ADRIA
FOOD EXPERTISE

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

RAPID'*L. mono* (enumeration)

(Certificate number: BRD 07/05 - 09/01)

for the enumeration of *Listeria monocytogenes* in all human food products and environmental samples

Quantitative method

> ***Expert Laboratory:***	**ADRIA** ZA Creac'h Gwen 29000 Quimper (France)
> ***For:***	**BIO-RAD** 3 boulevard Raymond Poincaré 94530 Marnes-La-Coquette (France)

This report consists of 110 pages, including 11 appendices.
Only copies including the totality of this report are authorised.

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ADRIA › ZA Creac'h Gwen › 29000 Quimper › +33(0)2 98 10 18 18
adria.fr › adria-formationagroalimentaire.fr
Association loi de 1901 › N° existence 53290006329
N° Siret 306 964 271 00036 › N° TVA FR45306964271

Quality Assurance documents related to this study can be consulted upon request from **BIO-RAD**.

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

Validation protocols	▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation — *Part 1: Vocabulary* ▪ ISO 16140-2 (2016) & ISO 16140-2/A1 (2024): Microbiology of the food chain - Method validation — *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR technical rules (Revision 12)
Reference method	ISO 11290-2 (May 2017): Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and other *Listeria* spp. - Part 2: enumeration method
Alternative method	**RAPID'*L.mono* (enumeration)**
Scope	> **All human food products** > **Environmental samples**
Certification organization	AFNOR Certification (http://nf-validation.afnor.org/)

1 INTRODUCTION

The **RAPID'*L.mono* for enumeration of *Listeria monocytogenes*** was initially validated in September 2001 (Certificate number: BRD 07/07 - 09/01).

The following renewal and extension studies were performed.

Date	Study	Expert laboratory	Standards used
September 2001	Initial validation	SERMHA - IPL	/
2005	Renewal with extension of the scope to all food products and environmental samples.	SERMHA - IPL	ISO 16140 (2003)
2006	Extension for addition of a growth promoter to the media in order to have the possibility to perform the enumeration after 24h incubation time.	SERMHA - IPL	ISO 16140 (2003)
2008	Extension for the use of the Rhamnose test for confirmation step: inclusivity and exclusivity tests performed	SERMHA - IPL	ISO 16140 (2003)
2009	Renewal without modification	SERMHA - IPL	ISO 16140 (2003)
2013	Renewal without modification	ISHA	ISO 16140 (2003)
January 2018	Renewal study with interpretation of the results obtained for 48h incubation time of the RAPID'*L.mono* Petri dishes.	ISHA	ISO 16140-2 (2016)
May 2018	Renewal study to include the data obtained for the previous validation studies with 22h incubation time of the RAPID'*L.mono* Petri dishes.	ISHA	ISO 16140-2 (2016)
June 2021	Renewal study	ADRIA	ISO 16140-2 (2016)
July 2025	Renewal study with reanalysis of the data according to ISO 16140-2/A1(2024) and ISO 7218 (2024)	ADRIA	ISO 16140-2 (2016) & ISO 16140-2/A1 (2024)

2 METHODS DESCRIPTION

2.1 Alternative method

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

2.1.1 Principle

The principle of the RAPID'*L.mono* is based on a chromogenic medium, which relies on the specific detection of phospholipase C (PIPLC) activity of *L. monocytogenes* and on the inability of this species to metabolise xylose.
The colonies of *L. monocytogenes* appear pale blue, grey-blue to dark blue, without a yellow halo after 24 h incubation time. Colonies formed by other species of *Listeria* are white, with or without yellow halo.
The colonies of *L. ivanovii* appears blue-green, with a yellow halo after 24 - 48 h incubation time.

2.1.2 Protocol

The alternative method consists in:

- A 1/10 dilution in buffered peptone water
- Optional step: revivification for 1 h ± 5 min at 20°C ± 2°C
- Spread 0.1 mL of the 1:10 suspension or decimal dilutions, if necessary, if on the surface of one RAPID'*L.mono* plate per dilution. For estimation of low contaminations, it is possible to spread 1 mL of the initial suspension onto 3 plates (90 mm), or 1 plate (140 mm).

- The inoculated plates are incubated at 37°C for 24 hours (± 2 hours). The incubation up to 48 h is possible.

- Enumerate the plates with less than 150 typical colonies (pale blue, grey-blue to dark blue, without a yellow halo).

- Confirm 1 colony using one of the following protocols:
    - Using the conventional tests described in the ISO standard method (including a purification step),
    - Using nucleic probes as described in the ISO 7218 standard and certified according to ISO 16140-2 for the detection of *Listeria monocytogenes.* (e.g. iQ-Check *Listeria monocytogenes* II Real-Time PCR Detection Kit) with and without purification step
    - Using the Rhamnose test,

- Using any other NF VALIDATION certified method based on a different principle from that of RAPID'*L.mono*. The validated protocol of the second method must be respected in its entirely. All steps prior enumeration step used as a starting point for confirmation must be common to both methods.

In case of positive result by the enumeration method, the confirmation is not necessary if the presence of *Listeria monocytogenes* has been confirmed using the detection method.

2.1.3 Restrictions

There is no restriction for use.

2.2 Reference method

The reference method used for the initial validation was the ISO 11290-2/A1 (2004): Microbiology of food and animal feeding stuffs. Horizontal method for the detection and enumeration of *Listeria monocytogenes*. Part 2: enumeration method.

For the renewal in 2018, the reference method was the ISO 11290-2 (2017): Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp. - Part 2: enumeration method (see **Appendix 2)**.

For the renewal in 2025, the raw data of both the reference and the alternative methods were reanalysed according to ISO 7218 (2024) interpretation rules. Modifications in comparison to the previous report are highlighted in the raw data tables in Appendices 4 and 7.

The modifications which occur in the version published in 2017 are considered as major but have no impact on the previous data.

3 INITIAL VALIDATION, EXTENSION/RENEWAL STUDIES: RESULTS

3.1 Method comparison study

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

The study was carried out on a diversity of samples and strains representative of agri-food products. This does not constitute an exhaustive list of the different matrices included in the scope.
For any comment on the alternative method, please contact AFNOR Certification at http://nf-validation.afnor.org/contact-2/.

3.1.1 Relative trueness study

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

3.1.1.1 Number and nature of the samples

Results used for the relative trueness study were obtained during the validation studies performed in 2005 and 2006 by SERMHA and the assays performed in 2017 and 2018 by ISHA.

134 samples were analysed, leading to 112 exploitable results for an enumeration after 22 h incubation time and 221 samples were tested leading to 160 interpretable results for an enumeration after 48 h incubation time.

Six categories were tested. Taking into account all the studies, the repartition per tested category and type is provided in Table 1.

Table 1 – Categories and types

Categories		Types		Enumeration at 22 h		Enumeration at 48 h	
				Samples analyzed	Interpretable results	Samples analyzed	Interpretable results
1	Meat products	a	Raw meat products	13	7	18	9
		b	Ready to reheat with meat product	8	7	8	7
		c	Cured and smoked products	7	6	22	12
			Total	28	20	48	28
2	Dairy products	a	Raw cheese milk	6	6	7	6
		b	Raw dairy products	7	6	10	8
		c	Heat-processed milk and dairy products	9	8	19	14
			Total	22	20	36	28
3	Seafood products	a	Raw products	6	6	12	9
		b	Marinated and smoked products	8	6	13	8
		c	Processed products	8	6	13	10
			Total	22	18	38	27
4	Vegetable products	a	Raw vegetal products	7	5	14	9
		b	Ready-to-eat, ready to cook raw vegetable products	7	6	17	11
		c	Processed vegetables products	6	6	8	8
			Total	20	17	39	28
5	Composite foods	a	Ready-to-eat	7	7	7	7
		b	Ready-to-reheat	7	6	9	7
		c	Pastries and by-products, egg products	5	5	7	6
			Total	19	18	23	20
6	Environmental samples	a	Process water	11	7	16	9
		b	Dusts and residues	6	6	10	9
		c	Surface sampling[1]	6	6	11	11
			Total	23	19	37	29
ALL CATEGORIES				**134**	**112**	**221**	**160**

[1] The surface samplings were performed without neutralizing agent for the assays done by ISHA (2017 and 2018). There is no available information about using or not of neutralizing agent for the assays realize d by SERMHA.

3.1.1.2 Artificial and natural contamination of the samples

Naturally contaminated samples were tested preferably. However, artificially contaminated samples were also applied, using seeding or spiking protocols as described in the ISO 16140-2.

Among the interpretable results, for the results with an enumeration after 22 h incubation time, 46 correspond to naturally contaminated samples and 66 to artificially contaminated samples and for the results with an enumeration after 48 h incubation time, 72 correspond to naturally contaminated samples and 88 to artificially contaminated samples. The artificial contaminations are presented in the **Appendix 3**.

41.1 % of the samples giving interpretable results by both the reference and the alternative methods were naturally contaminated for the enumeration after 22 h incubation time and 45.0% for the enumeration after 48 h incubation time. gave interpretable results.

3.1.1.3 Protocols applied during the initial validation and the renewal study

- ***Initial suspension preparation***

For the assays performed in 2005, 2006 and 2008, the preparation of the samples for the reference method and the alternative method was realized in buffered peptone water (BPW) with a resuscitation step (1 h at room temperature).

For the assays performed in 2017 and 2018, the preparation of the initial suspension was performed in buffered peptone water without a resuscitation step for both methods.

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

- ***Incubation time***

The following incubation times were applied:

- 2005: 48 h
- 2006, 2017 and 2018: 22h and 48 h.

> ***Confirmation protocols***

- 2005, 2006: tests described in the reference method
- 2017, 2018: Rhamnose test and tests described in the ISO method.

3.1.1.4 Raw data

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

The samples were analysed by the reference and the alternative methods in order to have 15 interpretable results per category, and 5 interpretable results per tested type.

The data are classified in three categories (See Tables 2 and 3):

- Interpretable results with the reference and the alternative methods.
- Results with less than 4 colonies per plate with the reference and/or the alternative method (indicated with "*" in the data) in order to have a more precise result. These results are not included in the calculation.
- Results below or above the quantification limit: according to the ISO 16140-2, if any result (either reference or alternative method) is below the quantification limit, the data should be plotted using a substituted value of 1 $\log_{10}$ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 $\log_{10}$ unit. These results are not included in the calculations but also appear on the graphs.

Table 2 - Classification of the data - Enumeration after 22 h incubation time

Category		Number of samples analysed	Number of samples with less than 4 colonies per plate	Number of samples with results below or above the quantification limit	Number of samples providing interpretable results by the reference and the alternative method
1	Meat products	28	2	6	20
2	Dairy products	22	0	2	20
3	Seafood products	22	0	4	18
4	Vegetable products	20	1	2	17
5	Composite foods	19	0	1	18
6	Environmental samples	23	1	3	19
Total		**134**	**4**	**18**	**112**

Table 3 - Classification of the data - Enumeration after 48 h incubation time

Category		Number of samples analysed	Number of samples with less than 4 colonies per plate	Number of samples with results below or above the quantification limit	Number of samples providing interpretable results by the reference and the alternative method
1	Meat products	48	2	18	28
2	Dairy products	36	2	6	28
3	Seafood products	38	0	11	27
4	Vegetable products	39	1	10	28
5	Composite foods	23	0	3	20
6	Environmental samples	37	1	7	29
Total		**221**	**6**	**55**	**160**

The samples, which were not used in the calculations, are provided in Tables 4 and 5.

Table 4 - Samples which were not used in the calculations – 22h

Sample number	Product	Reference method	Alternative method – 22h	Category	Type
1011	Pork (NC)	<1.00	<1	1	a
1013	Pork (NC)	0.69*	1.00*	1	a
1018	Horse flank steak (NC)	<1.00	<1	1	a
1024	Gound beef (NC)	<2.00	<2	1	a
1025	Breast of duck (NC)	2.78	2.48*	1	a
1044	Quail legs (NC)	3.69*	<4	1	a
1014	Poult (NC)	<1.00	<1	1	b
1023	Terrine (NC)	<2	<2	1	c
1003	Raw milk (NC)	<1.00	<1.00	2	b
1010	Maroilles (NC)	<1.00	<1	2	c
1037	Smoked salmon (NC)	<2.00	<2	3	b
1043	Smoked salmon (NC)	<1.00	<1	3	b
1031	Cod acras (NC)	>4.18	>4.18	3	c
1038	Cod acras (NC)	<2.00	<2	3	c
1007	Spinach (NC)	<1	<1	4	a
1015	Spinach	>5.18	5.08	4	a
1039	Fruits salad	0.70*	1.34	4	b
1017	Country-style "Poêlée" (NC)	<1	<1	5	b
1005	Upstream stone trap water (NC)	0.70*	1.00*	6	a
1006	Overflowwater of vegetables rinse (NC)	<1	<1	6	a
1041	Processed water	4.70*	<5	6	a
1042	Processed water	<1	<1	6	a

Table 5 - Samples which were not used in the calculations – 48h

Sample number	Product	Reference method	Alternative method – 48h	Category	Type
3	Beef	<1	<1	1	a
4	Pork	<1	<1	1	a
5	Ground beef	<1	<1	1	a
7	Breast of duck (NC)	2.78	2.48*	1	a
10	Pork (NC)	<1	<1	1	a
11	Pork (NC)	0.69*	1.00*	1	a
12	Horse flank steak (NC)	<1	<1	1	a
13	Gound beef (NC)	<2	<2	1	a
14	Quail legs (NC)	3.69	<4	1	a
20	Poult (NC)	<1	<1	1	b
28	Strasbourg sausage (NC)	>7.18	>7.18	1	c
31	Sausage: knacki (NC)	>7.18	>7.18	1	c
32	Strasbourg sausage	<1	<1	1	c
33	Strasbourg sausage	<1	<1	1	c
36	Sausage	<1	<1	1	c
37	Merguez	<1	<1	1	c
39	Chipolatas	<1	<1	1	c
40	Pork belly	<1	<1	1	c
41	Sausage	<1	<1	1	c
43	Terrine (NC)	<2	<2	1	c
49	Raw milk cheese	<1	<1	2	a
57	Raw milk	<1	<1	2	b
59	Raw milk (NC)	<1	<1	2	b
68	Cheese: Maroilles	1.48*	1.00*	2	c
70	Vanilla ice cream	1.48*	1.00*	2	c
72	Cheese: Maroilles	<1	<1	2	c
73	Cheese: tomme	<1	<1	2	c
76	Maroilles	<1	<1	2	c
87	Herring fillet	<1	<1	3	a
88	Herring fillet	<1	<1	3	a
90	Salmon	<1	<1	3	a
99	Smoked trout	<1	<1	3	b
100	Smoked salmon	<1	<1	3	b
101	Salmon tartare	<1	<1	3	b
103	Smoked salmon (NC)	<2	<2	3	b
104	Smoked salmon (NC)	<1	<1	3	b
111	Fish recipe basquaise	>5.8	>5.8	3	c
115	Cod acras (NC)	>4.18	>4.18	3	c
116	Cod acras (NC)	<2	<2	3	c
124	Salad	<1	<1	4	a
125	Frozen peas	<1	<1	4	a
130	Spinach (NC)	<1	<1	4	a
132	Spinach (NC)	>5.18	5.08	4	a
137	Forzen fries (NC)	3.70	<3	4	b
138	Rustic poêlée	<1	<1	4	b

Sample number	Product	Reference method	Alternative method – 48h	Category	Type
141	Frozen fries	<1	<1	4	b
142	Frozen fries	<1	<1	4	b
143	Frozen fries	<1	<1	4	b
146	Frozen potatoes	<1	<1	4	b
150	Fruits salad (NC)	0.65*	1.34	4	b
169	Beef and potatoes	<1	<1	5	b
171	Country-style "Poelée"	<1	<1	5	b
179	Short pastry	<1	<1	5	c
185	Water: evacuation, room: spice	3.70	<4	6	a
186	Resudaul water Steriflow	<3	<3	6	a
187	Residual water: inner chamber Stériflow	1.40	<1	6	a
190	Upstream stone trap water (NC)	0.69*	1.00*	6	a
191	Overflowwater of vegetables rinse (NC)	<1	<1	6	a
193	Processed water (NC)	4.70*	<5	6	a
194	Processed water (NC)	<1	<1	6	a
203	Residues of cheese	<1	<1	6	b

ND : undetermined

3.1.1.5 Statistical interpretation

The obtained data were analyzed using the scatter plot. The graphs are provided with the line of identity (y = x).

The data plotted for each individual category (reading at 22 h and reading at 48 h are given in **Appendix 5** and Figures 1 and 2 for all the products (reading at 22 h and reading at 48 h).

Figure 1 - Data plotted for all categories
Enumeration after 22 h incubation time

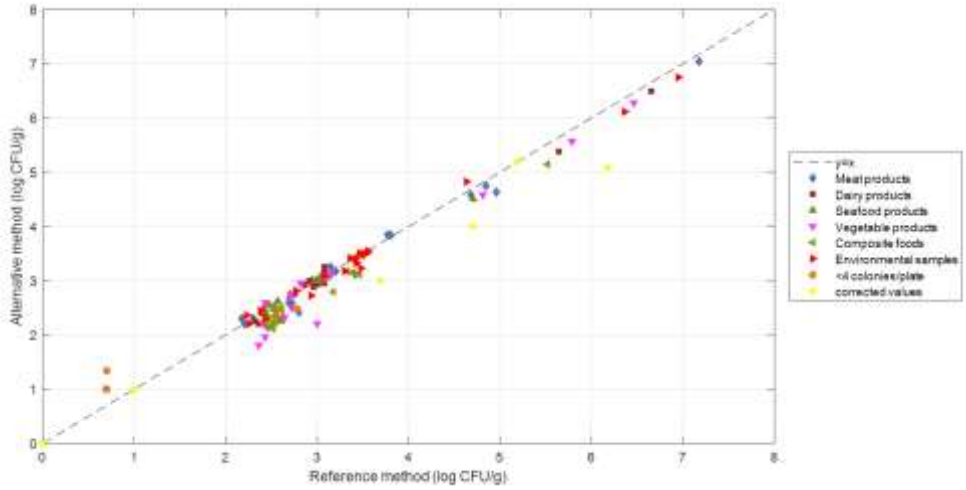
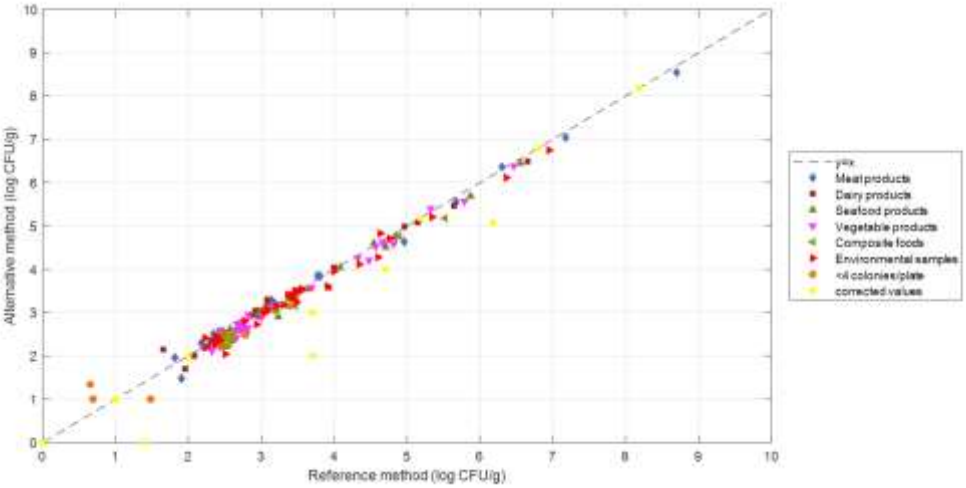


Figure 2 - Data plotted for all categories
Enumeration after 48 h incubation time



The calculated values for Average difference and Standard deviation differences per category are provided in Tables 6 and 7.

Table 6 - Calculated values - Enumeration after 22 h incubation time

Category		n	$\bar{D}$	SD	95% lower limit	95% upper limit
1	Meat products	20	-0.10	0.16	-0.44	0.23
2	Dairy products	20	-0.04	0.11	-0.27	0.18
3	Seafood products	18	-0.04	0.14	-0.34	0.25
4	Vegetable products	17	-0.19	0.25	-0.73	0.36
5	Composite foods	18	-0.19	0.14	-0.50	0.12
6	Environmental samples	19	-0.05	0.12	-0.32	0.22
All categories		**112**	**-0.10**	**0.17**	**-0.43**	**0.23**

$\bar{D}$: Average difference SD: Standard deviation of differences

The average differences vary from -0.19 $\log_{10}$ (composite foods) to -0.04. $\log_{10}$ (dairy products) for 22 h incubation time.

Table 7 - Calculated values - Enumeration after 48 h incubation time

Category		n	$\bar{D}$	SD	95% lower limit	95% upper limit
1	Meat products	28	-0.06	0.15	-0.37	0.24
2	Dairy products	28	-0.01	0.15	-0.33	0.32
3	Seafood products	27	-0.06	0.12	-0.31	0.19
4	Vegetable products	28	-0.08	0.12	-0.32	0.16
5	Composite foods	20	-0.14	0.12	-0.39	0.11
6	Environmental samples	29	-0.09	0.15	-0.39	0.22
All categories		**160**	**-0.07**	**0.14**	**-0.34**	**0.20**

$\bar{D}$: Average difference SD: Standard deviation of differences

The average differences vary from -0.14 $\log_{10}$ (composite foods) to -0.01 $\log_{10}$ (dairy products) for 48 h incubation time.

The Bland-Altman difference plots for each category are given in **Appendix 6** and Figures 3 and 4 for all the samples.

Figure 3 – Bland-Altman difference plot for all the samples - Enumeration after 22 h incubation time

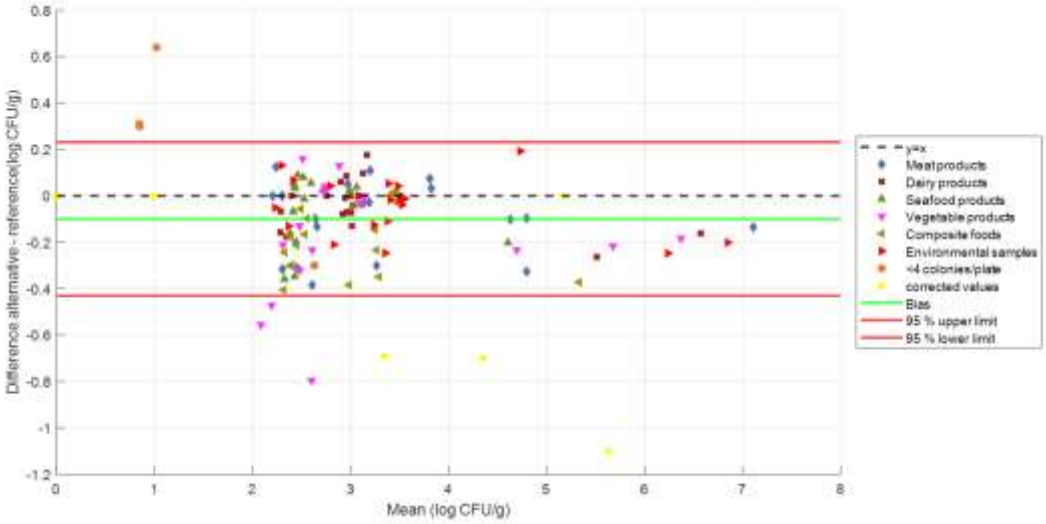
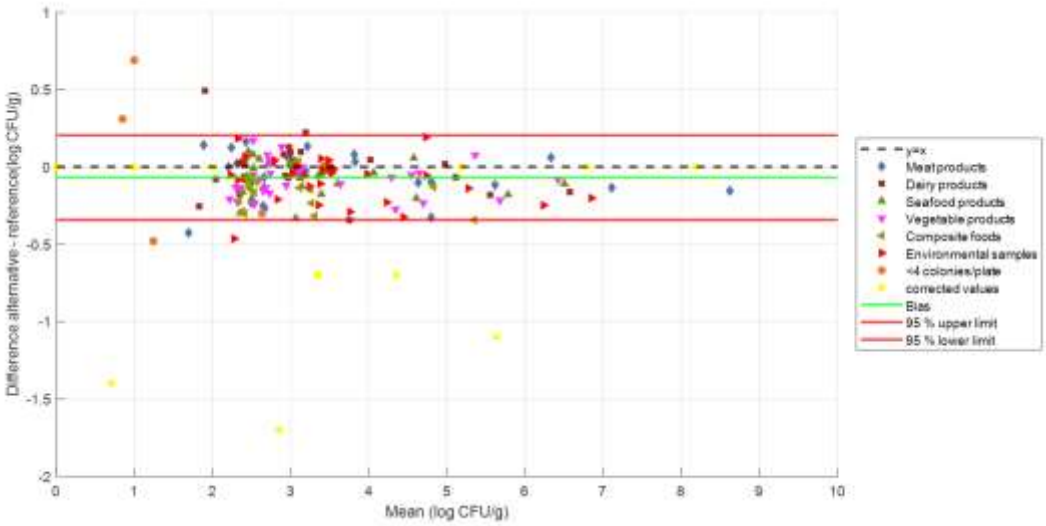


Figure 4 – Bland-Altman difference plot for all the samples - Enumeration after 48 h incubation time



Samples for which the difference between the result observed with the reference and the alternative methods is above or lower than the limits (LCL and UCL) are listed in Tables 8 and 9.

Table 8 - Analysis of the data out of the confidence limits - Enumeration after 22 h incubation time

Values in **green**: differences in favour of the alternative method
Values in **red**: differences in favour of the reference method

Corrected value

Classification of data	Category	N°	Analysis date	Sample	log10 (CFU/g)		Values before correction	Calculations		LCL/ UCL
					log10 RM	log10 AM		Mean	Difference	
Interpretable values	Vegetal products	**39**	ISHA 2017	**Sliced pepper**	2.36	1.81	/	2.08	-0.56	-0.43 / 0.23
	Vegetal products	**40**	ISHA 2017	**Sliced mushroom**	2.43	1.96	/	2.20	-0.47	
	Vegetal products	RLM 20	ISHA 2018	Seasoned cut cucumber (NC)	3.00	2.20	/	2.60	-0.80	
Results obtained with <4 CFU/plate	Meat products	1013	2006	Pork (NC)	0.69	1.00	/	0.85	0.31	
	Vegetal products	**1039**	2006	**Fruits salad**	0.70	1.34	/	1.02	0.64	
	Environmental samples	1005	2006	Upstream stone trap water (NC)	0.70	1.00	/	0.85	0.30	
< or > quantification limit	Meat products	1044	2006	Quail legs (NC)	3.69	3.00	<4.00	3.35	-0.69	
	Vegetal products	1015	2006	Spinach (NC)	6.18	5.08	>5.18	5.63	-1.10	
	Environmental samples	1041	2006	Processed water (NC)	4.70	4.00	>5.00	4.35	-0.70	

NC: naturally contaminated

Table 9 - Analysis of the data out of the confidence limits - Enumeration after 48 h incubation time

Values in **green**: differences in favour of the alternative method
Values in **red**: differences in favour of the reference method

Corrected value

Classification of data	Category	N°	Analysis date	Sample	log_{10} (CFU/g)		Values before correction	Calculations		LCL/ UCL
					log_{10} RM	log_{10} AM 48h		Mean	Difference	
Interpretable values	Meat products	30	2005	Foie gras (NC)	1.90	1.48	/	1.69	-0.43	-0.34 / 0.20
	dairy products	60	ISHA 2017	Raw milk butter	3.08	3.30	/	3.19	0.22	
		66	2005	Vanilla ice cream	3.92	3.58	/	3.75	-0.34	
		67	2005	Cheese: Maroilles (NC)	1.65	2.15	/	1.90	0.49	
	Composite foods	162	2006	Tagliatelle (NC)	5.52	5.18	/	5.35	-0.34	
	Environmental samples	201	2005	Residue: farce on the floor	2.51	2.04	/	2.27	-0.46	
Results obtained with <4 CFU/plate	Meat products	11	2006	Pork (NC)	0.69	1.00	/	0.85	0.31	
	Dairy products	68	2005	Cheese: Maroilles	1.48	1.00	/	1.24	-0.48	
		70	2005	Vanilla ice cream	1.48	1.00	/	1.24	-0.48	
	Vegetal products	150	2006	Fruits salad (NC)	0.65	1.34	/	1.00	0.69	
	Environmental samples	190	2006	Upstream stone trap water (NC)	0.69	1.00	/	0.85	0.31	
Corrected values according to the ISO 16140-2	Meat products	14	2006	Quail legs (NC)	3.69	3.00	<4.00	3.35	-0.69	
	Vegetal products	132	2006	Spinach (NC)	6.18	5.08	>5.18	5.63	-1.10	
		137	2005	Frozen fries (NC)	3.70	2.00	<3.00	2.85	-1.70	
	Environmental samples	185	2005	Water: evacuation. room: spice	3.70	3.00	<4.00	3.35	-0.70	
		187	2005	Residual water: inner chamber Steriflow	1.40	0.00	<1.00	0.70	-1.40	
		193	2006	Processed water (NC)	4.70	4.00	<5.00	4.35	-0.70	

The samples are classified in three categories (See Table 10).

Table 10 - Classification of the samples

		Number of samples	
		Enumeration at 22 h	Enumeration at 48 h
Interpretable results by both methods	< LCL	3	4
	> UCL	0	2
	Total	3	6
<4 CFU/plate	< LCL	0	2
	> UCL	3	3
	Total	3	5
< or > the quantification limit	< LCL	3	6
	> UCL	0	0
	Total	3	6
Total < LCL		**6**	**12**
Total >UCL		**3**	**5**

- ***Interpretation: Reference method versus Alternative method after 22 h incubation time***

Results show that for interpretable results with disagreements between the reference method and the alternative method after 22h incubation time, the difference is in favour of the reference method (difference between -0.56 and -0.80 $\log_{10}$ CFU/g and 3 samples concerned).

- ***Interpretation: Reference method versus Alternative method after 48h incubation time***

Results show that among the 6 interpretable results with disagreements between the reference method and the alternative method after 48 h incubation time, 4 are below the LCL and 2 above the UCL. The two sample above come from the Dairy product category while the sample below the LCL come from various category. Each time the difference is lower than 0.5 $\log_{10}$.

3.1.1.6 Conclusion

The relative trueness study of the alternative method is satisfying. The alternative method is reliable when compared to the reference method.

3.1.2 Accuracy profile study

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

Results used for the accuracy profile were obtained with the assays performed in 2017 and 2018 by ISHA.

3.1.2.1 Matrices

Six matrices were tested. A minimum of one type per category, and therefore 2 different batches, was selected, using 6 samples per type. 2 samples are contaminated at a low level, 2 at intermediate level, 2 at a high level. For each sample, 5 replicates (5 different test portions) were tested. The tested categories, types, matrix and inoculated strains are provided in Table 11.

Table 11 - Categories, types and matrices

Category	Matrix	Strain	Origin of the strain	Contamination level (log_{10} CFU/g)
Meat products	Ground beef	*Listeria monocytogenes* 1/2a (LIS.4.26)	Ham	2.0 2.5 3.5
Dairy products	Raw milk cheese	*Listeria monocytogenes* 1/2b (LIS.4.32)	Raw milk	
Seafood products	Whiting fillet	*Listeria monocytogenes* 4b (LIS.4.47)	Offcuts salmon	
Vegetable products	Grated carrot	*Listeria monocytogenes* 1/2c (LIS.4.35)	Chef sandwich salad	
Composite foods	Piemontese salad	*Listeria monocytogenes* 3a (LIS4.46)	Sandwich	
Environmental samples	Process water	*Listeria monocytogenes* (LIS.4.2)	Environment	

3.1.2.2 Calculation and interpretation

The raw data are provided in **Appendix 7**. The summary tables (in log_{10} CFU/g) and calculations are provided in **Appendix 8**. The statistical results and the accuracy profiles are provided Figures 5 and 6.

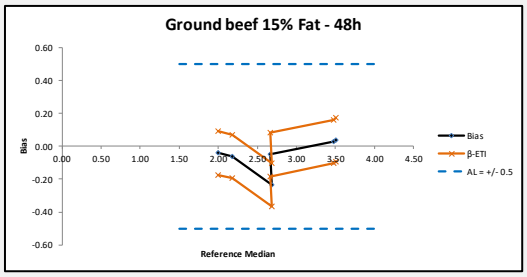
The calculations were done using the AP Calculation Tool MCS (Clause 6-1-3-3 calculation and interpretation of accuracy profile study) ver 31-07-2018 available on http://standards.iso.org/iso/16140.

The accuracy profiles are comprised within the Acceptability Limits for all the tested matrices.

