

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

COMPASS® *Listeria* Agar

(Certificate number: BKR 23/05 - 12/07)

**for the enumeration of *Listeria monocytogenes*
in a broad range of foods and production environmental samples**

Quantitative method

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This report consists of 188 pages, including 12 appendices.

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

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Quality Assurance documents related to this study can be consulted upon request from BIOKAR DIAGNOSTICS.

Measurement uncertainty on the reference method results is not taken into account to provide the conclusion in this report; this measurement uncertainty is however available.

The technical protocol and the result interpretation were carried out according to the ISO 16140-2 (2016), ISO 16140-2/A1 (2024) and the AFNOR technical rules (Revision 12).

Validation protocols	- ISO 16140-1 (2016): Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i> - ISO 16140-2 (2016) & ISO 16140-2/A1 (2024): Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> - AFNOR technical rules (Revision 12)
Reference method [♦]	EN ISO 11290-2 (May 2017): Horizontal method for the detection and enumeration of <i>Listeria monocytogenes</i> and <i>Listeria</i> spp – Part 2: enumeration method
Alternative method	COMPASS® Listeria Agar for the enumeration of <i>Listeria monocytogenes</i>
Scope	> Broad range of foods > Production environmental samples
Certification body	AFNOR Certification (http://nf-validation.afnor.org/)

[♦] Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

1 INTRODUCTION

The COMPASS® *Listeria* Agar Enumeration method was validated for a broad range of foods and production environment samples on 4 December 2007 (certificate no. BKR 23/05 - 12/07). A summary of the different validation studies is given below:

Date	Study	ISO method	Validation standard
December 2007	Initial validation	ISO 11290-2 (1997) ISO 11290-2/A1 (2005)	ISO 16140 (2003)
September 2007	Extension study for a new confirmation protocol tested for the detection method), the CONFIRM'L.mono Agar test. This confirmatory test also concerns the enumeration method	ISO 11290-2 (1997) ISO 11290-2/A1 (2005)	ISO 16140 (2003)
2011	Renewal study with the interpretation of the results of the inter-laboratory study according to amendment 1 of EN ISO 16140 (15 August 2011)	ISO 11290-2 (1997) ISO 11290-2/A1 (2005)	ISO 16140 (2003) ISO 16140/A1 (2011)
2012	Extension study for the addition of a confirmation protocol (CONFIRM'L.mono® broth), and the deletion of the revivification step before enumeration	ISO 11290-2 (1997) ISO 11290-2/A1 (2005)	ISO 16140 (2003) ISO 16140/A1 (2011)
2013	Extension study for preparation of the initial suspension in Half Fraser broth supplemented with selective agents	ISO 11290-2 (1997) ISO 11290-2/A1 (2005)	ISO 16140 (2003) ISO 16140/A1 (2011)
2015	Renewal study without additional testing	ISO 11290-2 (1997) ISO 11290-2/A1 (2005)	ISO 16140 (2003) ISO 16140/A1 (2011)
January 2020	Renewal study	ISO 11290-2 (2017)	ISO 16140-2 (2016)
October 2023	Renewal study	ISO 11290-2 (2017)	ISO 16140-2 (2016)
April 2025	Extension study for a single plate interpretation and re-interpretation according to ISO 7218(2024) and ISO 16140-2/A1	ISO 11290-2 (2017)	ISO 16140-2 (2016) & ISO 16140-2/A1 (2024) & ISO 7218 (2024)

2 METHOD DESCRIPTION

2.1 Alternative method

2.1.1 Principle

COMPASS® *Listeria* Agar is a chromogenic selective agar plate. The method allows the enumeration of *Listeria monocytogenes* using pour plate or spreading method on a single plate per dilution after an incubation for 24 to 48 h $\pm$ 2 h at 37°C with a final result after 48 h $\pm$ 2 h incubation time.

The characteristic colonies of *Listeria monocytogenes* and some *Listeria ivanovii* strains appears as blue to blue green colonies, surrounded with an opaque halo. The other *Listeria* species appears as blue to blue-green colonies without opaque halo. The characteristic colonies observed on the plates requires a confirmation step.

2.1.2 Protocol

The protocol of the alternative method is given in **Appendix 1**.

The method is as follows:

- Preparation of a suspension (1/10) in Fraser ½ supplemented with selective agents or buffered peptone water,
- Enumeration by pour plate method (1 ml/plate) or by spreading method (1 ml on 3 plates or 0.1 ml surface/plate),
- Incubation **48 $\pm$ 2 h at 37°C**. Early reading can be done at 24 $\pm$ 2h but the final result has to be obtained after 48 $\pm$ 2 h.
- Enumeration of characteristic colonies (blue surrounded by an opaque halo),
- Confirmation on characteristic colonies by classical tests described in the reference method, by biochemical gallery without purification step or by CONFIRM'L. mono Broth or CONFIRM L. mono Agar. The confirmation is possible after 24 $\pm$ 2 h incubation time.

2.1.3 Restriction

There is no restriction.

2.2 Reference method[♦]

The reference method used for the renewal study is NF EN ISO 11290-2 (July 2017): Horizontal method for the detection and enumeration of *Listeria monocytogenes* and *Listeria* spp - Part 2: enumeration method. The protocol is given in **Appendix 2**.

Technical changes to the version published in 2017 have no impact on previous data.

In the initial study in 2007, two plates were inoculated per dilution with two replicates for the reference method. In the extension studies conducted in 2012 and 2013 only one plate was inoculated per dilution with two replicates. For the renewal obtained in 2020, only one plate was inoculated per dilution with only one replicate.

During the extension performed in 2025, the results of the reference were reanalysed according to ISO 7218 (2024) guidelines: only the first replicate and first plate were kept for interpretation.

3 INITIAL VALIDATION, RENEWAL AND EXTENSION STUDIES: RESULTS

3.1 Method comparison study

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

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

3.1.1 Relative trueness study

The relative trueness is the degree of correspondence between the response obtained by the reference method and the response obtained by the alternative method on identical samples.

This study is conducted using naturally and/or artificially contaminated samples.

[♦] Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

3.1.1.1 *Number and nature of samples*

Four food categories and the production environment samples were tested in the previous validations. A fifth food category “Composite foods” was added for the renewal study and the previously tested samples were reclassified.

In agreement with the AFNOR technical committee, the data obtained in 2007, 2012 and 2013 were combined even if the sample preparation protocol was different for each study (2007: BPW with revivification step, 2012: BPW, 2013: Half Fraser supplemented, 2020: BPW).

For the renewal study obtained in 2020, 45 samples were tested for the spreading method and 10 for the pour plate method, yielding respectively to 31 and 8 interpretable results for both the reference and alternative methods.

For the extension obtained in 2025, one sample was added to complete the category following the reanalysis according to ISO 7218 (2024).

Results obtained with the single plate interpretation were compared to the two plate interpretations.

The distribution of samples by category, type and protocol is given in **Table 1**.

Table 1 - Number of usable results by category and type

Categories		Types		Number of samples tested		Number of interpretable results			
						Spreading		Pour plate	
				Spreading	Pour plate	2 plates	1 plate	2 plates	1 plate
1	Composite food	a	Cold catering (ready-to-eat)	6	14	5	5	10	10
		b	Hot catering (ready-to-reheat)	8	14	5	5	11	11
		c	Pastry and egg products	7	7	5	5	5	5
	Total		21	35	15	15	26	26	
2	Meat products	a	Raw meat products (including frozen, unfrozen, seasoned)	6	13	5	5	9	9
		b	Catering and processed meat products	7	5	5	5	5	5
		c	Cured meat products (raw and cooked)	7	20	5	5	16	16
	Total		20	38	15	15	30	30	
3	Dairy products	a	Raw milk cheese	10	22	8	8	16	16
		b	Raw milk	9	14	5	5	8	8
		c	Heat-treated products	10	17	5	5	12	12
	Total		29	53	18	18	36	36	
4	Fishery products	a	Raw products (fresh, frozen)	9	17	7	7	11	11
		b	Smoked, marinated	9	15	5	5	11	11
		c	Catering	5	5	5	5	5	5
	Total		23	37	17	17	27	27	
5	Vegetables	a	Raw vegetable products (fresh, frozen)	7	9	5	5	6	6
		b	4th range and pre-cooked vegetables	8	15	5	5	14	14
		c	Plant-based preparations / Processed plants	8	9	5	5	7	7
	Total		23	33	15	15	27	27	
6	Production environmental samples	a	Process and cleaning water	8	12	5	5	9	9
		b	Siphon water, dust and residues	6	13	6	6	11	11
		c	Surface samples	6	18	5	5	14	14
	Total		20	43	16	16	34	34	
	All categories		136	239	96	96	180	180	

Combining all the studies, 136 and 239 samples were analysed, yielding to 96 and 180 results interpretable by the 2 methods (reference and alternative) for the spreading method and the pour plate method respectively. No difference was observed between the interpretation based on two plates and the single plate interpretation.

3.1.1.2 Artificial contamination

For the spreading method, 104 samples were inoculated by spiking or seeding protocol, or by cross-contamination, giving 87 interpretable results. 9 naturally contaminated samples gave interpretable results.

For the pour plate method, 185 samples were contaminated using the same protocols, giving 157 interpretable results. 23 naturally contaminated samples gave interpretable results.

The inoculated samples, the spiked strains and the stress protocols applied are given in **Appendix 3**.

The naturally contaminated samples represent 9.4 % of the interpretable results using the spreading method and 12.8 % using the pour plate method.

3.1.1.3 Protocol applied during the validation study

> **Revivification step**

For the initial validation in 2007, a one-hour revivification 1 h at room temperature was applied. For the extensions performed in 2012, 2013, 2019 and 2025, no revivification was performed.

It was agreed with the technical committee that the method can be used without the requirement to add a revivification step.

> **Incubation times for COMPASS *Listeria* agar plates**

For all the studies, 2 enumerations were carried out: after 24 h and 48 h $\pm$ 2 h incubation time. Statistical interpretations were made only from the data acquired after 48h $\pm$ 2 h incubation time according to the decision of the technical committee.

> **Confirmation**

Typical colonies enumerated on COMPASS *Listeria* Agar were confirmed by the tests described in the ISO 11290-2 (1 colony/plate retained) and by biochemical gallery (API *Listeria*) without purification step.

Extension studies were conducted for the CONFIRM'L.mono broth and CONFIRM'L.mono Agar tests. In agreement with AFNOR, these two confirmations options were not tested for the assays performed for the renewal obtained in 2020.

> **Storage of the plates for 72 hours at 5°C ± 3°C**

The COMPASS® *Listeria* Agar plates were stored for 72 hours at 5°C ± 3°C and read again for the pour plate method. This was done for the studies conducted in 2013 and 2019 on a total of 80 samples, resulting in 64 results that could be used by the COMPASS *Listeria* Agar method and the ISO 11290-2 method.

> **Interpretation**

During the extension performed in 2025, the data from the MCS study were reanalysed according to ISO 7218 (2024) and using one or two plates. For the single plate interpretation, the chosen plate was the first plate which gave interpretable results. They are underlined in blue in the raw data available in **Appendices 4 and 7**.

3.1.1.4 *Raw data*

The raw data are presented in **Appendix 4**.

As the analyses were performed in duplicate as required by ISO 16140 (2003) in the tests conducted in 2007, 2012 and 2013, only replicate 1 was used for both interpretations (with two plates and with one plate).

The data were classified into four categories (see **Tables 2 and 3**):

- Results interpretable by the reference method and the alternative method.
- Results with less than 4 colonies per plate with the reference and/or the alternative method (indicated with “*” in the data) in order to have a more precise result. These results are not included in the calculation.
- Results below or above the quantification limit: according to the ISO 16140-2:2016, if any result (either reference or alternative method) is below the quantification limit, the data should be plotted using a substituted value of 1 log₁₀ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log unit. These results are not included in the calculations but also appear on the graphs.
- results not determined because the contamination of the plates with background microflora does not allow a result to be given; these results are noted as “ND” in the raw results.

Note that COMPASS® *Listeria* Agar is formulated in accordance with the international standards NF EN ISO 11290-1 and NF EN ISO 11290-2. Consequently, the COMPASS® *Listeria* method, when used with the spreading technique, is equivalent to the ISO 11290-2 reference method, as the same plates were enumerated in both procedures. The only difference in the initial validation was the number of replicates used for the reference and alternative methods. Following the reinterpretation of the data according to ISO 7218 (2024), the results obtained with the spreading method are now identical for both methods. Nevertheless, they continue to be presented in parallel with the results from other methods to facilitate comparison.

Table 2 - Data classification - Spreading method

Spreading											
Category	Type	Number of tested samples		Number of samples with interpretable results buy both methods		Number of samples with no results (ND)		Number of samples with less than 4 colonies/ plate		Number of samples below or above the quantification limit	
		2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Composite food	Cold catering (ready-to-eat)	6	6	5	5	0	0	1	1	0	0
	Hot catering (ready-to-reheat)	8	8	5	5	1	1	0	0	2	2
	Pastry and egg products	7	7	5	5	0	0	0	0	2	2
Total		21	21	15	15	1	1	1	1	4	4
Meat products	Raw meat products (including frozen, unfrozen, seasoned)	6	6	5	5	0	0	1	1	0	0
	Catering and processed meat products	7	7	5	5	0	0	0	0	2	2
	Cured meat products (raw and cooked)	7	7	5	5	0	0	0	0	2	2
Total		20	20	15	15	0	0	1	1	4	4
Dairy products	Raw milk cheese	10	10	8	8	1	1	0	0	1	1
	Raw milk	9	9	5	5	0	0	1	1	3	3
	Heat-treated products	10	10	5	5	1	1	1	1	3	3
Total		29	29	18	18	2	2	2	2	7	7
Fishery products	Raw products (fresh, frozen)	9	9	7	7	0	0	1	1	1	1
	Smoked, marinated	9	9	5	5	0	0	0	0	4	4
	Catering	5	5	5	5	0	0	0	0	0	0
Total		23	23	17	17	0	0	1	1	5	5
Vegetables	Raw vegetable products (fresh, frozen)	7	7	5	5	0	0	1	1	1	1
	4th range and pre-cooked vegetables	8	8	5	5	0	0	1	1	2	2
	Plant-based preparations / Processed plants	8	8	5	5	0	0	0	0	3	3
Total		23	23	15	15	0	0	2	2	6	6
Production environmental samples	Process and cleaning water	8	8	5	5	0	0	1	1	2	2
	Siphon water, dust and residues	6	6	6	6	0	0	0	0	0	0
	Surface samples	6	6	5	5	0	0	0	0	1	1
Total		20	20	16	16	0	0	1	1	3	3
All categories		136	136	96	96	3	3	8	8	29	29

Table 3 - Classification of data – Pour plate method

Pour plate											
Category	Type	Number of tested samples		Number of samples with interpretable results buy both methods		Number of samples with no results (ND)		Number of samples with less than 4 colonies/plate		Number of samples below or above the quantification limit	
		2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Composite food	Cold catering (ready-to-eat)	14	14	10	10	0	0	1	1	3	3
	Hot catering (ready-to-reheat)	14	14	11	11	1	1	0	0	2	2
	Pastry and egg products	7	7	5	5	0	0	0	0	2	2
Total		35	35	26	26	1	1	1	1	7	7
Meat products	Raw meat products (including frozen, unfrozen, seasoned)	13	13	9	9	0	0	1	1	3	3
	Catering and processed meat products	5	5	5	5	0	0	0	0	0	0
	Cured meat products (raw and cooked)	20	20	16	16	0	0	1	1	3	3
Total		38	38	30	30	0	0	2	2	6	6
Dairy products	Raw milk cheese	22	22	16	16	1	1	1	1	4	4
	Raw milk	14	14	8	8	0	0	3	3	3	3
	Heat-treated products	17	17	12	12	1	1	1	1	3	3
Total		53	53	36	36	2	2	5	5	10	10
Fishery products	Raw products (fresh, frozen)	17	17	11	11	0	0	1	1	5	5
	Smoked, marinated	15	15	11	11	0	1	1	1	3	2
	Catering	5	5	5	5	0	0	0	0	0	0
Total		37	37	27	27	0	1	2	2	8	7
Vegetables	Raw vegetable products (fresh, frozen)	9	9	6	6	0	0	3	3	0	0
	4th range and pre-cooked vegetables	15	15	14	14	0	0	1	1	0	0
	Plant-based preparations / Processed plants	9	9	7	7	0	0	0	0	2	2
Total		33	33	27	27	0	0	4	4	2	2
Production environmental samples	Process and cleaning water	12	12	9	9	0	0	2	2	1	1
	Siphon water, dust and residues	13	13	11	11	0	0	0	0	2	2
	Surface samples	18	18	14	14	0	0	2	2	2	2
Total		43	43	34	34	0	0	4	4	5	5
All categories		239	239	180	180	3	4	18	18	38	37

Pour plate - After 72h at 5±3°C storage											
Category	Type	Number of tested samples		Number of samples with interpretable results buy both methods		Number of samples with no results (ND)		Number of samples with less than 4 colonies/ plate		Number of samples below or above the quantification limit	
		2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Composite food	Cold catering (ready-to-eat)	6	6	4	4	0	0	0	0	2	2
	Hot catering (ready-to-reheat)	7	7	7	7	0	0	0	0	0	0
	Pastry and egg products	5	5	3	3	0	0	0	0	2	2
Total		18	18	14	14	0	0	0	0	4	4
Meat products	Raw meat products (including frozen, unfrozen, seasoned)	4	4	2	2	0	0	0	0	2	2
	Catering and processed meat products	5	5	5	5	0	0	0	0	0	0
	Cured meat products (raw and cooked)	7	7	5	5	0	0	1	1	1	1
Total		16	16	12	12	0	0	1	1	3	3
Dairy products	Raw milk cheese	6	6	4	4	0	0	0	0	2	2
	Raw milk	4	4	3	3	0	0	1	1	0	0
	Heat-treated products	4	4	4	4	0	0	0	0	0	0
Total		14	14	11	11	0	0	1	1	2	2
Fishery products	Raw products (fresh, frozen)	3	3	3	3	0	0	0	0	0	0
	Smoked, marinated	4	4	4	4	0	0	0	0	0	0
	Catering	/	/	/	/	/	/	/	/	/	/
Total		7	7	7	7	0	0	0	0	0	0
Vegetables	Raw vegetable products (fresh, frozen)	2	2	1	1	0	0	1	1	0	0
	4th range and pre-cooked vegetables	4	4	4	4	0	0	0	0	0	0
	Plant-based preparations / Processed plants	5	5	4	4	0	0	0	0	1	1
Total		11	11	9	9	0	0	1	1	1	1
Production environmental samples	Process and cleaning water	6	6	5	5	0	0	1	1	0	0
	Siphon water, dust and residues	3	3	1	1	0	0	0	0	2	2
	Surface samples	5	5	5	5	0	0	0	0	0	0
Total		14	14	11	11	0	0	1	1	2	2
All categories		80	80	64	64	0	0	4	4	12	12

The samples, which were not used in calculations, are provided in Tables 4 and 5. These samples, obtained with the single plate interpretation were the same as those obtained through two-plate interpretation.

**Table 4 – Samples which were not used in the calculations-
Spreading method**

Sample N°	Product	Reference method: ISO 11290-2*	Alternative method: COMPASS Listeria Agar		Category	Type
			Spreading method			
			2 plates	1 plate		
2410	Surimi cocktail salad	0.95*	0.95*	1.00*	1	a
2365	Pasta and crayfish mixture	<1.00	<1.00	<1.00	1	b
2366	Brioche with salmon	ND	ND	>5.18	1	b
2409	Rice cooked with fish	<1.00	<1.00	<1.00	1	b
7435	Strawberry tartlet	<1.00	<1.00	<1.00	1	c
7436	Onion tortilla	<1.00	<1.00	<1.00	1	c
2246	Chicken leg	0.95*	0.95*	1.00*	2	a
7445	Fricadelle with tomato sauce	<1.00	<1.00	<1.00	2	b
7446	Raw sheep milk	<1.00	<1.00	<1.00	2	b
2433	Sausage meat	<1.00	<1.00	<1.00	2	c
2434	Dry-cured ham	<1.00	<1.00	<1.00	2	c
2274	Cheese not ripened with raw milk	<2.00	<2.00	<2.00	3	a
2522	Raw milk raclette	ND	ND	<3.00	3	a
2259	Raw sheep milk	1.00*	1.00*	1.00*	3	b
2278	Raw milk	<1.00	<1.00	<1.00	3	b
2372	Raw exe milk	<1.00	<1.00	<1.00	3	b
7437	Raw milk	<1.00	<1.00	<1.00	3	b
2260	Soft cheese	ND	ND	ND	3	c
2276	Coconut ice cream	<1.00	<1.00	<1.00	3	c
2277	Vanilla ice cream	<1.00	<1.00	<1.00	3	c
2405	Vanilla ice cream	2.43*	2.43*	2.48*	3	c
2406	Coconut ice cream	<1.00	<1.00	<1.00	3	c
2363	Tilapia fillet	<1.00	<1.00	<1.00	4	a
2407	Pangas fillet	2.00*	2.00*	2.00*	4	a
2342	Smoked Atlantic salmon	>5.18	>5.18	>5.18	4	b
2364	Atlantic smoked salmon	<2.00	<2.00	<2.00	4	b
7442	Smoked salmon	<1.00	<1.00	<1.00	4	b
7443	Smoked trout	<1.00	<1.00	<1.00	4	b
2369	Spinach	1.00*	1.00*	1.00*	5	a
7105	Frozen whole raspberries	<1.00	<1.00	<1.00	5	a
2368	Mixed vegetables	2.26*	2.26*	2.30*	5	b
7438	Cut pineapple	<1.00	<1.00	<1.00	5	b
7439	Cut up fruits (strawberry, apple, grape)	<1.00	<1.00	<1.00	5	b

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Sample N°	Product	Reference method: ISO 11290-2 [♦]	Alternative method: COMPASS Listeria Agar		Category	Type
			Spreading method			
			2 plates	1 plate		
2367	Remoulade celery	<2.00	<2.00	<2.00	5	c
7440	Leek and mushroom tartlet	<1.00	<1.00	<1.00	5	c
7441	Vegetable patties Parisian style	<1.00	<1.00	<1.00	5	c
2373	Process water	2.26*	2.26*	2.30*	6	a
7181	Rinsing water (dairy)	<1.00	<1.00	<1.00	6	a
7444	Process water (dairy cutter)	<1.00	<1.00	<1.00	6	a
2374	Wipe	<2.00	<2.00	<2.00	6	c

ND : not determined

* : < 4 colonies/plate

Table 5 – Samples not used for the calculation - Pour plate method

Sample N°	Product	Reference method: ISO 11290-2*	Alternative method: COMPASS Listeria Agar				Category	Type
			Pour plate method					
			Before storage		After storage 72h at 5±3°C			
			2 plates	1 plate	2 plates	1 plate		
794	Fish salad	<1.00	<1.00	<1.00			1	a
2410	Surimi cocktail salad	0.95*	1.26*	1.30*			1	a
2692	Rice salad with tuna and egg	<1.00	1.26*	1.30*	1.26*	1.30*	1	a
3195	Country salad	<1.00	<1.00	<1.00	<1.00	<1.00	1	a
2365	Pasta and crayfish mixture	<1.00	<1.00	<1.00			1	b
2366	Brioche with salmon	ND	ND	>5.18			1	b
2409	Rice cooked with fish	<1.00	<1.00	<1.00			1	b
7435	Strawberry financial tartlet	<1.00	<1.00	<1.00	<1.00	<1.00	1	c
7436	Onion tortilla	<1.00	<1.00	<1.00	<1.00	<1.00	1	c
780	Ground beef	1.26*	1.43*	1.48*			2	a
2246	Chicken leg	0.95*	<1.00	<1.00			2	a
3165	Chicken leg	1.81	<1.00	<1.00	<1.00	<1.00	2	a
3192	Minced beef	<1.00	<1.00	<1.00	<1.00	<1.00	2	a
2433	Sausage meat	<1.00	<1.00	<1.00			2	c
2434	Dry-cured ham	<1.00	<1.00	<1.00			2	c
3164	Sausage meat	1.65	1.43*	1.48*	1.48*	1.48*	2	c
3191	Dry sausage	<1.00	<1.00	<1.00	<1.00	<1.00	2	c
775	Cheese made with raw sheep's milk	<2.00	<2.00	<2.00			3	a
776	Cheese made with raw sheep's milk	2.26*	2.43*	2.48*			3	a
2274	Cheese not ripened with raw milk	<2.00	<2.00	<2.00			3	a

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Sample N°	Product	Reference method: ISO 11290-2 [†]	Alternative method: COMPASS Listeria Agar				Category	Type
			Pour plate method					
			Before storage		After storage 72h at 5±3°C			
			2 plates	1 plate	2 plates	1 plate		
2522	Raw milk raclette	ND	ND	ND			3	a
3194	Raw milk cheese (Saint Félicien)	<1.00	<1.00	<1.00	<1.00	<1.00	3	a
3363	Cheese made from raw sheep's milk	<1.00	<1.00	<1.00	<1.00	<1.00	3	a
773	Raw sheep's milk	1.43*	1.74	1.78			3	b
2259	Raw sheep milk	1.00*	<2.00	<2.00			3	b
2278	Raw milk	<1.00	<1.00	<1.00			3	b
2371	Raw exe milk	1.56	1.43*	1.48*			3	b
2372	Raw exe milk	<1.00	<1.00	<1.00			3	b
3189	Raw cow's milk	2.11	1.00*	1.00*	0.95*	1.00*	3	b
2260	Soft cheese	ND	<2.00	<2.00			3	c
2276	Coconut ice cream	<1.00	<1.00	<1.00			3	c
2277	Vanilla ice cream	<1.00	<1.00	<1.00			3	c
2405	Vanilla ice cream	2.43*	2.26*	2.30*			3	c
2406	Coconut ice cream	<1.00	<1.00	<1.00			3	c
787	Pilchards	<1.00	<1.00	<1.00			4	a
788	Pilchards	<1.00	<1.00	<1.00			4	a
789	Pilchards	<1.00	<1.00	<1.00			4	a
2363	Tilapia fillet	<1.00	0.95*	1.00*			4	a
2407	Pangas fillet	1.96*	<2.00	<2.00			4	a
2408	Saithe fillet	2.11	0.95*	1.00*			4	a
790	Norwegian smoked salmon	0.95*	<1.00	<1.00			4	b
792	Atlantic smoked salmon	0.95*	1.56	1.60			4	b
793	Atlantic smoked salmon	<1.00	<1.00	<1.00			4	b
2364	Atlantic smoked salmon	<2.00	>5.18	ND			4	b
796	Country salad	3.43*	3.26*	3.30*			5	a
2369	Spinach	0.95*	0.95*	1.00*			5	a
3366	Chopped spinach	0.95*	1.26*	1.30*	1.26*	1.30*	5	a
2368	Mixed vegetables	2.26*	1.96*	2.00*			5	b
2367	Remoulade celery	<2.00	1.96*	2.00*			5	c
3365	Mixed cereals	>5.18	>5.18	>5.18	>5.18	>5.18	5	c
923	Cooled hot water (milk powder)	<1.00	<1.00	<1.00			6	a
2373	Process water	2.26*	1.96*	2.00*			6	a
3360	Rinse water	1.65	1.43*	1.48*	1.56*	1.48*	6	a
3361	Rinse water	<1.00	<1.00	<1.00	<1.00	<1.00	6	b
3362	Rinse water	0.95*	<1.00	<1.00	<1.00	<1.00	6	b
1048	Wipe	<1.00	1.26*	1.30*			6	c
2374	Wipe	<2.00	<2.00	<2.00			6	c
2455	Wipe	1.81	1.26*	1.30*			6	c
2456	Wipe	1.74	0.95*	1.00*			6	c

3.1.1.5 *Statistical interpretation*

The results obtained were analysed using the Bland-Altman method.

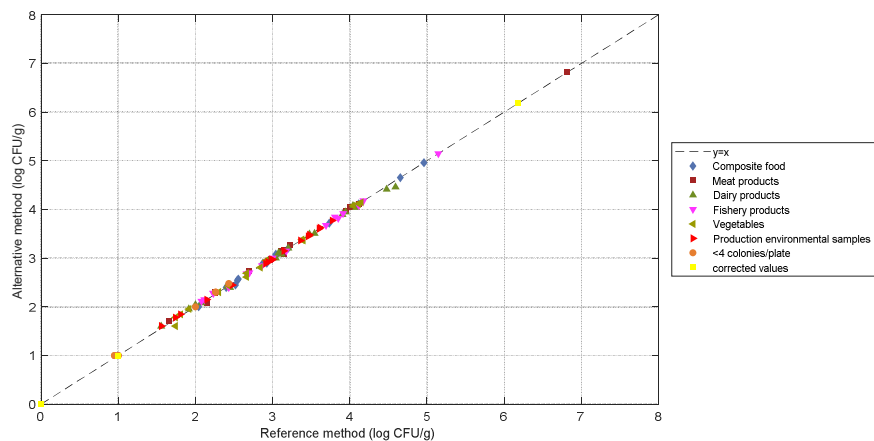
The obtained data were analyzed using the scatter plot. The graphs are provided with the line of identity ($y = x$). Each single plate interpretation was compared to the two-plate interpretation.

The data plotted for each category (both interpretations, spreading method and pour plate method before storage) are given in **Appendix 5** and for all categories Figure 1.

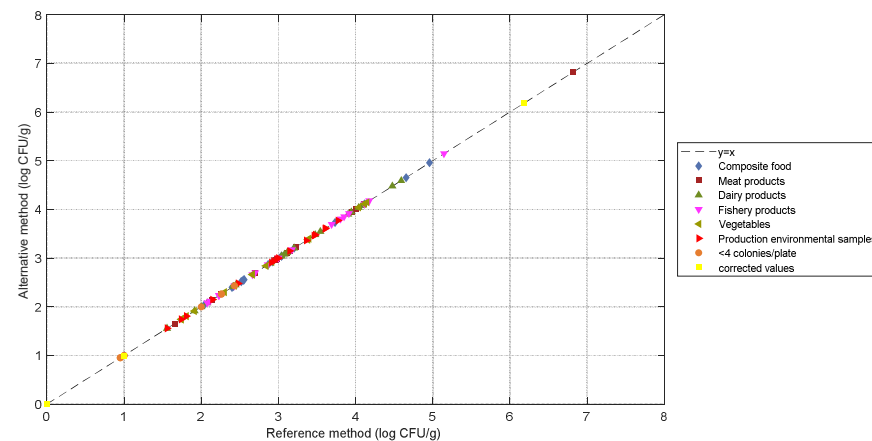
Figure 1 – Data plotted for **all categories**

Spreading method

1 plate

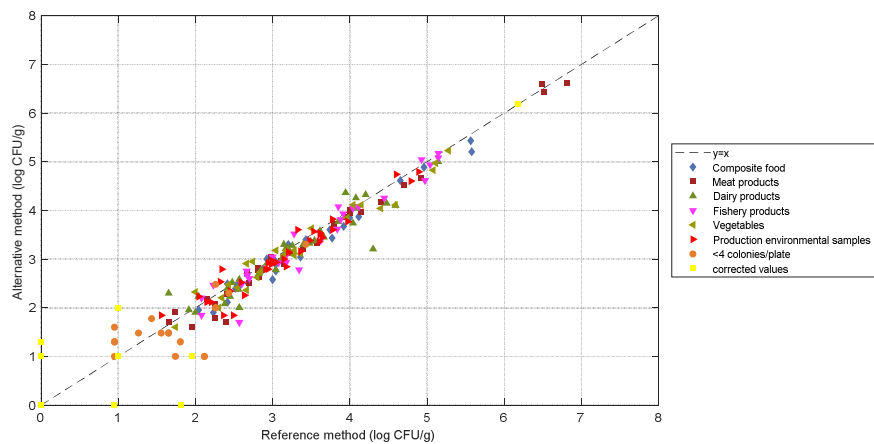


2 plates

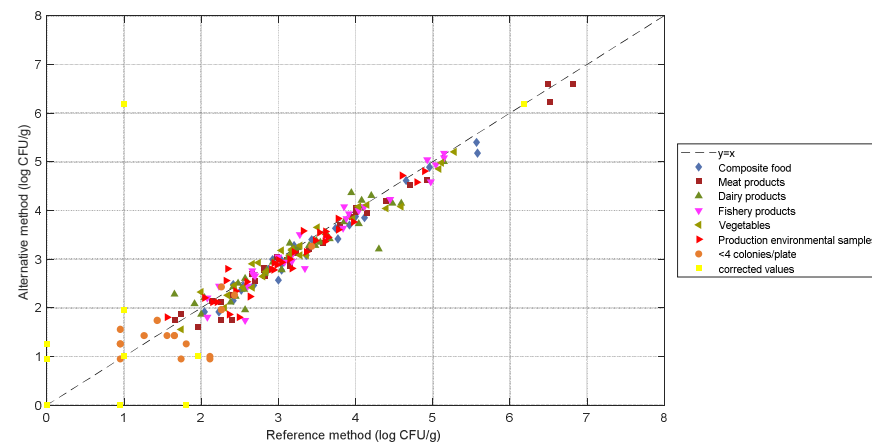


Pour plate method

1 plate



2 plates



The calculated values for Average difference ($\bar{D}$) and Standard deviation (SD) differences per category are provided in **Table 6**.

Single plate interpretation results were compared to the interpretation obtained with two plates.

Table 6 – Calculated values

Method	Categories		n		Bias		SD		95% lower limit		95% upper limit	
			2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Spreading	1	Composite food	15	15	0.00	0.00	0.00	0.03	0.00	-0.06	0.00	0.05
	2	Meat products	15	15	0.00	0.01	0.00	0.04	0.00	-0.07	0.00	0.09
	3	Dairy products	18	18	0.00	-0.01	0.00	0.05	0.00	-0.11	0.00	0.09
	4	Fish products	17	17	0.00	0.00	0.00	0.03	0.00	-0.06	0.00	0.07
	5	Vegetables	15	15	0.00	0.00	0.00	0.05	0.00	-0.11	0.00	0.10
	6	Production environmental samples	16	16	0.00	0.00	0.00	0.02	0.00	-0.05	0.00	0.05
	All categories		96	96	0.00	0.00	0.00	0.04	0.00	-0.07	0.00	0.07
Pour plate	1	Composite food	26	26	-0.16	-0.16	0.14	0.14	-0.45	-0.45	0.13	0.13
	2	Meat products	30	30	-0.14	-0.14	0.18	0.18	-0.51	-0.50	0.22	0.23
	3	Dairy products	36	36	-0.10	-0.09	0.28	0.28	-0.68	-0.67	0.48	0.49
	4	Fish products	27	27	-0.09	-0.09	0.23	0.24	-0.58	-0.60	0.40	0.41
	5	Vegetables	27	27	-0.08	-0.08	0.19	0.19	-0.47	-0.48	0.32	0.31
	6	Production environmental samples	34	34	-0.09	-0.08	0.22	0.22	-0.54	-0.53	0.36	0.36
	All categories		180	180	-0.11	-0.11	0.21	0.22	-0.53	-0.53	0.32	0.32

 $\bar{D}$: difference of the average

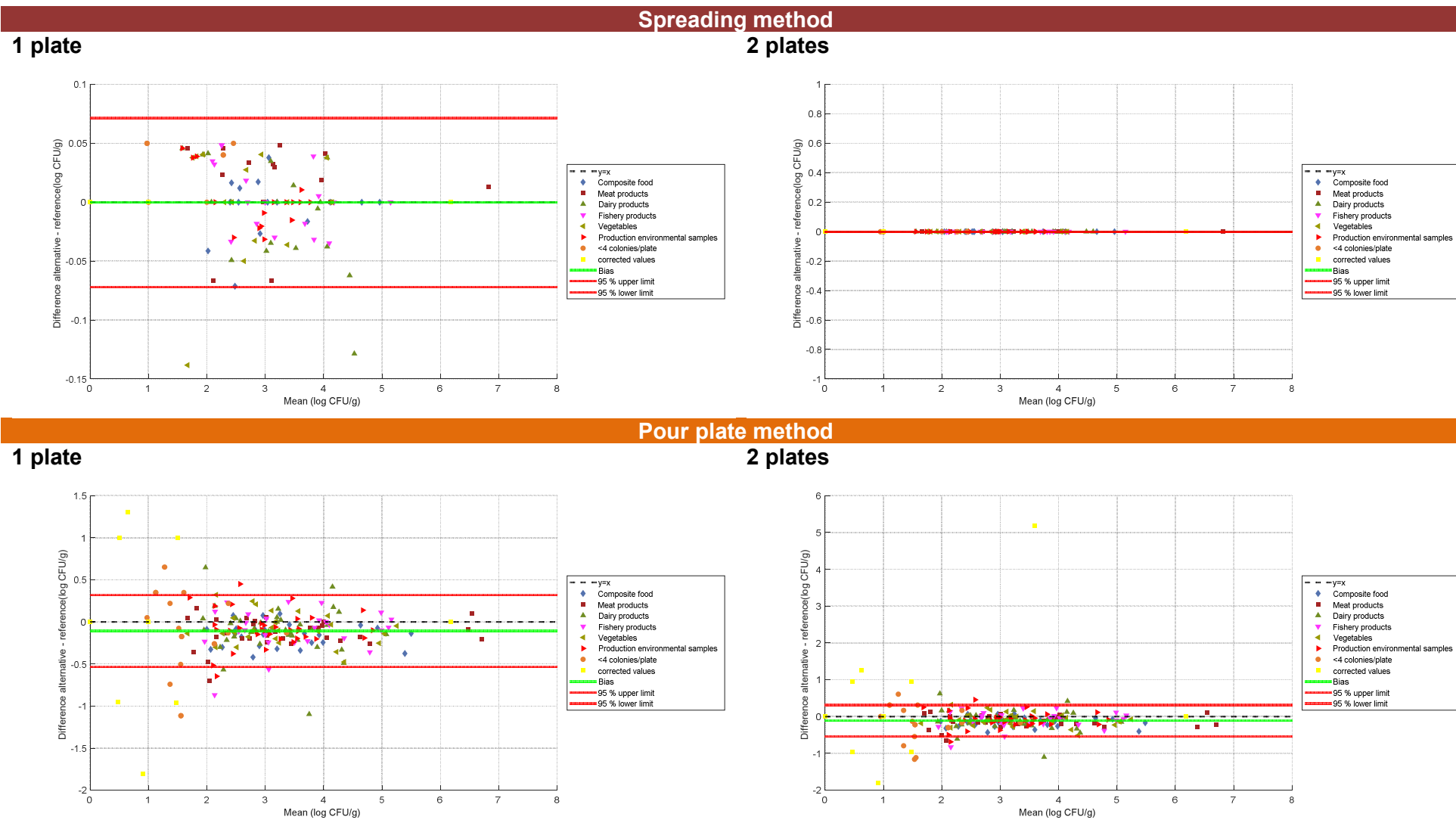
SD: standard deviation of differences

As COMPASS® Listeria Agar using the spreading method with two plate interpretation corresponds to the reference method ISO 11290-2, the bias is equal to 0.00. No difference was observed for single plate interpretation concerning the bias (equal to 0.00) and only a slight difference concerning the 95% limit (-0.07/0.007).

The bias for pour plate method is negative and equal to -0.11 for both interpretations.

The Bland-Altman difference plots for each category are given in **Appendix 6** and for all the samples Figure 2.

Figure 2 – Bland-Altman difference plot for **all the samples**



Samples for which the difference between the result obtained with the reference and the alternative methods is above or lower than the 95 % confidence limits are listed in Tables 7 and 8 for both interpretation (single plate and two plates).

No samples are outside the 95 % confidence limits for spreading method with two plates interpretation because the results of COMPASS® *Listeria* Agar are the same of those of the reference method.

Tableau 7 – Analysis of the data out of the confidence limits – Spreading methodValues in **green**: difference in favor of the alternative methodValues in **red**: differences in favor of the reference method

Spreading method										
Classification of the data	Category	Type	N° Sample	Product	Reference method*	Alternative method	Values before correction (Reference or/and alternative method)	Mean	Difference	UCL/LCL
						1 plate	1 plate	1 plate	1 plate	1 plate
Interpretable	3	a	2343	Raw milk soft cheese	4.59	4.46	/	4.53	-0.13	-0.07/
	5	b	7177	Carrots	1.74	1.60	/	1.67	-0.14	0.07

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Tableau 8 - Analysis of the data out of the confidence limits – Pour plate methodValues in **green**: difference in favor of the alternative methodValues in **red**: differences in favor of the reference methodValues highlighted in **grey**: values within confidence limits

Pour plate															
Classification of the data	Category	Type	N° Sample	Product	Reference method*	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		UCL/LCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable	2	a	3166	Chicken leg	2.40	1.74	1.70	/	/	2.07	2.05	-0.66	-0.70	-0.53/ 0.32	-0.53/ 0.32
	3	b	3190	Raw cow's milk	2.57	1.96	2.00	/	/	2.26	2.28	-0.61	-0.57		
	3	c	2484	Pressed cooked cheese	3.94	4.36	4.36	/	/	4.15	4.15	0.42	0.42		
	3	c	1859	Panna cotta	4.30	3.20	3.20	/	/	3.75	3.75	-1.10	-1.10		
	3	c	2685	Coffee ice cream	1.65	2.28	2.30	/	/	1.97	1.98	0.63	0.65		
	4	a	2870	Frozen salmon fillets	3.34	2.81	2.78	/	/	3.07	3.06	-0.54	-0.56		
	4	b	2382	Smoked salmon from Scotland	2.57	1.74	1.70	/	/	2.15	2.13	-0.83	-0.87		
	5	c	2379	Carrot corn celery salad	2.00	2.32	2.32	/	/	2.16	2.16	0.32	0.32		
	6	a	3359	Rinse water	2.49	1.81	1.85	/	/	2.15	2.17	-0.69	-0.65		
	6	b	922	Sewage water (Dairy)	2.34	2.80	2.79	/	/	2.57	2.57	0.46	0.45		
< 4 colonies /plate	1	a	2410	Surimi cocktail salad	0.95	1.26	1.30	/	/	1.11	1.13	0.31	0.35		
	3	b	773	Raw sheep's milk	1.43	1.74	1.78	/	/	1.59	1.60	0.31	0.35		
	3	b	3189	Raw cow's milk	2.11	1.00	1.00	/	/	1.56	1.56	-1.11	-1.11		
	4	a	2408	Saithe fillet	2.11	0.95	1.00	/	/	1.53	1.56	-1.16	-1.11		
	4	b	792	Atlantic smoked salmon	0.95	1.56	1.60	/	/	1.25	1.28	0.61	0.65		
	5	a	3366	Chopped spinach	0.95	1.26	1.30	/	/	1.11	1.13	0.31	0.35		
	6	c	2455	Wipe	1.81	1.26	1.30	/	/	1.53	1.56	-0.55	-0.51		
	6	c	2456	Wipe	1.74	0.95	1.00	/	/	1.35	1.37	-0.79	-0.74		

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Pour plate															
Classification of the data	Category	Type	N° Sample	Product	Reference method*	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		UCL/LCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
< or > quantification limit	1	a	2692	Rice salad with tuna and egg	0.00	1.26	1.30	1.00	1.00	0.63	0.65	1.26	1.30		
	2	a	2246	Chicken leg	0.95	0.00	0.00	1.00	1.00	0.48	0.48	-0.95	-0.95		
	2	a	3165	Chicken leg	1.81	0.00	0.00	1.00	1.00	0.90	0.90	-1.81	-1.81		
	4	a	2363	Tilapia fillet	0.00	0.95	1.00	1.00	1.00	0.48	0.50	0.95	1.00		
	4	a	2407	Pangas fillet	1.96	1.00	1.00	2.00	2.00	1.48	1.48	-0.96	-0.96		
	4	b	790	Norwegian smoked salmon	0.95	0.00	0.00	1.00	1.00	0.48	0.48	-0.95	-0.95		
	4	b	2364	Atlantic smoked salmon	1.00	6.18	6.18	2.00 / 5.18	2.00 / 5.18	3.59	3.59	5.18	5.18		
	5	c	2367	Remoulade celery	1.00	1.96	2.00	2.00	2.00	1.48	1.50	0.96	1.00		
	6	b	3362	Rinse water	0.95	0.00	0.00	1.00	1.00	0.48	0.48	-0.95	-0.95		
	6	c	1048	Wipe	0.00	1.26	1.30	1.00	1.00	0.63	0.65	1.26	1.30		

3.1.1.6 Discordant results

The samples are classified in three categories in Table 9.

Table 9 – Classification of the samples

		Alternative method			
		Spreading method		Pour plate method	
		2 plates	1 plate	2 plates	1 plate
Interpretable results	< LCL	/	2	6	6
	> UCL	/	0	4	4
	Total	/	2	10	10
<4 CFU/plate	< LCL	/	0	4	3
	> UCL	/	0	1	4
	Total	/	0	5	7
< or quantification limit	< LCL	/	0	5	5
	> UCL	/	0	5	5
	Total	/	0	10	10
Total < LCL		/	2	15	14
Total >UCL		/	0	10	13
Total		/	2	25	27

UCL: Upper confidence limit

LCL: Lower confidence limit

Only two samples are below the limit of agreement for spreading method (1 plate interpretation).

For the pour plate method, 10 samples, are outside the limit of agreement, six below the LCL and six above the UCL. The same results are observed with the single plate interpretation

3.1.1.7 Conclusion

The relative trueness study of the alternative method is satisfying with both interpretations. No major difference was observed between two plate and single plate interpretation. The relative accuracy of the alternative method is satisfactory regardless of the inoculation method used (spreading or pour plate).

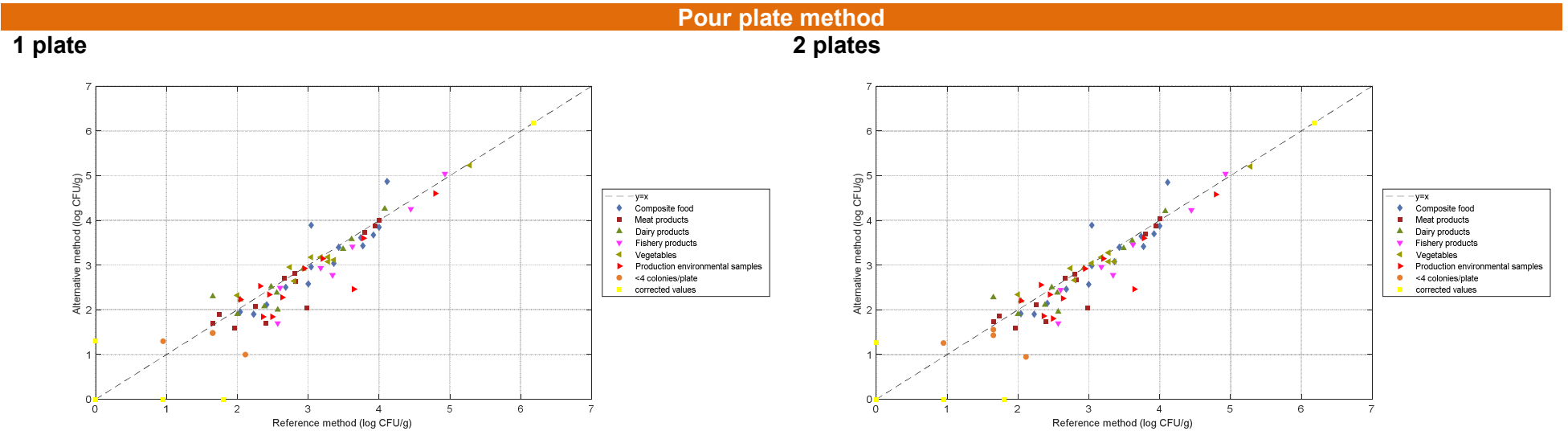
3.1.2 Storage of the plates at 72 h at 5°C ± 3°C

The raw data are given in **Appendix 4**.

The statistical interpretation was carried out despite a limited number of data that could be interpreted by the 2 methods (54 results combining all categories).

The data plotted for each category are given in **Appendix 5** and for all the samples Figure 3.

Figure 3 – Data plotted for **pour plate method** after storage for 72h at $5 \pm 3^\circ\text{C}$ – **All the categories**



The calculated values for Average difference ($\bar{D}$) differences per category are provided in Table 10.

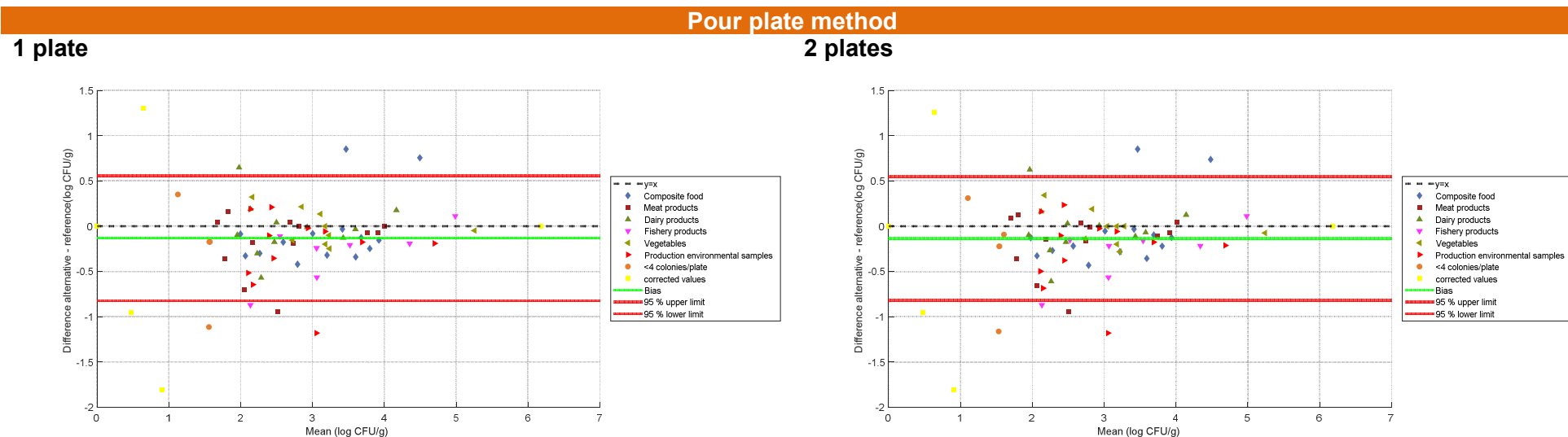
Table 10 – Calculated values – Pour plate method

Category		n		Bias		SD		95% lower limit		95% upper limit	
		2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
1	Composite food	14	14	-0.07	-0.07	0.38	0.39	-0.93	-0.94	0.79	0.80
2	Meat products	12	12	-0.18	-0.19	0.32	0.33	-0.92	-0.94	0.56	0.56
3	Dairy products	11	11	-0.03	-0.02	0.30	0.31	-0.74	-0.74	0.67	0.70
4	Fish products	7	7	-0.30	-0.30	0.32	0.32	-1.14	-1.14	0.54	0.55
5	Vegetables	9	9	-0.02	-0.01	0.19	0.20	-0.48	-0.48	0.45	0.47
6	Production environmental samples	11	11	-0.27	-0.26	0.41	0.40	-1.21	-1.20	0.68	0.68
All categories		64	64	-0.14	-0.13	0.34	0.34	-0.82	-0.82	0.55	0.56

The bias is -0.13 log for single plate interpretation while the bias for two plates interpretation is equal to -0.14.

The Bland-Altman difference plot for each category are given in **Appendix 6** and for all the samples Figure 4.

Figure 4 – Bland-Altman difference plot for **pour plate method** after storage for 72h at $5 \pm 3^\circ\text{C}$ for **all the samples**



The storage of the plates had no impact on the enumeration. Very little or no change was observed between the counts performed after incubation and after storage. The difference observed between the confidence limits is related to the fact that the plates were not stored for all the samples analysed.

The storage at $5 \pm 3^{\circ}\text{C}$ of the plates was tested only with the plates obtained with the pour plate method but it can be applied onto the plates obtained with the spreading method.

3.1.3 Accuracy profile study

The accuracy profile is a graphical representation of the capacity of measurement of the quantitative method, obtained by combining acceptability intervals and β -expectation tolerance intervals, both reported to different levels of the reference value.

3.1.3.1 Matrices

For each category, one type was selected with a representative matrix. Two batches of this matrix were inoculated with the same strain at a low, intermediate and high level. For each batch and rate, five replicates were tested as described in Table 12.

For the spreading method, the reference method and the alternative method were identical; this method was not tested. Only the pour plate protocol was evaluated.

Table 11 - Categories, types and matrices

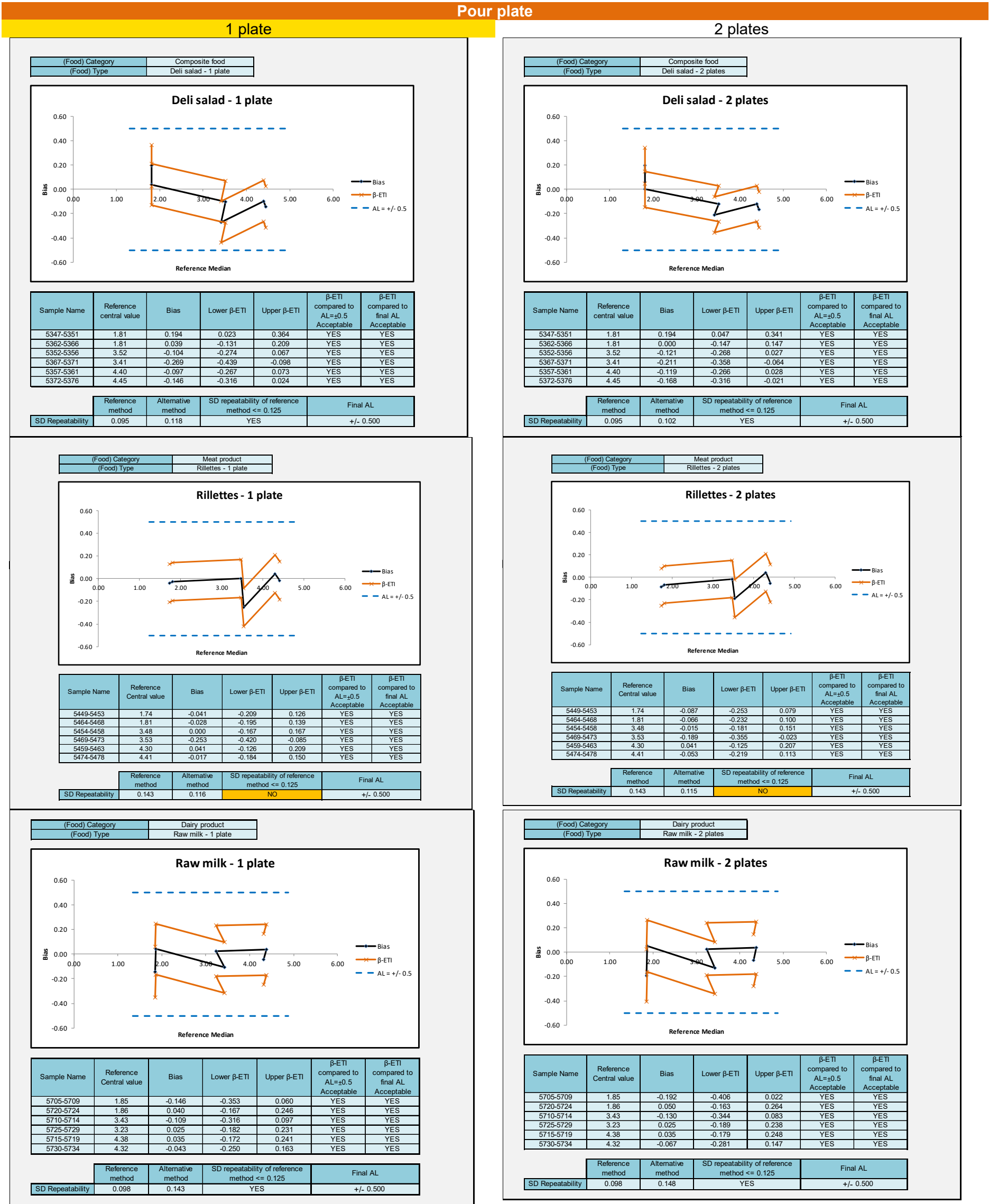
Category		Type	Matrix	Strain	Origin	Target inoculation level (CFU/g)
1	Composite foods	Cold delicatessen	Mixed salad	<i>Listeria monocytogenes</i> Ad1492	Deli salad with fish	100 3000 30 000
2	Meat products	Cured meat products	Rillettes	<i>Listeria monocytogenes</i> Ad669	Rillettes	
3	Dairy products	Raw milk	Raw milk	<i>Listeria monocytogenes</i> Ad1781	Raw milk	
4	Fish products	Smoked, marinated	Smoked salmon	<i>Listeria monocytogenes</i> Ad1412	Smoked salmon	
5	Vegetables	Under modified atmosphere, pre-cooked vegetables	Grated carrots	<i>Listeria monocytogenes</i> Ad2643	Green salad	
6	Production environmental samples	Process and cleaning waters	Process water	<i>Listeria monocytogenes</i> Ad2503	Environment surface (vegetables)	

3.1.3.2 Calculation and interpretation

The raw data are provided in **Appendix 7**. The summary tables (in log CFU/g) and calculations are provided in **Appendix 8**. The statistical results and the accuracy profiles are provided Figure 25.

The calculations were done using the AP Calculation Tool MCS available on <http://standards.iso.org/iso/16140>.

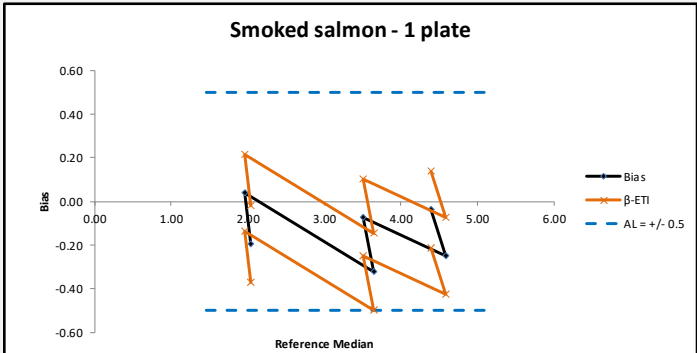
Figure 5 - Accuracy profile



Pour plate

1 plate

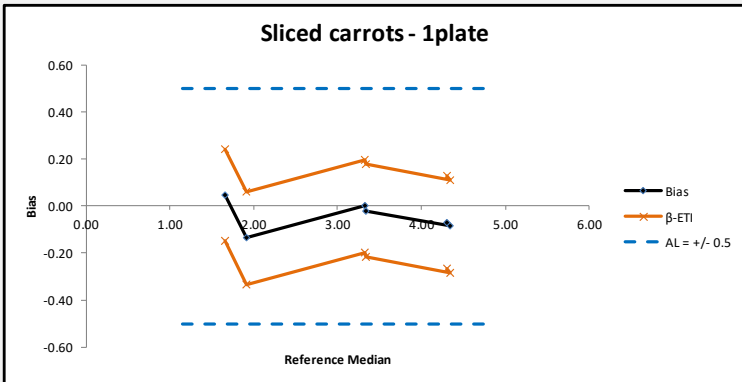
(Food) Category	Fishery product
(Food) Type	Smoked salmon - 1 plate



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5248-5252	2.04	-0.196	-0.372	-0.020	YES	YES
5263-5267	1.96	0.041	-0.135	0.217	YES	YES
5253-5257	3.64	-0.321	-0.497	-0.145	YES	YES
5268-5272	3.51	-0.074	-0.250	0.102	YES	YES
5258-5262	4.59	-0.249	-0.425	-0.073	YES	YES
5273-5277	4.40	-0.036	-0.212	0.140	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.131	0.122	NO	+/- 0.500

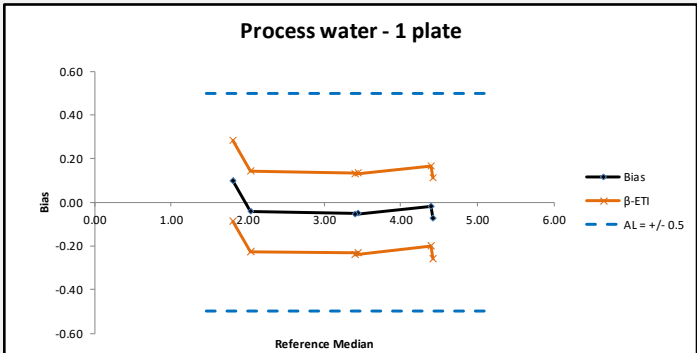
(Food) Category	Vegetables
(Food) Type	Sliced carrots - 1plate



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5508-5512	1.65	0.046	-0.151	0.242	YES	YES
5523-5527	1.91	-0.136	-0.332	0.061	YES	YES
5513-5517	3.32	0.000	-0.196	0.196	YES	YES
5528-5532	3.34	-0.020	-0.217	0.176	YES	YES
5518-5522	4.34	-0.087	-0.283	0.109	YES	YES
5533-5537	4.30	-0.071	-0.267	0.126	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.109	0.136	YES	+/- 0.500

(Food) Category	Production environmental
(Food) Type	Process water - 1 plate

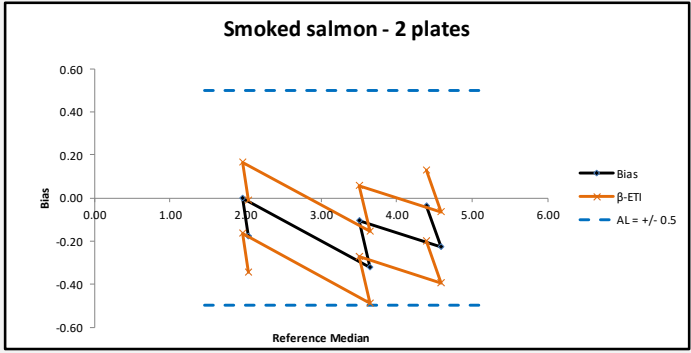


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5595-5599	1.81	0.097	-0.088	0.282	YES	YES
5610-5614	2.04	-0.041	-0.226	0.143	YES	YES
5600-5604	3.45	-0.049	-0.234	0.136	YES	YES
5615-5619	3.40	-0.056	-0.240	0.129	YES	YES
5605-5609	4.40	-0.018	-0.203	0.167	YES	YES
7113-7117	4.41	-0.073	-0.257	0.112	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.114	0.128	YES	+/- 0.500

2 plates

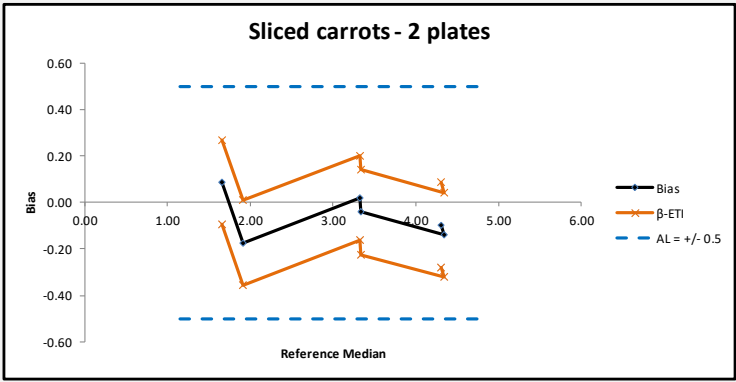
(Food) Category	Fishery product
(Food) Type	Smoked salmon - 2 plates



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5248-5252	2.04	-0.178	-0.344	-0.012	YES	YES
5263-5267	1.96	0.000	-0.166	0.166	YES	YES
5253-5257	3.64	-0.321	-0.487	-0.155	YES	YES
5268-5272	3.51	-0.107	-0.273	0.059	YES	YES
5258-5262	4.59	-0.229	-0.395	-0.063	YES	YES
5273-5277	4.40	-0.036	-0.202	0.130	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.131	0.115	NO	+/- 0.500

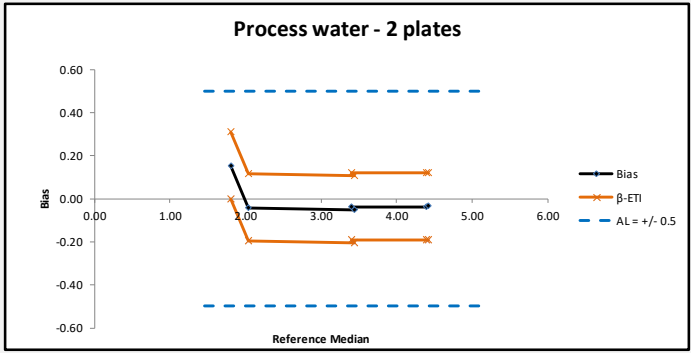
(Food) Category	Vegetables
(Food) Type	Sliced carrots - 2 plates



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5508-5512	1.65	0.087	-0.095	0.269	YES	YES
5523-5527	1.91	-0.173	-0.355	0.008	YES	YES
5513-5517	3.32	0.020	-0.162	0.202	YES	YES
5528-5532	3.34	-0.041	-0.223	0.141	YES	YES
5518-5522	4.34	-0.138	-0.320	0.044	YES	YES
5533-5537	4.30	-0.097	-0.279	0.085	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.109	0.126	YES	+/- 0.500

(Food) Category	Production environmental
(Food) Type	Process water - 2 plates



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
5595-5599	1.81	0.153	-0.003	0.309	YES	YES
5610-5614	2.04	-0.041	-0.197	0.115	YES	YES
5600-5604	3.45	-0.049	-0.205	0.107	YES	YES
5615-5619	3.40	-0.036	-0.192	0.120	YES	YES
5605-5609	4.40	-0.036	-0.192	0.120	YES	YES
7113-7117	4.41	-0.035	-0.191	0.121	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.114	0.108	YES	+/- 0.500

3.1.3.3 Conclusion

The accuracy profiles are comprised within the acceptability limits for the six tested matrices and for both interpretations.

3.1.4 Inclusivity / Exclusivity

The inclusivity study is a study involving pure target strains to be detected or enumerated by the alternative method.

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

3.1.4.1 Protocol

> **Inclusivity**

- Initial validation of the detection method (2007): 50 *Listeria monocytogenes* strains tested.
- Extension study for CONFIRM' *L.mono* Agar for the detection method (September 2007): 153 target strains tested.
- Extension study for CONFIRM' *L.mono* broth (2012): 50 target strains tested grown in BHI broth at 37°C. Dilutions were made to inoculate Half Fraser broth to 10 cells/225 ml. The full alternative method protocol was then applied.

> **Exclusivity**

- -Initial validation for the detection method (2007): 30 non-target strains tested.
- Extension study for CONFIRM' *L.mono* Agar for the detection method (September 2007): 106 non-target strains tested.
- Extension study for CONFIRM' *L.mono* broth (2012): 30 non-target strains tested. Grown in BHI broth at 37°C. Dilutions were made to inoculate 10⁵ cells/ml of buffered peptone water. The full alternative method protocol was applied.

3.1.4.2 Results

The raw data are provided in **Appendices 9 to 11**.

