

Inovalys Tours



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NF VALIDATION - Validation of alternative methods of analysis
Food microbiology applications

SUMMARY REPORT

Study conducted according to EN ISO 16140-2

ALOA® COUNT
(certificate number : AES 10/5-09/06)
for the enumeration of *Listeria monocytogenes* and
other *Listeria spp.* in human food products and
environmental samples

Quantitative method

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This report consists of 182 pages including 13 appendices.
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Preamble

Validation protocol :

ISO 16140-2 (2016) and ISO 16140-2/A1 (2024) : Microbiology of the food chain – Method validation - Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.

AFNOR Technical Rules (Revision 12).

Reference method :

ISO 11290-2 (May 2017): Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* Part 2: Enumeration method.

Alternative method :

ALOA[®] COUNT for *Listeria monocytogenes* and *Listeria spp.* enumeration

Scope :

All human food products (by validation tests on a wide range of foods) and environmental samples.

Certification organism:

AFNOR Certification (<http://nf-validation.afnor.org/>)

1. Introduction

The ALOA[®] COUNT method was certified by AFNOR Certification according to the ISO 16140-2 standard under the reference AES 10/05 – 09/06.

The validation stages and the standards used during the studies are presented in the table below.

| Date | Purpose | Standards |
|----------------|---|---|
| September 2006 | <u>Initial validation</u> for <i>Listeria monocytogenes</i> enumeration, in all human food products | EN ISO 11290-2/A1:2005 EN ISO 16140: 2003 |
| July 2010 | <u>Renewal study</u> without modification | AFNOR requirements |
| October 2012 | <u>First Extension study</u> for: <ul style="list-style-type: none"> - extension of the scope of application to include environmental samples - possibility of no revivification: 1 hour (+/- 5 min), at 20°C (+/- 2°C) - possibility of preparing the sample in Buffered Peptone Water (BPW) or ½ Fraser, at the user's choice - possibility of storing the agar for a maximum of 72 hours at 5°C +/- 3°C, before reading - possibility of enumerating <i>Listeria spp.</i> | EN ISO 11290-2/A1:2005 EN ISO 16140/A1:2011 AFNOR requirements v4 |
| March 2013 | <u>Extension study</u> to a new "FAST Rhamnose" confirmation mode, concerning both the ALOA [®] One Day and the ALOA [®] COUNT methods. | |
| July 2014 | <u>Renewal study</u> without modification | |
| October 2018 | <u>Renewal study</u> taking into account the specific requirements of ISO 16140-2:2016 and AFNOR validation V6 | EN ISO 11290-2:2017 EN ISO 16140-2:2016 AFNOR requirements v6 |
| June 2022 | <u>Renewal study</u> without modification | EN ISO 11290-2:2017 EN ISO 16140-2:2016 AFNOR requirements PRv7 |
| April 2025 | <u>Extension study</u> : One plate, One dilution | EN ISO 11290-2:2017 EN ISO 16140-2:2016 and ISO 16140-2/A1:2024 AFNOR requirements v12 |

The method ALOA[®] Count was initially validated with an enumeration on two plates (1 plate - 2 dilutions or 2 plates - 1 dilution) in accordance with the ISO 7218 guidelines. However, during the technical committee meeting held in December 2024, it was decided that alternative quantification methods could deviate from ISO 7218 standards and be evaluated using a single plate (1 plate, 1 dilution). The last extension conducted in April 2025 offered this new possibility to end-users.

It was decided to proceed to the single plate on the trueness study and the accuracy profiles study only. The re-analyses of the specificity study and the interlaboratory study are not included.

2. Method protocols

2.1. Alternative method

2.1.1. Principle of the alternative method

The ALOA[®] agar medium is a chromogenic medium that makes it possible to detect all *Listeria* by highlighting beta-glucosidase activity (round colonies, regular edges, blue-green in colour) and to distinguish *Listeria monocytogenes* by the formation of a clear halo of precipitation of phospholipids cleaved by its specific phospholipase.

2.1.2. Protocol of the alternative method

The ALOA[®] COUNT method is based on the use of the ALOA[®] chromogenic medium. The analytical protocol is as follows:

- Creation of an initial suspension of X g (or X mL) of a sample in 9 x X g (or 9 x X mL) of buffered peptone water (BPW) or ½ Fraser.
- Optional revivification for 1 hour (+/- 5 min), at 18°C - 25°C.
- Inoculation of the ALOA[®] agar.

Two inoculation methods are provided by the manufacturer (at the choice of the user):

- **Surface** inoculation

* Spreading of 0.1 mL on the ALOA[®] Ø90 mm agar (it is possible, and foreseen in the manufacturer's technical data sheet, to spread up to 1 mL across three Ø90 mm dishes

* or Spreading of 1 mL per ALOA[®] Ø140 mm dish.

- **Pour-plating** inoculation

Pour-plating inoculation (simple layer) of 1 mL in approx. 15 ml of ALOA[®] agar in a Ø90 mm dish.

Irrespective of the method of inoculation used, only 1 dish is prepared by dilution, except in the case of inoculation of 1 ml in 3 dishes.

- Incubation at 37°C (+/-1°C).
- Analysing the dishes: The final result of the enumeration is obtained after 48 ± 3 hours. An initial reading can be done after 24 hours to detect more quickly which samples are heavily contaminated.

Listeria monocytogenes and *Listeria ivanovii* form blue to blue-green colonies and are surrounded by an opaque halo. Other *Listeria* form blue to blue-green colonies, and are round and regular but without an opaque halo.

- In accordance with the requirements of AFNOR Certification and the manufacturer, typical colonies must be tested for confirmation.

For typical *Listeria monocytogenes* colonies (blue to blue-green colonies surrounded by an opaque halo):

- 1- confirmation of a positive colony according to common standardised methods tests, including the purification step,
- 2- confirmation according to the "ALOAS[®] Confirmation" protocol,
- 3- confirmation according to the VIDAS LMO2 protocol,
- 4- confirmation performing an API *Listeria* gallery,
- 5- confirmation performing a RAPIDEC L.mono gallery,
- 6- confirmation performing a FAST Rhamnose test.

For typical *Listeria spp.* colonies (blue to blue-green colonies surrounded or not by an opaque halo):

- 1- confirmation of a positive colony according to common standardised methods tests, including the purification step,
- 2- confirmation by pricking an isolated colony on a PALCAM agar,
- 3- rapid confirmation by the "*Listeria* Species Confirmation Strip" immunochromatographic test.

The ALOA[®] dishes can be placed in the refrigerator after incubation for 72 hours without the halo and the colour of the colonies experiencing any changes.

A synopsis of the protocol for using the alternative method is presented in [Appendix 1](#).

2.1.3. Restriction

There is no restriction for use.

2.2. Reference method

In previous validation studies, the reference method against which the alternative method was compared was the standard EN ISO 11290-2 / A1 (2005) entitled Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* Part 2: Enumeration method.

During additional testing in 2018, the revised standard EN ISO 11290-2: 2017 was applied. Changes made in relation to the previous standard are considered to be major but have no impact on performance. Results from previous validation studies can therefore be used.

The protocols are presented in [Appendix 2](#).

3. Method comparison study

The method comparison study is a part of the validation process that is performed in the expert laboratory to compare the alternative method with the reference method.

For extension studies, the expert laboratory carried out the statistical analysis of the following data :

- preparation of samples in BPW, with no revivification,
- surface and pour-plating inoculation,
- enumerations after 24h* and 45h* of incubation (for both inoculation methods),
- new analysis of agar after storage for 72 hours at 5°C +/- 3°C.

*: *minimum incubation times specified in the manufacturer's analytical protocol.*

The ALOA Count method also claims the possibility of preparing the sample in ½ Fraser broth in the same way as standard ISO 11290-2: 2017. This preparation was applied in previous validation studies.

3.1. Relative trueness study

3.1.1. Number and nature of samples

3.1.1.1. *Listeria monocytogenes*

In 2012, only pour-plating inoculation was done for BPW preparation without revivification. For the statistical study on surface inoculation, the 2006 data were therefore used. These data correspond to a BPW preparation with revivification and cold storage was not tested at the time. The different studies showed that there was no significant difference between the preparation with revivification and the preparation without revivification, and that the storage of the agars for 72h at 5°C +/- 3°C did not affect the results.

Some data from 2006 were also used to complete the statistical study on pour-plating inoculation as validated during the presentation of the project to the technical office.

The number of samples analysed and stored for the statistical study during the various validations are as follows:

- In 2006: 279 samples analysed, 85 used in surface inoculation and 15 used in pour-plating inoculation.
- In 2012: 83 samples analysed, 70 used in pour-plating inoculation.
- In 2018: 38 samples analysed, 38 used in surface inoculation and 13 used in pour-plating inoculation.

Taking into account the various validation studies, and after reclassification, 400 samples were analysed, giving 123 usable results for surface inoculation and 98 usable results for pour-plating inoculation.

The distribution of samples by category and type is presented in Table 1.

Table 1: Number and nature of the samples analysed - *Listeria monocytogenes*

| Category | Type | Number of samples analysed | Number of results used (for 2 plates and 1 plate interpretation) | |
|-----------------------|---------------------|----------------------------|--|------------|
| | | | Spreading | Pour-plate |
| Dairy products | Raw milk cheese | 28 | 9 | 5 |
| | Raw milk | 15 | 5 | 5 |
| | Dairy dessert | 25 | 5 | 6 |
| | Total | 68 | 19 | 16 |
| Meat products | Raw product | 54 | 9 | 7 |
| | Deli foods/salting | 25 | 8 | 5 |
| | Processed foods | 8 | 5 | 5 |
| | Total | 87 | 22 | 17 |
| Seafood products | Raw fish | 54 | 21 | 5 |
| | Smoked fish | 25 | 10 | 5 |
| | Processed foods | 10 | 5 | 5 |
| | Total | 89 | 36 | 15 |
| Vegetable products | Fresh | 36 | 5 | 5 |
| | Frozen | 16 | 5 | 6 |
| | Processed | 11 | 5 | 5 |
| | Total | 63 | 15 | 16 |
| Composite foods | RTE and RTRH | 16 | 5 | 5 |
| | Pastries | 26 | 6 | 5 |
| | Raw and cooked eggs | 19 | 5 | 5 |
| | Total | 61 | 16 | 15 |
| Environmental samples | Surface | 16 | 5 | 8 |
| | Process water | 11 | 5 | 6 |
| | Dust/residues | 5 | 5 | 5 |
| | Total | 32 | 15 | 19 |
| TOTAL | | 400 | 123 | 98 |

3.1.1.2. *Listeria* spp

The number of samples analysed and stored for the statistical study during the various validations are as follows:

- in 2012: 63 samples analysed, 52 used
- in 2018: 41 samples analysed, 40 used

Taking into account the various validation studies, and after reclassification, 104 samples were analysed, giving 92 usable results for surface inoculation and 91 usable results for pour-plating inoculation.

The distribution of samples by category and type is presented in Table 2.

Table 2: Number and nature of the samples analysed - *Listeria spp.*

| Category | Type | | Number of samples analysed | Number of results used (for 2 plates and 1 plate interpretation) | |
|-----------------------|-------|--------------------|----------------------------|--|------------|
| | | | | Spreading | Pour-plate |
| Dairy products | L1 | Raw milk cheese | 7 | 6 | 5 |
| | L2 | Raw milk | 6 | 5 | 6 |
| | L3 | Dairy dessert | 5 | 5 | 5 |
| | Total | | 18 | 16 | 16 |
| Meat products | C1 | Raw meat | 6 | 5 | 5 |
| | C2 | Deli foods/salting | 6 | 5 | 5 |
| | C3 | Processed | 5 | 5 | 5 |
| | Total | | 17 | 15 | 15 |
| Seafood products | P1 | Raw fish | 5 | 5 | 5 |
| | P2 | Smoked fish | 5 | 5 | 5 |
| | P3 | Cooked product | 6 | 5 | 5 |
| | Total | | 16 | 15 | 15 |
| Vegetable products | V1 | Fresh | 6 | 5 | 5 |
| | V2 | Frozen | 6 | 5 | 5 |
| | V3 | Processed | 5 | 5 | 5 |
| | Total | | 17 | 15 | 15 |
| Composite foods | T1 | RTE | 5 | 5 | 5 |
| | T2 | RTRH | 5 | 5 | 5 |
| | T3 | Egg product | 6 | 5 | 5 |
| | Total | | 16 | 15 | 15 |
| Environmental samples | E1 | Surface | 9 | 6 | 5 |
| | E2 | Process water | 6 | 5 | 5 |
| | E3 | Dust/residues | 5 | 5 | 5 |
| | Total | | 20 | 16 | 15 |
| TOTAL | | | 104 | 92 | 91 |

3.1.2. Artificial contaminations of samples

Artificial contaminations have been carried out, either by seeding or spiking. A single strain of *Listeria* has never been used more than 6 times in total to obtain a positive result. Details about the artificial contaminations are presented in [Appendix 3](#).

3.1.2.1. *Listeria monocytogenes*

- 162 samples were artificially contaminated, giving 78 interpretable results.
- 195 samples were naturally contaminated, giving 30 interpretable results.

In total, naturally contaminated samples accounted for 8% of interpretable results with surface inoculation and 20% with pour-plating inoculation.

3.1.2.2. *Listeria spp*

- 82 samples were artificially contaminated, giving 80 interpretable results.
- 22 samples were naturally contaminated, giving 14 interpretable results.

In total, naturally contaminated samples accounted for 18% of interpretable results with surface inoculation and 19% with pour-plating inoculation.

3.1.3. Protocols applied during the study

➤ Initial validation from 2006

- 1/10 dilution of the sample in buffered peptone water (BPW), with revivification.
- Inoculation of the ALOA® agar:
 - Surface inoculation (0.1 mL in one dish or 1 mL in 3 dishes)
 - Pour-plating inoculation (1 mL)
- Incubation at 37°C for 24 hours then up to 45 hours
- Confirmed through:
 - Conventional tests
 - ALOA CONFIRMATION™

➤ 2012 extension

- 1/10 dilution of the sample in buffered peptone water (BPW) and ½ Fraser, without revivification.
- Inoculation of the ALOA® agar, both surface and pour-plating, after sample preparation with ½ Fraser,
- Pour-plating inoculation after sample preparation with BPW,
- Incubation at 37°C for 24 hours then up to 45 hours
- Confirmed through:
 - Biochemical gallery
 - ALOA CONFIRMATION™ for *Listeria monocytogenes*.
 - "Listeria Species Confirmation Strip" strips for *Listeria spp.*
- New analysis of agar after storage for 72 hours at 5°C +/- 3°C.

➤ Renewal 2018

- 1/10 dilution of the sample in buffered peptone water (BPW), without revivification.
- Inoculation of the ALOA® agar:
 - Surface inoculation (0.1 mL in one dish or 1 mL in 3 dishes)
 - Pour-plating inoculation (1 mL)
- Incubation at 37°C for 24 hours then up to 45 hours
- Confirmation:
 - *Listeria monocytogenes* by:
 - Conventional tests
 - API Listeria
 - VIDAS LMO2

ALOA Confirmation, Rapidec Lmono and FAST Rhamnose having been validated specifically for the confirmation of *Listeria monocytogenes*, the technical office has agreed to not implement these confirmation tests.

- *Listeria spp.* by:
 - Conventional tests,
 - Rapid check Listeria (Immunochromatography)
 - Palcam spicking
- New analysis of agar after storage for 72 hours at 5°C +/- 3°C.

➤ **Protocols applied for environmental samples during validations**

- **wipes**: a neutraliser is added after performing the surface sampling following a disinfection protocol. Then 50 mL of TS diluent is added. Finally, the wipe is kneaded before making two identical samples of 10 ml each (one for the BPW protocol and one for the ½ Fraser protocol). 1/10th dilutions are then done.
- **swabs**: the swab is dipped in 5 ml of diluent. Then, two samples of 2 ml each are prepared (one for the BPW protocol and one for the ½ Fraser protocol). 1/10th dilutions are then done.
- **process water**: the samples are prepared in 250 ml vials. Then 25 ml is used to perform each 1/10th analysis (BPW protocol and ½ Fraser protocol).

➤ **Protocols applied for environmental samples during 2018 renewal**

- Wipes: +100 mL of BPW
- Swabs: +10 mL of BPW
- Water and dust: 25g or 25 mL + 225 mL of BPW

3.1.4. Results

The samples were analysed using the reference method and the alternative method, obtain at least 15 interpretable results per category and at least 5 per type.

During previous validations, the analyses were performed in duplicate. Only the first repetition was retained for statistical analysis according to ISO 16140-2: 2016.

The results are classified into three categories:

- Interpretable results for both methods.
- Results presenting less than 4 colonies per petri dish with the alternative method and/or the reference method (not taken into account for the statistical analysis).
- Results below the detection limit or above the quantification limit.

According to ISO 16140-2: 2016, if a result is below the quantification limit, the data values should be represented graphically using a substituted value of 1 log. In the same way, any value exceeding the upper limit must be modified by adding one more log.

3.1.4.1. *Listeria monocytogenes*

The raw data are presented in [Appendix 4](#).

The statistical analysis was conducted using the results obtained after 45 hours of incubation of agar plates.

➤ **Statistical interpretation**

Statistical calculations as well as the samples excluded from the statistical analysis are presented in [Appendix 5](#).

The data obtained were analysed using graphic representation of data for each sample by category (see graphics in appendix 9) and for each sample in all categories (Figure 1 for spreading inoculation and Figure 2 for pour-plating inoculation). The identity line $y=x$ on which all the points are supposed to be if the two methods gave identical results is also represented.

Figure 1: Dispersion plot for all categories, **spreading** -*Listeria monocytogenes*

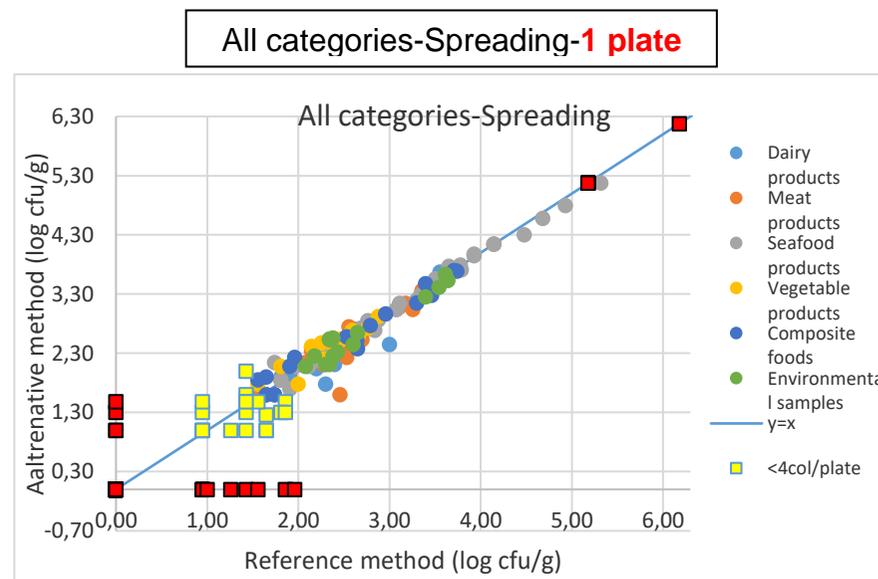
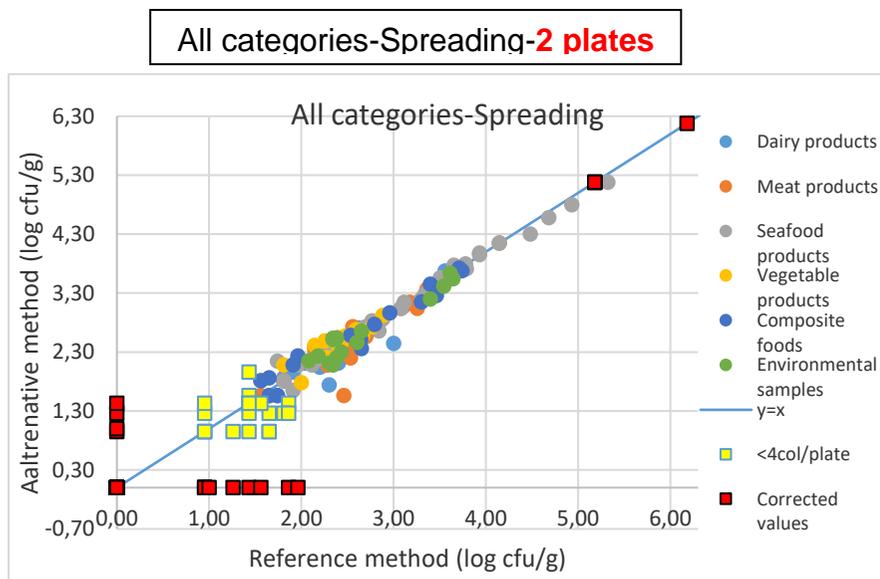
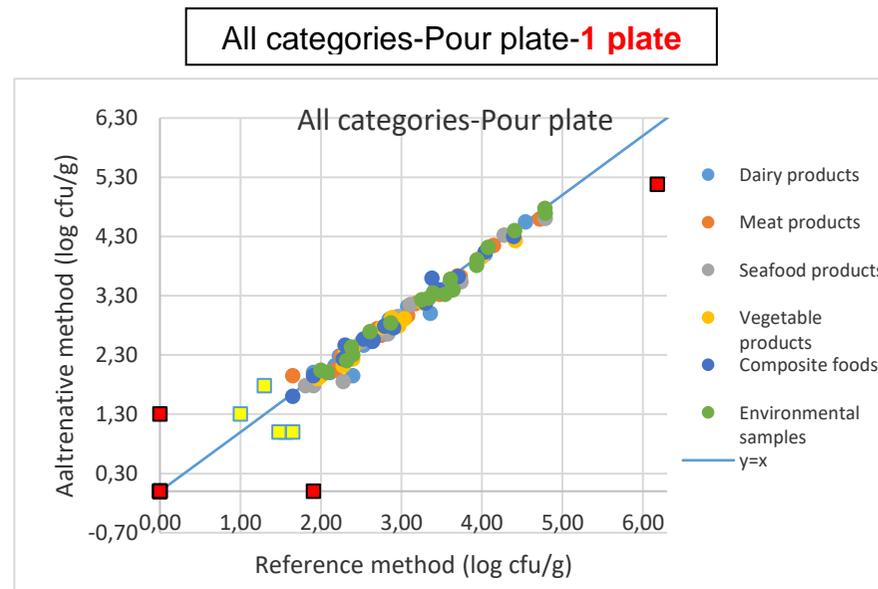
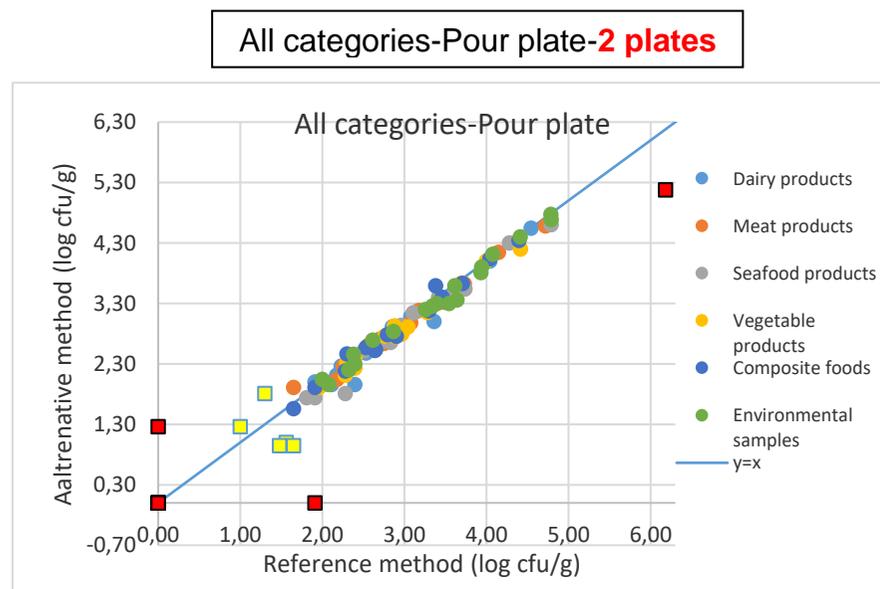


Figure 2: Dispersion plot for all categories, **pour-plate** -*Listeria monocytogenes*



The calculated values are presented in Table 3, per category and protocol.

Table 3: Calculated values per inoculation protocol and category (*N*: Number of data pairs; *D*: Mean difference; *SD*: standard deviation of differences; *CL*: Confidence limits at 95% above and below bias agreement)

| Inoculation | Category | N | D | | SD | | Lower CL | | Upper CL | |
|--------------------------|-----------------|------------|--------------|--------------|-------------|-------------|--------------|--------------|-------------|-------------|
| | | | 2 plates | 1 plate | 2 plates | 1 plate | 2 plates | 1 plate | 2 plates | 1 plate |
| Spreading inoculation | Dairy | 19 | -0,08 | -0,06 | 0,21 | 0,20 | -0,53 | -0,50 | 0,37 | 0,38 |
| | Meat | 22 | -0,11 | -0,09 | 0,22 | 0,22 | -0,58 | -0,56 | 0,37 | 0,37 |
| | Seafood | 36 | -0,04 | -0,03 | 0,09 | 0,09 | -0,22 | -0,21 | 0,14 | 0,15 |
| | Vegetables | 15 | 0,05 | 0,05 | 0,14 | 0,13 | -0,25 | -0,24 | 0,36 | 0,35 |
| | Composite | 16 | 0,01 | 0,02 | 0,16 | 0,16 | -0,34 | -0,33 | 0,35 | 0,36 |
| | Environment | 15 | -0,05 | -0,04 | 0,15 | 0,15 | -0,38 | -0,36 | 0,29 | 0,29 |
| | All cat. | 123 | -0,03 | -0,02 | 0,17 | 0,17 | -0,37 | -0,35 | 0,32 | 0,32 |
| Pour-plating inoculation | Dairy | 16 | -0,07 | -0,07 | 0,14 | 0,15 | -0,39 | -0,39 | 0,24 | 0,25 |
| | Meat | 17 | -0,04 | -0,04 | 0,11 | 0,12 | -0,28 | -0,30 | 0,19 | 0,22 |
| | Seafood | 15 | -0,11 | -0,10 | 0,13 | 0,12 | -0,39 | -0,37 | 0,18 | 0,17 |
| | Vegetables | 16 | -0,08 | -0,08 | 0,08 | 0,07 | -0,26 | -0,25 | 0,10 | 0,08 |
| | Composite | 15 | -0,03 | -0,03 | 0,10 | 0,10 | -0,26 | -0,25 | 0,20 | 0,20 |
| | Environment | 19 | -0,06 | -0,06 | 0,10 | 0,09 | -0,27 | -0,24 | 0,14 | 0,13 |
| | All cat. | 98 | -0,07 | -0,06 | 0,11 | 0,11 | -0,29 | -0,28 | 0,16 | 0,16 |

The results obtained are analysed using a Bland-Altman plot for both inoculation methods (Figure 3 for spreading inoculation and Figure 4 for pour-plating inoculation). See appendix 10 for Bland Altman difference plots for each category.

Figure 3: Bland-Altman plot of differences for all categories, **spreading** -*Listeria monocytogenes*

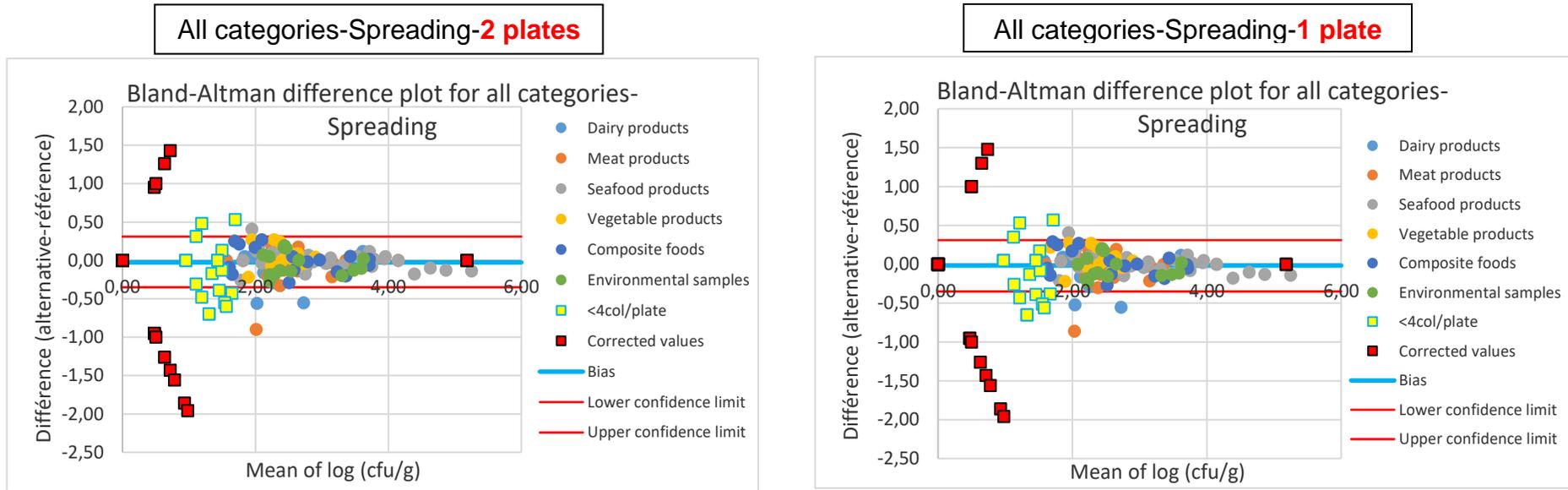
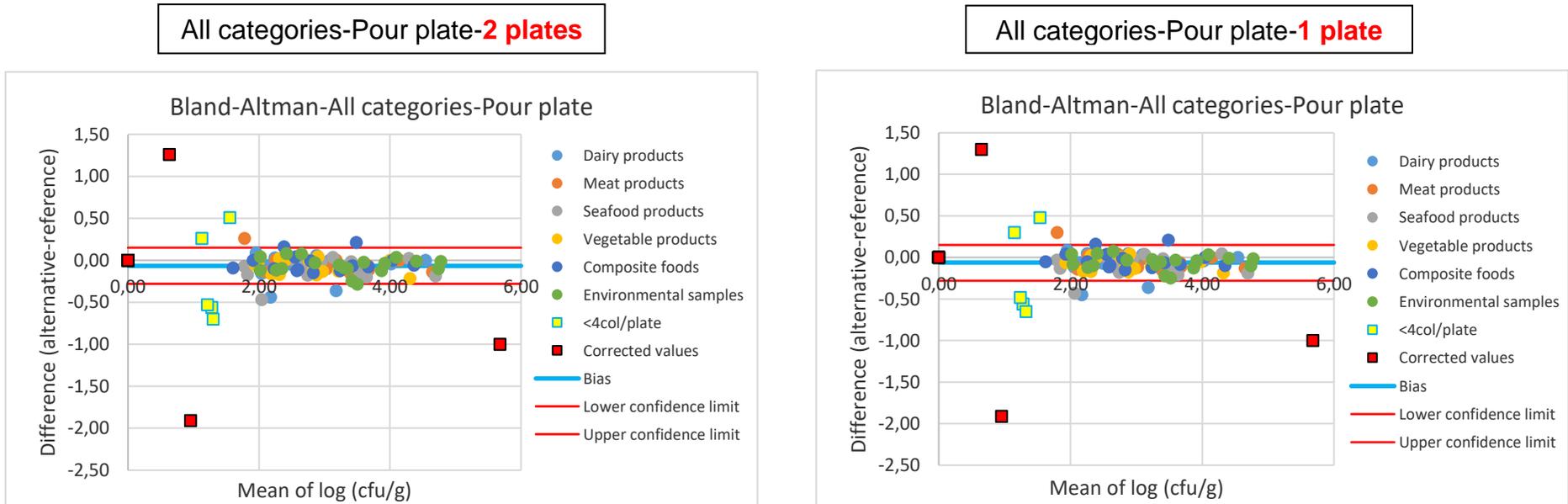


Figure 4: Bland-Altman plot of differences for all categories, **pour-plate** -*Listeria monocytogenes*



As shown in Table 3 and plotted on the graphs, the bias values observed between the alternative method and the reference method are very low and the confidence limits at 95% are very narrow (0.4 log for surface inoculation and 0.2 log for pour-plating inoculation). The performance results of both methods are thus absolutely comparable.

Samples for which the difference between the result obtained using the reference method and that obtained with the alternative method is less than or greater than the limits are listed in Table 4.

Table 4: results outside of the confidence intervals

Values in **blue**: Difference in favour of the alternative method

Values in **red**: Difference in favour of the reference method

 Values obtained with less than 4 colonies per dish

 Corrected values

| Protocol | Category | Type | Sample ref. | Date of analysis | log ufc/g | | | Average | | Difference | | |
|------------|----------|-------------|-------------|------------------|------------|---------------|---------|----------|---------|------------|---------|-------|
| | | | | | Ref.method | Altern.method | | 2 plates | 1 plate | 2 plates | 1 plate | |
| | | | | | | 2 plates | 1 plate | | | | | |
| Surface | Dairy | L1 | 42.13 | 2006 | 3,00 | 2,45 | 2,45 | 2,73 | 2,72 | -0,55 | -0,55 | |
| | | L1 | 42.22 | 2006 | 1,65 | 0,95 | 1,00 | 1,30 | 1,33 | -0,70 | -0,65 | |
| | | L2 | 43.10 | 2006 | 2,30 | 1,74 | 1,78 | 2,02 | 2,04 | -0,56 | -0,52 | |
| | | L2 | 43.1 | 2006 | 1,26 | 0,00 | 0,00 | 0,63 | 0,63 | -1,26 | -1,26 | |
| | | L2 | 43.5 | 2006 | 1,65 | 0,95 | 1,00 | 1,30 | 1,33 | -0,70 | -0,65 | |
| | | L3 | 38.8 | 2006 | 1,86 | 0,00 | 0,00 | 0,93 | 0,93 | -1,86 | -1,86 | |
| | | Meat | C1 | 29.8 | 2006 | 2,46 | 1,56 | 1,60 | 2,01 | 2,03 | -0,90 | -0,86 |
| | | | C1 | 50.19 | 2006 | 0,95 | 0,00 | 0,00 | 0,48 | 0,48 | -0,95 | -0,95 |
| | | | C1 | 50.20 | 2006 | 0,95 | 0,00 | 0,00 | 0,48 | 0,48 | -0,95 | -0,95 |
| | | | C1 | 50.22 | 2006 | 1,65 | 1,26 | 1,26 | 1,46 | 1,46 | -0,39 | -0,39 |
| | | | C1 | 29.1 | 2006 | 1,43 | 0,00 | 0,00 | 0,72 | 0,72 | -1,43 | -1,43 |
| | | | C1 | 29.10 | 2006 | 0,00 | 0,95 | 1,00 | 0,48 | 0,50 | 0,95 | 1,00 |
| | | | C1 | 29.2 | 2006 | 1,56 | 0,00 | 0,00 | 0,78 | 0,78 | -1,56 | -1,56 |
| | | | C1 | 29.4 | 2006 | 0,95 | 0,00 | 0,00 | 0,48 | 0,48 | -0,95 | -0,95 |
| | | | C1 | 29.9 | 2006 | 1,96 | 0,00 | 0,00 | 0,98 | 0,98 | -1,96 | -1,96 |
| | | | C1 | 30.1 | 2006 | 0,95 | 0,00 | 0,00 | 0,48 | 0,48 | -0,95 | -0,95 |
| | | C2 | 34.3 | 2006 | 6,18 | 5,18 | 5,18 | 5,68 | 5,68 | -1,00 | -1,00 | |
| | | Seafood | P1 | 47.13 | 2006 | 1,74 | 2,15 | 2,15 | 1,95 | 1,95 | 0,41 | 0,41 |
| | | | P1 | 35.11 | 2006 | 6,18 | 5,18 | 5,18 | 5,68 | 5,68 | -1,00 | -1,00 |
| | | Vegetable | V1 | 36.1 | 2006 | 1,81 | 1,26 | 1,30 | 1,54 | 1,56 | -0,55 | -0,51 |
| | | | V2 | 51.5 | 2006 | 1,43 | 1,96 | 2,00 | 1,70 | 1,72 | 0,53 | 0,57 |
| | | | V3 | 41.2 | 2006 | 0,00 | 1,26 | 1,30 | 0,63 | 0,65 | 1,26 | 1,30 |
| | | Composite | T1 | 46.6 | 2006 | 1,86 | 1,26 | 1,30 | 1,56 | 1,58 | -0,60 | -0,56 |
| | T1 | | 46.7 | 2006 | 0,00 | 0,95 | 1,00 | 0,48 | 0,50 | 0,95 | 1,00 | |
| | T2 | | 52.13 | 2006 | 1,43 | 0,95 | 1,00 | 1,19 | 1,22 | -0,48 | -0,43 | |
| | T3 | | 53.13 | 2006 | 0,95 | 1,43 | 1,48 | 1,19 | 1,22 | 0,48 | 0,53 | |
| | | T3 | 53.6 | 2006 | 0,00 | 1,43 | 1,48 | 0,72 | 0,74 | 1,43 | 1,48 | |
| Pour plate | Dairy | L2 | 147 | 2012 | 1,56 | 0,95 | 1,00 | 1,26 | 1,28 | -0,61 | -0,56 | |
| | | L3 | 12 | 2012 | 1,91 | 0,00 | 0,00 | 0,96 | 0,96 | -1,91 | -1,91 | |
| | | L2 | 146 | 2012 | 3,36 | 3,00 | 3,00 | 3,18 | 3,18 | -0,36 | -0,36 | |
| | | L2 | 43.6 | 2006 | 2,40 | 1,96 | 1,95 | 2,18 | 2,17 | -0,44 | -0,45 | |
| | | Meat | C1 | 8 | 2012 | 1,48 | 0,95 | 1,00 | 1,22 | 1,24 | -0,53 | -0,48 |
| | | | C1 | 51 | 2012 | 1,65 | 1,91 | 1,95 | 1,78 | 1,80 | 0,26 | 0,30 |
| | | | C1 | 182 | 2012 | 1,30 | 1,81 | 1,78 | 1,56 | 1,54 | 0,51 | 0,48 |
| | | | C2 | 3 | 2012 | 6,18 | 6,18 | 5,18 | 6,18 | 5,68 | 0,00 | -1,00 |
| | | | C3 | 6 | 2012 | 1,65 | 0,95 | 1,00 | 1,30 | 1,33 | -0,70 | -0,65 |
| | | Seafood | P3 | 45 | 2012 | 2,28 | 1,81 | 1,85 | 2,04 | 2,06 | -0,47 | -0,43 |
| | | Composite | T2 | 201 | 2012 | 3,38 | 3,59 | 3,59 | 3,49 | 3,49 | 0,21 | 0,21 |
| | | Environment | E1 | 129 | 2012 | 1,00 | 1,26 | 1,30 | 1,13 | 1,15 | 0,26 | 0,30 |
| | | | E1 | 134 | 2012 | 0,00 | 1,26 | 1,30 | 0,63 | 0,65 | 1,26 | 1,30 |

3.1.4.2. *Listeria spp*

The initial results are presented in [Appendix 6](#).

The statistical analysis was conducted using the results obtained after 45 hours of incubation of agar plates.

➤ **Statistical interpretation**

Statistical calculations as well as samples excluded from the statistical analysis are presented in [Appendix 7](#).

The data obtained were analysed using graphic representation of data for each sample by category (see graphics in appendix 9) and for each sample in all categories (Figure 5 for spreading inoculation and Figure 6 for pour-plating inoculation). The identity line $y=x$ on which all the points are supposed to be if the two methods gave identical results is also represented.

Figure 1: Dispersion plot for all categories, **spreading** -*Listeria spp*

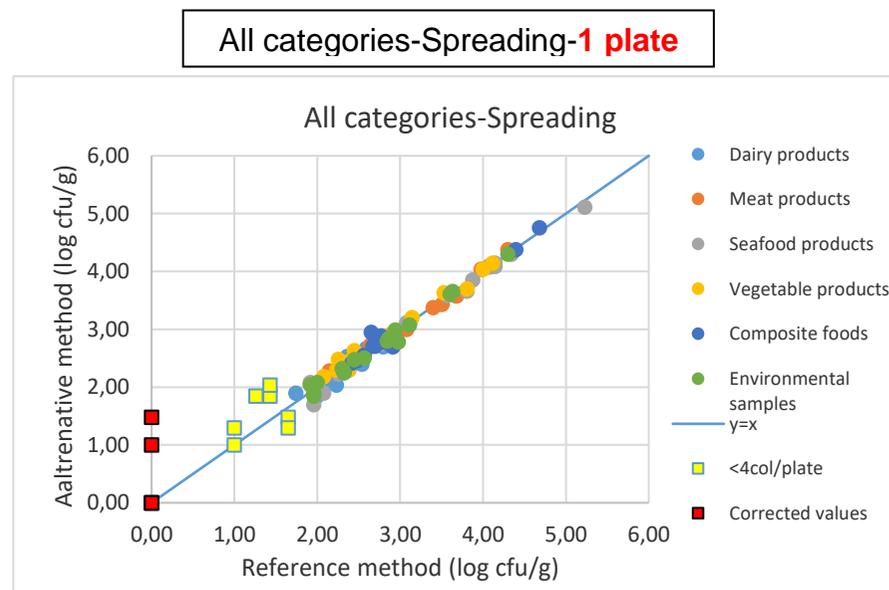
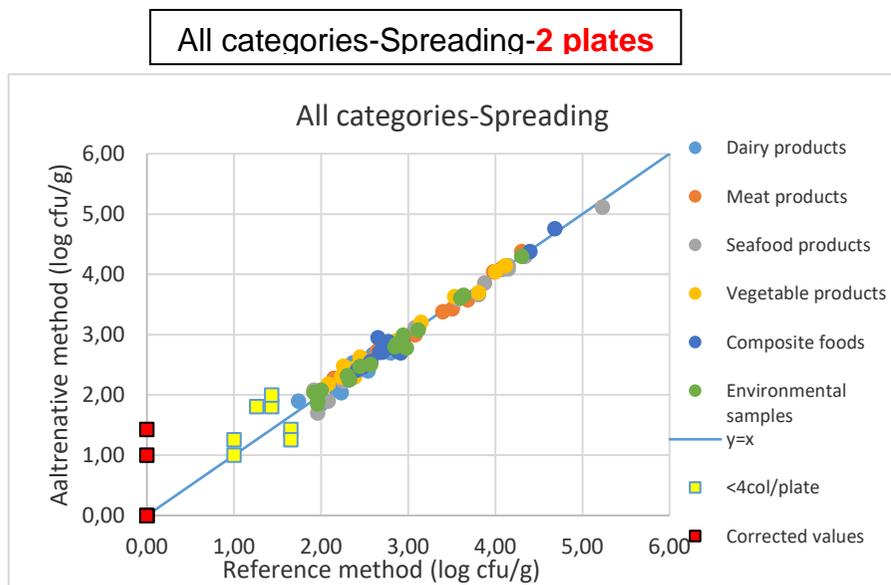


Figure 2: Dispersion plot for all categories, **pour-plate** -*Listeria spp*

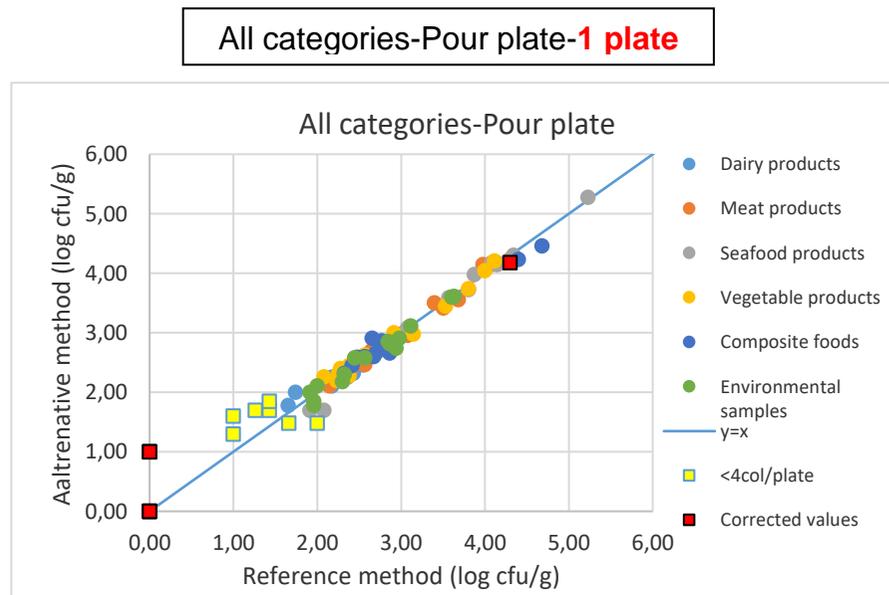
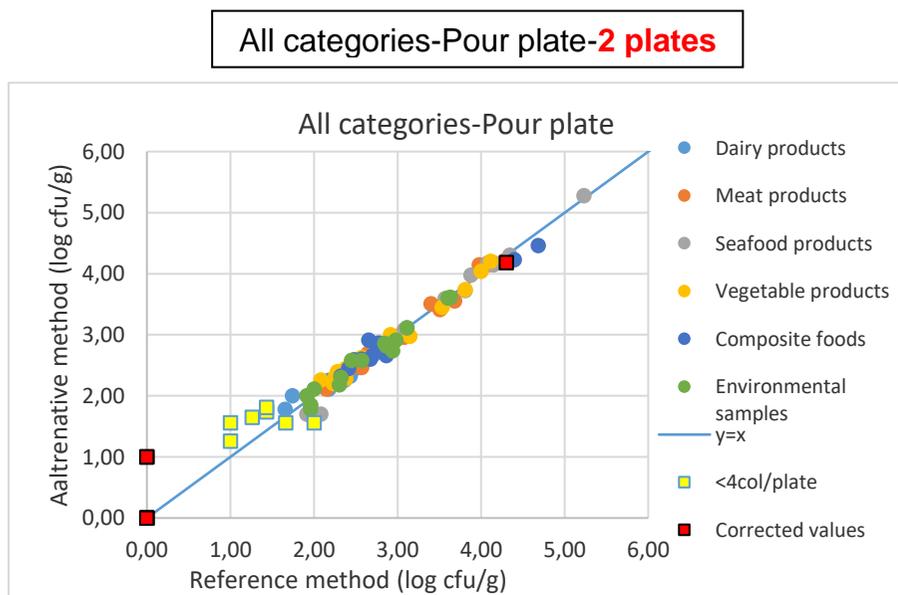


Table 6: Calculated values per inoculation protocol and category (*N*: Number of data pairs; *D*: Mean difference; *SD*: standard deviation of differences; *CL*: Confidence limits at 95% above and below bias agreement).

| Inoculation | Category | N | D | | SD | | Lower CL | | Upper CL | |
|--------------------------|-----------------|------------|-------------|--------------|-------------|-------------|--------------|--------------|-------------|-------------|
| | | | 2 plates | 1 plate | 2 plates | 1 plate | 2 plates | 1 plate | 2 plates | 1 plate |
| Spreading inoculation | Dairy | 16 | 0,00 | 0,00 | 0,11 | 0,11 | -0,24 | -0,25 | 0,23 | 0,24 |
| | Meat | 15 | 0,01 | 0,00 | 0,07 | 0,07 | -0,15 | -0,16 | 0,17 | 0,17 |
| | Seafood | 15 | -0,04 | -0,05 | 0,10 | 0,10 | -0,27 | -0,27 | 0,18 | 0,17 |
| | Vegetables | 15 | 0,06 | 0,05 | 0,09 | 0,09 | -0,14 | -0,15 | 0,26 | 0,26 |
| | Composite | 15 | 0,00 | 0,00 | 0,11 | 0,12 | -0,25 | -0,26 | 0,26 | 0,25 |
| | Environment | 16 | -0,02 | -0,02 | 0,08 | 0,08 | -0,19 | -0,19 | 0,15 | 0,15 |
| | All cat. | 123 | 0,00 | 0,00 | 0,10 | 0,10 | -0,20 | -0,20 | 0,19 | 0,19 |
| Pour-plating inoculation | Dairy | 16 | 0,01 | 0,01 | 0,09 | 0,09 | -0,20 | -0,20 | 0,22 | 0,21 |
| | Meat | 15 | -0,01 | -0,02 | 0,09 | 0,09 | -0,20 | -0,21 | 0,19 | 0,18 |
| | Seafood | 15 | -0,03 | -0,03 | 0,12 | 0,12 | -0,30 | -0,31 | 0,25 | 0,24 |
| | Vegetables | 15 | 0,03 | 0,02 | 0,10 | 0,10 | -0,18 | -0,19 | 0,25 | 0,23 |
| | Composite | 15 | -0,03 | -0,04 | 0,13 | 0,13 | -0,33 | -0,33 | 0,27 | 0,26 |
| | Environment | 15 | -0,02 | -0,03 | 0,10 | 0,10 | -0,24 | -0,24 | 0,21 | 0,19 |
| | All cat. | 91 | 0,00 | -0,01 | 0,11 | 0,11 | -0,22 | -0,23 | 0,21 | 0,20 |

The results obtained are analysed using a Bland-Altman plot for both inoculation methods (Figure 7 for spreading inoculation and Figure 8 for pour-plating inoculation). See appendix 10 for Bland Altman difference plots for each category.

Figure 3: Bland-Altman plot of differences for all categories, **spreading** -*Listeria spp*

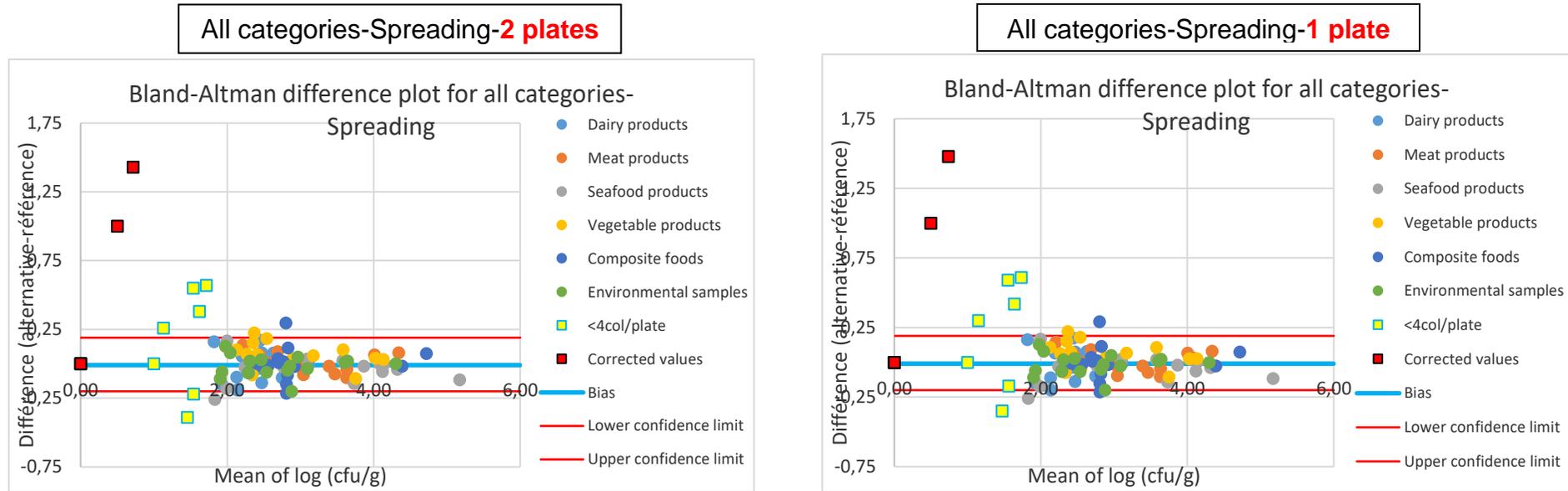


Figure 4: Bland-Altman plot of differences for all categories, **pour-plate** -*Listeria spp*



As shown in Table 6 and plotted on the graphs, the bias values observed between the the alternative method and the reference method are very low and the confidence limits at 95% are very narrow (0.2 log for surface inoculation or pour-plating inoculation). The performance results of both methods are therefore absolutely comparable.

Samples for which the difference between the result obtained using the reference method and that obtained with the alternative method is less than or greater than the limits listed in Table 7.

Table 7: results outside of the confidence intervals

Values in **blue**: Difference in favour of the alternative method

Values in **red**: Difference in favour of the reference method

 Values obtained with less than 4 colonies per dish

 Corrected values

| Protocol | Catégorie | Type | Sample ref. | Date of analysis | log cfu/g | | | Average | | Difference | |
|------------|--------------|------|-------------|------------------|-------------|------------|---------|----------|---------|------------|---------|
| | | | | | Ref. method | Alt.method | | 2 plates | 1 plate | 2 plates | 1 plate |
| | | | | | | 2 plates | 1 plate | | | | |
| Spreading | Dairy | L1 | 161 | 2012 | 0,95 | 1,26 | 1,30 | 1,11 | 1,13 | 0,31 | 0,35 |
| | Seafood | P2 | 181 | 2012 | 1,96 | 1,70 | 1,70 | 1,83 | 1,83 | -0,26 | -0,26 |
| | | P3 | 158 | 2012 | 1,65 | 1,26 | 1,30 | 1,46 | 1,48 | -0,39 | -0,35 |
| | Vegetable | V1 | 36 | 2018 | 0,00 | 0,95 | 1,00 | 0,48 | 0,50 | 0,95 | 1,00 |
| | | V1 | 37 | 2018 | 2,26 | 2,48 | 2,48 | 2,37 | 2,37 | 0,22 | 0,22 |
| | Composite | T1 | 49 | 2018 | 2,65 | 2,95 | 2,95 | 2,80 | 2,80 | 0,30 | 0,30 |
| | | T3 | 86 | 2012 | 1,26 | 1,81 | 1,85 | 1,54 | 1,56 | 0,55 | 0,59 |
| | Environment. | E1 | 134 | 2012 | 1,43 | 1,81 | 1,85 | 1,62 | 1,64 | 0,38 | 0,42 |
| | | E1 | 166 | 2012 | 0,00 | 1,43 | 1,48 | 0,72 | 0,74 | 1,43 | 1,48 |
| | | E2 | 141 | 2014 | 1,43 | 2,00 | 2,04 | 1,72 | 1,74 | 0,57 | 0,61 |
| Pour plate | Dairy | L1 | 219 | 2012 | 1,74 | 2,00 | 2,00 | 1,87 | 1,87 | 0,26 | 0,26 |
| | | L1 | 161 | 2012 | 0,95 | 1,26 | 1,30 | 1,11 | 1,13 | 0,31 | 0,35 |
| | | L1 | 218 | 2012 | 2,00 | 1,56 | 1,48 | 1,78 | 1,74 | -0,44 | -0,52 |
| | Seafood | P2 | 34 | 2012 | 1,91 | 1,65 | 1,70 | 1,78 | 1,81 | -0,26 | -0,21 |
| | | P2 | 163 | 2012 | 2,08 | 1,70 | 1,70 | 1,89 | 1,89 | -0,38 | -0,38 |
| | Vegetable | V1 | 36 | 2018 | 0,00 | 0,95 | 1,00 | 0,48 | 0,50 | 0,95 | 1,00 |
| | Composite | T1 | 49 | 2018 | 2,65 | 2,91 | 2,91 | 2,78 | 2,78 | 0,26 | 0,26 |
| | | T3 | 86 | 2012 | 1,26 | 1,65 | 1,70 | 1,46 | 1,48 | 0,39 | 0,44 |
| | Environment. | E1 | 156 | 2012 | 4,30 | 5,18 | 5,18 | 4,74 | 4,74 | 0,88 | 0,88 |
| | | E1 | 134 | 2012 | 1,43 | 1,74 | 1,70 | 1,59 | 1,57 | 0,31 | 0,27 |
| | | E1 | 166 | 2012 | 0,00 | 0,95 | 1,00 | 0,48 | 0,50 | 0,95 | 1,00 |
| | | E1 | 168 | 2012 | 0,95 | 1,56 | 1,60 | 1,26 | 1,28 | 0,61 | 0,65 |
| E2 | | 141 | 2014 | 1,43 | 1,91 | 1,85 | 1,67 | 1,64 | 0,48 | 0,42 | |

3.1.5. Confirmations

All confirmed colonies had a positive result with all confirmation tests applied. The confirmation results are presented in [Appendix 8](#).

3.1.6. Storage of agar at 2-8°C for 72 hours

No changes were observed when enumerating agar dishes after storage at 5°C for 72 hours, neither for surface inoculation nor pour-plating inoculation and neither in the 2012 study nor the previous 2018 study, for the enumeration of *Listeria monocytogenes* and *Listeria spp.*

3.1.7. Conclusion

The relative accuracy of the alternative method is satisfactory for the enumeration of *Listeria monocytogenes* and *Listeria spp.*, for the surface inoculation method and for the pour-plating inoculation method.

3.2. Accuracy profile study

3.2.1. *Listeria monocytogenes*

3.2.1.1. Protocols

Six pairs of matrix/strain were tested. One type per category with two different batches was selected, with 6 samples per type. Two samples were contaminated at a low level, two at an intermediate level and two at a high level. For each sample, five replicates were analysed using both methods. In total, thirty samples were studied per matrix type. Both inoculation methods, surface and pour-plating, were applied.

The different pairs of matrix/strain analysed are presented in Table 8.

Table 8: pairs of matrices/strains – *Listeria monocytogenes*

| Category | Product | Strain | Origin of the strain | Targeted contamination rate (CFU/g) |
|-------------|----------------------|--|------------------------|-------------------------------------|
| Dairy | Raw goat milk cheese | <i>L. monocytogenes</i> 2b (ref 75) | Valençay (goat cheese) | 100 500 3000 |
| Meat | Minced meat | <i>L. monocytogenes</i> 2a (ref 9) | Angel hair (beef meat) | |
| Seafood | Smoked salmon | <i>L. monocytogenes</i> 1/2a (ref 161) | Smoked salmon | |
| Vegetables | Salad | <i>L. monocytogenes</i> 4b (ref 20) | Green salad | |
| Composite | Tabbouleh | <i>L. monocytogenes</i> 4b (ref 2214) | Citrus fruit tabbouleh | |
| Environment | Process water | <i>L. monocytogenes</i> 1/2a (ref 166) | Rinsing water | |

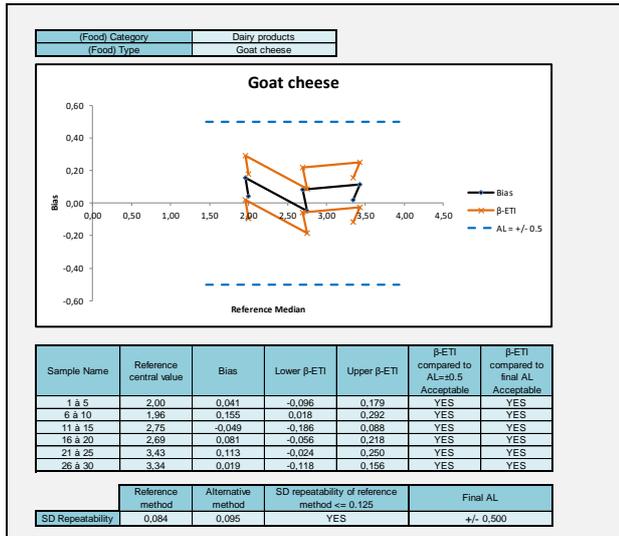
3.2.1.2. Results and interpretation

The raw data are presented in [Appendix 9](#). Statistical data and accuracy profiles are presented in Figures 11 (surface inoculation) and 12 (pour-plating inoculation).

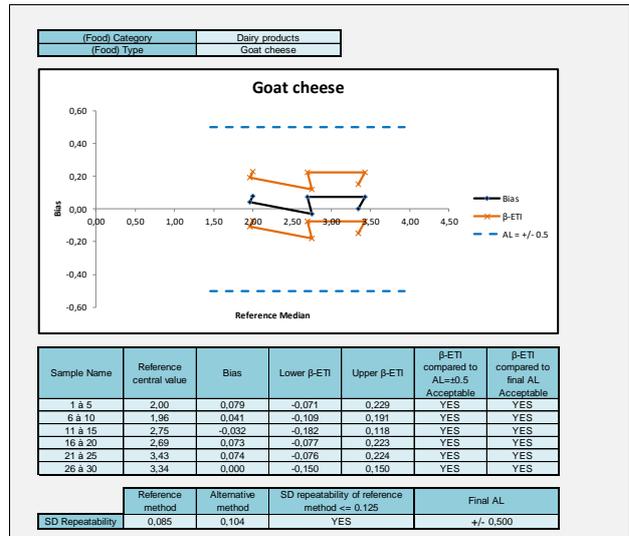
The calculations were performed using the worksheet [AP calculation tool MCS \(clause 6-1-3-3 calculation and interpretation of accuracy profile study\) around 27-01-2015](#) available at <http://standards.iso.org/iso/16140>.

Figure 11: Accuracy profiles-*Listeria monocytogenes*-Spreading inoculation-45h

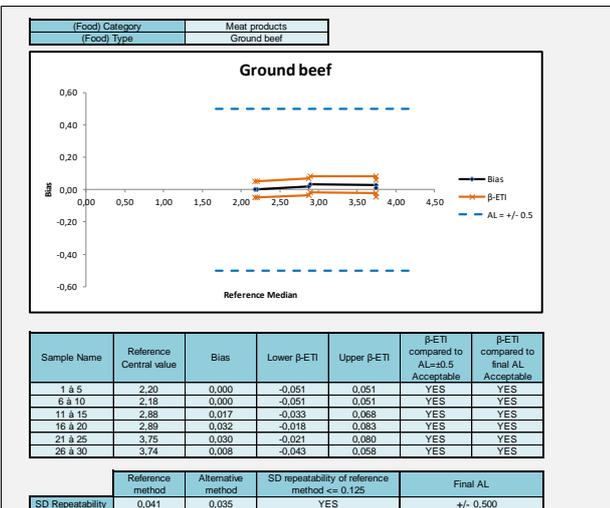
L. mono-Spreading-2 plates



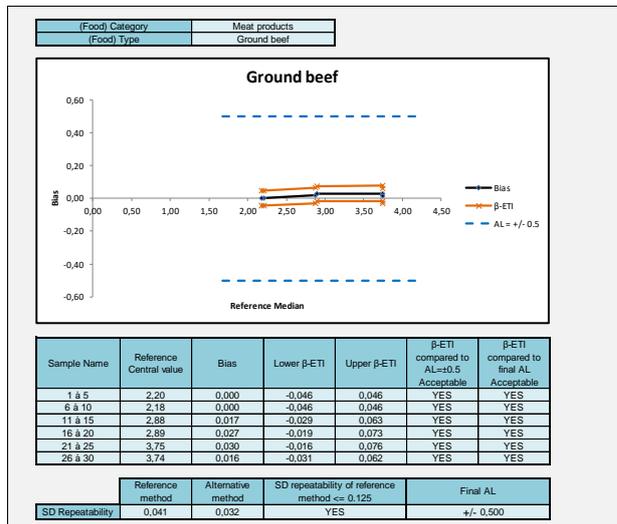
L. mono-Spreading-1 plate



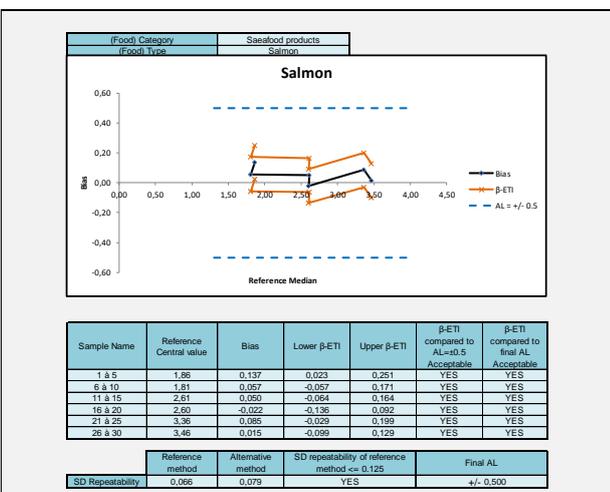
Ground beef



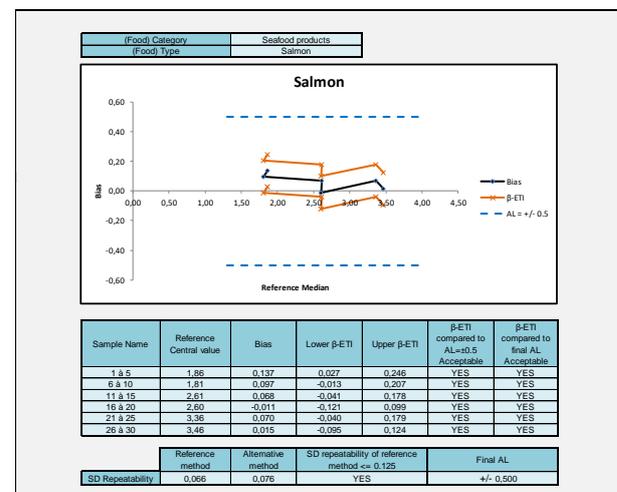
Ground beef



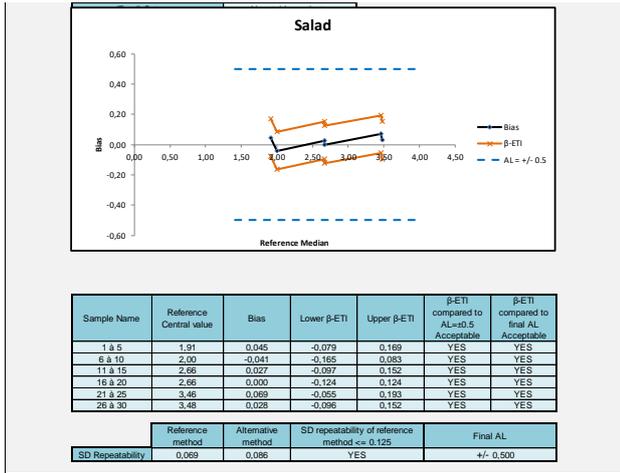
Salmon



Salmon



L. mono-Spreading-2 plates



L. mono-Spreading-1 plate

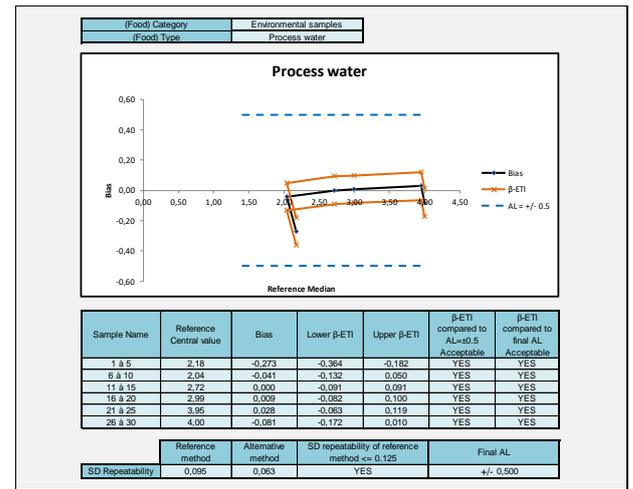
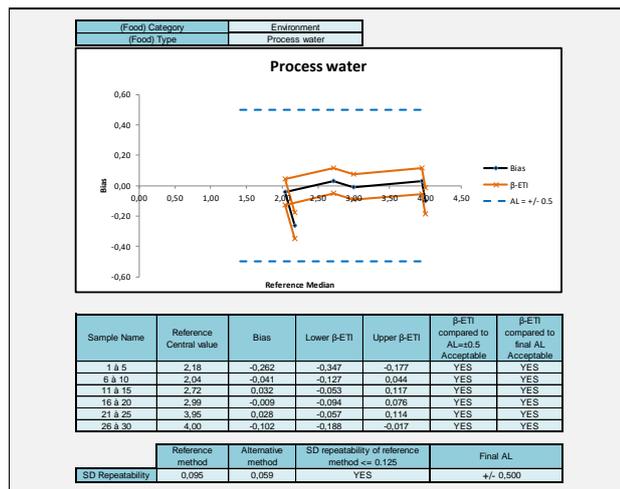
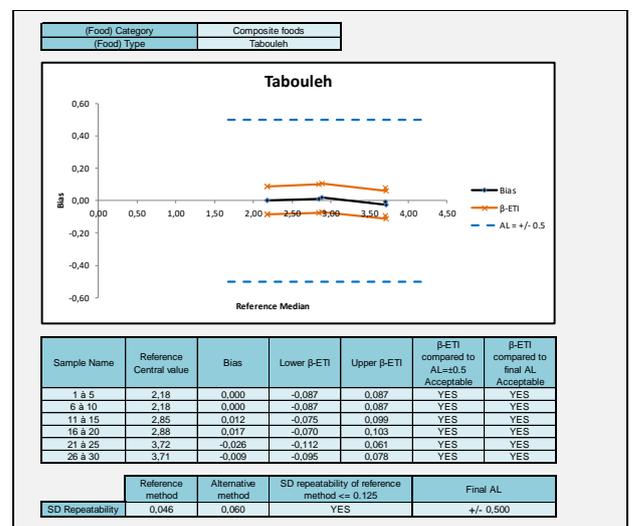
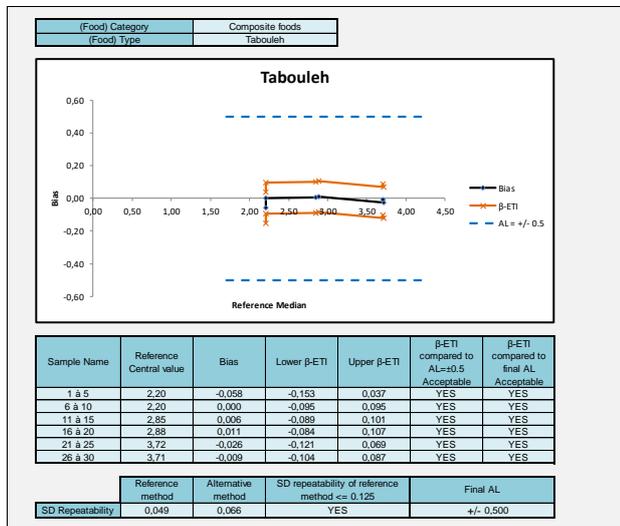
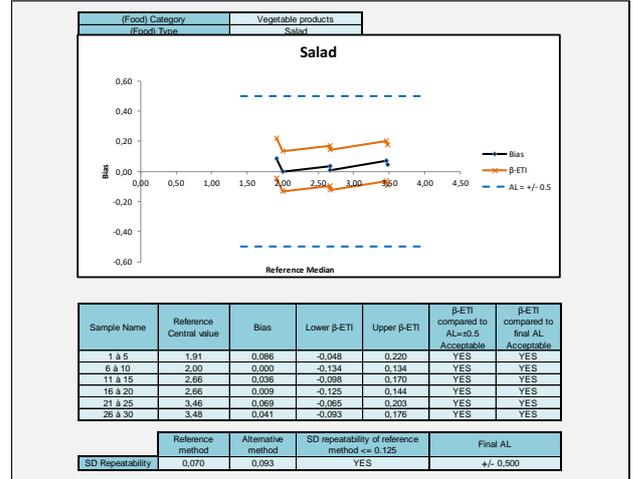
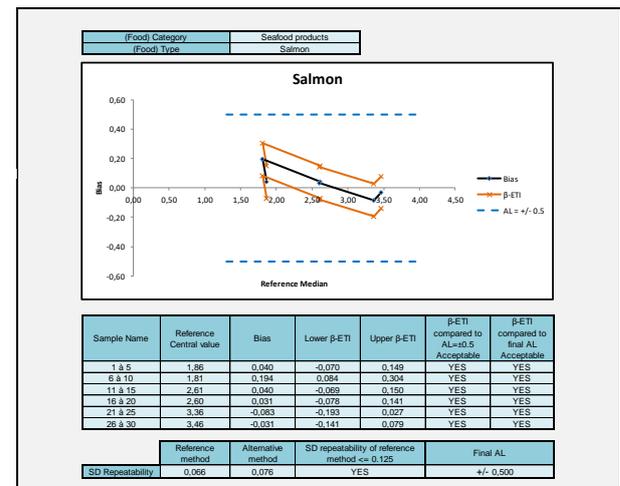
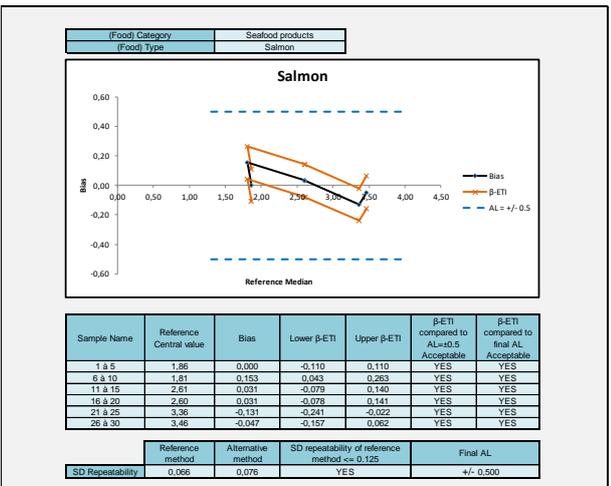
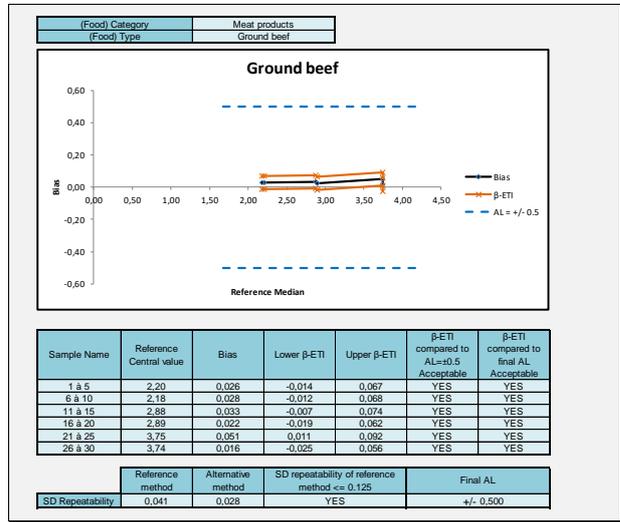
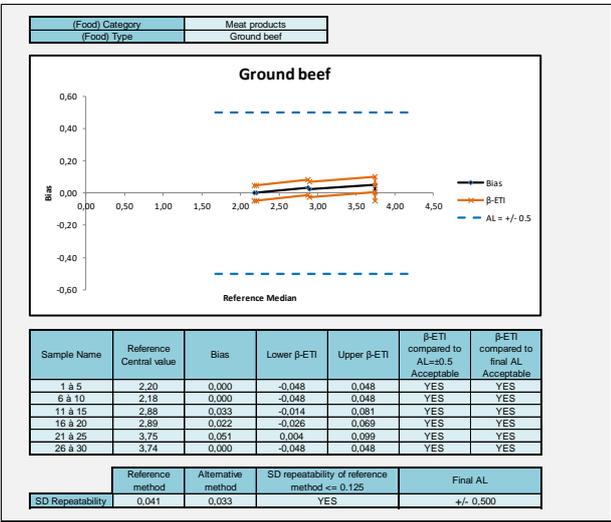
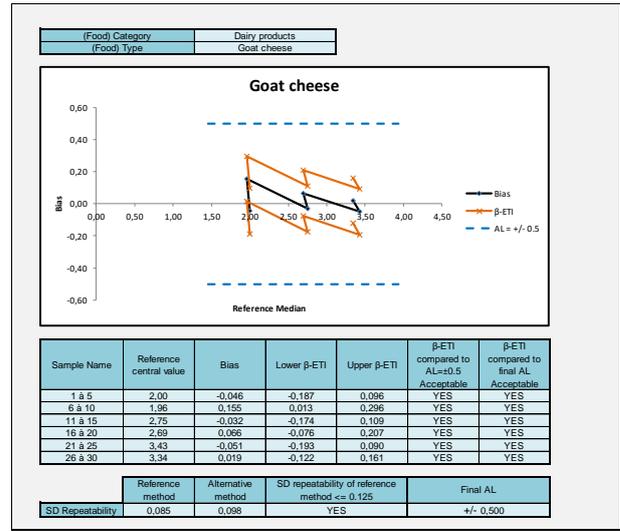
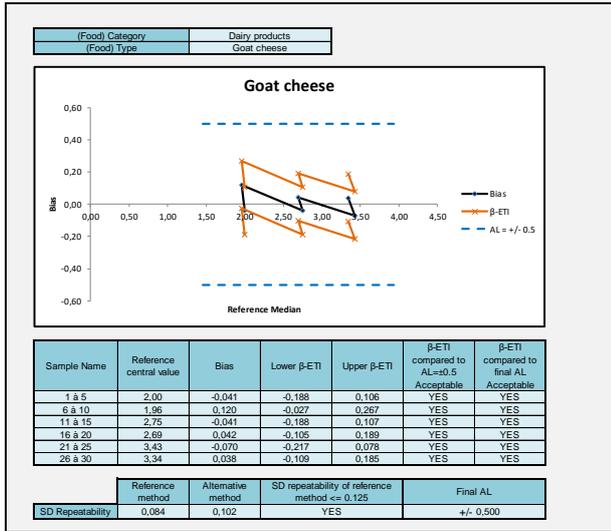


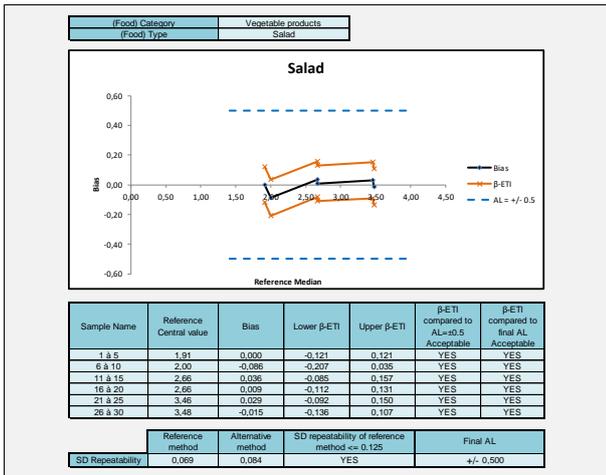
Figure 12: Accuracy profiles-*Listeria monocytogenes*-Pour-plate inoculation-45h

***L. mono*-Pour plate-2 plates**

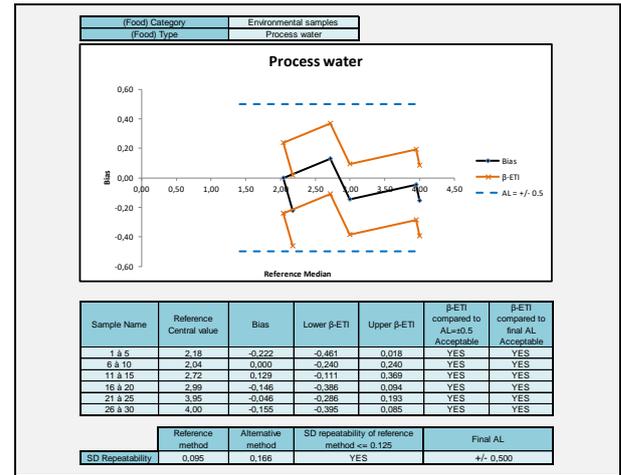
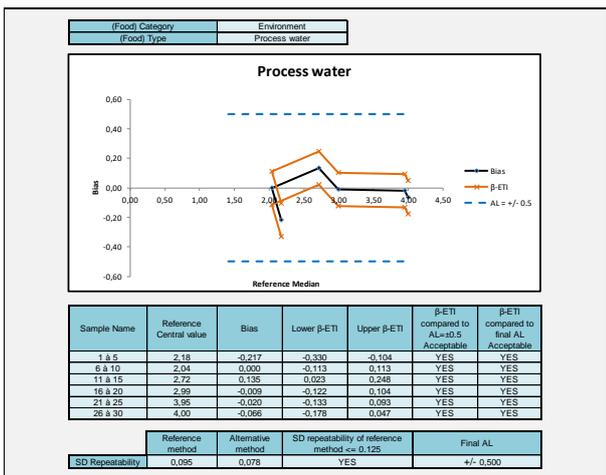
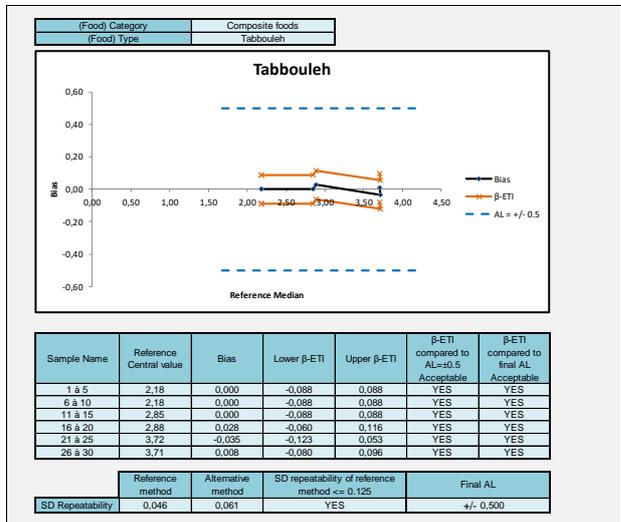
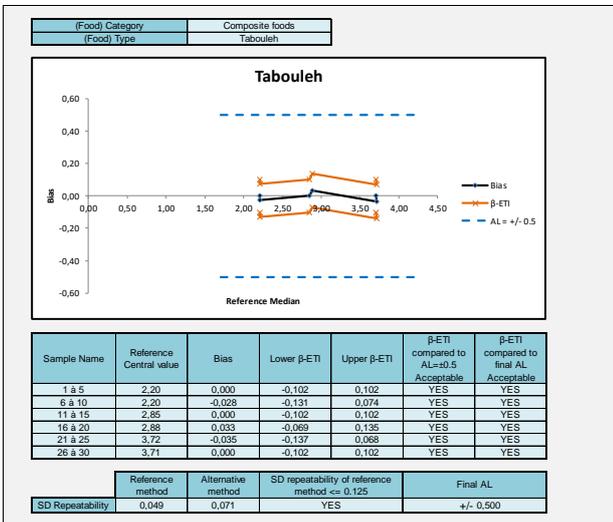
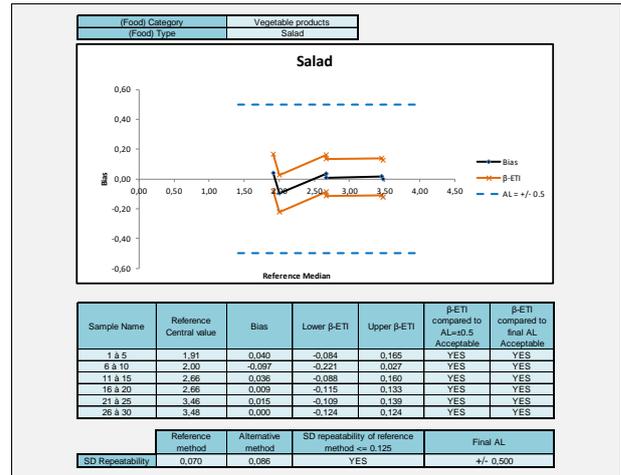
***L. mono*-Pour plate-1 plate**



L. mono-Pour plate-2 plates



L. mono-Pour plate-1 plate



The observed accuracy profiles fall between the acceptability limits set at +/- 0.5 log for both inoculation methods.

3.2.2. *Listeria* spp

3.2.2.1. Protocols

Six pairs of matrices/strains were tested. One type per category with two different batches was selected, with 6 samples per type. Two samples were contaminated at a low level, two at an intermediate level and two at a high level. For each sample, five replicates were analysed using both methods. In total, thirty samples were studied per matrix type. Both inoculation methods, surface and pour-plating, were applied.

The different pairs of matrices/strains analysed are presented in Table 9.

Table 9: pairs of matrices/strains – *Listeria* spp.

| Category | Product | Strain | Origin of the strain | Targeted contamination rate (CFU/g) |
|-------------|---------------|---|---------------------------|-------------------------------------|
| Dairy | Raw milk | <i>Listeria innocua</i> (ref 228) | Goat's milk | 300 3000 30000 |
| Composite | Piedmont | <i>Listeria seeligeri</i> (ref 24) | Mixed salad | |
| Seafood | Fish terrine | <i>Listeria welshimeri</i> (ref 261) | Fish | |
| Meat | Minced meat | <i>L. monocytogenes</i> 2a (ref 9) | Angel hair (beef meat) | 100 500 3000 |
| Vegetables | Salad | <i>L. monocytogenes</i> 4b (ref 20) | Green salad | |
| Environment | Process water | <i>L. monocytogenes</i> 1/2a (ref 166) | Rinsing water | |

3.2.2.2. Results and interpretation

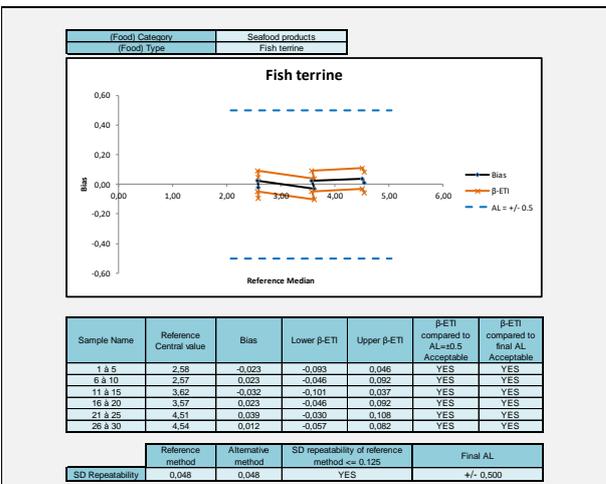
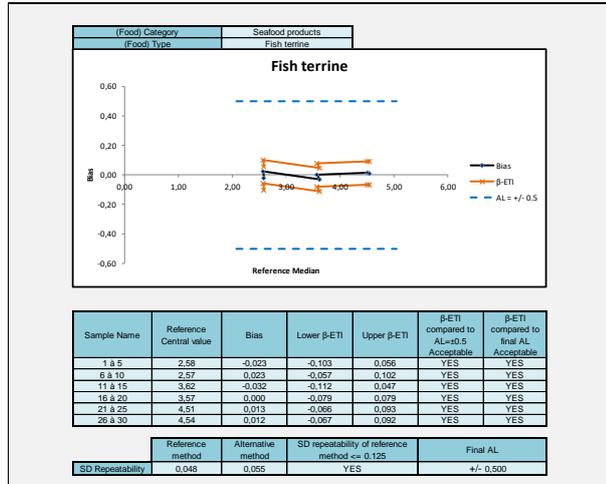
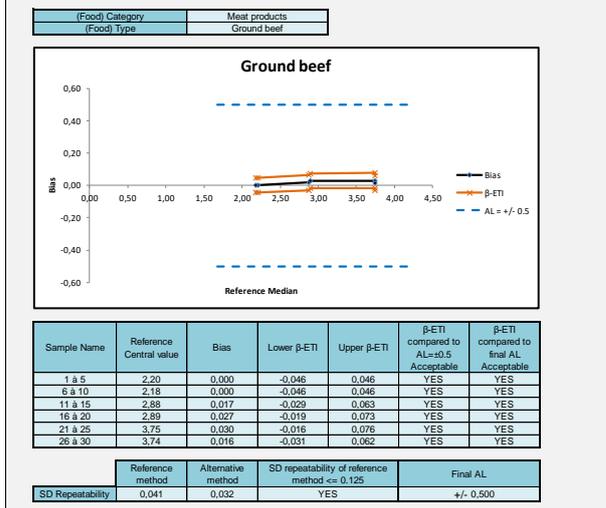
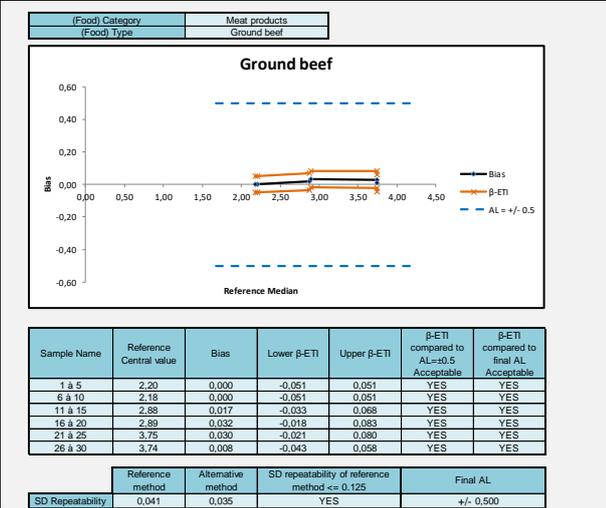
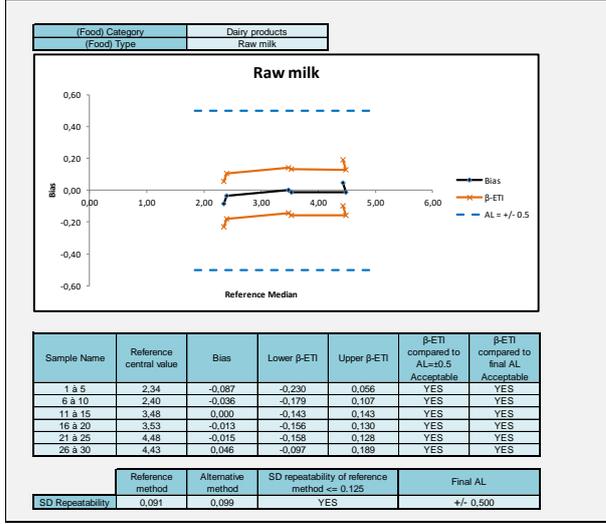
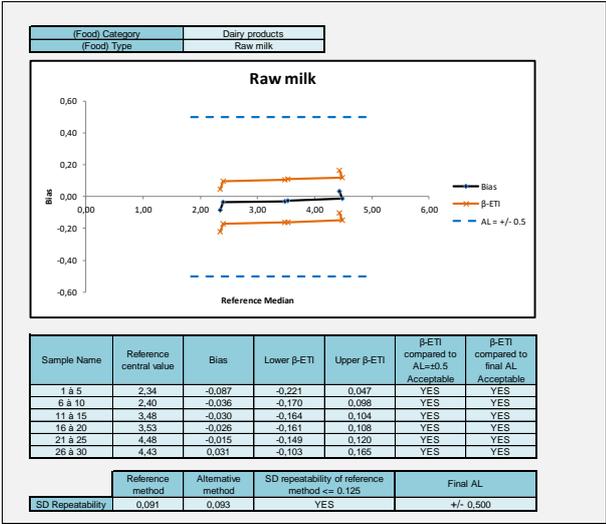
The raw data are presented in [Appendix 10](#). Statistical data and accuracy profiles are presented in Figures 13 and 14.

