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

Summary report
according to the standard EN ISO 16140-2/A1:2024

Qualitative method

Thermo Scientific™ Listeria Precis™ (Detection of *Listeria monocytogenes*)
(certificate # UNI 03/04 – 04/05)
for the detection of *Listeria monocytogenes* from all human foods and environmental samples

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

For: THERMO FISCHER SCIENTIFIC
OXOID Ltd,
Wade Road, Basingstoke
Hampshire RG24 8PW,
England, UK

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Preamble

- **Protocols of validation:**

- **EN ISO 16140-1:2016 and EN ISO 16140-2/A1:2024 Microbiology of the food chain — Method validation**
  Part 1: Vocabulary.
  Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.

- **Requirements regarding comparison and interlaboratory studies for implementation of the standard EN ISO 16140-2/A1:2024.**

- **Reference method:**

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

- **Application scope:**

- **All human food products** by a validation testing of a broad range of foods, including:
  - Multi-component foods,
  - Meat products,
  - Milk and dairy products,
  - Seafood and fish products,
  - Vegetables,
- **Production environmental samples.**

- **Certification body:**

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

Definitions

- **Method comparison study**

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

- **Sensitivity study**

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

- **Relative level of detection study**

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

- **Inclusivity and exclusivity study**

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

- **Interlaboratory study**

The interlaboratory study is a study performed by multiple laboratories testing identical samples at the same time, the results of which are used to estimate alternative-method performance parameters.
The aim of the interlaboratory study is to determine the difference in sensitivity between the reference and the alternative method when tested by different collaborators using identical samples (reproducibility conditions).

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1. Introduction

The present document is a summary report of the NF Validation certification of the ISO 16140-2/A1:2024 validation of the Thermo Scientific™ Listeria Precis™ (Detection of *Listeria monocytogenes*) method.

The Listeria Precis method is validated by AFNOR Certification according to the EN ISO 16140-2/A1:2024 standard under the certification number UNI 03/04-04/05 for the detection of *Listeria monocytogenes* from a broad range of foods and environmental samples.

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

Table 1: validation history

Date	Study	Expert Laboratory	Standards
April 2005	First validation for food products	ASEPT	- EN ISO 16140:2003
September 2006	Extension for environmental samples (Accuracy study and RLOD)	ASEPT	- EN ISO 16140:2003
March 2007	Extension for one additional confirmation test (O.B.I.S mono test) Inclusivity and exclusivity	ASEPT	- EN ISO 16140:2003
September 2009	Renewal study: inter-laboratory study	ADRIA Développement	- EN ISO 16140:2003
March 2013	Renewal study without any additional tests	ADRIA Développement	- EN ISO 16140:2003
March 2017	Renewal study with additional testing in order to fulfil the AFNOR Technical rules (revision 5)	ADRIA Développement	- EN ISO 16140-2:2016
April 2021	Renewal study without any additional tests	Microsept	- EN ISO 16140-2:2016
October 2022	Extension study (new enrichment broth, new *Brilliance*™ Listeria Agar (ISO) and additional confirmations)	Microsept	- EN ISO 16140-2:2016
February 2025	Renewal study without any additional tests	Microsept	- EN ISO 16140-2/A1 (2024)
April 2025	Extension study: addition of new sample size for Dairy products and Multi-component foods (125 g)	Microsept	- EN ISO 16140-2/A1 (2024)

The results set out in this report were produced during initial validation tests carried out by ASEPT and ADRIA Développement as part of NF Validation, in accordance with prevailing requirements.

2. Protocols of the methods

2.1. Alternative method

2.1.1. Principle of the alternative method

The Listeria Precis method is based on a selective enrichment step followed by a streaking onto a selective agar media: Thermo Scientific™ Oxoid™ *Brilliance*™ Listeria Agar (ISO).

2.1.2. Protocols of the alternative method

The validated protocols are as follows:

- **Protocol using ONE Broth-Listeria**

- Enrichment step in Thermo Scientific™ Oxoid™ ONE Broth-Listeria for 25 ± 3 h at 30 ± 1°C

Streaking 10 µL of enrichment onto Thermo Scientific™ Oxoid™ *Brilliance*™ Listeria Agar (please note the Thermo Scientific™ Oxoid™ *Brilliance*™ Listeria Agar (ISO) can also be used with ONE Broth-Listeria):
  - Incubation for 24 ± 2 h at 37 ± 1°C for all the products, except meat products,
  - Incubation for 24 ± 2 h to 48 ± 2 h at 37 ± 1°C for meat products.
- Confirmation of the typical colonies:
  - Thermo Scientific™ Microbact™ Listeria 12L Kit micro-gallery of identification (or equivalent),
  - An appropriate ISO 16140-6:2019 validated methods,
  - The tests described in the ISO 11290-1:2017 reference method after a purification step.

During the initial validation study, the typical colonies were confirmed by the tests described in the ISO 11290-1/A1:2005 method. During the renewal study (2017) all the positive samples obtained were confirmed by the tests described in the reference method and the Thermo Scientific™ Biochemical Identification System (O.B.I.S.) Mono test.

- **Protocol using 24 LEB (extensions in 2022 and in 2025)**

- Enrichment step in Thermo Scientific™ Oxoid™ 24 Listeria Enrichment Broth (24 LEB) for 23 ± 3 h at 37 ± 1°C
  It is possible to store the enrichment broths at 72 h at 5 ± 3°C before streaking.
- Streaking 10 µL of enrichment onto Thermo Scientific™ Oxoid™ *Brilliance*™ Listeria Agar (ISO) new formulation using a basic loop and no pipetting at all:
  - Incubation for 24 ± 2 h at 37°C ± 1°C for all the products,
  - It is possible to store the plates 72 h at 5 ± 3°C before reading
- Confirm using one of the following options:
  - In the context of NF Validation:
    - Thermo Scientific™ PrecisCheck™ Listeria monocytogenes Kit,
    - O.B.I.S. Mono test,
    - Microgalleries (e.g. Microbact Listeria 12L biochemical galleries),

        - Rhamnose test for *L. monocytogenes* presumptive colonies (incubation according to manufacturer's requirements),
    - In the context of ISO general rules:
        - An appropriate ISO 16140-6:2019 validated method,
        - The tests described in the ISO 11290-1:2017 reference method after a purification step,

The workflows of the method are described in Appendix A and Appendix H.

2.1.3. Scopes of the alternative method

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

- **Scope for the protocol using ONE Broth-Listeria:**
  - Meat products (25g),
  - Egg products (25g),
  - Milk and dairy products (25g),
  - Fish and seafood products (25g),
  - Vegetables (25g),
  - Environmental samples (25g or 25 mL or surface sampling)

- **Scope for the protocol using 24 LEB (extension in 2022 and in 2025)**:
  - Multi-component foods (25 g),
  - Meat products (25 g)
  - Milk and dairy products (25 g)
  - Seafood & fish products (25 g)
  - Vegetables (25 g)
  - Production environmental samples (25g or 25 mL or surface sampling)
  - Dairy products (125 g)
  - Multi-component foods (125 g)

2.2. Reference method

Assays of the initial validation were performed according to the EN ISO 11290-1:1997 standard Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of *Listeria monocytogenes* – Part 1: detection method.
This standard was updated in 2017, that's why the method described in the new standard EN ISO 11290-1:2017 "Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp – Part 1: detection method" will be considered as the reference method as part of the current renewal study performed by the Laboratory Microsept.

The analytical scheme of the reference method is presented in Appendix B and I.

2.3. Restriction

There is no restriction on use for the Listeria Precis method for the detection of *L. monocytogenes*.

2.4. Study design

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

3. Initial validation study

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

3.1. Method comparison study

3.1.1. Sensitivity study

3.1.1.1. Number and nature of samples

In the initial study, 407 samples were analyzed in 2005 and 2006 by ASEPT.
In agreement with the AFNOR Technical Committee, 41 samples from the initial validation were removed for the renewal study interpretation due to an inoculation level above 10 CFU/sample.
In 2017, an additional 72 samples were tested by ADRIA as part of the renewal study.
Combining the different studies (initial and renewals), 207 positive samples and 231 negative samples were obtained for a total of 438 samples. The repartition of samples per category and type are presented in Table 2.

Table 2: Number and nature of samples analyzed for all categories ([1] : positive by any method)

Category		Type	Number of positive results[1]	Number of negative results	Total
Meat products ❶	a	Raw	19	7	26
	b	Ready-to-cook	13	7	20
	c	Ready-to-eat, ready-to reheat	7	31	38
		Total	**39**	**45**	**84**
Egg products ❷	a	Raw	12	13	25
	b	Powder	7	15	22
	c	Pastries	12	11	23
		Total	**31**	**39**	**70**
Dairy products ❸	a	Raw milk cheeses	8	16	24
	b	Raw milk	15	8	23
	c	Pasteurized cheese	13	12	25
		Total	**36**	**36**	**72**
Seafood products ❹	a	Raw	9	12	21
	b	Smoked	15	12	27
	c	RTE	7	12	20
		Total	**31**	**37**	**68**
Vegetables ❺	a	Raw materials	7	13	20
	b	Processed raw	17	15	32
	c	Cooked or frozen	7	13	20
		Total	**31**	**41**	**72**
Environmental samples ❻	a	Process and cleaning water	16	14	30
	b	Surface	9	11	20
	c	Dusts	14	8	22
		Total	**39**	**33**	**72**
TOTAL			**207**	**231**	**438**

3.1.1.2. Artificial contamination of samples

The strains were stressed using various injury protocols. The injury efficiency was evaluated by comparing enumeration results onto selective and non-selective agars.
207 positive samples were analyzed, 75 samples were artificially contaminated, and 132 samples were naturally contaminated.
The repartition of the positive samples per contamination (natural and artificial) is given in Table 3.

Table 3: Repartition of the positive natural and artificial contaminated samples

	Positive samples								
	Naturally contaminated	**Cross-Contamination**	**Spiking (CFU/sample)**			**Seeding (CFU/sample)**			**Total**
			<5 CFU	5<x<10	>10 CFU	<3 CFU	3<x<10	>10 CFU	
Samples number	132	17	15	10	0	31	0	2	207
Percentage	64%	8%	7%	5%	0%	15%	0%	1%	100%

In total, 132 positive results out of 207 were obtained following naturally contaminated, i.e. 64 %.

The samples and the strains used for the artificial contaminations are presented in Appendix C.

3.1.1.3. Incubation conditions

No information was provided in the initial validation study reports concerning the incubation time applied, i.e. minimum, central or maximum incubation time.

During the renewal study (2017), the minimum incubation time was applied:

- Enrichment in ONE Broth-Listeria: 22 h at 30°C
- *Brilliance* Listeria Agar plate: 22 h at 37°C

3.1.1.4. Confirmation protocols

The positive samples were confirmed by:

- The tests described in the reference method after purification on one or two typical colonies observed on *Brilliance* Listeria Agar,
- The O.B.I.S. Mono test after a purification step.

3.1.1.5. Results

Raw data are shown in Appendix D.

Table 4 shows the results for the two methods.

Table 4: Results of the sensitivity study for both methods (R+/-: reference method positive or negative, A+/-: alternative method positive or negative, PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation)

Category	Response	R+	R-
Meat products ❶	A+	PA = 32	PD = 3
	A-	TND = 4	TNA = 45
Egg products ❷	A+	PA = 18	PD = 5
	A-	TND = 8	TNA = 39
Dairy products ❸	A+	PA = 32	PD = 2
	A-	TND = 2	TNA = 36
Seafood products ❹	A+	PA = 26	PD = 4
	A-	TND = 1	TNA = 37
Vegetables ❺	A+	PA = 21	PD = 7
	A-	TND = 3	TNA = 41
Environmental samples ❻	A+	PA = 33	PD = 3
	A-	TND = 3	TNA = 33
All categories	A+	**PA = 162**	**PD = 24**
	A-	**TND = 21**	**TNA = 231**

3.1.1.6. Calculation of relative accuracy (AC), relative sensitivity (SE) and false positive ratio (FP)

All results were used to calculate the sensitivity for the alternative method and the reference method, the relative trueness and the false positive ratio.

Table 5 presents the results.

Table 5: Values in % of sensitivity for the two methods, relative trueness and false positive ratio for the alternative method (SE_{alt}: sensitivity for the alternative method, SE_{ref}: sensitivity for the reference method, RT: relative trueness, FPR: false positive ratio for the alternative method)

Category		Type	PA	$PA_{FP(alt)}$	NA	$NA_{FN(alt)}$	PD	ND	$ND_{FN(alt)}$	$PD_{FP(alt)}$	TND	TNA	Sealt %	Seref %	RT %	FPR %	FNR %
Meat products ❶	a	Raw	17	0	7	0	1	1	0	0	1	7	94,7	94,7	92,3	0,0	0,0
	b	Ready-to-cook	10	0	7	0	1	2	0	0	2	7	84,6	92,3	85,0	0,0	0,0
	c	Ready-to-eat, ready-to reheat	5	0	31	0	1	1	0	0	1	31	85,7	85,7	94,7	0,0	0,0
		Total	32	0	45	0	3	4	0	0	4	45	89,7	92,3	91,7	0,0	0,0
Egg products ❷	a	Raw	10	0	13	0	2	0	0	0	0	13	100,0	83,3	92,0	0,0	0,0
	b	Powder	3	0	14	1	0	3	1	0	4	15	42,9	100,0	81,8	0,0	28,6
	c	Pastries	5	0	11	0	3	4	0	0	4	11	66,7	75,0	69,6	0,0	0,0
		Total	18	0	38	1	5	7	1	0	8	39	74,2	83,9	81,4	0,0	6,5
Dairy products ❸	a	Raw milk cheeses	7	0	16	0	1	0	0	0	0	16	100,0	87,5	95,8	0,0	0,0
	b	Raw milk	12	0	8	0	1	2	0	0	2	8	86,7	93,3	87,0	0,0	0,0
	c	Pasteurized cheese	13	0	12	0	0	0	0	0	0	12	100,0	100,0	100,0	0,0	0,0
		Total	32	0	36	0	2	2	0	0	2	36	94,4	94,4	94,4	0,0	0,0
Seafood products ❹	a	Raw	6	0	12	0	3	0	0	0	0	12	100,0	66,7	85,7	0,0	0,0
	b	Smoked	14	0	12	0	0	1	0	0	1	12	93,3	100,0	96,3	0,0	0,0
	c	RTE	6	0	13	0	1	0	0	0	0	13	100,0	85,7	95,0	0,0	0,0
		Total	26	0	37	0	4	1	0	0	1	37	96,8	87,1	92,6	0,0	0,0
Vegetables ❺	a	Raw materials	3	0	13	0	4	0	0	0	0	13	100,0	42,9	80,0	0,0	0,0
	b	Processed raw	12	0	15	0	3	2	0	0	2	15	88,2	82,4	84,4	0,0	0,0
	c	Cooked or frozen	6	0	13	0	0	1	0	0	1	13	85,7	100,0	95,0	0,0	0,0
		Total	21	0	41	0	7	3	0	0	3	41	90,3	77,4	86,1	0,0	0,0
Environmental samples ❻	a	Process and cleaning water	14	0	14	0	2	0	0	0	0	14	100,0	87,5	93,3	0,0	0,0
	b	Surface	8	0	11	0	0	1	0	0	1	11	88,9	100,0	95,0	0,0	0,0
	c	Dusts	11	0	8	0	1	2	0	0	2	8	85,7	92,9	86,4	0,0	0,0
		Total	33	0	33	0	3	3	0	0	3	33	92,3	92,3	91,7	0,0	0,0
Total			**162**	**0**	**230**	**1**	**24**	**20**	**1**	**0**	**21**	**231**	**89,9**	**88,4**	**89,7**	**0,0**	**1,0**

Table 6 summarizes the calculated parameters for all categories per sample type.

Table 6: Parameters for all categories per kind of samples

Parameter	Formula EN ISO 16140-2/A1 :2024	Values
Sensitivity of the alternative method (SE_{alt})	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} x\ 100\ \%$	**89.9 %**
Sensitivity of the reference method (SE_{ref})	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} x\ 100\ \%$	**88.4 %**
Relative trueness (RT)	$RT = \frac{(PA + TNA)}{N} x 100\ \%$	**89.7 %**
False positive ratio (FPR)	$FPR = \frac{PA_{FP(alt)} + PD_{FP\ (alt)}}{TNA} x\ 100\ \%$	**0.0 %**
False negative ratio (FNR)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD}$	**1.0 %**

3.1.1.7. Analysis of discordant results

The negative deviations (21) are given in Table 7 and the positive deviations (24) in Table 8.
The negative deviations concern 11 naturally contaminated samples and ten artificially contaminated samples.

Table 7: Negative deviations (: results produced by ASEPT during the initial validation)*

Category	Sample N°	Product	Listeria Precis		Reference method		Contamination
			22 h	46 h	Half Fraser	Fraser broth	(contamination level CFU/sample)
❶ Meat products	14PC SC1*	Veal meat	-	-	+	+	Natural
	3PC SC2*	Ground beef	-	-	+	+	Natural
	17PC SC2*	Ground beef	-	-	+	+	Natural
	20PC SC3*	Delicatessen	-	-	-	+	Artificial (5.0)
❷ Egg products	4 OD SC2*	Egg powder	-	-	+	+	Artificial (0.5)
	13 OD SC2*	Egg powder	-	-	-	+	Natural
	14 OD SC2*	Egg powder	-	-	-	+	Natural
	4923	Custard	-	/	+	/	Artificial (0.6)
	4924	Pastrie	-	/	+	/	Artificial (1.0)
	4925	Pastrie	-	/	+	/	Artificial (1.2)
	5376	Pastrie	-	/	+	/	Artificial (2.8)
	5492	White egg powder	-	/	-	+	Artificial (10.0)
❸ Dairy products	10 PL SC2*	Raw milk	-	-	-	+	Natural
	20 PL SC2*	Raw milk	-	-	-	+	Natural
❹ Seafood products	17 PP SC2*	Smoked truit	-	-	-	+	Natural
❺ Vegetables	2 PVD SC2b*	Yellow pepper	-	-	+	+	Natural
	6PVD SC2b*	Red pepper	-	-	+	+	Natural
	5208	Cooked vegetables	-	/	+	/	Artificial (1.2)
❻ Environmental samples	34 E*	Wipe	-	/	+	+	Natural
	49 E*	Dusts	-	/	+	+	Artificial (<1)
	61 E*	Dusts	-	/	+	+	Artificial (3.0)

Most of the discordant results are probably due to the fact that it is an unpaired study.
Note that for seven samples, typical colonies were obtained with the reference method only after streaking from Fraser broth. These samples were probably contaminated at a low level.

Table 8: Positive deviations (: results produced by ASEPT during the initial validation)*

Category	Sample N°	Product	Inoculation level
❶ Meat products	17PC SC1*	Veal meat	Natural
	13PC SC2*	Sausages	Natural
	4787	Low moisture beef sausage	Natural
❷ Egg products	17 OD SC1*	Liquid yellow egg	Natural
	4921	Pasteurized whole egg	Artificial (1.0)
	4926	Pastry	Artificial (0.6)
	4928	Pastry	Artificial (1.2)
	4929	Pastry	Artificial (0.6)
❸ Dairy products	24 PL SC1*	Raw milk cheese	Natural
	3 PL SC2*	Raw milk	Natural
❹ Seafood products	15 PP SC1*	Raw fish	Artificial (1.0)
	17 PP SC1*	Raw fish	Artificial (1.0)
	19 PP SC1*	Raw fish	Artificial (1.0)
	5211	RTRH (fish)	Artificial (1.4)
❺ Vegetables	14 PVD SC2b*	Red pepper	Natural
	16 PVD SC2b*	Red pepper	Natural
	24 PVD SC2b	Green pepper	Natural
	4801	Corn	Natural
	5201	Mushrooms	Artificial (2.2)
	5202	Broccoli	Artificial (2.4)
	5204	Pepper	Artificial (1.2)
❻ Environmental samples	3 E*	Siphon water	Natural
	27 E*	Wipe	Natural
	50 E*	Dusts	Artificial (<1)

3.1.1.8. Calculation and interpretation of data

For each category and for all categories, the difference between ND and PD is calculated. The values obtained are compared to the acceptability limits defined by the EN ISO 16140-2:2016 standard. Table 9 shows these results.

Table 9: Acceptability limits

Cate-gory	Type		Values				
			PD	TND	N+	TND-PD	AL
❶	a	Raw	1	1	19	/	/
	b	Ready-to-cook	1	2	13		
	c	Ready-to-eat, ready-to reheat	1	1	7		
	Total		**3**	**4**	**39**	**1**	**3**
❷	a	Raw	2	0	12	/	/
	b	Powder	0	4	7		
	c	Pastries	3	4	12		
	Total		**5**	**8**	**31**	**3**	**3**
❸	a	Raw milk cheeses	1	0	8	/	/
	b	Raw milk	1	2	15		
	c	Pasteurized cheese	0	0	13		
	Total		**2**	**2**	**36**	**0**	**3**
❹	a	Raw	3	0	9	/	/
	b	Smoked	0	1	15		
	c	RTE	1	0	7		
	Total		**4**	**1**	**31**	**-3**	**3**
❺	a	Raw materials	4	0	7	/	/
	b	Processed raw	3	2	17		
	c	Cooked or frozen	0	1	7		
	Total		**7**	**3**	**31**	**-4**	**3**
❻	a	Process and cleaning water	2	0	16	/	/
	b	Surface	0	1	9		
	c	Dusts	1	2	14		
	Total		**3**	**3**	**39**	**0**	**3**
Total			**24**	**21**	**207**	**-3**	**6**

The observed values are below or equal to the acceptability limits for each category and for the combined categories.

The alternative method produces results comparable to the reference method.

3.1.1.9. Confirmation

During the initial validation study, all the positive samples obtained were confirmed by the tests described in the reference method.

During the renewal study (2017) all the positive samples obtained were confirmed by the tests described in the reference method and the O.B.I.S. Mono test.

Note that according to EN ISO 16140-2:2016, all the negative samples must be confirmed by the reference method. This was applied for the renewal study (2017). Two samples: 5492 and 7801 gave a positive result on *Brilliance* Listeria Agar after subculture in Fraser Broth.

3.1.2. Relative level of detection study

3.1.2.1. Experimental design

Six matrix-strain pairs were analyzed by the reference method and by the alternative method (Table 10).

For the five matrices, six replicates were analyzed per inoculation level and a minimum of four inoculation levels were tested. For the Rillettes matrix the RLOD was carried out during the renewal study (2017) and according to the EN ISO 16140-2:2016.
The contaminations and enumerations were realized according to the AFNOR technical rules (protocol for low level inoculations). The samples were analyzed by both methods, and the background microflora was enumerated.

Table 10: Matrix-strain combinations used for the determination of the RLOD of the method

Matrix	Strain	Origin
Meat products: **Rillettes**	*Listeria monocytogenes* Ad669	Rillettes
Egg products: **Custard**	*Listeria monocytogenes* LMO1 1/2a	Liquid egg yolk
Dairy products: **Raw milk**	*Listeria monocytogenes* 18 1/2b	Raw milk
Seafood products: **Smoked salmon**	*Listeria monocytogenes* 48 1/2b	Smoked salmon
Vegetables: **Lettuce**	*Listeria monocytogenes* 1 1/2a	Deli salad
Environmental samples: **Process water**	*Listeria monocytogenes* 43 1/2a	Siphon

3.1.2.2. Results and calculation of the RLODs

Raw results are shown in Appendix F. The RLOD is defined as the ratio of the LODs of the alternative method and the reference method: RLOD= LOD_{alt} / LOD_{ref}.

The RLOD calculations were performed using the Excel spreadsheet available at http://standards.iso.org/iso/16140 - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 06.07.2015. The RLOD are given in Table 11.

Table 11: RLODs values (RLOD: the estimated relative level of detection value, RLODU: the upper limit of the 95% confidence interval for RLOD, RLODL: the lower limit of the 95% confidence interval for RLOD, b=ln(RLOD): logarithm of the RLOD value, sd(b): standard deviation of b, z-Test statistic: absolute value of the test statistic of the z-Test with the null hypothesis H0: b=0, p-value: p-value of the z-Test)

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
❶ Rillettes / *Listeria monocytogenes* Ad669	**0.728**	0.328	1.612	- 0.318	0.398	0.799	1.576	**2.5**
❷ Custard / *Listeria monocytogenes* LMO1 (1/2 a)	**0.327**	0.125	0.857	- 1.116	0.481	2.319	1.980	
❸ Raw milk / *Listeria monocytogenes* 18 (1/2 b)	**1.000**	0.364	2.744	0.000	0.505	0.000	1.000	
❹ Smoked salmon / *Listeria monocytogenes* 48 (1/2b)	**1.583**	0.547	4.583	0.460	0.531	0.865	0.387	
❺ Lettuce / *Listeria monocytogenes* 1 (1/2a)	**1.255**	0.427	3.686	0.227	0.539	0.421	0.673	
❻ Process water / *Listeria monocytogenes* 43 (1/2a)	**1.624**	0.492	5.367	0.485	0.598	0.812	0.417	
Combined	**0.851**	0.579	1.250	-0.162	0.192	0.841	1.600	

The LOD50 calculations according to Wilrich & Wilrich POD-LOD calculation program - version 12, are given in Table 12.

Table 12: LOD50% for the alternative and reference method

Matrix	Strain	$LOD_{50\%}$(CFU/25g) alternative method	$LOD_{50\%}$(CFU/25g) Reference method
❶ Rillettes	*Listeria monocytogenes* Ad669	0.787	1.061
❷ Custard	*Listeria monocytogenes* LMO1 (1/2 a)	0.293	0.944
❸ Raw milk	*Listeria monocytogenes* 18 (1/2 b)	0.635	0.506
❹ Smoked salmon	*Listeria monocytogenes* 48 (1/2b)	0.472	0.437
❺ Lettuce	*Listeria monocytogenes* 1 (1/2a)	0.625	0.524
❻ Process water	*Listeria monocytogenes* 43 (1/2a)	1.528	0.703
Combined results		**0.676**	**0.746**

3.1.2.3. Interpretation and conclusion

The RLODs values are below the acceptability limit set at 2.5, meaning that, as stated in EN ISO 16140-2/A1:2024, the maximum increase in LOD of the alternative versus the reference method is not considered as relevant in consideration of the fitness for purpose of the method.

In conclusion, alternative and reference methods show similar LODs values for the detection of *L. monocytogenes* in the categories tested.

3.1.3. Inclusivity and exclusivity study

3.1.3.1. Test protocols

In this study, 50 *L. monocytogenes* strains and 31 non-target strains were tested by the Listeria Precis method and by the reference method.

- **Inclusivity**

For inclusivity, 50 *L. monocytogenes* cultures were performed in Tryptone-Soya Broth (TSB) (24 h at 37°C). Dilutions were done in order to inoculate 1 to 100 cells/225 mL ONE Broth-Listeria. The complete protocol of the alternative method was realized.

- **Exclusivity**

For exclusivity, 31 non-target strains cultures were performed in TSB (24 h at 37°C). Dilutions were done in order to inoculate 105 cells/mL ONE Broth-Listeria. The complete protocol of the alternative method was realized.

3.1.3.2. Results

Raw data are given in Appendix F1.

- **Inclusivity**

Among the *L. monocytogenes* strains tested, 48 gave a positive result.
Two strains, *L. monocytogenes* 3a CIP 78.34 and *L. monocytogenes* 4e CIP 105459, gave negative results. The tests on these two strains were repeated. For the repeat, both the alternative agars were incubated for 48 h. Positive results were then observed by the alternative method. For these two strains, characteristic pale colonies were observed on the *Listeria* Agar according to Ottaviani & Agosti (O&A) by streaking only the Half Fraser broth.

- **Exclusivity**

No cross reaction was observed with the non-target strains, except with *Listeria ivanovii* which gave characteristic colonies on *Brilliance* Listeria Agar, but the confirmatory tests provide a clear discrimination between *L. monocytogenes* and *L. ivanovii* species.

3.1.3.3. Conclusion

The selectivity of the method is satisfactory

3.1.4. Practicability

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

- **Storage conditions, shelf-life and modalities of utilization after first use**

The shelf-life and the storage conditions are given on the package:

- ONE Broth-Listeria base : room temperature, 5 years
- ONE Broth-Listeria supplement : 2-8°C, 2 years
- ONE Broth-Listeria in bottles: 2-12°C, 6 months
- ONE Broth-Listeria in ready bags: 2-8°C, 6 months
- *Brilliance* Listeria Agar: 2-12°C , 10 weeks

The preparation of the ONE Broth-Listeria is described on the powder flask and in the technical sheet of the supplement (SR0234E).

- **Common step with the reference method**

No common step with the reference method.

- **Time-to-result**

See Table 13 for the results.

Table 13: Time-to-result

Steps	Reference method	Alternative method
Negative samples		
Sampling (Half Fraser or ONE Broth-Listeria)	Day 0	Day 0
Fraser 1	Day 1	/
Half Fraser streaking (O1 – P1)	Day 1	/
Streaking onto *Brilliance* Listeria Agar	/	Day 1
Fraser 1 streaking (O2 – P2)	Day 3	/
Reading plates (O1 – P1 & *Brilliance* Listeria Agar	Day 2 – Day 3	Day 2 – Day 3 (meat products)
Reading plates (O2 – P2)	Day 4 – Day 5	/
Presumptive positive or positive results		
Sub-culture of typical colonies from O1/P1 on TSAYE	Day 2 – Day 3	/
subculture of typical colonies from O2/P2 on TSAYE	Day 4 – Day 5	/
Confirmatory tests (O.B.I.S. Mono test)	Day 3 – Day 6	Day 2 – Day 3
Results	Day 4 – Day 7 Day 8 – Day 11 (1)	Day 2 – Day 4

(1) In the case of the Rhamnose and xylose tests are realized in tubes.

3.2. Extension for additional confirmation test (O.B.I.S. Mono test) - 29/03/2007

3.2.1.1. Protocol

For this study, 150 *L. monocytogenes* and 100 non-target strains were tested, the protocol is described below:

- Cultures performed in Nutrient Broth (24 h at 37°C),
- Streaking onto *Brilliance* Listeria Agar and Tryptone-Soya Agar (TSA),
- Incubation 24 h at 37°C,
- Colonies observation,
- O.B.I.S. Mono test on typical colonies observed on *Brilliance* Listeria Agar.

3.2.1.2. Results

The results are presented in Appendix F2.

All the *L. monocytogenes* strains gave the expected result using the O.B.I.S. Mono test (negative reaction: no coloration).

All the non-target strains apart from the *L. ivanovii*, returned a negative result. *L. ivanovii* strains gave a characteristic response on *Brilliance* Listeria Agar but confirmation with the O.B.I.S. Mono test made it possible to clearly differentiate *L. ivanovii* from *L. monocytogenes*.

3.3. Interlaboratory study

3.3.1. Organization of the study

This study was realized in June 2009 by ADRIA Développement. Thirteen packages were delivered but only 12 laboratories participated in the ring trial (one Lab (D) received their package on Day 2).

Pasteurized milk was used to perform the study. The samples were inoculated with *Listeria monocytogenes* strain 4b Ad153.
Sixteen flasks were individually inoculated per lab and per contamination level. Each lab received 48 samples to analyze.

3.3.2. Experimental parameters controls

3.3.2.1. Sample stability

Contamination levels before inoculation

In order to detect *L. monocytogenes*, the ISO 11290-1 method was performed on milk test portions (25 g) before the inoculation. All the results were negative. Table 14 shows the distribution of samples at each level.

Table 14: Target and real contamination levels (CFU/25 g)

Level	Samples	Theoretical target level	True level	Low limit	High limit
Level 0 L_0	2-5-8-12-13-16-22-24	0	/	/	/
Low level L_1	3-6-10-11-14-18-21-23	5	5	4.3	5.8
High level L_2	1-4-7-9-15-17-19-20	25	25.2	21.8	29.9

Strain stability during transport

In order to detect *L. monocytogenes*, the ISO 11290-1 method was performed on milk test portions (25 g) before the inoculation. All the results were negative. Sample stability was checked by inoculating the matrix at a low level (1 – 10 CFU/25 mL) and a high level (5 – 50 CFU/25 mL). Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level. Triplicates were analyzed with reference method for the detection and O&A media for enumeration. See Table 15 for the results.

Table 15: Listeria monocytogenes stability in the matrix

Day of analysis	***Listeria monocytogenes* detection**	
	CFU/mL (O&A)	Detection/25 mL
Day 0	67	+
	46	+
	29	+
Day 1	38	+
	54	+
	25	+

No evolution was observed during storage.

3.3.2.2. 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 16.

Table 16: Samples temperature upon receipt (T°C: temperature in °C)

Laboratories	Probe T°C	Receipt T°C	Receipt date and time		Analysis date
A	4.0	5.2	Day 1	11h45	Day 1
B	1.5	3.8	Day 1	11h40	Day 1
C	3.0	5.1	Day 1	14h00	Day 1
D	3.0	*Non measured*	Day 2	10h15	*Not realized*
E	1.5	3.6	Day 1	16h00	Day 1
F	4.0	*Non measured*	Day 1	10h30	Day 1
G	1.5	5.2	Day 1	11h10	Day 1
H	3.0	6.4	Day 1	14h25	Day 1
I	2.5	4.2	Day 1	12h00	Day 1
J	2.5	4.0	Day 1	14h00	Day 1
K	7.0	12.0	Day 1	12h00	Day 1
L	3.0	7.0	Day 1	10h24	Day 1
M	3.0	6.3	Day 1	13h34	Day 1

One Lab (D) received the samples at Day 2.
One Lab (K) measured a temperature at receipt above 8.4°C, but the sensor indicated clearly that the temperature met the AFNOR technical rule requirements.

3.3.3. Results

The raw data are given in Appendix H.

3.3.3.1. Results obtained by the Expert Laboratory

The results obtained by the Expert Laboratory are the following (Table 17).

Table 17: Results obtained by the Expert Laboratory

Level	Reference method	Alternative method
L_0	0 / 8	0 / 8
L_1	8 / 8	8 / 8
L_2	8 / 8	8 / 8

3.3.3.2. Results obtained by the collaborators

- **Mesophilic aerobic flora**

The enumeration of the mesophilic aerobic flora varies from 7.7 10^2 to 1.8 10^4 CFU/mL.

- ***Listeria monocytogenes* detection**

Table 18 presents the positive results of all collaborators.

Table 18: Positive results of the collaborators (bc: before confirmation, ac: after confirmation)

Lab	Reference method			Alternative method					
	L_0	L_1	L_2	L_0		L_1		L_2	
				bc	ac	bc	ac	bc	ac
A	0	8	8	0	0	8	8	8	8
B	0	8	8	0	0	8	8	8	8
C	0	8	8	0	0	8	8	8	8
E	0	7	8	0	0	8	8	8	8
F	0	8	8	0	0	8	8	8	8
G	0	8	8	0	0	8	8	8	8
H	0	8	8	0	0	8	8	8	8
I	0	8	8	0	0	8	8	8	8
J	0	8	8	0	0	8	8	8	8
K	0	8	8	0	0	8	8	8	8
L	0	8	8	0	0	8	8	8	8
M	0	8	8	0	0	8	8	8	8
Total	**0**	**95**	**96**	**0**	**0**	**96**	**96**	**96**	**96**

According to the AFNOR technical rules, it is possible to include the results from a collaborator with maximum one cross contamination at Level 0. For this study, the results from all the Labs were kept for interpretation.

3.3.4. Interpretation of the results

3.3.4.1. Calculation of the specificity percentage (SP)

The percentage specificity (SP) of the reference method and the alternative method is calculated, using the data after confirmation, based on the results of level L0 as follows:

Specificity of the reference method: $SP_{ref} = \left[1 - \left(\frac{P_0}{N-}\right)\right] \times 100\%$

Specificity of the alternative method: : $SP_{alt} = \left[1 - \left(\frac{CP_0}{N-}\right)\right] \times 100\%$

where:

$N-$ is the number of all L_0 tests,

$P0$ is the total number of false-positive results obtained with the blank samples before confirmation,

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

The results are the following:

SP_{ref} = 100%

SP_{alt} = 100%

3.3.4.2. Summary of the results

Table 19 details the results of level 1 per method obtained during the study.

Table 19: Tests results for the two methods

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement PA = 95	Positive deviation PD = 1
Alternative method negative (A-)	Negative deviation TND = 0	Negative agreement TNA = 0

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

The observed value found for (ND – PD) shall not be higher than the acceptability limit (AL). The AL is defined as $[(ND - PD)_{max}]$ and calculated per level where fractional recovery was obtained as described below using the following three parameters:

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

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

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

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

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

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

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

N_x = the total number of samples tested for level x (L_1 or L_2) by all laboratories.

The AL is not met when the observed value is higher than the AL. When the AL is not met, investigations should be made (e.g. root cause analysis) in order to provide an explanation of the observed results.

Based on the AL and the additional information, it is decided whether the alternative method is regarded as not fit for purpose. The reasons for acceptance of the alternative method in case the AL is not met shall be stated in the study report.
In this study, fractional positive results are observed at level L_1 only. The different parameters obtained by the calculation are detailed in the Table 20.

Table 20: Values obtained for the determination of the acceptability limit

Parameter	Value
N_x	96
$(p+)_{ref}$	0.99
$(p+)_{alt}$	1.00
Acceptability limit: AL = $(TND\text{-}PD)_{max}$	1.73
Observed value: TND-PD	-1

The value (ND-PD) is inferior to the acceptability limit for the two protocols, so the requirements of the standard EN ISO 16140-2:2016 are fulfilled.

3.3.4.3. Calculation of sensitivities, relative trueness and false positive ratio

Based on the data in Table 19, the following parameters are calculated:

- Sensitivity for the alternative method: $SE_{alt} = \frac{(PA+PD)}{(PA+TND+PD)} \times 100\%$
- Sensitivity for the reference method: $SE_{ref} = \frac{(PA+TND)}{(PA+TND+PD)} \times 100\%$
- Relative trueness: $RT = \frac{(PA+TNA)}{N} \times 100\%$
- False positive ratio for the alternative method: $FPR = \frac{PA_{FP(alt)} + PD_{FP(alt)}}{TNA} \times 100\,\%$
- False positive ratio for the alternative method: $FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD}$

Where N is the total number of samples (NA + PA + PD + ND) and FP is false positive results.
The results are the following:

SE_{alt} = 100%
SE_{ref} = 99%
RT = 99%
FPR = false positive ratio is not calculable because no negative agreement was found at level L_1.
FNR = false positive ratio is not calculable

3.3.4.4. Evaluation of the $LOD_{50\%}$, $LOD_{95\%}$ and RLOD

The evaluation of the RLOD between laboratories could not be determined using the Annex F of ISO 16140-2:2016 and using the Excel spreadsheet available at http://standards.iso.org/iso/16140 - RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.

Calculation of $LOD_{50\%}$ and $LOD_{95\%}$ are not possible because every sample at L_1 was positive for Listeria Precis method.

3.4. Conclusion

- **Methods comparison study**

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

In the sensitivity study, five food categories and environmental samples were tested. The protocol of the alternative method shows 24 positive deviations (PD) and 21 negative deviations (ND). The observed values for (TND - PD) are below or equal to the acceptability limit for each category and for all the categories.

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

During the initial validation study in 2005, inclusivity and exclusivity testing gave the expected results for the 50 target strains and the 31 non-target strains. Two strains needed 48 h incubation time to give typical colonies on the *Brilliance* Listeria Agar plates.

During the extension study (2007) run for an additional confirmation test (O.B.I.S. Mono test), all the *L. monocytogenes* strains gave the expected result using the O.B.I.S. Mono test (negative reaction: no coloration).

All the non-target strains apart from the *L. ivanovii*, returned a negative result. *L. ivanovii* strains gave a characteristic response on *Brilliance* Listeria Agar but confirmation with the O.B.I.S. Mono test made it possible to clearly differentiate *L. ivanovii* from *L. monocytogenes*.

The negative results are available in two or three days depending on the products tested and the positive results in two or four days depending on the confirmation applied.

The Listeria Precis detection method for *L. monocytogenes* fulfils all the ISO 16140-2/A1:2024 and AFNOR technical rule requirements.

- **Interlaboratory study**

The data and interpretations comply with the EN ISO 16140-2/A1:2024 requirements.
The Listeria Precis method is considered equivalent to the ISO reference method.

The data and the interpretation of the methods comparison study and of the interlaboratory study fulfill the requirements of the standard EN ISO 16140-2/A1:2024. The Listeria Precis method is considered as equivalent to the standard EN ISO 11290-1:2017.

4. Extension studies (2022 and 2025)

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

4.1. Sensitivity study

4.1.1. Protocols applied during extension studies

- **Incubation times:**

The broth, 24 LEB, and alternate method agar plates, *Brilliance* Listeria Agar (ISO), were incubated at the minimum time of the tolerance interval (20 h for the broth and 22 h for the plates).

- **Confirmations:**

Presumptive positive results were confirmed by PrecisCheck kit, O.B.I.S. Mono test, Microbact Listeria 12L Kit, Rhamnose test (for *L. monocytogenes* presumptive colonies) and by the realization of the tests described in the reference method after purification.
For extension realized in 2025, only two confirmations were used, although the end user can still use all the confirmation options mentioned above. The expert laboratory confirmed characteristics colonies observed on *Brilliance* Listeria Agar (ISO) by:

- Tests of the reference method from an isolated colony,
- Microbact Listeria 12L Kit.

An additional confirmation protocol was performed, as required by ISO 16140-2:2016, consisting of sub-culturing 0.1 mL of the 24 LEB enriched in a Fraser tube, incubated for 24 ± 2 h at 37 ± 1°C, before streaking on PALCAM and another chromogenic agar media, incubated for 24 ± 2 h at 37 ± 1°C.

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

Storage of the broths for 72 h at 5 ± 3°C was carried out. The alternative method was applied from the stored enriched broths for positive and discordant samples. A confirmation was realized with a rapid test.
The final results are interpreted according to ISO 16140-2/A1:2024, using the acceptability limits of unpaired methods.

4.1.2. Number and nature of the samples

A total of 523 samples were tested across all categories for these extension studies.
Samples analyzed by category and type are presented in Table 21.

Table 21: Distribution of the negative and positive samples per category and type

Category		Type		Positive	Negative	Total
❶	Multi-component foods 25 g	a	Ready-to-eat	15	13	28
		b	Ready-to-reheat	9	11	20
		c	Pastries and egg-based products	11	10	21
		Total		**35**	**34**	**69**
❷	Meat products 25 g	a	Raw products (frozen or fresh)	12	10	22
		b	Meat based products ready to reheat	11	10	21
		c	Raw and cooked delicatessen	14	12	26
		Total		**37**	**32**	**69**
❸	Milk and Dairy products 25 g	a	Raw milk cheeses	11	10	21
		b	Other products based on raw milks	10	10	20
		c	Heat treated dairy products	10	10	20
		Total		**31**	**30**	**61**
❹	Seafood and fishery products 25 g	a	Raw products (fresh, frozen)	10	11	21
		b	Smoked, marinated	12	11	23
		c	Ready-to-eat or ready-to-reheat	10	11	21
		Total		**32**	**33**	**65**
❺	Vegetables 25 g	a	Raw vegetable products (fresh, frozen)	10	12	22
		b	Mapped vegetables and heat processed vegetables	12	10	22
		c	Vegetables based preparations, processed vegetables	8	12	20
		Total		**30**	**34**	**64**
❻	Production environmental samples	a	Process & cleaning waters	12	9	21
		b	Dusts and residues	11	12	23
		c	Surface sampling	9	14	23
		Total		**32**	**35**	**67**
❼	Dairy products 125 g	a	Raw milk cheeses	10	12	22
		b	Other products based on raw milks	8	12	20
		c	Heat treated dairy products	15	10	25
		Total		**33**	**34**	**67**
❽	Multi-component foods 125 g	a	Ready-to-eat	10	10	20
		b	Ready-to reheat	11	10	21
		c	Pastries and egg-based products	9	11	20
		Total		**30**	**31**	**61**
All categories				**260**	**263**	**523**

4.1.3. Artificial contaminations

Artificial contamination was carried out with strains after an injury treatment, in accordance with the requirements of the validation standard and the AFNOR Validation Technical Board (see Appendix J). Table 22 gives the distribution of the positive samples per level of contamination.

Table 22: Distribution of the positive samples per level (cl: contamination level)

Positive samples	Naturally contaminated samples	Artificially contaminated samples						Total
		Spiking			Seeding			
		cl ≤ 5	5 < cl ≤ 10	10 < cl ≤ 30	cl ≤ 3	3 < cl ≤ 10	cl > 10	
260	**79**	**8**	**0**	**0**	**110**	**0**	**0**	**197**
	0	**2**	**0**	**0**	**41**	**20**	**0**	**63**
/	30.4%	3.8%	0%	0%	58.1%	7.7%	0%	100%

For all categories, 30.4 % of the samples were naturally contaminated.

4.1.4. Results

Raw data are shown in Appendix K. Table 23 shows the results of the sensitivity study for all categories.

