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

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

Qualitative method

VIDAS® *Listeria* Duo
for the detection of *Listeria* spp and *Listeria monocytogenes* in human food products and in environmental samples
Certificate # BIO 12/18-03/06

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Version 1

June 02, 2026

Preamble

- **Protocols of validation :**

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

- **Requirements regarding comparison and interlaboratory studies for implementation of the standard EN ISO 16140-2 (version 12).**

- **Reference method:**

- **EN ISO 11290-1 (July 2017):** Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp - Part 1: Detection method.

- **Application scope:**

- **All human food products** by a validation testing of a broad range of foods, including:
  - meat products,
  - dairy products,
  - seafood products,
  - vegetal products,
  - composite foods,
  - dairy products (excluding raw milk) in 125g,
  - powder infant formula and cereals in 125g.
- **Environmental samples.**

- **Certification body:**

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

Definitions

- **Method comparison study**

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

- **Sensitivity study**

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

- **Relative level of detection study**

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

- **Inclusivity and exclusivity study**

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

- **Interlaboratory study**

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

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1. Introduction

The VIDAS® *Listeria* Duo method (VIDAS LDUO) is validated by AFNOR Certification under the mark NF VALIDATION with the certification number BIO 12/18–03/06 according to the ISO 16140-2:2016 standard. The method is intended for all human food products and environmental samples (except primary production samples) since its initial validation.

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

Table 1: steps of the validation AFNOR certification

Study	Date	Standard	Expert Laboratory	Observation
Initial validation	March 2006	ISO 16140:2003	SERMHA IPL Nord	/
First renewal	December 2009	ISO 16140:2003	Eurofins IPL Nord	No additional tests
Second renewal	January 2014	ISO 16140/A1:2011	Institut Scientifique d'Hygiène et d'Analyse	No additional tests
Third renewal	March 2018	ISO 11290-1:2017 ISO 16140-2:2016	Microsept	Additional tests to fulfill the requirements of the validation standard
Fourth renewal study and extension study	December 2021	ISO 11290-1:2017 ISO 16140-2:2016	Microsept	Addition of 2 news protocols in 125 g for dairy products and infant formula & cereals
Fifth renewal	January 2026	ISO 11290-1:2017 ISO 16140-2/A1 (2024)	Microsept	No additional tests

This document is a summary report of the AFNOR Certification Validation of the VIDAS® *Listeria* DUO (LDUO) method according to the standard EN ISO 16140-2/A1 (2024).

A part of the results set out in this report were produced during the initial validation tests carried out by SERMHA IPL Nord as part of NF Validation, in accordance with prevailing requirements.
The remaining part of the results is constituted by the analyses performed by the Laboratory Microsept as part of the requirements of the updated validation standard.

Two new protocols have been added for which sensitivity study tests and RLOD study tests have been performed with LX pre-warmed enrichment broth and concern two categories:

- Dairy products excluding raw milk (125 g)
- Powder Infant Formula and cereals (125 g)

2. Protocols of the methods

2.1. Alternative method

2.1.1. Principle of the method

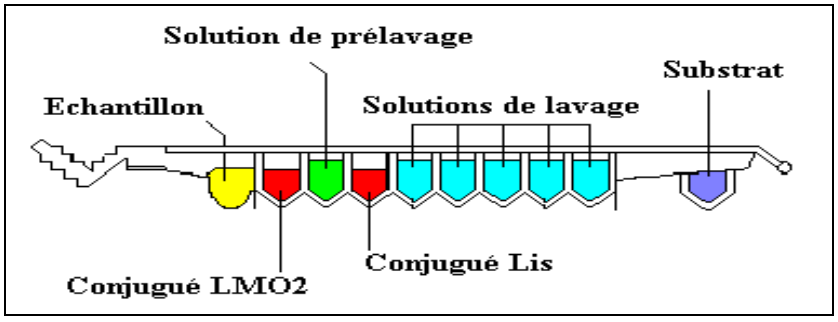
VIDAS *Listeria* Duo is an immuno-enzyme test enabling the detection of the *Listeria monocytogenes* and *Listeria* antigens using the ELFA (Enzyme Linked Fluorescent Assay) method with the VIDAS automated system.

Each test is broken down into two components:

- The single-use SPR used both for the solid phase and as a pipetting system for the test. The inside of the SPR is coated with anti-*Listeria monocytogenes* antibodies and anti-*Listeria* antibodies adsorbed on its surface.

- The strip (see Figure 1 below) which contains all of the ready-to-use reagents required for the test: washing solution, anti-*Listeria monocytogenes* antibodies and anti-*Listeria* antibodies conjugated with alkaline phosphatase and substrate.

Figure 1: Components of a VIDAS strip



All steps are performed automatically by the VIDAS analytical module. An aliquot of enrichment broth is placed in the strip and undergoes a suction/discharge cycle whose duration is specifically calculated to activate the reaction.

Thus, the system performs two revelation stages and two readings:

- the first reading provides a response for *Listeria monocytogenes* (DLMO),
- the second reading provides a response for *Listeria spp* (DLIS).

The fluorescence intensity is measured by the VIDAS optical system at 450 nm and expressed as a relative fluorescence value (RFV), interpreted by the VIDAS system as follows.
The test values calculated using the following formula are subsequently compared to the threshold values defined for *Listeria monocytogenes* and for *Listeria* spp.

Test value (TV) = sample RFV / standard RFV. **Response for *Listeria monocytogenes* (DLMO)** If TV < 0.05, ⇨ the test is negative and If TV ≥ 0.05, ⇨ the test is positive **Response for *Listeria* (DLIS)** If TV < 0.1, ⇨ the test is negative and If TV ≥ 0.1, ⇨ the test is positive

However, it should be noted that if the test is positive for *Listeria monocytogenes*, the system does not provide a test value for *Listeria* spp, but instead provides a positive response by default.
The different types of response are set out in the Table below:

Case	DLMO	DLMO test value	DLIS	DLIS test value	Response (subject to confirmation)
Case 1	+	Available	+ by default	Not available	Presence of *Listeria monocytogenes* and by default, presence of *Listeria* spp
Case 2	-	Available	+	Available	Absence of *Listeria monocytogenes* & Presence of *Listeria* spp other than *Listeria monocytogenes*
Case 3	-	Available	-	Available	Absence of *Listeria* spp, including Absence of *Listeria monocytogenes*

2.1.2. Protocols of the method

Protocols are as follows:

- **General protocol**
- enrichment in LX broth, incubated for 22 to 26 hours at 30°C ± 1°C,
- subculture in LX broth (0.1 mL in 6 mL), incubated for 22 to 26 hours at 30°C ± 1°C

The workflow of the method is set out in Appendix A.

The VIDAS LDUO test is then performed using an aliquot of LX heated for 5 minutes ± 1 minute at 95-100°C. Two responses are provided: presence or absence of *Listeria monocytogenes* (DLMO) and presence or absence of *Listeria* spp (DLIS).

The samples found to be positive using the VIDAS LDUO test are confirmed by isolating the tube of unheated LX broth on selective agar enabling the development of all *Listeria* species (Palcam, Oxford or chromogenic agar).
The characteristic colonies of *Listeria* spp are subsequently confirmed using conventional biochemical tests.

In addition,

- in the event of a positive response for *Listeria monocytogenes*, a second confirmation option is offered: in the event that characteristic colonies are present on chromogenic agar, the VIDAS DLMO result for *Listeria monocytogenes* is considered as confirmed,
- in the event of a positive response for *Listeria* spp other than *Listeria monocytogenes*, the colonies characteristics of *Listeria* are confirmed using conventional biochemical tests or using an API test strip without prior purification if the colony is sufficiently isolated.

- **Extension protocols**

The following protocols have been added to the method:

- Dairy products excluding raw milk: **125 g** diluted at 1/10 in pre-warmed LX broth, incubation at 30±1°C for 22 – 26 h and subculture in LX broth (0,1 mL in 6 mL) incubated at 30±1°C for 22 – 26 h.
- Powder Infant Formula and cereals: **125 g** diluted at 1/10 in pre-warmed LX broth, incubation at 30±1°C for 26 – 30 h and subculture in LX broth (0,1 mL in 6 mL) incubated at 30±1°C for 22 – 26 h.

The VIDAS LDUO test is then performed using an aliquot of LX broth heated for 5 minutes ± 1 minute at 95-100°C with a Heat & Go or a water bath. For the tests that were carried out during this extension, only the Heat & Go was used.

The samples found to be positive using the VIDAS LDUO test are confirmed by isolating the tube of unheated LX broth on selective agar enabling the development of all *Listeria* species (Palcam, Oxford or chromogenic agar).
The colonies characteristics of *Listeria* spp are subsequently confirmed using conventional biochemical tests.

In addition,

- in the event of a positive response for *Listeria monocytogenes*, a second confirmation option is offered: in the event that characteristic colonies are present on chromogenic agar, the VIDAS DLMO result for *Listeria monocytogenes* is considered as confirmed,
- in the event of a positive response for *Listeria* spp. other than *Listeria monocytogenes*, the colonies characteristics of *Listeria* are confirmed using conventional biochemical tests or using an API test strip without prior purification if the colony is sufficiently isolated.

The enrichment broth can be stored for 72 hours at +2°C to +8°C before the VIDAS® test is performed.

The workflow of the method is set out in Appendix A.

2.1.3. Restrictions

There are no restrictions on use for the method VIDAS *Listeria* Duo.

2.2. Reference method

The standard EN ISO 11290-1/A1:2005 was used for the initial validation study and for the two following renewal studies.

This standard was revised in 2017. The main changes introduced in the ISO 11290-1:2017 are considered as major. The technical changes were assessed and were considered to have no significant effect on the method performance characteristics or test results.
That's why the method described in the new standard EN ISO 11290-1:2017 "Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp – Part 1: detection method" was used as reference method for the supplementary tests performed by the Laboratory Microsept.

The workflow of the reference method is presented in Appendix B.

2.3. Application scope

The scope of the method concerns a broad range of foods and environmental samples including the categories presented in Table 2.

Table 2: categories tested during the VIDAS LDUO Validation study

Categories	Protocol	Study design
❶ **Meat products (25g)**	**General protocol:** LX broth – 22-26h – 30±1°C LX broth (0,1 mL in 6 mL) – 22-26h – 30±1°C	Unpaired study
❷ **Dairy products (25g)**		
❸ **Seafood products (25g)**		
❹ **Vegetal products (25g)**		
❺ **Composite food (25g)**		
❻ **Environmental samples**		
❼ **Dairy products excluding raw milk (125g)**	**Specific protocol:** Pre-warmed LX broth – 22-26h – 30±1°C LX broth (0,1 mL in 6 mL) – 22-26h – 30±1°C	Unpaired study
❽ **Powder Infant Formula and cereals (125g)**	**Specific protocol:** Pre-warmed LX broth – 26-30h – 30±1°C LX broth (0,1 mL in 6 mL) – 22-26h – 30±1°C	Unpaired study

2.4. Study design

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

3. Methods comparison study

3.1. Sensitivity study

The purpose of this study is to compare the two methods – the reference method ISO 11290-1 and the VIDAS LDUO method – on samples contaminated or not contaminated with *Listeria monocytogenes* and *Listeria* spp other than *L. monocytogenes*.

3.1.1. Protocols applied during the studies

- Incubation time: the minimum incubation times were tested, namely 22 hours for the enrichment in LX broth for categories ❶,❷,❸,❹,❺,❻,❼ and 26 hours for category ❽. The incubation time for the subculture in LX broth it is 22 hours for all categories.
- Confirmation: presumptive positive results were confirmed by streaking 10 µl of the second enriched LX broth on an Ottaviani & Agosti (ALOA) and on a PALCAM plate. Typical colonies were confirmed by the realization of a biochemical gallery without purification and by the implementation of the tests described in the reference method after purification.
- The tubes of LX broth were kept for 72 hours at 2°C - 8°C and then tested again using VIDAS and confirmed if the VIDAS LDUO test was positive, in order to document the impact of storing the broths for up to 72 hours at 2°C - 8°C.

3.1.2. Artificial contamination

Artificial contamination was carried out using stressed strains in accordance with the requirements of the validation standard and the AFNOR Validation Technical Bureau (see Appendix C).
Table 3 gives the distribution of the positive samples per type and level of contamination.

Table 3: distribution of the positive samples per contamination type and level (LIS: parameter "Listeria spp", LMO: parameter "Listeria monocytogenes", cl: contamination level)

Positive samples		Naturally contaminated samples	Artificially contaminated samples						Total
			Spiking			Seeding			
			cl ≤ 5	5 < cl ≤ 10	10 < cl ≤ 30	cl ≤ 3	3 < cl ≤ 10	cl > 10	
LIS	#	179	87	38	6	63	3	0	376
	%	**47.7%**	**23.1%**	**10.1%**	**1.6%**	**16.7%**	**0.8%**	**0%**	**100%**
LMO	#	157	42	18	5	60	3	0	285
	%	**55.1%**	**14.8%**	**6.3%**	**1.7%**	**21.1%**	**1.0%**	**0%**	**100%**

For the parameter "*Listeria monocytogenes*", 285 samples gave a positive result by at least one of the method and 55.1% of them were naturally contaminated.
For the parameter "*Listeria* spp", 376 samples gave a positive result by at least one of the method and 47.7% of them were naturally contaminated. The percentage obtained is a little lower than that required by AFNOR rules due to the addition of a category of infant milk powders in particular.

3.1.3. Detection of *Listeria* spp

3.1.3.1. Number and nature of the samples

The sensitivity study for all categories concerned 694 samples: 438 analyzed during the initial validation study, 92 analyzed during this third renewal study and 164 analyzed during the extension.

Table 4: Distribution of the samples per category and type

Category	Types		Positive results				Negative results	Total
			LMO	LIS	LMO + LIS	All		
Meat products	a	Raw meat products	7	11	10	28	10	38
	b	RTRH products and meat-based products	7	1	4	12	10	22
	c	Delicatessen	7	8	16	31	15	46
	Total		**21**	**20**	**30**	**71**	**35**	**106**
Dairy products	a	Cow raw milk cheese	12	6	2	20	15	35
	b	Goat or ewe raw milk cheese	4	1	5	10	11	21
	c	Other milk products	6	7	3	16	15	31
	Total		**22**	**14**	**10**	**46**	**41**	**87**
Seafood products	a	Raw products	9	11	3	23	18	41
	b	Smoked, marinated products	16	2	0	18	10	28
	c	Ready-to-eat and ready-to-reheat products	10	1	0	11	10	21
	Total		**35**	**14**	**3**	**52**	**38**	**90**
Vegetal products	a	Raw vegetal products	8	4	0	12	22	34
	b	Pre-cut fruits and vegetables	8	2	6	16	10	26
	c	Plant product based food	8	8	3	19	10	29
	Total		**24**	**14**	**9**	**47**	**42**	**89**
Composite foods	a	Ready-to-eat products	7	3	2	12	10	22
	b	Ready-to-reheat products	9	4	2	15	10	25
	c	Pastries and derivated, egg products	3	9	2	14	10	24
	Total		**19**	**16**	**6**	**41**	**30**	**71**
Environmental samples	a	Process and cleaning waters	5	3	2	10	17	27
	b	Surface samples	8	8	4	20	18	38
	c	Residues	10	1	1	12	10	22
	Total		**23**	**12**	**7**	**42**	**45**	**87**
Dairy products excluding raw milk (125g)	a	Raw milk cheese	8	6	0	14	16	30
	b	Pasteurized cheese	6	4	2	12	13	25
	c	Milk powder	6	4	1	11	14	25
	Total		**20**	**14**	**3**	**37**	**43**	**80**
Powder Infant Formula and cereals (125g)	a	Infant formula without probiotic	3	2	5	10	11	21
	b	Infant formula with probiotic	9	5	0	14	19	33
	c	Infant cereal with and w/o probiotic	13	3	0	16	14	30
	Total		**25**	**10**	**5**	**40**	**44**	**84**
Total			**189**	**114**	**73**	**376**	**318**	**694**

For the parameter "*Listeria* spp", the proportions of *Listeria* spp (only or mixed with *L. monocytogenes*) and of *L. monocytogenes* among the positive samples for all categories are presented below:

Table 5: proportions of Listeria spp and of Listeria monocytogenes among the positive samples

Category	***Listeria* spp only (A)**		***Listeria* spp + *L. monocy-togenes* (B)**		**Total A+B**		***L. monocy-togenes* only**		**Total positive samples**
	#	**%**	**#**	**%**	**#**	**%**	**#**	**%**	
Meat products	20	28,2%	30	42,3%	50	70,4%	21	29,6%	71
Dairy products	14	30,4%	10	21,7%	24	52,2%	22	47,8%	46
Seafood products	14	26,9%	3	5,8%	17	32,7%	35	67,3%	52
Vegetal products	14	29,8%	9	19,1%	23	48,9%	24	51,1%	47
Composite foods	16	39,0%	6	14,6%	22	53,7%	19	46,3%	41
Environmental samples	12	28,6%	7	16,7%	19	45,2%	23	54,8%	42
Dairy products excluding raw milk (125g)	14	37,9%	3	8,1%	17	45,9%	20	54,1%	37
Powder Infant Formula and cereals (125g)	10	25,0%	5	12,5%	15	37,5%	25	62,5%	40
All	**114**	**30,3%**	**73**	**19,4%**	**187**	**49,7%**	**189**	**50,3%**	**376**

According to the *Requirements regarding comparison and interlaboratory studies for implementation of the standard EN ISO 16140-2*, v12, "for *Listeria* genus studies, compliance per category with a proportion of at least 15 to 25 *Listeria* spp contaminated samples (alone or combined with *Listeria monocytogenes*) is requested". This requirement is fulfilled for each category.

3.1.3.2. Results

Raw data are shown in appendices D1 and D2 for the initial validation study, in appendix D3 for the renewal study and in appendix D4 for extension study. Table 6 shows the results of the sensitivity study for all categories.

Table 6: distribution of the samples per category and type (PA: positive agreement, TNA: total negative agreement, TND: total negative deviation, PD: positive deviation)

	Category	PA	TNA	PD	TND	Total
1	**Meat products**	64	35	4	3	106
2	**Dairy products**	37	41	7	2	87
3	**Seafood products**	42	38	6	4	90
4	**Vegetal products**	40	42	3	4	89
5	**Composite foods**	31	30	5	5	71
6	**Environmental samples**	35	45	6	1	87
7	**Dairy products excluding raw milk (125g)**	30	43	4	3	80
8	**Powder Infant Formula and cereals (125g)**	24	44	13	3	84
Total		**303**	**318**	**48**	**25**	**694**

3.1.3.3. Calculation of relative trueness (RT), sensitivity (SE) and false positive and negative ratio (FPR/FNR)

The set of results obtained were used to calculate the relative trueness, the sensitivity and the false positive ratio for each of the categories and for all the categories, according to the formulas set out in the EN ISO 16140-2:2016 standard (Table 7).

Table 7: values in % of sensitivity for the two methods, relative trueness and false positive ratio for the alternative method (SE_{alt}: sensitivity for the alternative method, SE_{ref}: sensitivity for the reference method, RT: relative trueness, FPR/FNR: false positive/negative ratio for the alternative method)

Category		Type	PA	$PA_{FP(alt)}$	NA	$NA_{FN(alt)}$	PD	ND	$ND_{FN(alt)}$	$PD_{FP(alt)}$	TND	TNA	SE_{alt} %	SE_{ref} %	RT %	FPR %	FNR %
Meat products ❶	a	Raw products	26	0	10	0	2	0	0	0	0	10	100,0	92,9	94,7	0,0	0,0%
	b	Ready-to-eat and processed meat products	10	0	10	0	0	2	0	0	2	10	83,3	100,0	90,9	0,0	0,0%
	c	Cured products	28	0	15	0	2	1	0	0	1	15	96,8	93,5	93,5	0,0	0,0%
		Total	**64**	**0**	**35**	**0**	**4**	**3**	**0**	**0**	**3**	**35**	**95,8**	**94,4**	**93,4**	**0,0**	**0,0%**
Dairy products ❷	a	Raw and pasteurised milk and cheese with pasteurised milk	16	0	15	0	3	1	0	0	1	15	95,0	85,0	88,6	0,0	0,0%
	b	Goat and ewes pasteurised milk cheese	9	0	11	0	1	0	0	0	0	11	100,0	90,0	95,2	0,0	0,0%
	c	Raw milk cheese	12	0	15	0	3	1	0	0	1	15	93,8	81,3	87,1	0,0	0,0%
		Total	**37**	**0**	**41**	**0**	**7**	**2**	**0**	**0**	**2**	**41**	**95,7**	**84,8**	**89,7**	**0,0**	**0,0%**
Seafood products ❸	a	Fresh fish fillets and shellfishs	17	0	18	0	3	1	2	0	3	18	87,0	87,0	85,4	0,0	8,7%
	b	Smoked fish	14	0	10	0	3	1	0	0	1	10	94,4	83,3	85,7	0,0	0,0%
	c	Processed products	11	0	10	0	0	0	0	0	0	10	100,0	100,0	100,0	0,0	0,0%
		Total	**42**	**0**	**38**	**0**	**6**	**2**	**2**	**0**	**4**	**38**	**92,3**	**88,5**	**88,9**	**0,0**	**3,8%**
Vegetal products ❹	a	Raw vegetal products	7	0	22	0	2	3	0	0	3	22	75,0	83,3	85,3	0,0	0,0%
	b	Ready-to-eat, ready-to-cook raw vegetal products,...	16	0	10	0	0	0	0	0	0	10	100,0	100,0	100,0	0,0	0,0%
	c	Processed vegetal products	17	0	10	0	1	1	0	0	1	10	94,7	94,7	93,1	0,0	0,0%
		Total	**40**	**0**	**42**	**0**	**3**	**4**	**0**	**0**	**4**	**42**	**91,5**	**93,6**	**92,1**	**0,0**	**0,0%**
Composite food ❺	a	Ready-to-eat foods	9	0	10	0	1	2	0	0	2	10	83,3	91,7	86,4	0,0	0,0%
	b	Ready-to-reheat foods	11	0	10	0	3	1	0	0	1	10	93,3	80,0	84,0	0,0	0,0%
	c	Pastries, egg products,...	11	0	10	0	1	2	0	0	2	10	85,7	92,9	87,5	0,0	0,0%
		Total	**31**	**0**	**30**	**0**	**5**	**5**	**0**	**0**	**5**	**30**	**87,8**	**87,8**	**85,9**	**0,0**	**0,0%**
Environmental samples ❻	a	Process water	8	0	17	0	2	0	0	0	0	17	100,0	80,0	92,6	0,0	0,0%
	b	Surface samples	17	0	18	0	2	1	0	0	1	18	95,0	90,0	92,1	0,0	0,0%
	c	Residu	10	0	10	0	2	0	0	0	0	10	100,0	83,3	90,9	0,0	0,0%
		Total	**35**	**0**	**45**	**0**	**6**	**1**	**0**	**0**	**1**	**45**	**97,6**	**85,7**	**92,0**	**0,0**	**0,0%**
Dairy products excluding raw milk (125 g) ❼	a	Raw milk cheese	11	0	16	0	1	2	0	1	2	17	85,7	92,9	90,3	5,9	0,0%
	b	Pasteurized cheese	11	0	13	0	0	1	0	1	1	14	91,7	100,0	96,2	7,1	0,0%
	c	Milk powder	8	0	14	0	3	0	0	0	0	14	100,0	72,7	88,0	0,0	0,0%
		Total	**30**	**0**	**43**	**0**	**4**	**3**	**0**	**2**	**3**	**45**	**91,9**	**89,2**	**91,5**	**4,4**	**0,0%**
Powder Infant Formula and cereals (125 g) ❽	a	Infant formula without probiotics	8	0	11	0	2	0	0	0	0	11	100,0	80,0	90,5	0,0	0,0%
	b	Infant formula with probiotics	8	0	19	0	4	2	0	0	2	19	85,7	71,4	81,8	0,0	0,0%
	c	Infant cereals with and without probiotics	8	0	14	0	7	1	0	0	1	14	93,8	56,3	73,3	0,0	0,0%
		Total	**24**	**0**	**44**	**0**	**13**	**3**	**0**	**0**	**3**	**44**	**92,5**	**67,5**	**81,0**	**0,0**	**0,0%**
All categories			**303**	**0**	**318**	**0**	**48**	**23**	**2**	**2**	**25**	**320**	**93,4**	**87,2**	**89,5**	**0,6**	**0,5%**

The results for all categories are summarized in the Table 8 below.

Table 8: summary of the results for all categories

Parameter	ISO 16140-2 formulas	Results for all the categories
Sensitivity of the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} x\ 100\ \%$	93.4 %
Sensitivity of the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} x\ 100\ \%$	87.2 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	89.5 %
False positive ratio	$FPR = \frac{PA_{FP(alt)} + PD_{FP\ (alt)}}{TNA} x\ 100\ \%$	0.6 %
False negative ratio	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD}$	0.5 %

3.1.3.4. Analysis of discordant results

Discordant results are examined according to the standard ISO 16140-2/A1 (2024).

Table 9: summary of the positive deviations

Validation	CODE	MATRICES	Cat.	Type	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF	RESULT	RFV LMO	VT	TEST LMO	RFV LIS	VT	TEST LIS	PAL	RLM	OAA	IDENTIF.		
Initial	T15	Tomato burger	PC1	a	Ø	Ø	Ø	Ø	/	-	11	0,00	-	7048	3,13	+	+HA	+HA	+MB	*L.innocua*	+	PD
Initial	D7	Beef minced meat	PC1	a	Ø	Ø	Ø	Ø	/	-	199	0,05	+	/	/	+ par défaut	+LA	+LA	+LA	*L.monocytogenes*	+	PD
Initial	C19	Chipolata sausage	PC3	c	-LE	-LE	Ø	Ø	/	-	8633	2,31	+	/	/	+ par défaut	+HA	+HB	+MB	*L.monocytogenes L.welshimeri*	+	PD
Initial	V10	Strasbourg sausages	PC3	c	Ø	-LE	Ø	Ø	/	-	7711	1,99	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PD
Initial	C7	Cow raw milk cheese	PL1	a	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	9209	3,25	+	+HA	+LA	+LB	*L.seeligeri*	+	PD
Initial	D14	Munster cheese	PL1	a	Ø	-ME	Ø	Ø	/	-	0	0,00	-	592	0,22	+	+MB	+MA	+MB	*L.innocua*	+	PD
Initial	H1	Grated Gruyère cheese	PL1	a	Ø	Ø	Ø	-ME	/	-	9	0,00	-	7931	3,39	+	+HA	+HA	+HA	*L.innocua*	+	PD
Initial	C10	Goat cheese	PL2	b	Ø	-LE	Ø	Ø	/	-	1710	0,45	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PD
Initial	J19	Milk powder	PL3	c	Ø	Ø	Ø	Ø	/	-	8	0,00	-	7246	3,09	+	+HA	+HA	+MA	*L.innocua*	+	PD
Initial	J14	Raw milk	PL3	c	Ø	Ø	Ø	Ø	/	-	6926	1,76	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PD
Initial	J17	Raw milk	PL3	c	Ø	Ø	Ø	Ø	/	-	3054	0,77	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PD
Initial	G8	Salmon steak	PP1	a	Ø	Ø	Ø	Ø	/	-	7666	1,94	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	+	PD
Initial	I36	Tuna steak	PP1	a	Ø	Ø	Ø	Ø	/	-	10839	2,92	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PD
Initial	S5	Cod fillet	PP1	a	Ø	Ø	Ø	-LE	/	-	42	0,00	-	7984	3,55	+	+HA	+HA	+HB	*L.innocua*	+	PD
Initial	I37	Scottish smoked salmon	PP2	b	Ø	Ø	Ø	Ø	/	-	7678	2,06	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PD
Initial	I39	Smoked trout	PP2	b	Ø	Ø	Ø	Ø	/	-	7340	1,97	+	/	/	+ par défaut	+HB	+HB	+HB	*L.monocytogenes*	+	PD
Initial	U3	Smoked trout	PP2	b	Ø	Ø	Ø	Ø	/	-	5	0,00	-	7665	3,41	+	/	+HA	+HA	*L.innocua*	+	PD
Initial	L125-1	Red cabbage	PV1	a	Ø	Ø	Ø	-LE	/	-	25	0,00	-	2001	0,89	+	/	+MA	+MB	*L.monocytogenes*	+	PD
Initial	Q10	Salmon paupiette with vegetables	C2	b	PP1	-LE	Ø	-LE	/	-	-3	0,00	-	3233	1,41	+	+MA	+MA	+MA	*L.welshimeri*	+	PD
Initial	J28	Strawberry ice-cream	C3	c	Ø	Ø	Ø	Ø	/	-	6	0,00	-	7544	3,32	+	+HA	+HA	+HA	*L.innocua*	+	PD
Initial	H13	Water from light rinsing	EN1	a	Ø	Ø	Ø	-LE	/	-	5	0,00	-	7485	3,20	+	+LB	+HB	+HA	*L.Innocua L.seeligeri*	+	PD
Initial	H7	Water from final rinsing	EN1	a	Ø	Ø	Ø	Ø	/	-	8	0,00	-	7098	3,03	+	+HA	+HA	+HA	*L.seeligeri*	+	PD
Initial	G27	Surface of cold meats knife	EN2	b	Ø	-LE	-LE	-LE	/	-	20	0,00	-	7541	2,89	+	+HA	+HA	+HA	*L.welshimeri*	+	PD
Initial	J1	Surface of stainless steel table in pastries facility	EN2	b	Ø	Ø	-ME	-ME	/	-	14	0,00	-	8251	3,51	+	+HA	+HA	+HB	*L.innocua*	+	PD
Initial	I32	Bone dust	EN3	c	Ø	Ø	Ø	Ø	/	-	3	0,00	-	9928	3,89	+	+MA	+HA	+MA	*L.welshimeri L.innocua*	+	PD
Initial	I43	Residue from cutting counter	EN3	c	Ø	Ø	Ø	Ø	/	-	6691	1,80	+	/	/	+ par défaut	+MA	+MB	+MA	*L.monocytogenes*	+	PD
3rd renew.	1372306	Fresh chive	VP1	a	- ØE	- ØE	- LE	- LE	/	-	2569	0.62	+	/	/	+	+ MC	/	+ LB	*L. monocytogenes*	+	PD
3rd renew.	1398372	Frozen vegetables gyoza	VP3	c	+ LB	- LE	+ MC	- ME	/	-	2441	0.65	+	/	/	+	- HE	/	+ HA	*L. monocytogenes*	+	PD
3rd renew.	1370081	Sweetbread bouchée	CF2	b	- ØE	- ØE	- ØE	- ØE	/	-	8925	2.15	+	/	/	+	+ HA	/	+	*L. monocytogenes*	+	PD
3rd renew.	1372303	Mixed vegetables with mayonnaise	CF1	a	- LE	- LE	- LE	- LE	/	-	9813	2.37	+	/	/	+	+ HA	/	+	*L. monocytogenes*	+	PD
3rd renew.	1372307	Cooked turkey aiguillettes	CF2	b	- LE	- LE	- ØE	- ØE	/	-	1583	0.38	+	/	/	+	+ HA	/	+	*L. monocytogenes*	+	PD
Ext.	1977823	Raw milk cow cheese (Tomme)	DP125	a	Ø	EL	Ø	EL	/	-	8537	2.16	+	/	/	+	AM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977582	Skimmed milk powder	DP125	c	EM	EM	EM	Ø	/	-	686	0,17	+	/	/	+	EM	/	BM halo	*L. monocytogenes*	+	PD
Ext.	1977584	Powdered buttermilk	DP125	c	EM	EM	EL	EL	/	-	6106	1,55	+	/	/	+	BM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1978383	Skimmed milk powder	DP125	c	EL	EL	EM	EL	/	-	3083	0,78	+	/	/	+	CM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977567	Baby milk powder	PIF125	a	EL	Ø	Ø	Ø	/	-	8386	2,11	+	/	/	+	DM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977568	Junior baby milk powder	PIF125	a	EL	Ø	EL	Ø	/	-	8648	2,17	+	/	/	+	BM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977592	Infant milk 0-6 months+probio	PIF125	b	EL	EL	EM	Ø	/	-	11219	2,84	+	/	/	+	AM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977595	Infant milk 6-12 months+probio	PIF125	b	EM	EL	EM	EM	/	-	6299	1,59	+	/	/	+	EM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977760	Infant milk 6-12 months+probio	PIF125	b	EL	EL	EL	Ø	/	-	8153	2,06	+	/	/	+	EM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977761	Infant milk 6-12 months+probio	PIF125	b	EL	Ø	EL	Ø	/	-	9400	2,38	+	/	/	+	EM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977747	Infant multi-cereals with exotic fruits	PIF125	c	EL	Ø	EL	Ø	/	-	9017	2,28	+	/	/	+	EM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977750	Infant chocolate cereals	PIF125	c	EL	Ø	EL	Ø	/	-	9269	2,35	+	/	/	+	EM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977751	Infant caramel cereals	PIF125	c	EL	Ø	EL	Ø	/	-	8338	2,11	+	/	/	+	EM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977773	Infant cereals with honey	PIF125	c	EL	Ø	EL	Ø	/	-	0	0,00	-	9150	3,39	+	EL	/	AM ∅ halo	*L.innocua*	+	PD
Ext.	1977774	Biscuit flavored infant cereals	PIF125	c	EL	Ø	EL	Ø	/	-	8364	2,12	+	/	/	+	EM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977775	Infant cereals with 5 cereals	PIF125	c	EL	Ø	EL	Ø	/	-	8378	2,12	+	/	/	+	EL	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977781	Infant caramel cereals	PIF125	c	EL	Ø	EL	Ø	/	-	8486	2,15	+	/	/	+	Ø	/	AM halo	*L. monocytogenes*	+	PD

Table 10: summary of the negative deviations

Validation	CODE	MATRICES	Cat.	Type	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
Initial	I10	Jellied tongue	PC2	b	+LA	+LA	+HA	+MA	*L.monocytogenes*	+	-3	0.00	-	23	0.00	-	Ø	Ø	Ø	/	-	ND
Initial	L1	Tuscan minced pork	PC2	b	Ø	+LA	+HA	+MA	*L.welshimeri*	+	-3	0.00	-	21	0.00	-	Ø	Ø	-ME	/	-	ND
Initial	L3	Rillettes	PC3	c	+LA	+LA	+HA	+HA	*L.ivanovii*	+	-3	0.00	-	38	0.01	-	Ø	Ø	Ø	/	-	ND
Initial	L6	Munster cheese	PL1	a	+LA	+LB	+HA	+HA	*L.innocua*	+	-3	0.00	-	37	0.01	-	Ø	Ø	Ø	/	-	ND
Initial	J20	Milk powder	PL3	c	+LA	+LA	+HA	+HA	*L.innocua*	+	-3	0.00	-	23	0.00	-	Ø	Ø	Ø	/	-	ND
Initial	M13	Fish fillet	PP1	a	PP1	+LA(1)	+LA	+LA	*L.welshimeri*	+	-3	0.00	-	38	0.01	-	+HA	+MA	+MA	*L.welshimeri*	-	ND
Initial	M16	Scabbardfish fillet	PP1	a	PP1	+LA	+LA	+LA	*L.welshimeri*	+	-3	0.00	-	25	0.01	-	+MB	+MA	+MB	*L.welshimeri*	-	ND
Initial	M15	Dogfish	PP1	a	PP1	+LA	+MA	+MA	*L.welshimeri*	+	-2	0.00	-	22	0.00	-	Ø	Ø	Ø	/	-	ND
Initial	S3	Atlantic smoked salmon	PP2	b	+HB	+MA	+MB	+MB	*L.innocua*	+	-3	0.00	-	21	0.00	-	Ø	Ø	-LE	Ø	-	ND
Initial	Q18	Red cabbage	PV1	a	+LA	+LD	+HA	+MB	*L.monocytogenes*	+	-3	0.00	-	23	0.01	-	Ø	Ø	Ø	Ø	-	ND
Initial	S8	Carots	PV1	a	Ø	Ø	+MA	+MA	*L.monocytogenes*	+	-4	0.00	-	23	0.01	-	Ø	Ø	-HE	/	-	ND
Initial	S12	Red cabbage	PV1	a	+LA(2)	+LA(1)	+MA	+MA	*L.monocytogenes*	+	-5	0.00	-	19	0.00	-	Ø	Ø	-ME	/	-	ND
Initial	U9	Fried zucchini	PV3	c	-LE	+MB	-LE	+MC	*L.seeligeri*	+	-5	0.00	-	23	0.01	-	-ME	-LE	-ME	Ø	-	ND
Initial	C13	Cream cake	CF3	c	+LA	+LB	Ø	-ME	*L.grayi*	+	-4	0.00	-	18	0.00	-	/	/	/	/	-	ND
Initial	O3	Cold meats counter knife	EN2	b	+LB	-ME	+HB	+MB	*L.monocytogenes*	+	-4	0.00	-	20	0.00	-	Ø	-LE	-ME	/	-	ND
3rd renewal	1372305	Coleslaw salad	CF1	a	+ LB	+ LB	+ HA	+ HA	*L. monocytogenes*	+	-1	-0.00	-	13	0.00	-	- ME	/	- ME	/	-	ND
3rd renewal	1398357	Custard	CF3	c	+ LA	+ LA	+ HA	+ HA	*L. ivanovii*	+	-2	-0.00	-	11	0.00	-	- ØE	/	- ØE	/	-	ND
3rd renewal	1398362	Pork nems	CF2	b	+ LB	- LE	+ HA	+ HC	*L. monocytogenes*	+	0	0.00	-	17	0.00	-	- LE	/	- ME	/	-	ND
3rd renewal	1409265	Sandwich ham chedddar salad	CF1	a	+ LA	+ LE	+ MA	+ ME	*L. welshimeri*	+	-2	-0.00	-	26	0.00	-	- ME	/	- LE	/	-	ND
Extension	1977572	Raw milk cow cheese (Morbier)	DP125	a	EM	BM halo	EM	AL halo	*L.monocytogenes*	+	0	0.00	-	0	0.00	-	EM	/	Ø	/	-	ND
Extension	1977785	Raw milk cow cheese (St Nectaire) batch 1	DP125	a	EM	DM halo	EM	AM∅ halo	*L.innocua*	+	5	0,00	-	135	0,05	-	EM	/	EM	/	-	ND
Extension	1977551	Pasteurized cow cheese	DP125	b	EM	AM halo	EM	AM halo	*L.monocytogenes*	+	-1	-0.00	-	18	0.18	-	EM	/	Ø	/	-	ND
Extension	1977590	Organic infant milk	PIF125	b	EL	AL halo	EL	AM halo	*L.monocytogenes*	+	1	0,00	-	21	0,00	-	EM	/	Ø	/	-	ND
Extension	1977756	Organic infant milk	PIF125	b	EL	AL halo	EL	AM halo	*L.monocytogenes*	+	1	0,00	-	21	0.00	-	EM	/	Ø	/	-	ND
Extension	1977746	Whole oat and wheat infant cereals	PIF125	c	EL	AL halo	EM	AM halo	*L.monocytogenes*	+	1	0.00	-	24	0,00	-	EL	/	Ø	/	-	ND

All deviations come from the nature of the study design. In an unpaired study, because of the difference of sampling between both methods, and the use of naturally contaminated samples or seeded samples with low levels of contamination, no cell of *Listeria* may have been present in the sampling of one of the two methods.
For sample 1398368, artificially contaminated with a strain of *Listeria ivanovii*, a negative result is obtained by the alternative method. However, the confirmation protocol allowed finding typical colonies which were confirmed as *Listeria ivanovii*. The result of the reference method is negative for this sample. The comparison of the two methods leads therefore to a negative agreement.
It's important to note that the same strain of *L. ivanovii* was used at the same concentration to contaminate the sample 1398355 and that the result of the alternative method was clearly positive and confirmed.
Another strain of *L. ivanovii* was used combined with a strain of *L. monocytogenes* to contaminate the sample 1409270. The result of the alternative was positive and the two species were found during the confirmation.

Table 11 shows the difference between negative deviations and positive deviations and the acceptability limits.

Table 11: acceptability limits

Category	Type	TND	PD	(TND-PD)	Acceptability limit (AL)	Observation
Meat products ❶	a	0	2	/	/	(TND-PD) ≤ AL
	b	2	0			
	c	1	2			
	Total	3	4	-1	3	
Dairy products ❷	a	1	3	/	/	
	b	0	1			
	c	1	3			
	Total	2	7	-5	3	
Seafood products ❸	a	3	3	/	/	
	b	1	3			
	c	0	0			
	Total	4	6	-2	3	
Vegetal products ❹	a	3	2	/	/	
	b	0	0			
	c	1	1			
	Total	4	3	1	3	
Composite foods ❺	a	2	1	/	/	
	b	1	3			
	c	2	1			
	Total	5	5	0	3	
Environmental samples ❻	a	0	2	/	/	
	b	1	2			
	c	0	2			
	Total	1	6	-5	3	
Dairy products excluding raw milk (125g) ❼	a	2	1			
	b	1	0			
	c	0	3			
	Total	3	4	-1	3	
Powder Infant Formula and cereals (125g) ❽	a	0	2			
	b	2	4			
	c	1	7			
	Total	3	13	-10	3	
All categories	***Total***	**25**	**48**	***-23***	***7***	

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

3.1.3.5. Comments on tests performed after 72 hours of storage

The LX broths were tested using the VIDAS LDUO TEST, immediately after incubation, then stored for 3 days at 2°C - 8°C and retested. In addition, LX broth was isolated on selective agar and confirmation tests were performed.

Some discordances between the two results appeared during the VIDAS LDUO test performed using LX broth stored for 72 hours at 2°C – 8°C:

- 7 samples: L11 (ice cream), H14 (residues), I19 (beefsteak), K6 (porc ribs), T15 (tomato burger), V2 (catalan poellee), V16 (tomato burger, presented a discordance between the specific test result and the identification result (positive DLMO test result with identification of a *Listeria* strain other than *L. monocytogenes*).

- 3 samples: C11 raw milk cheese, E4 soft cheese with chocolate, R5 Herring fillet, gave a positive result with the DLIS test but no *Listeria* was observed on selective agars. The reference method gave a negative result for these 3 samples. There are consequently false positive results after the storage of the broths.

- a sample which gave a negative deviation with the initial test (M13, fish fillet) became concordant following storage of the LX broth at 2°C - 8°C.

During these extension, two discordances between the two results appeared during the VIDAS LDUO test performed using LX broth stored for 72 hours at 2°C – 8°C:

- 1 sample: 1977520 (Goat cheese with raw milk) gave a false positive result with the initial test and became concordant negative result following storage of the LX broth at 2°C - 8°C.

- 1 sample: 1977579 (Skimmed milk powder) gave a negative result with the initial test and became false negative result (just like the reference method) following storage of the LX broth at 2°C - 8°C.

These results are summarized below:

Samples	Results at the end of incubation	Results after storage at 2-8°C
L11, H14, I19, K6, V2, V16	DLIS: + Confirmation: + (PA)	DLMO: + Confirmation: presence of *Listeria* spp other than *L. monocytogenes* (PA)
T15	DLIS: + Confirmation: + (PD)	DLMO: + Confirmation: presence of *Listeria* spp other than *L. monocytogenes* (PA))
C11, E4, R5	DLIS: - Confirmation: - (NA)	DLIS: + Confirmation: - ($PD_{FP(alt)}$)
M13	DLIS: - (ND)	DLIS: + Confirmation: + (PA)
1977520	DLIS: + Confirmation: - ($PD_{FP(alt)}$)	DLIS: - Confirmation: - (NA)
1977579	DLIS: - Confirmation: - (NA)	DLIS: - Confirmation: + ($NA_{FN(alt)}$)

The results of the VIDAS LDUO tests performed on the LX broths stored for 72 hours at 2°C - 8°C are therefore globally equivalent to those obtained when the VIDAS LDUO test is carried out directly after incubation.

Table 12 shows the difference between negative deviations and positive deviations and the acceptability limits.

Table 12: acceptability limits

Category	Type	TND	PD	(TND-PD)	Acceptability limit (AL)	Observation
Meat products ❶	a	0	2	/	/	(TND-PD) ≤ AL
	b	2	0			
	c	1	2			
	Total	3	4	-1	3	
Dairy products ❷	a	1	3	/	/	
	b	0	1			
	c	1	3			
	Total	2	7	-5	3	
Seafood products ❸	a	3	3	/	/	
	b	1	3			
	c	0	0			
	Total	4	6	-2	3	
Vegetal products ❹	a	3	2	/	/	
	b	0	0			
	c	1	1			
	Total	4	3	1	3	
Composite foods ❺	a	2	1	/	/	
	b	1	3			
	c	2	1			
	Total	5	5	0	3	
Environmental samples ❻	a	0	2	/	/	
	b	1	2			
	c	0	2			
	Total	1	6	-5	3	
Dairy products excluding raw milk (125g) ❼	a	2	1			
	b	1	0			
	c	0	3			
	Total	3	4	-1	3	
Powder Infant Formula and cereals (125g) ❽	a	0	2			
	b	2	4			
	c	1	7			
	Total	3	13	-10	3	
All categories	***Total***	**25**	**48**	***-23***	***7***	

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

3.1.4. Detection of *Listeria monocytogenes*

3.1.4.1. Number and nature of the samples

The sensitivity study for all categories concerned 715 samples: 464 analyzed during the initial validation study, 79 analyzed during this third renewal study and 172 analyzed during the extension

Samples analyzed by category and type are presented in Table 13.

Table 13: distribution of the samples per category and type

Category	Types		Positive results	Negative results	Total
Meat products	a	Raw meat products	17	21	38
	b	RTRH products and meat-based products	10	12	22
	c	Delicatessen	23	24	47
	Total		**50**	**57**	**107**
Dairy products	a	Cow raw milk cheese	14	24	38
	b	Goat or ewe raw milk cheese	10	12	22
	c	Other milk products	10	21	31
	Total		**34**	**57**	**91**
Seafood products	a	Raw products	12	29	41
	b	Smoked, marinated products	16	10	26
	c	Ready-to-eat and ready-to-reheat products	10	10	20
	Total		**38**	**49**	**87**
Vegetal products	a	Raw vegetal products	10	28	38
	b	Pre-cut fruits and vegetables	15	13	28
	c	Plant product based food	11	18	29
	Total		**36**	**59**	**95**
Composite foods	a	Ready-to-eat products	10	10	20
	b	Ready-to-reheat products	11	10	21
	c	Pastries and derivated, egg products	10	13	23
	Total		**31**	**33**	**64**
Environmental samples	a	Process and cleaning waters	10	21	31
	b	Surface samples	14	32	46
	c	Residues	12	10	22
	Total		**36**	**63**	**99**
Dairy products excluding raw milk (125g)	a	Raw milk cheese	11	23	34
	b	Pasteurized cheese	9	18	27
	c	Milk powder	10	18	28
	Total		**30**	**59**	**89**
Powder Infant Formula and cereals (125g)	a	Infant formula without probiotic	8	13	21
	b	Infant formula with probiotic	9	23	32
	c	Infant cereal with and w/o probiotic	13	17	30
	Total		**30**	**53**	**83**
Total			**285**	**430**	**715**

3.1.4.2. Results

Raw data are shown in appendices D1 and D2 for the initial validation study, in appendix D3 for the renewal study and appendix D4 for extension study.

Table 14 shows the results of the sensitivity study for all categories.

Table 14: Distribution of the samples per category and type (PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation)

Category		PA	TNA	PD	TND	Total
1	**Meat products**	44	57	5	1	107
2	**Dairy products**	30	57	4	0	91
3	**Seafood products**	33	49	5	0	87
4	**Vegetal products**	29	59	4	3	95
5	**Composite foods**	24	33	5	2	64
6	**Environmental samples**	34	63	1	1	99
7	**Dairy products excluding raw milk (125g)**	21	59	7	2	89
8	**Powder Infant Formula and cereals (125g)**	15	53	12	3	83
Total		230	430	43	12	715

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

The set of results obtained were used to calculate the relative trueness, the sensitivity and the false positive ratio for each of the categories and for all the categories, according to the formulas set out in the EN ISO 16140-2/A1 (2024) standard (Table 15).

Table 15: values in % of sensitivity for the two methods, relative trueness and false positive ratio for the alternative method (SE_{alt}: sensitivity for the alternative method, SE_{ref}: sensitivity for the reference method, RT: relative trueness, FPR/FNR: false positive/negative ratio for the alternative method)

Category		Type	PA	$PA_{FP(alt)}$	NA	$NA_{FN(alt)}$	PD	ND	$ND_{FN(alt)}$	$PD_{FP(alt)}$	TND	TNA	SE_{alt} %	SE_{ref} %	RT %	FPR %	FNR %
Meat products ❶	a	Raw products	15	0	21	0	2	0	0	0	0	21	100,0	88,2	94,7	0,0	0,0%
	b	Ready-to-eat and processed meat products	9	0	12	0	0	0	1	0	1	12	90,0	100,0	95,5	0,0	10,0%
	c	Cured products	20	0	24	0	3	0	0	0	0	24	100,0	87,0	93,6	0,0	0,0%
		Total	**44**	**0**	**57**	**0**	**5**	**0**	**1**	**0**	**1**	**57**	**98,0**	**90,0**	**94,4**	**0,0**	**2,0%**
Dairy products ❷	a	Raw and pasteurised milk and cheese with pasteurised milk	14	0	24	0	0	0	0	0	0	24	100,0	100,0	100,0	0,0	0,0%
	b	Goat and ewes pasteurised milk cheese	8	0	12	0	2	0	0	0	0	12	100,0	80,0	90,9	0,0	0,0%
	c	Raw milk cheese	8	0	21	0	2	0	0	0	0	21	100,0	80,0	93,5	0,0	0,0%
		Total	**30**	**0**	**57**	**0**	**4**	**0**	**0**	**0**	**0**	**57**	**100,0**	**88,2**	**95,6**	**0,0**	**0,0%**
Seafood products ❸	a	Fresh fish fillets and shellfishs	9	0	29	0	3	0	0	0	0	29	100,0	75,0	92,7	0,0	0,0%
	b	Smoked fish	14	0	10	0	2	0	0	0	0	10	100,0	87,5	92,3	0,0	0,0%
	c	Processed products	10	0	10	0	0	0	0	0	0	10	100,0	100,0	100,0	0,0	0,0%
		Total	**33**	**0**	**49**	**0**	**5**	**0**	**0**	**0**	**0**	**49**	**100,0**	**86,8**	**94,3**	**0,0**	**0,0%**
Vegetal products ❹	a	Raw vegetal products	5	0	28	1	2	3	0	0	3	29	70,0	80,0	86,8	0,0	10,0%
	b	Ready-to-eat, ready-to-cook raw vegetal products,...	14	0	13	0	1	0	0	0	0	13	100,0	93,3	96,4	0,0	0,0%
	c	Processed vegetal products	10	0	18	0	1	0	0	0	0	18	100,0	90,9	96,6	0,0	0,0%
		Total	**29**	**0**	**59**	**1**	**4**	**3**	**0**	**0**	**3**	**60**	**91,7**	**88,9**	**92,6**	**0,0**	**2,8%**
Composite food ❺	a	Ready-to-eat foods	6	0	10	0	3	1	0	0	1	10	90,0	70,0	80,0	0,0	0,0%
	b	Ready-to-reheat foods	8	0	10	0	2	1	0	0	1	10	90,9	81,8	85,7	0,0	0,0%
	c	Pastries, egg products,...	10	0	13	0	0	0	0	0	0	13	100,0	100,0	100,0	0,0	0,0%
		Total	**24**	**0**	**33**	**0**	**5**	**2**	**0**	**0**	**2**	**33**	**93,5**	**83,9**	**89,1**	**0,0**	**0,0%**
Environmental samples ❻	a	Process water	10	0	21	0	0	0	0	0	0	21	100,0	100,0	100,0	0,0	0,0%
	b	Surface samples	13	0	32	0	0	1	0	0	1	32	92,9	100,0	97,8	0,0	0,0%
	c	Residu	11	0	10	1	1	0	0	0	0	11	100,0	91,7	95,5	0,0	8,3%
		Total	**34**	**0**	**63**	**1**	**1**	**1**	**0**	**0**	**1**	**64**	**97,2**	**97,2**	**98,0**	**0,0**	**2,8%**
Dairy products excluding raw milk (125 g) ❼	a	Raw milk cheese	9	0	23	0	1	1	0	1	1	24	90,9	90,9	94,3	4,2	0,0%
	b	Pasteurized cheese	6	0	18	0	2	1	0	1	1	19	88,9	77,8	89,3	5,3	0,0%
	c	Milk powder	6	0	18	0	4	0	0	0	0	18	100,0	60,0	85,7	0,0	0,0%
		Total	**21**	**0**	**59**	**0**	**7**	**2**	**0**	**2**	**2**	**61**	**93,3**	**76,7**	**90,1**	**3,3**	**0,0%**
Powder Infant Formula and cereals (125 g) ❽	a	Infant formula without probiotics	5	0	13	0	2	0	1	0	1	13	87,5	75,0	85,7	0,0	12,5%
	b	Infant formula with probiotics	4	0	23	0	4	1	0	0	1	23	88,9	55,6	84,4	0,0	0,0%
	c	Infant cereals with and without probiotics	6	0	17	0	6	1	0	0	1	17	92,3	53,8	76,7	0,0	0,0%
		Total	**15**	**0**	**53**	**0**	**12**	**2**	**1**	**0**	**3**	**53**	**90,0**	**60,0**	**81,9**	**0,0**	**3,3%**
All categories			**230**	**0**	**430**	**2**	**43**	**10**	**2**	**2**	**12**	**434**	**95,8**	**84,9**	**92,3**	**0,5**	**1,4%**

The results for all categories are summarized in the Table 16 below.

Table 16: summary of the results for all categories

Parameter	ISO 16140-2 formulas	Results for all the categories
Sensitivity of the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + TND + PD)} x\ 100\ \%$	95.8 %
Sensitivity of the reference method	$SE_{ref} = \frac{(PA + TND)}{(PA + TND + PD)} x\ 100\ \%$	84.9 %
Relative trueness	$RT = \frac{(PA + TNA)}{N} x100\ \%$	92.3 %
False positive ratio	$FPR = \frac{PA_{FP(alt)} + PD_{FP\ (alt)}}{TNA} x\ 100\ \%$	0.5 %
False negative ratio	$FNR = \frac{NA_{FN(alt)} + ND_{FN(alt)}}{PA + TND + PD}$	1.4 %

3.1.4.4. Analysis of discordant results

Discordant results are examined according to the standard ISO 16140-2/A1 (2024).
The Table 17 summarizes the positive deviations and Table 18 summarizes negative deviations.

Table 17: summary of the positive deviations

Validation	CODE	MATRICES	Cat.	Type	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD										FINAL RESULT	COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION					
					P1	OA1	P2	OA2	IDENTIF	RESULT	RFV LMO	VT	TEST LMO	RFV LIS	VT	TEST LIS	PAL	RLM	OAA	IDENTIF.		
Initial	D7	Beef minced meat	PC1	a	Ø	Ø	Ø	Ø	/	-	199	0.05	+	/	/	+ par défaut	+LA	+LA	+LA	*L.monocytogenes*	+	PD
Initial	C19	Chipolata sausage	PC3	c	-LE	-LE	Ø	Ø	/	-	8633	2.31	+	/	/	+ par défaut	+HA	+HB	+MB	*L.monocytogenes L.welshimeri*	+	PD
Initial	V10	Strasbourg sausages	PC3	c	Ø	-LE	Ø	Ø	/	-	7711	1.99	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PD
Initial	C10	Goat cheese	PL2	b	Ø	-LE	Ø	Ø	/	-	1710	0.45	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PD
Initial	J14	Raw milk	PL3	c	Ø	Ø	Ø	Ø	/	-	6926	1.76	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PD
Initial	J17	Raw milk	PL3	c	Ø	Ø	Ø	Ø	/	-	3054	0.77	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PD
Initial	G8	Salmon steak	PP1	a	Ø	Ø	Ø	Ø	/	-	7666	1.94	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	+	PD
Initial	I36	Tuna steak	PP1	a	Ø	Ø	Ø	Ø	/	-	10839	2.92	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PD
Initial	I37	Scottish smoked salmon	PP2	b	Ø	Ø	Ø	Ø	/	-	7678	2.06	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PD
Initial	I39	Smoked trout	PP2	b	Ø	Ø	Ø	Ø	/	-	7340	1.97	+	/	/	+ par défaut	+HB	+HB	+HB	*L.monocytogenes*	+	PD
Initial	L125-1	Red cabbage	PV1	a	Ø	Ø	Ø	-LE	/	-	25	0.00	-	2001	0.89	+	/	+MA	+MB	*L.monocytogenes*	+	PD
Initial	I43	Residue from cutting counter	EN3	c	Ø	Ø	Ø	Ø	/	-	6691	1.80	+	/	/	+ par défaut	+MA	+MB	+MA	*L.monocytogenes*	+	PD
Initial	V14	Chicken fillet	PC1	a	Ø	Ø	+HA	+MA	*L.welshimeri*	-	1934	0.50	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes L.welshimeri*	+	PD
Initial	V11	Smoked lardons	PC3	c	Ø	+LA	+HA	+HA	*L.welshimeri*	-	7529	1.94	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.welshimeri*	+	PD
Initial	B16	Ossau Iraty cheese	PL2	b	Ø	+LB	-LE	-LE	*L.seeligeri*	-	7636	2.04	+	/	/	+ par défaut	+HA	+MA	+HA	*L.monocytogenes*	+	PD
Initial	U1	Prawns	PP1	a	Ø	+LA	+MA	+HA	*L.seeligeri*	-	7478	1.91	+	/	/	+ par défaut	/	+HA	+HB	*L.monocytogenes L.seeligeri*	+	PD
Initial	C1	Frozen fried potatoes	PV2	b	-LE	+LA	Ø	Ø	*L.grayi*	-	6710	1.79	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PD
3rd renew.	1372306	Fresh chive	VP1	a	- ØE	- ØE	- LE	- LE	/	-	2569	0.62	+	/	/	+	+ MC	/	+ LB	*L. monocytogenes*	+	PD
3rd renew.	1370081	Sweetbread bouchée	CF2	b	- ØE	- ØE	- ØE	- ØE	/	-	8925	2.15	+	/	/	+	+ HA	/	+	*L. monocytogenes*	+	PD
3rd renew.	1372303	Mixed vegetables with mayonnaise	CF1	a	- LE	- LE	- LE	- LE	/	-	9813	2.37	+	/	/	+	+ HA	/	+	*L. monocytogenes*	+	PD
3rd renew.	1372307	Cooked turkey aiguillettes	CF2	b	- LE	- LE	- ØE	- ØE	/	-	1583	0.38	+	/	/	+	+ HA	/	+	*L. monocytogenes*	+	PD
3rd renew.	1409271	Cucumber with cottage cheese and chives	CF1	a	+ MC	+ MA	+ MA	+ MB	*L. innocua*	-	10933	2.85	+	/	/	+	+ MA	/	+ MC	*L. monocytogenes L. innocua*	+	PD
3rd renew.	1409275	Saveloy salad with vinaigrette	CF1	a	+ LA	+ LB	+ MA	+ MB	*L. welshimeri*	-	8449	2.20	+	/	/	+	+ HA	/	+ HA	*L. monocytogenes*	+	PD
3rd renew.	1398372	Frozen vegetables gyoza	VP3	c	+ LB	- LE	+ MC	- ME	/	-	2441	0.65	+	/	/	+	+ HA	/	- HE	*L. monocytogenes*	+	PD
Ext.	1977823	Raw milk cow cheese (Tomme)	DP125	a	Ø	EL	Ø	EL	/	-	8537	2.16	+	/	/	+	AM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977582	Skimmed milk powder	DP125	c	EM	EM	EM	Ø	/	-	686	0,17	+	/	/	+	EM	/	BM halo	*L. monocytogenes*	+	PD
Ext.	1977584	Powdered buttermilk	DP125	c	EM	EM	EL	EL	/	-	6106	1,55	+	/	/	+	BM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977542	Pasteurized cow cheese (Munster)	DP125	b	Ø	EM	Ø	EM	/	-	1324	0.33	+	/	/	+	CM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977546	Pasteurized sheep cheese	DP125	b	EM	CL sans halo	CM	AM sans halo	*L.welshimeri*	-	3607	0.93	+	/	/	+	CM	/	AM halo+sans halo	*L.monocytogenes L.welshimeri*	+	PD
Ext.	1977555	Powdered whey	DP125	c	EL	EL	DM	AM sans halo	*L.innocua*	-	671	0.17	+	/	/	+	CM	/	AM halo+ sans halo	*L.innocua L.monocytogenes*	+	PD
Ext.	1978383	Skimmed milk powder	DP125	c	EL	EL	EM	EL	/	-	3083	0.78	+	/	/	+	CM	/	AM halo	*L.monocytogenes*	+	PD
Ext.	1977567	Baby milk powder	PIF125	a	EL	Ø	Ø	Ø	/	-	8386	2,11	+	/	/	+	DM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977568	Junior baby milk powder	PIF125	a	EL	Ø	EL	Ø	/	-	8648	2,17	+	/	/	+	BM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977592	Infant milk 0-6 months+probio	PIF125	b	EL	EL	EM	Ø	/	-	11219	2,84	+	/	/	+	AM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977595	Infant milk 6-12 months+probio	PIF125	b	EM	EL	EM	EM	/	-	6299	1,59	+	/	/	+	EM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977760	Infant milk 6-12 months+probio	PIF125	b	EL	EL	EL	Ø	/	-	8153	2,06	+	/	/	+	EM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977761	Infant milk 6-12 months+probio	PIF125	b	EL	Ø	EL	Ø	/	-	9400	2,38	+	/	/	+	EM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977747	Infant multi-cereals with exotic fruits	PIF125	c	EL	Ø	EL	Ø	/	-	9017	2.28	+	/	/	+	EM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977750	Infant chocolate cereals	PIF125	c	EL	Ø	EL	Ø	/	-	9269	2.35	+	/	/	+	EM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977751	Infant caramel cereals	PIF125	c	EL	Ø	EL	Ø	/	-	8338	2.11	+	/	/	+	EM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977774	Biscuit flavored infant cereals	PIF125	c	EL	Ø	EL	Ø	/	-	8364	2.12	+	/	/	+	EM	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977775	Infant cereals with 5 cereals	PIF125	c	EL	Ø	EL	Ø	/	-	8378	2.12	+	/	/	+	EL	/	AM halo	*L. monocytogenes*	+	PD
Ext.	1977781	Infant caramel cereals	PIF125	c	EL	Ø	EL	Ø	/	-	8486	2.15	+	/	/	+	Ø	/	AM halo	*L. monocytogenes*	+	PD

Table 18: summary of the negative deviations

Validation	CODE	MATRICES	Cat.	Type	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
Initial	I10	Jellied tongue	PC2	b	+LA	+LA	+HA	+MA	*L.monocytogenes*	+	-3	0.00	-	23	0.00	-	Ø	Ø	Ø	/	-	ND
Initial	Q18	Red cabbage	PV1	a	+LA	+LD	+HA	+MB	*L.monocytogenes*	+	-3	0.00	-	23	0.01	-	Ø	Ø	Ø	Ø	-	ND
Initial	S8	Carots	PV1	a	Ø	Ø	+MA	+MA	*L.monocytogenes*	+	-4	0.00	-	23	0.01	-	Ø	Ø	-HE	/	-	ND
Initial	S12	Red cabbage	PV1	a	+LA(2)	+LA(1)	+MA	+MA	*L.monocytogenes*	+	-5	0.00	-	19	0.00	-	Ø	Ø	-ME	/	-	ND
Initial	O3	Cold meats counter knife	EN2	b	+LB	-ME	+HB	+MB	*L.monocytogenes*	+	-4	0.00	-	20	0.00	-	Ø	-LE	-ME	/	-	ND
3rd renewal	1372305	Coleslaw salad	CF1	a	+ LB	+ LB	+ HA	+ HA	*L. monocytogenes*	+	-1	-0.00	-	13	0.00	-	- ME	/	- ME	/	-	ND
3rd renewal	1398362	Pork nems	CF2	b	+ LB	- LE	+ HA	+ HC	*L. monocytogenes*	+	0	0.00	-	17	0.00	-	- LE	/	- ME	/	-	ND
Extension	1977572	Raw milk cow cheese (Morbier)	DP125	a	EM	BM halo	EM	AL halo	*L.monocytogenes*	+	0	0.00	-	0	0.00	-	EM	/	Ø	/	-	ND
Extension	1977551	Pasteurized cow cheese	DP125	b	EM	AM halo	EM	AM halo	*L.monocytogenes*	+	-1	-0.00	-	18	0.18	-	EM	/	Ø	/	-	ND
Extension	1977590	Organic infant milk	PIF125	b	EL	AL halo	EL	AM halo	*L.monocytogenes*	+	1	0,00	-	21	0,00	-	EM	/	Ø	/	-	ND
Extension	1977746	Whole oat and wheat infant cereals	PIF125	c	EL	AL halo	EM	AM halo	*L.monocytogenes*	+	1	0.00	-	24	0,00	-	EL	/	Ø	/	-	ND
Extension	1977561	Baby milk powder 6-12 months LOT 1	PIF125	a	DM	BM halo + sans	BM	AM halo + sans	*L.innocua* *L.monocytogenes*	+	104	0,02	-	9205	3.3	+	DM	/	AM halo + sans	*L.monocytogenes* *L. innocua*	-	ND

All deviations come from the nature of the study design. In an unpaired study, because of the difference of sampling between both methods, and the use of naturally contaminated samples or seeded samples with low levels of contamination, no cell of *L. monocytogenes* may have been present in the sampling of one of the two methods.
As sensitivity of *Listeria* (DLIS) detection is slightly greater than *L. monocytogenes* (DLMO) detection, in rare borderline cases, a negative result may be obtained for detection of *L. monocytogenes* (DLMO) which is then revealed during confirmation of the positive *Listeria* (DLIS) detection.
Table 19 shows the difference between negative deviations and positive deviations and the acceptability limits.

Table 19: acceptability limits

Category	Type	TND	PD	(TND-PD)	Acceptability limit (AL)	Observation
Meat products ❶	a	0	2	/	/	(TND-PD) ≤ AL
	b	1	0			
	c	0	3			
	Total	1	5	-4	3	
Dairy products ❷	a	0	0	/	/	
	b	0	2			
	c	0	2			
	Total	0	4	-4	3	
Seafood products ❸	a	0	3	/	/	
	b	0	2			
	c	0	0			
	Total	0	5	-5	3	
Vegetal products ❹	a	3	2	/	/	
	b	0	1			
	c	0	1			
	Total	3	4	-1	3	
Composite foods ❺	a	1	3	/	/	
	b	1	2			
	c	0	0			
	Total	2	5	-3	3	
Environmental samples ❻	a	0	0	/	/	
	b	1	0			
	c	0	1			
	Total	1	1	0	3	
Dairy products excluding raw milk (125g) ❼	a	1	1	/	/	
	b	1	2			
	c	0	4			
	Total	2	7	-5	3	
Powder Infant Formula and cereals (125g) ❽	a	1	2	/	/	
	b	1	4			
	c	1	6			
	Total	3	12	-9	3	
All categories	***Total***	**12**	**43**	***-31***	***7***	

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

3.1.4.5. Comments on tests performed after 72 hours of storage

The LX broths were tested using the VIDAS LDUO TEST, immediately after incubation, then stored for 3 days at 2°C - 8°C and retested. In addition, LX broth was isolated on selective agar and confirmation tests were performed.

Some discordances between the two results appeared during the VIDAS LDUO test performed using LX broth stored for 72 hours at 2°C – 8°C:

- 7 samples: L11 (ice cream), H14 (residues), I19 (beefsteak), K6 (porc ribs), T15 (tomato burger), V2 (catalan poellee), V16 (tomato burger, presented a discordance between the specific test result (positive DLIS test result with identification of a *Listeria* strain other than *L. monocytogenes)* and the identification result (positive DLMO test result with identification of a *Listeria* strain other than *L. monocytogenes*). For the response "*Listeria monocytogenes*", they are still negative agreements, but they are considered as false positive results.

During these extension, one discordance between the two results appeared during the VIDAS LDUO test performed using LX broth stored for 72 hours at 2°C – 8°C:

- 1 sample: 1977520 (Goat cheese with raw milk) gave a false positive result with the initial test and became concordant negative result following storage of the LX broth at 2°C - 8°C.

The results of the VIDAS LDUO tests performed on the LX broths stored for 72 hours at 2°C - 8°C are therefore globally equivalent to those obtained when the VIDAS LDUO test is carried out directly after incubation.

Table 20 shows the difference between negative deviations and positive deviations and the acceptability limits.

Table 20: acceptability limits

Category	Type	TND	PD	(TND-PD)	Acceptability limit (AL)	Observation
Meat products ❶	a	0	2	/	/	(TND-PD) ≤ AL
	b	1	0			
	c	0	3			
	Total	1	5	-4	3	
Dairy products ❷	a	0	0	/	/	
	b	0	2			
	c	0	2			
	Total	0	4	-4	3	
Seafood products ❸	a	0	3	/	/	
	b	0	2			
	c	0	0			
	Total	0	5	-5	3	
Vegetal products ❹	a	3	2	/	/	
	b	0	1			
	c	0	1			
	Total	3	4	-1	3	
Composite foods ❺	a	1	3	/	/	
	b	1	2			
	c	0	0			
	Total	2	5	-3	3	
Environmental samples ❻	a	0	0	/	/	
	b	1	0			
	c	0	1			
	Total	1	1	0	3	
Dairy products excluding raw milk (125g) ❼	a	1	1	/	/	
	b	1	2			
	c	0	4			
	Total	2	7	-5	3	
Powder Infant Formula and cereals (125g) ❽	a	1	2	/	/	
	b	1	4			
	c	1	6			
	Total	3	12	-9	3	
All categories	***Total***	**12**	**43**	***-31***	***7***	

The acceptability limits are not modified for the response "*Listeria monocytogenes*".
The alternative method produces results comparable to the reference method after storage of the broths for 3 days at 5±3°C.

3.1.5. Conclusion of the sensitivity study

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

However, the sensitivity results showed that the alternative method broth allows a better recovery of *Listeria* spp (including *Listeria monocytogenes*) than the reference method broth, the difference of the deviations being clearly in favor of the alternative method.

3.2. Relative detection level study

3.2.1. Matrices used

Various "food matrix-strain" pairs were studied in parallel using the reference method and the VIDAS LDUO method, for the categories in question (cf. Table 21).

Table 21: pairs matrix-strain for each category

Category	Couple matrix strain	Origin of the strain	Step of the validation
❶ **Meat products**	Rillettes / *L. welshimeri*	Minced meat	Initial validation study according to ISO 16140:2003 standard
❷ **Dairy products**	Raw milk / *L. monocytogenes* 1/2b	Raw milk cheese	
	Raw milk / *L. innocua*	Raw milk cheese	
❸ **Seafood products**	Smoked salmon / *L. monocytogenes* 1/2a	Smoked salmon offcuts	
❹ **Vegetal products**	Red cabbage / *L. monocytogenes* 4b	Salad	
❻ **Environmental samples**	Process water / *L. monocytogenes* 1/2c	Surface sample	
❺ **Composite foods**	Pastry cream / *L. seeligeri*	Pastry cream filled cake	3rd renewal study according to ISO 16140-2:2016 standard
❼ **Dairy products (except raw milk) 125g**	Cottage cheese with raw milk / *Listeria ivanovii* GQD028	Environment dairy industry	Extension Microsept 2021
❽ **Powder infant formula and cereals 125g**	Infant milk powder with probiotics / *Listeria monocytogenes 1/2b* JAR249	Pasteurized milk cheese	Extension Microsept 2021

For categories ❶, ❷, ❸, ❹, ❺, ❻, ❼ the total flora of the matrix was determined.
For the category ❽, an enumeration of probiotics was carried out according to ISO 15214.
The results are presented in Appendix E.

3.2.2. Contamination protocol

- Protocol for categories ❶, ❷, ❸, ❹ and ❻ (previous validation)

At least four contamination levels, including the negative control, were performed. Each of the "matrix – strain – level" combinations was replicated six times using the VIDAS LDUO alternative method and the ISO 11290-1/A1 reference method.

As the first enrichment stage is not common, twelve 25-g bags of food products were made up, diluted to 1/10 in the appropriate diluent, then individually contaminated using a bacterial suspension with the determined titer. Each contaminant suspension was enumerated on 30 plates of TSAYE agar.

- Protocol for the category ❺ (assays 2017)

Three levels of contamination were prepared consisting of a negative control level, a low level, and a higher level.
The negative control level shall not produce positive results. Five replicates were tested for this level.
The low level shall be the theoretical detection level, it was contaminated at 0.7 - 1 CFU per test portion to obtain fractional recovery results. Twenty replicates were tested for this level.
The higher level shall be just above the theoretical detection level, it was contaminated at 2 - 3 CFU per test portion. Five replicates were tested for this level.
The pastry cream was contaminated using the seeding protocol. Bulk contaminations were performed on the matrix for the different levels of contamination, then the matrix was stored at 5±3°C for two days before analysis. Samples were then analyzed by the reference and the alternative method.

- Protocol for categories ❼ & ❽ (assays 2021)

Three levels of contamination were prepared consisting of a negative control level, a low level, and a higher level.
The negative control level shall not produce positive results. Five replicates were tested for this level.
The low level shall be the theoretical detection level, it was contaminated for ❼ category at 1.2 CFU and at 1.0 for ❽ category per test portion to obtain fractional recovery results. Twenty replicates were tested for this level.
The higher level shall be just above the theoretical detection level, it was contaminated for ❼ category at 3.3 CFU and at 2.0 for ❽ category per test portion. Five replicates were tested for this level.