The calculations were performed using the worksheet AP calculation tool MCS (clause 6-1-3-3 calculation and interpretation of accuracy profile study) around 27-01-2015 available at <http://standards.iso.org/iso/16140>.

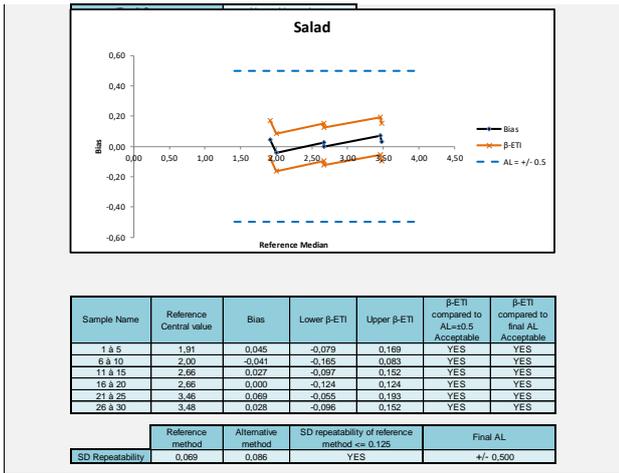
Figure 13: Accuracy profiles-*Listeria spp.*-Spreading inoculation-45h

L. spp-Spreading-2 plates

L. spp-Spreading-1 plate



L. spp-Spreading-2 plates



L. spp-Spreading-1 plate

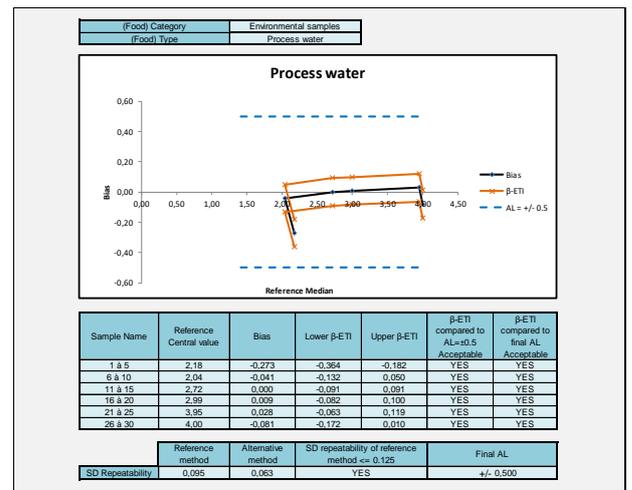
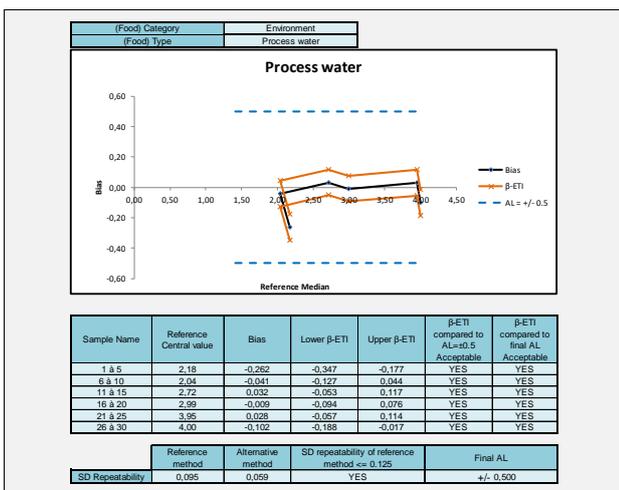
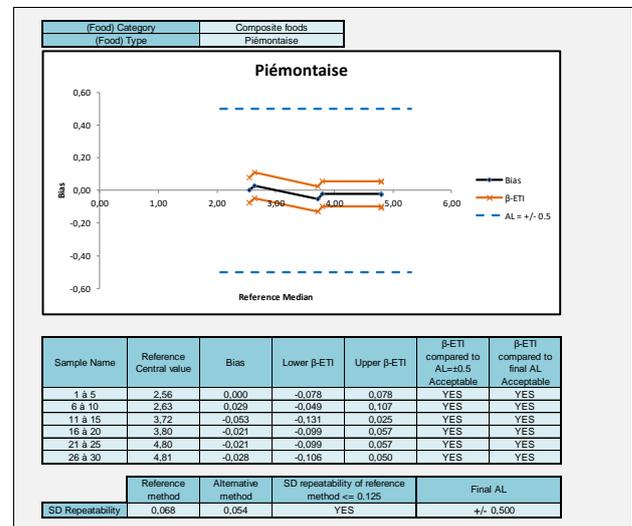
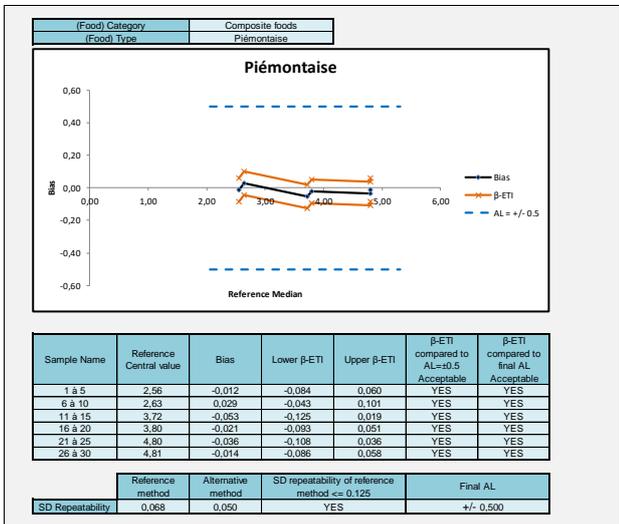
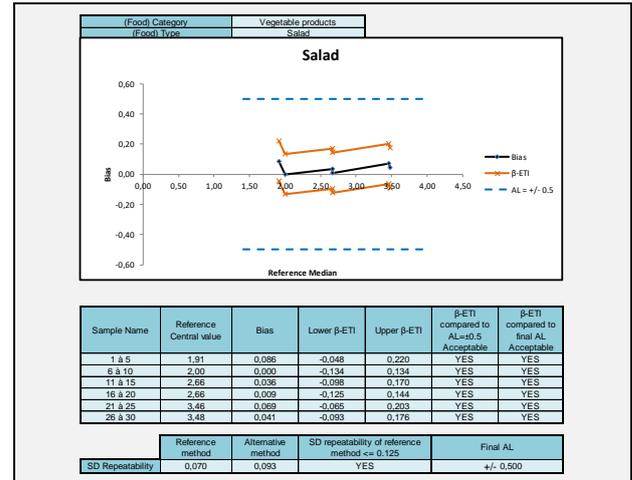
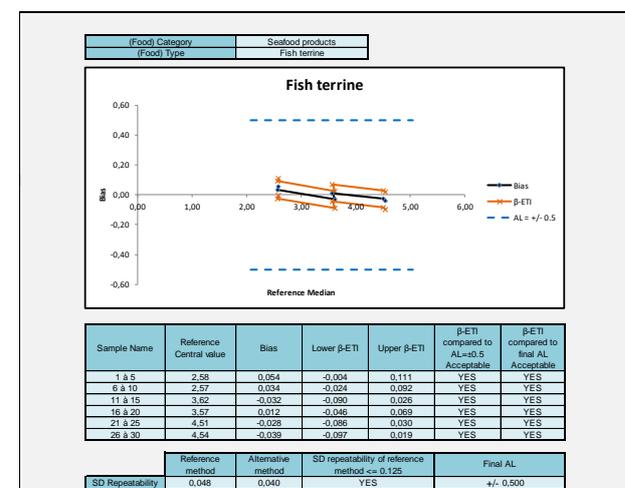
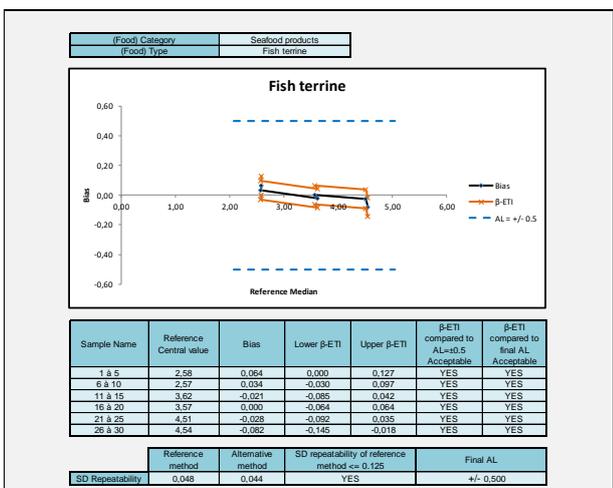
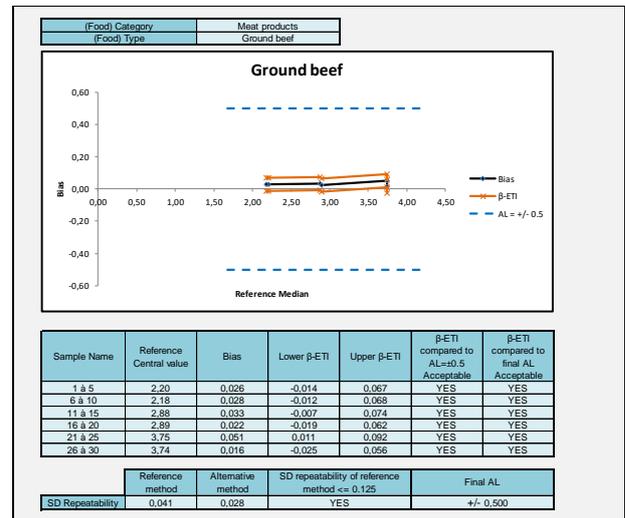
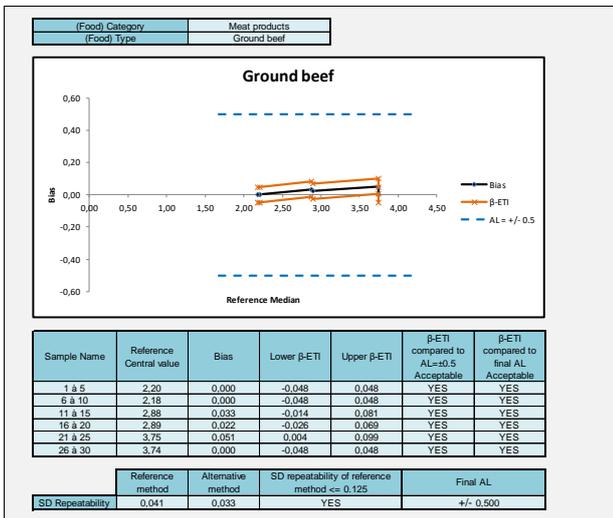
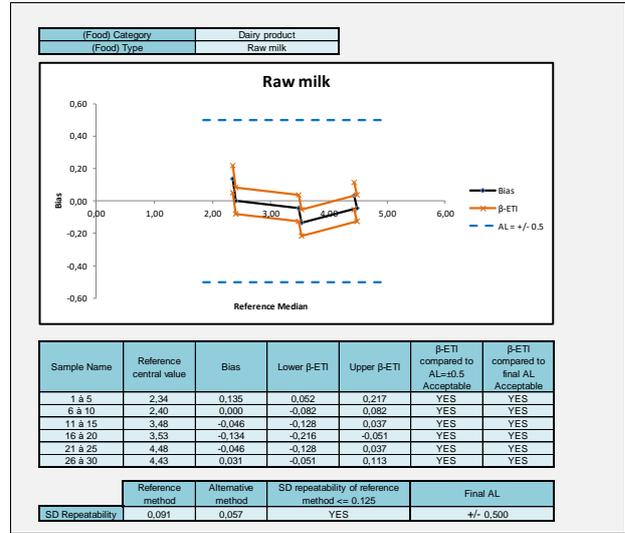
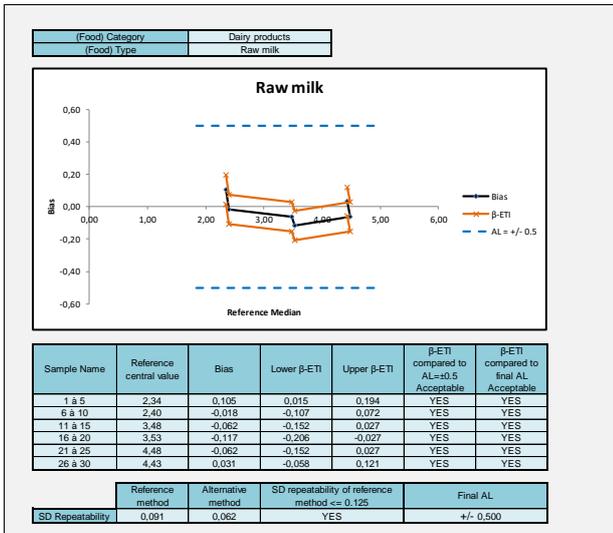


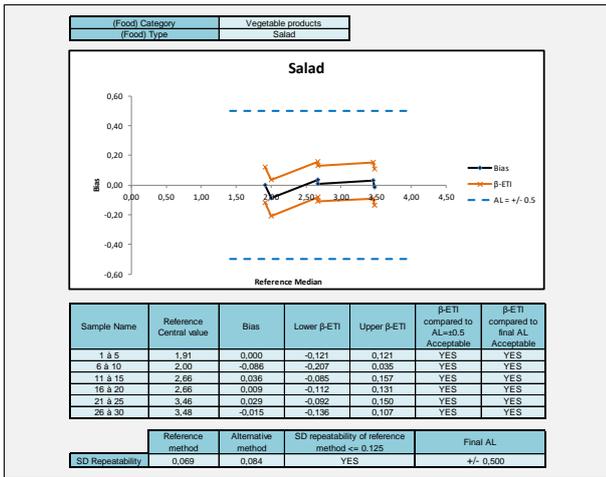
Figure 14: Accuracy profiles-*Listeria spp.*-Pour-plate inoculation-45h

***L. spp.*-Pour plate-2 plates**

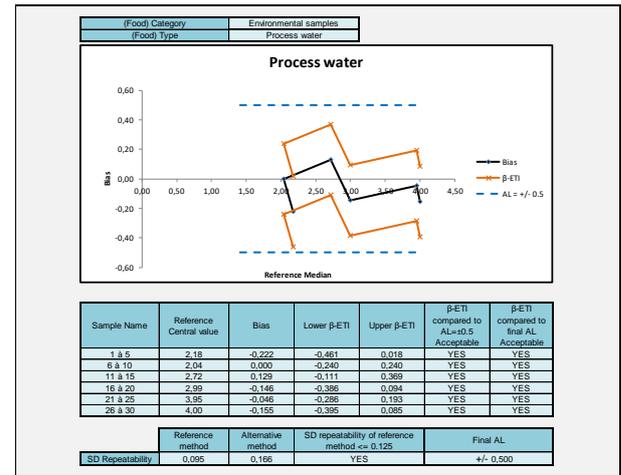
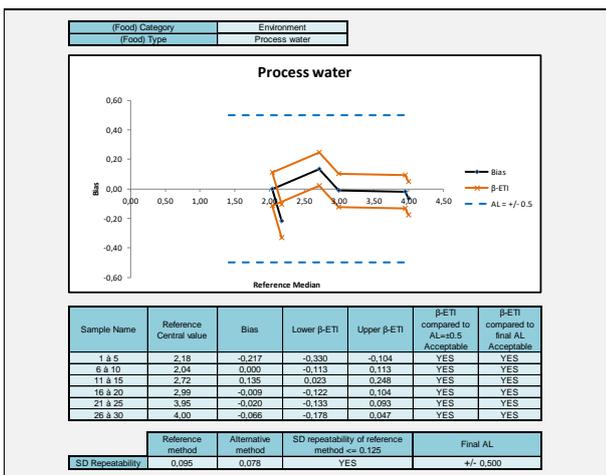
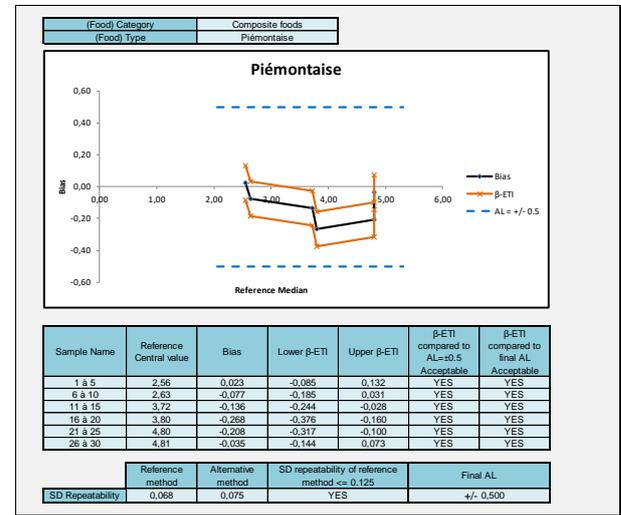
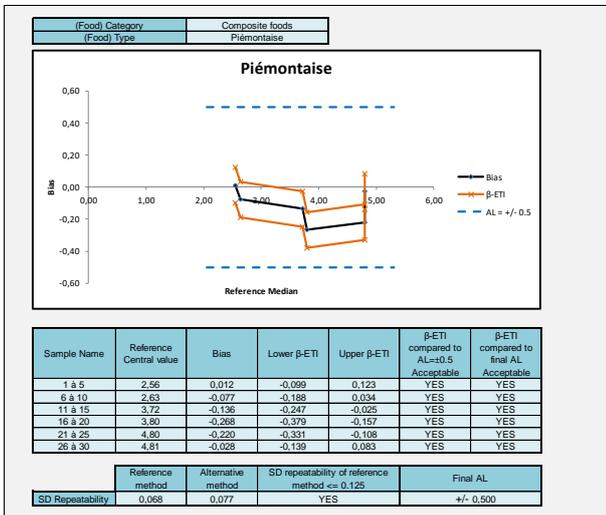
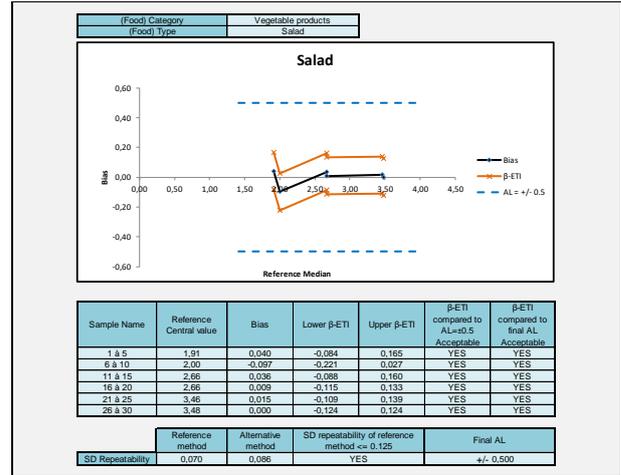
***L. spp.*-Pour plate-1 plate**



L. spp-Pour plate-2 plates



L. spp-Pour plate-1 plate



The observed accuracy profiles fall between the acceptability limits set at ± 0.5 log for both inoculation methods.

3.3. Inclusivity/Exclusivity

This study was conducted many times during the initial validation of the ALOA® One Day method for research on *Listeria monocytogenes* or during its various extension studies.

As a reminder, the results obtained were as follows:

Study (2000) conducted as part of the initial validation of the "ALOA® / L. Monodisk" method for research on *Listeria monocytogenes* (Appendix 11):

50 strains of *Listeria monocytogenes* were tested and yielded a positive result.

51 non-*Listeria monocytogenes* strains were tested. All of them yielded a negative result except for several strains of *Listeria ivanovii*, which showed a fine halo at 24 hours. The implementation of the confirmation tests differentiated the two species.

Study (2005) conducted as part of the initial protocol extension continuation of the "ALOA® One Day" method for detection of *Listeria monocytogenes* (Appendix 12):

50 collection strains or strains from food products of *Listeria monocytogenes* were tested. These 50 *Listeria monocytogenes* strains yielded a positive result.

30 non-targeted strains other than *Listeria monocytogenes* were tested in duplicate on the ALOA® agar.

These 30 non-targeted strains yielded negative results. It should be noted that some colonies of *Listeria ivanovii* have a typical appearance with a fine halo at the end of the first 24 hours of incubation. After 48 hours of incubation, *Listeria ivanovii* can have the same appearance as *Listeria monocytogenes*.

Study (2006) conducted by ISHA as part of the extension of the "ALOA® One Day" method for research of *Listeria monocytogenes*, integrating the confirmation protocol "ALOA® Confirmation" (Appendix 13):

Targeted strains:

152 targeted strains were tested. The results obtained fully correspond with those expected. All *Listeria monocytogenes* strains formed characteristic colonies on ALOA® after 24 hours of incubation (including the non-haemolytic strain tested). No discordant results between ALOA®/ALOA® Confirmation were observed.

Non-targeted strains:

100 non-targeted strains were tested, including 27 *Listeria ivanovii* strains. The results obtained fully correspond with those expected. All *Listeria ivanovii* strains tested formed characteristic colonies on ALOA® after 48 hours of incubation. However, the profiles obtained on ALOA® Confirmation showed did not match those of *Listeria monocytogenes*. The results of the identification tests performed on these strains using the reference method confirm that it was *Listeria ivanovii*.

Study (2010) conducted as part of the extension of the "ALOA® One Day" protocol for research of *Listeria monocytogenes* and *Listeria* spp. (Appendix 14):

63 pure strains of *Listeria* spp. (20 *Listeria monocytogenes* and 43 *Listeria* other than *monocytogenes*), including collection strains or strains from food products, were tested.

32 non-targeted strains other than *Listeria* spp. were tested. These strains are known either to interfere with *Listeria* spp., or to be naturally present in the food products in the test.

The 63 strains of *Listeria* spp. yielded a positive result.

All of the strains were confirmed by immunochromatographic testing ("*Listeria* Species Confirmation Strip") and by Palcam spot.

The 32 non-targeted strains all yielded negative results (either no colony or non-typical colonies).

None of the strains were confirmed by immunochromatographic testing ("*Listeria* Species Confirmation Strip"). It should be noted that certain strains, such as *Bacillus*, were able to grow on Palcam agar, but none of the spots had an appearance characteristic of *Listeria*.

The confirmation results obtained by the "*Listeria* Species Confirmation Strip" method and by Palcam spot corresponded with those expected.

3.4. Practicability

Practicability was studied according to the 4 criteria defined by the technical committee.

1 - Storage conditions and expiry of unopened products

The storage temperature of ALOA® agar dishes is as mentioned in the manufacturer's instructions: 2-8°C.

The expiry date is indicated on the bottom of the ALOA® agar dishes (inkjet printing).

For vials, the expiry date is also written on each vial.

Dishes poured by the user laboratory using ready-to-use vials can be stored for one week at 2-8°C.

2 - Terms of use after first use

Not applicable for the pre-plated ALOA® agar dish.

The terms of use after first use are specified in the manufacturer's data sheet. In this case: Dishes poured by the user laboratory using ready-to-use vials can be stored for one week at 2-8°C.

On the other hand, non-supplemented ALOA® BASE vials can undergo two undercooling regeneration and maintenance cycles without the analytical quality of the results obtained using the alternative method being jeopardised.

3 - Timeline for obtaining results

| <u>Steps</u> | <u>Timeline set</u> Reference method EN ISO 11290-2/A1 | <u>Timeline set</u> Alternative method "ALOA® Count"* |
|--|--|---|
| Preparation of the initial suspension and dilutions | D0 | D0 |
| Inoculation of the media | D0 | D0 |
| Analysis, interpretation and calculation | D1 and D2 | D1 and D2 |
| Obtaining "negative" results | D2 | D2 |
| Obtaining "positive" results or negative results after confirmation | | |
| <u>Confirmations:</u> | | |
| - Standard tests | D4 to D8 | D4 to D8 |
| - ALOA® Confirmation | - | D3 |
| - "RAPIDEC Lmono" protocol | - | D2 to D3 |
| - VIDAS LMO2 protocol, | - | D2 |
| - Accuprobe <i>L. monocytogenes</i> protocol, | - | D2 |
| - API Listeria gallery, | D3 to D4 | D3 to D4 |
| - <i>Listeria</i> species Confirmation Strip* | - | D2 |
| - FAST Rhamnose test | - | D2 to D3 |

* Analysis after 48 hours of incubation

4- Common steps with the reference method

Regardless of the possible confirmation steps, the alternative method and the reference method merge perfectly in terms of their common steps and medium. The alternative method allows for pour-plating inoculation.

4. Interlaboratory study

The results of the interlaboratory study conducted in 2012 were interpreted according to ISO 16140-2: 2016, using the worksheet AP calculation tool ILS (clause 6-2-3 calculation summary and interpretation of data) around 14-03-2016 available at <http://standards.iso.org/iso/16140>.

4.1. Study organisation

➤ Number of participating laboratories

Thirteen laboratories took part in the collaborative study during the no. 1 and no. 2 shipments.

Of these thirteen laboratories, nine participated in no. 1, no. 2 and no. 3 shipments.

Indeed, during preparation of the samples for the initial package shipment, a handling error occurred, resulting in an increase at a rate of 10 times the target rates. A second shipment, under the same conditions and with the samples reserved for the enumeration of aerobic microorganisms at 30°C and the temperature measurement, was initiated the following week with the contaminated samples at a rate of 10 to 100 CFU/mL.

A third consignment was made at the request of the AFNOR technical committee, in order to carry out the study again on only two levels of intermediate contaminations by integrating an additional inoculation into the protocol (0.1 ml of the initial suspension): 100 to 1,000 CFU/mL and 1,000 to 10,000 CFU/mL. The third shipment was only done for nine participating laboratories.

➤ **Matrix and strain used**

The analyses were performed on samples of pasteurised milk (with a non-zero mesophilic aerobic flora), artificially contaminated with a strain of *Listeria monocytogenes* 4b (isolated from a dairy product). Inoculation levels were as follows:

- < 10 CFU/mL (level L0)
- 10 to 100 CFU/mL (level L1)
- 100 to 1,000 CFU/mL (level L2)
- 1000 to 10,000 CFU/mL (level L3)
- 10,000 to 100,000 CFU/mL (level L4)

➤ **Shipment methods**

Each sample was blind-coded. The samples were sent by express route (maximum 24 hours) in insulated containers with cooling blocks in order to guarantee the best thermal inertia.

Samples for analysis had to be received by the various laboratories within a period not exceeding 24 hours. The sample receiving temperature should be less than or equal to 8 °C. The temperatures measured upon receipt, thanks to the sample provided for this purpose, were communicated on the day of receipt to the Expert Laboratory.

Moreover, analysis of TOMPROBE™ data (devices returned by the participating laboratories) allowed the Expert laboratory to verify that the temperature was between 0 and 8°C during transportation.

Note: the Expert laboratory also sent a parcel to his attention and under the same conditions in order to measure the impact of transportation on the results (comparative analysis of equivalent samples with and without transportation - monitoring of temperatures during transportation).

➤ **Analyses**

On the day of receipt, the participating laboratories and the Expert laboratory carried out analyses, for each sample intended for enumeration of *Listeria monocytogenes*, according to the methods of the ALOA® COUNT alternative method and according to the reference method.

Each participating laboratory also carried out an enumeration of total aerobic mesophilic flora on the sample provided for this purpose.

After proposal of the Expert laboratory and acceptance by the technical committee, the following was defined:

- only one of the two inoculation protocols ("surface"/"depth") was retained during the interlaboratory study. Since the "surface inoculation" protocol is the closest to the reference method, the "pour-plating inoculation" protocol was the most interesting to experiment with in this collaborative study.

- only the most innovative protocol was retained for confirmation of the positives obtained by the alternative method: confirmation using the ALOA® Confirmation method.
- for the reference method (and taking into account the exhaustive knowledge of the phenotypic characteristics of the 4b contaminant *Listeria monocytogenes* strain selected in this study), the standard tests were replaced by the implementation of an identifying biochemical gallery, notably "MICROGEN LISTERIA", which integrates in particular the implementation of assimilation of sugars (including rhamnose and xylose) as well as the haemolytic character of the strain tested.

4.2. Experimental parameters control

4.2.1. Strain stability and background microflora stability

For all three shipments, in order to verify the stability of the 4b *Listeria monocytogenes* strain, an enumeration was performed on the day of inoculation and after 72 hours of storage at 4°C.

The values presented below correspond to:

- Level 1 and Level 4: shipments no. 1 and no. 2;
- Level 2 and Level 3: shipment no. 3.

| | Level 1 (10 to100 CFU/mL) | Level 2 (100 to1,000 CFU/mL) | Level 3 (1,000 to 10,000 CFU/mL) | Level 4 (10,000 to 100,000 CFU/mL) |
|-----------|---------------------------------|------------------------------------|--|--|
| D0 | 30 | 690 | 5,700 | 29,500 |
| | 35 | 660 | 6,200 | 32,500 |
| D1 | 25 | 640 | 5,500 | 35,500 |
| | 30 | 640 | 5,200 | 28,000 |
| D2 | 35 | 670 | 5,500 | 32,000 |
| | 35 | 640 | 5,700 | 28,000 |
| D3 | 40 | 620 | 6,300 | 34,500 |
| | 35 | 650 | 5,900 | 29,000 |

No changes in the strain level were observed in the matrix over time.

A stability study of total flora was also performed: an enumeration was made on the day of inoculation and after 72 hours of storage at 4°C.

| Shipment 1 | | Total flora (CFU/mL) | Shipment 2 | | Total flora (CFU/mL) | Shipment 3 | | Total flora (CFU/mL) |
|------------|----|-------------------------|------------|----|-------------------------|------------|----|-------------------------|
| 27/03/06 | D0 | 6,000 | 03/04/06 | D0 | 330,000 | 26/06/06 | D0 | 340,000 |
| | D1 | 5,400 | | D1 | 340,000 | | D1 | 320,000 |
| | D2 | 6,000 | | D2 | 340,000 | | D2 | 330,000 |
| | D3 | 5,800 | | D3 | 350,000 | | D3 | 360,000 |

No changes in total mesophilic flora were observed in the matrix over time.

4.2.2. Logistic conditions

| LABORATORIES | receipt on 28/03/06 | | receipt on 04/04/06 | | receipt on 27/06/06 | |
|-------------------|--|-----------------|--|-----------------|--|-----------------|
| | T°C, measured upon receipt (by the laboratory) | Time of receipt | T°C, measured upon receipt (by the laboratory) | Time of receipt | T°C, measured upon receipt (by the laboratory) | Time of receipt |
| Expert Laboratory | 4.4 | 8:30 am | 7.0 | 8:00 am | 7.4 | 8:40 am |
| A | 10.0* | 10:00 am | 3.8 | 11:00 am | 6.9 | 9:00 am |
| B | 6.8 | 2:00 pm | 6.2 | 9:45 am | 10.8** | 9:00 am |
| C | 3.9 | 11:15 am | 4.2 | 10:10 am | 6.9 | 11:35 am |
| D | 3.9 | 9:00 am | 4.5 | 9:30 am | 5.8 | 9:00 am |
| E | 4.8 | 9:45 am | 3.8 | 10:45 am | 2.5 | 10:00 am |
| F | 3.6 | 8:15 am | 6.0 | 8:15 am | 5.2 | 9:00 am |
| G | 4.6 | 4:30 pm | 7.1 | 4:20 pm | 5.2 | 4:15 pm |
| H | 4.4 | 9:00 am | 5.0 | 11:00 am | 5.6 | 12:45 pm |
| I | 4.6 | 10:30 am | 4.7 | 11:30 am | 8.0 | 10:50 am |
| J | 6.0 | 9:20 am | 5.0 | 9:10 am | / | / |
| K | 4.6 | 9:45 am | 4.5 | 9:30 am | / | / |
| L | 3.2 | 9:00 am | 2.8 | 9:00 am | / | / |
| M | 4.2 | 9:15 am | 5.1 | 10:10 am | / | / |

*: Thermometer problem in the participating laboratory. The temperature recorded by the TOMPROBE™ calibrated probe was 2°C.

** : Thermometer problem in the participating laboratory. The temperature recorded by the TOMPROBE™ calibrated probe was 8°C.

The temperatures recorded by the participating laboratories, which are summarised in the table, may show some differences when compared to the temperatures recorded by the Tomprobe™ probes. It should be noted that the probes are calibrated and that these differences can depend on the thermometer used, the time the temperature was taken and the time the employee read the result.

All packages were delivered on D1, in good condition.

No anomaly was observed during transportation; the temperature was kept well below 8°C: [Appendix 15](#).

4.3. Results analysis

The results of the enumeration of total flora are presented in Table 10.

Table 10: Enumeration of additional flora

| | receipt on 28/03/06 | receipt on 04/04/06 | receipt on 27/06/06 |
|------------------------------|--|--|--|
| LABORATORIES | Mesophilic aerobic flora (CFU/mL) | Mesophilic aerobic flora (CFU/mL) | Mesophilic aerobic flora (CFU/mL) |
| Expert Laboratory | 5,500 | 340,000 | > 300,000 |
| A | 5,700 | > 300,000 | 77,000 |
| B | 5,100 | > 300,000 | > 300,000 |
| C | 5,500 | > 330,000 | > 320,000 |
| D | 4,500 | > 300,000 | > 300,000 |
| E | 5,900 | > 300,000 | > 300,000 |
| F | 4,400 | > 300,000 | > 300,000 |
| G | 4,300 | > 300,000 | > 300,000 |
| H | 5,900 | > 300,000 | > 300,000 |
| I | 4,800 | 310,000 | > 300,000 |
| J | 6,700 | 180,000 | / |
| K | 5,700 | > 300,000 | / |
| L | 5,000 | > 300,000 | / |
| M | 3,700 | > 300,000 | / |

4.3.1. Results obtained by the expert laboratory

The summary of results obtained by the expert laboratory is presented in Table 11.

Table 11: Results obtained by the expert laboratory

| Target rate (CFU/mL) | ISO 11290-2/ A1 | | Aloa Count™ | |
|---------------------------------|------------------------|---------------|--------------------|---------------|
| | Rep. 1 | Rep. 2 | Rep. 1 | Rep. 2 |
| < 10 | <10 | <10 | <10 | <10 |
| 10 - 100 | 30 | 25 | 30 | 20 |
| 100 – 1,000 | 740 | 650 | 650 | 630 |
| 1,000 – 10,000 | 5,500 | 6,200 | 6,000 | 4,700 |
| 10,000 – 100,000 | 30,000 | 29,500 | 28,200 | 33,600 |

4.3.2. Results obtained by collaborators

- Four laboratories (named J, K, L, M) were excluded due to non-compliance with the protocol sent (consignments 1 and 2). Indeed, a request was made to seed 1 ml for the initial suspension, then 0.1 ml for the other dilutions. In view of the raw data (number of initial colonies) and after confirmation from the laboratories concerned, it turns out that these four laboratories inoculated 1 ml in the dilutions following the initial suspension for the reference method.
- The third shipment was not done for laboratories J, K, L and M.
- Laboratory I was also excluded due to non-compliance with the protocol sent (consignment no. 3). Indeed, only one dish was inoculated with 0.1 ml of the initial suspension, instead of the two requested.

In the end, eight participating laboratories were retained for the statistical study.

A summary of the results obtained (in log CFU/mL) is presented in Table 12.

Table 12: Summary of results obtained by collaborators (log CFU/mL)

| Laboratory | Level 1 | | | | Level 2 | | | | Level 3 | | | | Level 4 | | | | Level 5 | | | |
|------------|---------|--------|-------------|--------|---------|--------|-------------|--------|---------|--------|-------------|--------|---------|--------|-------------|--------|---------|--------|-------------|--------|
| | ISO | | Aloa Count™ | | ISO | | Aloa Count™ | | ISO | | Aloa Count™ | | ISO | | Aloa Count™ | | ISO | | Aloa Count™ | |
| | Rep. 1 | Rep. 2 | Rep. 1 | Rep. 2 | Rep. 1 | Rep. 2 | Rep. 1 | Rep. 2 | Rep. 1 | Rep. 2 | Rep. 1 | Rep. 2 | Rep. 1 | Rep. 2 | Rep. 1 | Rep. 2 | Rep. 1 | Rep. 2 | Rep. 1 | Rep. 2 |
| A | <1 | <1 | <1 | <1 | 1.398 | 1.602 | 1.477 | 1.301 | 2.820 | 2.792 | 2.875 | 2.881 | 3.778 | 3.881 | 3.633 | 3.681 | 4.464 | 4.515 | 4.515 | 4.450 |
| B | <1 | <1 | <1 | <1 | 1.398 | 1.176 | 1.477 | 1.477 | 2.898 | 2.903 | 2.748 | 2.881 | 3.820 | 3.845 | 3.732 | 3.708 | 4.422 | 4.497 | 4.515 | 4.301 |
| C | <1 | <1 | <1 | <1 | 1.875 | 1.477 | 1.602 | 0.954 | 2.833 | 2.813 | 2.708 | 2.716 | 3.851 | 3.914 | 3.748 | 3.763 | 4.428 | 4.428 | 4.502 | 4.356 |
| D | <1 | <1 | <1 | <1 | 1.653 | 1.477 | 1.845 | 1.000 | 2.613 | 2.778 | 2.690 | 2.724 | 3.690 | 3.716 | 3.580 | 3.623 | 4.490 | 4.436 | 4.389 | 4.436 |
| E | <1 | <1 | <1 | <1 | 1.477 | 1.398 | 1.602 | 1.778 | 2.740 | 2.820 | 2.813 | 2.771 | 3.863 | 3.826 | 3.771 | 3.716 | 4.382 | 4.550 | 4.450 | 4.422 |
| F | <1 | <1 | <1 | <1 | 1.602 | 1.477 | 1.602 | 1.903 | 2.785 | 2.806 | 2.875 | 2.799 | 3.771 | 3.799 | 3.785 | 3.756 | 4.572 | 4.470 | 4.389 | 4.356 |
| G | <1 | <1 | <1 | <1 | 1.544 | 1.301 | 1.477 | 1.477 | 2.833 | 2.869 | 2.771 | 2.778 | 3.813 | 3.886 | 3.813 | 3.949 | 4.484 | 4.621 | 4.190 | 4.464 |
| H | <1 | <1 | <1 | <1 | 1.176 | 1.176 | 1.477 | 1.301 | 2.792 | 2.820 | 2.724 | 2.851 | 3.763 | 3.845 | 3.771 | 3.875 | 4.515 | 4.662 | 4.436 | 4.373 |
| I | <1 | <1 | <1 | <1 | 1.477 | 1.398 | 1.477 | 1.477 | 2.778 | 2.892 | 2.732 | 2.663 | 3.602 | 3.881 | 3.756 | 3.663 | 4.587 | 4.566 | 4.407 | 4.450 |
| J | <1 | <1 | <1 | <1 | 1.301 | 1.000 | 1.301 | 1.477 | / | / | / | / | / | / | / | / | 4.490 | 4.533 | 4.561 | 4.407 |
| K | <1 | <1 | <1 | <1 | 1.477 | 1.544 | 1.699 | 1.477 | / | / | / | / | / | / | / | / | 4.533 | 4.497 | 4.373 | 4.422 |
| L | <1 | <1 | <1 | <1 | 1.301 | 1.544 | 1.000 | 1.477 | / | / | / | / | / | / | / | / | 4.398 | 4.356 | 4.422 | 4.322 |
| M | <1 | <1 | <1 | <1 | 1.477 | 1.301 | 1.000 | 1.301 | / | / | / | / | / | / | / | / | 4.959 | 5.127 | 4.658 | 4.630 |

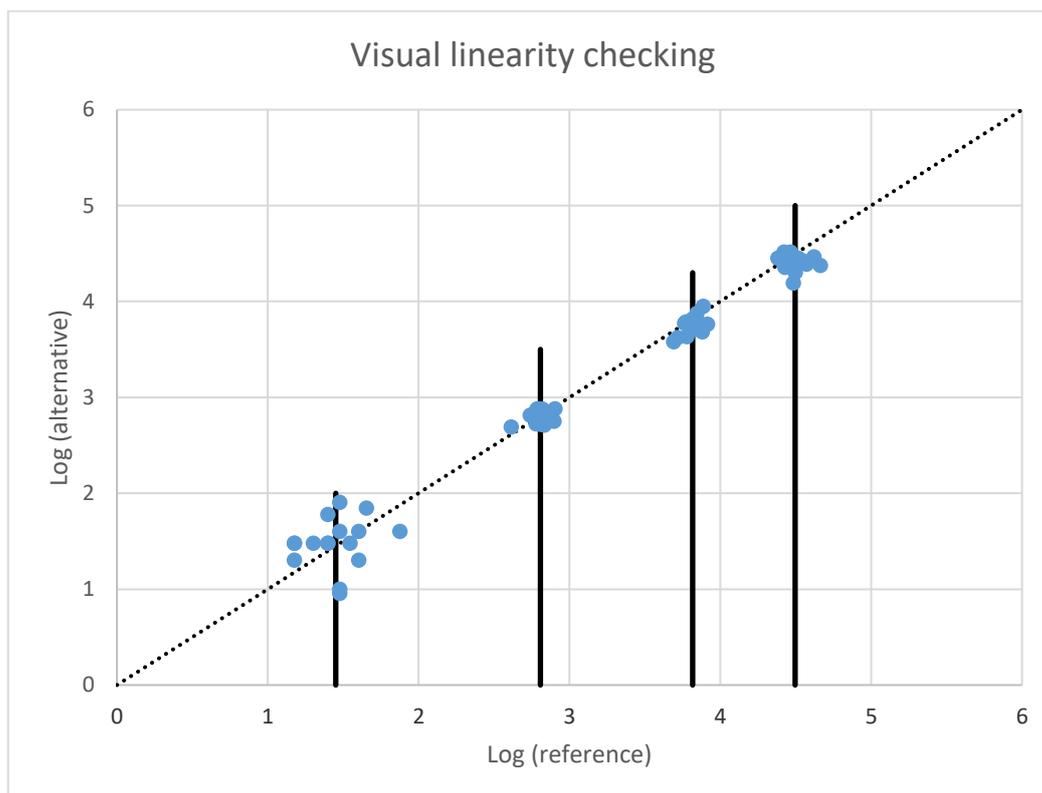
: Laboratories excluded from the statistical analysis

4.4. Calculations and interpretation

4.4.1. Results Visual inspection of linearity

Figure 15 illustrates the data points after logarithmic transformation. The visual evaluation shows that the alternative method yields results that are proportional to those of the reference method. The data are distributed closely around the first bisector ($y = x$), confirming this result. The medians of measurements obtained using the reference method for each level are also represented (vertical lines).

Figure 15: Visual inspection of linearity



4.4.2. Calculation of the accuracy profile

The study was conducted using 4 levels of contamination, while ISO 16140-2: 2016 requires 3 levels for statistical calculations according to the Excel spreadsheet available at <http://standards.iso.org/iso/16140>.

Two sets of data were used, the first considering levels 2, 3 and 4, the second considering levels 2, 3 and 5.

➤ Levels 2, 3, 4

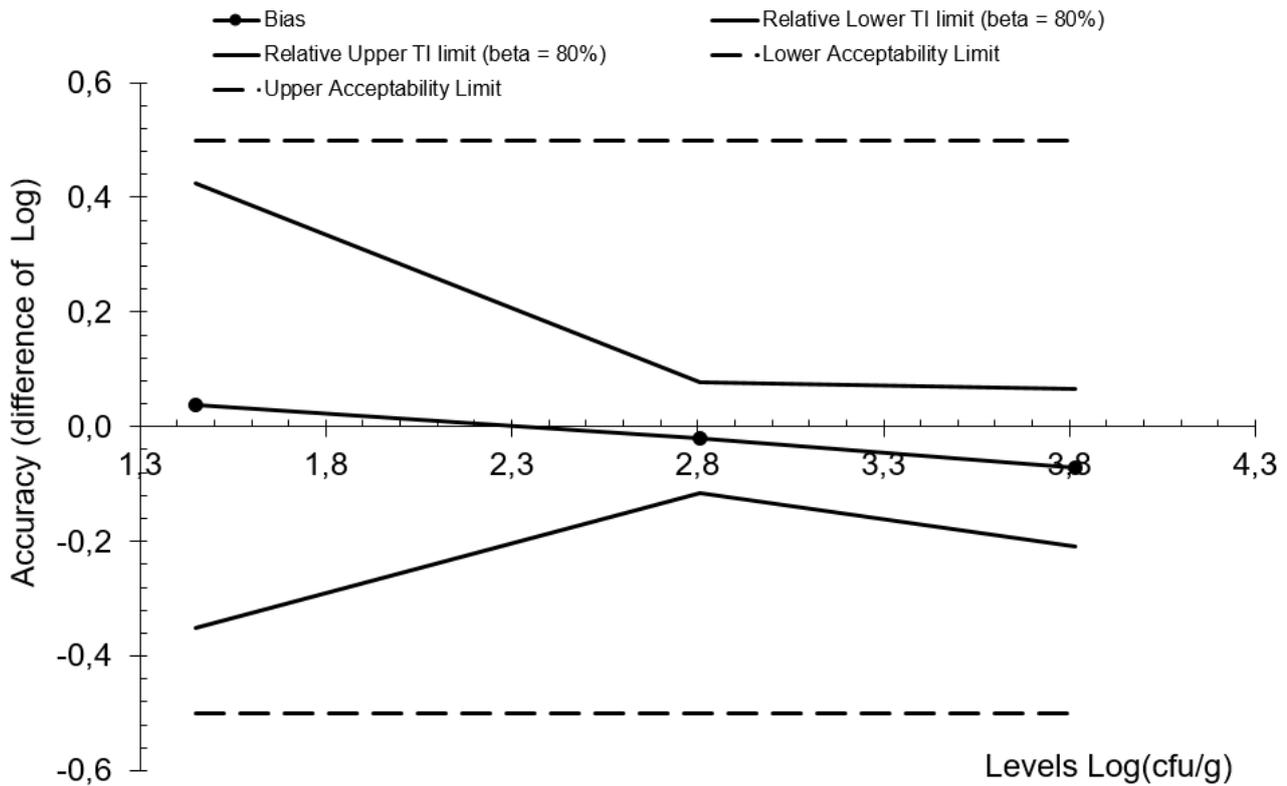
A summary of the statistical calculations is presented in Table 13.

Table 13: Summary of the calculations of the accuracy profile

| Accuracy profile | | | |
|--|---------------------------|---------------|---------------|
| | 0.5 | | |
| Study Name | Aloa Count | | |
| Date | 2006 | | |
| Coordinator | Laboratoire de Touraine | | |
| Tolerance probability (beta) | 80% | 80% | 80% |
| Acceptability limit in log (lambda) | 0.50 | 0.50 | 0.50 |
| | Alternative method | | |
| Levels | Low | Medium | High |
| Target value | 1.451 | 2.807 | 3.816 |
| Number of participants (K) | 8 | 8 | 8 |
| Average for alternative method | 1.487 | 2.788 | 3.744 |
| Repeatability standard deviation (sr) | 0.281 | 0.052 | 0.049 |
| Between-labs standard deviation (sL) | 0.000 | 0.045 | 0.081 |
| Reproducibility standard deviation (sR) | 0.281 | 0.069 | 0.095 |
| Corrected number of dof | 14.933 | 11.955 | 9.142 |
| Coverage factor | 1.382 | 1.416 | 1.454 |
| Interpolated Student t | 1.341 | 1.357 | 1.381 |
| Tolerance interval standard deviation | 0.2893 | 0.0717 | 0.0996 |
| Lower TI limit | 1.099 | 2.691 | 3.606 |
| Upper TI limit | 1.875 | 2.885 | 3.882 |
| Bias | 0.037 | -0.019 | -0.072 |
| Relative Lower TI limit (beta = 80%) | -0.351 | -0.117 | -0.210 |
| Relative Upper TI limit (beta = 80%) | 0.425 | 0.078 | 0.065 |
| Lower Acceptability Limit | -0.50 | -0.50 | -0.50 |
| Upper Acceptability Limit | 0.50 | 0.50 | 0.50 |
| New acceptability limits may be based on reference method pooled variance | | | |
| Pooled repro standard dev of reference | 0.123 | | |

The graphical representation of the accuracy profile is shown in Figure 16.

Figure 16: Accuracy profile



For all levels of contamination, the tolerance interval limits for the alternative method fall within the acceptability limits set at 0.5 log.

➤ **Levels 2, 3, 5**

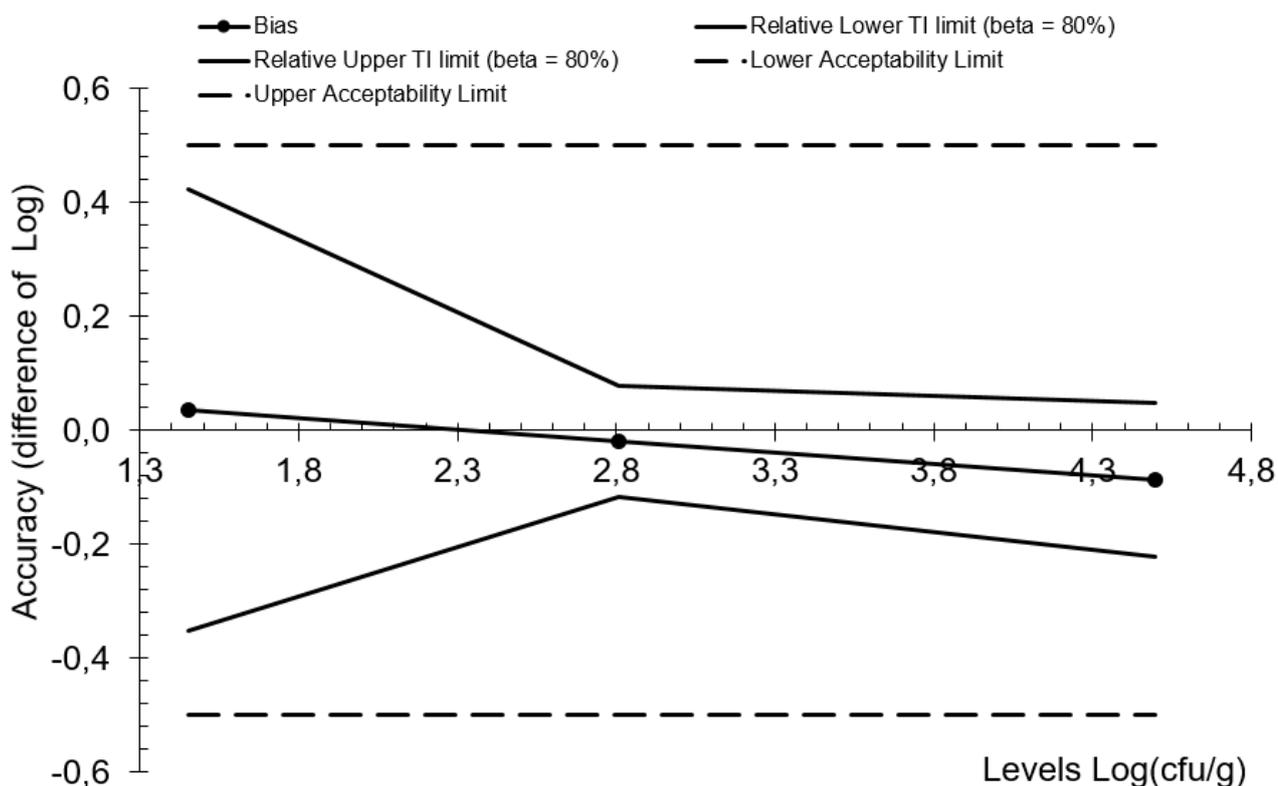
A summary of the statistical calculations is presented in Table 14.

Table 14: Summary of statistical calculations

| Accuracy profile | | 0.5 | | |
|--|-------------------------|---------------|---------------|--|
| Study Name | Aloa Count | | | |
| Date | 2006 | | | |
| Coordinator | Laboratoire de Touraine | | | |
| Tolerance probability (beta) | 80% | 80% | 80% | |
| Acceptability limit in log (lambda) | 0.50 | 0.50 | 0.50 | |
| Levels | Alternative method | | | |
| | Low | Medium | High | |
| Target value | 1.451 | 2.807 | 4.496 | |
| Number of participants (K) | 8 | 8 | 8 | |
| Average for alternative method | 1.487 | 2.788 | 4.409 | |
| Repeatability standard deviation (sr) | 0.281 | 0.052 | 0.098 | |
| Between-labs standard deviation (sL) | 0.000 | 0.045 | 0.000 | |
| Reproducibility standard deviation (sR) | 0.281 | 0.069 | 0.098 | |
| Corrected number of dof | 14.933 | 11.955 | 14.933 | |
| Coverage factor | 1.382 | 1.416 | 1.382 | |
| Interpolated Student t | 1.341 | 1.357 | 1.341 | |
| Tolerance interval standard deviation | 0.2893 | 0.0717 | 0.1012 | |
| Lower TI limit | 1.099 | 2.691 | 4.273 | |
| Upper TI limit | 1.875 | 2.885 | 4.545 | |
| Bias | 0.037 | -0.019 | -0.087 | |
| Relative Lower TI limit (beta = 80%) | -0.351 | -0.117 | -0.223 | |
| Relative Upper TI limit (beta = 80%) | 0.425 | 0.078 | 0.049 | |
| Lower Acceptability Limit | -0.50 | -0.50 | -0.50 | |
| Upper Acceptability Limit | 0.50 | 0.50 | 0.50 | |
| New acceptability limits may be based on reference method pooled variance | | | | |
| Pooled repro standard dev of reference | 0.125 | | | |

The graphical representation of the accuracy profile is shown in Figure 17.

Figure 17: Accuracy profile



For all levels of contamination, the tolerance interval limits for the alternative method fall within the acceptability limits set at 0.5 log.

4.5. Conclusion of the interlaboratory study

The alternative method is equivalent to the reference method.

5. General conclusion

The results of the comparative study and the interlaboratory study meet the criteria of ISO 16140-2 (2016) for the enumeration of *Listeria monocytogenes* and *Listeria spp.* The ALOA Count method is considered equivalent to the reference method described in ISO 11290-2 (2017).

TOURS, the 10th of June 2025
Stéphanie Rotily-Forcioli
 Head of Microbiology Department

APPENDICES

APPENDIX 1

**Analytical protocol
ALOA[®] COUNT Method**

ENUMERATION OF *LISTERIA SPP.* (foodstuffs and environment)
ALOA® COUNT METHOD (AFNOR CERTIFICATION NO. AES 10/5 – 09/06)
ANALYTICAL PROTOCOL

X g or X mL of test sample + 9 X mL of BPW or 1/2 Fraser

↓ **1 hour +/- 5 min at 20°C +/- 2°C** (optional step, at the choice of the user)

Either of the following, Pour-plating inoculation:

1 ml in about 15 ml of ALOA® agar cooled to 47°C +/-2°C *

or Surface inoculation:

0.1 ml spread on the ALOA® (diameter 90 mm)*

1 ml spread on the ALOA® (diameter 140 mm)*

↓ **24H at 37°C +/-1°C**

and 24H +/- 3H additional at 37°C +/-1°C

Possibility to store the plates for 72 hours at 5 ± 3°C, after incubation

typical colonies?

← YES

with/without halo

→ YES

with halo

Presumption
L. spp.

Presumption
L. monocytogenes

Confirmation *Listeria spp.* (as preferred):

- standard tests using standard methods,
- Palcam agar spiking,
- "*Listeria* Species Confirmation Strip" protocol

Confirmation (as preferred), 1 colony:

- standard tests using standard methods,
- "ALOA® Confirmation" protocol,
- "RAPIDEC Lmono" protocol
- VIDAS LMO2 protocol,
- API *Listeria* gallery,
- "FAST Rhamnose" test.

NO

Less than X
L. monocytogenes / *L. spp.*
per gram of product

X *L. monocytogenes*
per gram of product

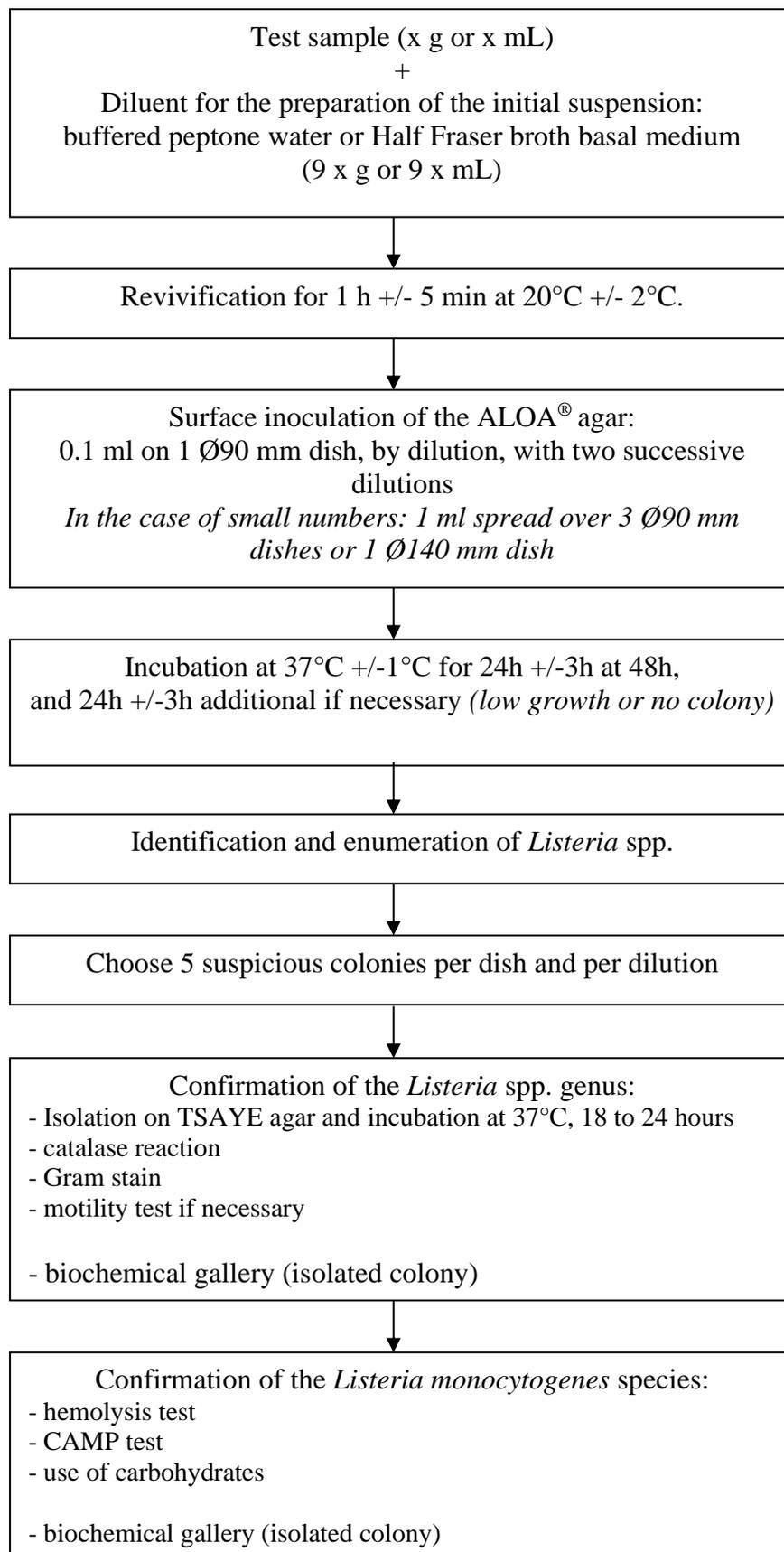
X *L. spp.*
per gram of product

*: same inoculation method for successive dilutions (if necessary) - 1 plate per dilution, except for the option: "1 ml spread over 3 Ø90 mm dishes"

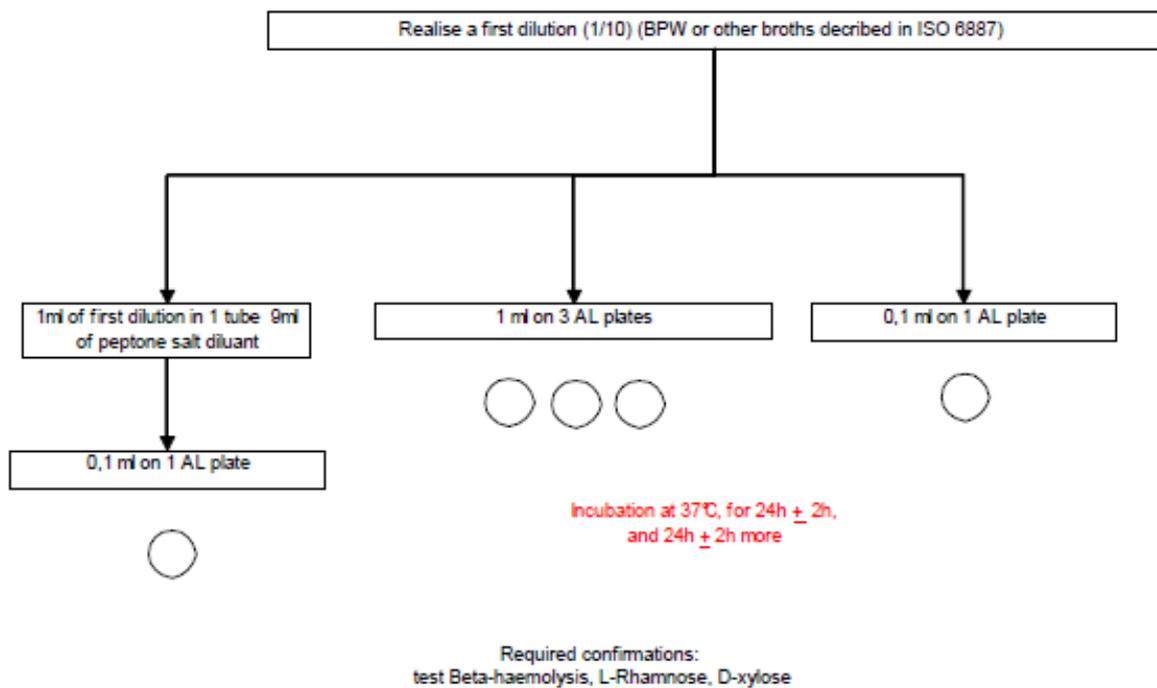
APPENDIX 2

**Operating procedures for the
EN ISO 11290-2 reference method**

OPERATING PROCEDURE FOR THE EN ISO 11290-2/A1 METHOD (2005)



EN ISO 11290-2: 2017



APPENDIX 3

**Relative trueness study :
Data on artificial contaminations of samples**

Data on artificial contaminations of samples: *Listeria monocytogenes* 2006

| Ref. Matrix | Matrix | Strain used | Origin | Type of stress | delta log (selective medium/ non-selective medium) |
|-------------|-----------------------------------|----------------------|----------------|-------------------------|--|
| | | L. mono milk | Raw milk | -18°C, 24h | 0.81 |
| 38.6 | Lemon sorbet popsicle | | | | |
| 38.7 | Giga dark chocolate ice cream bar | | | | |
| 38.8 | Piccola mini | | | | |
| 38.9 | Euro Ice cream | | | | |
| 38.10 | Iso Cup vanilla/chocolate | | | | |
| 38.14 | Giga bar white | | | | |
| | | L. mono meat | Hamburger meat | -18°C, 24h/55°C, 15 min | 0.66 |
| 49.13 | Rillettes | | | | |
| 49.14 | Country terrine | | | | |
| 50.18 | Charolais beef | | | | |
| 50.22 | Chipolata sausages | | | | |
| 50.23 | Crépinette sausage | | | | |
| | | L. mono egg products | Liquid egg | 55°C, 25 min | 0.88 |
| 52.21 | Layer cake | | | | |
| 52.26 | Gland vanilla | | | | |
| 53.13 | Egg white | | | | |
| | | L. mono egg products | Liquid egg | 55°C, 15 min | 0.79 |
| 52.19 | Raspberries | | | | |
| 52.20 | Apple pie | | | | |
| 53.12 | Hard-boiled eggs | | | | |
| | | L. mono egg products | Liquid egg | 55°C, 15 min | 0.78 |
| 52.8 | Coconut pudding | | | | |
| 52.9 | Chocolate mousse | | | | |
| 52.10 | Crème brûlée | | | | |
| | | L. mono milk | Raw milk | -18°C, 24h/55°C, 15 min | 0.79 |
| 42.11 | Goat cheese | | | | |
| 42.12 | Goat cheese | | | | |
| 42.13 | Goat cheese | | | | |
| 42.14 | Goat cheese | | | | |
| 42.15 | Goat cheese | | | | |
| 42.16 | Goat cheese | | | | |
| 42.19 | Chaource | | | | |
| 42.20 | Gaperon | | | | |
| 42.22 | Raclette cheese | | | | |

| Ref. Matrix | Matrix | Strain used | Origin | Type of stress | delta log (selective medium/ non-selective medium) |
|--------------------|------------------------------------|----------------------|---------------|-------------------------|---|
| | | LM seafood | Smoked salmon | -18°C, 24h/55°C, 15 min | 0.65 |
| 35.9 | Salmon fillet | | | | |
| 35.10 | Saithe fillet | | | | |
| 35.11 | Perch fillet | | | | |
| | | L. mono egg products | Liquid egg | 55°C, 15 min | 0.81 |
| 52.11 | Raspberry gratin | | | | |
| 52.12 | Mangari | | | | |
| 52.13 | Apricots | | | | |
| 53.4 | Egg white | | | | |
| 53.5 | Egg yolk | | | | |
| 53.6 | Hard-boiled eggs | | | | |
| | | L. mono egg products | Liquid egg | 55°C, 25 min | 0.74 |
| 52.14 | Chocolate-coated marshmallow treat | | | | |
| 52.15 | Paris-Brest | | | | |
| 52.16 | Gland | | | | |
| 52.17 | Opéra café | | | | |
| 53.7 | Egg white | | | | |
| 53.8 | Egg yolk | | | | |
| 53.9 | Hard-boiled eggs | | | | |
| | | LM vegetables | Salad | -18°C, 24h | 0.78 |
| 41.1 | Soft lamb's lettuce | | | | |
| 41.2 | Frisée lettuce | | | | |
| 41.3 | Head of lettuce | | | | |
| 41.4 | Scarole | | | | |
| 41.5 | Mixed salad | | | | |
| 41.9 | Cooked lentil salad | | | | |
| 41.10 | Cooked cubed beets | | | | |
| | | LM vegetables | Salad | -18°C, 24h/55°C, 15 min | 0.88 |
| 41.8 | Sliced red cabbage | | | | |
| 41.11 | Steamed beetroot | | | | |
| 51.6 | Vegetables for ratatouille | | | | |
| 51.7 | Chopped spinach portions | | | | |
| 51.8 | Vegetables with gourmet peas | | | | |
| | | LM vegetables | Salad | -18°C, 24h/55°C, 15 min | 0.70 |
| 36.1 | Green salad | | | | |
| 36.2 | Fresh endives | | | | |
| 36.3 | Mixed salad + carrots | | | | |

| Ref. Matrix | Matrix | Strain used | Origin | Type of stress | delta log (selective medium/ non-selective medium) |
|--------------------|--------------------------|----------------------|---------------|-------------------------|---|
| | | LM vegetables | Salad | -18°C, 24h | 0.82 |
| 51.1 | Extra fine peas | | | | |
| 51.2 | Palets with vegetables | | | | |
| 51.3 | Chopped spinach | | | | |
| 51.4 | Green beans | | | | |
| 51.5 | Soup vegetables | | | | |
| | | LM vegetables | Salad | -18°C, 24h/55°C, 15 min | 0.56 |
| 40.3 | Red cabbage | | | | |
| | | | | | |
| | | LM seafood | Smoked salmon | -18°C, 24h | 0.58 |
| 47.10 | Squid whites | | | | |
| 47.11 | Cod fillet | | | | |
| 47.12 | Salmon steak | | | | |
| 47.13 | Back of cod | | | | |
| 47.14 | Cod steak | | | | |
| | | LM seafood | Smoked salmon | -18°C, 24h/55°C, 15 min | 0.69 |
| 48.8 | Smoked herring fillet | | | | |
| 48.9 | Greenland halibut | | | | |
| 48.10 | Wild smoked tuna | | | | |
| | | L. mono milk | Raw milk | -18°C, 24h/55°C, 15 min | 0.72 |
| 42.1 | Goat cheese | | | | |
| 43.2 | Goat milk | | | | |
| 43.3 | Goat milk | | | | |
| 43.4 | Goat milk | | | | |
| 43.5 | Goat milk | | | | |
| 43.6 | Goat milk | | | | |
| 43.7 | Goat milk | | | | |
| 43.8 | Goat milk | | | | |
| 43.9 | Goat milk | | | | |
| 43.10 | Goat milk | | | | |
| | | L. mono egg products | Liquid egg | -18°C, 24h/55°C, 15 min | 0.60 |
| 46.6 | Tartar sauce | | | | |
| 46.7 | Aioli sauce | | | | |
| | | | | | |
| | | LM seafood | Smoked salmon | -18°C, 24h/55°C, 15 min | 0.88 |
| 35.14 | Salmon fillet | | | | |
| 35.15 | Perch fillet | | | | |
| 48.11 | Smoked Greenland halibut | | | | |
| 48.12 | Wild smoked tuna | | | | |
| | | | | | |

| Ref. Matrix | Matrix | Strain used | Origin | Type of stress | delta log (selective medium/ non-selective medium) |
|-------------|------------------------|----------------------|---------------|-------------------------|--|
| | | L. mono egg products | Liquid egg | -18°C, 24h/55°C, 15 min | 0.60 |
| 45.8 | Large shell eggs | | | | |
| 45.9 | Organic eggs | | | | |
| 45.6 | Farm eggs | | | | |
| 45.5 | Organic eggs | | | | |
| | | | | | |
| | | LM seafood | Smoked salmon | -18°C, 24h/55°C, 15 min | 0.57 |
| 35.19 | Trout steak | | | | |
| 35.20 | Trout steak | | | | |
| 35.21 | Haddock steak | | | | |
| 35.22 | Haddock steak | | | | |
| 35.23 | Sabre fillet | | | | |
| 35.24 | Sabre fillet | | | | |
| 35.25 | Trout steak | | | | |
| 47.18 | Salmon steak | | | | |
| 47.19 | Salmon steak | | | | |
| 47.20 | Albacore tuna steak | | | | |
| 47.21 | Albacore tuna steak | | | | |
| 47.22 | Back of cod | | | | |
| 47.23 | Back of cod | | | | |
| 47.24 | Back of cod | | | | |
| 48.16 | 1st rate smoked salmon | | | | |
| 48.17 | 1st rate smoked salmon | | | | |
| 48.18 | Wild smoked tuna | | | | |
| 48.19 | Wild smoked tuna | | | | |
| 48.20 | Haddock | | | | |
| 48.21 | Haddock | | | | |
| | | | | | |

**Artificial contamination by mixing
with a naturally-contaminated product**

| Ref. Matrix | Matrix | Naturally-contaminated matrix used |
|-------------|-------------------------|------------------------------------|
| 49.9 | Blood sausage | Liver pâté |
| 49.10 | Country pâté | Liver pâté |
| 34.1 | Pure pork rillettes | Liver pâté |
| 34.2 | Rillettes du Mans | Liver pâté |
| 34.3 | Poultry rillettes | Liver pâté |
| 49.4 | Caribbean blood sausage | Liver pâté |
| 45.4 | Large shell eggs | Liver pâté |

Data on artificial contaminations of samples: *Listeria monocytogenes* 2012

| Internal pallet number | Sample ref. | Matrix | Category | Strain ref. | Strain | Origin of the strain | Type of stress | Evaluation of the stress ($\Delta \log$)* |
|------------------------|-------------|--------------------------------|----------|----------------|-------------------------|----------------------|--|---|
| 16 | SP2 | Salmon steak | SP | 12_IAA_897.2 | <i>L. monocytogenes</i> | Salmon Maki | Freezing for 21 days at -18°C | 0.67 |
| 19 | SP5 | Trout steak | SP | 10_IAA_10599.2 | <i>L. monocytogenes</i> | Cod brandade | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.54 |
| 20 | SP6 | Filet of sole | SP | 10_IAA_10599.2 | <i>L. monocytogenes</i> | Cod brandade | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.54 |
| 35 | SP9 | Smoked halibut | SP | 11_IAA_4446.1 | <i>L. monocytogenes</i> | Smoked salmon slices | Freezing for 21 days at -18°C | 0.65 |
| 39 | SP13 | Fish nuggets | SP | 11_IAA_1695.2 | <i>L. monocytogenes</i> | Shrimp sushi | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.56 |
| 40 | SP14 | Pink prawns | SP | 11_IAA_1695.2 | <i>L. monocytogenes</i> | Shrimp sushi | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.56 |
| 43 | SP17 | Tarama | SP | 11_IAA_11940.2 | <i>L. monocytogenes</i> | Crayfish salad | Heating for 30 min at 55°C | 0.53 |
| 45 | SP19 | Seafood mix | SP | 12_IAA_897.2 | <i>L. monocytogenes</i> | Salmon Maki | Freezing for 21 days at -18°C | 0.67 |
| 53 | DP17 | White chocolate ice cream cone | DP | 12_IAA_403.2 | <i>L. monocytogenes</i> | Vanilla milk shake | Freezing for 24 hours at -18°C | 0.53 |
| 59 | PV2 | Ratatouille mix | VEP | 11_IAA_1203.8 | <i>L. monocytogenes</i> | Organic leeks | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.56 |
| 61 | PV3 | Exotic fruit salad | VEP | 10_IAA_1896.1 | <i>L. monocytogenes</i> | Green salad | Freezing for 24 hours at -18°C | 0.52 |
| 63 | PV5 | Couscous/vegetable mix | VEP | 11_IAA_1203.8 | <i>L. monocytogenes</i> | Organic leeks | Freezing for 24 hours at -18°C | 0.52 |
| 64 | SP24 | Tuna pizza | SP | 10_IAA_10599.2 | <i>L. monocytogenes</i> | Cod brandade | Freezing for 24 hours at -18°C | 0.52 |

| Internal pallet number | Sample ref. | Matrix | Category | Strain ref. | Strain | Origin of the strain | Type of stress | Evaluation of the stress ($\Delta \log$)* |
|------------------------|----------------|--|----------|----------------|-------------------------|--------------------------------------|--|---|
| 65 | PV6 | Fried Perigourdine | VEP | 11_IAA_1203.8 | <i>L. monocytogenes</i> | Organic leeks | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.56 |
| 74 | PV7 | Strawberries | VEP | 10_IAA_1896.1 | <i>L. monocytogenes</i> | Green salad | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.55 |
| 81 | PV8 | 4th range mixed salad | VEP | 10_IAA_1896.1 | <i>L. monocytogenes</i> | Green salad | Freezing for 21 days at -18°C | 0.65 |
| 84 | PV10 | Custard | VEP | 11_IAA_6606.1 | <i>L. monocytogenes</i> | Vanilla eclair | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.56 |
| 89 | PV12 | Egg cream | VEP | 11_IAA_6606.1 | <i>L. monocytogenes</i> | Vanilla eclair | Freezing for 21 days at -18°C | 0.66 |
| 96 | DP22 | Pistachio Danette | DP | 10_IAA_10883.2 | <i>L. monocytogenes</i> | Fresh cow cheese | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.52 |
| 97 | DP23 | Caramel Danette | DP | 10_IAA_10883.2 | <i>L. monocytogenes</i> | Fresh cow cheese | Freezing for 24 hours at -18°C | 0.51 |
| 98 | DP24 | Vanilla pecan Sveltesse | DP | 10_IAA_10883.2 | <i>L. monocytogenes</i> | Fresh cow cheese | Freezing for 21 days at -18°C | 0.68 |
| 125 | ES2 | Dairy cloth | ES | 10_IAA_4027.3 | <i>L. monocytogenes</i> | Slicing machine wipe | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.56 |
| 126 | ES3 | Working surface cleaning wipe | ES | 12_IAA_1132.3 | <i>L. monocytogenes</i> | Curved conveyor belt wipe, meat shop | Freezing for 24 hours at -18°C | 0.51 |
| 127 | ES4 | Cutting floor wipe | ES | 12_IAA_1132.3 | <i>L. monocytogenes</i> | Curved conveyor belt wipe, meat shop | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.55 |
| 142 | ES11 | Water in grinding shop, MP froz. refrigeration drain | ES | 11_IAA_5027.20 | <i>L. monocytogenes</i> | Rinsing water - churn | Freezing for 24 hours at -18°C | 0.52 |
| 143 | 12_IAA_2496.21 | Water in slaughterhouse drain | ES | 11_IAA_5027.20 | <i>L. monocytogenes</i> | Rinsing water - churn | Freezing for 24 hours at -18°C | 0.52 |

| Internal pallet number | Sample ref. | Matrix | Category | Strain ref. | Strain | Origin of the strain | Type of stress | Evaluation of the stress ($\Delta \log$)* |
|------------------------|---------------|---------------------|----------|----------------|-------------------------|----------------------|--|---|
| 146 | 12_IAA_2266-5 | Goat milk | DP | 11_IAA_1860.1 | <i>L. monocytogenes</i> | Goat milk | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.56 |
| 147 | 12_IAA_2385-2 | Goat milk | DP | 11_IAA_4357.1 | <i>L. monocytogenes</i> | Goat milk | Freezing for 21 days at -18°C | 0.67 |
| 148 | 12_IAA_2300-2 | Goat milk | DP | 11_IAA_4357.1 | <i>L. monocytogenes</i> | Goat milk | Freezing for 24 hours at -18°C | 0.52 |
| 185 | 12_IAA_3114-1 | Treaming | VC | 12_IAA_24.2 | <i>L. monocytogenes</i> | Raw hanger steak | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.56 |
| 186 | 12_IAA_3132-3 | Heart | VC | 11_IAA_11982.1 | <i>L. monocytogenes</i> | Cubed bowels | Freezing for 21 days at -18°C | 0.54 |
| 187 | 12_IAA_3132-1 | Liver | VC | 11_IAA_11982.1 | <i>L. monocytogenes</i> | Cubed bowels | Freezing for 21 days at -18°C | 0.54 |
| 188 | 12_IAA_3178-4 | Pure pork rillettes | VC | 11_IAA_11368.2 | <i>L. monocytogenes</i> | Liver pâté | Freezing for 21 days at -18°C | 0.55 |
| 191 | SP33 | Alaska pollock | SP | 11_IAA_1695.2 | <i>L. monocytogenes</i> | Shrimp sushi | Heating for 30 min at 55°C | 0.51 |
| 193 | SP35 | Saithe fillet | SP | 11_IAA_11940.2 | <i>L. monocytogenes</i> | Crayfish salad | Heating for 30 min at 55°C | 0.53 |
| 194 | SP36 | Breton hake | SP | 10_IAA_10599.2 | <i>L. monocytogenes</i> | Cod brandade | Freezing for 24 hours at -18°C | 0.52 |
| 196 | SP38 | Smoked trout | SP | 11_IAA_4446.1 | <i>L. monocytogenes</i> | Smoked salmon slices | Freezing for 21 days at -18°C | 0.65 |
| 197 | PV19 | Courgettes | VEP | 11_IAA_3200.5 | <i>L. monocytogenes</i> | Beetroot | Heating for 30 min at 55°C | 0.54 |
| 198 | PV20 | Aubergine | VEP | 11_IAA_3200.5 | <i>L. monocytogenes</i> | Beetroot | Heating for 30 min at 55°C | 0.54 |
| 199 | PV21 | Red bell pepper | VEP | 11_IAA_3200.5 | <i>L. monocytogenes</i> | Beetroot | Freezing for 24 hours at -18°C | 0.51 |
| 200 | PV22 | Mayonnaise | VEP | 10_IAA_1895.1 | <i>L. monocytogenes</i> | Celery mayonnaise | Freezing for 24 hours at -18°C | 0.54 |
| 201 | PV23 | Custard | VEP | 11_IAA_11685.2 | <i>L. monocytogenes</i> | Layer cake | Heating for 30 min at 55°C | 0.53 |

| Internal pallet number | Sample ref. | Matrix | Category | Strain ref. | Strain | Origin of the strain | Type of stress | Evaluation of the stress ($\Delta \log$)* |
|------------------------|-------------|-----------------------|----------|----------------|-------------------------|-----------------------|--|---|
| 202 | DP32 | Vanilla dairy dessert | DP | 11_IAA_583.3 | <i>L. monocytogenes</i> | Goat cheese | Freezing for 21 days at -18°C | 0.57 |
| 203 | DP33 | Vanilla ice cream | DP | 12_IAA_403.2 | <i>L. monocytogenes</i> | Vanilla milk shake | Heating for 30 min at 55°C | 0.51 |
| 204 | DP34 | Raw goat milk | DP | 11_IAA_6104.3 | <i>L. monocytogenes</i> | Goat milk | Freezing for 24 hours at -18°C | 0.52 |
| 207 | ES13 | Tank water | ES | 11_IAA_5027.20 | <i>L. monocytogenes</i> | Rinsing water - churn | Heating for 30 min at 55°C | 0.58 |
| 208 | ES14 | Rinsing water | ES | 11_IAA_5027.20 | <i>L. monocytogenes</i> | Rinsing water - churn | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.68 |
| 209 | ES15 | CF evaporator swab | ES | 11_IAA_5027.16 | <i>L. monocytogenes</i> | Churn pipe door swab | Freezing for 21 days at -18°C | 0.53 |
| 210 | ES16 | Grinder swab | ES | 11_IAA_5027.16 | <i>L. monocytogenes</i> | Churn pipe door swab | Freezing for 21 days at -18°C | 0.53 |
| 212 | PV22 | Coffee creamer | VEP | 11_IAA_11685.2 | <i>L. monocytogenes</i> | Layer cake | Freezing for 21 days at -18°C | 0.59 |
| 213 | PV26 | Frozen vegetable mix | VEP | 11_IAA_3200.5 | <i>L. monocytogenes</i> | Beetroot | Freezing for 21 days at -18°C | 0.55 |
| 214 | ES22 | Rinsing water | ES | 11_IAA_5027.20 | <i>L. monocytogenes</i> | Rinsing water - churn | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.68 |
| 215 | ES23 | Rinsing water | ES | 11_IAA_5027.20 | <i>L. monocytogenes</i> | Rinsing water - churn | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0,68 |

* $\log N$ (non-selective medium) – $\log N$ (selective medium)

Key:

