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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report
Validation study according to the EN ISO 16140-2:2016

VIDAS® Campylobacter (VIDAS CAM)
(Certificate number: BIO 12/29 - 05/10)
for the detection of *Campylobacter* spp.
in raw and processed poultry products, raw meat and meat-based products and production environmental samples

Qualitative method

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This report consists of 99 pages, including 9 appendices.
Only copies including the totality of this report are authorised.

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

Version 0
03 May 2022

Quality Assurance documents related to this study can be consulted upon request from **bioMérieux**.

The technical protocol and the result interpretation were carried out according to the EN ISO 16140-2:2016 and the AFNOR technical rules (PR Revision 7).

Validation protocols	▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation — *Part 1: Vocabulary* ▪ ISO 16140-2 (2016): Microbiology of the food chain - Method validation — *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR technical rules (PR Revision 7).
Reference method♦	ISO 10272-1 (June 2017) - Microbiology of the food chain - Horizontal method for detection and enumeration of *Campylobacter* spp. - Part 1: detection method
Alternative method	**VIDAS® Campylobacter (VIDAS CAM)**
Scope	☒ **Raw and processed poultry products** ☒ **Raw meat and meat-based products** ☒ **Production environmental samples**
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

♦ Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The VIDAS® Campylobacter (VIDAS CAM) was validated on the 21st of May 2010 (certificate number BIO 12/29 - 05/10) according to the EN ISO 16140 (2003) and the AFNOR technical rules. The analyses were carried out by IPL (Institut Pasteur Lille) (See **Table 1**).

Table 1 - Summary of the initial and extension/renewal studies

May 2010	Initial validation (IPL)
January 2014	Extension for the confirmation of positive results by using a latex test (CAMPYLOBACTER spp. latex kit Ref. MGNF46) (ADRIA Développement)
March 2016	Extension study to allow the use of the VITEK® MS, automated mass spectrometry microbial identification system that uses Matrix Assisted Laser Desorption Ionization Time-of-Flight (MALDI-TOF) technology and a comprehensive database of relevant species (ADRIA Développement).
May 2018	Renewal study (ISO 16140-2:2016)

The ISO 10272-1 published in 2006 was used for the initial validation study. A new version was published in 2017 and used for the renewal study. The modifications between the two versions are considered as minor and have no impact on the previous data.

The method was renewed in April 2022 without modification.

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

The VIDAS® *Campylobacter* assay is an enzyme immunoassay, for the detection of *Campylobacter* antigen using the ELFA technique (Enzyme Linked Fluorescent Assay) on the VIDAS® instrument (see Operator's Manual).

Each test is composed of two parts:

- The Solid Phase Receptacle (SPR®) serves as the solid phase as well as the pipetting device. The SPR® is coated with anti-*Campylobacter* antibodies.
- The other reagents for the assay are ready-to-use and pre-dispensed in the sealed reagent strips: washing buffer, anti-*Campylobacter* antibodies conjugate with alkaline phosphatase and substrate.

All the assay steps are performed automatically by the VIDAS instrument. The reaction medium is cycled in and out of the SPR® several times.

Part of the enrichment broth is dispensed into the reagent strip. The antigens present will bind to the anti-*Campylobacter* antibodies coating the SPR®.
Unbound sample components are washed away. Antibodies conjugated with alkaline phosphatase are cycled in and out of the SPR® and will bind to any *Campylobacter* antigens which are themselves bound to the antibodies on the SPR® wall.
A final wash step removes unbound conjugate.
During the final detection step, the substrate (4-Methyl-umbelliferyl phosphate) is cycled in and out of the SPR®. The conjugate enzyme catalyses the hydrolysis of this substrate into a fluorescent product (4-Methyl-umbelliferone) the fluorescence of which is measured at 450 nm.
At the end of the assay, the results are analysed automatically by the instrument. A test value, which is compared to stored standards (thresholds) and an interpretation (positive, negative) is generated for each sample.

The RFV (Relative Fluorescence Value) is calculated by subtracting the background reading from the final result. The RFV obtained for each sample is interpreted by the VIDAS® system as follows:

Test value(TV) = sample RFV / standard RFV. If TV < 0.1, Test is negative and If TV ≥ 0.1, Test is positive

2.1.2 Protocol

The protocol is the following:

- Enrichment step for **48h ± 4h at 41.5°C ± 1.0°C** in the CampyFood broth (CFB) at ambient temperature, i.e. bioMérieux reference 42642/42643, in a specific blending bag, the Combibag (bioMérieux, reference 30551),
- VIDAS CAM test, after a heating treatment of a CFB aliquot for 5 minutes at 95-100°C.

Incubation of the CFB in microaerobic atmosphere, achieved with the GENbox microaer atmosphere generators (bioMérieux, reference 96125) set up in a “pocket” of the Combibag. The bag is then closed by a clip seal provided in the kit.

The VIDAS CAM positive tests are confirmed by streaking the non-heated CFB on CampyFood agar (bioMérieux ref. 43471) or on mCCD agar.

The characteristic colonies (1 colony until 5 if the first one is negative) are identified by using either:

- The tests described in the ISO 10272-2 method (including the purification step);

- A simplified method:
    * Streaking half colony on blood agar: incubate for 48 h ± 4 h at 41.5°C ± 1°C in aerobic atmosphere,
    * Streaking the other half colony on blood agar: incubate for 48h ± 4 h at 41.5°C ± 1°C in microaerobic atmosphere;
    * Oxidase test and microscopic examination on colonies which grow in microaerobic atmosphere;

- The *Campylobacter* latex kit (Ref MGNF 46): from a typical isolated colony from CampyFood agar or Columbia blood agar.
- VITEK® MS from a typical isolated colony from CampyFood agar or Columbia blood agar (the Software version V3.1 was used during the study- Refer to the certificate for the versions validated in the context of the NF VALIDATION mark).

With an incubation at 41.5°C ±1°C, this method aims to enumerate thermotolerant campylobacter species relevant to human health. These species are *Campylobacter jejuni* and *Campylobacter coli.* However, other species have been described (*Campylobacter lari*, *Campylobacter upsaliensis* and others).

2.1.3 Restriction

There is no restriction.

2.2 Reference method◆

The reference method used for the renewal study is the ISO 10272-1:2017 - Microbiology of the food chain - Horizontal method for detection and enumeration of *Campylobacter* spp. Part 1: Detection method (See **Appendix 2**).

2.3 Study design

The study is **an unpaired study design** as the reference and the alternative methods have different enrichment procedures.

◆ Analysis performed according to the COFRAC accreditation

3 INITIAL VALIDATION, EXTENSION/RENEWAL STUDIES: RESULTS

3.1 Method Comparison Study

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

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

3.1.1 Sensitivity study

The sensitivity (SE) is the ability of the method to detect the analyte by either the reference or alternative method.

3.1.1.1 Number and nature of samples

208 samples were analysed for the initial validation study by IPL (183 kept for this renewal study), 52 for the renewal study by ADRIA providing 103 positive and 132 negative samples.
The distribution per tested category and type is given in Table 2.

Table 2 – Distribution per tested category and type

Category		Type		Positive samples	Negative samples	Total
1	**Raw and processed poultry products**	a	Raw, frozen poultry meat	14	13	27
		b	Poultry based products (raw or cooked)	7	14	21
		c	Carcass rinsing, poultry neck skin	19	6	25
			Total	40	33	73
2	**Raw meat and meat-based products**	a	Raw meat	9	27	36
		b	Raw seasoned meat	9	14	23
		c	Ready to eat or ready to reheat dishes	13	26	39
			Total	31	67	98
3	**Production environmental samples**	a	Water	10	11	21
		b	Surfaces	11	12	23
		c	Residues	11	9	20
			Total	32	32	64
ALL CATEGORIES				**103**	**132**	**235**

3.1.1.2 Artificial contamination of samples

Samples were inoculated by using spiking or seeding protocol. For the spiking protocol, the injury treatment and the efficiency were determined by enumeration on selective agar plates (mCCDA + antibiotics) and non-selective agar plate (mCCDA). Cross contamination was also applied for the initial validation study. The artificial contaminations are presented in **Appendix 3**.

79 samples were artificially contaminated, using 28 different strains. 52 gave a positive result.
The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 3.

Table 3 - Repartition of the positive samples per inoculation protocol and inoculation level

	Naturally contaminated	Artificially contaminated							Total
		Cross contamination	Spiking			Seeding			
			≤5	5< x≤10	10< x≤30	≤3	3< x≤10	10< x≤30	
Number of samples	51	7	3	14	9	4	15	0	103
%	49.5%	6.8%	2.9%	13.6%	8.7%	3.9%	14.6%	0.0%	100.0%

49.5 % of the samples were naturally contaminated.

28.2 % of the samples were inoculated at a level comprised between 3 or 5 and 10 CFU since it was difficult to obtain positive results with very low inoculation level (≤ 5 spiking, ≤ 3 seeding). *Campylobacter* strains are known to be difficult to grow, partly due to their sensitivity to O_2. According to AFNOR Certification technical rules, the maximum level of low level inoculation samples (between 5 and 10 CFU or 3 and 10 CFU) should not exceed 20 %. Therefore, a higher number of low level inoculation samples (between 3 and 10) were used during this study. Overall, 34 % of the inoculated samples gave negative results.

25 samples were excluded from the initial validation study due to high inoculation level.

3.1.1.3 Protocols applied during the validation study

- **Incubation time**

The minimum incubation times were applied:

- Enrichment: 44 h.
- Selective agar plates: 40 h.

- **Confirmations**

Two selective agar plates were used for confirmation: mCCDA and CFA.

The typical colonies were confirmed using:

- Initial validation study:
    * GeneProbe;
    * Tests described in the ISO method;

- Renewal study:
    * Latex;
    * Tests described in the ISO method;
    * Simplified conventional tests.

3.1.1.4 Test results

Raw data per category are given in **Appendix 4**. The results are given in Table 4.

Table 4 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results)

Category		PA	NA*	PD	ND**	PPND	PPNA
1	**Raw and processed poultry products**	31	30	7	2	0	3
2	**Raw meat and meat-based products**	21	66	7	3	0	1
3	**Production environmental samples**	23	32	7	1	1	0
All categories		**75**	**128**	**21**	**6**	**1**	**4**

* PPNA not included

** PPND not included

3.1.1.5 Calculation of relative trueness (RT), sensitivity (SE) and false positive ratio (FPR)

The calculations are presented in Table 5.

Table 5 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR)

Category		Type		PA	NA*	PD	ND**	PPND	PPNA	SE_{alt} %	SE_{ref} %	RT %	FPR %
1	Raw and processed poultry products	a	Raw, frozen poultry meat	12	11	2	0	0	2	100.0	85.7	92.6	18.2
		b	Poultry based products (raw or cooked)	5	14	2	0	0	0	100.0	71.4	90.5	0.0
		c	Carcass rinsing, poultry neck skin	14	5	3	2	0	1	89.5	84.2	80.0	20.0
			Total	31	30	7	2	0	3	95.0	82.5	87.7	9.1
2	Raw meat and meat-based products	a	Raw meat	6	26	3	0	0	1	100.0	66.7	91.7	3.8
		b	Raw seasoned meat	8	14	0	1	0	0	88.9	100.0	95.7	0.0
		c	Ready to eat or ready to reheat dishes	7	26	4	2	0	0	84.6	69.2	84.6	0.0
			Total	21	66	7	3	0	1	90.3	77.4	89.8	1.5
3	Production environmental samples	a	Water	7	11	2	1	0	0	90.0	80.0	85.7	0
		b	Surfaces	8	12	2	0	1	0	90.9	81.8	87.0	8.3
		c	Residues	8	9	3	0	0	0	100.0	72.7	85.0	0.0
			Total	23	32	7	1	1	0	93.8	78.1	85.9	3.1
All categories				**75**	**128**	**21**	**6**	**1**	**4**	**93.2**	**79.6**	**88.1**	**3.8**

* PPNA not included

** PPND not included

A summary of the results is given in Table 6.

Table 6 - Summary of results

Sensitivity for the alternative method	$SE_{alt} = \frac{(PA+PD)}{(PA+ND+PD)} \times 100\,\%$	93.2 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA+ND)}{(PA+ND+PD)}\ x\ 100\ \%$	79.6 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\,\%$	88.1 %
False positive ratio for the alternative method* **FP = PPNA + PPND**	$FPR = \frac{(FP)}{NA} \times 100\,\%$	3.8 %

With *ND = ND + PPND*
NA = NA + PPNA

3.1.1.6 Analysis of discordant results

The negative deviations are given in Table 7 and the positive deviations in Table 8.

Seven negative deviations and 21 positive deviations were observed for the overall categories:

- ***Negative deviations***

The negative deviations concern 3 naturally contaminated samples and 4 artificially contaminated samples. The confirmatory tests gave negative results for all these samples. Note that for sample 437 (surface), the VIDAS test gave a positive result (VT = 1.25), but it was impossible to confirm the presence of *Campylobacter* spp. in the enrichment broth. 6 of the negative deviations were probably due to the unpaired study design.

- ***Positive deviations***

The positive deviations concern 7 inoculated samples, 3 cross contaminated samples and 11 naturally contaminated samples.

Table 7 - Negative deviations

Sample N°	Product	Strain inoculated	Inoculation level (CFU/sample)	Reference method	VIDAS CAM						Category	Type
					RFV	VT	Test resut	Confirmation	Final result	Agreement		
1169	Chicken neck skin	/	/	+	213	0.05	-	-	-	**ND**	1	c
1176	Chicken skin	/	/	+	128	0.03	-	-	-	**ND**	1	c
1172	**Seasoned raw beef meat**	*Campylobacter coli* Ad1997	2.5	+	109	0.02	-	-	-	**ND**	2	b
504	**RTE (pork salad)**	*Campylobacter coli* Ad1972	6.5	+	139	0.03	-	-	-	**ND**	2	c
1748	**RTRH (pork)**	*Campylobacter coli* Ad1971	6.4	+	132	0.03	-	-	-	**ND**	2	c
S6	**Process water**	*Campylobacter jejuni* DRA9L1 E7K1	7.2	+	128	0.02	-	-	-	**ND**	3	a
437	Surface (evisceration tank)	/	/	+	5233	1.25	+	-	-	**PPND**	3	b

Table 8 - Positive deviations

Sample N°	Product	Strain inoculated	Inoculation level (CFU/sample)	Reference method	VIDAS CAM						Category	Type
					RFV	VT	Test result	Confirmation	Final result	Agreement		
G6	Chicken leg	/	/	-	12320	2.53	+	+	+	**PD**	1	a
E1	Chicken leg (halal)	/	/	- *(E. coli)*	8393	1.76	+	+	+	**PD**	1	a
669	**Poultry sausage**	*Campylobacter coli* Ad1022	6.1	-	2414	0.57	+	+	+	**PD**	1	b
1744	**Chicken meat**	*Campylobacter jejuni* Ad1088	9.3	-	10261	2.57	+	+	+	**PD**	1	b
G4	Rinsing carcass	/	/	-	2449	0.50	+	+	+	**PD**	1	c
A4	Chicken neck skin	/	/	-	11735	2.46	+	+	+	**PD**	1	c
A6	Chicken neck skin	/	/	-	9874	2.07	+	+	+	**PD**	1	c
Q10	**Pork (filet mignon)**	*Campylobacter coli* PRA3L1 E12B3	7	-	8169	1.58	+	+	+	**PD**	2	a
M2	**Roast lamb slice with bone**	Cross contamination	/	-	10112	2.00	+	+	+	**PD**	2	a
N11	**Veal chop**	Cross contamination	/	-	7109	1.44	+	+	+	**PD**	2	a
Q9	**Curry pork (filet mignon)**	*Campylobacter coli* PRA3L1 E12B3	7	-	9612	1.86	+	+	+	**PD**	2	c
503	**RTE (pork sandwich)**	*Campylobacter coli* Ad1889	5.2	-	10405	2.48	+	+	+	**PD**	2	c
1749	**RTRH (pork)**	*Campylobacter coli* Ad1971	6.4	-	8851	2.20	+	+	+	**PD**	2	c
2093	**RTE (chicken sandwich)**	*Campylobacter jejuni* Ad1903	9.8	-	8533	2.02	+	+	+	**PD**	2	c
P9	**Process water**	Cross contamination	/	-	4118	0.80	+	+	+	**PD**	3	a
N14	Surface (chicken)	/	/	-	11649	2.37	+	+	+	**PD**	3	b
N2	Scraps from tub with dried blood	/	/	-	10205	2.07	+	+	+	**PD**	3	c
N4	Scraps from chicken workshop	/	/	-	4630	0.94	+	+	+	**PD**	3	c
O1	Scraps from chicken skin leg	/	/	-	8154	1.66	+	+	+	**PD**	3	c
434	Process water	/	/	-	9219	2.20	+	+	+	**PD**	3	a
435	Surface (hooks)	/	/	-	9277	2.21	+	+	+	**PD**	3	b

The analyses of discordant results according to the EN ISO 16140-2:2016 is the following (See Table 9):

Table 9 - Analyses of discordant results

Category		Type		Study design	N+	ND+PPND	PD	(ND+PPND)-PD	AL
1	Raw and processed poultry products	a	Raw, frozen poultry meat	Unpaired	14	0	2	-2	
		b	Poultry based products (raw or cooked)	Unpaired	7	0	2	-2	
		c	Carcass rinsing, poultry neck skin	Unpaired	19	2	3	-1	
				Total	40	2	7	-5	3
2	Raw meat and meat-based products	a	Raw meat	Unpaired	9	0	3	-3	
		b	Raw seasoned meat	Unpaired	9	1	0	1	
		c	Ready to eat or ready to reheat dishes	Unpaired	13	2	4	-2	
				Total	31	3	7	-4	3
3	Production environmental samples	a	Water	Unpaired	10	1	2	-1	
		b	Surfaces	Unpaired	11	1	2	-1	
		c	Residues	Unpaired	11	0	3	-3	
				Total	32	2	7	-5	3
All categories					**103**	**7**	**21**	**-14**	**5**

The observed values for (ND + PPND) - PD) meet the acceptability limit for each individual category and for the 3 combined categories.

3.1.1.7 Confirmation

A summary of the results observed with the 2 selective agar plates as well as the different procedures used to confirm the colonies is given in Table 10. Note that as all the tests were not applied for the 2 studies (initial and renewal), the number of available results per test is not the same.

Table 10 - Confirmatory tests

Category	Selective agar plate	Tests	PA	NA*	PD	ND**	PPND	PPNA	Total confirmed
1	mCCDA	Latex	2	4	2	2	0	0	4
		Simplified ISO	2	4	2	2	0	0	4
		ISO	25	30	6	4	4	4	31
		All tests	27	30	6	2	4	4	33
	CFA	Latex	2	4	2	2	0	0	4
		Simplified ISO	2	4	2	2	0	0	4
		ISO	31	30	7	2	0	3	38
		All tests	31	30	7	2	0	3	38
	Both plates	All tests	31	30	7	2	0	3	38
2	mCCDA	Latex	8	19	3	3	1	0	11
		Simplified ISO	8	19	3	3	1	0	11
		ISO	20	66	6	3	1	2	26
		All tests	20	66	6	3	1	2	26
	CFA	Latex	9	19	3	3	0	0	12
		Simplified ISO	9	19	3	3	0	0	12
		ISO	21	66	7	3	0	1	28
		All tests	21	66	7	3	0	1	28
	Both plates	All tests	21	66	7	3	0	1	28
3	mCCDA	Latex	4	0	2	0	2	0	6
		Simplified ISO	4	0	2	0	2	0	6
		ISO	22	32	6	1	2	1	28
		All tests	22	32	6	1	2	1	28
	CFA	Latex	4	0	2	1	1	0	6
		Simplified ISO	5	0	2	0	1	0	7
		ISO	23	32	7	1	1	0	30
		All tests	23	32	7	1	1	0	30
	Both plates	All tests	23	32	7	1	1	0	30
Total	mCCDA	Latex	14	23	7	5	3	0	21
		Simplified ISO	14	23	7	5	3	0	21
		ISO	67	128	18	8	7	7	85
		All tests	69	128	18	6	7	7	87
	CFA	Latex	15	23	7	6	1	0	22
		Simplified ISO	16	23	7	5	1	0	23
		ISO	75	128	21	6	1	4	96
		All tests	75	128	21	6	1	4	96
	Both plates	All tests	75	128	21	6	1	4	96

* PPNA not included

** PPND not included

The best results were observed using the CFA selective agar plates; 96 samples were confirmed using CFA while only 87 samples were confirmed using mCCDA. Note that for 2 samples (A2 and A5), the confirmation was obtained using the AccuProbe test which was tested only for the initial validation study.

All the colonies which gave positive latex tests, were also confirmed using the conventional tests described in the ISO method.

The doubtful colonies isolated on mCCDA gave negative latex tests and negative ISO tests. For sample 436, doubtful colonies isolated on CFA were not confirmed using the latex test but were confirmed using the ISO tests.

3.1.2 Relative level of detection

The relative level of detection is the level of detection at P = 0.50 (LOD_{50}) of the alternative (proprietary) method divided by the level of detection at P = 0.50 (LOD_{50}) of the reference method.

The RLOD is defined as the ratio of the alternative and reference methods:

$$RLOD = \frac{LOD_{Alt.}}{LOD_{Ref.}}$$

3.1.2.1 Experimental design

Three (matrix/strain) pairs were analyzed for the initial validation study using the protocol described in the ISO 16140 (2003). The analyses were carried out by the reference method and by the alternative method (See Table 11):

Table 11 – Matrix strain pairs tested

Matrix	Strain
Poultry meat	*Campylobacter jejuni* DEA9L1E1B3
Pork meat	*Campylobacter jejuni* PEA3L1E10B1
Process water	*Campylobacter coli* PEA3L1E2B3

3.1.2.2 Calculation and interpretation of the RLOD

The raw data are given in **Appendix 5**.

The RLOD calculations were performed using the Excel spreadsheet available at http://standards.iso.org/iso/16140 - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 06.07.2015. The RLOD are given in Table 12.

Table 12 – Presentation of RLOD before and after confirmation of the alternative method results

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value
Poultry meat / *Campylobacter jejuni* DEA9L1E1B3	0.778	0.227	2.661	-0.252	0.615	0.409	1.317
Pork meat / *Campylobacter jejuni* PEA3L1E10B1	1.000	0.316	3.163	0.000	0.576	0.000	1.000
Process water / *Campylobacter coli* PEA3L1E2B3	0.752	0.194	2.913	-0.285	0.677	0.420	1.326
Combined	**0.831**	**0.387**	**1.787**	**-0.185**	**0.383**	**0.483**	**1.371**

The $LOD_{50\ \%}$ calculations according to Wilrich & Wilrich POD-LOD calculation program - version 10, 2021-05-04 test are given in Table 13.

Table 13 - LOD_{50} results

Category	(Strain / matrix) pair	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich[1]	
		Reference method	Alternative method
1	Poultry meat / *Campylobacter jejuni* DEA9L1E1B3	1.24 [0.62; 2.48]	0.98 [0.48; 1.99]
2	Pork meat / *Campylobacter jejuni* PEA3L1E10B1	0.89 [0.42; 1.90]	0.89 [0.41; 1.90]
3	Process water / *Campylobacter coli* PEA3L1E2B3	0.28 [1.15; 0.54]	0.25 [0.13; 0.47]
	Combined results	**0.76 [0.48; 1.20]**	**0.63 [0.40; 1.00]**

3.1.2.3 Conclusion

The RLOD values (using the confirmed alternative method results) meet the acceptability limit of 1.5 for paired studies or 2.5 for unpaired studies, for all matrix/strain pairs tested.

The LOD_{50} varies from 0.28 to 1.24 CFU/test portion for the reference method and from 0.25 to 0.98 CFU/test portion for the alternative method.

[1] Wilrich, C., and P.-Th. Wilrich: Estimation of the POD function and the LOD of a qualitative microbiological measurement method. AOAC International **92** (2009) 1763 - 1772.

3.1.3 Inclusivity / exclusivity

The inclusivity is the ability of the alternative method to detect the target analyte from a wide range of strains. The exclusivity is the lack of interference from a relevant range of non-target strains of the alternative method.

3.1.3.1 Initial validation study (IPL)

The inclusivity and the exclusivity of the alternative method were determined using 52 positive strains and 34 negative strains.

❒ ***Protocols***

- Inclusivity: *Campylobacter* strains cultures were performed in CFB. Dilutions were done in order to inoculate 10 to 100 cells/225 ml CFB (incubation 48 h at 41.5°C in microaerobic conditions). An aliquot was then heated and tested with the VIDAS CAM test.

- Exclusivity: Negative strains were inoculated at 10^5 CFU/ml nutrient broth in aerobic conditions for 24 h at 37°C. An aliquot was then heated and tested with the VIDAS CAM test.

Note: *Campylobacter fetus* is part of the *Campylobacter* genus, but does not grow at 41.5°C. The protocol for *Campylobacter fetus* strains was the same as the one used for inclusivity, but the applied incubation temperature was 25.0°C instead of 41.5°C.

❒ ***Results and conclusion***

52 thermotolerant *Campylobacter* strains tested (*Campylobacter coli*, *Campylobacter jejuni, Campylobacter upsaliensis, Campylobacter lari*) were detected by the VIDAS CAM test. The 2 strains of *Campylobacter fetus* were detected when incubated at 25°C.

The 32 non-*Campylobacter* spp. strains gave negative results with VIDAS CAM test.

The raw data are provided in **Appendix 6.**

3.1.3.2 Extension study (ADRIA Développement - 2014)

An extension study was run in 2014 by ADRIA Développement in order to use a latex test for the confirmation of positive results.

❒ *Protocol*

152 positive strains and 101 negative strains were tested.

❒ *Results*

The raw data are provided in **Appendices 7**and **8**. The following results were observed.

Inclusivity

The inclusivity results are summarized in Table 14.

Table 14 - Inclusivity results

	CBA	CampyFood
Positive latex test using one colony	140	138
Negative latex test using one colony	12	9
Positive test using a minimum of 2 colonies	12	9
Negative latex test	0	0
No growth	0	5 (144-145-146-147-148) *
Total number of tested colonies	152	152

* 144 *Campylobacter upsaliensis* Ad1139
145 *Campylobacter upsaliensis* ATCC43954
146 *Campylobacter upsaliensis* ATCC49815
147 *Campylobacter upsaliensis ATCC49816*
148 *Campylobacter upsaliensis* CIP103681

- *Latex tests tested on colonies isolated on Columbia blood Agar*:
  * All the positive strains gave a positive latex test when grown on Columbia blood agar.
  * For 12 strains, it was necessary to test a pool of 2 or 3 colonies to obtain a positive latex test.

- *Latex tests realised on colonies isolated on CFA*:
    * 5 *Campylobacter upsaliensis* strains did not grow onto CFA plates.
    * For 9 strains, it was necessary to test a pool of 2 or 3 colonies to have a positive latex test.

Exclusivity

The 101 non-target strains gave a negative test after subculture in a non-selective broth, except the 2 strains of *Campylobacter fetus.* When streaked onto Columbia blood Agar, 2 strains gave a positive or doubtful latex test (*Aeromonas hydrophila* CIP 74.30 and *Chryseobacterium ureilyticum* Ad 1340).

20 strains were able to grow on CampyFood agar; 11 of them gave doubtful colonies, and all gave a negative latex test.

3.1.3.3 Extension study (ADRIA Développement - 2016)

The aim of the study was to assess the inclusivity and exclusivity of the new confirmation procedure: the VITEK® MS.

❒ ***Protocol***

150 positive and 100 negative strains were tested.
For inclusivity, the strains were grown in CFB before streaking onto CFA. One colony from CFA was then isolated on CBA. Colonies from CFA and CBA were tested using the VITEK® MS.
For exclusivity, the strains were grown in Brucella broth before streaking onto CFA and CBA.

❒ ***Results***

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

Inclusivity

150 strains were tested; one colony and one spot were tested per strain. All the strains gave typical colonies on CampyFood Agar (CFA) plates, and all were confirmed as *Campylobacter* spp. with the VITEK® MS, except in one

case (strain No 51). After isolation on Columbia Blood Agar (CBA), all the strains were confirmed as *Campylobacter*. The results are summarised in Table 15.

Table 15 - Inclusivity results

	Media	
	CFA	**CBA**
Number of strains tested	150	150
Number of strains confirmed as *Campylobacter* spp.	149	150
Number of strains not confirmed as *Campylobacter* spp.	0	0
Number of strains with no confirmation	1 (*Campylobacter coli* Ad 1939)	0

Exclusivity

None of the 100 tested strains was confirmed as *Campylobacter* with the VITEK® MS. A summary of the results is given in Table 16.

Table 16 - Exclusivity results

	Media	
	CFA	**CBA**
Number of strains tested	100	100
Number of strains which did not grow on the plate	78	0
Number of strains characteristic on the plates	22	/
Number of strains with no result	0	13
Number of strains confirmed as *Campylobacter* spp.	0	0

As already mentioned, the technology is here dedicated to *Campylobacter* spp. confirmation. Strains identification is of course related to the extension and the robustness of the database and is not the purpose of the study. Indeed, all the negative strains were either not able to grow on the tested agars, or not confirmed as *Campylobacter* spp. with the VITEK® MS.

The VIDAS CAM test is selective and specific.

3.1.4 Practicability

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

Storage conditions, shelf-life and modalities of utilisation after first use	The storage temperature is 2°C - 8°C. The kit expiration date is shown on the box label and on the different vials.		
Time to result	Steps	**Reference method**	**Alternative method**
	Realization of pre-enrichment	D0	D0
	Streaking on selective media in a microaerobic atmosphere	D2	/
	Realization of VIDAS CAM test	/	D2
	Reading the plates	D4	/
	Negative results (if no characteristic colony)	**D4**	**D2**
	Confirmation by reference method tests: GRAM, motility, oxidase, microaerobic growth at 25.0°C, aerobic growth at 41.5°C, including purification	D4	D4
	Confirmation tests: streaking on CFA or mCCDA	/	D2
	Negative results (after negative confirmation if necessary)	**D6 to D8**	**D5 to D8**
	Positive results Confirmation by the reference method tests, including purification Confirmation with the latex assay	**D6 to D8** /	**D5 to D8** **D4 (to D6 purification)**
Common step with the reference method	There is no common step		

The negative results are available in two days and the positive results in 4 days when using the latex test for confirmation.

3.2 Inter-laboratory study

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

3.2.1 Study organisation

The study was organized by IPL in March 2010.

17 laboratories were involved. The tested matrix was a poultry minced meat inoculated with *Campylobacter jejuni* (isolated from turkey).

24 samples per method were prepared with 3 inoculation levels (8 samples per level for each method).

3.2.2 Experimental parameters controls

3.2.2.1 Strain stability and background microflora stability

The non-contaminated meat was analyzed according to the EN ISO 10272-1:2006 reference method to check the absence of *Campylobacter* spp. None of the 25 g samples contained *Campylobacter* spp.

The MPN enumeration of *Campylobacter* was carried out by preparing 3 dilutions, 3 tubes per dilution in CFB, streaking on mCCDA and CFA. The result was < 3 CFU / 25 g.
The total viable count at 30°C was estimated to be $1.5.10^6$ CFU/g.

Strain stability was checked by inoculating the matrix at 2 levels. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level after 24 h and 48 h storage at 5 ± 3°C. *Triplicates* were analysed. The results are given in Table 17.

Table 17 - Sample stability

Day	Detection		Enumeration (CFU/25g)
	Reference method	Alternative method	
Day 0	/	/	26
Day 1	+	+	20
Day 2	+	+	12

No evolution was observed during storage at 5°C ± 3°C for 2 days.

3.2.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 18).

Table 18 - Contamination levels

Level	Samples	Theoretical target level (CFU/25 g)	True level (CFU/25 g)	Confidence intervals
Level 0 (L0)	5-6-9-10-13-14-19-20 27-28-35-36-41-42-43-44	0	0	/
Low level (L1)	3-4-11-12-17-18-23-24 29-30-31-32-39-40-45-46	3	4.4	[1.2; 11.2]
High level (L2)	1-2-7-8-15-16-21-22 25-26-33-34-37-38-47-48	30	26.0	[7.0; 38.2]

3.2.2.3 Logistic conditions

The temperature curves obtained by the temperature probes showed that temperatures were stable during the delivery, excepted for 4 laboratories (I, J, L and P). Temperature conditions are given in Table 19.