For the category ❼**,** the cottage cheese with raw milk was contaminated using the seeding protocol. Bulk contaminations were performed on the matrix for the different levels of contamination, then the matrix was stored at 5±3°C for two days before analysis. Samples were then analyzed by the reference and the alternative method.

For the category ❽**,** the infant milk powder with probiotics was contaminated using the spiking protocol. The strain of *Listeria monocytogenes* used was stressed with heat treatment. Each initial suspension was then contaminated with this stressed and calibrated strain.

3.2.3. Results

The detailed results tables are set out in Appendices E1, E2 and E3.
The RLOD is defined as the ratio of the LODs of the alternative method and the reference method: RLOD= LOD_{alt} / LOD_{ref}.

The RLODs calculations were performed according to the standard ISO 16140-2:/A1 (2024) using the Excel spreadsheet available for download at http://standards.iso.org/iso/16140, with unknown concentrations. Values of the RLODs are set out in Table 22.

Table 22: RLODs values for all categories (RLOD: the estimated relative level of detection value, RLODU: the upper limit of the 95% confidence interval for RLOD, RLODL: the lower limit of the 95% confidence interval for RLOD, b=ln(RLOD): logarithm of the RLOD value, sd(b): standard deviation of b, z-Test statistic: absolute value of the test statistic of the z-Test with the null hypothesis H0: b=0, p-value: p-value of the z-Test)

Matrix/strain pairs	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
❶ **Rillettes /** ***L. welshimeri***	0.911	0.420	1.977	-0.093	0.387	0.240	1.190	**2.5**
❷ **Raw milk /** ***L. monocytogenes* 1/2b**	1.732	0.590	5.086	0.549	0.539	1.020	0.308	**2.5**
❷ **Raw milk /** ***L. innocua***	1.000	0.370	2.705	0.000	0.498	0.000	1.000	**2.5**
❸ **Smoked salmon /** ***L. monocytogenes* 1/2a**	1.000	0.336	2.976	0.000	0.545	0.000	1.000	**2.5**
❹ **Red cabbage /** ***L. monocytogenes* 4b**	0.619	0.276	1.388	-0.480	0.404	1.189	1.765	**2.5**
❺ **Pastry cream /** ***L. seeligeri***	0.868	0.355	2.123	-0.142	0.447	0.316	1.248	**2.5**
❻ **Process water /** ***L. monocytogenes* 1/2c**	1.997	0.681	5.860	0.692	0.538	1.286	0.199	**2.5**
❼ **Cottage cheese with raw milk /** ***Listeria ivanovii* GQD028**	1.146	0.498	2.636	0.136	0.417	0.327	0.744	**2.5**
❽ **Infant milk powder with probiotics /** ***L. monocytogenes 1/2b* JAR249**	1.146	0.498	2.636	0.136	0.417	0.327	0.744	**2.5**
Combined	**0.989**	**0.757**	**1.292**	**-0.011**	**0.134**	**0.083**	**1.066**	**2.5**

The LOD_{50} calculations according to Wilrich & Wilrich POD-LOD calculation program - version 13, are given in Table 23.

Table 23: LOD50% for the alternative and reference method

Matrix	Strain	$LOD_{50\%}$ Alternative method	$LOD_{50\%}$ Reference method
❶ **Rillettes (25g)**	*L. welshimeri*	0.534	0.583
❷ **Raw milk (25g)**	*L. monocytogenes* 1/2b	0.482	0.374
❷ **Raw milk (25g)**	*L. innocua*	1.594	1.637
❸ **Smoked salmon (25g)**	*L. monocytogenes* 1/2a	0.682	0.682
❹ **Red cabbage (25g)**	*L. monocytogenes* 4b	0.406	0.638
❺ **Process water (25g)**	*L. monocytogenes* 1/2c	0.765	0.522
❻ **Pastry cream (25g)**	*L. seeligeri*	0.657	0.739
❼ **Cottage cheese with raw milk (125g)**	*L. ivanovii* GQD028	0.836	0.745
❽ **Infant milk powder with probiotics (125g)**	*L. monocytogenes 1/2b* JAR249	0.667	0.596
Combined results (CFU/25g) - ❶❷❸❹❺❻		**0.682**	**0.698**
Combined results (CFU/125g) - ❼❽		**0.748**	**0.667**

3.2.4. Interpretation and conclusion

The RLODs values are below the acceptability limit set at 2.5, meaning that, as stated in ISO 16140-2/A1 (2024), the maximum increase in LOD of the alternative versus the reference method is not considered as relevant in consideration of the fitness for purpose of the method.
In conclusion, alternative and reference methods show similar LODs values for the detection of *Listeria* spp and of *Listeria monocytogenes* in the categories tested.

3.3. Inclusivity and exclusivity study

The inclusivity and exclusivity of the method are defined by analyzing, respectively, 50 positive strains and 30 negative strains.
As the VIDAS LDUO method provides a simultaneous response for both *L. monocytogenes* and *Listeria spp*., 50 *L. monocytogenes* strains and 30 *Listeria spp*. strains (other than *L. monocytogenes*) were tested. Thirty-one strains not belonging to the *Listeria* genus were also tested.

3.3.1. Test protocols

- **Protocol for inclusivity**

For each of the *Listeria* strains, a culture in nutrient broth was performed for 24 hours at 30°C.
An LX broth was inoculated with approximately 10 *Listeria* per mL, then the complete enrichment protocol for the method was followed prior to performing the VIDAS LDUO test.

- **Protocol for exclusivity**

The various negative strains were cultured in nutrient broth for 24 hours at 30°C, inoculated in 10 mL of nutrient broth in order to obtain levels of around 105 cells per mL, then incubated for 24 hours at 30°C prior to performing the VIDAS LDUO test.

3.3.2. Results and conclusion

The results are set out in Appendix F.

The 50 *L. monocytogenes* strains were all detected using the LDUO test (positive DLMO response).
The 30 *Listeria* strains other than *Listeria monocytogenes* were also detected using the LDUO test (positive DLIS response).
No cross-reactions were obtained with the 31 non-*Listeria* strains.

3.4. Practicability

The practicability of the alternative method was informed according to the criteria defined by the Technical Committee.

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

The kits are packaged in 60-test kits containing:

- the LDUO strips, made of polypropylene, consisting of 10 wells covered with aluminum foil,
- the LDUO SPRs, in aluminum pouches containing 30 units, with a desiccant,
- the vial of LDUO S1 standard (*Listeria monocytogenes*) (6 mL),
- the vial of LDUO S2 standard (*Listeria*) (6 mL),
- the vials of LDUO C1 and C3 positive controls (*Listeria monocytogenes* and *Listeria*) (6 mL),
- the vial of C2 negative control (6 mL).

The test storage temperature is 2-8°C.
The shelf-life of tests is indicated on the kits.
Each reagent should be stored between +2°C and +8°C.

2. Time-to-result

Negative results are obtained in two days.
Positive results are obtained in:

- three to four days using a confirmation by streaking on a chromogenic agar media,
- four to five days using a API *Listeria* gallery without purification,
- up to ten days using the tests of the reference method.

3. Common step with the reference method

The alternative method has no common step with the reference method.

3.5. Conclusion

The comparative study of the methods was performed according to the EN ISO 16140-2/A1 (2024) standard.

- **Sensitivity study**

The performance of the VIDAS *Listeria* Duo (LDUO) method was compared to that of the EN ISO 11290-1:2017 reference method by analyzing 694 samples for *Listeria* spp test and 715 samples for *Listeria monocytogenes* test divided into eight product categories.

For the response "*Listeria* spp", the sensitivity of the alternative method was 93.4% and the sensitivity of the reference method was 87.2%.
For the response "*Listeria monocytogenes*", the sensitivity of the alternative method was 95.8% and the sensitivity of the reference method was 84.9%.

The observed values (TND – PD) were below to the acceptability limit for each category and for all categories after the initial test and after three days of conservation at 5±3°C.

Statistically, the alternative method produces results comparable to that of the reference method. The difference of the deviations is however clearly in favor of the alternative method.

- **Relative level of detection study**

The relative detection level of the VIDAS LDUO method and reference method was evaluated by artificially contaminating eight different products.
The relative level of detection of the alternative method was between 0.619 and 1.997 cells per test portion.

The VIDAS LDUO method and the reference method showed similar LODs values for the detection of *Listeria* spp and *Listeria monocytogenes* in the categories tested.

- **Inclusivity and exclusivity study**

The specificity of the method is satisfactory, as all *Listeria monocytogenes* and *Listeria* spp strains were detected (inclusivity) and no cross-reactions were observed among non-targeted tested strains when the complete protocol for the alternative method was implemented (exclusivity).

4. Interlaboratory study

4.1. Study organization

- **Number of participating laboratories**: seventeen collaborators received samples.

- **Matrix used:** pasteurized milk was used as matrix for the interlaboratory study.

- **Strain used:** the strain used for contamination was a strain of *Listeria monocytogenes* (coded L37 by the Expert Laboratory) isolated from dairy products.

- **Number of samples per laboratory:** 24 samples per collaborator were prepared for the reference method and 24 samples for the alternative method, broken down into 3 levels, with 8 samples per level. One additional sample, not artificially contaminated, was provided to the collaborators for the enumeration of the microorganisms of the matrix.

4.2. Control of the experimental parameters

4.2.1. Contamination level

The contamination rates obtained in the matrix are set out in the Table below:

Table 24: theoretical and actual contamination levels

Level	Samples	Theoretical target level (CFU / 25 mL)	Real level (CFU / 25 mL)
L_0: Level 0	3-4-9-10-15-16-21-22	0	0
L_1: Low level	1-2-7-8 -13-14-19-20	3	3.2
L_2: High level	5-6-11-12-17-18-23-24	30	33.0

4.2.2. Shipping conditions (temperature and state of the samples)

The temperatures of the samples at reception for all the collaborators are given in Table 25.

Table 25: temperature and shipping conditions

Collaborator	Temperatures at reception		Comments
	Given by the collaborator	Indicated by the probe	
A	3.0°C	2.7°C	/
B	2.7°C	2.7°C	/
C	4.0°C	3.2°C	/
D	3.8°C	/	Analyses not realized
E	4.0°C	2.2°C	/
F	4.1°C	2.7°C	/
G	4.0°C	2.7°C	/
H	4.3°C	3.7°C	/
I	/	/	Delivery at D+2
J	5.7°C	2.2°C	/
K	4.0°C	2.7°C	/
L	4.5°C	5.7°C	/
M	4.6°C	4.7°C	/
N	5.7°C	3.2°C	/
O	4.0°C	2.7°C	/
P	6.4°C	3.7°C	/
Q	5.3°C	3.9°C	/

As a result of transport conditions, 15 laboratories carried out the tests.

Two laboratories were not included in the final list of laboratories:

- collaborator I received the samples after the deadline,
- for the collaborator D, the VIDAS system had not been updated.

4.3. Test results

The post-confirmation positive results obtained by the collaborators and by the expert laboratory are set out in the following tables and in appendix G. The results of the enumeration of the microorganisms of the matrix are also provided for each lab in this appendix. For all collaborators, results ranged between <1 CFU/mL and 20 CFU/mL.

4.3.1. Expert laboratory results

The results of the expert laboratory are summarized in Table 26.

Table 26: positive results obtained by expert laboratory by both methods

Contamination level	Alternative method	Reference method
L_0	0/8	0/8
L_1	7/8	7/8
L_2	8/8	8/8

4.3.2. Collaborators results

Table 27: positive results obtained with the reference method

Collaborators	Contamination levels		
	L_0	L_1	L_2
Collaborator A	0 / 8	7 / 8	8 / 8
Collaborator B	0 / 8	8 / 8	8 / 8
Collaborator C	0 / 8	7 / 8	8 / 8
Collaborator E	0 / 8	8 / 8	8 / 8
Collaborator F	0 / 8	8 / 8	8 / 8
Collaborator G	0 / 8	8 / 8	8 / 8
Collaborator H	0 / 8	8 / 8	8 / 8
Collaborator J	0 / 8	7 / 8	8 / 8
Collaborator K	0 / 8	8 / 8	8 / 8
Collaborator L	0 / 8	7 / 8	8 / 8
Collaborator M	0 / 8	8 / 8	8 / 8
Collaborator N	0 / 8	7 / 8	8 / 8
Collaborator O	0 / 8	8 / 8	8 / 8
Collaborator P	0 / 8	8 / 8	8 / 8
Collaborator Q	0 / 8	8 / 8	8 / 8
Total	0 / 120	115 / 120	120 / 120

Table 28: positive results obtained with the alternative method

Collaborators	Contamination levels		
	L_0	L_1	L_2
Collaborator A	0 / 8	8 / 8	8 / 8
Collaborator B	0 / 8	8 / 8	8 / 8
Collaborator C	0 / 8	8 / 8	8 / 8
Collaborator E	0 / 8	7 / 8	8 / 8
Collaborator F	0 / 8	8 / 8	8 / 8
Collaborator G	0 / 8	8 / 8	8 / 8
Collaborator H	0 / 8	7 / 8	8 / 8
Collaborator J	0 / 8	8 / 8	8 / 8
Collaborator K	0 / 8	8 / 8	8 / 8
Collaborator L	0 / 8	8 / 8	8 / 8
Collaborator M	0 / 8	7 / 8	8 / 8
Collaborator N	0 / 8	8 / 8	8 / 8
Collaborator O	0 / 8	7 / 8	8 / 8
Collaborator P	0 / 8	8 / 8	8 / 8
Collaborator Q	0 / 8	8 / 8	8 / 8
Total	0 / 120	116 / 120	120 / 120

The results using the reference method and alternative method are concordant for six laboratories: B, F, G, K, P and Q.

For collaborator F, one of the non-contaminated samples was found to be positive using the VIDAS LDUO test at the threshold value (VT = 0.10) for the DLIS response. The laboratory staff isolated the LX broth and did not find any colonies on selective agars.

Collaborators A, C, J, L and N all found one sample with a low contamination level that was negative using the reference method.

Likewise, collaborators E, H, M and O all found one sample with a low contamination rate that was negative using the alternative method for the DLMO and DLIS responses. It must be noted however that the collaborators E and M applied the confirmation protocol from the LX broth for this negative sample of the low contamination level and that it was found negative.

These differences between the two methods may happen in an unpaired study. Two sets of eight distinct samples had been prepared for the low contamination level. One sample was used for only one of the methods (alternative or reference), as the primary enrichment broths were different.
It is likely that the samples found to be negative were not contaminated.

4.3.3. Results of the collaborators used for the statistical analysis

The results of the 15 collaborators having realized the analyses are retained for the statistical interpretation.

4.4. Calculations and interpretation

4.4.1. Calculation of the specificity

The percentage specificity (SP) of the reference method and the alternative method is calculated, using the data after confirmation, based on the results of level L_0 as follows:

- Specificity of the reference method: $SP_{ref} = \left[1 - \left(\frac{P_0}{N-}\right)\right] \times 100\%$
- Specificity of the alternative method: $SP_{alt} = \left[1 - \left(\frac{CP_0}{N-}\right)\right] \times 100\%$

where:
N- is the number of all L_0 tests,
P_0 is the total number of false-positive results obtained with the blank samples before confirmation,
CP_0 is the total number of false-positive results obtained with blank samples.

The results are the following:

- SP_{ref} = 100%
- SP_{alt} = 100%

4.4.2. Summary of the results

A summary of results obtained at level 1 (L_1), for which fractional positive results were obtained, is set out in Table 29.

*Table 29: tests results for the two methods at level L_1 (PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumed positive before confirmation, *: for the collaborator F only with the DLIS response)*

Level	Alternative method	Reference method		
		Reference method positive (R+)	Reference method negative (R-)	Total
L_1	Alternative method positive (A+)	PA = 111	PD = 5	116
	Alternative method negative (A-)	TND = 4	NA = 0	4
	Total	115	5	120

The cause of the positive and negative deviations is explained in § 4.3.2 (unpaired study).

4.4.3. Calculation of the sensitivity of the methods, relative trueness and false positive ratio

The sensitivity of the two methods, the relative trueness and the false positive ratio parameters are calculated with the data of the Table 26, according to the formulas below:

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

where N is the total number of samples (TNA + PA + PD + TND) and FP is false positive results.

The results are the following:

- SE_{alt} = 96.7%
- SE_{ref} = 95.8%
- RT = 92.5%
- FP = 0%

4.4.4. Determination of the acceptability limit and conclusion

The difference between (TND – PD) for the level where fractional recovery was obtained (L_1) is calculated. The observed value found for (TND – PD) shall not be higher than the acceptability limit (AL). The AL is defined as [$(TND - PD)_{max}$] and calculated per level where fractional recovery was obtained as described below using the following three parameters:

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

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

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

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

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

Nx = the total number of samples tested for level x (L1 or L2) by all laboratories.
The AL is not met when the observed value is higher than the A*L.* When the AL is not met, investigations should be made (e.g. root cause analysis) in order to provide an explanation of the observed results.

Based on the AL and the additional information, it is decided whether the alternative method is regarded as not fit for purpose. The reasons for acceptance of the alternative method in case the AL is not met shall be stated in the study report.

In this study, fractional positive results are observed at level L_1 only. The different parameters obtained by the calculation are detailed in the Table below:

Table 30: values obtained for the determination of the acceptability limit

Parameter	Value
$(p+)_{ref}$	0.9583
$(p+)_{alt}$	0.9667
Acceptability limit: AL = $(TND-PD)_{max}$	5.1
Observed value: TND-PD	-1

The value (TND-PD) is inferior to the acceptability limit, so the requirements of the standard ISO 16140-2/A1 (2024) are fulfilled.

4.4.5. Determination of the relative level of detection

This evaluation is performed according to Annex F of ISO 16140-2/A1 (2024) and using the Excel spreadsheet as described in this standard.
As there is limited experience with the interpretation of this approach, the results are used only for information. Results are shown in the Table below:

Table 31 : values obtained for the determination of the relative level of detection (RLOD: the estimated relative level of detection value, RLODU: the upper limit of the 95% confidence interval for RLOD, RLODL: the lower limit of the 95% confidence interval for RLOD, b=ln(RLOD): logarithm of the RLOD value, sd(b): standard deviation of b, z-Test statistic: absolute value of the test statistic of the z-Test with the null hypothesis H0: b=0, p-value: p-value of the z-Test)

Category	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value
ILS	0,934	0,627	1,393	-0,068	0,200	0,340	1,266

4.5. Conclusion

The data and their interpretation meet the requirements of the standard EN ISO 16140-2/a1 (2024). The performance of the alternative method and the reference method can be considered as equivalent.

5. General conclusion

- **Method comparison study**

The performance of the VIDAS LDUO test is comparable to that of the standard ISO 11290-1 : 2017. This study concerned samples of eight categories of products.

Values obtained for the criteria of the sensitivity study are the following, depending on the incubation times and the protocol of confirmation.
For *Listeria* spp test:

- sensitivity of the alternative method : 93.4%
- sensitivity of the reference method : 87.2%
- relative trueness: 89.5%
- false positive ratio: from 0.6%
- false negative ratio: from 0.5%

For *Listeria monocytogenes* test:

- sensitivity of the alternative method : 95.8%
- sensitivity of the reference method : 84.9%
- relative trueness: 92.3%
- false positive ratio: from 0.5%
- false negative ratio: from 1.4%

A number of discordant results were observed possibly due to the unpaired study design.

The relative level of detection of the alternative method and the reference method was evaluated for all categories. The results are comparable between the two methods. It varies between 0.619 and 1.997 CFU per test portion for the alternative method for all categories.

The specificity of the method is satisfactory.

The study of the practicability of the alternative method shows a simple and easy-to-use method and significant time savings compared to the reference method.

- **Interlaboratory study**

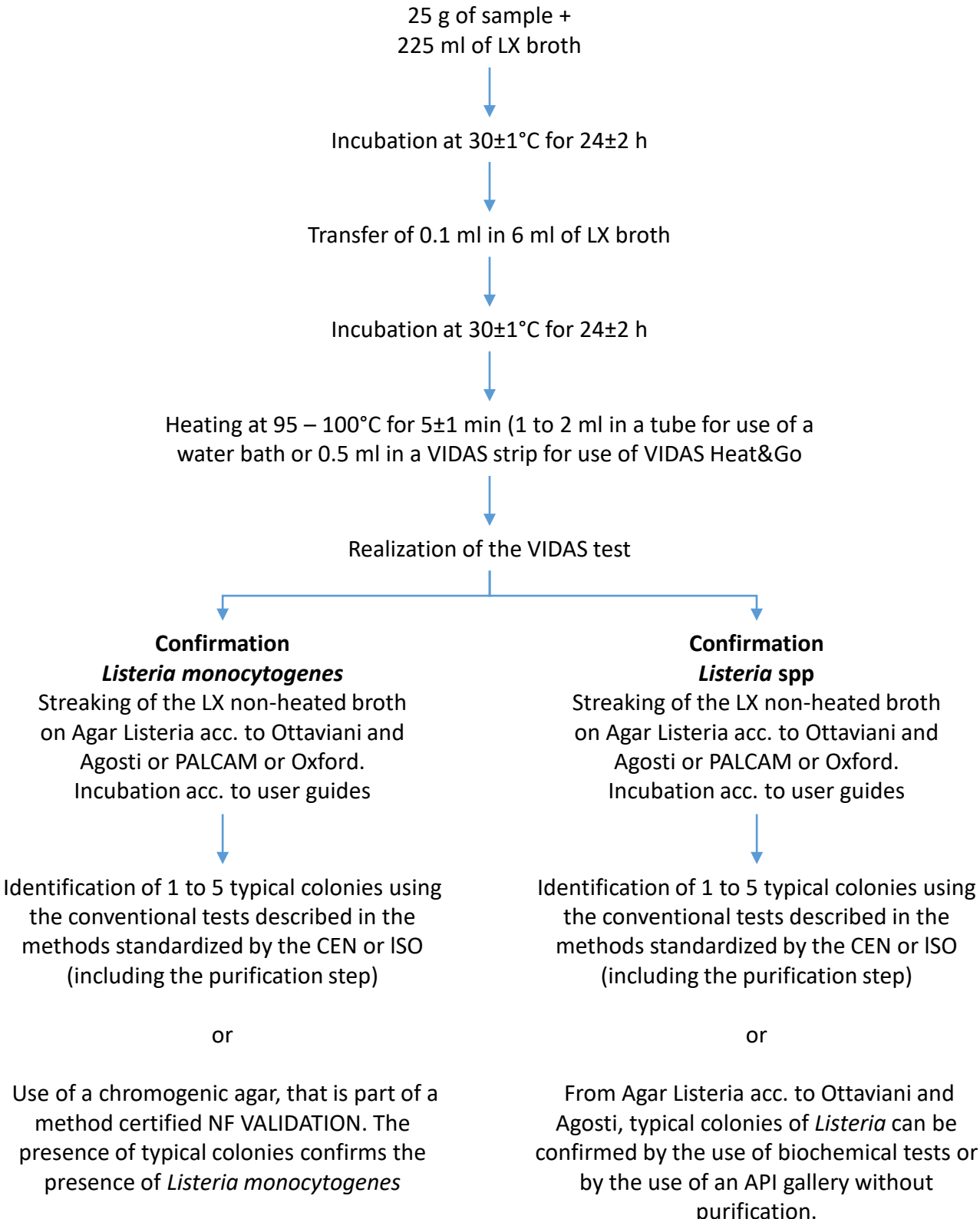
Concerning the interlaboratory study, the results obtained for the selected laboratories showed that the performance of the alternative method and the reference method can be considered as equivalent.

Le Lion d'Angers, June 02, 2026
Guillaume MESNARD
Method Validation Supervisor

APPENDICES

APPENDIX A
VIDAS LISTERIA DUO – General protocol

Diagram of the procedure as described in the user guide



APPENDIX A
VIDAS LISTERIA DUO – New protocols

125 g of sample +
1125 ml of pre-warmed LX broth

Incubation at 30±1°C for 22 at 26 h for Dairy products excluding raw milk

Incubation at 30±1°C for 26 at 30 h for Infant formula and cereals

Transfer of 0.1 ml in 6 ml of LX broth

Incubation at 30±1°C for 22 at 26 h

Aliquot of LX broth and heat for 15 min ± 1 min at 95-100°C.

Transfer 0,5 ml at heated LX broth in VIDAS LIS test

Confirmation
Listeria monocytogenes
Streaking of the LX non-heated broth on Agar Listeria acc. to Ottaviani and Agosti or PALCAM or Oxford.
Incubation acc. to user guides

Identification of 1 to 5 typical colonies using the conventional tests described in the methods standardized by the CEN or ISO (including the purification step)

or

Use of a chromogenic agar, that is part of a method certified NF VALIDATION. The presence of typical colonies confirms the presence of *Listeria monocytogenes*

Confirmation
***Listeria* spp**
Streaking of the LX non-heated broth on Agar Listeria acc. to Ottaviani and Agosti or PALCAM or Oxford.
Incubation acc. to user guides

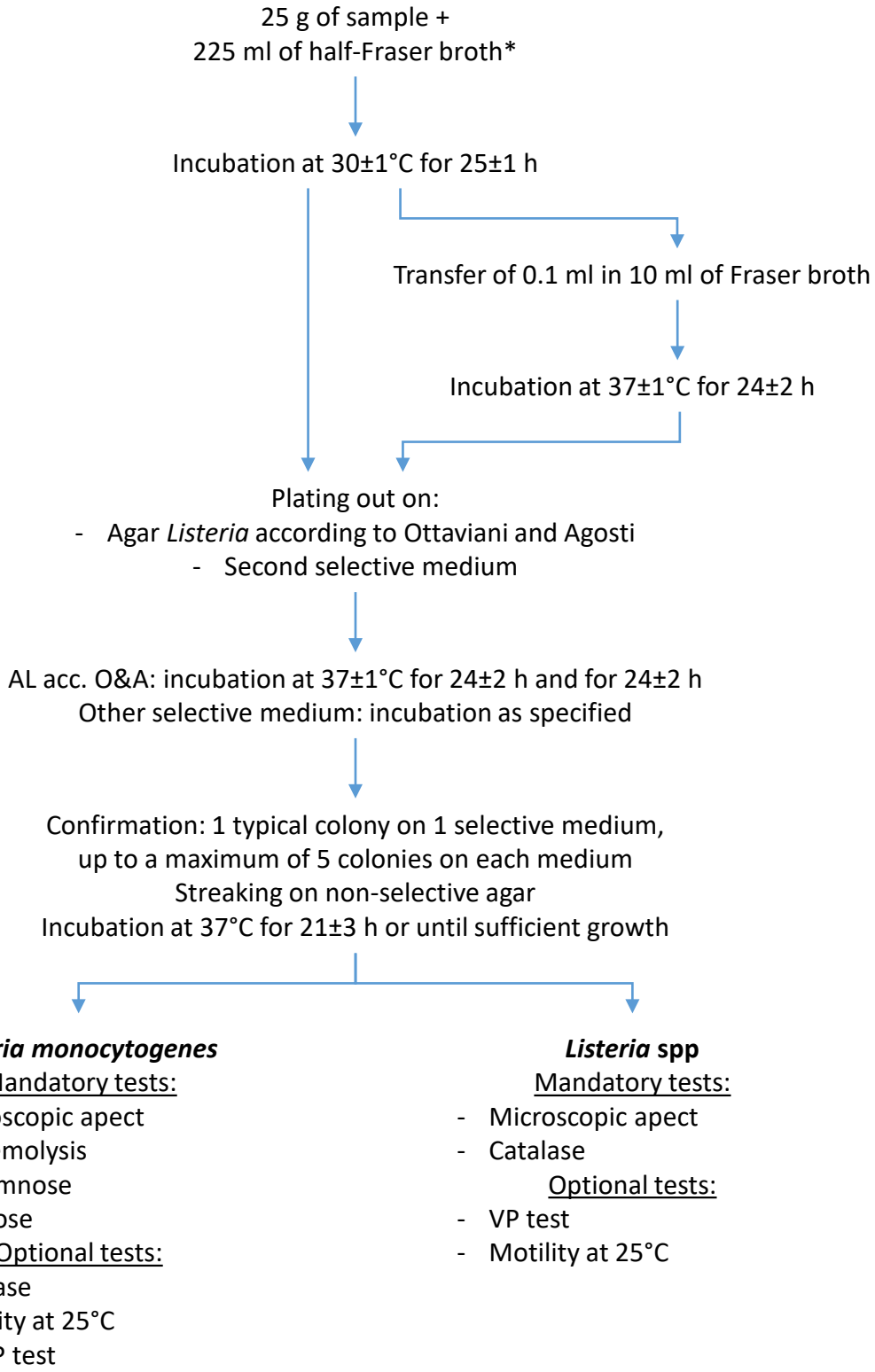
Identification of 1 to 5 typical colonies using the conventional tests described in the methods standardized by the CEN or ISO (including the purification step)

or

From Agar Listeria acc. to Ottaviani and Agosti, typical colonies of *Listeria* can be confirmed by the use of biochemical tests or by the use of an API gallery without purification.

APPENDIX B
EN ISO 11290-1:2017

Diagram of the procedure as described in the standard



* addition of alpha amylase to category C samples containing starch according ISO 6887

APPENDIX C

ARTIFICIAL CONTAMINATIONS

ARTIFICIAL CONTAMINATIONS – INITIAL VALIDATION STUDY

Code	Matrix	Artificial contamination						Result
		Strain			Type of stress	Evaluation of stress	CFU / 25 g	
		No.	Name	Origin				
H1	Grated Gruyère	L64	*L.innocua*	Époisses cheese	45 mins. at 55°C, then 30 mins. at -80°C	1.0	16.8	+
H2	Vieux pâné cheese	L64	*L.innocua*	Époisses cheese	45 mins. at 55°C, then 30 mins. at -80°C	1.0	33.6	+
H3	Ossau-Iraty sheep's milk cheese	L142	*L.seeligeri*	Cheese made with raw milk	45 mins. at 55°C, then 30 mins. at -80°C	3.9	28.0	-
H4	Brie cheese	L142	*L.seeligeri*	Cheese made with raw milk	45 mins. at 55°C, then 30 mins. at -80°C	3.9	56.0	-
H5	Reblochon cheese	L64	*L.innocua*	Époisses cheese	45 mins. at 55°C, then 30 mins. at -80°C	1.0	50.4	+
H6	Reblochon cheese	L142	*L.seeligeri*	Cheese made with raw milk	45 mins. at 55°C, then 30 mins. at -80°C	3.9	84.0	-
H7	Water from final rinsing	L115	*L.seeligeri*	Standing water	45 mins. at 55°C, then 30 mins. at -80°C	1.6	8.0	+
H8	Rinsing bath	L115	*L.seeligeri*	Standing water	45 mins. at 55°C, then 30 mins. at -80°C	1.6	16.0	+
H9	Washing basin	L115	*L.seeligeri*	Standing water	45 mins. at 55°C, then 30 mins. at -80°C	1.6	24.0	-
H10	Residual water	L132	*L.innocua*	Cheese counter chopping board	45 mins. at 55°C, then 30 mins. at -80°C	0.2	0.1	-
H11	Doser rinsing water	L132	*L.innocua*	Cheese counter chopping board	45 mins. at 55°C, then 30 mins. at -80°C	0.2	0.1	-
H12	Standing water from storage room	L132	*L.innocua*	Cheese counter chopping board	45 mins. at 55°C, then 30 mins. at -80°C	0.2	0.2	-
H13	Water from light rinsing	L115 L132	*L.seeligeri* *L.innocua*	Standing water Cheese counter chopping board	45 mins. at 55°C, then 30 mins. at -80°C 45 mins. at 55°C, then 30 mins. at -80°C	1.6 0.2	4.0 0.0	+
H14	Residue from machine filter	L115	*L.seeligeri*	Standing water	45 mins. at 55°C, then 30 mins. at -80°C	1.6	16.0	+
H15	Ground surface in storage room	L115	*L.seeligeri*	Standing water	45 mins. at 55°C, then 30 mins. at -80°C	1.6	24.0	+
H16	Surface of dirty service lift	L132	*L.innocua*	Cheese counter chopping board	45 mins. at 55°C, then 30 mins. at -80°C	0.2	0.1	+
I14	Rabbit terrine	L77	*L.innocua*	Toulouse sausage	45 mins. at 55°C, then 30 mins. at -80°C	1.1	1.2	-
I15	Farmhouse liver pâté	L77	*L.innocua*	Toulouse sausage	45 mins. at 55°C, then 30 mins. at -80°C	1.1	0.8	-
I16	Country pâté	L87	*L.welshimeri*	Minced beef burger	45 mins. at 55°C, then 30 mins. at -80°C	ND	<1	+
I17	Duck pâté	L87	*L.welshimeri*	Minced beef burger	45 mins. at 55°C, then 30 mins. at -80°C	ND	<1	-
I18	Chicken pie	L77	*L.innocua*	Toulouse sausage	45 mins. at 55°C, then 30 mins. at -80°C	1.1	1.6	-
I19	Beef steak	L87	*L.welshimeri*	Minced beef burger	45 mins. at 55°C, then 30 mins. at -80°C	ND	<1	+
I20	Ham roulade	L87	*L.welshimeri*	Minced beef burger	45 mins. at 55°C, then 30 mins. at -80°C	ND	<1	-
I22	Brie cheese	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C	2.4	34.5	-
I23	Powdered milk	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C	2.4	27.6	-
I24	Powdered milk	L37	*L.monocytogenes*	Maroilles cheese	45 mins. at 55°C, then 30 mins. at -80°C	0.5	0.7	-
I25	Powdered milk	L37 L72	*L.monocytogenes* *L.innocua*	Maroilles cheese Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C 45 mins. at 55°C, then 30 mins. at -80°C	0.5 2.4	0.5 20.7	-
I26	Raw milk	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C	2.4	34.5	-
I27	Raw milk	L37	*L.monocytogenes*	Maroilles cheese	45 mins. at 55°C, then 30 mins. at -80°C	0.5	0.8	-
I28	Raw milk	L37 L72	*L.monocytogenes* *L.innocua*	Maroilles cheese Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C 45 mins. at 55°C, then 30 mins. at -80°C	0.5 2.4	0.5 20.7	-
J1	Surface of stainless steel table in pastries facility	L28 L132	*L.monocytogenes* *L.innocua*	Surface in facility Cheese counter chopping board	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C 48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	1.1 0.2	0.2 0.4	- +
J2	Surface of slicer in butcher's facility	L28 L132	*L.monocytogenes* *L.innocua*	Surface in facility Cheese counter chopping board	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C 48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	1.1 0.2	0.4 0.8	- +
J3	Cheese counter board surface	L28 L132	*L.monocytogenes* *L.innocua*	Surface in facility Cheese counter chopping board	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C 48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	1.1 0.2	0.6 1.2	+
J4	Cheese counter knife	L132	*L.innocua*	Cheese counter chopping board	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	0.2	0.8	+
J5	Saw blade from butcher's stand	L132	*L.innocua*	Cheese counter chopping board	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	0.2	1.2	+
J6	Surface of freezer in pastries facility	L132	*L.innocua*	Cheese counter chopping board	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	0.2	1.6	+
J8	Ground surface in butcher's facility	L115	*L.seeligeri*	Standing water	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	1.0	0.4	-
J9	Surface of butcher's cutting table	L115 L28	*L.seeligeri* *L.monocytogenes*	Standing water Surface in facility	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C 48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	1.0 1.1	0.3 0.7	-

Code	Matrix	Artificial contamination						Result
		Strain			Type of stress	Evaluation of stress	CFU / 25 g	
		No.	Name	Origin				
J14	Raw milk	L37	*L.monocytogenes*	Maroilles cheese	45 mins. at 55°C, then 30 mins. at -80°C	0.6	3.4	+
		L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	5.0	
J15	Raw milk	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	7.5	+
J16	Raw milk	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	10.0	+
J17	Raw milk	L37	*L.monocytogenes*	Maroilles cheese	45 mins. at 55°C, then 30 mins. at -80°C	0.6	5.1	+
		L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	7.5	
J18	Powdered milk	L37	*L.monocytogenes*	Maroilles cheese	45 mins. at 55°C, then 30 mins. at -80°C	0.6	5.1	+
		L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	7.5	
J19	Powdered milk	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	7.5	+
J20	Powdered milk	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	10.0	+
J21	Chantilly cream puff	L37	*L.monocytogenes*	Maroilles cheese	45 mins. at 55°C, then 30 mins. at -80°C	0.6	5.1	+
		L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	7.5	
J22	Strawberry melba	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	10.0	+
J28	Strawberry ice cream	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	5.0	+
J29	Vanilla ice cream	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	7.5	+
J30	Surface of stainless steel table in butcher's facility	L115	*L.seeligeri*	Standing water	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	1.0	0.3	-
K1	Minced pork loin	L77	*L.innocua*	Toulouse sausage	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	0.8	4.1	+
K2	Chicken gizzard	L77	*L.innocua*	Toulouse sausage	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	0.8	5.5	+
K3	Mortadella sausage	L77	*L.innocua*	Toulouse sausage	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	0.8	6.8	+
K4	Beef	L77	*L.innocua*	Toulouse sausage	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	0.8	8.2	+
K5	Ham	L87	*L.welshimeri*	Minced beef burger	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	1.3	9.6	+
K6	Pork chop	L87	*L.welshimeri*	Minced beef burger	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	1.3	12.0	+
K7	Jellied tongue	L87	*L.welshimeri*	Minced beef burger	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	1.3	14.4	+
K8	Potjevlesch potted meat	L87	*L.welshimeri*	Minced beef burger	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	1.3	16.8	+
K9	Bayonne ham	L77	*L.innocua*	Toulouse sausage	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	0.8	6.8	+
		L87	*L.welshimeri*	Minced beef burger	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	1.3	12.0	
K10	Meat pâté	L77	*L.innocua*	Toulouse sausage	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	0.8	5.5	+
		L87	*L.welshimeri*	Minced beef burger	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	1.3	9.6	
L1	Tuscan minced pork	L91	*L.welshimeri*	Aoste rosette dried sausage	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.6	2.3	+
L2	Strasbourg sausages	L91	*L.welshimeri*	Aoste rosette dried sausage	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.6	1.8	+
L3	Rillettes	L151	*L.ivanovii*	Minced beef burger	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.2	0.3	+
L4	Chicken rillettes	L151	*L.ivanovii*	Minced beef burger	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.2	0.6	-
L5	Camembert	L64	*L.innocua*	Époisses cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.2	5.0	+
L6	Munster cheese	L111	*L.innocua*	Munster cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	2.4	+
L7	Double-cream cheese	L64	*L.innocua*	Époisses cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.2	10.0	+
		L111	*L.innocua*	Munster cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	8.7	
L8	Leerdamer cheese	L64	*L.innocua*	Époisses cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.2	10.0	+
L9	Normandy apple pie	L111	*L.innocua*	Munster cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	8.7	+
L10	Egg custard pie	L64	*L.innocua*	Époisses cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.2	15.0	+
		L111	*L.innocua*	Munster cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	8.7	
L11	Strawberry vanilla ice cream	L64	*L.innocua*	Époisses cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.2	4.5	+
L12	Raw milk	L111	*L.innocua*	Munster cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	2.7	+
M2	Minced meat	L2	*L.innocua*	Minced beef burger	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.9	5.7	+
M5	Rosette dried sausage	L44	*L.monocytogenes*	Dried sausage	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.5	7.0	+
		L2	*L.innocua*	Minced beef burger	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.9	3.8	

Code	Matrix	Artificial contamination						Result
		Strain			Type of stress	Evaluation of stress	CFU / 25 g	
		No.	Name	Origin				
M13	Fish fillet	L86	*L.welshimeri*	ATCC 35897	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.7	3.8	+
M15	Dogfish	L86	*L.welshimeri*	ATCC 35897	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.7	5.7	+
M16	Fillet of scabbardfish	L86	*L.welshimeri*	ATCC 35897	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.7	4.8	+
M27	Rinsing water	L44	*L.monocytogenes*	Dried sausage	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.5	7.0	+
		L2	*L.innocua*	Minced beef burger	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.9	3.8	
M28	Water from washing container	L44	*L.monocytogenes*	Dried sausage	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.5	8.8	+
		L2	*L.innocua*	Minced beef burger	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.9	3.8	-
O10	Residue from cutting facility stainless steel table	L149	*L.monocytogenes*	Environmental sample	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	1.0	13.0	+
		L144	*L.innocua*	Bin surface	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	0.7	10.0	
O11	Surface in cooling room	L149	*L.monocytogenes*	Environmental sample	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	1.0	19.5	+
		L144	*L.innocua*	Bin surface	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	0.7	7.5	
O12	Floor of cold packaging room	L149	*L.monocytogenes*	Environmental sample	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	1.0	9.7	+
		L144	*L.innocua*	Bin surface	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	0.7	5.0	
O13	Stainless steel shelf surface in cold store	L149	*L.monocytogenes*	Environmental sample	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	1.0	6.5	+
O14	Residue from sink in cutting facility	L149	*L.monocytogenes*	Environmental sample	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	1.0	9.7	+
O15	Residue from packaging container	L153	*L.ivanovii*	Environmental sample	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	ND	<1	+
O16	Surface of slicer in cold meats facility	L153	*L.ivanovii*	Environmental sample	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	ND	<1	-
O17	Surface in cold store for cheese	L153	*L.ivanovii*	Environmental sample	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	ND	<1	-
O18	Water from rinsing container filter outlet	L144	*L.innocua*	Bin surface	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	0.7	6.5	+
O19	Surface of transport trolley	L144	*L.innocua*	Bin surface	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	0.7	13.0	+
P15	Stainless steel table - cold meats counter	L132	*L.innocua*	Cheese counter chopping board	45 mins at 55°C, 30 mins at -20°C, 10 mins at 50°C	0.5	ND	+
P16	Sink in production area	L132	*L.innocua*	Cheese counter chopping board	45 mins at 55°C, 30 mins at -20°C, 10 mins at 50°C	0.5	ND	+
P17	Swab from wall-floor join	L132	*L.innocua*	Cheese counter chopping board	45 mins at 55°C, 30 mins at -20°C, 10 mins at 50°C	0.5	ND	+
		L153	*L.ivanovii*	Environmental sample	45 mins at 55°C, 30 mins at -20°C, 10 mins at 50°C	0.5	ND	
P18	Surface of trolley from manufacturing area	L132	*L.innocua*	Cheese counter chopping board	45 mins at 55°C, 30 mins at -20°C, 10 mins at 50°C	0.5	ND	+
Q13	Green beans	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	6.6	+
Q14	Carrots - Onions	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	13.2	+
Q15	Catalan salad mix	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	10.6	+
Q16	Soya	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	10.6	+
Q17	Spinach salad	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	6.6	+
Q18	Red cabbage	L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	1.1	2.2	+
Q19	Salad	L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	1.1	1.4	-
Q20	Mixture of carrots, celery, peppers	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	6.6	+
		L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	1.1	1.4	-
Q24	Carrots & cabbage	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	10.6	+
		L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	1.1	2.2	-
Q25	Lamb's lettuce	L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	1.1	2.2	+
Q26	Vegetable kebabs	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	6.6	+
		L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	1.1	1.4	-
R11	Cod fritters	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.8	0.2	+
R12	Cod fillet	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.8	0.3	-
R13	Fillet of coalfish	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.8	0.2	+
R14	Salmon fillet	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.8	0.1	+
R15	Langoustines	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.8	0.3	+

Code	Matrix	Artificial contamination						Result
		Strain			Type of stress	Evaluation of stress	CFU / 25 g	
		No.	Name	Origin				
R16	Cucumbers	L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	ND	< 0.1	-
R17	Broccoli	L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	ND	< 0.1	-
R18	Carrots	L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	ND	< 0.1	-
R19	Lamb's lettuce	L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	ND	< 0.1	-
R20	White cabbage	L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	ND	< 0.1	-
S2	Prawns	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	1.6	-
S3	Smoked Atlantic salmon	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	2.5	+
S4	Prawns	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	2.5	+
S5	Cod fillet	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	2.5	+
S6	Fillet of coalfish	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	1.6	+
S7	Fillet of pollock with baby vegetables	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	1.6	+
S8	Carrots	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	4.9	+
S9	Mushrooms	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	4.9	+
S12	Red cabbage	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	20.0	+
S13	Vegetable soup	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	10.0	+
S14	Celery and beetroot salad	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	20.0	+
S15	Ratatouille	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	10.0	+
S16	Potato flakes	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	10.0	+
S19	Frozen fries	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	20.0	+
T3	Broccoli and cauliflower patties	L58	*L.monocytogenes*	Salad	45 mins at 55°C, 30 mins at -80°C	1.3	21.5	+
T4	Celery cake	L140	*L.seeligeri*	Frozen fries	45 mins at 55°C, 30 mins at -80°C	> 4.5	30.0	+
T5	Frozen mushrooms	L140	*L.seeligeri*	Frozen fries	45 mins at 55°C, 30 mins at -80°C	> 4.5	ND	+
T6	Mixed salad	L58	*L.monocytogenes*	Salad	45 mins at 55°C, 30 mins at -80°C	1.3	21.5	+
T8	Smoked Atlantic salmon	L85	*L.seeligeri*	Collection	45 mins at 55°C, 30 mins at -80°C	> 1.3	0.8	-
T9	Smoked halibut	L85	*L.seeligeri*	Collection	45 mins at 55°C, 30 mins at -80°C	> 1.3	0.4	-
U2	Prawns	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C	0.5	4.4	+
U3	Smoked trout	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C	0.5	2.7	+
U9	Pan-fried courgettes	L140	*L.seeligeri*	Frozen fries	45 mins at 55°C, 30 mins at -80°C	> 3	0.3	+
U10	Pan-fried Mediterranean vegetables	L140	*L.seeligeri*	Frozen fries	45 mins at 55°C, 30 mins at -80°C	> 3	0.4	-
U11	Pan-fried mushrooms and vegetables	L140	*L.seeligeri*	Frozen fries	45 mins at 55°C, 30 mins at -80°C	> 3	0.5	-
L125-1	Red cabbage	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C	0.6	2.7	+
L125-2	Red cabbage	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C	0.6	2.7	-
L125-3	Red cabbage	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C	0.6	2.7	-
L125-4	Red cabbage	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C	0.6	2.7	-
L125-5	Red cabbage	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C	0.6	2.7	-
V3	Pan-fried Mediterranean vegetables	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.6	4.2	+
V4	Pan-fried mushrooms and vegetables	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.6	7.2	+
V5	Pan-fried vegetables	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.6	4.2	+
V6	Vegetable purée	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.6	5.6	+
V7	Cooked carrots	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.6	7.2	+

ARTIFICIAL CONTAMINATIONS - THIRD RENEWAL STUDY

Category	Strain	Serovar	Code	Origin	Contamination	Contamination level	Conservation	#	Sample
Meat products	*Listeria monocytogenes*	1/2c	DHN231	Raw chicken leg	Seeding	3.0	3 days at 5°C	1398360	Spiced cooked chicken wings
							3 days at 5°C	1398361	Bolognese escalope
Dairy products	*Listeria monocytogenes*	1/2b	JAR249	Pasteurized milk cheese	Seeding	2.4	3 days at 5°C	1370083	Sliced cheddar (pasteurized milk)
	Listeria monocytogenes	4d	GCQ471	Raw milk cheese	Seeding	2.2	3 days at 5°C	1398363	Raw cow milk
							3 days at 5°C	1398364	Slice fourme d'Ambert (pasteurized milk)
							3 days at 5°C	1398367	Cheese product with garlic and herbs (pasteurized milk)
	Listeria monocytogenes	1/2b	CLM641	Raw milk cheese	Seeding	1.0	3 days at 5°C	1398365	Ewe soft cheese (pasteurized milk)
							3 days at 5°C	1398366	Ewe cheese, pressed not-cooked (pasteurized milk)
	Listeria ivanovii	/	/	Cream pastry cake	Seeding	1.2	2 weeks at -24°C	1398371	Coffee ice-creamm with hazelnut sauce
	Listeria monocytogenes	4b	HBP652	Goat raw milk cheese	Seeding	2.6	3 days at 5°C	1420538	Goat raw milk cheese 1
							3 days at 5°C	1420539	Goat raw milk cheese 2
Seafood products	*Listeria monocytogenes*	1/2a	SCZ856	Stuffed monkfish	Seeding	3.0	3 days at 5°C	1398351	Scallop terrine
							3 days at 5°C	1398352	Minced Alaska pollock with lemon and onion
	Listeria monocytogenes	4b	VCD638	Fish brandade	Seeding	2.6	3 days at 5°C	1398353	Tuna rillettes
							3 days at 5°C	1398354	Surimi sticks
Vegetal products	*Listeria monocytogenes*	4b	RCJ280	Buckwheat flour	Seeding	2.4	3 days at 5°C	1372306	Fresh chive
						1.6	3 days at 5°C	1372308	Mixture of aromatic herbs
	Listeria monocytogenes	1/2a	MEF831	Celery puree	Seeding	0.8	2 weeks at -24°C	1398372	Frozen vegetables gyoza
							2 weeks at -24°C	1398373	Frozen puree: carot, sweet potato, pumpkin and potato
							2 weeks at -24°C	1398374	Frozen stew: green beans, potatoes, mushrooms, carots
	Listeria monocytogenes	1/2a	FCY076	Eggplant gratin	Seeding	0.8	3 days at 5°C	1409272	Fruit salad
							3 days at 5°C	1409273	Apple red berries compote with whipped cream
	Listeria monocytogenes	1/2a	XBB696	Peeled frozen beans	Seeding	2.8	3 days at 5°C	1420540	Strawberries
							2 weeks at -24°C	1420541	Fine beans (frozen)
Composite foods	*Listeria monocytogenes*	1/2a	SCZ856	Stuffed monkfish	Seeding	1.0	3 days at 5°C	1370078	Gambas and scallop marinade with lemon
	Listeria monocytogenes	1/2c	TED200	Rilletttes	Seeding	0.2	3 days at 5°C	1370081	Sweetbread bouchée
	Listeria monocytogenes	1/2b	JAR249	Pasteurized milk cheese	Seeding	1.2	3 days at 5°C	1370082	Goat cheese soufflé
	Listeria monocytogenes	1/2a	FCY076	Eggplant gratin	Seeding	1.8	3 days at 5°C	1372303	Mixed vegetables with mayonnaise
	Listeria monocytogenes	1/2c	TED200	Rilletttes	Seeding	0.2	3 days at 5°C	1372304	Chorizo slices
	Listeria monocytogenes	1/2a	MEF831	Celery puree	Seeding	3.8	3 days at 5°C	1372305	Coleslaw salad
	Listeria monocytogenes	1/2c	TED200	Rilletttes	Seeding	0.2	3 days at 5°C	1372307	Cooked turkey aiguillettes
	Listeria ivanovii	/	/	Cream pastry cake	Seeding	1.8	3 days at 5°C	1398355	Chocolate fondant
							3 days at 5°C	1398368	Chocolate and coffee "religieuse" pastry
							3 days at 5°C	1398357	Custard
	Listeria welshimeri	/	EGK088	Bouchée with pork	Seeding	1.4	3 days at 5°C	1398356	Ricotta - spinach ravioli
							3 days at 5°C	1398358	Cheese pie
							3 days at 5°C	1398359	Tortilla with onions
	Listeria monocytogenes	1/2c	SAE286	Ham	Seeding	0.6	3 days at 5°C	1398362	Pork nems
							3 days at 5°C	1398369	Grilled chicken and mayonnaise sandwich
							3 days at 5°C	1398370	Chicken cheddar hamburger with barbecue sauce
	Listeria welshimeri	/	DJC260	Pork meat	Seeding	2.4	3 days at 5°C	1409265	Sandwich ham chedddar salad
	Listeria monocytogenes	1/2b	JAR249	Pasteurized milk cheese	Seeding	1.0	3 days at 5°C	1409266	Cheese bites with spices and herbs
	Listeria innocua	/	FEY823	Liver pâté	Seeding	2.4	3 days at 5°C	1409267	Wrap bacon, yoghurt sauce, egg, marinated tomatoes
	Listeria monocytogenes	1/2a	KFT154	Meal with fermented pork	Seeding	2.8	3 days at 5°C	1409264	Cocktail bites bacon/cheese
							3 days at 5°C	1409268	Sandwich beef, cheese sauce and cheese
							3 days at 5°C	1409269	Rillauds (ready-to-eat cooked pork bites)
	Listeria monocytogenes	4b	ALB748	Salmon tagliatelle	Seeding	1.0	3 days at 5°C	1409270	Fusili carbonara
	Listeria ivanovii	/	/	Pork	Seeding	1.6			
	Listeria monocytogenes	1/2a	XBB696	Peeled frozen beans	Seeding	0.8	3 days at 5°C	1409271	Cucumber with cottage cheese and chives
	Listeria innocua	/	CLM641	Garlic	Seeding	2.4			
	Listeria welshimeri	/	DJC260	Pork meat	Seeding	2.0	3 days at 5°C	1409274	Beef muzzle à la lyonnaise
	Listeria monocytogenes	1/2a	EFV356	Bacon	Seeding	2.0	3 days at 5°C	1409275	Saveloy salad with vinaigrette
	Listeria monocytogenes	1/2a	FCY076	Eggplant gratin	Seeding	1.2	3 days at 5°C	1420542	Salad bulgur, quinoa, cranberries
	Listeria monocytogenes	4b	ALB748	Salmon tagliatelle	Seeding	2.2	3 days at 5°C	1420543	Liquid pasteurized whole eggs
							3 days at 5°C	1420544	Béchamel sauce
							3 days at 5°C	1420545	Liquid pasteurized egg whites
	Listeria monocytogenes	1/2a	HCX517	Cod eggs	Seeding	2.4	3 days at 5°C	1420546	Praliné-flavoured cream pastry
							3 days at 5°C	1420547	Fraisier (strawberry-flavoured cream pastry)
Environmental samples	*Listeria monocytogenes*	1/2a	GEB639	Swab washing station	Seeding	1.8	3 days at 5°C	1420548	Process water fish plant 1
							3 days at 5°C	1420549	Process water fish plant 2
	Listeria monocytogenes	3a	RAX819	Sponge butchery	Seeding	2.4	3 days at 5°C	1420550	Process water vegetable processing area
							3 days at 5°C	1420551	Process water dairy plant
							3 days at 5°C	1420552	Process water egg processing plant

Artificial contaminations - Extension study

#	Sample name	Category	Type	Strain			Injury protocol				Result
				Strain	Code	Origin	Type of stress	Applied stress	Delta log	Level (CFU/test portion)	
1977823	Raw milk cow cheese (Tomme)	Dairy products excluding raw milk	a	*L.monocytogenes 1/2b ou 3b ou 7*	BMU793	Raw milk dairy products	Seeding	72h at 4°C	/	2,0	+
1977824	Raw milk cow cheese (Abondancee)		a	*L.monocytogenes 1/2b ou 3b ou 7*	BMU793	Raw milk dairy products	Seeding	72h at 4°C	/	2,0	+
1977825	Raw milk cow cheese (Brie de Meaux)		a	*L.monocytogenes 1/2b ou 3b ou 7*	BMU793	Raw milk dairy products	Seeding	72h at 4°C	/	2,0	+
1977827	Raw milk cow cheese (Chabichou)		a	*L.monocytogenes 1/2a ou 3a*	BLV059	Raw milk cheese	Seeding	72h at 4°C	/	2,2	+
1977828	Raw milk cow cheese (Roquefort)		a	*L.monocytogenes 1/2a ou 3a*	BLV059	Raw milk cheese	Seeding	72h at 4°C	/	2,2	+
2067968	Raw milk ewe cheese (Roquefort)		a	*L.monocytogenes 4d*	GCQ471	Raw milk cheese	Seeding	72h at 4°C	/	2.8	+
2067969	Raw milk goat cheese (Ste Maure)		a	*L.monocytogenes 4d*	GCQ471	Raw milk cheese	Seeding	72h at 4°C	/	2.8	+
2067970	Raw milk cow cheese (Camembert)		a	*L.monocytogenes 4d*	GCQ471	Raw milk cheese	Seeding	72h at 4°C	/	2.8	+
1977818	Raw milk cow cheese (Camembert)		a	*L. innocua*	QHW317	Gorgonzola	Seeding	72h at 4°C	/	2.6	-
1977819	Raw milk cow cheese (Comté)		a	*L. innocua*	QHW317	Gorgonzola	Seeding	72h at 4°C	/	2.6	+
1977820	Raw milk cow cheese (Ste Maure de Tourraine)		a	*L. innocua*	GLE603	Environment dairy industry	Seeding	72h at 4°C	/	0.8	-
1977821	Raw milk cow cheese (Tomme de Savoie)		a	*L. innocua*	GLE603	Environment dairy industry	Seeding	72h at 4°C	/	0.8	+
2034902	Raw milk cow cheese (Bethmale)		a	*L.ivanovii*	GJP629	Environment dairy industry	Seeding	72h at 4°C	/	1.2	+
2034903	Raw milk cow cheese (Beaufort)		a	*L.ivanovii*	GJP629	Environment dairy industry	Seeding	72h at 4°C	/	1.2	+
1977542	Pasteurized cow cheese (Munster)		b	*L.monocytogenes 1/2b*	CLM641	Raw milk cheese	Seeding	72h at 4°C	/	1.8	+
1977546	Pasteurized sheep cheese		b	*L. monocytogenes 1/2a ou 3a - L.welshimeri*	FKZ497 - GLX736	Tartiflette brusheta - Infant formula industry	Seeding	72h at 4°C	/	1,6/2,2	+
1977547	Pasteurized cow cheese (Brie)		b	*L. monocytogenes 1/2a ou 3a - L.welshimeri*	FKZ497 - GLX736	Tartiflette brusheta - Infant formula industry	Seeding	72h at 4°C	/	1,6/2,2	+
1977548	Pasteurized sheep cheese (Bleu)		b	*L.monocytogenes 1/2a ou 3a*	FMJ325	Thermized milk cheese	Seeding	72h at 4°C	/	1.8	+
1977549	Pasteurized cow cheese (Merzer)		b	*L.monocytogenes 1/2a ou 3a*	FMJ325	Thermized milk cheese	Seeding	72h at 4°C	/	1.8	+
1977550	Pasteurized sheep cheese		b	*L.monocytogenes 1/2a ou 3a*	FMJ325	Thermized milk cheese	Seeding	72h at 4°C	/	1.8	+
1977551	Pasteurized cow cheese		b	*L.monocytogenes 1/2a ou 3a*	FMJ325	Thermized milk cheese	Seeding	72h at 4°C	/	1.8	+
1978392	Pasteurized cow cheese (Emmental)		b	*L.monocytogenes 1/2b*	CLM641	Raw milk cheese	Seeding	72h at 4°C	/	2.6	+
1978393	Pasteurized cow cheese (Vieux Pané)		b	*L.monocytogenes 1/2b*	CLM641	Raw milk cheese	Seeding	72h at 4°C	/	2.6	+
1978394	Pasteurized cow cheese (Chamois d'or)		b	*L.monocytogenes 1/2b ou 3b ou 7*	FLD375	Feta cheese	Seeding	72h at 4°C	/	2.6	-
1978395	Pasteurized cow cheese (Tomme)		b	*L.monocytogenes 1/2b ou 3b ou 7*	FLD375	Feta cheese	Seeding	72h at 4°C	/	2.6	-
1977543	Pasteurized goat cheese		b	*L.innocua*	QBB281	Organic raw milk cheese	Seeding	72h at 4°C	/	2.4	+
1977544	Pasteurized goat cheese (Ossau Iraty)		b	*L.innocua*	QBB281	Organic raw milk cheese	Seeding	72h at 4°C	/	2.4	+
1977552	Pasteurized cow cheese (Emmental)		b	*L. ivanovii*	GQD028	Environment dairy industry	Seeding	72h at 4°C	/	2.4	+
1977553	Pasteurized cow cheese (Camembert)		b	*L. ivanovii*	GQD028	Environment dairy industry	Seeding	72h at 4°C	/	2.4	+
1977555	Powdered whey		c	*L. monocytogenes 4b - L.innocua*	HBP652 - GPQ140	Raw milk cheese - Milk powder industry	Spiking	15 min at 56°C	1.63 / 1.26	4,8/4,0	+
1978383	Skimmed milk powder		c	*L.monocytogenes 1/2a ou 3a*	GND673	Environment dairy industry	Spiking	15 min at 56°C	0.85	3.8	+
1977558	Goat milk powder		c	*L.monocytogenes 1/2b ou 3b ou 7*	FLD375	Feta cheese	Spiking	15 min at 56°C	1.81	4.6	+
1977559	Powdered caseinate		c	*L.monocytogenes 1/2b ou 3b ou 7*	FLD375	Feta cheese	Spiking	15 min at 56°C	1.81	4.6	+
1977582	Skimmed milk powder		c	*L.monocytogenes 1/2b*	JAR249	Pasteurized milk cheese	Spiking	15 min at 56°C	1.03	4.0	+
1977584	Powdered buttermilk		c	*L.monocytogenes 4b*	LAS822	Raw milk cheese	Spiking	15 min at 56°C	0.80	4.4	+
1977585	Semi-skimmed milk powder		c	*L.monocytogenes 4b*	LAS822	Raw milk cheese	Spiking	15 min at 56°C	0.80	4.4	+
1977577	Whey permeat		c	*L.monocytogenes 1/2a ou 3a*	GND673	Environment dairy industry	Spiking	15 min at 56°C	0.85	4.4	-
1977578	Organic skimmed milk powder		c	*L.monocytogenes 1/2a ou 3a*	GND673	Environment dairy industry	Spiking	15 min at 56°C	0.85	4.4	-
1977583	Whey permeat		c	*L.monocytogenes 1/2b*	JAR249	Pasteurized milk cheese	Spiking	15 min at 56°C	1.03	4.0	-
2067971	Whey permeate		c	*L.monocytogenes 1/2a ou 3a*	FKZ497	Tartiflette brushetta	Spiking	15 min at 56°C	1.12	4.2	+
2067972	Powdered buttermilk		c	*L.monocytogenes 1/2a ou 3a*	FKZ497	Tartiflette brushetta	Spiking	15 min at 56°C	1.12	4.2	+
2067973	Ewe whole milk powder		c	*L.monocytogenes 1/2a ou 3a*	FKZ497	Tartiflette brushetta	Spiking	15 min at 56°C	1.12	4.2	+
1978386	Skimmed milk		c	*L.innocua*	QHW317	Gorgonzola	Spiking	15 min at 56°C	1.03	1.6	+
1978387	Organic skimmed milk powder		c	*L.innocua*	BVG975	Environment dairy industry	Spiking	15 min at 56°C	1.85	4.6	+
1977554	Powdered whole milk		c	*L.innocua*	GPQ140	Milk powder industry	Spiking	15 min at 56°C	1.3	4.0	+
1977579	Skimmed milk powder LOT1		c	*L.welshimeri*	GLX736	Infant formula industry	Spiking	15 min at 56°C	1.48	3.2	-
1977580	Skimmed milk powder LOT2		c	*L.welshimeri*	GLX736	Infant formula industry	Spiking	15 min at 56°C	1.48	3.2	+
1977560	Baby milk powder 0-6 months	Powdered Infant Formula and cereals	a	*L.innocua - L.monocytogenes 1/2b ou 3b ou 7*	GRR943 - BMU793	Environment dairy industry - Fresh cream with raw milk	Spiking	15 min at 56°C	1.40 / 1.29	2,8/3,0	+
1977561	Baby milk powder 6-12 months batch 1		a	*L.innocua - L.monocytogenes 1/2b ou 3b ou 7*	GRR943 - BMU793	Environment dairy industry - Fresh cream with raw milk	Spiking	15 min at 56°C	1.40 / 1.29	2,8/3,0	+
1977562	Baby milk powder 1-3 years batch 1		a	*L.innocua - L.monocytogenes 1/2b ou 3b ou 7*	GRR943 - BMU793	Environment dairy industry - Fresh cream with raw milk	Spiking	15 min at 56°C	1.40 / 1.29	2,8/3,0	+
1977563	Baby growth milk powder 1-3 years		a	*L.innocua - L.monocytogenes 1/2a ou 3a*	GLE603 - BLV059	Environment dairy industry - Raw milk cheese	Spiking	15 min at 56°C	1.28 / 1.15	3,0/4,0	+
1977564	Baby goat milk powder 1- 3 years		a	*L.innocua - L.monocytogenes 1/2a ou 3a*	GLE603 - BLV059	Environment dairy industry - Raw milk cheese	Spiking	15 min at 56°C	1.28 / 1.15	3,0/4,0	+
1977568	Junior baby milk powder + 18 months		a	*L.monocytogenes 1/2a*	PCA920	Environment dairy industry	Spiking	15 min at 56°C	0.57	4.0	+
1977567	Baby milk powder thickened formula 6-12 months		a	*L.monocytogenes 1/2a*	PCA920	Environment dairy industry	Spiking	15 min at 56°C	0.57	4.0	+
1977569	Baby milk powder 6-12 months LOT 2		a	*L.monocytogenes 1/2a*	PCA920	Environment dairy industry	Spiking	15 min at 56°C	0.57	4.0	+
1977566	Baby growth milk powder1-3 years		a	*L.monocytogenes 1/2a*	PCA920	Environment dairy industry	Spiking	15 min at 56°C	0.57	4.0	-
1977570	Baby milk powder 1-3 years LOT 1		a	*L.innocua*	QHW317	Gorgonzola	Spiking	15 min at 56°C	1.03	4.6	+
1977571	Baby milk powder 1-3 years LOT 2		a	*L.innocua*	QHW317	Gorgonzola	Spiking	15 min at 56°C	1.03	4.6	+
1977589	Infant milk 1-3 years *Lactobacillus reuteri* DSM 17938 - 5,5 10^6 UFC/g		b	*L.monocytogenes 1/2b*	JAR249	Pasteurized milk cheese	Spiking	15 min at 56°C	1.03	4.0	+
1977590	Organic infant milk 6-12 months *Lactobacillus fermentum hereditum* - 10^6 UFC/g		b	*L.monocytogenes 1/2a*	PCA920	Environment dairy industry	Spiking	15 min at 56°C	1.26	4.0	+

Artificial contaminations - Extension study

#	Sample name	Category	Type	Strain			Injury protocol				Result
				Strain	Code	Origin	Type of stress	Applied stress	Delta log	Level (CFU/test portion)	
1977591	Organic infant milk 1-3 years *Bifidobactérium lactis* - 2,1 10^7 UFC/g		b	*L.monocytogenes 1/2a*	PCA920	Environment dairy industry	Spiking	15 min at 56°C	1.26	4.0	+
1977592	Infant milk 0-6 months greedy baby *B.Lactis* - 4,5 10^6 UFC/g		b	*L.monocytogenes 4b*	HBP652	Raw milk cheese	Spiking	15 min at 56°C	1.02	4.6	+
1977593	Infant milk 6-12 months *Lactobacillus reuteri* DSM 17938 - 6,1 10^6 UFC/g		b	*L.monocytogenes 4b*	HBP652	Raw milk cheese	Spiking	15 min at 56°C	1.02	4.6	+
1977594	Infant milk 6-12 months *S.thermophilus* - 7,7 10^6 UFC/g		b	*L.monocytogenes 4b*	HBP652	Raw milk cheese	Spiking	15 min at 56°C	1.02	4.6	+
1977595	Infant milk 6-12 months thickened formula Bifidobactéries - 1,6 10^6 UFC/g		b	*L.monocytogenes 4b*	HBP652	Raw milk cheese	Spiking	15 min at 56°C	1.02	4.6	+
1977760	Infant milk 6-12 months S.thermophilus - 7700000UFC/g		b	*L.monocytogenes 1/2a ou 3a*	GND673	Environment dairy industry	Spiking	30 min at 60°C	1.73	2.6	+
1977761	Infant milk 6-12 months thickened formula Bifidobactéries - 1600000 UFC/g		b	*L.monocytogenes 1/2a ou 3a*	GND673	Environment dairy industry	Spiking	30 min at 60°C	1.73	2.6	+
1977586	Infant milk 0-6 months thickened formula *B.Lactis* - 4,7 10^6 UFC/g		b	*L.monocytogenes 1/2b*	JAR249	Pasteurized milk cheese	Spiking	15 min at 56°C	1.03	4.0	-
1977587	Infant milk 0-6 months (breastfeeding relay) *Lactobacillus reuteri* DSM 17938 - 4 10^5 UFC/g		b	*L.monocytogenes 4b*	LAS822	Raw milk cheese	Spiking	15 min at 56°C	0.8	4.4	-
1977588	Infant milk 6-12 months thickened formula *Bifidobactérium infantis* - 4,1 10^6 UFC/g		b	*L.monocytogenes 4b*	LAS822	Raw milk cheese	Spiking	15 min at 56°C	0.8	4.4	-
1977757	Organic infant milk 1-3 years Bifidobactérium lactis - 21000000 UFC/g		b	*L.monocytogenes 1/2b*	CLM641	Raw milk cheese	Spiking	15 min at 56°C	1.2	3.0	-
1977758	Infant milk 0-6 months greedy baby B.Lactis - 4500000 UFC/g		b	*L.monocytogenes 1/2b*	CLM641	Raw milk cheese	Spiking	15 min at 56°C	1.2	3.0	-
1977759	Infant milk 6-12 months Lactobacillus reuteri DSM 17938 - 6100000UFC/g		b	*L.monocytogenes 1/2b*	CLM641	Raw milk cheese	Spiking	15 min at 56°C	1.2	3.0	-
1977754	Infant milk 6-12 months thickened formula Bifidobactérium infantis - 4100000 UFC/g		b	*L. ivanovii*	GQD028	Environment dairy industry	Spiking	15 min at 56°C	0.95	4.4	+
1977756	Organic infant milk 6-12 months Lactobacillus fermentum hereditum CECT5716 - 1000000UFC/g	Powdered Infant Formula and cereals	b	*L. ivanovii*	GQD028	Environment dairy industry	Spiking	15 min at 56°C	0.95	4.4	+
1978396	Infant milk 6-12 months thickened formula *Bifidobactérium infantis* - 3,4x10^6 UFC/g		b	*L.innocua*	GPQ140	Milk powder industry	Spiking	30 min at 60°C	0.51	5.0	+
1978397	Infant milk 1-3 years *Lactobacillus reuteri* DSM 17938 - 5,4x10^6 UFC/g		b	*L.innocua*	GPQ140	Milk powder industry	Spiking	30 min at 60°C	0.51	5.0	+
1978398	Infant milk 1-3 years *Lactobacillus reuteri* DSM 17938 - 1,1x10^7 UFC/g		b	*L.innocua*	GPQ140	Milk powder industry	Spiking	30 min at 60°C	0.51	5.0	+
1977752	Infant milk 0-6 months thickened formula B.Lactis - 4700000 UFC/g		b	*L.innocua*	QBB281	Organic raw milk cheese	Spiking	30 min at 60°C	3.20	4.4	-
1977753	Infant milk 0-6 months (breastfeeding relay) Lactobacillus reuteri DSM 17938 - 400000UFC/g		b	*L.welshimeri*	GLX736	Infant formula industry	Spiking	30 min at 60°C	0.89	2.8	-
1977755	Infant milk 1-3 years Lactobacillus reuteri DSM 17938 - 5500000UFC/g		b	*L.innocua*	QBB281	Organic raw milk cheese	Spiking	30 min at 60°C	3.20	4.4	-
1977742	Infant cereal quinoa banana plum B. lactis 1,1 10^6 CFU/g		c	*L.monocytogenes 4b*	RCJ280	Plants	Spiking	30 min at 60°C	0.73	4	+
1977743	Infant cereals with honey B. lactis 3,4 10^6 CFU/g		c	*L.monocytogenes 4b*	RCJ280	Plants	Spiking	30 min at 60°C	0.73	4	+
1977744	Biscuit flavored infant cereals B. lactis 7 10^5 CFU/g		c	*L.monocytogenes 4b*	RCJ280	Plants	Spiking	30 min at 60°C	0.73	4	+
1977745	Infant cereals with 5 cereals B. lactis 5 10^5 CFU/g		c	*L.monocytogenes 4b*	RCJ280	Plants	Spiking	30 min at 60°C	0.73	4	+
1977746	Whole oat and wheat infant cereals B. lactis 6,8 10^6 CFU/g		c	*L.monocytogenes*	BNX114	Composite feeds	Spiking	15 min at 56°C	1.01	3.4	+
1977747	Infant multi-cereals with exotic fruits		c	*L.monocytogenes*	BNX114	Composite feeds	Spiking	15 min at 56°C	1.01	3.4	+
1977748	Brioche flavored Infant cereals		c	*L.monocytogenes 4b*	RCJ280	Plants	Spiking	30 min at 60°C	0.73	4	+
1977749	Infant vanilla cereals		c	*L.monocytogenes 4b*	LAS822	Raw milk cheese	Spiking	15 min at 56°C	1.72	2.8	-
1977750	Infant chocolate cereals		c	*L.monocytogenes 4b*	LAS822	Raw milk cheese	Spiking	15 min at 56°C	1.72	2.8	+
1977751	Infant caramel cereals		c	*L.monocytogenes 1/2b*	JAR249	Pasteurized milk cheese	Spiking	15 min at 56°C	1.85	2.6	+
1977780	Infant chocolate cereals		c	*L.monocytogenes 1/2a ou 3a*	GND673	Environment dairy industry	Spiking	30 min at 60°C	1.73	3,8	+
1977774	Biscuit flavored infant cereals B. lactis 7 10^5 CFU/g		c	*L.monocytogenes 1/2a*	PCA920	Environment dairy industry	Spiking	15 min at 56°C	1.26	5.0	+
1977775	Infant cereals with 5 cereals B. lactis 5 10^5 CFU/g		c	*L.monocytogenes 1/2a*	PCA920	Environment dairy industry	Spiking	15 min at 56°C	1.26	5.0	+
1977778	Brioche flavored Infant cereals		c	*L.monocytogenes 1/2b*	CLM641	Raw milk cheese	Spiking	15 min at 56°C	1.2	4.0	-
1977779	Infant vanilla cereals	Powdered	c	*L.monocytogenes 1/2b*	CLM641	Raw milk cheese	Spiking	15 min at 56°C	1.2	4.0	-