SP: Seafood products
VEP: Vegetable and egg products

DP: Dairy products
ES: Environmental samples

Data on artificial contaminations of samples: *Listeria* spp. 2012

| Internal pallet number | Sample ref. | Matrix | Category | Strain ref. | Strain | Origin of the strain | Type of stress | Evaluation of the stress ($\Delta \log$)* |
|------------------------|-------------|-------------------------|----------|----------------|-------------------------|----------------------|--|---|
| 33 | SP7 | Smoked Haddock | SP | SP8 | <i>L. innocua</i> | Smoked trout | 55°C, 30 min/-18°C, 24h | 0.57 |
| 36 | SP10 | Smoked salmon | SP | SP8 | <i>L. innocua</i> | Smoked trout | 55°C, 30 min/-18°C, 24h | 0.57 |
| 62a | PV4 | Red berry mix | VEP | 07_IAA_4015.6 | <i>L. welshimeri</i> | Soya | -18°C, 24h | 0.53 |
| 63 | PV5 | Couscous/vegetable mix | VEP | LIS 1.7 | <i>L. innocua</i> | Broccoli | -18°C, 24h | 0.55 |
| 63 | PV5 | Couscous/vegetable mix | VEP | 11_IAA_1203.8 | <i>L. monocytogenes</i> | Organic leeks | Freezing for 24 hours at -18°C | 0.52 |
| 64 | SP24 | Tuna pizza | SP | SP8 | <i>L. welshimeri</i> | Smoked trout | -18°C, 24h | 0.53 |
| 64 | SP24 | Tuna pizza | SP | 10_IAA_10599.2 | <i>L. monocytogenes</i> | Cod brandade | Freezing for 24 hours at -18°C | 0.52 |
| 65 | PV6 | Pan-fried Perigourdine | VEP | 09_IAA_3236.1 | <i>L. welshimeri</i> | Sprouted rice | -18°C, 24h | 0.53 |
| 65 | PV6 | Fried Perigourdine | VEP | 11_IAA_1203.8 | <i>L. monocytogenes</i> | Organic leeks | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.56 |
| 67 | PV7 | Sand-grown carrots | VEP | 09_IAA_5353.5 | <i>L. innocua</i> | Leeks | 55°C, 25 min | 0.51 |
| 71 | PV8 | Radishes | VEP | 11_IAA_11739.1 | <i>L. ivanovii</i> | Cucumbers | Freezing for 21 days at -18°C | 0.60 |
| 82 | PV12 | Organic cherry tomatoes | VEP | 09_IAA_3236.1 | <i>L. welshimeri</i> | Sprouted rice | -18°C, 24h | 0.53 |

| Internal pallet number | Sample ref. | Matrix | Category | Strain ref. | Strain | Origin of the strain | Type of stress | Evaluation of the stress ($\Delta \log$)* |
|------------------------|---------------|--|----------|----------------|-------------------------|-------------------------|--|---|
| 83 | PV13 | Custard pastry | VEP | 06_46.6 | <i>L. innocua</i> | Tartar sauce | 55°C, 25 min | 0.51 |
| 84 | PV14 | Custard | VEP | 07_IAA_4477.3 | <i>L. welshimeri</i> | Trefoil | -18°C, 24h | 0.53 |
| 84 | PV10 | Custard | VEP | 11_IAA_6606.1 | <i>L. monocytogenes</i> | Vanilla eclair | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.56 |
| 86 | PV15 | Mayonnaise | VEP | 06_46.6 | <i>L. innocua</i> | Tartar sauce | Freezing for 21 days at -18°C | 0.59 |
| 91 | PV17 | Custard cream | VEP | 12_IAA_4145.6 | <i>L. ivanovii</i> | Mayonnaise | 55°C, 30 min/-18°C, 24h | 0.54 |
| 95 | DP23 | Chocolate yogurt | DP | 12_IAA_4173.4 | <i>L. ivanovii</i> | Raw goat milk | 55°C, 25 min | 0.55 |
| 96 | DP24 | Danette - pistachio cream | DP | 10_IAA_6999.1 | <i>L. ivanovii</i> | Goat cheese | Freezing for 21 days at -18°C | 0.56 |
| 96 | DP22 | Pistachio Danette | DP | 10_IAA_10883.2 | <i>L. monocytogenes</i> | Fresh cow cheese | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.52 |
| 97 | DP25 | Danette - caramel cream | DP | 10_IAA_3223.1 | <i>L. innocua</i> | Ash-covered goat cheese | 55 °C, 30 min/-18°C, 24h | 0.57 |
| 97 | DP23 | Caramel Danette | DP | 10_IAA_10883.2 | <i>L. monocytogenes</i> | Fresh cow cheese | Freezing for 24 hours at -18°C | 0.51 |
| 99 | PV24 | Caramel flan | VEP | 06_46.6 | <i>L. innocua</i> | Tartar sauce | 55°C, 25 min | 0.51 |
| 125 | 12_IAA_2496.3 | Slaughterhouse - Q3 slicing machine cleaning cloth | ES | 11_IAA_4403.1 | <i>L. welshimeri</i> | CF raw 1st | -18°C, 24h | 0.53 |
| 125 | ES2 | Dairy cloth | ES | 10_IAA_4027.3 | <i>L. monocytogenes</i> | Slicing machine wipe | Heating for 30 min at 55°C + Freezing for 24h at -18°C | 0.56 |

| Internal pallet number | Sample ref. | Matrix | Category | Strain ref. | Strain | Origin of the strain | Type of stress | Evaluation of the stress ($\Delta \log$)* |
|------------------------|----------------|---|----------|----------------|-------------------------|---------------------------|--------------------------------|---|
| 134 | 12_IAA_2496.12 | Grinding shop, 2nd rate grinding stack swab | ES | 11_IAA_2803.4 | <i>L. welshimeri</i> | Packaging room swab | 55.°C, 25 min | 0.55 |
| 135 | 12_IAA_2496.13 | Grinding shop, mixing stack swab | ES | 11_IAA_2305.4 | <i>L. innocua</i> | Siphon pasto molding swab | Freezing for 21 days at -18°C | 0.59 |
| 141 | 12_IAA_2496.19 | Water in grinding shop, Fresh raw materials refrigeration drain | ES | 11_IAA_3454.5 | <i>L. innocua</i> | Seed drain water | Freezing for 21 days at -18°C | 0.59 |
| 143 | 12_IAA_2496.21 | Water in slaughterhouse drain | ES | 11_IAA_3454.5 | <i>L. innocua</i> | Seed drain water | 55°C, 25 min | 0.51 |
| 143 | 12_IAA_2496.21 | Water in slaughterhouse drain | ES | 11_IAA_5027.20 | <i>L. monocytogenes</i> | Rinsing water - churn | Freezing for 24 hours at -18°C | 0.52 |
| 147 | 12_IAA_2385.2 | Goat milk | DP | 11_IAA_10092.2 | <i>L. innocua</i> | Raw goat milk | -18°C, 24h | 0.53 |
| 147 | 12_IAA_2385-2 | Goat milk | DP | 11_IAA_4357.1 | <i>L. monocytogenes</i> | Goat milk | Freezing for 21 days at -18°C | 0.67 |
| 148 | 12_IAA_2300.2 | Goat milk | DP | 11_IAA_10092.2 | <i>L. innocua</i> | Raw goat milk | 55°C, 30 min/-18°C, 24h | 0.57 |
| 148 | 12_IAA_2300-2 | Goat milk | DP | 11_IAA_4357.1 | <i>L. monocytogenes</i> | Goat milk | Freezing for 24 hours at -18°C | 0.52 |
| 158 | SP27 | Pink prawns | SP | 09_IAA_2673.1 | <i>L. seeligeri</i> | Shrimps | Freezing for 21 days at -18°C | 0.56 |
| 159 | SP28 | Accras de morue | SP | 10_IAA_10028.1 | <i>L. ivanovii</i> | Surimi | 55°C, 30 min/-18°C, 24h | 0.54 |
| 163 | SP29 | Smoked Haddock | SP | SP8 | <i>L. welshimeri</i> | Smoked trout | Freezing for 21 days at -18°C | 0.56 |

| Internal pallet number | Sample ref. | Matrix | Category | Strain ref. | Strain | Origin of the strain | Type of stress | Evaluation of the stress ($\Delta \log$)* |
|------------------------|---------------|-----------------------------------|----------|----------------|----------------------|----------------------|-------------------------------|---|
| 164 | DP31 | Raw cow's milk | DP | 12_IAA_4173.4 | <i>L. ivanovii</i> | Raw goat milk | 55°C, 25 min | 0.52 |
| 165 | VC1 | Smoked bacon and spaghetti | VC | 10_IAA_1326.2 | <i>L. welshimeri</i> | Lean veal | -18°C, 24h | 0.53 |
| 169 | ES21 | Swab - cold room floor and handle | ES | 10_IAA_6999.1 | <i>L. ivanovii</i> | swab - cheese crate | 55°C, 30 min/-18°C, 24h | 0.54 |
| 170 | SP40 | Haddock | SP | 10_IAA_852.5 | <i>L. innocua</i> | Fresh salmon | 55°C, 30 min/-18°C, 24h | 0.57 |
| 171 | SP30 | Tropical Sole | SP | 10_IAA_852.5 | <i>L. innocua</i> | Fresh salmon | -18°C, 24h | 0.55 |
| 173 | SP32 | Tropical Sole | SP | 10_IAA_10028.1 | <i>L. ivanovii</i> | Surimi | Freezing for 21 days at -18°C | 0.60 |
| 174a | 12_IAA_2969.1 | Toulouse sausages | VC | 10_IAA_1326.2 | <i>L. welshimeri</i> | Lean veal | Freezing for 21 days at -18°C | 0.56 |
| 176 | 12_IAA_2804.1 | Cooked hamburger meat + sauce | VC | 11_IAA_10151.1 | <i>L. ivanovii</i> | Veal stuffing | Freezing for 21 days at -18°C | 0.60 |
| 177 | 12_IAA_2820.2 | Liver pâté | VC | 10_IAA_224.5 | <i>L. innocua</i> | Country pâté | Freezing for 21 days at -18°C | 0.56 |
| 179a | 12_IAA_2882.5 | Mixed pork | VC | 10_IAA_1326.2 | <i>L. welshimeri</i> | Lean veal | 55°C, 25 min | 0.55 |
| 180 | 12_IAA_2394.4 | Pork rillettes | VC | 10_IAA_224.5 | <i>L. innocua</i> | Country pâté | 55°C, 25 min | 0.55 |
| 181 | SP39 | Smoked Haddock | SP | SP8 | <i>L. welshimeri</i> | Smoked trout | Freezing for 21 days at -18°C | 0.56 |
| 217 | SP41 | Tuna/Surimi salad | SP | 09_IAA_2673.1 | <i>L. seeligeri</i> | Shrimps | Freezing for 21 days at -18°C | 0.56 |

| Internal pallet number | Sample ref. | Matrix | Category | Strain ref. | Strain | Origin of the strain | Type of stress | Evaluation of the stress ($\Delta \log$)* |
|------------------------|-------------|--------------------------------------|----------|---------------|----------------------|----------------------|--------------------------------|---|
| 218 | DP36 | Cabri Blanc | DP | 10_IAA_7693.1 | <i>L. welshimeri</i> | Reblochon | Freezing for 21 days at -18°C | 0.56 |
| 219 | DP37 | Sainte Maure de Touraine goat cheese | DP | 10_IAA_7693.1 | <i>L. welshimeri</i> | Reblochon | Freezing for 21 days at -18°C | 0.56 |
| 220 | ES24 | Seed rinsing water | ES | 11_IAA_2803.4 | <i>L. welshimeri</i> | Packaging room swab | Freezing for 21 days at -18°C | 0.56 |
| 221 | ES25 | Drainage water | ES | 11_IAA_2803.4 | <i>L. welshimeri</i> | Packaging room swab | Freezing for 21 days at -18 °C | 0.56 |

* $\log N$ (non-selective medium) – $\log N$ (selective medium)

Key:

SP: Seafood products
 VEP: Vegetable and egg products
 DP: Dairy products
 ES: Environmental samples

Data on artificial contaminations of samples: Continuation 2018

| samp. no. | Category | Type | Matrix | Strain ref. | Contamination strain | Origin of the strain | Type of stress | Evaluation of the stress ($\Delta \log$) |
|-----------|-------------|-----------------------------|-------------------------------------|--------------|-------------------------------|----------------------|------------------|--|
| 1 | Dairy | Raw milk | Goat milk | no. IAA 168 | <i>Listeria monocytogenes</i> | Milk | seeding 72 h 4°C | / |
| 2 | Meat | Processed meat products | Beef meatballs | no. AFNOR 2 | <i>Listeria monocytogenes</i> | Cooked ham | seeding 72 h 4°C | / |
| 3 | Meat | Processed meat products | Chicken gratin | no. AFNOR 2 | <i>Listeria monocytogenes</i> | Cooked ham | seeding 72 h 4°C | / |
| 4 | Meat | Cured product | Bacon | no. AFNOR 2 | <i>Listeria monocytogenes</i> | Cooked ham | seeding 72 h 4°C | / |
| 5 | Vegetables | Fresh vegetables | Apricot | no. AFNOR 8 | <i>Listeria monocytogenes</i> | Pea velouté | seeding 72 h 4°C | / |
| 6 | Vegetables | Processed vegetables | Mixed carrots | no. AFNOR 8 | <i>Listeria monocytogenes</i> | Pea velouté | seeding 72 h 4°C | / |
| 7 | Vegetables | Processed vegetables | Fried potatoes | no. AFNOR 8 | <i>Listeria monocytogenes</i> | Pea velouté | seeding 72 h 4°C | / |
| 8 | Vegetables | Processed vegetables | Green bean salad | no. AFNOR 8 | <i>Listeria monocytogenes</i> | Pea velouté | seeding 72 h 4°C | / |
| 9 | Vegetables | Processed vegetables | Tomatoes with French dressing | no. AFNOR 8 | <i>Listeria monocytogenes</i> | Pea velouté | seeding 72 h 4°C | / |
| 10 | Vegetables | Processed vegetables | Spinach purée | no. AFNOR 8 | <i>Listeria monocytogenes</i> | Pea velouté | seeding 72 h 4°C | / |
| 11 | Composites | Cold catered dish | Quinoa and beet hummus | no. AFNOR 27 | <i>Listeria monocytogenes</i> | Mixed salad | seeding 72 h 4°C | / |
| 12 | Composites | Cold catered dish | Mixed salad with tomatoes and eggs | no. AFNOR 27 | <i>Listeria monocytogenes</i> | Mixed salad | seeding 72 h 4°C | / |
| 13 | Composites | Cold catered dish | Spring roll | no. AFNOR 27 | <i>Listeria monocytogenes</i> | Mixed salad | seeding 72 h 4°C | / |
| 14 | Composites | Cold catered dish | Mixed salad | no. AFNOR 27 | <i>Listeria monocytogenes</i> | Mixed salad | seeding 72 h 4°C | / |
| 15 | Composites | Cold catered dish | Tomato salad with bacon | no. AFNOR 27 | <i>Listeria monocytogenes</i> | Mixed salad | seeding 72 h 4°C | / |
| 16 | Composites | Hot catered dish | Mediterranean quiche | no. AFNOR 22 | <i>Listeria monocytogenes</i> | Pizza mozzarella | seeding 72 h 4°C | / |
| 17 | Composites | Hot catered dish | Tomato and pepper patties | no. AFNOR 22 | <i>Listeria monocytogenes</i> | Pizza mozzarella | seeding 72 h 4°C | / |
| 18 | Composites | Hot catered dish | Fish with spinach | no. AFNOR 22 | <i>Listeria monocytogenes</i> | Pizza mozzarella | seeding 72 h 4°C | / |
| 19 | Environment | Dust and residues | Working surface waste - bakery | no. IAA 296 | <i>Listeria monocytogenes</i> | Work plan - wipes | seeding 72 h 4°C | / |
| 20 | Environment | Dust and residues | Waste from a sink - delicatessen | no. IAA 296 | <i>Listeria monocytogenes</i> | Work plan - wipes | seeding 72 h 4°C | / |
| 21 | Environment | Dust and residues | working surface waste - bakery | no. IAA 296 | <i>Listeria monocytogenes</i> | Work plan - wipes | seeding 72 h 4°C | / |
| 22 | Environment | Dust and residues | Waste from the floor - bakery | no. IAA 296 | <i>Listeria monocytogenes</i> | Work plan - wipes | seeding 72 h 4°C | / |
| 23 | Environment | Dust and residues | Waste from the floor - delicatessen | no. IAA 296 | <i>Listeria monocytogenes</i> | Work plan - wipes | seeding 72 h 4°C | / |
| 24 | Dairy | Raw milk | Cow's milk | no. IAA 228 | <i>Listeria innocua</i> | Goat milk | seeding 72 h 4°C | / |
| 25 | Dairy | Ice cream and dairy dessert | Caramel cream | no. IAA 228 | <i>Listeria innocua</i> | Goat milk | seeding 72 h 4°C | / |
| 26 | Dairy | Ice cream and dairy dessert | Chocolate cream | no. IAA 228 | <i>Listeria innocua</i> | Goat milk | seeding 72 h 4°C | / |
| 27 | Meat | Processed meat products | Meatballs | no. AFNOR 6 | <i>Listeria Welshimeri</i> | Duck breast | seeding 72 h 4°C | / |
| 28 | Meat | Processed meat products | Minced poultry | no. AFNOR 6 | <i>Listeria Welshimeri</i> | Duck breast | seeding 72 h 4°C | / |
| 29 | Meat | Processed meat products | Beef meatball curry | no. AFNOR 6 | <i>Listeria Welshimeri</i> | Duck breast | seeding 72 h 4°C | / |
| 30 | Meat | Cured product | Bacon | no. AFNOR 6 | <i>Listeria Welshimeri</i> | Duck breast | seeding 72 h 4°C | / |
| 31 | Meat | Cured product | Pure pork slicing sausage | no. AFNOR 6 | <i>Listeria Welshimeri</i> | Duck breast | seeding 72 h 4°C | / |
| 32 | Seafood | Raw fish | Raw hake fillet | no. AFNOR 23 | <i>Listeria innocua</i> | Herring fillet | seeding 72 h 4°C | / |
| 33 | Seafood | Raw fish | Raw salmon steak | no. AFNOR 23 | <i>Listeria innocua</i> | Herring fillet | seeding 72 h 4°C | / |
| 34 | Seafood | Cooked seafood products | Cod | no. AFNOR 23 | <i>Listeria innocua</i> | Herring fillet | seeding 72 h 4°C | / |
| 35 | Seafood | Cooked seafood products | Salmon | no. AFNOR 23 | <i>Listeria innocua</i> | Herring fillet | seeding 72 h 4°C | / |
| 36 | Vegetables | Fresh vegetables | Apricot | no. AFNOR 57 | <i>Listeria innocua</i> | Provençal tomatoes | seeding 72 h 4°C | / |
| 37 | Vegetables | Fresh vegetables | Tomato | no. AFNOR 57 | <i>Listeria innocua</i> | Provençal tomatoes | seeding 72 h 4°C | / |

Data on artificial contaminations of samples: Continuation 2018

| samp. no. | Category | Type | Matrix | Strain ref. | Contamination strain | Origin of the strain | Type of stress | Evaluation of the stress ($\Delta \log$) |
|-----------|-------------|-------------------------|--|--------------|-------------------------------|----------------------|-----------------------------|--|
| 38 | Vegetables | Frozen vegetables | Pieces of pumpkin and butternut squash | no. AFNOR 57 | <i>Listeria innocua</i> | Provençal tomatoes | seeding 2 weeks - 20°C | / |
| 39 | Vegetables | Processed vegetables | Tomato purée | no. AFNOR 56 | <i>Listeria Welshimeri</i> | Bulgur | seeding 72 h 4°C | / |
| 40 | Vegetables | Processed vegetables | Ratatouille | no. AFNOR 56 | <i>Listeria Welshimeri</i> | Bulgur | seeding 72 h 4°C | / |
| 41 | Vegetables | Processed vegetables | Creamed mushrooms | no. AFNOR 56 | <i>Listeria Welshimeri</i> | Bulgur | seeding 72 h 4°C | / |
| 42 | Vegetables | Processed vegetables | courgette gratin | no. AFNOR 56 | <i>Listeria Welshimeri</i> | Bulgur | seeding 72 h 4°C | / |
| 43 | Vegetables | Processed vegetables | vegetable soup | no. AFNOR 56 | <i>Listeria Welshimeri</i> | Bulgur | seeding 72 h 4°C | / |
| 44 | Composites | Cold catered dish | Mixed salad with rice | no. AFNOR 14 | <i>Listeria Welshimeri</i> | Mixed salad | seeding 72 h 4°C | / |
| 45 | Composites | Cold catered dish | Nigerian salad | no. AFNOR 14 | <i>Listeria Welshimeri</i> | Mixed salad | seeding 72 h 4°C | / |
| 46 | Composites | Cold catered dish | Mixed salad | no. AFNOR 14 | <i>Listeria Welshimeri</i> | Mixed salad | seeding 72 h 4°C | / |
| 47 | Composites | Cold catered dish | Red cabbage and ham salad | no. AFNOR 14 | <i>Listeria Welshimeri</i> | Mixed salad | seeding 72 h 4°C | / |
| 48 | Composites | Hot catered dish | Quiche | no. AFNOR 21 | <i>Listeria innocua</i> | Pizza mozzarella | seeding 72 h 4°C | / |
| 49 | Composites | Hot catered dish | Quiche with bacon | no. AFNOR 21 | <i>Listeria innocua</i> | Pizza mozzarella | seeding 72 h 4°C | / |
| 50 | Composites | Hot catered dish | Spring rolls with pork | no. AFNOR 21 | <i>Listeria innocua</i> | Pizza mozzarella | seeding 72 h 4°C | / |
| 51 | Environment | Process water | composite watercress water | no. AFNOR 55 | <i>Listeria innocua</i> | Composite water | seeding 72 h 4°C | / |
| 52 | Environment | Dust and residues | Working surface waste - bakery | no. IAA 246 | <i>Listeria innocua</i> | - Wipes | seeding 72 h 4°C | / |
| 53 | Environment | Dust and residues | Waste from a sink - delicatessen | no. IAA 246 | <i>Listeria innocua</i> | - Wipes | seeding 72 h 4°C | / |
| 54 | Environment | Dust and residues | working surface waste - bakery | no. IAA 246 | <i>Listeria innocua</i> | - Wipes | seeding 72 h 4°C | / |
| 55 | Environment | Dust and residues | Waste from the floor - bakery | no. IAA 246 | <i>Listeria innocua</i> | - Wipes | seeding 72 h 4°C | / |
| 56 | Environment | Dust and residues | Waste from the floor - delicatessen | no. IAA 246 | <i>Listeria innocua</i> | - Wipes | seeding 72 h 4°C | / |
| 57 | Seafood | Processed sea products | Hake fillet, sauce eloise | no. AFNOR 23 | <i>Listeria innocua</i> | Herring fillet | seeding 72 h 4°C | / |
| 58 | Vegetables | Fresh vegetables | Mixed carrots | no. AFNOR 57 | <i>Listeria innocua</i> | Provençal tomatoes | seeding 72 h 4°C | / |
| 59 | Vegetables | Frozen vegetables | Pan-fried vegetables | no. AFNOR 57 | <i>Listeria innocua</i> | Provençal tomatoes | seeding 2 weeks - 20°C | / |
| 60 | Dairy | Raw milk cheese | Goat cheese | no. IAA 228 | <i>Listeria innocua</i> | Goat milk | seeding 72 h 4°C | / |
| 61 | Dairy | Raw milk cheese | Goat cheese | no. IAA 228 | <i>Listeria innocua</i> | Goat milk | seeding 72 h 4°C | / |
| 62 | Environment | Surface | working surface wipes | no. IAA 237 | <i>Listeria innocua</i> | -Wipes | seeding 72 h 4°C | / |
| 63 | Environment | Process water | drainage water | no. IAA 237 | <i>Listeria innocua</i> | -Wipes | seeding 72 h 4°C | / |
| 64 | Meat | Processed meat products | Beef meatball | 18IAA_4093.2 | <i>Listeria monocytogenes</i> | Andouillette | thermal spiking 30 min 55°C | 0.55 |
| 65 | Meat | Processed meat products | Minced poultry | 18IAA_4093.2 | <i>Listeria monocytogenes</i> | Andouillette | thermal spiking 30 min 55°C | 0.55 |
| 66 | Meat | Processed meat products | Sautéed pork | 18IAA_4093.2 | <i>Listeria monocytogenes</i> | Andouillette | thermal spiking 30 min 55°C | 0.55 |

Data on artificial contaminations of samples: Continuation 2018

| samp. no. | Category | Type | Matrix | Strain ref. | Contamination strain | Origin of the strain | Type of stress | Evaluation of the stress ($\Delta \log$) |
|-----------|-------------|------------------------|---|---------------|-------------------------------|-----------------------|-----------------------------------|--|
| 67 | Seafood | Processed sea products | Sardines with tomatoes | 18IAA_5554.1 | <i>Listeria monocytogenes</i> | Raw salmon | thermal spiking 30 min 55°C | 0.45 |
| 68 | Seafood | Processed sea products | Saithe filet with carrots | 18IAA_5554.1 | <i>Listeria monocytogenes</i> | Raw salmon | thermal spiking 30 min 55°C | 0.45 |
| 69 | Seafood | Processed sea products | Surimi | 18IAA_5554.1 | <i>Listeria monocytogenes</i> | Raw salmon | thermal spiking 30 min 55°C | 0.45 |
| 70 | Seafood | Processed sea products | Breaded fish | 18IAA_5554.1 | <i>Listeria monocytogenes</i> | Raw salmon | thermal spiking 30 min 55°C | 0.45 |
| 71 | Seafood | Processed sea products | salmon steak with chives | 18IAA_5554.1 | <i>Listeria monocytogenes</i> | Raw salmon | thermal spiking 30 min 55°C | 0.45 |
| 72 | Environment | Surface | wipe | 18IAA_4889.1 | <i>Listeria monocytogenes</i> | Cheese wipes | thermal spiking 30 min 55°C | 0.64 |
| 73 | Environment | Surface | Slaughterhouse - carcass cleaning cloth | 18IAA_4889.1 | <i>Listeria monocytogenes</i> | Cheese wipes | thermal spiking 30 min 55°C | 0.64 |
| 74 | Environment | Surface | Meat grinder swab | 18IAA_4889.1 | <i>Listeria monocytogenes</i> | Cheese wipes | thermal spiking 30 min 55°C | 0.64 |
| 75 | Environment | Surface | Working surface cleaning cloth - delicatessen, butchery | 18IAA_4889.1 | <i>Listeria monocytogenes</i> | Cheese wipes | thermal spiking 30 min 55°C | 0.64 |
| 76 | Environment | Surface | Slicing machine wipe | 18IAA_4889.1 | <i>Listeria monocytogenes</i> | Cheese wipes | thermal spiking 30 min 55°C | 0.64 |
| 77 | Environment | Process water | composite water 7287.1 | 18IAA_4634.1 | <i>Listeria monocytogenes</i> | Composite water | thermal spiking 30 min 55°C | 0.21 |
| 78 | Environment | Dust and residues | composite water - alfalfa | 18IAA_4634.1 | <i>Listeria monocytogenes</i> | Composite water | thermal spiking 30 min 55°C | 0.21 |
| 79 | Environment | Dust and residues | composite water 7265.3 | 18IAA_4634.1 | <i>Listeria monocytogenes</i> | Composite water | thermal spiking 30 min 55°C | 0.21 |
| 80 | Environment | Dust and residues | drain water | 18IAA_4634.1 | <i>Listeria monocytogenes</i> | Composite water | thermal spiking 30 min 55°C | 0.21 |
| 81 | Environment | Dust and residues | rinsing water | 18IAA_4634.1 | <i>Listeria monocytogenes</i> | Composite water | thermal spiking 30 min 55°C | 0.21 |
| 82 | Environment | Dust and residues | Waste - bakery | 18IAA_5350.11 | <i>Listeria monocytogenes</i> | - Beetroot Wipes | thermal spiking 30 min 55°C | 0.41 |
| 83 | Dairy | Dairy dessert | vanilla cream | 18IAA_6440.2 | <i>Listeria monocytogenes</i> | Goat milk | thermal spiking 30 min 55°C | 0.11 |
| 85 | Vegetables | Fresh vegetables | broccoli | 18IAA_5292.3 | <i>Listeria monocytogenes</i> | Tuna and tomato salad | spiking thermique 30 min 55 °C | 0.35 |
| 86 | Vegetables | Fresh vegetables | tomatoes | 18IAA_5292.3 | <i>Listeria monocytogenes</i> | Tuna and tomato salad | spiking thermique 30 min 55 °C | 0.35 |
| 87 | Vegetables | Frozen vegetables | butternut squash soup | 18IAA_5292.3 | <i>Listeria monocytogenes</i> | Tuna and tomato salad | spiking thermique 30 min 55 °C | 0.35 |
| 88 | Vegetables | Frozen vegetables | pan-fried vegetables | 18IAA_5292.3 | <i>Listeria monocytogenes</i> | Tuna and tomato salad | spiking thermique 30 min 55 °C | 0.35 |
| 89 | Composites | Pastries | egg cream | 18IAA_2069.1 | <i>Listeria monocytogenes</i> | Chocolate éclair | spiking thermique 30 min 55 °C | 0.21 |
| 90 | Vegetables | Processed vegetables | Cooked beetroot | 18IAA_5292.3 | <i>Listeria monocytogenes</i> | Chocolate éclair | spiking thermique 30 min 55 °C | 0.35 |

APPENDIX 4

Relative trueness study : Initial results *Listeria monocytogenes*

-  Plate kept for the statistical interpretation with one plate / one dilution
-  Values obtained with less than 4 colonies per dish
-  Corrected values

**Appendix 4: Relative trueness study: *Listeria monocytogenes*
ISO/Aloa Count surface inoculation**

| N° | Validation | Product (french name) | Cat | Type | Reference method : NF EN ISO 11290-2 / A1 # | | | | | | | | Alternative method : ALOA COUNT surface | | | | | | | | | | |
|-------|------------|---------------------------------|-----|-----------------|---|--------------|-----------|-----------------|-----------------|------------|------|------|---|--------------|--------|-----------------|-----------------|------------------------------------|------|-----------------------------------|------|-------------------------|---|
| | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | | | |
| | | | | | | | | 48h | | | | | | | | 45h | | | | 72h 5°C | | | |
| | | | | | | | | Nbre col. Dil 1 | Nbre col. Dil 2 | Result 48h | | | | | | Nbre col. dil.1 | Nbre col. dil.2 | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | Interpretation 2 plates | |
| | | | | | V mL | CFU/plate | CFU/plate | CFU/g | CFU/g | log CFU/g | m1 | m2 | CFU/g | log CFU/g | CFU/g | log CFU/g | CFU/g | CFU/g | | | | | |
| 42.12 | 2006 | Fromage de chèvre GDS | L1 | Raw milk cheese | 10 | 100 | 0,1 | 38 | 2 | 3636 | 3600 | 3,56 | 100 | 1000 | 1 | 47 | 5 | 4700 | 3,67 | 4700 | 3,67 | / | / |
| 42.13 | 2006 | Fromage de chèvre GDS | L1 | Raw milk cheese | 10 | 100 | 1 | 95 | 17 | 1018 | 1000 | 3,00 | 10 | 100 | 1 | 28 | 3 | 280 | 2,45 | 280 | 2,45 | / | / |
| 42.14 | 2006 | Fromage de chèvre GDS | L1 | Raw milk cheese | 10 | 100 | 1 | 9 | 0 | 82 | 82 | 1,91 | 10 | 100 | 1 | 12 | 1 | 120 | 2,08 | 120 | 2,08 | / | / |
| 42.15 | 2006 | Fromage de chèvre | L1 | Raw milk cheese | 10 | 100 | 1 | 24 | 3 | 245 | 250 | 2,40 | 10 | 100 | 1 | 22 | 2 | 220 | 2,34 | 220 | 2,34 | / | / |
| 42.16 | 2006 | Fromage de chèvre | L1 | Raw milk cheese | 10 | 100 | 1 | 39 | 7 | 418 | 420 | 2,62 | 10 | 100 | 1 | 51 | 5 | 510 | 2,71 | 510 | 2,71 | / | / |
| 42.17 | 2006 | Fromage de chèvre | L1 | Raw milk cheese | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 42.18 | 2006 | Fromage de chèvre | L1 | Raw milk cheese | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 42.19 | 2006 | Chaource | L1 | Raw milk cheese | 10 | 100 | 1 | 135 | 12 | 1336 | 1300 | 3,11 | 10 | 100 | 1 | 131 | 13 | 1300 | 3,11 | 1300 | 3,11 | / | / |
| 42.2 | 2006 | Brie au Raw milk | L1 | Raw milk cheese | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 42.20 | 2006 | Gaperon | L1 | Raw milk cheese | 10 | 100 | 1 | 17 | 1 | 164 | 160 | 2,20 | 10 | 100 | 1 | 11 | 1 | 110 | 2,04 | 110 | 2,04 | / | / |
| 42.21 | 2006 | St Félicien | L1 | Raw milk cheese | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 42.22 | 2006 | Fromage à raclette | L1 | Raw milk cheese | 10 | 100 | 1 | 5 | 0 | 45 | 45 | 1,65 | 10 | 100 | 1 | 1 | 0 | 9 | 0,95 | 10 | 1,00 | / | / |
| 42.23 | 2006 | Mascarpone | L1 | Raw milk cheese | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 42.3 | 2006 | Tomme de Savoie | L1 | Raw milk cheese | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 42.4 | 2006 | Roquefort papillon | L1 | Raw milk cheese | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 42.5 | 2006 | Langres AOC affiné | L1 | Raw milk cheese | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 42.6 | 2006 | Reblochon fermier | L1 | Raw milk cheese | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 42.7 | 2006 | Petit camembert Isigny Ste mère | L1 | Raw milk cheese | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 42.8 | 2006 | Epoisses germain | L1 | Raw milk cheese | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 42.9 | 2006 | Morbier AOC | L1 | Raw milk cheese | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 42.1 | 2006 | Raw milk cheese (pièce) | L1 | Raw milk cheese | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 42.10 | 2006 | Fromage de chèvre GDS | L1 | Raw milk cheese | 10 | 100 | 1 | 7 | 0 | 64 | 64 | 1,81 | 10 | 100 | 1 | 8 | 0 | 73 | 1,86 | 80 | 1,90 | / | / |
| 42.11 | 2006 | Fromage de chèvre GDS | L1 | Raw milk cheese | 10 | 100 | 1 | >150 | 23 | 2300 | 2300 | 3,36 | 100 | 1000 | 1 | 18 | 1 | 1700 | 3,23 | 1800 | 3,26 | / | / |
| 43.1 | 2006 | Lait de chèvre | L2 | Raw milk | 10 | 100 | 1 | 2 | 0 | 18 | 18 | 1,26 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 43.10 | 2006 | Lait de chèvre | L2 | Raw milk | 10 | 100 | 1 | 20 | 2 | 200 | 200 | 2,30 | 10 | 100 | 1 | 6 | 0 | 55 | 1,74 | 60 | 1,78 | / | / |
| 43.2 | 2006 | Lait de chèvre | L2 | Raw milk | 10 | 100 | 1 | 1 | 0 | 9 | 9 | 0,95 | 10 | 100 | 1 | 2 | 0 | 18 | 1,26 | 20 | 1,30 | / | / |
| 43.3 | 2006 | Lait de chèvre | L2 | Raw milk | 10 | 100 | 1 | 1 | 0 | 9 | 9 | 0,95 | 10 | 100 | 1 | 1 | 0 | 9 | 0,95 | 10 | 1,00 | / | / |
| 43.4 | 2006 | lait de chèvre | L2 | Raw milk | 10 | 100 | 1 | 6 | 0 | 55 | 55 | 1,74 | 10 | 100 | 1 | 4 | 0 | 36 | 1,56 | 40 | 1,60 | / | / |
| 43.5 | 2006 | Lait de chèvre | L2 | Raw milk | 10 | 100 | 1 | 5 | 0 | 45 | 45 | 1,65 | 10 | 100 | 1 | 1 | 0 | 9 | 0,95 | 10 | 1,00 | / | / |
| 43.6 | 2006 | Lait de chèvre | L2 | Raw milk | 10 | 100 | 1 | 26 | 1 | 245 | 250 | 2,40 | 10 | 100 | 1 | 13 | 1 | 130 | 2,11 | 130 | 2,11 | / | / |
| 43.7 | 2006 | Lait de chèvre | L2 | Raw milk | 10 | 100 | 1 | 4 | 0 | 36 | 36 | 1,56 | 10 | 100 | 1 | 4 | 0 | 36 | 1,56 | 40 | 1,60 | / | / |
| 43.8 | 2006 | Lait de chèvre | L2 | Raw milk | 10 | 100 | 1 | 2 | 1 | 27 | 27 | 1,43 | 10 | 100 | 1 | 4 | 0 | 36 | 1,56 | 40 | 1,60 | / | / |
| 43.9 | 2006 | Lait de chèvre | L2 | Raw milk | 10 | 100 | 1 | 8 | 1 | 82 | 82 | 1,91 | 10 | 100 | 1 | 9 | 1 | 91 | 1,96 | 90 | 1,95 | / | / |
| 31.1 | 2006 | Raw milk chèvre | L2 | Raw milk | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 38.1 | 2006 | Délice aux fruits rouges | L3 | Desserts | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 38.10 | 2006 | Iso Cup Vanille | L3 | Desserts | 10 | 100 | 1 | 11 | 1 | 109 | 110 | 2,04 | 10 | 100 | 1 | 13 | 1 | 130 | 2,11 | 130 | 2,11 | / | / |
| 38.11 | 2006 | Iso Cup Vanille/ Fraise | L3 | Desserts | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 38.12 | 2006 | Bâtonnet Giga amande | L3 | Desserts | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 38.13 | 2006 | Glace familiale vanille | L3 | Desserts | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |

| N° | Validation | Product (french name) | Cat | Type | Reference method : NF EN ISO 11290-2 / A1 # | | | | | | | | Alternative method : ALOA COUNT surface | | | | | | | | | | |
|-------|------------|--------------------------------------|-------|----------|---|--------------|--------|-----------------|-----------------|------------|-----------|-------|---|--------------|--------|-----------------|-----------------|------------------------------------|------|-----------------------------------|------|-------------------------|---|
| | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | | | |
| | | | | | | | | 48h | | | | | | | | 45h | | | | 72h 5°C | | | |
| | | | | | | | | Nbre col. Dil 1 | Nbre col. Dil 2 | Result 48h | | | | | | Nbre col. dil.1 | Nbre col. dil.2 | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | Interpretation 2 plates | |
| V mL | CFU/plate | CFU/plate | CFU/g | CFU/g | log CFU/g | m1 | m2 | CFU/g | log CFU/g | CFU/g | log CFU/g | CFU/g | CFU/g | | | | | | | | | | |
| 38.14 | 2006 | Bâtonnet Giga blanc | L3 | Desserts | 10 | 100 | 1 | 3 | 0 | 27 | 27 | 1,43 | 10 | 100 | 1 | 3 | 0 | 27 | 1,43 | 30 | 1,48 | / | / |
| 38.15 | 2006 | Glace familiale pistache | L3 | Desserts | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 38.16 | 2006 | Eclairs café | L3 | Desserts | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 38.2 | 2006 | Glace chocolat blanc | L3 | Desserts | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 38.3 | 2006 | Glace caramel/vanille/pommes caramel | L3 | Desserts | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 38.4 | 2006 | cône crème glacée chocolat | L3 | Desserts | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 38.5 | 2006 | cône crème glacée vanille | L3 | Desserts | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 38.6 | 2006 | Bâtonnet sorbet citron | L3 | Desserts | 10 | 100 | 1 | 19 | 1 | 182 | 180 | 2,26 | 10 | 100 | 1 | 13 | 1 | 130 | 2,11 | 130 | 2,11 | / | / |
| 38.7 | 2006 | Bâtonnet giga noir | L3 | Desserts | 10 | 100 | 1 | 6 | 1 | 64 | 64 | 1,81 | 10 | 100 | 1 | 7 | 0 | 64 | 1,81 | 70 | 1,85 | / | / |
| 38.8 | 2006 | Piccola mini | L3 | Desserts | 10 | 100 | 1 | 7 | 1 | 73 | 73 | 1,86 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 38.9 | 2006 | Euro Ice Cream | L3 | Desserts | 10 | 100 | 1 | 16 | 1 | 155 | 150 | 2,18 | 10 | 100 | 1 | 21 | 2 | 210 | 2,32 | 210 | 2,32 | / | / |
| 83 | 2018 | Crème vanille | L3 | Desserts | 10 | 100 | 1 | 35 | 1 | 327 | 330 | 2,52 | 10 | 100 | 1 | 30 | 0 | 270 | 2,43 | 300 | 2,48 | | |
| 50.1 | 2006 | Bifteck haché pur bœuf | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.10 | 2006 | Avant-plat vache | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.11 | 2006 | Joue de bœuf (Viol) | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.12 | 2006 | Panse | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.13 | 2006 | Poitrine de porc | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.14 | 2006 | Matières premières | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.15 | 2006 | Faux-filet | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.16 | 2006 | Plat de côte bœuf | C1 | Raw meat | 10 | 100 | 1 | 22 | 4 | 236 | 240 | 2,38 | 10 | 100 | 1 | 31 | 3 | 310 | 2,49 | 310 | 2,49 | / | / |
| 50.17 | 2006 | Paleron de veau | C1 | Raw meat | 10 | 100 | 1 | 13 | 2 | 136 | 140 | 2,15 | 10 | 100 | 1 | 22 | 2 | 220 | 2,34 | 220 | 2,34 | / | / |
| 50.18 | 2006 | Poire de Charolais | C1 | Raw meat | 10 | 100 | 1 | 13 | 2 | 136 | 140 | 2,15 | 10 | 100 | 1 | 25 | 2 | 250 | 2,4 | 250 | 2,40 | / | / |
| 50.19 | 2006 | Collier d'agneau | C1 | Raw meat | 10 | 100 | 1 | 0 | 1 | 9 | 9 | 0,95 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.2 | 2006 | Steak haché Chanfrais | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.20 | 2006 | Jumeaux | C1 | Raw meat | 10 | 100 | 1 | 1 | 0 | 9 | 9 | 0,95 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.21 | 2006 | Rôti de veau | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.22 | 2006 | Chipolatas | C1 | Raw meat | 10 | 100 | 1 | 5 | 0 | 45 | 45 | 1,65 | 10 | 100 | 1 | 2 | 0 | 18 | 1,26 | 18 | 1,26 | / | / |
| 50.23 | 2006 | Crépinette | C1 | Raw meat | 10 | 100 | 1 | 4 | 0 | 36 | 36 | 1,56 | 10 | 100 | 1 | 4 | 0 | 36 | 1,56 | 40 | 1,60 | / | / |
| 50.24 | 2006 | Plat de côte | C1 | Raw meat | 10 | 100 | 1 | 12 | 1 | 118 | 120 | 2,08 | 10 | 100 | 1 | 14 | 1 | 140 | 2,15 | 140 | 2,15 | / | / |
| 50.25 | 2006 | Plat de côte | C1 | Raw meat | 10 | 100 | 1 | 63 | 5 | 618 | 620 | 2,79 | 10 | 100 | 1 | 58 | 6 | 580 | 2,76 | 580 | 2,76 | / | / |
| 50.3 | 2006 | Filet de dinde | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.4 | 2006 | Epaule de porc | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.5 | 2006 | Bifteck pour hacher | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.6 | 2006 | Dessus de côte | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.7 | 2006 | Matières premières de porc | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.8 | 2006 | Viande bovine | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 50.9 | 2006 | Demi-veau PAD | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 29.1 | 2006 | Steak haché | C1 | Raw meat | 10 | 100 | 1 | 3 | 0 | 27 | 27 | 1,43 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |

| N° | Validation | Product (french name) | Cat | Type | Reference method : NF EN ISO 11290-2 / A1 # | | | | | | | | Alternative method : ALOA COUNT surface | | | | | | | | | | |
|-------|------------|--------------------------------|-------|--------------|---|--------------|--------|-----------------|-----------------|------------|-----------|-------|---|--------------|--------|-----------------|-----------------|------------------------------------|-------|-----------------------------------|-------|-------------------------|---|
| | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | | | |
| | | | | | | | | 48h | | | | | | | | 45h | | | | 72h 5°C | | | |
| | | | | | | | | Nbre col. Dil 1 | Nbre col. Dil 2 | Result 48h | | | | | | Nbre col. dil.1 | Nbre col. dil.2 | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | Interpretation 2 plates | |
| V mL | CFU/plate | CFU/plate | CFU/g | CFU/g | log CFU/g | m1 | m2 | CFU/g | log CFU/g | CFU/g | log CFU/g | CFU/g | CFU/g | | | | | | | | | | |
| 29.10 | 2006 | Steak haché | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 1 | 0 | 9 | 0,95 | 10 | 1,00 | / | / |
| 29.2 | 2006 | Steak haché | C1 | Raw meat | 10 | 100 | 1 | 3 | 1 | 36 | 36 | 1,56 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 29.3 | 2006 | Steak haché | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 29.4 | 2006 | Steak haché | C1 | Raw meat | 10 | 100 | 1 | 1 | 0 | 9 | 9 | 0,95 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 29.5 | 2006 | Steak haché | C1 | Raw meat | 10 | 100 | 1 | 21 | 0 | 191 | 190 | 2,28 | 10 | 100 | 1 | 13 | 0 | 120 | 2,08 | 130 | 2,11 | / | / |
| 29.6 | 2006 | Steak haché | C1 | Raw meat | 10 | 100 | 1 | 2 | 0 | 18 | 18 | 1,26 | 10 | 100 | 1 | 1 | 0 | 9 | 0,95 | 10 | 1,00 | / | / |
| 29.7 | 2006 | Steak hach | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 29.8 | 2006 | Steak haché | C1 | Raw meat | 10 | 100 | 1 | 27 | 5 | 291 | 290 | 2,46 | 10 | 100 | 1 | 4 | 0 | 36 | 1,56 | 40 | 1,60 | / | / |
| 29.9 | 2006 | Steak haché | C1 | Raw meat | 10 | 100 | 1 | 10 | 0 | 91 | 91 | 1,96 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 30.1 | 2006 | Merlan (viande) | C1 | Raw meat | 10 | 100 | 1 | 1 | 0 | 9 | 9 | 0,95 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 30.2 | 2006 | Steak | C1 | Raw meat | 10 | 100 | 1 | 6 | 1 | 64 | 64 | 1,81 | 10 | 100 | 1 | 7 | 0 | 64 | 1,81 | 70 | 1,85 | / | / |
| 30.3 | 2006 | Steak | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 32.2 | 2006 | Plat de cote bœuf | C1 | Raw meat | 10 | 100 | 1 | 8 | 0 | 73 | 73 | 1,86 | 10 | 100 | 1 | 3 | 0 | 27 | 1,43 | 30 | 1,48 | / | / |
| 32.1 | 2006 | Macreuse veau | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 37.1 | 2006 | Sous noix de veau | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 37.2 | 2006 | Epaule de porc | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 37.3 | 2006 | Macreuse de cheval | C1 | Raw meat | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 28.1 | 2006 | Pâté de foie | C2 | Delicatessen | 100 | 1000 | 0,1 | 13 | 2 | 13636 | 14000 | 4,15 | 100 | 1000 | 1 | 143 | 13 | 14000 | 4,15 | 14000 | 4,15 | / | / |
| 34.1 | 2006 | Rillettes pur porc | C2 | Delicatessen | 10 | 100 | 1 | >150 | 18 | 1800 | 1800 | 3,26 | 10 | 100 | 1 | 112 | 13 | 1100 | 3,04 | 1100 | 3,04 | / | / |
| 34.2 | 2006 | Rillettes du Mans | C2 | Delicatessen | 10 | 100 | 1 | 148 | 13 | 1464 | 1500 | 3,18 | 10 | 100 | 1 | 142 | 13 | 1400 | 3,15 | 1400 | 3,15 | / | / |
| 34.3 | 2006 | Rillettes de volailles | C2 | Delicatessen | 10 | 100 | 0,1 | >150 | >150 | >15000 | >15000 | >4,18 | 10 | 100 | 1 | >150 | >150 | >15000 | >4,18 | >15000 | >4,18 | / | / |
| 34.4 | 2006 | Rillettes porc | C2 | Delicatessen | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 34.5 | 2006 | Rillettes de porc | C2 | Delicatessen | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 34.6 | 2006 | Pâté de campagne | C2 | Delicatessen | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 49.1 | 2006 | Andouillette pur porc 1er prix | C2 | Delicatessen | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 49.10 | 2006 | Pâté de campagne | C2 | Delicatessen | 10 | 100 | 1 | 28 | 6 | 309 | 310 | 2,49 | 10 | 100 | 1 | 23 | 2 | 230 | 2,36 | 230 | 2,36 | / | / |
| 49.11 | 2006 | Pâté de foie de volailles | C2 | Delicatessen | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 49.12 | 2006 | Lardons cuits | C2 | Delicatessen | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 49.13 | 2006 | Rillettes | C2 | Delicatessen | 10 | 100 | 1 | >150 | 23 | 2300 | 2300 | 3,36 | 10 | 100 | 1 | >150 | 23 | 2300 | 3,36 | 2300 | 3,36 | / | / |
| 49.14 | 2006 | Terrine de campagne | C2 | Delicatessen | 10 | 100 | 1 | 45 | 11 | 509 | 510 | 2,71 | 10 | 100 | 1 | 48 | 5 | 480 | 2,68 | 480 | 2,68 | / | / |
| 49.2 | 2006 | Boudins blancs pur volaille | C2 | Delicatessen | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 49.3 | 2006 | Boudin noir à l'ancienne | C2 | Delicatessen | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 49.4 | 2006 | Boudins noirs antillais | C2 | Delicatessen | 10 | 100 | 1 | 130 | 18 | 1345 | 1300 | 3,11 | 10 | 100 | 1 | 122 | 8 | 1200 | 3,08 | 1200 | 3,08 | / | / |
| 49.5 | 2006 | Andouillette pur porc 1er prix | C2 | Delicatessen | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 49.6 | 2006 | Pâté de campagne | C2 | Delicatessen | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 49.7 | 2006 | Terrine de faisan | C2 | Delicatessen | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 49.8 | 2006 | Fromage de tête | C2 | Delicatessen | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 49.9 | 2006 | Boudin noir | C2 | Delicatessen | 10 | 100 | 1 | 19 | 4 | 209 | 210 | 2,32 | 10 | 100 | 1 | 15 | 2 | 150 | 2,18 | 150 | 2,18 | / | / |

| N° | Validation | Product (french name) | Cat | Type | Reference method : NF EN ISO 11290-2 / A1 # | | | | | | | Alternative method : ALOA COUNT surface | | | | | | | | | | | |
|-------|------------|-------------------------------|-------|-----------------|---|--------------|--------|-----------------|-----------------|------------|--------|---|--------------|--------|-----------------|-----------------|------------------------------------|---------|-----------------------------------|--------|-------------------------|------------------------|-----|
| | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | | | | |
| | | | | | | | | 48h | | | | | | | 45h | | | 72h 5°C | | | | | |
| | | | | | | | | Nbre col. Dil 1 | Nbre col. Dil 2 | Result 48h | | | | | Nbre col. dil.1 | Nbre col. dil.2 | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | Interpretation 2 plates | Interpretation 1 plate | |
| V mL | CFU/plate | CFU/plate | CFU/g | CFU/g | log CFU/g | V mL | m1 | m2 | CFU/g | log CFU/g | CFU/g | log CFU/g | CFU/g | CFU/g | | | | | | | | | |
| 2 | 2018 | Boulettes de bœuf | C3 | Processed foods | 10 | 100 | 1 | 34 | 3 | 336 | 340 | 2,53 | 10 | 100 | 1 | 17 | 1 | 160 | 2,20 | 170 | 2,23 | 160 | 170 |
| 3 | 2018 | Poulet gratiné | C3 | Processed foods | 10 | 100 | 1 | 21 | 1 | 200 | 200 | 2,30 | 10 | 100 | 1 | 22 | 0 | 200 | 2,30 | 220 | 2,34 | 200 | 220 |
| 64 | 2018 | Boulette de bœuf | C3 | Processed foods | 10 | 100 | 1 | 52 | 3 | 500 | 500 | 2,70 | 10 | 100 | 1 | 34 | 6 | 360 | 2,56 | 340 | 2,53 | 360 | 340 |
| 65 | 2018 | Emincé de volaille | C3 | Processed foods | 10 | 100 | 1 | 60 | 3 | 573 | 570 | 2,76 | 10 | 100 | 1 | 52 | 1 | 480 | 2,68 | 520 | 2,72 | 480 | 520 |
| 66 | 2018 | Sauté de porc | C3 | Processed foods | 10 | 100 | 1 | 39 | 1 | 364 | 360 | 2,56 | 10 | 100 | 1 | 56 | 3 | 540 | 2,73 | 560 | 2,75 | 540 | 560 |
| 35.1 | 2006 | Saumon frais | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 35.10 | 2006 | Filet de lieu noir | P1 | Raw fish | 10 | 100 | 1 | 73 | 9 | 745 | 750 | 2,88 | 10 | 100 | 1 | 72 | 7 | 720 | 2,86 | 720 | 2,86 | / | / |
| 35.11 | 2006 | Filet de perche | P1 | Raw fish | 10 | 100 | 0,1 | >150 | >150 | >15000 | >15000 | >4,18 | 10 | 100 | 1 | >150 | >150 | >15000 | >4,18 | >15000 | >4,18 | / | / |
| 35.12 | 2006 | Filet de merlan | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 35.13 | 2006 | Filet de moruette | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 35.14 | 2006 | Filet de saumon | P1 | Raw fish | 10 | 100 | 1 | 7 | 0 | 64 | 64 | 1,81 | 10 | 100 | 1 | 7 | 0 | 64 | 1,81 | 70 | 1,85 | / | / |
| 35.15 | 2006 | Filet de perche | P1 | Raw fish | 10 | 100 | 1 | 60 | 5 | 591 | 590 | 2,77 | 10 | 100 | 1 | 59 | 6 | 590 | 2,77 | 590 | 2,77 | / | / |
| 35.16 | 2006 | Pavé de truite | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 35.17 | 2006 | Pavé d'Eglefin | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 35.18 | 2006 | Filet de sabre | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 35.19 | 2006 | Pavé de truite | P1 | Raw fish | 10 | 100 | 1 | 2 | 1 | 27 | 27 | 1,43 | 10 | 100 | 1 | 2 | 0 | 18 | 1,26 | 20 | 1,30 | / | / |
| 35.2 | 2006 | Perche du Nil | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 35.20 | 2006 | Pavé de truite | P1 | Raw fish | 10 | 100 | 1 | 9 | 1 | 91 | 91 | 1,96 | 10 | 100 | 1 | 12 | 1 | 120 | 2,08 | 120 | 2,08 | / | / |
| 35.21 | 2006 | Pavé d'Eglefin | P1 | Raw fish | 10 | 100 | 1 | 15 | 2 | 155 | 150 | 2,18 | 10 | 100 | 1 | 15 | 2 | 150 | 2,18 | 150 | 2,18 | / | / |
| 35.22 | 2006 | Pavé d'Eglefin | P1 | Raw fish | 10 | 100 | 1 | 15 | 3 | 164 | 160 | 2,20 | 10 | 100 | 1 | 20 | 2 | 200 | 2,30 | 200 | 2,30 | / | / |
| 35.23 | 2006 | Filet de sabre | P1 | Raw fish | 10 | 100 | 1 | 20 | 2 | 200 | 200 | 2,30 | 10 | 100 | 1 | 25 | 2 | 250 | 2,40 | 250 | 2,40 | / | / |
| 35.24 | 2006 | Filet de sabre | P1 | Raw fish | 10 | 100 | 1 | 77 | 6 | 755 | 750 | 2,88 | 10 | 100 | 1 | 77 | 8 | 770 | 2,89 | 770 | 2,89 | / | / |
| 35.25 | 2006 | Pavé de truite | P1 | Raw fish | 10 | 100 | 1 | 120 | 10 | 1182 | 1200 | 3,08 | 10 | 100 | 1 | 106 | 13 | 1100 | 3,04 | 1100 | 3,04 | / | / |
| 35.3 | 2006 | Tranche de cabillaud | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 35.4 | 2006 | Filet Eglefin | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 35.5 | 2006 | Filet de cabillaud | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 35.6 | 2006 | Filet de sandre | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 35.7 | 2006 | Filet de grenadin | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 35.8 | 2006 | Filet de lingre | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 35.9 | 2006 | Filet de saumon | P1 | Raw fish | 10 | 100 | 1 | 1 | 0 | 9 | 9 | 0,95 | 10 | 100 | 1 | 1 | 0 | 9 | 0,95 | 10 | 1,00 | / | / |
| 47.10 | 2006 | Blancs d'encornet | P1 | Raw fish | 10 | 100 | 1 | 37 | 4 | 373 | 370 | 2,57 | 10 | 100 | 1 | 42 | 4 | 420 | 2,62 | 420 | 2,62 | / | / |
| 47.11 | 2006 | Filet de cabillaud sans arête | P1 | Raw fish | 10 | 100 | 1 | 9 | 1 | 91 | 91 | 1,96 | 10 | 100 | 1 | 15 | 2 | 150 | 2,18 | 150 | 2,18 | / | / |
| 47.12 | 2006 | Pavé de saumon | P1 | Raw fish | 10 | 100 | 1 | 8 | 1 | 82 | 82 | 1,91 | 10 | 100 | 1 | 5 | 0 | 45 | 1,65 | 50 | 1,70 | / | / |
| 47.13 | 2006 | Dos de cabillaud | P1 | Raw fish | 10 | 100 | 1 | 5 | 1 | 55 | 55 | 1,74 | 10 | 100 | 1 | 14 | 1 | 140 | 2,15 | 140 | 2,15 | / | / |
| 47.14 | 2006 | Pavé de cabillaud sans arête | P1 | Raw fish | 10 | 100 | 1 | 12 | 2 | 127 | 130 | 2,11 | 10 | 100 | 1 | 12 | 1 | 120 | 2,08 | 120 | 2,08 | / | / |
| 47.15 | 2006 | Pavé de Saumon | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 47.16 | 2006 | Steak thon albacore | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 47.17 | 2006 | Dos de cabillaud | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 47.18 | 2006 | Pavé de saumon | P1 | Raw fish | 10 | 100 | 1 | 116 | 15 | 1191 | 1200 | 3,08 | 10 | 100 | 1 | 113 | 12 | 1100 | 3,04 | 1100 | 3,04 | / | / |

| N° | Validation | Product (french name) | Cat | Type | Reference method : NF EN ISO 11290-2 / A1 # | | | | | | | | Alternative method : ALOA COUNT surface | | | | | | | | | | |
|-------|------------|--------------------------------|-------|-------------------|---|--------------|--------|-----------------|-----------------|------------|-----------|-------|---|--------------|--------|-----------------|-----------------|------------------------------------|-------|-----------------------------------|-------|-------------------------|-----|
| | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | | | |
| | | | | | | | | 48h | | | | | | | | 45h | | | | 72h 5°C | | | |
| | | | | | | | | Nbre col. Dil 1 | Nbre col. Dil 2 | Result 48h | | | | | | Nbre col. dil.1 | Nbre col. dil.2 | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | Interpretation 2 plates | |
| V mL | CFU/plate | CFU/plate | CFU/g | CFU/g | log CFU/g | m1 | m2 | CFU/g | log CFU/g | CFU/g | log CFU/g | CFU/g | CFU/g | | | | | | | | | | |
| 47.19 | 2006 | Pavé de saumon | P1 | Raw fish | 10 | 100 | 1 | >150 | 20 | 2000 | 2000 | 3,30 | 100 | 1000 | 1 | 16 | 2 | 1600 | 3,20 | 1600 | 3,20 | / | / |
| 47.2 | 2006 | Filets de cabillaud sans arête | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 47.20 | 2006 | Steak thon albacore | P1 | Raw fish | 10 | 100 | 1 | >150 | 22 | 2200 | 2200 | 3,34 | 100 | 1000 | 1 | 19 | 2 | 1900 | 3,28 | 1900 | 3,28 | / | / |
| 47.21 | 2006 | Steak de thon albacore | P1 | Raw fish | 10 | 100 | 0,1 | 33 | 2 | 3182 | 3200 | 3,51 | 100 | 1000 | 1 | 36 | 4 | 3600 | 3,56 | 3600 | 3,56 | / | / |
| 47.22 | 2006 | Dos de cabillaud | P1 | Raw fish | 10 | 100 | 0,1 | 44 | 5 | 4455 | 4500 | 3,65 | 100 | 1000 | 1 | 59 | 6 | 5900 | 3,77 | 5900 | 3,77 | / | / |
| 47.23 | 2006 | Dos de cabillaud | P1 | Raw fish | 10 | 100 | 0,1 | 61 | 5 | 6000 | 6000 | 3,78 | 100 | 1000 | 1 | 62 | 6 | 6200 | 3,79 | 6200 | 3,79 | / | / |
| 47.24 | 2006 | Dos de cabillaud | P1 | Raw fish | 10 | 100 | 0,1 | 83 | 10 | 8455 | 8500 | 3,93 | 100 | 1000 | 1 | 95 | 10 | 9500 | 3,98 | 9500 | 3,98 | / | / |
| 47.3 | 2006 | Pavé de saumon (1er prix) | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 47.4 | 2006 | Dos de cabillaud | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 47.5 | 2006 | Pavé de cabillaud sans arête | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 47.6 | 2006 | Steak e thon albacore | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 47.7 | 2006 | Pavé de saumon Kéta | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 47.8 | 2006 | Cœur de filet thon albacore | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 47.9 | 2006 | Marmite du pêcheur | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 47.1 | 2006 | Blancs d'encornets Loligo | P1 | Raw fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 48.14 | 2006 | Thon fumé sauvage | P2 | Smocked fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 48.1 | 2006 | Filets de harengs fumés doux | P2 | Smocked fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 48.10 | 2006 | Thon fumé sauvage | P2 | Smocked fish | 10 | 100 | 1 | 5 | 0 | 45 | 45 | 1,65 | 10 | 100 | 1 | 4 | 0 | 36 | 1,56 | 40 | 1,60 | / | / |
| 48.11 | 2006 | Flétan noir fumé | P2 | Smocked fish | 10 | 100 | 1 | 130 | 15 | 1318 | 1300 | 3,11 | 10 | 100 | 1 | 140 | 15 | 1400 | 3,15 | 1400 | 3,15 | / | / |
| 48.12 | 2006 | Thon fumé sauvage | P2 | Smocked fish | 10 | 100 | 1 | 5 | 0 | 45 | 45 | 1,65 | 10 | 100 | 1 | 4 | 0 | 36 | 1,56 | 40 | 1,60 | / | / |
| 48.13 | 2006 | Saumon fumé 1er prix | P2 | Smocked fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 48.15 | 2006 | Haddock | P2 | Smocked fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 48.16 | 2006 | Saumon fumé 1er prix | P2 | Smocked fish | 10 | 100 | 0,1 | 140 | 12 | 13818 | 14000 | 4,15 | 100 | 1000 | 1 | 139 | 12 | 14000 | 4,15 | 14000 | 4,15 | / | / |
| 48.17 | 2006 | Saumon fumé 1er prix | P2 | Smocked fish | 10 | 100 | 0,1 | >150 | 30 | 30000 | 30000 | 4,48 | 1000 | 10000 | 1 | 20 | 2 | 20000 | 4,30 | 20000 | 4,30 | / | / |
| 48.18 | 2006 | Thon fumé sauvage | P2 | Smocked fish | 100 | 1000 | 0,1 | 43 | 10 | 48182 | 48000 | 4,68 | 1000 | 10000 | 1 | 38 | 4 | 38000 | 4,58 | 38000 | 4,58 | / | / |
| 48.19 | 2006 | Thon fumé sauvage | P2 | Smocked fish | 100 | 1000 | 0,1 | 90 | 4 | 85455 | 85000 | 4,93 | 1000 | 10000 | 1 | 63 | 6 | 63000 | 4,80 | 63000 | 4,80 | / | / |
| 48.2 | 2006 | Flétan noir | P2 | Smocked fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 48.20 | 2006 | Haddock | P2 | Smocked fish | 100 | 1000 | 0,1 | >150 | 21 | 210000 | 210000 | 5,32 | 1000 | 10000 | 1 | 145 | 16 | 2E+05 | 5,18 | 150000 | 5,18 | / | / |
| 48.21 | 2006 | Haddock | P2 | Smocked fish | 10 | 100 | 0,1 | >150 | >150 | >150000 | >150000 | >5,18 | 100 | 1000 | 1 | >150 | >150 | >150000 | >5,18 | >150000 | >5,18 | / | / |
| 48.3 | 2006 | Thon fumé sauvage | P2 | Smocked fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 48.4 | 2006 | Truite fumée Auchan | P2 | Smocked fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 48.5 | 2006 | Allumettes de saumon fumé | P2 | Smocked fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 48.6 | 2006 | Saumon fumé 1er prix | P2 | Smocked fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 48.7 | 2006 | Filets de maquereaux fumés | P2 | Smocked fish | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 48.8 | 2006 | Filet de hareng fumé doux | P2 | Smocked fish | 10 | 100 | 0,1 | 85 | 8 | 8455 | 8500 | 3,93 | 100 | 1000 | 1 | 89 | 9 | 8900 | 3,95 | 8900 | 3,95 | / | / |
| 48.9 | 2006 | Flétan noir fumé | P2 | Smocked fish | 10 | 100 | 0,1 | 60 | 7 | 6091 | 6100 | 3,79 | 100 | 1000 | 1 | 51 | 5 | 5100 | 3,71 | 5100 | 3,71 | / | / |
| 67 | 2018 | Sardine aux tomates | P3 | Processed seafood | 10 | 100 | 1 | 62 | 8 | 636 | 640 | 2,81 | 10 | 100 | 1 | 53 | 5 | 530 | 2,72 | 530 | 2,72 | 530 | 530 |

| N° | Validation | Product (french name) | Cat | Type | Reference method : NF EN ISO 11290-2 / A1 # | | | | | | | | Alternative method : ALOA COUNT surface | | | | | | | | | | |
|-------|------------|-------------------------------|-------|-------------------|---|--------------|--------|-----------------|-----------------|------------|--------|-----------|---|--------------|--------|-----------------|-----------------|------------------------------------|-------|-----------------------------------|-------|-------------------------|-----|
| | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | | | |
| | | | | | | | | 48h | | | | | | | | 45h | | | | 72h 5°C | | | |
| | | | | | | | | Nbre col. Dil 1 | Nbre col. Dil 2 | Result 48h | | | | | | Nbre col. dil.1 | Nbre col. dil.2 | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | Interpretation 2 plates | |
| V mL | CFU/plate | CFU/plate | CFU/g | CFU/g | log CFU/g | V mL | m1 | m2 | CFU/g | log CFU/g | CFU/g | log CFU/g | CFU/g | CFU/g | | | | | | | | | |
| 68 | 2018 | Filet de lieu noir carottes | P3 | Processed seafood | 10 | 100 | 1 | 49 | 5 | 491 | 490 | 2,69 | 10 | 100 | 1 | 53 | 5 | 530 | 2,72 | 530 | 2,72 | 530 | 530 |
| 69 | 2018 | Surimi | P3 | Processed seafood | 10 | 100 | 1 | 68 | 8 | 691 | 690 | 2,84 | 10 | 100 | 1 | 49 | 2 | 460 | 2,66 | 490 | 2,69 | 460 | 490 |
| 70 | 2018 | Poisson pané | P3 | Processed seafood | 10 | 100 | 1 | 60 | 4 | 582 | 580 | 2,76 | 10 | 100 | 1 | 71 | 3 | 670 | 2,83 | 710 | 2,85 | 670 | 710 |
| 71 | 2018 | steak saumon ciboulette | P3 | Processed seafood | 10 | 100 | 1 | 70 | 5 | 682 | 680 | 2,83 | 10 | 100 | 1 | 70 | 2 | 650 | 2,81 | 700 | 2,85 | 650 | 700 |
| 27.1 | 2006 | Chou vert | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 27.10 | 2006 | Mache | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 27.11 | 2006 | Persil | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 27.12 | 2006 | Aneth | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 27.2 | 2006 | Betterave crue | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 27.3 | 2006 | Chou Bruxelles | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 27.4 | 2006 | Poireaux | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 27.5 | 2006 | Céleri branche | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 27.6 | 2006 | Courgettes | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 27.7 | 2006 | Salsifis crus | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 27.8 | 2006 | Epinards | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 27.9 | 2006 | Navets | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 36.1 | 2006 | Salade verte | V1 | Fresh vegetables | 10 | 100 | 1 | 6 | 1 | 64 | 64 | 1,81 | 10 | 100 | 1 | 2 | 0 | 18 | 1,26 | 20 | 1,30 | / | / |
| 36.2 | 2006 | Endives fraîches | V1 | Fresh vegetables | 10 | 100 | 1 | 10 | 1 | 100 | 100 | 2,00 | 10 | 100 | 1 | 6 | 0 | 55 | 1,74 | 60 | 1,78 | / | / |
| 36.3 | 2006 | Salade mélange + carottes | V1 | Fresh vegetables | 10 | 100 | 1 | >150 | >150 | >15000 | >15000 | >4,18 | 10 | 100 | 1 | >150 | >150 | >15000 | >4,18 | >15000 | >4,18 | / | / |
| 33.1 | 2006 | Blanc de poireau | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 33.2 | 2006 | Vert de poireau | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 33.3 | 2006 | Salade | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 39.1 | 2006 | Scarole de jardin | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 39.2 | 2006 | Chou frisé | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 39.3 | 2006 | Vert de poireau | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 39.4 | 2006 | Scorsonère jardin | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 39.5 | 2006 | Maches jardin | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 39.6 | 2006 | Feuilles de chou de Bruxelles | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 39.7 | 2006 | Epinards jardin | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 40.1 | 2006 | Radis noir | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 40.2 | 2006 | Radis roses | V1 | Fresh vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 40.3 | 2006 | Chou rouge | V1 | Fresh vegetables | 10 | 100 | 1 | 1 | 0 | 9 | 9 | 0,95 | 10 | 100 | 1 | 1 | 0 | 9 | 0,95 | 10 | 1,00 | / | / |
| 41.1 | 2006 | Mâche tendre | V1 | Fresh vegetables | 10 | 100 | 1 | 4 | 0 | 36 | 36 | 1,56 | 10 | 100 | 1 | 6 | 1 | 64 | 1,81 | 60 | 1,78 | / | / |
| 37 | 2018 | Tomate | V1 | Fresh vegetables | 10 | 100 | 1 | 18 | 2 | 182 | 180 | 2,26 | 10 | 100 | 1 | 30 | 4 | 310 | 2,49 | 300 | 2,48 | 310 | 300 |
| 85 | 2018 | Brocolis | V1 | Fresh vegetables | 10 | 100 | 1 | 46 | 5 | 464 | 460 | 2,66 | 10 | 100 | 1 | 40 | 1 | 370 | 2,57 | 400 | 2,60 | 370 | 400 |
| 86 | 2018 | Tomates | V1 | Fresh vegetables | 10 | 100 | 1 | 37 | 6 | 391 | 390 | 2,59 | 10 | 100 | 1 | 49 | 4 | 480 | 2,68 | 490 | 2,69 | 480 | 490 |
| 51.1 | 2006 | Petits pois extra fins | V2 | Frozen vegetables | 10 | 100 | 1 | 3 | 1 | 36 | 36 | 1,56 | 10 | 100 | 1 | 3 | 0 | 27 | 1,43 | 30 | 1,48 | / | / |

| N° | Validation | Product (french name) | Cat | Type | Reference method : NF EN ISO 11290-2 / A1 # | | | | | | | Alternative method : ALOA COUNT surface | | | | | | | | | | | |
|-------|------------|-----------------------------------|-------|----------------------|---|--------------|--------|-----------------|-----------------|------------|--------------|---|--------|--------------|-------|-------|-----------|-----------------|-----------------|------------------------------------|------|-----------------------------------|------|
| | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | | | | | |
| | | | | | | | | Nbre col. Dil 1 | Nbre col. Dil 2 | Result 48h | | | | 45h | | | 72h 5°C | | | | | | |
| | | | | | | | | | | CFU/plate | | | | CFU/plate | CFU/g | CFU/g | log CFU/g | Nbre col. dil.1 | Nbre col. dil.2 | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | |
| V mL | CFU/plate | CFU/plate | CFU/g | CFU/g | log CFU/g | V mL | m1 | m2 | CFU/g | log CFU/g | CFU/g | log CFU/g | CFU/g | CFU/g | | | | | | | | | |
| 51.2 | 2006 | Palets aux petits légumes | V2 | Frozen vegetables | 10 | 100 | 1 | 7 | 0 | 64 | 64 | 1,81 | 10 | 100 | 1 | 12 | 1 | 120 | 2,08 | 120 | 2,08 | / | / |
| 51.3 | 2006 | Epinards en branche portions | V2 | Frozen vegetables | 10 | 100 | 1 | 13 | 2 | 136 | 140 | 2,15 | 10 | 100 | 1 | 26 | 3 | 260 | 2,41 | 260 | 2,41 | / | / |
| 51.4 | 2006 | Haricots verts très fins 1er prix | V2 | Frozen vegetables | 10 | 100 | 1 | 28 | 2 | 273 | 270 | 2,43 | 10 | 100 | 1 | 29 | 3 | 290 | 2,46 | 290 | 2,46 | / | / |
| 51.5 | 2006 | Légumes pour potage | V2 | Frozen vegetables | 10 | 100 | 1 | 3 | 0 | 27 | 27 | 1,43 | 10 | 100 | 1 | 10 | 0 | 91 | 1,96 | 100 | 2,00 | / | / |
| 51.6 | 2006 | Légumes pour ratatouille | V2 | Frozen vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 51.7 | 2006 | Epinards hachés portions | V2 | Frozen vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 51.8 | 2006 | Légumes aux pois gourmands | V2 | Frozen vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 87 | 2018 | Velouté potiron butternut | V2 | Frozen vegetables | 10 | 100 | 1 | 43 | 4 | 427 | 430 | 2,63 | 10 | 100 | 1 | 33 | 5 | 350 | 2,54 | 330 | 2,52 | 350 | 330 |
| 88 | 2018 | Poelée de légumes | V2 | Frozen vegetables | 10 | 100 | 1 | 29 | 4 | 300 | 300 | 2,48 | 10 | 100 | 1 | 35 | 6 | 370 | 2,57 | 350 | 2,54 | 370 | 350 |
| 41.11 | 2006 | Betteraves cuites vapeur | V3 | Processed vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 41.2 | 2006 | Cœur de frisée croquant | V3 | Processed vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 2 | 0 | 18 | 1,26 | 20 | 1,30 | / | / |
| 41.3 | 2006 | Cœur de laitue tendre | V3 | Processed vegetables | 10 | 100 | 1 | 26 | 1 | 245 | 250 | 2,40 | 10 | 100 | 1 | 35 | 4 | 350 | 2,54 | 350 | 2,54 | / | / |
| 41.4 | 2006 | Cœur de scarole croquant | V3 | Processed vegetables | 10 | 100 | 1 | 18 | 3 | 191 | 190 | 2,28 | 10 | 100 | 1 | 16 | 2 | 160 | 2,20 | 160 | 2,20 | / | / |
| 41.5 | 2006 | Salade mélangée | V3 | Processed vegetables | 10 | 100 | 1 | 57 | 7 | 582 | 580 | 2,76 | 10 | 100 | 1 | 53 | 5 | 530 | 2,72 | 530 | 2,72 | / | / |
| 41.6 | 2006 | Salade mêlée | V3 | Processed vegetables | 10 | 100 | 1 | 26 | 2 | 255 | 250 | 2,40 | 10 | 100 | 1 | 25 | 2 | 250 | 2,40 | 250 | 2,40 | / | / |
| 41.7 | 2006 | Salade d'épinard frais | V3 | Processed vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 41.8 | 2006 | Chou rouge émincé | V3 | Processed vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 41.9 | 2006 | Salade de lentilles cuites | V3 | Processed vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 41.10 | 2006 | Betteraves cubes cuites | V3 | Processed vegetables | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 90 | 2018 | Betterave cuite | V3 | Processed vegetables | 10 | 100 | 1 | 78 | 6 | 764 | 760 | 2,88 | 10 | 100 | 1 | 84 | 7 | 830 | 2,92 | 840 | 2,92 | 830 | 840 |
| 46.1 | 2006 | Mayonnaise aux œufs frais | T1 | RTE and RTRH | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 46.2 | 2006 | Mayonnaise aux œufs frais | T1 | RTE and RTRH | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 46.3 | 2006 | Mayonnaise Covinor | T1 | RTE and RTRH | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 46.4 | 2006 | Sauce bourguignonne | T1 | RTE and RTRH | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 46.5 | 2006 | Sauce béarnaise | T1 | RTE and RTRH | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 46.6 | 2006 | Sauce tartare | T1 | RTE and RTRH | 10 | 100 | 1 | 8 | 0 | 73 | 73 | 1,86 | 10 | 100 | 1 | 2 | 0 | 18 | 1,26 | 20 | 1,30 | / | / |
| 46.7 | 2006 | Sauce aioli | T1 | RTE and RTRH | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 1 | 0 | 9 | 0,95 | 10 | 1,00 | / | / |
| 46.8 | 2006 | Quenelles lyonnaises nature | T1 | RTE and RTRH | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 12 | 2018 | Salade composée œufs tomates | T1 | RTE and RTRH | 10 | 100 | 0,1 | 54 | 2 | 5091 | 5100 | 3,71 | 10 | 100 | 0,1 | 50 | 8 | 5300 | 3,72 | 5000 | 3,70 | 5300 | 5000 |
| 13 | 2018 | Rouleau de printemps | T1 | RTE and RTRH | 10 | 100 | 0,1 | 30 | 2 | 2909 | 2900 | 3,46 | 10 | 100 | 0,1 | 19 | 1 | 1800 | 3,26 | 1900 | 3,28 | 1800 | 1900 |
| 14 | 2018 | Quiche méditerranéenne | T1 | RTE and RTRH | 10 | 100 | 1 | 46 | 2 | 436 | 440 | 2,64 | 10 | 100 | 1 | 33 | 3 | 330 | 2,52 | 330 | 2,52 | 330 | 330 |
| 15 | 2018 | Salade composée | T1 | RTE and RTRH | 10 | 100 | 0,1 | 26 | 2 | 2545 | 2500 | 3,40 | 10 | 100 | 0,1 | 30 | 1 | 2800 | 3,45 | 3000 | 3,48 | 2800 | 3000 |

| N° | Validation | Product (french name) | Cat | Type | Reference method : NF EN ISO 11290-2 / A1 # | | | | | | | | Alternative method : ALOA COUNT surface | | | | | | | | | | |
|-------|------------|----------------------------|-------|---------------------|---|--------------|--------|-----------------|-----------------|------------|-----------|-------|---|--------------|--------|-----------------|-----------------|------------------------------------|------|-----------------------------------|------|-------------------------|------|
| | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | | | |
| | | | | | | | | 48h | | | | | | | | 45h | | | | 72h 5°C | | | |
| | | | | | | | | Nbre col. Dil 1 | Nbre col. Dil 2 | Result 48h | | | | | | Nbre col. dil.1 | Nbre col. dil.2 | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | Interpretation 2 plates | |
| V mL | CFU/plate | CFU/plate | CFU/g | CFU/g | log CFU/g | m1 | m2 | CFU/g | log CFU/g | CFU/g | log CFU/g | CFU/g | CFU/g | | | | | | | | | | |
| 16 | 2018 | Salade tomates aux lardons | T1 | RTE and RTRH | 10 | 100 | 0,1 | 54 | 7 | 5545 | 5500 | 3,74 | 10 | 100 | 0,1 | 49 | 4 | 4800 | 3,68 | 4900 | 3,69 | 4800 | 4900 |
| 52.1 | 2006 | Financier | T2 | Pastries | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 52.10 | 2006 | Crème brûlée | T2 | Pastries | 10 | 100 | 1 | 10 | 0 | 91 | 91 | 1,96 | 10 | 100 | 1 | 17 | 2 | 170 | 2,23 | 170 | 2,23 | / | / |
| 52.11 | 2006 | Gratin de framboises | T2 | Pastries | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 52.12 | 2006 | Mangari | T2 | Pastries | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 52.13 | 2006 | Abricotier | T2 | Pastries | 10 | 100 | 1 | 2 | 1 | 27 | 27 | 1,43 | 10 | 100 | 1 | 1 | 0 | 9 | 0,95 | 10 | 1,00 | / | / |
| 52.14 | 2006 | Tête de nègre | T2 | Pastries | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 52.15 | 2006 | Paris-Brest | T2 | Pastries | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 52.16 | 2006 | Gland | T2 | Pastries | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 52.17 | 2006 | Opéra café | T2 | Pastries | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 52.19 | 2006 | Framboisier | T2 | Pastries | 10 | 100 | 1 | 5 | 0 | 45 | 45 | 1,65 | 10 | 100 | 1 | 8 | 0 | 73 | 1,86 | 80 | 1,90 | / | / |
| 52.2 | 2006 | Eclair au café | T2 | Pastries | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 52.20 | 2006 | Tarte aux pommes | T2 | Pastries | 10 | 100 | 1 | 6 | 0 | 55 | 55 | 1,74 | 10 | 100 | 1 | 4 | 0 | 36 | 1,56 | 40 | 1,60 | / | / |
| 52.21 | 2006 | Mille-feuille | T2 | Pastries | 10 | 100 | 1 | 34 | 3 | 336 | 340 | 2,53 | 10 | 100 | 1 | 38 | 4 | 380 | 2,58 | 380 | 2,58 | / | / |
| 52.23 | 2006 | Gland vanille | T2 | Pastries | 10 | 100 | 1 | 89 | 11 | 909 | 910 | 2,96 | 10 | 100 | 1 | 92 | 9 | 920 | 2,96 | 920 | 2,96 | / | / |
| 52.3 | 2006 | Moka café | T2 | Pastries | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 52.4 | 2006 | Mousse framboise | T2 | Pastries | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 52.5 | 2006 | Tartelette framboise | T2 | Pastries | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 52.6 | 2006 | Délice à l'orange | T2 | Pastries | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 52.7 | 2006 | Tartelette à la cerise | T2 | Pastries | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 52.8 | 2006 | Flan coco | T2 | Pastries | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 52.9 | 2006 | Mousse au chocolat | T2 | Pastries | 10 | 100 | 1 | 4 | 0 | 36 | 36 | 1,56 | 10 | 100 | 1 | 7 | 0 | 64 | 1,81 | 70 | 1,85 | / | / |
| 45.1 | 2006 | Œufs bio Auchan | T3 | Raw and cooked eggs | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 45.2 | 2006 | œufs de basse cour | T3 | Raw and cooked eggs | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 45.3 | 2006 | Œufs label rouge | T3 | Raw and cooked eggs | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 45.4 | 2006 | Gros œufs coques Lustucru | T3 | Raw and cooked eggs | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 45.5 | 2006 | Œufs bio | T3 | Raw and cooked eggs | 10 | 100 | 1 | >150 | 20 | 2000 | 2000 | 3,30 | 10 | 100 | 1 | 139 | 15 | 1400 | 3,15 | 1400 | 3,15 | / | / |
| 45.6 | 2006 | Œufs de basse-cour | T3 | Raw and cooked eggs | 10 | 100 | 1 | 60 | 8 | 618 | 620 | 2,79 | 10 | 100 | 1 | 59 | 6 | 590 | 2,77 | 590 | 2,77 | / | / |
| 45.8 | 2006 | Œufs gros coques | T3 | Raw and cooked eggs | 10 | 100 | 1 | 3 | 0 | 27 | 27 | 1,43 | 10 | 100 | 1 | 3 | 0 | 27 | 1,43 | 30 | 1,48 | / | / |
| 45.9 | 2006 | Œufs bio | T3 | Raw and cooked eggs | 10 | 100 | 1 | 9 | 0 | 82 | 82 | 1,91 | 10 | 100 | 1 | 12 | 1 | 120 | 2,08 | 120 | 2,08 | / | / |
| 53.1 | 2006 | Blanc d'œuf | T3 | Raw and cooked eggs | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 53.12 | 2006 | Œufs durs | T3 | Raw and cooked eggs | 10 | 100 | 1 | 5 | 0 | 45 | 45 | 1,65 | 10 | 100 | 1 | 4 | 0 | 36 | 1,56 | 40 | 1,60 | / | / |
| 53.13 | 2006 | Blanc d'œuf | T3 | Raw and cooked eggs | 10 | 100 | 1 | 1 | 0 | 9 | 9 | 0,95 | 10 | 100 | 1 | 3 | 0 | 27 | 1,43 | 30 | 1,48 | / | / |
| 53.2 | 2006 | Jaune d'œuf | T3 | Raw and cooked eggs | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 53.3 | 2006 | œufs durs | T3 | Raw and cooked eggs | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |

| N° | Validation | Product (french name) | Cat | Type | Reference method : NF EN ISO 11290-2 / A1 # | | | | | | | | Alternative method : ALOA COUNT surface | | | | | | | | | | |
|------|------------|--|-------|---------------------|---|--------------|--------|-----------------|-----------------|------------|-----------|-------|---|--------------|--------|-----------------|-----------------|------------------------------------|------|-----------------------------------|------|-------------------------|------|
| | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | | | |
| | | | | | | | | 48h | | | | | | | | 45h | | | | 72h 5°C | | | |
| | | | | | | | | Nbre col. Dil 1 | Nbre col. Dil 2 | Result 48h | | | | | | Nbre col. dil.1 | Nbre col. dil.2 | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | Interpretation 2 plates | |
| V mL | CFU/plate | CFU/plate | CFU/g | CFU/g | log CFU/g | m1 | m2 | CFU/g | log CFU/g | CFU/g | log CFU/g | CFU/g | CFU/g | | | | | | | | | | |
| 53.4 | 2006 | Blanc d'œuf | T3 | Raw and cooked eggs | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 53.5 | 2006 | Jaune d'œuf | T3 | Raw and cooked eggs | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 53.6 | 2006 | Œufs durs | T3 | Raw and cooked eggs | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 3 | 0 | 27 | 1,43 | 30 | 1,48 | / | / |
| 53.7 | 2006 | Blanc d'œuf | T3 | Raw and cooked eggs | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 53.8 | 2006 | Jaune d'œuf | T3 | Raw and cooked eggs | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 53.9 | 2006 | Œufs durs | T3 | Raw and cooked eggs | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | / | / |
| 89 | 2018 | Œuf mollet | T3 | Raw and cooked eggs | 10 | 100 | 1 | 44 | 6 | 455 | 450 | 2,65 | 10 | 100 | 1 | 24 | 1 | 230 | 2,36 | 240 | 2,38 | 230 | 240 |
| 72 | 2018 | chiffo | E1 | Surface | 10 | 100 | 1 | 46 | 4 | 455 | 450 | 2,65 | 10 | 100 | 1 | 45 | 5 | 450 | 2,65 | 450 | 2,65 | 450 | 450 |
| 73 | 2018 | Chiffonnette abattoir carcasse | E1 | Surface | 10 | 100 | 1 | 22 | 2 | 218 | 220 | 2,34 | 10 | 100 | 1 | 34 | 3 | 340 | 2,53 | 340 | 2,53 | 340 | 340 |
| 74 | 2018 | Ecouvillon broyeur viande hachée | E1 | Surface | 10 | 100 | 1 | 13 | 0 | 118 | 120 | 2,08 | 10 | 100 | 1 | 12 | 3 | 140 | 2,15 | 120 | 2,08 | 140 | 120 |
| 75 | 2018 | Chiffonnette plan de travail charcuterie boucherie | E1 | Surface | 10 | 100 | 1 | 23 | 1 | 218 | 220 | 2,34 | 10 | 100 | 1 | 35 | 0 | 320 | 2,51 | 350 | 2,54 | 320 | 350 |
| 76 | 2018 | Chiffonnette trancheuse | E1 | Surface | 10 | 100 | 1 | 19 | 3 | 200 | 200 | 2,30 | 10 | 100 | 1 | 13 | 1 | 130 | 2,11 | 130 | 2,11 | 130 | 130 |
| 77 | 2018 | eau composite 7287.1 | E2 | Process water | 10 | 100 | 1 | 27 | 3 | 273 | 270 | 2,43 | 10 | 100 | 1 | 21 | 1 | 200 | 2,30 | 210 | 2,32 | 200 | 210 |
| 78 | 2018 | eau composite alafafa | E2 | Process water | 10 | 100 | 1 | 24 | 2 | 236 | 240 | 2,38 | 10 | 100 | 1 | 36 | 3 | 350 | 2,54 | 360 | 2,56 | 350 | 360 |
| 79 | 2018 | eau composite 7265,3 | E2 | Process water | 10 | 100 | 1 | 41 | 3 | 400 | 400 | 2,60 | 10 | 100 | 1 | 28 | 4 | 290 | 2,46 | 280 | 2,45 | 290 | 280 |
| 80 | 2018 | eau de drain | E2 | Process water | 10 | 100 | 1 | 16 | 1 | 155 | 150 | 2,18 | 10 | 100 | 1 | 18 | 1 | 170 | 2,23 | 180 | 2,26 | 170 | 180 |
| 81 | 2018 | eau de rinçage | E2 | Process water | 10 | 100 | 1 | 19 | 5 | 218 | 220 | 2,34 | 10 | 100 | 1 | 13 | 0 | 120 | 2,08 | 130 | 2,11 | 120 | 130 |
| 19 | 2018 | déchets plan de travail boulangerie | E3 | Dust/residues | 10 | 100 | 0,1 | 25 | 3 | 2545 | 2500 | 3,40 | 10 | 100 | 0,1 | 18 | 0 | 1600 | 3,20 | 1800 | 3,26 | 1600 | 1800 |
| 20 | 2018 | déchets evier charcuterie | E3 | Dust/residues | 10 | 100 | 0,1 | 43 | 2 | 4091 | 4100 | 3,61 | 10 | 100 | 0,1 | 43 | 4 | 4300 | 3,63 | 4300 | 3,63 | 4300 | 4300 |
| 21 | 2018 | déchets sol boulangerie | E3 | Dust/residues | 10 | 100 | 0,1 | 46 | 2 | 4364 | 4400 | 3,64 | 10 | 100 | 0,1 | 34 | 4 | 3500 | 3,54 | 3400 | 3,53 | 3500 | 3400 |
| 22 | 2018 | déchets sol charcuterie | E3 | Dust/residues | 10 | 100 | 0,1 | 35 | 3 | 3455 | 3500 | 3,54 | 10 | 100 | 0,1 | 26 | 3 | 2600 | 3,41 | 2600 | 3,41 | 2600 | 2600 |
| 82 | 2018 | Déchets boulangerie | E3 | Dust/residues | 10 | 100 | 1 | 20 | 6 | 236 | 240 | 2,38 | 10 | 100 | 1 | 18 | 0 | 160 | 2,20 | 180 | 2,26 | 160 | 180 |