Figure 5 – Accuracy profile - Enumeration after 22 h incubation time

Figure 6 – Accuracy profile - Enumeration after 48 h incubation time

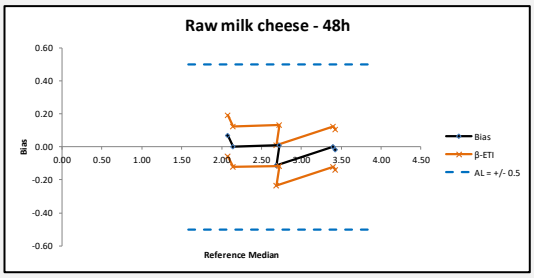
(Food) Category	Category 1- Meat products
(Food) Type	Ground beef 15% Fat - 48h



Sample Name	Reference central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
L1T1R1-L1T1R5	2.00	-0.041	-0.174	0.092	YES	YES
L2T1R1-L2T1R5	2.18	-0.062	-0.195	0.071	YES	YES
L1T2R1-L1T2R5	2.68	-0.234	-0.367	-0.101	YES	YES
L2T2R1-L2T2R5	2.66	-0.050	-0.183	0.083	YES	YES
L1T3R1-L1T3R5	3.48	0.028	-0.105	0.161	YES	YES
L2T3R1-L2T3R5	3.51	0.039	-0.094	0.172	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.079	0.092	YES	+/- 0.500

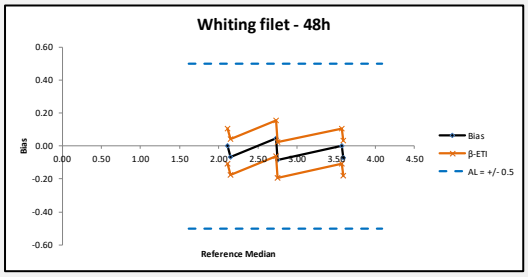
(Food) Category	Category 2 - Dairy products
(Food) Type	Raw milk cheese - 48h



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
L1T1R1-L1T1R5	2.08	0.067	-0.056	0.190	YES	YES
L2T1R1-L2T1R5	2.15	0.000	-0.123	0.123	YES	YES
L1T2R1-L1T2R5	2.72	0.008	-0.115	0.131	YES	YES
L2T2R1-L2T2R5	2.69	-0.110	-0.233	0.012	YES	YES
L1T3R1-L1T3R5	3.40	0.000	-0.123	0.123	YES	YES
L2T3R1-L2T3R5	3.43	-0.016	-0.139	0.106	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.072	0.085	YES	+/- 0.500

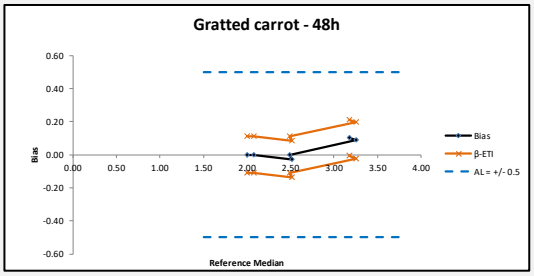
(Food) Category	Category 3 - Seafood products
(Food) Type	Whiting filet - 48h



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
L1T1R1-L1T1R5	2.11	0.000	-0.107	0.107	YES	YES
L2T1R1-L2T1R5	2.15	-0.067	-0.174	0.040	YES	YES
L1T2R1-L1T2R5	2.73	0.046	-0.061	0.153	YES	YES
L2T2R1-L2T2R5	2.75	-0.085	-0.192	0.021	YES	YES
L1T3R1-L1T3R5	3.57	0.000	-0.107	0.107	YES	YES
L2T3R1-L2T3R5	3.59	-0.073	-0.179	0.034	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.079	0.074	YES	+/- 0.500

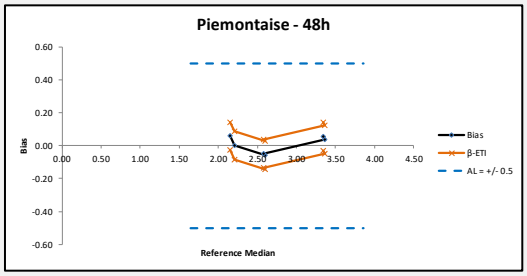
(Food) Category	Category 4 - Vegetables
(Food) Type	Gratted carrot - 48h



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
L1T1R1-L1T1R5	2.00	0.000	-0.110	0.110	YES	YES
L2T1R1-L2T1R5	2.08	0.000	-0.110	0.110	YES	YES
L1T2R1-L1T2R5	2.52	-0.027	-0.137	0.083	YES	YES
L2T2R1-L2T2R5	2.49	0.000	-0.110	0.110	YES	YES
L1T3R1-L1T3R5	3.26	0.087	-0.023	0.197	YES	YES
L2T3R1-L2T3R5	3.18	0.103	-0.007	0.212	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.100	0.076	YES	+/- 0.500

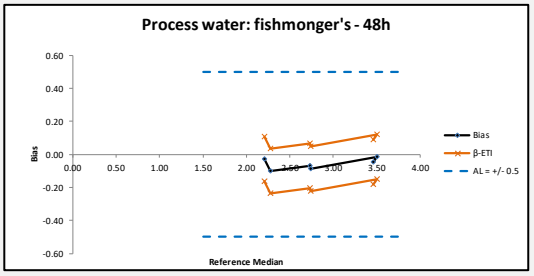
(Food) Category	Category 5 - Composite foods
(Food) Type	Piemontaise - 48h



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
L1T1R1-L1T1R5	2.15	0.058	-0.027	0.143	YES	YES
L2T1R1-L2T1R5	2.20	0.000	-0.085	0.085	YES	YES
L1T2R1-L1T2R5	2.60	-0.058	-0.143	0.027	YES	YES
L2T2R1-L2T2R5	2.58	-0.048	-0.133	0.037	YES	YES
L1T3R1-L1T3R5	3.36	0.036	-0.049	0.121	YES	YES
L2T3R1-L2T3R5	3.34	0.056	-0.030	0.141	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.060	0.059	YES	+/- 0.500

(Food) Category	Category 6 - Environmental
(Food) Type	Process water: fishmonger's -



Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
L1T1R1-L1T1R5	2.20	-0.028	-0.164	0.108	YES	YES
L2T1R1-L2T1R5	2.28	-0.103	-0.238	0.033	YES	YES
L1T2R1-L1T2R5	2.73	-0.070	-0.205	0.066	YES	YES
L2T2R1-L2T2R5	2.74	-0.087	-0.223	0.049	YES	YES
L1T3R1-L1T3R5	3.51	-0.014	-0.149	0.122	YES	YES
L2T3R1-L2T3R5	3.46	-0.047	-0.183	0.088	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.064	0.094	YES	+/- 0.500

The lower and upper β.ETI are within the acceptability limits for all the matrix/strain pairs tested. The acceptability limits are fixed at + 0.5 $\log_{10}$ and - 0.5 $\log_{10}$ for all the matrices tested.

3.1.2.3 Conclusion

The observed profiles are comprised within the AL. All the accuracy profiles fulfil the performance criteria.

3.1.3 Inclusivity and exclusivity

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

3.1.3.1 Protocol

The specificity was verified during previous validation and extension studies. The following strains were tested in 2001 by IPL (initial validation study) with an incubation time of RAPID'*L.mono* for 48 h at 37°C.

- 184 strains of *Listeria monocytogenes*,
- 51 strains of *Listeria* spp. not belonging to *L. monocytogenes* species,
- 43 strains not belonging to *Listeria* genus.

3.1.3.2 Results

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

All *Listeria* spp. strains were able to grow and give the expected characteristics colonies (blue without halo for *Listeria monocytogenes*, blue with yellow halo for *Listeria ivanovii*, white for the other *Listeria*) on RAPID'*L.mono* plates after 48 h incubation time, except for one *Listeria monocytogenes* 3a strain which shown white atypical colonies.

All the strains not belonging to *Listeria* genus gave atypical white colonies even those which have been listed in the bibliography as having PIPLC activity: *Bacillus cereus*, *Clostridium perfringens* and *Staphylococcus aureus*.

The minimum incubation time of 22h have also been tested on 50 *Listeria monocytogenes* strains with this media during its evaluation as a detection method (certificate **BRD 07/04 – 09/08**) after enrichment in Half-Fraser. All Listeria monocytogenes strains evaluated showed typical colonies on RAPID'*L.mono* plates. Raw data are available in the summary report for detection on the NF-Certification website.

3.1.3.3 Conclusion

The RAPID'*L.mono* method is specific and selective.

3.1.4 Extension for confirmation protocols

3.1.4.1 Extension for Rhamnose test for Listeria monocytogenes confirmation

An extension study was performed in 2008 by SERMHA for the use of the Rhamnose test to confirm the *Listeria monocytogenes* typical colonies isolated on the RAPID'*L.mono* plates.

150 strains of *Listeria monocytogenes* were isolated onto RAPID'*L.mono,* TSA or blood agar and 105 strains not belonging to *Listeria monocytogenes* species (52 *Listeria* spp. and 53 non-*Listeria* strains). The Rhamnose test was then applied on each colony and different incubation times were tested (4, 6, 16, 24, 48, 72 h) at 37°C.

The raw data are provided in **Appendix 10**.

The 150 *Listeria monocytogenes* strains gave positive results after 16 h incubation time of the Rhamnose test for:

- 64 % of the strains isolated from RAPID'*L.mono.*
- 95 % of the strains isolated from TSA.
- 91 % of the strains isolated from blood agar.

None of the 105 non-target strains tested gave typical colonies on RAPID'*L.mono* and a positive Rhamnose test.

3.1.4.2 Complementary tests for confirmation of typical colonies using PCR tests

In order to document the possibility to apply an iQ-Check PCR test directly from a typical colony of *L. monocytogenes* from RAPID'*L.mono* agar media in the technical specifications for this method, additional tests were made during the extension study performed in 2008.

All PCR tests were consistent with the expected results:

- positive for 150 strains of *L. monocytogenes* tested,
- negative for all 105 other strains, including strains of *L. ivanovii.*

3.1.5 Practicability

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

<table>
<tr><td>Storage conditions, shelf-life and modalities of utilisation after first use</td><td colspan="3">Storage temperature, as indicated on the box, is + 2-8°C.
Expiration: Details on boxes and on each petri dish and vial.
-pre-poured Petri dishes: 4 months
- vials: 1 year

Supplements are to be used extemporaneously.
Petri dishes poured in the laboratory are to use maximum one week after distribution of the complete medium.
Between distribution and use, these Petri dishes are stored at + 2-8°C.</td></tr>
<tr><td rowspan="14">Time to result</td><td>Steps</td><td>Reference method</td><td>Alternative method</td></tr>
<tr><td colspan="3">Negative samples</td></tr>
<tr><td>Initial suspension preparation</td><td>Day 0</td><td>Day 0</td></tr>
<tr><td>Plating on selective agar media</td><td>Day 0</td><td>Day 0</td></tr>
<tr><td>Negative result:
- Without confirmation
- With confirmation</td><td>Day 2
Day 4 to Day 7</td><td>Day 2</td></tr>
<tr><td colspan="3">Presumptive positive or positive results</td></tr>
<tr><td>Initial suspension preparation</td><td>Day 0</td><td>Day 0</td></tr>
<tr><td>Plating on selective agar media</td><td>Day 0</td><td>Day 0</td></tr>
<tr><td>Reading of the Petri dishes</td><td>Day 1 to Day 2</td><td>Day 1 to Day 2</td></tr>
<tr><td>Isolation on TSAYE agar media</td><td>Day 1 to Day 2</td><td>Day 1 to Day 2</td></tr>
<tr><td>Confirmations</td><td>Day 3 to Day 6</td><td>Day 1 to Day 2</td></tr>
<tr><td>Positive result</td><td>Day 4 to Day 7</td><td>Day 1 (rhamnose test) to Day 7 (ISO tests)</td></tr>
<tr><td>Common step with the reference method</td><td colspan="3">Realisation of the initial suspension and dilutions</td></tr>
</table>

The negative results are available in 2 days and the positive results in 1 to 7 days depending on the confirmatory tests applied.

3.2 Inter-laboratory study organisation and results

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

The inter-laboratory study was carried out by SERMHA in 2005.

3.2.1 Study organisation

Two inter-laboratories studies were performed with the RAPID'*L.mono* method:

- During the initial validation study in 2001, where only the alternative method has been implemented. The results of this study have been interpreted according to ISO 5725 (1994),
- For the renewal study in 2005, performed according to the ISO 16040 (2003).

Only the study performed in 2005 is detailed in this report.

Pasteurized milk samples were inoculated with a strain of *Listeria monocytogenes* 1/2 b (L37).
15 collaborators were involved in the study.

Samples were inoculated individually. Each collaborator received 8 samples dispatched in 4 levels, with 2 samples per level.

3.2.2 Experimental parameters controls

3.2.2.1 Contamination levels

The contamination levels in the matrix, before shipping, are presented in the table below.

Table 12 - Contamination levels

Level	Samples	Target level (bacteria/mL)	True level (bacteria/mL)
Level 0	2 and 6	0	0
Level 1	4 and 8	100	86
Level 2	1 and 5	1 000	780
Level 3	3 and 7	10 000	7900

3.2.2.2 Sample stability

In order to evaluate the *Listeria monocytogenes* strain behaviour during transport, bacterial counts were done at different times, i.e. inoculation time, after 24 h and 48 h of storage at 2°C. Results are reported in Table 13.

Table 13 – *Listeria monocytogenes* enumeration count
(in CFU/ml)

	Level 1	Level 2	Level 3
Day0	86	780	7900
Day 1	105 55 150 60	730 730	8900
Day 2	50 100 120 110	1100 940	9900

No evolution was observed during storage for 48 h at 3°C ± 2°C.

3.2.3 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 14.

Table 14 - Sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Comments
A	7.2	6.4	/
B	6.7	5.5	/
C	4.3	4.7	/
D	2.2	0.2	/
E	7.7	12.0	/
F	3.7	6.0	/
G	6.2	7.0	/
H	14.6	9.2	Over 8°C for 5 hours
I	5.2	7.5	/
J	5.3	11.6	/
K	5.8	/	Samples received at D+2
L	12.8	*Not communicated*	Over 8°C for 4 hours
M	5.0	8.3	/
N	9.3	9.0	Over 8°C for less than 30 minutes
O	3.7	2.0	/

All laboratories performed the analyses, except laboratory K (reception after the deadline).
Laboratories H, L and N have received samples at temperatures above 8°C. Results from these laboratories, although presented in the appendix, have not been exploited statistically.

Finally, the results from 11 laboratory results were kept for statistical interpretation.

3.2.4 Result analysis

The raw data are given in **Appendix 11**.

3.2.4.1 Results obtained by the expert Lab.

The results obtained by the expert Lab. are the following (See Table 15).

Table 15 – Results obtained by the expert Lab.

Level	Reference method NF EN ISO 11290-2		Alternative method: RAPID'*L.mono*	
	R1	R2	R1	R2
L0	<10	<10	<10	<10
L1	110	60	60	150
L2	730	690	730	920
L3	9800	9900	11000	8900

3.2.4.2 Results obtained by the collaborators

The results of the 11 collaborators have been kept for interpretation, the results obtained for collaborators H, L and N are given only for information.

- ***Mesophilic aerobic microflora***

The mesophilic aerobic microflora was done on the matrix with ISO 4833 method. The results varied from >3.0 x 10^4 CFU/ml to 5.0 x 10^7 CFU/ml.

- ***Listeria monocytogenes enumeration***

A summary of the test results is given in Table 16 (CFU/ml).

Table 16 - Summary of data (CFU/ml)

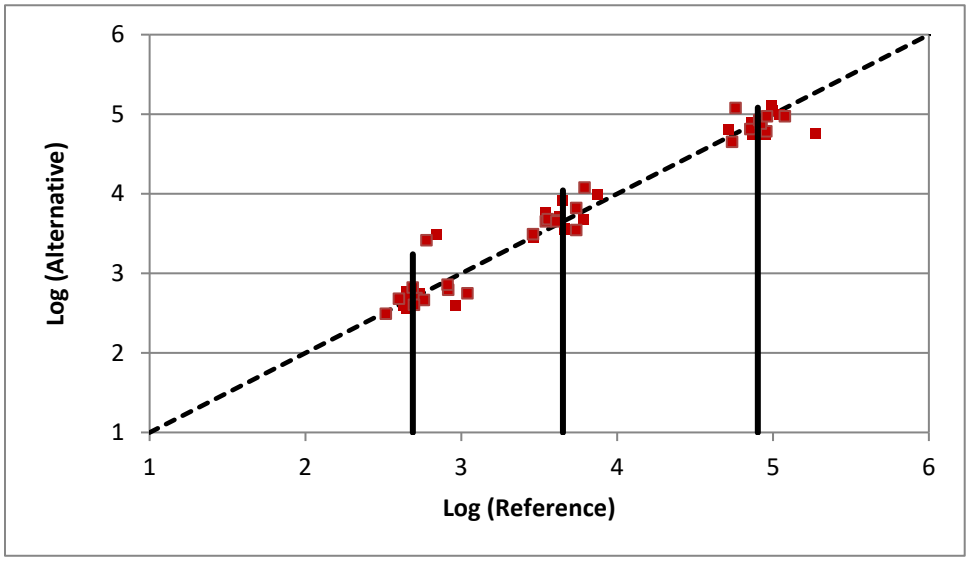
Labo-ratory	Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
	Duplicate1	*Duplicate 2*	*Duplicate 1*	*Duplicate 2*	*Duplicate 1*	*Duplicate 2*	*Duplicate 1*	*Duplicate 2*	*Duplicate 1*	*Duplicate 2*	*Duplicate 1*	*Duplicate 2*
A	64	118	64	36	1200	1100	810	518	9700	10000	9300	9900
B	100	100	82	109	1100	1100	960	945	9500	9400	7800	9700
C	110	73	73	55	1000	920	1000	1109	11000	12000	11000	11000
D	110	91	100	155	960	930	1000	900	10000	11000	10000	9500
E	110	136	36	73	80	970	930	918	9500	9000	11000	9400
F	100	64	45	127	130	1000	810	1018	12000	10000	8900	9500
G	91	91	82	127	890	930	1100	1018	14000	12000	12000	13000
H	110	136	82	109	1100	1100	1200	1109	13000	8000	9400	9500
I	100	100	136	82	960	1300	1100	982	11000	12000	11000	12000
J	120	91	91	118	1100	1100	1200	1055	11000	10000	12000	11000
L	150	73	82	118	1036	930	830	1255	15000	28000	18000	42000
M	95	136	110	127	1300	1200	1100	827	10000	9200	11000	10000
N	95	118	82	145	860	820	660	809	13000	13000	9500	10000
O	65	118	118	64	830	1200	640	936	7600	8400	9000	9500

3.2.5 Calculation and interpretation

3.2.5.1 Visual linearity checking

The Figure 7 shows the data points after log_{10} transformation. The visual inspection shows that the alternative method gives results, which are proportional to those of the reference method. The data are distributed closely to the first bisecting lines with a slope equal to 1.

Figure 7 - Visual linearity checking



3.2.5.2 Accuracy profile calculation

Statistical calculations were done according to the Excel spreadsheet available on http://standards.iso.org/ISO/16140. A summary of the statistical test is provided in Table 17.

Table 17 - Summary of statistical tests

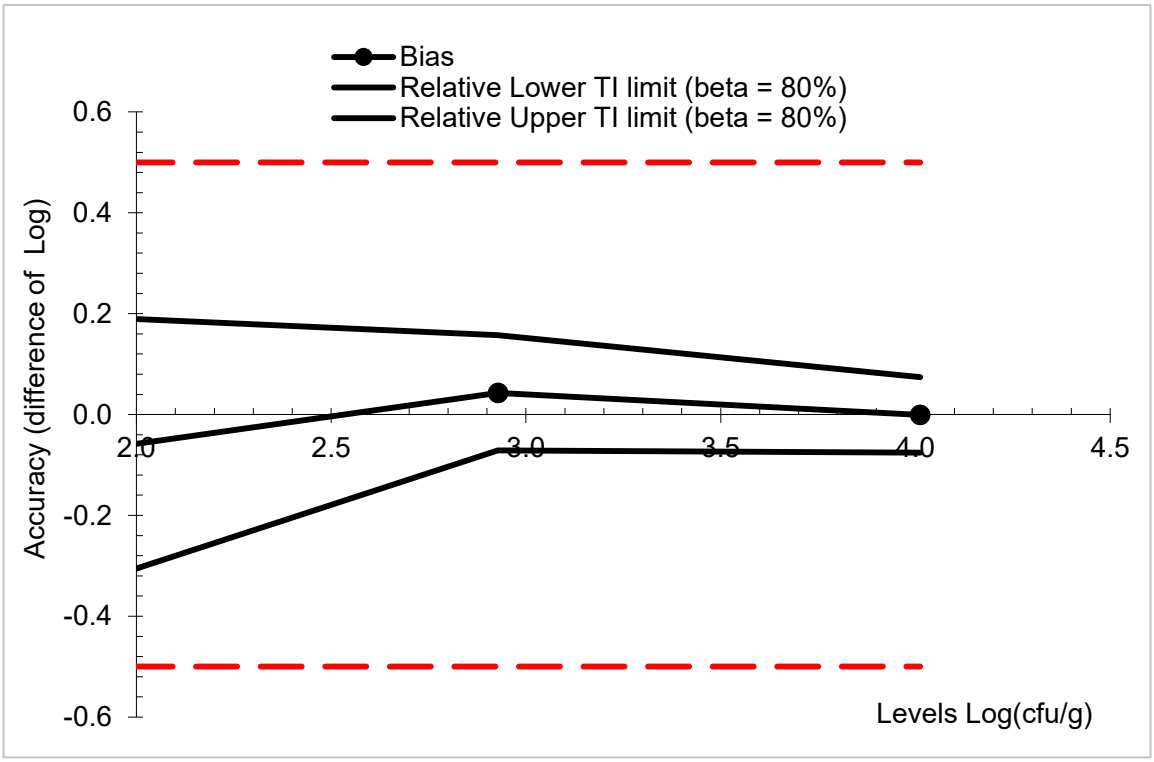
Accuracy profile	0.5					
Study Name	RAPID' L. mono					
Date						
Coordinator				FALSE		
Tolerance probability (beta)	80%	80%	80%			
Acceptability limit in log (lambda)	0.50	0.50	0.50			

Application of clause 6.2.3
Step 8: If any of the values for the β-ETI fall outside the acceptability limits, calculate the pooled average reproducibility standard deviation of the reference method.
Step 9: Calculate new acceptability limits as a function of this standard deviation.

	Alternative method			**Reference method**		
Levels	**Low**	**Medium**	**High**	**Low**	**Medium**	**High**
Target value	**1.987**	**2.928**	**4.012**			
Number of participants (K)	11	11	11	11	11	11
Average for alternative method	1.928	2.971	4.011	1.987	2.928	4.012
Repeatability standard deviation (sr)	0.164	0.067	0.032	0.110	0.302	0.031
Between-labs standard deviation (sL)	0.081	0.050	0.044	0.000	0.035	0.053
Reproducibility standard deviation (sR)	0.183	0.083	0.054	0.110	0.304	0.061
Corrected number of dof	19.808	17.993	14.055	20.952	20.923	12.907
Coverage factor	1.361	1.371	1.394			
Interpolated Student t	1.326	1.330	1.345			
Tolerance interval standard deviation	0.1880	0.0859	0.0558			
Lower TI limit	1.678	2.856	3.936			
Upper TI limit	2.177	3.085	4.086			
Bias	**-0.059**	**0.043**	**-0.001**			
Relative Lower TI limit (beta = 80%)	**-0.309**	**-0.071**	**-0.076**			
Relative Upper TI limit (beta = 80%)	**0.190**	**0.157**	**0.074**			
Lower Acceptability Limit	**-0.50**	**-0.50**	**-0.50**			
Upper Acceptability Limit	**0.50**	**0.50**	**0.50**			
New acceptability limits may be based on reference method pooled variance						
Pooled repro standard dev of reference	0.190					

These values are collected in a graphical representation together with the acceptability limits (AL). This representation is given Figure 8.

Figure 8 - Accuracy profile



It is observed that for all the levels, the tolerance interval limits of the alternative method are within the acceptable limits of 0.5 $\log_{10}$.

The results obtained with the alternative method are not statically different than those obtained with the reference method.

3.2.5.3 Conclusion

The alternative method is equivalent to the reference method.

3.3 General Conclusion

The observed data and interpretation confirm the performances of the alternative method:

- **134 samples were tested in the relative trueness study with an incubation time of 22 h at 37°C and 221 samples with an incubation time of 48 h which respectively gave 112 and 160 interpretable results by both reference and alternative methods,** which clearly satisfied the required criteria for quantitative method comparison per ISO 16140-2**.**
- **The observed profiles are comprised within the AL actually set at 0.5 log_{10} CFU/g in the ISO 16140-2.**

- **The inclusivity and exclusivity testing shows satisfying results.**

- **The quality assurance parameters were verified (i.e. inoculation homogeneity, targeted levels, strain stability, logistic conditions, analyses), confirming that the inter-laboratory study was conducted in appropriate conditions.**

- **The data interpretations were done according to the ISO 16140-2. For the three contamination levels, the alternative method is accepted as equivalent to the reference method.**

Based on the results obtained for the method comparison study and the inter-laboratory study, the alternative method is considered equivalent to the reference method.

Quimper, 10 September 2025

Astrid CARIOU
Manager
Method performance in food microbiology

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

Appendix 1 – Flow diagram of the alternative method: RAPID'*L. mono* (Enumeration)

xg sample + 9 xg BPW

Optional: revivification step for 1 h ± 5 min at 20°C ± 2°C

↓

Stomach

↓

Spread 0.1 ml onto 1 plate of RAPID'*L.mono* Agar

(initial suspension and decimal dilutions)

For estimation of low contaminations, spread 1 ml of the initial suspension onto 2 or 3 plates (90 mm) or 1 plate (140 mm)

↓

Incubation for 24 h ± 2 h,

possibility to incubate until 48 h at 37°C ± 1°C

↓

Confirmation by:

- by the classical tests described in the methods standardised by CEN or ISO (including the purification stage).
- by use of nucleic probes as provided in standard NF EN ISO 7218 (with or without the purification stage).
- through implementation of the Rhamnose test.
- by using any other method certified AFNOR VALIDATION, with a principle different from the RAPID'*L.mono* method. The protocol validated by the second method should be respected as a whole, it means that all the steps prior to the intermediate step of which the confirmation starts must be common to both methods.

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

Test portion (x g or x ml)
↓
Diluent for the preparation of the initial suspension (9 x g or 9 x ml)
↓
Spread 0.1 ml onto 1 plate of Ottaviani and Agosti agar (initial suspension and decimal dilutions)
For estimation of low contaminations, spread 1 ml of the initial suspension onto 3 plates (90 mm) or 1 plate (140 mm)

↓
Incubation for 24 h ± 2 h and an additional 24 h ± 2 h at 37°C ± 1°C
↓
Enumeration of presumptive *Listeria monocytogenes*
↓
Confirmation

Target	Gram	Catalase	Beta haemolysis	CAMP test	Carbohydrates
Listeria monocytogenes	x	Optional	x	Optional	x

Appendix 3 – Artificial contaminations of samples

Category	Type	N° sample	Analysis date	Sample	Artificial contamination				
					Code	Strain	Origin	Injury protocol	Injury measurement (log_{10} CFU)
Meat products	m1	**1029**	2006	**Flank beef steak**	L10	*Listeria monocytogenes*	Rillettes	Spiking 45 min 55°C, 30 min -80°C	**ND**
	m1	**18**	ISHA 2017	**Turkey filet in tournedos**	LIS.4.27	*Listeria monocytogenes 1/2a*	Ground beef	Seeding 48h at 5°C	/
	m1	**19**	ISHA 2017	**Pork chop**	LIS.4.27	*Listeria monocytogenes 1/2a*	Ground beef	Seeding 48h at 5°C	/
	m1	**20**	ISHA 2017	**Chicken cutlet**	LIS.4.26	*Listeria monocytogenes 1/2a*	Ham	Seeding 48h at 5°C	/
	m1	**21**	ISHA 2017	**Chicken**	LIS.4.26	*Listeria monocytogenes 1/2a*	Ham	Seeding 48h at 5°C	/
	m2	**22**	ISHA 2017	**Bœuf bourguignon**	LIS.4.30	*Listeria monocytogenes 1/2b*	Rolled turkey raw	Seeding 48h at 5°C	/
	m2	**23**	ISHA 2017	**Blanquette de veau**	LIS.4.30	*Listeria monocytogenes 1/2b*	Rolled turkey raw	Seeding 48h at 5°C	/
	m2	**24**	ISHA 2017	**Sauté de veau**	LIS.4.30	*Listeria monocytogenes 1/2b*	Rolled turkey raw	Seeding 48h at 5°C	/
	m2	**25**	ISHA 2017	**Blanquette de poulet**	LIS.4.11	*Listeria monocytogenes 1/2a*	Chicken with curry	Seeding 48h at 5°C	/
	m2	**26**	ISHA 2017	**Coq au vin**	LIS.4.11	*Listeria monocytogenes 1/2a*	Chicken with curry	Seeding 48h at 5°C	/
	m2	**27**	ISHA 2017	**Civet de lapin**	LIS.4.11	*Listeria monocytogenes 1/2a*	Chicken with curry	Seeding 48h at 5°C	/
Dairy products	d1	**28**	ISHA 2017	**Raw milk cheese: Gruyere**	LIS.4.60	*Listeria monocytogenes*	Raw milk cheese	Seeding 48h at 5°C	/
	d1	**29**	ISHA 2017	**Raw goat's milk cheese: Le villageois**	LIS.4.60	*Listeria monocytogenes*	Raw milk cheese	Seeding 48h at 5°C	/
	d1	**30**	ISHA 2017	**Raw goat's milk cheese: le chevrot**	LIS.4.60	*Listeria monocytogenes*	Raw milk cheese	Seeding 48h at 5°C	/
	d1	**31**	ISHA 2017	**Raw goat's milk cheese**	LIS.4.32	*Listeria monocytogenes 1/2b*	Raw milk	Seeding 48h at 5°C	/
	d1	**32**	ISHA 2017	**Raw milk sheep cheese**	LIS.4.32	*Listeria monocytogenes 1/2b*	Raw milk	Seeding 48h at 5°C	/
	d1	**33**	ISHA 2017	**Raw sheep milk cheese: Cœur cendré**	LIS.4.32	*Listeria monocytogenes 1/2b*	Raw milk	Seeding 48h at 5°C	/
	d2	**M1**	2005	**Raw milk**	L37	Spiking 45 min 55°C, 45 min -18°C	Raw milk cheese	Spiking 45 min 55°C, 45 min -18°C	0.55
	d2	**P4**	2005	**Raw milk**	L37	Spiking 45 min 55°C, 45 min -18°C	Raw milk cheese	Spiking 45 min 55°C, 45 min -80°C	0.91
	d2	**34**	ISHA 2017	**Raw milk butter**	LIS.4.56	*Listeria monocytogenes*	Raw milk cheese	Seeding 48h at 5°C	/
	d2	**35**	ISHA 2017	**Raw milk LC1 30/06**	LIS.4.56	*Listeria monocytogenes*	Raw milk cheese	Seeding 48h at 5°C	/
	d2	**36**	ISHA 2017	**Raw milk LC1 01/07**	LIS.4.56	*Listeria monocytogenes*	Raw milk cheese	Seeding 48h at 5°C	/
	d2	**37**	ISHA 2017	**Raw milk LC2 01/07**	LIS.4.56	*Listeria monocytogenes*	Raw milk cheese	Seeding 48h at 5°C	/
	d3	**E9**	2005	**Vanilla ice cream**	L7	*Listeria monocytogenes*	Raw milk cheese	Spiking 45 min 55°C, 45 min -80°C	1.51
	d3	**M2**	2005	**Cheese: Pont l'Evêques**	L37	*Listeria monocytogenes*	Raw milk cheese	Spiking 45 min 55°C, 45 min -18°C	0.55
	d3	**N4**	2005	**Vanilla ice cream**	L18	*Listeria monocytogenes*	Raw milk cheese	Spiking 48 h -80°C, 45 min 55°C, 30 min -18 °C	0.42
	d3	**O1**	2005	**Liege chocolate**	L62	*Listeria monocytogenes*	Raw milk cheese	Spiking 48 h -80°C, 45 min 55°C, 30 min -18 °C	2.3
	d3	**1030**	2006	**Cheese: Pont l'Evêques**	L37	*Listeria monocytogenes*	Raw milk cheese	Spiking 45 min 55°C, 30 min -80°C	0.4
	d3	**1033**	2006	**Goat cheese and spinach pie**	L37	*Listeria monocytogenes*	Raw milk cheese	Spiking 45 min 55°C, 30 min -80°C	0.4
Seafood products	s1	**E5**	2005	**Saithe fillet**	L5	*Listeria monocytogenes*	Smoked salmon	Spiking 45 min 55°C, 45 min -18°C	0.35
	s1	**N2**	2005	**Haddock fillet**	L5	*Listeria monocytogenes*	Smoked salmon	Spiking 48 h -80°C, 45 min 55°C, 30 min -18 °C	0.42
	s1	**44**	ISHA 2017	**Whiting fillet**	LIS.4.15	*Listeria monocytogenes 1/2a*	Salmon tartare	Seeding 48h at 5°C	/
	s1	**45**	ISHA 2017	**Cod**	LIS.4.15	*Listeria monocytogenes 1/2a*	Salmon tartare	Seeding 48h at 5°C	/
	s1	**46**	ISHA 2017	**Salmon**	LIS.4.15	*Listeria monocytogenes 1/2a*	Salmon tartare	Seeding 48h at 5°C	/
	s2	**E7**	2005	**Smoked salmon**	L5	*Listeria monocytogenes*	Smoked salmon	Spiking 45 min 55°C, 45 min -18°C	0.35
	s2	**47**	ISHA 2017	**Smoked salmon**	LIS.4.12	*Listeria monocytogenes 1/2a*	Smoked salmon	Seeding 48h at 5°C	/
	s2	**48**	ISHA 2017	**Smoked trout**	LIS.4.12	*Listeria monocytogenes 1/2a*	Smoked salmon	Seeding 48h at 5°C	/
	s2	**49**	ISHA 2017	**Smoked haddock**	LIS.4.83	*Listeria monocytogenes*	Fish with lemon sauce and rice	Seeding 48h at 5°C	/
	s3	**I1**	2005	**Salmon rillettes**	L12	*Listeria monocytogenes*	Smoked salmon	Spiking 45 min 55°C, 80 min -80°C	1.56
	s3	**I2**	2005	**Surimi**	L12	*Listeria monocytogenes*	Smoked salmon	Spiking 45 min 55°C, 80 min -80°C	1.56
	s3	**50**	ISHA 2017	**Salmon preparation for spreading**	LIS.4.83	*Listeria monocytogenes*	Fish with lemon sauce and rice	Seeding 48h at 5°C	/