> **Inclusivity**

- Initial validation (2007): the 50 *Listeria monocytogenes* strains tested gave typical colonies on COMPASS Agar after 24 h incubation at $37^{\circ} \pm 1^{\circ}\text{C}$.
- Extension study for CONFIRM'L.mono Agar (2007): 153 *Listeria monocytogenes* strains were tested, 152 gave a characteristic blue colony with an opaque halo on COMPASS® *Listeria* Agar. All these strains gave a characteristic reaction on CONFIRM' *L.mono* Agar.
- *Listeria monocytogenes* 6072 did not grow on COMPASS® *Listeria* Agar from Half Fraser. Growth was obtained on CONFIRM' *L. mono* Agar from a TSYEA colony. An opaque halo was obtained with a negative Rhamnose test. This strain isolated on ALOA and OCLA gave a characteristic reaction. The strain gave a positive Rhamnose test in API *Listeria* gallery and in tube. Identification to the species *Listeria monocytogenes* was confirmed.
- Extension 2012: 50 *Listeria monocytogenes* strains were tested; 49 strains gave typical blue colonies with an opaque halo. For 2 of them (*Listeria monocytogenes* Ad235 and *Listeria monocytogenes* Ad626), smaller colonies were observed after 22 h incubation time. For one strain (*Listeria monocytogenes* Ad 253), the colonies present at 22 h were blue, but without an opaque halo; the halo was visible after 48 h incubation at 37°C . As for the CONFIRM'L. *mono* confirmation test, all the colonies tested gave a positive test (yellow colour change) after 6 h of incubation, except for 4 strains for which the indicator change was weaker (brown color); this concerns *Listeria monocytogenes* strains 7711/7516, AOOC036, Ad235 and Ad626. For 3 of them, the incubation until 24 h allowed to obtain a positive test; for *Listeria monocytogenes* 7711/7516, the test remained doubtful.

> **Exclusivity**

- Initial validation (2007):
The 18 *Listeria* spp. strains tested gave uncharacteristic blue colonies without an opaque halo except for the 8 *L. ivanovii* strains tested which showed blue colonies with a halo of 1-2 mm after 24 h incubation time and 5-9 mm after 48 h incubation time.
None of the 12 non-*Listeria* strains gave typical colonies on COMPASS *Listeria* agar.

- Extension study for CONFIRM'*L.mono* Agar (2007): 22 *Listeria innocua* strains tested gave non-characteristic colonies on COMPASS® *Listeria* Agar and on CONFIRM' *L. mono* Agar
 15 *Listeria ivanovii* strains were tested, 14 gave blue colonies with halo on COMPASS® *Listeria* Agar. These strains gave a negative reaction on CONFIRM' *L. mono* Agar (Rhamnose -), except for *L. ivanovii* Ad616 which gave a weak positive Rhamnose reaction and *L. ivanovii* Ad648 which gave a characteristic reaction on CONFIRM' *L. mono* Agar. *Listeria ivanovii* Ad662 did not give an opaque halo on COMPASS® *Listeria* Agar even after 48 hours incubation time. This strain does not grow on CONFIRM'*L.mono* Agar.
 The 9 strains of *Listeria seeligeri* and 2 strains of *Listeria grayi* tested gave negative reactions both on COMPASS® *Listeria* Agar and on CONFIRM' *L.mono* Agar.
 21 *Bacillus cereus* strains were tested, 12 gave an opaque halo on COMPASS® *Listeria* Agar with or without growth (5 strains). The same phenomenon was observed on CONFIRM'*L.mono* agar, but with a negative Rhamnose test.
 The other *Bacillus* species tested did not give any characteristic reaction, neither on COMPASS® *Listeria* Agar, nor on CONFIRM'*L.mono* Agar. The same result was observed for the *Enterococcus*, *Lactococcus* and *Streptococcus* strains tested, which do not grow or show a characteristic reaction on COMPASS® *Listeria* Agar.
- Extension 2012: 30 strains were tested, only the 8 strains of *Listeria ivanovii* gave typical colonies with halo; all these strains gave a negative CONFIRM'*L.mono* broth test (after 6 h and 24 h of incubation).

3.1.5 Practicability

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

Storage conditions, shelf-life	The storage temperature is mentioned on the package; it is 2 - 8°C in a dark place. The storage temperature of the medium bottles and supplements is 2 - 8°C.		
Time to result	Steps	Reference method	Alternative method
	Negative samples	Day 2	Day 2
	Confirmed positive samples	Day 4 to Day 7	Confirmation by CONFIRM [®] <i>L. mono</i> : Day 2 to Day 3 Confirmation by the classical tests: Day 4 to Day 7
Common step with the reference method	Initial suspension preparation		

Negative or presumptive positive results are available at Day 2 for the alternative method and the reference method. Confirmed positive results are obtained at Day 2 by the COMPASS *Listeria* Agar method (confirmation by CONFIRM[®] *L. mono* broth) whereas 4 to 7 days are necessary to have the number of colonies confirmed by the reference method.

3.2 Inter-laboratory study

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

The inter-laboratory study was performed in October 2007 on half-skimmed pasteurized milk, inoculated with *Listeria monocytogenes* 153, isolated from raw milk cheese.

3.2.1 Study organisation

Eleven laboratories were involved in the inter-laboratory study.

The target inoculation levels were as follows:

- 0 CFU/ml,
- 100 CFU/ml,
- 1000 CFU/ml,
- 10000 CFU/ml.

Each collaborating laboratory received 8 coded samples (10 g) for the enumeration of *Listeria monocytogenes*. by the alternative method (spreading and pour plate methods) and the reference method ISO 11290-2.

A non-inoculated sample was added to the parcel for enumeration of the mesophilic aerobic microflora using the ISO 4833-1 method.

3.2.2 Experimental parameters controls

3.2.2.1 Strain stability

In order to evaluate the *Listeria monocytogenes* 153 strain behaviour, bacterial count was done on the intermediate inoculation level, this on 3 replicates, at Day 0 and after 48 h of storage at $3^{\circ}\text{C} \pm 2^{\circ}\text{C}$ (Cf. Table 12).

Table 12 – Strain stability in the matrix (CFU/g)

	Sample 1	Sample 2	Sample3
Day 0	1 200	1 200	1 300
Day 1	1 100	900	1 600
Day 2	1 100	900	1 600

No evolution of the strain was observed during storage for 48 h at $3^{\circ}\text{C} \pm 2^{\circ}\text{C}$.

3.2.2.2 Logistic conditions

The temperatures measured at reception by the Labs, the temperatures registered by the thermo-probe, and the receipt dates are given in Table 13.

Table 13 - Temperatures of the samples upon receipt

Collaborators	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Date of sample receipt
A	2.0	4.7	Day 1
B	2.0	1.9	Day 1
C	2.0	2.1	Day 1
D	1.5	2.5	Day 1
E	2.0	3.1	Day 1
F	2.0	4.9	Day 1
G	2.5	4.7	Day 1
H	2.0	3.9	Day 1
I	1.5	3.0	Day 1
J	2.5	3.6	Day 1
K	- 1.0	4.5	Day 1

A temperature of - 1°C was measured by the probe upon receipt for laboratory K, which did not mention any freezing of the samples. No problem was observed during shipment (the temperature measured during transport was between - 1°C and 4°C).

3.2.3 Results analysis

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

All results were reanalysed according to the ISO 7218 (2024).

3.2.3.1 Mesophilic aerobic microflora

The enumeration of mesophilic aerobic flora of the matrix was carried out according to the method ISO 4833-1. The results range from 120 CFU/g to 43000 CFU/g (See **Appendix 12**).

3.2.3.2 *Listeria monocytogenes* enumeration

> Results obtained by the expert laboratory

The results obtained by the expert Lab. are the following (See Table 14).

Table 14 – Results obtained by the expert Lab. (log CFU/g)

Spreading method				
Target level (log CFU/g)	Reference method		Alternative method (48h)	
	Replicate 1	Replicate 2	Replicate 1	Replicate 2
< 1	< 1	< 1	< 1	< 1
2	2.11	2.20	2.11	2.20
3	2.75	2.78	2.75	2.78
4	3.98	3.84	3.98	3.78

Pour plate method				
Target level (log CFU/g)	Reference method		Alternative method (48h)	
	Replicate 1	Replicate 2	Replicate 1	Replicate 2
< 1	< 1	< 1	< 1	< 1
2	2.11	2.20	1.96	2.00
3	2.75	2.78	2.90	2.98
4	3.98	3.84	3.88	3.89

The targeted contamination levels were achieved.

> **Results obtained by the collaborators**

Laboratory J had inconsistent results for the reference method (inconsistent successive dilutions). The results from this laboratory were therefore excluded from the interpretation.

A summary of the results of all the collaborators is given in the following table.

Table 15 - Summary of data (CFU/g)

Spreading method																
Laboratories	Level 0				Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	<10	<10	<10	<10	55	250	55	250	1700	1400	1700	1400	7400	7100	7400	7100
B	<10	<10	<10	<10	55	140	55	140	1500	1700	1200	1700	11000	13000	11000	13000
C	<10	<10	<10	<10	130	120	130	120	970	910	970	910	6500	15000	6500	15000
D	<10	<10	<10	<10	170	170	170	170	850	910	850	910	11000	9100	11000	9100
E	<10	<10	<10	<10	150	260	150	260	1700	1600	1700	1600	7100	9400	7100	9400
F	<10	<10	<10	<10	100	130	100	130	970	640	970	640	11000	9000	11000	9000
G	<10	<10	<10	<10	110	160	110	160	1200	1200	1200	1200	14000	12000	14000	12000
H	<10	<10	<10	<10	220	110	220	110	980	840	980	940	11000	8500	11000	8500
I	<10	<10	<10	<10	73	120	73	120	1100	990	1100	990	13000	12000	13000	12000
K	<10	<10	<10	<10	160	250	160	250	910	1500	910	1500	15000	23000	15000	23000

Pour plate method																
Laboratories	Level 0				Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
A	<10	<10	<10	<10	55	250	36	160	1700	1400	710	650	7400	7100	6400	6800
B	<10	<10	<10	<10	55	140	55	120	1500	1700	1200	1300	11000	13000	12000	12000
C	<10	<10	<10	<10	130	120	160	130	970	910	890	1100	6500	15000	9600	13000
D	<10	<10	<10	<10	170	170	91	91	850	910	960	1100	11000	9100	11000	11000
E	<10	<10	<10	<10	150	260	170	82	1700	1600	1000	1000	7100	9400	9000	9600
F	<10	<10	<10	<10	100	130	100	91	970	640	1000	1300	11000	9000	9500	12000
G	<10	<10	<10	<10	110	160	73	110	1200	1200	1100	1200	14000	12000	12000	11000
H	<10	<10	<10	<10	220	110	91	73	980	840	970	960	11000	8500	11000	10000
I	<10	<10	<10	<10	73	120	64	64	1100	990	1100	920	13000	12000	12000	15000
K	<10	<10	<10	<10	160	250	91	82	910	1500	1400	1900	15000	23000	20000	28000

3.2.4 Calculation and interpretation

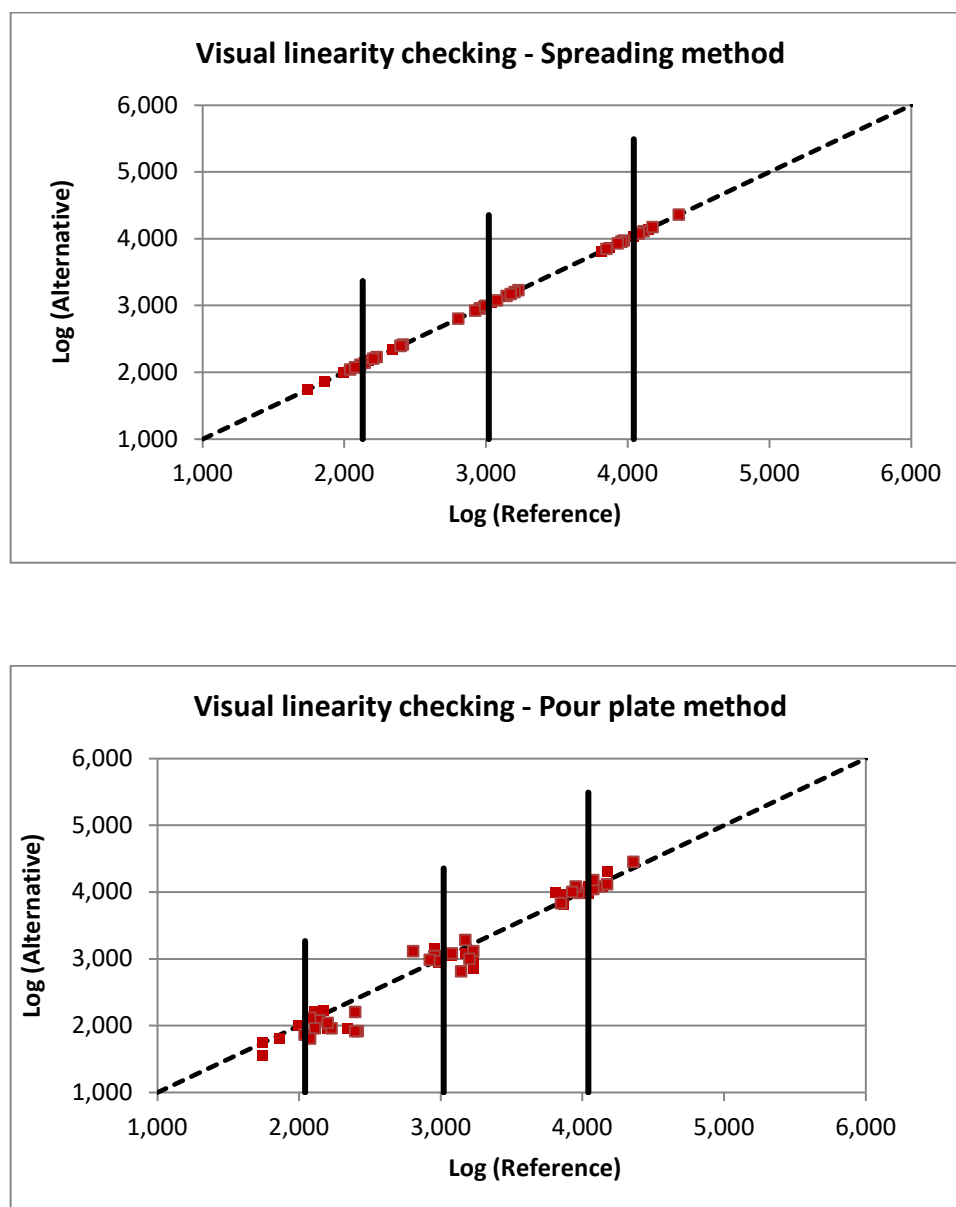
3.2.4.1 Visual linearity checking

This evaluation was realised with 10 data sets.

Figure 6 shows the data points after $\log_{10}$ transformation. The visual inspection shows that the alternative method gives results, which are proportional to those of the reference method. The data are distributed closely to the first bisecting lines with a

slope equal to 1. The medians of the measurements obtained with the reference method for each level are also shown in the figures (vertical lines).

Figure 6 - Visual linearity checking



3.2.4.2 Accuracy profile calculation

Statistical calculations were done according to the Excel spreadsheet available on <http://standards.iso.org/ISO/16140>. A summary of the statistical test is provided in Tables 16 and 17 for interpretation with 10 collaborators.

Table 16 - Summary of statistical tests - **Spreading method**

Accuracy profile	0.5					
Study Name	COMPASS Listeria Agar - Spreading					
Date	Ocotbre 2007 - Reinterpretation 2025					
Coordinator	ADRIA Développement					
Tolerance probability (beta)	80%	80%	80%			
Acceptability limit in log (lambda)	0.50	0.50	0.50			
	Alternative method			Reference method		
Levels	Low	Medium	High	Low	Medium	High
Target value	2.128	3.055	4.031			
Number of participants (K)	10	10	10	10	10	10
Average for alternative method	2.128	3.055	4.031	2.128	3.055	4.031
Repeatability standard deviation (sr)	0.209	0.070	0.105	0.209	0.070	0.105
Between-labs standard deviation (sL)	0.000	0.105	0.088	0.000	0.105	0.088
Reproducibility standard deviation (sR)	0.209	0.126	0.137	0.209	0.126	0.137
Corrected number of dof	18.947	12.217	15.622	18.947	12.217	15.622
Coverage factor	1.361	1.411	1.385			
Interpolated Student t	1.328	1.355	1.338			
Tolerance interval standard deviation	0.2137	0.1317	0.1413			
Lower TI limit	1.844	2.876	3.842			
Upper TI limit	2.412	3.233	4.220			
Bias	0.000	0.000	0.000			
Relative Lower TI limit (beta = 80%)	-0.284	-0.178	-0.189			
Relative Upper TI limit (beta = 80%)	0.284	0.178	0.189			
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	0.161					

FAUX
FAUX

Table 17 - Summary of statistical tests – Pour plate method

Accuracy profile	0.5					
Study Name	COMPASS Listeria Agar – Pour plate					
Date	Octobre 2007 - Reinterpretation 2025					
Coordinator	ADRIA Développement					
Tolerance probability (beta)	80%	80%	80%			
Acceptability limit in log (lambda)	0.50	0.50	0.50			
	Alternative method			Reference method		
Levels	Low	Medium	High	Low	Medium	High
Target value	2.128	3.055	4.031			
Number of participants (K)	10	10	10	10	10	10
Average for alternative method	1.957	3.025	4.057	2.128	3.055	4.031
Repeatability standard deviation (sr)	0.185	0.051	0.056	0.209	0.070	0.105
Between-labs standard deviation (sL)	0.000	0.089	0.133	0.000	0.105	0.088
Reproducibility standard deviation (sR)	0.185	0.103	0.144	0.209	0.126	0.137
Corrected number of dof	18.947	11.526	10.473	18.947	12.217	15.622
Coverage factor	1.361	1.418	1.430			
Interpolated Student t	1.328	1.360	1.368			
Tolerance interval standard deviation	0.1900	0.1074	0.1507			
Lower TI limit	1.704	2.879	3.851			
Upper TI limit	2.209	3.171	4.263			
Bias	-0.171	-0.029	0.026			
Relative Lower TI limit (beta = 80%)	-0.424	-0.175	-0.180			
Relative Upper TI limit (beta = 80%)	0.081	0.117	0.232			
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	0.161					

FAUX
FAUX

A summary of the obtained values is given in Table 18.

Table 18 - Summary of obtained values (log CFU/g)

	Spreading method			Pour plate method		
	Low level	Medium level	High level	Low level	Medium level	High level
Target value	2.128	3.055	4.031	2.128	3.055	4.031
Bias	0.000	0.000	0.000	-0.171	-0.029	0.026
Relative Lower TI limit (beta = 80%)	-0.284	-0.178	-0.189	-0.424	-0.175	-0.180
Relative Upper TI limit (beta = 80%)	0.284	0.178	0.189	0.081	0.117	0.232
Lower Acceptability Limit	- 0.50			- 0.50		
Upper Acceptability Limit	+ 0.50			+ 0.50		

These values are collected in a graphical representation together with the acceptability limits (AL). This representation for interpretation with 10 collaborators is given Figures 7 and 8.

Figure 7 – Accuracy profile - Spreading method

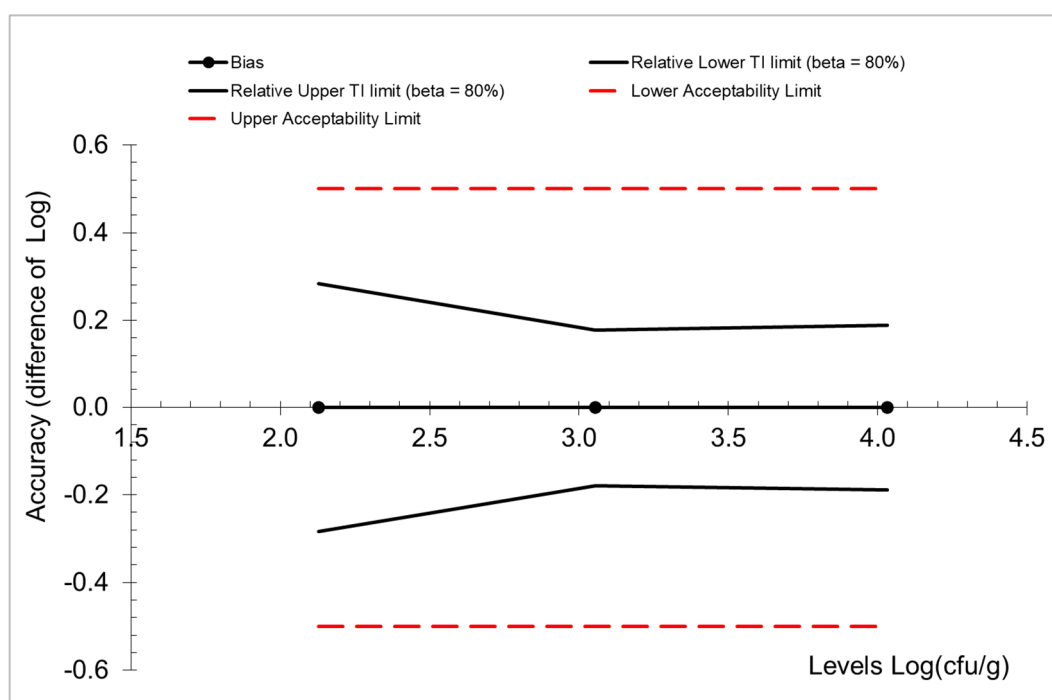
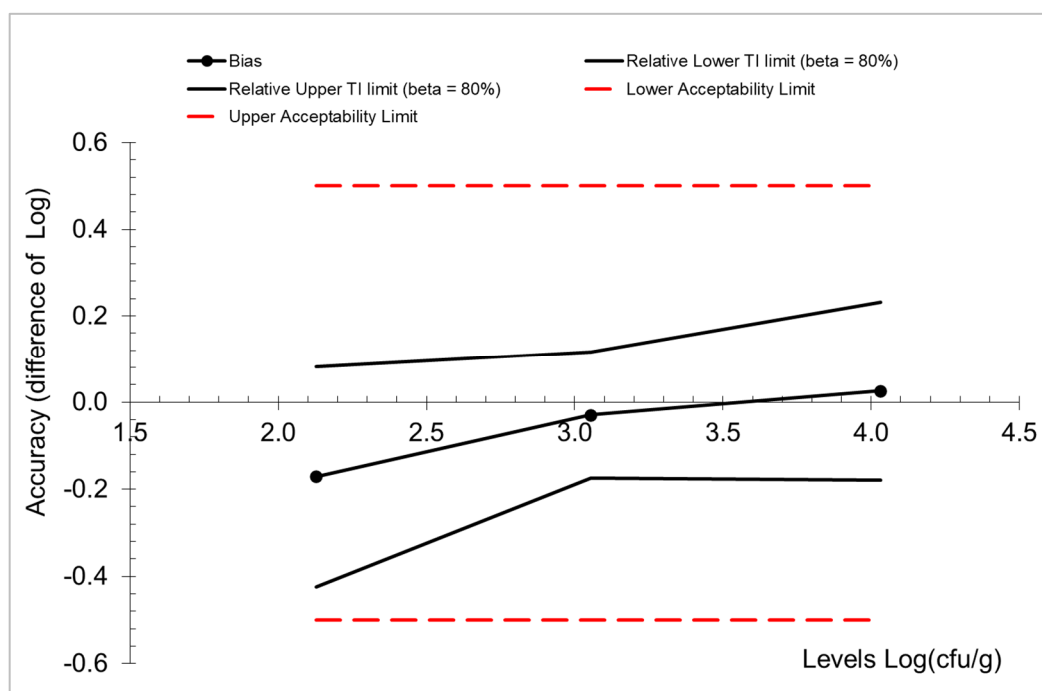


Figure 8 – Accuracy profile – Pour plate method

The alternative method is considered equivalent to the reference method because the β .ETI values are within the acceptability limits for all contamination levels whatever the enumeration protocol used (spreading or pour plate).

3.2.4.3 Conclusion

The alternative method is equivalent to the reference method whatever the inoculation level and the enumeration protocol.

4 CONCLUSION

The conclusions of the **method comparison study** are as follows:

- ☒ The observed data and the results of statistical interpretations confirm the performance of the alternative method.
- ☒ No difference was observed between both interpretations (single plate vs two plates).
- ☒ The relative accuracy of the alternative method is satisfactory.
- ☒ The accuracy profiles are within the acceptability limits for all matrices tested, for all inoculation methods and for both interpretations. The observed results are satisfactory.
- ☒ The alternative method is specific and selective.
- ☒ Results are available at Day 2 for the alternative and reference methods.

The conclusions of **the inter-laboratory study** are as follows:

- ☒ The data and interpretation meet the requirements of ISO 16140-2 and ISO 16140-2/A1.

Therefore, the alternative method is considered equivalent to the reference method for the two enumeration protocols.

Quimper, 09 July 2025

Lizaïg GOUGUET

Study Engineer

Method performance in food microbiology



Astrid CARIOU

Manager

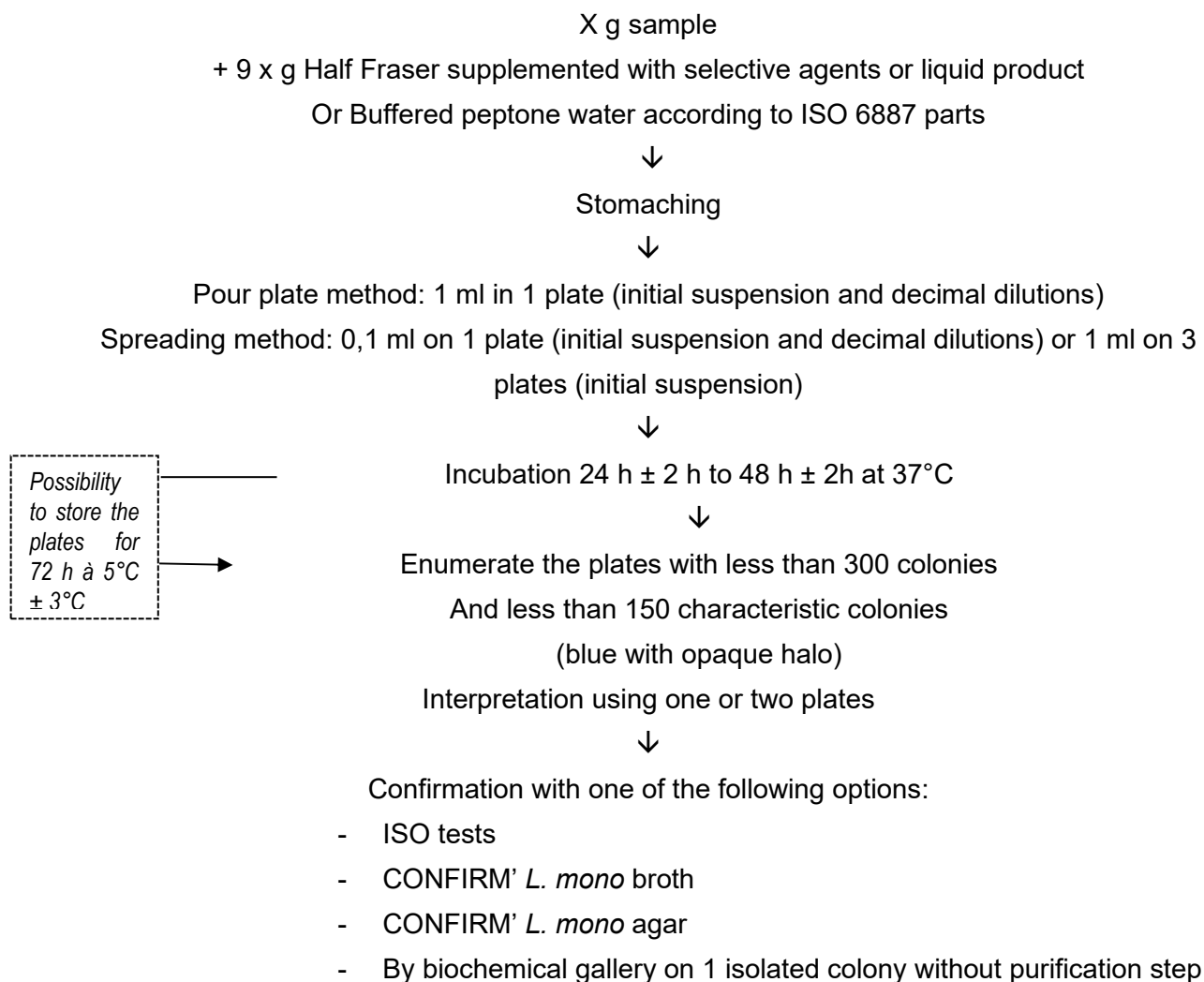
Method performance in food microbiology



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

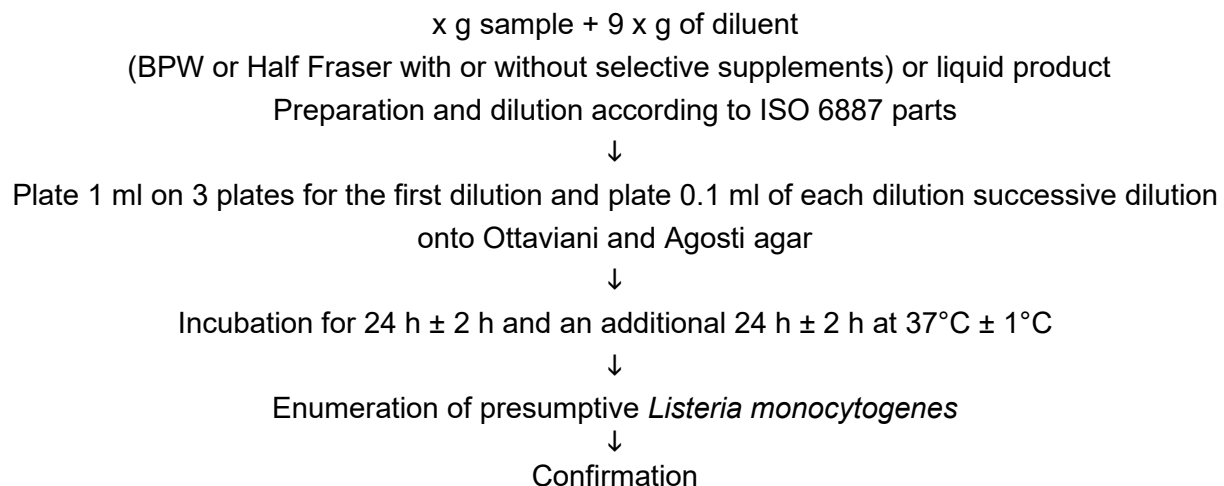
I hereby attest to the validation of the verification of the conformity of the report (opinion and interpretation).

Appendix 1 - Flow diagram of the alternative method:
COMPASS® *Listeria* Agar



**Appendix 2 - Flow diagram of the reference method: NF EN ISO 11290-2 (July 2017):
Microbiology of the food chain - Horizontal method for the detection and enumeration
of *Listeria monocytogenes* and other *Listeria* spp. -**

Part 2: enumeration method



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

Appendix 3 - Artificial contamination of the samples

HT : heat treatment

SPREADING METHOD									
Date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury	Injury measurement		
2007	2345	Salade Strasbourgeoise	Mixed salad	<i>L. monocytogenes</i> 180	Deli salad	Spiking 4°C HT 55°C 15 min	2.1	1	a
2007	2346	Salade poireaux poulet	Leek and chicken salad	<i>L. monocytogenes</i> 180	Deli salad	Spiking 4°C HT 55°C 15 min	2.1	1	a
2007	2410	Salade cocktail au surimi	Surimi cocktail salad	<i>L. monocytogenes</i> A00M023	Smoked salmon	Spiking -20°C	1.5	1	a
2007	2447	Salade Camarguaise au crabe	Camargue salad with crab	<i>L. monocytogenes</i> Ad148	Smoked salmon	Spiking HT 55°C 30 min	0.6	1	a
2007	2448	Salade Camarguaise au surimi	Camargue salad with surimi	<i>L. monocytogenes</i> A00M0113	Smoked salmon	Spiking HT 55°C 30 min	0.4	1	a
2007	2450	Salade Alaska	Alaska salad	<i>L. monocytogenes</i> A00M0113	Smoked salmon	Spiking HT 55°C 30 min	0.4	1	a
2007	2365	Entremêlé de pâtes et d'écrevisses	Pasta and crayfish salad	<i>L. monocytogenes</i> A00M116	Smoked salmon	Spiking -20°C HT 55°C 15 min	0.4	1	b
2007	2366	Brioche au saumon	Brioche with salmon	<i>L. monocytogenes</i> Ad269	Smoked bacon	Spiking -20°C HT 55°C 15 min	0.5	1	b
2007	2409	Riz cuisiné au poisson	Rice cooked with fish	<i>L. monocytogenes</i> A00M023	Smoked salmon	Spiking -20°C	1.5	1	b
2007	2519	Aubergines farcies	Stuffed eggplant	<i>L. monocytogenes</i> Ad265	Beef tongue	Spiking HT 55°C 40 min	0.6	1	b
2007	2520	Lasagnes	Lasagna	<i>L. monocytogenes</i> Ad265	Beef tongue	Spiking HT 55°C 40 min	0.6	1	b
2007	2521	Tomates farcies	Stuffed tomatoes	<i>L. monocytogenes</i> Ad265	Beef tongue	Spiking HT 55°C 40 min	0.6	1	b
2019	6054	Filet de cabillaud riz et fondue de poireaux	Cod fillet rice and leek fondue	<i>L. monocytogenes</i> Ad1189	Panga fillet	Seeding 48h 3 ± 2°C	/	1	b
2019	6055	Bœuf bourguignon tagliatelles carottes champignons	Boeuf bourguignon with carrot and mushroom tagliatelle	<i>L. monocytogenes</i> Ad1218	Ground beef	Seeding 48h 3 ± 2°C	/	1	b
2007	2440	Coule d'œuf	Liquid egg	<i>L. monocytogenes</i> 1973/2400	Quiche lorraine	Spiking -20°C HT 55°C 30 min	0.4	1	c
2007	2441	Crème anglaise	Custard	<i>L. monocytogenes</i> 1973/2400	Quiche lorraine	Spiking -20°C HT 55°C 30 min	0.4	1	c
2019	7184	Tartelette aux pommes	Apple pie	<i>L. monocytogenes</i> Ad1195	Fresh Salad	Seeding 48h 3 ± 2°C	/	1	c
2019	7185	Flan	Flan	<i>L. monocytogenes</i> Ad1757	Fresh Salad	Seeding 48h 3 ± 2°C	/	1	c

SPREADING METHOD									
Date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury	Injury measurement		
2019	7186	Pastel de Nata	Pastel de Nata	<i>L. monocytogenes</i> Ad1195	Smoked salmon	Seeding 48h 3 ± 2°C	/	1	c
2007	2262	Filets de poulet	Chicken fillets	<i>L. monocytogenes</i> A00C041	Smoked salmon	Spiking -20°C	>2.8	2	a
2007	2264	Escalopes de dinde	Turkey cutlets	<i>L. monocytogenes</i> A00C041	Smoked Irish salmon	Spiking -20°C	>2.8	2	a
2019	6056	Bavette d'Aloyau à griller	Sirloin steak to grill	<i>L. monocytogenes</i> Ad1218	Smoked Irish salmon	Seeding 48h 3 ± 2°C	/	2	a
2019	7187	Poulet au curry et légumes	Chicken curry and vegetables	<i>L. monocytogenes</i> Ad2453	Smoked salmon	Seeding 48h 3 ± 2°C	/	2	b
2019	7188	Aiguillette de poulet cuisinés	Cooked chicken tenderloin	<i>L. monocytogenes</i> Ad2453	Smoked bacon	Seeding 48h 3 ± 2°C	/	2	b
2019	7189	Fricadelles sauce tomate	Fricadelles with tomato sauce	<i>L. monocytogenes</i> Ad291	Smoked salmon	Seeding 48h 3 ± 2°C	/	2	b
2019	7190	Bœuf bourguignon	Boeuf bourguignon	<i>L. monocytogenes</i> Ad1218	Beef tongue	Seeding 48h 3 ± 2°C	/	2	b
2019	7191	Rougaille saucisses	Sausage	<i>L. monocytogenes</i> Ad291	Beef tongue	Seeding 48h 3 ± 2°C	/	2	b
2007	2263	Saucisson à l'ail	Garlic sausage	<i>L. monocytogenes</i> A00C041	Beef tongue	Spiking -20°C	>2.8	2	c
2019	6057	Salami pur porc	Pure pork salami	<i>L. monocytogenes</i> Ad1494	Panga fillet	Seeding 48h 3 ± 2°C	/	2	c
2007	2261	Fromage au lait cru de chèvre, cendré	Raw goat's milk cheese, ashed	<i>L. monocytogenes</i> 909	Chopped steak	Spiking -20°C	0.6	3	a
2007	2343	Pâte molle au lait cru	Raw milk soft cheese	<i>L. monocytogenes</i> Ad523	Quiche lorraine	Spiking 4°C HT 55°C 15 min	0.5	3	a
2007	2344	Comté au lait cru	Raw milk cheese (Comté)	<i>L. monocytogenes</i> Ad523	Quiche lorraine	Spiking 4°C HT 55°C 15 min	0.5	3	a
2007	2437	Fromage de chèvre au lait cru	Raw milk goat cheese	<i>L. monocytogenes</i> Ad611	Scrambled omelette	Spiking HT 55°C 30 min	0.6	3	a
2007	2522	Raclette au lait cru	Raw milk cheese (Raclette)	<i>L. monocytogenes</i> AL0106	Eggs in slices	Spiking-HT 55°C 40 min	0.5	3	a
2007	2523	Roquefort	Cheese (Roquefort)	<i>L. monocytogenes</i> AL0106	Scrambled omelette	Spiking HT 55°C 40 min	0.5	3	a
2007	2524	Reblochon au lait cru	Raw milk cheese (Reblochon)	<i>L. monocytogenes</i> Ad664	Sausage meat	Spiking HT 55°C 40 min	0.5	3	a
2007	2525	Fromage à pâte molle non cuite au lait cru	Raw milk soft uncooked cheese	<i>L. monocytogenes</i> Ad664	Sausage meat	Spiking HT 55°C 40 min	0.5	3	a
2007	2259	Lait cru	Raw milk	<i>L. monocytogenes</i> 909	Chopped steak	Spiking -20°C	0.6	3	b
2007	2435	Lait cru	Raw milk	<i>L. monocytogenes</i> Ad611	Poultry	Spiking HT 55°C 30 min	0.6	3	b
2007	2436	Lait cru	Raw milk	<i>L. monocytogenes</i> Ad611	Poultry	Spiking HT 55°C 30 min	0.6	3	b
2019	6058	Lait cru	Raw milk	<i>L. monocytogenes</i> Ad258	Smoked bacon	Seeding 48h 3 ± 2°C	/	3	b

SPREADING METHOD									
Date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury	Injury measurement		
2007	2260	Fromage à pâte molle	Soft cheese	<i>L. monocytogenes</i> 909	Ground steak	Spiking -20°C	0.6	3	c
2007	2405	Crème glacée vanille	Vanilla ice cream	Cross contamination with sheep's milk				3	c
2007	2484	Fromage à pâte pressée cuite	Pressed cooked cheese	<i>L. monocytogenes</i> 909	Milk	Spiking -20°C HT 55°C 30 min	0.5	3	c
2007	2485	Fromage à pâte molle et croûte fleurie	Soft cheese with bloomy rind	<i>L. monocytogenes</i> 909	Milk	Spiking -20°C HT 55°C 30 min	0.5	3	c
2019	6059	Lait demi-écrémé pasteurisé	Pasteurized semi-skimmed milk	<i>L. monocytogenes</i> Ad612	Livarot	Seeding 48h 3 ± 2°C	/	3	c
2019	6060	Fromage pasteurisé	Pasteurized cheese	<i>L. monocytogenes</i> Ad258	Dairy product	Seeding 48h 3 ± 2°C	/	3	c
2019	6061	Crème fraîche épaisse entière	Whole thick cream	<i>L. monocytogenes</i> Ad612	Livarot	Seeding 48h 3 ± 2°C	/	3	c
2007	2407	Filet de Pangas	Pangas fillet	<i>L. monocytogenes</i> A00M021	Salmon	Spiking -20°C HT 55°C 30 min	0.5	4	a
2007	2408	Filet de lieu noir	Fillet of saithe	<i>L. monocytogenes</i> A00M021	Salmon	Spiking -20°C HT 55°C 30 min	0.5	4	a
2007	2449	Cocktail de fruits de mer	Seafood cocktail	<i>L. monocytogenes</i> Ad148	Smoked salmon	Spiking HT 55°C 30 min	0.6	4	a
2007	2486	Filet de lieu	Pollock fillet	<i>L. monocytogenes</i> A00M0113	Smoked salmon	Spiking HT 55°C 30 min - 20°C	0.5	4	a
2007	2488	Filet de Pangas	Pangas fillet	<i>L. monocytogenes</i> A00M0113	Smoked salmon	Spiking HT 55°C 30 min - 20°C	0.5	4	a
2007	2526	Thon	Tuna	<i>L. monocytogenes</i> Ad130	Smoked salmon	Spiking HT 55°C 40 min	0.7	4	a
2007	2527	Filet de Maquereau	Mackerel fillet	<i>L. monocytogenes</i> Ad130	Smoked salmon	Spiking HT 55°C 40 min	0.7	4	a
2007	2341	Truite de mer fumée	Smoked sea trout	<i>L. monocytogenes</i> A00M023	Smoked salmon	Spiking 4°C HT 55°C 15 min	0.8	4	b
2007	2342	Saumon fumé d'Atlantique	Atlantic smoked salmon	<i>L. monocytogenes</i> A00M023	Smoked salmon	Spiking 4°C HT 55°C 15 min	0.8	4	b
2007	2451	Saumon fumé irlandais	Irish smoked salmon	<i>L. monocytogenes</i> A00M0113	Irish smoked salmon	Spiking HT 55°C 30 min	0.4	4	b
2007	2487	Saumon fumé	Smoked salmon	<i>L. monocytogenes</i> A00M0113	Smoked salmon	Spiking HT 55°C 30 min - 20°C	0.5	4	b
2025	118541	Saumon fumé de Norvège	Smoked salmon from Norway	<i>L. monocytogenes</i> Ad1412	Smoked salmon	Seeding 48h 3 ± 2°C	/	4	b
2019	6062	Saumon fumé	Smoked salmon	<i>L. monocytogenes</i> Ad1412	Smoked salmon	Seeding 48h 3 ± 2°C	/	4	b
2007	2528	Seiches à la tomate	Cuttlefish with tomato	<i>L. monocytogenes</i> Ad130	Cabbage and carrot salad	Spiking HT 55°C 40 min	0.7	4	c

SPREADING METHOD									
Date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury	Injury measurement		
2019	6063	Terrine de saumon fumé	Smoked salmon terrine	<i>L. monocytogenes</i> Ad1189	Panga fillet	Seeding 48h 3 ± 2°C	/	4	c
2019	6064	Terrine de saumon fumé	Smoked salmon terrine	<i>L. monocytogenes</i> Ad1279	Smoked fish	Seeding 48h 3 ± 2°C	/	4	c
2019	6065	Saumon à l'oseille et tagliatelles	Salmon with sorrel and tagliatelle	<i>L. monocytogenes</i> Ad1279	Smoked fish	Seeding 48h 3 ± 2°C	/	4	c
2019	6066	Saumon à l'oseille et tagliatelles	Salmon with sorrel and tagliatelle	<i>L. monocytogenes</i> Ad1412	Smoked salmon	Seeding 48h 3 ± 2°C	/	4	c
2007	2369	Epinards	Spinach	<i>L. monocytogenes</i> 180	Fresh salad	Spiking -20°C HT 55°C 15 min	1.0	5	a
2007	2370	Brocolis	Broccoli	<i>L. monocytogenes</i> 180	Fresh salad	Spiking -20°C HT 55°C 15 min	1.0	5	a
2007	2439	Poivrons rouges	Red peppers	<i>L. monocytogenes</i> Ad285	Green peppers	Spiking -20°C HT 55°C 30 min	0.8	5	a
2019	7105	Framboises entières surgelées	Frozen whole raspberries	<i>L. monocytogenes</i> Ad2598	Salad	Seeding 15j à -20°C	/	5	a
2019	7106	Fraises entières surgelées	Frozen whole strawberries	<i>L. monocytogenes</i> Ad2643	Green salad	Seeding 15 j à -20°C	/	5	a
2019	7107	Poireaux en rondelles surgelés	Frozen leek slices	<i>L. monocytogenes</i> Ad2598	Salad	Seeding 15 j à -20°C	/	5	a
2019	7677	Eau de process rinçage découpe viande	Rinsing process water for meat cutting	<i>L. monocytogenes</i> Ad1263	Environment	Seeding 72h 3 ± 2°C	/	5	a
2007	2347	Poêlée champêtre	Vegetables mix	<i>L. monocytogenes</i> Ad544	Pre-fried onions	Spiking 4°C HT 55°C 15 min	1.2	5	b
2007	2348	Julienne de légumes	Vegetables mix	<i>L. monocytogenes</i> Ad544	Pre-fried onions	Spiking 4°C HT 55°C 15 min	1.2	5	b
2007	2368	Macédoine de légumes	Mixed vegetables	<i>L. monocytogenes</i> Ad544	Pre-fried onions	Spiking -20°C HT 55°C 15 min	0.4	5	b
2007	2438	Epinards hachés	Chopped spinach	<i>L. monocytogenes</i> Ad285	Green peppers	Spiking -20°C HT 55°C 30 min	0.8	5	b
2007	2530	Légumes du Sud	Vegetables	<i>L. monocytogenes</i> Ad543	Peppers	Spiking HT 55°C 40 min	0.8	5	b
2019	7177	Carottes Nantaises florettes	Nantaise carrots florets	<i>L. monocytogenes</i> Ad1498	Macedonia	Seeding 48h 3 ± 2°C	/	5	b
2007	2367	Céleri rémoulade	Remoulade celery	<i>L. monocytogenes</i> Ad544	Pre-fried onions	Spiking -20°C HT 55°C 15 min	0.4	5	c

SPREADING METHOD									
Date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury	Injury measurement		
2007	2529	Gaspacho à l'Andalouse	Gaspacho	<i>L. monocytogenes</i> Ad545	Sliced peppers	Spiking HT 55°C 40 min	0.8	5	c
2007	2531	Mouliné de légumes	Mixed vegetables	<i>L. monocytogenes</i> Ad543	Sliced peppers	Spiking HT 55°C 40 min	0.8	5	c
2019	7178	Cœur d'artichaud marinés	Marinated artichoke hearts	<i>L. monocytogenes</i> Ad1672	Zucchini	Seeding 48h 3 ± 2°C	/	5	c
2019	7179	Tartare de légumes	Vegetable tartar	<i>L. monocytogenes</i> Ad1680	Frozen celery	Seeding 48h 3 ± 2°C	/	5	c
2019	7180	Caviar d'aubergines	Eggplant caviar	<i>L. monocytogenes</i> Ad1498	Macedonia	Seeding 48h 3 ± 2°C	/	5	c
2007	2373	Eau de process	Process water	<i>L. monocytogenes</i> Ad243	Pork environment	Spiking -20°C HT 55°C 30 min	0.4	6	a
2007	2452	Eau de process	Process water	<i>L. monocytogenes</i> 877/113	Tunnel glaze swab	Spiking pH3 7 days	0.9	6	a
2007	2533	Eau de process	Process water	<i>L. monocytogenes</i> Ad627	Packaging-Dairy	Spiking HT 55°C 40 min	0.5	6	a
2019	7181	Eau de rinçage (laitiers)	Rinsing water (dairy)	<i>L. monocytogenes</i> Ad637	Milk	Seeding-48h 3±2°C	/	6	a
2019	7182	Eau de rinçage cutter (volaille)	Rinsing water cutter (poultry)	<i>L. monocytogenes</i> Ad2453	Poultry	Seeding 48h 3 ± 2°C	/	6	a
2019	7183	Eau de rinçage (découpe végétaux)	Rinsing water (vegetable cutting)	<i>L. monocytogenes</i> Ad1672	Zucchini	Seeding 48h 3 ± 2°C	/	6	a
2019	7678	Pommes de terre crue	Raw potatoes	<i>L. monocytogenes</i> Ad1238	Vegetables	Seeding 72h 3 ± 2°C	/	6	a
2007	2265	Eau de siphon	Siphon water	<i>L. monocytogenes</i> Ad550	Environment (sewer)	Spiking -20°C	0.6	6	b
2007	2453	Eau de siphon	Siphon water	<i>L. monocytogenes</i> A00E0038	Carpet	Spiking pH10 7 days	0.5	6	b
2007	2481	Poussières	Dust	<i>L. monocytogenes</i> Ad243	Environment Pork	Spiking -20°C	0.5	6	b
2007	2482	Poussières	Dust	<i>L. monocytogenes</i> Ad243	Environment Pork	Spiking -20°C	0.5	6	b
2007	2483	Poussières	Dust	<i>L. monocytogenes</i> Ad243	Environment Pork	Spiking -20°C	0.5	6	b
2007	2532	Eau de siphon	Siphon water	<i>L. monocytogenes</i> Ad627	Packaging-Dairy	Spiking HT 55°C 40 min	0.5	6	b
2007	2266	Chiffonnette table de préparation	Wipe	<i>L. monocytogenes</i> Ad550	Environment (sewer)	Spiking -20°C	0.6	6	c
2007	2267	Chiffonnette chariot	Wipe	<i>L. monocytogenes</i> Ad550	Environment (sewer)	Spiking -20°C	0.6	6	c

SPREADING METHOD									
Date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury	Injury measurement		
2007	2374	Chiffonnette chambre froide épices et arômes	Wipe	<i>L. monocytogenes</i> Ad243	Environment Pork	Spiking -20°C HT 55°C 30 min	0.4	6	c
2007	2454	Chiffonnette chambre froide produits de la mer	Wipe	<i>L. monocytogenes</i> 877/113	Swab tunnel glazing mat	Spiking pH3 7 days	0.9	6	c
2007	2455	Chiffonnette milieu de ligne	Wipe	<i>L. monocytogenes</i> A00E0038	Environmental sample	Spiking pH10 7 days	0.5	6	c
2007	2456	Chiffonnette fin de ligne	Wipe	<i>L. monocytogenes</i> A00E049	Environmental sample	Spiking TS+10%NaCl	0.7	6	c

POUR PLATE METHOD									
Date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury	Injury measurement		
2007	2345	Salade Strasbourgeoise	Mixed salad	<i>L. monocytogenes</i> 180	Fresh Salad	Spiking 4°C HT 55°C 15 min	2.1	1	a
2007	2346	Salade poireaux poulet	Leek and chicken salad	<i>L. monocytogenes</i> 180	Fresh Salad	Spiking 4°C HT 55°C 15 min	2.1	1	a
2007	2410	Salade cocktail au surimi	Surimi cocktail salad	<i>L. monocytogenes</i> A00M023	Smoked salmon	Spiking -20°C	1.5	1	a
2007	2447	Salade Camarguaise au crabe	Camargue salad with crab	<i>L. monocytogenes</i> Ad148	Smoked salmon	Spiking HT 55°C 30 min	0.6	1	a
2007	2448	Salade Camarguaise au surimi	Camargue salad with surimi	<i>L. monocytogenes</i> A00M0113	Irish smoked salmon	Spiking HT 55°C 30 min	0.4	1	a
2007	2450	Salade Alaska	Alaska salad	<i>L. monocytogenes</i> A00M0113	Irish smoked salmon	Spiking HT 55°C 30 min	0.4	1	a
2013	2386	Pâtes aux surimi	Pasta with surimi	<i>L. monocytogenes</i> Ad1191	Fish croquettes	4°C for 2 months	0.4	1	a
2013	2692	Salade de riz thon œuf	Rice salad with tuna and egg	<i>L. monocytogenes</i> Ad1195	Scrambled omelette	4°C 18 days then HT 20 min 56°C	1.0	1	a
2013	3599	Salade de thon	Tuna salad	<i>L. monocytogenes</i> Ad1498	Mixed salad	HT 30 min 56°C	0.5	1	a
2013	3600	Salade Nordique	Nordic salad	<i>L. monocytogenes</i> Ad1498	Mixed salad	HT 30 min 56°C	0.5	1	a
2007	2365	Entremêlé de pâtes et d'écrevisses	Crayfish and pasta salad	<i>L. monocytogenes</i> A00M116	Smoked salmon	Spiking -20°C HT 55°C 15 min	0.4	1	b
2007	2366	Brioche au saumon	Brioche with salmon	<i>L. monocytogenes</i> Ad269	Smoked bacon	Spiking -20°C HT 55°C 15 min	0.5	1	b
2007	2409	Riz cuisiné au poisson	Rice cooked with fish	<i>L. monocytogenes</i> A00M023	Smoked salmon	Spiking -20°C	1.5	1	b
2007	2519	Aubergines farcies	Stuffed eggplant	<i>L. monocytogenes</i> Ad265	Beef tongue	Spiking HT 55°C 40 min	0.6	1	b
2007	2520	Lasagnes	Lasagne	<i>L. monocytogenes</i> Ad265	Beef tongue	Spiking HT 55°C 40 min	0.6	1	b
2007	2521	Tomates farcies	Stuffed tomatoes	<i>L. monocytogenes</i> Ad265	Beef tongue	Spiking HT 55°C 40 min	0.6	1	b
2013	2385	Salade surimi carottes ananas	Surimi salad with carrots and pineapple	<i>L. monocytogenes</i> Ad1191	Fish croquettes	4°C for 2 months	0.4	1	b
2013	2693	Quiche de saumon brocolis	Salmon and broccoli quiche	<i>L. monocytogenes</i> Ad1195	Omelette	4°C 18 days then HT 20 min 56°C	1.0	1	b
2013	2694	Quiche oignons lardons	Onion and bacon quiche	<i>L. monocytogenes</i> Ad1195	Omelette	4°C 18 days then HT 20 min 56°C	1.0	1	b

POUR PLATE METHOD									
Date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury	Injury measurement		
2013	2873	Hachis parmentier de bœuf	Hachis parmentier	<i>L. monocytogenes</i> Ad275	Deli meats	HT 56°C 30 min	0.5	1	b
2013	2874	Macaronis au bœuf	Beef macaroni	<i>L. monocytogenes</i> Ad275	Delicatessen	HT 56°C 30 min	0.5	1	b
2013	2875	Parmentier de canard	Duck parmentier	<i>L. monocytogenes</i> Ad275	Delicatessen	HT 56°C 30 min	0.5	1	b
2007	2440	Coule d'œuf	Egg roll	<i>L. monocytogenes</i> 1973/2400	Quiche lorraine	Spiking -20°C HT 55°C 30 min	0.4	1	c
2007	2441	Crème anglaise	Custard	<i>L. monocytogenes</i> 1973/2400	Quiche lorraine	Spiking -20°C HT 55°C 30 min	0.4	1	c
2019	7184	Tartelette aux pommes	Apple pie	<i>L. monocytogenes</i> Ad1195	Omelette	Seeding-48h 3±2°C	/	1	c
2019	7185	Flan	Flan	<i>L. monocytogenes</i> Ad1757	Sliced eggs	Seeding-48h 3±2°C	/	1	c
2019	7186	Pastel de Nata	Pastel de Nata	<i>L. monocytogenes</i> Ad1195	Omelette	Seeding-48h 3±2°C	/	1	c
2007	2262	Filets de poulet	Chicken fillets	<i>L. monocytogenes</i> A00C041	Sausage meat	Spiking -20°C	>2.8	2	a
2007	2264	Escalopes de dinde	Turkey cutlets	<i>L. monocytogenes</i> A00C041	Sausage meat	Spiking -20°C	>2.8	2	a
2012	877	Steak haché de porc surgelé	Frozen pork hamburger	<i>L. monocytogenes</i> 2760/3145	Pork	-20°C 11 days		2	a
2012	885	Escalopes de volaille	Poultry cutlets	<i>L. monocytogenes</i> A00C044	Poultry	4 °C 11 days	0.4	2	a
2012	886	Manchons de Canard	Duck	<i>L. monocytogenes</i> A00C044	Poultry	4 °C 11 days	0.4	2	a
2013	3165	Cuisse de poulet	Chicken legs	<i>L. monocytogenes</i> Ad667	Poultry	HT 30 min 56°C	0.8	2	a
2013	3166	Escalope de poulet	Chicken cutlets	<i>L. monocytogenes</i> Ad667	Poultry	HT 30 min 56°C	0.8	2	a
2019	7187	Poulet au curry et légumes	Chicken curry and vegetables	<i>L. monocytogenes</i> Ad2453	Poultry	Seeding-48h 3±2°C	/	2	b
2019	7188	Aiguillette de poulet cuisinés	Cooked chicken aiguillette	<i>L. monocytogenes</i> Ad2453	Poultry	Seeding-48h 3±2°C	/	2	b
2019	7189	Fricadelles sauce tomate	Fricadelles with tomato sauce	<i>L. monocytogenes</i> Ad291	Smoked bacon	Seeding-48h 3±2°C	/	2	b
2019	7190	Bœuf bourguignon	Ready to reheat beef meal (boeuf bourguignon)	<i>L. monocytogenes</i> Ad1218	Ground steak	Seeding-48h 3±2°C	/	2	b
2019	7191	Rougaille saucisses	Sausages	<i>L. monocytogenes</i> Ad291	Smoked bacon	Seeding-48h 3±2°C	/	2	b
2007	2263	Saucisson à l'ail	Cooked garlic sausage	<i>L. monocytogenes</i> A00C041	Sausage meat	Spiking -20°C	>2.8	2	c

POUR PLATE METHOD									
Date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury	Injury measurement		
2012	798	Mousse de foie	Liver mousse	Cross contamination with liver mousse				2	c
2012	799	Mousse de Canard	Duck mousse	Cross contamination with liver mousse				2	c
2012	800	Pâté provençal	Provençal pâté	Cross contamination with pâté				2	c
2012	801	Terrine de campagne	Pâté	Cross contamination with pâté				2	c
2012	878	Mousse de foie	Liver mousse	<i>L. monocytogenes</i> 7111/7516	Rillettes	HT 56°C 10 min	0.5	2	c
2012	879	Terrine de campagne	Pâté	<i>L. monocytogenes</i> 7111/7516	Rillettes	HT 56°C 10 min	0.5	2	c
2012	884	Chipolatas	Chipolatas	<i>L. monocytogenes</i> A00C041	Sausage meat	4 °C 11 days	0.5	2	c
2013	3095	Saucisse sèche	Dry sausage	<i>L. monocytogenes</i> Ad272	Dry sausage	pH4 for 1 month	0.5	2	c
2013	3096	Rosette	Rosette	<i>L. monocytogenes</i> Ad272	Dry sausage	pH4 for 1 month	0.5	2	c
2013	3097	Saucisse de Francfort	Sausage	<i>L. monocytogenes</i> A00C015	Chipolatas	HT 30 min 56°C then 4°C for 1 month	0.5	2	c
2013	3098	Terrine de campagne au poivre vert	Country terrine with green pepper	<i>L. monocytogenes</i> A00C015	Chipolatas	HT 30 min 56°C then 4°C for 1 month	0.5	2	c
2013	3163	Poitrine de porc	Pork belly	<i>L. monocytogenes</i> Ad293	Pork	HT 30 min 56°C	1.1	2	c
2013	3164	Chair à saucisse	Sausage meat	<i>L. monocytogenes</i> Ad293	Pork	HT 30 min 56°C	1.1	2	c
2007	2261	Fromage au lait cru de chèvre, cendré	Raw goat's milk cheese, ashed	<i>L. monocytogenes</i> 909	Milk	Spiking -20°C	0.6	3	a
2007	2343	Pâte molle au lait cru	Raw milk soft cheese	<i>L. monocytogenes</i> Ad523	Raw milk cheese (raclette)	Spiking 4°C HT 55°C 15 min	0.5	3	a
2007	2344	Comté au lait cru	Raw milk cheese (Comté)	<i>L. monocytogenes</i> Ad523	Raw milk cheese (raclette)	Spiking 4°C HT 55°C 15 min	0.5	3	a
2007	2437	Fromage de chèvre au lait cru	Raw goat milk cheese	<i>L. monocytogenes</i> Ad611	Milk	Spiking HT 55°C 30 min	0.6	3	a
2007	2522	Raclette au lait cru	Raw milk cheese (Raclette)	<i>L. monocytogenes</i> AL0106	Milk	Spiking-HT 55°C 40 min	0.5	3	a
2007	2523	Roquefort	Raw milk cheese (Roquefort)	<i>L. monocytogenes</i> AL0106	Milk	Spiking HT 55°C 40 min	0.5	3	a
2007	2524	Reblochon au lait cru	Raw milk cheese (Reblochon)	<i>L. monocytogenes</i> Ad664	Raw milk cheese	Spiking HT 55°C 40 min	0.5	3	a

POUR PLATE METHOD									
Date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury	Injury measurement		
2007	2525	Fromage à pâte molle non cuite au lait cru	Raw milk soft uncooked cheese	<i>L. monocytogenes</i> Ad664	Raw milk cheese	Spiking HT 55°C 40 min	0.5	3	a
2013	2688	Rocamadour au lait cru	Raw milk cheese (Rocamadour)	<i>L. monocytogenes</i> Ad622	Cheese	TS pH4 18 days then HT 20 min 56°C	1.0	3	a
2013	2689	Tomme de Savoie au lait cru	Raw milk cheese (Tomme de Savoie)	<i>L. monocytogenes</i> Ad622	Cheese	TS pH4 18 days then HT 20 min 56°C	1.0	3	a
2013	3100	Fromage au lait cru (Chabichou)	Raw milk cheese (Chabichou)	<i>L. monocytogenes</i> Ad550	Environment (dairy)	pH4 for 1 month	0.5	3	a
2013	4015	Comté au lait cru	Raw milk cheese (Comté)	<i>L. monocytogenes</i> Ad664	Raw milk cheese	HT 20 min 56°C	0.4	3	a
2007	2259	Lait cru de brebis	Raw ewe milk	<i>L. monocytogenes</i> 909	Milk	Spiking -20°C	0.6	3	b
2007	2435	Lait cru	Raw milk	<i>L. monocytogenes</i> Ad611	Milk	Spiking HT 55°C 30 min	0.6	3	b
2007	2436	Lait cru	Raw milk	<i>L. monocytogenes</i> Ad611	Milk	Spiking HT 55°C 30 min	0.6	3	b
2013	2690	Lait cru	Raw milk	<i>L. monocytogenes</i> Ad1781	Raw milk	-20°C 18 days then HT 15 min 56°C	0.6	3	b
2013	3099	Lait cru	Raw milk	<i>L. monocytogenes</i> Ad550	Environment (dairy)	pH4 for 1 month	0.5	3	b
2007	2260	Fromage à pâte molle	Soft cheese	<i>L. monocytogenes</i> 909	Milk	Spiking -20°C	0.6	3	c
2007	2405	Crème glacée vanille	Vanilla ice cream	Cross contamination with sheep's milk				3	c
2007	2484	Fromage à pâte pressée cuite	Cheese	<i>L. monocytogenes</i> 909	Milk	Spiking -20°C HT 55°C 30 min	0.5	3	c
2007	2485	Fromage à pâte molle et croûte fleurie	Soft cheese with bloomy rind	<i>L. monocytogenes</i> 909	Milk	Spiking -20°C HT 55°C 30 min	0.5	3	c
2012	887	Crème dessert à la vanille	Vanilla cream dessert	<i>L. monocytogenes</i> A00L097	Milk	HT 56°C 10 min	0.7	3	c
2012	1042	Tiramisu	Tiramisu	<i>L. monocytogenes</i> Ad665	Raw milk	HT 56°C 10 min	0.4	3	c
2012	1043	Panna cotta	Panna cotta	<i>L. monocytogenes</i> Ad665	Raw milk	HT 56°C 10 min	0.4	3	c
2012	1523	Glace vanille	Vanilla ice cream	<i>L. monocytogenes</i> Ad665	Raw milk	-20°C for 1 month	0.4	3	c
2012	1858	Fromage de brebis	Sheep cheese	<i>L. monocytogenes</i> Ad637	Milk	HT 56°C 10 min	2.5	3	c
2012	1859	Panna cotta	Panna cotta	<i>L. monocytogenes</i> Ad632	Milk	HT 56°C 10 min	0.5	3	c

POUR PLATE METHOD									
Date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury	Injury measurement		
2013	2685	Crème glacée au café	Coffee ice cream	<i>L. monocytogenes</i> Ad1196	Pancake	HT 10 min 56°C then -20°C 3days	0.8	3	c
2013	2686	Crème glacée crème brûlée	Crème brûlée ice cream	<i>L. monocytogenes</i> Ad1781	Raw milk	-20°C 18 days then HT 15 min 56°C	0.6	3	c
2013	2687	Crème glacée vanille	Vanilla ice cream	<i>L. monocytogenes</i> Ad1781	Raw milk	-20°C 18 days then HT 15 min 56°C	0.6	3	c
2013	2691	Tiramisu	Tiramisu	<i>L. monocytogenes</i> Ad622	Cheese	TS pH4 18 days then HT 20 min 56°C	1.0	3	c
2007	2407	Filet de Pangas	Pangas fillet	<i>L. monocytogenes</i> A00M021	Salmon	Spiking -20°C HT 55°C 30 min	0.5	4	a
2007	2408	Filet de lieu noir	Fillet of saithe	<i>L. monocytogenes</i> A00M021	Salmon	Spiking -20°C HT 55°C 30 min	0.5	4	a
2007	2449	Cocktail de fruits de mer	Seafood cocktail	<i>L. monocytogenes</i> Ad148	Smoked salmon	Spiking HT 55°C 30 min	0.6	4	a
2007	2486	Filet de lieu	Pollock fillet	<i>L. monocytogenes</i> A00M0113	Salmon	Spiking HT 55°C 30 min -20°C	0.5	4	a
2007	2488	Filet de Pangas	Pangas fillet	<i>L. monocytogenes</i> A00M0113	Salmon	Spiking HT 55°C 30 min -20°C	0.5	4	a
2007	2526	Thon	Tuna	<i>L. monocytogenes</i> Ad130	Salmon	Spiking HT 55°C 40 min	0.7	4	a
2007	2527	Filet de Maquereau	Mackerel fillet	<i>L. monocytogenes</i> Ad130	Salmon	Spiking HT 55°C 40 min	0.7	4	a
2012	1526	Thon cru	Raw tuna	<i>L. monocytogenes</i> A00M080	Raw material (salmon)	4°C for 1 month	0.4	4	a
2012	1527	Pavé de saumon	Salmon steak	<i>L. monocytogenes</i> A00M080	Raw material (salmon)	4°C for 1 month	0.4	4	a
2013	2870	Filets de saumon congelés	Frozen salmon fillets	<i>L. monocytogenes</i> Ad1185	Poisson fillet	TS+10%NaCl et -20 °C 3 days	1.4	4	a
2013	3597	Filet de Lieu noir	Saithe fillet	<i>L. monocytogenes</i> Ad994	Trout	HT 30 min 56°C	0.5	4	a
2013	3598	Filet de Pangas	Pangas fillet	<i>L. monocytogenes</i> Ad994	Trout	HT 30 min 56°C	0.5	4	a
2007	2341	Truite de mer fumée	Smoked sea trout	<i>L. monocytogenes</i> A00M023	Smoked salmon	Spiking 4°C HT 55°C 15 min	0.8	4	b
2007	2342	Saumon fumé d'Atlantique	Atlantic smoked salmon	<i>L. monocytogenes</i> A00M023	Smoked salmon	Spiking 4°C HT 55°C 15 min	0.8	4	b
2007	2451	Saumon fumé irlandais	Irish smoked salmon	<i>L. monocytogenes</i> A00M0113	Irish smoked salmon	Spiking HT 55°C 30 min	0.4	4	b
2007	2487	Saumon fumé	Smoked salmon	<i>L. monocytogenes</i> A00M0113	Smoked salmon	Spiking HT 55°C 30 min -20°C	0.5	4	b