**Appendix 4: Relative trueness study: *Listeria monocytogenes*
ISO/Aloa Count pour-plating inoculation**

| N° | Validation | Product (french name) | Cat. | Type | Reference method : ISO # | | | | | | | | Alternative method : ALOA COUNT / EPT -Pour plate | | | | | | | | | | | |
|-----------|------------|---------------------------|-------|--------------------------|--------------------------|--------------|--------|--------------|----------|-------------|------------|--------------|---|--------|--------------|-------------|-------------|----------|----------|-------------------------------------|--------|------------------------------------|---------|-------------------------|
| | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | Conf. Col. | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | | | | | |
| | | | | | | | | 48h | | Result 48 h | | | | | Result 48 h | Result 48 h | 45h | | | 72h 5°C | | | | |
| | | | | | | | | 1st dil. | 2nd dil. | | | | | | | | Result 48 h | 1st dil. | 2nd dil. | Result 45 h Interpretation 2 plates | | Result 45 h Interpretation 1 plate | | Interpretation 2 plates |
| Nbre col. | Nbre col. | ufc/g | ufc/g | log ufc/g | 1st dil. | 2nd dil. | ufc/g | log ufc/g | ufc/g | log ufc/g | CFU/g | CFU/g | | | | | | | | | | | | |
| V (mL) | m1 | m2 | ufc/g | ufc/g | log ufc/g | V (mL) | m1 | m2 | ufc/g | log ufc/g | ufc/g | log ufc/g | CFU/g | CFU/g | | | | | | | | | | |
| 21 | 2012 | Fromage chèvre | L1 | fromage au lait cru | 10 | 100 | 1 | 15 | 1 | 145 | 150 | 2,18 | yes | 10 | 100 | 1 | 13 | 1 | 130 | 2,11 | 130 | 2,11 | 130 | 130 |
| 22 | 2012 | Fromage chèvre | L1 | fromage au lait cru | 10 | 100 | 1 | 42 | 5 | 427 | 430 | 2,63 | yes | 10 | 100 | 1 | 34 | 3 | 340 | 2,53 | 340 | 2,53 | 340 | 340 |
| 24 | 2012 | Fromage chèvre | L1 | fromage au lait cru | 10 | 100 | 1 | 74 | 4 | 709 | 710 | 2,85 | yes | 10 | 100 | 1 | 79 | 10 | 810 | 2,91 | 790 | 2,90 | 810 | 810 |
| 25 | 2012 | Fromage chèvre | L1 | fromage au lait cru | 10 | 100 | 1 | 80 | 6 | 782 | 780 | 2,89 | yes | 10 | 100 | 1 | 83 | 9 | 840 | 2,92 | 830 | 2,92 | 840 | 840 |
| 205 | 2012 | Fromage chèvre | L1 | fromage au lait cru | 10 | 100 | 0,1 | 12 | 1 | 1182 | 1200 | 3,08 | yes | 10 | 100 | 1 | 126 | 9 | 1200 | 3,08 | 1300 | 3,11 | 1200 | 1200 |
| 146 | 2012 | Lait de chèvre | L2 | lait cru | 10 | 100 | 0,1 | 22 | 3 | 2273 | 2300 | 3,36 | yes | 10 | 100 | 1 | >150 | 10 | 1000 | 3,00 | 1000 | 3,00 | 1000 | 1000 |
| 147 | 2012 | Lait de chèvre | L2 | lait cru | 10 | 100 | 1 | 4 | 0 | 36 | 36 | 1,56 | yes | 10 | 100 | 1 | 1 | 0 | 9 | 0,95 | 10 | 1,00 | 9 | 10 |
| 148 | 2012 | Lait de chèvre | L2 | lait cru | 10 | 100 | 1 | 8 | 1 | 82 | 82 | 1,91 | yes | 10 | 100 | 1 | 10 | 1 | 100 | 2,00 | 100 | 2,00 | 100 | 100 |
| 204 | 2012 | Lait cru de chèvre | L2 | lait cru | 100 | 1000 | 0,1 | 10 | 2 | 10909 | 11000 | 4,04 | yes | 1000 | 10000 | 1 | 10 | 1 | 10000 | 4,00 | 10000 | 4,00 | 10000 | 10000 |
| 43.10 | 2006 | Lait cru | L2 | lait cru | 10 | 100 | 1 | 20 | 2 | 200 | 200 | 2,30 | yes | 10 | 100 | 1 | 19 | 2 | 190 | 2,28 | 190 | 2,28 | 190 | / |
| 43.6 | 2006 | Lait cru | L2 | lait cru | 10 | 100 | 1 | 26 | 1 | 245 | 250 | 2,40 | yes | 10 | 100 | 1 | 9 | 1 | 91 | 1,96 | 90 | 1,95 | 91 | / |
| 12 | 2012 | Glace noisette | L3 | Dessert lacté | 10 | 100 | 1 | 9 | 0 | 82 | 82 | 1,91 | yes | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | <10 | <10 |
| 13 | 2012 | Glace vanille | L3 | Dessert lacté | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | - | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | <10 | <10 |
| 53 | 2012 | Glace cone chocolat blanc | L3 | Dessert lacté | 10 | 100 | 1 | 75 | 6 | 736 | 740 | 2,87 | yes | 10 | 100 | 1 | 75 | 6 | 740 | 2,87 | 750 | 2,88 | 740 | 740 |
| 96 | 2012 | Danette pistache | L3 | Dessert lacté | 10 | 100 | 1 | 34 | 3 | 336 | 340 | 2,53 | yes | 10 | 100 | 1 | 29 | 4 | 300 | 2,48 | 290 | 2,46 | 300 | 300 |
| 97 | 2012 | Danette caramel | L3 | Dessert lacté | 10 | 100 | 1 | 18 | 1 | 173 | 170 | 2,23 | yes | 10 | 100 | 1 | 19 | 1 | 180 | 2,26 | 190 | 2,28 | 180 | 180 |
| 98 | 2012 | Sveltesse vanille pécan | L3 | Dessert lacté | 10 | 100 | 1 | 13 | 1 | 127 | 130 | 2,11 | yes | 10 | 100 | 1 | 10 | 0 | 91 | 1,96 | 100 | 2,00 | 91 | 90 |
| 202 | 2012 | Dessert lacté vanille | L3 | Dessert lacté | 100 | 1000 | 0,1 | 36 | 3 | 35455 | 35000 | 4,54 | yes | 1000 | 10000 | 1 | 35 | 4 | 35000 | 4,54 | 35000 | 4,54 | 35000 | 35000 |
| 203 | 2012 | Glace vanille | L3 | Dessert lacté | 10 | 100 | 1 | 72 | 7 | 718 | 720 | 2,86 | yes | 10 | 100 | 1 | 54 | 6 | 550 | 2,74 | 540 | 2,73 | 550 | 550 |
| 5 | 2012 | Chair crue bœuf/veau | C1 | viande crue | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | - | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | <10 | <10 |
| 8 | 2012 | Soubressade | C1 | viande crue | 10 | 100 | 1 | 3 | 0 | 27 | 30 | 1,48 | yes | 10 | 100 | 1 | 1 | 0 | 9 | 0,95 | 10 | 1,00 | 9 | 10 |
| 49 | 2012 | Onglet cru | C1 | viande crue | 10 | 100 | 1 | 18 | 2 | 182 | 180 | 2,26 | yes | 10 | 100 | 1 | 19 | 1 | 180 | 2,26 | 190 | 2,28 | 180 | 180 |
| 51 | 2012 | Steak tendre | C1 | viande crue | 10 | 100 | 1 | 5 | 0 | 45 | 45 | 1,65 | yes | 10 | 100 | 1 | 9 | 0 | 82 | 1,91 | 90 | 1,95 | 82 | 90 |
| 153 | 2012 | Saucisse de Toulouse | C1 | viande crue | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | - | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | <10 | <10 |
| 182 | 2012 | Steak haché | C1 | viande crue | 10 | 100 | 1 | 2 | 0 | 18 | 20 | 1,30 | yes | 10 | 100 | 1 | 6 | 1 | 64 | 1,81 | 60 | 1,78 | 64 | 60 |
| 183 | 2012 | Steak haché | C1 | viande crue | 10 | 100 | 1 | 44 | 3 | 427 | 430 | 2,63 | yes | 10 | 100 | 1 | 38 | 1 | 350 | 2,54 | 380 | 2,58 | 350 | 360 |
| 184 | 2012 | Steak haché | C1 | viande crue | 10 | 100 | 1 | 128 | 9 | 1245 | 1200 | 3,08 | yes | 10 | 100 | 1 | 92 | 13 | 950 | 2,98 | 920 | 2,96 | 950 | 960 |
| 185 | 2012 | Treaming | C1 | viande crue | 10 | 100 | 0,1 | 56 | 3 | 5364 | 5400 | 3,73 | yes | 100 | 1000 | 1 | 42 | 4 | 4200 | 3,62 | 4200 | 3,62 | 4200 | 4200 |
| 186 | 2012 | Cœur | C1 | viande crue | 10 | 100 | 0,1 | 50 | 5 | 5000 | 5000 | 3,70 | yes | 100 | 1000 | 1 | 43 | 4 | 4300 | 3,63 | 4300 | 3,63 | 4300 | 4300 |
| 187 | 2012 | Foie | C1 | viande crue | 100 | 1000 | 0,1 | 54 | 4 | 52727 | 53000 | 4,72 | yes | 1000 | 10000 | 1 | 39 | 3 | 38000 | 4,58 | 39000 | 4,59 | 38000 | 38000 |
| 3 | 2012 | Rillettes de canard | C2 | charcuterie et salaisons | 10 | 100 | 0,1 | >150 | >150 | >150000 | >150000 | >5,18 | yes | 10 | 100 | 1 | >150 | >150 | >150000 | >5,18 | >15000 | >4,18 | >150000 | >15000 |
| 154 | 2012 | Rillettes de porc | C2 | charcuterie et salaisons | 10 | 100 | 0,1 | 29 | 4 | 3000 | 3000 | 3,48 | yes | 10 | 100 | 1 | >150 | 21 | 2100 | 3,32 | 2100 | 3,32 | 2100 | 2100 |
| 188 | 2012 | Rillettes pur porc | C2 | charcuterie et salaisons | 10 | 100 | 0,1 | 36 | 4 | 3636 | 3600 | 3,56 | yes | 100 | 1000 | 1 | 22 | 3 | 2300 | 3,36 | 2200 | 3,34 | 2300 | 2300 |
| 190 | 2012 | Rillettes de porc | C2 | charcuterie et salaisons | 10 | 100 | 1 | 43 | 5 | 436 | 440 | 2,64 | yes | 10 | 100 | 1 | 49 | 2 | 460 | 2,66 | 490 | 2,69 | 460 | 460 |
| 28.1 | 2006 | Paté de foie | C2 | charcuterie et salaisons | 100 | 1000 | 0,1 | 13 | 2 | 13636 | 14000 | 4,15 | yes | 100 | 1000 | 1 | 135 | 14 | 14000 | 4,15 | 14000 | 4,15 | 14000 | / |
| 34.2 | 2006 | Rillettes pur porc | C2 | charcuterie et salaisons | 10 | 100 | 1 | 148 | 13 | 1464 | 1500 | 3,18 | yes | 10 | 100 | 1 | 146 | 15 | 1500 | 3,18 | 1460 | 3,16 | 1500 | / |
| 1 | 2012 | Poulet mariné | C3 | Carnés | 10 | 100 | 1 | 24 | 1 | 227 | 230 | 2,36 | yes | 10 | 100 | 1 | 24 | 2 | 240 | 2,38 | 240 | 2,38 | 240 | 240 |

| N° | Validation | Product (french name) | Cat. | Type | Reference method : ISO # | | | | | | | | Alternative method : ALOA COUNT / EPT -Pour plate | | | | | | | | | | | |
|-----------|------------|--|-------|--------------------------------|--------------------------|--------------|--------|--------------|----------|-------------|-------------|-------------|---|--------------|--------------|--------|--------------|----------|-------------------------------------|------|------------------------------------|------|-------------------------|------------------------|
| | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | Conf. Col. | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | | | |
| | | | | | | | | 48h | | | 45h | | | | | | 72h 5°C | | | | | | | |
| | | | | | | | | 1st dil. | 2nd dil. | Result 48 h | Result 48 h | Result 48 h | | | | | 1st dil. | 2nd dil. | Result 45 h Interpretation 2 plates | | Result 45 h Interpretation 1 plate | | Interpretation 2 plates | Interpretation 1 plate |
| Nbre col. | Nbre col. | ufc/g | ufc/g | log ufc/g | m1 | m2 | ufc/g | log ufc/g | ufc/g | log ufc/g | CFU/g | CFU/g | | | | | | | | | | | | |
| | | | | 4ème gamme | | | | | | | | | | | | | | | | | | | | |
| 41.5 | 2006 | Salade mélangée | V3 | Vgtx transformés et 4ème gamme | 10 | 100 | 1 | 57 | 7 | 582 | 580 | 2,76 | yes | 10 | 100 | 1 | 58 | 6 | 580 | 2,76 | 580 | 2,76 | 580 | / |
| 41.6 | 2006 | Salade mêlée | V3 | Vgtx transformés et 4ème gamme | 10 | 100 | 1 | 26 | 2 | 255 | 250 | 2,40 | yes | 10 | 100 | 1 | 17 | 2 | 170 | 2,23 | 170 | 2,23 | 170 | / |
| 90 | 2018 | Betterave cuite | V3 | Vgtx transformés et 4ème gamme | 10 | 100 | 1 | 78 | 6 | 764 | 760 | 2,88 | yes | 10 | 100 | 1 | 84 | 7 | 830 | 2,92 | 840 | 2,92 | 830 | 830 |
| 64 | 2012 | Pizza au thon | T1 | Traiteur froid et chaud | 10 | 100 | 1 | 19 | 2 | 191 | 190 | 2,28 | yes | 10 | 100 | 1 | 17 | 0 | 150 | 2,18 | 170 | 2,23 | 150 | 160 |
| 86 | 2012 | Mayonnaise | T1 | Traiteur froid et chaud | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | - | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | <10 | <10 |
| 200 | 2012 | Mayonnaise | T1 | Traiteur froid et chaud | 100 | 1000 | 0,1 | 24 | 3 | 24545 | 25000 | 4,40 | yes | 1000 | 10000 | 1 | 20 | 4 | 22000 | 4,34 | 20000 | 4,30 | 22000 | 22000 |
| 12 | 2018 | Salade composée œufs tomates | T1 | Traiteur froid et chaud | 10 | 100 | 0,1 | 54 | 2 | 5091 | 5100 | 3,71 | yes | 100 | 1000 | 1 | 42 | 5 | 4300 | 3,63 | 4200 | 3,62 | 4300 | 4300 |
| 13 | 2018 | Rouleau de printemps | T1 | Traiteur froid et chaud | 10 | 100 | 0,1 | 30 | 2 | 2909 | 2900 | 3,46 | yes | 100 | 1000 | 1 | 25 | 2 | 2500 | 3,40 | 2500 | 3,40 | 2500 | 2500 |
| 14 | 2018 | Quiche méditerranéenne | T1 | Traiteur froid et chaud | 10 | 100 | 1 | 46 | 2 | 436 | 440 | 2,64 | yes | 10 | 100 | 1 | 34 | 2 | 330 | 2,52 | 340 | 2,53 | 330 | 330 |
| 84 | 2012 | Crème anglaise | T2 | Pâtisseries | 10 | 100 | 1 | 81 | 7 | 800 | 800 | 2,90 | yes | 10 | 100 | 1 | 57 | 6 | 570 | 2,76 | 570 | 2,76 | 570 | 570 |
| 89 | 2012 | Crème aux œufs | T2 | Pâtisseries | 10 | 100 | 1 | 20 | 2 | 200 | 200 | 2,30 | yes | 10 | 100 | 1 | 29 | 3 | 290 | 2,46 | 290 | 2,46 | 290 | 290 |
| 201 | 2012 | Crème anglaise | T2 | Pâtisseries | 10 | 100 | 0,1 | 24 | 2 | 2364 | 2400 | 3,38 | yes | 100 | 1000 | 1 | 39 | 4 | 3900 | 3,59 | 3900 | 3,59 | 3900 | 3900 |
| 212 | 2012 | Crème café | T2 | Pâtisseries | 100 | 1000 | 0,1 | 11 | 1 | 10909 | 11000 | 4,04 | yes | 1000 | 10000 | 1 | 11 | 1 | 11000 | 4,04 | 11000 | 4,04 | 11000 | 11000 |
| 52.21 | 2006 | Mille feuille | T2 | Pâtisseries | 10 | 100 | 1 | 34 | 3 | 336 | 340 | 2,53 | yes | 10 | 100 | 1 | 37 | 4 | 370 | 2,57 | 370 | 2,57 | 370 | / |
| 45.5 | 2006 | Œuf bio | T3 | Œufs crus et cuits | 10 | 100 | 1 | >150 | 20 | 2000 | 2000 | 3,30 | yes | 10 | 100 | 1 | 148 | 16 | 1500 | 3,18 | 1500 | 3,18 | 1500 | / |
| 45.6 | 2006 | Œuf de basse cour | T3 | Œufs crus et cuits | 10 | 100 | 1 | 60 | 8 | 618 | 620 | 2,79 | yes | 10 | 100 | 1 | 61 | 6 | 610 | 2,79 | 610 | 2,79 | 610 | / |
| 45.9 | 2006 | Œuf bio | T3 | Œufs crus et cuits | 10 | 100 | 1 | 9 | 0 | 82 | 82 | 1,91 | yes | 10 | 100 | 1 | 9 | 0 | 82 | 1,91 | 90 | 1,95 | 82 | / |
| 53.12 | 2006 | Œuf dur | T3 | Œufs crus et cuits | 10 | 100 | 1 | 5 | 0 | 45 | 45 | 1,65 | yes | 10 | 100 | 1 | 4 | 0 | 36 | 1,56 | 40 | 1,60 | 36 | / |
| 89 | 2018 | Œuf mollet | T3 | Œufs crus et cuits | 10 | 100 | 1 | 44 | 6 | 455 | 450 | 2,65 | yes | 10 | 100 | 1 | 36 | 2 | 350 | 2,54 | 360 | 2,56 | 350 | 350 |
| 125 | 2012 | Chiffonnette abattoir carcasse Q3 | E1 | prélèvement de surface | 10 | 100 | 1 | 75 | 6 | 736 | 740 | 2,87 | yes | 10 | 100 | 1 | 69 | 7 | 690 | 2,84 | 690 | 2,84 | 690 | 690 |
| 126 | 2012 | Chiffonnette abattoir carcasse Q4 | E1 | prélèvement de surface | 10 | 100 | 1 | 25 | 2 | 245 | 250 | 2,40 | yes | 10 | 100 | 1 | 20 | 2 | 200 | 2,30 | 200 | 2,30 | 200 | 200 |
| 127 | 2012 | Chiffonnette abattoir carcasse Q5 | E1 | prélèvement de surface | 10 | 100 | 1 | 41 | 4 | 409 | 410 | 2,61 | yes | 10 | 100 | 1 | 49 | 5 | 490 | 2,69 | 490 | 2,69 | 490 | 490 |
| 128 | 2012 | Chiffonnette découpe tapis AR | E1 | prélèvement de surface | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | yes | 10 | 100 | 1 | 0 | 0 | <10 | <1 | <10 | <1 | <10 | <10 |
| 129 | 2012 | Chiffonnette découpe tapis AVT | E1 | prélèvement de surface | 10 | 100 | 1 | 1 | 0 | 9 | 10 | 1,00 | yes | 10 | 100 | 1 | 2 | 0 | 18 | 1,26 | 20 | 1,30 | 18 | 20 |
| 134 | 2012 | Ecouvillon atelier haché, cheminé broyeur 2nd frais | E1 | prélèvement de surface | 10 | 100 | 1 | 0 | 0 | <10 | <10 | <1 | - | 10 | 100 | 1 | 2 | 0 | 18 | 1,26 | 20 | 1,30 | 18 | 20 |
| 135 | 2012 | Ecouvillon atelier haché, cheminée mélangeur | E1 | prélèvement de surface | 10 | 100 | 1 | 11 | 0 | 100 | 100 | 2,00 | yes | 10 | 100 | 1 | 11 | 1 | 110 | 2,04 | 110 | 2,04 | 110 | 110 |
| 136 | 2012 | Ecouvillon atelier haché, roue transpalette électrique | E1 | prélèvement de surface | 10 | 100 | 0,1 | 77 | 18 | 8636 | 8600 | 3,93 | yes | 10 | 100 | 1 | >150 | 65 | 6500 | 3,81 | 6500 | 3,81 | 6500 | 6500 |
| 209 | 2012 | Ecouvillon évaporateur CF | E1 | prélèvement de surface | 100 | 1000 | 0,1 | 61 | 6 | 60909 | 61000 | 4,79 | yes | 1000 | 10000 | 1 | 59 | 6 | 59000 | 4,77 | 59000 | 4,77 | 59000 | 59000 |
| 210 | 2012 | Ecouvillon hachoir | E1 | prélèvement de surface | 100 | 1000 | 1 | 117 | 13 | 11818 | 12000 | 4,08 | yes | 100 | 1000 | 1 | 133 | 9 | 13000 | 4,11 | 13000 | 4,11 | 13000 | 13000 |

| N° | Validation | Product (french name) | Cat. | Type | Reference method : ISO # | | | | | | | | Alternative method : ALOA COUNT / EPT -Pour plate | | | | | | | | | | | | |
|--------|------------|---|-------|------------------------|--------------------------|--------------|--------|--------------------|--------------------|-------------|-------------|-------------|---|--------------|--------------|--------|--------------|----------|-------------------------------------|------|------------------------------------|------|-------------------------|------------------------|-------|
| | | | | | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | Conf. Col. | 1st dilution | 2nd dilution | Volume | Repetition 1 | | | | | | | | |
| | | | | | | | | 48h | | 45h | | | | | | | 72h 5°C | | | | | | | | |
| | | | | | | | | 1st dil. Nbre col. | 2nd dil. Nbre col. | Result 48 h | Result 48 h | Result 48 h | | | | | 1st dil. | 2nd dil. | Result 45 h Interpretation 2 plates | | Result 45 h Interpretation 1 plate | | Interpretation 2 plates | Interpretation 1 plate | |
| V (mL) | m1 | m2 | ufc/g | ufc/g | log ufc/g | V (mL) | m1 | m2 | ufc/g | log ufc/g | ufc/g | log ufc/g | CFU/g | CFU/g | | | | | | | | | | | |
| 211 | 2012 | Chiffonnette plan de travail | E1 | prélèvement de surface | 10 | 100 | 0,1 | >150 | 26 | 26000 | 26000 | 4,41 | yes | 100 | 1000 | 1 | >150 | 25 | 25000 | 4,40 | 25000 | 4,40 | 25000 | 25000 | 25000 |
| 142 | 2012 | Eau atelier haché, égout frigo MP surg. | E2 | eau de process | 10 | 100 | 1 | 12 | 1 | 118 | 120 | 2,08 | yes | 10 | 100 | 1 | 10 | 0 | 91 | 1,96 | 100 | 2,00 | 91 | 90 | |
| 143 | 2012 | Eau abattoir égout | E2 | eau de process | 10 | 100 | 1 | 22 | 1 | 209 | 210 | 2,32 | yes | 10 | 100 | 1 | 16 | 2 | 160 | 2,20 | 160 | 2,20 | 160 | 160 | |
| 207 | 2012 | Eau citerne | E2 | eau de process | 100 | 1000 | 1 | 88 | 8 | 8727 | 8700 | 3,94 | yes | 100 | 1000 | 1 | 80 | 8 | 8000 | 3,90 | 8000 | 3,90 | 8000 | 8000 | |
| 208 | 2012 | Eau de rinçage | E2 | eau de process | 100 | 1000 | 1 | >150 | 62 | 62000 | 62000 | 4,79 | yes | 100 | 1000 | 1 | >150 | 49 | 49000 | 4,69 | 49000 | 4,69 | 49000 | 49000 | |
| 214 | 2012 | Eau rinçage | E2 | eau de process | 10 | 100 | 0,1 | 18 | 2 | 1818 | 1800 | 3,26 | yes | 100 | 1000 | 1 | 17 | 1 | 1600 | 3,20 | 1700 | 3,23 | 1600 | 1600 | |
| 215 | 2012 | Eau de rinçage | E2 | eau de process | 10 | 100 | 0,1 | 22 | 2 | 2182 | 2200 | 3,34 | yes | 100 | 1000 | 1 | 18 | 2 | 1800 | 3,26 | 1800 | 3,26 | 1800 | 1800 | |
| 19 | 2018 | déchets plan de travail boulangerie | E3 | Poussières et résidus | 10 | 100 | 0,1 | 25 | 3 | 2545 | 2500 | 3,40 | yes | 100 | 1000 | 1 | 22 | 0 | 2000 | 3,30 | 2200 | 3,34 | 2000 | 2000 | |
| 20 | 2018 | déchets evier charcuterie | E3 | Poussières et résidus | 10 | 100 | 0,1 | 43 | 2 | 4091 | 4100 | 3,61 | yes | 100 | 1000 | 1 | 38 | 5 | 3900 | 3,59 | 3800 | 3,58 | 3900 | 3900 | |
| 21 | 2018 | Déchets sol boulangerie | E3 | Poussières et résidus | 10 | 100 | 0,1 | 46 | 2 | 4364 | 4400 | 3,64 | yes | 100 | 1000 | 1 | 25 | 0 | 2300 | 3,36 | 2500 | 3,40 | 2300 | 2300 | |
| 22 | 2018 | déchets sol charcuterie | E3 | Poussières et résidus | 10 | 100 | 0,1 | 35 | 3 | 3455 | 3500 | 3,54 | yes | 100 | 1000 | 1 | 21 | 1 | 2000 | 3,30 | 2100 | 3,32 | 2000 | 2000 | |
| 82 | 2018 | Déchets boulangerie | E3 | Poussières et résidus | 10 | 100 | 1 | 20 | 6 | 236 | 240 | 2,38 | yes | 10 | 100 | 1 | 27 | 5 | 290 | 2,46 | 270 | 2,43 | 290 | 290 | |

APPENDIX 5

Relative trueness study: Initial results *Listeria spp.*

Appendix 5: Relative trueness study: *Listeria spp.*-ISO method

| N° | Date | Product (French name) | Cat. | Type | Type de contamination | | 1ère dilution | 2ème dilution | Méthode ISO 11290-2 # | | | | |
|---------|------|---------------------------------|------|---------------------|------------------------------|------------------------------|---------------|---------------|-----------------------|--------------|-----------|--------------|--------------|
| | | | | | Conta artificielle (O / N) ? | Type Listeria | | | Vol. ensemencé | Répétition 1 | | | |
| | | | | | | | | | | 48h | | Résult. 48 h | Résult. 48 h |
| | | | | | | | | | | 1ère dil. | 2ème dil. | | |
| V (mL) | m1 | m2 | | | | | | | | | | | |
| 21 | 2012 | Fromage chèvre | L1 | fromage au lait cru | N | <i>L. mono</i> | 10 | 100 | 1 | 15 | 1 | 150 | 2,18 |
| 161 | 2012 | Fromage blanc | L1 | fromage au lait cru | N | <i>L. spp</i> | 10 | 100 | 1 | 1 | 0 | 9 | 0,95 |
| 205 | 2012 | Fromage chèvre | L1 | fromage au lait cru | N | <i>L. mono</i> | 10 | 100 | 1 | 132 | 12 | 1300 | 3,11 |
| 218 | 2012 | Cabri blanc | L1 | fromage au lait cru | O | <i>L. welshimeri</i> | 10 | 100 | 1 | 10 | 1 | 100 | 2,00 |
| 219 | 2012 | Chèvre Sainte Maure de Touraine | L1 | fromage au lait cru | O | <i>L. welshimeri</i> | 10 | 100 | 1 | 6 | 0 | 55 | 1,74 |
| 60 | 2018 | Fromage de chèvre | L1 | fromage au lait cru | O | <i>L.innocua</i> | 10 | 100 | 1 | 17 | 2 | 170 | 2,23 |
| 61 | 2018 | Fromage de chèvre | L1 | fromage au lait cru | O | <i>L.innocua</i> | 10 | 100 | 1 | 24 | 2 | 240 | 2,38 |
| 147 | 2012 | Lait de chèvre | L2 | lait cru | O | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 16 | 1 | 150 | 2,18 |
| 148 | 2012 | Lait de chèvre | L2 | lait cru | O | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 40 | 3 | 390 | 2,59 |
| 162 | 2012 | Lait cru de vache | L2 | lait cru | N | <i>L. spp</i> | 10 | 100 | 1 | 27 | 3 | 270 | 2,43 |
| 164 | 2012 | Lait cru de vache | L2 | lait cru | O | <i>L. ivanovii</i> | 10 | 100 | 1 | 5 | 0 | 45 | 1,65 |
| 1 | 2018 | Lait de chèvre | L2 | lait cru | O | <i>L. mono</i> | 10 | 100 | 1 | 30 | 4 | 310 | 2,49 |
| 24 | 2018 | Lait cru de vache | L2 | lait cru | O | <i>L. innocua</i> | 10 | 100 | 1 | 34 | 4 | 350 | 2,54 |
| 95 | 2012 | Yaourt chocolat | L3 | dessert lacté | O | <i>L. ivanovii</i> | 10 | 100 | 1 | 16 | 1 | 150 | 2,18 |
| 96 | 2012 | Danette crème pistache | L3 | dessert lacté | O | <i>L. mono + L. ivanovii</i> | 10 | 100 | 1 | 36 | 3 | 350 | 2,54 |
| 97 | 2012 | Danette crème caramel | L3 | dessert lacté | O | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 64 | 5 | 630 | 2,80 |
| 25 | 2018 | Crème au caramel | L3 | dessert lacté | O | <i>L. innocua</i> | 10 | 100 | 1 | 25 | 0 | 230 | 2,36 |
| 26 | 2018 | Crème au chocolat | L3 | dessert lacté | O | <i>L. innocua</i> | 10 | 100 | 1 | 29 | 2 | 280 | 2,45 |
| 49 | 2012 | Onglet | C1 | viande crue | N | <i>L. mono + L. spp</i> | 10 | 100 | 1 | 20 | 2 | 200 | 2,30 |
| 152 | 2012 | Steak haché | C1 | viande crue | N | <i>L. spp</i> | 10 | 100 | 1 | 14 | 1 | 140 | 2,15 |
| 153 | 2012 | Saucisse | C1 | viande crue | N | <i>L. mono</i> | 10 | 100 | 1 | 0 | 0 | <10 | <1 |
| 174 bis | 2012 | Saucisse de Toulouse | C1 | viande crue | O | <i>L. welshimeri</i> | 10 | 100 | 1 | 21 | 2 | 210 | 2,32 |

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| N° | Date | Product (French name) | Cat. | Type | Type de contamination | | 1ère dilution | 2ème dilution | Méthode ISO 11290-2 # | | | | | |
|---------|------|---------------------------|-------|--------------------------|------------------------------|---------------------------------|---------------|---------------|-----------------------|--------------|-----------|--------|--------------|--------------|
| | | | | | Conta artificielle (O / N) ? | Type Listeria | | | Vol. ensemencé | Répétition 1 | | | | |
| | | | | | | | | | | 48h | | | Résult. 48 h | Résult. 48 h |
| | | | | | | | | | | 1ère dil. | 2ème dil. | ufc/g | | |
| V (mL) | m1 | m2 | ufc/g | log ufc/g | | | | | | | | | | |
| 179 bis | 2012 | Mixé de porc | C1 | viande crue | O | <i>L. welshimeri</i> | 10 | 100 | 1 | 38 | 3 | 370 | 2,57 | |
| 184 | 2012 | Steak haché | C1 | viande crue | N | <i>L. mono</i> | 10 | 100 | 1 | 128 | 9 | 1200 | 3,08 | |
| 2 | 2012 | Pâté de campagne | C2 | charcuterie et salaisons | N | <i>L. spp</i> | 10 | 100 | 1 | 0 | 0 | <10 | <1 | |
| 177 | 2012 | Paté de foie | C2 | charcuterie et salaisons | O | <i>L. innocua</i> | 10 | 100 | 0,1 | 47 | 6 | 4800 | 3,68 | |
| 180 | 2012 | Rillettes de porc | C2 | charcuterie et salaisons | O | <i>L. ivanovii + L. innocua</i> | 10 | 100 | 0,1 | 32 | 3 | 3200 | 3,51 | |
| 190 | 2012 | Rillettes de porc | C2 | charcuterie et salaisons | N | <i>L. mono</i> | 10 | 100 | 1 | 43 | 5 | 440 | 2,64 | |
| 30 | 2018 | Bacon | C2 | charcuterie et salaisons | O | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 45 | 5 | 4500 | 3,65 | |
| 31 | 2018 | Rosette | C2 | charcuterie et salaisons | O | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 25 | 3 | 2500 | 3,40 | |
| 1 | 2012 | Poulet mariné | C3 | Carné transformé | N | <i>L. mono + L. spp</i> | 10 | 100 | 1 | 27 | 2 | 260 | 2,41 | |
| 176 | 2012 | Steak haché cuit + sauce | C3 | Carné transformé | O | <i>L. ivanovii</i> | 10 | 100 | 1 | 106 | 12 | 1100 | 3,04 | |
| 27 | 2018 | Fricadelle | C3 | Carné transformé | O | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 117 | 12 | 12000 | 4,08 | |
| 28 | 2018 | Emincé de volaille | C3 | Carné transformé | O | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 94 | 10 | 9500 | 3,98 | |
| 29 | 2018 | Boulette de bœuf au curry | C3 | Carné transformé | O | <i>L. welshimeri</i> | 10 | 100 | 0,1 | >150 | 20 | 20000 | 4,30 | |
| 170 | 2012 | Eglefin | P1 | poisson cru | O | <i>L. innocua</i> | 10 | 100 | 1 | 124 | 12 | 1200 | 3,08 | |
| 171 | 2012 | Sole Tropicale | P1 | poisson cru | O | <i>L. innocua</i> | 10 | 100 | 1 | 24 | 2 | 240 | 2,38 | |
| 173 | 2012 | Sole Tropicale | P2 | poisson cru | O | <i>L. ivanovii</i> | 100 | 1000 | 0,1 | >150 | 17 | 170000 | 5,23 | |
| 32 | 2018 | Dos de merlu | P1 | poisson cru | O | <i>L. innocua</i> | 10 | 100 | 0,1 | 75 | 8 | 7500 | 3,88 | |
| 33 | 2018 | Pavé de saumon | P1 | poisson cru | O | <i>L. innocua</i> | 10 | 100 | 0,1 | 111 | 16 | 12000 | 4,08 | |
| 33 | 2012 | Haddock fumé | P2 | poisson fumé | N / O | <i>L. mono + L. innocua</i> | 10 | 100 | 0,1 | 38 | 3 | 3700 | 3,57 | |
| 34 | 2012 | Truite fumée | P2 | poisson fumé | N | <i>L. spp</i> | 10 | 100 | 1 | 8 | 1 | 82 | 1,91 | |
| 36 | 2012 | Saumon fumé | P2 | poisson fumé | O | <i>L. innocua</i> | 10 | 100 | 0,1 | 65 | 5 | 6400 | 3,81 | |
| 163 | 2012 | Haddock fumé | P2 | poisson fumé | O | <i>L. welshimeri</i> | 10 | 100 | 1 | 12 | 1 | 120 | 2,08 | |

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| N° | Date | Product (French name) | Cat. | Type | Type de contamination | | 1ère dilution | 2ème dilution | Méthode ISO 11290-2 # | | | | | |
|--------|------|---------------------------------|-------|----------------------|------------------------------|------------------------------------|---------------|---------------|-----------------------|--------------|-----------|-------|--------------|--------------|
| | | | | | Conta artificielle (O / N) ? | Type Listeria | | | Vol. ensemencé | Répétition 1 | | | | |
| | | | | | | | | | | 48h | | | Résult. 48 h | Résult. 48 h |
| | | | | | | | | | | 1ère dil. | 2ème dil. | ufc/g | | |
| V (mL) | m1 | m2 | ufc/g | log ufc/g | | | | | | | | | | |
| 181 | 2012 | Haddock fumé | P2 | poisson fumé | O | <i>L. welshimeri</i> | 10 | 100 | 1 | 9 | 1 | 91 | 1,96 | |
| 158 | 2012 | Crevettes roses | P3 | Poisson transformé | O | <i>L. ivanovii + L. seeligeri</i> | 10 | 100 | 1 | 5 | 0 | 45 | 1,65 | |
| 159 | 2012 | Accras de morue | P3 | Poisson transformé | O | <i>L. ivanovii + L. innocua</i> | 10 | 100 | 1 | 18 | 2 | 180 | 2,26 | |
| 216 | 2012 | Boulettes de thon | P3 | Poisson transformé | N | <i>L. spp</i> | 1000 | 10000 | 1 | 22 | 2 | 22000 | 4,34 | |
| 34 | 2018 | Cabillaud | P3 | Poisson transformé | O | <i>L. innocua</i> | 10 | 100 | 0,1 | 141 | 15 | 14000 | 4,15 | |
| 35 | 2018 | Saumon | P3 | Poisson transformé | O | <i>L. innocua</i> | 10 | 100 | 0,1 | 136 | 16 | 14000 | 4,15 | |
| 57 | 2018 | Filet de colin sauce eloise | P3 | Poisson transformé | O | <i>L. innocua</i> | 10 | 100 | 1 | 59 | 7 | 600 | 2,78 | |
| 67 | 2012 | Carottes à sable | V1 | végétaux frais | O | <i>L. innocua</i> | 10 | 100 | 1 | 18 | 1 | 170 | 2,23 | |
| 71 | 2012 | Radis | V1 | végétaux frais | O | <i>L. welshimeri + L. ivanovii</i> | 10 | 100 | 1 | 12 | 1 | 120 | 2,08 | |
| 82 | 2012 | Tomates cerises Bio | V1 | végétaux frais | O | <i>L. welshimeri</i> | 10 | 100 | 1 | 38 | 3 | 370 | 2,57 | |
| 36 | 2018 | Abricots | V1 | végétaux frais | O | <i>L. innocua</i> | 10 | 100 | 1 | 0 | 0 | <10 | <1 | |
| 37 | 2018 | Tomates | V1 | végétaux frais | O | <i>L. innocua</i> | 10 | 100 | 1 | 18 | 2 | 180 | 2,26 | |
| 58 | 2018 | Carottes | V1 | végétaux frais | O | <i>L. innocua</i> | 10 | 100 | 1 | 30 | 1 | 280 | 2,45 | |
| 61 bis | 2012 | Salade fruits exotiques | V2 | végétaux surgelés | N | <i>L. spp</i> | 10 | 100 | 1 | 0 | 0 | <10 | <1 | |
| 62 bis | 2012 | Mélange fruits rouges | V2 | végétaux surgelés | O | <i>L. welshimeri</i> | 10 | 100 | 1 | 19 | 2 | 190 | 2,28 | |
| 63 | 2012 | Mélange légumes couscous | V2 | végétaux surgelés | O | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 138 | 13 | 1400 | 3,15 | |
| 65 | 2012 | Poelée périgourdine | V2 | végétaux surgelés | O | <i>L. mono + L. welshimeri</i> | 10 | 100 | 1 | 24 | 2 | 240 | 2,38 | |
| 38 | 2018 | Morceaux de courge et butternut | V2 | végétaux surgelés | O | <i>L. innocua</i> | 10 | 100 | 1 | 25 | 1 | 240 | 2,38 | |
| 59 | 2018 | Poelée de légumes | V2 | végétaux surgelés | O | <i>L. innocua</i> | 10 | 100 | 1 | 74 | 7 | 740 | 2,87 | |
| 39 | 2018 | Coulis de tomate | V3 | végétaux transformés | O | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 34 | 3 | 3400 | 3,53 | |
| 40 | 2018 | Ratatouille | V3 | végétaux | O | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 66 | 4 | 6400 | 3,81 | |

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| N° | Date | Product (French name) | Cat. | Type | Type de contamination | | 1ère dilution | 2ème dilution | Méthode ISO 11290-2 # | | | | |
|--------|------|-----------------------------------|-------|------------------------|------------------------------|------------------------------------|---------------|---------------|-----------------------|--------------|-----------|--------------|--------------|
| | | | | | Conta artificielle (O / N) ? | Type Listeria | | | Vol. ensemencé | Répétition 1 | | | |
| | | | | | | | | | | 48h | | | |
| | | | | | | | | | | 1ère dil. | 2ème dil. | Résult. 48 h | Résult. 48 h |
| V (mL) | m1 | m2 | ufc/g | log ufc/g | | | | | | | | | |
| | | | | transformés | | | | | | | | | |
| 41 | 2018 | Champignons à la crème | V3 | végétaux transformés | O | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 9 | 0 | 820 | 2,91 |
| 42 | 2018 | Gratin de courgette | V3 | végétaux transformés | O | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 131 | 14 | 13000 | 4,11 |
| 43 | 2018 | Soupe de légumes | V3 | végétaux transformés | O | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 104 | 10 | 10000 | 4,00 |
| 165 | 2012 | Lard fumé et spaghettis | T1 | Traiteur chaud | O | <i>L. ivanovii + L. welshimeri</i> | 10 | 100 | 1 | 57 | 6 | 570 | 2,76 |
| 64 | 2012 | Pizza au thon | T1 | Traiteur chaud | O | <i>L. mono + L. welshimeri</i> | 10 | 100 | 1 | 27 | 2 | 260 | 2,41 |
| 48 | 2018 | Quiche | T1 | Traiteur chaud | O | <i>L. innocua</i> | 10 | 100 | 0,1 | 7 | 1 | 730 | 2,86 |
| 49 | 2018 | Quiche aux lardons | T1 | Traiteur chaud | O | <i>L. innocua</i> | 10 | 100 | 0,1 | 5 | 0 | 450 | 2,65 |
| 50 | 2018 | Nems au porc | T1 | Traiteur chaud | O | <i>L. innocua</i> | 10 | 100 | 0,1 | 8 | 1 | 820 | 2,91 |
| 217 | 2012 | Salade thon / surimi | T2 | Traiteur froid | O | <i>L. seeligeri</i> | 100 | 1000 | 0,1 | 25 | 3 | 25000 | 4,40 |
| 44 | 2018 | Salade composée au riz | T2 | Traiteur froid | O | <i>L. welshimeri</i> | 10 | 100 | 1 | 30 | 3 | 300 | 2,48 |
| 45 | 2018 | Salade Nigaire | T2 | Traiteur froid | O | <i>L. welshimeri</i> | 10 | 100 | 1 | 57 | 8 | 590 | 2,77 |
| 46 | 2018 | Salade composée | T2 | Traiteur froid | O | <i>L. welshimeri</i> | 10 | 100 | 1 | 76 | 8 | 760 | 2,88 |
| 47 | 2018 | Chou rouge/jambon | T2 | Traiteur froid | O | <i>L. welshimeri</i> | 10 | 100 | 1 | 40 | 1 | 370 | 2,57 |
| 83 | 2012 | Flan pâtissier | T3 | ovoproduit | O | <i>L. ivanovii + L. innocua</i> | 10 | 100 | 1 | 48 | 4 | 470 | 2,67 |
| 84 | 2012 | Crème anglaise | T3 | ovoproduit | O | <i>L. mono + L. welshimeri</i> | 10 | 100 | 1 | 86 | 7 | 850 | 2,93 |
| 86 | 2012 | Mayonnaise | T3 | ovoproduit | N / O | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 2 | 0 | 18 | 1,26 |
| 91 | 2012 | Crème pâtissière | T3 | ovoproduit | O | <i>L. ivanovii</i> | 10 | 100 | 1 | 21 | 2 | 210 | 2,32 |
| 94 | 2012 | Mousse chocolat | T3 | ovoproduit | N | <i>L. spp</i> | 10 | 100 | 1 | 50 | 5 | 500 | 2,70 |
| 99 | 2012 | Flan caramel | T3 | ovoproduit | O | <i>L. innocua</i> | 10 | 100 | 0,1 | >150 | 48 | 48000 | 4,68 |
| 124 | 2012 | Chiffonnette abattoir carcasse Q2 | E1 | prélèvement de surface | N | <i>L. spp</i> | 10 | 100 | 1 | 10 | 0 | 91 | 1,96 |

| N° | Date | Product (French name) | Cat. | Type | Type de contamination | | 1ère dilution | 2ème dilution | Méthode ISO 11290-2 # | | | | |
|--------|------|---|-------|------------------------|------------------------------|--------------------------------|---------------|---------------|-----------------------|--------------|-----------|--------------|--------------|
| | | | | | Conta artificielle (O / N) ? | Type Listeria | | | Vol. ensemencé | Répétition 1 | | | |
| | | | | | | | | | | 48h | | | |
| | | | | | | | | | | 1ère dil. | 2ème dil. | Résult. 48 h | Résult. 48 h |
| V (mL) | m1 | m2 | ufc/g | log ufc/g | | | | | | | | | |
| 125 | 2012 | Chiffonnette abattoir carcasse Q3 | E1 | prélèvement de surface | O | <i>L. mono + L. welshimeri</i> | 10 | 100 | 1 | 89 | 7 | 870 | 2,94 |
| 134 | 2012 | Ecouvillon atelier haché, cheminé broyeur 2nd frais | E1 | prélèvement de surface | N / O | <i>L. mono + L. welshimeri</i> | 10 | 100 | 1 | 3 | 0 | 27 | 1,43 |
| 135 | 2012 | Ecouvillon atelier haché, cheminé mélangeur | E1 | prélèvement de surface | N / O | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 22 | 0 | 200 | 2,30 |
| 156 | 2012 | Chiffonnette CL3 Tapis découpe milieu production | E1 | prélèvement de surface | N | <i>L. spp</i> | 10 | 100 | 0,1 | >150 | 20 | 20000 | 4,30 |
| 166 | 2012 | Chiffonnette plan de travail | E1 | prélèvement de surface | N | <i>L. spp</i> | 10 | 100 | 1 | 0 | 0 | <10 | <1 |
| 168 | 2012 | Eouvillon clayettes chambre froide | E1 | prélèvement de surface | N | <i>L. spp</i> | 10 | 100 | 1 | 1 | 0 | 9 | 0,95 |
| 169 | 2012 | Ecouvillon sol et poignée chambre froide | E1 | prélèvement de surface | O | <i>L. ivanovii</i> | 10 | 100 | 1 | 10 | 1 | 100 | 2,00 |
| 62 | 2018 | Chiffonnette plan de travail | E1 | prélèvement de surface | O | <i>L. innocua</i> | 10 | 100 | 1 | 91 | 13 | 950 | 2,98 |
| 141 | 2012 | Eau atelier haché Egout frigo mat 1er frais | E2 | eau de process | O | <i>L. innocua</i> | 10 | 100 | 1 | 3 | 0 | 27 | 1,43 |
| 143 | 2012 | Eau abattoir égout | E2 | eau de process | O | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 40 | 1 | 370 | 2,57 |
| 220 | 2012 | Eau rinçage graines | E2 | eau de process | O | <i>L. welshimeri</i> | 100 | 1000 | 1 | 43 | 4 | 4300 | 3,63 |
| 221 | 2012 | Eau de drainage | E2 | eau de process | O | <i>L. welshimeri</i> | 100 | 1000 | 1 | 41 | 3 | 4000 | 3,60 |
| 51 | 2018 | Eau composite cresson | E2 | eau de process | O | <i>L. innocua</i> | 10 | 100 | 0,1 | 13 | 1 | 1300 | 3,11 |
| 63 | 2018 | Eau de drainage | E2 | eau de process | O | <i>L. innocua</i> | 10 | 100 | 1 | 70 | 7 | 700 | 2,85 |
| 52 | 2018 | Déchets boulangerie | E3 | Poussières et résidus | O | <i>L. innocua</i> | 10 | 100 | 1 | 9 | 0 | 82 | 1,91 |
| 53 | 2018 | Déchets charcuterie | E3 | Poussières et résidus | O | <i>L. innocua</i> | 10 | 100 | 1 | 21 | 2 | 210 | 2,32 |
| 54 | 2018 | Déchets charcuterie | E3 | Poussières et résidus | O | <i>L. innocua</i> | 10 | 100 | 1 | 9 | 1 | 91 | 1,96 |
| 55 | 2018 | Déchets boulangerie | E3 | Poussières et résidus | O | <i>L. innocua</i> | 10 | 100 | 1 | 74 | 6 | 730 | 2,86 |
| 56 | 2018 | Déchets charcuterie | E3 | Poussières et résidus | O | <i>L. innocua</i> | 10 | 100 | 1 | 30 | 1 | 280 | 2,45 |

**Appendix 5 : Relative trueness study : *Listeria spp.*-Aloa Count method
Surface inoculation**

| | | | | | | | Alternative method : ALOA COUNT / EPT - Spreading | | | | | | | | | | | | | |
|--------|------|---------------------------------|------|------------------------------|---------------|---------------|---|--------------|-----------|--------------|-----------|-----------|------------------------------------|-----------|-----------------------------------|-----------|-------|-------------------------|------------------------|-------|
| N° | Date | Sample | Cat. | Type Listeria | 1ère dilution | 2ème dilution | Vol. ensemencé | Repetition 1 | | | | | | | | | | Interprétation 2 plates | Interprétation 1 plate | |
| | | | | | | | | 24h | | | 45h | | | | 72h 5°C | | | | | |
| | | | | | | | | 1ère dil. | 2ème dil. | Résult. 24 h | 1ère dil. | 2ème dil. | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | CFU/g | | | CFU/g |
| | | | | | | | | Nbre col. | Nbre col. | ufc/g | Nbre col. | Nbre col. | ufc/g | log ufc/g | ufc/g | log ufc/g | | | | |
| V (mL) | n1 | n2 | | m1 | m2 | | | | | | | | | | | | | | | |
| 21 | 2012 | Fromage chèvre | L1 | <i>L. mono</i> | 10 | 100 | 1 | 17 | 1 | 160 | 17 | 1 | 160 | 2,20 | 170 | 2,23 | 160 | 170 | | |
| 161 | 2012 | Fromage blanc | L1 | <i>L. spp</i> | 10 | 100 | 1 | 2 | 0 | 20 | 2 | 0 | 18 | 1,26 | 20 | 1,30 | 18 | 20 | | |
| 205 | 2012 | Fromage chèvre | L1 | <i>L. mono</i> | 10 | 100 | 1 | 110 | 6 | 1100 | 127 | 9 | 1200 | 3,08 | 1300 | 3,11 | 1200 | 1300 | | |
| 218 | 2012 | Cabri blanc | L1 | <i>L. welshimeri</i> | 10 | 100 | 1 | 7 | 0 | 60 | 7 | 0 | 64 | 1,81 | 70 | 1,85 | 64 | 70 | | |
| 219 | 2012 | Chèvre Sainte Maure de Touraine | L1 | <i>L. welshimeri</i> | 10 | 100 | 1 | 8 | 0 | 70 | 8 | 0 | 73 | 1,86 | 80 | 1,90 | 73 | 80 | | |
| 60 | 2018 | Fromage de chèvre | L1 | <i>L. innocua</i> | 10 | 100 | 1 | 10 | 1 | 100 | 11 | 1 | 110 | 2,04 | 110 | 2,04 | 110 | 110 | | |
| 61 | 2018 | Fromage de chèvre | L1 | <i>L. innocua</i> | 10 | 100 | 1 | 11 | 1 | 110 | 25 | 2 | 250 | 2,40 | 250 | 2,40 | 250 | 250 | | |
| 147 | 2012 | Lait de chèvre | L2 | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 17 | 1 | 160 | 18 | 1 | 170 | 2,23 | 180 | 2,26 | 170 | 180 | | |
| 148 | 2012 | Lait de chèvre | L2 | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 33 | 3 | 330 | 47 | 3 | 450 | 2,65 | 470 | 2,67 | 450 | 470 | | |
| 162 | 2012 | Lait cru de vache | L2 | <i>L. spp</i> | 10 | 100 | 1 | 19 | 2 | 190 | 32 | 2 | 310 | 2,49 | 320 | 2,51 | 310 | 320 | | |
| 164 | 2012 | Lait cru de vache | L2 | <i>L. ivanovii</i> | 10 | 100 | 1 | 3 | 0 | 30 | 3 | 0 | 27 | 1,43 | 30 | 1,48 | 27 | 30 | | |
| 1 | 2018 | Lait de chèvre | L2 | <i>L. mono</i> | 10 | 100 | 1 | 18 | 2 | 180 | 32 | 3 | 320 | 2,51 | 320 | 2,51 | 320 | 320 | | |
| 24 | 2018 | Lait cru de vache | L2 | <i>L. innocua</i> | 10 | 100 | 1 | 25 | 1 | 240 | 25 | 1 | 240 | 2,38 | 250 | 2,40 | 240 | 250 | | |
| 95 | 2012 | Yaourt chocolat | L3 | <i>L. ivanovii</i> | 10 | 100 | 1 | 4 | 0 | 40 | 12 | 1 | 120 | 2,08 | 120 | 2,08 | 120 | 120 | | |
| 96 | 2012 | Danette crème pistache | L3 | <i>L. mono + L. ivanovii</i> | 10 | 100 | 1 | 28 | 2 | 270 | 35 | 2 | 340 | 2,53 | 350 | 2,54 | 340 | 350 | | |
| 97 | 2012 | Danette crème caramel | L3 | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 58 | 5 | 570 | 50 | 6 | 510 | 2,71 | 500 | 2,70 | 510 | 500 | | |
| 25 | 2018 | Crème au caramel | L3 | <i>L. innocua</i> | 10 | 100 | 1 | 32 | 4 | 330 | 34 | 4 | 350 | 2,54 | 340 | 2,53 | 350 | 340 | | |
| 26 | 2018 | Crème au chocolat | L3 | <i>L. innocua</i> | 10 | 100 | 1 | 24 | 0 | 220 | 26 | 0 | 240 | 2,38 | 260 | 2,41 | 240 | 260 | | |
| 49 | 2012 | Onglet | C1 | <i>L. mono + L. spp</i> | 10 | 100 | 1 | 15 | 1 | 150 | 15 | 1 | 150 | 2,18 | 150 | 2,18 | 150 | 150 | | |
| 152 | 2012 | Steak haché | C1 | <i>L. spp</i> | 10 | 100 | 1 | 17 | 0 | 160 | 19 | 1 | 180 | 2,26 | 190 | 2,28 | 180 | 190 | | |

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| | | | | | | | Alternative method : ALOA COUNT / EPT - Spreading | | | | | | | | | | | | | |
|---------|------|---------------------------|------|--|---------------|---------------|---|--------------|-----------|--------------|-----------|-----------|------------------------------------|-----------|-----------------------------------|-----------|--------|-------------------------|------------------------|-------|
| N° | Date | Sample | Cat. | Type Listeria | 1ère dilution | 2ème dilution | Vol. ensemencé | Repetition 1 | | | | | | | | | | Interprétation 2 plates | Interprétation 1 plate | |
| | | | | | | | | 24h | | | 45h | | | | 72h 5°C | | | | | |
| | | | | | | | | 1ère dil. | 2ème dil. | Résult. 24 h | 1ère dil. | 2ème dil. | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | CFU/g | | | CFU/g |
| | | | | | | | | Nbre col. | Nbre col. | ufc/g | Nbre col. | Nbre col. | ufc/g | log ufc/g | ufc/g | log ufc/g | | | | |
| V (mL) | n1 | n2 | | m1 | m2 | | | | | | | | | | | | | | | |
| 153 | 2012 | Saucisse | C1 | <i>L. mono</i> | 10 | 100 | 1 | 0 | 0 | <10 | 0 | 0 | <10 | <1 | <10 | <1 | <10 | <10 | | |
| 174 bis | 2012 | Saucisse de Toulouse | C1 | <i>L. welshimeri</i> | 10 | 100 | 1 | 17 | 1 | 160 | 18 | 1 | 170 | 2,23 | 180 | 2,26 | 170 | 180 | | |
| 179 bis | 2012 | Mixé de porc | C1 | <i>L. welshimeri</i> | 10 | 100 | 1 | 3 | 0 | 30 | 37 | 3 | 360 | 2,56 | 370 | 2,57 | 360 | 370 | | |
| 184 | 2012 | Steak haché | C1 | <i>L. mono</i> | 10 | 100 | 1 | 100 | 11 | 1000 | 100 | 11 | 1000 | 3,00 | 1000 | 3,00 | 1000 | 1000 | | |
| 2 | 2012 | Pâté de campagne | C2 | <i>L. spp</i> | 10 | 100 | 1 | 0 | 0 | <10 | 0 | 0 | <10 | <1 | <10 | <1 | <10 | <10 | | |
| 177 | 2012 | Paté de foie | C2 | <i>L. innocua</i> | 10 | 100 | 0,1 | 35 | 5 | 3600 | 38 | 5 | 3900 | 3,59 | 3800 | 3,58 | 3900 | 3800 | | |
| 180 | 2012 | Rillettes de porc | C2 | <i>L. ivanovii</i> + <i>L. innocua</i> | 10 | 100 | 0,1 | 23 | 0 | 2100 | 27 | 2 | 2600 | 3,41 | 2700 | 3,43 | 2600 | 2700 | | |
| 190 | 2012 | Rillettes de porc | C2 | <i>L. mono</i> | 10 | 100 | 1 | 42 | 4 | 420 | 54 | 5 | 540 | 2,73 | 540 | 2,73 | 540 | 540 | | |
| 30 | 2018 | Bacon | C2 | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 25 | 2 | 2500 | 41 | 6 | 4300 | 3,63 | 4100 | 3,61 | 4300 | 4100 | | |
| 31 | 2018 | Rosette | C2 | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 22 | 1 | 2100 | 24 | 1 | 2300 | 3,36 | 2400 | 3,38 | 2300 | 2400 | | |
| 1 | 2012 | Poulet mariné | C3 | <i>L. mono</i> + <i>L. spp</i> | 10 | 100 | 1 | 30 | 2 | 290 | 30 | 2 | 290 | 2,46 | 300 | 2,48 | 290 | 300 | | |
| 176 | 2012 | Steak haché cuit + sauce | C3 | <i>L. ivanovii</i> | 10 | 100 | 1 | 78 | 8 | 780 | 103 | 7 | 1000 | 3,00 | 1030 | 3,01 | 1000 | 1030 | | |
| 27 | 2018 | Fricadelle | C3 | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 90 | 12 | 9300 | 126 | 14 | 13000 | 4,11 | 12600 | 4,10 | 13000 | 12600 | | |
| 28 | 2018 | Emincé de volaille | C3 | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 58 | 4 | 5600 | 109 | 13 | 11000 | 4,04 | 11000 | 4,04 | 11000 | 11000 | | |
| 29 | 2018 | Boulette de bœuf au curry | C3 | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 148 | 18 | 15000 | >150 | 24 | 24000 | 4,38 | 24000 | 4,38 | 24000 | 24000 | | |
| 170 | 2012 | Eglefin | P1 | <i>L. innocua</i> | 10 | 100 | 1 | 100 | 8 | 980 | 125 | 11 | 1200 | 3,08 | 1300 | 3,11 | 1200 | 1300 | | |
| 171 | 2012 | Sole Tropicale | P1 | <i>L. innocua</i> | 10 | 100 | 1 | 20 | 1 | 190 | 20 | 2 | 200 | 2,30 | 200 | 2,30 | 200 | 200 | | |
| 173 | 2012 | Sole Tropicale | P1 | <i>L. ivanovii</i> | 100 | 1000 | 0,1 | 111 | 17 | 120000 | 128 | 17 | 130000 | 5,11 | 130000 | 5,11 | 130000 | 130000 | | |
| 32 | 2018 | Dos de merlu | P1 | <i>L. innocua</i> | 10 | 100 | 0,1 | 72 | 4 | 6900 | 72 | 4 | 6900 | 3,84 | 7200 | 3,86 | 6900 | 7200 | | |
| 33 | 2018 | Pavé de saumon | P1 | <i>L. innocua</i> | 10 | 100 | 0,1 | 99 | 11 | 10000 | 122 | 13 | 12000 | 4,08 | 12000 | 4,08 | 12000 | 12000 | | |

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| | | | | | | | Alternative method : ALOA COUNT / EPT - Spreading | | | | | | | | | | | | | |
|--------|------|-----------------------------|------|------------------------------------|---------------|---------------|---|--------------|-----------|--------------|-----------|-----------|------------------------------------|-----------|-----------------------------------|-----------|-------|-------------------------|------------------------|-------|
| N° | Date | Sample | Cat. | Type Listeria | 1ère dilution | 2ème dilution | Vol. ensemencé | Repetition 1 | | | | | | | | | | Interprétation 2 plates | Interprétation 1 plate | |
| | | | | | | | | 24h | | | 45h | | | | 72h 5°C | | | | | |
| | | | | | | | | 1ère dil. | 2ème dil. | Résult. 24 h | 1ère dil. | 2ème dil. | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | CFU/g | | | CFU/g |
| | | | | | | | | Nbre col. | Nbre col. | ufc/g | Nbre col. | Nbre col. | ufc/g | log ufc/g | ufc/g | log ufc/g | | | | |
| V (mL) | n1 | n2 | | m1 | m2 | | | | | | | | | | | | | | | |
| 33 | 2012 | Haddock fumé | P2 | <i>L. mono + L. innocua</i> | 10 | 100 | 0,1 | 31 | 3 | 3100 | 39 | 4 | 3900 | 3,59 | 3900 | 3,59 | 3900 | 3900 | | |
| 34 | 2012 | Truite fumée | P2 | <i>L. spp</i> | 10 | 100 | 1 | 12 | 1 | 120 | 12 | 1 | 120 | 2,08 | 120 | 2,08 | 120 | 120 | | |
| 36 | 2012 | Saumon fumé | P2 | <i>L. innocua</i> | 10 | 100 | 0,1 | 29 | 4 | 3000 | 46 | 5 | 4600 | 3,66 | 4600 | 3,66 | 4600 | 4600 | | |
| 163 | 2012 | Haddock fumé | P2 | <i>L. welshimeri</i> | 10 | 100 | 1 | 8 | 0 | 70 | 8 | 0 | 73 | 1,86 | 80 | 1,90 | 73 | 80 | | |
| 181 | 2012 | Haddock fumé | P2 | <i>L. welshimeri</i> | 10 | 100 | 1 | 4 | 0 | 40 | 5 | 0 | 45 | 1,65 | 50 | 1,70 | 45 | 50 | | |
| 158 | 2012 | Crevettes roses | P3 | <i>L. ivanovii + L. seeligeri</i> | 10 | 100 | 1 | 2 | 0 | 20 | 2 | 0 | 18 | 1,26 | 20 | 1,30 | 18 | 20 | | |
| 159 | 2012 | Accras de morue | P3 | <i>L. ivanovii + L. innocua</i> | 10 | 100 | 1 | 1 | 0 | 10 | 17 | 1 | 160 | 2,20 | 170 | 2,23 | 160 | 170 | | |
| 216 | 2012 | Boulettes de thon | P3 | <i>L. spp</i> | 1000 | 10000 | 1 | 20 | 2 | 200 | 20 | 2 | 20000 | 4,30 | 20000 | 4,30 | 20000 | 20000 | | |
| 34 | 2018 | Cabillaud | P3 | <i>L. innocua</i> | 10 | 100 | 0,1 | 95 | 9 | 9500 | 123 | 14 | 12000 | 4,08 | 12300 | 4,09 | 12000 | 12300 | | |
| 35 | 2018 | Saumon | P3 | <i>L. innocua</i> | 10 | 100 | 0,1 | 106 | 12 | 11000 | 140 | 13 | 14000 | 4,15 | 14000 | 4,15 | 14000 | 14000 | | |
| 57 | 2018 | Filet de colin sauce eloise | P3 | <i>L. innocua</i> | 10 | 100 | 1 | 55 | 4 | 540 | 57 | 4 | 550 | 2,74 | 570 | 2,76 | 550 | 570 | | |
| 67 | 2012 | Carottes à sable | V1 | <i>L. innocua</i> | 10 | 100 | 1 | 11 | 1 | 110 | 20 | 2 | 200 | 2,30 | 200 | 2,30 | 200 | 200 | | |
| 71 | 2012 | Radis | V1 | <i>L. welshimeri + L. ivanovii</i> | 10 | 100 | 1 | 9 | 0 | 80 | 15 | 1 | 150 | 2,18 | 150 | 2,18 | 150 | 150 | | |
| 82 | 2012 | Tomates cerises Bio | V1 | <i>L. welshimeri</i> | 10 | 100 | 1 | 34 | 3 | 340 | 34 | 3 | 340 | 2,53 | 340 | 2,53 | 340 | 340 | | |
| 36 | 2018 | Abricots | V1 | <i>L. innocua</i> | 10 | 100 | 1 | 0 | 0 | <10 | 1 | 0 | 9 | 0,95 | 10 | 1,00 | 9 | 10 | | |
| 37 | 2018 | Tomates | V1 | <i>L. innocua</i> | 10 | 100 | 1 | 28 | 4 | 290 | 30 | 4 | 310 | 2,49 | 300 | 2,48 | 310 | 300 | | |
| 58 | 2018 | Carottes | V1 | <i>L. innocua</i> | 10 | 100 | 1 | 30 | 0 | 270 | 43 | 2 | 410 | 2,61 | 430 | 2,63 | 410 | 430 | | |
| 61 bis | 2012 | Salade fruits exotiques | V2 | <i>L. spp</i> | 10 | 100 | 1 | 0 | 0 | <10 | 0 | 0 | <10 | <1 | <10 | <1 | <10 | <10 | | |

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| | | | | | | | Alternative method : ALOA COUNT / EPT - Spreading | | | | | | | | | | | | | |
|--------|------|---------------------------------|------|------------------------------------|---------------|---------------|---|--------------|-----------|--------------|-----------|-----------|------------------------------------|-----------|-----------------------------------|-----------|-------|-------------------------|------------------------|-------|
| N° | Date | Sample | Cat. | Type Listeria | 1ère dilution | 2ème dilution | Vol. ensemencé | Repetition 1 | | | | | | | | | | Interprétation 2 plates | Interprétation 1 plate | |
| | | | | | | | | 24h | | | 45h | | | | 72h 5°C | | | | | |
| | | | | | | | | 1ère dil. | 2ème dil. | Résult. 24 h | 1ère dil. | 2ème dil. | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | CFU/g | | | CFU/g |
| | | | | | | | | Nbre col. | Nbre col. | ufc/g | Nbre col. | Nbre col. | ufc/g | log ufc/g | ufc/g | log ufc/g | | | | |
| V (mL) | n1 | n2 | | m1 | m2 | | | | | | | | | | | | | | | |
| 62 bis | 2012 | Mélange fruits rouges | V2 | <i>L. welshimeri</i> | 10 | 100 | 1 | 25 | 2 | 250 | 27 | 2 | 260 | 2,41 | 270 | 2,43 | 260 | 270 | | |
| 63 | 2012 | Mélange légumes couscous | V2 | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 116 | 9 | 1100 | >150 | 16 | 1600 | 3,20 | 1600 | 3,20 | 1600 | 1600 | | |
| 65 | 2012 | Poelée périgourdine | V2 | <i>L. mono + L. welshimeri</i> | 10 | 100 | 1 | 28 | 1 | 260 | 28 | 2 | 270 | 2,43 | 280 | 2,45 | 270 | 280 | | |
| 38 | 2018 | Morceaux de courge et butternut | V2 | <i>L. innocua</i> | 10 | 100 | 1 | 20 | 0 | 180 | 20 | 0 | 180 | 2,26 | 200 | 2,30 | 180 | 200 | | |
| 59 | 2018 | Poelée de légumes | V2 | <i>L. innocua</i> | 10 | 100 | 1 | 41 | 4 | 410 | 80 | 10 | 820 | 2,91 | 800 | 2,90 | 820 | 800 | | |
| 39 | 2018 | Coulis de tomate | V3 | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 43 | 3 | 4200 | 43 | 4 | 4300 | 3,63 | 4300 | 3,63 | 4300 | 4300 | | |
| 40 | 2018 | Ratatouille | V3 | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 50 | 1 | 4600 | 50 | 1 | 4600 | 3,66 | 5000 | 3,70 | 4600 | 5000 | | |
| 41 | 2018 | Champignons à la crème | V3 | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 7 | 1 | 730 | 8 | 1 | 820 | 2,91 | 800 | 2,90 | 820 | 800 | | |
| 42 | 2018 | Gratin de courgette | V3 | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 106 | 10 | 11000 | 139 | 15 | 14000 | 4,15 | 14000 | 4,15 | 14000 | 14000 | | |
| 43 | 2018 | Soupe de légumes | V3 | <i>L. welshimeri</i> | 10 | 100 | 0,1 | 113 | 9 | 11000 | 113 | 10 | 11000 | 4,04 | 11000 | 4,04 | 11000 | 11000 | | |
| 165 | 2012 | Lard fumé et spaghettis | T1 | <i>L. ivanovii + L. welshimeri</i> | 10 | 100 | 1 | 52 | 5 | 520 | 59 | 5 | 580 | 2,76 | 590 | 2,77 | 580 | 590 | | |
| 64 | 2012 | Pizza au thon | T1 | <i>L. mono + L. welshimeri</i> | 10 | 100 | 1 | 26 | 0 | 240 | 26 | 0 | 240 | 2,38 | 260 | 2,41 | 240 | 260 | | |
| 48 | 2018 | Quiche | T1 | <i>L. innocua</i> | 10 | 100 | 0,1 | 2 | 0 | 180 | 6 | 1 | 640 | 2,81 | 600 | 2,78 | 640 | 600 | | |
| 49 | 2018 | Quiche aux lardons | T1 | <i>L. innocua</i> | 10 | 100 | 0,1 | 7 | 0 | 640 | 9 | 1 | 910 | 2,96 | 900 | 2,95 | 910 | 900 | | |
| 50 | 2018 | Nems au porc | T1 | <i>L. innocua</i> | 10 | 100 | 0,1 | 1 | 0 | 90 | 5 | 0 | 450 | 2,65 | 500 | 2,70 | 450 | 500 | | |
| 217 | 2012 | Salade thon / surimi | T2 | <i>L. seeligeri</i> | 100 | 1000 | 0,1 | 24 | 2 | 24000 | 24 | 2 | 24000 | 4,38 | 24000 | 4,38 | 24000 | 24000 | | |
| 44 | 2018 | Salade composée | T2 | <i>L.</i> | 10 | 100 | 1 | 26 | 2 | 260 | 29 | 2 | 280 | 2,45 | 290 | 2,46 | 280 | 290 | | |

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|--------|------|---|------|--------------------------|---------------|---------------|---|--------------|-----------|--------------|-----------|-----------|------------------------------------|-----------|-----------------------------------|-----------|-------|-------------------------|------------------------|-------|
| N° | Date | Sample | Cat. | Type Listeria | 1ère dilution | 2ème dilution | Vol. ensemencé | Repetition 1 | | | | | | | | | | Interprétation 2 plates | Interprétation 1 plate | |
| | | | | | | | | 24h | | | 45h | | | | 72h 5°C | | | | | |
| | | | | | | | | 1ère dil. | 2ème dil. | Résult. 24 h | 1ère dil. | 2ème dil. | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | CFU/g | | | CFU/g |
| | | | | | | | | Nbre col. | Nbre col. | ufc/g | Nbre col. | Nbre col. | ufc/g | log ufc/g | ufc/g | log ufc/g | | | | |
| V (mL) | n1 | n2 | | m1 | m2 | | | | | | | | | | | | | | | |
| | | au riz | | welshimeri | | | | | | | | | | | | | | | | |
| 45 | 2018 | Salade Nigaire | T2 | L. welshimeri | 10 | 100 | 1 | 53 | 5 | 530 | 77 | 9 | 780 | 2,89 | 770 | 2,89 | 780 | 770 | | |
| 46 | 2018 | Salade composée | T2 | L. welshimeri | 10 | 100 | 1 | 46 | 6 | 470 | 54 | 6 | 550 | 2,74 | 540 | 2,73 | 550 | 540 | | |
| 47 | 2018 | Chou rouge/jambon | T2 | L. welshimeri | 10 | 100 | 1 | 33 | 1 | 310 | 36 | 2 | 350 | 2,54 | 360 | 2,56 | 350 | 360 | | |
| 83 | 2012 | Flan pâtissier | T3 | L. ivanovii + L. innocua | 10 | 100 | 1 | 42 | 2 | 400 | 51 | 3 | 490 | 2,69 | 510 | 2,71 | 490 | 510 | | |
| 84 | 2012 | Crème anglaise | T3 | L. mono + L. welshimeri | 10 | 100 | 1 | 32 | 3 | 320 | 81 | 5 | 780 | 2,89 | 810 | 2,91 | 780 | 810 | | |
| 86 | 2012 | Mayonnaise | T3 | L. mono + L. innocua | 10 | 100 | 1 | 7 | 0 | 70 | 7 | 0 | 64 | 1,81 | 70 | 1,85 | 64 | 70 | | |
| 91 | 2012 | Crème pâtissière | T3 | L. ivanovii | 10 | 100 | 1 | 14 | 1 | 140 | 18 | 2 | 180 | 2,26 | 180 | 2,26 | 180 | 180 | | |
| 94 | 2012 | Mousse chocolat | T3 | L. spp | 10 | 100 | 1 | 50 | 5 | 500 | 51 | 6 | 520 | 2,72 | 510 | 2,71 | 520 | 510 | | |
| 99 | 2012 | Flan caramel | T3 | L. innocua | 10 | 100 | 0,1 | >150 | 41 | 41000 | >150 | 57 | 57000 | 4,76 | 57000 | 4,76 | 57000 | 57000 | | |
| 124 | 2012 | Chiffonnette abattoir carcasse Q2 | E1 | L. spp | 10 | 100 | 1 | 7 | 1 | 70 | 7 | 1 | 73 | 1,86 | 70 | 1,85 | 73 | 70 | | |
| 125 | 2012 | Chiffonnette abattoir carcasse Q3 | E1 | L. mono + L. welshimeri | 10 | 100 | 1 | 73 | 7 | 730 | 97 | 6 | 940 | 2,97 | 970 | 2,99 | 940 | 970 | | |
| 134 | 2012 | Ecouvillon atelier haché, cheminé broyeur 2nd frais | E1 | L. mono + L. welshimeri | 10 | 100 | 1 | 3 | 0 | 30 | 7 | 0 | 64 | 1,81 | 70 | 1,85 | 64 | 70 | | |
| 135 | 2012 | Ecouvillon atelier haché, cheminé mélangeur | E1 | L. mono + L. innocua | 10 | 100 | 1 | 21 | 1 | 200 | 21 | 1 | 200 | 2,30 | 210 | 2,32 | 200 | 210 | | |
| 156 | 2012 | Chiffonnette CL3 Tapis découpe milieu production | E1 | L. spp | 10 | 100 | 0,1 | >150 | 18 | 1800 | >150 | 20 | 20000 | 4,30 | 20000 | 4,30 | 20000 | 20000 | | |
| 166 | 2012 | Chiffonnette plan | E1 | L. spp | 10 | 100 | 1 | 2 | 0 | 20 | 3 | 0 | 27 | 1,43 | 30 | 1,48 | 27 | 30 | | |

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|--------|------|---|------|-----------------------------|---------------|---------------|---|--------------|-----------|--------------|-----------|-----------|------------------------------------|-----------|-----------------------------------|-----------|-------|-------------------------|------------------------|-------|
| N° | Date | Sample | Cat. | Type Listeria | 1ère dilution | 2ème dilution | Vol. ensemencé | Repetition 1 | | | | | | | | | | Interprétation 2 plates | Interprétation 1 plate | |
| | | | | | | | | 24h | | | 45h | | | | 72h 5°C | | | | | |
| | | | | | | | | 1ère dil. | 2ème dil. | Résult. 24 h | 1ère dil. | 2ème dil. | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | CFU/g | | | CFU/g |
| | | | | | | | | Nbre col. | Nbre col. | ufc/g | Nbre col. | Nbre col. | ufc/g | log ufc/g | ufc/g | log ufc/g | | | | |
| V (mL) | n1 | n2 | | m1 | m2 | | | | | | | | | | | | | | | |
| | | de travail | | | | | | | | | | | | | | | | | | |
| 168 | 2012 | Ecouvillon clayettes chambre froide | E1 | <i>L. spp</i> | 10 | 100 | 1 | 1 | 0 | 10 | 1 | 0 | 9 | 0,95 | 10 | 1,00 | 9 | 10 | | |
| 169 | 2012 | Ecouvillon sol et poignée chambre froide | E1 | <i>L. ivanovii</i> | 10 | 100 | 1 | 10 | 1 | 100 | 12 | 1 | 120 | 2,08 | 120 | 2,08 | 120 | 120 | | |
| 62 | 2018 | Chiffonnette plan de travail | E1 | <i>L. innocua</i> | 10 | 100 | 1 | 48 | 3 | 460 | 60 | 5 | 590 | 2,77 | 600 | 2,78 | 590 | 600 | | |
| 141 | 2012 | Eau atelier haché Egout frigo mat 1er frais | E2 | <i>L. innocua</i> | 10 | 100 | 1 | 10 | 1 | 100 | 11 | 0 | 100 | 2,00 | 110 | 2,04 | 100 | 110 | | |
| 143 | 2012 | Eau abattoir égout | E2 | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 22 | 1 | 210 | 32 | 2 | 310 | 2,49 | 320 | 2,51 | 310 | 320 | | |
| 220 | 2012 | Eau rinçage graines | E2 | <i>L. welshimeri</i> | 100 | 1000 | 1 | 44 | 4 | 4400 | 45 | 4 | 4500 | 3,65 | 4500 | 3,65 | 4500 | 4500 | | |
| 221 | 2012 | Eau de drainage | E2 | <i>L. welshimeri</i> | 100 | 1000 | 1 | 41 | 4 | 4000 | 41 | 4 | 4100 | 3,61 | 4100 | 3,61 | 4100 | 4100 | | |
| 51 | 2018 | Eau composite cresson | E2 | <i>L. innocua</i> | 10 | 100 | 0,1 | 11 | 1 | 1100 | 12 | 2 | 1300 | 3,11 | 1200 | 3,08 | 1300 | 1200 | | |
| 63 | 2018 | Eau de drainage | E2 | <i>L. innocua</i> | 10 | 100 | 1 | 53 | 2 | 500 | 63 | 3 | 600 | 2,78 | 630 | 2,80 | 600 | 630 | | |
| 52 | 2018 | Déchets boulangerie | E3 | <i>L. innocua</i> | 10 | 100 | 1 | 8 | 0 | 70 | 11 | 1 | 110 | 2,04 | 110 | 2,04 | 110 | 110 | | |
| 53 | 2018 | Déchets charcuterie | E3 | <i>L. innocua</i> | 10 | 100 | 1 | 11 | 1 | 110 | 18 | 1 | 170 | 2,23 | 180 | 2,26 | 170 | 180 | | |
| 54 | 2018 | Déchets charcuterie | E3 | <i>L. innocua</i> | 10 | 100 | 1 | 0 | 0 | <10 | 8 | 0 | 73 | 1,86 | 80 | 1,90 | 73 | 80 | | |
| 55 | 2018 | Déchets boulangerie | E3 | <i>L. innocua</i> | 10 | 100 | 1 | 61 | 2 | 570 | 70 | 5 | 680 | 2,83 | 700 | 2,85 | 680 | 700 | | |
| 56 | 2018 | Déchets charcuterie | E3 | <i>L. innocua</i> | 10 | 100 | 1 | 28 | 2 | 270 | 30 | 2 | 290 | 2,46 | 300 | 2,48 | 290 | 300 | | |

**Appendix 5: Relative trueness study : *Listeria spp*-Aloa Count method
Pour-plating inoculation**

| | | | | | | | Alternative method : ALOA COUNT / EPT - Pour plate | | | | | | | | | | | | | |
|--------|------|---------------------------------|------|------------------------------|----------|----------|--|--------------|-----------|--------------|-----------|-----------|------------------------------------|-----------|-----------------------------------|-----------|-------|-------------------------|------------------------|-------|
| N° | Date | Sample | Cat. | Type Listeria | 1ère dil | 2ème dil | Vol. | Répétition 1 | | | | | | | | | | Interprétation 2 plates | Interprétation 1 plate | |
| | | | | | | | | 24h | | | 45h | | | | 72h 5°C | | | | | |
| | | | | | | | | 1ère dil. | 2ème dil. | Résult. 24 h | 1ère dil. | 2ème dil. | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | CFU/g | | | CFU/g |
| | | | | | | | | Nbre col. | Nbre col. | ufc/g | Nbre col. | Nbre col. | ufc/g | log ufc/g | ufc/g | log ufc/g | | | | |
| V (mL) | n1 | n2 | | m1 | m2 | | | | | | | | | | | | | | | |
| 21 | 2012 | Fromage chèvre | L1 | <i>L. mono</i> | 10 | 100 | 1 | 13 | 1 | 130 | 13 | 1 | 130 | 2,11 | 130 | 2,11 | 130 | 130 | | |
| 161 | 2012 | Fromage blanc | L1 | <i>L. spp</i> | 10 | 100 | 1 | 2 | 0 | 20 | 2 | 0 | 18 | 1,26 | 20 | 1,30 | 18 | 20 | | |
| 205 | 2012 | Fromage chèvre | L1 | <i>L. mono</i> | 10 | 100 | 1 | 116 | 7 | 1100 | 126 | 9 | 1200 | 3,08 | 1300 | 3,11 | 1200 | 1300 | | |
| 218 | 2012 | Cabri blanc | L1 | <i>L. welshimeri</i> | 10 | 100 | 1 | 3 | 1 | 40 | 3 | 1 | 36 | 1,56 | 30 | 1,48 | 36 | 40 | | |
| 219 | 2012 | Chèvre Sainte Maure de Touraine | L1 | <i>L. welshimeri</i> | 10 | 100 | 1 | 9 | 1 | 90 | 10 | 1 | 100 | 2,00 | 100 | 2,00 | 100 | 100 | | |
| 60 | 2018 | Fromage de chèvre | L1 | <i>L. innocua</i> | 10 | 100 | 1 | 14 | 1 | 140 | 16 | 1 | 150 | 2,18 | 160 | 2,20 | 150 | 160 | | |
| 61 | 2018 | Fromage de chèvre | L1 | <i>L. innocua</i> | 10 | 100 | 1 | 21 | 2 | 210 | 22 | 2 | 220 | 2,34 | 220 | 2,34 | 220 | 220 | | |
| 147 | 2012 | Lait de chèvre | L2 | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 15 | 1 | 150 | 16 | 1 | 150 | 2,18 | 160 | 2,20 | 150 | 160 | | |
| 148 | 2012 | Lait de chèvre | L2 | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 32 | 2 | 310 | 41 | 3 | 400 | 2,60 | 410 | 2,61 | 400 | 410 | | |
| 162 | 2012 | Lait cru de vache | L2 | <i>L. spp</i> | 10 | 100 | 1 | 19 | 1 | 180 | 21 | 1 | 200 | 2,30 | 210 | 2,32 | 200 | 210 | | |
| 164 | 2012 | Lait cru de vache | L2 | <i>L. ivanovii</i> | 10 | 100 | 1 | 3 | 0 | 30 | 6 | 0 | 55 | 1,74 | 60 | 1,78 | 55 | 60 (NE) | | |
| 1 | 2018 | Lait de chèvre | L2 | <i>L. mono</i> | 10 | 100 | 1 | 24 | 8 | 290 | 36 | 8 | 400 | 2,60 | 360 | 2,56 | 400 | 360 | | |
| 24 | 2018 | Lait cru de vache | L2 | <i>L. innocua</i> | 10 | 100 | 1 | 37 | 6 | 390 | 37 | 7 | 400 | 2,60 | 370 | 2,57 | 400 | 370 | | |
| 95 | 2012 | Yaourt chocolat | L3 | <i>L. ivanovii</i> | 10 | 100 | 1 | 11 | 0 | 100 | 18 | 1 | 170 | 2,23 | 180 | 2,26 | 170 | 180 | | |
| 96 | 2012 | Danette crème pistache | L3 | <i>L. mono + L. ivanovii</i> | 10 | 100 | 1 | 26 | 2 | 260 | 29 | 4 | 300 | 2,48 | 290 | 2,46 | 300 | 290 | | |
| 97 | 2012 | Danette crème caramel | L3 | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 49 | 3 | 470 | 65 | 3 | 620 | 2,79 | 650 | 2,81 | 620 | 650 | | |
| 25 | 2018 | Crème au caramel | L3 | <i>L. innocua</i> | 10 | 100 | 1 | 18 | 0 | 160 | 18 | 0 | 160 | 2,20 | 180 | 2,26 | 160 | 180 | | |
| 26 | 2018 | Crème au chocolat | L3 | <i>L. innocua</i> | 10 | 100 | 1 | 25 | 3 | 260 | 25 | 3 | 250 | 2,40 | 250 | 2,40 | 250 | 250 | | |
| 49 | 2012 | Onglet | C1 | <i>L. mono + L. spp</i> | 10 | 100 | 1 | 19 | 1 | 180 | 19 | 1 | 180 | 2,26 | 190 | 2,28 | 180 | 190 | | |
| 152 | 2012 | Steak haché | C1 | <i>L. spp</i> | 10 | 100 | 1 | 11 | 1 | 110 | 13 | 1 | 130 | 2,11 | 130 | 2,11 | 130 | 130 | | |