Table 19 - Sample temperatures at receipt

Laboratory	Temperatures at receipt (°C)		Comments
	Measured by the laboratory	Measured by the temperature probe	
A	5.5	4.5	
B	4.6	4.0	
C	6.5	0.0	Reception at D1 (11am), but samples analyses at D2
D	7.6	5.0	
E	5.8	5.5	
F	5.0	1.2	Reception at D1 (11am), but samples analyses at D2
G	1.0	3.6	
H	5.0	7.3	
I	14.4	14.3	Reception at D2
J	13.0	13.1	Reception at D2
K	8.5	7.8	
L	9.0	8.7	
M	8.0	7.5	
N	7.8	6.6	
O	7.8	8.0	
P	10.0	9.1	Reception at D1 (at midday), and samples analyses at D2
Q	8.2	5.1	

Among the 17 laboratories, 6 were excluded due to the temperature which was out of range during shipment (Laboratories I, J and L), package received at D2 (laboratories I and J) or **samples received at D1 but analysed at D2** (laboratories C, F and P).

3.2.3 Results analysis

3.2.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 20.

Table 20 – Results obtained by the expert Lab.

Level	Reference method	Alternative method
L0	1/8	0/8
L1	1/8	8/8
L2	7/8	8/8

A lot of background microflora was present on the selective agar plates for the reference method and probably explain the low recovery of the inoculated *Campylobacter* in the spiked samples.

3.2.3.2 Results observed by the collaborative laboratories

- ***Aerobic mesophilic flora enumeration***

Depending on the Lab results, the enumeration levels varied between 2.9 10^7 and 1.1 10^9 CFU/g.

- ***Campylobacter spp. detection***

17 collaborators participated to the study. The results obtained are provided in Table 21 (reference method) and Table 22 (alternative method).

Table 21 - Positive results by the reference method (ALL the collaborators)

Collaborators	Contamination level		
	L0	*L1*	*L2*
A	0	0	0
B	0	6	8
C	0	0	0
D	2	3	5
E	6	6	4
F	/	/	/
G	4	1	5
H	0	1	7
I	/	/	/
J	0	0	0
K	0	0	0
L	5	5	6
M	3	4	6
N	0	0	0
O	0	1	1
P	0	0	0
Q	0	1	5
Total	**CP_0 = 20**	**CP_1 = 28**	**CP_2 = 47**

Table 22 - Positive results (before and after confirmation) by the alternative methods (ALL the collaborators)

Collaborators	Contamination level								
	L0			*L1*			*L2*		
	TEST VIDAS	Confirmation (CFA)	Final result	TEST VIDAS	Confirmation (CFA)	Final result	TEST VIDAS	Confirmation (CFA)	Final result
A	2	2	2	8	8	8	8	8	8
B	0	0	0	8	8	8	8	8	8
C	2	2	2	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	8	8	8	8	8	8
F	/	/	/	/	/	/	/	/	/
G	1	1	1	6	6	6	8	8	8
H	0	0	0	8	8	8	8	8	8
I	/	/	/	/	/	/	/	/	/
J	3	3	3	8	8	8	8	8	8
K	0	0	0	7	7	7	8	8	8
L	0	0	0	1	1	1	3	3	3
M	0	0	0	6	6	6	6	6	6
N	2	1	1	6	6	6	8	8	8
O	1	1	1	6	6	6	8	8	8
P	1	1	1	5	5	5	7	7	7
Q	0	0	0	7	7	7	7	7	7
Total	**12**	**11**	**11**	**100**	**100**	**100**	**111**	**111**	**111**

A lot of non-spiked samples gave positive *Campylobacter* spp. detection using the reference or the alternative method. The matrix used for the study was

probably naturally contaminated even if the preliminary tests concluded to the non-detection of *Campylobacter* spp. in the tested samples.

According to the AFNOR technical rules, it is possible to include the results from a collaborator with maximum one cross contamination at Level 0. For this study, this rule was not applied as the required number of laboratories (10) will be no more available with the application of this rule. It was decided to keep the same laboratories as for the initial validation study as this was accepted by the AFNOR Technical Committee.

Six laboratories were excluded:

- Labs I, J and P for logistic conditions;
- Lab F did not realize the analyses as described in the instructions;
- Lab L: temperature at receipt not correct, and problem encountered with the VIDAS automate;
- Lab C did not start the analyses at Day 1.

3.2.3.3 *Results of the collaborators retained for interpretation*

The results obtained with the 11 labs kept for interpretation are presented in Table 23 (reference method) and Table 24 (alternative method).

Table 23 - Positive results by the reference method
(Without Labs C, F, I, J, L and P)

Collaborators	Contamination level		
	L0	*L1*	*L2*
A	0	0	0
B	0	6	8
D	2	3	5
E	6	6	4
G	4	1	5
H	0	1	7
K	0	0	0
M	3	4	6
N	0	0	0
O	0	1	1
Q	0	1	5
Total	**CP_0 = 15**	**CP_1 = 23**	**CP_2 = 41**

Table 24 - Positive results (before and after confirmation) by the alternative methods (Without Labs C, F, I, J, L and P)

Collaborators	Contamination level								
	L0			*L1*			*L2*		
	TEST VIDAS	Confirmation (CFA)	Final result	TEST VIDAS	Confirmation (CFA)	Final result	TEST VIDAS	Confirmation (CFA)	Final result
A	2	2	2	8	8	8	8	8	8
B	0	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	8	8	8	8	8	8
G	1	1	1	6	6	6	8	8	8
H	0	0	0	8	8	8	8	8	8
K	0	0	0	7	7	7	8	8	8
M	0	0	0	6	6	6	6	6	6
N	2	1	1	6	6	6	8	8	8
O	1	1	1	6	6	6	8	8	8
Q	0	0	0	7	7	7	7	7	7
Total	**P_0=6**	**C_0=5**	**CP_0=5**	**P_1=78**	**C_1=78**	**CP_1=78**	**P_2=85**	**C_2=85**	**CP_2=85**

3.2.4 Calculation and interpretation

3.2.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 25).

Table 25 - Percentage specificity

Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_-}\right)\right) x\ 100\ \% =$	83.0 %
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-}\right)\right) x\ 100\ \% =$	94.3 %

N: number of all L0 tests

P_0 = total number of false-positive results obtained with the blank samples before confirmation

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

3.2.4.2 Calculation of the sensitivity (SE_{alt}), the sensitivity for the reference method (SE_{ref}), the relative trueness (RT) and the false positive ratio for the alternative method (FPR)

Fractional positive results were obtained for the low and the high inoculation levels (L1 + L2). The two inoculation levels were retained for calculation.

A summary of the results of the collaborators retained for interpretation, and obtained with the reference and the alternative methods for Level 1 and Level 2 is provided in Table 26.

Table 26 - Summary of the obtained results with the reference method and the alternative method for Level 1 and Level 2

Level	Response	Reference method positive (R+)	Reference method negative (R-)
1	Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 21**	Positive deviation (R-/A+) **PD = 57**
	Alternative method negative (A-)	Negative deviation (A-/R+) **ND = 2 (PPND = 0)**	Negative agreement (A-/R-) **NA = 8 (PPNA = 0)**
2	Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 40**	Positive deviation (R-/A+) **PD = 45**
	Alternative method negative (A-)	Negative deviation (A-/R+) **ND = 1 (PPND = 0)**	Negative agreement (A-/R-) **NA = 2 (PPNA = 0)**

Based on the data summarized in Table 26, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See Table 27).

Table 27 - Sensitivity, relative trueness and false positive ratio percentages

		Level 1	Level 2
Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \ x\ 100\% =$	97.5 %	98.8 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \ x\ 100\% =$	28.8 %	47.7 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \ x\ 100\% =$	33.0 %	47.7 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \ x\ 100\% =$	0 %	0 %

3.2.4.3 Interpretation of data

57 positive deviations and 2 negative deviations were observed for inoculation level 1, 45 positive deviations and one negative deviation for level 2.
For the samples in negative deviation, the confirmatory tests were negative. The number of positive deviations obtained in comparison to the number of negative deviations clearly shows the best performances of the VIDAS CAM method.

For an **unpaired study design**, the difference between (ND – PD) is calculated for the level(s) where fractional recovery is obtained (so L_1 and possibly L_2). The observed value found for (ND – PD) shall not be higher than the AL. The AL is defined as [(ND – PD)$_{max}$] and calculated per level where fractional recovery is obtained as described below using the following three parameters:

$$(p+)_{\text{ref}} = \frac{P_x}{N_x}$$

where

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

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

$$(p+)_{\text{alt}} = \frac{CP_x}{N_x}$$

where

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

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

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

where

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

The AL is not met when the observed value is higher than the AL. When the AL is not met, investigations should be made (e.g. root cause analysis) in order to provide an explanation of the observed results. Based on the AL and the additional information, it is decided whether the alternative method is regarded as not fit for purpose. The reasons for acceptance of the alternative method when the AL is not met shall be stated in the study report.

In this study, fractional recovery was observed at Level 1 and Level 2. The calculations are the following, according to the EN ISO 16140-2:2016 (See Table 28).

Table 28 - Calculations

	Level 1	Level 2
N_X	8.8	88
$(p+)_{ref}$	0.3	0.3
$(p+)_{alt}$	0.9	1.0
AL = (ND - PD) max	13.44	13.81
ND - PD	- 55	- 44
Conclusion	ND - PD < AL	ND - PD < AL

The ISO 16140-2 (2016) requirements are fulfilled as (ND - PD) is lower than the AL. The number of positive deviations is higher that the number of negative deviations.

3.2.4.4 Evaluation of the RLOD between laboratories

When using the EN ISO 16140-2:2016 Excel spreadsheet available at http://standards.iso.org/iso/16140/-2/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls, the RLOD calculation is not possible as positive results were observed for unspiked samples.

3.3 General conclusion

The **method comparison study conclusions** are:

- ☒ **The observed values for (ND + PPND) - PD) meet the acceptability limit for each individual category and for the 3 combined categories.**
- ☒ **The RLOD are below the AL fixed at 2.5 for all the tested matrix/strain.**
- ☒ **The VIDAS CAM test is selective and specific.**
- ☒ **The negative results are available in two days and the positive results in 4 days when using the latex test for confirmation.**

The **inter-laboratory study conclusions** are:

☒ The data and interpretations comply with the EN ISO 16140-2:2016 requirements. **The VIDAS® Campylobacter (VIDAS CAM) method is considered equivalent to the ISO standard.**

Quimper, 03 May 2022

Maryse RANNOU
Project Manager
Validation of Alternative methods
Food Safety & Quality

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

Appendix 1 – Flow diagram of the alternative method: VIDAS Campylobacter (VIDAS CAM)

25 g product + 225 ml CFB at ambient temperature in Combibag[2]
1 swab + 10 ml CFB
1 sponge + 100 ml CFB
1 wipe + 225 ml CFB

↓

Incubation for 48 h ± 4 h at 41.5°C ± 1°C
in microaerobic atmosphere

↓

Heat an aliquot of 2 ml
5 min at 95 – 100°C

↓

Test VIDAS CAM

↓

Positive test

↓

Streak the non-heated CFB onto CFA or mCCDA

↓

Incubation for 48 h ± 4 h at 41.5°C in microaerobic atmosphere

↓

Confirmation of the typical colonies:

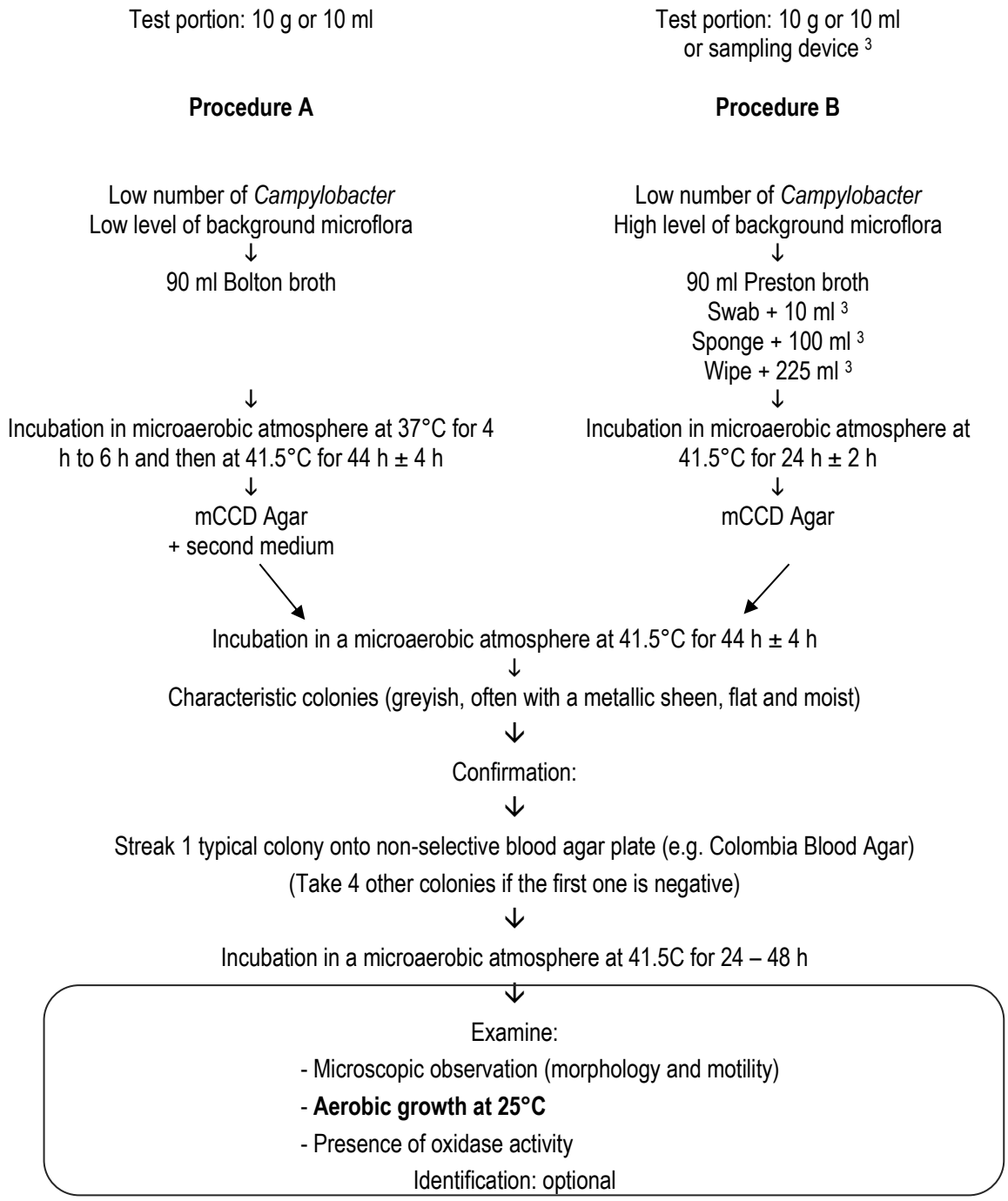
- By the tests described in the reference method after a purification step
- By the simplified conventional tests (aerobic and microaerobic growth on CBA - 48 h ± 4 h at 41.5°C ±1°C)
- By the *Campylobacter* spp. latex test
- By the Test VITEK® MS on isolated colonies from CFA (CampyFood Agar) or CBA (Columbia blood agar)

[2] For environmental surface samples, premoisten :

- 1 swab + 1 ml broth universal neutralizing (+ 9 ml CFB)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml CFB)
- 1 wipe + CFB + 10 % neutralizing agent (+ 225 ml CFB)

Appendix 2 – ISO 10272-1:2017 - Microbiology of the food chain - Horizontal method for detection and enumeration of *Campylobacter* spp.

Part 1: detection method



[3] For environmental surface samples, premoisten :

- 1 swab + 1 ml broth universal neutralizing (+ 9 ml Preston)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml Preston)
- 1 wipe + Preston + 10 % neutralizing agent (+ 225 ml Preston)

Appendix 3 – Artificial contamination of samples

Date of analysis	Sample N°	Product (French name)	Product	Artificial contamination					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/ sample			
IPL-2010	**I1**	**Sauté de dinde**	**Turkey**	*Campylobacter jejuni* PRA3L1 E4B1	Poultry	Aerobiosis 6 days	0.4	12	+	1	a
IPL-2010	**I3**	**Poulet rôti**	**Roasted chicken**	*Campylobacter jejuni* PRA3L1 E11B1	Poultry	Aerobiosis 6 days	0.3	11	+	1	b
IPL-2010	**I2**	**Poulet rôti**	**Roasted chicken**	*Campylobacter jejuni* PRA3L1 E11B1	Poultry	Aerobiosis 6 days	0.4	11	+	1	b
IPL-2010	**M3**	**Gigot d'agneau sans os**	**Roast lamb without bone**	Cross contamination with 1 g chicken neck skin				/	-	2	a
IPL-2010	**M1**	**Tranche de gigot d'agneau contaminé avec 1 g de L1**	**Roast lamb slice**	Cross contamination with 1 g cockerel neck skin				/	-	2	b
IPL-2010	**G13**	**Filet de bœuf cru**	**Beef tenderloin**	*Campylobacter jejuni* DEAL3 E1B1	Evisceration	Aerobiosis 4 days	0.7	4	+	2	a
IPL-2010	**Q10**	**Filet mignon de porc**	**Pork (filet mignon)**	*Campylobacter coli* PRA3L1 E12B3	Poultry	Aerobiosis 10 days	0.84	7	+	2	a
IPL-2010	**Q14**	**Côte échine de porc**	**Pork loin**	*Campylobacter coli* PRA3L1 E3B3	Poultry	Aerobiosis 10 days	0.62	20	+	2	a
IPL-2010	**M2**	**Tranche de gigot d'agneau avec os**	**Roast lamb slice with bone**	Cross contamination with 1 g cockerel neck skin				/	+	2	a
IPL-2010	**N11**	**Côte de veau**	**Veal chop**	Cross contamination with 1 g thigh skin cock				/	+	2	a
IPL-2010	**N9**	**Filet de porc contaminé avec N4**	**Pork tenderloin**	Cross contamination with 1 g chicken carcass				/	+	2	a
IPL-2010	**N10**	**Filet mignon de porc contaminé avec N6**	**Pork (filet mignon)**	Cross contamination with 1 g chicken carcass				/	+	2	a
IPL-2010	**G12**	**Sauté de bœuf cru**	**Fried beef**	*Campylobacter jejuni* DEAL3 E1B1	Evisceration	Aerobiosis 4 days	0.6	4	+	2	b
IPL-2010	**G14**	**Saucisse texane crue (porc)**	**Raw sausage (pork)**	*Campylobacter jejuni* DEAL3 E1B1	Evisceration	Aerobiosis 4 days	0.6	4	+	2	b
IPL-2010	**Q11**	**Viande de porc hachée**	**Ground pork**	*Campylobacter coli* PRA3L1 E12B3	Poultry	Aerobiosis 10 days	0.84	7	+	2	b
IPL-2010	**Q12**	**Rognons de veau**	**Veal kidneys**	*Campylobacter coli* PRA3L1 E12B3	Poultry	Aerobiosis 10 days	0.84	7	+	2	b
IPL-2010	**P11**	**Chipolatas aux herbes pur porc**	**Sausages (with herbs)**	*Campylobacter jejuni* PRA3L1 E5B1	Poultry	Aerobiosis 4 days	1.5	28	+	2	b

Date of analysis	Sample N°	Product (French name)	Product	Artificial contamination					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/ sample			
IPL-2010	**Q9**	**Filet mignon de porc au curry**	**Curry pork (filet mignon)**	*Campylobacter coli* PRA3L1 E12B3	Poultry	Aerobiosis 10 days	0.84	7	+	2	c
IPL-2010	**Q13**	**Poitrine fumée à l'ancienne**	**Smoked breast**	*Campylobacter coli* PRA3L1 E3B3	Poultry	Aerobiosis 10 days	0.62	20	+	2	c
IPL-2010	**P6**	**Eau process**	**Process water**	Cross contamination by contact with 1 g chicken skin				/	-	3	a
IPL-2010	**P10**	**Eau process**	**Process water**	Cross contamination by maceration with 1 g chicken skin				/	-	3	a
IPL-2010	**Q21**	**Eau de process**	**Process water**	*Campylobacter jejuni* PRA3L1 E7B1	Poultry	Aerobiosis 10 days	0.8	2.1	-	3	a
IPL-2010	**Q22**	**Eau de process**	**Process water**	*Campylobacter jejuni* PRA3L1 E7B1	Poultry	Aerobiosis 10 days	0.8	2.1	-	3	a
IPL-2010	**S6**	**Eau de process**	**Process water**	*Campylobacter jejuni* DRA9L1 E7K1	Poultry	Aerobiosis 6 days	0.4	7.2	+	3	a
IPL-2010	**S5**	**Eau de process**	**Process water**	*Campylobacter jejuni* DRA9L1 E7K1	Poultry	Aerobiosis 6 days	0.4	7.2	+	3	a
IPL-2010	**Q20**	**Eau de process**	**Process water**	*Campylobacter coli* PRA3L1 E6B1	Poultry	Aerobiosis 10 days	0.37	9.5	+	3	a
IPL-2010	**R3**	**Eau de process**	**Process water**	*Campylobacter jejuni* DRA9L1 E5K1	Poultry	Aerobiosis 10 days	0.37	14.7	+	3	a
IPL-2010	**P9**	**Eau process**	**Process water**	Cross contamination by maceration with 1 g chicken skin				/	+	3	a
IPL-2010	**P7**	**Eau process**	**Process water**	Cross contamination by maceration with 1 g chicken skin				/	+	3	a
IPL-2010	**P8**	**Eau process**	**Process water**	Cross contamination by maceration with 1 g chicken skin				/	+	3	a
IPL-2010	**S1**	**Prélèvement sol**	**Surface ground**	*Campylobacter jejuni* DRA9L1 E2B1	Poultry	Aerobiosis 6 days	0.48	6.5	+	3	b
IPL-2010	**S2**	**Prélèvement sol**	**Surface ground**	*Campylobacter jejuni* DRA9L1 E2B1	Poultry	Aerobiosis 6 days	0.48	6.5	+	3	b
IPL-2010	**S3**	**Prélèvement bac stockage**	**Surface (storage tank)**	*Campylobacter jejuni* DRA9L1 E2B1	Poultry	Aerobiosis 6 days	0.48	6.5	+	3	b
IPL-2010	**Q17**	**Prélèvement sol**	**Surface ground**	*Campylobacter coli* PRA3L1 E6B1	Poultry	Aerobiosis 10 days	0.37	9.5	+	3	b
IPL-2010	**Q19**	**Prélèvement sol**	**Surface ground**	*Campylobacter coli* PRA3L1 E6B1	Poultry	Aerobiosis 10 days	0.37	9.5	+	3	b
IPL-2010	**R5**	**Prélèvement bac stockage**	**Surface (storage tank)**	*Campylobacter jejuni* DRA9L1 E10K1	Poultry	Aerobiosis 10 days	0.33	11.73	+	3	b
IPL-2010	**S4**	**Résidus bac stockage**	**Scraps from tub of storage**	*Campylobacter jejuni* DRA9L1 E7K1	Poultry	Aerobiosis 6 days	0.4	7.2	+	3	c
IPL-2010	**Q18**	**Résidus sol découpe dinde**	**Scraps from turkey cut ground**	*Campylobacter coli* PRA3L1 E6B1	Poultry	Aerobiosis 10 days	0.37	9.5	+	3	c

Date of analysis	Sample N°	Product (French name)	Product	Artificial contamination					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/ sample			
IPL-2010	**R6**	**Résidus bac stockage**	**Scraps from tub of storage**	*Campylobacter jeJuni* DRA9L1 E10K1	Poultry	Aerobiosis 10 days	0.33	11.73	+	3	c
ADRIA-2018	**498**	**Porc au caramel**	**RTRH (pork)**	*Campylobacter coli* Ad1889	Pork	Seeding 48h 2-8°C vacuum packaged	/	5.2	-	2	c
ADRIA-2018	**499**	**Nem porc**	**RTRH (pork)**	*Campylobacter coli* Ad1972	Pork	Seeding 48h 2-8°C vacuum packaged	/	6.5	-	2	c
ADRIA-2018	**500**	**Poulet au curry et légumes**	**RTRH (chicken)**	*Campylobacter jejuni* Ad1951	Poultry	Seeding 48h 2-8°C vacuum packaged	/	0.7	-	2	c
ADRIA-2018	**501**	**Poulet à l'aigre douce**	**RTRH (chicken)**	*Campylobacter jejuni* Ad1951	Poultry	Seeding 48h 2-8°C vacuum packaged	/	0.7	-	2	c
ADRIA-2018	**502**	**Sandwich poulet rôti**	**RTE (chicken sandwich)**	*Campylobacter jejuni* Ad1951	Poultry	Seeding 48h 2-8°C vacuum packaged	/	0.7	-	2	c
ADRIA-2018	**503**	**Sandwich jambon**	**RTE (pork sandwich)**	*Campylobacter coli* Ad1889	Pork	Seeding 48h 2-8°C vacuum packaged	/	5.2	+	2	c
ADRIA-2018	**504**	**Salade au jambon**	**RTE (pork salad)**	*Campylobacter coli* Ad1972	Pork	Seeding 48h 2-8°C vacuum packaged	/	6.5	+	2	c
ADRIA-2018	**505**	**Salade poulet rôti**	**RTE (deli salad)**	*Campylobacter jejuni* Ad1951	Poultry	Seeding 48h 2-8°C vacuum packaged	/	0.7	-	2	c
ADRIA-2018	**668**	**Nuggets de poulet**	**Chicken nuggets**	*Campylobacter coli* Ad1893	Poultry environment	Seeding 48h 2-8°C vacuum packaged	/	7.1	+	1	b
ADRIA-2018	**669**	**Saucisse de volaille**	**Poultry sausage**	*Campylobacter coli* Ad1022	Poultry	Seeding 48h 2-8°C vacuum packaged	/	6.1	+	1	b
ADRIA-2018	**670**	**Escalopes de dinde à la milanaise**	**Turkey cutlet (Milanese)**	*Campylobacter coli* Ad1893	Poultry environment	Seeding 48h 2-8°C vacuum packaged	/	7.1	+	1	b
ADRIA-2018	**671**	**Lardons de dinde fumés**	**Smoked turkey meat**	*Campylobacter coli* Ad1893	Poultry environment	Seeding 48h 2-8°C vacuum packaged	/	7.1	-	1	b
ADRIA-2018	**672**	**Cordons bleus de dinde**	**Turkey meat**	*Campylobacter coli* Ad1022	Poultry	Seeding 48h 2-8°C vacuum packaged	/	6.1	-	1	b
ADRIA-2018	**673**	**Farce**	**Stuffed meat**	*Campylobacter coli* Ad1965	Pork	Seeding 48h 2-8°C vacuum packaged	/	*6.9*	-	2	b
ADRIA-2018	**674**	**Chipolatas aux herbes**	**Sausages (with herbs)**	*Campylobacter coli* Ad1965	Pork	Seeding 48h 2-8°C vacuum packaged	/	*6.9*	-	2	b
ADRIA-2018	**675**	**Viande hâchée à la bolognaise**	**Seasoned ground beef meat**	*Campylobacter coli* Ad1965	Pork	Seeding 48h 2-8°C vacuum packaged	/	*6.9*	+	2	b

Date of analysis	Sample N°	Product (French name)	Product	Artificial contamination					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/ sample			
ADRIA-2018	**1170**	**Viande bovine recette à la bolognaise**	**Seasoned raw beef meat**	*Campylobacter coli* Ad1997	Beef environment	Seeding 48h 2-8°C vacuum packaged	/	2.5	+	2	b
ADRIA-2018	**1171**	**Viande bovine carpaccio basilic**	**Seasoned raw beef meat**	*Campylobacter coli* Ad1997	Beef environment	Seeding 48h 2-8°C vacuum packaged	/	2.5	+	2	b
ADRIA-2018	**1172**	**Viande bovine carpaccio parmesan**	**Seasoned raw beef meat**	*Campylobacter coli* Ad1997	Beef environment	Seeding 48h 2-8°C vacuum packaged	/	2.5	+	2	b
ADRIA-2018	**1175**	**Bœuf aux oignons**	**RTRH (beef)**	*Campylobacter coli* Ad1997	Beef environment	Seeding 48h 2-8°C vacuum packaged	/	2.5	-	2	c
ADRIA-2018	**1744**	**Escalope cordon bleu de poulet**	**Chicken meat**	*Campylobacter jejuni* Ad1088	Poultry	Seeding 48h 2-8°C vacuum packaged	/	9.3	+	1	b
ADRIA-2018	**1745**	**Bœuf bourguignon**	**RTRH (beef)**	*Campylobacter coli* Ad1959	Pork	Seeding 48h 2-8°C vacuum packaged	/	<0.2	-	2	c
ADRIA-2018	**1746**	**Sauté de porc à la catalane**	**RTRH (pork)**	Campylobacter coli Ad1959	Pork	Seeding 48h 2-8°C vacuum packaged	/	<0.2	-	2	c
ADRIA-2018	**1747**	**Parmentier de canard**	**RTRH (duck)**	*Campylobacter jejuni* Ad1088	Poultry	Seeding 48h 2-8°C vacuum packaged	/	9.3	+	2	c
ADRIA-2018	**1748**	**Petit salé aux lentilles vertes**	**RTRH (pork)**	*Campylobacter coli* Ad1971	Pork	Seeding 48h 2-8°C vacuum packaged	/	6.4	+	2	c
ADRIA-2018	**1749**	**Hachis parmentier**	**RTRH (pork)**	*Campylobacter coli* Ad1971	Pork	Seeding 48h 2-8°C vacuum packaged	/	6.4	+	2	c
ADRIA-2018	**1750**	**Salade jambon emmental**	**RTE (pork salad)**	*Campylobacter coli* Ad1959	Pork	Seeding 48h 2-8°C vacuum packaged	/	<0.2	-	2	c
ADRIA-2018	**1751**	**Sandwich jambon emmental**	**RTE (pork sandwich)**	*Campylobacter coli* Ad1971	Pork	Seeding 48h 2-8°C vacuum packaged	/	6.4	-	2	c
ADRIA-2018	**2087**	**Lasagnes à la bolognaise**	**RTRH (beef)**	*Campylobacter coli* Ad1969	Pork	Seeding 48h 2-8°C vacuum packaged	/	9.5	-	2	c
ADRIA-2018	**2088**	**Couscous au poulet et merguez**	**RTRH (chicken)**	*Campylobacter jejuni* Ad1903	Poultry	Seeding 48h 2-8°C vacuum packaged	/	9.8	+	2	c
ADRIA-2018	**2089**	**Moussaka bœuf et aubergines**	**RTRH (beef)**	*Campylobacter coli* Ad1969	Pork	Seeding 48h 2-8°C vacuum packaged	/	9.5	-	2	c
ADRIA-2018	**2090**	**Chili con carne et riz blanc**	**RTRH (beef)**	*Campylobacter coli* Ad1964	Pork	Seeding 48h 2-8°C vacuum packaged	/	9.5	+	2	c
ADRIA-2018	**2091**	**Blanquette de poulet**	**RTRH (chicken)**	*Campylobacter coli* Ad1905	Poultry	Seeding 48h 2-8°C vacuum packaged	/	7.1	-	2	c

Date of analysis	Sample N°	Product (French name)	Product	Artificial contamination					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measure-ment	Inoculation level CFU/ sample			
ADRIA-2018	**2092**	**Mijoté de bœuf carottes**	**RTRH (beef)**	*Campylobacter coli* Ad1964	Pork	Seeding 48h 2-8°C vacuum packaged	/	9.5	-	2	c
ADRIA-2018	**2093**	**Sandwich poulet à l'indienne**	**RTE (chicken sandwich)**	*Campylobacter jejuni* Ad1903	Poultry	Seeding 48h 2-8°C vacuum packaged	/	9.8	+	2	c
ADRIA-2018	**2094**	**Samoussa poulet**	**RTRH (chicken)**	*Campylobacter coli* Ad1905	Poultry	Seeding 48h 2-8°C vacuum packaged	/	7.1	-	2	c
ADRIA-2018	**2290**	**Filet de poulet à la normande**	**RTRH (chicken)**	*Campylobacter jejuni* Ad1937	Poultry	Seeding 48h 2-8°C vacuum packaged	/	9.9	+	2	c
ADRIA-2018	**2291**	**Poulet au curry et riz**	**RTRH (chicken)**	*Campylobacter jejuni* Ad1937	Poultry	Seeding 48h 2-8°C vacuum packaged	/	9.9	+	2	c
ADRIA-2018	**2292**	**Porc au caramel**	**RTRH (pork)**	*Campylobacter coli* Ad1481	Pork	Seeding 48h 2-8°C vacuum packaged	/	1.9	-	2	c
ADRIA-2018	**2293**	**Gratin dauphinois au jambon**	**RTRH (pork)**	*Campylobacter coli* Ad1481	Pork	Seeding 48h 2-8°C vacuum packaged	/	1.9	+	2	c