POUR PLATE METHOD									
Date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury	Injury measurement		
2012	790	Saumon fumé de Norvège	Smoked salmon from Norway	Cross contamination with Norwegian salmon				4	b
2012	791	Saumon fumé de Norvège	Norwegian smoked salmon	Cross contamination with salmon				4	b
2012	792	Saumon fumé Atlantique	Atlantic smoked salmon	Cross contamination with Scottish salmon				4	b
2012	793	Saumon fumé Atlantique	Atlantic smoked salmon	Cross contamination with salmon				4	b
2012	1524	Saumon fumé	Smoked salmon	<i>L. monocytogenes</i> A00M009	Salmon	TS + NaCl for 1 month	0.4	4	b
2012	1525	Truite fumée	Smoked trout	<i>L. monocytogenes</i> A00M009	Salmon	TS + NaCl for 1 month	0.4	4	b
2013	2382	Saumon fumé d'Ecosse	Smoked salmon from Scotland	<i>L. monocytogenes</i> 850/109	Nordic plate	TS+10%NaCl	0.4	4	b
2013	2383	Saumon fumé de Norvège	Smoked salmon from Norway	<i>L. monocytogenes</i> 850/109	Nordic plate	TS+10%NaCl	0.4	4	b
2013	2384	Truite fumée	Smoked trout	<i>L. monocytogenes</i> 850/109	Nordic plate	TS+10%NaCl	0.44	4	b
2013	4016	Saumon fumé	Smoked salmon	<i>L. monocytogenes</i> Ad1192	Fish fillet	HT 20 min 56°C	0.5	4	b
2007	2528	Seiches à la tomate	Cuttlefish with tomato	<i>L. monocytogenes</i> Ad130	Cabbage and carrot salad	Spiking HT 55°C 40 min	0.7	4	c
2012	880	Colin d'Alaska sauce beurre blanc	Alaskan pollack with white butter sauce	<i>L. monocytogenes</i> 850/109	Nordic plate	HT 56°C 10 min	0.4	4	c
2012	881	Terrine aux noix de Saint Jacques	Terrine with scallops	<i>L. monocytogenes</i> 850/109	Nordic plate	HT 56°C 10 min	0.4	4	c
2012	882	Colin d'Alaska et ses petits légumes	Hake and its vegetables	<i>L. monocytogenes</i> A00M009	Salmon	HT 56°C 10 min	0.5	4	c
2012	883	Saumon à l'oseille et son riz cuisiné	Salmon with sorrel and cooked rice	<i>L. monocytogenes</i> A00M009	Salmon	HT 56°C 10 min	0.5	4	c
2007	2369	Epinards	Spinach	<i>L. monocytogenes</i> 180	Fresh salad	Spiking -20°C HT 55°C 15 min	1.0	5	a
2007	2370	Brocolis	Broccoli	<i>L. monocytogenes</i> 180	Fresh salad	Spiking -20°C HT 55°C 15 min	1.0	5	a
2007	2439	Poivrons rouges	Red peppers	<i>L. monocytogenes</i> Ad285	Green peppers	Spiking -20°C HT 55°C 30 min	0.8	5	a
2012	918	Piémontaise au jambon blanc	Piémontaise with white ham	<i>L. monocytogenes</i> Ad494	Piémontaise	HT 56°C 11 days	0.4	5	a

POUR PLATE METHOD									
Date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury	Injury measurement		
2012	919	Salade bretonne chou jambon	Breton salad with cabbage and ham	<i>L. monocytogenes</i> Ad494	Piémontaise	HT 56°C 11 days	0.4	5	a
2013	3364	Mangues en tranches surgelées	Frozen sliced mangoes	<i>L. monocytogenes</i> Ad532	Fruit	HT 30 min 56°C then -20°C pendant 5 days	0.5	5	a
2007	2347	Poêlée champêtre	Country style pan fried potatoes	<i>L. monocytogenes</i> Ad544	Pre-fried onions	Spiking 4°C HT 55°C 15 min	1.2	5	b
2007	2348	Julienne de légumes	Julienne of vegetables	<i>L. monocytogenes</i> Ad544	Pre-fried onions	Spiking 4°C HT 55°C 15 min	1.2	5	b
2007	2368	Macédoine de légumes	Mixed vegetables	<i>L. monocytogenes</i> Ad544	Pre-fried onions	Spiking -20°C HT 55°C 15 min	0.4	5	b
2007	2438	Epinards hachés	Chopped spinach	<i>L. monocytogenes</i> Ad285	Green peppers	Spiking -20°C HT 55°C 30 min	0.8	5	b
2007	2530	Légumes du Sud	Southern vegetables	<i>L. monocytogenes</i> Ad543	Peppers	Spiking HT 55°C 40 min	0.8	5	b
2012	924	Tortilla oignons	Onion tortilla	<i>L. monocytogenes</i> 1973/2400	Quiche Lorraine	HT 56°C 10 min	0.4	5	b
2012	925	Tarte aux fromages	Cheese pie	<i>L. monocytogenes</i> 1973/2400	Quiche Lorraine	HT 56°C 10 min	0.4	5	b
2012	927	Quiche Lorraine	Quiche Lorraine	<i>L. monocytogenes</i> Ad1195	Omelette	HT 56°C 10 min	0.6	5	b
2012	1528	Mélange de Julienne de légumes	Mixed Julienne vegetables	<i>L. monocytogenes</i> Ad545	Cabbage and carrot salad	4°C for 1 month	0.4	5	b
2012	1529	Mélange de salade IVième Gamme	Mixed salad	<i>L. monocytogenes</i> Ad545	Cabbage and carrot salad	4°C for 1 month	0.4	5	b
2012	1530	Légumes pour ratatouille	Vegetables for ratatouille	<i>L. monocytogenes</i> Ad544	Fried onions	HT 10 min 56°C	0.4	5	b
2013	2377	Carottes râpées IV Gamme	Shredded carrots	<i>L. monocytogenes</i> Ad1672	Zucchini	4 °C for 7 months	0.3	5	b
2013	2378	Mélange de légumes IV Gamme	Mixed vegetables	<i>L. monocytogenes</i> Ad1672	Zucchini	4 °C for 7 months	0.3	5	b
2013	2695	Poêlée méditerranéenne	Mediterranean pan-fried vegetables	<i>L. monocytogenes</i> Ad1196	Pancake	HT 10 min 56°C then -20°C 3 days	0.8	5	b
2013	2696	Poêlée Catalane	Catalan pan-fried vegetables	<i>L. monocytogenes</i> Ad1196	Pancake	HT 10 min 56°C then -20°C 3 days	0.8	5	b
2007	2367	Céleri rémoulade	Celery remoulade	<i>L. monocytogenes</i> Ad544	Pre-fried onions	Spiking -20°C HT 55°C 15 min	0.4	5	c
2007	2529	Gaspacho à l'Andalouse	Gaspacho	<i>L. monocytogenes</i> Ad545	Peppers	Spiking HT 55°C 40 min	0.8	5	c

POUR PLATE METHOD									
Date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury	Injury measurement		
2007	2531	Mouliné de légumes	Mixed vegetables	<i>L. monocytogenes</i> Ad543	Peppers	Spiking HT 55°C 40 min	0.8	5	c
2012	926	Crème anglaise	Custard cream	<i>L. monocytogenes</i> Ad1195	Omelette	HT 56°C 10 min	0.6	5	c
2013	2379	Salade carottes maïs cèleri	Carrot corn salad	<i>L. monocytogenes</i> Ad1493	Red peppers	4 °C for 7 months	0.4	5	c
2013	2380	Salade de carottes râpées	Grated carrot salad	<i>L. monocytogenes</i> Ad1493	Red peppers	4 °C for 7 months	0.4	5	c
2013	2381	Coleslaw	Coleslaw	<i>L. monocytogenes</i> Ad1493	Red peppers	4 °C for 7 months	0.4	5	c
2007	2373	Eau de process	Process water	<i>L. monocytogenes</i> Ad243	Pork environment	Spiking -20°C HT 55°C 30 min	0.4	6	a
2007	2452	Eau de process	Process water	<i>L. monocytogenes</i> 877/113	Swab	Spiking pH3 7 days	0.9	6	a
2007	2533	Eau de process	Process water	<i>L. monocytogenes</i> Ad627	Packaging-Dairy	Spiking HT 55°C 40 min	0.5	6	a
2012	920	Eau Saumure (produit de la mer)	Water brine (sea product)	<i>L. monocytogenes</i> A00E082	Salmon environment	pH4 11 days	0.4	6	a
2012	921	Eau de lavage Citerne n°417 (poudre de lait)	Wash water Tank n°417 (milk powder)	<i>L. monocytogenes</i> Ad551	Pastry environment	pH4 11 days	0.5	6	a
2012	923	Eau chaude refroidie (poudre de lait)	Chilled hot water (milk powder)	<i>L. monocytogenes</i> Ad625	Dairy environment	HT 56°C 10 min	0.5	6	a
2013	3159	Eau de cuisson langoustine	Cooking water (scampi)	<i>L. monocytogenes</i> Ad1676	Environment fish factory	HT 30 min 56°C	0.50	6	a
2013	3160	Eau de cassage langoustine	Process water (scampi)	<i>L. monocytogenes</i> Ad1676	Environment fish plant	HT 30 min 56°C	0.50	6	a
2013	3359	Eau de rinçage	Rinsing water	<i>L. monocytogenes</i> Ad243	Pork environment	-20°C 5 days then HT 30 min 56°C	0.8	6	a
2013	3360	Eau de rinçage	Rinsing water	<i>L. monocytogenes</i> Ad243	Pork environment	-20°C 5 days then HT 30 min 56°C	0.8	6	a
2013	4019	Eau cassage début de ligne	Process water	<i>L. monocytogenes</i> A00E035	Environment fish	HT 20 min 56°C	0.5	6	a
2013	4020	Eau refroidissement début de ligne	Cooling water at the beginning of the line	<i>L. monocytogenes</i> A00E035	Environment fish	HT 20 min 56°C	0.5	6	a
2007	2265	Eau de siphon	Siphon water	<i>L. monocytogenes</i> Ad550	Environment (sewer)	Spiking -20°C	0.6	6	b

POUR PLATE METHOD									
Date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury	Injury measurement		
2007	2453	Eau de siphon	Siphon water	<i>L. monocytogenes</i> A00E0038	Restoration mat	Spiking pH10 7days	0.5	6	b
2007	2481	Poussières	Dust	<i>L. monocytogenes</i> Ad243	Pork environment	Spiking -20°C	0.5	6	b
2007	2482	Poussières	Dust	<i>L. monocytogenes</i> Ad243	Pork environment	Spiking -20°C	0.5	6	b
2007	2483	Poussières	Dust	<i>L. monocytogenes</i> Ad243	Pork environment	Spiking -20°C	0.5	6	b
2007	2532	Eau de siphon	Siphon water	<i>L. monocytogenes</i> Ad627	Packaging-Dairy	Spiking HT 55°C 40 min	0.5	6	b
2012	922	Eau égout(Laiterie)	Sewage water (Dairy)	<i>L. monocytogenes</i> Ad625	Dairy environment	HT 56°C 10 min	0.5	6	b
2012	1045	Poussière sur armoire autoclave (production purée)	Dust	<i>L. monocytogenes</i> Ad549	Environment	HT 56°C 10 min	0.4	6	b
2012	1046	Poussières sol (production Purée carotte)	Dust	<i>L. monocytogenes</i> Ad549	Environment	HT 56°C 10 min	0.4	6	b
2012	1760	Poussières aspirateur (industrie laitière)	Dust	<i>L. monocytogenes</i> A00E049	Fish environment	pH4 for 1 month	0.5	6	b
2013	3361	Eau de siphon	Siphon water	<i>L. monocytogenes</i> Ad633	Environment	-20°C 5 days then HT 30 min 56°C	>0.8	6	b
2013	3362	Eau de siphon	Siphon water	<i>L. monocytogenes</i> Ad633	Environment	-20°C 5 days then HT 30 min 56°C	>0.8	6	b
2013	3601	Poussières	Dust	<i>L. monocytogenes</i> Ad627	Environment	pH4 1 month then HT 30 min 56°C	0.5	6	b
2007	2266	Chiffonnette table de préparation	Wipe	<i>L. monocytogenes</i> Ad550	Environment-Sewer	Spiking-20°C	0.6	6	c
2007	2267	Chiffonnette chariot	Wipe	<i>L. monocytogenes</i> Ad550	Environment-Sewer	Spiking-20°C	0.6	6	c
2007	2374	Chiffonnette chambre froide épices et arômes	Wipe	<i>L. monocytogenes</i> Ad243	Environment pig	Spiking -20°C HT 55°C 30 min	0.4	6	c
2007	2454	Chiffonnette chambre froide produits de la mer	Wipe	<i>L. monocytogenes</i> 877/113	Swab	Spiking pH3 7days	0.9	6	c
2007	2455	Chiffonnette milieu de ligne	Wipe	<i>L. monocytogenes</i> A00E0038	Environmental sample	Spiking pH10 7days	0.5	6	c

POUR PLATE METHOD									
Date	Sample No	Product (French name)	Product	Artificial contamination				Category	Type
				Strain	Origin	Injury	Injury measurement		
2007	2456	Chiffonnette fin de ligne	Wipe	<i>L. monocytogenes</i> A00E049	Environmental sample	Spiking TS+10%NaCl	0.7	6	c
2012	1047	Chiffonnette cutter (préparation purée de carotte)	Wipe	<i>L. monocytogenes</i> A00E049	Environment	HT 56°C 10 min	0.4	6	c
2012	1048	Chiffonnette poste pesée (préparation purée carotte)	Wipe	<i>L. monocytogenes</i> A00E049	Environment	HT 56°C 10 min	0.4	6	c
2012	1531	Chiffonnette bouche d'égout ligne pièce découpe (industrie porc)	Wipe	<i>L. monocytogenes</i> Ad549	Fish environment	pH4 pendant 20 days	0.4	6	c
2012	1532	Chiffonnette tapis bande ligne 3 découpe 2 (industrie porc)	Wipe	<i>L. monocytogenes</i> A00E049	Fish environment	pH4 pendant 20 days	0.4	6	c
2012	1758	Lingettes poussières mur conditionnement distributeur n°2 (industrie poisson)	Wipe	<i>L. monocytogenes</i> Ad549	Fish environment	pH4 for 1 month	0.5	6	c
2012	1759	Lingettes poussières bloc électrique maturation salage (industrie poisson)	Wipe	<i>L. monocytogenes</i> Ad549	Fish environment	pH4 for 1 month	0.5	6	c
2013	3161	Chiffonnette table fabrication sauce	Wipe	<i>L. monocytogenes</i> Ad551	Pastry	HT 30 min 56°C	0.6	6	c
2013	3162	Chiffonnette balance fabrication sauce	Wipe	<i>L. monocytogenes</i> Ad 551	Pastry	HT 30 min 56°C	0.6	6	c
2013	3357	Chiffonnette paroi baratte(volaille)	Wipe	<i>L. monocytogenes</i> Ad1271	Poultry environment	-20°C 5 days then HT 30 min 56°C	0.5	6	c
2013	3358	Chiffonnette planche à découper (volaille)	Wipe	<i>L. monocytogenes</i> Ad1271	Poultry environment	-20°C 5 days then HT 30 min 56°C	0.5	6	c
2013	4018	Chiffonnette bac éviscération	Wipe	<i>L. monocytogenes</i> Ad1278	Poultry environment	HT 20 min 56°C	0.5	6	c

Appendix 4 – Relative trueness study: raw data

<i>Results 1 – Reference method results</i>	<i>70</i>
<i>Results 2 - Spreading method</i>	<i>94</i>
<i>Results 3 - Pour plate method</i>	<i>104</i>

Rep. : Replicate

ND : Non determined result

* : Calculated result with < 4 colonies/plate

Ne : Estimated number

N': Arithmetical average

Results 1 – Reference method results

Value in red: dilution inconsistency according to the ISO 7218 (2024)

SPREADING METHOD

COMPOSITE FOOD																	
Year of analysis	n° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Replicate 1		Replicate 2		Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b			CFU/g	CFU/g	log CFU/g
2007	2345	Salade Strasbourgeoise	Strasbourg salad	100	>150	>150	>150	>150	/	/	/	/	86000	85000	91000	91000	4.96
				1000	91	81	90	80	91	81	90	80					
2007	2346	Salade poireaux poulet	Leek and chicken salad	100	>150	>150	>150	>150	/	/	/	/	51000	47000	45000	45000	4.65
				1000	45	57	52	41	45	57	52	41	N'	N'			
2007	2365	Entremêlé de pâtes et d'écrevisses	Pasta and crayfish mixture	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2366	Brioche au saumon	Brioche with salmon	100	>150	>150	>150	>150	/	/	/	/	/	/	ND	ND	ND
				1000	>150	>150	>150	>150	/	/	/	/					
2007	2409	Riz cuisiné au poisson	Rice cooked with fish	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2410	Salade cocktail au surimi	Surimi cocktail salad	10	1	3	0	2	1	3	0	2	20	10	9	9	0.95*
				100	0	0	0	0	0								
2007	2440	Coule d'œuf	Liquid egg	10	28	43	33	36	28	43	33	36	360	360	327	330	2.52
				100	8	1	5	4	8	1	5	4					
2007	2441	Crème anglaise	Custard	10	37	41	51	46	37	41	51	46	390	470	364	360	2.56
				100	3	5	2	5	3	5	2	5					
2007	2447	Salade Camarguaise au crabe	Camargue salad with crab	10	77	78	83	63	77	78	83	63	780	750	736	740	2.87
				100	4	12	5	13	4	12	5	13					
2007	2448	Salade Camarguaise au surimi	Camargue salad with surimi	10	79	99	98	73	79	99	98	73	920	860	836	840	2.92
				100	13	11	7	11	13	11	7	11					
2007	2450	Salade Alaska	Alaska salad	10	120	128	120	117	120	128	120	117	1200	1200	1136	1100	3.04
				100	5	18	15	20	5	18	15	20					
2007	2519	Aubergines farcies	Stuffed eggplant	100	16	26	20	22	16	26	20	22	2100	2100	1636	1600	3.20
				1000	2	2	2	3	2	2	2	3					
2007	2520	Lasagnes	Lasagna	10	35	28	30	42	35	28	30	42	320	400	345	350	2.54
				100	3	4	6	9	3	4	6	9					
2007	2521	Tomates farcies	Stuffed tomatoes	10	27	32	31	32	27	32	31	32	310	310	255	260	2.41
				100	1	7	5	1	1	7	5	1					
2019	6054	Filet de cabillaud riz et fondue de poireaux	Cod fillet rice and leek fondue	10	25	/	/	/	25	/	/	/	250	/	245	250	2.40
				100	2				2								
2019	6055	Bœuf bourguignon tagliatelles carottes champignons	Beef bourguignon tagliatelle with carrots and mushrooms	100	52	/	/	/	52	/	/	/	5400	/	5364	5400	3.73
				1000	7				7								
2019	7184	Tartelette aux pommes	Apple tartlet	10	10	/	/	/	10	/	/	/	110	/	109	110	2.04
				100	2				2								

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)
ADRIA
Summary report (Version 0)
COMPASS Listeria Agar Enumeration

SPREADING METHOD

COMPOSITE FOOD																			
Year of analysis	n° sample	Product (French name)	Product	Reference method: ISO 11290-2*															
				Dilution	Replicate 1		Replicate 2		Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)				
					CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b			CFU/g	CFU/g	CFU/g	CFU/g	log CFU/g
2019	7185	Flan	Flan	100	11	/	/	/	11	/	/	/	1100	/	1091	1100	3.04		
				1000	1				1										
2019	7186	Pastel de Nata	Pastel de Nata	1000	13	/	/	/	13	/	/	/	13000	/	12727	13000	4.11		
				10000	1				1										
2019	7435	Tartelette financier fraise	Strawberry tartlet	10	0	/	/	/	0	/	/	/	<10	/	<10	<10	<1.00		
				100	0				0										
2019	7436	Tortilla aux oignons	Onion tortilla	10	0	/	/	/	0	/	/	/	<10	/	<10	<10	<1.00		
				100	0				0										

SPREADING METHOD																	
MEAT PRODUCTS																	
Year of analysis	n° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Replicate 1		Replicate 2		Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU /plate b			CFU/g	CFU/g	CFU/g
2007	2245	Coquelet	Cockerel	100	12	6	7	3	12	6	7	3	900	500	1364	1400	3.15
				1000	3	1	0	1	3	1	0	1					
2007	2246	Cuisse de poulet	Chicken leg	10	1	0	1	0	1	0	1	0	5	5	9	9	0.95*
				100	0	0	0	0	0	0	0	0					
2007	2247	Ailes de poulet	Chicken wings	100	19	10	13	4	19	10	13	4	1400	850	1727	1700	3.23
				1000	0	1	2	1	0	1	2	1		Ne			
2007	2248	Rillettes	Rillettes	10	54	39	49	39	54	39	49	39	440	460	500	500	2.70
				100	1	3	8	4	1	3	8	4					
2007	2249	Rillettes	Rillettes	100	126	85	102	77	126	85	102	77	12000	9400	12600	13000	4.11
				1000	31	22	14	14	31	22	14	14					
2007	2250	Rillettes	Rillettes	100000	68	51	59	41	68	51	59	41	5800000	5100000	6636364	6600000	6.82
				1000000	5	3	5	7	5	3	5	7					
2007	2262	Filets de poulet	Chicken Fillets	10	12	22	23	21	12	22	23	21	170	210	136	140	2.15
				100	3	1	1	1	3	1	1	1					
2007	2263	Saucisson à l'ail	Garlic Sausage	10	20	12	15	12	20	12	15	12	160	140	182	180	2.26
				100	0	4	1	3	0	4	1	3					
2007	2264	Escalopes de dinde	Turkey cutlets	10	135	133	108	134	135	133	108	134	1300	1300	1345	1300	3.11
				100	13	12	12	21	13	12	12	21					
2007	2433	Chair à saucisse	Sausage meat	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2434	Jambon sec	Dry-cured ham	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2019	6056	Bavette d'Aloyau à griller	Sirloin steak to grill	100	15	/	/	/	15	/	/	/	1400	/	1364	1400	3.15
				1000	0				0								
2019	6057	Salami pur porc	Pure pork salami	10	92	/	/	/	92	/	/	/	920	/	918	920	2.96
				100	9				9								
2019	7187	Poulet au curry et légumes	Chicken curry and vegetables	10	5	/	/	/	5	/	/	/	50	/	45	45	1.65
				100	0				0					Ne	Ne	Ne	
2019	7188	Aiguillette de poulet cuisinés	Chicken aiguillette cooked	10	19	/	/	/	19	/	/	/	180	/	182	180	2.26
				100	1				1								
2019	7189	Fricadelles sauce tomate	Fricadelles with tomato sauce	10	96	/	/	/	96	/	/	/	960	/	955	960	2.98
				100	9				9								
2019	7190	Bœuf bourguignon	Bœuf bourguignon	100	93	/	/	/	93	/	/	/	8900	/	8909	8900	3.95
				1000	5				5								
2019	7191	Rougaille saucisses	Rougaille sausages	100	105	/	/	/	105	/	/	/	10000	/	10000	10000	4.00
				1000	5				5								
2019	7445	Fricadelle sauce tomate	Fricadelle with tomato sauce	10	0	/	/	/	0	/	/	/	<10	/	<10	<10	<1.00
				100	0				0								
2019	7446	Paupiette de veau sauce tomate	Raw sheep milk	10	0	/	/	/	0	/	/	/	<10	/	<10	<10	<1.00
				100	0				0								

SPREADING METHOD																	
DAIRY PRODUCTS																	
Year of analysis	n° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Replicate 1		Replicate 2		Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b			CFU/g	CFU/g	log CFU/g
2007	2259	Lait cru	Raw sheep milk	10	1	13	7	3	1	13	7	3	70	50	10	10	1.00*
				100	1	1	0	0	1	1	0	0					
2007	2260	Fromage à pâte molle	Soft cheese	10	illisible	illisible	illisible	illisible	/	/	/	/	/	/	ND	ND	ND
				100	illisible	illisible	illisible	illisible	/	/	/	/					
2007	2261	Fromage au lait cru de chèvre, cendré	Raw goat's milk cheese, ashed	10	illisible	illisible	illisible	illisible	/	/	/	/	1000	1200	1600	1600	3.20
				100	16	4	12	11	16	4	12	11					
2007	2274	Fromage non affiné au lait cru	Cheese not ripened with raw milk	100	0	0	0	0	0	0	0	0	<100	<100	<100	<100	<2.00
				1000	0	0	0	0	0	0	0	0					
2007	2275	Fromage non affiné au lait cru	Cheese not ripened with raw milk	1000	26	16	31	35	26	16	31	35	23000	32000	30000	30000	4.48
				10000	7	1	3	2	7	1	3	2					
2007	2276	Crème glacée noix de coco	Coconut ice cream	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2277	Crème glacée vanille	Vanilla ice cream	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2278	Lait cru	Raw milk	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2279	Lait cru	Raw milk	100	31	25	15	29	31	25	15	29	2700	2500	3000	3000	3.48
				1000	2	2	2	9	2	2	2	9					
2007	2343	Pâte molle au lait cru	Raw milk soft cheese	100	>150	>150	>150	>150	/	/	/	/	37000	41000	39000	39000	4.59
				1000	29	34	33	49	39	34	33	49					
2007	2344	Comté au lait cru	Raw milk cheese (Comté)	100	120	70	84	109	120	70	84	109	9400	10000	11364	11000	4.04
				1000	5	11	14	12	5	11	14	12					
2007	2371	Lait cru de brebis	Raw exe milk	10	4	6	7	6	4	6	7	6	50	65	36	36	1.56
				100	1	0	0	0	0	0	0	0			Ne	Ne	Ne
2007	2372	Lait cru de brebis	Raw exe milk	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2405	Crème glacée vanille	Vanilla ice cream	100	3	1	2	0	3	1	2	0	200	100	273	270	2.43*
				1000	0	0	0	0	0	0	0	0					
2007	2406	Crème glacée noix de coco	Coconut ice cream	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2435	Lait cru	Raw milk	10	25	29	14	11	25	29	14	11	300	130	282	280	2.45
				100	6	5	0	3	6	5	0	3					
2007	2436	Lait cru	Raw milk	10	26	30	21	25	26	30	21	25	290	260	255	260	2.41
				100	2	5	8	2	2	5	8	2					
2007	2437	Fromage de chèvre au lait cru	Raw milk goat cheese	10	9	12	5	15	9	12	5	15	110	91	82	82	1.91
				100	1	0	0	0			0	0	Ne		Ne	Ne	Ne
2007	2484	Fromage à pâte pressée cuite	Pressed cooked cheese	100	88	142	>150	79	88	142	/	79	13000	13000	8800	8800	3.94
				1000	36	28	47	33	36	28	47	33					
2007	2485	Fromage à pâte molle et croûte fleurie	Pressed cooked cheese fleurie	100	114	127	118	64	114	127	118	64	12000	9500	11636	12000	4.08
				1000	14	9	15	13	14	9	15	13					
2007	2522	Raclette au lait cru	Raw milk raclette	100	illisibe				/	/	/	/	/	/	ND	ND	ND
				1000					/	/	/	/					
2007	2523	Roquefort	Cheese (Roquefort)	10	104	96	83	59	104	96	83	59	1100	700	1055	1100	3.04
				100	12	32	5	7	12	32	5	7					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

SPREADING METHOD

DAIRY PRODUCTS																	
Year of analysis	n° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Replicate 1		Replicate 2		Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b			CFU/g	CFU/g	log CFU/g
2007	2524	Reblochon au lait cru	Raw milk cheese (Reblochon)	100	32	39	30	33	32	39	30	33	3700	3300	3455	3500	3.54
				1000	6	4	3	7	6	4	3	7					
2007	2525	Fromage à pâte molle non cuite au lait cru	Soft uncooked cheese with raw milk	10	121	116	104	136	121	116	104	136	1200	1300	1291	1300	3.11
				100	21	15	19	19	21	15	19	19					
2019	6058	Lait cru	Raw milk	100	79	/	/	/	79	/	/	/	8000	/	8000	8000	3.90
				1000	9	/	/	/	9	/	/	/					
2019	6059	Lait demi-écrémé pasteurisé	Pasteurized semi-skimmed milk	10	11	/	/	/	11	/	/	/	100	/	100	100	2.00
				100	0	/	/	/	0	/	/	/					
2019	6060	Fromage pasteurisé	Pasteurized cheese	10	12	/	/	/	12	/	/	/	120	/	118	120	2.08
				100	1	/	/	/	1	/	/	/					
2019	6061	Crème fraîche épaisse entière	Whole thick cream	100	13	/	/	/	13	/	/	/	1200	/	1182	1200	3.08
				1000	0	/	/	/	0	/	/	/					
2019	7437	Lait cru	Raw milk	10	0	/	/	/	0	/	/	/	<10	/	<10	<10	<1.00
				100	0	/	/	/	0	/	/	/					

Category
Type

SPREADING METHOD																	
FISHERY PRODUCTS																	
Year of analysis	n° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Replicate 1		Replicate 2		Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b			CFU/g	CFU/g	log CFU/g
2007	2341	Truite de mer fumée	Smoked sea trout	100	>150	>150	>150	>150	/	/	/	/	133000	150000	141000	140000	5.15
				1000	141	124	146	145	141	124	146	145					
2007	2342	Saumon fumé d'Atlantique	Smoked Atlantic salmon	100	>150	>150	>150	>150	/	/	/	/	160000	150000	>150000	>150000	>5.18
				1000	170	144	175	123	170	144	175	123					
2007	2362	Filet de sardine	Sardine fillet	10	13	17	14	16	13	17	14	16	140	150	118	120	2.08
				100	0	1	2	1	0	1	2	1					
2007	2363	Filet de Tilapia	Tilapia fillet	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2364	Saumon fumé de l'Atlantique	Atlantic smoked salmon	100	0	0	0	0	0	0	0	0	<100	<100	<100	<100	<2.00
				1000	0	0	0	0	0	0	0	0					
2007	2407	Filet de Pangas	Pangas fillet	100	1	0	2	0	1	0	2	0	50	100	100	100	2.00*
				1000	0	0	0	0	0	0	0	0					
2007	2408	Filet de lieu noir	Saithe fillet	10	14	4	6	6	14	4	6	6	90	60	127	130	2.11
				100	0	0	0	0	0	0	0	0					
2007	2449	Coktail de fruits de mer	Seafood cocktail	10	100	96	101	98	100	96	101	98	1000	1000	1018	1000	3.00
				100	12	16	15	10	12	16	15	10					
2007	2451	Saumon fumé irlandais	Irish smoked salmon	10	139	134	144	131	139	134	144	131	1400	1400	1455	1500	3.18
				100	21	10	12	24	21	10	12	24					
2007	2486	Filet de lieu	Fillet of pollock	100	83	95	106	90	83	95	106	90	9000	10000	8182	8200	3.91
				1000	7	13	17	10	7	13	17	10					
2007	2487	Saumon fumé	Smoked salmon	100	66	108	73	78	66	108	73	78	9100	8000	7091	7100	3.85
				1000	12	14	10	14	12	14	10	14					
2007	2488	Filet de Pangas	Pangas fillet	100	119	103	80	99	119	103	80	99	12000	10000	13000	13000	4.11
				1000	24	19	24	26	24	19	24	26					
2007	2526	Thon	Tuna	10	48	53	47	57	48	53	47	57	510	540	464	460	2.66
				100	3	9	4	11	3	9	4	11					
2007	2527	Filet de Maquereau	Mackerel fillet	10	50	39	55	46	50	39	55	46	470	530	500	500	2.70
				100	5	10	14	2	5	10	14	2					
2007	2528	Seiches à la tomate	Cuttlefish with tomato	10	19	31	23	16	19	31	23	16	230	200	173	170	2.23
				100	0	1	1	3	0	1	1	3					
2019	6062	Saumon fumé	Smoked Salmon	10	25	/	/	/	25	/	/	/	270	/	273	270	2.43
				100	5	/	/	/	5	/	/	/					
2019	6063	Terrine de saumon fumé	Smoked salmon terrine	10	19	/	/	/	19	/	/	/	170	/	173	170	2.23
				100	0	/	/	/	0	/	/	/					
2019	6064	Terrine de saumon fumé	Smoked salmon terrine	1000	7	/	/	/	7	/	/	/	7000	/	6364	6400	3.81
				10000	0	/	/	/	0	/	/	/					
2019	6065	Saumon à l'oseille et tagliatelles	Salmon with sorrel and tagliatelle	100	7	/	/	/	7	/	/	/	700	/	727	730	2.86
				1000	1	/	/	/	1	/	/	/					
2019	6066	Saumon à l'oseille et tagliatelles	Salmon with sorrel and tagliatelle	100	47	/	/	/	47	/	/	/	4900	/	4909	4900	3.69
				1000	7	/	/	/	7	/	/	/					
2019	7442	Saumon fumé	Smoked salmon	10	0	/	/	/	0	/	/	/	<10	/	<10	<10	<1.00
				100	0	/	/	/	0	/	/	/					
2019	7443	Truite fumée	Smoked trout	10	0	/	/	/	0	/	/	/	<10	/	<10	<10	<1.00
				100	0	/	/	/	0	/	/	/					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

SPREADING METHOD

Fishery Products																	
Year of analysis	n° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Replicate 1		Replicate 2		Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b	CFU/g	CFU/g	CFU/g	CFU/g	log CFU/g
2025	118541	Saumon fumé de Norvège	Smoked salmon from Norway	100	146	/	/	/	146	/	/	/	15000	/	14545	15000	4.18
				1000	14				14								

Category
Type

4 b

SPREADING METHOD																	
VEGETABLES																	
Year of analysis	n° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Replicate 1		Replicate 2		Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU /plate b			CFU/g	CFU/g	CFU/g
2007	2347	Poêlée champêtre	Country-style pan-fried stew	100	>150	>150	131	148	/	/	131	148	38000	15000	13100	13000	4.11
				1000	39	36	28	25	39	36	28	25					
2007	2348	Julienne de légumes	Julienne of vegetables	100	144	129	111	107	144	129	111	107	15000	12000	14400	14000	4.15
				1000	32	28	27	8	32	28	27	8					
2007	2367	Céleri rémoulade	Remoulade celery	100	0	0	0	0	0	0	0	0	<100	<100	<100	<100	<2.00
				1000	0	0	0	0	0	0	0	0					
2007	2368	Macédoine de légumes	Mixed vegetables	100	1	0	2	0	2	0	2	0	100	100	182	180	2.26*
				1000	0	0	0	0	0	0	0	0					
2007	2369	Epinards	Spinach	10	1	1	1	2	1	1	1	2	10	15	10	10	1.00*
				100	0	0	0	0	0	0	0	0					
2007	2370	Brocolis	Broccoli	10	1	2	6	2	1	2	6	2	15	40	55	55	1.74
				100	0	0	0	0	0	0	0	0			Ne	Ne	Ne
2007	2438	Epinards hachés	Chopped spinach	10	49	35	37	33	49	35	37	33	420	330	464	460	2.66
				100	2	6	1	1	2	6	1	1					
2007	2439	Poivrons rouges	Red peppers	10	20	11	13	11	20	11	13	11	160	120	200	200	2.30
				100	2	2	0	0	2	2	0	0					
2007	2529	Gaspacho à l'Andalouse	Gaspacho	10	64	62	70	73	64	62	70	73	660	720	691	690	2.84
				100	12	7	6	9	12	7	6	9					
2007	2530	Légumes du Sud	Southern vegetables	10	27	19	15	26	27	19	15	26	240	220	273	270	2.43
				100	3	4	2	5	3	4	2	5					
2007	2531	Mouliné de légumes	Ground vegetables	10	41	81	58	79	41	81	58	79	660	740	464	460	2.66
				100	10	12	9	16	10	12	9	16					
2019	7105	Framboises entières surgelées	Frozen whole raspberries	10	0	/	/	/	0	/	/	/	<10	/	<10	<10	<1.00
				100	0	/	/	/	0	/	/	/					
2019	7106	Fraises entières surgelées	Frozen whole strawberries	10	7	/	/	/	7	/	/	/	70	/	64	64	1.81
				100	0	/	/	/	0	/	/	/			Ne	Ne	Ne
2019	7107	Poireaux en rondelles surgelés	Frozen leek slices	100	9	/	/	/	9	/	/	/	900	/	818	820	2.91
				1000	0	/	/	/	0	/	/	/			Ne	Ne	Ne
2019	7177	Carottes Nantaises florettes	Carrots	10	4	/	/	/	4	/	/	/	40	/	55	55	1.74
				100	2	/	/	/	2	/	/	/			Ne	Ne	Ne
2019	7178	Cœur d'artichaud marinés	Marinated artichoke hearts	10	9	/	/	/	9	/	/	/	90	/	82	82	1.91
				100	0	/	/	/	0	/	/	/			Ne	Ne	Ne
2019	7179	Tartare de légumes	Vegetable tartar	100	23	/	/	/	23	/	/	/	2500	/	2455	2500	3.40
				1000	4	/	/	/	4	/	/	/					
2019	7180	Caviar d'aubergines	Eggplant caviar	1000	12	/	/	/	12	/	/	/	11000	/	10909	11000	4.04
				10000	0	/	/	/	0	/	/	/					
2019	7438	Ananas coupés	Cut pineapple	10	0	/	/	/	0	/	/	/	<10	/	<10	<10	<1.00
				100	0	/	/	/	0	/	/	/					
2019	7439	Fruits découpés (fraise, pomme, raisin)	Cut up fruits (strawberry, apple, grape)	10	0	/	/	/	0	/	/	/	<10	/	<10	<10	<1.00
				100	0	/	/	/	0	/	/	/					
2019	7440	Tartelette poireaux champignons	Leek and mushroom tartlet	10	0	/	/	/	0	/	/	/	<10	/	<10	<10	<1.00
				100	0	/	/	/	0	/	/	/					
2019	7441	Galettes végétales à la parisienne	Vegetable patties Parisian style	10	0	/	/	/	0	/	/	/	<10	/	<10	<10	<1.00
				100	0	/	/	/	0	/	/	/					

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SPREADING METHOD

VEGETABLES																	
Year of analysis	n° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Replicate 1		Replicate 2		Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ /plate b	CFU/g	CFU/g	CFU/g	CFU/g	log CFU/g
2019	7678	Pommes de terre crues	Raw potatoes	100	24	/	/	/	24	/	/	/	2400	/	2364	2400	3.38
				1000	2				2								

Category
Type

5a

SPREADING METHOD																	
PRODUCTION ENVIRONMENTAL SAMPLES																	
Year of analysis	n° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Replicate 1		Replicate 2		Replicate 1 (confirmed)		Replicate 2 (confirmed)		Replicate 1	Replicate 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU /plate b			CFU/g	CFU/g	CFU/g
2007	2265	Eau de siphon	Siphon water	10	14	20	18	16	14	20	18	16	170	190	136	140	2.15
				100	1	2	1	6	1	2	1	6					
2007	2266	Chiffonnette table de préparation	Wipe	10	136	134	135	131	136	134	135	131	1400	1400	1436	1400	3.15
				100	22	22	29	13	22	22	29	13					
2007	2267	Chiffonnette chariot	Wipe	10	93	126	127	111	93	126	127	111	1100	1200	1009	1000	3.00
				100	18	13	16	13	18	13	16	13					
2007	2373	Eau de process	Process water	100	2	1	1	4	2	1	1	4	150	250	182	180	2.26*
				1000	0	0	0	0	0								
2007	2374	Chiffonnette chambre froide épices et arômes	Wipe	100	0	0	0	0	0	0	0	0	<100	<100	<100	<100	<2.00
				1000	0	0	0	0	0	0	0						
2007	2452	Eau de process	Process water	10	94	98	95	85	94	98	95	85	990	880	955	960	2.98
				100	11	15	7	6	11	15	7	6					
2007	2453	Eau de siphon	Siphon water	10	4	5	5	6	4	5	5	6	45	55	36	36	1.56
				100	1	1	0	0	0								
2007	2454	Chiffonnette chambre froide produits de la mer	Wipe	10	83	73	65	57	83	73	65	57	810	670	873	870	2.94
				100	13	9	7	19	13	9	7	19					
2007	2455	Chiffonnette milieu de ligne	Wipe	10	7	5	2	4	7	5	2	4	60	30	64	64	1.81
				100	0	0	0	0	0								
2007	2456	Chiffonnette fin de ligne	Wipe	10	6	2	4	6	6	2	4	6	40	50	55	55	1.74
				100	0	0	1	0	0								
2007	2481	Poussières	Dust	10	>150	>150	>150	>150	/	/	/	/	4100	4800	4000	4000	3.60
				100	40	42	51	44	40	42	51	44					
2007	2482	Poussières	Dust	10	77	64	96	91	77	64	96	91	740	950	809	810	2.91
				100	12	10	11	11	12	10	11	11					
2007	2483	Poussières	Dust	10	>150	>150	>150	>150	/	/	/	/	1700	2200	2300	2300	3.36
				100	23	11	23	20	23	11	23	20					
2007	2532	Eau de siphon	Siphon water	100	42	46	45	48	42	46	45	48	4300	4600	4091	4100	3.61
				1000	3	3	3	6	3	3	3	6					
2007	2533	Eau de process	Process water	100	30	32	24	29	30	32	24	29	3000	2700	3000	3000	3.48
				1000	3	2	4	3	3	2	4	3					
2019	7181	Eau de rinçage (laitiers)	Rinsing water (dairy)	10	0	/	/	/	0	/	/	/	<10	/	<10	<10	<1.00
				100	0				0								
2019	7182	Eau de rinçage cutter (volaille)	Rinsing water cutter (poultry)	100	59	/	/	/	59	/	/	/	5900	/	5909	5900	3.77
				1000	6				6								
2019	7183	Eau de rinçage (découpe végétaux)	Rinsing water (vegetable cutter)	10	28	/	/	/	28	/	/	/	300	/	300	300	2.48
				100	5				5								
2019	7444	Eau de process (cutter laitier)	Process water (dairy cutter)	10	0	/	/	/	0	/	/	/	<10	/	<10	<10	<1.00
				100	0				0								
2019	7677	Eau de process rinçage découpe viande	Rinsing process water for meat cutting	100	28	/	/	/	28	/	/	/	2900	/	2909	2900	3.46
				1000	4				4								

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

ADRIA

Summary report (Version 0)

COMPASS Listeria Agar Enumeration

POUR PLATE METHOD

COMPOSITE FOOD																	
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Rep. 1		Rep. 2		Rep. 1 (confirmed)		Rep. 2 (confirmed)		Rep. 1	Rep. 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b			CFU/g	CFU/g	log CFU/g
2007	2345	Salade Strasbourgeoise	Strasbourg salad	100	>150	>150	>150	>150	/	/	/	/	86000	85000	91000	91000	4.96
				1000	91	81	90	80	91	81	90	80					
2007	2346	Salade poireaux poulet	Leek and chicken salad	100	>150	>150	>150	>150	/	/	/	/	51000	47000	45000	45000	4.65
				1000	45	57	52	41	45	57	52	41					
2007	2365	Entremêlé de pâtes et d'écrevisses	Pasta and crayfish mixture	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2366	Brioche au saumon	Brioche with salmon	100	>150	>150	>150	>150	/	/	/	/	ND	ND	ND	ND	ND
				1000	>150	>150	>150	>150	/	/	/	/					
2007	2409	Riz cuisiné au poisson	Rice cooked with fish	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2410	Salade cocktail au surimi	Surimi cocktail salad	10	1	3	0	2	1	3	0	2	40	10	9	9	0.95*
				100	0	0	0	0	0	0	0	0					
2007	2440	Coule d'œuf	Liquid egg	10	28	43	33	36	28	43	33	36	360	360	327	330	2.52
				100	8	1	5	4	8	1	5	4					
2007	2441	Crème anglaise	Custard	10	37	41	51	46	37	41	51	46	390	470	364	360	2.56
				100	3	5	2	5	3	5	2	5					
2007	2447	Salade Camarguaise au crabe	Camargue salad with crab	10	77	78	83	63	77	78	83	63	780	780	736	740	2.87
				100	4	12	5	13	4	12	5	13					
2007	2448	Salade Camarguaise au surimi	Camargue salad with surimi	10	79	99	98	73	79	99	98	73	920	860	836	840	2.92
				100	13	11	7	11	13	11	7	11					
2007	2450	Salade Alaska	Alaska salad	10	120	128	120	117	120	128	120	117	1200	1200	1136	1100	3.04
				100	5	18	15	20	5	18	15	20					
2007	2519	Aubergines farcies	Stuffed eggplant	100	16	26	20	22	16	26	20	22	2100	2100	1636	1600	3.20
				1000	2	2	2	3	2	2	2	3					
2007	2520	Lasagnes	Lasagna	10	35	28	30	42	35	28	30	42	320	400	345	350	2.54
				100	3	4	6	9	3	4	6	9					
2007	2521	Tomates farcies	Stuffed tomatoes	10	27	32	31	32	27	32	31	32	310	310	255	260	2.41
				100	1	7	5	1	1	7	5	1					
2012	781	Pâtes bolognaise	Bolognese Pasta	10000	38	/	21	/	38	/	21	/	350000	210000	380000	380000	5.58
				100000	0	/	2	/	0	/	2	/					
2012	794	Salade de poisson	Fish salad	10	0	/	0	/	0	/	0	/	<10	<10	<10	<10	<1.00
				100	0	/	0	/	0	/	0	/					
2012	797	Pennes au saumon	Salmon penne	10000	38	/	43	/	38	/	43	/	370000	400000	372727	370000	5.57
				100000	3	/	1	/	3	/	1	/					
2013	2385	Salade surimi carottes ananas	Surimi salad with carrots and pineapple	10	110	/	82	/	110	/	82	/	1100	850	1082	1100	3.04
				100	9	/	11	/	9	/	11	/					
2013	2386	Pâtes aux surimi	Pasta with surimi	100	54	/	28	/	54	/	28	/	5500	3200	5545	5500	3.74
				1000	7	/	7	/	7	/	7	/					
2013	2692	Salade de riz thon œuf	Rice salad with tuna and egg	10	0	/	3	/	0	/	3	/	<10	30	<10	<10	<1.00
				100	1	/	0	/	1	/	0	/					
2013	2693	Quiche de saumon brocolis	Salmon and broccoli quiche	10	17	/	12	/	17	/	12	/	170	130	173	170	2.23
				100	2	/	2	/	2	/	2	/					

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POUR PLATE METHOD

COMPOSITE FOOD																				
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*															Category	Type
				Dilution	Rep. 1		Rep. 2		Rep. 1 (confirmed)		Rep. 2 (confirmed)		Rep. 1	Rep. 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)					
					CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b			CFU/g	CFU/g	log CFU/g			
2013	2694	Quiche oignons lardons	Onion and bacon quiche	100	23	/	24	/	23	/	24	/	2300	2300	2273	2300	3.36	1	b	
				1000	2	/	1	/	2	/	1	/								
2013	2873	Hachis parmentier de bœuf	Beef parmentier	10	101	/	100	/	101	/	100	/	1000	970	1027	1000	3.00	1	b	
				100	12	/	7	/	12	/	7	/								
2013	2874	Macaronis au bœuf	Beef macaroni	10	349	/	420	/	349	/	420	/	3700	4200	5900	5900	3.77	1	b	
				100	59	/	37	/	59	/	37	/								
2013	2875	Parmentier de canard	Duck parmentier	100	104	/	109	/	104	/	109	/	10000	11000	10182	10000	4.00	1	b	
				1000	8	/	13	/	8	/	13	/								
2013	3193	Lasagnes bolognaises	Lasagna bolognese	100	82	/	55	/	82	/	55	/	8300	5400	8273	8300	3.92	1	b	
				1000	9	/	4	/	9	/	4	/								
2013	3195	Salade campagnarde	Country salad	10	0	/	0	/	0	/	0	/	<10	<10	<10	<10	<1.00	1	a	
				100	0	/	0	/	0	/	0	/								
2013	3196	Salade conchiglie,tomate,mozzarella	Conchiglie, tomato and mozzarella salad	10	240	/	248	/	240	/	248	/	2400	2500	2700	2700	3.43	1	a	
				100	27	/	26	/	27	/	26	/								
2013	3599	Salade de thon	Tuna salad	10	49	/	34	/	49	/	34	/	480	360	482	480	2.68	1	a	
				100	4	/	6	/	4	/	6	/								
2013	3600	Salade Nordique	Nordic salad	10	28	/	17	/	28	/	17	/	260	200	264	260	2.41	1	a	
				100	1	/	5	/	1	/	5	/								
2019	7184	Tartelette aux pommes	Apple tartlet	10	10	/	/	/	10	/	/	/	110	/	109	110	2.04	1	c	
				100	2	/	/	/	2	/	/	/								
2019	7185	Flan	Flan	100	11	/	/	/	11	/	/	/	1100	/	1091	1100	3.04	1	c	
				1000	1	/	/	/	1	/	/	/								
2019	7186	Pastel de Nata	Pastel of Nata	1000	13	/	/	/	13	/	/	/	13000	/	12727	13000	4.11	1	c	
				10000	1	/	/	/	1	/	/	/								
2019	7435	Tartelette financier fraise	Strawberry financial tartlet	10	0	/	/	/	0	/	/	/	<10	/	<10	<10	<1.00	1	c	
				100	0	/	/	/	0	/	/	/								
2019	7436	Tortilla aux oignons	Onion tortilla	10	0	/	/	/	0	/	/	/	<10	/	<10	<10	<1.00	1	c	
				100	0	/	/	/	0	/	/	/								

POUR PLATE METHOD																	
MEAT PRODUCTS																	
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Rep. 1		Rep. 2		Rep. 1 (confirmed)		Rep. 2 (confirmed)		Rep. 1	Rep. 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b			CFU/g	CFU/g	log CFU/g
2007	2245	Coquelet	Cockerel	100	12	6	7	3	12	6	7	3	900	1000	1364	1400	3.15
				1000	3	1	0	1	3	1	0	1					
2007	2246	Cuisse de poulet	Chicken leg	10	1	0	1	0	1	0	1	0	5	5	9	9	0.95*
				100	0	0	0	0	0	0	0	0					
2007	2247	Ailes de poulet	Chicken wings	100	19	10	13	4	19	10	13	4	1400	900	1727	1700	3.23
				1000	0	1	2	1	0	1	2	1					
2007	2248	Rillettes	Rillettes	10	54	39	49	39	54	39	49	39	440	460	500	500	2.70
				100	1	3	8	4	1	3	8	4					
2007	2249	Rillettes	Rillettes	100	126	85	102	77	126	85	102	77	12000	9400	14273	14000	4.15
				1000	31	22	14	14	31	22	14	14					
2007	2250	Rillettes	Rillettes	100000	68	51	59	41	68	51	59	41	5800000	5100000	6636364	6600000	6.82
				1000000	5	3	5	7	5	3	5	7					
2007	2262	Filets de poulet	Chicken Fillets	10	12	22	23	21	12	22	23	21	170	210	136	140	2.15
				100	3	1	1	1	3	1	1	1					
2007	2263	Saucisson à l'ail	Garlic Sausage	10	20	12	15	12	20	12	15	12	160	140	182	180	2.26
				100	0	4	1	3	0	4	1	3					
2007	2264	Escalopes de dinde	Turkey cutlets	10	135	133	108	134	135	133	108	134	1300	1300	1345	1300	3.11
				100	13	12	12	21	13	12	12	21					
2007	2433	Chair à saucisse	Sausage meat	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2434	Jambon sec	Dry-cured ham	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2012	780	Viande hachée de bœuf	Ground beef	10	2	/	0	/	2	/	0	/	20	<10	18	18	1.26*
				100	0	/	0	/	0	/	0	/					
2012	798	Mousse de foie	Liver mousse	100	98	/	118	/	98	/	118	/	10000	12000	10000	10000	4.00
				1000	12	/	12	/	12	/	12	/					
2012	799	Mousse de Canard	Duck mousse	10000	>150	/	>150	/	>150	/	>150	/	3300000	2100000	3300000	3300000	6.52
				100000	33	/	21	/	33	/	21	/					
2012	800	Pâté provençal	Provençal pâté	10000	>150	/	>150	/	>150	/	>150	/	3100000	5600000	3100000	3100000	6.49
				100000	31	/	56	/	31	/	56	/					
2012	801	Terrine de campagne	Pâté	1000	28	/	19	/	28	/	19	/	25000	20000	25455	25000	4.40
				10000	0	/	3	/	0	/	3	/					
2012	877	Steak haché de porc surgelé	Frozen minced pork steak	10	210	/	212	/	210	/	212	/	2200	2100	2500	2500	3.40
				100	25	/	19	/	25	/	19	/					
2012	878	Mousse de foie	Liver mousse	10	22	/	14	/	22	/	14	/	260	150	255	260	2.41
				100	6	/	2	/	6	/	2	/					
2012	879	Terrine de campagne	Pâté	10	68	/	75	/	68	/	75	/	650	730	645	650	2.81
				100	3	/	5	/	3	/	5	/					
2012	884	Chipolatas	Chipolatas	1000	55	/	44	/	55	/	44	/	51000	44000	50909	51000	4.71
				10000	1	/	4	/	1	/	4	/					
2012	885	Escalopes de volaille	Poultry cutlets	100	39	/	45	/	39	/	45	/	3800	4100	3818	3800	3.58
				1000	3	/	0	/	3	/	0	/					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

ADRIA

Summary report (Version 0)

COMPASS Listeria Agar Enumeration

POUR PLATE METHOD

MEAT PRODUCTS																	
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Rep. 1		Rep. 2		Rep. 1 (confirmed)		Rep. 2 (confirmed)		Rep. 1	Rep. 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b			CFU/g	CFU/g	log CFU/g
2012	886	Manchons de Canard	Duck	1000	81	/	86	/	81	/	86	/	84000	84000	83636	84000	4.92
				10000	11	/	6	/	11	/	6	/					
2013	3095	Saucisse sèche	Dry sausage	10	8	/	7	/	8	/	7	/	80	70	91	91	1.96
				100	2	/	1	/	2	/	1	/					
2013	3096	Rosette	Rosette	10	60	/	79	/	60	/	79	/	640	780	636	640	2.81
				100	10	/	7	/	10	/	7	/					
2013	3097	Saucisse de Francfort	Sausage	10	44	/	63	/	44	/	63	/	460	610	464	460	2.66
				100	7	/	4	/	7	/	4	/					
2013	3098	Terrine de campagne au poivre vert	Pâté with green pepper	10	67	/	78	/	67	/	78	/	670	760	673	670	2.83
				100	7	/	6	/	7	/	6	/					
2013	3163	Poitrine de porc	Pork belly	100	60	/	49	/	60	/	49	/	6300	4900	6273	6300	3.80
				1000	9	/	5	/	9	/	5	/					
2013	3164	Chair à saucisse	Sausage meat	10	5	/	2	/	5	/	2	/	50	20	45	45	1.65
				100	0	/	1	/	0	/	1	/					
2013	3165	Cuisse de poulet	Chicken leg	10	4	/	5	/	4	/	5	/	40	50	64	64	1.81
				100	3	/	0	/	3	/	0	/					
2013	3166	Escalope de poulet	Chicken leg	10	20	/	11	/	20	/	11	/	250	120	245	250	2.40
				100	7	/	2	/	7	/	2	/					
2013	3191	Saucisson sec	Dry sausage	10	0	/	0	/	0	/	0	/	<10	<10	<10	<10	<1.00
				100	0	/	0	/	0	/	0	/					
2013	3192	Viande hachée de bœuf	Minced beef	10	0	/	0	/	0	/	0	/	<10	<10	<10	<10	<1.00
				100	0	/	0	/	0	/	0	/					
2013	3603	Petite viande rouge	Chicken curry and vegetables	10	5	/	1	/	5	/	1	/	50	10	55	55	1.74
				100	1	/	0	/	1	/	0	/					
2019	7187	Poulet au curry et légumes	Chicken curry and vegetables	10	5	/	/	/	5	/	/	/	50	/	45	45	1.65
				100	0	/	/	/	0	/	/	/					
2019	7188	Aiguillette de poulet cuisinés	Cooked chicken aiguillette	10	19	/	/	/	19	/	/	/	180	/	182	180	2.26
				100	1	/	/	/	1	/	/	/					
2019	7189	Fricadelles sauce tomate	Fricadelles with tomato sauce	10	96	/	/	/	96	/	/	/	960	/	955	960	2.98
				100	9	/	/	/	9	/	/	/					
2019	7190	Bœuf bourguignon	Boeuf bourguignon	100	93	/	/	/	93	/	/	/	8900	/	8909	8900	3.95
				1000	5	/	/	/	5	/	/	/					
2019	7191	Rougaille saucisses	Sausage rougaille	100	105	/	/	/	105	/	/	/	10000	/	10000	10000	4.00
				1000	5	/	/	/	5	/	/	/					

POUR PLATE METHOD

DAIRY PRODUCTS																	
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Rep. 1		Rep. 2		Rep. 1 (confirmed)		Rep. 2 (confirmed)		Rep. 1	Rep. 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b			CFU/g	CFU/g	log CFU/g
2007	2259	Lait cru de brebis	Raw sheep milk	10	1	13	7	3	1	13	7	3	70	50	10	10	1.00*
				100	1	1	0	0	1	1	0	0					
2007	2260	Fromage à pâte molle	Soft cheese	10	illisible	illisible	illisible	illisible	/	/	/	/	ND	ND	ND	ND	ND
				100	illisible	illisible	illisible	illisible	/	/	/	/					
2007	2261	Fromage au lait cru de chèvre, cendré	Raw goat's milk cheese, ashed	10	illisible	illisible	illisible	illisible	/	/	/	/	1000	1200	1600	1600	3.20
				100	16	4	12	11	16	4	12	11					
2007	2274	Fromage non affiné au lait cru	Cheese not ripened with raw milk	100	0	0	0	0	0	0	0	0	<100	<100	<100	<100	<2.00
				1000	0	0	0	0	0	0	0	0					
2007	2275	Fromage non affiné au lait cru	Cheese not ripened with raw milk	1000	26	16	31	35	26	16	31	35	23000	32000	30000	30000	4.48
				10000	7	1	3	2	7	1	3	2					
2007	2276	Crème glacée noix de coco	Coconut ice cream	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2277	Crème glacée vanille	Vanilla ice cream	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2278	Lait cru	Raw milk	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2279	Lait cru	Raw milk	100	31	25	15	29	31	25	15	29	2700	2500	3000	3000	3.48
				1000	2	2	2	9	2	2	2	9					
2007	2343	Pâte molle au lait cru	Raw milk soft cheese	100	>150	>150	>150	>150	/	/	/	/	37000	41000	39000	39000	4.59
				1000	29	34	33	49	39	34	33	49					
2007	2344	Comté au lait cru	Raw milk cheese (Comté)	100	120	70	84	109	120	70	84	109	9400	10000	11364	11000	4.04
				1000	5	11	14	12	5	11	14	12					
2007	2371	Lait cru de brebis	Raw exe milk	10	4	6	7	6	4	6	7	6	50	65	36	36	1.56
				100	1	0	0	0	0	0	0	0			Ne	Ne	Ne
2007	2372	Lait cru de brebis	Raw exe milk	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2405	Crème glacée vanille	Vanilla ice cream	100	3	1	2	0	3	1	2	0	200	100	273	270	2.43*
				1000	0	0	0	0	0	0	0	0					
2007	2406	Crème glacée noix de coco	Coconut ice cream	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2435	Lait cru	Raw milk	10	25	29	14	11	25	29	14	11	300	130	282	280	2.45
				100	6	5	0	3	6	5	0	3					
2007	2436	Lait cru	Raw milk	10	26	30	21	25	26	30	21	25	290	260	255	260	2.41
				100	2	5	8	2	2	5	8	2					
2007	2437	Fromage de chèvre au lait cru	Raw milk goat cheese	10	9	12	5	15	9	12	5	15	110	100	82	82	1.91
				100	1	0	0	0	0	0	0	0			Ne	Ne	Ne
2007	2484	Fromage à pâte pressée cuite	Pressed cooked cheese	100	88	142	>150	79	88	142	/	79	13000	13000	8800	8800	3.94
				1000	36	28	47	33	36	28	47	33					
2007	2485	Fromage à pâte molle et croûte fleurie	Pressed cooked cheese	100	114	127	118	64	114	127	118	64	12000	9500	11636	12000	4.08
				1000	14	9	15	13	14	9	15	13					
2007	2522	Raclette au lait cru	Raw milk raclette	100	illisible	0	0	0	/	/	/	/	ND	ND	ND	ND	ND
				1000	0	0	0	0	/	/	/	/					

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POUR PLATE METHOD

DAIRY PRODUCTS																		
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*														
				Dilution	Rep. 1		Rep. 2		Rep. 1 (confirmed)		Rep. 2 (confirmed)		Rep. 1	Rep. 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)			Category
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b			CFU/g	CFU/g	log CFU/g	
2007	2523	Roquefort	Cheese (Roquefort)	10	104	96	83	59	104	96	83	59	1100	700	1055	1100	3.04	3
				100	12	32	5	7	12	32	5	7						a
2007	2524	Reblochon au lait cru	Raw milk cheese (Reblochon)	100	32	39	30	33	32	39	30	33	3700	3300	3455	3500	3.54	3
				1000	6	4	3	7	6	4	3	7						a
2007	2525	Fromage à pâte molle non cuite au lait cru	Soft uncooked cheese with raw milk	10	121	116	104	136	121	116	104	136	1200	1300	1291	1300	3.11	3
				100	21	15	19	19	21	15	19	19						a
2012	772	Lait cru de brebis	Raw sheep's milk	100	69	/	85	/	69	/	85	/	7100	8100	7091	7100	3.85	3
				1000	9	/	4	/	9	/	4	/						b
2012	773	Lait cru de brebis	Raw sheep's milk	10	2	/	9	/	2	/	9	/	20	90	27	27	1.43*	3
				100	1	/	0	/	1	/	0	/						b
2012	774	Lait cru de brebis	Raw sheep's milk	10	211	/	182	/	211	/	182	/	2100	1900	1800	1800	3.26	3
				100	18	/	25	/	18	/	25	/						b
2012	775	Fromage au lait cru de brebis	Cheese made with raw sheep's milk	100	0	/	0	/	0	/	0	/	<100	<100	<100	<100	<2.00	3
				1000	0	/	0	/	0	/	0	/						a
2012	776	Fromage au lait cru de brebis	Cheese made with raw sheep's milk	100	1	/	6	/	1	/	6	/	100	600	182	180	2.26*	3
				1000	1	/	1	/	1	/	1	/						a
2012	777	Fromage au lait cru de brebis	Cheese made with raw sheep's milk	1000	148	/	118	/	148	/	118	/	140000	120000	143636	140000	5.15	3
				10000	10	/	13	/	10	/	13	/						a
2012	778	Fromage non affiné au lait cru de vache	Cheese not ripened with raw cow's milk	100	24	/	18	/	24	/	18	/	2500	1900	2455	2500	3.40	3
				1000	3	/	3	/	3	/	3	/						a
2012	779	Fromage non affiné au lait cru de vache	Cheese not ripened with raw cow's milk	100	16	/	8	/	16	/	8	/	1500	800	1455	1500	3.18	3
				1000	0	/	3	/	0	/	3	/						a
2012	887	Crème dessert à la vanille	Vanilla dessert cream	10	63	/	52	/	63	/	52	/	660	550	655	660	2.82	3
				100	9	/	8	/	9	/	8	/						c
2012	1042	Tiramisu	Tiramisu	10	38	/	37	/	38	/	37	/	370	380	373	370	2.57	3
				100	3	/	5	/	3	/	5	/						c
2012	1043	Panna cotta	Panna cotta	10	69	/	78	/	69	/	78	/	710	780	709	710	2.85	3
				100	9	/	8	/	9	/	8	/						c
2012	1044	Fromage au lait cru de brebis	Cheese made from raw sheep's milk	100	14	/	19	/	14	/	19	/	1400	2100	1364	1400	3.15	3
				1000	1	/	4	/	1	/	4	/						a
2012	1523	Glace vanille	Vanilla ice cream	100	47	/	44	/	47	/	44	/	4600	4200	4636	4600	3.66	3
				1000	4	/	2	/	4	/	2	/						c
2012	1858	Fromage de brebis	Ewe milk cheese	1000	16	/	13	/	16	/	13	/	16000	13000	16364	16000	4.20	3
				10000	2	/	1	/	2	/	1	/						c
2012	1859	Panna cotta	Panna cotta	1000	21	/	19	/	21	/	19	/	20000	19000	20000	20000	4.30	3
				10000	1	/	2	/	1	/	2	/						c
2013	2685	Crème glacée au café	Coffee ice cream	10	4	/	13	/	4	/	13	/	40	120	45	45	1.65	3
				100	1	/	0	/	1	/	0	/			Ne	Ne	Ne	c
2013	2686	Crème glacée crème brûlée	Crème brûlée ice cream	10	21	/	21	/	21	/	21	/	240	250	236	240	2.38	3
				100	5	/	6	/	5	/	6	/						c
2013	2687	Crème glacée vanille	Vanilla ice cream	10	12	/	7	/	12	/	7	/	110	64	109	110	2.04	3
				100	0	/	0	/	0	/	0	/						c
2013	2688	Rocamadour au lait cru	Rocamadour with raw milk	10	29	/	28	/	29	/	28	/	300	300	300	300	2.48	3
				100	4	/	5	/	4	/	5	/						a

POUR PLATE METHOD

DAIRY PRODUCTS																	
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				Dilution	Rep. 1		Rep. 2		Rep. 1 (confirmed)		Rep. 2 (confirmed)		Rep. 1	Rep. 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b	CFU/plate a	CFU/plate b			CFU/g	CFU/g	CFU/g
2013	2689	Tomme de Savoie au lait cru	Raw milk cheese (Tomme de Savoie)	10	78	/	110	/	78	/	110	/	850	1100	845	850	2.93
				100	15	/	9	/	15	/	9	/					
2013	2690	Lait cru	Raw milk	100	42	/	46	/	42	/	46	/	4100	4700	4091	4100	3.61
				1000	3	/	6	/	3	/	6	/					
2013	2691	Tiramisu	Tiramisu	10	39	/	31	/	39	/	31	/	360	310	364	360	2.56
				100	1	/	3	/	1	/	3	/					
2013	3099	Lait cru	Raw milk	100	33	/	31	/	33	/	31	/	3100	2900	3091	3100	3.49
				1000	1	/	1	/	1	/	1	/					
2013	3100	Fromage au lait cru (Chabichou)	Raw milk cheese (Chabichou)	10	10	/	11	/	10	/	11	/	100	110	100	100	2.00
				100	1	/	1	/	1	/	1	/					
2013	3189	Lait cru de vache	Raw cow's milk	10	13	/	6	/	13	/	6	/	130	60	127	130	2.11
				100	1	/	1	/	1	/	1	/					
2013	3190	Lait cru de brebis	Raw cow's milk	10	39	/	62	/	39	/	62	/	370	640	373	370	2.57
				100	2	/	8	/	2	/	8	/					
2013	3194	Saint Félicien au lait cru	Raw milk cheese (Saint Félicien)	10	0	/	0	/	0	/	0	/	<10	<10	<10	<10	<1.00
				100	0	/	0	/	0	/	0	/					
2013	3363	Fromage au lait cru de brebis	Cheese made from raw sheep's milk	10	0	/	3	/	0	/	3	/	<10	30	<10	<10	<1.00
				100	0	/	0	/	0	/	0	/					
2013	4015	Comté au lait cru	Raw milk cheese (Comté)	1000	11	/	25	/	11	/	25	/	12000	23000	11818	12000	4.08
				10000	2	/	0	/	2	/	0	/					

