2	a
2023	295	Viande crue de dinde	Raw poultry meat	-	No Cq	32,31	valid	-	No Cq	29,93	valid	-	H-	-	-	NA	-	NA	2	a
2023	328	Steak de poulet	Chicken meat	-	No Cq	29,13	valid	-	No Cq	27,9	valid	-	-	-	-	NA	-	NA	2	a
2023	331	Cuisse de dinde	Poultry leg meat	+	No Cq	29,31	valid	-	No Cq	27,82	valid	-	H-	-	-	ND	-	ND	2	a
2023	332	Steak haché de volaille	Raw ground poultry meat	+	35,44	29,83	valid	+	32,74	27,93	valid	+	H+/H-	+	+	PA	+	PA	2	a
2023	431	Steak haché de bœuf	Raw ground beef meat	+	36,16	31,35	valid	+	32,65	27,48	valid	+	H+/H-	+	+	PA	+	PA	2	a
2023	434	Steak haché de volaille	Raw ground poultry meat	-	41,45	31,02	valid	+	36,99	27,68	valid	+	H+/H-	+	+	PD	+	PD	2	a
2023	582	Haut de cuisse de dinde	Raw poultry meat	+	No Cq	33,93	valid	-	No Cq	31,54	valid	-	H-	-	-	ND	-	ND	2	a
2023	583	Sauté de dinde	Raw poultry meat	-	No Cq	33,63	valid	-	No Cq	31,25	valid	-	H-	-	-	NA	-	NA	2	a
2023	834	Poulet au citron cru	Raw chicken meat	-	No Cq	31,17	valid	-	No Cq	27,37	valid	-	H-	-	-	NA	-	NA	2	a
2023	2262	Viande bovine rumsteak à griller surgelée	Raw beef meat	-	No Cq	29,27	valid	-	No Cq	26,05	valid	-	H-	-	-	NA	-	NA	2	a
2023	2267	Filet de canard façon tournedos	Raw duck meat	+	36,88	29,40	valid	+	32,73	26,49	valid	+	H+	+	+	PA	+	PA	2	a
2023	2268	Escalope de veau à griller	Raw veal meat	-															2	a
2023	2269	Filet de dinde	Raw poultry meat	-	31,10	32,05	valid	+	27,92	28,99	valid	+	H+	+	+	PD	+	PD	2	a
2023	278	Ailes de poulet rôti	Roasted chicken wings	-	No Cq	28,61	valid	-	No Cq	26	valid	-	st	-	-	NA	-	NA	2	b
2023	284	Porc au curry	Cooked pork meat with curry	+	24,11	28,45	valid	+	20,97	25,8	valid	+	H+	+	+	PA	+	PA	2	b
2023	291	Poulet façon fajitas	Cooked chicken meat (fajitas)	-	36,29	28,27	valid	+	33,08	25,73	valid	+	H+	+	+	PD	+	PD	2	b
2023	294	Porc au curry	Cooked pork meat with curry	+	20,37	34,23	valid	+	17,31	28,22	valid	+	H+	+	+	PA	+	PA	2	b
2023	326	Escalope poulet pané	Breaded chicken cutlet	+	26,10	28,45	valid	+	24,84	28,8	valid	+	H+	+	+	PA	+	PA	2	b
2023	1905	Bœuf bourguignon	Cooked beef meat	-	No Cq	28,20	valid	-	No Cq	26,47	valid	-	H+ (<i>L. ivanovii</i>)	-	-	NA	-	NA	2	b
2023	1906	Blanquette de veau	Cooked veal meat	-	19,00	38,30	Invalid	+	14,89	32,73	Invalid	+	H+	+	+	PD	+	PD	2	b
2023	1907	Lapin chasseur	Cooked rabbit meat	+	No Cq	28,53	valid	-	No Cq	26,13	valid	-	st	-	-	ND	-	ND	2	b
2023	1908	Poulet basquaise au piment du Pays Basque	Cooked chicken meat	+	No Cq	28,09	valid	-	No Cq	26,07	valid	-	st	-	-	ND	-	ND	2	b
2023	1909	Roti de porc, RTRH	Cooked pork meat	+	18,45	38,50	Invalid	+	15,19	32,28	valid	+	H+	+	+	PA	+	PA	2	b
2023	2820	Bœuf sauce au poivre	RTRH beef meat with pepper	-	No Cq	29,26	valid	-	No Cq	25,52	valid	-	-	-	-	NA	-	NA	2	b
2023	287	Boudin noir	Blood sausage	+	19,78	36,33	valid	+	16,25	29,43	valid	+	H+/H-	+	+	PA	+	PA	2	c
2023	290	Saucisson aux cèpes	Sausage with mushrooms	-	No Cq	28,47	valid	-	No Cq	25,71	valid	-	-	-	-	NA	-	NA	2	c
2023	292	Saucisse knacki	Knack sausage	-	No Cq	28,45	valid	-	No Cq	25,71	valid	-	H-	-	-	NA	-	NA	2	c
2023	584	Chorizo fumé	Smoked chorizo	+	29,74	29,43	valid	+	26,69	27,25	valid	+	H+/H-	+	+	PA	+	PA	2	c
2023	1034	Saucisse Ouessant fumée à la motte	Smoked sausage	-	38,52	28,84	valid	+	34,07	26,12	valid	+	H+/H-	+	+	PD	+	PD	2	c
2023	1048	Jambon cuit supérieur en dès	Cooked and sliced ham	+	29,32	28,55	valid	+	25,98	25,9	valid	+	H+	+	+	PA	+	PA	2	c

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ADRIA

Summary report (Version 0)

BACGene *Listeria monocytogenes*

196/212

October 30, 2023

MEAT PRODUCTS																								
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					CFX96 Touch™ (standard)				AriaMx™				O&A (10 µL)		All confirmatory tests		Final result		Agreement					
<i>L. mono</i> (Cq)	Cq	Result	Result	<i>L. mono</i> (Cq)	Cq	Result	Result	O&A (10 µL)	All confirmatory tests	Final result	Agreement	Final result	Agreement											
2023	1189	Merguez	Merguez	+	34,90/ 35,43/ 36,37	29,85/ 30,06/ 30,10	valid/ valid/ valid	+ / + / +	31,18/ 32,40/ 31,95	26,21/ 26,41/ 26,35	valid/ valid/ valid	+ / + / +	H- (RLM+)	+	+	PA	+	PA	2	c				
2023	1191	Chorizo fumé pur porc	Smoked chorizo	-	No Cq	29,75	valid	-	No Cq	25,84	valid	-	-	-	-	NA	-	NA	2	c				
2023	1478	Pâté de campagne maison	Farmer's pâté	+	21,16	30,82	valid	+	17,39	29,33	valid	+	H+	+	+	PA	+	PA	2	c				
2023	1484	Saucisse de Strasbourg supérieure	Sausage (Strasbourg)	+	25,69	28,45	valid	+	22,17	26,87	valid	+	H+	+	+	PA	+	PA	2	c				
2023	1657	Merguez piquante	Spicy merguez	+	38,76	29,53	valid	+	33,68	25,51	valid	+	H- (<i>L. innocua</i>) <i>L. mono</i> (Palcam)	+	+	PA	+	PA	2	c				
2023	1658	Chorizo fumé	Smoked chorizo	-	No Cq	29,49	valid	-	No Cq	25,3	valid	-	H-	-	-	NA	-	NA	2	c				
2023	1659	Merguez tunisienne	Tunisian merguez	+	No Cq	29,94	valid	-	No Cq	25,26	valid	-	H-	-	-	ND	-	ND	2	c				
2023	1660	Saucisse d'agneau	Lamb sausage	-	36,24	30,00	valid	+	32,24	25,66	valid	+	H+	+	+	PD	+	PD	2	c				
2023	1673	Chorizo fumé pur porc	Smoked chorizo	-	31,67	29,27	valid	+	27,55	25,39	valid	+	H+/H-	+	+	PD	+	PD	2	c				
2023	1676	Merguez	Merguez	+	40,36	29,50	valid	+	33,74	25,3	valid	+	H+ (<i>L. mono</i>) / H-	+	+	PA	+	PA	2	c				