Appendix 4 – Sensitivity study: raw data

IPL legend

Ø : No growth
L = Low growth
M = medium growth
H = High growth
A =pure culture of the target
B = mix with a majority of target colonies
C = mix with a minority of target colonies
D = mix with few target colonies
E = no target colony

ADRIA Legend

m:	minority level of target analyte
M :	majority level of target analyte
P:	pure culture level of target analyte
1/2 :	50% level of target analyte
-:	no typical colonies but presence of background microflora
st:	plate without any colony
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND :	positive presumptive negative deviation
NC:	non-characteristic colony on nutrient agar
d:	doubtful colony
+w:	weak reaction for Latex test
ni :	not isolated colony

ADRIA-2018 **♦Analyses performed according to the COFRAC accreditation**

RAW AND PROCESSED POULTRY PRODUCTS																								
Date of analysis	Sample N°	Product (French name)	Product	Reference method : EN ISO 10272-1												Alternative method: VIDAS CAM					Category	Type
				Procedure (A: Bolton B: Preston)	mCCDA	CFA	Butzler	Confirmation							Final result	Test			Confirmation mCCDA+ CFA			
								Gram	Oxidase	Morphology	Motility	25°C aero-biosis	25°C micro-aerobiosis	41.5°C aerobiosis		RFV	VT	Result	Final result	Agreement Both plates All tests		
IPL-2010	B3	Cuisse de poulet	Chicken leg		-HE		-ME	/	-		/		+	+	-	243	0.05	-	-	**NA**	1	a
IPL-2010	C2	Poulet avec peau	Chicken with skin		-HE		-HE	/	/		/		/	/	-	230	0.04	-	-	**NA**	1	a
IPL-2010	C4	Cuisse de poulet halal	Chicken leg (halal)		-HE		-HE	/	/		/		/	/	-	250	0.05	-	-	**NA**	1	a
IPL-2010	D3	Sauté de canard (PC)	Duck		Ø		Ø	/	/		/		/	/	-	229	0.04	-	-	**NA**	1	a
IPL-2010	F3	Cuisse de poulet	Chicken leg		-ME		-ME	/	/		/		/	/	-	232	0.04	-	-	**NA**	1	a
IPL-2010	G9	Cuisse de poulet	Chicken leg		-HE		-HE	/	/		/		/	/	-	238	0.04	-	-	**NA**	1	a
IPL-2010	H2	Manchon de poulet	Chicken wing		-ME		-ME	/	/		/		/	/	-	354	0.07	-	-	**NA**	1	a
IPL-2010	H8	Filet de poulet	Chicken fillet		Ø		Ø	/	/		/		/	/	-	225	0.04	-	-	**NA**	1	a
IPL-2010	I6	Sauté de dinde	Turkey		Ø		Ø	/	/		/		/	/	-	221	0.04	-	-	**NA**	1	a
IPL-2010	I9	Escalope de dinde	Turkey		-LE		-LE	/	/		/		/	/	-	216	0.04	-	-	**NA**	1	a
IPL-2010	L6	Abats de volaille	Giblets of poultry		Ø		Ø	/	/		/		/	/	-	223	0.04	-	-	**NA**	1	a
IPL-2010	F1	Filets de poulet Halal	Chicken fillet (halal)		-ME		-ME	BG-	-		-		+	+	-	6582	1.38	+	-	**PPNA**	1	a
IPL-2010	E3	Filet de poulet	Chicken fillet		-MB		-MB	BG-	+		/		+	+	- *(E.coli)*	3409	0.71	+	-	**PPNA**	1	a
IPL-2010	G6	Cuisse de poulet	Chicken leg		-LE		-LE	/	/		/		/	/	-	12320	2.53	+	+	**PD**	1	a
IPL-2010	E1	Cuisse de poulet halal	Chicken leg (halal)		-HB		-HB	BG-	+		/		+	+	- *(E.coli)*	8393	1.76	+	+	**PD**	1	a
IPL-2010	A2	Poulet avec peau	Chicken with skin		+HA		+HA	BG-	+		+		-	-	+	9781	2.05	+	+	**PA**	1	a
IPL-2010	A5	Poulet	Chicken		+HA		+HA	BG-	+		+		-	-	+	9785	2.05	+	+	**PA**	1	a
IPL-2010	B4	Escalope de poulet	Chicken fillet		+MB		+MB	BG-	+		+		-	-	+	11728	2.46	+	+	**PA**	1	a
IPL-2010	B5	Escalope de poulet	Chicken fillet		+LB		+LB	BG-	+		+		-	-	+	11659	2.44	+	+	**PA**	1	a
IPL-2010	C3	Ailes de poulet	Chicken wing		+HB		+HB	BG-	+		+		-	-	+	4622	0.93	+	+	**PA**	1	a
IPL-2010	C6	Poulet avec peau	Chicken with skin		+HB		+HB	BG-	+		+		-	-	+	10877	2.19	+	+	**PA**	1	a
IPL-2010	F2	Filets de poulet Halal	Chicken fillet (halal)		+MB		+MB	BG-	+		+		-	-	+	10512	2.20	+	+	**PA**	1	a
IPL-2010	G2	Cuisse de poulet	Chicken leg		+HB		+HB	BG-	+		+		-	-	+	7299	1.50	+	+	**PA**	1	a
IPL-2010	H3	Filet de poulet	Chicken fillet		+HB		+HB	BG-	+		+		-	-	+	10206	2.10	+	+	**PA**	1	a
IPL-2010	H4	Aiguillettes de canard	Duck filet		+MB		+MB	BG-	+		+		-	-	+	11629	2.39	+	+	**PA**	1	a
IPL-2010	H5	Filet de poulet	Chicken fillet		+MC		-ME	BG-	+		+		-	-	+	12085	2.49	+	+	**PA**	1	a
IPL-2010	**I1**	**Sauté de dinde**	**Turkey**		+HA		+HB	BG-	+		+		-	-	+	9731	2.13	+	+	**PA**	1	a
IPL-2010	H6	Ailes de poulet paprika	Chicken wing with paprika		-HE		-ME	/	/		/		/	/	-	222	0.04	-	-	**NA**	1	b
IPL-2010	D6	Poulet rôti	Roast chicken		Ø		Ø	/	/		/		/	/	-	211	0.04	-	-	**NA**	1	b
IPL-2010	D7	Poulet rôti	Roast chicken		Ø		Ø	/	/		/		/	/	-	215	0.04	-	-	**NA**	1	b
IPL-2010	F5	Poulet rôti	Roast chicken		Ø		-HE	/	/		/		/	/	-	225	0.04	-	-	**NA**	1	b
IPL-2010	F6	Poulet rôti (mal cuit)	Roast chicken (undercooked)		Ø		Ø	/	/		/		/	/	-	219	0.04	-	-	**NA**	1	b

RAW AND PROCESSED POULTRY PRODUCTS																								
Date of analysis	Sample N°	Product (French name)	Product	Reference method : EN ISO 10272-1												Alternative method: VIDAS CAM					Category	Type
				Procedure (A: Bolton B: Preston)	mCCDA	CFA	Butzler	Confirmation							Final result	Test			Confirmation mCCDA+ CFA			
								Gram	Oxidase	Morphology	Motility	25°C aero-biosis	25°C micro-aerobiosis	41.5°C aerobiosis		RFV	VT	Result	Final result	Agreement Both plates All tests		
IPL-2010	F13	Poulet au jus	Chicken in the juice		Ø		Ø	/	/		/		/	/	-	212	0.04	-	-	**NA**	1	b
IPL-2010	G10	Poulet rôti	Roasted chicken		Ø		Ø	/	/		/		/	/	-	217	0.04	-	-	**NA**	1	b
IPL-2010	H11	Poulet rôti	Roast chicken		Ø		Ø	/	/		/		/	/	-	219	0.04	-	-	**NA**	1	b
IPL-2010	I7	Poulet rôti	Roast chicken		Ø		Ø	/	/		/		/	/	-	213	0.04	-	-	**NA**	1	b
IPL-2010	I8	Poulet rôti	Roast chicken		Ø		Ø	/	/		/		/	/	-	214	0.04	-	-	**NA**	1	b
IPL-2010	J6	Poulet rôti	Roast chicken		Ø		Ø	/	/		/		/	/	-	230	0.04	-	-	**NA**	1	b
IPL-2010	L5	Foies de volaille	Chicken livers		Ø		Ø	/	/		/		/	/	-	207	0.04	-	-	**NA**	1	b
IPL-2010	L4	Gésiers de volaille	Gizzards of poultry		+HB		+HC	BG-	+		+		-	-	+	11308	2.24	+	+	**PA**	1	b
IPL-2010	**I3**	**Poulet rôti**	**Roasted chicken**		+HA		+HB	BG-	+		+		-	-	+	9996	2.18	+	+	**PA**	1	b
IPL-2010	**I2**	**Poulet rôti**	**Roasted chicken**		+HA		+MB	BG-	+		+		-	-	+	10947	2.39	+	+	**PA**	1	b
ADRIA-2018	**668**	**Nuggets de poulet**	**Chicken nuggets**	A	+p	+p			+	+	+	-			+	9101	2.17	+	+	**PA**	1	b
ADRIA-2018	**669**	**Saucisse de volaille**	**Poultry sausage**	B	st	/			/	/	/	/			-	2414	0.57	+	+	**PD**	1	b
ADRIA-2018	**670**	**Escalopes de dinde à la milanaise**	**Turkey cutlet (Milanese)**	B	+M	/			+	+	+	-			+	6559	1.56	+	+	**PA**	1	b
ADRIA-2018	**671**	**Lardons de dinde fumés**	**Smoked turkey meat**	B	st	/			/	/	/	/			-	133	0.03	-	-	**NA**	1	b
ADRIA-2018	**672**	**Cordons bleus de dinde**	**Turkey meat**	A	st	st			/	/	/	/			-	309	0.07	-	-	**NA**	1	b
ADRIA-2018	**1744**	**Escalope cordon bleu de poulet**	**Chicken meat**	A	st	st			/	/	/	/			-	10261	2.57	+	+	**PD**	1	b
IPL-2010	A3	Peau de poulet	Chicken (skin)		+HA		+HA	BG-	+		-		-	+	-	234	0.04	-	-	**NA**	1	c
IPL-2010	B1	Peau de cou de coquelet	Cockerel neck skin		-HE		-LE	BG+	-		/		+	+	-	226	0.04	-	-	**NA**	1	c
IPL-2010	H1	Peau de poulet	Chicken (skin)		-HE		-HE	/	/		/		/	/	-	314	0.06	-	-	**NA**	1	c
IPL-2010	F4	Peau de poulet	Chicken (skin)		-HE		-HE	/	/		/		/	/	-	505	0.10	+	-	**PPNA**	1	c
IPL-2010	G4	Rinçage carcasse	Rinsing carcass		-ME		-ME	/	/		/		/	/	-	2449	0.50	+	+	**PD**	1	c
IPL-2010	G5	Rinçage carcasse	Rinsing carcass		+MB		+MB	BG-	+		+		-	-	+	8081	1.66	+	+	**PA**	1	c
IPL-2010	G8	Rinçage carcasse	Rinsing carcass		+MB		+MB	BG-	+		+		-	-	+	9651	1.98	+	+	**PA**	1	c
IPL-2010	H9	Rinçage carcasse	Rinsing carcass		+MB		-ME	BG-	+		+		-	-	+	9145	1.88	+	+	**PA**	1	c
IPL-2010	H10	Rinçage carcasse	Rinsing carcass		+MB		-ME	BG-	+		+		-	-	+	9096	1.87	+	+	**PA**	1	c
IPL-2010	L1	Rinçage carcasse	Rinsing carcass		+MC		-LE	BG-	+		+		-	-	+	10638	2.11	+	+	**PA**	1	c
IPL-2010	L2	Rinçage carcasse	Rinsing carcass		+LC		+LC	BG-	+		+		-	-	+	10739	2.13	+	+	**PA**	1	c
IPL-2010	L3	Rinçage carcasse	Rinsing carcass		+MB		+MB	BG-	+		+		-	-	+	11270	2.23	+	+	**PA**	1	c
IPL-2010	A4	Peau de cou de poulet	Chicken neck skin		+HB		+HB	BG-	-		-		+	+	-	11735	2.46	+	+	**PD**	1	c
IPL-2010	A6	Peau de cou de poulet	Chicken neck skin		+MB		+MB	BG-	-		-		+	+	-	9874	2.07	+	+	**PD**	1	c
IPL-2010	A1	Peau de cou de poulet	Chicken neck skin		+MB		+MA	BG-	+		+		-	-	+	9246	1.94	+	+	**PA**	1	c
IPL-2010	B2	Peau de cou de poulet	Chicken neck skin		+HB		+MB	BG-	+		+		-	-	+	11744	2.46	+	+	**PA**	1	c
IPL-2010	C1	Peau de cou de poulet	Chicken neck skin		+HB		+HB	BG-	+		+		-	-	+	11819	2.38	+	+	**PA**	1	c
IPL-2010	C5	Peau de cou de poulet	Chicken neck skin		+HB		+HB	BG-	+		+		-	-	+	12312	2.48	+	+	**PA**	1	c
IPL-2010	G1	Peau de cou de poulet	Chicken neck skin		+HC		+HB	BG-	+		+		-	-	+	9848	2.02	+	+	**PA**	1	c

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				Procedure (A: Bolton B: Preston)	mCCDA	CFA	Butzler	Confirmation							Final result	Test			Confirmation mCCDA+ CFA			
								Gram	Oxidase	Morphology	Motility	25°C aero-biosis	25°C micro-aerobiosis	41.5°C aerobiosis		RFV	VT	Result	Final result	Agreement Both plates All tests		
IPL-2010	G7	Peau de cou de poulet	Chicken neck skin		+MB		-ME	BG-	+		+		-	-	+	9898	2.03	+	+	**PA**	1	c
IPL-2010	H7	Peau de cou de poulet	Chicken neck skin		+HB		+HC	BG-	+		+		-	-	+	8588	1.77	+	+	**PA**	1	c
ADRIA-2018	1169	Peau cou poulet	Chicken neck skin	B	+d(3)	/			+	+	+	-			+	213	0.05	-	-	**ND**	1	c
ADRIA-2018	1173	Peau de poulet	Chicken skin	B	+Md	/			- (NC on CBA)	/	/	/			-	133	0.03	-	-	**NA**	1	c
ADRIA-2018	1174	Peau de poulet	Chicken skin	B	-	/			/	/	/	/			-	131	0.03	-	-	**NA**	1	c
ADRIA-2018	1176	Peau de poulet	Chicken skin	B	+Md	/			+	+	+	-			+	128	0.03	-	-	**ND**	1	c

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				Procedure (A: Bolton B: Preston)	mCCDA	CFA	Butzler	Confirmation							Final result	Test			Confirmation mCCDA+ CFA				
								Gram	Oxidase	Morphology	Motility	25°C aerobiosis	25°C micro aerobiosis	41.5°C aerobiosis		RFV	VT	Result	Final result	Agreement Both plates All tests				
IPL-2010	B6	Côte de porc	Pork shop		Ø		Ø	/	/		/		/	/	-	338	0.07	-	-	**NA**	2	a		
IPL-2010	C7	Faux filet de bœuf	Pork loins		Ø		Ø	/	/		/		/	/	-	214	0.04	-	-	**NA**	2	a		
IPL-2010	D1	Steak haché surgelé	Frozen ground beef		Ø		Ø	/	/		/		/	/	-	147	0.02	-	-	**NA**	2	a		
IPL-2010	D2	Steak haché surgelé	Frozen ground beef		Ø		Ø	/	/		/		/	/	-	205	0.04	-	-	**NA**	2	a		
IPL-2010	D5	Viande bovine tranche	Bovine meat slice		Ø		Ø	/	/		/		/	/	-	223	0.04	-	-	**NA**	2	a		
IPL-2010	D10	Emincé de porc (PC)	Minced pork		Ø		Ø	/	/		/		/	/	-	222	0.04	-	-	**NA**	2	a		
IPL-2010	E2	Côte de porc	Pork shop		Ø		Ø	/	/		/		/	/	-	235	0.04	-	-	**NA**	2	a		
IPL-2010	E4	Bœuf haché 5%MG	Ground beef 5% fat		Ø		Ø	/	/		/		/	/	-	212	0.04	-	-	**NA**	2	a		
IPL-2010	E5	Bœuf haché 20%MG	Ground beef 20% fat		Ø		Ø	/	/		/		/	/	-	211	0.04	-	-	**NA**	2	a		
IPL-2010	E6	Bœuf haché 5%MG	Ground beef 5% fat		Ø		Ø	/	/		/		/	/	-	215	0.04	-	-	**NA**	2	a		
IPL-2010	F8	Entrecôte de bœuf	Rib steak		Ø		Ø	/	/		/		/	/	-	219	0.04	-	-	**NA**	2	a		
IPL-2010	F9	Haché de bœuf tradition	Ground beef		Ø		Ø	/	/		/		/	/	-	210	0.04	-	-	**NA**	2	a		
IPL-2010	F10	Bœuf haché	Ground beef		-LE		-ME	/	/		/		/	/	-	207	0.04	-	-	**NA**	2	a		
IPL-2010	F11	Steak haché	Ground beef		-LE		-LE	/	/		/		/	/	-	214	0.04	-	-	**NA**	2	a		
IPL-2010	F14	Sauté de bœuf	Diced beef		Ø		Ø	/	/		/		/	/	-	218	0.04	-	-	**NA**	2	a		
IPL-2010	F15	Sauté de bœuf	Diced beef		Ø		Ø	/	/		/		/	/	-	218	0.04	-	-	**NA**	2	a		
IPL-2010	J1	Bœuf haché cru	Ground beef		Ø		Ø	/	/		/		/	/	-	216	0.04	-	-	**NA**	2	a		
IPL-2010	J3	Escalope de veau cru	Veal cutlet		Ø		Ø	/	/		/		/	/	-	214	0.04	-	-	**NA**	2	a		
IPL-2010	J4	Steack de bœuf	Beefsteak		Ø		Ø	/	/		/		/	/	-	222	0.04	-	-	**NA**	2	a		
IPL-2010	L8	Rognon de porc	Pork kidneys		-HE		-HE	/	/		/		/	/	-	261	0.05	-	-	**NA**	2	a		
IPL-2010	**M3**	**Gigot d'agneau sans os**	**Roast lamb without bone**		Ø		Ø	/	/		/		/	/	-	209	0.04	-	-	**NA**	2	a		
IPL-2010	M4	Langue de porc	Pork tongue		-LE		-LE	/	/		/		/	/	-	267	0.05	-	-	**NA**	2	a		
IPL-2010	N7	Rognons d'agneau	Lamb kidney		Ø		Ø	/	/		/		/	/	-	219	0.04	-	-	**NA**	2	a		
IPL-2010	O2	Cœur de bœuf	Beef heart		Ø		Ø	/	/		/		/	/	-	219	0.04	-	-	**NA**	2	a		
IPL-2010	O6	Viande bovine tranche	Bovine meat slice		Ø		Ø	/	/		/		/	/	-	212	0.04	-	-	**NA**	2	a		
IPL-2010	O8	Rognons de veau	Veal kidneys		-HE		-HE	/	/		/		/	/	-	371	0.07	-	-	**NA**	2	a		
IPL-2010	L7	Rognon de veau	Veal kidneys		Ø		Ø	/	/		/		/	/	-	5134	1.01	+	-	**PPNA**	2	a		
IPL-2010	G11	Côte de porc crue	Raw pork shop		+HA		+HB	BG-	+		+		-	-	+	10491	2.16	+	+	**PA**	2	a		
IPL-2010	N5	Rognons de veau	Veal kidneys		+MA		+HA	BG-	+		+		-	-	+	9688	1.97	+	+	**PA**	2	a		
IPL-2010	**G13**	**Filet de bœuf cru**	**Beef tenderloin**		+HA		+HB	BG-	+		+		-	-	+	9852	2.03	+	+	**PA**	2	a		
IPL-2010	**Q10**	**Filet mignon de porc**	**Pork (filet mignon)**		Ø		Ø	/	/		/		/	/	-	8169	1.58	+	+	**PD**	2	a		
IPL-2010	**Q14**	**Côte échine de porc**	**Pork loin**		+HB		+HB	BG-	+		+		-	-	+	11051	2.14	+	+	**PA**	2	a		
IPL-2010	**M2**	**Tranche de gigot d'agneau avec os**	**Roast lamb slice with bone**		-LE		-LE	/	/		/		/	/	-	10112	2.00	+	+	**PD**	2	a		
IPL-2010	**N11**	**Côte de veau**	**Veal chop**		-HE		-HA	/	/		/		/	/	-	7109	1.44	+	+	**PD**	2	a		

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								Gram	Oxidase	Morphology	Motility	25°C aerobiosis	25°C micro aerobiosis	41.5°C aerobiosis		RFV	VT	Result	Final result	Agreement Both plates All tests		
IPL-2010	**N9**	**Filet de porc contaminé avec N4**	**Pork tenderloin**		-LB		+LB	BG-	+		+		-	-	+	6689	1.36	+	+	**PA**	2	a
IPL-2010	**N10**	**Filet mignon de porc contaminé avec N6**	**Pork (filet mignon)**		+HB		+MA	BG-	+		+		-	-	+	9957	2.02	+	+	**PA**	2	a
IPL-2010	C8	Bavette sauce échalotte (crue)	Beef (shallot sauce)		Ø		Ø	/	/		/		/	/	-	215	0.04	-	-	**NA**	2	b
IPL-2010	C10	Boulette de boeuf (PC)	Beef ball		Ø		Ø	/	/		/		/	/	-	212	0.04	-	-	**NA**	2	b
IPL-2010	D9	Boulette de bœuf (PC)	Beef ball		Ø		Ø	/	/		/		/	/	-	215	0.04	-	-	**NA**	2	b
IPL-2010	E7	Chipolatas aux herbes	Sausage (with herbs)		Ø		Ø	/	/		/		/	/	-	211	0.04	-	-	**NA**	2	b
IPL-2010	E8	Chair à saucisse	Sausage meat		Ø		Ø	/	/		/		/	/	-	172	0.03	-	-	**NA**	2	b
IPL-2010	E9	Chipolatas	Sausage		Ø		Ø	/	/		/		/	/	-	217	0.04	-	-	**NA**	2	b
IPL-2010	F12	Côte échine de porc	Pork loin		Ø		Ø	/	/		/		/	/	-	270	0.05	-	-	**NA**	2	b
IPL-2010	J5	Viande hachée surgelée	Frozen minced meat		Ø		Ø	/	/		/		/	/	-	227	0.04	-	-	**NA**	2	b
IPL-2010	L9	Tranche de gigot d'agneau	Roast lamb slice		Ø		Ø	/	/		/		/	/	-	205	0.04	-	-	**NA**	2	b
IPL-2010	**M1**	**Tranche de gigot d'agneau contaminé avec 1 g de L1**	**Roast lamb slice**		-LB		-LB	/	/		/		/	/	-	206	0.04	-	-	**NA**	2	b
IPL-2010	O3	Panse de porc	Pork belly		Ø		Ø	/	/		/		/	/	-	217	0.04	-	-	**NA**	2	b
IPL-2010	O4	Pied de boeuf	Ox foot		Ø		-ME	/	/		/		/	/	-	228	0.04	-	-	**NA**	2	b
IPL-2010	**G12**	**Sauté de bœuf cru**	**Fried beef**		+HB		+HB	BG-	+		+		-	-	+	10803	2.22	+	+	**PA**	2	b
IPL-2010	**G14**	**Saucisse texane crue (porc)**	**Raw sausage (pork)**		+HA		+HA	BG-	+		+		-	-	+	10493	2.16	+	+	**PA**	2	b
IPL-2010	**Q11**	**Viande de porc hachée**	**Ground pork**		+HC		+HC	BG-	+		+		-	-	+	10413	2.02	+	+	**PA**	2	b
IPL-2010	**Q12**	**Rognons de veau**	**Veal kidneys**		+HA		+HA	BG-	+		+		-	-	+	9533	1.85	+	+	**PA**	2	b
IPL-2010	**P11**	**Chipolatas aux herbes pur porc**	**Sausages (with herbs)**		+HC		+MB	BG-	+		+		-	-	+	3591	0.69	+	+	**PA**	2	b
ADRIA-2018	**673**	**Farce**	**Stuffed meat**	B	st	/			/	/	/	/			-	123	0.02	-	-	**NA**	2	b
ADRIA-2018	**674**	**Chipolatas aux herbes**	**Sausages (with herbs)**	B	st	/			/	/	/	/			-	93	0.02	-	-	**NA**	2	b
ADRIA-2018	**675**	**Viande hâchée à la bolognaise**	**Seasoned ground beef meat**	B	+p	/			+	+	+	-			+	2862	0.68	+	+	**PA**	2	b
ADRIA-2018	**1170**	**Viande bovine recette à la bolognaise**	**Seasoned raw beef meat**	B	+p	/			+	+	+	-			+	9775	2.38	+	+	**PA**	2	b
ADRIA-2018	**1171**	**Viande bovine carpaccio basilic**	**Seasoned raw beef meat**	B	+p	/			+	+	+	-			+	8938	2.18	+	+	**PA**	2	b
ADRIA-2018	**1172**	**Viande bovine carpaccio parmesan**	**Seasoned raw beef meat**	B	+p	/			+	+	+	-			+	109	0.02	-	-	**ND**	2	b
IPL-2010	C9	Moussaka	Moussaka		Ø		Ø	/	/		/		/	/	-	228	0.04	-	-	**NA**	2	c
IPL-2010	D4	Lasagnes de bœuf	Ox lasagnas		Ø		Ø	/	/		/		/	/	-	210	0.04	-	-	**NA**	2	c
IPL-2010	D8	Entrecôte cuite	Rib steak cooked		Ø		Ø	/	/		/		/	/	-	215	0.04	-	-	**NA**	2	c
IPL-2010	E10	Joue de porc cuisinée	Pork cooked cheek		Ø		Ø	/	/		/		/	/	-	208	0.04	-	-	**NA**	2	c
IPL-2010	F7	Sandwich poulet	Sandwich (chicken)		Ø		Ø	/	/		/		/	/	-	256	0.05	-	-	**NA**	2	c
IPL-2010	J2	Andouillettes	Sausages		Ø		Ø	/	/		/		/	/	-	294	0.05	-	-	**NA**	2	c
IPL-2010	J7	Sandwich poulet	Sandwich (chicken)		Ø		Ø	/	/		/		/	/	-	245	0.04	-	-	**NA**	2	c

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								Gram	Oxidase	Morphology	Motility	25°C aerobiosis	25°C micro aerobiosis	41.5°C aerobiosis		RFV	VT	Result	Final result	Agreement Both plates All tests		
IPL-2010	J8	Couscous poulet	Couscous (chicken)		Ø		Ø	/	/		/		/	/	-	225	0.04	-	-	**NA**	2	c
IPL-2010	J9	Sandwich poulet	Sandwich (chicken)		-MA		Ø	/	/		/		/	/	-	223	0.04	-	-	**NA**	2	c
IPL-2010	**Q9**	**Filet mignon de porc au curry**	**Curry pork (filet mignon)**		Ø		Ø	/	/		/		/	/	-	9612	1.86	+	+	**PD**	2	c
IPL-2010	**Q13**	**Poitrine fumée à l'ancienne**	**Smoked breast**		+HA		+HA	BG-	+		+		-	-	+	11315	2.20	+	+	**PA**	2	c
ADRIA-2018	**498**	**Porc au caramel**	**RTRH (pork)**	A	st	st			/	/	/	/			-	124	0.02	-	-	**NA**	2	c
ADRIA-2018	**499**	**Nem porc**	**RTRH (pork)**	A	st	st			/	/	/	/			-	152	0.03	-	-	**NA**	2	c
ADRIA-2018	**500**	**Poulet au curry et légumes**	**RTRH (chicken)**	A	st	st			/	/	/	/			-	126	0.03	-	-	**NA**	2	c
ADRIA-2018	**501**	**Poulet à l'aigre douce**	**RTRH (chicken)**	A	st	st			/	/	/	/			-	129	0.03	-	-	**NA**	2	c
ADRIA-2018	**502**	**Sandwich poulet rôti**	**RTE (chicken sandwich)**	A	st	st			/	/	/	/			-	121	0.02	-	-	**NA**	2	c
ADRIA-2018	**503**	**Sandwich jambon**	**RTE (pork sandwich)**	A	st	st			/	/	/	/			-	10405	2.48	+	+	**PD**	2	c
ADRIA-2018	**504**	**Salade au jambon**	**RTE (pork salad)**	A	+M	+M			+	+	+	-			+	139	0.03	-	-	**ND**	2	c
ADRIA-2018	**505**	**Salade poulet rôti**	**RTE (deli salad)**	A	st	st			/	/	/	/			-	142	0.03	-	-	**NA**	2	c
ADRIA-2018	**1175**	**Bœuf aux oignons**	**RTRH (beef)**	A	st	st			/	/	/	/			-	129	0.03	-	-	**NA**	2	c
ADRIA-2018	**1745**	**Bœuf bourguignon**	**RTRH (beef)**	A	st	st			/	/	/	/			-	134	0.03	-	-	**NA**	2	c
ADRIA-2018	**1746**	**Sauté de porc à la catalane**	**RTRH (pork)**	A	st	st			/	/	/	/			-	137	0.03	-	-	**NA**	2	c
ADRIA-2018	**1747**	**Parmentier de canard**	**RTRH (duck)**	A	+p	+p			+	+	+	-			+	674	0.16	+	+	**PA**	2	c
ADRIA-2018	**1748**	**Petit salé aux lentilles vertes**	**RTRH (pork)**	A	+M	+p			+	+	+	-			+	132	0.03	-	-	**ND**	2	c
ADRIA-2018	**1749**	**Hachis parmentier**	**RTRH (pork)**	A	st	st			/	/	/	/			-	8851	2.20	+	+	**PD**	2	c
ADRIA-2018	**1750**	**Salade jambon emmental**	**RTE (pork salad)**	A	st	st			/	/	/	/			-	146	0.03	-	-	**NA**	2	c
ADRIA-2018	**1751**	**Sandwich jambon emmental**	**RTE (pork sandwich)**	A	st	st			/	/	/	/			-	131	0.03	-	-	**NA**	2	c
ADRIA-2018	**2087**	**Lasagnes à la bolognaise**	**RTRH (beef)**	A	-	st			/	/	/	/			-	132	0.03	-	-	**NA**	2	c
ADRIA-2018	**2088**	**Couscous au poulet et merguez**	**RTRH (chicken)**	A	+p	+p			+	+	+	-			+	10356	2.45	+	+	**PA**	2	c
ADRIA-2018	**2089**	**Moussaka bœuf et aubergines**	**RTRH (beef)**	A	-	st			/	/	/	/			-	134	0.03	-	-	**NA**	2	c
ADRIA-2018	**2090**	**Chili con carne et riz blanc**	**RTRH (beef)**	A	+p	+p			+	+	+	-			+	8979	2.12	+	+	**PA**	2	c
ADRIA-2018	**2091**	**Blanquette de poulet**	**RTRH (chicken)**	A	-	st			/	/	/	/			-	134	0.03	-	-	**NA**	2	c
ADRIA-2018	**2092**	**Mijoté de bœuf carottes**	**RTRH (beef)**	A	-	st			/	/	/	/			-	133	0.03	-	-	**NA**	2	c
ADRIA-2018	**2093**	**Sandwich poulet à l'indienne**	**RTE (chicken sandwich)**	A	-	st			/	/	/	/			-	8533	2.02	+	+	**PD**	2	c
ADRIA-2018	**2094**	**Samoussa poulet**	**RTRH (chicken)**	A	-	st			/	/	/	/			-	132	0.03	-	-	**NA**	2	c
ADRIA-2018	**2290**	**Filet de poulet à la normande**	**RTRH (chicken)**	A	+p	+p			+	+	+	-			+	9847	2.39	+	+	**PA**	2	c
ADRIA-2018	**2291**	**Poulet au curry et riz**	**RTRH (chicken)**	A	+p	+p			+	+	+	-			+	10401	2.52	+	+	**PA**	2	c
ADRIA-2018	**2292**	**Porc au caramel**	**RTRH (pork)**	A	st	st			/	/	/	/			-	130	0.03	-	-	**NA**	2	c
ADRIA-2018	**2293**	**Gratin dauphinois au jambon**	**RTRH (pork)**	A	+p	+M			+	+	+	-			+	8219	1.99	+	+	**PA**	2	c