Artificial contaminations - Extension study

#	Sample name	Category	Type	Strain			Injury protocol				Result
				Strain	Code	Origin	Type of stress	Applied stress	Delta log	Level (CFU/test portion)	
1977781	Infant caramel cereals	Infant Formula and cereals	c	*L.monocytogenes 1/2a ou 3a*	GND673	Environment dairy industry	Spiking	30 min at 60°C	1.73	5.0	+
1977772	Infant cereal quinoa banana plum		c	*L.innocua*	QBB281	Organic raw milk cheese	Spiking	30 min at 60°C	3.13	4.2	-
1977773	Infant cereals with honey		c	*L.innocua*	QBB281	Organic raw milk cheese	Spiking	30 min at 60°C	3.13	4.2	+
1977776	Whole oat and wheat infant cereals		c	*L. ivanovii*	GQD028	Dairy industry	Spiking	15 min at 56°C	0.76	4.8	+
1977777	Infant multi-cereals with exotic fruits		c	*L. ivanovii*	GQD028	Dairy industry	Spiking	15 min at 56°C	0.76	4.8	+

APPENDIX D1

INITIAL VALIDATION STUDY

SENSITIVITY RAW RESULTS

KEY

Bacterial burden
Ø: no culture
L = low
M = moderate
H = high

Breakdown of flora
A = pure culture of suspect colonies
B = mixture with a majority of suspect colonies
C = mixture with a minority of suspect colonies
D = mixture with rare suspect colonies
E = absence of suspect colonies
(x): x colonies characteristic of *Listeria* if x ≤ 5

* : presence of two types of characteristic colony (*L.monocytogenes* + other)
a: reincubation of LX broths for 24 hours at 30°C
b: subculture of 0.1ml in LX broth, incubated for 24 hours at 30°C, then re-tested using LDUO
c: subculture of 0.1ml in Fraser broth, incubated for 24 hours at 30°C, then re-tested using LDUO

Samples excluded from the interpretation

Meat products - Listeria spp

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
E12	Lamb kebab	PC1	*No*		Ø	Ø	Ø	-LE	/	-	-3	0.00	-	17	0.00	-	/	/	/	/	-	NA
F1	Tournedos	PC1	*No*		Ø	Ø	Ø	Ø	/	-	-5	0.00	-	22	0.00	-	/	/	/	/	-	NA
F3	Horse meat fillet	PC1	*No*		Ø	Ø	Ø	Ø	/	-	0	0.00	-	34	0.01	-	/	/	/	/	-	NA
F4	pork chop	PC1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	19	0.00	-	/	/	/	/	-	NA
F5	Rump steak	PC1	*No*		Ø	Ø	Ø	Ø	/	-	-5	0.00	-	22	0.00	-	/	/	/	/	-	NA
F6	Rib steak	PC1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	24	0.00	-	/	/	/	/	-	NA
M1	Lamb kidneys	PC1	*No*		Ø	-ME	Ø	Ø	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
M6	Chicken breasts	PC1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
M11	Kidneys	PC1	*No*		Ø	-LE	Ø	-LE	/	-	-3	0.00	-	25	0.01	-	/	/	/	/	-	NA
W14	Minced horse meat	PC1	*No*		Ø	Ø	Ø	-LE	/	-	22	0.00	-	24	0.00	-	/	/	/	/	-	NA
F2	Tomato & basil chipolata sausages	PC2	*No*		-LE	Ø	-LE	Ø	/	-	-4	0.00	-	39	0.01	-	/	/	/	/	-	NA
M3	Blood sausage	PC2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	21	0.00	-	/	/	/	/	-	NA
M12	Blood sausage	PC2	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	16	0.00	-	/	/	/	/	-	NA
V12	Tomato stuffing	PC2	*No*		-LE	-LE	Ø	Ø	/	-	-5	0.00	-	16	0.00	-	/	/	/	/	-	NA
V18	Bolognese minced meat	PC2	*No*		Ø	-LE	Ø	Ø	/	-	-5	0.00	-	33	0.01	-	/	/	/	/	-	NA
M10	Pâté with pastry crust	PC2	*No*		Ø	Ø	-LE	Ø	/	-	-2	0.00	-	21	0.00	-	/	/	/	/	-	NA
I14	Rabbit terrine	PC2	*Yes*	*1.17*	Ø	Ø	Ø	Ø	/	-	-2	0.00	-	30	0.01	-	/	/	/	/	-	NA
I17	Duck pâté	PC2	*Yes*	*<1*	-LE	Ø	-ME	Ø	/	-	-4	0.00	-	19	0.00	-	/	/	/	/	-	NA
C26	Forestier pâté	PC3	*No*		Ø	Ø	Ø	Ø	/	-	-5	0.00	-	25	0.00	-	/	/	/	/	-	NA
E5	Country srtyle pâté	PC3	*No*		Ø	-LE	Ø	Ø	/	-	-4	0.00	-	38	0.01	-	/	/	/	/	-	NA
E8	Country srtyle pâté	PC3	*No*		Ø	-LE	Ø	-ME	/	-	-2	0.00	-	44	0.01	-	/	/	/	/	-	NA
F9	Country srtyle pâté	PC3	*No*		Ø	Ø	Ø	Ø	/	-	-5	0.00	-	50	0.01	-	/	/	/	/	-	NA
F11	Liver pâté	PC3	*No*		Ø	Ø	-ME	-LE	/	-	-4	0.00	-	54	0.01	-	/	/	/	/	-	NA
I7	Pâté with shallots	PC3	*No*		Ø	Ø	-ME	Ø	/	-	-4	0.00	-	20	0.00	-	/	/	/	/	-	NA
T14	Liver pâté	PC3	*No*		Ø	-LE	Ø	Ø	/	-	-4	0.00	-	28	0.01	-	Ø	Ø	-LE	/	-	NA
I15	Farmhouse liver pâté	PC3	*Yes*	*0.78*	Ø	Ø	Ø	Ø	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
L4	Chicken rillettes	PC3	*Yes*	*0.6*	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	20	0.00	-	/	/	/	/	-	NA
E6	Strasbourg sausages	PC3	*No*		-LE	Ø	-LE	Ø	/	-	-3	0.00	-	18	0.00	-	/	/	/	/	-	NA

Meat products - Listeria spp

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	MATRICES	Cat.	*AC*	*CFU/25g*	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
F10	Cured ham	PC3	*No*		Ø	Ø	Ø	-LE	/	-	-3	0.00	-	20	0.00	-	/	/	/	/	-	NA
I6	Garlic sausage	PC3	*No*		Ø	Ø	-ME	-LE	/	-	-2	0.00	-	19	0.00	-	/	/	/	/	-	NA
M7	Cervelas sausage	PC3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	23	0.01	-	/	/	/	/	-	NA
M9	Ham	PC3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
I20	Ham roulade	PC3	*Yes*	*<1*	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	21	0.00	-	/	/	/	/	-	NA
T15	Tomato burger	PC1	*No*		Ø	Ø	Ø	Ø	/	-	11	0.00	-	7048	3.13	+	+HA	+HA	+MB	*L.innocua*	+	PD
D7	Beef minced meat	PC1	*No*		Ø	Ø	Ø	Ø	/	-	199	0.05	+	/	/	+ par défaut	+LA	+LA	+LA	*L.monocytogenes*	+	PD
C23	Beef heart	PC1	*No*		+MA	+MB	+MA	+MA	*L.monocytogenes*	+	7363	1.97	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
D1	Turkey kebab	PC1	*No*		+LA*	+LA*	+MA*	+MA*	*L.monocytogenes* *L.innocua* *L.welshimeri*	+	1474	0.37	+	/	/	+ par défaut	+HA*	+HA*	+MA*	*L.monocytogenes* *L.innocua* *L.welshimeri*	+	PA
D2	Chicken wings	PC1	*No*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes* *L.innocua*	+	10982	2.78	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes* *L.innocua*	+	PA
E2	Minced meat	PC1	*No*		+LA	+LA(2)	+MA	+MA	*L.monocytogenes*	+	7515	1.90	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PA
E3	Minced meat	PC1	*No*		+LA	+LA	+MA	+MA	*L.monocytogenes*	+	8260	2.09	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
E7	Minced meat	PC1	*No*		Ø	Ø	+HA	+HA	*L.monocytogenes*	+	7980	2.02	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
E10	Lean bourguignon beef	PC1	*No*		+LA	+LA	+MA	+MA	*L.welshimeri*	+	8	0.00	-	7812	3.00	+	+HA	+HA	+HA	*L.welshimeri*	+	PA
I21	Pork kidneys	PC1	*No*		+LA*	+LA*	+HA*	+LA*	*L.welshimeri* *L.innocua*	+	26	0.00	-	6924	2.96	+	+MB	+MA*	+MA*	*L.welshimeri* *L.innocua*	+	PA
M4	Chicken thighs	PC1	*No*		+LA	+LA*	+MA*	+MA*	*L.monocytogenes* *L.welshimeri* *L.innocua*	+	6	0.00	-	8155	3.62	+	+MA	+HA	+MA	*L.monocytogenes* *L.welshimeri* *L.innocua*	+	PA
T11	Fillet of duck breast	PC1	*No*		Ø	Ø	+HA	+HB	*L.monocytogenes* *L.innocua*	+	9390	2.39	+	/	/	+ par défaut	+HA	+MA*	+HA	*L.monocytogenes* *L.innocua*	+	PA
T16	Veal	PC1	*No*		+LA(1)	-LE	+HB	+MB	*L.welshimeri*	+	9	0.00	-	8603	3.83	+	+MA	+MA*	+MD	*L.welshimeri*	+	PA
T19	Turkey kebab	PC1	*No*		+LA(4)	+HD	+MA	+MA*	*L.monocytogenes* *L.innocua*	+	10155	2.59	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes* *L.innocua*	+	PA
V8	Frozen minced beef burger	PC1	*No*		+LB	+LB	+HA	+MA	*L.monocytogenes*	+	7871	2.03	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes* *L.innocua*	+	PA
V9	Fillet of duck breast	PC1	*No*		Ø	Ø	+MA	+MA	*L.monocytogenes*	+	9836	2.54	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
V14	Chicken fillet	PC1	*No*		Ø	Ø	+HA	+MA	*L.welshimeri*	+	1934	0.50	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes* *L.welshimeri*	+	PA
D10	Minced meat	PC1	*No*		+LA(4)	+LA*(2)	+HA*	+HA*	*L.monocytogenes* *L.innocua*	+	1339	0.33	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes* *L.innocua*	+	PA
I13	Fillet of duck breast	PC1	*No*		+LA*	+LA*	+HA*	+MA*	*L.monocytogenes* *L.innocua*	+	9599	2.44	+	/	/	+ par défaut	+HA	+MA*	+MA*	*L.monocytogenes* *L.innocua*	+	PA
T10	Minced beef burger with oignons	PC1	*No*		+LA(3)	+LB	+HB	+MA	*L.innocua*	+	9	0.00	-	8008	3.56	+	+HA	+HA	+MA	*L.innocua*	+	PA
I8	Hamburger	PC1	*No*		+LA	+MA	+HB	+MA	*L.monocytogenes*	+	7818	1.99	+	/	/	+ par défaut	+MA	+HB	+MA	*L.monocytogenes*	+	PA
V16	Tomato burger	PC1	*No*		Ø	Ø	+HA	+MA	*L.welshimeri*	+	27	0.00	-	7573	2.65	+	+HA	+HA*	+MA	*L.welshimeri*	+	PA
I19	Beef steak	PC1	*Yes*	*<1*	+MA	+MA	+HA	+MA	*L.welshimeri*	+	172	0.04	-	6293	2.69	+	+MA	+MA	+MA	*L.welshimeri*	+	PA

Meat products - Listeria spp

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	MATRICES	Cat.	AC	CFU/25g	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
K1	Minced pork loin	PC1	Yes	4.11	+LA	+LA	+MA	+MA	*L.innocua*	+	27	0.00	-	7824	3.34	+	+HA	+HA	+HB	*L.innocua*	+	PA
K2	Chicken gizzard	PC1	Yes	5.5	+HA	+MA	+HA	+MA	*L.innocua*	+	7	0.00	-	7930	3.39	+	+HA	+HA	+HA	*L.innocua*	+	PA
M2	Minced meat	PC1	Yes	5.7	Ø	+LA	+MA	+LA	*L.innocua*	+	-3	0.00	-	4646	2.06	+	+MA	+LA	+MA	*L.innocua*	+	PA
K4	Bovine meat	PC1	No & Yes	8.2	+LA	+LA	+HA	+MA	*L.monocytogenes L.innocua*	+	252	0.06	+	/	/	+ par défaut	+HA	+HA	+HA*	*L.monocytogenes L.innocua*	+	PA
K6	pork chop	PC1	Yes	12	+MA	+MA	+HA	+MA	*L.welshimeri*	+	169	0.04	-	6845	2.92	+	+HA	+HB	+HA	*L.welshimeri*	+	PA
D9	Minced meat with herbs	PC2	No		+LA*	+LA*	+MA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	5372	1.36	+	/	/	+ par défaut	+HA	+HA*	+HB*	*L.monocytogenes L.innocua*	+	PA
G4	Texane barbecued pork	PC2	No		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes*	+	9331	2.36	+	/	/	+ par défaut	+MA*	+MB	+MA	*L.monocytogenes L.innocua*	+	PA
G10	Pork belly with herbs	PC2	No		+HA	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	+	7937	2.01	+	/	/	+ par défaut	+MA*	+HA*	+MA*	*L.monocytogenes*	+	PA
G11	Spiced pork belly	PC2	No		+HA*	+HA*	+HA	+MA*	*L.monocytogenes*	+	9639	2.44	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
I10	Jellied tongue	PC2	No		+LA	+LA	+HA	+MA	*L.monocytogenes*	+	-3	0.00	-	23	0.00	-	Ø	Ø	Ø	/	-	ND
I11	Pig's head pâté	PC2	No		+MA	+MB*	+MA*	+MA*	*L.monocytogenes L.innocua*	+	10504	2.67	+	/	/	+ par défaut	+HA*	+HA*	+HA*	*L.monocytogenes L.innocua*	+	PA
T18	Jellied tongue	PC2	No		+LB	+LC	+MB	+MA*	*L.monocytogenes*	+	7159	1.82	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes*	+	PA
V13	Grilled ham	PC2	No		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7299	1.88	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
L1	Tuscan minced pork	PC2	Yes	2.3	Ø	+LA	+HA	+MA	*L.welshimeri*	+	-3	0.00	-	21	0.00	-	Ø	Ø	-ME	/	-	ND
K7	Jellied tongue	PC2	Yes	14.4	+MA	+MA	+HA	+HA	*L.welshimeri*	+	15	0.00	-	7794	3.33	+	+HA	+HA	+HA	*L.welshimeri*	+	PA
C19	Chipolata sausage	PC3	No		-LE	-LE	Ø	Ø	/	-	8633	2.31	+	/	/	+ par défaut	+HA	+HB	+MB	*L.monocytogenes L.welshimeri*	+	PD
B30	Sausage	PC3	No		+HA	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	+	8627	2.31	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	+	PA
D3	Merguez sausage	PC3	No		+MA*	+MB*	+HA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	10263	2.60	+	/	/	+ par défaut	+HA	+HA*	+HB	*L.monocytogenes L.innocua L.welshimeri*	+	PA
D4	Merguez sausage	PC3	No		Ø	Ø	+MA	+MA	*L.monocytogenes*	+	592	0.15	+	/	/	+ par défaut	+HA*	+MA*	+MB*	*L.monocytogenes L.innocua*	+	PA
D6	Chipolata sausage	PC3	No		Ø	Ø	+HC	+MB	*L.monocytogenes*	+	9036	2.29	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes L.innocua*	+	PA
D11	Andouillette sausage	PC3	No		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	7809	1.98	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	+	PA
E9	Chipolata sausage with olives	PC3	No		+LA	+LB	+LB	+MA*	*L.monocytogenes L.welshimeri L.innocua*	+	452	0.11	+	/	/	+ par défaut	+MA*	+MA*	+MA*	*L.monocytogenes L.welshimeri L.innocua*	+	PA
E11	Toulouse sausage	PC3	No		+LA*	+LA*	+HA	+HA*	*L.monocytogenes L.innocua*	+	3134	0.79	+	/	/	+ par défaut	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	+	PA
F7	Chipolata sausage	PC3	No		+MA*	+MA*	+MA*	+MA*	*L.monocytogenes L.innocua*	+	10480	2.80	+	/	/	+ par défaut	+HA*	+MB*	+MB	*L.monocytogenes L.innocua*	+	PA
F8	Merguez sausage	PC3	No		+MB	+LA	+HA	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	9529	2.54	+	/	/	+ par défaut	+HB	+HB	+HA	*L.monocytogenes L.innocua L.welshimeri*	+	PA
M8	Merguez sausage	PC3	No		+HB	+HB	+MB	+MB	*L.monocytogenes L.innocua*	+	9253	2.33	+	/	/	+ par défaut	+HB	+HA*	+HB	*L.monocytogenes L.innocua*	+	PA
V10	Strasbourg sausages	PC3	No		Ø	-LE	Ø	Ø	/	-	7711	1.99	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PD
D5	Lardons	PC3	No		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	8706	2.20	+	/	/	+ par défaut	+HA	+HA*	+HB	*L.monocytogenes L.innocua*	+	PA
D8	Cured ham	PC3	No		+MA	+MA	+MA	+MA	*L.welshimeri*	+	61	0.01	-	7666	2.94	+	+HA	+HA	+HA	*L.welshimeri*	+	PA
G3	Paris style cooked ham	PC3	No		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7946	2.01	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	+	PA
I12	Knuckle of ham	PC3	No		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	8991	2.29	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
T12	Somked lardons	PC3	No		+LA(2)	+MA	+HA*	+MA*	*L.monocytogenes L.welshimeri*	+	10064	2.57	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.welshimeri*	+	PA
T13	Spreadable sausage	PC3	No		+MA*	+MA*	+HB	+MA*	*L.monocytogenes L.welshimeri*	+	9739	2.48	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes L.welshimeri*	+	PA
T17	Spreadable sausage	PC3	No		+MA	+MA*	+HB	+MA	*L.innocua L.welshimeri*	+	9	0.00	-	7075	3.15	+	+HA	+HA	+MA	*L.innocua*	+	PA

Meat products - Listeria spp

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	MATRICES	Cat.	*AC*	*CFU/25g*	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
V11	Smoked lardons	PC3	*No*		Ø	+LA	+HA	+HA	*L.welshimeri*	+	7529	1.94	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.welshimeri*	+	PA
V15	Smoked pork belly	PC3	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	6943	1.79	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PA
V17	Lardons	PC3	*No*		+LA	+LB	+MA	+MA	*L.monocytogenes L.welshimeri*	+	9735	2.52	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes L.welshimeri*	+	PA
W15	Lardons	PC3	*No*		+LA	+LA	+HA	+HB	*L.monocytogenes*	+	7707	1.99	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
X16	Lardons	PC3	*No*		+LA	+LA	+MA	+MA	*L.innocua*	+	1	0.00	-	7853	2.75	+	+MA	+HA	+HA	*L.innocua*	+	PA
X17	Smoked pork belly	PC3	*No*		+LA(2)	+LA	+HA	+MA	*L.monocytogenes*	+	9129	2.36	+	/	/	+ par défaut	+MB	+HA	+HB	*L.monocytogenes*	+	PA
I16	Country pâté	PC3	*Yes*	*<1*	+MA	+MA	+HA	+MA	*L.welshimeri*	+	6	0.00	-	7054	3.01	+	+MA	+HA	+MA	*L.welshimeri*	+	PA
L3	Rillettes	PC3	*Yes*	*0.3*	+LA	+LA	+HA	+HA	*L.ivanovii*	+	-3	0.00	-	38	0.01	-	Ø	Ø	Ø	/	-	ND
L2	Strasbourg sausages	PC3	*Yes*	*1.8*	+LA	+LA	+HA	+HA	*L.welshimeri*	+	8	0.00	-	7975	3.54	+	+HA	+HA	+HA	*L.welshimeri*	+	PA
K3	Mortadella sausage	PC3	*Yes*	*6.8*	+LA	+MB	+HA	+HA	*L.innocua*	+	29	0.00	-	7682	3.28	+	+HA	+HA	+HA	*L.innocua*	+	PA
K5	Ham	PC3	*Yes*	*9.6*	+MA	+MA	+HA	+MA	*L.welshimeri*	+	8	0.00	-	7880	3.38	+	+HA	+HA	+HB	*L.welshimeri*	+	PA
M5	Rosette dried sausage	PC3	*Yes*	*7 et 3,8*	+HA(2)	+MA	+MA	+MB	*L.monocytogenes L.innocua*	+	8149	2.05	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	PA

Dairy products - Listeria spp

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
I22	Brie cheese	PL1	Yes	34.5	Ø	Ø	Ø	Ø	/	-	-3	0.00	-	27	0.01	-	/	/	/	/	-	NA
H4	Brie cheese	PL1	Yes	56	Ø	-ME	Ø	-LE	/	-	-3	0.00	-	26	0.01	-	/	/	/	/	-	NA
H6	Reblochon cheese	PL1	Yes	84	Ø	-LE	Ø	-LE	/	-	-5	0.00	-	19	0.00	-	/	/	/	/	-	NA
B17	Maroilles cheese	PL1	No		-LE	-LE	-ME	Ø	/	-	-2	0.00	-	31	0.01	-	/	/	/	/	-	NA
C22	Epoisses cheese	PL1	No		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	32	0.01	-	/	/	/	/	-	NA
C25	Maroilles cheese	PL1	No		Ø	-LE	Ø	Ø	/	-	-5	0.00	-	22	0.00	-	/	/	/	/	-	NA
D12	Coulommiers cheese	PL1	No		Ø	Ø	Ø	Ø	/	-	-1	0.00	-	44	0.01	-	/	/	/	/	-	NA
D13	Maroilles cheese	PL1	No		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	17	0.00	-	/	/	/	/	-	NA
D15	Camembert cheese	PL1	No		Ø	-LE	Ø	-ME	/	-	-2	0.00	-	18	0.00	-	/	/	/	/	-	NA
D16	Reblochon cheese	PL1	No		Ø	-LE	Ø	Ø	/	-	-5	0.00	-	17	0.00	-	/	/	/	/	-	NA
D17	Reblochon cheese	PL1	No		Ø	-ME	Ø	-ME	/	-	-2	0.00	-	19	0.00	-	/	/	/	/	-	NA
D18	Neufchâtel cheese	PL1	No		-ME	-ME	-ME	Ø	/	-	-3	0.00	-	17	0.00	-	/	/	/	/	-	NA
D19	Langres cheese	PL1	No		Ø	Ø	Ø	Ø	/	-	1	0.00	-	20	0.00	-	/	/	/	/	-	NA
G2	Morbier cheese	PL1	No		Ø	-ME	Ø	Ø	/	-	-2	0.00	-	20	0.00	-	/	/	/	/	-	NA
I5	Brie cheese	PL1	No		Ø	-ME	-LE	-ME	/	-	6	0.00	-	230	0.09	-	/	/	/	/	-	NA
I3	Roquefort cheese	PL2	No		Ø	-LE	Ø	Ø	/	-	-2	0.00	-	22	0.00	-	/	/	/	/	-	NA
H3	Ossau Iraty cheese	PL2	Yes	28	-LE	-LE	-LE	-ME	/	-	-3	0.00	-	24	0.01	-	/	/	/	/	-	NA
C11	Carré du vinage cheese	PL2	No		-LE	-LE	Ø	Ø	/	-	0	0.00	-	103	0.03	-	/	/	/	/	-	NA
C24	Picodon cheese	PL2	No		Ø	Ø	Ø	-LE	/	-	-4	0.00	-	22	0.00	-	/	/	/	/	-	NA
D20	Goat cheese	PL2	No		Ø	-LE	Ø	-ME	/	-	-1	0.00	-	23	0.00	-	/	/	/	/	-	NA
I4	Crottin goat cheese	PL2	No		Ø	Ø	Ø	-LE	/	-	103	0.02	-	99	0.04	-	/	/	/	/	-	NA
P8	Farm made chevrotin cheese	PL2	No		Ø	-LE	-ME	-ME	/	-	-2	0.00	-	25	0.01	-	Ø	Ø	Ø	Ø	-	NA
V1	Goat cheese log	PL2	No		Ø	-LE	Ø	-ME	/	-	-4	0.00	-	90	0.03	-	/	/	/	/	-	NA
W16	Goat cheese	PL2	No		Ø	Ø	Ø	-ME	/	-	-2	0.00	-	18	0.00	-	/	/	/	/	-	NA
B10	Roquefort creamy cheese	PL2	No	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	21	0.00	-	/	/	/	/	-	=	NA
B15	Rond du vinage cheese	PL2	No	Ø	-LE	Ø	-LE	/	-	-4	0.00	-	27	0.00	-	/	/	/	/	-	=	NA
I28	Raw milk	PL3	Yes	0.5	Ø	Ø	Ø	Ø	/	-	-2	0.00	-	34	0.01	-	/	/	/	/	-	NA
I24	Milk powder	PL3	Yes	0.66	Ø	Ø	Ø	Ø	/	-	-3	0.00	-	29	0.01	-	/	/	/	/	-	NA
I27	Raw milk	PL3	Yes	0.82	-LE	Ø	-LE	Ø	/	-	-3	0.00	-	19	0.00	-	/	/	/	/	-	NA
I23	Milk powder	PL3	Yes	27.6	Ø	Ø	Ø	Ø	/	-	1	0.00	-	26	0.01	-	/	/	/	/	-	NA
I26	Raw milk	PL3	Yes	34.5	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	20	0.00	-	/	/	/	/	-	NA
I25	Milk powder	PL3	Yes	0,5 mono 20.7 inno	Ø	Ø	Ø	Ø	/	-	-3	0.00	-	20	0.00	-	/	/	/	/	-	NA
J23	Raw milk	PL3	No		Ø	Ø	-LE	-LE	/	-	-2	0.00	-	23	0.00	-	/	/	/	/	-	NA
J24	Raw milk	PL3	No		Ø	Ø	-LE	-ME	/	-	-3	0.00	-	27	0.01	-	/	/	/	/	-	NA
J25	Raw milk	PL3	No		Ø	Ø	Ø	-LE	/	-	-2	0.00	-	23	0.00	-	/	/	/	/	-	NA
J26	Raw milk	PL3	No		Ø	Ø	-ME	-ME	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
J27	Raw milk	PL3	No		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	36	0.01	-	/	/	/	/	-	NA
E4	Chocolate flavored fresh cheese	PL3	No		Ø	Ø	-ME	-LE	/	-	-3	0.00	-	14	0.00	-	/	/	/	/	-	NA
I1	0% white cheese	PL3	No		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
I2	20% white cheese	PL3	No		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	20	0.00	-	/	/	/	/	-	NA
C7	Cow raw milk cheese	PL1	No		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	9209	3.25	+	+HA	+LA	+LB	*L.seeligeri*	+	PD
D14	Munster cheese	PL1	No		Ø	-ME	Ø	Ø	/	-	0	0.00	-	592	0.22	+	+MB	+MA	+MB	*L.innocua*	+	PD
B2	Maroilles cheese	PL1	No		+LB	+LA	+HB	+MA	*L.monocytogenes*	+	7049	1.88	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B4	Farm made Maroilles cheese	PL1	No		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	8091	2.16	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	+	PA
B6	Maroilles cheese	PL1	No		+LB	+LB	+HA	+HA	*L.monocytogenes*	+	8772	2.35	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes*	+	PA
B18	Epoisses cheese	PL1	No		+MA	+MB	+HA	+HA	*L.monocytogenes*	+	8071	2.16	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B19	Maroilles cheese	PL1	No		+LA	+LA	+HA	+HB	*L.monocytogenes*	+	8414	2.25	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B23	Maroilles cheese	PL1	No		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	9450	2.53	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
B24	St Germain cheese	PL1	No		+LB	+LA	+HB	+HA	*L.monocytogenes*	+	8512	2.28	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
C8	Epoisses cheese	PL1	No		+LA	+LA	+HA	+MB	*L.monocytogenes*	+	7015	1.87	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
C18	Cambrai tomme cheese	PL1	No		+MA	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	11453	3.06	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	+	PA
G1	Morbier cheese	PL1	No		+MA	+MB	+HB	+HB	*L.monocytogenes*	+	7924	2.01	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
P4	Epoisses cheese	PL1	No		+HB	+HA	+HA	+MA	*L.monocytogenes*	+	7342	1.85	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
P6	Maroilles cheese	PL1	No		+LA	+HC	+HB	+HA	*L.monocytogenes*	+	8008	2.02	+	/	/	+ par défaut	+MA	+MA	+HA	*L.monocytogenes*	+	PA
P7	Maroilles cheese	PL1	No		+LB	+LB	+HB	+HB	*L.monocytogenes*	+	7557	1.90	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	+	PA

Dairy products - Listeria spp

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	MATRICES	Cat.	AC	CFU/25g	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
R21	Boule du vinage cheese	PL1	*No*		+LB	+MB	+MB	+MB	*L.monocytogenes L.innocua*	+	10129	2.60	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	PA
L6	Munster cheese	PL1	*Yes*	*2.4*	+LA	+LB	+HA	+HA	*L.innocua*	+	-3	0.00	-	37	0.01	-	Ø	Ø	Ø	/	-	ND
L5	Camembert cheese	PL1	*Yes*	*5*	Ø	+LA	+HA	+HA	*L.innocua*	+	8	0.00	-	8002	3.55	+	+HA	+HB	+HA	*L.innocua*	+	PA
L8	Leerdamer cheese	PL1	*Yes*	*10*	+HA	+MA	+HA	+HA	*L.innocua*	+	6	0.00	-	7833	3.47	+	+HA	+HA	+HA	*L.innocua*	+	PA
H1	Grated Gruyère cheese	PL1	*Yes*	*16.8*	Ø	Ø	Ø	-ME	/	-	9	0.00	-	7931	3.39	+	+HA	+HA	+HA	*L.innocua*	+	PD
C10	Goat cheese	PL2	*No*		Ø	-LE	Ø	Ø	/	-	1710	0.45	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PD
B8	Roquefort creamy cheese	PL2	*No*		+LA(4)	+LA	-ME	+LB(1)	*L.monocytogenes*	+	9049	2.42	+	/	/	+ par défaut	+HA*	+HA*	+MA*	*L.monocytogenes L.innocua*	+	PA
B16	Ossau Iraty cheese	PL2	*No*		Ø	+LB	-LE	-LE	*L.seeligeri*	+	7636	2.04	+	/	/	+ par défaut	+HA	+MA	+HA	*L.monocytogenes*	+	PA
B21	Raw milk goat cheese	PL2	*No*		+LA	+LB	+HA	+HB	*L.monocytogenes L.innocua*	+	11171	2.99	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
B22	Raw milk goat cheese	PL2	*No*		+LA	+MC	+HA	+HA	*L.monocytogenes*	+	7592	2.03	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.seeligeri*	+	PA
C9	Petit vinageois Raw milk goat cheese	PL2	*No*		+MA	+MB	+MA*	+MA*	*L.monocytogenes L.innocua*	+	7301	1.95	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PA
P13	Goat cheese	PL2	*No*		+HB	+MA	+HA	+MA	*L.welshimeri*	+	10	0.00	-	7057	3.13	+	+HA	+HA	+MA	*L.welshimeri*	+	PA
X18	Goat cheese	PL2	*No*		+LA(1)	+LA(1)	+HA	+MA	*L.monocytogenes*	+	412	0.10	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	+	PA
X19	Goat cheese	PL2	*No*		+LA	+LA	+MA	+MA	*L.monocytogenes*	+	9755	2.52	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
N1	Raw milk	PL3	*No*		+LA	+LB	+MA	+MA	*L.innocua*	+	8	0.00	-	8082	3.59	+	+HA	+HB	+HB	*L.innocua*	+	PA
N2	Raw milk	PL3	*No*		+LA	+LA*	+MA	+MA*	*L.monocytogenes L.innocua*	+	8371	2.11	+	/	/	+ par défaut	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	+	PA
L12	Raw milk	PL3	*Yes*	*2.66*	+MB	+MB	+HB	+HB	*L.innocua*	+	8	0.00	-	7722	3.43	+	+HA	+HB	+HB	*L.innocua*	+	PA
J15	Raw milk	PL3	*Yes*	*7.5*	+LA(1)	+LA(2)	+MA	+MA	*L.innocua*	+	6	0.00	-	7033	3.00	+	+HA	+HA	+HA	*L.innocua*	+	PA
J19	Milk powder	PL3	*Yes*	*7.5*	Ø	Ø	Ø	Ø	/	-	8	0.00	-	7246	3.09	+	+HA	+HA	+MA	*L.innocua*	+	PD
J14	Raw milk	PL3	*Yes*	*3,4 et 5,0*	Ø	Ø	Ø	Ø	/	-	6926	1.76	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PD
J16	Raw milk	PL3	*Yes*	*10*	+LA	+MA	+MA	+MA	*L.innocua*	+	6	0.00	-	7156	3.05	+	+HA	+HA	+HA	*L.innocua*	+	PA
J20	Milk powder	PL3	*Yes*	*10*	+LA	+LA	+HA	+HA	*L.innocua*	+	-3	0.00	-	23	0.00	-	Ø	Ø	Ø	/	-	ND
J17	Raw milk	PL3	*Yes*	*5,1 et 7,5*	Ø	Ø	Ø	Ø	/	-	3054	0.77	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PD

Seafood products - Listeria spp

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
G18	Salmon steak	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	20	0.00	-	/	/	/	/	-	NA
M18	Black tiger prawns	PP1	*No*		Ø	-LE	Ø	-LE	/	-	-2	0.00	-	19	0.00	-	/	/	/	/	-	NA
M19	Perch fillet	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	18	0.00	-	/	/	/	/	-	NA
M20	Pout fillet	PP1	*No*		Ø	Ø	Ø	-ME	/	-	-2	0.00	-	18	0.00	-	/	/	/	/	-	NA
M21	Perch fillet	PP1	*No*		Ø	-ME	Ø	Ø	/	-	-2	0.00	-	28	0.01	-	/	/	/	/	-	NA
M22	Cod steak	PP1	*No*		Ø	-LE	Ø	-LE	/	-	-2	0.00	-	26	0.01	-	/	/	/	/	-	NA
M23	Shark steak	PP1	*No*		Ø	Ø	-LE	-ME	/	-	-2	0.00	-	20	0.00	-	/	/	/	/	-	NA
M25	Scabbardfish fillet	PP1	*No*		Ø	-LE	Ø	Ø	/	-	-2	0.00	-	34	0.01	-	/	/	/	/	-	NA
Q2	Sea bream fillet	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
Q3	Cod fillet	PP1	*No*		Ø	-LE	Ø	Ø	/	-	-5	0.00	-	26	0.01	-	/	/	/	/	-	NA
Q4	Scabbardfish fillet	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
Q9	Mackerel fillets	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	33	0.01	-	/	/	/	/	-	NA
Q21	Frozen salmon steaks	PP1	*No*		Ø	Ø	Ø	-LE	/	-	-3	0.00	-	42	0.01	-	/	/	/	/	-	NA
Q22	Frozen salmon steaks	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	19	0.00	-	/	/	/	/	-	NA
R5	Herring fillets	PP1	*No*		Ø	-LE	Ø	Ø	/	-	-3	0.00	-	23	0.01	-	/	/	/	/	-	NA
R10	Prawns	PP1	*No*		Ø	-LE	Ø	-LE	/	-	-4	0.00	-	24	0.01	-	/	/	/	/	-	NA
R12	Cod fillet	PP1	*Yes*	*0.3*	Ø	-LE	Ø	-ME	/	-	-4	0.00	-	31	0.01	-	/	/	/	/	-	NA
S2	Prawns	PP1	*Yes*	*1.6*	Ø	Ø	Ø	-LE	/	-	-3	0.00	-	21	0.00	-	-LE	Ø	Ø	/	-	NA
G9	Salmon offcuts	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	33	0.01	-	/	/	/	/	-	NA
T8	Smoked Atlantic salmon	PP2	*Yes*	*0.8*	Ø	Ø	Ø	-ME	/	-	-3	0.00	-	20	0.00	-	Ø	Ø	-ME	/	-	NA
T9	Smoked halibut	PP2	*Yes*	*0.4*	Ø	-LE	-LE	-ME	/	-	-2	0.00	-	21	0.00	-	Ø	Ø	-ME	/	-	NA
U4	Smoked Alaskan pollock	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	20	0.00	-	/	/	/	/	-	NA
U5	Norwegian smoked salmon	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	18	0.00	-	/	/	/	/	-	NA
U6	Pyrenees smoked trout	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	25	0.01	-	/	/	/	/	-	NA
U7	Smoked salmon shreds	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	18	0.00	-	/	/	/	/	-	NA
R9	Kippers	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	22	0.00	-	/	/	/	/	-	NA
I41	Marinated herring fillets	PP3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	24	0.00	-	/	/	/	/	-	NA
Q6	Taramasalata	PP3	*No*		Ø	Ø	-LE	Ø	/	-	-2	0.00	-	22	0.00	-	/	/	/	/	-	NA
Q7	Taramasalata	PP3	*No*		-LE	-LE	-LE	Ø	/	-	-3	0.00	-	24	0.01	-	/	/	/	/	-	NA
Q11	White fish kebabs	PP3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
Q23	Salt cod	PP3	*No*		Ø	-LE	Ø	Ø	/	-	-3	0.00	-	24	0.01	-	/	/	/	/	-	NA
G8	Salmon steak	PP1	*No*		Ø	Ø	Ø	Ø	/	-	7666	1.94	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	+	PD
I36	Tuna steak	PP1	*No*		Ø	Ø	Ø	Ø	/	-	10839	2.92	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PD
G5	Salmon steak	PP1	*No*		PP1	+LA	+HA	+HA	*L.monocytogenes*	+	7909	2.00	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
I40	Roasted fresh salmon	PP1	*No*		PP1	+MA	+HA	+MB	*L.monocytogenes*	+	7132	1.92	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
M14	Panga fillet	PP1	*No*		PP1	+MB	+MB	+MB	*L.monocytogenes*	+	7718	1.94	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	+	PA
M17	Cod fillet	PP1	*No*		PP1	+LA	+MA	+MA	*L.monocytogenes*	+	10072	2.54	+	/	/	+ par défaut	+HA	+HA*	+HB	*L.monocytogenes* *L.innocua*	+	PA
M24	Panga fillet	PP1	*No*		PP1	+MB	+MA	+LB	*L.monocytogenes*	+	7895	1.99	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	+	PA
M26	Cod fillet	PP1	*No*		PP2	+LA	Ø	+LA	*L.monocytogenes*	+	7587	1.91	+	/	/	+ par défaut	+MA	+MA	+HA	*L.monocytogenes*	+	PA
Q5	Cooked prawns	PP1	*No*		PP3	+LB*	+MA	+MA*	*L.innocua* *L.seeligeri*	+	6	0.00	-	8195	3.59	+	+MB	+MA	+MA	*L.innocua* *L.seeligeri*	+	PA
R4	Frozen salmon steaks	PP1	*No*		PP3	+LA(1)	+MB	+MA	*L.monocytogenes*	+	7470	1.92	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA

Seafood products - Listeria spp

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
R6	Herring fillets	PP1	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	9266	2.38	+	/	/	+ par défaut	+HA	+MA	+HA	*L.monocytogenes*	+	PA
R8	Prawns	PP1	*No*		+LA	+MB*	+HA	+MA	*L.monocytogenes L.innocua*	+	7510	1.93	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
U1	Prawns	PP1	*No*		Ø	+LA	+MA	+HA	*L.seeligeri*	+	7478	1.91	+	/	/	+ par défaut	/	+HA	+HB	*L.monocytogenes L.seeligeri*	+	PA
R14	Salmon steak	PP1	*Yes*	*0.1*	Ø	Ø	+MA	+LA	*L.innocua*	+	1	0.00	-	9811	4.30	+	+HA	+MA	+MA	*L.innocua*	+	PA
R13	Coalfish fillet	PP1	*Yes*	*0.2*	Ø	-LE	+LA	+LA	*L.innocua*	+	-1	0.00	-	10622	4.66	+	+MA	+MA	+MB	*L.innocua*	+	PA
R15	Langoustines	PP1	*Yes*	*0.3*	Ø	Ø	+HA	+MA	*L.innocua*	+	5	0.00	-	8188	3.59	+	+HB	+HA	+MB	*L.innocua*	+	PA
S6	Coalfish fillet	PP1	*Yes*	*1.64*	Ø	Ø	+LA	+LB	*L.innocua*	+	-5	0.00	-	6045	2.69	+	+MA	+MA	+HB	*L.innocua*	+	PA
S5	Cod fillet	PP1	*Yes*	*2.46*	Ø	Ø	Ø	-LE	/	-	42	0.00	-	7984	3.55	+	+HA	+HA	+HB	*L.innocua*	+	PD
S4	Prawns	PP1	*Yes*	*2.46*	+MA	+MA	+MB	+MB	*L.innocua*	+	7	0.00	-	8144	3.62	+	+HB	+HB	+HA	*L.innocua*	+	PA
M13	Fish fillet	PP1	*Yes*	*3.8*	PP1	+LA(1)	+LA	+LA	*L.welshimeri*	+	-3	0.00	-	38	0.01	-	+HA	+MA	+MA	*L.welshimeri*	-	ND FN alt
U2	Prawns	PP1	*Yes*	*4.4*	+LA	+LA	Ø	Ø	*L.innocua*	+	7	0.00	-	7395	3.29	+	/	+HA	+MB	*L.innocua*	+	PA
M16	Scabbardfish fillet	PP1	*Yes*	*4.8*	PP1	+LA	+LA	+LA	*L.welshimeri*	+	-3	0.00	-	25	0.01	-	+MB	+MA	+MB	*L.welshimeri*	-	ND FN alt
M15	Dogfish	PP1	*Yes*	*5.7*	PP1	+LA	+MA	+MA	*L.welshimeri*	+	-2	0.00	-	22	0.00	-	Ø	Ø	Ø	/	-	ND
I37	Scottish smoked salmon	PP2	*No*		Ø	Ø	Ø	Ø	/	-	7678	2.06	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PD
I39	Smoked trout	PP2	*No*		Ø	Ø	Ø	Ø	/	-	7340	1.97	+	/	/	+ par défaut	+HB	+HB	+HB	*L.monocytogenes*	+	PD
G6	Salmon offcuts	PP2	*No*		Ø	+LA	+LB	+LB	*L.monocytogenes*	+	7606	1.92	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes*	+	PA
G7	Salmon offcuts	PP2	*No*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes*	+	8013	2.03	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes*	+	PA
G14	Smoked salmon	PP2	*No*		+LA	+MB	+HA	+HA	*L.monocytogenes*	+	7384	1.87	+	/	/	+ par défaut	+HA	+HB	+HA	*L.monocytogenes*	+	PA
G15	Smoked salmon	PP2	*No*		+MA	+MB	+HA	+HA	*L.monocytogenes*	+	7164	1.81	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	+	PA
G16	Smoked salmon	PP2	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7539	1.91	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
G17	Smoked salmon	PP2	*No*		+MA	+MA*	+HA*	+MA	*L.monocytogenes*	+	7553	1.91	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
I33	Smoked trout	PP2	*No*		+LA	+LA	+HA	+MA	*L.monocytogenes*	+	7762	2.09	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
I34	Norwegian smoked salmon	PP2	*No*		+LB	+LA	+HA	+HA	*L.monocytogenes*	+	7904	2.12	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
I35	Atlantic smoked salmon	PP2	*No*		+LA	+LA	+HA	+MA	*L.monocytogenes*	+	7286	1.96	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
I38	Scottish smoked salmon	PP2	*No*		+MA	+MA	+HA	+MA	*L.monocytogenes*	+	7831	2.11	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
R3	Salmon offcuts	PP2	*No*		Ø	+LA	Ø	+MA	*L.monocytogenes*	+	7336	1.89	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
R7	Smoked salmon	PP2	*No*		+LA	+LB	+HA	+MA	*L.monocytogenes*	+	7428	1.91	+	/	/	+ par défaut	+HA	+MA	+HA	*L.monocytogenes*	+	PA
S1	Smoked haddock	PP2	*No*		Ø	+LA	+MA	+MB	*L.monocytogenes*	+	5740	1.46	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
U8	Aquitaine smoked trout	PP2	*No*		Ø	+LA(3)	+HA	+MA	*L.monocytogenes*	+	7289	1.86	+	/	/	+ par défaut	/	+HA	+MA	*L.monocytogenes*	+	PA
U3	Smoked trout	PP2	*Yes*	*2.68*	Ø	Ø	Ø	Ø	/	-	5	0.00	-	7665	3.41	+	/	+HA	+HA	*L.innocua*	+	PD
S3	Atlantic smoked salmon	PP2	*Yes*	*2.46*	+HB	+MA	+MB	+MB	*L.innocua*	+	-3	0.00	-	21	0.00	-	Ø	Ø	-LE	Ø	-	ND
Q1	Salmon carpaccio	PP3	*No*		+LA	+LA	+HA	+HA*	*L.monocytogenes*	+	7644	1.96	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
G12	Salmon tartare	PP3	*No*		Ø	Ø	+HA	+HA	*L.monocytogenes*	+	8000	2.02	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
G13	Salmon tartare	PP3	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	7278	1.84	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
I42	Fish à la bordelaise	PP3	*No*		+HA*	+MA*	+HA	+MA*	*L.monocytogenes*	+	6647	1.79	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
Q8	Marinated herring fillets	PP3	*No*		+LD	+MA	+HA	+MB	*L.monocytogenes*	+	7680	1.97	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
Q12	Salmon kebabs	PP3	*No*		+LB(1)	+LA	+HA	+MA	*L.monocytogenes*	+	893	0.23	+	/	/	+ par défaut	+MA	+MB	+MA	*L.monocytogenes*	+	PA
R11	Cod fritters	PP3	*Yes*	*0.2*	Ø	Ø	+MA	+MA	*L.innocua*	+	7	0.00	-	8064	3.53	+	+HA	+HA	+HA	*L.innocua*	+	PA

Vegetal products - Listeria spp

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
C4	Frozen broccoli	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	22	0.00	-	/	/	/	/	-	NA
C6	Frozen potatoes and oignons	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	21	0.00	-	Ø	Ø	-ME	Ø	-	NA
B26	Red cabbage	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	18	0.00	-	/	/	/	/	-	NA
B27	Grated celery	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-5	0.00	-	21	0.00	-	/	/	/	/	-	NA
E13	Mixed raw vegetables	PV1	*No*		Ø	-LE	Ø	-ME	/	-	-2	0.00	-	23	0.00	-	/	/	/	/	-	NA
E14	Grated celery	PV1	*No*		Ø	Ø	Ø	-LE	/	-	-3	0.00	-	18	0.00	-	/	/	/	/	-	NA
E15	Grated carots	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	17	0.00	-	/	/	/	/	-	NA
E16	Grated carots	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	20	0.00	-	/	/	/	/	-	NA
E17	Raw mushrooms	PV1	*No*		Ø	Ø	Ø	-ME	/	-	-2	0.00	-	18	0.00	-	/	/	/	/	-	NA
E18	Raw red cabbage	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	18	0.00	-	/	/	/	/	-	NA
E19	Raw red cabbage	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	14	0.00	-	/	/	/	/	-	NA
E20	Raw mushrooms	PV1	*No*		Ø	-LE	-LE	-ME	/	-	-1	0.00	-	23	0.00	-	/	/	/	/	-	NA
S18	Mushrooms	PV1	*No*		Ø	-ME	Ø	-ME	/	-	-5	0.00	-	83	0.03	-	Ø	-ME	-HE	/	-	NA
R16	Cucumbers	PV1	*Yes*	*< 0,1*	-LE	-ME	Ø	-ME	/	-	-4	0.00	-	23	0.01	-	/	/	/	/	-	NA
R17	Broccoli	PV1	*Yes*	*< 0,1*	Ø	Ø	Ø	-LE	/	-	-3	0.00	-	20	0.00	-	/	/	/	/	-	NA
R18	Carots	PV1	*Yes*	*< 0,1*	Ø	-LE	Ø	-ME	/	-	-4	0.00	-	19	0.00	-	/	/	/	/	-	NA
R20	White cabbage	PV1	*Yes*	*< 0,1*	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	21	0.00	-	/	/	/	/	-	NA
L125-2	Red cabbage	PV1	*Yes*	*2.7*	Ø	Ø	Ø	-LE	/	-	-3	0.00	-	22	0.00	-	/	/	/	/	-	NA
L125-3	Red cabbage	PV1	*Yes*	*2.7*	Ø	Ø	Ø	-LE	/	-	-2	0.00	-	26	0.01	-	/	/	/	/	-	NA
L125-4	Red cabbage	PV1	*Yes*	*2.7*	Ø	-LE	Ø	-LE	/	-	-3	0.00	-	25	0.01	-	/	/	/	/	-	NA
L125-5	Red cabbage	PV1	*Yes*	*2.7*	Ø	-LE	Ø	-LE	/	-	1	0.00	-	78	0.03	-	/	/	/	/	-	NA
E1	Mixed salad	PV2	*No*		Ø	-LE	-LE	-LE	/	-	-4	0.00	-	19	0.00	-	/	/	/	/	-	NA
F13	Oakleaf salad	PV2	*No*		-LE	Ø	-LE	Ø	/	-	-3	0.00	-	28	0.01	-	/	/	/	/	-	NA

Vegetal products - Listeria spp

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	MATRICES	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
F14	Mixed salad	PV2	*No*		-LE	-LE	-ME	-ME	/	-	-4	0.00	-	22	0.00	-	/	/	/	/	-	NA
Q19	Salad	PV2	*Yes*	*1.35*	Ø	-LE	Ø	-LE	/	-	-4	0.00	-	21	0.00	-	-LE	-ME	-ME	/	-	NA
R19	Lamb's lettuce	PV2	*Yes*	*< 0,1*	Ø	-ME	Ø	-ME	/	-	-2	0.00	-	25	0.00	-	/	/	/	/	-	NA
C20	Frozen fries	PV2	*No*		-LE	-LE	Ø	-LE	/	-	-5	0.00	-	24	0.00	-	/	/	/	/	-	NA
C21	Frozen fries	PV2	*No*		Ø	Ø	Ø	Ø	/	-	-5	0.00	-	22	0.00	-	/	/	/	/	-	NA
F15	Frozen fries	PV2	*No*		Ø	-LE	Ø	-LE	/	-	-4	0.00	-	23	0.00	-	/	/	/	/	-	NA
F16	Frozen fries	PV2	*No*		Ø	-LE	Ø	-ME	/	-	-6	0.00	-	20	0.00	-	/	/	/	/	-	NA
T2	Frozen fries	PV2	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	23	0.01	-	Ø	Ø	-ME	/	-	NA
F17	Mixed grated vegetables	PV3	*No*		Ø	-LE	Ø	-LE	/	-	-4	0.00	-	23	0.00	-	/	/	/	/	-	NA
B3	Fried vegetables	PV3	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	21	0.00	-	/	/	/	/	-	NA
E22	Carot puree	PV3	*No*		Ø	Ø	-ME	Ø	/	-	-2	0.00	-	31	0.01	-	/	/	/	/	-	NA
F12	Cooked broccoli	PV3	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	23	0.00	-	/	/	/	/	-	NA
U10	Southern style fried vegetables	PV3	*Yes*	*0.4*	Ø	-LE	-LE	-LE	/	-	-3	0.00	-	37	0.01	-	/	/	/	/	-	NA
U11	Country-style fried vegetables	PV3	*Yes*	*0.5*	-LE	-ME	-HE	-HE	/	-	-3	0.00	-	25	0.01	-	/	/	/	/	-	NA
B7	Frozen broccoli	PV1	*No*		+LA	+LA	+HA	+MA	*L.monocytogenes*	+	7495	2.00	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
E21	Green beans	PV1	*No*		+LA	+LA	+HA	+HA	*L.innocua*	+	5	0.00	-	8395	3.22	+	+HA	+MB	+HA	*L.innocua*	+	PA
S17	Mushrooms	PV1	*No*		+LB(2)	-ME	+MA	+MA	*L.monocytogenes*	+	7210	1.84	+	/	/	+ par défaut	+HA	+HB	+HB	*L.monocytogenes*	+	PA
Q18	Red cabbage	PV1	*Yes*	*2.2*	+LA	+LD	+HA	+MB	*L.monocytogenes*	+	-3	0.00	-	23	0.01	-	Ø	Ø	Ø	Ø	-	ND
L125-1	Red cabbage	PV1	*Yes*	*2.7*	Ø	Ø	Ø	-LE	/	-	25	0.00	-	2001	0.89	+	/	+MA	+MB	*L.monocytogenes*	+	PD
S8	Carots	PV1	*Yes*	*4.92*	Ø	Ø	+MA	+MA	*L.monocytogenes*	+	-4	0.00	-	23	0.01	-	Ø	Ø	-HE	/	-	ND
S9	Mushrooms	PV1	*Yes*	*4.92*	+LA(1)	Ø	+MA	+MA	*L.monocytogenes*	+	788	0.20	+	/	/	+ par défaut	+MA	+HB	+MB	*L.monocytogenes*	+	PA
Q13	Green beans	PV1	*Yes*	*6.6*	+MA	+MA	+HA	+HA	*L.innocua*	+	7	0.00	-	7214	3.16	+	+HA	+HB	+HA	*L.innocua*	+	PA
Q20	Mix carots, celery, peppers	PV1	*Yes*	*6,6 et 1,4*	+LA	+LC	+HA	+MB	*L.innocua*	+	47	0.01	-	7316	3.21	+	+HA	+HA	+MB	*L.innocua*	+	PA
Q24	Carots & cabbage	PV1	*Yes*	*10,6 et 2,2*	+LA	+LB	+HA	+MB	*L.innocua*	+	10	0.00	-	7299	3.20	+	+HA	+HA	+HA	*L.innocua*	+	PA
B25	Salad	PV2	*No*		+LA(1)	+LA(2)	+HB	+HA	*L.monocytogenes*	+	3340	0.89	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B12	Frozen fries	PV2	*No*		+LA	+LB	+HA	+HA	*L.monocytogenes*	+	7984	2.13	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B20	Frozen fried potatoes	PV2	*No*		+LB	+LA	+HB	+HA	*L.monocytogenes*	+	8906	2.38	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes*	+	PA
C1	Frozen fried potatoes	PV2	*No*		-LE	+LA	Ø	Ø	*L.grayi*	+	6710	1.79	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
C5	Frozen fries	PV2	*No*		+MA	+MB	+MB	+MB	*L.monocytogenes*	+	10757	2.88	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
P1	Pre-cooked frozen fries	PV2	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes L.innocua*	+	8606	2.17	+	/	/	+ par défaut	+LA	+HB	+MA	*L.monocytogenes*	+	PA
P2	Frozen fries	PV2	*No*		+HA	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	7388	1.86	+	/	/	+ par défaut	+LA*	+HA	+MA	*L.monocytogenes L.innocua*	+	PA
P3	Traditional frozen fries	PV2	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7314	1.84	+	/	/	+ par défaut	+HA	+HA*	+LA	*L.monocytogenes*	+	PA
R1	Frozen fried potatoes	PV2	*No*		+MA	+MB	+HA	+MA	*L.monocytogenes*	+	7417	1.91	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	+	PA
R2	Frozen fries	PV2	*No*		+MB	+MB*	+HB	+MB	*L.monocytogenes L.innocua*	+	7667	1.97	+	/	/	+ par défaut	+HA	+HA	+MB*	*L.monocytogenes*	+	PA
S10	Frozen fries	PV2	*No*		+MA	+MB	+HA	+MA	*L.monocytogenes L.innocua*	+	6742	1.72	+	/	/	+ par défaut	+HA	+MB	+HB	*L.monocytogenes*	+	PA

Vegetal products - Listeria spp

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	MATRICES	Cat.	AC	CFU/25g	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
S11	Frozen fried potatoes	PV2	*No*		+MA	+MB	+MA	+MA	*L.monocytogenes*	+	10144	2.59	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	+	PA
T1	Frozen fried potatoes	PV2	*No*		+MA	+MB*	+HA	+MB*	*L.monocytogenes L.innocua*	+	4959	1.77	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	PA
Q25	Lamb's lettuce	PV2	*Yes*	*2.2*	+LB	+LC	+MA	+MB	*L.monocytogenes*	+	6752	1.73	+	/	/	+ par défaut	+HA	+HA	+MB*	*L.monocytogenes*	+	PA
Q17	Spinach salad	PV2	*Yes*	*6.6*	+LA	+LC	+MA	+MB	*L.innocua*	+	11	0.00	-	7340	3.22	+	+HA	+HA	+MB	*L.innocua*	+	PA
Q16	Soya	PV2	*Yes*	*10.6*	+LA	+LC	+HA	+MB	*L.innocua*	+	45	0.01	-	6880	3.01	+	+HA	+HA	+HB	*L.innocua*	+	PA
C3	Spinach with cream	PV3	*No*		+LA	+LA	+MA	+MA	*L.monocytogenes*	+	8753	2.34	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	+	PA
T7	Southern style fried vegetables	PV3	*No*		+HB	+LB	+HB	+HB*	*L.monocytogenes L.innocua*	+	10711	2.73	+	/	/	+ par défaut	+HB	+HB	+HB	*L.monocytogenes L.innocua*	+	PA
U12	Cauliflower - broccoli puree	PV3	*No*		+MA*	+MB*	+HB	+HB	*L.monocytogenes L.welshimeri*	+	8592	2.19	+	/	/	+ par défaut	/	+HB*	+MA*	*L.monocytogenes L.welshimeri*	+	PA
V2	Catalan style fried vegetables	PV3	*No*		+LA	+LB	+HA	+HB	*L.innocua*	+	50	0.01	-	8213	2.87	+	+HA	+HA	+MA	*L.innocua*	+	PA
U9	Fried zucchini	PV3	*Yes*	*0.3*	-LE	+MB	-LE	+MC	*L.seeligeri*	+	-5	0.00	-	23	0.01	-	-ME	-LE	-ME	Ø	-	ND
V3	Southern style fried vegetables	PV3	*Yes*	*4.2*	+LA	+LB	+HA	+HB	*L.innocua*	+	0	0.00	-	8562	3.00	+	+HA	+HB	+HA	*L.innocua*	+	PA
V5	Fried vegetables	PV3	*Yes*	*4.2*	+MA	+LB	+HA	+MB	*L.innocua*	+	1	0.00	-	8721	3.05	+	+MA	+HB	+MB	*L.innocua*	+	PA
V6	Vegetables puree	PV3	*Yes*	*5.6*	+LA	+LA(3)	+HA	+HA	*L.innocua*	+	50	0.01	-	8290	2.90	+	+HA	+HA	+MA	*L.innocua*	+	PA
V4	Country-style fried vegetables	PV3	*Yes*	*7.2*	+LA	+LB	+HA	+HB	*L.innocua*	+	55	0.01	-	8414	2.94	+	+HA	+HB	+HB	*L.innocua*	+	PA
V7	Cooked carots	PV3	*Yes*	*7.2*	+MA	+MA	+HA	+MA	*L.innocua*	+	-3	0.00	-	7743	2.71	+	+MA	+HA	+MA	*L.innocua*	+	PA
Q26	Vegetables kebabs	PV3	*Yes*	*6,6 et 1,4*	+LB	+LB	+HA	+MB	*L.innocua*	+	11	0.00	-	8013	3.51	+	+HA	+MA	+MB*	*L.innocua*	+	PA
S13	Vegetables soup	PV3	*Yes*	*10*	+LA(3)	+LA(1)	+HA	+MA	*L.monocytogenes*	+	7741	1.97	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
S15	Ratatouille	PV3	*Yes*	*10*	+LA	+LA	+HA	+MA	*L.monocytogenes*	+	6906	1.76	+	/	/	+ par défaut	+HA	+HB	+HA	*L.monocytogenes*	+	PA
S16	Potato flakes	PV3	*Yes*	*10*	+MB	+MB	+MA	+MA	*L.monocytogenes*	+	7061	1.80	+	/	/	+ par défaut	+HA	+HB	+HB	*L.monocytogenes*	+	PA
T3	Broccoli & cauliflower patties	PV3	*No & Yes*	*21.5*	+MA	+MB	+MB*	+MB	*L.monocytogenes L.innocua*	+	2659	0.67	+	/	/	+ par défaut	+HB	+HB*	+HB	*L.monocytogenes L.innocua*	+	PA

Composite foods - Listeria spp

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
I9	Hot Dog	C2	*No*		Ø	-LE	-LE	Ø	/	-	0	0.00	-	61	0.02	-	/	/	/	/	-	NA
I18	Chicken pie	C2	*Yes*	*1.56*	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	20	0.00	-	/	/	/	/	-	NA
B11	Strawberry tart	C3	*No*		Ø	-LE	Ø	-LE	/	-	-4	0.00	-	25	0.00	-	/	/	/	/	-	NA
B29	Strawberry tart	C3	*No*		Ø	Ø	-LE	-LE	/	-	-4	0.00	-	20	0.00	-	/	/	/	/	-	NA
B1	Rice salad	C1	*No*		+MA	+MA	+HA	+MA	*L.monocytogenes*	+	7692	2.06	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B13	Tagliatelle	C2	*No*		+MA	+MA	+HA	+MA	*L.monocytogenes*	+	7664	2.05	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B14	Tagliatelle	C2	*No*		+MA	+MA	+MA	+HA	*L.monocytogenes*	+	6953	1.86	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
C2	Farfale	C2	*No*		+LA	Ø	+MA*	+MA*	*L.monocytogenes L.innocua*	+	6828	1.82	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
Q10	Salmon paupiette with vegetables	C2	*No*		PP1	-LE	Ø	-LE	/	-	-3	0.00	-	3233	1.41	+	+MA	+MA	+MA	*L.welshimeri*	+	PD
S7	Cod fillet with vegetables	C2	*Yes*	*1.64*	Ø	Ø	+HA	+MA	*L.innocua*	+	6	0.00	-	7155	3.18	+	+HA	+HA	+HA	*L.innocua*	+	PA
B5	Profiteroles	C3	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	7825	2.09	+	/	/	+ par défaut	+HA*	+HA*	+MA*	*L.monocytogenes*	+	PA
B9	Profiteroles	C3	*No*		+MA	+MA	+HA*	+HA*	*L.monocytogenes*	+	7370	1.97	+	/	/	+ par défaut	+HA*	+HA*	+HA*	*L.monocytogenes*	+	PA
C12	Chantilly cream puff	C3	*No*		+MA	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	7981	2.13	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PA
P5	Cream puff	C3	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7382	1.86	+	/	/	+ par défaut	+MA*	+MA*	+MA	*L.monocytogenes*	+	PA
C13	Cream cake	C3	*No*		+LA	+LB	Ø	-ME	*L.grayi*	+	-4	0.00	-	18	0.00	-	/	/	/	/	-	ND
L11	Strawberry vanilla ice-cream	C3	*Yes*	*4.5*	+MA	+MA	+HA	+HA	*L.innocua*	+	37	0.00	-	7690	3.41	+	+HA	+HB	+MA	*L.welshimeri*	+	PA
J28	Strawberry ice-cream	C3	*Yes*	*5*	Ø	Ø	Ø	Ø	/	-	6	0.00	-	7544	3.32	+	+HA	+HA	+HA	*L.innocua*	+	PD
J29	Vanilla ice-cream	C3	*Yes*	*7.5*	+LA	+LA	+HA	+HA	*L.innocua*	+	5	0.00	-	7311	3.12	+	+HA	+HB	+MA	*L.innocua*	+	PA
L9	Normandy tart	C3	*Yes*	*8.7*	+HA	+HA	+HA	+HA	*L.innocua*	+	7	0.00	-	7718	3.42	+	+HA	+HA	+MA	*L.innocua*	+	PA
J22	Strawberry melba	C3	*Yes*	*10*	+LA(1)	+LB(1)	+HA	+HB	*L.innocua*	+	46	0.01	-	6805	2.90	+	+HB	+HA	+MA	*L.innocua*	+	PA
J21	Chantilly cream puff	C3	*Yes*	*5,1 et 7,5*	+MA	+MA	+HA	+MA	*L.monocytogenes L.innocua*	+	6697	1.70	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes L.innocua*	+	PA

Environmental samples - Listeria spp

CODE	MATRICES	Cat.	*AC*	*CFU/25g*	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
G19	Waste waters	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	18	0.00	-	/	/	/	/	-	NA
G20	Standing water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	20	0.00	-	/	/	/	/	-	NA
G22	Water from rinsing container	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	14	0.00	-	/	/	/	/	-	NA
G23	Water	EN1	*No*		Ø	Ø	Ø	-LE	/	-	-2	0.00	-	18	0.00	-	/	/	/	/	-	NA
H9	Washing basin	EN1	*Yes*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	18	0.00	-	/	/	/	/	-	NA
H10	Residual water	EN1	*Yes*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	20	0.00	-	/	/	/	/	-	NA
H11	Doser rinsing water	EN1	*Yes*		Ø	Ø	Ø	-LE	/	-	-4	0.00	-	19	0.00	-	/	/	/	/	-	NA
H12	Standing water from storage room	EN1	*Yes*		Ø	Ø	Ø	Ø	/	-	-5	0.00	-	23	0.00	-	/	/	/	/	-	NA
J10	Residual water from facility	EN1	*No*		-LE	-LE	-ME	-ME	/	-	-3	0.00	-	29	0.01	-	/	/	/	/	-	NA
J11	Residual water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	21	0.00	-	/	/	/	/	-	NA
J12	Washing machine water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	18	0.00	-	/	/	/	/	-	NA
J13	Washing machine water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	25	0.00	-	/	/	/	/	-	NA
M29	Puddle of water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	34	0.01	-	/	/	/	/	-	NA
M30	Residual water	EN1	*No*		Ø	Ø	Ø	-LE	/	-	-4	0.00	-	28	0.01	-	/	/	/	/	-	NA
M31	Standing water from storage container	EN1	*No*		Ø	Ø	Ø	-LE	/	-	-2	0.00	-	22	0.00	-	/	/	/	/	-	NA
M32	Water from rinsing container outlet	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	24	0.01	-	/	/	/	/	-	NA
M33	Water on ground	EN1	*No*		Ø	Ø	-LE	Ø	/	-	-4	0.00	-	23	0.01	-	/	/	/	/	-	NA
C16	Sponge from fish cutting	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-5	0.00	-	34	0.01	-	/	/	/	/	-	NA
C17	Slicer sponge	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-4	0.00	-	25	0.00	-	/	/	/	/	-	NA
D21	Wipe from cheese-slicing machine	EN2	*No*		Ø	Ø	Ø	Ø	/	-	-5	0.00	-	21	0.00	-	/	/	/	/	-	NA
D22	Wipe from cheese knife	EN2	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	51	0.01	-	/	/	/	/	-	NA
D24	Surface fish knife	EN2	*No*		-LE	-LE	-ME	-ME	/	-	-3	0.00	-	18	0.00	-	/	/	/	/	-	NA
F19	Surface of serrated butcher's knife	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-4	0.00	-	19	0.00	-	/	/	/	/	-	NA
F20	Meat preparation board surface	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-3	0.00	-	18	0.00	-	/	/	/	/	-	NA
F21	Surface slicing machine	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-3	0.00	-	27	0.00	-	/	/	/	/	-	NA
F22	Surface of ham slicing machine	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA

Environmental samples - Listeria spp

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD										FINAL RESULT	COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION					
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
F23	Surface of cold meats knife	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-4	0.00	-	22	0.00	-	/	/	/	/	-	NA
F24	Surface of roasting spit	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-4	0.00	-	21	0.00	-	/	/	/	/	-	NA
G24	Swab from ground drainage channel	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-2	0.00	-	17	0.00	-	/	/	/	/	-	NA
G26	Cheese counter board surface	EN2	*No*		Ø	-LE	Ø	Ø	/	-	-4	0.00	-	21	0.00	-	/	/	/	/	-	NA
J8	Ground surface in butcher's facility	EN2	*Yes*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	25	0.01	-	/	/	/	/	-	NA
J9	Surface of butcher's cutting table	EN2	*Yes*		Ø	Ø	-LE	Ø	/	-	-2	0.00	-	20	0.00	-	/	/	/	/	-	NA
J30	Surface of stainless steel table in butcher's facility	EN2	*Yes*		Ø	Ø	-LE	-ME	/	-	-4	0.00	-	18	0.00	-	/	/	/	/	-	NA
O16	Surface of slicer in cold meats facility	EN2	*Yes*		-LE	-LE	-LE	-LE	/	-	4	0.00	-	22	0.00	-	Ø	-LE	-LE	/	-	NA
O17	Surface in cold store for cheese	EN2	*Yes*		Ø	-LE	Ø	-ME	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
I29	Residues from cheese counter	EN3	*No*		Ø	-LE	-LE	-ME	/	-	-4	0.00	-	19	0.00	-	/	/	/	/	-	NA
I30	Residues from cheese counter	EN3	*No*		Ø	Ø	Ø	Ø	/	-	-1	0.00	-	21	0.00	-	/	/	/	/	-	NA
I31	Residue from floor of production hall	EN3	*No*		Ø	Ø	-LE	Ø	/	-	-7	0.00	-	21	0.00	-	/	/	/	/	-	NA
O2	Residues from cheese counter	EN3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	20	0.00	-	/	/	/	/	-	NA
P10	Residues from cold meats counter	EN3	*No*		-LE	-LE	-ME	-ME	/	-	-3	0.00	-	26	0.01	-	-LE	-ME	-ME	/	-	NA
P14	Residues from cheese facility	EN3	*No*		Ø	-LE	Ø	-LE	/	-	-3	0.00	-	26	0.01	-	Ø	-LE	Ø	/	-	NA
F18	Water from U-bend in butcher's facility	EN1	*No*		+LA	+LA	+HA	+MA*	*L.monocytogenes*	+	8612	2.30	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
G21	Washing machine water	EN1	*No*		+LA	+LA*	+HA	+MA*	*L.monocytogenes L.innocua*	+	6190	1.57	+	/	/	+ par défaut	+MA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
O20	Water from cooling tower	EN1	*No*		+LA	+LA	+MA	+MA	*L.monocytogenes*	+	6578	1.66	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	+	PA
H13	Water from light rinsing	EN1	*Yes*	4 et 0	Ø	Ø	Ø	-LE	/	-	5	0.00	-	7485	3.20	+	+LB	+HB	+HA	*L.Innocua L.seeligeri*	+	PD
O18	Water from rinsing container filter outlet	EN1	*Yes*	6.5	+LA	+LA	+MA	+MB	*L.innocua*	+	7	0.00	-	7165	3.18	+	+MB	+MA	+HB	*L.innocua*	+	PA
H7	Water from final rinsing	EN1	*Yes*	8.0	Ø	Ø	Ø	Ø	/	-	8	0.00	-	7098	3.03	+	+HA	+HA	+HA	*L.seeligeri*	+	PD
M27	Rinsing water	EN1	*Yes*	7 et 3,8	+MA	+LA	+MA*	+MB*	*L.monocytogenes L.innocua*	+	8365	2.11	+	/	/	+ par défaut	+HA	+HB*	+HA*	*L.monocytogenes*	+	PA
G27	Surface of cold meats knife	EN2	*No*		Ø	-LE	-LE	-LE	/	-	20	0.00	-	7541	2.89	+	+HA	+HA	+HA	*L.welshimeri*	+	PD
O3	Cold meats counter knife	EN2	*No*		+LB	-ME	+HB	+MB	*L.monocytogenes*	+	-4	0.00	-	20	0.00	-	Ø	-LE	-ME	/	-	ND
B28	Sponge from top mat on scales	EN2	*No*		Ø	Ø	+HA	+HA	*L.monocytogenes*	+	7794	2.08	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
D23	Swab from sausage production line	EN2	*No*		+HA	+HA	+MA	+MA	*L.monocytogenes*	+	6829	1.73	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
F25	Surface of cold meat slicing machine	EN2	*No*		+HA	+MA	+MA*	+MA*	*L.innocua*	+	-2	0.00	-	9958	3.63	+	+LA	+LA	+LA	*L.innocua*	+	PA
G25	Surface of cheese knife	EN2	*No*		+LA	+LB	+HA	+HA	*L.monocytogenes*	+	7500	1.90	+	/	/	+ par défaut	+HA	+MB	+MA	*L.monocytogenes*	+	PA
G28	Ground surface in fish-cutting facility	EN2	*No*		+MA	+MB	+HA	+MB	*L.monocytogenes*	+	1974	0.50	+	/	/	+ par défaut	-ME	+MA	+LA	*L.monocytogenes*	+	PA
J7	Cheese counter knife	EN2	*No*		+HA*	+MA*	+MA*	+MA*	*L.monocytogenes L.innocua*	+	698	0.17	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PA
O1	Sponge from surface of pastries stand	EN2	*No*		+LA	+LA*	+HA	+HA	*L.monocytogenes L.innocua*	+	7370	1.86	+	/	/	+ par défaut	+MA*	+HA*	+HA	*L.monocytogenes L.innocua*	+	PA
O4	Surface in cold store for meats	EN2	*No*		+LA	+LA*	+HA*	+MA*	*L.monocytogenes L.innocua*	+	7977	2.01	+	/	/	+ par défaut	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
O5	Swab from fries production line	EN2	*No*		+MA	+MA	+HA*	+MA*	*L.monocytogenes*	+	7329	1.85	+	/	/	+ par défaut	+MA	+MA	+MA*	*L.monocytogenes*	+	PA
P9	Sponge from transfer belt	EN2	*No*		+HA	+MB	+HB	+HB	*L.monocytogenes*	+	7155	1.80	+	/	/	+ par défaut	+MA	+MB	+HA	*L.monocytogenes*	+	PA
H16	Surface of dirty service lift	EN2	*Yes*	0.1	-LE	-LE	+HA	+HA	*L.innocua*	+	-3	0.00	-	7329	3.13	+	-LE	+HB	+MD	*L.innocua*	+	PA
J1	Surface of stainless steel table in pastries facility	EN2	*Yes*	*0,2 et 0,4*	Ø	Ø	-ME	-ME	/	-	14	0.00	-	8251	3.51	+	+HA	+HA	+HB	*L.innocua*	+	PD
J4	Cheese counter knife	EN2	*Yes*	0.8	+LA	+LA	+MA	+MA	*L.innocua*	+	23	0.00	-	7926	3.38	+	+HA	+HA	+HA	*L.innocua*	+	PA