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| | | | | | | | Alternative method : ALOA COUNT / EPT - Pour plate | | | | | | | | | | | | | |
|---------|------|---------------------------|------|--|----------|----------|--|--------------|-----------|--------------|-----------|-----------|------------------------------------|-----------|-----------------------------------|-----------|--------|-------------------------|------------------------|-------|
| N° | Date | Sample | Cat. | Type Listeria | 1ère dil | 2ème dil | Vol. | Répétition 1 | | | | | | | | | | Interprétation 2 plates | Interprétation 1 plate | |
| | | | | | | | | 24h | | | 45h | | | | 72h 5°C | | | | | |
| | | | | | | | | 1ère dil. | 2ème dil. | Résult. 24 h | 1ère dil. | 2ème dil. | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | CFU/g | | | CFU/g |
| | | | | | | | | Nbre col. | Nbre col. | ufc/g | Nbre col. | Nbre col. | ufc/g | log ufc/g | ufc/g | log ufc/g | | | | |
| V (mL) | n1 | n2 | m1 | m2 | | | | | | | | | | | | | | | | |
| 153 | 2012 | Saucisse | C1 | <i>L. mono</i> | 10 | 100 | 1 | 0 | 0 | <10 | 0 | 0 | <10 | <1 | <10 | <1 | <10 | <10 | | |
| 174 bis | 2012 | Saucisse de Toulouse | C1 | <i>L. welshimeri</i> | 10 | 100 | 1 | 23 | 1 | 220 | 23 | 1 | 220 | 2,34 | 230 | 2,36 | 220 | 230 | | |
| 179 bis | 2012 | Mixé de porc | C1 | <i>L. welshimeri</i> | 10 | 100 | 1 | 5 | 0 | 50 | 29 | 3 | 290 | 2,46 | 290 | 2,46 | 290 | 290 | | |
| 184 | 2012 | Steak haché | C1 | <i>L. mono</i> | 10 | 100 | 1 | 91 | 13 | 950 | 92 | 13 | 950 | 2,98 | 920 | 2,96 | 950 | 920 | | |
| 2 | 2012 | Pâté de campagne | C2 | <i>L. spp</i> | 10 | 100 | 1 | 0 | 0 | <10 | 0 | 0 | <10 | <1 | <10 | <1 | <10 | <10 | | |
| 177 | 2012 | Paté de foie | C2 | <i>L. innocua</i> | 10 | 100 | 1 | >150 | 36 | 3600 | >150 | 36 | 3600 | 3,56 | 3600 | 3,56 | 3600 | 3600 | | |
| 180 | 2012 | Rillettes de porc | C2 | <i>L. ivanovii</i> + <i>L. innocua</i> | 10 | 100 | 1 | >150 | 17 | 17000 | >150 | 26 | 2600 | 3,41 | 2600 | 3,41 | 2600 | 2600 | | |
| 190 | 2012 | Rillettes de porc | C2 | <i>L. mono</i> | 10 | 100 | 1 | 44 | 1 | 410 | 49 | 2 | 460 | 2,66 | 490 | 2,69 | 460 | 490 | | |
| 30 | 2018 | Bacon | C2 | <i>L. welshimeri</i> | 100 | 1000 | 1 | 28 | 0 | 2500 | 39 | 1 | 3600 | 3,56 | 3900 | 3,59 | 3600 | 3900 | | |
| 31 | 2018 | Rosette | C2 | <i>L. welshimeri</i> | 100 | 1000 | 1 | 30 | 2 | 2900 | 32 | 2 | 3100 | 3,49 | 3200 | 3,51 | 3100 | 3200 | | |
| 1 | 2012 | Poulet mariné | C3 | <i>L. mono</i> + <i>L. spp</i> | 10 | 100 | 1 | 24 | 2 | 240 | 26 | 2 | 250 | 2,40 | 260 | 2,41 | 250 | 260 | | |
| 176 | 2012 | Steak haché cuit + sauce | C3 | <i>L. ivanovii</i> | 10 | 100 | 1 | 71 | 7 | 710 | 101 | 10 | 1000 | 3,00 | 1010 | 3,00 | 1000 | 1010 | | |
| 27 | 2018 | Fricadelle | C3 | <i>L. welshimeri</i> | 100 | 1000 | 1 | 76 | 10 | 7800 | 141 | 16 | 14000 | 4,15 | 14000 | 4,15 | 14000 | 14000 | | |
| 28 | 2018 | Emincé de volaille | C3 | <i>L. welshimeri</i> | 100 | 1000 | 1 | 60 | 7 | 6100 | 138 | 15 | 14000 | 4,15 | 14000 | 4,15 | 14000 | 14000 | | |
| 29 | 2018 | Boulette de bœuf au curry | C3 | <i>L. welshimeri</i> | 100 | 1000 | 1 | 137 | 13 | 14000 | >150 | 17 | 17000 | 4,23 | 17000 | 4,23 | 17000 | 17000 | | |
| 170 | 2012 | Eglefin | P1 | <i>L. innocua</i> | 10 | 100 | 1 | 83 | 8 | 830 | 120 | 14 | 1200 | 3,08 | 1200 | 3,08 | 1200 | 1200 | | |
| 171 | 2012 | Sole Tropicale | P1 | <i>L. innocua</i> | 10 | 100 | 1 | 23 | 1 | 220 | 23 | 1 | 220 | 2,34 | 230 | 2,36 | 220 | 230 | | |
| 173 | 2012 | Sole Tropicale | P1 | <i>L. ivanovii</i> | 1000 | 10000 | 1 | >150 | 15 | ##### | >150 | 19 | 190000 | 5,28 | 190000 | 5,28 | 190000 | 190000 | | |
| 32 | 2018 | Dos de merlu | P1 | <i>L. innocua</i> | 100 | 1000 | 1 | 94 | 6 | 9100 | 95 | 6 | 9200 | 3,96 | 9500 | 3,98 | 9200 | 9500 | | |

| | | | | | | | Alternative method : ALOA COUNT / EPT - Pour plate | | | | | | | | | | | | | |
|--------|------|-----------------------------|------|---|----------|----------|--|--------------|-----------|--------------|-----------|-----------|------------------------------------|-----------|-----------------------------------|-----------|-------|-------------------------|------------------------|-------|
| N° | Date | Sample | Cat. | Type Listeria | 1ère dil | 2ème dil | Vol. | Répétition 1 | | | | | | | | | | Interprétation 2 plates | Interprétation 1 plate | |
| | | | | | | | | 24h | | | 45h | | | | 72h 5°C | | | | | |
| | | | | | | | | 1ère dil. | 2ème dil. | Résult. 24 h | 1ère dil. | 2ème dil. | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | CFU/g | | | CFU/g |
| | | | | | | | | Nbre col. | Nbre col. | ufc/g | Nbre col. | Nbre col. | ufc/g | log ufc/g | ufc/g | log ufc/g | | | | |
| V (mL) | n1 | n2 | | m1 | m2 | | | | | | | | | | | | | | | |
| 33 | 2018 | Pavé de saumon | P1 | <i>L. innocua</i> | 100 | 1000 | 1 | 97 | 10 | 9700 | 145 | 15 | 15000 | 4,18 | 15000 | 4,18 | 15000 | 15000 | | |
| 33 | 2012 | Haddock fumé | P2 | <i>L. mono</i> + <i>L. innocua</i> | 10 | 100 | 1 | >150 | 31 | 3100 | >150 | 39 | 3900 | 3,59 | 3900 | 3,59 | 3900 | 3900 | | |
| 34 | 2012 | Truite fumée | P2 | <i>L. spp</i> | 10 | 100 | 1 | 5 | 0 | 50 | 5 | 0 | 45 | 1,65 | 50 | 1,70 | 45 | 50 (NE) | | |
| 36 | 2012 | Saumon fumé | P2 | <i>L. innocua</i> | 10 | 100 | 1 | >150 | 35 | 3500 | >150 | 53 | 5300 | 3,72 | 5300 | 3,72 | 5300 | 5300 | | |
| 163 | 2012 | Haddock fumé | P2 | <i>L. welshimeri</i> | 10 | 100 | 1 | 5 | 0 | 50 | 5 | 0 | 45 | 1,65 | 50 | 1,70 | 45 | 50 (NE) | | |
| 181 | 2012 | Haddock fumé | P2 | <i>L. welshimeri</i> | 10 | 100 | 1 | 6 | 0 | 60 | 7 | 1 | 73 | 1,86 | 70 | 1,85 | 73 | 70 (NE) | | |
| 158 | 2012 | Crevettes roses | P3 | <i>L. ivanovii</i> + <i>L. seeligeri</i> | 10 | 100 | 1 | 3 | 0 | 30 | 3 | 1 | 36 | 1,56 | 30 | 1,48 | 36 | 30 | | |
| 159 | 2012 | Accras de morue | P3 | <i>L. ivanovii</i> + <i>L. innocua</i> | 10 | 100 | 1 | 1 | 0 | 10 | 18 | 4 | 200 | 2,30 | 180 | 2,26 | 200 | 180 | | |
| 216 | 2012 | Boulettes de thon | P3 | <i>L. spp</i> | 1000 | 10000 | 1 | 20 | 2 | 20000 | 20 | 2 | 20000 | 4,30 | 20000 | 4,30 | 20000 | 20000 | | |
| 34 | 2018 | Cabillaud | P3 | <i>L. innocua</i> | 100 | 1000 | 1 | 88 | 9 | 8800 | 138 | 15 | 14000 | 4,15 | 14000 | 4,15 | 14000 | 14000 | | |
| 35 | 2018 | Saumon | P3 | <i>L. innocua</i> | 100 | 1000 | 1 | 100 | 7 | 9700 | 147 | 15 | 15000 | 4,18 | 15000 | 4,18 | 15000 | 15000 | | |
| 57 | 2018 | Filet de colin sauce eloise | P3 | <i>L. innocua</i> | 10 | 100 | 1 | 61 | 10 | 650 | 62 | 10 | 650 | 2,81 | 620 | 2,79 | 650 | 620 | | |
| 67 | 2012 | Carottes à sable | V1 | <i>L. innocua</i> | 10 | 100 | 1 | 11 | 1 | 110 | 16 | 2 | 160 | 2,20 | 160 | 2,20 | 160 | 160 | | |
| 71 | 2012 | Radis | V1 | <i>L. welshimeri</i> + <i>L. ivanovii</i> | 10 | 100 | 1 | 9 | 1 | 90 | 18 | 1 | 170 | 2,23 | 180 | 2,26 | 170 | 180 | | |
| 82 | 2012 | Tomates cerises Bio | V1 | <i>L. welshimeri</i> | 10 | 100 | 1 | 43 | 5 | 430 | 43 | 5 | 440 | 2,64 | 430 | 2,63 | 440 | 430 | | |
| 36 | 2018 | Abricots | V1 | <i>L. innocua</i> | 10 | 100 | 1 | 1 | 0 | 10 | 1 | 0 | 9 | 0,95 | 10 | 1,00 | 9 | 10 | | |
| 37 | 2018 | Tomates | V1 | <i>L. innocua</i> | 10 | 100 | 1 | 20 | 0 | 180 | 21 | 0 | 190 | 2,28 | 210 | 2,32 | 190 | 210 | | |
| 58 | 2018 | Carottes | V1 | <i>L. innocua</i> | 10 | 100 | 1 | 25 | 5 | 270 | 36 | 8 | 400 | 2,60 | 360 | 2,56 | 400 | 360 | | |

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| | | | | | | | Alternative method : ALOA COUNT / EPT - Pour plate | | | | | | | | | | | | | |
|--------|------|---------------------------------|------|------------------------------------|----------|----------|--|--------------|-----------|--------------|-----------|-----------|------------------------------------|-----------|-----------------------------------|-----------|-------|-------------------------|------------------------|-------|
| N° | Date | Sample | Cat. | Type Listeria | 1ère dil | 2ème dil | Vol. | Répétition 1 | | | | | | | | | | Interprétation 2 plates | Interprétation 1 plate | |
| | | | | | | | | 24h | | | 45h | | | | 72h 5°C | | | | | |
| | | | | | | | | 1ère dil. | 2ème dil. | Résult. 24 h | 1ère dil. | 2ème dil. | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | CFU/g | | | CFU/g |
| | | | | | | | | Nbre col. | Nbre col. | ufc/g | Nbre col. | Nbre col. | ufc/g | log ufc/g | ufc/g | log ufc/g | | | | |
| V (mL) | n1 | n2 | | m1 | m2 | | | | | | | | | | | | | | | |
| 61 bis | 2012 | Salade fruits exotiques | V2 | <i>L. spp</i> | 10 | 100 | 1 | 0 | 0 | <10 | 0 | 0 | <10 | <1 | <10 | <1 | <10 | <10 | | |
| 62 bis | 2012 | Mélange fruits rouges | V2 | <i>L. welshimeri</i> | 10 | 100 | 1 | 25 | 2 | 250 | 25 | 2 | 250 | 2,40 | 250 | 2,40 | 250 | 250 | | |
| 63 | 2012 | Mélange légumes couscous | V2 | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 88 | 6 | 860 | 95 | 9 | 950 | 2,98 | 950 | 2,98 | 950 | 950 | | |
| 65 | 2012 | Poelée périgourdine | V2 | <i>L. mono + L. welshimeri</i> | 10 | 100 | 1 | 28 | 1 | 260 | 28 | 2 | 270 | 2,43 | 280 | 2,45 | 270 | 280 | | |
| 38 | 2018 | Morceaux de courge et butternut | V2 | <i>L. innocua</i> | 10 | 100 | 1 | 19 | 0 | 170 | 19 | 0 | 170 | 2,23 | 190 | 2,28 | 170 | 190 | | |
| 59 | 2018 | Poelée de légumes | V2 | <i>L. innocua</i> | 10 | 100 | 1 | 59 | 7 | 600 | 72 | 9 | 740 | 2,87 | 720 | 2,86 | 740 | 720 | | |
| 39 | 2018 | Coulis de tomate | V3 | <i>L. welshimeri</i> | 100 | 1000 | 1 | 28 | 2 | 2700 | 28 | 5 | 3000 | 3,48 | 2800 | 3,45 | 3000 | 2800 | | |
| 40 | 2018 | Ratatouille | V3 | <i>L. welshimeri</i> | 100 | 1000 | 1 | 53 | 8 | 5500 | 55 | 9 | 5800 | 3,76 | 5500 | 3,74 | 5800 | 5500 | | |
| 41 | 2018 | Champignons à la crème | V3 | <i>L. welshimeri</i> | 100 | 1000 | 1 | 8 | 0 | 730 | 10 | 1 | 1000 | 3,00 | 1000 | 3,00 | 1000 | 1000 | | |
| 42 | 2018 | Gratin de courgette | V3 | <i>L. welshimeri</i> | 100 | 1000 | 1 | 110 | 12 | 11000 | >150 | 16 | 16000 | 4,20 | 16000 | 4,20 | 16000 | 16000 | | |
| 43 | 2018 | Soupe de légumes | V3 | <i>L. welshimeri</i> | 100 | 1000 | 1 | 103 | 10 | 10000 | 106 | 12 | 11000 | 4,04 | 11000 | 4,04 | 11000 | 11000 | | |
| 165 | 2012 | Lard fumé et spaghettis | T1 | <i>L. ivanovii + L. welshimeri</i> | 10 | 100 | 1 | 55 | 3 | 530 | 60 | 3 | 570 | 2,76 | 600 | 2,78 | 570 | 600 | | |
| 64 | 2012 | Pizza au thon | T1 | <i>L. mono + L. welshimeri</i> | 10 | 100 | 1 | 28 | 0 | 260 | 28 | 0 | 250 | 2,40 | 280 | 2,45 | 250 | 280 | | |
| 48 | 2018 | Quiche | T1 | <i>L. innocua</i> | 100 | 1000 | 1 | 0 | 0 | <10 | 5 | 0 | 450 | 2,65 | 460 | 2,66 | 450 | 460 (NE) | | |
| 49 | 2018 | Quiche aux lardons | T1 | <i>L. innocua</i> | 100 | 1000 | 1 | 0 | 0 | <10 | 8 | 1 | 820 | 2,91 | 820 | 2,91 | 820 | 820 (NE) | | |
| 50 | 2018 | Nems au porc | T1 | <i>L. innocua</i> | 100 | 1000 | 1 | 6 | 0 | 550 | 6 | 0 | 550 | 2,74 | 550 | 2,74 | 550 | 550 (NE) | | |
| 217 | 2012 | Salade thon / surimi | T2 | <i>L. seeligeri</i> | 1000 | 10000 | 1 | 17 | 2 | 17000 | 17 | 2 | 17000 | 4,23 | 17000 | 4,23 | 17000 | 17000 | | |

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| | | | | | | | Alternative method : ALOA COUNT / EPT - Pour plate | | | | | | | | | | | | | |
|--------|------|---|------|--|----------|----------|--|--------------|-----------|--------------|-----------|-----------|------------------------------------|-----------|-----------------------------------|-----------|--------|-------------------------|------------------------|-------|
| N° | Date | Sample | Cat. | Type Listeria | 1ère dil | 2ème dil | Vol. | Répétition 1 | | | | | | | | | | Interprétation 2 plates | Interprétation 1 plate | |
| | | | | | | | | 24h | | | 45h | | | | 72h 5°C | | | | | |
| | | | | | | | | 1ère dil. | 2ème dil. | Résult. 24 h | 1ère dil. | 2ème dil. | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | CFU/g | | | CFU/g |
| | | | | | | | | Nbre col. | Nbre col. | ufc/g | Nbre col. | Nbre col. | ufc/g | log ufc/g | ufc/g | log ufc/g | | | | |
| V (mL) | n1 | n2 | | m1 | m2 | | | | | | | | | | | | | | | |
| 44 | 2018 | Salade composée au riz | T2 | <i>L. welshimeri</i> | 10 | 100 | 1 | 35 | 3 | 350 | 39 | 3 | 380 | 2,58 | 390 | 2,59 | 380 | 390 | | |
| 45 | 2018 | Salade Nigaire | T2 | <i>L. welshimeri</i> | 10 | 100 | 1 | 60 | 7 | 610 | 73 | 7 | 730 | 2,86 | 730 | 2,86 | 730 | 730 | | |
| 46 | 2018 | Salade composée | T2 | <i>L. welshimeri</i> | 10 | 100 | 1 | 58 | 7 | 590 | 62 | 9 | 650 | 2,81 | 620 | 2,79 | 650 | 620 | | |
| 47 | 2018 | Chou rouge/jambon | T2 | <i>L. welshimeri</i> | 10 | 100 | 1 | 35 | 2 | 330 | 40 | 2 | 380 | 2,58 | 400 | 2,60 | 380 | 400 | | |
| 83 | 2012 | Flan pâtissier | T3 | <i>L. ivanovii</i> + <i>L. innocua</i> | 10 | 100 | 1 | 29 | 4 | 300 | 40 | 4 | 400 | 2,60 | 400 | 2,60 | 400 | 400 | | |
| 84 | 2012 | Crème anglaise | T3 | <i>L. mono</i> + <i>L. welshimeri</i> | 10 | 100 | 1 | 44 | 3 | 430 | 60 | 7 | 610 | 2,79 | 600 | 2,78 | 610 | 600 | | |
| 86 | 2012 | Mayonnaise | T3 | <i>L. mono</i> + <i>L. innocua</i> | 10 | 100 | 1 | 5 | 0 | 50 | 5 | 0 | 45 | 1,65 | 50 | 1,70 | 45 | 50 (NE) | | |
| 91 | 2012 | Crème pâtissière | T3 | <i>L. ivanovii</i> | 10 | 100 | 1 | 17 | 3 | 180 | 21 | 4 | 230 | 2,36 | 210 | 2,32 | 230 | 210 | | |
| 94 | 2012 | Mousse chocolat | T3 | <i>L. spp</i> | 10 | 100 | 1 | 46 | 2 | 440 | 46 | 2 | 440 | 2,64 | 460 | 2,66 | 440 | 460 | | |
| 99 | 2012 | Flan caramel | T3 | <i>L. innocua</i> | 100 | 1000 | 1 | >150 | 16 | 16000 | >150 | 29 | 29000 | 4,46 | 29000 | 4,46 | 29000 | 29000 | | |
| 124 | 2012 | Chiffonnette abattoir carcasse Q2 | E1 | <i>L. spp</i> | 10 | 100 | 1 | 6 | 1 | 60 | 6 | 1 | 64 | 1,81 | 60 | 1,78 | 64 | 60 (NE) | | |
| 125 | 2012 | Chiffonnette abattoir carcasse Q3 | E1 | <i>L. mono</i> + <i>L. welshimeri</i> | 10 | 100 | 1 | 40 | 2 | 680 | 55 | 8 | 570 | 2,76 | 550 | 2,74 | 570 | 550 | | |
| 134 | 2012 | Ecouvillon atelier haché, cheminé broyeur 2nd frais | E1 | <i>L. mono</i> + <i>L. welshimeri</i> | 10 | 100 | 1 | 1 | 0 | 10 | 5 | 1 | 55 | 1,74 | 50 | 1,70 | 55 | 50 (NE) | | |
| 135 | 2012 | Ecouvillon atelier haché, cheminé mélangeur | E1 | <i>L. mono</i> + <i>L. innocua</i> | 10 | 100 | 1 | 15 | 1 | 150 | 15 | 1 | 150 | 2,18 | 150 | 2,18 | 150 | 150 | | |
| 156 | 2012 | Chiffonnette CL3 Tapis découpe milieu production | E1 | <i>L. spp</i> | 10 | 100 | 1 | >150 | 137 | 14000 | >150 | >150 | >15000 | >4,18 | >15000 | >4,18 | >15000 | >15000 | | |

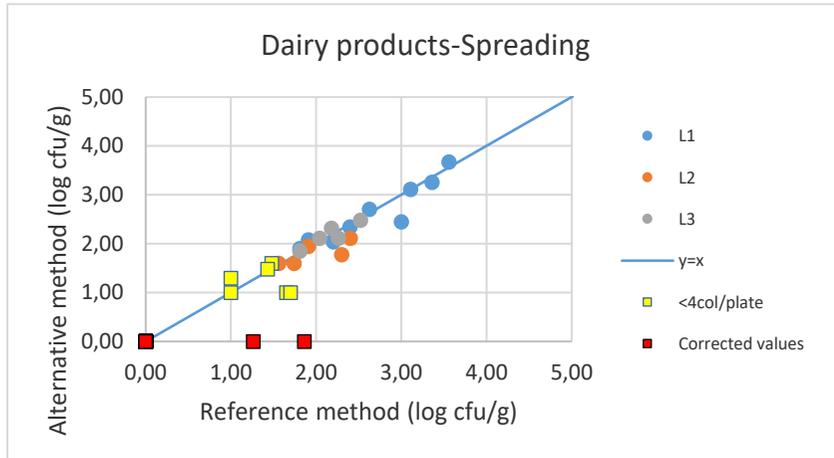
| | | | | | | | Alternative method : ALOA COUNT / EPT - Pour plate | | | | | | | | | | | | | |
|--------|------|---|------|-----------------------------|----------|----------|--|--------------|-----------|--------------|-----------|-----------|------------------------------------|-----------|-----------------------------------|-----------|-------|-------------------------|------------------------|-------|
| N° | Date | Sample | Cat. | Type Listeria | 1ère dil | 2ème dil | Vol. | Répétition 1 | | | | | | | | | | Interprétation 2 plates | Interprétation 1 plate | |
| | | | | | | | | 24h | | | 45h | | | | 72h 5°C | | | | | |
| | | | | | | | | 1ère dil. | 2ème dil. | Résult. 24 h | 1ère dil. | 2ème dil. | Result 45h Interpretation 2 plates | | Result 45h Interpretation 1 plate | | CFU/g | | | CFU/g |
| | | | | | | | | Nbre col. | Nbre col. | ufc/g | Nbre col. | Nbre col. | ufc/g | log ufc/g | ufc/g | log ufc/g | | | | |
| V (mL) | n1 | n2 | | m1 | m2 | | | | | | | | | | | | | | | |
| 166 | 2012 | Chiffonnette plan de travail | E1 | <i>L. spp</i> | 10 | 100 | 1 | 1 | 0 | 10 | 1 | 0 | 9 | 0,95 | 10 | 1,00 | 9 | 10 | | |
| 168 | 2012 | Eouvillon clayettes chambre froide | E1 | <i>L. spp</i> | 10 | 100 | 1 | 3 | 0 | 30 | 4 | 0 | 36 | 1,56 | 40 | 1,60 | 36 | 40 (NE) | | |
| 169 | 2012 | Ecouvillon sol et poignée chambre froide | E1 | <i>L. ivanovii</i> | 10 | 100 | 1 | 7 | 0 | 60 | 13 | 0 | 120 | 2,08 | 130 | 2,11 | 120 | 130 | | |
| 62 | 2018 | Chiffonnette plan de travail | E1 | <i>L. innocua</i> | 10 | 100 | 1 | 47 | 5 | 470 | 82 | 9 | 830 | 2,92 | 820 | 2,91 | 830 | 820 | | |
| 141 | 2012 | Eau atelier haché Egout frigo mat 1er frais | E2 | <i>L. innocua</i> | 10 | 100 | 1 | 7 | 0 | 60 | 7 | 0 | 64 | 1,81 | 70 | 1,85 | 64 | 70 (NE) | | |
| 143 | 2012 | Eau abattoir égout | E2 | <i>L. mono + L. innocua</i> | 10 | 100 | 1 | 24 | 3 | 250 | 38 | 4 | 380 | 2,58 | 380 | 2,58 | 380 | 380 | | |
| 220 | 2012 | Eau rinçage graines | E2 | <i>L. welshimeri</i> | 100 | 1000 | 1 | 41 | 4 | 4100 | 41 | 1 | 3800 | 3,58 | 4100 | 3,61 | 3800 | 4100 | | |
| 221 | 2012 | Eau de drainage | E2 | <i>L. welshimeri</i> | 100 | 1000 | 1 | 40 | 3 | 3900 | 40 | 3 | 3900 | 3,59 | 4000 | 3,60 | 3900 | 4000 | | |
| 51 | 2018 | Eau composite cresson | E2 | <i>L. innocua</i> | 100 | 1000 | 1 | 10 | 1 | 1000 | 13 | 1 | 1300 | 3,11 | 1300 | 3,11 | 1300 | 1300 | | |
| 63 | 2018 | Eau de drainage | E2 | <i>L. innocua</i> | 10 | 100 | 1 | 60 | 9 | 630 | 72 | 11 | 750 | 2,88 | 720 | 2,86 | 750 | 720 | | |
| 52 | 2018 | Déchets boulangerie | E3 | <i>L. innocua</i> | 10 | 100 | 1 | 9 | 1 | 90 | 10 | 1 | 100 | 2,00 | 100 | 2,00 | 100 | 100 | | |
| 53 | 2018 | Déchets charcuterie | E3 | <i>L. innocua</i> | 10 | 100 | 1 | 20 | 1 | 190 | 20 | 1 | 190 | 2,28 | 200 | 2,30 | 190 | 200 | | |
| 54 | 2018 | Déchets charcuterie | E3 | <i>L. innocua</i> | 10 | 100 | 1 | 0 | 0 | <10 | 7 | 1 | 73 | 1,86 | 70 | 1,85 | 73 | 70 (NE) | | |
| 55 | 2018 | Déchets boulangerie | E3 | <i>L. innocua</i> | 10 | 100 | 1 | 56 | 4 | 550 | 66 | 5 | 650 | 2,81 | 660 | 2,82 | 650 | 660 | | |
| 56 | 2018 | Déchets charcuterie | E3 | <i>L. innocua</i> | 10 | 100 | 1 | 36 | 1 | 340 | 38 | 3 | 370 | 2,57 | 380 | 2,58 | 370 | 380 | | |

APPENDIX 6

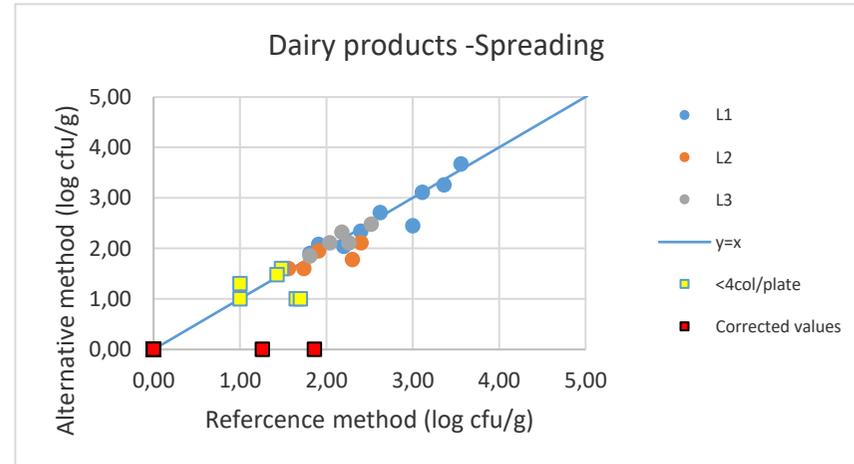
Relative trueness study: data plotted for each category

Listeria monocytogenes - Spreading

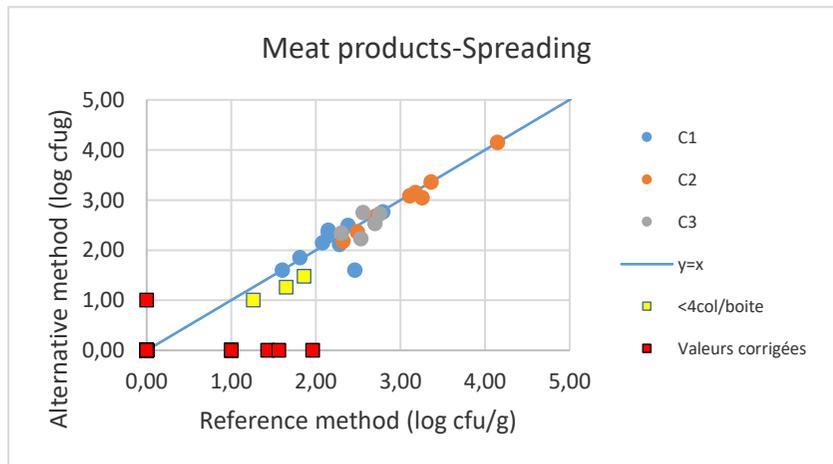
Dairy products-Spreading-2 plates



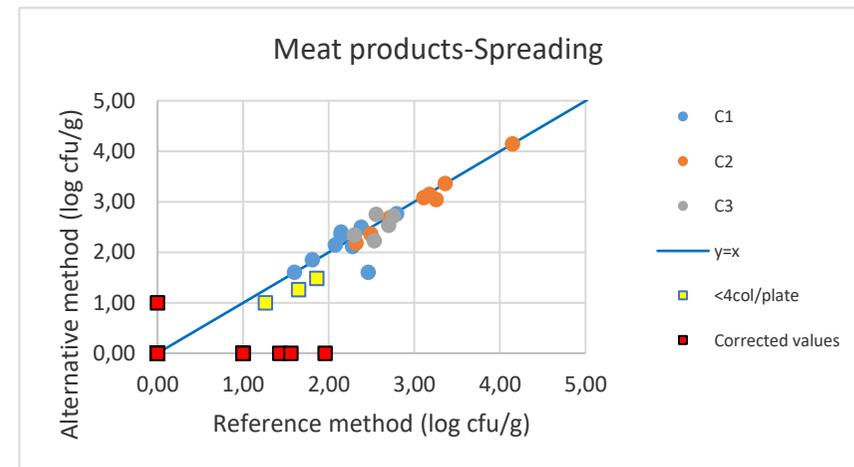
Dairy products-Spreading-1 plate



Meat products-Spreading-2 plates

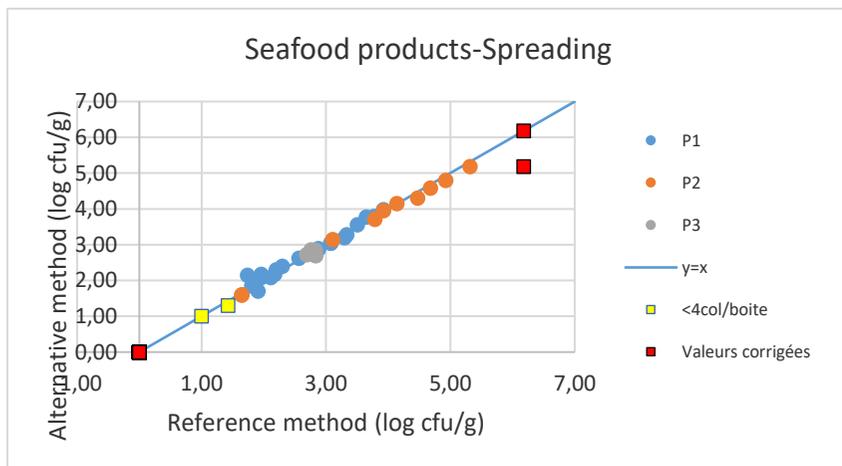


Meat products-Spreading-1 plate

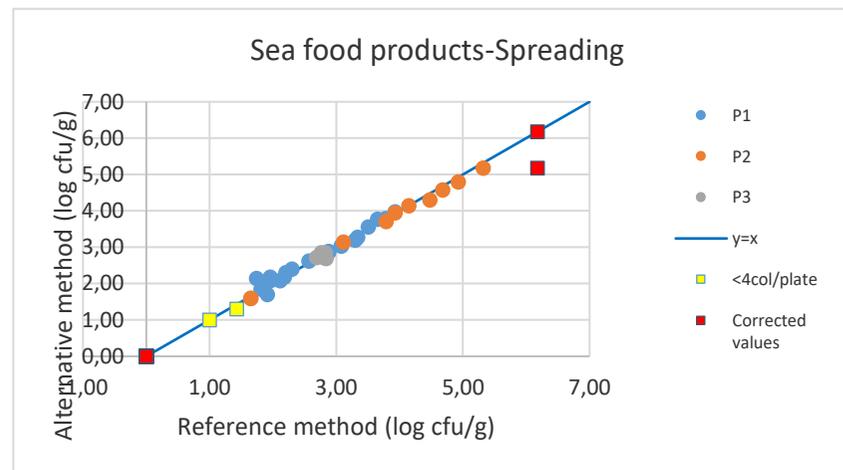


Listeria monocytogenes- Spreading

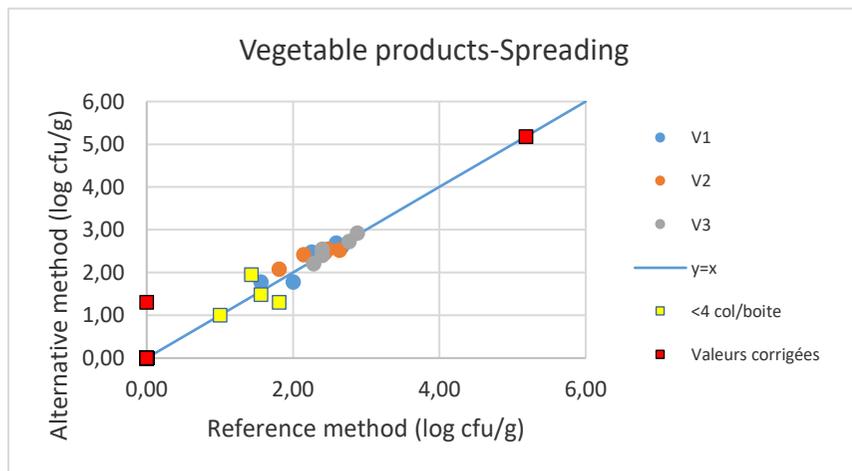
Seafood products-Spreading-2 plates



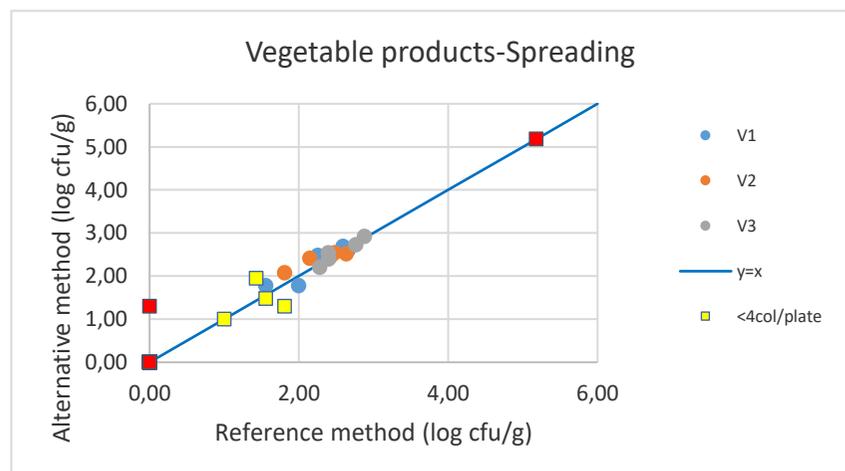
Seafood products-Spreading-1 plate



Vegetable products-Spreading-2 plates

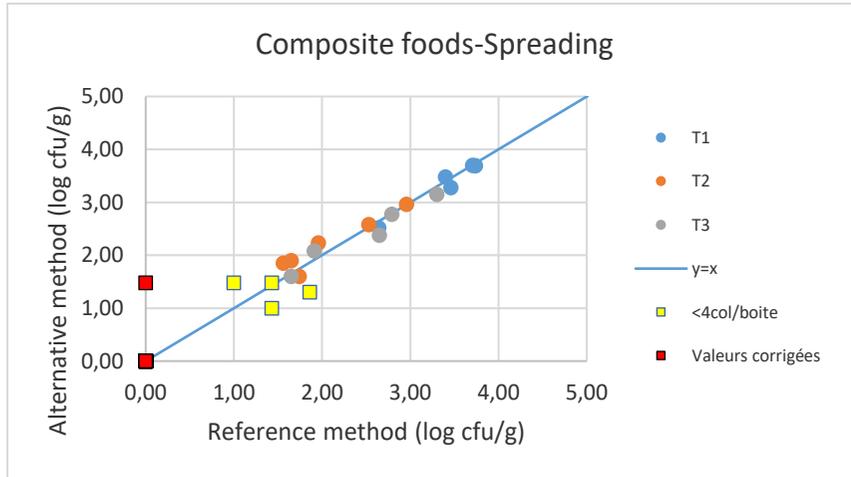


Vegetable products-Spreading-1 plate

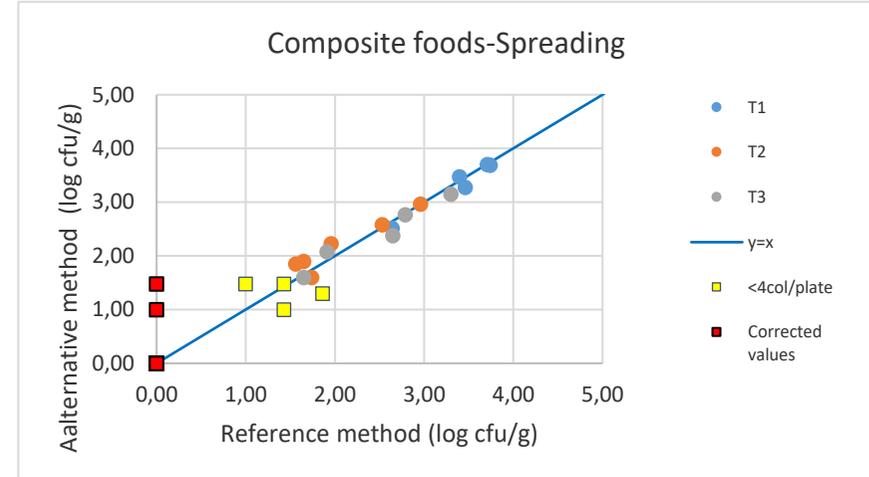


Listeria monocytogenes- Spreading

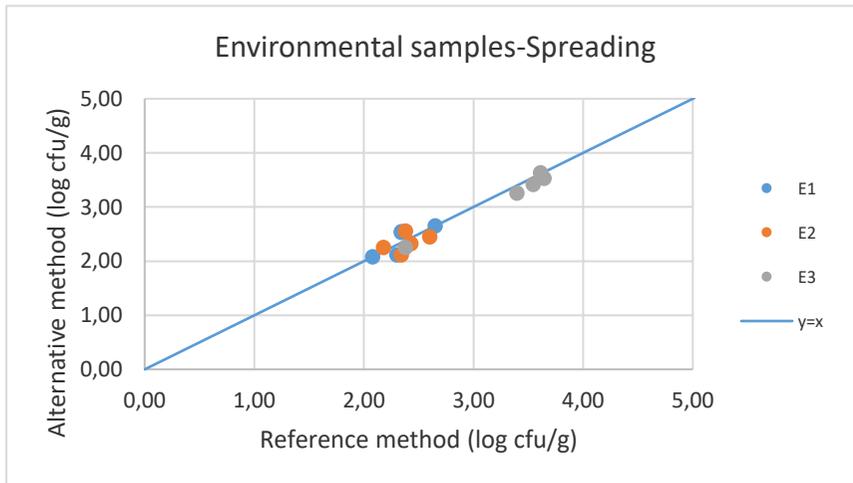
Composite foods-Spreading-2 plates



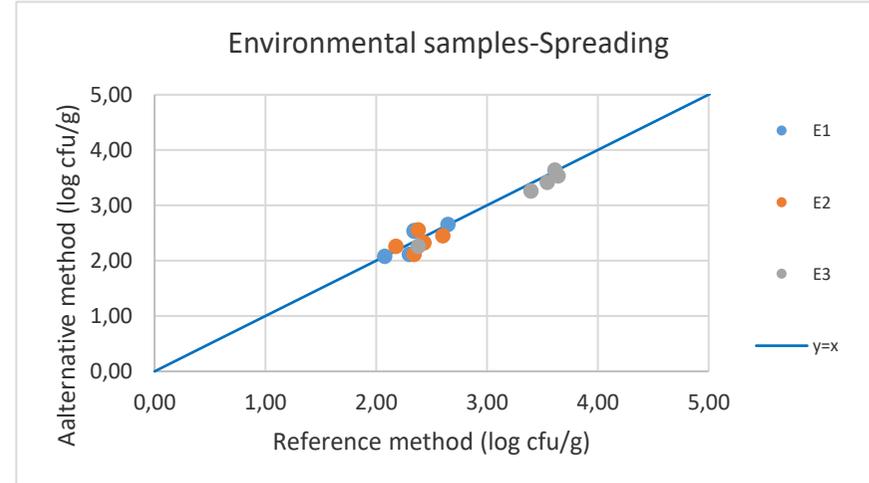
Composite foods-Spreading-1 plate



Environment-Spreading-2 plates

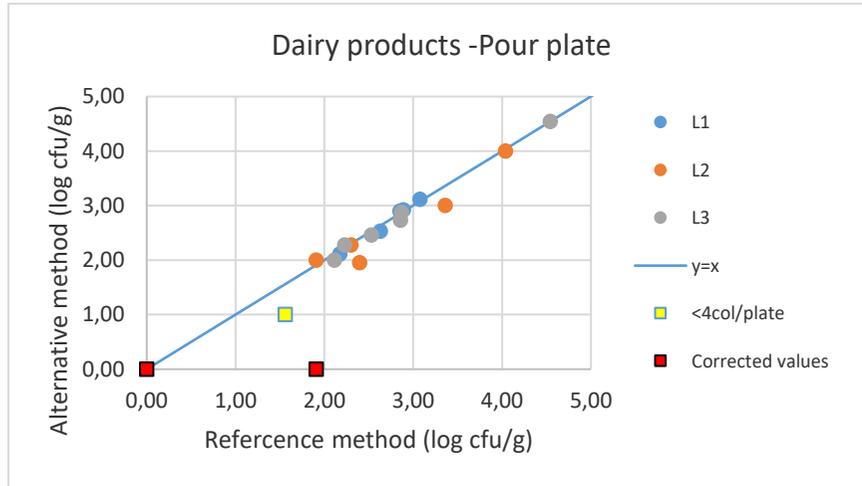


Environment-Spreading-1 plate

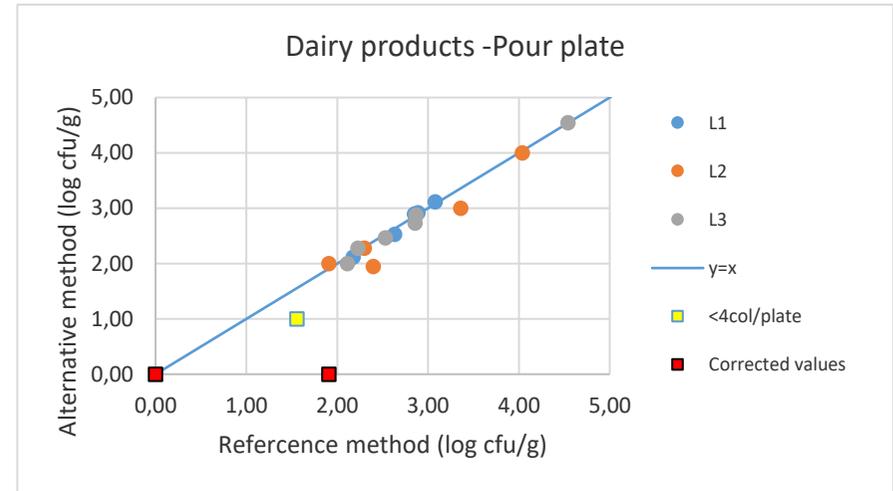


Listeria monocytogenes – Pour plate

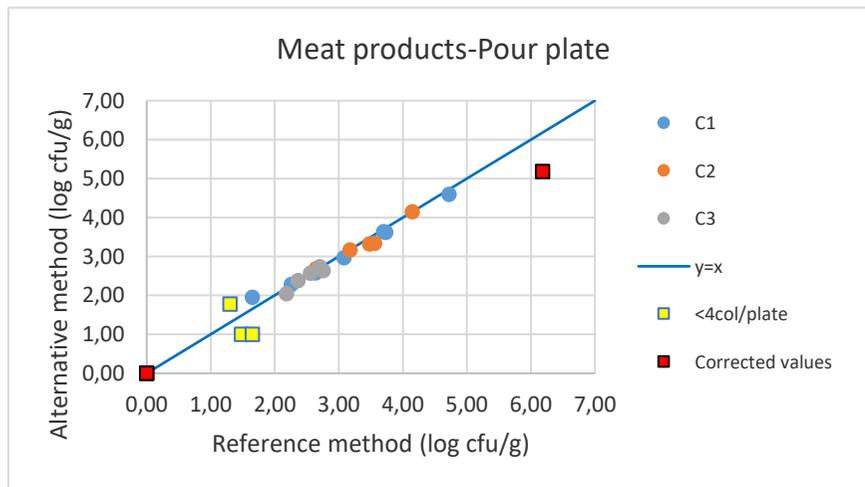
Dairy products-Pour plate-**2 plates**



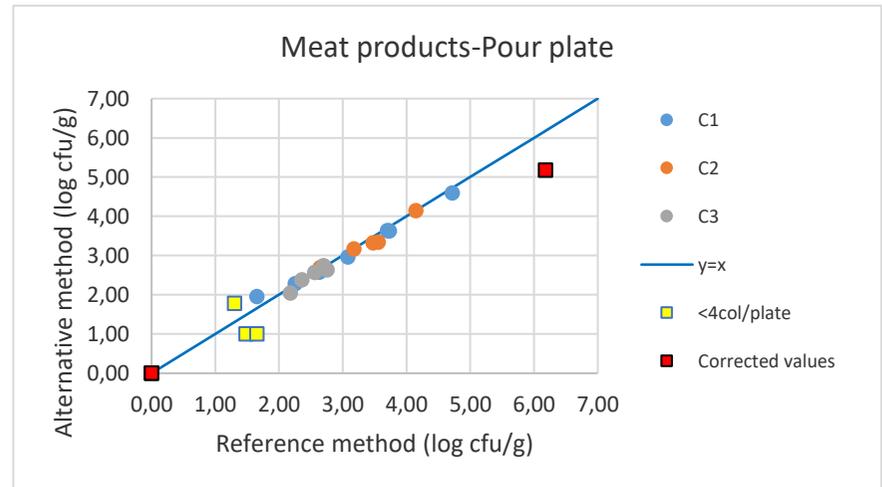
Dairy products- Pour plate -**1 plate**



Meat products- Pour plate -**2 plates**

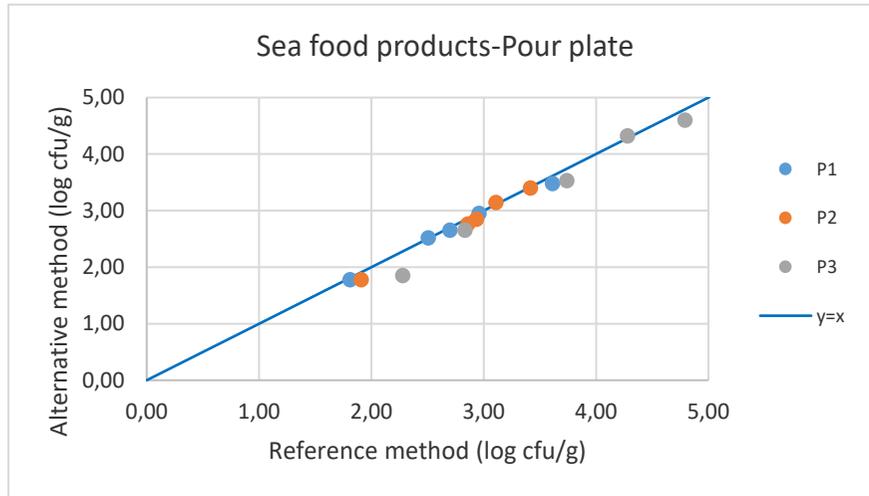


Meat products- Pour plate -**1 plate**

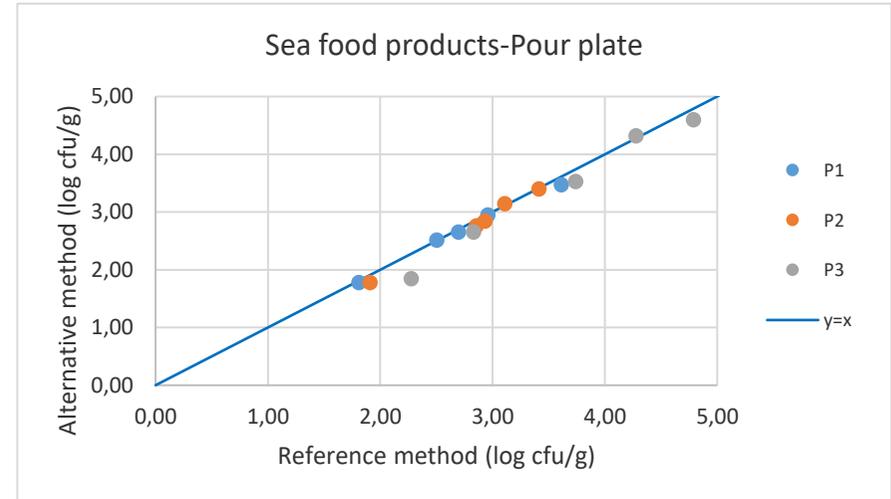


Listeria monocytogenes – Pour plate

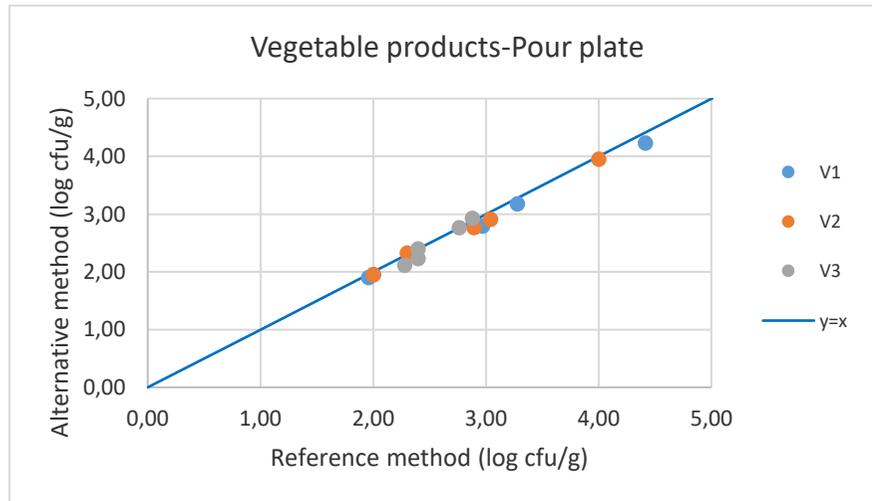
Seafood products- Pour plate -2 plates



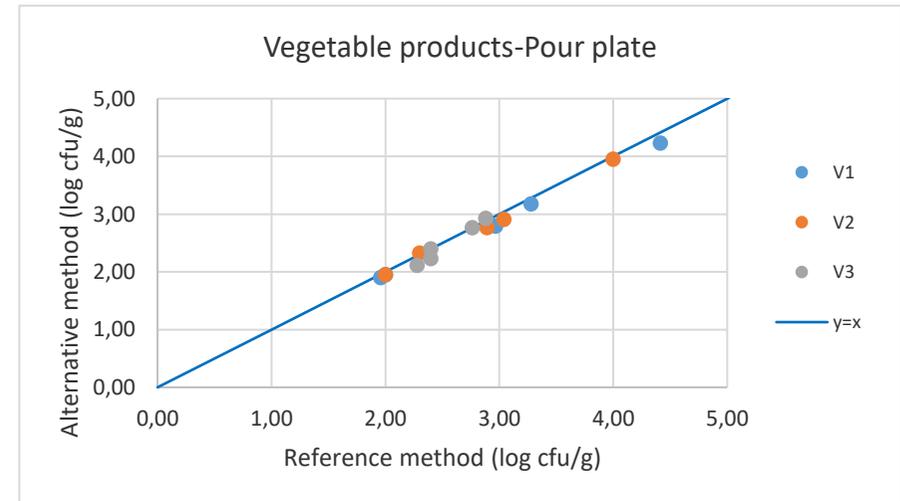
Seafood products- Pour plate -1 plate



Vegetable products- Pour plate -2 plates

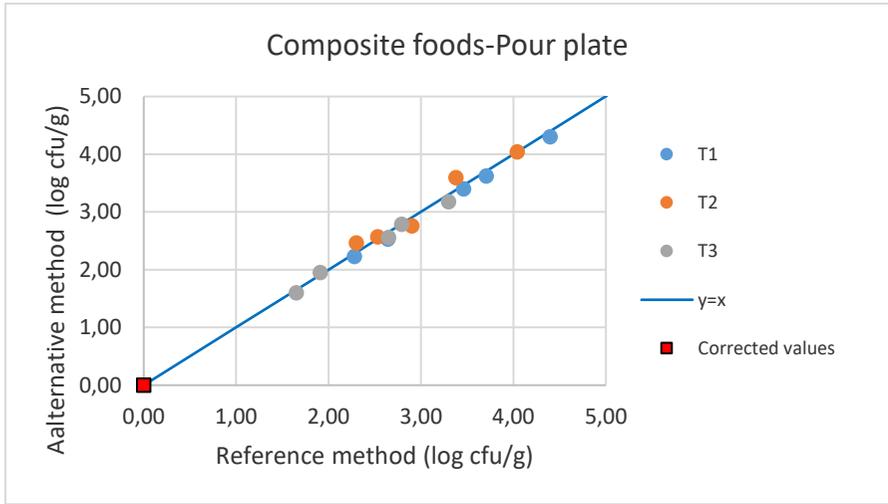


Vegetable products- Pour plate -1 plate

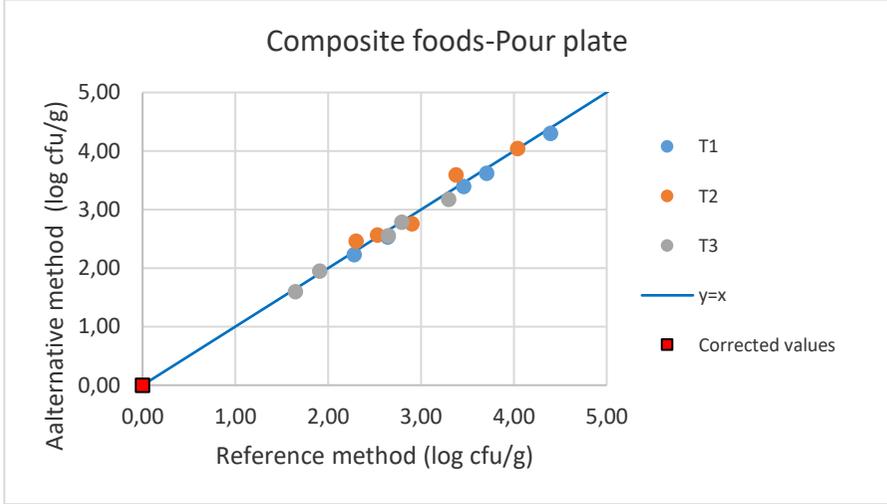


Listeria monocytogenes – Pour plate

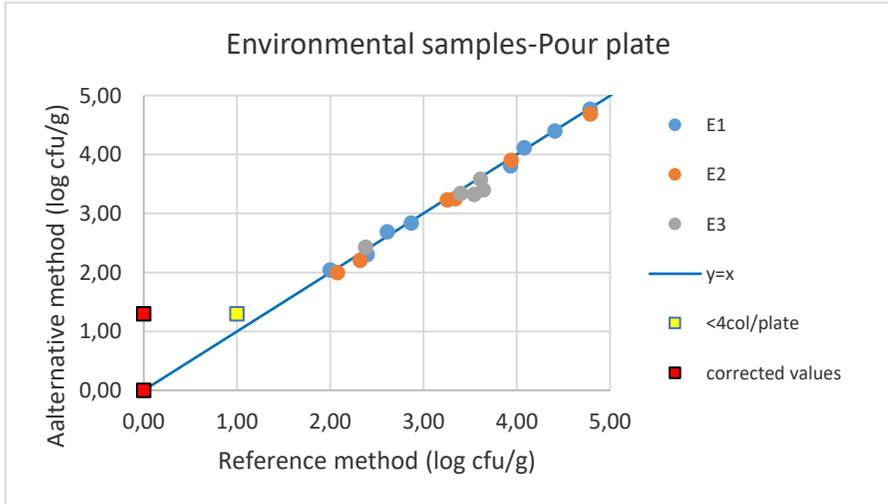
Composite foods- Pour plate -2 plates



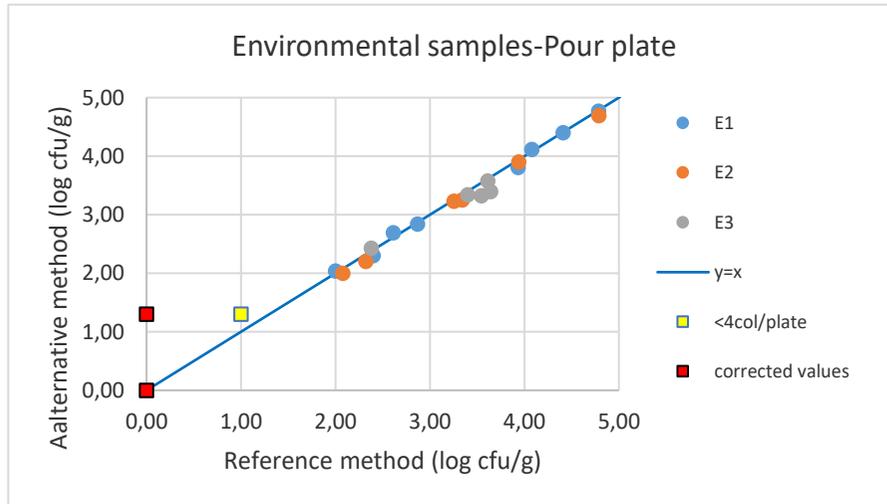
Composite foods- Pour plate -1 plate



Environment- Pour plate -2 plates

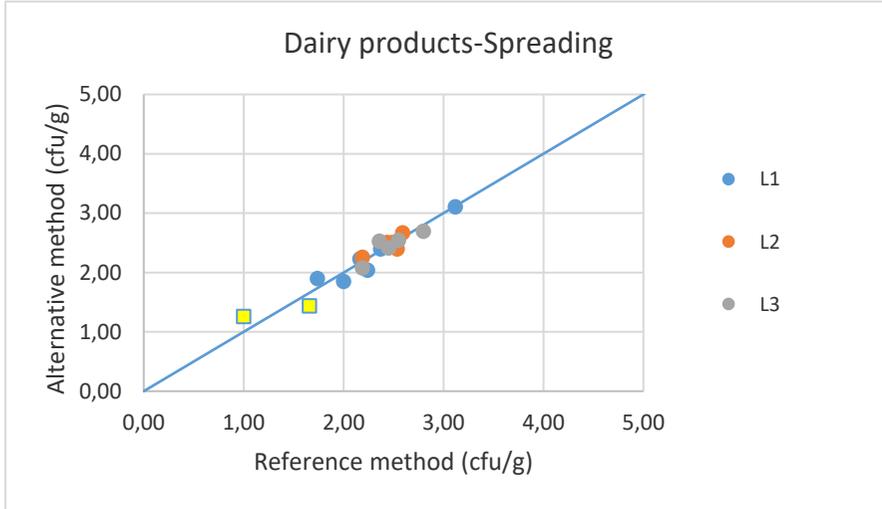


Environment- Pour plate -1 plate

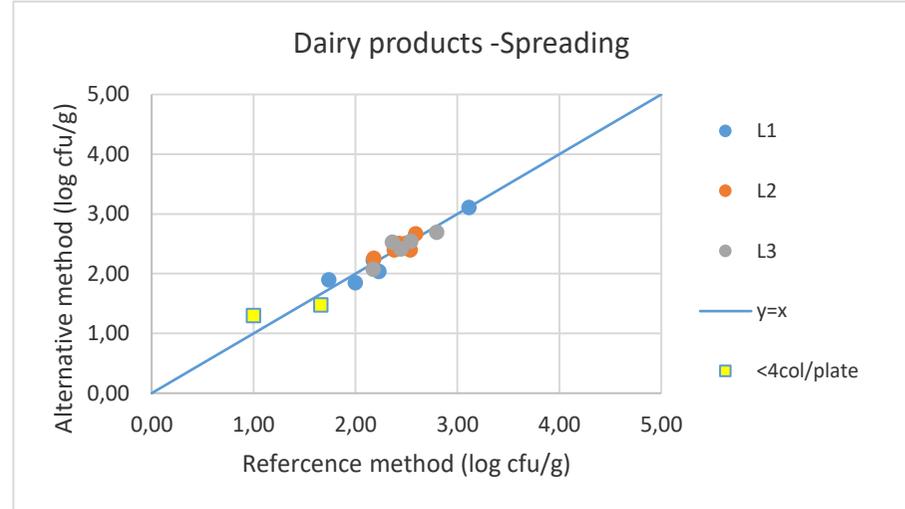


Listeria spp – Spreading

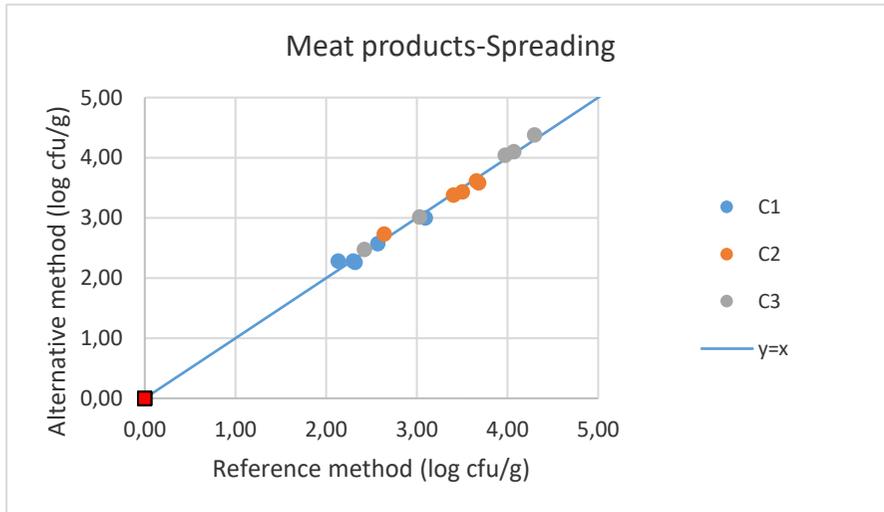
Dairy products-Spreading-2 plates



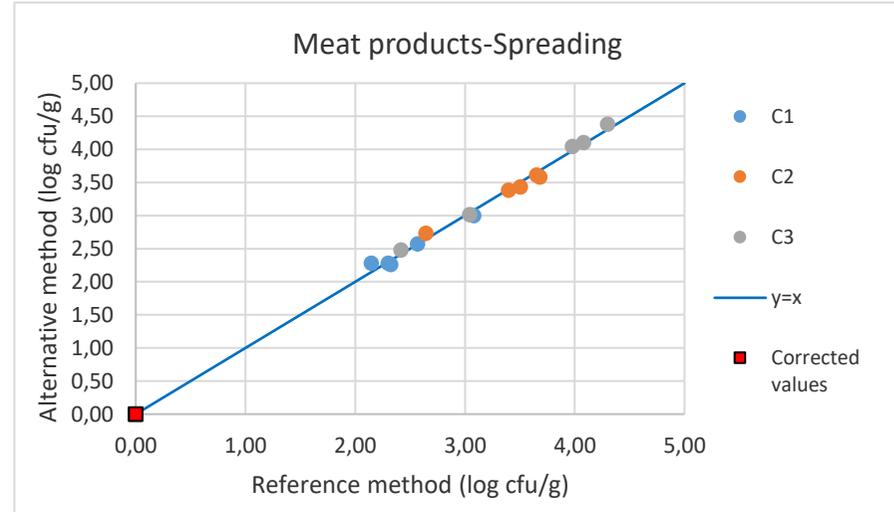
Dairy products-Spreading-1 plate



Meat products-Spreading-2 plates

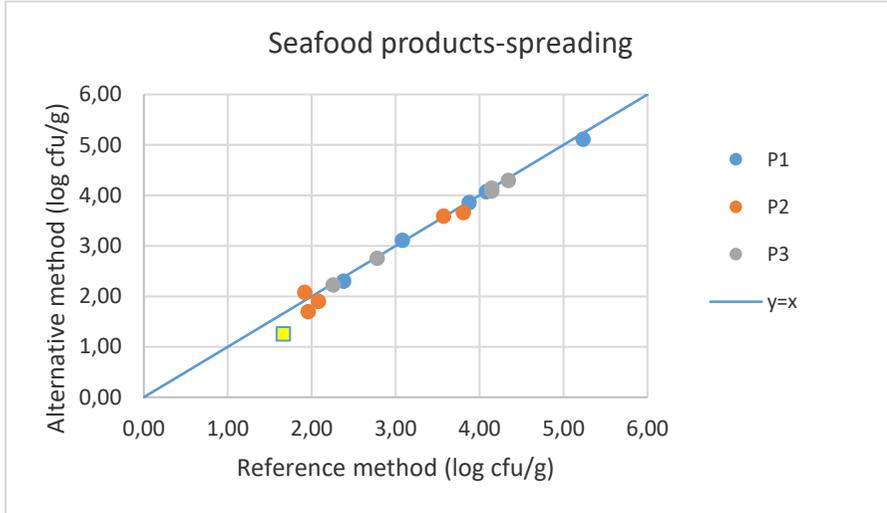


Meat products-Spreading-1 plate

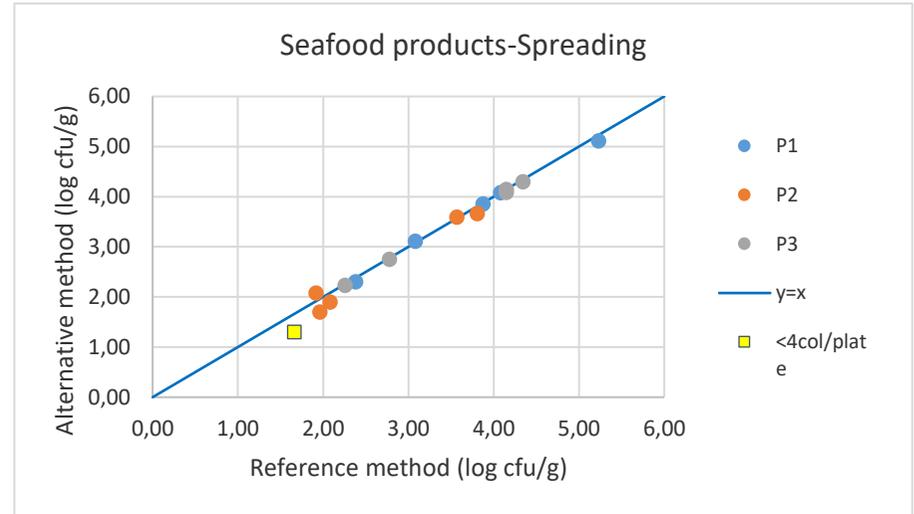


Listeria spp – Spreading

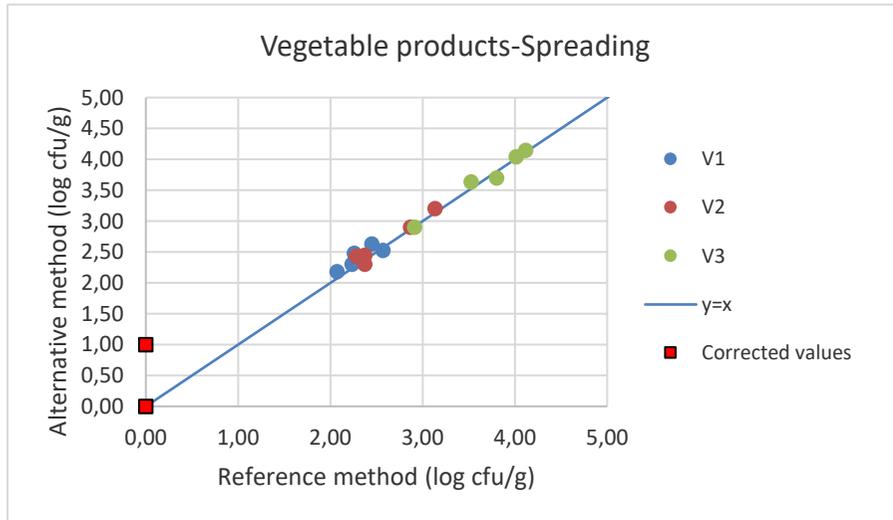
Seafood products- Spreading -2 plates



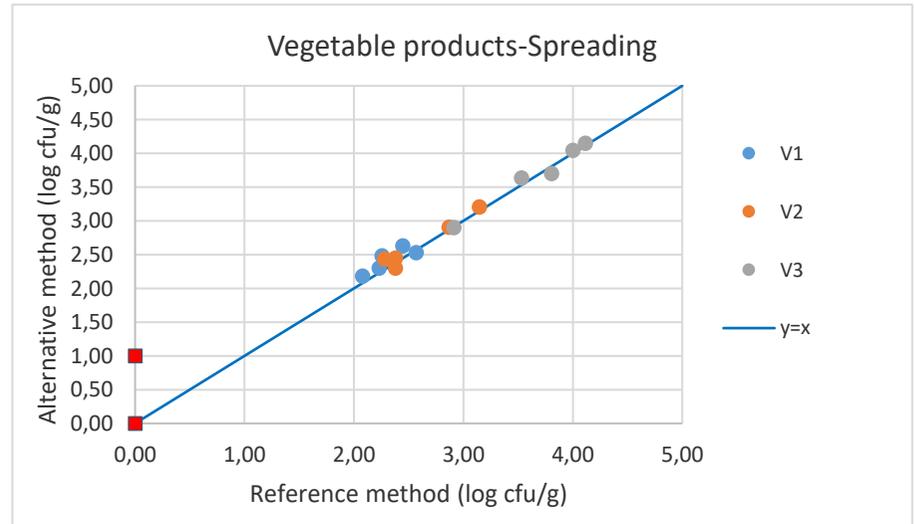
Seafood products- Spreading -1 plate



Vegetable products- Spreading -2 plates

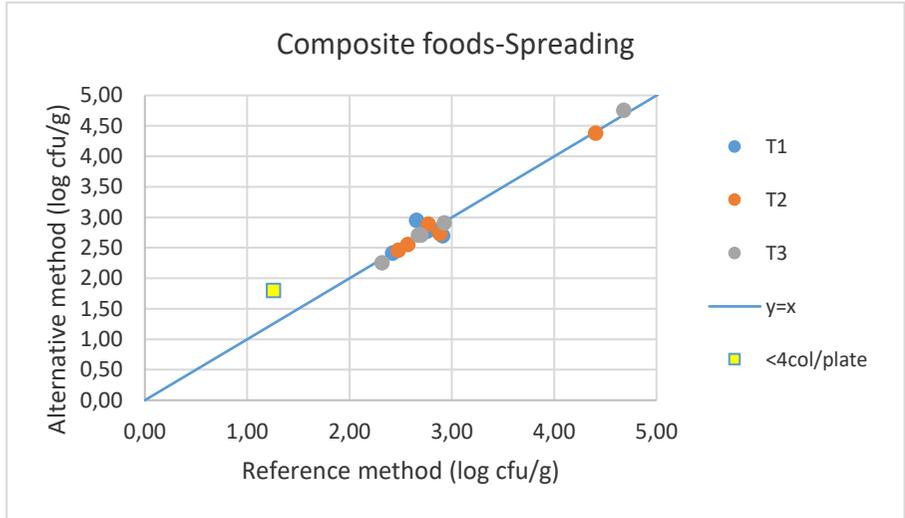


Vegetable products- Spreading -1 plate

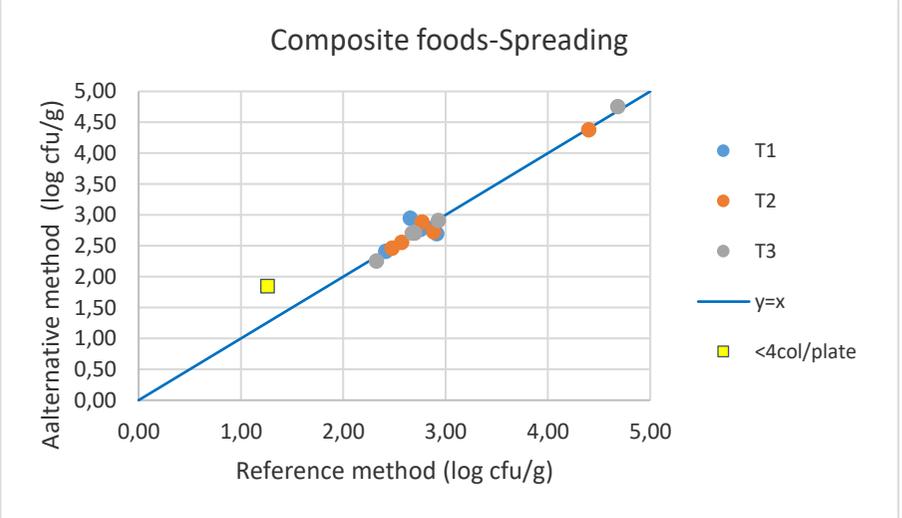


Listeria spp – Spreading

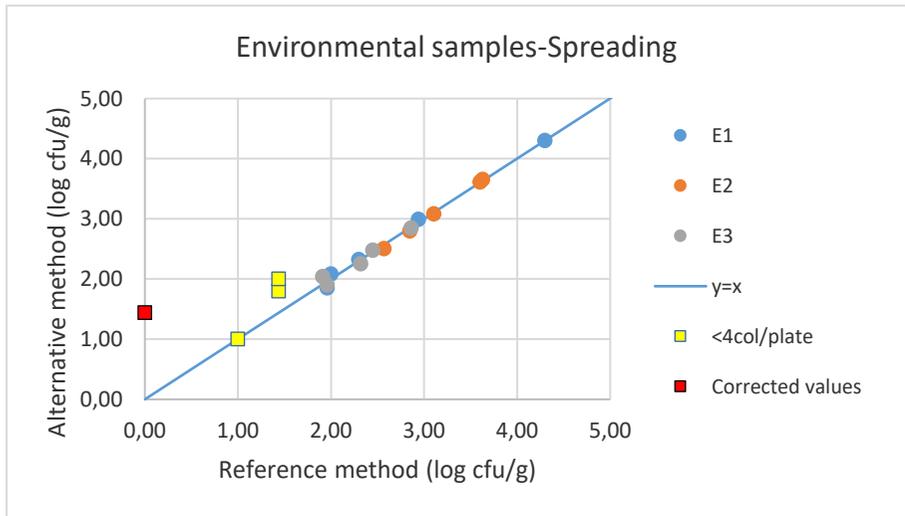
Composite foods-Spreading-**2 plates**



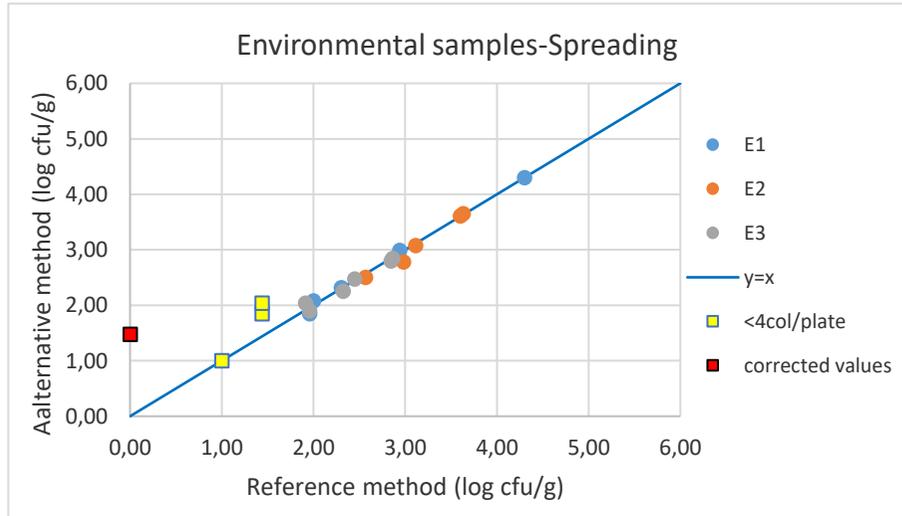
Composite foods-Spreading-**1 plate**



Environment-Spreading-**2 plates**

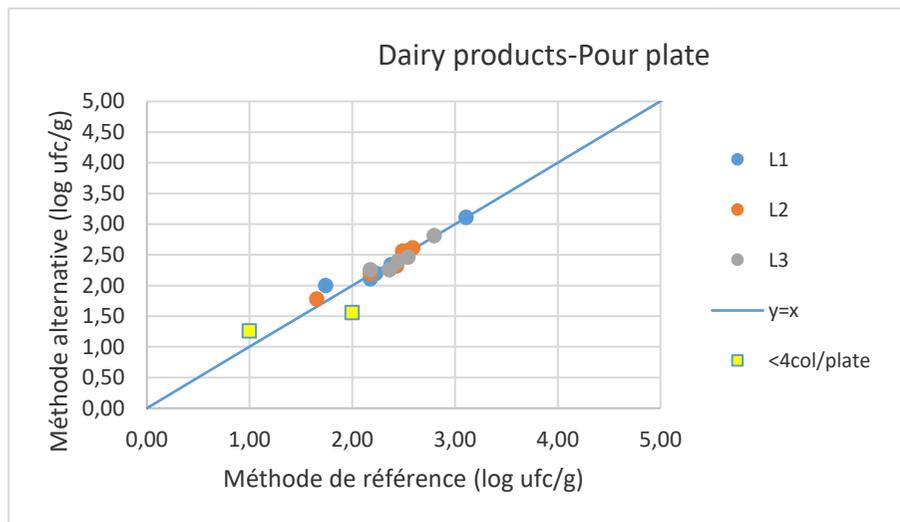


Environment-Spreading-**1 plate**

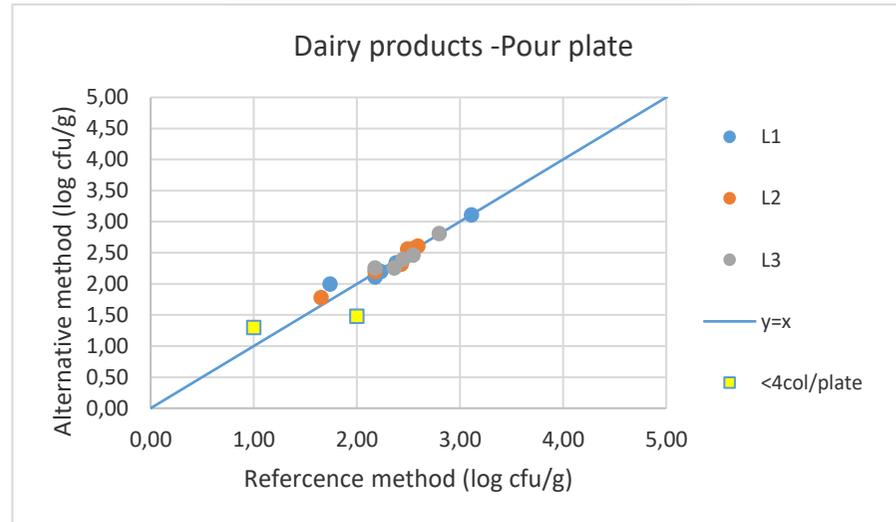


Listeria spp – Pour plate

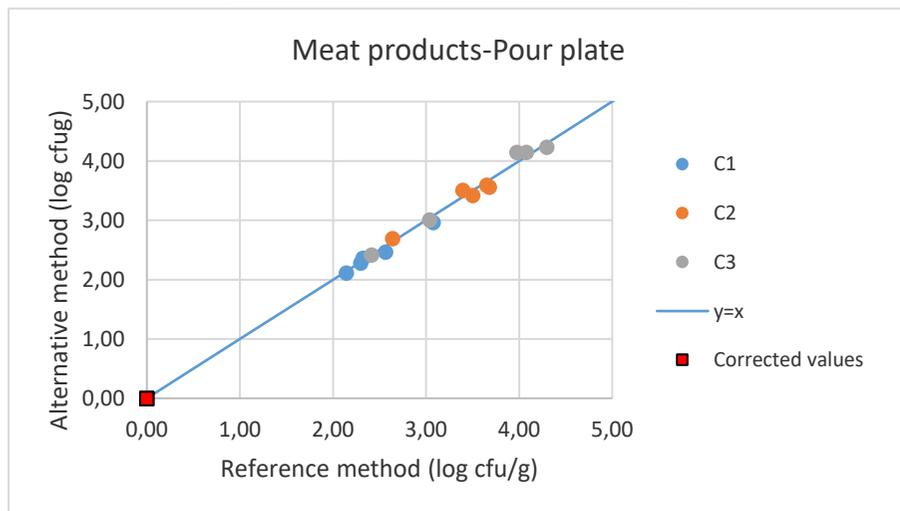
Dairy products-Pour plate-**2 plates**



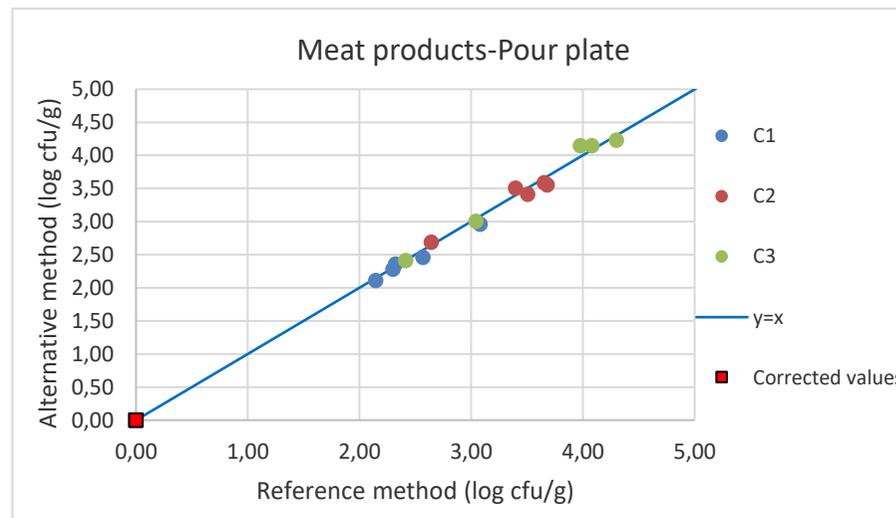
Dairy products- Pour plate -**1 plate**



Meat products- Pour plate -**2 plates**

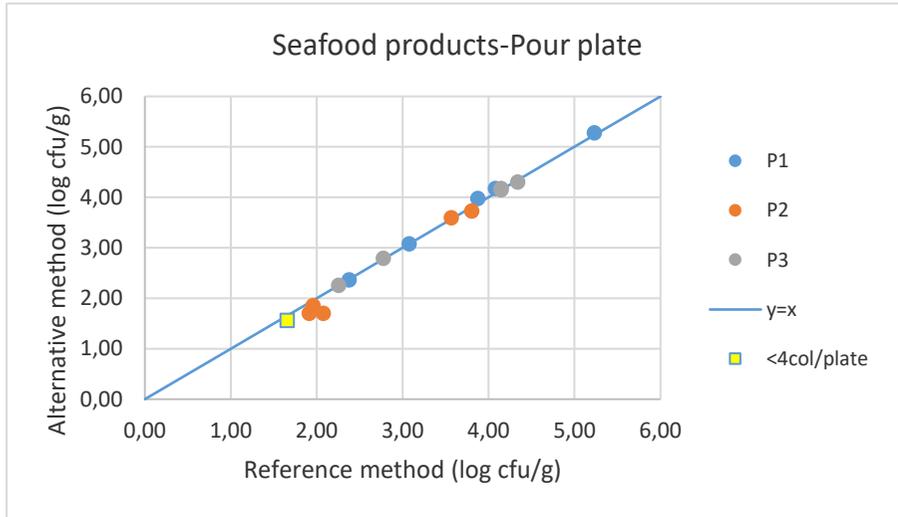


Meat products- Pour plate -**1 plate**

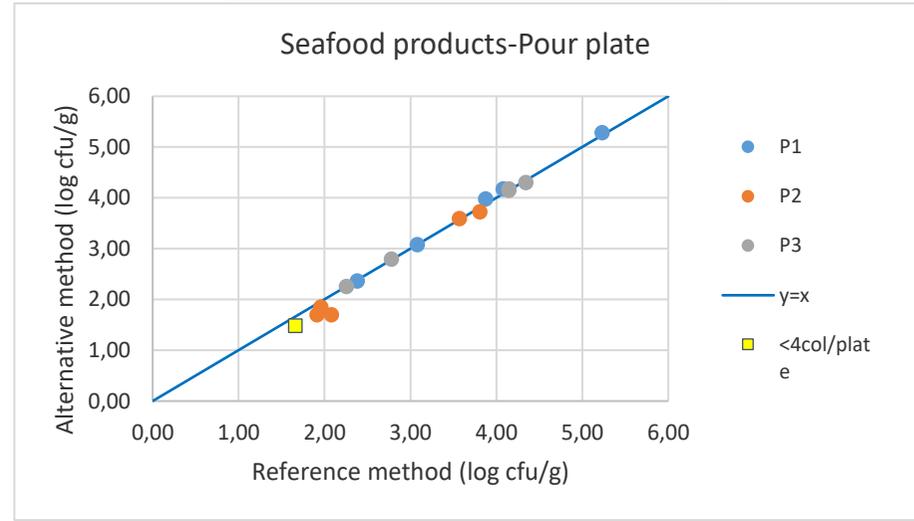


Listeria spp – Pour plate

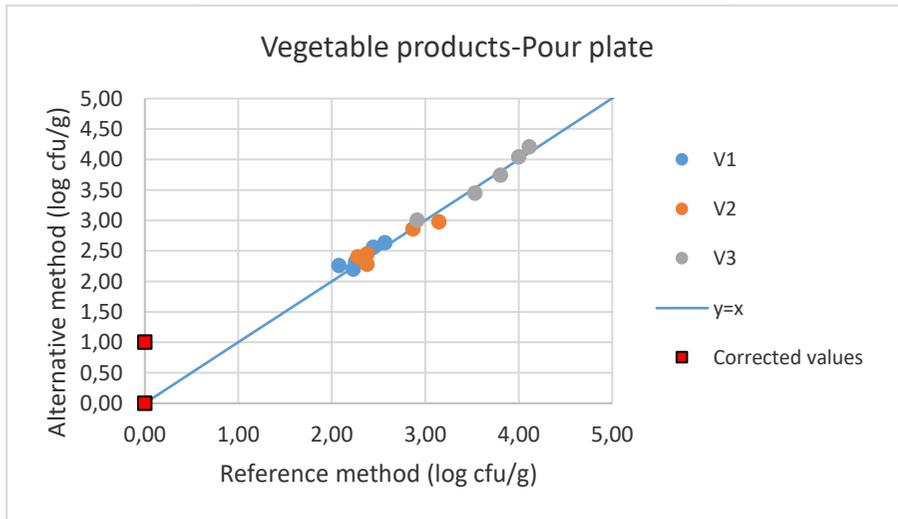
Seafood products- Pour plate -2 plates



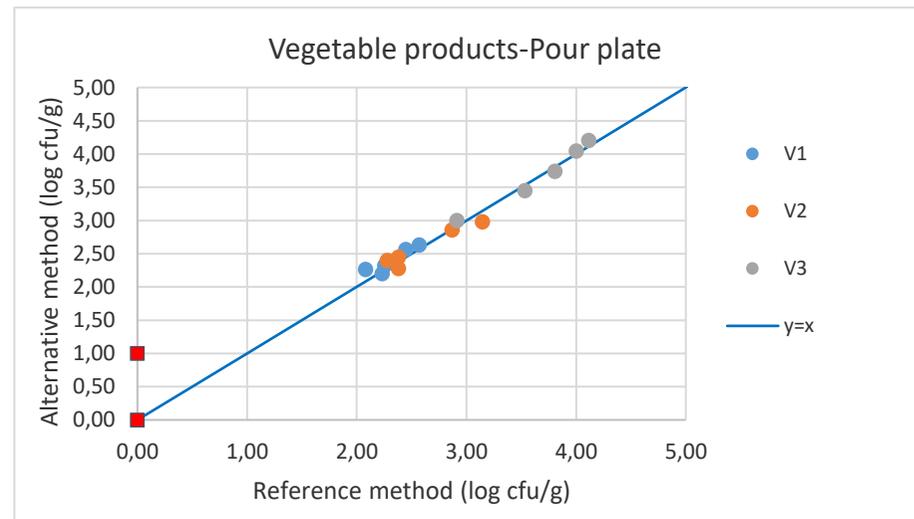
Seafood products- Pour plate -1 plate



Vegetable products- Pour plate -2 plates

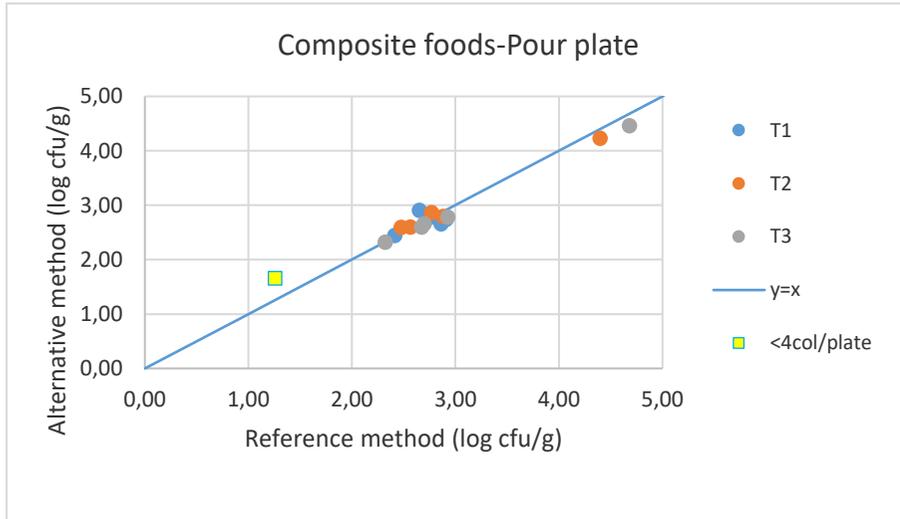


Vegetable products- Pour plate -1 plate

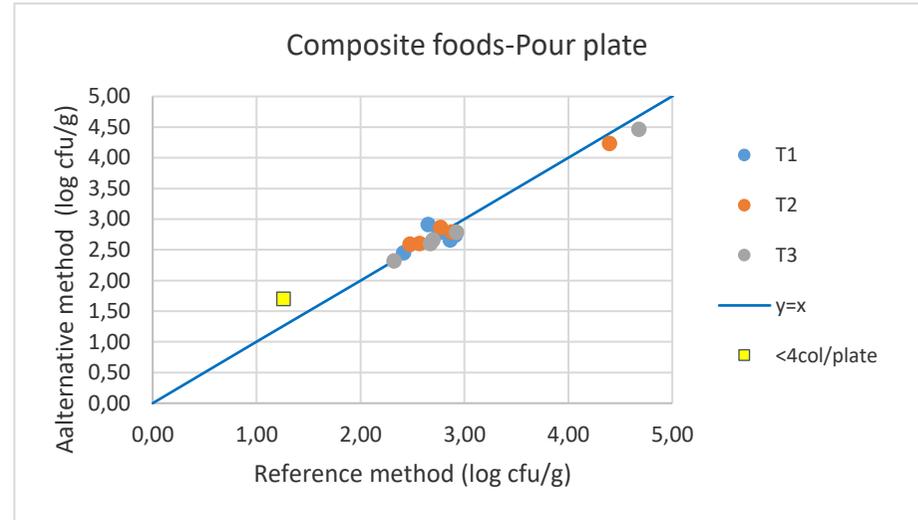


Listeria spp – Pour plate

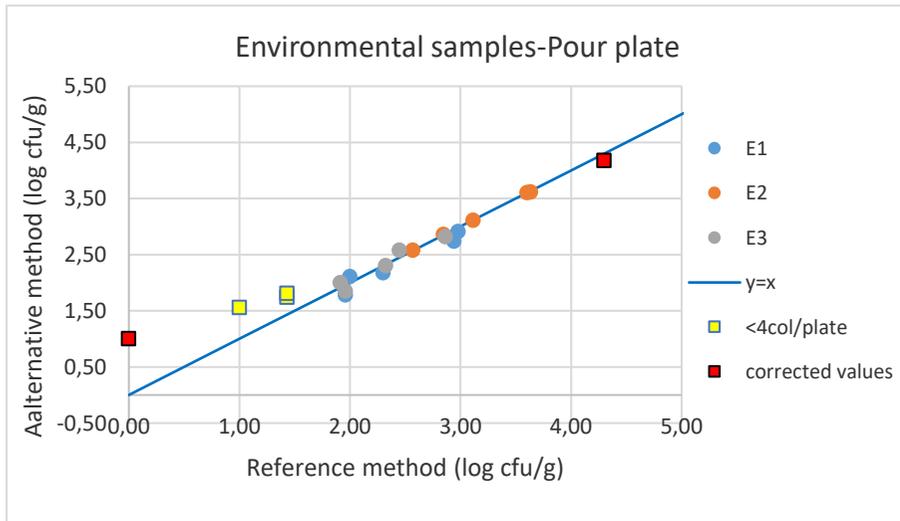
Composite foods- Pour plate -2 plates



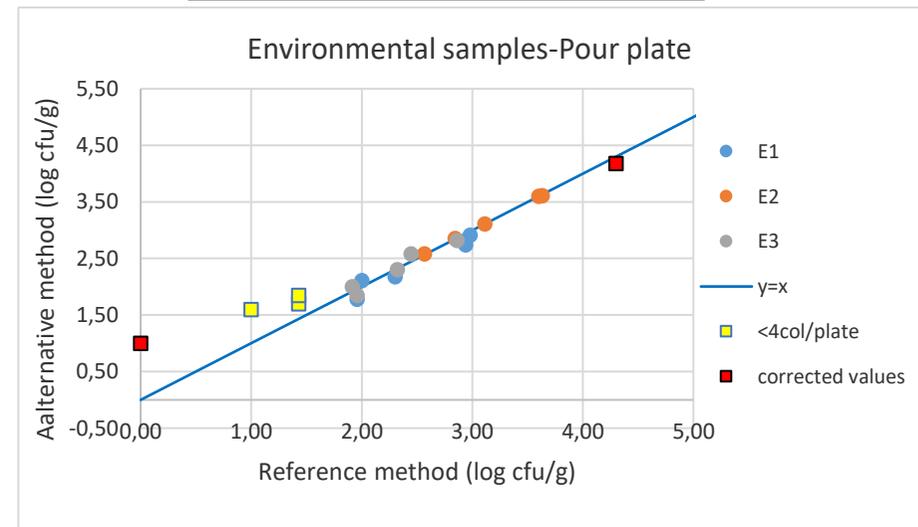
Composite foods- Pour plate -1 plate



Environment- Pour plate -2 plates



Environment- Pour plate -1 plate

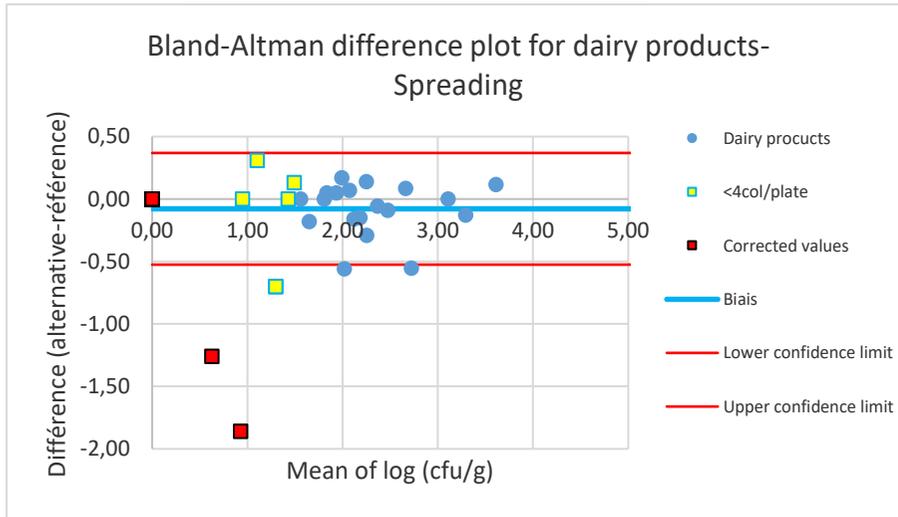


APPENDIX 7

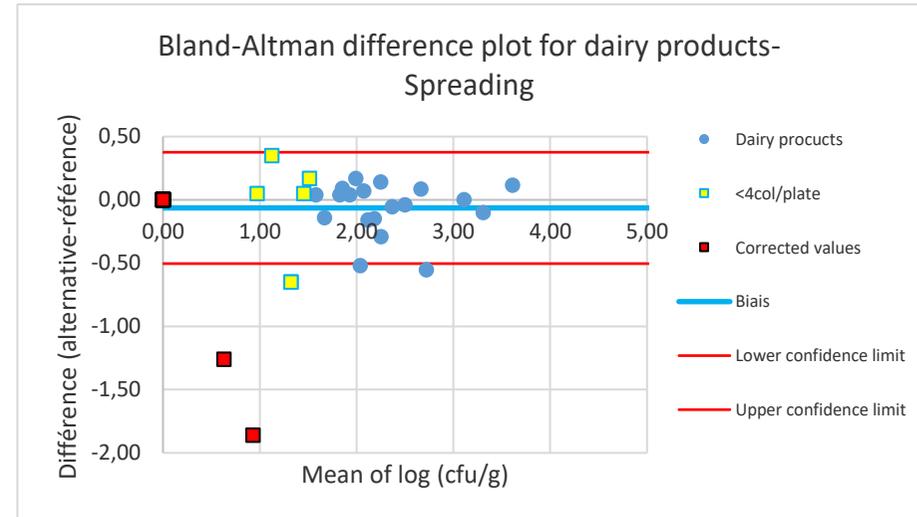
Relative trueness study: Bland Altman difference plots for each category