MILK AND DAIRY PRODUCTS																				
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>														Category	Type
				<i>L. mono</i> final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth + storage 72h at 5°C±3°C															
					BACGene <i>Listeria monocytogenes</i> - PCR result - Storage 72h at 5°C±3°C								Confirmation		CFX96 Touch™ (standard)		AriaMx™			
					CFX96 Touch™ (standard)				AriaMx™				O&A (10 µL)	All confirmatory tests	Final result	Agreement	Final result	Agreement		
<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	O&A (10 µL)	All confirmatory tests	Final result	Agreement	Final result	Agreement							
2023	429	Fromage pâte persillée au lait cru de brebis	Raw ewe milk cheese	-	No Cq/ No Cq/ No Cq	30,17/ 29,88/ 30,14	valid/ valid/ valid	-/-	35,76/ No Cq/ No Cq	26,59/ 26,58/ 26,64	valid/ valid/ valid	+/-	st (x5)	-	-	PPNA	-	PPNA	3	a
2023	435	Fromage pâte persillée au lait cru de brebis	Raw ewe milk cheese	-	No Cq	29,26	valid	-	No Cq	25,48	valid	-	st	-	-	NA	-	NA	3	a
2023	436	Fromage pâte persillée au lait cru de brebis	Raw ewe milk cheese	-	No Cq	29,14	valid	-	No Cq	25,11	valid	-	st (x5)	-	-	NA	-	NA	3	a
2023	838	Camembert au lait cru	Raw cow milk cheese	-	No Cq	30,45	valid	-	No Cq	27,19	valid	-	H-	-	-	NA	-	NA	3	a
2023	839	Camembert au lait cru	Raw cow milk cheese	-	No Cq	30,52	valid	-	No Cq	26,54	valid	-	H-	-	-	NA	-	NA	3	a
2023	843	Munster au lait cru de vache	Raw cow milk cheese	-	No Cq	32,46	valid	-	No Cq	28,25	valid	-	H-	-	-	NA	-	NA	3	a
2023	850	Fondant de brebis au lait cru	Raw ewe milk cheese	-	No Cq	30,32	valid	-	No Cq	26,59	valid	-	H-	-	-	NA	-	NA	3	a
2023	2160	Fromage au lait cru de Brebis Ossau iraty	Raw ewe milk cheese	+	26,12	28,68	valid	+	23,29	26,28	valid	+	H+	+	+	PA	+	PA	3	a
2023	2161	Rocquefort au lait cru de chèvre	Raw goat milk cheese	+	No Cq	29,28	valid	-	No Cq	26,62	valid	-	-	-	-	ND	-	ND	3	a
2023	2162	Morbier au lait cru de vache	Raw cow milk cheese	+	34,77	33,38	valid	+	31,47	30,95	valid	+	H+	+	+	PA	+	PA	3	a
2023	2164	Rocamadour au lait cru de chèvre	Raw goat milk cheese	+	No Cq	28,94	valid	-	No Cq	26,72	valid	-	-	-	-	ND	-	ND	3	a
2023	2165	Chavignol au lait cru de chèvre	Raw goat milk cheese	+	37,20	29,34	valid	+	33,73	27,26	valid	+	H+	+	+	PA	+	PA	3	a
2023	2388	Brie de Meaux au lait cru	Raw cow milk cheese	+	27,73	30,08	valid	+	25,02	29,21	valid	+	H+	+	+	PA	+	PA	3	a
2023	2389	Tomme de chèvre au lait cru	Raw goat milk cheese	+	27,18	27,22	valid	+	24,42	26,37	valid	+	H+	+	+	PA	+	PA	3	a
2023	2390	Tomme de brebis au lait cru	Raw ewe milk cheese	+	No Cq	27,09	valid	-	No Cq	26,42	valid	-	st	-	-	ND	-	ND	3	a
2023	2391	Emmental grand cru au lait cru de vache	Raw cow milk cheese	+	29,96	30,52	valid	+	27,42	29,42	valid	+	H+	+	+	PA	+	PA	3	a
2023	2611	Emmental au lait cru	Raw milk cheese	-	28,09	34,23	valid	+	23,98	28,75	valid	+	H+	+	+	PD	+	PD	3	a
2023	444	Lait cru de brebis	Raw ewe milk	+	21,50	30,65	valid	+	17,85	25,1	valid	+	H+	+	+	PA	+	PA	3	b
2023	1855	Lait de brebis	Ewe milk	+	22,47	31,58	valid	+	18,84	26,16	valid	+	H+	+	+	PA	+	PA	3	b
2023	1856	Lait de brebis	Ewe milk	+	21,59	32,59	valid	+	17,9	25,8	valid	+	H+	+	+	PA	+	PA	3	b
2023	1857	Lait de brebis	Ewe milk	+	29,49	29,16	valid	+	21	26,84	valid	+	H+	+	+	PA	+	PA	3	b
2023	2166	Lait cru fermenté de vache	Raw milk cheese	-	No Cq	30,02	valid	-	No Cq	27,91	valid	-	-	-	-	NA	-	NA	3	b
2023	2167	Lait cru de vache jersiaise	Raw milk cheese	-	No Cq	29,01	valid	-	No Cq	27,28	valid	-	H+ (<i>L. ivanovii</i>)	+	-	NA	-	NA	3	b
2023	2170	Crème crue fermière au lait cru de vache	Cream with raw cow milk	-	No Cq	30,91	valid	-	No Cq	28,92	valid	-	H+ (<i>L. ivanovii</i>)	-	-	NA	-	NA	3	b
2023	2171	Crème crue fermière au lait cru de vache	Cream with raw cow milk	+	No Cq/ No Cq/ No Cq	30,53/ 30,84/ 31,07	valid/ valid/ valid	-/-	No Cq/ No Cq/ No Cq	28,12/ 26,70/ 25,99	valid/ valid/ valid	-/-	H+ (<i>L. mono</i>)	+	-	ND	-	ND	3	b
2023	2392	Beurre cru de vache, baratte, demi sel	Raw butter with salt	-	27,54	27,44	valid	+	24,33	26,44	valid	+	H+	+	+	PD	+	PD	3	b
2023	2393	Beurre de baratte au lait cru demi-sel	Butter with raw milk and salt	-	29,78	32,93	Invalid	+	27,00	29,71	Invalid	+	H+	+	+	PD	+	PD	3	b
2023	2397	Crème crue au lait cru de vache	Raw cream with raw cow milk	-	39,93	28,05	valid	+	No Cq/ No Cq/ No Cq	26,88/ 25,73/ 26,18	valid/ valid/ valid	-/-	H+	+	+	PD	-	NA	3	b
2023	2610	Beurre doux à la crème mûré non pasteurisé	Butter with raw milk	+	23,47	34,11	valid	+	19,69	27,17	valid	+	H+	+	+	PA	+	PA	3	b

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Summary report (Version 0)

BACGene *Listeria monocytogenes*

MILK AND DAIRY PRODUCTS																				
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>														Category	Type
				<i>L. mono</i> final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth + storage 72h at 5°C±3°C															
					BACGene <i>Listeria monocytogenes</i> - PCR result - Storage 72h at 5°C±3°C								Confirmation		CFX96 Touch™ (standard)		AriaMx™			
					CFX96 Touch™ (standard)				AriaMx™				O&A (10 µL)	All confirmatory tests	Final result	Agreement	Final result	Agreement		
<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result													
2023	932	Petit basque au lait de brebis pasteurisé (36%MG)	Pasteurized ewe milk cheese (36% FL)	-	27,86	29,64	valid	+	23,96	25,47	valid	+	H+	+	+	PD	+	PD	3	c
2023	933	Tomme des Pyrénées au lait de vache pasteurisé (28%MG)	Pasteurized cow milk cheese (28% FL)	+	29,08	29,87	valid	+	25,13	25,46	valid	+	H+	+	+	PA	+	PA	3	c
2023	934	Bûche de chèvre au lait pasteurisé (23% MG)	Pasteurized goat milk cheese (23% FL)	-	No Cq	29,81	valid	-	No Cq	25,6	valid	-	H-	-	-	NA	-	NA	3	c
2023	935	Riz au lait saveur vanille	Rice pudding (vanilla)	+	23,19	30,70	valid	+	19,43	24,86	valid	+	H+	+	+	PA	+	PA	3	c
2023	936	Semoule au lait saveur vanille	Milk semolina (vanilla)	-	No Cq	29,55	valid	-	No Cq	25,67	valid	-	H-	-	-	NA	-	NA	3	c
2023	937	Crème fraîche légère épaisse pasteurisée	Pasteurized fresh cream (light)	+	No Cq	29,77	valid	-	No Cq	25,78	valid	-	-	-	-	ND	-	ND	3	c
2023	938	Crème fraîche entière gastronomique pasteurisée	Pasteurized fresh cream (whole)	-	No Cq	29,84	valid	-	No Cq	25,96	valid	-	H-	-	-	NA	-	NA	3	c
2023	1910	Crème fraîche épaisse légère pasteurisée	Pasteurised cream, thick and light	-	25,57	27,91	valid	+	21,84	25,77	valid	+	H+	+	+	PD	+	PD	3	c
2023	1911	Crème fraîche épaisse pasteurisée	Pasteurised cream, thick	+	No Cq	28,13	valid	-	No Cq	25,92	valid	-	-	-	-	ND	-	ND	3	c
2023	1912	Riz au lait vanille	Rice pudding (vanilla)	-	No Cq	28,13	valid	-	No Cq	26,23	valid	-	H-	+	-	NA	-	NA	3	c
2023	1913	Panna cotta et son coulis mangue passion	Panna cotta with fruit sauce	+	24,39	27,83	valid	+	21,07	26,77	valid	+	H+	+	+	PA	+	PA	3	c
2023	1914	Panna cotta et son coulis caramel au lait	Panna cotta with caramel	-	No Cq	28,87	valid	-	No Cq	27,17	valid	-	st	-	-	NA	-	NA	3	c
2023	1915	Lait demi écrémé frais pasteurisé	Pasteurised fresh milk, semi-skimmed milk	+	23,14	29,28	valid	+	19,56	26,07	valid	+	H+	+	+	PA	+	PA	3	c
2023	2254	Semoule au lait et à la vanille	Semolina with milk and vanilla	+	27,93	29,03	valid	+	23,82	26,22	valid	+	H+	+	+	PA	+	PA	3	c
2023	2255	Mozzarella mini	Pasteurised cheese, mozzarella	+	27,35	29,31	valid	+	23,84	26,48	valid	+	H+	+	+	PA	+	PA	3	c
2023	2256	Mozzarella	Pasteurised cheese, mozzarella	+	27,05	29,07	valid	+	23,67	26,36	valid	+	H+	+	+	PA	+	PA	3	c
2023	2257	Ricotta	Pasteurised cheese, ricotta	+	37,70	29,38	valid	+	32,32	26,59	valid	+	H+	+	+	PA	+	PA	3	c
2023	2637	Glace cookie dough	Ice cream, flavour cookie	-	No Cq	29,91	valid	-	No Cq	26,81	valid	-	-	-	-	NA	-	NA	3	c
2023	2638	Glace chocolat brownies	Ice cream, flavour chocolate brownie	-	No Cq/ No Cq*/ No Cq**	No Cq/ 31,99*/ 28,33**	Invalid/ valid*/ valid**	Q/-*/-**	No Cq/ No Cq*/ No Cq**	No Cq/ 29,73*/ 26,15**	Invalid/ valid*/ valid**	Q/-*/-**	-	-	-	NA	-	NA	3	c