POUR PLATE METHOD

FISHERY PRODUCTS																	
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Rep. 1		Rep. 2		Rep. 1 (confirmed)		Rep. 2 (confirmed)		Rep. 1	Rep. 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b			CFU/g	CFU/g	log CFU/g
2007	2341	Truite de mer fumée	Smoked sea trout	100	>150	>150	>150	>150	/	/	/	/	130000	150000	141000	140000	5.15
				1000	141	124	146	145	141	124	146	145					
2007	2342	Saumon fumé d'Atlantique	Smoked Atlantic salmon	100	>150	>150	>150	>150	/	/	/	/	160000	150000	144000	140000	5.15
				1000	170	144	175	123	170	144	175	123					
2007	2362	Filet de sardine	Sardine fillet	10	13	17	14	16	13	17	14	16	140	150	118	120	2.08
				100	0	1	2	1	0	1	2	1					
2007	2363	Filet de Tilapia	Tilapia fillet	10	0	0	0	0	0	0	0	0	<10	<10	<10	<10	<1.00
				100	0	0	0	0	0	0	0	0					
2007	2364	Saumon fumé de l'Atlantique	Atlantic smoked salmon	100	0	0	0	0	0	0	0	0	<100	<100	<100	<100	<2.00
				1000	0	0	0	0	0	0	0	0					
2007	2407	Filet de Pangas	Pangas fillet	100	1	0	2	0	1	0	2	0	50	100	91	91	1.96*
				1000	0	0	0	0	0	0	0	0					
2007	2408	Filet de lieu noir	Saithe fillet	10	14	4	6	6	14	4	6	6	90	60	127	130	2.11
				100	0	0	0	0	0	0	0	0					
2007	2449	Cocktail de fruits de mer	Seafood cocktail	10	100	96	101	98	100	96	101	98	1000	1000	1018	1000	3.00
				100	12	16	15	10	12	16	15	10					
2007	2451	Saumon fumé irlandais	Irish smoked salmon	10	139	134	144	131	139	134	144	131	1400	1400	1455	1500	3.18
				100	21	10	12	24	21	10	12	24					
2007	2486	Filet de lieu	Fillet of pollock	100	83	95	106	90	83	95	106	90	9000	10000	8182	8200	3.91
				1000	7	13	17	10	7	13	17	10					
2007	2487	Saumon fumé	Smoked salmon	100	66	108	73	78	66	108	73	78	9100	8000	7091	7100	3.85
				1000	12	14	10	14	12	14	10	14					
2007	2488	Filet de Pangas	Pangas fillet	100	119	103	80	99	119	103	80	99	12000	10000	13000	13000	4.11
				1000	24	19	24	26	24	19	24	26					
2007	2526	Thon	Tuna	10	48	53	47	57	48	53	47	57	510	540	464	460	2.66
				100	3	9	4	11	3	9	4	11					
2007	2527	Filet de Maquereau	Mackerel fillet	10	50	39	55	46	50	39	55	46	470	530	500	500	2.70
				100	5	10	14	2	5	10	14	2					
2007	2528	Seiches à la tomate	Cuttlefish with tomato	10	19	31	23	16	19	31	23	16	230	200	173	170	2.23
				100	0	1	1	3	0	1	1	3					
2012	787	Sardines	Pilchards	10	0	/	0	/	0	/	0	/	<10	<10	<10	<10	<1.00
				100	0	/	0	/	0	/	0	/					
2012	788	Sardines	Pilchards	10	0	/	0	/	0	/	0	/	<10	<10	<10	<10	<1.00
				100	0	/	0	/	0	/	0	/					
2012	789	Sardines	Pilchards	10	0	/	0	/	0	/	0	/	<10	<10	<10	<10	<1.00
				100	0	/	0	/	0	/	0	/					
2012	790	Saumon fumé de Norvège	Norwegian smoked salmon	10	1	/	1	/	1	/	1	/	10	10	9	9	0.95*
				100	0	/	0	/	0	/	0	/					
2012	791	Saumon fumé de Norvège	Norwegian smoked salmon	10	12	/	12	/	12	/	12	/	120	130	118	120	2.08
				100	1	/	2	/	1	/	2	/					
2012	792	Saumon fumé Atlantique	Atlantic smoked salmon	10	1	/	7	/	1	/	7	/	10	70	9	9	0.95*
				100	0	/	1	/	0	/	1	/					

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POUR PLATE METHOD																	
FISHERY PRODUCTS																	
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Rep. 1		Rep. 2		Rep. 1 (confirmed)		Rep. 2 (confirmed)		Rep. 1	Rep. 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b			CFU/g	CFU/g	log CFU/g
2012	793	Saumon fumé Atlantique	Atlantic smoked salmon	10	0	/	0	/	0	/	0	/	<10	<10	<10	<10	<1.00
				100	0	/	0	/	0	/	0	/					
2012	880	Colin d'Alaska sauce beurre blanc	Alaskan pollack with white butter sauce	100	100	/	101	/	100	/	101	/	11000	10000	10545	11000	4.04
				1000	16	/	14	/	16	/	14	/					
2012	881	Terrine aux noix de Saint Jacques	Terrine with scallops	10	205	/	206	/	205	/	206	/	2000	2100	1900	1900	3.28
				100	19	/	30	/	19	/	30	/					
2012	882	Colin d'Alaska et ses petits légumes	Alaskan hake and its small vegetables	10	46	/	46	/	46	/	46	/	470	450	473	470	2.67
				100	6	/	3	/	6	/	3	/					
2012	883	Saumon à l'oseille et son riz cuisiné	Salmon with sorrel and rice	10	114	/	92	/	114	/	92	/	1200	950	1191	1200	3.08
				100	17	/	12	/	17	/	12	/					
2012	1524	Saumon fumé	Smoked salmon	100	68	/	66	/	68	/	66	/	6900	6500	6909	6900	3.84
				1000	8	/	5	/	8	/	5	/					
2012	1525	Truite fumée	Smoked trout	1000	96	/	70	/	96	/	70	/	94000	68000	93636	94000	4.97
				10000	7	/	5	/	7	/	5	/					
2012	1526	Thon cru	Raw tuna	100	75	/	73	/	75	/	73	/	7600	7200	7636	7600	3.88
				1000	9	/	6	/	9	/	6	/					
2012	1527	Pavé de saumon	Salmon steak	1000	113	/	110	/	113	/	110	/	110000	110000	108182	110000	5.04
				10000	6	/	12	/	6	/	12	/					
2013	2382	Saumon fumé d'Ecosse	Smoked salmon from Scotland	10	37	/	36	/	37	/	36	/	370	350	373	370	2.57
				100	4	/	2	/	4	/	2	/					
2013	2383	Saumon fumé de Norvège	Norwegian smoked salmon	10	145	/	152	/	145	/	152	/	1500	1500	1518	1500	3.18
				100	22	/	8	/	22	/	8	/					
2013	2384	Truite fumée	Smoked trout	100	40	/	43	/	40	/	43	/	4200	4500	4182	4200	3.62
				1000	6	/	6	/	6	/	6	/					
2013	2870	Filets de saumon congelés	Frozen salmon fillets	100	23	/	30	/	23	/	30	/	2200	2800	2182	2200	3.34
				1000	1	/	1	/	1	/	1	/					
2013	3597	Filet de Lieu noir	Saithe fillet	1000	85	/	104	/	85	/	104	/	85000	110000	85455	85000	4.93
				10000	9	/	18	/	9	/	18	/					
2013	3598	Filet de Pangas	Pangas fillet	10	38	/	47	/	38	/	47	/	400	470	400	400	2.60
				100	6	/	5	/	6	/	5	/					
2013	4016	Saumon fumé	Smoked salmon	1000	31	/	35	/	31	/	35	/	28000	33000	28182	28000	4.45
				10000	0	/	1	/	0	/	1	/					

POUR PLATE METHOD																	
VEGETABLES																	
MEAT PRODUCTS																	
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Rep. 1		Rep. 2		Rep. 1 (confirmed)		Rep. 2 (confirmed)		Rep. 1	Rep. 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b			CFU/g	CFU/g	log CFU/g
2007	2347	Poêlée champêtre	Country-style pan-fried stew	100	>150	>150	131	148	/	/	131	148	38000	15000	39000	39000	4.59
				1000	39	36	28	25	39	36	28	25					
2007	2348	Julienne de légumes	Julienne of vegetables	100	144	129	111	107	144	129	111	107	15000	12000	14400	14000	4.15
				1000	32	28	27	8	32	28	27	8					
2007	2367	Céleri remoulade	Remoulade celery	100	0	0	0	0	0	0	0	0	<100	<100	<100	<100	<2.00
				1000	0	0	0	0	0	0	0	0					
2007	2368	Macédoine de légumes	Mixed vegetables	100	1	0	2	0	2	0	2	0	100	100	182	180	2.26*
				1000	0	0	0	0	0	0	0	0					
2007	2369	Epinards	Spinach	10	1	1	1	2	1	1	1	2	10	15	9	9	0.95*
				100	0	0	0	0	0	0	0	0					
2007	2370	Brocolis	Broccoli	10	1	2	6	2	1	2	6	2	15	40	55	55	1.74
				100	0	0	0	0	0	0	0	0			Ne	Ne	Ne
2007	2438	Epinards hachés	Chopped spinach	10	49	35	37	33	49	35	37	33	420	330	464	460	2.66
				100	2	6	1	1	2	6	1	1					
2007	2439	Poivrons rouges	Red peppers	10	20	11	13	11	20	11	13	11	160	110	200	200	2.30
				100	2	2	0	0	2	2	0	0					
2007	2529	Gaspacho à l'Andalouse	Gaspacho	10	64	62	70	73	64	62	70	73	660	720	691	690	2.84
				100	12	7	6	9	12	7	6	9					
2007	2530	Légumes du Sud	Southern vegetables	10	27	19	15	26	27	19	15	26	240	220	273	270	2.43
				100	3	4	2	5	3	4	2	5					
2007	2531	Mouliné de légumes	Ground vegetables	10	41	81	58	79	41	81	58	79	660	740	464	460	2.66
				100	10	12	9	16	10	12	9	16					
2012	795	Salade au fromage	Cheese salad	1000	120	/	121	/	120	/	121	/	120000	120000	119091	120000	5.08
				10000	11	/	8	/	11	/	8	/					
2012	796	Salade paysanne	Country salad	1000	2	/	5	/	2	/	5	/	2000	5000	2727	2700	3.43*
				10000	1	/	0	/	1	/	0	/					
2012	918	Piémontaise au jambon blanc	Piémontaise salad with white ham	1000	130	/	140	/	130	/	140	/	130000	140000	125455	130000	5.11
				10000	8	/	13	/	8	/	13	/					
2012	919	Salade bretonne chou jambon	Breton cabbage and ham salad	100	92	/	81	/	92	/	81	/	9200	7900	9182	9200	3.96
				1000	9	/	6	/	9	/	6	/					
2012	924	Tortilla oignons	Tortilla with onions	100	111	/	103	/	111	/	103	/	11000	10000	11273	11000	4.04
				1000	13	/	11	/	13	/	11	/					
2012	925	Tarte aux fromages	Cheese pie	100	>150	/	>150	/	>150	/	>150	/	25000	20000	25000	25000	4.40
				1000	25	/	20	/	25	/	20	/					
2012	926	Crème anglaise	Custard	10	158	/	208	/	158	/	208	/	1600	20000	1500	1500	3.18
				100	15	/	13	/	15	/	13	/					
2012	927	Quiche Lorraine	Quiche Lorraine	100	27	/	36	/	27	/	36	/	3200	3400	3182	3200	3.51
				1000	8	/	1	/	8	/	1	/					
2012	1528	Mélange de Julienne de légumes	Mix vegetables	10	35	/	32	/	35	/	32	/	350	340	345	350	2.54
				100	3	/	5	/	3	/	5	/					
2012	1529	Mélange salade IVième Gamme	Mixed salad	10	155	/	153	/	155	/	153	/	1500	1500	1400	1400	3.15
				100	14	/	16	/	14	/	16	/					

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POUR PLATE METHOD																	
VEGETABLES																	
MEAT PRODUCTS																	
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Rep. 1		Rep. 2		Rep. 1 (confirmed)		Rep. 2 (confirmed)		Rep. 1	Rep. 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b			CFU/g	CFU/g	CFU/g
2012	1530	Légumes pour ratatouille	Vegetables for ratatouille	10	20	/	28	/	20	/	28	/	220	260	218	220	2.34
				100	4	/	1	/	4	/	1	/					
2013	2377	Carottes râpées IV Gamme	Shredded carrots	10	62	/	65	/	62	/	65	/	630	660	627	630	2.80
				100	7	/	8	/	7	/	8	/					
2013	2378	Mélange de légumes IV Gamme	Mixed vegetables	10	149	/	129	/	149	/	129	/	1500	1300	1491	1500	3.18
				100	15	/	16	/	15	/	16	/					
2013	2379	Salade carottes maïs céleri	Carrot corn celery salad	10	9	/	9	/	9	/	9	/	90	90	100 Ne	100 Ne	2.00 Ne
				100	2	/	4	/	2	/	4	/					
2013	2380	Salade de carottes râpées	Grated carrot salad	10	50	/	63	/	50	/	63	/	550	650	545	550	2.74
				100	10	/	8	/	10	/	8	/					
2013	2381	Coleslaw	Coleslaw	10	106	/	168	/	106	/	168	/	1100	1700	1082	1100	3.04
				100	13	/	21	/	13	/	21	/					
2013	2695	Poêlée méditerranéenne	Mediterranean stir-fry	10	158	/	163	/	158	/	163	/	1600	1600	1900	1900	3.28
				100	19	/	18	/	19	/	18	/					
2013	2696	Poêlée Catalane	Catalan stir-fry	10	165	/	139	/	165	/	139	/	1700	1400	1900	1900	3.28
				100	19	/	19	/	19	/	19	/					
2013	3364	Mangues en tranches surgelées	Frozen sliced mangoes	10	223	/	229	/	223	/	229	/	2200	2200	2300	2300	3.36
				100	23	/	10	/	23	/	10	/					
2013	3365	Mélange de céréales	Mixed cereals	100	>150	/	>150	/	>150	/	>150	/	>150000	>150000	>150000	>150000	>5.18
				1000	>150	/	>150	/	>150	/	>150	/					
2013	3366	Epinards hachés	Chopped spinach	10	1	/	0	/	1	/	0	/	10	<10	9	9	0.95*
				100	0	/	1	/	0	/	1	/					
2013	4017	Mélange de céréales cuisinées	Cooked cereal mix	10000	18	/	46	/	18	/	46	/	190000	520000	190909	190000	5.28
				100000	3	/	11	/	3	/	11	/					

POUR PLATE METHOD

PRODUCTION ENVIRONMENTAL SAMPLES																	
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Rep. 1		Rep. 2		Rep. 1 (confirmed)		Rep. 2 (confirmed)		Rep. 1	Rep. 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b			CFU/g	CFU/g	log CFU/g
2007	2265	Eau de siphon	Siphon water	10	14	20	18	16	14	20	18	16	170	190	136	140	2.15
				100	1	2	1	6	1	2	1	6					
2007	2266	Chiffonnette table de préparation	Wipe	10	136	134	135	131	136	134	135	131	1400	1400	1436	1400	3.15
				100	22	22	29	13	22	22	29	13					
2007	2267	Chiffonnette chariot	Wipe	10	93	126	127	111	93	126	127	111	1100	1200	1009	1000	3.00
				100	18	13	16	13	18	13	16	13					
2007	2373	Eau de process	Process water	100	2	1	1	4	2	1	1	4	150	250	182	180	2.26*
				1000	0	0	0	0	0	0	0	0					
2007	2374	Chiffonnette chambre froide épices et arômes	Wipe	100	0	0	0	0	0	0	0	0	<100	<100	<100	<100	<2.00
				1000	0	0	0	0	0	0	0	0					
2007	2452	Eau de process	Process water	10	94	98	95	85	94	98	95	85	990	880	955	960	2.98
				100	11	15	7	6	11	15	7	6					
2007	2453	Eau de siphon	Siphon water	10	4	5	5	6	4	5	5	6	45	55	36	36	1.56
				100	1	1	0	0	0	0	0	0			Ne	Ne	Ne
2007	2454	Chiffonnette chabre froide produits de la mer	Wipe	10	83	73	65	57	83	73	65	57	810	670	873	870	2.94
				100	13	9	7	19	13	9	7	19					
2007	2455	Chiffonnette milieu de ligne	Wipe	10	7	5	2	4	7	5	2	4	60	30	64	64	1.81
				100	0	0	0	0	0	0	0	0			Ne	Ne	Ne
2007	2456	Chiffonnette fin de ligne	Wipe	10	6	2	4	6	6	2	4	6	40	50	55	55	1.74
				100	0	0	1	0	0	0	0	0			Ne	Ne	Ne
2007	2481	Poussières	Dust	10	>150	>150	>150	>150	/	/	/	/	4100	4800	4000	4000	3.60
				100	40	42	51	44	40	42	51	44					
2007	2482	Poussières	Dust	10	77	64	96	91	77	64	96	91	740	950	809	810	2.91
				100	12	10	11	11	12	10	11	11					
2007	2483	Poussières	Dust	10	>150	>150	>150	>150	/	/	/	/	1700	2200	2300	2300	3.36
				100	23	11	23	20	23	11	23	20					
2007	2532	Eau de siphon	Siphon water	100	42	46	45	48	42	46	45	48	4300	4600	4091	4100	3.61
				1000	3	3	3	6	3	3	3	6					
2007	2533	Eau de process	Process water	100	30	32	24	29	30	32	24	29	3000	2700	3000	3000	3.48
				1000	3	2	4	3	3	2	4	3					
2012	920	Eau Saumure (produit de la mer)	Water Brine (sea product)	1000	78	/	54	/	78	/	54	/	78000	52000	78182	78000	4.89
				10000	8	/	3	/	8	/	3	/					
2012	921	Eau de lavage Citerne n°417 (poudre de lait)	Washing water	10	192	/	207	/	192	/	207	/	1900	2100	2100	2100	3.32
				100	21	/	20	/	21	/	20	/					
2012	922	Eau égout(Laiterie)	Sewage water (Dairy)	10	58	/	65	/	58	/	65	/	550	630	545	220	2.34
				100	2	/	4	/	2	/	4	/					
2012	923	Eau chaude refroidie (poudre de lait)	Cooled hot water (milk powder)	10	0	/	0	/	0	/	0	/	<10	<10	<10	<10	<1.00
				100	0	/	0	/	0	/	0	/					
2012	1045	Poussière sur armoire autoclave (production purée)	Dusts	10	41	/	38	/	41	/	38	/	390	360	391	390	2.59
				100	2	/	2	/	2	/	2	/					

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POUR PLATE METHOD

PRODUCTION ENVIRONMENTAL SAMPLES																	
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Rep. 1		Rep. 2		Rep. 1 (confirmed)		Rep. 2 (confirmed)		Rep. 1	Rep. 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b			CFU/g	CFU/g	log CFU/g
2012	1046	Poussières sol (production Purée carotte)	Dusts	10	105	/	109	/	105	/	109	/	1100	1100	1082	1100	3.04
				100	14	/	10	/	14	/	10	/					
2012	1047	Chiffonnette cutter (préparation purée de carotte)	Wipe	10	262	/	274	/	262	/	274	/	2700	2800	3400	3400	3.53
				100	34	/	31	/	34	/	31	/					
2012	1048	Chiffonnette poste pesée (préparation purée carotte)	Wipe	10	0	/	3	/	0	/	3	/	<10	30	<10	<10	<1.00
				100	0	/	0	/	0	/	0	/					
2012	1531	Chiffonnette bouche d'égout ligne pièce découpe (industrie porc)	Wipe	10	14	/	11	/	14	/	11	/	160	120	155	160	2.20
				100	3	/	2	/	3	/	2	/					
2012	1532	Chiffonnette tapis bande ligne 3 découpe 2 (industrie porc)	Wipe	100	40	/	29	/	40	/	29	/	4100	2700	4091	4100	3.61
				1000	5	/	1	/	5	/	1	/					
2012	1757	Lingette SAS Hygiène n°4 (industrie poisson)	Wipe	100	15	/	19	/	15	/	19	/	1500	1700	1455	1500	3.18
				1000	1	/	0	/	1	/	0	/					
2012	1758	Lingettes poussières mur conditionnement distributeur n°2 (industrie poisson)	Dust wipes	100	57	/	70	/	57	/	70	/	5900	7000	5909	5900	3.77
				1000	8	/	7	/	8	/	7	/					
2012	1759	Lingettes poussières bloc électrique maturation salage (industrie poisson)	Dust wipes	1000	40	/	43	/	40	/	43	/	40000	44000	40000	40000	4.60
				10000	4	/	5	/	4	/	5	/					
2012	1760	Poussières aspirateur (industrie laitière)	Dust vacuum cleaner (dairy industry)	100	98	/	75	/	98	/	75	/	9400	7300	9364	9400	3.97
				1000	5	/	5	/	5	/	5	/					
2013	3159	Eau de cuisson langoustine	Cooking water for langoustine	10	27	/	48	/	27	/	48	/	280	460	282	280	2.45
				100	4	/	3	/	4	/	3	/					
2013	3160	Eau de cassage langoustine	Process water	10	340	/	370	/	340	/	370	/	3500	3600	4400	4400	3.64
				100	44	/	24	/	44	/	24	/					
2013	3161	Chiffonnette table fabrication sauce	Wipe	100	58	/	62	/	58	/	62	/	6000	6600	6000	6000	3.78
				1000	8	/	11	/	8	/	11	/					
2013	3162	Chiffonnette balance fabrication sauce	Wipe	10	43	/	36	/	43	/	36	/	430	360	427	430	2.63
				100	4	/	4	/	4	/	4	/					
2013	3357	Chiffonnette paroi baratte(volaille)	Wipe	10	91	/	81	/	91	/	81	/	880	750	882	880	2.94
				100	6	/	6	/	6	/	1	/					
2013	3358	Chiffonnette planche à découper (volaille)	Wipe	10	199	/	178	/	199	/	178	/	2000	1700	1600	1600	3.20
				100	16	/	10	/	16	/	10	/					
2013	3359	Eau de rinçage	Rinse water	10	34	/	36	/	34	/	36	/	310	350	309	310	2.49
				100	0	/	2	/	0	/	2	/					
2013	3360	Eau de rinçage	Rinse water	10	5	/	15	/	5	/	15	/	50	140	45	45	1.65
				100	0	/	0	/	0	/	0	/			Ne	Ne	Ne
2013	3361	Eau de siphon	Rinse water	10	0	/	0	/	0	/	0	/	<10	<10	<10	<10	<1.00
				100	0	/	0	/	0	/	0	/					
2013	3362	Eau de siphon	Rinse water	10	1	/	3	/	1	/	3	/	10	30	9	9	0.95*
				100	0	/	0	/	0	/	0	/					
2013	3601	Poussières	Dust	10	21	/	21	/	21	/	21	/	230	200	227	230	2.36
				100	4	/	1	/	4	/	1	/					
2013	4018	Chiffonnette bac éviscération	Wipe	10	23	/	47	/	23	/	47	/	210	450	209	210	2.32
				100	0	/	2	/	0	/	2	/					

POUR PLATE METHOD

PRODUCTION ENVIRONMENTAL SAMPLES																	
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*													
				Dilution	Rep. 1		Rep. 2		Rep. 1 (confirmed)		Rep. 2 (confirmed)		Rep. 1	Rep. 2	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		
					CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/ plate a	CFU/ plate b	CFU/g	CFU/g	CFU/g	CFU/g	log CFU/g
2013	4019	Eau cassage début de ligne	Process water	10	12	/	27	/	12	/	27	/	110	260	109	110	2.04
				100	0	/	1	/	0	/	1	/					
2013	4020	Eau refroidissement début de ligne	Cooling water at the beginning of the line	1000	66	/	61	/	66	/	61	/	62000	65000	61818	62000	4.79
				10000	2	/	11	/	2	/	11	/					

Category
Type

6 a

6 a

Results 2 - Spreading method

Selected plate for 1 plate interpretation ISO 7218 (2024) change Value in red: dilution inconsistency according to the ISO7218 (2024)

SPREADING METHOD

COMPOSITE FOOD																						
Year of analysis	n° sample	Product (French name)	Product	Reference method : ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h								Alternative method: COMPASS® Listeria Agar 48 h							
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)	Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g			CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g	
2007	2345	Salade Strasbourgeoise	Strasbourg salad	100	91000	4.96	100	>150	/	19000	4.28	19000	4.28	0.00	100	>150	/	91000	4.96	91000	4.96	0.00
				1000			1000	19	19						1000	91	91					
2007	2346	Salade poireaux poulet	Leek and chicken salad	100	45000	4.65	100	18	18	1800	3.26	1800	3.26	0.00	100	>150	/	45000	4.65	45000	4.65	0.00
				1000			1000	2	2						1000	45	45					
2007	2365	Entremêlé de pâtes et d'écrevisses	Pasta and crayfish mixture	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0						100	0	0					
2007	2366	Brioche au saumon	Brioche with salmon	100	ND	ND	100	>150	/	/	ND	>150000	>5.18	0.00	100	>150	/	/	ND	>150000	>5.18	0.00
				1000			1000	>150	/						1000	>150	/					
2007	2409	Riz cuisiné au poisson	Rice cooked with fish	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0						100	0						
2007	2410	Salade cocktail au surimi	Surimi cocktail salad	10	9	0.95*	10	1	1	10	1,00*	10	1.00*	0.00	10	1	1	9	0.95*	10	1.00*	0.00
				100			100	0							100	0						
2007	2440	Coule d'œuf	Liquid egg	10	330	2.52	10	21	21	240	2.38	210	2.32	-0.06	10	28	28	330	2.52	280	2.45	-0.07
				100			100	5	5						100	8	8					
2007	2441	Crème anglaise	Custard	10	360	2.56	10	15	15	140	2.15	150	2.18	0.03	10	37	37	360	2.56	370	2.57	0.01
				100			100	0	0						100	3	3					
2007	2447	Salade Camarguaise au crabe	Camargue salad with crab	10	740	2.87	10	68	68	660	2.82	680	2.83	0.01	10	77	77	740	2.87	770	2.89	0.02
				100			100	4	4						100	4	4					
2007	2448	Salade Camarguaise au surimi	Camargue salad with surimi	10	840	2.92	10	75	75	800	2.90	750	2.88	-0.03	10	79	79	840	2.92	790	2.90	-0.03
				100			100	13	13						100	13	13					
2007	2450	Salade Alaska	Alaska salad	10	1100	3.04	10	112	112	1100	3.04	1100	3.04	0.00	10	120	120	1100	3.04	1200	3.08	0.04
				100			100	5	5						100	5	5					
2007	2519	Aubergines farcies	Stuffed eggplant	100	1600	3.20	100	15	15	1500	3.18	1500	3.18	0.00	100	16	16	1600	3.20	1600	3.20	0.00
				1000			1000	1	1						1000	2	2					
2007	2520	Lasagnes	Lasagna	10	350	2.54	10	29	29	290	2.46	290	2.46	0.00	10	35	35	350	2.54	350	2.54	0.00
				100			100	3	3						100	3	3					
2007	2521	Tomates farcies	Stuffed tomatoes	10	260	2.41	10	26	26	250	2.40	260	2.41	0.02	10	27	27	260	2.41	270	2.43	0.02
				100			100	1	1						100	1	1					
2019	6054	Filet de cabillaud riz et fondue de poireaux	Cod fillet rice and leek fondue	10	250	2.40	10	25	25	250	2.40	250	2.40	0.00	10	25	25	250	2.40	250	2.40	0.00
				100			100	2	2						100	2	2					
2019	6055	Bœuf bourguignon tagliatelles carottes champignons	Beef bourguignon tagliatelle with carrots and mushrooms	100	5400	3.73	100	51	51	5200	3.72	5100	3.71	-0.01	100	52	52	5400	3.73	5200	3.72	-0.02
				1000			1000	6	6						1000	7	7					
2019	7184	Tartelette aux pommes	Apple tartlet	10	110	2.04	10	9	9	100	2.00	90	1.95	-0.05	10	10	10	110	2.04	100	2.00	-0.04
				100			100	2	2		Ne		Ne		100	2	2				Ne	
2019	7185	Flan	Flan	100	1100	3.04	100	11	11	1100	3.04	1100	3.04	0.00	100	11	11	1100	3.04	1100	3.04	0.00
				1000			1000	1	1						1000	1	1					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

SPREADING METHOD

COMPOSITE FOOD																						
Year of analysis	n° sample	Product (French name)	Product	Reference method : ISO 11290-2*		Alternative method: COMPASS® Listeria Agar 24 h								Alternative method: COMPASS® Listeria Agar 48 h								
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)	Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1			
								CFU/g	log CFU/g	CFU/plate	CFU/plate	CFU/g	log CFU/g			CFU/g	log CFU/g	CFU/plate	CFU/plate	CFU/g	log CFU/g	
					2019	7186	Pastel de Nata	Pastel de Nata	1000	13000	4.11	1000	10		10	11000	4.04	10000	4.00	-0.04	1000	
				10000			10000	0	0						10000	1	1					
2019	7435	Tartelette financier fraise	Strawberry tartlet	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00
				100			100	0	0						100	0	0					
2019	7436	Tortilla aux oignons	Onion tortilla	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1.00	<10	<1.00	0.00
				100			100	0	0						100	0	0					

Category
Type

SPREADING METHOD																						
MEAT PRODUCTS																						
Year of analysis	n° sample	Product (French name)	Product	Reference method : ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h								Alternative method: COMPASS® Listeria Agar 48 h							
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)	Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g			CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g	
2007	2245	Coquelet	Cockerel	100	1400	3.15	100	12	12	950	2.98	1200	3.08	0.10	100	12	12	1400	3.15	1200	3.08	-0.07
				1000			1000	3	3		Ne				1000	3	3					
2007	2246	Cuisse de poulet	Chicken leg	10	9	0.95*	10	1	1	10	1,00*	10	1.00*	0.00	10	1	1	9	0.95*	10	1.00*	0.00
				100			100	0	0						100	0	0					
2007	2247	Ailes de poulet	Chicken wings	100	1700	3.23	100	19	19	1700	3.23	1900	3.28	0.05	100	19	19	1700	3.23	1900	3.28	0.05
				1000			1000	0	0						1000	0	0					
2007	2248	Rillettes	Rillettes	10	500	2.70	10	53	53	490	2.69	530	2.72	0.03	10	54	54	500	2.70	540	2.73	0.03
				100			100	1	1						100	1	1					
2007	2249	Rillettes	Rillettes	100	13000	4.11	100	126	126	14000	4.15	13000	4.11	-0.03	100	126	126	13000	4.11	13000	4.11	0.00
				1000			1000	31	31						1000	31	31					
2007	2250	Rillettes	Rillettes	100000	6600000	6.82	100000	65	65	6400000	6.81	6500000	6.81	0.01	100000	68	68	6600000	6.82	6800000	6.83	0.01
				1000000			1000000	5	5						1000000	5	5					
2007	2262	Filets de poulet	Chicken Fillets	10	140	2.15	10	7	7	88	1.94	70	1.85	-0.10	10	12	12	140	2.15	120	2.08	-0.07
				100			100	2	2		Ne		Ne		100	3	3				Ne	
2007	2263	Saucisson à l'ail	Garlic Sausage	10	180	2.26	10	6	6	60	1.78	60	1.78	0.00	10	20	20	180	2.26	200	2.30	0.05
				100			100	0	0		Ne		Ne		100	0	0				Ne	
2007	2264	Escalopes de dinde	Turkey cutlets	10	1300	3.11	10	68	68	700	2.85	680	2.83	-0.01	10	135	135	1300	3.11	1400	3.15	0.03
				100			100	9	9						100	13	13					
2007	2433	Chair à saucisse	Sausage meat	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0						100	0						
2007	2434	Jambon sec	Dry-cured ham	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0						100	0						
2019	6056	Bavette d'Aloyau à griller	Sirloin steak to grill	100	1400	3.15	100	15	15	1400	3.15	1500	3.18	0.03	100	15	15	1400	3.15	1500	3.18	0.03
				1000			1000	0	0						1000	0	0					
2019	6057	Salami pur porc	Pure pork salami	10	920	2.96	10	85	85	860	2.93	850	2.93	-0.01	10	92	92	920	2.96	920	2.96	0.00
				100			100	9	9						100	9	9					
2019	7187	Poulet au curry et légumes	Chicken curry and vegetables	10	45	1.65	10	5	5	45	1.65	50	1.70	0.05	10	5	5	45	1.65	50	1.70	0.05
				100	Ne	Ne	100	0	0		Ne		Ne		100	0	0		Ne		Ne	
2019	7188	Aiguillette de poulet cuisinés	Chicken aiguillette cooked	10	180	2.26	10	19	19	180	2.26	190	2.28	0.02	10	19	19	180	2.26	190	2.28	0.02
				100			100	1	1						100	1	1					
2019	7189	Fricadelles sauce tomate	Fricadelles with tomato sauce	10	960	2.98	10	93	93	930	2.97	930	2.97	0.00	10	96	96	960	2.98	960	2.98	0.00
				100			100	9	9						100	9	9					
2019	7190	Bœuf bourguignon	Bœuf bourguignon	100	8900	3.95	100	90	90	8600	3.93	9000	3.95	0.02	100	93	93	8900	3.95	9300	3.97	0.02
				1000			1000	5	5						1000	5	5					
2019	7191	Rougaille saucisses	Rougaille sausages	100	10000	4.00	100	105	105	10000	4.00	11000	4.04	0.04	100	105	105	10000	4.00	11000	4.04	0.04
				1000			1000	5	5						1000	5	5					
2019	7445	Fricadelle sauce tomate	Fricadelle with tomato sauce	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1,00	0.00
				100			100	0	0						100	0	0					
2019	7446	Paupiette de veau sauce tomate	Raw sheep milk	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1,00	0.00
				100			100	0	0						100	0	0					

SPREADING METHOD

DAIRY PRODUCTS																							
Year of analysis	n° sample	Product (French name)	Product	Reference method : ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h								Alternative method: COMPASS® Listeria Agar 48 h								
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)	Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)	
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Dilution	Rep. 1		Rep. 1 (confirmed)
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g			CFU/plate	CFU/plate	CFU/g	log CFU/g				
2007	2259	Lait cru	Raw sheep milk	10	10	1.00*	10	1	1	18	1.26*	10	1.00*	0.00	10	1	1	10	1.00*	10	1.00*	0.00	
				100			100	1	1						100	1	1						
2007	2260	Fromage à pâte molle	Soft cheese	10	ND	ND	10	3	3	36	1.56*	30	1.48*	0.00	10	illisible	/	/	ND	UC	/	/	
				100			100	1	1						100								
2007	2261	Fromage au lait cru de chèvre, cendré	Raw goat's milk cheese, ashed	10	1600	3.20	10	56	56	590	2.77	560	2.75	-0.02	10	illisible	/	1600	3.20	1600	3.20	0.00	
				100			100	9	9						100	16	16						
2007	2274	Fromage non affiné au lait cru	Cheese not ripened with raw milk	100	<100	<2.00	100	0	0	<100	<2,00	<100	<2.00	0.00	100	0	0	<100	<2,00	<100	<2.00	0.00	
				1000			1000	0	0						1000	0	0						
2007	2275	Fromage non affiné au lait cru	Cheese not ripened with raw milk	1000	30000	4.48	1000	26	26	30000	4.48	26000	4.41	-0.06	1000	26	26	30000	4.48	26000	4.41	-0.06	
				10000			10000	7	7						10000	7	7						
2007	2276	Crème glacée noix de coco	Coconut ice cream	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	
				100			100	0	0						100	0	0						
2007	2277	Crème glacée vanille	Vanilla ice cream	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	
				100			100	0	0						100	0	0						
2007	2278	Lait cru	Raw milk	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	
				100			100	0	0						100	0	0						
2007	2279	Lait cru	Raw milk	100	3000	3.48	100	31	31	3000	3.48	3100	3.49	0.01	100	31	31	3000	3.48	3100	3.49	0.01	
				1000			1000	2	2						1000	2	2						
2007	2343	Pâte molle au lait cru	Raw milk soft cheese	100	39000	4.59	100	20	20	1800	3.26	2000	3.30	0.05	100	>150	/	39000	4.59	29000	4.46	-0.13	
				1000			1000	0	0						1000	39	39						
2007	2344	Comté au lait cru	Raw milk cheese (Comté)	100	11000	4.04	100	25	25	2500	3.40	2500	3.40	0.00	100	120	120	11000	4.04	12000	4.08	0.04	
				1000			1000	2	2						1000	5	5						
2007	2371	Lait cru de brebis	Raw exe milk	10	36	1.56	10	1	1	10	1,00*	10	1.00*	0.00	10	4	4	36	1.56	40	1.60	0.00	
				100	Ne	Ne	100	0							100	1			Ne		Ne		
2007	2372	Lait cru de brebis	Raw exe milk	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	
				100			100	0	0						100	0	0						
2007	2405	Crème glacée vanille	Vanilla ice cream	100	270	2.43*	100	3	3	300	2,48*	300	2.48*	0.00	100	3	3	270	2.43*	300	2.48*	0.00	
				1000			1000	0							1000	0							
2007	2406	Crème glacée noix de coco	Coconut ice cream	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00	
				100			100	0	0						100	0							
2007	2435	Lait cru	Raw milk	10	280	2.45	10	25	25	280	2.45	250	2.40	-0.05	10	25	25	280	2.45	250	2.40	-0.05	
				100			100	6	6						100	6	6						
2007	2436	Lait cru	Raw milk	10	260	2.41	10	21	21	200	2.30	210	2.32	0.02	10	26	26	260	2.41	260	2.41	0.00	
				100			100	1	1						100	2	2						
2007	2437	Fromage de chèvre au lait cru	Raw milk goat cheese	10	82	1.91	10	7	7	64	1.81	70	1.85	0.04	10	9	9	82	1.91	90	1.95	0.04	
				100	Ne	Ne	100	0			Ne		Ne		100	1	0		Ne		Ne		
2007	2484	Fromage à pâte pressée cuite	Pressed cooked cheese	100	8800	3.94	100	14	14	1400	3.15	1400	3.15	0.00	100	88	88	8800	3.94	8800	3.94	0.00	
				1000			1000	2	2						1000	36	36						
2007	2485	Fromage à pâte molle et croûte fleurie	Pressed cooked cheese	100	12000	4.08	100	48	48	4600	3.66	4800	3.68	0.02	100	114	114	12000	4.08	11000	4.04	-0.04	
				1000			1000	3	3						1000	14	14						
2007	2522	Raclette au lait cru	Raw milk raclette	100	ND	ND	100	12	12	1200	3.08	1200	3.08	0.00	100	illegible	/	/	ND	<1000	<3.00	/	
				1000			1000	1	1						1000	0	/						
2007	2523	Roquefort	Cheese (Roquefort)	10	1100	3.04	10	101	101	1000	3.00	1000	3.00	0.00	10	104	104	1100	3.04	1000	3.00	-0.04	
				100			100	11	11						100	12	12						

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

SPREADING METHOD

DAIRY PRODUCTS																							
Year of analysis	n° sample	Product (French name)	Product	Reference method : ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h								Alternative method: COMPASS® Listeria Agar 48 h								
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)	Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)	
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1		
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g			CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g		
2007	2524	Reblochon au lait cru	Raw milk cheese (Reblochon)	100	3500	3.54	100	28	28	3000	3.48	2800	3.45	-0.03	100	32	32	3500	3.54	3200	3.51	-0.04	
				1000			1000	5	5						1000	6	6						
2007	2525	Fromage à pâte molle non cuite au lait cru	Soft uncooked cheese with raw milk	10	1300	3.11	10	118	118	1200	3.08	1200	3.08	0.00	10	121	121	1300	3.11	1200	3.08	-0.03	
				100			100	18	18						100	21	21						
2019	6058	Lait cru	Raw milk	100	8000	3.90	100	79	79	8000	3.90	7900	3.90	-0.01	100	79	79	8000	3.90	7900	3.90	-0.01	
				1000			1000	9	9						1000	9	9						
2019	6059	Lait demi-écrémé pasteurisé	Pasteurized semi-skimmed milk	10	100	2.00	10	11	11	100	2.00	110	2.04	0.04	10	11	11	100	2.00	110	2.04	0.04	
				100			100	0	0						100	0	0						
2019	6060	Fromage pasteurisé	Pasteurized cheese	10	120	2.08	10	11	11	110	2.04	110	2.04	0.00	10	12	12	120	2.08	120	2.08	0.00	
				100			100	1	1						100	1	1						
2019	6061	Crème fraiche épaisse entière	Whole thick cream	100	1200	3.08	100	13	13	1200	3.08	1300	3.11	0.03	100	13	13	1200	3.08	1300	3.11	0.03	
				1000			1000	0	0						1000	0	0						
2019	7437	Lait cru	Raw milk	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1,00	0.00	
				100			100	0	0						100	0	0						

Category
Type

SPREADING METHOD

FISHERY PRODUCTS																						
Year of analysis	n° sample	Product (French name)	Product	Reference method : ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h								Alternative method: COMPASS® Listeria Agar 48 h							
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)	Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g			CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g	
2007	2341	Truite de mer fumée	Smoked sea trout	100	140000	5.15	100	>150	/	51000	4.71	51000	4.71	0.00	100	>150	/	140000	5.15	140000	5.15	0.00
				1000			1000	51	51						1000	141	141					
2007	2342	Saumon fumé d'Atlantique	Smoked Atlantic salmon	100	>150000	>5.18	100	>150	/	41000	4.61	41000	4.61	0.00	100	>150	/	>150000	>5.18	>150000	>5.18	0.00
				1000			1000	41	41						1000	170	170					
2007	2362	Filet de sardine	Sardine fillet	10	120	2.08	10	5	5	50	1.70	50	1.70	0.00	10	13	13	120	2.08	130	2.11	0.03
				100			100	0	0		Ne		Ne		100	0				Ne		
2007	2363	Filet de Tilapia	Tilapia fillet	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0						100	0	0					
2007	2364	Saumon fumé de l'Atlantique	Atlantic smoked salmon	100	<100	<2.00	100	0	0	<100	<2,00	<100	<2.00	0.00	100	0	0	<100	<2,00	<100	<2.00	0.00
				1000			1000	0	0						1000	0	0					
2007	2407	Filet de Pangas	Pangas fillet	100	100	2.00*	100	1	1	100	2,00*	100	2.00*	0.00	100	1	1	100	2.00*	100	2.00*	0.00
				1000			1000	0							1000	0						
2007	2408	Filet de lieu noir	Saithe fillet	10	130	2.11	10	11	11	110	2.04	110	2.04	0.00	10	14	14	130	2.11	140	2.15	0.03
				100			100	0							100	0						
2007	2449	Cocktail de fruits de mer	Seafood cocktail	10	1000	3.00	10	92	92	940	2.97	920	2.96	-0.01	10	100	100	1000	3.00	1000	3.00	0.00
				100			100	11	11						100	12	12					
2007	2451	Saumon fumé irlandais	Irish smoked salmon	10	1500	3.18	10	131	131	1400	3.15	1300	3.11	-0.03	10	139	139	1500	3.18	1400	3.15	-0.03
				100			100	21	21						100	21	21					
2007	2486	Filet de lieu	Fillet of pollock	100	8200	3.91	100	10	10	1000	3.00	1000	3.00	0.00	100	83	83	8200	3.91	8300	3.92	0.01
				1000			1000	2		Ne			Ne		1000	7	7					
2007	2487	Saumon fumé	Smoked salmon	100	7100	3.85	100	22	22	2300	3.36	2200	3.34	-0.02	100	66	66	7100	3.85	6600	3.82	-0.03
				1000			1000	3	3						1000	12	12					
2007	2488	Filet de Pangas	Pangas fillet	100	13000	4.11	100	23	23	2500	3.40	2300	3.36	-0.04	100	119	119	13000	4.11	12000	4.08	-0.03
				1000			1000	4	4						1000	24	24					
2007	2526	Thon	Tuna	10	460	2.66	10	39	39	390	2.59	390	2.59	0.00	10	48	48	460	2.66	480	2.68	0.02
				100			100	4	4						100	3	3					
2007	2527	Filet de Maquereau	Mackerel fillet	10	500	2.70	10	44	44	440	2.64	440	2.64	0.00	10	50	50	500	2.70	500	2.70	0.00
				100			100	4	4						100	5	5					
2007	2528	Seiches à la tomate	Cuttlefish with tomato	10	170	2.23	10	15	15	140	2.15	150	2.18	0.03	10	19	19	170	2.23	190	2.28	0.05
				100			100	0	0						100	0	0					
2019	6062	Saumon fumé	Smoked Salmon	10	270	2.43	10	25	25	270	2.43	250	2.40	-0.03	10	25	25	270	2.43	250	2.40	-0.03
				100			100	5	5						100	5	5					
2019	6063	Terrine de saumon fumé	Smoked salmon terrine	10	170	2.23	10	15	15	140	2.15	150	2.18	0.03	10	19	19	170	2.23	190	2.28	0.05
				100			100	0	0						100	0	0					
2019	6064	Terrine de saumon fumé	Smoked salmon terrine	1000	6400	3.81	1000	7	7	6400	3.81	7000	3.85	0.04	1000	7	7	6400	3.81	7000	3.85	0.04
				10000	Ne	Ne	10000	0	0		Ne		Ne		10000	0	0		Ne		Ne	
2019	6065	Saumon à l'oseille et tagliatelles	Salmon with sorrel and tagliatelle	100	730	2.86	100	7	7	730	2.86	700	2.85	-0.02	100	7	7	730	2.86	700	2.85	-0.02
				1000	Ne	Ne	1000	1	1		Ne		Ne		1000	1	1		Ne		Ne	
2019	6066	Saumon à l'oseille et tagliatelles	Salmon with sorrel and tagliatelle	100	4900	3.69	100	47	47	4900	3.69	4700	3.67	-0.02	100	47	47	4900	3.69	4700	3.67	-0.02
				1000			1000	7	7						1000	7	7					
2019	7442	Saumon fumé	Smoked salmon	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1,00	0.00
				100			100	0	0						100	0	0					
2019	7443	Truite fumée	Smoked trout	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1,00	0.00
				100			100	0	0						100	0	0					

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SPREADING METHOD

FISHERY PRODUCTS																						
Year of analysis	n° sample	Product (French name)	Product	Reference method : ISO 11290-2*		Alternative method: COMPASS® Listeria Agar 24 h									Alternative method: COMPASS® Listeria Agar 48 h							
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)	Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g			CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g	
2025	118541	Saumon fumé de Norvège	Smoked salmon from Norway	100	15000	4.18	100	146	146	15000	4.18	15000	4.18	0.00	100	146	146	15000	4.18	15000	4.18	0.00
				1000			1000	14	14						1000	14	14					

Category
 Type

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SPREADING METHOD																						
VEGETABLES																						
Year of analysis	n° sample	Product (French name)	Product	Reference method : ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h								Alternative method: COMPASS® Listeria Agar 48 h							
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)	Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g			CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g	
2007	2347	Poêlée champêtre	Country-style pan-fried stew	100	13000	4.11	100	20	20	2000	3.30	2000	3.30	0.00	100	131	131	13000	4.11	13000	4.11	0.00
				1000			1000	2	2						1000	28	28					
2007	2348	Julienne de légumes	Julienne of vegetables	100	14000	4.15	100	40	40	3800	3.58	4000	3.60	0.02	100	144	144	14000	4.15	14000	4.15	0.00
				1000			1000	2	2						1000	32	32					
2007	2367	Céleri rémoulade	Remoulade celery	100	<100	<2.00	100	0	0	<100	<2,00	<100	<2.00	0.00	100	0	0	<100	<2,00	<100	<2.00	0.00
				1000			1000	0	0						1000	0	0					
2007	2368	Macédoine de légumes	Mixed vegetables	100	180	2.26*	100	1	1	100	2,00*	100	2.00*	0.00	100	2	2	180	2.26*	200	2.30*	0.00
				1000			1000	0							1000	0						
2007	2369	Epinards	Spinach	10	10	1.00*	10	0	0	<10	<1,00	<10	<1.00	0.00	10	1	1	10	1,00*	10	1.00*	0.00
				100			100	0	0						100	0						
2007	2370	Brocolis	Broccoli	10	55	1.74	10	1	1	10	1,00*	10	1.00*	0.00	10	6	6	55	1.74	60	1.78	0.00
				100	Ne	Ne	100	0							100	0		Ne	Ne		Ne	
2007	2438	Epinards hachés	Chopped spinach	10	460	2.66	10	36	36	340	2.53	360	2.56	0.02	10	49	49	460	2.66	490	2.69	0.03
				100			100	1	1						100	2	2					
2007	2439	Poivrons rouges	Red peppers	10	200	2.30	10	10	10	100	2.00	100	2.00	0.00	10	20	20	200	2.30	200	2.30	0.00
				100			100	0			Ne		Ne		100	2	2				Ne	
2007	2529	Gaspacho à l'Andalouse	Gaspacho	10	690	2.84	10	61	61	650	2.81	610	2.79	-0.03	10	64	64	690	2.84	640	2.81	-0.03
				100			100	10	10						100	12	12					
2007	2530	Légumes du Sud	Southern vegetables	10	270	2.43	10	26	26	260	2.41	260	2.41	0.00	10	27	27	270	2.43	270	2.43	0.00
				100			100	2	2						100	3	3					
2007	2531	Mouliné de légumes	Ground vegetables	10	460	2.66	10	38	38	380	2.58	380	2.58	0.00	10	41	41	460	2.66	410	2.61	-0.05
				100			100	12	12						100	10	10					
2019	7105	Framboises entières surgelées	Frozen whole raspberries	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0						100	0	0					
2019	7106	Fraises entières surgelées	Frozen whole strawberries	10	64	1.81	10	1	1	10	1,00*	10	1.00*	0.00	10	7	7	64	1.81	70	1.85	0.04
				100	Ne	Ne	100	0	0						100	0	0		Ne	Ne	Ne	
2019	7107	Poireaux en rondelles surgelés	Frozen leek slices	100	820	2.91	100	9	9	820	2.91	900	2.95	0.04	100	9	9	820	2.91	900	2.95	0.04
				1000	Ne	Ne	1000	0	0		Ne		Ne		1000	0	0		Ne	Ne	Ne	
2019	7177	Carottes Nantaises florettes	Carrots	10	55	1.74	10	2	2	20	1,30*	20	1.30*	0.00	10	4	4	55	1.74	40	1.60	-0.14
				100	Ne	Ne	100	1	1						100	2	2	Ne	Ne		Ne	
2019	7178	Cœur d'artichaud marinés	Marinated artichoke hearts	10	82	1.91	10	9	9	82	1.91	90	1.95	0.04	10	9	9	82	1.91	90	1.95	0.04
				100	Ne	Ne	100	0	0		Ne		Ne		100	0	0	Ne	Ne		Ne	
2019	7179	Tartare de légumes	Vegetable tartar	100	2500	3.40	100	22	22	2400	3.38	2200	3.34	-0.04	100	23	23	2500	3.40	2300	3.36	-0.04
				1000			1000	4	4						1000	4	4					
2019	7180	Caviar d'aubergines	Eggplant caviar	1000	11000	4.04	1000	12	12	11000	4.04	12000	4.08	0.04	1000	12	12	11000	4.04	12000	4.08	0.04
				10000			10000	0	0						10000	0	0					
2019	7438	Ananas coupés	Cut pineapple	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1,00	0.00
				100			100	0	0						100	0	0					
2019	7439	Fruits découpés (fraise, pomme, raisin)	Cut up fruits (strawberry, apple, grape)	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1,00	0.00
				100			100	0	0						100	0	0					
2019	7440	Tartelette poireaux champignons	Leek and mushroom tartlet	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1,00	0.00
				100			100	0	0						100	0	0					
2019	7441	Galettes végétales à la parisienne	Vegetable patties Parisian style	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1,00	0.00
				100			100	0	0						100	0	0					

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SPREADING METHOD

VEGETABLES																						
Year of analysis	n° sample	Product (French name)	Product	Reference method : ISO 11290-2*		Alternative method: COMPASS® Listeria Agar 24 h								Alternative method: COMPASS® Listeria Agar 48 h								
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)	Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1			
								CFU/g	log CFU/g	CFU/plate	CFU/plate	CFU/g	log CFU/g			CFU/g	log CFU/g	CFU/plate	CFU/plate	CFU/g	log CFU/g	
					2019	7678	Pommes de terre crues	Raw potatoes	100	2400	3.38	100	22		22	2200	3.34	2200	3.34	0.00	100	
				1000			1000	2	2						1000	2	2					

Category
 Type

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SPREADING METHOD																						
PRODUCTION ENVIRONMENTAL SAMPLES																						
Year of analysis	n° sample	Product (French name)	Product	Reference method : ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h								Alternative method: COMPASS® Listeria Agar 48 h							
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)	Enumeration			2 plates interpretation		1 plate interpretation		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g			CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g	
2007	2265	Eau de siphon	Siphon water	10	140	2.15	10	5	5	59	1.77	50	1.70	-0.07	10	14	14	140	2.15	140	2.15	0.00
				100			100	1	1		Ne		Ne		100	1	1	Ne		Ne		
2007	2266	Chiffonnette table de préparation	Wipe	10	1400	3.15	10	72	72	750	2.88	720	2.86	-0.02	10	136	136	1400	3.15	1400	3.15	0.00
				100			100	10	10						100	22	22					
2007	2267	Chiffonnette chariot	Wipe	10	1000	3.00	10	65	65	680	2.83	650	2.81	-0.02	10	93	93	1000	3.00	930	2.97	-0.03
				100			100	10	10						100	18	18					
2007	2373	Eau de process	Process water	100	180	2.26*	100	2	2	200	2,30*	200	2.30*	0.00	100	2	2	180	2.26*	200	2.30*	0.00
				1000			1000	0							1000	0						
2007	2374	Chiffonnette chambre froide épices et arômes	Wipe	100	<100	<2.00	100	0	0	<100	<2,00	<100	<2.00	0.00	100	0	0	<100	<2,00	<100	<2.00	0.00
				1000			1000	0	0						1000	0	0					
2007	2452	Eau de process	Process water	10	960	2.98	10	66	66	690	2.84	660	2.82	-0.02	10	94	94	960	2.98	940	2.97	-0.01
				100			100	10	10						100	11	11					
2007	2453	Eau de siphon	Siphon water	10	36	1.56	10	4	4	45	1.65	40	1.60	-0.05	10	4	4	36	1.56	40	1.60	0.05
				100	Ne	Ne	100	1			Ne		Ne		100	1			Ne		Ne	
2007	2454	Chiffonnette chambre froide produits de la mer	Wipe	10	870	2.94	10	64	64	660	2.82	640	2.81	-0.01	10	83	83	870	2.94	830	2.92	-0.02
				100			100	9	9						100	13	13					
2007	2455	Chiffonnette milieu de ligne	Wipe	10	64	1.81	10	7	7	64	1.81	70	1.85	0.04	10	7	7	64	1.81	70	1.85	0.04
				100	Ne	Ne	100	0			Ne		Ne		100	0			Ne		Ne	
2007	2456	Chiffonnette fin de ligne	Wipe	10	55	1.74	10	0	0	<10	<1,00	<10	<1.00	0.00	10	6	6	55	1.74	60	1.78	0.00
				100	Ne	Ne	100	0	0						100	0			Ne		Ne	
2007	2481	Poussières	Dust	10	4000	3.60	10	72	72	740	2.87	720	2.86	-0.01	10	>150	/	4000	3.60	4000	3.60	0.00
				100			100	9	9						100	40	40					
2007	2482	Poussières	Dust	10	810	2.91	10	13	13	118	2.07	130	2.11	0.04	10	77	77	810	2.91	770	2.89	-0.02
				100			100	1							100	12	12					
2007	2483	Poussières	Dust	10	2300	3.36	10	20	20	210	2.32	200	2.30	-0.02	10	>150	/	2300	3.36	2300	3.36	0.00
				100			100	3	3						100	23	23					
2007	2532	Eau de siphon	Siphon water	100	4100	3.61	100	39	39	3800	3.58	3900	3.59	0.01	100	42	42	4100	3.61	4200	3.62	0.01
				1000			1000	3	3						1000	3	3					
2007	2533	Eau de process	Process water	100	3000	3.48	100	29	29	2800	3.45	2900	3.46	0.02	100	30	30	3000	3.48	3000	3.48	0.00
				1000			1000	2	2						1000	3	3					
2019	7181	Eau de rinçage (laitiers)	Rinsing water (dairy)	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0						100	0	0					
2019	7182	Eau de rinçage cutter (volaille)	Rinsing water cutter (poultry)	100	5900	3.77	100	59	59	5800	3.76	5900	3.77	0.01	100	59	59	5900	3.77	5900	3.77	0.00
				1000			1000	5	5						1000	6	6					
2019	7183	Eau de rinçage (découpe végétaux)	Rinsing water (vegetable cutter)	10	300	2.48	10	28	28	300	2.48	280	2.45	-0.03	10	28	28	300	2.48	280	2.45	-0.03
				100			100	5	5						100	5	5					
2019	7444	Eau de process (cutter laitier)	Process water (dairy cutter)	10	<10	<1.00	10	0	0	<10	<1,00	<10	<1.00	0.00	10	0	0	<10	<1,00	<10	<1,00	0.00
				100			100	0	0						100	0	0					
2019	7677	Eau de process rinçage découpe viande	Rinsing process water for meat cutting	100	2900	3.46	100	28	28	2900	3.46	2800	3.45	-0.02	100	28	28	2900	3.46	2800	3.45	-0.02
				1000			1000	4	4						1000	4	4					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Results 3 - Pour plate method

Selected plate for 1 plate interpretation
 ISO 7218 (2024) change

POUR PLATE METHOD

COMPOSITE FOOD																						
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h									Alternative method: COMPASS® Listeria Agar 48 h						
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		Enumeration			Interpretation 2 plates			Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g	
2007	2345	Salade Strasbourgeoise	Strasbourg salad	100	91000	4.96	100	>150	/	4000	4000	3.60	4000	3.60	0.00	>150	/	77000	4.89	77000	4.89	0.00
				1000			1000	4	4			Ne		Ne		77	77					
2007	2346	Salade poireaux poulet	Leek and chicken salad	100	45000	4.65	100	21	21	2000	2000	3.30	2100	3.32	0.02	>150	/	41000	4.61	41000	4.61	0.00
				1000			1000	1	1							41	41					
2007	2365	Entremêlé de pâtes et d'écrevisses	Pasta and crayfish mixture	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2007	2366	Brioche au saumon	Brioche with salmon	100	ND	ND	100	>150	/	/	/	/	>150000	>5.18	/	>150	/	/	ND	>150000	>5.18	/
				1000			1000	>150								>150						
2007	2409	Riz cuisiné au poisson	Rice cooked with fish	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2007	2410	Salade cocktail au surimi	Surimi cocktail salad	10	9	0.95*	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	2	2	18	1.26*	20	1.30*	0.00
				100			100	0								0						
2007	2440	Coule d'œuf	Liquid egg	10	330	2.52	10	15	15	136	140	2.15	150	2.18	0.03	25	25	230	2.36	250	2.40	0.04
				100			100	0	0							0	0					
2007	2441	Crème anglaise	Custard	10	360	2.56	10	15	15	145	150	2.18	150	2.18	0.00	26	26	260	2.41	260	2.41	0.00
				100			100	1	1							3	3					
2007	2447	Salade Camarguaise au crabe	Camargue salad with crab	10	740	2.87	10	52	52	536	540	2.73	520	2.72	-0.02	60	60	610	2.79	600	2.78	-0.01
				100			100	7	7							7	7					
2007	2448	Salade Camarguaise au surimi	Camargue salad with surimi	10	840	2.92	10	100	100	945	950	2.98	1000	3.00	0.02	103	103	980	2.99	1000	3.00	0.01
				100			100	4	4							5	5					
2007	2450	Salade Alaska	Alaska salad	10	1100	3.04	10	57	57	573	570	2.76	570	2.76	0.00	57	57	590	2.77	570	2.76	-0.01
				100			100	6	6							8	8					
2007	2519	Aubergines farcies	Stuffed eggplant	100	1600	3.20	100	19	19	1818	1800	3.26	1900	3.28	0.02	20	20	1900	3.28	2000	3.30	0.02
				1000			1000	1	1							1	1					
2007	2520	Lasagnes	Lasagna	10	350	2.54	10	26	26	255	260	2.41	260	2.41	0.00	29	29	280	2.45	290	2.46	0.02
				100			100	2	2							2	2					
2007	2521	Tomates farcies	Stuffed tomatoes	10	260	2.41	10	31	31	300	300	2.48	310	2.49	0.01	31	31	300	2.48	310	2.49	0.01
				100			100	2	2							2	2					
2012	781	Pâtes bolognaise	Bolognese Pasta	10000	380000	5.58	10000	13	13	136364	140000	5.15	130000	5.11	-0.03	16	16	150000	5.18	160000	5.20	0.03
				100000			100000	2	2							1	1					
2012	794	Salade de poisson	Fish salad	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2012	797	Pennes au saumon	Salmon penne	10000	370000	5.57	10000	12	12	118182	120000	5.08	120000	5.08	0.00	27	27	250000	5.40	270000	5.43	0.03
				100000			100000	1	1							1	1					
2013	2385	Salade surimi carottes ananas	Surimi salad with carrots and pineapple	10	1100	3.04	10	72	72	755	760	2.88	720	2.86	-0.02	88	88	940	2.97	880	2.94	-0.03
				100			100	11	11							15	15					
2013	2386	Pâtes aux surimi	Pasta with surimi	100	5500	3.74	100	36	36	3727	3700	3.57	3600	3.56	-0.01	40	40	4300	3.63	4000	3.60	-0.03
				1000			1000	5	5							7	7					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

POUR PLATE METHOD

COMPOSITE FOOD																						
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h									Alternative method: COMPASS® Listeria Agar 48 h						
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		Enumeration			Interpretation 2 plates			Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1		
					CFU/g	log CFU/g			CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g		log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	
2013	2692	Salade de riz thon œuf	Rice salad with tuna and egg	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	2	2	18	1.26*	20	1.30*	0.00
				100			100	0	0							0	0					
2013	2693	Quiche de saumon brocolis	Salmon and broccoli quiche	10	170	2.23	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	8	8	82	1.91	80	1.90	-0.01
				100			100	0	0							1	1				Ne	
2013	2694	Quiche oignons lardons	Onion and bacon quiche	100	2300	3.36	100	0	0	<100	<100	<2,00	<100	<2.00	0.00	11	11	1200	3.08	1100	3.04	-0.04
				1000			1000	0	0							2	2					
2013	2873	Hachis parmentier de bœuf	Beef parmentier	10	1000	3.00	10	1	1	10	10	1,00*	10	1.00*	0.00	38	38	370	2.57	380	2.58	0.01
				100			100	0	0							3	3					
2013	2874	Macaronis au bœuf	Beef macaroni	10	5900	3.77	100	32	32	3182	3200	3.51	3200	3.51	0.00	27	27	2600	3.41	2700	3.43	0.02
				100			1000	3	3							2	2					
2013	2875	Parmentier de canard	Duck parmentier	100	10000	4.00	100	16	16	1909	1900	3.28	1600	3.20	-0.07	70	70	7500	3.88	7000	3.85	-0.03
				1000			1000	5	5							13	13					
2013	3193	Lasagnes bolognaises	Lasagna bolognese	100	8300	3.92	100	47	47	4909	4900	3.69	4700	3.67	-0.02	47	47	5000	3.70	4700	3.67	-0.03
				1000			1000	7	7							8	8					
2013	3195	Salade campagnarde	Country salad	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2013	3196	Salade conchiglie, tomate, mozzarella	Conchiglie, tomato and mozzarella salad	10	2700	3.43	100	17	17	1636	1600	3.20	1700	3.23	0.03	25	25	2500	3.40	2500	3.40	0.00
				100			1000	1	1							2	2					
2013	3599	Salade de thon	Tuna salad	10	480	2.68	10	15	15	136	140	2.15	150	2.18	0.03	32	32	290	2.46	320	2.51	0.04
				100			100	0	0							0	0					
2013	3600	Salade Nordique	Nordic salad	10	260	2.41	10	1	1	10	10	1,00*	10	1.00*	0.00	13	13	140	2.15	130	2.11	-0.03
				100			100	2	2							2	2					
2019	7184	Tartelette aux pommes	Apple tartlet	10	110	2.04	10	0	0	0	<10	<1,00	<10	<1.00	0.00	9	9	82	1.91	90	1.95	0.04
				100			100	0	0							0	0		Ne		Ne	
2019	7185	Flan	Flan	100	1100	3.04	10	75	75	755	760	2.88	750	2.88	-0.01	78	78	780	2.89	780	2.89	0.00
				1000			100	8	8							8	8					
2019	7186	Pastel de Nata	Pastel of Nata	1000	13000	4.11	100	0	0	0	<100	<2,00	<100	<2.00	0.00	74	74	7100	3.85	7400	3.87	0.02
				10000			1000	0	0							4	4					
2019	7435	Tartelette financier fraise	Strawberry financial tartlet	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	/	/	<1,00	<10	<1.00	0.00
				100			100	0	0							0	/					
2019	7436	Tortilla aux oignons	Onion tortilla	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	/	/	<1,00	<10	<1.00	0.00
				100			100	0	0							0	/					

POUR PLATE METHOD

MEAT PRODUCTS																						
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h									Alternative method: COMPASS® Listeria Agar 48 h						
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		Enumeration			Interpretation 2 plates			Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g	
2007	2245	Coquelet	Cockerel	100	1400	3.15	100	7	7	636	640	2.81	700	2.85	0.04	8	8	730	2.86	800	2.90	0.04
				1000			1000	0	0			Ne		Ne		0	0		Ne		Ne	
2007	2246	Cuisse de poulet	Chicken leg	10	9	0.95*	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2007	2247	Ailes de poulet	Chicken wings	100	1700	3.23	100	13	13	1300	1300	3.11	1300	3.11	0.00	13	13	1300	3.11	1300	3.11	0.00
				1000			1000	2	2							2	2		Ne			
2007	2248	Rillettes	Rillettes	10	500	2.70	10	32	32	345	350	2.54	320	2.51	-0.04	32	32	350	2.54	320	2.51	-0.04
				100			100	6	6							6	6					
2007	2249	Rillettes	Rillettes	100	14000	4.15	100	91	91	8909	8900	3.95	9100	3.96	0.01	91	91	8900	3.95	9100	3.96	0.01
				1000			1000	7	7							7	7					
2007	2250	Rillettes	Rillettes	100000	6600000	6.82	100000	41	41	3909091	3900000	6.59	4100000	6.61	0.02	41	41	3900000	6.59	4100000	6.61	0.02
				1000000			1000000	2	2							2	2					
2007	2262	Filets de poulet	Chicken Fillets	10	140	2.15	10	5	5	45	45	1.65	50	1.70	0.05	15	15	140	2.15	150	2.18	0.03
				100			100	0	0			Ne		Ne		0	0					
2007	2263	Saucisson à l'ail	Garlic Sausage	10	180	2.26	10	4	4	36	36	1.56	40	1.60	0.05	6	6	55	1.74	60	1.78	0.04
				100			100	0	0			Ne		Ne		0	0		Ne		Ne	
2007	2264	Escalopes de dinde	Turkey cutlets	10	1300	3.11	10	56	56	564	560	2.75	560	2.75	0.00	90	90	950	2.98	900	2.95	-0.02
				100			100	6	6							14	14					
2007	2433	Chair à saucisse	Sausage meat	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2007	2434	Jambon sec	Dry-cured ham	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2012	780	Viande hachée de bœuf	Ground beef	10	18	1.26*	10	2	2	20	20	1,30*	20	1.30*	0.00	3	3	27	1.43*	30	1.48*	0.00
				100			100	0	0							0	0					
2012	798	Mousse de foie	Liver mousse	100	10000	4.00	100	89	89	9273	9300	3.97	8900	3.95	-0.02	90	90	9500	3.98	9000	3.95	-0.02
				1000			1000	13	13							14	14					
2012	799	Mousse de Canard	Duck mousse	10000	3300000	6.52	10000	>150	>150	2400000	2400000	6.38	2400000	6.38	0.00	>150	>150	1700000	6.23	2700000	6.43	0.20
				100000			100000	24	24							27	27					
2012	800	Pâté provençal	Provencal pâté	10000	3100000	6.49	10000	>150	>150	3800000	3800000	6.58	3800000	6.58	0.00	>150	>150	3900000	6.59	3900000	6.59	0.00
				100000			100000	38	38							39	39					
2012	801	Terrine de campagne	Pâté	1000	25000	4.40	1000	14	14	15455	15000	4.18	14000	4.15	-0.03	15	15	16000	4.20	15000	4.18	-0.03
				10000			10000	3	3							3	3					
2012	877	Steak haché de porc surgelé	Frozen minced pork steak	10	2500	3.40	10	156	156	1000	1000	3.00	1000	3.00	0.00	16 (-2)	16 (-2)	1600	3.20	1600	3.20	0.00
				100			100	10	10							1(-3)	1(-3)					
2012	878	Mousse de foie	Liver mousse	10	260	2.41	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	19	19	180	2.26	190	2.28	0.02
				100			100	0	0							1	1					
2012	879	Terrine de campagne	Pâté	10	650	2.81	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	67	67	650	2.81	670	2.83	0.01
				100			100	0	0							4	4					
2012	884	Chipolatas	Chipolatas	1000	51000	4.71	1000	33	33	32727	33000	4.52	33000	4.52	0.00	34	34	34000	4.53	34000	4.53	0.00
				10000			10000	3	3							3	3					
2012	885	Escalopes de volaille	Poultry cutlets	100	3800	3.58	100	20	20	1909	1900	3.28	2000	3.30	0.02	21	21	2100	3.32	2100	3.32	0.00
				1000			1000	1	1							2	2					
2012	886	Manchons de Canard	Duck	1000	84000	4.92	1000	41	41	41000	41000	4.61	41000	4.61	0.00	46	46	43000	4.63	46000	4.66	0.03
				10000			10000	0	0							1	1					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