Category	Type	N° sample	Analysis date	Sample	Artificial contamination				
					Code	Strain	Origin	Injury protocol	Injury measurement (log_{10} CFU)
Vegetables	v1	**Q2**	2005	**Salad**	L47	*Listeria monocytogenes*	Roasted potatoes	Spiking 45 min 55°C, 30 min -80°C	0.61
	v1	**Q4**	2005	**Frozen peas**	L47	*Listeria monocytogenes*	Roasted potatoes	Spiking 45 min 55°C, 30 min -80°C	0.61
	v1	**R2**	2005	**Frozen peas**	L29	*Listeria monocytogenes*	Roasted potatoes	Spiking 45 min 55°C, 45 min -18°C	0.56
	v1	**R4**	2005	**Salad**	L29	*Listeria monocytogenes*	Roasted potatoes	Spiking 45 min 55°C, 45 min -18°C	0.56
	v1	**1016**	2006	**Carrots**	L58	*Listeria monocytogenes*	Salad	72 h 4°C, 45 min 55°C, 30 min -80 °C	0.6
	v1	**1040**	2006	**Broccolis**	L58	*Listeria monocytogenes*	Salad	Spiking 45 min 55°C, 30 min -80°C	0.9
	v1	**1049**	2006	**Carrots**	L47	*Listeria monocytogenes*	Salad	Spiking 45 min 55°C, 30 min -80°C	0.3
	v2	**J3**	2005	**Sliced red cabbage**	L58	*Listeria monocytogenes*	Salad	Spiking 45 min 55°C, 80 min -80°C	0.66
	v2	**J4**	2005	**Mix vegetable**	L58	*Listeria monocytogenes*	Salad	Spiking 45 min 55°C, 80 min -80°C	0.66
	v2	**R1**	2005	**Frozen fries**	L29	*Listeria monocytogenes*	Roasted potatoes	Spiking 45 min 55°C, 45 min -18°C	0.56
	v2	**R3**	2005	**Frozen potatoes**	L29	*Listeria monocytogenes*	Roasted potatoes	Spiking 45 min 55°C, 45 min -18°C	0.56
	v2	**38**	ISHA 2017	**Sachet salads**	LIS.4.17	*Listeria monocytogenes 1/2a*	Crudeness	Seeding 48h at 5°C	/
	v2	**39**	ISHA 2017	**Sliced pepper**	LIS.4.17	*Listeria monocytogenes 1/2a*	Crudeness	Seeding 48h at 5°C	/
	v2	**40**	ISHA 2017	**Sliced mushroom**	LIS.4.17	*Listeria monocytogenes 1/2a*	Crudeness	Seeding 48h at 5°C	/
	v3	**E3**	2005	**Orange juice**	L47	*Listeria monocytogenes*	Roasted potatoes	Spiking 45 min 55°C, 45 min -18°C	1.75
	v3	**E4**	2005	**Grapefruit juice**	L47	*Listeria monocytogenes*	Roasted potatoes	Spiking 45 min 55°C, 45 min -18°C	1.75
	v3	**41**	ISHA 2017	**Peas recipe: "étuvé"**	LIS.4.81	*Listeria monocytogenes*	Potatoes and grated carrot salad	Seeding 48h at 5°C	/
	V3	**42**	ISHA 2017	**Apple compote**	LIS.4.81	*Listeria monocytogenes*	Potatoes and grated carrot salad	Seeding 48h at 5°C	/
	V3	**43**	ISHA 2017	**Celery in the grain mustard**	LIS.4.81	*Listeria monocytogenes*	Potatoes and grated carrot salad	Seeding 48h at 5°C	/
RTE-RTRH	c1	**1**	ISHA 2017	**Mix salad: "Piemontaise"**	LIS.4.6	*Listeria monocytogenes 1/2a*	Sandwich with ham and Emmental	Seeding 48h at 5°C	/
	c1	**2**	ISHA 2017	**Salad with surimi, pineapple, carrot**	LIS.4.6	*Listeria monocytogenes 1/2a*	Sandwich with ham and Emmental	Seeding 48h at 5°C	/
	c1	**3**	ISHA 2017	**Oriental tabbouleh**	LIS.4.6	*Listeria monocytogenes 1/2a*	Sandwich with ham and Emmental	Seeding 48h at 5°C	/
	c1	**4**	ISHA 2017	**Sandwich: tuna, vegetable**	LIS.4.46	*Listeria monocytogenes 3a*	Goat cheese sandwich	Seeding 48h at 5°C	/
	c1	**5**	ISHA 2017	**Sandwich: ham and butter**	LIS.4.46	*Listeria monocytogenes 3a*	Goat cheese sandwich	Seeding 48h at 5°C	/
	c1	**6**	ISHA 2017	**Sandwich with delicatessen**	LIS.4.46	*Listeria monocytogenes 3a*	Goat cheese sandwich	Seeding 48h at 5°C	/
	c2	**7**	ISHA 2017	**Puff pastry with cheese**	LIS.4.86	*Listeria monocytogenes*	Lorraine quiche	Seeding 48h at 5°C	/
	c2	**8**	ISHA 2017	**Fondant goat cheese and Emmenthal**	LIS.4.86	*Listeria monocytogenes*	Lorraine quiche	Seeding 48h at 5°C	/
	c2	**9**	ISHA 2017	**Fondant Roquefort, walnuts**	LIS.4.86	*Listeria monocytogenes*	Lorraine quiche	Seeding 48h at 5°C	/
	c2	**10**	ISHA 2017	**Tomato and mozzarella pie**	LIS.4.91	*Listeria monocytogenes*	Ground beef sandwich	Seeding 48h at 5°C	/
	c2	**11**	ISHA 2017	**Salmon and broccoli pie**	LIS.4.91	*Listeria monocytogenes*	Ground beef sandwich	Seeding 48h at 5°C	/
	c2	**12**	ISHA 2017	**Goat cheese and spinach pie**	LIS.4.91	*Listeria monocytogenes*	Ground beef sandwich	Seeding 48h at 5°C	/
	c3	**13**	ISHA 2017	**Strawberry tart**	LIS.4.24	*Listeria monocytogenes 1/2a*	Dairy meal	Seeding 48h at 5°C	/
	c3	**14**	ISHA 2017	**Apple tart**	LIS.4.24	*Listeria monocytogenes 1/2a*	Dairy meal	Seeding 48h at 5°C	/
	c3	**15**	ISHA 2017	**Apricot tart**	LIS.4.88	*Listeria monocytogenes*	Chocolate cake	Seeding 48h at 5°C	/
	c3	**16**	ISHA 2017	**Peach tart**	LIS.4.88	*Listeria monocytogenes*	Chocolate cake	Seeding 48h at 5°C	/
	c3	**17**	ISHA 2017	**Raspberry tart**	LIS.4.88	*Listeria monocytogenes*	Chocolate cake	Seeding 48h at 5°C	/

Category	Type	N° sample	Analysis date	Sample	Artificial contamination				
					Code	Strain	Origin	Injury protocol	Injury measurement (log_{10} CFU)
Environmental samples	e1	1028	2006	**Processed water cheese making**	L152	*Listeria monocytogenes*	Environment	Spiking 45 min 55°C, 30 min -80°C	0.3
	e1	1045	2006	**Processed water cheese making**	L141	*Listeria monocytogenes*	Environment	Spiking 45 min 55°C, 30 min -80°C	1.0
	e1	1048	2006	**Sewer water**	L141	*Listeria monocytogenes*	Environment	Spiking 45 min 55°C, 30 min -80°C	1.0
	e1	K1	2005	**Stagnant water: dirty containers**	L28	*Listeria monocytogenes*	Environment	Spiking 45 min 55°C, 45 min -80°C	0.84
	e1	K2	2005	**Stagnant water: fish container**	L28	*Listeria monocytogenes*	Environment	Spiking 45 min 55°C, 45 min -80°C	0.84
	e1	51	ISHA 2017	**Rinse water**	LIS.4.2	*Listeria monocytogenes*	Environment	Seeding 48h at 5°C	/
	e1	52	ISHA 2017	**Rinse water: potatoes**	LIS.4.2	*Listeria monocytogenes*	Environment	Seeding 48h at 5°C	/
	e1	53	ISHA 2017	**Rinse water: vegetables**	LIS.4.2	*Listeria monocytogenes*	Environment	Seeding 48h at 5°C	/
	e1	54	ISHA 2017	**Water cleaning station**	LIS.4.2	*Listeria monocytogenes*	Environment	Seeding 48h at 5°C	/
	e2	O3	2005	**Residue: farce on the floor**	L13	*Listeria monocytogenes*	Pork ears	Spiking 48 h -80°C, 45 min 55°C, 30 min -18 °C	0.48
	e2	55	ISHA 2017	**Dust: tower**	LIS.4.57	*Listeria monocytogenes*	Filter of goat milk	Seeding 48h at 5°C	/
	e2	56	ISHA 2017	**Dust: trap**	LIS.4.57	*Listeria monocytogenes*	Filter of goat milk	Seeding 48h at 5°C	/
	e2	57	ISHA 2017	**Dust: caisson**	LIS.4.57	*Listeria monocytogenes*	Filter of goat milk	Seeding 48h at 5°C	/

Appendix 4 - Relative trueness study: raw data

ISHA's legend

PU: Presence unquantifiable
EN: Estimated number
NC: naturally contaminated
CNC: colony not characteristic
ND: not determined
CC: characteristic colony
Results not kept for interpretation

Bold typing **artificially inoculated samples**

Modification according to ISO 7218 (2024)

MEAT PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	22h				log_{10} (CFU/g)		
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)			
2006	1004	Ground beef (NC)				2600	3.41					1300	3.11	1	a
2006	1025	Breast of duck (NC)				600 EN	2.78					300 PU	2.48*	1	a
2006	**1029**	**Flank beef steak**				15000000	7.18					11000000	7.04	1	a
2006	1036	Horse (NC)				48000	4.68					38000	4.58	1	a
2006	1011	Pork (NC)				<10	<1.00					<10	<1	1	a
2006	1013	Pork (NC)				5 PU	0.70*					10 PU	1.00*	1	a
2006	1018	Horse flank steak (NC)				<10	<1.00					<10	<1	1	a
2006	1024	Gound beef (NC)				<100	<2.00					<100	<2	1	a
2006	1044	Quail legs (NC)				5001 PU	3.69*					<10000	<4	1	a
ISHA 2017	**18**	**Turkey filet in tournedos**	100 1000	58 7	+	5900	3.77	100 1000	69 8	+	+	7000	3.85	1	a
ISHA 2017	**19**	**Pork chop**	100 1000	60 10	+	6400	3.81	100 1000	71 5	+	+	6900	3.84	1	a
ISHA 2017	**20**	**Chicken cutlet**	10 100	141 17	+	1400	3.15	10 100	136 11	+	+	1300	3.11	1	a

MEAT PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	22h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
ISHA 2017	**21**	**Chicken**	10 100	150 23	+	1600	3.20	100 1000	15 2	+	+	1500	3.18	1	a
2006	1012	Thinly sliced duck (NC)				91000	4.96					43000	4.63	1	b
2006	1014	Poult (NC)				<10	<1.00					<10	<1	1	b
ISHA 2017	**22**	**Bœuf bourguignon**	10 100	15 1	+	150	2.18	10 100	22 0	+	+	200	2.30	1	b
ISHA 2017	**23**	**Blanquette de veau**	10 100	16 1	+	160	2.20	10 100	16 2	+	+	160	2.20	1	b
ISHA 2017	**24**	**Sauté de veau**	10 100	21 1	+	200	2.30	10 100	20 2	+	+	200	2.30	1	b
ISHA 2017	**25**	**Blanquette de poulet**	10 100	35 3	+	350	2.54	10 100	22 2	+	+	220	2.34	1	b
ISHA 2017	**26**	**Coq au vin**	10 100	28 4	+	290	2.46	10 100	15 0	+	+	140	2.15	1	b
ISHA 2017	**27**	**Civet de lapin**	10 100	40 5	+	410	2.61	10 100	20 9	+	+	200	2.30	1	b
2006	1035	Merguez (NC)				70000	4.85					56000	4.75	1	c
2006	1023	Terrine (NC)				<100	<2					<100	<2	1	c
ISHA 2018	RLM 1	Smoked bacon	10 100	51 3	+	490	2.69	10 100	39 4	+	+	390	2.59	1	c
ISHA 2018	RLM 2	Smoked ham	10 100	142 10	+	1400	3.15	10 100	>150 18	+	+	1800	3.26	1	c

MEAT PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	22h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
ISHA 2018	RLM 3	Smoked bacon	10 100	61 8	+	630	2.80	10 100	23 5	+	+	260	2.41	1	c
ISHA 2018	RLM 4	Smoked pork roti	10 100	91 6	+	880	2.94	10 100	102 7	+	+	990	3.00	1	c
ISHA 2018	RLM 5	Thin slice of smoked bacon	10 100	54 4	+	530	2.72	10 100	38 5	+	+	390	2.59	1	c

DAIRY PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	22h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
ISHA 2017	**28**	**Raw milk cheese: Gruyere**	10 100	113 14	+	1200	3.08	10 100	143 18	+	+	1500	3.18	2	a
ISHA 2017	**29**	**Raw goat's milk cheese: Le villageois**	10 100	125 7	+	1200	3.08	10 100	115 13	+	+	1200	3.08	2	a
ISHA 2017	**30**	**Raw goat's milk cheese: le chevrot**	10 100	77 13	+	820	2.91	10 100	107 4	+	+	1000	3.00	2	a
ISHA 2017	**31**	**Raw goat's milk cheese**	10 100	23 2	+	230	2.36	10 100	16 1	+	+	160	2.20	2	a
ISHA 2017	**32**	**Raw milk sheep cheese**	10 100	24 3	+	250	2.40	10 100	25 2	+	+	250	2.40	2	a
ISHA 2017	**33**	**Raw sheep milk cheese: Cœur cendré**	10 100	20 3	+	210	2.32	10 100	19 1	+	+	180	2.26	2	a
2006	1003	Raw milk (NC)				<10	<1.00					<10	<1.00	2	b
ISHA 2017	**34**	**Raw milk butter**	10 100	110 18	+	1200	3.08	10 100	>150 18	+	+	1800	3.26	2	b
ISHA 2017	**35**	**Raw milk LC1 30/06**	10 100	116 15	+	1200	3.08	10 100	84 14	+	+	890	2.95	2	b
ISHA 2017	**36**	**Raw milk LC1 01/07**	10 100	86 12	+	890	2.95	10 100	89 7	+	+	870	2.94	2	b
ISHA 2017	**37**	**Raw milk LC2 01/07**	10 100	109 11	+	1100	3.04	10 100	88 14	+	+	930	2.97	2	b
ISHA 2018	RLM 6	Raw milk	10 100	74 7	+	740	2.87	10 100	84 9	+	+	850	2.93	2	b
ISHA 2018	RLM 7	Raw milk butter	10 100	89 11	+	910	2.96	10 100	72 12	+	+	760	2.88	2	b

DAIRY PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	22h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2006	1010	Maroilles (NC)				<10	<1.00					<10	<1	2	c
2006	1020	Cheese paste (NC)				270	2.43					180	2.26	2	c
2006	1021	Cheese paste (NC)				3200	3.51					3200	3.51	2	c
2006	1022	Cheese paste (NC)				1000	3.00					850	2.93	2	c
2006	**1030**	**Cheese: Vieux Lille**				4500000	6.65					3100000	6.49	2	c
2006	**1033**	**Goat cheese**				440000	5.64					240000	5.38	2	c
ISHA 2018	RLM 8	Milk UHT	10 100	101 9	+	1000	3.00	10 100	106 8	+	+	1000	3.00	2	c
ISHA 2018	RLM 9	Cheese: emmental	10 100	111 10	+	1100	3.04	10 100	104 11	+	+	1000	3.00	2	c
ISHA 2018	RLM 10	Yogurt	10 100	56 7	+	570	2.76	10 100	57 6	+	+	570	2.76	2	c

SEAFOOD PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	22h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
ISHA 2017	**44**	**Whiting fillet**	10 100	23 5	+	260	2.41	10 100	28 3	+	+	280	2.45	3	a
ISHA 2017	**45**	**Cod**	10 100	40 4	+	400	2.60	10 100	15 5	+	+	180	2.26	3	a
ISHA 2017	**46**	**Salmon**	10 100	30 5	+	320	2.51	10 100	13 2	+	+	140	2.15	3	a
ISHA 2018	RLM 11	Salmon filet	10 100	28 4	+	290	2.46	10 100	19 3	+	+	200	2.30	3	a
ISHA 2018	RLM 12	Hake filet	10	112	+	1100	3.04	10	>150	+	+	1200	3.08	3	a
			100	9				100	12						
ISHA 2018	RLM 13	Cod filet	10 1000	89 15	+	950	2.98	10 100	102 9	+	+	1000	3.00	3	a
2006	1019	Smoked salmon (NC)				51000	4.71					32000	4.51	3	b
ISHA 2017	**47**	**Smoked salmon**	10 100	26 1	+	250	2.40	10 100	27 4	+	+	280	2.45	3	b
ISHA 2017	**48**	**Smoked trout**	10 100	30 3	+	300	2.48	10 100	37 2	+	+	360	2.56	3	b
ISHA 2017	**49**	**Smoked haddock**	10 100	30 1	+	280	2.45	10 100	23 3	+	+	240	2.38	3	b
ISHA 2018	RLM 14	Smoked salmon	10 100	35 6	+	370	2.57	10 100	42 4	+	+	420	2.62	3	b
ISHA 2018	RLM 15	Smoked trout	10 100	35 2	+	340	2.53	10 100	35 1	+	+	330	2.52	3	b
2006	1037	Smoked salmon (NC)				<100	<2.00					<100	<2	3	b

SEAFOOD PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate		CFU/g (rounded)	log_{10} (CFU/g or mL)	Dilution	22h						
				CFU/plate	Conf.				CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2006	1043	Smoked salmon (NC)				<10	<1.00					<10	<1	3	b
2006	1031	Cod acras (NC)				>15000	>4.18					>15000	>4,18	3	c
2006	1038	Cod acras (NC)				<100	<2.00					<100	<2	3	c
2006	1047	Cod acras (NC)				1300	3.11					1200	3.08	3	c
ISHA 2017	**50**	**Salmon preparation for spreading**	10 100	25 3	+	260	2.41	10 100	31 4	+	+	320	2.51	3	c
ISHA 2018	RLM 16	salmon rillettes	10 100	110 8	+	1100	3.04	10 100	97 12	+	+	990	3.00	3	c
ISHA 2018	RLM 17	Tarama	10 100	49 7	+	510	2.71	10 100	54 5	+	+	540	2.73	3	c
ISHA 2018	RLM 18	Tuna rillettes	10 100	97 12	+	990	3.00	10 100	103 8	+	+	1000	3.00	3	c
ISHA 2018	RLM 19	Surimi	10 100	50 7	+	520	2.72	10 100	58 3	+	+	560	2.75	3	c

VEGETABLE PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	22h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2006	1007	Spinach (NC)				<10	<1					<10	<1	4	a
2006	1009	Peas (NC)				65000	4.81					38000	4.58	4	a
2006	1015	Spinach				>150000	>5,18					120000	5.08	4	a
2006	**1016**	**Carrot**				2900000	6.46					1900000	6.28	4	a
2006	1027	Cauliflower (NC)				610000	5.79					370000	5.57	4	a
2006	**1040**	**Broccoli**				350	2.54					260	2.41	4	a
2006	**1049**	**Carrot**				1400	3.15					1400	3.15	4	a
2006	1039	Fruits salad				5 PU	0.70*					22 EN	1.34 Ne	4	b
ISHA 2017	**38**	**Bagged salads**	10 100	26 2	+	260	2.41	10 100	14 3	+	+	160	2.20	4	b
ISHA 2017	**39**	**Sliced pepper**	10 100	22 3	+	230	2.36	10 100	4 3	+	+	64	1.81 Ne	4	b
ISHA 2017	**40**	**Sliced mushroom**	10 100	27 3	+	270	2.43	10 100	9 1	+	+	91	1.96 Ne	4	b
ISHA 2018	RLM 20	Seasoned cut cucumber	10 100	102 8	+	1000	3.00	10 100	78 5	+	+	160	2.20	4	b
ISHA 2018	RLM 21	Seasoned grated carrot	10 100	136 9	+	1300	3.11	10 100	122 11	+	+	1200	3.08	4	b

VEGETABLE PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	22h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
ISHA 2018	RLM 22	Seasoned grated red cabbage	10 100	50 7	+	520	2.72	10 100	57 6	+	+	570	2.76	4	b
ISHA 2017	**41**	**Peas recipe: "étuvé"**	10 100	51 7	+	530	2.72	10 100	31 3	+	+	310	2.49	4	c
ISHA 2017	**42**	**Apple compote**	10 100	45 3	+	440	2.64	10 100	18 5	+	+	210	2.32	4	c
ISHA 2017	**43**	**Celery in the grain mustard**	10 100	32 6	+	350	2.54	10 100	24 4	+	+	260	2.41	4	c
ISHA 2018	RLM 22	Corn	10 100	51 6	+	520	2.72	10 100	52 7	+	+	540	2.73	4	c
ISHA 2018	RLM 23	Cooked flageolet	10 100	26 4	+	270	2.43	10 100	37 6	+	+	390	2.59	4	c
ISHA 2018	RLM 24	Cooked kidney bean	10 100	63 9	+	660	2.82	10 100	87 11	+	+	890	2.95	4	c

COMPOSITE FOOD															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	22h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2006	1026	Tagliatelle (NC)				330000	5.52					140000	5.15	5	a
ISHA 2017	**1**	**Mix salad: "Piemontaise"**	100 1000	29 1	+	2700	3.43	100 1000	28 3	+	+	2800	3.45	5	a
ISHA 2017	**2**	**Salad with surimi, pineapple, carrot**	100 1000	33 1	+	3100	3.49	100 1000	31 1	+	+	2900	3.46	5	a
ISHA 2017	**3**	**Oriental tabbouleh**	100 1000	23 4	+	2500	3.40	100 1000	23 4	+	+	2500	3.40	5	a
ISHA 2017	**4**	**Sandwich: tuna, vegetable**	10 100	41 3	+	400	2.60	10 100	31 4	+	+	320	2.51	5	a
ISHA 2017	**5**	**Sandwich: ham and butter**	10 100	34 2	+	330	2.52	10 100	29 3	+	+	290	2.46	5	a
ISHA 2017	**6**	**Sandwich with delicatessen**	10 100	41 4	+	410	2.61	10 100	28 3	+	+	280	2.45	5	a
2006	1017	Country-style "Poelée" (NC)				<10	<1					<10	<1	5	b
ISHA 2017	**7**	**Puff pastry with cheese**	100 1000	30 2	+	2900	3.46	10 100	>150 30	+	+	3000	3.48	5	b
ISHA 2017	**8**	**Fondant goat cheese and emmenthal**	100 1000	21 2	+	2100	3.32	10 100	140 20	+	+	1500	3.18	5	b
ISHA 2017	**9**	**Fondant Roquefort, walnuts**	100 1000	24 2	+	2400	3.38	10 100	135 29	+	+	1400	3.15	5	b
ISHA 2017	**10**	**Tomato and mozzarella pie**	10 100	35 4	+	360	2.56	10 100	15 5	+	+	180	2.26	5	b
ISHA 2017	**11**	**Salmon and broccoli pie**	10 100	34 3	+	340	2.53	10 100	16 3	+	+	170	2.23	5	b

COMPOSITE FOOD															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	22h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
ISHA 2017	**12**	**Goat cheese and spinach pie**	10 100	35 5	+	360	2.56	10 100	22 2	+	+	220	2.34	5	b
ISHA 2017	**13**	**Strawberry tart**	100 1000	16 1	+	1500	3.18	10 100	62 26	+	+	620	2.79	5	c
ISHA 2017	**14**	**Apple tart**	10 100	>150 29	+	2900	3.46	10 100	123 23	+	+	1300	3.11	5	c
ISHA 2017	**15**	**Apricot tart**	10 100	29 4	+	300	2.48	10 100	19 3	+	+	200	2.30	5	c
ISHA 2017	**16**	**Peach tart**	10 100	33 3	+	330	2.52	10 100	13 1	+	+	130	2.11	5	c
ISHA 2017	**17**	**Raspberry tart**	10 100	27 4	+	280	2.45	10 100	13 4	+	+	160	2.20	5	c

PRODUCTION ENVIRONMENTAL SAMPLES															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	22h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2006	1005	Upstream stone trap water (NC)				5 PU	0.70*					10 PU	1.00*	6	a
2006	1006	Overflow water of vegetables rinse (NC)				<10	<1					<10	<1	6	a
2006	**1028**	**Processed water cheese making**				2000	3.30					1500	3.18	6	a
2006	1041	Processed water				50000 PU	4.70*					<100000	<5	6	a
2006	1042	Processed water				<10	<1					<10	<1	6	a
2006	**1045**	**Processed water cheese making**				2300000	6.36					1300000	6.11	6	a
2006	**1048**	**Sewer water**				43000	4.63					67000	4.83	6	a
ISHA 2017	**51**	**Rinse water**	100 1000	26 3	+	2600	3.41	100 1000	25 2	+	+	2500	3.40	6	a
ISHA 2017	**52**	**Rinse water: potatoes**	100 1000	23 2	+	2300	3.36	100 1000	28 1	+	+	2600	3.41	6	a
ISHA 2017	**53**	**Rinse water: vegetables**	100 1000	32 1	+	3000	3.48	100 1000	19 0	+	+	1700	3.23	6	a
ISHA 2017	**54**	**Water cleaning station**	100 1000	29 1	+	2700	3.43	100 1000	22 1	+	+	2100	3.32	6	a
ISHA 2017	**55**	**Dust: tower**	100 1000	28 4	+	2900	3.46	100 1000	33 2	+	+	3200	3.51	6	b
ISHA 2017	**56**	**Dust: trap**	100 1000	37 3	+	3600	3.56	100 1000	36 2	+	+	3500	3.54	6	b

PRODUCTION ENVIRONMENTAL SAMPLES															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	22h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
ISHA 2017	**57**	**Dust: caisson**	100 1000	33 5	+	3500	3.54	100 1000	32 3	+	+	3200	3.51	6	b
ISHA 2018	RLM 25	Dust 1	10 100	87 8	+	860	2.93	10 100	49 9	+	+	530	2.72	6	b
ISHA 2018	RLM 26	Dust 2	10 100	59 6	+	590	2.77	10 100	64 7	+	+	650	2.81	6	b
ISHA 2018	RLM 27	Dust 3	10 100	120 11	+	1200	3.08	10 100	124 9	+	+	1200	3.08	6	b
2006	1001	Sponge before cleaning and disinfection thread line (NC)				3200	3.51					3100	3.49	6	c
2006	1002	Sponge Salmon (NC)				8900000	6.95					5600000	6.75	6	c
ISHA 2018	RLM 28	Swab: cutting surface	10 100	18 1	+	170	2.23	10 100	23 2	+	+	230	2.36	6	c
ISHA 2018	RLM 29	Swab: fridge	10 100	27 3	+	270	2.43	10 100	19 3	+	+	200	2.30	6	c
ISHA 2018	RLM 30	Swab: cutting knife	10 100	22 4	+	240	2.38	10 100	28 3	+	+	280	2.45	6	c
ISHA 2018	RLM 31	Swab: wall cutting room	10 100	17 3	+	180	2.26	10 100	15 2	+	+	160	2.20	6	c

MEAT PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	48 h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2005	H6	Beef (NC)				65	1.81					90	1.95	1	a
2005	K3	Ground beef (NC)				590	2.77					330	2.52	1	a
2005	H2	Beef				<10	<1					<10	<1	1	a
2005	H5	Pork				<10	<1					<10	<1	1	a
2005	G5	Ground beef				<10	<1					<10	<1	1	a
2006	1004	Ground beef (NC)				2600	3.41					2500	3.40	1	a
2006	1025	Breast of duck (NC)				600 EN	2.78					300 PU	2.48*	1	a
2006	**1029**	**Flank beef steak (NC)**				15000000	7.18					11000000	7.04	1	a
2006	1036	Horse (NC)				48000	4.68					38000	4.58	1	a
2006	1011	Pork (NC)				<10	<1					<10	<1	1	a
2006	1013	Pork (NC)				5 PU	0.70*					10 PU	1.00	1	a
2006	1018	Horse flank steak (NC)				<10	<1					<10	<1	1	a
2006	1024	Gound beef (NC)				<100	<2					<100	<2	1	a

MEAT PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
				CFU/ plate			log_{10} (CFU/g or mL)		48 h						
			Dilution	CFU/plate	Conf.	CFU/g (rounded)		Dilution	CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2006	1044	Quail legs (NC)				5000 PU	3.69*					<10000	<4	1	a
ISHA 2017	**18**	**Turkey filet in tournedos**	100 1000	58 7	+	5900	3.77	100 1000	70 8	+	+	7100	3.85	1	a
ISHA 2017	**19**	**Pork chop**	100 1000	60 10	+	6400	3.81	100 1000	71 5	+	+	6900	3.84	1	a
ISHA 2017	**20**	**Chicken cutlet**	10 100	141 17	+	1400	3.15	10 100	136 12	+	+	1300	3.11	1	a
ISHA 2017	**21**	**Chicken**	10 100	150 23	+	1600	3.20	100 1000	15 2	+	+	1500	3.18	1	a
2006	1012	Thinly sliced duck (NC)				91000	4.96					43000	4.63	1	b
2006	1014	Poult (NC)				<10	<1					<10	<1	1	b
ISHA 2017	**22**	**Bœuf bourguignon**	10 100	15 1	+	150	2.18	10 100	22 0	+	+	200	2.30	1	b
ISHA 2017	**23**	**Blanquette de veau**	10 100	16 1	+	160	2.20	10 100	16 2	+	+	160	2.20	1	b
ISHA 2017	**24**	**Sauté de veau**	10 100	21 1	+	200	2.30	10 100	21 2	+	+	210	2.32	1	b
ISHA 2017	**25**	**Blanquette de poulet**	10 100	35 3	+	350	2.54	10 100	28 3	+	+	280	2.45	1	b
ISHA 2017	**26**	**Coq au vin**	10 100	28 4	+	290	2.46	10 100	27 0	+	+	250	2.40	1	b
ISHA 2017	**27**	**Civet de lapin**	10 100	40 5	+	410	2.61	10 100	24 9	+	+	240	2.38	1	b

MEAT PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	48 h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2005	A1	Foie gras (NC)				2000000	6.30					2300000	6.36	1	c
2005	A2	Strasbourg sausage (NC)				>15000000	>7,18					>15000000	>7,18	1	c
2005	B1	Strasbourg sausage (NC)				470000	5.67					360000	5.56	1	c
2005	B2	Foie gras (NC)				80	1.90					30	1.48	1	c
2005	B3	Sausage: knacki (NC)				>15000000	>7,18					>15000000	>7,18	1	c
2005	C1	Strasbourg sausage				<10	<1					<10	<1	1	c
2005	C2	Strasbourg sausage				<10	<1					<10	<1	1	c
2005	C3	Sausage: knacki (NC)				500000000	8.70					350000000	8.54	1	c
2005	C4	Foie gras (NC)				2700	3.43					2500	3.40	1	c
2005	D3	Sausage				<10	<1					<10	<1	1	c
2005	F1	Merguez				<10	<1					<10	<1	1	c
2005	F2	Sausage (NC)				220	2.34					320	2.51	1	c
2005	F3	Chipolatas				<10	<1					<10	<1	1	c

MEAT PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	48 h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2005	H4	Pork belly				<10	<1					<10	<1	1	c
2005	G8	Sausage				<10	<1					<10	<1	1	c
2006	1035	Merguez (NC)				70000	4.85					56000	4.75	1	c
2006	1023	Terrine (NC)				<100	<2					<100	<2	1	c
ISHA 2018	RLM 1	Smoked bacon	10 100	51 3	+	490	2.69	10 100	41 5	+	+	420	2.62	1	c
ISHA 2018	RLM 2	Smoked ham	10 100	142 10	+	1400	3.15	10 100	>150 19	+	+	1900	3.28	1	c
ISHA 2018	RLM 3	Smoked bacon	10 100	61 8	+	630	2.80	10 100	31 6	+	+	340	2.53	1	c
ISHA 2018	RLM 4	Smoked pork roti	10 100	91 6	+	880	2.94	10 100	104 7	+	+	1000	3.00	1	c
ISHA 2018	RLM 5	Thin slice of smoked bacon	10 100	54 4	+	530	2.72	10 100	38 5	+	+	390	2.59	1	c