Table 23: Results of the sensitivity study for both methods (R+/-: reference method positive or negative, A+/-: alternative method positive or negative, PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation)

Category	Response	R+	R-
Multi-component foods ❶	A+	PA = 29	PD = 4
	A-	TND = 2	TNA = 34
Meat products ❷	A+	PA = 29	PD = 5
	A-	TND = 3	TNA = 32
Milk and Dairy products ❸	A+	PA = 26	PD = 2
	A-	TND = 3	TNA = 30
Seafood and fishery products ❹	A+	PA = 24	PD = 3
	A-	TND = 5	TNA = 33
Vegetables ❺	A+	PA = 24	PD = 4
	A-	TND = 2	TNA = 34
Production environmental samples ❻	A+	PA = 25	PD = 3
	A-	TND = 4	TNA = 35
Dairy products 125 g ❼	A+	PA = 26	PD = 3
	A-	TND = 4	TNA = 34
Multi-component foods 125 g ❽	A+	PA = 25	PD = 2
	A-	TND = 3	TNA = 31
All categories	A+	**PA = 208**	**PD = 26**
	A-	**TND = 26**	**TNA = 263**

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

The set of results obtained were used to calculate the relative trueness, the sensitivity and the false positive ratio for each of the categories and for all the categories, according to the formulas set out in the EN ISO 16140-2/A1:2024 standard (Table 24).

Table 24: Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR)

Category		Type	PA	$PA_{FP(alt)}$	NA	$NA_{FN(alt)}$	PD	ND	$ND_{FN(alt)}$	$PD_{FP(alt)}$	TND	TNA	SE_{alt} %	SE_{ref} %	RT %	FPR %	FNR %	N+
❶ Multi-component foods	a	Ready-to-eat	11	0	13	0	3	1	0	0	1	13	93,3	80,0	85,7	0,0	0,0	15
	b	Ready-to reheat	7	0	11	0	1	1	0	0	1	11	88,9	88,9	90,0	0,0	0,0	9
	c	Pastries and egg-based products	11	0	10	0	0	0	0	0	0	10	100,0	100,0	100,0	0,0	0,0	11
		Total	**29**	**0**	**34**	**0**	**4**	**2**	**0**	**0**	**2**	**34**	**94,3**	**88,6**	**91,3**	**0**	**0**	**35**
❷ Meat products	a	Raw (frozen and fresh)	10	0	10	0	0	2	0	0	2	10	83,3	100,0	90,9	0,0	0,0	12
	b	Meat based products ready-to-reheat	8	0	10	0	3	0	0	0	0	10	100,0	72,7	85,7	0,0	0,0	11
	c	Raw and cooked delicatessen	11	0	12	0	2	1	0	0	1	12	92,9	85,7	88,5	0,0	0,0	14
		Total	**29**	**0**	**32**	**0**	**5**	**3**	**0**	**0**	**3**	**32**	**91,9**	**86,5**	**88,41**	**0**	**0**	**37**
❸ Dairy products	a	Raw milk cheeses	11	0	10	0	0	0	0	0	0	10	100,0	100,0	100,0	0,0	0,0	11
	b	Other products based on raw milks	6	0	10	0	2	2	0	0	2	10	80,0	80,0	80,0	0,0	0,0	10
	c	Heat treated dairy products	9	0	10	0	0	1	0	0	1	10	90,0	100,0	95,0	0,0	0,0	10
		Total	**26**	**0**	**30**	**0**	**2**	**3**	**0**	**0**	**3**	**30**	**90,3**	**93,5**	**91,8**	**0**	**0**	**31**
❹ Seafood and fishery products	a	Raw products (fresh, frozen)	9	0	11	0	0	1	0	0	1	11	90,0	100,0	95,2	0,0	0,0	10
	b	Smoked, marinated	8	0	11	0	1	3	0	0	3	11	75,0	91,7	82,6	0,0	0,0	12
	c	Ready-to-eat or ready-to-reheat	7	0	11	0	2	1	0	0	1	11	90,0	80,0	85,7	0,0	0,0	10
		Total	**24**	**0**	**33**	**0**	**3**	**5**	**0**	**0**	**5**	**33**	**84,4**	**90,6**	**87,69**	**0**	**0**	**32**
❺ Vegetables	a	Raw products (fresh, frozen)	7	0	12	0	1	2	0	0	2	12	80,0	90,0	86,4	0,0	0,0	10
	b	Mapped vegetables and heat processed	10	0	10	0	2	0	0	0	0	10	100,0	83,3	90,9	0,0	0,0	12
	c	Preparations and processed vegetables	7	0	12	0	1	0	0	0	0	12	100,0	87,5	95,0	0,0	0,0	8
		Total	**24**	**0**	**34**	**0**	**4**	**2**	**0**	**0**	**2**	**34**	**93,3**	**86,7**	**90,6**	**0**	**0**	**30**
❻ Environmental samples	a	Process and cleaning waters	9	0	9	0	2	1	0	0	1	9	91,7	83,3	85,7	0,0	0,0	12
	b	Dusts and residues	8	0	12	0	1	2	0	0	2	12	81,8	90,9	87,0	0,0	0,0	11
	c	Surface sampling	8	0	14	0	0	1	0	0	1	14	88,9	100,0	95,7	0,0	0,0	9
		Total	**25**	**0**	**35**	**0**	**3**	**4**	**0**	**0**	**4**	**35**	**87,5**	**90,6**	**89,6**	**0**	**0**	**32**
❼ Dairy products 125 g	a	Raw milk cheeses	9	0	12	0	0	1	0	0	1	12	90,0	100,0	95,5	0,0	0,0	10
	b	Other products based on raw milks	7	0	12	0	0	1	0	0	1	12	87,5	100,0	95,0	0,0	0,0	8
	c	Heat treated dairy products	10	0	10	0	3	2	0	0	2	10	86,7	80,0	80,0	0,0	0,0	15
		Total	**26**	**0**	**34**	**0**	**3**	**4**	**0**	**0**	**4**	**34**	**87,9**	**90,9**	**89,6**	**0,0**	**0,0**	**33**
❽ Multi-component foods 125 g	a	Ready-to-eat	10	0	10	0	0	0	0	0	0	10	100,0	100,0	100,0	0,0	0,0	10
	b	Ready-to reheat	10	0	10	0	1	0	0	0	0	10	100,0	90,9	95,2	0,0	0,0	11
	c	Pastries and egg-based products	5	0	11	0	1	3	0	0	3	11	66,7	88,9	80,0	0,0	0,0	9
		Total	**25**	**0**	**31**	**0**	**2**	**3**	**0**	**0**	**3**	**31**	**90,0**	**93,3**	**91,8**	**0,0**	**0,0**	**30**
All categories			**208**	**0**	**263**	**0**	**26**	**26**	**0**	**0**	**26**	**263**	**90,0**	**90,0**	**90,1**	**0,0**	**0,0**	**260**

The results for all categories are summarized in Table 25 below.

Table 25: Summary of the results for all categories

Parameter	Formula EN ISO 16140-2/A1:2024	Listeria Precis method
Sensitivity of the alternative method (SE_{alt})	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)}\ x\ 100\ \%$	90.0 %
Sensitivity of the reference method (SE_{ref})	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)}\ x\ 100\ \%$	90.0 %
Relative trueness (RT)	$RT = \frac{(PA + TNA)}{N} x 100\ \%$	90.1 %
False positive ratio (FPR)	$FPR = \frac{PA_{FP(alt)} + PD_{FP\ (alt)}}{TNA}\ x\ 100\ \%$	0.0 %
False negative ratio (FNR)	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD}$	0.0 %

4.1.6. Analysis of discordant results

Discordant results are examined according to the standard ISO 16140-2/A1:2024.
The negative deviations are given in Table 26 and the positive deviations in Table 27.

Table 26: Negative deviations

Cate-gory	Type	#	Sample	Contamination						ISO 11290-1*	Listeria Precis - 24 LEB 20h at 37°C								
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level	Result *L.mono*	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	PrecisCheck™ lateral flow *L.mono*	Result	Agreement	ISO 16140 tests Fraser+AL+Pal+ID
1	a	2319188	Wrap crudités	ac	*L. mono + L. seeligeri*	RJT457 ADTW22	Seeding	/	1.0+ 1.2	P	∅	/	/	/	/	/	A	ND	O&A:ø - Pal:ø
1	b	2281374	Pizza vege	nc	/	/	/	/	/	P	EL	/	/	/	/	/	A	ND	O&A:ø - Pal:ø
2	a	2281395	Raw rooster	nc	/	/	/	/	/	P	∅	/	/	/	/	/	A	ND	O&A:ø - Pal:ø
2	a	2319199	Raw meat beef	ac	*L. mono*	CLG389	Seeding	/	2,8	P	∅	/	/	/	/	/	A	ND	O&A:ø - Pal:ø
2	c	2319204	Smoked sausage	nc	/	/	/	/	/	P	∅	/	/	/	/	/	A	ND	O&A:ø - Pal:ø
3	b	2281483	White cheese with raw milk	ac	*L. mono*	BMU793	Seeding	/	2,2	P	EM Bis: DM (4) halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	A	ND	*L.monocytogenes*
3	b	2318988	Raw cow's milk	nc	/	/	/	/	/	P	EL	/	/	/	/	/	A	ND	O&A:ø - Pal:ø
3	c	2201438	Pasteurized milk cheese "Roquefort"	ac	*L. mono*	FMJ725	Seeding	/	0,8	P	EL Bis: DL (3) halo	*L.monocytogenes (after réiso)*	*L.mono*	+	*L.monocytogenes*	+	A	ND	O&A:DL(4) halo - Pal: EL *L. monocytogenes*
4	a	2333603	Julienne fillet	ac	*L. mono*	LUK409	Seeding	/	2,6	P	EL	/	/	/	*Fraser x3 : -/-/-*	/	A	ND	O&A:ø - Pal:ø
4	b	2281418	Salmon tartare with oil	nc	/	/	/	/	/	P	EL	/	/	/	/	/	A	ND	O&A:ø - Pal:ø
4	b	2281427	Smoked herring	nc	/	/	/	/	/	P	EM	/	/	/	/	/	A	ND	O&A:ø - Pal:ø
4	b	2316952	Smoked hering	nc	/	/	/	/	/	P	∅	/	/	/	/	/	A	ND	O&A:EL - Pal:EL
4	c	2333607	Crab crumbs	ac	*L. mono*	LUK409	Seeding	/	2,6	P	∅	/	/	/	*After Fraser: L.monocytogenes*	/	A (FN)	ND	*L.monocytogenes*
5	a	2281443	Lettuce	ac	*L. mono*	BSV775	Seeding	/	2,0	P	EM	/	/	/	*Conf after Fraser: L.mono*	/	A (FN)	ND	O&A: AM halo - Pal: AM *L. monocytogenes*
5	a	2333610	Melon	ac	*L. mono*	XBB696	Seeding	/	0,8	P	∅	/	/	/	/	/	A	ND	O&A:ø - Pal:ø
6	a	2319313	Process water fish industry	/	/	/	/	/	/	P	EL	/	/	/	/	/	A	ND	O&A:ø - Pal:EL
6	b	2333631	Blood PAT residue	ac	*L. mono*	RCJ280	Spiking	0,9	0,6	P	EH	/	/	/	/	/	A	ND	O&A:EM - Pal:EM
6	b	2333864	Plant residues (bagging)	ac	*L. mono*	RGM836	Seeding	/	2,2	P	∅	/	/	/	/	/	A	ND	O&A:EL - Pal:EL
6	c	2333811	Swab egg product environment area 2	nc	/	/	/	/	/	P	∅	/	/	/	/	/	A	ND	O&A:∅ - Pal:EL
7	a+	2869922	Goat cheese with raw milk	ac	*L.monocytogenes*	RKG938	Seeding	/	1,6	P	ø	/	/	/	/	/	A	ND	O&A:ø - Pal:ø
7	b+	2976921	raw goat milk	ac	*L.monocytogenes*	RKT730	Seeding	/	4,6	P	- (EL)	/	/	/	/	/	A	ND	O&A:ø - Pal:ø
7	c+	2869918	Pasteurized sheep's milk cheese "Feta"	ac	*L.monocytogenes*	RKG938	Seeding	/	1,6	P	ø	/	/	/	/	/	A	ND	O&A:ø - Pal:ø
7	c+	2976929	Feta with pasteurized milk	ac	*L.monocytogenes*	RKG938	Seeding	/	2,4	P	- (EL)	/	/	/	/	/	A	ND	O&A:ø - Pal:ø
8	c+	2939450	Peach and fig tart	ac	*L.monocytogenes*	KYR941	Seeding	/	1,0	P	ø	/	/	/	/	/	A	ND	O&A:ø - Pal:ø
8	c+	2986109	Lemon meringue tartlet	ac	*L.monocytogenes*	JJRF78	Seeding	/	3,0	P	ø	/	/	/	/	/	A	ND	O&A:ø - Pal:ø
8	c+	2986113	Chocolate eclair	ac	*L.monocytogenes*	BSZ273	Seeding	/	2,6	P	ø	/	/	/	/	/	A	ND	O&A:ø - Pal:ø

Table 27: Positive deviations

Cate-gory	Type	#	Sample	Conta-mination						ISO 11290-1*							Listeria Precis - 24 LEB 20h at 37°C						
										O&A	Palcam	Fraser tube		Conf.		Result L.mono	Brilliance	Confirmation	OBIS	Rhamnose	ISO	Result	Agreement
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification								
1	a	2317055	Cooked beef salad	nc	/	/	/	/	/	EL	EL	∅	∅	/	/	A	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD
1	a	2319187	Sandwich	ac	*L. mono*	RJT457	Seeding	/	1,0	∅	∅	∅	∅	/	/	A	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD
1	a	2319189	Piémontaise	ac	*L. mono*	ALB748	Seeding	/	1,8	∅	∅	∅	∅	/	/	A	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD
1	b	2281375	Pizza Regina	nc	/	/	/	/	/	EL	EL	∅	EL	/	/	A	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD
2	b	2281478	Bacon focaccia	ac	*L. mono*	ALB748	Seeding	/	1,4	EL	EL	EL	EL	/	/	A	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD
2	b	2281480	Sauteed deer	ac	*L. mono*	JBV888	Seeding	/	1,8	∅	∅	∅	∅	/	/	A	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD
2	b	2281481	Beef kidneys in red wine	ac	*L. mono*	JBV888	Seeding	/	1,8	∅	∅	∅	∅	/	/	A	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD
2	c	2281401	Sausage	nc	/	/	/	/	/	∅	∅	∅	∅	/	/	A	AL halo (5)	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD
2	c	2316938	Merguez	nc	/	/	/	/	/	∅	∅	EL	EL	/	/	A	CL halo + DM ∅ halo	*L.monocytogenes + L. welshimeri*	*L.mono + L.spp*	+ (*L.mono*)	*L.mono + L.welshimeri*	P	PD
3	b	2281352	Raw milk	ac	*L. mono*	BMU793	Seeding	/	1,6	∅	∅	∅	∅	/	/	A	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD
3	b	2281353	Raw farm milk	ac	*L. mono*	BMU793	Seeding	/	1,6	EM	∅	∅	∅	/	/	A	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD
4	b	2319218	Marinated shrimps	ac	*L. mono*	BGT523	Seeding	/	1,8	∅	∅	∅	∅	/	/	A	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD
4	c	2281419	Shrimp fritter	nc	/	/	/	/	/	EM	EM	∅	EM	/	/	A	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD
4	c	2281421	Cod accra	nc	/	/	/	/	/	∅	∅	∅	∅	/	/	A	AL halo + AM ø halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ (*L.mono*)	*L.mono + L.innocua*	P	PD
5	a	2247923	Mushrooms	nc	/	/	/	/	/	AL ø halo	AL	AL ø halo	AL	/	*L.innocua*	A	AM ø halo + AL halo	*L.innocua+L.mono*	*L.mono + L.spp*	/	*L.innocua+L.mono*	P	PD
5	b	2333612	Remoulade celery	ac	*L. mono*	BVU991	Seeding	/	2,0	∅	∅	∅	∅	/	/	A	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD
5	b	2333616	Beets	ac	*L. mono*	BVU991	Seeding	/	2,0	EL	EL	∅	∅	/	/	A	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD
5	c	2333619	Pesto vegetables lasagna	ac	*L. mono*	BXQ019	Seeding	/	2,6	EM	EL	∅	EL	/	/	A	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD
6	a	2333627	Poultry line process water	nc	/	/	/	/	/	∅	∅	∅	∅	/	/	A	AL halo (2)	*L.monocytogenes (after réiso)*	*L.mono*	+	*L.monocytogenes*	P	PD
6	a	2333789	Process water pastry industry	ac	*L.mono+L.innocua*	LCM223+ GPQ140	Seeding		2.0+2.2	AM ∅ halo	AM	AM ∅ halo	AM	/	*L.innocua*	A	AL halo + AM ∅ halo	*L.monocytogenes +L.innocua*	*L.mono + L.spp*	+	*L.monocytogenes +L.innocua*	P	PD
6	b	2333862	Poultry dust (feathers)	ac	*L. mono*	REY111	Spiking	0,7	4,6	EL	EL	EL	EL	/	/	A	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	P	PD
7	c+	2976926	Fresh sheep's cream with past	ac	*L.monocytogenes*	FMJ325	Seeding	/	3,2	ø	ø	ø	ø	/	/	A	+ (BL)	*L.monocytogenes*	/	/	*L.monocytogenes*	P	PD
7	c+	2976928	Buffalo mozzarella with paste	ac	*L.monocytogenes*	RKG938	Seeding	/	2,4	ø	ø	ø	ø	/	/	A	+ (AL)	*L.monocytogenes*	/	/	*L.monocytogenes*	P	PD
7	c+	3054836	Milk powder	ac	*L.monocytogenes*	BLV059	Seeding	/	1,6	- (EL)	- (EL)	- (EL)	- (EL)	/	/	A	+ (AL)	*L.monocytogenes*	/	/	*L.monocytogenes*	P	PD
8	b+	2976324	Sweetbreads and scallops	ac	*L.monocytogenes*	BJF076	Seeding	/	1,8	- (EL)	- (EL)	- (EL)	- (EL)	/	/	A	+ (AL)	*L.monocytogenes*	/	/	*L.monocytogenes*	P	PD
8	c+	2986112	Flan	ac	*L.monocytogenes*	JJRF78	Seeding	/	3,0	ø	ø	ø	ø	/	/	A	+ (AL)	*L.monocytogenes*	/	/	*L.monocytogenes*	P	PD

Twenty-six negative deviations were observed: Eight from naturally contaminated samples and 18 from artificially contaminated samples.
For two artificially contaminated samples (2281483 and 2201438), a new streak of the broth on *Brilliance* Listeria Agar (ISO) allowed the recovery of less than five *L. monocytogenes* colonies.
For two other artificially contaminated samples (2333607 and 2281443), it was only possible to detect the presence of *L. monocytogenes* in the broth after a subculture of 24 LEB in Fraser broth.
For the fifteen other samples, it was not possible to recover *L. monocytogenes* from 24 LEB, even after a subculture in Fraser.
For all the samples tested in 2025, isolation of the enrichment broth on *Brilliance* Listeria Agar (ISO) as well as transfer to Fraser tube did not reveal the presence of *L. monocytogenes.* Six of them had a contamination level less or equal to 3 CFU/test portion.

Twenty-six positive deviations were observed: Eight from naturally contaminated samples and 18 from artificially contaminated samples.
For one naturally contaminated sample (2247923) and for one artificially contaminated sample (2333789), it is possible that the growth of another *Listeria* species, *Listeria innocua*, may have hidden or inhibited the growth of *L. monocytogenes.*
For all the samples tested in 2025, the confirmation tests gave a positive result.

In conclusion, 26 negative deviations and 26 positive deviations most probably come from the nature of the study design. In an unpaired study, because of the difference of sampling between both methods, and the use of naturally contaminated samples or seeded samples with low levels of contamination, no cell of *L. monocytogenes* may have been present in the sampling of one of the two methods.

4.1.7. Calculation and interpretation of data

Table 28 shows the difference between negative deviations and positive deviations and the acceptability limits.

Table 28: Acceptability limits

Category	Type		TND	PD	TND-PD	AL
❶ Multi-component foods	a	Ready-to-eat	1	3		
	b	Ready-to reheat	1	1		
	c	Pastries and egg-based products	0	0		
	Total		2	4	-2	3
❷ Meat products	a	Raw (frozen and fresh)	2	0		
	b	Meat based products ready-to-reheat	0	3		
	c	Raw and cooked delicatessen	1	2		
	Total		3	5	-2	3
❸ Dairy products	a	Raw milk cheeses	0	0		
	b	Other products based on raw milks	2	2		
	c	Heat treated dairy products	1	0		
	Total		3	2	1	3
❹ Seafood and fishery products	a	Raw products (fresh, frozen)	1	0		
	b	Smoked, marinated	3	1		
	c	Ready-to-eat or ready-to-reheat	1	2		
	Total		5	3	2	3
❺ Vegetables	a	Raw products (fresh, frozen)	2	1		
	b	Mapped vegetables and heat processed	0	2		
	c	Preparations and processed vegetables	0	1		
	Total		2	4	-2	3
❻ Environmental samples	a	Process and cleaning waters	1	2		
	b	Dusts and residues	2	1		
	c	Surface sampling	1	0		
	Total		4	3	1	3
❼ Dairy products 125 g	a	Raw milk cheeses	1	0		
	b	Other products based on raw milks	1	0		
	c	Heat treated dairy products	2	3		
	Total		4	3	1	3
❽ Multi-component 125 g	a	Ready-to-eat	0	0		
	b	Ready-to reheat	0	1		
	c	Pastries and egg-based products	3	1		
	Total		3	2	1	3
All categories			**26**	**26**	**0**	**7**

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

4.1.8. Confirmations

For samples analyzed during the extension in 2022, all the positive samples obtained were confirmed by the tests described in the reference method, by the O.B.I.S. Mono test, using a biochemical micro-gallery (Microbact Listeria 12L), by the Rhamnose test and by the PrecisCheck Listeria monocytogenes Kit.
Note that according to EN ISO 16140-2:2016, all negative samples were confirmed by the reference method.

For four samples, negative by the alternative method: 2281483 (Raw milk cottage cheese), 2333607 (Crab crumbs), 2281443 (Lettuce) and 2201438 (Pasteurized blue cheese "Roquefort"), only the additional confirmation protocol of the ISO 16140-2:2016 standard allowed recovering the strains in the enrichment broth (transfer in Fraser broth and streaking on O&A and PALCAM).

For samples analyzed during the extension in 2025, all the positive samples obtained (characteristic colonies on *Brilliance* Listeria Agar (ISO)) were confirmed by the realization of Microbact Listeria 12L Kit and by the tests described in the reference method.
Note that according to EN ISO 16140-2:2016, all negative samples were confirmed by the reference method.
All positive samples observed could be confirmed by the confirmation tests carried out.

4.1.9. Enrichment broth storage at 5 ± 3°C for 72 hours

A stability study of the enriched broths stored at 5 ± 3°C for 72 h was performed on all positive and discordant samples. After storage, the broths were reanalyzed and confirmed.

Table 29 shows the evolution of the results between the results of the broths analyzed before and after cold storage.

Table 29: Evolution of the results due to cold storage

Category	Type	N° sample	Before storage	After storage
❷ Meat products	b	2281479	NA	PD
	c	2281400	PA	ND
❸ Dairy products	b	2281483	ND	PA
	c	2201438	ND	PA
❺ Vegetables	a	2281443	ND	PA
❻ Environmental samples	a	2333627	PD	NA
	b	2333630	PA	ND
❼ Dairy products 125 g	c	2976928	PD	NA

Table 30 shows the difference between negative deviations and positive deviations and the acceptability limits.

Table 30: acceptability limits after cold storage

Category	Type		TND	PD	TND-PD	AL
❶ Multi-component foods	a	Ready-to-eat	1	3		
	b	Ready-to reheat	1	1		
	c	Pastries and egg-based products	0	0		
	Total		2	4	-2	3
❷ Meat products	a	Raw (frozen and fresh)	2	0		
	b	Meat based products ready-to-reheat	0	4		
	c	Raw and cooked delicatessen	2	2		
	Total		4	6	-2	3
❸ Dairy products	a	Raw milk cheeses	0	0		
	b	Other products based on raw milks	1	2		
	c	Heat treated dairy products	0	0		
	Total		1	2	-1	3
❹ Seafood and fishery products	a	Raw products (fresh, frozen)	1	0		
	b	Smoked, marinated	3	1		
	c	Ready-to-eat or ready-to-reheat	1	2		
	Total		5	3	2	3
❺ Vegetables	a	Raw products (fresh, frozen)	1	1		
	b	Mapped vegetables and heat processed	0	2		
	c	Preparations and processed vegetables	0	1		
	Total		1	4	-3	3
❻ Environmental samples	a	Process and cleaning waters	1	1		
	b	Dusts and residues	3	1		
	c	Surface sampling	1	0		
	Total		5	2	3	3
❼ Dairy products 125 g	a	Raw milk cheeses	1	0		
	b	Other products based on raw milks	1	0		
	c	Heat treated dairy products	2	2		
	Total		4	2	2	3
❽ Multi-component foods	a	Ready-to-eat	0	0		
	b	Ready-to reheat	0	1		
	c	Pastries and egg-based products	3	1		
	Total		3	2	1	3
All categories			**25**	**25**	**0**	**7**

The alternative method produces results comparable to the reference method after storage of the broths for 72 h at 5 ± 3°C.

4.1.10. ISO 6887 specific preparations

As presented during the project to the Technical Committee in June 2022, different samples were analyzed by comparing the application of the specific preparation rules described in ISO 6887. The results are presented in Appendix L but have not been taken into account in the statistical interpretation. The results showed that the preparation of the samples according to ISO 6887 rules had no impact on the results obtained. This means method users can follow the ISO 6887 rules in combination with the Listeria Precis method protocol, when needed.

4.1.11. Conclusion of the sensitivity study

The statistical tests of the EN ISO 16140-2/A1:2024 standard conclude that the alternative method produces comparable results to the reference method.

4.2. Relative level of detection study

4.2.1. Matrices used

Various "food matrix-strain" pairs were studied in parallel using the reference method and the alternative method, for the categories studied (Table 31).

Table 31: Matrix-strain pairs proposed for the RLOD study

Category	Test sample	Matrix	Strain	Origin
❶ **Multi-component foods**	25 g	Deli salad: “piémontaise”	*L. monocytogenes 1/2b ou 3b ou 7* FLD375	Greek salad
❷ **Meat products**	25 g	Rillettes	*L. monocytogenes 1/2c* TED200	Rillettes
❸ **Dairy products**	25 g	Raw milk	*L. monocytogenes 1/2b* CLM641	Raw milk cheese
❹ **Seafood and fishery products**	25 g	Smoked salmon	*L. monocytogenes 1/2a* CHT701	Smoked salmon
❺ **Vegetables**	25 g	Ready-to-cook vegetables	*L. monocytogenes 4b* QDB363	Mushroom soup
❻ **Production environmental samples**	25 g	Process water	*L. monocytogenes 1/2c* AEU531	Environment
❼ **Dairy products**	125 g	Raw milk	*L. monocytogenes 1/2 ou 3b ou7* BMU793	Raw milk cream
❽ **Multi-component foods**	125 g	Ready-to-eat poultry and pork based “pâté en croute”	*L. monocytogenes* BMX449	Mixed salad with meat

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

4.2.2. Contamination protocol

Three levels of contamination were prepared consisting of a negative control level, a low level, and a higher level.
The negative control level shall not produce positive results. Five replicates were tested for this level.
The low level shall be the theoretical detection level, and will be contaminated at 0.7 - 1 CFU per test portion to obtain fractional recovery results. Twenty replicates were tested for this level.
The higher level shall be just above the theoretical detection level, and will be contaminated at 2 - 3 CFU per test portion. Five replicates were tested for this level.

The seeding protocol was used. Bulk contamination was performed on the matrix for the different levels of contamination, then the matrix was stored at 5 ± 3°C for 48 h days before analysis.

For the "pâté en croûte" matrix, thermal stress was carried out before inoculation and cold storage of the matrix in order to harmonize the protocol with the AOAC requirements.
Samples were then analyzed by the reference and the alternative method.

4.2.3. Results

The detailed results tables are set out in Appendix M.
The RLOD is defined as the ratio of the LODs of the alternative method and the reference method: RLOD= LOD_{alt} / LOD_{ref}.
The RLODs calculations were performed according to the standard EN ISO 16140-2/A1:2024 using the Excel spreadsheet available for download at http://standards.iso.org/iso/16140, with unknown concentrations. Values of the RLODs are set out in Table 32.
The combined RLODs values were calculated according to the weight of the test samples and to the study design.

Table 32: RLODs values for all categories (RLOD: the estimated relative level of detection value, RLODU: the upper limit of the 95% confidence interval for RLOD, RLODL: the lower limit of the 95% confidence interval for RLOD, b=ln(RLOD): logarithm of the RLOD value, sd(b): standard deviation of b, z-Test statistic: absolute value of the test statistic of the z-Test with the null hypothesis H0: b=0, p-value: p-value of the z-Test).

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
❶Multi-component foods	**1,280**	0,536	3,057	0,247	0,435	0,568	0,570	**2.5**
❷Meat products	**0,358**	0,138	0,925	-1,028	0,475	2,164	1,970	
❸Milk & Dairy products	**1,148**	0,485	2,713	0,138	0,430	0,320	0,749	
❹Seafood products	**1,249**	0,550	2,835	0,222	0,410	0,542	0,588	
❺Vegetables	**1,112**	0,533	2,322	0,106	0,368	0,289	0,773	
❻Environmental samples	**0,679**	0,278	1,659	-0,388	0,447	0,868	1,614	
❼Dairy products 125g	**0,843**	0,297	2,397	-0,170	0,522	0,326	1,256	
❽Multi-component foods 125 g	**1,935**	0,761	4,925	0,660	0,467	1,414	0,157	
Combined	**0,996**	**0,747**	**1,328**	**-0,004**	**0,144**	**0,028**	**1,022**	

The LOD_{50} calculations according to Wilrich & Wilrich POD-LOD calculation program - version 12, are given in Table 33.

Table 33: LOD_{50} for the alternative and reference method

Matrix/Strain	LOD50% (CFU/test sample) Alternative method	LOD50% (CFU/test sample) Reference method
❶ *Deli salad: "piémontaise" / L. monocytogenes 1/2b ou 3b ou 7* FLD375	1.057	0.884
❷ *Rillettes / L. monocytogenes 1/2c TED200*	0.449	1.025
❸ *Raw milk / L. monocytogenes 1/2b CLM641*	0.632	0.501
❹ *Smoked salmon / L. monocytogenes 1/2a CHT701*	0.777	0.622
❺ *Ready-to- cook vegetables / L. monocytogenes 4b QDB363*	0.668	0.602
❻ *Process water / L. monocytogenes 1/2c* AEU531	0.969	1.442
❼ *Raw milk / L. monocytogenes* BMU793	0.621	0.707
❽ *Ready-to-eat poultry based "pâté en croute" / L. monocytogenes* BMX449	1.435	0.856
Combined	**0.826**	**0.699**

4.2.4. Interpretation and conclusion

The RLODs values are below the acceptability limit set at 2.5 for "un-paired" categories as stated in ISO 16140-2:2016.
In conclusion, alternative method and the reference method show similar LODs values for the detection of *L. monocytogenes* in the categories tested.

4.3. Conclusion of the extensions

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

In the sensitivity study of this extension, five food categories and environmental samples were tested. The protocol of the alternative method shows 26 positive deviations (PD) and 26 negative deviations (ND). The observed values for (TND- PD) are below or equal to the acceptability limit for each category, for all categories and for all sample sizes tested.

The RLOD was all below the AL fixed at 2.5 for the unpaired data study whatever the matrix/strain pairs for the protocol tested.

The data and the interpretation of the methods extension comparison study fulfill the requirements of the standard EN ISO 16140-2/A1:2024. The Listeria Precis method for the detection of *L. monocytogenes* is considered as equivalent to the standard EN ISO 11290-1:2017.

5. General conclusion

The data and the interpretation of the method comparison study, interlaboratory study and extension studies fulfill the requirements of the standard EN ISO 16140-2/A1:2024. The Thermo Scientific™ Listeria Precis™ (Detection of *Listeria monocytogenes*) method for the detection of *L. monocytogenes* is considered as equivalent to the EN ISO 11290-1:2017 reference method.

Le Lion d’Angers, August 26, 2025
Guillaume MESNARD
Method Validation Supervisor

APPENDICES

Appendix A – Flow diagram of the alternative method: *Listeria* Precis

All matrices (except meat products)

Primary enrichment in

ONE Broth *Listeria* (9 x)

↓

xg or xml sample

↓

Incubation 24 h ± 2 h

at 30°C ± 1°C

↓

10µl streaking onto

Brilliance™ Listeria Agar

↓

Incubation 24 h ± 2 h

at 37°C ± 1°C

↓

Typical colonies (blue-green with halo)

↓ No

Absence of *Listeria monocytogenes*

↓ Yes

Confirmatory tests:

- tests described in reference method
- OBIS test

Meat products

Primary enrichment in

ONE Broth *Listeria* (9 x)

↓

xg or xml sample

↓

Incubation 24 h ± 2 h

at 30°C ± 1°C

↓

10µl streaking onto

Brilliance™ Listeria Agar

↓

Incubation 24 h ± 2 h

at 37°C ± 1°C

↓

Typical colonies (blue-green with halo)

↓ No

Reincubate plates 24 h ± 2 h at 37°C ± 1°C

↓

Typical colonies

↓ No

Absence of *Listeria monocytogenes*

↓ Yes

↓ Yes

Confirmatory tests:

- tests described in reference method
- OBIS test

APPENDIX B
EN ISO 11290-1:2017

Diagram of the procedure as described in the standard

25 g of sample +
225 ml of half-Fraser broth

↓

Incubation at 30±1°C for 25±1 h

↓

Transfer of 0.1 ml in 10 ml of Fraser broth

↓

Incubation at 37±1°C for 24±2 h

↓

Plating out on:
- Agar *Listeria* according to Ottaviani and Agosti
- Second selective medium

↓

AL acc. O&A: incubation at 37±1°C for 24±2 h and for 24±2 h
Other selective medium: incubation as specified

↓

Confirmation: 1 typical colony on 1 selective medium,
up to a maximum of 5 colonies on each medium
Streaking on non-selective agar
Incubation at 37°C for 21±3 h or until sufficient growth

↓

Listeria monocytogenes

Mandatory tests:
- Microscopic apect
- β-haemolysis
- L-rhamnose
- D-xylose

Optional tests:
- Catalase
- Motility at 25°C
- CAMP test

***Listeria* spp**

Mandatory tests:
- Microscopic apect
- Catalase

Optional tests:
- VP test
- Motility at 25°C

Appendix C - Artificial contamination of the samples

*ASEPT results

N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g	
18PC SC1*	Côte de porc	Pork meat			Cross contamination 27h 4°C			+
19PC SC1*	Côte 1ère d'agneau	Lamb			Cross contamination 27h 4°C			+
20PC SC1*	Noix de veau	Veal meat			Cross contamination 27h 4°C			+
21PC SC1*	Boulette de veau à la provençale	Seasoned veal meat			Cross contamination 27h 4°C			+
22PC SC1*	Escalope de veau hachée	Ground veal meat			Cross contamination 27h 4°C			+
23PC SC1*	Foie de veau	Veal liver			Cross contamination 27h 4°C			+
24PC SC1*	Viande hachée	Ground beef			Cross contamination 27h 4°C			+
25PC SC1*	Escalope de veau	Veal meat			Cross contamination 27h 4°C			-
15PC SC3*	Terrine de campagne au poivre vert	Terrine	*L.monocytogenes* 1/2a	Salad	Spiking-HT 30min 55°C	0,48	5,0	+
19PC SC3*	Rosette en fuseau	Delicatessen	*L.monocytogenes* 1/2b	Smoked salmon	Spiking HT 30min 55°C	1,07	20,0	-
20PC SC3*	Mortadella	Delicatessen	*L.monocytogenes* 1/2a	Salad	Spiking-HT 30min 55°C	0,48	5,0	+
1 OD SC2*	Poudre d'œufs	Egg powder	*L.monocytogenes* 1/2b	Siphon	Spiking-30 min 55°C and 40 min -20°C	0,4	0,5	-
2 OD SC2*	Poudre d'œufs	Egg powder	*L.monocytogenes* 1/2b	Siphon	Spiking-30 min 55°C and 40 min -20°C	0,4	0,5	-
3 OD SC2*	Poudre d'œufs	Egg powder	*L.monocytogenes* 1/2b	Siphon	Spiking-30 min 55°C and 40 min -20°C	0,4	0,5	-
4 OD SC2*	Poudre d'œufs	Egg powder	*L.monocytogenes* 1/2b	Siphon	Spiking-30 min 55°C and 40 min -20°C	0,4	0,5	+
5 OD SC2*	Poudre d'œufs	Egg powder	*L.monocytogenes* 1/2b	Siphon	Spiking-30 min 55°C and 40 min -20°C	0,4	0,5	+
16 PL SC3*	Brin de paille	Pasteurized cheese			Cross contamination with raw milk cheese 24h 4°C			+

N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g	
17 PL SC3*	Livarot	Pasteurized cheese			Cross contamination with raw milk cheese 24h 4°C			+
18 PL SC3*	Mozzarella	Pasteurized cheese			Cross contamination with raw milk cheese 24h 4°C			+
19 PL SC3*	Carré Ambassador	Pasteurized cheese			Cross contamination with raw milk cheese 24h 4°C			+
20 PL SC3*	Coulommiers	Pasteurized cheese			Cross contamination with raw milk cheese 24h 4°C			+
21 PL SC3*	Coulommiers	Pasteurized cheese			Cross contamination with raw milk cheese 5 weeks 4°C			+
22 PL SC3*	Saint Paulin	Pasteurized cheese			Cross contamination with raw milk cheese 5 weeks 4°C			+
23 PL SC3*	Camembert épicerie	Pasteurized cheese			Cross contamination with raw milk cheese 5 weeks 4°C			+
24 PL SC3*	Port Salut entier plastifié	Pasteurized cheese			Cross contamination with raw milk cheese 5 weeks 4°C			+
25 PL SC3*	Cousteron	Pasteurized cheese			Cross contamination with raw milk cheese 5 weeks 4°C			+
15 PP SC1*	Filet de perche	Raw fish	*L.monocytogenes* 1/2b	Smoked salmon	Spiking-3 days at -20°C and 30 min 50°C	0,7	1,0	+
16 PP SC1*	Filet de grenadier	Raw fish	*L.monocytogenes* 1/2b	Smoked salmon	Spiking-3 days at -20°C and 30 min 50°C	0,7	1,0	-
17 PP SC1*	Filet de sabre	Raw fish	*L.monocytogenes* 1/2b	Smoked salmon	Spiking-3 days at -20°C and 30 min 50°C	0,7	1,0	+
18 PP SC1*	Filet de flétan	Raw fish	*L.monocytogenes* 1/2b	Smoked salmon	Spiking-3 days at -20°C and 30 min 50°C	0,7	1,0	-
19 PP SC1*	Filet de lieu noir	Raw fish	*L.monocytogenes* 1/2b	Smoked salmon	Spiking-3 days at -20°C and 30 min 50°C	0,7	1,0	+
20 PP SC1*	Pavé de saumon	Salmon	*L.monocytogenes* 1/2b	Smoked salmon	Spiking-3 days at -20°C and 30 min 50°C	0,7	1,0	+
17 PP SC3*	Terrine de saint Jacques	Terrine of fish	*L.monocytogenes* 4e	Raw milk	Spiking-HT 30min 55°C	1,09	5,0	+
19 PP SC3*	Jambon de la mer au crabe	RTE fish	*L.monocytogenes* 1/2b	Smoked salmon	Spiking-HT 30min 55°C	1,07	5,0	+

N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g	
49 E*	Poussières d'environnement laitier	Dusts	*L.monocytogenes* 43	/	Spiking-30 min 60°C	0,2	<1	+
50 E*	Poussières d'environnement laitier	Dusts	*L.monocytogenes* 43	/	Spiking-30 min 60°C	0,2	<1	+
51 E*	Poussières d'environnement laitier	Dusts	*L.monocytogenes* 43	/	Spiking-30 min 60°C	0,2	<1	+
52 E*	Poussières d'environnement laitier	Dusts	*L.monocytogenes* 43	/	Spiking-30 min 60°C	0,2	<1	+
53 E*	Poussières d'environnement laitier	Dusts	*L.monocytogenes* 43	/	Spiking-30 min 60°C	0,2	<1	-
54 E*	Poussières d'environnement laitier	Dusts	*L.monocytogenes* 43	/	Spiking-30 min 60°C	0,2	<1	+
61 E*	Poussières d'environnement laitier	Dusts	*L.monocytogenes* 43	/	Spiking-45 min 50°C and 2h at -80°C	0,4	3,0	+
62 E*	Poussières d'environnement laitier	Dusts	*L.monocytogenes* 43	/	Spiking-45 min 50°C and 2h at -80°C	0,4	3,0	+
63 E*	Poussières d'environnement laitier	Dusts	*L.monocytogenes* 43	/	Spiking-45 min 50°C and 2h at -80°C	0,4	3,0	+
64 E*	Poussières d'environnement laitier	Dusts	*L.monocytogenes* 43	/	Spiking-45 min 50°C and 2h at -80°C	0,4	3,0	+
65 E*	Poussières d'environnement laitier	Dusts	*L.monocytogenes* 43	/	Spiking-45 min 50°C and 2h at -80°C	0,4	3,0	-
66 E*	Poussières d'environnement laitier	Dusts	*L.monocytogenes* 18	/	Spiking-30 min 50°C and 2h at -80°C	0,3	7,0	+
67 E*	Poussières d'environnement laitier	Dusts	*L.monocytogenes* 18	/	Spiking-30 min 50°C and 2h at -80°C	0,3	7,0	+
68 E*	Poussières d'environnement laitier	Dusts	*L.monocytogenes* 18	/	Spiking-30 min 50°C and 2h at -80°C	0,3	7,0	+
69 E*	Poussières d'environnement laitier	Dusts	*L.monocytogenes* 18	/	Spiking-30 min 50°C and 2h at -80°C	0,3	7,0	+
70 E*	Poussières d'environnement laitier	Dusts	*L.monocytogenes* 18	/	Spiking-30 min 50°C and 2h at -80°C	0,3	7,0	+
4920	Blancs d'œuf pasteurisé	Pasteurized white egg	*L.monocytogenes* Ad1757	Egg product	Seeding-48h 2-8°C	/	0-1-1-1-0 (0,6)	+

N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g	
4921	Œuf entier liquide pasteurisé	Pasteurized whole egg	*L.monocytogenes* JL2862	White egg	Seeding-48h 2-8°C	/	1-0-2-1-1 (1,0)	+
4922	Jaune d'œufs liquide pasteurisé	Pasteurized yellow egg	*L.monocytogenes* Ad1195	Omelette	Seeding-48h 2-8°C	/	2-2-1-1-0 (1,2)	+
4923	Crème anglaise	Custard	*L.monocytogenes* Ad1757	Egg product	Seeding-48h 2-8°C	/	0-1-1-1-0 (0,6)	+
4924	Far breton aux pruneaux	Pastry	*L.monocytogenes* JL2862	White egg	Seeding-48h 2-8°C	/	1-0-2-1-1 (1,0)	+
4925	Moka	Pastry	*L.monocytogenes* Ad1195	Omelette	Seeding-48h 2-8°C	/	2-2-1-1-0 (1,2)	+
4926	Tarte tatin aux pommes	Pastry	*L.monocytogenes* Ad1757	Egg product	Seeding-48h 2-8°C	/	0-1-1-1-0 (0,6)	+
4927	Crème anglaise	Custard	*L.monocytogenes* JL2862	White egg	Seeding-48h 2-8°C	/	1-0-2-1-1 (1,0)	+
4928	Far breton aux pruneaux	Pastry	*L.monocytogenes* Ad1195	Omelette	Seeding-48h 2-8°C	/	2-2-1-1-0 (1,2)	+
4929	Moka	Pastry	*L.monocytogenes* Ad1757	Egg product	Seeding-48h 2-8°C	/	0-1-1-1-0 (0,6)	+
4930	Tarte tatin aux pommes	Pastry	*L.monocytogenes* JL2862	White egg	Seeding-48h 2-8°C	/	1-0-2-1-1 (1,0)	-
5188	Coule de blanc d'œuf	White egg liquid	*L.monocytogenes* Ad1757	Egg product	Seeding-48h 2-8°C	/	0-1-3-1-2 (1,4)	+
5189	Coule de jaune d'œuf	Yellow egg liquid	*L.monocytogenes* JL2862	White egg	Seeding-48h 2-8°C	/	1-2-2-2-2 (1,8)	+
5196	Filet de sardines	Pilchards fillets	*L.monocytogenes* Ad1412	Smoked salmon	Seeding-48h 2-8°C	/	1-1-0-4-1 (1,4)	+
5197	Filet de maquereau	Fillet mackerel	*L.monocytogenes* Ad1412	Smoked salmon	Seeding-48h 2-8°C	/	1-1-0-4-1 (1,4)	+
5198	Lieu noir	Mackerel fillets	*L.monocytogenes* Ad1192	Fish	Seeding-48h 2-8°C	/	1-1-0-2-5 (1,8)	+
5199	Parmentier de poisson	RTRH (fish)	*L.monocytogenes* Ad1192	Fish	Seeding-48h 2-8°C	/	1-1-0-2-5 (1,8)	+
5200	Pavé de saumon purée de brocolis	RTRH (fish)	*L.monocytogenes* Ad1192	Fish	Seeding-48h 2-8°C	/	1-1-0-2-5 (1,8)	+