VEGETABLES																				
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					CFX96 Touch™ (standard)				AriaMx™				O&A (10 µL)	All confirmatory tests	Final result	Agreement	Final result	Agreement		
<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	O&A (10 µL)	All confirmatory tests	Final result	Agreement	Final result	Agreement							
2023	339	Petits pois	Green peas	+	22,39	29,97	valid	+	19,63	28	valid	+	H+/H-	+	+	PA	+	PA	4	a
2023	343	Brocolis	Broccoli	+	No Cq	28,79	valid	-	No Cq	28,01	valid	-	-	-	-	ND	-	ND	4	a
2023	1030	Petits pois bio	Organic peas	+	29,84	28,78	valid	+	26,31	26,2	valid	+	H+/H-	+	+	PA	+	PA	4	a
2023	1172	Graines germées Alfalfa bio	Organic sprouts, Alfalfa	+	27,21	29,12	valid	+	23,62	25,46	valid	+	H+	+	+	PA	+	PA	4	a
2023	1173	Mélange graines germées (Alfalfa, radis, fenouil)	Sprouts (alfalfa, radish, fennel)	-	No Cq	29,42	valid	-	No Cq	25,79	valid	-	H-	-	-	NA	-	NA	4	a
2023	1174	Jeunes pousses mélange mesclun	Baby leaves (mix)	+	22,85	35,33	valid	+	18,99	26,85	valid	+	H+	+	+	PA	+	PA	4	a
2023	1175	Jeunes pousses mâche	Baby leaves (lamb's lettuce)	-	No Cq	30,03	valid	-	No Cq	25,88	valid	-	H-	-	-	NA	-	NA	4	a
2023	1176	Epinards frais	Fresh spinach	-	39,68/ 40,29/ 39,37	30,15/ 29,98/ 30,05	valid/ valid/ valid	+/ +/ +	No Cq	25,65	valid	-	H-	-	-	PPNA	-	NA	4	a
2023	1177	Epinards frais à cuire	Fresh spinach	-	No Cq	29,77	valid	-	No Cq	25,88	valid	-	H-	-	-	NA	-	NA	4	a
2023	1372	Graines germées Alfalfa, radis, fenouil bio	Sprouts (alfalfa, radish, fennel)	+	33,69	28,76	valid	+	29,8	25,46	valid	+	H+	+	+	PA	+	PA	4	a
2023	1373	Graine germées Alfalfa bio	Sprouts (organic alfalfa)	+	28,77	28,93	valid	+	25,02	25,52	valid	+	H+	+	+	PA	+	PA	4	a
2023	1374	Brocolis	Broccoli	-	No Cq	29,04	valid	-	No Cq	25,72	valid	-	-	-	-	NA	-	NA	4	a
2023	1375	Céleri branche	Celery stalk	-	37,64	29,19	valid	+	33,79	25,53	valid	+	H+	+	+	PD	+	PD	4	a
2023	1376	Navet violet	Purple turnip	+	24,10	29,11	valid	+	20,79	25,37	valid	+	H+	+	+	PA	+	PA	4	a
2023	1377	Endive	Endive	-	No Cq	29,05	valid	-	No Cq	25,99	valid	-	H-	-	-	NA	-	NA	4	a
2023	1378	Chou	Cabbage	+	No Cq	29,06	valid	-	No Cq	25,9	valid	-	-	-	-	ND	-	ND	4	a
2023	1477	Poivrons rouges	Red pepper	+	30,18	28,74	valid	+	26,05	26,77	valid	+	H+	+	+	PA	+	PA	4	a
2023	340	Poêlée parisienne bio	Organic vegetables mix	-	No Cq	28,69	valid	-	No Cq	27,5	valid	-	H-	-	-	NA	-	NA	4	b
2023	576	Aubergine grillée	Grilled eggplant	+	36,36	29,48	valid	+	32,66	26,17	valid	+	H+	+	+	PA	+	PA	4	b
2023	581	Poivrons jaunes grillés	Roasted yellow bell pepper	-															4	b
2023	585	Poêlée du soleil tomate basilic	Vegetables mix (with tomato and basil)	+	No Cq	29,28	valid	-	No Cq	27,08	valid	-	st	-	-	ND	-	ND	4	b
2023	840	Légumes vapeur pois épinards	Steamed cooked vegetables (peas and spinach)	+	28,93	29,90	valid	+	25,32	25,87	valid	+	H+/H-	+	+	PA	+	PA	4	b
2023	1033	Palets poireaux carottes brocolis	Vegetables cake (leeks, carrots, broccoli)	+	No Cq	28,73	valid	-	No Cq	25,97	valid	-	-	-	-	ND	-	ND	4	b
2023	1037	Palets de courgettes et petits légumes	Zucchini cake with other vegetables	-	33,07	29,12	valid	+	28,8	26,84	valid	+	H+	+	+	PD	+	PD	4	b
2023	1180	Macédoine de légumes	Vegetable macédoine	+	27,97	29,26	valid	+	24,3	25,19	valid	+	H+	+	+	PA	+	PA	4	b
2023	1181	Macédoine de légumes	Vegetable macédoine	+	33,26	29,57	valid	+	29,27	25,72	valid	+	H+	+	+	PA	+	PA	4	b
2023	1333	Brocolis en fleurette	Sliced and cooked broccoli	-	No Cq	29,53	valid	-	No Cq	26,18	valid	-	H-	-	-	NA	-	NA	4	b
2023	1338	Mélange de légumes cuits	Cooked vegetables mix	+	21,49	31,27	valid	+	17,75	25,95	valid	+	H+/H-	+	+	PA	+	PA	4	b
2023	1339	Pomme de terre grenaille beurre sel	Cooked potatoes	-	No Cq	29,28	valid	-	No Cq	26,03	valid	-	-	-	-	NA	-	NA	4	b
2023	1381	Ratatouille	Ratatouille	+	20,79	32,01	valid	+	17,12	26,14	valid	+	H+	+	+	PA	+	PA	4	b
2023	1382	Cœur de laitue en sachet	Bagged lettuce	+	38,69	29,06	valid	+	33,98	25,79	valid	+	H+(8)	+	+	PA	+	PA	4	b
2023	1388	Macédoine de légumes	Vegetable macedoine	+	No Cq	29,43	valid	-	No Cq	25,75	valid	-	-	-	-	ND	-	ND	4	b
2023	1178	Houmous de poivrons	Bell pepper hummus	-	23,81	30,46	valid	+	20,73	26,01	valid	+	H+/H- (L. welshimeri)	+	+	PD	+	PD	4	c
2023	1179	Guacamole	Guacamole	-	No Cq	30,80	valid	-	No Cq	27,46	valid	-	H-	-	-	NA	-	NA	4	c

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ADRIA

Summary report (Version 0)

BACGene *Listeria monocytogenes*

200/212

October 30, 2023

VEGETABLES																					
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					CFX96 Touch™ (standard)				AriaMx™				O&A (10 µL)	All confirmatory tests	Final result	Agreement	Final result	Agreement			
<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result														
					Cq	Result		Cq	Result												
2023	1182	Choux fleur à croquer	Cauliflower ready to eat	+	26,86	29,83	valid	+	23,63	25,76	valid	+	H+	+	+	PA	+	PA	4	c	
2023	1183	Baby carottes à croquer	Baby carrots ready to eat	-	26,58	29,64	valid	+	22,9	25,48	valid	+	H+	+	+	PD	+	PD	4	c	
2023	1380	Tartare de légumes	Vegetable tartar	+	30,74	29,09	valid	+	27,05	25,56	valid	+	H+	+	+	PA	+	PA	4	c	
2023	1383	Caviar d'aubergine	Eggplant caviar	+	22,17	30,31	valid	+	18,62	26,16	valid	+	H+	+	+	PA	+	PA	4	c	
2023	1384	Caviar d'aubergine	Eggplant caviar	+	21,81	30,66	valid	+	18,09	25,02	valid	+	H+	+	+	PA	+	PA	4	c	
2023	1389	Coleslaw	Coleslaw	+	26,88	29,41	valid	+	22,89	25,44	valid	+	H+	+	+	PA	+	PA	4	c	
2023	1391	Tapenade d'olives noires	Tapenade of black olives	-	No Cq	29,16	valid	-	No Cq	25,76	valid	-	st	-	-	NA	-	NA	4	c	
2023	1394	Tartinade d'artichaud	Artichoke RTE food	-	No Cq	29,42	valid	-	No Cq	26,15	valid	-	H-	-	-	NA	-	NA	4	c	
2023	1395	Tartinade de poivrons confits	Pepper RTE food	-	No Cq	31,16	valid	-	No Cq	27,86	valid	-	H-	-	-	NA	-	NA	4	c	
2023	1460	Salade boulgour, lentilles, potiron	Vegetables salad (bulgur, lentil, pumpkin)	+	27,88	29,15	valid	+	23,78	27,21	valid	+	H+	+	+	PA	+	PA	4	c	
2023	1461	Salade lentilles, oignons	Vegetables salad (lentil, onions)	-	24,06	28,41	valid	+	20,18	28,92	valid	+	H+	+	+	PD	+	PD	4	c	
2023	1463	Macédoine aux 5 légumes	Vegetables macedoine	+	21,40	30,21	valid	+	17,83	27,44	valid	+	H+	+	+	PA	+	PA	4	c	
2023	1464	Tartinade houmous poivrons	Hummus and pepper RTE food	-	20,89	29,33	valid	+	17,02	28,49	valid	+	H+	+	+	PD	+	PD	4	c	
2023	1465	Tartinade houmous	Hummus RTE food	+	20,09	33,29	valid	+	16,91	31,41	valid	+	H+	+	+	PA	+	PA	4	c	