POUR PLATE METHOD

MEAT PRODUCTS																						
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h									Alternative method: COMPASS® Listeria Agar 48 h						
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		Enumeration			Interpretation 2 plates			Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1		
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/plate	CFU/plate	
2013	3095	Saucisse sèche	Dry sausage	10	91	1.96	10	2	2	20	20	1,30*	20	1.30*	0.00	4	4	40	1.60	40	1.60	0.00
				100	Ne	Ne	100	3	3							4	4		Ne		Ne	
2013	3096	Rosette	Rosette	10	640	2.81	10	43	43	418	420	2.62	430	2.63	0.01	60	60	590	2.77	600	2.78	0.01
				100			100	3	3							5	5					
2013	3097	Saucisse de Francfort	Sausage	10	460	2.66	10	15	15	145	150	2.18	150	2.18	0.00	51	51	500	2.70	510	2.71	0.01
				100			100	1	1							4	4					
2013	3098	Terrine de campagne au poivre vert	Pâté with green pepper	10	670	2.83	10	11	11	109	110	2.04	110	2.04	0.00	43	43	460	2.66	430	2.63	-0.03
				100			100	1	1							8	8					
2013	3163	Poitrine de porc	Pork belly	100	6300	3.80	100	39	39	3636	3600	3.56	3900	3.59	0.03	53	53	4900	3.69	5300	3.72	0.03
				1000			1000	1	1							1	1					
2013	3164	Chair à saucisse	Sausage meat	10	45	1.65	10	1	1	10	10	1,00*	10	1.00*	0.00	3	3	27	1.43*	30	1.48*	0.00
				100	Ne	Ne	100	0	0							0	0					
2013	3165	Cuisse de poulet	Chicken leg	10	64	1.81	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100	Ne		100	0	0							0	0					
2013	3166	Escalope de poulet	Chicken leg	10	250	2.40	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	5	5	55	1.74	50	1.70	-0.04
				100			100	0	0							1	1		Ne		Ne	
2013	3191	Saucisson sec	Dry sausage	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2013	3192	Viande hachée de bœuf	Minced beef	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2013	3603	Petite viande rouge	Chicken curry and vegetables	10	55	1.74	10	6	6	55	55	1.74	60	1.78	0.04	8	8	73	1.86	80	1.90	0.04
				100	Ne	Ne	100	0	0			Ne		Ne		0	0		Ne		Ne	
2019	7187	Poulet au curry et légumes	Chicken curry and vegetables	10	45	1.65	10	5	5	45	45	1.65	50	1.70	0.05	5	5	55	1.74	50	1.70	-0.04
				100	Ne	Ne	100	0	0			Ne		Ne		1	1		Ne		Ne	
2019	7188	Aiguillette de poulet cuisinés	Cooked chicken aiguillette	10	180	2.26	10	12	12	127	130	2.11	120	2.08	-0.03	12	12	130	2.11	120	2.08	-0.03
				100			100	2	2							2	2					
2019	7189	Fricadelles sauce tomate	Fricadelles with tomato sauce	10	960	2.98	100	11	11	1091	1100	3.04	1100	3.04	0.00	11	11	1100	3.04	1100	3.04	0.00
				100			1000	1	1							1	1					
2019	7190	Bœuf bourguignon	Boeuf bourguignon	100	8900	3.95	100	53	53	5182	5200	3.72	5300	3.72	0.01	75	75	7500	3.88	7500	3.88	0.00
				1000			1000	4	4							7	7					
2019	7191	Rougaille saucisses	Sausage rougaille	100	10000	4.00	1000	10	10	10909	11000	4.04	10000	4.00	-0.04	10	10	11000	4.04	10000	4.00	-0.04
				1000			10000	2	2							2	2					

POUR PLATE METHOD

DAIRY PRODUCTS																						
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h									Alternative method: COMPASS® Listeria Agar 48 h						
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		Enumeration			Interpretation 2 plates			Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1 (confirmed)		Rep. 1	Rep. 1					
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/plate	CFU/plate	
2007	2259	Lait cru de brebis	Raw sheep milk	10	10	1.00*	10	2	2	20	20	1,30*	20	1.30*	0.00	>150(Flore annexe)	/	<100	<2,00	<100	<2.00	0.00
				100			100	0	0							0	0					
2007	2260	Fromage à pâte molle	Soft cheese	10	ND	ND	10	2	2	20	20	1,30*	20	1.30*	0.00	>150(Flore annexe)	<100	<100	<2,00	<100	<2.00	0.00
				100			100	0	0							0						
2007	2261	Fromage au lait cru de chèvre, cendré	Raw goat's milk cheese, ashed	10	1600	3.20	10	54	54	564	560	2.75	540	2.73	-0.02	>150	/	1600	3.20	1600	3.20	0.00
				100			100	8	8							16	16					
2007	2274	Fromage non affiné au lait cru	Cheese not ripened with raw milk	100	<100	<2.00	100	0	0	<100	<100	<2,00	<100	<2.00	0.00	0	0	<100	<2,00	<100	<2.00	0.00
				1000			1000	0	0							0	0					
2007	2275	Fromage non affiné au lait cru	Cheese not ripened with raw milk	1000	30000	4.48	1000	11	11	11000	11000	4.04	11000	4.04	0.00	14	14	14000	4.15	14000	4.15	0.00
				10000			10000	1	1							1	1		Ne			
2007	2276	Crème glacée noix de coco	Coconut ice cream	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2007	2277	Crème glacée vanille	Vanilla ice cream	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2007	2278	Lait cru	Raw milk	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2007	2279	Lait cru	Raw milk	100	3000	3.48	100	21	21	1909	1900	3.28	2100	3.32	0.04	21	21	1900	3.28	2100	3.32	0.04
				1000			1000	0	0							0	0					
2007	2343	Pâte molle au lait cru	Raw milk soft cheese	100	39000	4.59	100	9	9	909	910	2.96	900	2.95	0.00	126	126	14000	4.15	12600	4.10	-0.05
				1000			1000	1	1			Ne		Ne		23	23					
2007	2344	Comté au lait cru	Raw milk cheese (Comté)	100	11000	4.04	100	11	11	1100	1100	3.04	1100	3.04	0.00	55	55	5300	3.72	5500	3.74	0.02
				1000			1000	0	0							3	3					
2007	2371	Lait cru de brebis	Raw exe milk	10	36	1.56	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	3	3	27	1.43*	30	1.48*	0.00
				100	Ne	Ne	100	0	0							0	0					
2007	2372	Lait cru de brebis	Raw exe milk	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2007	2405	Crème glacée vanille	Vanilla ice cream	100	270	2.43*	100	1	1	100	100	2,00*	100	2.00*	0.00	2	2	182	2.26*	200	2.30*	0.00
				1000			1000	0								0						
2007	2406	Crème glacée noix de coco	Coconut ice cream	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2007	2435	Lait cru	Raw milk	10	280	2.45	10	17	17	173	170	2.23	170	2.23	0.00	17	17	170	2.23	170	2.23	0.00
				100			100	2	2							2	2					
2007	2436	Lait cru	Raw milk	10	260	2.41	10	24	24	264	260	2.41	240	2.38	-0.03	25	25	270	2.43	250	2.40	-0.03
				100			100	5	5							5	5					
2007	2437	Fromage de chèvre au lait cru	Raw milk goat cheese	10	82	1.91	10	9	9	118	120	2.08	90	1.95	-0.12	9	9	120	2.08	90	1.95	-0.12
				100	Ne	Ne	100	4				Ne		Ne		4	4		Ne		Ne	
2007	2484	Fromage à pâte pressée cuite	Pressed cooked cheese	100	8800	3.94	100	>150	/	19000	19000	4.28	19000	4.28	0.00	>150	/	23000	4.36	23000	4.36	0.00
				1000			1000	19	19							23	23					
2007	2485	Fromage à pâte molle et croûte fleurie	Pressed cooked cheese	100	12000	4.08	100	60	60	6273	6300	3.80	6000	3.78	-0.02	110	110	11000	4.04	11000	4.04	0.00
				1000			1000	9	9							13	13					
2007	2522	Raclette au lait cru	Raw milk raclette	100	ND	ND	100	6	6	636	640	2.81	600	2.78	-0.03	illisible	/	/	ND	UC	UC	/
				1000			1000	1				Ne		Ne								

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

ADRIA

Summary report (Version 0)

COMPASS Listeria Agar Enumeration

POUR PLATE METHOD

DAIRY PRODUCTS																						
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h									Alternative method: COMPASS® Listeria Agar 48 h						
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		Enumeration			Interpretation 2 plates			Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g	
2007	2523	Roquefort	Cheese (Roquefort)	10	1100	3.04	10	91	91	873	870	2.94	910	2.96	0.02	>150	/	600	2.78	600	2.78	0.00
				100			100	5	5							6	6					
2007	2524	Reblochon au lait cru	Raw milk cheese (Reblochon)	100	3500	3.54	100	23	23	2091	2100	3.32	2300	3.36	0.04	24	24	2200	3.34	2400	3.38	0.04
				1000			1000	0	0							0	0					
2007	2525	Fromage à pâte molle non cuite au lait cru	Soft uncooked cheese with raw milk	10	1300	3.11	10	102	102	1018	1000	3.00	1000	3.00	0.00	102	102	1000	3.00	1000	3.00	0.00
				100			100	10	10							10	10					
2012	772	Lait cru de brebis	Raw sheep's milk	100	7100	3.85	100	50	50	5000	5000	3.70	5000	3.70	0.00	59	59	5800	3.76	5900	3.77	0.01
				1000			1000	5	5							5	5					
2012	773	Lait cru de brebis	Raw sheep's milk	10	27	1.43*	10	5	5	45	45	1.65	50	1.70	0.05	6	6	55	1.74	60	1.78	0.04
				100			100	0	0			Ne		Ne		0	0		Ne		Ne	
2012	774	Lait cru de brebis	Raw sheep's milk	10	1800	3.26	100	18	18	1636	1600	3.20	1800	3.26	0.05	19	19	1700	3.23	1900	3.28	0.05
				100			1000	0	0							0	0					
2012	775	Fromage au lait cru de brebis	Cheese made with raw sheep's milk	100	<100	<2.00	100	0	0	<100	<100	<2,00	<100	<2.00	0.00	0	0	<100	<2,00	<100	<2.00	0.00
				1000			1000	0	0							0	0					
2012	776	Fromage au lait cru de brebis	Cheese made with raw sheep's milk	100	180	2.26*	100	3	3	300	300	2,48*	300	2.48*	#VALEUR!	3	3	270	2.43*	300	2.48*	0.00
				1000			1000	0	0							0	0					
2012	777	Fromage au lait cru de brebis	Cheese made with raw sheep's milk	1000	140000	5.15	1000	101	101	92727	93000	4.97	100000	5.00	0.03	102	102	100000	5.00	100000	5.00	0.00
				10000			10000	1	1							1	1					
2012	778	Fromage non affiné au lait cru de vache	Cheese not ripened with raw cow's milk	100	2500	3.40	100	19	19	1818	1800	3.26	1900	3.28	0.02	20	20	1900	3.28	2000	3.30	0.02
				1000			1000	1	1							1	1					
2012	779	Fromage non affiné au lait cru de vache	Cheese not ripened with raw cow's milk	100	1500	3.18	100	17	17	1545	1500	3.18	1700	3.23	0.05	17	17	1500	3.18	1700	3.23	0.05
				1000			1000	0	0							0	0					
2012	887	Crème dessert à la vanille	Vanilla dessert cream	10	660	2.82	10	3	3	30	30	1,48*	30	1.48*	0.00	50	50	500	2.70	500	2.70	0.00
				100			100	0	0							5	5					
2012	1042	Tiramisu	Tiramisu	10	370	2.57	10	4	4	36	36	1.56	40	1.60	0.05	38	38	400	2.60	380	2.58	-0.02
				100			100	0	0			Ne		Ne		6	6					
2012	1043	Panna cotta	Panna cotta	10	710	2.85	10	9	9	82	82	1.91	90	1.95	0.04	59	59	590	2.77	590	2.77	0.00
				100			100	0	0			Ne		Ne		6	6					
2012	1044	Fromage au lait cru de brebis	Cheese made from raw sheep's milk	100	1400	3.15	100	20	20	2091	2100	3.32	2000	3.30	-0.02	20	20	2100	3.32	2000	3.30	-0.02
				1000			1000	3	3							3	3					
2012	1523	Glace vanille	Vanilla ice cream	100	4600	3.66	100	22	22	2000	2000	3.30	2200	3.34	0.04	28	28	2600	3.41	2800	3.45	0.03
				1000			1000	0	0							1	1					
2012	1858	Fromage de brebis	Ewe milk cheese	1000	16000	4.20	1000	5	5	4545	4500	3.65	5000	3.70	0.05	21	21	20000	4.30	21000	4.32	0.02
				10000			10000	0	0			Ne		Ne		1	1					
2012	1859	Panna cotta	Panna cotta	1000	20000	4.30	100	29	29	2636	2600	3.41	2900	3.46	0.05	16	16	1600	3.20	1600	3.20	0.00
				10000			1000	0	0							2	2					
2013	2685	Crème glacée au café	Coffee ice cream	10	45	1.65	10	2	2	20	20	1,30*	20	1.30*	0.00	20	20	190	2.28	200	2.30	0.02
				100	Ne	Ne	100	0	0							1	1					
2013	2686	Crème glacée crème brûlée	Crème brûlée ice cream	10	240	2.38	10	4	4	36	36	1.56	40	1.60	0.05	12	12	130	2.11	120	2.08	-0.03
				100			100	0	0			Ne		Ne		2	2					
2013	2687	Crème glacée vanille	Vanilla ice cream	10	110	2.04	10	4	4	36	36	1.56	40	1.60	0.05	17	17	160	2.20	170	2.23	0.03
				100			100	0	0			Ne		Ne		0	0					
2013	2688	Rocamadour au lait cru	Rocamadour with raw milk	10	300	2.48	10	4	4	36	36	1.56	40	1.60	0.05	33	33	320	2.51	330	2.52	0.01
				100			100	0	0			Ne		Ne		2	2					
2013	2689	Tomme de Savoie au lait cru	Raw milk cheese (Tomme de Savoie)	10	850	2.93	10	10	10	91	91	1.96	100	2.00	0.04	83	83	860	2.93	830	2.92	-0.02
				100			100	0	0			Ne				11	11					

POUR PLATE METHOD

DAIRY PRODUCTS																							
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h									Alternative method: COMPASS® Listeria Agar 48 h							
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		Enumeration			Interpretation 2 plates			Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)	
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1		
					CFU/g	log CFU/g			CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g		log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g		CFU/g
2013	2690	Lait cru	Raw milk	100	4100	3.61	100	33	33	3091	3100	3.49	3300	3.52	0.03	38	38	3500	3.54	3800	3.58	0.04	
				1000			1000	1	1							1	1						
2013	2691	Tiramisu	Tiramisu	10	360	2.56	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	24	24	240	2.38	240	2.38	0.00	
				100			100	0	0							2	2						
2013	3099	Lait cru	Raw milk	100	3100	3.49	100	18	18	1909	1900	3.28	1800	3.26	-0.02	23	23	2400	3.38	2300	3.36	-0.02	
				1000			1000	3	3							3	3						
2013	3100	Fromage au lait cru (Chabichou)	Raw milk cheese (Chabichou)	10	100	2.00	10	6	6	55	55	1.74	60	1.78	0.04	8	8	73	1.86	80	1.90	0.04	
				100			100	0	0			Ne		Ne		0	0		Ne		Ne		
2013	3189	Lait cru de vache	Raw cow's milk	10	130	2.11	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	1	1	10	1,00*	10	1.00*	#VALEUR!	
				100			100	0	0							0							
2013	3190	Lait cru de brebis	Raw cow's milk	10	370	2.57	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	10	10	91	1.96	100	2.00	0.04	
				100			100	0	0							0	0						
2013	3194	Saint Félicien au lait cru	Raw milk cheese (Saint Félicien)	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00	
				100			100	0	0							0	0						
2013	3363	Fromage au lait cru de brebis	Cheese made from raw sheep's milk	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00	
				100			100	0	0							0	0						
2013	4015	Comté au lait cru	Raw milk cheese (Comté)	1000	12000	4.08	1000	2	2	1818	1800	3.26*	2000	3.30*	#VALEUR!	18	18	16000	4.20	18000	4.26	0.05	
				10000			10000	0	0							0	0						

POUR PLATE METHOD																						
FISHERY PRODUCTS																						
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h									Alternative method: COMPASS® Listeria Agar 48 h						
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		Enumeration			Interpretation 2 plates			Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g	
2007	2341	Truite de mer fumée	Smoked sea trout	100	140000	5.15	100	>150	/	10000	10000	4.00	10000	4.00	0.00	>150	/	120000	5.08	120000	5.08	0.00
				1000			1000	10	10							117	117					
2007	2342	Saumon fumé d'Atlantique	Smoked Atlantic salmon	100	140000	5.15	100	>150	/	20000	20000	4.30	20000	4.30	0.00	>150	/	150000	5.18	150000	5.18	0.00
				1000			1000	20	20							147	147					
2007	2362	Filet de sardine	Sardine fillet	10	120	2.08	10	10	10	100	100	2.00	100	2.00	0.00	16	16	160	2.20	160	2.20	0.00
				100			100	1	1							1	1					
2007	2363	Filet de Tilapia	Tilapia fillet	10	<10	<1.00	10	1	1	10	10	1,00*	10	1.00*	0.00	1	1	9	0.95*	10	1.00*	0.00
				100			100	0								0						
2007	2364	Saumon fumé de l'Atlantique	Atlantic smoked salmon	100	<100	<2.00	100	>150	/	/	/	ND	>150000	>5.18	/	>150	/	/	>5.18	/	>5.18	/
				1000			1000	>150								>150						
2007	2407	Filet de Pangas	Pangas fillet	100	91	1.96*	100	0	0	<100	<100	<2,00	<100	<2.00	0.00	0	0	<100	<2,00	<100	<2.00	0.00
				1000			1000	0	0							0	0					
2007	2408	Filet de lieu noir	Saithe fillet	10	130	2.11	10	1	1	10	10	1,00*	10	1.00*	0.00	1	1	9	0.95*	10	1.00*	0.00
				100			100	0								0						
2007	2449	Cocktail de fruits de mer	Seafood cocktail	10	1000	3.00	10	101	101	1018	1000	3.00	1000	3.00	0.00	108	108	1100	3.04	1100	3.04	0.00
				100			100	11	11							11	11					
2007	2451	Saumon fumé irlandais	Irish smoked salmon	10	1500	3.18	10	116	116	1191	1200	3.08	1200	3.08	0.00	119	119	1200	3.08	1200	3.08	0.00
				100			100	15	15							15	15					
2007	2486	Filet de lieu	Fillet of pollock	100	8200	3.91	100	17	17	1545	1500	3.18	1700	3.23	0.05	86	86	8600	3.93	8600	3.93	0.00
				1000			1000	0	0							9	9					
2007	2487	Saumon fumé	Smoked salmon	100	7100	3.85	100	16	16	1818	1800	3.26	1600	3.20	-0.05	116	116	12000	4.08	12000	4.08	0.00
				1000			1000	4	4							15	15					
2007	2488	Filet de Pangas	Pangas fillet	100	13000	4.11	100	30	30	2727	2700	3.43	3000	3.48	0.05	123	123	12000	4.08	12000	4.08	0.00
				1000			1000	0	0							14	14					
2007	2526	Thon	Tuna	10	460	2.66	10	55	55	536	540	2.73	550	2.74	0.01	57	57	580	2.76	570	2.76	-0.01
				100			100	4	4							7	7					
2007	2527	Filet de Maquereau	Mackerel fillet	10	500	2.70	10	38	38	409	410	2.61	380	2.58	-0.03	40	40	450	2.65	400	2.60	-0.05
				100			100	7	7							9	9					
2007	2528	Seiches à la tomate	Cuttlefish with tomato	10	170	2.23	10	25	25	236	240	2.38	250	2.40	0.02	29	29	280	2.45	290	2.46	0.02
				100			100	1	1							2	2					
2012	787	Sardines	Pilchards	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2012	788	Sardines	Pilchards	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2012	789	Sardines	Pilchards	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2012	790	Saumon fumé de Norvège	Norwegian smoked salmon	10	9	0.95*	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2012	791	Saumon fumé de Norvège	Norwegian smoked salmon	10	120	2.08	10	5	5	45	45	1.65 Ne	50	1.70 Ne	0.05	7	7	64	1.81 Ne	70	1.85 Ne	0.04
				100			100	0	0							0	0					
2012	792	Saumon fumé Atlantique	Atlantic smoked salmon	10	9	0.95*	10	3	3	30	30	1,48*	30	1.48*	0.00	4	4	36	1.56 Ne	40	1.60 Ne	0.05
				100			100	0	0							0	0					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

POUR PLATE METHOD

FISHERY PRODUCTS																						
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h									Alternative method: COMPASS® Listeria Agar 48 h						
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		Enumeration			Interpretation 2 plates			Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Rep. 1 (confirmed)	Rep. 1	Rep. 1				
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g	
2012	793	Saumon fumé Atlantique	Atlantic smoked salmon	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2012	880	Colin d'Alaska sauce beurre blanc	Alaskan pollack with white butter sauce	100	11000	4.04	100	98	98	9545	9500	3.98	9800	3.99	0.01	105	105	10000	4.00	11000	4.04	0.04
				1000			1000	7	7							10	10					
2012	881	Terrine aux noix de Saint Jacques	Terrine with scallops	10	1900	3.28	100	24	24	2273	2300	3.36	2400	3.38	0.02	33	33	3200	3.51	3300	3.52	0.01
				100			1000	1	1							2	2					
2012	882	Colin d'Alaska et ses petits légumes	Alaskan hake and its small vegetables	10	470	2.67	10	34	34	373	370	2.57	340	2.53	-0.04	46	46	490	2.69	460	2.66	-0.03
				100			100	7	7							8	8					
2012	883	Saumon à l'oseille et son riz cuisiné	Salmon with sorrel and rice	10	1200	3.08	10	66	66	691	690	2.84	660	2.82	-0.02	84	84	870	2.94	840	2.92	-0.02
				100			100	10	10							12	12					
2012	1524	Saumon fumé	Smoked salmon	100	6900	3.84	100	29	29	3000	3000	3.48	2900	3.46	-0.01	41	41	4300	3.63	4100	3.61	-0.02
				1000			1000	4	4							6	6					
2012	1525	Truite fumée	Smoked trout	1000	94000	4.97	1000	30	30	29091	29000	4.46	30000	4.48	0.01	41	41	39000	4.59	41000	4.61	0.02
				10000			10000	2	2							2	2					
2012	1526	Thon cru	Raw tuna	100	7600	3.88	100	58	58	5818	5800	3.76	5800	3.76	0.00	65	65	6800	3.83	6500	3.81	-0.02
				1000			1000	6	6							10	10					
2012	1527	Pavé de saumon	Salmon steak	1000	110000	5.04	1000	63	63	60909	61000	4.79	63000	4.80	0.01	87	87	87000	4.94	87000	4.94	0.00
				10000			10000	4	4							9	9					
2013	2382	Saumon fumé d'Ecosse	Smoked salmon from Scotland	10	370	2.57	10	1	1	10	10	1,00*	10	1.00*	0.00	5	5	55	1.74	50	1.70	-0.04
				100			100	0	0							1	1		Ne		Ne	
2013	2383	Saumon fumé de Norvège	Norwegian smoked salmon	10	1500	3.18	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	86	86	890	2.95	860	2.93	-0.01
				100			100	3	3							12	12					
2013	2384	Truite fumée	Smoked trout	100	4200	3.62	100	1	1	100	100	2.00*	100	2.00*	0.00	24	24	2700	3.43	2400	3.38	-0.05
				1000			1000	0	0							6	6					
2013	2870	Filets de saumon congelés	Frozen salmon filets	100	2200	3.34	100	6	6	636	636	2.80	600	2.78	-0.03	6	6	640	2.81	600	2.78	-0.03
				1000			1000	1	1			Ne		Ne		1	1		Ne		Ne	
2013	3597	Filet de Lieu noir	Saithe fillet	1000	85000	4.93	1000	26	26	24545	25000	4.40	26000	4.41	0.02	113	113	110000	5.04	110000	5.04	0.00
				10000			10000	1	1							9	9					
2013	3598	Filet de Pangas	Pangas fillet	10	400	2.60	10	16	16	145	150	2.18	160	2.20	0.03	31	31	280	2.45	310	2.49	0.04
				100			100	0	0							0	0					
2013	4016	Saumon fumé	Smoked salmon	1000	28000	4.45	1000	7	7	7273	7300	3.86	7000	3.85	-0.02	18	18	17000	4.23	18000	4.26	0.02
				10000			10000	1	1			Ne		Ne		1	1					

POUR PLATE METHOD

VEGETABLES																						
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h									Alternative method: COMPASS® Listeria Agar 48 h						
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		Enumeration			Interpretation 2 plates			Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
					CFU/g	log CFU/g			CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g		log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	
2007	2347	Poêlée champêtre	Country-style pan-fried stew	100	39000	4.59	100	15	15	1364	1400	3.15	1500	3.18	0.03	127	127	12000	4.08	13000	4.11	0.03
				1000			1000	0	0							10	10					
2007	2348	Julienne de légumes	Julienne of vegetables	100	14000	4.15	100	19	19	1909	1900	3.28	1900	3.28	0.00	132	132	13000	4.11	13000	4.11	0.00
				1000			1000	2	2							16	16					
2007	2367	Céleri rémoulade	Remoulade celery	100	<100	<2.00	100	1	1	100	100	2,00*	100	2.00*	0.00	1	1	91	1.96*	100	2.00*	0.00
				1000			1000	0								0						
2007	2368	Macédoine de légumes	Mixed vegetables	100	180	2.26*	100	1	1	100	100	2,00*	100	2.00*	0.00	1	1	91	1.96*	100	2.00*	0.00
				1000			1000	0								0						
2007	2369	Epinards	Spinach	10	9	0.95*	10	1	1	10	10	1,00*	10	1.00*	0.00	1	1	9	0.95*	10	1.00*	0.00
				100			100	0								0						
2007	2370	Brocolis	Broccoli	10	55	1.74	10	3	3	30	30	1,48*	30	1.48*	0.00	4	4	36	1.56	40	1.60	0.05
				100	Ne	Ne	100	0								0		Ne	Ne			
2007	2438	Epinards hachés	Chopped spinach	10	460	2.66	10	23	23	255	260	2.41	230	2.36	-0.05	23	23	260	2.41	230	2.36	-0.05
				100			100	5	5							6	6					
2007	2439	Poivrons rouges	Red peppers	10	200	2.30	10	9	9	82	82	1.91	90	1.95	0.04	10	10	100	2.00	100	2.00	0.00
				100			100	0				Ne		Ne		0	0					
2007	2529	Gaspacho à l'Andalouse	Gaspacho	10	690	2.84	10	53	53	536	540	2.73	530	2.72	-0.01	54	54	550	2.74	540	2.73	-0.01
				100			100	6	6							6	6					
2007	2530	Légumes du Sud	Southern vegetables	10	270	2.43	10	24	24	218	220	2.34	240	2.38	0.04	30	30	290	2.46	300	2.48	0.01
				100			100	0	0							2	2					
2007	2531	Mouliné de légumes	Ground vegetables	10	460	2.66	10	75	75	736	740	2.87	750	2.88	0.01	81	81	800	2.90	810	2.91	0.01
				100			100	6	6							7	7					
2012	795	Salade au fromage	Cheese salad	1000	120000	5.08	1000	52	52	56364	56000	4.75	52000	4.72	-0.03	67	67	71000	4.85	67000	4.83	-0.03
				10000			10000	10	10							11	11					
2012	796	Salade paysanne	Country salad	1000	2700	3.43*	1000	0	0	<10	<10	<1,00	<1000	<3.00	2.00	2	2	1800	3.26*	2000	3.30*	0.00
				10000			10000	0	0							0	0					
2012	918	Piémontaise au jambon blanc	Piémontaise salad with white ham	1000	130000	5.11	1000	29	29	28182	28000	4.45	29000	4.46	0.02	94	94	95000	4.98	94000	4.97	0.00
				10000			10000	2	2							10	10					
2012	919	Salade bretonne chou jambon	Breton cabbage and ham salad	100	9200	3.96	100	21	21	1909	1900	3.28	2100	3.32	0.04	71	71	6800	3.83	7100	3.85	0.02
				1000			1000	0	0							4	4					
2012	924	Tortilla oignons	Tortilla with onions	100	11000	4.04	100	20	20	1909	1900	3.28	2000	3.30	0.02	126	126	12000	4.08	13000	4.11	0.03
				1000			1000	1	1							8	8					
2012	925	Tarte aux fromages	Cheese pie	100	25000	4.40	10	34	34	336	340	2.53	340	2.53	0.00	>150	>150	11000	4.04	11000	4.04	0.00
				1000			100	3	3							11	11					
2012	926	Crème anglaise	Custard	10	1500	3.18	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	15(-2)	15(-2)	1600	3.20	1500	3.18	-0.03
				100			100	0	0							2(-2)	2(-2)					
2012	927	Quiche Lorraine	Quiche Lorraine	100	3200	3.51	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	43(-2)	43(-2)	4500	3.65	4300	3.63	-0.02
				1000			100	0	0							6(-3)	6(-3)					
2012	1528	Mélange de Julienne de légumes	Mix vegetables	10	350	2.54	10	19	19	191	190	2.28	190	2.28	0.00	26	26	260	2.41	260	2.41	0.00
				100			100	2	2							2	2					
2012	1529	Mélange salade IVième Gamme	Mixed salad	10	1400	3.15	100	9	9	818	820	2.91	900	2.95	0.04	12	12	1200	3.08	1200	3.08	0.00
				100			1000	0	0			Ne		Ne		1	1					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

POUR PLATE METHOD

VEGETABLES																						
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*		Alternative method: COMPASS® Listeria Agar 24 h									Alternative method: COMPASS® Listeria Agar 48 h							
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		Enumeration			Interpretation 2 plates			Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1			
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g	
2012	1530	Légumes pour ratatouille	Vegetables for ratatouille	10	220	2.34	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	16	16	180	2.26	160	2.20	-0.05
				100			100	0	0							4	4					
2013	2377	Carottes râpées IV Gamme	Shredded carrots	10	630	2.80	10	39	39	400	400	2.60	390	2.59	-0.01	42	42	440	2.64	420	2.62	-0.02
				100			100	5	5							6	6					
2013	2378	Mélange de légumes IV Gamme	Mixed vegetables	10	1500	3.18	10	141	141	1436	1400	3.15	1400	3.15	0.00	148	148	1500	3.18	1480	3.17	-0.01
				100			100	17	17							19	19					
2013	2379	Salade carottes maïs céleri	Carrot corn celery salad	10	100	2.00	10	19	19	173	170	2.23	190	2.28	0.05	21	21	210	2.32	210	2.32	0.00
				100	Ne	Ne	100	0	0							2	2					
2013	2380	Salade de carottes râpées	Grated carrot salad	10	550	2.74	10	79	79	745	750	2.88	790	2.90	0.02	89	89	840	2.92	890	2.95	0.03
				100			100	3	3							3	3					
2013	2381	Coleslaw	Coleslaw	10	1100	3.04	10	139	139	1336	1300	3.11	140	2.15	-0.97	151	151	1500	3.18	1500	3.18	0.00
				100			100	8	8							11	11					
2013	2695	Poêlée méditerranéenne	Mediterranean stir-fry	10	1900	3.28	10	146	146	1482	1500	3.18	1500	3.18	0.00	151	151	1900	3.28	1500	3.18	-0.10
				100			100	17	17							19	19					
2013	2696	Poêlée Catalane	Catalan stir-fry	10	1900	3.28	10	115	115	1145	1100	3.04	1200	3.08	0.04	119	119	1200	3.08	1200	3.08	0.00
				100			100	11	11							13	13					
2013	3364	Mangues en tranches surgelées	Frozen sliced mangoes	10	2300	3.36	10	33	33	318	320	2.51	330	2.52	0.01	126	126	1200	3.08	1300	3.11	0.03
				100			100	2	2							9	9					
2013	3365	Mélange de céréales	Mixed cereals	100	>150000	>5.18	100	>150	>150	>150000	>150000	>5,18	>150000	>5.18	0.00	>150	/	>150000	>5,18	>150000	>5.18	0.00
				1000			1000	>150	>150							>150	/					
2013	3366	Epinards hachés	Chopped spinach	10	9	0.95*	10	1	1	9	9	0.95*	10	1.00*	0.00	2	2	18	1.26*	20	1.30*	0.00
				100			100	0	0							0						
2013	4017	Mélange de céréales cuisinées	Cooked cereal mix	10000	190000	5.28	10000	17	17	163636	160000	5.20	170000	5.23	0.03	17	17	160000	5.20	170000	5.23	0.03
				100000			100000	1	1							1	1					

POUR PLATE METHOD																						
PRODUCTION ENVIRONMENTAL SAMPLES																						
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h									Alternative method: COMPASS® Listeria Agar 48 h						
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		Enumeration			Interpretation 2 plates			Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g	
2007	2265	Eau de siphon	Siphon water	10	140	2.15	10	8	8	73	73	1.86	80	1.90	0.04	13	13	130	2.11	130	2.11	0.00
				100			100	0	0			Ne		Ne		0	0					
2007	2266	Chiffonnette table de préparation	Wipe	10	1400	3.15	10	72	72	727	730	2.86	720	2.86	-0.01	102	102	1000	3.00	1000	3.00	0.00
				100			100	8	8							12	12					
2007	2267	Chiffonnette chariot	Wipe	10	1000	3.00	10	56	56	573	570	2.76	560	2.75	-0.01	91	91	960	2.98	910	2.96	-0.02
				100			100	7	7							14	14					
2007	2373	Eau de process	Process water	100	180	2.26*	100	1	1	100	100	2,00*	100	2.00*	0.00	1	1	91	1.96*	100	2.00*	0.00
				1000			1000	0								0						
2007	2374	Chiffonnette chambre froide épices et arômes	Wipe	100	<100	<2.00	100	0	0	<100	<100	<2,00	<100	<2.00	0.00	0	0	<100	<2,00	<100	<2.00	0.00
				1000			1000	0								0						
2007	2452	Eau de process	Process water	10	960	2.98	10	76	76	718	720	2.86	760	2.88	0.02	78	78	760	2.88	780	2.89	0.01
				100			100	3	3							5	5					
2007	2453	Eau de siphon	Siphon water	10	36	1.56	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	7	7	64	1.81	70	1.85	0.04
				100	Ne	Ne	100	0	0							1			Ne	Ne		
2007	2454	Chiffonnette chabre froide produits de la mer	Wipe	10	870	2.94	10	56	56	545	550	2.74	560	2.75	0.01	62	62	600	2.78	620	2.79	0.01
				100			100	4	4							4	4					
2007	2455	Chiffonnette milieu de ligne	Wipe	10	64	1.81	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	2	2	18	1.26*	20	1.30*	0.00
				100	Ne	Ne	100	0	0							1						
2007	2456	Chiffonnette fin de ligne	Wipe	10	55	1.74	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	1	1	9	0.95*	10	1.00*	0.00
				100	Ne	Ne	100	0	0							0						
2007	2481	Poussières	Dust	10	4000	3.60	10	66	66	660	660	2.82	660	2.82	0.00	>150	/	2300	3.36	2300	3.36	0.00
				100			100	15	15							23	23					
2007	2482	Poussières	Dust	10	810	2.91	10	4	4	45	45	1.65	40	1.60	-0.05	62	62	620	2.79	620	2.79	0.00
				100			100	1				Ne		Ne		15	15					
2007	2483	Poussières	Dust	10	2300	3.36	10	61	61	610	610	2.79	610	2.79	0.00	144	144	1400	3.15	1440	3.16	0.01
				100			100	15	15							28	28					
2007	2532	Eau de siphon	Siphon water	100	4100	3.61	100	22	22	2091	2100	3.32	2200	3.34	0.02	32	32	3100	3.49	3200	3.51	0.01
				1000			1000	1	1							2	2					
2007	2533	Eau de process	Process water	100	3000	3.48	100	21	21	2000	2000	3.30	2100	3.32	0.02	24	24	2400	3.38	2400	3.38	0.00
				1000			1000	1	1							2	2					
2012	920	Eau Saumure (produit de la mer)	Water Brine (sea product)	1000	78000	4.89	1000	47	47	49091	49000	4.69	47000	4.67	-0.02	62	62	64000	4.81	62000	4.79	-0.01
				10000			10000	7	7							8	8					
2012	921	Eau de lavage Citerne n°417 (poudre de lait)	Washing water	10	2100	3.32	100	33	33	3182	3200	3.51	3300	3.52	0.01	40	40	3800	3.58	4000	3.60	0.02
				100			100	2	2							2	2					
2012	922	Eau égout(Laiterie)	Sewage water (Dairy)	10	220	2.34	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	62	62	630	2.80	620	2.79	-0.01
				100			100	0	0							7	7					
2012	923	Eau chaude refroidie (poudre de lait)	Cooled hot water (milk powder)	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2012	1045	Poussière sur armoire autoclave (production purée)	Dusts	10	390	2.59	10	17	17	164	160	2.20	170	2.23	0.03	33	33	340	2.53	330	2.52	-0.01
				100			100	1	1							4	4					
2012	1046	Poussières sol (production Purée carotte)	Dusts	10	1100	3.04	10	56	56	545	550	2.74	560	2.75	0.01	86	86	860	2.93	860	2.93	0.00
				100			100	4	4							9	9					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

POUR PLATE METHOD

PRODUCTION ENVIRONMENTAL SAMPLES																						
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h									Alternative method: COMPASS® Listeria Agar 48 h						
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		Enumeration			Interpretation 2 plates			Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g	
2012	1047	Chiffonnette cutter (préparation purée de carotte)	Wipe	10	3400	3.53	100	10	10	1000	1000	3.00	1000	3.00	0.00	37	37	3500	3.54	3700	3.57	0.02
				100			1000	1	1							2	2					
2012	1048	Chiffonnette poste pesée (préparation purée carotte)	Wipe	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	2	2	18	1.26*	20	1.30*	0.00
				100			100	0	0							0	0					
2012	1531	Chiffonnette bouche d'égout ligne pièce découpe (industrie porc)	Wipe	10	160	2.20	10	11	11	100	100	2.00	110	2.04	0.04	13	13	130	2.11	130	2.11	0.00
				100			100	0	0							1	1					
2012	1532	Chiffonnette tapis bande ligne 3 découpe 2 (industrie porc)	Wipe	100	4100	3.61	100	31	31	3273	3300	3.52	3100	3.49	-0.03	34	34	3700	3.57	3400	3.53	-0.04
				1000			1000	5	5							7	7					
2012	1757	Lingette SAS Hygiène n°4 (industrie poisson)	Wipe	100	1500	3.18	100	6	6	545	550	2.74	600	2.78	0.04	7	7	640	2.81	700	2.85	0.04
				1000			1000	0	0			Ne		Ne		0	0		Ne		Ne	
2012	1758	Lingettes poussières mur conditionnement distributeur n°2 (industrie poisson)	Dust wipes	100	5900	3.77	100	45	45	4545	4500	3.65	4500	3.65	0.00	66	66	6800	3.83	6600	3.82	-0.01
				1000			1000	5	5							9	9					
2012	1759	Lingettes poussières bloc électrique maturation salage (industrie poisson)	Dust wipes	1000	40000	4.60	1000	25	25	23636	24000	4.38	25000	4.40	0.02	55	55	52000	4.72	55000	4.74	0.02
				10000			10000	1	1							2	2					
2012	1760	Poussières aspirateur (industrie laitière)	Dust vacuum cleaner (dairy industry)	100	9400	3.97	100	37	37	3636	3600	3.56	3700	3.57	0.01	59	59	5800	3.76	5900	3.77	0.01
				1000			1000	3	3							5	5					
2013	3159	Eau de cuisson langoustine	Cooking water for langoustine	10	280	2.45	10	16	16	164	160	2.20	160	2.20	0.00	22	22	220	2.34	220	2.34	0.00
			Process water	100			100	2	2							2	2					
2013	3160	Eau de cassage langoustine	Process water	10	4400	3.64	10	83	83	830	830	2.92	830	2.92	0.00	28(-3)	28(-3)	2800	3.45	2800	3.45	0.00
				100			100	21	21							3(-2)	3(-2)					
2013	3161	Chiffonnette table fabrication sauce	Wipe	100	6000	3.78	100	33	33	3273	3300	3.52	3300	3.52	0.00	40	40	4000	3.60	4000	3.60	0.00
				1000			1000	3	3							4	4					
2013	3162	Chiffonnette balance fabrication sauce	Wipe	10	430	2.63	10	12	12	109	110	2.04	120	2.08	0.04	18	18	170	2.23	180	2.26	0.02
				100			100	0	0							1	1					
2013	3357	Chiffonnette paroi baratte(volaille)	Wipe	10	880	2.94	10	15	15	145	150	2.18	150	2.18	0.00	84	84	830	2.92	840	2.92	0.01
				100			100	1	1							7	7					
2013	3358	Chiffonnette planche à découper (volaille)	Wipe	10	1600	3.20	10	26	26	255	260	2.41	260	2.41	0.00	139	139	1400	3.15	1390	3.14	0.00
				100			100	2	2							18	18					
2013	3359	Eau de rinçage	Rinse water	10	310	2.49	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	7	7	64	1.81	70	1.85	0.04
				100			100	0	0							0			Ne		Ne	
2013	3360	Eau de rinçage	Rinse water	10	45	1.65	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	3	3	27	1.43*	30	1.48*	0.00
				100	Ne	Ne	100	0	0							1						
2013	3361	Eau de siphon	Rinse water	10	<10	<1.00	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					
2013	3362	Eau de siphon	Rinse water	10	9	0.95*	10	0	0	<10	<10	<1,00	<10	<1.00	0.00	0	0	<10	<1,00	<10	<1.00	0.00
				100			100	0	0							0	0					

POUR PLATE METHOD

PRODUCTION ENVIRONMENTAL SAMPLES																						
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS® Listeria Agar 24 h									Alternative method: COMPASS® Listeria Agar 48 h						
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218:2024)		Enumeration			Interpretation 2 plates			Interpretation 1 plate		Difference log(1 plate)-log(2plates)	Enumeration		Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Rep. 1	Rep. 1 (confirmed)	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
					CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g	log CFU/g		CFU/plate	CFU/plate	CFU/g	log CFU/g	CFU/g	log CFU/g	
2013	3601	Poussières	Dust	10	230	2.36	10	2	2	20	20	1,30*	20	1.30*	0.00	7	7	73	1.86	70	1.85	-0.02
				100			100	1	1							1	1		Ne		Ne	
2013	4018	Chiffonnette bac éviscération	Wipe	10	210	2.32	10	3	3	45	45	1.65*	30	1.48*	0.00	34	34	360	2.56	340	2.53	-0.02
				100			100	2	2							5	5					
2013	4019	Eau cassage début de ligne	Process water	10	110	2.04	10	4	4	36	36	1.56	40	1.60	0.05	17	17	160	2.20	170	2.23	0.03
				100			100	0	0			Ne		Ne		0	0					
2013	4020	Eau refroidissement début de ligne	Cooling water at the beginning of the line	1000	62000	4.79	1000	9	9	9091	9100	3.96	9000	3.95	0.00	40	40	38000	4.58	40000	4.60	0.02
				10000			10000	1	1			Ne		Ne		2	2					

Category
Type

6 b
6 c
6 a
6 a

POUR PLATE METHOD

COMPOSITE FOOD																
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS Listeria Agar after storage for 72h at 5°C ± 3°C									
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration		Interpretation 2 plates			1 plate interpretation			Difference log(1 plate)-log(2plates)	
							Dilution	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1		
					CFU/g (rounded)	log CFU/g		CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g	CFU/g	log CFU/g		
2013	2385	Salade surimi carottes ananas	Surimi salad with carrots and pineapple	10	1100	3.04	10	91	973	970	2.99	910	910	2.96	-0.03	
				100			100	16								
2013	2386	Pâtes aux surimi	Pasta with surimi	100	5500	3.74	100	41	4364	4400	3.64	4100	4100	3.61	-0.03	
				1000			1000	7								
2013	2692	Salade de riz thon œuf	Rice salad with tuna and egg	10	<10	<1.00	10	2	18	18	1.26*	20	20	1.30*	0.00	
				100			100	0								
2013	2693	Quiche de saumon brocolis	Salmon and broccoli quiche	10	170	2.23	10	8	80	80	1.90	80	80	1.90	0.00	
				100			100	1			Ne			Ne		
2013	2694	Quiche oignons lardons	Onion and bacon quiche	100	2300	3.36	100	11	1182	1200	3.08	1100	1100	3.04	-0.04	
				1000			1000	2								
2013	2873	Hachis parmentier de bœuf	Beef parmentier	10	1000	3.00	10	38	373	370	2.57	380	380	2.58	0.01	
				100			100	3								
2013	2874	Macaronis au bœuf	Beef macaroni	10	5900	3.77	100	27	2636	2600	3.41	2700	2700	3.43	0.02	
				100			1000	2								
2013	2875	Parmentier de canard	Duck parmentier	100	10000	4.00	100	70	7545	7500	3.88	7000	7000	3.85	-0.03	
				1000			1000	13								
2013	3193	Lasagnes bolognaises	Lasagna bolognese	100	8300	3.92	100	47	5000	5000	3.70	4700	4700	3.67	-0.03	
				1000			1000	8								
2013	3195	Salade campagnarde	Country salad	10	<10	<1.00	10	0	<10	<10	<1,00	<10	<10	<1.00	0.00	
				100			100	0								
2013	3196	Salade conchiglie,tomate,mozzarella	Conchiglie, tomato and mozzarella salad	10	2700	3.43	100	25	2455	2500	3.40	2500	2500	3.40	0.00	
				100			1000	2								
2013	3599	Salade de thon	Tuna salad	10	480	2.68	10	32	291	290	2.46	320	320	2.51	0.04	
				100			100	0								
2013	3600	Salade Nordique	Nordic salad	10	260	2.41	10	13	136	140	2.15	130	130	2.11	-0.03	
				100			100	2								
2019	7184	Tartelette aux pommes	Apple tartlet	10	110	2.04	10	9	82	82	1.91	90	90	1.95	0.04	
				100			100	0			Ne			Ne		
2019	7185	Flan	Flan	100	1100	3.04	100	78	7818	7800	3.89	7800	7800	3.89	0.00	
				1000			1000	8								
2019	7186	Pastel de Nata	Pastel of Nata	1000	13000	4.11	1000	74	70909	71000	4.85	74000	74000	4.87	0.02	
				10000			10000	4								
2019	7435	Tartelette financier fraise	Strawberry financial tartlet	10	<10	<1.00	100	0	<10	<10	<1,00	<10	<10	<1.00	0.00	
				100			1000	0	0							
2019	7436	Tortilla aux oignons	Onion tortilla	10	<10	<1.00	100	0	<10	<10	<1,00	<10	<10	<1.00	0.00	
				100			1000	0	0							
2013	3095	Saucisse sèche	Dry sausage	10	91	1.96	10	4	40	40	1.60	40	40	1.60	0.00	
				100	Ne	Ne	100	4			Ne			Ne		

POUR PLATE METHOD

MEAT PRODUCTS																
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS Listeria Agar after storage for 72h at 5°C ± 3°C									
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration		Interpretation 2 plates				1 plate interpretation			Difference log(1 plate)-log(2plates)
					CFU/g (rounded)	log CFU/g	Dilution	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
								CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g	CFU/g	log CFU/g		
2013	3096	Rosette	Rosette	10	640	2.81	10	64	627	630	2.80	640	640	2.81	0.01	2
				100			100	5								c
2013	3097	Saucisse de Francfort	Sausage	10	460	2.66	10	51	500	500	2.70	510	510	2.71	0.01	2
				100			100	4								c
2013	3098	Terrine de campagne au poivre vert	Pâté with green pepper	10	670	2.83	10	43	464	460	2.66	430	430	2.63	-0.03	2
				100			100	8								c
2013	3163	Poitrine de porc	Pork belly	100	6300	3.80	100	53	4909	4900	3.69	5300	5300	3.72	0.03	2
				1000			1000	1								c
2013	3164	Chair à saucisse	Sausage meat	10	45	1.65	10	3	27	27	1.43*	30	30	1.48*	0.00	2
				100	Ne	Ne	100	0								c
2013	3165	Cuisse de poulet	Chicken leg	10	64	1.81	10	0	<10	<10	<1,00	<10	<10	<1.00	0.00	2
				100	Ne		100	0								a
2013	3166	Escalope de poulet	Chicken leg	10	250	2.40	10	5	55	55	1.74	50	50	1.70	-0.04	2
				100			100	1			Ne			Ne		a
2013	3191	Saucisson sec	Dry sausage	10	<10	<1.00	10	0	<10	<10	<1,00	<10	<10	<1.00	0.00	2
				100			100	0								c
2013	3192	Viande hachée de bœuf	Minced beef	10	<10	<1.00	10	0	<10	<10	<1,00	<10	<10	<1.00	0.00	2
				100			100	0								a
2013	3603	Petite viande rouge	Chicken curry and vegetables	10	55	1.74	10	8	73	73	1.86	80	80	1.90	0.04	2
				100	Ne	Ne	100	0			Ne					a
2019	7187	Poulet au curry et légumes	Chicken curry and vegetables	10	45	1.65	10	5	55	55	1.74	50	50	1.70	-0.04	2
				100	Ne	Ne	100	1			Ne			Ne		b
2019	7188	Aiguillette de poulet cuisinés	Cooked chicken aiguillette	10	180	2.26	10	12	130	130	2.11	120	120	2.08	-0.03	2
				100			100	2								b
2019	7189	Fricadelles sauce tomate	Fricadelles with tomato sauce	10	960	2.98	10	11	109	110	2.04	110	110	2.04	0.00	2
				100			100	1								b
2019	7190	Bœuf bourguignon	Boeuf bourguignon	100	8900	3.95	100	75	7500	7500	3.88	7500	7500	3.88	0.00	2
				1000			1000	7								b
2019	7191	Rougaille saucisses	Sausage rougaille	100	10000	4.00	1000	10	11000	11000	4.04	10000	10000	4.00	-0.04	2
				1000			10000	2								b

POUR PLATE METHOD

DAIRY PRODUCTS																	
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS Listeria Agar after storage for 72h at 5°C ± 3°C										
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration		Interpretation 2 plates			1 plate interpretation			Difference log(1 plate)-log(2plates)		
					CFU/g (rounded)	log CFU/g	Dilution	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1			
2013	2685	Crème glacée au café	Coffee ice cream	10	45	1.65	10	20	191	190	2.28	200	200	2.30	0.02	3	c
				100	Ne	Ne	100	1									
2013	2686	Crème glacée crème brûlée	Crème brûlée ice cream	10	240	2.38	10	12	127	130	2.11	120	120	2.08	-0.03	3	c
				100			100	2									
2013	2687	Crème glacée vanille	Vanilla ice cream	10	110	2.04	10	17	155	160	2.20	170	170	2.23	0.03	3	c
				100			100	0									
2013	2688	Rocamadour au lait cru	Rocamadour with raw milk	10	300	2.48	10	33	318	320	2.51	330	330	2.52	0.01	3	a
				100			100	2									
2013	2689	Tomme de Savoie au lait cru	Raw milk cheese (Tomme de Savoie)	10	850	2.93	10	83	855	860	2.93	830	830	2.92	-0.02	3	a
				100			100	11									
2013	2690	Lait cru	Raw milk	100	4100	3.61	100	38	3545	3500	3.54	3800	3800	3.58	0.04	3	b
				1000			1000	1									
2013	2691	Tiramisu	Tiramisu	10	360	2.56	10	24	236	240	2.38	240	240	2.38	0.00	3	c
				100			100	2									
2013	3099	Lait cru	Raw milk	100	3100	3.49	100	23	2364	2400	3.38	2300	2300	3.36	-0.02	3	b
				1000			1000	3									
2013	3100	Fromage au lait cru (Chabichou)	Raw milk cheese (Chabichou)	10	100	2.00	10	8	80	80	1.90	80	80	1.90	0.00	3	a
				100			100	0			Ne			Ne			
2013	3189	Lait cru de vache	Raw cow's milk	10	130	2.11	10	1	9	9	0.95*	10	10	1.00*	0.00	3	b
				100			100	0									
2013	3190	Lait cru de brebis	Raw cow's milk	10	370	2.57	10	10	91	91	1.96	100	100	2.00	0.04	3	b
				100			100	0									
2013	3194	Saint Félicien au lait cru	Raw milk cheese (Saint Félicien)	10	<10	<1.00	10	0	<10	<10	<1,00	<10	<10	<1.00	0.00	3	a
				100			100	0									
2013	3363	Fromage au lait cru de brebis	Cheese made from raw sheep's milk	10	<10	<1.00	10	0	<10	<10	<1,00	<10	<10	<1.00	0.00	3	a
				100			100	0									
2013	4015	Comté au lait cru	Raw milk cheese (Comté)	1000	12000	4.08	1000	18	16364	16000	4.20	18000	18000	4.26	0.05	3	a
				10000			10000	0									

POUR PLATE METHOD

FISHERY PRODUCTS																
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2♦			Alternative method: COMPASS Listeria Agar after storage for 72h at 5°C ± 3°C									
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration		Interpretation 2 plates				1 plate interpretation			Difference log(1 plate)-log(2plates)
							Dilution	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
					CFU/g (rounded)	log CFU/g		CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g	CFU/g	log CFU/g	log CFU/g	
2013	2382	Saumon fumé d'Ecosse	Smoked salmon from Scotland	10	370	2.57	10	5	50	50	1.70	50	50	1.70	0.00	4
				100			100	1								
2013	2383	Saumon fumé de Norvège	Norwegian smoked salmon	10	1500	3.18	10	86	909	910	2.96	860	860	2.93	-0.02	4
				100			100	14								
2013	2384	Truite fumée	Smoked trout	100	4200	3.62	100	26	2909	2900	3.46	2600	2600	3.41	-0.05	4
				1000			1000	6								
2013	2870	Filets de saumon congelés	Frozen salmon fillets	100	2200	3.34	100	6	600	600	2.78	600	600	2.78	0.00	4
				1000			1000	1								
2013	3597	Filet de Lieu noir	Saithe fillet	1000	85000	4.93	1000	113	110909	110000	5.04	113000	110000	5.04	0.00	4
				10000			10000	9								
2013	3598	Filet de Pangas	Pangas fillet	10	400	2.60	10	31	282	280	2.45	310	310	2.49	0.04	4
				100			100	0								
2013	4016	Saumon fumé	Smoked salmon	1000	28000	4.45	1000	18	17273	17000	4.23	18000	18000	4.26	0.02	4
				10000			10000	1								

Category
Type

POUR PLATE METHOD

VEGETABLES																
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS Listeria Agar after storage for 72h at 5°C ± 3°C									
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration		Interpretation 2 plates				1 plate interpretation			Difference log(1 plate)-log(2plates)
					CFU/g (rounded)	log CFU/g	Dilution	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	
								CFU/plate	CFU/g	CFU/g	log CFU/g	CFU/g	CFU/g	log CFU/g		
2013	2377	Carottes râpées IV Gamme	Shredded carrots	10	630	2.80	10	44	455	460	2.66	440	440	2.64	-0.02	5 b
				100			100	6								
2013	2378	Mélange de légumes IV Gamme	Mixed vegetables	10	1500	3.18	10	148	1518	1500	3.18	1480	1500	3.18	0.00	5 b
				100			100	19								
2013	2379	Salade carottes maïs céleri	Carrot corn celery salad	10	100	2.00	10	21	218	220	2.34	210	210	2.32	-0.02	5 c
				100	Ne	Ne	100	3								
2013	2380	Salade de carottes râpées	Grated carrot salad	10	550	2.74	10	90	845	850	2.93	900	900	2.95	0.02	5 c
				100			100	3								
2013	2381	Coleslaw	Coleslaw	10	1100	3.04	10	151	1100	1100	3.04	1510	1500	3.18	0.13	5 c
				100			100	11								
2013	2695	Poêlée méditerranéenne	Mediterranean stir-fry	10	1900	3.28	10	151	1900	1900	3.28	1510	1510	3.18	-0.10	5 b
				100			100	19								
2013	2696	Poêlée Catalane	Catalan stir-fry	10	1900	3.28	10	119	1200	1200	3.08	1190	1200	3.08	0.00	5 b
				100			100	13								
2013	3364	Mangues en tranches surgelées	Frozen sliced mangoes	10	2300	3.36	10	126	1227	1200	3.08	1260	1300	3.11	0.03	5 a
				100			100	9								
2013	3365	Mélange de céréales	Mixed cereals	100	>150000	>5.18	100	>150	>150000	>150000	>5,18	>150000	>150000	>5.18	0.00	5 c
				1000			1000	>150								
2013	3366	Epinards hachés	Chopped spinach	10	9	0.95*	10	2	18	18	1.26*	20	20	1.30*	0.00	5 a
				100			100	0								
2013	4017	Mélange de céréales cuisinées	Cooked cereal mix	10000	190000	5.28	10000	17	163636	160000	5.20	170000	170000	5.23	0.03	5 c
				100000			100000	1								

POUR PLATE METHOD

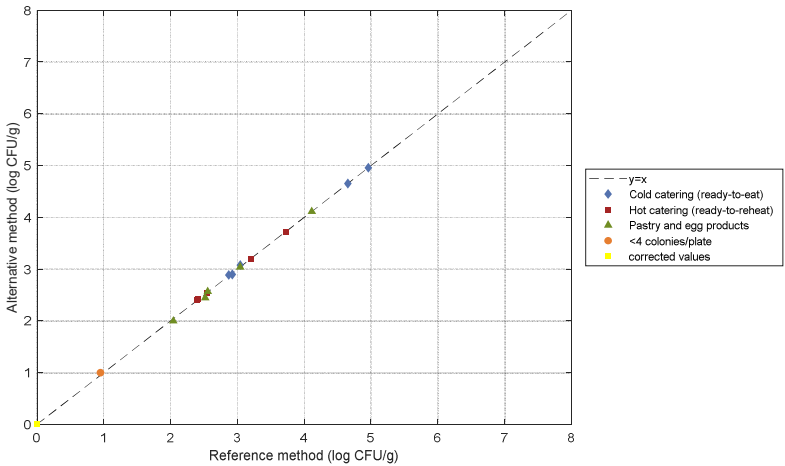
PRODUCTION ENVIRONMENTAL SAMPLES																
Year of analysis	N° sample	Product (French name)	Product	Reference method: ISO 11290-2*			Alternative method: COMPASS Listeria Agar after storage for 72h at 5°C ± 3°C									
				Dilution	New interpretation (With Replicate 1, plate a) (ISO 7218 2024)		Enumeration		Interpretation 2 plates			1 plate interpretation			Difference log(1 plate)- log(2plates)	
					CFU/g (rounded)	log CFU/g	Dilution	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1	Rep. 1		Rep. 1
2013	3159	Eau de cuisson langoustine	Cooking water for langoustine	Process water	10	280	2.45	10	22	218	220	2.34	220	220	2.34	0.00
	3160	Eau de cassage langoustine	Process water	100				100	2							
				10	4400	3.64	10	29	291	290	2.46	290	290	2.46	0.00	
	3161	Chiffonnette table fabrication sauce	Wipe	100	6000	3.78	100	40	4000	4000	3.60	4000	4000	3.60	0.00	
				1000			1000	4								
2013	3162	Chiffonnette balance fabrication sauce	Wipe	10	430	2.63	10	19	182	180	2.26	190	190	2.28	0.02	
				100			100	1								
2013	3357	Chiffonnette paroi baratte(volaille)	Wipe	10	880	2.94	10	84	827	830	2.92	840	840	2.92	0.01	
				100			100	7								
2013	3358	Chiffonnette planche à découper (volaille)	Wipe	10	1600	3.20	10	139	1427	1400	3.15	1390	1400	3.15	0.00	
				100			100	18								
2013	3359	Eau de rinçage	Rinse water	10	310	2.49	10	7	64	64	1.81	70	70	1.85	0.04	
				100			100	0			Ne		Ne			
2013	3360	Eau de rinçage	Rinse water	10	45	1.65	10	3	36	36	1.56*	30	30	1.48*	0.00	
				100	Ne	Ne	100	1								
2013	3361	Eau de siphon	Rinse water	10	<10	<1.00	10	0	<10	<10	<1,00	<10	<10	<1.00	0.00	
				100			100	0								
2013	3362	Eau de siphon	Rinse water	10	9	0.95*	10	0	<10	<10	<1,00	<10	<10	<1.00	0.00	
				100			100	0								
2013	3601	Poussières	Dust	10	230	2.36	10	7	73	73	1.86	70	70	1.85	-0.02	
				100			100	1			Ne		Ne			
2013	4018	Chiffonnette bac éviscération	Wipe	10	210	2.32	10	34	355	360	2.56	340	340	2.53	-0.02	
				100			100	5								
2013	4019	Eau cassage début de ligne	Process water	10	110	2.04	10	17	155	160	2.20	170	170	2.23	0.03	
				100			100	0								
2013	4020	Eau refroidissement début de ligne	Cooling water at the beginning of the line	1000	62000	4.79	1000	40	38182	38000	4.58	40000	40000	4.60	0.02	
				10000			10000	2								