N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g	
5201	Champignons crus	Mushrooms	*L.monocytogenes* Ad1672	Zucchini	Seeding-48h 2-8°C	/	1-2-1-2-5 (2,2)	+
5202	Brocolis crus	Broccoli	*L.monocytogenes* Ad1212	Mushrooms	Seeding-48h 2-8°C	/	2-3-2-1-4 (2,4)	+
5203	Courgette crue	Zucchini	*L.monocytogenes* Ad545	Salad	Seeding-48h 2-8°C	/	3-1-4-1-1 (2,0)	+
5204	Poivron cru	Pepper	*L.monocytogenes* Ad543	Pepper	Seeding-48h 2-8°C	/	2-1-1-0-2 (1,2)	+
5205	Endive crue	Endive	*L.monocytogenes* Ad1672	Zucchini	Seeding-48h 2-8°C	/	1-2-1-2-5 (2,2)	+
5207	Poivron cru	Pepper	*L.monocytogenes* Ad545	Salad	Seeding-48h 2-8°C	/	3-1-4-1-1 (2,0)	+
5208	Poêlée de légumes	Cooked vegetables	*L.monocytogenes* Ad543	Pepper	Seeding-48h 2-8°C	/	2-1-1-0-2 (1,2)	+
5211	Parmentier de poisson	RTRH (fish)	*L.monocytogenes* Ad1412	Smoked salmon	Seeding-48h 2-8°C	/	1-1-0-4-1 (1,4)	+
5373	Coule de jaune d'œuf	Liquid egg yolk	*L.monocytogenes* Ad668	Chicken	Seeding-48h 2-8°C	/	3-3-4-3-1 (2,8)	+
5374	Coule d'œuf entier	Whole liquid egg	*L.monocytogenes* Ad667	Chicken	Seeding-48h 2-8°C	/	3-2-5-2-0 (2,4)	+
5375	Coule d'œuf entier	Whole liquid egg	*L.monocytogenes* Ad236	Poultry	Seeding-48h 2-8°C	/	1-2-3-2-2 (2,0)	+
5376	Flan pâtissier	Pastry	*L.monocytogenes* Ad668	Chicken	Seeding-48h 2-8°C	/	3-3-4-3-1 (2,8)	+
5377	Tartelette au citron meringuée	Pastry	*L.monocytogenes* Ad667	Chicken	Seeding-48h 2-8°C	/	3-2-5-2-0 (2,4)	+
5378	Far aux pruneaux	Pastry	*L.monocytogenes* Ad236	Poultry	Seeding-48h 2-8°C	/	1-2-3-2-2 (2,0)	+
5491	Poudre d'œuf entier	Whole egg powder	*L.monocytogenes* Ad1195	Omelette	Seeding-lyophilized 15 days ambient temperature	/	10,0	+
5492	Poudre de blanc d'œuf	White egg powder	*L.monocytogenes* Ad1195	Omelette	Seeding-lyophilized 15 days ambient temperature	/	10,0	+
7345	Jaune d'œuf sec pasteurisé	Yellow egg powder	*L.monocytogenes* Ad1195	Omelette	Seeding-lyophilized 15 days ambient temperature	/	<1	-
7346	Œuf entier sec pasteurisé	Whole egg powder	*L.monocytogenes* Ad1195	Omelette	Seeding-lyophilized 15 days ambient temperature	/	<1	-
7347	Poudre de blanc d'œuf pasteurisé	White egg powder	*L.monocytogenes* Ad1195	Omelette	Seeding-lyophilized 15 days ambient temperature	/	<1	-
7801	Poudre de blanc d'œuf	White egg powder	*L.monocytogenes* Ad236	Poultry	Spiking-HT 30min 56°C	1,23	6-4-4-1-10 (5,0)	-

N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g	
7802	Poudre de blanc d'œuf	White egg powder	*L.monocytogenes* Ad668	Poultry	Spiking-HT 30min 56°C	1,12	3-0-4-2-0 (1,8)	-
7803	Jaune d'œuf sec pasteurisé	Yellow egg powder	*L.monocytogenes* Ad236	Poultry	Spiking-HT 30min 56°C	1,23	6-4-4-1-10 (5,0)	+

Appendix D - Sensitivity study: raw data

Legend

H-: characteristic *Listeria* colonies
without halo H+: characteristic *Listeria*
colonies with halo
-: no typical colonies but presence of background
microflora st: plate without any colony
PA: positive agreement
NA: negative agreement
ND: negative deviation
PD: positive deviation
PPNA: positive presumptive negative agreement
PPND : positive presumptive negative deviation
NC: Non characteristic colony on TSYEA
d: doubtful colony
H: 100% pure culture
M: 50% *L. monocytogenes* culture
L: 25% *L. monocytogenes* culture
PHI: no halo
pp: no growth
*: blue colony without halo

	ADRIA Développement results
	ASEPT results

MEAT PRODUCTS																	
Sample N°	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: Listeria Precis							Cate-gory	Type
			Half Fraser		Fraser 1		Identification	L. mono result	22 h at 30°C ONE Broth Listeria								
									*Brilliance*TM Listeria Agar (PO5165A)		Confirmations		Final result	Agreement Ref/Alt 24h	ISO 11290-1 (on negative samples)		
			O&A	Palcam	O&A	Palcam			24h	48h (only for meats)	OBIS tests (DALAase reaction)	Reference tests					
1PC SC1	Escalope de dinde	Turkey meat	M	+(M)	+(L)	+(L)	/	+	M	M	/	/	+	PA	/	1	a
2PC SC1	Foie de veau	Veal liver	-	-	-	-	/	-	-	-	/	/	-	NA	/	1	a
3PC SC1	Tranche de gigot	Lamb	-	-	-*	-	/	-	-(PP)	-	/	/	-	NA	/	1	a
4PC SC1	Côte de porc	Pork meat	M	+(M)	M	+(M)	/	+	M	H	/	/	+	PA	/	1	a
5PC SC1	Gésiers de poulet	Chicken meat	-*	+(L)	-*	+(L)	/	-	-	-	/	/	-	NA	/	1	a
6PC SC1	Magret cru	Duck meat	L	+(L)	-(FI)	-(FI)	/	+	M	M	/	/	+	PA	/	1	a
7PC SC1	Foie cru	Veal liver	M(mix)	+	M(mix)	+	/	+	M	M	/	/	+	PA	/	1	a
8PC SC1	Foie cru	Veal liver	M(mix)	+	M(mix)	+	/	+	M	M	/	/	+	PA	/	1	a
9PC SC1	Escalope de dinde	Turkey meat	L	+	M(mix)	+	/	+	M	M	/	/	+	PA	/	1	a
10PC SC1	Côte de porc	Pork meat	L	-	M(mix)	+	/	+	-	L	/	/	+	PA	/	1	a
11PC SC1	Escalope de dinde	Turkey meat	+(3col)	+	+	+	/	+	M	M	/	/	+	PA	/	1	a
12PC SC1	Côte de porc	Pork meat	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	1	a
13PC SC1	Escalope de dinde	Turkey meat	+	+	+	+	/	+	M	M	/	/	+	PA	/	1	a
14PC SC1	Escalope de veau	Veal meat	+(1col)	+(1col)	+(L)	+	/	+	-pp	-pp	/	/	-	ND	/	1	a
15PC SC1	Côte de porc	Pork meat	-	-	-	-	/	-	-	-	/	/	-	NA	/	1	a
16PC SC1	Escalope de dinde	Turkey meat	+	+	+	+	/	+	M	M	/	/	+	PA	/	1	a
17PC SC1	Escalope de veau	Veal meat	-*	+	-*	+	/	-	L	L	/	/	+	PD	/	1	a
18PC SC1	Côte de porc	Pork meat	-pp	+(1col)	+	+	/	+	L	L	/	/	+	PA	/	1	a
19PC SC1	Côte 1ière d'agneau	Lamb	L	+	+	+	/	+	M	M	/	/	+	PA	/	1	a
20PC SC1	Noix de veau	Veal meat	-pp	+(1col)	+	+	/	+	-*	L	/	/	+	PA	/	1	a
23PC SC1	Foie de veau	Veal liver	-pp	+(1col)	+	+	/	+	M	M	/	/	+	PA	/	1	a
25PC SC1	Escalope de veau	Veal meat	-*	+(5col)	-*(H)	+	/	-	-pp	-pp	/	/	-	NA	/	1	a
26PC SC1	Coquelet	Cockerel	M	+	H	+	/	+	H	H	/	/	+	PA	/	1	a
27PC SC1	Avant de lapin	Rabbit meat	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	1	a
28PC SC1	Côte de porc	Pork meat	L(50)	+	M(mix)	+	/	+	M	M	/	/	+	PA	/	1	a
29PC SC1	Faux-filet	Beef trim	M(59)	+	M(mix)	+	/	+	-*	L	/	/	+	PA	/	1	a
22PC SC1	Escalope de veau hachée	Ground veal meat	L(8)	+(8col)	+	+	/	+	M	M	/	/	+	PA	/	1	b
24PC SC1	Viande hachée	Ground beef	L(9)	+(20col)	+	+	/	+	M	M	/	/	+	PA	/	1	b
1PC SC2	Saucisse nature	Sausage	-	-	-*	-	/	-	-	-	/	/	-	NA	/	1	b
2PC SC2	Merguez	Merguez	Half fraser	+(M)	M	+	/	+	M	M	/	/	+	PA	/	1	b
3PC SC2	Steak haché	Ground beef	M	+(M)	M	+	/	+	-*	-*	/	/	-	ND	/	1	b
4PC SC2	Lardons nature	Bacon	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	1	b
5PC SC2	Andouillette	Chitterling	-	-	-	-	/	-	-	-	/	/	-	NA	/	1	b
6PC SC2	Chipolatas aux herbes	Sausages	L	+	M(mix)	+(NB)	/	+	M	M	/	/	+	PA	/	1	b
7PC SC2	Merguez	Merguez	L(6col)	+	H(mix)	+	/	+	M	M	/	/	+	PA	/	1	b
8PC SC2	Chipolatas nature	Sausages	-*	+(3col)	+	+	/	+	M	M	/	/	+	PA	/	1	b
9PC SC2	Merguez	Merguez	L(2col)	+(2col)	+(1col)	-	/	+	L	L	/	/	+	PA	/	1	b
10PC SC2	Chipolatas nature	Sausages	+(1col)	+	-*	+	/	+	-*	L	/	/	+	PA	/	1	b
11PC SC2	Chipolatas aux herbes	Sausages	+	+(2col)	+	+	/	+	L	L	/	/	+	PA	/	1	b
12PC SC2	Merguez	Merguez	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	1	b
13PC SC2	Chipolatas nature	Sausages	-*	*L.innocua*	-*	*L.innocua*	/	-	-*	L	/	/	+	PD	/	1	b

MEAT PRODUCTS																	
Sample N°	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: Listeria Precis 22 h at 30°C ONE Broth Listeria							Cate-gory	Type
			Half Fraser		Fraser 1		Identification	L. mono result	*Brilliance*™ Listeria Agar (PO5165A)		Confirmations		Final result	Agreement Ref/Alt 24h	ISO 11290-1 (on negative samples)		
			O&A	Palcam	O&A	Palcam			24h	48h (only for meats)	OBIS tests (DALAase reaction)	Reference tests					
14PC SC2	Merguez	Merguez	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	1	b
16PC SC2	Chipolatas oignons	Onion sausages	-pp	+(1col)	+	+	/	+	L	L	/	/	+	PA	/	1	b
17PC SC2	Steak haché	Ground beef	L	-	+	+	/	+	-*	-	/	/	-	ND	/	1	b
8PC SC3	Lardons de canard	Duck bacon	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	1	b
7149	Chausson congelé	RTRH (ham)	-	-	-	-	/	-	-	-	/	/	-	NA	-	1	b
21PC SC1	Boulette de veau à la provençale	Seasoned veal meat	L(5)	+(6col)	+	+	/	+	L	L	/	/	+	PA	/	1	c
15PC SC2	Cordon bleu de dindonneau	RTH turkey	-pp	-	-	-	/	-	-pp	-	/	/	-	NA	/	1	c
5106	Petit salé aux lentilles	RTH pork meat	st	st	st	st	/	-	st	st	/	/	-	NA	-	1	c
5107	Hachis Parmentier	RTH meat	st	st	st	-	/	-	st	st	/	/	-	NA	-	1	c
5108	Poulet tomates purée de courgettes	RTH chicken meat	st	st	st	st	/	-	-	-	/	/	-	NA	-	1	c
1PC SC3	Rillettes campagnardes	Delicatessen	-	-	-	-	/	-	-	-*	/	/	-	NA	/	1	c
2PC SC3	Pâté maison	Pâté	H 8mm	+	M(mix)	+	/	+	M	M	/	/	+	PA	/	1	c
3PC SC3	Andouille	Chitterling	-	-	-	-	/	-	-	-pp	/	/	-	NA	/	1	c
4PC SC3	Galantine	Galantine	L(3col)	+	M(mix)	+	/	+	M	M	/	/	+	PA	/	1	c
5PC SC3	Jambon blanc	White ham	-	-	-*	-	/	-	-*	-*	/	/	-	NA	/	1	c
6PC SC3	Trippes en gelée	Trippes	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	1	c
7PC SC3	Frites de poulet	RTH chicken	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	1	c
9PC SC3	Pâté en croute	Pâté	-	-	-	-	/	-	-*	-	/	/	-	NA	/	1	c
10PC SC3	Pâté de campagne	Pâté	-	-	-	-	/	-	-	-	/	/	-	NA	/	1	c
11PC SC3	Rillettes	Delicatessen	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	1	c
12PC SC3	Pâté	Pâté	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	1	c
13PC SC3	Mousse de foie	Pâté	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	1	c
14PC SC3	Rillettes	Delicatessen	-	-	-	-	/	-	-	-	/	/	-	NA	/	1	c
15PC SC3	Terrine de campagne au poivre vert	Terrine	+	+	+	+	/	+	L	L	/	/	+	PA	/	1	c
19PC SC3	Rosette en fuseau	Delicatessen	-	-	-	-	/	-	-	-	/	/	-	NA	/	1	c
20PC SC3	Mortadella	Delicatessen	-	-	+	+	/	+	-*	-*	/	/	-	ND	/	1	c
21PC SC3	Tripes	Trips	-pp	-pp	-	-	/	-	-pp	-pp	/	/	-	NA	/	1	c
22PC SC3	Saucisses cuites fumées	Smoked sausages	-	-	-	-	/	-	-*	-	/	/	-	NA	/	1	c
23PC SC3	Rosette	Delicatessen	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	1	c
24PC SC3	Rôti de porc	Roast pork	-	-	-	-	/	-	-	-	/	/	-	NA	/	1	c
25PC SC3	Rôti de bœuf	Roast beef	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	1	c
26PC SC3	Andouille	Chitterling	-	-	-	-	/	-	-	-	/	/	-	NA	/	1	c
4783	Poulet pané	RTRH chicken	-	-	st	-	/	-	H-	H-		*L.innocua*	-	NA	-	1	c
4784	Jambon à l'ancienne	Delicatessen	st	st	st	-	/	-	st	st	/	/	-	NA	-	1	c
4785	Fromage de tête aux herbes	Delicatessen	st	st	st	st	/	-	-	-	/	/	-	NA	-	1	c
4786	Saucisson à l'oignon	Sausage	-	-	-	st	/	-	-	-	/	/	-	NA	-	1	c
4787	Saucisse sèche de bœuf volaille	Low moisture beef sausage	-	st	H-	+	Camp -	-	H+d(1)	H+d(1)	-	+	+	PD	+	1	c
4788	Rillettes	Rillettes	st	st	st	st	/	-	st	st	/	/	-	NA	-	1	c
4789	Sandwich jambon salami emmenthal	Sandwich (delicatessen)	st	-	st	-	/	-	st	-	/	/	-	NA	-	1	c
7146	Sandwich poulet tomate œuf	Sandwich (chicken, tomato, egg)	st	st	st	st	/	-	H-	H-	/	/	-	NA	-	1	c
7147	Paëlla	RTRH (Paella)	-	st	st	st	/	-	-	-	/	/	-	NA	-	1	c
7429	Rosette	Delicatessen	st	st	st	st	/	-	st	-	/	/	-	NA	-	1	c
7430	Saucisse sèche de volaille	Delicatessen	H+	+	/	/	*L. mono*	+	H+	H+	-	+	+	PA		1	c

EGG PRODUCTS																	
Sample N°	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: Listeria Precis							Cate-gory	Type
			Half Fraser		Fraser 1		Identification	L. mono result	22 h at 30°C ONE Broth Listeria								
			O&A	Palcam	O&A	Palcam			Brilliance™ Listeria Agar (PO5165A) 24h	Brilliance™ Listeria Agar (PO5165A) 48h	Confirmations: OBIS tests (DALAase reaction)	Confirmations: Reference tests	Final result	Agreement Ref/Alt 24h	ISO 11290-1 (on negative samples)		
1 OD SC1	Œuf entier liquide	Liquid whole egg	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	2	a
2 OD SC1	Œuf liquide entier	Liquid whole egg	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	2	a
3 OD SC1	Œuf entier liquide	Liquid whole egg	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	2	a
4 OD SC1	Œuf entier liquide	Liquid whole egg	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	2	a
5 OD SC1	Œuf entier liquide	Liquid whole egg	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	2	a
6 OD SC1	Œuf entier liquide	Liquid whole egg	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	2	a
7 OD SC1	Œuf entier liquide	Liquid whole egg	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	2	a
8 OD SC1	Blanc d'œuf liquide	Liquid white egg	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	2	a
9 OD SC1	Blanc d'œuf liquide	Liquid white egg	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	2	a
10 OD SC1	Blanc d'œuf liquide	Liquid white egg	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	2	a
11 OD SC1	Blanc d'œuf liquide	Liquid white egg	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	2	a
12 OD SC1	Blanc d'œuf liquide	Liquid white egg	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	2	a
13 OD SC1	Jaune d'œuf liquide	Liquid yellow egg	L(5col)	+(3col)	-	-	/	+	L	L		*L. mono*	+	PA	/	2	a
14 OD SC1	Jaune d'œuf liquide	Liquid yellow egg	L	-	-*	-	/	+	M	M		*L. mono*	+	PA	/	2	a
15 OD SC1	Jaune d'œuf liquide	Liquid yellow egg	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	2	a
16 OD SC1	Jaune d'œuf liquide	Liquid yellow egg	+(1col)	-	+	+	/	+	L	L		*L. mono*	+	PA	/	2	a
17 OD SC1	Jaune d'œuf liquide	Liquid yellow egg	-pp	-	-	-	/	-	M	M		*L. mono*	+	PD	/	2	a
4920	Blancs d'œuf pasteurisé	Pasteurized white egg	st	st	H+	+	*L. mono*	+	H+	/	-	+	+	PA	/	2	a
4921	Œuf entier liquide pasteurisé	Pasteurized whole egg	st	st	st	st	/	-	H+	/	-	+	+	PD	/	2	a
4922	Jaune d'œufs liquide pasteurisé	Pasteurized yellow egg	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	PA	/	2	a
5188	Coule de blanc d'œuf	White egg liquid	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	PA	/	2	a
5189	Coule de jaune d'œuf	Yellow egg liquid	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	PA	/	2	a
5373	Coule de jaune d'œuf	Liquid egg yolk	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	PA	/	2	a
5374	Coule d'œuf entier	Whole liquid egg	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	PA	/	2	a
5375	Coule d'œuf entier	Whole liquid egg	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	PA	/	2	a
1 OD SC2	Poudre d'œufs	Egg powder	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	2	b
2 OD SC2	Poudre d'œufs	Egg powder	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	2	b
3 OD SC2	Poudre d'œufs	Egg powder	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	2	b
4 OD SC2	Poudre d'œufs	Egg powder	+	+(2col)	+	+	/	+	-pp	-	/	/	-	ND	/	2	b
5 OD SC2	Poudre d'œufs	Egg powder	-	+(10col)	+	+	/	+	L	L		*L. mono*	+	PA	/	2	b
6 OD SC2	Poudre d'œufs	Egg powder	-	-	-	-	/	-	-	-	/	/	-	NA	/	2	b
7 OD SC2	Poudre d'œufs	Egg powder	-	-	-	-	/	-	-	-	/	/	-	NA	/	2	b
8 OD SC2	Poudre d'œufs	Egg powder	-	-	-	-	/	-	-	-	/	/	-	NA	/	2	b
9 OD SC2	Poudre d'œufs	Egg powder	-	-	-	-	/	-	-	-	/	/	-	NA	/	2	b
10 OD SC2	Poudre d'œufs	Egg powder	-	-	-	-	/	-	-	-	/	/	-	NA	/	2	b
11 OD SC2	Poudre d'œufs	Egg powder	-	-	-	-	/	-	-	-	/	/	-	NA	/	2	b
12 OD SC2	Poudre d'œufs	Egg powder	-	-	-	-	/	-	-	-	/	/	-	NA	/	2	b
13 OD SC2	Poudre d'œufs	Egg powder	-	-	+	+	/	+	-	-	/	/	-	ND	/	2	b
14 OD SC2	Poudre d'œufs	Egg powder	-	-	+	+	/	+	-	-	/	/	-	ND	/	2	b
5491	Poudre d'œuf entier	Whole egg powder	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	PA	/	2	b
5492	Poudre de blanc d'œuf	White egg powder	st	st	H+	+	*L. mono*	+	st	/	/	/	-	ND	+	2	b
7345	Jaune d'œuf sec pasteurisé	Yellow egg powder	st	-	st	st	/	-	st	/	/	/	-	NA	-	2	b
7346	Œuf entier sec pasteurisé	Whole egg powder	st	-	-	-	/	-	st	/	/	/	-	NA	-	2	b
7347	Poudre de blanc d'œuf pasteurisé	White egg powder	st	-	st	st	/	-	st	/	/	/	-	NA	-	2	b
7801	Poudre de blanc d'œuf	White egg powder	st	-	-	-	/	-	st	/	/	/	-	NA	+	2	b
7802	Poudre de blanc d'œuf	White egg powder	-	-	st	-	/	-	st	/	/	/	-	NA	-	2	b

Sample N°	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: Listeria Precis							Cate-gory	Type
			Half Fraser		Fraser 1		Identification	L. mono result	22 h at 30°C ONE Broth Listeria								
									Brilliance™ Listeria Agar (PO5165A)		Confirmations		Final result	Agreement Ref/Alt 24h	ISO 11290-1 (on negative samples)		
			O&A	Palcam	O&A	Palcam			24h	48h	OBIS tests (DALAase reaction)	Reference tests					
7803	Jaune d'œuf sec pasteurisé	Yellow egg powder	H+	+	H+	+	*L. mono*	+	H+	/	-	+	+	**PA**		2	b
6 OD SC3	Part de flan	Pastry	-	-	-	-	/	-	-	-	/	/	-	**NA**	/	2	c
7 OD SC3	Gland pâtissier	Pastry	-	-	-	-	/	-	-	-	/	/	-	**NA**	/	2	c
8 OD SC3	Flan aux œufs	Pastry	-	-	-	-	/	-	-	-	/	/	-	**NA**	/	2	c
9 OD SC3	petits pots de crème vanille	Pastry	-	-	-	-	/	-	-	-	/	/	-	**NA**	/	2	c
10 OD SC3	Crème à la noix de coco	Pastry	-	-	-	-	/	-	-	-	/	/	-	**NA**	/	2	c
11 OD SC3	Petit clafoutis aux cerises	Pastry	-	-	-	-	/	-	-	-	/	/	-	**NA**	/	2	c
12 OD SC3	Biscuit à la cuillère	Pastry	-	-	-	-	/	-	-	-	/	/	-	**NA**	/	2	c
13 OD SC3	Ile flottante	Pastry	-	-	-	-	/	-	-	-	/	/	-	**NA**	/	2	c
14 OD SC3	Crème anglaise	Custard	-	-	-	-	/	-	-	-	/	/	-	**NA**	/	2	c
15 OD SC3	Cœur fondant au chocolat	Pastry	-	-	-	-	/	-	-	-	/	/	-	**NA**	/	2	c
4923	Crème anglaise	Custard	H+	+	/	/	*L. mono*	+	st	/	/	/	-	**ND**	-	2	c
4924	Far breton aux pruneaux	Pastry	H+	+	/	/	*L. mono*	+	st	/	/	/	-	**ND**	-	2	c
4925	Moka	Pastry	H+	+	/	/	*L. mono*	+	st	/	/	/	-	**ND**	-	2	c
4926	Tarte tatin aux pommes	Pastry	st	st	st	st	/	-	H+	/	-	+	+	**PD**	/	2	c
4927	Crème anglaise	Custard	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	**PA**	/	2	c
4928	Far breton aux pruneaux	Pastry	st	st	st	st	/	-	H+	/	-	+	+	**PD**	/	2	c
4929	Moka	Pastry	st	st	st	st	/	-	H+	/	-	+	+	**PD**	/	2	c
4930	Tarte tatin aux pommes	Pastry	st	st	st	st	/	-	st	/	/	/	-	**NA**	-	2	c
5376	Flan pâtissier	Pastry	H+	+	/	/	*L. mono*	+	-	/		/	-	**ND**	-	2	c
5377	Tartelette au citron meringuée	Pastry	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	**PA**	/	2	c
5378	Far aux pruneaux	Pastry	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	**PA**	/	2	c
7148	Eclair au chocolat	Pastry	H+	+	H+	+	*L. mono*	+	H+	/	-	+	+	**PA**		2	c
7438	Eclair au chocolat	Pastry	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	**PA**		2	c

DAIRY PRODUCTS																	
Sample N°	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: Listeria Precis							Cate-gory	Type
			Half Fraser		Fraser 1		Identification	L. mono result	22 h at 30°C ONE Broth Listeria								
									Brilliance™ Listeria Agar (PO5165A)		Confirmations		Final result	Agreement Ref/Alt 24h	ISO 11290-1 (on negative samples)		
			O&A	Palcam	O&A	Palcam			24h	48h	OBIS tests (DALAase reaction)	Reference tests					
1 PL SC1	Camembert au lait cru	Raw milk cheese	-	-	-	-	/	-	-	-	/	/	-	NA	/	3	a
2 PL SC1	Camembert au lait cru de Normandie	Raw milk cheese	-	-	-	-	/	-	-*	-	/	/	-	NA	/	3	a
3 PL SC1	Camembert au lait cru moulé à la louche	Raw milk cheese	-	-	-	-	/	-	-*	-*	/	/	-	NA	/	3	a
4 PL SC1	Camembert au lait cru moulé à la louche	Raw milk cheese	-*	-	-	-	/	-	-*	-*	/	/	-	NA	/	3	a
5 PL SC1	Camembert au lait cru AOC	Raw milk cheese	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	3	a
6 PL SC1	Munster Hermitage	Raw milk cheese	-	-	-	-	/	-	-*	-*	/	/	-	NA	/	3	a
7 PL SC1	Reblochon fermier	Raw milk cheese	-	-	-	-	/	-	-*	-*	/	/	-	NA	/	3	a
8 PL SC1	Brie de Meaux	Raw milk cheese	-	-	-	-	/	-	-	-	/	/	-	NA	/	3	a
9 PL SC1	Reblochon fermier	Raw milk cheese	-	-	-	-	/	-	-*	-*	/	/	-	NA	/	3	a
10 PL SC1	St Marcellin	Raw milk cheese	-	-	-	-	/	-	-	-	/	/	-	NA	/	3	a
11 PL SC1	Camembert au lait cru	Raw milk cheese	-	-	-	-	/	-	-	-	/	/	-	NA	/	3	a
12 PL SC1	Livarot au lait cru	Raw milk cheese	-	-	-	-	/	-	-	-*	/	/	-	NA	/	3	a
13 PL SC1	Coulommiers au Lait cru	Raw milk cheese	-	-	-	-	/	-	-	-*	/	/	-	NA	/	3	a
14 PL SC1	Fromage de brebis	Raw milk cheese	M	+	L	+	/	+	M	M	/	/	+	PA	/	3	a
15 PL SC1	Fromage de brebis	Raw milk cheese	M	+	M	+	/	+	M	M	/	/	+	PA	/	3	a
16 PL SC1	Fromage de brebis	Raw milk cheese	M	+	M	+	/	+	M	M	/	/	+	PA	/	3	a
17 PL SC1	Cantal au lait cru	Raw milk cheese	-	-	-	-	/	-	-	-	/	/	-	NA	/	3	a
18 PL SC1	Cantal au lait cru	Raw milk cheese	-	-	-	-	/	-	-	-	/	/	-	NA	/	3	a
19 PL SC1	Carottes de Cantal lait cru	Raw milk cheese	M	+	M	+	/	+	H	H	/	/	+	PA	/	3	a
20 PL SC1	Carottes de Cantal lait cru	Raw milk cheese	-	-	-	-	/	-	-	-	/	/	-	NA	/	3	a
21 PL SC1	Fromage au bleu	Raw milk cheese	M	+	M	+	/	+	M	M	/	/	+	PA	/	3	a
22 PL SC1	Saint Nectaire	Raw milk cheese	L	+(14col)	H	+	/	+	L	M	/	/	+	PA	/	3	a
23 PL SC1	Saint Nectaire	Raw milk cheese	L	+(14col)	H	+	/	+	L	M	/	/	+	PA	/	3	a
24 PL SC1	Tome	Raw milk cheese	-	-	-	-	/	-	L	L	/	/	+	PD	/	3	a
1 PL SC2	Lait cru	Raw milk	L(1col)	+(4col)	M	+(M)	/	+	M	M	/	/	+	PA	/	3	b
2 PL SC2	Lait cru	Raw milk	-	-	-	-	/	-	-	-	/	/	-	NA	/	3	b
3 PL SC2	Lait cru	Raw milk	-	-	-	-	/	-	L	L	/	/	+	PD	/	3	b
4 PL SC2	Lait cru	Raw milk	-	-	M	+	/	+	L	L	/	/	+	PA	/	3	b
5 PL SC2	Lait cru	Raw milk	-	-	-	-	/	-	-	-	/	/	-	NA	/	3	b
6 PL SC2	Lait cru	Raw milk	L(3col)	+(7col)	H	+(H)	/	+	M	M	/	/	+	PA	/	3	b
7 PL SC2	Lait cru	Raw milk	-	-	-	-	/	-	-	-	/	/	-	NA	/	3	b
8 PL SC2	Lait cru	Raw milk	L(31col)	+	H	+	/	+	M	M	/	/	+	PA	/	3	b
9 PL SC2	Lait cru	Raw milk	-	-	H	+(M)	/	+	L	L	/	/	+	PA	/	3	b
10 PL SC2	Lait cru	Raw milk	-	-	M	+	/	+	-	-	/	/	-	ND	/	3	b
11 PL SC2	Lait cru	Raw milk	M	+	H	+(H)	/	+	M	M	/	/	+	PA	/	3	b
12 PL SC2	Lait cru	Raw milk	L	+(7col)	M	+(M)	/	+	L	L	/	/	+	PA	/	3	b
13 PL SC2	Lait cru	Raw milk	-	-	-	+(H)	/	+	L	L	/	/	+	PA	/	3	b
14 PL SC2	Lait cru	Raw milk	-	-	-	-	/	-	-	-	/	/	-	NA	/	3	b
15 PL SC2	Lait cru	Raw milk	-	-	-	+	/	+	M	M	/	/	+	PA	/	3	b
16 PL SC2	Lait cru	Raw milk	M	+	H	+(H)	/	+	M	M	/	/	+	PA	/	3	b
17 PL SC2	Lait cru	Raw milk	-	-	-	-	/	-	-	-	/	/	-	NA	/	3	b
18 PL SC2	Lait cru	Raw milk	-	-	-	-	/	-	-	-	/	/	-	NA	/	3	b
19 PL SC2	Lait cru	Raw milk	L	-	H	+(H)	/	+	L	L	/	/	+	PA	/	3	b
20 PL SC2	Lait cru	Raw milk	-	+(1col)	M	+(M)	/	+	-	-	/	/	-	ND	/	3	b
21 PL SC2	Lait cru	Raw milk	L	+	M	+(H)	/	+	M	M	/	/	+	PA	/	3	b
22 PL SC2	Lait cru	Raw milk	-pp	-	-pp	-	/	-	-pp	-	/	/	-	NA	/	3	b

DAIRY PRODUCTS																	
Sample N°	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: Listeria Precis							Cate-gory	Type
			Half Fraser		Fraser 1		Identification	L. mono result	22 h at 30°C ONE Broth Listeria								
									Brilliance™ Listeria Agar (PO5165A)		Confirmations		Final result	Agreement Ref/Alt 24h	ISO 11290-1 (on negative samples)		
			O&A	Palcam	O&A	Palcam			24h	48h	OBIS tests (DALAase reaction)	Reference tests					
23 PL SC2	Lait cru	Raw milk	-pp	-	-pp	-	/	-	-pp	-pp	/	/	-	NA	/	3	b
1 PL SC3	Fromage de Neufchâtel	Pasteurized cheese	-	-	-	-	/	-	-	-	/	/	-	NA	/	3	c
2 PL SC3	Coulommiers	Pasteurized cheese	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	3	c
3 PL SC3	Camemberts	Pasteurized cheese	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	3	c
4 PL SC3	Petits camemberts	Pasteurized cheese	-*	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	3	c
5 PL SC3	Doré de l'Abbaye	Pasteurized cheese	-	-	-	-	/	-	-*	-*	/	/	-	NA	/	3	c
6 PL SC3	Fondant de port Salut	Pasteurized cheese	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	3	c
7 PL SC3	Coulommiers Ambassador	Pasteurized cheese	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	3	c
8 PL SC3	Cantadou aux 4 poivres	Pasteurized cheese	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	3	c
9 PL SC3	Pain de mozzarella	Pasteurized cheese	-	-	-	-	/	-	-*	-	/	/	-	NA	/	3	c
10 PL SC3	Babybel	Pasteurized cheese	-	-	-	-	/	-	-*	-	/	/	-	NA	/	3	c
11 PL SC3	Livarot	Pasteurized cheese	-*	+(L)	-*	+(18)	/	-	-*	-*	/	/	-	NA	/	3	c
12 PL SC3	Brin de paille	Pasteurized cheese	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	3	c
13 PL SC3	Livarot	Pasteurized cheese	M	+	M	+	/	+	M	M	/	/	+	PA	/	3	c
14 PL SC3	Livarot	Pasteurized cheese	M	+	M	+	/	+	M	M	/	/	+	PA	/	3	c
15 PL SC3	Livarot	Pasteurized cheese	L(4col)	+	M	+	/	+	M	M	/	/	+	PA	/	3	c
16 PL SC3	Brin de paille	Pasteurized cheese	M	+	+	+	/	+	M	M	/	/	+	PA	/	3	c
17 PL SC3	Livarot	Pasteurized cheese	M	+	+	+	/	+	M	M	/	/	+	PA	/	3	c
18 PL SC3	Mozzarella	Pasteurized cheese	M	+	+	+	/	+	M	M	/	/	+	PA	/	3	c
19 PL SC3	Carré Ambassador	Pasteurized cheese	M	+	+	+	/	+	H	H	/	/	+	PA	/	3	c
20 PL SC3	Coulommiers	Pasteurized cheese	M	+	+	+	/	+	M	H	/	/	+	PA	/	3	c
21 PL SC3	Coulommiers	Pasteurized cheese	M	+	+	+	/	+	M	H	/	/	+	PA	/	3	c
22 PL SC3	Saint Paulin	Pasteurized cheese	M	+	+	+	/	+	M	M	/	/	+	PA	/	3	c
23 PL SC3	Camembert épicerie	Pasteurized cheese	H	+	+	+	/	+	M	H	/	/	+	PA	/	3	c
24 PL SC3	Port Salut entier plastifié	Pasteurized cheese	H	+	+	+	/	+	M	H	/	/	+	PA	/	3	c
25 PL SC3	Cousteron	Pasteurized cheese	M	+	+	+	/	+	M	M	/	/	+	PA	/	3	c

SEAFOOD PRODUCTS																	
Sample N°	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: Listeria Precis							Cate-gory	Type
			Half Fraser		Fraser 1		Identification	L. mono result	22 h at 30°C ONE Broth Listeria								
									Brilliance™ Listeria Agar (PO5165A)		Confirmations		Final result	Agreement Ref/Alt 24h	ISO 11290-1 (on negative samples)		
			O&A	Palcam	O&A	Palcam			24h	48h	OBIS tests (DALAase reaction)	Reference tests					
1 PP SC1	Darne de saumon	Salmon	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	4	a
2 PP SC1	Harengs frais	Herring	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	4	a
3 PP SC1	Filet de julienne	Raw fish	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	4	a
4 PP SC1	Carpaccio de saumon	Salmon Carpaccio	+	+	+	+	/	+	L	L	/	/	+	PA	/	4	a
5 PP SC1	Carpaccio de saumon	Salmon Carpaccio	M	+	M	+	/	+	M	M	/	/	+	PA	/	4	a
9 PP SC1	Filet de perche	Raw fish	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	4	a
10 PP SC1	Filet de grenadier	Raw fish	-	-	-	-	/	-	-	-	/	/	-	NA	/	4	a
11 PP SC1	Filet de sabre	Raw fish	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	4	a
12 PP SC1	Filet de flétan	Raw fish	-	-	-	-	/	-	-	-	/	/	-	NA	/	4	a
13 PP SC1	Filet de lieu noir	Raw fish	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	4	a
14 PP SC1	Pavé de saumon	Salmon	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	4	a
15 PP SC1	Filet de perche	Raw fish	-	-	-	-	/	-	M	M	/	/	+	PD	/	4	a
16 PP SC1	Filet de grenadier	Raw fish	-	-	-	-	/	-	-	-	/	/	-	NA	/	4	a
17 PP SC1	Filet de sabre	Raw fish	-	-	-	-	/	-	L	L	/	/	+	PD	/	4	a
18 PP SC1	Filet de flétan	Raw fish	-	-	-	-	/	-	-	-	/	/	-	NA	/	4	a
19 PP SC1	Filet de lieu noir	Raw fish	-	-	-	-	/	-	L	L	/	/	+	PD	/	4	a
20 PP SC1	Pavé de saumon	Salmon	-	+	-	+	/	+	M	M	/	/	+	PA	/	4	a
21 PP SC1	Carpaccio de saumon	Salmon Carpaccio	-	-	-	-	/	-	-	-	/	/	-	NA	/	4	a
5196	Filet de sardines	Pilchards fillets	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	PA	/	4	a
5197	Filet de maquereau	Fillet mackerel	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	PA	/	4	a
5198	Lieu noir	Mackerel fillets	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	PA	/	4	a
1 PP SC2	Saumon fumé	Smoked salmon	-	-	-	-	/	-	-	-	/	/	-	NA	/	4	b
2 PP SC2	Truite fumée	Smoked trout	M	+	M	+	/	+	M	M	/	/	+	PA	/	4	b
3 PP SC2	Truite fumée	Smoked trout	H	+	H	+	/	+	H	H	/	/	+	PA	/	4	b
4 PP SC2	Saumon fumé	Smoked salmon	H	+	H	+	/	+	H	H	/	/	+	PA	/	4	b
5 PP SC2	Saumon fumé	Smoked salmon	H	+	H	+	/	+	H	H	/	/	+	PA	/	4	b
6 PP SC2	Saumon fumé	Smoked salmon	H	+	H	+	/	+	M	M	/	/	+	PA	/	4	b
7 PP SC2	Saumon fumé	Smoked salmon	H	+	H	+	/	+	M	M	/	/	+	PA	/	4	b
8 PP SC2	Mini-tranches de saumon fumé	Smoked salmon	-	-	-	-	/	-	-	-	/	/	-	NA	/	4	b
9 PP SC2	Emincé de saumon fumé	Smoked salmon	-*	+(3col)	-*	+	/	-	-	-	/	/	-	NA	/	4	b
10 PP SC2	Truite fumée	Smoked trout	+	+	+	+	/	+	M	M	/	/	+	PA	/	4	b
11 PP SC2	Saumon fumé	Smoked salmon	+	+	+	+	/	+	M	M	/	/	+	PA	/	4	b
12 PP SC2	Saumon fumé	Smoked salmon	-	-	-	-	/	-	-	-	/	/	-	NA	/	4	b
13 PP SC2	Chutes de saumon fumé	Smoked salmon	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	4	b
14 PP SC2	Truite fumée	Smoked trout	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	4	b
15 PP SC2	Saumon fumé	Smoked salmon	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	4	b
16 PP SC2	Dés apéritif saumon fumé	Smoked salmon	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	4	b
17 PP SC2	harengs doux fumé	Smoked trout	-	-	L(1col)	+	/	+	-	-	/	/	-	ND	/	4	b
18 PP SC2	Dés apéritif saumon fumé	Smoked salmon	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	4	b
19 PP SC2	Saumon fumé de Norvège	Smoked salmon	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	4	b
20 PP SC2	Lardons de saumon fumé	Smoked salmon	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	4	b
21 PP SC2	Lardons de saumon fumé	Smoked salmon	M	+	M	+	/	+	H	H	/	/	+	PA	/	4	b
22 PP SC2	Lardons de saumon fumé	Smoked salmon	M	+	M	+	/	+	H	H	/	/	+	PA	/	4	b
23 PP SC2	Lardons de saumon fumé	Smoked salmon	M	+	M	+	/	+	H	H	/	/	+	PA	/	4	b
24 PP SC2	Lardons de saumon fumé	Smoked salmon	M	+	M	+	/	+	H	H	/	/	+	PA	/	4	b
25 PP SC2	Lardons de saumon fumé	Smoked salmon	-	-	-	-	/	-	-	-	/	/	-	NA	/	4	b

SEAFOOD PRODUCTS																	
Sample N°	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: Listeria Precis							Cate-gory	Type
			Half Fraser		Fraser 1		Identification	L. mono result	22 h at 30°C ONE Broth Listeria								
									Brilliance™ Listeria Agar (PO5165A)		Confirmations		Final result	Agreement Ref/Alt 24h	ISO 11290-1 (on negative samples)		
			O&A	Palcam	O&A	Palcam			24h	48h	OBIS tests (DALAase reaction)	Reference tests					
26 PP SC2	Saumon fumé	Smoked salmon	M	+	M	+	/	+	M	M	/	/	+	**PA**	/	4	b
27 PP SC2	Lardons de saumon fumé	Smoked salmon	L(7col)	+	M	+	/	+	H	H	/	/	+	**PA**	/	4	b
1 PP SC3	Terrine de saumon	Terrine salmon	H	+(H)	H	+(H)	/	+	H	H	/	/	+	**PA**	/	4	c
2 PP SC3	Crevettes décortiquées	Shrimp	-	-	-	-	/	-	-pp	-	/	/	-	**NA**	/	4	c
3 PP SC3	Tarama	Egg lump	-	-	-	-	/	-	-pp	-	/	/	-	**NA**	/	4	c
4 PP SC3	Râpé de la mer	Terrine seafood	-	-	-	-	/	-	-pp	-	/	/	-	**NA**	/	4	c
5 PP SC3	Rillettes de la mer	Terrine seafood	-	-	-	-	/	-	-pp	-	/	/	-	**NA**	/	4	c
6 PP SC3	Filets de harengs	Herring	-	-	-	-	/	-	-pp	-	/	/	-	**NA**	/	4	c
7 PP SC3	Anchois à l'orientale	Anchovy	-	-	-	-	/	-	-pp	-	/	/	-	**NA**	/	4	c
8 PP SC3	Lardons de saumon	Bacon salmon	-	-	-	-	/	-	-pp	-	/	/	-	**NA**	/	4	c
9 PP SC3	Terrine de langoustine	Terrine of lobster	-	-	-	-	/	-	-pp	-	/	/	-	**NA**	/	4	c
10 PP SC3	Crevettes	Shrimp	-	-	-	-	/	-	-	-	/	/	-	**NA**	/	4	c
11 PP SC3	Tarama au saumon	Terrine of salmon	-	-	-	-	/	-	-	-	/	/	-	**NA**	/	4	c
12 PP SC3	Terrine de saumon	Terrine of salmon	-	-	-	-	/	-	-	-	/	/	-	**NA**	/	4	c
13 PP SC3	Toast au colin	RTE fish	-	-	-	-	/	-	-	-	/	/	-	**NA**	/	4	c
14 PP SC3	Jambon de la mer	RTE fish	-	-	-	-	/	-	-	-	/	/	-	**NA**	/	4	c
17 PP SC3	Terrine de saint Jacques	Terrine of fish	+	+	+	+	/	+	M	M	/	/	+	**PA**	/	4	c
19 PP SC3	Jambon de la mer au crabe	RTE fish	+	+	+	+	/	+	M	M	/	/	+	**PA**	/	4	c
20 PP SC3	Twin toast	RTE fish	+	+	+	+	/	+	M	M	/	/	+	**PA**	/	4	c
5199	Parmentier de poisson	RTRH (fish)	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	**PA**	/	4	c
5200	Pavé de saumon purée de brocolis	RTRH (fish)	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	**PA**	/	4	c
5211	Parmentier de poisson	RTRH (fish)	-	st	-	-	/	-	H+	/	-	+	+	**PD**	/	4	c