SEAFOOD AND FISHERY PRODUCTS																				
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>														Category	Type
				<i>L. mono</i> final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth + storage 72h at 5°C±3°C															
					BACGene <i>Listeria monocytogenes</i> - PCR result - Storage 72h at 5°C±3°C								Confirmation		CFX96 Touch™ (standard)		AriaMx™			
					CFX96 Touch™ (standard)				AriaMx™				O&A (10 µL)	All confirmatory tests	Final result	Agreement	Final result	Agreement		
<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result													
2023	427	Beau filet de colin nature cru	Raw fish filet	+	26,08	28,99	valid	+	22,53	25,24	valid	+	H+	+	+	PA	+	PA	5	a
2023	437	Pavé de saumon Ecosse	Raw salmon filet (Scottish)	-	30,99	30,31	valid	+	26,1	25,94	valid	+	H+	+	+	PD	+	PD	5	a
2023	439	Dos de colin d'Alaska nature (cru)	Raw fish filet	+	21,77	30,12	valid	+	18,06	25,38	valid	+	H+	+	+	PA	+	PA	5	a
2023	589	Chair grattée de saumon	Raw salmon pulp	+	32,06	30,17	valid	+	28,1	27,38	valid	+	H+	+	+	PA	+	PA	5	a
2023	590	Dos de colin d'Alaska	Raw fish filet	+	22,70	31,69	valid	+	18,69	27	valid	+	H+	+	+	PA	+	PA	5	a
2023	591	Chair de saumon	Raw salmon pulp	+	No Cq	30,32	valid	-	No Cq	27,64	valid	-	st	-	-	ND	-	ND	5	a
2023	1328	Crevettes crues congelées	Frozen raw shrimp	-	No Cq	29,58	valid	-	No Cq	26,27	valid	-	-	-	-	NA	-	NA	5	a
2023	1329	Crevettes décortiquées	Raw peeled shrimp	+	33,49	29,39	valid	+	29,25	25,62	valid	+	H+/H-	+	+	PA	+	PA	5	a
2023	1330	Crevettes décortiquées	Raw peeled shrimp	+	32,57	29,40	valid	+	28,48	25,66	valid	+	H+/H-	+	+	PA	+	PA	5	a
2023	1671	Cocktail de fruits de mer (encornets, crevettes, moules)	Seafood cocktail	-	No Cq	29,17	valid	-	No Cq	25,57	valid	-	st	-	-	NA	-	NA	5	a
2023	2174	Noix de Saint Jacques	Scallop	+	26,40	29,42	valid	+	22,85	25,93	valid	+	H+/H-	+	+	PA	+	PA	5	a
2023	2176	Filet de Lieu noir	Fish filet	-	No Cq	29,36	valid	-	No Cq	26,83	valid	-	H-	-	-	NA	-	NA	5	a
2023	443	Saumon fumé d'atlantique	Smoked salmon filet	+	No Cq	30,20	valid	-	No Cq	26,49	valid	-	-	-	-	ND	-	ND	5	b
2023	1040	Truite fumée	Smoked trout filet	-	29,81	28,86	valid	+	26,11	25,93	valid	+	H+	+	+	PD	+	PD	5	b
2023	1044	Saumon fumé Ecosse	Smoked salmon filet (Scottish)	-	No Cq	30,38	valid	-	No Cq	27,09	valid	-	-	-	-	NA	-	NA	5	b
2023	1046	Saumon fumé bio	Organic smoked salmon filet	-	No Cq	29,30	valid	-	36,14/ No Cq/ No Cq	26,56/ 26,36/ 26,34	valid/ valid/ valid	+/-/-	H-	-	-	NA	-	PPNA	5	b
2023	1187	Saumon fumé de Norvège	Smoked salmon (Norway)	+	No Cq	29,88	valid	-	No Cq	26,43	valid	-	H-	-	-	ND	-	ND	5	b
2023	1850	Truite fumée Bretagne	Smoked trout	+	No Cq	29,72	valid	-	No Cq	25,93	valid	-	H-	-	-	ND	-	ND	5	b
2023	1851	Saumon fumé	Smoked salmon	+	22,99	31,90	valid	+	18,53	26,52	valid	+	H+	+	+	PA	+	PA	5	b
2023	1861	Truite fumée mini tranches	Smoked sliced trout	-	No Cq	29,36	valid	-	No Cq	26,27	valid	-	H-	-	-	NA	-	NA	5	b
2023	1862	Filet de harengs fumé doux	Smoked herring	-	No Cq	29,52	valid	-	No Cq	26,13	valid	-	-	-	-	NA	-	NA	5	b
2023	2178	Truite fumée en mini-tranches	Smoked sliced trout	-	No Cq	29,66	valid	-	No Cq	28,22	valid	-	H-	-	-	NA	-	NA	5	b
2023	2408	Truite fumée	Smoked trout	+	No Cq/ No Cq/ No Cq	27,47/ 30,10/ 29,94	valid/ valid/ valid	-/-/-	35,15/ 35,48/ 36,51	26,23/ 26,12/ 25,72	valid/ valid/ valid	+/+/+	H- RLM-x5	-	-	ND	-	PPND	5	b
2023	2410	Saumon fumé Ecosse Label rouge	Smoked salmon	+	20,44	29,79	valid	+	17,5	28,41	valid	+	H+/H-	+	+	PA	+	PA	5	b
2023	2411	Saumon fumé Ecosse	Smoked salmon	+	19,81	30,60	valid	+	17,07	29,13	valid	+	H+/H-	+	+	PA	+	PA	5	b
2023	2412	Saumon fumé chair crue	Smoked salmon	+	25,16	28,19	valid	+	22,11	26,99	valid	+	H+/H-	+	+	PA	+	PA	5	b
2023	334	Filet merlu sauce vierge	Cooked fish with sauce	-	36,02	29,04	valid	+	33,76	27,86	valid	+	H+	+	+	PD	+	PD	5	c
2023	335	Pané de cabillaud bio	Breaded organic fish	+	31,27	28,26	valid	+	29,14	28,52	valid	+	H+	+	+	PA	+	PA	5	c
2023	424	Crevettes cuites entières décortiquées	Peeled whole cooked shrimp	+	28,14	29,06	valid	+	24,47	25,43	valid	+	H+	+	+	PA	+	PA	5	c
2023	426	Aiguillettes de colin pané	RTRH breaded fish filet	+	No Cq	29,31	valid	-	No Cq	25,39	valid	-	H-	-	-	ND	-	ND	5	c
2023	428	Paupiette de saumon	RTRH salmon filet	-	35,76	29,95	valid	+	31,89	25,61	valid	+	H+/H-	+	+	PD	+	PD	5	c
2023	441	Dos de colin d'Alaska nature (cuit)	Cooked fish filet	+	18,94	35,08	valid	+	15,7	28,97	valid	+	H+	+	+	PA	+	PA	5	c
2023	442	Crevettes cuites entières	Whole cooked shrimp	-	30,25	29,31	valid	+	26,28	25,68	valid	+	H+	+	+	PD	+	PD	5	c
2023	593	Pavé colin topping napolitain précuit	RTRH fish filet (Neapolitan sauce)	-	31,71	29,25	valid	+	28,69	26,9	valid	+	H+	+	+	PD	+	PD	5	c
2023	833	Colin pané	Breaded fish filet	-	30,00	29,37	valid	+	26,4	25,73	valid	+	H+/H-	+	+	PD	+	PD	5	c
2023	1032	Filet de truite meunière	RTRH fish filet (with sauce)	-	29,31	28,55	valid	+	25,62	25,93	valid	+	H+/H-	+	+	PD	+	PD	5	c

* Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

BACGene *Listeria monocytogenes*

202/212

October 30, 2023

SEAFOOD AND FISHERY PRODUCTS																					
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>															Category	Type
				<i>L. mono</i> final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth + storage 72h at 5°C±3°C																
					BACGene <i>Listeria monocytogenes</i> - PCR result - Storage 72h at 5°C±3°C								Confirmation		CFX96 Touch™ (standard)		AriaMx™				
					CFX96 Touch™ (standard)				AriaMx™												
<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	O&A (10 µL)	All confirmatory tests	Final result	Agreement	Final result	Agreement								
2023	1188	Brochette de poisson pané	Breaded fish filet	+	No Cq	30,25	valid	-	No Cq	26,11	valid	-	H-	-	-	ND	-	ND	5	c	
2023	1332	Filet de truite meunière bio	RTRH fish filet with sauce	-	No Cq	29,76	valid	-	No Cq	25,96	valid	-	H-	-	-	NA	-	NA	5	c	
2023	1466	Filet de poisson pané	Breaded fish filet	+	25,21	29,54	valid	+	21,29	26,06	valid	+	H+/H-	+	+	PA	+	PA	5	c	
2023	1467	Filet de poisson pané	Breaded fish filet	+	31,47	28,73	valid	+	27,66	27,03	valid	+	H+/H-	+	+	PA	+	PA	5	c	
2023	1483	Dos de colin d'Alaska nature cuit	Cooked fish filet	+	24,09	28,39	valid	+	20,18	26,57	valid	+	H+	+	+	PA	+	PA	5	c	