Appendix 5 – Relative trueness study: data plotted for each category

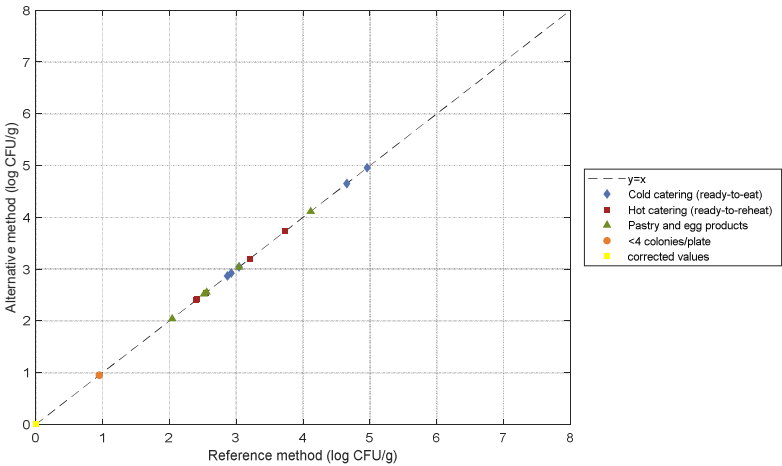
COMPOSITE FOOD

Spreading method

1 plate

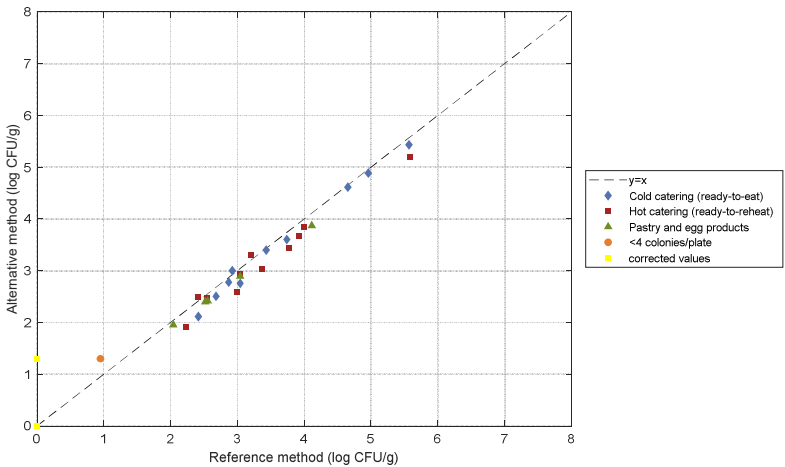


2 plates

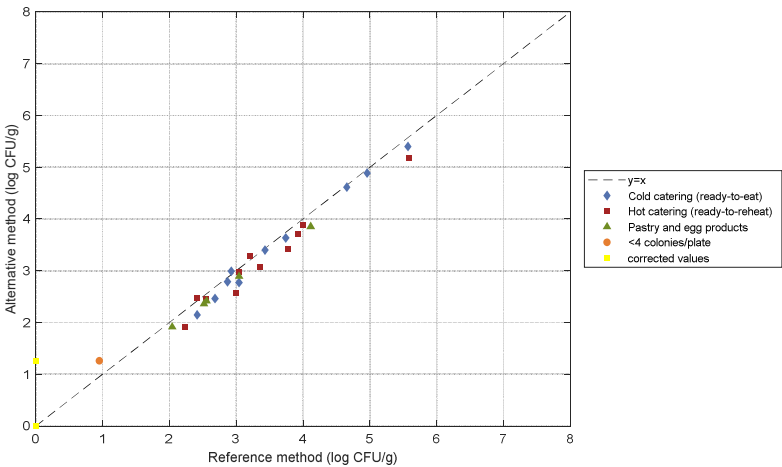


Pour plate method

1 plate



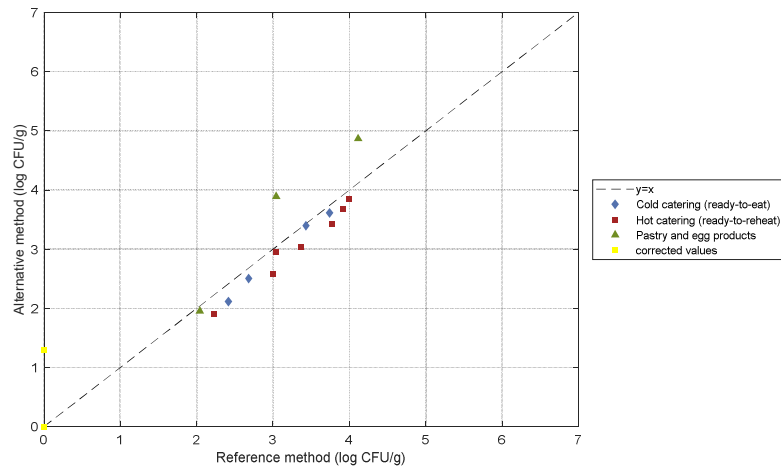
2 plates



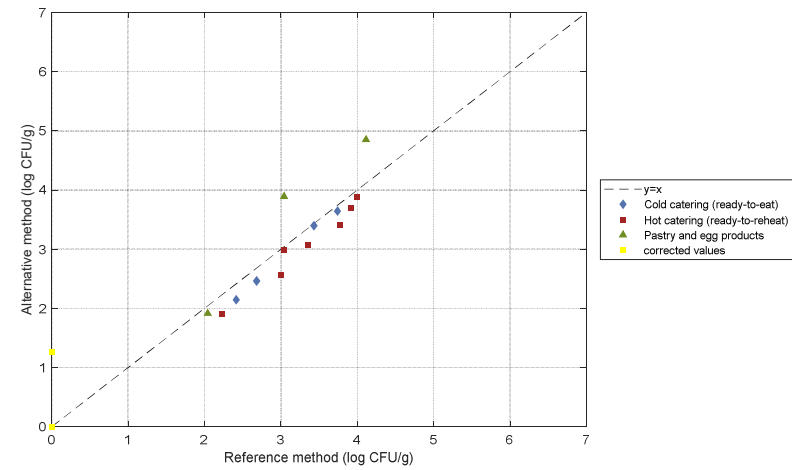
COMPOSITE FOOD

Pour plate – After storage for 72 h at 5°C ± 3°C

1 plate



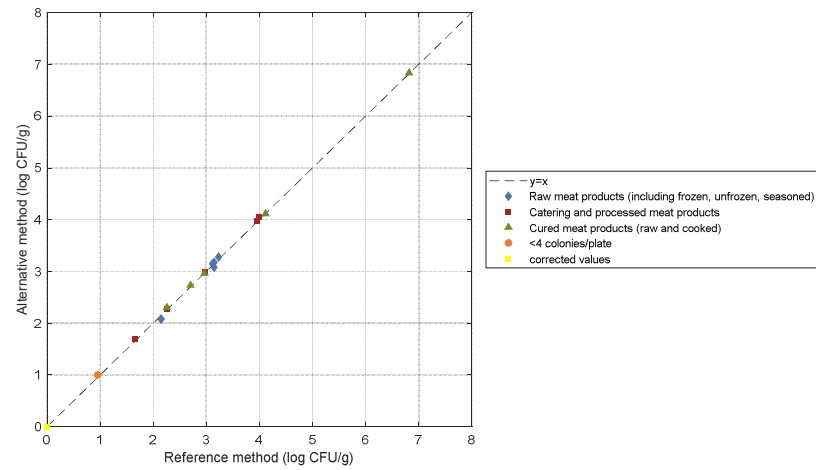
2 plate



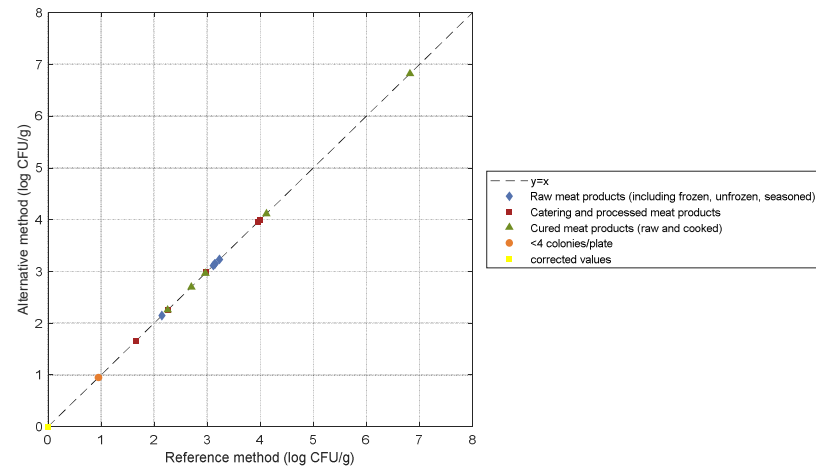
MEAT PRODUCTS

Spreading method

1 plate

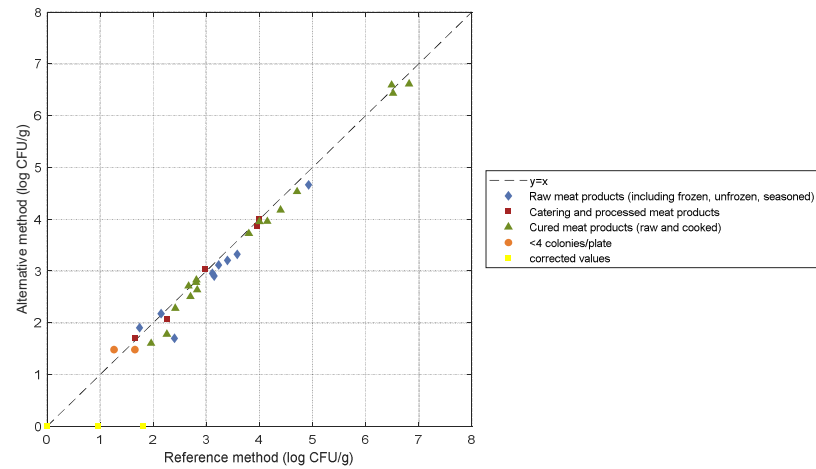


2 plates

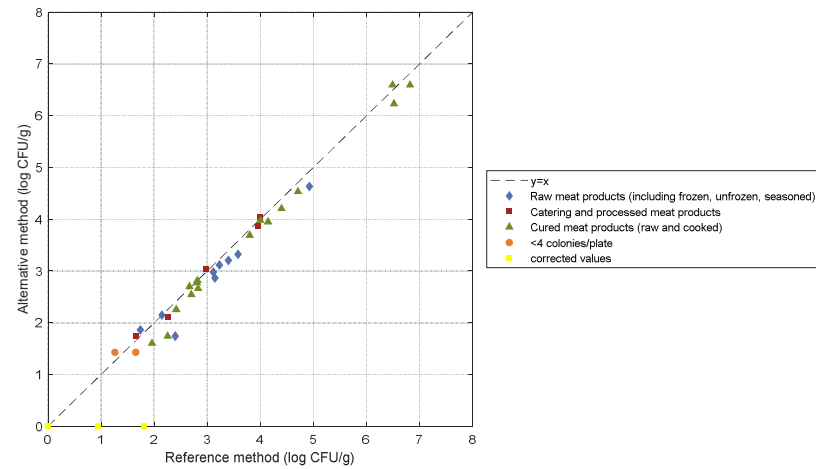


Pour plate method

1 plate



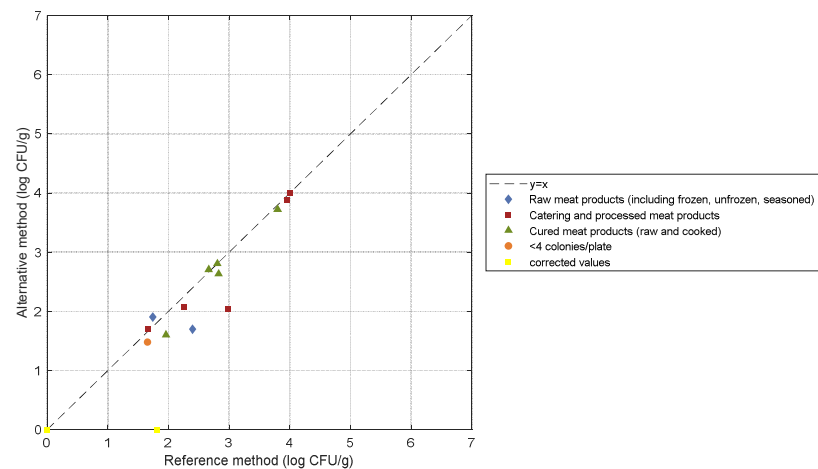
2 plates



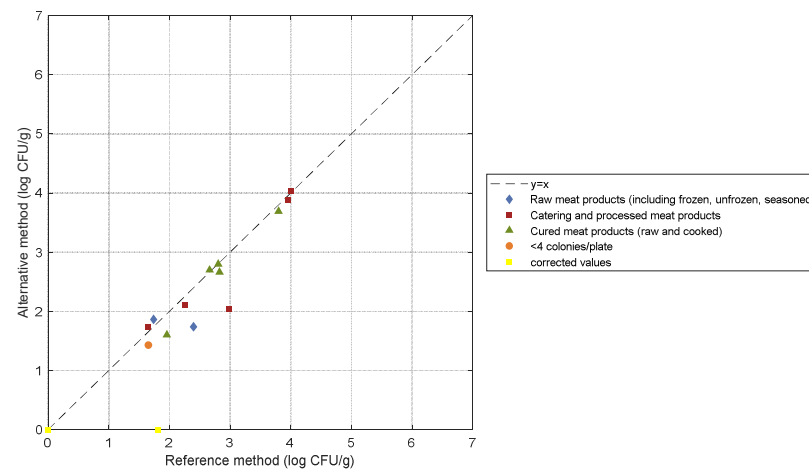
MEAT PRODUCTS

Pour plate – After storage for 72 h at 5°C ± 3°C

1 plate



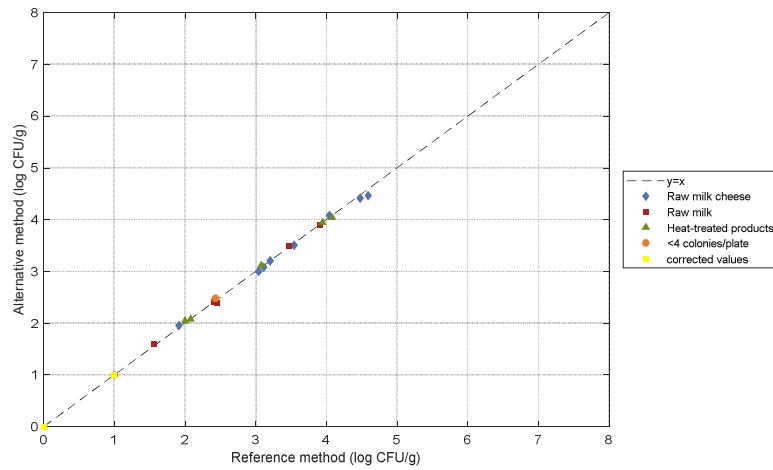
2 plate



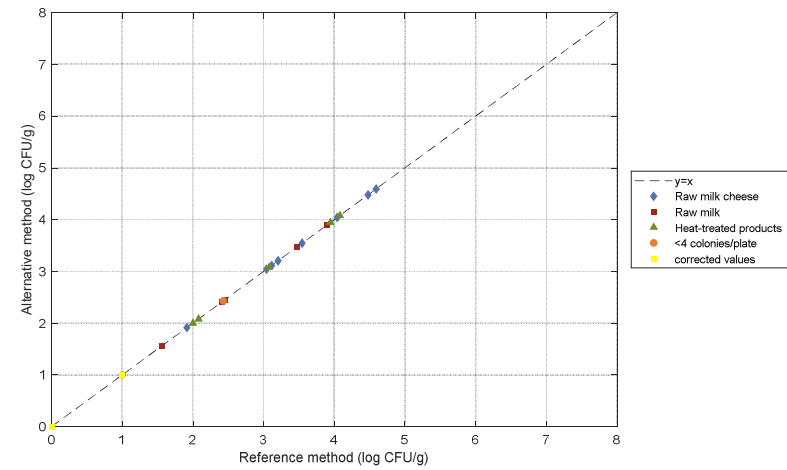
DAIRY PRODUCTS

Spreading method

1 plate

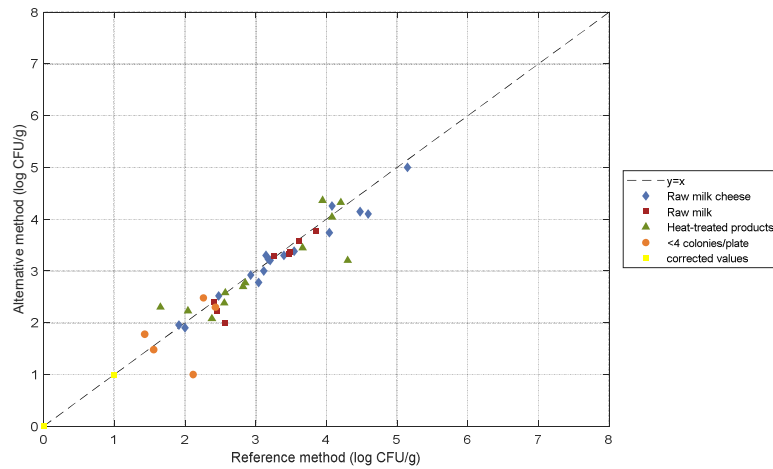


2 plates

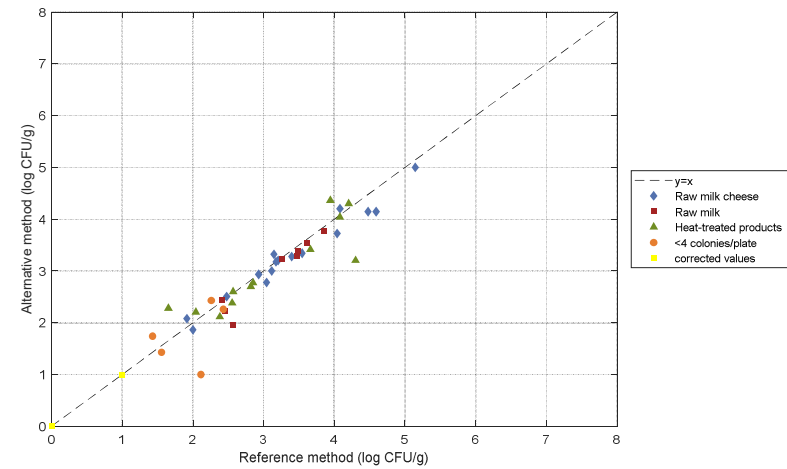


Pour plate method

1 plate



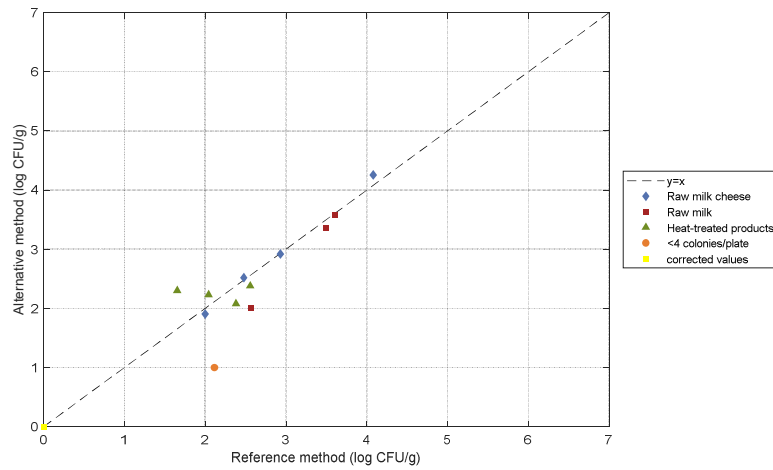
2 plates



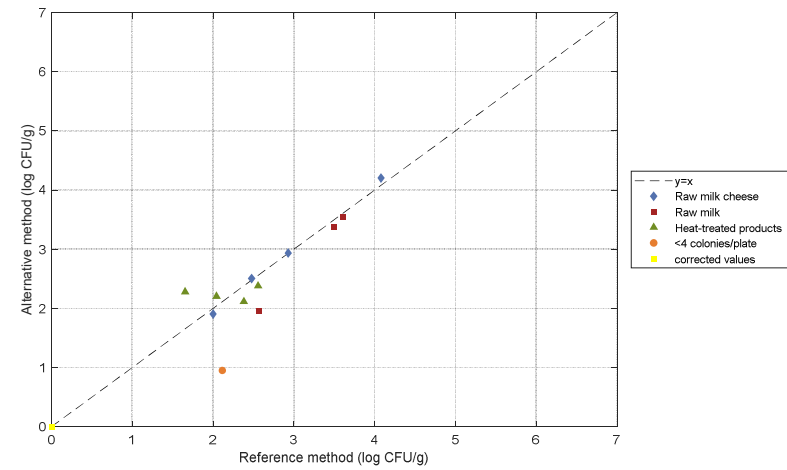
DAIRY PRODUCTS

Pour plate – After storage for 72 h at 5°C ± 3°C

1 plate



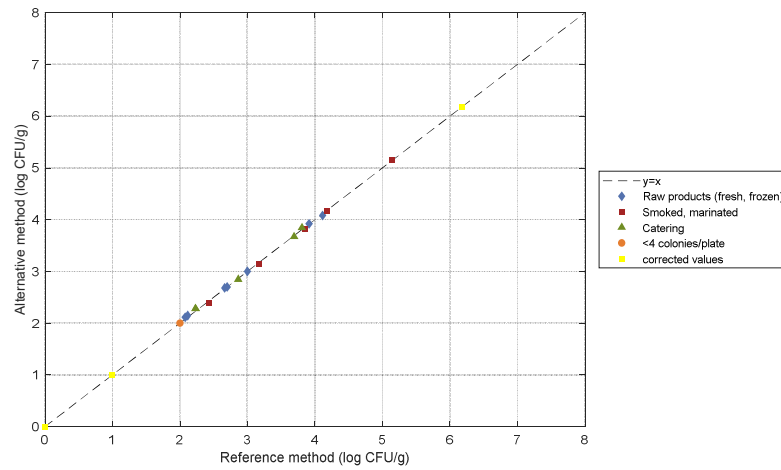
2 plate



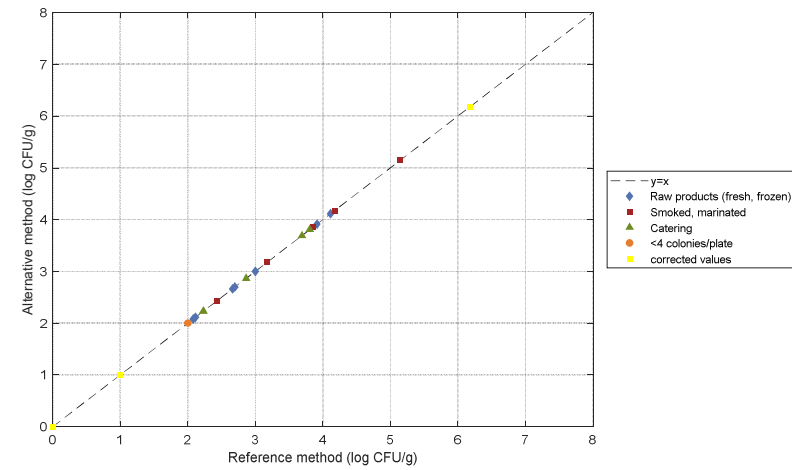
FISHERY PRODUCTS

Spreading method

1 plate

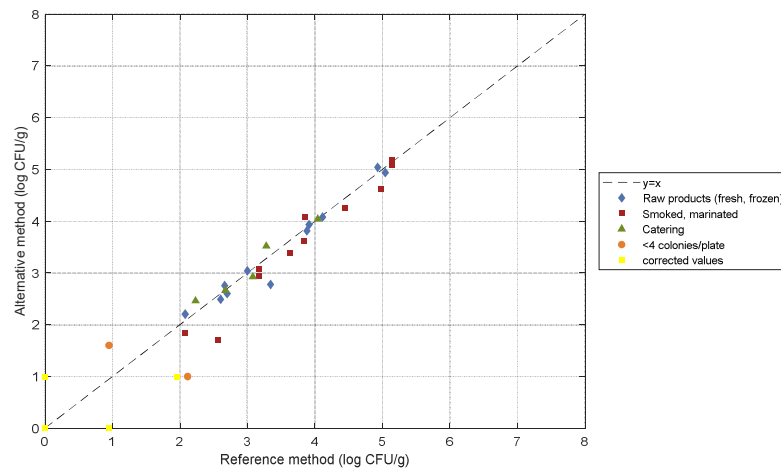


2 plates

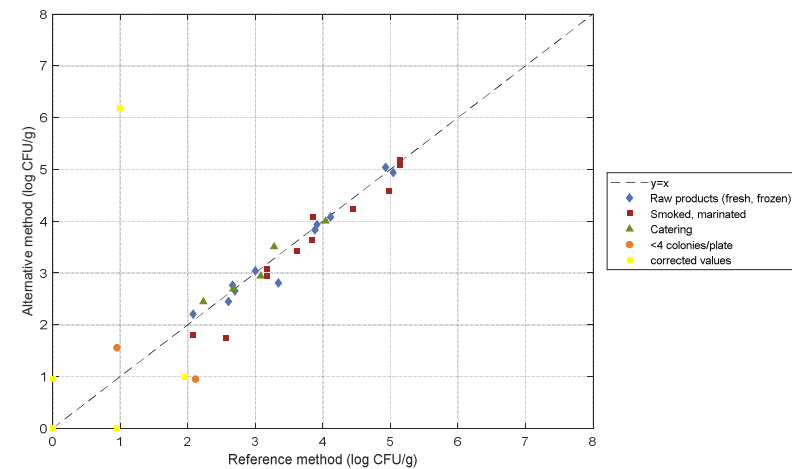


Pour plate method

1 plate



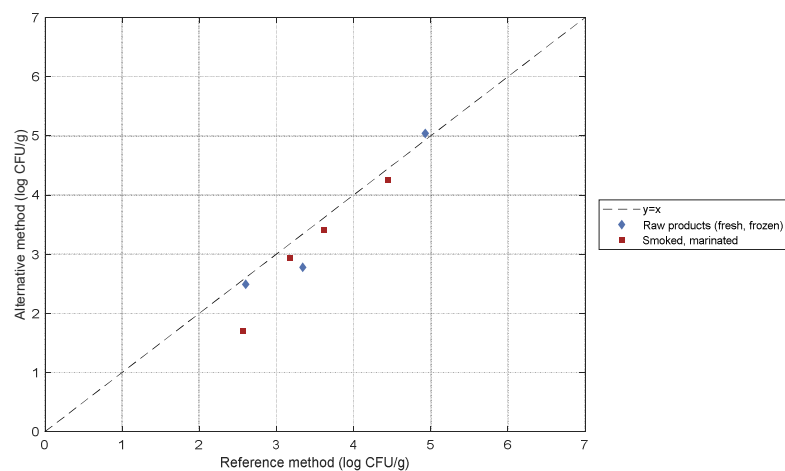
2 plates



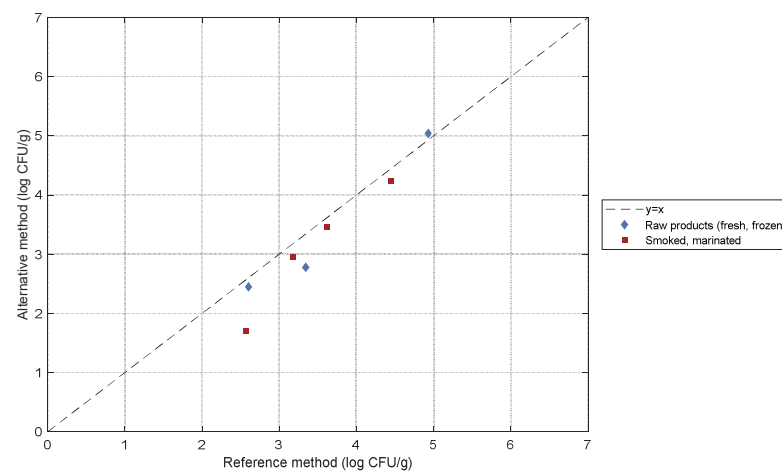
FISHERY PRODUCTS

Pour plate – After storage for 72 h at 5°C ± 3°C

1 plate



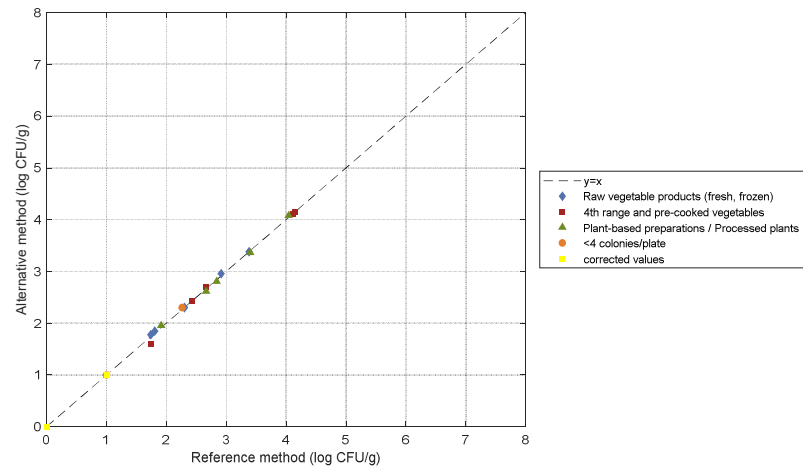
2 plate



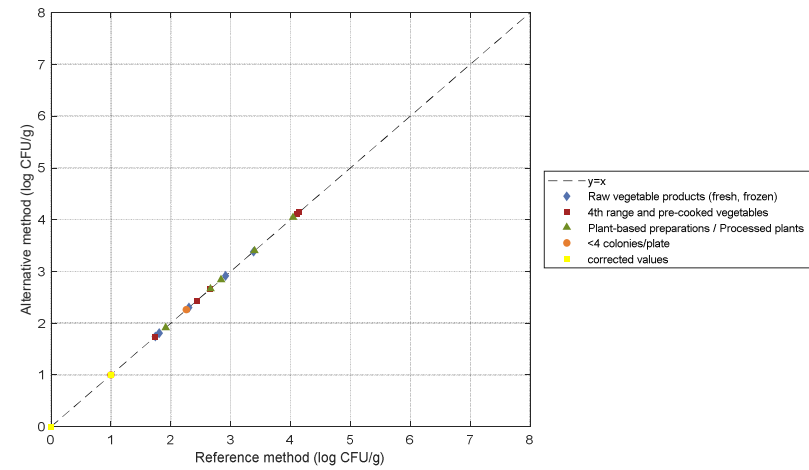
VEGETABLES

Spreading method

1 plate

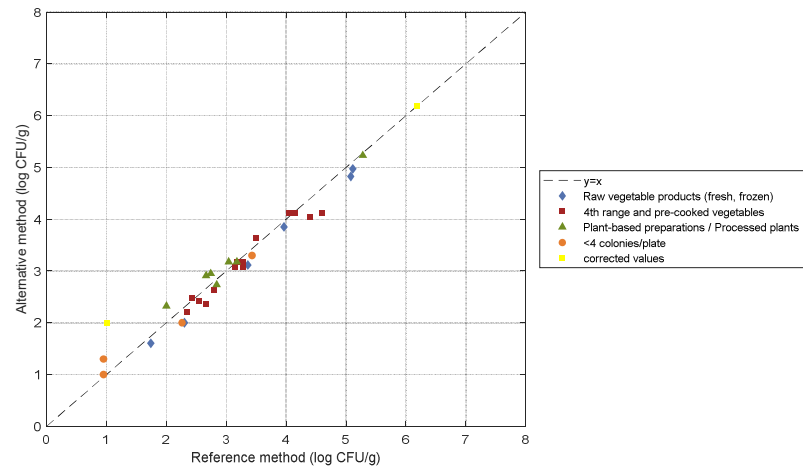


2 plates

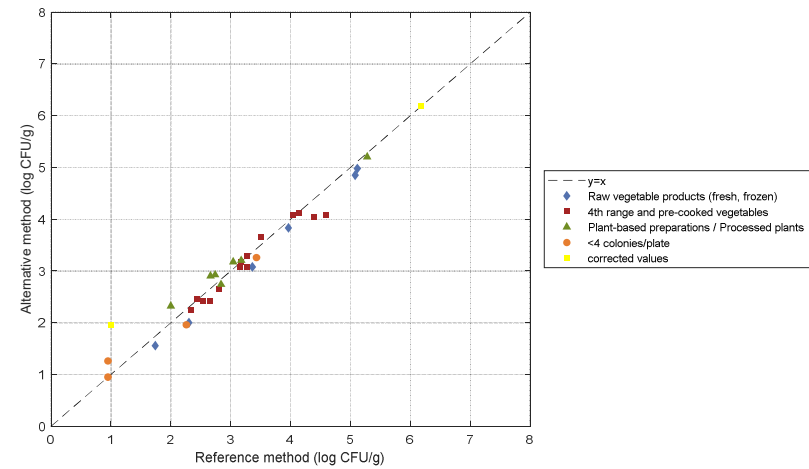


Pour plate method

1 plate



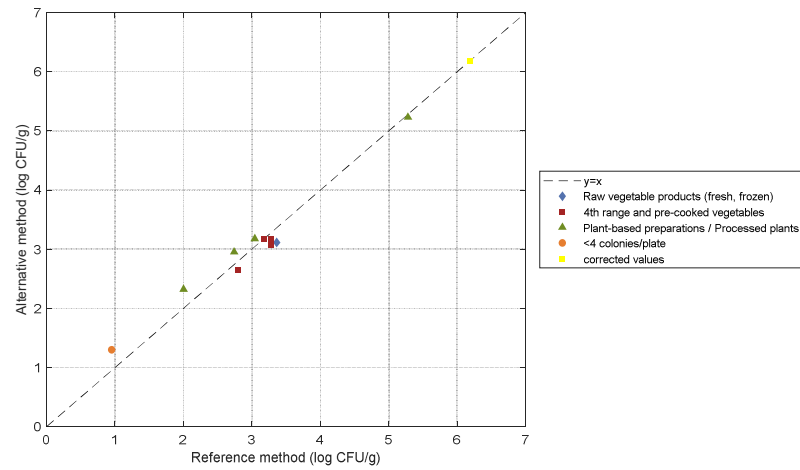
2 plates



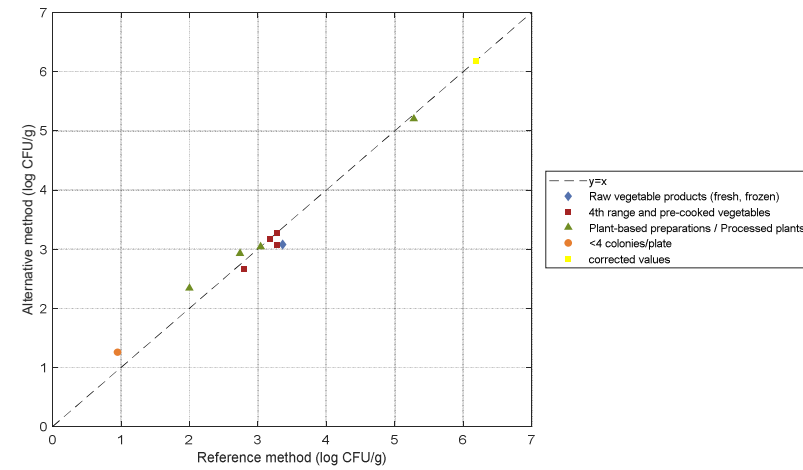
VEGETABLES

Pour plate – After storage for 72 h at 5°C ± 3°C

1 plate



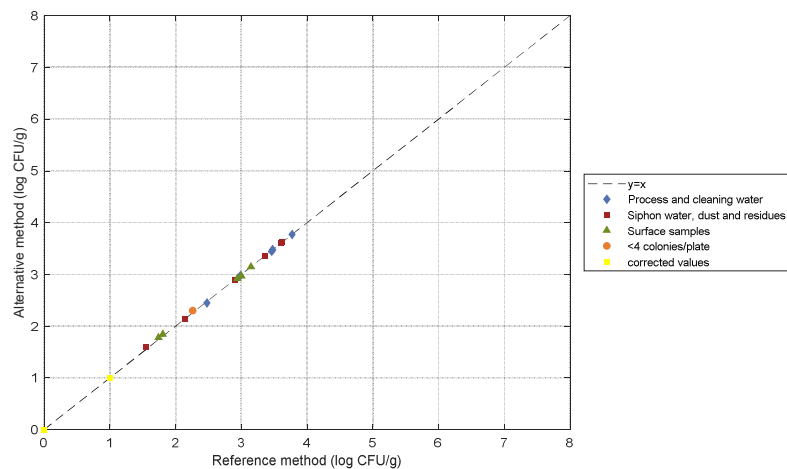
2 plate



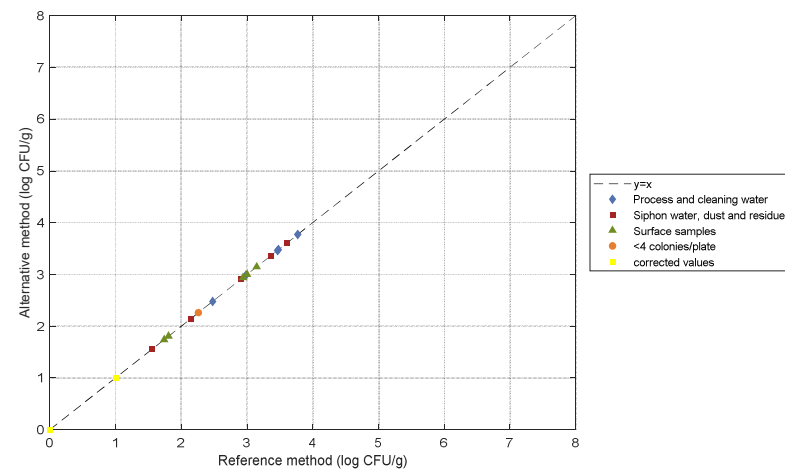
PRODUCTION ENVIRONMENTAL SAMPLES

Spreading method

1 plate

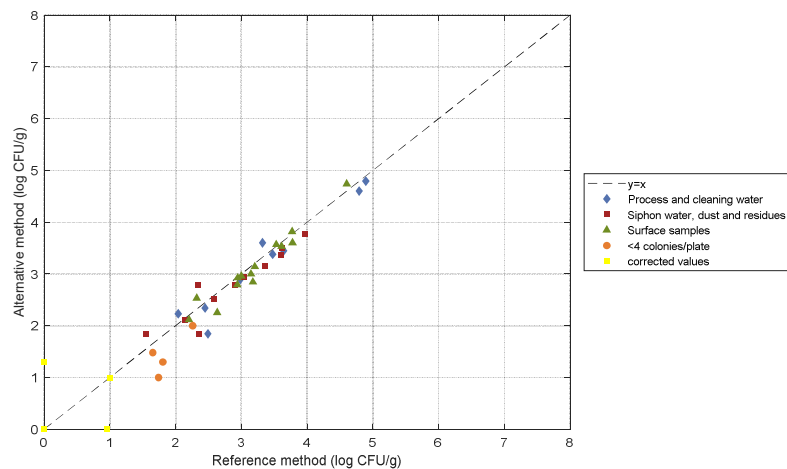


2 plates

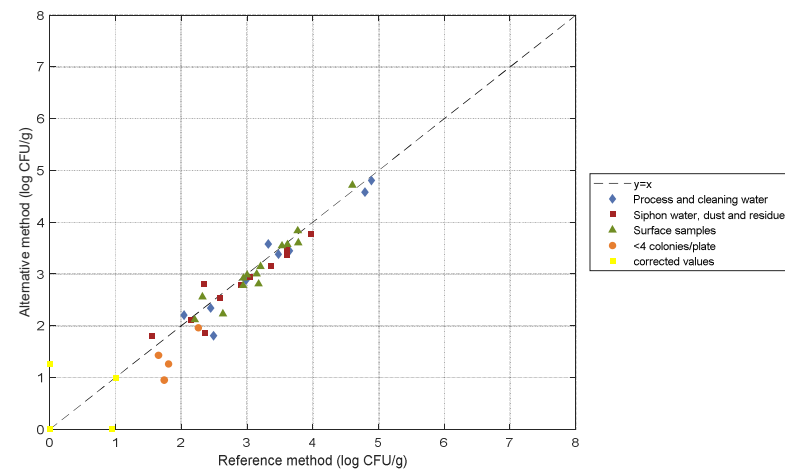


Pour plate method

1 plate

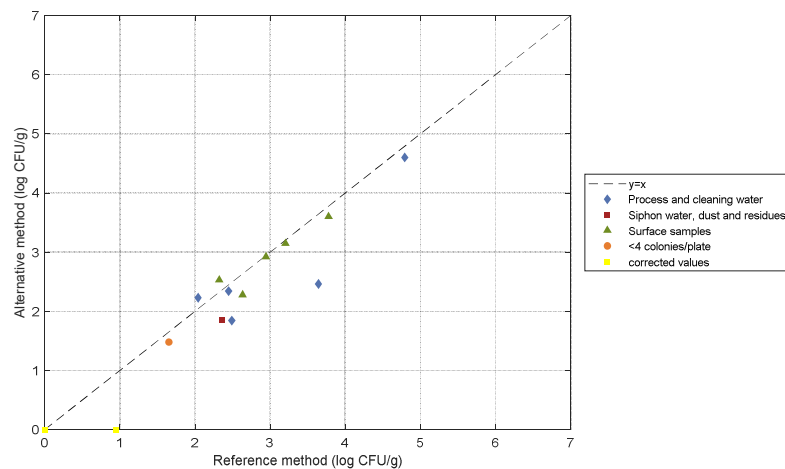


2 plates

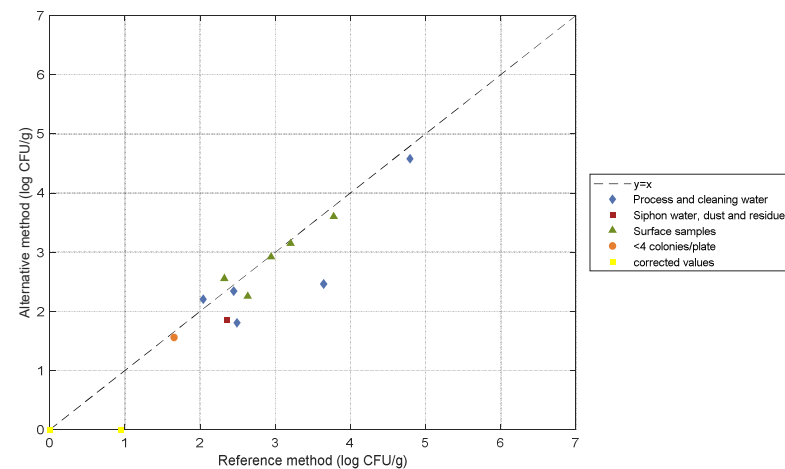


PRODUCTION ENVIRONMENTAL SAMPLES Pour plate – After storage for 72 h at 5°C ± 3°C

1 plate



2 plate

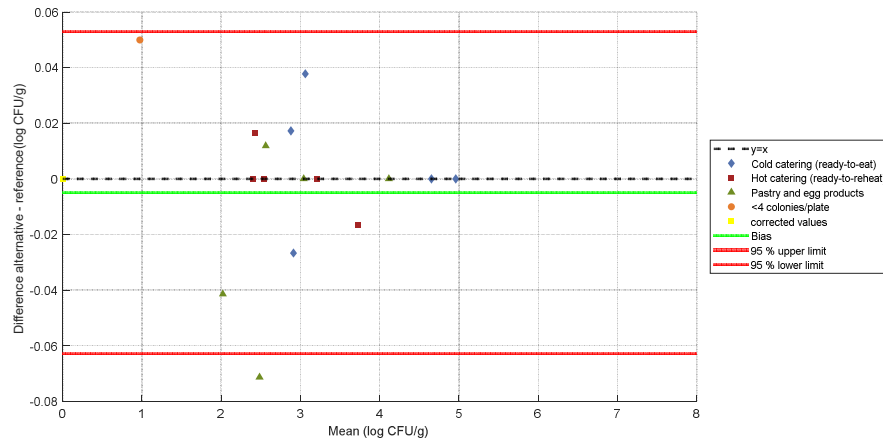


Appendix 6 – Relative trueness study: Bland-Altman difference plot for each category

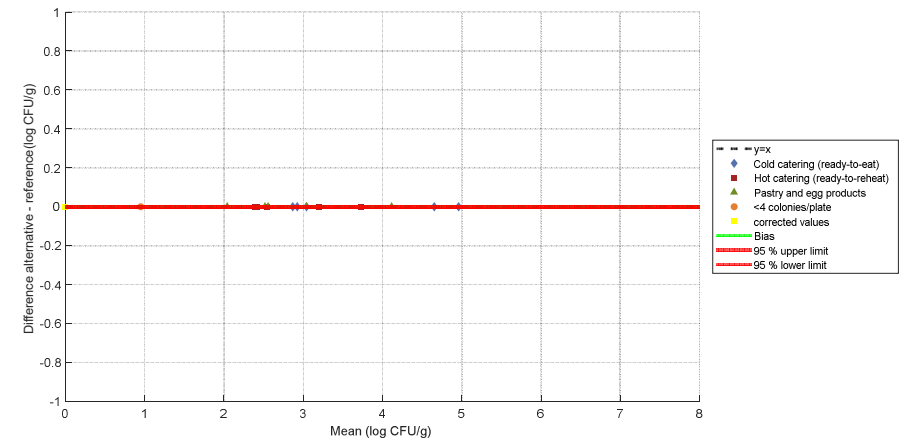
COMPOSITE FOOD

Spreading method

1 plate

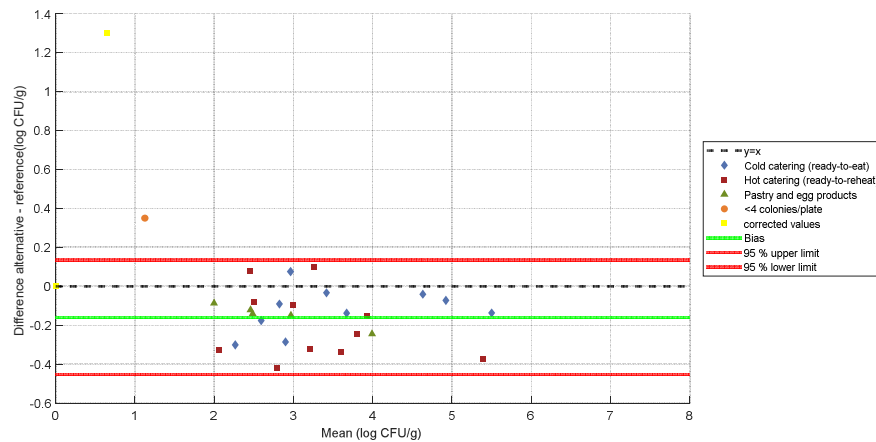


2 plates

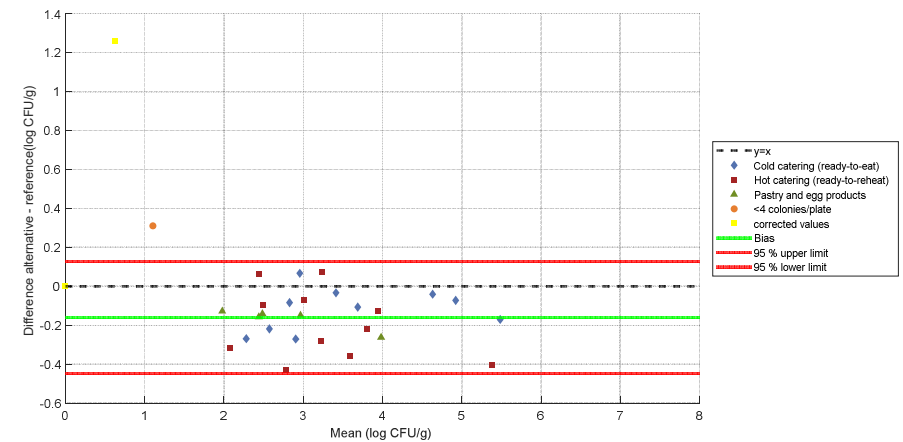


Pour plate method

1 plate



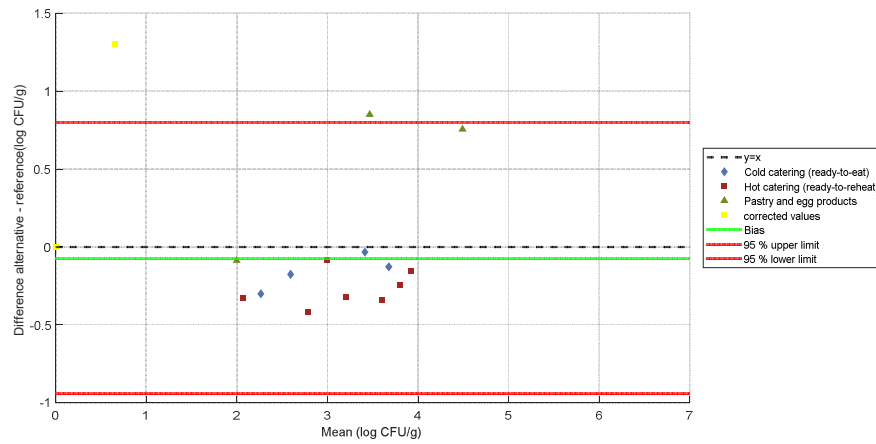
2 plates



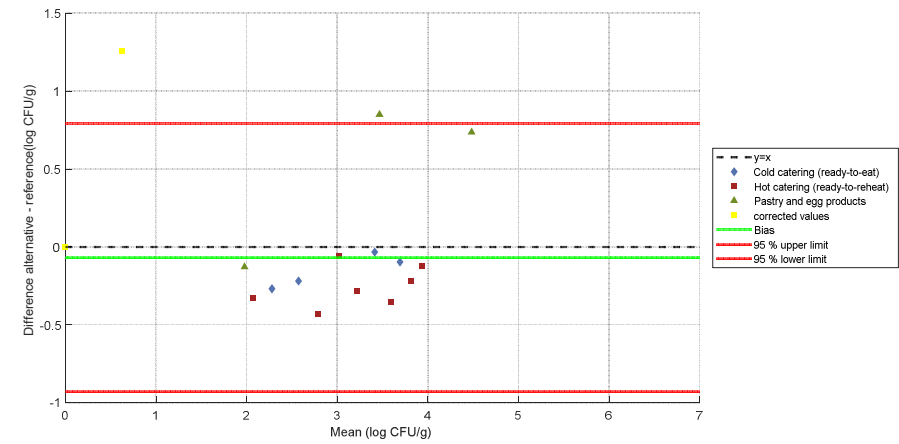
COMPOSITE FOOD

Pour plate – After storage for 72 h at 5°C ± 3°C

1 plate



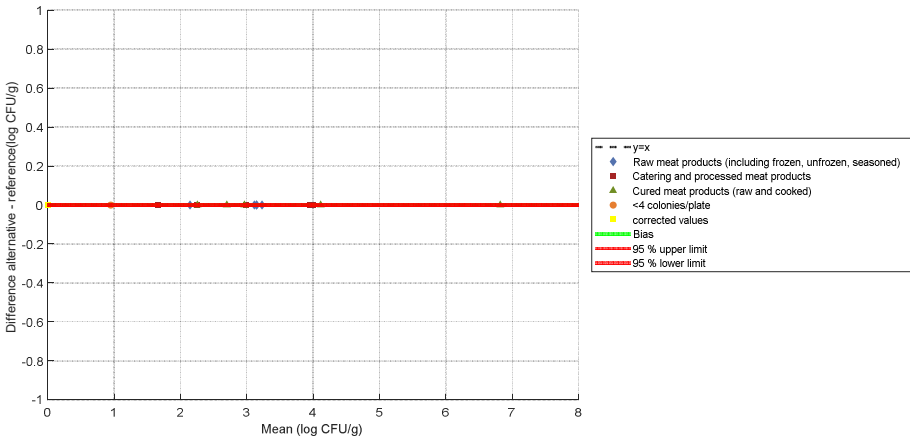
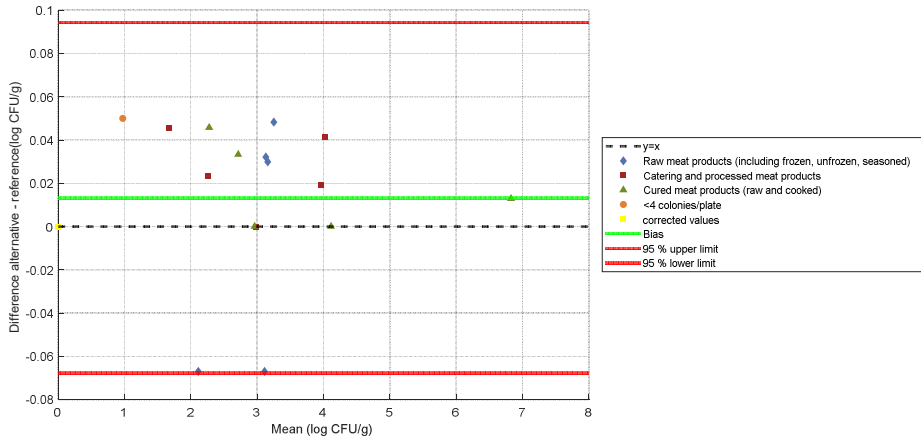
2 plates



MEAT PRODUCTS
Spreading method

1 plate

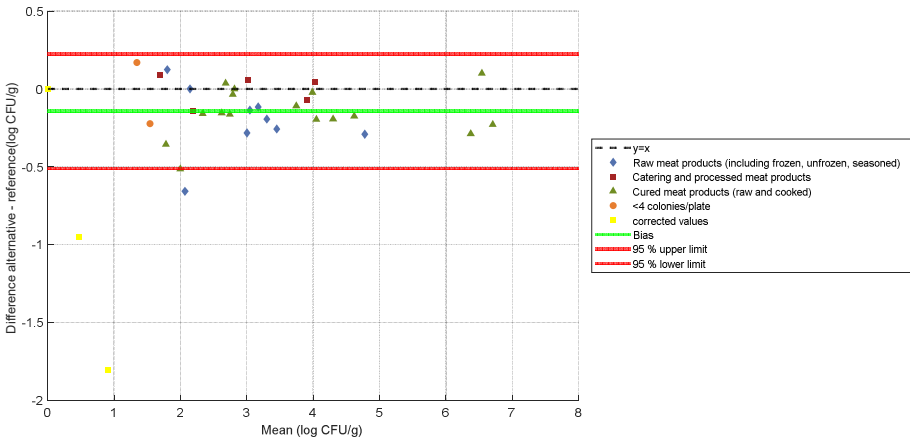
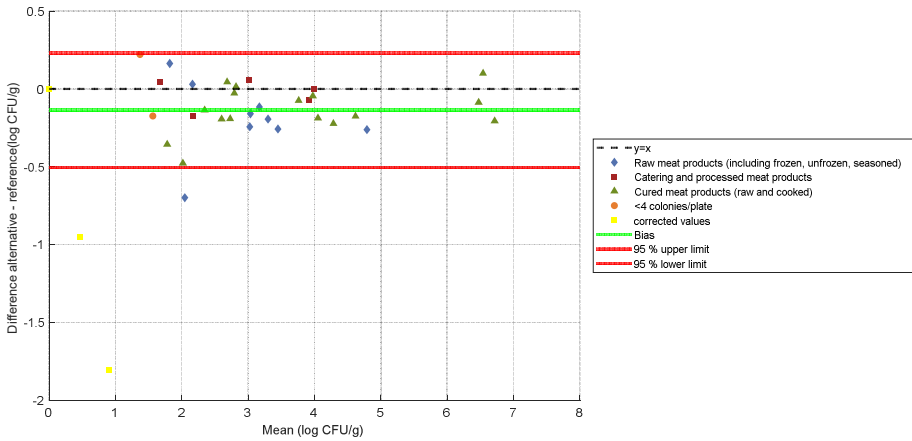
2 plates