VEGETABLES																	
Sample N°	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: Listeria Precis							Cate-gory	Type
			Half Fraser		Fraser 1		Identification	L. mono result	22 h at 30°C ONE Broth Listeria								
									*Brilliance*TM Listeria Agar (PO5165A)		Confirmations		Final result	Agreement Ref/Alt 24h	ISO 11290-1 (on negative samples)		
			O&A	Palcam	O&A	Palcam			24h	48h	OBIS tests (DALAase reaction)	Reference tests					
1 PVD SC1b	Salade	Salad	-	-	-	-	/	-	-*	-*	/	/	-	NA	/	5	a
2 PVD SC1b	persil	Parsley	-	-	-	-	/	-	-*	-*	/	/	-	NA	/	5	a
3 PVD SC1b	Brocolis	Broccoli	-	-	-	-	/	-	-	-	/	/	-	NA	/	5	a
4 PVD SC1b	Radis	Radish	-	-	-	-	/	-	-	-	/	/	-	NA	/	5	a
5 PVD SC1b	Haricot plat	Beans	-pp	-pp	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	a
4801	Maïs grain	Corn	-	-	st	-	/	-	H+	/	-	+	+	PD	/	5	a
4805	Pommes de terre tranchées crues	Raw potatoes	st	st	st	st	/	-	st	/	/	/	-	NA	-	5	a
4807	Ciboulette	Chive	st	st	st	-	/	-	-	/	/	/	-	NA	-	5	a
4808	Persil	Parsley	st	-	st	st	/	-	-	/	/	/	-	NA	-	5	a
4979	Persil	Parsley	-	-	-	-	/	-	-	/	/	/	-	NA	-	5	a
4980	Champignons	Mushrooms	-	-	-	-	/	-	-	/	/	/	-	NA	-	5	a
4981	Aubergine	Eggplant	st	st	st	st	/	-	st	/	/	/	-	NA	-	5	a
4982	Courgette	Zucchini	-	-	-	-	/	-	-	/	/	/	-	NA	-	5	a
4983	Poireaux	Leeks	-	-	-	-	/	-	-	/	/	/	-	NA	-	5	a
5201	Champignons crus	Mushrooms	-	-	-	-	/	-	H+	/	-	+	+	PD	/	5	a
5202	Brocolis crus	Broccoli	-	-	-	-	/	-	H+	/	-	+	+	PD	/	5	a
5203	Courgette crue	Zucchini	H+	+			*L. mono*	+	H+	/	-	+	+	PA	/	5	a
5204	Poivron cru	Pepper	-	-	-	-	/	-	H+	/	-	+	+	PD	/	5	a
5205	Endive crue	Endive	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	PA	/	5	a
5207	Poivron cru	Pepper	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	PA	/	5	a
1 PVD SC2b	Poivron vert en lanière	Green pepper	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	b
2 PVD SC2b	Poivron jaune en lanière	Yellow pepper	+	+(18col)	+	+	/	+	-pp	-pp	/	/	-	ND	/	5	b
3 PVD SC2b	Poivron rouge en lanière	Red pepper	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	b
4 PVD SC2b	Poivron vert en lanière	Green pepper	-*	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	b
5 PVD SC2b	Poivron vert en lanière	Green pepper	-*	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	b
6 PVD SC2b	Poivron rouge en lanière	Red pepper	M	+	+	+	/	+	-pp	-pp	/	/	-	ND	/	5	b
8 PVD SC2b	Poivron rouge en lanière	Red pepper	-pp	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	b
9 PVD SC2b	Poivron jaune en lanière	Yellow pepper	-pp	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	b
10 PVD SC2b	Poivron jaune en lanière	Yellow pepper	-pp	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	b
11 PVD SC2b	Courgette	Zucchini	-pp	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	b
12 PVD SC2b	Poivron vert en cube	Green pepper	-pp	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	b
13 PVD SC2b	Poivron vert en lanière	Green pepper	L	+(7col)	L(4col)	+	/	+	M	M	/	/	+	PA	/	5	b
14 PVD SC2b	Poivron rouge en lanière	Red pepper	-	-	-	-	/	-	L	M	/	/	+	PD	/	5	b
15 PVD SC2b	Poivron rouge en cube	Red pepper	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	5	b
16 PVD SC2b	Poivron rouge en cube	Red pepper	-	-	-	-	/	-	M	M	/	/	+	PD	/	5	b
17 PVD SC2b	Poivron rouge en cube	Red pepper	+(18col)	+(9col)	+	+	/	+	L	L	/	/	+	PA	/	5	b
18 PVD SC2b	Poivron vert en lanière	Green pepper	+	+	+	+	/	+	H	H	/	/	+	PA	/	5	b
19 PVD SC2b	Poivron vert en lanière	Green pepper	+	+	+	+	/	+	M	M	/	/	+	PA	/	5	b
20 PVD SC2b	Poivron vert en lanière	Green pepper	+	+	+	+	/	+	M	H	/	/	+	PA	/	5	b
21 PVD SC2b	Poivron rouge en cube	Red pepper	-	-	-	-	/	-	-*	-*	/	/	-	NA	/	5	b
22 PVD SC2b	Poivron rouge en lanière	Red pepper	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	b
23 PVD SC2b	Poivron rouge en cube	Red pepper	+(5col)	+	+	+	/	+	M	M	/	/	+	PA	/	5	b
24 PVD SC2b	Poivron vert en cube	Green pepper	-	-	-	-	/	-	M	M	/	/	+	PD	/	5	b
25 PVD SC2b	Poivron vert en cube	Green pepper	+	+	+	+	/	+	M	M	/	/	+	PA	/	5	b
26 PVD SC2b	Poivron vert en lanière	Green pepper	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	b
27 PVD SC2b	Poivron vert en lanière	Green pepper	M	+	+	+	/	+	M	M	/	/	+	PA	/	5	b

VEGETABLES																	
Sample N°	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: Listeria Precis							Cate-gory	Type
			Half Fraser		Fraser 1		Identification	L. mono result	22 h at 30°C ONE Broth Listeria								
			O&A	Palcam	O&A	Palcam			*Brilliance*™ Listeria Agar (PO5165A)		Confirmations		Final result	Agreement Ref/Alt 24h	ISO 11290-1 (on negative samples)		
									24h	48h	OBIS tests (DALAase reaction)	Reference tests					
28 PVD SC2b	Poivron vert en lanière	Green pepper	-pp	-pp	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	b
29 PVD SC2b	Poivron vert en lanière	Green pepper	M	+	+	+	/	+	M	H	/	/	+	PA	/	5	b
30 PVD SC2b	Poivron rouge en lanière	Red pepper	M	+	+	+	/	+	M	M	/	/	+	PA	/	5	b
31 PVD SC2b	Poivron vert en lanière	Green pepper	M	+	+	+	/	+	M	H	/	/	+	PA	/	5	b
32 PVD SC2b	Tartare de tomates	Tomato Carpaccio	-	-	-	-	/	-	-	-	/	/	-	NA	/	5	b
4804	Brocolis	Broccoli	H+	+	/	/	*L. mono*	+	H+	/	-	+	+	PA	/	5	b
1 PVD SC3b	Ciboulette	Chive	-	-	-	-	/	-	-	-*	/	/	-	NA	/	5	c
2 PVD SC3b	Ciboulette	Chive	-pp	-pp	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	c
3 PVD SC3b	Blé mexicain	Corn	-	-	-	-	/	-	-	-	/	/	-	NA	/	5	c
4 PVD SC3b	Riz provençal	Seasoned rice	-	-	-	-	/	-	-	-*	/	/	-	NA	/	5	c
5 PVD SC3b	Salade trajectoire	RTE salad	M	+	M	+	/	+	M	M	/	/	+	PA	/	5	c
6 PVD SC3b	Penne à la Napolitaine	RTE salad	+	+	+	+	/	+	M	M	/	/	+	PA	/	5	c
7 PVD SC3b	Salade trajectoire	RTE salad	+	+	+	+	/	+	M	M	/	/	+	PA	/	5	c
8 PVD SC3b	Salade trajectoire	RTE salad	M	+	+	+	/	+	M	M	/	/	+	PA	/	5	c
9 PVD SC3b	Taboulé à l'orientale	RTE salad	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	c
10 PVD SC3b	Tortis au surimi	RTE salad	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	c
11 PVD SC3b	Pâtes à la rouille	RTE salad	-*	+/-2col	-*	-	/	-	-	-*	/	/	-	NA	/	5	c
12 PVD SC3b	Salade piémontaise au poulet grillé	RTE salad	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	c
13 PVD SC3b	Riz niçois	RTE salad	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	c
14 PVD SC3b	Salade trajectoire	RTE salad	-	-	-	-	/	-	-pp	-	/	/	-	NA	/	5	c
15 PVD SC3b	Tagliatelles de carottes olive parmesan	RTE salad	-	-	-	-	/	-	-pp	-pp	/	/	-	NA	/	5	c
16 PVD SC3b	Carottes cuites	Cooked carrots	-	-	-	-	/	-	-	-	/	/	-	NA	/	5	c
4798	Poêlée de pommes de terre	RTRH (potatoes)	-	-	st	-	/	-	st	/	/	/	-	NA	-	5	c
5208	Poêlée de légumes	Cooked vegetables	H+	+	/	/	*L. mono*	+	-	/	/	/	-	ND	-	5	c
7469	Choux fleurs	Cauliflower	H+	+	H+	+	*L. mono*	+	H+	/	-	+	+	PA		5	c
7470	Purée de carottes	RTRH carrots	H+	+	H+	+	*L. mono*	+	H+	/	-	+	+	PA		5	c

ENVIRONMENTAL SAMPLES																	
Sample N°	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: Listeria Precis							Cate-gory	Type
			Half Fraser		Fraser 1		Identification	L. mono result	22 h at 30°C ONE Broth Listeria								
			O&A	Palcam	O&A	Palcam			*Brilliance*™ Listeria Agar (PO5165A) 24h	*Brilliance*™ Listeria Agar (PO5165A) 48h	Confirmations: OBIS tests (DALAase reaction)	Confirmations: Reference tests	Final result	Agreement Ref/Alt 24h	ISO 11290-1 (on negative samples)		
1 E	Siphon découpe	Siphon water	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	a
2 E	Siphon salage	Siphon water		-		-	/	-	-	/	/	/	-	NA	/	6	a
3 E	Siphon déballage	Siphon water		-		-	/	-	+	/	/	/	+	PD	/	6	a
4 E	Atelier démoulage siphon 1	Siphon water		-		-	/	-	-	/	/	/	-	NA	/	6	a
5 E	Atelier démoulage siphon 2	Siphon water		-		-	/	-	-	/	/	/	-	NA	/	6	a
6 E	Atelier démoulage siphon 3	Siphon water		-		-	/	-	-	/	/	/	-	NA	/	6	a
7 E	Atelier fab milieu salle siphon 1	Siphon water		-		-	/	-	-	/	/	/	-	NA	/	6	a
8 E	Atelier fab milieu salle siphon 2	Siphon water		-		-	/	-	-	/	/	/	-	NA	/	6	a
9 E	Atelier fab milieu salle siphon 3	Siphon water		-		-	/	-	-	/	/	/	-	NA	/	6	a
10 E	Entrée salle de pré égouttage siphon 8	Siphon water		-		-	/	-	-	/	/	/	-	NA	/	6	a
11 E	Entrée salle de pré égouttage siphon 7	Siphon water		-		-	/	-	-	/	/	/	-	NA	/	6	a
12 E	Entrée salle de pré égouttage siphon 6	Siphon water		-		-	/	-	-	/	/	/	-	NA	/	6	a
13 E	Entrée salle de pré égouttage siphon 5	Siphon water		-		-	/	-	-	/	/	/	-	NA	/	6	a
14 E	Siphon découpe petit	Siphon water	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	a
15 E	Siphon parage	Siphon water		-		-	/	-	-	/	/	/	-	NA	/	6	a
16 E	Siphon découpe n°1	Siphon water	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	a
17 E	Siphon découpe n°2	Siphon water	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	a
18 E	Siphon découpe A	Siphon water	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	a
19 E	Siphon couvercle peleuse B	Siphon water	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	a
20 E	Siphon peleuse C	Siphon water	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	a
21 E	Siphon découpe 1D	Siphon water	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	a
22 E	Siphon découpe 2E	Siphon water	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	a
23 E	Siphon découpe 3F	Siphon water	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	a
24 E	Siphon découpe 4G	Siphon water	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	a
25 E	Lingette découpe siphon peau H	Wipe	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	a
26 E	Lingette siphon découpe peau I	Wipe	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	a
27 E	Lingette siphon D découpe-J	Wipe		-		-	/	-	+	/	/	/	+	PD	/	6	a
28 E	Lingette siphon D découpe-K	Wipe		-		-	/	-	-	/	/	/	-	NA	/	6	a
29 E	Lingette découpe siphon G-L	Wipe		-		-	/	-	-	/	/	/	-	NA	/	6	a
30 E	Lingette découpe siphon G-M	Wipe	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	a
31 E	Lingette récipient déchet découpe n°1	Wipe		-		-	/	-	-	/	/	/	-	NA	/	6	b
32 E	Lingette récipient déchet découpe n°2	Wipe	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	b
33 E	Lingette sortie tapis découpe haut et bas	Wipe		-		-	/	-	-	/	/	/	-	NA	/	6	b
34 E	Lingette découpe goulotte	Wipe	+	+	+	+	/	+	-	/	/	/	-	ND	/	6	b
35 E	Lingette raclette peleuse	Wipe	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	b
36 E	Lingette extérieur rouleau peleuse	Wipe	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	b
37 E	Lingette sol découpe	Wipe	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	b
38 E	Lingette déchets sous tapis lavage	Wipe	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	b
39 E	Lingette sous désarrêteuse	Wipe	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	b
40 E	Gaze de surface	Wipe		-		-	/	-	-	/	/	/	-	NA	/	6	b
41 E	Gaze de surface	Wipe		-		-	/	-	-	/	/	/	-	NA	/	6	b
42 E	Lingette table découpe	Wipe		-		-	/	-	-	/	/	/	-	NA	/	6	b
43 E	Lingette tapis découpe	Wipe		-		-	/	-	-	/	/	/	-	NA	/	6	b
44 E	Lingette sous fileteuse	Wipe		-		-	/	-	-	/	/	/	-	NA	/	6	b
45 E	lingette sol sous tapis découpe	Wipe	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	b

ENVIRONMENTAL SAMPLES

Sample N°	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method: Listeria Precis							Cate-gory	Type
			Half Fraser		Fraser 1		Identification	L. mono result	22 h at 30°C ONE Broth Listeria								
									Brilliance™ Listeria Agar (PO5165A)		Confirmations		Final result	Agreement Ref/Alt 24h	ISO 11290-1 (on negative samples)		
			O&A	Palcam	O&A	Palcam			24h	48h	OBIS tests (DALAase reaction)	Reference tests					
46 E	lingette sol sous injection	Wipe	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	b
47 E	Lingette bac avant fileteuse	Wipe		-		-	/	-	-	/	/	/	-	NA	/	6	b
48 E	Lingette déchets sous tapis	Wipe		-		-	/	-	-	/	/	/	-	NA	/	6	b
5121	Chiffonnette plan de travail prépesé	Wipe	st	st	st	st	/	-	-	/	/	/	-	NA	-	6	b
5122	Chiffonnette préparation froide	Wipe	st	st	st	st	/	-	-	/	/	/	-	NA	-	6	b
49 E	Poussières d'environnement laitier	Dusts	+	+	+	+	/	+	-	/	/	/	-	ND	/	6	c
50 E	Poussières d'environnement laitier	Dusts		-		-	/	-	+	/	/	/	+	PD	/	6	c
51 E	Poussières d'environnement laitier	Dusts	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	c
52 E	Poussières d'environnement laitier	Dusts	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	c
53 E	Poussières d'environnement laitier	Dusts		-		-	/	-	-	/	/	/	-	NA	/	6	c
54 E	Poussières d'environnement laitier	Dusts	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	c
55 E	Environnement poudrerie	Dusts		-		-	/	-	-	/	/	/	-	NA	/	6	c
56 E	Environnement poudrerie	Dusts		-		-	/	-	-	/	/	/	-	NA	/	6	c
57 E	Environnement poudrerie	Dusts		-		-	/	-	-	/	/	/	-	NA	/	6	c
58 E	Environnement poudrerie	Dusts		-		-	/	-	-	/	/	/	-	NA	/	6	c
59 E	Environnement poudrerie	Dusts		-		-	/	-	-	/	/	/	-	NA	/	6	c
60 E	Environnement poudrerie	Dusts		-		-	/	-	-	/	/	/	-	NA	/	6	c
61 E	Poussières d'environnement laitier	Dusts	+	+	+	+	/	+	-	/	/	/	-	ND	/	6	c
62 E	Poussières d'environnement laitier	Dusts	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	c
63 E	Poussières d'environnement laitier	Dusts	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	c
64 E	Poussières d'environnement laitier	Dusts	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	c
65 E	Poussières d'environnement laitier	Dusts		-		-	/	-	-	/	/	/	-	NA	/	6	c
66 E	Poussières d'environnement laitier	Dusts	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	c
67 E	Poussières d'environnement laitier	Dusts	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	c
68 E	Poussières d'environnement laitier	Dusts	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	c
69 E	Poussières d'environnement laitier	Dusts	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	c
70 E	Poussières d'environnement laitier	Dusts	+	+	+	+	/	+	+	/	/	/	+	PA	/	6	c

Appendix E - Relative level of detection-
Study realized by ASEPT (2005) and ADRIA Développement (2017)

Raw milk / Strain 18

Level	Inoculated level cells/25 g	IC	Method	Negative	Positive	Total
1	0		Reference	6	0	6
			Alternative	6	0	6
			Total	12	0	12
2	0,2 (0,09 - 0,37)	0,2	Reference	6	0	6
			Alternative	5	1	6
			Total	11	1	12
3	1,7 (1,2 - 2,28)	0,7	Reference	0	6	6
			Alternative	1	5	6
			Total	1	11	12
4	4 (3,13 - 5,29)	2,6	Reference	0	6	6
			Alternative	0	6	6
			Total	0	12	12

Aerobic mesophilic microflora:
Levels 1, 2 and 3 4 300 CFU/ml
Level 4 490 CFU/ml

Smoked salmon / Strain 48

Level	Inoculated level cells/25 g	IC	Method	Negative	Positive	Total
1	0		Reference	6	0	6
			Alternative	6	0	6
			Total	12	0	12
2	0,26 (0,14 - 0,44)	0,2	Reference	2	4	6
			Alternative	5	1	6
			Total	7	5	12
3	2 (1,48 - 2,64)	0,7	Reference	1	5	6
			Alternative	0	6	6
			Total	1	11	12
4	4 (3,07 - 4,81)	0,7	Reference	0	6	6
			Alternative	0	6	6
			Total	0	12	12

Aerobic mesophilic microflora: 460 CFU/g

Salad / Strain 1

Level	Inoculated level cells/25 g	IC	Method	Negative	Positive	Total
1	0		Reference	6	0	6
			Alternative	6	0	6
			Total	12	0	12
2	0,18 (0,08 - 0,34)	0,2	Reference	3	3	6
			Alternative	4	2	6
			Total	7	5	12
3	2,2 (1,6 - 2,8)	0,7	Reference	1	5	6
			Alternative	1	5	6
			Total	2	10	12
4	4,2 (3,4 - 5,2)	0,9	Reference	0	6	6
			Alternative	0	6	6
			Total	0	12	12

Aerobic mesophilic microflora:
Levels 1, 2, 3 and 4 1 300 000 CFU/g

Rillettes / *Listeria monocytogenes* Ad 669

Aerobic mesophilic flora: 20 CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method : ISO 11290-1						Alternative method: Listeria Precis				
			Half Fraser		Fraser		Final Result	Number positive samples/Total	*Brilliance*™ Listeria Agar				
			O&A	Palcam	O&A	Palcam			*22h*	46h	Confirmation	Final result	Number positive samples/Total
1147	0	0	st	st	st	st	-	0/5	st	st	/	-	0/5
1148			st	st	st	st	-		st	st	/	-	
1149			st	st	st	st	-		st	st	/	-	
1150			st	st	st	st	-		st	st	/	-	
1151			st	st	st	st	-		st	st	/	-	
1369	1	1.0	H+	+	H+	+	+	10/20	H+	H+	+	+	11/20
1370			st	st	st	st	-		H+	H+	+	+	
1371			H+	+	H+	+	+		H+	H+	+	+	
1372			H+	+	H+	+	+		H+	H+	+	+	
1373			H+	+	H+	+	+		H+	H+	+	+	
1374			st	st	st	st	-		st	st	/	-	
1375			st	st	st	st	-		st	st	/	-	
1376			st	st	st	st	-		st	st	/	-	
1377			H+	+	H+	+	+		st	st	/	-	
1378			st	st	st	st	-		st	st	/	-	
1379			H+	+	H+	+	+		st	st	/	-	
1380			st	st	st	st	-		H+	H+	+	+	
1381			H+	+	H+	+	+		st	st	/	-	
1382			st	st	st	st	-		H+	H+	+	+	
1383			st	st	st	st	-		H+	H+	+	+	
1384			H+	+	H+	+	+		H+	H+	+	+	
1385			st	st	st	st	-		st	st	/	-	
1386			st	st	st	st	-		H+	H+	+	+	
1387			H+	+	H+	+	+		H+	H+	+	+	
1388			H+	+	H+	+	+		st	st	/	-	
1389	2	2.9	H+	+	H+	+	+	4/5	H+	H+	+	+	5/5
1390			H+	+	H+	+	+		H+	H+	+	+	
1391			st	st	H+	+	+		H+	H+	+	+	
1392			st	st	st	st	-		H+	H+	+	+	
1393			H+	+	H+	+	+		H+	H+	+	+	

Custard / LMO1 strain

Level	Inoculated level cells/25 g	IC	Method	Negative	Positive	Total
1	0		Reference	6	0	6
			Alternative	6	0	6
			Total	12	0	12
2	0,34 (0,27 - 0,42)	0,3	Reference	6	0	6
			Alternative	4	2	6
			Total	10	2	12
3	1,02 (0,82 - 1,27)	0,4	Reference	4	2	6
			Alternative	5	6	6
			Total	2	10	12
4	1,7 (1,37 - 2,11)	0,5	Reference	1	5	6
			Alternative	0	6	6
			Total	1	11	12
5	2,72 (2,20 - 33,8)	0,6	Reference	0	6	6
			Alternative	0	6	6
			Total	0	12	12

Aerobic mesophilic microflora: 10 UFC/g

Process water / Strain 43

Level	Inoculated level cells/25 g	IC	Method	Negative	Positive	Total
1	0		Reference	6	0	6
			Alternative	6	0	6
			Total	12	0	12
2	0,34 (0,07 - 0,31)	0,2	Reference	5	1	6
			Alternative	5	1	6
			Total	10	2	12
3	3,5 (2,81 – 4,31)	0,9	Reference	0	6	6
			Alternative	2	4	6
			Total	2	10	12
4	5,4 (1,37 - 2,11)	0,10	Reference	0	6	6
			Alternative	0	6	6
			Total	0	12	12

Aerobic mesophilic microflora:
Levels 1, 2 and 3 10 CFU/ml
Level 4 540 000 CFU/ml

Appendix F1 – Inclusivity / Exclusivity: raw data (in French)

Initial validation study, ASEPT 2005

INCLUSIVITE												
N°	Réf. souche	Origine souche	Lecture à 24 h					Lecture à 48 h				Niveau de contami-nation
			Brilliance					Brilliance				
			Densité de la flore		Diamètre du halo	Couleur de la colonie	CONF.	Densité de la flore	Diamètre du halo	Couleur de la colonie	CONF.	
			H, M, L	Nbre de col.				H, M, L				
1	*Listeria monocytogenes* 1/2a	Salade composée	M		< 1 mm	Bleu pâle	*L.mono*	M	3 mm	Bleu / vert	*L. mono*	100
2	*Listeria monocytogenes* 1/2a	Lait cru	M		1 mm	Bleu pâle	*L.mono*	M	2,5 < x < 4 mm	Bleu / vert	*L. mono*	100
3	*Listeria monocytogenes* 1/2b	Collection CIP 105449	M		< 1 mm	Bleu pâle	*L.mono*	M	2 < x < 3 mm	Bleu / vert	*L. mono*	85
4	*Listeria monocytogenes* 1/2c	Collection CIP 105448	L	104	< 1 mm	Bleu pâle	*L.mono*	L	2 < x < 3 mm	Bleu / vert	*L. mono*	80
5	*Listeria monocytogenes* 3a	Collection CIP 78.34	-					-			*L. mono*	100
6	*Listeria monocytogenes* 3b	Collection CIP 78.35	M		< 1 mm	Bleu / vert	*L.mono*	M	2 < x < 4 mm	Bleu / vert	*L. mono*	95
7	*Listeria monocytogenes* 3c	Collection CIP 78.36	M		1 mm	Bleu / vert	*L.mono*	M	2 < x < 4 mm	Bleu / vert	*L. mono*	100
8	*Listeria monocytogenes* 4a	Collection CIP 105457 = 78.37	M		< 1 mm	Bleu / vert	*L.mono*	M	2 < x < 4 mm	Bleu / vert	*L. mono*	75
9	*Listeria monocytogenes* 4b	Collection CIP 78.38	M		1 mm	Bleu plus foncé	*L.mono*	M	2 < x < 4 mm	Bleu plus foncé	*L. mono*	35
10	*Listeria monocytogenes* 4c	Collection CIP 78.39	M		Très petit	Pour les colonies isolées, on voit mal le halo Col bleu foncé	*L.mono*	M	>= 1,5 mm	Bleu plus foncé	*L. mono*	80
11	*Listeria monocytogenes* 4d	Collection CIP 105458	L	142	1 mm	Bleu / vert	*L.mono*	L	2 < x < 4 mm	Bleu / vert	*L. mono*	70
12	*Listeria monocytogenes* 4e	Collection CIP 105459	-					-			*L. mono*	55
13	*Listeria monocytogenes* 7	Collection CIP 78.43	M		1,5 mm	Bleu / vert	*L.mono*	M	2 < x < 4 mm	Bleu / vert	*L. mono*	60
14	*Listeria monocytogenes* 1/2a	Lait cru	M		1 mm	Bleu / vert	*L.mono*	M	2 < x < 4 mm	Bleu / vert	*L. mono*	60
15	*Listeria monocytogenes* 4b ou 4e	Saumon fumé Norvège	M		< 1 mm	Bleu / vert	*L.mono*	M	2 < x < 4 mm	Bleu / vert	*L. mono*	100
16	*Listeria monocytogenes* 4b ou 4e	Saumon fumé Ecosse	M		< 1 mm	Bleu / vert	*L.mono*	M	2 < x < 4 mm	Bleu / vert	*L. mono*	100
17	*Listeria monocytogenes* 4b ou 4e	Saumon fumé Norvège	M		1,5	Bleu / vert	*L.mono*	M	2 < x < 4 mm	Bleu / vert	*L. mono*	75
18	*Listeria monocytogenes* 1/2b	Lait	M		< 0,5 mm	Bleu pâle	*L.mono*	M	1,5 mm	Bleu pâle	*L. mono*	100
19	*Listeria monocytogenes* 1/2a	Lait	M		1 mm	Bleu	*L.mono*	M	3 mm	Bleu / vert	*L. mono*	45

INCLUSIVITE													
N°	Réf. souche	Origine souche	Lecture à 24 h					Lecture à 48 h				Niveau de contamination
			Brilliance					Brilliance				
			Densité de la flore		Diamètre du halo	Couleur de la colonie	CONF.	Densité de la flore	Diamètre du halo	Couleur de la colonie	CONF.	
			H, M, L	Nbre de col.				H, M, L				
20	*Listeria monocytogenes* 1/2a	Lait cru	M		<= 1 mm	Bleu / vert	*L.mono*	M	2 < x < 3 mm	Bleu / vert	*L. mono*	45
21	*Listeria monocytogenes* 1/2c	Fromage pasteurisé	M		Halo invisible sur col. bien isolée	Bleu / vert	*L.mono*	M	>= à 2 mm	Bleu / vert	*L. mono*	55
22	*Listeria monocytogenes* 1/2b	Lait cru	L	145	< 1 mm	Bleu / vert	*L.mono*	L	2 < x < 3 mm	Bleu / vert	*L. mono*	30
23	*Listeria monocytogenes* 1/2b	Lait cru	M		< 1 mm	Bleu / vert	*L.mono*	M	2 < x < 3 mm	Bleu / vert	*L. mono*	65
24	*Listeria monocytogenes* 1/2b	Lait cru	M		1 mm	Bleu / vert	*L.mono*	M	2 < x < 3 mm	Bleu / vert	*L. mono*	70
25	*Listeria monocytogenes* 1/2b	Lait cru	M		1 mm	Bleu / vert	*L.mono*	M	2 < x < 3 mm	Bleu / vert	*L. mono*	80
26	*Listeria monocytogenes* 1/2a	Lait cru	M		1 mm	Bleu / vert	*L.mono*	M	2 < x < 3 mm	Bleu / vert	*L. mono*	50
27	*Listeria monocytogenes* 1/2c	Fromage pasteurisé	M		0,5 < x < 1 mm	Bleu / vert	*L.mono*	M	2 < x < 3 mm	Bleu / vert	*L. mono*	60
28	*Listeria monocytogenes* 1/2b	Lait cru	M		1 mm	Bleu / vert	*L.mono*	M	2 < x < 3 mm	Bleu / vert	*L. mono*	75
29	*Listeria monocytogenes* 1/2c	Fromage pasteurisé	M		Halo invisible sur col. bien isolée	Bleu / vert	*L.mono*	M	>= à 1,5 mm	Bleu / vert	*L. mono*	90
30	*Listeria monocytogenes* 1/2a	Lait cru	M		1 mm	Bleu / vert	*L.mono*	M		Bleu / vert	*L. mono*	90
31	*Listeria monocytogenes* 1/2b	Lait cru	M		< 1 mm	Bleu / vert	*L.mono*	M		Bleu / vert	*L. mono*	75
32	*Listeria monocytogenes* 1/2c	Camembert lait cru	M		< 1 mm	Bleu / vert	*L.mono*	M		Bleu / vert	*L. mono*	90
33	*Listeria monocytogenes* 1/2a	Camembert lait cru	M		< 1 mm	Bleu / vert	*L.mono*	M		Bleu / vert	*L. mono*	100
34	*Listeria monocytogenes* 4e	Rillettes	M		< 1 mm	Bleu / vert	*L.mono*	M		Bleu / vert	*L. mono*	90
35	*Listeria monocytogenes* 1/2c	Viande de bœuf cru	M		< 1 mm	Bleu / vert	*L.mono*	M		Bleu / vert	*L. mono*	50
36	*Listeria monocytogenes* 1/2a	Siphon chambre froide	L	86	1 < x < 1,5 mm	Col. bleue très petite mais halo de taille normale	*L.mono*	L		Col. bleue très petite mais halo de taille normale	*L. mono*	60
37	*Listeria monocytogenes* 1/2a	Granulé de bœuf rôti aA	L	18	<= à 1 mm	Bleu / vert	*L.mono*	L	2 < x < 4 mm	Bleu plus foncé	*L. mono*	90
38	*Listeria monocytogenes* 1/2a	Granulé de bœuf rôti hA	L	113	< 1 mm	Bleu / vert	*L.mono*	L	2 < x < 4 mm	Bleu / vert	*L. mono*	60
39	*Listeria monocytogenes* 1/2a	Granulé de bœuf rôti bB	L	5	< 1 mm	Bleu / vert	*L.mono*	L	2 < x < 4 mm	Bleu plus foncé	*L. mono*	75
40	*Listeria monocytogenes* 1/2a	Granulé de bœuf rôti cC	L	128	1 mm	Bleu / vert	*L.mono*	L	2 < x < 4 mm	Bleu / vert	*L. mono*	65

INCLUSIVITE													
N°	Réf. souche	Origine souche	Lecture à 24 h					Lecture à 48 h				Niveau de contami-nation
			Brilliance					Brilliance				
			Densité de la flore		Diamètre du halo	Couleur de la colonie	CONF.	Densité de la flore	Diamètre du halo	Couleur de la colonie	CONF.	
			H, M, L	Nbre de col.				H, M, L				
41	*Listeria monocytogenes* 4a ou 4ab ou 4e	Granulé de bœuf rôti dD	M		1 mm	Bleu / vert	*L.mono*	M	2 < x < 4 mm	Bleu / vert	*L. mono*	45
42	*Listeria monocytogenes* 1/2a	Granulé de bœuf rôti iC	L	38	1 mm	Bleu / vert	*L.mono*	L	2 < x < 4 mm	Bleu / vert	*L. mono*	60
43	*Listeria monocytogenes* 1/2a	Environnement siphon aA	L	16	< 1 mm	Bleu / vert	*L.mono*	L	2 < x < 4 mm	Bleu / vert	*L. mono*	60
44	*Listeria monocytogenes* 1/2c	Environnement eE	M		1 mm	Bleu / vert	*L.mono*	M	2 < x < 4 mm	Bleu / vert	*L. mono*	95
45	*Listeria monocytogenes* 1/2a	Saumon fumé	L	153	1 mm	Bleu / vert	*L.mono*	L	2 < x < 4 mm	Bleu / vert	*L. mono*	75
46	*Listeria monocytogenes* 1/2a	Saumon fumé	L	4	1 mm	Bleu / vert	*L.mono*	L	2 < x < 4 mm	Bleu / vert	*L. mono*	60
47	*Listeria monocytogenes* 1/2a	Saumon fumé	L	4	1 mm	Bleu / vert	*L.mono*	L	2 < x < 4 mm	Bleu / vert	*L. mono*	30
48	*Listeria monocytogenes* 1/2b	Saumon fumé	L	69	1 mm	Bleu plus foncé (turquoise) à bords flous	*L.mono*	L	2 < x < 4 mm	Bleu plus foncé (turquoise) à bords flous	*L. mono*	60
49	*Listeria monocytogenes* 1/2a	Surface tapis	L	45	1 mm	Bleu pâle	*L.mono*	L	2 < x < 4 mm	Bleu pâle	*L. mono*	60
50	*Listeria monocytogenes* 4a/b	Saumon entier	M		1 mm	Bleu plus foncé (turquoise)	*L.mono*	M	2 < x < 4 mm	Bleu plus foncé (turquoise)	*L. mono*	85

EXCLUSIVITE													
N°	Réf. souche	Origine souche	Lecture à 24 h					Lecture à 48 h					
			Brilliance					Brilliance					
			Densité de la flore		Diamètre du halo	Aspect des colonies	CONF.	Densité de la flore		Diamètre du halo	Aspect des colonies	CONF.
			H, M, L	Nbre de col.				H, M, L	Nbre de col.			
1	*Listeria innocua* CIP 8011 T	Collection	H, M, L		Pas de halo	Petites colonies 0,5 mm bleu pâle		H		Pas de halo	1 < col. < 1,5 mm Bleu / vert sans halo	
2	*Listeria innocua*	Produit laitier	H, M, L		Pas de halo	Petites colonies 0,5 mm bleu pâle		H		Pas de halo	1 < col. < 1,5 mm Bleu / vert sans halo	
3	*Listeria innocua*	Produit laitier	H, M, L		Pas de halo	Petites colonies 0,5 mm bleu pâle		H		Pas de halo	1 < col. < 1,5 mm Bleu / vert sans halo	
4	*Listeria innocua*	Collection	H, M, L		Pas de halo	Petites colonies 0,5 mm bleu pâle		H		Pas de halo	1 < col. < 1,5 mm Bleu / vert sans halo	
5	*Listeria ivanovii* subsp. *ivanovii*	Collection	M		1 < x < 1,5 mm	Pas de colonies bien isolées. Traînées bleues		H		2 < x < 3 mm	Col. isolées bleu / vert avec halo	-
6	*Listeria ivanovii*	Collection CHU Tours	M			Pas de colonies bien isolées. Traînées bleues		H		2 < x < 3 mm	Col. isolées bleu / vert avec halo	
7	*Listeria ivanovii*	Collection CHU Tours	M			Pas de colonies bien isolées. Traînées bleues		H		2 < x < 3 mm	Col. isolées bleu / vert avec halo	
8	*Listeria ivanovii*	Collection CHU Tours	M		Petit halo < 0,5 mm et amas de col.	Colonies isolées bleues sans halo		M		2 mm	Col. isolées bleu plus foncé	-
9	*Listeria ivanovii*	Collection CHU Tours	M		1 mm	Colonies presque incolores		M		2 mm	Petites col. isolées bleu très pâle, presque blanches	
10	*Listeria ivanovii*	Collection CHU Tours	M		1 mm	Très peu de colonies isolées, traînées bleu/vert		H		3 mm	Col. isolée de petite taille : 0,5 mm avec halo	-
11	*Listeria seeligeri*	Collection	L		Pas de halo	Légères traînées bleues au point d'ensemencement		L		Pas de halo	Traînée bleue au point d'ensemencement	

EXCLUSIVITE												
N°	**Réf. souche**	**Origine souche**	**Lecture à 24 h**					**Lecture à 48 h**				
			Brilliance					Brilliance				
			Densité de la flore		Diamètre du halo	Aspect des colonies	CONF.	Densité de la flore		Diamètre du halo	Aspect des colonies	CONF.
			H, M, L	Nbre de col.				H, M, L	Nbre de col.			
12	*Listeria welshimeri*	Collection	H		Pas de halo	Col. bleues sans halo 0,5 < x < 1 mm		H		Pas de halo	Petites col. bleu foncé 1 mm	
13	*Listeria grayi*	Collection CHU Tours	L		Pas de halo	Traînée bleues au début de l'isolement Pas de col. isolée		M		Pas de halo	Col. bleu pâle sans halo	
14	*Listeria murrayi*	Collection CHU Tours	-		Pas de halo			L	14	Pas de halo	Col. bleu très pâle, presque blanche sans halo	
15	*Staphylococcus aureus*	Collection	L			Traînée blanche au début de l'isolement		H		Pas de halo	Col. blanches crémeuses	
16	*Staphylococcus aureus*	Collection	-					-				
17	*Bacillus cereus*	Collection	-					-				
18	*Bacillus cereus*	Collection	L			Voile blanc au début de l'isolement mais pas de col. visible		L			Voile blanc au début de l'isolement mais pas de col. visible	
19	*Bacillus circulans*	Collection	-					-				
20	*Salmonella enteritidis*	Ovoproduit	-					-				
21	*Escherichia coli*	Ovoproduit	-					-				
22	*Enterococcus faecium*	Collection	-					L			Traînée bleue au début de l'isolement	
23	*Enterococcus faecium*	Collection	-					L			Petite traînée blanche au point d'ensemencement	
24	*Enterococcus faecalis*	Souche clinique	-					-				

EXCLUSIVITE														
N°	Réf. souche	Origine souche	Lecture à 24 h						Lecture à 48 h					
			Brilliance						Brilliance					
			Densité de la flore		Diamètre du halo	Aspect des colonies	CONF.		Densité de la flore		Diamètre du halo	Aspect des colonies	CONF.	
			H, M, L	Nbre de col.					H, M, L	Nbre de col.				
25	*Enterococcus faecalis*	Souche clinique	-						-					
26	*Candida parapsilosis*	Collection	-						-					
27	*Rhodococcus equi*	Collection	-						L			Petites col. blanches		
28	*Lactobacillus plantarum*	Collection	-						-					
29	*Leuconostoc mesenteroïdes subsp. cremoris*	Collection	-						-					
30	*Lactobacillus acidophilus*	Collection	-						-					
31	*Corynebacterium sp.*	Collection	L			Voile bleu au début de l'isolement			L			Voile bleu au début de l'isolement		

Appendix F2 - Inclusivity / Exclusivity: raw data (in French) for additional confirmation test (OBIS mono test)

Extension study, ASEPT 2007

INCLUSIVITE							
N°	N° souche	Origine	Lecture à 24 h				
			Brilliance				TSA
			Diamètre du halo	Couleur de la colonie	Test OBIS	Isolement sur O&A	Aspect de la colonie Test d'illumination de Henry (ISO 11290-2:1998)
			<= 1 mm	Bleu/vert			
A1	Lm-P775	Poisson	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A2	Lm-P777	Poisson	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A3	Lm-P778	Poisson	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A4	Lm-P779	Poisson	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A5	Lm-P780	Poisson	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A6	Lm-P781	Poisson	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A7	Lm-P782	Rillettes de saumon aux salicornes	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A8	Lm-P783	Ecouvillon sur manche d'une pince à désarêter	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A9	Lm-P784	Filet de saumon cru à l'arrivage	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A10	Lm-P785	Filet de saumon cru à l'arrivage	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A11	LM-H170	Pêcheur	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A12	LM-H171	Bistrot	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A13	LM-H172	Marché	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A14	LM-H173	Norvégienne	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A15	LM-H174	Chou-fleur	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A16	LM-H175	Chou-fleur	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A17	LM-I20	Passe-plat n° 2 à 9h30	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A18	LM-I21	Passe-plat n° 3 à 6h	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté

INCLUSIVITE							
N°	N° souche	Origine	Lecture à 24 h				
			Brilliance				TSA
			Diamètre du halo	Couleur de la colonie	Test OBIS	Isolement sur O&A	Aspect de la colonie Test d'illumination de Henry (ISO 11290-2:1998)
			<= 1 mm	Bleu/vert			
A19	LM-I22	Sol emballage	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A20	LM-I23	Tapis avant tunnel S89	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A21	LM-I24	Vis déchets S92	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A22	LM-I25	Point 33 S86	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A23	LM-I26	Trémie S89	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A24	LM-I27	Point 16 S86	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A25	LM-I28	Tube S02	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A26	LM-I29	Feeder S92	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A27	LM-I30	Point 17 environnement S86	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A28	LM-I31	Passe-plat n° 1 à 10h40	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A29	LM-I32	Passe-plat n° 2 à 10h40	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A30	LM-I33	Couteaux	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A31	LM-I34	Couteaux	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A32	LM-I35	Sol emballage	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A33	LM-I133	Seau sauce trio salle C	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A34	LM-I134	Carter avant lavage	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A35	LM-I135	Environnement F12	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A36	LM-I136	Cutter Halle Annabelle	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A37	LM-I137	Tablette moteur U645 N8	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A38	LM-I138	Chevilles ouvertes dans sol	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A39	LM-I139	Sac composée lanière	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A40	LM-I140	Environnement fromagerie	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté

INCLUSIVITE							
N°	N° souche	Origine	Lecture à 24 h				
			Brilliance				TSA
			Diamètre du halo	Couleur de la colonie	Test OBIS	Isolement sur O&A	Aspect de la colonie Test d'illumination de Henry (ISO 11290-2:1998)
			<= 1 mm	Bleu/vert			
A41	LM-I141	Environnement	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A42	LM-I142	Environnement fromagerie	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A43	LM-I143	Seau sauce trio salle C	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A44	LM-I36	Passe-plat n° 3	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A45	LM-I37	Eau sol déclayeur 1	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A46	LM-L85	Camembert J+14	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A47	LM-L86	Fines emballage	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A48	LM-L87	Fines emballage	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A49	LM-L88	Camembert J+20	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A50	LM-L89	Camembert J+20	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A51	LM-L90	Camembert J+60	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A52	LM-L91	Camembert J+14	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A53	LM-L92	Camembert J+10 10°	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A54	LM-L93	Camembert J+10	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A55	LM-L94	Camembert J+15 10°	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A56	LM-L95	Camembert J+15 10°	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A57	LM-L96	Camembert J+15 10°	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A58	LM - 01	Jaune d'œuf liquide salé en outre	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A59	LM - 02	Jaune d'œuf liquide salé en container	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A60	LM - 03	Jaune d'œuf liquide salé (CA)	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A61	LM - 04	Jaune d'œuf liquide salé	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté

INCLUSIVITE							
N°	N° souche	Origine	Lecture à 24 h				
			Brilliance				TSA
			Diamètre du halo	Couleur de la colonie	Test OBIS	Isolement sur O&A	Aspect de la colonie Test d'illumination de Henry (ISO 11290-2:1998)
			<= 1 mm	Bleu/vert			
A62	LM - 05	Jaune d'œuf liquide salé	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A63	LM - C1	Produit carné	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A64	LM - C2	Saucisse du charcutier	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A65	LM - C3	Pâté de tête du charcutier	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A66	LM - C4	Chipolatas aux herbes	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A67	LM - C5	Merguez de volaille	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A68	LM - C6	Saucisse de volaille au canard fumé	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A69	LM - C7	Foie de veau	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A70	LM - C8	Pieds de porc	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A71	LM - C9	Langue de porc	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A72	LM - C10	3 filets de canard en brochette	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A73	LM - C11	Ailes de poulet au paprika	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A74	LM - C12	Poulet grillé	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A75	LM - C13	Poulet grillé	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A76	LM - V1	Persil frais	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A77	LM - V2	Ciboulette	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A78	LM - V3	Ciboulette	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A79	LM - V4	Carotte	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A80	LM - V5	Poivron rouge	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A81	LM - V6	Poivron vert	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A82	LM - V7	Maïs	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté

N°	N° souche	Origine	Lecture à 24 h				
			Brilliance				TSA
			Diamètre du halo	Couleur de la colonie	Test OBIS	Isolement sur O&A	Aspect de la colonie Test d'illumination de Henry (ISO 11290-2:1998)
			<= 1 mm	Bleu/vert			
A83	LM - V8	Persil	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A84	LM - V9	Persil	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A85	LM - V11	Poivron vert	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A86	LM - V12	Poivron vert	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A87	LM - V13	Chou-fleur	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A88	LM - V14	Ciboulette bio	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A89	LM - V15	Ciboulette 5LR1965/69	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A90	LM - V16	Ciboulette	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A91	LM - V17	Ciboulette	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A92	LM - V18	Basilic	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A93	LM - V19	Ciboulette	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A94	LM - V20	Ciboulette	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A95	LM - V21	Ciboulette	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A96	LM - V22	Ciboulette	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A97	LM - V23	Basilic	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A98	LM - V24	Poivron jaune cube	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A99	LM - V25	Persil	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A100	LM - V26	Poivron jaune cube	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A101	LM - V27	Persil vrac B	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A102	LM - V28	Ciboulette	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A103	LM - V29	Ciboulette	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A104	LM - V30	Ciboulette	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté

INCLUSIVITE							
N°	N° souche	Origine	Lecture à 24 h				
			Brilliance				TSA
			Diamètre du halo	Couleur de la colonie	Test OBIS	Isolement sur O&A	Aspect de la colonie Test d'illumination de Henry (ISO 11290-2:1998)
			<= 1 mm	Bleu/vert			
A105	LM - V31	Poivron vert lanière	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A106	LM - V32	Poulet (doux)	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A107	LM - V33	Ciboulette F	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A108	LM - V34	Ciboulette B	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A109	LM - V35	Ciboulette E	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A110	LM - V36	Penne napolitaine	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A111	LM - V37	PJC Pal 3	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A112	LM - V38	Press mix maïs olive	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A113	LM - V39	Chou-fleur 10/20 B	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A114	LM - V40	Chou-fleur	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A115	LM - V41	Chou-fleur	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A116	LM - V42	Ciboulette vrac 5C	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A117	LM - V43	Persil sachet P3	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A118	LM - V44	Chou-fleur	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A119	LM - V45	Press mix maïs olive / olive	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A120	LM - V46	Press mix maïs olive / carottes	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A121	LM - V47	Press mix maïs olive / maïs	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A122	LM - V48	Press mix maïs olive / olive	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A123	LM - V49	Press mix maïs olive / boulgour	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A124	LM - V50	Press mix maïs olive / salade	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A125	LM - V51	Press mix maïs olive / carottes	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A126	LM - V52	Press mix maïs olive / maïs	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté

INCLUSIVITE							
N°	N° souche	Origine	Lecture à 24 h				
			Brilliance				TSA
			Diamètre du halo	Couleur de la colonie	Test OBIS	Isolement sur O&A	Aspect de la colonie Test d'illumination de Henry (ISO 11290-2:1998)
			<= 1 mm	Bleu/vert			
A127	LM - V53	Press mix maïs olive / olive	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A128	LM - V54	Press mix maïs olive / boulgour	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A129	LM - V55	Poivron vert lanière D	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A130	LM - V56	Poivron rouge cube A	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A131	LM - V57	Poivron rouge cube B	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A132	LM - V58	Poivron rouge cube C	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A133	LM - V59	Poivron rouge cube E	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A134	LM - V60	Perle céréales	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A135	LM - V61	Reste de poivron	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A136	LM - V62	PRC bac 97 riz pro	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A137	LM - V63	Chou-fleur 2x35 Pal6/B	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A138	LM - V64	Poivron rouge cube bac 100 RHF	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A139	LM - V65	Riz niçois à DVP	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A140	LM - V66	Maïs surgelé C	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A141	LM - V67	Maïs surgelé D	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A142	Lm-P730	Truite : tranches 3 sortie TN200	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A143	Lm-P731	Truite : tranches 1 ligne reconstitution	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A144	Lm-P732	Truite : tranches 2 ligne reconstitution	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A145	Lm-P733	Truite : tranches 3 ligne reconstitution	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté

INCLUSIVITE							
N°	**N° souche**	**Origine**	**Lecture à 24 h**				
			Brilliance				**TSA**
			Diamètre du halo	Couleur de la colonie	Test OBIS	Isolement sur O&A	Aspect de la colonie Test d'illumination de Henry (ISO 11290-2:1998)
			<= 1 mm	Bleu/vert			
A146	Lm-P734	Truite : tapis sortie trancheur inox	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A147	Lm-P735	Truite : tranches 1 ligne reconstitution	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A148	Lm-P736	Truite : tranches 2 ligne reconstitution	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A149	Lm-P737	Truite : tranches 3 ligne reconstitution	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté
A150	Lm-P738	Truite : plateau balance au niveau du trancheur TN200	Inférieur à 1 mm	Bleu/vert	Coloration incolore	Présence de colonie avec halo	Colonie avec reflet bleuté

EXCLUSIVITE								
N°	N° souche	Nom de la souche	Origine de la souche	Lecture à 24 h				
				Brilliance				TSA
				Diamètre du halo	Couleur de la colonie	Test OBIS	Isolement sur O&A	Aspect de la colonie
				<= 1 mm	Bleu / vert			
B1	BI-R6	*B. licheniformis*	Ovoproduit		Absence de colonie	Non réalisé	Non réalisé	Colonie blanche étalée
B2	CIP 5832	*Bacillus cereus*	Collection		Absence de colonie	Non réalisé	Non réalisé	Colonie blanche étalée
B3	CIP 6624	*Bacillus cereus*	Collection		Absence de colonie	Non réalisé	Non réalisé	Colonie blanche
B4	CIP 52.75T	*Bacillus circulans*	Collection		Absence de colonie	Non réalisé	Non réalisé	Colonie blanche
B5	CIP 88264	*Candida*	Collection		Absence de colonie	Non réalisé	Non réalisé	Absence de colonie
B7	IND 501	*Enterococcus faecalis*	Souche clinique		Absence de colonie	Non réalisé	Non réalisé	Petite colonie beige
B8	IND 502	*Enterococcus faecalis*	Souche clinique		Absence de colonie	Non réalisé	Non réalisé	Petite colonie beige
B9	ATCC 19433 - Enf-G43	*Enterococcus faecalis*	Collection		Absence de colonie	Non réalisé	Non réalisé	Petite colonie beige
B10	CIP 5855	*Enterococcus faecium*	Collection		Absence de colonie	Non réalisé	Non réalisé	Colonie beige
B11	IND 500	*Enterococcus faecium*	Produit alimentaire		Absence de colonie	Non réalisé	Non réalisé	Colonie beige
B12	Ec - U2	*Escherichia coli*	Camembert		Absence de colonie	Non réalisé	Non réalisé	Colonie beige
B13	Ec - U5	*Escherichia coli*	Ovoproduit		Absence de colonie	Non réalisé	Non réalisé	Colonie beige
B14	ASEPT B 37 n°1	*Escherichia coli*	Ovoproduit		Absence de colonie	Non réalisé	Non réalisé	Colonie beige
B15	CIP 103466 T - LivL - G16	*Listeria ivanovii*	Collection	Halo	Colonie bleue / verte	Coloration violette	Colonies bleues avec halo	Colonie reflet bleuté
B16	Lsee - X1 (E19)	*Listeria seeligeri*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B17	Lsee - X16	*Listeria seeligeri*	Composé lanière	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B18	Linno-X23	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B19	L. inno - X24	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B20	Liv - X26	*Listeria ivanovii*	Composé lanière	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B21	Liv - X27	*Listeria ivanovii*	Lait de citerne	Halo	Colonie bleue / verte	Coloration violette	Colonies bleues avec halo	Colonie reflet bleuté
B22	CIP 76.13	*Lactobacillus acidophilus*	Collection	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Petite colonie beige
B23	CIP 71.39	*Lactobacillus plantarum*	Collection		Absence de colonie	Non réalisé	Non réalisé	Colonies

EXCLUSIVITE								
N°	N° souche	Nom de la souche	Origine de la souche	Lecture à 24 h				
				Brilliance				TSA
				Diamètre du halo <= 1 mm	Couleur de la colonie Bleu / vert	Test OBIS	Isolement sur O&A	Aspect de la colonie
B24	CIP 103009 T	*Leuconostoc mesenteroïdes* subsp. *cremoris*	Collection		Absence de colonie	Non réalisé	Non réalisé	Absence de colonie
B27	AUD 402	*Listeria innocua*	Produit laitier	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B28	AUD 403	*Listeria innocua*	Produit laitier	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B29	CIP 8012	*Listeria innocua*	Collection	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B30	AUD 300	*Listeria ivanovii*	Collection CHU Tours	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B31	AUD 301	*Listeria ivanovii*	Collection CHU Tours		Absence de colonie	Non réalisé	Non réalisé	Colonie blanche
B32	AUD 302	*Listeria ivanovii*	Collection CHU Tours	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B33	AUD 303	*Listeria ivanovii*	Collection CHU Tours	Absence	Colonie blanche à 24 h reflet bleuté	Non réalisé	Non réalisé	Colonie blanche
B34	AUD 304	*Listeria ivanovii*	Collection CHU Tours	Absence	Colonie blanche à 24 h reflet bleuté	Non réalisé	Non réalisé	Colonie blanche
B35	AUD 401	*Listeria murrayi*	Collection	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche
B40	P-P1	*Pseudomonas fluorescens*	Ovoproduit	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche
B41	CIP 58.69	*Rhodococcus equi*	Collection	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche
B42	ASEPT B 38 n°2	*Salmonella enteritidis*	Ovoproduit	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche
B43	CIP 5710	*Staphylococcus aureus*	Collection	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie jaune
B44	CIP 53154	*Staphylococcus aureus*	Collection	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie jaune
B45	St-T2	*Staphylococcus aureus*	Camembert	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche
B46	ATCC 25953 - St G48	*Staphylococcus aureus*	Collection	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche
B49	20060628-25999	*Listeria innocua*	Poivron vert cube	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B50	2006030-26460	*Listeria innocua*	Verrins	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B51	20060706-27270	*Listeria innocua*	Couteaux	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté

EXCLUSIVITE								
N°	N° souche	Nom de la souche	Origine de la souche	Lecture à 24 h				
				Brilliance				TSA
				Diamètre du halo	Couleur de la colonie	Test OBIS	Isolement sur O&A	Aspect de la colonie
				<= 1 mm	Bleu / vert			
B52	20060719-28999	*Listeria innocua*	Riz provençal	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B53	20060719-29014	*Listeria innocua*	Bac récupération	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B54	20060905-36520	*Listeria innocua*	Taboulé crevette	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B55	20060905-36521	*Listeria innocua*	Taboulé crevette	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B56	20060905-36522	*Listeria innocua*	Chou-fleur petits pois	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B57	20060906-36723	*Listeria innocua*	Mozzarella	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B58	20060907-36911	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B59	20060908-037135	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B60	20060908-37188	*Listeria innocua*	Carter avant lavage	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B61	20060911-37404	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B62	20060911-37418	*Listeria innocua*	Mozzarella divisés	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B63	20060912-37619	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B64	20060609-37732	*Listeria innocua*	Salade du bistrot	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B65	20060913-37868	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B66	20060913-37918	*Listeria innocua*	Pupitre préparation mélange	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté

EXCLUSIVITE								
N°	**N° souche**	**Nom de la souche**	**Origine de la souche**	**Lecture à 24 h**				
				Brilliance				TSA
				Diamètre du halo	Couleur de la colonie	Test OBIS	Isolement sur O&A	Aspect de la colonie
				<= 1 mm	Bleu / vert			
B67	20060913-37924	*Listeria innocua*	Bac récupération	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B68	20060913-37952	*Listeria innocua*	Tortis au surimi	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B69	20060919-38801	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B70	20060919-3882	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B71	20060920-39015	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B72	20060920-39122	*Listeria innocua*	Poivron vert cube	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B73	20060920-39125	*Listeria innocua*	Riz niçois bac 102	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B74	20060920-39131	*Listeria innocua*	Petit seau blanc	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B75	20060921-39273	*Listeria innocua*	Environnement fromagerie	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B76	20060922-39453	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B77	20060922-39456	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B78	20060925-39746	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B79	20060926-39955	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B80	20060926-39963	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B81	20060928-40500	*Listeria innocua*	Petit seau blanc bac PRC riz pro	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté

EXCLUSIVITE								
N°	N° souche	Nom de la souche	Origine de la souche	Lecture à 24 h				
				Brilliance				TSA
				Diamètre du halo	Couleur de la colonie	Test OBIS	Isolement sur O&A	Aspect de la colonie
				<= 1 mm	Bleu / vert			
B82	20060928-40510	*Listeria innocua*	Tuyau mélangeur RHF	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B83	20060928-40512	*Listeria innocua*	Dessus palette sauce RHF	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B84	20061003-41143	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B85	20061003-41150	*Listeria innocua*	Lait de citerne	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B86	200161003-41229	*Listeria innocua*	Caisse grise œufs	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B87	20061004-41501	*Listeria innocua*	Bac récupération	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B88	20060901-36137	*Listeria innocua*	Composé lanière	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B89	20060907-37036	*Listeria innocua*	Bac récupération	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B90	20060913-37952	*Bacillus cereus*	Tortis au surimi	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche étalée
B91	20060914-38160	*Bacillus cereus*	Poivrière	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche étalée
B92	20061005-41714	*Bacillus cereus*	Taboulé mexicain	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche étalée
B93	20060906-36720	*Bacillus cereus*	Poudre de lait lag	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche étalée
B94	20060906-36716	*Bacillus cereus*	Poudre de lait niro	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche étalée
B95	20060914-38085	*Bacillus cereus*	Poudre de lait lag	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche étalée
B96	20061005-41648	*Bacillus cereus*	Poudre de lait niro	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche étalée

EXCLUSIVITE								
N°	N° souche	Nom de la souche	Origine de la souche	Lecture à 24 h				
				Brilliance				TSA
				Diamètre du halo	Couleur de la colonie	Test OBIS	Isolement sur O&A	Aspect de la colonie
				<= 1 mm	Bleu / vert			
B97	20061005-41651	*Bacillus cereus*	Poudre de lait lag	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche étalée
B98	20060801-30997	*Bacillus cereus*	Poudre d'œuf entier	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche étalée
B99	20060801-30999	*Bacillus cereus*	Poudre d'œuf entier	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche étalée
B100	20060804-31871	*Pseudomonas*	Frisée	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche
B101	200608040-31872	*Pseudomonas*	Frisée	Absence	Absence de colonie	Non réalisé	Non réalisé	Petite colonie blanche
B102	20060804-31873	*Pseudomonas*	Mâche	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche
B103	20060804-31874	*Pseudomonas*	Mâche	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche
B104	20060825-34927	*Pseudomonas*	Gaze environnement	Absence	Absence de colonie	Non réalisé	Non réalisé	Colonie blanche
B105	2007-1296	*Listeria innocua*	Lait cru	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B106	2007-734	*Listeria innocua*	Lait cru	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B107	2007-970	*Listeria innocua*	Lait cru	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B108	2007-1659	*Listeria innocua*	Lait cru	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B109	2007-1255	*Listeria innocua*	Lait cru	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B110	2007-977	*Listeria innocua*	Lait cru	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté
B111	2007-972	*Listeria innocua*	Lait cru	Absence	Colonie bleue / verte	Non réalisé	Non réalisé	Colonie reflet bleuté

Appendix G – Results obtained by each collaborator and the Expert Laboratory (ADRIA Développement, 2009)

Laboratoire: A

Aerobic mesophilic flora : 1,2.10^3/ml

Sample N°	Reference method ISO 11290-1						Alternative method : *Listeria* Precis			Agreement Ref/Alt
	Fraser 1/2		Fraser		Confir-mation result	Final result	Typical colonies	Confir mation	Final result	
	Palcam	*Brilliance* Listeria ISO	Palcam	*Brilliance* Listeria ISO						
A2	-	-	-	-	-	-	-	-	-	NA
A5	-	-	-	-	-	-	-	-	-	NA
A8	-	-	-	-	-	-	-	-	-	NA
A12	-	-	-	-	-	-	-	-	-	NA
A13	-	-	-	-	-	-	-	-	-	NA
A16	-	-	-	-	-	-	-	-	-	NA
A22	-	-	-	-	-	-	-	-	-	NA
A24	-	-	-	-	-	-	-	-	-	NA
A3	+	+	+	+	+	+	+	+	+	PA
A6	+	+	+	+	+	+	+	+	+	PA
A10	+	+	+	+	+	+	+	+	+	PA
A11	+	+	+	+	+	+	+	+	+	PA
A14	+	+	+	+	+	+	+	+	+	PA
A18	+	+	+	+	+	+	+	+	+	PA
A21	+	+	+	+	+	+	+	+	+	PA
A23	+	+	+	+	+	+	+	+	+	PA
A1	+	+	+	+	+	+	+	+	+	PA
A4	+	+	+	+	+	+	+	+	+	PA
A7	+	+	+	+	+	+	+	+	+	PA
A9	+	+	+	+	+	+	+	+	+	PA
A15	+	+	+	+	+	+	+	+	+	PA
A17	+	+	+	+	+	+	+	+	+	PA
A19	+	+	+	+	+	+	+	+	+	PA
A20	+	+	+	+	+	+	+	+	+	PA

Laboratoire: B

Aerobic mesophilic flora : 1,6.10^3/ml

Sample N°	Reference method ISO 11290-1						Alternative method : *Listeria* Precis			Agreement Ref/Alt
	Fraser 1/2		Fraser		Confir-mation result	Final result	Typical colonies	Confir-mation	Final result	
	Palcam	*Brilliance* Listeria ISO	Palcam	*Brilliance* Listeria ISO						
B2	-	-	-	-	-	-	-	-	-	NA
B5	-	-	-	-	-	-	-	-	-	NA
B8	-	-	-	-	-	-	-	-	-	NA
B12	-	-	-	-	-	-	-	-	-	NA
B13	-	-	-	-	-	-	-	-	-	NA
B16	-	-	-	-	-	-	-	-	-	NA
B22	-	-	-	-	-	-	-	-	-	NA
B24	-	-	-	-	-	-	-	-	-	NA
B3	+	+	+	+	+	+	+	+	+	PA
B6	+	+	+	+	+	+	+	+	+	PA
B10	+	+	+	+	+	+	+	+	+	PA
B11	+	+	+	+	+	+	+	+	+	PA
B14	+	+	+	+	+	+	+	+	+	PA
B18	+	+	+	+	+	+	+	+	+	PA
B21	+	+	+	+	+	+	+	+	+	PA
B23	+	+	+	+	+	+	+	+	+	PA
B1	+	+	+	+	+	+	+	+	+	PA
B4	+	+	+	+	+	+	+	+	+	PA
B7	+	+	+	+	+	+	+	+	+	PA
B9	+	+	+	+	+	+	+	+	+	PA
B15	+	+	+	+	+	+	+	+	+	PA
B17	+	+	+	+	+	+	+	+	+	PA
B19	+	+	+	+	+	+	+	+	+	PA
B20	+	+	+	+	+	+	+	+	+	PA

Laboratoire: C

Aerobic mesophilic flora/ 1,2.10^3/ml

Sample N°	Reference method ISO 11290-1						Alternative method : *Listeria* Precis			Agreement Ref/Alt
	Fraser 1/2		Fraser		Confir-mation result	Final result	Typical colonies	Confir-mation	Final result	
	Palcam	*Brilliance* Listeria ISO	Palcam	*Brilliance* Listeria ISO						
C2	-	-	-	-	-	-	-	-	-	NA
C5	-	-	-	-	-	-	-	-	-	NA
C8	-	-	-	-	-	-	-	-	-	NA
C12	-	-	-	-	-	-	-	-	-	NA
C13	-	-	-	-	-	-	-	-	-	NA
C16	-	-	-	-	-	-	-	-	-	NA
C22	-	-	-	-	-	-	-	-	-	NA
C24	-	-	-	-	-	-	-	-	-	NA
C3	+	+	+	+	+	+	+	+	+	PA
C6	+	+	+	+	+	+	+	+	+	PA
C10	+	+	+	+	+	+	+	+	+	PA
C11	+	+	+	+	+	+	+	+	+	PA
C14	+	+	+	+	+	+	+	+	+	PA
C18	+	+	+	+	+	+	+	+	+	PA
C21	+	+	+	+	+	+	+	+	+	PA
C23	+	+	+	+	+	+	+	+	+	PA
C1	+	+	+	+	+	+	+	+	+	PA
C4	+	+	+	+	+	+	+	+	+	PA
C7	+	+	+	+	+	+	+	+	+	PA
C9	+	+	+	+	+	+	+	+	+	PA
C15	+	+	+	+	+	+	+	+	+	PA
C17	+	+	+	+	+	+	+	+	+	PA
C19	+	+	+	+	+	+	+	+	+	PA
C20	+	+	+	+	+	+	+	+	+	PA

Laboratoire: E

Aerobic mesophilic flora1,8.10^{4}/ml

Sample N°	Reference method ISO 11290-1						Alternative method : *Listeria* Precis			Agreement Ref/Alt
	Fraser 1/2		Fraser		Confir-mation result	Final result	Typical colonies	Confir-mation	Final result	
	Palcam	*Brilliance* Listeria ISO	Palcam	*Brilliance* Listeria ISO						
E2	-	-	-	-	-	-	-	-	-	NA
E5	-	-	-	-	-	-	-	-	-	NA
E8	-	-	-	-	-	-	-	-	-	NA
E12	-	-	-	-	-	-	-	-	-	NA
E13	-	-	-	-	-	-	-	-	-	NA
E16	-	-	-	-	-	-	-	-	-	NA
E22	-	-	-	-	-	-	-	-	-	NA
E24	-	-	-	-	-	-	-	-	-	NA
E3	+	+	+	+	+	+	+	+	+	PA
E6	+	+	+	+	+	+	+	+	+	PA
E10	+	+	+	+	+	+	+	+	+	PA
E11	+	+	+	+	+	+	+	+	+	PA
E14	+	+	+	+	+	+	+	+	+	PA
E18	+	+	+	+	+	+	+	+	+	PA
E21	+	+	+	+	+	+	+	+	+	PA
E23	+	+	+	+	+	+	+	+	+	PA
E1	+	+	+	+	+	+	+	+	+	PA
E4	+	+	+	+	+	+	+	+	+	PA
E7	+	+	+	+	+	+	+	+	+	PA
E9	+	+	+	+	+	+	+	+	+	PA
E15	+	+	+	+	+	+	+	+	+	PA
E17	+	+	+	+	+	+	+	+	+	PA
E19	+	+	+	+	+	+	+	+	+	PA
E20	+	+	+	+	+	+	+	+	+	PA

Laboratoire: F

Aerobic mesophilic flora/ 2,3.10^{3}/ml

Sample N°	Reference method ISO 11290-1						Alternative method : *Listeria* Precis			Agreement Ref/Alt
	Fraser 1/2		Fraser		Confir-mation result	Final result	Typical colonies	Confir-mation	Final result	
	Palcam	*Brilliance* Listeria ISO	Palcam	*Brilliance* Listeria ISO						
F2	-	-	-	-	-	-	-	-	-	NA
F5	-	-	-	-	-	-	-	-	-	NA
F8	-	-	-	-	-	-	-	-	-	NA
F12	-	-	-	-	-	-	-	-	-	NA
F13	-	-	-	-	-	-	-	-	-	NA
F16	-	-	-	-	-	-	-	-	-	NA
F22	-	-	-	-	-	-	-	-	-	NA
F24	-	-	-	-	-	-	-	-	-	NA
F3	+	+	+	+	+	+	+	+	+	PA
F6	-	-	-	-	-	-	+	+	+	PD
F10	+	+	+	+	+	+	+	+	+	PA
F11	+	+	+	+	+	+	+	+	+	PA
F14	+	+	+	+	+	+	+	+	+	PA
F18	+	+	+	+	+	+	+	+	+	PA
F21	+	+	+	+	+	+	+	+	+	PA
F23	+	+	+	+	+	+	+	+	+	PA
F1	+	+	+	+	+	+	+	+	+	PA
F4	+	+	+	+	+	+	+	+	+	PA
F7	+	+	+	+	+	+	+	+	+	PA
F9	+	+	+	+	+	+	+	+	+	PA
F15	+	+	+	+	+	+	+	+	+	PA
F17	+	+	+	+	+	+	+	+	+	PA
F19	+	+	+	+	+	+	+	+	+	PA
F20	+	+	+	+	+	+	+	+	+	PA

Laboratoire: G

Aerobic mesophilic flora : 1,7.10^{3}/ml

Sample N°	Reference method ISO 11290-1						Alternative method : *Listeria* Precis			Agreement Ref/Alt
	Fraser 1/2		Fraser		Confir-mation result	Final result	Typical colonies	Confir-mation	Final result	
	Palcam	*Brilliance* Listeria ISO	Palcam	*Brilliance* Listeria ISO						
G2	-	-	-	-	-	-	-	-	-	NA
G5	-	-	-	-	-	-	-	-	-	NA
G8	-	-	-	-	-	-	-	-	-	NA
G12	-	-	-	-	-	-	-	-	-	NA
G13	-	-	-	-	-	-	-	-	-	NA
G16	-	-	-	-	-	-	-	-	-	NA
G22	-	-	-	-	-	-	-	-	-	NA
G24	-	-	-	-	-	-	-	-	-	NA
G3	+	+	+	+	+	+	+	+	+	PA
G6	+	+	+	+	+	+	+	+	+	PA
G10	+	+	+	+	+	+	+	+	+	PA
G11	+	+	+	+	+	+	+	+	+	PA
G14	+	+	+	+	+	+	+	+	+	PA
G18	+	+	+	+	+	+	+	+	+	PA
G21	+	+	+	+	+	+	+	+	+	PA
G23	+	+	+	+	+	+	+	+	+	PA
G1	+	+	+	+	+	+	+	+	+	PA
G4	+	+	+	+	+	+	+	+	+	PA
G7	+	+	+	+	+	+	+	+	+	PA
G9	+	+	+	+	+	+	+	+	+	PA
G15	+	+	+	+	+	+	+	+	+	PA
G17	+	+	+	+	+	+	+	+	+	PA
G19	+	+	+	+	+	+	+	+	+	PA
G20	+	+	+	+	+	+	+	+	+	PA

Laboratoire: H

Aerobic mesophilic flora : 3,4.10^{3}/ml

Sample N°	Reference method ISO 11290-1						Alternative method : *Listeria* Precis			Agreement Ref/Alt
	Fraser 1/2		Fraser		Confir-mation result	Final result	Typical colonies	Confir-mation	Final result	
	Palcam	*Brilliance* Listeria ISO	Palcam	*Brilliance* Listeria ISO						
H2	-	-	-	-	-	-	-	-	-	NA
H5	-	-	-	-	-	-	-	-	-	NA
H8	-	-	-	-	-	-	-	-	-	NA
H12	-	-	-	-	-	-	-	-	-	NA
H13	-	-	-	-	-	-	-	-	-	NA
H16	-	-	-	-	-	-	-	-	-	NA
H22	-	-	-	-	-	-	-	-	-	NA
H24	-	-	-	-	-	-	-	-	-	NA
H3	+	+	+	+	+	+	+	+	+	PA
H6	+	+	+	+	+	+	+	+	+	PA
H10	+	+	+	+	+	+	+	+	+	PA
H11	+	+	+	+	+	+	+	+	+	PA
H14	+	+	+	+	+	+	+	+	+	PA
H18	+	+	+	+	+	+	+	+	+	PA
H21	+	+	+	+	+	+	+	+	+	PA
H23	+	+	+	+	+	+	+	+	+	PA
H1	+	+	+	+	+	+	+	+	+	PA
H4	+	+	+	+	+	+	+	+	+	PA
H7	+	+	+	+	+	+	+	+	+	PA
H9	+	+	+	+	+	+	+	+	+	PA
H15	+	+	+	+	+	+	+	+	+	PA
H17	+	+	+	+	+	+	+	+	+	PA
H19	+	+	+	+	+	+	+	+	+	PA
H20	+	+	+	+	+	+	+	+	+	PA

Laboratoire: I

Aerobic mesophilic flora 2,8.10^3/ml

Sample N°	Reference method ISO 11290-1						Alternative method : *Listeria* Precis			Agreement Ref/Alt
	Fraser 1/2		Fraser		Confir-mation result	Final result	Typical colonies	Confir-mation	Final result	
	Palcam	*Brilliance* Listeria ISO	Palcam	*Brilliance* Listeria ISO						
I2	-	-	-	-	-	-	-	-	-	NA
I5	-	-	-	-	-	-	-	-	-	NA
I8	-	-	-	-	-	-	-	-	-	NA
I12	-	-	-	-	-	-	-	-	-	NA
I13	-	-	-	-	-	-	-	-	-	NA
I16	-	-	-	-	-	-	-	-	-	NA
I22	-	-	-	-	-	-	-	-	-	NA
I24	-	-	-	-	-	-	-	-	-	NA
I3	+	+	+	+	+	+	+	+	+	PA
I6	+	+	+	+	+	+	+	+	+	PA
I10	+	+	+	+	+	+	+	+	+	PA
I11	+	+	+	+	+	+	+	+	+	PA
I14	+	+	+	+	+	+	+	+	+	PA
I18	+	+	+	+	+	+	+	+	+	PA
I21	+	+	+	+	+	+	+	+	+	PA
I23	+	+	+	+	+	+	+	+	+	PA
I1	+	+	+	+	+	+	+	+	+	PA
I4	+	+	+	+	+	+	+	+	+	PA
I7	+	+	+	+	+	+	+	+	+	PA
I9	+	+	+	+	+	+	+	+	+	PA
I15	+	+	+	+	+	+	+	+	+	PA
I17	+	+	+	+	+	+	+	+	+	PA
I19	+	+	+	+	+	+	+	+	+	PA
I20	+	+	+	+	+	+	+	+	+	PA

Laboratoire: J

Aerobic mesophilic flora : 3,8.10^3/ml

Sample N°	Reference method ISO 11290-1						Alternative method : *Listeria* Precis			Agreement Ref/Alt
	Fraser 1/2		Fraser		Confir-mation result	Final result	Typical colonies	Confir-mation	Final result	
	Palcam	*Brilliance* Listeria ISO	Palcam	*Brilliance* Listeria ISO						
J2	-	-	-	-	-	-	-	-	-	NA
J5	-	-	-	-	-	-	-	-	-	NA
J8	-	-	-	-	-	-	-	-	-	NA
J12	-	-	-	-	-	-	-	-	-	NA
J13	-	-	-	-	-	-	-	-	-	NA
J16	-	-	-	-	-	-	-	-	-	NA
J22	-	-	-	-	-	-	-	-	-	NA
J24	-	-	-	-	-	-	-	-	-	NA
J3	+	+	+	+	+	+	+	+	+	PA
J6	+	+	+	+	+	+	+	+	+	PA
J10	+	+	+	+	+	+	+	+	+	PA
J11	+	+	+	+	+	+	+	+	+	PA
J14	+	+	+	+	+	+	+	+	+	PA
J18	+	+	+	+	+	+	+	+	+	PA
J21	+	+	+	+	+	+	+	+	+	PA
J23	+	+	+	+	+	+	+	+	+	PA
J1	+	+	+	+	+	+	+	+	+	PA
J4	+	+	+	+	+	+	+	+	+	PA
J7	+	+	+	+	+	+	+	+	+	PA
J9	+	+	+	+	+	+	+	+	+	PA
J15	+	+	+	+	+	+	+	+	+	PA
J17	+	+	+	+	+	+	+	+	+	PA
J19	+	+	+	+	+	+	+	+	+	PA
J20	+	+	+	+	+	+	+	+	+	PA

Laboratoire: K

Aerobic mesophilic flora : 7,7.10^2/ml

Sample N°	Reference method ISO 11290-1						Alternative method : *Listeria* Precis			Agreement Ref/Alt
	Fraser 1/2		Fraser		Confir-mation result	Final result	Typical colonies	Confir-mation	Final result	
	Palcam	*Brilliance* Listeria ISO	Palcam	*Brilliance* Listeria ISO						
K2	-	-	-	-	-	-	-	-	-	NA
K5	-	-	-	-	-	-	-	-	-	NA
K8	-	-	-	-	-	-	-	-	-	NA
K12	-	-	-	-	-	-	-	-	-	NA
K13	-	-	-	-	-	-	-	-	-	NA
K16	-	-	-	-	-	-	-	-	-	NA
K22	-	-	-	-	-	-	-	-	-	NA
K24	-	-	-	-	-	-	-	-	-	NA
K3	+	+	+	+	+	+	+	+	+	PA
K6	+	+	+	+	+	+	+	+	+	PA
K10	+	+	+	+	+	+	+	+	+	PA
K11	+	+	+	+	+	+	+	+	+	PA
K14	+	+	+	+	+	+	+	+	+	PA
K18	+	+	+	+	+	+	+	+	+	PA
K21	+	+	+	+	+	+	+	+	+	PA
K23	+	+	+	+	+	+	+	+	+	PA
K1	+	+	+	+	+	+	+	+	+	PA
K4	+	+	+	+	+	+	+	+	+	PA
K7	+	+	+	+	+	+	+	+	+	PA
K9	+	+	+	+	+	+	+	+	+	PA
K15	+	+	+	+	+	+	+	+	+	PA
K17	+	+	+	+	+	+	+	+	+	PA
K19	+	+	+	+	+	+	+	+	+	PA
K20	+	+	+	+	+	+	+	+	+	PA

Laboratoire: L

Aerobic mesophilic flora : 2,0.10^3/ml

Sample N°	Reference method ISO 11290-1						Alternative method : *Listeria* Precis			Agreement Ref/Alt
	Fraser 1/2		Fraser		Confir-mation result	Final result	Typical colonies	Confir-mation	Final result	
	Palcam	*Brilliance* Listeria ISO	Palcam	*Brilliance* Listeria ISO						
L2	-	-	-	-	-	-	-	-	-	NA
L5	-	-	-	-	-	-	-	-	-	NA
L8	-	-	-	-	-	-	-	-	-	NA
L12	-	-	-	-	-	-	-	-	-	NA
L13	-	-	-	-	-	-	-	-	-	NA
L16	-	-	-	-	-	-	-	-	-	NA
L22	-	-	-	-	-	-	-	-	-	NA
L24	-	-	-	-	-	-	-	-	-	NA
L3	+	+	+	+	+	+	+	+	+	PA
L6	+	+	+	+	+	+	+	+	+	PA
L10	+	+	+	+	+	+	+	+	+	PA
L11	+	+	+	+	+	+	+	+	+	PA
L14	+	+	+	+	+	+	+	+	+	PA
L18	+	+	+	+	+	+	+	+	+	PA
L21	+	+	+	+	+	+	+	+	+	PA
L23	+	+	+	+	+	+	+	+	+	PA
L1	+	+	+	+	+	+	+	+	+	PA
L4	+	+	+	+	+	+	+	+	+	PA
L7	+	+	+	+	+	+	+	+	+	PA
L9	+	+	+	+	+	+	+	+	+	PA
L15	+	+	+	+	+	+	+	+	+	PA
L17	+	+	+	+	+	+	+	+	+	PA
L19	+	+	+	+	+	+	+	+	+	PA
L20	+	+	+	+	+	+	+	+	+	PA

Laboratoire: M

Aerobic mesophilic flora : 1,3.10^3/ml

Sample N°	Reference method ISO 11290-1						Alternative method : *Listeria* Precis			Agreement Ref/Alt
	Fraser 1/2		Fraser		Confir-mation result	Final result	Typical colonies	Confir-mation	Final result	
	Palcam	*Brilliance* Listeria ISO	Palcam	*Brilliance* Listeria ISO						
M2	-	-	-	-	-	-	-	-	-	NA
M5	-	-	-	-	-	-	-	-	-	NA
M8	-	-	-	-	-	-	-	-	-	NA
M12	-	-	-	-	-	-	-	-	-	NA
M13	-	-	-	-	-	-	-	-	-	NA
M16	-	-	-	-	-	-	-	-	-	NA
M22	-	-	-	-	-	-	-	-	-	NA
M24	-	-	-	-	-	-	-	-	-	NA
M3	+	+	+	+	+	+	+	+	+	PA
M6	+	+	+	+	+	+	+	+	+	PA
M10	+	+	+	+	+	+	+	+	+	PA
M11	+	+	+	+	+	+	+	+	+	PA
M14	+	+	+	+	+	+	+	+	+	PA
M18	+	+	+	+	+	+	+	+	+	PA
M21	+	+	+	+	+	+	+	+	+	PA
M23	+	+	+	+	+	+	+	+	+	PA
M1	+	+	+	+	+	+	+	+	+	PA
M4	+	+	+	+	+	+	+	+	+	PA
M7	+	+	+	+	+	+	+	+	+	PA
M9	+	+	+	+	+	+	+	+	+	PA
M15	+	+	+	+	+	+	+	+	+	PA
M17	+	+	+	+	+	+	+	+	+	PA
M19	+	+	+	+	+	+	+	+	+	PA
M20	+	+	+	+	+	+	+	+	+	PA

Laboratoire: ADRIA

Aerobic mesophilic flora1,2.10^3/ml

Sample N°	Reference method ISO 11290-1						Alternative method : Listeria PRECIS			Agreement Ref/Alt
	Fraser 1/2		Fraser		Confir-mation result	Final result	Typical colonies	Confir-mation	Final result	
	Palcam	*Brilliance* Listeria ISO	Palcam	*Brilliance* Listeria ISO						
N2	-	-	-	-	-	-	-	-	-	NA
N5	-	-	-	-	-	-	-	-	-	NA
N8	-	-	-	-	-	-	-	-	-	NA
N12	-	-	-	-	-	-	-	-	-	NA
N13	-	-	-	-	-	-	-	-	-	NA
N16	-	-	-	-	-	-	-	-	-	NA
N22	-	-	-	-	-	-	-	-	-	NA
N24	-	-	-	-	-	-	-	-	-	NA
N3	+	+	+	+	+	+	+	+	+	PA
N6	+	+	+	+	+	+	+	+	+	PA
N10	+	+	+	+	+	+	+	+	+	PA
N11	+	+	+	+	+	+	+	+	+	PA
N14	+	+	+	+	+	+	+	+	+	PA
N18	+	+	+	+	+	+	+	+	+	PA
N21	+	+	+	+	+	+	+	+	+	PA
N23	+	+	+	+	+	+	+	+	+	PA
N1	+	+	+	+	+	+	+	+	+	PA
N4	+	+	+	+	+	+	+	+	+	PA
N7	+	+	+	+	+	+	+	+	+	PA
N9	+	+	+	+	+	+	+	+	+	PA
N15	+	+	+	+	+	+	+	+	+	PA
N17	+	+	+	+	+	+	+	+	+	PA
N19	+	+	+	+	+	+	+	+	+	PA
N20	+	+	+	+	+	+	+	+	+	PA

APPENDIX H
Listeria Precis™ Detection Method – 24LEB protocol

25 g of sample +
225 ml 24LEB-Listeria
One swab to 10 ml of 24LEB-Listeria
One sponge to 100 ml of 24LEB-Listeria
One wipe to 225 ml of 24LEB-Listeria
According ISO 6887

▼

37±1°C for 23±3 h

↓ *Possibility to store for 72 h at 5±3°C*

Streak 10µl onto Brilliance™ *Listeria* agar (ISO) formulation using a basic loop

↓

Typical colonies:
Blue colonies with halo are presumptive positive *Listeria monocytogenes*

↓

PrecisCheck™ *Listeria monocytogenes* lateral flow test

Or
A spot on Palcam
Or
Oxoid™ Microbact™ 12L biochemical galleries or equivalent

Or
EN ISO 11290:2017 confirmation procedure

Or
Any appropriate EN ISO 16140-6:2019 validated confirmation method
Or
SureTect™ Listeria species PCR Assay (or equivalent) according to the ISO 7218:2007

Or
Rhamnose test

Listeria Precis™ (Detection of *Listeria monocytogenes)*
Protocol using 24 LEB in 125 g

125 g of sample +
1125 ml pre-warmed 24 LEB
According ISO 6887

↓

37±1°C for 23±3 h

↓ *Possibility to store for 72 h at 5±3°C*

Streak 10µl onto *Brilliance*™ Listeria Agar (ISO) formulation using a basic loop

↓

Typical colonies:
Blue colonies with halo are presumptive positive *Listeria monocytogenes*

↓

PrecisCheck™ Listeria monocytogenes Kit (lateral flow test)

Or
Microbact™ Listeria 12L biochemical galleries or equivalent
Or
OBIS Mono test

Or
EN ISO 11290:2017 confirmation procedure

Or
Any appropriate EN ISO 16140-6:2019 validated confirmation method
Or
SureTect™ Listeria species PCR Assay (or equivalent) according to the ISO 7218:2007

Or
Rhamnose test

APPENDIX I
EN ISO 11290-1:2017

Diagram of the procedure as described in the standard

25 g of sample +
225 ml of half-Fraser broth

Incubation at 30±1°C for 25±1 h

Transfer of 0.1 ml in 10 ml of Fraser broth

Incubation at 37±1°C for 24±2 h

Plating out on:
- Agar *Listeria* according to Ottaviani and Agosti
- Second selective medium

AL acc. O&A: incubation at 37±1°C for 24±2 h and for 24±2 h
Other selective medium: incubation as specified

Confirmation: 1 typical colony on 1 selective medium,
up to a maximum of 5 colonies on each medium
Streaking on non-selective agar
Incubation at 37°C for 21±3 h or until sufficient growth

Listeria monocytogenes

Mandatory tests:
- Microscopic apect
- β-haemolysis
- L-rhamnose
- D-xylose

Optional tests:
- Catalase
- Motility at 25°C
- CAMP test

***Listeria* spp**

Mandatory tests:
- Microscopic aspect
- Catalase

Optional tests:
- VP test
- Motility at 25°C

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

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

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

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

Category	#	Matrix	Strain	Serovar	Reference	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample	Result
DP- a	2869565	Raw sheep's milk cheese "Roquefort"	*L.monocytogenes*	4b	LAS822	Raw milk cheese	Seeding 72h at 2-8°C	/	3,0	-
DP- a	2869566	Raw cow's milk cheese "Camembert"	*L.monocytogenes*	1/2a ou 3a	BLV059	Raw milk cheese	Seeding 72h at 2-8°C	/	0,8	+
DP- a	2869568	Goat cheese with raw milk	*L.monocytogenes*	/	KYQ776	Raw milk cheese	Seeding 72h at 2-8°C	/	4,0	+
DP- a	2869916	Raw cow's milk cheese "Cantal"	*L.monocytogenes*	1/2a ou 3a	BLV059	Raw milk cheese	Seeding 72h at 2-8°C	/	2,8	+
DP- a	2869922	Goat cheese with raw milk	*L.monocytogenes*	/	RKG938	Pasteurized milk cheese	Seeding 72h at 2-8°C	/	1,6	+
DP- a	2869673	Goat cheese with raw milk	*L.monocytogenes*	/	RKT730	Cream with raw milk	Seeding 72h at 2-8°C	/	2,0	+
DP- a	2869677	Raw cow's milk cheese "Comté"	*L.monocytogenes*	/	KYQ776	Raw milk cheese	Seeding 72h at 2-8°C	/	2,8	+
DP- a	2976900	Raw milk parmesan	*L.monocytogenes*	4b	LAS822	Raw milk cheese	Seeding 72h at 2-8°C	/	3,0	+
DP- a	2976901	Raw cow's milk cheese "Tomme fraîche"	*L.monocytogenes*	4b	LAS822	Raw milk cheese	Seeding 72h at 2-8°C	/	3,0	+
DP- a	2976902	Raw cow's milk cheese "Emmental"	*L.monocytogenes*	4b	LAS822	Raw milk cheese	Seeding 72h at 2-8°C	/	3,0	+
DP- a	2976903	Raw cow's milk cheese "Chaource"	*L.monocytogenes*	/	KYQ776	Raw milk cheese	Seeding 72h at 2-8°C	/	3,2	+
DP- a	2976904	Raw cow's milk cheese "Beaufort"	*L.monocytogenes*	/	KYQ776	Raw milk cheese	Seeding 72h at 2-8°C	/	3,2	-
DP-b	2976917	Faisselle with raw cow's milk	*L.monocytogenes*	/	RKT730	Cream with raw milk	Seeding 72h at 2-8°C	/	4,6	-
DP-b	2976920	Butter with raw milk and salt	*L.monocytogenes*	/	KYN547	Butter with raw milk	Seeding 72h at 2-8°C	/	3,2	-
DP-b	2869570	Raw cow's milk	*L.monocytogenes*	/	RKT730	Cream with raw milk	Seeding 72h at 2-8°C	/	2,8	+
DP-b	2869571	Raw milk butter	*L.monocytogenes*	/	KYN547	Butter with raw milk	Seeding 72h at 2-8°C	/	2,2	+
DP-b	2869928	Raw milk butter	*L.monocytogenes*	/	KYN547	Butter with raw milk	Seeding 72h at 2-8°C	/	1,4	+
DP-b	2869932	Raw cow's milk	*L.monocytogenes*	1/2a ou 3a	FMJ325	Pasteurized milk cheese	Seeding 72h at 2-8°C	/	1,6	+
DP-b	2976916	Raw cow's milk	*L.monocytogenes*	1/2a ou 3a	FMJ325	Pasteurized milk cheese	Seeding 72h at 2-8°C	/	3,2	+
DP-b	2976918	Butter with raw milk	*L.monocytogenes*	/	KYN547	Butter with raw milk	Seeding 72h at 2-8°C	/	3,2	+
DP-b	2976919	Raw cream	*L.monocytogenes*	/	RKT730	Cream with raw milk	Seeding 72h at 2-8°C	/	4,6	+
DP-b	2976921	raw goat milk	*L.monocytogenes*	/	RKT730	Cream with raw milk	Seeding 72h at 2-8°C	/	4,6	+
DP-c	2869573	Fresh cream with pasteurized milk	*L.monocytogenes*	1/2 b	JAR249	Soft pasteurized milk cheese	Seeding 72h at 2-8°C	/	1,6	-
DP-c	2869574	Pasteurized cow's milk cheese "Pié d'Angloys"	*L.monocytogenes*	1/2a ou 3a	FMJ325	Pasteurized milk cheese	Seeding 72h at 2-8°C	/	3,8	+
DP-c	2869918	Pasteurized sheep's milk cheese "Feta"	*L.monocytogenes*	/	RKG938	Pasteurized milk cheese	Seeding 72h at 2-8°C	/	1,6	+
DP-c	2869920	Pasteurized cow's milk cheese "Morbier"	*L.monocytogenes*	1/2 b	JAR249	Soft pasteurized milk cheese	Seeding 72h at 2-8°C	/	1,8	+
DP-c	2869924	Pasteurized sheep's milk	*L.monocytogenes*	/	RKG938	Pasteurized milk cheese	Seeding 72h at 2-8°C	/	1,6	+
DP-c	2869926	Pasteurized goat's milk	*L.monocytogenes*	1/2 b	JAR249	Soft pasteurized milk cheese	Seeding 72h at 2-8°C	/	1,8	+