Listeria monocytogenes - Spreading

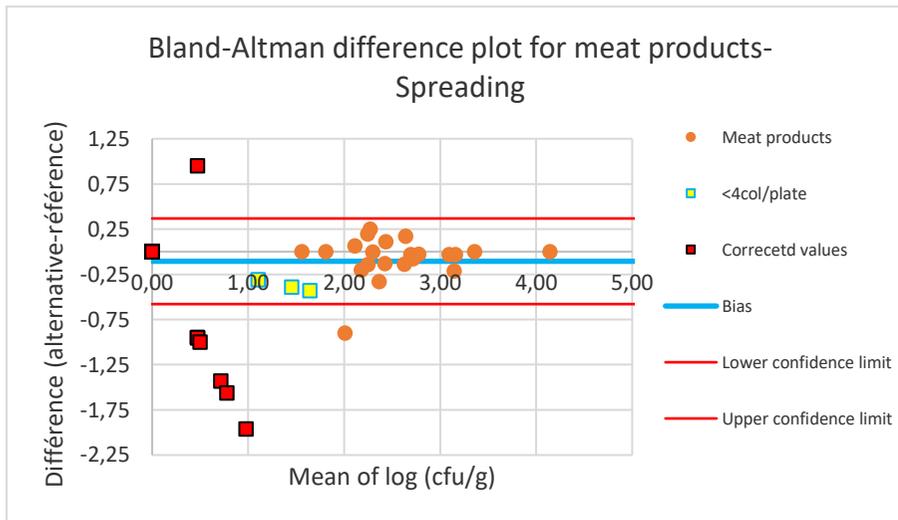
Dairy products-Spreading-2 plates



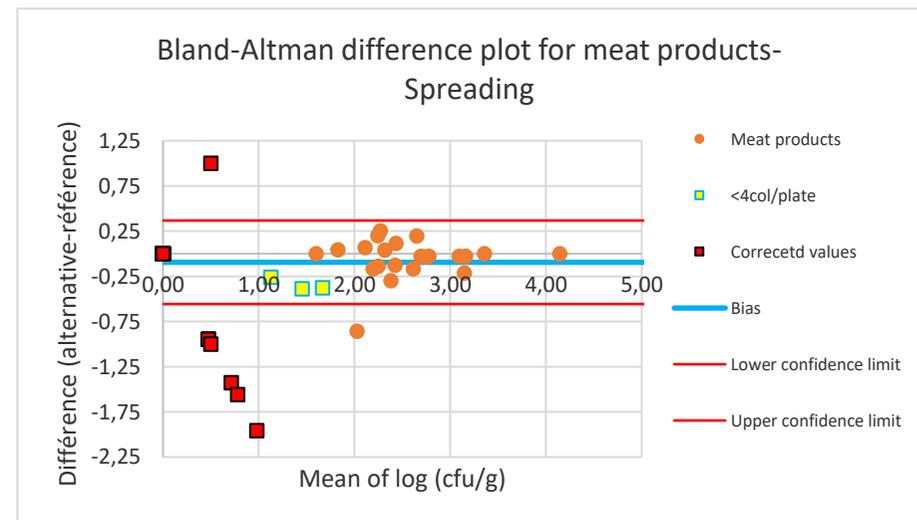
Dairy products-Spreading-1 plate



Meat products-Spreading-2 plates

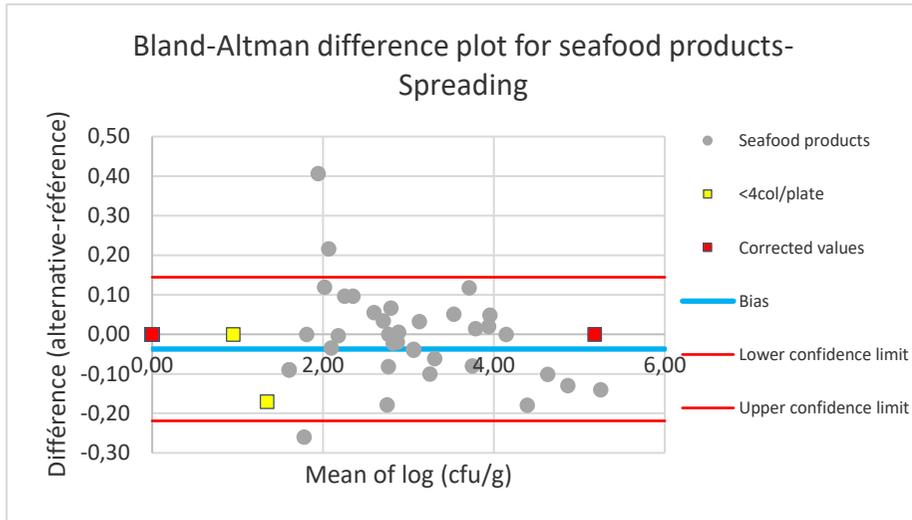


Meat products-Spreading-1 plate

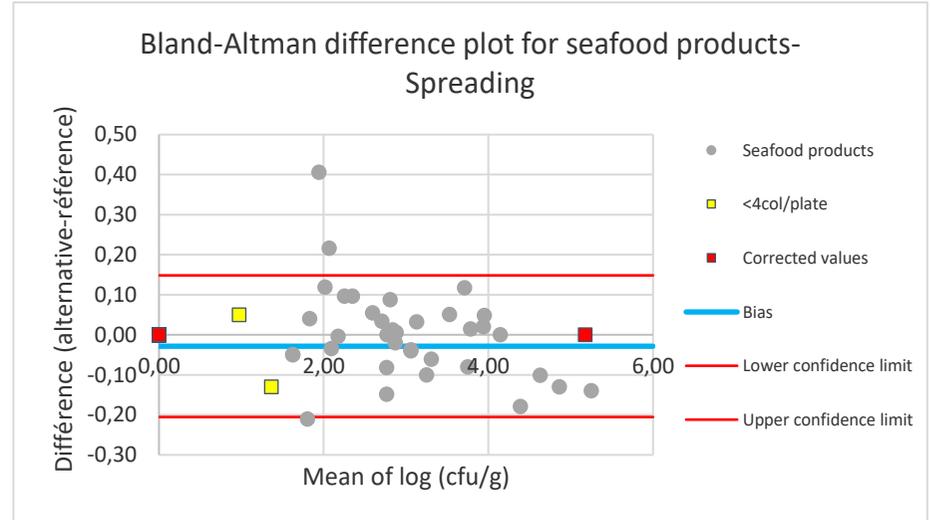


Listeria monocytogenes- Spreading

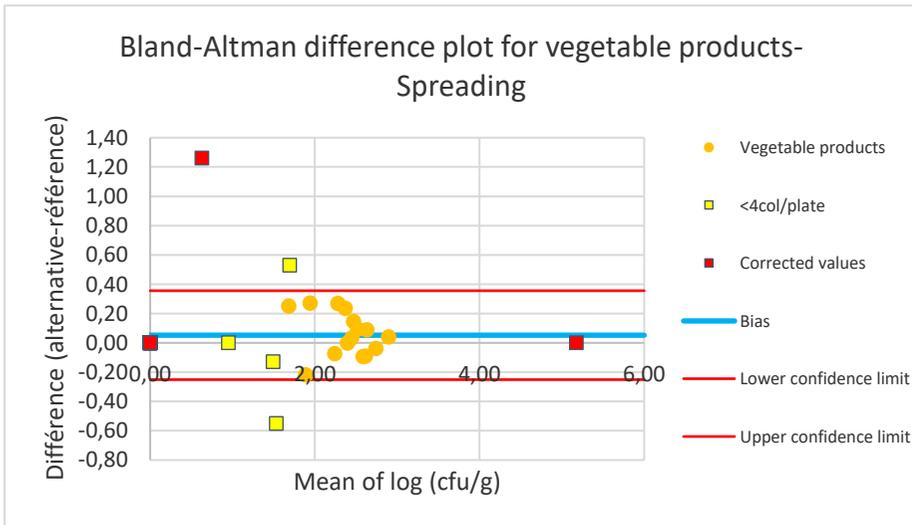
Seafood products-Spreading-2 plates



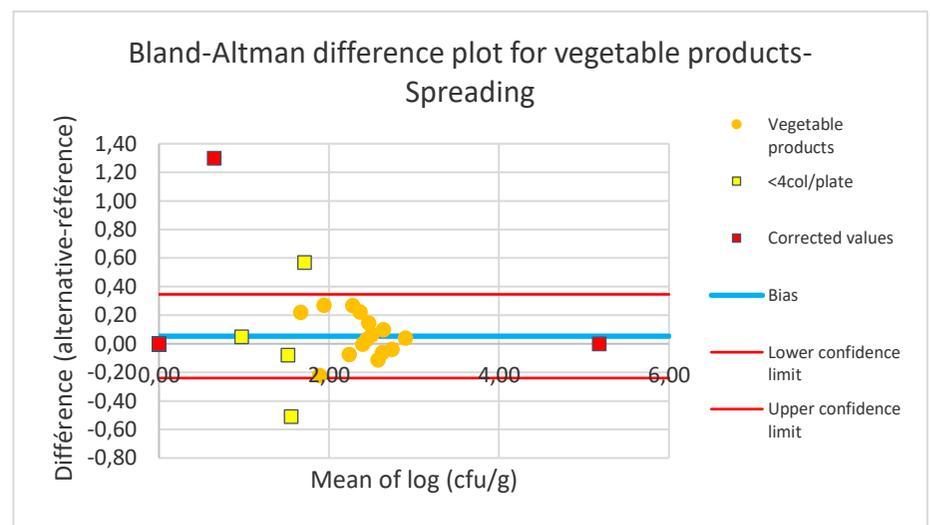
Seafood products-Spreading-1 plate



Vegetable products-Spreading-2 plates

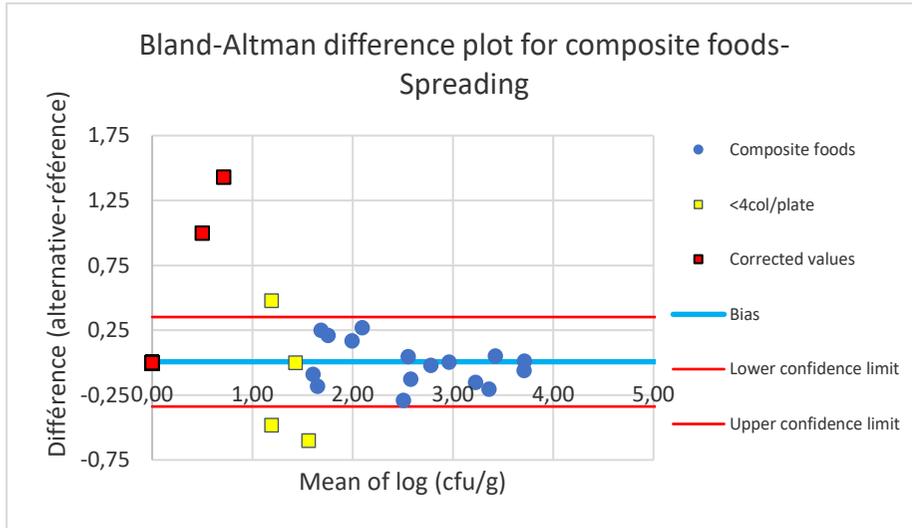


Vegetable products-Spreading-1 plate

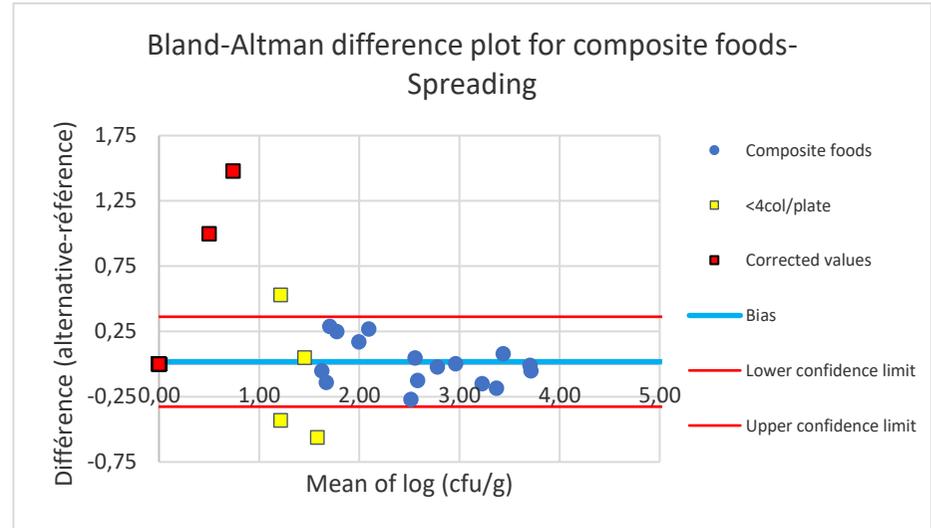


Listeria monocytogenes- Spreading

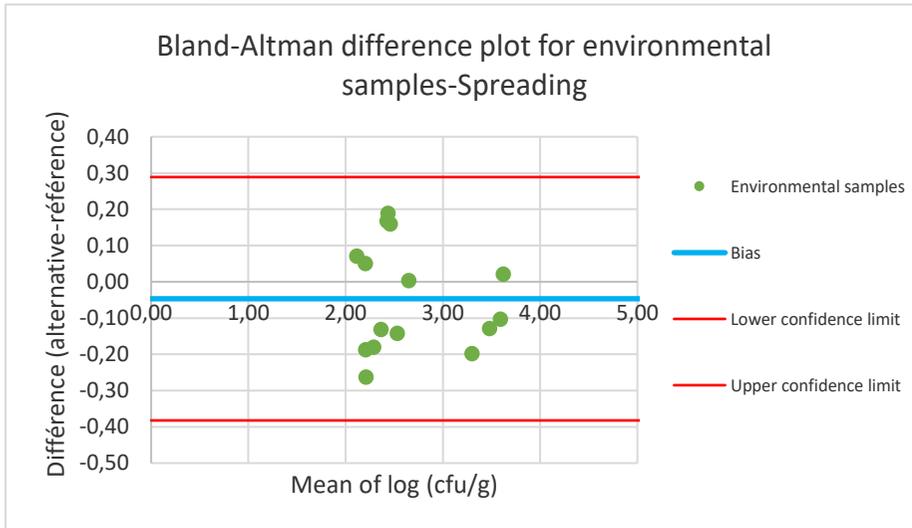
Composite foods-Spreading-2 plates



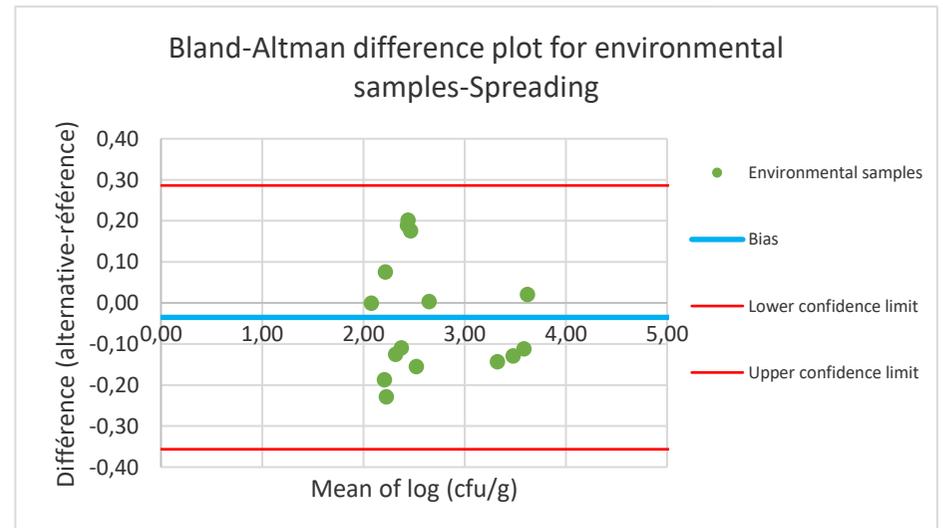
Composite foods-Spreading-1 plate



Environment-Spreading-2 plates

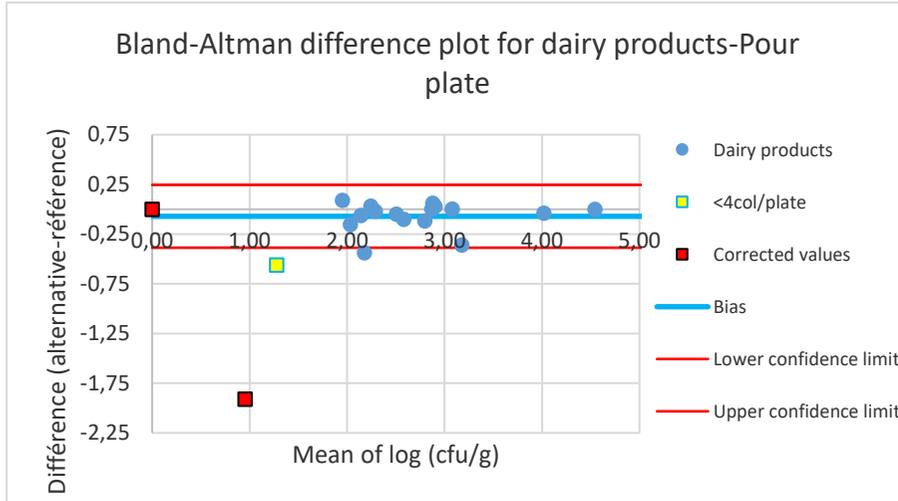


Environment-Spreading-1 plate

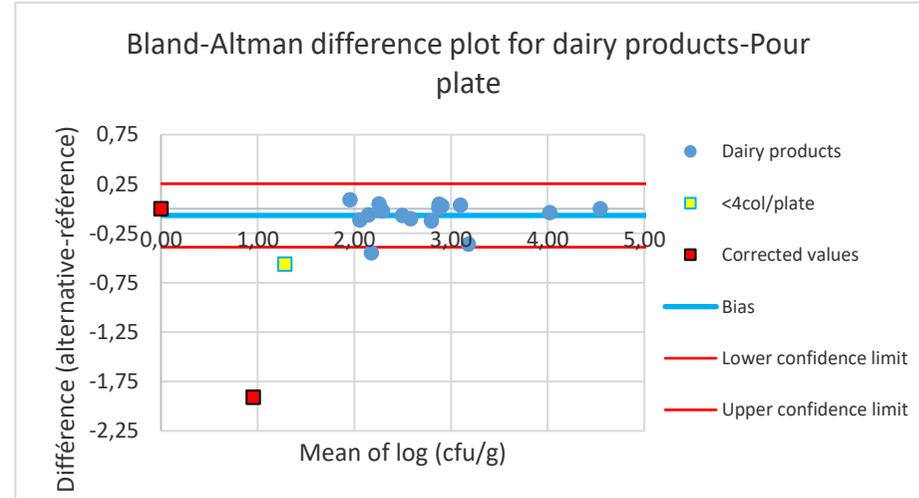


Listeria monocytogenes – Pour plate

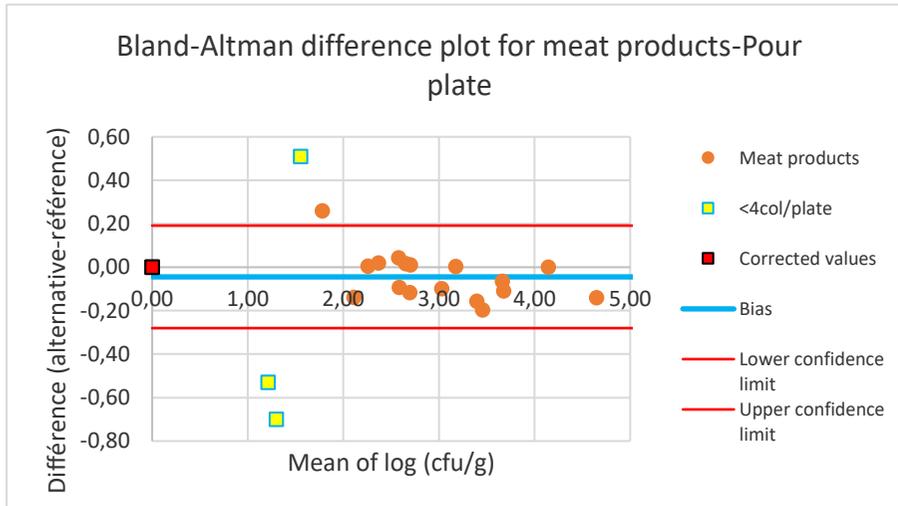
Dairy products-Pour plate-**2 plates**



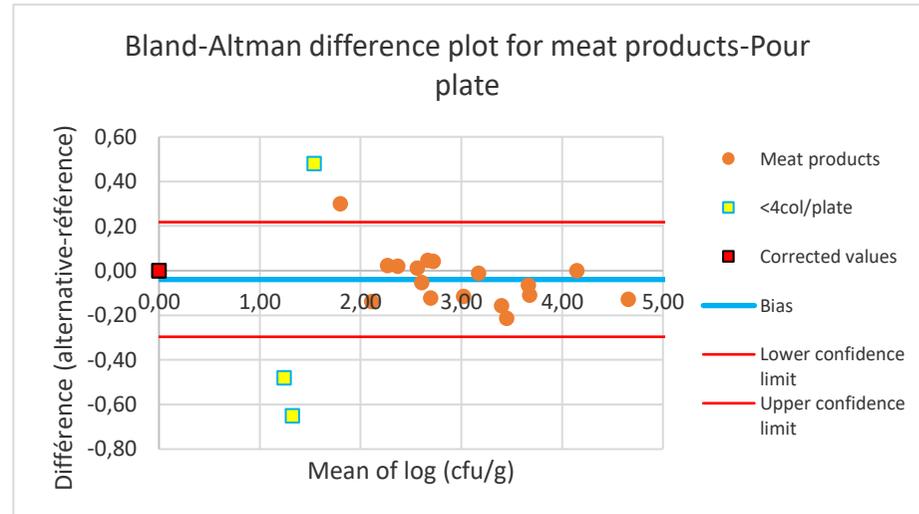
Dairy products- Pour plate -**1 plate**



Meat products- Pour plate -**2 plates**

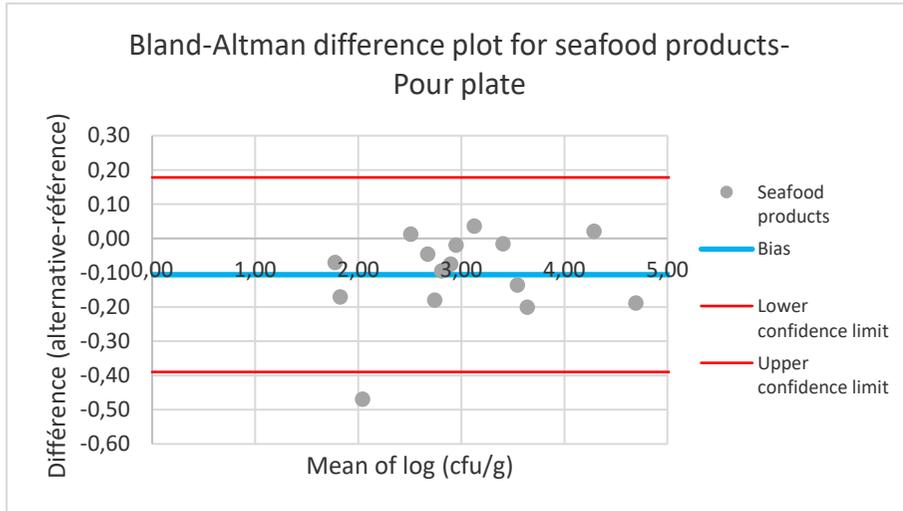


Meat products- Pour plate -**1 plate**

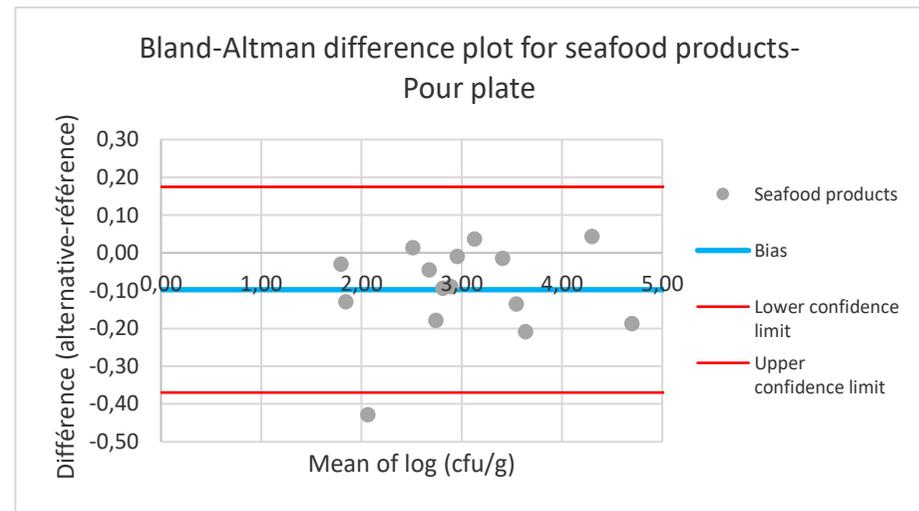


Listeria monocytogenes – Pour plate

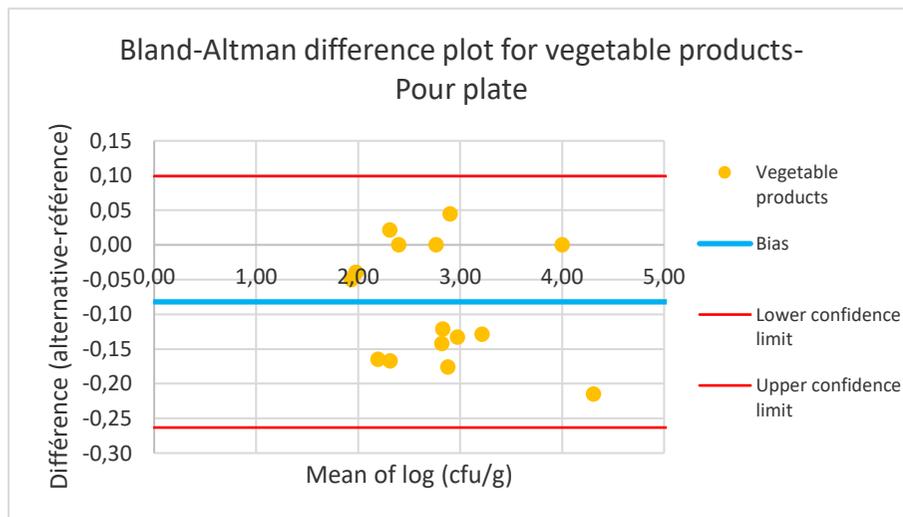
Seafood products- Pour plate -2 plates



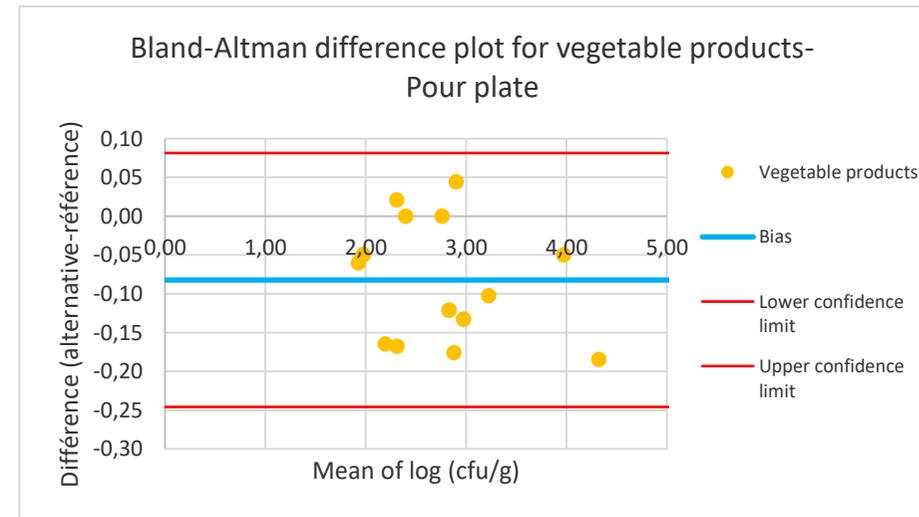
Seafood products- Pour plate -1 plate



Vegetable products- Pour plate -2 plates

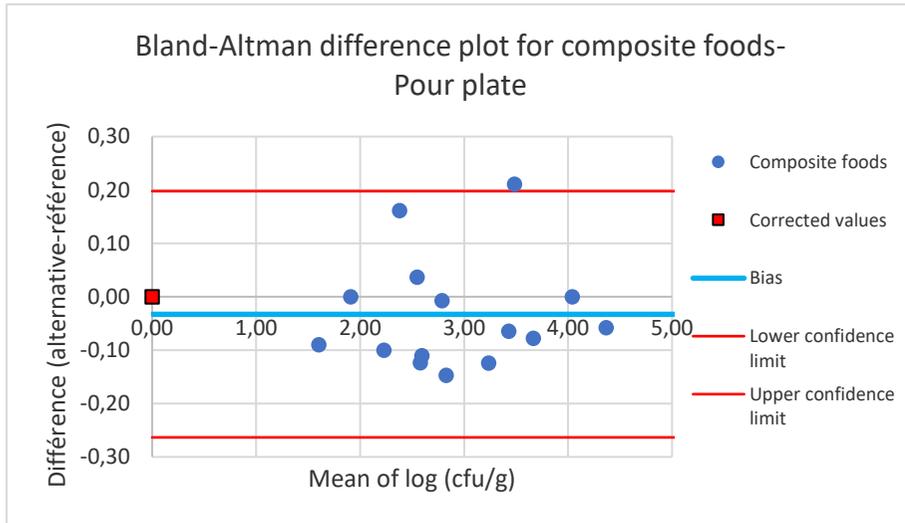


Vegetable products- Pour plate -1 plate

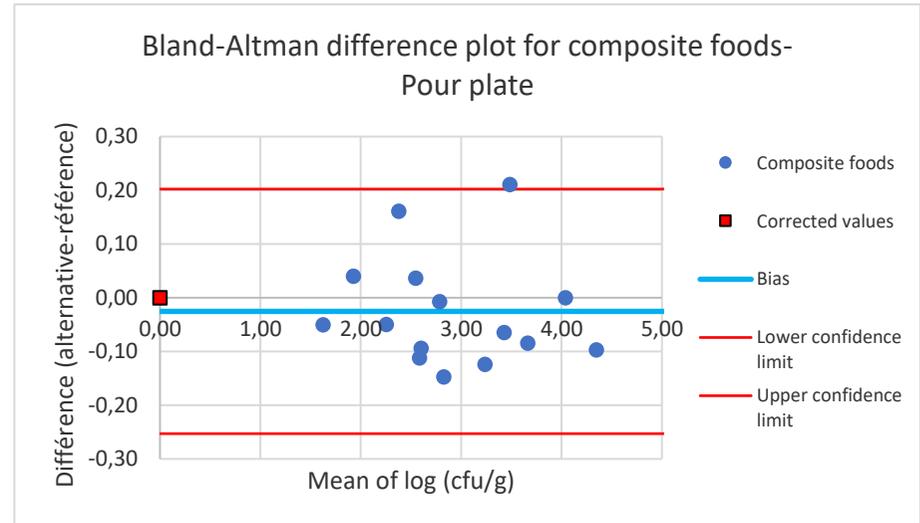


Listeria monocytogenes – Pour plate

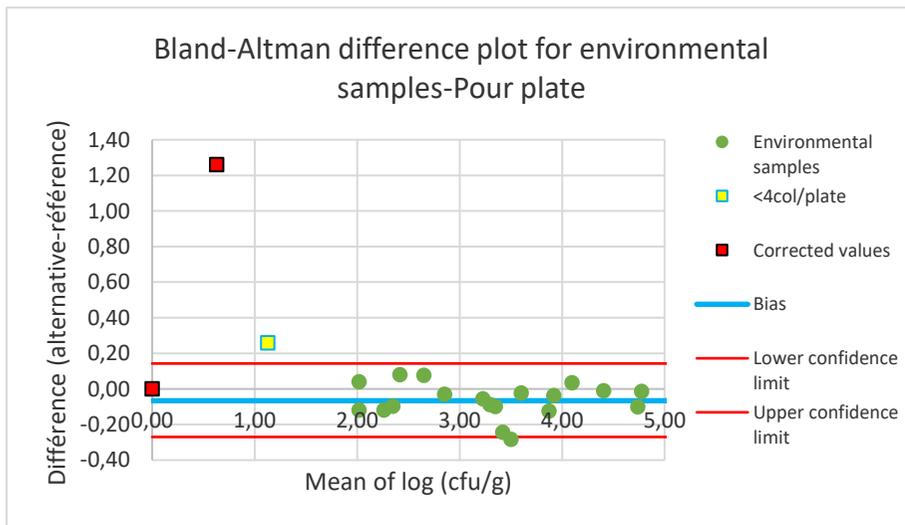
Composite foods- Pour plate -2 plates



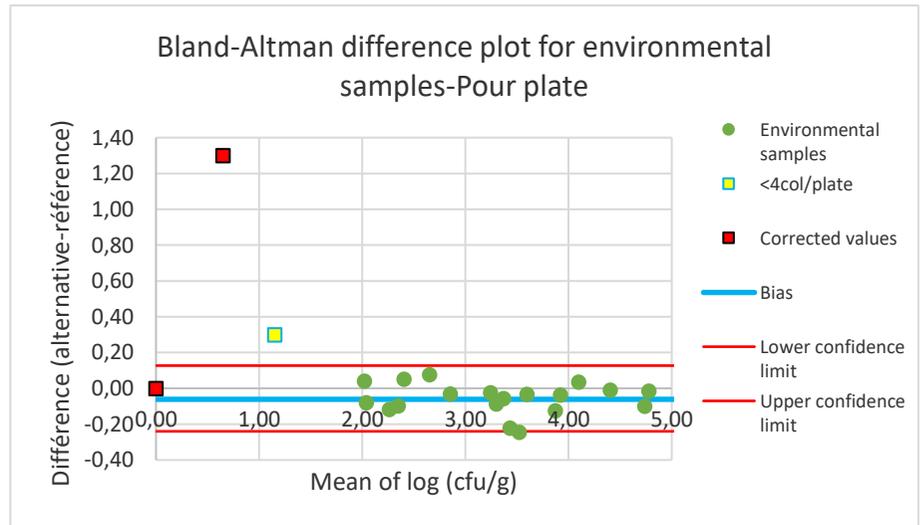
Composite foods- Pour plate -1 plate



Environment- Pour plate -2 plates

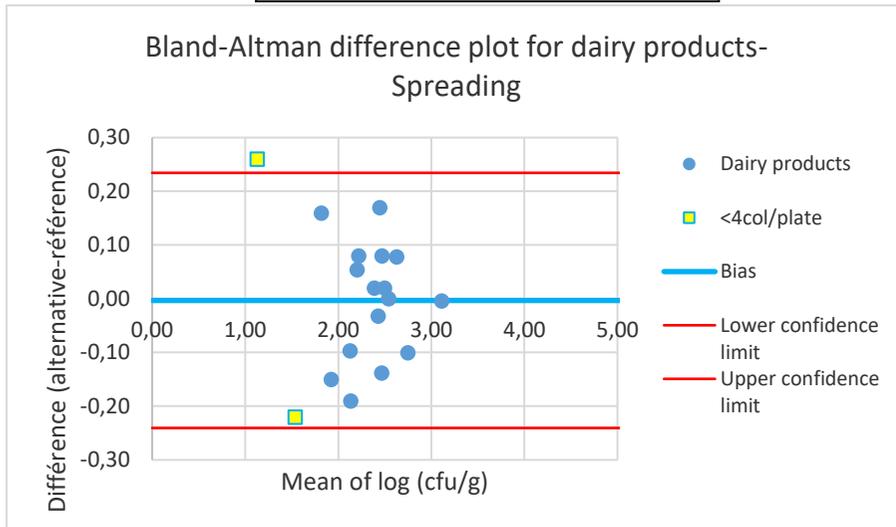


Environment- Pour plate -1 plate

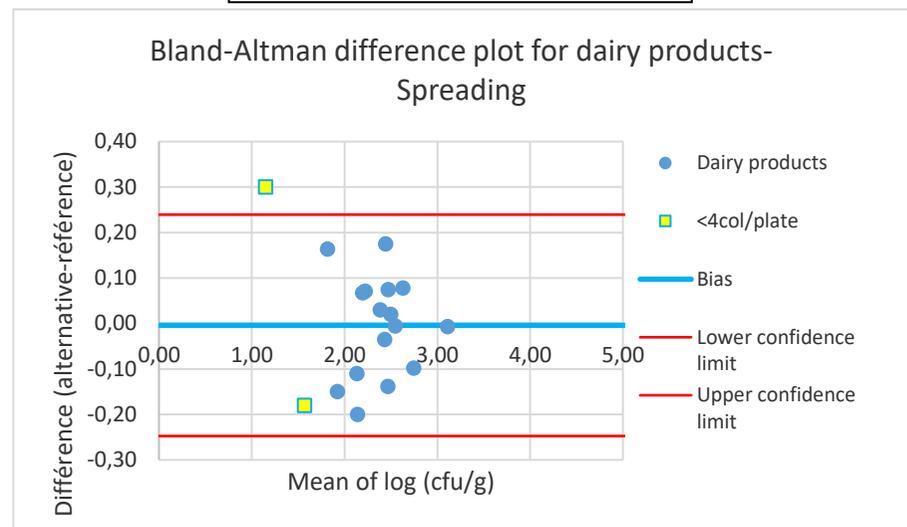


Listeria spp – Spreading

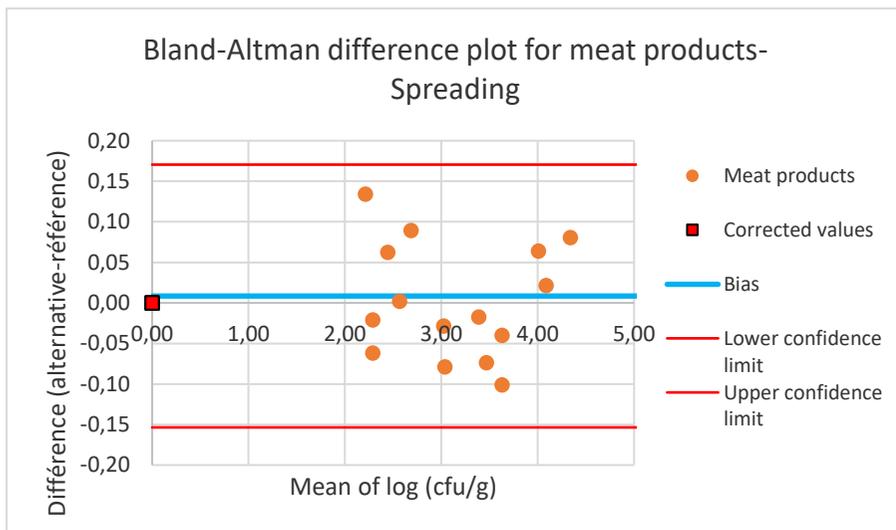
Dairy products-Spreading-2 plates



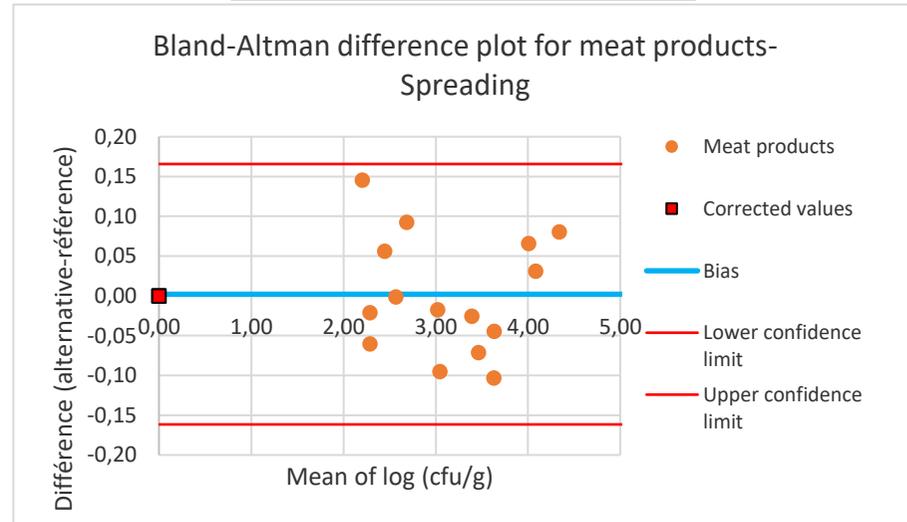
Dairy products-Spreading-1 plate



Meat products-Spreading-2 plates

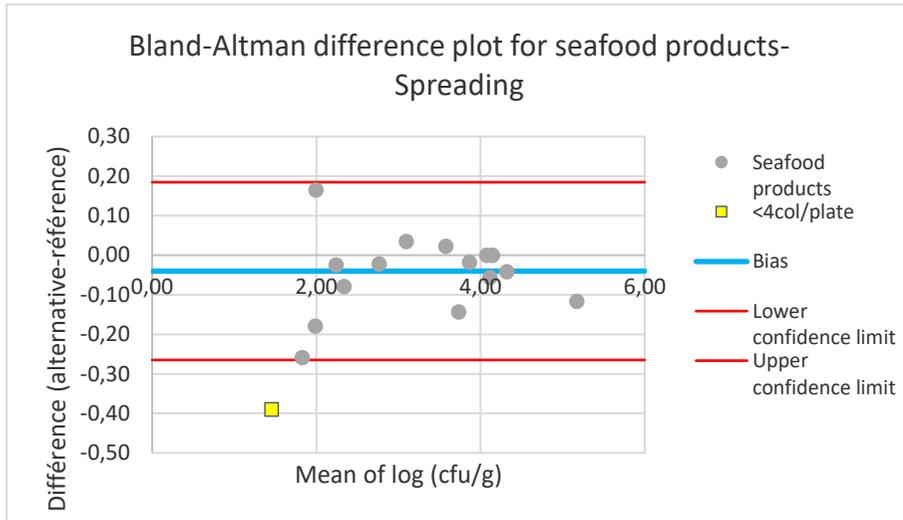


Meat products-Spreading-1 plate

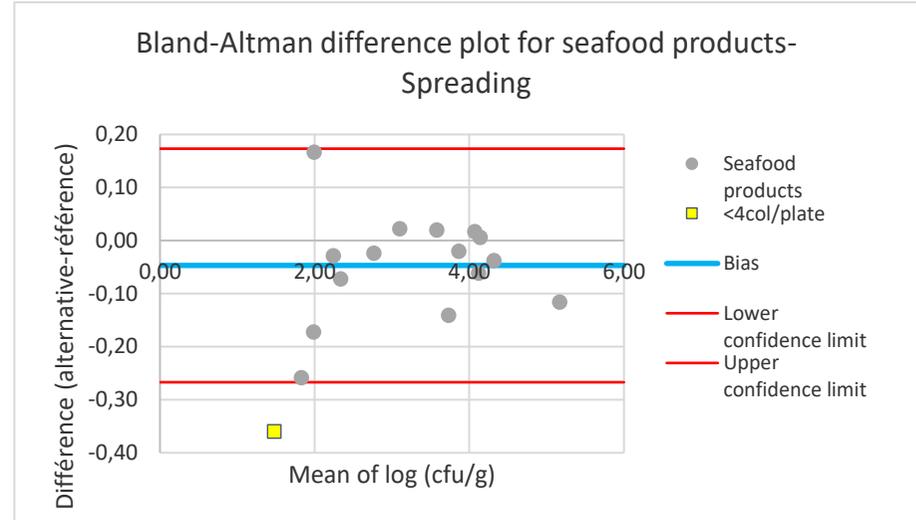


Listeria spp – Spreading

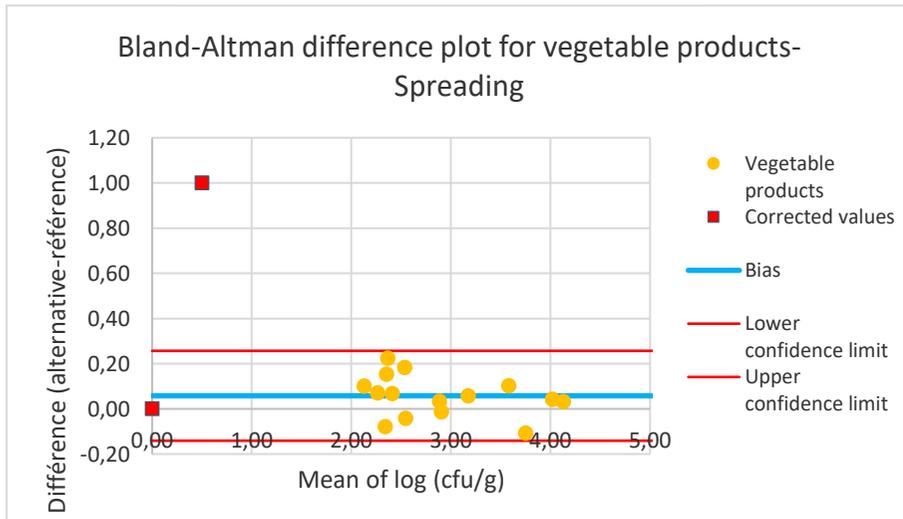
Seafood products- Spreading -2 plates



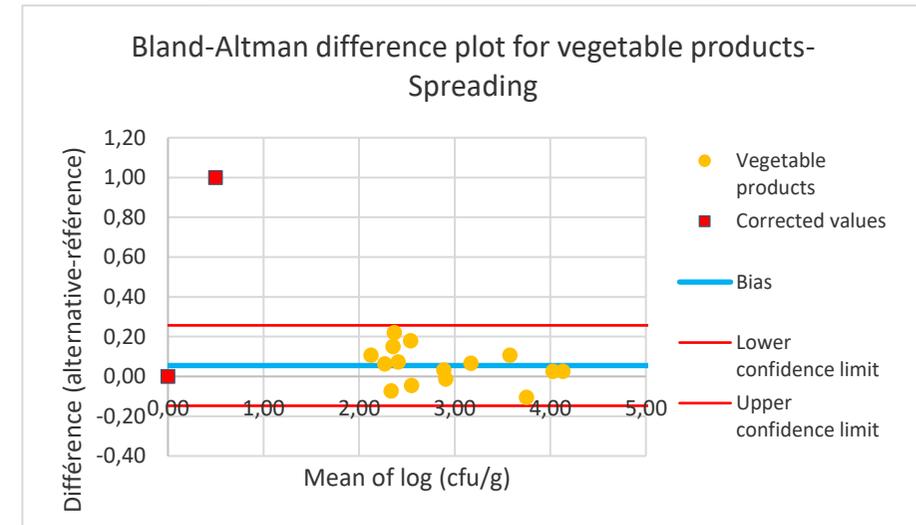
Seafood products- Spreading -1 plate



Vegetable products- Spreading -2 plates

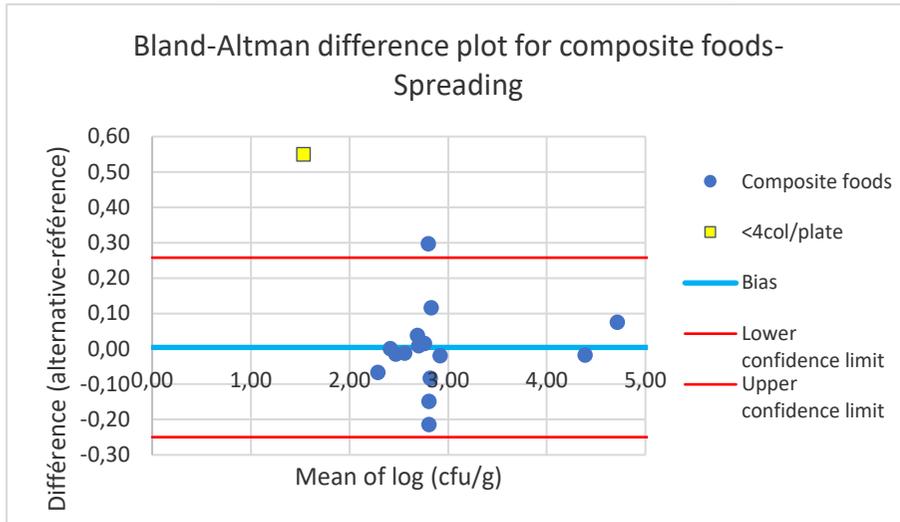


Vegetable products- Spreading -1 plate

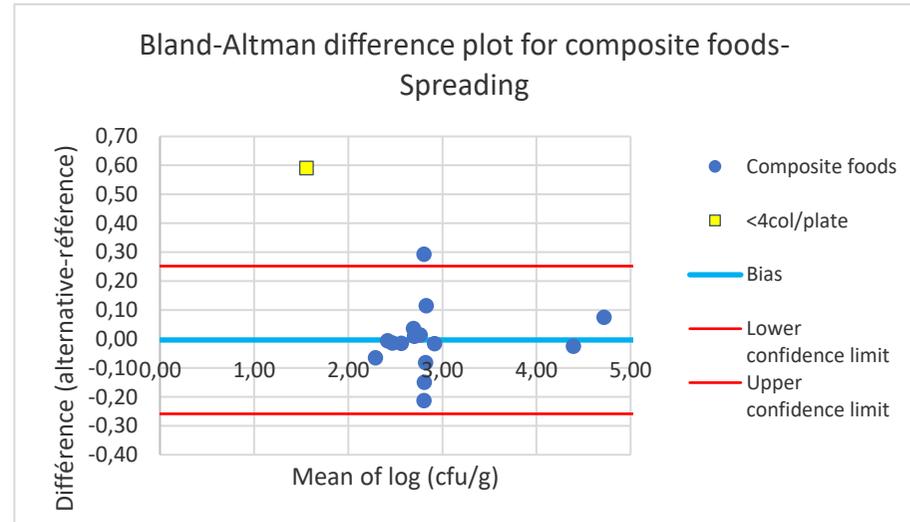


Listeria spp – Spreading

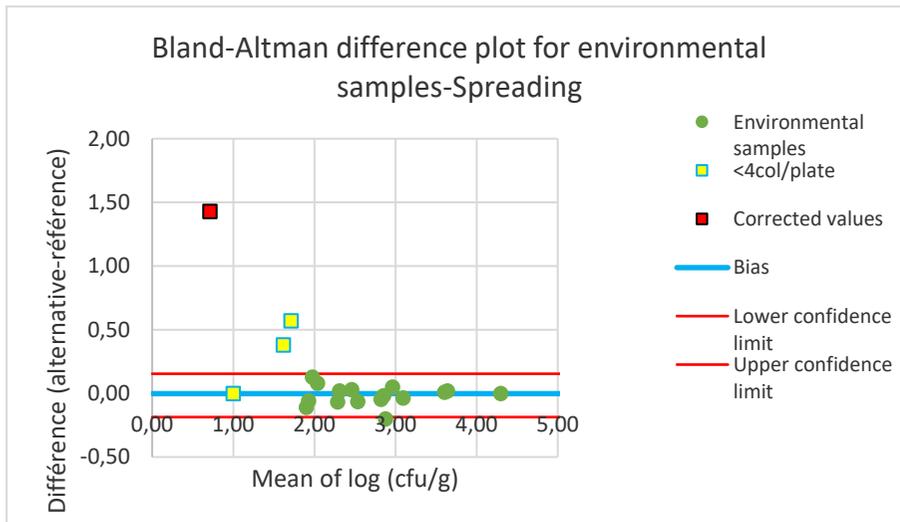
Composite foods-Spreading-2 plates



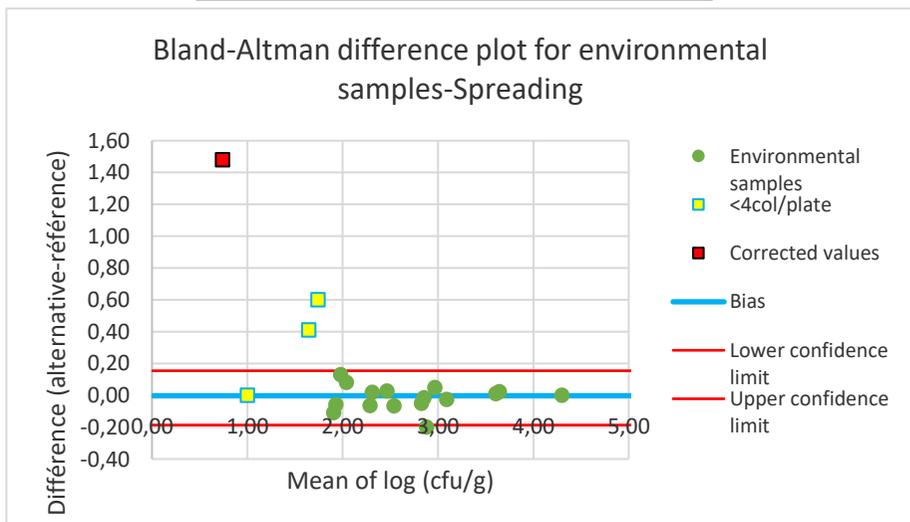
Composite foods-Spreading-1 plate



Environment-Spreading-2 plates

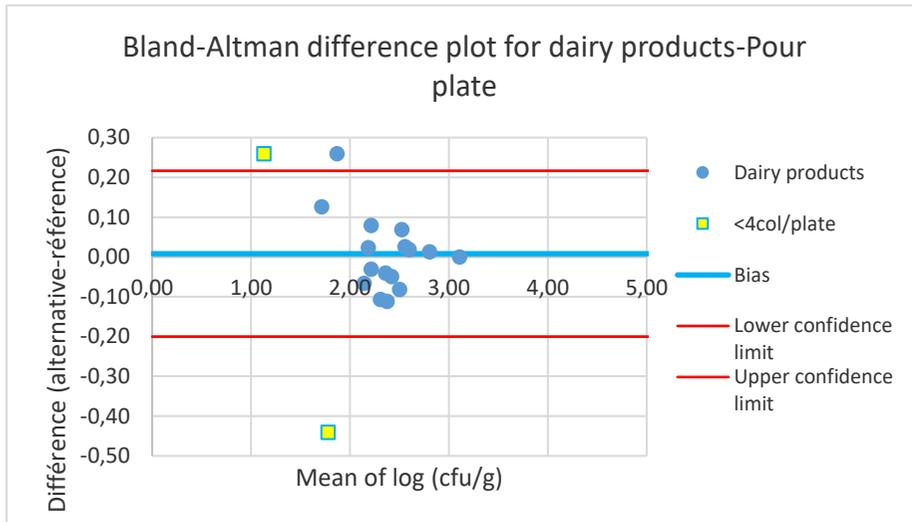


Environment-Spreading-1 plate

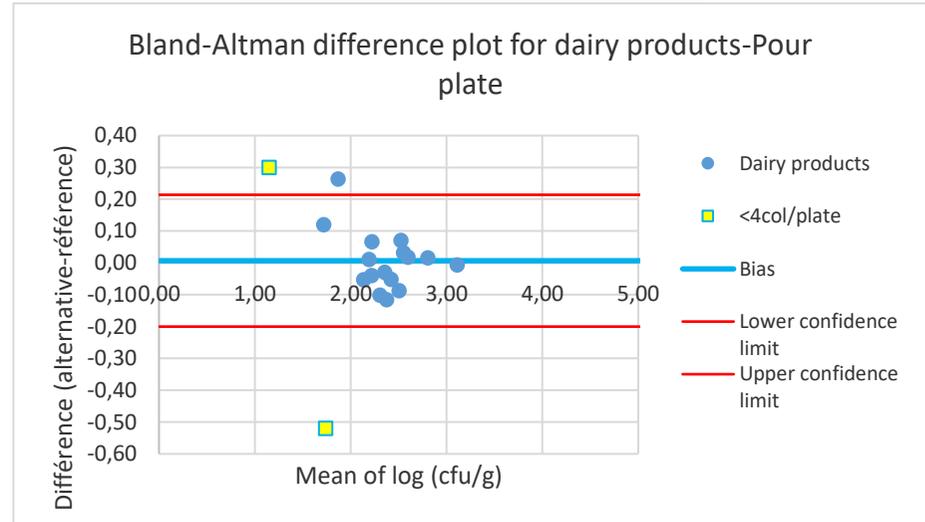


Listeria spp – Pour plate

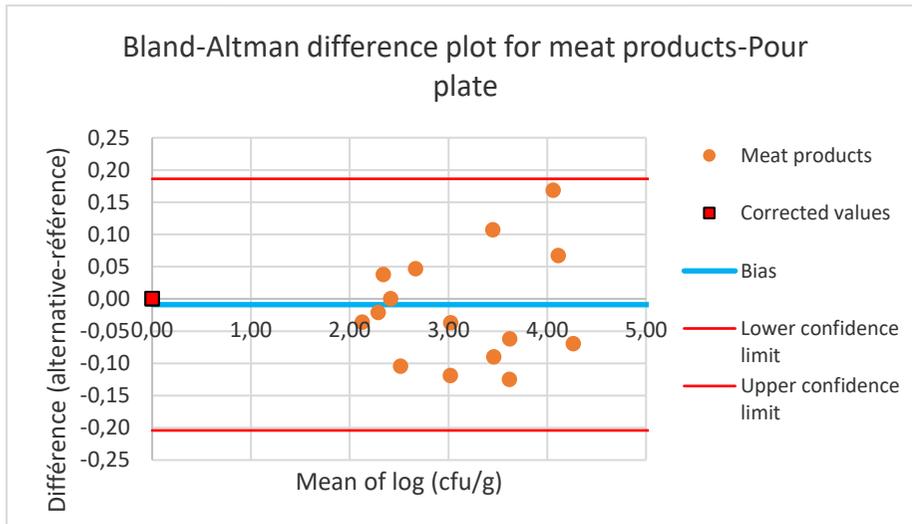
Dairy products-Pour plate-2 plates



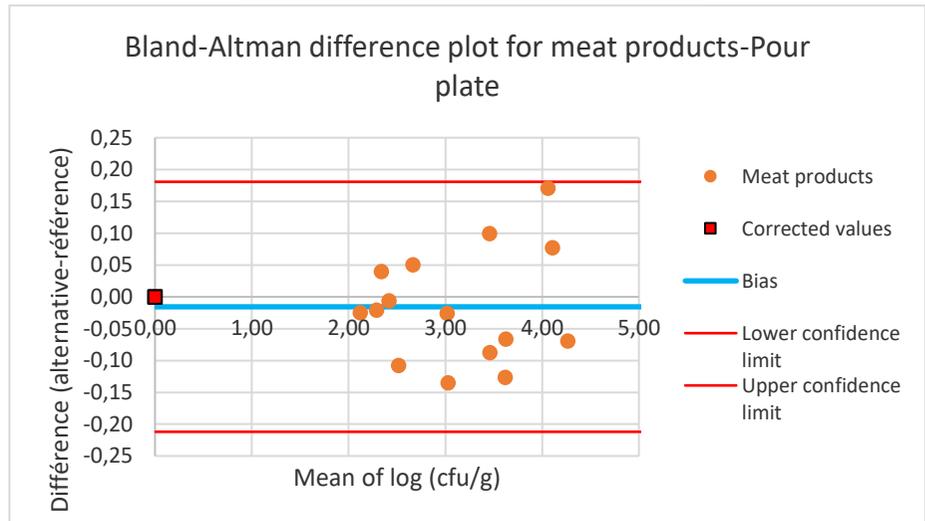
Dairy products- Pour plate -1 plate



Meat products- Pour plate -2 plates

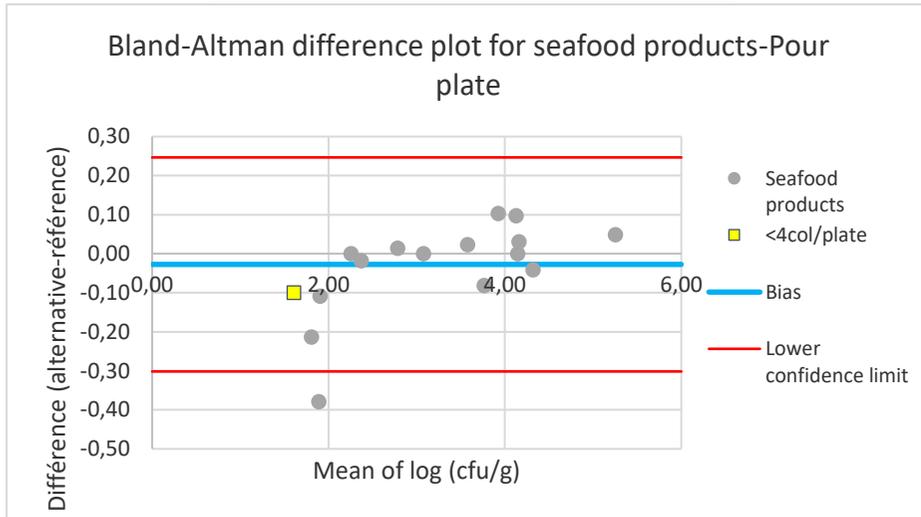


Meat products- Pour plate -1 plate

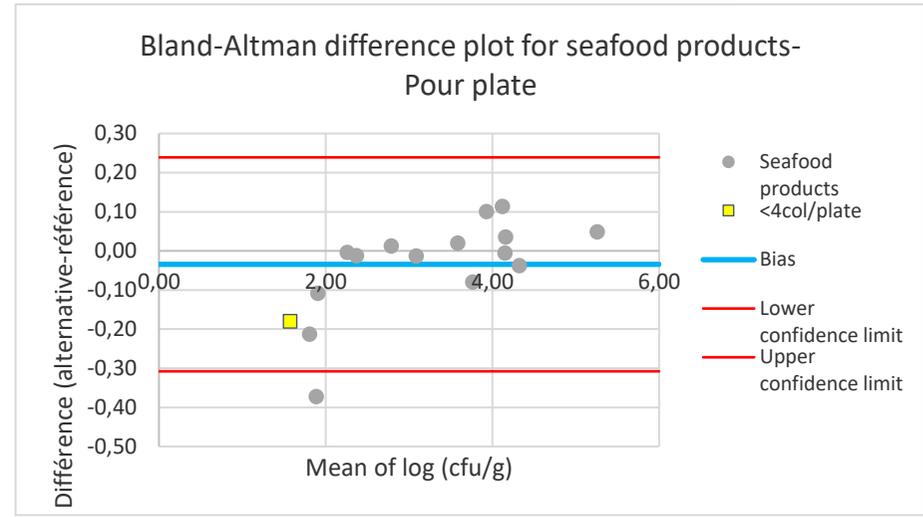


Listeria spp – Pour plate

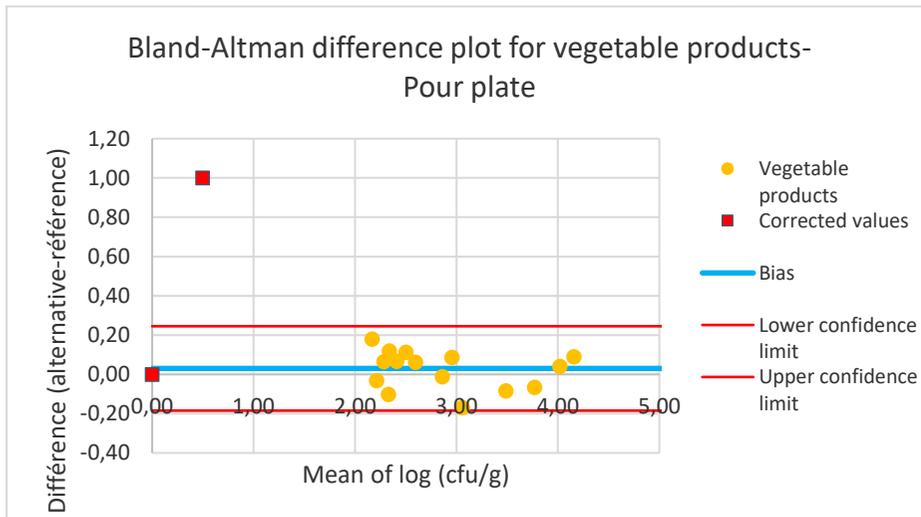
Seafood products- Pour plate -2 plates



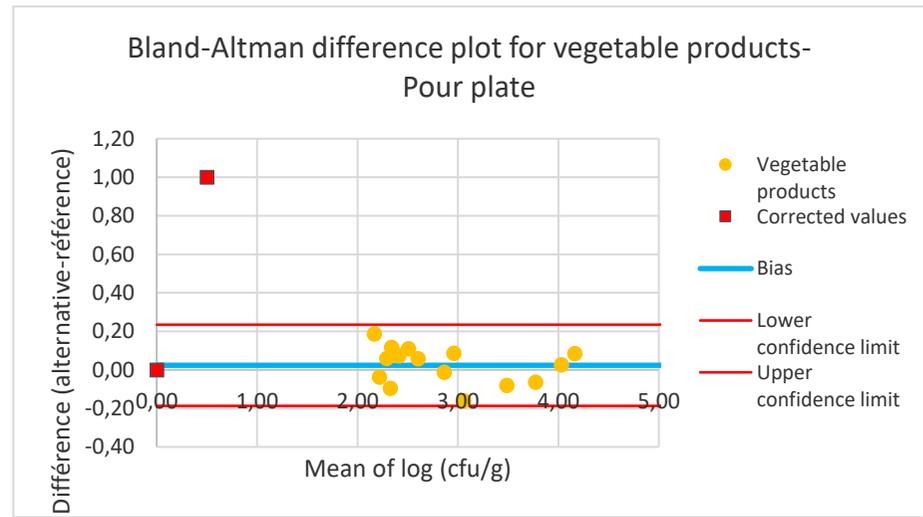
Seafood products- Pour plate -1 plate



Vegetable products- Pour plate -2 plates

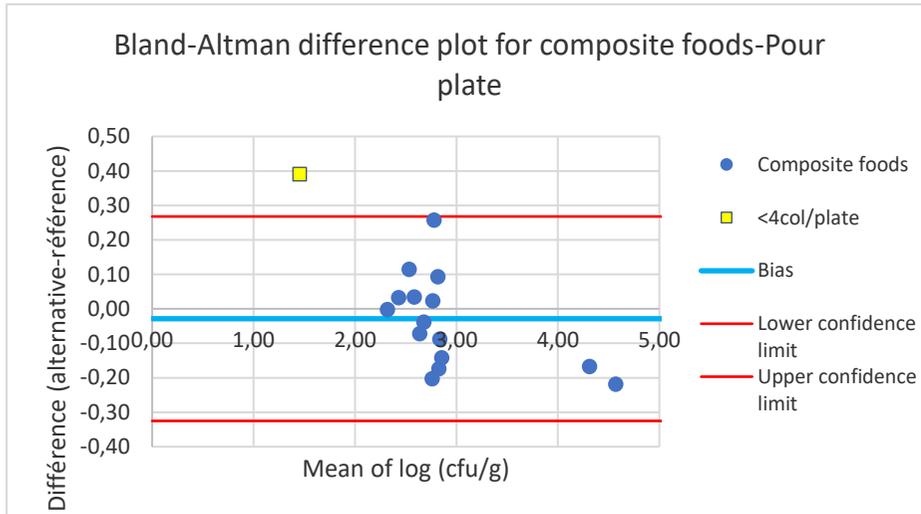


Vegetable products- Pour plate -1 plate

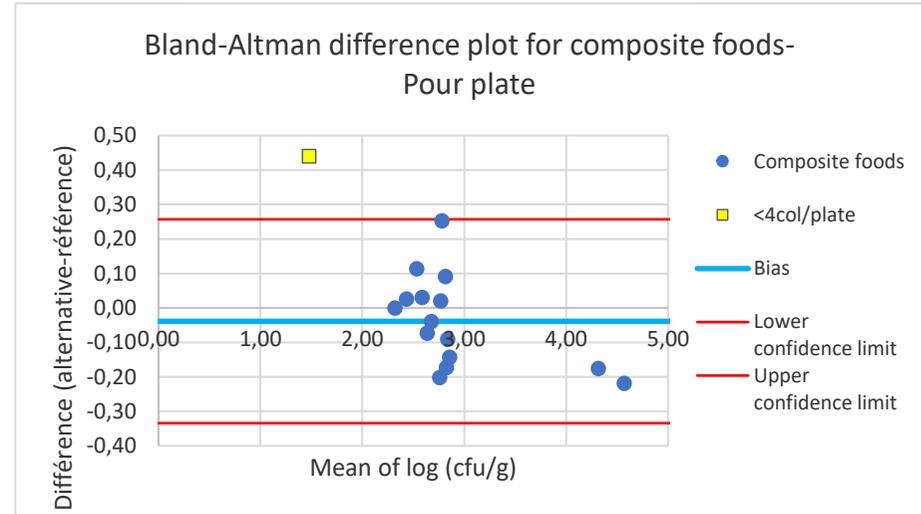


Listeria spp – Pour plate

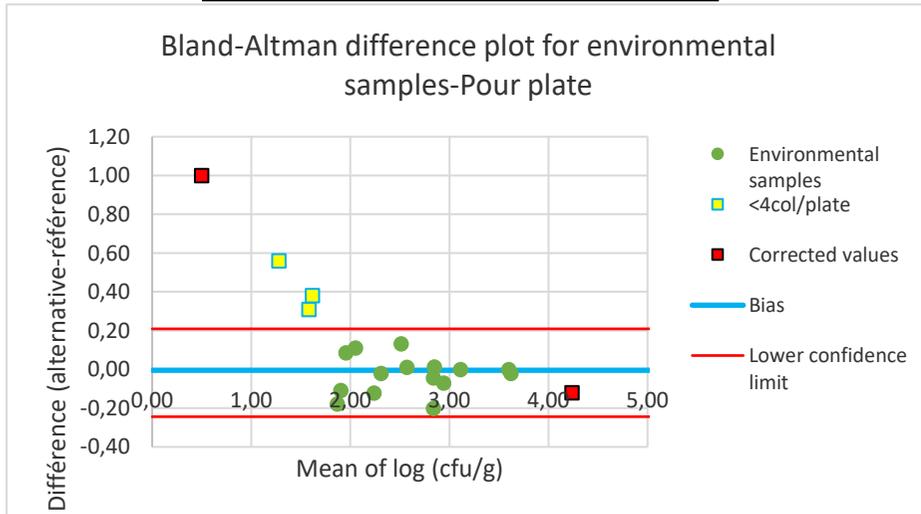
Composite foods- Pour plate -2 plates



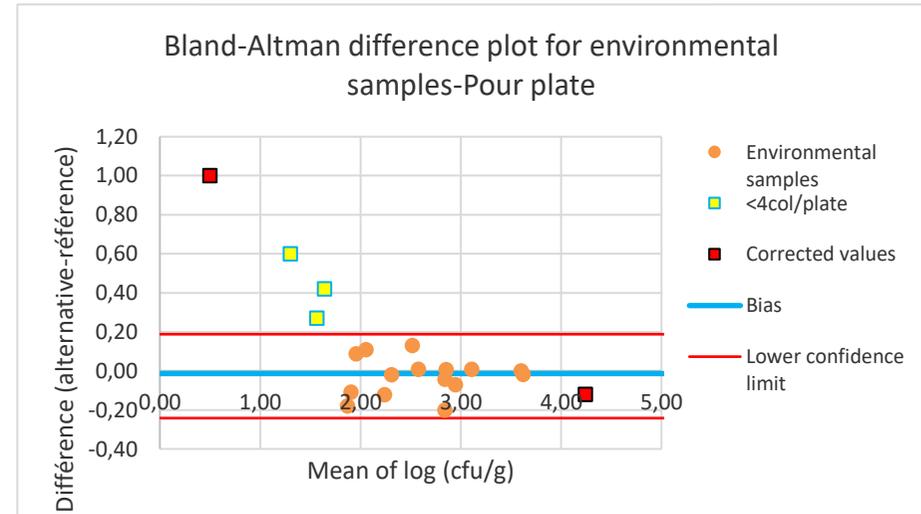
Composite foods- Pour plate -1 plate



Environment- Pour plate -2 plates



Environment- Pour plate -1 plate



APPENDIX 8

Accuracy profiles: *Listeria monocytogenes* results

| Dairy products - <i>L.monocytogenes</i> | | | | | | | | | | | | | | | | | | | | | | | | |
|--|--|-----------|-------|----------------------------------|-------|-----------|----------|-------|---------------------------------|-------------|-----------|-------------------------|------------|------------------------|------|-------------|-------|-------------------------|-------|------------------------|------|------|------|------|
| Matrix | Strain | Level | Ref | Reference method : ISO 11290-2 # | | | | | Alternative method : Aloa Count | | | | | | | | | | | | | | | |
| | | | | Dilution | Vol | cfu/plate | cfu/g | cfu/g | log cfu/g | spreading | | | pour plate | | | | | | | | | | | |
| | | | | | | | | | | Enumeration | | Interpretation 2 plates | | Interpretation 1 plate | | Enumeration | | Interpretation 2 plates | | Interpretation 1 plate | | | | |
| Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | | | | |
| flore mésophile : 53.10 ⁵ ufc/g | <i>Listeria monocytogenes</i> 2b (réf 75 - origine Valençay) | 1 | 1 | 10 | 1 | 11 | 109 | 110 | 2,04 | 10 | 1 | 7 | 82 | 1,91 | 70 | 1,85 | 10 | 1 | 9 | 90 | 1,95 | 90 | 1,95 | |
| | | | | 100 | 1 | 1 | | | | 100 | | 2 | | | | | 100 | | 1 | | | | | 1 |
| | | | 2 | 10 | 1 | 10 | 91 | 91 | 1,96 | 10 | 1 | 10 | 100 | 2,00 | 100 | 2,00 | 10 | 1 | 5 | 60 | 1,78 | 50 | 1,70 | |
| | | | | 100 | 1 | 0 | | | | 100 | | 1 | | | | | 1 | | | | | | | |
| | | | 3 | 10 | 1 | 6 | 64 | 64 | 1,81 | 10 | 1 | 12 | 110 | 2,04 | 120 | 2,08 | 10 | 1 | 11 | 120 | 2,08 | 110 | 2,04 | |
| | | 100 | | 1 | 1 | 100 | | | | 0 | | 100 | | | | | 1 | | 2 | | | | | |
| | | 4 | 10 | 1 | 13 | 145 | 150 | 2,18 | 10 | 1 | 12 | 110 | 2,04 | 120 | 2,08 | 10 | 1 | 14 | 140 | 2,15 | 140 | 2,15 | | |
| | | | 100 | 1 | 3 | | | | 100 | | 0 | | | | | 100 | | 1 | | | | | 1 | |
| | | 5 | 10 | 1 | 11 | 100 | 100 | 2,00 | 10 | 1 | 13 | 120 | 2,08 | 130 | 2,11 | 10 | 1 | 6 | 60 | 1,78 | 60 | 1,78 | | |
| | | | 100 | 1 | 0 | | | | 100 | | 0 | | | | | 100 | | 1 | | | | | 0 | |
| | | 2 | 11 | 10 | 1 | 63 | 618 | 620 | 2,79 | 10 | 1 | 52 | 500 | 2,70 | 520 | 2,72 | 10 | 1 | 52 | 510 | 2,71 | 520 | 2,72 | |
| | | | | 100 | 1 | 5 | | | | 100 | | 3 | | | | | 100 | | 1 | | | | | 4 |
| | | | | 12 | 10 | 1 | 55 | 564 | 560 | 2,75 | 10 | 1 | 49 | 460 | 2,66 | 490 | 2,69 | 10 | 1 | 45 | 440 | 2,64 | 450 | 2,65 |
| | | | | | 100 | 1 | 7 | | | | 100 | | 1 | | | | | 3 | | | | | | |
| | | | | 13 | 10 | 1 | 58 | 555 | 550 | 2,74 | 10 | 1 | 67 | 660 | 2,82 | 670 | 2,83 | 10 | 1 | 56 | 560 | 2,75 | 560 | 2,75 |
| 100 | 1 | 3 | 100 | | 6 | 100 | 1 | | | | 5 | | | | | | | | | | | | | |
| 14 | 10 | 1 | 45 | 473 | 470 | 2,67 | 10 | 1 | 60 | 610 | 2,79 | 600 | 2,78 | 10 | 1 | 66 | 660 | 2,82 | 660 | 2,82 | | | | |
| | 100 | 1 | 7 | | | | 100 | | 7 | | | | | 100 | | 1 | | | | | 6 | | | |
| 15 | 10 | 1 | 56 | 600 | 600 | 2,78 | 10 | 1 | 51 | 500 | 2,70 | 510 | 2,71 | 10 | 1 | 50 | 480 | 2,68 | 500 | 2,70 | | | | |
| | 100 | 1 | 10 | | | | 100 | | 4 | | | | | 100 | | 1 | | | | | 3 | | | |
| 3 | 21 | 10 | 0,1 | 24 | 2273 | 2300 | 3,36 | 10 | 0,1 | 37 | 3500 | 3,54 | 3700 | 3,57 | 10 | 0,1 | 21 | 1900 | 3,28 | 2100 | 3,32 | | | |
| | | 100 | 0,1 | 1 | | | | 100 | | 1 | | | | | 0 | | | | | | | | | |
| | | 22 | 10 | 0,1 | 29 | 2818 | 2800 | 3,45 | 10 | 0,1 | 32 | 3500 | 3,54 | 3200 | 3,51 | 10 | 0,1 | 28 | 2600 | 3,41 | 2800 | 3,45 | | |
| | | | 100 | 0,1 | 2 | | | | 100 | | 6 | | | | | 100 | | 1 | | | | | 1 | |
| | | 23 | 10 | 0,1 | 29 | 2727 | 2700 | 3,43 | 10 | 0,1 | 28 | 2800 | 3,45 | 2800 | 3,45 | 10 | 0,1 | 22 | 2200 | 3,34 | 2200 | 3,34 | | |
| 100 | 0,1 | | 1 | 100 | 3 | | | | 100 | | 1 | | | | | 2 | | | | | | | | |
| 24 | 10 | 0,1 | 24 | 2182 | 2200 | 3,34 | 10 | 0,1 | 22 | 2500 | 3,40 | 2200 | 3,34 | 10 | 0,1 | 26 | 2600 | 3,41 | 2600 | 3,41 | | | | |
| | 100 | 0,1 | 0 | | | | 100 | | 6 | | | | | 100 | | 1 | | | | | 3 | | | |
| 25 | 10 | 0,1 | 35 | 3273 | 3300 | 3,52 | 10 | 0,1 | 34 | 3500 | 3,54 | 3400 | 3,53 | 10 | 0,1 | 24 | 2300 | 3,36 | 2400 | 3,38 | | | | |
| | 100 | 0,1 | 1 | | | | 100 | | 5 | | | | | 100 | | 1 | | | | | 1 | | | |
| flore mésophile : 62.10 ⁵ ufc/g | <i>Listeria monocytogenes</i> 2b (réf 75 - origine Valençay) | 1 | 6 | 10 | 1 | 10 | 91 | 91 | 1,96 | 10 | 1 | 10 | 130 | 2,11 | 100 | 2,00 | 10 | 1 | 13 | 120 | 2,08 | 130 | 2,11 | |
| | | | | 100 | 1 | 0 | | | | 100 | | 4 | | | | | 100 | | 1 | | | | | 0 |
| | | | 7 | 10 | 1 | 7 | 64 | 64 | 1,81 | 10 | 1 | 15 | 140 | 2,15 | 150 | 2,18 | 10 | 1 | 17 | 170 | 2,23 | 170 | 2,23 | |
| | | | | 100 | 1 | 0 | | | | 100 | | 0 | | | | | 100 | | 1 | | | | | 2 |
| | | | 8 | 10 | 1 | 11 | 109 | 110 | 2,04 | 10 | 1 | 10 | 130 | 2,11 | 100 | 2,00 | 10 | 1 | 14 | 140 | 2,15 | 140 | 2,15 | |
| | | 100 | | 1 | 1 | 100 | | | | 4 | | 100 | | | | | 1 | | 1 | | | | | |
| | | 9 | 10 | 1 | 8 | 82 | 82 | 1,91 | 10 | 1 | 13 | 140 | 2,15 | 130 | 2,11 | 10 | 1 | 9 | 90 | 1,95 | 90 | 1,95 | | |
| | | | 100 | 1 | 1 | | | | 100 | | 2 | | | | | 100 | | 1 | | | | | 1 | |
| | | 10 | 10 | 1 | 12 | 109 | 110 | 2,04 | 10 | 1 | 6 | 60 | 1,78 | 60 | 1,78 | 10 | 1 | 11 | 100 | 2,00 | 110 | 2,04 | | |
| | | | 100 | 1 | 0 | | | | 100 | | 0 | | | | | 100 | | 1 | | | | | 0 | |
| 2 | 16 | 10 | 1 | 48 | 455 | 450 | 2,65 | 10 | 1 | 65 | 650 | 2,81 | 650 | 2,81 | 10 | 1 | 57 | 540 | 2,73 | 570 | 2,76 | | | |
| | | 100 | 1 | 2 | | | | 100 | | 6 | | | | | 100 | | 1 | | | | | 2 | | |
| | | 17 | 10 | 1 | 62 | 636 | 640 | 2,81 | 10 | 1 | 58 | 590 | 2,77 | 580 | 2,76 | 10 | 1 | 51 | 480 | 2,68 | 510 | 2,71 | | |
| | | | 100 | 1 | 8 | | | | 100 | | 7 | | | | | 100 | | 1 | | | | | 2 | |
| | | 18 | 10 | 1 | 49 | 491 | 490 | 2,69 | 10 | 1 | 46 | 460 | 2,66 | 460 | 2,66 | 10 | 1 | 45 | 430 | 2,63 | 450 | 2,65 | | |
| 100 | 1 | | 5 | 100 | 5 | | | | 100 | | 1 | | | | | 2 | | | | | | | | |
| 19 | 10 | 1 | 64 | 591 | 590 | 2,77 | 10 | 1 | 54 | 550 | 2,74 | 540 | 2,73 | 10 | 1 | 60 | 580 | 2,76 | 600 | 2,78 | | | | |
| | 100 | 1 | 1 | | | | 100 | | 6 | | | | | 100 | | 1 | | | | | 4 | | | |
| 20 | 10 | 1 | 46 | 473 | 470 | 2,67 | 10 | 1 | 59 | 590 | 2,77 | 590 | 2,77 | 10 | 1 | 58 | 570 | 2,76 | 580 | 2,76 | | | | |
| | 100 | 1 | 6 | | | | 100 | | 6 | | | | | 100 | | 1 | | | | | 5 | | | |
| 3 | 26 | 10 | 0,1 | 26 | 2727 | 2700 | 3,43 | 10 | 0,1 | 35 | 3500 | 3,54 | 3500 | 3,54 | 10 | 0,1 | 29 | 2900 | 3,46 | 2900 | 3,46 | | | |
| | | 100 | 0,1 | 4 | | | | 100 | | 3 | | | | | 1000 | | 1 | | | | | 3 | | |
| | 27 | 10 | 0,1 | 24 | 2364 | 2400 | 3,38 | 10 | 0,1 | 33 | 3200 | 3,51 | 3300 | 3,52 | 10 | 0,1 | 25 | 2500 | 3,40 | 2500 | 3,40 | | | |
| | | 100 | 0,1 | 2 | | | | 100 | | 2 | | | | | 1000 | | 1 | | | | | 2 | | |
| | 28 | 10 | 0,1 | 17 | 1909 | 1900 | 3,28 | 10 | 0,1 | 21 | 2200 | 3,34 | 2100 | 3,32 | 10 | 0,1 | 21 | 2200 | 3,34 | 2100 | 3,32 | | | |
| | | 100 | 0,1 | 4 | | | | 100 | | 3 | | | | | 1000 | | 1 | | | | | 3 | | |
| 29 | 10 | 0,1 | 21 | 2182 | 2200 | 3,34 | 10 | 0,1 | 18 | 1900 | 3,28 | 1800 | 3,26 | 10 | 0,1 | 21 | 1900 | 3,28 | 2100 | 3,32 | | | | |
| | 100 | 0,1 | 3 | | | | 100 | | 3 | | | | | 1000 | | 1 | | | | | 0 | | | |
| 30 | 10 | 0,1 | 20 | 2000 | 2000 | 3,30 | 10 | 0,1 | 22 | 2300 | 3,36 | 2200 | 3,34 | 10 | 0,1 | 23 | 2400 | 3,38 | 2300 | 3,36 | | | | |
| | 100 | 0,1 | 2 | | | | 100 | | 3 | | | | | 1000 | | 1 | | | | | 3 | | | |