DAIRY PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	48h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2005	L4	Raw milk cheese				<10	<1					<10	<1	2	a
ISHA 2017	**28**	**Raw milk cheese: Gruyere**	10 100	113 14	+	1200	3.08	10 100	145 18	+	+	1500	3.18	2	a
ISHA 2017	**29**	**Raw goat's milk cheese: Le villageois**	10 100	125 7	+	1200	3.08	10 100	119 13	+	+	1200	3.08	2	a
ISHA 2017	**30**	**Raw goat's milk cheese: le chevrot**	10 100	77 13	+	820	2.91	10 100	112 8	+	+	1100	3.04	2	a
ISHA 2017	**31**	**Raw goat's milk cheese**	10 100	23 2	+	230	2.36	10 100	25 2	+	+	250	2.40	2	a
ISHA 2017	**32**	**Raw milk sheep cheese**	10 100	24 3	+	250	2.40	10 100	27 2	+	+	260	2.41	2	a
ISHA 2017	**33**	**Raw sheep milk cheese: Cœur cendré**	10 100	20 3	+	210	2.32	10 100	23 1	+	+	220	2.34	2	a
2005	**M1**	**Raw milk**				140000	5.15					120000	5.08	2	b
2005	O4	Raw milk				<10	<1					<10	<1	2	b
2005	**P4**	**Raw milk**				90	1.95					50	1.70	2	b
2006	1003	Raw milk (NC)				<10	<1					<10	<1	2	b
ISHA 2017	**34**	**Raw milk butter**	10 100	110 18	+	1200	3.08	10 100	>150 20	+	+	2000	3.30	2	b
ISHA 2017	**35**	**Raw milk LC1 30/06**	10 100	116 15	+	1200	3.08	10 100	112 16	+	+	1200	3.08	2	b

DAIRY PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate		CFU/g (rounded)	log_{10} (CFU/g or mL)	Dilution	48h						
				CFU/plate	Conf.				CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
ISHA 2017	**36**	**Raw milk LC1 01/07**	10 100	86 12	+	890	2.95	10 100	107 10	+	+	1100	3.04	2	b
ISHA 2017	**37**	**Raw milk LC2 01/07**	10 100	109 11	+	1100	3.04	10 100	106 15	+	+	1100	3.04	2	b
ISHA 2018	RLM 6	Raw milk	10 100	74 7	+	740	2.87	10 100	89 9	+	+	890	2.95	2	b
ISHA 2018	RLM 7	Raw milk butter	10 100	89 11	+	910	2.96	10 100	75 13	+	+	800	2.90	2	b
2005	**E9**	**Vanilla ice cream**				8400	3.92					3800	3.58	2	c
2005	F5	Cheese: Maroilles (NC)				45	1.65					140	2.15	2	c
2005	K5	Cheese: Maroilles				30 PU	1.48*					10 PU	1.00*	2	c
2005	**M2**	**Cheese: Pont l'Evêques**				92000	4.96					96000	4.98	2	c
2005	**N4**	**Vanilla ice cream**				30 PU	1.48*					10 PU	1.00*	2	c
2005	**O1**	**Liege chocolate**				1400	3.15					1200	3.08	2	c
2005	S2	Cheese: Maroilles				<10	<1					<10	<1	2	c
2005	S3	Cheese: tomme				<10	<1					<10	<1	2	c
2005	T1	Cheese: camembert (NC)				9900	4.00					11000	4.04	2	c

DAIRY PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	48h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2005	T2	Cheese: epoisses (NC)				120	2.08					100	2.00	2	c
2006	1010	Maroilles				<10	<1					<10	<1	2	c
2006	1020	Cheese paste (NC)				270	2.43					180	2.26	2	c
2006	1021	Cheese paste (NC)				3200	3.51					3200	3.51	2	c
2006	1022	Cheese paste (NC)				1000	3.00					850	2.93	2	c
2006	**1030**	**Cheese: Vieux Lille**				4500000	6.65					3100000	6.49	2	c
2006	**1033**	**Goat cheese**				440000	5.64					290000	5.46	2	c
ISHA 2018	RLM 8	Milk UHT	10 100	101 9	+	1000	3.00	10 100	111 9	+	+	1100	3.04	2	c
ISHA 2018	RLM 9	Cheese: Emmental	10 100	111 10	+	1100	3.04	10 100	105 11	+	+	1100	3.04	2	c
ISHA 2018	RLM 10	Yogurt	10 100	56 7	+	570	2.76	10 100	59 7	+	+	600	2.78	2	c

SEAFOOD PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate		CFU/g (rounded)	log_{10} (CFU/g or mL)	Dilution	48h						
				CFU/plate	Conf.				CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2005	**E5**	**Saithe fillet**				1700	3.23					791	2.90	3	a
2005	E6	Scabbardfish fillet				3000	3.48					2000	3.30	3	a
2005	J1	Herring fillet				<10	<1					<10	<1	3	a
2005	J2	Herring fillet				<10	<1					<10	<1	3	a
2005	**N2**	**Haddock fillet**				2400	3.38					2100	3.32	3	a
2005	O2	Salmon				<10	<1					<10	<1	3	a
ISHA 2017	**44**	**Whiting fillet**	10 100	23 5	+	260	2.41	10 100	30 4	+	+	310	2.49	3	a
ISHA 2017	**45**	**Cod**	10 100	40 4	+	400	2.60	10 100	22 5	+	+	250	2.40	3	a
ISHA 2017	**46**	**Salmon**	10 100	30 5	+	320	2.50	10 100	15 2	+	+	160	2.20	3	a
ISHA 2018	RLM 11	Salmon filet	10 100	28 4	+	290	2.46	10 100	19 3	+	+	200	2.30	3	a
ISHA 2018	RLM 12	Hake filet	10 100	112 9	+	1100	3.04	10 100	>150 12	+	+	1200	3.08	3	a
ISHA 2018	RLM 13	Cod filet	10 1000	89 15	+	950	2.98	10 1000	102 9	+	+	1000	3.00	3	a
2005	**E7**	**Smoked salmon**				35000	4.54					40000	4.60	3	b

SEAFOOD PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	48h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2005	E8	Smoked trout (NC)				12000	4.08					11000	4.04	3	b
2005	F4	Smoked trout				<10	<1					<10	<1	3	b
2005	H1	Smoked salmon				<10	<1					<10	<1	3	b
2005	G1	Salmon tartare				<10	<1					<10	<1	3	b
2006	1019	Smoked salmon (NC)				51000	4.71					32000	4.51	3	b
2006	1037	Smoked salmon (NC)				<100	<2					<100	<2	3	b
2006	1043	Smoked salmon (NC)				<10	<1					<10	<1	3	b
ISHA 2017	**47**	**Smoked salmon**	10 100	26 1	+	250	2.39	10 100	27 4	+	+	280	2.45	3	b
ISHA 2017	**48**	**Smoked trout**	10 100	30 3	+	300	2.48	10 100	37 2	+	+	360	2.56	3	b
ISHA 2017	**49**	**Smoked haddock**	10 100	30 1	+	280	2.45	10 100	23 3	+	+	240	2.38	3	b
ISHA 2018	RLM 14	Smoked salmon	10 100	35 6	+	370	2.57	10 100	42 4	+	+	420	2.62	3	b
ISHA 2018	RLM 15	Smoked trout	10 100	35 2	+	340	2.53	10 100	35 1	+	+	330	2.52	3	b
2005	G6	Roast salmon , Walnuts St Jacques (NC)				4500	3.65					3500	3.54	3	c

SEAFOOD PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	48h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2005	G7	Fish recipe basquaise				>150000	>5,8					>150000	>5,8	3	c
2005	G9	Fish recipe basquaise (NC)				3600000	6.56					2800000	6.45	3	c
2005	**I1**	**Salmon rillettes**				740000	5.87					490000	5.69	3	c
2005	**I2**	**Surimi**				1600	3.20					1200	3.08	3	c
2006	1031	Cod acras (NC)				>15000	>4,18					>15000	>4,18	3	c
2006	1038	Cod acras (NC)				<100	<2					<100	<2	3	c
2006	1047	Cod acras (NC)				1300	3.11					1200	3.08	3	c
ISHA 2017	**50**	**Salmon preparation for spreading**	10 100	25 3	+	260	2.41	10 100	31 4	+	+	320	2.51	3	c
ISHA 2018	RLM 16	salmon rillettes	10 100	110 8	+	1100	3.04	10 100	97 12	+	+	1000	3.00	3	c
ISHA 2018	RLM 17	Tarama	10 100	49 7	+	510	2.71	10 100	54 5	+	+	540	2.73	3	c
ISHA 2018	RLM 18	Tuna rillettes	10 100	97 12	+	990	3.00	10 100	103 8	+	+	1000	3.00	3	c
ISHA 2018	RLM 19	Surimi	10 100	50 7	+	520	2.72	10 100	58 3	+	+	560	2.75	3	c

VEGETABLE PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	48h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2005	N5	Frozen broccolis (NC)				560	2.75					410	2.61	4	a
2005	P2	Salad				<10	<1					<10	<1	4	a
2005	P3	Frozen peas				<10	<1					<10	<1	4	a
2005	**Q2**	**Salad**				570	2.76					520	2.72	4	a
2005	**Q4**	**Frozen peas**				650	2.81					440	2.64	4	a
2005	**R2**	**Frozen peas**				460	2.66					550	2.74	4	a
2005	**R4**	**Salad**				37000	4.57					33000	4.52	4	a
2006	1007	Spinach (NC)				<10	<1					<10	<1	4	a
2006	1009	Peas (NC)				65000	4.81					38000	4.58	4	a
2006	1015	Spinach (NC)				>150000	>5,18					120000	5.08	4	a
2006	**1016**	**Carrot**				2900000	6.46					2400000	6.38	4	a
2006	1027	Cauliflower (NC)				610000	5.79					370000	5.57	4	a
2006	**1040**	**Broccoli**				450	2.65					260	2.41	4	a

VEGETABLE PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	48h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2006	**1049**	**Carrot**				1400	3.15					1400	3.15	4	a
2005	E1	Frozen fries (NC)				5000	3.70					<1000	<3	4	b
2005	I4	Rustic poelée				<10	<1					<10	<1	4	b
2005	**J3**	**Sliced red cabbage**				210000	5.32					250000	5.40	4	b
2005	**J4**	**Mix vegetable**				46000	4.66					42000	4.62	4	b
2005	N3	Frozen fries				<10	<1					<10	<1	4	b
2005	P1	Frozen fries				<10	<1					<10	<1	4	b
2005	Q3	Frozen fries				<10	<1					<10	<1	4	b
2005	**R1**	**Frozen fries**				210	2.32					130	2.11	4	b
2005	**R3**	**Frozen potatoes**				4900	3.69					3800	3.58	4	b
2005	Q1	Frozen potatoes				<10	<1					<10	<1	4	b
ISHA 2017	**38**	**Sachet salads**	10 100	26 2	+	260	2.41	10 100	18 3	+	+	190	2.28	4	b
ISHA 2017	**39**	**Sliced pepper**	10 100	22 3	+	230	2.36	10 100	16 3	+	+	170	2.23	4	b

VEGETABLE PRODUCTS															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	48h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
ISHA 2017	**40**	**Sliced mushroom**	10 100	27 3	+	270	2.43	10 100	16 1	+	+	160	2.20	4	b
2006	1039	Fruits salad (NC)				5 PU	0.70*					22 EN	1.34 Ne	4	b
ISHA 2018	RLM 20	Seasoned cut cucumber	10 100	102 8	+	1000	3.00	10 100	78 5	+	+	760	2.88	4	b
ISHA 2018	RLM 21	Seasoned grated carrot	10 100	136 9	+	1300	3.11	10 100	122 11	+	+	1200	3.08	4	b
ISHA 2018	RLM 22	Seasoned grated red cabbage	10 100	50 7	+	520	2.72	10 100	57 6	+	+	570	2.76	4	b
2005	**E3**	**Orange juice**				21000	4.32					18000	4.26	4	c
2005	**E4**	**Grapefuit juice**				30000	4.48					16000	4.20	4	c
ISHA 2017	**41**	**Peas recipe: "étuvé"**	10 100	51 7	+	530	2.72	10 100	38 3	+	+	370	2.57	4	c
ISHA 2017	**42**	**Apple compote**	10 100	45 3	+	440	2.64	10 100	35 6	+	+	370	2.57	4	c
ISHA 2017	**43**	**Celery in the grain mustard**	10 100	32 6	+	350	2.54	10 100	30 4	+	+	310	2.49	4	c
ISHA 2018	RLM 22	Corn	10 100	51 6	+	520	2.72	10 100	54 7	+	+	550	2.74	4	c
ISHA 2018	RLM 23	Cooked flageolet	10 100	26 4	+	270	2.43	10 100	38 6	+	+	400	2.60	4	c
ISHA 2018	RLM 24	Cooked kidney bean	10 100	63 9	+	660	2.82	10 100	87 11	+	+	890	2.95	4	c

COMPOSITE FOOD															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate		CFU/g (rounded)	log_{10} (CFU/g or mL)	Dilution	48 h						
				CFU/plate	Conf.				CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2006	1026	Tagliatelle (NC)				330000	5.52					150000	5.18	5	a
ISHA 2017	**1**	**Mix salad: "Piemontaise"**	100 1000	29 1	+	2700	3.43	100 1000	28 3	+	+	2800	3.45	5	a
ISHA 2017	**2**	**Salad with surimi, pineapple, carrot**	100 1000	33 1	+	3100	3.49	100 1000	31 1	+	+	2900	3.46	5	a
ISHA 2017	**3**	**Oriental tabbouleh**	100 1000	23 4	+	2500	3.40	100 1000	23 4	+	+	2500	3.40	5	a
ISHA 2017	**4**	**Sandwich: tuna, vegetable**	10 100	41 3	+	400	2.60	10 100	31 4	+	+	320	2.51	5	a
ISHA 2017	**5**	**Sandwich: ham and butter**	10 100	34 2	+	330	2.52	10 100	29 3	+	+	290	2.46	5	a
ISHA 2017	**6**	**Sandwich with delicatessen**	10 100	41 4	+	410	2.61	10 100	28 3	+	+	280	2.45	5	a
2005	I5	Beef and potatoes				<10	<1					<10	<1	5	b
2005	L1	Rice and vegetable (NC)				78000	4.89					58000	4.76	5	b
2006	1017	Country-style "Poelée"				<10	<1					<10	<1	5	b
ISHA 2017	**7**	**Puff pastry with cheese**	100 1000	30 2	+	2900	3.46	10 100	>150 30	+	+	3000	3.48	5	b
ISHA 2017	**8**	**Fondant goat cheese and emmenthal**	100 1000	21 2	+	2100	3.32	10 100	140 20	+	+	1500	3.18	5	b
ISHA 2017	**9**	**Fondant Roquefort, walnuts**	100 1000	24 2	+	2400	3.38	10 100	135 29	+	+	1400	3.15	5	b

COMPOSITE FOOD															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
				CFU/ plate			log_{10} (CFU/g or mL)		48 h						
			Dilution	CFU/plate	Conf.	CFU/g (rounded)		Dilution	CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
ISHA 2017	**10**	**Tomato and mozzarella pie**	10 100	35 4	+	360	2.56	10 100	15 5	+	+	180	2.26	5	b
ISHA 2017	**11**	**Salmon and broccoli pie**	10 100	34 3	+	340	2.53	10 100	24 3	+	+	250	2.40	5	b
ISHA 2017	**12**	**Goat cheese and spinach pie**	10 100	35 5	+	360	2.56	10 100	26 2	+	+	260	2.41	5	b
2005	L2	Choux whipped cream (NC)				1200	3.08					1300	3.11	5	c
2005	F7	Short pastry				<10	<1					<10	<1	5	c
ISHA 2017	**13**	**Strawberry tart**	100 1000	16 1	+	1500	3.18	10 100	106 26	+	+	1100	3.04	5	c
ISHA 2017	**14**	**Apple tart**	10 100	>150 29	+	2900	3.46	10 100	139 26	+	+	1400	3.15	5	c
ISHA 2017	**15**	**Apricot tart**	10 100	29 4	+	300	2.48	10 100	22 4	+	+	240	2.38	5	c
ISHA 2017	**16**	**Peach tart**	10 100	33 3	+	330	2.52	10 100	18 1	+	+	170	2.23	5	c
ISHA 2017	**17**	**Raspberry tart**	10 100	27 4	+	280	2.45	10 100	15 4	+	+	170	2.23	5	c

PRODUCTION ENVIRONMENTAL SAMPLES															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	48h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2005	G2	Water: evacuation, room: spice				5000	3.70					<10000	<4	6	a
2005	G3	Resudaul water Steriflow				<1000	<3					<1000	<3	6	a
2005	G4	Residual water: inner chamber Stériflow				25	1.40					<10	<1	6	a
2005	**K1**	**Stagnant water: dirty containers**				8000	3.90					4100	3.61	6	a
2005	**K2**	**Stagnant water: fish container**				10000	4.00					9000	3.95	6	a
2006	1005	Upstream stone trap water (NC)				5 PU	0.70*					10 PU	1.00*	6	a
2006	1006	Overflowwater of vegetables rinse (NC)				<10	<1					<10	<1	6	a
2006	**1028**	**Processed water cheese making (NC)**				2000	3.30					1500	3.18	6	a
2006	1041	Processed water (NC)				50000 PU	4.70*					<100000	<5	6	a
2006	1042	Processed water (NC)				<10	<1					<10	<1	6	a
2006	**1045**	**Processed water cheese making (NC)**				2300000	6.36					1300000	6.11	6	a
2006	**1048**	**Sewer water (NC)**				43000	4.63					67000	4.83	6	a
ISHA 2017	**51**	**Rinse water**	100 1000	26 3	+	2600	3.41	100 1000	25 2	+	+	2500	3.40	6	a

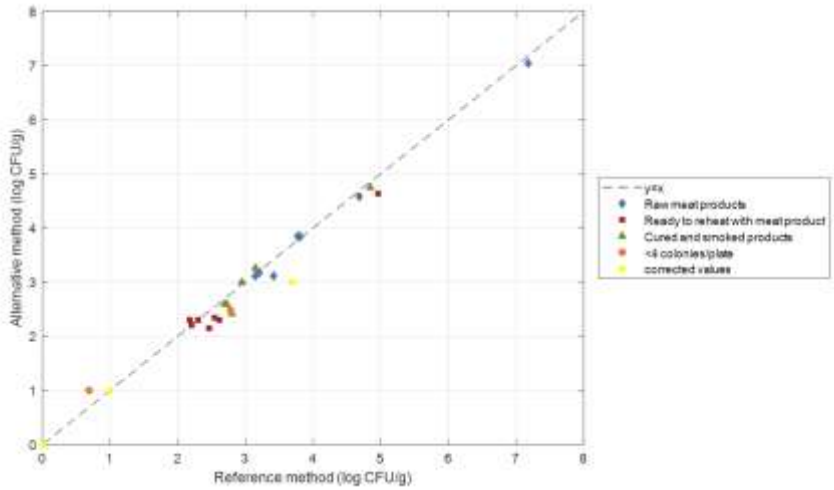
PRODUCTION ENVIRONMENTAL SAMPLES															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	48h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
ISHA 2017	**52**	**Rinse water: potatoes**	100 1000	23 2	+	2300	3.36	100 1000	28 1	+	+	2600	3.41	6	a
ISHA 2017	**53**	**Rinse water: vegetables**	100 1000	32 1	+	3000	3.48	100 1000	19 0	+	+	1700	3.23	6	a
ISHA 2017	**54**	**Water cleaning station**	100 1000	29 1	+	2700	3.43	100 1000	22 1	+	+	2100	3.32	6	a
2005	**O3**	**Residu: farce on the floor**				320	2.51					110	2.04	6	b
2005	R5	Pig bone sawdust				1100	3.04					1000	3.00	6	b
2005	S4	Residus of cheese				<10	<1					<10	<1	6	b
2005	T3	Residus of cheese				230	2.36					190	2.28	6	b
ISHA 2017	**55**	**Dust: tower**	100 1000	28 4	+	2900	3.46	100 1000	33 2	+	+	3200	3.51	6	b
ISHA 2017	**56**	**Dust: trap**	100 1000	37 3	+	3600	3.56	100 1000	36 2	+	+	3500	3.54	6	b
ISHA 2017	**57**	**Dust: caisson**	100 1000	33 5	+	3500	3.54	100 1000	32 3	+	+	3200	3.51	6	b
ISHA 2018	RLM 25	Dust 1	10 100	87 8	+	860	2.93	10 100	49 9	+	+	530	2.72	6	b
ISHA 2018	RLM 26	Dust 2	10 100	59 6	+	590	2.77	10 100	64 7	+	+	650	2.81	6	b
ISHA 2018	RLM 27	Dust 3	10 100	120 11	+	1190	3.08	10 100	124 9	+	+	1200	3.08	6	b

PRODUCTION ENVIRONMENTAL SAMPLES															
Analysis date	N° sample	Sample	Reference method: NF ISO 11290-2					Alternative method: RAPID'*L.mono*						Category	Type
			Dilution	CFU/ plate			log_{10} (CFU/g or mL)	Dilution	48h						
				CFU/plate	Conf.	CFU/g (rounded)			CFU/plate	Conf. 1	Conf. 2	CFU/g (rounded)	log_{10} (CFU/g)		
2005	M3	Sponge: surface of cutting plant				58000	4.76					51000	4.71	6	c
2005	M4	Sponge: surface of cheese kiosk				22000	4.34					13000	4.11	6	c
2005	M5	Sponge: surface cheese fabrication				40000	4.60					19000	4.28	6	c
2005	N1	Sponge: surface cheese dairy				1600	3.20					1400	3.15	6	c
2005	S1	Swab				220000	5.34					160000	5.20	6	c
2006	1001	Sponge before cleaning and disinfection thread line (NC)				3200	3.51					3100	3.49	6	c
2006	1002	Sponge Salmon (NC)				8900000	6.95					5600000	6.75	6	c
ISHA 2018	RLM 28	Swab: cutting surface	10 100	18 1	+	170	2.23	10 100	25 3	+	+	260	2.41	6	c
ISHA 2018	RLM 29	Swab: fridge	10 100	27 3	+	270	2.43	10 100	21 4	+	+	230	2.36	6	c
ISHA 2018	RLM 30	Swab: cutting knife	10 100	22 4	+	240	2.38	10 100	28 3	+	+	280	2.45	6	c
ISHA 2018	RLM 31	Swab: wall cutting room	10 100	17 3	+	180	2.26	10 100	16 2	+	+	160	2.20	6	c

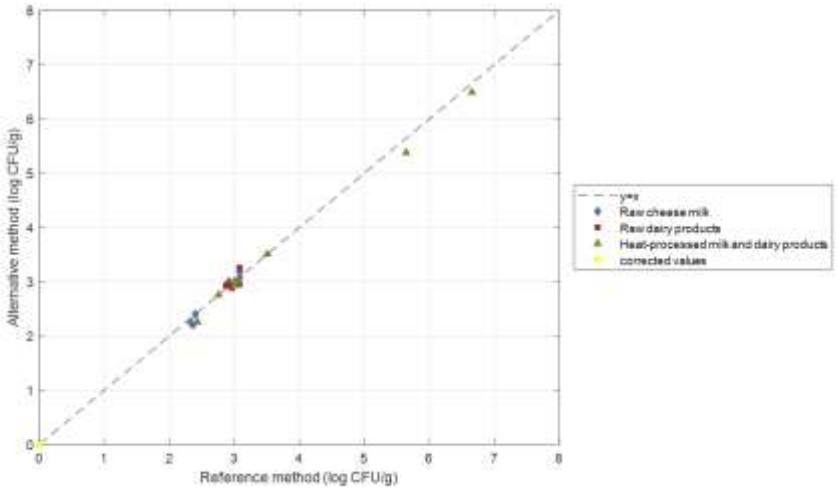
Appendix 5 – Relative trueness study: data plotted for each category