Category	#	Matrix	Strain	Serovar	Reference	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample	Result
DP-c	2869678	Pasteurized goat's milk	*L.monocytogenes*	1/2a ou 3a	FMJ325	Pasteurized milk cheese	Seeding 72h at 2-8°C	/	2,4	+
DP-c	2869679	Pasteurized sheep's milk	*L.monocytogenes*	1/2a ou 3a	FMJ325	Pasteurized milk cheese	Seeding 72h at 2-8°C	/	2,4	+
DP-c	2976924	Kefir with pasteurized milk	*L.monocytogenes*	1/2 b	JAR249	Soft pasteurized milk cheese	Seeding 72h at 2-8°C	/	2,8	+
DP-c	2976925	Sheep's butter with pasteurized milk	*L.monocytogenes*	/	RKG938	Pasteurized milk cheese	Seeding 72h at 2-8°C	/	2,4	+
DP-c	2976926	Fresh sheep's cream with pasteurized milk	*L.monocytogenes*	1/2a ou 3a	FMJ325	Pasteurized milk cheese	Seeding 72h at 2-8°C	/	3,2	+
DP-c	2976927	Sheep's skyr with pasteurized milk	*L.monocytogenes*	1/2a ou 3a	BLV059	Raw milk cheese	Seeding 72h at 2-8°C	/	2,8	+
DP-c	2976928	Buffalo mozzarella with pasteurized milk	*L.monocytogenes*	/	RKG938	Pasteurized milk cheese	Seeding 72h at 2-8°C	/	2,4	+
DP-c	2976929	Feta with pasteurized milk	*L.monocytogenes*	/	RKG938	Pasteurized milk cheese	Seeding 72h at 2-8°C	/	2,4	+
DP-c	3054836	Milk powder	*L.monocytogenes*	1/2a ou 3a	BLV059	Raw milk cheese	Spiking 13 minutes at 56°C	0,6	1,6	+
DP-c	3054837	Milk powder	*L.monocytogenes*	1/2a ou 3a	BLV059	Raw milk cheese	Spiking 13 minutes at 56°C	0,6	1,6	+
CF-a	2939418	Chicken wrap	*L.monocytogenes*	4b	NAB548	Cooked chicken	Seeding 72h at 2-8°C	/	2,7	+
CF-a	2939420	Piemontaise	*L.monocytogenes*	/	FGX970	Piémontaise	Seeding 72h at 2-8°C	/	3,0	+
CF-a	2976951	Macedoine	*L.monocytogenes*	3a	KDPN86	Collection strain	Seeding 72h at 2-8°C	/	3,8	+
CF-a	2976952	Rice and shrimp salad	*L.monocytogenes*	/	BVU991	Mixed salad	Seeding 72h at 2-8°C	/	3,2	+
CF-a	2976954	Ham piemontaise	*L.monocytogenes*	/	FGX970	Piémontaise	Seeding 72h at 2-8°C	/	3,8	+
CF-a	2976955	Chicken tabbouleh	*L.monocytogenes*	/	FJD579	Lebanese Tabbouleh	Seeding 72h at 2-8°C	/	2,4	+
CF-a	2976956	Tomatoes and chicken penne	*L.monocytogenes*	4b	NAB548	Cooked chicken	Seeding 72h at 2-8°C	/	2,4	+
CF-a	2976957	Rice, chicken and pepper	*L.monocytogenes*	4b	NAB548	Cooked chicken	Seeding 72h at 2-8°C	/	2,4	+
CF-a	2976958	Potato and ham salad	*L.monocytogenes*	/	SXE288	Smoked herring	Seeding 72h at 2-8°C	/	2,4	+
CF-a	2976959	Potato and herring salad	*L.monocytogenes*	/	FGX970	Piémontaise	Seeding 72h at 2-8°C	/	3,8	+
CF-b	2939421	Chicken focaccia	*L.monocytogenes*	4b	NAB548	Cooked chicken	Seeding 72h at 2-8°C	/	2,7	+
CF-b	2939422	Provençal chicken gratin	*L.monocytogenes*	4b	NAB548	Cooked chicken	Seeding 72h at 2-8°C	/	2,7	+
CF-b	2939424	Maroille and Emmental cake	*L.monocytogenes*	/	RHB103	Cow cheese	Seeding 72h at 2-8°C	/	2,6	+
CF-b	2939445	Tuna and vegetable tart	*L.monocytogenes*	1/2c	PAJ947	Raw swordfish fillet	Seeding 72h at 2-8°C	/	2,8	+
CF-b	2939446	Penne gratin with salmon and hake	*L.monocytogenes*	1/2c	PAJ947	Raw swordfish fillet	Seeding 72h at 2-8°C	/	2,8	+
CF-b	2939449	Dauphinois gratin	*L.monocytogenes*	/	BXQ019	Cooked potatoes	Seeding 72h at 2-8°C	/	2,0	+
CF-b	2976321	Rabbit and potatoes	*L.monocytogenes*	1/2a	JWBU25	Collection strain	Seeding 72h at 2-8°C	/	3,0	+
CF-b	2976322	Pork with caramel and rice	*L.monocytogenes*	/	BGT523	Cassolette de St jacques	Seeding 72h at 2-8°C	/	1,2	+

Category	#	Matrix	Strain	Serovar	Reference	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample	Result
CF-b	2976323	Lamb, white beans and carrots	*L.monocytogenes*	1/2a	JWBU25	Collection strain	Seeding 72h at 2-8°C	/	3,0	+
CF-b	2976324	Sweetbreads and scallops	*L.monocytogenes*	/	BJF076	Calf sweetbread bite	Seeding 72h at 2-8°C	/	1,8	+
CF-b	3005733	Pâté en croute	*L.monocytogenes*	/	BCJ766	Duck mousse	Seeding 72h at 2-8°C	/	2,6	+
CF-c	2986114	Apple pie	*L.monocytogenes*	/	BGZ322	Pear with caramel	Seeding 72h at 2-8°C	/	2,4	-
CF-c	2939450	Peach and fig tart	*L.monocytogenes*	4b	KYR941	Chocolate pasrty	Seeding 72h at 2-8°C	/	1,0	+
CF-c	2939452	Far breton	*L.monocytogenes*	4b	KYR941	Chocolate pasrty	Seeding 72h at 2-8°C	/	1,8	+
CF-c	2986109	Lemon meringue tartlet	*L.monocytogenes*	/	JJRF78	Collection strain	Seeding 72h at 2-8°C	/	3,0	+
CF-c	2986110	Chocolate donut	*L.monocytogenes*	/	LTH200	Chocolate cake	Seeding 72h at 2-8°C	/	2,8	+
CF-c	2986111	Pannacotta	*L.monocytogenes*	/	JJRF78	Collection strain	Seeding 72h at 2-8°C	/	3,0	+
CF-c	2986112	Flan	*L.monocytogenes*	/	JJRF78	Collection strain	Seeding 72h at 2-8°C	/	3,0	+
CF-c	2986113	Chocolate eclair	*L.monocytogenes*	/	BSZ273	Pastry	Seeding 72h at 2-8°C	/	2,6	+
CF-c	2986115	Dark chocolate dessert	*L.monocytogenes*	/	LVT655	Chocolate pasrty	Seeding 72h at 2-8°C	/	2,0	+
CF-c	2986116	Chocolate and coffee opera	*L.monocytogenes*	/	LVT655	Chocolate pasrty	Seeding 72h at 2-8°C	/	2,0	+

APPENDIX K - SENSITIVITY STUDY - RAW RESULTS

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

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

Composite foods

Cat	Type	#	Sample	Contamination						ISO 11290-1*							Listeria Precis - 24 LEB 20h at 37°C									Listeria Precis 24 LEB - 72h at 2-8°C				Brilliance 72h at 2-8°C	Result	Agreement
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube O&A	Fraser tube Palcam	Conf. CAMP Test If necessary	Conf. Identification	Result *L.mono*	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	PrecisCheck™ lateral flow *L.mono*	Result	Agreement	ISO 16140 tests Fraser+AL+Pal+ID	Brilliance	Conf.	Result	Agreement			
1	a	2281342	Norwegian salad	ac	*L. mono*	BMX449	Seeding	/	1.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	AM halo	P	PA
1	a	2281343	Shell shrimps with vegetables	ac	*L. mono*	BMX449	Seeding	/	1.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
1	a	2281344	Coleslaw	ac	*L. mono*	BMX449	Seeding	/	1.2	AL halo	AM	AL halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	BL halo	*L.mono*	P	PA	AM halo	P	PA
1	a	2281345	Sandwich ham and cheese	ac	*L. mono*	BMX449	Seeding	/	1.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
1	a	2281346	Wrap	ac	*L. mono*	BMX449	Seeding	/	1.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
1	a	2281456	Swedish sandwich	ac	*L. mono*	BCS900	Seeding	/	3.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BM halo	*L.mono*	P	PA	BM halo	P	PA
1	a	2281457	Chicken paprika tacos	ac	*L. mono*	BCS900	Seeding	/	3.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BL halo	*L.mono*	P	PA	BM halo	P	PA
1	a	2281458	Ham cheese wrap	ac	*L. mono*	BCS900	Seeding	/	3.0	BM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	BM halo	P	PA
1	a	2281459	Ham vegetables sandwich	ac	*L. mono*	BCS900	Seeding	/	3.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BM halo	*L.mono*	P	PA	BM halo	P	PA
1	a	2281460	Chicken tabbouleh	ac	*L. mono*	BCS900	Seeding	/	3.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BM halo	*L.mono*	P	PA	BM halo	P	PA
1	a	2316955	Pasta salad	/	/	/	/	/	/	∅	EL	∅	EL	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	∅	A	NA	∅	A	NA
1	a	2316992	Vegetables mayonnaise	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	∅	A	NA	∅	A	NA
1	a	2317055	Cooked beef salad	nc	/	/	/	/	/	EL	EL	∅	∅	/	/	A	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*	AM halo	AM	P	PD	AM halo	P	PD
1	a	2317056	Piemontaise	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	EL	A	NA	∅	A	NA
1	a	2319187	Sandwich	ac	*L. mono*	RJT457	Seeding	/	1.0	∅	∅	∅	∅	/	/	A	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*	AM halo	*L.mono*	P	PD	AL halo	P	PD
1	a	2319188	Vegetables wrap	ac	*L. mono* + *L. seeligeri*	RJT457 ADTW22	Seeding	/	1.0 + 1.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	∅	/	/	/	/	/	A	ND	O&A:ø - Pal:ø	∅	/	A	ND	∅	A	ND
1	a	2319189	Piemontaise	ac	*L. mono*	ALB748	Seeding	/	1.8	∅	∅	∅	∅	/	/	A	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*	AM halo	*L.mono*	P	PD	AM halo	P	PD
1	a	2319190	Penne pesto	ac	*L. mono*	MRE888	Seeding	/	1.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BM halo	*L.mono*	P	PA	BM halo	P	PA
1	a	2319249	Sweet potato gratin	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	∅	A	NA
1	a	2319250	Pasteurized parmentier	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	∅	A	NA
1	a	2319251	Chicken sandwich	/	/	/	/	/	/	EL	EH	EL	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
1	a	2319252	Sandwich	/	/	/	/	/	/	∅	EM	∅	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	A	NA	EL	A	NA
1	a	2319253	Mixed vegetables	/	/	/	/	/	/	∅	EM	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
1	a	2319254	Tabbouleh	/	/	/	/	/	/	EL	EL	∅	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
1	a	2319269	Wrap	/	/	/	/	/	/	EL	EL	EL	EM	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
1	a	2319270	Piemontaise	/	/	/	/	/	/	∅	∅	EL	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
1	a	2319289	Chicken curry panini	/	/	/	/	/	/	EL	EL	∅	EL	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	A	NA	∅	A	NA
1	a	2319290	Rice salad	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	EL	A	NA
1	b	2263657	Norwegian pizza	/	/	/	/	/	/	EM	EL	EL	∅	/	/	A	EM	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	/	/	EM	A	NA
1	b	2281373	Pizza Regina	nc	/	/	/	/	/	DL	DL	AM halo	AM	/	*L.monocytogenes*	P	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BL halo	*L.mono*	P	PA	BL halo	P	PA
1	b	2281374	Pizza vege	nc	/	/	/	/	/	EL	EL	AM halo	AM	/	*L.monocytogenes*	P	EL	/	/	/	/	/	A	ND	O&A:ø - Pal:ø	EL	/	A	ND	EL	A	ND
1	b	2281375	Pizza Regina	nc	/	/	/	/	/	EL	EL	∅	EL	/	/	A	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*	BL halo	*L.mono*	P	PD	BL halo	P	PD
1	b	2281376	Cooked rice	nc	/	/	/	/	/	AL halo	AL	AM halo	AM	/	*L.monocytogenes*	P	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	AL halo	P	PA
1	b	2281377	Accra	nc	/	/	/	/	/	AH halo	AH	AM halo	AM	/	*L.monocytogenes*	P	AH halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AH halo	*L.mono*	P	PA	AH halo	P	PA
1	b	2281378	Accra	nc	/	/	/	/	/	AH halo	AH	AM halo	AM	/	*L.monocytogenes*	P	AH halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AH halo	*L.mono*	P	PA	AH halo	P	PA
1	b	2281379	Chinese noddles	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
1	b	2281380	Chinese noddles	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
1	b	2281381	Chinese noddles	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
1	b	2281382	Samoussa	nc	/	/	/	/	/	AM halo	AH	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
1	b	2281383	Cooked rice	nc	/	/	/	/	/	AH halo	AH	AM halo	AM	/	*L.monocytogenes*	P	AH halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AH halo	*L.mono*	P	PA	AH halo	P	PA
1	b	2281384	Accra	nc	/	/	/	/	/	AH halo	AH	AM halo	AM	/	*L.monocytogenes*	P	AH halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AH halo	*L.mono*	P	PA	AH halo	P	PA
1	b	2319255	Bolognaise	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
1	b	2319256	Croque monsieur	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
1	b	2319257	Burger	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
1	b	2319271	Potatoes, onions	/	/	/	/	/	/	∅	∅	EL	EL	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
1	b	2319291	Mushrooms pie	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
1	b	2319292	Honey goat cheese bruschetta	/	/	/	/	/	/	EM	EM	∅	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	EL	A	NA
1	b	2319293	Pizza	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	EM	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	A	NA	EM	A	NA
1	c	2281461	Pastry with cream	ac	*L. mono*	BBF899	Seeding	/	2.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	BM halo	P	PA
1	c	2281462	Fruit tartelet	ac	*L. mono*	BBF899	Seeding	/	2.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	BM halo	P	PA
1	c	2281463	Clafouti with cherries	ac	*L. mono*	BBF899	Seeding	/	2.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
1	c	2281464	Egg cream caramel	ac	*L. mono*	BBF899	Seeding	/	2.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
1	c	2316994	Caramel macaron	/	/	/	/	/	/	EM	EM	EL	EL	/	/	A	EM	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	A	NA	EM	A	NA
2	c	2281347	Whole egg	ac	*L. mono*	RHD749	Seeding	/	3.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
1	c	2319191	Mayonnaise	ac	*L. mono*	BYM052	Seeding	/	0.8	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
1	c	2319192	Ile flottante	ac	*L. mono*	LVT655	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
1	c	2319193	Egg mimosa	ac	*L. mono*	BYM052	Seeding	/	0.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
1	c	2319194	Pastry :Tiramisu	ac	*L. mono*	LVT655	Seeding	/	1.6	AM halo	EM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
1	c	2319195	Pastry : Mousseline	ac	*L. mono*	LVT655	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	BM halo	P	PA

Composite foods

Cat	Type	#	Sample	Contamination: Type	Contamination: Strain	Contamination: Ref strain	Contamination: Stress	Contamination: Stress level	Contamination: Inoc. level	ISO 11290-1[*]: O&A	ISO 11290-1: Palcam	ISO 11290-1: Fraser tube O&A	ISO 11290-1: Fraser tube Palcam	ISO 11290-1: Conf. CAMP Test If necessary	ISO 11290-1: Conf. Identification	ISO 11290-1: Result *L.mono*	Listeria Precis - 24 LEB 20h at 37°C: Brilliance NF	Microbact	OBIS	Rhamnose	ISO	PrecisCheck™ lateral flow *L.mono*	Result	Agreement	ISO 16140 tests Fraser+AL+Pal+ID	Listeria Precis 24 LEB - 72h at 2-8°C: Brilliance	Conf.	Result	Agreement	Brilliance 72h at 2-8°C	Result	Agreement
2	c	2281348	Pastry with cream	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	**P**	**PA**	*L.monocytogenes*	AM halo	*L.mono*	**P**	**PA**	AM halo	**P**	**PA**
1	c	2319258	Flan	/	/	/	/	/	/	∅	EL	∅	∅	/	/	**A**	EL	/	/	/	/	/	**A**	**NA**	/	EL	/	**A**	**NA**	EL	**A**	**NA**
1	c	2319259	Peach flan	/	/	/	/	/	/	EL	∅	∅	∅	/	/	**A**	EL	/	/	/	/	/	**A**	**NA**	/	EL	/	**A**	**NA**	EL	**A**	**NA**
1	c	2319260	Tartelette citron	/	/	/	/	/	/	∅	EL	∅	∅	/	/	**A**	∅	/	/	/	/	/	**A**	**NA**	/	EL	/	**A**	**NA**	∅	**A**	**NA**
1	c	2319261	Pastry "Bermudes"	/	/	/	/	/	/	EL	EL	∅	EL	/	/	**A**	EM	/	/	/	/	/	**A**	**NA**	/	EM	/	**A**	**NA**	EM	**A**	**NA**
1	c	2319262	Apple tartelet	/	/	/	/	/	/	EL	EL	∅	∅	/	/	**A**	∅	/	/	/	/	/	**A**	**NA**	/	EL	/	**A**	**NA**	∅	**A**	**NA**
1	c	2319272	Pastry :Paris brest	/	/	/	/	/	/	EL	EL	EH	EH	/	/	**A**	EL	/	/	/	/	/	**A**	**NA**	/	EL	/	**A**	**NA**	EL	**A**	**NA**
1	c	2319273	White chocolate ganache	/	/	/	/	/	/	EL	EL	EH	EH	/	/	**A**	EM	/	/	/	/	/	**A**	**NA**	/	EM	/	**A**	**NA**	EM	**A**	**NA**
1	c	2319274	Whole egg	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**	∅	/	/	/	/	/	**A**	**NA**	/	∅	/	**A**	**NA**	∅	**A**	**NA**
1	c	2318981	Egg mimosa	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**	∅	/	/	/	/	/	**A**	**NA**	/	∅	/	**A**	**NA**	∅	**A**	**NA**

Cat	Type	#	Sample	Contamination						ISO 11290-1*							Listeria Precis - 24 LEB 20h at 37°C									Listeria Precis 24 LEB - 72h at 2-8°C				Brilliance 72h at 2-8°C	Result	Agreement
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube O&A	Fraser tube Palcam	Conf. CAMP Test If necessary	Conf. Identification	Result *L.mono*	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	PrecisCheck™ lateral flow *L.mono*	Result	Agreement	ISO 16140 tests Fraser+AL+Pal+ID	Brilliance	Conf.	Result	Agreement			
2	a	2319329	Beef steak	/	/	/	/	/	/	∅	∅	EL	EL	/	/	A	∅	/	/	/	/	/	A	NA		∅	/	A	NA	∅	A	NA
2	a	2263646	Pork chop	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
2	a	2263647	Raw meat beef	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
2	a	2281385	Raw chicken with paprika	/	/	/	/	/	/	BL ø halo	BL	AL ø halo	AL	/	*L.welshimeri*	A	BM ø halo	*L.welshimeri*	*L.spp*	/	*L.welshimeri*	+	A	NA	*L.welshimeri*	BM ø halo	/	A	NA	BM ø halo	A	NA
2	a	2281386	Duck filet	nc	/	/	/	/	/	BL halo + BL ø halo	AM	AL halo (3) / AM ø halo	AM	/	*L.mono + L.innocua*	P	DL halo (4) / AM ø halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ (*L.mono*)	*L.mono + L.innocua*	+	P	PA	*L.mono + L.innocua*	BL halo / AM ø halo	*L.mono + L.innocua*	P	PA	DL halo (4) / AM ø halo	P	PA
2	a	2281387	Raw poultry meat	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
2	a	2281388	Raw guinea fowl	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	/	EL	A	NA
2	a	2281389	Duck liver	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
2	a	2281390	Ground beef meat	nc spp	/	/	/	/	/	DL ø halo	DL	AM ø halo	AM	/	*L.innocua*	A	AM ø halo	*L.innocua*	+	/	*L.innocua*	+	A	NA	*L.innocua*	AM ø halo	/	/	/	AM ø halo	A	NA
2	a	2281391	Veal steak	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
2	a	2281392	Ground beef meat	nc	/	/	/	/	/	AM ø halo	AM	AL halo / AM ø halo	AM	/	*L.mono + L.innocua*	P	AL halo + AM ø halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ (*L.mono*)	*L.mono + L.innocua*	+	P	PA	*L.mono + L.innocua*	AL halo + AM ø halo	*L.mono + L.innocua*	P	PA	AL halo + AM ø halo	P	PA
2	a	2281393	Beef carpacio	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	/	EL	A	NA
2	a	2281394	Raw chicken	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
2	a	2281395	Raw rooster	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	∅	/	/	/	/	/	A	ND	O&A:ø - Pal:ø	∅	/	A	ND	∅	A	ND
2	a	2281426	Raw rooster	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
2	a	2316939	Raw rabbit	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
2	a	2317052	Sheep ore	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
2	a	2319196	Raw pork fillet	nc	/	/	/	/	/	AL halo (1)	∅	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
2	a	2319197	Pork chest	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
2	a	2319198	Raw pork fillet	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
2	a	2319199	Raw meat beef	ac	*L. mono*	CLG389	Seeding	/	2.8	AL halo	AL	AM halo	AM	/	*L.monocytogenes*	P	∅	/	/	/	/	/	A	ND	O&A:ø - Pal:ø	EL	/	A	ND	∅	A	ND
2	a	2319263	Raw poultry meat	nc	/	/	/	/	/	BM halo	BM	CM halo	BM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	BM halo	P	PA
2	b	2281473	Bouchée à la reine	ac	*L. mono*	ALB748	Seeding	/	1.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
2	b	2281474	Quiche	ac	*L. mono*	ALB748	Seeding	/	1.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
2	b	2281475	Lasagna	ac	*L. mono*	ALB748	Seeding	/	1.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
2	b	2281476	Croque monsieur	ac	*L. mono*	ALB748	Seeding	/	1.4	BM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
2	b	2281477	Chicken pie	ac	*L. mono*	ALB748	Seeding	/	1.4	EL	EL	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	/	/	A	NA	EL	A	NA
2	b	2281478	Bacon foccacia	ac	*L. mono*	ALB748	Seeding	/	1.4	EL	EL	EL	EL	/	/	A	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*	AL halo	*L.mono*	P	PD	AM halo	P	PD
2	b	2281479	Tripes	ac	*L. mono*	JBV888	Seeding	/	1.8	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	AL(3) halo	*L.mono*	P	PD	∅	A	NA
2	b	2281480	Sauteed deer	ac	*L. mono*	JBV888	Seeding	/	1.8	∅	∅	∅	∅	/	/	A	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*	AM halo	*L.mono*	P	PD	AM halo	P	PD
2	b	2281481	Beef kidneys in red wine	ac	*L. mono*	JBV888	Seeding	/	1.8	∅	∅	∅	∅	/	/	A	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*	AM halo	*L.mono*	P	PD	AM halo	P	PD
2	b	2281482	Croissant with ham	ac	*L. mono*	JBV888	Seeding	/	1.8	AL halo	AL	AL halo	AL	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
2	b	2317054	Cooked beef 1	nc	/	/	/	/	/	AL halo	AL	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
2	b	2319200	Cooked beef 2	nc	/	/	/	/	/	AL halo (2)	AL	AM halo	AM	/	*L.monocytogenes*	P	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	AL halo	P	PA
2	b	2319275	Cooked poultry	/	/	/	/	/	/	∅	EL	EL	EM	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	/	/	A	NA	EL	A	NA
2	b	2319276	Mexican Chicken	nc	/	/	/	/	/	CM halo	CM	AH halo	AH	/	*L.monocytogenes*	P	BH halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	BH halo	P	PA
2	b	2319294	Hachis parmentier	/	/	/	/	/	/	EM	EM	EL	EL	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
2	b	2319295	Ox muzzle	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:EL	EL	/	A	NA	EL	A	NA
2	b	2319296	Indian pork	/	/	/	/	/	/	EL	EL	∅	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:EL - Pal:EL	EL	/	A	NA	EL	A	NA
2	b	2319297	Chili con carne	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
2	b	2319298	Beef tongue with spicy sauce	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
2	b	2319327	Cooked roast turkey	/	/	/	/	/	/	∅	∅	EL	EL	/	/	A	∅	/	/	/	/	/	A	NA	O&A:EL - Pal:EM	EL	/	A	NA	∅	A	NA
2	b	2319328	cooked roast turkey	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
2	c	2281396	Rabbit sausage	/	/	/	/	/	/	EL	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
2	c	2281397	Merguez	/	/	/	/	/	/	EL	EL	EM	EM	/	/	A	EL	/	/	/	/	/	A	NA	O&A:EM - Pal:EM	EL	/	/	/	EL	A	NA
2	c	2281398	Sausage with herbs	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
2	c	2281399	Poultry bacon	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
2	c	2281400	Minced and cooked veal	nc	/	/	/	/	/	∅	∅	AM halo	AM	/	*L.monocytogenes*	P	AL halo (2)	*L.monocytogenes* (*after réiso*)	*L.mono*	+	*L.monocytogenes*	+ (*after réiso*)	P	PA	*L.monocytogenes*	∅	/	A	ND	AL halo (2)	P	PA
2	c	2281401	Sausage	nc	/	/	/	/	/	∅	∅	∅	∅	/	/	A	AL halo (5)	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*	AL halo	*L.mono*	P	PD	AL halo (5)	P	PD
2	c	2281402	Delicatessen (pork)	nc	/	/	/	/	/	AL halo	AL	∅	∅	/	*L.monocytogenes*	P	AH halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AH halo	*L.mono*	P	PA	AH halo	P	PA
2	c	2281403	Ground meat with cheese	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	EM	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	/	FAUX	EM	A	NA
2	c	2281404	Ground meat pork-veal	/	/	/	/	/	/	EM	EM	∅	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	FAUX	EL	A	NA
2	c	2281405	Sausage with herbs	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	EM	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	/	FAUX	EM	A	NA
2	c	2316935	Bacon crisp	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
2	c	2316936	Ground meat sausage	nc	/	/	/	/	/	∅	EL	AM halo	AM	/	*L.monocytogenes*	P	CL halo + DM ∅ halo	*L.monocytogenes + L. welshimeri*	*L.mono + L.spp*	+ (*L.mono*)	*L.mono + L.welshimeri*	++	P	PA	O&A:AMøhalo - Pal:AM *L. welshimeri*	DL (5) halo + DM ∅ halo	*L.mono + L.welsh*	P	PA	CL halo + DM ∅ halo	P	PA
2	c	2316937	Sausage	/	/	/	/	/	/	∅	∅	EL	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	EM	A	NA	EL	A	NA
2	c	2316938	Merguez	nc	/	/	/	/	/	∅	∅	EL	EL	/	/	A	CL halo + DM ∅ halo	*L.monocytogenes + L. welshimeri*	*L.mono + L.spp*	+ (*L.mono*)	*L.mono + L.welshimeri*	++	P	PD	O&A:AMøhalo/AM halo - Pal:AM *L. monocytogenes* *L. welshimeri*	CM halo + DM ∅ halo	*L.mono + L.welsh*	P	PD	CL halo + DM ∅ halo	P	PD
2	c	2316958	Duck liver mousse	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
2	c	2316959	Rabbit pate	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
2	c	2316960	Forest pate	/	/	/	/	/	/	EL	EM	∅	EL	/	/	A	EM	/	/	/	/	/	A	NA	O&A:ø - Pal:EL	EM	/	A	NA	EM	A	NA
2	c	2317051	Shank	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA

Meat products

Cat	Type	#	Sample	Contamination						ISO 11290-1*							Listeria Precis - 24 LEB 20h at 37°C									Listeria Precis 24 LEB - 72h at 2-8°C				Brilliance 72h at 2-8°C	Result	Agreement
										O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	PrecisCheck™ lateral flow *L.mono*	Result	Agreement	ISO 16140 tests Fraser+AL+Pal+ID							
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification											Brilliance	Conf.	Result	Agreement			
2	c	2317059	Smoked bacon	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
2	c	2319201	Sausage	ac	*L. mono*	TED200	Seeding	/	1.4	BL halo	BL	AM halo / AM ø halo	AM	/	*L.mono + L.innocua*	P	AM halo + DL ∅ halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ (*L.mono*)	*L.mono + L.innocua*	+	P	PA	O&A:AMøhalo/AM halo - Pal:AM *L. monocytogenes L. innocua*	AM halo + CL ∅ halo	*L.mono + L.innocua*	P	PA	AM halo + DL ∅ halo	P	PA
2	c	2319202	Andouille	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BM halo	*L.mono*	P	PA	BM halo	P	PA
2	c	2319203	Garlic sausage	ac	*L. mono + L.innocua*	TED200 CLF414	Seeding	/	1.4 + 1.8	AM halo / AM ø halo	AM	AM halo / AM ø halo	AM	/	*L.mono + L.innocua*	P	BM halo + BL ∅ halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ (*L.mono*)	*L.mono + L.innocua*	+	P	PA	O&A:AMøhalo/AM halo - Pal:AM *L. monocytogenes L. innocua*	BM halo + BL ∅ halo	*L.mono + L.innocua*	P	PA	BM halo + BL ∅ halo	P	PA
2	c	2319204	Smoked sausage	nc	/	/	/	/	/	∅	∅	AM halo	AM	/	*L.monocytogenes*	P	∅	/	/	/	/	/	A	ND	O&A:ø - Pal:ø	∅	/	A	ND	∅	A	ND
2	c	2319205	Black pudding	nc	/	/	/	/	1.4	∅	∅	AM halo	AM	/	*L.monocytogenes*	P	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	AL halo	P	PA
2	c	2319206	Smoked roast	ac	*L. mono*	EFV356	Seeding	/	3.0	∅	EM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
2	c	2319207	Merguez	nc	/	/	/	/	3.0	EL	EL	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA

Dairy products

Cat	Type	#	Sample	Contamination						ISO 11290-1*							Listeria Precis - 24 LEB 20h at 37°C									Listeria Precis 24 LEB - 72h at 2-8°C				Brilliance 72h at 2-8°C	Result	Agreement
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube O&A	Fraser tube Palcam	Conf. CAMP Test If necessary	Conf. Identification	Result *L.mono*	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	PrecisCheck™ lateral flow *L.mono*	Result	Agreement	ISO 16140 tests Fraser+AL+Pal+ID	Brilliance	Conf.	Result	Agreement			
3	a	2263639	Raw milk cheese "Bethmale"	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	EM	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	/	/	EM	A	NA
3	a	2263640	Raw milk cheese "Tomme"	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
3	a	2263641	Raw milk cheese	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
3	a	2281425	Raw milk cheese	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	/	EL	A	NA
3	a	2281432	Raw milk cheese "Brie"	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
3	a	2281435	Raw milk cheese "Pont l'Evêque"	nc	/	/	/	/	/	AM halo	AL	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
3	a	2281467	Raw milk cheese "Brie de melun"	ac	*L. mono*	KYQ776	Seeding	/	2.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	DH halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	DL halo	*L.mono*	P	PA	DH halo	P	PA
3	a	2281468	Raw milk cheese "Tomme"	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BM halo	*L.mono*	P	PA	BM halo	P	PA
3	a	2281469	Raw milk cheese "Houssaie"	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	AM halo	P	PA
3	a	2281470	Raw milk cheese "Emmental"	ac	*L. mono*	KYQ776	Seeding	/	2.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	AM halo	P	PA
3	a	2281471	Raw milk cheese "Morbier"	ac	*L. mono*	KYQ776	Seeding	/	2.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	AM halo	P	PA
3	a	2281472	Cottage cheese with raw milk	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
3	a	2316945	Raw milk cheese	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:EL	EM	EM	A	NA	EL	A	NA
3	a	2316947	Raw milk cheese "brie"	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:EL	EM	EM	A	NA	∅	A	NA
3	a	2319208	Raw milk cheese "Reblochon"	ac	*L. mono*	RKT730	Seeding	/	1.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
3	a	2319209	Raw milk cheese "Tomme de Savoie"	ac	*L. mono + L. innocua*	KYQ776+ TQU555	Seeding	/	1.8 + 2.0	AM halo + AL ∅ halo	AM	AM halo + AM ∅ halo	AM	/	*L.mono + L.innocua*	P	AM halo + BL ∅ halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ *(L.mono)*	*L.mono + L.innocua*	+	P	PA	*L.mono + L.innocua*	BM halo + BM ∅ halo	*L.mono + L.innocua*	P	PA	AM halo + BL ∅ halo	P	PA
3	a	2319210	Raw milk cheese "Gruyère"	ac	*L. mono*	KYQ776	Seeding	/	1.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
3	a	2319277	Raw milk cheese "Normanville"	/	/	/	/	/	/	∅	∅	EM	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	/	/	EL	A	NA
3	a	2319278	Raw milk cheese	/	/	/	/	/	/	∅	EL	EM	EM	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	/	/	EL	A	NA
3	a	2319279	Raw milk cheese " Tomme"	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	∅	/	/	/	/	/	A	NA	O&A:EL - Pal:EL	EM	/	/	/	∅	A	NA
3	a	2319026	Raw milk cheese	/	/	/	/	/	/	∅	EL	EM	EM	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	/	/	EL	A	NA
3	b	2333624	White cheese farm with raw milk	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
3	b	2281431	Raw milk cream	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
3	b	2281351	Raw milk cheese yogurt	ac	*L. mono*	BMU793	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
3	b	2281352	Raw milk	ac	*L. mono*	BMU793	Seeding	/	1.6	∅	∅	∅	∅	/	/	A	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*	AL halo	*L.mono*	P	PD	AM halo	P	PD
3	b	2281353	Raw farm milk	ac	*L. mono*	BMU793	Seeding	/	1.6	EM	∅	∅	∅	/	/	A	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*	AL halo	*L.mono*	P	PD	BL halo	P	PD
3	b	2281483	White cheese with raw milk	ac	*L. mono*	BMU793	Seeding	/	2.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	EM Bis: DM (4) halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	A	ND	*L.monocytogenes*	DL (3) halo	*L.mono*	P	PA	EM Bis: DM (4) halo	A	ND
3	b	2319211	Raw sheep's milk	ac	*L. mono*	KYN547	Seeding	/	1.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	BM halo	P	PA
3	b	2319212	Raw farm cow's milk	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
3	b	2319213	Butter with raw milk	ac	*L. mono*	KYN547	Seeding	/	1.4	∅	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
3	b	2333623	Raw cow's milk	nc	/	/	/	/	/	AM halo	BM	AM halo	AM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	BM halo	P	PA
3	b	2319330	Raw goat's milk	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	/	EL	A	NA
3	b	2319334	Cream with raw milk	/	/	/	/	/	/	EL	EM	EL	EL	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
3	b	2319335	Raw cow's milk	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
3	b	2318887	Raw cow's milk	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	/	∅	A	NA
3	b	2318888	Raw cow's milk	/	/	/	/	/	/	∅	EL	∅	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	/	/	EL	A	NA
3	b	2318889	Cream with raw milk	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	/	EL	A	NA
3	b	2318988	Raw cow's milk	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	EL	/	/	/	/	/	A	ND	O&A:ø - Pal:ø	EL	/	A	ND	EL	A	ND
3	b	2318989	Raw milk sheep faisselle	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	/	∅	A	NA
3	b	2318990	Raw milk cheese yogurt	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
3	b	2318990	Butter with raw milk	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
3	c	2319280	Pasteurized milk cheese " St Nectaire"	/	/	/	/	/	/	∅	∅	∅	EM	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	/	/	EL	A	NA
3	c	2319281	Pasteurized milk cheese " Reblochon"	/	/	/	/	/	/	∅	EL	EH	EM	/	/	A	EL	/	/	/	/	/	A	NA	O&A:EL - Pal:EL	EL	/	/	/	EL	A	NA
3	c	2319282	Pasteurized milk cheese " Chaumes"	/	/	/	/	/	/	EL	∅	EH	EM	/	/	A	EL	/	/	/	/	/	A	NA	O&A:EL - Pal:EL	EM	/	/	/	EL	A	NA
3	c	2263648	Pasteurized milk cheese "Bleu de brebis"	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	EM	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	/	/	EM	A	NA
3	c	2263649	Pasteurized milk cheese "tomme"	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
3	c	2263650	Pasteurized milk cheese "St Marcellin"	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
3	c	2263651	Rice milk	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
3	c	2281354	Rice milk	ac	*L. mono*	FMJ725	Seeding	/	0.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	AL halo	P	PA
3	c	2281356	Pasteurized milk cheese	ac	*L. mono*	FMJ725	Seeding	/	0.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BL halo	*L.mono*	P	PA	AL halo	P	PA
3	c	2281436	Pasteurized farm milk cheese	ac	*L. mono*	FMJ725	Seeding	/	0.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	BM halo	P	PA
3	c	2241437	Pasteurized milk cheese "Brie"	ac	*L. mono*	FMJ725	Seeding	/	0.8	BL halo	BL	BL halo	BL	/	*L.monocytogenes*	P	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	BL halo	P	PA
3	c	2201438	Pasteurized milk cheese "Roquefort"	ac	*L. mono*	FMJ725	Seeding	/	0.8	AL(2) halo	AL	AM halo	AM	/	*L.monocytogenes*	P	EL Bis: DL (3) halo	*L.monocytogenes (after réiso)*	*L.mono*	+	*L.monocytogenes*	+	A	ND	O&A:DL(4) halo - Pal: EL *L. monocytogenes*	CL halo	EL	P	PA	EL Bis: DL (3) halo	A	ND
3	c	2316943	Cream sauce	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	EL	A	NA	∅	A	NA
3	c	2316944	Roquefort sauce	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:EL	∅	EL	A	NA	∅	A	NA
3	c	2316946	Pasteurized cheese "Saint Agur"	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	EL	A	NA	EL	A	NA
3	c	2281454	Pasteurized milk cheese "Bleu basque"	ac	*L. mono*	RKG938	Seeding	/	2.2	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	BM halo	P	PA
3	c	2281455	Pasteurized milk cheese "Roquefort"	ac	*L. mono*	RKG938	Seeding	/	2.2	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	BL halo	*L.mono*	P	PA	BM halo	P	PA
3	c	2318933	Ice cream vanilla batch 1	ac	*L. mono*	TGP085	Spiking	3.2	4.8	AL halo	AL	AH halo	AH	/	*L.monocytogenes*	P	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AL halo	P	PA

Dairy products

Cat	Type	#	Sample	Contamination						ISO 11290-1*							Listeria Precis - 24 LEB 20h at 37°C									Listeria Precis 24 LEB - 72h at 2-8°C				Brilliance 72h at 2-8°C	Result	Agreement
										O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	PrecisCheck™ lateral flow *L.mono*	Result	Agreement	ISO 16140 tests Fraser+AL+Pal+ID	Brilliance	Conf.	Result	Agreement			
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification																	
3	c	2318934	Ice cream vanilla batch 2	ac	*L. mono*	TGP085	Spiking	3.2	4.8	AL halo	AL	AH halo	AH	/	*L.monocytogenes*	**P**	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	**P**	**PA**	*L.monocytogenes*	AM halo	*L.mono*	**P**	**PA**	AL halo	**P**	**PA**
3	c	2318935	Ice cream nougat	ac	*L. mono*	TGP085	Spiking	3.2	4.8	AL halo	AL	AH halo	AH	/	*L.monocytogenes*	**P**	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	**P**	**PA**	*L.monocytogenes*	AM halo	*L.mono*	**P**	**PA**	AL halo	**P**	**PA**