Environmental samples - Listeria spp

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
J5	Saw blade from butcher's stand	EN2	*Yes*	1.2	+LA(3)	+LA	+MA	+MA	*L.innocua*	+	9	0.00	-	8075	3.45	+	+HA	+HA	+HA	*L.innocua*	+	PA
J2	Surface of slicer in butcher's facility	EN2	*Yes*	*0,4 et 0,8*	Ø	Ø	+MA	+MA	*L.innocua*	+	12	0.00	-	7932	3.40	+	+HA	+HA	+HA	*L.innocua*	+	PA
J6	Surface of freezer in pastries facility	EN2	*Yes*	1.6	+LA(2)	-LE	+MA	+MA	*L.innocua*	+	13	0.00	-	7773	3.32	+	+HA	+HA	+MA	*L.innocua*	+	PA
J3	Cheese counter board surface	EN2	*Yes*	0,6 et 1,2	+LA	+LB	+MA*	+MB	*L.monocytogenes*	+	10732	2.73	+	/	/	+ par défaut	+HA*	+HA*	+HB	*L.monocytogenes* *L.innocua*	+	PA
O13	Stainless steel shelf surface in cold store	EN2	*Yes*	6.5	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	7105	1.79	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	+	PA
I32	Bone dust	EN3	*No*		Ø	Ø	Ø	Ø	/	-	3	0.00	-	9928	3.89	+	+MA	+HA	+MA	*L.welshimeri* *L.innocua*	+	PD
I43	Residue from cutting counter	EN3	*No*		Ø	Ø	Ø	Ø	/	-	6691	1.80	+	/	/	+ par défaut	+MA	+MB	+MA	*L.monocytogenes*	+	PD
C14	Residue from production line	EN3	*No*		+MA	+MA	+MB	+MB	*L.monocytogenes*	+	9830	2.63	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
C15	Residue from dirty containers	EN3	*No*		+MA	+MA	+HA	+MA	*L.monocytogenes*	+	7455	1.99	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
O6	Residue from fries storage container	EN3	*No*		+MA	+MB	+HA*	+MB*	*L.monocytogenes* *L.innocua*	+	7109	1.79	+	/	/	+ par défaut	+HA	+MA*	+MA	*L.monocytogenes* *L.innocua*	+	PA
O7	Residue from meat-cutting board	EN3	*No*		+MA	+MA	+MA*	+MA*	*L.monocytogenes*	+	7368	1.86	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes*	+	PA
O8	Residue from packaging facility	EN3	*No*		+MA	+MA	+MA	+MB	*L.monocytogenes*	+	7372	1.86	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
O9	Residue from meat-cutting facility	EN3	*No*		+MA	+MA	+MA	+MA	*L.monocytogenes*	+	7273	1.83	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	+	PA
P11	Residue from fish counter	EN3	*No*		Ø	+LB	Ø	Ø	*L.monocytogenes*	+	7353	1.85	+	/	/	+ par défaut	-LE	+HA	+MB	*L.monocytogenes*	+	PA
P12	Scales for fish	EN3	*No*		Ø	+LB	+MA	+MA*	*L.monocytogenes*	+	7188	1.81	+	/	/	+ par défaut	-LE	+MA	+MB	*L.monocytogenes*	+	PA
O15	Residue from packaging container	EN3	*Yes*	<1	+MA	+MB	+MA	+LB	*L.monocytogenes*	+	4128	1.04	+	/	/	+ par défaut	+MA	+MA	+MB	*L.monocytogenes*	+	PA
O14	Residue from sink in cutting facility	EN3	*Yes*	9.7	+MA	+MB	+MA	+LB	*L.monocytogenes*	+	47	0.01	-	1906	0.84	+	+LA	+LB	-LE	*L.monocytogenes*	+	PA
H14	Residue from machine filter	EN3	*Yes*	16.0	+LA	+LA	+HA	+HA	*L.seeligeri*	+	82	0.02	-	6872	2.93	+	+HA	+HB	+MB	*L.seeligeri*	+	PA

Meat products - Listeria monocytogenes

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
E12	Lamb kebab	PC1	No		Ø	Ø	Ø	-LE	/	-	-3	0.00	-	17	0.00	-	/	/	/	/	-	NA
F1	Tournedos	PC1	No		Ø	Ø	Ø	Ø	/	-	-5	0.00	-	22	0.00	-	/	/	/	/	-	NA
F3	Horse meat fillet	PC1	No		Ø	Ø	Ø	Ø	/	-	0	0.00	-	34	0.01	-	/	/	/	/	-	NA
F4	Pork chop	PC1	No		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	19	0.00	-	/	/	/	/	-	NA
F5	Rump steak	PC1	No		Ø	Ø	Ø	Ø	/	-	-5	0.00	-	22	0.00	-	/	/	/	/	-	NA
F6	Rib steak	PC1	No		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	24	0.00	-	/	/	/	/	-	NA
M1	Lamb kidneys	PC1	No		Ø	-ME	Ø	Ø	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
M6	Chicken breasts	PC1	No		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
M11	Kidneys	PC1	No		Ø	-LE	Ø	-LE	/	-	-3	0.00	-	25	0.01	-	/	/	/	/	-	NA
W14	Minced horse meat	PC1	No		Ø	Ø	Ø	-LE	/	-	22	0.00	-	24	0.00	-	/	/	/	/	-	NA
T15	Tomato burger	PC1	No		Ø	Ø	Ø	Ø	/	-	11	0.00	-	7048	3.13	+	+HA	+HA	+MB	*L.innocua*	-	NA
E10	Lean bourguignon beef	PC1	No		+LA	+LA	+MA	+MA	*L.welshimeri*	-	8	0.00	-	7812	3.00	+	+HA	+HA	+HA	*L.welshimeri*	-	NA
I21	Pork kidneys	PC1	No		+LA*	+LA*	+HA*	+LA*	*L.welshimeri* *L.innocua*	-	26	0.00	-	6924	2.96	+	+MB	+MA*	+MA*	*L.welshimeri* *L.innocua*	-	NA
T16	Veal	PC1	No		+LA(1)	-LE	+HB	+MB	*L.welshimeri*	-	9	0.00	-	8603	3.83	+	+MA	+MA*	+MD	*L.welshimeri*	-	NA
T10	Minced beef burger with oignons	PC1	No		+LA(3)	+LB	+HB	+MA	*L.innocua*	-	9	0.00	-	8008	3.56	+	+HA	+HA	+MA	*L.innocua*	-	NA
V16	Tomato burger	PC1	No		Ø	Ø	+HA	+MA	*L.welshimeri*	-	27	0.00	-	7573	2.65	+	+HA	+HA*	+MA	*L.welshimeri*	-	NA
K1	Minced pork loin	PC1	Yes	*4.11*	+LA	+LA	+MA	+MA	*L.innocua*	-	27	0.00	-	7824	3.34	+	+HA	+HA	+HB	*L.innocua*	-	NA
K2	Chicken gizzard	PC1	Yes	*5.5*	+HA	+MA	+HA	+MA	*L.innocua*	-	7	0.00	-	7930	3.39	+	+HA	+HA	+HA	*L.innocua*	-	NA
M2	Minced meat	PC1	Yes	*5.7*	Ø	+LA	+MA	+LA	*L.innocua*	-	-3	0.00	-	4646	2.06	+	+MA	+LA	+MA	*L.innocua*	-	NA
K6	Pork chop	PC1	Yes	*12*	+MA	+MA	+HA	+MA	*L.welshimeri*	-	169	0.04	-	6845	2.92	+	+HA	+HB	+HA	*L.welshimeri*	-	NA
I19	Beef steak	PC1	Yes	*<1*	+MA	+MA	+HA	+MA	*L.welshimeri*	-	172	0.04	-	6293	2.69	+	+MA	+MA	+MA	*L.welshimeri*	-	NA
F2	Tomato & basil chipolata sausages	PC2	No		-LE	Ø	-LE	Ø	/	-	-4	0.00	-	39	0.01	-	/	/	/	/	-	NA
M3	Blood sausage	PC2	No		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	21	0.00	-	/	/	/	/	-	NA
M12	Blood sausage	PC2	No		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	16	0.00	-	/	/	/	/	-	NA
V12	Tomato stuffing	PC2	No		-LE	-LE	Ø	Ø	/	-	-5	0.00	-	16	0.00	-	/	/	/	/	-	NA
V18	Bolognese minced meat	PC2	No		Ø	-LE	Ø	Ø	/	-	-5	0.00	-	33	0.01	-	/	/	/	/	-	NA
M10	Pâté with pastry crust	PC2	No		Ø	Ø	-LE	Ø	/	-	-2	0.00	-	21	0.00	-	/	/	/	/	-	NA
I14	Rabbit terrine	PC2	Yes	*1.17*	Ø	Ø	Ø	Ø	/	-	-2	0.00	-	30	0.01	-	/	/	/	/	-	NA
L1	Tuscan minced pork	PC2	Yes	*2.3*	Ø	+LA	+HA	+MA	*L.welshimeri*	-	-3	0.00	-	21	0.00	-	Ø	Ø	-ME	/	-	NA
K7	Jellied tongue	PC2	Yes	*14.4*	+MA	+MA	+HA	+HA	*L.welshimeri*	-	15	0.00	-	7794	3.33	+	+HA	+HA	+HA	*L.welshimeri*	-	NA
K8	Potjevlesch potted meat	PC2	Yes	*16.8*	+HA	+HA	+HA	+MA	*L.welshimeri*	-	-2	0.00	-	7565	3.23	+	+MB	+MB	+MA	*L.welshimeri*	-	NA
I17	Duck pâté	PC2	Yes	*<1*	-LE	Ø	-ME	Ø	/	-	-4	0.00	-	19	0.00	-	/	/	/	/	-	NA
K10	Meat pâté	PC2	Yes	*5,5 et 9,6*	+HA*	+HA*	+HA	+MA*	*L.innocua* *L.welshimeri*	-	5	0.00	-	7740	3.30	+	+HA	+HB	+HB*	*L.innocua* *L.welshimeri*	-	NA
F9	Country srtyle pâté	PC3	No	*I14*	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	50	0.01	-	/	/	/	/	-	NA
F10	Cured ham	PC3	No	*I17*	Ø	Ø	Ø	-LE	/	-	-3	0.00	-	20	0.00	-	/	/	/	/	-	NA
C26	Forestier pâté	PC3	No		Ø	Ø	Ø	Ø	/	-	-5	0.00	-	25	0.00	-	/	/	/	/	-	NA
E5	Country srtyle pâté	PC3	No		Ø	-LE	Ø	Ø	/	-	-4	0.00	-	38	0.01	-	/	/	/	/	-	NA
E6	Strasbourg sausages	PC3	No		-LE	Ø	-LE	Ø	/	-	-3	0.00	-	18	0.00	-	/	/	/	/	-	NA
E8	Country srtyle pâté	PC3	No		Ø	-LE	Ø	-ME	/	-	-2	0.00	-	44	0.01	-	/	/	/	/	-	NA
F11	Liver pâté	PC3	No		Ø	Ø	-ME	-LE	/	-	-4	0.00	-	54	0.01	-	/	/	/	/	-	NA
I6	Garlic sausage	PC3	No		Ø	Ø	-ME	-LE	/	-	-2	0.00	-	19	0.00	-	/	/	/	/	-	NA
I7	Pâté with shallots	PC3	No		Ø	Ø	-ME	Ø	/	-	-4	0.00	-	20	0.00	-	/	/	/	/	-	NA
M7	Cervelas sausage	PC3	No		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	23	0.01	-	/	/	/	/	-	NA
M9	Ham	PC3	No		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
T14	Liver pâté	PC3	No		Ø	-LE	Ø	Ø	/	-	-4	0.00	-	28	0.01	-	Ø	Ø	-LE	/	-	NA
D8	Cured ham	PC3	No		+MA	+MA	+MA	+MA	*L.welshimeri*	-	61	0.01	-	7666	2.94	+	+HA	+HA	+HA	*L.welshimeri*	-	NA
T17	Spreadable sausage	PC3	No		+MA	+MA*	+HB	+MA	*L.innocua* *L.welshimeri*	-	9	0.00	-	7075	3.15	+	+HA	+HA	+MA	*L.innocua*	-	NA
X16	Lardons	PC3	No		+LA	+LA	+MA	+MA	*L.innocua*	-	1	0.00	-	7853	2.75	+	+MA	+HA	+HA	*L.innocua*	-	NA
L3	Rillettes	PC3	Yes	*0.3*	+LA	+LA	+HA	+HA	*L.ivanovii*	-	-3	0.00	-	38	0.01	-	Ø	Ø	Ø	/	-	NA
L4	Chicken rillettes	PC3	Yes	*0.6*	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	20	0.00	-	/	/	/	/	-	NA
I15	Farmhouse liver pâté	PC3	Yes	*0.78*	Ø	Ø	Ø	Ø	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
L2	Strasbourg sausages	PC3	Yes	*1.8*	+LA	+LA	+HA	+HA	*L.welshimeri*	-	8	0.00	-	7975	3.54	+	+HA	+HA	+HA	*L.welshimeri*	-	NA
K3	Mortadella sausage	PC3	Yes	*6.8*	+LA	+MB	+HA	+HA	*L.innocua*	-	29	0.00	-	7682	3.28	+	+HA	+HA	+HA	*L.innocua*	-	NA
K5	Ham	PC3	Yes	*9.6*	+MA	+MA	+HA	+MA	*L.welshimeri*	-	8	0.00	-	7880	3.38	+	+HA	+HA	+HB	*L.welshimeri*	-	NA
I20	Ham roulade	PC3	Yes	*<1*	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	21	0.00	-	/	/	/	/	-	NA
I16	Country pâté	PC3	Yes	*<1*	+MA	+MA	+HA	+MA	*L.welshimeri*	-	6	0.00	-	7054	3.01	+	+MA	+HA	+MA	*L.welshimeri*	-	NA
K9	Bayonne ham	PC3	Yes	*6,8 et 12*	+MA*	+MA	+HA	+MA*	*L.innocua* *L.welshimeri*	-	7	0.00	-	7821	3.34	+	+HA	+HA	+HA*	*L.innocua* *L.welshimeri*	-	NA

Meat products - Listeria monocytogenes

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	MATRICES	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
D7	Beef minced meat	PC1	*No*		Ø	Ø	Ø	Ø	/	-	199	0.05	+	/	/	+ par défaut	+LA	+LA	+LA	*L.monocytogenes*	+	PD
C23	Beef heart	PC1	*No*		+MA	+MB	+MA	+MA	*L.monocytogenes*	+	7363	1.97	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
D1	Turkey kebab	PC1	*No*		+LA*	+LA*	+MA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	1474	0.37	+	/	/	+ par défaut	+HA*	+HA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	PA
D2	Chicken wings	PC1	*No*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes L.innocua*	+	10982	2.78	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	PA
E2	Minced meat	PC1	*No*		+LA	+LA(2)	+MA	+MA	*L.monocytogenes*	+	7515	1.90	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PA
E3	Minced meat	PC1	*No*		+LA	+LA	+MA	+MA	*L.monocytogenes*	+	8260	2.09	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
E7	Minced meat	PC1	*No*		Ø	Ø	+HA	+HA	*L.monocytogenes*	+	7980	2.02	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
M4	Chicken thighs	PC1	*No*		+LA	+LA*	+MA*	+MA*	*L.monocytogenes L.welshimeri L.innocua*	+	6	0.00	-	8155	3.62	+	+MA	+HA	+MA	*L.monocytogenes L.welshimeri L.innocua*	+	ND FN alt
T11	Fillet of duck breast	PC1	*No*		Ø	Ø	+HA	+HB	*L.monocytogenes L.innocua*	+	9390	2.39	+	/	/	+ par défaut	+HA	+MA*	+HA	*L.monocytogenes L.innocua*	+	PA
T19	Turkey kebab	PC1	*No*		+LA(4)	+HD	+MA	+MA*	*L.monocytogenes L.innocua*	+	10155	2.59	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes L.innocua*	+	PA
V8	Frozen minced beef burger	PC1	*No*		+LB	+LB	+HA	+MA	*L.monocytogenes*	+	7871	2.03	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes L.innocua*	+	PA
V9	Fillet of duck breast	PC1	*No*		Ø	Ø	+MA	+MA	*L.monocytogenes*	+	9836	2.54	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
V14	Chicken fillet	PC1	*No*		Ø	Ø	+HA	+MA	*L.welshimeri*	+	1934	0.50	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes L.welshimeri*	+	PD
K4	Bovine meat	PC1	*No & Yes*	*NC mono 8,2 inno*	+LA	+LA	+HA	+MA	*L.monocytogenes L.innocua*	+	252	0.06	+	/	/	+ par défaut	+HA	+HA	+HA*	*L.monocytogenes L.innocua*	+	PA
D10	Minced meat	PC1	*No*		+LA(4)	+LA*(2)	+HA*	+HA*	*L.monocytogenes L.innocua*	+	1339	0.33	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes L.innocua*	+	PA
I13	Fillet of duck breast	PC1	*No*		+LA*	+LA*	+HA*	+MA*	*L.monocytogenes L.innocua*	+	9599	2.44	+	/	/	+ par défaut	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
I8	Hamburger	PC1	*No*		+LA	+MA	+HB	+MA	*L.monocytogenes*	+	7818	1.99	+	/	/	+ par défaut	+MA	+HB	+MA	*L.monocytogenes*	+	PA
D9	Minced meat with herbs	PC2	*No*		+LA*	+LA*	+MA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	5372	1.36	+	/	/	+ par défaut	+HA	+HA*	+HB*	*L.monocytogenes L.innocua*	+	PA
G4	Texane barbecued pork	PC2	*No*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes*	+	9331	2.36	+	/	/	+ par défaut	+MA*	+MB	+MA	*L.monocytogenes L.innocua*	+	PA
G10	Pork belly with herbs	PC2	*No*		+HA	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	+	7937	2.01	+	/	/	+ par défaut	+MA*	+HA*	+MA*	*L.monocytogenes*	+	PA
G11	Spiced pork belly	PC2	*No*		+HA*	+HA*	+HA	+MA*	*L.monocytogenes*	+	9639	2.44	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
I10	Jellied tongue	PC2	*No*		+LA	+LA	+HA	+MA	*L.monocytogenes*	+	-3	0.00	-	23	0.00	-	Ø	Ø	Ø	/	-	ND
I11	Pig's head pâté	PC2	*No*		+MA	+MB*	+MA*	+MA*	*L.monocytogenes L.innocua*	+	10504	2.67	+	/	/	+ par défaut	+HA*	+HA*	+HA*	*L.monocytogenes L.innocua*	+	PA
T18	Jellied tongue	PC2	*No*		+LB	+LC	+MB	+MA*	*L.monocytogenes*	+	7159	1.82	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes*	+	PA
V13	Grilled ham	PC2	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7299	1.88	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
M8	Merguez sausage	PC3	*No*		+HB	+HB	+MB	+MB	*L.monocytogenes L.innocua*	+	9253	2.33	+	/	/	+ par défaut	+HB	+HA*	+HB	*L.monocytogenes L.innocua*	+	PA
D11	Andouillette sausage	PC3	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	7809	1.98	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	+	PA
E9	Chipolata sausage with olives	PC3	*No*		+LA	+LB	+LB	+MA*	*L.monocytogenes L.welshimeri L.innocua*	+	452	0.11	+	/	/	+ par défaut	+MA*	+MA*	+MA*	*L.monocytogenes L.welshimeri L.innocua*	+	PA
E11	Toulouse sausage	PC3	*No*		+LA*	+LA*	+HA	+HA*	*L.monocytogenes L.innocua*	+	3134	0.79	+	/	/	+ par défaut	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	+	PA
F7	Chipolata sausage	PC3	*No*		+MA*	+MA*	+MA*	+MA*	*L.monocytogenes L.innocua*	+	10480	2.80	+	/	/	+ par défaut	+HA*	+MB*	+MB	*L.monocytogenes L.innocua*	+	PA
F8	Merguez sausage	PC3	*No*		+MB	+LA	+HA	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	9529	2.54	+	/	/	+ par défaut	+HB	+HB	+HA	*L.monocytogenes L.innocua L.welshimeri*	+	PA
C19	Chipolata sausage	PC3	*No*		-LE	-LE	Ø	Ø	/	-	8633	2.31	+	/	/	+ par défaut	+HA	+HB	+MB	*L.monocytogenes L.welshimeri*	+	PD
B30	Sausage	PC3	*No*		+HA	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	+	8627	2.31	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	+	PA
D3	Merguez sausage	PC3	*No*		+MA*	+MB*	+HA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	10263	2.60	+	/	/	+ par défaut	+HA	+HA*	+HB	*L.monocytogenes L.innocua L.welshimeri*	+	PA

Meat products - Listeria monocytogenes

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	MATRICES	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
D4	Merguez sausage	PC3	*No*		Ø	Ø	+MA	+MA	*L.monocytogenes*	+	592	0.15	+	/	/	+ par défaut	+HA*	+MA*	+MB*	*L.monocytogenes L.innocua*	+	PA
D6	Chipolata sausage	PC3	*No*		Ø	Ø	+HC	+MB	*L.monocytogenes*	+	9036	2.29	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes L.innocua*	+	PA
V10	Strasbourg sausages	PC3	*No*		Ø	-LE	Ø	Ø	/	-	7711	1.99	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PD
D5	Lardons	PC3	*No*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	8706	2.20	+	/	/	+ par défaut	+HA	+HA*	+HB	*L.monocytogenes L.innocua*	+	PA
G3	Paris style cooked ham	PC3	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7946	2.01	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	+	PA
I12	Knuckle of ham	PC3	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	8991	2.29	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
T12	Smoked lardons	PC3	*No*		+LA(2)	+MA	+HA*	+MA*	*L.monocytogenes L.welshimeri*	+	10064	2.57	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.welshimeri*	+	PA
T13	Spreadable sausage	PC3	*No*		+MA*	+MA*	+HB	+MA*	*L.monocytogenes L.welshimeri*	+	9739	2.48	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes L.welshimeri*	+	PA
V11	Smoked lardons	PC3	*No*		Ø	+LA	+HA	+HA	*L.welshimeri*	+	7529	1.94	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.welshimeri*	+	PD
V15	Smoked pork belly	PC3	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	6943	1.79	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PA
V17	Lardons	PC3	*No*		+LA	+LB	+MA	+MA	*L.monocytogenes L.welshimeri*	+	9735	2.52	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes L.welshimeri*	+	PA
W15	Lardons	PC3	*No*		+LA	+LA	+HA	+HB	*L.monocytogenes*	+	7707	1.99	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
X17	Smoked pork belly	PC3	*No*		+LA(2)	+LA	+HA	+MA	*L.monocytogenes*	+	9129	2.36	+	/	/	+ par défaut	+MB	+HA	+HB	*L.monocytogenes*	+	PA
M5	Rosette dried sausage	PC3	*Yes*	*7 mono 3,8 inno*	+HA(2)	+MA	+MA	+MB	*L.monocytogenes L.innocua*	+	8149	2.05	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	PA

Dairy products - Listeria monocytogenes

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
B17	Maroilles cheese	PL1	No		-LE	-LE	-ME	Ø	/	-	-2	0.00	-	31	0.01	-	/	/	/	/	-	NA
C22	Epoisses cheese	PL1	No		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	32	0.01	-	/	/	/	/	-	NA
C25	Maroilles cheese	PL1	No		Ø	-LE	Ø	Ø	/	-	-5	0.00	-	22	0.00	-	/	/	/	/	-	NA
D12	Coulommiers cheese	PL1	No		Ø	Ø	Ø	Ø	/	-	-1	0.00	-	44	0.01	-	/	/	/	/	-	NA
D13	Maroilles cheese	PL1	No		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	17	0.00	-	/	/	/	/	-	NA
D15	Camembert cheese	PL1	No		Ø	-LE	Ø	-ME	/	-	-2	0.00	-	18	0.00	-	/	/	/	/	-	NA
D16	Reblochon cheese	PL1	No		Ø	-LE	Ø	Ø	/	-	-5	0.00	-	17	0.00	-	/	/	/	/	-	NA
D17	Reblochon cheese	PL1	No		Ø	-ME	Ø	-ME	/	-	-2	0.00	-	19	0.00	-	/	/	/	/	-	NA
D18	Neufchâtel cheese	PL1	No		-ME	-ME	-ME	Ø	/	-	-3	0.00	-	17	0.00	-	/	/	/	/	-	NA
D19	Langres cheese	PL1	No		Ø	Ø	Ø	Ø	/	-	1	0.00	-	20	0.00	-	/	/	/	/	-	NA
G2	Morbier cheese	PL1	No		Ø	-ME	Ø	Ø	/	-	-2	0.00	-	20	0.00	-	/	/	/	/	-	NA
I5	Brie cheese	PL1	No		Ø	-ME	-LE	-ME	/	-	6	0.00	-	230	0.09	-	/	/	/	/	-	NA
C7	Cow raw milk cheese	PL1	No		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	9209	3.25	+	+HA	+LA	+LB	*L.seeligeri*	-	NA
D14	Munster cheese	PL1	No		Ø	-ME	Ø	Ø	/	-	0	0.00	-	592	0.22	+	+MB	+MA	+MB	*L.innocua*	-	NA
L6	Munster cheese	PL1	Yes	2.4	+LA	+LB	+HA	+HA	*L.innocua*	-	-3	0.00	-	37	0.01	-	Ø	Ø	Ø	/	-	NA
L5	Camembert cheese	PL1	Yes	5	Ø	+LA	+HA	+HA	*L.innocua*	-	8	0.00	-	8002	3.55	+	+HA	+HB	+HA	*L.innocua*	-	NA
L8	Leerdamer cheese	PL1	Yes	10	+HA	+MA	+HA	+HA	*L.innocua*	-	6	0.00	-	7833	3.47	+	+HA	+HA	+HA	*L.innocua*	-	NA
H1	Grated Gruyère cheese	PL1	Yes	16.8	Ø	Ø	Ø	-ME	/	-	9	0.00	-	7931	3.39	+	+HA	+HA	+HA	*L.innocua*	-	NA
H2	Vieux pâné cheese	PL1	Yes	33.6	Ø	+LA(1)	+MA	+MA	*L.innocua*	-	116	0.02	-	7460	3.18	+	+HB	+HB	+HB	*L.innocua*	-	NA
I22	Brie cheese	PL1	Yes	34.5	Ø	Ø	Ø	Ø	/	-	-3	0.00	-	27	0.01	-	/	/	/	/	-	NA
H5	Reblochon cheese	PL1	Yes	50.4	+LA	+LB	+HA	+HA	*L.innocua*	-	14	0.00	-	7932	3.39	+	+HA	+HA	+HA	*L.innocua*	-	NA
H4	Brie cheese	PL1	Yes	56	Ø	-ME	Ø	-LE	/	-	-3	0.00	-	26	0.01	-	/	/	/	/	-	NA
H6	Reblochon cheese	PL1	Yes	84	Ø	-LE	Ø	-LE	/	-	-5	0.00	-	19	0.00	-	/	/	/	/	-	NA
L7	Double cream cheese	PL1	Yes	10 et 8,7	+HA*	+HA*	+HA	+HA	*L.innocua*	-	8	0.00	-	7837	3.48	+	+HA	+HA	+HA	*L.innocua*	-	NA
I3	Roquefort cheese	PL2	No		Ø	-LE	Ø	Ø	/	-	-2	0.00	-	22	0.00	-	/	/	/	/	-	NA
B10	Roquefort creamy cheese	PL2	No		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	21	0.00	-	/	/	/	/	-	NA
B15	Rond du vinage cheese	PL2	No		Ø	-LE	Ø	-LE	/	-	-4	0.00	-	27	0.00	-	/	/	/	/	-	NA
C11	Carré du vinage cheese	PL2	No		-LE	-LE	Ø	Ø	/	-	0	0.00	-	103	0.03	-	/	/	/	/	-	NA
C24	Picodon cheese	PL2	No		Ø	Ø	Ø	-LE	/	-	-4	0.00	-	22	0.00	-	/	/	/	/	-	NA
D20	Goat cheese	PL2	No		Ø	-LE	Ø	-ME	/	-	-1	0.00	-	23	0.00	-	/	/	/	/	-	NA
I4	Crottin goat cheese	PL2	No		Ø	Ø	Ø	-LE	/	-	103	0.02	-	99	0.04	-	/	/	/	/	-	NA
P8	Farm made chevrotin cheese	PL2	No		Ø	-LE	-ME	-ME	/	-	-2	0.00	-	25	0.01	-	Ø	Ø	Ø	Ø	-	NA
V1	Goat cheese log	PL2	No		Ø	-LE	Ø	-ME	/	-	-4	0.00	-	90	0.03	-	/	/	/	/	-	NA
W16	Goat cheese	PL2	No		Ø	Ø	Ø	-ME	/	-	-2	0.00	-	18	0.00	-	/	/	/	/	-	NA
P13	Goat cheese	PL2	No		+HB	+MA	+HA	+MA	*L.welshimeri*	-	10	0.00	-	7057	3.13	+	+HA	+HA	+MA	*L.welshimeri*	-	NA
H3	Ossau Iraty cheese	PL2	Yes	28	-LE	-LE	-LE	-ME	/	-	-3	0.00	-	24	0.01	-	/	/	/	/	-	NA
J23	Raw milk	PL3	No		Ø	Ø	-LE	-LE	/	-	-2	0.00	-	23	0.00	-	/	/	/	/	-	NA
J24	Raw milk	PL3	No		Ø	Ø	-LE	-ME	/	-	-3	0.00	-	27	0.01	-	/	/	/	/	-	NA
J25	Raw milk	PL3	No		Ø	Ø	Ø	-LE	/	-	-2	0.00	-	23	0.00	-	/	/	/	/	-	NA
J26	Raw milk	PL3	No		Ø	Ø	-ME	-ME	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
J27	Raw milk	PL3	No		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	36	0.01	-	/	/	/	/	-	NA
E4	Chocolate flavored fresh cheese	PL3	No		Ø	Ø	-ME	-LE	/	-	-3	0.00	-	14	0.00	-	/	/	/	/	-	NA
I1	0% white cheese	PL3	No		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
I2	20% white cheese	PL3	No		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	20	0.00	-	/	/	/	/	-	NA
N1	Raw milk	PL3	No		+LA	+LB	+MA	+MA	*L.innocua*	-	8	0.00	-	8082	3.59	+	+HA	+HB	+HB	*L.innocua*	-	NA
I28	Raw milk	PL3	Yes	0.5	Ø	Ø	Ø	Ø	/	-	-2	0.00	-	34	0.01	-	/	/	/	/	-	NA
I24	Milk powder	PL3	Yes	0.66	Ø	Ø	Ø	Ø	/	-	-3	0.00	-	29	0.01	-	/	/	/	/	-	NA
I27	Raw milk	PL3	Yes	0.82	-LE	Ø	-LE	Ø	/	-	-3	0.00	-	19	0.00	-	/	/	/	/	-	NA
L12	Raw milk	PL3	Yes	2.66	+MB	+MB	+HB	+HB	*L.innocua*	-	8	0.00	-	7722	3.43	+	+HA	+HB	+HB	*L.innocua*	-	NA
J15	Raw milk	PL3	Yes	7.5	+LA(1)	+LA(2)	+MA	+MA	*L.innocua*	-	6	0.00	-	7033	3.00	+	+HA	+HA	+HA	*L.innocua*	-	NA
J19	Milk powder	PL3	Yes	7.5	Ø	Ø	Ø	Ø	/	-	8	0.00	-	7246	3.09	+	+HA	+HA	+MA	*L.innocua*	-	NA
J16	Raw milk	PL3	Yes	10	+LA	+MA	+MA	+MA	*L.innocua*	-	6	0.00	-	7156	3.05	+	+HA	+HA	+HA	*L.innocua*	-	NA
J20	Milk powder	PL3	Yes	10	+LA	+LA	+HA	+HA	*L.innocua*	-	-3	0.00	-	23	0.00	-	Ø	Ø	Ø	/	-	NA
I23	Milk powder	PL3	Yes	27.6	Ø	Ø	Ø	Ø	/	-	1	0.00	-	26	0.01	-	/	/	/	/	-	NA
I26	Raw milk	PL3	Yes	34.5	Ø	Ø	Ø	Ø	/	-	-5	0.00	-	20	0.00	-	/	/	/	/	-	NA
I25	Milk powder	PL3	Yes	0,5 mono 20.7 inno	Ø	Ø	Ø	Ø	/	-	-3	0.00	-	20	0.00	-	/	/	/	/	-	NA

Dairy products - Listeria monocytogenes

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	MATRICES	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
B2	Maroilles cheese	PL1	*No*		+LB	+LA	+HB	+MA	*L.monocytogenes*	+	7049	1.88	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B4	Farm made Maroilles cheese	PL1	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	8091	2.16	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	+	PA
B6	Maroilles cheese	PL1	*No*		+LB	+LB	+HA	+HA	*L.monocytogenes*	+	8772	2.35	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes*	+	PA
B18	Epoisses cheese	PL1	*No*		+MA	+MB	+HA	+HA	*L.monocytogenes*	+	8071	2.16	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B19	Maroilles cheese	PL1	*No*		+LA	+LA	+HA	+HB	*L.monocytogenes*	+	8414	2.25	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B23	Maroilles cheese	PL1	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	9450	2.53	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
B24	St Germain cheese	PL1	*No*		+LB	+LA	+HB	+HA	*L.monocytogenes*	+	8512	2.28	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
C8	Epoisses cheese	PL1	*No*		+LA	+LA	+HA	+MB	*L.monocytogenes*	+	7015	1.87	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
C18	Cambrai tomme cheese	PL1	*No*		+MA	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	11453	3.06	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	+	PA
G1	Morbier cheese	PL1	*No*		+MA	+MB	+HB	+HB	*L.monocytogenes*	+	7924	2.01	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
P4	Epoisses cheese	PL1	*No*		+HB	+HA	+HA	+MA	*L.monocytogenes*	+	7342	1.85	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
P6	Maroilles cheese	PL1	*No*		+LA	+HC	+HB	+HA	*L.monocytogenes*	+	8008	2.02	+	/	/	+ par défaut	+MA	+MA	+HA	*L.monocytogenes*	+	PA
P7	Maroilles cheese	PL1	*No*		+LB	+LB	+HB	+HB	*L.monocytogenes*	+	7557	1.90	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	+	PA
R21	Boule du vinage cheese	PL1	*No*		+LB	+MB	+MB	+MB	*L.monocytogenes L.innocua*	+	10129	2.60	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	PA
C10	Goat cheese	PL2	*No*		Ø	-LE	Ø	Ø	/	-	1710	0.45	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PD
B8	Roquefort creamy cheese	PL2	*No*		+LA(4)	+LA	-ME	+LB(1)	*L.monocytogenes*	+	9049	2.42	+	/	/	+ par défaut	+HA*	+HA*	+MA*	*L.monocytogenes L.innocua*	+	PA
B16	Ossau Iraty cheese	PL2	*No*		Ø	+LB	-LE	-LE	*L.seeligeri*	+	7636	2.04	+	/	/	+ par défaut	+HA	+MA	+HA	*L.monocytogenes*	+	PD
B21	Raw milk goat cheese	PL2	*No*		+LA	+LB	+HA	+HB	*L.monocytogenes L.innocua*	+	11171	2.99	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
B22	Raw milk goat cheese	PL2	*No*		+LA	+MC	+HA	+HA	*L.monocytogenes*	+	7592	2.03	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.seeligeri*	+	PA
C9	Petit vinageois Raw milk goat cheese	PL2	*No*		+MA	+MB	+MA*	+MA*	*L.monocytogenes L.innocua*	+	7301	1.95	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PA
X18	Goat cheese	PL2	*No*		+LA(1)	+LA(1)	+HA	+MA	*L.monocytogenes*	+	412	0.10	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	+	PA
X19	Goat cheese	PL2	*No*		+LA	+LA	+MA	+MA	*L.monocytogenes*	+	9755	2.52	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
N2	Raw milk	PL3	*No*		+LA	+LA*	+MA	+MA*	*L.monocytogenes L.innocua*	+	8371	2.11	+	/	/	+ par défaut	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	+	PA
J14	Raw milk	PL3	*Yes*	*3,4 mono 5,0 inno*	Ø	Ø	Ø	Ø	/	-	6926	1.76	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PD
J17	Raw milk	PL3	*Yes*	*5,1 mono 7,5 inno*	Ø	Ø	Ø	Ø	/	-	3054	0.77	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PD
J18	Milk powder	PL3	*Yes*	*5,1 mono 7,5 inno*	Ø	Ø	+MA	+MA	*L.monocytogenes*	+	6915	1.76	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PA

Seafood products - Listeria monocytogenes

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
G18	Salmon steak	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	20	0.00	-	/	/	/	/	-	NA
M18	Black tiger prawns	PP1	*No*		Ø	-LE	Ø	-LE	/	-	-2	0.00	-	19	0.00	-	/	/	/	/	-	NA
M19	Perch fillet	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	18	0.00	-	/	/	/	/	-	NA
M20	Pout fillet	PP1	*No*		Ø	Ø	Ø	-ME	/	-	-2	0.00	-	18	0.00	-	/	/	/	/	-	NA
M21	Perch fillet	PP1	*No*		Ø	-ME	Ø	Ø	/	-	-2	0.00	-	28	0.01	-	/	/	/	/	-	NA
M22	Cod steak	PP1	*No*		Ø	-LE	Ø	-LE	/	-	-2	0.00	-	26	0.01	-	/	/	/	/	-	NA
M23	Shark steak	PP1	*No*		Ø	Ø	-LE	-ME	/	-	-2	0.00	-	20	0.00	-	/	/	/	/	-	NA
M25	Scabbardfish fillet	PP1	*No*		Ø	-LE	Ø	Ø	/	-	-2	0.00	-	34	0.01	-	/	/	/	/	-	NA
Q2	Sea bream fillet	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
Q3	Cod fillet	PP1	*No*		Ø	-LE	Ø	Ø	/	-	-5	0.00	-	26	0.01	-	/	/	/	/	-	NA
Q4	Scabbardfish fillet	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
Q9	Mackerel fillets	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	33	0.01	-	/	/	/	/	-	NA
Q21	Frozen salmon steaks	PP1	*No*		Ø	Ø	Ø	-LE	/	-	-3	0.00	-	42	0.01	-	/	/	/	/	-	NA
Q22	Frozen salmon steaks	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	19	0.00	-	/	/	/	/	-	NA
R5	Herring fillets	PP1	*No*		Ø	-LE	Ø	Ø	/	-	-3	0.00	-	23	0.01	-	/	/	/	/	-	NA
R10	Prawns	PP1	*No*		Ø	-LE	Ø	-LE	/	-	-4	0.00	-	24	0.01	-	/	/	/	/	-	NA
Q5	Cooked prawns	PP1	*No*		PP3	+LB*	+MA	+MA*	*L.innocua L.seeligeri*	-	6	0.00	-	8195	3.59	+	+MB	+MA	+MA	*L.innocua L.seeligeri*	-	NA
R14	Salmon steak	PP1	*Yes*	*0.1*	Ø	Ø	+MA	+LA	*L.innocua*	-	1	0.00	-	9811	4.30	+	+HA	+MA	+MA	*L.innocua*	-	NA
R13	Coalfish fillet	PP1	*Yes*	*0.2*	Ø	-LE	+LA	+LA	*L.innocua*	-	-1	0.00	-	10622	4.66	+	+MA	+MA	+MB	*L.innocua*	-	NA
R15	Langoustines	PP1	*Yes*	*0.3*	Ø	Ø	+HA	+MA	*L.innocua*	-	5	0.00	-	8188	3.59	+	+HB	+HA	+MB	*L.innocua*	-	NA
S6	Coalfish fillet	PP1	*Yes*	*1.64*	Ø	Ø	+LA	+LB	*L.innocua*	-	-5	0.00	-	6045	2.69	+	+MA	+MA	+HB	*L.innocua*	-	NA
S5	Cod fillet	PP1	*Yes*	*2.46*	Ø	Ø	Ø	-LE	/	-	42	0.00	-	7984	3.55	+	+HA	+HA	+HB	*L.innocua*	-	NA
S4	Prawns	PP1	*Yes*	*2.46*	+MA	+MA	+MB	+MB	*L.innocua*	-	7	0.00	-	8144	3.62	+	+HB	+HB	+HA	*L.innocua*	-	NA
M13	Fish fillet	PP1	*Yes*	*3.8*	PP1	+LA(1)	+LA	+LA	*L.welshimeri*	-	-3	0.00	-	38	0.01	-	+HA	+MA	+MA	*L.welshimeri*	-	NA
U2	Prawns	PP1	*Yes*	*4.4*	+LA	+LA	Ø	Ø	*L.innocua*	-	7	0.00	-	7395	3.29	+	/	+HA	+MB	*L.innocua*	-	NA
M16	Scabbardfish fillet	PP1	*Yes*	*4.8*	PP1	+LA	+LA	+LA	*L.welshimeri*	-	-3	0.00	-	25	0.01	-	+MB	+MA	+MB	*L.welshimeri*	-	NA
M15	Dogfish	PP1	*Yes*	*5.7*	PP1	+LA	+MA	+MA	*L.welshimeri*	-	-2	0.00	-	22	0.00	-	Ø	Ø	Ø	/	-	NA
R12	Cod fillet	PP1	*Yes*	*0.3*	Ø	-LE	Ø	-ME	/	-	-4	0.00	-	31	0.01	-	/	/	/	/	-	NA
S2	Prawns	PP1	*Yes*	*1.6*	Ø	Ø	Ø	-LE	/	-	-3	0.00	-	21	0.00	-	-LE	Ø	Ø	/	-	NA
G9	Salmon offcuts	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	33	0.01	-	/	/	/	/	-	NA
U4	Smoked Alaskan pollock	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	20	0.00	-	/	/	/	/	-	NA
U5	Norwegian smoked salmon	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	18	0.00	-	/	/	/	/	-	NA
U6	Pyrenees smoked trout	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	25	0.01	-	/	/	/	/	-	NA
U7	Smoked salmon shreds	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	18	0.00	-	/	/	/	/	-	NA
S3	Atlantic smoked salmon	PP2	*Yes*	*2.46*	PP1	+MA	+MB	+MB	*L.innocua*	-	-3	0.00	-	21	0.00	-	Ø	Ø	-LE	Ø	-	NA
U3	Smoked trout	PP2	*Yes*	*2.68*	Ø	Ø	Ø	Ø	/	-	5	0.00	-	7665	3.41	+	/	+HA	+HA	*L.innocua*	-	NA
T9	Smoked halibut	PP2	*Yes*	*0.4*	Ø	-LE	-LE	-ME	/	-	-2	0.00	-	21	0.00	-	Ø	Ø	-ME	/	-	NA
T8	Smoked Atlantic salmon	PP2	*Yes*	*0.8*	Ø	Ø	Ø	-ME	/	-	-3	0.00	-	20	0.00	-	Ø	Ø	-ME	/	-	NA
R9	Kippers	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	22	0.00	-	/	/	/	/	-	NA
I41	Marinated herring fillets	PP3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	24	0.00	-	/	/	/	/	-	NA
Q6	Taramasalata	PP3	*No*		Ø	Ø	-LE	Ø	/	-	-2	0.00	-	22	0.00	-	/	/	/	/	-	NA
Q7	Taramasalata	PP3	*No*		-LE	-LE	-LE	Ø	/	-	-3	0.00	-	24	0.01	-	/	/	/	/	-	NA
Q11	White fish kebabs	PP3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
Q23	Salt cod	PP3	*No*		Ø	-LE	Ø	Ø	/	-	-3	0.00	-	24	0.01	-	/	/	/	/	-	NA
R11	Cod fritters	PP3	*Yes*	*0.2*	Ø	Ø	+MA	+MA	*L.innocua*	-	7	0.00	-	8064	3.53	+	+HA	+HA	+HA	*L.innocua*	-	NA

Seafood products - Listeria monocytogenes

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
G8	Salmon steak	PP1	*No*		Ø	Ø	Ø	Ø	/	-	7666	1.94	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	+	PD
I36	Tuna steak	PP1	*No*		Ø	Ø	Ø	Ø	/	-	10839	2.92	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PD
G5	Salmon steak	PP1	*No*		PP1	+LA	+HA	+HA	*L.monocytogenes*	+	7909	2.00	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
I40	Roasted fresh salmon	PP1	*No*		PP1	+MA	+HA	+MB	*L.monocytogenes*	+	7132	1.92	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
M14	Panga fillet	PP1	*No*		PP1	+MB	+MB	+MB	*L.monocytogenes*	+	7718	1.94	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	+	PA
M17	Cod fillet	PP1	*No*		PP1	+LA	+MA	+MA	*L.monocytogenes*	+	10072	2.54	+	/	/	+ par défaut	+HA	+HA*	+HB	*L.monocytogenes L.innocua*	+	PA
M24	Panga fillet	PP1	*No*		PP1	+MB	+MA	+LB	*L.monocytogenes*	+	7895	1.99	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	+	PA
M26	Cod fillet	PP1	*No*		PP2	+LA	Ø	+LA	*L.monocytogenes*	+	7587	1.91	+	/	/	+ par défaut	+MA	+MA	+HA	*L.monocytogenes*	+	PA
R4	Frozen salmon steaks	PP1	*No*		PP3	+LA(1)	+MB	+MA	*L.monocytogenes*	+	7470	1.92	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
R6	Herring fillets	PP1	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	9266	2.38	+	/	/	+ par défaut	+HA	+MA	+HA	*L.monocytogenes*	+	PA
R8	Prawns	PP1	*No*		+LA	+MB*	+HA	+MA	*L.monocytogenes L.innocua*	+	7510	1.93	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
U1	Prawns	PP1	*No*		Ø	+LA	+MA	+HA	*L.seeligeri*	+	7478	1.91	+	/	/	+ par défaut	/	+HA	+HB	*L.monocytogenes L.seeligeri*	+	PD
I37	Scottish smoked salmon	PP2	*No*		Ø	Ø	Ø	Ø	/	-	7678	2.06	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PD
I39	Smoked trout	PP2	*No*		Ø	Ø	Ø	Ø	/	-	7340	1.97	+	/	/	+ par défaut	+HB	+HB	+HB	*L.monocytogenes*	+	PD
G6	Salmon offcuts	PP2	*No*		Ø	+LA	+LB	+LB	*L.monocytogenes*	+	7606	1.92	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes*	+	PA
G7	Salmon offcuts	PP2	*No*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes*	+	8013	2.03	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes*	+	PA
G14	Smoked salmon	PP2	*No*		+LA	+MB	+HA	+HA	*L.monocytogenes*	+	7384	1.87	+	/	/	+ par défaut	+HA	+HB	+HA	*L.monocytogenes*	+	PA
G15	Smoked salmon	PP2	*No*		+MA	+MB	+HA	+HA	*L.monocytogenes*	+	7164	1.81	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	+	PA
G16	Smoked salmon	PP2	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7539	1.91	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
G17	Smoked salmon	PP2	*No*		+MA	+MA*	+HA*	+MA	*L.monocytogenes*	+	7553	1.91	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
I33	Smoked trout	PP2	*No*		+LA	+LA	+HA	+MA	*L.monocytogenes*	+	7762	2.09	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
I34	Norwegian smoked salmon	PP2	*No*		+LB	+LA	+HA	+HA	*L.monocytogenes*	+	7904	2.12	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
I35	Atlantic smoked salmon	PP2	*No*		+LA	+LA	+HA	+MA	*L.monocytogenes*	+	7286	1.96	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
I38	Scottish smoked salmon	PP2	*No*		+MA	+MA	+HA	+MA	*L.monocytogenes*	+	7831	2.11	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
R3	Salmon offcuts	PP2	*No*		Ø	+LA	Ø	+MA	*L.monocytogenes*	+	7336	1.89	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
R7	Smoked salmon	PP2	*No*		+LA	+LB	+HA	+MA	*L.monocytogenes*	+	7428	1.91	+	/	/	+ par défaut	+HA	+MA	+HA	*L.monocytogenes*	+	PA
S1	Smoked haddock	PP2	*No*		Ø	+LA	+MA	+MB	*L.monocytogenes*	+	5740	1.46	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
U8	Aquitaine smoked trout	PP2	*No*		Ø	+LA(3)	+HA	+MA	*L.monocytogenes*	+	7289	1.86	+	/	/	+ par défaut	/	+HA	+MA	*L.monocytogenes*	+	PA
Q1	Salmon carpaccio	PP3	*No*		PP2	+LA	+HA	+HA*	*L.monocytogenes*	+	7644	1.96	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
G12	Salmon tartare	PP3	*No*		Ø	Ø	+HA	+HA	*L.monocytogenes*	+	8000	2.02	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
G13	Salmon tartare	PP3	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	7278	1.84	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
I42	Fish à la bordelaise	PP3	*No*		+HA*	+MA*	+HA	+MA*	*L.monocytogenes*	+	6647	1.79	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
Q8	Marinated herring fillets	PP3	*No*		+LD	+MA	+HA	+MB	*L.monocytogenes*	+	7680	1.97	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
Q12	Salmon kebabs	PP3	*No*		+LB(1)	+LA	+HA	+MA	*L.monocytogenes*	+	893	0.23	+	/	/	+ par défaut	+MA	+MB	+MA	*L.monocytogenes*	+	PA

Vegetal products - Listeria monocytogenes

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	MATRICES	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
C4	Frozen broccoli	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	22	0.00	-	/	/	/	/	-	NA
C6	Frozen potatoes and oignons	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	21	0.00	-	Ø	Ø	-ME	Ø	-	NA
B26	Red cabbage	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	18	0.00	-	/	/	/	/	-	NA
B27	Grated celery	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-5	0.00	-	21	0.00	-	/	/	/	/	-	NA
E13	Mixed raw vegetables	PV1	*No*		Ø	-LE	Ø	-ME	/	-	-2	0.00	-	23	0.00	-	/	/	/	/	-	NA
E14	Grated celery	PV1	*No*		Ø	Ø	Ø	-LE	/	-	-3	0.00	-	18	0.00	-	/	/	/	/	-	NA
E15	Grated carots	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	17	0.00	-	/	/	/	/	-	NA
E16	Grated carots	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	20	0.00	-	/	/	/	/	-	NA
E17	Raw mushrooms	PV1	*No*		Ø	Ø	Ø	-ME	/	-	-2	0.00	-	18	0.00	-	/	/	/	/	-	NA
E18	Raw red cabbage	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	18	0.00	-	/	/	/	/	-	NA
E19	Raw red cabbage	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	14	0.00	-	/	/	/	/	-	NA
E20	Raw mushrooms	PV1	*No*		Ø	-LE	-LE	-ME	/	-	-1	0.00	-	23	0.00	-	/	/	/	/	-	NA
S18	Mushrooms	PV1	*No*		Ø	-ME	Ø	-ME	/	-	-5	0.00	-	83	0.03	-	Ø	-ME	-HE	/	-	NA
E21	Green beans	PV1	*No*		+LA	+LA	+HA	+HA	*L.innocua*	-	5	0.00	-	8395	3.22	+	+HA	+MB	+HA	*L.innocua*	-	NA
L125-2	Red cabbage	PV1	*Yes*	*2.7*	Ø	Ø	Ø	-LE	/	-	-3	0.00	-	22	0.00	-	/	/	/	/	-	NA
L125-3	Red cabbage	PV1	*Yes*	*2.7*	Ø	Ø	Ø	-LE	/	-	-2	0.00	-	26	0.01	-	/	/	/	/	-	NA
L125-4	Red cabbage	PV1	*Yes*	*2.7*	Ø	-LE	Ø	-LE	/	-	-3	0.00	-	25	0.01	-	/	/	/	/	-	NA
L125-5	Red cabbage	PV1	*Yes*	*2.7*	Ø	-LE	Ø	-LE	/	-	1	0.00	-	78	0.03	-	/	/	/	/	-	NA
Q13	Green beans	PV1	*Yes*	*6.6*	+MA	+MA	+HA	+HA	*L.innocua*	-	7	0.00	-	7214	3.16	+	+HA	+HB	+HA	*L.innocua*	-	NA
Q14	Carots-oignons	PV1	*Yes*	*13.2*	+LA	+MC	+HA	+MB	*L.innocua*	-	3	0.00	-	8353	3.66	+	+HA	+MA	+MB	*L.innocua*	-	NA
R16	Cucumbers	PV1	*Yes*	*< 0,1*	-LE	-ME	Ø	-ME	/	-	-4	0.00	-	23	0.01	-	/	/	/	/	-	NA
R17	Broccoli	PV1	*Yes*	*< 0,1*	Ø	Ø	Ø	-LE	/	-	-3	0.00	-	20	0.00	-	/	/	/	/	-	NA
R18	Carots	PV1	*Yes*	*< 0,1*	Ø	-LE	Ø	-ME	/	-	-4	0.00	-	19	0.00	-	/	/	/	/	-	NA
R20	White cabbage	PV1	*Yes*	*< 0,1*	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	21	0.00	-	/	/	/	/	-	NA
Q24	Carots & cabbage	PV1	*Yes*	*10,6 et 2,2*	+LA	+LB	+HA	+MB	*L.innocua*	-	10	0.00	-	7299	3.20	+	+HA	+HA	+HA	*L.innocua*	-	NA
Q20	Mix carots, celery, peppers	PV1	*Yes*	*6,6 et 1,4*	+LA	+LC	+HA	+MB	*L.innocua*	-	47	0.01	-	7316	3.21	+	+HA	+HA	+MB	*L.innocua*	-	NA
T5	Frozen mushrooms	PV1	*Yes*	*ND*	+LA	+LB	+LA	+MA	*L.seeligeri*	-	6	0.00	-	8270	3.68	+	+MA	+MA	+MB	*L.seeligeri*	-	NA
C20	Frozen fries	PV2	*No*		-LE	-LE	Ø	-LE	/	-	-5	0.00	-	24	0.00	-	/	/	/	/	-	NA
C21	Frozen fries	PV2	*No*		Ø	Ø	Ø	Ø	/	-	-5	0.00	-	22	0.00	-	/	/	/	/	-	NA
F15	Frozen fries	PV2	*No*		Ø	-LE	Ø	-LE	/	-	-4	0.00	-	23	0.00	-	/	/	/	/	-	NA
F16	Frozen fries	PV2	*No*		Ø	-LE	Ø	-ME	/	-	-6	0.00	-	20	0.00	-	/	/	/	/	-	NA
T2	Frozen fries	PV2	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	23	0.01	-	Ø	Ø	-ME	/	-	NA
E1	Mixed salad	PV2	*No*		Ø	-LE	-LE	-LE	/	-	-4	0.00	-	19	0.00	-	/	/	/	/	-	NA
F13	Oakleaf salad	PV2	*No*		-LE	Ø	-LE	Ø	/	-	-3	0.00	-	28	0.01	-	/	/	/	/	-	NA
F14	Mixed salad	PV2	*No*		-LE	-LE	-ME	-ME	/	-	-4	0.00	-	22	0.00	-	/	/	/	/	-	NA
Q19	Salad	PV2	*Yes*	*1.35*	Ø	-LE	Ø	-LE	/	-	-4	0.00	-	21	0.00	-	-LE	-ME	-ME	/	-	NA
Q17	Spinach salad	PV2	*Yes*	*6.6*	+LA	+LC	+MA	+MB	*L.innocua*	-	11	0.00	-	7340	3.22	+	+HA	+HA	+MB	*L.innocua*	-	NA
Q16	Soya	PV2	*Yes*	*10.6*	+LA	+LC	+HA	+MB	*L.innocua*	-	45	0.01	-	6880	3.01	+	+HA	+HA	+HB	*L.innocua*	-	NA
Q15	Catalan salad mix	PV2	*Yes*	*10.6*	+LA	+LC	+HA	+MB	*L.innocua*	-	14	0.00	-	7276	3.19	+	+HA	+HA	+MB	*L.innocua*	-	NA
R19	Lamb's lettuce	PV2	*Yes*	*< 0,1*	Ø	-ME	Ø	-ME	/	-	-2	0.00	-	25	0.00	-	/	/	/	/	-	NA
F17	Mixed grated vegetables	PV3	*No*		Ø	-LE	Ø	-LE	/	-	-4	0.00	-	23	0.00	-	/	/	/	/	-	NA
B3	Fried vegetables	PV3	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	21	0.00	-	/	/	/	/	-	NA
E22	Carot puree	PV3	*No*		Ø	Ø	-ME	Ø	/	-	-2	0.00	-	31	0.01	-	/	/	/	/	-	NA
F12	Cooked broccoli	PV3	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	23	0.00	-	/	/	/	/	-	NA
V2	Catalan style fried vegetables	PV3	*No*		+LA	+LB	+HA	+HB	*L.innocua*	-	50	0.01	-	8213	2.87	+	+HA	+HA	+MA	*L.innocua*	-	NA
U9	Fried zucchini	PV3	*Yes*	*0.3*	-LE	+MB	-LE	+MC	*L.seeligeri*	-	-5	0.00	-	23	0.01	-	-ME	-LE	-ME	Ø	-	NA
U11	Country-style fried vegetables	PV3	*Yes*	*0.5*	-LE	-ME	-HE	-HE	/	-	-3	0.00	-	25	0.01	-	/	/	/	/	-	NA
V3	Southern style fried vegetables	PV3	*Yes*	*4.2*	+LA	+LB	+HA	+HB	*L.innocua*	-	0	0.00	-	8562	3.00	+	+HA	+HB	+HA	*L.innocua*	-	NA
V5	Fried vegetables	PV3	*Yes*	*4.2*	+MA	+LB	+HA	+MB	*L.innocua*	-	1	0.00	-	8721	3.05	+	+MA	+HB	+MB	*L.innocua*	-	NA
V6	Vegetables puree	PV3	*Yes*	*5.6*	+LA	+LA(3)	+HA	+HA	*L.innocua*	-	50	0.01	-	8290	2.90	+	+HA	+HA	+MA	*L.innocua*	-	NA
V4	Country-style fried vegetables	PV3	*Yes*	*7.2*	+LA	+LB	+HA	+HB	*L.innocua*	-	55	0.01	-	8414	2.94	+	+HA	+HB	+HB	*L.innocua*	-	NA
V7	Cooked carots	PV3	*Yes*	*7.2*	+MA	+MA	+HA	+MA	*L.innocua*	-	-3	0.00	-	7743	2.71	+	+MA	+HA	+MA	*L.innocua*	-	NA
T4	Celery cake	PV3	*Yes*	*30*	+MA	+MA	+LA	+MA	*L.seeligeri*	-	6	0.00	-	8141	3.62	+	+HB	+HA	+MA	*L.seeligeri*	-	NA
U10	Southern style fried vegetables	PV3	*Yes*	*0.4*	Ø	-LE	-LE	-LE	/	-	-3	0.00	-	37	0.01	-	/	/	/	/	-	NA
Q26	Vegetables kebabs	PV3	*Yes*	*6,6 et 1,4*	+LB	+LB	+HA	+MB	*L.innocua*	-	11	0.00	-	8013	3.51	+	+HA	+MA	+MB*	*L.innocua*	-	NA

Vegetal products - Listeria monocytogenes

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	MATRICES	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
B7	Frozen broccoli	PV1	*No*		+LA	+LA	+HA	+MA	*L.monocytogenes*	+	7495	2.00	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
S17	Mushrooms	PV1	*No*		+LB(2)	-ME	+MA	+MA	*L.monocytogenes*	+	7210	1.84	+	/	/	+ par défaut	+HA	+HB	+HB	*L.monocytogenes*	+	PA
Q18	Red cabbage	PV1	*Yes*	*2.2*	+LA	+LD	+HA	+MB	*L.monocytogenes*	+	-3	0.00	-	23	0.01	-	Ø	Ø	Ø	Ø	-	ND
L125-1	Red cabbage	PV1	*Yes*	*2.7*	Ø	Ø	Ø	-LE	/	-	25	0.00	-	2001	0.89	+	/	+MA	+MB	*L.monocytogenes*	+	NA FN alt
S8	Carots	PV1	*Yes*	*4.92*	Ø	Ø	+MA	+MA	*L.monocytogenes*	+	-4	0.00	-	23	0.01	-	Ø	Ø	-HE	/	-	ND
S9	Mushrooms	PV1	*Yes*	*4.92*	+LA(1)	Ø	+MA	+MA	*L.monocytogenes*	+	788	0.20	+	/	/	+ par défaut	+MA	+HB	+MB	*L.monocytogenes*	+	PA
S12	Red cabbage	PV1	*Yes*	*20*	+LA(2)	+LA(1)	+MA	+MA	*L.monocytogenes*	+	-5	0.00	-	19	0.00	-	Ø	Ø	-ME	/	-	ND
B12	Frozen fries	PV2	*No*		+LA	+LB	+HA	+HA	*L.monocytogenes*	+	7984	2.13	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B20	Frozen fried potatoes	PV2	*No*		+LB	+LA	+HB	+HA	*L.monocytogenes*	+	8906	2.38	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes*	+	PA
C1	Frozen fried potatoes	PV2	*No*		-LE	+LA	Ø	Ø	*L.grayi*	+	6710	1.79	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PD
C5	Frozen fries	PV2	*No*		+MA	+MB	+MB	+MB	*L.monocytogenes*	+	10757	2.88	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
P1	Pre-cooked frozen fries	PV2	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes L.innocua*	+	8606	2.17	+	/	/	+ par défaut	+LA	+HB	+MA	*L.monocytogenes*	+	PA
P2	Frozen fries	PV2	*No*		+HA	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	7388	1.86	+	/	/	+ par défaut	+LA*	+HA	+MA	*L.monocytogenes L.innocua*	+	PA
P3	Traditional frozen fries	PV2	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7314	1.84	+	/	/	+ par défaut	+HA	+HA*	+LA	*L.monocytogenes*	+	PA
R1	Frozen fried potatoes	PV2	*No*		+MA	+MB	+HA	+MA	*L.monocytogenes*	+	7417	1.91	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	+	PA
R2	Frozen fries	PV2	*No*		+MB	+MB*	+HB	+MB	*L.monocytogenes L.innocua*	+	7667	1.97	+	/	/	+ par défaut	+HA	+HA	+MB*	*L.monocytogenes*	+	PA
S10	Frozen fries	PV2	*No*		+MA	+MB	+HA	+MA	*L.monocytogenes L.innocua*	+	6742	1.72	+	/	/	+ par défaut	+HA	+MB	+HB	*L.monocytogenes*	+	PA
S11	Frozen fried potatoes	PV2	*No*		+MA	+MB	+MA	+MA	*L.monocytogenes*	+	10144	2.59	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	+	PA
T1	Frozen fried potatoes	PV2	*No*		+MA	+MB*	+HA	+MB*	*L.monocytogenes L.innocua*	+	4959	1.77	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	PA
B25	Salad	PV2	*No*		+LA(1)	+LA(2)	+HB	+HA	*L.monocytogenes*	+	3340	0.89	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
Q25	Lamb's lettuce	PV2	*Yes*	*2.2*	+LB	+LC	+MA	+MB	*L.monocytogenes*	+	6752	1.73	+	/	/	+ par défaut	+HA	+HA	+MB*	*L.monocytogenes*	+	PA
T6	Mixed salad	PV2	*Yes*	*21.5*	+LA	+LB	+MA	+MB	*L.monocytogenes*	+	10620	2.71	+	/	/	+ par défaut	+MA	+HB	+HB	*L.monocytogenes*	+	PA
C3	Spinach with cream	PV3	*No*		+LA	+LA	+MA	+MA	*L.monocytogenes*	+	8753	2.34	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	+	PA
T7	Southern style fried vegetables	PV3	*No*		+HB	+LB	+HB	+HB*	*L.monocytogenes L.innocua*	+	10711	2.73	+	/	/	+ par défaut	+HB	+HB	+HB	*L.monocytogenes L.innocua*	+	PA
U12	Cauliflower - broccoli puree	PV3	*No*		+MA*	+MB*	+HB	+HB	*L.monocytogenes L.welshimeri*	+	8592	2.19	+	/	/	+ par défaut	/	+HB*	+MA*	*L.monocytogenes L.welshimeri*	+	PA
S13	Vegetables soup	PV3	*Yes*	*10*	+LA(3)	+LA(1)	+HA	+MA	*L.monocytogenes*	+	7741	1.97	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
S15	Ratatouille	PV3	*Yes*	*10*	+LA	+LA	+HA	+MA	*L.monocytogenes*	+	6906	1.76	+	/	/	+ par défaut	+HA	+HB	+HA	*L.monocytogenes*	+	PA
S16	Potato flakes	PV3	*Yes*	*10*	+MB	+MB	+MA	+MA	*L.monocytogenes*	+	7061	1.80	+	/	/	+ par défaut	+HA	+HB	+HB	*L.monocytogenes*	+	PA
S14	Celery & beetroot salad	PV3	*Yes*	*20*	+LB	+MC	+MA	+MA	*L.monocytogenes*	+	6943	1.77	+	/	/	+ par défaut	+HB	+HB	+HA	*L.monocytogenes*	+	PA

Composite foods - Listeria monocytogenes

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
CODE	MATRICES	Cat.	AC	CFU/25g	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
I9	Hot Dog	C2	*No*		Ø	-LE	-LE	Ø	/	-	0	0.00	-	61	0.02	-	/	/	/	/	-	NA
Q10	Salmon paupiette with vegetables	C2	*No*		PP1	-LE	Ø	-LE	/	-	-3	0.00	-	3233	1.41	+	+MA	+MA	+MA	*L.welshimeri*	-	NA
I18	Chicken pie	C2	*Yes*	*1.56*	Ø	Ø	Ø	Ø	/	-	-4	0.00	-	20	0.00	-	/	/	/	/	-	NA
S7	Cod fillet with vegetables	C2	*Yes*	*1.64*	Ø	Ø	+HA	+MA	*L.innocua*	-	6	0.00	-	7155	3.18	+	+HA	+HA	+HA	*L.innocua*	-	NA
B11	Strawberry tart	C3	*No*		Ø	-LE	Ø	-LE	/	-	-4	0.00	-	25	0.00	-	/	/	/	/	-	NA
B29	Strawberry tart	C3	*No*		Ø	Ø	-LE	-LE	/	-	-4	0.00	-	20	0.00	-	/	/	/	/	-	NA
C13	Cream cake	C3	*No*		+LA	+LB	Ø	-ME	*L.grayi*	-	-4	0.00	-	18	0.00	-	/	/	/	/	-	NA
L11	Strawberry vanilla ice-cream	C3	*Yes*	*4.5*	+MA	+MA	+HA	+HA	*L.innocua*	-	37	0.00	-	7690	3.41	+	+HA	+HB	+MA	*L.welshimeri*	-	NA
J28	Strawberry ice-cream	C3	*Yes*	*5*	Ø	Ø	Ø	Ø	/	-	6	0.00	-	7544	3.32	+	+HA	+HA	+HA	*L.innocua*	-	NA
J29	Vanilla ice-cream	C3	*Yes*	*7.5*	+LA	+LA	+HA	+HA	*L.innocua*	-	5	0.00	-	7311	3.12	+	+HA	+HB	+MA	*L.innocua*	-	NA
L9	Normandy tart	C3	*Yes*	*8.7*	+HA	+HA	+HA	+HA	*L.innocua*	-	7	0.00	-	7718	3.42	+	+HA	+HA	+MA	*L.innocua*	-	NA
J22	Strawberry melba	C3	*Yes*	*10*	+LA(1)	+LB(1)	+HA	+HB	*L.innocua*	-	46	0.01	-	6805	2.90	+	+HB	+HA	+MA	*L.innocua*	-	NA
L10	Pastry pudding	C3	*Yes*	*15 et 8,7*	+HA*	+HA	+HA	+HA	*L.innocua*	-	9	0.00	-	7719	3.42	+	+HA	+HA	+HA	*L.innocua*	-	NA
B1	Rice salad	C1	*No*		+MA	+MA	+HA	+MA	*L.monocytogenes*	+	7692	2.06	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B13	Tagliatelle	C2	*No*		+MA	+MA	+HA	+MA	*L.monocytogenes*	+	7664	2.05	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B14	Tagliatelle	C2	*No*		+MA	+MA	+MA	+HA	*L.monocytogenes*	+	6953	1.86	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
C2	Farfale	C2	*No*		+LA	Ø	+MA*	+MA*	*L.monocytogenes L.innocua*	+	6828	1.82	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B5	Profiteroles	C3	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	7825	2.09	+	/	/	+ par défaut	+HA*	+HA*	+MA*	*L.monocytogenes*	+	PA
B9	Profiteroles	C3	*No*		+MA	+MA	+HA*	+HA*	*L.monocytogenes*	+	7370	1.97	+	/	/	+ par défaut	+HA*	+HA*	+HA*	*L.monocytogenes*	+	PA
C12	Chantilly cream puff	C3	*No*		+MA	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	7981	2.13	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PA
P5	Cream puff	C3	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7382	1.86	+	/	/	+ par défaut	+MA*	+MA*	+MA	*L.monocytogenes*	+	PA
J21	Chantilly cream puff	C3	*Yes*	*5,1 mono 7,5 inno*	+MA	+MA	+HA	+MA	*L.monocytogenes L.innocua*	+	6697	1.70	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes L.innocua*	+	PA

Environmental samples - Listeria monocytogenes

CODE	MATRICES	Cat.	*AC*	*CFU/25g*	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
G19	Waste waters	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	18	0.00	-	/	/	/	/	-	NA
G20	Standing water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	20	0.00	-	/	/	/	/	-	NA
G22	Water from rinsing container	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	14	0.00	-	/	/	/	/	-	NA
G23	Water	EN1	*No*		Ø	Ø	Ø	-LE	/	-	-2	0.00	-	18	0.00	-	/	/	/	/	-	NA
J10	Residual water from facility	EN1	*No*		-LE	-LE	-ME	-ME	/	-	-3	0.00	-	29	0.01	-	/	/	/	/	-	NA
J11	Residual water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	21	0.00	-	/	/	/	/	-	NA
J12	Washing machine water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	18	0.00	-	/	/	/	/	-	NA
J13	Washing machine water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	25	0.00	-	/	/	/	/	-	NA
M29	Puddle of water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	34	0.01	-	/	/	/	/	-	NA
M30	Residual water	EN1	*No*		Ø	Ø	Ø	-LE	/	-	-4	0.00	-	28	0.01	-	/	/	/	/	-	NA
M31	Standing water from storage container	EN1	*No*		Ø	Ø	Ø	-LE	/	-	-2	0.00	-	22	0.00	-	/	/	/	/	-	NA
M32	Water from rinsing container outlet	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0.00	-	24	0.01	-	/	/	/	/	-	NA
M33	Water on ground	EN1	*No*		Ø	Ø	-LE	Ø	/	-	-4	0.00	-	23	0.01	-	/	/	/	/	-	NA
O18	Water from rinsing container filter outlet	EN1	*Yes*	6.5	+LA	+LA	+MA	+MB	*L.innocua*	-	7	0.00	-	7165	3.18	+	+MB	+MA	+HB	*L.innocua*	-	NA
H7	Water from final rinsing	EN1	*Yes*	8.0	Ø	Ø	Ø	Ø	/	-	8	0.00	-	7098	3.03	+	+HA	+HA	+HA	*L.seeligeri*	-	NA
H8	Rinsing bath	EN1	*Yes*	16.0	Ø	Ø	+LC	+MA	*L.seeligeri*	-	4	0.00	-	7477	3.19	+	+LB	+HC	+HA	*L.seeligeri*	-	NA
H13	Water from light rinsing	EN1	*Yes*	4 et 0	Ø	Ø	Ø	-LE	/	-	5	0.00	-	7485	3.20	+	+LB	+HB	+HA	*L.Innocua* *L.seeligeri*	-	NA
H9	Washing basin	EN1	*Yes*		Ø	Ø	Ø	Ø	/	-	-4	0.00	-	18	0.00	-	/	/	/	/	-	NA
H10	Residual water	EN1	*Yes*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	20	0.00	-	/	/	/	/	-	NA
H11	Doser rinsing water	EN1	*Yes*		Ø	Ø	Ø	-LE	/	-	-4	0.00	-	19	0.00	-	/	/	/	/	-	NA
H12	Standing water from storage room	EN1	*Yes*		Ø	Ø	Ø	Ø	/	-	-5	0.00	-	23	0.00	-	/	/	/	/	-	NA
C16	Sponge from fish cutting	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-5	0.00	-	34	0.01	-	/	/	/	/	-	NA
C17	Slicer sponge	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-4	0.00	-	25	0.00	-	/	/	/	/	-	NA
D21	Wipe from cheese-slicing machine	EN2	*No*		Ø	Ø	Ø	Ø	/	-	-5	0.00	-	21	0.00	-	/	/	/	/	-	NA
D22	Wipe from cheese knife	EN2	*No*		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	51	0.01	-	/	/	/	/	-	NA
D24	Surface fish knife	EN2	*No*		-LE	-LE	-ME	-ME	/	-	-3	0.00	-	18	0.00	-	/	/	/	/	-	NA
F19	Surface of serrated butcher's knife	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-4	0.00	-	19	0.00	-	/	/	/	/	-	NA
F20	Meat preparation board surface	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-3	0.00	-	18	0.00	-	/	/	/	/	-	NA
F21	Surface slicing machine	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-3	0.00	-	27	0.00	-	/	/	/	/	-	NA
F22	Surface of ham slicing machine	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA

Environmental samples - Listeria monocytogenes

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	MATRICES	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
F23	Surface of cold meats knife	EN2	No		Ø	Ø	Ø	-LE	/	-	-4	0.00	-	22	0.00	-	/	/	/	/	-	NA
F24	Surface of roasting spit	EN2	No		Ø	Ø	Ø	-LE	/	-	-4	0.00	-	21	0.00	-	/	/	/	/	-	NA
G24	Swab from ground drainage channel	EN2	No		Ø	Ø	Ø	-LE	/	-	-2	0.00	-	17	0.00	-	/	/	/	/	-	NA
G26	Cheese counter board surface	EN2	No		Ø	-LE	Ø	Ø	/	-	-4	0.00	-	21	0.00	-	/	/	/	/	-	NA
G27	Surface of cold meats knife	EN2	No		Ø	-LE	-LE	-LE	/	-	20	0.00	-	7541	2.89	+	+HA	+HA	+HA	*L.welshimeri*	-	NA
F25	Surface of cold meat slicing machine	EN2	No		+HA	+MA	+MA*	+MA*	*L.innocua*	-	-2	0.00	-	9958	3.63	+	+LA	+LA	+LA	*L.innocua*	-	NA
H16	Surface of dirty service lift	EN2	Yes	0.1	-LE	-LE	+HA	+HA	*L.innocua*	-	-3	0.00	-	7329	3.13	+	-LE	+HB	+MD	*L.innocua*	-	NA
J4	Cheese counter knife	EN2	Yes	0.8	+LA	+LA	+MA	+MA	*L.innocua*	-	23	0.00	-	7926	3.38	+	+HA	+HA	+HA	*L.innocua*	-	NA
J5	Saw blade from butcher's stand	EN2	Yes	1.2	+LA(3)	+LA	+MA	+MA	*L.innocua*	-	9	0.00	-	8075	3.45	+	+HA	+HA	+HA	*L.innocua*	-	NA
J6	Surface of freezer in pastries facility	EN2	Yes	1.6	+LA(2)	-LE	+MA	+MA	*L.innocua*	-	13	0.00	-	7773	3.32	+	+HA	+HA	+MA	*L.innocua*	-	NA
O19	Surface of transport trolley	EN2	Yes	13.0	+MA	+LA	+HA	+HA	*L.innocua*	-	14	0.00	-	7172	3.18	+	+MA	+MA	+MA	*L.innocua*	-	NA
H15	Ground surface in storage room	EN2	Yes	24.0	Ø	-LE	+LC	+MB	*L.seeligeri*	-	29	0.00	-	7120	3.04	+	+HA	+HB	+MB	*L.seeligeri*	-	NA
O16	Surface of slicer in cold meats facility	EN2	Yes	*<1*	-LE	-LE	-LE	-LE	/	-	4	0.00	-	22	0.00	-	Ø	-LE	-LE	/	-	NA
O17	Surface in cold store for cheese	EN2	Yes	*<1*	Ø	-LE	Ø	-ME	/	-	-3	0.00	-	21	0.00	-	/	/	/	/	-	NA
J1	Surface of stainless steel table in pastries facility	EN2	Yes	*0,2 et 0,4*	Ø	Ø	-ME	-ME	/	-	14	0.00	-	8251	3.51	+	+HA	+HA	+HB	*L.innocua*	-	NA
J2	Surface of slicer in butcher's facility	EN2	Yes	*0,4 et 0,8*	Ø	Ø	+MA	+MA	*L.innocua*	-	12	0.00	-	7932	3.40	+	+HA	+HA	+HA	*L.innocua*	-	NA
J30	Surface of stainless steel table in butcher's facility	EN2	Yes	*0.3*	Ø	Ø	-LE	-ME	/	-	-4	0.00	-	18	0.00	-	/	/	/	/	-	NA
J8	Ground surface in butcher's facility	EN2	Yes	*0.4*	Ø	Ø	Ø	Ø	/	-	-3	0.00	-	25	0.01	-	/	/	/	/	-	NA
J9	Surface of butcher's cutting table	EN2	Yes	*0.7 mono 0.3 seel*	Ø	Ø	-LE	Ø	/	-	-2	0.00	-	20	0.00	-	/	/	/	/	-	NA
P15	Stainless steel table - cold meats counter	EN2	Yes	ND	+HB	+MA	+HB	+MA	*L.innocua*	-	6	0.00	-	7257	3.22	+	+MA	+MA	+MA	*L.innocua*	-	NA
P16	Sink in production area	EN2	Yes	ND	+MA	+HB	+MA	+HB	*L.innocua*	-	11	0.00	-	7124	3.16	+	+MA	+MA	+MB	*L.innocua*	-	NA
P17	Swab from wall-floor join	EN2	Yes	ND	+HA	+MB*	+HA*	+MB*	*L.innocua L.ivanovii*	-	6	0.00	-	7182	3.19	+	+MA	+MA*	+MB	*L.innocua L.ivanovii*	-	NA
P18	Surface of trolley from manufacturing area	EN2	Yes	ND	+HA	+MB	+HA	+MB	*L.ivanovii*	-	1	0.00	-	9721	4.31	+	+MA	+HA	+MB	*L.ivanovii*	-	NA
I29	Residues from cheese counter	EN3	No		Ø	-LE	-LE	-ME	/	-	-4	0.00	-	19	0.00	-	/	/	/	/	-	NA
I30	Residues from cheese counter	EN3	No		Ø	Ø	Ø	Ø	/	-	-1	0.00	-	21	0.00	-	/	/	/	/	-	NA
I31	Residue from floor of production hall	EN3	No		Ø	Ø	-LE	Ø	/	-	-7	0.00	-	21	0.00	-	/	/	/	/	-	NA
O2	Residues from cheese counter	EN3	No		Ø	Ø	Ø	Ø	/	-	-3	0.00	-	20	0.00	-	/	/	/	/	-	NA
P10	Residues from cold meats counter	EN3	No		-LE	-LE	-ME	-ME	/	-	-3	0.00	-	26	0.01	-	-LE	-ME	-ME	/	-	NA
P14	Residues from cheese facility	EN3	No		Ø	-LE	Ø	-LE	/	-	-3	0.00	-	26	0.01	-	Ø	-LE	Ø	/	-	NA
I32	Bone dust	EN3	No		Ø	Ø	Ø	Ø	/	-	3	0.00	-	9928	3.89	+	+MA	+HA	+MA	*L.welshimeri L.innocua*	-	NA
H14	Residue from machine filter	EN3	Yes	16.0	+LA	+LA	+HA	+HA	*L.seeligeri*	-	82	0.02	-	6872	2.93	+	+HA	+HB	+MB	*L.seeligeri*	-	NA

Environmental samples - Listeria monocytogenes

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	MATRICES	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
F18	Water from U-bend in butcher's facility	EN1	*No*		+LA	+LA	+HA	+MA*	*L.monocytogenes*	+	8612	2.30	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
G21	Washing machine water	EN1	*No*		+LA	+LA*	+HA	+MA*	*L.monocytogenes L.innocua*	+	6190	1.57	+	/	/	+ par défaut	+MA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
O20	Water from cooling tower	EN1	*No*		+LA	+LA	+MA	+MA	*L.monocytogenes*	+	6578	1.66	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	+	PA
M27	Rinsing water	EN1	*Yes*	7 mono 3,8 inno	+MA	+LA	+MA*	+MB*	*L.monocytogenes L.innocua*	+	8365	2.11	+	/	/	+ par défaut	+HA	+HB*	+HA*	*L.monocytogenes*	+	PA
M28	Water from washing container	EN1	*Yes*	8,8 mono 3,8 inno	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	8015	2.02	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes*	+	PA
O3	Cold meats counter knife	EN2	*No*		+LB	-ME	+HB	+MB	*L.monocytogenes*	+	-4	0.00	-	20	0.00	-	Ø	-LE	-ME	/	-	ND
B28	Sponge from top mat on scales	EN2	*No*		Ø	Ø	+HA	+HA	*L.monocytogenes*	+	7794	2.08	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
D23	Swab from sausage production line	EN2	*No*		+HA	+HA	+MA	+MA	*L.monocytogenes*	+	6829	1.73	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
G25	Surface of cheese knife	EN2	*No*		+LA	+LB	+HA	+HA	*L.monocytogenes*	+	7500	1.90	+	/	/	+ par défaut	+HA	+MB	+MA	*L.monocytogenes*	+	PA
G28	Ground surface in fish-cutting facility	EN2	*No*		+MA	+MB	+HA	+MB	*L.monocytogenes*	+	1974	0.50	+	/	/	+ par défaut	-ME	+MA	+LA	*L.monocytogenes*	+	PA
J7	Cheese counter knife	EN2	*No*		+HA*	+MA*	+MA*	+MA*	*L.monocytogenes L.innocua*	+	698	0.17	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PA
O1	Sponge from surface of pastries stand	EN2	*No*		+LA	+LA*	+HA	+HA	*L.monocytogenes L.innocua*	+	7370	1.86	+	/	/	+ par défaut	+MA*	+HA*	+HA	*L.monocytogenes L.innocua*	+	PA
O4	Surface in cold store for meats	EN2	*No*		+LA	+LA*	+HA*	+MA*	*L.monocytogenes L.innocua*	+	7977	2.01	+	/	/	+ par défaut	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
O5	Swab from fries production line	EN2	*No*		+MA	+MA	+HA*	+MA*	*L.monocytogenes*	+	7329	1.85	+	/	/	+ par défaut	+MA	+MA	+MA*	*L.monocytogenes*	+	PA
P9	Sponge from transfer belt	EN2	*No*		+HA	+MB	+HB	+HB	*L.monocytogenes*	+	7155	1.80	+	/	/	+ par défaut	+MA	+MB	+HA	*L.monocytogenes*	+	PA
J3	Cheese counter board surface	EN2	*Yes*	0,6 mono 1,2 inno	+LA	+LB	+MA*	+MB	*L.monocytogenes*	+	10732	2.73	+	/	/	+ par défaut	+HA*	+HA*	+HB	*L.monocytogenes L.innocua*	+	PA
O13	Stainless steel shelf surface in cold store	EN2	*Yes*	6.5	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	7105	1.79	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	+	PA
O12	Floor of cold packaging room	EN2	*Yes*	9,7 mono 5 inno	+MA	+MA*	+HA	+MA*	*L.monocytogenes L.innocua*	+	10279	2.59	+	/	/	+ par défaut	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
O11	Surface in cooling room	EN2	*Yes*	19,5 mono 7,5 inno	+MA	+MA*	+HB	+MB*	*L.monocytogenes L.innocua*	+	8807	2.22	+	/	/	+ par défaut	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
I43	Residue from cutting counter	EN3	*No*		Ø	Ø	Ø	Ø	/	-	6691	1.80	+	/	/	+ par défaut	+MA	+MB	+MA	*L.monocytogenes*	+	PD
C14	Residue from production line	EN3	*No*		+MA	+MA	+MB	+MB	*L.monocytogenes*	+	9830	2.63	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
C15	Residue from dirty containers	EN3	*No*		+MA	+MA	+HA	+MA	*L.monocytogenes*	+	7455	1.99	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
O6	Residue from fries storage container	EN3	*No*		+MA	+MB	+HA*	+MB*	*L.monocytogenes L.innocua*	+	7109	1.79	+	/	/	+ par défaut	+HA	+MA*	+MA	*L.monocytogenes L.innocua*	+	PA
O7	Residue from meat-cutting board	EN3	*No*		+MA	+MA	+MA*	+MA*	*L.monocytogenes*	+	7368	1.86	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes*	+	PA
O8	Residue from packaging facility	EN3	*No*		+MA	+MA	+MA	+MB	*L.monocytogenes*	+	7372	1.86	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
O9	Residue from meat-cutting facility	EN3	*No*		+MA	+MA	+MA	+MA	*L.monocytogenes*	+	7273	1.83	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	+	PA
P11	Residue from fish counter	EN3	*No*		Ø	+LB	Ø	Ø	*L.monocytogenes*	+	7353	1.85	+	/	/	+ par défaut	-LE	+HA	+MB	*L.monocytogenes*	+	PA
P12	Scales for fish	EN3	*No*		Ø	+LB	+MA	+MA*	*L.monocytogenes*	+	7188	1.81	+	/	/	+ par défaut	-LE	+MA	+MB	*L.monocytogenes*	+	PA
O15	Residue from packaging container	EN3	*Yes*	<1	+MA	+MB	+MA	+LB	*L.monocytogenes*	+	4128	1.04	+	/	/	+ par défaut	+MA	+MA	+MB	*L.monocytogenes*	+	PA
O14	Residue from sink in cutting facility	EN3	*Yes*	9.7	+MA	+MB	+MA	+LB	*L.monocytogenes*	+	47	0.01	-	1906	0.84	+	+LA	+LB	-LE	*L.monocytogenes*	+	ND FN alt
O10	Residue from cutting facility stainless steel table	EN3	*Yes*	13 mono 10 inno	+MA	+MB*	+MB	+MB*	*L.monocytogenes L.innocua*	+	2024	0.51	+	/	/	+ par défaut	+MB*	+HB*	+MB*	*L.monocytogenes L.innocua*	+	PA

APPENDIX D2

INITIAL VALIDATION STUDY

SENSITIVITY RAW RESULTS AFTER COLD STORAGE

Meat products

				NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
				FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	Cat.	AC	CFU/25g	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
T15	PC1	*Non*		Ø	Ø	Ø	Ø	/	A	286	0.07	+	/	/	+ par défaut	+HA	+HA	+MB	*L.innocua*	P	PD
D7	PC1	*Non*		Ø	Ø	Ø	Ø	/	A	916	0.23	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	P	PD
C23	PC1	*Non*		+MA	+MB	+MA	+MA	*L.monocytogenes*	P	7785	2.08	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
D1	PC1	*Non*		+LA*	+LA*	+MA*	+MA*	*L.monocytogenes* *L.innocua* *L.welshimeri*	P	613	0.15	+	/	/	+ par défaut	+HA*	+HA*	+HA*	*L.monocytogenes* *L.innocua* *L.welshimeri*	P	PA
D2	PC1	*Non*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes* *L.innocua*	P	8682	2.00	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes* *L.innocua*	P	PA
E2	PC1	*Non*		+LA	+LA(2)	+MA	+MA	*L.monocytogenes*	P	7358	1.86	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
E3	PC1	*Non*		+LA	+LA	+MA	+MA	*L.monocytogenes*	P	8165	2.07	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
E7	PC1	*Non*		Ø	Ø	+HA	+HA	*L.monocytogenes*	P	8349	2.11	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
E10	PC1	*Non*		+LA	+LA	+MA	+MA	*L.welshimeri*	P	14	0.00	-	7669	2.94	+	+HA	+HA	+MA	*L.welshimeri*	P	PA
I21	PC1	*Non*		+LA*	+LA*	+HA*	+LA*	*L.welshimeri* *L.innocua*	P	9	0.00	-	7802	3.05	+	+MB	+MA*	+MA*	*L.welshimeri* *L.innocua*	P	PA
M4	PC1	*Non*		+LA	+LA*	+MA*	+MA*	*L.monocytogenes* *L.welshimeri* *L.innocua*	P	7	0.00	-	8351	3.70	+	+MA	+HA	+MA	*L.monocytogenes* *L.welshimeri* *L.innocua*	P	PA
T11	PC1	*Non*		Ø	Ø	+HA	+HB	*L.monocytogenes* *L.innocua*	P	8321	2.12	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes* *L.innocua*	P	PA
T16	PC1	*Non*		+LA(1)	-LE	+HB	+MB	*L.welshimeri*	P	12	0.00	-	8427	3.75	+	+MA	+MA*	+MD	*L.welshimeri*	P	PA
T19	PC1	*Non*		+LA(4)	+HD	+MA	+MA*	*L.monocytogenes* *L.innocua*	P	9896	2.52	+	/	/	+ par défaut	+HA*	+HA*	+MA*	*L.monocytogenes* *L.innocua*	P	PA
V8	PC1	*Non*		+LB	+LB	+HA	+MA	*L.monocytogenes*	P	7613	1.97	+	/	/	+ par défaut	+HA	+MA*	+MA	*L.monocytogenes* *L.innocua*	P	PA
V9	PC1	*Non*		Ø	Ø	+MA	+MA	*L.monocytogenes*	P	7734	2.00	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	P	PA
V14	PC1	*Non*		Ø	Ø	+HA	+MA	*L.welshimeri*	P	2190	0.56	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes* *L.welshimeri*	P	PA
D10	PC1	*Non*		+LA(4)	+LA*(2)	+HA*	+HA*	*L.monocytogenes* *L.innocua*	P	1424	0.36	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes* *L.innocua*	P	PA
I13	PC1	*Non*		+LA*	+LA*	+HA*	+MA*	*L.monocytogenes* *L.innocua*	P	10479	2.82	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes* *L.innocua*	P	PA
T10	PC1	*Non*		+LA(3)	+LB	+HB	+MA	*L.innocua*	P	4	0.00	-	8894	3.95	+	+HA	+MA	+MA	*L.innocua*	P	PA
I8	PC1	*Non*		+LA	+MA	+HB	+MA	*L.monocytogenes*	P	9834	2.64	+	/	/	+ par défaut	+HA	+HB	+HA	*L.monocytogenes*	P	PA
V16	PC1	*Non*		Ø	Ø	+HA	+MA	*L.welshimeri*	P	245	0.06	+	/	/	+ par défaut	+HA	+HA	+MA	*L.welshimeri*	P	PA
										284	0.07	+	/	/	+ par défaut						
I19	PC1	*Oui*	*<1*	+MA	+MA	+HA	+MA	*L.welshimeri*	P	231	0.06	+	/	/	+ par défaut	+MA	+MA	+MB	*L.welshimeri*	P	PA
										21a	0.00	-	7244a	3.09	+						
										63b	0.00	-	7704b	3.42	+						
										5c	0.00	-	8705c	3.86	+						

Meat products

CODE	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
				FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
				P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
K1	PC1	*Oui*	*4.11*	+LA	+LA	+MA	+MA	*L.innocua*	P	48	0.01	-	7602	3.37	+	+HA	+HA	+MB	*L.innocua*	P	PA
K2	PC1	*Oui*	*5.5*	+HA	+MA	+HA	+MA	*L.innocua*	P	6	0.00	-	7802	3.46	+	+HA	+HA	+HA	*L.innocua*	P	PA
M2	PC1	*Oui*	*5.7*	Ø	+LA	+MA	+LA	*L.innocua*	P	-1	0.00	-	8629	3.83	+	+MA	+LA	+MA	*L.innocua*	P	PA
K4	PC1	*Non & Oui*	*8.2*	+LA	+LA	+HA	+MA	*L.monocytogenes L.innocua*	P	263	0.06	+	/	/	+ par défaut	+MA	+HA	+MA*	*L.monocytogenes L.innocua*	P	PA
K6	PC1	*Oui*	*12*	+MA	+MA	+HA	+MA	*L.welshimeri*	P	541	0.13	+	/	/	+ par défaut	+HA	+HB	+MB	*L.welshimeri*	P	PA
										13a	0.00	-	8192a	3.63	+						
										1296b	0.32	+	/	/	+ par défaut						
										48c	0.01	-	9257c	4.11	+						
D9	PC2	*Non*		+LA*	+LA*	+MA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	P	5394	1.36	+	/	/	+ par défaut	+MA	+HB	+MA*	*L.monocytogenes L.innocua*	P	PA
G4	PC2	*Non*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes*	P	7482	1.89	+	/	/	+ par défaut	+MA*	+HA	+MA	*L.monocytogenes L.innocua*	P	PA
G10	PC2	*Non*		+HA	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	P	8065	2.04	+	/	/	+ par défaut	+MA*	+HA*	+MA*	*L.monocytogenes*	P	PA
G11	PC2	*Non*		+HA*	+HA*	+HA	+MA*	*L.monocytogenes*	P	9571	2.42	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
I10	PC2	*Non*		+LA	+LA	+HA	+MA	*L.monocytogenes*	P	-4	0.00	-	26	0.01	-	Ø	Ø	Ø	/	A	ND
I11	PC2	*Non*		+MA	+MB*	+MA*	+MA*	*L.monocytogenes L.innocua*	P	11185	3.01	+	/	/	+ par défaut	+HA*	+HA*	+MA*	*L.monocytogenes L.innocua*	P	PA
T18	PC2	*Non*		+LB	+LC	+MB	+MA*	*L.monocytogenes*	P	6899	1.76	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	P	PA
V13	PC2	*Non*		+MA	+MA	+HA	+HA	*L.monocytogenes*	P	6981	1.80	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
L1	PC2	*Oui*	*2.3*	Ø	+LA	+HA	+MA	*L.welshimeri*	P	1	0.00	-	23	0.01	-	-LE	Ø	-HR	/	A	ND
K7	PC2	*Oui*	*14.4*	+MA	+MA	+HA	+HA	*L.welshimeri*	P	25	0.00	-	6980	3.10	+	+HA	+HB	+HA	*L.welshimeri*	P	PA
C19	PC3	*Non*		-LE	-LE	Ø	Ø	/	A	8186	2.19	+	/	/	+ par défaut	+HA	+MA	+MB	*L.monocytogenes L.welshimeri*	P	PD
B30	PC3	*Non*		+HA	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	P	8743	2.34	+	/	/	+ par défaut	+HA*	+HB*	+HB*	*L.monocytogenes L.innocua*	P	PA
D3	PC3	*Non*		+MA*	+MB*	+HA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	P	10258	2.60	+	/	/	+ par défaut	+MA	+MB*	+MB*	*L.monocytogenes L.innocua L.welshimeri*	P	PA
D4	PC3	*Non*		Ø	Ø	+MA	+MA	*L.monocytogenes*	P	631	0.16	+	/	/	+ par défaut	+MA	+HB	+HB	*L.monocytogenes L.innocua*	P	PA
D6	PC3	*Non*		Ø	Ø	+HC	+MB	*L.monocytogenes*	P	8608	2.18	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes L.innocua*	P	PA
D11	PC3	*Non*		+LA	+LA	+HA	+HA	*L.monocytogenes*	P	7888	2.00	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
E9	PC3	*Non*		+LA	+LB	+LB	+MA*	*L.monocytogenes L.welshimeri L.innocua*	P	14	0.00	-	8967	3.44	+	+HA	+HA*	+MA*	*L.monocytogenes L.welshimeri L.innocua*	P	PA
										2a	0.00	-	9958a	3.63	+						
E11	PC3	*Non*		+LA*	+LA*	+HA	+HA*	*L.monocytogenes L.innocua*	P	2847	0.72	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	P	PA
F7	PC3	*Non*		+MA*	+MA*	+MA*	+MA*	*L.monocytogenes L.innocua*	P	7828	1.98	+	/	/	+ par défaut	+HA*	+MB*	+MB	*L.monocytogenes L.innocua*	P	PA
F8	PC3	*Non*		+MB	+LA	+HA	+MA*	*L.monocytogenes L.innocua L.welshimeri*	P	7028	1.78	+	/	/	+ par défaut	+HB	+HB	+HA	*L.monocytogenes L.innocua L.welshimeri*	P	PA
M8	PC3	*Non*		+HB	+HB	+MB	+MB	*L.monocytogenes L.innocua*	P	8985	2.26	+	/	/	+ par défaut	+HB	+HA*	+HB	*L.monocytogenes L.innocua*	P	PA
V10	PC3	*Non*		Ø	-LE	Ø	Ø	/	A	7678	1.98	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PD

Meat products

CODE	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD										FINAL RESULT	COMPARISON
				FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION					
				P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
D5	PC3	*Non*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	P	9569	2.42	+	/	/	+ par défaut	+HB	+HB	+HA	*L.monocytogenes L.welshimeri*	P	PA
D8	PC3	*Non*		+MA	+MA	+MA	+MA	*L.welshimeri*	P	63	0.01	-	7694	2.95	+	+MA	+HA	+HA	*L.welshimeri*	P	PA
G3	PC3	*Non*		+MA	+MA	+HA	+HA	*L.monocytogenes*	P	8026	2.03	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	P	PA
I12	PC3	*Non*		+MA	+MA	+HA	+HA	*L.monocytogenes*	P	9765	2.63	+	/	/	+ par défaut	+MA	+HA	+HA	*L.monocytogenes*	P	PA
T12	PC3	*Non*		+LA(2)	+MA	+HA*	+MA*	*L.monocytogenes L.welshimeri*	P	10697	2.73	+	/	/	+ par défaut	+MA*	+MA*	+MA*	*L.monocytogenes L.welshimeri*	P	PA
T13	PC3	*Non*		+MA*	+MA*	+HB	+MA*	*L.monocytogenes L.welshimeri*	P	9492	2.42	+	/	/	+ par défaut	+MA*	+HA*	+MA*	*L.monocytogenes L.welshimeri*	P	PA
T17	PC3	*Non*		+MA	+MA*	+HB	+MA	*L.innocua L.welshimeri*	P	10	0.00	-	7187	3.19	+	+MA	+MA	+MA	*L.innocua*	P	PA
V11	PC3	*Non*		Ø	+LA	+HA	+HA	*L.welshimeri*	P	7469	1.93	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes L.welshimeri*	P	PA
V15	PC3	*Non*		+MA	+MA	+HA	+HA	*L.monocytogenes*	P	6774	1.75	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
V17	PC3	*Non*		+LA	+LB	+MA	+MA	*L.monocytogenes L.welshimeri*	P	9616	2.48	+	/	/	+ par défaut	+HA	+MA*	+HA	*L.monocytogenes L.welshimeri*	P	PA
W15	PC3	*Non*		+LA	+LA	+HA	+HB	*L.monocytogenes*	P	9003	2.33	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
X16	PC3	*Non*		+LA	+LA	+MA	+MA	*L.innocua*	P	8	0.00	-	8437	2.95	+	+HA	+HA	+MA	*L.innocua*	P	PA
X17	PC3	*Non*		+LA(2)	+LA	+HA	+MA	*L.monocytogenes*	P	9117	2.36	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	P	PA
I16	PC3	*Oui*	*<1*	+MA	+MA	+HA	+MA	*L.welshimeri*	P	5	0.00	-	8166	3.19	+	+HA	+HA	+MA	*L.welshimeri*	P	PA
L3	PC3	*Oui*	*0.3*	+LA	+LA	+HA	+HA	*L.ivanovii*	P	-4	0.00	-	18	0.00	-	Ø	Ø	Ø	/	A	ND
L2	PC3	*Oui*	*1.8*	+LA	+LA	+HA	+HA	*L.welshimeri*	P	7	0.00	-	8168	3.62	+	+HA	+HA	+MA	*L.welshimeri*	P	PA
K3	PC3	*Oui*	*6.8*	+LA	+MB	+HA	+HA	*L.innocua*	P	112	0.02	-	7456	3.31	+	+HA	+HA	+HB	*L.innocua*	P	PA
K5	PC3	*Oui*	*9.6*	+MA	+MA	+HA	+MA	*L.welshimeri*	P	7	0.00	-	7922	3.51	+	+HA	+HB	+MB	*L.welshimeri*	P	PA
M5	PC3	*Oui*	*7 et 3,8*	+HA(2)	+MA	+MA	+MB	*L.monocytogenes L.innocua*	P	8040	2.02	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	P	PA

Dairy products

				NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
				P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
C7	PL1	*Non*		Ø	Ø	Ø	Ø	/	A	5	0.00	-	8189	2.89	+	+MA	+MA	+MB	*L.seeligeri*	P	PD
D14	PL1	*Non*		Ø	-ME	Ø	Ø	/	A	0	0.00	-	2933	1.12	+	+MB	+MA	+MB	*L.innocua*	P	PD
B2	PL1	*Non*		+LB	+LA	+HB	+MA	*L.monocytogenes*	P	7264	1.94	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
B4	PL1	*Non*		+LA	+LA	+HA	+HA	*L.monocytogenes*	P	7897	2.11	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
B6	PL1	*Non*		+LB	+LB	+HA	+HA	*L.monocytogenes*	P	9077	2.43	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
B18	PL1	*Non*		+MA	+MB	+HA	+HA	*L.monocytogenes*	P	8026	2.15	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	P	PA
B19	PL1	*Non*		+LA	+LA	+HA	+HB	*L.monocytogenes*	P	8493	2.27	+	/	/	+ par défaut	+MB	+MB	+MB	*L.monocytogenes*	P	PA
B23	PL1	*Non*		+LA	+LA	+HA	+HA	*L.monocytogenes*	P	11015	2.95	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	P	PA
B24	PL1	*Non*		+LB	+LA	+HB	+HA	*L.monocytogenes*	P	8189	2.19	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes*	P	PA
C8	PL1	*Non*		+LA	+LA	+HA	+MB	*L.monocytogenes*	P	7272	1.94	+	/	/	+ par défaut	+MB	+MA	+MA	*L.monocytogenes*	P	PA
C18	PL1	*Non*		+MA	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	P	11380	3.04	+	/	/	+ par défaut	+MB	+MA	+MA	*L.monocytogenes L.innocua*	P	PA
G1	PL1	*Non*		+MA	+MB	+HB	+HB	*L.monocytogenes*	P	8361	2.12	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
P4	PL1	*Non*		+HB	+HA	+HA	+MA	*L.monocytogenes*	P	7112	1.79	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
P6	PL1	*Non*		+LA	+HC	+HB	+HA	*L.monocytogenes*	P	8236	2.07	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
P7	PL1	*Non*		+LB	+LB	+HB	+HB	*L.monocytogenes*	P	7942	2.00	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	P	PA
R21	PL1	*Non*		+LB	+MB	+MB	+MB	*L.monocytogenes L.innocua*	P	10229	2.63	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes L.innocua*	P	PA
L6	PL1	*Oui*	*2.4*	+LA	+LB	+HA	+HA	*L.innocua*	P	-2	0.00	-	42	0.01	-	Ø	Ø	Ø	/	A	ND
L5	PL1	*Oui*	*5*	Ø	+LA	+HA	+HA	*L.innocua*	P	8	0.00	-	8098	3.59	+	+HA	+MA	+MA	*L.innocua*	P	PA
L8	PL1	*Oui*	*10*	+HA	+MA	+HA	+HA	*L.innocua*	P	6	0.00	-	7890	3.50	+	+HA	+HA	+HA	*L.innocua*	P	PA
H1	PL1	*Oui*	*16.8*	Ø	Ø	Ø	-ME	/	A	21	0.00	-	8237	3.52	+	+HA	+MA	+MA	*L.innocua*	P	PD
C10	PL2	*Non*		Ø	-LE	Ø	Ø	/	A	10098	2.70	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	P	PD
B8	PL2	*Non*		+LA(4)	+LA	-ME	+LB(1)	*L.monocytogenes*	P	10078	2.70	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	P	PA
B16	PL2	*Non*		Ø	+LB	-LE	-LE	*L.seeligeri*	P	7613	2.03	+	/	/	+ par défaut	+MA	+MA	+MB	*L.monocytogenes*	P	PA
B21	PL2	*Non*		+LA	+LB	+HA	+HB	*L.monocytogenes L.innocua*	P	11124	2.98	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
B22	PL2	*Non*		+LA	+MC	+HA	+HA	*L.monocytogenes*	P	7803	2.09	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes L.seeligeri*	P	PA
C9	PL2	*Non*		+MA	+MB	+MA*	+MA*	*L.monocytogenes L.innocua*	P	7318	1.96	+	/	/	+ par défaut	+HB	+MB	+MB	*L.monocytogenes*	P	PA
P13	PL2	*Non*		+HB	+MA	+HA	+MA	*L.welshimeri*	P	27	0.00	-	7109	3.15	+	+HA	+HA	+HB	*L.welshimeri*	P	PA
X18	PL2	*Non*		+LA(1)	+LA(1)	+HA	+MA	*L.monocytogenes*	P	628	0.16	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	P	PA
X19	PL2	*Non*		+LA	+LA	+MA	+MA	*L.monocytogenes*	P	8780	2.27	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
N1	PL3	*Non*		+LA	+LB	+MA	+MA	*L.innocua*	P	8	0.00	-	8082	3.59	+	+HA	+HB	+HB	*L.innocua*	P	PA
N2	PL3	*Non*		+LA	+LA*	+MA	+MA*	*L.monocytogenes L.innocua*	P	8371	2.11	+	/	/	+ par défaut	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	P	PA
L12	PL3	*Oui*	*2.66*	+MB	+MB	+HB	+HB	*L.innocua*	P	11	0.00	-	7788	3.45	+	+HA	+HB	+MB	*L.innocua*	P	PA
J15	PL3	*Oui*	*7.5*	+LA(1)	+LA(2)	+MA	+MA	*L.innocua*	P	5	0.00	-	7208	3.08	+	+HA	+HA	+HA	*L.innocua*	P	PA
J19	PL3	*Oui*	*7.5*	Ø	Ø	Ø	Ø	/	A	7	0.00	-	7309	3.12	+	+HA	+HA	+HA	*L.innocua*	P	PD
J14	PL3	*Oui*	*3,4 et 5,0*	Ø	Ø	Ø	Ø	/	A	7021	1.79	+	/	/	+ par défaut	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	P	PD
J16	PL3	*Oui*	*10*	+LA	+MA	+MA	+MA	*L.innocua*	P	6	0.00	-	7022	3.00	+	+HA	+HA	+HA	*L.innocua*	P	PA
J20	PL3	*Oui*	*10*	+LA	+LA	+HA	+HA	*L.innocua*	P	-4	0.00	-	21	0.00	-	Ø	Ø	Ø	/	A	ND
J17	PL3	*Oui*	*5,1 et 7,5*	Ø	Ø	Ø	Ø	/	A	2604	0.66	+	/	/	+ par défaut	+HA*	+HA*	+HA	*L.monocytogenes L.innocua*	P	PD

Seafood products

CODE	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
				FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
				P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
G8	PP1	Non		Ø	Ø	Ø	Ø	/	A	7690	1.95	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PD
I36	PP1	Non		Ø	Ø	Ø	Ø	/	A	9134	2.46	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PD
G5	PP1	Non		PP1	+LA	+HA	+HA	*L.monocytogenes*	P	8041	2.03	+	/	/	+ par défaut	+HA*	+HA	+MA*	*L.monocytogenes*	P	PA
I40	PP1	Non		PP1	+MA	+HA	+MB	*L.monocytogenes*	P	6881	1.85	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
M14	PP1	Non		PP1	+MB	+MB	+MB	*L.monocytogenes*	P	7145	1.80	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	P	PA
M17	PP1	Non		PP1	+LA	+MA	+MA	*L.monocytogenes*	P	10019	2.52	+	/	/	+ par défaut	+HA	+HA*	+MB*	*L.monocytogenes* *L.innocua*	P	PA
M24	PP1	Non		PP1	+MB	+MA	+LB	*L.monocytogenes*	P	7526	1.90	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	P	PA
M26	PP1	Non		PP2	+LA	Ø	+LA	*L.monocytogenes*	P	7304	1.84	+	/	/	+ par défaut	+MA	+MA	+HA	*L.monocytogenes*	P	PA
Q5	PP1	Non		PP3	+LB*	+MA	+MA*	*L.innocua* *L.seeligeri*	P	8	0.00	-	8269	3.62	+	+LB	+LB	+MA	*L.innocua* *L.seeligeri*	P	PA
R4	PP1	Non		PP3	+LA(1)	+MB	+MA	*L.monocytogenes*	P	7259	1.87	+	/	/	+ par défaut	+MA	+MA	+HA	*L.monocytogenes*	P	PA
R6	PP1	Non		+LA	+LA	+HA	+HA	*L.monocytogenes*	P	8155	2.10	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
R8	PP1	Non		+LA	+MB*	+HA	+MA	*L.monocytogenes* *L.innocua*	P	7176	1.84	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	P	PA
U1	PP1	Non		Ø	+LA	+MA	+HA	*L.seeligeri*	P	8237	2.10	+	/	/	+ par défaut	/	+MA*	+MA*	*L.monocytogenes* *L.seeligeri*	P	PA
R14	PP1	Oui	0.1	Ø	Ø	+MA	+LA	*L.innocua*	P	8	0.00	-	7477	3.28	+	+HA	+HA	+HA	*L.innocua*	P	PA
R13	PP1	Oui	0.2	Ø	-LE	+LA	+LA	*L.innocua*	P	1	0.00	-	9679	4.24	+	+MA	+MA	+MB	*L.innocua*	P	PA
R15	PP1	Oui	0.3	Ø	Ø	+HA	+MA	*L.innocua*	P	32	0.00	-	7172	3.14	+	+HB	+HA	+MA	*L.innocua*	P	PA
S6	PP1	Oui	1.64	Ø	Ø	+LA	+LB	*L.innocua*	P	-4	0.00	-	8252	3.67	+	+MA	+MA	+MD	*L.innocua*	P	PA
S5	PP1	Oui	2.46	Ø	Ø	Ø	-LE	/	A	32	0.00	-	8069	3.59	+	+MA	+HA	+MB	*L.innocua*	P	PD
S4	PP1	Oui	2.46	+MA	+MA	+MB	+MB	*L.innocua*	P	9	0.00	-	8360	3.72	+	+HB	+MB	+MA	*L.innocua*	P	PA
M13	PP1	Oui	3.8	PP1	+LA(1)	+LA	+LA	*L.welshimeri*	P	-3	0.00	-	1129	0.50	+	+HA	+MA	+MA	*L.welshimeri*	P	PA
U2	PP1	Oui	4.4	+LA	+LA	Ø	Ø	*L.innocua*	P	7	0.00	-	8208	3.65	+	/	+HA	+MB	*L.innocua*	P	PA
M16	PP1	Oui	4.8	PP1	+LA	+LA	+LA	*L.welshimeri*	P	-4	0.00	-	25	0.01	-	+MB	+MA	+MB	*L.welshimeri*	A	ND FN alt
M15	PP1	Oui	5.7	PP1	+LA	+MA	+MA	*L.welshimeri*	P	-2	0.00	-	18	0.00	-	Ø	Ø	Ø	/	A	ND
I37	PP2	Non		Ø	Ø	Ø	Ø	/	A	7575	2.04	+	/	/	+ par défaut	+HA	+HB	+HA	*L.monocytogenes*	P	PD
I39	PP2	Non		Ø	Ø	Ø	Ø	/	A	7296	1.96	+	/	/	+ par défaut	+HA	+HB	+HB	*L.monocytogenes*	P	PD
G6	PP2	Non		Ø	+LA	+LB	+LB	*L.monocytogenes*	P	7745	1.96	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
G7	PP2	Non		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes*	P	7962	2.01	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes*	P	PA
G14	PP2	Non		+LA	+MB	+HA	+HA	*L.monocytogenes*	P	7587	1.92	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	P	PA
G15	PP2	Non		+MA	+MB	+HA	+HA	*L.monocytogenes*	P	7082	1.79	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
G16	PP2	Non		+MA	+MA	+HA	+HA	*L.monocytogenes*	P	7329	1.85	+	/	/	+ par défaut	+MA	+MB	+MA	*L.monocytogenes*	P	PA
G17	PP2	Non		+MA	+MA*	+HA*	+MA	*L.monocytogenes*	P	7268	1.84	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
I33	PP2	Non		+LA	+LA	+HA	+MA	*L.monocytogenes*	P	7960	2.14	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
I34	PP2	Non		+LB	+LA	+HA	+HA	*L.monocytogenes*	P	7417	1.99	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
I35	PP2	Non		+LA	+LA	+HA	+MA	*L.monocytogenes*	P	7096	1.91	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
I38	PP2	Non		+MA	+MA	+HA	+MA	*L.monocytogenes*	P	7081	1.90	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
R3	PP2	Non		Ø	+LA	Ø	+MA	*L.monocytogenes*	P	7422	1.91	+	/	/	+ par défaut	+MA	+HA	+HA	*L.monocytogenes*	P	PA
R7	PP2	Non		+LA	+LB	+HA	+MA	*L.monocytogenes*	P	7411	1.90	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	P	PA
S1	PP2	Non		Ø	+LA	+MA	+MB	*L.monocytogenes*	P	5386	1.37	+	/	/	+ par défaut	+MA	+MB	+MA	*L.monocytogenes*	P	PA
U8	PP2	Non		Ø	+LA(3)	+HA	+MA	*L.monocytogenes*	P	7581	1.93	+	/	/	+ par défaut	/	+MA	+MA	*L.monocytogenes*	P	PA
U3	PP2	Oui	2.68	Ø	Ø	Ø	Ø	/	A	112	0.02	-	7812	3.47	+	/	+HA	+MA	*L.innocua*	P	PD
S3	PP2	Oui	2.46	PP1	+MA	+MB	+MB	*L.innocua*	P	-4	0.00	-	26	0.01	-	Ø	Ø	-ME	Ø	A	ND
Q1	PP3	Non		PP2	+LA	+HA	+HA*	*L.monocytogenes*	P	7294	1.87	+	/	/	+ par défaut	+MA	+HA	+MA*	*L.monocytogenes*	P	PA
G12	PP3	Non		Ø	Ø	+HA	+HA	*L.monocytogenes*	P	8320	2.11	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
G13	PP3	Non		+LA	+LA	+HA	+HA	*L.monocytogenes*	P	7414	1.88	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
I42	PP3	Non		+HA*	+MA*	+HA	+MA*	*L.monocytogenes*	P	7533	2.02	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
Q8	PP3	Non		+LD	+MA	+HA	+MB	*L.monocytogenes*	P	7676	1.97	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	P	PA
Q12	PP3	Non		+LB(1)	+LA	+HA	+MA	*L.monocytogenes*	P	1420	0.36	+	/	/	+ par défaut	+LA	+MB	+MA	*L.monocytogenes*	P	PA
R11	PP3	Oui	0.2	Ø	Ø	+MA	+MA	*L.innocua*	P	14	0.00	-	7998	3.50	+	+HA	+HA	+MA	*L.innocua*	P	PA

Vegetal products

				NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
				P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
B7	PV1	Non		+LA	+LA	+HA	+MA	*L.monocytogenes*	P	7197	1.92	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	P	PA
E21	PV1	Non		+LA	+LA	+HA	+HA	*L.innocua*	P	2	0.00	-	8501	3.26	+	+HA	+HA	+HA	*L.innocua*	P	PA
S17	PV1	Non		+LB(2)	-ME	+MA	+MA	*L.monocytogenes*	P	6729	1.71	+	/	/	+ par défaut	+MA	+MB	+MB	*L.monocytogenes*	P	PA
Q18	PV1	Oui	2.2	+LA	+LD	+HA	+MB	*L.monocytogenes*	P	-2	0.00	-	21	0.00	-	Ø	Ø	Ø	Ø	A	ND
L125-1	PV1	Oui	2.7	Ø	Ø	Ø	-LE	/	A	25	0.00	-	2001	0.89	+	/	+MA	+MB	*L.monocytogenes*	P	PD
S8	PV1	Oui	4.92	Ø	Ø	+MA	+MA	*L.monocytogenes*	P	-1	0.00	-	25	0.01	-	Ø	-ME	-HE	/	A	ND
S9	PV1	Oui	4.92	+LA(1)	Ø	+MA	+MA	*L.monocytogenes*	P	4860	1.24	+	/	/	+ par défaut	+MA	+HA	+MB	*L.monocytogenes*	P	PA
Q13	PV1	Oui	6.6	+MA	+MA	+HA	+HA	*L.innocua*	P	7	0.00	-	7310	3.20	+	+HA	+MA	+MA	*L.innocua*	P	PA
Q20	PV1	Oui	6,6 et 1,4	+LA	+LC	+HA	+MB	*L.innocua*	P	66	0.01	-	7221	3.16	+	+HA	+HA	+MB	*L.innocua*	P	PA
Q24	PV1	Oui	10,6 et 2,2	+LA	+LB	+HA	+MB	*L.innocua*	P	19	0.00	-	7463	3.27	+	+MA	+MA	+MB	*L.innocua*	P	PA
B25	PV2	Non		+LA(1)	+LA(2)	+HB	+HA	*L.monocytogenes*	P	4519	1.21	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	P	PA
B12	PV2	Non		+LA	+LB	+HA	+HA	*L.monocytogenes*	P	7950	2.13	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	P	PA
B20	PV2	Non		+LB	+LA	+HB	+HA	*L.monocytogenes*	P	10765	2.88	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	P	PA
C1	PV2	Non		-LE	+LA	Ø	Ø	*L.grayi*	P	7218	1.93	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	P	PA
C5	PV2	Non		+MA	+MB	+MB	+MB	*L.monocytogenes*	P	8754	2.34	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
P1	PV2	Non		+MA	+MA	+HA	+HA	*L.monocytogenes* *L.innocua*	P	7991	2.01	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	P	PA
P2	PV2	Non		+HA	+HA	+HA	+HA	*L.monocytogenes* *L.innocua*	P	7264	1.83	+	/	/	+ par défaut	+HA	+HA*	+HA*	*L.monocytogenes*	P	PA
P3	PV2	Non		+MA	+MA	+HA	+HA	*L.monocytogenes*	P	7271	1.83	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes*	P	PA
R1	PV2	Non		+MA	+MB	+HA	+MA	*L.monocytogenes*	P	7558	1.94	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	P	PA
R2	PV2	Non		+MB	+MB*	+HB	+MB	*L.monocytogenes* *L.innocua*	P	7450	1.91	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	P	PA
S10	PV2	Non		+MA	+MB	+HA	+MA	*L.monocytogenes* *L.innocua*	P	7200	1.83	+	/	/	+ par défaut	+MA	+MB	+MB	*L.monocytogenes*	P	PA
S11	PV2	Non		+MA	+MB	+MA	+MA	*L.monocytogenes*	P	10774	2.75	+	/	/	+ par défaut	+MA	+MA	+MB	*L.monocytogenes*	P	PA
T1	PV2	Non		+MA	+MB*	+HA	+MB*	*L.monocytogenes* *L.innocua*	P	7668	1.95	+	/	/	+ par défaut	+MA	+HA*	+MB	*L.monocytogenes* *L.innocua*	P	PA
Q25	PV2	Oui	2.2	+LB	+LC	+MA	+MB	*L.monocytogenes*	P	2649	0.68	+	/	/	+ par défaut	+LA	+MB	+MB*	*L.monocytogenes*	P	PA
Q17	PV2	Oui	6.6	+LA	+LC	+MA	+MB	*L.innocua*	P	26	0.00	-	7258	3.18	+	+MA	+HA	+MB	*L.innocua*	P	PA
Q16	PV2	Oui	10.6	+LA	+LC	+HA	+MB	*L.innocua*	P	148	0.03	-	7729	3.39	+	+MA	+MA	+MB	*L.innocua*	P	PA
C3	PV3	Non		+LA	+LA	+MA	+MA	*L.monocytogenes*	P	8921	2.39	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
T7	PV3	Non		+HB	+LB	+HB	+HB*	*L.monocytogenes* *L.innocua*	P	10588	2.70	+	/	/	+ par défaut	+HB	+HB	+MB*	*L.monocytogenes* *L.innocua*	P	PA
U12	PV3	Non		+MA*	+MB*	+HB	+HB	*L.monocytogenes* *L.welshimeri*	P	8785	2.24	+	/	/	+ par défaut	/	+MA*	+MB*	*L.monocytogenes* *L.welshimeri*	P	PA
V2	PV3	Non		+LA	+LB	+HA	+HB	*L.innocua*	P	426	0.11	+	/	/	+ par défaut	+HA	+HA	+MB	*L.innocua*	P	PA
										284	0.00	+	6696	2.34	+						
U9	PV3	Oui	0.3	-LE	+MB	-LE	+MC	*L.seeligeri*	P	-2	0.00	-	47	0.02	-	-ME	-LE	+MC	Ø	A	ND
V3	PV3	Oui	4.2	+LA	+LB	+HA	+HB	*L.innocua*	P	0	0.00	-	8653	3.03	+	+HA	+HA	+HB	*L.innocua*	P	PA
V5	PV3	Oui	4.2	+MA	+LB	+HA	+MB	*L.innocua*	P	-2	0.00	-	8817	3.09	+	+HA	+HA	+MA	*L.innocua*	P	PA
V6	PV3	Oui	5.6	+LA	+LA(3)	+HA	+HA	*L.innocua*	P	23	0.00	-	8537	2.99	+	+HA	+MA	+MA	*L.innocua*	P	PA
V4	PV3	Oui	7.2	+LA	+LB	+HA	+HB	*L.innocua*	P	163	0.04	-	7981	2.79	+	+HA	+HB	+HB	*L.innocua*	P	PA
V7	PV3	Oui	7.2	+MA	+MA	+HA	+MA	*L.innocua*	P	-1	0.00	-	8189	2.87	+	+HA	+HA	+MA	*L.innocua*	P	PA
Q26	PV3	Oui	6,6 et 1,4	+LB	+LB	+HA	+MB	*L.innocua*	P	14	0.00	-	7899	3.46	+	+MA	+HA	+HB	*L.innocua*	P	PA
S13	PV3	Oui	10	+LA(3)	+LA(1)	+HA	+MA	*L.monocytogenes*	P	6986	1.78	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
S15	PV3	Oui	10	+LA	+LA	+HA	+MA	*L.monocytogenes*	P	6872	1.75	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
S16	PV3	Oui	10	+MB	+MB	+MA	+MA	*L.monocytogenes*	P	6800	1.73	+	/	/	+ par défaut	+MA	+HB	+MA	*L.monocytogenes*	P	PA
T3	PV3	Non & Oui	21.5	+MA	+MB	+MB*	+MB	*L.monocytogenes* *L.innocua*	P	3647	0.93	+	/	/	+ par défaut	+HA	+HB*	+HB	*L.monocytogenes* *L.innocua*	P	PA

Composite foods

				NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
				P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
B1	C1	*Non*		+MA	+MA	+HA	+MA	*L.monocytogenes*	P	7567	2.02	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
B13	C2	*Non*		+MA	+MA	+HA	+MA	*L.monocytogenes*	P	7421	1.98	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	P	PA
B14	C2	*Non*		+MA	+MA	+MA	+HA	*L.monocytogenes*	P	7191	1.92	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	P	PA
C2	C2	*Non*		+LA	Ø	+MA*	+MA*	*L.monocytogenes L.innocua*	P	7073	1.89	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
Q10	C2	*Non*		PP1	-LE	Ø	-LE	/	A	-1	0.00	-	3522	1.54	+	+MA	+LA	+LA	*L.welshimeri*	P	PD
S7	C2	*Oui*	*1.64*	Ø	Ø	+HA	+MA	*L.innocua*	P	8	0.00	-	7940	3.53	+	+MA	+MA	+MA	*L.innocua*	P	PA
B5	C3	*Non*		+LA	+LA	+HA	+HA	*L.monocytogenes*	P	8084	2.16	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
B9	C3	*Non*		+MA	+MA	+HA*	+HA*	*L.monocytogenes*	P	7509	2.01	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
C12	C3	*Non*		+MA	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	P	8050	2.15	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes L.innocua*	P	PA
P5	C3	*Non*		+MA	+MA	+HA	+HA	*L.monocytogenes*	P	7402	1.86	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes*	P	PA
C13	C3	*Non*		+LA	+LB	Ø	-ME	*L.grayi*	P	-5	0.00	-	25	0.00	-	/	/	/	/	A	ND
L11	C3	*Oui*	*4.5*	+MA	+MA	+HA	+HA	*L.innocua*	P	332	0.08	+	/	/	+ par défaut	+HA	+HB	+MA	*L.welshimeri*	P	PA
										1003a	0.25	+	/	/	+ par défaut						
										175b	0.04	-	7015b	3.11	+						
										1c	0.00	-	10331c	4.58	+						
J28	C3	*Oui*	*5*	Ø	Ø	Ø	Ø	/	A	8	0.00	-	7893	3.37	+	+HA	+HA	+HA	*L.innocua*	P	PD
J29	C3	*Oui*	*7.5*	+LA	+LA	+HA	+HA	*L.innocua*	P	7	0.00	-	8108	3.46	+	+HA	+HB	+HA	*L.innocua*	P	PA
L9	C3	*Oui*	*8.7*	+HA	+HA	+HA	+HA	*L.innocua*	P	22	0.00	-	7795	3.46	+	+HA	+HA	+HA	*L.innocua*	P	PA
J22	C3	*Oui*	*10*	+LA(1)	+LB(1)	+HA	+HB	*L.innocua*	P	112	0.02	-	6703	2.86	+	+HA	+HA	+HB	*L.innocua*	P	PA
J21	C3	*Oui*	*5,1 et 7,5*	+MA	+MA	+HA	+MA	*L.monocytogenes L.innocua*	P	6498	1.65	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	P	PA

Environmental samples

				NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
				P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
F18	EN1	*Non*		+LA	+LA	+HA	+MA*	*L.monocytogenes*	P	8612	2.30	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
G21	EN1	*Non*		+LA	+LA*	+HA	+MA*	*L.monocytogenes L.innocua*	P	6275	1.59	+	/	/	+ par défaut	+MA	+HA*	+MA*	*L.monocytogenes L.innocua*	P	PA
O20	EN1	*Non*		+LA	+LA	+MA	+MA	*L.monocytogenes*	P	6701	1.69	+	/	/	+ par défaut	/	+MA	+MA	*L.monocytogenes*	P	PA
H13	EN1	*Oui*	4 et 0	Ø	Ø	Ø	-LE	/	A	7	0.00	-	7594	3.24	+	+LA	+LA	+MA	*L.Innocua L.seeligeri*	P	PD
O18	EN1	*Oui*	6.5	+LA	+LA	+MA	+MB	*L.innocua*	P	8	0.00	-	7026	3.12	+	/	+HA	+MB	*L.innocua*	P	PA
H7	EN1	*Oui*	8.0	Ø	Ø	Ø	Ø	/	A	8	0.00	-	7920	3.38	+	+HA	+HA	+MA	*L.seeligeri*	P	PD
M27	EN1	*Oui*	7 et 3,8	+MA	+LA	+MA*	+MB*	*L.monocytogenes L.innocua*	P	8030	2.02	+	/	/	+ par défaut	+HA	+HB*	+HA*	*L.monocytogenes*	P	PA
G27	EN2	*Non*		Ø	-LE	-LE	-LE	/	A	26	0.00	-	7575	2.91	+	+HA	+HA	+HA	*L.welshimeri*	P	PD
O3	EN2	*Non*		+LB	-ME	+HB	+MB	*L.monocytogenes*	P	-4	0.00	-	25	0.01	-	/	-LE	-ME	/	A	ND
B28	EN2	*Non*		Ø	Ø	+HA	+HA	*L.monocytogenes*	P	7669	2.05	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	P	PA
D23	EN2	*Non*		+HA	+HA	+MA	+MA	*L.monocytogenes*	P	6778	1.71	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
F25	EN2	*Non*		+HA	+MA	+MA*	+MA*	*L.innocua*	P	-1	0.00	-	19	0.00	-	Ø	Ø	Ø	/	A	ND
G25	EN2	*Non*		+LA	+LB	+HA	+HA	*L.monocytogenes*	P	7621	1.93	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	P	PA
G28	EN2	*Non*		+MA	+MB	+HA	+MB	*L.monocytogenes*	P	1171	0.29	+	/	/	+ par défaut	+HB	+MA	+MA	*L.monocytogenes*	P	PA
J7	EN2	*Non*		+HA*	+MA*	+MA*	+MA*	*L.monocytogenes L.innocua*	P	212	0.05	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	P	PA
O1	EN2	*Non*		+LA	+LA*	+HA	+HA	*L.monocytogenes L.innocua*	P	7647	1.93	+	/	/	+ par défaut	/	+HA*	+MA	*L.monocytogenes L.innocua*	P	PA
O4	EN2	*Non*		+LA	+LA*	+HA*	+MA*	*L.monocytogenes L.innocua*	P	7969	2.01	+	/	/	+ par défaut	/	+HA*	+MA*	*L.monocytogenes L.innocua*	P	PA
O5	EN2	*Non*		+MA	+MA	+HA*	+MA*	*L.monocytogenes*	P	7273	1.83	+	/	/	+ par défaut	/	+MA	+MA	*L.monocytogenes*	P	PA
P9	EN2	*Non*		+HA	+MB	+HB	+HB	*L.monocytogenes*	P	7307	1.84	+	/	/	+ par défaut	+HA	+HB	+HB	*L.monocytogenes*	P	PA
H16	EN2	*Oui*	0.1	-LE	-LE	+HA	+HA	*L.innocua*	P	0	0.00	-	7085	3.02	+	-LE	-ME	-ME	Ø	P	PA
																-LE	-ME	+MD	*L.innocua*		
J1	EN2	*Oui*	*0,2 et 0,4*	Ø	Ø	-ME	-ME	/	A	48	0.01	-	7901	3.37	+	+HA	+HA	+HB	*L.innocua*	P	PD
J4	EN2	*Oui*	0.8	+LA	+LA	+MA	+MA	*L.innocua*	P	119	0.03	-	7426	3.17	+	+HA	+MA	+HB	*L.innocua*	P	PA

Environmental samples

				NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
				P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
J5	EN2	*Oui*	1.2	+LA(3)	+LA	+MA	+MA	*L.innocua*	P	11	0.00	-	8106	3.46	+	+MA	+HA	+MA	*L.innocua*	P	PA
J2	EN2	*Oui*	*0,4 et 0,8*	Ø	Ø	+MA	+MA	*L.innocua*	P	51	0.01	-	7840	3.35	+	+HA	+HA	+HA	*L.innocua*	P	PA
J6	EN2	*Oui*	1.6	+LA(2)	-LE	+MA	+MA	*L.innocua*	P	54	0.01	-	7695	3.28	+	+HA	+HA	+HB	*L.innocua*	P	PA
J3	EN2	*Oui*	0,6 et 1,2	+LA	+LB	+MA*	+MB	*L.monocytogenes*	P	6823	1.73	+	/	/	+ par défaut	+HA*	+HB*	+HA	*L.monocytogenes* *L.innocua*	P	PA
O13	EN2	*Oui*	6.5	+LA	+LA	+MA	+MA	*L.monocytogenes*	P	7157	1.80	+	/	/	+ par défaut	/	+HA	+MA	*L.monocytogenes*	P	PA
I32	EN3	*Non*		Ø	Ø	Ø	Ø	/	A	3	0.00	-	8672	3.39	+	+HA	+HA	+HA	*L.welshimeri* *L.innocua*	P	PD
I43	EN3	*Non*		Ø	Ø	Ø	Ø	/	A	6758	1.82	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	P	PD
C14	EN3	*Non*		+MA	+MA	+MB	+MB	*L.monocytogenes*	P	7527	2.01	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	P	PA
C15	EN3	*Non*		+MA	+MA	+HA	+MA	*L.monocytogenes*	P	7734	2.07	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
O6	EN3	*Non*		+MA	+MB	+HA*	+MB*	*L.monocytogenes* *L.innocua*	P	7242	1.82	+	/	/	+ par défaut	/	+HA*	+MB*	*L.monocytogenes* *L.innocua*	P	PA
O7	EN3	*Non*		+MA	+MA	+MA*	+MA*	*L.monocytogenes*	P	7307	1.84	+	/	/	+ par défaut	/	+HA*	+MA	*L.monocytogenes*	P	PA
O8	EN3	*Non*		+MA	+MA	+MA	+MB	*L.monocytogenes*	P	7507	1.89	+	/	/	+ par défaut	/	+HA	+MA	*L.monocytogenes*	P	PA
O9	EN3	*Non*		+MA	+MA	+MA	+MA	*L.monocytogenes*	P	7358	1.85	+	/	/	+ par défaut	/	+HA*	+MB	*L.monocytogenes*	P	PA
P11	EN3	*Non*		Ø	+LB	Ø	Ø	*L.monocytogenes*	P	7239	1.82	+	/	/	+ par défaut	+MB	+LB*	+HB*	*L.monocytogenes*	P	PA
P12	EN3	*Non*		Ø	+LB	+MA	+MA*	*L.monocytogenes*	P	7154	1.80	+	/	/	+ par défaut	+LB	+LB	+MA*	*L.monocytogenes*	P	PA
O15	EN3	*Oui*	<1	+MA	+MB	+MA	+LB	*L.monocytogenes*	P	3533	0.89	+	/	/	+ par défaut	/	+MA	+MB	*L.monocytogenes*	P	PA
O14	EN3	*Oui*	9.7	+MA	+MB	+MA	+LB	*L.monocytogenes*	P	40	0.01	-	1914	0.85	+	/	+MA	-ME	*L.monocytogenes*	P	PA
										1423a	0.35	+	/	/	+ par défaut	/					FAUX

APPENDIX D3

THIRD RENEWAL STUDY

SENSITIVITY RAW RESULTS

Meat products

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017(■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation			VIDAS LDUO						Alternative method confirmation				Conf. acc. ISO 11290-1										
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification	Final result	RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification	Final result		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.	Final result	
1398360	Spiced cooked chicken wings	MP	b+	*Yes*	3.0	- ØE	- LE	+ HC	+ HC	pos.	*L. monocytogenes*	P	9321	2.50	pos.	/	/	pos.	+ HA	+ MC	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8008	1.99	pos.	/	/	pos.	pos.	P	PA
1398361	Bolognese escalope	MP	b+	*Yes*	3.0	+ LA	+ LA	+ HA	+ HB	pos.	*L. monocytogenes*	P	10528	2.83	pos.	/	/	pos.	+ HA	+ MC	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9323	2.32	pos.	/	/	pos.	pos.	P	PA
1420567	Ready-to-reheat cooked beef	MP	b-	*No*	/	- ØE	- ØE	- LE	- LE	/	/	A	-2	-0.00	neg.	12	0.00	neg	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420569	Blood sausage with onions	MP	b-	*No*	/	- ØE	- ØE	- ME	- ME	/	/	A	2	0.00	neg.	15	0.00	neg	- ME	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/

Dairy products

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017(■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation			VIDAS LDUO						Alternative method confirmation				Conf. acc. ISO 11290-1										
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification	Final result	RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification	Final result		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.	Final result	
1370083	Sliced cheddar (pasteurized milk)	DP	c+	*Yes*	2.4	+ LA	+ LD	+ HA	+ HB	pos.	*L. monocytogenes*	P	8914	2.15	pos.	/	/	pos.	+ HB	+ HC	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9777	2.36	pos.	/	/	pos.	pos.	P	PA
1370089	Sliced cheddar (pasteurized milk)	DP	c-	*No*	/	- LE	- ME	- ØE	- LE	/	/	A	0	0.00	neg.	14	0.00	neg.	- LE	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1398363	Raw cow milk	DP	c+	*Yes*	2.2	+ LA	+ LC	+ HA	+ HA	pos.	*L. monocytogenes*	P	8706	2.34	pos.	/	/	pos.	+ HA	+ MC	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9112	2.26	pos.	/	/	pos.	pos.	P	PA
1398364	Slice fourme d'Ambert (pasteurized milk)	DP	c+	*Yes*	2.2	+ LA	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	8579	2.30	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9095	2.26	pos.	/	/	pos.	pos.	P	PA
1398365	Ewe soft cheese (pasteurized milk)	DP	c+	*Yes*	1.0	+ LA	+ LC	+ HB	+ HA	pos.	*L. monocytogenes*	P	8248	2.21	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9020	2.24	pos.	/	/	pos.	pos.	P	PA
1398366	Ewe cheese, pressed not-cooked (pasteurized milk)	DP	c+	*Yes*	1.0	+ LA	- LE	+ HA	+ HB	pos.	*L. monocytogenes*	P	10462	2.81	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	7203	1.79	pos.	/	/	pos.	pos.	P	PA
1398367	Cheese product with garlic and herbs (pasteurized milk)	DP	c+	*Yes*	2.2	+ LB	+ LB	+ HA	+ HB	pos.	*L. monocytogenes*	P	9089	2.44	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9037	2.25	pos.	/	/	pos.	pos.	P	PA
1398371	Coffee ice-cream with hazelnut sauce	DP	c+	*Yes*	1.2	- LE	+ LC	+ HB	+ HC	pos.	*L. ivanovii*	P	1	0.00	neg.	451	0.16	pos.	+ MA	- ME	*L. ivanovii*	+	*L. ivanovii*	P	PA	2	0.00	neg.	447	0.14	pos.	pos.	P	PA
1420538	Goat raw milk cheese 1	DP	b+	*Yes*	2.6	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	9631	2.32	pos.	/	/	pos.	+ MA	+ MA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9631	2.32	pos.	/	/	pos.	pos.	P	PA

Seafood products

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation			VIDAS LDUO						Alternative method confirmation				Conf. acc. ISO 11290-1										
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification	Final result	RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification	Final result		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.	Final result	
1398351	Scallop terrine	SP	c+	*Yes*	3.0	+ LA	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	9101	2.44	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9164	2.28	pos.	/	/	pos.	pos.	P	PA
1398352	Minced Alaska pollock with lemon and onion	SP	c+	*Yes*	3.0	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	9014	2.42	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9294	2.31	pos.	/	/	pos.	pos.	P	PA
1398353	Tuna rillettes	SP	c+	*Yes*	2.6	+ LA	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	9233	2.48	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9369	2.33	pos.	/	/	pos.	pos.	P	PA
1398354	Surimi sticks	SP	c+	*Yes*	2.6	+ LA	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	9521	2.55	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9502	2.36	pos.	/	/	pos.	pos.	P	PA
1420556	Marinated anchovies	SP	b-	*No*	/	- LE	- ØE	- ME	- LE	/	/	A	-3	0.00	neg.	19	0.00	neg.	- ØE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420557	Ready-to-cook smoked salmon offcuts	SP	b-	*No*	/	- ØE	- ØE	- LE	- LE	/	/	A	-3	0.00	neg.	23	0.01	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420558	Cooked crumbled cod	SP	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-4	0.00	neg.	24	0.01	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420559	Fruit eggs	SP	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-4	0.00	neg.	31	0.01	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420566	Salmon preparation with chives	SP	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-3	0.00	neg.	21	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420568	Ready-to-eat cooked tuna slices with tomato	SP	c-	*No*	/	- ØE	- LE	- ØE	- LE	/	/	A	-2	0.00	neg.	33	0.01	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420576	Ready-to-reheat fish & shellfish meal	SP	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-3	0.00	neg.	20	0.00	neg.	- LE	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/

Vegetal products

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation			VIDAS LDUO						Alternative method confirmation				Conf. acc. ISO 11290-1										
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification	Final result	RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification	Final result		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.	Final result	
1372306	Fresh chive	VP	a+	*Yes*	2.4	- ØE	- ØE	- LE	- LE	/	/	A	2569	0.62	pos.	/	/	pos.	+ LB	+ MC	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	3369	0.81	pos.	/	/	pos.	pos.	P	PD
1372308	Mixture of aromatic herbs	VP	c+	*Yes*	1.6	- LE	- LE	+ HA	+ HA	pos.	*L. monocytogenes*	P	7630	1.84	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8260	1.99	pos.	/	/	pos.	pos.	P	PA
1372312	Fresh chive	VP	a-	*No*	/	- ME	- ME	- LE	- LE	/	/	A	0	0.00	neg.	15	0.00	neg.	- ME	- HE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372314	Mixture of aromatic herbs	VP	c-	*No*	/	- HE	- LE	- LE	- LE	/	/	A	1	0.00	neg.	15	0.00	neg.	- ME	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1398372	Frozen vegetables gyoza	VP	c+	*Yes*	0.8	+ LB	- LE	+ MC	- ME	neg.	/	A	2441	0.65	pos.	/	/	pos.	+ HA	- HE	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	2907	0.72	pos.	/	/	pos.	pos.	P	PD
1398373	Frozen puree: carot, sweet potato, pumpkin and potato	VP	c+	*Yes*	0.8	+ LD	+ LD	+ HA	+ HA	pos.	*L. monocytogenes*	P	4106	1.10	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9212	2.29	pos.	/	/	pos.	pos.	P	PA
1398374	Frozen stew: green beans, potatoes, mushrooms, carots	VP	c+	*Yes*	0.8	+ LB	- LE	+ HA	+ HB	pos.	*L. monocytogenes*	P	2633	0.70	pos.	/	/	pos.	+ HA	- ME	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	1748	0.43	pos.	/	/	pos.	pos.	P	PA
1409272	Fruit salad	VP	c-	*Yes*	0.8	- ØE	- ØE	- ØE	- ØE	/	/	A	-2	-0.00	neg.	12	0.00	neg.	- ME	- ØE	/	/	/	A	NA	-2	-0.00	neg.	17	0.00	neg.	/	/	/
1409273	Apple red berries compote with whipped cream	VP	c-	*Yes*	0.8	- ØE	- ØE	- ØE	- ØE	/	/	A	-3	-0.00	neg.	8	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	-3	-0.00	neg.	15	0.00	neg.	/	/	/
1420540	Strawberries	VP	a+	*Yes*	2.8	- ME	- LE	+ MB	+ MC	pos.	*L. monocytogenes*	P	9118	2.26	pos.	/	/	pos.	+ HB	+ MB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8491	2.11	pos.	/	/	pos.	pos.	P	PA
1420562	Guacamole	VP	c-	*No*	/	- LE	- ØE	- LE	- LE	/	/	A	-3	-0.00	neg.	25	0.01	neg.	- ME	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/

Environmental samples

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation			VIDAS LDUO						Alternative method confirmation				Conf. acc. ISO 11290-1										
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification	Final result	RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification	Final result		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.	Final result	
1420550	Process water vegetable processing area	ES	a+	*Yes*	2.4	+ LB	+ LC	+ HB	+ HC	pos.	*L. monocytogenes*	P	9734	2.41	pos.	/	/	pos.	+ HB	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9734	2.41	pos.	/	/	pos.	pos.	P	PA
1420551	Process water dairy plant	ES	a+	*Yes*	2.4	+ LA	+ LB	+ HA	+ MB	pos.	*L. monocytogenes*	P	9385	2.33	pos.	/	/	pos.	+ HB	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9385	2.33	pos.	/	/	pos.	pos.	P	PA
1420552	Process water egg processing plant	ES	a+	*Yes*	2.4	+ LA	+ LA	+ MA	+ HA	pos.	*L. monocytogenes*	P	8459	2.10	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8459	2.10	pos.	/	/	pos.	pos.	P	PA
1420580	Residue fish plant	ES	c-	*No*	/	- ØE	- ØE	- LE	- ØE	/	/	A	-1	-0.00	neg.	11	0.00	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420581	Residue vegetable processing area	ES	c-	*No*	/	- LE	- ØE	- ME	- ME	/	/	A	-2	-0.00	neg.	9	0.00	neg.	- ME	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420582	Residue dairy plant	ES	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	2	0.00	neg.	16	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420583	Residue egg processing plant	ES	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-2	-0.00	neg.	12	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/