PRODUCTION ENVIRONMENTAL SAMPLES																							
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				Procedure (A: Bolton B: Preston)	mCCDA	CFA	Butzler	Confirmation							Final result	Test			Confirmation mCCDA+ CFA			
								Gram	Oxidase	Morphology	Motility	25°C aerobiosis	25°C micro aerobiosis	41.5°C aerobiosis		RFV	VT	Result	Final result	Agreement Both plates All tests		
IPL-2010	P1	Eau process	Process water		Ø		Ø	/	/		/		/	/	-	169	0.03	-	-	**NA**	3	a
IPL-2010	P2	Eau process	Process water		Ø		Ø	/	/		/		/	/	-	173	0.03	-	-	**NA**	3	a
IPL-2010	P3	Eau process	Process water		Ø		Ø	/	/		/		/	/	-	171	0.03	-	-	**NA**	3	a
IPL-2010	P4	Eau process	Process water		Ø		Ø	/	/		/		/	/	-	182	0.03	-	-	**NA**	3	a
IPL-2010	P5	Eau process	Process water		Ø		Ø	/	/		/		/	/	-	178	0.03	-	-	**NA**	3	a
IPL-2010	**P6**	**Eau process**	**Process water**		-HA		-HA	/	/		/		/	/	-	190	0.03	-	-	**NA**	3	a
IPL-2010	**P10**	**Eau process**	**Process water**		Ø		Ø	/	/		/		/	/	-	170	0.03	-	-	**NA**	3	a
IPL-2010	**Q21**	**Eau de process**	**Process water**		-HE		-HE	/	/		/		/	/	-	268	0.05	-	-	**NA**	3	a
IPL-2010	**Q22**	**Eau de process**	**Process water**		Ø		Ø	/	/		/		/	/	-	181	0.03	-	-	**NA**	3	a
IPL-2010	S11	Eau de process	Process water		Ø		Ø	/	/		/		/	/	-	126	0.02	-	-	**NA**	3	a
IPL-2010	S12	Eau de process	Process water		Ø		Ø	/	/		/		/	/	-	130	0.02	-	-	**NA**	3	a
IPL-2010	**S6**	**Eau de process**	**Process water**		+HA		+HA	BG-	+		+		-	-	+	128	0.02	-	-	**ND**	3	a
IPL-2010	**S5**	**Eau de process**	**Process water**		+HA		+HA	BG-	+		+		-	-	+	12251	2.60	+	+	**PA**	3	a
IPL-2010	**Q20**	**Eau de process**	**Process water**		+HA		+HB	BG-	+		+		-	-	+	10584	2.05	+	+	**PA**	3	a
IPL-2010	**R3**	**Eau de process**	**Process water**		+HA		+HB	BG-	+		+		-	-	+	10132	2.10	+	+	**PA**	3	a
IPL-2010	**P9**	**Eau process**	**Process water**		Ø		Ø	/	/		/		/	/	-	4118	0.80	+	+	**PD**	3	a
IPL-2010	**P7**	**Eau process**	**Process water**		+HA		+HC	BG-	+		+		-	-	+	8002	1.55	+	+	**PA**	3	a
IPL-2010	**P8**	**Eau process**	**Process water**		+HB		+HC	BG-	+		+		-	-	+	12033	2.33	+	+	**PA**	3	a
ADRIA-2018	432	Eau de process plumeuse	Process water	B	+p	/			+	+	+	-			+	8856	2.11	+	+	**PA**	3	a
ADRIA-2018	433	Eau de process caniveau sortie	Process water	B	+p	/			+	+	+	-			+	9311	2.22	+	+	**PA**	3	a
ADRIA-2018	434	Eau de process sortie bac électro	Process water	B	st	/			/	/	/	/			-	9219	2.20	+	+	**PD**	3	a
IPL-2010	K1	Prlvt surface poule crue entière	Surface (whole raw chicken)		Ø		Ø	/	/		/		/	/	-	212	0.04	-	-	**NA**	3	b
IPL-2010	K2	Prlvt surface poulet cru entier	Surface (whole raw chicken)		Ø		Ø	/	/		/		/	/	-	220	0.04	-	-	**NA**	3	b
IPL-2010	K4	Prlvt surface poulet cru entier	Surface (whole raw chicken)		Ø		Ø	/	/		/		/	/	-	222	0.04	-	-	**NA**	3	b
IPL-2010	N13	Prélèvement poulet	Surface (chicken)		-HE		-HE	/	/		/		/	/	-	210	0.04	-	-	**NA**	3	b
IPL-2010	N15	Prélèvement poule	Surface (chicken)		Ø		Ø	/	/		/		/	/	-	169	0.03	-	-	**NA**	3	b
IPL-2010	O5	Prélèvement éponge pigeon	Surface (pigeon)		Ø		Ø	/	/		/		/	/	-	213	0.04	-	-	**NA**	3	b
IPL-2010	S8	Prélèvement sol	Surface ground		Ø		Ø	/	/		/		/	/	-	103	0.02	-	-	**NA**	3	b
IPL-2010	S9	Prélèvement inox préparation	Surface inox preparation		Ø		Ø	/	/		/		/	/	-	95	0.02	-	-	**NA**	3	b

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								Gram	Oxidase	Morphology	Motility	25°C aerobiosis	25°C micro aerobiosis	41.5°C aerobiosis		RFV	VT	Result	Final result	Agreement Both plates All tests		
IPL-2010	S10	Prélèvement inox préparation	Surface inox preparation		Ø		Ø	/	/		/		/	/	-	97	0.02	-	-	**NA**	3	b
IPL-2010	S13	Prélèvement de surface	Surface table		Ø		Ø	/	/		/		/	/	-	103	0.02	-	-	**NA**	3	b
IPL-2010	S14	Prélèvement couverts	Surface flatware		Ø		Ø	/	/		/		/	/	-	104	0.02	-	-	**NA**	3	b
IPL-2010	S15	Prélèvement sol	Surface ground		Ø		Ø	/	/		/		/	/	-	99	0.02	-	-	**NA**	3	b
IPL-2010	**S1**	**Prélèvement sol**	**Surface ground**		+HA		+HA	BG-	+		+		-	-	+	11236	2.39	+	+	**PA**	3	b
IPL-2010	**S2**	**Prélèvement sol**	**Surface ground**		+HA		+HA	BG-	+		+		-	-	+	11572	2.46	+	+	**PA**	3	b
IPL-2010	**S3**	**Prélèvement bac stockage**	**Surface (storage tank)**		+HA		+HA	BG-	+		+		-	-	+	11796	2.50	+	+	**PA**	3	b
IPL-2010	**Q17**	**Prélèvement sol**	**Surface ground**		+HA		+HA	BG-	+		+		-	-	+	10305	2.00	+	+	**PA**	3	b
IPL-2010	**Q19**	**Prélèvement sol**	**Surface ground**		+HA		+HA	BG-	+		+		-	-	+	10511	2.04	+	+	**PA**	3	b
IPL-2010	**R5**	**Prélèvement bac stockage**	**Surface (storage tank)**		+HA		+HB	BG-	+		+		-	-	+	11032	2.23	+	+	**PA**	3	b
IPL-2010	N14	Prélèvement poulet	Surface (chicken)		Ø		Ø	/	/		/		/	/	-	11649	2.37	+	+	**PD**	3	b
IPL-2010	K3	Prlvt surface coquelet cru entier	Surface (whole raw cockerel)		+HA		+MB	BG-	+		+		-	-	+	9866	1.95	+	+	**PA**	3	b
ADRIA-2018	435	Lingette crochets	Surface (hooks)	B	st	/			/	/	/	/			-	9277	2.21	+	+	**PD**	3	b
ADRIA-2018	436	Lingette plumeuse	Surface (plucking)	B	+p	/			+	+	+	-			+	10209	2.44	+	+	**PA**	3	b
ADRIA-2018	437	Lingette bac éviscération	Surface (evisceration tank)	B	+p	/			+	+	+	-			+	5233	1.25	+	-	**PPND**	3	b
IPL-2010	M5	Résidus gésiers de volaille	Scraps from poultry gizzards		Ø		Ø	/	/		/		/	/	-	199	0.03	-	-	**NA**	3	c
IPL-2010	N1	Résidus bac sang	Scraps from tub with blood		Ø		Ø	/	/		/		/	/	-	217	0.04	-	-	**NA**	3	c
IPL-2010	N3	Résidus foies de volaille	Scraps from poultry livers		Ø		Ø	/	/		/		/	/	-	202	0.04	-	-	**NA**	3	c
IPL-2010	O7	Résidus peau cuisse poulet	Scraps from chicken skin leg		Ø		-ME	/	/		/		/	/	-	224	0.04	-	-	**NA**	3	c
IPL-2010	O9	Résidus peau cuisse poulet	Scraps from chicken skin leg		-HE		-HE	/	/		/		/	/	-	275	0.05	-	-	**NA**	3	c
IPL-2010	O10	Résidus peau cuisse poulet	Scraps from chicken skin leg		-HE		-HE	/	/		/		/	/	-	250	0.05	-	-	**NA**	3	c
IPL-2010	O11	Résidus peau cuisse poulet	Scraps from chicken skin leg		-HE		-HE	/	/		/		/	/	-	231	0.04	-	-	**NA**	3	c
IPL-2010	O12	Résidus patte pigeon	Scraps from pigeon leg		-ME		Ø	/	/		/		/	/	-	229	0.04	-	-	**NA**	3	c
IPL-2010	S7	Résidus sol atelier découpe	Scraps (workshop cut ground)		Ø		Ø	/	/		/		/	/	-	99	0.02	-	-	**NA**	3	c
IPL-2010	N2	Résidus bac sang séché	Scraps from tub with dried blood		-HE		-HE	/	/		/		/	/	-	10205	2.07	+	+	**PD**	3	c
IPL-2010	N4	Résidus atelier poule	Scraps from chicken workshop		Ø		Ø	/	/		/		/	/	-	4630	0.94	+	+	**PD**	3	c

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								Gram	Oxidase	Morphology	Motility	25°C aerobiosis	25°C micro aerobiosis	41.5°C aerobiosis			RFV	VT	Result	Final result	Agreement Both plates All tests		
IPL-2010	O1	Résidus peau cuisse poulet	Scraps from chicken skin leg		-ME		-ME	/	/		/		/	/	-		8154	1.66	+	+	**PD**	3	c
IPL-2010	N6	Résidus atelier découpe poulet	Scraps from chicken cut workshop		+HB		+HB	BG-	+		+		-	-	+		9482	1.93	+	+	**PA**	3	c
IPL-2010	N8	Résidus découpe de coq	Scraps from cock cut		+HB		+HA	BG-	+		+		-	-	+		8819	1.79	+	+	**PA**	3	c
IPL-2010	N12	Résidus atelier poulet Halal	Scraps from chicken workshop		+HB		+LC	BG-	+		+		-	-	+		10135	2.06	+	+	**PA**	3	c
IPL-2010	**S4**	**Résidus bac stockage**	**Scraps from tub of storage**		+HA		+HA	BG-	+		+		-	-	+		11521	2.45	+	+	**PA**	3	c
IPL-2010	**Q18**	**Résidus sol découpe dinde**	**Scraps from turkey cut ground**		+HA		+HA	BG-	+		+		-	-	+		10348	2.01	+	+	**PA**	3	c
IPL-2010	**R6**	**Résidus bac stockage**	**Scraps from tub of storage**		+HA		+HB	BG-	+		+		-	-	+		10781	2.24	+	+	**PA**	3	c
ADRIA-2018	438	Résidu patte volaille	Scraps from poultry leg	B	+p	/			+	+	+	-			+		9056	2.16	+	+	**PA**	3	c
ADRIA-2018	439	Résidu tête volaille	Scraps from poultry head	B	+p	/			+	+	+	-			+		9565	2.28	+	+	**PA**	3	c

RAW AND PROCESSED POULTRY PRODUCTS																							
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					Test			Confirmation from mCCDA plates														
					RFV	VT	Result	mCCDA	Latex	Final result (mCCDA Latex test)	Agreement mCCDA latex	ISO tests	Final result (mCCDA ISO tests)	Agreement ISO tests	Simplified conventional tests	Final result (simplified conventional tests)	Agreement (simplified conventional tests)	Final result All confirmatory tests	Agree-ment mCCDA All tests		
IPL-2010	B3	Cuisse de poulet	Chicken leg	-	243	0.05	-	/				/	-	**NA**				-	**NA**	1	a
IPL-2010	C2	Poulet avec peau	Chicken with skin	-	230	0.04	-	/				/	-	**NA**				-	**NA**	1	a
IPL-2010	C4	Cuisse de poulet halal	Chicken leg (halal)	-	250	0.05	-	/				/	-	**NA**				-	**NA**	1	a
IPL-2010	D3	Sauté de canard (PC)	Duck	-	229	0.04	-	/				/	-	**NA**				-	**NA**	1	a
IPL-2010	F3	Cuisse de poulet	Chicken leg	-	232	0.04	-	/				/	-	**NA**				-	**NA**	1	a
IPL-2010	G9	Cuisse de poulet	Chicken leg	-	238	0.04	-	/				/	-	**NA**				-	**NA**	1	a
IPL-2010	H2	Manchon de poulet	Chicken wing	-	354	0.07	-	/				/	-	**NA**				-	**NA**	1	a
IPL-2010	H8	Filet de poulet	Chicken fillet	-	225	0.04	-	/				/	-	**NA**				-	**NA**	1	a
IPL-2010	I6	Sauté de dinde	Turkey	-	221	0.04	-	/				/	-	**NA**				-	**NA**	1	a
IPL-2010	I9	Escalope de dinde	Turkey	-	216	0.04	-	/				/	-	**NA**				-	**NA**	1	a
IPL-2010	L6	Abats de volaille	Giblets of poultry	-	223	0.04	-	/				/	-	**NA**				-	**NA**	1	a
IPL-2010	F1	Filets de poulet Halal	Chicken fillet (halal)	-	6582	1.38	+	-ME				-	-	**PPNA**				-	**PPNA**	1	a
IPL-2010	E3	Filet de poulet	Chicken fillet	- *(E.coli)*	3409	0.71	+	Ø				/	-	**PPNA**				-	**PPNA**	1	a
IPL-2010	G6	Cuisse de poulet	Chicken leg	-	12320	2.53	+	+MB				+	+	**PD**				+	**PD**	1	a
IPL-2010	E1	Cuisse de poulet halal	Chicken leg (halal)	- *(E.coli)*	8393	1.76	+	+MB				+	+	**PD**				+	**PD**	1	a
IPL-2010	A2	Poulet avec peau	Chicken with skin	+	9781	2.05	+	+HB				oxidase -	-	**ND**				*+(confirmed by Accuprobe)*	**PA**	1	a
IPL-2010	A5	Poulet	Chicken	+	9785	2.05	+	+HA				oxidase -	-	**ND**				*+(confirmed by Accuprobe)*	**PA**	1	a
IPL-2010	B4	Escalope de poulet	Chicken fillet	+	11728	2.46	+	+MB				+	+	**PA**				+	**PA**	1	a
IPL-2010	B5	Escalope de poulet	Chicken fillet	+	11659	2.44	+	+HB				+	+	**PA**				+	**PA**	1	a
IPL-2010	C3	Ailes de poulet	Chicken wing	+	4622	0.93	+	+MA				+	+	**PA**				+	**PA**	1	a
IPL-2010	C6	Poulet avec peau	Chicken with skin	+	10877	2.19	+	+MA				+	+	**PA**				+	**PA**	1	a
IPL-2010	F2	Filets de poulet Halal	Chicken fillet (halal)	+	10512	2.20	+	+MB				+	+	**PA**				+	**PA**	1	a
IPL-2010	G2	Cuisse de poulet	Chicken leg	+	7299	1.50	+	+HC				+	+	**PA**				+	**PA**	1	a
IPL-2010	H3	Filet de poulet	Chicken fillet	+	10206	2.10	+	-HE				-	-	**PPND**				-	**PPND**	1	a
IPL-2010	H4	Aiguillettes de canard	Duck filet	+	11629	2.39	+	+HA				+	+	**PA**				+	**PA**	1	a
IPL-2010	H5	Filet de poulet	Chicken fillet	+	12085	2.49	+	-HE*				-	-	**PPND**				-	**PPND**	1	a
IPL-2010	**I1**	**Sauté de dinde**	**Turkey**	+	9731	2.13	+	+HA				+	+	**PA**				+	**PA**	1	a
IPL-2010	H6	Ailes de poulet paprika	Chicken wing with paprika	-	222	0.04	-	/				/	-	**NA**				-	**NA**	1	b
IPL-2010	D6	Poulet rôti	Roast chicken	-	211	0.04	-	/				/	-	**NA**				-	**NA**	1	b
IPL-2010	D7	Poulet rôti	Roast chicken	-	215	0.04	-	/				/	-	**NA**				-	**NA**	1	b
IPL-2010	F5	Poulet rôti	Roast chicken	-	225	0.04	-	/				/	-	**NA**				-	**NA**	1	b
IPL-2010	F6	Poulet rôti (mal cuit)	Roast chicken (undercooked)	-	219	0.04	-	/				/	-	**NA**				-	**NA**	1	b
IPL-2010	F13	Poulet au jus	Chicken in the juice	-	212	0.04	-	/				/	-	**NA**				-	**NA**	1	b
IPL-2010	G10	Poulet rôti	Roasted chicken	-	217	0.04	-	/				/	-	**NA**				-	**NA**	1	b

RAW AND PROCESSED POULTRY PRODUCTS																							
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					Test			Confirmation from mCCDA plates														
					RFV	VT	Result	mCCDA	Latex	Final result (mCCDA Latex test)	Agreement mCCDA latex	ISO tests	Final result (mCCDA ISO tests)	Agreement ISO tests	Simplified conventional tests	Final result (simplified conventional tests)	Agreement (simplified conventional tests)	Final result All confirmatory tests	Agree-ment mCCDA All tests		
IPL-2010	H11	Poulet rôti	Roast chicken	-	219	0.04	-	/				/	-	**NA**				-	**NA**	1	b
IPL-2010	I7	Poulet rôti	Roast chicken	-	213	0.04	-	/				/	-	**NA**				-	**NA**	1	b
IPL-2010	I8	Poulet rôti	Roast chicken	-	214	0.04	-	/				/	-	**NA**				-	**NA**	1	b
IPL-2010	J6	Poulet rôti	Roast chicken	-	230	0.04	-	/				/	-	**NA**				-	**NA**	1	b
IPL-2010	L5	Foies de volaille	Chicken livers	-	207	0.04	-	/				/	-	**NA**				-	**NA**	1	b
IPL-2010	L4	Gésiers de volaille	Gizzards of poultry	+	11308	2.24	+	+HC*				+	+	**PA**				+	**PA**	1	b
IPL-2010	**I3**	**Poulet rôti**	**Roasted chicken**	+	9996	2.18	+	+HA				+	+	**PA**				+	**PA**	1	b
IPL-2010	**I2**	**Poulet rôti**	**Roasted chicken**	+	10947	2.39	+	+HA				+	+	**PA**				+	**PA**	1	b
ADRIA-2018	**668**	**Nuggets de poulet**	**Chicken nuggets**	+	9101	2.17	+	+p	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	**PA**	1	b
ADRIA-2018	**669**	**Saucisse de volaille**	**Poultry sausage**	-	2414	0.57	+	+p	+	+	**PD**	+	+	**PD**	+	+	**PD**	+	**PD**	1	b
ADRIA-2018	**670**	**Escalopes de dinde à la milanaise**	**Turkey cutlet (Milanese)**	+	6559	1.56	+	+M	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	**PA**	1	b
ADRIA-2018	**671**	**Lardons de dinde fumés**	**Smoked turkey meat**	-	133	0.03	-	-	/	-	**NA**	/	-	**NA**	/	-	**NA**	-	**NA**	1	b
ADRIA-2018	**672**	**Cordons bleus de dinde**	**Turkey meat**	-	309	0.07	-	-	/	-	**NA**	/	-	**NA**	/	-	**NA**	-	**NA**	1	b
ADRIA-2018	**1744**	**Escalope cordon bleu de poulet**	**Chicken meat**	-	10261	2.57	+	+p	+	+	**PD**	+	+	**PD**	+	+	**PD**	+	**PD**	1	b
IPL-2010	A3	Peau de poulet	Chicken (skin)	-	234	0.04	-	/				/	-	**NA**				-	**NA**	1	c
IPL-2010	B1	Peau de cou de coquelet	Cockerel neck skin	-	226	0.04	-	/				/	-	**NA**				-	**NA**	1	c
IPL-2010	H1	Peau de poulet	Chicken (skin)	-	314	0.06	-	/				/	-	**NA**				-	**NA**	1	c
IPL-2010	F4	Peau de poulet	Chicken (skin)	-	505	0.10	+	-ME				/	-	**PPNA**				-	**PPNA**	1	c
IPL-2010	G4	Rinçage carcasse	Rinsing carcass	-	2449	0.50	+	-ME				-	-	**PPNA**				-	**PPNA**	1	c
IPL-2010	G5	Rinçage carcasse	Rinsing carcass	+	8081	1.66	+	-ME				-	-	**PPND**				-	**PPND**	1	c
IPL-2010	G8	Rinçage carcasse	Rinsing carcass	+	9651	1.98	+	+MB				+	+	**PA**				+	**PA**	1	c
IPL-2010	H9	Rinçage carcasse	Rinsing carcass	+	9145	1.88	+	+MB				+	+	**PA**				+	**PA**	1	c
IPL-2010	H10	Rinçage carcasse	Rinsing carcass	+	9096	1.87	+	+MB				+	+	**PA**				+	**PA**	1	c
IPL-2010	L1	Rinçage carcasse	Rinsing carcass	+	10638	2.11	+	+LA				+	+	**PA**				+	**PA**	1	c
IPL-2010	L2	Rinçage carcasse	Rinsing carcass	+	10739	2.13	+	+LA				+	+	**PA**				+	**PA**	1	c
IPL-2010	L3	Rinçage carcasse	Rinsing carcass	+	11270	2.23	+	+LB*				+	+	**PA**				+	**PA**	1	c
IPL-2010	A4	Peau de cou de poulet	Chicken neck skin	-	11735	2.46	+	+HA				+	+	**PD**				+	**PD**	1	c
IPL-2010	A6	Peau de cou de poulet	Chicken neck skin	-	9874	2.07	+	+HA				+	+	**PD**				+	**PD**	1	c
IPL-2010	A1	Peau de cou de poulet	Chicken neck skin	+	9246	1.94	+	+HA				-	-	**PPND**				-	**PPND**	1	c
IPL-2010	B2	Peau de cou de poulet	Chicken neck skin	+	11744	2.46	+	+HA				+	+	**PA**				+	**PA**	1	c
IPL-2010	C1	Peau de cou de poulet	Chicken neck skin	+	11819	2.38	+	+MB				+	+	**PA**				+	**PA**	1	c
IPL-2010	C5	Peau de cou de poulet	Chicken neck skin	+	12312	2.48	+	+MA				+	+	**PA**				+	**PA**	1	c
IPL-2010	G1	Peau de cou de poulet	Chicken neck skin	+	9848	2.02	+	+HC				+	+	**PA**				+	**PA**	1	c
IPL-2010	G7	Peau de cou de poulet	Chicken neck skin	+	9898	2.03	+	+MB				+	+	**PA**				+	**PA**	1	c
IPL-2010	H7	Peau de cou de poulet	Chicken neck skin	+	8588	1.77	+	+MB				+	+	**PA**				+	**PA**	1	c

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					RFV	VT	Result	mCCDA	Latex	Final result (mCCDA Latex test)	Agreement mCCDA latex	ISO tests	Final result (mCCDA ISO tests)	Agreement ISO tests	Simplified conventional tests	Final result (simplified conventional tests)	Agreement (simplified conventional tests)	Final result All confirmatory tests	Agree-ment mCCDA All tests		
ADRIA-2018	1169	Peau cou poulet	Chicken neck skin	+	213	0.05	-	-	/	-	**ND**	/	-	**ND**	/	**-**	**ND**	-	**ND**	1	c
ADRIA-2018	1173	Peau de poulet	Chicken skin	-	133	0.03	-	+d(1)	-	-	**NA**	- (NC on CBA)	-	**NA**	- (NC on CBA)	**-**	**NA**	-	**NA**	1	c
ADRIA-2018	1174	Peau de poulet	Chicken skin	-	131	0.03	-	+d	-	-	**NA**	- (NC on CBA)	-	**NA**	- (NC on CBA)	**-**	**NA**	-	**NA**	1	c
ADRIA-2018	1176	Peau de poulet	Chicken skin	+	128	0.03	-	+d	-	-	**ND**	- (NC on CBA)	-	**ND**	- (NC on CBA)	**-**	**ND**	-	**ND**	1	c

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IPL-2010	B6	Côte de porc	Pork shop	-	338	0.07	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	C7	Faux filet de bœuf	Pork loins	-	214	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	D1	Steak haché surgelé	Frozen ground beef	-	147	0.02	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	D2	Steak haché surgelé	Frozen ground beef	-	205	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	D5	Viande bovine tranche	Bovine meat slice	-	223	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	D10	Emincé de porc (PC)	Minced pork	-	222	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	E2	Côte de porc	Pork shop	-	235	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	E4	Bœuf haché 5%MG	Ground beef 5% fat	-	212	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	E5	Bœuf haché 20%MG	Ground beef 20% fat	-	211	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	E6	Bœuf haché 5%MG	Ground beef 5% fat	-	215	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	F8	Entrecôte de bœuf	Rib steak	-	219	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	F9	Haché de bœuf tradition	Ground beef	-	210	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	F10	Bœuf haché	Ground beef	-	207	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	F11	Steak haché	Ground beef	-	214	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	F14	Sauté de bœuf	Diced beef	-	218	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	F15	Sauté de bœuf	Diced beef	-	218	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	J1	Bœuf haché cru	Ground beef	-	216	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	J3	Escalope de veau cru	Veal cutlet	-	214	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	J4	Steack de bœuf	Beefsteak	-	222	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	L8	Rognon de porc	Pork kidneys	-	261	0.05	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	**M3**	**Gigot d'agneau sans os**	**Roast lamb without bone**	-	209	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	M4	Langue de porc	Pork tongue	-	267	0.05	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	N7	Rognons d'agneau	Lamb kidney	-	219	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	O2	Cœur de bœuf	Beef heart	-	219	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	O6	Viande bovine tranche	Bovine meat slice	-	212	0.04	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	O8	Rognons de veau	Veal kidneys	-	371	0.07	-	/				/	-	**NA**				-	**NA**	2	a
IPL-2010	L7	Rognon de veau	Veal kidneys	-	5134	1.01	+	-HE				-	-	**PPNA**				-	**PPNA**	2	a
IPL-2010	G11	Côte de porc crue	Raw pork shop	+	10491	2.16	+	+MA				+	+	**PA**				+	**PA**	2	a
IPL-2010	N5	Rognons de veau	Veal kidneys	+	9688	1.97	+	+HA				+	+	**PA**				+	**PA**	2	a
IPL-2010	**G13**	**Filet de bœuf cru**	**Beef tenderloin**	+	9852	2.03	+	+HA				+	+	**PA**				+	**PA**	2	a
IPL-2010	**Q10**	**Filet mignon de porc**	**Pork (filet mignon)**	-	8169	1.58	+	+HA				+	+	**PD**				+	**PD**	2	a
IPL-2010	**Q14**	**Côte échine de porc**	**Pork loin**	+	11051	2.14	+	+HA				+	+	**PA**				+	**PA**	2	a
IPL-2010	**M2**	**Tranche de gigot d'agneau avec os**	**Roast lamb slice with bone**	-	10112	2.00	+	-HE				-	-	**PPNA**				-	**PPNA**	2	a
IPL-2010	**N11**	**Côte de veau**	**Veal chop**	-	7109	1.44	+	+HA*				+	+	**PD**				+	**PD**	2	a
IPL-2010	**N9**	**Filet de porc contaminé avec N4**	**Pork tenderloin**	+	6689	1.36	+	+HA				+	+	**PA**				+	**PA**	2	a

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IPL-2010	**N10**	**Filet mignon de porc contaminé avec N6**	**Pork (filet mignon)**	+	9957	2.02	+	+HC*				+	+	**PA**				+	**PA**	2	a
IPL-2010	C8	Bavette sauce échalotte (crue)	Beef (shallot sauce)	-	215	0.04	-	/				/	-	**NA**				-	**NA**	2	b
IPL-2010	C10	Boulette de boeuf (PC)	Beef ball	-	212	0.04	-	/				/	-	**NA**				-	**NA**	2	b
IPL-2010	D9	Boulette de bœuf (PC)	Beef ball	-	215	0.04	-	/				/	-	**NA**				-	**NA**	2	b
IPL-2010	E7	Chipolatas aux herbes	Sausage (with herbs)	-	211	0.04	-	/				/	-	**NA**				-	**NA**	2	b
IPL-2010	E8	Chair à saucisse	Sausage meat	-	172	0.03	-	/				/	-	**NA**				-	**NA**	2	b
IPL-2010	E9	Chipolatas	Sausage	-	217	0.04	-	/				/	-	**NA**				-	**NA**	2	b
IPL-2010	F12	Côte échine de porc	Pork loin	-	270	0.05	-	/				/	-	**NA**				-	**NA**	2	b
IPL-2010	J5	Viande hachée surgelée	Frozen minced meat	-	227	0.04	-	/				/	-	**NA**				-	**NA**	2	b
IPL-2010	L9	Tranche de gigot d'agneau	Roast lamb slice	-	205	0.04	-	/				/	-	**NA**				-	**NA**	2	b
IPL-2010	**M1**	**Tranche de gigot d'agneau contaminé avec 1 g de L1**	**Roast lamb slice**	-	206	0.04	-	/				/	-	**NA**				-	**NA**	2	b
IPL-2010	O3	Panse de porc	Pork belly	-	217	0.04	-	/				/	-	**NA**				-	**NA**	2	b
IPL-2010	O4	Pied de boeuf	Ox foot	-	228	0.04	-	/				/	-	**NA**				-	**NA**	2	b
IPL-2010	**G12**	**Sauté de bœuf cru**	**Fried beef**	+	10803	2.22	+	+HB				+	+	**PA**				+	**PA**	2	b
IPL-2010	**G14**	**Saucisse texane crue (porc)**	**Raw sausage (pork)**	+	10493	2.16	+	+MB				+	+	**PA**				+	**PA**	2	b
IPL-2010	**Q11**	**Viande de porc hachée**	**Ground pork**	+	10413	2.02	+	+MB				+	+	**PA**				+	**PA**	2	b
IPL-2010	**Q12**	**Rognons de veau**	**Veal kidneys**	+	9533	1.85	+	+HA				+	+	**PA**				+	**PA**	2	b
IPL-2010	**P11**	**Chipolatas aux herbes pur porc**	**Sausages (with herbs)**	+	3591	0.69	+	+HA				+	+	**PA**				+	**PA**	2	b
ADRIA-2018	**673**	**Farce**	**Stuffed meat**	-	123	0.02	-	st	/	-	**NA**	/	-	**NA**	/	**-**	**NA**	-	**NA**	2	b
ADRIA-2018	**674**	**Chipolatas aux herbes**	**Sausages (with herbs)**	-	93	0.02	-	st	/	-	**NA**	/	-	**NA**	/	**-**	**NA**	-	**NA**	2	b
ADRIA-2018	**675**	**Viande hâchée à la bolognaise**	**Seasoned ground beef meat**	+	2862	0.68	+	+M	+	+	**PA**	+	+	**PA**	**+**	**+**	**PA**	+	**PA**	2	b
ADRIA-2018	**1170**	**Viande bovine recette à la bolognaise**	**Seasoned raw beef meat**	+	9775	2.38	+	+(3)	+	+	**PA**	+	+	**PA**	+	**+**	**PA**	+	**PA**	2	b
ADRIA-2018	**1171**	**Viande bovine carpaccio basilic**	**Seasoned raw beef meat**	+	8938	2.18	+	st	/	-	**PPND**	/	-	**PPND**	/	**-**	**PPND**	-	**PPND**	2	b
ADRIA-2018	**1172**	**Viande bovine carpaccio parmesan**	**Seasoned raw beef meat**	+	109	0.02	-	st	/	-	**ND**	/	-	**ND**	/	**-**	**ND**	-	**ND**	2	b
IPL-2010	C9	Moussaka	Moussaka	-	228	0.04	-	/				/	-	**NA**				-	**NA**	2	c
IPL-2010	D4	Lasagnes de bœuf	Ox lasagnas	-	210	0.04	-	/				/	-	**NA**				-	**NA**	2	c
IPL-2010	D8	Entrecôte cuite	Rib steak cooked	-	215	0.04	-	/				/	-	**NA**				-	**NA**	2	c
IPL-2010	E10	Joue de porc cuisinée	Pork cooked cheek	-	208	0.04	-	/				/	-	**NA**				-	**NA**	2	c
IPL-2010	F7	Sandwich poulet	Sandwich (chicken)	-	256	0.05	-	/				/	-	**NA**				-	**NA**	2	c
IPL-2010	J2	Andouillettes	Sausages	-	294	0.05	-	/				/	-	**NA**				-	**NA**	2	c
IPL-2010	J7	Sandwich poulet	Sandwich (chicken)	-	245	0.04	-	/				/	-	**NA**				-	**NA**	2	c