Seafood products

Cat	Type	#	Sample	Contamination						ISO 11290-1*							Listeria Precis - 24 LEB 20h at 37°C									Listeria Precis 24 LEB - 72h at 2-8°C				Brilliance 72h at 2-8°C	Result	Agreement
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube O&A	Fraser tube Palcam	Conf. CAMP Test If necessary	Conf. Identification	Result L.mono	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	PrecisCheck™ lateral flow L.mono	Result	Agreement	ISO 16140 tests Fraser+AL+Pal+ID	Brilliance	Conf.	Result	Agreement			
4	a	2333599	Hake fillet	ac	*L. mono*	ECV704	Seeding	/	2.2	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	a	2333600	Cod fillet	ac	*L. mono*	ECV704	Seeding	/	2.2	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	a	2333601	Bass fillet	ac	*L. mono*	ECV704	Seeding	/	2.8	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	a	2333602	Whiting fillet	ac	*L. mono*	LUK409	Seeding	/	2.6	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	a	2333603	Julienne fillet	ac	*L. mono*	LUK409	Seeding	/	2.6	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	EL	/	/	/	*Fraser x3 : -/-/-*	/	A	ND	O&A:ø - Pal:ø	EL	/	A	ND	EL	A	ND
4	a	2263652	Squid	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
4	a	2263653	Cod fillet	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
4	a	2281406	Salmon tartare	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	a	2281407	Salmon tartare	/	/	/	/	/	/	EM	∅	∅	∅	/	/	A	EM	/	/	/	/		A	NA	O&A:ø - Pal:ø	EM	/	/	FAUX	EM	A	NA
4	a	2281408	Herring	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	a	2281409	Salmon Kéta	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	FAUX	∅	A	NA
4	a	2281410	Raw salmon	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	FAUX	∅	A	NA
4	a	2281411	Herring	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	FAUX	∅	A	NA
4	a	2281412	Herring	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	FAUX	∅	A	NA
4	a	2281422	Herring	nc	/	/	/	/	/	AM halo+ AM ø halo	AM	AM halo+ AM ø halo	AM	/	*L.monocytogenes + L.innocua*	P	AL halo + AM ø halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ (*L.mono*)	*L.mono + L.innocua*	+	P	PA	*L.mono + L.innocua*	AL halo + AM ø halo	*L.mono + L.innocua*	P	PA	AL halo + AM ø halo	P	PA
4	a	2316949	Saithe back	/	/	/	/	/	/	∅	∅	EL	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	EL	A	NA
4	a	2316951	White tuna	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	EM	/	/	/	/	/	A	NA	O&A:EL - Pal:EL	EM	/	A	NA	EM	A	NA
4	a	2319214	Raw salmon	ac	*L. mono*	JBV888	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	a	2319215	Saithe fillet	ac	*L. mono*	JBV888	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	a	2319264	Mackerel	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:EL - Pal:EL	EL	/	A	NA	EL	A	NA
4	a	2319265	Sardine	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	∅	A	NA
4	b	2319333	Smoked trout	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
4	b	2319299	Marinated shrimps	/	/	/	/	/	/	EL	EM	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
4	b	2319300	Provencal mackerel	/	/	/	/	/	/	EM	EM	EL	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	A	NA	EL	A	NA
4	b	2319301	Smoked salmon	/	/	/	/	/	/	EL	EM	∅	EL	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
4	b	2319302	Marinated salmon	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
4	b	2263654	Haddock fumé	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
4	b	2281413	Smoked herring	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	b	2281414	Marinated salmon	nc	/	/	/	/	/	AM halo	AL	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	b	2281415	Marinated salmon with dill	/	/	/	/	/	/	EM	∅	EM	EM	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	FAUX	EL	A	NA
4	b	2281416	Smoked salmon	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	FAUX	EL	A	NA
4	b	2281417	Smoked herring	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	FAUX	∅	A	NA
4	b	2281418	Salmon tartare with oil	nc	/	/	/	/	/	AM halo	AL	AM halo	AM	/	*L.monocytogenes*	P	EL	/	/	/	/	/	A	ND	O&A:ø - Pal:ø	EL	/	A	ND	EL	A	ND
4	b	2281427	Smoked herring	nc	/	/	/	/	/	AM halo	AM	AM halo+ AM ø halo	AM	/	*L.monocytogenes + L.innocua*	P	EM	/	/	/	/	/	A	ND	O&A:ø - Pal:ø	EM	/	A	ND	EM	A	ND
4	b	2316950	Provençal mackerel	/	/	/	/	/	/	∅	EM	∅	EM	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:EM	∅	/	A	NA	EL	A	NA
4	b	2316952	Smoked herring	nc	/	/	/	/	/	DL (1) halo	∅	BM halo	BM	/	*L.monocytogenes*	P	∅	/	/	/	/	/	A	ND	O&A:EL - Pal:EL	∅	/	A	ND	∅	A	ND
4	b	2317057	Smoked salmon	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	b	2317058	Smoked salmon	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	b	2319216	Smoked salmon	ac	*L. mono*	RJT457	Seeding	/	1.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	b	2319217	Smoked zander	ac	*L. mono*	VTK213	Seeding	/	1.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	b	2319218	Marinated king prawns	ac	*L. mono*	BGT523	Seeding	/	1.8	∅	∅	∅	∅	/	/	A	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*	BM halo	*L.mono*	P	PD	BM halo	P	PD
4	b	2319219	Smoked herring	ac	*L. mono*	VTK213	Seeding	/	1.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BM halo	*L.mono*	P	PA	AM halo	P	PA
4	b	2319220	Marinated salmon	ac	*L. mono*	BPL003	Seeding	/	1.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	b	2319332	Smoked herring	/	/	/	/	/	/	AM ∅ halo	BM	AM ∅ halo	AM	/	*L.innocua*	A	AL ∅ halo	*L.innocua*	*L.spp*	/	*L.innocua*	/	A	NA	O&A:AMøhalo - Pal:AL *L.innocua*	AM ∅ halo	*L.innocua*	/	/	AL ∅ halo	A	NA
4	c	2333604	Salmon pie	ac	*L. mono*	ECV704	Seeding	/	2.8	AM halo	AM	BH halo	BH	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	c	2333605	Salmon spinach lasagna	ac	*L. mono*	ECV704	Seeding	/	2.8	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	c	2333606	Fish terrine	ac	*L. mono*	LUK409	Seeding	/	2.6	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	c	2333607	Crab crumbs	ac	*L. mono*	LUK409	Seeding	/	2.6	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	∅	/	/	/	*After Fraser: L.monocytogenes*	/	A (FN)	ND	*L.monocytogenes*	EL	/	A	ND	∅	A (FN)	ND
4	c	2333608	Cod brandade	ac	*L. mono*	LUK409	Seeding	/	2.6	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
4	c	2319283	Ginger Coconut Mussels Prawns	/	/	/	/	/	/	∅	∅	∅	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	/	EL	A	NA
4	c	2263655	Shrimp shell	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	/	EL	A	NA
4	c	2263656	Salmon shell	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
4	c	2263658	St Jacques shell	/	/	/	/	/	/	∅	EL	EL	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
4	c	2281419	Shrimp fritter	nc	/	/	/	/	/	EM	EM	∅	EM	/	/	A	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*	BM halo	*L.mono*	P	PD	BM halo	P	PD
4	c	2281420	Salmon roll	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	FAUX	EL	A	NA
4	c	2281421	Cod accra	nc	/	/	/	/	/	∅	∅	∅	∅	/	/	A	AL halo + AM ø halo	*L.mono + L.innocua*	*L.mono + L.spp*	+ (*L.mono*)	*L.mono + L.innocua*	+	P	PD	*L.mono + L.innocua*	AL halo + AM ø halo	*L.mono + L.innocua*	P	PD	AL halo + AM ø halo	P	PD
4	c	2281423	Coral lentils	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	FAUX	EL	A	NA
4	c	2281424	Seafood shell	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	FAUX	EL	A	NA
4	c	2316948	Mixed salmon paupiette	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	EM	/	/	/	/	/	A	NA	O&A:ø - Pal:EM	EL	/	A	NA	EM	A	NA
4	c	2316954	Rice and surimi salad	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	EM	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	EM	A	NA
4	c	2316993	Fish parmentier	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:EL - Pal:EL	EM	/	A	NA	EL	A	NA
4	c	2317053	Shrimp fritter	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA

Seafood products

Cat	Type	#	Sample	Contamination						ISO 11290-1							Listeria Precis - 24 LEB 20h at 37°C									Listeria Precis 24 LEB - 72h at 2-8°C				Brilliance 72h at 2-8°C	Result	Agreement
										O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	PrecisCheck™ lateral flow *L.mono*	Result	Agreement	ISO 16140 tests Fraser+AL+Pal+ID							
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification											Brilliance	Conf.	Result	Agreement			
4	c	2319221	St Jacques shell	ac	*L. mono* + *L.welshimeri*	BGT523+ XCW614	Seeding	/	1.8 + 1.6	AM ø halo	AM	AM ø halo	AM	/	*L.welshimeri*	**A**	BM ø halo	*L.welshimeri*	*L.spp*	/	*L.welshimeri*	*L.spp* : +	**A**	**NA**	O&A:AMøhalo - Pal:AM *L.welshimeri*	BL ∅ halo	*L.welsh.*	**A**	**NA**	BM ø halo	**A**	**NA**
4	c	2319222	Surimi shell	ac	*L. mono*	BPL003	Seeding	/	1.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	**P**	**PA**	*L.monocytogenes*	AM halo	*L.mono*	**P**	**PA**	AL halo	**P**	**PA**
4	c	2319223	Cassolette of scallops	ac	*L. mono*	BPL003	Seeding	/	1.2	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	**P**	**PA**	*L.monocytogenes*	AM halo	*L.mono*	**P**	**PA**	AM halo	**P**	**PA**

Cat	Type	#	Sample	Contamination						ISO 11290-1*							Listeria Precis - 24 LEB 20h at 37°C									Listeria Precis 24 LEB - 72h at 2-8°C				Brilliance 72h at 2-8°C	Result	Agreement
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	PrecisCheck™ lateral flow *L.mono*	Result	Agreement	ISO 16140 tests Fraser+AL+Pal+ID	Brilliance	Conf.	Result	Agreement			
												O&A	Palcam	CAMP Test If necessary	Identification																	
5	a	2247923	Mushrooms	nc	/	/	/	/	/	AL ø halo	AL	AL ø halo	AL	/	*L.innocua*	A	AM ø halo + AL halo	*L.innocua+L.mono*	*L.mono + L.spp*	/	*L.innocua+L.mono*	+	P	PD	*L.innocua+L.mono*	AM ø halo + AM halo	*L.innocua +L.mono*	P	PD	AM ø halo + AL halo	P	PD
5	a	2281433	Zucchini	nc	/	/	/	/	/	AM halo	AL	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
5	a	2281434	Beets	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
5	a	2281439	Raddish	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	AM halo	P	PA
5	a	2281440	Yellow peppers	ac	*L. mono*	BSV775	Seeding	/	2.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BL halo	*L.mono*	P	PA	AM halo	P	PA
5	a	2281441	Tomatoes	ac	*L. mono*	BSV775	Seeding	/	2.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	AM halo	P	PA
5	a	2281442	Pineapple	ac	*L. mono*	BSV775	Seeding	/	2.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	AM halo	P	PA
5	a	2281443	Lettuce	ac	*L. mono*	BSV775	Seeding	/	2.0	BM halo	BM	AM halo	AM	/	*L.monocytogenes*	P	EM	/	/	/	*Conf after Fraser: L.mono*	/	A (FN)	ND	O&A: AM halo - Pal: AM *L. monocytogenes*	DL halo(4)	Fraser: + *L.mono*	P	PA	EM	A (FN)	ND
5	a	2281444	Onions	ac	*L. mono*	BSV775	Seeding	/	2.0	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
5	a	2319284	Raddish	/	/	/	/	/	/	∅	EL	EH	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	/	/	EL	A	NA
5	a	2319285	Melon	/	/	/	/	/	/	EH	EL	EM	EM	/	/	A	EH	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	EH	A	NA
5	a	2319303	Banana	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
5	a	2319304	Strawberry	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
5	a	2319305	Watermelon	/	/	/	/	/	/	EM	EM	EL	EL	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
5	a	2316953	Tomatoes	/	/	/	/	/	/	∅	EL	∅	EL	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
5	a	2319308	Zucchini	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	/	EL	A	NA
5	a	2319310	Lettuce	/	/	/	/	/	/	EL	EL	EM	EM	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	/	EL	A	NA
5	a	2319311	Apple	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	/	∅	A	NA
5	a	2333609	Concombre	ac	*L. mono*	XBB696	Seeding	/	0.8	∅	∅	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	/	/	EL	A	NA
5	a	2333610	Melon	ac	*L. mono*	XBB696	Seeding	/	0.8	AL halo	∅	AM halo	AM	/	*L.monocytogenes*	P	∅	/	/	/	/	/	A	ND	O&A:ø - Pal:ø	∅	/	A	ND	∅	A	ND
5	a	2333611	Carrot	ac	*L. mono*	FCY076	Seeding	/	1.8	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
5	a	2318992	Mushrooms	nc	/	/	/	/	/	BM halo	EL	AM halo	AM	/	*L.monocytogenes*	P	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	BM halo	*L.mono*	P	PA	BL halo	P	PA
5	b	2316990	Cucumber with cream	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
5	b	2333612	Remoulade celery	ac	*L. mono*	BVU991	Seeding	/	2.0	∅	∅	∅	∅	/	/	A	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*	BM halo	*L.mono*	P	PD	AL halo	P	PD
5	b	2333613	Salad with tomatoes, cucumbers, olives	ac	*L. mono*	BVU991	Seeding	/	2.0	BM halo	EL	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BM halo	*L.mono*	P	PA	AM halo	P	PA
5	b	2333614	Cabbage trio	ac	*L. mono*	XBB696	Seeding	/	3.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BM halo	*L.mono*	P	PA	AM halo	P	PA
5	b	2333615	Piemontaise	ac	*L. mono*	FCY076	Seeding	/	1.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BM halo	*L.mono*	P	PA	AM halo	P	PA
5	b	2333616	Beets	ac	*L. mono*	BVU991	Seeding	/	2.0	EL	EL	∅	∅	/	/	A	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*	BM halo	*L.mono*	P	PD	AM halo	P	PD
5	b	2333617	Mushrooms at the greek	ac	*L. mono*	BXQ019	Seeding	/	2.6	CM halo	CM	AL halo	BL	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BM halo	*L.mono*	P	PA	AM halo	P	PA
5	b	2281448	Wheat salad + vegetables	ac	*L. mono*	FJD579	Seeding	/	1.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	AM halo	P	PA
5	b	2281449	Cucumber with cream	ac	*L. mono*	FJD579	Seeding	/	1.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	AM halo	P	PA
5	b	2281450	Remoulade celery	ac	*L. mono*	FJD579	Seeding	/	1.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
5	b	2281451	Salade pdt tomates	ac	*L. mono*	FJD579	Seeding	/	1.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BL halo	*L.mono*	P	PA	AM halo	P	PA
5	b	2281452	Salade tomates concombres	ac	*L. mono*	FJD579	Seeding	/	1.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
5	b	2281453	Salade riz petits pois poivrons	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
5	b	2316961	Coleslaw salad	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:EL	∅	/	A	NA	∅	A	NA
5	b	2316962	Remoulade celery	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:EL	EL	/	A	NA	EL	A	NA
5	b	2316964	Frozen cauliflower	/	/	/	/	/	/	∅	EL	∅	EL	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
5	b	2319266	Seasoned carrot	/	/	/	/	/	/	EL	EM	∅	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
5	b	2319267	Cooked beets	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
5	b	2319286	Herb blend	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
5	b	2319287	Cuncumber with cream	/	/	/	/	/	/	EL	EL	EH	EH	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	/	EL	A	NA
5	b	2319306	Mixed salad	/	/	/	/	/	/	∅	∅	∅	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	EL	A	NA
5	b	2319307	Cabbage and carrot	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	/	∅	A	NA
5	c	2316941	Pesto sauce	/	/	/	/	/	/	EM	EM	∅	∅	/	/	A	EM	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EM	A	NA
5	c	2316942	Tomato sauce	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
5	c	2319288	Spinach lasagna	/	/	/	/	/	/	EL	EL	∅	EM	/	/	A	EM	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	/	EM	A	NA
5	c	2319268	Lentils	/	/	/	/	/	/	EL	EL	∅	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
5	c	2263642	Spelled + cooked vegetables	/	/	/	/	/	/	EM	EM	∅	EL	/	/	A	EM	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	/	/	EM	A	NA
5	c	2263643	Vegetables gratin	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
5	c	2263644	Carrot celery puree	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	/	/	EL	A	NA
5	c	2263645	Ratatouille	/	/	/	/	/	/	EM	EM	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	/	/	∅	A	NA
5	c	2281445	Moussaka	ac	*L. mono*	BAF065	Seeding	/	1.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
5	c	2281446	Green beans	ac	*L. mono*	BAF065	Seeding	/	1.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
5	c	2281447	Carrot mashed	ac	*L. mono*	BAF065	Seeding	/	1.4	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
5	c	2333619	Pesto vegetables lasagna	ac	*L. mono*	BXQ019	Seeding	/	2.6	EM	EL	∅	EL	/	/	A	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PD	*L.monocytogenes*	AM halo	*L.mono*	P	PD	AM halo	P	PD
5	c	2333620	Vegetables gratin	ac	*L. mono*	XBB696	Seeding	/	3.0	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
5	c	2333621	Ratatouille	ac	*L. mono*	FCY076	Seeding	/	1.8	AL halo (3)	∅	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
5	c	2333622	Vegetables galette	ac	*L. mono*	FCY076	Seeding	/	1.8	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
5	c	2333618	Vegetables gratin	ac	*L. mono*	BXQ019	Seeding	/	2.6	DM halo	EM	AL halo	BL	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
5	c	2316956	Goat cheese spinach pie	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA

Vegetables

Cat	Type	#	Sample	Contamination						ISO 11290-1*							Listeria Precis - 24 LEB 20h at 37°C										Listeria Precis 24 LEB - 72h at 2-8°C				Brilliance 72h at 2-8°C	Result	Agreement
										O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	PrecisCheck™ lateral flow *L.mono*	Result	Agreement	ISO 16140 tests Fraser+AL+Pal+ID							
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification											Brilliance	Conf.	Result	Agreement			
5	c	2316957	Zucchini tomato goat cheese tart	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
5	c	2316963	Mixed vegetables	/	/	/	/	/	/	∅	EM	∅	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
5	c	2316991	Chickpea	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA

Cat	Type	#	Sample	Contamination						ISO 11290-1							Listeria Precis - 24 LEB 20h at 37°C									Listeria Precis 24 LEB - 72h at 2-8°C				Brilliance 72h at 2-8°C	Result	Agreement
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	PrecisCheck™ lateral flow *L.mono*	Result	Agreement	ISO 16140 tests Fraser+AL+Pal+ID	Brilliance	Conf.	Result	Agreement			
												O&A	Palcam	CAMP Test If necessary	Identification																	
6	a	2247832	Process water	ac	*L mono*	BVP365	Seeding	/	3.0	AL halo	AL	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
6	a	2247833	Process water	ac	*L mono*	BVP365	Seeding	/	3.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	AL halo	P	PA
6	a	2247834	Process water	ac	*L mono*	BVP365	Seeding	/	3.0	AM halo	AL	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
6	a	2333625	Blood line process water	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
6	a	2333626	Feather line process water	nc	/	/	/	/	/	AL halo	AL	AH halo	AH	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
6	a	2333627	Poultry line process water	nc	/	/	/	/	/	∅	∅	∅	∅	/	/	A	AL halo (2)	*L.monocytogenes (after réiso)*	*L.mono*	+	*L.monocytogenes*	+ (after réiso)	P	PD	*L.monocytogenes*	EL	/	A	NA	AL halo (2)	P	PD
6	a	2333628	Manufacturing laboratory process water	ac	*L. mono*	KWQ210	Seeding	/	2.0	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
6	a	2333786	Process water poultry	ac	*L.mono+L.innocua*	LCM223+ GPQ140	Seeding	/	2.0+2.2	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	P	AL halo + AM ∅ halo	*L.monocytogenes +L.innocua*	*L.mono + L.spp*	+	*L.monocytogenes +L.innocua*	++	P	PA	O&A:AMøhalo+AL halo - Pal:AM / *L.mono+L.innocua*	AL(4) halo + AM ∅ halo	*L.mono+ L.innocua*	P	PA	AL halo + AM ∅ halo	P	PA
6	a	2333787	Process water vegetables	ac	*L.mono+L.innocua*	LCM223+ GPQ140	Seeding	/	2.0+2.2	AL halo + AM ∅ halo	AM	AL halo + AH ∅ halo	AH	/	*L.monocytogenes +L.innocua*	P	AM halo + AL ∅ halo	*L.monocytogenes +L.innocua*	*L.mono + L.spp*	+	*L.monocytogenes +L.innocua*	++	P	PA	O&A:ALøhalo+AM halo - Pal:AM *L.mono+L.innocua*	AM ∅ halo + AL(3) halo	*L.mono+ L.innocua*	P	PA	AM halo + AL ∅ halo	P	PA
6	a	2333788	Process water RTH industry	ac	*L.mono+L.innocua*	LCM223+ GPQ140	Seeding	/	2.0+2.2	AL halo + AM ∅ halo	AM	AL halo + AM ∅ halo	AM	/	*L.monocytogenes +L.innocua*	P	AM halo + AL ∅ halo	*L.monocytogenes +L.innocua*	*L.mono + L.spp*	+	*L.monocytogenes +L.innocua*	++	P	PA	O&A:DLøhalo+AM halo - Pal:AM *L.mono+L.innocua*	AL halo + AM ∅ halo	*L.mono+ L.innocua*	P	PA	AM halo + AL ∅ halo	P	PA
6	a	2333789	Process water pastry industry	ac	*L.mono+L.innocua*	LCM223+ GPQ140	Seeding	/	2.0+2.2	AM ∅ halo	AM	AM ∅ halo	AM	/	*L.innocua*	A	AL halo + AM ∅ halo	*L.monocytogenes +L.innocua*	*L.mono + L.spp*	+	*L.monocytogenes +L.innocua*	++	P	PD	O&A:AMøhalo+AL halo - Pal:AM *L.mono+L.innocua*	AL halo + AM ∅ halo	*L.mono+ L.innocua*	P	PD	AL halo + AM ∅ halo	P	PD
6	a	2319312	Process water poultry	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
6	a	2319313	Process water fish industry	/	/	/	/	/	/	CL halo	CL	BM halo	BM	/	*L.monocytogenes*	P	EL	/	/	/	/	/	A	ND	O&A:ø - Pal:EL	EM	/	A	ND	EL	A	ND
6	a	2319314	Process water poultry brine	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
6	a	2319315	Process water vegetables	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
6	a	2319316	Process water food packaging	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
6	a	2319317	Process water vegetables	/	/	/	/	/	/	∅	EL	∅	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	A	NA	EL	A	NA
6	a	2318890	Process water	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
6	a	2318891	Process water RTH industry	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
6	a	2318892	Process water butcher	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
6	a	2318893	Process water bakery	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
6	b	2319318	Dusts milk powder industry	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
6	b	2319319	Dusts infant cereals industry	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
6	b	2319320	Dusts spices industry	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
6	b	2319321	Dusts flour environment	/	/	/	/	/	/	EH	EH	BH ∅ halo	DH	/	*L.welshimeri*	A	AM ∅ halo	*L.welshimeri*	*L.spp*	/	*L.welshimeri*	/	A	NA	O&A:AMøhalo - Pal:AM	AM ∅ halo	*L.welshimeri*	A	NA	AM ∅ halo	A	NA
6	b	2319322	Dusts flour environment	/	/	/	/	/	/	EM	EH	EH	EM	/	/	A	EM	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	A	NA	EM	A	NA
6	b	2319323	Poultry processing residues	/	/	/	/	/	/	EH	EH	EL	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
6	b	2319324	Fish residues	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
6	b	2319325	Poultry residues	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	∅	/	A	NA	∅	A	NA
6	b	2319326	Animal meal residues	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EL	/	A	NA	EL	A	NA
6	b	2319331	Chicken industry residues	/	/	/	/	/	/	EL	EM	EL	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:ø - Pal:ø	EM	/	A	NA	EL	A	NA
6	b	2333629	Milling residues 1	ac	*L. mono*	AYZ054	Spiking	1.2	5.0	DM halo	DM	AM halo	AM	/	*L.monocytogenes*	P	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	CL halo (3)	*L.mono*	P	PA	BL halo	P	PA
6	b	2333630	Milling residues 2	ac	*L. mono*	AYZ054	Spiking	1.2	5.0	DL halo	EL	BM halo	BM	/	*L.monocytogenes*	P	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	EM Bis: EM	*After Fraser: EL*	A	ND	BL halo	P	PA
6	b	2333631	Blood PAT residue	ac	*L. mono*	RCJ280	Spiking	0.9	0.6	EH	EH	BM halo	BM	/	*L.monocytogenes*	P	EH	/	/	/	/	/	A	ND	O&A:EM - Pal:EM	EH	/	A	ND	EH	A	ND
6	b	2333632	Poultry residue	ac	*L. mono*	RCJ280	Spiking	0.9	0.6	EL	EL	∅	∅	/	/	A	EL	/	/	/	/	/	A	NA	O&A:EL - Pal:EL	EL	/	A	NA	EL	A	NA
6	b	2333860	Dairy dust	ac	*L. mono*	LCT552	Spiking	0.6	4.2	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
6	b	2333861	Poultry dust	ac	*L. mono*	REY111	Spiking	0.7	4.6	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
6	b	2333862	Poultry dust (feathers)	ac	*L. mono*	REY111	Spiking	0.7	4.6	EL	EL	EL	EL	/	/	A	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PD	*L.monocytogenes*	AL halo	*L.mono*	P	PD	AL halo	P	PD
6	b	2333863	Meat cutting waste	ac	*L. mono*	REY111	Seeding	/	0.6	BL halo	BL	BL halo	BL	/	*L.monocytogenes*	P	AL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AL halo	*L.mono*	P	PA	AL halo	P	PA
6	b	2333864	Plant residues (bagging)	ac	*L. mono*	RGM836	Seeding	/	2.2	BL (1)halo	BL	BM halo	BL	/	*L.monocytogenes*	P	∅	/	/	/	/	/	A	ND	O&A:EL - Pal:EL	∅	/	A	ND	∅	A	ND
6	b	2333865	Pastry industry residues	ac	*L. mono*	LYA545	Seeding	/	0.8	AM halo	EM	AM halo	EM	/	*L.monocytogenes*	P	CL (4) halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BL halo	*L.mono*	P	PA	CL (4) halo	P	PA
6	b	2333866	Fish industry residues	ac	*L. mono*	LV2821	Seeding	/	2.0	AL halo	AL	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
6	b	2333867	Animal feed industry dust	ac	*L. mono*	RGM836	Spiking	1.2	2.2	∅	∅	∅	∅	/	/	A	∅	/	/	/	/	/	A	NA	O&A:EL - Pal:EL	∅	/	A	NA	∅	A	NA
6	b	2333868	Dairy dust	nc	/	/	/	/	/	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	P	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	BM halo	*L.mono*	P	PA	BM halo	P	PA
6	c	2333810	Swab egg product environment area 1	nc	/	/	/	/	/	AH halo	AH	AH halo	AH	/	*L.monocytogenes*	P	AH halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AH halo	*L.mono*	P	PA	AH halo	P	PA
6	c	2333811	Swab egg product environment area 2	nc	/	/	/	/	/	AL halo + AM ∅ halo	AM	AH ∅ halo	AH	/	*L.monocytogenes*	P	∅	/	/	/	/	/	A	ND	O&A:∅ - Pal:EL	EM	/	A	ND	∅	A	ND
6	c	2333812	Swab egg product environment area 3	nc	/	/	/	/	/	∅	EL	∅	EL	/	/	A	EL	/	/	/	/	/	A	NA	O&A:EL - Pal:EL	EM	/	A	NA	EL	A	NA
10	c	2333813	Swab egg product environment area 4	nc	/	/	/	/	/	AH halo + AL ∅ halo	BM	AM halo + AL ∅ halo	BM	/	*L.mono + L.innocua*	P	AH halo + AL ∅ halo	*L.monocytogenes +L.innocua*	*L.mono + L.spp*	+	*L.monocytogenes +L.innocua*	++	P	PA	*L.monocytogenes +L.innocua*	AM halo + AM ∅ halo	*L.mono+L.innocua*	P	PA	AH halo + AL ∅ halo	P	PA
6	c	2281428	Wipe eviscerator	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
6	c	2281429	Wipe pre-bleed	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
6	c	2281430	Wipe egg products environment	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
6	c	2281484	Wipe: salmon waste conveyor	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA
6	c	2333790	Wipe meat products environment area 1	ac	*L.mono + L. innocua*	KWQ210 +	Seeding	/	0.2+1.0	AM ∅ halo	AM	AM ∅ halo	AH	/	*L.innocua*	A	CL ∅ halo	*L.innocua*	*L.spp*	/	*L.innocua*	/	A	NA	O&A:BMøhalo - Pal:BM *L.innocua*	BL ∅ halo	*L.innocua*	A	NA	CL ∅ halo	A	NA
6	c	2333791	Wipe meat products environment area 2	ac	*L.mono + L. innocua*	KWQ210 +	Seeding	/	0.2+1.0	EL	CM	AM ∅ halo	BM	/	*L.innocua*	A	EM	/	/	/	/	/	A	NA	O&A:EL - Pal:EL	EM	/	A	NA	EM	A	NA
6	c	2333792	Wipe seafood products environment	ac	*L.mono + L. innocua*	KWQ210 + PNW846	Seeding	/	0.2+1.0	AL ∅ halo	AM	AM ∅ halo	BM	/	*L.innocua*	A	AH ∅ halo	*L.innocua*	*L.spp*	/	*L.innocua*	/	A	NA	O&A:AMøhalo - Pal:AM *L.innocua*	AM ∅ halo	*L.innocua*	A	NA	AH ∅ halo	A	NA
6	c	2281349	Wipe mat for offal	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	BL halo	*L.mono*	P	PA	AM halo	P	PA
6	c	2281350	Wipe ressuage floor	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	P	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	P	PA	*L.monocytogenes*	AM halo	*L.mono*	P	PA	AM halo	P	PA

Environmental samples

Cat	Type	#	Sample	Contamination						ISO 11290-1*						
										O&A	Palcam	Fraser tube		Conf.		Result *L.mono*
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification	
6	c	2333869	Wipe workplan	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**
6	c	2333870	Wipe oven door	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**
6	c	2333871	Wipe tyransport trolley	/	/	/	/	/	/	∅	EM	∅	∅	/	/	**A**
6	c	2333872	Wipe grinder	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**
6	c	2333873	Wipe cold room shelf	/	/	/	/	/	/	∅	EM	∅	∅	/	/	**A**
6	c	2333874	Wipe Europe container in cold room	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**
6	c	2333875	Wipe pallet truck RTH environment	/	/	/	/	/	/	EM	EM	∅	∅	/	/	**A**
6	c	2333876	Wipe meat products environment area 1	/	/	/	/	/	/	EM	EM	∅	∅	/	/	**A**
6	c	2333877	Wipe refregirated display	/	/	/	/	/	/	∅	EL	∅	∅	/	/	**A**
6	c	2333878	Wipe environment pastry	/	/	/	/	/	/	∅	∅	∅	∅	/	/	**A**

#	Listeria Precis - 24 LEB 20h at 37°C									Listeria Precis 24 LEB - 72h at 2-8°C				Brilliance 72h at 2-8°C	Result	Agreement
	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	PrecisCheck™ lateral flow *L.mono*	Result	Agreement	ISO 16140 tests Fraser+AL+Pal+ID	Brilliance	Conf.	Result	Agreement			
2333869	∅	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø	∅	/	**A**	**NA**	∅	**A**	**NA**
2333870	∅	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø	∅	/	**A**	**NA**	∅	**A**	**NA**
2333871	∅	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø	∅	/	**A**	**NA**	∅	**A**	**NA**
2333872	∅	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø	∅	/	**A**	**NA**	∅	**A**	**NA**
2333873	EM	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø	EL	/	**A**	**NA**	EM	**A**	**NA**
2333874	EL	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø	EL	/	**A**	**NA**	EL	**A**	**NA**
2333875	EM	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø	EM	/	**A**	**NA**	EM	**A**	**NA**
2333876	EM	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø	EL	/	**A**	**NA**	EM	**A**	**NA**
2333877	∅	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø	∅	/	**A**	**NA**	∅	**A**	**NA**
2333878	∅	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø	∅	/	**A**	**NA**	∅	**A**	**NA**

Appendix K: sensitivity study (2025)

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

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

Appendix K: sensitivity study - raw results - dairy products (125 g)

					ISO 11290-1*										24LEB (**20h** - 37°C)						24LEB (20h at 37°C) after storage 72h at 5±3°C			
					Half fraser				Fraser tube										Precis				Precis	
Type	#	Sample	Strain	Inoculation level	ALOA 24h	Palcam 24h	ALOA 48h	Palcam 48h	ALOA 24h	Palcam 24h	ALOA 48h	Palcam 48h	Identification	Result *L. mono*	Brilliance	Microbact	ISO 16140 tests Fraser+Brillance	ISO	Result	Agreement	Brillance	Microbact	Result	Agreement
a-	2869565	Raw sheep's milk cheese "Roquefort"	*L.monocytogenes* LAS822	3,0	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	Ø	/	A	NA
a-	2976896	Raw cow's milk cheese "Tomme fraîche"	/	/	Ø	Ø	- (EL)	- (EL)	Ø	Ø	Ø	Ø	/	A	- (EL)	/	Ø	/	A	NA	Ø	/	A	NA
a-	2976897	Raw cow's milk cheese "Emmental"	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	- (EL)	/	Ø	/	A	NA	Ø	/	A	NA
a-	2976898	Raw cow's milk cheese "Chaource"	/	/	- (EL)	- (EL)	- (EL)	- (EL)	Ø	Ø	Ø	Ø	/	A	- (EL)	/	Ø	/	A	NA	Ø	/	A	NA
a-	2976899	Raw cow's milk cheese "Beaufort"	/	/	Ø	Ø	- (EL)	Ø	Ø	Ø	Ø	Ø	/	A	- (EL)	/	Ø	/	A	NA	Ø	/	A	NA
a-	3005723	Raw goat milk cheese "Buchette nature"	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	- (EL)	/	Ø	/	A	NA	/	/	A	NA
a-	3005724	Raw goat milk cheese "Le chevrot"	/	/	Ø	Ø	- (EL)	- (EL)	Ø	Ø	Ø	Ø	*Enterococcus lactis*	A	Ø	/	Ø	/	A	NA	/	/	A	NA
a-	3005725	Raw goat milk cheese "Brique chèvre cendée"	/	/	Ø	Ø	- (EL)	- (EL)	Ø	Ø	Ø	Ø	/	A	- (EL)	/	Ø	/	A	NA	/	/	A	NA
a-	3005726	Raw cow's milk cheese "Morbier"	/	/	- (EL)	- (EL)	- (EL)	- (EL)	Ø	Ø	- (EL)	- (EL)	/	A	- (EL)	*ID: Niallia taxi*	Ø	/	A	NA	/	/	A	NA
a-	3005727	Raw cow's milk cheese "Parmiggiano reggiano"	/	/	Ø	- (EL)	- (EL)	- (EL)	Ø	- (EL)	Ø	- (EL)	/	A	Ø	/	- (EL)	/	A	NA	/	/	A	NA
a-	3005728	Raw cow's milk cheese "La vachette"	/	/	Ø	- (EL)	Ø	- (EL)	Ø	Ø	Ø	- (EL)	/	A	Ø	/	Ø	/	A	NA	/	/	A	NA
a+	2869566	Raw cow's milk cheese "Camembert"	*L.monocytogenes* BLV059	0,8	+ AL(3)	+ AL(1)	+ AL(3)	+ AL	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AL) (5)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
a+	2869568	Goat cheese with raw milk	*L.monocytogenes* KYQ776	4,0	Ø	Ø	- (EL)	- (EL)	+ (AM)	+ (AM)		+ (AM)	*L.monocytogenes*	P	+ (AL) (5)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
a+	2869916	Raw cow's milk cheese "Cantal"	*L.monocytogenes BLV059*	2,8	+ (BL)	- (EL)	+ (BM)	+ (BM)	+ (AM)	+ (BM)	+ (AM)	+ (BM)	*L.monocytogenes*	P	+ (AM)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
a+	2869922	Goat cheese with raw milk	*L.monocytogenes RKG938*	1,6	+ (AL)	+ (AL)	+ (AM)	+ (AM)	+ (AM)	+ (AL)	+ (AH)	+ (AM)	*L.monocytogenes*	P	Ø	/	Ø	/	A	ND	Ø	/	A	ND
a+	2869673	Goat cheese with raw milk	*L.monocytogenes RKT730*	2,0	+ (AM)	+ (AL)	+ (AM)	+ (AL)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AM)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
a+	2869677	Raw cow's milk cheese "Comté"	*L.monocytogenes KYQ776*	2,8	+ (AL)	Ø	+ (AM)	+ (AL)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AL) (3)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AL)	*L.monocytogenes*	P	PA
a+	2976900	Raw milk parmesan	*L.monocytogenes LAS822*	3,0	+ (BL)	+ (AL)	+ (BM)	+ (BM)	+ (BM)	+ (AM)	+ (BM)	+ (AM)	*L.monocytogenes*	P	+ (BL)	*L.monocytogenes*	+ (BH)	*L.monocytogenes*	P	PA	+ (BL)	*L.monocytogenes*	P	PA
a+	2976901	Raw cow's milk cheese "Tomme fraîche"	*L.monocytogenes LAS822*	3,0	+ (AM)	+ (AL)	+ (AM)	+ (AL)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AL)	*L.monocytogenes*	+ (AH)	*L.monocytogenes*	P	PA	+ (AL)	*L.monocytogenes*	P	PA
a+	2976902	Raw cow's milk cheese "Emmental"	*L.monocytogenes LAS822*	3,0	+ (AL)	+ (AL)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AL)	*L.monocytogenes*	+ (AH)	*L.monocytogenes*	P	PA	+ (AL)	*L.monocytogenes*	P	PA
a+	2976903	Raw cow's milk cheese "Chaource"	*L.monocytogenes KYQ776*	3,2	+ (AL)	+ (AM)	+ (AL)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AL)	*L.monocytogenes*	+ (AH)	*L.monocytogenes*	P	PA	+ (AL)	*L.monocytogenes*	P	PA
a-	2976904	Raw cow's milk cheese "Beaufort"	*L.monocytogenes KYQ776*	3,2	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	Ø	/	A	NA
b-	2976906	Raw cow's milk	/	/	Ø	Ø	- (EL)	- (EL)	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	/	/	A	NA
b-	2976907	Faisselle with raw cow's milk	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	/	/	A	NA
b-	2976908	Butter with raw milk	/	/	Ø	Ø	Ø	- (EL)	Ø	Ø	Ø	- (EL)	/	A	Ø	/	Ø	/	A	NA	/	/	A	NA
b-	2976909	Butter with raw milk and salt	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	/	/	A	NA
b-	2976910	Raw cream	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	/	/	A	NA
b-	2976911	Raw cream	/	/	- (EL)	Ø	- (EL)	- (EL)	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	/	/	A	NA
b-	2976912	Raw cream	/	/	Ø	Ø	- (EL)	- (EL)	Ø	Ø	- (EL)	- (EL)	/	A	Ø	/	- (EL)	/	A	NA	/	/	A	NA
b-	2976913	Faisselle with raw cow's milk	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	/	/	A	NA
b-	2976914	Raw cow's milk	/	/	Ø	Ø	- (EL)	- (EL)	Ø	Ø	Ø	- (EL)	/	A	- (EL)	/	Ø	/	A	NA	/	/	A	NA
b-	2976915	white cheese made from raw cow's milk	/	/	Ø	Ø	Ø	- (EM)	Ø	Ø	Ø	- (EM)	/	A	Ø	/	Ø	/	A	NA	/	/	A	NA
b-	2976917	Faisselle with raw cow's milk	*L.monocytogenes* RKT730	4,6	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	Ø	/	A	NA
b-	2976920	Butter with raw milk and salt	*L.monocytogenes* KYN547	3,2	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	Ø	/	A	NA

Appendix K: sensitivity study - raw results - dairy products (125 g)

					ISO 11290-1*										24LEB (20h - 37°C)						24LEB (20h at 37°C) after storage 72h at 5±3°C			
					Half fraser				Fraser tube				Identification	Result *L. mono*	Brilliance	Microbact	ISO 16140 tests Fraser+Brillance	ISO	Precis		Brillance	Microbact	Precis	
Type	#	Sample	Strain	Inoculation level	ALOA 24h	Palcam 24h	ALOA 48h	Palcam 48h	ALOA 24h	Palcam 24h	ALOA 48h	Palcam 48h							Result	Agreement			Result	Agreement
b+	2869570	Raw cow's milk	*L.monocytogenes* RKT730	2,8	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AM)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
b+	2869571	Raw milk butter	*L.monocytogenes* KYN547	2,2	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AM)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
b+	2869928	Raw milk butter	*L.monocytogenes KYN547*	1,4	+ (AM)	+ (AM)	+ (AM)	+ (BM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
b+	2869932	Raw cow's milk	*L.monocytogenes FMJ325*	1,6	+ (BM)	+ (BM)	+ (AM)	+ (BM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (BL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (BM)	*L.monocytogenes*	P	PA
b+	2976916	Raw cow's milk	*L.monocytogenes FMJ325*	3,2	+ (BL)	Ø	+ (AM)	+ (AL)	+ (AL)	+ (AL)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AL)	*L.monocytogenes*	P	PA
b+	2976918	Butter with raw milk	*L.monocytogenes* KYN547	3,2	+ (AM)	+ (AL)	+ (AM)	+ (AL)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AL)	*L.monocytogenes*	+ (AL)	*L.monocytogenes*	P	PA	+ (AL)	*L.monocytogenes*	P	PA
b+	2976919	Raw cream	*L.monocytogenes* RKT730	4,6	+ (AL)	+ (BM)	+ (AM)	+ (BM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AL)(4)	*L.monocytogenes*	+ (AH)	*L.monocytogenes*	P	PA	+ (AL)	*L.monocytogenes*	P	PA
b+	2976921	raw goat milk	*L.monocytogenes* RKT730	4,6	+ (AL)	+ (AL)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	- (EL)	/	Ø	/	A	ND	Ø	/	A	ND
c-	2976930	Kefir with pasteurized milk	/	/	- (EL) blue w/o	Ø	- (EL) blue w/o	- (EL)	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	Ø	/	A	NA
c-	2976931	Sheep's butter with pasteurized milk	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	Ø	/	A	NA
c-	2976932	Fresh sheep's cream with pasteurized milk	/	/	- (EL)	- (EL)	- (EL)	- (EL)	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	Ø	/	A	NA
c-	2976933	Sheep's skyr with pasteurized milk	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	Ø	/	A	NA
c-	2976934	Buffalo mozzarella with pasteurized milk	/	/	Ø	- (EL)	Ø	- (EL)	Ø	- (EL)	Ø	- (EL)	/	A	- (EL)	/	Ø	/	A	NA	Ø	/	A	NA
c-	2976935	Feta with pasteurized milk	/	/	- (EL) blue w/o	- (EL)	- (EL) blue w/o	- (EL)	Ø	Ø	Ø	Ø	/	A	- (EL)	/	Ø	/	A	NA	Ø	/	A	NA
c-	2976936	Pasteurized goat's milk	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	Ø	/	A	NA
c-	2976937	Fresh cow's cream with pasteurized milk	/	/	Ø	Ø	Ø	- (EL)	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	Ø	/	A	NA
c-	2976938	Pasteurized butter	/	/	Ø	Ø	Ø	- (EM)	Ø	Ø	Ø	Ø	/	A	- (EL)	/	Ø	/	A	NA	Ø	/	A	NA
c-	2869573	Fresh cream with pasteurized milk	*L.monocytogenes* JAR249	1,6	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	Ø	/	A	NA
c+	2869574	Pasteurized cow's milk cheese "Pié d'Angloys"	*L.monocytogenes* FMJ325	3,8	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AM)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
c+	2869918	Pasteurized sheep's milk cheese "Feta"	*L.monocytogenes RKG938*	1,6	+ (AL)	+ (AL)	+ (BL)	+ (AL)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	Ø	/	Ø	/	A	ND	Ø	/	A	ND
c+	2869920	Pasteurized cow's milk cheese "Morbier"	*L.monocytogenes JAR249*	1,8	+ (AL)	+ (BL)	+ (BM)	+ (BM)	+ (AL)	+ (BL)	+ (AM)	+ (BM)	*L.monocytogenes*	P	+ (BL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (BL)	*L.monocytogenes*	P	PA
c+	2869924	Pasteurized sheep's milk	*L.monocytogenes RKG938*	1,6	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AM)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AH)	*L.monocytogenes*	P	PA
c+	2869926	Pasteurized goat's milk	*L.monocytogenes JAR249*	1,8	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AM)	*L.monocytogenes*	+ (AH)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
c+	2869678	Pasteurized goat's milk	*L.monocytogenes FMJ325*	2,4	+ (AM)	Ø	+ (AM)	+ (AL)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
c+	2869679	Pasteurized sheep's milk	*L.monocytogenes FMJ325*	2,4	+ (AM)	Ø	+ (AM)	+ (AL)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
c+	2976924	Kefir with pasteurized milk	*L.monocytogenes JAR249*	2,8	+ (AM)	+ (AL)	+ (AM)	+ (AL)	+ (AH)	+ (AH)	+ (AH)	+ (AH)	*L.monocytogenes*	P	+ (AL)	*L.monocytogenes*	+ (AH)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
c+	2976925	Sheep's butter with pasteurized milk	*L.monocytogenes RKG938*	2,4	+ (AL)	+ (AL)	+ (AM)	+ (AL)	+ (AH)	+ (AH)	+ (AH)	+ (AH)	*L.monocytogenes*	P	+ (AL)	*L.monocytogenes*	+ (AH)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
c+	2976926	Fresh sheep's cream with pasteurized milk	*L.monocytogenes FMJ325*	3,2	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	+ (BL)	*L.monocytogenes*	+ (AH)	*L.monocytogenes*	P	PD	+ (AL)	*L.monocytogenes*	P	PD
c+	2976927	Sheep's skyr with pasteurized milk	*L.monocytogenes* BLV059	2,8	+ (AL)	+ (AL)	+ (AL)	+ (AL)	+ (AH)	+ (AH)	+ (AH)	+ (AH)	*L.monocytogenes*	P	+ (AL)	*L.monocytogenes*	+ (AH)	*L.monocytogenes*	P	PA	+ (AL)	*L.monocytogenes*	P	PA
c+	2976928	Buffalo mozzarella with pasteurized milk	*L.monocytogenes RKG938*	2,4	- (EL)	- (EL)	- (EL)	- (EL)	Ø	Ø	Ø	Ø	/	A	+ (AL)	*L.monocytogenes*	+ (AL)	*L.monocytogenes*	P	PD	Ø	/	A	NA
c+	2976929	Feta with pasteurized milk	*L.monocytogenes RKG938*	2,4	+ (BL)	+ (BL)	+ (BL)	+ (BL)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	- (EL)	/	Ø	/	A	ND	Ø	/	A	ND
c+	3054836	Milk powder	*L.monocytogenes BLV059*	1,6	- (EL)	- (EL)	- (EL)	- (EL)	- (EL)	- (EL)	- (EL)	- (EL)	/	A	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PD	+ (AL)	*L.monocytogenes*	P	PD
c+	3054837	Milk powder	*L.monocytogenes BLV059*	1,6	+ (BL)	+ (BL)	+ (BL)	+ (BL)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (BL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AL)	*L.monocytogenes*	P	PA