Composite foods

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												VIDAS LDUO D+3								
						1/2 Fraser		Fraser			Confirmation	Final result	VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1		Final result	Comparison	VIDAS LDUO							Final result	Comparison
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.		
1370078	Gambas and scallop marinade with lemon	CF	a-	*Yes*	1.0	- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	15	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1370081	Sweetbread bouchée	CF	b+	*Yes*	0.2	- ØE	- ØE	- ØE	- ØE	/	/	A	8925	2.15	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	9864	2.38	pos.	/	/	pos.	pos.	P	PD
1370082	Goat cheese soufflé	CF	b-	*Yes*	1.2	- ØE	- ØE	- ØE	- ØE	/	/	A	1	0.00	neg.	55	0.01	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1370085	Vegetables lasagna with pesto	CF	b+	*No*	/	+ LB	+ LB	+ HB	+ HB	pos.	*L. monocytogenes*	P	10280	2.61	pos.	/	/	pos.	+ HB	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	13288	3.21	pos.	/	/	pos.	pos.	P	PA
1370086	Rustic white pudding	CF	b+	*No*	/	+ LD (4)	- LE	+ MA	+ HA	pos.	*L. monocytogenes*	P	8949	2.16	pos.	/	/	pos.	+ HB	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	10126	2.45	pos.	/	/	pos.	pos.	P	PA
1370087	Sweetbread bouchée	CF	b-	*No*	/	- LE	- LE	- ØE	- ØE	/	/	A	1	0.00	neg.	13	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1370088	Goat cheese soufflé	CF	b-	*No*	/	- LE	- LE	- ØE	- LE	/	/	A	0	0.00	neg.	13	0.00	neg.	- ØE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372303	Mixed vegetables with mayonnaise	CF	a+	*Yes*	1.8	- LE	- LE	- LE	- LE	/	/	A	9813	2.37	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	9760	2.36	pos.	/	/	pos.	pos.	P	PD
1372304	Chorizo slices	CF	a-	*Yes*	2.4	- LE	- LE	- ØE	- ME	/	/	A	0	0.00	neg.	35	0.01	neg.	- LE	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372305	Coleslaw salad	CF	a+	*Yes*	3.8	+ LB	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	-1	-0.00	neg.	13	0.00	neg.	- ME	- ME	/	/	/	A	ND	0	0.00	neg.	14	0.00	neg.	neg.	A	ND
1372307	Cooked turkey aiguillettes	CF	b+	*Yes*	0.8	- LE	- LE	- ØE	- ØE	/	/	A	1583	0.38	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	997	0.24	pos.	/	/	pos.	pos.	P	PD
1372309	Mixed vegetables with mayonnaise	CF	a-	*No*	/	- LE	- LE	- LE	- LE	/	/	A	0	0.00	neg.	13	0.00	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372311	Coleslaw salad	CF	a-	*No*	/	- LE	- LE	- ØE	- LE	/	/	A	0	0.00	neg.	13	0.00	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372313	Cooked turkey aiguillettes	CF	b-	*No*	/	- ØE	- ØE	- LE	- ØE	/	/	A	0	0.00	neg.	16	0.01	neg.	- ØE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1398355	Chocolate fondant	CF	c+	*Yes*	1.8	+ LD (2)	- LE	+ MB	+ HD	pos.	*L. ivanovii*	P	0	0.00	neg.	12758	4.65	pos.	+ MA	- ME	*L. ivanovii*	+	*L. ivanovii*	P	PA	1	0.00	neg.	13750	4.60	pos.	pos.	P	PA
1398356	Ricotta - spinach ravioli	CF	b+	*Yes*	1.4	+ LC	+ LC	+ HA	+ HC	pos.	*L. welshimeri*	P	0	0.00	neg.	10857	3.96	pos.	+ MA	+ HB	*L. welshimeri*	+	*L. welshimeri*	P	PA	1	0.00	neg.	12035	4.03	pos.	pos.	P	PA
1398357	Custard	CF	c+	*Yes*	1.8	+ LA	+ LA	+ HA	+ HA	pos.	*L. ivanovii*	P	-2	-0.00	neg.	11	0.00	neg.	- ØE	- ØE	/	/	/	A	ND	-1	-0.00	neg.	14	0.00	neg.	neg.	A	ND
1398358	Cheese pie	CF	b+	*Yes*	1.4	+ LA	+ LC	+ HA	+ HB	pos.	*L. welshimeri*	P	1	0.00	neg.	9263	3.38	pos.	+ HB	+ HB	*L. welshimeri*	+	*L. welshimeri*	P	PA	0	0.00	neg.	9608	3.21	pos.	pos.	P	PA
1398359	Tortilla with onions	CF	c+	*Yes*	1.4	+ LB	+ LC	+ HA	+ HB	pos.	*L. welshimeri*	P	3	0.00	neg.	9423	3.44	pos.	+ HA	+ HB	*L. welshimeri*	+	*L. welshimeri*	P	PA	1	0.00	neg.	9813	3.28	pos.	pos.	P	PA
1398362	Pork nems	CF	b+	*Yes*	0.6	+ LB	- LE	+ HA	+ HC	pos.	*L. monocytogenes*	P	0	0.00	neg.	17	0.00	neg.	- LE	- ME	/	/	/	A	ND	3	0.00	neg.	22	0.00	neg.	neg.	A	ND
1398368	Chocolate and coffee "religieuse" pastry	CF	c-	*Yes*	1.8	+ LB	- LE	- ME	- ME	neg.	/	A	4	0.00	neg.	223	0.08	neg.	- MB	- ME	*L. ivanovii*	+	*L. ivanovii*	A (FN)	NA	4	0.00	neg.	211	0.07	pos.	pos.	A (FN)	NA
1398369	Grilled chicken and mayonnaise sandwich	CF	a+	*Yes*	0.6	+ LB	+ MC	+ HA	+ HB	pos.	*L. monocytogenes*	P	8811	2.36	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9183	2.28	pos.	/	/	pos.	pos.	P	PA
1398370	Chicken cheddar hamburger with barbecue sauce	CF	b+	*Yes*	0.6	+ MA	+ LB	+ HA	+ HC	pos.	*L. monocytogenes*	P	8760	2.35	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9427	2.34	pos.	/	/	pos.	pos.	P	PA
1409264	Cocktail bites bacon/cheese	CF	a+	*Yes*	2.8	+ MB	+ LC	+ MA	+ MB	pos.	*L. monocytogenes*	P	8952	2.33	pos.	/	/	pos.	+ MA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9372	2.44	pos.	/	/	pos.	pos.	P	PA
1409265	Sandwich ham chedddar salad	CF	a+	*Yes*	2.4	+ LA	+ LE	+ MA	+ ME	pos.	*L. welshimeri*	P	-2	-0.00	neg.	26	0.00	neg.	- LE	- ME	/	/	/	A	ND	-2	-0.00	neg.	19	0.00	neg.	/	/	/
1409266	Cheese bites with spices and herbs	CF	a+	*Yes*	1.0	+ MA	+ MB	+ MA	+ HB	pos.	*L. monocytogenes*	P	9165	2.39	pos.	/	/	pos.	+ MA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9566	2.49	pos.	/	/	pos.	pos.	P	PA
1409267	Wrap bacon, yoghurt sauce, egg, marinated tomatoes	CF	a+	*Yes*	2.4	+ LA	+ LA	+ MA	+ MA	pos.	*L. innocua*	P	-1	-0.00	neg.	11880	3.97	pos.	+ MC	+ HC	*L. innocua*	+	*L. innocua*	P	PA	-1	-0.00	neg.	12209	4.08	pos.	pos.	P	PA
1409268	Sandwich beef, cheese sauce and cheese	CF	b+	*Yes*	2.8	+ MC	+ MC	+ MC	+ MC	pos.	*L. monocytogenes*	P	9057	2.36	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9460	2.47	pos.	/	/	pos.	pos.	P	PA
1409269	Rillauds (ready-to-eat cooked pork bites)	CF	a+	*Yes*	2.8	+ MA	+ ME	+ MA	+ MB	pos.	*L. monocytogenes*	P	11838	3.09	pos.	/	/	pos.	+ MA	+ MA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	12598	3.29	pos.	/	/	pos.	pos.	P	PA
1409270	Fusili carbonara	CF	b+	*Yes*	1.0	+ MA	+ HA	+ MA	+ MA	pos.	*L. monocytogenes*	P	10936	2.85	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes* *L. ivanovii*	+	*L. monocytogenes* *L. ivanovii*	P	PA	10777	2.81	pos.	/	/	pos.	pos.	P	PA
1409271	Cucumber with cottage cheese and chives	CF	a+	*Yes*	0.8	+ MC	+ MA	+ MA	+ MB	pos.	*L. innocua*	P	10933	2.85	pos.	/	/	pos.	+ MA	+ MC	*L. monocytogenes* *L. innocua*	+	*L. monocytogenes* *L. innocua*	P	PA	8873	2.31	pos.	/	/	pos.	pos.	P	PA
1409274	Beef muzzle à la lyonnaise	CF	a+	*Yes*	2.0	+ LA	+ LA	+ MA	+ MA	pos.	*L. welshimeri*	P	-1	-0.00	neg.	9152	3.05	pos.	+ MA	+ HA	*L. welshimeri*	+	*L. welshimeri*	P	PA	-2	-0.00	neg.	9293	3.10	pos.	pos.	P	PA
1409275	Saveloy salad with vinaigrette	CF	a+	*Yes*	2.0	+ LA	+ LB	+ MA	+ MB	pos.	*L. welshimeri*	P	8449	2.20	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8385	2.18	pos.	/	/	pos.	pos.	P	PA
1420553	Liquid pasteurized whole eggs	CF	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-2	-0.00	neg.	10	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420554	Béchamel sauce	CF	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	12	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420555	Liquid pasteurized egg whites	CF	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	11	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420560	Marinated cooked onions ready-to-eat	CF	a-	*No*	/	- LE	- ØE	- LE	- ØE	/	/	A	-1	-0.00	neg.	11	0.00	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420561	Tomatoes baked in olive oil ready-to-eat	CF	a-	*No*	/	- ØE	- ØE	- LE	- LE	/	/	A	-1	-0.00	neg.	9	0.00	neg.	- ØE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420563	Marinated grilled mushrooms ready-to-eat	CF	a-	*No*	/	- LE	- ØE	- LE	- ØE	/	/	A	-1	-0.00	neg.	12	0.00	neg.	- ME	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420564	Salad tuna, vegetables, egg, rice, vinaigrette	CF	a-	*No*	/	- ØE	- LE	- LE	- ME	/	/	A	-2	-0.00	neg.	10	0.00	neg.	- ME	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420565	Ready-to-reheat vegetal meal with pepper and parsil	CF	b-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	1	0.00	neg.	13	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420570	Soy and wheat vegetal meal	CF	b-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-2	-0.00	neg.	11	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420571	Wheat galettes with feta and olives	CF	b-	*No*	/	- ØE	- LE	- ØE	- ØE	/	/	A	-2	-0.00	neg.	10	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420572	Paella	CF	b-	*No*	/	- ØE	- ØE	- ØE	- LE	/	/	A	-1	-0.00	neg.	15	0.00	neg.	- LE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420573	Salad salmon, pasta, eggs, cottage cheese sauce	CF	a-	*No*	/	- LE	- LE	- LE	- LE	/	/	A	-1	-0.00	neg.	20	0.00	neg.	- ME	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420574	Praliné-flavoured cream pastry	CF	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	18	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420575	Fraisier (strawberry-flavoured cream pastry)	CF	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-2	-0..00	neg.	16	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420577	Egg powder	CF	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-3	-0.00	neg.	10	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420578	Salted egg yolk	CF	c-	*No*	/	- LE	- LE	- ME	- ME	/	/	A	-1	-0.00	neg.	16	0.01	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420579	Salad emmental ham	CF	a-	*No*	/	- LE	- ØE	- LE	- LE	/	/	A	-2	-0.00	neg.	32	0.01	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/

Meat products

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1		Final result											
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.	Final result	
1398360	Spiced cooked chicken wings	MP	b+	*Yes*	3.0	- ØE	- LE	+ HC	+ HC	pos.	*L. monocytogenes*	P	9321	2.50	pos.	/	/	pos.	+ HA	+ MC	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8008	1.99	pos.	/	/	pos.	pos.	P	PA
1398361	Bolognese escalope	MP	b+	*Yes*	3.0	+ LA	+ LA	+ HA	+ HB	pos.	*L. monocytogenes*	P	10528	2.83	pos.	/	/	pos.	+ HA	+ MC	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9323	2.32	pos.	/	/	pos.	pos.	P	PA

Dairy products

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1		Final result											
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.	Final result	
1370083	Sliced cheddar (pasteurized milk)	DP	c+	*Yes*	2.4	+ LA	+ LD	+ HA	+ HB	pos.	*L. monocytogenes*	P	8914	2.15	pos.	/	/	pos.	+ HB	+ HC	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9777	2.36	pos.	/	/	pos.	pos.	P	PA
1370089	Sliced cheddar (pasteurized milk)	DP	c-	*No*	/	- LE	- ME	- ØE	- LE	/	/	A	0	0.00	neg.	14	0.00	neg.	- LE	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1398363	Raw cow milk	DP	c+	*Yes*	2.2	+ LA	+ LC	+ HA	+ HA	pos.	*L. monocytogenes*	P	8706	2.34	pos.	/	/	pos.	+ HA	+ MC	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9112	2.26	pos.	/	/	pos.	pos.	P	PA
1398364	Slice fourme d'Ambert (pasteurized milk)	DP	c+	*Yes*	2.2	+ LA	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	8579	2.30	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9095	2.26	pos.	/	/	pos.	pos.	P	PA
1398365	Ewe soft cheese (pasteurized milk)	DP	c+	*Yes*	1.0	+ LA	+ LC	+ HB	+ HA	pos.	*L. monocytogenes*	P	8248	2.21	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9020	2.24	pos.	/	/	pos.	pos.	P	PA
1398366	Ewe cheese, pressed not-cooked (pasteurized milk)	DP	c+	*Yes*	1.0	+ LA	- LE	+ HA	+ HB	pos.	*L. monocytogenes*	P	10462	2.81	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	7203	1.79	pos.	/	/	pos.	pos.	P	PA
1398367	Cheese product with garlic and herbs (pasteurized milk)	DP	c+	*Yes*	2.2	+ LB	+ LB	+ HA	+ HB	pos.	*L. monocytogenes*	P	9089	2.44	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9037	2.25	pos.	/	/	pos.	pos.	P	PA
1420538	Goat raw milk cheese 1	DP	b+	*Yes*	2.6	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	9631	2.32	pos.	/	/	pos.	+ MA	+ MA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	10072	2.39	pos.	/	/	pos.	pos.	P	PA
1420539	Goat raw milk cheese 2	DP	b+	*Yes*	2.6	+ LA	+ LB	+ MA	+ HB	pos.	*L. monocytogenes*	P	10021	2.49	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9620	2.39	pos.	/	/	pos.	pos.	P	PA

Seafood products

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1		Final result											
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.	Final result	
1398351	Scallop terrine	SP	c+	*Yes*	3.0	+ LA	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	9101	2.44	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9164	2.28	pos.	/	/	pos.	pos.	P	PA
1398352	Minced Alaska pollock with lemon and onion	SP	c+	*Yes*	3.0	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	9014	2.42	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9294	2.31	pos.	/	/	pos.	pos.	P	PA
1398353	Tuna rillettes	SP	c+	*Yes*	2.6	+ LA	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	9233	2.48	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9369	2.33	pos.	/	/	pos.	pos.	P	PA
1398354	Surimi sticks	SP	c+	*Yes*	2.6	+ LA	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	9521	2.55	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9502	2.36	pos.	/	/	pos.	pos.	P	PA
1420558	Cooked crumbled cod	SP	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-4	0.00	neg.	24	0.01	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420559	Fruit eggs	SP	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-4	0.00	neg.	31	0.01	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420566	Salmon preparation with chives	SP	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-3	0.00	neg.	21	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420568	Ready-to-eat cooked tuna slices with tomato	SP	c-	*No*	/	- ØE	- LE	- ØE	- LE	/	/	A	-2	0.00	neg.	33	0.01	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/

Vegetal products

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1		Final result											
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.	Final result	
1372306	Fresh chive	VP	a+	*Yes*	2.4	- ØE	- ØE	- LE	- LE	/	/	A	2569	0.62	pos.	/	/	pos.	+ LB	+ MC	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	3369	0.81	pos.	/	/	pos.	pos.	P	PD
1372308	Mixture of aromatic herbs	VP	c+	*Yes*	1.6	- LE	- LE	+ HA	+ HA	pos.	*L. monocytogenes*	P	7630	1.84	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8260	1.99	pos.	/	/	pos.	pos.	P	PA
1372312	Fresh chive	VP	a-	*No*	/	- ME	- ME	- LE	- LE	/	/	A	0	0.00	neg.	15	0.00	neg.	- ME	- HE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372314	Mixture of aromatic herbs	VP	c-	*No*	/	- HE	- LE	- LE	- LE	/	/	A	1	0.00	neg.	15	0.00	neg.	- ME	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1398372	Frozen vegetables gyoza	VP	c+	*Yes*	0.8	+ LB	- LE	+ MC	- ME	neg.	/	A	2441	0.65	pos.	/	/	pos.	+ HA	- HE	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	2907	0.72	pos.	/	/	pos.	pos.	P	PD
1398373	Frozen puree: carot, sweet potato, pumpkin and potato	VP	c+	*Yes*	0.8	+ LD	+ LD	+ HA	+ HA	pos.	*L. monocytogenes*	P	4106	1.10	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9212	2.29	pos.	/	/	pos.	pos.	P	PA
1398374	Frozen stew: green beans, potatoes, mushrooms, carots	VP	c+	*Yes*	0.8	+ LB	- LE	+ HA	+ HB	pos.	*L. monocytogenes*	P	2633	0.70	pos.	/	/	pos.	+ HA	- ME	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	1748	0.43	pos.	/	/	pos.	pos.	P	PA
1409272	Fruit salad	VP	c-	*Yes*	0.8	- ØE	- ØE	- ØE	- ØE	/	/	A	-2	-0.00	neg.	12	0.00	neg.	- ME	- ØE	/	/	/	A	NA	-2	-0.00	neg.	17	0.00	neg.	/	/	/
1409273	Apple red berries compote with whipped cream	VP	c-	*Yes*	0.8	- ØE	- ØE	- ØE	- ØE	/	/	A	-3	-0.00	neg.	8	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	-3	-0.00	neg.	15	0.00	neg.	/	/	/
1420540	Strawberries	VP	a+	*Yes*	2.8	- ME	- LE	+ MB	+ MC	pos.	*L. monocytogenes*	P	9118	2.26	pos.	/	/	pos.	+ HB	+ MB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8491	2.11	pos.	/	/	pos.	pos.	P	PA
1420541	Fine beans (frozen)	VP	a+	*Yes*	2.8	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	8519	2.11	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8739	2.17	pos.	/	/	pos.	pos.	P	PA

Environmental samples

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1		Final result											
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.	Final result	
1420548	Process water fish plant 1	ES	a+	*Yes*	1.8	+ LA	+ LA	+ MA	+ MA	pos.	*L. monocytogenes*	P	8970	2.22	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8970	2.22	pos.	/	/	pos.	pos.	P	PA
1420549	Process water fish plant 2	ES	a+	*Yes*	1.8	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	9430	2.34	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9430	2.34	pos.	/	/	pos.	pos.	P	PA
1420550	Process water vegetable processing area	ES	a+	*Yes*	2.4	+ LB	+ LC	+ HB	+ HC	pos.	*L. monocytogenes*	P	9734	2.41	pos.	/	/	pos.	+ HB	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9734	2.41	pos.	/	/	pos.	pos.	P	PA
1420551	Process water dairy plant	ES	a+	*Yes*	2.4	+ LA	+ LB	+ HA	+ MB	pos.	*L. monocytogenes*	P	9385	2.33	pos.	/	/	pos.	+ HB	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9385	2.33	pos.	/	/	pos.	pos.	P	PA
1420552	Process water egg processing plant	ES	a+	*Yes*	2.4	+ LA	+ LA	+ MA	+ HA	pos.	*L. monocytogenes*	P	8459	2.10	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8459	2.10	pos.	/	/	pos.	pos.	P	PA
1420580	Residue fish plant	ES	c-	*No*	/	- ØE	- ØE	- LE	- ØE	/	/	A	-1	-0.00	neg.	11	0.00	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420581	Residue vegetable processing area	ES	c-	*No*	/	- LE	- ØE	- ME	- ME	/	/	A	-2	-0.00	neg.	9	0.00	neg.	- ME	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/

Composite foods

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3									
						1/2 Fraser		Fraser		Confirmation			VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1				VIDAS LDUO									
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification	Final result	RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification	Final result		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.	Final result	
1370078	Gambas and scallop marinade with lemon	CF	a-	*Yes*	1.0	- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	15	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1370081	Sweetbread bouchée	CF	b+	*Yes*	0.2	- ØE	- ØE	- ØE	- ØE	/	/	A	8925	2.15	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	9864	2.38	pos.	/	/	pos.	pos.	P	PD
1370082	Goat cheese soufflé	CF	b-	*Yes*	1.2	- ØE	- ØE	- ØE	- ØE	/	/	A	1	0.00	neg.	55	0.01	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1370085	Vegetables lasagna with pesto	CF	b+	*No*	/	+ LB	+ LB	+ HB	+ HB	pos.	*L. monocytogenes*	P	10280	2.61	pos.	/	/	pos.	+ HB	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	13288	3.21	pos.	/	/	pos.	pos.	P	PA
1370086	Rustic white pudding	CF	b+	*No*	/	+ LD (4)	- LE	+ MA	+ HA	pos.	*L. monocytogenes*	P	8949	2.16	pos.	/	/	pos.	+ HB	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	10126	2.45	pos.	/	/	pos.	pos.	P	PA
1370087	Sweetbread bouchée	CF	b-	*No*	/	- LE	- LE	- ØE	- ØE	/	/	A	1	0.00	neg.	13	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1370088	Goat cheese soufflé	CF	b-	*No*	/	- LE	- LE	- ØE	- LE	/	/	A	0	0.00	neg.	13	0.00	neg.	- ØE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372303	Mixed vegetables with mayonnaise	CF	a+	*Yes*	1.8	- LE	- LE	- LE	- LE	/	/	A	9813	2.37	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	9760	2.36	pos.	/	/	pos.	pos.	P	PD
1372304	Chorizo slices	CF	a-	*Yes*	2.4	- LE	- LE	- ØE	- ME	/	/	A	0	0.00	neg.	35	0.01	neg.	- LE	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372305	Coleslaw salad	CF	a+	*Yes*	3.8	+ LB	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	-1	-0.00	neg.	13	0.00	neg.	- ME	- ME	/	/	/	A	ND	0	0.00	neg.	14	0.00	neg.	neg.	A	ND
1372307	Cooked turkey aiguillettes	CF	b+	*Yes*	0.8	- LE	- LE	- ØE	- ØE	/	/	A	1583	0.38	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	997	0.24	pos.	/	/	pos.	pos.	P	PD
1372309	Mixed vegetables with mayonnaise	CF	a-	*No*	/	- LE	- LE	- LE	- LE	/	/	A	0	0.00	neg.	13	0.00	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372311	Coleslaw salad	CF	a-	*No*	/	- LE	- LE	- ØE	- LE	/	/	A	0	0.00	neg.	13	0.00	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372313	Cooked turkey aiguillettes	CF	b-	*No*	/	- ØE	- ØE	- LE	- ØE	/	/	A	0	0.00	neg.	16	0.01	neg.	- ØE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1398355	Chocolate fondant	CF	c-	*(Yes)*	1.8	+ LD (2)	- LE	+ MB	+ HD	neg.	*L. ivanovii*	A	0	0.00	neg.	12758	4.65	pos.	+ MA	- ME	*L. ivanovii*	+	*L. ivanovii*	A	NA	1	0.00	neg.	13750	4.60	pos.	pos.	A	NA
1398356	Ricotta - spinach ravioli	CF	b-	*(Yes)*	1.4	+ LC	+ LC	+ HA	+ HC	neg.	*L. welshimeri*	A	0	0.00	neg.	10857	3.96	pos.	+ MA	+ HB	*L. welshimeri*	+	*L. welshimeri*	A	NA	1	0.00	neg.	12035	4.03	pos.	pos.	A	NA
1398357	Custard	CF	c-	*(Yes)*	1.8	+ LA	+ LA	+ HA	+ HA	neg.	*L. ivanovii*	A	-2	-0.00	neg.	11	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	-1	-0.00	neg.	14	0.00	neg.	neg.	A	NA
1398358	Cheese pie	CF	b-	*(Yes)*	1.4	+ LA	+ LC	+ HA	+ HB	neg.	*L. welshimeri*	A	1	0.00	neg.	9263	3.38	pos.	+ HB	+ HB	*L. welshimeri*	+	*L. welshimeri*	A	NA	0	0.00	neg.	9608	3.21	pos.	pos.	A	NA
1398359	Tortilla with onions	CF	c-	*(Yes)*	1.4	+ LB	+ LC	+ HA	+ HB	neg.	*L. welshimeri*	A	3	0.00	neg.	9423	3.44	pos.	+ HA	+ HB	*L. welshimeri*	+	*L. welshimeri*	A	NA	1	0.00	neg.	9813	3.28	pos.	pos.	A	NA
1398362	Pork nems	CF	b+	*Yes*	0.6	+ LB	- LE	+ HA	+ HC	pos.	*L. monocytogenes*	P	0	0.00	neg.	17	0.00	neg.	- LE	- ME	/	/	/	A	ND	3	0.00	neg.	22	0.00	neg.	neg.	A	ND
1398368	Chocolate and coffee "religieuse" pastry	CF	c-	*Yes*	1.8	+ LB	- LE	- ME	- ME	neg.	/	A	4	0.00	neg.	223	0.08	neg.	- MB	- ME	*L. ivanovii*	+	*L. ivanovii*	A (FN)	NA	4	0.00	neg.	211	0.07	pos.	pos.	A (FN)	NA
1398369	Grilled chicken and mayonnaise sandwich	CF	a+	*Yes*	0.6	+ LB	+ MC	+ HA	+ HB	pos.	*L. monocytogenes*	P	8811	2.36	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9183	2.28	pos.	/	/	pos.	pos.	P	PA
1398370	Chicken cheddar hamburger with barbecue sauce	CF	b+	*Yes*	0.6	+ MA	+ LB	+ HA	+ HC	pos.	*L. monocytogenes*	P	8760	2.35	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9427	2.34	pos.	/	/	pos.	pos.	P	PA
1409264	Cocktail bites bacon/cheese	CF	a+	*Yes*	2.8	+ MB	+ LC	+ MA	+ MB	pos.	*L. monocytogenes*	P	8952	2.33	pos.	/	/	pos.	+ MA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9372	2.44	pos.	/	/	pos.	pos.	P	PA
1409265	Sandwich ham chedddar salad	CF	a-	*(Yes)*	2.4	+ LA	+ LE	+ MA	+ ME	neg.	*L. welshimeri*	A	-2	-0.00	neg.	26	0.00	neg.	- LE	- ME	/	/	/	A	NA	-2	-0.00	neg.	19	0.00	neg.	/	/	/
1409266	Cheese bites with spices and herbs	CF	a+	*Yes*	1.0	+ MA	+ MB	+ MA	+ HB	pos.	*L. monocytogenes*	P	9165	2.39	pos.	/	/	pos.	+ MA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9566	2.49	pos.	/	/	pos.	pos.	P	PA
1409267	Wrap bacon, yoghurt sauce, egg, marinated tomatoes	CF	a-	*(Yes)*	2.4	+ LA	+ LA	+ MA	+ MA	neg.	*L. innocua*	A	-1	-0.00	neg.	11880	3.97	pos.	+ MC	+ HC	*L. innocua*	+	*L. innocua*	A	NA	-1	-0.00	neg.	12209	4.08	pos.	pos.	A	NA
1409268	Sandwich beef, cheese sauce and cheese	CF	b+	*Yes*	2.8	+ MC	+ MC	+ MC	+ MC	pos.	*L. monocytogenes*	P	9057	2.36	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9460	2.47	pos.	/	/	pos.	pos.	P	PA
1409269	Rillauds (ready-to-eat cooked pork bites)	CF	a+	*Yes*	2.8	+ MA	+ ME	+ MA	+ MB	pos.	*L. monocytogenes*	P	11838	3.09	pos.	/	/	pos.	+ MA	+ MA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	12598	3.29	pos.	/	/	pos.	pos.	P	PA
1409270	Fusili carbonara	CF	b+	*Yes*	1.0	+ MA	+ HA	+ MA	+ MA	pos.	*L. monocytogenes*	P	10936	2.85	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes* *L. ivanovii*	+	*L. monocytogenes* *L. ivanovii*	P	PA	10777	2.81	pos.	/	/	pos.	pos.	P	PA
1409271	Cucumber with cottage cheese and chives	CF	a+	*Yes*	0.8	+ MC	+ MA	+ MA	+ MB	neg.	*L. innocua*	A	10933	2.85	pos.	/	/	pos.	+ MA	+ MC	*L. monocytogenes* *L. innocua*	+	*L. monocytogenes* *L. innocua*	P	PD	8873	2.31	pos.	/	/	pos.	pos.	P	PD
1409274	Beef muzzle à la lyonnaise	CF	a-	*(Yes)*	2.0	+ LA	+ LA	+ MA	+ MA	neg.	*L. welshimeri*	A	-1	-0.00	neg.	9152	3.05	pos.	+ MA	+ HA	*L. welshimeri*	+	*L. welshimeri*	A	NA	-2	-0.00	neg.	9293	3.10	pos.	pos.	A	NA
1409275	Saveloy salad with vinaigrette	CF	a+	*Yes*	2.0	+ LA	+ LB	+ MA	+ MB	neg.	*L. welshimeri*	A	8449	2.20	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	8385	2.18	pos.	/	/	pos.	pos.	P	PD
1420542	Salad bulgur, quinoa, cranberries	CF	a+	*Yes*	1.2	+ LB	+ LA	+ MB	+ HA	pos.	*L. monocytogenes*	P	8564	2.12	pos.	/	/	pos.	+ HB	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8528	2.11	pos.	/	/	pos.	pos.	P	PA
1420543	Liquid pasteurized whole eggs	CF	c+	*Yes*	2.2	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	11029	2.74	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	10940	2.71	pos.	/	/	pos.	pos.	P	PA
1420544	Béchamel sauce	CF	c+	*Yes*	2.2	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	8798	2.18	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8394	2.08	pos.	/	/	pos.	pos.	P	PA
1420545	Liquid pasteurized egg whites	CF	c+	*Yes*	2.2	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	8564	2.12	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8460	2.10	pos.	/	/	pos.	pos.	P	PA
1420546	Praliné-flavoured cream pastry	CF	c+	*Yes*	2.4	+ LA	+ LA	+ MA	+ MB	pos.	*L. monocytogenes*	P	8968	2.22	pos.	/	/	pos.	+ MB	+ MB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8709	2.16	pos.	/	/	pos.	pos.	P	PA
1420547	Fraisier (strawberry-flavoured cream pastry)	CF	c+	*Yes*	2.4	+ LA	+ LC	+ HA	+ HB	pos.	*L. monocytogenes*	P	9432	2.34	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8768	2.17	pos.	/	/	pos.	pos.	P	PA
1420560	Marinated cooked onions ready-to-eat	CF	a-	*No*	/	- LE	- ØE	- LE	- ØE	/	/	A	-1	-0.00	neg.	11	0.00	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420561	Tomatoes baked in olive oil ready-to-eat	CF	a-	*No*	/	- ØE	- ØE	- LE	- LE	/	/	A	-1	-0.00	neg.	9	0.00	neg.	- ØE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420564	Salad tuna, vegetables, egg, rice, vinaigrette	CF	a-	*No*	/	- ØE	- LE	- LE	- ME	/	/	A	-2	-0.00	neg.	10	0.00	neg.	- ME	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/

APPENDIX D4

EXTENSION STUDY

SENSITIVITY RAW RESULTS

Study	Type	Code	Sample	Contamination				Reference method ISO 11290-1 #								Identification	Final result	Alternative method VIDAS *Listeria LDUO* 22-26h										Agreement	Alternative method VIDAS *Listeria LDUO* 22-26h - 4°C									Agreement
								Fraser 1/2				Fraser						DLMO			DLIS			Alternative method confirmation			Confirmation according ISO 11290-1	Final result		DLMO			DLIS			Confirmation			Final result	
				Strain	Type	Stress	Level	ALOA		Palcam		ALOA		Palcam				RFV	VT	Test result	RFV	VT	Test result	Palcam	ALOA	Identification w/o purification				RFV	VT	Test result	RFV	VT	Test result	Palcam	AL	Identification		
	a+	1977572	Raw milk cow cheese (Morbier)	/	nc	/	/	BM halo	BM halo	EM	EM	AL halo	AL halo	EM	EM	*L.monocytogenes*	P	0	0.00	NEGATIF	0	0.00	NEGATIF	EM	Ø	/	/	A	ND	2	0.00	NEGATIF	26	0.00	NEGATIF	EM	Ø	/	A	ND
	a+	1977573	Raw milk cow cheese (La ronde)	/	nc	/	/	AM halo	AM halo	EM	EM	AM halo	BM halo	EM	EM	*L.monocytogenes*	P	9508	2,39	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	1009	0.25	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA
	a-	1977818	Raw milk cow cheese (Camembert)	L. innocua QHW317	ac	Seeding	2.6	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	0	0.00	NEGATIF	26	0.00	NEGATIF	Ø	Ø	/	/	A	NA	0	0,00	NEGATIF	39	0,01	NEGATIF	Ø	Ø	/	A	NA
	a+	1977819	Raw milk cow cheese (Comté)	L. innocua QHW317	ac	Seeding	2.6	AL sans halo	AL sans halo	BL	BL	AM sans halo	AM sans halo	BL	BL	*L.innocua*	P	20	0.00	NEGATIF	8797	3.32	POSITIF	AM	AM sans halo	*L.innocua*	*L.innocua*	P	PA	0	0,00	NEGATIF	9429	3,56	POSITIF	BM	AM sans halo	*L. innocua*	P	PA
	a-	1977820	Raw milk goat cheese (Ste Maure de Tourraine)	L. innocua GLE603	ac	Seeding	0.8	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	1	0.00	NEGATIF	108	0.04	NEGATIF	Ø	Ø	/	/	A	NA	2	0,00	NEGATIF	144	0,05	NEGATIF	Ø	Ø	/	A	NA
	a+	1977821	Raw milk cow cheese (Tomme de Savoie)	L. innocua GLE603	ac	Seeding	0.8	AL sans halo	AL sans halo	BL	BL	AM sans halo	AM sans halo	BM	BM	*L.innocua*	P	2	0.00	NEGATIF	10145	3.83	POSITIF	BM	BM sans halo	*L.innocua*	*L.innocua*	P	PA	12	0,00	NEGATIF	6651	2,51	POSITIF	BM	AM sans halo	*L. innocua*	P	PA
	a+	1977822	Raw milk cow cheese (Maroilles)	/	nc	/	/	AM halo	AM halo	BM	BM	AM halo	AM halo	BL	BL	*L.monocytogenes*	P	9807	2.48	POSITIF	/	/	POSITIF	AM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	10365	2,62	POSITIF	/	/	POSITIF	BM	AM halo	*L. monocytogenes*	P	PA
	a+	1977823	Raw milk cow cheese (Tomme)	*L. mono* BMU793	ac	Seeding	2,0	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	8537	2.16	POSITIF	/	/	POSITIF	AM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PD	8586	2,17	POSITIF	/	/	POSITIF	BM	AM halo	*L. monocytogenes*	P	PD
	a+	1977824	Raw milk cow cheese (Abondancee)	*L. mono* BMU793	ac	Seeding	2,0	DL halo	DL halo	DL	DL	AL halo	AL halo	AL	AL	*L.monocytogenes*	P	8189	2.07	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	8757	2,22	POSITIF	/	/	POSITIF	BL	AL halo	*L. monocytogenes*	P	PA
	a+	1977825	Raw milk cow cheese (Brie de Meaux)	*L. mono* BMU793	ac	Seeding	2,0	AL halo	AL halo	DL	DL	AL halo	AL halo	AL	AL	*L.monocytogenes*	P	8884	2.25	POSITIF	/	/	POSITIF	AM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	7852	1,99	POSITIF	/	/	POSITIF	BL	AM halo	*L. monocytogenes*	P	PA
	a+	1977827	Raw milk goat cheese (Chabichou)	*L. mono* BLV059	ac	Seeding	2,2	DL halo	DL halo	EL	EL	CL halo	CL halo	EL	EL	*L.monocytogenes*	P	8807	2.23	POSITIF	/	/	POSITIF	AM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	10745	2,72	POSITIF	/	/	POSITIF	BM	AM halo	*L. monocytogenes*	P	PA
	a+	1977828	Raw milk sheep cheese (Roquefort)	*L. mono* BLV059	ac	Seeding	2,2	DL halo	DL halo	EL	EL	AL halo	AL halo	AL	AL	*L.monocytogenes*	P	8267	2.09	POSITIF	/	/	POSITIF	AM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	8402	2,13	POSITIF	/	/	POSITIF	BM	AM halo	*L. monocytogenes*	P	PA
	a+	2034902	Raw milk cow cheese (Bethmale)	*L.ivanovii GJP629*	ac	Seeding	1.2	EL	DL	EM	EM	AM	CM	CM	CM	*L. ivanovii*	P	9	0,00	NEGATIF	5524	2,29	POSITIF	CM	AM halo	*L. ivanovii*	*L. ivanovii*	P	PA	9	0,00	NEGATIF	5128	2,27	POSITIF	CM	AM halo	*L. ivanovii*	P	PA
	a+	2034903	Raw milk cow cheese (Beaufort)	*L.ivanovii GJP629*	ac	Seeding	1.2	EL	CL	EM	EM	AM	AM	BM	BM	*L. ivanovii*	P	10	0.00	NEGATIF	8764	3.31	POSITIF	BM	AM halo	*L. ivanovii*	*L. ivanovii*	P	PA	10	0.00	NEGATIF	8825	3.38	POSITIF	BM	AM halo	*L. ivanovii*	P	PA
	a-	1977520	Raw milk goat cheese	/	/	/	/	Ø	EL	EM	EM	EL	EL	EL	EL	/	A	625 (11/42/2)	0.16 (0.00/0.01/0.00)	POSITIF (-/-/-)	/ (27/61/20)	/ (0.00/0.002/0.00)	POSITIF (-/-/-)	EL	EM*	*: colonies bleues. BG+. MALDITOF: *B. cereus*	After purification: *B. cereus*	A (FP)	NA (PP)	22	0.00	NEGATIF	31	0.00	NEGATIF	EL	EM	/	A	NA
	a-	1977521	Raw milk cow cheese (Comté)	/	/	/	/	EM	EM	EM	EM	EM	EM	EM	EM	/	A	1	0.00	NEGATIF	20	0.00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977522	Raw milk cow cheese (St Nectaire)	/	/	/	/	Ø	EM	EM	EM	EL	EL	EM	EM	/	A	10	0.00	NEGATIF	33	0.01	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977523	Raw milk cow cheese (Tomme de Savoie)	/	/	/	/	EL	EL	EM	EM	Ø	Ø	EM	EM	/	A	9	0.00	NEGATIF	24	0.00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977530	Raw milk cow cheese (Reblochon de Savoie)	/	/	/	/	EL	EL	EM	EM	Ø	EL	EM	EM	/	A	5	0.00	NEGATIF	26	0.00	NEGATIF	EM	EM	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977531	Raw milk cow cheese (Camembert AOP)	/	/	/	/	Ø	Ø	EM	EM	Ø	Ø	EM	EM	/	A	24	0.00	NEGATIF	48	0.00	NEGATIF	EM	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977532	Raw milk cow cheese (Abondance)	/	/	/	/	Ø	Ø	EM	EM	Ø	EM	EM	EM	/	A	-1	0.00	NEGATIF	21	0.00	NEGATIF	EM	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977533	Raw milk sheep cheese (Roquefort)	/	/	/	/	Ø	EL	EM	EM	EL	EL	EM	EM	/	A	0	0.00	NEGATIF	19	0.00	NEGATIF	EM	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977534	Raw milk goat cheese (Ste Maure)	/	/	/	/	Ø	EL	EL	EL	Ø	EL	EM	EM	/	A	107	0.00	NEGATIF	124	0.00	NEGATIF	EM	EM	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977535	Raw milk cow cheese (Pirudel)	/	/	/	/	EL	EM	EM	EM	Ø	EM	EM	EM	/	A	6	0.00	NEGATIF	22	0.00	NEGATIF	EM	EM	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977574	Raw milk cow cheese (Tomme)	/	/	/	/	Ø	Ø	EM	EM	Ø	EL	EM	EM	/	A	16	0.00	NEGATIF	47	0.01	NEGATIF	EM	Ø	/	/	A	NA	24	0.00	NEGATIF	56	0.001	NEGATIF	EM	Ø	/	A	NA
	a-	1977782	White cheese made from raw milk batch 1	/	nc	/	/	EL	EL	EM	EM	Ø	EM	EM	EM	/	A	48	0,01	NEGATIF	53	0,01	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977783	White cheese made from raw milk batch 2	/	nc	/	/	EL	EL	EM	EM	Ø	EL	EL	EL	/	A	8	0,00	NEGATIF	26	0,00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977784	Raw milk cow cheese (Reblochon)	/	nc	/	/	EL	EL	EM	EM	Ø	EL	EM	EM	/	A	4	0,00	NEGATIF	24	0,00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a+	1977785	Raw milk cow cheese (St Nectaire) batch 1	/	nc	/	/	DM halo	DM halo	EM	EM	AM sans halo	AM sans halo	EM	EM	*L.innocua*	P	5	0,00	NEGATIF	135	0,05	NEGATIF	EM	EM	/	/	A	ND	24	0,00	NEGATIF	72	0,02	NEGATIF	EM	EM	/	A	ND
	a+	1977786	Raw milk cow cheese (St Nectaire) batch 2	/	nc	/	/	BL sans halo	BL sans halo	EM	EM	AM sans halo	AM sans halo	EM	EM	*L.innocua*	P	9	0,00	NEGATIF	3486	1,29	POSITIF	EM	AL sans halo	*L.innocua*	*L.innocua*	P	PA	52	0,01	NEGATIF	644	0,23	POSITIF	EM	AL sans halo	L.innocua	P	PA
	a-	1977787	Raw milk cow cheese (St Nectaire) batch 3	/	nc	/	/	EL	EL	EM	EM	Ø	EL	EM	EM	/	A	11	0,00	NEGATIF	28	0,01	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b+	1977547	Pasteurized cow cheese (Brie)	*L. mono* FKZ497 *L.welshimeri* GLX736	ac	Seeding	1,6/2,2	AL sans halo+halo	AL sans halo+halo	BM	BM	AM sans halo+halo	AM sans halo+halo	AM	AM	*L.monocytogenes* *L.welshimeri*	P	1123	0.28	POSITIF	/	/	POSITIF	CM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	228	0.05	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA
	b+	1977548	Pasteurized sheep cheese (Bleu)	*L.mono* FMJ325	ac	Seeding	1.8	EL	AL halo	EM	EM	AM halo	AM halo	EM	EM	*L.monocytogenes*	P	9958	2.55	POSITIF	/	/	POSITIF	DM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	9298	2.38	POSITIF	/	/	POSITIF	DM	AM halo	*L.monocytogenes*	P	PA
	b+	1977549	Pasteurized cow cheese (Merzer)	*L.mono* FMJ325	ac	Seeding	1.8	Ø	Ø	EM	DM	Ø	BL	EM	EM	*L.monocytogenes*	P	672	0.17	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	627	0.16	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA
	b+	1977550	Pasteurized sheep cheese	*L.mono* FMJ325	ac	Seeding	1.8	Ø	AL halo	EM	EM	AM halo	AM halo	BM	BM	*L.monocytogenes*	P	4370	1.12	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	1411	0.36	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA
	b+	1977551	Pasteurized cow cheese	*L.mono* FMJ325	ac	Seeding	1.8	EM	EM	EM	EM	AM halo	AM halo	EM	EM	*L.monocytogenes*	P	-1	-0.00	NEGATIF	18	0.18	NEGATIF	EM	Ø	/	/	A	ND	1	0.00	NEGATIF	21	0.00	NEGATIF	EM	Ø	/	A	ND
	b+	1978392	Pasteurized cow cheese (Emmental)	L.mono CLM641	ac	Seeding	2.6	BM halo	BM halo	BM	BM	AM halo	AM halo	BM	BM	*L.monocytogenes*	P	8739	2,21	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	8777	2,22	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	P	PA
	b+	1978393	Pasteurized cow cheese (Vieux Pané)	L.mono CLM641	ac	Seeding	2.6	AL halo	AL halo	CL	CL	AM halo	AM halo	BM	BM	*L.monocytogenes*	P	11300	2,86	POSITIF	/	/	POSITIF	BM	AL halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	9517	2,41	POSITIF	/	/	POSITIF	BM	AL halo	*L.monocytogenes*	P	PA
	b-	1978394	Pasteurized cow cheese (Chamois d'or)	L.mono FLD375	ac	Seeding	2.6	EL	EL	EM	EM	Ø	Ø	EM	EM	/	A	12	0,00	NEGATIF	19	0,00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1978395	Pasteurized cow cheese (Tomme)	L.mono FLD375	ac	Seeding	2.6	EM	EM	EM	EM	Ø	EL	Ø	Ø	/	A	-2	-0,00	NEGATIF	11	0,00	NEGATIF	EL	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977512	Pasteurized cow cheese (Merzer)	/	/	/	/	Ø	Ø	EM	EM	Ø	Ø	EM	EM	/	A	-1	-0.00	NEGATIF	18	0.00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977513	Pasteurized cow cheese (Munster)	/	/	/	/	Ø	Ø	EM	EM	Ø	Ø	EM	EM	/	A	19	0.00	NEGATIF	37	0.01	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977514	Pasteurized cow cheese (Le Bleu)	/	/	/	/	EM	EM	EM	EM	Ø	Ø	EM	EM	/	A	3	0.00	NEGATIF	22	0.00	NEGATIF	EM	EM	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977515	Pasteurized cow cheese (Brie)	/	/	/	/	EL	EL	EM	EM	Ø	Ø	EM	EM	/	A	995 (327/33/148)	0,25 (0.08/0.00/0.03)	POSITIF (+/-/-)	/ (//52/159)	/ (//0.01/0.05)	POSITIF (+/-/-)	EM*	EM**	*: colonies Esculine +. MALDITOF: *Enterococcus hirae* **: colonies bleues non caract.. MALDITOF: *Staphylococcus lentus* Transfert Fraser puis iso ALOA: EM	After purification: *Enterococcus hirae* + *Staphylococcus lentus*	A (FP)	NA (PP)	595	0.15	POSITIF	/	/	POSITIF	EM	Ø	/	A (FP)	PD FP alt
	b-	1977516	Pasteurized sheep cheese (Bleu)	/	/	/	/	EL	EL	EM	EM	Ø	EM	EM	EM	/	A	2	0.00	NEGATIF	18	0.00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977517	Pasteurized sheep cheese	/	/	/	/	EL	EL	EM	EM	Ø	Ø	EM	EM	/	A	1	0.00	NEGATIF	17	0.00	NEGATIF	EM	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977518	Pasteurized goat chees	/	/	/	/	EL	EL	EM	EM	Ø	Ø	EM	EM	/	A	0	0.00	NEGATIF	17	0.00	NEGATIF	EM	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977519	Pasteurized goat cheese (Ossau Iraty)	/	/	/	/	EM	EM	EM	EM	EL	EL	EM	EM	/	A	2	0.00	NEGATIF	18	0.00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977536	Pasteurized cow cheese	/	/	/	/	EM	EM	EM	EM	EM	EM	EM	EM	/	A	-2	-0.00	NEGATIF	20	0.00	NEGATIF	EM	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977537	Pasteurized cow cheese with pepper	/	/	/	/	Ø	EM	EM	EM	EL	EL	EM	EM	/	A	6	0.00	NEGATIF	22	0.00	NEGATIF	EM	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b+	1977543	Pasteurized goat cheese	*L.innocua* QBB281	ac	Seeding	2,4	Ø	AL sans halo	EL	EM	Ø	Ø	EM	EM	*L.innocua*	P	11	0.00	NEGATIF	9456	3.44	POSITIF	CM	AM sans halo	*L.innocua*	*L.innocua*	P	PA	53	0.01	NEGATIF	9102	3.32	POSITIF	DM	BM sans halo	*L.innocua*	P	PA
	b+	1977544	Pasteurized goat cheese (Ossau Iraty)	*L.innocua* QBB281	ac	Seeding	2.4	AL sans halo	AL sans halo	EL	EM	AM sans halo	AM sans halo	BM	BM	*L.innocua*	P	-1	-0.00	NEGATIF	3473	1.26	POSITIF	CM	AM sans halo	*L.innocua*	*L.innocua*	P	PA	7	0.00	NEGATIF	9372	3.41	POSITIF	EM	BM sans halo	*L.innocua*	P	PA
	b+	1977546	Pasteurized sheep cheese	*L. mono* FKZ497 *L.welshimeri* GLX736	ac	Seeding	1,6/2,2	CL sans halo	CL sans halo	CM	EM	AM sans halo	AM sans halo	CM	CM	*L.welshimeri*	P	3607	0.93	POSITIF	/	/	POSITIF	CM	AM halo+san	*L.monocytogenes* *L.welshimeri*	*L.monocytogenes* *L.welshimeri*	P	PA	956	0.24	POSITIF	/	/	POSITIF	EM	AM halo+	*L.monocytogenes* *L.welshimeri*	P	PA
	b+	1977552	Pasteurized cow cheese (Emmental)	*L. ivanovii* GQD028	ac	Seeding	2.4	EL	DL	EM	EM	AM	CM	EM	EM	*L. ivanovii*	P	0	0.00	NEGATIF	12300	4.48	POSITIF	EM	AM	*L. ivanovii*	*L. ivanovii*	P	PA	1	0.00	NEGATIF	10962	3.99	POSITIF	EM	AM halo	*L. ivanovii*	P	PA
	b+	1977553	Pasteurized cow cheese (Camembert)	*L. ivanovii* GQD028	ac	Seeding	2.4	EL	DL	EM	EM	AM	BM	EM	EM	*L. ivanovii*	P	54	0.01	NEGATIF	2274	0.82	POSITIF	EM	AM	*L. ivanovii*	*L. ivanovii*	P	PA	55	0.01	NEGATIF	2159	0.78	POSITIF	EM	AM halo	*L. ivanovii*	P	PA
	b-	1977606	Pasteurized cow cheese (Emmental)	/	/	/	/	Ø	EL	EL	EL	/	EM	/	EM	/	A	-1	0.00	NEGATIF	21	0,00	NEGATIF	EM	EM	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977607	Pasteurized cow cheese (Le Paillé)	/	/	/	/	Ø	EL	EL	EL	/	Ø	/	EL	/	A	11	0.00	NEGATIF	28	0,01	NEGATIF	EM	EM	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	c+	1977582	Skimmed milk powder	L.mono JAR249	ac	Spiking	4	EM	EM	EM	EM	Ø	EL	EM	EM	/	A	686	0,17	POSITIF	/	/	POSITIF	EM	BM halo	*L.monocytogenes*	*L.monocytogenes*	P	PD	241	0.1	POSITIF	/	/	POSITIF	EM	BM halo	*L.monocytogenes*	P	PD

Extension study

Study	Type	Code	Sample	Contamination				Reference method ISO 11290-1 #									Alternative method VIDAS *Listeria LDUO* 22-26h											Agreement	Alternative method VIDAS *Listeria LDUO* 22-26h - 4°C										Agreement
								Fraser 1/2				Fraser				Identification	Final result	DLMO			DLIS			Alternative method confirmation			Confirmation according ISO 11290-1	Final result		DLMO			DLIS			Confirmation			Final result	
				Strain	Type	Stress	Level	ALOA		Palcam		ALOA		Palcam				RFV	VT	Test result	RFV	VT	Test result	Palcam	ALOA	Identification w/o purification				RFV	VT	Test result	RFV	VT	Test result	Palcam	AL	Identification		
	c+	1977584	Powdered buttermilk	L.mono LAS822	ac	Spiking	4.4	EM	EM	EM	EM	EL	EL	EL	EL	/	A	6106	1,55	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PD	4193	1,06	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	P	PD
	c+	1977585	Semi-skimmed milk powder	L.mono LAS822	ac	Spiking	4.4	BM halo	BM halo	EM	EM	AM halo	AM halo	BM	BM	*L.monocytogenes*	P	1500	0.38	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	233	0,05	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA
	c+	1977558	Goat milk powder	*L. mono* FLD375	ac	Spiking	4.6	EM	EM	EM	EM	BM halo	BM halo	DM	DM	*L.monocytogenes*	P	6716	1.72	POSITIF	/	/	POSITIF	DM	BM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	1816	0.46	POSITIF	/	/	POSITIF	DM	AM halo	*L.monocytogenes*	P	PA
	c+	1977559	Powdered caseinate	*L. mono* FLD375	ac	Spiking	4.6	Ø	AL halo	EL	AL	AM halo	AM halo	DM	DM	*L.monocytogenes*	P	10400	2.66	POSITIF	/	/	POSITIF	DM	BM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	7314	1.87	POSITIF	/	/	POSITIF	DM	AM halo	*L.monocytogenes*	P	PA
	c+	1978383	Skimmed milk powder	*L.mono* GND673	ac	Spiking	3.8	EL	EL	EL	EL	EL	EL	EM	EM	/	A	3083	0.78	POSITIF	/	/	POSITIF	CM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PD	2866	0.71	POSITIF	/	/	POSITIF	CM	AM halo	*L.monocytogenes*	P	PD
	c+	1978386	Skimmed milk	*L.innocua* QHW317	ac	Spiking	1.6	EL	EL	EL	EL	BM sans halo	BM sans halo	BM	BM	*L.innocua*	P	0	0.00	NEGATIF	10204	3.78	POSITIF	BM	AM sans halo	*L.innocua*	*L.innocua*	P	PA	0	0.00	NEGATIF	10170	3.69	POSITIF	EM	AL sans halo	*L.innocua*	P	PA
	c+	1978387	Organic skimmed milk powder	L.innocua BVG975	ac	Spiking	4.6	DL	DL	EL	EL	BM sans halo	BM sans halo	BM	BM	*L.innocua*	P	0	0.01	NEGATIF	10262	3.80	POSITIF	AM	AM sans halo	*L.innocua*	*L.innocua*	P	PA	0	0.01	NEGATIF	10321	3.81	POSITIF	BM	BM sans halo	*L.innocua*	P	PA
	c+	1977554	Powdered whole milk	*L.innocua* GPQ140	ac	Spiking	4.0	EM	EM	DM	EM	BM sans halo	BM sans halo	DM	DM	*L.innocua*	P	-2	-0.00	NEGATIF	11057	4.03	POSITIF	DM	BM sans halo	*L.innocua*	*L.innocua*	P	PA	-2.0	-0.00	NEGATIF	10830	3.95	POSITIF	BM	BM sans halo	*L.innocua*	P	PA
	c+	1977555	Powdered whey	*L. mono* HBP652 *L.innocua* GPQ140	ac	Spiking	4,8/4,0	Ø	EL	EL	EL	AM sans halo	AM sans halo	DM	DM	*L.innocua*	P	671	0.17	POSITIF	/	/	POSITIF	CM	halo+	*L.innocua* *L.monocytogenes*	*L.innocua* *L.monocytogenes*	P	PA	643	0.16	POSITIF	/	/	POSITIF	AM	halo+	*L.innocua* *L.monocytogenes*	P	PA
	c-	1977577	Whey permeate	*L.mono* GND673	ac	Spiking	4.4	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	-2	-0.00	NEGATIF	16	0.00	NEGATIF	EM	Ø	/	/	A	NA	0	0.00	NEGATIF	17	0.00	NEGATIF	EM	Ø	/	/	/
	c-	1977578	Organic skimmed milk powder	*L.mono* GND673	ac	Spiking	4.4	EL	EL	EL	EL	Ø	EL	EL	EL	/	A	1	0.00	NEGATIF	50	0.01	NEGATIF	EM	EL	/	/	A	NA	1	0.00	NEGATIF	52	0.01	NEGATIF	EM	EL	/	/	/
	c-	1977579	Skimmed milk powder LOT1	*L.welshimeri* GLX736	ac	Spiking	3,2	EL	EL	EM	EM	Ø	EL	EL	EL	/	A	5	0.00	NEGATIF	43	0.01	NEGATIF	EM	EM	/	/	A	NA	0	0.00	NEGATIF	260	0.09	NEGATIF	EM	DL sans halo	*L.welshimeri*	A (FN)	NA
	c+	1977580	Skimmed milk powder LOT2	*L.welshimeri* GLX736	ac	Spiking	3,2	DM sans halo	DM sans halo	EM	EM	Ø	EL	EL	EL	*L.welshimeri*	P	-1	-0.00	NEGATIF	10722	3.72	POSITIF	EM	BM sans halo	*L.welshimeri*	*L.welshimeri*	P	PA	0	0.00	NEGATIF	10942	3.89	POSITIF	EM	AM sans halo	*L.welshimeri*	P	PA
	c-	1977583	Whey permeat	*L.mono* JAR249	ac	Spiking	4	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	-2	-0,00	NEGATIF	20	0,00	NEGATIF	EM	EL	/	/	A	NA	-1	-0,00	NEGATIF	22	0,00	NEGATIF	EM	Ø	/	/	/
	c-	1977732	Powdered whole milk	/	/	/	/	EL	EL	EM	EM	EL	EL	EM	EM	/	A	0	0,00	NEGATIF	38.00	0.01	NEGATIF	EM	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	c-	1977733	Powdered whey	/	/	/	/	Ø	Ø	EM	EM	Ø	Ø	EM	EM	/	A	0	0,00	NEGATIF	19.00	0.00	NEGATIF	EL	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	c-	1977734	Semi-skimmed milk powder batch 1	/	/	/	/	Ø	EL	EL	EL	EL	EL	EM	EM	/	A	0	0,00	NEGATIF	30.00	0.01	NEGATIF	EM	EM	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	c-	1977735	Skimmed milk	/	/	/	/	EL	EL	EM	EM	EL	EL	EM	EM	/	A	0	0,00	NEGATIF	17.00	0.00	NEGATIF	EM	EM	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	c-	1977736	Goat milk powder	/	/	/	/	EL	EL	EM	EM	EL	EL	EM	EM	/	A	3	0,00	NEGATIF	22.00	0.00	NEGATIF	EM	EM	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	c-	1977737	Skimmed milk	/	/	/	/	EL	EL	EM	EM	EL	EL	EM	EM	/	A	0	0,00	NEGATIF	19.00	0.00	NEGATIF	EL	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	c-	1977738	Powdered buttermilk	/	/	/	/	EL	EL	EM	EM	EL	EL	EM	EM	/	A	1	0,00	NEGATIF	20.00	0.00	NEGATIF	EM	EM	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	c-	1977739	Whey permeate	/	/	/	/	Ø	Ø	EL	EL	Ø	Ø	EM	EM	/	A	-1	-0,00	NEGATIF	17.00	0.00	NEGATIF	EL	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	c-	1977740	Organic skimmed milk powder	/	/	/	/	EL	EL	EM	EM	EL	EL	EM	EM	/	A	-1	-0,00	NEGATIF	16.00	0.00	NEGATIF	EM	EM	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	c-	1977741	Semi-skimmed milk powder batch 2	/	/	/	/	EL	EL	EM	EM	EL	EL	EM	EM	/	A	2	0,00	NEGATIF	28.00	0.01	NEGATIF	EM	EM	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/

Study	Type	Code	Sample	Contamination				Reference method ISO 11290-1 #								Alternative method VIDAS *Listeria LDUO* 26-30h											Agreement	Alternative method VIDAS *Listeria LDUO* 26-30h - 4°C										Agreement
								Fraser 1/2				Fraser				Identification	Final result	DLMO			DLS			Confirmation			Confirmation according ISO 11290-1	Final result		DLMO			DLS			Confirmation			Final result	
				Strain	Type	Stress	Level	ALOA		Palcam		ALOA		Palcam				RFV	VT	Test result	RFV	VT	Test result	Palcam	ALOA	Identification				RFV	VT	Test result	RFV	VT	Test result	Palcam	AL	Identification		
	a+	1977560	Baby milk powder 0-6 months	*L.innocua* GRR943 *L.mono* BMU793	ac	Spiking	2,8/3	BM halo + sans	BM halo + sans	DM	DM	AM halo + sans	AM halo + sans	BM	BM	*L.innocua* *L.monocytogenes*	P	869	0,21	POSITIF	/	/	POSITIF	DM	BM halo + sans	*L.monocytogenes* *L. innocua*	*L.monocytogenes* *L. innocua*	P	PA	277	0.06	POSITIF	/	/	POSITIF	DM	BM halo + sans	*L.monocytogenes* *L. innocua*	P	PA
	a+	1977561	Baby milk powder 6-12 months LOT 1	*L.innocua* GRR943 *L.mono* BMU793	ac	Spiking	2,8/3	BM halo + sans	BM halo + sans	DM	DM	AM halo + sans	AM halo + sans	BM	BM	*L.innocua* *L.monocytogenes*	P	104	0,02	NEGATIF	9205	3.27	POSITIF	DM	AM halo + sans	*L.monocytogenes* *L. innocua*	*L.monocytogenes* *L. innocua*	P	PA	20	0	NEGATIF	10042	3.57	POSITIF	DM	AM halo + sans	*L.monocytogenes* *L. innocua*	P	PA
	a+	1977562	Baby milk powder1-3 years LOT 1	*L.innocua* GRR943 *L.mono* BMU793	ac	Spiking	2,8/3	AM halo + sans	BM halo + sans	DM	DM	AM halo + sans	AM halo + sans	DM	DM	*L.innocua* *L.monocytogenes*	P	8637	2,13	POSITIF	/	/	POSITIF	DM	AM halo + sans	*L.innocua* *L.monocytogenes*	*L.monocytogenes* *L. innocua*	P	PA	8522	2,12	POSITIF	/	/	POSITIF	DM	AM halo + sans	*L.innocua* *L.monocytogenes*	P	PA
	a+	1977563	Baby growth milk powder1-3 years	*L.innocua* GLE603 *L.mono* BLV059	ac	Spiking	3,0/4,0	BM halo + sans	BM halo + sans	EM	EM	AM halo + sans	AM halo + sans	BM	BM	*L.monocytogenes* *L. innocua*	P	8438	2,12	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	*L. monocytogenes*	P	PA	8380	2.1	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PA
	a+	1977564	Baby goat milk powder 1- 3 years	*L.innocua* GLE603 *L.mono* BLV059	ac	Spiking	3,0/4,0	BM halo + sans	BM halo + sans	EM	EM	AM halo + sans	AM halo + sans	BM	BM	*L.monocytogenes* *L. innocua*	P	556	0,13	POSITIF	/	/	POSITIF	DM	AM halo + sans	*L.monocytogenes* *L. innocua*	*L.monocytogenes* *L. innocua*	P	PA	1605	0.40	POSITIF	/	/	POSITIF	DM	AM halo + sans	*L.monocytogenes* *L. innocua*	P	PA
	a+	1977567	Baby milk powder thickened formula 6-12 months	*L.mono* BVG975	ac	Spiking	4.0	Ø	Ø	EL	EL	Ø	Ø	Ø	Ø	/	A	8386	2,11	POSITIF	/	/	POSITIF	DM	AM avec halo	*L. monocytogenes*	*L. monocytogenes*	P	PD	8891	2.23	POSITIF	/	/	POSITIF	DM	AM avec halo	*L. monocytogenes*	P	PD
	a+	1977568	Junior baby milk powder + 18 months	*L.mono* BVG975	ac	Spiking	4.0	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	8648	2,17	POSITIF	/	/	POSITIF	BM	AM avec halo	*L. monocytogenes*	*L. monocytogenes*	P	PD	8918	2.24	POSITIF	/	/	POSITIF	BM	AM avec halo	*L. monocytogenes*	P	PD
	a+	1977569	Baby milk powder 6-12 months LOT 2	*L.mono* BVG975	ac	Spiking	4	Ø	DL avec halo	EL	EL	AL avec halo	AL avec halo	DL	DL	*L. monocytogenes*	P	1871	0,47	POSITIF	/	/	POSITIF	BM	AM avec halo	*L. monocytogenes*	*L. monocytogenes*	P	PA	604	0.15	POSITIF	/	/	POSITIF	BM	AM avec halo	*L. monocytogenes*	P	PA
	a+	1977570	Baby milk powder 1-3 years LOT 1	*L.innocua* QHW317	ac	Spiking	4.6	AL sans halo	AL sans halo	EM	EM	AM sans halo	AM sans halo	BM	BM	*L. innocua*	P	-1	-0,00	NEGATIF	9363	3.33	POSITIF	BM	AM sans halo	*L. innocua*	*L. innocua*	P	PA	-1	-0,00	NEGATIF	11868	4.22	POSITIF	BM	AM sans halo	*L. innocua*	P	PA
	a+	1977571	Baby milk powder 1-3 years LOT 2	*L.innocua* QHW317	ac	Spiking	4.6	AL sans halo	AL sans halo	EM	DM	AM sans halo	AM sans halo	BM	BM	*L. innocua*	P	-1	-0,00	NEGATIF	9200	3.27	POSITIF	BM	AM sans halo	*L. innocua*	*L. innocua*	P	PA	-3	-0,01	NEGATIF	9924	3.53	POSITIF	BM	AM sans halo	*L. innocua*	P	PA
	a-	1977566	Baby growth milk powder1-3 years	*L.mono* BVG975	ac	Spiking	4	Ø	Ø	EM	EM	Ø	Ø	EL	EL	/	A	0	0,00	NEGATIF	17	0.00	NEGATIF	EM	Ø	/	/	A	NA	1	0,00	NEGATIF	19	0.00	NEGATIF	EM	Ø	/	/	/
	a-	1977596	Baby milk powder 0-6 months	/	/	/	/	Ø	EL	EL	EL	/	EL	/	EM	/	A	-3	-0,00	NEGATIF	30.00	0.01	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977597	Baby milk powder 6-12 months LOT 1	/	/	/	/	Ø	EL	EL	EL	/	Ø	/	EL	/	A	-2	-0,00	NEGATIF	16.00	0.00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977598	Baby milk powder 1-3 years LOT 1	/	/	/	/	Ø	EL	EL	EL	/	EL	/	EM	/	A	-1	-0,00	NEGATIF	16.00	0.00	NEGATIF	EM	EM	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977599	Baby growth milk powder 1-3 years	/	/	/	/	Ø	EL	EL	EL	/	Ø	/	EL	/	A	0	0,00	NEGATIF	16.00	0.00	NEGATIF	EM	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977600	Baby growth milk powder 1-3 years	/	/	/	/	Ø	EL	EL	EL	/	Ø	/	EL	/	A	-3	-0,00	NEGATIF	35.00	0.01	NEGATIF	EM	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977601	Baby milk powder 1-3 years LOT 2	/	/	/	/	Ø	EL	EL	EL	/	EL	/	EL	/	A	0	0,00	NEGATIF	16.00	0.00	NEGATIF	EM	EM	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977602	Baby milk powder 1-3 years	/	/	/	/	Ø	EL	Ø	EL	/	Ø	/	Ø	/	A	1	0,00	NEGATIF	19.00	0.00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977603	Baby milk powder thickened formula 6-12 months	/	/	/	/	Ø	Ø	Ø	EL	/	Ø	/	EL	/	A	-1	-0,00	NEGATIF	17.00	0.00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977604	Junior baby milk powder + 18 months	/	/	/	/	Ø	Ø	Ø	Ø	/	Ø	/	Ø	/	A	-1	-0,00	NEGATIF	19.00	0.00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977605	Baby milk powder 6-12 months LOT 2	/	/	/	/	Ø	EL	EL	EL	/	Ø	/	EL	/	A	-3	-0,00	NEGATIF	18.00	0.00	NEGATIF	EM	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b+	1977589	Infant milk 1-3 years Lactobacillus reuteri DSM 17938 - 5500000UFC/g	L.mono JAR249	ac	Spiking	4.0	AL halo	AL halo	EL	EL	AM halo	AM halo	BM	BM	*L.monocytogenes*	P	3364	0,85	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	571	0.14	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA
	b+	1977590	Organic infant milk 6-12 months Lactobacillus fermentum hereditum CECT5716 - 1000000UFC/g	L.mono PCA920	ac	Spiking	4.0	AL halo	AL halo	EL	EL	AM halo	AM halo	EM	EM	*L.monocytogenes*	P	1	0	NEGATIF	21	0,00	NEGATIF	EM	Ø	/	/	A	ND	1	0,00	NEGATIF	20	0,00	NEGATIF	EM	Ø	/	A	ND
	b+	1977591	Organic infant milk 1-3 years Bifidobactérium lactis - 21000000 UFC/g	L.mono PCA920	ac	Spiking	4.0	EM	EM	EM	EM	AM halo	AM halo	BM	BM	*L.monocytogenes*	P	7615	1,93	POSITIF	/	/	POSITIF	EM	AL halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	210	0.05	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA
	b+	1977592	Infant milk 0-6 months greedy baby B.Lactis - 4500000 UFC/g	L.mono HBP652	ac	Spiking	4.6	Ø	EL	EL	EL	Ø	EL	EM	EM	/	A	11219	2,84	POSITIF	/	/	POSITIF	AM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PD	5397	1.37	POSITIF	/	/	POSITIF	DM	AM halo	*L.monocytogenes*	P	PD
	b+	1977593	Infant milk 6-12 months Lactobacillus reuteri DSM 17938 - 6100000UFC/g	L.mono HBP652	ac	Spiking	4.6	AL halo	AL halo	EL	EL	AM halo	AM halo	DM	EM	*L.monocytogenes*	P	10060	2,55	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	11166	2.83	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	P	PA
	b+	1977594	Infant milk 6-12 months S.thermophilus - 77000000UFC/g	L.mono HBP652	ac	Spiking	4.6	AL halo	AL halo	EL	EL	Ø	Ø	EM	EM	*L.monocytogenes*	P	7433	1,88	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PA	10543	2.67	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	P	PA
	b+	1977595	Infant milk 6-12 months thickened formula Bifidobactéries - 1600000 UFC/g	L.mono HBP652	ac	Spiking	4.6	Ø	EL	EM	EM	Ø	Ø	EM	EM	/	A	6299	1,59	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PD	1584	0.40	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PD
	b+	1977754	Infant milk 6-12 months thickened formula Bifidobactérium infantis - 4100000 UFC/g	L.ivanovii GQD028	ac	Spiking	4.4	Ø	AL halo	EL	EL	/	AM halo	/	EM	*L.ivanovii*	P	2	0,00	NEGATIF	6932	2.56	POSITIF	EM	AM halo	*L.ivanovii*	*L.ivanovii*	P	PA	-1	-0,00	NEGATIF	5827	2,15	POSITIF	EM	AM halo	*L.ivanovii*	P	PA
	b+	1977756	Organic infant milk 6-12 months Lactobacillus fermentum hereditum CECT5716 - 1000000UFC/g	L.ivanovii GQD028	ac	Spiking	4.4	Ø	AL halo	EL	EL	/	AM halo	/	EM	*L.ivanovii*	P	1	0,00	NEGATIF	21	0.00	NEGATIF	EM	Ø	/	/	A	ND	1	0,00	NEGATIF	25	0,00	NEGATIF	EM	Ø	/	A	ND
	b+	1977760	Infant milk 6-12 months S.thermophilus - 77000000UFC/g	L.mono GND673	ac	Spiking	2.6	EL	EL	EL	EL	/	Ø	/	EL	/	A	8153	2,06	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PD	11251	2,85	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PD
	b+	1977761	Infant milk 6-12 months thickened formula Bifidobactéries - 1600000 UFC/g	L.mono GND673	ac	Spiking	2.6	Ø	Ø	EL	EL	/	Ø	/	EL	/	A	9400	2,38	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	*L.monocytogenes*	P	PD	9317	2,36	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PD
	b+	1978396	Infant milk 6-12 months thickened formula *Bifidobactérium infantis* - 3.4x10^6 UFC/g	*L.innocua* GPQ140	ac	Spiking	5	Ø	Ø	Ø	EL	Ø	AM sans halo	Ø	AM	*L.innocua*	P	1	0.00	NEGATIF	9615	3.56	POSITIF	BM	AM sans halo	*L.innocua*	*L.innocua*	P	PA	1	0.00	NEGATIF	9215	3.46	POSITIF	BM	AM sans halo	*L.innocua*	P	PA
	b+	1978397	Infant milk 1-3 years *Lactobacillus reuteri* DSM 17938 - 5.4x10^6	*L.innocua* GPQ140	ac	Spiking	5	Ø	Ø	EM	EM	Ø	AM sans halo	EM	AM	*L.innocua*	P	0	0.00	NEGATIF	9150	3.39	POSITIF	AM	AM sans halo	*L.innocua*	*L.innocua*	P	PA	0	0.00	NEGATIF	9167	3.40	POSITIF	AM	AM sans halo	*L.innocua*	P	PA
	b+	1978398	Infant milk 1-3 years *Lactobacillus reuteri* DSM 17938 - 1.1x10^7	*L.innocua* GPQ140	ac	Spiking	5	Ø	Ø	EM	EM	Ø	AL sans halo	AL	AL	*L.innocua*	P	2	0,00	NEGATIF	6932	2.56	POSITIF	AM	AM sans halo	*L.innocua*	*L.innocua*	P	PA	2	0,00	NEGATIF	6922	2.54	POSITIF	AM	AM sans halo	*L.innocua*	P	PA
	b-	1977586	Infant milk 0-6 months thickened formula B.Lactis - 4700000 UFC/g	L.mono JAR249	ac	Spiking	4.0	EL	EL	EM	EM	EL	EL	EM	EM	/	A	-1	-0,00	NEGATIF	47	0,01	NEGATIF	EM	EL	/	/	A	NA	0	0,00	NEGATIF	54.00	0,02	NEGATIF	EL	Ø	/	/	/
	b-	1977587	Infant milk 0-6 months (breastfeeding relay) Lactobacillus reuteri DSM 17938 - 400000UFC/g	L.mono LAS822	ac	Spiking	4.4	Ø	Ø	EL	EL	Ø	Ø	EM	EM	/	A	-2	-0,00	NEGATIF	18	0,00	NEGATIF	EM	Ø	/	/	A	NA	-1	-0,00	NEGATIF	16.00	0,00	NEGATIF	EL	Ø	/	/	/
	b-	1977588	Infant milk 6-12 months thickened formula Bifidobactérium infantis - 4100000 UFC/g	L.mono LAS822	ac	Spiking	4.4	Ø	Ø	EL	EL	Ø	Ø	EM	EM	/	A	4	0	NEGATIF	23	0	NEGATIF	EM	EL	/	/	A	NA	6	0,00	NEGATIF	28.00	0,01	NEGATIF	EL	Ø	/	/	/
	b-	1977752	Infant milk 0-6 months thickened formula B.Lactis - 4700000 UFC/g	L.innocua QB8281	ac	Spiking	4.4	Ø	Ø	Ø	Ø	/	Ø	/	EL	/	A	0	0,00	NEGATIF	19	0.00	NEGATIF	EL	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977753	Infant milk 0-6 months (breastfeeding relay) Lactobacillus reuteri DSM 17938 - 400000UFC/g	L.welshimeri GLX736	ac	Spiking	2.8	Ø	Ø	Ø	Ø	/	Ø	/	EL	/	A	1	0,00	NEGATIF	22	0.00	NEGATIF	EL	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977755	Infant milk 1-3 years Lactobacillus reuteri DSM 17938 - 5500000UFC/g	L.innocua QB8281	ac	Spiking	4.4	EL	EL	EL	EL	/	EL	/	EL	/	A	3	0,00	NEGATIF	22	0.00	NEGATIF	EL	Ø	/	/	A	NA	2	0,00	NEGATIF	19	0,00	NEGATIF	EL	Ø	/	A	NA
	b-	1977757	Organic infant milk 1-3 years Bifidobactérium lactis - 21000000 UFC/g	L.mono CLM641	ac	Spiking	3.0	BL sans halo	BL sans halo	EL	EL	/	EL	/	EL	/	A	0	0,00	NEGATIF	17	0.00	NEGATIF	EL	Ø	/	/	A	NA	-1	-0,00	NEGATIF	17	0,00	NEGATIF	EL	Ø	/	A	NA
	b-	1977758	Infant milk 0-6 months greedy baby B.Lactis - 4500000 UFC/g	L.mono CLM641	ac	Spiking	3.0	Ø	Ø	Ø	Ø	/	Ø	/	Ø	/	A	2	0,00	NEGATIF	21	0.00	NEGATIF	Ø	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977759	Infant milk 6-12 months Lactobacillus reuteri DSM 17938 - 6100000UFC/g	L.mono CLM641	ac	Spiking	3.0	EL	EL	EL	EL	/	Ø	/	EL	/	A	0	0,00	NEGATIF	34	0.01	NEGATIF	EL	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977762	Infant milk 0-6 months thickened formula B.Lactis - 4700000 UFC/g	/	/	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	-1	-0,00	NEGATIF	30	0.01	NEGATIF	Ø	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977763	Infant milk 0-6 months (breastfeeding relay) Lactobacillus reuteri DSM 17938 - 400000UFC/g	/	/	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	-2	-0,00	NEGATIF	15	0.00	NEGATIF	Ø	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977764	Infant milk 6-12 months thickened formula Bifidobactérium infantis - 4100000 UFC/g	/	/	/	/	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	1	0.00	NEGATIF	17	0.00	NEGATIF	EL	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977765	Infant milk 1-3 years Lactobacillus reuteri DSM 17938 - 5500000UFC/g	/	/	/	/	EL	EL	EL	EL	Ø	Ø	Ø	Ø	/	A	1	0.00	NEGATIF	49	0.01	NEGATIF	Ø	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977766	Organic infant milk 6-12 months Lactobacillus fermentum hereditum CECT5716 - 1000000UFC/g	/	/	/	/	Ø	Ø	Ø	Ø	Ø	Ø	EL	EL	/	A	2	0.00	NEGATIF	22	0.00	NEGATIF	EL	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977767	Organic infant milk 1-3 years Bifidobactérium lactis - 21000000 UFC/g	/	/	/	/	EL	EL	EM	EM	EL	EL	EL	EL	/	A	0	0.00	NEGATIF	15	0.00	NEGATIF	EL	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977768	Infant milk 0-6 months greedy baby B.Lactis - 4500000 UFC/g	/	/	/	/	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	2	0.00	NEGATIF	21	0.00	NEGATIF	EL	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977769	Infant milk 6-12 months Lactobacillus reuteri DSM 17938 - 6100000UFC/g	/	/	/	/	Ø	Ø	EL	EL	Ø	Ø	Ø	Ø	/	A	1	0.00	NEGATIF	21	0.00	NEGATIF	Ø	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/