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IPL-2010	J8	Couscous poulet	Couscous (chicken)	-	225	0.04	-	/				/	-	NA				-	NA	2	c
IPL-2010	J9	Sandwich poulet	Sandwich (chicken)	-	223	0.04	-	/				/	-	NA				-	NA	2	c
IPL-2010	**Q9**	**Filet mignon de porc au curry**	**Curry pork (filet mignon)**	-	9612	1.86	+	+HA				+	+	PD				+	PD	2	c
IPL-2010	**Q13**	**Poitrine fumée à l'ancienne**	**Smoked breast**	+	11315	2.20	+	+HB				+	+	PA				+	PA	2	c
ADRIA-2018	**498**	**Porc au caramel**	**RTRH (pork)**	-	124	0.02	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**499**	**Nem porc**	**RTRH (pork)**	-	152	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**500**	**Poulet au curry et légumes**	**RTRH (chicken)**	-	126	0.03	-	-	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**501**	**Poulet à l'aigre douce**	**RTRH (chicken)**	-	129	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**502**	**Sandwich poulet rôti**	**RTE (chicken sandwich)**	-	121	0.02	-	-	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**503**	**Sandwich jambon**	**RTE (pork sandwich)**	-	10405	2.48	+	+p	+w	+w	PD	+	+	PD	+	+	PD	+	PD	2	c
ADRIA-2018	**504**	**Salade au jambon**	**RTE (pork salad)**	+	139	0.03	-	-	/	-	ND	/	-	ND	/	-	ND	-	ND	2	c
ADRIA-2018	**505**	**Salade poulet rôti**	**RTE (deli salad)**	-	142	0.03	-	-	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**1175**	**Bœuf aux oignons**	**RTRH (beef)**	-	129	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**1745**	**Bœuf bourguignon**	**RTRH (beef)**	-	134	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**1746**	**Sauté de porc à la catalane**	**RTRH (pork)**	-	137	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**1747**	**Parmentier de canard**	**RTRH (duck)**	+	674	0.16	+	+p	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c
ADRIA-2018	**1748**	**Petit salé aux lentilles vertes**	**RTRH (pork)**	+	132	0.03	-	st	/	-	ND	/	-	ND	/	-	ND	-	ND	2	c
ADRIA-2018	**1749**	**Hachis parmentier**	**RTRH (pork)**	-	8851	2.20	+	+p	+	+	PD	+	+	PD	+	+	PD	+	PD	2	c
ADRIA-2018	**1750**	**Salade jambon emmental**	**RTE (pork salad)**	-	146	0.03	-	-	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**1751**	**Sandwich jambon emmental**	**RTE (pork sandwich)**	-	131	0.03	-	-	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**2087**	**Lasagnes à la bolognaise**	**RTRH (beef)**	-	132	0.03	-	-	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**2088**	**Couscous au poulet et merguez**	**RTRH (chicken)**	+	10356	2.45	+	+M	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c
ADRIA-2018	**2089**	**Moussaka bœuf et aubergines**	**RTRH (beef)**	-	134	0.03	-	-	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**2090**	**Chili con carne et riz blanc**	**RTRH (beef)**	+	8979	2.12	+	+p	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c
ADRIA-2018	**2091**	**Blanquette de poulet**	**RTRH (chicken)**	-	134	0.03	-	-	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**2092**	**Mijoté de bœuf carottes**	**RTRH (beef)**	-	133	0.03	-	-	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**2093**	**Sandwich poulet à l'indienne**	**RTE (chicken sandwich)**	-	8533	2.02	+	+p	+	+	PD	+	+	PD	+	+	PD	+	PD	2	c
ADRIA-2018	**2094**	**Samoussa poulet**	**RTRH (chicken)**	-	132	0.03	-	-	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**2290**	**Filet de poulet à la normande**	**RTRH (chicken)**	+	9847	2.39	+	+p	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c
ADRIA-2018	**2291**	**Poulet au curry et riz**	**RTRH (chicken)**	+	10401	2.52	+	+p	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c
ADRIA-2018	**2292**	**Porc au caramel**	**RTRH (pork)**	-	130	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**2293**	**Gratin dauphinois au jambon**	**RTRH (pork)**	+	8219	1.99	+	+p	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c

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					RFV	VT	Result	mCCDA	Latex	Final result (mCCDA Latex test)	Agreement mCCDA latex	ISO tests	Final result (mCCDA ISO tests)	Agreement ISO tests	Simplified conventional tests	Final result (simplified conventional tests)	Agreement (simplified conventional tests)	Final result All confirmatory tests	Agree-ment mCCDA All tests				
IPL-2010	P1	Eau process	Process water	-	169	0.03	-	/				/	-	**NA**				-	**NA**	3	a
IPL-2010	P2	Eau process	Process water	-	173	0.03	-	/				/	-	**NA**				-	**NA**	3	a
IPL-2010	P3	Eau process	Process water	-	171	0.03	-	/				/	-	**NA**				-	**NA**	3	a
IPL-2010	P4	Eau process	Process water	-	182	0.03	-	/				/	-	**NA**				-	**NA**	3	a
IPL-2010	P5	Eau process	Process water	-	178	0.03	-	/				/	-	**NA**				-	**NA**	3	a
IPL-2010	**P6**	**Eau process**	**Process water**	-	190	0.03	-	/				/	-	**NA**				-	**NA**	3	a
IPL-2010	**P10**	**Eau process**	**Process water**	-	170	0.03	-	Ø				/	-	**NA**				-	**NA**	3	a
IPL-2010	**Q21**	**Eau de process**	**Process water**	-	268	0.05	-	/				/	-	**NA**				-	**NA**	3	a
IPL-2010	**Q22**	**Eau de process**	**Process water**	-	181	0.03	-	/				/	-	**NA**				-	**NA**	3	a
IPL-2010	S11	Eau de process	Process water	-	126	0.02	-	/				/	-	**NA**				-	**NA**	3	a
IPL-2010	S12	Eau de process	Process water	-	130	0.02	-	/				/	-	**NA**				-	**NA**	3	a
IPL-2010	**S6**	**Eau de process**	**Process water**	+	128	0.02	-	/				/	-	**ND**				-	**ND**	3	a
IPL-2010	**S5**	**Eau de process**	**Process water**	+	12251	2.60	+	+HA				+	+	**PA**				+	**PA**	3	a
IPL-2010	**Q20**	**Eau de process**	**Process water**	+	10584	2.05	+	+HA				+	+	**PA**				+	**PA**	3	a
IPL-2010	**R3**	**Eau de process**	**Process water**	+	10132	2.10	+	+MB				+	+	**PA**				+	**PA**	3	a
IPL-2010	**P9**	**Eau process**	**Process water**	-	4118	0.80	+	+HA				+	+	**PD**				+	**PD**	3	a
IPL-2010	**P7**	**Eau process**	**Process water**	+	8002	1.55	+	+HA				+	+	**PA**				+	**PA**	3	a
IPL-2010	**P8**	**Eau process**	**Process water**	+	12033	2.33	+	+HD				+	+	**PA**				+	**PA**	3	a
ADRIA-2018	432	Eau de process plumeuse	Process water	+	8856	2.11	+	+p	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	**PA**	3	a
ADRIA-2018	433	Eau de process caniveau sortie	Process water	+	9311	2.22	+	+p	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	**PA**	3	a
ADRIA-2018	434	Eau de process sortie bac électro	Process water	-	9219	2.20	+	+p	+	+	**PD**	+	+	**PD**	+	+	**PD**	+	**PD**	3	a
IPL-2010	K1	Prlvt surface poule crue entière	Surface (whole raw chicken)	-	212	0.04	-	/				/	-	**NA**				-	**NA**	3	b
IPL-2010	K2	Prlvt surface poulet cru entier	Surface (whole raw chicken)	-	220	0.04	-	/				/	-	**NA**				-	**NA**	3	b
IPL-2010	K4	Prlvt surface poulet cru entier	Surface (whole raw chicken)	-	222	0.04	-	/				/	-	**NA**				-	**NA**	3	b
IPL-2010	N13	Prélèvement poulet	Surface (chicken)	-	210	0.04	-	/				/	-	**NA**				-	**NA**	3	b
IPL-2010	N15	Prélèvement poule	Surface (chicken)	-	169	0.03	-	/				/	-	**NA**				-	**NA**	3	b
IPL-2010	O5	Prélèvement éponge pigeon	Surface (pigeon)	-	213	0.04	-	/				/	-	**NA**				-	**NA**	3	b
IPL-2010	S8	Prélèvement sol	Surface ground	-	103	0.02	-	/				/	-	**NA**				-	**NA**	3	b

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IPL-2010	S9	Prélèvement inox préparation	Surface inox preparation	-	95	0.02	-	/				/	-	**NA**				-	**NA**	3	b
IPL-2010	S10	Prélèvement inox préparation	Surface inox preparation	-	97	0.02	-	/				/	-	**NA**				-	**NA**	3	b
IPL-2010	S13	Prélèvement de surface	Surface table	-	103	0.02	-	/				/	-	**NA**				-	**NA**	3	b
IPL-2010	S14	Prélèvement couverts	Surface flatware	-	104	0.02	-	/				/	-	**NA**				-	**NA**	3	b
IPL-2010	S15	Prélèvement sol	Surface ground	-	99	0.02	-	/				/	-	**NA**				-	**NA**	3	b
IPL-2010	**S1**	**Prélèvement sol**	**Surface ground**	+	11236	2.39	+	+HA				+	+	**PA**				+	**PA**	3	b
IPL-2010	**S2**	**Prélèvement sol**	**Surface ground**	+	11572	2.46	+	+HA				+	+	**PA**				+	**PA**	3	b
IPL-2010	**S3**	**Prélèvement bac stockage**	**Surface (storage tank)**	+	11796	2.50	+	+HA				+	+	**PA**				+	**PA**	3	b
IPL-2010	**Q17**	**Prélèvement sol**	**Surface ground**	+	10305	2.00	+	+HB				+	+	**PA**				+	**PA**	3	b
IPL-2010	**Q19**	**Prélèvement sol**	**Surface ground**	+	10511	2.04	+	+HA				+	+	**PA**				+	**PA**	3	b
IPL-2010	**R5**	**Prélèvement bac stockage**	**Surface (storage tank)**	+	11032	2.23	+	+HB				+	+	**PA**				+	**PA**	3	b
IPL-2010	N14	Prélèvement poulet	Surface (chicken)	-	11649	2.37	+	+HA				+	+	**PD**				+	**PD**	3	b
IPL-2010	K3	Prlvt surface coquelet cru entier	Surface (whole raw cockerel)	+	9866	1.95	+	+MB				+	+	**PA**				+	**PA**	3	b
ADRIA-2018	435	Lingette crochets	Surface (hooks)	-	9277	2.21	+	+p	+	+	**PD**	+	+	**PD**	+	+	**PD**	+	**PD**	3	b
ADRIA-2018	436	Lingette plumeuse	Surface (plucking)	+	10209	2.44	+	+d	-	-	**PPND**	-	-	**PPND**	-	-	**PPND**	-	**PPND**	3	b
ADRIA-2018	437	Lingette bac éviscération	Surface (evisceration tank)	+	5233	1.25	+	+d	-	-	**PPND**	-	-	**PPND**	-	-	**PPND**	-	**PPND**	3	b
IPL-2010	M5	Résidus gésiers de volaille	Scraps from poultry gizzards	-	199	0.03	-	/				/	-	**NA**				-	**NA**	3	c
IPL-2010	N1	Résidus bac sang	Scraps from tub with blood	-	217	0.04	-	/				/	-	**NA**				-	**NA**	3	c
IPL-2010	N3	Résidus foies de volaille	Scraps from poultry livers	-	202	0.04	-	/				/	-	**NA**				-	**NA**	3	c
IPL-2010	O7	Résidus peau cuisse poulet	Scraps from chicken skin leg	-	224	0.04	-	/				/	-	**NA**				-	**NA**	3	c
IPL-2010	O9	Résidus peau cuisse poulet	Scraps from chicken skin leg	-	275	0.05	-	/				/	-	**NA**				-	**NA**	3	c
IPL-2010	O10	Résidus peau cuisse poulet	Scraps from chicken skin leg	-	250	0.05	-	/				/	-	**NA**				-	**NA**	3	c
IPL-2010	O11	Résidus peau cuisse poulet	Scraps from chicken skin leg	-	231	0.04	-	/				/	-	**NA**				-	**NA**	3	c
IPL-2010	O12	Résidus patte pigeon	Scraps from pigeon leg	-	229	0.04	-	/				/	-	**NA**				-	**NA**	3	c
IPL-2010	S7	Résidus sol atelier découpe	Scraps (workshop cut ground)	-	99	0.02	-	/				/	-	**NA**				-	**NA**	3	c
IPL-2010	N2	Résidus bac sang séché	Scraps from tub with dried blood	-	10205	2.07	+	+HB				+	+	**PD**				+	**PD**	3	c

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IPL-2010	N4	Résidus atelier poule	Scraps from chicken workshop	-	4630	0.94	+	+MA				+	+	**PD**				+	**PD**	3	c
IPL-2010	O1	Résidus peau cuisse poulet	Scraps from chicken skin leg	-	8154	1.66	+	-HE				-	-	**PPNA**				-	**PPNA**	3	c
IPL-2010	N6	Résidus atelier découpe poulet	Scraps from chicken cut workshop	+	9482	1.93	+	+HD*				+	+	**PA**				+	**PA**	3	c
IPL-2010	N8	Résidus découpe de coq	Scraps from cock cut	+	8819	1.79	+	+HA				+	+	**PA**				+	**PA**	3	c
IPL-2010	N12	Résidus atelier poulet Halal	Scraps from chicken workshop	+	10135	2.06	+	+HB*				+	+	**PA**				+	**PA**	3	c
IPL-2010	**S4**	**Résidus bac stockage**	**Scraps from tub of storage**	+	11521	2.45	+	+HA				+	+	**PA**				+	**PA**	3	c
IPL-2010	**Q18**	**Résidus sol découpe dinde**	**Scraps from turkey cut ground**	+	10348	2.01	+	+HB				+	+	**PA**				+	**PA**	3	c
IPL-2010	**R6**	**Résidus bac stockage**	**Scraps from tub of storage**	+	10781	2.24	+	+MB				+	+	**PA**				+	**PA**	3	c
ADRIA-2018	438	Résidu patte volaille	Scraps from poultry leg	+	9056	2.16	+	+p	+	+	**PA**	+	+	**PA**	**+**	**+**	**PA**	+	**PA**	3	c
ADRIA-2018	439	Résidu tête volaille	Scraps from poultry head	+	9565	2.28	+	+p	+	+	**PA**	+	+	**PA**	**+**	**+**	**PA**	+	**PA**	3	c

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					RFV	VT	Result	CFA	Latex	Final result (CFA Latex)	Agreement CFA latex	ISO tests	Final result (CFA ISO tests	Agreement ISO tests	Simplified conventional tests	Final result (Simplified conventional tests)	Agreement Simplified conventional tests	Final result All confirmatory tests	Agreement CFA All tests		
IPL-2010	B3	Cuisse de poulet	Chicken leg	-	243	0.05	-	Ø				/	-	**NA**				-	**NA**	1	a
IPL-2010	C2	Poulet avec peau	Chicken with skin	-	230	0.04	-	-LB				-	-	**NA**				-	**NA**	1	a
IPL-2010	C4	Cuisse de poulet halal	Chicken leg (halal)	-	250	0.05	-	-ME				/	-	**NA**				-	**NA**	1	a
IPL-2010	D3	Sauté de canard (PC)	Duck	-	229	0.04	-	Ø				/	-	**NA**				-	**NA**	1	a
IPL-2010	F3	Cuisse de poulet	Chicken leg	-	232	0.04	-	-ME (Ec)				/	-	**NA**				-	**NA**	1	a
IPL-2010	G9	Cuisse de poulet	Chicken leg	-	238	0.04	-	Ø				/	-	**NA**				-	**NA**	1	a
IPL-2010	H2	Manchon de poulet	Chicken wing	-	354	0.07	-	-LE				/	-	**NA**				-	**NA**	1	a
IPL-2010	H8	Filet de poulet	Chicken fillet	-	225	0.04	-	Ø				/	-	**NA**				-	**NA**	1	a
IPL-2010	I6	Sauté de dinde	Turkey	-	221	0.04	-	Ø				/	-	**NA**				-	**NA**	1	a
IPL-2010	I9	Escalope de dinde	Turkey	-	216	0.04	-	Ø				/	-	**NA**				-	**NA**	1	a
IPL-2010	L6	Abats de volaille	Giblets of poultry	-	223	0.04	-	Ø				/	-	**NA**				-	**NA**	1	a
IPL-2010	F1	Filets de poulet Halal	Chicken fillet (halal)	-	6582	1.38	+	-ME				-	-	**PPNA**				-	**PPNA**	1	a
IPL-2010	E3	Filet de poulet	Chicken fillet	- *(E.coli)*	3409	0.71	+	-LA				-	-	**PPNA**				-	**PPNA**	1	a
IPL-2010	G6	Cuisse de poulet	Chicken leg	-	12320	2.53	+	+MA				+	+	**PD**				+	**PD**	1	a
IPL-2010	E1	Cuisse de poulet halal	Chicken leg (halal)	- *(E.coli)*	8393	1.76	+	+MB				+	+	**PD**				+	**PD**	1	a
IPL-2010	A2	Poulet avec peau	Chicken with skin	+	9781	2.05	+	+HA				+	+	**PA**				+	**PA**	1	a
IPL-2010	A5	Poulet	Chicken	+	9785	2.05	+	+MA				+	+	**PA**				+	**PA**	1	a
IPL-2010	B4	Escalope de poulet	Chicken fillet	+	11728	2.46	+	+MB				+	+	**PA**				+	**PA**	1	a
IPL-2010	B5	Escalope de poulet	Chicken fillet	+	11659	2.44	+	+MB				+	+	**PA**				+	**PA**	1	a
IPL-2010	C3	Ailes de poulet	Chicken wing	+	4622	0.93	+	+MC				+	+	**PA**				+	**PA**	1	a
IPL-2010	C6	Poulet avec peau	Chicken with skin	+	10877	2.19	+	+LA				+	+	**PA**				+	**PA**	1	a
IPL-2010	F2	Filets de poulet Halal	Chicken fillet (halal)	+	10512	2.20	+	+MB				+	+	**PA**				+	**PA**	1	a
IPL-2010	G2	Cuisse de poulet	Chicken leg	+	7299	1.50	+	+MB				+	+	**PA**				+	**PA**	1	a
IPL-2010	H3	Filet de poulet	Chicken fillet	+	10206	2.10	+	+MB				+	+	**PA**				+	**PA**	1	a
IPL-2010	H4	Aiguillettes de canard	Duck filet	+	11629	2.39	+	+MB				+	+	**PA**				+	**PA**	1	a
IPL-2010	H5	Filet de poulet	Chicken fillet	+	12085	2.49	+	+MB				+	+	**PA**				+	**PA**	1	a
IPL-2010	**I1**	**Sauté de dinde**	**Turkey**	+	9731	2.13	+	+HA				+	+	**PA**				+	**PA**	1	a
IPL-2010	H6	Ailes de poulet paprika	Chicken wing with paprika	-	222	0.04	-	Ø				/	-	**NA**				-	**NA**	1	b
IPL-2010	D6	Poulet rôti	Roast chicken	-	211	0.04	-	Ø				/	-	**NA**				-	**NA**	1	b
IPL-2010	D7	Poulet rôti	Roast chicken	-	215	0.04	-	Ø				/	-	**NA**				-	**NA**	1	b
IPL-2010	F5	Poulet rôti	Roast chicken	-	225	0.04	-	Ø				/	-	**NA**				-	**NA**	1	b
IPL-2010	F6	Poulet rôti (mal cuit)	Roast chicken (undercooked)	-	219	0.04	-	Ø				/	-	**NA**				-	**NA**	1	b
IPL-2010	F13	Poulet au jus	Chicken in the juice	-	212	0.04	-	Ø				/	-	**NA**				-	**NA**	1	b
IPL-2010	G10	Poulet rôti	Roasted chicken	-	217	0.04	-	Ø				/	-	**NA**				-	**NA**	1	b

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IPL-2010	H11	Poulet rôti	Roast chicken	-	219	0.04	-	Ø				/	-	**NA**				-	**NA**	1	b
IPL-2010	I7	Poulet rôti	Roast chicken	-	213	0.04	-	Ø				/	-	**NA**				-	**NA**	1	b
IPL-2010	I8	Poulet rôti	Roast chicken	-	214	0.04	-	Ø				/	-	**NA**				-	**NA**	1	b
IPL-2010	J6	Poulet rôti	Roast chicken	-	230	0.04	-	Ø				/	-	**NA**				-	**NA**	1	b
IPL-2010	L5	Foies de volaille	Chicken livers	-	207	0.04	-	Ø				/	-	**NA**				-	**NA**	1	b
IPL-2010	L4	Gésiers de volaille	Gizzards of poultry	+	11308	2.24	+	+MB				+	+	**PA**				+	**PA**	1	b
IPL-2010	**I3**	**Poulet rôti**	**Roasted chicken**	+	9996	2.18	+	+HA				+	+	**PA**				+	**PA**	1	b
IPL-2010	**I2**	**Poulet rôti**	**Roasted chicken**	+	10947	2.39	+	+HA				+	+	**PA**				+	**PA**	1	b
ADRIA-2018	**668**	**Nuggets de poulet**	**Chicken nuggets**	+	9101	2.17	+	+p	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	**PA**	1	b
ADRIA-2018	**669**	**Saucisse de volaille**	**Poultry sausage**	-	2414	0.57	+	+p	+	+	**PD**	+	+	**PD**	+	+	**PD**	+	**PD**	1	b
ADRIA-2018	**670**	**Escalopes de dinde à la milanaise**	**Turkey cutlet (Milanese)**	+	6559	1.56	+	+M	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	**PA**	1	b
ADRIA-2018	**671**	**Lardons de dinde fumés**	**Smoked turkey meat**	-	133	0.03	-	-	/	-	**NA**	/	-	**NA**	/	-	**NA**	-	**NA**	1	b
ADRIA-2018	**672**	**Cordons bleus de dinde**	**Turkey meat**	-	309	0.07	-	-	/	-	**NA**	/	-	**NA**	/	-	**NA**	-	**NA**	1	b
ADRIA-2018	**1744**	**Escalope cordon bleu de poulet**	**Chicken meat**	-	10261	2.57	+	+p	+	+	**PD**	+	+	**PD**	+	+	**PD**	+	**PD**	1	b
IPL-2010	A3	Peau de poulet	Chicken (skin)	-	234	0.04	-	+MA				+	-	**NA**				-	**NA**	1	c
IPL-2010	B1	Peau de cou de coquelet	Cockerel neck skin	-	226	0.04	-	+LA (2)				-	-	**NA**				-	**NA**	1	c
IPL-2010	H1	Peau de poulet	Chicken (skin)	-	314	0.06	-	-LE				/	-	**NA**				-	**NA**	1	c
IPL-2010	F4	Peau de poulet	Chicken (skin)	-	505	0.10	+	Ø				/	-	**PPNA**				-	**PPNA**	1	c
IPL-2010	G4	Rinçage carcasse	Rinsing carcass	-	2449	0.50	+	+LB				+	+	**PD**				+	**PD**	1	c
IPL-2010	G5	Rinçage carcasse	Rinsing carcass	+	8081	1.66	+	+LB				+	+	**PA**				+	**PA**	1	c
IPL-2010	G8	Rinçage carcasse	Rinsing carcass	+	9651	1.98	+	+MA				+	+	**PA**				+	**PA**	1	c
IPL-2010	H9	Rinçage carcasse	Rinsing carcass	+	9145	1.88	+	+MB				+	+	**PA**				+	**PA**	1	c
IPL-2010	H10	Rinçage carcasse	Rinsing carcass	+	9096	1.87	+	+MB				+	+	**PA**				+	**PA**	1	c
IPL-2010	L1	Rinçage carcasse	Rinsing carcass	+	10638	2.11	+	+HA				+	+	**PA**				+	**PA**	1	c
IPL-2010	L2	Rinçage carcasse	Rinsing carcass	+	10739	2.13	+	+MA				+	+	**PA**				+	**PA**	1	c
IPL-2010	L3	Rinçage carcasse	Rinsing carcass	+	11270	2.23	+	+MA				+	+	**PA**				+	**PA**	1	c
IPL-2010	A4	Peau de cou de poulet	Chicken neck skin	-	11735	2.46	+	+HA				+	+	**PD**				+	**PD**	1	c
IPL-2010	A6	Peau de cou de poulet	Chicken neck skin	-	9874	2.07	+	+MA				+	+	**PD**				+	**PD**	1	c
IPL-2010	A1	Peau de cou de poulet	Chicken neck skin	+	9246	1.94	+	+HA				+	+	**PA**				+	**PA**	1	c
IPL-2010	B2	Peau de cou de poulet	Chicken neck skin	+	11744	2.46	+	+HA				+	+	**PA**				+	**PA**	1	c
IPL-2010	C1	Peau de cou de poulet	Chicken neck skin	+	11819	2.38	+	+MB				+	+	**PA**				+	**PA**	1	c
IPL-2010	C5	Peau de cou de poulet	Chicken neck skin	+	12312	2.48	+	+MA				+	+	**PA**				+	**PA**	1	c
IPL-2010	G1	Peau de cou de poulet	Chicken neck skin	+	9848	2.02	+	+MB				+	+	**PA**				+	**PA**	1	c
IPL-2010	G7	Peau de cou de poulet	Chicken neck skin	+	9898	2.03	+	+MA				+	+	**PA**				+	**PA**	1	c

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IPL-2010	H7	Peau de cou de poulet	Chicken neck skin	+	8588	1.77	+	+MB				+	+	**PA**				+	**PA**	1	c
ADRIA-2018	1169	Peau cou poulet	Chicken neck skin	+	213	0.05	-	-	/	-	**ND**	/	-	**ND**	/	**-**	**ND**	-	**ND**	1	c
ADRIA-2018	1173	Peau de poulet	Chicken skin	-	133	0.03	-	+d	-	-	**NA**	- (NC sur CBA)	-	**NA**	- (NC sur CBA)	**-**	**NA**	-	**NA**	1	c
ADRIA-2018	1174	Peau de poulet	Chicken skin	-	131	0.03	-	+d	-	-	**NA**	- (NC sur CBA)	-	**NA**	- (NC sur CBA)	**-**	**NA**	-	**NA**	1	c
ADRIA-2018	1176	Peau de poulet	Chicken skin	+	128	0.03	-	+d	-	-	**ND**	- (NC sur CBA)	-	**ND**	- (NC sur CBA)	**-**	**ND**	-	**ND**	1	c

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					RFV	VT	Result	CFA	Latex	Final result (CFA Latex)	Agreement CFA latex	ISO tests	Final result (CFA ISO tests	Agreement ISO tests	Simplified conventional tests	Final result (Simplified conventional tests)	Agreement Simplified conventional tests	Final result All confirmatory tests	Agreement CFA All tests		
IPL-2010	B6	Côte de porc	Pork shop	-	338	0.07	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	C7	Faux filet de bœuf	Pork loins	-	214	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	D1	Steak haché surgelé	Frozen ground beef	-	147	0.02	-	-ME				/	-	**NA**				-	**NA**	2	a
IPL-2010	D2	Steak haché surgelé	Frozen ground beef	-	205	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	D5	Viande bovine tranche	Bovine meat slice	-	223	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	D10	Emincé de porc (PC)	Minced pork	-	222	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	E2	Côte de porc	Pork shop	-	235	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	E4	Bœuf haché 5%MG	Ground beef 5% fat	-	212	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	E5	Bœuf haché 20%MG	Ground beef 20% fat	-	211	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	E6	Bœuf haché 5%MG	Ground beef 5% fat	-	215	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	F8	Entrecôte de bœuf	Rib steak	-	219	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	F9	Haché de bœuf tradition	Ground beef	-	210	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	F10	Bœuf haché	Ground beef	-	207	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	F11	Steak haché	Ground beef	-	214	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	F14	Sauté de bœuf	Diced beef	-	218	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	F15	Sauté de bœuf	Diced beef	-	218	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	J1	Bœuf haché cru	Ground beef	-	216	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	J3	Escalope de veau cru	Veal cutlet	-	214	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	J4	Steack de bœuf	Beefsteak	-	222	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	L8	Rognon de porc	Pork kidneys	-	261	0.05	-	-HE				/	-	**NA**				-	**NA**	2	a
IPL-2010	**M3**	**Gigot d'agneau sans os**	**Roast lamb without bone**	-	209	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	M4	Langue de porc	Pork tongue	-	267	0.05	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	N7	Rognons d'agneau	Lamb kidney	-	219	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	O2	Cœur de bœuf	Beef heart	-	219	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	O6	Viande bovine tranche	Bovine meat slice	-	212	0.04	-	Ø				/	-	**NA**				-	**NA**	2	a
IPL-2010	O8	Rognons de veau	Veal kidneys	-	371	0.07	-	-ME				/	-	**NA**				-	**NA**	2	a
IPL-2010	L7	Rognon de veau	Veal kidneys	-	5134	1.01	+	-LB				/	-	**PPNA**				-	**PPNA**	2	a
IPL-2010	G11	Côte de porc crue	Raw pork shop	+	10491	2.16	+	+HA				+	+	**PA**				+	**PA**	2	a
IPL-2010	N5	Rognons de veau	Veal kidneys	+	9688	1.97	+	+HA				+	+	**PA**				+	**PA**	2	a
IPL-2010	**G13**	**Filet de bœuf cru**	**Beef tenderloin**	+	9852	2.03	+	+MA				+	+	**PA**				+	**PA**	2	a
IPL-2010	**Q10**	**Filet mignon de porc**	**Pork (filet mignon)**	-	8169	1.58	+	+HA				+	+	**PD**				+	**PD**	2	a
IPL-2010	**Q14**	**Côte échine de porc**	**Pork loin**	+	11051	2.14	+	+HA				+	+	**PA**				+	**PA**	2	a
IPL-2010	**M2**	**Tranche de gigot d'agneau avec os**	**Roast lamb slice with bone**	-	10112	2.00	+	+HC				+	+	**PD**				+	**PD**	2	a
IPL-2010	**N11**	**Côte de veau**	**Veal chop**	-	7109	1.44	+	+HC				+	+	**PD**				+	**PD**	2	a
IPL-2010	**N9**	**Filet de porc contaminé avec N4**	**Pork tenderloin**	+	6689	1.36	+	+HA				+	+	**PA**				+	**PA**	2	a