After 22 h incubation time

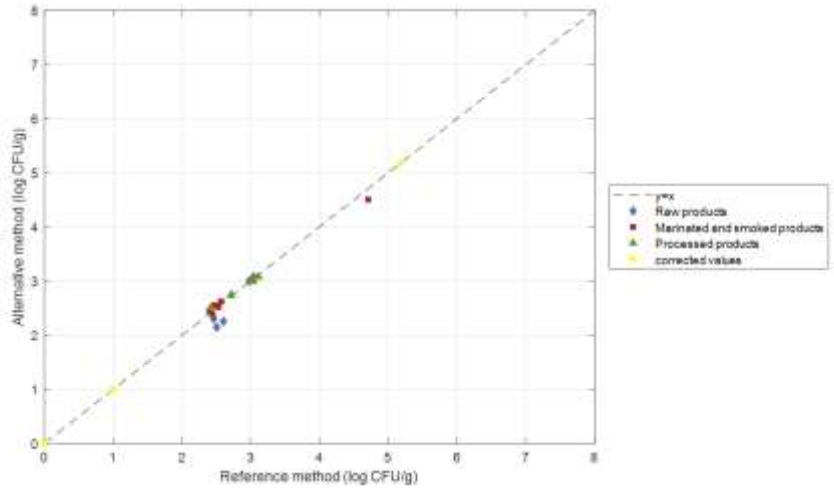
Meat products



Dairy products

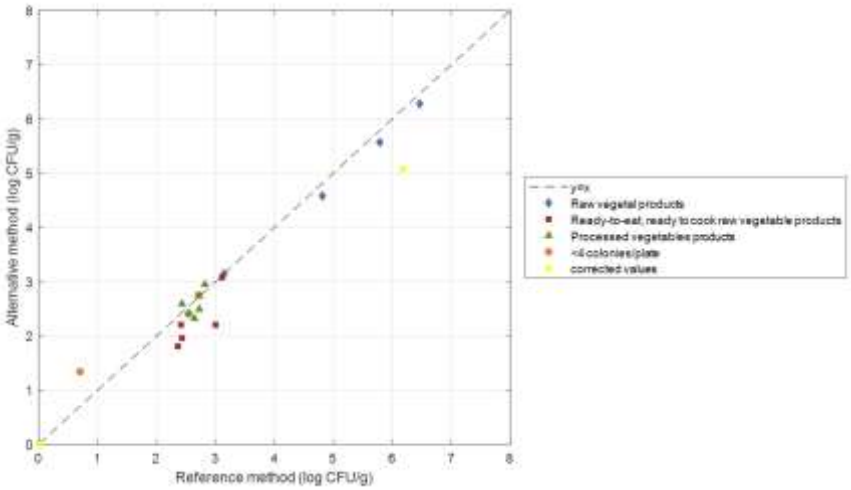


Seafood products

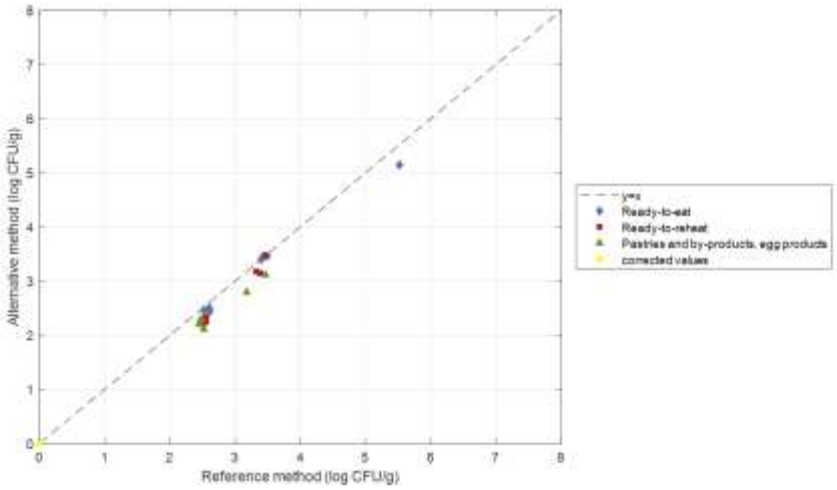


After 22 h incubation time

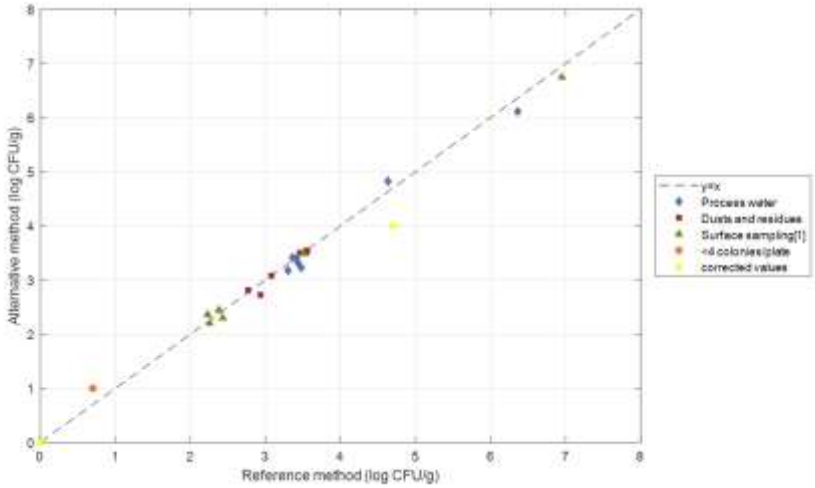
Vegetable products



Composite food

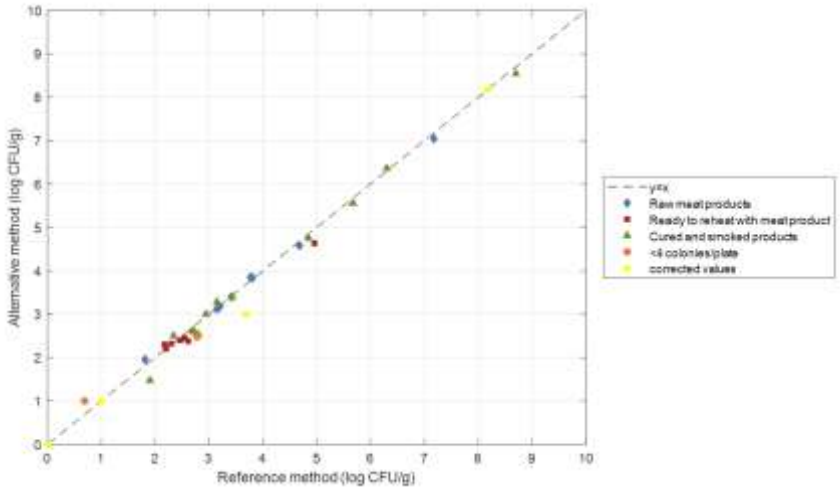


Production environmental samples

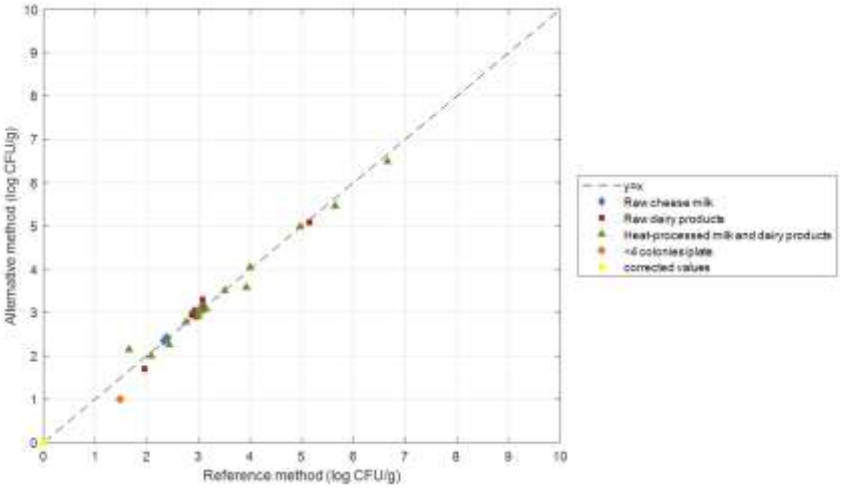


After 48 h incubation time

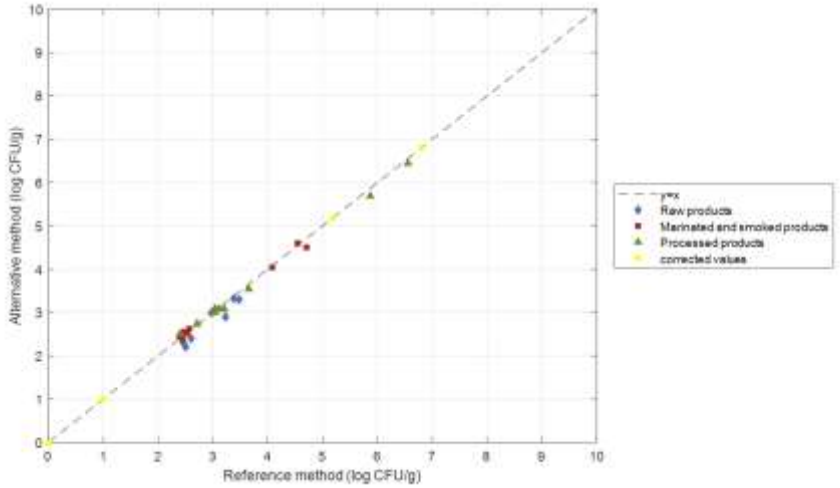
Meat products



Dairy products

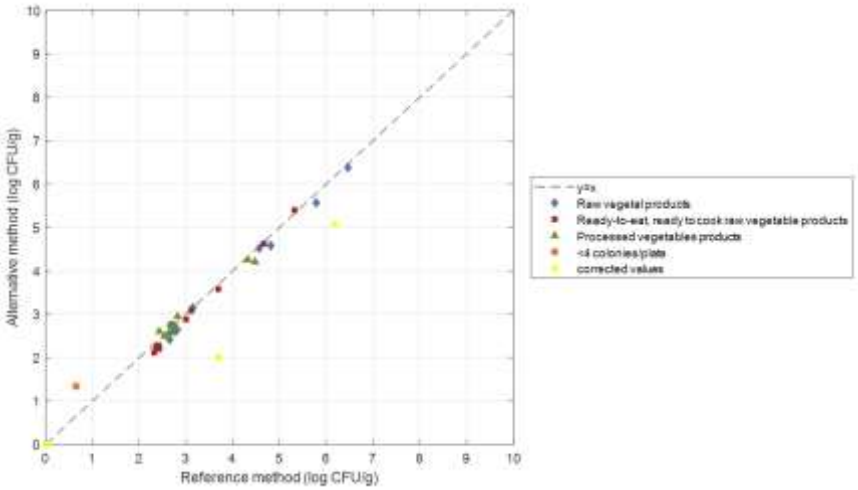


Seafood products

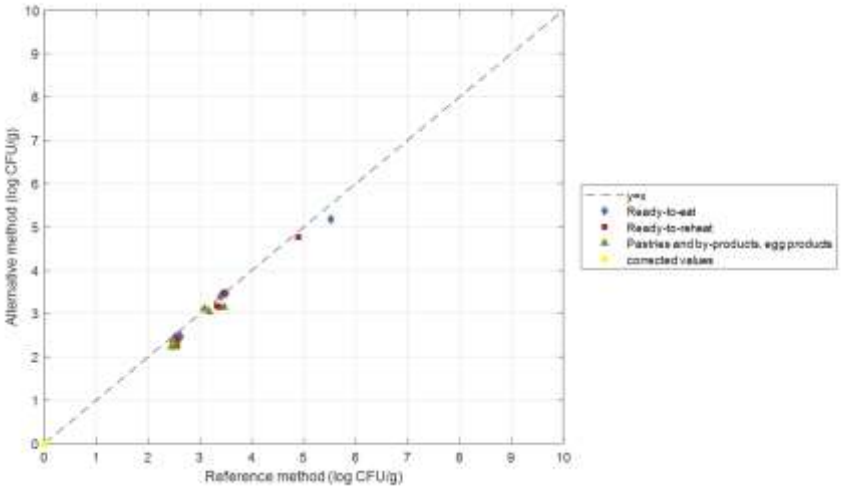


After 48 h incubation time

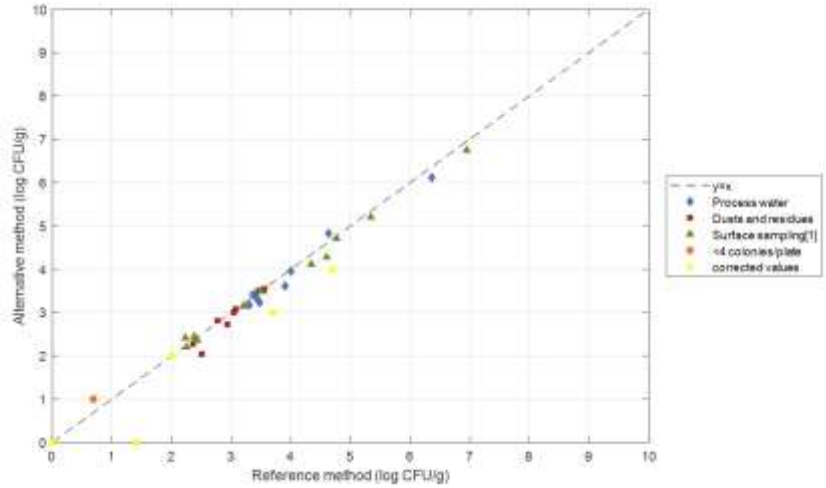
Vegetable products



Composite food



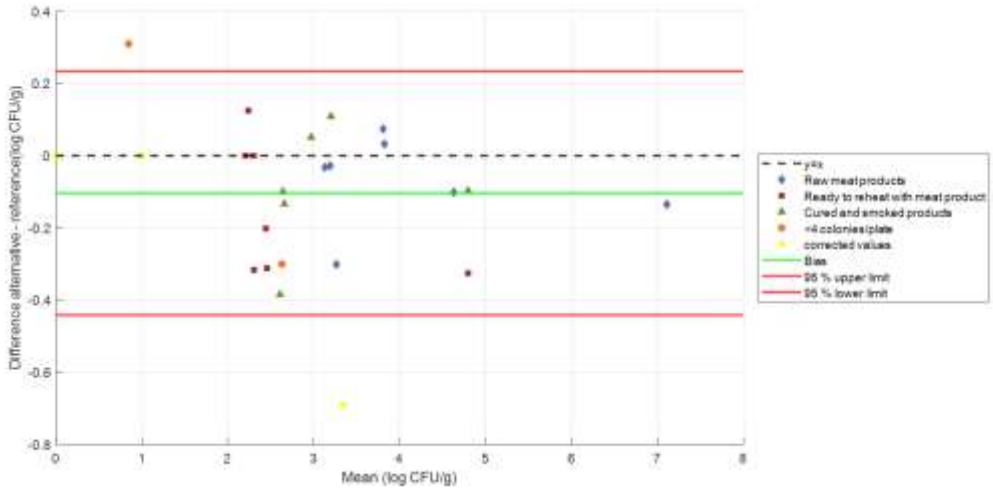
Production environmental samples



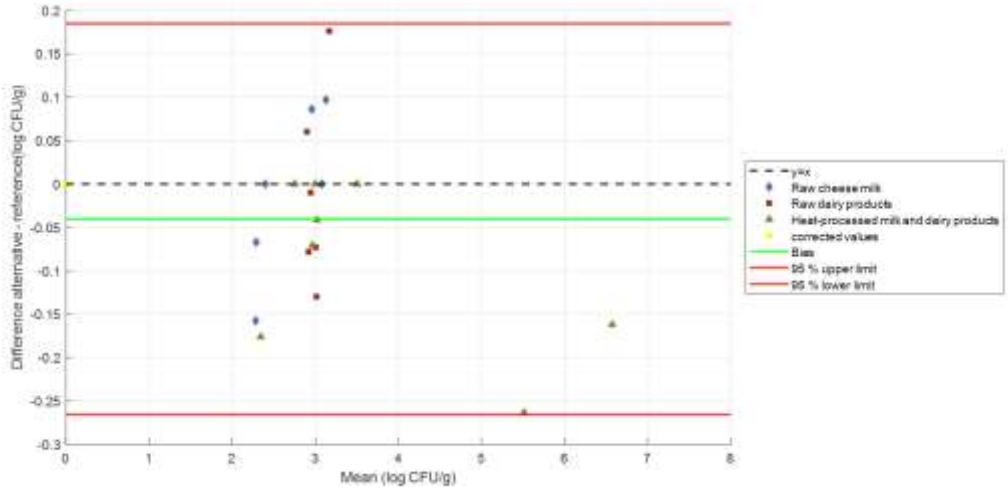
Appendix 6 – Relative trueness study: Bland-Altman difference plot for each category

After 22 h incubation time

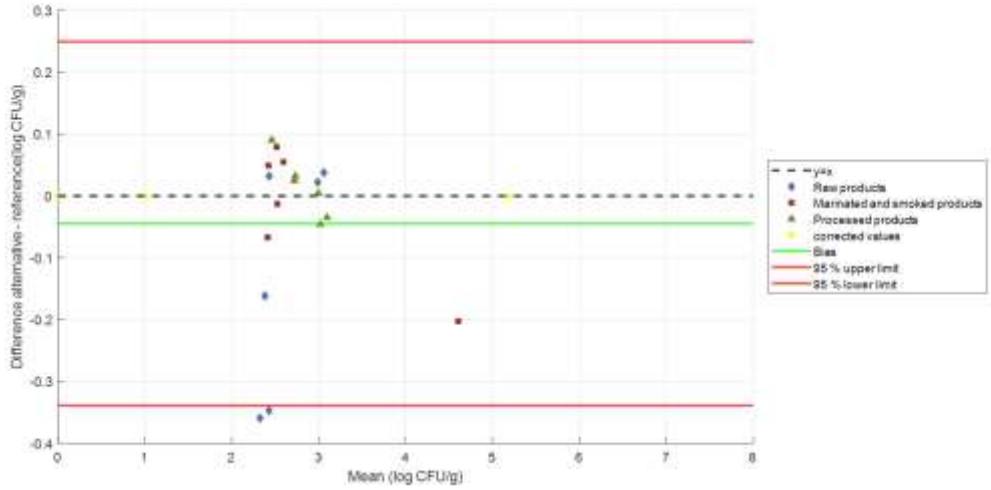
Meat products



Dairy products

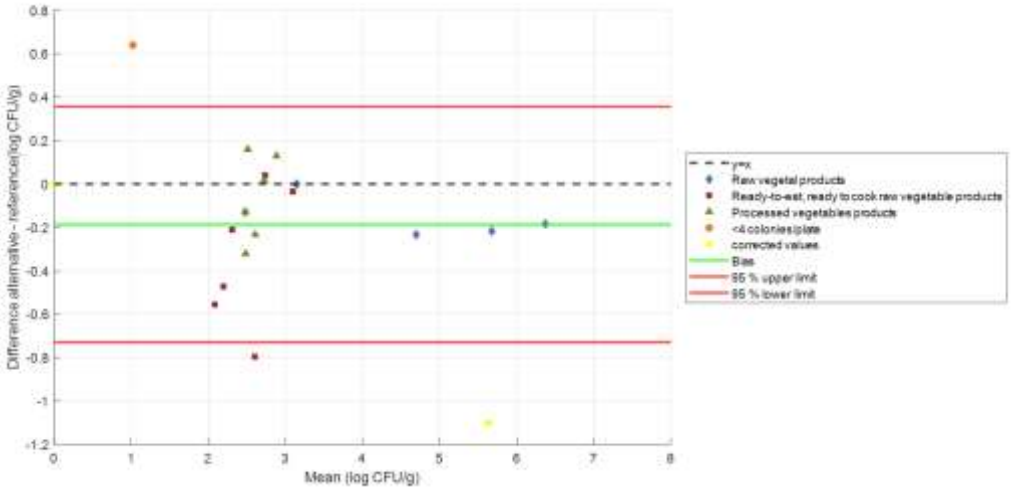


Seafood products

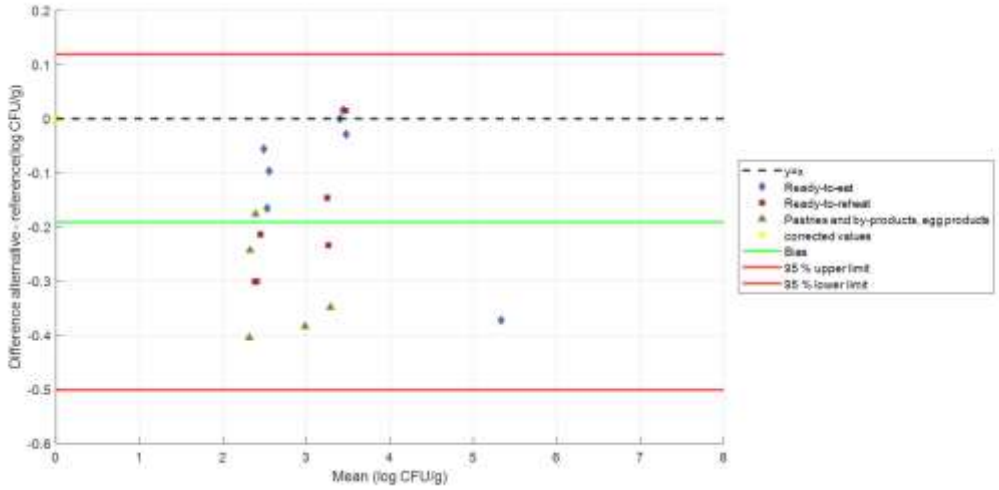


After 22 h incubation time

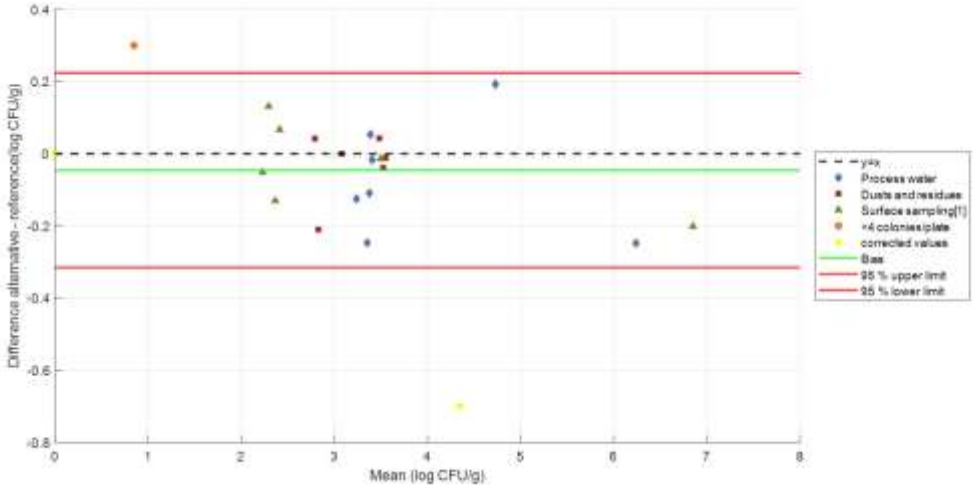
Vegetable products



Composite food

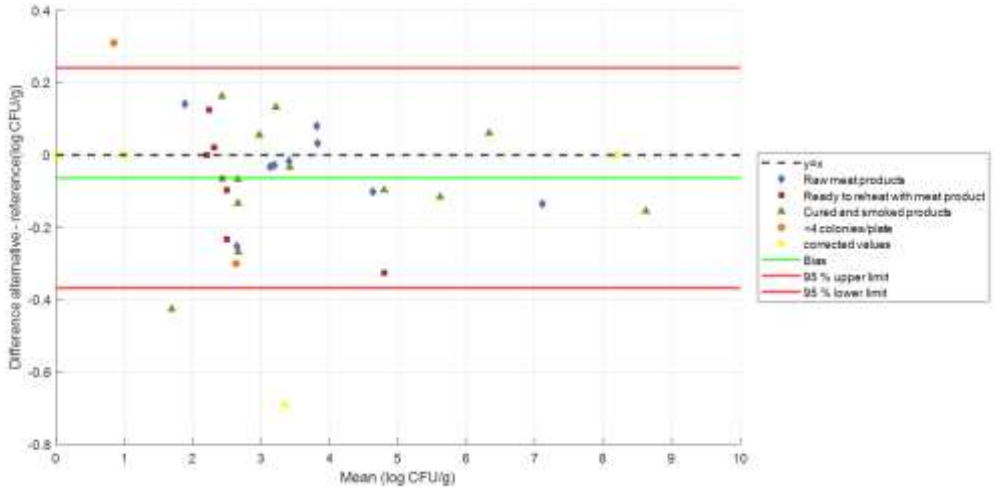


Production environmental samples

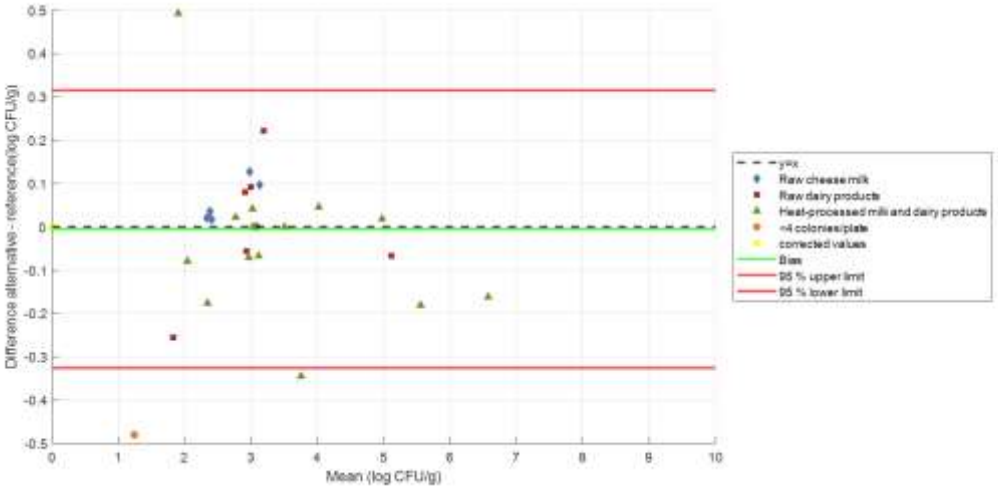


After 48 h incubation time

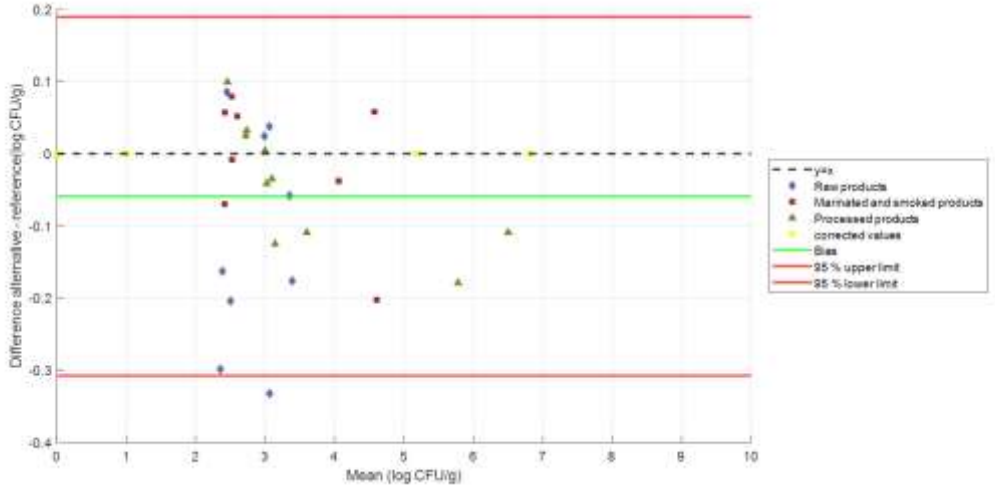
Meat products



Dairy products

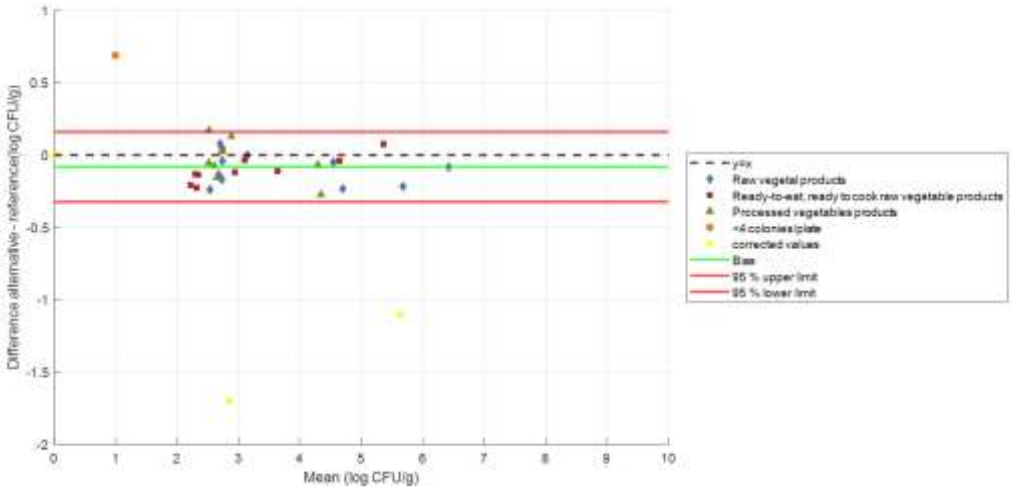


Seafood products

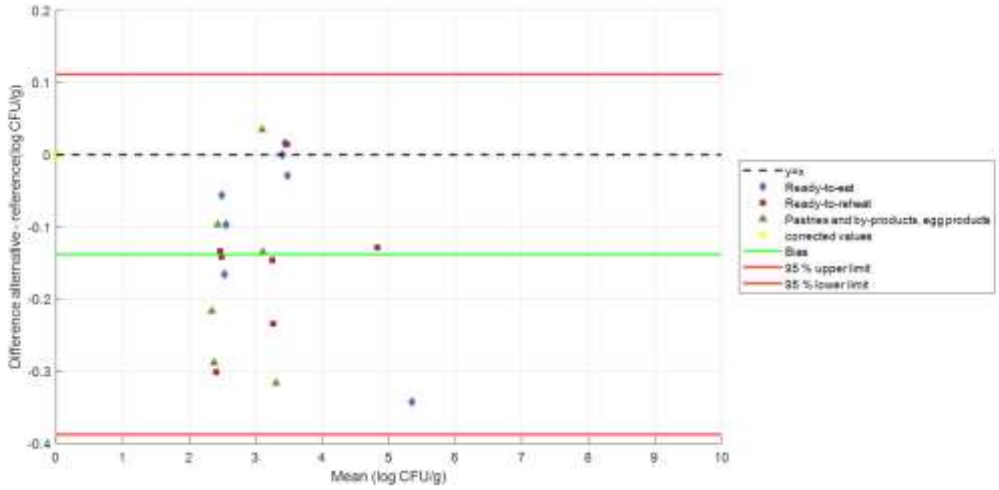


After 48 h incubation time

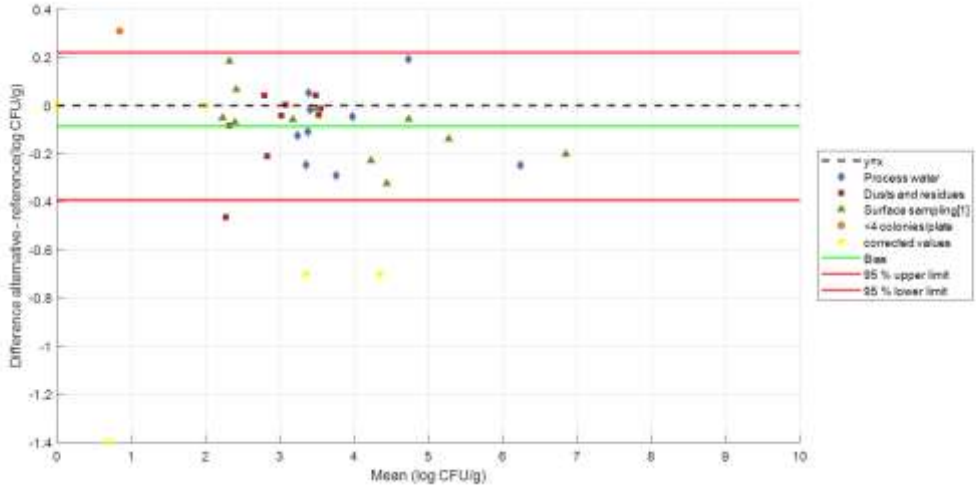
Vegetable products



Composite food



Production environmental samples



Appendix 7 - Accuracy profile study: raw data

Modification according to ISO 7218 (2024)

Matrix (category)	Total viable count (CFU/g or mL)	Code strain/ strain/origin	Lot	Level (CFU/g)	Reference method: NF ISO 11290-2									Alternative method: RAPID'*L.mono*								
					Dilution	CFU/plate		Confirmation				Result (CFU/g or mL)		Dilution	CFU/plate		Confirmation 1	Confirmation 2				Result (CFU/g or mL)	
						24h	48h	β Hemolysis	D Xyl	L Rham	Identification	24h	48h		22h	48h	Rhamnose test	β Hemolysis	D Xyl	L Rham	Identification	22h	48h
Ground beef 15% MG	1.50E+04	LIS.4.26 / *Listeria monocytogenes* 1/2a / Ham	L1T1R1	100	10	7	10	*Lmono*	-	+	*Lmono*	70	100	10	6	9	+	*Lmono*	-	+	*Lmono*	64 Ne	91 Ne
					100	1	1							100	1	1							
			L1T1R2		10	9	11	*Lmono*	-	+	*Lmono*	100	120	10	5	8	+	*Lmono*	-	+	*Lmono*	45 Ne	73 Ne
					100	2	2							100	0	0							
			L1T1R3		10	8	8	*Lmono*	-	+	*Lmono*	73 Ne	82 Ne	10	11	12	+	*Lmono*	-	+	*Lmono*	100	110
					100	0	1							100	0	0							
			L1T1R4		10	11	11	*Lmono*	-	+	*Lmono*	100	100	10	10	15	+	*Lmono*	-	+	*Lmono*	90	160
					100	0	0							100	0	2							
			L1T1R5		10	11	12	*Lmono*	-	+	*Lmono*	100	110	10	8	10	+	*Lmono*	-	+	*Lmono*	73 Ne	91
					100	0	0							100	0	0							
			L1T2R1	500	10	42	42	*Lmono*	-	+	*Lmono*	390	390	10	31	38	+	*Lmono*	-	+	*Lmono*	340	400
					100	1	1							100	6	6							
			L1T2R2		10	49	50	*Lmono*	-	+	*Lmono*	520	530	10	23	26	+	*Lmono*	-	+	*Lmono*	230	260
					100	8	8							100	2	2							
			L1T2R3		10	45	45	*Lmono*	-	+	*Lmono*	440	440	10	21	25	+	*Lmono*	-	+	*Lmono*	230	280
					100	3	3							100	4	6							
			L1T2R4		10	44	50	*Lmono*	-	+	*Lmono*	460	520	10	19	24	+	*Lmono*	-	+	*Lmono*	210	260
					100	7	7							100	4	4							
			L1T2R5		10	40	47	*Lmono*	-	+	*Lmono*	420	480	10	31	39	+	*Lmono*	-	+	*Lmono*	350	430
					100	6	6							100	7	8							
			L1T3R1	3000	100	30	31	*Lmono*	-	+	*Lmono*	2900	3000	100	31	31	+	*Lmono*	-	+	*Lmono*	3200	3200
					1000	2	2							1000	4	4							
			L1T3R2		100	28	28	*Lmono*	-	+	*Lmono*	2600	2700	100	23	26	+	*Lmono*	-	+	*Lmono*	3400	2600
					1000	1	2							1000	3	3							
			L1T3R3		100	24	26	*Lmono*	-	+	*Lmono*	2500	2700	100	27	27	+	*Lmono*	-	+	*Lmono*	2600	2600
					1000	4	4							1000	2	2							
			L1T3R4		100	36	37	*Lmono*	-	+	*Lmono*	3500	3600	100	33	33	+	*Lmono*	-	+	*Lmono*	3300	3300
					1000	3	3							1000	3	3							
			L1T3R5		100	34	34	*Lmono*	-	+	*Lmono*	3400	3400	100	37	37	+	*Lmono*	-	+	*Lmono*	3500	3500
					1000	0	0							1000	2	2							

Matrix (category)	Total viable count (CFU/g or mL)	Code strain/ strain/origin	Lot	Level (CFU/g)	Reference method: NF ISO 11290-2									Alternative method: RAPID'*L.mono*								
					Dilution	CFU/plate		Confirmation				Result (CFU/g or mL)		Dilution	CFU/plate		Confirmation 1	Confirmation 2				Result (CFU/g or mL)	
						24h	48h	β Hemolysis	D Xyl	L Rham	Identification	24h	48h		22h	48h	Rhamnose test	β Hemolysis	D Xyl	L Rham	Identification	22h	48h
Ground beef 15% MG	1.50E+04	LIS.4.26 / *Listeria monocytogenes* 1/2a / Ham	L2T1R1	100	10	18	18	*Lmono*	-	+	*Lmono*	170	170	10	17	17	+	*Lmono*	-	+	*Lmono*	170	170
					100	1	1							100	2	2							
			L2T1R2		10	16	16	*Lmono*	-	+	*Lmono*	150	150	10	13	15	+	*Lmono*	-	+	*Lmono*	120	140
					100	0	0							100	0	0							
			L2T1R3		10	8	9	*Lmono*	-	+	*Lmono*	82 Ne	91 Ne	10	9	10	+	*Lmono*	-	+	*Lmono*	91 Ne	100
					100	1	1							100	1	1							
			L2T1R4		10	18	18	*Lmono*	-	+	*Lmono*	160	160	10	13	14	+	*Lmono*	-	+	*Lmono*	120	130
					100	0	0							100	0	0							
			L2T1R5		10	8	9	*Lmono*	-	+	*Lmono*	82 Ne	91 Ne	10	9	11	+	*Lmono*	-	+	*Lmono*	82 Ne	100
					100	1	1							100	0	0							
			L2T2R1	500	10	46	46	*Lmono*	-	+	*Lmono*	460	460	10	44	52	+	*Lmono*	-	+	*Lmono*	430	500
					100	5	5							100	3	3							
			L2T2R2		10	47	50	*Lmono*	-	+	*Lmono*	490	520	10	34	37	+	*Lmono*	-	+	*Lmono*	380	410
					100	7	7							100	8	8							
			L2T2R3		10	36	38	*Lmono*	-	+	*Lmono*	370	390	10	35	47	+	*Lmono*	-	+	*Lmono*	340	470
					100	5	5							100	2	5							
			L2T2R4		10	54	58	*Lmono*	-	+	*Lmono*	550	580	10	23	33	+	*Lmono*	-	+	*Lmono*	240	330
					100	6	6							100	3	3							
			L2T2R5		10	32	36	*Lmono*	-	+	*Lmono*	340	370	10	34	36	+	*Lmono*	-	+	*Lmono*	340	360
					100	5	5							100	3	3							
			L2T3R1	3000	100	29	30	*Lmono*	-	+	*Lmono*	2700	2800	100	45	46	+	*Lmono*	-	+	*Lmono*	4400	4500
					1000	1	1							1000	3	4							
			L2T3R2		100	29	31	*Lmono*	-	+	*Lmono*	3000	3200	100	32	32	+	*Lmono*	-	+	*Lmono*	3400	3500
					1000	4	4							1000	5	6							
			L2T3R3		100	38	40	*Lmono*	-	+	*Lmono*	3500	3700	100	34	34	+	*Lmono*	-	+	*Lmono*	3200	3200
					1000	1	1							1000	1	1							
			L2T3R4		100	28	28	*Lmono*	-	+	*Lmono*	3000	3000	100	36	36	+	*Lmono*	-	+	*Lmono*	3500	3500
					1000	5	5							1000	2	2							
			L2T3R5		100	34	35	*Lmono*	-	+	*Lmono*	3400	3500	100	33	33	+	*Lmono*	-	+	*Lmono*	3200	3200
					1000	3	3							1000	2	2							

Matrix (category)	Total viable count (CFU/g or mL)	Code strain/ strain/origin	Lot	Level (CFU/g)	Reference method: NF ISO 11290-2								Alternative method: RAPID'*L.mono*								
					Dilution	CFU/plate		Confirmation				Result (CFU/g or mL)		Dilution	CFU/plate		Confirmation 1	Confirmation 2				Result (CFU/g or mL)	
						24h	48h	β Hemolysis	D Xyl	L Rham	Identification	24h	48h		22h	48h	Rhamnose test	β Hemolysis	D Xyl	L Rham	Identification	22h	48h
Raw milk cheese	6.10E+05	LIS.4.32 / *Listeria monocytogenes* 1/2b / raw milk	L1T1R1	100	10	14	17	*Lmono*	-	+	*Lmono*	130	160	10	10	14	+	*Lmono*	-	+	*Lmono*	110	140
					100	0	0							100	2	2							
			L1T1R2		10	11	12	*Lmono*	-	+	*Lmono*	100	110	10	11	12	+	*Lmono*	-	+	*Lmono*	100	110
					100	0	0							100	0	0							
			L1T1R3		10	10	13	*Lmono*	-	+	*Lmono*	90	120	10	6	19	+	*Lmono*	-	+	*Lmono*	55 Ne	180
					100	0	0							100	0	1							
			L1T1R4		10	7	12	*Lmono*	-	+	*Lmono*	64 Ne	110	10	4	10	+	*Lmono*	-	+	*Lmono*	45 Ne	100
					100	0	0							100	1	1							
			L1T1R5		10	17	18	*Lmono*	-	+	*Lmono*	170	180	10	14	17	+	*Lmono*	-	+	*Lmono*	160	180
					100	2	2							100	3	3							
			L1T2R1	500	10	53	63	*Lmono*	-	+	*Lmono*	530	630	10	37	50	+	*Lmono*	-	+	*Lmono*	420	540
					100	5	6							100	9	9							
			L1T2R2		10	33	54	*Lmono*	-	+	*Lmono*	370	560	10	55	60	+	*Lmono*	-	+	*Lmono*	530	570
					100	8	8							100	3	3							
			L1T2R3		10	41	50	*Lmono*	-	+	*Lmono*	420	510	10	37	47	+	*Lmono*	-	+	*Lmono*	410	500
					100	5	6							100	8	8							
			L1T2R4		10	45	55	*Lmono*	-	+	*Lmono*	430	530	10	26	37	+	*Lmono*	-	+	*Lmono*	310	410
					100	2	3							100	8	8							
			L1T2R5		10	36	45	*Lmono*	-	+	*Lmono*	390	480	10	26	47	+	*Lmono*	-	+	*Lmono*	260	560
					100	7	8							100	2	3							
			L1T3R1	3000	100	24	24	*Lmono*	-	+	*Lmono*	2300	2300	100	32	34	+	*Lmono*	-	+	*Lmono*	3300	3500
					1000	1	1							1000	4	4							
			L1T3R2		100	24	27	*Lmono*	-	+	*Lmono*	2500	2800	100	20	22	+	*Lmono*	-	+	*Lmono*	2000	2200
					1000	3	4							1000	2	2							
			L1T3R3		100	22	29	*Lmono*	-	+	*Lmono*	2200	2800	100	20	23	+	*Lmono*	-	+	*Lmono*	2000	2400
					1000	2	2							1000	2	3							
			L1T3R4		100	20	23	*Lmono*	-	+	*Lmono*	2300	2500	100	26	26	+	*Lmono*	-	+	*Lmono*	2500	2500
					1000	5	5							1000	1	1							
			L1T3R5		100	20	21	*Lmono*	-	+	*Lmono*	2000	2100	100	26	27	+	*Lmono*	-	+	*Lmono*	2600	2800
					1000	2	2							1000	3	4							