PRODUCTION ENVIRONMENTAL SAMPLES																				
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>														Category	Type
				<i>L. mono</i> final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth + storage 72h at 5°C±3°C															
					BACGene <i>Listeria monocytogenes</i> - PCR result - Storage 72h at 5°C±3°C								Confirmation		CFX96 Touch™ (standard)		AriaMx™			
					CFX96 Touch™ (standard)				AriaMx™				O&A (10 µL)	All confirmatory tests	Final result	Agreement	Final result	Agreement		
<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result													
					Cq	Result		Cq	Result											
2023	832	Déchets production saumon	Waste, salmon filet (Seafood industry)	+	28,64	30,07	valid	+	24,71	25,99	valid	+	H+	+	+	PA	+	PA	6	a
2023	1038	Chute de parage saumon (industrie de produits de la mer)	Waste, salmon (Seafood industry)	+	27,44	29,12	valid	+	23,58	26,13	valid	+	H+	+	+	PA	+	PA	6	a
2023	1039	Déchets de porc ramassés au sol (industrie de produits carnés)	Waste, pork meat (meat products industry)	+	35,12	31,26	valid	+	31,04	28,6	valid	+	H+/H-	+	+	PA	+	PA	6	a
2023	1662	Déchet de production Morue (industrie de produits de la mer)	Waste, fish (seafood industry)	+	32,52	29,19	valid	+	28,46	25,14	valid	+	H+	+	+	PA	+	PA	6	a
2023	1663	Déchet de production Brandade sous doseuse (industrie de produits de la mer)	Waste, fish (seafood industry)	+	24,26	29,89	valid	+	20,58	25,07	valid	+	H+	+	+	PA	+	PA	6	a
2023	1900	Déchets découpe porc (production saucisse)	Waste, pork meat (production of sausage)	-	No Cq	28,01	valid	-	No Cq	25,96	valid	-	H-	-	-	NA	-	NA	6	a
2023	1901	Déchets découpe porc (production saucisse)	Waste, pork meat (production of sausage)	-	33,53/ 34,61/ 35,13	27,72/ 29,30/ 29,69	valid/ valid/ valid	+ / + / +	29,84/ 29,87/ 31,47	26,01/ 25,97/ 25,80	valid/ valid/ valid	+ / + / +	H-	-	-	PPNA	-	PPNA	6	a
2023	1902	Déchets de plats préparés, riz espagnol (industrie de plats préparés)	Waste, RTRH food with rice (RTRH food industry)	-	No Cq	28,14	valid	-	No Cq	25,92	valid	-	H-	-	-	NA	-	NA	6	a
2023	1903	Déchets de plats préparés, sauce champignons (industrie de plats préparés)	Waste, RTRH food with mushrooms sauce (RTRH food industry)	-	19,38	34,14	valid	+	16,2	28,62	valid	+	H+/H-	+	+	PD	+	PD	6	a
2023	1904	Déchets de plats préparés, crêpes bretonnes (industrie de plats préparés)	Waste, RTRH food pancake (RTRH food industry)	-	No Cq	29,36	valid	-	No Cq	27,76	valid	-	-	-	-	NA	-	NA	6	a
2023	2398	Déchet produit carné (production de jambon saumuré)	Waste, meat product (production of ham)	-	No Cq	27,15	valid	-	No Cq	26,3	valid	-	st	-	-	NA	-	NA	6	a
2023	2400	Déchet produit carné 2 (production de jambon saumuré)	Waste, meat product (production of ham)	-	No Cq	27,54	valid	-	No Cq	26,21	valid	-	-	-	-	NA	-	NA	6	a
2023	2612	Déchets effilochons bœuf (industrie de produits carnés)	Waste, beef meat (meat products industry)	+	33,23	29,19	valid	+	29,18	26,11	valid	+	H+	+	+	PA	+	PA	6	a
2023	2613	Déchets effilochons porc (industrie de produits carnés)	Waste, pork meat (meat products industry)	+	30,42	29,30	valid	+	26,48	25,89	valid	+	H+	+	+	PA	+	PA	6	a
2023	2614	Déchets sol sortie pommentière APF (industrie de produits carnés)	Waste, ground (meat products industry)	+	34,34	29,70	valid	+	30,19	27,03	valid	+	H+/H-	+	+	PA	+	PA	6	a
2023	2615	Déchets sol abattoir APF (industrie de produits carnés)	Waste, ground slaughterhouse (meat products industry)	+	No Cq	29,47	valid	-	No Cq	26,82	valid	-	-	-	-	ND	-	ND	6	a
2023	837	Eau de process laveur automatique	Process water (Seafood industry)	-	No Cq	29,55	valid	-	No Cq	25,85	valid	-	H-	-	-	NA	-	NA	6	b
2023	1028	Eau de process, égout (industrie d'herbes aromatiques)	Process water (aromatic herbs industry)	+	35,66	28,77	valid	+	30,99	26,51	valid	+	H+	+	+	PA	+	PA	6	b

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ADRIA

Summary report (Version 0)

BACGene *Listeria monocytogenes*

204/212

October 30, 2023

PRODUCTION ENVIRONMENTAL SAMPLES																				
Year of analysis	N° Sample	Product (French name)	Product	Reference method: ISO 11290-1*	Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>														Category	Type
				<i>L. mono</i> final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth + storage 72h at 5°C±3°C															
					BACGene <i>Listeria monocytogenes</i> - PCR result - Storage 72h at 5°C±3°C								Confirmation		CFX96 Touch™ (standard)		AriaMx™			
					CFX96 Touch™ (standard)				AriaMx™				O&A (10 µL)	All confirmatory tests	Final result	Agreement	Final result	Agreement		
<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result													
	Cq	Result		Cq	Result															
2023	1327	Eau de cuve de refroidissement (industrie de produits carnés, volaille)	Process water, cooling tank (meat products industry, poultry)	+	No Cq	29,34	valid	-	No Cq	25,46	valid	-	-	-	-	ND	-	ND	6	b
2023	1471	Eau de process, décongélation (industrie de produits de la mer)	Process water, thawing zone (Seafood industry)	-	No Cq	28,28	valid	-	No Cq	26,54	valid	-	H+	+	+	PD	+	PD	6	b
2023	1479	Eau de cuve de refroidissement (industrie de produits carnés, volaille)	Process water, cooling tank (meat products industry, poultry)	+	26,00	28,20	valid	+	21,82	26,62	valid	+	H+	+	+	PA	+	PA	6	b
2023	1486	Eau de cuve de refroidissement (industrie de produits carnés, volaille)	Process water, cooling tank (meat products industry, poultry)	+	23,45	28,74	valid	+	19,95	27,42	valid	+	H+	+	+	PA	+	PA	6	b
2023	1487	Eau de cuve de refroidissement (industrie de produits carnés, volaille)	Process water, cooling tank (meat products industry, poultry)	-	23,54	28,60	valid	+	20,06	26,51	valid	+	H+	+	+	PD	+	PD	6	b
2023	1672	Eau de process, cuve de refroidissement (industrie de produits carnés)	Process water (meat products industry)	+	21,65	30,83	valid	+	17,9	25,6	valid	+	H+	+	+	PA	+	PA	6	b
2023	2258	Eau de rinçage (production steak végétal + nuggets)	Rinse water (production of vegetable steak)	+	25,52	28,88	valid	+	21,81	25,74	valid	+	H+	+	+	PA	+	PA	6	b
2023	2260	Eau de rinçage (production porc saumuré jambon)	Rinse water (production of pork meat product)	-	No Cq/ 39,81/ 41,68	29,03/ 29,38/ 29,63	valid/ valid/ valid	-/+	No Cq/ 36,75/ No Cq	25,83/ 25,25/ 25,29	valid/ valid/ valid	-/-	H+(1)	+	-	NA	-	NA	6	b
2023	2621	Eau de rinçage sortie Magyan (environnement porc)	Rinse water (environmental sample from pork industry)	+	21,38	35,66	valid	+	17,69	26,91	valid	+	H+	+	+	PA	+	PA	6	b
2023	2622	Eau de rinçage BAC Europe (environnement porc)	Rinse water (environmental sample from pork industry)	+	20,34	39,19	Invalid	+	17,24	27,41	valid	+	H+/H-	+	+	PA	+	PA	6	b
2023	2815	Eau de rinçage, mélangeur/batteur zone 1 (production sardines)	Rinse water, blender, zone 1 (production of sardines)	+	No Cq	29,16	valid	-	No Cq	25,33	valid	-	st	-	-	ND	-	ND	6	b
2023	1886	Chiffonnette table de travail, après nettoyage (production steak végétal)	Wipe, working table, after cleaning (production of vegetable steak)	+	39,44	29,10	valid	+	35,56	25,33	valid	+	H+(3)	+	+	PA	+	PA	6	c
2023	1887	Chiffonnette paillasse, après nettoyage (production steak végétal)	Wipe, working table, after cleaning (production of vegetable steak)	+	32,75	29,36	valid	+	28,42	24,99	valid	+	H+	+	+	PA	+	PA	6	c
2023	1888	Chiffonnette raclette, après nettoyage (industrie de plats préparés)	Wipe, after cleaning (RTRH food industry)	-	32,05	29,25	valid	+	27,66	25,25	valid	+	H+	+	+	PD	+	PD	6	c
2023	1889	Chiffonnette bac gris, après nettoyage (industrie de plats préparés)	Wipe, after cleaning (RTRH food industry)	+	23,49	30,23	valid	+	19,7	25,22	valid	+	H+	+	+	PA	+	PA	6	c
2023	1890	Chiffonnette seau blanc, après nettoyage (industrie de plats préparés)	Wipe, after cleaning (RTRH food industry)	+	21,90	31,04	valid	+	17,71	25,08	valid	+	H+	+	+	PA	+	PA	6	c
2023	1891	Chiffonnette tapis étrépage, après nettoyage (industrie de produits de la mer)	Wipe, after cleaning (RTRH food industry)	+	No Cq	29,18	valid	-	No Cq	25,03	valid	-	H-	-	-	ND	-	ND	6	c

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				<i>L. mono</i> final result	18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth + storage 72h at 5°C±3°C															
					BACGene <i>Listeria monocytogenes</i> - PCR result - Storage 72h at 5°C±3°C															
					CFX96 Touch™ (standard)				AriaMx™				Confirmation		CFX96 Touch™ (standard)		AriaMx™			
<i>L. mono</i> (Cq)	IPC (Cq)		Result	<i>L. mono</i> (Cq)	IPC (Cq)		Result	O&A (10 µL)	All confirmatory tests	Final result	Agreement	Final result	Agreement							
2023	1892	Eponge tapis emboitage, après nettoyage (industrie de produits de la mer)	Sponge, after cleaning (seafood industry)	+	30,09	29,24	valid	+	25,81	24,88	valid	+	H+	+	+	PA	+	PA	6	c
2023	1893	Eponge plateau, après nettoyage (industrie de produits de la mer)	Sponge, after cleaning (seafood industry)	-	32,21	29,44	valid	+	27,92	25,05	valid	+	H+	+	+	PD	+	PD	6	c
2023	2403	Chiffonnette hall avant nettoyage (production chipolatas)	Wipe, before cleaning, hall (production of sausage)	+	No Cq	27,32	valid	-	No Cq	26,16	valid	-	-	-	-	ND	-	ND	6	c
2023	2404	Chiffonnette cutter avant nettoyage (production chipolatas)	Wipe, before cleaning, cutter (production of sausage)	+	No Cq	27,24	valid	-	No Cq	26,3	valid	-	-	-	-	ND	-	ND	6	c
2023	2813	Ecouvillon, épineuse (industrie de produits de la mer)	Swab, instrument (seafood industry)	-	24,66	29,40	valid	+	21,21	24,7	valid	+	H+	+	+	PD	+	PD	6	c
2023	2817	Ecouvillon etaleur (production pâte fine)	Swab, instrument to spread (production of paste)	-	25,28	29,12	valid	+	21,83	25,02	valid	+	H+	+	+	PD	+	PD	6	c
2023	2818	Ecouvillon plan de travail (production de mousse de foie de porc)	Swab, working table (production of pork pâté)	-	24,65	29,23	valid	+	20,96	24,61	valid	+	H+	+	+	PD	+	PD	6	c
2023	2819	Ecouvillon mélangeur (production de mousse de foie de porc)	Swab, mixer (production of pork pâté)	+	No Cq	29,02	valid	-	No Cq	25,41	valid	-	st	-	-	ND	-	ND	6	c