Extension study

Study	Type	Code	Sample	Contamination				Reference method ISO 11290-1 #									Alternative method VIDAS *Listeria LDUO* 26-30h												Agreement	Alternative method VIDAS *Listeria LDUO* 26-30h - 4°C										Agreement
								Fraser 1/2				Fraser				Identification	Final result	DLMO			DLIS			Confirmation			Confirmation according ISO 11290-1	Final result		DLMO			DLIS			Confirmation			Final result	
				Strain	Type	Stress	Level	ALOA		Palcam		ALOA		Palcam				RFV	VT	Test result	RFV	VT	Test result	Palcam	ALOA	Identification				RFV	VT	Test result	RFV	VT	Test result	Palcam	AL	Identification		
	b-	1977770	Infant milk 6-12 months S.thermophilus - 550000UFC/g	/	/	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	1	0.00	NEGATIF	21	0.00	NEGATIF	Ø	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/	
	b-	1977771	Organic infant milk 1-3 years Lactobacillus fermentum hereditum CECT5716 - 5800000 UFC/g	/	/	/	/	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	-1	-0,00	NEGATIF	19	0.00	NEGATIF	EL	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/	
	c+	1977742	Infant cereal quinoa banana plum B. lactis 1.1 10^6 CFU/g	L.mono RCJ280	ac	Spiking	4.0	AL halo	AL halo	BM	BM	AM halo	AM halo	BM	BM	*L. monocytogenes*	P	8941	2.26	POSITIF	/	/	POSITIF	BM	AM halo	*L. monocytogenes*	*L. monocytogenes*	P	PA	8370	2,12	POSITIF	/	/	POSITIF	BM	AM halo	*L. monocytogenes*	P	PA
	c+	1977743	Infant cereals with honey B. lactis 3.4 10^6 CFU/g	L.mono RCJ280	ac	Spiking	4.0	AL halo	AL halo	BM	BM	AM halo	AM halo	BM	BM	*L. monocytogenes*	P	9040	2.29	POSITIF	/	/	POSITIF	BM	AM halo	*L. monocytogenes*	*L. monocytogenes*	P	PA	8407	2,13	POSITIF	/	/	POSITIF	BM	AM halo	*L. monocytogenes*	P	PA
	c+	1977744	Biscuit flavored infant cereals B. lactis 7 10^6 CFU/g	L.mono RCJ280	ac	Spiking	4.0	AL halo	AL halo	EL	EL	AM halo	AM halo	EM	EM	*L. monocytogenes*	P	10818	2.74	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	*L. monocytogenes*	P	PA	8804	2,23	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PA
	c+	1977745	Infant cereals with 5 cereals B. lactis 5 10^6 CFU/g	L.mono RCJ280	ac	Spiking	4.0	AL halo	AL halo	EM	EM	AM halo	AM halo	EM	EM	*L. monocytogenes*	P	9033	2.29	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	*L. monocytogenes*	P	PA	8325	2,11	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PA
	c+	1977746	Whole oat and wheat infant cereals B. lactis 6.8 10^6 CFU/g	L.mono BNX114	ac	Spiking	3.4	AL halo	AL halo	EL	EL	AM halo	AM halo	EM	EM	*L. monocytogenes*	P	1	0.00	NEGATIF	24	0,00	NEGATIF	EL	Ø	/	/	A	ND	1	0,00	NEGATIF	30	0,01	NEGATIF	EL	Ø	/	A	ND
	c+	1977747	Infant multi-cereals with exotic fruits	L.mono BNX114	ac	Spiking	3.4	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	9017	2.28	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	*L. monocytogenes*	P	PD	8258	2,09	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PD
	c+	1977748	Brioche flavored Infant cereals	L.mono RCJ280	ac	Spiking	4.0	AL halo	AL halo	EM	EM	AM halo	AM halo	EM	EM	*L. monocytogenes*	P	8291	2.10	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	*L. monocytogenes*	P	PA	8971	2,27	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PA
	c-	1977749	Infant vanilla cereals	L.mono LAS822	ac	Spiking	2.8	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	-1	-0,00	NEGATIF	16	0,00	NEGATIF	EL	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c+	1977750	Infant chocolate cereals	L.mono LAS822	ac	Spiking	2.8	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	9269	2.35	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	*L. monocytogenes*	P	PD	9080	2,30	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PD
	c+	1977751	Infant caramel cereals	L.mono JAR249	ac	Spiking	2.6	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	8338	2.11	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	*L. monocytogenes*	P	PD	8856	2,24	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PD
	c-	1977772	Infant cereal quinoa banana plum	L.innocua QBB281	ac	Spiking	4.2	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	-1	-0,00	NEGATIF	16	0.00	NEGATIF	EL	Ø	/	/	A	NA	/	/	/	/	/	/	EL	Ø	/	A	NA
	c+	1977773	Infant cereals with honey	L.innocua QBB281	ac	Spiking	4.2	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	0	0.00	NEGATIF	9150	3.39	POSITIF	EL	AM sans halo	*L.innocua*	*L.innocua*	P	PD	0	0,00	NEGATIF	8942	3,31	POSITIF	EL	AM sans halo	*L.innocua*	P	PD
	c+	1977774	Biscuit flavored infant cereals	L.mono PCA920	ac	Spiking	5.0	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	8364	2.12	POSITIF	/	/	POSITIF	EL	AM halo	*L. monocytogenes*	*L. monocytogenes*	P	PD	8096	2,05	POSITIF	/	/	POSITIF	EL	AM halo	*L. monocytogenes*	P	PD
	c+	1977775	Infant cereals with 5 cereals	L.mono PCA920	ac	Spiking	5.0	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	8378	2.12	POSITIF	/	/	POSITIF	EL	AM halo	*L. monocytogenes*	*L. monocytogenes*	P	PD	79997	2,03	POSITIF	/	/	POSITIF	EL	AM halo	*L. monocytogenes*	P	PD
	c+	1977776	Whole oat and wheat infant cereals	L.ivanovii GQD028	ac	Spiking	4.8	AM halo	AM halo	EM	EM	AM halo	AM halo	EM	EM	*L.ivanovii*	P	-1	-0,00	NEGATIF	9946	3.68	POSITIF	EM	AM halo	*L.ivanovii*	*L.ivanovii*	P	PA	-2	-0,00	NEGATIF	9718	3,60	POSITIF	EM	AM halo	*L.ivanovii*	P	PA
	c+	1977777	Infant multi-cereals with exotic fruits	L.ivanovii GQD028	ac	Spiking	4.8	AL halo	AL halo	EM	EM	AM halo	AM halo	EM	EM	*L.ivanovii*	P	1	0.00	NEGATIF	9615	3.56	POSITIF	EM	AM halo	*L.ivanovii*	*L.ivanovii*	P	PA	0	0,00	NEGATIF	9540	3,53	POSITIF	EM	AM halo	*L.ivanovii*	P	PA
	c-	1977778	Brioche flavored Infant cereals	L.mono CLM641	ac	Spiking	4.0	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	0	0.00	NEGATIF	18	0.00	NEGATIF	Ø	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/	
	c-	1977779	Infant vanilla cereals	L.mono CLM641	ac	Spiking	4.0	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	0	0.00	NEGATIF	18	0.00	NEGATIF	EL	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/	
	c+	1977780	Infant chocolate cereals	L.mono GND673	ac	Spiking	5.0	AM halo	AM halo	EM	EM	AM halo	AM halo	EM	EM	*L. monocytogenes*	P	8495	2.15	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	*L. monocytogenes*	P	PA	8122	2,06	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PA
	c+	1977781	Infant caramel cereals	L.mono GND673	ac	Spiking	5.0	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	8486	2.15	POSITIF	/	/	POSITIF	Ø	AM halo	*L. monocytogenes*	*L. monocytogenes*	P	PD	8333	2,11	POSITIF	/	/	POSITIF	Ø	AM halo	*L. monocytogenes*	P	PD
	c-	1977524	Infant cereal quinoa banana plum B. lactis 1.1 10^6 CFU/g	/	/	/	/	EL	EL	EL	EL	Ø	Ø	Ø	Ø	/	A	-2	-0,00	NEGATIF	16	0.00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/	
	c-	1977525	Infant cereals with honey B. lactis 3.4 10^6 CFU/g	/	/	/	/	EL	EL	EL	EL	Ø	Ø	EM	EM	/	A	3	0,00	NEGATIF	18	0.00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/	
	c-	1977526	Biscuit flavored infant cereals B. lactis 7 10^6 CFU/g	/	/	/	/	EL	EL	EL	EL	Ø	Ø	EL	EL	/	A	-1	-0,00	NEGATIF	16	0.00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/	
	c-	1977527	Infant multi-cereals with exotic fruits	/	/	/	/	EL	EL	EL	EL	Ø	Ø	Ø	Ø	/	A	-2	-0,00	NEGATIF	17	0.00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/	
	c-	1977528	Infant cereals with 5 cereals B. lactis 5 10^6 CFU/g	/	/	/	/	EL	EL	EM	EM	Ø	Ø	EM	EM	/	A	133	0,03	NEGATIF	57	0.02	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/	
	c-	1977529	Whole oat and wheat infant cereals B. lactis 6.8 10^6 CFU/g	/	/	/	/	EL	EL	EL	EL	EL	EL	EM	EM	/	A	12	0,00	NEGATIF	64	0.02	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/	
	c-	1977538	Brioche flavored Infant cereals	/	/	/	/	Ø	Ø	EL	EL	/	Ø	/	EM	/	A	-1	-0,00	NEGATIF	17	0.00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/	
	c-	1977539	Infant vanilla cereals	/	/	/	/	Ø	Ø	EL	EL	/	Ø	/	EM	/	A	31	0,00	NEGATIF	27	0.00	NEGATIF	EM	EL	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/	
	c-	1977540	Infant chocolate cereals	/	/	/	/	EL	EL	EL	EL	/	Ø	/	Ø	/	A	-1	-0,00	NEGATIF	14	0.00	NEGATIF	Ø	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/	
	c-	1977541	Infant caramel cereals	/	/	/	/	EL	EL	EL	EL	/	Ø	/	EM	/	A	2	0,00	NEGATIF	16	0.00	NEGATIF	EM	Ø	/	/	A	NA	/	/	/	/	/	/	/	/	/	/	/	

Study	Type	Code	Sample	Contamination				Reference method ISO 11290-1 #									Alternative method VIDAS *Listeria LDUO* 22-26h											Agreement	Alternative method VIDAS *Listeria LDUO* 22-26h - 4°C										Agreement
								Fraser 1/2				Fraser				Identification	Final result	DLMO			DUS			Confirmation			Final result			DLMO			DUS			Confirmation			Final result	
				Strain	Type	Stress	Level	ALOA		Palcam		ALOA		Palcam				RFV	VT	Test result	RFV	VT	Test result	Palcam	ALOA	Identification				RFV	VT	Test result	RFV	VT	Test result	Palcam	AL	Identification		
Extension study	a+	1977572	Raw milk cow cheese (Morbier)	/	nc	/	/	BM halo	BM halo	EM	EM	AL halo	AL halo	EM	EM	*L.monocytogenes*	P	0	0.00	NEGATIF	0	0.00	NEGATIF	EM	Ø	/	A	ND	ND	2	0.00	NEGATIF	26	0.00	NEGATIF	EM	Ø	/	A	ND
	a+	1977573	Raw milk cow cheese (La ronde)	/	nc	/	/	AM halo	AM halo	EM	EM	AM halo	BM halo	EM	EM	*L.monocytogenes*	P	9508	2,39	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA	PA	1009	0.25	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA
	a-	1977818	Raw milk cow cheese (Camembert)	L. innocua QHW317	ac	Seeding	2.6	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	0	0.00	NEGATIF	26	0.00	NEGATIF	Ø	Ø	/	A	NA	NA	0	0,00	NEGATIF	39	0,01	NEGATIF	Ø	Ø	/	A	NA
	a-	1977819	Raw milk cow cheese (Comté)	L. innocua QHW317	ac	Seeding	2.6	AL sans halo	AL sans halo	BL	BL	AM sans halo	AM sans halo	BL	BL	*L.innocua*	A	20	0.00	NEGATIF	8797	3.32	POSITIF	AM	AM sans halo	*L.innocua*	A	NA	NA	0	0,00	NEGATIF	9429	3,56	POSITIF	BM	AM sans halo	*L. innocua*	A	NA
	a-	1977820	Raw milk goat cheese (Ste Maure de Tourraine)	L. innocua GLE603	ac	Seeding	0.8	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	1	0.00	NEGATIF	108	0.04	NEGATIF	Ø	Ø	/	A	NA	NA	2	0,00	NEGATIF	144	0,05	NEGATIF	Ø	Ø	/	A	NA
	a-	1977821	Raw milk cow cheese (Tomme de Savoie)	L. innocua GLE603	ac	Seeding	0.8	AL sans halo	AL sans halo	BL	BL	AM sans halo	AM sans halo	BM	BM	*L.innocua*	A	2	0.00	NEGATIF	10145	3.83	POSITIF	BM	BM sans halo	*L.innocua*	A	NA	NA	12	0,00	NEGATIF	6651	2,51	POSITIF	BM	AM sans halo	*L. innocua*	A	NA
	a+	1977822	Raw milk cow cheese (Maroilles)	/	nc	/	/	AM halo	AM halo	BM	BM	AM halo	AM halo	BL	BL	*L.monocytogenes*	P	9807	2.48	POSITIF	/	/	POSITIF	AM	AM halo	*L.monocytogenes*	P	PA	PA	10365	2,62	POSITIF	/	/	POSITIF	BM	AM halo	*L. monocytogenes*	P	PA
	a+	1977823	Raw milk cow cheese (Tomme)	*L. mono* BMU793	ac	Seeding	2,0	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	8537	2.16	POSITIF	/	/	POSITIF	AM	AM halo	*L.monocytogenes*	P	PD	PD	8586	2,17	POSITIF	/	/	POSITIF	BM	AM halo	*L. monocytogenes*	P	PD
	a+	1977824	Raw milk cow cheese (Abondancee)	*L. mono* BMU793	ac	Seeding	2,0	DL halo	DL halo	DL	DL	AL halo	AL halo	AL	AL	*L.monocytogenes*	P	8189	2.07	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	P	PA	PA	8757	2,22	POSITIF	/	/	POSITIF	BL	AL halo	*L. monocytogenes*	P	PA
	a+	1977825	Raw milk cow cheese (Brie de Meaux)	*L. mono* BMU793	ac	Seeding	2,0	AL halo	AL halo	DL	DL	AL halo	AL halo	AL	AL	*L.monocytogenes*	P	8884	2.25	POSITIF	/	/	POSITIF	AM	AM halo	*L.monocytogenes*	P	PA	PA	7852	1,99	POSITIF	/	/	POSITIF	BL	AM halo	*L. monocytogenes*	P	PA
	a+	1977827	Raw milk goat cheese (Chabichou)	*L. mono* BLV059	ac	Seeding	2,2	DL halo	DL halo	EL	EL	CL halo	CL halo	EL	EL	*L.monocytogenes*	P	8807	2.23	POSITIF	/	/	POSITIF	AM	AM halo	*L.monocytogenes*	P	PA	PA	10745	2,72	POSITIF	/	/	POSITIF	BM	AM halo	*L. monocytogenes*	P	PA
	a+	1977828	Raw milk sheep cheese (Roquefort)	*L. mono* BLV059	ac	Seeding	2,2	DL halo	DL halo	EL	EL	AL halo	AL halo	AL	AL	*L.monocytogenes*	P	8267	2.09	POSITIF	/	/	POSITIF	AM	AM halo	*L.monocytogenes*	P	PA	PA	8402	2,13	POSITIF	/	/	POSITIF	BM	AM halo	*L. monocytogenes*	P	PA
	a-	2034902	Raw milk cow cheese (Bethmale)	*L.ivanovii GJP629*	ac	Seeding	1.2	EL	DL	EM	EM	AM	CM	CM	CM	*L. ivanovii*	A	9	0,00	NEGATIF	5524	2,29	POSITIF	CM	AM halo	*L. ivanovii*	A	NA	NA	9	0,00	NEGATIF	5128	2,27	POSITIF	CM	AM halo	*L. ivanovii*	A	NA
	a-	2034903	Raw milk cow cheese (Beaufort)	*L.ivanovii GJP629*	ac	Seeding	1.2	EL	CL	EM	EM	AM	AM	BM	BM	*L. ivanovii*	A	10	0.00	NEGATIF	8764	3.31	POSITIF	BM	AM halo	*L. ivanovii*	A	NA	NA	10	0.00	NEGATIF	8825	3.38	POSITIF	BM	AM halo	*L. ivanovii*	A	NA
	a-	1977520	Raw milk goat cheese	/	/	/	/	Ø	EL	EM	EM	EL	EL	EL	EL	/	A	625 (11/42/2)	0.16 (0.00/0.01/0.00)	POSITIF (-/-/-)	/ (27/61/20)	/ (0.00/0.002/0.00)	POSITIF (-/-/-)	EL	EM*	*: colonies bleues. BG+. MALDITOF: *B. cereus* Transfert FRASER puis iso ALOA: EM	A (FP)	NA (PP)	NA (PP)	22	0.00	NEGATIF	31	0.00	NEGATIF	EL	EM	/	A	NA
	a-	1977521	Raw milk cow cheese (Comté)	/	/	/	/	EM	EM	EM	EM	EM	EM	EM	EM	/	A	1	0.00	NEGATIF	20	0.00	NEGATIF	EM	Ø	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977522	Raw milk cow cheese (St Nectaire)	/	/	/	/	Ø	EM	EM	EM	EL	EL	EM	EM	/	A	10	0.00	NEGATIF	33	0.01	NEGATIF	EM	Ø	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977523	Raw milk cow cheese (Tomme de Savoie)	/	/	/	/	EL	EL	EM	EM	Ø	Ø	EM	EM	/	A	9	0.00	NEGATIF	24	0.00	NEGATIF	EM	Ø	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977530	Raw milk cow cheese (Reblochon de Savoie)	/	/	/	/	EL	EL	EM	EM	Ø	EL	EM	EM	/	A	5	0.00	NEGATIF	26	0.00	NEGATIF	EM	EM	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977531	Raw milk cow cheese (Camembert AOP)	/	/	/	/	Ø	Ø	EM	EM	Ø	Ø	EM	EM	/	A	24	0.00	NEGATIF	48	0.00	NEGATIF	EM	EL	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977532	Raw milk cow cheese (Abondance)	/	/	/	/	Ø	Ø	EM	EM	Ø	EM	EM	EM	/	A	-1	0.00	NEGATIF	21	0.00	NEGATIF	EM	EL	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977533	Raw milk sheep cheese (Roquefort)	/	/	/	/	Ø	EL	EM	EM	EL	EL	EM	EM	/	A	0	0.00	NEGATIF	19	0.00	NEGATIF	EM	EL	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977534	Raw milk goat cheese (Ste Maure)	/	/	/	/	Ø	EL	EL	EL	Ø	EL	EM	EM	/	A	107	0.00	NEGATIF	124	0.00	NEGATIF	EM	EM	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977535	Raw milk cow cheese (Pirudel)	/	/	/	/	EL	EM	EM	EM	Ø	EM	EM	EM	/	A	6	0.00	NEGATIF	22	0.00	NEGATIF	EM	EM	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977574	Raw milk cow cheese (Tomme)	/	/	/	/	Ø	Ø	EM	EM	Ø	EL	EM	EM	/	A	16	0.00	NEGATIF	47	0.01	NEGATIF	EM	Ø	/	A	NA	NA	24	0.00	NEGATIF	56	0.001	NEGATIF	EM	Ø	/	A	NA
	a-	1977782	White cheese made from raw milk batch 1	/	/	/	/	EL	EL	EM	EM	Ø	EM	EM	EM	/	A	48	0,01	NEGATIF	53	0,01	NEGATIF	EM	Ø	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977783	White cheese made from raw milk batch 2	/	/	/	/	EL	EL	EM	EM	Ø	EL	EL	EL	/	A	8	0,00	NEGATIF	26	0,00	NEGATIF	EM	Ø	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977784	Raw milk cow cheese (Reblochon)	/	/	/	/	EL	EL	EM	EM	Ø	EL	EM	EM	/	A	4	0,00	NEGATIF	24	0,00	NEGATIF	EM	Ø	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	a-	1977785	Raw milk cow cheese (St Nectaire) batch 1	/	nc	/	/	DM halo	DM halo	EM	EM	AM sans halo	AM sans halo	EM	EM	*L.innocua*	A	5	0,00	NEGATIF	135	0,05	NEGATIF	EM	EM	/	A	NA	NA	24	0,00	NEGATIF	72	0,02	NEGATIF	EM	EM	/	A	NA
	a-	1977786	Raw milk cow cheese (St Nectaire) batch 2	/	nc	/	/	BL sans halo	BL sans halo	EM	EM	AM sans halo	AM sans halo	EM	EM	*L.innocua*	A	9	0,00	NEGATIF	3486	1,29	POSITIF	EM	AL sans halo	*L.innocua*	A	NA	NA	52	0,01	NEGATIF	644	0,23	POSITIF	EM	AL sans halo	*L.innocua*	A	NA
	a-	1977787	Raw milk cow cheese (St Nectaire) batch 3	/	nc	/	/	EL	EL	EM	EM	Ø	EL	EM	EM	/	A	11	0,00	NEGATIF	28	0,01	NEGATIF	EM	Ø	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	a+	2067968	Raw milk ewe cheese (Roquefort)	*L. mono* GCQ471	ac	Seeding	2.8	CM halo	CM halo	DL	DL	AL halo	AM halo	AM	AM	*L.monocytogenes*	P	8374	2.11	POSITIF	/	/	POSITIF	AM	AM halo	*L.monocytogenes*	P	PA	PA	8402	2.13	POSITIF	/	/	POSITIF	AM	AM halo	*L.monocytogenes*	P	PA
	a+	2067969	Raw milk goat cheese (Ste Maure)	*L. mono* GCQ471	ac	Seeding	2.8	AM halo	AM halo	DL	DL	AM halo	BM halo	AL	AM	*L.monocytogenes*	P	8401	2.12	POSITIF	/	/	POSITIF	AM	BM halo	*L.monocytogenes*	P	PA	PA	9312	2.35	POSITIF	/	/	POSITIF	AM	BM halo	*L.monocytogenes*	P	PA
	a+	2067970	Raw milk cow cheese (Camembert)	*L. mono* GCQ471	ac	Seeding	2.8	AL halo	AL halo	DL	DL	AM halo	AM halo	AM	AM	*L.monocytogenes*	P	8522	2.15	POSITIF	/	/	POSITIF	AM	AM halo	*L.monocytogenes*	P	PA	PA	7884	1.99	POSITIF	/	/	POSITIF	AM	AM halo	*L.monocytogenes*	P	PA
	b+	1977542	Pasteurized cow cheese (Munster)	*L. mono* CLM641	ac	Seeding	1.8	Ø	EM	EM	EM	Ø	Ø	EM	EM	/	A	1324	0.33	POSITIF	/	/	POSITIF	CM	AM halo	*L.monocytogenes*	P	PD	PD	1117	0.28	POSITIF	/	/	POSITIF	EM	BM halo	*L.monocytogenes*	P	PD
	b+	1977547	Pasteurized cow cheese (Brie)	*L. mono* FKZ497 *L.welshimeri* GLX736	ac	Seeding	1,6/2,2	AL sans halo+halo	AL sans halo+halo	BM	BM	AM sans halo+halo	AM sans halo+halo	AM	AM	*L.monocytogenes* *L.welshimeri*	P	1123	0.28	POSITIF	/	/	POSITIF	CM	AM halo	*L.monocytogenes*	P	PA	PA	228	0.05	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA
	b+	1977548	Pasteurized sheep cheese (Bleu)	*L.mono* FMJ325	ac	Seeding	1.8	EL	AL halo	EM	EM	AM halo	AM halo	EM	EM	*L.monocytogenes*	P	9958	2.55	POSITIF	/	/	POSITIF	DM	AM halo	*L.monocytogenes*	P	PA	PA	9298	2.38	POSITIF	/	/	POSITIF	DM	AM halo	*L.monocytogenes*	P	PA
	b+	1977549	Pasteurized cow cheese (Merzer)	*L.mono* FMJ325	ac	Seeding	1.8	Ø	Ø	EM	DM	Ø	BL	EM	EM	*L.monocytogenes*	P	672	0.17	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA	PA	627	0.16	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA
	b+	1977550	Pasteurized sheep cheese	*L.mono* FMJ325	ac	Seeding	1.8	Ø	AL halo	EM	EM	AM halo	AM halo	BM	BM	*L.monocytogenes*	P	4370	1.12	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA	PA	1411	0.36	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA
	b+	1977551	Pasteurized cow cheese	*L.mono* FMJ325	ac	Seeding	1.8	EM	EM	EM	EM	AM halo	AM halo	EM	EM	*L.monocytogenes*	P	-1	-0.00	NEGATIF	18	0.18	NEGATIF	EM	Ø	/	A	ND	ND	1	0.00	NEGATIF	21	0.00	NEGATIF	EM	Ø	/	A	ND
	b+	1978392	Pasteurized cow cheese (Emmental)	L.mono CLM641	ac	Seeding	2.6	BM halo	BM halo	BM	BM	AM halo	AM halo	BM	BM	*L.monocytogenes*	P	8739	2,21	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	P	PA	PA	8777	2,22	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	P	PA
	b+	1978393	Pasteurized cow cheese (Vieux Pané)	L.mono CLM641	ac	Seeding	2.6	AL halo	AL halo	CL	CL	AM halo	AM halo	BM	BM	*L.monocytogenes*	P	11300	2,86	POSITIF	/	/	POSITIF	BM	AL halo	*L.monocytogenes*	P	PA	PA	9517	2,41	POSITIF	/	/	POSITIF	BM	AL halo	*L.monocytogenes*	P	PA
	b-	1978394	Pasteurized cow cheese (Chamois d'or)	L.mono FLD375	ac	Seeding	2.6	EL	EL	EM	EM	Ø	Ø	EM	EM	/	A	12	0,00	NEGATIF	19	0,00	NEGATIF	EM	Ø	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1978395	Pasteurized cow cheese (Tomme)	L.mono FLD375	ac	Seeding	2.6	EM	EM	EM	EM	Ø	EL	Ø	Ø	/	A	-2	-0,00	NEGATIF	11	0,00	NEGATIF	EL	EL	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977512	Pasteurized cow cheese (Merzer)	/	/	/	/	Ø	Ø	EM	EM	Ø	Ø	EM	EM	/	A	-1	-0.00	NEGATIF	18	0.00	NEGATIF	EM	Ø	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977513	Pasteurized cow cheese (Munster)	/	/	/	/	Ø	Ø	EM	EM	Ø	Ø	EM	EM	/	A	19	0.00	NEGATIF	37	0.01	NEGATIF	EM	Ø	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977514	Pasteurized cow cheese (Le Bleu)	/	/	/	/	EM	EM	EM	EM	Ø	Ø	EM	EM	/	A	3	0.00	NEGATIF	22	0.00	NEGATIF	EM	EM	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977515	Pasteurized cow cheese (Brie)	/	/	/	/	EL	EL	EM	EM	Ø	Ø	EM	EM	/	A	995 (327/33/148)	0,25 (0.08/0.00/0.03)	POSITIF (+/-/-)	/ (//52/159)	/ (//0.01/0.05)	POSITIF (+/-/-)	EM*	EM**	*: colonies Esculine +. MALDITOF: *Enterococcus hirae* **: colonies bleues non caract.. MALDITOF: *Staphylococcus lentus* Transfert Fraser puis iso ALOA: EM	A (FP)	NA (PP)	PD FP alt	595	0.15	POSITIF	/	/	POSITIF	EM	Ø	/	A (FP)	PD FP alt
	b-	1977516	Pasteurized sheep cheese (Bleu)	/	/	/	/	EL	EL	EM	EM	Ø	EM	EM	EM	/	A	2	0.00	NEGATIF	18	0.00	NEGATIF	EM	Ø	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977517	Pasteurized sheep cheese	/	/	/	/	EL	EL	EM	EM	Ø	Ø	EM	EM	/	A	1	0.00	NEGATIF	17	0.00	NEGATIF	EM	EL	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977518	Pasteurized goat chees	/	/	/	/	EL	EL	EM	EM	Ø	Ø	EM	EM	/	A	0	0.00	NEGATIF	17	0.00	NEGATIF	EM	EL	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977519	Pasteurized goat cheese (Ossau Iraty)	/	/	/	/	EM	EM	EM	EM	EL	EL	EM	EM	/	A	2	0.00	NEGATIF	18	0.00	NEGATIF	EM	Ø	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977536	Pasteurized cow cheese	/	/	/	/	EM	EM	EM	EM	EM	EM	EM	EM	/	A	-2	-0.00	NEGATIF	20	0.00	NEGATIF	EM	EL	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977537	Pasteurized cow cheese with pepper	/	/	/	/	Ø	EM	EM	EM	EL	EL	EM	EM	/	A	6	0.00	NEGATIF	22	0.00	NEGATIF	EM	EL	/	A	NA	NA	/	/	/	/	/	/	/	/	/	/	/
	b-	1977543	Pasteurized goat cheese	*L.innocua* QB8281	ac	Seeding	2,4	Ø	AL sans halo	EL	EM	Ø	Ø	EM	EM	*L.innocua*	A	11	0.00	NEGATIF	9456	3.44	POSITIF	CM	AM sans halo	*L.innocua*	A	NA	NA	53	0.01	NEGATIF	9102	3.32	POSITIF	DM	BM sans halo	*L.innocua*	A	NA
	b-	1977544	Pasteurized goat cheese (Ossau Iraty)	*L.innocua* QB8281	ac	Seeding	2.4	AL sans halo	AL sans halo	EL	EM	AM sans halo	AM sans halo	BM	BM	*L.innocua*	A	-1	-0.00	NEGATIF	3473	1.26	POSITIF	CM	AM sans halo	*L.innocua*	A	NA	NA	7	0.00	NEGATIF	9372	3.41	POSITIF	EM	BM sans halo	*L.innocua*	A	NA
	b+	1977546	Pasteurized sheep cheese	*L. mono* FKZ497 *L.welshimeri* GLX736	ac	Seeding	1,6/2,2	CL sans halo	CL sans halo	CM	EM	AM sans halo	AM sans halo	CM	CM	*L.welshimeri*	A	3607	0.93	POSITIF	/	/	POSITIF	CM	AM halo+san	*L.monocytogenes* *L.welshimeri*	P	PD	PD	956	0.24	POSITIF	/	/	POSITIF	EM	AM halo+	*L.monocytogenes* *L.welshimeri*	P	PD

Study	Type	Code	Sample	Contamination			Reference method ISO 11290-1 #								Identification	Final result	Alternative method VIDAS *Listeria LDUO* 22-26h									Final result	Agreement	Alternative method VIDAS *Listeria LDUO* 22-26h - 4°C									Final result	Agreement
							Fraser 1/2				Fraser						DLMO			DUS			Confirmation					DLMO			DUS			Confirmation				
				Strain	Type	Stress	Level	ALOA		Palcam		ALOA		Palcam				RFV	VT	Test result	RFV	VT	Test result	Palcam	ALOA	Identification			RFV	VT	Test result	RFV	VT	Test result	Palcam	AL	Identification		
	b-	1977552	Pasteurized cow cheese (Emmental)	*L. ivanovii* GQD028	ac	Seeding	2.4	EL	DL	EM	EM	AM	CM	EM	EM	*L. ivanovii*	A	0	0.00	NEGATIF	12300	4.48	POSITIF	EM	AM halo	*L. ivanovii*	A	NA	1	0.00	NEGATIF	10962	3.99	POSITIF	EM	AM halo	*L. ivanovii*	A	NA
	b-	1977553	Pasteurized cow cheese (Camembert)	*L. ivanovii* GQD028	ac	Seeding	2.4	EL	DL	EM	EM	AM	BM	EM	EM	*L. ivanovii*	A	54	0.01	NEGATIF	2274	0.82	POSITIF	EM	AM halo	*L. ivanovii*	A	NA	55	0.01	NEGATIF	2159	0.78	POSITIF	EM	AM halo	*L. ivanovii*	A	NA
	b-	1977606	Pasteurized cow cheese (Emmental)	/	/	/	/	Ø	EL	EL	EL	/	EM	/	EM	/	A	-1	0.00	NEGATIF	21	0,00	NEGATIF	EM	EM	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	b-	1977607	Pasteurized cow cheese (Le Paillé)	/	/	/	/	Ø	EL	EL	EL	/	Ø	/	EL	/	A	11	0.00	NEGATIF	28	0,01	NEGATIF	EM	EM	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c+	1977582	Skimmed milk powder	L.mono JAR249	ac	Spiking	4	EM	EM	EM	EM	Ø	EL	EM	EM	/	A	686	0,17	POSITIF	/	/	POSITIF	EM	BM halo	*L.monocytogenes*	P	PD	241	0.06	POSITIF	/	/	POSITIF	EM	BM halo	*L.monocytogenes*	P	PD
	c+	1977558	Goat milk powder	*L. mono* FLD375	ac	Spiking	4.6	EM	EM	EM	EM	BM halo	BM halo	DM	DM	*L.monocytogenes*	P	6716	1.72	POSITIF	/	/	POSITIF	DM	BM halo	*L.monocytogenes*	P	PA	1816	0.46	POSITIF	/	/	POSITIF	DM	AM halo	*L.monocytogenes*	P	PA
	c+	1977559	Powdered caseinate	*L. mono* FLD375	ac	Spiking	4.6	Ø	AL halo	EL	AL	AM halo	AM halo	DM	DM	*L.monocytogenes*	P	10400	2.66	POSITIF	/	/	POSITIF	DM	BM halo	*L.monocytogenes*	P	PA	7314	1.87	POSITIF	/	/	POSITIF	DM	AM halo	*L.monocytogenes*	P	PA
	c+	1977584	Powdered buttermilk	L.mono LAS822	ac	Spiking	4.4	EM	EM	EM	EM	EL	EL	EL	EL	/	A	6106	1,55	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	P	PD	4193	1,06	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	P	PD
	c+	1977585	Semi-skimmed milk powder	L.mono LAS822	ac	Spiking	4.4	BM halo	BM halo	EM	EM	AM halo	AM halo	BM	BM	*L.monocytogenes*	P	1500	0.38	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA	233	0,05	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA
	c+	1978383	Skimmed milk powder	*L.mono* GND673	ac	Spiking	3.8	EL	EL	EL	EL	EL	EL	EM	EM	/	A	3083	0.78	POSITIF	/	/	POSITIF	CM	AM halo	*L.monocytogenes*	P	PD	2866	0.71	POSITIF	/	/	POSITIF	CM	AM halo	*L.monocytogenes*	P	PD
	c-	1978386	Skimmed milk powder	*L.innocua* QHW317	ac	Spiking	1.6	EL	EL	EL	EL	BM sans halo	BM sans halo	BM	BM	*L.innocua*	A	0	0.00	NEGATIF	10204	3.78	POSITIF	BM	AM sans halo	*L.innocua*	A	NA	0	0.00	NEGATIF	10170	3.69	POSITIF	EM	AL sans halo	*L.innocua*	A	NA
	c-	1978387	Organic skimmed milk powder	L.innocua BVG975	ac	Spiking	4.6	DL	DL	EL	EL	BM sans halo	BM sans halo	BM	BM	*L.innocua*	A	0	0.01	NEGATIF	10262	3.80	POSITIF	AM	AM sans halo	*L.innocua*	A	NA	0	0.01	NEGATIF	10321	3.81	POSITIF	BM	BM sans halo	*L.innocua*	A	NA
	c-	1977554	Powdered whole milk	*L.innocua* GPQ140	ac	Spiking	4.0	EM	EM	DM	EM	BM sans halo	BM sans halo	DM	DM	*L.innocua*	A	-2	-0.00	NEGATIF	11057	4.03	POSITIF	DM	BM sans halo	*L.innocua*	A	NA	-2.0	-0.00	NEGATIF	10830	3.95	POSITIF	BM	BM sans halo	*L.innocua*	A	NA
	c+	1977555	Powdered whey	*L. mono* HBP652 *L.innocua* GPQ140	ac	Spiking	4,8/4,0	Ø	EL	EL	EL	AM sans halo	AM sans halo	DM	DM	*L.innocua*	A	671	0.17	POSITIF	/	/	POSITIF	CM	AM halo+	*L.innocua* *L.monocytogenes*	P	PD	643	0.16	POSITIF	/	/	POSITIF	AM	AM halo+	*L.innocua* *L.monocytogenes*	P	PD
	c+	2067971	Whey permeate	*L.mono* FK2497	ac	Spiking	4.2	EL	AL halo	EM	EM	AM halo	AM halo	EM	EM	*L.monocytogenes*	P	9134	2.30	POSITIF	/	/	POSITIF	CM	AM halo	*L.monocytogenes*	P	PA	8992	2.27	POSITIF	/	/	POSITIF	CM	AM halo	*L.monocytogenes*	P	PA
	c+	2067972	Powdered buttermilk	*L.mono* FK2497	ac	Spiking	4.2	Ø	AL halo	EM	EM	AM halo	AM halo	BM	BM	*L.monocytogenes*	P	11462	2.89	POSITIF	/	/	POSITIF	DM	BM halo	*L.monocytogenes*	P	PA	7832	1.98	POSITIF	/	/	POSITIF	DM	AM halo	*L.monocytogenes*	P	PA
	c+	2067973	Ewe whole milk powder	*L.mono* FK2497	ac	Spiking	4.2	EM	EM	EM	EM	BM halo	BM halo	DM	DM	*L.monocytogenes*	P	8887	2.24	POSITIF	/	/	POSITIF	DM	AM halo	*L.monocytogenes*	P	PA	7951	2.01	POSITIF	/	/	POSITIF	DM	AM halo	*L.monocytogenes*	P	PA
	c-	1977577	Whey permeate	*L.mono* GND673	ac	Spiking	4.4	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	-2	-0.00	NEGATIF	16	0.00	NEGATIF	EM	Ø	/	A	NA	0	0.00	NEGATIF	17	0.00	NEGATIF	EM	Ø	/	A	NA
	c-	1977578	Organic skimmed milk powder	*L.mono* GND673	ac	Spiking	4.4	EL	EL	EL	EL	Ø	EL	EL	EL	/	A	1	0.00	NEGATIF	50	0.01	NEGATIF	EM	EL	/	A	NA	1	0.00	NEGATIF	52	0.01	NEGATIF	EM	EL	/	A	NA
	c-	1977579	Skimmed milk powder LOT1	*L.welshimeri* GLX736	ac	Spiking	3,2	EL	EL	EM	EM	Ø	EL	EL	EL	/	A	5	0.00	NEGATIF	43	0.01	NEGATIF	EM	EM	/	A	NA	0	0.00	NEGATIF	260	0.09	NEGATIF	EM	DL sans halo	*L.welshimeri*	A	NA
	c-	1977580	Skimmed milk powder LOT2	*L.welshimeri* GLX736	ac	Spiking	3,2	DM sans halo	DM sans halo	EM	EM	Ø	EL	EL	EL	*L.welshimeri*	A	-1	-0.00	NEGATIF	122	0.04	NEGATIF	EM	BM sans halo	*L.welshimeri*	A	NA	0	0.00	NEGATIF	10942	3.89	POSITIF	EM	AM sans halo	*L.welshimeri*	A	NA
	c-	1977583	Whey permeat	L.mono JAR249	ac	Spiking	4	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	-2	-0,00	NEGATIF	20	0,00	NEGATIF	EM	EL	/	A	NA	-1	-0,00	NEGATIF	22	0,00	NEGATIF	EM	Ø	/	A	NA
	c-	1977732	Powdered whole milk	/	/	/	/	EL	EL	EM	EM	EL	EL	EM	EM	/	A	0	0,00	NEGATIF	38.00	0.01	NEGATIF	EM	EL	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977733	Powdered whey	/	/	/	/	Ø	Ø	EM	EM	Ø	Ø	EM	EM	/	A	0	0,00	NEGATIF	19.00	0.00	NEGATIF	EL	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977734	Semi-skimmed milk powder batch 1	/	/	/	/	Ø	EL	EL	EL	EL	EL	EM	EM	/	A	0	0,00	NEGATIF	30.00	0.01	NEGATIF	EM	EM	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977735	Skimmed milk powder	/	/	/	/	EL	EL	EM	EM	EL	EL	EM	EM	/	A	0	0,00	NEGATIF	17.00	0.00	NEGATIF	EM	EM	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977736	Goat milk powder	/	/	/	/	EL	EL	EM	EM	EL	EL	EM	EM	/	A	3	0,00	NEGATIF	22.00	0.00	NEGATIF	EM	EM	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977737	Skimmed milk	/	/	/	/	EL	EL	EM	EM	EL	EL	EM	EM	/	A	0	0,00	NEGATIF	19.00	0.00	NEGATIF	EL	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977738	Powdered buttermilk	/	/	/	/	EL	EL	EM	EM	EL	EL	EM	EM	/	A	1	0,00	NEGATIF	20.00	0.00	NEGATIF	EM	EM	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977739	Whey permeate	/	/	/	/	Ø	Ø	EL	EL	Ø	Ø	EM	EM	/	A	-1	-0,00	NEGATIF	17.00	0.00	NEGATIF	EL	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977740	Organic skimmed milk powder	/	/	/	/	EL	EL	EM	EM	EL	EL	EM	EM	/	A	-1	-0,00	NEGATIF	16.00	0.00	NEGATIF	EM	EM	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977741	Semi-skimmed milk powder batch 2	/	/	/	/	EL	EL	EM	EM	EL	EL	EM	EM	/	A	2	0,00	NEGATIF	28.00	0.01	NEGATIF	EM	EM	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA

Study	Type	Code	Sample	Contamination				Reference method ISO 11290-1 #								Alternative method VIDAS *Listeria LDUO* 26-30h									Agreement	Alternative method VIDAS *Listeria LDUO* 26-30h - 4°C									Agreement
								Fraser 1/2				Fraser					DLMO			DUS			Confirmation			Final result		DLMO			DUS			Confirmation			Final result	
				Strain	Type	Stress	Level	ALOA		Palcam		ALOA		Palcam			RFV	VT	Test result	RFV	VT	Test result	Palcam	ALOA	Identification			RFV	VT	Test result	RFV	VT	Test result	Palcam	AL	Identification		
	a+	1977560	Baby milk powder 0-6 months	*L.innocua* GRR943 *L.mono* BMU793	ac	Spiking	2,8/3	BM halo + sans	BM halo + sans	DM	DM	AM halo + sans	AM halo + sans	BM	BM	*L.innocua* *L.monocytogenes*	P	869	0,21	POSITIF	/	/	POSITIF	DM	BM halo + sans	*L.monocytogenes* *L. innocua*	P	PA	277	0.06	POSITIF	/	/	POSITIF	DM	BM halo + sans	*L.monocytogenes* *L. innocua*	P	PA
	a+	1977561	Baby milk powder 6-12 months LOT 1	*L.innocua* GRR943 *L.mono* BMU793	ac	Spiking	2,8/3	BM halo + sans	BM halo + sans	DM	DM	AM halo + sans	AM halo + sans	BM	BM	*L.innocua* *L.monocytogenes*	P	104	0,02	NEGATIF	9205	3.27	POSITIF	DM	BM halo + sans	*L.monocytogenes* *L. innocua*	A (FN)	ND	20	0	NEGATIF	10042	3.57	POSITIF	DM	AM halo + sans	*L.monocytogenes* *L. innocua*	A (FN)	ND FN alt
	a+	1977562	Baby milk powder1-3 years LOT 1	*L.innocua* GRR943 *L.mono* BMU793	ac	Spiking	2,8/3	AM halo + sans	BM halo + sans	DM	DM	AM halo + sans	AM halo + sans	DM	DM	*L.innocua* *L.monocytogenes*	P	8637	2,13	POSITIF	/	/	POSITIF	DM	AM halo + sans	*L.innocua* *L.monocytogenes*	P	PA	8522	2,12	POSITIF	/	/	POSITIF	DM	AM halo + sans	*L.innocua* *L.monocytogenes*	P	PA
	a+	1977563	Baby growth milk powder1-3 years	*L.innocua* GLE603 *L.mono* BLV059	ac	Spiking	3,0/4,0	BM halo + sans	BM halo + sans	EM	EM	AM halo + sans	AM halo + sans	BM	BM	*L.monocytogenes* *L. innocua*	P	8438	2,12	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PA	8380	2.1	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PA
	a+	1977564	Baby goat milk powder 1- 3 years	*L.innocua* GLE603 *L.mono* BLV059	ac	Spiking	3,0/4,0	BM halo + sans	BM halo + sans	EM	EM	AM halo + sans	AM halo + sans	BM	BM	*L.monocytogenes* *L. innocua*	P	556	0,13	POSITIF	/	/	POSITIF	DM	AM halo + sans	*L.monocytogenes* *L. innocua*	P	PA	1605	0.40	POSITIF	/	/	POSITIF	DM	AM halo + sans	*L.monocytogenes* *L. innocua*	P	PA
	a+	1977567	Baby milk powder thickened formula 6-12 months	*L.mono* BVG975	ac	Spiking	4	Ø	Ø	EL	EL	Ø	Ø	Ø	Ø	/	A	8386	2,11	POSITIF	/	/	POSITIF	DM	AM avec halo	*L. monocytogenes*	P	PD	8891	2.23	POSITIF	/	/	POSITIF	DM	AM avec halo	*L. monocytogenes*	P	PD
	a+	1977568	Junior baby milk powder + 18 months	*L.mono* BVG975	ac	Spiking	4	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	8648	2,17	POSITIF	/	/	POSITIF	BM	AM avec halo	*L. monocytogenes*	P	PD	8918	2.24	POSITIF	/	/	POSITIF	BM	AM avec halo	*L. monocytogenes*	P	PD
	a+	1977569	Baby milk powder 6-12 months LOT 2	*L.mono* BVG975	ac	Spiking	4	Ø	DL avec halo	EL	EL	AL avec halo	AL avec halo	DL	DL	*L. monocytogenes*	P	1871	0,47	POSITIF	/	/	POSITIF	BM	AM avec halo	*L. monocytogenes*	P	PA	604	0.15	POSITIF	/	/	POSITIF	BM	AM avec halo	*L. monocytogenes*	P	PA
	a-	1977566	Baby growth milk powder1-3 years	*L.mono* BVG975	ac	Spiking	4	Ø	Ø	EM	EM	Ø	Ø	EL	EL	/	A	0	0,00	NEGATIF	17	0.00	NEGATIF	EM	Ø	/	A	NA	1	0,00	NEGATIF	19	0.00	NEGATIF	EM	Ø	/	A	NA
	a-	1977570	Baby milk powder 1-3 years LOT 1	*L.innocua* QHW317	ac	Spiking	4.6	AL sans halo	AL sans halo	EM	EM	AM sans halo	AM sans halo	BM	BM	*L. innocua*	A	-1	-0,00	NEGATIF	9363	3.33	POSITIF	BM	AM sans halo	*L. innocua*	A	NA	-1	-0,00	NEGATIF	11868	4.22	POSITIF	BM	AM sans halo	*L. innocua*	A	NA
	a-	1977571	Baby milk powder 1-3 years LOT 2	*L.innocua* QHW317	ac	Spiking	4.6	AL sans halo	AL sans halo	EM	DM	AM sans halo	AM sans halo	BM	BM	*L. innocua*	A	-1	-0,00	NEGATIF	9200	3.27	POSITIF	BM	AM sans halo	*L. innocua*	A	NA	-3	-0,01	NEGATIF	9924	3.53	POSITIF	BM	AM sans halo	*L. innocua*	A	NA
	a-	1977596	Baby milk powder 0-6 months	/	/	/	/	Ø	EL	EL	EL	/	EL	/	EM	/	A	-3	-0,00	NEGATIF	30	0.01	NEGATIF	EM	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	a-	1977597	Baby milk powder 6-12 months LOT 1	/	/	/	/	Ø	EL	EL	EL	/	Ø	/	EL	/	A	-2	-0,00	NEGATIF	16	0.00	NEGATIF	EM	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	a-	1977598	Baby milk powder 1-3 years LOT 1	/	/	/	/	Ø	EL	EL	EL	/	EL	/	EM	/	A	-1	-0,00	NEGATIF	16	0.00	NEGATIF	EM	EM	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	a-	1977599	Baby growth milk powder 1-3 years	/	/	/	/	Ø	EL	EL	EL	/	Ø	/	EL	/	A	0	0,00	NEGATIF	16	0.00	NEGATIF	EM	EL	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	a-	1977600	Baby growth milk powder 1-3 years	/	/	/	/	Ø	EL	EL	EL	/	Ø	/	EL	/	A	-3	-0,00	NEGATIF	35	0.01	NEGATIF	EM	EL	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	a-	1977601	Baby milk powder 1-3 years LOT 2	/	/	/	/	Ø	EL	EL	EL	/	EL	/	EL	/	A	0	0,00	NEGATIF	16	0.00	NEGATIF	EM	EM	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	a-	1977602	Baby milk powder 1-3 years	/	/	/	/	Ø	EL	Ø	EL	/	Ø	/	Ø	/	A	1	0,00	NEGATIF	19	0.00	NEGATIF	EM	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	a-	1977603	Baby milk powder thickened formula 6-12 months	/	/	/	/	Ø	Ø	Ø	EL	/	Ø	/	EL	/	A	-1	-0,00	NEGATIF	17	0.00	NEGATIF	EM	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	a-	1977604	Junior baby milk powder + 18 months	/	/	/	/	Ø	Ø	Ø	Ø	/	Ø	/	Ø	/	A	-1	-0,00	NEGATIF	19	0.00	NEGATIF	EM	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	a-	1977605	Baby milk powder 6-12 months LOT 2	/	/	/	/	Ø	EL	EL	EL	/	Ø	/	EL	/	A	-3	-0,00	NEGATIF	18	0.00	NEGATIF	EM	EL	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	b+	1977591	Organic infant milk 1-3 years Bifidobactérium lactis - 21000000 UFC/g	L.mono PCA920	ac	Spiking	4.0	EM	EM	EM	EM	AM halo	AM halo	BM	BM	*L.monocytogenes*	P	7615	1,93	POSITIF	/	/	POSITIF	EM	AL halo	*L.monocytogenes*	P	PA	210	0.05	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA
	b+	1977592	Infant milk 0-6 months greedy baby B.Lactis - 4500000 UFC/g	L.mono HBP652	ac	Spiking	4.6	Ø	EL	EL	EL	Ø	EL	EM	EM	/	A	11219	2,84	POSITIF	/	/	POSITIF	AM	AM halo	*L.monocytogenes*	P	PD	5397	1.37	POSITIF	/	/	POSITIF	DM	AM halo	*L.monocytogenes*	P	PD
	b+	1977593	Infant milk 6-12 months Lactobacillus reuteri DSM 17938 - 6100000UFC/g	L.mono HBP652	ac	Spiking	4.6	AL halo	AL halo	EL	EL	AM halo	AM halo	DM	EM	*L.monocytogenes*	P	10060	2,55	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	P	PA	11166	2.83	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	P	PA
	b+	1977594	Infant milk 6-12 months S.thermophilus - 7700000UFC/g	L.mono HBP652	ac	Spiking	4.6	AL halo	AL halo	EL	EL	Ø	Ø	EM	EM	*L.monocytogenes*	P	7433	1,88	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	P	PA	10543	2.67	POSITIF	/	/	POSITIF	BM	AM halo	*L.monocytogenes*	P	PA
	b+	1977595	Infant milk 6-12 months thickened formula Bifidobactéries - 1600000 UFC/g	L.mono HBP652	ac	Spiking	4.6	Ø	EL	EM	EM	Ø	Ø	EM	EM	/	A	6299	1,59	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PD	1584	0.4	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PD
	b+	1977589	Infant milk 1-3 years Lactobacillus reuteri DSM 17938 - 5500000UFC/g	L.mono JAR249	ac	Spiking	4.0	AL halo	AL halo	EL	EL	AM halo	AM halo	BM	BM	*L.monocytogenes*	P	3364	0,85	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA	571	0.14	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PA
	b+	1977590	Organic infant milk 6-12 months Lactobacillus fermentum hereditum CECT5716 - 10000000UFC/g	L.mono PCA920	ac	Spiking	4.0	AL halo	AL halo	EL	EL	AM halo	AM halo	EM	EM	*L.monocytogenes*	P	1	0.00	NEGATIF	21	0,00	NEGATIF	EM	Ø	/	A	ND	1	0,00	NEGATIF	20	0,00	NEGATIF	/	/	/	A	ND
	b+	1977754	Infant milk 6-12 months thickened formula Bifidobactérium infantis - 4100000 UFC/g	L.ivanovii GQD028	ac	Spiking	4.4	Ø	AL halo	EL	EL	/	AM halo	/	EM	*L.ivanovii*	A	2	0,00	NEGATIF	6932	2.56	POSITIF	EM	AM halo	*L.ivanovii*	A	NA	-1	-0,00	NEGATIF	5827	2,15	POSITIF	EM	AM halo	*L.ivanovii*	A	NA
	b+	1977756	Organic infant milk 6-12 months Lactobacillus fermentum hereditum CECT5716 - 10000000UFC/g	L.ivanovii GQD028	ac	Spiking	4.4	Ø	AL halo	EL	EL	/	AM halo	/	EM	*L.ivanovii*	A	1	0,00	NEGATIF	21	0.00	NEGATIF	EM	Ø	/	A	NA	1	0,00	NEGATIF	25	0,00	NEGATIF	EM	Ø	/	A	NA
	b+	1977760	Infant milk 6-12 months S.thermophilus - 7700000UFC/g	L.mono GND673	ac	Spiking	2.6	EL	EL	EL	EL	/	Ø	/	EL	/	A	8153	2,06	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PD	11251	2,85	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PD
	b+	1977761	Infant milk 6-12 months thickened formula Bifidobactéries - 1600000 UFC/g	L.mono GND673	ac	Spiking	2.6	Ø	Ø	EL	EL	/	Ø	/	EL	/	A	9400	2,38	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PD	9317	2,36	POSITIF	/	/	POSITIF	EM	AM halo	*L.monocytogenes*	P	PD
	b+	1978396	Infant milk 6-12 months thickened formula *Bifidobactérium infantis* - 3.4x10^6 UFC/g	*L.innocua* GPQ140	ac	Spiking	5	Ø	Ø	Ø	EL	Ø	AM sans halo	Ø	AM	*L.innocua*	A	1	0.00	NEGATIF	9615	3.56	POSITIF	BM	AM sans halo	*L.innocua*	A	NA	1	0.00	NEGATIF	9215	3.46	POSITIF	BM	AM sans halo	*L.innocua*	A	NA
	b+	1978397	Infant milk 1-3 years *Lactobacillus reuteri* DSM 17938 - 5.4x10^6	*L.innocua* GPQ140	ac	Spiking	5	Ø	Ø	EM	EM	Ø	AM sans halo	EM	AM	*L.innocua*	A	0	0.00	NEGATIF	9150	3.39	POSITIF	AM	AM sans halo	*L.innocua*	A	NA	0	0.00	NEGATIF	9167	3.40	POSITIF	AM	AM sans halo	*L.innocua*	A	NA
	b-	1977586	Infant milk 0-6 months thickened formula B.Lactis - 4700000 UFC/g	L.mono JAR249	ac	Spiking	4.0	EL	EL	EM	EM	EL	EL	EM	EM	/	A	-1	-0,00	NEGATIF	47	0,01	NEGATIF	EM	EL	/	A	NA	0	0,00	NEGATIF	54.00	0,02	NEGATIF	/	/	/	A	NA
	b-	1977587	Infant milk 0-6 months (breastfeeding relay) Lactobacillus reuteri DSM 17938 - 400000UFC/g	L.mono LAS822	ac	Spiking	4.4	Ø	Ø	EL	EL	Ø	Ø	EM	EM	/	A	-2	-0,00	NEGATIF	18	0,00	NEGATIF	EM	Ø	/	A	NA	-1	-0,00	NEGATIF	16.00	0,00	NEGATIF	/	/	/	A	NA
	b-	1977588	Infant milk 6-12 months thickened formula Bifidobactérium infantis - 4100000 UFC/g	L.mono LAS822	ac	Spiking	4.4	Ø	Ø	EL	EL	Ø	Ø	EM	EM	/	A	4	0.00	NEGATIF	23	0	NEGATIF	EM	EL	/	A	NA	6	0,00	NEGATIF	28.00	0,01	NEGATIF	/	/	/	A	NA
	b-	1977752	Infant milk 0-6 months thickened formula B.Lactis - 4700000 UFC/g	L.innocua QBB281	ac	Spiking	4.4	Ø	Ø	Ø	Ø	/	Ø	/	EL	/	A	0	0,00	NEGATIF	19	0.00	NEGATIF	EL	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	b-	1977753	Infant milk 0-6 months (breastfeeding relay) Lactobacillus reuteri DSM 17938 - 400000UFC/g	L.welshimeri GLX736	ac	Spiking	2.8	Ø	Ø	Ø	Ø	/	Ø	/	EL	/	A	1	0,00	NEGATIF	22	0.00	NEGATIF	EL	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	b-	1977755	Infant milk 1-3 years Lactobacillus reuteri DSM 17938 - 5500000UFC/g	L.innocua QBB281	ac	Spiking	4.4	EL	EL	EL	EL	/	EL	/	EL	/	A	3	0,00	NEGATIF	22	0.00	NEGATIF	EL	Ø	/	A	NA	2	0,00	NEGATIF	19	0,00	NEGATIF	EL	Ø	/	A	NA
	b-	1977757	Organic infant milk 1-3 years Bifidobactérium lactis - 21000000 UFC/g	L.mono CLM641	ac	Spiking	3	EL	EL	EL	EL	/	EL	/	EL	/	A	0	0,00	NEGATIF	17	0.00	NEGATIF	EL	Ø	/	A	NA	-1	-0,00	NEGATIF	17	0,00	NEGATIF	EL	Ø	/	A	NA
	b-	1977758	Infant milk 0-6 months greedy baby B.Lactis - 4500000 UFC/g	L.mono CLM641	ac	Spiking	3	Ø	Ø	Ø	Ø	/	Ø	/	Ø	/	A	2	0,00	NEGATIF	21	0.00	NEGATIF	Ø	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	b-	1977759	Infant milk 6-12 months Lactobacillus reuteri DSM 17938 - 6100000UFC/g	L.mono CLM641	ac	Spiking	3	EL	EL	EL	EL	/	Ø	/	EL	/	A	0	0,00	NEGATIF	34	0.01	NEGATIF	EL	EL	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	b-	1977762	Infant milk 0-6 months thickened formula B.Lactis - 4700000 UFC/g	/	/	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	-1	-0,00	NEGATIF	30	0.01	NEGATIF	Ø	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	b-	1977763	Infant milk 0-6 months (breastfeeding relay) Lactobacillus reuteri DSM 17938 - 400000UFC/g	/	/	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	-2	-0,00	NEGATIF	15	0.00	NEGATIF	Ø	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	b-	1977764	Infant milk 6-12 months thickened formula Bifidobactérium infantis - 4100000 UFC/g	/	/	/	/	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	1	0.00	NEGATIF	17	0.00	NEGATIF	EL	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	b-	1977765	Infant milk 1-3 years Lactobacillus reuteri DSM 17938 - 5500000UFC/g	/	/	/	/	EL	EL	EL	EL	Ø	Ø	Ø	Ø	/	A	1	0.00	NEGATIF	49	0.01	NEGATIF	Ø	EL	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	b-	1977766	Organic infant milk 6-12 months Lactobacillus fermentum hereditum CECT5716 - 10000000UFC/g	/	/	/	/	Ø	Ø	Ø	Ø	Ø	Ø	EL	EL	/	A	2	0.00	NEGATIF	22	0.00	NEGATIF	EL	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	b-	1977767	Organic infant milk 1-3 years Bifidobactérium lactis - 21000000 UFC/g	/	/	/	/	EL	EL	EM	EM	EL	EL	EL	EL	/	A	0	0.00	NEGATIF	15	0.00	NEGATIF	EL	EL	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	b-	1977768	Infant milk 0-6 months greedy baby B.Lactis - 4500000 UFC/g	/	/	/	/	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	2	0.00	NEGATIF	21	0.00	NEGATIF	EL	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	b-	1977769	Infant milk 6-12 months Lactobacillus reuteri DSM 17938 - 6100000UFC/g	/	/	/	/	Ø	Ø	EL	EL	Ø	Ø	Ø	Ø	/	A	1	0.00	NEGATIF	21	0.00	NEGATIF	Ø	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	b-	1977770	Infant milk 6-12 months S.thermophilus - 550000UFC/g	/	/	/	/	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	1	0.00	NEGATIF	21	0.00	NEGATIF	Ø	EL	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA

Extension study

Study	Type	Code	Sample	Contamination				Reference method ISO 11290-1 #									Alternative method VIDAS *Listeria LDUO* 26-30h										Agreement	Alternative method VIDAS *Listeria LDUO* 26-30h - 4°C										Agreement
								Fraser 1/2				Fraser				Identification	Final result	DLMO			DLIS			Confirmation			Final result		DLMO			DLIS			Confirmation			Final result	
				Strain	Type	Stress	Level	ALOA		Palcam		ALOA		Palcam				RFV	VT	Test result	RFV	VT	Test result	Palcam	ALOA	Identification			RFV	VT	Test result	RFV	VT	Test result	Palcam	AL	Identification		
	b-	1977771	Organic infant milk 1-3 years Lactobacillus fermentum heredilum CECT5716 - 5800000 UFC/g	/	/	/	/	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	-1	-0,00	NEGATIF	19	0.00	NEGATIF	EL	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c+	1977742	Infant cereal quinoa banana plum B. lactis 1,1 10^6 CFU/g	L.mono RCJ280	ac	Spiking	4	AL halo	AL halo	BM	BM	AM halo	AM halo	BM	BM	*L. monocytogenes*	P	8941	2.26	POSITIF	/	/	POSITIF	BM	AM halo	*L. monocytogenes*	P	PA	8370	2,12	POSITIF	/	/	POSITIF	BM	AM halo	*L. monocytogenes*	P	PA
	c+	1977743	Infant cereals with honey B. lactis 3,4 10^6 CFU/g	L.mono RCJ280	ac	Spiking	4	AL halo	AL halo	BM	BM	AM halo	AM halo	BM	BM	*L. monocytogenes*	P	9040	2.29	POSITIF	/	/	POSITIF	BM	AM halo	*L. monocytogenes*	P	PA	8407	2,13	POSITIF	/	/	POSITIF	BM	AM halo	*L. monocytogenes*	P	PA
	c+	1977744	Biscuit flavored infant cereals B. lactis 7 10^5 CFU/g	L.mono RCJ280	ac	Spiking	4	AL halo	AL halo	EL	EL	AM halo	AM halo	EM	EM	*L. monocytogenes*	P	10818	2.74	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PA	8804	2,23	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PA
	c+	1977745	Infant cereals with 5 cereals B. lactis 5 10^5 CFU/g	L.mono RCJ280	ac	Spiking	4	AL halo	AL halo	EM	EM	AM halo	AM halo	EM	EM	*L. monocytogenes*	P	9033	2.29	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PA	8325	2,11	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PA
	c+	1977746	Whole oat and wheat infant cereals B. lactis 6,8 10^6 CFU/g	L.mono BNX114	ac	Spiking	3.4	AL halo	AL halo	EL	EL	AM halo	AM halo	EM	EM	*L. monocytogenes*	P	1	0.00	NEGATIF	24	0,00	NEGATIF	EL	Ø	/	A	ND	1	0,00	NEGATIF	30	0,01	NEGATIF	EL	Ø	/	A	ND
	c+	1977747	Infant multi-cereals with exotic fruits	L.mono BNX114	ac	Spiking	3.4	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	9017	2.28	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PD	8258	2,09	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PD
	c+	1977748	Brioche flavored Infant cereals	L.mono RCJ280	ac	Spiking	4	AL halo	AL halo	EM	EM	AM halo	AM halo	EM	EM	*L. monocytogenes*	P	8291	2.10	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PA	8971	2,27	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PA
	c-	1977749	Infant vanilla cereals	L.mono LAS822	ac	Spiking	2.8	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	-1	-0,00	NEGATIF	16	0,00	NEGATIF	EL	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c+	1977750	Infant chocolate cereals	L.mono LAS822	ac	Spiking	2.8	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	9269	2.35	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PD	9080	2,30	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PD
	c+	1977751	Infant caramel cereals	L.mono JAR249	ac	Spiking	2.6	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	8338	2.11	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PD	8856	2,24	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PD
	c-	1977772	Infant cereal quinoa banana plum B. lactis 1,1 10^6 CFU/g	L.innocua QBB281	ac	Spiking	4.2	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	-1	-0,00	NEGATIF	16.00	0.00	NEGATIF	EL	Ø	/	A	NA	/	/	/	/	/	/	EL	Ø	/	A	NA
	c+	1977773	Infant cereals with honey B. lactis 3,4 10^6 CFU/g	L.innocua QBB281	ac	Spiking	4.2	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	0	0.00	NEGATIF	9150.00	3.39	POSITIF	EL	AM sans halo	*L.innocua*	A	NA	0	0,00	NEGATIF	8942	3,31	POSITIF	EL	AM sans halo	*L.innocua*	A	NA
	c+	1977774	Biscuit flavored infant cereals B. lactis 7 10^5 CFU/g	L.mono PCA920	ac	Spiking	5	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	8364	2.12	POSITIF	/	/	POSITIF	EL	AM halo	*L. monocytogenes*	P	PD	8096	2,05	POSITIF	/	/	POSITIF	EL	AM halo	*L. monocytogenes*	P	PD
	c+	1977775	Infant cereals with 5 cereals B. lactis 5 10^5 CFU/g	L.mono PCA920	ac	Spiking	5	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	8378	2.12	POSITIF	/	/	POSITIF	EL	AM halo	*L. monocytogenes*	P	PD	79997	2,03	POSITIF	/	/	POSITIF	EL	AM halo	*L. monocytogenes*	P	PD
	c+	1977776	Whole oat and wheat infant cereals B. lactis 6,8 10^6 CFU/g	L.ivanovii GQD028	ac	Spiking	4.8	AM halo	AM halo	EM	EM	AM halo	AM halo	EM	EM	*L.ivanovii*	A	-1	-0,00	NEGATIF	9946.00	3.68	POSITIF	EM	AM halo	*L.ivanovii*	A	NA	-2	-0,00	NEGATIF	9718	3,60	POSITIF	EM	AM halo	*L.ivanovii*	A	NA
	c+	1977777	Infant multi-cereals with exotic fruits	L.ivanovii GQD028	ac	Spiking	4.8	AL halo	AL halo	EM	EM	AM halo	AM halo	EM	EM	*L.ivanovii*	A	1	0.00	NEGATIF	9615.00	3.56	POSITIF	EM	AM halo	*L.ivanovii*	A	NA	0	0,00	NEGATIF	9540	3,53	POSITIF	EM	AM halo	*L.ivanovii*	A	NA
	c-	1977778	Brioche flavored Infant cereals	L.mono CLM641	ac	Spiking	4	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	0	0.00	NEGATIF	18.00	0.00	NEGATIF	Ø	Ø	/	A	NA	/	/	/	/	/	/	Ø	Ø	/	A	NA
	c-	1977779	Infant vanilla cereals	L.mono CLM641	ac	Spiking	4	Ø	Ø	EL	EL	Ø	Ø	EL	EL	/	A	0	0.00	NEGATIF	18.00	0.00	NEGATIF	EL	Ø	/	A	NA	/	/	/	/	/	/	EL	Ø	/	A	NA
	c+	1977780	Infant chocolate cereals	L.mono GND673	ac	Spiking	5	AM halo	AM halo	EM	EM	AM halo	AM halo	EM	EM	*L.monocytogenes*	P	8495	2.15	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PA	8122	2,06	POSITIF	/	/	POSITIF	EM	AM halo	*L. monocytogenes*	P	PA
	c+	1977781	Infant caramel cereals	L.mono GND673	ac	Spiking	5	Ø	Ø	Ø	Ø	Ø	Ø	Ø	Ø	/	A	8486	2.15	POSITIF	/	/	POSITIF	Ø	AM halo	*L. monocytogenes*	P	PD	8333	2,11	POSITIF	/	/	POSITIF	Ø	AM halo	*L. monocytogenes*	P	PD
	c-	1977524	Infant cereal quinoa banana plum B. lactis 1,1 10^6 CFU/g	/	/	/	/	EL	EL	EL	EL	Ø	Ø	Ø	Ø	/	A	-2	-0,00	NEGATIF	16	0.00	NEGATIF	EM	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977525	Infant cereals with honey B. lactis 3,4 10^6 CFU/g	/	/	/	/	EL	EL	EL	EL	Ø	Ø	EM	EM	/	A	3	0,00	NEGATIF	18	0.00	NEGATIF	EM	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977526	Biscuit flavored infant cereals B. lactis 7 10^5 CFU/g	/	/	/	/	EL	EL	EL	EL	Ø	Ø	EL	EL	/	A	-1	-0,00	NEGATIF	16	0.00	NEGATIF	EM	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977527	Infant multi-cereals with exotic fruits	/	/	/	/	EL	EL	EL	EL	Ø	Ø	Ø	Ø	/	A	-2	-0,00	NEGATIF	17	0.00	NEGATIF	EM	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977528	Infant cereals with 5 cereals B. lactis 5 10^5 CFU/g	/	/	/	/	EL	EL	EM	EM	Ø	Ø	EM	EM	/	A	133	0,03	NEGATIF	57	0.02	NEGATIF	EM	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977529	Whole oat and wheat infant cereals B. lactis 6,8 10^6 CFU/g	/	/	/	/	EL	EL	EL	EL	EL	EL	EM	EM	/	A	12	0,00	NEGATIF	64	0.02	NEGATIF	EM	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977538	Brioche flavored Infant cereals	/	/	/	/	Ø	Ø	EL	EL	Ø	Ø	EM	EM	/	A	-1	-0,00	NEGATIF	17	0.00	NEGATIF	EM	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977539	Infant vanilla cereals	/	/	/	/	Ø	Ø	EL	EL	Ø	Ø	EM	EM	/	A	31	0,00	NEGATIF	27	0.00	NEGATIF	EM	EL	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977540	Infant chocolate cereals	/	/	/	/	EL	EL	EL	EL	Ø	Ø	Ø	Ø	/	A	-1	-0,00	NEGATIF	14	0.00	NEGATIF	Ø	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA
	c-	1977541	Infant caramel cereals	/	/	/	/	EL	EL	EL	EL	Ø	Ø	EM	EM	/	A	2	0,00	NEGATIF	16	0.00	NEGATIF	EM	Ø	/	A	NA	/	/	/	/	/	/	/	/	/	A	NA