Matrix (category)	Total viable count (CFU/g or mL)	Code strain/ strain/origin	Lot	Level (CFU/g)	Reference method: NF ISO 11290-2								Alternative method: RAPID'*L.mono*								
					Dilution	CFU/plate		Confirmation				Result (CFU/g or mL)		Dilution	CFU/plate		Confirmation 1	Confirmation 2				Result (CFU/g or mL)	
						24h	48h	β Hemolysis	D Xyl	L Rham	Identification	24h	48h		22h	48h	Rhamnose test	β Hemolysis	D Xyl	L Rham	Identification	22h	48h
Raw milk cheese	6.10E+05	LIS.4.32 / *Listeria monocytogenes* 1/2b / raw milk	L2T1R1	100	10	8	11	*Lmono*	-	+	*Lmono*	91 Ne	130	10	9	14	+	*Lmono*	-	+	*Lmono*	91 Ne	140
					100	2	3							100	1	1							
			L2T1R2		10	11	14	*Lmono*	-	+	*Lmono*	100	140	10	8	12	+	*Lmono*	-	+	*Lmono*	73 Ne	110
					100	0	1							100	0	0							
			L2T1R3		10	6	10	*Lmono*	-	+	*Lmono*	73 Ne	110	10	12	13	+	*Lmono*	-	+	*Lmono*	110	120
					100	2	2							100	0	0							
			L2T1R4		10	15	16	*Lmono*	-	+	*Lmono*	140	150	10	17	17	+	*Lmono*	-	+	*Lmono*	160	160
					100	0	0							100	1	1							
			L2T1R5		10	15	19	*Lmono*	-	+	*Lmono*	140	170	10	15	15	+	*Lmono*	-	+	*Lmono*	140	140
					100	0	0							100	0	0							
			L2T2R1	500	10	41	51	*Lmono*	-	+	*Lmono*	400	490	10	31	38	+	*Lmono*	-	+	*Lmono*	300	360
					100	3	3							100	1	1							
			L2T2R2		10	44	44	*Lmono*	-	+	*Lmono*	410	410	10	36	36	+	*Lmono*	-	+	*Lmono*	360	360
					100	1	1							100	4	4							
			L2T2R3		10	51	51	*Lmono*	-	+	*Lmono*	540	540	10	34	34	+	*Lmono*	-	+	*Lmono*	380	380
					100	8	8							100	8	8							
			L2T2R4		10	43	43	*Lmono*	-	+	*Lmono*	460	460	10	52	52	+	*Lmono*	-	+	*Lmono*	500	500
					100	7	7							100	3	3							
			L2T2R5		10	12	63	*Lmono*	-	+	*Lmono*	110	630	10	46	46	+	*Lmono*	-	+	*Lmono*	500	500
					100	0	6							100	9	9							
			L2T3R1	3000	100	31	31	*Lmono*	-	+	*Lmono*	2900	2900	100	34	34	+	*Lmono*	-	+	*Lmono*	3300	3300
					1000	1	1							1000	2	2							
			L2T3R2		100	24	24	*Lmono*	-	+	*Lmono*	2400	2400	100	18	18	+	*Lmono*	-	+	*Lmono*	1800	1800
					1000	2	2							1000	2	2							
			L2T3R3		100	23	23	*Lmono*	-	+	*Lmono*	2700	2700	100	29	29	+	*Lmono*	-	+	*Lmono*	2600	2600
					1000	7	7							1000	0	0							
			L2T3R4		100	28	28	*Lmono*	-	+	*Lmono*	2900	2900	100	27	27	+	*Lmono*	-	+	*Lmono*	2800	2800
					1000	4	4							1000	4	4							
			L2T3R5		100	18	18	*Lmono*	-	+	*Lmono*	1900	1900	100	23	23	+	*Lmono*	-	+	*Lmono*	2200	2200
					1000	3	3							1000	1	1							

Matrix (category)	Total viable count (CFU/g or mL)	Code strain/ strain/origin	Lot	Level (CFU/g)	Reference method: NF ISO 11290-2								Alternative method: RAPID'*L.mono*								
					Dilution	CFU/plate		Confirmation				Result (CFU/g or mL)		Dilution	CFU/plate		Confirmation 1	Confirmation 2				Result (CFU/g or mL)	
						24h	48h	β Hemolysis	D Xyl	L Rham	Identifi-cation	24h	48h		22h	48h	Rhamnose test	β Hemolysis	D Xyl	L Rham	Identifi-cation	22h	48h
Whiting fillet	7.30E+03	LIS.4.47 / *Listeria monocytogenes* 4b / offcuts salmon	L1T1R1	100	10	11	11	*Lmono*	-	+	*Lmono*	110	110	10	12	12	+	*Lmono*	-	+	*Lmono*	120	120
					100	1	1							100	1	1							
			L1T1R2		10	16	16	*Lmono*	-	+	*Lmono*	160	160	10	13	13	+	*Lmono*	-	+	*Lmono*	130	130
					100	1	1							100	1	1							
			L1T1R3		10	15	15	*Lmono*	-	+	*Lmono*	160	160	10	15	15	+	*Lmono*	-	+	*Lmono*	160	160
					100	2	2							100	3	3							
			L1T1R4		10	18	18	*Lmono*	-	+	*Lmono*	170	170	10	14	14	+	*Lmono*	-	+	*Lmono*	130	130
					100	1	1							100	0	0							
			L1T1R5		10	10	10	*Lmono*	-	+	*Lmono*	90	90	10	13	13	+	*Lmono*	-	+	*Lmono*	130	130
					100	0	0							100	1	1							
			L1T2R1	500	10	48	48	*Lmono*	-	+	*Lmono*	480	480	10	54	54	+	*Lmono*	-	+	*Lmono*	600	600
					100	5	5							100	12	12							
			L1T2R2		10	56	56	*Lmono*	-	+	*Lmono*	520	520	10	54	54	+	*Lmono*	-	+	*Lmono*	540	540
					100	1	1							100	5	5							
			L1T2R3		10	60	60	*Lmono*	-	+	*Lmono*	610	610	10	50	50	+	*Lmono*	-	+	*Lmono*	530	530
					100	7	7							100	8	8							
			L1T2R4		10	54	54	*Lmono*	-	+	*Lmono*	540	540	10	73	73	+	*Lmono*	-	+	*Lmono*	690	690
					100	5	5							100	3	3							
			L1T2R5		10	60	60	*Lmono*	-	+	*Lmono*	590	590	10	67	67	+	*Lmono*	-	+	*Lmono*	660	660
					100	5	5							100	6	6							
			L1T3R1	3000	100	36	36	*Lmono*	-	+	*Lmono*	3800	3800	100	44	44	+	*Lmono*	-	+	*Lmono*	4200	4200
					1000	6	6							1000	2	2							
			L1T3R2		100	34	34	*Lmono*	-	+	*Lmono*	3700	3700	100	34	34	+	*Lmono*	-	+	*Lmono*	3500	3500
					1000	7	7							1000	4	4							
			L1T3R3		100	28	28	*Lmono*	-	+	*Lmono*	2500	2500	100	26	26	+	*Lmono*	-	+	*Lmono*	2500	2500
					1000	0	0							1000	1	1							
			L1T3R4		100	44	44	*Lmono*	-	+	*Lmono*	4500	4500	100	36	36	+	*Lmono*	-	+	*Lmono*	3800	3800
					1000	5	5							1000	6	6							
			L1T3R5		100	37	37	*Lmono*	-	+	*Lmono*	3500	3500	100	37	37	+	*Lmono*	-	+	*Lmono*	3700	3700
					1000	2	2							1000	0	0							

Matrix (category)	Total viable count (CFU/g or mL)	Code strain/ strain/origin	Lot	Level (CFU/g)	Reference method: NF ISO 11290-2									Alternative method: RAPID'*L.mono*									
					Dilution	CFU/plate		Confirmation				Result (CFU/g or mL)		Dilution	CFU/plate		Confirmation 1	Confirmation 2				Result (CFU/g or mL)	
						24h	48h	β Hemolysis	D Xyl	L Rham	Identifi-cation	24h	48h		22h	48h	Rhamnose test	β Hemolysis	D Xyl	L Rham	Identifi-cation	22h	48h
Whiting fillet	7.30E+03	LIS.4.47 / *Listeria monocytogenes* 4b / offcuts salmon	L2T1R1	100	10	12	12	*Lmono*	-	+	*Lmono*	130	130	10	12	12	+	*Lmono*	-	+	*Lmono*	150	150
					100	2	2							100	4	4							
			L2T1R2		10	15	15	*Lmono*	-	+	*Lmono*	140	140	10	15	15	+	*Lmono*	-	+	*Lmono*	140	140
					100	0	0							100	0	0							
			L2T1R3		10	14	14	*Lmono*	-	+	*Lmono*	140	140	10	10	10	+	*Lmono*	-	+	*Lmono*	90	90
					100	1	1							100	0	0							
			L2T1R4		10	18	18	*Lmono*	-	+	*Lmono*	170	170	10	10	10	+	*Lmono*	-	+	*Lmono*	90	90
					100	1	1							100	0	0							
			L2T1R5		10	13	13	*Lmono*	-	+	*Lmono*	130	130	10	11	11	+	*Lmono*	-	+	*Lmono*	120	120
					100	1	1							100	2	2							
			L2T2R1	500	10	54	54	*Lmono*	-	+	*Lmono*	560	560	10	46	46	+	*Lmono*	-	+	*Lmono*	460	460
					100	8	8							100	4	4							
			L2T2R2		10	64	64	*Lmono*	-	+	*Lmono*	650	650	10	44	44	+	*Lmono*	-	+	*Lmono*	440	440
					100	7	7							100	4	4							
			L2T2R3		10	65	65	*Lmono*	-	+	*Lmono*	660	660	10	45	45	+	*Lmono*	-	+	*Lmono*	440	440
					100	8	8							100	3	3							
			L2T2R4		10	56	56	*Lmono*	-	+	*Lmono*	560	560	10	58	58	+	*Lmono*	-	+	*Lmono*	580	580
					100	6	6							100	6	6							
			L2T2R5		10	52	52	*Lmono*	-	+	*Lmono*	530	530	10	54	54	+	*Lmono*	-	+	*Lmono*	560	560
					100	6	6							100	7	7							
			L2T3R1	3000	100	28	28	*Lmono*	-	+	*Lmono*	2900	2900	100	33	33	+	*Lmono*	-	+	*Lmono*	3100	3100
					1000	4	4							1000	1	1							
			L2T3R2		100	39	39	*Lmono*	-	+	*Lmono*	3900	3900	100	45	45	+	*Lmono*	-	+	*Lmono*	4400	4400
					1000	0	0							1000	3	3							
			L2T3R3		100	50	50	*Lmono*	-	+	*Lmono*	5000	5000	100	39	39	+	*Lmono*	-	+	*Lmono*	3300	3300
					1000	5	5							1000	2	2							
			L2T3R4		100	44	44	*Lmono*	-	+	*Lmono*	4500	4500	100	40	40	+	*Lmono*	-	+	*Lmono*	3300	3300
					1000	5	5							1000	1	1							
			L2T3R5		100	27	27	*Lmono*	-	+	*Lmono*	2800	2800	100	26	26	+	*Lmono*	-	+	*Lmono*	2600	2600
					1000	4	4							1000	3	3							

Matrix (category)	Total viable count (CFU/g or mL)	Code strain/ strain/origin	Lot	Level (CFU/g)	Reference method: NF ISO 11290-2								Alternative method: RAPID'*L.mono*								
					Dilution	CFU/plate		Confirmation				Result (CFU/g or mL)		Dilution	CFU/plate		Confirmation 1	Confirmation 2				Result (CFU/g or mL)	
						24h	48h	β Hemolysis	D Xyl	L Rham	Identification	24h	48h		22h	48h	Rhamnose test	β Hemolysis	D Xyl	L Rham	Identification	22h	48h
Gratted carrot	8.10E+02	LIS.4.35 / *Listeria monocytogenes* 1/2c / chef sandwich salad	L1T1R1	100	10	8	10	*Lmono*	-	+	*Lmono*	73 Ne	100	10	9	11	+	*Lmono*	-	+	*Lmono*	82 Ne	100
					100	0	1							100	0	0							
			L1T1R2		10	6	10	*Lmono*	-	+	*Lmono*	55 Ne	90	10	9	10	+	*Lmono*	-	+	*Lmono*	82 Ne	100
					100	0	0							100	0	1							
			L1T1R3		10	7	12	*Lmono*	-	+	*Lmono*	64 Ne	110	10	10	10	+	*Lmono*	-	+	*Lmono*	110	110
					100	0	0							100	2	2							
			L1T1R4		10	8	11	*Lmono*	-	+	*Lmono*	82 Ne	110	10	8	11	+	*Lmono*	-	+	*Lmono*	82 Ne	110
					100	1	1							100	1	1							
			L1T1R5		10	10	10	*Lmono*	-	+	*Lmono*	100	100	10	10	10	+	*Lmono*	-	+	*Lmono*	90	90
					100	1	1							100	0	0							
			L1T2R1	500	10	33	33	*Lmono*	-	+	*Lmono*	320	320	10	28	31	+	*Lmono*	-	+	*Lmono*	280	310
					100	2	2							100	3	3							
			L1T2R2		10	28	30	*Lmono*	-	+	*Lmono*	270	290	10	24	28	+	*Lmono*	-	+	*Lmono*	250	280
					100	2	2							100	3	3							
			L1T2R3		10	33	33	*Lmono*	-	+	*Lmono*	330	330	10	27	27	+	*Lmono*	-	+	*Lmono*	260	260
					100	3	3							100	2	2							
			L1T2R4		10	29	37	*Lmono*	-	+	*Lmono*	280	360	10	33	35	+	*Lmono*	-	+	*Lmono*	340	340
					100	2	3							100	2	2							
			L1T2R5		10	40	43	*Lmono*	-	+	*Lmono*	390	420	10	28	30	+	*Lmono*	-	+	*Lmono*	280	310
					100	3	3							100	3	4							
			L1T3R1	3000	100	15	16	*Lmono*	-	+	*Lmono*	1700	1800	100	18	19	+	*Lmono*	-	+	*Lmono*	2100	2200
					1000	4	4							1000	5	5							
			L1T3R2		100	27	28	*Lmono*	-	+	*Lmono*	2700	2900	100	17	26	+	*Lmono*	-	+	*Lmono*	1800	2600
					1000	3	4							1000	3	3							
			L1T3R3		100	11	13	*Lmono*	-	+	*Lmono*	1300	1500	100	16	17	+	*Lmono*	-	+	*Lmono*	1800	1900
					1000	3	3							1000	4	4							
			L1T3R4		100	26	26	*Lmono*	-	+	*Lmono*	2500	2500	100	24	24	+	*Lmono*	-	+	*Lmono*	2500	2500
					1000	1	1							1000	3	3							
			L1T3R5		100	14	15	*Lmono*	-	+	*Lmono*	1700	1800	100	13	13	+	*Lmono*	-	+	*Lmono*	1400	1400
					1000	5	5							1000	2	2							

Matrix (category)	Total viable count (CFU/g or mL)	Code strain/ strain/origin	Lot	Level (CFU/g)	Reference method: NF ISO 11290-2								Alternative method: RAPID'*L.mono*								
					Dilution	CFU/plate		Confirmation				Result (CFU/g or mL)		Dilution	CFU/plate		Confirmation 1	Confirmation 2				Result (CFU/g or mL)	
						24h	48h	β Hemolysis	D Xyl	L Rham	Identification	24h	48h		22h	48h	Rhamnose test	β Hemolysis	D Xyl	L Rham	Identification	22h	48h
Gratted carrot	8.10E+02	LIS.4.35 / Listeria monocytogenes 1/2c / chef sandwich salad	L2T1R1	100	10	5	8	*Lmono*	-	+	*Lmono*	45 Ne	73 Ne	10	12	12	+	*Lmono*	-	+	*Lmono*	120	120
					100	0	0							100	1	1							
			L2T1R2		10	13	15	*Lmono*	-	+	*Lmono*	130	150	10	11	13	+	*Lmono*	-	+	*Lmono*	120	140
					100	1	1							100	2	2							
			L2T1R3		10	10	12	*Lmono*	-	+	*Lmono*	100	120	10	11	16	+	*Lmono*	-	+	*Lmono*	110	160
					100	1	1							100	1	1							
			L2T1R4		10	7	11	*Lmono*	-	+	*Lmono*	60	100	10	8	10	+	*Lmono*	-	+	*Lmono*	73 Ne	110
					100	0	0							100	0	2							
			L2T1R5		10	13	16	*Lmono*	-	+	*Lmono*	130	160	10	8	12	+	*Lmono*	-	+	*Lmono*	82 Ne	120
					100	1	1							100	1	1							
			L2T2R1	500	10	47	49	*Lmono*	-	+	*Lmono*	440	460	10	27	37	+	*Lmono*	-	+	*Lmono*	260	360
					100	1	1							100	2	3							
			L2T2R2		10	31	31	*Lmono*	-	+	*Lmono*	310	310	10	26	29	+	*Lmono*	-	+	*Lmono*	250	270
					100	3	3							100	1	1							
			L2T2R3		10	27	27	*Lmono*	-	+	*Lmono*	250	250	10	39	39	+	*Lmono*	-	+	*Lmono*	360	370
					100	0	0							100	1	2							
			L2T2R4		10	32	34	*Lmono*	-	+	*Lmono*	320	340	10	26	30	+	*Lmono*	-	+	*Lmono*	260	300
					100	3	3							100	3	3							
			L2T2R5		10	27	28	*Lmono*	-	+	*Lmono*	260	270	10	30	32	+	*Lmono*	-	+	*Lmono*	290	310
					100	2	2							100	2	2							
			L2T3R1	3000	100	12	12	*Lmono*	-	+	*Lmono*	1300	1300	100	24	25	+	*Lmono*	-	+	*Lmono*	2300	2400
					1000	2	2							1000	1	1							
			L2T3R2		100	15	15	*Lmono*	-	+	*Lmono*	1500	1500	100	17	17	+	*Lmono*	-	+	*Lmono*	1700	1700
					1000	2	2							1000	2	2							
			L2T3R3		100	14	14	*Lmono*	-	+	*Lmono*	1500	1600	100	10	12	+	*Lmono*	-	+	*Lmono*	1100	1300
					1000	2	2							1000	2	2							
			L2T3R4		100	21	24	*Lmono*	-	+	*Lmono*	2000	2300	100	23	23	+	*Lmono*	-	+	*Lmono*	2300	2300
					1000	1	1							1000	2	2							
			L2T3R5		100	24	26	*Lmono*	-	+	*Lmono*	2400	2600	100	20	20	+	*Lmono*	-	+	*Lmono*	1900	1900
					1000	2	3							1000	1	1							

Matrix (category)	Total viable count (CFU/g or mL)	Code strain/ strain/origin	Lot	Level (CFU/g)	Reference method: NF ISO 11290-2								Alternative method: RAPID'*L.mono*								
					Dilution	CFU/plate		Confirmation				Result (CFU/g or mL)		Dilution	CFU/plate		Confirmation 1	Confirmation 2				Result (CFU/g or mL)	
						24h	48h	β Hemolysis	D Xyl	L Rham	Identification	24h	48h		22h	48h	Rhamnose test	β Hemolysis	D Xyl	L Rham	Identification	22h	48h
Mix salad: "Piemontese"	6.00E+01	LIS.4.46 / *Listeria monocytogenes* 3a / Sandwich	L1T1R1	100	10	12	17	*Lmono*	-	+	*Lmono*	120	160	10	12	16	+	*Lmono*	-	+	*Lmono*	110	160
					100	1	1							100	0	1							
			L1T1R2		10	13	13	*Lmono*	-	+	*Lmono*	130	140	10	6	10	+	*Lmono*	-	+	*Lmono*	55 Ne	100
					100	1	2							100	0	1							
			L1T1R3		10	10	13	*Lmono*	-	+	*Lmono*	90	120	10	11	16	+	*Lmono*	-	+	*Lmono*	100	160
					100	0	0							100	0	2							
			L1T1R4		10	11	18	*Lmono*	-	+	*Lmono*	100	160	10	10	13	+	*Lmono*	-	+	*Lmono*	90	120
					100	0	0							100	0	0							
			L1T1R5		10	12	14	*Lmono*	-	+	*Lmono*	110	130	10	11	15	+	*Lmono*	-	+	*Lmono*	110	160
					100	0	0							100	1	2							
			L1T2R1	500	10	14	41	*Lmono*	-	+	*Lmono*	170	450	10	18	34	+	*Lmono*	-	+	*Lmono*	180	340
					100	5	8							100	2	3							
			L1T2R2		10	15	43	*Lmono*	-	+	*Lmono*	150	410	10	21	44	+	*Lmono*	-	+	*Lmono*	220	350
					100	1	2							100	3	5							
			L1T2R3		10	11	39	*Lmono*	-	+	*Lmono*	120	390	10	23	38	+	*Lmono*	-	+	*Lmono*	230	360
					100	2	4							100	2	2							
			L1T2R4		10	9	40	*Lmono*	-	+	*Lmono*	100 Ne	400	10	12	38	+	*Lmono*	-	+	*Lmono*	120	370
					100	2	4							100	1	3							
			L1T2R5		10	10	40	*Lmono*	-	+	*Lmono*	90	400	10	16	30	+	*Lmono*	-	+	*Lmono*	160	290
					100	0	4							100	1	2							
			L1T3R1	3000	100	11	25	*Lmono*	-	+	*Lmono*	1200	2500	10	>150	>150	+	*Lmono*	-	+	*Lmono*	1400	2500
					1000	2	3							100	14	25							
			L1T3R2		100	10	25	*Lmono*	-	+	*Lmono*	900	2400	100	13	28	+	*Lmono*	-	+	*Lmono*	1200	2500
					1000	0	1							1000	0	0							
			L1T3R3		100	17	23	*Lmono*	-	+	*Lmono*	1600	2300	100	12	18	+	*Lmono*	-	+	*Lmono*	1300	1900
					1000	1	2							1000	2	3							
			L1T3R4		100	9	20	*Lmono*	-	+	*Lmono*	818 Ne	1900	100	12	20	+	*Lmono*	-	+	*Lmono*	1100	1900
					1000	0	1							1000	0	1							
			L1T3R5		100	14	20	*Lmono*	-	+	*Lmono*	1400	2000	100	19	29	+	*Lmono*	-	+	*Lmono*	1700	2700
					1000	1	2							1000	0	1							

Matrix (category)	Total viable count (CFU/g or mL)	Code strain/ strain/origin	Lot	Level (CFU/g)	Reference method: NF ISO 11290-2								Alternative method: RAPID'*L.mono*								
					Dilution	CFU/plate		Confirmation				Result (CFU/g or mL)		Dilution	CFU/plate		Confirmation 1	Confirmation 2				Result (CFU/g or mL)	
						24h	48h	β Hemolysis	D Xyl	L Rham	Identification	24h	48h		22h	48h	Rhamnose test	β Hemolysis	D Xyl	L Rham	Identification	22h	48h
Mix salad: "Piemontese"	6.00E+01	LIS.4.46 / *Listeria monocytogenes* 3a / Sandwich	L2T1R1	100	10	13	19	*Lmono*	-	+	*Lmono*	120	170	10	18	19	+	*Lmono*	-	+	*Lmono*	160	170
					100	0	0							100	0	0							
			L2T1R2		10	13	15	*Lmono*	-	+	*Lmono*	130	150	10	16	18	+	*Lmono*	-	+	*Lmono*	160	170
					100	1	1							100	1	1							
			L2T1R3		10	14	14	*Lmono*	-	+	*Lmono*	130	130	10	15	17	+	*Lmono*	-	+	*Lmono*	140	160
					100	0	0							100	0	0							
			L2T1R4		10	15	18	*Lmono*	-	+	*Lmono*	140	160	10	18	18	+	*Lmono*	-	+	*Lmono*	160	160
					100	0	0							100	0	0							
			L2T1R5		10	14	19	*Lmono*	-	+	*Lmono*	130	180	10	13	16	+	*Lmono*	-	+	*Lmono*	130	160
					100	0	1							100	1	1							
			L2T2R1	500	10	22	34	*Lmono*	-	+	*Lmono*	220	350	10	25	35	+	*Lmono*	-	+	*Lmono*	260	360
					100	2	4							100	4	4							
			L2T2R2		10	25	38	*Lmono*	-	+	*Lmono*	230	360	10	25	30	+	*Lmono*	-	+	*Lmono*	260	300
					100	0	1							100	3	3							
			L2T2R3		10	27	43	*Lmono*	-	+	*Lmono*	280	450	10	25	34	+	*Lmono*	-	+	*Lmono*	240	330
					100	4	6							100	1	2							
			L2T2R4		10	40	57	*Lmono*	-	+	*Lmono*	430	580	10	24	34	+	*Lmono*	-	+	*Lmono*	250	350
					100	7	7							100	3	4							
			L2T2R5		10	20	35	*Lmono*	-	+	*Lmono*	210	380	10	27	34	+	*Lmono*	-	+	*Lmono*	270	340
					100	3	7							100	3	3							
			L2T3R1	3000	100	4	19	*Lmono*	-	+	*Lmono*	364 Ne	1700	100	12	21	+	*Lmono*	-	+	*Lmono*	1200	2200
					1000	0	0							1000	1	3							
			L2T3R2		100	5	24	*Lmono*	-	+	*Lmono*	545 Ne	2300	100	17	32	+	*Lmono*	-	+	*Lmono*	1700	3100
					1000	1	1							1000	2	2							
			L2T3R3		100	6	21	*Lmono*	-	+	*Lmono*	636 Ne	2200	100	14	25	+	*Lmono*	-	+	*Lmono*	1400	2500
					1000	1	3							1000	1	3							
			L2T3R4		100	7	25	*Lmono*	-	+	*Lmono*	727 Ne	2500	100	16	28	+	*Lmono*	-	+	*Lmono*	1500	2700
					1000	1	2							1000	0	2							
			L2T3R5		100	9	21	*Lmono*	-	+	*Lmono*	818 Ne	2100	100	12	21	+	*Lmono*	-	+	*Lmono*	1300	2200
					1000	0	2							1000	2	3							

Matrix (category)	Total viable count (CFU/g or mL)	Code strain/ strain/origin	Lot	Level (CFU/g)	Reference method: NF ISO 11290-2								Alternative method: RAPID'*L.mono*								
					Dilution	CFU/plate		Confirmation				Result (CFU/g or mL)		Dilution	CFU/plate		Confirmation 1	Confirmation 2				Result (CFU/g or mL)	
						24h	48h	β Hemolysis	D Xyl	L Rham	Identification	24h	48h		22h	48h	Rhamnose test	β Hemolysis	D Xyl	L Rham	Identification	22h	48h
Process water: fishmonger's	4.30E+03	LIS.4.2 / *Listeria monocytogenes* / environment	L1T1R1	100	10	15	15	*Lmono*	-	+	*Lmono*	160	160	10	8	12	+	*Lmono*	-	+	*Lmono*	91 Ne	130
					100	2	2							100	2	2							
			L1T1R2		10	9	17	*Lmono*	-	+	*Lmono*	91 Ne	160	10	6	15	+	*Lmono*	-	+	*Lmono*	64 Ne	150
					100	1	1							100	1	1							
			L1T1R3		10	8	18	*Lmono*	-	+	*Lmono*	100 Ne	190	10	5	12	+	*Lmono*	-	+	*Lmono*	55 Ne	120
					100	3	3							100	1	1							
			L1T1R4		10	6	20	*Lmono*	-	+	*Lmono*	55 Ne	200	10	16	16	+	*Lmono*	-	+	*Lmono*	160	160
					100	0	2							100	1	1							
			L1T1R5		10	8	15	*Lmono*	-	+	*Lmono*	82 Ne	150	10	10	18	+	*Lmono*	-	+	*Lmono*	100	170
					100	1	1							100	1	1							
			L1T2R1	500	10	15	51	*Lmono*	-	+	*Lmono*	210	540	10	36	47	+	*Lmono*	-	+	*Lmono*	360	460
					100	8	8							100	4	4							
			L1T2R2		10	38	52	*Lmono*	-	+	*Lmono*	370	500	10	34	64	+	*Lmono*	-	+	*Lmono*	360	640
					100	3	3							100	6	6							
			L1T2R3		10	42	54	*Lmono*	-	+	*Lmono*	440	550	10	41	46	+	*Lmono*	-	+	*Lmono*	410	450
					100	6	6							100	4	4							
			L1T2R4		10	57	57	*Lmono*	-	+	*Lmono*	580	580	10	44	44	+	*Lmono*	-	+	*Lmono*	430	430
					100	7	7							100	3	3							
			L1T2R5		10	49	49	*Lmono*	-	+	*Lmono*	500	500	10	64	64	+	*Lmono*	-	+	*Lmono*	630	630
					100	6	6							100	5	5							
			L1T3R1	3000	100	34	34	*Lmono*	-	+	*Lmono*	3200	3200	100	30	30	+	*Lmono*	-	+	*Lmono*	3000	3000
					1000	1	1							1000	3	3							
			L1T3R2		100	34	34	*Lmono*	-	+	*Lmono*	3300	3300	100	30	30	+	*Lmono*	-	+	*Lmono*	3100	3100
					1000	2	2							1000	4	4							
			L1T3R3		100	30	30	*Lmono*	-	+	*Lmono*	2800	2800	100	32	32	+	*Lmono*	-	+	*Lmono*	3100	3100
					1000	1	1							1000	2	2							
			L1T3R4		100	34	34	*Lmono*	-	+	*Lmono*	3400	3400	100	27	27	+	*Lmono*	-	+	*Lmono*	2700	2700
					1000	3	3							1000	3	3							
			L1T3R5		100	29	29	*Lmono*	-	+	*Lmono*	2800	2800	100	38	38	+	*Lmono*	-	+	*Lmono*	3600	3600
					1000	2	2							1000	2	2							

Matrix (category)	Total viable count (CFU/g or mL)	Code strain/ strain/origin	Lot	Level (CFU/g)	Reference method: NF ISO 11290-2								Alternative method: RAPID'*L.mono*								
					Dilution	CFU/plate		Confirmation				Result (CFU/g or mL)		Dilution	CFU/plate		Confirmation 1	Confirmation 2				Result (CFU/g or mL)	
						24h	48h	β Hemolysis	D Xyl	L Rham	Identification	24h	48h		22h	48h	Rhamnose test	β Hemolysis	D Xyl	L Rham	Identification	22h	48h
Process water: fishmonger's (Environmental samples)	4.30E+03	LIS.4.2 / *Listeria monocytogenes* / environment	L2T1R1	100	10	19	19	*Lmono*	-	+	*Lmono*	190	190	10	13	13	+	*Lmono*	-	+	*Lmono*	150	150
					100	2	2							100	3	3							
			L2T1R2		10	19	19	*Lmono*	-	+	*Lmono*	200	200	10	26	26	+	*Lmono*	-	+	*Lmono*	250	250
					100	3	3							100	1	1							
			L2T1R3		10	16	16	*Lmono*	-	+	*Lmono*	160	160	10	16	16	+	*Lmono*	-	+	*Lmono*	160	160
					100	2	2							100	2	2							
			L2T1R4		10	18	18	*Lmono*	-	+	*Lmono*	190	190	10	11	11	+	*Lmono*	-	+	*Lmono*	120	120
					100	3	3							100	2	2							
			L2T1R5		10	11	11	*Lmono*	-	+	*Lmono*	110	110	10	10	10	+	*Lmono*	-	+	*Lmono*	110	110
					100	1	1							100	2	2							
			L2T2R1	500	10	53	53	*Lmono*	-	+	*Lmono*	550	550	10	44	44	+	*Lmono*	-	+	*Lmono*	440	440
					100	7	7							100	4	4							
			L2T2R2		10	61	61	*Lmono*	-	+	*Lmono*	600	600	10	45	45	+	*Lmono*	-	+	*Lmono*	450	450
					100	5	5							100	5	5							
			L2T2R3		10	47	47	*Lmono*	-	+	*Lmono*	460	460	10	33	33	+	*Lmono*	-	+	*Lmono*	330	330
					100	4	4							100	3	3							
			L2T2R4		10	54	54	*Lmono*	-	+	*Lmono*	550	550	10	47	47	+	*Lmono*	-	+	*Lmono*	460	460
					100	6	6							100	4	4							
			L2T2R5		10	50	50	*Lmono*	-	+	*Lmono*	530	530	10	61	61	+	*Lmono*	-	+	*Lmono*	590	590
					100	8	8							100	4	4							
			L2T3R1	3000	100	25	25	*Lmono*	-	+	*Lmono*	2600	2600	100	18	18	+	*Lmono*	-	+	*Lmono*	1700	1700
					1000	3	3							1000	1	1							
			L2T3R2		100	31	31	*Lmono*	-	+	*Lmono*	3300	3300	100	37	37	+	*Lmono*	-	+	*Lmono*	3500	3500
					1000	5	5							1000	1	1							
			L2T3R3		100	28	28	*Lmono*	-	+	*Lmono*	2300	2300	100	27	27	+	*Lmono*	-	+	*Lmono*	2600	2600
					1000	2	2							1000	2	2							
			L2T3R4		100	38	38	*Lmono*	-	+	*Lmono*	3600	3600	100	23	23	+	*Lmono*	-	+	*Lmono*	2300	2300
					1000	2	2							1000	2	2							
			L2T3R5		100	29	29	*Lmono*	-	+	*Lmono*	2900	2900	100	29	29	+	*Lmono*	-	+	*Lmono*	2700	2700
					1000	3	3							1000	1	1							

Appendix 8 – Accuracy profile: summarized results

After 22 h incubation time

(Food) Category 1	Category 1- Meat products
(Food) Type 1	Ground beef 15% Fat - 22h