Appendix 12 – Relative level of detection study: raw data (Enrichment step using the BACGro ULTRA Listeria Broth (BULB)) (Extension study, 2023)

Matrix: Deli-salad
 Strain: *L. monocytogenes* Ad494
 Seeding protocol: Storage 48h at 2-8°C
 UNPAIRED
 Aerobic mesophilic flora: 3,9.10⁴ CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1*						Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>											Number positive samples/Total			
			18h at 37°C±1°C - Pre-warmed BACGro ULTRA Listeria Broth						BACGene <i>Listeria monocytogenes</i> - PCR result														
			Half Fraser		Fraser		Final Result	Number positive samples/Total	CFX96 Touch™ (standard)				AriaMx™				Confirmation					Final result	
			O&A	Palcam	O&A	Palcam			<i>Listeria monocytogenes</i> (Cq)	IPC (Cq)	Result	<i>Listeria monocytogenes</i> (Cq)	IPC (Cq)	Result	Typical colonies	All confirmatory tests	CFX96 Touch™ (standard)	AriaMx™					
						Cq	result		Cq	result		O&A (10 µL)											
2091	0	/	-	-	-	-	-	0/5	No Cq	28,98	valid	-	No Cq	26,08	valid	-	-	-	-	-	0/5	0/5	
2092			-	-	-	-	-		No Cq	28,97	valid	-	No Cq	26,1	valid	-	-	-	-	-			
2093			-	-	-	-	-		No Cq	28,51	valid	-	No Cq	25,97	valid	-	-	-	-	-			
2094			-	-	-	-	-		No Cq	28,73	valid	-	No Cq	26,31	valid	-	-	-	-	-			
2095			-	-	-	-	-		No Cq	29,05	valid	-	No Cq	26,14	valid	-	-	-	-	-			
2096	Low	0,8	-	-	-	-	-	10/20	No Cq	28,88	valid	-	No Cq	26,67	valid	-	-	-	-	-	12/20	12/20	
2097			-	-	-	-	-		No Cq	28,71	valid	-	No Cq	26,21	valid	-	-	-	-	-			
2098			-	-	-	-	-		28,23	28,91	valid	+	24,62	25,95	valid	+	H+	+	+	+			+
2099			-	-	-	-	-		30,61	28,93	valid	+	26,7	25,81	valid	+	H+	+	+	+			+
2100			-	-	-	-	-		No Cq	28,93	valid	-	No Cq	25,95	valid	-	-	-	-	-			-
2101			H+	+	H+	+	+		27,38	28,77	valid	+	23,96	26,07	valid	+	H+	+	+	+			+
2102			H+	+	H+	+	+		27,30	28,82	valid	+	24,01	26,26	valid	+	H+	+	+	+			+
2103			H+	+	H+	+	+		No Cq	28,92	valid	-	No Cq	26,26	valid	-	-	-	-	-			-
2104			H+	+	H+	+	+		No Cq	29,08	valid	-	No Cq	26,51	valid	-	-	-	-	-			-
2105			-	-	-	-	-		25,14	28,90	valid	+	22,8	27,03	valid	+	H+	+	+	+			+
2106			-	-	-	-	-		36,43	28,98	valid	+	32,01	27,16	valid	+	H+	+	+	+			+
2107			H+	+	H+	+	+		29,02	28,69	valid	+	26,65	26,59	valid	+	H+	+	+	+			+
2108			H+	+	H+	+	+		34,20	29,18	valid	+	28,94	27,26	valid	+	H+	+	+	+			+
2109			H+	-	H+	+	+		No Cq	28,83	valid	-	No Cq	26,17	valid	-	-	-	-	-			-
2110			-	-	-	-	-		No Cq	29,02	valid	-	No Cq	26,2	valid	-	-	-	-	-			-
2111	-	-	-	-	-	27,71	29,02	valid	+	24,79	26,64	valid	+	H+	+	+	+	+					
2112	-	-	-	-	-	27,45	28,71	valid	+	23,88	26,09	valid	+	H+	+	+	+	+					
2113	H+	+	H+	+	+	29,69	28,98	valid	+	26,21	26,03	valid	+	H+	+	+	+	+					
2114	H+	+	H+	+	+	No Cq	29,16	valid	-	No Cq	25,83	valid	-	-	-	-	-	-					
2115	H+	+	H+	+	+	34,19	28,95	valid	+	30,1	25,76	valid	+	H+	+	+	+	+					
2116	High	3,3	H+	+	H+	+	+	5/5	35,46	28,92	valid	+	31,12	26	valid	+	H+	+	+	+	4/5	4/5	
2117			H+	+	H+	+	+		28,68	29,20	valid	+	24,52	25,74	valid	+	H+	+	+	+			
2118			H+	+	H+	+	+		31,16	29,09	valid	+	27,29	25,69	valid	+	H+	+	+	+			
2119			H+	+	H+	+	+		No Cq	29,11	valid	-	No Cq	26,17	valid	-	-	-	-	-			
2120			H+	+	H+	+	+		31,18	28,89	valid	+	27,8	26,26	valid	+	H+	+	+	+			+

* Analyses performed according to the COFRAC accreditation
 ADRIA
 Summary report (Version 0)
 BACGene *Listeria monocytogenes*

Matrix: Frankfurters
Strain: *L. monocytogenes* Ad669
 Seeding protocol: Storage 48h at 2-8°C
 UNPAIRED
 Aerobic mesophilic flora: 1,0.10⁷ CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1*						Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>										Number positive samples/Total			
									18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth													
									BACGene <i>Listeria monocytogenes</i> - PCR result						Confirmation		Final result					
			Half Fraser		Fraser		Final Result	Number positive samples/Total	CFX96 Touch™ (standard)				AriaMx™								Typical colonies (10 µL)	All confirmatory tests
O&A	Palcam	O&A	Palcam	<i>Listeria monocytogenes</i> (Cq)	Cq	result			Result	<i>Listeria monocytogenes</i> (Cq)	Cq	result	Result	CFX96 Touch™ (standard)	AriaMx™							
1687	0	/	st	st	st	st	-	0/5	No Cq	29,15	valid	-	No Cq	24,98	valid	-	-	-	-	-	0/5	0/5
1688			st	st	st	st	-		No Cq	29,30	valid	-	No Cq	25,01	valid	-	-	-	-	-		
1689			st	st	st	st	-		No Cq	29,79	valid	-	No Cq	25,19	valid	-	-	-	-	-		
1690			st	st	st	st	-		No Cq	29,39	valid	-	No Cq	24,97	valid	-	st	-	-	-		
1691			st	st	st	st	-		No Cq	29,22	valid	-	No Cq	24,88	valid	-	H-	+	-	-		
1692	Low	0,5	H+	+	H+	+	+	9/20	23,58	29,80	valid	+	19,75	24,69	valid	+	H+	+	+	+	9/20	9/20
1693			H+	+	H+	+	+		24,76	29,31	valid	+	20,69	24,73	valid	+	H+	+	+	+		
1694			H+	+	H+	+	+		No Cq	29,14	valid	-	No Cq	25,01	valid	-	st	-	-	-		
1695			st	st	st	st	-		No Cq	29,14	valid	-	No Cq	24,89	valid	-	st	-	-	-		
1696			st	st	st	st	-		No Cq	29,23	valid	-	No Cq	25,01	valid	-	st	-	-	-		
1697			st	st	st	st	-		No Cq	29,26	valid	-	No Cq	25,2	valid	-	st	-	-	-		
1698			st	st	st	st	-		22,81	30,06	valid	+	18,95	24,58	valid	+	H+	+	+	+		
1699			st	st	st	st	-		24,06	29,31	valid	+	20,39	24,53	valid	+	H+	+	+	+		
1700			H+	+	H+	+	+		No Cq	29,33	valid	-	No Cq	24,97	valid	-	st	-	-	-		
1701			st	st	st	st	-		23,47	29,78	valid	+	18,92	24,82	valid	+	H+	+	+	+		
1702			st	st	st	st	-		25,08	29,16	valid	+	20,64	24,83	valid	+	H+	+	+	+		
1703			st	st	st	st	-		23,59	29,59	valid	+	19,49	24,35	valid	+	H+	+	+	+		
1704			H+	+	H+	+	+		No Cq	29,24	valid	-	No Cq	25,03	valid	-	st	-	-	-		
1705			H+	+	H+	+	+		No Cq	29,25	valid	-	No Cq	25,04	valid	-	st	-	-	-		
1706			st	st	st	st	-		No Cq	29,37	valid	-	No Cq	24,87	valid	-	-	-	-	-		
1707	H+	+	H+	+	+	No Cq	29,32	valid	-	No Cq	24,91	valid	-	st	-	-	-					
1708	st	st	st	st	-	24,60	29,25	valid	+	20,76	25,23	valid	+	H+	+	+	+					
1709	H+	+	H+	+	+	No Cq	29,51	valid	-	No Cq	25,07	valid	-	st	-	-	-					
1710	st	st	st	st	-	26,60	29,33	valid	+	22,48	24,83	valid	+	H+	+	+	+					
1711	H+	+	H+	+	+	No Cq	29,21	valid	-	No Cq	24,87	valid	-	st	-	-	-					
1712	High	2,2	H+	+	H+	+	+	5/5	23,77	29,62	valid	+	19,98	24,81	valid	+	H+	+	+	+	5/5	5/5
1713			H+	+	H+	+	+		25,46	29,15	valid	+	21,85	24,86	valid	+	H+	+	+	+		
1714			H+	+	H+	+	+		22,52	30,19	valid	+	18,75	24,47	valid	+	H+	+	+	+		
1715			H+	+	H+	+	+		23,74	29,61	valid	+	19,76	24,29	valid	+	H+	+	+	+		
1716			H+	+	H+	+	+		24,26	29,64	valid	+	20,25	24,41	valid	+	H+	+	+	+		