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IPL-2010	**N10**	**Filet mignon de porc contaminé avec N6**	**Pork (filet mignon)**	+	9957	2.02	+	+HC				+	+	**PA**				+	**PA**	2	a
IPL-2010	C8	Bavette sauce échalotte (crue)	Beef (shallot sauce)	-	215	0.04	-	Ø				/	-	**NA**				-	**NA**	2	b
IPL-2010	C10	Boulette de boeuf (PC)	Beef ball	-	212	0.04	-	Ø				/	-	**NA**				-	**NA**	2	b
IPL-2010	D9	Boulette de bœuf (PC)	Beef ball	-	215	0.04	-	Ø				/	-	**NA**				-	**NA**	2	b
IPL-2010	E7	Chipolatas aux herbes	Sausage (with herbs)	-	211	0.04	-	Ø				/	-	**NA**				-	**NA**	2	b
IPL-2010	E8	Chair à saucisse	Sausage meat	-	172	0.03	-	Ø				/	-	**NA**				-	**NA**	2	b
IPL-2010	E9	Chipolatas	Sausage	-	217	0.04	-	Ø				/	-	**NA**				-	**NA**	2	b
IPL-2010	F12	Côte échine de porc	Pork loin	-	270	0.05	-	Ø				/	-	**NA**				-	**NA**	2	b
IPL-2010	J5	Viande hachée surgelée	Frozen minced meat	-	227	0.04	-	Ø				/	-	**NA**				-	**NA**	2	b
IPL-2010	L9	Tranche de gigot d'agneau	Roast lamb slice	-	205	0.04	-	Ø				/	-	**NA**				-	**NA**	2	b
IPL-2010	**M1**	**Tranche de gigot d'agneau contaminé avec 1 g de L1**	**Roast lamb slice**	-	206	0.04	-	-LE				/	-	**NA**				-	**NA**	2	b
IPL-2010	O3	Panse de porc	Pork belly	-	217	0.04	-	Ø				/	-	**NA**				-	**NA**	2	b
IPL-2010	O4	Pied de boeuf	Ox foot	-	228	0.04	-	Ø				/	-	**NA**				-	**NA**	2	b
IPL-2010	**G12**	**Sauté de bœuf cru**	**Fried beef**	+	10803	2.22	+	+MB				+	+	**PA**				+	**PA**	2	b
IPL-2010	**G14**	**Saucisse texane crue (porc)**	**Raw sausage (pork)**	+	10493	2.16	+	+HA				+	+	**PA**				+	**PA**	2	b
IPL-2010	**Q11**	**Viande de porc hachée**	**Ground pork**	+	10413	2.02	+	+HA				+	+	**PA**				+	**PA**	2	b
IPL-2010	**Q12**	**Rognons de veau**	**Veal kidneys**	+	9533	1.85	+	+HA				+	+	**PA**				+	**PA**	2	b
IPL-2010	**P11**	**Chipolatas aux herbes pur porc**	**Sausages (with herbs)**	+	3591	0.69	+	+HB				+	+	**PA**				+	**PA**	2	b
ADRIA-2018	**673**	**Farce**	**Stuffed meat**	-	123	0.02	-	st	/	-	**NA**	/	-	**NA**	/	**-**	**NA**	-	**NA**	2	b
ADRIA-2018	**674**	**Chipolatas aux herbes**	**Sausages (with herbs)**	-	93	0.02	-	st	/	-	**NA**	/	-	**NA**	/	**-**	**NA**	-	**NA**	2	b
ADRIA-2018	**675**	**Viande hâchée à la bolognaise**	**Seasoned ground beef meat**	+	2862	0.68	+	+M	+	+	**PA**	+	+	**PA**	**+**	**+**	**PA**	+	**PA**	2	b
ADRIA-2018	**1170**	**Viande bovine recette à la bolognaise**	**Seasoned raw beef meat**	+	9775	2.38	+	+(2)	+	+	**PA**	+	+	**PA**	+	**+**	**PA**	+	**PA**	2	b
ADRIA-2018	**1171**	**Viande bovine carpaccio basilic**	**Seasoned raw beef meat**	+	8938	2.18	+	+	+	+	**PA**	+	+	**PA**	+	**+**	**PA**	+	**PA**	2	b
ADRIA-2018	**1172**	**Viande bovine carpaccio parmesan**	**Seasoned raw beef meat**	+	109	0.02	-	st	/	-	**ND**	/	-	**ND**	/	**-**	**ND**	-	**ND**	2	b
IPL-2010	C9	Moussaka	Moussaka	-	228	0.04	-	Ø				/	-	**NA**				-	**NA**	2	c
IPL-2010	D4	Lasagnes de bœuf	Ox lasagnas	-	210	0.04	-	Ø				/	-	**NA**				-	**NA**	2	c
IPL-2010	D8	Entrecôte cuite	Rib steak cooked	-	215	0.04	-	Ø				/	-	**NA**				-	**NA**	2	c
IPL-2010	E10	Joue de porc cuisinée	Pork cooked cheek	-	208	0.04	-	Ø				/	-	**NA**				-	**NA**	2	c
IPL-2010	F7	Sandwich poulet	Sandwich (chicken)	-	256	0.05	-	Ø				/	-	**NA**				-	**NA**	2	c
IPL-2010	J2	Andouillettes	Sausages	-	294	0.05	-	Ø				/	-	**NA**				-	**NA**	2	c
IPL-2010	J7	Sandwich poulet	Sandwich (chicken)	-	245	0.04	-	Ø				/	-	**NA**				-	**NA**	2	c
IPL-2010	J8	Couscous poulet	Couscous (chicken)	-	225	0.04	-	Ø				/	-	**NA**				-	**NA**	2	c

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IPL-2010	J9	Sandwich poulet	Sandwich (chicken)	-	223	0.04	-	Ø				/	-	NA				-	NA	2	c
IPL-2010	**Q9**	**Filet mignon de porc au curry**	**Curry pork (filet mignon)**	-	9612	1.86	+	+HA				+	+	PD				+	PD	2	c
IPL-2010	**Q13**	**Poitrine fumée à l'ancienne**	**Smoked breast**	+	11315	2.20	+	+HA				+	+	PA				+	PA	2	c
ADRIA-2018	**498**	**Porc au caramel**	**RTRH (pork)**	-	124	0.02	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**499**	**Nem porc**	**RTRH (pork)**	-	152	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**500**	**Poulet au curry et légumes**	**RTRH (chicken)**	-	126	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**501**	**Poulet à l'aigre douce**	**RTRH (chicken)**	-	129	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**502**	**Sandwich poulet rôti**	**RTE (chicken sandwich)**	-	121	0.02	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**503**	**Sandwich jambon**	**RTE (pork sandwich)**	-	10405	2.48	+	+p	+	+	PD	+	+	PD	+	+	PD	+	PD	2	c
ADRIA-2018	**504**	**Salade au jambon**	**RTE (pork salad)**	+	139	0.03	-	st	/	-	ND	/	-	ND	/	-	ND	-	ND	2	c
ADRIA-2018	**505**	**Salade poulet rôti**	**RTE (deli salad)**	-	142	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**1175**	**Bœuf aux oignons**	**RTRH (beef)**	-	129	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**1745**	**Bœuf bourguignon**	**RTRH (beef)**	-	134	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**1746**	**Sauté de porc à la catalane**	**RTRH (pork)**	-	137	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**1747**	**Parmentier de canard**	**RTRH (duck)**	+	674	0.16	+	+p	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c
ADRIA-2018	**1748**	**Petit salé aux lentilles vertes**	**RTRH (pork)**	+	132	0.03	-	st	/	-	ND	/	-	ND	/	-	ND	-	ND	2	c
ADRIA-2018	**1749**	**Hachis parmentier**	**RTRH (pork)**	-	8851	2.20	+	+p	+	+	PD	+	+	PD	+	+	PD	+	PD	2	c
ADRIA-2018	**1750**	**Salade jambon emmental**	**RTE (pork salad)**	-	146	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**1751**	**Sandwich jambon emmental**	**RTE (pork sandwich)**	-	131	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**2087**	**Lasagnes à la bolognaise**	**RTRH (beef)**	-	132	0.03	-	-	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**2088**	**Couscous au poulet et merguez**	**RTRH (chicken)**	+	10356	2.45	+	+M	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c
ADRIA-2018	**2089**	**Moussaka bœuf et aubergines**	**RTRH (beef)**	-	134	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**2090**	**Chili con carne et riz blanc**	**RTRH (beef)**	+	8979	2.12	+	+p	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c
ADRIA-2018	**2091**	**Blanquette de poulet**	**RTRH (chicken)**	-	134	0.03	-	-	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**2092**	**Mijoté de bœuf carottes**	**RTRH (beef)**	-	133	0.03	-	-	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**2093**	**Sandwich poulet à l'indienne**	**RTE (chicken sandwich)**	-	8533	2.02	+	+p	+	+	PD	+	+	PD	+	+	PD	+	PD	2	c
ADRIA-2018	**2094**	**Samoussa poulet**	**RTRH (chicken)**	-	132	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**2290**	**Filet de poulet à la normande**	**RTRH (chicken)**	+	9847	2.39	+	+p	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c
ADRIA-2018	**2291**	**Poulet au curry et riz**	**RTRH (chicken)**	+	10401	2.52	+	+p	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c
ADRIA-2018	**2292**	**Porc au caramel**	**RTRH (pork)**	-	130	0.03	-	st	/	-	NA	/	-	NA	/	-	NA	-	NA	2	c
ADRIA-2018	**2293**	**Gratin dauphinois au jambon**	**RTRH (pork)**	+	8219	1.99	+	+d/+	+	+	PA	+	+	PA	+	+	PA	+	PA	2	c

PRODUCTION ENVIRONMENTAL SAMPLES																						
Date of analysis	Sample N°	Product (French name)	Product	Reference method : EN ISO 10272-1 Final result	Alternative method: VIDAS CAM																Category	Type
					Test			Confirmations from CFA plates														
					RFV	VT	Result	CFA	Latex	Final result (CFA Latex)	Agreement CFA latex	ISO tests	Final result (CFA ISO tests	Agreement ISO tests	Simplified conventional tests	Final result (Simplified conventional tests)	Agreement Simplified conventional tests	Final result All confirmatory tests	Agreement CFA All tests		
IPL-2010	P1	Eau process	Process water	-	169	0.03	-	Ø				/	-	**NA**				-	**NA**	3	a
IPL-2010	P2	Eau process	Process water	-	173	0.03	-	Ø				/	-	**NA**				-	**NA**	3	a
IPL-2010	P3	Eau process	Process water	-	171	0.03	-	Ø				/	-	**NA**				-	**NA**	3	a
IPL-2010	P4	Eau process	Process water	-	182	0.03	-	Ø				/	-	**NA**				-	**NA**	3	a
IPL-2010	P5	Eau process	Process water	-	178	0.03	-	Ø				/	-	**NA**				-	**NA**	3	a
IPL-2010	**P6**	**Eau process**	**Process water**	-	190	0.03	-	Ø				/	-	**NA**				-	**NA**	3	a
IPL-2010	**P10**	**Eau process**	**Process water**	-	170	0.03	-	-LE				/	-	**NA**				-	**NA**	3	a
IPL-2010	**Q21**	**Eau de process**	**Process water**	-	268	0.05	-	-LE				/	-	**NA**				-	**NA**	3	a
IPL-2010	**Q22**	**Eau de process**	**Process water**	-	181	0.03	-	Ø				/	-	**NA**				-	**NA**	3	a
IPL-2010	S11	Eau de process	Process water	-	126	0.02	-	Ø				/	-	**NA**				-	**NA**	3	a
IPL-2010	S12	Eau de process	Process water	-	130	0.02	-	Ø				/	-	**NA**				-	**NA**	3	a
IPL-2010	**S6**	**Eau de process**	**Process water**	+	128	0.02	-	Ø				/	-	**ND**				-	**ND**	3	a
IPL-2010	**S5**	**Eau de process**	**Process water**	+	12251	2.60	+	+HA				+	+	**PA**				+	**PA**	3	a
IPL-2010	**Q20**	**Eau de process**	**Process water**	+	10584	2.05	+	+HA				+	+	**PA**				+	**PA**	3	a
IPL-2010	**R3**	**Eau de process**	**Process water**	+	10132	2.10	+	+HA				+	+	**PA**				+	**PA**	3	a
IPL-2010	**P9**	**Eau process**	**Process water**	-	4118	0.80	+	+HB				+	+	**PD**				+	**PD**	3	a
IPL-2010	**P7**	**Eau process**	**Process water**	+	8002	1.55	+	+HB				+	+	**PA**				+	**PA**	3	a
IPL-2010	**P8**	**Eau process**	**Process water**	+	12033	2.33	+	+HB				+	+	**PA**				+	**PA**	3	a
ADRIA-2018	432	Eau de process plumeuse	Process water	+	8856	2.11	+	+p	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	**PA**	3	a
ADRIA-2018	433	Eau de process caniveau sortie	Process water	+	9311	2.22	+	+p	+	+	**PA**	+	+	**PA**	+	+	**PA**	+	**PA**	3	a
ADRIA-2018	434	Eau de process sortie bac électro	Process water	-	9219	2.20	+	+p	+	+	**PD**	+	+	**PD**	+	+	**PD**	+	**PD**	3	a
IPL-2010	K1	Prlvt surface poule crue entière	Surface (whole raw chicken)	-	212	0.04	-	Ø				/	-	**NA**				-	**NA**	3	b
IPL-2010	K2	Prlvt surface poulet cru entier	Surface (whole raw chicken)	-	220	0.04	-	Ø				/	-	**NA**				-	**NA**	3	b
IPL-2010	K4	Prlvt surface poulet cru entier	Surface (whole raw chicken)	-	222	0.04	-	Ø				/	-	**NA**				-	**NA**	3	b
IPL-2010	N13	Prélèvement poulet	Surface (chicken)	-	210	0.04	-	Ø				/	-	**NA**				-	**NA**	3	b
IPL-2010	N15	Prélèvement poule	Surface (chicken)	-	169	0.03	-	Ø				/	-	**NA**				-	**NA**	3	b
IPL-2010	O5	Prélèvement éponge pigeon	Surface (pigeon)	-	213	0.04	-	Ø				/	-	**NA**				-	**NA**	3	b
IPL-2010	S8	Prélèvement sol	Surface ground	-	103	0.02	-	Ø				/	-	**NA**				-	**NA**	3	b
IPL-2010	S9	Prélèvement inox préparation	Surface inox preparation	-	95	0.02	-	Ø				/	-	**NA**				-	**NA**	3	b

PRODUCTION ENVIRONMENTAL SAMPLES																							
Date of analysis	Sample N°	Product (French name)	Product	Reference method : EN ISO 10272-1 Final result	Alternative method: VIDAS CAM																Category	Type
					Test			Confirmations from CFA plates														
					RFV	VT	Result	CFA	Latex	Final result (CFA Latex)	Agreement CFA latex	ISO tests	Final result (CFA ISO tests	Agreement ISO tests	Simplified conventional tests	Final result (Simplified conventional tests)	Agreement Simplified conventional tests	Final result All confirmatory tests	Agreement CFA All tests		
IPL-2010	S10	Prélèvement inox préparation	Surface inox preparation	-	97	0.02	-	Ø				/	-	**NA**				-	**NA**	3	b
IPL-2010	S13	Prélèvement de surface	Surface table	-	103	0.02	-	Ø				/	-	**NA**				-	**NA**	3	b
IPL-2010	S14	Prélèvement couverts	Surface flatware	-	104	0.02	-	Ø				/	-	**NA**				-	**NA**	3	b
IPL-2010	S15	Prélèvement sol	Surface ground	-	99	0.02	-	Ø				/	-	**NA**				-	**NA**	3	b
IPL-2010	**S1**	**Prélèvement sol**	**Surface ground**	+	11236	2.39	+	+HA				+	+	**PA**				+	**PA**	3	b
IPL-2010	**S2**	**Prélèvement sol**	**Surface ground**	+	11572	2.46	+	+HA				+	+	**PA**				+	**PA**	3	b
IPL-2010	**S3**	**Prélèvement bac stockage**	**Surface (storage tank)**	+	11796	2.50	+	+HA				+	+	**PA**				+	**PA**	3	b
IPL-2010	**Q17**	**Prélèvement sol**	**Surface ground**	+	10305	2.00	+	+HA				+	+	**PA**				+	**PA**	3	b
IPL-2010	**Q19**	**Prélèvement sol**	**Surface ground**	+	10511	2.04	+	+HA				+	+	**PA**				+	**PA**	3	b
IPL-2010	**R5**	**Prélèvement bac stockage**	**Surface (storage tank)**	+	11032	2.23	+	+HA				+	+	**PA**				+	**PA**	3	b
IPL-2010	N14	Prélèvement poulet	Surface (chicken)	-	11649	2.37	+	+HA				+	+	**PD**				+	**PD**	3	b
IPL-2010	K3	Prlvt surface coquelet cru entier	Surface (whole raw cockerel)	+	9866	1.95	+	+MA				+	+	**PA**				+	**PA**	3	b
ADRIA-2018	435	Lingette crochets	Surface (hooks)	-	9277	2.21	+	+p	+	+	**PD**	+	+	**PD**	+	+	**PD**	+	**PD**	3	b
ADRIA-2018	436	Lingette plumeuse	Surface (plucking)	+	10209	2.44	+	+d	-	-	**ND**	+	+	**PA**	+	+	**PA**	+	**PA**	3	b
ADRIA-2018	437	Lingette bac éviscération	Surface (evisceration tank)	+	5233	1.25	+	+d	-	-	**PPND**	-	-	**PPND**	-	-	**PPND**	-	**PPND**	3	b
IPL-2010	M5	Résidus gésiers de volaille	Scraps from poultry gizzards	-	199	0.03	-	Ø				/	-	**NA**				-	**NA**	3	c
IPL-2010	N1	Résidus bac sang	Scraps from tub with blood	-	217	0.04	-	Ø				/	-	**NA**				-	**NA**	3	c
IPL-2010	N3	Résidus foies de volaille	Scraps from poultry livers	-	202	0.04	-	Ø				/	-	**NA**				-	**NA**	3	c
IPL-2010	O7	Résidus peau cuisse poulet	Scraps from chicken skin leg	-	224	0.04	-	- LE(1)				/	-	**NA**				-	**NA**	3	c
IPL-2010	O9	Résidus peau cuisse poulet	Scraps from chicken skin leg	-	275	0.05	-	-ME				/	-	**NA**				-	**NA**	3	c
IPL-2010	O10	Résidus peau cuisse poulet	Scraps from chicken skin leg	-	250	0.05	-	-ME				/	-	**NA**				-	**NA**	3	c
IPL-2010	O11	Résidus peau cuisse poulet	Scraps from chicken skin leg	-	231	0.04	-	Ø				/	-	**NA**				-	**NA**	3	c
IPL-2010	O12	Résidus patte pigeon	Scraps from pigeon leg	-	229	0.04	-	Ø				/	-	**NA**				-	**NA**	3	c
IPL-2010	S7	Résidus sol atelier découpe	Scraps (workshop cut ground)	-	99	0.02	-	Ø				/	-	**NA**				-	**NA**	3	c
IPL-2010	N2	Résidus bac sang séché	Scraps from tub with dried blood	-	10205	2.07	+	+HA				+	+	**PD**				+	**PD**	3	c
IPL-2010	N4	Résidus atelier poule	Scraps from chicken workshop	-	4630	0.94	+	+HC				+	+	**PD**				+	**PD**	3	c

PRODUCTION ENVIRONMENTAL SAMPLES																						
Date of analysis	Sample N°	Product (French name)	Product	Reference method : EN ISO 10272-1 Final result	Alternative method: VIDAS CAM																Category	Type
					Test			Confirmations from CFA plates														
					RFV	VT	Result	CFA	Latex	Final result (CFA Latex)	Agreement CFA latex	ISO tests	Final result (CFA ISO tests	Agreement ISO tests	Simplified conventional tests	Final result (Simplified conventional tests)	Agreement Simplified conventional tests	Final result All confirmatory tests	Agreement CFA All tests		
IPL-2010	O1	Résidus peau cuisse poulet	Scraps from chicken skin leg	-	8154	1.66	+	+MC				+	+	**PD**				+	**PD**	3	c
IPL-2010	N6	Résidus atelier découpe poulet	Scraps from chicken cut workshop	+	9482	1.93	+	+HB				+	+	**PA**				+	**PA**	3	c
IPL-2010	N8	Résidus découpe de coq	Scraps from cock cut	+	8819	1.79	+	+HA				+	+	**PA**				+	**PA**	3	c
IPL-2010	N12	Résidus atelier poulet Halal	Scraps from chicken workshop	+	10135	2.06	+	+HB				+	+	**PA**				+	**PA**	3	c
IPL-2010	**S4**	**Résidus bac stockage**	**Scraps from tub of storage**	+	11521	2.45	+	+HA				+	+	**PA**				+	**PA**	3	c
IPL-2010	**Q18**	**Résidus sol découpe dinde**	**Scraps from turkey cut ground**	+	10348	2.01	+	+HA				+	+	**PA**				+	**PA**	3	c
IPL-2010	**R6**	**Résidus bac stockage**	**Scraps from tub of storage**	+	10781	2.24	+	+HA				+	+	**PA**				+	**PA**	3	c
ADRIA-2018	438	Résidu patte volaille	Scraps from poultry leg	+	9056	2.16	+	+p	+	+	**PA**	+	+	**PA**	**+**	**+**	**PA**	+	**PA**	3	c
ADRIA-2018	439	Résidu tête volaille	Scraps from poultry head	+	9565	2.28	+	+p	+	+	**PA**	+	+	**PA**	**+**	**+**	**PA**	+	**PA**	3	c

Appendix 5 – Relative level of detection study: raw data (Initial validation - IPL, 2010)

IPL legend
Ø : No growth
L = Low growth
M = medium growth
H = High growth
A =pure culture of the target
B = mix with a majority of target colonies
C = mix with a minority of target colonies
D = mix with few target colonies
E = no target colony

Poultry meat

Campylobacter jejuni (ref. strain : DEA 9L1 E1B3) TVC : * 5.10^7 CFU/g and ** $3,5.10^8$ CFU/g

Level	Level CFU/25g)	EN ISO 10272-1				Alternative method					
						VIDAS CAM			Confirmations		Conclusion
		mCCDA	Butzler	Result	Conclusion	*RFV*	*TV*	*Test resut*	*mCCDA*	*CFA*	
1* et **	0	-HE	-HE	-	0/6	127	0.02	-	/	Ø	0/6
		-HE	-HE	-		127	0.02	-	/	Ø	
		-HE	-HE	-		125	0.02	-	/	Ø	
		-HE	-HE	-		127	0.02	-	/	Ø	
		-HE	-HE	-		126	0.02	-	/	Ø	
		-HE	-HE	-		125	0.02	-	/	Ø	
2*	0.26	-HE	-HE	-	2/6	129	0.02	-	/	-HE	2/6
		-HE	-HE	-		123	0.02	-	/	Ø	
		Ø	-LE	-		123	0.02	-	/	Ø	
		+HA	+HA	+		114	0.02	-	/	Ø	
		+HA	+HA	+		2144	0.45	+	+HA	Ø	
		Ø	-LE	-		963	0.2	+	+HA	+MA	
3*	2.6	-HE	-HE	-	3/6	8781	1.84	+	+HA	+LC	4/6
		+HA	+HA	+		293	0.06	-	/	-HE	
		+HA	+HA	+		12003	2.52	+	+HA	+HC	
		-HE	-HE	-		683	0.14	+	+HA	+HB	
		+HA	+HA	+		130	0.02	-	/	-HE	
		-HE	-HE	-		10343	2.17	+	+HA	+HC	
4**	3.77	+HA	+HA	+	6/6	10839	2.4	+	+MB	+HC	6/6
		+HB	+HA	+		8401	1.86	+	+LC	+HB	
		+HA	+HB	+		9038	2	+	+HB	+HB	
		+HA	+MB	+		11399	2.52	+	+HA	+HA	
		+HA	+HB	+		3241	0.71	+	+MC	+HB	
		+HA	+HA	+		11118	2.46	+	+HC	+MB	

Pork meat

Campylobacter jejuni (ref. strain: PRA 3L1 E10 B1) TVC : 9,2.10³ CFU/g

Level	CFU/25g	EN ISO 10272-1				Alternative method					
						VIDAS CAM			Confirmations		Conclusion
		mCCDA	Butzler	Result	Conclusion	*RFV*	*TV*	*Test result*	*mCCDA*	*CFA*	
1	0	Ø	Ø	-	0/6	132	0.02	-	/	-HE	0/6
		Ø	Ø	-		130	0.02	-	/	Ø	
		-HE	-HE	-		130	0.02	-	/	-HE	
		Ø	Ø	-		132	0.02	-	/	-HE	
		Ø	Ø	-		130	0.02	-	/	Ø	
		Ø	Ø	-		130	0.02	-	/	Ø	
2	0.43	Ø	Ø	-	1/6	369	0.07	-	/	Ø	1/6
		-HE	-HE	-		74	0.01	-	/	-HE	
		Ø	-ME	-		126	0.02	-	/	Ø	
		Ø	Ø	-		127	0.02	-	/	Ø	
		Ø	Ø	-		125	0.02	-	/	Ø	
		+HA	+HA	+		5511	1.16	+	+HA	+HA	
3	0.86	Ø	Ø	-	3/6	124	0.02	-	/	-LE	3/6
		Ø	-ME	-		127	0.02	-	/	-LE	
		+HA	+MA	+		1881	0.39	+	+HA	+HA	
		+HA	+HA	+		1577	0.33	+	+HA	+HA	
		Ø	Ø	-		126	0.02	-	/	Ø	
		+HA	+MC	+		5356	1.13	+	+HA	+HA	
4	4.30	+HA	+HB	+	6/6	1188	0.25	+	+HA	+HA	6/6
		+HA	+HA	+		1580	0.33	+	+HA	+HA	
		+HA	+HA	+		3625	0.76	+	+HA	+HA	
		+HA	+HA	+		2541	0.53	+	+HA	+HA	
		+HA	+HA	+		2156	0.45	+	+HA	+HA	
		+HA	+HA	+		8917	1.88	+	+HA	+HA	

Environment

Campylobacter coli (ref. strain :PEA 3L1 E2B3)

TVC: * 3,2.10^4 CFU/g ** 1,4.10^5 CFU/g

Level	CFU/25g	EN ISO 10272-1				Alternative method					
						VIDAS CAM			Confirmations		Conclusion
		mCCDA	Butzler	Result	Conclusion	*RFV*	*TV*	*test result*	*mCCDA*	*CFA*	
1*	0	Ø	Ø	-	0/6	131	0.02	-	/	Ø	0/6
		Ø	Ø	-		132	0.02	-	/	Ø	
		Ø	Ø	-		130	0.02	-	/	Ø	
		Ø	-LE	-		137	0.02	-	/	Ø	
		Ø	-LE	-		132	0.02	-	/	Ø	
		-LE	-LE	-		129	0.02	-	/	Ø	
2*	0.21	Ø	Ø	-	1/6	853	0.17	+	+ MA	+HA	2/6
		Ø	Ø	-		131	0.02	-	/	Ø	
		Ø	Ø	-		131	0.02	-	/	-LE	
		Ø	Ø	-		136	0.02	-	/	Ø	
		Ø	Ø	-		136	0.02	-	/	Ø	
		+HA	+HA	+		9650	2.03	+	+HA	+HA	
3*	0.43	+HA	+HA	+	3/6	10249	2.15	+	+HA	+MB	3/6
		Ø	Ø	-		9232	1.94	+	+HA	+HA	
		+LA	+HA	+		9358	1.97	+	+HA	+HA	
		Ø	Ø	-		138	0.02	-	/	Ø	
		Ø	Ø	-		135	0.02	-	/	Ø	
		+HA	+MB	+		137	0.02	-	/	Ø	
4**	0.46	+HA	+HA	+	6/6	9219	1.96	+	+HA	+HA	6/6
		+HA	+HA	+		9535	2.02	+	+HA	+HA	
		+HA	+HA	+		9336	1.98	+	+HA	+HA	
		+HA	+HA	+		9752	2.07	+	+HA	+HA	
		+HA	+HA	+		9947	2.13	+	+HA	+HA	
		+HA	+HA	+		9279	2.11	+	+HA	+HA	

Appendix 6 – Inclusivity and exclusivity study: raw data (Initial validation - IPL 2010)

IPL legend
Ø : No growth
L = Low growth
M = medium growth
H = High growth
A =pure culture of the target
E = no target colony

INCLUSIVITY							
Reference	Strain	Origin	Enumeration in 225 ml CFB broth before incubation	VIDAS CAM			Streaking on CFA
				RFV	VT	Result	
C4	*Campylobacter jejuni*	Evisceration turkey	60	9499	1.95	+	+MA
C5	*Campylobacter coli*	Evisceration turkey	100	9652	1.98	+	+MA
C6	*Campylobacter coli*	Evisceration turkey	120	9951	2.05	+	+MA
C7	*Campylobacter jejuni*	Evisceration turkey	90	9361	1.92	+	+MA
C8	*Campylobacter coli*	Evisceration turkey	130	9911	2.04	+	+MA
C9	*Campylobacter jejuni*	Evisceration turkey	70	9691	1.99	+	+MA
C10	*Campylobacter coli*	Evisceration turkey	110	10964	2.25	+	+MA
C11	*Campylobacter jejuni*	Evisceration turkey	110	9163	1.88	+	+MA
C12	*Campylobacter coli*	Evisceration turkey	120	9626	1.98	+	+MA
C13	*Campylobacter coli*	Evisceration turkey	50	9977	2.05	+	+MA
C14	*Campylobacter jejuni*	Evisceration turkey	100	9586	1.97	+	+MA
C15	*Campylobacter jejuni*	Evisceration turkey	120	10788	2.22	+	+MA
C16	*Campylobacter jejuni*	Evisceration turkey	130	9733	2.00	+	+MA
C17	*Campylobacter jejuni*	Evisceration turkey	130	9639	1.98	+	+MA
C18	*Campylobacter coli*	Evisceration turkey	5	10027	2.06	+	+MA
C19	*Campylobacter coli*	Evisceration turkey	8	10261	2.11	+	+MA
C20	*Campylobacter jejuni*	Evisceration turkey	30	10246	2.11	+	+MA
C21	*Campylobacter coli*	Evisceration turkey	22	9450	1.94	+	+MA

INCLUSIVITY							
Reference	Strain	Origin	Enumeration in 225 ml CFB broth before incubation	VIDAS CAM			Streaking on CFA
				RFV	VT	Result	
C22	*Campylobacter jejuni*	Poultry ressuage	4	10504	2.16	+	+MA
C23	*Campylobacter coli*	Poultry ressuage	3	9988	2.06	+	+MA
C24	*Campylobacter jejuni*	Poultry ressuage	18	10490	2.16	+	+MA
C25	*Campylobacter jejuni*	Poultry ressuage	50	10866	2.24	+	+MA
C26	*Campylobacter jejuni*	Poultry ressuage	45	9860	2.03	+	+MA
C27	*Campylobacter jejuni*	Poultry ressuage	32	70578	2.18	+	+MA
C28	*Campylobacter jejuni*	Poultry ressuage	32	10656	2.19	+	+MA
C29	*Campylobacter jejuni*	Poultry ressuage	40	10631	2.19	+	+MA
C30	*Campylobacter jejuni*	Poultry ressuage	21	9302	1.91	+	+MA
C31	*Campylobacter jejuni*	Poultry ressuage	40	9818	2.02	+	+MA
C32	*Campylobacter jejuni*	Poultry ressuage	42	9817	2.02	+	+MA
C33	*Campylobacter jejuni*	Poultry ressuage	55	10064	2.07	+	+MA
C34	*Campylobacter jejuni*	Poultry ressuage	60	10179	2.09	+	+MA
C0	*C. jejuni s. jejuni*	Carcass of poultry	30	11471	2.36	+	+MA
C1	*C. jejuni s. jejuni*	Chicken cutlet	32	8466	1.74	+	+MA
C2	*C. jejuni s. jejuni*	Chicken skin of neck	40	11746	2.42	+	+MA
C3	*C. jejuni s. jejuni*	Chicken cutlet	35	10321	2.12	+	+MA
C35	*Campylobacter jejuni*	Evisceration turkey	40	11687	2.41	+	+MA
C36	*Campylobacter jejuni*	Evisceration turkey	53	10753	2.21	+	+MA
C37	*Campylobacter jejuni*	Evisceration turkey	55	9539	1.96	+	+MA
C38	*Campylobacter jejuni*	Evisceration turkey	78	11165	2.30	+	+MA
C39	*Campylobacter lari*	Collection	37,5	11886	2.44	+	+HA
C42	*C. upsaliensis*	Collection	19	7491	1.57	+	+MA
C43	*C. jejuni doylei*	Collection	25	11909	2.50	+	+MA
C44	*Campylobacter lari*	Collection	125	5762	1.18	+	+HA
C45	*Campylobacter lari*	Collection	50	7491	1.57	+	+MA
C46	*C. lari subsp lari*	Collection	75	1234	0.25	+	+HA

INCLUSIVITY							
Reference	Strain	Origin	Enumeration in 225 ml CFB broth before incubation	VIDAS CAM			Streaking on CFA
				RFV	VT	Result	
C47	*C. jejuni doylei*	Collection	43	11455	2.41	+	+MA
C48	*Campylobacter lari*	Hospital	40	12124	2.55	+	+MA
C49	*C. upsaliensis*	Hospital	32	11455	2.41	+	+MA
C60	*Campylobacter coli*	Chicken ressuage	31	11830	2.89	+	+MA
C61	*Campylobacter jejuni*	Chicken ressuage	33	10442	2.55	+	+MA
C62	*Campylobacter coli*	Evisceration turkey	30	11391	2.78	+	+MA
C63	*Campylobacter jejuni*	Evisceration chicken	16	11626	2.84	+	+MA