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
L1T1R1-L1T1R5	Ground beef 15% Fat	low	100	120	82	100	110	64	45	100	90	73
L2T1R1-L2T1R5	Ground beef 15% Fat	low	170	150	91	160	91	170	120	91	120	82
L1T2R1-L1T2R5	Ground beef 15% Fat	intermediate	390	530	440	520	480	340	230	230	210	350
L2T2R1-L2T2R5	Ground beef 15% Fat	intermediate	460	520	390	580	370	430	380	340	240	340
L1T3R1-L1T3R5	Ground beef 15% Fat	high	3000	2700	2700	3600	3400	3200	3400	2600	3300	3500
L2T3R1-L2T3R5	Ground beef 15% Fat	high	2800	3200	3700	3000	3500	4400	3400	3200	3500	3200

(Food) Category 2	Category 2 - Dairy products
(Food) Type 2	Raw milk cheese - 22h

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
L1T1R1-L1T1R5	Raw milk cheese	low	160	110	120	110	180	110	100	55	45	160
L2T1R1-L2T1R5	Raw milk cheese	low	130	140	110	150	170	91	73	110	160	140
L1T2R1-L1T2R5	Raw milk cheese	intermediate	630	560	510	530	480	420	530	410	310	260
L2T2R1-L2T2R5	Raw milk cheese	intermediate	490	410	540	460	630	360	360	380	500	500
L1T3R1-L1T3R5	Raw milk cheese	high	2300	2800	2800	2500	2100	3300	2000	2000	2500	2600
L2T3R1-L2T3R5	Raw milk cheese	high	2900	2400	2700	2900	1900	3300	1800	2600	2800	2200

(Food) Category 3	Category 3 - Seafood products
(Food) Type 3	Whiting filet - 22h

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
L1T1R1-L1T1R5	Whiting filet	low	110	130	130	170	90	120	130	160	130	130
L2T1R1-L2T1R5	Whiting filet	low	130	140	140	170	130	150	140	90	90	120
L1T2R1-L1T2R5	Whiting filet	intermediate	480	520	610	540	590	600	540	530	690	660
L2T2R1-L2T2R5	Whiting filet	intermediate	560	650	660	560	530	460	440	440	580	560
L1T3R1-L1T3R5	Whiting filet	high	3800	3700	2500	4500	3500	4200	3500	2500	3800	3700
L2T3R1-L2T3R5	Whiting filet	high	2900	3900	5000	4500	2800	3100	4400	3300	3300	2600

(Food) Category 4	Category 4 - Vegetables products
(Food) Type 4	Gratted carrot - 22h

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
L1T1R1-L1T1R5	Gratted carrot	low	100	90	110	110	100	82	82	110	82	90
L2T1R1-L2T1R5	Gratted carrot	low	73	150	120	100	160	120	120	110	73	82
L1T2R1-L1T2R5	Gratted carrot	intermediate	320	290	330	360	420	280	250	260	340	280
L2T2R1-L2T2R5	Gratted carrot	intermediate	460	310	250	340	270	260	250	360	260	290
L1T3R1-L1T3R5	Gratted carrot	high	1800	2900	1500	2500	1800	2100	1800	1800	2500	1400
L2T3R1-L2T3R5	Gratted carrot	high	1300	1500	1500	2000	2400	2300	1700	1100	2300	1900

(Food) Category 5	Category 5 - Composite foods
(Food) Type 5	Piemontaise - 22h

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
L1T1R1-L1T1R5	Piemontaise	low	160	140	120	160	130	110	55	100	90	110
L2T1R1-L2T1R5	Piemontaise	low	170	150	130	160	180	160	160	140	160	130
L1T2R1-L1T2R5	Piemontaise	intermediate	450	410	390	400	400	180	220	230	120	160
L2T2R1-L2T2R5	Piemontaise	intermediate	350	360	450	580	380	260	260	240	250	270
L1T3R1-L1T3R5	Piemontaise	high	2500	2400	2300	1900	2000	1400	1200	1300	1100	1700
L2T3R1-L2T3R5	Piemontaise	high	1700	2300	2200	2500	2100	1200	1700	1400	1500	1300

(Food) Category 6	Category 6 - Environmental samples
(Food) Type 6	Process water: fishmonger's - 22h

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
L1T1R1-L1T1R5	Process water	low	160	160	190	200	150	91	64	55	160	100
L2T1R1-L2T1R5	Process water	low	190	200	160	190	110	150	250	160	120	110
L1T2R1-L1T2R5	Process water	intermediate	540	500	550	580	500	360	360	410	430	630
L2T2R1-L2T2R5	Process water	intermediate	550	600	460	550	530	440	450	330	460	590
L1T3R1-L1T3R5	Process water	high	3200	3300	2800	3400	2800	3000	3100	3100	2700	3600
L2T3R1-L2T3R5	Process water	high	2600	3300	2300	3600	2900	1700	3500	2600	2300	2700

After 48 h incubation time

(Food) Category 1	Category 1- Meat products
(Food) Type 1	Ground beef 15% Fat - 48h

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
L1T1R1-L1T1R5	Ground beef 15% Fat	low	100	120	82	100	110	91	73	110	160	91
L2T1R1-L2T1R5	Ground beef 15% Fat	low	170	150	91	160	91	170	140	100	130	100
L1T2R1-L1T2R5	Ground beef 15% Fat	intermediate	390	530	440	520	480	400	260	280	260	430
L2T2R1-L2T2R5	Ground beef 15% Fat	intermediate	460	520	390	580	370	500	410	470	330	360
L1T3R1-L1T3R5	Ground beef 15% Fat	high	3000	2700	2700	3600	3400	3200	2600	2600	3300	3500
L2T3R1-L2T3R5	Ground beef 15% Fat	high	2800	3200	3700	3000	3500	4500	3500	3200	3500	3200

(Food) Category 2	Category 2 - Dairy products
(Food) Type 2	Raw milk cheese - 48h

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
L1T1R1-L1T1R5	Raw milk cheese	low	160	110	120	110	180	140	110	180	100	180
L2T1R1-L2T1R5	Raw milk cheese	low	130	140	110	150	170	140	110	120	160	140
L1T2R1-L1T2R5	Raw milk cheese	intermediate	630	560	510	530	480	540	570	500	410	560
L2T2R1-L2T2R5	Raw milk cheese	intermediate	490	410	540	460	630	360	360	380	500	500
L1T3R1-L1T3R5	Raw milk cheese	high	2300	2800	2800	2500	2100	3500	2200	2400	2500	2800
L2T3R1-L2T3R5	Raw milk cheese	high	2900	2400	2700	2900	1900	3300	1800	2600	2800	2200

(Food) Category 3	Category 3 - Seafood products
(Food) Type 3	Whiting filet - 48h

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
L1T1R1-L1T1R5	Whiting filet	low	110	130	130	170	90	120	130	160	130	130
L2T1R1-L2T1R5	Whiting filet	low	130	140	140	170	130	150	140	90	90	120
L1T2R1-L1T2R5	Whiting filet	intermediate	480	520	610	540	590	600	540	530	690	660
L2T2R1-L2T2R5	Whiting filet	intermediate	560	650	660	560	530	460	440	440	580	560
L1T3R1-L1T3R5	Whiting filet	high	3800	3700	2500	4500	3500	4200	3500	2500	3800	3700
L2T3R1-L2T3R5	Whiting filet	high	2900	3900	5000	4500	2800	3100	4400	3300	3300	2600

(Food) Category 4	Category 4 - Vegetables products
(Food) Type 4	Gratted carrot - 48h

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
L1T1R1-L1T1R5	Gratted carrot	low	100	90	110	110	100	100	100	110	110	90
L2T1R1-L2T1R5	Gratted carrot	low	73	150	120	100	160	120	140	160	110	120
L1T2R1-L1T2R5	Gratted carrot	intermediate	320	290	330	360	420	310	280	260	340	310
L2T2R1-L2T2R5	Gratted carrot	intermediate	460	310	250	340	270	360	270	370	300	310
L1T3R1-L1T3R5	Gratted carrot	high	1800	2900	1500	2500	1800	2200	2600	1900	2500	1400
L2T3R1-L2T3R5	Gratted carrot	high	1300	1500	1500	2000	2400	2400	1700	1300	2300	1900

(Food) Category 5	Category 5 - Composite foods
(Food) Type 5	Piemontaise - 48h

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
L1T1R1-L1T1R5	Piemontaise	low	160	140	120	160	130	160	100	160	120	160
L2T1R1-L2T1R5	Piemontaise	low	170	150	130	160	180	170	170	160	160	160
L1T2R1-L1T2R5	Piemontaise	intermediate	450	410	390	400	400	340	350	360	370	290
L2T2R1-L2T2R5	Piemontaise	intermediate	350	360	450	580	380	360	300	330	350	340
L1T3R1-L1T3R5	Piemontaise	high	2500	2400	2300	1900	2000	2500	2500	1900	1900	2700
L2T3R1-L2T3R5	Piemontaise	high	1700	2300	2200	2500	2100	2200	3100	2500	2700	2200

(Food) Category 6	Category 6 - Environmental samples
(Food) Type 6	Process water: fishmonger's - 48h

			Reference method result					Alternative method result				
Sample Name	(Food) item	Level	rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
L1T1R1-L1T1R5	Process water	low	160	160	190	200	150	130	150	120	160	170
L2T1R1-L2T1R5	Process water	low	190	200	160	190	110	150	250	160	120	110
L1T2R1-L1T2R5	Process water	intermediate	540	500	550	580	500	460	640	450	430	630
L2T2R1-L2T2R5	Process water	intermediate	550	600	460	550	530	440	450	330	460	590
L1T3R1-L1T3R5	Process water	high	3200	3300	2800	3400	2800	3000	3100	3100	2700	3600
L2T3R1-L2T3R5	Process water	high	2600	3300	2300	3600	2900	1700	3500	2600	2300	2700

Appendix 9 – Inclusivity / Exclusivity: raw data (IPL 2001)

NIA : no information available

INCLUSIVITY						
Study	**No**	**Strain**	**Origin**	**Colony on RAPID'*L.mono* (48 h)**		**Result (*L. monocytogenes*)**
				Colour	Aspect	
IPL 1997	1	*Listeria monocytogenes* 1/2 a (85 strains)	NIA	Blue	Typical	+
IPL 1999	2	*Listeria monocytogenes* 1/2a	NIA	Blue	Typical	+
IPL 1997	3	*Listeria monocytogenes* 1/2 b (26 strains)	NIA	Blue	Typical	+
IPL 1999	4	*Listeria monocytogenes* 1/2 b	NIA	Blue	Typical	+
IPL 1997	5	*Listeria monocytogenes* 1/2 c (11 strains)	NIA	Blue	Typical	+
IPL 1999	6	*Listeria monocytogenes* 1/2	NIA	Blue	Typical	+
IPL 1997	7	*Listeria monocytogenes* 3a	NIA	White	/	-
IPL 1997	8	*Listeria monocytogenes* 3a	NIA	Blue	Typical	+
IPL 1997	9	*Listeria monocytogenes* 3b	NIA	Blue	Typical	+
IPL 1997	10	*Listeria monocytogenes* 3c	NIA	Blue	Typical	+
IPL 1997	11	*Listeria monocytogenes* 4a	NIA	Blue	Typical	+
IPL 1997	12	*Listeria monocytogenes* 4b (41 strains)	NIA	Blue	Typical	+
IPL 1998	13	*Listeria monocytogenes* 4b	Salad	Blue	Typical	+
IPL 1999	14	*Listeria monocytogenes* 4b	NIA	Blue	Typical	+
IPL 1997	15	*Listeria monocytogenes* 4c	NIA	Blue	Typical	+
IPL 1997	16	*Listeria monocytogenes* 4d	NIA	Blue	Typical	+
IPL 1997	17	*Listeria monocytogenes* 4e	NIA	Blue	Typical	+
IPL 1997	18	*Listeria monocytogenes* 7	NIA	Blue	Typical	+
IPL 1998	19	*Listeria monocytogenes*	Ground beef	Blue	Typical	+
IPL 1998	20	*Listeria monocytogenes*	ATCC 19115	Blue	Typical	+
IPL 1998	21	*Listeria monocytogenes*	Cheese (Brie de Meaux)	Blue	Typical	+
IPL 1998	22	*Listeria monocytogenes*	Scott A	Blue	Typical	+
IPL 1998	23	*Listeria monocytogenes*	Raw meat	Blue	Typical	+
IPL 1998	24	*Listeria monocytogenes*	Ground beef	Blue	Typical	+
IPL 1998	25	*Listeria monocytogenes*	Smoked salmon	Blue	Typical	+

EXCLUSIVITY								
Study	**No**	**Strain**			**Origin**	**Colony on RAPID'*L.mono*' (48 h)**		**Result (*L. monocytogenes*)**
						Colour	Aspect	
IPL 1997	1	*Listeria*	*innocua*	6a (8 strains)	NIA	White	/	-
IPL 1997	2	*Listeria*	*innocua*	6b (3 strains)	NIA	White	/	-
IPL 1997	3	*Listeria*	*innocua*	4ab	NIA	White	/	-
IPL 1998	4	*Listeria*	*innocua*		Chicken legs	White	Small colonies	-
IPL 1998	5	*Listeria*	*innocua*		Ground beef	White	Small colonies	-
IPL 1998	6	*Listeria*	*innocua*		Cheese	White	Small colonies	-
IPL 1998	7	*Listeria*	*innocua*		Ground beef	White	Small colonies	-
IPL 1999	8	*Listeria*	*innocua*		NIA	White	Small colonies	-
IPL 1999	9	*Listeria*	*innocua*		NIA	White	Small colonies	-
IPL 1997	10	*Listeria*	*ivanovii* subsp ivanovii	5 (5 strains)	NIA	Blue with a yelllow	/	-
IPL 1997	11	*Listeria*	*ivanovii subsp londoniensis*	5 (5 strains)	NIA	Blue with a yelllow	/	-
IPL 1998	12	*Listeria*	*ivanovii*		Collection	Blue with a yelllow	Small colonies	-
IPL 1997	13	*Listeria*	*seeligeri*	1/2 b (4 strains)	NIA	Yellow	/	-
IPL 1997	14	*Listeria*	*seeligeri*	6b (3 strains)	NIA	Yellow	/	-
IPL 1997	15	*Listeria*	*seeligeri*	4c (2 strains)	NIA	Yellow	/	-
IPL 1997	16	*Listeria*	*seeligeri*		NIA	Yellow	/	-
IPL 1997	17	*Listeria*	*welshimeri*	4c (2 strains)	NIA	Pale yellow	/	-
IPL 1997	18	*Listeria*	*welshimeri*	6a (3 strains)	NIA	Pale yellow	/	-
IPL 1997	19	*Listeria*	*welshimeri*	6b (2 strains)	NIA	Pale yellow	/	-
IPL 1997	20	*Listeria*	*welshimeri*	(3 strains)	NIA	Pale yellow	/	-
IPL 1998	21	*Listeria*	*welshimeri*		Ground beef	Pale yellow	Small colonies	-
IPL 1997	22	*Listeria*	*grayi*		NIA	White	/	-
IPL 1998	23	*Bacillus*	*cereus*		Ground beef	Pink with purple center	Not typical	-
IPL 1998	24	*Bacillus*	*cereus*		Milk products	Light pink	Not typical	-
IPL 1998	25	*Bacillus*	*cereus*		Frozen vegetables	Pink	Not typical	-

EXCLUSIVITY							
Study	**No**	**Strain**		**Origin**	**Colony on RAPID'*L.mono*' (48 h)**		**Result (*L. monocytogenes*)**
					Colour	Aspect	
IPL 1998	26	*Bacillus*	*cereus*	Milk products	Pink with purple center	Not typical	-
IPL 1998	27	*Bacillus*	*cereus*	Flour	Pink	Not typical	-
IPL 1998	28	*Bacillus*	*cereus*	Frozen vegetables	Pink with purple center	Not typical	-
IPL 1999	29	*Bacillus*	*cereus*	NIA	Pink with purple center	Not typical	-
IPL 1999	30	*Bacillus*	*cereus*	NIA	Pink	Not typical	-
IPL 1998	31	*Bacillus*	*subtilis*	Raw bread dough	White	Not typical	-
IPL 1998	32	*Bacillus*	*megaterium*	Ground beef	∅	/	-
IPL 1998	33	*Bacillus*	*megaterium*	Milk products	∅	/	-
IPL 1998	34	*Bacillus*	*pumilus*	NIA	Pink-orange	Not typical	-
IPL 1998	35	*Staphylococcus*	*aureus*	Milk products	∅	/	-
IPL 1998	36	*Staphylococcus*	*aureus*	Milk products	∅	/	-
IPL 1998	37	*Staphylococcus*	*aureus*	Milk products	∅	/	-
IPL 1998	38	*Staphylococcus*	*aureus*	Milk products	∅	/	-
IPL 1998	39	*Staphylococcus*	*aureus*	Ground beef	∅	/	-
IPL 1999	40	*Staphylococcus*	*aureus*	NIA	Pink	/	-
IPL 1998	41	*Staphylococcus*	*epidermidis*	Ground beef	White	/	-
IPL 1998	42	*Staphylococcus*	*epidermidis*	Ground beef	∅	/	-
IPL 1999	43	*Staphylococcus*	*cohnii*	NIA	White	Not typical (very small colonies)	-
IPL 1998	44	*Enterococcus*	*faecalis*	Ground beef	White translucide	/	-
IPL 1999	45	*Enterococcus*	*faecalis*	NIA	∅	/	-
IPL 1999	46	*Enterococcus*	*faecalis*	NIA	∅	/	-
IPL 1999	47	*Enterococcus*	*faecalis*	NIA	White	Not typical (very small colonies)	-
IPL 1999	48	*Enterococcus*	*faecalis*	NIA	White	Not typical (very small colonies)	-
IPL 1998	49	*Enterococcus*	*durans*	Ground beef	∅	/	-

EXCLUSIVITY							
Study	**No**	**Strain**			**Origin**	**Colony on RAPID'*L.mono*' (48 h)**		**Result (*L. monocytogenes*)**
						Colour	Aspect	
IPL 1999	50	*Enterococcus*	*sp.*		NIA	∅	/	-
IPL 1998	51	*Lactobacillus*	*plantarum*		Milk products	∅	/	-
IPL 1998	52	*Lactobacillus*	*lactis lactis*		Milk products	∅	/	-
IPL 1998	53	*Lactobacillus*	*casei*		Milk products	∅	/	-
IPL 1998	54	*Lactobacillus*	*fermentum*		Ground beef	∅	/	-
IPL 1998	55	*Leuconostoc*	*mesenteroïdes*		Raw bread dough	∅	/	-
IPL 1998	56	*Rhodococcus*			NIA	∅	/	-
IPL 1998	57	*Brochotrix*			NIA	∅	/	-
IPL 1998	58	*Clostridium*	*perfringens*		Collection	∅	/	-
IPL 1998	59	*Escherichia*	*coli*	O157	CIS 4288	Orange	/	-
IPL 1998	60	*Salmonella*	Typhimurium		Ground beef	Orange	/	-
IPL 1998	61	*Saccharomyces*	*cerevisiae*		Milk products	∅	/	-
IPL 1998	62	*Rhodotorula*	*rubra*		Cheese	∅	/	-
IPL 1998	63	*Saccharomyces*	*cerevisiae*		Biscuit	∅	/	-
IPL 1998	64	*Candida*	*parapsilosis*		Juice	∅	/	-
IPL 1998	65	*Candida*	*parapsilosis*		Milk products	White	/	-

Appendix 10 – Extension for confirmation protocols (rhamnose test)

IPL Legend

xx/xx: first test / second test

R (pink)= negative test O (orange)= positive test V = purple

Inclusivity

Strains		Origin	Agar	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C then 24h at RT°	24h at 37°C then 48h at RT°	Test iQ Check L.mono
L4	*Listeria monocytogenes* 1/2a	ATCC 35152	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L5	*Listeria monocytogenes* 1/2a	Let us lard smoked salmon	RLM	- / P	-/+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L6	*Listeria monocytogenes* 1/2a	Pizza	RLM	P	+	+	+	+	+	+	+	+
			TSA	- / P	-/+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L7	*Listeria monocytogenes* 1/2a	Munster eats	RLM	-/O	P/+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L9	*Listeria monocytogenes* 1/2a	Munster eats	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L10	*Listeria monocytogenes* 1/2a	Rillettes	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L11	*Listeria monocytogenes* 1/2a	Munster eats	RLM	O	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L12	*Listeria monocytogenes* 1/2a	Smoked salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L13	*Listeria monocytogenes* 1/2b	Pork's ear	RLM	-/O	P/+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L14	*Listeria monocytogenes* 1/2c	Minced beef	RLM	-	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	-/+	+	+	+	-/+	-/+	
L15	*Listeria monocytogenes* 1/2c	Beef MP	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L16	*Listeria monocytogenes* 1/2c	Minced beef	RLM	-/O	-/+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L17	*Listeria monocytogenes* 1/2c	Meat of pork belly	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L18	*Listeria monocytogenes* 1/2c	Munster eats	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	-/+	+	+	+	-/+	-/+	
L20	*Listeria monocytogenes* 1/2	Cracks of smoked salmon	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L21	*Listeria monocytogenes* 1/2	Poitrine salée	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	-	O	+	+	+	+	+	+	
L22	*Listeria monocytogenes* 1/2	Lardons	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L23	*Listeria monocytogenes* 1/2	Salty meat of pork belly	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L24	*Listeria monocytogenes* 1/2	Crystallized sirloin	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L25	*Listeria monocytogenes* 1/2	Ham	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	P	+	-/+	+	+	+	-/+	-/+	
L26	*Listeria monocytogenes* 1/2	Sausage	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L27	*Listeria monocytogenes* 1/2	Sausage	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L28	*Listeria monocytogenes* 1/2c	Environment (surface)	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L29	*Listeria monocytogenes* 1/2	Potatoes	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L30	*Listeria monocytogenes* 1/2	Yeast	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L31	*Listeria monocytogenes* 1/2	Flat-leaved parsley	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L32	*Listeria monocytogenes* 4b	Munster eats	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L33	*Listeria monocytogenes* 4b	ATCC 19115	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L34	*Listeria monocytogenes*	Yeast	RLM	O	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L35	*Listeria monocytogenes*	Brie de Meaux	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	

Strains		Origin	Agar	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C then 24h at RT°	24h at 37°C then 48h at RT°	Test IQ Check L.mono
L36	Listeria monocytogenes	Salt pork	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L37	Listeria monocytogenes 1/2b	Raw milk Marolle	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L38	Listeria monocytogenes	Raw milk cheese Coulommier	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L39	Listeria monocytogenes	Salami ham	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L40	Listeria monocytogenes 1/2a	Munster eats	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L42	Listeria monocytogenes 1/2a	Chicken breast	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L43	Listeria monocytogenes 1/2a	Minced beef	RLM	P	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L44	Listeria monocytogenes 1/2a	Sausage	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L45	Listeria monocytogenes 1/2a	Rabbit terrine hazelnut	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L47	Listeria monocytogenes 1/2a	Fried potatoes	RLM	-/P	P/+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L48	Listeria monocytogenes 1/2b	Pork tongue	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	-/+	+	+	+	-/+	-/+	
L49	Listeria monocytogenes 1/2b	Cremate chicken liver	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	-/O	-/+	+	+	+	+	+	+	
L51	Listeria monocytogenes 1/2b	Affined Germain cheese	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L52	Listeria monocytogenes 1/2b	SLCC 2755	RLM	+	+	+	+	+	+	+	+	+
			TSA	-/-	-/-	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L53	Listeria monocytogenes 1/2c	Minced beef	RLM	O	+	+	+	+	+	+	+	+
			TSA	-/+	-/+	+	+	+	+	+	+	
			Blood agar	-/+	-/+	+	+	+	+	+	+	
L54	Listeria monocytogenes 1/2c	"Bœuf bourguignon"	RLM	P/O	O/+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L55	Listeria monocytogenes 3b	SLCC 2540	RLM	P	+	+		+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L56	Listeria monocytogenes 3c	SLCC 2479	RLM	-/P	-/+	+	+	+	+	+	+	+
			TSA	P/O	O/+	+	+	+	+	+	+	
			Blood agar	P	O	+	+	+	+	+	+	
L57	Listeria monocytogenes 4a	ATCC 19114	RLM	P	O	+	+	+	+	+	+	+
			TSA	-/O	P/+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L58	Listeria monocytogenes 4b	Salad	RLM	O	O	+	+	+	+	+	+	+
			TSA	O	O	+	+	+	+	+	+	
			Blood agar	O	O	+	+	+	+	+	+	
L59	Listeria monocytogenes 4b	ATCC 19115	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L60	Listeria monocytogenes 4 d	ATCC 19117	RLM	-/P	P/+	+	+	+	+	+	+	+
			TSA	-/P	P/+	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L61	Listeria monocytogenes 4e	ATCC 19118	RLM	-/VG	P/O	+	+	+	+	+	+	+
			TSA	P	O	+	+	+	+	+	+	
			Blood agar	P	O	+	+	+	+	+	+	
L62	Listeria monocytogenes 4e	Reblochon	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L63	Listeria monocytogenes 4e	Munster eats	RLM	O	+	+	+	+	+	+	+	+
			TSA	P	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L67	Listeria monocytogenes 7	SLCC 2482	RLM	P	O	+	+	+	+	+	+	+
			TSA	P	O	+	+	+	+	+	+	
			Blood agar	P	O	+	+	+	+	+	+	
L69	Listeria monocytogenes	Sausage	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L70	Listeria monocytogenes	Irlande salmon	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L116	Listeria monocytogenes 1/2a	Scallop of fish	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L117	Listeria monocytogenes 1/2c	Sausage of Montbéliard	RLM	P	O	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	

Strains		Origin	Agar	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C then 24h at RT°	24h at 37°C then 48h at RT°	Test IQ Check L.mono
L118	Listeria monocytogenes 1/2a	Smoked salmon	RLM	P	+	+	+	+	+	+	+	+
			TSA	-	D	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L119	Listeria monocytogenes	Spinach	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L120	Listeria monocytogenes	Munster	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L121	Listeria monocytogenes	Cheese of "Neufchatel"	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L122	Listeria monocytogenes	Toasted soya	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L123	Listeria monocytogenes	Mozzarella	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L124	Listeria monocytogenes	Net of pole	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L125	Listeria monocytogenes	Vegetables stoves	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L126	Listeria monocytogenes	Farmer Munster	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L127	Listeria monocytogenes 1/2a	Chick	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L128	Listeria monocytogenes 1/2a	Soya bean oil cakes	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L129	Listeria monocytogenes 1/2a	Fried potatoes	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	-/O	P/+	+	+	+	+	+	+	
L130	Listeria monocytogenes	Ground beef	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L141	Listeria monocytogenes	Environment sample	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L149	Listeria monocytogenes	Environment sample	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L152	Listeria monocytogenes	Environment sample	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L156	Listeria monocytogenes	Chips	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	-	O	+	+	+	+	+	+	
L176	Listeria monocytogenes	Ox rib steak	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L187	Listeria monocytogenes	Bacon	RLM	P	+	+	+	+	+	+	+	+
			TSA	-	O	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L191	Listeria monocytogenes 3a	Workshop fish	RLM	P	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L192	Listeria monocytogenes 3a	Workshop fish	RLM	P	O	+	+	+	+	+	+	+
			TSA	P	O	+	+	+	+	+	+	
			Blood agar	-/+	P/+	+	+	+	+	+	+	
L193	Listeria monocytogenes 3b	Workshop fish	RLM	-	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	P	O	+	+	+	+	+	+	
L194	Listeria monocytogenes 4d	Workshop fish	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L196	Listeria monocytogenes 1/2c	ATCC 19112	RLM	-	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L197	Listeria monocytogenes 3a	ATCC 19113	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L198	Listeria monocytogenes 4d	ATCC 19117	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L199	Listeria monocytogenes	Frozen vegetables	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L200	Listeria monocytogenes	Taramasalata of cod	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L201	Listeria monocytogenes	Minced beef	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L202	Listeria monocytogenes	Taramasalata of salmon	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	

Strains		Origin	Agar	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C then 24h at RT°	24h at 37°C then 48h at RT°	Test IQ Check L.mono
L203	*Listeria monocytogenes*	Scampi	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L204	*Listeria monocytogenes*	Smoked meat of pork belly	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L205	*Listeria monocytogenes*	Chipolatas	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L206	*Listeria monocytogenes*	Seap-frozen broccolis	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L207	*Listeria monocytogenes*	Ham	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L208	*Listeria monocytogenes*	Mozzarella	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L209	*Listeria monocytogenes*	Minced beef	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L210	*Listeria monocytogenes*	Collection	RLM	P	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM1	*Listeria monocytogenes* 1/2a	Libra net white fish environment sample	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM2	*Listeria monocytogenes* 1/2b	Peleuse	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	-/P	P/+	+	+	+	+	+	+	
CTLM3	*Listeria monocytogenes* 1/2a	Net of herring	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM4	*Listeria monocytogenes* 4b	Reception siphon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM5	*Listeria monocytogenes* 1/2a	Reception siphon	RLM	P	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM6	*Listeria monocytogenes* 4b	Siphon of waste room	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM7	*Listeria monocytogenes* 1/2a	Stainless table packaging	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM8	*Listeria monocytogenes* 4d	Sewer shop	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM9	*Listeria monocytogenes* 1/2b	Stainless trolley wheel	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM10	*Listeria monocytogenes* 1/2a	Net of brosme	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM11	*Listeria monocytogenes* 1/2b	Waste tub	RLM	-/+	-/+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM12	*Listeria monocytogenes* 3a	Rubber apron	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM13	*Listeria monocytogenes* 3b	Salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM14	*Listeria monocytogenes* 4b	Environment	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM15	*Listeria monocytogenes* 4b	Fresh salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM16	*Listeria monocytogenes* 4b	Terrine of salmon	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM17	*Listeria monocytogenes* 3a	Seabass filet	RLM	P	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM18	*Listeria monocytogenes* 3a	Carpaccio of salmon	RLM	P	O	+	+	+	+	+	+	+
			TSA	-/-	P/O	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM20	*Listeria monocytogenes* 1/2a	Carpaccio of salmon basil	RLM	P	O	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM21	*Listeria monocytogenes* 3a	Blinis of salmon tartar	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM22	*Listeria monocytogenes* 1/2c	Smoked salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM23	*Listeria monocytogenes* 1/2c	Railing of evacuation of cold room	RLM	P	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	

Strains		Origin	Agar	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C then 24h at RT*	24h at 37°C then 48h at RT*	Test IQ Check L.mono
CTLM24	*Listeria monocytogenes* 1/2b	Manhole	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM25	*Listeria monocytogenes* 3a	Salmon	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM26	*Listeria monocytogenes* 3a	Cutlet of salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM27	*Listeria monocytogenes* 1/2a	Olive of salmon St Jacques	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM28	*Listeria monocytogenes* 1/2a	Salmon tartar	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM29	*Listeria monocytogenes* 1/2a	Salmon fillet	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM30	*Listeria monocytogenes* 4b	Smoked herring	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM31	*Listeria monocytogenes* 1/2a	Defrosting tube	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM32	*Listeria monocytogenes* 1/2a	Smoked herring	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM33	*Listeria monocytogenes* 1/2a	Smoked tuna	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM34	*Listeria monocytogenes* 1/2a	Railing of evacuation workshop	RLM	O	+			+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM35	*Listeria monocytogenes* 1/2a	Herring fillet	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM36	*Listeria monocytogenes* 1/2a	Brine	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM37	*Listeria monocytogenes* 4b	Frozen raw herring	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM38	*Listeria monocytogenes* 4b	Waste of rotary filter	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM39	*Listeria monocytogenes* 4b	Salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM40	*Listeria monocytogenes* 1/2a	Net of black halibut	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM41	*Listeria monocytogenes* 1/2a	Frozen net of halibut	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM42	*Listeria monocytogenes* 1/2a	Smoked salmon	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM43	*Listeria monocytogenes* 1/2a	Smoked herring	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM44	*Listeria monocytogenes* 1/2c	Raw salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM45	*Listeria monocytogenes* 1/2c	Skin of salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM46	*Listeria monocytogenes* 1/2c	Box of wash ing	RLM	O	+	+	+	+	+	+	+	+
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM47	*Listeria monocytogenes* 1/2c	Box of wash	RLM	+	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM48	*Listeria monocytogenes* 1/2a	Ground laundry	RLM	P	O	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM49	*Listeria monocytogenes* 3a	Terrine of nets of herrings	RLM	P	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
CTLM50	*Listeria monocytogenes* 3a	Carpaccio of salmon basil	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM51	*Listeria monocytogenes* 3a	Terrine of nets of herrings	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM52	*Listeria monocytogenes* 1/2a	Net of salmon	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
CTLM53	*Listeria monocytogenes* 1/2a	Tartar salmon tomato basil	RLM	O	+	+	+	+	+	+	+	+
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	