| Meat Products - <i>L.monocytogenes</i> | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|---------------------|-------|-----|----------------------------------|------|-----------|-------|-------|-----------|---------------------------------|------|-----------|-------------------------|-----------|------------------------|-------------|----------|------|-----------|-------------------------|-----------|------------------------|-----------|------|------|
| Matrix | Strain | Level | Ref | Reference method : ISO 11290-2 # | | | | | | Alternative method : Aloa Count | | | | | | | | | | | | | | | |
| | | | | Dilution | Vol | cfu/plate | cfu/g | cfu/g | log cfu/g | spreading | | | | | | pour plate | | | | | | | | | |
| | | | | | | | | | | Enumeration | | | Interpretation 2 plates | | Interpretation 1 plate | Enumeration | | | | Interpretation 2 plates | | Interpretation 1 plate | | | |
| | | | | | | | | | | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | | |
| flore mésophile : 90000 ufc/g | Viande hachée Lot 1 | 1 | 1 | 10 | 1 | 16 | 164 | 160 | 2,20 | 10 | 1 | 17 | 160 | 2,20 | 170 | 2,23 | 10 | 1 | 16 | 150 | 2,18 | 160 | 2,20 | | |
| | | | | 100 | 1 | 2 | | | | 100 | | 1 | | | | | 2 | | 100 | | | | | 1 | 0 |
| | | | 2 | 10 | 1 | 17 | 173 | 170 | 2,23 | 10 | 1 | 16 | 160 | 2,20 | 160 | 2,20 | 10 | 1 | 0 | 160 | 2,20 | 170 | 2,23 | | |
| | | | | 100 | 1 | 2 | | | | 100 | | 1 | | | | | 1 | | | | | | | | |
| | | | 3 | 10 | 1 | 14 | 136 | 140 | 2,15 | 10 | 1 | 14 | 140 | 2,15 | 140 | 2,15 | 10 | 1 | 17 | 200 | 2,30 | 190 | 2,28 | | |
| | | | | 100 | 1 | 1 | | | | 100 | | 1 | | | | | 1 | | | | | | | | |
| | | | 4 | 10 | 1 | 13 | 118 | 120 | 2,08 | 10 | 1 | 17 | 160 | 2,20 | 170 | 2,23 | 10 | 1 | 19 | 160 | 2,20 | 180 | 2,26 | | |
| | | | | 100 | 1 | 0 | | | | 100 | | 1 | | | | | 3 | | | | | | | | |
| | | | 5 | 10 | 1 | 17 | 164 | 160 | 2,20 | 10 | 1 | 16 | 160 | 2,20 | 160 | 2,20 | 10 | 1 | 18 | 160 | 2,20 | 180 | 2,26 | | |
| | | | | 100 | 1 | 1 | | | | 100 | | 1 | | | | | 0 | | | | | | | | |
| | | | 2 | 11 | 10 | 1 | 76 | 745 | 750 | 2,88 | 10 | 1 | 74 | 740 | 2,87 | 740 | 2,87 | 10 | 1 | 84 | 840 | 2,92 | 840 | 2,92 | |
| | | | | | 100 | 1 | 6 | | | | 100 | | 1 | | | | | 7 | | | | | | | |
| | | | | | 12 | 10 | 1 | 79 | 791 | 790 | 2,90 | 10 | 1 | 78 | 770 | 2,89 | 780 | 2,89 | 10 | 1 | 81 | 810 | 2,91 | 810 | 2,91 |
| | | | | | | 100 | 1 | 8 | | | | 100 | | 1 | | | | | 7 | | | | | | |
| | | | | | 13 | 10 | 1 | 70 | 700 | 700 | 2,85 | 10 | 1 | 73 | 720 | 2,86 | 730 | 2,86 | 10 | 1 | 74 | 740 | 2,87 | 740 | 2,87 |
| 100 | 1 | 7 | 100 | 1 | | 6 | | | | | | | | | | | | | | | | | | | |
| 14 | 10 | 1 | 75 | 755 | 750 | 2,88 | 10 | 1 | 80 | 790 | 2,90 | 800 | 2,90 | 10 | 1 | 84 | 850 | 2,93 | 840 | 2,92 | | | | | |
| | 100 | 1 | 8 | | | | 100 | | 1 | | | | | 7 | | | | | | | | | | | |
| 15 | 10 | 1 | 75 | 745 | 750 | 2,88 | 10 | 1 | 78 | 780 | 2,89 | 780 | 2,89 | 10 | 1 | 80 | 810 | 2,91 | 800 | 2,90 | | | | | |
| | 100 | 1 | 7 | | | | 100 | | 1 | | | | | 9 | | | | | | | | | | | |
| 3 | 21 | 10 | 0,1 | 57 | 5636 | 5600 | 3,75 | 10 | 0,1 | 59 | 6000 | 3,78 | 5900 | 3,77 | 10 | 0,1 | 61 | 6100 | 3,79 | 6100 | 3,79 | | | | |
| | | 100 | 0,1 | 5 | | | | 100 | | 0,1 | | | | | 6 | | | | | | | | | | |
| | | 22 | 10 | 0,1 | 59 | 5909 | 5900 | 3,77 | 10 | 0,1 | 62 | 6200 | 3,79 | 6200 | 3,79 | 10 | 0,1 | 64 | 6500 | 3,81 | 6400 | 3,81 | | | |
| | | | 100 | 0,1 | 6 | | | | 100 | | 0,1 | | | | | 6 | | | | | | | | | |
| | | 23 | 10 | 0,1 | 63 | 6273 | 6300 | 3,80 | 10 | 0,1 | 64 | 6500 | 3,81 | 6400 | 3,81 | 10 | 0,1 | 63 | 6300 | 3,80 | 6300 | 3,80 | | | |
| 100 | 0,1 | | 6 | 100 | 0,1 | | | | 6 | | | | | | | | | | | | | | | | |
| 24 | 10 | 0,1 | 55 | 5364 | 5400 | 3,73 | 10 | 0,1 | 60 | 5900 | 3,77 | 6000 | 3,78 | 10 | 0,1 | 64 | 6400 | 3,81 | 6400 | 3,81 | | | | | |
| | 100 | 0,1 | 4 | | | | 100 | | 0,1 | | | | | 5 | | | | | | | | | | | |
| 25 | 10 | 0,1 | 56 | 5545 | 5500 | 3,74 | 10 | 0,1 | 58 | 5700 | 3,76 | 5800 | 3,76 | 10 | 0,1 | 56 | 5500 | 3,74 | 5600 | 3,75 | | | | | |
| | 100 | 0,1 | 5 | | | | 100 | | 0,1 | | | | | 5 | | | | | | | | | | | |
| flore mésophile : 63.10 ⁵ ufc/g | Viande hachée Lot 2 | 1 | 6 | 10 | 1 | 15 | 145 | 150 | 2,18 | 10 | 1 | 15 | 150 | 2,18 | 150 | 2,18 | 10 | 1 | 16 | 170 | 2,23 | 160 | 2,20 | | |
| | | | | 100 | 1 | 1 | | | | 100 | | 1 | | | | | 3 | | | | | | | | |
| | | | 7 | 10 | 1 | 18 | 182 | 180 | 2,26 | 10 | 1 | 18 | 180 | 2,26 | 180 | 2,26 | 10 | 1 | 15 | 150 | 2,18 | 150 | 2,18 | | |
| | | | | 100 | 1 | 2 | | | | 100 | | 1 | | | | | 1 | | | | | | | | |
| | | | 8 | 10 | 1 | 14 | 136 | 140 | 2,15 | 10 | 1 | 16 | 150 | 2,18 | 160 | 2,20 | 10 | 1 | 14 | 140 | 2,15 | 140 | 2,15 | | |
| | | | | 100 | 1 | 1 | | | | 100 | | 1 | | | | | 0 | | | | | | | | |
| | | | 9 | 10 | 1 | 15 | 145 | 150 | 2,18 | 10 | 1 | 14 | 130 | 2,11 | 140 | 2,15 | 10 | 1 | 16 | 150 | 2,18 | 160 | 2,20 | | |
| | | | | 100 | 1 | 1 | | | | 100 | | 1 | | | | | 0 | | | | | | | | |
| | | | 10 | 10 | 1 | 19 | 191 | 190 | 2,28 | 10 | 1 | 15 | 140 | 2,15 | 150 | 2,18 | 10 | 1 | 17 | 160 | 2,20 | 170 | 2,23 | | |
| | | | | 100 | 1 | 2 | | | | 100 | | 1 | | | | | 1 | | | | | | | | |
| 2 | 16 | 10 | 1 | 78 | 782 | 780 | 2,89 | 10 | 1 | 87 | 870 | 2,94 | 870 | 2,94 | 10 | 1 | 82 | 820 | 2,91 | 820 | 2,91 | | | | |
| | | 100 | 1 | 8 | | | | 100 | | 1 | | | | | 9 | | | | | | | | | | |
| | | 17 | 10 | 1 | 74 | 736 | 740 | 2,87 | 10 | 1 | 84 | 860 | 2,93 | 840 | 2,92 | 10 | 1 | 83 | 860 | 2,93 | 830 | 2,92 | | | |
| | | | 100 | 1 | 7 | | | | 100 | | 1 | | | | | 10 | | | | | | | | | |
| | | 18 | 10 | 1 | 79 | 791 | 790 | 2,90 | 10 | 1 | 76 | 760 | 2,88 | 760 | 2,88 | 10 | 1 | 80 | 810 | 2,91 | 800 | 2,90 | | | |
| 100 | 1 | | 8 | 100 | 1 | | | | 7 | | | | | | | | | | | | | | | | |
| 19 | 10 | 1 | 71 | 718 | 720 | 2,86 | 10 | 1 | 79 | 790 | 2,90 | 790 | 2,90 | 10 | 1 | 84 | 850 | 2,93 | 840 | 2,92 | | | | | |
| | 100 | 1 | 8 | | | | 100 | | 1 | | | | | 8 | | | | | | | | | | | |
| 20 | 10 | 1 | 80 | 800 | 800 | 2,90 | 10 | 1 | 83 | 840 | 2,92 | 830 | 2,92 | 10 | 1 | 79 | 790 | 2,90 | 790 | 2,90 | | | | | |
| | 100 | 1 | 8 | | | | 100 | | 1 | | | | | 9 | | | | | | | | | | | |
| 3 | 26 | 10 | 0,1 | 56 | 5545 | 5500 | 3,74 | 10 | 0,1 | 56 | 5500 | 3,74 | 5600 | 3,75 | 10 | 0,1 | 60 | 6000 | 3,78 | 6000 | 3,78 | | | | |
| | | 100 | 0,1 | 5 | | | | 100 | | 0,1 | | | | | 4 | | | | | | | | | | |
| | 27 | 10 | 0,1 | 65 | 6455 | 6500 | 3,81 | 10 | 0,1 | 71 | 7200 | 3,86 | 7100 | 3,85 | 10 | 0,1 | 67 | 6500 | 3,81 | 6700 | 3,83 | | | | |
| | | 100 | 0,1 | 6 | | | | 100 | | 0,1 | | | | | 8 | | | | | | | | | | |
| | 28 | 10 | 0,1 | 55 | 5455 | 5500 | 3,74 | 10 | 0,1 | 54 | 5500 | 3,74 | 5400 | 3,73 | 10 | 0,1 | 56 | 5500 | 3,74 | 5600 | 3,75 | | | | |
| 100 | | 0,1 | 5 | 100 | | | | 0,1 | | 6 | | | | | | | | | | | | | | | |
| 29 | 10 | 0,1 | 51 | 5182 | 5200 | 3,72 | 10 | 0,1 | 57 | 5600 | 3,75 | 5700 | 3,76 | 10 | 0,1 | 57 | 5500 | 3,74 | 5700 | 3,76 | | | | | |
| | 100 | 0,1 | 6 | | | | 100 | | 0,1 | | | | | 5 | | | | | | | | | | | |
| 30 | 10 | 0,1 | 52 | 5273 | 5300 | 3,72 | 10 | 0,1 | 57 | 5600 | 3,75 | 5700 | 3,76 | 10 | 0,1 | 53 | 5200 | 3,72 | 5300 | 3,72 | | | | | |
| | 100 | 0,1 | 6 | | | | 100 | | 0,1 | | | | | 5 | | | | | | | | | | | |

| Seafood products - <i>L.monocytogenes</i> | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|--------------|-----------|---|----------------------------------|----------|-----------|-----------|-----------|---------------------------------|-------|-------------------------|----------|------------------------|-----------|-------------|-----------|-------------------------|-----------|------------------------|------|------|------|------|------|------|
| Matrix | Strain | Level | Ref | Reference method : ISO 11290-2 # | | | | | Alternative method : Aloa Count | | | | | | | | | | | | | | | | |
| | | | | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | spreading | | | | pour plate | | | | | | | | | | | | |
| | | | | | | | | | Enumeration | | Interpretation 2 plates | | Interpretation 1 plate | | Enumeration | | Interpretation 2 plates | | Interpretation 1 plate | | | | | | |
| Dilution | Vol | cfu/plate | cfu/g | log cfu/g | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | | | | | | | |
| flore mésophile : 29000 ufc/g | Saumon Lot 1 | | <i>Listeria monocytogenes</i> 1/2a (réf 161 - Saumon) | 1 | 10 | 1 | 7 | 73 | 73 | 1,86 | 10 | 1 | 10 | 100 | 2,00 | 100 | 2,00 | 10 | 1 | 9 | 82 | 1,91 | 90 | 1,95 | |
| | | | | | 100 | 1 | 1 | | | | 100 | | 1 | | | | | 0 | | 100 | | | | | 1 |
| | | | | | 2 | 10 | 1 | 9 | 82 | 82 | 1,91 | | 10 | 10 | 91 | 1,96 | 100 | 2,00 | | 10 | 10 | 73 | 1,86 | 80 | 1,90 |
| | | | | | 100 | 1 | 0 | 100 | | | | | 0 | 100 | | | | | | 0 | | | | | |
| | | | | | 3 | 10 | 1 | 7 | 73 | 73 | 1,86 | | 10 | 11 | 100 | 2,00 | 110 | 2,04 | | 10 | 6 | 55 | 1,74 | 60 | 1,78 |
| | | | | 100 | 1 | 1 | 100 | 0 | | | | 100 | 10 | | | | | | | | | | | | |
| | | | | 4 | 10 | 1 | 8 | 82 | 82 | 1,91 | 10 | 8 | 73 | 1,86 | 80 | 1,90 | 10 | 10 | 91 | 1,96 | 100 | 2,00 | | | |
| | | | | 100 | 1 | 1 | 100 | | | | 0 | 100 | | | | | 0 | | | | | | | | |
| | | | | 5 | 10 | 1 | 7 | 64 | 64 | 1,81 | 10 | 11 | 110 | 2,04 | 110 | 2,04 | 10 | 5 | 45 | 1,66 | 50 | 1,70 | | | |
| | | | | 100 | 1 | 0 | 100 | | | | 1 | 100 | | | | | 0 | | | | | | | | |
| | | | | 2 | 11 | 10 | 1 | 39 | 400 | 400 | 2,60 | 10 | 49 | 480 | 2,68 | 490 | 2,69 | 10 | 45 | 440 | 2,64 | 450 | 2,65 | | |
| | | | | | 100 | 1 | 5 | 100 | | | | 4 | 100 | | | | | 3 | | | | | | | |
| | | | | | 12 | 10 | 1 | 47 | 464 | 460 | 2,66 | 10 | 48 | 460 | 2,66 | 480 | 2,68 | 10 | 52 | 510 | 2,71 | 520 | 2,72 | | |
| | | | | | 100 | 1 | 4 | 100 | | | | 2 | 100 | | | | | 4 | | | | | | | |
| | | | | | 13 | 10 | 1 | 49 | 491 | 490 | 2,69 | 10 | 49 | 480 | 2,68 | 490 | 2,69 | 10 | 49 | 480 | 2,68 | 490 | 2,69 | | |
| | | | | 100 | 1 | 5 | 100 | 4 | | | | 100 | 4 | | | | | | | | | | | | |
| | | | | 14 | 10 | 1 | 41 | 409 | 410 | 2,61 | 10 | 40 | 390 | 2,59 | 400 | 2,60 | 10 | 42 | 420 | 2,62 | 420 | 2,62 | | | |
| | | | | 100 | 1 | 4 | 100 | | | | 3 | 100 | | | | | 4 | | | | | | | | |
| | | | | 15 | 10 | 1 | 42 | 400 | 400 | 2,60 | 10 | 38 | 360 | 2,56 | 380 | 2,58 | 10 | 39 | 380 | 2,58 | 390 | 2,59 | | | |
| | | | | 100 | 1 | 2 | 100 | | | | 1 | 100 | | | | | 3 | | | | | | | | |
| | | | | 3 | 21 | 10 | 0,1 | 24 | 2364 | 2400 | 3,38 | 10 | 20 | 2000 | 3,30 | 2000 | 3,30 | 10 | 15 | 1600 | 3,20 | 1500 | 3,18 | | |
| | | | | | 100 | 0,1 | 2 | 100 | | | | 2 | 1000 | | | | | 3 | | | | | | | |
| | | | | | 22 | 10 | 0,1 | 28 | 2818 | 2800 | 3,45 | 10 | 27 | 2800 | 3,45 | 2700 | 3,43 | 10 | 20 | 2000 | 3,30 | 2000 | 3,30 | | |
| | | | | | 100 | 0,1 | 3 | 100 | | | | 4 | 1000 | | | | | 2 | | | | | | | |
| | | | | | 23 | 10 | 0,1 | 20 | 1909 | 1900 | 3,28 | 10 | 31 | 2800 | 3,45 | 3100 | 3,49 | 10 | 20 | 2000 | 3,30 | 2000 | 3,30 | | |
| 100 | 0,1 | 1 | 100 | 0 | 1000 | 2 | | | | | | | | | | | | | | | | | | | |
| 24 | 10 | 0,1 | 16 | 1636 | 1600 | 3,20 | 10 | 16 | 1700 | 3,23 | 1600 | 3,20 | 10 | 13 | 1200 | 3,08 | 1300 | 3,11 | | | | | | | |
| 100 | 0,1 | 2 | 100 | | | | 3 | 1000 | | | | | 0 | | | | | | | | | | | | |
| 25 | 10 | 0,1 | 22 | 2273 | 2300 | 3,36 | 10 | 29 | 3000 | 3,48 | 2900 | 3,46 | 10 | 19 | 1700 | 3,23 | 1900 | 3,28 | | | | | | | |
| 100 | 0,1 | 3 | 100 | | | | 4 | 1000 | | | | | 0 | | | | | | | | | | | | |
| flore mésophile : 1500 ufc/g | Saumon Lot 2 | | <i>Listeria monocytogenes</i> 1/2a (réf 161 - Saumon) | 1 | 6 | 10 | 1 | 9 | 82 | 82 | 1,91 | 10 | 9 | 91 | 1,96 | 90 | 1,95 | 10 | 10 | 91 | 1,96 | 100 | 2,00 | | |
| | | | | | 100 | 1 | 0 | 100 | | | | 1 | 0 | | | | | 100 | 0 | | | | | 100 | 9 |
| | | | | | 7 | 10 | 1 | 7 | 64 | 64 | 1,81 | 10 | 8 | 73 | 1,86 | 80 | 1,90 | 10 | 9 | 82 | 1,91 | 90 | 1,95 | | |
| | | | | | 100 | 1 | 0 | 100 | | | | 0 | 100 | | | | | 0 | 100 | | | | | 10 | |
| | | | | | 8 | 10 | 1 | 7 | 64 | 64 | 1,81 | 10 | 8 | 73 | 1,86 | 80 | 1,90 | 10 | 10 | 100 | 2,00 | 100 | 2,00 | | |
| | | | | 100 | 1 | 0 | 100 | 0 | | | | 100 | 0 | | | | | 100 | 11 | | | | | | |
| | | | | 9 | 10 | 1 | 8 | 82 | 82 | 1,91 | 10 | 8 | 73 | 1,86 | 80 | 1,90 | 10 | 11 | 110 | 2,04 | 110 | 2,04 | | | |
| | | | | 100 | 1 | 1 | 100 | | | | 0 | 100 | | | | | 1 | 100 | | | | | 7 | | |
| | | | | 10 | 10 | 1 | 5 | 45 | 45 | 1,65 | 10 | 5 | 45 | 1,66 | 50 | 1,70 | 10 | 7 | 73 | 1,86 | 70 | 1,85 | | | |
| | | | | 100 | 1 | 0 | 100 | | | | 0 | 100 | | | | | 1 | 100 | | | | | 1 | | |
| | | | | 2 | 16 | 10 | 1 | 37 | 364 | 360 | 2,56 | 10 | 39 | 360 | 2,56 | 390 | 2,59 | 10 | 43 | 430 | 2,63 | 430 | 2,63 | | |
| | | | | | 100 | 1 | 3 | 100 | | | | 1 | 100 | | | | | 4 | | | | | | | |
| | | | | | 17 | 10 | 1 | 40 | 400 | 400 | 2,60 | 10 | 43 | 420 | 2,62 | 430 | 2,63 | 10 | 44 | 440 | 2,64 | 440 | 2,64 | | |
| | | | | | 100 | 1 | 4 | 100 | | | | 3 | 100 | | | | | 4 | | | | | | | |
| | | | | | 18 | 10 | 1 | 37 | 382 | 380 | 2,58 | 10 | 37 | 360 | 2,56 | 370 | 2,57 | 10 | 38 | 390 | 2,59 | 380 | 2,58 | | |
| 100 | 1 | 5 | 100 | 3 | 100 | 5 | | | | | | | | | | | | | | | | | | | |
| 19 | 10 | 1 | 45 | 445 | 450 | 2,65 | 10 | 39 | 380 | 2,58 | 390 | 2,59 | 10 | 39 | 400 | 2,60 | 390 | 2,59 | | | | | | | |
| 100 | 1 | 4 | 100 | | | | 3 | 100 | | | | | 5 | | | | | | | | | | | | |
| 20 | 10 | 1 | 41 | 400 | 400 | 2,60 | 10 | 41 | 410 | 2,61 | 410 | 2,61 | 10 | 44 | 430 | 2,63 | 440 | 2,64 | | | | | | | |
| 100 | 1 | 3 | 100 | | | | 4 | 100 | | | | | 3 | | | | | | | | | | | | |
| 3 | 26 | 10 | 0,1 | 26 | 2636 | 2600 | 3,41 | 10 | 35 | 3500 | 3,54 | 3500 | 3,54 | 10 | 33 | 3200 | 3,51 | 3300 | 3,52 | | | | | | |
| | 100 | 0,1 | 3 | 100 | | | | 4 | 1000 | | | | | 2 | | | | | | | | | | | |
| | 27 | 10 | 0,1 | 30 | 3000 | 3000 | 3,48 | 10 | 30 | 3100 | 3,49 | 3000 | 3,48 | 10 | 28 | 2600 | 3,41 | 2800 | 3,45 | | | | | | |
| | 100 | 0,1 | 3 | 100 | | | | 4 | 1000 | | | | | 1 | | | | | | | | | | | |
| | 28 | 10 | 0,1 | 29 | 2909 | 2900 | 3,46 | 10 | 25 | 2500 | 3,40 | 2500 | 3,40 | 10 | 24 | 2300 | 3,36 | 2400 | 3,38 | | | | | | |
| | 100 | 0,1 | 3 | 100 | | | | 2 | 1000 | | | | | 2 | | | | | | | | | | | |
| 29 | 10 | 0,1 | 26 | 2545 | 2500 | 3,40 | 10 | 26 | 2500 | 3,40 | 2600 | 3,41 | 10 | 25 | 2500 | 3,40 | 2500 | 3,40 | | | | | | | |
| 100 | 0,1 | 2 | 100 | | | | 2 | 1000 | | | | | 2 | | | | | | | | | | | | |
| 30 | 10 | 0,1 | 32 | 2909 | 2900 | 3,46 | 10 | 32 | 3000 | 3,48 | 3200 | 3,51 | 10 | 27 | 2600 | 3,41 | 2700 | 3,43 | | | | | | | |
| 100 | 0,1 | 0 | 100 | | | | 1 | 1000 | | | | | 2 | | | | | | | | | | | | |

| Vegetable products - <i>L.monocytogenes</i> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---|--------------------|-------|-----|----------------------------------|------|-----------|-------|-------|-----------|---------------------------------|------|-----------|-------------------------|-----------|-------|------------------------|-------|-----------|-------------|------|-----------|-------|-------------------------|-------|-----------|---|------------------------|--|--|--|
| Matrix | Strain | Level | Ref | Reference method : ISO 11290-2 # | | | | | | Alternative method : Aloa Count | | | | | | | | | | | | | | | | | | | | |
| | | | | Dilution | Vol | cfu/plate | cfu/g | cfu/g | log cfu/g | spreading | | | | | | pour plate | | | | | | | | | | | | | | |
| | | | | | | | | | | Enumeration | | | Interpretation 2 plates | | | Interpretation 1 plate | | | Enumeration | | | | Interpretation 2 plates | | | | Interpretation 1 plate | | | |
| | | | | | | | | | | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | cfu/g | log cfu/g | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | | | | | |
| flore mésophile : 46.10 ⁶ ufc/g | Salade verte Lot 1 | 1 | 1 | 10 | 1 | 9 | 100 | 100 | 2,00 | 10 | 1 | 12 | 110 | 2,04 | 120 | 2,08 | 10 | 1 | 8 | 82 | 1,91 | 80 | 1,90 | | | | | | | |
| | | | | 100 | 1 | 2 | | | | 100 | | 0 | | | | | 100 | | 1 | | | | | 1 | | | | | | |
| | | | 2 | 10 | 1 | 9 | 91 | 91 | 1,96 | 10 | 1 | 7 | 73 | 1,86 | 70 | 1,85 | 10 | 1 | 6 | 64 | 1,80 | 60 | 1,78 | | | | | | | |
| | | | | 100 | 1 | 1 | | | | 100 | | 1 | | | | | 1 | | | | | | | | | | | | | |
| | | | 3 | 10 | 1 | 8 | 82 | 82 | 1,91 | 10 | 1 | 8 | 73 | 1,86 | 80 | 1,90 | 10 | 1 | 10 | 100 | 2,00 | 100 | 2,00 | | | | | | | |
| | | | | 100 | 1 | 1 | | | | 100 | | 0 | | | | | 100 | | 1 | | | | | 1 | | | | | | |
| | | | 4 | 10 | 1 | 6 | 55 | 55 | 1,74 | 10 | 1 | 10 | 91 | 1,96 | 100 | 2,00 | 10 | 1 | 9 | 82 | 1,91 | 90 | 1,95 | | | | | | | |
| | | | | 100 | 1 | 0 | | | | 100 | | 0 | | | | | 100 | | 1 | | | | | 0 | | | | | | |
| | | | 5 | 10 | 1 | 8 | 82 | 82 | 1,91 | 10 | 1 | 11 | 100 | 2,00 | 110 | 2,04 | 10 | 1 | 10 | 100 | 2,00 | 100 | 2,00 | | | | | | | |
| | | | | 100 | 1 | 1 | | | | 100 | | 0 | | | | | 100 | | 1 | | | | | 1 | | | | | | |
| | | | 2 | 11 | 10 | 1 | 36 | 373 | 370 | 2,57 | 10 | 1 | 34 | 340 | 2,53 | 340 | 2,53 | 10 | 1 | 47 | 450 | 2,65 | 470 | 2,67 | | | | | | |
| | | | | | 100 | 1 | 5 | | | | 100 | | 3 | | | | | 100 | | 1 | | | | | 2 | | | | | |
| | | | | | 12 | 10 | 1 | 51 | 464 | 460 | 2,66 | 10 | 1 | 52 | 490 | 2,69 | 520 | 2,72 | 10 | 1 | 53 | 510 | 2,71 | 530 | 2,72 | | | | | |
| | | | | | | 100 | 1 | 0 | | | | 100 | | 2 | | | | | 100 | | 1 | | | | | 3 | | | | |
| | | | | | 13 | 10 | 1 | 46 | 427 | 430 | 2,63 | 10 | 1 | 43 | 450 | 2,65 | 430 | 2,63 | 10 | 1 | 50 | 500 | 2,70 | 500 | 2,70 | | | | | |
| 100 | 1 | 1 | 100 | 6 | | 100 | 1 | 5 | | | | | | | | | | | | | | | | | | | | | | |
| 14 | 10 | 1 | 53 | 509 | 510 | 2,71 | 10 | 1 | 50 | 490 | 2,69 | 500 | 2,70 | 10 | 1 | 47 | 470 | 2,67 | 470 | 2,67 | | | | | | | | | | |
| | 100 | 1 | 3 | | | | 100 | | 4 | | | | | 100 | | 1 | | | | | 4 | | | | | | | | | |
| 15 | 10 | 1 | 55 | 555 | 550 | 2,74 | 10 | 1 | 51 | 500 | 2,70 | 510 | 2,71 | 10 | 1 | 58 | 560 | 2,75 | 580 | 2,76 | | | | | | | | | | |
| | 100 | 1 | 6 | | | | 100 | | 4 | | | | | 100 | | 1 | | | | | 4 | | | | | | | | | |
| 3 | 21 | 10 | 0,1 | 28 | 2636 | 2600 | 3,41 | 10 | 1 | 36 | 3400 | 3,53 | 3600 | 3,56 | 100 | 1 | 30 | 3100 | 3,49 | 3000 | 3,48 | | | | | | | | | |
| | | 100 | 0,1 | 1 | | | | 100 | | 1 | | | | | 4 | | | | | | | | | | | | | | | |
| | 22 | 10 | 0,1 | 32 | 3182 | 3200 | 3,51 | 10 | 1 | 45 | 4700 | 3,67 | 4500 | 3,65 | 100 | 1 | 22 | 2400 | 3,38 | 2200 | 3,34 | | | | | | | | | |
| | | 100 | 0,1 | 3 | | | | 100 | | 7 | | | | | 100 | | 1 | | | | | 4 | | | | | | | | |
| | 23 | 10 | 0,1 | 19 | 1909 | 1900 | 3,28 | 10 | 1 | 34 | 3400 | 3,53 | 3400 | 3,53 | 100 | 1 | 31 | 3100 | 3,49 | 3100 | 3,49 | | | | | | | | | |
| 100 | | 0,1 | 2 | 100 | | | | 3 | | 100 | | | | | 1 | | 3 | | | | | | | | | | | | | |
| 24 | 10 | 0,1 | 27 | 2909 | 2900 | 3,46 | 10 | 1 | 22 | 2300 | 3,36 | 2200 | 3,34 | 100 | 1 | 25 | 2500 | 3,40 | 2500 | 3,40 | | | | | | | | | | |
| | 100 | 0,1 | 5 | | | | 100 | | 3 | | | | | 100 | | 1 | | | | | 3 | | | | | | | | | |
| 25 | 10 | 0,1 | 30 | 3000 | 3000 | 3,48 | 10 | 1 | 34 | 3300 | 3,52 | 3400 | 3,53 | 100 | 1 | 30 | 3200 | 3,51 | 3000 | 3,48 | | | | | | | | | | |
| | 100 | 0,1 | 3 | | | | 100 | | 2 | | | | | 100 | | 1 | | | | | 5 | | | | | | | | | |
| flore mésophile : 45.10 ⁵ ufc/g | Salade verte Lot 2 | 1 | 6 | 10 | 1 | 10 | 100 | 100 | 2,00 | 10 | 1 | 14 | 140 | 2,15 | 140 | 2,15 | 10 | 1 | 8 | 82 | 1,91 | 80 | 1,90 | | | | | | | |
| | | | | 100 | 1 | 1 | | | | 100 | | 1 | | | | | 100 | | 1 | | | | | 1 | | | | | | |
| | | | 7 | 10 | 1 | 9 | 82 | 82 | 1,91 | 10 | 1 | 10 | 91 | 1,96 | 100 | 2,00 | 10 | 1 | 10 | 110 | 2,04 | 100 | 2,00 | | | | | | | |
| | | | | 100 | 1 | 0 | | | | 100 | | 0 | | | | | 100 | | 1 | | | | | 2 | | | | | | |
| | | | 8 | 10 | 1 | 9 | 82 | 82 | 1,91 | 10 | 1 | 12 | 110 | 2,04 | 120 | 2,08 | 10 | 1 | 15 | 160 | 2,20 | 150 | 2,18 | | | | | | | |
| | | | | 100 | 1 | 0 | | | | 100 | | 0 | | | | | 100 | | 1 | | | | | 2 | | | | | | |
| | | | 9 | 10 | 1 | 9 | 100 | 100 | 2,00 | 10 | 1 | 9 | 82 | 1,91 | 90 | 1,95 | 10 | 1 | 7 | 64 | 1,80 | 70 | 1,85 | | | | | | | |
| | | | | 100 | 1 | 2 | | | | 100 | | 0 | | | | | 100 | | 1 | | | | | 0 | | | | | | |
| | | | 10 | 10 | 1 | 12 | 109 | 110 | 2,04 | 10 | 1 | 8 | 91 | 1,96 | 80 | 1,90 | 10 | 1 | 6 | 73 | 1,86 | 60 | 1,78 | | | | | | | |
| | | | | 100 | 1 | 0 | | | | 100 | | 2 | | | | | 100 | | 1 | | | | | 2 | | | | | | |
| 2 | 16 | 10 | 1 | 53 | 518 | 520 | 2,72 | 10 | 1 | 52 | 520 | 2,72 | 520 | 2,72 | 10 | 1 | 48 | 470 | 2,67 | 480 | 2,68 | | | | | | | | | |
| | | 100 | 1 | 4 | | | | 100 | | 5 | | | | | 100 | | 1 | | | | | 4 | | | | | | | | |
| | 17 | 10 | 1 | 37 | 382 | 380 | 2,58 | 10 | 1 | 42 | 420 | 2,62 | 420 | 2,62 | 10 | 1 | 47 | 480 | 2,68 | 470 | 2,67 | | | | | | | | | |
| | | 100 | 1 | 5 | | | | 100 | | 4 | | | | | 100 | | 1 | | | | | 6 | | | | | | | | |
| | 18 | 10 | 1 | 45 | 482 | 480 | 2,68 | 10 | 1 | 49 | 520 | 2,72 | 490 | 2,69 | 10 | 1 | 40 | 380 | 2,58 | 400 | 2,60 | | | | | | | | | |
| 100 | | 1 | 8 | 100 | | | | 8 | | 100 | | | | | 1 | | 2 | | | | | | | | | | | | | |
| 19 | 10 | 1 | 43 | 464 | 460 | 2,66 | 10 | 1 | 47 | 460 | 2,66 | 470 | 2,67 | 10 | 1 | 55 | 530 | 2,72 | 550 | 2,74 | | | | | | | | | | |
| | 100 | 1 | 8 | | | | 100 | | 3 | | | | | 100 | | 1 | | | | | 3 | | | | | | | | | |
| 20 | 10 | 1 | 42 | 436 | 440 | 2,64 | 10 | 1 | 43 | 390 | 2,59 | 430 | 2,63 | 10 | 1 | 46 | 450 | 2,65 | 460 | 2,66 | | | | | | | | | | |
| | 100 | 1 | 6 | | | | 100 | | 0 | | | | | 100 | | 1 | | | | | 3 | | | | | | | | | |
| 3 | 26 | 10 | 0,1 | 27 | 2727 | 2700 | 3,43 | 10 | 1 | 35 | 3500 | 3,54 | 3500 | 3,54 | 100 | 1 | 30 | 2900 | 3,46 | 3000 | 3,48 | | | | | | | | | |
| | | 100 | 0,1 | 3 | | | | 100 | | 4 | | | | | 100 | | 1 | | | | | 2 | | | | | | | | |
| | 27 | 10 | 0,1 | 30 | 3000 | 3000 | 3,48 | 10 | 1 | 28 | 2600 | 3,41 | 2800 | 3,45 | 100 | 1 | 27 | 2800 | 3,45 | 2700 | 3,43 | | | | | | | | | |
| | | 100 | 0,1 | 3 | | | | 100 | | 1 | | | | | 100 | | 1 | | | | | 4 | | | | | | | | |
| | 28 | 10 | 0,1 | 28 | 2818 | 2800 | 3,45 | 10 | 1 | 42 | 4000 | 3,60 | 4200 | 3,62 | 100 | 1 | 33 | 3200 | 3,51 | 3300 | 3,52 | | | | | | | | | |
| | | 100 | 0,1 | 3 | | | | 100 | | 2 | | | | | 100 | | 1 | | | | | 2 | | | | | | | | |
| 29 | 10 | 0,1 | 31 | 3000 | 3000 | 3,48 | 10 | 1 | 33 | 3200 | 3,51 | 3300 | 3,52 | 100 | 1 | 23 | 2400 | 3,38 | 2300 | 3,36 | | | | | | | | | | |
| | 100 | 0,1 | 2 | | | | 100 | | 2 | | | | | 100 | | 1 | | | | | 3 | | | | | | | | | |
| 30 | 10 | 0,1 | 35 | 3273 | 3300 | 3,52 | 10 | 1 | 21 | 2300 | 3,36 | 2100 | 3,32 | 100 | 1 | 30 | 3000 | 3,48 | 3000 | 3,48 | | | | | | | | | | |
| | 100 | 0,1 | 1 | | | | 100 | | 4 | | | | | 100 | | 1 | | | | | 3 | | | | | | | | | |

| Composite foods - <i>L.monocytogenes</i> | | | | | | | | | | | | | | | | | | | | | | | |
|---|--|-----------|-------|----------------------------------|-----------|-----------|-------|-----------|-----------|---------------------------------|-------|-----------|-------------------------|------|-----------|------------------------|-----------|-------|-------------|-------|-----------|------|-------------------------|
| Matrix | Strain | Level | Ref | Reference method : ISO 11290-2 # | | | | | | Alternative method : Aloa Count | | | | | | | | | | | | | |
| | | | | Dilution | Vol | cfu/plate | cfu/g | cfu/g | log cfu/g | spreading | | | | | | pour plate | | | | | | | |
| | | | | | | | | | | Enumeration | | | Interpretation 2 plates | | | Interpretation 1 plate | | | Enumeration | | | | Interpretation 2 plates |
| Dilution | Vol | cfu/plate | cfu/g | cfu/g | log cfu/g | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | cfu/g | log cfu/g | | |
| flore mésophile : 3500 ufc/g Taboulé Lot 1 | <i>Listeria monocytogenes</i> 2a (réf 286 - Taboulé) | 1 | 1 | 10 | 1 | 15 | 155 | 150 | 2,18 | 10 | 1 | 12 | 120 | 2,08 | 120 | 2,08 | 10 | 1 | 13 | 140 | 2,15 | 150 | 2,18 |
| | | | | 100 | 1 | 2 | | | | 100 | | 1 | | | | | 1 | | 100 | | | | |
| | | | 2 | 10 | 1 | 13 | 127 | 130 | 2,11 | 10 | 1 | 15 | 140 | 2,15 | 150 | 2,18 | 10 | 1 | 1 | 160 | 2,20 | 150 | 2,18 |
| | | | | 100 | 1 | 1 | | | | 100 | | 1 | | | | | 0 | | | | | | |
| | | | 3 | 10 | 1 | 11 | 109 | 110 | 2,04 | 10 | 1 | 11 | 100 | 2,00 | 110 | 2,04 | 10 | 1 | 15 | 160 | 2,20 | 150 | 2,18 |
| | | 100 | | 1 | 1 | 100 | | | | 1 | | 0 | | | | | | | | | | | |
| | | 4 | 10 | 1 | 15 | 155 | 150 | 2,18 | 10 | 1 | 18 | 190 | 2,28 | 180 | 2,26 | 10 | 1 | 11 | 110 | 2,04 | 110 | 2,04 | |
| | | | 100 | 1 | 2 | | | | 100 | | 1 | | | | | 3 | | | | | | | |
| | | 5 | 10 | 1 | 16 | 155 | 150 | 2,18 | 10 | 1 | 18 | 190 | 2,28 | 180 | 2,26 | 10 | 1 | 18 | 180 | 2,26 | 180 | 2,26 | |
| | | | 100 | 1 | 1 | | | | 100 | | 1 | | | | | 3 | | | | | | | |
| | | 2 | 11 | 10 | 1 | 70 | 700 | 700 | 2,85 | 10 | 1 | 65 | 660 | 2,82 | 650 | 2,81 | 10 | 1 | 70 | 710 | 2,85 | 700 | 2,85 |
| | | | | 100 | 1 | 7 | | | | 100 | | 1 | | | | | 7 | | | | | | |
| | | | 12 | 10 | 1 | 76 | 782 | 780 | 2,89 | 10 | 1 | 73 | 740 | 2,87 | 730 | 2,86 | 10 | 1 | 70 | 700 | 2,85 | 700 | 2,85 |
| | | | | 100 | 1 | 10 | | | | 100 | | 1 | | | | | 8 | | | | | | |
| | | | 13 | 10 | 1 | 72 | 727 | 730 | 2,86 | 10 | 1 | 78 | 780 | 2,89 | 780 | 2,89 | 10 | 1 | 77 | 780 | 2,89 | 770 | 2,89 |
| | | 100 | | 1 | 8 | 100 | | | | 1 | | 8 | | | | | | | | | | | |
| | | 14 | 10 | 1 | 66 | 655 | 650 | 2,81 | 10 | 1 | 74 | 720 | 2,86 | 740 | 2,87 | 10 | 1 | 72 | 720 | 2,86 | 720 | 2,86 | |
| | | | 100 | 1 | 6 | | | | 100 | | 1 | | | | | 5 | | | | | | | |
| | | 15 | 10 | 1 | 70 | 709 | 710 | 2,85 | 10 | 1 | 69 | 660 | 2,82 | 690 | 2,84 | 10 | 1 | 71 | 710 | 2,85 | 710 | 2,85 | |
| | | | 100 | 1 | 8 | | | | 100 | | 1 | | | | | 4 | | | | | | | |
| | | 3 | 21 | 10 | 0,1 | 49 | 5000 | 5000 | 3,70 | 10 | 0,1 | 54 | 5400 | 3,73 | 5400 | 3,73 | 100 | 1 | 48 | 4800 | 3,68 | 4800 | 3,68 |
| | | | | 100 | 0,1 | 6 | | | | 100 | | 1 | | | | | 5 | | | | | | |
| | | | 22 | 10 | 0,1 | 44 | 4273 | 4300 | 3,63 | 10 | 0,1 | 49 | 4800 | 3,68 | 4900 | 3,69 | 100 | 1 | 48 | 4800 | 3,68 | 4800 | 3,68 |
| | | | | 100 | 0,1 | 3 | | | | 100 | | 1 | | | | | 4 | | | | | | |
| | | | 23 | 10 | 0,1 | 56 | 5364 | 5400 | 3,73 | 10 | 0,1 | 52 | 5100 | 3,71 | 5200 | 3,72 | 100 | 1 | 43 | 4300 | 3,63 | 4300 | 3,63 |
| 100 | 0,1 | 3 | | 100 | 1 | 4 | | | | | | | | | | | | | | | | | |
| 24 | 10 | 0,1 | 54 | 5182 | 5200 | 3,72 | 10 | 0,1 | 49 | 4900 | 3,69 | 4900 | 3,69 | 100 | 1 | 50 | 5100 | 3,71 | 5000 | 3,70 | | | |
| | 100 | 0,1 | 3 | | | | 100 | | 1 | | | | | 5 | | | | | | | | | |
| 25 | 10 | 0,1 | 54 | 5545 | 5500 | 3,74 | 10 | 0,1 | 45 | 4600 | 3,66 | 4500 | 3,65 | 100 | 1 | 53 | 5400 | 3,73 | 5300 | 3,72 | | | |
| | 100 | 0,1 | 7 | | | | 100 | | 1 | | | | | 6 | | | | | | | | | |
| flore mésophile : 2400 ufc/g Taboulé Lot 2 | <i>Listeria monocytogenes</i> 2a (réf 286 - Taboulé) | 1 | 6 | 10 | 1 | 15 | 155 | 150 | 2,18 | 10 | 1 | 18 | 180 | 2,26 | 180 | 2,26 | 10 | 1 | 17 | 180 | 2,26 | 180 | 2,26 |
| | | | | 100 | 1 | 2 | | | | 100 | | 1 | | | | | 2 | | | | | | |
| | | | 7 | 10 | 1 | 17 | 182 | 180 | 2,26 | 10 | 1 | 19 | 180 | 2,26 | 190 | 2,28 | 10 | 1 | 18 | 180 | 2,26 | 180 | 2,26 |
| | | | | 100 | 1 | 3 | | | | 100 | | 1 | | | | | 1 | | | | | | |
| | | | 8 | 10 | 1 | 13 | 118 | 120 | 2,08 | 10 | 1 | 15 | 160 | 2,20 | 150 | 2,18 | 10 | 1 | 14 | 140 | 2,15 | 140 | 2,15 |
| | | 100 | | 1 | 0 | 100 | | | | 1 | | 2 | | | | | | | | | | | |
| | | 9 | 10 | 1 | 15 | 155 | 150 | 2,18 | 10 | 1 | 11 | 110 | 2,04 | 110 | 2,04 | 10 | 1 | 10 | 91 | 1,96 | 100 | 2,00 | |
| | | | 100 | 1 | 2 | | | | 100 | | 1 | | | | | 1 | | | | | | | |
| | | 10 | 10 | 1 | 16 | 173 | 170 | 2,23 | 10 | 1 | 14 | 150 | 2,18 | 140 | 2,15 | 10 | 1 | 15 | 150 | 2,18 | 150 | 2,18 | |
| | | | 100 | 1 | 3 | | | | 100 | | 1 | | | | | 2 | | | | | | | |
| 2 | 16 | 10 | 1 | 74 | 736 | 740 | 2,87 | 10 | 1 | 80 | 810 | 2,91 | 800 | 2,90 | 10 | 1 | 69 | 660 | 2,82 | 690 | 2,84 | | |
| | | 100 | 1 | 7 | | | | 100 | | 1 | | | | | 9 | | | | | | | | |
| | 17 | 10 | 1 | 75 | 736 | 740 | 2,87 | 10 | 1 | 78 | 780 | 2,89 | 780 | 2,89 | 10 | 1 | 81 | 820 | 2,91 | 810 | 2,91 | | |
| | | 100 | 1 | 6 | | | | 100 | | 1 | | | | | 8 | | | | | | | | |
| | 18 | 10 | 1 | 78 | 764 | 760 | 2,88 | 10 | 1 | 77 | 780 | 2,89 | 770 | 2,89 | 10 | 1 | 82 | 830 | 2,92 | 820 | 2,91 | | |
| 100 | | 1 | 6 | 100 | | | | 1 | | 9 | | | | | | | | | | | | | |
| 19 | 10 | 1 | 80 | 818 | 820 | 2,91 | 10 | 1 | 79 | 770 | 2,89 | 790 | 2,90 | 10 | 1 | 85 | 870 | 2,94 | 850 | 2,93 | | | |
| | 100 | 1 | 10 | | | | 100 | | 1 | | | | | 6 | | | | | | | | | |
| 20 | 10 | 1 | 78 | 791 | 790 | 2,90 | 10 | 1 | 81 | 830 | 2,92 | 810 | 2,91 | 10 | 1 | 80 | 800 | 2,90 | 800 | 2,90 | | | |
| | 100 | 1 | 9 | | | | 100 | | 1 | | | | | 10 | | | | | | | | | |
| 3 | 26 | 10 | 0,1 | 49 | 4909 | 4900 | 3,69 | 10 | 0,1 | 50 | 4900 | 3,69 | 5000 | 3,70 | 100 | 1 | 55 | 5600 | 3,75 | 5500 | 3,74 | | |
| | | 100 | 0,1 | 5 | | | | 100 | | 1 | | | | | 4 | | | | | | | | |
| | 27 | 10 | 0,1 | 54 | 5182 | 5200 | 3,72 | 10 | 0,1 | 59 | 5600 | 3,75 | 5900 | 3,77 | 100 | 1 | 68 | 6900 | 3,84 | 6800 | 3,83 | | |
| | | 100 | 0,1 | 3 | | | | 100 | | 1 | | | | | 3 | | | | | | | | |
| | 28 | 10 | 0,1 | 51 | 5091 | 5100 | 3,71 | 10 | 0,1 | 48 | 4600 | 3,66 | 4800 | 3,68 | 100 | 1 | 48 | 4700 | 3,67 | 4800 | 3,68 | | |
| 100 | | 0,1 | 5 | 100 | | | | 1 | | 3 | | | | | | | | | | | | | |
| 29 | 10 | 0,1 | 60 | 5909 | 5900 | 3,77 | 10 | 0,1 | 50 | 5000 | 3,70 | 5000 | 3,70 | 100 | 1 | 52 | 5100 | 3,71 | 5200 | 3,72 | | | |
| | 100 | 0,1 | 5 | | | | 100 | | 1 | | | | | 5 | | | | | | | | | |
| 30 | 10 | 0,1 | 47 | 4636 | 4600 | 3,66 | 10 | 0,1 | 52 | 5100 | 3,71 | 5200 | 3,72 | 100 | 1 | 50 | 5000 | 3,70 | 5000 | 3,70 | | | |
| | 100 | 0,1 | 4 | | | | 100 | | 1 | | | | | 4 | | | | | | | | | |

| Environmental samples - <i>L.monocytogenes</i> | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|----------------------------|-----------|-------|----------------------------------|-------|-----------|----------|-------|-----------|---------------------------------|-----------|-------|-------------------------|----------|------------------------|-------------|-------|-----------|-------|-------------------------|-------|------------------------|------|-------|------|
| Matrix | Strain | Level | Ref | Reference method : ISO 11290-2 # | | | | | | Alternative method : Aloa Count | | | | | | | | | | | | | | | |
| | | | | Dilution | Vol | cfu/plate | cfu/g | cfu/g | log cfu/g | spreading | | | | | | pour plate | | | | | | | | | |
| | | | | | | | | | | Enumeration | | | Interpretation 2 plates | | Interpretation 1 plate | Enumeration | | | | Interpretation 2 plates | | Interpretation 1 plate | | | |
| Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | | | | | |
| flore mésophile : 144.10 ⁵ ufc/ml | Eau de drain alfalfa Lot 1 | 1 | 1 | 10 | 1 | 16 | 164 | 160 | 2,20 | 10 | 1 | 9 | 82 | 1,91 | 90 | 1,95 | 10 | 1 | 8 | 82 | 1,91 | 80 | 1,90 | | |
| | | | | 100 | 1 | 2 | | | | 100 | | 0 | | | | | 100 | | 1 | | | | | 1 | |
| | | | 2 | 10 | 1 | 18 | 164 | 160 | 2,20 | 10 | 1 | 13 | 120 | 2,08 | 130 | 2,11 | 10 | 1 | 9 | 91 | 1,96 | 90 | 1,95 | | |
| | | | | 100 | 1 | 0 | | | | 100 | | 0 | | | | | 100 | | 1 | | | | | 1 | |
| | | | 3 | 10 | 1 | 16 | 145 | 150 | 2,18 | 10 | 1 | 8 | 73 | 1,86 | 80 | 1,90 | 10 | 1 | 13 | 120 | 2,08 | 130 | 2,11 | | |
| | | | | 100 | 1 | 0 | | | | 100 | | 0 | | | | | 100 | | 1 | | | | | 0 | |
| | | | 4 | 10 | 1 | 10 | 91 | 91 | 1,96 | 10 | 1 | 6 | 64 | 1,80 | 60 | 1,78 | 10 | 1 | 9 | 91 | 1,96 | 90 | 1,95 | | |
| | | | | 100 | 1 | 0 | | | | 100 | | 1 | | | | | 1 | | | | | | | | |
| | | | 5 | 10 | 1 | 11 | 100 | 100 | 2,00 | 10 | 1 | 8 | 110 | 2,04 | 80 | 1,90 | 10 | 1 | 12 | 120 | 2,08 | 120 | 2,08 | | |
| | | | | 100 | 1 | 0 | | | | 100 | | 4 | | | | | 100 | | 1 | | | | | 1 | |
| | | | 2 | 11 | 10 | 1 | 51 | 509 | 510 | 2,71 | 10 | 1 | 44 | 460 | 2,66 | 440 | 2,64 | 10 | 1 | env | 910 | 2,96 | 1300 | 3,11 | |
| | | | | | 100 | 1 | 5 | | | | 100 | | 7 | | | | | 100 | | 1 | | | | | 13 |
| | | | | | 12 | 10 | 1 | 45 | 464 | 460 | 2,66 | 10 | 1 | 52 | 560 | 2,75 | 520 | 2,72 | 10 | 1 | env | 890 | 2,95 | 400 | 2,60 |
| | | | | | | 100 | 1 | 6 | | | | 100 | | 9 | | | | | 100 | | 1 | | | | |
| | | | | | 13 | 10 | 1 | 50 | 518 | 520 | 2,72 | 10 | 1 | 55 | 570 | 2,76 | 550 | 2,74 | 10 | 1 | env | 690 | 2,84 | 400 | 2,60 |
| | | | | | | 100 | 1 | 7 | | | | 100 | | 8 | | | | | 100 | | 1 | | | | |
| | | | | | 14 | 10 | 1 | 70 | 691 | 690 | 2,84 | 10 | 1 | 58 | 580 | 2,76 | 580 | 2,76 | 10 | 1 | env | 710 | 2,85 | 1200 | 3,08 |
| | | | | | | 100 | 1 | 6 | | | | 100 | | 6 | | | | | 100 | | 1 | | | | |
| | | | 15 | 10 | 1 | 91 | 873 | 870 | 2,94 | 10 | 1 | 49 | 540 | 2,73 | 490 | 2,69 | 10 | 1 | env | 640 | 2,81 | 700 | 2,85 | | |
| | | | | 100 | 1 | 5 | | | | 100 | | 10 | | | | | 100 | | 1 | | | | | 7 | |
| | | | 3 | 21 | 10 | 0,1 | 77 | 7545 | 7500 | 3,88 | 10 | 0,1 | 90 | 8800 | 3,94 | 9000 | 3,95 | 10 | 0,1 | env | 8800 | 3,94 | 5000 | 3,70 | |
| | | | | | 100 | 0,1 | 6 | | | | 100 | | 7 | | | | | 1000 | | 1 | | | | | 5 |
| | | | | | 22 | 10 | 0,1 | 97 | 9000 | 9000 | 3,95 | 10 | 0,1 | 83 | 8100 | 3,91 | 8300 | 3,92 | 10 | 0,1 | env | 8200 | 3,91 | 11000 | 4,04 |
| | | | | | | 100 | 0,1 | 2 | | | | 100 | | 6 | | | | | 1000 | | 1 | | | | |
| | | | | | 23 | 10 | 0,1 | 90 | 8909 | 8900 | 3,95 | 10 | 0,1 | 99 | 9700 | 3,99 | 9900 | 4,00 | 10 | 0,1 | env | 8000 | 3,90 | 7000 | 3,85 |
| 100 | 0,1 | 8 | | | | 100 | 8 | 1000 | | | | 1 | | 7 | | | | | | | | | | | |
| 24 | 10 | 0,1 | | | 97 | 9727 | 9700 | 3,99 | 10 | 0,1 | 95 | 9500 | 3,98 | 9500 | 3,98 | 10 | 0,1 | env | 8500 | 3,93 | 8000 | 3,90 | | | |
| | 100 | 0,1 | | | 10 | | | | 100 | | 9 | | | | | 1000 | | 1 | | | | | 8 | | |
| 25 | 10 | 0,1 | 88 | 8727 | 8700 | 3,94 | 10 | 0,1 | 104 | 10000 | 4,00 | 10400 | 4,02 | 10 | 0,1 | env | 10000 | 4,00 | 11000 | 4,04 | | | | | |
| | 100 | 0,1 | 8 | | | | 100 | | 6 | | | | | 1000 | | 1 | | | | | 11 | | | | |
| flore mésophile : 24.10 ⁵ ufc/ml | Eau de drain alfalfa Lot 2 | 1 | 6 | 10 | 1 | 7 | 82 | 82 | 1,91 | 10 | 1 | 10 | 100 | 2,00 | 100 | 2,00 | 10 | 1 | 11 | 100 | 2,00 | 110 | 2,04 | | |
| | | | | 100 | 1 | 2 | | | | 100 | | 1 | | | | | 100 | | 1 | | | | | 0 | |
| | | | 7 | 10 | 1 | 12 | 109 | 110 | 2,04 | 10 | 1 | 9 | 91 | 1,96 | 90 | 1,95 | 10 | 1 | 15 | 160 | 2,20 | 150 | 2,18 | | |
| | | | | 100 | 1 | 0 | | | | 100 | | 1 | | | | | 100 | | 1 | | | | | 2 | |
| | | | 8 | 10 | 1 | 8 | 91 | 91 | 1,96 | 10 | 1 | 10 | 100 | 2,00 | 100 | 2,00 | 10 | 1 | 11 | 110 | 2,04 | 110 | 2,04 | | |
| | | | | 100 | 1 | 2 | | | | 100 | | 1 | | | | | 100 | | 1 | | | | | 1 | |
| | | | 9 | 10 | 1 | 12 | 127 | 130 | 2,11 | 10 | 1 | 11 | 110 | 2,04 | 110 | 2,04 | 10 | 1 | 7 | 64 | 1,80 | 70 | 1,85 | | |
| | | | | 100 | 1 | 2 | | | | 100 | | 1 | | | | | 100 | | 1 | | | | | 0 | |
| | | | 10 | 10 | 1 | 19 | 182 | 180 | 2,26 | 10 | 1 | 10 | 91 | 1,96 | 100 | 2,00 | 10 | 1 | 13 | 120 | 2,08 | 130 | 2,11 | | |
| | | | | 100 | 1 | 1 | | | | 100 | | 0 | | | | | 100 | | 1 | | | | | 0 | |
| 2 | 16 | 10 | 1 | 106 | 1036 | 1000 | 3,00 | 10 | 1 | 105 | 1000 | 3,00 | 1050 | 3,02 | 10 | 1 | env | 960 | 2,98 | 700 | 2,85 | | | | |
| | | 100 | 1 | 8 | | | | 100 | | 6 | | | | | 100 | | 1 | | | | | 7 | | | |
| | | 17 | 10 | 1 | 101 | 1009 | 1000 | 3,00 | 10 | 1 | 100 | 960 | 2,98 | 1000 | 3,00 | 10 | 1 | env | 860 | 2,93 | 600 | 2,78 | | | |
| | | | 100 | 1 | 10 | | | | 100 | | 5 | | | | | 100 | | 1 | | | | | 6 | | |
| | | 18 | 10 | 1 | 85 | 836 | 840 | 2,92 | 10 | 1 | 114 | 1100 | 3,04 | 1100 | 3,04 | 10 | 1 | env | 830 | 2,92 | 500 | 2,70 | | | |
| | | | 100 | 1 | 7 | | | | 100 | | 8 | | | | | 100 | | 1 | | | | | 5 | | |
| 19 | 10 | 1 | 100 | 982 | 980 | 2,99 | 10 | 1 | 91 | 920 | 2,96 | 910 | 2,96 | 10 | 1 | env | 990 | 3,00 | 1500 | 3,18 | | | | | |
| | 100 | 1 | 8 | | | | 100 | | 10 | | | | | 100 | | 1 | | | | | 15 | | | | |
| 20 | 10 | 1 | 92 | 927 | 930 | 2,97 | 10 | 1 | 92 | 930 | 2,97 | 920 | 2,96 | 10 | 1 | env | 1100 | 3,04 | 700 | 2,85 | | | | | |
| | 100 | 1 | 10 | | | | 100 | | 10 | | | | | 100 | | 1 | | | | | 7 | | | | |
| 3 | 26 | 10 | 0,1 | 108 | 10909 | 11000 | 4,04 | 10 | 0,1 | 83 | 7900 | 3,90 | 8300 | 3,92 | 10 | 0,1 | env | 8800 | 3,94 | 5000 | 3,70 | | | | |
| | | 100 | 0,1 | 12 | | | | 100 | | 4 | | | | | 1000 | | 1 | | | | | 5 | | | |
| | | 27 | 10 | 0,1 | 106 | 10727 | 11000 | 4,04 | 10 | 0,1 | 91 | 8500 | 3,93 | 9100 | 3,96 | 10 | 0,1 | env | 8700 | 3,94 | 14000 | 4,15 | | | |
| | | | 100 | 0,1 | 12 | | | | 100 | | 3 | | | | | 1000 | | 1 | | | | | 14 | | |
| | | 28 | 10 | 0,1 | 104 | 10091 | 10000 | 4,00 | 10 | 0,1 | 72 | 7700 | 3,89 | 7200 | 3,86 | 10 | 0,1 | env | 8600 | 3,93 | 7000 | 3,85 | | | |
| | | | 100 | 0,1 | 7 | | | | 100 | | 13 | | | | | 1000 | | 1 | | | | | 7 | | |
| | | 29 | 10 | 0,1 | 80 | 8091 | 8100 | 3,91 | 10 | 0,1 | 104 | 9900 | 4,00 | 10400 | 4,02 | 10 | 0,1 | env | 8200 | 3,91 | 7000 | 3,85 | | | |
| | | | 100 | 0,1 | 9 | | | | 100 | | 5 | | | | | 1000 | | 1 | | | | | 7 | | |
| 30 | 10 | 0,1 | 74 | 7455 | 7500 | 3,88 | 10 | 0,1 | 80 | 7600 | 3,88 | 8000 | 3,90 | 10 | 0,1 | env | 7300 | 3,86 | 8000 | 3,90 | | | | | |
| | 100 | 0,1 | 8 | | | | 100 | | 4 | | | | | 1000 | | 1 | | | | | 8 | | | | |

APPENDIX 9

| |
|--|
| Accuracy profiles: <i>Listeria spp.</i> results |
|--|

| Dairy products - <i>L.spp</i> | | | | | | | | | | | | | | | | | | | | | | | | | |
|--|----------------|-----------|-------|----------------------------------|-----------|-----------|-------|-----------|-----------|---------------------------------|-------|-----------|-------------------------|-------|------------------------|-------------|-----------|-------|-------------------------|------|------------------------|------|------|------|------|
| Matrix | Strain | Level | Ref | Reference method : ISO 11290-2 # | | | | | | Alternative method : Aloa Count | | | | | | | | | | | | | | | |
| | | | | Dilution | Vol | cfu/plate | cfu/g | cfu/g | log cfu/g | spreading | | | | | | pour plate | | | | | | | | | |
| | | | | | | | | | | Enumeration | | | Interpretation 2 plates | | Interpretation 1 plate | Enumeration | | | Interpretation 2 plates | | Interpretation 1 plate | | | | |
| Dilution | Vol | cfu/plate | cfu/g | cfu/g | log cfu/g | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | | | | | | |
| flore mésophile : 240.10 ⁶ ufc/ml | Lait cru Lot 1 | 1 | 1 | 10 | 1 | 18 | 182 | 180 | 2,26 | 10 | 1 | 20 | 200 | 2,30 | 200 | 2,30 | 10 | 1 | 27 | 260 | 2,41 | 270 | 2,43 | | |
| | | | | 100 | 1 | 2 | | | | 100 | | 2 | | | | | 100 | | 2 | | | | | | |
| | | | 2 | 10 | 1 | 28 | 273 | 270 | 2,43 | 10 | 1 | 16 | 160 | 2,20 | 160 | 2,20 | 10 | 1 | 29 | 280 | 2,45 | 290 | 2,46 | | |
| | | | | 100 | 1 | 2 | | | | 100 | | 1 | | | | | 100 | | 2 | | | | | | |
| | | | 3 | 10 | 1 | 15 | 145 | 150 | 2,18 | 10 | 1 | 21 | 190 | 2,28 | 210 | 2,32 | 10 | 1 | 32 | 310 | 2,49 | 320 | 2,51 | | |
| | | | | 100 | 1 | 1 | | | | 100 | | 0 | | | | | 100 | | 2 | | | | | | |
| | | | 4 | 10 | 1 | 29 | 291 | 290 | 2,46 | 10 | 1 | 12 | 130 | 2,11 | 120 | 2,08 | 10 | 1 | 30 | 280 | 2,45 | 300 | 2,48 | | |
| | | | | 100 | 1 | 3 | | | | 100 | | 2 | | | | | 100 | | 1 | | | | | | |
| | | | 5 | 10 | 1 | 21 | 218 | 220 | 2,34 | 10 | 1 | 18 | 180 | 2,26 | 180 | 2,26 | 10 | 1 | 32 | 320 | 2,51 | 320 | 2,51 | | |
| | | | | 100 | 1 | 3 | | | | 100 | | 2 | | | | | 100 | | 3 | | | | | | |
| | | | 2 | 2 | 11 | 10 | 0,1 | 31 | 3182 | 3200 | 3,51 | 10 | 0,1 | 30 | 3300 | 3,52 | 3000 | 3,48 | 10 | 0,1 | 27 | 2500 | 3,40 | 2700 | 3,43 |
| | | | | | | 100 | 0,1 | 4 | | | | 100 | | 6 | | | | | 1000 | | 1 | | | | |
| | | | | | 12 | 10 | 0,1 | 23 | 2091 | 2100 | 3,32 | 10 | 0,1 | 30 | 2800 | 3,45 | 3000 | 3,48 | 10 | 0,1 | 28 | 2600 | 3,41 | 2800 | 3,45 |
| | | | | | | 100 | 0,1 | 0 | | | | 100 | | 1 | | | | | 1000 | | 1 | | | | |
| | | | | | 13 | 10 | 0,1 | 21 | 2091 | 2100 | 3,32 | 10 | 0,1 | 25 | 2400 | 3,38 | 2500 | 3,40 | 10 | 0,1 | 27 | 2700 | 3,43 | 2700 | 3,43 |
| 100 | 0,1 | 2 | 100 | 1 | | 1000 | 3 | | | | | | | | | | | | | | | | | | |
| 14 | 10 | 0,1 | 30 | 3000 | 3000 | 3,48 | 10 | 0,1 | 26 | 2500 | 3,40 | 2600 | 3,41 | 10 | 0,1 | 30 | 3100 | 3,49 | 3000 | 3,48 | | | | | |
| | 100 | 0,1 | 3 | | | | 100 | | 1 | | | | | 1000 | | 4 | | | | | | | | | |
| 15 | 10 | 0,1 | 39 | 3909 | 3900 | 3,59 | 10 | 0,1 | 42 | 3900 | 3,59 | 4200 | 3,62 | 10 | 0,1 | 24 | 2400 | 3,38 | 2400 | 3,38 | | | | | |
| | 100 | 0,1 | 4 | | | | 100 | | 1 | | | | | 1000 | | 2 | | | | | | | | | |
| 3 | 3 | 21 | 100 | 0,1 | 33 | 34545 | 35000 | 4,54 | 100 | 0,1 | 28 | 25000 | 4,40 | 28000 | 4,45 | 100 | 0,1 | 22 | 22000 | 4,34 | 22000 | 4,34 | | | |
| | | | 1000 | 0,1 | 5 | | | | 1000 | | 0 | | | | | 10000 | | 2 | | | | | | | |
| | | 22 | 100 | 0,1 | 26 | 27273 | 27000 | 4,43 | 100 | 0,1 | 29 | 29000 | 4,46 | 29000 | 4,46 | 100 | 0,1 | 33 | 33000 | 4,52 | 33000 | 4,52 | | | |
| | | | 1000 | 0,1 | 4 | | | | 1000 | | 3 | | | | | 10000 | | 3 | | | | | | | |
| | | 23 | 100 | 0,1 | 29 | 30000 | 30000 | 4,48 | 100 | 0,1 | 25 | 28000 | 4,45 | 25000 | 4,40 | 100 | 0,1 | 24 | 24000 | 4,38 | 24000 | 4,38 | | | |
| 1000 | 0,1 | | 4 | 1000 | 6 | | | | 10000 | | 2 | | | | | | | | | | | | | | |
| 24 | 100 | 0,1 | 33 | 32727 | 33000 | 4,52 | 100 | 0,1 | 32 | 31000 | 4,49 | 32000 | 4,51 | 100 | 0,1 | 30 | 29000 | 4,46 | 30000 | 4,48 | | | | | |
| | 1000 | 0,1 | 3 | | | | 1000 | | 2 | | | | | 10000 | | 2 | | | | | | | | | |
| 25 | 100 | 0,1 | 26 | 25455 | 25000 | 4,40 | 100 | 0,1 | 41 | 39000 | 4,59 | 41000 | 4,61 | 100 | 0,1 | 27 | 26000 | 4,41 | 27000 | 4,43 | | | | | |
| | 1000 | 0,1 | 2 | | | | 1000 | | 2 | | | | | 10000 | | 2 | | | | | | | | | |
| flore mésophile : 160.10 ⁶ ufc/ml | Lait cru Lot 2 | 1 | 6 | 10 | 1 | 32 | 318 | 320 | 2,51 | 10 | 1 | 11 | 110 | 2,04 | 110 | 2,04 | 10 | 1 | 25 | 260 | 2,41 | 250 | 2,40 | | |
| | | | | 100 | 1 | 3 | | | | 100 | | 1 | | | | | 100 | | 3 | | | | | | |
| | | | 7 | 10 | 1 | 18 | 173 | 170 | 2,23 | 10 | 1 | 20 | 190 | 2,28 | 200 | 2,30 | 10 | 1 | 19 | 170 | 2,23 | 190 | 2,28 | | |
| | | | | 100 | 1 | 1 | | | | 100 | | 1 | | | | | 100 | | 0 | | | | | | |
| | | | 8 | 10 | 1 | 24 | 245 | 250 | 2,40 | 10 | 1 | 24 | 240 | 2,38 | 240 | 2,38 | 10 | 1 | 26 | 240 | 2,38 | 260 | 2,41 | | |
| | | | | 100 | 1 | 3 | | | | 100 | | 2 | | | | | 100 | | 0 | | | | | | |
| | | | 9 | 10 | 1 | 22 | 209 | 210 | 2,32 | 10 | 1 | 25 | 260 | 2,41 | 250 | 2,40 | 10 | 1 | 23 | 240 | 2,38 | 230 | 2,36 | | |
| | | | | 100 | 1 | 1 | | | | 100 | | 3 | | | | | 100 | | 3 | | | | | | |
| | | | 10 | 10 | 1 | 27 | 255 | 250 | 2,40 | 10 | 1 | 23 | 230 | 2,36 | 230 | 2,36 | 10 | 1 | 29 | 290 | 2,46 | 290 | 2,46 | | |
| | | | | 100 | 1 | 1 | | | | 100 | | 2 | | | | | 100 | | 3 | | | | | | |
| 2 | 2 | 16 | 10 | 0,1 | 33 | 3364 | 3400 | 3,53 | 10 | 0,1 | 20 | 2000 | 3,30 | 2000 | 3,30 | 10 | 0,1 | 30 | 3100 | 3,49 | 3000 | 3,48 | | | |
| | | | 100 | 0,1 | 4 | | | | 100 | | 2 | | | | | 1000 | | 4 | | | | | | | |
| | | 17 | 10 | 0,1 | 42 | 3818 | 3800 | 3,58 | 10 | 0,1 | 32 | 3200 | 3,51 | 3200 | 3,51 | 10 | 0,1 | 23 | 2500 | 3,40 | 2300 | 3,36 | | | |
| | | | 100 | 0,1 | 0 | | | | 100 | | 3 | | | | | 1000 | | 4 | | | | | | | |
| | | 18 | 10 | 0,1 | 32 | 2909 | 2900 | 3,46 | 10 | 0,1 | 34 | 3200 | 3,51 | 3400 | 3,53 | 10 | 0,1 | 26 | 2600 | 3,41 | 2600 | 3,41 | | | |
| 100 | 0,1 | | 0 | 100 | 1 | | | | 1000 | | 3 | | | | | | | | | | | | | | |
| 19 | 10 | 0,1 | 28 | 2818 | 2800 | 3,45 | 10 | 0,1 | 37 | 3500 | 3,54 | 3700 | 3,57 | 10 | 0,1 | 25 | 2600 | 3,41 | 2500 | 3,40 | | | | | |
| | 100 | 0,1 | 3 | | | | 100 | | 1 | | | | | 1000 | | 4 | | | | | | | | | |
| 20 | 10 | 0,1 | 37 | 3455 | 3500 | 3,54 | 10 | 0,1 | 33 | 3100 | 3,49 | 3300 | 3,52 | 10 | 0,1 | 25 | 2400 | 3,38 | 2500 | 3,40 | | | | | |
| | 100 | 0,1 | 1 | | | | 100 | | 1 | | | | | 1000 | | 1 | | | | | | | | | |
| 3 | 3 | 26 | 100 | 0,1 | 37 | 33636 | 34000 | 4,53 | 100 | 0,1 | 27 | 27000 | 4,43 | 27000 | 4,43 | 1000 | 0,1 | 21 | 21000 | 4,32 | 21000 | 4,32 | | | |
| | | | 1000 | 0,1 | 0 | | | | 1000 | | 3 | | | | | 10000 | | 2 | | | | | | | |
| | | 27 | 100 | 0,1 | 24 | 22727 | 23000 | 4,36 | 100 | 0,1 | 34 | 34000 | 4,53 | 34000 | 4,53 | 1000 | 0,1 | 22 | 22000 | 4,34 | 22000 | 4,34 | | | |
| | | | 1000 | 0,1 | 1 | | | | 1000 | | 3 | | | | | 10000 | | 2 | | | | | | | |
| | | 28 | 100 | 0,1 | 27 | 27273 | 27000 | 4,43 | 100 | 0,1 | 30 | 29000 | 4,46 | 30000 | 4,48 | 1000 | 0,1 | 29 | 30000 | 4,48 | 29000 | 4,46 | | | |
| | | | 1000 | 0,1 | 3 | | | | 1000 | | 2 | | | | | 10000 | | 4 | | | | | | | |
| 29 | 100 | 0,1 | 29 | 29091 | 29000 | 4,46 | 100 | 0,1 | 30 | 30000 | 4,48 | 30000 | 4,48 | 1000 | 0,1 | 30 | 30000 | 4,48 | 30000 | 4,48 | | | | | |
| | 1000 | 0,1 | 3 | | | | 1000 | | 3 | | | | | 10000 | | 3 | | | | | | | | | |
| 30 | 100 | 0,1 | 30 | 27273 | 27000 | 4,43 | 100 | 0,1 | 27 | 27000 | 4,43 | 27000 | 4,43 | 1000 | 0,1 | 29 | 29000 | 4,46 | 29000 | 4,46 | | | | | |
| | 1000 | 0,1 | 0 | | | | 1000 | | 3 | | | | | 10000 | | 3 | | | | | | | | | |

| Seafood products - <i>L.spp</i> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
|---------------------------------|--|--------------------------|--|----------------------------------|-------|-----------|-------|-------|-----------|---------------------------------|------|-----------|-------------------------|-----------|-------|------------------------|-------|-----------|-------------|-------|-----------|-------|-------------------------|-------|-----------|--|------------------------|--|--|--|
| Matrix | Strain | Level | Ref | Reference method : ISO 11290-2 # | | | | | | Alternative method : Aloa Count | | | | | | | | | | | | | | | | | | | | |
| | | | | Dilution | Vol | cfu/plate | cfu/g | cfu/g | log cfu/g | spreading | | | | | | pour plate | | | | | | | | | | | | | | |
| | | | | | | | | | | Enumeration | | | Interpretation 2 plates | | | Interpretation 1 plate | | | Enumeration | | | | Interpretation 2 plates | | | | Interpretation 1 plate | | | |
| | | | | | | | | | | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | cfu/g | log cfu/g | Dilution | Vol | cfu/plate | cfu/g | log cfu/g | cfu/g | log cfu/g | | | | | |
| flore mésophile : 364 000 ufc/g | <i>Listeria welshimeri</i> (réf 261 -poisson) | 1 | 1 | 10 | 1 | 39 | 382 | 380 | 2,58 | 10 | 1 | 39 | 390 | 2,59 | 390 | 2,59 | 10 | 1 | 43 | 440 | 2,64 | 430 | 2,63 | | | | | | | |
| | | | | 100 | 1 | 3 | | | | 100 | | 4 | | | | | 100 | | 5 | | | | | | | | | | | |
| | | | 2 | 10 | 1 | 40 | 382 | 380 | 2,58 | 10 | 1 | 33 | 340 | 2,53 | 330 | 2,52 | 10 | 1 | 38 | 380 | 2,58 | 380 | 2,58 | | | | | | | |
| | | | | 100 | 1 | 2 | | | | 100 | | 4 | | | | | 100 | | 4 | | | | | | | | | | | |
| | | | 3 | 10 | 1 | 36 | 373 | 370 | 2,57 | 10 | 1 | 35 | 360 | 2,56 | 350 | 2,54 | 10 | 1 | 41 | 440 | 2,64 | 410 | 2,61 | | | | | | | |
| | | 100 | | 1 | 5 | 100 | | | | 4 | | 100 | | | | | 7 | | | | | | | | | | | | | |
| | | 4 | 10 | 1 | 44 | 436 | 440 | 2,64 | 10 | 1 | 36 | 360 | 2,56 | 360 | 2,56 | 10 | 1 | 43 | 420 | 2,62 | 430 | 2,63 | | | | | | | | |
| | | | 100 | 1 | 4 | | | | 100 | | 3 | | | | | 100 | | 3 | | | | | | | | | | | | |
| | | 5 | 10 | 1 | 36 | 373 | 370 | 2,57 | 10 | 1 | 38 | 360 | 2,56 | 380 | 2,58 | 10 | 1 | 44 | 440 | 2,64 | 440 | 2,64 | | | | | | | | |
| | | | 100 | 1 | 5 | | | | 100 | | 2 | | | | | 100 | | 4 | | | | | | | | | | | | |
| | | Terrine de poisson Lot 1 | <i>Listeria welshimeri</i> (réf 261 -poisson) | 2 | 11 | 10 | 0,1 | 38 | 3818 | 3800 | 3,58 | 10 | 0,1 | 36 | 3500 | 3,54 | 3600 | 3,56 | 100 | 0,1 | 38 | 3700 | 3,57 | 3800 | 3,58 | | | | | |
| | | | | | | 100 | 0,1 | 4 | | | | 100 | | 3 | | | | | 1000 | | 3 | | | | | | | | | |
| | | | | | 12 | 10 | 0,1 | 41 | 4182 | 4200 | 3,62 | 10 | 0,1 | 42 | 4100 | 3,61 | 4200 | 3,62 | 100 | 0,1 | 39 | 4000 | 3,60 | 3900 | 3,59 | | | | | |
| | | | | | | 100 | 0,1 | 5 | | | | 100 | | 3 | | | | | 1000 | | 5 | | | | | | | | | |
| | | | | | 13 | 10 | 0,1 | 37 | 3636 | 3600 | 3,56 | 10 | 0,1 | 39 | 3900 | 3,59 | 3900 | 3,59 | 100 | 0,1 | 41 | 4000 | 3,60 | 4100 | 3,61 | | | | | |
| 100 | 0,1 | 3 | 100 | 4 | | 1000 | 3 | | | | | | | | | | | | | | | | | | | | | | | |
| 14 | 10 | 0,1 | 43 | 4182 | 4200 | 3,62 | 10 | 0,1 | 44 | 4400 | 3,64 | 4400 | 3,64 | 100 | 0,1 | 36 | 3500 | 3,54 | 3600 | 3,56 | | | | | | | | | | |
| | 100 | 0,1 | 3 | | | | 100 | | 5 | | | | | 1000 | | 3 | | | | | | | | | | | | | | |
| 15 | 10 | 0,1 | 41 | 4273 | 4300 | 3,63 | 10 | 0,1 | 38 | 3700 | 3,57 | 3800 | 3,58 | 100 | 0,1 | 43 | 4300 | 3,63 | 4300 | 3,63 | | | | | | | | | | |
| | 100 | 0,1 | 6 | | | | 100 | | 3 | | | | | 1000 | | 4 | | | | | | | | | | | | | | |
| Terrine de poisson Lot 2 | <i>Listeria welshimeri</i> (réf 261 -poisson) | 3 | 21 | 100 | 0,1 | 37 | 36364 | 36000 | 4,56 | 100 | 0,1 | 35 | 33000 | 4,52 | 35000 | 4,54 | 1000 | 0,1 | 32 | 30000 | 4,48 | 32000 | 4,51 | | | | | | | |
| | | | | 1000 | 0,1 | 3 | | | | 1000 | | 1 | | | | | 10000 | | 1 | | | | | | | | | | | |
| | | | 22 | 100 | 0,1 | 31 | 30000 | 30000 | 4,48 | 100 | 0,1 | 39 | 40000 | 4,60 | 39000 | 4,59 | 1000 | 0,1 | 29 | 27000 | 4,43 | 29000 | 4,46 | | | | | | | |
| | | | | 1000 | 0,1 | 2 | | | | 1000 | | 5 | | | | | 10000 | | 1 | | | | | | | | | | | |
| | | | 23 | 100 | 0,1 | 29 | 27273 | 27000 | 4,43 | 100 | 0,1 | 29 | 29000 | 4,46 | 29000 | 4,46 | 1000 | 0,1 | 30 | 30000 | 4,48 | 30000 | 4,48 | | | | | | | |
| 1000 | 0,1 | 1 | | 1000 | 3 | 10000 | | | | 3 | | | | | | | | | | | | | | | | | | | | |
| 24 | 100 | 0,1 | 34 | 31818 | 32000 | 4,51 | 100 | 0,1 | 39 | 38000 | 4,58 | 39000 | 4,59 | 1000 | 0,1 | 34 | 33000 | 4,52 | 34000 | 4,53 | | | | | | | | | | |
| | 1000 | 0,1 | 1 | | | | 1000 | | 3 | | | | | 10000 | | 2 | | | | | | | | | | | | | | |
| 25 | 100 | 0,1 | 38 | 38182 | 38000 | 4,58 | 100 | 0,1 | 34 | 32000 | 4,51 | 34000 | 4,53 | 1000 | 0,1 | 28 | 25000 | 4,40 | 28000 | 4,45 | | | | | | | | | | |
| | 1000 | 0,1 | 4 | | | | 1000 | | 1 | | | | | 10000 | | 0 | | | | | | | | | | | | | | |
| flore mésophile : 376 000 ufc/g | <i>Listeria welshimeri</i> (réf 261 -poisson) | 1 | 6 | 10 | 1 | 38 | 373 | 370 | 2,57 | 10 | 1 | 41 | 420 | 2,62 | 410 | 2,61 | 10 | 1 | 43 | 430 | 2,63 | 430 | 2,63 | | | | | | | |
| | | | | 100 | 1 | 3 | | | | 100 | | 5 | | | | | 100 | | 4 | | | | | | | | | | | |
| | | | 7 | 10 | 1 | 34 | 345 | 350 | 2,54 | 10 | 1 | 31 | 280 | 2,45 | 310 | 2,49 | 10 | 1 | 36 | 360 | 2,56 | 360 | 2,56 | | | | | | | |
| | | | | 100 | 1 | 4 | | | | 100 | | 0 | | | | | 100 | | 3 | | | | | | | | | | | |
| | | | 8 | 10 | 1 | 42 | 418 | 420 | 2,62 | 10 | 1 | 33 | 320 | 2,51 | 330 | 2,52 | 10 | 1 | 36 | 370 | 2,57 | 360 | 2,56 | | | | | | | |
| | | 100 | | 1 | 4 | 100 | | | | 2 | | 100 | | | | | 5 | | | | | | | | | | | | | |
| | | 9 | 10 | 1 | 40 | 400 | 400 | 2,60 | 10 | 1 | 41 | 390 | 2,59 | 410 | 2,61 | 10 | 1 | 43 | 410 | 2,61 | 430 | 2,63 | | | | | | | | |
| | | | 100 | 1 | 4 | | | | 100 | | 2 | | | | | 100 | | 2 | | | | | | | | | | | | |
| | | 10 | 10 | 1 | 36 | 364 | 360 | 2,56 | 10 | 1 | 39 | 390 | 2,59 | 390 | 2,59 | 10 | 1 | 40 | 400 | 2,60 | 400 | 2,60 | | | | | | | | |
| | | | 100 | 1 | 4 | | | | 100 | | 4 | | | | | 100 | | 4 | | | | | | | | | | | | |
| Terrine de poisson Lot 2 | <i>Listeria welshimeri</i> (réf 261 -poisson) | 2 | 16 | 10 | 0,1 | 37 | 3727 | 3700 | 3,57 | 10 | 0,1 | 39 | 3800 | 3,58 | 3900 | 3,59 | 100 | 0,1 | 46 | 4500 | 3,65 | 4600 | 3,66 | | | | | | | |
| | | | | 100 | 0,1 | 4 | | | | 100 | | 3 | | | | | 1000 | | 4 | | | | | | | | | | | |
| | | | 17 | 10 | 0,1 | 38 | 3818 | 3800 | 3,58 | 10 | 0,1 | 39 | 3700 | 3,57 | 3900 | 3,59 | 100 | 0,1 | 38 | 3700 | 3,57 | 3800 | 3,58 | | | | | | | |
| | | | | 100 | 0,1 | 4 | | | | 100 | | 2 | | | | | 1000 | | 3 | | | | | | | | | | | |
| | | | 18 | 10 | 0,1 | 38 | 3727 | 3700 | 3,57 | 10 | 0,1 | 36 | 3500 | 3,54 | 3600 | 3,56 | 100 | 0,1 | 32 | 3100 | 3,49 | 3200 | 3,51 | | | | | | | |
| 100 | 0,1 | 3 | | 100 | 3 | 1000 | | | | 2 | | | | | | | | | | | | | | | | | | | | |
| 19 | 10 | 0,1 | 38 | 3727 | 3700 | 3,57 | 10 | 0,1 | 38 | 3600 | 3,56 | 3800 | 3,58 | 100 | 0,1 | 38 | 3700 | 3,57 | 3800 | 3,58 | | | | | | | | | | |
| | 100 | 0,1 | 3 | | | | 100 | | 2 | | | | | 1000 | | 3 | | | | | | | | | | | | | | |
| 20 | 10 | 0,1 | 49 | 5000 | 5000 | 3,70 | 10 | 0,1 | 51 | 5100 | 3,71 | 5100 | 3,71 | 100 | 0,1 | 47 | 4700 | 3,67 | 4700 | 3,67 | | | | | | | | | | |
| | 100 | 0,1 | 6 | | | | 100 | | 5 | | | | | 1000 | | 5 | | | | | | | | | | | | | | |
| Terrine de poisson Lot 2 | <i>Listeria welshimeri</i> (réf 261 -poisson) | 3 | 26 | 100 | 0,1 | 37 | 36364 | 36000 | 4,56 | 100 | 0,1 | 35 | 34000 | 4,53 | 35000 | 4,54 | 1000 | 0,1 | 33 | 31000 | 4,49 | 33000 | 4,52 | | | | | | | |
| | | | | 1000 | 0,1 | 3 | | | | 1000 | | 2 | | | | | 10000 | | 1 | | | | | | | | | | | |
| | | | 27 | 100 | 0,1 | 36 | 35455 | 35000 | 4,54 | 100 | 0,1 | 34 | 32000 | 4,51 | 34000 | 4,53 | 1000 | 0,1 | 31 | 28000 | 4,45 | 31000 | 4,49 | | | | | | | |
| | | | | 1000 | 0,1 | 3 | | | | 1000 | | 1 | | | | | 10000 | | 0 | | | | | | | | | | | |
| | | | 28 | 100 | 0,1 | 43 | 43636 | 44000 | 4,64 | 100 | 0,1 | 45 | 45000 | 4,65 | 45000 | 4,65 | 1000 | 0,1 | 32 | 29000 | 4,46 | 32000 | 4,51 | | | | | | | |
| | | | | 1000 | 0,1 | 5 | | | | 1000 | | 4 | | | | | 10000 | | 0 | | | | | | | | | | | |
| 29 | 100 | 0,1 | 31 | 30000 | 30000 | 4,48 | 100 | 0,1 | 36 | 36000 | 4,56 | 36000 | 4,56 | 1000 | 0,1 | 29 | 28000 | 4,45 | 29000 | 4,46 | | | | | | | | | | |
| | 1000 | 0,1 | 2 | | | | 1000 | | 4 | | | | | 10000 | | 2 | | | | | | | | | | | | | | |
| 30 | 100 | 0,1 | 36 | 35455 | 35000 | 4,54 | 100 | 0,1 | 38 | 37000 | 4,57 | 38000 | 4,58 | 1000 | 0,1 | 33 | 33000 | 4,52 | 33000 | 4,52 | | | | | | | | | | |
| | 1000 | 0,1 | 3 | | | | 1000 | | 3 | | | | | 10000 | | 3 | | | | | | | | | | | | | | |