EXCLUSIVITY								
Reference	Strain	Origin	Enumeration in 225 ml nutritive broth before incubation	VIDAS CAM			Streaking on CFA	Comment
				RFV	VT	Result		
Ba 1	*Bacillus cereus*	Egg	7.00E+05	336	0.07	-	Ø	
Ba 6	*Bacillus mycoïdes*	Collection	4.00E+05	249	0.05	-	Ø	
Ba 17	*Bacillus pumilus*	Custard	3.20E+05	386	0.08	-	Ø	
EN 9	*Enterobacter agglomerans*	Pork belly	8.00E+05	371	0.07	-	Ø	
EN 16	*Enterobacter cloacae*	Environment surface	6.20E+05	231	0.04	-	-LE	Dark red colony with irregular board and darker center
EN 22	*Enterobacter amnigenus*	Jambon	5.70E+05	224	0.04	-	Ø	
KL 38	*Klebsiella oxytoca*	Collection	3.00E+05	229	0.04	-	Ø	
HA 31	*Hafnia alvei*	Minced meat	4.20E+05	248	0.05	-	Ø	
PS 30	*Pseudomonas aeruginosa*	Mullet fillet	5.00E+05	219	0.04	-	Ø	
PS 85	*Pseudomonas putida*	Collection	7.00E+05	215	0.04	-	Ø	
PS 86	*Pseudomonas putida*	Collection	6.80E+05	221	0.04	-	Ø	
PS 33	*Pseudomonas fluorescens*	Vegetables	5.20E+05	223	0.04	-	Ø	
EN 43	*Proteus mirabilis*	Meat product	7.50E+05	216	0.04	-	Ø	
ST 13	*Staphylococcus aureus*	CIP 7625	3.80E+05	330	0.06	-	Ø	
ST 20	*Staphylococcus epidermidis*	Smoked salmon	4.20E+05	253	0.05	-	Ø	
18	*Aeromonas hydrophila*	Collection	3.00E+05	291	0.06	-	Ø	
40	*Acinetobacter baumanii*	Minced pork	9.00E+04	217	0.04	-	-LE	Dark red colony with irregular board and darker center
Ec 13	*Escherichia coli*	Parsley	8.10E+05	223	0.04	-	Ø	
S 15	*Salmonella hadar*	Poultry	5.00E+05	225	0.04	-	Ø	
CIT 23	*Citrobacter freundii*	Vegetables	4.50E+05	286	0.06	-	Ø	
EN 72	*Shigella flexneri*	Collection	3.20E+05	277	0.05	-	Ø	
ESC 14	*Escherichia hermanii*	Food for animals	5.70E+05	292	0.06	-	Ø	
PS 12	*Pseudomonas fluorescens*	Mineral water	6.00E+05	408	0.08	-	Ø	
56	*Acinetobacter calcoaeceticus*	Collection	1.90E+05	221	0.04	-	-HE	Opaque pinkish flat colony
58	*Arcobacter cryoaerophilus*	Collection	9.60E+04	312	0.06	-	-HE	Brilliant red colony without metallic reflection
59	*Arcobacter butzleri*	Collection	2.20E+05	218	0.04	-	-HE	Brilliant red colony without metallic reflection
57	*Proteus vulgaris*	Collection	1.40E+05	239	0.04	-	Ø	
43526	*Helicobacter pylori*	Clinical sample	9.00E+04	222	0.04	-	-HE	Brilliant pinkish red colony
43504	*Helicobacter pylori*	Clinical sample	9.00E+04	219	0.04	-	-HE	Brilliant pinkish red colony
62	*Vibrio parahaermolyticus*	Collection	9.60E+04	245	0.05	-	Ø	
C40	*Campylobacter fetus*	Collection	3.00E+01	527	0.11	+	+HA	Culture realized at 25°C, no growth at 41.5°C
C41	*Campylobacter fetus*	Collection	2.10E+01	11784	2.48	+	+HA	Culture realized at 25°C, no growth at 41.5°C
E1	*Enterococcus faecalis*	Egg	3.60E+05	124	0.03	-	Ø	
E6	*Enterococcus faecalis*	ATCC 19433	1.70E+05	156	0.03	-	Ø	
Accuracy	*Escherichia coli*						growth	Dark red colony with irregular board and darker center
	Aeromonas hydrophila						growth	Red purple colony without metallic reflection

Appendix 7 - Inclusivity study: raw data (Extension study - ADRIA Développement 2014)

INCLUSIVITY												
N°	Strain		Reference	Origin	Columbia blood Agar CAMPYLOBACTER spp. latex kit			CampyFood agar 41.5°C				
								Growth	CAMPYLOBACTER spp. latex kit		
					Latex	Latex control	Result		Latex	Latex control	Result
1	*Campylobacter*	*coli*	Ad1004	Turkey skin	+	-	+	+	+	-	+
2	*Campylobacter*	*coli*	Ad1005	Turkey skin	+	-	+	+	+	-	+
3	*Campylobacter*	*coli*	Ad1007	Chicken skin	+	-	+	+	+	-	+
4	*Campylobacter*	*coli*	Ad1008	Turkey skin	+	-	+	+	+	-	+
5	*Campylobacter*	*coli*	Ad1009	Chicken skin	+	-	+	+	+	-	+
6	*Campylobacter*	*coli*	Ad1010	Chicken skin	+	-	+	+	+	-	+
7	*Campylobacter*	*coli*	Ad1011	Turkey skin	+	-	+	+	+	-	+
8	*Campylobacter*	*coli*	Ad1012	Chicken skin	+	-	+	+	+ (1)	- (1)	+
9	*Campylobacter*	*coli*	Ad1018	Chicken leg	+	-	+	+	+	-	+
10	*Campylobacter*	*coli*	Ad1024	Chicken skin	+	-	+	+	+ (1)	- (1)	+
11	*Campylobacter*	*coli*	Ad1025	Turkey skin	+	-	+	+	+	-	+
12	*Campylobacter*	*coli*	Ad1072	Turkey skin	+	-	+	+	+	-	+
13	*Campylobacter*	*coli*	Ad1073	Turkey skin	+	-	+	+	+	-	+
14	*Campylobacter*	*coli*	Ad1074	Turkey skin	+	-	+	+	+	-	+
15	*Campylobacter*	*coli*	Ad1075	Turkey skin	+	-	+	+	+	-	+
16	*Campylobacter*	*coli*	Ad1077	Turkey skin	+	-	+	+	+	-	+
17	*Campylobacter*	*coli*	Ad1087	Chicken skin	+	-	+	+	+	-	+
18	*Campylobacter*	*coli*	Ad1121	Faeces	+	-	+	+	+ (1)	- (1)	+
19	*Campylobacter*	*coli*	Ad1122	Faeces	+	-	+	+	+ (1)	- (1)	+
20	*Campylobacter*	*coli*	Ad1123	Beef meat	+	-	+	+	+	-	+
21	*Campylobacter*	*coli*	Ad1125	Chicken	+	-	+	+	+ (1)	-	+
22	*Campylobacter*	*coli*	Ad1477	Carcass	+	-	+	+	+	-	+

INCLUSIVITY												
N°	Strain		Reference	Origin	Columbia blood Agar CAMPYLOBACTER spp. latex kit			CampyFood agar 41.5°C				
								Growth	CAMPYLOBACTER spp. latex kit			
					Latex	Latex control	Result		Latex	Latex control	Result	
23	*Campylobacter*	*coli*	Ad1478	Carcass	+	-	+	+	+	-	+	
24	*Campylobacter*	*coli*	Ad1479	Carcass	+	-	+	+	+	-	+	
25	*Campylobacter*	*coli*	Ad1480	Carcass	+	-	+	+	+	-	+	
26	*Campylobacter*	*coli*	Ad1481	Carcass	+	-	+	+	+ (1)	- (1)	+	
27	*Campylobacter*	*coli*	Ad1485	Faeces	+	-	+	+	+ (1)	- (1)	+	
28	*Campylobacter*	*coli*	Ad1889	Pork environmental sample	+	-	+	+	+	-	+	
29	*Campylobacter*	*coli*	CIP70.77	Faeces	+	-	+	+	+	-	+	
30	*Campylobacter*	*coli*	CIP70.80	Faeces	+	-	+	+	+	-	+	
31	*Campylobacter*	*coli*	Ad1893	Waste (slaughterhouse)	+	-	+	+	+ (1)	- (1)	+	
32	*Campylobacter*	*coli*	Ad1894	Pork faeces	+	-	+	+	+	-	+	
33	*Campylobacter*	*coli*	Ad1895	Pork faeces	+	-	+	+	+	-	+	
34	*Campylobacter*	*coli*	Ad1897	Pork faeces	+	-	+	+	+	-	+	
35	*Campylobacter*	*coli*	Ad1899	Pork faeces	+	-	+	+	+	-	+	
36	*Campylobacter*	*coli*	Ad1900	Pork faeces	+	-	+	+	+ (1)	-	+	
37	*Campylobacter*	*coli*	Ad1901	Chicken leg	+	-	+	+	+ (1)	- (1)	+	
38	*Campylobacter*	*coli*	Ad1902	Chicken fillet without skin	+	-	+	+	+	-	+	
39	*Campylobacter*	*coli*	Ad1905	Duck leg	+	-	+	+	+	-	+	
40	*Campylobacter*	*coli*	Ad1907	Duck leg	+	-	+	+	+	-	+	
41	*Campylobacter*	*coli*	Ad1908	Duck fillet	+	-	+	+	+ (1)	- (1)	+	
42	*Campylobacter*	*coli*	Ad1909	Chicken leg	+	-	+	+	+	-	+	
43	*Campylobacter*	*coli*	Ad1924	Chicken	+	-	+	+	+	-	+	
44	*Campylobacter*	*coli*	Ad1925	Chicken	+	-	+	+	+	-	+	
45	*Campylobacter*	*coli*	Ad1926	Chicken	+	-	+	+	+	-	+	
46	*Campylobacter*	*coli*	Ad1927	Chicken	+	-	+	+	+	-	+	

INCLUSIVITY												
N°	Strain		Reference	Origin	Columbia blood Agar CAMPYLOBACTER spp. latex kit			CampyFood agar 41.5°C				
								Growth	CAMPYLOBACTER spp. latex kit			
					Latex	Latex control	Result		Latex	Latex control	Result	
47	*Campylobacter*	*coli*	Ad1928	Chicken	+	-	+	+	+	-	+	
48	*Campylobacter*	*coli*	Ad1929	Chicken	- / +	- / -	- / +	+	+ (3)	-	+	
49	*Campylobacter*	*coli*	Ad1930	Chicken	+	-	+	+	+	-	+	
50	*Campylobacter*	*coli*	Ad1938	Chicken	+	-	+	+	+	-	+	
51	*Campylobacter*	*coli*	Ad1939	Chicken	+	-	+	+	+	-	+	
52	*Campylobacter*	*coli*	Ad1940	Chicken	+	-	+	+	+	-	+	
53	*Campylobacter*	*coli*	Ad1941	Chicken	+	-	+	+	+	-	+	
54	*Campylobacter*	*coli*	Ad1942	Chicken	+	-	+	+	+	-	+	
55	*Campylobacter*	*coli*	Ad1943	Chicken	+	-	+	+	+	-	+	
56	*Campylobacter*	*coli*	Ad1944	Chicken	+	-	+	+	+	-	+	
57	*Campylobacter*	*coli*	Ad1952	Turkey	+	-	+	+	+	-	+	
58	*Campylobacter*	*coli*	Ad1953	Turkey	+ (2)	-	+	+	+ (2)	-	+	
59	*Campylobacter*	*coli*	Ad1954	Turkey	+	-	+	+	+	-	+	
60	*Campylobacter*	*coli*	Ad1955	Turkey	+	-	+	+	+	-	+	
61	*Campylobacter*	*coli*	Ad1956	Turkey	+	-	+	+	+	-	+	
62	*Campylobacter*	*coli*	Ad1957	Turkey	+	-	+	+	+	-	+	
63	*Campylobacter*	*coli*	Ad1958	Turkey	+	-	+	+	+	-	+	
64	*Campylobacter*	*coli*	Ad1959	Pork	+	-	+	+	+	-	+	
65	*Campylobacter*	*coli*	Ad1960	Pork	+	-	+	+	+	-	+	
66	*Campylobacter*	*coli*	Ad1961	Pork	+	-	+	+	+	-	+	
67	*Campylobacter*	*coli*	Ad1962	Pork	+	-	+	+	+	-	+	
68	*Campylobacter*	*coli*	Ad1963	Pork	+	-	+	+	+ (1)	-	+	
69	*Campylobacter*	*coli*	Ad1964	Pork	+	-	+	+	+ (1)	-	+	
70	*Campylobacter*	*coli*	Ad1965	Pork	+	-	+	+	+	-	+	

INCLUSIVITY												
N°	Strain		Reference	Origin	Columbia blood Agar CAMPYLOBACTER spp. latex kit			CampyFood agar 41.5°C				
								Growth	CAMPYLOBACTER spp. latex kit			
					Latex	Latex control	Result		Latex	Latex control	Result	
71	*Campylobacter*	*coli*	Ad1966	Pork	+	-	**+**	+	+	-	**+**	
72	*Campylobacter*	*coli*	Ad1967	Pork	+	-	**+**	+	+ (1)	-	**+**	
73	*Campylobacter*	*coli*	Ad1968	Pork	+	-	**+**	+	+	-	**+**	
74	*Campylobacter*	*coli*	Ad1969	Pork	+	-	**+**	+	+	-	**+**	
75	*Campylobacter*	*coli*	Ad1970	Pork	+	-	**+**	+	+ (1)	-	**+**	
76	*Campylobacter*	*coli*	Ad1971	Pork	+	-	**+**	+	+	-	**+**	
77	*Campylobacter*	*coli*	Ad1972	Pork	+	-	**+**	+	+	-	**+**	
78	*Campylobacter*	*coli*	Ad1980	River water	+	-	**+**	+	+	-	**+**	
79	*Campylobacter*	*coli*	Ad1981	River water	+	-	**+**	+	+	-	**+**	
80	*Campylobacter*	*coli*	Ad1982	River water	+	-	**+**	+	+	-	**+**	
81	*Campylobacter*	*coli*	Ad1983	River water	+	-	**+**	+	+	-	**+**	
82	*Campylobacter*	*coli*	Ad1984	River water	+	-	**+**	+	+	-	**+**	
83	*Campylobacter*	*coli*	Ad1985	River water	+	-	**+**	+	+	-	**+**	
84	*Campylobacter*	*coli*	Ad1986	River water	+	-	**+**	+	+	-	**+**	
85	*Campylobacter*	*coli*	Ad1997	Environmental sample (pork)	- / + (2)	- / -	**- / +**	+	- / + (2)	-	**- / +**	
86	*Campylobacter*	*jejuni*	Ad1000	Turkey skin	+	-	**+**	+	+ (1)	- (1)	**+**	
87	*Campylobacter*	*jejuni*	Ad1002	Turkey skin	+	-	**+**	+	+	-	**+**	
88	*Campylobacter*	*jejuni*	Ad1003	Turkey skin	+	-	**+**	+	+ (1)	-	**+**	
89	*Campylobacter*	*jejuni*	Ad1013	Chicken skin	+	-	**+**	+	+	-	**+**	
90	*Campylobacter*	*jejuni*	Ad1014	Chicken skin	+	-	**+**	+	+	-	**+**	
91	*Campylobacter*	*jejuni*	Ad1015	Chicken skin	+	-	**+**	+	+	-	**+**	
92	*Campylobacter*	*jejuni*	Ad1016	Chicken skin	+	-	**+**	+	+	-	**+**	
93	*Campylobacter*	*jejuni*	Ad1021	Chicken skin	+	-	**+**	+	+	-	**+**	
94	*Campylobacter*	*jejuni*	Ad1023	Turkey skin	+	-	**+**	+	+	-	**+**	

INCLUSIVITY												
N°	Strain		Reference	Origin	Columbia blood Agar CAMPYLOBACTER spp. latex kit			CampyFood agar 41.5°C				
								Growth	CAMPYLOBACTER spp. latex kit			
					Latex	Latex control	Result		Latex	Latex control	Result	
95	*Campylobacter*	*jejuni*	Ad1076	Turkey skin	+	-	+	+	+	-	+	
96	*Campylobacter*	*jejuni*	Ad1078	Turkey skin	+	-	+	+	+	-	+	
97	*Campylobacter*	*jejuni*	Ad1079	Turkey skin	+	-	+	+	+	-	+	
98	*Campylobacter*	*jejuni*	Ad1080	Turkey skin	+	-	+	+	+	-	+	
99	*Campylobacter*	*jejuni*	Ad1081	Turkey skin	+	-	+	+	+	-	+	
100	*Campylobacter*	*jejuni*	Ad1082	Turkey skin	+	-	+	+	+	-	+	
101	*Campylobacter*	*jejuni*	Ad1083	Turkey skin	+	-	+	+	+	-	+	
102	*Campylobacter*	*jejuni*	Ad1084	Chicken skin	+	-	+	+	+	-	+	
103	*Campylobacter*	*jejuni*	Ad1085	Chicken skin	+	-	+	+	+	-	+	
104	*Campylobacter*	*jejuni*	Ad1086	Chicken skin	+	-	+	+	+	-	+	
105	*Campylobacter*	*jejuni*	Ad1088	Chicken skin	+	-	+	+	+	-	+	
106	*Campylobacter*	*jejuni*	Ad1089	Chicken skin	+	-	+	+	+	-	+	
107	*Campylobacter*	*jejuni*	CIP70.54	Faeces	+	-	+	+	+	-	+	
108	*Campylobacter*	*jejuni*	Ad1892	Guinea fowl carcass	+	-	+	+	+	-	+	
109	*Campylobacter*	*jejuni*	Ad1910	Chicken fillet without skin	+	-	+	+	+	-	+	
110	*Campylobacter*	*jejuni*	Ad1917	Chicken	+	-	+	+	+ (1)	- (1)	+	
111	*Campylobacter*	*jejuni*	Ad1918	Chicken	+	-	+	+	+	-	+	
112	*Campylobacter*	*jejuni*	Ad1919	Chicken	+	-	+	+	+	-	+	
113	*Campylobacter*	*jejuni*	Ad1920	Chicken	+	-	+	+	+	-	+	
114	*Campylobacter*	*jejuni*	Ad1921	Chicken	+	-	+	+	+ (2)	-	+	
115	*Campylobacter*	*jejuni*	Ad1922	Chicken	+	-	+	+	+ (1)	- (1)	+	
116	*Campylobacter*	*jejuni*	Ad1923	Chicken	+	-	+	+	+	-	+	
117	*Campylobacter*	*jejuni*	Ad1932	Chicken	+	-	+	+	+	-	+	
118	*Campylobacter*	*jejuni*	Ad1933	Chicken	+	-	+	+	+	-	+	

INCLUSIVITY												
N°	Strain		Reference	Origin	Columbia blood Agar CAMPYLOBACTER spp. latex kit			CampyFood agar 41.5°C				
								Growth	CAMPYLOBACTER spp. latex kit			
					Latex	Latex control	Result		Latex	Latex control	Result	
119	*Campylobacter*	*jejuni*	Ad1934	Chicken	+	-	**+**	+	+	-	**+**	
120	*Campylobacter*	*jejuni*	Ad1935	Chicken	+	-	**+**	+	+	-	**+**	
121	*Campylobacter*	*jejuni*	Ad1936	Chicken	+	-	**+**	+	+	-	**+**	
122	*Campylobacter*	*jejuni*	Ad1946	Turkey	+ (2)	-	**+**	+	+	-	**+**	
123	*Campylobacter*	*jejuni*	Ad1947	Turkey	+	-	**+**	+	+	-	**+**	
124	*Campylobacter*	*jejuni*	Ad1948	Turkey	+ (2)	-	**+**	+	+	-	**+**	
125	*Campylobacter*	*jejuni*	Ad1949	Turkey	+	-	**+**	+	+	-	**+**	
126	*Campylobacter*	*jejuni*	Ad1950	Turkey	+	-	**+**	+	+	-	**+**	
127	*Campylobacter*	*jejuni*	Ad1974	River water	+	-	**+**	+	+ (1)	- (1)	**+**	
128	*Campylobacter*	*jejuni*	Ad1975	River water	+	-	**+**	+	+	-	**+**	
129	*Campylobacter*	*jejuni*	Ad1976	River water	+	-	**+**	+	+	-	**+**	
130	*Campylobacter*	*jejuni*	Ad1977	River water	+	-	**+**	+	+	-	**+**	
131	*Campylobacter*	*jejuni*	Ad1978	River water	+	-	**+**	+	+	-	**+**	
132	*Campylobacter*	*jejuni*	Ad1979	River water	+	-	**+**	+	+	-	**+**	
133	*Campylobacter*	*jejuni*	Ad1988	Wild birds	+	-	**+**	+	+	-	**+**	
134	*Campylobacter*	*jejuni*	Ad1989	Wild birds	+	-	**+**	+	+	-	**+**	
135	*Campylobacter*	*jejuni*	Ad1990	Wild birds	+	-	**+**	+	+	-	**+**	
136	*Campylobacter*	*jejuni*	Ad1991	Wild birds	+	-	**+**	+	+	-	**+**	
137	*Campylobacter*	*jejuni*	Ad1992	Wild birds	+	-	**+**	+	+	-	**+**	
138	*Campylobacter*	*jejuni subsp jejuni*	ATCC33291	/	+	-	**+**	+	+	-	**+**	
139	*Campylobacter*	*jejuni subsp jejuni*	CIP70.2	/	+	-	**+**	+	+	-	**+**	
140	*Campylobacter*	*lari*	Ad1067	Turkey skin	- / + (2)	-	**- / +**	+	- / + (2)	-	**- / +**	
141	*Campylobacter*	*lari*	Ad1130	/	- / + (3)	-	**- / + d**	+	- / + (2)	-	**- / +**	
142	*Campylobacter*	*lari*	ATCC35222	/	- / + (3)	-	**- / + d**	+	- / + (3)	-	**- / + d**	

INCLUSIVITY												
N°	Strain		Reference	Origin	Columbia blood Agar CAMPYLOBACTER spp. latex kit			CampyFood agar 41.5°C				
								Growth	CAMPYLOBACTER spp. latex kit			
					Latex	Latex control	Result		Latex	Latex control	Result	
143	*Campylobacter*	*lari*	CIP102722 T	/	- / + (3)	-	**- / + d**	+	- / + (2)	-	**- / +**	
144	*Campylobacter*	*upsaliensis*	Ad1139	Faeces	+	-	**+**	St	/	/	/	
145	*Campylobacter*	*upsaliensis*	ATCC43954	Coproculture	- / +	-	**- / +**	St	/	/	/	
146	*Campylobacter*	*upsaliensis*	ATCC49815	/	+	-	**+**	St	/	/	/	
147	*Campylobacter*	*upsaliensis*	ATCC49816	Human faeces	+	-	**+**	St	/	/	**-**	
148	*Campylobacter*	*upsaliensis*	CIP103681	/	- / +	-	**-/+**	St	/	/	/	
149	*Campylobacter*	*subantarcticus*	Ad1891	/	- / + (2)	-	**- / +**	+	- / + (3)	-	**- / + d**	
150	*Campylobacter*	*lari subsp. concheus*	Ad1911	/	- / + (2)	-	**- / +**	+	- / + (2)	-	**- / +**	
151	*Campylobacter*	*hyointestinalis*	Ad1898	Pork faeces	- / + (2)	-	**- / +**	+	- / + (2)	-	**- / +**	
152	*Campylobacter*	*hyointestinalis*	Ad1896	Pork faeces	- / + (2)	-	**- / +**	+	- / + d (2)	-	**- / + d**	

All the latex tests were realized on a colony, except in cases mentioned in the result

* : Characteristic colonies: red-Bordeaux or red-orange with sometimes a metallic reflection
- / + : First result obtained when testing one colony / Second result obtained when testing several colonies
1: Heavy dumping of particles
2: Fine granularity
3: Very fine granularity (difficult to see)
d: Doubtful result
st: Sterile plate

Appendix 8 - Exclusivity study: raw data (Extension study - ADRIA Développement, 2014)

EXCLUSIVITY														
N°	Strain		Reference	Origin	VIDAS test (non-selective broth)			Columbia blood Agar CAMPYLOBACTER spp. latex kit			CampyFood agar 41.5°C			
											Growth *	CAMPYLOBACTER spp. latex kit		
					Result	RFV	VT	Latex	Latex control	Result		Latex	Latex control	Resul
1	*Acinetobacter*	*baumanii*	Ad1090	Haemoglobin	-	161	0.03	+	+	-	+	- (3)	-	-
2	*Acinetobacter*	*calco var anitrat*	1	Poultry	-	156	0.03	-	-	-	St	/	/	/
3	*Acinetobacter*	*calcoaceticus*	Ad1092	Poultry white meat	-	211	0.05	-	-	-	+ d	- (3)	-	-
4	*Acinetobacter*	*johnsonii*	Ad1317	Egg product	-	155	0.03	-	-	-	St	/	/	/
5	*Acinetobacter*	*sp.*	Ad 1551	Water	-	150	0.03	-	-	-	St	/	/	/
6	*Acinetobacter*	*spp.*	Adria5	/	-	200	0.04	+	+	-	St	/	/	/
7	*Aeromonas*	*allosaccharophile*	Ad1318	Egg product	-	155	0.03	-	-	-	St	/	/	/
8	*Aeromonas*	*allosaccharophile*	Ad1518	Egg product	-	158	0.03	-	-	-	St	/	/	/
9	*Aeromonas*	*hydrophila*	CIP5750	/	-	155	0.03	+ (3)	+ (3)	-	St	/	/	/
10	*Aeromonas*	*hydrophila*	CIP74.30	/	-	169	0.04	+ d	-	**+ d**	St	/	/	/
11	*Aeromonas*	*punctata*	Ad1329	Egg product	-	163	0.04	-	-	-	St	/	/	/
12	*Aeromonas*	*punctata*	Ad1517	Egg product	-	159	0.03	-	-	-	St	/	/	/
13	*Aeromonas*	*salmonicida*	Ad1319	Egg product	-	164	0.04	-	-	-	St	/	/	/
14	*Aeromonas*	*salmonicida*	Ad1716	Egg product	-	218	0.05	+ d	+ d	-	St	/	/	/
15	*Aeromonas*	*sobria*	CIP74.33	/	-	170	0.04	-	-	-	St	/	/	/
16	*Agrobacterium*	*tumefasciens*	Ad1550	Water	-	210	0.04	-	-	-	St	/	/	/
17	*Alcaligenes*	*faecalis*	ATCC8750	/	-	156	0.03	-	-	-	St	/	/	/
18	*Arcobacter*	*butzleri*	CIP103493	/	-	221	0.05	-	-	-	+	-	-	-
19	*Arcobacter*	*butzleri*	Ad1126	Chicken	-	219	0.05	-	-	-	+	-	-	-
20	*Arcobacter*	*butzleri*	Ad1881	Environmental sample	-	166	0.04	-	-	-	St	/	/	/
21	*Arcobacter*	*cryaerophilus*	CIP104014	/	-	155	0.03	+	+	-	St	/	/	/

EXCLUSIVITY															
N°	Strain		Reference	Origin	VIDAS test (non-selective broth)			Columbia blood Agar CAMPYLOBACTER spp. latex kit			CampyFood agar 41.5°C			
											Growth *	CAMPYLOBACTER spp. latex kit		
					Result	RFV	VT	Latex	Latex control	Result		Latex	Latex control	Resul
22	*Arcobacter*	*cryarerophilus*	Ad1124	Chicken	-	155	0.03	-	-	-	St	/	/	/
23	*Arcobacter*	*skirrowii*	DSM7302	/	-	220	0.05	-	-	-	St	/	/	/
24	*Burholderia*	*sp.*	Ad 2003	Environmental sample (poultry)	-	156	0.03	- (3)	- (3)	-	+	- (3)	- (3)	-
25	*Burkholderia*	*spp.*	Ad1587	Mud	-	213	0.05	-	-	-	St	/	/	/
26	*Burkholderia*	*vietnamiensis*	Ad1538	Soil	-	153	0.03	-	-	-	St	/	/	/
27	*Campylobacter*	*fetus*	Ad1069	Chicken	+	4469	1.10	- / -	-	-	St	/	/	/
28	*Campylobacter*	*fetus*	Ad1068	Chicken	+	3393	0.83	- / -	-	-	St	/	/	/
29	*Carnobacterium*	*mobile*	ATCC49516	Ionised chicken	-	169	0.04	-	-	-	St	/	/	/
30	*Chryseobacterium*	*sp*	Ad1322	Egg product	-	208	0.04	-	-	-	St	/	/	/
31	*Chryseobacterium*	*ureilyticum*	Ad1340	Egg product	-	210	0.04	+ d	-	**+ d**	St	/	/	/
32	*Citrobacter*	*freundii*	54	Poultry meat	-	156	0.03	-	-	-	St	/	/	/
33	*Citrobacter*	*freundii*	Ad173	Chicken liver	-	105	0.02	-	-	-	St	/	/	/
34	*Comamonas*	*aquatica*	Ad1543	Water	-	151	0.03	-	-	-	St	/	/	/
35	*Comamonas*	*sp.*	Ad1537	Sol	-	214	0.05	-	-	-	St	/	/	/
36	*Enterobacter*	*amnigenus*	A00C068	Cockerel	-	82	0.02	-	-	-	St	/	/	/
37	*Enterobacter*	*intermedius*	88a	Gizzard	-	86	0.02	- (3)	- (3)	-	St	/	/	/
38	*Enterobacter*	*fergusoni*	2876	Environmental sample	-	97	0.02	-	-	-	St	/	/	/
39	*Enterobacter*	*spp.*	D7	Poultry	-	80	0.01	+ (1)	+ (1)	-	St	/	/	/
40	*Enterococcus*	*durans*	Ad148	Ham	-	144	0.03	-	-	-	St	/	/	/
41	*Enterococcus*	*faecalis*	25	Chicken leg	-	130	0.03	- (3)	- (3)	-	St	/	/	/
42	*Enterococcus*	*faecium*	Ad1883	Turkey skin	-	145	0.03	-	-	-	St	/	/	/
43	*Enterococcus*	*gallinarum*	Ad1885	Poultry	-	120	0.02	-	-	-	St	/	/	/

EXCLUSIVITY															
N°	Strain		Reference	Origin	VIDAS test (non-selective broth)			Columbia blood Agar CAMPYLOBACTER spp. latex kit			CampyFood agar 41.5°C			
											Growth *	CAMPYLOBACTER spp. latex kit		
					Result	RFV	VT	Latex	Latex control	Result		Latex	Latex control	Resul
44	*Enterococcus*	*gallinarum*	Ad1145	Guacamole	-	124	0.03	-	-	-	St	/	/	/
45	*Escherichia*	*coli*	Ad 241	Chicken	-	77	0.01	-	+ (1)	-	St	/	/	/
46	*Escherichia*	*coli*	Ad1915	White chicken leg	-	161	0.03	-	-	-	-	-	-	-
47	*Escherichia*	*coli*	Ad1999	Chicken fillet	-	156	0.03	-	-	-	-	-	-	-
48	*Escherichia*	*coli*	Ad 2000	Chicken fillet	-	156	0.03	+	+ (1)	-	-	+	+	-
49	*Escherichia*	*coli*	Ad 2001	Chicken leg	-	156	0.03	+	+	-	-	+ (2) d	+	-
50	*Escherichia*	*fergusonii*	Ad1381	Water	-	154	0.03	-	-	-	St	/	/	/
51	*Escherichia*	*vulneris*	127	Raw milk	-	152	0.03	-	-	-	St	/	/	/
52	*Flavobacterium*	*hydratis*	Ad1323	Egg product	-	155	0.03	- (3)	- (3)	-	St	/	/	/
53	*Flavobacterium*	*indologenes*	26	Whole egg product	-	154	0.03	-	-	-	St	/	/	/
54	*Gluconobacter*	*cerinus*	Ad374	Food based product	-	147	0.03	-	-	-	St	/	/	/
55	*Gluconobacter*	*oxydans*	Ad997	Sweetened drink	-	89	0.02	-	-	-	St	/	/	/
56	*Hafnia*	*alvei*	168	Duck meat	-	210	0.04	-	-	-	St	/	/	/
57	*Hafnia*	*alvei*	A00C067	Cockerel	-	152	0.03	- (3)	- (3)	-	St	/	/	/
58	*Klebsiella*	*pneumoniae subsp pneumoniae*	47	Raw turkey skin	-	158	0.03	+ (2)	+ (2)	-	St	/	/	/
59	*Lactobacillus*	*brevis*	Ad405	Ham	-	153	0.03	-	-	-	St	/	/	/
60	*Lactobacillus*	*curvatus*	Ad379	Cured meat	-	149	0.03	-	-	-	St	/	/	/
61	*Lactobacillus*	*paraplantarum*	Ad372	Saussage	-	154	0.03	-	-	-	St	/	/	/
62	*Lactobacillus*	*sakei*	Ad404	Ham	-	144	0.03	-	-	-	St	/	/	/
63	*Lactobacillus*	*vermoldensis*	Ad373	Saussage	-	151	0.03	-	-	-	St	/	/	/
64	*Lactobacillus*	*sp.*	Ad1906	Duck meat	-	156	0.03	-	-	-	St	/	/	/
65	*Moraxella*		49.7	Chicken	-	159	0.03	+	+	-	St	/	/	/
66	*Moraxella*		51.11	Chicken	-	153	0.03	-	-	-	St	/	/	/