Appendix E1

Relative level of detection

Initial validation study - Raw results

Key

Bacterial load	**Distribution of the microflora**
L = low	A = pure culture of typical colonies
M = medium	B = mix with a majority of typical colonies
H = high	C = mix with a minority of typical colonies
Ø = absence	D = mix with rare typical colonies
	E = absence of typical colonies

Rillettes - ***L.welshimeri***

1 000 000 CFU/g , *400 CFU/g et **80 CFU/g, ***430 CFU/g

Contamination level	Real level (b/25g)	Reference method						Alternative method VIDAS LDUO										
		1/2 Fraser (10µl)		Fraser		Result	Conclusion	RFV LMO	VT	Result Test LMO	RFV LIS	VT	Result Test LIS	Streakings on			Result	Conclusion
		P1	OAA1	P2	OAA2									PAL	OAA	RLM		
1	0	Ø	Ø	Ø	Ø	-	0/6	-3	0.00	-	21	0.00	-	/	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		-4	0.00	-	17	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-4	0.00	-	20	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-5	0.00	-	24	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		26	0.00	-	25	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		30	0.00	-	28	0.01	-	/	/	/	-	
2**	0.56	+MA	+MA	+HA	+HA	+	3/6	-4	0.00	-	24	0.01	-	/	/	/	-	3/6
		Ø	-LE	Ø	Ø	-		128	0.03	-	6505	2.89	+	+HA	+HA	+HA	+	
		Ø	Ø	Ø	Ø	-		78	0.01	-	6783	3.02	+	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+HA	+		-3	0.00	-	22	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	21	0.00	-	/	/	/	-	
		+LA	+LA	+HA	+HA	+		70	0.01	-	6893	3.06	+	+HA	+HA	+HA	+	
3*	0.74	+LA	+LA	+HA	+HA	+	4/6	71	0.01	-	7010	2.99	+	+HA	+MA	+HA	+	3/6
		+LA	+LA	+HA	+HA	+		65	0.01	-	7083	3.02	+	+HA	+HA	+HB	+	
		+LA	+LA	+HA	+MA	+		-4	0.00	-	57	0.02	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-4	0.00	-	26	0.01	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	19	0.00	-	/	/	/	-	
		+LA	+LA	+HA	+MA	+		37	0.00	-	7069	3.02	+	+HA	+MA	+HA	+	
4***	1.68	+MA	+MA	+HA	+HA	+	5/6	60	0.01	-	6774	2.97	+	+HA	+HA	+HA	+	5/6
		+MA	+MA	+HA	+HA	+		30	0.00	-	7004	3.07	+	+HA	+HA	+HA	+	
		Ø	Ø	Ø	Ø	-		38	0.00	-	6965	3.05	+	+HA	+HB	+HA	+	
		+MA	+MA	+HA	+HA	+		-3	0.00	-	19	0.00	-	/	/	/	-	
		+MA	+MA	+HA	+MA	+		46	0.01	-	6968	3.05	+	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		55	0.01	-	6873	3.01	+	+HA	+HA	+HA	+	
5*	2.22	Ø	Ø	Ø	Ø	-	5/6	17	0.00	-	7638	3.26	+	+HA	+HA	+HB	+	6/6
		+LA	+LA	+HA	+MA	+		63	0.01	-	7721	3.30	+	+HA	+MA	+HA	+	
		+LA	+MA	+HA	+MA	+		78	0.01	-	7607	3.25	+	+HA	+MA	+HA	+	
		+MA	+MA	+HA	+HA	+		23	0.00	-	7736	3.30	+	+HA	+MA	+HB	+	
		+MA	+MA	+MA	+HA	+		25	0.00	-	7808	3.33	+	+MA	+MA	+MB	+	
		+MA	+MA	+HA	+HA	+		116	0.02	-	7287	3.11	+	+HA	+HA	+HA	+	
6**	2.24	+MA	+MA	+HA	+HA	+	6/6	68	0.01	-	7090	3.15	+	+HA	+HA	+HA	+	6/6
		+MA	+MA	+HA	+HA	+		11	0.00	-	7230	3.21	+	+HA	+HA	+HA	+	
		+HA	+HA	+HA	+HA	+		62	0.01	-	7082	3.15	+	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		27	0.00	-	7838	3.48	+	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		43	0.01	-	7830	3.48	+	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		49	0.01	-	7593	3.38	+	+HA	+HA	+HA	+	

Raw milk - ***Listeria monocytogenes 1/2b***
72 000 CFU/ml

Contamination level	Real level (b/25g)	Reference method						Alternative method VIDAS LDUO										
		1/2 Fraser (10µl)		Fraser		Result	Conclusion	RFV LMO	VT	Result Test LMO	RFV LIS	VT	Result Test LIS	Streakings on			Result	Conclusion
		P1	OAA1	P2	OAA2									PAL	OAA	RLM		
1	0	Ø	-LE	Ø	-LE	-	0/6	-5	0.00	15	0	0.01	-	/	/	/	-	0/6
		Ø	-LE	Ø	-LE	-		-2	0.00	15	0	0.01	-	/	/	/	-	
		Ø	-LE	Ø	-LE	-		-4	0.00	15	0	0.01	-	/	/	/	-	
		Ø	-LE	Ø	-LE	-		1	0.00	-	28	0.01	-	/	/	/	-	
		Ø	Ø	Ø	-ME	-		-1	0.00	-	39	0.01	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	25	0.01	-	/	/	/	-	
2	0.41	Ø	-LE	Ø	-ME	-	2/6	-4	0.00	-	17	0.00	+ by default	/	/	/	-	1/6
		+LA	+LB	+HA	+HB	+		-5	0.00	-	14	0.00	+ by default	/	/	/	-	
		Ø	-LE	Ø	-LE	-		-6	0.00	-	13	0.00	+ by default	/	/	/	-	
		+LA	+LB	+HA	+HB	+		7466	1.93	+	/	/	+ by default	+HA	+HB	+HA	+	
		Ø	-LE	Ø	-ME	-		-5	0.00	-	12	0.00	+ by default	/	/	/	-	
		Ø	-LE	Ø	-LE	-		-9	0.00	-	12	0.00	+ by default	/	/	/	-	
3	0.68	+LA	+LB	+HA	+HB	+	3/6	-3	0.00	-	16	0.00	-	/	/	/	-	3/6
		Ø	-LE	Ø	-ME	-		7778	2.01	+	/	/	+ by default	+HA	+HB	+HA	+	
		+LA	+LB	+HA	+HB	+		10113	2.61	+	/	/	+ by default	+HA	+HB	+HB	+	
		Ø	-LE	Ø	-ME	-		-5	0.00	-	17	0.00	-	/	/	/	-	
		+LA	+LB	+HA	+HB	+		6930	1.79	+	/	/	+ by default	+HA	+HB	+HA	+	
		Ø	-LE	Ø	-HE	-		-6	0.00	-	22	0.00	-	/	/	/	-	
4	0.95	+LA	+LB	+HA	+HB	+	6/6	9168	2.37	+	/	/	+ by default	+HA	+HB	+HA	+	5/6
		+LA	+MB	+HA	+HB	+		6926	1.79	+	/	/	+ by default	+HA	+HB	+HA	+	
		+MA	+MB	+HA	+HB	+		6780	1.75	+	/	/	+ by default	+HA	+HB	HA	+	
		+LA	+MB	+HA	+HB	+		-7	0.00	-	13	0.00	-	/	/	/	-	
		+MA	+MB	+HA	+HB	+		6869	1.77	+	/	/	+ by default	+HA	+HB	+HA	+	
		+MA	+MB	+HA	+HB	+		7017	1.81	+	/	/	+ by default	+HA	+HB	+HB	+	
5	1.12	+LA	+MB	+HA	+HB	+	6/6	6803	1.76	+	/	/	+ by default	+HA	+HB	+HA	+	6/6
		+LA	+MB	+HB	+HB	+		7367	1.90	+	/	/	+ by default	+HA	+HB	+HA	+	
		+MA	+MB	+HA	+HB	+		7699	1.99	+	/	/	+ by default	+HA	+HB	+HA	+	
		+LA	+MB	+HB	+HB	+		6989	1.80	+	/	/	+ by default	+HA	+HB	+HA	+	
		+MA	+MB	+HB	+HB	+		6595	1.70	+	/	/	+ by default	+HA	+HB	+HA	+	
		+LA	+MB	+HB	+HB	+		6435	1.66	+	/	/	+ by default	+HA	+HB	+HA	+	

Raw milk - ***Listeria innocua***

5 800 000 CFU/ml et *280 000 CFU/ml

Contamination level	Real level (b/25g)	Reference method						Alternative method VIDAS LDUO										
		1/2 Fraser (10µl)		Fraser		Result	Conclusion	RFV LMO	VT	Result Test LMO	RFV LIS	VT	Result Test LIS	Streakings on			Result	Conclusion
		P1	OAA1	P2	OAA2									PAL	OAA	RLM		
1	0	Ø	-LE	Ø	-LE	-	0/6	-2	0.00	-	36	0.01	-	/	/	/	-	0/6
		Ø	-LE	Ø	-LE	-		-2	0.00	-	45	0.02	-	/	/	/	-	
		Ø	-LE	Ø	-LE	-		-1	0.00	-	29	0.01	-	/	/	/	-	
		-LE	-LE	Ø	-ME	-		-2	0.00	-	28	0.01	-	/	/	/	-	
		-LE	-LE	Ø	-LE	-		-3	0.00	-	23	0.01	-	/	/	/	-	
		-LE	-LE	-ME	-LE	-		-3	0.00	-	30	0.01	-	/	/	/	-	
2	0.54	Ø		-LE	-LE	-	1/6	-2	0.00	-	29	0.01	-	/	/	/	-	1/6
		Ø	-LE	Ø	-LE	-		-3	0.00	-	27	0.01	-	/	/	/	-	
		Ø		-ME	Ø	-		17	0.00	-	7852	3.49	+		+HA	+HA	+	
		+MB	+MB	+HA	+HB	+		-2	0.00	-	30	0.01	-	/	/	/	-	
		-LE	-LE	-ME	-LE	-		-1	0.00	-	31	0.01	-	/	/	/	-	
		-LE	-LE	Ø	-LE	-		0	0.00	-	34	0.01	-	/	/	/	-	
3	1.44	Ø	-LE	Ø	-LE	-	3/6	7	0.00	-	7178	3.19	+		+HB	+HA	+	2/6
		Ø	-LE	-ME	-ME	-		-4	0.00	-	26	0.01	-	/	/	/	-	
		+MB	+MB	+HA	+HB	+		-3	0.00	-	36	0.01	-	/	/	/	-	
		+MB	+MB	+HA	+HB	+		7	0.00	-	7073	3.14	+		+HA	+HA	+	
		+MB	+MB	+HA	+HB	+		-2	0.00	-	29	0.01	-	/	/	/	-	
		Ø	Ø	Ø	-LE	-		-3	0.00	-	24	0.01	-	/	/	/	-	
4	2.52	Ø		Ø	-LE	-	2/6	6	0.00	-	7428	3.30	+		+HB	+HA	+	3/6
		+MB	+MB	+HB	+MB	+		7	0.00	-	7345	3.27	+		+HB	+HA	+	
		Ø		-ME	-LE	-		6	0.00	-	7487	3.33	+		+HA	+HA	+	
		Ø		Ø	-LE	-		-2	0.00	-	25	0.01	-		/	/	-	
		+MB	+MB	+HA	+HB	+		-2	0.00	-	29	0.01	-		/	/	-	
		Ø		Ø	-LE	-		0	0.00	-	30	0.01	-		/	/	-	
5*	2.9	+MA	+MA	+HA	+MA	+	6/6	92	0.02	-	7940	2.65	+	+HA	+HA	+HA	+	6/6
		+MA	+MA	+HA	+MA	+		52	0.01	-	8456	2.82	+	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+MA	+		87	0.02	-	8242	2.75	+	+HA	+HA	+HA	+	
		+MA	+MA	+MA	+MA	+		84	0.02	-	7722	2.57	+	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+MA	+		112	0.03	-	7621	2.54	+	+HA	+MA	+HA	+	
		+MA	+MA	+HA	+HA	+		36	0.01	-	8078	2.69	+	+HA	+HA	+HA	+	

Smoked salmon - ***Listeria monocytogenes 1/2a***

8 500 UFC/g

Contamination level	Real level (b/25g)	Reference method						Alternative method VIDAS LDUO										
		1/2 Fraser (10µl)		Fraser		Result	Conclusion	RFV LMO	VT	Result Test LMO	RFV LIS	VT	Result Test LIS	Streakings on			Result	Conclusion
		P1	OAA1	P2	OAA2									PAL	OAA	RLM		
1	0	Ø	Ø	Ø	Ø	-	0/6	-6	0.00	-	13	0.00	-	/	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		2	0.00	-	16	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-6	0.00	-	13	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	15	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-7	0.00	-	14	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-6	0.00	-	12	0.00	-	/	/	/	-	
2	0.3	Ø	Ø	Ø	-LE	-	1/6	-5	0.00	-	13	0.00	-	/	/	/	-	1/6
		+LA	+LB	+HA	+HA	+		7127	1.84	-	/	/	+ by default	+HA	+HA	+HA	+	
		Ø	Ø	Ø	Ø	-		-6	0.00	-	12	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-4	0.00	-	14	0.00	-	/	/	/	-	
		Ø	Ø	Ø	-ME	-		-7	0.00	-	17	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-5	0.00	-	10	0.00	-	/	/	/	-	
4	1.24	+LA	+LA	+HA	+HA	+	4/6	8035	2.08	+	/	/	+ by default	+HA	+HA	+HA	+	4/6
		+LA	+LA	+HA	+HA	+		8007	2.07	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+HA	+		-4	0.00	-	14	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		7536	1.95	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+HA	+		-5	0.00	-	13	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		7909	2.04	+	/	/	+ by default	+HA	+HA	+HA	+	
6	2.63	+MA	+MA	+HA	+HA	+	6/6	7420	1.92	+	/	/	+ by default	+HA	+HA	+HA	+	6/6
		+MA	+MA	+HA	+HA	+		7847	2.03	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+HA	+		7515	1.94	+	/	/	+ by default	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		6838	1.77	+	/	/	+ by default	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		6999	1.81	+	/	/	+ by default	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		6977	1.80	+	/	/	+ by default	+HA	+HA	+HA	+	

Red cabbage - ***Listeria monocytogenes 4b***

40 000 000 UFC/g

Contamination level	Real level (b/25g)	Reference method						Alternative method VIDAS LDUO										
		1/2 Fraser (10µl)		Fraser		Result	Conclusion	RFV LMO	VT	Result Test LMO	RFV LIS	VT	Result Test LIS	Streakings on			Result	Conclusion
		P1	OAA1	P2	OAA2									PAL	OAA	RLM		
1	0	Ø	Ø	Ø	Ø	-	0/6	-3	0.00	-	23	0.00	-	/	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		-2	0.00	-	19	0.00	-	/	/	/	-	
		Ø	-LE	Ø	-LE	-		-3	0.00	-	19	0.00	-	/	/	/	-	
		-LE	Ø	Ø	Ø	-		-3	0.00	-	22	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	21	0.00	-	/	/	/	-	
		Ø	Ø	Ø	-LE	-		-4	0.00	-	17	0.00	-	/	/	/	-	
2	0.26	+LA	+LA	+MA	+MA	+	3/6	-4	0.00	-	19	0.00	-	/	/	/	-	2/6
		+LA	+LA	+HA	+MA	+		-3	0.00	-	16	0.00	-	/	/	/	-	
		+LA	+LA	+HA	+MA	+		2602	0.66	+	/	/	+ by default	+MA	+HA	+MA	+	
		Ø	Ø	Ø	-LE	-		2759	0.69	+	/	/	+ by default	+HA	+MA	+HA	+	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	23	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	22	0.00	-	/	/	/	-	
3	0.52	Ø	Ø	Ø	Ø	-	2/6	-4	0.00	-	19	0.00	-	/	/	/	-	4/6
		+LA	+LA	+HA	+MA	+		-4	0.00	-	19	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		5711	1.44	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+MA	+		3599	0.91	+	/	/	+ by default	+HA	+HA	+HA	+	
		Ø	Ø	Ø	Ø	-		6368	1.61	+	/	/	+ by default	+MA	+MA	+HA	+	
		Ø	Ø	Ø	Ø	-		3228	0.81	+	/	/	+ by default	+HA	+MB	+HA	+	
4	1.01	+LA	-LE	+HA	+HA	+	4/6	9274	2.38	+	/	/	+ by default	+HA	+HA	+HA	+	4/6
		-LE	Ø	Ø	Ø	-		9009	2.32	+	/	/	+ by default	+HA	+HB	+HA	+	
		Ø	+LA	+HA	+MA	+		10136	2.61	+	/	/	+ by default	+HA	+HB	+HB	+	
		Ø	+LB	+HA	+MA	+		9538	2.45	+	/	/	+ by default	+HA	+HA	+HA	+	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	21	0.00	-	/	/	/	-	
		Ø	Ø	+MA	+MA	+		-3	0.00	-	23	0.01	-	/	/	/	-	
5	1.52	+LA	+LB	+MA	+MA	+	4/6	9893	2.54	+	/	/	+ by default	+HB	+HA	+HA	+	6/6
		+LA	+LB	+MA	+MA	+		8776	2.26	+	/	/	+ by default	+HB	+HB	+HB	+	
		+LA	-LE	+MA	+MA	+		8344	2.14	+	/	/	+ by default	+HA	+HA	+HB	+	
		Ø	Ø	Ø	Ø	-		9033	2.32	+	/	/	+ by default	+HB	+HA	+HA	+	
		Ø	-LE	Ø	Ø	-		8527	2.19	+	/	/	+ by default	+HA	+HA	+HB	+	
		+LA	+LB	+HA	+MA	+		8384	2.16	+	/	/	+ by default	+HA	+HA	+HA	+	
6	3.04	+LA	+LB	+HA	+MA	+	6/6	7592	1.95	+	/	/	+ by default	+HA	+HA	+HB	+	6/6
		+LA	+LB	+MA	+MA	+		7524	1.93	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LB	+HA	+MA	+		8323	2.14	+	/	/	+ by default	+HA	+HB	+HA	+	
		+LA	+LA	+MA	+HA	+		7898	2.03	+	/	/	+ by default	+HA	+HA	+HA	+	
		Ø	+LB	+HA	+MA	+		9279	2.39	+	/	/	+ by default	+HB	+HA	+HB	+	
		+LA	+LB	+HA	+HA	+		7684	1.97	+	/	/	+ by default	+HA	+HA	+HA	+	

Process water - ***Listeria monocytogenes 1/2c***

1 100 UFC/ml et *1 300 UFC/ml

Contamination level	Real level (b/25g)	Reference method						Alternative method VIDAS LDUO										
		1/2 Fraser (10µl)		Fraser		Result	Conclusion	RFV LMO	VT	Result Test LMO	RFV LIS	VT	Result Test LIS	Streakings on			Result	Conclusion
		P1	OAA1	P2	OAA2									PAL	OAA	RLM		
1	0	Ø	Ø	Ø	Ø	-	0/6	-3	0.00	-	22	0.00	-	/	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		-3	0.00	-	20	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	20	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-4	0.00	-	19	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-2	0.00	-	22	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-4	0.00	-	19	0.00	-	/	/	/	-	
2*	0.46	Ø	Ø	Ø	Ø	-	0/6	-3	0.00	-	23	0.01	-	/	/	/	-	1/6
		Ø	Ø	Ø	Ø	-		-3	0.00	-	23	0.01	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	20	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		7504	1.91	+	/	/	+ by default	/	+HA	+HA	+	
		Ø	Ø	Ø	Ø	-		-5	0.00	-	32	0.01	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-5	0.00	-	20	0.00	-	/	/	/	-	
3	0.57	+LA	+LA	+HA	+HA	+	4/6	7517	1.92	+	/	/	+ by default	+HA	+HA	+HA	+	3/6
		Ø	Ø	Ø	Ø	-		-4	0.00	-	21	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-5	0.00	-	21	0.00	-	/	/	/	-	
		+LA	+LA	+MA	+HA	+		7452	1.90	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+MA	+		-5	0.00	-	23	0.00	-	/	/	/	-	
		+LA	+LA	+HA	+MA	+		7441	1.90	+	/	/	+ by default	+HA	+HA	+HA	+	
4	1.52	+LA	+LA	+HA	+HA	+	6/6	6849	1.74	+	/	/	+ by default	+HA	+HA	+HA	+	4/6
		+LA	+LA	+HA	+MA	+		6713	1.71	+	/	/	+ by default	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+MA	+		6685	1.71	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+MA	+		-4	0.00	-	21	0.00	-	/	/	/	-	
		+LA	+LA	+HA	+HA	+		6576	1.68	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+HA	+		-4	0.00	-	22	0.00	-	/	/	/	-	
5	2.66	+LA	+LA	+HA	+HA	+	6/6	6713	1.71	+	/	/	+ by default	+HA	+HA	+HA	+	6/6
		+MA	+MA	+HA	+HA	+		6835	1.74	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+HA	+		6686	1.70	+	/	/	+ by default	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+MA	+		6780	1.73	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+MA	+		6876	1.75	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+MA	+		6762	1.72	+	/	/	+ by default	+HA	+HA	+HA	+	

Appendix E2

Relative level of detection

Third renewal study - Raw results

Key

Bacterial load	**Distribution of the microflora**
L = low	A = pure culture of typical colonies
M = medium	B = mix with a majority of typical colonies
H = high	C = mix with a minority of typical colonies
Ø = absence	D = mix with rare typical colonies
	E = absence of typical colonies

Matrix: pastry cream **Bacterial strain**: *Listeria seeligeri* **Enumeration of the microorganisms**: 3,2 x 10^3 CFU/g

Code	CFU/ 25g	Reference method: EN ISO 11290-1:2017 (*)							Alternative method: VIDAS LDUO												Number of positive results / method
		1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1		Final result	
		O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification		
1398010	0	- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	13	0.00	neg.	- ØE	- ØE	/	/	/	A	RM : 0 / 5 AM : 0 / 5
1398011		- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	15	0.00	neg.	- ØE	- ØE	/	/	/	A	
1398012		- ØE	- ØE	- ØE	- LE	/	/	A	0	0.00	neg.	14	0.00	neg.	- ØE	- LE	/	/	/	A	
1398013		- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	14	0.00	neg.	- LE	- LE	/	/	/	A	
1398014		- ØE	- ØE	- ØE	- ØE	/	/	A	0	0.00	neg.	15	0.00	neg.	- ØE	- ØE	/	/	/	A	
1398015	0.8	+ LA	+ LA	+ HA	+ HA	pos.	*L. seeligeri*	P	0	0.00	neg.	11758	3.94	pos.	+ MA	+ MA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	RM : 10 / 20 AM : 11 / 20
1398016		+ LA	+ MA	+ HA	+ HA	pos.	*L. seeligeri*	P	1	0.00	neg.	9739	3.26	pos.	+ HA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398017		- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	15	0.00	neg.	- ØE	- ØE	/	/	/	A	
1398018		- ØE	- ØE	- ØE	- LE	/	/	A	0	0.00	neg.	15	0.00	neg.	- ØE	- ØE	/	/	/	A	
1398019		- ØE	- ØE	- ØE	- ØE	/	/	A	27	0.00	neg.	9551	3.20	pos.	+ HA	+ LA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398020		+ LA	+ MA	+ HA	+ HA	pos.	*L. seeligeri*	P	0	0.00	neg.	9581	3.21	pos.	+ MA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398021		+ LA	+ LA	+ HA	+ HA	pos.	*L. seeligeri*	P	-1	-0.00	neg.	19	0.00	neg.	- ØE	- ØE	/	/	/	A	
1398022		+ LA	+ LA	+ HA	+ HB	pos.	*L. seeligeri*	P	0	0.00	neg.	9722	3.25	pos.	+ HB	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398023		+ LA	+ LA	+ HA	+ HA	pos.	*L. seeligeri*	P	-1	-0.00	neg.	133	0.04	neg.	- LE	- ØE	/	/	/	A	
1398024		- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	14	0.00	neg.	- LE	- ØE	/	/	/	A	
1398025		- LE	- ØE	- ØE	- ØE	/	/	A	0	0.00	neg.	14	0.01	neg.	- ØE	- ØE	/	/	/	A	
1398026		+ LA	+ LA	+ HA	+ HA	pos.	*L. seeligeri*	P	0	0.01	neg.	9849	3.30	pos.	+ LA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398027		- ØE	- ØE	- ØE	- ØE	/	/	A	0	0.00	neg.	9720	3.25	pos.	+ HB	+ MA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398028		- ØE	- ØE	- ØE	- ØE	/	/	A	0	0.00	neg.	10213	3.42	pos.	+ HA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398029		- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	17	0,00	neg.	- ØE	- ØE	/	/	/	A	
1398030		- ØE	- ØE	- ØE	- ØE	/	/	A	0	0.00	neg.	10157	3.40	pos.	+ LA	+ MA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398031		+ LA	+ LA	+ HA	+ HA	pos.	*L. seeligeri*	P	2	0.00	neg.	10237	3.43	pos.	+ LA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398032		+ MA	+ MB	+ HA	+ HA	pos.	*L. seeligeri*	P	-2	-0.00	neg.	14	0.00	neg.	- ØE	- LE	/	/	/	A	
1398033		+ LA	+ LA	+ HA	+ HA	pos.	*L. seeligeri*	P	-1	-0.00	neg.	16	0.00	neg.	- ØE	- LE	/	/	/	A	
1398034		- ØE	- LE	- ØE	- LE	/	/	A	0	0.00	neg.	9493	3.18	pos.	+ HA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398035	3.2	+ MA	+ MB	+ HA	+ HA	pos.	*L. seeligeri*	P	5	0.00	neg.	9620	3.22	pos.	+ MA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	RM : 5 / 5 AM : 5 / 5
1398036		+ LB	+ LA	+ HA	+ HA	pos.	*L. seeligeri*	P	4	0.00	neg.	9658	3.23	pos.	+ HA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398037		+ LA	+ MA	+ HA	+ HA	pos.	*L. seeligeri*	P	0	0.00	neg.	9742	3.26	pos.	+ MA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398038		+ LA	+ LA	+ HA	+ HA	pos.	*L. seeligeri*	P	1	0.00	neg.	9763	3.27	pos.	+ HA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398039		+ LA	+ MA	+ HA	+ HA	pos.	*L. seeligeri*	P	0	0.00	neg.	9828	3.29	pos.	+ HA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	

Appendix E3

Relative level of detection

Extension study - Raw results

Key

Bacterial load	**Distribution of the microflora**
L = low	A = pure culture of typical colonies
M = medium	B = mix with a majority of typical colonies
H = high	C = mix with a minority of typical colonies
Ø = absence	D = mix with rare typical colonies
	E = absence of typical colonies

Matrix: cottage cheese with raw milk **Bacterial strain**: *Listeria ivanovii GQD028* **Enumeration of the microorganisms**: 1000000000 CFU/g

Code	CFU/ 125g	Reference method: EN ISO 11290-1:2017 (*)							Alternative method: VIDAS LDUO													Number of positive results / method
		1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1		Final result		
		ALOA	PALCAM	ALOA	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	ALOA	PALCAM	API LIS gallery w/o purification	Res.	Identification			
1978433	0	ø	ø	ø	ø	-	/	A	2	0.00	NEGATIF	22	0.00	NEGATIF	ø	EL	/	-	/	A		RM: 0/5 AM: 0/5
1978434		ø	ø	ø	ø	-	/	A	2	0.00	NEGATIF	18	0.00	NEGATIF	ø	EL	/	-	/	A		
1978435		ø	ø	ø	ø	-	/	A	5	0.00	NEGATIF	18	0.00	NEGATIF	ø	EL	/	-	/	A		
1978436		ø	ø	ø	ø	-	/	A	3	0.00	NEGATIF	18	0.00	NEGATIF	ø	EL	/	-	/	A		
1978437		ø	ø	EM	EM	-	/	A	10	0.00	NEGATIF	18	0.00	NEGATIF	ø	EL	/	-	/	A		
2034864	1.2	BM	CM	AM	AM	+	*L. ivanovii*	P	2	0,00	NEGATIF	8014	2062	POSITIF	AM	AM	*L. ivanovii*	+	*L. ivanovii*	P		RM:13/20 AM:12/20
2034865		BM	BM	AM	AM	+	*L. ivanovii*	P	1	0,00	NEGATIF	12168	3098	POSITIF	AM	AM	*L. ivanovii*	+	*L. ivanovii*	P		
2034866		EM	EM	EM	EM	-	/	A	0	0,00	NEGATIF	14	0.00	NEGATIF	ø	ø	/	-	/	A		
2034867		EM	EM	EL	EL	-	/	A	2	0,00	NEGATIF	11800	3.86	POSITIF	AM	AM	*L. ivanovii*	+	*L. ivanovii*	P		
2034868		BM	BM	AM	AM	+	*L. ivanovii*	P	0	0,00	NEGATIF	12	0.00	NEGATIF	EL	EL	/	-	/	A		
2034869		EL	EM	EL	EL	-	/	A	10	0,00	NEGATIF	11606	3.80	POSITIF	AM	AL	*L. ivanovii*	+	*L. ivanovii*	P		
2034870		BM	BM	AM	AL	+	*L. ivanovii*	P	0	0,00	NEGATIF	13	0.00	NEGATIF	ø	EL	/	-	/	A		
2034871		BM	BM	AM	AL	+	*L. ivanovii*	P	-1	-0,00	NEGATIF	12	0.00	NEGATIF	EL	EL	/	-	/	A		
2034872		EM	EM	EM	EM	-	/	A	0	0,00	NEGATIF	12	0.00	NEGATIF	ø	ø	/	-	/	A		
2034873		BM	BM	AM	AM	+	*L. ivanovii*	P	0	0,00	NEGATIF	11	0.00	NEGATIF	ø	ø	/	-	/	A		
2034874		CM	CL	BM	BL	+	*L. ivanovii*	P	2	0,00	NEGATIF	12906	4.23	POSITIF	AM	AM	*L. ivanovii*	+	*L. ivanovii*	P		
2034875		BM	EL	AM	AM	+	*L. ivanovii*	P	10	0,00	NEGATIF	2450	0.80	POSITIF	AM	AM	*L. ivanovii*	+	*L. ivanovii*	P		
2034876		EL	EL	EL	EL	-	/	A	0	0,00	NEGATIF	6645	2.17	POSITIF	AM	AM	*L. ivanovii*	+	*L. ivanovii*	P		
2034877		BM	CM	AM	AL	+	*L. ivanovii*	P	7	0,00	NEGATIF	12211	4.00	POSITIF	AM	AM	*L. ivanovii*	+	*L. ivanovii*	P		
2034878		BM	CM	AM	AM	+	*L. ivanovii*	P	1	0,00	NEGATIF	12203	4.00	POSITIF	AL	AL	*L. ivanovii*	+	*L. ivanovii*	P		
2034879		EM	EM	EM	EL	-	/	A	3	0,00	NEGATIF	12743	4.17	POSITIF	AM	AM	*L. ivanovii*	+	*L. ivanovii*	P		
2034880		EL	EL	ø	ø	-	/	A	2	0,00	NEGATIF	12482	4.09	POSITIF	AM	AM	*L. ivanovii*	+	*L. ivanovii*	P		
2034881		CM	CM	AM	AM	+	*L. ivanovii*	P	1	0,00	NEGATIF	12874	4.22	POSITIF	AM	AM	*L. ivanovii*	+	*L. ivanovii*	P		
2034882		CL	CL	AL	AL	+	*L. ivanovii*	P	-1	-0,00	NEGATIF	13	0.00	NEGATIF	ø	ø	/	-	/	A		
2034883		BM	BM	AM	AL	+	*L. ivanovii*	P	-1	-0,00	NEGATIF	12	0.00	NEGATIF	ø	EL	/	-	/	A		
1978438	3.3	ø	ø	AM	AM	+	*L. ivanovii*	P	1	0,00	NEGATIF	10127	3.32	POSITIF	AM	AM	*L. ivanovii*	+	*L. ivanovii*	P		RM: 5/5 AM: 5/5
1978439		ø	ø	AM	AM	+	*L. ivanovii*	P	-1	-0,00	NEGATIF	6501	2.13	POSITIF	AM	AM	*L. ivanovii*	+	*L. ivanovii*	P		
1978440		ø	ø	AM	AM	+	*L. ivanovii*	P	3	0,00	NEGATIF	2315	0.75	POSITIF	AM	AM	*L. ivanovii*	+	*L. ivanovii*	P		
1978441		ø	ø	AM	AM	+	*L. ivanovii*	P	14	0,00	NEGATIF	9246	3.03	POSITIF	AM	AM	*L. ivanovii*	+	*L. ivanovii*	P		
1978442		ø	ø	AM	AM	+	*L. ivanovii*	P	11	0,00	NEGATIF	7958	2.60	POSITIF	AM	AM	*L. ivanovii*	+	*L. ivanovii*	P		

Matrix: Infant milk powder with probiotics

Bacterial strain: *Listeria monocytogenes* JAR249

Enumeration of the microorganisms: 160 CFU/g

Enumeration of the probiotics *Lactobacillus reuteri* DSM 17938: 5400000 CFU/g

Code	CFU/ 125g	Reference method: EN ISO 11290-1:2017 (*)							Alternative method: VIDAS LDUO												Number of positive results / method
		1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1		Final result	
		ALOA	PALCAM	ALOA	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	ALOA	PALCAM	API LIS gallery w/o purification	Res.	Identification		
1978428	0	ø	ø	ø	ø	-	/	A	0	0.00	NEGATIF	14	0.00	NEGATIF	ø	ø	/	A	/	A	RM:0/5 AM:0/5
1978429		ø	ø	ø	ø	-	/	A	0	0.00	NEGATIF	17	0.00	NEGATIF	ø	ø	/	A	/	A	
1978430		ø	ø	ø	ø	-	/	A	0	0.00	NEGATIF	22	0.00	NEGATIF	ø	ø	/	A	/	A	
1978431		ø	ø	ø	ø	-	/	A	-1	-0,00	NEGATIF	13	0.00	NEGATIF	ø	ø	/	A	/	A	
1978432		ø	ø	ø	ø	-	/	A	2	0.00	NEGATIF	18	0.00	NEGATIF	ø	ø	/	A	/	A	
2045368	1.00	AL	ø	AM	BM	+	*L.monocytogenes*	P	3	0,00	NEGATIF	16	0.00	NEGATIF	ø	ø	/	A	/	A	RM:13/20 AM:12/20
2045369		AL	ø	AM	BM	+	*L.monocytogenes*	P	1	0,00	NEGATIF	23	0.00	NEGATIF	ø	ø	/	A	/	A	
2045370		ø	ø	AM	BM	+	*L.monocytogenes*	P	5731	1,45	POSITIF	/	/	POSITIF	AM	DM	*L.monocytogenes*	P	*L.monocytogenes*	P	
2045371		ø	ø	ø	EM	-	/	A	11180	2,83	POSITIF	/	/	POSITIF	AM	DM	*L.monocytogenes*	P	*L.monocytogenes*	P	
2045372		AL	ø	AM	BM	+	*L.monocytogenes*	P	2	0,00	NEGATIF	21	0.00	NEGATIF	ø	ø	/	A	/	A	
2045373		EL	EL	AM	EM	+	*L.monocytogenes*	P	1353	0,34	POSITIF	/	/	POSITIF	AM	DM	*L.monocytogenes*	P	*L.monocytogenes*	P	
2045374		ø	EL	ø	EM	-	/	A	387	0,09	POSITIF	/	/	POSITIF	AM	DM	*L.monocytogenes*	P	*L.monocytogenes*	P	
2045375		AL	AL	AM	BM	+	*L.monocytogenes*	P	7992	2,02	POSITIF	/	/	POSITIF	AM	DM	*L.monocytogenes*	P	*L.monocytogenes*	P	
2045376		ø	EL	ø	EM	-	/	A	12888	3,27	POSITIF	/	/	POSITIF	AM	DM	*L.monocytogenes*	P	*L.monocytogenes*	P	
2045377		ø	EL	ø	EM	-	/	A	0	0,00	NEGATIF	11	0.00	NEGATIF	ø	EM	/	A	/	A	
2045378		ø	EL	AM	BM	+	*L.monocytogenes*	P	10959	2,78	POSITIF	/	/	POSITIF	AM	AM	*L.monocytogenes*	P	*L.monocytogenes*	P	
2045379		ø	EL	ø	EM	-	/	A	9151	2,32	POSITIF	/	/	POSITIF	AM	DM	*L.monocytogenes*	P	*L.monocytogenes*	P	
2045380		AL	AL	AM	BM	+	*L.monocytogenes*	P	10126	2,57	POSITIF	/	/	POSITIF	AM	DM	*L.monocytogenes*	P	*L.monocytogenes*	P	
2045381		ø	EL	ø	EM	-	/	A	380	0,09	POSITIF	/	/	POSITIF	AM	EM	*L.monocytogenes*	P	*L.monocytogenes*	P	
2045382		AL	EL	AM	BM	+	*L.monocytogenes*	P	3	0,00	NEGATIF	21	0.00	NEGATIF	EL	EM	/	A	/	A	
2045383		AL	AL	AM	BM	+	*L.monocytogenes*	P	9023	2,29	POSITIF	/	/	POSITIF	AM	DM	*L.monocytogenes*	P	*L.monocytogenes*	P	
2045384		ø	ø	AM	BM	+	*L.monocytogenes*	P	11224	2,85	POSITIF	/	/	POSITIF	AM	AM	*L.monocytogenes*	P	*L.monocytogenes*	P	
2045385		ø	ø	ø	EM	-	/	A	0	0,00	NEGATIF	34	0.01	NEGATIF	ø	EM	/	A	/	A	
2045386		AL	EL	AM	BM	+	*L.monocytogenes*	P	-1	-0,00	NEGATIF	12	0.00	NEGATIF	ø	EM	/	A	/	A	
2045387		AL	EL	AM	BM	+	*L.monocytogenes*	P	0	0,00	NEGATIF	12	0.00	NEGATIF	ø	EM	/	A	/	A	
2045393	2.00	AL	BL	AM	BM	+	*L.monocytogenes*	P	8788	2.23	POSITIF	/	/	POSITIF	AM	AM	*L.monocytogenes*	P	*L.monocytogenes*	P	RM:5/5 AM:5/5
2045394		AL	EL	AM	BM	+	*L.monocytogenes*	P	9464	2.40	POSITIF	/	/	POSITIF	AM	DM	*L.monocytogenes*	P	*L.monocytogenes*	P	
2045395		BL	BL	AM	BM	+	*L.monocytogenes*	P	614	0.15	POSITIF	/	/	POSITIF	AM	DM	*L.monocytogenes*	P	*L.monocytogenes*	P	
2045396		AL	AL	AM	BM	+	*L.monocytogenes*	P	11012	2.79	POSITIF	/	/	POSITIF	AM	AM	*L.monocytogenes*	P	*L.monocytogenes*	P	
2045397		ø	EL	AM	BM	+	*L.monocytogenes*	P	415	0.10	POSITIF	/	/	POSITIF	AM	DM	*L.monocytogenes*	P	*L.monocytogenes*	P	

APPENDIX F

INCLUSIVITY – EXCLUSIVITY STUDY RAW RESULTS

Inclusivity - *Listeria monocytogenes*

#	Reference	Strain	Origin	Inoculation level in 225 ml of LX broth	RFV LMO	VT	LMO test results	RFV LIS	VT	LIS test results	Isolation on		
											PALCAM	OAA	RLM
1	L4	*Listeria monocytogenes* 1/2a	ATTCC 35152	3.6	7818	1.97	+	/	/	+ by default	+HA	+HA	+HA
2	L5	*Listeria monocytogenes* 1/2a	Smoked salmon lardons	3.6	8122	2.05	+	/	/	+ by default	+HA	+HA	+HA
3	L6	*Listeria monocytogenes* 1/2a	Pizza	4.4	7908	1.99	+	/	/	+ by default	+HA	+HA	+HA
4	L7	*Listeria monocytogenes* 1/2a	Munster cheese	5.0	7533	1.90	+	/	/	+ by default	+HA	+HA	+HA
5	L10	*Listeria monocytogenes* 1/2a	Rillettes	3.7	7707	1.94	+	/	/	+ by default	+HA	+HA	+HA
6	L11	*Listeria monocytogenes* 1/2a	Munster cheese	4.6	7594	1.91	+	/	/	+ by default	+HA	+HA	+HA
7	L12	*Listeria monocytogenes* 1/2a	Smoked salmon	5.0	7746	1.95	+	/	/	+ by default	+HA	+HA	+HA
8	L40	*Listeria monocytogenes* 1/2a	Munster cheese	3.8	7496	1.89	+	/	/	+ by default	+HA	+MA	+HA
9	L42	*Listeria monocytogenes* 1/2a	Chicken cutlet	4.2	7765	1.96	+	/	/	+ by default	+HA	+HA	+HA
10	L43	*Listeria monocytogenes* 1/2a	Minced meat	5.0	7674	1.93	+	/	/	+ by default	+HA	+HA	+HA
11	L44	*Listeria monocytogenes* 1/2a	Dried sausage	0.9	7659	1.93	+	/	/	+ by default	+HA	+HA	+HA
12	L45	*Listeria monocytogenes* 1/2a	Rabbit terrine	1.1	8004	2.02	+	/	/	+ by default	+HA	+HA	+HA
13	L47	*Listeria monocytogenes* 1/2a	Fried potatoes	5.5	7355	1.85	+	/	/	+ by default	+HA	+HA	+HA
14	L116	*Listeria monocytogenes* 1/2a	Fish in cream sauce	3.6	7431	1.87	+	/	/	+ by default	+MA	+MA	+MA
15	L128	*Listeria monocytogenes* 1/2a	Soy cake	5.7	7534	1.94	+	/	/	+ by default	+HA	+HA	+HA
16	L129	*Listeria monocytogenes* 1/2a	Fried potatoes	6.0	7660	1.97	+	/	/	+ by default	+HA	+MA	+MA
17	L37	*Listeria monocytogenes* 1/2b	Maroilles cheese made with raw milk	3.8	7780	1.96	+	/	/	+ by default	+HA	+HA	+HA
18	L49	*Listeria monocytogenes* 1/2b	Chicken liver mousse	3.8	6823	1.72	+	/	/	+ by default	+HA	+HA	+HA
19	L51	*Listeria monocytogenes* 1/2b	Matured cheese	3.0	6665	1.68	+	/	/	+ by default	+HA	+HA	+HA
20	L14	*Listeria monocytogenes* 1/2c	Minced meat	4.4	7986	2.01	+	/	/	+ by default	+HA	+HA	+HA
21	L15	*Listeria monocytogenes* 1/2c	Beef	4.0	7634	1.92	+	/	/	+ by default	+MA	+MA	+HA
22	L16	*Listeria monocytogenes* 1/2c	Minced meat	4.5	7496	1.89	+	/	/	+ by default	+MA	+MA	+HA
23	L17	*Listeria monocytogenes* 1/2c	Pork belly	5.6	7432	1.87	+	/	/	+ by default	+HA	+HA	+HA
24	L18	*Listeria monocytogenes* 1/2c	Munster cheese	6.1	7561	1.90	+	/	/	+ by default	+HA	+HA	+HA
25	L53	*Listeria monocytogenes* 1/2c	Minced beef burger	3.9	7730	1.95	+	/	/	+ by default	+HA	+MA	+HA
26	L54	*Listeria monocytogenes* 1/2c	Beef bourguignon	5.6	7579	1.91	+	/	/	+ by default	+HA	+HA	+HA
27	L117	*Listeria monocytogenes* 1/2c	Montbéliard sausage	3.8	7490	1.89	+	/	/	+ by default	+HA	+HA	+HA
28	L20	*Listeria monocytogenes 1/2*	Salmon offcuts	4.4	7489	1.89	+	/	/	+ by default	+MA	+MA	+MA
29	L55	*Listeria monocytogenes 3b*	SLCC 2540	6.2	7418	1.87	+	/	/	+ by default	+HA	+HA	+HA
30	L56	*Listeria monocytogenes 3c*	SLCC 2479	6.2	7396	1.86	+	/	/	+ by default	+HA	+HA	+HA
31	L57	*Listeria monocytogenes 4a*	ATCC 19114	5.4	5423	1.36	+	/	/	+ by default	+HA	+HA	+HA
32	L32	*Listeria monocytogenes 4b*	Munster cheese	5.2	7784	1.96	+	/	/	+ by default	+HA	+HA	+HA
33	L33	*Listeria monocytogenes 4b*	ATCC 19115	3.4	9504	2.39	+	/	/	+ by default	+HA	+HA	+HA
34	L58	*Listeria monocytogenes 4b*	Salad	5.5	7916	1.99	+	/	/	+ by default	+HA	+HA	+HA
35	L138	*Listeria monocytogenes 4b*	Collection	5.0	7823	2.01	+	/	/	+ by default	+HA	+MA	+MA
36	L60	*Listeria monocytogenes 4d*	ATCC	4.3	9104	2.29	+	/	/	+ by default	+HA	+HA	+HA
37	L61	*Listeria monocytogenes 4e*	ATCC 19118	5.2	5964	1.50	+	/	/	+ by default	+HA	+HA	+HA
38	L62	*Listeria monocytogenes 4e*	Reblochon cheese	4.2	7649	1.93	+	/	/	+ by default	+HA	+HA	+HA
39	L63	*Listeria monocytogenes 4e*	Munster cheese	4.0	7647	1.93	+	/	/	+ by default	+HA	+HA	+HA
40	L67	*Listeria monocytogenes 7*	SLCC 2482	3.0	9822	2.47	+	/	/	+ by default	+HA	+HA	+HA
41	L119	*Listeria monocytogenes*	Spinach	4.2	7228	1.82	+	/	/	+ by default	+HA	+HA	+HA
42	L123	*Listeria monocytogenes*	Mozzarella	3.1	7587	1.91	+	/	/	+ by default	+HA	+HA	+HA
43	L124	*Listeria monocytogenes*	Fillet of perch	2.9	7404	1.86	+	/	/	+ by default	+HA	+HA	+HA
44	L125	*Listeria monocytogenes*	Pan-fried vegetables	4.4	7557	1.90	+	/	/	+ by default	+HA	+HA	+HA
45	L137	*Listeria monocytogenes*	Coulommiers cheese made with raw milk	8.5	7641	1.96	+	/	/	+ by default	+HA	+HA	+HA
46	L141	*Listeria monocytogenes*	Environmental sample	5.5	7703	1.98	+	/	/	+ by default	+HA	+MA	+MA
47	L149	*Listeria monocytogenes*	Environmental sample	0.9	9351	2.36	+	/	/	+ by default	+MA	+MA	+MA
48	L152	*Listeria monocytogenes*	Environmental sample	4.0	7737	1.95	+	/	/	+ by default	+MA	+MA	+MA
49	L69	*Listeria monocytogenes*	Dried sausage	3.3	7756	1.95	+	/	/	+ by default	+HA	+MA	+MA
50	L70	*Listeria monocytogenes*	Smoked salmon	3.7	7775	1.96	+	/	/	+ by default	+MA	+MA	+HA

Inclusivity - *Listeria* spp other than *Listeria monocytogenes*

#	Reference	Strain	Origin	Inoculation rate in 225 ml of LX broth	RFV LMO	VT	LMO test results	RFV LIS	VT	LIS test results	Isolation on			Reference method				Isolation LX broth
											PALCAM	OAA	RLM	1/2 Fraser		Fraser		
														P1	OA1	P2	OA2	
1	L3	*Listeria innocua*	Heifer's liver	20.0	7	0.00	-	8106	3.55	+	+HA	+HA	+HA					
2	L1	*Listeria innocua*	ATCC 33090	9.0	6	0.00	-	7354	3.27	+	+HA	+HA	+HA					
3	L64	*Listeria innocua*	Époisses cheese	3.5	8	0.00	-	7742	3.43	+	+HA	+MA	+HA					
4	L66	*Listeria innocua*	Spinach	4.1	10	0.00	-	7998	3.50	+	+MA	+MA	+MA					
5	L71	*Listeria innocua*	Munster cheese	4.0	9	0.00	-	7934	3.48	+	+HA	+MA	+HA					
6	L72	*Listeria innocua*	Boulette d'Avesnes cheese	4.3	6	0.00	-	7681	3.41	+	+HA	+MA	+HA					
7	L76	*Listeria innocua* 6b	Minced beef burger	2.9	9	0.00	-	7737	3.39	+	+MA	+MA	+MA					
8	L77	*Listeria innocua* 6a	Toulouse sausage	2.5	6	0.00	-	7747	3.44	+	+HA	+HA	+HA					
9	L78	*Listeria innocua*	Rooster	3.5	8	0.00	-	7657	3.40	+	+HA	+MA	+MA					
10	L108	*Listeria innocua*	Gorgonzola	3.0	8	0.00	-	7921	3.47	+	+HA	+HA	+HA					
11	L110	*Listeria innocua*	Époisses cheese	4.0	5	0.00	-	7532	3.23	+	+HA	+HA	+HA					
12	L113	*Listeria innocua*	Smoked halibut	6.6	4	0.00	-	7857	3.37	+	+HA	+HA	+HA					
13	L80	*Listeria ivanovii*	ATCC Collection	21.0	-3	0.00	-	101461	4.49	+	+HA	+HA	+HA					
14	L133	*Listeria ivanovii*	Roquefort cheese	3.5	9	0.00	-	8675	3.80	+	+HA	+MA	+MA					
15	L151	*Listeria ivanovii*	Minced beef burger	2.9	4	0.00	-	9565	4.19	+	+HA	+MA	+HA					
16	L153	*Listeria ivanovii*	Environmental sample	4.0	6	0.00	-	8672	3.80	+	+HA	+MA	+HA					
17	L86	*Listeria welshimeri* 6b	ATCC 35897 Collection	5.0	2	0.00	-	10712	4.70	+	+HA	+MA	+MA					
18	L87	*Listeria welshimeri*	Minced beef burger	6.5	13	0.00	-	7050	3.09	+	+HA	+MA	+HA					
19	L89	*Listeria welshimeri* 6a	Minced beef burger	7.4	5	0.00	-	7511	3.22	+	+HA	+HA	+HA					
20	L91	*Listeria welshimeri*	Rosette dried sausage	5.0	8	0.00	-	8180	3.58	+	+HA	+MA	+MA					
21	L100	*Listeria welshimeri*	Spread	10.0	6	0.00	-	8452	3.63	+	+HA	+HA	+HA					
22	L101	*Listeria welshimeri*	Traditional ham	6.6	5	0.00	-	7439	3.19	+	+HA	+HA	+HA					
23	L83	*Listeria seeligeri* 1/2b	Jellied pork tongue	4.4	7	0.00	-	7811	3.42	+	+HA	+MA	+HA					
24	L84	*Listeria seeligeri*	Minced beef burger	2.6	8	0.00	-	7720	3.38	+	+MA	+MA	+HA					
25	L85	*Listeria seeligeri*	Collection	1.5	7	0.00	-	8195	3.59	+	+HA	+HA	+HA					
26	L115	*Listeria seeligeri*	Dirty water	5.0	7	0.00	-	8163	3.58	+	+HA	+MA	+MA					
27	L142	*Listeria seeligeri*	Cheese made with raw milk (Vinage)	2.5	6	0.00	-	7696	3.37	+	Ø	+LA	+LA					
28	L81	*Listeria grayi*	ATCC 19120 Collection	8.0	-4	0.00	-	7129	3.17	+	+HA	+LA	+LA					
29	L146	*Listeria grayi*	ATCC 25401 Collection	2.7	14	0.00	-	75	0.03	-	Ø	Ø	Ø	Ø	Ø	Ø	Ø	
				6.0	-5	0.00	-	25	0.01	-	Ø	Ø	Ø	Ø	Ø	Ø	Ø	
				$1.0x10^5$	6	0.00	-	7400	3.18	+	+HA	+HA	+HA	+LA	+LA	+HA	+HA	+MA
30	L147	*Listeria grayi*	CIP 103213 Collection	6.0	-6	0.00	-	21	0.00	-	Ø	Ø	Ø	Ø	Ø	Ø	Ø	
				$1.0x10^5$	5	0.00	-	7637	3.28	+	+HA	+HA	+HA	Ø	+MA	+HA	+HA	+LA

Exclusivity - Non-target strains

#	Reference	Strain	Origin	Inoculation rate in 225 ml of nutrient broth (CFU)	RFV LMO	VT	LMO test results	RFV LIS	VT	LIS test results
1	BA5	*Bacillus sphaericus*	Meat product	$6.7x10^5$	-4	0.00	-	26	0.01	-
2	BA2	*Bacillus cereus*	Beetroot	$7.2x10^5$	-5	0.00	-	39	0.01	-
3	BA4	*Bacillus stearothermophilus*	Dairy product	$2.4x10^5$	-5	0.00	-	29	0.01	-
4	BA7	*Bacillus coagulans*	Collection	$2.4x10^5$	-5	0.00	-	35	0.01	-
5	15	*Brochotrix thermosphacta*	Minced meat	$6.0x10^3$	-4	0.00	-	26	0.01	-
6	Le1	*Rhodotorula rubra*	Pastries	$3.0x10^5$	-5	0.00	-	32	0.01	-
7	Le3	*Candida albicans*	Collection	$3.0x10^5$	-7	0.00	-	25	0.01	-
8	Le5	*Saccharomyces cerevisiae*	Coffee extract	$3.0x10^5$	-4	0.00	-	22	0.00	-
9	E1	*Enterococcus faecalis*	Egg-based product	$4.8x10^5$	-4	0.00	-	31	0.01	-
10	E6	*Enterococcus faecalis*	ATCC 19433 Collection	$5.4x10^5$	-3	0.00	-	24	0.01	-
11	E2	*Enterococcus faecium*	ATCC 3286 Collection	$3.0x10^5$	-6	0.00	-	28	0.01	-
12	E7	*Enterococcus faecium*	CIP 5433 Collection	$2.0x10^5$	-4	0.00	-	26	0.01	-
13	EN18	*Enterobacter cloacae*	Collection	$2.0x10^5$	-6	0.00	-	27	0.01	-
14	EN63	*Klebsiella pneumoniae*	Celery	$2.0x10^5$	-4	0.00	-	29	0.01	-
15	EN71	*Klebsiella oxytoca*	Milk	$2.6x10^5$	-5	0.00	-	30	0.01	-
16	EN49	*Serratia marcescens*	Raw milk	$3.0x10^5$	-5	0.00	-	34	0.01	-
17	L139	*Jonesia denitrificans*	Collection	$4.0x10^5$	-5	0.00	-	30	0.01	-
18	Lb1	*Lactobacillus acidophilus*	Dairy product	$4.0x10^5$	-2	0.00	-	26	0.01	-
19	Lb2	*Lactobacillus casei*	Dairy product	$6.0x10^4$	-5	0.00	-	20	0.00	-
20	Lb3	*Lactobacillus plantarum*	Dairy product	$5.0x10^5$	-5	0.00	-	24	0.01	-
21	Lb4	*Lactobacillus paracasei*	Dairy product	$2.0x10^5$	-4	0.00	-	27	0.01	-
22	M1	*Micrococcus* spp	Environment	$3.0x10^5$	-5	0.00	-	29	0.01	-
23	PP17	*Pseudomonas putida*	Mushrooms	$5.6x10^5$	-4	0.00	-	26	0.01	-
24	PP8	*Pseudomonas putida*	Fish	$6.0x10^5$	4	0.00	-	57	0.02	-
25	32	*Rhodococcus equi*	Meat product	$2.0x10^5$	-5	0.00	-	29	0.01	-
26	E3	*Streptococcus bovis*	Collection	$3.0x10^5$	-4	0.00	-	29	0.01	-
27	E10	*Streptococcus bovis*	Collection	$2.5x10^5$	-5	0.00	-	22	0.00	-
28	ST12	*Staphylococcus hyicus*	Meat product	$6.0x10^5$	-5	0.00	-	25	0.01	-
29	ST3	*Staphylococcus epidermidis*	Yogurt	$6.0x10^5$	-5	0.00	-	26	0.01	-
30	ST15	*Staphylococcus epidermidis*	ATCC 12228 Collection	$2.4x10^5$	-4	0.00	-	22	0.00	-
31	ST17	*Staphylococcus aureus*	Yogurt	$5.8x10^5$	8	0.00	-	42	0.01	-

APPENDIX G

INTERLABORATORY STUDY RESULTS

Expert laboratory

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	Ø	Ø	Ø	Ø	-	=	-6	0.00	-	13	0.00	-	/	+	=
2	Ø	Ø	Ø	Ø	-	=	-5	0.00	-	17	0.00	-	/	+	=
3	Ø	Ø	Ø	Ø	-	=	4	0.00	-	175	0.06	-	/	-	=
4	Ø	Ø	Ø	Ø	-	=	-5	0.00	-	15	0.00	-	/	-	=
13	Ø	Ø	Ø	Ø	-	=	-6	0.00	-	10	0.00	-	/	-	=
14	Ø	Ø	Ø	Ø	-	=	-5	0.00	-	13	0.00	-	/	-	=
15	Ø	Ø	Ø	Ø	-	=	-4	0.00	-	13	0.00	-	/	-	=
16	Ø	Ø	Ø	Ø	-	=	-5	0.00	-	12	0.00	-	/	-	=
5	+MA	+MA	+MA	+HA	+	=	6717	1.71	+	/	/	+ by default	+	+	=
6	+LA	+MA	+MA	+HA	+	=	6711	1.71	+	/	/	+ by default	+	+	=
7	+MA	+MA	+MA	+HA	+	=	6592	1.68	+	/	/	+ by default	+	+	=
8	+LA	+LA	+HA	+HA	+	=	-6	0.00	-	15	0.00	-	Ø	-	#
17	+LA	+MA	+MA	+HA	+	=	6915	1.76	+	/	/	+ by default	+	+	=
18	+LA	+LA	+MA	+HA	+	=	6696	1.70	+	/	/	+ by default	+	+	=
19	+LA	+MA	+MA	+HA	+	=	7093	1.80	+	/	/	+ by default	+	+	=
20	+MA	+MA	+MA	+HA	+	=	6811	1.73	+	/	/	+ by default	+	+	=
9	+MA	+HA	+MA	+HA	+	=	7818	1.99	+	/	/	+ by default	+	+	=
10	+HA	+HA	+HA	+HA	+	=	7714	1.96	+	/	/	+ by default	+	+	=
11	+MA	+HA	+MA	+HA	+	=	7818	1.99	+	/	/	+ by default	+	+	=
12	+MA	+HA	+MA	+HA	+	=	7731	1.97	+	/	/	+ by default	+	+	=
21	+MA	+HA	+HA	+HA	+	=	7722	1.96	+	/	/	+ by default	+	+	=
22	+MA	+HA	+MA	+HA	+	=	7557	1.92	+	/	/	+ by default	+	+	=
23	+MA	+HA	+MA	+HA	+	=	7465	1.90	+	/	/	+ by default	+	+	=
24	+MA	+HA	+MA	+HA	+	=	7646	1.94	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory A

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	RLM	OAA	RLM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-2	0.00	-	12	0.00	-	/	-	=
2	-	-	-	-	-	=	-3	0.00	-	10	0.00	-	/	-	=
3	-	-	-	-	-	=	-2	0.00	-	12	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
13	-	-	-	-	-	=	-2	0.00	-	14	0.00	-	/	-	=
14	-	-	-	-	-	=	-4	0.00	-	14	0.00	-	/	-	=
15	-	-	-	-	-	=	-2	0.00	-	13	0.00	-	/	-	=
16	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
5	+	+	+	+	+	=	10136	2.34	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	12508	2.89	+	/	/	+ by default	+	+	=
7	-	-	-	-	-	#	12157	2.81	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	12497	2.89	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	12347	2.85	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	11725	2.71	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	11484	2.65	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	11373	2.63	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	12732	2.94	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	12654	2.92	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	12909	2.98	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	11839	2.73	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	11119	2.57	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	11393	2.63	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	11432	2.64	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	7574	1.93	+	/	/	+ by default	+	+	=
Total viable count: 1 CFU/ml															

Laboratory B

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-4	0.00	-	11	0.00	-	/	-	=
2	-	-	-	-	-	=	-3	0.00	-	11	0.00	-	/	-	=
3	-	-	-	-	-	=	-4	0.00	-	11	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	12	0.00	-	/	-	=
13	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
14	-	-	-	-	-	=	-3	0.00	-	11	0.00	-	/	-	=
15	-	-	-	-	-	=	-4	0.00	-	9	0.00	-	/	-	=
16	-	-	-	-	-	=	-2	0.00	-	10	0.00	-	/	-	=
5	+	+	+	+	+	=	8276	1.92	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	8289	1.91	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	7693	1.79	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	7596	1.76	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	7773	1.83	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	7719	1.81	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	8315	1.95	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	8391	1.97	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	7410	1.72	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	7821	1.81	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	7687	1.78	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	7849	1.82	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	8241	1.94	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	7982	1.88	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	8124	1.91	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	8334	1.96	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory C

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
2	-	-	-	-	-	=	2	0.00	-	24	0.00	-	/	-	=
3	-	-	-	-	-	=	1	0.00	-	12	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	14	0.00	-	/	-	=
13	-	-	-	-	-	=	-3	0.00	-	11	0.00	-	/	-	=
14	-	-	-	-	-	=	-3	0.00	-	11	0.00	-	/	-	=
15	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
16	-	-	-	-	-	=	-2	0.00	-	10	0.00	-	/	-	=
5	+	+	+	+	+	=	8071	1.99	+	/	/	+ by default	+	+	=
6	-	-	-	-	-	#	8154	2.01	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	8472	2.09	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	8266	2.04	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	7780	1.92	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	7699	1.90	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	7640	1.88	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	7508	1.85	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	8562	2.11	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	8066	1.99	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	8142	2.01	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	7966	1.97	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	7398	1.82	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	7549	1.86	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	7565	1.87	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	7674	1.89	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory E

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-4	0.00	-	8	0.00	-	/	-	=
2	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
3	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	12	0.00	-	/	-	=
13	-	-	-	-	-	=	-2	0.00	-	8	0.00	-	/	-	=
14	-	-	-	-	-	=	-2	0.00	-	8	0.00	-	/	-	=
15	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
16	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
5	+	+	+	+	+	=	9815	2.25	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	9383	2.15	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	-1	0.00	-	9	0.00	-	-	-	#
8	+	+	+	+	+	=	11134	2.55	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	9420	2.15	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	9306	2.13	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	8992	2.15	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	8880	2.12	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	11894	2.72	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	11431	2.62	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	11657	2.67	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	10679	2.44	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	9175	2.19	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	9046	2.16	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	9124	2.18	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	8322	1.99	+	/	/	+ by default	+	+	=
Total viable count: nr															

Laboratory F

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
2	-	-	-	-	-	=	-4	0.00	-	10	0.00	-	/	-	=
3	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
4	-	-	-	-	-	=	-1	0.00	-	14	0.00	-	/	-	=
13	-	-	-	-	-	=	-4	0.00	-	22	0.00	-	/	-	=
14	-	-	-	-	-	=	-3	0.00	-	14	0.00	-	/	-	=
15	-	-	-	-	-	=	-3	0.00	-	14	0.00	-	/	-	=
16	-	-	-	-	-	=	0	0.00	-	308	0.10	+	Ø	-	=
5	+	+	+	+	+	=	8204	1.75	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	7481	1.60	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	7861	1.68	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	7959	1.70	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	7773	1.83	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	7719	1.81	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	8315	1.95	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	8391	1.97	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	8143	1.74	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	8037	1.72	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	8031	1.71	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	7265	1.55	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	8241	1.94	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	7982	1.88	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	8124	1.91	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	8334	1.96	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory G

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-1	0.00	-	13	0.00	-	/	-	=
2	-	-	-	-	-	=	-2	0.00	-	9	0.00	-	/	-	=
3	-	-	-	-	-	=	-4	0.00	-	9	0.00	-	/	-	=
4	-	-	-	-	-	=	-2	0.00	-	10	0.00	-	/	-	=
13	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
14	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
15	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
16	-	-	-	-	-	=	0	0.00	-	11	0.00	-	/	-	=
5	+	+	+	+	+	=	8887	2.53	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	8992	2.56	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	8574	2.44	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	8458	2.40	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	8795	2.50	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	9070	2.58	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	8497	2.42	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	8498	2.42	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	8385	2.38	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	8758	2.49	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	8718	2.48	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	8606	2.45	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	8714	2.48	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	9183	2.61	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	8919	2.54	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	8918	2.54	+	/	/	+ by default	+	+	=
Total viable count: 1 CFU/ml															

Laboratory H

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-1	0.00	-	10	0.00	-	/	-	=
2	-	-	-	-	-	=	-2	0.00	-	10	0.00	-	/	-	=
3	-	-	-	-	-	=	0	0.00	-	10	0.00	-	/	-	=
4	-	-	-	-	-	=	-2	0.00	-	12	0.00	-	/	-	=
13	-	-	-	-	-	=	-3	0.00	-	7	0.00	-	/	-	=
14	-	-	-	-	-	=	-3	0.00	-	10	0.00	-	/	-	=
15	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
16	-	-	-	-	-	=	-2	0.00	-	13	0.00	-	/	-	=
17	+	+	+	+	+	=	10147	2.32	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	-2	0.00	-	12	0.00	-	/	-	#
19	+	+	+	+	+	=	9547	2.18	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	10058	2.30	+	/	/	+ by default	+	+	=
5	+	+	+	+	+	=	10996	2.51	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	11002	2.51	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	9339	2.13	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	9681	2.21	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	9850	2.25	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	10040	2.29	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	9974	2.28	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	10149	2.32	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	10175	2.32	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	10154	2.32	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	10274	2.34	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	10118	2.31	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory J

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
2	-	-	-	-	-	=	-2	0.00	-	9	0.00	-	/	-	=
3	-	-	-	-	-	=	-3	0.00	-	10	0.00	-	/	-	=
4	-	-	-	-	-	=	-2	0.00	-	12	0.00	-	/	-	=
13	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
14	-	-	-	-	-	=	-3	0.00	-	11	0.00	-	/	-	=
15	-	-	-	-	-	=	-2	0.00	-	9	0.00	-	/	-	=
16	-	-	-	-	-	=	-4	0.00	-	10	0.00	-	/	-	=
5	+	+	+	+	+	=	9012	2.01	+	/	/	+ by default	+	+	=
6	-	-	-	-	-	#	9041	2.01	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	9113	2.03	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	9002	2.00	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	9874	2.20	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	8744	1.95	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	8727	1.94	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	8754	1.95	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	9091	2.02	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	9145	2.04	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	9248	2.06	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	8852	1.97	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	8565	1.91	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	8638	1.92	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	8268	1.84	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	7690	1.71	+	/	/	+ by default	+	+	=
Total viable count: 1 CFU/ml															

Laboratory K

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-2	0.00	-	8	0.00	-	/	-	=
2	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
3	-	-	-	-	-	=	-2	0.00	-	8	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	12	0.00	-	/	-	=
13	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
14	-	-	-	-	-	=	-2	0.00	-	10	0.00	-	/	-	=
15	-	-	-	-	-	=	-2	0.00	-	10	0.00	-	/	-	=
16	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
5	+	+	+	+	+	=	8079	1.74	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	7598	1.63	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	8112	1.74	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	7850	1.69	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	8497	1.83	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	7042	1.51	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	6953	1.49	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	7117	1.53	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	8247	1.77	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	7569	1.63	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	7594	1.63	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	7933	1.70	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	7495	1.61	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	7515	1.61	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	7379	1.58	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	7445	1.60	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory L

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM & RLM	OAA	PALCAM & RLM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-2	0.00	-	8	0.00	-	/	-	=
2	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
3	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
13	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
14	-	-	-	-	-	=	-2	0.00	-	10	0.00	-	/	-	=
15	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
16	-	-	-	-	-	=	-3	0.00	-	6	0.00	-	/	-	=
5	-	-	-	-	-	#	10092	2.65	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	10020	2.63	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	9490	2.49	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	9607	2.53	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	9776	2.57	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	9862	2.59	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	9447	2.48	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	9631	2.53	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	9236	2.43	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	9798	2.58	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	9459	2.49	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	9481	2.49	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	9459	2.49	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	9642	2.53	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	9497	2.50	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	9546	2.51	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory M

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-4	0.00	-	6	0.00	-	/	-	=
2	-	-	-	-	-	=	-4	0.00	-	8	0.00	-	/	-	=
3	-	-	-	-	-	=	-4	0.00	-	8	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
13	-	-	-	-	-	=	-3	0.00	-	6	0.00	-	/	-	=
14	-	-	-	-	-	=	-3	0.00	-	5	0.00	-	/	-	=
15	-	-	-	-	-	=	-4	0.00	-	6	0.00	-	/	-	=
16	-	-	-	-	-	=	-3	0.00	-	6	0.00	-	/	-	=
5	+	+	+	+	+	=	7756	1.89	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	7814	1.90	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	8982	2.18	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	8770	2.13	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	-2	0.00	-	7	0.00	-	-	-	#
18	+	+	+	+	+	=	8847	2.15	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	6154	1.50	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	8640	2.10	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	9001	2.19	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	8903	2.17	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	8904	2.17	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	8624	2.10	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	8621	2.10	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	8586	2.09	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	8223	2.00	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	8201	1.99	+	/	/	+ by default	+	+	=
Total viable count: 20 CFU/ml															

Laboratory N

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
2	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
3	-	-	-	-	-	=	-3	0.00	-	10	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	12	0.00	-	/	-	=
13	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
14	-	-	-	-	-	=	-4	0.00	-	9	0.00	-	/	-	=
15	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
16	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
5	+	+	+	+	+	=	9584	2.55	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	9837	2.62	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	10295	2.74	+	/	/	+ by default	+	+	=
8	-	-	-	-	-	#	10545	2.81	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	9559	2.54	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	9649	2.57	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	10255	2.73	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	10421	2.77	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	10380	2.77	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	10409	2.77	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	10546	2.81	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	10622	2.83	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	10365	2.76	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	10321	2.75	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	10266	2.79	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	10456	2.78	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory O

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-1	0.00	-	6	0.00	-	/	-	=
2	-	-	-	-	-	=	-3	0.00	-	7	0.00	-	/	-	=
3	-	-	-	-	-	=	0	0.00	-	9	0.00	-	/	-	=
4	-	-	-	-	-	=	-2	0.00	-	12	0.00	-	/	-	=
13	-	-	-	-	-	=	-3	0.00	-	11	0.00	-	/	-	=
14	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
15	-	-	-	-	-	=	0	0.00	-	9	0.00	-	/	-	=
16	-	-	-	-	-	=	-2	0.00	-	10	0.00	-	/	-	=
5	-	-	+	+	+	=	8764	2.15	+	/	/	+ by default	+	+	=
6	-	+	+	+	+	=	8837	2.17	+	/	/	+ by default	+	+	=
7	+	-	+	+	+	=	8993	2.21	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	9164	2.25	+	/	/	+ by default	+	+	=
17	-	+	+	+	+	=	-3	0.00	-	25	0.00	-	/	-	#
18	-	+	+	+	+	=	8130	2.00	+	/	/	+ by default	+	+	=
19	-	-	+	+	+	=	8281	2.03	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	8485	2.08	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	9181	2.25	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	9446	2.32	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	9350	2.30	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	8488	2.08	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	8136	2.00	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	8356	2.05	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	8476	2.08	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	7969	1.96	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory P

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-3	0.00	-	11	0.00	-	/	-	=
2	-	-	-	-	-	=	-4	0.00	-	11	0.00	-	/	-	=
3	-	-	-	-	-	=	0	0.00	-	11	0.00	-	/	-	=
4	-	-	-	-	-	=	-4	0.00	-	12	0.00	-	/	-	=
13	-	-	-	-	-	=	-3	0.00	-	16	0.00	-	/	-	=
14	-	-	-	-	-	=	-4	0.00	-	10	0.00	-	/	-	=
15	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
16	-	-	-	-	-	=	-3	0.00	-	17	0.00	-	/	-	=
5	+	+	+	+	+	=	9461	2.30	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	9549	2.32	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	10024	2.43	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	9990	2.43	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	9421	2.29	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	9328	2.26	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	9481	2.30	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	9562	2.32	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	9347	2.27	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	9347	2.27	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	9256	2.25	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	9588	2.33	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	9500	2.31	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	9769	2.37	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	9344	2.27	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	9560	2.32	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory Q

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
2	-	-	-	-	-	=	-5	0.00	-	7	0.00	-	/	-	=
3	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
13	-	-	-	-	-	=	-2	0.00	-	7	0.00	-	/	-	=
14	-	-	-	-	-	=	-4	0.00	-	7	0.00	-	/	-	=
15	-	-	-	-	-	=	-4	0.00	-	7	0.00	-	/	-	=
16	-	-	-	-	-	=	-4	0.00	-	5	0.00	-	/	-	=
5	+	+	+	+	+	=	8800	2.09	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	8493	2.02	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	8655	2.05	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	8703	2.07	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	8141	1.93	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	8255	1.96	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	8371	1.99	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	8306	1.97	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	8830	2.10	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	8677	2.06	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	8558	2.03	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	8290	1.97	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	8371	1.99	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	8062	1.91	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	9013	1.90	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	9526	2.26	+	/	/	+ by default	+	+	=
Total viable count: <10 CFU/ml															