APPENDIX 10

**Specificity and selectivity:
(study conducted in 2000)**

ALOA® AGAR INCLUSIVITY STUDY

| Strain No. | Nature of the strain | Serovar | Product | Result | | | | | | | | | |
|------------|-------------------------------|---------|----------------|--------------|-----|-------------------------------|-------------|------------------------------------|--------------|-----|-------------------------------|-------------|------------------------------------|
| | | | | 24 h. | | | | | 48 h. | | | | |
| | | | | Quantitative | | Qualitative | | | Quantitative | | Qualitative | | |
| | | | | ALOA | GN | ALOA | L. Monodisk | GN | ALOA | GN | ALOA | L. Monodisk | GN |
| 1 | <i>Listeria monocytogenes</i> | 1/2 a | Goat milk | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 2 | <i>Listeria monocytogenes</i> | 1/2 b | Goat milk | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 3 | <i>Listeria monocytogenes</i> | 4 b | Rillettes | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 4 | <i>Listeria monocytogenes</i> | | Hamburger meat | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 5 | <i>Listeria monocytogenes</i> | 4 b | Rillettes | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 6 | <i>Listeria monocytogenes</i> | 1/2 a | Goat milk | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 7 | <i>Listeria monocytogenes</i> | | Water | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 8 | <i>Listeria monocytogenes</i> | 2 b | AES CIP 7831 | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 9 | <i>Listeria monocytogenes</i> | | Goat milk | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 10 | <i>Listeria monocytogenes</i> | | ATTC 15313 | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |

100 = dishes overgrown with isolated colonies

ALOA® AGAR INCLUSIVITY STUDY

| Strain No. | Nature of the strain | Serovar | Product | Result | | | | | | | | | |
|------------|-------------------------------|---------|-------------------|--------------|-----|-------------------------------|-------------|------------------------------------|--------------|-----|-------------------------------|-------------|------------------------------------|
| | | | | 24 h. | | | | | 48 h. | | | | |
| | | | | Quantitative | | Qualitative | | | Quantitative | | Qualitative | | |
| | | | | ALOA | GN | ALOA | L. Monodisk | GN | ALOA | GN | ALOA | L. Monodisk | GN |
| 11 | <i>Listeria monocytogenes</i> | 1/2 a | Goat cheese | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 12 | <i>Listeria monocytogenes</i> | 1/2 a | Goat milk | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 13 | <i>Listeria monocytogenes</i> | | Mushrooms | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 14 | <i>Listeria monocytogenes</i> | | Mushrooms | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 15 | <i>Listeria monocytogenes</i> | | Giblets | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 16 | <i>Listeria monocytogenes</i> | | Goat milk | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 17 | <i>Listeria monocytogenes</i> | | Veal cutlet (raw) | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 18 | <i>Listeria monocytogenes</i> | 1/2 a | Goat milk | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 19 | <i>Listeria monocytogenes</i> | 1/2 a | Goat milk | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 20 | <i>Listeria monocytogenes</i> | 4 b | Merguez (raw) | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |

100 = dishes overgrown with isolated colonies

ALOA® AGAR INCLUSIVITY STUDY

| Strain No. | Nature of the strain | Serovar | Product | Result | | | | | | | | | |
|------------|-------------------------------|---------|-----------------------|--------------|-----|-------------------------------|-------------|------------------------------------|--------------|-----|-------------------------------|-------------|------------------------------------|
| | | | | 24 h. | | | | | 48 h. | | | | |
| | | | | Quantitative | | Qualitative | | | Quantitative | | Qualitative | | |
| | | | | ALOA | GN | ALOA | L. Monodisk | GN | ALOA | GN | ALOA | L. Monodisk | GN |
| 21 | <i>Listeria monocytogenes</i> | | Turkey roulade (raw) | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 22 | <i>Listeria monocytogenes</i> | | Rond de tranche (raw) | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 23 | <i>Listeria monocytogenes</i> | | Sausage meat (raw) | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 24 | <i>Listeria monocytogenes</i> | | St Nectaire | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 25 | <i>Listeria monocytogenes</i> | | Backbone | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 26 | <i>Listeria monocytogenes</i> | 1/2 b | Wipe | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 27 | <i>Listeria monocytogenes</i> | | Pork chop (raw) | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 28 | <i>Listeria monocytogenes</i> | 4 b | Pork chop (raw) | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 29 | <i>Listeria monocytogenes</i> | 1/2 a | Goat milk | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 30 | <i>Listeria monocytogenes</i> | 1/2 b | Goat cheese | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |

100 = dishes overgrown with isolated colonies

ALOA® AGAR INCLUSIVITY STUDY

| Strain No. | Nature of the strain | Serovar | Product | Result | | | | | | | | | |
|------------|-------------------------------|---------|--------------------|--------------|-----|-------------------------------|-------------|------------------------------------|--------------|-----|-------------------------------|-------------|------------------------------------|
| | | | | 24 h. | | | | | 48 h. | | | | |
| | | | | Quantitative | | Qualitative | | | Quantitative | | Qualitative | | |
| | | | | ALOA | GN | ALOA | L. Monodisk | GN | ALOA | GN | ALOA | L. Monodisk | GN |
| 31 | <i>Listeria monocytogenes</i> | | Sausages (raw) | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 32 | <i>Listeria monocytogenes</i> | | Goat milk | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 33 | <i>Listeria monocytogenes</i> | 1/2 a | Goat cheese | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 34 | <i>Listeria monocytogenes</i> | | Flour | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 35 | <i>Listeria monocytogenes</i> | | Sausage meat (raw) | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 36 | <i>Listeria monocytogenes</i> | | Sausages (raw) | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 37 | <i>Listeria monocytogenes</i> | | Pork shoulder | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 38 | <i>Listeria monocytogenes</i> | | Pork throat | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 39 | <i>Listeria monocytogenes</i> | 4 b | Sausage meat | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 40 | <i>Listeria monocytogenes</i> | | Hamburger meat | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |

100 = dishes overgrown with isolated colonies

ALOA® AGAR INCLUSIVITY STUDY

| Strain No. | Nature of the strain | Serovar | Product | Result | | | | | | | | | |
|------------|-------------------------------|---------|----------------|--------------|-----|-------------------------------|-------------|------------------------------------|--------------|-----|-------------------------------|-------------|------------------------------------|
| | | | | 24 h. | | | | | 48 h. | | | | |
| | | | | Quantitative | | Qualitative | | | Quantitative | | Qualitative | | |
| | | | | ALOA | GN | ALOA | L. Monodisk | GN | ALOA | GN | ALOA | L. Monodisk | GN |
| 41 | <i>Listeria monocytogenes</i> | | Hamburger meat | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 42 | <i>Listeria monocytogenes</i> | 4 b | Sausage meat | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 43 | <i>Listeria monocytogenes</i> | | Sausage meat | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 44 | <i>Listeria monocytogenes</i> | | Goat milk | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 45 | <i>Listeria monocytogenes</i> | 1/2 b | Goat cheese | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 46 | <i>Listeria monocytogenes</i> | 1/2 b | Goat cheese | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 47 | <i>Listeria monocytogenes</i> | | Goat milk | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 48 | <i>Listeria monocytogenes</i> | | Goat cheese | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 49 | <i>Listeria monocytogenes</i> | | Goat milk | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |
| 50 | <i>Listeria monocytogenes</i> | | Flour | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | colourless | small, white, translucent colonies |

100 = dishes overgrown with isolated colonies

ALOA® AGAR EXCLUSIVITY STUDY

| Strain No. | Nature of the strain | Origin of the strain | Result | | | | | | | | | |
|------------|------------------------------|-----------------------|--------------|-----|---|-------------|---|--------------|-------|---|-------------|----------------------|
| | | | 24 h. | | | | | | 48 h. | | | |
| | | | Quantitative | | Qualitative | | | Quantitative | | Qualitative | | |
| | | | ALOA | GN | ALOA | L. Monodisk | GN | ALOA | GN | ALOA | L. Monodisk | GN |
| 1 | <i>Staphylococcus aureus</i> | Cow's milk | 0 | 100 | / | / | Yellow and mucous | 0 | 100 | / | / | Yellow and mucous |
| 2 | <i>Staphylococcus aureus</i> | Cow's milk | 0 | 100 | / | / | Yellow and mucous | 0 | 100 | / | / | Yellow and mucous |
| 3 | <i>Staphylococcus aureus</i> | Bovine drinking water | 0 | 100 | / | / | Yellow and mucous | 0 | 100 | / | / | Yellow and mucous |
| 4 | <i>Listeria ivanovii</i> | Silage | 100 | 100 | very thin blue-green colonies without halo | yellow | very small, white, translucent colonies | 100 | 100 | blue-green colonies without halo | yellow | translucent colonies |
| 5 | <i>Listeria ivanovii</i> | Game intestine | 100 | 100 | very thin blue-green colonies without halo | yellow | very small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | yellow | translucent colonies |
| 6 | <i>Listeria ivanovii</i> | Small sheep | 100 | 100 | very thin blue-green colonies without halo | yellow | very small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | yellow | translucent colonies |
| 7 | <i>Listeria innocua</i> | Silage | 100 | 100 | very thin pale blue-green colonies without halo | yellow | very small, whitish colonies | 100 | 100 | blue-green colonies without halo | yellow | translucent colonies |
| 8 | <i>Listeria innocua</i> | Goat milk | 100 | 100 | very thin pale blue-green colonies without halo | yellow | very small, whitish colonies | 100 | 100 | blue-green colonies without halo | yellow | translucent colonies |
| 9 | <i>Listeria innocua</i> | Bovine placenta | 100 | 100 | very thin pale blue-green colonies without halo | yellow | very small, whitish colonies | 100 | 100 | blue-green colonies without halo | yellow | translucent colonies |
| 10 | <i>Listeria seeligeri</i> | Bovine placenta | 0 | 100 | / | / | very small, whitish colonies | 30 | 100 | very small blue-green colonies without halo | yellow | translucent colonies |

100 = dishes overgrown with isolated colonies

ALOA® AGAR EXCLUSIVITY STUDY

| Strain No. | Nature of the strain | Origin of the strain | Result | | | | | | | | | |
|------------|-----------------------------|----------------------|--------------|-----|--|-------------|--------------------------|--------------|-----|--|-------------|--------------------------|
| | | | 24 h. | | | | | 48 h. | | | | |
| | | | Quantitative | | Qualitative | | | Quantitative | | Qualitative | | |
| | | | ALOA | GN | ALOA | L. Monodisk | GN | ALOA | GN | ALOA | L. Monodisk | GN |
| 11 | <i>Staphylococcus spp.</i> | Goat milk | 0 | 100 | / | / | Yellow and mucous | 0 | 100 | / | / | Yellow and mucous |
| 12 | <i>Bacillus cereus</i> | AES 14574 | 0 | 100 | / | / | White, serrated colonies | 0 | 100 | / | / | White, serrated colonies |
| 13 | <i>Bacillus cereus</i> | Lactic ferment | 0 | 100 | / | / | White, serrated colonies | 2 | 100 | substantial blurred, irregular, white colonies with halo | / | White, serrated colonies |
| 14 | <i>Bacillus cereus</i> | Lactic ferment | 0 | 100 | / | / | White, serrated colonies | 0 | 100 | / | / | White, serrated colonies |
| 15 | <i>Bacillus cereus</i> | Lactic ferment | 0 | 100 | / | / | White, serrated colonies | 15 | 100 | Small, irregular white colonies with halo | / | White, serrated colonies |
| 16 | <i>Bacillus cereus</i> | Lactic ferment | 1 | 100 | substantial blurred, irregular, white colonies with halo | / | White, serrated colonies | 7 | 100 | substantial blurred, irregular, white colonies with halo | / | White, serrated colonies |
| 17 | <i>Bacillus cereus</i> | Lactic ferment | 0 | 100 | / | / | White, serrated colonies | 0 | 100 | / | / | White, serrated colonies |
| 18 | <i>Salmonella</i> | Animal origin | 0 | 100 | / | / | translucent colonies | 0 | 100 | / | / | translucent colonies |
| 19 | <i>Escherichia coli</i> | Animal origin | 0 | 100 | / | / | mucous colonies | 0 | 100 | / | / | mucous colonies |
| 20 | <i>Enterobacter cloacae</i> | Lactic ferment | 0 | 100 | / | / | mucous colonies | 0 | 100 | / | / | mucous colonies |

100 = dishes overgrown with isolated colonies

ALOA® AGAR EXCLUSIVITY STUDY

| Strain No. | Nature of the strain | Origin of the strain | Result | | | | | | | | | |
|------------|---------------------------------|----------------------|--------------|-----|--|-------------|----------------------------------|--------------|-----|----------------------------------|-------------|------------------------------------|
| | | | 24 h. | | | | | 48 h. | | | | |
| | | | Quantitative | | Qualitative | | | Quantitative | | Qualitative | | |
| | | | ALOA | GN | ALOA | L. Monodisk | GN | ALOA | GN | ALOA | L. Monodisk | GN |
| 21 | <i>Listeria ivanovii</i> | Goat milk | 100 | 100 | very small blue-green colonies with small halo | yellow | very small, whitish colonies | 100 | 100 | blue-green colonies with halo | yellow | very small, whitish colonies |
| 22 | <i>Listeria ivanovii</i> | Goat milk | 100 | 100 | very small blue-green colonies with small halo | yellow | very small, whitish colonies | 100 | 100 | blue-green colonies with halo | yellow | very small, whitish colonies |
| 23 | <i>Candida pelliculum</i> | Flour | 0 | 100 | / | / | very small, whitish colonies | 0 | 100 | / | / | very small, whitish colonies |
| 24 | <i>Candida parapsilosis</i> | AES IP 882-64 | 0 | 100 | / | / | very small, whitish colonies | 0 | 100 | / | / | very small, whitish colonies |
| 25 | <i>Saccharomyces cerevisiae</i> | AES 1-1 | 0 | 0 | / | / | / | 0 | 0 | / | / | / |
| 26 | <i>Saccharomyces cerevisiae</i> | AES 1-2 | 0 | 0 | / | / | / | 0 | 0 | / | / | / |
| 27 | <i>Listeria ivanovii</i> | AES food born | 0 | 0 | / | / | / | 0 | 0 | blue-green colonies with halo | yellow | small, white, translucent colonies |
| 28 | <i>Listeria ivanovii</i> | AES food born | 0 | 50 | / | / | very small, translucent colonies | 0 | 50 | blue-green colonies with halo | yellow | small, white, translucent colonies |
| 29 | <i>Listeria innocua</i> | Goat cheese | 100 | 100 | small blue-green colonies without halo | yellow | translucent colonies | 100 | 100 | blue-green colonies without halo | yellow | translucent colonies |
| 30 | <i>Listeria seeligeri</i> | Goat cheese | 100 | 100 | small blue-green colonies without halo | yellow | translucent colonies | 100 | 100 | blue-green colonies without halo | yellow | translucent colonies |

100 = dishes overgrown with isolated colonies

ALOA® AGAR EXCLUSIVITY STUDY

| Strain No. | Nature of the strain | Origin of the strain | Result | | | | | | | | | |
|------------|-------------------------------|----------------------|--------------|-----|---|-------------|------------------------------------|--------------|-----|----------------------------------|-------------|------------------------------------|
| | | | 24 h. | | | | | 48 h. | | | | |
| | | | Quantitative | | Qualitative | | | Quantitative | | Qualitative | | |
| | | | ALOA | GN | ALOA | L. Monodisk | GN | ALOA | GN | ALOA | L. Monodisk | GN |
| 31 | <i>Listeria welshimeri</i> | Goat cheese | 100 | 100 | small, blue-green colonies without halo | yellow | small, white, translucent colonies | 100 | 100 | blue-green colonies without halo | yellow | translucent colonies |
| 32 | <i>Listeria welshimeri</i> | Goat milk | 0 | 100 | / | / | small, white, translucent colonies | 0 | 100 | / | / | Very small, translucent colonies |
| 33 | <i>Listeria ivanovii</i> | Goat milk | 0 | 100 | / | / | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | yellow | small, white, translucent colonies |
| 34 | <i>Listeria ivanovii</i> | Goat milk | 100 | 100 | Very small blue-green colonies without halo | yellow | small, white, translucent colonies | 100 | 100 | blue-green colonies with halo | yellow | small, white, translucent colonies |
| 35 | <i>Staphylococcus aureus.</i> | AES food born | 0 | 100 | / | / | whitish colonies | 0 | 100 | / | / | whitish colonies |
| 36 | <i>Enterococcus faecium</i> | AES food born | 0 | 100 | / | / | small, white, translucent colonies | 0 | 100 | / | / | translucent colonies |
| 37 | <i>Enterococcus faecium</i> | ATCC 292/2 | 0 | 100 | / | / | small, white, translucent colonies | 0 | 100 | / | / | translucent colonies |
| 38 | <i>Corynebacterium sp</i> | Cow's milk | 0 | 0 | / | / | small, whitish colonies | 0 | 0 | / | / | small, whitish colonies |
| 39 | <i>Corynebacterium sp</i> | Cow's milk | 0 | 0 | / | / | small, whitish colonies | 0 | 0 | / | / | small, whitish colonies |

100 = dishes overgrown with isolated colonies

ALOA® AGAR EXCLUSIVITY STUDY

| Strain No. | Nature of the strain | Origin of the strain | Result | | | | | | | | | |
|------------|--------------------------------------|-------------------------|--------------|-----|--|-------------|------------------------------------|--------------|-----|--|-------------|---------------------------------|
| | | | 24 h. | | | | | 48 h. | | | | |
| | | | Quantitative | | Qualitative | | | Quantitative | | Qualitative | | |
| | | | ALOA | GN | ALOA | L. Monodisk | GN | ALOA | GN | ALOA | L. Monodisk | GN |
| 40 | <i>Lactobacillus acidophilus</i> | AES LAC1-1 (food born) | 0 | 100 | / | / | very small colonies | 0 | 100 | / | / | small, whitish colonies |
| 41 | <i>Lactobacillus casei</i> | ATCC 7469 | 100 | 100 | / | / | very small colonies | 0 | 100 | / | / | small, whitish colonies |
| 42 | <i>Lactobacillus acidophilus</i> | AES LAC1-1 (food born) | 0 | 100 | / | / | very small colonies | 0 | 100 | / | / | small, whitish colonies |
| 43 | <i>Enterococcus faecium</i> | CIP 5855 | 0 | 100 | / | / | small, whitish colonies | 0 | 100 | Slight green colouration at the level of the deposit | / | small, whitish colonies |
| 44 | <i>Enterococcus faecalis</i> | AES ENT 2-2 (food born) | 0 | 100 | / | / | small, whitish colonies | 0 | 100 | Slight green colouration at the level of the deposit | / | small, whitish colonies |
| 45 | <i>Enterococcus faecium</i> | AES ENT 3-3 (food born) | 0 | 100 | / | / | small, whitish colonies | 0 | 100 | / | / | small, whitish colonies |
| 46 | <i>Brochotrix</i> | Pasteur | 0 | 100 | / | / | very small colonies | 8 | 100 | Green colonies without halo | / | small, transparent colonies |
| 47 | <i>Rhodococcus equi</i> | Laboratoire de Touraine | 0 | 100 | / | / | very small, mucous colonies | 100 | 100 | Yellow, mucous colonies | / | Cream-coloured, mucous colonies |
| 48 | <i>Leuconostoc mesenteroides</i> | ATCC 14935 | 0 | 100 | / | / | Very thin, transparent colonies | 2 | 100 | small, transparent colonies | / | Cream-coloured, mucous colonies |
| 49 | <i>Listeria grayi</i> | CHU Trousseau | 100 | 100 | small, pale green colonies | / | small, white, translucent colonies | 100 | 100 | pale green colonies | / | transparent colonies |
| 50 | <i>Listeria ivanovii ivanovii</i> | AES | 100 | 100 | Blue-green colonies with very small halo | yellow | Bright white | 100 | 100 | blue-green with halo | yellow | Small, bright white colonies |
| 51 | <i>Listeria ivanovii londonensis</i> | AES | 100 | 100 | Blue-green colonies with very small halo | yellow | Bright white | 100 | 100 | blue-green with halo | yellow | Small, bright white colonies |

100 = dishes overgrown with isolated colonies

APPENDIX 11

**Specificity and selectivity:
(study conducted in 2005)**

ALOA® AGAR INCLUSIVITY STUDY

| Strain No. | Nature of the strain | Serovar | Product | Analysis | |
|------------|-------------------------------|---------|----------------|-----------------------------------|----------|
| | | | | Appearance of colonies | Results |
| 1 | <i>Listeria monocytogenes</i> | ½ a | Hamburger meat | Colonies are blue-green with halo | positive |
| 2 | <i>Listeria monocytogenes</i> | ½ b | Minced meat | Colonies are blue-green with halo | positive |
| 3 | <i>Listeria monocytogenes</i> | 4b | Steak | Colonies are blue-green with halo | positive |
| 4 | <i>Listeria monocytogenes</i> | 1/2a | Minced meat | Colonies are blue-green with halo | positive |
| 5 | <i>Listeria monocytogenes</i> | 4b | Minced meat | Colonies are blue-green with halo | positive |
| 6 | <i>Listeria monocytogenes</i> | ½ a | Veal | Colonies are blue-green with halo | positive |
| 7 | <i>Listeria monocytogenes</i> | 2b | Sautéed veal | Colonies are blue-green with halo | positive |
| 8 | <i>Listeria monocytogenes</i> | 4b | Sirloin | Colonies are blue-green with halo | positive |
| 9 | <i>Listeria monocytogenes</i> | 4b | Meat | Colonies are blue-green with halo | positive |
| 10 | <i>Listeria monocytogenes</i> | 1/2a | Veal | Colonies are blue-green with halo | positive |

ALOA[®] AGAR INCLUSIVITY STUDY

| Strain No. | Nature of the strain | Serovar | Product | Analysis | |
|------------|-------------------------------|---------|--------------------|-----------------------------------|----------|
| | | | | Appearance of colonies | Results |
| 11 | <i>Listeria monocytogenes</i> | 1/2a | Veal | Colonies are blue-green with halo | positive |
| 12 | <i>Listeria monocytogenes</i> | 1/2a | Wipe | Colonies are blue-green with halo | positive |
| 13 | <i>Listeria monocytogenes</i> | 1/2a | Dry cured sausage | Colonies are blue-green with halo | positive |
| 14 | <i>Listeria monocytogenes</i> | 4b | Unit portion | Colonies are blue-green with halo | positive |
| 15 | <i>Listeria monocytogenes</i> | 4b | Surface surface | Colonies are blue-green with halo | positive |
| 16 | <i>Listeria monocytogenes</i> | 4b | Salmon cone smoked | Colonies are blue-green with halo | positive |
| 17 | <i>Listeria monocytogenes</i> | 1/2a | Cheese | Colonies are blue-green with halo | positive |
| 18 | <i>Listeria monocytogenes</i> | 1/2a | Wipe | Colonies are blue-green with halo | positive |
| 19 | <i>Listeria monocytogenes</i> | 1/2a | Dry cured sausage | Colonies are blue-green with halo | positive |
| 20 | <i>Listeria monocytogenes</i> | 4b | Merguez | Colonies are blue-green with halo | positive |

ALOA® AGAR INCLUSIVITY STUDY

| Strain No. | Nature of the strain | Serovar | Product | Analysis | |
|------------|-------------------------------|---------|--------------------|-----------------------------------|----------|
| | | | | Appearance of colonies | Results |
| 21 | <i>Listeria monocytogenes</i> | 4b | Chipolata sausages | Colonies are blue-green with halo | positive |
| 22 | <i>Listeria monocytogenes</i> | 4b | Wipe | Colonies are blue-green with halo | positive |
| 23 | <i>Listeria monocytogenes</i> | 4b | Swab | Colonies are blue-green with halo | positive |
| 24 | <i>Listeria monocytogenes</i> | 4b | Tart | Colonies are blue-green with halo | positive |
| 25 | <i>Listeria monocytogenes</i> | 1/2a | Tart | Colonies are blue-green with halo | positive |
| 26 | <i>Listeria monocytogenes</i> | 4b | Cheese | Colonies are blue-green with halo | positive |
| 27 | <i>Listeria monocytogenes</i> | 1/2b | Cheese | Colonies are blue-green with halo | positive |
| 28 | <i>Listeria monocytogenes</i> | 1/2b | Bard | Colonies are blue-green with halo | positive |
| 29 | <i>Listeria monocytogenes</i> | 4b | Capas | Colonies are blue-green with halo | positive |
| 30 | <i>Listeria monocytogenes</i> | 1/2b | Cheese | Colonies are blue-green with halo | positive |

ALOA® AGAR INCLUSIVITY STUDY

| Strain No. | Nature of the strain | Serovar | Product | Analysis | |
|------------|-------------------------------|---------|---------------------------|-----------------------------------|----------|
| | | | | Appearance of colonies | Results |
| 31 | <i>Listeria monocytogenes</i> | 1/2b | Goat milk | Colonies are blue-green with halo | positive |
| 32 | <i>Listeria monocytogenes</i> | 1/2b | Goat milk | Colonies are blue-green with halo | positive |
| 33 | <i>Listeria monocytogenes</i> | 4b | Lamb shoulder | Colonies are blue-green with halo | positive |
| 34 | <i>Listeria monocytogenes</i> | 1/2a | Milk | Colonies are blue-green with halo | positive |
| 35 | <i>Listeria monocytogenes</i> | 4b | Pork liver | Colonies are blue-green with halo | positive |
| 36 | <i>Listeria monocytogenes</i> | 4b | Surface Veal carcass | Colonies are blue-green with halo | positive |
| 37 | <i>Listeria monocytogenes</i> | 4b | Chipolata sausage meat | Colonies are blue-green with halo | positive |
| 38 | <i>Listeria monocytogenes</i> | 1/2a | Cow's milk | Colonies are blue-green with halo | positive |
| 39 | <i>Listeria monocytogenes</i> | | CECALAIT milk | Colonies are blue-green with halo | positive |
| 40 | <i>Listeria monocytogenes</i> | | Chocolate | Colonies are blue-green with halo | positive |

ALOA® AGAR INCLUSIVITY STUDY

| Strain No. | Nature of the strain | Serovar | Product | Analysis | |
|------------|-------------------------------|---------|--------------|-----------------------------------|----------|
| | | | | Appearance of colonies | Results |
| 41 | <i>Listeria monocytogenes</i> | 4b | Pork meat | Colonies are blue-green with halo | positive |
| 42 | <i>Listeria monocytogenes</i> | | Radishes | Colonies are blue-green with halo | positive |
| 43 | <i>Listeria monocytogenes</i> | 1/2a | Cantal | Colonies are blue-green with halo | positive |
| 44 | <i>Listeria monocytogenes</i> | 1/2a | St Nectaire | Colonies are blue-green with halo | positive |
| 45 | <i>Listeria monocytogenes</i> | 4b | Curry powder | Colonies are blue-green with halo | positive |
| 46 | <i>Listeria monocytogenes</i> | 4b | Placenta | Colonies are blue-green with halo | positive |
| 47 | <i>Listeria monocytogenes</i> | 4b | Placenta | Colonies are blue-green with halo | positive |
| 48 | <i>Listeria monocytogenes</i> | 4b | Placenta | Colonies are blue-green with halo | positive |
| 49 | <i>Listeria monocytogenes</i> | 4b | Silage | Colonies are blue-green with halo | positive |
| 50 | <i>Listeria monocytogenes</i> | 4b | Feed | Colonies are blue-green with halo | positive |

ALOA® AGAR EXCLUSIVITY STUDY

| Strain No. | Nature of the strain | Product | Analysis | |
|------------|------------------------------|-------------------|--|----------|
| | | | Appearance of colonies | Results |
| 1 | <i>Staphylococcus aureus</i> | Goat cheese | Non-characteristic colonies | Negative |
| 2 | <i>Staphylococcus aureus</i> | Goat milk | Non-characteristic colonies | Negative |
| 3 | <i>Staphylococcus aureus</i> | Duck tenderloins | Non-characteristic colonies | Negative |
| 4 | <i>Listeria ivanovii</i> | Goat milk | Small, characteristic colonies with halo | Negative |
| 5 | <i>Listeria ivanovii</i> | Buvarde goat milk | Small, characteristic colonies with very fine halo | Negative |
| 6 | <i>Listeria ivanovii</i> | Goat milk | Small, characteristic colonies with very fine halo | Negative |
| 7 | <i>Listeria innocua</i> | Goat milk | Non-characteristic colonies | Negative |
| 8 | <i>Listeria innocua</i> | Wipe | Non-characteristic colonies | Negative |
| 9 | <i>Listeria innocua</i> | Goat milk | Non-characteristic colonies | Negative |
| 10 | <i>Listeria seeligeri</i> | Strain bank | Non-characteristic colonies | Negative |

ALOA® AGAR EXCLUSIVITY STUDY

| Strain No. | Nature of the strain | Product | Analysis | |
|------------|-----------------------------------|-----------------------------|-----------------------------|----------|
| | | | Appearance of colonies | Results |
| 11 | <i>Staphylococcus enteritidis</i> | Strain bank | Non-characteristic colonies | Negative |
| 12 | <i>Bacillus cereus</i> | Tabbouleh | Non-characteristic colonies | Negative |
| 13 | <i>Bacillus mycoides</i> | Organic radishes | Non-characteristic colonies | Negative |
| 14 | <i>Bacillus cereus</i> | Wheat | Non-characteristic colonies | Negative |
| 15 | <i>Bacillus cereus</i> | ATCC14579 | Non-characteristic colonies | Negative |
| 16 | <i>Bacillus megaterium</i> | IAA strain bank 14/01/93 | Non-characteristic colonies | Negative |
| 17 | <i>Bacillus subtilis</i> | IAA strain bank 21/9/93 | Non-characteristic colonies | Negative |
| 18 | <i>Salmonella typhimurium</i> | BV strain | Non-characteristic colonies | Negative |
| 19 | <i>Escherichia coli</i> | IAA strain bank | Non-characteristic colonies | Negative |
| 20 | <i>Enterobacter cloacae</i> | BV strain | Non-characteristic colonies | Negative |

ALOA® AGAR EXCLUSIVITY STUDY

| Strain No. | Nature of the strain | Product | Analysis | |
|------------|------------------------------------|-----------------------|-----------------------------|----------|
| | | | Appearance of colonies | Results |
| 21 | <i>Listeria welshimeri</i> | Veal | Non-characteristic colonies | Negative |
| 22 | <i>Listeria welshimeri</i> | Wipe | Non-characteristic colonies | Negative |
| 23 | <i>Staphylococcus haemolyticus</i> | BV strain | Non-characteristic colonies | Negative |
| 24 | <i>Pantoea</i> | BV strain | Non-characteristic colonies | Negative |
| 25 | <i>Staphylococcus aureus</i> | Endives salad | Non-characteristic colonies | Negative |
| 26 | <i>Enterococcus faecalis</i> | BV strain | Non-characteristic colonies | Negative |
| 27 | <i>Enterococcus faecium</i> | ATCC strain SA | Non-characteristic colonies | Negative |
| 28 | <i>Enterococcus faecium</i> | AES strain | Non-characteristic colonies | Negative |
| 29 | <i>Enterococcus faecalis</i> | AES strain | Non-characteristic colonies | Negative |
| 30 | <i>Enterococcus faecium</i> | AES strain CIP5855 | Non-characteristic colonies | Negative |

APPENDIX 12

**Specificity and selectivity:
(study conducted in 2006 by ISHA)**

| TARGETED STRAINS: <i>Listeria monocytogenes</i> | | | ALOA profile confirmation from a non-selective medium | | | | ALOA™ Colonies typical | ALOA profile confirmation from ALOA™ | | | | Concordance ALOA™/ ALOA conf. |
|---|-------------------------|---|--|------|------------------------|--------|------------------------------|---|------|------------------------|--------|-------------------------------------|
| | | | Colour stripe | Halo | Curve at the yellow | Result | | Colour stripe | Halo | Curve at the yellow | Result | |
| Code | Name | Origin | | | | | | | | | | |
| P1 TA100 | <i>L. monocytogenes</i> | Smoked trout | BV | + | + | LM | yes | BV | + | + | LM | yes |
| P2TA100 | <i>L. monocytogenes</i> | Breaded fish | BV | + | + | LM | yes | BV | + | + | LM | yes |
| P4TA100 | <i>L. monocytogenes</i> | Salmon steak | BV | + | + | LM | yes | BV | + | + | LM | yes |
| P10TA100 | <i>L. monocytogenes</i> | Smoked salmon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| P11TA100 | <i>L. monocytogenes</i> | Smoked salmon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| P12TA100 | <i>L. monocytogenes</i> | Smoked salmon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| P13TA100 | <i>L. monocytogenes</i> | Smoked salmon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| P14TA100 | <i>L. monocytogenes</i> | Smoked salmon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| P15TA100 | <i>L. monocytogenes</i> | Smoked salmon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| P16TA100 | <i>L. monocytogenes</i> | Smoked salmon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| P17TA100 | <i>L. monocytogenes</i> | Smoked salmon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| P18TA100 | <i>L. monocytogenes</i> | Smoked salmon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| E16TA100 | <i>L. monocytogenes</i> | Grinding shop rinsing water meat processing | BV | + | + | LM | yes | BV | + | + | LM | yes |
| C11TA100 | <i>L. monocytogenes</i> | Grinding shop wipes meat processing | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V1TA100 | <i>L. monocytogenes</i> | Minced meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V2TA100 | <i>L. monocytogenes</i> | Minced meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V3TA100 | <i>L. monocytogenes</i> | Minced meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V4TA100 | <i>L. monocytogenes</i> | Hamburger meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V5TA100 | <i>L. monocytogenes</i> | Minced meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V8TA100 | <i>L. monocytogenes</i> | Minced meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V9TA100 | <i>L. monocytogenes</i> | Hamburger meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V10TA100 | <i>L. monocytogenes</i> | Hamburger meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V12TA100 | <i>L. monocytogenes</i> | Hamburger meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V13TA100 | <i>L. monocytogenes</i> | Minced meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V14TA100 | <i>L. monocytogenes</i> | Hamburger meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |

BV: blue-green

LM: *Listeria monocytogenes*

| TARGETED STRAINS: <i>Listeria monocytogenes</i> | | | ALOA profile confirmation from a non-selective medium | | | | ALOA™ Colonies typical | ALOA profile confirmation from ALOA™ | | | | Concordance ALOA™/ ALOA conf. |
|---|-------------------------|----------------------------|--|------|------------------------|--------|------------------------------|---|------|------------------------|--------|-------------------------------------|
| | | | Colour stripe | Halo | Curve at the yellow | Result | | Colour stripe | Halo | Curve at the yellow | Result | |
| Code | Name | Origin | | | | | | | | | | |
| R 62 | <i>L. monocytogenes</i> | CIP 78.31 | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L09 | <i>L. monocytogenes</i> | Environment - clinic | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L10 | <i>L. monocytogenes</i> | Milk 107P | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.2 | <i>L. monocytogenes</i> | Duck | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.3 | <i>L. monocytogenes</i> | Dairy product | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.6 | <i>L. monocytogenes</i> | Environment - production | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.7 | <i>L. monocytogenes</i> | Environment - production | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.10 | <i>L. monocytogenes</i> | Frozen fish | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.11 | <i>L. monocytogenes</i> | Frozen fish | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.12 | <i>L. monocytogenes</i> | Frozen fish | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.13 | <i>L. monocytogenes</i> | Frozen fish | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.14 | <i>L. monocytogenes</i> | Frozen fish | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.15 | <i>L. monocytogenes</i> | Sausages | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.18 | <i>L. monocytogenes</i> | Cooked dish (sea products) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.19 | <i>L. monocytogenes</i> | Dairy product | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.20 | <i>L. monocytogenes</i> | ATCC 13932 | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.21 | <i>L. monocytogenes</i> | Sausages | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.22 | <i>L. monocytogenes</i> | Sausages | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.23 | <i>L. monocytogenes</i> | Milk powder | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.26 | <i>L. monocytogenes</i> | Milk powder | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.28 | <i>L. monocytogenes</i> | Milk powder | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.31 | <i>L. monocytogenes</i> | Dairy product | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.32 | <i>L. monocytogenes</i> | Dairy product | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.33 | <i>L. monocytogenes</i> | Milk powder | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.34 | <i>L. monocytogenes</i> | Dairy product | BV | + | + | LM | yes | BV | + | + | LM | yes |

BV: blue-green

LM: *Listeria monocytogenes*

| TARGETED STRAINS: <i>Listeria monocytogenes</i> | | | ALOA profile confirmation from a non-selective medium | | | | ALOA™ Colonies typical | ALOA profile confirmation from ALOA™ | | | | Concordance ALOA™/ ALOA conf. |
|---|---------------------------------|---------------------------|--|------|------------------------|--------|------------------------------|---|------|------------------------|--------|-------------------------------------|
| | | | Colour stripe | Halo | Curve at the yellow | Result | | Colour stripe | Halo | Curve at the yellow | Result | |
| Code | Name | Origin | | | | | | | | | | |
| V17TA100 | <i>L. monocytogenes</i> | Hamburger meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V18TA100 | <i>L. monocytogenes</i> | Hamburger meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V19TA100 | <i>L. monocytogenes</i> | Hamburger meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V20TA100 | <i>L. monocytogenes</i> | Minced meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V21TA100 | <i>L. monocytogenes</i> | Hamburger meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V22TA100 | <i>L. monocytogenes</i> | Hamburger meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V23TA100 | <i>L. monocytogenes</i> | Minced meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V24TA100 | <i>L. monocytogenes</i> | Hamburger meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V25TA100 | <i>L. monocytogenes</i> | Hamburger meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V26TA100 | <i>L. monocytogenes</i> | Hamburger meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V27TA100 | <i>L. monocytogenes</i> | Hamburger meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| V17A48 | <i>L. monocytogenes</i> | Hamburger meat (beef) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.1 | <i>L. monocytogenes</i> 1/2 | ATCC 15313 | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L101 | <i>L. monocytogenes</i> 1/2 H=0 | Roast chicken | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I100 | <i>L. monocytogenes</i> 1/2a | skewer zucchini goat | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I103 | <i>L. monocytogenes</i> 1/2a | raw ham and vegetables | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I104 | <i>L. monocytogenes</i> 1/2a | ham and emmental sandwich | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I107 | <i>L. monocytogenes</i> 1/2a | ham and emmental sandwich | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I108 | <i>L. monocytogenes</i> 1/2a | tuna egg surimi sandwich | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I109 | <i>L. monocytogenes</i> 1/2a | granulated beef roast | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I112 | <i>L. monocytogenes</i> 1/2a | lettuce | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I121 | <i>L. monocytogenes</i> 1/2a | chicken curry | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I122 | <i>L. monocytogenes</i> 1/2a | smoked salmon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I123 | <i>L. monocytogenes</i> 1/2a | foie gras | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I125 | <i>L. monocytogenes</i> 1/2a | kipiti sauce | BV | + | + | LM | yes | BV | + | + | LM | yes |

BV: blue-green

LM: *Listeria monocytogenes*

| TARGETED STRAINS: <i>Listeria monocytogenes</i> | | | ALOA profile confirmation from a non-selective medium | | | | ALOA™ Colonies typical | ALOA profile confirmation from ALOA™ | | | | Concordance ALOA™/ ALOA conf. |
|---|------------------------------|-----------------------------------|--|------|------------------------|--------|------------------------------|---|------|------------------------|--------|-------------------------------------|
| | | | Colour stripe | Halo | Curve at the yellow | Result | | Colour stripe | Halo | Curve at the yellow | Result | |
| Code | Name | Origin | | | | | | | | | | |
| I130 | <i>L. monocytogenes</i> 1/2a | salmon tartar | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I132 | <i>L. monocytogenes</i> 1/2a | verification surface sewer | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I134 | <i>L. monocytogenes</i> 1/2a | raw vegetables | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I135 | <i>L. monocytogenes</i> 1/2a | vegetable salad | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I 97 | <i>L. monocytogenes</i> 1/2a | farm-fresh guinea fowl | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I 99 | <i>L. monocytogenes</i> 1/2a | bacon and raw vegetables sandwich | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L11 | <i>L. monocytogenes</i> 1/2a | CIP 103574 (152P) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L12 | <i>L. monocytogenes</i> 1/2a | CIP 104794 (153P) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L52 | <i>L. monocytogenes</i> 1/2a | Fresh cheese | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L53 | <i>L. monocytogenes</i> 1/2a | Cheese meal | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L58 | <i>L. monocytogenes</i> 1/2a | Fish and vegetables provençale | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L60 | <i>L. monocytogenes</i> 1/2a | Ham | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L62 | <i>L. monocytogenes</i> 1/2a | Minced meat | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L83 | <i>L. monocytogenes</i> 1/2a | Sewer swab | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L86 | <i>L. monocytogenes</i> 1/2a | Reblochon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L94 | <i>L. monocytogenes</i> 1/2a | Pickled vegetables | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L97 | <i>L. monocytogenes</i> 1/2a | Sheep's cheese | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L98 | <i>L. monocytogenes</i> 1/2a | Blue cheese | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L99 | <i>L. monocytogenes</i> 1/2a | Diced cucumbers | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L100 | <i>L. monocytogenes</i> 1/2a | Line swab | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L104 | <i>L. monocytogenes</i> 1/2a | Crab | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L105 | <i>L. monocytogenes</i> 1/2a | Scallops tartar | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L106 | <i>L. monocytogenes</i> 1/2a | Floor wipe | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L107 | <i>L. monocytogenes</i> 1/2a | Sausage | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L108 | <i>L. monocytogenes</i> 1/2a | Sewer wipe | BV | + | + | LM | yes | BV | + | + | LM | yes |

BV: blue-green

LM: *Listeria monocytogenes*

| TARGETED STRAINS: <i>Listeria monocytogenes</i> | | | ALOA profile confirmation from a non-selective medium | | | | ALOA™ Colonies typical | ALOA profile confirmation from ALOA™ | | | | Concordance ALOA™/ ALOA conf. |
|---|--------------------------------|---------------------------------|--|------|------------------------|--------|------------------------------|---|------|------------------------|--------|-------------------------------------|
| | | | Colour stripe | Halo | Curve at the yellow | Result | | Colour stripe | Halo | Curve at the yellow | Result | |
| Code | Name | Origin | | | | | | | | | | |
| L102 | <i>L. monocytogenes</i> 1/2a | Minced meat | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L69 | <i>L. monocytogenes</i> 1/2a | Indies chicken | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L73 | <i>L. monocytogenes</i> 1/2a | Duck foie de gras | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L74 | <i>L. monocytogenes</i> 1/2a | Green pepper | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L76 | <i>L. monocytogenes</i> 1/2a | Country ham and emmental | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L80 | <i>L. monocytogenes</i> 1/2a | Granulated beef roast | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L 116 | <i>L. monocytogenes</i> 1/2a | smoked salmon tzatziki tortilla | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L117 | <i>L. monocytogenes</i> 1/2a | Minced pork belly | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I106 | <i>L. monocytogenes</i> (1/2b) | duck leg | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I114 | <i>L. monocytogenes</i> (1/2b) | praliné paste | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I 96 | <i>L. monocytogenes</i> (1/2b) | rolled raw turkey | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L55 | <i>L. monocytogenes</i> (1/2b) | Spiced herring | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L68 | <i>L. monocytogenes</i> (1/2b) | Raw milk | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L110 | <i>L. monocytogenes</i> (1/2b) | Selection of fine delicatessen | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L72 | <i>L. monocytogenes</i> (1/2b) | Grilled vegetables | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I102 | <i>L. monocytogenes</i> (1/2c) | minced meat | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I113 | <i>L. monocytogenes</i> (1/2c) | Gouda | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I129 | <i>L. monocytogenes</i> (1/2c) | Chef's salad sandwich | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L13 | <i>L. monocytogenes</i> (1/2c) | CIP 103573 (154P) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L54 | <i>L. monocytogenes</i> (1/2c) | Duck foie de gras | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L59 | <i>L. monocytogenes</i> (1/2c) | Duck foie de gras | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L64 | <i>L. monocytogenes</i> (1/2c) | Salmon tartar | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L65 | <i>L. monocytogenes</i> (1/2c) | Ktipiti sauce | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L66 | <i>L. monocytogenes</i> (1/2c) | Foie gras | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L84 | <i>L. monocytogenes</i> (1/2c) | Minced meat | BV | + | + | LM | yes | BV | + | + | LM | yes |

BV: blue-green

LM: *Listeria monocytogenes*

| TARGETED STRAINS: <i>Listeria monocytogenes</i> | | | ALOA profile confirmation from a non-selective medium | | | | ALOA™ Colonies typical | ALOA profile confirmation from ALOA™ | | | | Concordance ALOA™/ ALOA conf. |
|---|--------------------------------|-------------------------------|--|------|------------------------|--------|------------------------------|---|------|------------------------|--------|-------------------------------------|
| | | | Colour stripe | Halo | Curve at the yellow | Result | | Colour stripe | Halo | Curve at the yellow | Result | |
| Code | Name | Origin | | | | | | | | | | |
| L87 | <i>L. monocytogenes</i> (1/2c) | Foie gras | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L109 | <i>L. monocytogenes</i> (1/2c) | Duck foie de gras | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L111 | <i>L. monocytogenes</i> (1/2c) | Raw vegetables | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L115 | <i>L. monocytogenes</i> (1/2c) | Comté | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I105 | <i>L. monocytogenes</i> 3a | Smoked salmon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I131 | <i>L. monocytogenes</i> 3a | Sliced bacon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L57 | <i>L. monocytogenes</i> 3a | Surface verification | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L61 | <i>L. monocytogenes</i> 3a | Grilled bacon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L63 | <i>L. monocytogenes</i> 3a | Goat cheese sandwich | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L88 | <i>L. monocytogenes</i> 3a | Tarama trout eggs | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L90 | <i>L. monocytogenes</i> 3a | Wild salmon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L93 | <i>L. monocytogenes</i> 3a | Salmon tarama | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L103 | <i>L. monocytogenes</i> 3a | Tarama | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L112 | <i>L. monocytogenes</i> 3a | Cut salad | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L113 | <i>L. monocytogenes</i> 3a | Conditioning edge swab | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L114 | <i>L. monocytogenes</i> 3a | Guinea fowl fillet | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L118 | <i>L. monocytogenes</i> 3a | Tarama | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L82 | <i>L. monocytogenes</i> 3b | Arlequin peppers | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L92 | <i>L. monocytogenes</i> 3c | Salmon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| I128 | <i>L. monocytogenes</i> 4b | salmon strips | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L14 | <i>L. monocytogenes</i> 4b | CIP 103575 (155P) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L15 | <i>L. monocytogenes</i> 4b | CIP 7838 (156P) | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L56 | <i>L. monocytogenes</i> 4b | Surface verification - salmon | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L95 | <i>L. monocytogenes</i> 4b | Raw milk Cantal | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L96 | <i>L. monocytogenes</i> 4b | Raw milk | BV | + | + | LM | yes | BV | + | + | LM | yes |
| LIS 3.5 | <i>L. monocytogenes</i> 4b | ATCC 19115 | BV | + | + | LM | yes | BV | + | + | LM | yes |
| L16 | <i>L. monocytogenes</i> 4c | CIP 7839 (157P) | BV | + | + | LM | yes | BV | + | + | LM | yes |

BV: blue-green

LM: *Listeria monocytogenes*

| NON-TARGETED STRAINS | | | ALOA profile confirmation from a non-selective medium | | | | ALOA™ Colonies typical | ALOA profile confirmation from ALOA™ | | | | Concordance ALOA™/ ALOA conf. | Identification according to ISO 11290 |
|----------------------|------------------------------------|-----------------------------------|---|------|---------------------|-----------|---------------------------|--------------------------------------|------|---------------------|--------|-------------------------------|---------------------------------------|
| | | | Colour stripe | Halo | Curve at the yellow | Result | | Colour stripe | Halo | Curve at the yellow | Result | | |
| Code | Name | Origin | | | | | | | | | | | |
| I 38 | <i>Bacillus amyloliquefasciens</i> | Dairy product | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R 87 | <i>Bacillus cereus</i> | CIP 66.24 T | translucent | - | - | LM no | no | / | / | / | / | / | / |
| I 28 | <i>Bacillus cereus</i> | Dairy industry | - | - | - | no growth | no growth | / | / | / | / | / | / |
| I 80 | <i>Bacillus cereus</i> | UHT milk | translucent | + | - | LM no | no | / | / | / | / | / | / |
| R 53 | <i>Bacillus cereus</i> | CIP 54.9 | translucent | + | - | LM no | no | / | / | / | / | / | / |
| R 70 | <i>Bacillus cereus</i> | SIK 281 Sué | translucent | + | - | LM no | no | / | / | / | / | / | / |
| BA.1.2 | <i>Bacillus cereus</i> | Nems | translucent | + | - | LM no | no* | translucent | + | - | LM no | / | / |
| BA.1.5 | <i>Bacillus cereus</i> | Milk powder | translucent | + | - | LM no | no* | translucent | + | - | LM no | / | / |
| R 86 | <i>Bacillus circulans</i> | CIP 52.76 | - | - | - | no growth | no growth | / | / | / | / | / | / |
| I 21 | <i>Bacillus circulans</i> | Dairy industry | - | - | - | no growth | no growth | / | / | / | / | / | / |
| I 22 | <i>Bacillus subtilis</i> | Dessert cream | - | - | - | no growth | no growth | / | / | / | / | / | / |
| I 40 | <i>Bacillus subtilis</i> | Dairy product | - | - | - | no growth | no | / | / | / | / | / | / |
| R 10 | <i>Bacillus subtilis</i> | CIP 52.65 T | - | - | - | no growth | no growth | / | / | / | / | / | / |
| I 35 | <i>Brevibacterium casei</i> | Dairy product | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R 63 | <i>Candida albicans</i> | CNCM 48.72 | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R 75 | <i>Candida albicans</i> | ATCC 10231 | - | - | - | no growth | no growth | / | / | / | / | / | / |
| LevD | <i>Cryptococcus</i> | Vegetable products | - | - | - | no growth | no growth | / | / | / | / | / | / |
| I 25 | <i>Enterobacter aerogenes</i> | Dairy industry | - | - | - | no growth | no growth | / | / | / | / | / | / |
| I 37 | <i>Enterobacter sakazakii</i> | Milk powder | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R 3 | <i>Escherichia coli</i> | CIP 54.127 | - | - | - | no growth | no growth | / | / | / | / | / | / |
| I2 | <i>Escherichia coli</i> | Grated carrots | - | - | - | no growth | no growth | / | / | / | / | / | / |
| L02 | <i>L. grayi</i> | CIP 105447T | BV | - | + | LM no | no | / | / | / | / | / | / |
| LIS 5.1 | <i>L. grayi</i> | Sausages | BV | - | + | LM no | no | / | / | / | / | / | / |
| I124 | <i>L. innocua</i> | Vegetable sandwich | BV | - | + | LM no | no | / | / | / | / | / | / |
| I126 | <i>L. innocua</i> | Bacon and raw vegetables sandwich | BV | - | + | LM no | no | / | / | / | / | / | / |

BV: blue-green

LM: *Listeria monocytogenes*

* atypical colonies to a experienced eye

| NON-TARGETED STRAINS | | | ALOA profile confirmation from a non-selective medium | | | | ALOA™ | ALOA profile confirmation from ALOA™ | | | | Concordance | Identification according to ISO 11290 |
|----------------------|--------------------|----------------------------|--|------|------------------------|--------|---------------------|---|------|------------------------|--------|----------------------|---|
| | | | Colour stripe | Halo | Curve at the yellow | Result | Colonies typical | Colour stripe | Halo | Curve at the yellow | Result | ALOA™/ ALOA conf. | |
| Code | Name | Origin | | | | | | | | | | | |
| I133 | <i>L. innocua</i> | verification surface door | BV | - | + | LM no | no | / | / | / | / | / | / |
| L04 | <i>L. innocua</i> | CIP 80.12 | BV | - | + | LM no | no | / | / | / | / | / | / |
| L47 | <i>L. innocua</i> | CTSCCV | BV | - | + | LM no | no | / | / | / | / | / | / |
| L49 | <i>L. innocua</i> | 17765 (pork meat) | BV | - | + | LM no | no | / | / | / | / | / | / |
| L50 | <i>L. innocua</i> | Chicken and bacon sandwich | BV | - | + | LM no | no | / | / | / | / | / | / |
| L51 | <i>L. innocua</i> | Beef tongue | BV | - | - | LM no | no | / | / | / | / | / | / |
| L67 | <i>L. innocua</i> | Minced meat | BV | - | + | LM no | no | / | / | / | / | / | / |
| R 30 | <i>L. innocua</i> | CIP 80.11 | BV | - | + | LM no | no | / | / | / | / | / | / |
| L71 | <i>L. innocua</i> | Peking duck | BV | - | + | LM no | no | / | / | / | / | / | / |
| L75 | <i>L. innocua</i> | Chicken and raw vegetables | BV | - | - | LM no | no | / | / | / | / | / | / |
| L77 | <i>L. innocua</i> | Roast turkey | BV | - | + | LM no | no | / | / | / | / | / | / |
| L89 | <i>L. innocua</i> | Salmon | BV | - | - | LM no | no | / | / | / | / | / | / |
| L91 | <i>L. innocua</i> | Peking duck | BV | - | + | LM no | no | / | / | / | / | / | / |
| L120 | <i>L. innocua</i> | Ham and emmental sandwich | BV | - | + | LM no | no | / | / | / | / | / | / |
| LIS.1.3 | <i>L. innocua</i> | minced meat | BV | - | + | LM no | no | / | / | / | / | / | / |
| LIS.1.4 | <i>L. innocua</i> | Meat | BV | - | + | LM no | no | / | / | / | / | / | / |
| LIS.1.5 | <i>L. innocua</i> | Milk powder | BV | - | + | LM no | no | / | / | / | / | / | / |
| LIS.1.6 | <i>L. innocua</i> | Milk powder | BV | - | + | LM no | no | / | / | / | / | / | / |
| L41 | <i>L. ivanovii</i> | raw milk | BV | +/- | - | LM no | yes** | BV | +/- | - | LM no | no | <i>L. ivanovii</i> |
| L45 | <i>L. ivanovii</i> | CTSCCV | BV | + | - | LM no | yes** | BV | + | - | LM no | no | <i>L. ivanovii</i> |
| R 31 | <i>L. ivanovii</i> | CIP 78.42 | BV | + | - | LM no | yes** | BV | + | - | LM no | no | <i>L. ivanovii</i> |
| LIS.2.1 | <i>L. ivanovii</i> | Broccoli | BV | +/- | - | LM no | yes** | BV | +/- | - | LM no | no | <i>L. ivanovii</i> |
| LIS.2.2 | <i>L. ivanovii</i> | Poultry | BV | + | - | LM no | yes** | BV | + | - | LM no | no | <i>L. ivanovii</i> |
| LIS.2.5 | <i>L. ivanovii</i> | Clinical strain | BV | + | - | LM no | yes** | BV | + | - | LM no | no | <i>L. ivanovii</i> |
| LIS.2.6 | <i>L. ivanovii</i> | Raw milk cheese | BV | +/- | - | LM no | yes** | BV | +/- | - | LM no | no | <i>L. ivanovii</i> |

BV: blue-green

LM: *Listeria monocytogenes*

** after 48h of incubation

| NON-TARGETED STRAINS | | | ALOA profile confirmation from a non-selective medium | | | | ALOA™ Colonies typical | ALOA profile confirmation from ALOA™ | | | | Concordance ALOA™ / ALOA conf. | Identification according to ISO 11290 |
|----------------------|-----------------------------------|-------------------|--|------|------------------------|--------|------------------------------|---|------|------------------------|--------|--------------------------------------|---|
| | | | Colour stripe | Halo | Curve at the yellow | Result | | Colour stripe | Halo | Curve at the yellow | Result | | |
| Code | Name | Origin | | | | | | | | | | | |
| LIS.2.7 | <i>L. ivanovii</i> | Raw milk cheese | BV | +/- | - | LM no | yes** | BV | +/- | - | LM no | no | <i>L. ivanovii</i> |
| LIS 2.8 | <i>L. ivanovii</i> | Sheep's milk | BV | + | - | LM no | yes** | BV | + | - | LM no | no | <i>L. ivanovii</i> |
| LIS 2.9 | <i>L. ivanovii</i> | Sheep's milk | BV | + | - | LM no | yes** | BV | + | - | LM no | no | <i>L. ivanovii</i> |
| LIS 2.11 | <i>L. ivanovii</i> | Raw milk cheese | BV | + | - | LM no | yes** | BV | + | - | LM no | no | <i>L. ivanovii</i> |
| LIS 2.12 | <i>L. ivanovii</i> | Milk powder | BV | + | - | LM no | yes** | BV | + | - | LM no | no | <i>L. ivanovii</i> |
| LIS 2.13 | <i>L. ivanovii</i> | Milk powder | BV | + | - | LM no | yes** | BV | + | - | LM no | no | <i>L. ivanovii</i> |
| PG | <i>L. ivanovii</i> | CTSCCV | BV | + | - | LM no | yes** | BV | + | - | LM no | no | <i>L. ivanovii</i> |
| LIS.2.4 | <i>L. ivanovii (Londoniensis)</i> | CIP 103466T | BV | +/- | - | LM no | yes** | BV | +/- | - | LM no | no | <i>L. ivanovii</i> |
| L01 | <i>L. ivanovii (Londoniensis)</i> | CIP 103505 | BV | + | - | LM no | yes** | BV | +/- | - | LM no | no | <i>L. ivanovii</i> |
| I 41 | <i>L. ivanovii</i> | Dairy product | BV | + | - | LM no | yes** | BV | +/- | - | LM no | no | <i>L. ivanovii</i> |
| L 119 | <i>L. ivanovii</i> | Sandwich | BV | + | - | LM no | yes** | BV | +/- | - | LM no | no | <i>L. ivanovii</i> |
| 835.3 | <i>L. ivanovii</i> | Goat milk | BV | + | - | LM no | yes** | BV | + | - | LM no | no | <i>L. ivanovii</i> |
| 1220.1 | <i>L. ivanovii</i> | Goat milk | BV | + | - | LM no | yes** | BV | + | - | LM no | no | <i>L. ivanovii</i> |
| 3069.1 | <i>L. ivanovii</i> | Surface meat | BV | + | - | LM no | yes** | BV | + | - | LM no | no | <i>L. ivanovii</i> |
| 3069.3 | <i>L. ivanovii</i> | Surface meat | BV | + | - | LM no | yes** | BV | + | - | LM no | no | <i>L. ivanovii</i> |
| 5979.3 | <i>L. ivanovii</i> | Goat milk | BV | + | - | LM no | yes** | BV | + | - | LM no | no | <i>L. ivanovii</i> |
| 5979.7 | <i>L. ivanovii</i> | Goat milk | BV | + | - | LM no | yes** | BV | + | - | LM no | no | <i>L. ivanovii</i> |
| 6232.3 | <i>L. ivanovii</i> | Goat milk | BV | +/- | - | LM no | yes** | BV | +/- | - | LM no | no | <i>L. ivanovii</i> |
| 6595.6 | <i>L. ivanovii</i> | Goat cheese | BV | + | - | LM no | yes** | BV | +/- | - | LM no | no | <i>L. ivanovii</i> |
| 7769.2 | <i>L. ivanovii</i> | Rocamadour cheese | BV | + | - | LM no | yes** | BV | +/- | - | LM no | no | <i>L. ivanovii</i> |
| L03 | <i>L. seeligeri</i> | CIP 79.46 | BV | - | + | LM no | no | / | / | / | / | / | / |
| L48 | <i>L. seeligeri</i> | CTSCCV | BV | - | - | LM no | no | / | / | / | / | / | / |
| LIS 4.2 | <i>L. seeligeri</i> | Sheep's milk | BV | - | +/- | LM no | no | / | / | / | / | / | / |
| LIS 4.3 | <i>L. seeligeri</i> | Sausages | BV | - | +/- | LM no | no | / | / | / | / | / | / |
| LIS 4.4 | <i>L. seeligeri</i> | Milk powder | BV | - | +/- | LM no | no | / | / | / | / | / | / |

BV: blue-green

LM: *Listeria monocytogenes*

** after 48h of incubation

| NON-TARGETED STRAINS | | | ALOA profile confirmation from a non-selective medium | | | | ALOA™ | ALOA profile confirmation from ALOA™ | | | | Concordance | Identification |
|----------------------|--------------------------------------|-----------------------|---|------|---------------------|-----------|------------------|--------------------------------------|------|---------------------|--------|-------------------|------------------------|
| | | | Colour stripe | Halo | Curve at the yellow | Result | Colonies typical | Colour stripe | Halo | Curve at the yellow | Result | ALOA™/ ALOA conf. | according to ISO 11290 |
| Code | Name | Origin | | | | | | | | | | | |
| L05 | <i>L. welshimeri</i> | CIP 81.48 | BV | - | + | LM no | no | / | / | / | / | / | / |
| L06 | <i>L. welshimeri</i> | CIP 81.94 T | BV | - | + | LM no | no | / | / | / | / | / | / |
| L46 | <i>L. welshimeri</i> | CTSCCV | BV | - | + | LM no | no | / | / | / | / | / | / |
| L70 | <i>L. welshimeri</i> | Yellow wings | BV | - | + | LM no | no | / | / | / | / | / | / |
| I 33 | <i>Lactobacillus casei</i> | dairy product | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R 96 | <i>Lactobacillus casei</i> | CIP 157 | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R113 | <i>Lactobacillus casei rhamnosus</i> | B 7138 (ADRIA) | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R 99 | <i>Lactobacillus johnsonii</i> | CIP 130 620 | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R 98 | <i>Lactobacillus leishmanii</i> | CIP 53.61 | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R114 | <i>Lactobacillus paracasei</i> | 99A70 (ADRIA) | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R 97 | <i>Lactobacillus plantarum</i> | CIP A159 | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R 66 | <i>Lewconostoc pseudomesenteroi</i> | CIP 103 316 | - | - | - | no growth | no growth | / | / | / | / | / | / |
| I 42 | <i>Pediococcus</i> | Vegetable products | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R 65 | <i>Pseudomonas aeruginosa</i> | ATCC 19429 | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R 6 | <i>Rhodococcus equi</i> | CIP 58.69 | - | - | - | no growth | no | / | / | / | / | / | / |
| R 37 | <i>Staphylococcus aureus</i> | CIP 57.10 | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R 46 | <i>Staphylococcus aureus</i> | CIP 4.83 | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R 73 | <i>Staphylococcus aureus</i> | ATCC 6538 | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R 83 | <i>Staphylococcus aureus</i> | CIP 53.154 | - | - | - | no growth | no growth | / | / | / | / | / | / |
| I 32 | <i>Staphylococcus aureus</i> | Superficial water | - | - | - | no growth | no growth | / | / | / | / | / | / |
| I 34 | <i>Staphylococcus epidermidis</i> | dairy product | - | - | - | no growth | no growth | / | / | / | / | / | / |
| I 11 | <i>Staphylococcus epidermidis 2</i> | contact box in | - | - | - | no growth | no growth | / | / | / | / | / | / |
| I 39 | <i>Staphylococcus equorum</i> | Vietnamese beef paste | - | - | - | no growth | no growth | / | / | / | / | / | / |
| I 12 | <i>Staphylococcus haemolyticus</i> | contact box in | - | - | - | no growth | no growth | / | / | / | / | / | / |
| R 85 | <i>Staphylococcus scylosus</i> | CIP 81.66 T | - | - | - | no growth | no growth | / | / | / | / | / | / |

BV: blue-green

LM: *Listeria monocytogenes*

APPENDIX 13

**Specificity and selectivity:
(study conducted in 2010)**

Inclusivity study

| Ref. | Name | Origin | Inoculation rate in 225 ml 1/2 Fraser (in CFU) | Appearance of colonies on ALOA (incubation 24h) | Results immunochrom. test | Results Palcam |
|---------------|--------------------------------|-------------------------------|--|---|---------------------------|----------------|
| 1635/20/15 | <i>L. monocytogenes</i> (1/2a) | Hamburger meat | 75 | Colonies are blue-green with halo | positive | positive |
| 1651/20/31 | <i>L. monocytogenes</i> (1/2a) | Egg white | 55 | Colonies are blue-green with halo | positive | positive |
| 1641/20/21 | <i>L. monocytogenes</i> (1/2b) | Radishes | 30 | Colonies are blue-green with halo | positive | positive |
| 1048 - 8865.1 | <i>L. monocytogenes</i> | Beef carcass | 20 | Colonies are blue-green with halo | positive | positive |
| 645 - 5391.4 | <i>L. monocytogenes</i> (1/2c) | Cooked foie gras | 65 | Colonies are blue-green with halo | positive | positive |
| 1040 - 8776.1 | <i>L. monocytogenes</i> | Chapeau berrichon (ice cream) | 35 | Colonies are blue-green with halo | positive | positive |
| 1630/20/10 | <i>L. monocytogenes</i> (1/2a) | Wipe | 85 | Colonies are blue-green with halo | positive | positive |
| 978 - 7549.1 | <i>L. monocytogenes</i> | Religieuse chocolat | 50 | Colonies are blue-green with halo | positive | positive |
| 1645/20/25 | <i>L. monocytogenes</i> (1/2a) | Smoked salmon | 25 | Colonies are blue-green with halo | positive | positive |
| 1648/20/28 | <i>L. monocytogenes</i> (4b) | Raw goat milk | 25 | Colonies are blue-green with halo | positive | positive |
| 1629/20/9 | <i>L. monocytogenes</i> (1/2c) | Wipe | 70 | Colonies are blue-green with halo | positive | positive |
| 1632/20/12 | <i>L. monocytogenes</i> (1/2a) | Minced meat | 35 | Colonies are blue-green with halo | positive | positive |
| 1632/20/14 | <i>L. monocytogenes</i> (1/2a) | Veal | 40 | Colonies are blue-green with halo | positive | positive |

| Ref. | Name | Origin | Inoculation rate in 225 ml 1/2 Fraser (in CFU) | Appearance of colonies on ALOA (incubation 24h) | Results immunochrom. test | Results Palcam |
|---------------|--------------------------------|---------------|--|--|---|-------------------|
| 1636/20/16 | <i>L. monocytogenes (1/2a)</i> | Veal | 15 | Colonies are blue-green with halo | positive | positive |
| 1639/20/19 | <i>L. monocytogenes (1/2a)</i> | Kebab | 50 | Colonies are blue-green with halo | positive | positive |
| 1527/20/7 | <i>L. monocytogenes (1/2a)</i> | Wipe | 65 | Colonies are blue-green with halo | positive | positive |
| 1647/20/27 | <i>L. monocytogenes (1/2a)</i> | Cheese | 35 | Colonies are blue-green with halo | positive | positive |
| 1630/20/10 | <i>L. monocytogenes (1/2a)</i> | Wipe | 85 | Colonies are blue-green with halo | positive | positive |
| 1640/20/20 | <i>L. monocytogenes</i> | Herb sausages | 30 | Colonies are blue-green with halo | positive | positive |
| 1628/20/8 | <i>L. monocytogenes (1/2a)</i> | Rinsing water | 90 | Colonies are blue-green with halo | positive | positive |
| LIS 5.2 | <i>L. grayi</i> | Sausage | 50 | Small, blue-green colonies without halo | positive | positive |
| LIS 5.3 | <i>L. grayi</i> | Camembert | 50 | Small, blue-green colonies without halo | positive | positive |
| L190 | <i>L. grayi</i> | Frozen chips | 50 | Small, blue-green colonies without halo | positive | positive |
| L143 | <i>L. grayi</i> | Frozen chips | 50 | Small, blue-green colonies without halo | positive | positive |
| 09_IAA_9625.4 | <i>L. ivanovii</i> | CECALAIT | 70 | Small, white colonies with halo (24h) then blue-green with halo (48h) | Positive (proof ok, 2nd light trace) | positive |
| 96 - 779.2 | <i>L. ivanovii</i> | Veal | 65 | Small, white colonies with halo (24h) then blue-green with halo (48h) | Positive (proof ok, 2nd light trace) | positive |
| 593 - 4637.1 | <i>L. ivanovii</i> | Goat milk | 80 | Small, white colonies with halo (24h) then blue-green with halo (48h) | positive | positive |

| Ref. | Name | Origin | Inoculation rate in 225 ml 1/2 Fraser (in CFU) | Appearance of colonies on ALOA (incubation 24h) | Results immunochrom. test | Results Palcam |
|---------------|--------------------|-------------------------------------|--|--|---|-------------------|
| 1076 - 9325.3 | <i>L. ivanovii</i> | Goat milk | 75 | Small, white colonies with halo (24h) then blue-green with halo (48h) | Positive (proof ok, 2nd light trace) | positive |
| 102 - 1153.2 | <i>L. ivanovii</i> | Lean veal | 80 | Small, white colonies with halo (24h) then blue-green with halo (48h) | positive | positive |
| 133 - 1564.5 | <i>L. ivanovii</i> | Goat milk | 70 | Small, white colonies with halo (24h) then blue-green with halo (48h) | positive | positive |
| 513 - 6336.1 | <i>L. ivanovii</i> | Crottin goat cheese | 75 | Small, white colonies with halo (24h) then blue-green with halo (48h) | positive | positive |
| 516 - 6398.2 | <i>L. ivanovii</i> | Goat cheese | 80 | Small, white colonies with halo (24h) then blue-green with halo (48h) | positive | positive |
| 682 - 9143.2 | <i>L. ivanovii</i> | Ground beef (fresh) | 65 | Small, white colonies with halo (24h) then blue-green with halo (48h) | Positive (proof ok, 2nd light trace) | positive |
| 82 - 847.2 | <i>L. innocua</i> | Goat cheese | 55 | Blue-green colonies without halo | positive | positive |
| 87 - 891.2 | <i>L. innocua</i> | Goat milk | 50 | Blue-green colonies without halo | positive | positive |
| 404 - 3310.2 | <i>L. innocua</i> | Alfafa | 40 | Blue-green colonies without halo | positive | positive |
| 592 - 4698.5 | <i>L. innocua</i> | Floor wipe, siphon, cheese dairy | 60 | Blue-green colonies without halo | positive | positive |
| 898 - 7119.1 | <i>L. innocua</i> | Beef carcass surface | 35 | Blue-green colonies without halo | positive | positive |
| 1025 - 8436.1 | <i>L. innocua</i> | Beef carcass surface | 40 | Blue-green colonies without halo | positive | positive |
| 673 - 5353.5 | <i>L. innocua</i> | Leeks | 45 | Blue-green colonies without halo | positive | positive |
| 64 - 601.5 | <i>L. innocua</i> | Goat milk | 50 | Blue-green colonies without halo | positive | positive |

| Ref. | Name | Origin | Inoculation rate in 225 ml 1/2 Fraser (in CFU) | Appearance of colonies on ALOA (incubation 24h) | Results immunochrom. test | Results Palcam |
|--------------|---------------------|-----------------------------|--|--|------------------------------|-------------------|
| 206 - 2586.1 | <i>L. innocua</i> | Flour | 50 | Blue-green colonies without halo | positive | positive |
| 374 - 4368.2 | <i>L. innocua</i> | Wipe (workspace/poultry) | 60 | Blue-green colonies without halo | positive | positive |
| LIS 1.7 | <i>L. innocua</i> | Broccoli | 45 | Blue-green colonies without halo | positive | positive |
| 300 - 2673.1 | <i>L. seeligeri</i> | Goat milk | 55 | Blue-green colonies without halo | positive | positive |
| 81 - 760.9 | <i>L. seeligeri</i> | CECALAIT | 70 | Blue-green colonies without halo | positive | positive |
| 586/7/19 | <i>L. seeligeri</i> | Wipe | 65 | Blue-green colonies without halo | positive | positive |
| 317/3/74 | <i>L. seeligeri</i> | Beef meat | 80 | Blue-green colonies without halo | positive | positive |
| 1326/16/30 | <i>L. seeligeri</i> | Salad | 70 | Blue-green colonies without halo | positive | positive |
| LIS 4.3 | <i>L. seeligeri</i> | Sausage | 60 | Blue-green colonies without halo | positive | positive |
| LIS 4.8 | <i>L. seeligeri</i> | Wipe | 75 | Blue-green colonies without halo | positive | positive |
| LIS 4.10 | <i>L. seeligeri</i> | Braised endives | 80 | Blue-green colonies without halo | positive | positive |
| L140 | <i>L. seeligeri</i> | Frozen chips | 90 | Blue-green colonies without halo | positive | positive |
| L115 | <i>L. seeligeri</i> | Lake water | 50 | Blue-green colonies without halo | positive | positive |

| Ref. | Name | Origin | Innoculation rate in 225 ml 1/2 Fraser (in CFU) | Appearance of colonies on ALOA (incubation 24h) | Results immunochrom. test | Results Palcam |
|---------------|----------------------|------------------------------------|---|--|------------------------------|-------------------|
| LIS 6.2 | <i>L. welshimeri</i> | CECALAIT | 50 | Blue-green colonies without halo | positive | positive |
| 61 - 583.1 | <i>L. welshimeri</i> | Line 1 tallow wipe | 80 | Blue-green colonies without halo | positive | positive |
| 350 - 3236.1 | <i>L. welshimeri</i> | Sprouted rice | 60 | Blue-green colonies without halo | positive | positive |
| 899 - 7120.2 | <i>L. welshimeri</i> | Lean veal | 50 | Blue-green colonies without halo | positive | positive |
| 1038 - 7704.2 | <i>L. welshimeri</i> | Veal, unit portion | 50 | Blue-green colonies without halo | positive | positive |
| 625 - 5032.3 | <i>L. welshimeri</i> | Roasted beef fillet | 45 | Blue-green colonies without halo | positive | positive |
| 16 - 278.1 | <i>L. welshimeri</i> | Raw turkey | 40 | Blue-green colonies without halo | positive | positive |
| 43 - 575.2 | <i>L. welshimeri</i> | Wipe for rillettes cooking area | 65 | Blue-green colonies without halo | positive | positive |
| 373 - 4368.2 | <i>L. welshimeri</i> | Wipe (workspace/poultry) | 60 | Blue-green colonies without halo | positive | positive |

Exclusivity study

| Ref. | Name | Origin | Inoculation rate in 225 ml 1/2 Fraser (in CFU) | Appearance of colonies on ALOA (incubation 24h) | Results immunochrom. test | Results Palcam |
|---------------|------------------------------|-----------------------|--|---|------------------------------|-------------------|
| 09_IAA_9456.2 | <i>Bacillus cereus</i> | Sprouted grains | 1.2E+06 | Small, serrated, matt white colonies, small halo | Negative | Negative |
| 1400/17/23 | <i>Bacillus cereus</i> | Tabbouleh | 2.5E+06 | Small, serrated, matt white colonies, small halo | Negative | Negative |
| 1399/17/22 | <i>Bacillus cereus</i> | Wheat | 1.4E+06 | no colony | not done | not done |
| BA 10.3 | <i>Bacillus circulans</i> | Lactic ferment | 1.6E+06 | no colony | not done | not done |
| BA 9.1 | <i>Bacillus megaterium</i> | Salad | 1.8E+06 | Small, fringed, matt white colonies | Negative | Negative |
| BA 8.2 | <i>Bacillus mycoides</i> | Organic radishes | 1.2E+06 | Small, white colonies with halo | Negative | Negative |
| 1791/22/9 | <i>Bacillus subtilis</i> | ATCC 6633 collection | 1.5E+06 | no colony | not done | not done |
| 08_IAA_8724.1 | <i>Candida albicans</i> | Orange juice | 2.3E+06 | no colony | not done | not done |
| 617/7/50 | <i>Corynebacteriaceae sp</i> | Poultry slaughter | 2.3E+06 | no colony | not done | not done |
| 1786/22/4 | <i>Enterococcus faecalis</i> | ATCC 29212 collection | 2.0E+06 | no colony | not done | not done |
| 1412/17/35 | <i>Enterococcus faecalis</i> | Cow's milk | 3.0E+06 | no colony | not done | not done |
| 1413/17/36 | <i>Enterococcus faecium</i> | Cut of duck | 2.5E+06 | no colony | not done | not done |
| 1411/17/34 | <i>Enterococcus faecium</i> | CIP 5855 collection | 3.5E+06 | Small, green, atypical colonies without halo | Negative | Negative |
| 928/11/37 | <i>Enterococcus hirae</i> | Water | 2.0E+06 | no colony | not done | not done |

| Ref. | Name | Origin | Innoculation rate in 225 ml 1/2 Fraser (in CFU) | Appearance of colonies on ALOA (incubation 24h) | Results immunochrom. test | Results Palcam |
|---------------|-----------------------------------|----------------------|---|--|------------------------------|-------------------|
| 09_IAA_9833.2 | <i>Escherichia coli</i> | Beef meat | 2.5E+06 | no colony | not done | not done |
| 09_IAA_9834.1 | <i>Escherichia coli</i> | Goat milk | 2.4E+06 | no colony | not done | not done |
| 1415/17/38 | <i>Lactobacillus acidophilus</i> | Dairy product | 2.2E+06 | no colony | not done | not done |
| 1414/17/37 | <i>Lactobacillus casei</i> | Dairy product | 2.0E+06 | no colony | not done | not done |
| 1416/17/39 | <i>Lactobacillus casei</i> | Milk powder | 2.0E+06 | no colony | not done | not done |
| 1522/18/64 | <i>Pediococcus pentosaceus</i> | Lactic ferment | 1.0E+06 | no colony | not done | not done |
| 09_IAA_9683.3 | <i>Pseudomonas aeruginosa</i> | Veal liver | 5.0E+05 | Yellowish, matt colonies without halo | Negative | Negative |
| 1792/22/10 | <i>Pseudomonas aeruginosa</i> | ATCC 27853 | 5.0E+05 | Yellowish, matt colonies without halo | Negative | Negative |
| 1328/16/32 | <i>Rhodococcus equi</i> | Meat matrix | 1.5E+06 | no colony | not done | not done |
| 1797/22/15 | <i>Saccharomyces cerevisiae</i> | ATCC 9763 collection | 1.0E+06 | Film of white, matt, atypical colonies | Negative | Negative |
| 1310/16/14 | <i>Staphylococcus aureus</i> | Cow's milk | 4.3E+06 | no colony | not done | not done |
| 1307/16/11 | <i>Staphylococcus aureus</i> | Cow's milk | 3.5E+06 | no colony | not done | not done |
| 1321/16/25 | <i>Staphylococcus intermedius</i> | IAA | 3.5E+06 | no colony | not done | not done |
| 16/0/16 | <i>Streptococcus agalactiae</i> | Cow's milk | 3.0E+06 | no colony | not done | not done |

| Ref. | Name | Origin | Innoculation rate in 225 ml 1/2 Fraser (in CFU) | Appearance of colonies on ALOA (incubation 24h) | Results immunochrom. test | Results Palcam |
|--------------------|-----------------------------------|------------|---|--|------------------------------|-------------------|
| 279/3/36 | <i>Streptococcus dysgalactiae</i> | Cow's milk | 3.0E+06 | no colony | not done | not done |
| 772/9/43 | <i>Streptococcus uberis</i> | Cow's milk | 3.0E+06 | no colony | not done | not done |
| IAA_ml | <i>Micrococcus luteus</i> | ATCC 9341 | 1.5E+06 | no colony | not done | not done |
| 5 SOU 60816 | <i>Micrococcus luteus</i> | CIP 5345 | 1.5E+06 | no colony | not done | not done |