Appendix K: sensitivity study - raw results - multi-component foods (125 g)

					ISO 11290-1*										24LEB (**20h** - 37°C)						24LEB (20h at 37°C) after storage 72h at 5±3°C			
					Half fraser		Half fraser		Fraser tube		Fraser tube								Precis				Precis	
Type	**#**	**Sample**	**Strain**	**Inoculation level**	ALOA 24h	Palcam 24h	ALOA 48h	Palcam 48h	ALOA 24h	Palcam 24h	ALOA 48h	Palcam 48h	Identification	**Result *L. mono***	Brilliance	Microbact	ISO 16140 tests Fraser+Brillance	ISO	**Result**	**Agreement**	Brillance	Identification	**Result**	**Agreement**
a-	2939417	Oriental tabbouleh	/	/	Ø	- (EL)	Ø	- (EL)	Ø	- (EL)	Ø	- (EL)	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	**/**	/
a-	2976939	Macedoine	/	/	Ø	- (EL)	Ø	- (EM)	- (EL)	- (EM)	- (EL)	- (EM)	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	**/**	/
a-	2976940	Rice and shrimp salad	/	/	- (EL)	- (EL)	- (EM)	- (EM)	Ø	- (EL)	Ø	- (EL)	/	**A**	- (EL)	/	- (EL)	/	**A**	**NA**	/	/	**/**	/
a-	2976941	Mixture of cabbage, ham and emmental	/	/	- (EL)	Ø	- (EL)	- (EL)	Ø	- (EL)	Ø	- (EL)	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	**/**	/
a-	2976942	Ham piemontaise	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	**/**	/
a-	2976943	Chicken tabbouleh	/	/	- (EL)	- (EL)	- (EL)	- (EL)	Ø	Ø	- (EL)	Ø	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	**/**	/
a-	2976944	Tomatoes and chicken penne	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	**/**	/
a-	2976945	Rice, chicken and pepper	/	/	- (EL)	- (EL)	- (EL)	- (EL)	Ø	- (EL)	Ø	- (EL)	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	**/**	/
a-	2976946	Potato and ham salad	/	/	Ø	- (EL)	Ø	- (EL)	Ø	Ø	Ø	Ø	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	**/**	/
a-	2976947	Potato and herring salad	/	/	Ø	Ø	Ø	- (EL)	Ø	Ø	Ø	Ø	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	**/**	/
a+	2939418	Chicken wrap	*L.monocytogenes NAB548*	2,7	+ (AL)	+ (AL)	+ (AL)	- (EL)	Ø	Ø	Ø	Ø	*L.monocytogenes*	**P**	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	**P**	**PA**	+ (AL)	*L.monocytogenes*	**P**	**PA**
a+	2939420	Piemontaise	*L.monocytogenes FGX970*	3,0	+ (AM)	+ (BM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	**P**	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	**P**	**PA**	+ (AM)	*L.monocytogenes*	**P**	**PA**
a+	2976951	Macedoine	*L.monocytogenes KDPN86*	3,8	+ (AM)	+ (BL)	+ (AH)	+ (CL)	+ (AL)	- (EL)	+ (AM)	+ (BL)	*L.monocytogenes*	**P**	+ (DL) 48h	*L.monocytogenes*	+ (AL)	*L.monocytogenes*	**P**	**PA**	+ (AL)	*L.monocytogenes*	**P**	**PA**
a+	2976952	Rice and shrimp salad	*L.monocytogenes BVU991*	3,2	+ (AM)	+ (BM)	+ (AH)	+ (BM)	+ (AM)	+ (AM)	+ (AH)	+ (BH)	*L.monocytogenes*	**P**	+ (AM)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	**P**	**PA**	+ (AM)	*L.monocytogenes*	**P**	**PA**
a+	2976954	Ham piemontaise	*L.monocytogenes FGX970*	3,8	+ (AM)	+ (AH)	+ (AM)	+ (AH)	+ (AM)	+ (AM)	+ (AM)	+ (AH)	*L.monocytogenes*	**P**	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	**P**	**PA**	+ (AM)	*L.monocytogenes*	**P**	**PA**
a+	2976955	Chicken tabbouleh	*L.monocytogenes FJD579*	2,4	+ (BH)	+ (BL)	+ (BH)	+ (BM)	+ (AH)	+ (AH)	+ (AH)	+ (AH)	*L.monocytogenes*	**P**	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	**P**	**PA**	+ (AM)	*L.monocytogenes*	**P**	**PA**
a+	2976956	Tomatoes and chicken penne	*L.monocytogenes NAB548*	2,4	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AH)	+ (AH)	+ (AH)	+ (AH)	*L.monocytogenes*	**P**	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	**P**	**PA**	+ (AM)	*L.monocytogenes*	**P**	**PA**
a+	2976957	Rice, chicken and pepper	*L.monocytogenes NAB548*	2,4	+ (AM)	+ (BL)	+ (BM)	+ (CL)	+ (AH)	+ (AM)	+ (AH)	+ (AH)	*L.monocytogenes*	**P**	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	**P**	**PA**	+ (AM)	*L.monocytogenes*	**P**	**PA**
a+	2976958	Potato and ham salad	*L.monocytogenes SXE288*	2,4	+ (AM)	+ (BL)	+ (AM)	+ (BL)	+ (AM)	+ (AH)	+ (AH)	+ (AH)	*L.monocytogenes*	**P**	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	**P**	**PA**	+ (AM)	*L.monocytogenes*	**P**	**PA**
a+	2976959	Potato and herring salad	*L.monocytogenes FGX970*	3,8	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AH)	+ (AH)	+ (AH)	*L.monocytogenes*	**P**	+ (AM)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	**P**	**PA**	+ (AM)	*L.monocytogenes*	**P**	**PA**
b-	2986139	Rabbit and potatoes	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	/	/
b-	2986140	Mustard rabbit	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	**A**	- (EL)	/	- (EL)	/	**A**	**NA**	/	/	/	/
b-	2986141	Pork with caramel and rice	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	/	/
b-	2986142	Pork and rice colombo	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	/	/
b-	2986143	Lamb, white beans and carrots	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	/	/
b-	2986144	Sweetbreads and scallops	/	/	- (EM)	- (EL)	- (EM)	- (EL)	- (EL)	- (EL)	- (EL)	- (EL)	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	/	/
b-	2986145	Duck and mushroom pie	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	/	/
b-	2986146	Beef and cheese burger	/	/	Ø	- (EL)	- (EL)	- (EL)	Ø	Ø	Ø	Ø	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	/	/
b-	2986147	Salmon and broccoli quiche	/	/	Ø	Ø	- (EL)	Ø	Ø	Ø	Ø	Ø	/	**A**	Ø	/	Ø	/	**A**	**NA**	/	/	/	/
b-	3005738	Pâté en croute	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	**A**	Ø	/	Ø	/	**A**	**NA**	Ø	/	**A**	**NA**
b+	2939421	Chicken focaccia	*L.monocytogenes NAB548*	2,7	+ (AM)	+ (BM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	**P**	+ (AM)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	**P**	**PA**	+ (BM)	*L.monocytogenes*	**P**	**PA**
b+	2939422	Provençal chicken gratin	*L.monocytogenes NAB548*	2,7	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	**P**	+ (AM)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	**P**	**PA**	+ (AM)	*L.monocytogenes*	**P**	**PA**
b+	2939424	Maroille and Emmental cake	*L.monocytogenes RHB103*	2,6	+ (AM)	+ (AM)	+ (BH)	+ (BH)	+ (AM)	+ (BM)	+ (AM)	+ (BM)	*L.monocytogenes*	**P**	+ (AM)	*L.monocytogenes*	+ (AH)	*L.monocytogenes*	**P**	**PA**	+ (AH)	*L.monocytogenes*	**P**	**PA**
b+	2939445	Tuna and vegetable tart	*L.monocytogenes PAJ947*	2,8	+ (AM)	+ (BL)	+ (AM)	+ (BL)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	**P**	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	**P**	**PA**	+ (AL)	*L.monocytogenes*	**P**	**PA**
b+	2939446	Penne gratin with salmon and hake	*L.monocytogenes PAJ947*	2,8	+ (AM)	+ (BM)	+ (AM)	+ (BM)	+ (AH)	+ (AH)	+ (AH)	+ (AH)	*L.monocytogenes*	**P**	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	**P**	**PA**	+ (AM)	*L.monocytogenes*	**P**	**PA**
b+	2939449	Dauphinois gratin	*L.monocytogenes BXQ019*	2,0	+ (AL)	+ (BL)	+ (AL)	+ (BL)	Ø	Ø	Ø	Ø	*L.monocytogenes*	**P**	+ (AM)	*L.monocytogenes*	+ (AL)	*L.monocytogenes*	**P**	**PA**	+ (AM)	*L.monocytogenes*	**P**	**PA**
b+	2976321	Rabbit and potatoes	*L.monocytogenes JWBU25*	3,0	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	**P**	+ (AM)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	**P**	**PA**	+ (AM)	*L.monocytogenes*	**P**	**PA**

Appendix K sensitivity study - raw results - multi-component foods (125 g)

					ISO 11290-1*										24LEB (**20h** - 37°C)						24LEB (20h at 37°C) after storage 72h at 5±3°C			
					Half fraser		Half fraser		Fraser tube		Fraser tube		Identification	Result *L. mono*	Brilliance	Microbact	ISO 16140 tests Fraser+Brillance	ISO	Precis		Brillance	Identification	Precis	
Type	#	Sample	Strain	Inoculation level	ALOA 24h	Palcam 24h	ALOA 48h	Palcam 48h	ALOA 24h	Palcam 24h	ALOA 48h	Palcam 48h							Result	Agreement			Result	Agreement
b+	2976322	Pork with caramel and rice	*L.monocytogenes BGT523*	1,2	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AM)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
b+	2976323	Lamb, white beans and carrots	*L.monocytogenes JWBU25*	3,0	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
b+	2976324	Sweetbreads and scallops	*L.monocytogenes BJF076*	1,8	- (EL)	- (EL)	- (EL)	- (EL)	- (EL)	- (EL)	- (EL)	- (EL)	/	A	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PD	+ (AM)	*L.monocytogenes*	P	PD
b+	3005733	Pâté en croute	*L.monocytogenes BCJ766*	2,6	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AM)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
c-	2976960	Lemon meringue tartlet	/	/	/	/	Ø	Ø	Ø	Ø	Ø	Ø	/	A	Ø	/	- (EL)	/	A	NA	Ø	/	A	NA
c-	2976961	Flan	/	/	/	/	Ø	Ø	Ø	Ø	Ø	Ø	/	A	- (EL)	/	Ø	/	A	NA	Ø	/	A	NA
c-	2976962	Multifruit tartlet	/	/	/	/	- (EM)	- (EM)	- (EM)	- (EM)	- (EM)	- (EM)	/	A	- (EL)	/	- (EL)	/	A	NA	Ø	/	A	NA
c-	2976963	Chocolate eclair	/	/	/	/	- (EL)	- (EL)	Ø	Ø	Ø	- (EL)	/	A	- (EL)	/	Ø	/	A	NA	Ø	/	A	NA
c-	2976964	Apple pie	/	/	/	/	Ø	Ø	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	Ø	/	A	NA
c-	2976965	Dark chocolate dessert	/	/	/	/	- (EL)	- (EL)	- (EL)	Ø	- (EL)	- (EL)	/	A	- (EL)	/	- (EL)	/	A	NA	Ø	/	A	NA
c-	2976966	Cocolate coffee opera	/	/	/	/	- (EL)	- (EM)	- (EL)	- (EL)	- (EL)	- (EL)	/	A	- (EL)	/	Ø	/	A	NA	Ø	/	A	NA
c-	2976967	Millefeuille dessert	/	/	/	/	Ø	Ø	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	Ø	/	A	NA
c-	2976968	Chocolate donut	/	/	/	/	- (EM)	- (EM)	- (EL)	- (EL)	- (EL)	- (EM)	/	A	- (EL)	/	Ø	/	A	NA	Ø	/	A	NA
c-	2976969	Pannacotta	/	/	/	/	Ø	- (EL)	Ø	Ø	Ø	- (EL)	/	A	- (EL)	/	Ø	/	A	NA	Ø	/	A	NA
c-	2986114	Apple pie	*L.monocytogenes BGZ322*	2,4	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	Ø	/	Ø	/	A	NA	/	/	A	NA
c+	2939450	Peach and fig tart	*L.monocytogenes KYR941*	1,0	+ (AM)	+ (AL)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	Ø	/	Ø	/	A	ND	Ø	/	A	ND
c+	2939452	Far breton	*L.monocytogenes KYR941*	1,8	+ (AM)	+ (BM)	+ (AM)	+ (BM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
c+	2986109	Lemon meringue tartlet	*L.monocytogenes JJRF78*	3,0	+ (AL)	+ (AL)	+ (AL)	+ (AL)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	Ø	/	Ø	/	A	ND	Ø	/	A	ND
c+	2986110	Chocolate donut	*L.monocytogenes LTH200*	2,8	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
c+	2986111	Pannacotta	*L.monocytogenes JJRF78*	3,0	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
c+	2986112	Flan	*L.monocytogenes JJRF78*	3,0	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	+ (AL)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PD	+ (AM)	*L.monocytogenes*	P	PD
c+	2986113	Chocolate eclair	*L.monocytogenes BSZ273*	2,6	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	Ø	/	Ø	/	A	ND	Ø	/	A	ND
c+	2986115	Dark chocolate dessert	*L.monocytogenes LVT655*	2,0	+ (AM)	- (EM)	+ (AM)	- (EM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AM)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA
c+	2986116	Chocolate and coffee opera	*L.monocytogenes LVT655*	2,0	+ (AM)	- (EM)	+ (AM)	- (EM)	+ (AM)	+ (AM)	+ (AM)	+ (AM)	*L.monocytogenes*	P	+ (AM)	*L.monocytogenes*	+ (AM)	*L.monocytogenes*	P	PA	+ (AM)	*L.monocytogenes*	P	PA

APPENDIX L - ISO 6887 specific preparations

Cate gory	Type	#	Sample	Contamination						ISO 11290-1*							Listeria Precis - 24 LEB 20h at 37°C								
										O&A	Palcam	Fraser tube		Conf.		Result *L.mono*	Brilliance NF	Microbact	OBIS	Rhamnose	ISO	PrecisCheck™ lateral flow *L.mono*	Result	Agreement	ISO 16140 tests Fraser+AL+Pal+ID
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification										
3	a	2281355	Raw milk cheese "Brillat Savarin" 28 % FAT **with** Tween 80	ac	*L. mono*	FMJ725	Seeding	/	0.8	EM	EL	AM halo	AM	/	*L.monocytogenes*	**P**	BL halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	**P**	**PA**	*L.monocytogenes*
3	a	2281355 bis	Raw milk cheese "Brillat Savarin" 28 % FAT **without** Tween 80	ac	*L. mono*	FMJ725	Seeding	/	0.8	EM	EL	AM halo	AM	/	*L.monocytogenes*	**P**	EL	/	/	/	/	/	**A**	**ND**	O&A:ø - Pal:ø
3	a	2333844	Raw milk cheese "Brillat Savarin" 28 % FAT **with** Tween 80	ac	*L. mono*	FMJ725	Seeding	/	2.2	BM halo	EL	AM halo	BM	/	*L.monocytogenes*	**P**	DM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	**P**	**PA**	*L.monocytogenes*
3	a	2333845	Raw milk cheese "Brillat Savarin" 28 % FAT **without** Tween 80	ac	*L. mono*	FMJ725	Seeding	/	2.2	BM halo	EL	AM halo	BM	/	*L.monocytogenes*	**P**	DM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	**P**	**PA**	*L.monocytogenes*
3	c	2281454	Pasteurized milk cheese "Bleu basque" **without** Tween	ac	*L. mono*	RKG938	Seeding	/	2.2	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	**P**	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	**P**	**PA**	*L.monocytogenes*
3	c	2281454bis	Pasteurized milk cheese "Bleu basque" 32.2 % FAT **with** Tween 80	ac	*L. mono*	RKG938	Seeding	/	2.2	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	**P**	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	**P**	**PA**	*L.monocytogenes*
3	c	2281455	Pasteurized milk cheese "Roquefort" **without** Tween	ac	*L. mono*	RKG938	Seeding	/	2.2	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	**P**	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	**P**	**PA**	*L.monocytogenes*
3	c	2281455bis	Pasteurized milk cheese "Roquefort" 29 % FAT **with** Tween 80	ac	*L. mono*	RKG938	Seeding	/	2.2	BM halo	BM	BM halo	BM	/	*L.monocytogenes*	**P**	BM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	++	**P**	**PA**	*L.monocytogenes*
2	c	2333846	Delicatessen "Mousse de foie" 28% FAT**without** Tween	ac	*L. mono*	ALN239	Seeding	/	1.8	∅	∅	∅	∅	/	/	**A**	∅	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø
2	c	2333847	Delicatessen "Mousse de foie" 28% FAT **with** Tween	ac	*L. mono*	ALN239	Seeding	/	1.8	∅	∅	∅	∅	/	/	**A**	∅	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø
2	c	2333848	Delicatessen "Rillettes" 39% FAT **without** Tween	ac	*L. mono*	ALN239	Seeding	/	1.8	∅	∅	∅	∅	/	/	**A**	∅	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø
2	c	2333849	Delicatessen "Rillettes" 39% FAT **with** Tween	ac	*L. mono*	ALN239	Seeding	/	1.8	∅	∅	∅	∅	/	/	**A**	∅	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø
2	c	2333850	Delicatessen "Rosette" 38% FAT **without** Tween	ac	*L. mono*	WBH449	Seeding	/	2.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	**P**	**PA**	*L.monocytogenes*
2	c	2333851	Delicatessen "Rosette" 38% FAT **with** Tween	ac	*L. mono*	WBH449	Seeding	/	2.0	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	**P**	**PA**	*L.monocytogenes*
5	a	2333852	Orange juice **without** pH adjustment	ac	*L. mono*	DBZ862	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	**P**	**PA**	*L.monocytogenes*
5	a	2333853	Orange juice **with** pH adjustment	ac	*L. mono*	DBZ862	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	**P**	**PA**	*L.monocytogenes*
5	a	2317069	Orange juice **without** pH adjustment	ac	*L. mono*	VVY500	Seeding	/	2.4	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	**P**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	**P**	**PA**	*L.monocytogenes*
5	a	2317070	Orange juice **with** pH adjustment	ac	*L. mono*	VVY500	Seeding	/	2.4	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	**P**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	**P**	**PA**	*L.monocytogenes*
5	a	2317073	Orange juice **without** pH adjustment	ac	*L. mono*	DBZ862	Seeding	/	3.0	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	**P**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	**P**	**PA**	*L.monocytogenes*
5	a	2317074	Orange juice **with** pH adjustment	ac	*L. mono*	DBZ862	Seeding	/	3.0	AM halo	AM	AH halo	AH	/	*L.monocytogenes*	**P**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	**P**	**PA**	*L.monocytogenes*
5	a	2333854	Cayenne pepper **without** K2SO3	ac	*L. mono*	AYZ054	Spiking	0.7	2.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	AM halo	*L.monocytogenes*	*L.mono*	+	*L.monocytogenes*	+	**P**	**PA**	*L.monocytogenes*
5	a	2333855	Cayenne pepper **with** K2SO3	ac	*L. mono*	AYZ054	Spiking	0.7	2.8	AM halo	AM	AM halo	AM	/	*L.monocytogenes*	**P**	EL	/	/	/	/	/	**A**	**ND**	O&A:ø - Pal:ø
5	a	2333856	Garlic powder **without** K2SO4	ac	*L. mono*	RCJ280	Spiking	0.8	1.2	EL	EL	∅	∅	/	/	**A**	EL	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø
5	a	2333857	Garlic powder **with** K2SO4	ac	*L. mono*	RCJ280	Spiking	0.8	1.2	EL	EL	∅	∅	/	/	**A**	EL	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø
5	a	2333858	Onion powder **without** K2SO5	ac	*L. mono*	RCJ280	Spiking	0.8	1.2	EL	EL	∅	∅	/	/	**A**	EL	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø
5	a	2333859	Onion powder **with** K2SO5	ac	*L. mono*	RCJ280	Spiking	0.8	1.2	EL	EL	∅	∅	/	/	**A**	EL	/	/	/	/	/	**A**	**NA**	O&A:ø - Pal:ø

APPENDIX M - RLOD - Composite foods

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

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1							Listeria PRECIS - *Listeria monocytogenes* 24 LEB - 20h - 37°C			
			Half Fraser		Fraser		Confirmation	Final Result	Number positive samples/Total	Brilliance NF - 22h	Confirmation	Final result	Number positive samples/Total
			O&A	Palcam	O&A	Palcam							
2263579			EL	EL	EL	EL	/	A		∅	/	A	
2263580			EL	EL	∅	∅	/	A		∅	/	A	
2263581	0	0	EL	EL	∅	EL	/	A	0/5	∅	/	A	0/5
2263582			EL	EL	∅	EL	/	A		∅	/	A	
2263583			EL	EL	∅	EL	/	A		EL	/	A	
2263584			EM	EM	AM halo	AM	*L.monocytogenes*	P		AL halo	*L.monocytogenes*	P	
2263585			EL	EL	∅	EL	/	A		EL	/	A	
2263586			AM halo	AM halo	AM halo	AM	*L.monocytogenes*	P		EL	/	A	
2263587			EL	EL	∅	EL	/	A		∅	/	A	
2263588			AM halo	AM halo	AM halo	AM	*L.monocytogenes*	P		AL halo	*L.monocytogenes*	P	
2263589			EM	EM	EM	EM	/	A		∅	/	A	
2263590			EM	EM	AM halo	AM	*L.monocytogenes*	P		∅	/	A	
2263591			AM halo	AM halo	AM halo	AM	*L.monocytogenes*	P		AM halo	*L.monocytogenes*	P	
2263592			BM halo	BM halo	AM halo	AM	*L.monocytogenes*	P		AM halo	*L.monocytogenes*	P	
2263593	1	0.8	EM	EL	∅	∅	/	A	8/20	∅	/	A	8/20
2263594			∅	EL	∅	∅	/	A		AM halo	*L.monocytogenes*	P	
2263595			AM halo	AM halo	AM halo	AM	*L.monocytogenes*	P		BM halo	*L.monocytogenes*	P	
2263596			∅	EL	∅	EL	/	A		BM halo	*L.monocytogenes*	P	
2263597			AM halo	EM	AM halo	AM	*L.monocytogenes*	P		EL	/	A	
2263598			EL	EL	∅	∅	/	A		∅	/	A	
2263599			∅	∅	∅	∅	/	A		∅	/	A	
2263600			∅	∅	∅	∅	/	A		AM halo	*L.monocytogenes*	P	
2263601			∅	EL	∅	∅	/	A		∅	/	A	
2263602			∅	∅	∅	∅	/	A		∅	/	A	
2263603			EM	EL	∅	∅	/	A		EL	/	A	
2263604			AM halo	EM	AM halo	AM	*L.monocytogenes*	P		AM halo	*L.monocytogenes*	P	
2263605			BM halo	BM halo	AM halo	AM	*L.monocytogenes*	P		AM halo	*L.monocytogenes*	P	
2263606	2	2.3	∅	EM	AM halo	AM	*L.monocytogenes*	P	5/5	EL	/	A	4/5
2263607			AM halo	AM halo	AM halo	AM	*L.monocytogenes*	P		AM halo	*L.monocytogenes*	P	
2263608			BM halo	BM halo	AM halo	AM	*L.monocytogenes*	P		AM halo	*L.monocytogenes*	P	

APPENDIX M - RLOD - Meat products

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

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1*							Listeria PRECIS - *Listeria monocytogenes*			
			Half Fraser		Fraser		Confirmation	Final Result	Number positive samples/Total	24 LEB - 20h - 37°C			
			O&A	Palcam	O&A	Palcam				Brilliance NF - 22h	Confirmation	Final result	Number positive samples/Total
2263609			∅	∅	∅	∅	/	A		EL	/	A	
2263610			∅	∅	∅	∅	/	A		EL	/	A	
2263611	0	0	∅	∅	∅	∅	/	A	0/5	∅	/	A	0/5
2263612			∅	∅	∅	∅	/	A		∅	/	A	
2263613			∅	∅	∅	∅	/	A		∅	/	A	
2263614			∅	∅	∅	∅	/	A		AM halo	*L.monocytogenes*	P	
2263615			AM halo	AM	AM halo	AM	*L.monocytogenes*	P		AM halo	*L.monocytogenes*	P	
2263616			∅	∅	∅	EM	/	A		∅	/	A	
2263617			AM halo	AM	AM halo	AM	*L.monocytogenes*	P		AM halo	*L.monocytogenes*	P	
2263618			∅	∅	∅	∅	/	A		BM halo	*L.monocytogenes*	P	
2263619			∅	∅	∅	∅	/	A		∅	/	A	
2263620			∅	∅	∅	∅	/	A		AM halo	*L.monocytogenes*	P	
2263621			∅	∅	∅	∅	/	A		AM halo	*L.monocytogenes*	P	
2263622			∅	∅	∅	∅	/	A		∅	/	A	
2263623			∅	∅	∅	∅	/	A		AM halo	*L.monocytogenes*	P	
2263624	1	0.8	∅	∅	∅	∅	/	A	7/20	AM halo	*L.monocytogenes*	P	14/20
2263625			AM halo	AM	AM halo	AM	*L.monocytogenes*	P		∅	/	A	
2263626			∅	∅	∅	∅	/	A		AM halo	*L.monocytogenes*	P	
2263627			∅	∅	∅	∅	/	A		∅	/	A	
2263628			AL halo(4)	AL	AM halo	AM	*L.monocytogenes*	P		AM halo	*L.monocytogenes*	P	
2263629			AM halo	AM	AM halo	AM	*L.monocytogenes*	P		AM halo	*L.monocytogenes*	P	
2263630			∅	∅	∅	∅	/	A		AM halo	*L.monocytogenes*	P	
2263631			∅	∅	∅	∅	/	A		∅	/	A	
2263632			AM halo	AM	AM halo	AM	*L.monocytogenes*	P		AM halo	*L.monocytogenes*	P	
2263633			AM halo	AM	AM halo	AM	*L.monocytogenes*	P		AL halo	*L.monocytogenes*	P	
2263634			AL halo	AL	AM halo	AM	*L.monocytogenes*	P		AM halo	*L.monocytogenes*	P	
2263635			AM halo	AM	AM halo	AM	*L.monocytogenes*	P		AM halo	*L.monocytogenes*	P	
2263636	2	2.7	AM halo	AM	AM halo	AM	*L.monocytogenes*	P	5/5	AM halo	*L.monocytogenes*	P	5/5
2263637			AL halo	AL	AM halo	AM	*L.monocytogenes*	P		AM halo	*L.monocytogenes*	P	
2263638			AL halo	AL	AM halo	AM	*L.monocytogenes*	P		AM halo	*L.monocytogenes*	P	

APPENDIX M - RLOD - Dairy products

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

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1*							Listeria PRECIS - *Listeria monocytogenes*			
			Half Fraser		Fraser					24 LEB - 20h - 37°C			
			O&A	Palcam	O&A	Palcam	Confirmation	**Final Result**	Number positive samples/Total	Brilliance NF - 22h	Confirmation	**Final result**	Number positive samples/Total
2281216			EM	EM	∅	∅	/	**A**		∅	/	**A**	
2281217			EM	EM	∅	∅	/	**A**		EL	/	**A**	
2281218	0	0	EM	EM	∅	∅	/	**A**	0/5	EL	/	**A**	0/5
2281219			EM	EM	∅	∅	/	**A**		EL	/	**A**	
2281220			EM	EM	∅	∅	/	**A**		EL	/	**A**	
2281221			BM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		EL	/	**A**	
2281222			BM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		EL	/	**A**	
2281223			AM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	
2281224			∅	EM	∅	EM	/	**A**		∅	/	**A**	
2281225			EL	EM	∅	EM	/	**A**		AM halo	*L.monocytogenes*	**P**	
2281226			∅	EM	∅	EM	/	**A**		EM	/	**A**	
2281227			AM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		AL halo	*L.monocytogenes*	**P**	
2281228			AM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		AL halo	*L.monocytogenes*	**P**	
2281229			∅	EM	∅	EM	/	**A**		∅	/	**A**	
2281230	1	0.7	∅	EM	∅	EM	/	**A**	12/20	EL	/	**A**	
2281231			EM	EM	AM halo	BM	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	10/20
2281232			EM	EM	AM halo	BM	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	
2281233			EM	EM	AM halo	BM	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	
2281234			EM	EM	∅	∅	/	**A**		AM halo	*L.monocytogenes*	**P**	
2281235			BM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	
2281236			BM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		EL	/	**A**	
2281237			BM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	
2281238			BM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		EL	/	**A**	
2281239			EM	EM	∅	EM	/	**A**		∅	/	**A**	
2281240			EM	EM	∅	EM	/	**A**		EL	/	**A**	
2281241			AM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	
2281242			AM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	
2281243	2	2.4	AM halo	BM	AM halo	BM	*L.monocytogenes*	**P**	5/5	AM halo	*L.monocytogenes*	**P**	5/5
2281244			AM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	
2281245			AM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	

APPENDIX M - RLOD - Seafood products

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

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1*							Listeria PRECIS - *Listeria monocytogenes* 24 LEB - 20h - 37°C			
			Half Fraser		Fraser		Confirmation	**Final Result**	Number positive samples/Total	Brilliance NF - 22h	Confirmation	**Final result**	Number positive samples/Total
			O&A	Palcam	O&A	Palcam							
2281186	0	0	∅	∅	∅	∅	/	**A**	0/5	EL	/	**A**	0/5
2281187			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281188			EL	EL	∅	∅	/	**A**		∅	/	**A**	
2281189			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281190			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281191	1	0.6	AM halo	EM	AM halo	EM	*L.monocytogenes*	**P**	10/20	EL	/	**A**	8/20
2281192			∅	EL	∅	EL	/	**A**		AL halo(2)	*L.monocytogenes*	**P**	
2281193			∅	EL	∅	EL	/	**A**		BL halo	*L.monocytogenes*	**P**	
2281194			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		∅	/	**A**	
2281195			AM halo	EL	AM halo	EL	*L.monocytogenes*	**P**		∅	/	**A**	
2281196			∅	∅	∅	∅	/	**A**		DM halo	*L.monocytogenes*	**P**	
2281197			BM halo	BM	AM halo	BM	*L.monocytogenes*	**P**		EM	/	**A**	
2281198			EL	EL	∅	∅	/	**A**		DM halo	*L.monocytogenes*	**P**	
2281199			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281200			BM halo	EL	AM halo	EL	*L.monocytogenes*	**P**		DM halo	*L.monocytogenes*	**P**	
2281201			BM halo	EL	AM halo	EL	*L.monocytogenes*	**P**		EL	/	**A**	
2281202			EL	∅	∅	∅	/	**A**		EL	/	**A**	
2281203			BM halo	EL	AM halo	EL	*L.monocytogenes*	**P**		EL	/	**A**	
2281204			BM halo	EL	AM halo	EL	*L.monocytogenes*	**P**		EL	/	**A**	
2281205			EL	EL	∅	EL	/	**A**		BM halo	*L.monocytogenes*	**P**	
2281206			EL	∅	∅	∅	/	**A**		EL	/	**A**	
2281207			EL	EL	∅	EL	/	**A**		EL	/	**A**	
2281208			BM halo	EL	AM halo	EL	*L.monocytogenes*	**P**		DM halo	*L.monocytogenes*	**P**	
2281209			EL	∅	∅	∅	/	**A**		BM halo	*L.monocytogenes*	**P**	
2281210			AM halo	EL	AM halo	EL	*L.monocytogenes*	**P**		EL	/	**A**	
2281211	2	1.6	AM halo	EL	AM halo	EL	*L.monocytogenes*	**P**	4/5	∅	/	**A**	4/5
2281212			EL	EL	∅	∅	/	**A**		AL halo(2)	*L.monocytogenes*	**P**	
2281213			AL halo	EL	AM halo	EL	*L.monocytogenes*	**P**		AL halo(2)	*L.monocytogenes*	**P**	
2281214			AM halo	EL	AM halo	EL	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	
2281215			AL halo	EL	AM halo	EL	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	

APPENDIX M - RLOD - Vegetables

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

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1*							Listeria PRECIS - *Listeria monocytogenes* 24 LEB - 20h - 37°C			
			Half Fraser O&A	Half Fraser Palcam	Fraser O&A	Fraser Palcam	Confirmation	**Final Result**	Number positive samples/Total	Brilliance NF - 22h	Confirmation	**Final result**	Number positive samples/Total
2281246	0	0	∅	∅	∅	EL	/	**A**	0/5	∅	/	**A**	0/5
2281247			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281248			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281249			∅	∅	∅	EL	/	**A**		∅	/	**A**	
2281250			∅	∅	∅	EL	/	**A**		∅	/	**A**	
2281251	1	0.8	AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**	13/20	EL	/	**A**	12/20
2281252			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		∅	/	**A**	
2281253			∅	EL	∅	EL	/	**A**		∅	/	**A**	
2281254			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		∅	/	**A**	
2281255			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		∅	/	**A**	
2281256			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		AL halo	*L.monocytogenes*	**P**	
2281257			∅	EL	∅	EL	/	**A**		EL	/	**A**	
2281258			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		AL halo	*L.monocytogenes*	**P**	
2281259			∅	EL	∅	EM	/	**A**		AM halo	*L.monocytogenes*	**P**	
2281260			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	
2281261			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		EL	/	**A**	
2281262			AM halo	AM	∅	∅	/	**A**		AM halo	*L.monocytogenes*	**P**	
2281263			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	
2281264			∅	EL	∅	EL	/	**A**		AM halo	*L.monocytogenes*	**P**	
2281265			∅	EL	∅	EL	/	**A**		AL halo	*L.monocytogenes*	**P**	
2281266			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		∅	/	**A**	
2281267			∅	EL	∅	EL	/	**A**		AL halo	*L.monocytogenes*	**P**	
2281268			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		AL halo	*L.monocytogenes*	**P**	
2281269			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		AL halo	*L.monocytogenes*	**P**	
2281270			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	
2281271	2	2.1	AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**	4/5	AM halo	*L.monocytogenes*	**P**	4/5
2281272			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		EL	/	**A**	
2281273			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	
2281274			∅	EL	∅	EL	/	**A**		AM halo	*L.monocytogenes*	**P**	
2281275			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		AM halo	*L.monocytogenes*	**P**	

APPENDIX M - RLOD - Environmental samples

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

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1*							Listeria PRECIS - *Listeria monocytogenes*			
			Half Fraser		Fraser		Confirmation	**Final Result**	Number positive samples/Total	**24 LEB - 20h - 37°C**			
			O&A	Palcam	O&A	Palcam				Brilliance NF - 22h	Confirmation	**Final result**	Number positive samples/Total
2281277	0	0	∅	∅	∅	∅	/	**A**	0/5	∅	/	**A**	0/5
2281278			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281279			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281280			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281281			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281282	1	0.7	∅	∅	∅	∅	/	**A**	7/20	AL halo	*L.monocytogenes*	**P**	9/20
2281283			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281284			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		∅	/	**A**	
2281285			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281286			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		∅	/	**A**	
2281287			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281288			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281289			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281290			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281291			∅	∅	∅	∅	/	**A**		AL halo	*L.monocytogenes*	**P**	
2281292			∅	∅	∅	∅	/	**A**		AL halo	*L.monocytogenes*	**P**	
2281293			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281294			∅	∅	∅	∅	/	**A**		AL halo	*L.monocytogenes*	**P**	
2281295			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		AL halo	*L.monocytogenes*	**P**	
2281296			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		AL halo	*L.monocytogenes*	**P**	
2281297			∅	∅	∅	∅	/	**A**		AL halo	*L.monocytogenes*	**P**	
2281298			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		AL halo	*L.monocytogenes*	**P**	
2281299			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281300			AM halo	AM	AM halo	AM	*L.monocytogenes*	**P**		∅	/	**A**	
2281301			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		AL halo	*L.monocytogenes*	**P**	
2281302	2	1.9	AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**	2/5	∅	/	**A**	3/5
2281303			AL halo	AL	AM halo	AM	*L.monocytogenes*	**P**		AL halo	*L.monocytogenes*	**P**	
2281304			∅	∅	∅	∅	/	**A**		AL halo	*L.monocytogenes*	**P**	
2281305			∅	∅	∅	∅	/	**A**		∅	/	**A**	
2281306			∅	∅	∅	∅	/	**A**		AL halo	*L.monocytogenes*	**P**	

Matrix : Raw milk
Strain : *Listeria monocytogenes*
Aerobic mesophilic flora: 9;10^4 UFC/g

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1*							Precis method			
			Half Fraser		Fraser					24 LEB - 20h - 37°C			
			O&A	Palcam	O&A	Palcam	Confirmation	**Final Result**	Number positive samples/Total	Brilliance	Confirmation	**Final result**	Number positive samples/Total
3005622			Ø	Ø	Ø	-(EL)	/	**A**		-(EM)	/	**A**	
3005623			Ø	Ø	Ø	-(EL)	/	**A**		-(EL)	/	**A**	
3005624	0	0	Ø	Ø	Ø	Ø	/	**A**	0/5	-(EM)	/	**A**	0/5
3005625			Ø	Ø	Ø	Ø	/	**A**		-(EM)	/	**A**	
3005626			Ø	Ø	-(EL)	-(EL)	/	**A**		-(EM)	/	**A**	
3005627			Ø	Ø		-(EL)	/	**A**		+(DL)	*L.monocytogenes*	**P**	
3005628			+(AM)	+(AM)	+(AH)	+(AH)	*L.monocytogenes*	**P**		-(EL)	/	**A**	
3005629			Ø	Ø	Ø	-(EL)	/	**A**		+(DL)	*L.monocytogenes*	**P**	
3005630			Ø	Ø	Ø	-(EL)	/	**A**		-(EM)	/	**A**	
3005631			Ø	Ø	Ø	-(EL)	/	**A**		+(DL)	*L.monocytogenes*	**P**	
3005632			+(AM)	+(AM)	+(AH)	+(AH)	*L.monocytogenes*	**P**		-(EM)	/	**A**	
3005633			+(AM)	+(AM)	+(AM)	+(AH)	*L.monocytogenes*	**P**		+(DL)	*L.monocytogenes*	**P**	
3005634			Ø	Ø	Ø	-(EL)	/	**A**		-(EL)	/	**A**	
3005635			Ø	Ø	Ø	-(EL)	/	**A**		-(EL)	/	**A**	
3005636			+(AM)	+(AM)	+(AH)	+(AH)	*L.monocytogenes*	**P**		-(EL)	/	**A**	
3005637	1	0,5	Ø	Ø	Ø	-(EL)	/	**A**	7/20	+(BM)	*L.monocytogenes*	**P**	8/20
3005638			Ø	Ø	Ø	-(EL)	/	**A**		-(EL)	/	**A**	
3005639			Ø	Ø	Ø	-(EL)	/	**A**		+(BL)	*L.monocytogenes*	**P**	
3005640			Ø	Ø	Ø	-(EL)	/	**A**		-(EL)	/	**A**	
3005641			Ø	Ø	Ø	-(EL)	/	**A**		+(BL)	*L.monocytogenes*	**P**	
3005642			+(AM)	+(AM)	+(AH)	+(AH)	*L.monocytogenes*	**P**		+(DL) 2	*L.monocytogenes*	**P**	
3005643			+(AM)	+(AM)	+(AH)	+(AH)	*L.monocytogenes*	**P**		-(EL)	/	**A**	
3005644			Ø	Ø	Ø	-(EL)	/	**A**		-(EM)	/	**A**	
3005645			+(AM)	+(AM)	+(AH)	+(AH)	*L.monocytogenes*	**P**		-(EL)	/	**A**	
3005646			Ø	Ø	Ø	-(EL)	/	**A**		-(EL)	/	**A**	
3005647			+(AL)	+(AL)	+(AH)	+(AH)	*L.monocytogenes*	**P**		+(BL)	*L.monocytogenes*	**P**	
3005648			+(AL)	+(AL)	+(AM)	+(AM)	*L.monocytogenes*	**P**		+(BL)	*L.monocytogenes*	**P**	
3005649	2	2,8	+(AL)	+(AL)	+(BM)	+(AH)	*L.monocytogenes*	**P**	5/5	+(DL)	*L.monocytogenes*	**P**	5/5
3005650			+(AL)	+(AL)	+(AH)	+(AH)	*L.monocytogenes*	**P**		+(BL)	*L.monocytogenes*	**P**	
3005651			+(AL)	+(AL)	+(AH)	+(AH)	*L.monocytogenes*	**P**		+(BL)	*L.monocytogenes*	**P**	

Appendix M: RLOD study - raw results (125 g)

Matrix : Pâté en croûte
Strain : *Listeria monocytogenes* BMX449
Aerobic mesophilic flora: 360 UFC/g

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1*							Precis method			
			Half Fraser		Fraser					24 LEB - 20h - 37°C			
			O&A	Palcam	O&A	Palcam	Confirmation	**Final Result**	Number positive samples/Total	Brilliance	Confirmation	**Final result**	Number positive samples/Total
3054806	0	0	∅	∅	∅	∅	/	**A**	0/5	∅	/	**A**	0/5
3054807			∅	∅	∅	∅	/	**A**		∅	/	**A**	
3054808			∅	-(EL)	∅	∅	/	**A**		∅	/	**A**	
3054809			∅	-(EL)	∅	-(EM)	/	**A**		∅	/	**A**	
3054810			-(EL)	-(EL)	∅	-(EL)	/	**A**		∅	/	**A**	
3054811	1	0,91	-(EL)	-(EL)	∅	-(EL)	/	**A**	9/20	+(AL)	*L.monocytogenes*	**P**	6/20
3054812			+(AM)	+(AM)	+(AM)	+(AH)	*L.monocytogenes*	**P**		∅	/	**A**	
3054813			∅	-(EL)	-(EL)	-(EL)	/	**A**		-(EL)	/	**A**	
3054814			+(AL)	+(AL)	+(AM)	+(AH)	*L.monocytogenes*	**P**		-(EL) / -(EL)	/	**A**	
3054815			-(EL)	-(EL)	∅	-(EL)	/	**A**		∅	/	**A**	
3054816			∅	-(EL)	∅	-(EL)	/	**A**		∅	/	**A**	
3054817			-(EL)	-(EL)	-(EL)	-(EL)	/	**A**		∅	/	**A**	
3054818			+(AM)	+(BL)	+(AL)	+(AM)	*L.monocytogenes*	**P**		-(EL)	/	**A**	
3054819			∅	-(EL)	∅	-(EL)	/	**A**		∅	/	**A**	
3054820			+(BM)	+(BM)	+(AM)	+(AH)	*L.monocytogenes*	**P**		+(AM)	*L.monocytogenes*	**P**	
3054821			+(BM)	+(BM)	+(AM)	+(AM)	*L.monocytogenes*	**P**		∅	/	**A**	
3054822			∅	-(EL)	∅	∅	/	**A**		∅	/	**A**	
3054823			+(AL)	+(BL)	+(AM)	+(AM)	*L.monocytogenes*	**P**		+(AM)	*L.monocytogenes*	**P**	
3054824			+(AM)	+(BM)	+(AM)	+(AM)	*L.monocytogenes*	**P**		+(AL)	*L.monocytogenes*	**P**	
3054825			-(EL)	-(EL)	∅	∅	/	**A**		∅	/	**A**	
3054826			+(AM)	+(BM)	+(AH)	+(AH)	*L.monocytogenes*	**P**		∅	/	**A**	
3054827			∅	-(EL)	∅	∅	/	**A**		∅	/	**A**	
3054828			∅	-(EL)	∅	-(EL)	/	**A**		+(AL)	*L.monocytogenes*	**P**	
3054829			+(AM)	+(AM)	+(AM)	+(AM)	*L.monocytogenes*	**P**		∅	/	**A**	
3054830			∅	-(EL)	∅	-(EL)	/	**A**		+(AM)	*L.monocytogenes*	**P**	
3054831	2	2,1	+(AM)	+(BM)	+(AM)	+(AM)	*L.monocytogenes*	**P**	5/5	+(AM)	*L.monocytogenes*	**P**	4/5
3054832			+(BM)	+(BM)	+(AM)	+(AM)	*L.monocytogenes*	**P**		∅	/	**A**	
3054833			+(AM)	+(BM)	+(AM)	+(AM)	*L.monocytogenes*	**P**		+(BL)	*L.monocytogenes*	**P**	
3054834			+(AM)	+(AM)	+(AM)	+(AM)	*L.monocytogenes*	**P**		+(AM)	*L.monocytogenes*	**P**	
3054835			+(AM)	+(BM)	+(AM)	+(AM)	*L.monocytogenes*	**P**		+(AH)	*L.monocytogenes*	**P**	