Pour plate method

1 plate

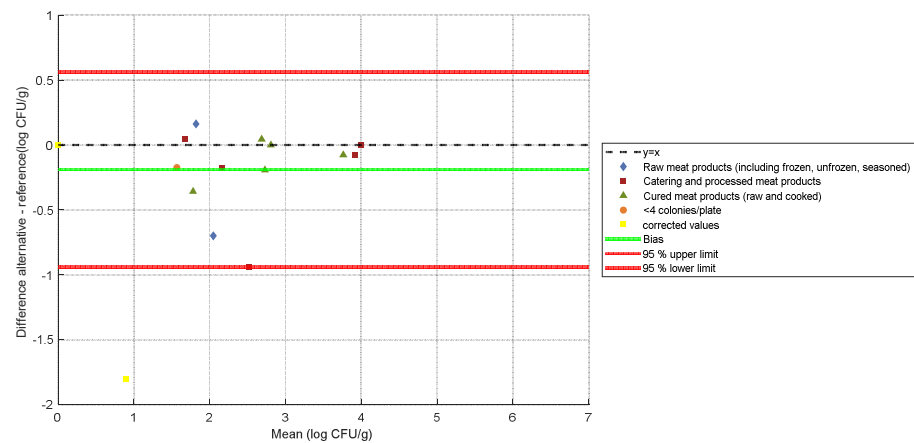
2 plates



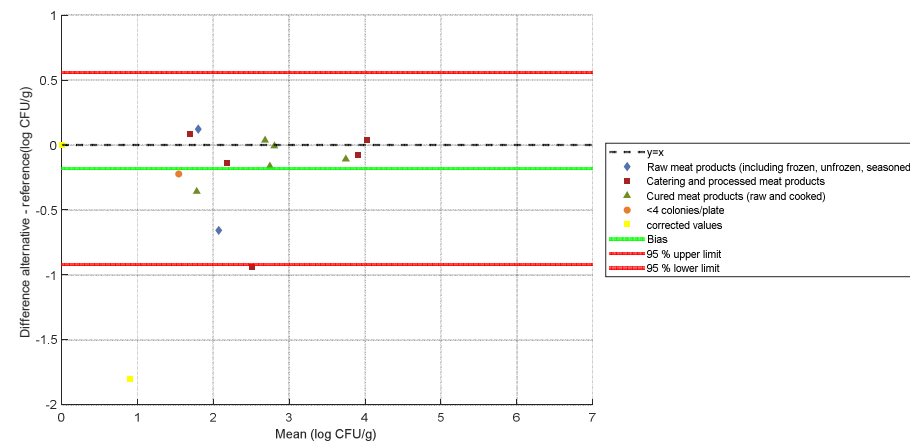
MEAT PRODUCTS

Pour plate – After storage for 72 h at 5°C ± 3°C

1 plate



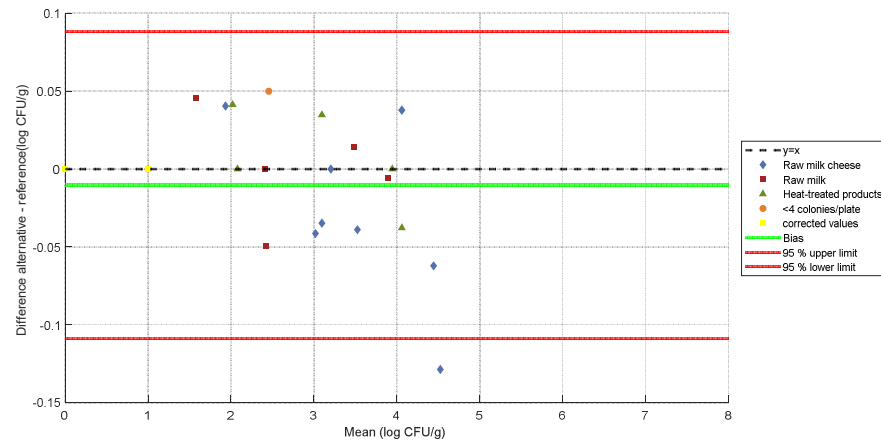
2 plates



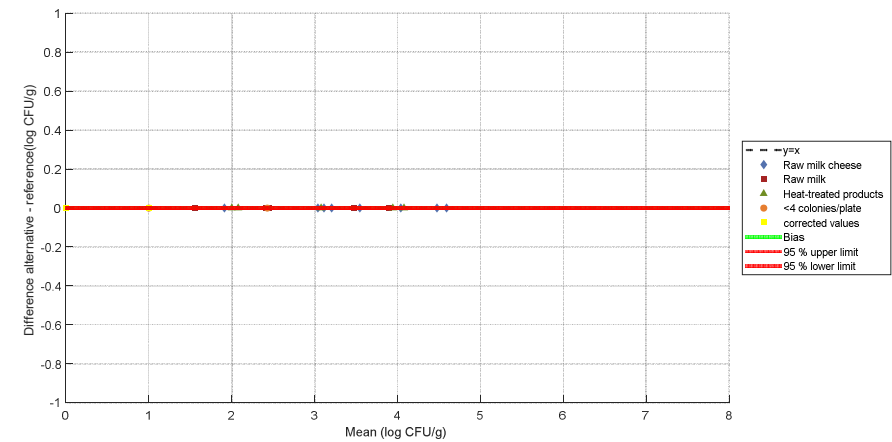
DAIRY PRODUCTS

Spreading method

1 plate

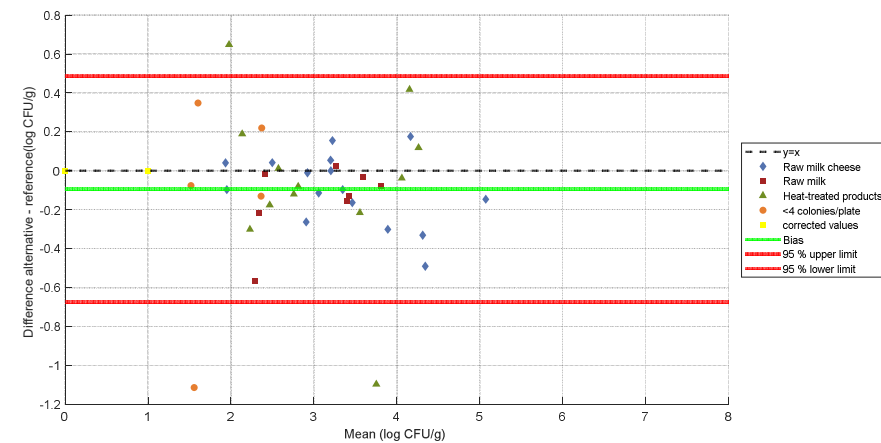


2 plates

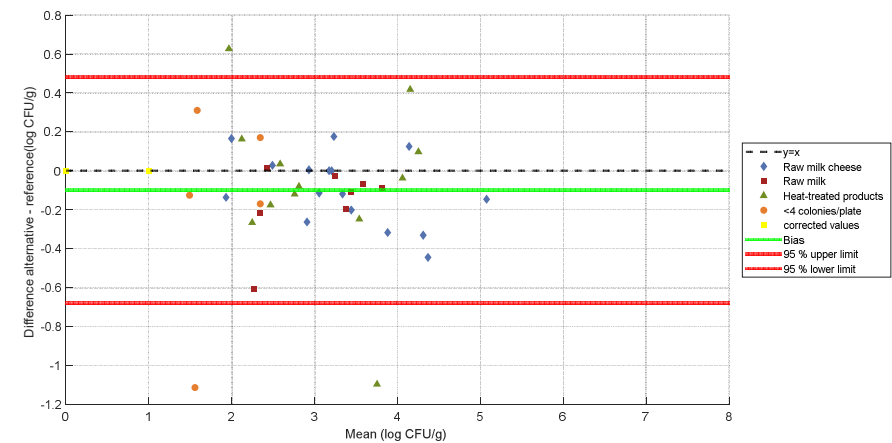


Pour plate method

1 plate



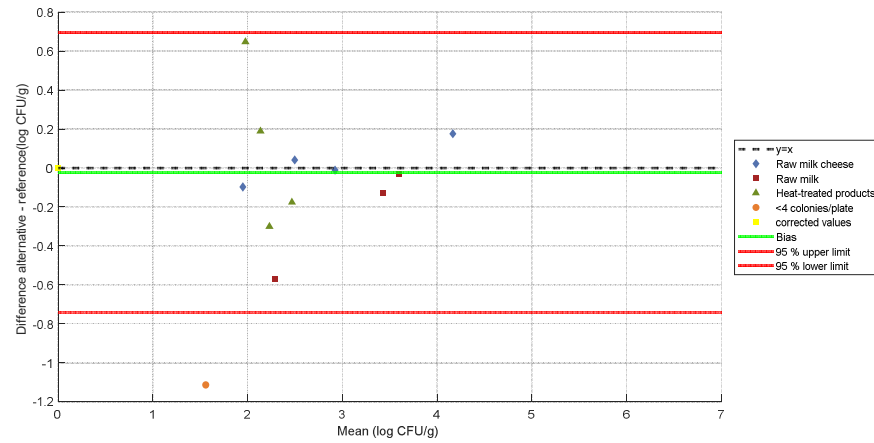
2 plates



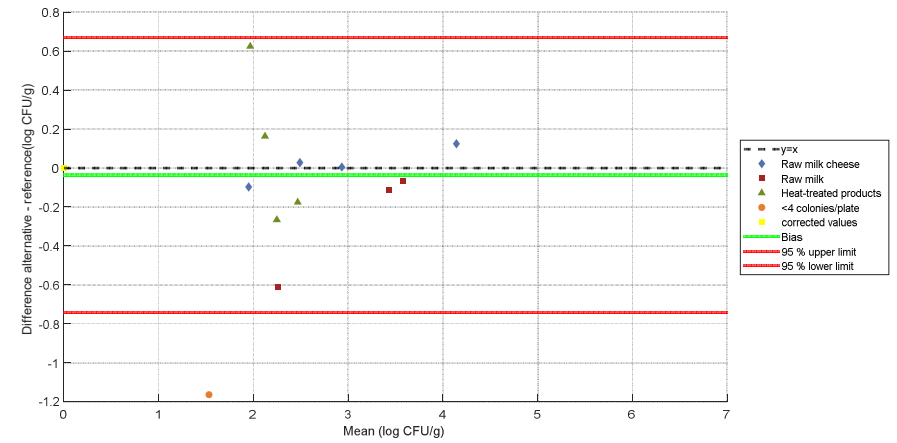
DAIRY PRODUCTS

Pour plate – After storage for 72 h at 5°C ± 3°C

1 plate



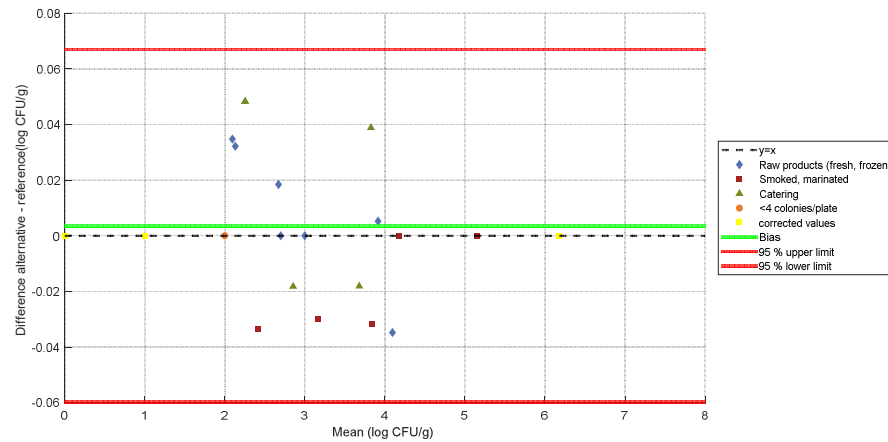
2 plates



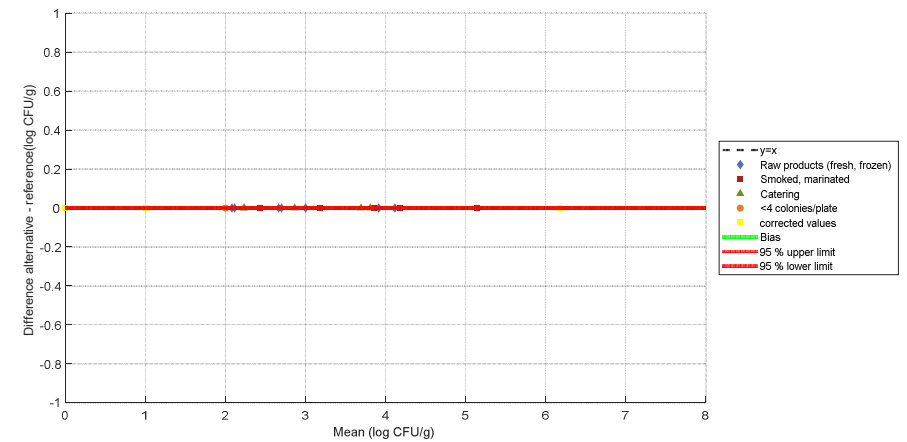
FISHERY PRODUCTS

Spreading method

1 plate

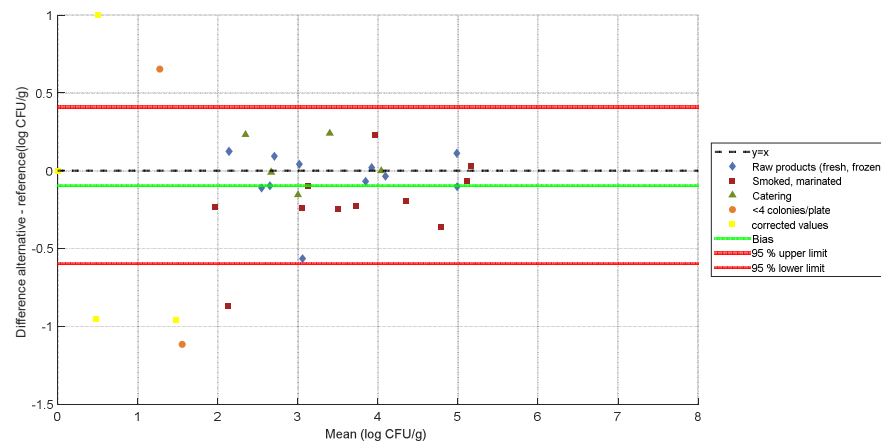


2 plates

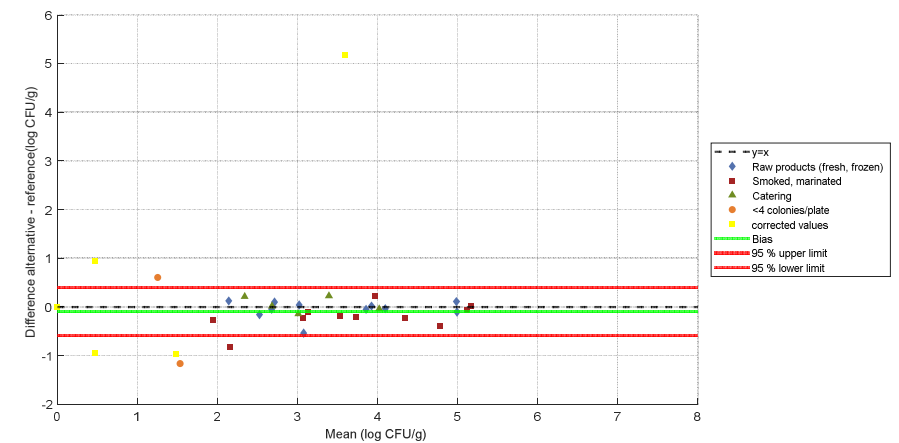


Pour plate method

1 plate



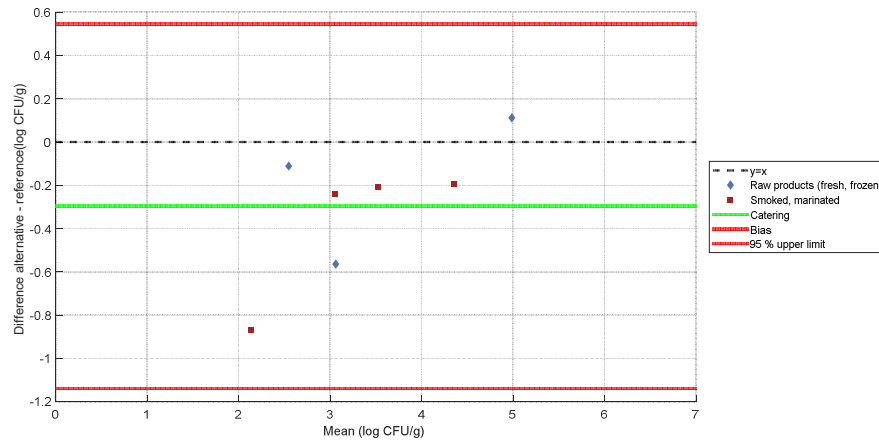
2 plates



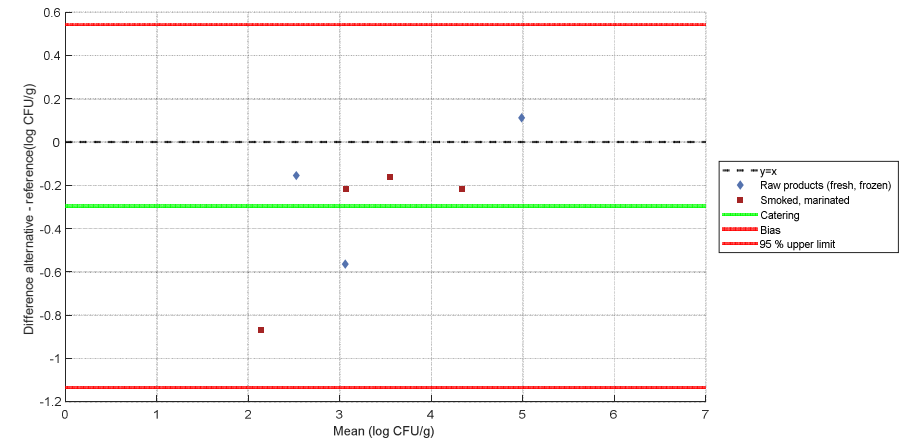
FISHERY PRODUCTS

Pour plate – After storage for 72 h at 5°C ± 3°C

1 plate

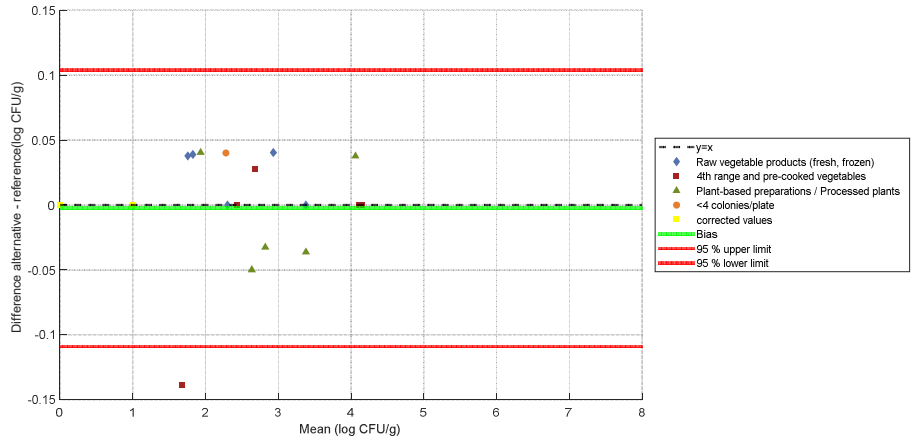


2 plates

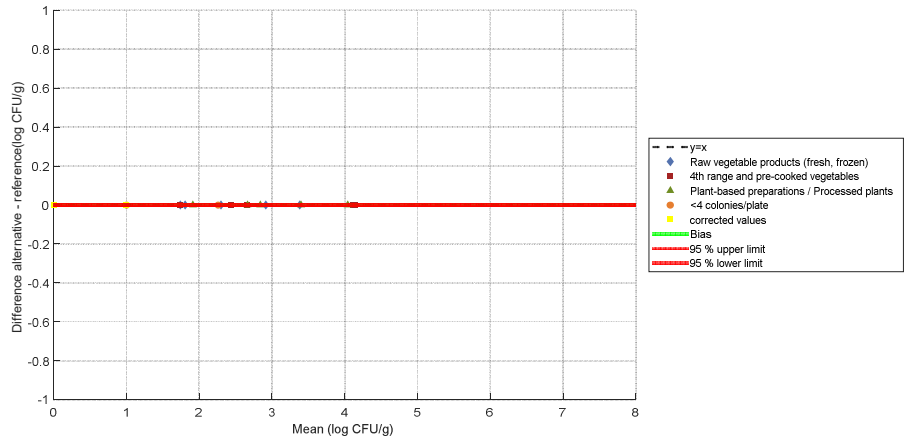


VEGETABLES
Spreading method

1 plate

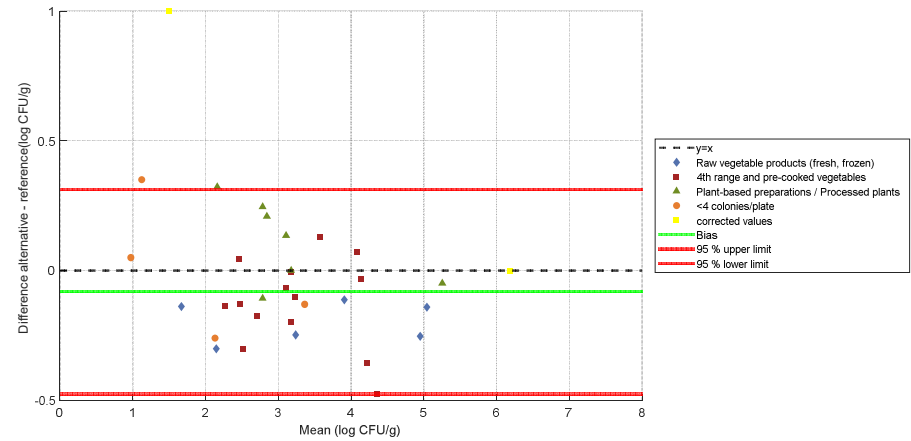


2 plates

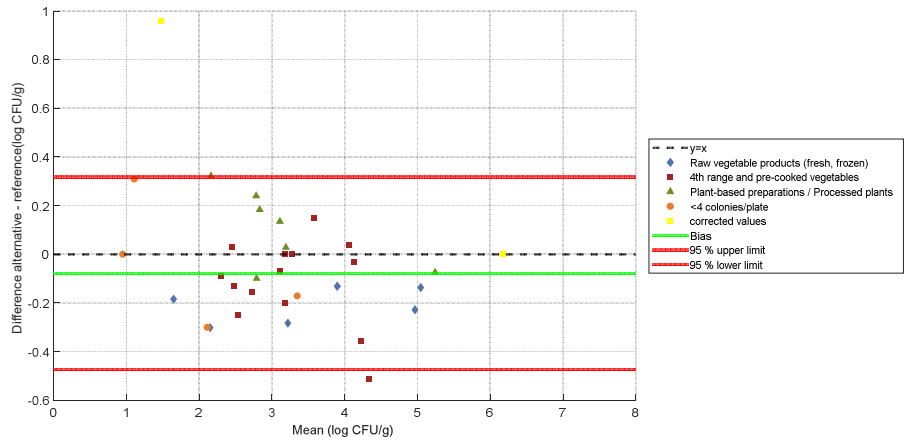


Pour plate method

1 plate



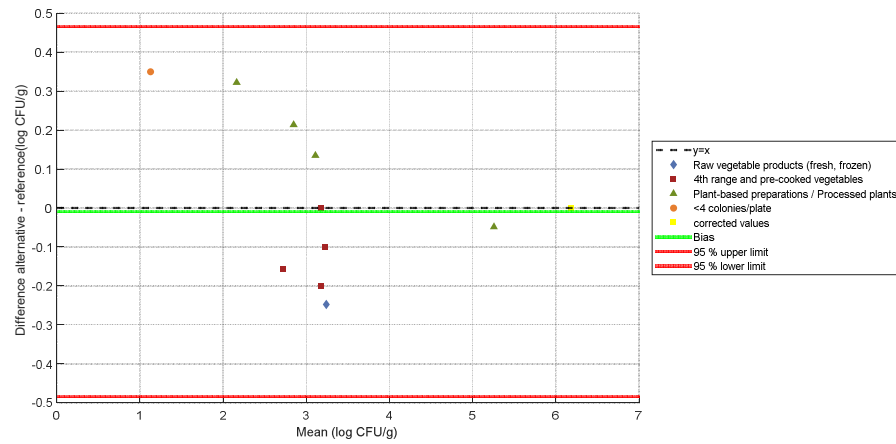
2 plates



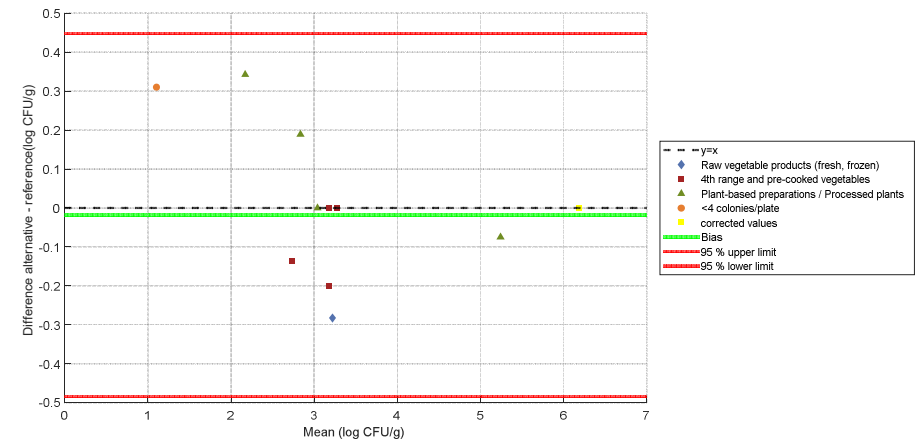
VEGETABLES

Pour plate – After storage for 72 h at 5°C ± 3°C

1 plate



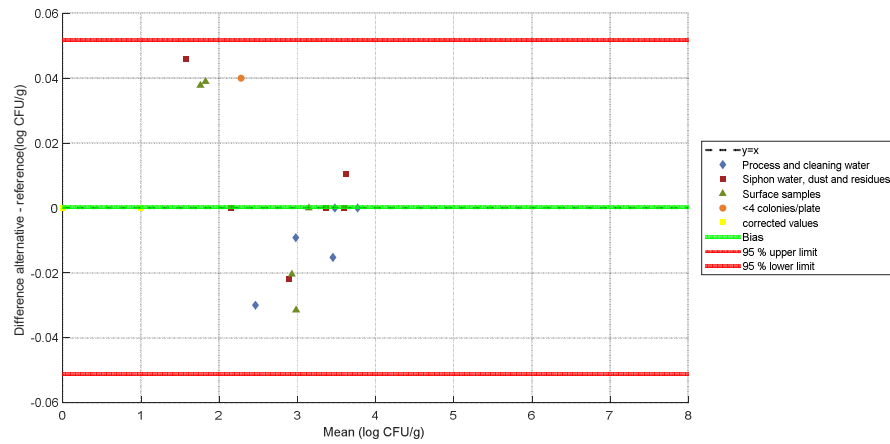
2 plates



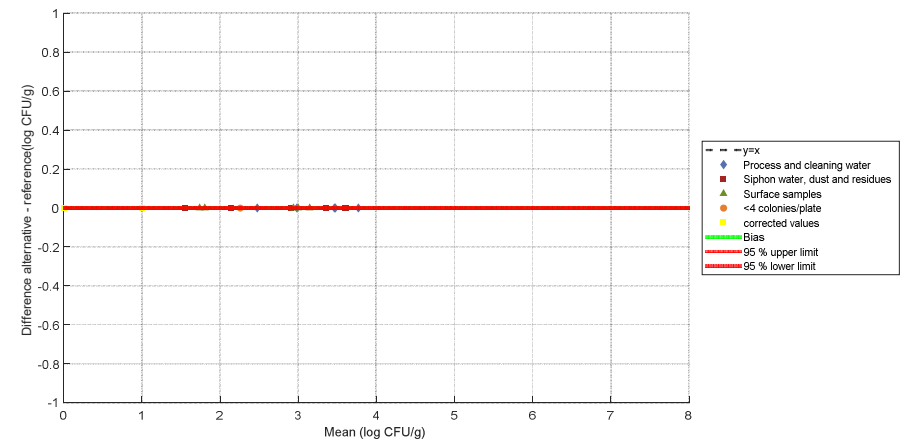
PRODUCTION ENVIRONMENTAL SAMPLES

Spreading method

1 plate

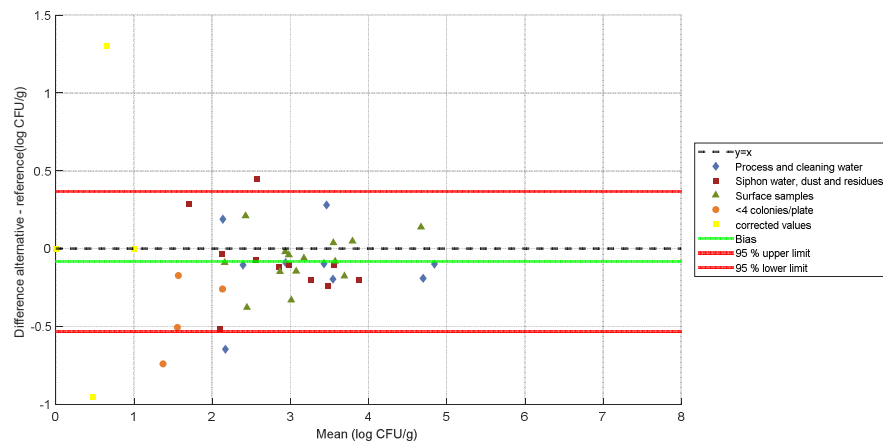


2 plates

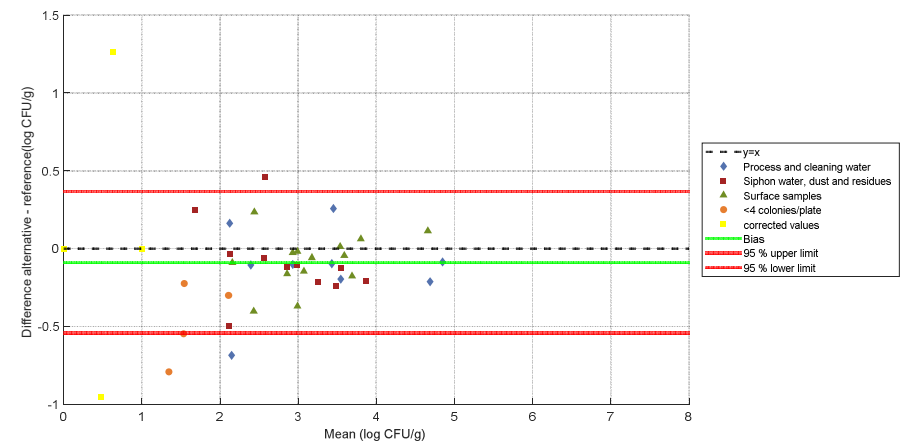


Pour plate method

1 plate

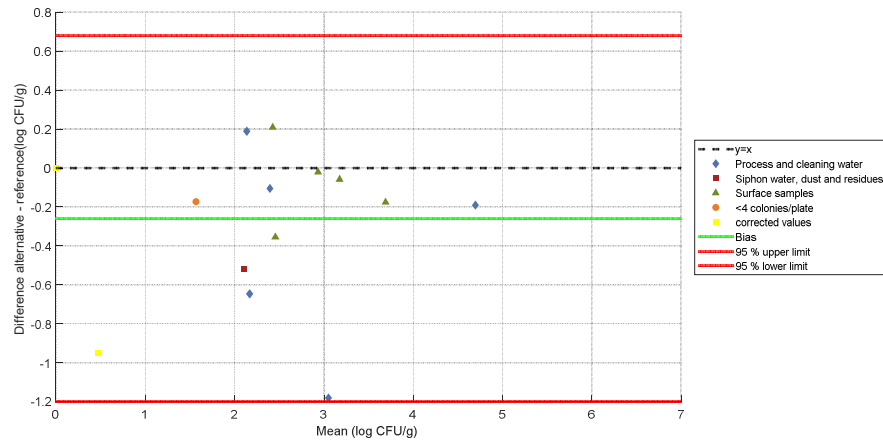


2 plates

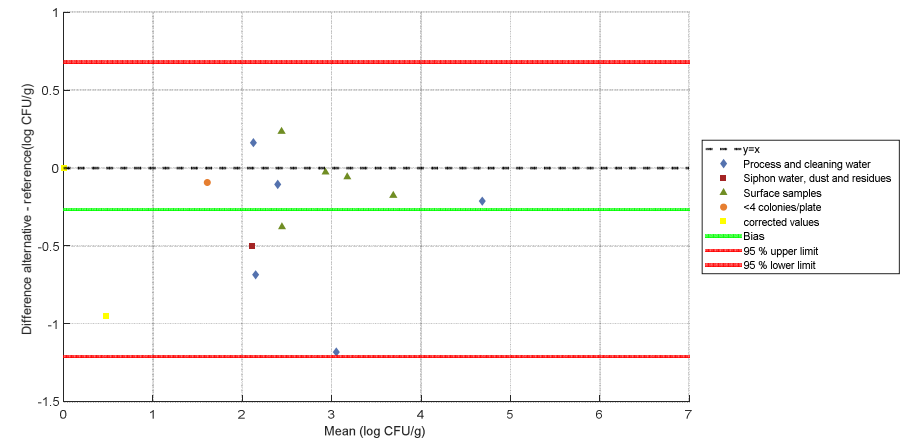


PRODUCTION ENVIRONMENTAL SAMPLES Pour plate – After storage for 72 h at 5°C ± 3°C

1 plate



2 plates



Appendix 7 - Accuracy profiles: raw data

ISO 7218 (2024) changes	Chosen plate for single plate interpretation
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Matrix	Strain	Level	N°Sample	Reference method : ISO 11290-2*				COMPASS® <i>Listeria</i> Agar Pour plate method							
								Enumeration			Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)- log(2 plates)
				Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/ plate 24h	CFU/ plate 48h	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
Deli salad with potatoes and tuna Batch 1 Mesophilic aerobic flora : 1000 CFU/g	<i>Listeria monocytogenes</i> Ad1492	1	5347	10	4	55	1.74	10	12	12	110	2.04	120	2.08	0.04
				100	2		Ne	100	0	0					
			5348	10	6	82	1.91	10	10	10	100	2.00	100	2.00	0.00
				100	3		Ne	100	1	1					
			5349	10	6	55	1.74	10	11	13	130	2.11	130	2.11	0.00
				100	0		Ne	100	1	1					
		2	5350	10	7	64	1.81	10	5	6	64	1.81	60	1.78	-0.03
				100	0		Ne	100	1	1		Ne		Ne	
			5351	10	10	91	1.96	10	9	9	91	1.96	90	1.95	0.00
				100	0			100	1	1		Ne		Ne	
			5352	100	33	3300	3.52	100	25	25	2500	3.40	2500	3.40	0.00
				1000	3			1000	2	2					
		3	5353	100	24	2300	3.36	100	21	21	2000	3.30	2100	3.32	0.02
				1000	1			1000	1	1					
			5354	100	37	3500	3.54	100	27	27	2700	3.43	2700	3.43	0.00
				1000	1			1000	3	3					
			5355	100	37	3500	3.54	100	26	26	2500	3.40	2600	3.41	0.02
				1000	2			1000	2	2					
		3	5356	100	30	2800	3.45	100	26	26	2500	3.40	2600	3.41	0.02
				1000	1			1000	2	2					
			5357	1000	21	20000	4.30	1000	20	20	19000	4.28	20000	4.30	0.02
				10000	1			10000	1	1					
			5358	1000	25	25000	4.40	1000	21	21	20000	4.30	21000	4.32	0.02
				10000	2			10000	1	1					
Deli salad with potatoes and tuna Batch 2 Mesophilic aerobic flora : 10000 CFU/g	<i>Listeria monocytogenes</i> Ad1492	1	5359	1000	21	23000	4.36	1000	18	20	19000	4.28	20000	4.30	0.02
				10000	4			10000	1	1					
			5360	1000	26	26000	4.41	1000	16	18	17000	4.23	18000	4.26	0.02
				10000	3			10000	1	1					
			5361	1000	32	34000	4.53	1000	22	22	23000	4.36	22000	4.34	-0.02
				10000	5			10000	3	3					
		2	5362	10	5	55	1.74	10	6	6	55	1.74	60	1.78	0.04
				100	1		Ne	100	0	0		Ne		Ne	
			5363	10	8	82	1.91	10	4	4	55	1.74	40	1.60	-0.14
				100	1		Ne	100	2	2		Ne		Ne	
			5364	10	7	64	1.81	10	7	7	64	1.81	70	1.85	0.04
				100	0		Ne	100	0	0		Ne		Ne	
		3	5365	10	8	73	1.86	10	11	11	100	2.00	110	2.04	0.04
				100	0		Ne	100	0	0					
			5366	10	5	45	1.65	10	7	7	64	1.81	70	1.85	0.04
				100	0		Ne	100	0	0		Ne		Ne	
			5367	100	27	2500	3.40	100	30	30	2800	3.45	3000	3.48	0.03
				1000	1			1000	1	1					
		3	5368	100	30	3200	3.51	100	11	12	1100	3.04	1200	3.08	0.04
				1000	5			1000	0	0					
			5369	100	22	2200	3.34	100	14	14	1600	3.20	1400	3.15	-0.06
				1000	2			1000	4	4					
			5370	100	30	2700	3.43	100	13	13	1500	3.18	1300	3.11	-0.06
				1000	0			1000	3	3					
		3	5371	100	28	2600	3.41	100	22	22	2200	3.34	2200	3.34	0.00
				1000	1			1000	2	2					
			5372	1000	16	16000	4.20	1000	14	14	14000	4.15	14000	4.15	0.00
				10000	2			10000	1	1					
			5373	1000	32	32000	4.51	1000	20	20	18000	4.26	20000	4.30	0.05
				10000	3			10000	0	0					
		3	5374	1000	36	34000	4.53	1000	20	20	19000	4.28	20000	4.30	0.02
				10000	1			10000	1	1					
			5375	1000	25	28000	4.45	1000	23	24	24000	4.38	24000	4.38	0.00
				10000	6			10000	2	2					
			5376	1000	28	27000	4.43	1000	23	23	22000	4.34	23000	4.36	0.02
				10000	2			10000	1	1					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Matrix	Strain	Level	N° Sample	Reference method : ISO 11290-2*				COMPASS® <i>Listeria</i> Agar Pour plate method							
								Enumeration			Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)- log(2 plates)
				Dilution	CFU/ plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/ plate 24h	CFU/ plate 48h	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
Rillettes Batch 1 Mesophilic aerobic flora :140000 CFU/g	<i>Listeria monocytogenes</i> Ad669	1	5449	10	4	45	1.65	10	4	4	36	1.56	40	1.60	0.05
				100	1		Ne	100	0	0		Ne		Ne	
			5450	10	4	55	1.74	10	5	5	45	1.65	50	1.70	0.05
				100	2		Ne	100	0	0		Ne		Ne	
			5451	10	11	100	2.00	10	6	6	55	1.74	60	1.78	0.04
				100	0			100	0	0		Ne		Ne	
		2	5452	10	7	73	1.86	10	4	4	36	1.56	40	1.60	0.05
				100	1		Ne	100	0	0		Ne		Ne	
			5453	10	4	36	1.56	10	12	12	110	2.04	120	2.08	0.04
				100	0		Ne	100	0	0					
			5454	100	20	2300	3.36	100	28	28	3100	3.49	2800	3.45	-0.04
				1000	5			1000	6	6					
			5455	100	33	3100	3.49	100	29	29	2900	3.46	2900	3.46	0.00
				1000	1			1000	3	3					
			5456	100	30	2800	3.45	100	31	31	2900	3.46	3100	3.49	0.03
				1000	1			1000	1	1					
		3	5457	100	29	3000	3.48	100	31	32	3100	3.49	3200	3.51	0.01
				1000	4			1000	2	2					
			5458	100	33	3500	3.54	100	30	30	2700	3.43	3000	3.48	0.05
				1000	6			1000	0	0					
			5459	1000	44	40000	4.60	1000	18	18	17000	4.23	18000	4.26	0.02
				10000	0			10000	1	1					
			5460	1000	32	33000	4.52	1000	22	23	23000	4.36	23000	4.36	0.00
				10000	4			10000	2	2					
			5461	1000	18	18000	4.26	1000	22	22	23000	4.36	22000	4.34	-0.02
				10000	2			10000	3	3					
		1	5462	1000	14	15000	4.18	1000	22	22	22000	4.34	22000	4.34	0.00
				10000	2			10000	2	2					
			5463	1000	20	20000	4.30	1000	15	16	17000	4.23	16000	4.20	-0.03
				10000	2			10000	3	3					
			5464	10	9	82	1.94	10	6	6	55	1.74	60	1.78	0.04
				100	0		Ne	100	0	0		Ne		Ne	
		2	5465	10	4	36	1.56	10	10	10	91	1.96	100	2.00	0.04
				100	0		Ne	100	0	0					
			5466	10	8	73	1.86	10	11	11	100	2.00	110	2.04	0.04
				100	0		Ne	100	0	0					
		3	5467	10	6	55	1.74	10	6	6	55	1.74	60	1.78	0.04
				100	0		Ne	100	0	0		Ne		Ne	
			5468	10	7	64	1.84	10	5	5	55	1.74	50	1.70	-0.04
				100	0		Ne	100	1	1		Ne		Ne	
Rillettes Batch 2 Mesophilic aerobic flora :1100000 CFU/g	<i>Listeria monocytogenes</i> Ad669	2	5469	100	25	2500	3.40	100	18	18	1700	3.23	1800	3.26	0.02
				1000	2			1000	1	1					
			5470	100	21	2200	3.34	100	29	29	3000	3.48	2900	3.46	-0.01
				1000	3			1000	4	4					
			5471	100	38	4000	3.60	100	30	30	2800	3.45	3000	3.48	0.03
				1000	6			1000	1	1					
		3	5472	100	33	3500	3.54	100	17	19	2200	3.34	1900	3.28	-0.06
				1000	5			1000	5	5					
			5473	100	34	3400	3.53	100	19	19	1700	3.23	1900	3.28	0.05
				1000	3			1000	0	0					
			5474	1000	20	22000	4.34	1000	21	21	19000	4.28	21000	4.32	0.04
				10000	4			10000	0	0					
		4	5475	1000	25	26000	4.41	1000	27	27	25000	4.40	27000	4.43	0.03
				10000	4			10000	0	0					
			5476	1000	32	31000	4.49	1000	22	22	22000	4.34	22000	4.34	0.00
				10000	2			10000	2	2					
			5477	1000	13	14000	4.15	1000	25	25	23000	4.36	25000	4.40	0.04
				10000	2			10000	0	0					
		5	5478	1000	36	35000	4.54	1000	25	25	25000	4.40	25000	4.40	0.00
				10000	2			10000	2	2					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Matrix	Strain	Level	N° Sample	Reference method : ISO 11290-2*				COMPASS® <i>Listeria</i> Agar Pour plate method							
								Enumeration			Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)- log(2 plates)
				Dilution	CFU/ plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/ plate 24h	CFU/ plate 48h	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
Raw milk Batch 1 Mesophilic aerobic flora : 1.6 10 ⁵ CFU/g	<i>Listeria monocytogenes</i> Ad1781	1	5705	10	5	45	1.65	10	5	5	45	1.65	50	1.70	0.05
				100	0		Ne	100	0	0		Ne		Ne	
			5706	10	10	91	1.96	10	11	12	120	2.08	120	2.08	0.00
				100	0			100	1	1					
			5707	10	7	91	1.96	10	4	4	36	1.56	40	1.60	0.05
				100	3		Ne	100	0	0		Ne		Ne	
		2	5708	10	9	82	1.91	10	4	4	36	1.56	40	1.60	0.05
				100	0		Ne	100	0	0		Ne		Ne	
			5709	10	5	45	1.65	10	12	12	110	2.04	120	2.08	0.04
				100	0		Ne	100	0	0					
			5710	100	26	2800	3.45	100	25	25	2400	3.38	2500	3.40	0.02
				1000	5			1000	1	1					
		2	5711	100	29	2700	3.43	100	20	21	2000	3.30	2100	3.32	0.02
				1000	1			1000	1	1					
			5712	100	26	2400	3.38	100	22	22	2000	3.30	2200	3.34	0.04
				1000	0			1000	0	0					
			5713	100	31	3100	3.49	100	17	17	1500	3.18	1700	3.23	0.05
				1000	3			1000	0	0					
		3	5714	100	20	2300	3.36	100	16	16	1700	3.23	1600	3.20	-0.03
				1000	5			1000	3	3					
			5715	1000	15	15000	4.18	1000	19	19	18000	4.26	19000	4.28	0.02
				10000	1			10000	1	1					
			5716	1000	28	30000	4.48	1000	27	28	26000	4.41	28000	4.45	0.03
				10000	5			10000	1	1					
Raw milk Batch 2 Mesophilic aerobic flora : 7.0 10 ³ CFU/g	<i>Listeria monocytogenes</i> Ad1781	1	5717	1000	26	24000	4.38	1000	28	28	29000	4.46	28000	4.45	-0.02
				10000	0			10000	4	4					
			5718	1000	22	25000	4.40	1000	26	26	26000	4.41	26000	4.41	0.00
				10000	5			10000	3	3					
			5719	1000	24	24000	4.38	1000	21	21	21000	4.32	21000	4.32	0.00
				10000	2			10000	2	2					
		2	5720	10	5	64	1.81	10	6	6	55	1.74	60	1.78	0.04
				100	2		Ne	100	0	0		Ne		Ne	
			5721	10	6	73	1.86	10	8	8	82	1.91	80	1.90	-0.01
				100	2		Ne	100	1	1		Ne			
			5722	10	9	91	1.96	10	5	5	45	1.65	50	1.70	0.05
				100	1		Ne	100	0	0		Ne		Ne	
		2	5723	10	5	55	1.74	10	12	13	130	2.11	130	2.11	0.00
				100	1		Ne	100	1	1					
			5724	10	9	82	1.91	10	9	9	82	1.91	90	1.95	0.04
				100	0		Ne	100	0	0		Ne		Ne	
			5725	100	17	1700	3.23	100	11	11	1200	3.08	1100	3.04	-0.04
				1000	2			1000	2	2					
		2	5726	100	14	1400	3.15	100	25	25	2300	3.36	2500	3.40	0.04
				1000	1			1000	0	0					
			5727	100	24	2600	3.41	100	20	20	1900	3.28	2000	3.30	0.02
				1000	5			1000	1	1					
			5728	100	18	1700	3.23	100	17	17	1700	3.23	1700	3.23	0.00
				1000	1			1000	1	2					
		3	5729	100	18	1600	3.20	100	17	18	1800	3.26	1800	3.26	0.00
				1000	0			1000	2	2					
			5730	1000	21	20000	4.30	1000	19	19	17000	4.23	19000	4.28	0.05
				10000	1			10000	0	0					
			5731	1000	24	25000	4.40	1000	25	25	25000	4.40	25000	4.40	0.00
				10000	3			10000	2	2					
		3	5732	1000	22	21000	4.32	1000	16	16	15000	4.18	16000	4.20	0.03
				10000	1			10000	1	1					
			5733	1000	18	18000	4.26	1000	16	16	20000	4.30	16000	4.20	-0.10
				10000	2			10000	6	6					
		3	5734	1000	23	25000	4.40	1000	19	19	18000	4.26	19000	4.28	0.02
				10000	4			10000	1	1					

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Matrix	Strain	Level	N° Sample	Reference method : ISO 11290-2*				COMPASS® <i>Listeria</i> Agar Pour plate method							
								Enumeration			Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)- log(2 plates)
				Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/plate 24h	CFU/plate 48h	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
Smoked salmon Batch 1 Mesophilic aerobic flora : 1300 CFU/g	<i>Listeria monocytogenes</i> Ad1412	1	5248	10	12	140	2.15	10	6	6	55	1.74	60	1.78	0.04
				100	3			100	0	0		Ne		Ne	
			5249	10	4	36	1.56	10	9	10	91	1.96	100	2.00	0.04
				100	0			100	0	0		Ne		Ne	
			5250	10	14	130	2.11	10	7	7	73	1.86	70	1.85	-0.02
				100	0			100	1	1		Ne		Ne	
			5251	10	7	64	1.81	10	7	7	64	1.81	70	1.85	0.04
				100	0			100	0	0		Ne		Ne	
			5252	10	11	110	2.04	10	6	7	82	1.91	70	1.85	-0.07
				100	1			100	2	2		Ne		Ne	
		2	5253	100	26	2700	3.43	100	25	35	3200	3.51	3500	3.54	0.04
				1000	4			1000	0	0					
			5254	100	43	4100	3.61	100	21	21	2100	3.32	2100	3.32	0.00
				1000	2			1000	2	2					
			5255	100	43	4400	3.64	100	16	16	1500	3.18	1600	3.20	0.03
				1000	5			1000	1	1					
			5256	100	48	4600	3.66	100	18	18	2000	3.30	1800	3.26	-0.05
				1000	3			1000	4	4					
			5257	100	53	5200	3.72	100	28	29	2700	3.43	2900	3.46	0.03
				1000	4			1000	1	1					
		3	5258	1000	33	36000	4.56	1000	22	22	23000	4.36	22000	4.34	-0.02
				10000	7			10000	3	3					
			5259	1000	52	54000	4.73	1000	31	31	29000	4.46	31000	4.49	0.03
				10000	7			10000	1	1					
			5260	1000	44	44000	4.64	1000	13	13	14000	4.15	13000	4.11	-0.03
				10000	4			10000	2	2					
			5261	1000	30	31000	4.49	1000	17	20	21000	4.32	20000	4.30	-0.02
				10000	4			10000	3	3					
			5262	1000	42	39000	4.59	1000	23	23	23000	4.36	23000	4.36	0.00
				10000	1			10000	2	2					
Smoked salmon Batch 2 Mesophilic aerobic flora : 700 CFU/g	<i>Listeria monocytogenes</i> Ad1412	1	5263	10	12	130	2.11	10	5	5	55	1.74	50	1.70	-0.04
				100	2			100	1	1		Ne		Ne	
			5264	10	12	110	2.04	10	11	11	110	2.04	110	2.04	0.00
				100	0			100	1	1					
			5265	10	8	82	1.91	10	15	15	160	2.20	150	2.18	-0.03
				100	1			100	3	3					
			5266	10	6	64	1.81	10	9	9	82	1.91	90	1.95	0.04
				100	1			100	0	0		Ne		Ne	
			5267	10	10	91	1.96	10	10	10	91	1.96	100	2.00	0.04
				100	0			100	0	0					
		2	5268	100	31	3100	3.49	100	29	29	2800	3.45	2900	3.46	0.02
				1000	3			1000	2	2					
			5269	100	26	2600	3.41	100	28	30	2900	3.46	2800	3.45	-0.02
				1000	3			1000	2	2					
			5270	100	33	3200	3.51	100	23	23	2300	3.36	2300	3.36	0.00
				1000	2			1000	2	2					
			5271	100	32	3200	3.51	100	27	27	2500	3.40	2700	3.43	0.03
				1000	3			1000	0	0					
			5272	100	39	3600	3.56	100	25	25	2500	3.40	2500	3.40	0.00
				1000	1			1000	2	2					
		3	5273	1000	25	25000	4.40	1000	22	23	23000	4.36	23000	4.36	0.00
				10000	3			10000	2	2					
			5274	1000	22	23000	4.36	1000	33	33	32000	4.51	33000	4.52	0.01
				10000	3			10000	2	2					
			5275	1000	22	23000	4.36	1000	22	22	20000	4.30	22000	4.34	0.04
				10000	3			10000	0	0					
			5276	1000	30	33000	4.52	1000	27	28	30000	4.48	28000	4.45	-0.03
				10000	6			10000	5	5					
		5277	1000	26	25000	4.40	1000	17	17	18000	4.26	17000	4.23	-0.02	
			10000	1			10000	3	3						

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

ADRIA

151/188

9 juillet 2025

Summary report (Version 0)

COMPASS *Listeria* Agar Enumeration

Matrix	Strain	Level	N° Sample	Reference method : ISO 11290-2*				COMPASS® <i>Listeria</i> Agar Pour plate method							
								Enumeration			Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)- log(2 plates)
				Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/ plate 24h	CFU/plate 48h	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g	
Sliced carrots Batch 1 Mesophilic aerobic flora : 2.5 10 ⁶ CFU/g	<i>Listeria monocytogenes</i> Ad2643	1	5508	10	6	73	1.86	10	5	5	55	1.74	50	1.70	-0.04
				100	2		Ne	100	1	1		Ne		Ne	
			5509	10	4	36	1.56	10	5	5	45	1.65	50	1.70	0.05
				100	0		Ne	100	0	0		Ne		Ne	
			5510	10	4	36	1.56	10	4	4	45	1.65	40	1.60	-0.05
				100	0		Ne	100	1	1		Ne		Ne	
			5511	10	6	55	1.74	10	2	4	55	1.74	40	1.60	-0.14
				100	0		Ne	100	2	2		Ne		Ne	
		5512	10	5	45	1.65	10	7	15	140	2.15	150	2.18	0.03	
			100	0		Ne	100	0	0						
		2	5513	100	28	2700	3.43	100	12	12	1400	3.15	1200	3.08	-0.07
				1000	2			1000	3	3					
			5514	100	20	1900	3.28	100	15	15	1500	3.18	1500	3.18	0.00
				1000	1			1000	2	2					
			5515	100	26	2500	3.40	100	26	26	2500	3.40	2600	3.41	0.02
				1000	1			1000	1	1					
			5516	100	19	1900	3.28	100	21	21	2200	3.34	2100	3.32	-0.02
				1000	2			1000	3	3					
		5517	100	21	2100	3.32	100	24	24	2500	3.40	2400	3.38	-0.02	
			1000	2			1000	4	4						
		3	5518	1000	28	27000	4.43	1000	18	18	21000	4.32	18000	4.26	-0.07
				10000	2			10000	5	5					
			5519	1000	22	22000	4.34	1000	17	18	16000	4.20	18000	4.26	0.05
				10000	2			10000	0	0					
5520	1000		20	20000	4.30	1000	21	21	19000	4.28	21000	4.32	0.04		
	10000		2			10000	0	0							
5521	1000		33	31000	4.49	1000	8	10	9100	3.96	10000	4.00	0.04		
	10000		1			10000	0	0							
5522	1000	16	19000	4.28	1000	17	17	15000	4.18	17000	4.23	0.05			
	10000	5			10000	0	0								
Sliced carrots Batch 2 Mesophilic aerobic flora: 5.6 10 ⁶ CFU/g	<i>Listeria monocytogenes</i> Ad2643	1	5523	10	12	110	2.04	10	5	6	55	1.74	60	1.78	0.04
				100	0			100	0	0		Ne			
			5524	10	9	91	1.96	10	4	5	45	1.65	50	1.70	0.05
				100	1		Ne	100	0	0		Ne		Ne	
			5525	10	7	64	1.81	10	6	6	55	1.74	60	1.78	0.04
				100	0		Ne	100	0	0		Ne		Ne	
			5526	10	9	82	1.91	10	3	5	55	1.74	50	1.70	-0.04
				100	0		Ne	100	1	1		Ne		Ne	
		5527	10	6	55	1.74	10	7	7	73	1.86	70	1.85	-0.02	
			100	0		Ne	100	1	1		Ne		Ne		
		2	5528	100	27	2500	3.40	100	19	21	2000	3.30	2100	3.32	0.02
				1000	1			1000	1	1					
			5529	100	23	2200	3.34	100	24	26	2500	3.40	2600	3.41	0.02
				1000	1			1000	1	1					
			5530	100	13	1300	3.11	100	20	21	1900	3.28	2100	3.32	0.04
				1000	1			1000	0	0					
			5531	100	20	1800	3.26	100	14	16	1500	3.18	1600	3.20	0.03
				1000	0			1000	0	0					
		3	5532	100	30	2800	3.45	100	20	23	2300	3.36	2300	3.36	0.00
				1000	1			1000	1	2					
			5533	1000	18	19000	4.28	1000	13	15	15000	4.18	15000	4.18	0.00
				10000	3			10000	1	1					
			5534	1000	27	25000	4.40	1000	14	15	16000	4.20	15000	4.18	-0.03
				10000	0			10000	2	3					
5535	1000		21	20000	4.30	1000	22	24	22000	4.34	24000	4.38	0.04		
	10000		1			10000	0	0							
5536	1000	32	32000	4.51	1000	20	20	20000	4.30	20000	4.30	0.00			
	10000	3			10000	2	2								
5537	1000	19	19000	4.28	1000	14	17	15000	4.18	17000	4.23	0.05			
	10000	2			10000	0	0								

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Matrix	Strain	Level	N° Sample	Reference method : ISO 11290-2♦				COMPASS® <i>Listeria</i> Agar Pour plate method									
								Enumeration			Interpretation 2 plates		Interpretation 1 plate		Difference log(1 plate)- log(2 plates)		
				Dilution	CFU/plate	CFU/g (rounded)	log CFU/g	Dilution	CFU/plate 24h	CFU/plate 48h	CFU/g (rounded)	log CFU/g	CFU/g (rounded)	log CFU/g			
Rinse water (production sliced vegetables) Batch 1 Mesophilic aerobic flora : 1.6 10 ³ CFU/g	<i>Listeria monocytogenes</i> Ad2503	1	5595	10	6	55	1.74	10	5	8	82	1.91	80	1.90	-0.01		
				100	0		Ne	100	0	1		Ne		Ne			
			5596	10	5	45	1.65	10	3	10	100	2.00	100	2.00	0.00		
				100	0		Ne	100	1	1							
			5597	10	7	73	1.86	10	4	6	64	1.81	60	1.78	-0.03		
				100	1		Ne	100	0	1		Ne		Ne			
			5598	10	7	64	1.81	10	5	13	120	2.08	130	2.11	0.03		
				100	0		Ne	100	0	0							
		5599	10	9	82	1.91	10	4	8	91	1.96	80	1.90	-0.06			
			100	0		Ne	100	2	2		Ne		Ne				
		2	5600	100	33	3200	3.51	100	13	27	2500	3.40	2700	3.43	0.03		
				1000	2			1000	0	1							
			5601	100	16	1500	3.18	100	13	25	2500	3.40	2500	3.40	0.00		
				1000	0			1000	1	3							
			5602	100	28	2800	3.45	100	7	17	1600	3.20	1700	3.23	0.03		
				1000	3			1000	1	1							
			5603	100	27	2900	3.46	100	12	21	1900	3.28	2100	3.32	0.04		
				1000	5			1000	0	0							
		3	5604	100	25	2500	3.40	100	10	26	2500	3.40	2600	3.41	0.02		
				1000	2			1000	1	1							
			5605	1000	17	15000	4.18	1000	12	26	25000	4.40	26000	4.41	0.02		
				10000	0			10000	0	1							
			5606	1000	24	25000	4.40	1000	8	19	19000	4.28	19000	4.28	0.00		
				10000	4			10000	0	2							
			5607	1000	28	28000	4.45	1000	18	24	23000	4.36	24000	4.38	0.02		
				10000	3			10000	0	1							
		5608	1000	27	26000	4.41	1000	4	9	11000	4.04	9000	3.95	-0.09			
			10000	2			10000	2	3		Ne		Ne				
		5609	1000	24	25000	4.40	1000	16	35	33000	4.52	35000	4.54	0.03			
			10000	3			10000	1	1								
		Rinse water (production sliced vegetables) Batch 2 Mesophilic aerobic flora : 7.7 10 ⁴ CFU/g	<i>Listeria monocytogenes</i> Ad2503	1	5610	10	5	55	1.74	10	1	9	100	2.00	90	1.95	-0.05
						100	1		Ne	100	0	2		Ne		Ne	
					5611	10	12	110	2.04	10	4	14	140	2.15	140	2.15	0.00
						100	0			100	0	1					
					5612	10	9	91	1.96	10	3	10	91	1.96	100	2.00	0.04
						100	1		Ne	100	0	0					
					5613	10	12	120	2.08	10	4	8	82	1.91	80	1.90	-0.01
						100	1			100	0	1		Ne		Ne	
				5614	10	11	120	2.08	10	7	10	100	2.00	100	2.00	0.00	
					100	2			100	0	1						
2	5615			100	25	2700	3.43	100	7	21	2100	3.32	2100	3.32	0.00		
				1000	5			1000	2	2							
	5616			100	18	1700	3.23	100	14	30	2700	3.43	3000	3.48	0.05		
				1000	1			1000	0	0							
	5617			100	17	1800	3.26	100	7	19	1900	3.28	1900	3.28	0.00		
				1000	3			1000	0	2							
	5618			100	29	2900	3.46	100	17	31	2900	3.46	3100	3.49	0.03		
				1000	3			1000	0	1							
5619	100			24	2500	3.40	100	11	22	2300	3.36	2200	3.34	-0.02			
	1000			3			1000	1	3								
3	7113			1000	29	26000	4.41	1000	5	18	18000	4.26	18000	4.26	0.00		
				10000	0			10000	0	2							
	7114			1000	30	29000	4.46	1000	3	24	24000	4.38	24000	4.38	0.00		
				10000	2			10000	2	2							
	7115			1000	25	24000	4.38	1000	7	22	25000	4.40	22000	4.34	-0.06		
				10000	1			10000	2	6							
	7116			1000	27	25000	4.40	1000	10	32	29000	4.46	32000	4.51	0.04		
				10000	1			10000	0	0							
7117	1000			32	30000	4.48	1000	6	20	20000	4.30	20000	4.30	0.00			
	10000			1			10000	0	2								

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Appendix 8 - Accuracy profile study: summarised results (Pour plate method)

(Food) Category 1			Composite food									
(Food) Type 1			Deli salad - 1 plate									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5347-5351	Deli salade	low	55	82	55	64	91	120	100	130	60	90
5362-5366	Deli salade	low	55	82	64	73	45	60	40	70	110	70
5352-5356	Deli salade	intermediate	3300	2300	3500	3500	2800	2500	2100	2700	2600	2600
5367-5371	Deli salade	intermediate	2500	3200	2200	2700	2600	3000	1200	1400	1300	2200
5357-5361	Deli salade	high	20000	25000	23000	26000	34000	20000	21000	20000	18000	22000
5372-5376	Deli salade	high	16000	32000	34000	28000	27000	14000	20000	20000	24000	23000
(Food) Category 3			Dairy product									
(Food) Type 3			Raw milk - 1 plate									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5705-5709	Raw milk	low	45	91	70	82	45	50	120	40	40	120
5720-5724	Raw milk	low	64	73	91	55	82	60	80	50	130	90
5710-5714	Raw milk	intermediate	2800	2700	2400	3100	2300	2500	2100	2200	1700	1600
5725-5729	Raw milk	intermediate	1700	1400	2600	1700	1600	1100	2500	2000	1700	1800
5715-5719	Raw milk	high	15000	30000	24000	25000	24000	19000	28000	28000	26000	21000
5730-5734	Raw milk	high	20000	25000	21000	18000	25000	19000	25000	16000	16000	19000
(Food) Category 5			Vegetables									
(Food) Type 5			Sliced carrots – 1 plate									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5508-5512	Sliced carrots	low	73	36	36	55	45	50	50	40	40	150
5523-5527	Sliced carrots	low	110	91	64	82	55	60	50	60	50	70
5513-5517	Sliced carrots	intermediate	2700	1900	2500	1900	2100	1200	1500	2600	2100	2400
5528-5532	Sliced carrots	intermediate	2500	2200	1300	1800	2800	2100	2600	2100	1600	2300
5518-5522	Sliced carrots	high	27000	22000	20000	31000	19000	18000	18000	21000	10000	17000
5533-5537	Sliced carrots	high	19000	25000	20000	32000	19000	15000	15000	24000	20000	17000

(Food) Category 2			Meat product									
(Food) Type 2			Rillettes - 1 plate									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5449-5453	Rillettes	low	45	55	100	73	36	40	50	60	40	120
5464-5468	Rillettes	low	82	36	73	55	64	60	100	110	60	50
5454-5458	Rillettes	intermediate	2300	3100	2800	3000	3500	2800	2900	3100	3200	3000
5469-5473	Rillettes	intermediate	2500	2200	4000	3500	3400	1800	2900	3000	1900	1900
5459-5463	Rillettes	high	40000	33000	18000	15000	20000	18000	23000	22000	22000	16000
5474-5478	Rillettes	high	22000	26000	31000	14000	35000	21000	27000	22000	25000	25000
(Food) Category 4			Fishery product									
(Food) Type 4			Smoked salmon - 1 plate									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5248-5252	Smoked salmon	low	140	36	130	64	110	60	100	70	70	70
5263-5267	Smoked salmon	low	130	110	82	64	91	50	110	150	90	100
5253-5257	Smoked salmon	intermediate	2700	4100	4400	4600	5200	3500	2100	1600	1800	2900
5268-5272	Smoked salmon	intermediate	3100	2600	3200	3200	3600	2900	2800	2300	2700	2500
5258-5262	Smoked salmon	high	36000	54000	44000	31000	39000	22000	31000	13000	20000	23000
5273-5277	Smoked salmon	high	25000	23000	23000	33000	25000	23000	33000	22000	28000	17000
(Food) Category 6			Production environmental samples									
(Food) Type 6			Process water - 1 plate									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5595-5599	Process water	low	55	45	73	64	82	80	100	60	130	80
5610-5614	Process water	low	50	110	91	120	120	90	140	100	80	100
5600-5604	Process water	intermediate	3200	1500	2800	2900	2500	2700	2500	1700	2100	2600
5615-5619	Process water	intermediate	2700	1700	1800	2900	2500	2100	3000	1900	3100	2200
5605-5609	Process water	high	15000	25000	28000	26000	25000	26000	19000	24000	9000	35000
7113-7117	Process water	high	26000	29000	24000	25000	30000	18000	24000	22000	32000	20000

(Food) Category 1			Composite food									
(Food) Type 1			Deli salad - 2 plates									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5347-5351	Deli salade	low	55	82	55	64	91	110	100	130	64	91
5362-5366	Deli salade	low	55	82	64	73	45	55	55	64	100	64
5352-5356	Deli salade	intermediate	3300	2300	3500	3500	2800	2500	2000	2700	2500	2500
5367-5371	Deli salade	intermediate	2500	3200	2200	2700	2600	2800	1100	1600	1500	2200
5357-5361	Deli salade	high	20000	25000	23000	26000	34000	19000	20000	19000	17000	23000
5372-5376	Deli salade	high	16000	32000	34000	28000	27000	14000	18000	19000	24000	22000
(Food) Category 3			Dairy product									
(Food) Type 3			Raw milk - 2 plates									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5705-5709	Raw milk	low	45	91	70	82	45	45	120	36	36	110
5720-5724	Raw milk	low	64	73	91	55	82	55	82	45	130	82
5710-5714	Raw milk	intermediate	2800	2700	2400	3100	2300	2400	2000	2000	1500	1700
5725-5729	Raw milk	intermediate	1700	1400	2600	1700	1600	1200	2300	1900	1700	1800
5715-5719	Raw milk	high	15000	30000	24000	25000	24000	18000	26000	29000	26000	21000
5730-5734	Raw milk	high	20000	25000	21000	18000	25000	17000	25000	15000	20000	18000
(Food) Category 5			Vegetables									
(Food) Type 5			Sliced carrots - 2 plates									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5508-5512	Sliced carrots	low	73	36	36	55	45	55	45	45	55	140
5523-5527	Sliced carrots	low	110	91	64	82	55	55	45	55	55	73
5513-5517	Sliced carrots	intermediate	2700	1900	2500	1900	2100	1400	1500	2500	2200	2500
5528-5532	Sliced carrots	intermediate	2500	2200	1300	1800	2800	2000	2500	1900	1500	2300
5518-5522	Sliced carrots	high	27000	22000	20000	31000	19000	21000	16000	19000	9100	15000
5533-5537	Sliced carrots	high	19000	25000	20000	32000	19000	15000	16000	22000	20000	15000

(Food) Category 2			Meat product									
(Food) Type 2			Rillettes - 2 plates									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5449-5453	Rillettes	low	45	55	100	73	36	36	45	55	36	110
5464-5468	Rillettes	low	82	36	73	55	64	55	91	100	55	55
5454-5458	Rillettes	intermediate	2300	3100	2800	3000	3500	3100	2900	2900	3100	2700
5469-5473	Rillettes	intermediate	2500	2200	4000	3500	3400	1700	3000	2800	2200	1700
5459-5463	Rillettes	high	40000	33000	18000	15000	20000	17000	23000	23000	22000	17000
5474-5478	Rillettes	high	22000	26000	31000	14000	35000	19000	25000	22000	23000	25000
(Food) Category 4			Fishery product									
(Food) Type 4			Smoked salmon - 2 plates									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5248-5252	Smoked salmon	low	140	36	130	64	110	55	91	73	64	82
5263-5267	Smoked salmon	low	130	110	82	64	91	55	110	160	82	91
5253-5257	Smoked salmon	intermediate	2700	4100	4400	4600	5200	3200	2100	1500	2000	2700
5268-5272	Smoked salmon	intermediate	3100	2600	3200	3200	3600	2800	2900	2300	2500	2500
5258-5262	Smoked salmon	high	36000	54000	44000	31000	39000	23000	29000	14000	21000	23000
5273-5277	Smoked salmon	high	25000	23000	23000	33000	25000	23000	32000	20000	30000	18000
(Food) Category 6			Production environmental samples									
(Food) Type 6			Process water - 2 plates									
			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
5595-5599	Process water	low	55	45	73	64	82	82	100	64	120	91
5610-5614	Process water	low	50	110	91	120	120	100	140	91	82	100
5600-5604	Process water	intermediate	3200	1500	2800	2900	2500	2500	2500	1600	1900	2500
5615-5619	Process water	intermediate	2700	1700	1800	2900	2500	2100	2700	1900	2900	2300
5605-5609	Process water	high	15000	25000	28000	26000	25000	25000	19000	23000	11000	33000
7113-7117	Process water	high	26000	29000	24000	25000	30000	18000	24000	25000	29000	20000

Appendix 9 - Inclusivity / Exclusivity: raw data
(Initial validation for the detection method – 2007)

POSITIVE STRAINS						
N°	Strain	Reference	Origin	COMPASS <i>Listeria</i> Agar 24H		
				Colour of the colony	Size (mm)	Opaque halo
1	<i>L.monocytogenes</i>	CIP 7831	Unknown	Blue	2	+
2	<i>L.monocytogenes</i>	CIP87/6172	Unknown	Blue	2	+
3	<i>L.monocytogenes</i>	88/5087	Unknown	Blue	2	+
4	<i>L.monocytogenes</i>	88/6396	Unknown	Blue	2	+
5	<i>L.monocytogenes</i>	1011/140	Frozen broccolis	Blue	2	+
6	<i>L.monocytogenes</i>	V2/124	Pork	Blue	2	+
7	<i>L.monocytogenes</i>	V5/126	Veal	Blue	2	+
8	<i>L.monocytogenes</i>	V8/127	Beef	Blue	2	+
9	<i>L.monocytogenes</i>	38/181	Smoked sausage	Blue	2	+
10	<i>L.monocytogenes</i>	2760/3145	Pork	Blue	2	+
11	<i>L.monocytogenes</i>	850/109	Nordic meal	Blue	2	+
12	<i>L.monocytogenes</i>	877/113	Environment	Blue	2	+
13	<i>L.monocytogenes</i>	CIP7840 (ATCC19117)	Human	Blue	2	+
14	<i>L.monocytogenes</i>	CIP 55143	Unknown	Blue	2	+
15	<i>L.monocytogenes</i>	CIP 7832	Unknown	Blue	2	+
16	<i>L.monocytogenes</i>	CIP 7833	Unknown	Blue	2	+
17	<i>L.monocytogenes</i>	CNR 910314	Unknown	Blue	2	+
18	<i>L.monocytogenes</i>	CIP7834 (ATCC19113)	Unknown	Blue	2	+
19	<i>L.monocytogenes</i>	CIP 7835	Unknown	Blue	2	+
20	<i>L.monocytogenes</i>	CIP 7836	Unknown	Blue	2	+
21	<i>L.monocytogenes</i>	913/1408	Blood sausage	Blue	2	+
22	<i>L.monocytogenes</i>	5721/6179	Bacon	Blue	2	+
23	<i>L.monocytogenes</i>	1016/1413	Frozen broccolis	Blue	2	+
24	<i>L.monocytogenes</i>	7111/7516	Rillettes	Blue	2	+
25	<i>L.monocytogenes</i>	7972/2399	Mushrooms puff pastry	Blue	2	+
26	<i>L.monocytogenes</i>	1973/2400	Quiche Lorraine	Blue	2	+
27	<i>L.monocytogenes</i>	2407/3139	Tripes with tomatoes	Blue	2	+
28	<i>L.monocytogenes</i>	Ad 268	Vendée ham	Blue	2	+
29	<i>L.monocytogenes</i>	CIP7837 (ATCC19114)	Human	Blue	2	+
30	<i>L.monocytogenes</i>	CIP 7838 (ATCC19115)	Unknown	Blue	2	+
31	<i>L.monocytogenes</i>	86/690	Unknown	Blue	2	+
32	<i>L.monocytogenes</i>	88/7137	Unknown	Blue	2	+
33	<i>L.monocytogenes</i>	153	Munster	Blue	2	+

POSITIVE STRAINS						
N°	Strain	Reference	Origin	COMPASS <i>Listeria</i> Agar 24H		
				Colour of the colony	Size (mm)	Opaque halo
34	<i>L.monocytogenes</i>	CIP 7839 (ATCC19116)	Chicken	Blue	2	+
35	<i>L.monocytogenes</i>	CIP 7843	Unknown	Blue	2	+
36	<i>L.monocytogenes</i>	17501	Milk	Blue	2	+
37	<i>L.monocytogenes</i>	Ad 141	Salmon	Blue	2	+
38	<i>L.monocytogenes</i>	Ad 140	Duck	Blue	2	+
39	<i>L.monocytogenes</i>	Ad 148	Unknown	Blue	2	+
40	<i>L.monocytogenes</i>	A00 L098	Dairy product	Blue	2	+
41	<i>L.monocytogenes</i>	A00 L101	Dairy product	Blue	2	+
42	<i>L.monocytogenes</i>	A00 C022	Merguez	Blue	2	+
43	<i>L.monocytogenes</i>	A00 C043	Bacon	Blue	2	+
44	<i>L.monocytogenes</i>	A00 M047	Fish	Blue	2	+
45	<i>L.monocytogenes</i>	18312	Milk	Blue	2	+
46	<i>L.monocytogenes</i>	A00 M011	Fish	Blue	2	+
47	<i>L.monocytogenes</i>	A00 M080	Fish	Blue	2	+
48	<i>L.monocytogenes</i>	A00 L105	Dairy product	Blue	2	+
49	<i>L.monocytogenes</i>	Ad 267	Poultry	Blue	2	+
50	<i>L.monocytogenes</i>	Ad 285	Peppers	Blue	2	+

NEGATIVE STRAINS									
N°	Strain	Reference	Origin	COMPASS <i>Listeria</i> Agar 24H			COMPASS <i>Listeria</i> Agar 48H		
				Colour of colony	Size	Opaque halo	Colour of colony	Size (mm)	Halo
1	<i>Listeria innocua</i>	SICC 4202	Unknown	Blue	1-2	-	Blue	2	-
2	<i>Listeria innocua</i>	CIP106065 (NCTC 10528)	Unknown	Blue	1-2	-	Blue	2	-
3	<i>Listeria innocua</i>	T727	Meat	Blue	1-2	-	Blue	2	-
4	<i>Listeria innocua</i>	17993	Milk	Blue	1-2	-	Blue	2	-
5	<i>Listeria ivanovii</i>	CIP 103466 (ATCC49954)	Unknown	Blue	0,5	+(1)	Blue	1	+(8)
6	<i>Listeria ivanovii</i>	CIP7842T (ATCC19119)	Unknown	Blue	0,5	+(1)	Blue	1	+(5)
7	<i>Listeria ivanovii</i>	103505	Fish	Blue	0,5	+(1)	Blue	2	+(8)
8	<i>Listeria ivanovii</i>	BR11	Environment (fish)	Blue	0,5	+(2)	Blue	2	+(8)
9	<i>Listeria ivanovii</i>	BR14	Environment (fish)	Blue	0,5	+(1)	Blue	1	+(5)
10	<i>Listeria ivanovii</i>	BR22	Environment (fish)	Blue	0,5	+(1)	Blue	1	+(5)
11	<i>Listeria ivanovii</i>	BR23	Environment (fish)	Blue	0,5	+(2)	Blue	2	+(9)
12	<i>Listeria ivanovii</i>	Ad466	Veal kidney	Blue	1,5	+	Blue	2	+(8)
13	<i>Listeria seeligeri</i>	CIP 100100T (ATCC35967)	Unknown	Blue	<0,5	-	Blue	0,5	-
14	<i>Listeria seeligeri</i>	CNR 936133	Unknown	Blue	0,5	-	Blue	1,5	-
15	<i>Listeria welshimeri</i>	CIP 10413	Unknown	Blue	1	-	Blue	1,5	-
16	<i>Listeria welshimeri</i>	CIP 8149T (ATCC35897)	Unknown	Blue	0,5-1,0	-	Blue	1,5	-
17	<i>Listeria grayi</i>	CIP 6818T (ATCC19120)	Unknown	Blue	1,5	-	Blue	1-3	-
18	<i>Listeria murrayi</i>	CIP 76124 (ATCC25401)	Unknown	Blue	1,5	-	Blue	1,5	-
19	<i>Lactobacillus brevis</i> Ad405	86L126	Jambon	/	/	/	/	/	/
20	<i>Lb plantarum</i>	89L319	Fromage	/	/	/	/	/	/
21	<i>Enterococcus faecalis</i>	CIP A186	Unknown	/	/	/	/	/	/
22	<i>Enterococcus faecium</i>	Ad 180	Liquid egg	/	/	/	Blue	<0,5	-
23	<i>Micrococcus luteus</i>	ATCC 10240	Unknown	Blue	µcolonies	-	Blue	<0,5	-
24	<i>Staphylococcus aureus</i>	Adria501	Lait cru	White	0,5	-	White	1	-
25	<i>Staphylococcus aureus</i>	ATCC 25923	Unknown	White	0,5	-	White	1-2	-
26	<i>Brochothrix thermosphacta</i>	CIP 696	Unknown	/	/	/	/	/	/
27	<i>Brochothrix thermosphacta</i>	EN 15129	Trout	/	/	/	/	/	/
28	<i>Bacillus cereus</i>	Adria17	Rice pudding	/	/	/	/	/	/
29	<i>Bacillus subtilis</i>	CIP5262 (ATCC6635)	Unknown	/	/	/	/	/	/
30	<i>Bacillus pumilus</i>	A00V124	Vegetables	Blue flat	2	-	Blue flat	3	-

Appendix 10 – Inclusivity/exclusivity: raw data (Extension study realized for the detection method – 2007)

POSITIVE STRAINS												
n°	Strain	Species	Reference	Origin	COMPASS® <i>Listeria</i> Agar 24 H			COMPASS® <i>Listeria</i> Agar 48 H			CONFIRM' <i>L. mono</i> Agar	
					Colony colour	Size (mm)	Opaque halo	Colony colour	Size (mm)	Opaque halo	Opaque halo	Yellow coloration (Rhamnose +)
1.	<i>Listeria</i>	<i>monocytogenes</i>	153	Munster	Blue	2	+	Blue	3	+	+	+
2.	<i>Listeria</i>	<i>monocytogenes</i>	909	Milk	Blue	2	+	Blue	3	+	+	+
3.	<i>Listeria</i>	<i>monocytogenes</i>	910	Milk	Blue	2	+	Blue	3	+	+	+
4.	<i>Listeria</i>	<i>monocytogenes</i>	917	Milk	Blue	2	+	Blue	3	+	+ Weak	+
5.	<i>Listeria</i>	<i>monocytogenes</i>	18023	Milk	Blue	2	+	Blue	3	+	+	+
6.	<i>Listeria</i>	<i>monocytogenes</i>	18024	Milk	Blue	2	+	Blue	3	+	+	+
7.	<i>Listeria</i>	<i>monocytogenes</i>	1011/1410	Frozen broccolis	Blue	2	+	Blue	3	+	+	+
8.	<i>Listeria</i>	<i>monocytogenes</i>	1016/1413	Frozen broccolis	Blue	2	+	Blue	3	+	+	+
9.	<i>Listeria</i>	<i>monocytogenes</i>	17501	Milk	Blue	2	+	Blue	3	+	+	+
10.	<i>Listeria</i>	<i>monocytogenes</i>	1972/2399	Mushroom puff pastry	Blue	2	+	Blue	3	+	+	+
11.	<i>Listeria</i>	<i>monocytogenes</i>	1973/2400	Quiche lorraine	Blue	2	+	Blue	3	+	+	+
12.	<i>Listeria</i>	<i>monocytogenes</i>	2407/3139	Tripe with tomato	Blue	2	+	Blue	3	+	+	+
13.	<i>Listeria</i>	<i>monocytogenes</i>	2760/3145	Pork meat	Blue	2	+	Blue	3	+	+	+
14.	<i>Listeria</i>	<i>monocytogenes</i>	32.183	Croque-monsieur	Blue	2	+	Blue	3	+	+	+
15.	<i>Listeria</i>	<i>monocytogenes</i>	38/181	Toulouse sausage	Blue	2	+	Blue	3	+	+	+
16.	<i>Listeria</i>	<i>monocytogenes</i>	5721/6179	Smoked bacon	Blue	2	+	Blue	3	+	+	+
17.	<i>Listeria</i>	<i>monocytogenes</i>	6072	Smoked salmon	No growth	/	/	No growth	/	/	/	/
18.	<i>Listeria</i>	<i>monocytogenes</i>	7111/7516	Rillettes	Blue	2	+	Blue	3	+	+	+
19.	<i>Listeria</i>	<i>monocytogenes</i>	850/109	Nordic plate	Blue	2	+	Blue	3	+	+	+

POSITIVE STRAINS												
n°	Strain	Species	Reference	Origin	COMPASS® <i>Listeria</i> Agar 24 H			COMPASS® <i>Listeria</i> Agar 48 H			CONFIRM' <i>L. mono</i> Agar	
					Colony colour	Size (mm)	Opaque halo	Colony colour	Size (mm)	Opaque halo	Opaque halo	Yellow coloration (Rhamnose +)
20.	<i>Listeria</i>	<i>monocytogenes</i>	86/690	Food product	Blue	2	+	Blue	3	+	+	+
21.	<i>Listeria</i>	<i>monocytogenes</i>	87/6172	Food product	Blue	2	+	Blue	3	+	+	+
22.	<i>Listeria</i>	<i>monocytogenes</i>	877/113	Environment sample	Blue	2	+	Blue	3	+	+	+
23.	<i>Listeria</i>	<i>monocytogenes</i>	88/7137	Food product	Blue	2	+	Blue	3	+	+	+
24.	<i>Listeria</i>	<i>monocytogenes</i>	913/1 048	Blood sausage	Blue	2	+	Blue	3	+	+	+
25.	<i>Listeria</i>	<i>monocytogenes</i>	A00C014	Chipolatas	Blue	2	+	Blue	3	+	+	+
26.	<i>Listeria</i>	<i>monocytogenes</i>	A00C015	Chipolatas	Blue	2	+	Blue	3	+	+	+
27.	<i>Listeria</i>	<i>monocytogenes</i>	A00C022	Merguez	Blue	2	+	Blue	3	+	+	+
28.	<i>Listeria</i>	<i>monocytogenes</i>	A00C024	Chipolatas with herbs	Blue	2	+	Blue	3	+	+	+
29.	<i>Listeria</i>	<i>monocytogenes</i>	A00C036	Guinea fowl	Blue	2	+	Blue	3	+	+	+
30.	<i>Listeria</i>	<i>monocytogenes</i>	A00C039	Sausage	Blue	2	+	Blue	3	+	+	+
31.	<i>Listeria</i>	<i>monocytogenes</i>	A00C040	Delicatessen	Blue	2	+	Blue	3	+	+	+
32.	<i>Listeria</i>	<i>monocytogenes</i>	A00C041	Sausage meat	Blue	2	+	Blue	3	+	+	+
33.	<i>Listeria</i>	<i>monocytogenes</i>	A00C042	Toulouse sausage	Blue	2	+	Blue	3	+	+	+
34.	<i>Listeria</i>	<i>monocytogenes</i>	A00C043	Smoked bacon	Blue	2	+	Blue	3	+	+	+
35.	<i>Listeria</i>	<i>monocytogenes</i>	A00C044	Duck meat	Blue	2	+	Blue	3	+	+	+
36.	<i>Listeria</i>	<i>monocytogenes</i>	A00C052	Turkey meat	Blue	2	+	Blue	3	+	+	+
37.	<i>Listeria</i>	<i>monocytogenes</i>	A00C053	Gizzard	Blue	2	+	Blue	3	+	+	+
38.	<i>Listeria</i>	<i>monocytogenes</i>	A00C054	Beef heart	Blue	2	+	Blue	3	+	+	+
39.	<i>Listeria</i>	<i>monocytogenes</i>	A00C055	Toulouse sausage	Blue	2	+	Blue	3	+	+	+
40.	<i>Listeria</i>	<i>monocytogenes</i>	A00E008	Environmental sample	Blue	2	+	Blue	3	+	+	+