Matrix: Raw milk
Strain: *L. monocytogenes* Ad618
 Seeding protocol: Storage 48h at 2-8°C
 UNPAIRED
 Aerobic mesophilic flora: 1,5.10⁶ CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1*						Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>										Number positive samples/Total					
			18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth						BACGene <i>Listeria monocytogenes</i> - PCR result															
			Half Fraser			Fraser			Final Result	Number positive samples/Total	CFX96 Touch™ (standard)				AriaMx™						Confirmation		Final result	
			O&A	Palcam	O&A	Palcam	O&A	Palcam			<i>Listeria monocytogenes</i> (Cq)	IPC (Cq)		Result	<i>Listeria monocytogene</i> (Cq)	IPC (Cq)		Result			Typical colonies	All confirmatory tests	CFX96 Touch™ (standard)	AriaMx™
2438	0	/	st	st	st	st	-	0/5	No Cq	33,19	valid	-	No Cq	30,23	valid	-	-	-	-	-	0/5	0/5		
2439			-	-	st	st	-		No Cq	33,42	valid	-	No Cq	30,23	valid	-	-	-	-	-				
2440			st	-	st	st	-		No Cq	32,74	valid	-	No Cq	29,83	valid	-	-	-	-	-				
2441			st	-	st	-	-		No Cq	33,33	valid	-	No Cq	30,65	valid	-	-	-	-	-				
2442			-	-	st	-	-		No Cq	33,35	valid	-	No Cq	29,7	valid	-	-	-	-	-				
2443	Low	0,9	H+	+	H+	+	+	10/20	37,08	31,21	valid	+	34,25	30,25	valid	+	H+	+	+	+	11/20	11/20		
2444			st	st	-	-	-		No Cq	31,37	valid	-	No Cq	30,67	valid	-	-	-	-	-				
2445			H+	+	H+	+	+		No Cq	28,38	valid	-	No Cq	27,49	valid	-	-	-	-	-				
2446			H+	+	H+	+	+		No Cq	31,22	valid	-	No Cq	29,88	valid	-	-	-	-	-				
2447			st	st	st	-	-		30,17	30,76	valid	+	27,65	30,25	valid	+	H+	+	+	+				
2448			H+	+	H+	+	+		No Cq	32,17	valid	-	No Cq	27,91	valid	-	-	-	-	-				
2449			st	st	st	-	-		40,28	30,63	valid	+	No Cq/ 37,60/ 35,50	30,71/ 27,25/ 27,91	valid/ valid/ valid	-/+	H+	+	+	-				
2450			st	st	st	-	-		38,36	31,32	valid	+	35,78	30,67	valid	+	H+	+	+	+				
2451			H+	+	H+	+	+		No Cq	28,03	valid	-	No Cq	27,65	valid	-	-	-	-	-				
2452			H+	+	H+	+	+		34,73	30,11	valid	+	31,94	29,47	valid	+	H+	+	+	+				
2453			st	-	st	-	-		36,80	31,21	valid	+	35,19	30,82	valid	+	H+	+	+	+				
2454			H+	+	H+	+	+		(41,85)/ 36,15/ 34,61	32,01/ 27,09/ 27,39	valid/ valid/ valid	-/+	36,71	30,86	valid	+	H+	+	-	+				
2455			st	st	st	st	-		35,96	29,50	valid	+	32,25	28,56	valid	+	H+	+	+	+				
2456			st	st	st	-	-		31,10	31,71	valid	+	28,5	31,21	valid	+	H+	+	+	+				
2457			H+	-	H+	+	+		31,46	31,36	valid	+	28,62	30,59	valid	+	H+	+	+	+				
2458			st	-(2)	st	-	-		35,26	31,26	valid	+	32,46	30,43	valid	+	H+	+	+	+				
2459			st	-(2)	st	-	-		No Cq	30,79	valid	-	No Cq	29,45	valid	-	-	-	-	-				
2460			H+	+	H+	+	+		No Cq	28,23	valid	-	No Cq	27,55	valid	-	-	-	-	-				
2461			st	st	st	-	-		37,70	31,20	valid	+	34,35	29,84	valid	+	H+	+	+	+				
2462			H+	+	H+	+	+		No Cq/ No Cq/ 36,34	32,19/ 26,96/ 28,80	valid/ valid/ valid	-/-	No Cq/ No Cq/ No Cq	30,12/ 26,82/ 26,59	valid/ valid/ valid	-/-	H+	+	-	-				
2463	High	3,8	H+	+	H+	+	+	5/5	30,33	30,20	valid	+	27,99	29,22	valid	+	H+	+	+	+	5/5	5/5		
2464			H+	+	H+	+	+		33,65	30,97	valid	+	31,28	30,37	valid	+	H+	+	+	+				
2465			H+	+	H+	+	+		36,24	28,88	valid	+	33,55	27,72	valid	+	H+	+	+	+				
2466			H+	+	H+	+	+		36,59	32,08	valid	+	32,78	29,75	valid	+	H+	+	+	+				
2467			H+	+	H+	+	+		37,25	31,56	valid	+	32,94	29,47	valid	+	H+	+	+	+				

* Analyses performed according to the COFRAC accreditation
 ADRIA
 Summary report (Version 0)
 BACGene *Listeria monocytogenes*

Matrix: Frozen green peas

Strain: *Listeria monocytogenes* Ad532

Seeding protocol: Storage 2 weeks at - 20°C

UNPAIRED

Aerobic mesophilic flora: 1,4.10⁹ CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1♦						Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>										Number positive samples/Total			
			18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth						BACGene <i>Listeria monocytogenes</i> - PCR result													
			CFX96 Touch™ (standard)				AriaMx™		Confirmation		Final result		Number positive samples/Total									
			Half Fraser		Fraser		Final Result	Number positive samples/Total	<i>Listeria monocytogenes</i> (Cq)						IPC (Cq)		Result	<i>Listeria monocytogenes</i> (Cq)			IPC (Cq)	
O&A	Palcam	O&A	Palcam	<i>Listeria monocytogenes</i> (Cq)	Cq	Result			Result	<i>Listeria monocytogenes</i> (Cq)	Cq	Result	Result									
1737	0	/	-	-	-	-	-	0/5	No Cq	29,64	valid	-	No Cq	25,73	valid	-	-	-	-	-	-	-
1738			-	-	-	-	-	No Cq	29,87	valid	-	No Cq	25,81	valid	-	-	-	-	-	-	-	
1739			-	-	-	-	-	No Cq	30,22	valid	-	No Cq	25,89	valid	-	-	-	-	-	-	-	
1740			-	-	-	-	-	No Cq	29,80	valid	-	No Cq	25,62	valid	-	-	-	-	-	-	-	
1741			-	-	-	-	-	No Cq	29,63	valid	-	No Cq	25,62	valid	-	-	-	-	-	-	-	
1742	Low	0,8	-	-	st	-	-	5/20	No Cq	29,22	valid	-	No Cq	25,01	valid	-	-	-	-	-	-	-
1743			H+	+	H+	+	+		24,55	29,62	valid	+	20,17	24,56	valid	+	H+	+	+	+	+	+
1744			H+	+	H+	+	+		No Cq	29,41	valid	-	No Cq	25,16	valid	-	-	-	-	-	-	-
1745			-	-	-	-	-		26,19	29,27	valid	+	22,45	24,9	valid	+	H+	+	+	+	+	+
1746			-	-	-	-	-		23,60	30,16	valid	+	19,74	24,79	valid	+	H+	+	+	+	+	+
1747			-	-	-	-	-		24,12	29,47	valid	+	20,59	25,37	valid	+	H+	+	+	+	+	+
1748			H+	+	H+	+	+		23,68	29,52	valid	+	19,85	24,91	valid	+	H+	+	+	+	+	+
1749			-	-	st	-	-		No Cq	29,28	valid	-	No Cq	25,14	valid	-	-	-	-	-	-	-
1750			-	-	-	-	-		No Cq	29,39	valid	-	No Cq	25,21	valid	-	-	-	-	-	-	-
1751			-	-	-	-	-		24,86	29,33	valid	+	20,7	24,91	valid	+	H+	+	+	+	+	+
1752			-	-	st	-	-		No Cq	29,28	valid	-	No Cq	25,25	valid	-	-	-	-	-	-	-
1753			-	-	st	-	-		No Cq	29,29	valid	-	No Cq	25,09	valid	-	-	-	-	-	-	-
1754			-	-	st	-	-		No Cq	29,28	valid	-	No Cq	25,19	valid	-	-	-	-	-	-	-
1755			H+	+	H+	+	+		No Cq	29,33	valid	-	No Cq	25,38	valid	-	-	-	-	-	-	-
1756			-	-	st	-	-		24,57	29,44	valid	+	20,67	25,07	valid	+	H+	+	+	+	+	+
1757			-	-	st	-	-		No Cq	29,21	valid	-	No Cq	25,2	valid	-	-	-	-	-	-	-
1758			-	-	st	-	-		No Cq	29,13	valid	-	No Cq	25,18	valid	-	-	-	-	-	-	-
1759	-	-	-	-	-	26,29	28,99	valid	+	22,34	24,98	valid	+	H+	+	+	+	+	+			
1760	-	-	st	-	-	27,28	29,12	valid	+	23,19	25,04	valid	+	H+	+	+	+	+	+			
1761	H+	+	H+	+	+	25,26	29,33	valid	+	20,72	24,67	valid	+	H+	+	+	+	+	+			
1762	High	2,9	H+	+	H+	+	+	5/5	24,93	29,36	valid	+	20,58	24,66	valid	+	H+	+	+	+	+	+
1763			H+	+	H+	+	+		25,26	29,20	valid	+	21,53	25,38	valid	+	H+	+	+	+	+	+
1764			H+	+	H+	+	+		25,31	29,29	valid	+	21,19	24,91	valid	+	H+	+	+	+	+	+
1765			H+	+	H+	+	+		25,25	29,47	valid	+	21,24	24,89	valid	+	H+	+	+	+	+	+
1766			H+	+	H+	+	+		24,60	29,13	valid	+	20,25	24,76	valid	+	H+	+	+	+	+	+