RT°: Room temperature

Exclusivity

Strains		Origin	Agars	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C + 24h at RT°	24h at 37°C + 48h at RT°	Test IQ Check L.mono
L3	*L.innocua*	Cow's liver	RLM	O	+	+	+	+	+	+	+	-
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L64	*L.innocua*	Epoisses	RLM	O	+	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L78	*L.innocua*	Young cockerel	RLM	-	P	O	+	+	+	+	+	-
			TSA	P	O	O	+	+	+	+	+	
			Blood agar	P	O	O	+	+	+	+	+	
L66	*L.innocua*	Spinach	RLM	O	+	+	+	+	+	+	+	-
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	P	O	+	+	+	+	+	+	
L71	*L.innocua*	Munster	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L72	*L.innocua*	"Boulettes d'Avesnes" cheese	RLM	+	+	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L77	*L.innocua* 6a	Sausage of Toulouse	RLM	O	+	+	+	+	+	+	+	-
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L76	*L.innocua* 6b	Minced beef	RLM	+	+	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L78	*L.innocua*	Young cockerel	RLM	P	O	O	+	+	+	+	+	-
			TSA	O	O	O	+	+	+	+	+	
			Blood agar	O	O	O	+	+	+	+	+	
L80	*L.innocua*	Collection	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L108	*L.innocua*	Gorgonzola	RLM	O	+	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L113	*L.innocua*	Smoked halibut	RLM	O	+	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L175	*L.innocua*	Water environment	RLM	VR -	VR -	VR	VR -	VR -	VR -	VR -	VR -	-
			TSA	VR -	VR -	VR	VR -	VR -	VR -	VR -	VR -	
			Blood agar	VR -	VR -	VR	VR -	VR -	VR -	VR -	VR -	
CTLM19	*L.innocua*	Outlet of salmon	RLM	P	O	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	O	+	+	+	+	+	+	+	
L133	*L.ivanovii*	Roquefort	RLM	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
L150	*L.ivanovii*	Dairy product	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L151	*L.ivanovii*	Minced beef	RLM	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	-
			TSA	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	
			Blood agar	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	
L153	*L.ivanovii*	Environment sample	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L154	*L.ivanovii*	Sausage in herbs	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L157	*L.ivanovii sp. ivanovii*	Collection	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L158	*L.ivanovii*	NSB 79332	RLM	VR -	VR -	VR -	VR -	VR -	VR -	VR -	VR -	-
			TSA	VR -	VR -	VR -	VR -	VR -	VR -	VR -	VR -	
			Blood agar	VR -	VR -	VR -	VR -	VR -	VR -	VR -	VR -	
L159	*L.ivanovii sp. ivanovii*	Collection	RLM	-	-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
L160	*L.ivanovii sp. ivanovii*	NSB 22439	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L161	*L.ivanovii sp. ivanovii*	Meat product	RLM	VP-	VP-	VP-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VP-	VP-	VP-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	VP-	VP-	VP-	VG-	VG-	VG-	VG-	VG-	
L162	*L.ivanovii sp. ivanovii*	ATCC 700402	RLM	-	-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	-	-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	-	-	VG-	VG-	VG-	VG-	VG-	VG-	
L163	*L.ivanovii sp. ivanovii*	Meat product	RLM	-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	-
			TSA	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	
			Blood agar	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	
L164	*L.ivanovii sp. londoniensis*	Ground	RLM	-	-	-	-	-	-	-	-	-
			TSA	VR -	VR -	VR -	-	-	-	-	-	
			Blood agar	VR -	VR -	-	-	-	-	-	-	
L165	*L.ivanovii sp. londoniensis*	Collection	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L166	*L.ivanovii sp. londoniensis*	Collection	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	

Strains		Origin	Agars	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C + 24h at RT°	24h at 37°C + 48h at RT°	Test IQ Check L.mono
L167	L.ivanovii sp. londoniensis	Cheese	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L168	L.ivanovii sp. londoniensis	Water	RLM	-	VR -	VR -	VR -	VR -	VR -	-	-	-
			TSA	VR -	VR -	-	VR -	VR -	VR -	-	-	
			Blood agar	-	VR -	-	VR -	VR -	VR -	-	-	
L169	L.ivanovii sp. londoniensis	Mud	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L170	L.ivanovii sp. londoniensis	Collection	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L171	L.ivanovii	NSB 22442	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L172	L.ivanovii	ATCC 19119	RLM	VP -	VP -	VG-	VG-	VG-	VG-	VG -	VG -	-
			TSA	VP -	VP -	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	-	-	VG-	VG-	VG-	VG-	VG -	VG -	
L173	L.ivanovii	Collection	RLM	-	-	VP -	VP -	VP -	VP -	VP -	VP -	-
			TSA	VP -	VP -	VP -	VP -	VP -	VP -	VP -	VP -	
			Blood agar	VP -	VP -	VP -	VP -	VP -	VP -	VP -	VP -	
L178	L.ivanovii	Wall of the pond	RLM	-	-	-	VR -	VR -	-	VR -	VR -	-
			TSA	VR -	VR -	VR -	VR -	VR -	-	VR -	VR -	
			Blood agar	VR -	VR -	VR -	VR -	VR -	-	VR -	VR -	
L179	L.ivanovii	Environment	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L182	L.ivanovii	Wall of the pond	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
L82	L.seeligeri 1/2b	ATCC 35967	RLM	-	-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
L83	L.seeligeri 1/2b	Tongue	RLM	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	-
			TSA	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	
			Blood agar	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	
L84	L.seeligeri 1/2b	Minced beef	RLM	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
L115	L.seeligeri	Water of lake	RLM	VR-	VR-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VR-	VR-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	VR-	VR-	VG-	VG-	VG-	VG-	VG-	VG-	
L142	L.seeligeri	Raw milk cheese	RLM	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
L86	L.welshimeri	ATCC 35897	RLM	P	O	O	O	VG-	VG-	VG-	VG-	-
			TSA	P	O	O	O	VG-	VG-	VG-	VG-	
			Blood agar	P	O	O	O	VG-	VG-	VG-	VG-	
L87	L.welshimeri	Minced beef	RLM	-	P	O	+	+	+	+	+	-
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	P	+	+	+	+	+	+	+	
L89	L.welshimeri	Minced beef	RLM	O	+	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L91	L.welshimeri	Sausage	RLM	P	+	+	+	+	+	+	+	-
			TSA	O	+	+	+	+	+	+	+	
			Blood agar	-	-	+	+	+	+	+	+	
L100	L.welshimeri	Soft margarine	RLM	O	+	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L101	L.welshimeri	Ham in the former	RLM	O	+	+	+	+	+	+	+	-
			TSA	+	+	+	+	+	+	+	+	
			Blood agar	+	+	+	+	+	+	+	+	
L195	L.welshimeri	Roquefort	RLM	-	-	-	-	-	VR-	VR-	VR-	-
			TSA	-	-	-	-	-	VR-	VR-	VR-	
			Blood agar	-	-	-	-	-	VR-	VR-	VR-	
L146	L.grayi	CIP 103 213	RLM	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	

Strains		Origin	Agars	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C + 24h at RT°	24h at 37°C + 48h at RT°	Test IQ Check L.mono
Ba14	*Bacillus cereus (souche émétique)*	Egg	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba15	*Bacillus cereus (souche émétique)*	Custard	RLM						no growth			+
			TSA	VR-	VR-	VG-	-	-	-	-	-	
			Blood agar	VR-	VR-	VG-	-	-	-	-	-	
Ba1	*Bacillus cereus*	Whole egg	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba2	*Bacillus cereus*	Beets	RLM						no growth			+
			TSA	VRP-	VRP-	-	-	-	-	-	-	
			Blood agar	VP-	VRP-	-	-	-	-	-	-	
Ba3	*Bacillus cereus*	Collection	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba9	*Bacillus cereus*	Flakes of potatoes	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba19	*Bacillus cereus*	Environment	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba21	*Bacillus cereus*	Tabbouleh	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba6	*Bacillus mycoides*	Collection	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba24	*Bacillus mycoides*	Ground	RLM	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	+
			TSA	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
Ba7	*Bacillus coagulans*	Collection	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba5	*Bacillus sphaericus*	Collection	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba23	*Bacillus sphaericus*	Collection	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba22	*Bacillus pumilus*	Tabbouleh	RLM	-	-	-	-	-	-	-	-	+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba17	*Bacillus pumilus*	Custard	RLM	-	-	-	-	-	-	-	-	+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba20	*Bacillus amyloliquefaciens*	Tabbouleh	RLM									+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba4	*Bacillus stearothermophilus*	Collection	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba8	*Bacillus liquaniformis*	Dairy product	RLM	-	-	-	-	-	-	-	-	+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba16	*Bacillus licheniformis*	Custard	RLM	-	-	-	-	-	-	-	-	+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Ba18	*Bacillus circulans*	Custard	RLM						no growth			+
			TSA	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar						no growth			
Ba13	*Bacillus megaterium*	Yoghurt	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
ST20	*Staphylococcus epidermidis*	Smoked salmon	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
ST3	*Staphylococcus epidermidis*	Yoghurt in the strawberry	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
ST14	*Staphylococcus aureus*	Giblets of poultry	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
ST17	*Staphylococcus aureus*	Frozen yoghurt	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
ST16	*Staphylococcus aureus*	Meat product	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
ST13	*Staphylococcus aureus*	ATCC 25923	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
ST26	*Staphylococcus intermedius*	Collection	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
ST25	*Staphylococcus hyicus*	Meat product	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
39	*Gerskovia xanthineolytica*	Reblochon	RLM	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	+
			TSA	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	
			Blood agar	VP-	VP-	VP-	VP-	VP-	VP-	VP-	VP-	
L139	*Jonesia denitrificans*	ATCC 55134	RLM						no growth			+
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	

Strains		Origin	Agars	4h at 37°C	6h at 37°C	16h at 37°C	24h at 37°C	48h at 37°C	72h at 37°C	24h at 37°C + 24h at RT°	24h at 37°C + 48h at RT°	Test IQ Check L.mono
E1	*Enterococcus faecalis*	Egg	RLM	no growth								
			TSA	-	-	-	-	-	-	-	-	-
			Blood agar	-	-	-	-	-	-	-	-	
E6	*Enterococcus faecalis*	ATCC 19433	RLM	no growth								
			TSA	-	-	-	-	-	-	VG-	VG-	-
			Blood agar	-	-	-	-	-	-	VG-	VG-	
E9	*Enterococcus faecium*	Tanamasalata	RLM	no growth								
			TSA	-	-	-	-	-	-	-	-	-
			Blood agar	-	-	-	-	-	-	-	-	
E2	*Enterococcus faecium*	ATCC 3286	RLM	no growth								
			TSA	-	-	-	-	-	-	-	-	-
			Blood agar	-	-	-	-	-	-	-	-	
E8	*Enterococcus durans*	ATCC 3286	RLM	no growth								
			TSA	-	-	-	-	-	-	-	-	-
			Blood agar	-	-	-	-	-	-	-	-	
E10	*Enterococcus durans*	Collection	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
E13	*Streptococcus bovis*	CIP 5623	RLM	no growth								
			TSA	-	-	-	-	-	-	-	-	-
			Blood agar	-	-	-	-	-	-	-	-	
E3	*Streptococcus bovis*	Collection	RLM	no growth								
			TSA	-	-	-	-	-	-	-	-	-
			Blood agar	-	-	-	-	-	-	-	-	
E17	*Streptococcus equinus*	Collection	RLM	no growth								
			TSA	-	-	VP-	VP-	VG-	VG-	VG-	VG-	-
			Blood agar	-	-	VP-	VP-	VG-	VG-	VG-	VG-	
15	*Brochothrix*	Ground beef	RLM	no growth								
			TSA	-	-	-	-	-	-	-	-	-
			Blood agar	-	-	-	-	-	-	-	-	
M5	*Micrococcus luteus*	Collection	RLM	no growth								
			TSA	-	-	-	-	-	-	-	-	-
			Blood agar	-	-	-	-	-	-	-	-	
LAC33	*Lactococcus lactis*	Collection	RLM	no growth								
			TSA	-	-	-	-	-	-	-	-	-
			Blood agar	-	-	-	-	-	-	-	-	
LAC41	*Lactobacillus rhamnosus*	ATCC 9338	RLM	no growth								
			TSA	O	O	+	+	+	+	+	+	-
			Blood agar	VG-	O	+	+	+	+	+	+	
LAC52	*Lactobacillus casei*	ATCC 9595	RLM	no growth								
			TSA	-	-	-	-	-	-	-	-	-
			Blood agar	-	-	-	-	-	-	-	-	
LAC5	*Lactobacillus reuteri*	ATCC 9595	RLM									
			TSA	VG-	O	O	O	O	O	O	O	-
			Blood agar	VG-	O	O	O	O	O	O	O	
47	*Carnobacterium gallinarum*	Ice surrounding a carcass of chicken	RLM	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	-
			TSA	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
			Blood agar	VG-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
49	*Erysipelothrix rhusiopathiae*	Pig's spleen with endocarditis	RLM	no growth								
			TSA	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	-
			Blood agar	-	VG-	VG-	VG-	VG-	VG-	VG-	VG-	
M1	*Micrococcus spp*	Collection	RLM	no growth								
			TSA	-	-	-	-	-	-	-	-	-
			Blood agar	-	-	-	-	-	-	-	-	
M5	*Micrococcus spp*	Environment	RLM	no growth								
			TSA	-	-	-	-	-	-	-	-	-
			Blood agar	-	-	-	-	-	-	-	-	
32	*Rhodococcus equi*	Meat product	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	
Le 1	*Rhodotorula rubra*	Collection	RLM	no growth								
			TSA	-	-	-	-	-	-	-	-	-
			Blood agar	-	-	-	-	-	-	-	-	
Le 5	*Saccharomyces cerevisiae*	Extract of coffee	RLM	-	-	-	-	-	-	-	-	-
			TSA	-	-	-	-	-	-	-	-	
			Blood agar	-	-	-	-	-	-	-	-	

Appendix 11 - Inter-laboratory study: raw data (IPL, 2005)

LEVEL 0

Number of characteristic colonies enumerated

Laboratories	Reference method (Ottaviani and Agosti at 24 h)																													
	Sample 2															Sample 6														
	-1				-1				-1		-2		-3		Result (CFU/ml)	-1				-1				-1		-2		-3		Result (CFU/ml)
	1 ml on 3 plates				1 ml on 3 plates				0,1 ml per plate		0,1 ml per plate		0,1 ml per plate			1 ml on 3 plates				1 ml on 3 plates				0,1 ml per plate		0,1 ml per plate		0,1 ml per plate		
	plate 1	plate 2	plate 3	Total	plate 1	plate 2	plate 3	Total	plate 1	plate 2	plate 1	plate 2	plate 1	plate 2		plate 1	plate 1	plate 2	Total	plate 1	plate 1	plate 2	Total	plate 1	plate 2	plate 1	plate 2	plate 1	plate 2	
A	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**
B	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**
C	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**
D	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**
E	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**
F	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**
G	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**
H	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**
I	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**
J	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**
L	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**
M	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**
N	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**
O	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**
Expert lab	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**
Expert lab*	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**	0	0	0	**0**	0	0	0	**0**	0	0	0	0	0	0	**<10**

Laboratories	Alternative method (RAPID'*L.mono* at 48 h)																	
	Sample 2								Sample 6									
	-1				-1	-2	-3	Result (CFU/ml	-1				-1	-2		-3		Result (CFU/ml)
	1 ml on 3 plates				0,1 ml per plate	0,1 ml per plate	0,1 ml per plate		1 ml on 3 plates				0,1 ml per plate	0,1 ml per plate		0,1 ml per plate		
	plate 1	plate 2	plate 3	Total	plate 1	plate 1	plate 1		plate 1	plate 2	plate 3	Total	plate 1	plate 1	plate 2	plate 1	plate 2	
A	0	0	0	**0**	0	0	0	**< 10**	0	0	0	**0**	0	0		0		**< 10**
B	0	0	0	**0**	0	0	0	**<10**	0	0	0	**0**	0	0		0		**<10**
C	0	0	0	**0**	0	0	0	**<10**	0	0	0	**0**	0	0		0		**<10**
D	0	0	0	**0**	0	0	0	**<10**	0	0	0	**0**	0	0		0		**<10**
E	0	0	0	**0**	0	0	0	**<10**	0	0	0	**0**	0	0		0		**<10**
F	0	0	0	**0**	0	0	0	**<10**	0	0	0	**0**	0	0		0		**<10**
G	0	0	0	**0**	0	0	0	**<10**	0	0	0	**0**	0	0		0		**<10**
H	0	0	0	**0**	0	0	0	**<10**	0	0	0	**0**	0	0		0		**<10**
I	0	0	0	**0**	0	0	0	**<10**	0	0	0	**0**	0	0		0		**<10**
J	0	0	0	**0**	0	0	0	**<10**	0	0	0	**0**	0	0		0		**<10**
L	0	0	0	**0**	0	0	0	**<10**	0	0	0	**0**	0	0		0		**<10**
M	0	0	0	**0**	0	0	0	**<10**	0	0	0	**0**	0	0		0		**<10**
N	0	0	0	**0**	0	0	0	**<10**	0	0	0	**0**	0	0		0		**<10**
O	0	0	0	**0**	0	0	0	**<10**	0	0	0	**0**	0	0		0		**<10**
Expert lab	0	0	0	**0**	0	0	0	**<10**	0	0	0	**0**	0	0		0		**<10**
Expert lab*	0	0	0	**0**	0	0	0	**<10**	0	0	0	**0**	0	0		0		**<10**

* : analysis performed 48 h after preparation

LEVEL 1

Number of characteristic colonies enumerated

Initial contamination : 86 *Listeria monocytogenes* / ml

Laboratories	Reference method (Ottaviani and Agosti at 24 h)																											
	Sample 4															Sample 8												
	-1				-1				-1		-2		-3		Result (CFU/ml)	-1				-1				-1		-2		-3		Result (CFU/ml)
	1 ml on 3 plates				1 ml on 3 plates				0,1 ml per plate		0,1 ml per plate		0,1 ml per plate			1 ml on 3 plates				1 ml on 3 plates				0,1 ml per plate		0,1 ml per plate		0,1 ml per plate		
	plate 1	plate 2	plate 3	Total	plate 1	plate 2	plate 3	Total	plate 1	plate 2	plate 1	plate 2	plate 1	plate 2		plate 1	plate 2	plate 3	Total	plate 1	plate 2	plate 3	Total	plate 1	Plate 2	plate 1	Plate 2	plate 1	Plate 2	
A	2	1	3	**6**	10	3	5	**18**	1	0	0	0	0	0	**64**	5	3	3	**11**	2	1	1	**4**	2	0	0	0	0	0	**118**
B	2	3	6	**11**	4	0	4	**8**	0	1	1	1	0	0	**100**	2	4	4	**10**	4	3	0	**7**	1	1	0	0	0	0	**100**
C	5	2	5	**12**	4	0	2	**6**	0	0	0	0	0	0	**109**	3	3	2	**8**	1	2	5	**8**	0	1	0	0	0	0	**73**
D	4	3	4	**11**	1	2	4	**7**	1	1	0	0	0	0	**109**	6	2	2	**10**	4	3	7	**14**	0	1	0	0	0	0	**91**
E	3	3	3	**9**	4	1	4	**9**	3	2	0	0	0	0	**109**	3	8	2	**13**	3	5	4	**12**	2	0	0	0	0	0	**136**
F	1	8	2	**11**	7	6	2	**15**	0	0	0	0	0	0	**100**	2	3	2	**7**	2	0	4	**6**	0	1	0	0	0	0	**64**
G	4	1	5	**10**	1	3	5	**9**	0	0	0	0	0	0	**91**	2	3	4	**9**	4	3	5	**12**	1	0	0	0	0	0	**91**
H	3	4	5	**12**	5	1	2	**8**	0	0	0	0	0	0	**109**	3	6	6	**15**	3	6	1	**10**	0	2	0	0	0	0	**136**
I	4	2	3	**9**	3	3	4	**10**	2	0	0	0	0	0	**100**	3	4	3	**10**	1	2	3	**6**	1	2	0	0	0	0	**100**
J	3	3	4	**10**	1	6	7	**14**	4	1	0	0	0	0	**120**	4	2	4	**10**	6	3	3	**12**	0	0	0	0	0	0	**91**
L	5	7	3	**15**	3	3	9	**15**	1	0	0	0	0	0	**150**	4	3	1	**8**	5	2	6	**13**	0	1	0	0	0	0	**73**
M	6	5	3	**14**	2	2	1	**5**	1	1	0	0	0	0	**95**	9	3	3	**15**	5	3	3	**11**	0	2	0	0	0	0	**136**
N	2	6	2	**10**	3	2	4	**9**	0	2	0	0	0	0	**95**	6	2	2	**10**	0	3	3	**6**	3	0	0	0	0	0	**118**
O	2	2	3	**7**	1	3	2	**6**	0	0	0	0	0	0	**65**	5	3	5	**13**	2	1	3	**6**	0	0	0	0	0	0	**118**
Expert lab	4	3	5	**12**	5	2	2	**9**	0	1	0	0	0	0	**105**	3	3	0	**6**	2	1	2	**5**	0	1	0	0	0	0	**55**
Expert lab*	3	3	1	**7**	2	0	1	**3**	3	0	0	0	0	0	**50**	3	3	4	**10**	6	3	1	**10**	2	0	0	0	0	0	**109**

Laboratories	Alternative method (RAPID'*L.mono* at 48 h)															
	Sample 4								Sample 8							
	-1				-1	-2	-3	Result (CFU/ml)	-1				-1	-2	-3	Result (CFU/ml)
	1 ml on 3 plates				0,1 ml per plate	0,1 ml per plate	0,1 ml per plate		1 ml on 3 plates				0,1 ml per plate	0,1 ml per plate	0,1 ml per plate	
	plate 1	plate 2	plate 3	Total					plate 1	plate 2	plate 3	Total				
A	2	2	2	**6**	1	0	0	**64**	2	1	1	**4**	0	0	0	**36**
B	1	4	2	**7**	2	0	0	**82**	2	2	6	**10**	2	0	0	**109**
C	1	1	6	**8**	0	1	0	**73**	2	2	1	**5**	1	0	0	**55**
D	3	4	2	**9**	2	0	0	**100**	4	4	9	**17**	0	0	0	**155**
E	3	0	1	**4**	0	0	0	**36**	3	2	2	**7**	1	0	0	**73**
F	1	2	2	**5**	0	0	0	**45**	3	2	7	**12**	2	0	0	**127**
G	3	4	2	**9**	0	0	0	**82**	3	4	6	**13**	1	0	0	**127**
H	2	3	4	**9**	0	0	0	**82**	3	4	4	**11**	1	0	0	**109**
I	6	5	3	**14**	1	0	0	**136**	5	2	2	**9**	0	0	0	**82**
J	5	3	1	**9**	1	2	0	**91**	5	3	3	**11**	2	0	0	**118**
L	5	3	1	**9**	0	0	0	**82**	5	4	3	**12**	1	0	0	**118**
M	3	6	2	**11**	1	0	0	**109**	2	5	6	**13**	1	0	0	**127**
N	4	3	2	**9**	0	0	0	**82**	6	4	5	**15**	1	0	0	**145**
O	6	0	5	**11**	2	0	0	**118**	1	2	2	**5**	2	0	0	**64**
Expert lab	2	2	2	**6**	3	0	0	**82**	5	7	3	**15**	2	0	0	**155**
Expert lab*	4	2	5	**11**	0	0	0	**100**	2	8	2	**12**	1	0	0	**118**

* : analysis performed 48 h after preparation

LEVEL 2

Number of characteristic colonies enumerated

Initial contamination : 780 *Listeria monocytogenes* / ml

Laboratories	Reference method (Ottaviani and Agosti at 24 h)																											
	Sample 1															Sample 5												
	-1				-1				-1		-2		-3		Result (CFU/ml)	-1				-1				-1		-2		-3		Result (CFU/ml)
	1 ml on 3 plates				1 ml on 3 plates				0,1 ml per plate		0,1 ml per plate		0,1 ml per plate			1 ml on 3 plates				1 ml on 3 plates				1 ml on 3 plates		1 ml on 3 plates		0,1 ml par boite		
	plate 1	plate 2	plate 3	Total	plate 1	plate 2	plate 1	plate 1	plate 1	plate 2	plate 1	plate 2	plate 1	plate 2		plate 1	plate 2	plate 3	Total	plate 1	plate 2	plate 3	Total	plate 1	plate 2	plate 1	plate 2	plate 1	plate 2	
A	40	33	49	**122**	60	50	33	**143**	10	11	0	1	0	0	**1200**	48	27	40	**115**	81	27	30	**138**	9	12	1	1	0	0	**1127**
B	37	34	37	**108**	28	29	30	**87**	11	11	1	0	0	0	**1082**	44	28	30	**102**	16	60	46	**122**	16	7	3	0	0	0	**1073**
C	26	42	36	**104**	35	30	34	**99**	9	10	2	2	0	0	**1027**	43	23	26	**92**	37	36	37	**110**	9	11	0	3	0	0	**918**
D	37	29	28	**94**	24	31	47	**102**	12	15	2	1	0	0	**964**	31	26	34	**91**	45	32	22	**99**	11	5	2	0	0	0	**927**
E	28	41	29	**5,8**	13	36	46	**95**	3	9	0	0	0	0	**80**	33	36	28	**97**	41	28	36	**105**	21	10	2	1	0	0	**970**
F	25	31	40	**12,8**	31	35	45	**111**	7	8	0	3	0	0	**130**	41	29	31	**101**	37	30	45	**112**	12	11	1	1	0	0	**1027**
G	33	29	27	**89**	34	31	26	**91**	9	12	2	0	0	0	**891**	27	28	35	**90**	29	33	34	**96**	12	8	2	0	0	0	**927**
H	33	36	40	**109**	41	32	33	**106**	12	16	0	1	0	0	**1100**	47	28	40	**115**	25	20	34	**79**	11	15	1	2	0	0	**1145**
I	26	24	40	**90**	31	35	41	**107**	15	11	2	1	0	0	**955**	47	41	35	**123**	29	26	40	**95**	16	16	1	1	0	0	**1264**
J	36	35	40	**111**	37	21	29	**87**	5	5	0	0	0	0	**1055**	41	27	33	**101**	32	39	51	**122**	17	11	0	0	0	0	**1073**
L	26	28	42	**96**	27	35	34	**96**	18	11	1	0	0	0	**1036**	23	32	31	**86**	40	41	30	**111**	16	13	3	2	0	0	**927**
M	37	47	36	**120**	28	23	27	**78**	23	7	0	1	0	0	**1300**	61	38	17	**116**	41	42	35	**118**	15	10	2	1	0	0	**1191**
N	31	40	21	**92**	29	24	40	**93**	3	19	1	0	0	0	**864**	24	26	34	**84**	39	32	33	**104**	6	22	4	0	0	0	**818**
O	29	26	30	**85**	32	25	26	**83**	6	6	2	1	0	0	**827**	61	37	29	**127**	49	30	31	**110**	8	12	0	7	0	0	**1227**
Expert lab	23	20	19	**62**	21	22	21	**64**	12	23	2	0	0	0	**673**	18	9	37	**64**	22	26	25	**73**	7	7	0	0	0	0	**645**
Expert lab*	32	34	33	**99**	37	33	33	**103**	22	12	0	1	0	0	**990**															

Laboratoires	Alternative method (RAPID'*L.mono* at 48 h)															
	Sample 1								Sample 5							
	-1				-1	-2	-3	Result (CFU/ml)	-1				-1	-2	-3	Result (CFU/ml)
	1 ml on 3 plates				0,1 ml per plate	0,1 ml per plate	0,1 ml per plate		1 ml on 3 plates				0,1 ml per plate	0,1 ml per plate	0,1 ml per plate	
	plate 1	plate 2	plate 3	Total					boite 1	boite 2	boite 3	Total				
A	31	29	25	**85**	4	0	0	**809**	21	7	21	**49**	8	0	0	**518**
B	24	33	32	**89**	16	0	0	**955**	24	41	27	**92**	12	1	0	**945**
C	29	38	36	**103**	10	0	0	**1027**	41	31	40	**112**	10	1	0	**1109**
D	35	23	44	**102**	9	1	0	**1009**	26	36	33	**95**	4	2	0	**900**
E	33	24	34	**91**	11	3	0	**927**	27	35	29	**91**	10	0	0	**918**
F	37	28	15	**80**	9	0	0	**809**	29	30	42	**101**	11	0	0	**1018**
G	31	39	38	**108**	8	1	0	**1055**	37	29	36	**102**	10	2	0	**1018**
H	33	33	51	**117**	13	2	0	**1182**	31	40	45	**116**	6	4	0	**1109**
I	31	35	41	**107**	9	1	0	**1055**	32	28	39	**99**	9	1	0	**982**
J	30	41	45	**116**	15	0	0	**1191**	35	30	40	**105**	11	2	0	**1055**
L	33	20	26	**79**	12	1	0	**827**	38	43	46	**127**	11	1	0	**1255**
M	38	42	28	**108**	8	0	0	**1055**	27	33	18	**78**	13	0	0	**827**
N	26	14	23	**63**	9	0	0	**655**	23	33	24	**80**	9	1	0	**809**
O	25	22	21	**68**	2	0	0	**636**	28	36	32	**96**	7	2	0	**936**
Expert lab	25	21	25	**71**	9	1	0	**727**	36	27	28	**91**	10	0	0	**918**
Expert lab*	26	25	37	**88**	15	1	0	**936**								

* : analysis performed 48 h after preparation

LEVEL 3

Number of characteristic colonies enumerated

Initial contamination : 7900 *Listeria monocytogenes* / ml

Laboratories	Reference method (Ottaviani and Agosti at 24 h)																											
	Sample 3															Sample 7												
	-1				-1				-1		-2		-3		Result (CFU/ml)	-1				-1				-1		-2		-3		Result (CFU/ml)
	1 ml on 3 plates				1 ml on 3 plates				0,1 ml per plate		0,1 ml per plate		0,1 ml per plate			1 ml on 3 plates				1 ml on 3 plates				0,1 ml per plate		0,1 ml per plate		0,1 ml per plate		
	plate 1	plate 2	plate 3	Total	plate 1	plate 2	plate 3	Total	plate 1	plate 2	plate 1	plate 2	plate 1	plate 2		plate 1	plate 2	plate 3	Total	plate 1	plate 2	plate 3	Total	plate 1	plate 2	plate 1	plate 2	plate 1	plate 2	
A	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	100	96	7	11	2	0	**9727**	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	105	85	10	14	2	1	**10455**
B	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	99	88	5	15	1	2	**9455**	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	96	87	7	9	0	1	**9364**
C	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	107	95	10	9	0	0	**10636**	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	123	100	11	19	0	0	**12182**
D	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	101	115	14	13	1	0	**10455**	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	108	114	11	10	1	3	**10818**
E	> 150	> 150	> 150	**>450**	> 151	> 150	> 150	**>450**	91	94	13	13	1	2	**9455**	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	85	120	15	3	2	1	**9091**
F	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	115	100	13	8	0	1	**11636**	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	99	102	16	12	0	0	**10455**
G	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	136	127	14	16	0	1	**13636**	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	124	116	12	14	1	1	**12364**
H	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	125	102	17	18	3	0	**12909**	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	82	100	11	13	2	0	**8455**
I	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	103	122	13	17	1	2	**10545**	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	115	123	14	13	3	0	**11727**
J	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	119	129	6	13	2	1	**11364**	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	99	91	11	9	1	1	**10000**
L	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	149	160	13	10	5	1	**14727**	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	212	333	28	46	1	1	**21818**
M	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	104	118	8	6	0	9	**10182**	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	90	123	11	18	2	0	**9182**
N	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	137	115	9	5	4	2	**13273**	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	124	118	19	15	1	0	**13000**
O	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	71	78	13	5	0	0	**7636**	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	85	82	7	12	1	0	**8364**
Expert lab	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	105	90	9	11	1	2	**10364**	> 150	> 150	> 150	**>450**	> 150	> 150	> 150	**>450**	112	87	10	9	3	1	**11091**

Laboratories	Alternative method (RAPID'*L.mono* at 48 h)															
	Sample 3								Sample 7							
	-1				-1	-2	-3	Result (CFU/ml)	-1				-1	-2	-3	Result (CFU/ml)
	1 ml on 3 plates				0,1 ml per plate	0,1 ml per plate	0,1 ml per plate		1 ml on 3 plates				0,1 ml per plate	0,1 ml per plate	0,1 ml per plate	
	plate 1	plate 2	plate 3	Total					plate 1	plate 2	plate 3	Total				
A	> 150	> 150	> 150	**>450**	89	13	1	**9273**	> 150	> 150	> 150	**>450**	105	4	2	**9909**
B	> 150	> 150	> 150	**>450**	74	12	2	**7818**	> 150	> 150	> 150	**>450**	96	11	0	**9727**
C	> 150	> 150	> 150	**>450**	108	12	1	**10909**	> 150	> 150	> 150	**>450**	113	5	0	**10727**
D	> 150	> 150	> 150	**>450**	104	8	1	**10182**	> 150	> 150	> 150	**>450**	92	13	2	**9545**
E	> 150	> 150	> 150	**>450**	115	6	0	**11000**	> 150	> 150	> 150	**>450**	91	12	2	**9364**
F	> 150	> 150	> 150	**>450**	90	8	1	**8909**	> 150	> 150	> 150	**>450**	97	8	0	**9545**
G	> 150	> 150	> 150	**>450**	123	9	0	**12000**	> 150	> 150	> 150	**>450**	126	13	0	**12636**
H	> 150	> 150	> 150	**>450**	98	5	2	**9364**	> 150	> 150	> 150	**>450**	94	10	2	**9455**
I	> 150	> 150	> 150	**>450**	110	15	1	**11364**	> 150	> 150	> 150	**>450**	119	13	1	**12000**
J	> 150	> 150	> 150	**>450**	117	14	2	**11909**	> 150	> 150	> 150	**>450**	111	13	0	**11273**
L	> 150	> 150	> 150	**>450**	168	27	2	**17727**	> 150	> 150	> 150	**>450**	251	42	2	**42000**
M	> 150	> 150	> 150	**>450**	107	14	0	**11000**	> 150	> 150	> 150	**>450**	101	9	0	**10000**
N	> 150	> 150	> 150	**>450**	96	8	0	**9455**	> 150	> 150	> 150	**>450**	108	5	1	**10273**
O	> 150	> 150	> 150	**>450**	88	11	0	**9000**	> 150	> 150	> 150	**>450**	102	3	0	**9545**
Expert lab	> 150	> 150	> 150	**>450**	112	10	1	**11091**	> 150	> 150	> 150	**>450**	90	8	0	**8909**