POSITIVE STRAINS												
n°	Strain	Species	Reference	Origin	COMPASS® <i>Listeria</i> Agar 24 H			COMPASS® <i>Listeria</i> Agar 48 H			CONFIRM' <i>L. mono</i> Agar	
					Colony colour	Size (mm)	Opaque halo	Colony colour	Size (mm)	Opaque halo	Opaque halo	Yellow coloration (Rhamnose +)
41.	<i>Listeria</i>	<i>monocytogenes</i>	A00E033	Environmental sample	Blue	2	+	Blue	3	+	+	+
42.	<i>Listeria</i>	<i>monocytogenes</i>	A00E049	Environmental sample	Blue	2	+	Blue	3	+	+	+
43.	<i>Listeria</i>	<i>monocytogenes</i>	A00E082	Environment (smoked salmon)	Blue	2	+	Blue	3	+	+	+
44.	<i>Listeria</i>	<i>monocytogenes</i>	A00L097	Milk	Blue	2	+	Blue	3	+	+	+
45.	<i>Listeria</i>	<i>monocytogenes</i>	A00L101	Milk	Blue	2	+	Blue	3	+	+	+
46.	<i>Listeria</i>	<i>monocytogenes</i>	A00L107	Milk	Blue	2	+	Blue	3	+	+	+
47.	<i>Listeria</i>	<i>monocytogenes</i>	A00M009	Smoked salmon	Blue	2	+	Blue	3	+	+	+
48.	<i>Listeria</i>	<i>monocytogenes</i>	A00M019	Smoked salmon	Blue	2	+	Blue	3	+	+	+
49.	<i>Listeria</i>	<i>monocytogenes</i>	A00M020	Smoked salmon	Blue	2	+	Blue	3	+	+	+
50.	<i>Listeria</i>	<i>monocytogenes</i>	A00M021	Smoked salmon	Blue	2	+	Blue	3	+	+	+
51.	<i>Listeria</i>	<i>monocytogenes</i>	A00M023	Smoked salmon	Blue	2	+	Blue	3	+	+	+
52.	<i>Listeria</i>	<i>monocytogenes</i>	A00M029	Raw material (salmon)	Blue	2	+	Blue	3	+	+	+
53.	<i>Listeria</i>	<i>monocytogenes</i>	A00M030	Raw material (smoked salmon)	Blue	2	+	Blue	3	+	+	+
54.	<i>Listeria</i>	<i>monocytogenes</i>	A00M032	Norwegian salmon	Blue	2	+	Blue	3	+	+	+
55.	<i>Listeria</i>	<i>monocytogenes</i>	A00M045	Smoked salmon	Blue	2	+	Blue	3	+	+	+
56.	<i>Listeria</i>	<i>monocytogenes</i>	A00M050	Raw material (swordfish)	Blue	2	+	Blue	3	+	+	+
57.	<i>Listeria</i>	<i>monocytogenes</i>	A00M051	Smoked salmon	Blue	2	+	Blue	3	+	+	+
58.	<i>Listeria</i>	<i>monocytogenes</i>	A00M080	Raw material (smoked salmon)	Blue	2	+	Blue	3	+	+	+
59.	<i>Listeria</i>	<i>monocytogenes</i>	A00M081	Smoked salmon	Blue	2	+	Blue	3	+	+	+
60.	<i>Listeria</i>	<i>monocytogenes</i>	A00M088	Irish smoked salmon	Blue	2	+	Blue	3	+	+	+
61.	<i>Listeria</i>	<i>monocytogenes</i>	A00M089	Norwegian smoked salmon	Blue	2	+	Blue	3	+	+	+

POSITIVE STRAINS												
n°	Strain	Species	Reference	Origin	COMPASS® <i>Listeria</i> Agar 24 H			COMPASS® <i>Listeria</i> Agar 48 H			CONFIRM' <i>L. mono</i> Agar	
					Colony colour	Size (mm)	Opaque halo	Colony colour	Size (mm)	Opaque halo	Opaque halo	Yellow coloration (Rhamnose +)
62.	<i>Listeria</i>	<i>monocytogenes</i>	A00M096	Scottish smoked salmon	Blue	2	+	Blue	3	+	+	+
63.	<i>Listeria</i>	<i>monocytogenes</i>	A00M111	Scottish smoked salmon	Blue	2	+	Blue	3	+	+	+
64.	<i>Listeria</i>	<i>monocytogenes</i>	A00M112	Norwegian smoked salmon	Blue	2	+	Blue	3	+	+	+
65.	<i>Listeria</i>	<i>monocytogenes</i>	A00M113	Irish smoked salmon	Blue	2	+	Blue	3	+	+	+
66.	<i>Listeria</i>	<i>monocytogenes</i>	A00M123	Smoked salmon	Blue	2	+	Blue	3	+	+	+
67.	<i>Listeria</i>	<i>monocytogenes</i>	Ad148	Fishery product	Blue	2	+	Blue	3	+	+	+
68.	<i>Listeria</i>	<i>monocytogenes</i>	Ad235	Poultry	Blue	2	+	Blue	3	+	+	+
69.	<i>Listeria</i>	<i>monocytogenes</i>	Ad252	Dairy product	Blue	2	+	Blue	3	+	+	+
70.	<i>Listeria</i>	<i>monocytogenes</i>	Ad253	Cheese	Blue	2	+	Blue	3	+	+	+
71.	<i>Listeria</i>	<i>monocytogenes</i>	Ad255	Dairy product	Blue	2	+	Blue	3	+	+	+
72.	<i>Listeria</i>	<i>monocytogenes</i>	Ad258	Dairy product	Blue	2	+	Blue	3	+	+	+
73.	<i>Listeria</i>	<i>monocytogenes</i>	Ad260	Cheese	Blue	2	+	Blue	3	+	+	+
74.	<i>Listeria</i>	<i>monocytogenes</i>	Ad262	Dairy product	Blue	2	+	Blue	3	+	+	+
75.	<i>Listeria</i>	<i>monocytogenes</i>	Ad265	Tongue	Blue	2	+	Blue	3	+	+	+
76.	<i>Listeria</i>	<i>monocytogenes</i>	Ad266	Chicken	Blue	2	+	Blue	3	+	+	+
77.	<i>Listeria</i>	<i>monocytogenes</i>	Ad267	Dry sausage	Blue	2	+	Blue	3	+	+	+
78.	<i>Listeria</i>	<i>monocytogenes</i>	Ad268	Vendée ham	Blue	2	+	Blue	3	+	+	+
79.	<i>Listeria</i>	<i>monocytogenes</i>	Ad270	Rosette de Lyon	Blue	2	+	Blue	3	+	+	+
80.	<i>Listeria</i>	<i>monocytogenes</i>	Ad271	Bacon filet	Blue	2	+	Blue	3	+	+	+
81.	<i>Listeria</i>	<i>monocytogenes</i>	Ad272	Dry sausage from Auvergne	Blue	2	+	Blue	3	+	+	+
82.	<i>Listeria</i>	<i>monocytogenes</i>	Ad273	Dry-cured ham from Savoie	Blue	2	+	Blue	3	+	+	+

POSITIVE STRAINS												
n°	Strain	Species	Reference	Origin	COMPASS® <i>Listeria</i> Agar 24 H			COMPASS® <i>Listeria</i> Agar 48 H			CONFIRM' <i>L. mono</i> Agar	
					Colony colour	Size (mm)	Opaque halo	Colony colour	Size (mm)	Opaque halo	Opaque halo	Yellow coloration (Rhamnose +)
83.	<i>Listeria</i>	<i>monocytogenes</i>	Ad274	Asian mix	Blue	2	+	Blue	3	+	+	+
84.	<i>Listeria</i>	<i>monocytogenes</i>	Ad275	Sausage	Blue	2	+	Blue	3	+	+	+
85.	<i>Listeria</i>	<i>monocytogenes</i>	Ad276	Strasbourg sausage	Blue	2	+	Blue	3	+	+	+
86.	<i>Listeria</i>	<i>monocytogenes</i>	Ad277	Chorizo	Blue	2	+	Blue	3	+	+	+
87.	<i>Listeria</i>	<i>monocytogenes</i>	Ad278	Smoked bacon	Blue	2	+	Blue	3	+	+	+
88.	<i>Listeria</i>	<i>monocytogenes</i>	Ad279	Vegetable mix	Blue	2	+	Blue	3	+	+	+
89.	<i>Listeria</i>	<i>monocytogenes</i>	Ad280	Bacon	Blue	2	+	Blue	3	+	+	+
90.	<i>Listeria</i>	<i>monocytogenes</i>	Ad281	Ravioli with cheese	Blue	2	+	Blue	3	+	+	+
91.	<i>Listeria</i>	<i>monocytogenes</i>	Ad285	Green peppers	Blue	2	+	Blue	3	+	+	+
92.	<i>Listeria</i>	<i>monocytogenes</i>	Ad291	Smoked bacon	Blue	2	+	Blue	3	+	+	+
93.	<i>Listeria</i>	<i>monocytogenes</i>	Ad292	Knacky	Blue	2	+	Blue	3	+	+	+
94.	<i>Listeria</i>	<i>monocytogenes</i>	Ad293	Sliced coppa	Blue	2	+	Blue	3	+	+	+
95.	<i>Listeria</i>	<i>monocytogenes</i>	Ad294	Clinical	Blue	2	+	Blue	3	+	+	+
96.	<i>Listeria</i>	<i>monocytogenes</i>	Ad295	Clinical	Blue	2	+	Blue	3	+	+	+
97.	<i>Listeria</i>	<i>monocytogenes</i>	Ad299	Cockle	Blue	2	+	Blue	3	+	+	+
98.	<i>Listeria</i>	<i>monocytogenes</i>	Ad470	Cheese	Blue	2	+	Blue	3	+	+	+
99.	<i>Listeria</i>	<i>monocytogenes</i>	Ad474	Smoked salmon	Blue	2	+	Blue	3	+	+	+
100.	<i>Listeria</i>	<i>monocytogenes</i>	Ad494	Deli salad (Piémontaise)	Blue	2	+	Blue	3	+	+	+
101.	<i>Listeria</i>	<i>monocytogenes</i>	Ad523	Raclette cheese	Blue	2	+	Blue	3	+	+	+
102.	<i>Listeria</i>	<i>monocytogenes</i>	Ad532	Fruit	Blue	2	+	Blue	3	+	+	+
103.	<i>Listeria</i>	<i>monocytogenes</i>	Ad534	Fruit	Blue	2	+	Blue	3	+	+	+

POSITIVE STRAINS												
n°	Strain	Species	Reference	Origin	COMPASS® <i>Listeria</i> Agar 24 H			COMPASS® <i>Listeria</i> Agar 48 H			CONFIRM' <i>L. mono</i> Agar	
					Colony colour	Size (mm)	Opaque halo	Colony colour	Size (mm)	Opaque halo	Opaque halo	Yellow coloration (Rhamnose +)
104.	<i>Listeria</i>	<i>monocytogenes</i>	Ad543	Sliced pepper	Blue	2	+	Blue	3	+	+	+
105.	<i>Listeria</i>	<i>monocytogenes</i>	Ad544	Pre-fried onion	Blue	2	+	Blue	3	+	+	+
106.	<i>Listeria</i>	<i>monocytogenes</i>	Ad545	Cabbage and carrot salad	Blue	2	+	Blue	3	+	+	+
107.	<i>Listeria</i>	<i>monocytogenes</i>	Ad546	Buckwheat flour	Blue	2	+	Blue	3	+	+	+
108.	<i>Listeria</i>	<i>monocytogenes</i>	Ad548	Environmental sample	Blue	2	+	Blue	3	+	+	+
109.	<i>Listeria</i>	<i>monocytogenes</i>	Ad549	Fish delicatessen workshop	Blue	2	+	Blue	3	+	+	+
110.	<i>Listeria</i>	<i>monocytogenes</i>	Ad550	Sewer outside	Blue	2	+	Blue	3	+	+	+
111.	<i>Listeria</i>	<i>monocytogenes</i>	Ad551	Environmental sample	Blue	2	+	Blue	3	+	+	+
112.	<i>Listeria</i>	<i>monocytogenes</i>	Ad610	Milk	Blue	2	+	Blue	3	+	+	+
113.	<i>Listeria</i>	<i>monocytogenes</i>	Ad611	Milk	Blue	2	+	Blue	3	+	+	+
114.	<i>Listeria</i>	<i>monocytogenes</i>	Ad612	Livarot	Blue	2	+	Blue	3	+	+	+
115.	<i>Listeria</i>	<i>monocytogenes</i>	Ad613	Munster	Blue	2	+	Blue	3	+	+	+
116.	<i>Listeria</i>	<i>monocytogenes</i>	Ad614	Dairy environment	Blue	2	+	Blue	3	+	+	+
117.	<i>Listeria</i>	<i>monocytogenes</i>	Ad615	Dairy environment	Blue	2	+	Blue	3	+	+	+
118.	<i>Listeria</i>	<i>monocytogenes</i>	Ad617	Dairy environment	Blue	2	+	Blue	3	+	+	+
119.	<i>Listeria</i>	<i>monocytogenes</i>	Ad618	Munster	Blue	2	+	Blue	3	+	+	+
120.	<i>Listeria</i>	<i>monocytogenes</i>	Ad619	Cheese	Blue	2	+	Blue	3	+	+	+
121.	<i>Listeria</i>	<i>monocytogenes</i>	Ad620	Dairy environment	Blue	2	+	Blue	3	+	+	+
122.	<i>Listeria</i>	<i>monocytogenes</i>	Ad621	Dairy environment (floor)	Blue	2	+	Blue	3	+	+	+
123.	<i>Listeria</i>	<i>monocytogenes</i>	Ad622	Cheese	Blue	2	+	Blue	3	+	+	+
124.	<i>Listeria</i>	<i>monocytogenes</i>	Ad623	Breadcrumbs (dairy)	Blue	2	+	Blue	3	+	+	+
125.	<i>Listeria</i>	<i>monocytogenes</i>	Ad624	Dairy environment	Blue	2	+	Blue	3	+	+	+

POSITIVE STRAINS												
n°	Strain	Species	Reference	Origin	COMPASS® <i>Listeria</i> Agar 24 H			COMPASS® <i>Listeria</i> Agar 48 H			CONFIRM' <i>L. mono</i> Agar	
					Colony colour	Size (mm)	Opaque halo	Colony colour	Size (mm)	Opaque halo	Opaque halo	Yellow coloration (Rhamnose +)
126.	<i>Listeria</i>	<i>monocytogenes</i>	Ad625	Dairy environment	Blue	2	+	Blue	3	+	+	+
127.	<i>Listeria</i>	<i>monocytogenes</i>	Ad626	Gorgonzola	Blue	2	+	Blue	3	+	+	+
128.	<i>Listeria</i>	<i>monocytogenes</i>	Ad627	Dairy product packaging	Blue	2	+	Blue	3	+	+	+
129.	<i>Listeria</i>	<i>monocytogenes</i>	Ad628	Dairy product packaging	Blue	2	+	Blue	3	+	+	+
130.	<i>Listeria</i>	<i>monocytogenes</i>	Ad629	Cantal	Blue	2	+	Blue	3	+	+	+
131.	<i>Listeria</i>	<i>monocytogenes</i>	Ad630	Cantal	Blue	2	+	Blue	3	+	+	+
132.	<i>Listeria</i>	<i>monocytogenes</i>	Ad631	Dairy environment	Blue	2	+	Blue	3	+	+	+
133.	<i>Listeria</i>	<i>monocytogenes</i>	Ad632	Milk	Blue	2	+	Blue	3	+	+	+
134.	<i>Listeria</i>	<i>monocytogenes</i>	Ad633	Dairy environment	Blue	2	+	Blue	3	+	+	+
135.	<i>Listeria</i>	<i>monocytogenes</i>	Ad634	Dairy environment (floor)	Blue	2	+	Blue	3	+	+	+
136.	<i>Listeria</i>	<i>monocytogenes</i>	ADQP105	Smoked salmon	Blue	2	+	Blue	3	+	+	+
137.	<i>Listeria</i>	<i>monocytogenes</i>	AER100	Chicken	Blue	2	+	Blue	3	+	+	+
138.	<i>Listeria</i>	<i>monocytogenes</i>	AER101	Milk	Blue	2	+	Blue	3	+	+	+
139.	<i>Listeria</i>	<i>monocytogenes</i>	AER102	Brine	Blue	2	+	Blue	3	+	+	+
140.	<i>Listeria</i>	<i>monocytogenes</i>	AER103	Poultry	Blue	2	+	Blue	3	+	+	+
141.	<i>Listeria</i>	<i>monocytogenes</i>	BR32	Trout	Blue	2	+	Blue	3	+	+	+
142.	<i>Listeria</i>	<i>monocytogenes</i>	CL3:29	Meat product environment	Blue	2	+	Blue	3	+	+	+
143.	<i>Listeria</i>	<i>monocytogenes</i>	LMH180	Salad	Blue	2	+	Blue	3	+	+	+
144.	<i>Listeria</i>	<i>monocytogenes</i>	V2/124	Pork	Blue	2	+	Blue	3	+	+	+
145.	<i>Listeria</i>	<i>monocytogenes</i>	V5/126	Beef	Blue	2	+	Blue	3	+	+	+
146.	<i>Listeria</i>	<i>monocytogenes</i>	V8/127	Beef	Blue	2	+	Blue	3	+	+	+

POSITIVE STRAINS												
n°	Strain	Species	Reference	Origin	COMPASS® <i>Listeria</i> Agar 24 H			COMPASS® <i>Listeria</i> Agar 48 H			CONFIRM' <i>L. mono</i> Agar	
					Colony colour	Size (mm)	Opaque halo	Colony colour	Size (mm)	Opaque halo	Opaque halo	Yellow coloration (Rhamnose +)
147.	<i>Listeria</i>	<i>monocytogenes</i>	Ad 664	Unripened raw milk cheese	Blue	2	+	Blue	3	+	+	+
148.	<i>Listeria</i>	<i>monocytogenes</i>	Ad 665	Raw milk	Blue	2	+	Blue	3	+	+	+
149.	<i>Listeria</i>	<i>monocytogenes</i>	Ad 666	Cockerel	Blue	2	+	Blue	3	+	+	+
150.	<i>Listeria</i>	<i>monocytogenes</i>	Ad 667	Chicken leg	Blue	2	+	Blue	3	+	+	+
151.	<i>Listeria</i>	<i>monocytogenes</i>	Ad 668	Chicken wing	Blue	2	+	Blue	3	+	+	+
152.	<i>Listeria</i>	<i>monocytogenes</i>	Ad 669	Rillettes	Blue	2	+	Blue	3	+	+	+
153.	<i>Listeria</i>	<i>monocytogenes</i>	Ad 670	Smoked salmon	Blue	2	+	Blue	3	+	+	+

NEGATIVE STRAINS													
No	Strain	Species	Reference	Origin	TSYEA	COMPASS® <i>Listeria</i> Agar 24 h			COMPASS® <i>Listeria</i> Agar 48 h			CONFIRM' <i>L. mono</i> Agar	
						Colony colour	Size (mm)	Opaque halo	Colony colour	Size (mm)	Opaque halo	Opaque halo	Yellow coloration (Rhamnose+)
1	<i>Listeria</i>	<i>innocua</i>	1	Smoked salmon	+	Blue	2	-	Blue	2	-	-	+
2	<i>Listeria</i>	<i>innocua</i>	T727	Meat product	+	Blue	2	-	Blue	2	-	-	+
3	<i>Listeria</i>	<i>innocua</i>	NCTC10528	/	+	Blue	2	-	Blue	2	-	-	-
4	<i>Listeria</i>	<i>innocua</i>	T654	Cheese	+	Blue	0.5-1	-	Blue	1-2	-	-	+
5	<i>Listeria</i>	<i>innocua</i>	ATCC33090	Beef brain	+	Blue	2	-	Blue	2	-	-	+
6	<i>Listeria</i>	<i>innocua</i>	CIP8012	/	+	Blue	2	-	Blue	2	-	-	+
7	<i>Listeria</i>	<i>innocua</i>	17765	Pork meat	+	Blue	2	-	Blue	2	-	-	+
8	<i>Listeria</i>	<i>innocua</i>	16969	Milk	+	Blue	2	-	Blue	2	-	-	+
9	<i>Listeria</i>	<i>innocua</i>	18313	Milk	+	Blue	2	-	Blue	2	-	-	+
10	<i>Listeria</i>	<i>innocua</i>	Ad 658	Gorgonzola	+	Blue	2	-	Blue	2	-	-	+
11	<i>Listeria</i>	<i>innocua</i>	Transporteur fromagerie	Environmental sample	+	Blue	2	-	Blue	2	-	-	+
12	<i>Listeria</i>	<i>innocua</i>	902	Dairy product	+	Blue	2	-	Blue	2	-	-	+
13	<i>Listeria</i>	<i>innocua</i>	DSM20649	/	+	Blue	2	-	Blue	2	-	-	+
14	<i>Listeria</i>	<i>innocua</i>	Ad663	Environmental sample	+	Blue	2	-	Blue	2	-	-	+
15	<i>Listeria</i>	<i>innocua</i>	Ad660	Breadcrumbs	+	Blue	2	-	Blue	2	-	-	+
16	<i>Listeria</i>	<i>innocua</i>	Ad657	Cantal	+	Blue	2	-	Blue	2	-	-	+ very weak
17	<i>Listeria</i>	<i>innocua</i>	As661	Pont L'Evêque (Cheese)	+	Blue	2	-	Blue	2	-	-	+
18	<i>Listeria</i>	<i>innocua</i>	Ad656	Cheese	+	Blue	2	-	Blue	2	-	-	+
19	<i>Listeria</i>	<i>innocua</i>	Ad655	Brine	+	Blue	2	-	Blue	2	-	-	+
20	<i>Listeria</i>	<i>innocua</i>	Ad653	Environment	+	Blue	2	-	Blue	2	-	-	+
21	<i>Listeria</i>	<i>innocua</i>	Ad654	Dairy product	+	Blue	2	-	Blue	2	-	-	+
22	<i>Listeria</i>	<i>innocua</i>	Ad671	Bacon	+	Blue	2	-	Blue	2	-	-	+
23	<i>Listeria</i>	<i>ivanovii</i>	CIP103466	/	+	Blue	µcolonie	+	Blue	1-2	+	+ weak	-
24	<i>Listeria</i>	<i>ivanovii</i>	CIP7842T	/	+	Blue	0.5-1	+	Blue	1-2	+	+	-
25	<i>Listeria</i>	<i>ivanovii</i>	CIP103212	/	+	Blue	0.5-1	+	Blue	1-2	+	+	-

NEGATIVE STRAINS													
No	Strain	Species	Reference	Origin	TSYEA	COMPASS® <i>Listeria</i> Agar 24 h			COMPASS® <i>Listeria</i> Agar 48 h			CONFIRM' <i>L. mono</i> Agar	
						Colony colour	Size (mm)	Opaque halo	Colony colour	Size (mm)	Opaque halo	Opaque halo	Yellow coloration (Rhamnose+)
26	<i>Listeria</i>	<i>ivanovii</i>	CIP103505	Trout	+	Blue	0.5-1	+	Blue	1-2	+	-	-
27	<i>Listeria</i>	<i>ivanovii</i>	BR11	Fish farm environment, anti-bird net	+	Blue	0.5-1	+	Blue	1-2	+	+ weak	-
28	<i>Listeria</i>	<i>ivanovii</i>	BR15	Fish farm environment, dock wall	+	Blue	0.5-1	+	Blue	1-2	+	+ weak	-
29	<i>Listeria</i>	<i>ivanovii</i>	Ad466	Veal kidney	+	Blue	0.5-1	+	Blue	1-2	+	+ weak	-
30	<i>Listeria</i>	<i>ivanovii</i>	Ad662	Packaging	+	Blue	1-2	-	Blue	1-2	-	No growth	
31	<i>Listeria</i>	<i>ivanovii</i>	Ad648 (AERIAL 28)	Collection	+	Blue	1	+	Blue	1-2	+	+ at inoculation point	-
32	<i>Listeria</i>	<i>ivanovii</i>	L2-2	Poultry	+	Blue	1-2	+	Blue	1-2	+	+	-
33	<i>Listeria</i>	<i>ivanovii</i>	L2-9	Ewe's milk	+	Blue	1-2	+	Blue	1-2	+	+ weak	-
34	<i>Listeria</i>	<i>ivanovii</i>	L2-11	Raw milk cheese	+	Blue	1-2	+	Blue	1-2	+	+	-
35	<i>Listeria</i>	<i>ivanovii</i>	L2-12	Milk powder	+	Blue	1-2	+	Blue	1-2	+	+	-
36	<i>Listeria</i>	<i>ivanovii</i>	L41	Raw milk	+	Blue	1-2	+	Blue	1-2	+	+	-
37	<i>Listeria</i>	<i>ivanovii</i>	Ad616	Dairy environment (floor)	+	Blue	1-2	+ weak	Blue	1-2	+	+ at inoculation point	-
38	<i>Listeria</i>	<i>seeligeri</i>	CIP100100	/	+	Blue	µcolony	-	Blue	0.1-1	-	-	+ weak
39	<i>Listeria</i>	<i>seeligeri</i>	CNR936133	/	+	Blue	0.1-0.5	-	Blue	0.5-1	-	-	+ weak
40	<i>Listeria</i>	<i>seeligeri</i>	BR1	Trout	+	Blue	0.1-0.5	-	Blue	0.5-1	-	-	+ weak
41	<i>Listeria</i>	<i>seeligeri</i>	BR4	Fish	+	Blue	0.1-0.5	-	Blue	0.5-1	-	-	+ weak
42	<i>Listeria</i>	<i>seeligeri</i>	BR18	Fish farm environment, dock wall	+	Blue	0.1-0.5	-	Blue	0.5-1	-	-	+ weak
43	<i>Listeria</i>	<i>seeligeri</i>	Ad652	Foot bath	+	Blue	µcolony	-	Blue	0.5-1	-	-	+
44	<i>Listeria</i>	<i>seeligeri</i>	Ad649 (AERIAL 26)	Cheese	+	Blue	µcolony	-	Blue	0.5-2	-	No growth	
45	<i>Listeria</i>	<i>seeligeri</i>	Ad651 (AERIAL 46)	Environment	+	Blue	µcolony	-	Blue	1-2	+ weak	-	+

NEGATIVE STRAINS													
No	Strain	Species	Reference	Origin	TSYEA	COMPASS® <i>Listeria</i> Agar 24 h			COMPASS® <i>Listeria</i> Agar 48 h			CONFIRM' <i>L. mono</i> Agar	
						Colony colour	Size (mm)	Opaque halo	Colony colour	Size (mm)	Opaque halo	Opaque halo	Yellow coloration (Rhamnose+)
46	<i>Listeria</i>	<i>seeligeri</i>	Ad674	Munster	+	Blue	µcolony	-	Blue	1-2	-	Very weak growth	
47	<i>Listeria</i>	<i>welshimeri</i>	CIP10413	/	+	Blue	2	-	Blue	2	-	-	+
48	<i>Listeria</i>	<i>welshimeri</i>	CIP8149	/	+	Blue	0.1-0.5	-	Blue	0.1-1	-	-	+ weak
49	<i>Listeria</i>	<i>welshimeri</i>	Ad650 (AERIAL 45)	Poultry	+	Blue	0.5	-	Blue	1-2	-	-	+
50	<i>Listeria</i>	<i>welshimeri</i>	191424	Poultry	+	Blue	2	-	Blue	1-2	-	-	+
51	<i>Listeria</i>	<i>grayi</i>	ATCC19120	/	+	Pale blue	0.5-1	-	Blue	3	-	-	+ weak
52	<i>Listeria</i>	<i>grayi</i>	CIP76124	/	+	Pale blue	0.5-1	-	Blue	3	-	-	+
53	<i>Bacillus</i>	<i>cereus</i>	1	Liquid egg	+	No growth	/	-	No growth	/	+	+	No growth
54	<i>Bacillus</i>	<i>cereus</i>	8	Spanish style pasta	+	No growth	/	-	No growth	/	/	No growth	
55	<i>Bacillus</i>	<i>cereus</i>	11	Rice purée	+	No growth	/	-	No growth	/	+ at inoculation point	No growth	
56	<i>Bacillus</i>	<i>cereus</i>	14.2	Ile flottante	+	No growth	/	-	No growth	/	/	No growth	
57	<i>Bacillus</i>	<i>cereus</i>	16	Spaghetti with seafood	+	No growth	/	+	No growth	/	+	No growth	
58	<i>Bacillus</i>	<i>cereus</i>	17	Rice pudding	+	No growth	/	+	No growth	/	+	No growth	
59	<i>Bacillus</i>	<i>cereus</i>	20	Chicken and carrot sauce	+	No growth	/	+	No growth	/	+ at inoculation point	+ at inoculum	No growth
60	<i>Bacillus</i>	<i>cereus</i>	21	Rice with curry	+	No growth	/	-	No growth	/	+ at inoculation point	-	+
61	<i>Bacillus</i>	<i>cereus</i>	22	Wheat flour	+	White spread colonies, blue center	>2	+	White spread colonies, blue center	>2	+	No growth	
62	<i>Bacillus</i>	<i>cereus</i>	26	Raw cow's milk	+	No growth	/	+	No growth	/	+	+ at inoculation point	No growth
63	<i>Bacillus</i>	<i>cereus</i>	30	Raw peeled shrimp ionized at 3Kgray	+	No growth	/	+ at inoculation point	No growth	/	+ at inoculation point	+	No growth

NEGATIVE STRAINS													
No	Strain	Species	Reference	Origin	TSYEA	COMPASS® <i>Listeria</i> Agar 24 h			COMPASS® <i>Listeria</i> Agar 48 h			CONFIRM' <i>L. mono</i> Agar	
						Colony colour	Size (mm)	Opaque halo	Colony colour	Size (mm)	Opaque halo	Opaque halo	Yellow coloration (Rhamnose+)
64	<i>Bacillus</i>	<i>cereus</i>	31	Powdered butter	+	No growth	/	+	No growth	/	+	+	No growth
65	<i>Bacillus</i>	<i>cereus</i>	Ad420	Caseinate powder	+	White spread colonies, blue center	>2	+	White spread colonies. blue center	>2	+	No growth	
66	<i>Bacillus</i>	<i>cereus</i>	Ad465	Salmon terrine	+	No growth	/	-	No growth	/	-	+	No growth
67	<i>Bacillus</i>	<i>cereus</i>	Ad483	Punch	+	No growth	/	+	No growth	/	+	No growth	
68	<i>Bacillus</i>	<i>cereus</i>	Ad495	Rice flour	+	White spread colonies, green center	>2	+	White spread colonies. green center	>2	+	No growth	
69	<i>Bacillus</i>	<i>cereus</i>	INRA104	Cold-stored purée	+	No growth	/	-	No growth	/	-	No growth	
70	<i>Bacillus</i>	<i>cereus</i>	Ad608	Baguette dough	+	White spread colonies, blue center	>2	+	White spread colonies. blue center	>2	+	+	No growth
71	<i>Bacillus</i>	<i>cereus</i>	54	Dairy product	+	No growth	/	-	Few white spread colonies	>2	-	+	No growth
72	<i>Bacillus</i>	<i>cereus</i>	Ad607	Environment	+	Turquoise spread colonies	>2	+	Turquoise spread colonies	>2	+	+ light	No growth
73	<i>Bacillus</i>	<i>cereus</i>	Ad609	Sewage wipe, dairy workshop	+	White with green center	>2	-	White with green center	>2	-	No growth	
74	<i>Bacillus</i>	<i>weihenstephanensis</i>	N12	Egg product	+	No growth	/	-	No growth	/	-	No growth	
75	<i>Bacillus</i>	<i>weihenstephanensis</i>	INRA87	Cold-stored purée	+	No growth	/	-	No growth	/	-	No growth	
76	<i>Bacillus</i>	<i>weihenstephanensis</i>	INRA140	Ready-made meal	+	No growth	/	-	No growth	/	-	No growth	
77	<i>Bacillus</i>	<i>weihenstephanensis</i>	INRA171	Pasteurized vegetable	+	No growth	/	-	No growth	/	-	No growth	
78	<i>Bacillus</i>	<i>weihenstephanensis</i>	A1	Egg product	+	No growth	/	-	No growth	/	+ at inoculation point	No growth	
79	<i>Bacillus</i>	<i>weihenstephanensis</i>	SDA NFFE640	Dairy product	+	No growth	/	-	No growth	/	+ at inoculation point	No growth	
80	<i>Bacillus</i>	<i>thuringiensis</i>	IEBC T31	Vegetables	+	No growth	/	-	No growth	/	-	No growth	

NEGATIVE STRAINS													
No	Strain	Species	Reference	Origin	TSYEA	COMPASS® <i>Listeria</i> Agar 24 h			COMPASS® <i>Listeria</i> Agar 48 h			CONFIRM' <i>L. mono</i> Agar	
						Colony colour	Size (mm)	Opaque halo	Colony colour	Size (mm)	Opaque halo	Opaque halo	Yellow coloration (Rhamnose+)
81	<i>Bacillus</i>	<i>licheniformis</i>	7600	Dairy product	+	White spread colonies	>2	-	White spread colonies	>2	-	No growth	
82	<i>Bacillus</i>	<i>licheniformis</i>	LMSA 049	Egg product	+	White spread colonies with green center	>2	-	White spread colonies with green center	White spread colonies with green center	-	No growth	
83	<i>Bacillus</i>	<i>pumilus</i>	7572	Dairy product	+	White	01-0.5	-	Blue	1-2	-	No growth	
84	<i>Bacillus</i>	<i>pumilus</i>	INRA 260	Vegetables	+	Light green	1-2	-	White spread colonies with blue center	>2	-	No growth	
85	<i>Bacillus</i>	<i>circulans</i>	B8	Dairy product	+	Turquoise	1	-	Blue	1-2	Lightening halo	-	+
86	<i>Bacillus</i>	<i>coagulans</i>	7179	Dairy product	+	No growth	/	-	No growth	/	-	-	+
87	<i>Bacillus</i>	<i>sphaericus</i>	/	Dairy product	+	White	1	-	Brown spread colonies	>2	-	No growth	
88	<i>Bacillus</i>	<i>subtilis</i>	7750	Dairy product	+	No growth	/	-	No growth	/	-	No growth	
89	<i>Bacillus</i>	<i>subtilis</i>	LMSA 092	Egg product	+	No growth	/	-	No growth	/	-	No growth	
90	<i>Bacillus</i>	<i>mycoïdes</i>	NFSO60	Milk	+	No growth	/	-	No growth	/	-	No growth	
91	<i>Bacillus</i>	<i>pseudomycoides</i>	S38	Vegetables	+	No growth	/	-	No growth	/	-	No growth	
92	<i>Enterococcus</i>	<i>durans</i>	Ad 149	Ham	+	No growth	/	-	No growth	/	-	No growth	
93	<i>Enterococcus</i>	<i>durans</i>	Ad181	Pasteurized liquid egg	+	No growth	/	-	No growth	/	-	-	+ light
94	<i>Enterococcus</i>	<i>faecalis</i>	89L326	Vacherin	+	No growth	/	-	No growth	/	-	-	+
95	<i>Enterococcus</i>	<i>faecalis</i>	89L333	Appenzel	+	No growth	/	-	No growth	/	-	No growth	
96	<i>Enterococcus</i>	<i>faecalis</i>	F4	Cheese	+	No growth	/	-	No growth	/	-	-	-
97	<i>Enterococcus</i>	<i>faecalis</i>	25	Chicken wings	+	No growth	/	-	No growth	/	-	No growth	
98	<i>Enterococcus</i>	<i>faecalis</i>	Ad289	Ready-made meal	+	No growth	/	-	Turquoise	Trace	-	-	+
99	<i>Enterococcus</i>	<i>faecium</i>	Ad180	Pasteurized liquid egg	+	Green	µcolony	-	Pale turquoise	<1	-	-	+
100	<i>Enterococcus</i>	<i>faecium</i>	CNRZ1391	Cheese	+	No growth	/	-	Turquoise	Trace	-	-	+

NEGATIVE STRAINS													
No	Strain	Species	Reference	Origin	TSYEA	COMPASS® <i>Listeria</i> Agar 24 h			COMPASS® <i>Listeria</i> Agar 48 h			CONFIRM' <i>L. mono</i> Agar	
						Colony colour	Size (mm)	Opaque halo	Colony colour	Size (mm)	Opaque halo	Opaque halo	Yellow coloration (Rhamnose+)
101	<i>Enterococcus</i>	<i>hirae</i>	CNRZ1380	Cheese	+	Green	µcolony	-	Pale turquoise	<1	-	-	+ at inoculation point
102	<i>Enterococcus</i>	<i>avium</i>	Ad183	Raw liquid egg	+	No growth	/	-	No growth	/	-	No growth	
103	<i>Lactococcus</i>	<i>lactis cremoris</i>	91G030	Fermented milk	+	No growth	/	-	No growth	/	-	-	-
104	<i>Lactococcus</i>	<i>lactis</i>	89L335	Reblochon	+	No growth	/	-	No growth	/	-	No growth	
105	<i>Streptococcus</i>	<i>salivarius</i>	Ad441	Lait	+	No growth	/	-	No growth	/	-	No growth	
106	<i>Streptococcus</i>	<i>bovis</i>	92L613	Cheese	+	No growth	/	-	No growth	/	-	No growth	

Appendix 11 - Inclusivity/Exclusivity: raw data (Extension study– 2012)

INCLUSIVITY											
N°	Strains					Inoculation level (CFU/225 ml)	Alternative method COMPASS <i>Listeria</i> Agar Enumeration				TSAYE
							Incubation 22 h at 37°C	Incubation 48 h at 37°C	CONFIRM' <i>L.mono</i> broth		Growth
									Incubation 6 h	Incubation 24 h	
1	<i>Listeria</i>	<i>monocytogenes</i>	1011/1410	II a	Frozen broccoli	8	H+	/	+	+	+
2	<i>Listeria</i>	<i>monocytogenes</i>	153	VI b	Munster cheese	13	H+	/	+	+	+
3	<i>Listeria</i>	<i>monocytogenes</i>	1972/2399	VI b	Mushroom puff pastry	12	H+	/	+	+	+
4	<i>Listeria</i>	<i>monocytogenes</i>	1973/2400	VI b	Quiche Lorraine	6	H+	/	+	+	+
5	<i>Listeria</i>	<i>monocytogenes</i>	2760/3145	II a	Pork meat	8	H+	/	+	+	+
6	<i>Listeria</i>	<i>monocytogenes</i>	32.183	II b	Croque-Monsieur	10	H+	/	+	+	+
7	<i>Listeria</i>	<i>monocytogenes</i>	38/181	II a	Toulouse sausages	8	H+	/	+	+	+
8	<i>Listeria</i>	<i>monocytogenes</i>	5721/6179	IV b	Smoked bacon	7	H+	/	+	+	+
9	<i>Listeria</i>	<i>monocytogenes</i>	7111/7516	IV b	Rillettes	9	H+	/	+/-	+/-	+
10	<i>Listeria</i>	<i>monocytogenes</i>	850/109	II a	Nordic plate	11	H+	/	+	+	+
11	<i>Listeria</i>	<i>monocytogenes</i>	877/113	II a	Environment (swab)	3	H+	/	+	+	+
12	<i>Listeria</i>	<i>monocytogenes</i>	913/1 048	IV b	Blood sausage	5	H+	/	+	+	+
13	<i>Listeria</i>	<i>monocytogenes</i>	A00C022	II a	Merguez	8	H+	/	+	+	+
14	<i>Listeria</i>	<i>monocytogenes</i>	A00C036	II a	Guinea fowl	6	H+	/	+/-	+	+
15	<i>Listeria</i>	<i>monocytogenes</i>	A00C039	II a	Diots de Savoie	9	H+	/	+	+	+
16	<i>Listeria</i>	<i>monocytogenes</i>	A00C040	IV b	Pork	7	H+	/	+	+	+
17	<i>Listeria</i>	<i>monocytogenes</i>	A00C041	La	Sausage meat	5	H+	/	+	+	+
18	<i>Listeria</i>	<i>monocytogenes</i>	A00C042	IV b	Toulouse sausages	10	H+	/	+	+	+

INCLUSIVITY											
N°	Strains					Inoculation level (CFU/225 ml)	Alternative method COMPASS <i>Listeria</i> Agar Enumeration				TSAYE
							Incubation 22 h at 37°C	Incubation 48 h at 37°C	CONFIRM' <i>L.mono</i> broth		Growth
									Incubation 6 h	Incubation 24 h	
19	<i>Listeria</i>	<i>monocytogenes</i>	A00C043	II a	Smoked bacon	15	H+	/	+	+	+
20	<i>Listeria</i>	<i>monocytogenes</i>	A00C044	II b	Duck meat	13	H+	/	+	+	+
21	<i>Listeria</i>	<i>monocytogenes</i>	A00C052	II b	Turkey meat	23	H+	/	+	+	+
22	<i>Listeria</i>	<i>monocytogenes</i>	A00C053	II a	Poultry gizzard	35	H+	/	+	+	+
23	<i>Listeria</i>	<i>monocytogenes</i>	A00E082	II a	Fish environment (under carpet)	33	H+	/	+	+	+
24	<i>Listeria</i>	<i>monocytogenes</i>	A00L097	II a	Milk	5	H+	/	+	+	+
25	<i>Listeria</i>	<i>monocytogenes</i>	A00M009	II a	Fish	10	H+	/	+	+	+
26	<i>Listeria</i>	<i>monocytogenes</i>	A00M032	IV b	Smoked salmon	10	H+	/	+	+	+
27	<i>Listeria</i>	<i>monocytogenes</i>	Ad235	II b	Poultry	15	H+ (microscopic)	H+ (small colonies)	+/-	+	+
28	<i>Listeria</i>	<i>monocytogenes</i>	Ad249	II b	Dairy product	12	H+	/	+	+	+
29	<i>Listeria</i>	<i>monocytogenes</i>	Ad253	II b	Dairy product	6	H-	H+	+	+	+
30	<i>Listeria</i>	<i>monocytogenes</i>	Ad260	II a	Dairy product	33	H+	/	+	+	+
31	<i>Listeria</i>	<i>monocytogenes</i>	Ad265	II b	Beef tongue	5	H+	/	+	+	+
32	<i>Listeria</i>	<i>monocytogenes</i>	Ad266	II a	Chicken	3	H+	/	+	+	+
33	<i>Listeria</i>	<i>monocytogenes</i>	Ad267	II b	Dry sausage	8	H+	/	+	+	+
34	<i>Listeria</i>	<i>monocytogenes</i>	Ad268	IV b	Ham from Vendée	6	H+	/	+	+	+
35	<i>Listeria</i>	<i>monocytogenes</i>	Ad270	IV b	Rosette of Lyon	5	H+	/	+	+	+
36	<i>Listeria</i>	<i>monocytogenes</i>	Ad273	II b	Savoy dry-cured ham	7	H+	/	+	+	+
37	<i>Listeria</i>	<i>monocytogenes</i>	Ad274	II a	Asian mix	7	H+	/	+	+	+
38	<i>Listeria</i>	<i>monocytogenes</i>	Ad285	La	Green peppers	5	H+	/	+	+	+

INCLUSIVITY											
N°	Strains					Inoculation level (CFU/225 ml)	Alternative method COMPASS <i>Listeria</i> Agar Enumeration				TSAYE
							Incubation 22 h at 37°C	Incubation 48 h at 37°C	CONFIRM' <i>L.mono</i> broth		Growth
									Incubation 6 h	Incubation 24 h	
39	<i>Listeria</i>	<i>monocytogenes</i>	Ad494	II a	Piedmontese cheese	13	H+	/	+	+	+
40	<i>Listeria</i>	<i>monocytogenes</i>	Ad534	II b	Fruit	10	H+	/	+	+	+
41	<i>Listeria</i>	<i>monocytogenes</i>	Ad544	II a	Fried onions	12	H+	/	+	+	+
42	<i>Listeria</i>	<i>monocytogenes</i>	Ad546	II a	Buckwheat flour	8	H+	/	+	+	+
43	<i>Listeria</i>	<i>monocytogenes</i>	Ad548	II a	Fish environment	8	H+	/	+	+	+
44	<i>Listeria</i>	<i>monocytogenes</i>	Ad551	II a	Pastry environment	6	H+	/	+	+	+
45	<i>Listeria</i>	<i>monocytogenes</i>	Ad618	IV b	Munster cheese	11	H+	/	+	+	+
46	<i>Listeria</i>	<i>monocytogenes</i>	Ad623	II b	Breadcrumbs	10	H+	/	+	+	+
47	<i>Listeria</i>	<i>monocytogenes</i>	Ad625	IV b	Environment Dairy	7	H+	/	+	+	+
48	<i>Listeria</i>	<i>monocytogenes</i>	Ad626	II a	Gorgonzola	25	H+ (microscopic and pale colonies)	H+ (small pale colonies)	+/-	+	+
49	<i>Listeria</i>	<i>monocytogenes</i>	Ad630	II a	Cantal	12	H+	/	+	+	+
50	<i>Listeria</i>	<i>monocytogenes</i>	Ad665	II a	Raw milk	7	H+	/	+	+	+

H-: blue typical colonies without halo

H+: blue typical colonies with opacification halo

+ CONFIRM'*L.mono* broth : yellow coloration

+/- CONFIRM'*L.mono* broth : doubtful result (brown colour)

EXCLUSIVITY										
N°	Strain	Species	Reference	Origin	Inoculation level CFU/ml BPW	Alternative method: COMPASS Listeria Agar				TSAYE
						Colonies aspect on plates		CONFIRM'L.mono broth		
						24 h at 37°C	48 h at 37°C	Incubation 6 h	Incubation 24 h	Growth
1	<i>Bacillus</i>	(subgroup cereus) cereus	Ad609	Environment	1,60E+04	st	st	/	/	+
2	<i>Bacillus</i>	(subgroup cereus) cereus	Ad1681	Cooked dish (couscous)	2,40E+03	st	st	/	/	+
3	<i>Bacillus</i>	(subgroup cereus) pseudomycoïdes	Ad767	Dairy product	7,00E+03	st	st	/	/	+
4	<i>Bacillus</i>	(subgroup cereus) thuringiensis	Ad773	/	2,30E+04	st	st	/	/	+
5	<i>Bacillus</i>	(subgroup cereus) weihenstephanensis	Ad726	Egg product	5,60E+03	st	st	/	/	+
6	<i>Bacillus</i>	(subgroup cereus)mycoïdes	Ad762	Milk	1800(ept-)	st	st	/	/	st
					1,80E+04	st	st	/	/	st
7	<i>Bacillus</i>	coagulans	Ad732	Dairy product	<20	st	st	/	/	st
					1,20E+05	st	st	/	/	st
8	<i>Bacillus</i>	licheniformis	Ad741	Dairy product	2,10E+05	st	st	/	/	+
9	<i>Enterococcus</i>	avium	Ad183	Raw egg yolk	2,10E+04	Green zone at the inoculation point	Green zone at the of inoculation point	/	/	+
10	<i>Enterococcus</i>	durans	Ad 181	Pasteurized egg yolk	6,80E+05	st	st	/	/	+
11	<i>Enterococcus</i>	faecalis	Ad602	Raw milk	1,10E+06	st	st	/	/	+
12	<i>Enterococcus</i>	faecium	Ad180	Pasteurized eggshell	3,50E+05	Green zone at the inoculation point	Green colonies	/	/	+
30	<i>Streptococcus</i>	salivarius	Ad441	Milk	3,00E+04	st	st	/	/	st
13	<i>Lactococcus</i>	lactis	Ad425	Ferment	4,90E+04	st	st	/	/	+
14	<i>Listeria</i>	grayi	Ad1295	Spinach in branch	<20	st	st	/	/	+
15	<i>Listeria</i>	grayi	Ad1504	Salmon terrine	2,80E+05	Green zone at the inoculation point	H-	/	/	+
16	<i>Listeria</i>	innocua	Ad661	Pont L'Evêque	9,80E+05	H-	H-	/	/	+

EXCLUSIVITY										
N°	Strain	Species	Reference	Origin	Inoculation level CFU/ml BPW	Alternative method: COMPASS Listeria Agar				TSAYE
						Colonies aspect on plates		CONFIRM'L.mono broth		
						24 h at 37°C	48 h at 37°C	Incubation 6 h	Incubation 24 h	Growth
17	Listeria	innocua	Ad1230	Scallops and Gambas	1,00E+06	H-	H-	/	/	+
18	Listeria	ivanovii	Ad466	Veal kidneys	8,10E+04	H+	H+	-	-	+
19	Listeria	ivanovii	Ad616	Soil	1,60E+06	H+	H+	-	-	+
20	Listeria	ivanovii	Ad676	Pork cheek	8,00E+05	H+	H+	-	-	+
21	Listeria	ivanovii	Ad677	Grey shrimp	6,00E+05	H+	H+	-	-	+
22	Listeria	ivanovii	Ad1288	Ewe's milk	4,30E+05	H+	H+	-	-	+
23	Listeria	ivanovii	Ad1290	Milk powder	4,20E+05	H+	H+	-	-	+
24	Listeria	ivanovii	Ad1292	Merguez	4,00E+04	H+	H+	-	-	+
25	Listeria	ivanovii	Ad1308	Lean meat	2,30E+05	H+	H+	-	-	+
26	Listeria	seeligeri	Ad649	Cheese	1,50E+06	H-	H-	/	/	+
27	Listeria	seeligeri	Ad1293	Chopped parsley	1,00E+06	H-	H-	/	/	+
28	Listeria	welshimeri	Ad1221	Sausages with herbs	1,60E+06	H-	H-	/	/	+
29	Listeria	welshimeri	Ad1669	Saithe of saithe	9,80E+05	H-	H-	/	/	+

st: no colony present on the plate

H-: blue typical colonies without halo

H+: typical colonies with opacification halo

Appendix 12– Inter-laboratory study: raw results

Collaborator	N° sample	Reference method: ISO 11290-2					Alternative method: COMPASS® Listeria Agar 48h – Pour plate			
		Dilution	CFU/ plate a	CFU/ plate b	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
A	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	4	4	55 Ne	1.74 Ne	10	4	36 Ne	1.56 Ne
		100	2	1			100	0		
	8	10	25	25	250	2.40	10	16	160	2.20
		100	2	2			100	2		
	1	100	17	15	1700	3.23	10	71	710	2.85
		1000	2	2			100	7		
	4	10	140	131	1400	3.15	10	64	650	2.81
		100	14	17			100	7		
	3	100	71	66	7400	3.87	100	62	6400	3.81
		1000	10	8			1000	8		
	7	100	71	77	7100	3.85	100	70	6800	3.83
		100	7	10			1000	5		
B	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	6	6	55 Ne	1.74 Ne	10	5	55 Ne	1.74 Ne
		100	0	2			100	1		
	8	10	12	17	140	2.15	10	12	120	2.08
		100	3	2			100	1		
	1	100	15	10	1500	3.18	10	122	1200	3.08
		1000	1	3			100	15		
	4	100	18	15	1700	3.23	10	132	1300	3.11
		1000	1	0			100	11		
	3	100	106	114	11000	4.04	100	126	12000	4.08
		1000	28	14			1000	9		
	7	100	128	136	13000	4.11	100	118	12000	4.08
		1000	10	15			1000	12		
C	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	13	15	127	2.10	10	15	160	2.20
		100	1	1			100	2		
	8	10	13	10	118	2.07	10	12	130	2.11
		100	0	2			100	2		
	1	10	98	106	970	2.99	10	87	890	2.95
		100	9	12			100	11		
	4	10	90	77	910	2.96	10	111	1100	3.04
		100	10	17			100	7		
	3	100	63	74	6500	3.81	100	99	9600	3.98
		1000	8	11			1000	7		

Collaborator	N° sample	Reference method: ISO 11290-2					Alternative method: COMPASS® Listeria Agar 48h – Pour plate			
		Dilution	CFU/ plate a	CFU/ plate b	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
	7	100	>150	>150	15000	4.18	100	129	13000	4.11
		1000	15	14			1000	18		
D	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	19	18	170	2.23	10	10	91	1.96
		100	0	0			100	0		
	8	10	18	17	170	2.23	10	10	91	1.96
		100	1	0			100	0		
	1	10	84	92	850	2.93	10	95	960	2.98
		100	9	12			100	10		
	4	10	88	96	910	2.96	10	111	1100	3.04
		100	12	11			100	8		
	3	100	107	116	11000	4.04	100	108	11000	4.04
		1000	10	13			1000	11		
	7	100	90	98	9100	3.96	100	112	11000	4.04
		1000	10	8			1000	8		
E	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	14	1	150	2.18	10	15	170	2.23
		100	2	1			100	4		
	8	10	26	1	260	2.41	10	9	82	1.91 Ne
		100	3	3			100	0		
	1	10	159	1	1700	3.23	10	102	1000	3.00
		100	17	7			100	10		
	4	100	17	19	1600	3.20	10	103	1000	3.00
		100	1	1			100	9		
	3	100	66	150	7100	3.85	100	88	9000	3.95
		1000	12	14			1000	11		
	7	100	96	140	9400	3.97	100	100	9600	3.98
		1000	7	9			1000	6		
F	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	11	6	100	2.00	10	10	100	2.00
		100	0	1			100	1		
	8	10	12	10	130	2.11	10	8	91	1.96 Ne
		100	2	1			100	2		
	1	10	92	93	970	2.99	10	104	1000	3.00
		100	15	8			100	9		
	4	100	7	13	640	2.81 Ne	10	123	1300	3.11
		1000	0	1			100	16		
	3	100	108	126	11000	4.04	100	96	9500	3.98
		1000	11	16			1000	9		
	7	100	91	125	9000	3.95	100	126	12000	4.08

Collaborator	N° sample	Reference method: ISO 11290-2					Alternative method: COMPASS® Listeria Agar 48h – Pour plate			
		Dilution	CFU/ plate a	CFU/ plate b	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
G	5	1000	8	12			1000	6		
		10	0	0	<10	<1,00	10	0	<10	<1,00
	6	100	0	0			100	0		
		10	0	0	<10	<1,00	10	0	<10	<1,00
	2	100	0	0			100	0		
		10	10	13	110	2.04	10	8	73	1.86
	8	100	2	0			100	0	Ne	Ne
		10	16	8	160	2.20	10	11	110	2.04
	1	100	2	1			100	1		
		10	118	116	1200	3.08	10	114	1100	3.04
	4	100	13	7			100	8		
		10	123	141	1200	3.08	10	122	1200	3.08
	3	100	10	12			100	14		
		100	132	110	14000	4.15	100	115	12000	4.08
	7	1000	20	12			1000	3		
		100	121	133	12000	4.08	100	105	11000	4.04
H	5	1000	14	12			1000	11		
		10	0	0	<10	<1,00	10	0	<10	<1,00
	6	100	0	0			100	0		
		10	0	0	<10	<1,00	10	0	<10	<1,00
	2	100	0	0			100	0		
		10	22	27	220	2.34	10	10	91	1.96
	8	100	2	2			100	0		
		10	11	9	110	2.04	10	8	73	1.86
	1	100	1	1			100	0	Ne	Ne
		10	98	125	980	2.99	10	94	970	2.99
	4	100	10	9			100	13		
		10	82	106	840	2.92	10	96	960	2.98
	3	100	10	12			100	9		
		100	109	119	11000	4.04	100	108	11000	4.04
	7	1000	9	6			1000	9		
		100	82	94	8500	3.93	100	99	10000	4.00
I	5	1000	12	13			1000	15		
		10	0	0	<10	<1,00	10	0	<10	<1,00
	6	100	0	0			100	0		
		10	0	0	<10	<1,00	10	0	<10	<1,00
	2	100	0	0			100	0		
		10	7	11	73	1.86	10	7	64	1.81
	8	100	1	0		Ne	100	0	Ne	Ne
		10	12	16	120	2.08	10	7	64	1.81
	1	100	1	2			100	0	Ne	Ne
		10	112	111	1100	3.04	10	105	1100	3.04
	4	100	7	15			100	11		
		10	98	99	990	3.00	10	90	920	2.96
	3	100	11	12			100	11		
		100	130	104	13000	4.11	100	118	12000	4.08
	7	1000	8	14			1000	13		
		100	116	141	12000	4.08	1000	15	15000	4.18
		1000	11	18			10000	1		

Collaborator	N° sample	Reference method: ISO 11290-2					Alternative method: COMPASS® Listeria Agar 48h – Pour plate			
		Dilution	CFU/ plate a	CFU/ plate b	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
J	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	2	5	/	ND	10	10	91	1.96
		100	0	0			100	0		
	8	10	5	2	/	ND	10	7	82 Ne	1.91 Ne
		100	2	0			100	2		
	1	10	8	7	/	ND	10	69	690	2.84
		100	14	13			100	16		
	4	10	12	28	/	ND	10	78	800	2.90
		100	5	18			100	10		
	3	10	48	37	/	ND	100	73	7500	3.88
		100	52	52			1000	10		
	7	10	49	39	/	ND	100	82	8500	3.93
		100	79	68			1000	12		
K	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	18	14	160	2.20	10	9	91 Ne	1.96 Ne
		100	0	2			100	1		
	8	10	26	23	250	2.40	10	7	82 Ne	1.91 Ne
		100	1	1			100	2		
	1	100	9	18	910	2.96 Ne	100	14	1400	3.15
		1000	1	4			1000	1		
	4	100	14	13	1500	3.18	100	21	1900	3.28
		1000	3	3			1000	0		
	3	1000	15	10	15000	4.18	1000	21	20000	4.30
		10000	2	0			10000	1		
	7	1000	19	11	23000	4.36	1000	31	28000	4.45
		10000	6	2			10000	0		

Collaborator	N° sample	Reference method: ISO 11290-2*					Alternative method: COMPASS® Listeria Agar 48h – Pour plate			
		Dilution	CFU/ plate a	CFU/ plate b	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
ADRIA	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	13	5	130	2.11	10	10	91	1.96
		100	1	0			100	0		
	8	10	17	8	160	2.20	10	9	100	2.00
		100	0	0			100	2		
	1	10	53	43	560	2.75	10	79	800	2.90
		100	9	9			100	9		
	4	10	60	56	600	2.78	10	95	960	2.98
		100	14	15			100	10		
	3	100	93	94	9500	3.98	100	78	7600	3.88
		1000	12	10			1000	6		
	7	100	60	77	6900	3.84	100	81	7700	3.89
		1000	16	9			1000	4		

* Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Collaborator	N° sample	Reference method: ISO 11290-2					Alternative method: COMPASS® Listeria Agar 48h- Spreading			
		Dilution	CFU/ plate a	CFU/ plate b	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
A	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	4	4	55	1.74	10	4	55	1.74
		100	2	1			100	2		
	8	10	25	25	250	2.40	10	25	250	2.40
		100	2	2			100	2		
	1	100	17	15	1700	3.23	100	17	1700	3.23
		1000	2	2			1000	2		
	4	10	140	131	1400	3.15	10	140	1400	3.15
		100	14	17			100	14		
	3	100	71	66	7400	3.87	100	71	7400	3.87
		1000	10	8			1000	10		
	7	100	71	77	7100	3.85	100	71	7100	3.85
		100	7	10			100	7		
B	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	6	6	55	1.74	10	6	55	1.74
		100	0	2			100	0		
	8	10	12	17	140	2.15	10	12	140	2.15
		100	3	2			100	3		
	1	100	15	10	1500	3.18	100	15	1500	3.18
		1000	1	3			1000	1		
	4	100	18	15	1700	3.23	100	18	1700	3.23
		1000	1	0			1000	1		
	3	100	106	114	11000	4.04	100	106	11000	4.04
		1000	28	14			1000	28		
	7	100	128	136	13000	4.11	100	128	13000	4.11
		1000	10	15			1000	10		
C	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	13	15	130	2.11	10	13	130	2.11
		100	1	1			100	1		
	8	10	13	10	120	2.08	10	13	120	2.08
		100	0	2			100	0		
	1	10	98	106	970	2.99	10	98	970	2.99
		100	9	12			100	9		
	4	10	90	77	910	2.96	10	90	910	2.96
		100	10	17			100	10		
	3	100	63	74	6500	3.81	100	63	6500	3.81
		1000	8	11			1000	8		
	7	100	>150	>150	15000	4.18	100	>150	15000	4.18
		1000	15	14			1000	15		

Collaborator	N° sample	Reference method: ISO 11290-2					Alternative method: COMPASS® Listeria Agar 48h- Spreading			
		Dilution	CFU/ plate a	CFU/ plate b	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
D	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	19	18	170	2.23	10	19	170	2.23
		100	0	0			100	0		
	8	10	18	17	170	2.23	10	18	170	2.23
		100	1	0			100	1		
	1	10	84	92	850	2.93	10	84	850	2.93
		100	9	12			100	9		
	4	10	88	96	910	2.96	10	88	910	2.96
		100	12	11			100	12		
	3	100	107	116	11000	4.04	100	107	11000	4.04
		1000	10	13			1000	10		
	7	100	90	98	9100	3.96	100	90	9100	3.96
		1000	10	8			1000	10		
E	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	14	1	150	2.18	10	14	150	2.18
		100	2	1			100	2		
	8	10	26	1	260	2.41	10	26	260	2.41
		100	3	3			100	3		
	1	10	159	1	1700	3.23	10	159	1700	3.23
		100	17	7			100	17		
	4	100	17	19	1600	3.20	100	17	1600	3.20
		100	1	1			100	1		
	3	100	66	150	7100	3.85	100	66	7100	3.85
		1000	12	14			1000	12		
	7	100	96	140	9400	3.97	100	96	9400	3.97
		1000	7	9			1000	7		
F	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	11	6	100	2.00	10	11	100	2.00
		100	0	1			100	0		
	8	10	12	10	130	2.11	10	12	130	2.11
		100	2	1			100	2		
	1	10	92	93	970	2.99	10	92	970	2.99
		100	15	8			100	15		
	4	100	7	13	640	2.81 Ne	100	7	640	2.81 Ne
		1000	0	1			1000	0		
	3	100	108	126	11000	4.04	100	108	11000	4.04
		1000	11	16			1000	11		
	7	100	91	125	9000	3.95	100	91	9000	3.95
		1000	8	12			1000	8		

Collaborator	N° sample	Reference method: ISO 11290-2					Alternative method: COMPASS® Listeria Agar 48h- Spreading			
		Dilution	CFU/ plate a	CFU/ plate b	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
G	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	10	13	110	2.04	10	10	110	2.04
		100	2	0			100	2		
	8	10	16	8	160	2.20	10	16	160	2.20
		100	2	1			100	2		
	1	10	118	116	1200	3.08	10	118	1200	3.08
		100	13	7			100	13		
	4	10	123	141	1200	3.08	10	123	1200	3.08
		100	10	12			100	10		
	3	100	132	110	14000	4.15	100	132	14000	4.15
		1000	20	12			1000	20		
	7	100	121	133	12000	4.08	100	121	12000	4.08
		1000	14	12			1000	14		
H	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	22	27	220	2.34	10	22	220	2.34
		100	2	2			100	2		
	8	10	11	9	110	2.04	10	11	110	2.04
		100	1	1			100	1		
	1	10	98	125	980	2.99	10	98	980	2.99
		100	10	9			100	10		
	4	10	82	106	840	2.92	10	82	840	2.92
		100	10	12			100	10		
	3	100	109	119	11000	4.04	100	109	11000	4.04
		1000	9	6			1000	9		
	7	100	82	94	8500	3.93	100	82	8500	3.93
		1000	12	13			1000	12		
I	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	7	11	73	1.86 Ne	10	7	73 Ne	1.86 Ne
		100	1	0			100	1		
	8	10	12	16	120	2.08	10	12	120	2.08
		100	1	2			100	1		
	1	10	112	111	1100	3.04	10	112	1100	3.04
		100	7	15			100	7		
	4	10	98	99	990	3.00	10	98	990	3.00
		100	11	12			100	11		
	3	100	130	104	13000	4.11	100	130	13000	4.11
		1000	8	14			1000	8		
	7	100	116	141	12000	4.08	100	116	12000	4.08
		1000	11	18			1000	11		

Collaborator	N° sample	Reference method: ISO 11290-2					Alternative method: COMPASS® Listeria Agar 48h- Spreading			
		Dilution	CFU/ plate a	CFU/ plate b	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
J	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	2	5	/	ND	10	2	/	ND
		100	0	0			100	0		
	8	10	5	2	/	ND	10	5	/	ND
		100	2	0			100	2		
	1	10	8	7	/	ND	10	8	/	ND
		100	14	13			100	14		
	4	10	12	28	/	ND	10	12	/	ND
		100	5	18			100	5		
	3	10	48	37	/	ND	10	48	/	ND
		100	52	52			100	52		
	7	10	49	39	/	ND	10	49	/	ND
		100	79	68			100	79		
K	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	18	14	160	2.20	10	18	160	2.20
		100	0	2			100	0		
	8	10	26	23	250	2.40	10	26	250	2.40
		100	1	1			100	1		
	1	100	9	18	910	2.96 Ne	100	9	910	2.96 Ne
		1000	1	4			1000	1		
	4	100	14	13	1500	3.18	100	14	1500	3.18
		1000	3	3			1000	3		
	3	1000	15	10	15000	4.18	1000	15	15000	4.18
		10000	2	0			10000	2		
	7	1000	19	11	23000	4.36	1000	19	23000	4.36
		10000	6	2			10000	6		

Collaborator	N° sample	Reference method: ISO 11290-2					Alternative method: COMPASS® Listeria Agar 48h- Spreading			
		Dilution	CFU/ plate a	CFU/ plate b	CFU/g	log CFU/g	Dilution	CFU/ plate	CFU/g	log CFU/g
ADRIA	5	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	6	10	0	0	<10	<1,00	10	0	<10	<1,00
		100	0	0			100	0		
	2	10	13	5	130	2.11	10	13	130	2.11
		100	1	0			100	1		
	8	10	17	8	160	2.20	10	17	160	2.20
		100	0	0			100	0		
	1	10	53	43	560	2.75	10	53	560	2.75
		100	9	9			100	9		
	4	10	60	56	600	2.78	10	60	600	2.78
		100	14	15			100	14		
	3	100	93	94	9500	3.98	100	93	9500	3.98
		1000	12	10			1000	12		
	7	100	60	77	6900	3.84	100	60	6000	3.78
		1000	16	9			1000	16		

♦ Analyses performed according to the COFRAC accreditation (Accreditation Testing n°1-0144, scope available on www.cofrac.fr)

Results of mesophilic aerobic flora enumeration

Laboratory	Mesophilic aerobic flora (CFU/ml)
A	31 000
B	500
C	170
D	850
E	43 000
F	1 200
G	120
H	16 000
I	3 500
J	47 000
K	4 000 CFU/g