♦ Analyses performed according to the COFRAC accreditation

Matrix: Smoked salmon
Strain: *L. monocytogenes* Ad670
 Seeding protocol: Storage 48h at 2-8°C
 UNPAIRED
 Aerobic mesophilic flora: 5,0.10² CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1*						Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i>										Number positiv samples/Total			
			18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth						BACGene <i>Listeria monocytogenes</i> - PCR result													
			CFX96 Touch™ (standard)				AriaMx™		Confirmation		Final result		Number positiv samples/Total									
			Half Fraser		Fraser		Final Result	Number positive samples/Total	<i>Listeria monocytogenes</i> (Cq)						IPC (Cq)	Result	<i>Listeria monocytogenes</i> (Cq)				IPC (Cq)	Result
O&A	Palcam	O&A	Palcam	Cq	result	Cq			result	Cq	result											
1949	0	/	-	-	-	-	-	0/5	No Cq	31,11	valid	-	No Cq	28,5	valid	-	-	-	-	-	0/5	0/5
1950			-	-	-	-	-	No Cq	31,16	valid	-	No Cq	28,47	valid	-	-	-	-	-			
1951			-	-	-	-	-	No Cq	31,78	valid	-	No Cq	29,57	valid	-	-	-	-	-			
1952			-	-	-	-	-	No Cq	31,21	valid	-	No Cq	28,62	valid	-	-	-	-	-			
1953			-	-	-	-	-	No Cq	31,04	valid	-	No Cq	28,08	valid	-	-	-	-	-			
1954	Low	0,9	H+	+	H+	+	+	13/20	26,96	29,37	valid	+	23,28	25,82	valid	+	H+	+	+	+	9/20	9/20
1955			H+	+	H+	+	+		28,39	29,45	valid	+	24,98	25,98	valid	+	H+	+	+	+		
1956			H+	+	H+	+	+		32,37	29,53	valid	+	28,41	26,07	valid	+	H+	+	+	+		
1957			H+	+	H+	+	+		25,61	29,30	valid	+	22,03	25,52	valid	+	H+	+	+	+		
1958			H+	+	H+	+	+		No Cq	29,45	valid	-	No Cq	26,08	valid	-	-	-	-	-		
1959			-	-	-	-	-		No Cq	29,52	valid	-	No Cq	26,11	valid	-	-	-	-	-		
1960			H+	+	H+	+	+		No Cq	29,76	valid	-	No Cq	26,07	valid	-	-	-	-	-		
1961			-	-	-	-	-		25,67	29,54	valid	+	22,02	25,81	valid	+	H+	+	+	+		
1962			-	-	-	-	-		26,78	29,70	valid	+	22,74	25,85	valid	+	H+	+	+	+		
1963			-	-	-	-	-		No Cq	29,56	valid	-	No Cq	25,79	valid	-	-	-	-	-		
1964			H+	+	H+	+	+		No Cq	29,39	valid	-	No Cq	25,88	valid	-	-	-	-	-		
1965			H+	+	H+	+	+		26,15	29,71	valid	+	22,68	25,82	valid	+	H+	+	+	+		
1966			H+	+	H+	+	+		No Cq	29,75	valid	-	No Cq	25,95	valid	-	-	-	-	-		
1967			H+	+	H+	+	+		No Cq	29,72	valid	-	No Cq	26,19	valid	-	-	-	-	-		
1968			-	-	-	-	-		No Cq	29,64	valid	-	No Cq	26,02	valid	-	-	-	-	-		
1969	H+	+	H+	+	+	No Cq	29,74	valid	-	No Cq	26,26	valid	-	-	-	-	-					
1970	-	-	-	-	-	25,21	29,80	valid	+	21,53	25,84	valid	+	H+	+	+	+					
1971	H+	+	H+	+	+	No Cq	29,54	valid	-	No Cq	26,43	valid	-	-	-	-	-					
1972	H+	+	H+	+	+	No Cq	29,60	valid	-	No Cq	26,07	valid	-	-	-	-	-					
1973	-	-	-	-	-	27,28	29,55	valid	+	23,49	26,11	valid	+	H+	+	+	+					
1974	High	3,5	H+	+	H+	+	+	4/5	24,70	30,27	valid	+	21,1	26,31	valid	+	H+	+	+	+	5/5	5/5
1975			H+	+	H+	+	+		30,37	29,74	valid	+	26,87	26,7	valid	+	H+	+	+	+		
1976			-	-	-	-	-		25,52	29,79	valid	+	21,88	26,41	valid	+	H+	+	+	+		
1977			H+	+	H+	+	+		26,13	29,27	valid	+	22,32	25,78	valid	+	H+	+	+	+		
1978			H+	+	H+	+	+		25,64	29,25	valid	+	21,91	25,37	valid	+	H+	+	+	+		

* Analyses performed according to the COFRAC accreditation
 ADRIA
 Summary report (Version 0)
 BACGene *Listeria monocytogenes*

Matrix: Process water (veggie sausage production)

Strain: *L. monocytogenes* Ad551

Seeding protocol: Storage 48h at 2-8°C

UNPAIRED

Aerobic mesophilic flora: 1,3.10⁶ CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1*					Alternative method: BACGene <i>Listeria</i> spp. - Detection of <i>Listeria monocytogenes</i> 18h at 37°C±1°C - Pre-warmed BACGro ULTRA <i>Listeria</i> Broth														Number positive samples/Total
			Half Fraser		Fraser		Final Result	Number positive samples/Total	BACGene <i>Listeria monocytogenes</i> - PCR result				Confirmation		Final result							
			O&A	Palcam	O&A	Palcam			CFX96 Touch™ (standard)		AriaMx™		Typical colonies (10 µL)	All confirmatory tests	CFX96 Touch™ (standard)	AriaMx™						
			<i>Listeria monocytogenes</i> (Cq)	IPC (Cq)	Result	<i>Listeria monocytogenes</i> (Cq)	IPC (Cq)	Result	O&A	All confirmatory tests												
2661	0	/	st	st	st	st	-	0/5	No Cq	29,46	valid	-	No Cq	27,12	valid	-	st	-	-	0/5	0/5	
2662			st	st	st	st	-		No Cq	29,55	valid	-	No Cq	27,15	valid	-	st	-	-			
2663			st	st	st	st	-		No Cq	29,37	valid	-	No Cq	27,3	valid	-	st	-	-			
2664			st	st	st	st	-		No Cq	29,33	valid	-	No Cq	27,33	valid	-	st	-	-			
2665			st	st	st	st	-		No Cq	29,24	valid	-	No Cq	27,4	valid	-	st	-	-			
2666	Low	0,7	st	st	st	st	-	13/20	26,84	29,04	valid	+	23,89	28,05	valid	+	H+	+	+	11/20	11/20	
2667			st	st	st	st	-		25,99	29,06	valid	+	22,83	27,62	valid	+	H+	+	+			
2668			H+	+	H+	H+	+		No Cq	29,20	valid	-	No Cq	27,16	valid	-	st	-	-			
2669			H+	+	H+	H+	+		No Cq	29,21	valid	-	No Cq	26,95	valid	-	st	-	-			
2670			st	st	st	st	-		No Cq	29,11	valid	-	No Cq	27,15	valid	-	-	-	-			
2671			st	st	st	st	-		25,92	29,20	valid	+	22,78	27,08	valid	+	H+	+	+			
2672			H+	+	H+	H+	+		29,30	29,25	valid	+	25,83	27,24	valid	+	H+	+	+			
2673			st	st	st	st	-		No Cq	29,27	valid	-	No Cq	27,59	valid	-	st	-	-			
2674			H+	+	H+	H+	+		25,72	29,05	valid	+	22,8	28,13	valid	+	H+	+	+			
2675			H+	+	H+	H+	+		31,61	29,24	valid	+	28,09	27,7	valid	+	H+	+	+			
2676			H+	+	H+	H+	+		26,87	29,02	valid	+	23,73	27,31	valid	+	H+	+	+			
2677			H+	+	H+	H+	+		24,46	29,37	valid	+	21,04	27,51	valid	+	H+	+	+			
2678			st	+(3)	H+	H+	+		No Cq	29,14	valid	-	No Cq	27,09	valid	-	st	-	-			
2679			H+	+	H+	H+	+		26,15	29,21	valid	+	22,5	27,15	valid	+	H+	+	+			
2680			st	st	st	st	-		No Cq	29,32	valid	-	No Cq	27,36	valid	-	st	-	-			
2681			st	st	st	st	-		26,12	28,92	valid	+	22,99	27,38	valid	+	H+	+	+			
2682			H+	+	H+	+	+		No Cq	29,07	valid	-	No Cq	27,74	valid	-	st	-	-			
2683			H+	+	H+	+	+		No Cq	29,26	valid	-	No Cq	27,64	valid	-	st	-	-			
2684			H+	+	H+	+	+		No Cq	29,40	valid	-	No Cq	26,96	valid	-	st	-	-			
2685			H+	+	H+	+	+		28,26	29,19	valid	+	24,65	27,01	valid	+	H+	+	+			
2686	High	2,6	H+	+	H+	+	+	5/5	24,46	29,46	valid	+	20,66	25,94	valid	+	H+	+	+	4/5	4/5	
2687			H+	+	H+	+	+		No Cq	29,38	valid	-	No Cq	27,23	valid	-	st	-	-			
2688			H+	+	H+	+	+		28,19	29,18	valid	+	24,98	27,4	valid	+	H+	+	+			
2689			H+	+	H+	+	+		25,66	29,00	valid	+	22,43	27,3	valid	+	H+	+	+			
2690			H+	+	H+	+	+		26,48	29,12	valid	+	23,3	27,68	valid	+	H+	+	+			

* Analyses performed according to the COFRAC accreditation