EXCLUSIVITY															
N°	Strain		Reference	Origin	VIDAS test (non-selective broth)			Columbia blood Agar CAMPYLOBACTER spp. latex kit			CampyFood agar 41.5°C			
											Growth *	CAMPYLOBACTER spp. latex kit		
					Result	RFV	VT	Latex	Latex control	Result		Latex	Latex control	Resul
67	*Myroïdes*	*odoratiminus*	Ad1341	Egg product	-	156	0.03	-	-	-	St	/	/	/
68	*Ochrobactrum*	*pseudintermedius*	Ad1057	Turkey skin	-	221	0.05	-	-	-	+	-	-	-
69	*Ochrobactrum*	*pseudintermedius*	Ad1058	Turkey skin	-	218	0.05	-	-	-	+	-	-	-
70	*Ochrobactrum*	*sp.*	Ad1916	Chicken fillet	-	172	0.04	-	-	-	-	- (3)	-	-
71	*Ochrobactrum*	*sp.*	Ad2006	Pork faeces	-	162	0.03	-	-	-	-	-	-	-
72	*Pandoraea*	*sp.*	Ad1882	/	-	161	0.03	-	-	-	+ d	- (3)	-	-
73	*Petrobacter*	*succinimandens*	Ad423	/	-	152	0.03	-	-	-	St	/	/	/
74	*Photobacterium*	*phosphoreum*	Ad1506	Salmon	-	144	0.03	-	-	-	St	/	/	/
75	*Plesiomonas*	*shigelloïdes*	Ad673	Fish	-	154	0.03	-	-	-	St	/	/	/
76	*Providencia*	*stuartii*	46	Turkey leg	-	129	0.03	- (3)	- (3)	-	St	/	/	/
77	*Pseudomonas*	*aeruginosa*	Ad1528	River water	-	152	0.03	- (3)	- (3)	-	St	/	/	/
78	*Pseudomonas*	*fluorescens*	J2	Ham	-	154	0.03	- (3)	- (3)	-	St	/	/	/
79	*Pseudomonas*	*fragi*	Ad1327	Egg product	-	155	0.03	-	- (3)	-	St	/	/	/
80	*Pseudomonas*	*otitidis*	Ad1880	Turkey skin	-	152	0.03	- (3)	- (3)	-	St	/	/	/
81	*Pseudomonas*	*pseudo alcaligenes*	Ad1592	Environmental sample (water)	-	155	0.03	-	-	-	St	/	/	/
82	*Pseudomonas*	*putida*	J7	Ham	-	156	0.03	-	-	-	-	- (3)	- (3)	-
83	*Pseudomonas*	*putida*	4	Poultry	-	154	0.03	-	-	-	St	/	/	/
84	*Pseudomonas*	*sp.*	Ad 2004	Environmental sample (poultry)	-	154	0.03	-	-	-	+	- (3)	- (3)	-
85	*Pseudomonas*	*stutzeri*	Ad1593	Environmental sample (water)	-	154	0.03	-	-	-	St	/	/	/
86	*Pseudomonas*	*veronii*	Ad1588	Environmental sample	-	155	0.03	-	-	-	-	-	-	-
87	*Psychrobacter*	*psychrophilus*	Ad1343	Egg product	-	151	0.03	-	-	-	St	/	/	/

EXCLUSIVITY															
N°	Strain		Reference	Origin	VIDAS test (non-selective broth)			Columbia blood Agar CAMPYLOBACTER spp. latex kit			CampyFood agar 41.5°C			
											Growth *	CAMPYLOBACTER spp. latex kit		
					Result	RFV	VT	Latex	Latex control	Result		Latex	Latex control	Resul
88	*Ralstonia*	*mannitolilytica*	Ad1059	Turkey skin	-	157	0.03	-	-	-	+ d	-	-	-
89	*Ralstonia*	*mannitolilytica*	DSM17512	/	-	154	0.03	-	-	-	+	-	-	-
90	*Serratia*	*liquefaciens*	87a	Gizzard	-	151	0.03	- (3)	-	-	St	/	/	/
91	*Shewanella*	*putrefasciens*	EN15/34	Trout	-	218	0.05	-	-	-	St	/	/	/
92	*Shigella*	*flexneri*	Ad2002	Chicken leg	-	155	0.03	+ (1)	+ (2)	-	-	+ (2)	+ (2)	-
93	*Shigella*	*sonnei*	CIP82.49T	/	-	151	0.03	-	-	-	St	/	/	/
94	*Shigella*	*sp*	Ad1367	Swimming-pool water	-	152	0.03	-	-	-	St	/	/	/
95	*Sphingobacterium*	*sp*	Ad1324	Egg product	-	152	0.03	-	-	-	St	/	/	/
96	*Staphylococcus*	*aureus*	Ad906	Merguez	-	183	0.04	-	-	-	St	/	/	/
97	*Vibrio*	*alginolyticus*	Ad1888	Oysters	-	142	0.03	-	-	-	St	/	/	/
98	*Vibrio*	*cholereae*	Ad1887	Panga fillet	-	144	0.03	+	+	-	St	/	/	/
99	*Vibrio*	*parahaemolyticus*	CIP75.2	/	-	156	0.03	-	-	-	St	/	/	/
100	*Yersinia*	*enterocolitica*	A00C066	Cockerel	-	146	0.03	-	-	-	St	/	/	/
101	*Shewanella*	*baltica*	Ad1700	Salmon	-	214	0.05	-	-	-	St	/	/	/

* : Characteristic colonies: red-Bordeaux or red-orange with sometimes a metallic reflection
- / + : First result obtained when testing one colony / Second result obtained when testing several colonies
1: Heavy dumping of particles
2: Fine granularity
3: Very fine granularity (difficult to see)
d: Doubtful result
st: Sterile plate

Appendix 9 - Inclusivity and exclusivity: raw data
(Extension study - ADRIA Développement, 2016)

VITEK MS Result:

+: *Campylobacter coli*, *jejuni* or *lari* (See an example of the results provided by the software page 95)

-: different from *Campylobacter* genus

No result: no identification provided by the VITEK MS

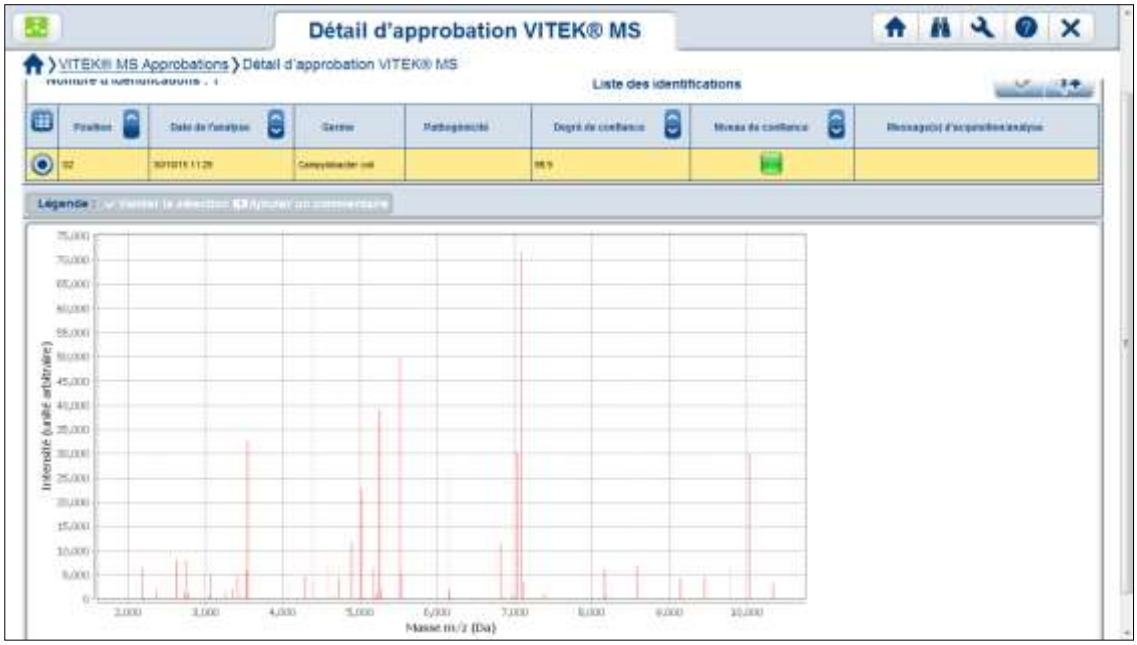
INCLUSIVITY							
n°	Strain		Reference	Origin	CampyFood Broth (CFB): 48 h ± 4 h at 41.5°C CampyFood Agar (CFA): 40 - 48h at 41.5°C		
					Typical colony	Confirmation result VITEK MS test V3.1	Columbia Blood Agar (CBA) Confirmation result VITEK MS test V3.1
1	*Campylobacter*	*coli*	Ad1004	Turkey skin	+	+	+
2	*Campylobacter*	*coli*	Ad1005	Turkey skin	+	+	+
3	*Campylobacter*	*coli*	Ad1007	Chicken skin	+	+	+
4	*Campylobacter*	*coli*	Ad1008	Turkey skin	+	+	+
5	*Campylobacter*	*coli*	Ad1009	Chicken skin	+	+	+
6	*Campylobacter*	*coli*	Ad1010	Chicken skin	+	+	+
7	*Campylobacter*	*coli*	Ad1011	Turkey skin	+	+	+
8	*Campylobacter*	*coli*	Ad1012	Chicken skin	+	+	+
9	*Campylobacter*	*coli*	Ad1018	Chicken leg	+	+	+
10	*Campylobacter*	*coli*	Ad1024	Chicken skin	+	+	+
11	*Campylobacter*	*coli*	Ad1025	Turkey neck skin	+	+	+
12	*Campylobacter*	*coli*	Ad1072	Turkey neck skin	+	+	+
13	*Campylobacter*	*coli*	Ad1073	Turkey neck skin	+	+	+
14	*Campylobacter*	*coli*	Ad1074	Turkey neck skin	+	+	+
15	*Campylobacter*	*coli*	Ad1075	Turkey neck skin	+	+	+
16	*Campylobacter*	*coli*	Ad1077	Turkey neck skin	+	+	+
17	*Campylobacter*	*coli*	Ad1087	Chicken neck skin	+	+	+
18	*Campylobacter*	*coli*	Ad1121	Faecum	+	+	+
19	*Campylobacter*	*coli*	Ad1122	Faecum	+	+	+
20	*Campylobacter*	*coli*	Ad1123	Beef tream	+	+	+
21	*Campylobacter*	*coli*	Ad1125	Chicken	+	+	+
22	*Campylobacter*	*coli*	Ad1477	Carcass	+	+	+
23	*Campylobacter*	*coli*	Ad1478	Carcass	+	+	+
24	*Campylobacter*	*coli*	Ad1479	Carcass	+	+	+
25	*Campylobacter*	*coli*	Ad1480	Carcass	+	+	+
26	*Campylobacter*	*coli*	Ad1481	Carcass	+	+	+
27	*Campylobacter*	*coli*	Ad1485	Faecum	+	+	+
28	*Campylobacter*	*coli*	Ad1889	Pork environmental sample	+	+	+
29	*Campylobacter*	*coli*	CIP70.77	Faecum	+	+	+
30	*Campylobacter*	*coli*	CIP70.80	Faecum	+	+	+
31	*Campylobacter*	*coli*	Ad1893	Waste	+	+	+
32	*Campylobacter*	*coli*	Ad1894	Pork faecum	+	+	+

INCLUSIVITY							
n°	Strain		Reference	Origin	CampyFood Broth (CFB): 48 h ± 4 h at 41.5°C CampyFood Agar (CFA): 40 - 48h at 41.5°C		
					Typical colony	Confirmation result VITEK MS test V3.1	Columbia Blood Agar (CBA) Confirmation result VITEK MS test V3.1
33	*Campylobacter*	*coli*	Ad1895	Pork faecum	+	+	+
34	*Campylobacter*	*coli*	Ad1897	Pork faecum	+	+	+
35	*Campylobacter*	*coli*	Ad1899	Pork faecum	+	+	+
36	*Campylobacter*	*coli*	Ad1900	Pork faecum	+	+	+
37	*Campylobacter*	*coli*	Ad1901	Chicken meat	+	+	+
38	*Campylobacter*	*coli*	Ad1902	Chicken meat	+	+	+
39	*Campylobacter*	*coli*	Ad1905	Leg duck	+	+	+
40	*Campylobacter*	*coli*	Ad1907	Leg duck	+	+	+
41	*Campylobacter*	*coli*	Ad1908	Duck meat	+	+	+
42	*Campylobacter*	*coli*	Ad1909	Chicken meat	+	+	+
43	*Campylobacter*	*coli*	Ad1924	Chicken	+	+	+
44	*Campylobacter*	*coli*	Ad1925	Chicken	+	+	+
45	*Campylobacter*	*coli*	Ad1926	Chicken	+	+	+
46	*Campylobacter*	*coli*	Ad1927	Chicken	+	+	+
47	*Campylobacter*	*coli*	Ad1928	Chicken	+	+	+
48	*Campylobacter*	*coli*	Ad1929	Chicken	+	+	+
49	*Campylobacter*	*coli*	Ad1930	Chicken	+	+	+
50	*Campylobacter*	*coli*	Ad1938	Chicken	+	+	+
51	*Campylobacter*	*coli*	Ad1939	Chicken	+	No result	+
52	*Campylobacter*	*coli*	Ad1940	Chicken	+	+	+
53	*Campylobacter*	*coli*	Ad1941	Chicken	+	+	+
54	*Campylobacter*	*coli*	Ad1942	Chicken	+	+	+
55	*Campylobacter*	*coli*	Ad1943	Chicken	+	+	+
56	*Campylobacter*	*coli*	Ad1944	Chicken	+	+	+
57	*Campylobacter*	*coli*	Ad1952	Turkey	+	+	+
58	*Campylobacter*	*coli*	Ad1953	Turkey	+	+	+
59	*Campylobacter*	*coli*	Ad1954	Turkey	+	+	+
60	*Campylobacter*	*coli*	Ad1955	Turkey	+	+	+
61	*Campylobacter*	*coli*	Ad1956	Turkey	+	+	+
62	*Campylobacter*	*coli*	Ad1957	Turkey	+	+	+
63	*Campylobacter*	*coli*	Ad1958	Turkey	+	+	+
64	*Campylobacter*	*coli*	Ad1959	Pork	+	+	+
65	*Campylobacter*	*coli*	Ad1960	Pork	+	+	+
66	*Campylobacter*	*coli*	Ad1961	Pork	+	+	+
67	*Campylobacter*	*coli*	Ad1962	Pork	+	+	+
68	*Campylobacter*	*coli*	Ad1963	Pork	+	+	+
69	*Campylobacter*	*coli*	Ad1964	Pork	+	+	+
70	*Campylobacter*	*coli*	Ad1965	Pork	+	+	+
71	*Campylobacter*	*coli*	Ad1966	Pork	+	+	+
72	*Campylobacter*	*coli*	Ad1967	Pork	+	+	+
73	*Campylobacter*	*coli*	Ad1968	Pork	+	+	+
74	*Campylobacter*	*coli*	Ad1969	Pork	+	+	+

INCLUSIVITY							
n°	Strain		Reference	Origin	CampyFood Broth (CFB): 48 h ± 4 h at 41.5°C CampyFood Agar (CFA): 40 - 48h at 41.5°C		
					Typical colony	Confirmation result VITEK MS test V3.1	Columbia Blood Agar (CBA) Confirmation result VITEK MS test V3.1
75	*Campylobacter*	*coli*	Ad1970	Pork	+	+	+
76	*Campylobacter*	*coli*	Ad1971	Pork	+	+	+
77	*Campylobacter*	*coli*	Ad1972	Pork	+	+	+
78	*Campylobacter*	*coli*	Ad1980	River water	+	+	+
79	*Campylobacter*	*coli*	Ad1981	River water	+	+	+
80	*Campylobacter*	*coli*	Ad1982	River water	+	+	+
81	*Campylobacter*	*coli*	Ad1983	River water	+	+	+
82	*Campylobacter*	*coli*	Ad1984	River water	+	+	+
83	*Campylobacter*	*coli*	Ad1985	River water	+	+	+
84	*Campylobacter*	*jejuni*	Ad1000	Turkey neck skin	+	+	+
85	*Campylobacter*	*jejuni*	Ad1002	Turkey neck skin	+	+	+
86	*Campylobacter*	*jejuni*	Ad1003	Turkey neck skin	+	+	+
87	*Campylobacter*	*jejuni*	Ad1013	Chicken skin	+	+	+
88	*Campylobacter*	*jejuni*	Ad1014	Chicken neck skin	+	+	+
89	*Campylobacter*	*jejuni*	Ad1015	Chicken skin	+	+	+
90	*Campylobacter*	*jejuni*	Ad1016	Chicken skin	+	+	+
91	*Campylobacter*	*jejuni*	Ad1021	Chicken neck skin	+	+	+
92	*Campylobacter*	*jejuni*	Ad1023	Turkey neck skin	+	+	+
93	*Campylobacter*	*jejuni*	Ad1076	Turkey neck skin	+	+	+
94	*Campylobacter*	*jejuni*	Ad1078	Turkey neck skin	+	+	+
95	*Campylobacter*	*jejuni*	Ad1079	Turkey neck skin	+	+	+
96	*Campylobacter*	*jejuni*	Ad1080	Turkey neck skin	+	+	+
97	*Campylobacter*	*jejuni*	Ad1081	Turkey neck skin	+	+	+
98	*Campylobacter*	*jejuni*	Ad1082	Turkey neck skin	+	+	+
99	*Campylobacter*	*jejuni*	Ad1083	Turkey neck skin	+	+	+
100	*Campylobacter*	*jejuni*	Ad1084	Chicken neck skin	+	+	+
101	*Campylobacter*	*jejuni*	Ad1085	Chicken neck skin	+	+	+
102	*Campylobacter*	*jejuni*	Ad1086	Chicken neck skin	+	+	+
103	*Campylobacter*	*jejuni*	Ad1088	Chicken neck skin	+	+	+
104	*Campylobacter*	*jejuni*	Ad1089	Chicken neck skin	+	+	+
105	*Campylobacter*	*jejuni*	CIP70.54	Faecum	+	+	+
106	*Campylobacter*	*jejuni*	Ad1892	Carcass	+	+	+
107	*Campylobacter*	*jejuni*	Ad1910	Chicken meat	+	+	+
108	*Campylobacter*	*jejuni*	Ad1917	Chicken	+	+	+
109	*Campylobacter*	*jejuni*	Ad1918	Chicken	+	+	+
110	*Campylobacter*	*jejuni*	Ad1919	Chicken	+	+	+
111	*Campylobacter*	*jejuni*	Ad1920	Chicken	+	+	+
112	*Campylobacter*	*jejuni*	Ad1921	Chicken	+	+	+
113	*Campylobacter*	*jejuni*	Ad1922	Chicken	+	+	+
114	*Campylobacter*	*jejuni*	Ad1923	Chicken	+	+	+
115	*Campylobacter*	*jejuni*	Ad1932	Chicken	+	+	+
116	*Campylobacter*	*jejuni*	Ad1933	Chicken	+	+	+

INCLUSIVITY							
n°	Strain		Reference	Origin	CampyFood Broth (CFB): 48 h ± 4 h at 41.5°C CampyFood Agar (CFA): 40 - 48h at 41.5°C		
					Typical colony	Confirmation result VITEK MS test V3.1	Columbia Blood Agar (CBA) Confirmation result VITEK MS test V3.1
117	*Campylobacter*	*jejuni*	Ad1934	Chicken	+	+	+
118	*Campylobacter*	*jejuni*	Ad1935	Chicken	+	+	+
119	*Campylobacter*	*jejuni*	Ad1936	Chicken	+	+	+
120	*Campylobacter*	*jejuni*	Ad1946	Turkey	+	+	+
121	*Campylobacter*	*jejuni*	Ad1947	Turkey	+	+	+
122	*Campylobacter*	*jejuni*	Ad1948	Turkey	+	+	+
123	*Campylobacter*	*jejuni*	Ad1949	Turkey	+	+	+
124	*Campylobacter*	*jejuni*	Ad1950	Turkey	+	+	+
125	*Campylobacter*	*jejuni*	Ad1974	River water	+	+	+
126	*Campylobacter*	*jejuni*	Ad1975	River water	+	+	+
127	*Campylobacter*	*jejuni*	Ad1976	River water	+	+	+
128	*Campylobacter*	*jejuni*	Ad1977	River water	+	+	+
129	*Campylobacter*	*jejuni*	Ad1978	River water	+	+	+
130	*Campylobacter*	*jejuni*	Ad1979	River water	+	+	+
131	*Campylobacter*	*jejuni*	Ad1988	Wind bird	+	+	+
132	*Campylobacter*	*jejuni*	Ad1989	Wind bird	+	+	+
133	*Campylobacter*	*jejuni*	Ad1990	Wind bird	+	+	+
134	*Campylobacter*	*jejuni*	Ad1991	Wind bird	+	+	+
135	*Campylobacter*	*jejuni*	Ad1992	Wind bird	+	+	+
136	*Campylobacter*	*jejuni subsp jejuni*	ATCC33291	/	+	+	+
137	*Campylobacter*	*jejuni subsp jejuni*	CIP70.2	/	+	+	+
138	*Campylobacter*	*lari*	Ad1067	Turkey neck skin	+	+	+
139	*Campylobacter*	*lari*	Ad1130	/	+	+	+
140	*Campylobacter*	*lari*	ATCC35222	/	+	+	+
141	*Campylobacter*	*lari*	CIP102722 T	/	+	+	+
142	*Campylobacter*	*upsaliensis*	Ad1139	Faecum	+	+	+
143	*Campylobacter*	*upsaliensis*	ATCC43954	Environmental sample	+	+	+
144	*Campylobacter*	*upsaliensis*	ATCC49815	/	+	+	+
145	*Campylobacter*	*upsaliensis*	ATCC49816	Human faecum	+	+	+
146	*Campylobacter*	*upsaliensis*	CIP103681	/	+	+	+
147	*Campylobacter*	*subantarcticus*	Ad1891	/	+	+	+
148	*Campylobacter*	*lari subsp. concheus*	Ad1911	/	+	+	+
149	*Campylobacter*	*hyointestinalis*	Ad1898	Pork faecum	+	+	+
150	*Campylobacter*	*hyointestinalis*	Ad1896	Pork faecum	+	+	+

Figure 1 - Example of the results provided by the software



VITEK MS result:

st: no colony on the plate

-: VITEK MS result different from *Campylobacter coli*, *jejuni* or *lari* (See an example of the results provided by the software page 99)

No result: no identification provided by the VITEK MS

CFA: CampyFood Agar

CBA: Columbia Blood Agar

EXCLUSIVITY							
n°	Strain		Reference	Origin	Culture in Brucella broth: 48h		
					CFA (40-48h at 41.5°C)		CBA (40-48h at optimal temperature)
					Growth (+/-)	VITEK MS test V3.1 Confirmation result	VITEK MS test V3.1 Confirmation result
1	*Acinetobacter*	*baumanii*	Ad1090	Haemoglobin	+	-	-
2	*Acinetobacter*	*calco var anitrat*	1	Poultry	-	/	-
3	*Acinetobacter*	*calcoaceticus*	Ad1092	Poultry meat	+	-	-
4	*Acinetobacter*	*johnsonii*	Ad1317	Whole egg	-	/	-
5	*Acinetobacter*	*sp.*	Ad 1551	Water	-	/	No result
6	*Acinetobacter*	*spp.*	Adria5	/	-	/	-
7	*Aeromonas*	*allosaccharophile*	Ad1318	Whole egg	-	/	-
8	*Aeromonas*	*allosaccharophile*	Ad1518	Whole egg	-	/	-
9	*Aeromonas*	*hydrophila*	CIP5750	/	-	/	-
10	*Aeromonas*	*hydrophila*	CIP74.30	/	-	/	-
11	*Aeromonas*	*punctata*	Ad1329	Whole egg	-	/	-
12	*Aeromonas*	*punctata*	Ad1517	Whole egg	-	/	-
13	*Aeromonas*	*salmonicida*	Ad1319	Whole egg	-	/	-
14	*Aeromonas*	*salmonicida*	Ad1716	Whole egg	-	/	-
15	*Aeromonas*	*sobria*	CIP74.33	/	-	/	-
16	*Agrobacterium*	*tumefasciens*	Ad1550	Water	-	/	-
17	*Alcaligenes*	*faecalis*	ATCC8750	/	-	/	-
18	*Arcobacter*	*butzleri*	CIP103493	/	-	/	-
19	*Arcobacter*	*butzleri*	Ad1126	Chicken	-	/	-
20	*Arcobacter*	*butzleri*	Ad1881	Environmental sample	+	-	-
21	*Arcobacter*	*cryaerophilus*	CIP104014	/	-	/	-
22	*Arcobacter*	*cryarerophilus*	Ad1124	Chicken	-	/	-
23	*Arcobacter*	*skirrowii*	DSM7302	/	-	/	-
24	*Burkholderia*	*sp.*	Ad 2003	Environmental sample	+	-	No result
25	*Burkholderia*	*spp.*	Ad1587	Mud	-	/	No result
26	*Burkholderia*	*vietnamiensis*	Ad1538	Ground	+	-	-
27	*Campylobacter*	*fetus*	Ad1069	Chicken	+	-	-
28	*Campylobacter*	*fetus*	Ad1068	Chicken	+	-	-
29	*Carnobacterium*	*mobile*	ATCC49516	Chicken	-	/	No result
30	*Chryseobacterium*	*sp*	Ad1322	Whole egg	-	/	-
31	*Chryseobacterium*	*ureilyticum*	Ad1340	Whole egg	-	/	-
32	*Citrobacter*	*freundii*	54	Poultry meat	-	/	-

EXCLUSIVITY							
n°	Strain		Reference	Origin	Culture in Brucella broth: 48h		
					CFA (40-48h at 41.5°C)		CBA (40-48h at optimal temperature)
					Growth (+/-)	VITEK MS test V3.1 Confirmation result	VITEK MS test V3.1 Confirmation result
33	*Citrobacter*	*freundii*	Ad173	Chicken liver	-	/	-
34	*Comamonas*	*aquatica*	Ad1543	Water	+	-	-
35	*Comamonas*	*sp.*	Ad1537	Ground	-	/	-
36	*Enterobacter*	*amnigenus*	A00C068	Cockerel	-	/	No result
37	*Enterobacter*	*intermedius*	88a	Gizzard	-	/	-
38	*Enterobacter*	*fergusoni*	2876	Environmental sample	-	/	-
39	*Enterobacter*	*spp.*	D7	Poultry	-	/	-
40	*Enterococcus*	*durans*	Ad148	Ham	-	/	-
41	*Enterococcus*	*faecalis*	25	Chicken meat	-	/	-
42	*Enterococcus*	*faecium*	Ad1883	Turkey skin	-	/	-
43	*Enterococcus*	*gallinarum*	Ad1885	Poultry	-	/	-
44	*Enterococcus*	*gallinarum*	Ad1145	Guacamole	-	/	-
45	*Escherichia*	*coli*	Ad 241	Chicken	-	/	-
46	*Escherichia*	*coli*	Ad1915	Chicken meat	+	-	-
47	*Escherichia*	*coli*	Ad1999	Chicken meat	+	-	-
48	*Escherichia*	*coli*	Ad 2000	Chicken meat	+	-	-
49	*Escherichia*	*coli*	Ad 2001	Chicken meat	+	-	-
50	*Escherichia*	*fergusonii*	Ad1381	Water	-	/	-
51	*Escherichia*	*vulneris*	127	Raw milk	-	/	-
52	*Flavobacterium*	*hydratis*	Ad1323	Whole egg	-	/	-
53	*Flavobacterium*	*indologenes*	26	Whole egg	-	/	No result
54	*Gluconobacter*	*cerinus*	Ad374	Food sample	-	/	No result
55	*Gluconobacter*	*oxydans*	Ad997	Beverage	-	/	No result
56	*Hafnia*	*alvei*	168	Duck meat	-	/	-
57	*Hafnia*	*alvei*	A00C067	Cockerel	-	/	-
58	*Klebsiella*	*pneumoniae subsp pneumoniae*	47	Turkey skin	-	/	-
59	*Lactobacillus*	*brevis*	Ad405	Meat	-	/	-
60	*Lactobacillus*	*curvatus*	Ad379	Food sample	-	/	-
61	*Lactobacillus*	*paraplantarum*	Ad372	Delicatessen	-	/	-
62	*Lactobacillus*	*sakei*	85L905	Meat	-	/	-
63	*Lactobacillus*	*vermoldensis*	Ad373	Delicatessen	-	/	No result
64	*Lactobacillus*	*sp.*	Ad1906	Duck meat	-	/	-
65	*Moraxella*		49.7	Chicken	-	/	-
66	*Moraxella*		51.11	Chicken	-	/	No result
67	*Myroïdes*	*odoratiminus*	Ad1341	Whole egg	-	/	No result
68	*Ochrobactrum*	*pseudintermedius*	Ad1057	Turkey skin	+	-	-
69	*Ochrobactrum*	*pseudintermedius*	Ad1058	Turkey skin	+	-	-
70	*Ochrobactrum*	*sp.*	Ad1916	Chicken meat	+	-	-

EXCLUSIVITY							
n°	Strain		Reference	Origin	Culture in Brucella broth: 48h		
					CFA (40-48h at 41.5°C)		CBA (40-48h at optimal temperature)
					Growth (+/-)	VITEK MS test V3.1 Confirmation result	VITEK MS test V3.1 Confirmation result
71	*Ochrobactrum*	*sp.*	Ad2006	Pork faecum	+	-	-
72	*Pandoraea*	*sp.*	Ad1882	/	+	-	-
73	*Petrobacter*	*succinimandens*	Ad423	/	-	/	No result
74	*Photobacterium*	*phosphoreum*	Ad1506	Salmon	-	/	-
75	*Plesiomonas*	*shigelloïdes*	Ad673	Fish	-	/	-
76	*Providencia*	*stuartii*	46	Poultry meat	-	/	-
77	*Pseudomonas*	*aeruginosa*	Ad1528	River water	-	/	-
78	*Pseudomonas*	*fluorescens*	J2	Ham	-	/	-
79	*Pseudomonas*	*fragi*	Ad1327	Whole egg	-	/	-
80	*Pseudomonas*	*otitidis*	Ad1880	Skin meat	-	/	No result
81	*Pseudomonas*	*pseudo alcaligenes*	Ad1592	Water	-	/	-
82	*Pseudomonas*	*putida*	J7	Ham	-	/	-
83	*Pseudomonas*	*putida*	4	Poultry	+	-	-
84	*Pseudomonas*	*sp.*	Ad 2004	Process water	+	-	-
85	*Pseudomonas*	*stutzeri*	Ad1593	Water	-	/	-
86	*Pseudomonas*	*veronii*	Ad1588	Environmental sample	-	/	-
87	*Psychrobacter*	*psychrophilus*	Ad1343	Whole egg	-	/	-
88	*Ralstonia*	*mannitolilytica*	Ad1059	Turkey skin	+	-	-
89	*Ralstonia*	*mannitolilytica*	DSM17512	/	+	-	-
90	*Serratia*	*liquefaciens*	87a	Gizzard	-	/	-
91	*Shewanella*	*putrefasciens*	EN15/34	Trout	-	/	-
92	*Shigella*	*flexneri*	Ad2002	Chicken leg	+	-	-
93	*Shigella*	*sonnei*	CIP82.49T	/	-	/	-
94	*Shigella*	*sp*	Ad1367	Swimming pool water	-	/	-
95	*Sphingobacterium*	*sp*	Ad1324	Whole egg	-	/	-
96	*Staphylococcus*	*aureus*	Ad906	Sausage	-	/	-
97	*Vibrio*	*alginolyticus*	Ad1888	Olster	-	/	-
98	*Vibrio*	*cholereae*	Ad1887	Fish filet	-	/	-
99	*Vibrio*	*parahaemolyticus*	CIP75.2	/	-	/	-
100	*Yersinia*	*enterocolitica*	A00C066	Cockerel	-	/	-

Figure 2 - Example of the results provided by the software