

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

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








**GeneDisc® method for the simultaneous detection
of *Salmonella* spp. and *Escherichia coli* O157:H7**
(Certificate number: GEN 25/06 - 11/08)
in raw beef meats, dairy products and vegetables
- Detection of *Escherichia coli* O157:H7 -

Qualitative method

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This project consists of 116 pages, including 7 appendices.
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1	INTRODUCTION	4
2	METHOD PROTOCOLS	5
2.1	Alternative method	5
2.1.1	<i>Principle</i>	5
2.1.2	<i>Protocols</i>	7
2.1.3	<i>Restriction</i>	7
2.2	Reference methods	7
2.3	Study design	8
3	INITIAL VALIDATION STUDY AND EXTENSION/RENEWAL STUDIES: RESULTS	8
3.1	Method comparison study	8
3.1.1	<i>Sensitivity studies</i>	8
3.1.2	<i>Relative detection level</i>	31
3.1.3	<i>Inclusivity / exclusivity</i>	35
3.2	Practicability	36
3.3	Inter-laboratory study	37
3.3.1	<i>Study organisation</i>	37
3.3.2	<i>Experimental parameters control</i>	38
3.3.3	<i>Result analysis</i>	40
3.3.4	<i>Calculation and interpretation</i>	42
3.4	General conclusion	45
	<i>Appendix 1 – Flow diagrams of the alternative method: GeneDisc® method for the simultaneous detection of Salmonella spp. and Escherichia coli O157:H7 - Detection of Escherichia coli O157:H7 -</i>	47
	<i>Appendix 2 – Flow diagram of the reference methods</i>	51
	<i>Appendix 3 – Artificial contamination of the samples (Initial validation and extension studies- 2008, 2010, 2014 and 2016)</i>	53
	<i>Appendix 4 – Raw data (Initial validation and extension studies - 2008, 2010, 2014 and 2016)</i>	62
	<i>Appendix 5 – Relative level of detection study: raw data (Initial validation and extension studies- 2008, 2010 and 2014)</i>	90
	<i>Appendix 6 – Inclusivity and exclusivity: raw data (initial validation – 2008)</i>	98
	<i>Appendix 7 - Results obtained by the expert laboratory and the collaborative laboratories (Initial validation study, 2008)</i>	103

Quality Assurance documents related to this study can be consulted upon request from **PALL GENEDISC TECHNOLOGIES**.

The technical protocol and the result interpretation were be carried out according to the EN ISO 16140-2:2016 and the AFNOR technical rules (Revision 6).

Validation protocols	<input checked="" type="checkbox"/> ISO 16140-1 (2016): Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i> <input checked="" type="checkbox"/> ISO 16140-2(2016): Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> <input checked="" type="checkbox"/> AFNOR technical rules (Revision 6)
Reference methods	<input checked="" type="checkbox"/> ISO 16654 (2001): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of <i>Escherichia coli</i> O157 <input checked="" type="checkbox"/> ISO 16654 (2011): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of <i>Escherichia coli</i> O157 <input checked="" type="checkbox"/> ISO 16654/A1 (March 2017): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of <i>Escherichia coli</i> O157 - Amendment 1: annex B: result of inter-laboratory studies
Alternative method	GeneDisc® <i>Escherichia coli</i> O157:H7
Scope	<input checked="" type="checkbox"/> Raw beef meats <input checked="" type="checkbox"/> Dairy products <input checked="" type="checkbox"/> Vegetables
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

1 INTRODUCTION

The GeneDisc method for the simultaneous detection of *Salmonella spp.* and *Escherichia coli* O157:H7 was validated for raw beef meats and dairy products on the 28th November 2008 (certificate n° GEN 25/06 - 11/08).

<i>November 2008</i>	Initial validation study
<i>January 2009</i>	Extension study for two versions of GeneDisc Plates with 12 sectors
<i>February 2010</i>	Extension study to extend the validation to vegetables
<i>March 2011</i>	Extension study to extend the validation to the GeneDisc Cyclor V3
<i>October 2012</i>	Extension study for using the GeneDisc Ultra-lyser
<i>March 2014</i>	Extension study for: <ul style="list-style-type: none"> ▪ A new GeneDisc design (TOP7) ▪ 375 g test portion for « Raw beef meats » ▪ Modification of the enrichment volume used for the DNA extraction step ▪ Extension to a new format of extraction pack: Extraction Pack Food 2
<i>October 2015</i>	Extension study to extend to a new provider of raw material
<i>November 2016</i>	Renewal study
<i>July 2020</i>	Renewal study

The following GeneDisc® Plates are in the scope of validation (See Table 1).

Table 1

Designation	Part number	IFU index
1- GeneDisc Plate STEC	GSTEHEC106006 GSTEHEC112006	FBIFUGDSTECENc
2-GeneDisc Plate STEC & <i>Salmonella</i> spp.	GSTECSL106006 GSTECSL112006	FBIFUGDSTECSSPPENc
3-GeneDisc Plate pathogenic <i>E. coli</i> O157	GECO157106006 GECO157112006	FBIFUGDECO157ENc
4-GeneDisc Plate pathogenic <i>E. coli</i> O157 & <i>Salmonella</i> spp.	GECOSLM206006 GECOSLM212006	FBIFUGDECO157SSPPENc
GeneDisc Plate STEC Top 7	GTOP7EC106006	FBIFUGDSTEC7ENc
GeneDisc Plate EHEC5 ID	GEHECID106006	FBIFUGDEHECENc

For the *E. coli* O157:H7 detection, the GeneDisc formats 1 - 2 - 3 and 4 and the GeneDisc Plate STEC Top7 need to be associated with the GeneDisc Plate EHEC5 ID.

2 METHOD PROTOCOLS

2.1 Alternative method

The flow diagram is provided in **Appendix 1**.

2.1.1 *Principle*

The method is based on an enrichment step, a lysis and Real-Time PCR using GeneDiscs.

The principles of the different GeneDisc formats concerned by the validation study are described in Table 2.

Table 2 – Principle and configuration of Genedisc® Plates

Name of the method	Principle	Configuration GeneDisc® 6 sectors			Configuration GeneDisc® 12 sectors		
		Well	FAM	ROX	Well	FAM	ROX
GeneDisc® Plate STEC and GeneDisc® Plate Pathogenic <i>E. coli</i> O157	The GeneDisc® Plate STEC and Pathogenic <i>E. coli</i> O157 methods enable the detection of DNA from shiga-toxin <i>Escherichia coli</i> (STEC) in food samples using the real-time polymerase chain reaction.	1	-	Inhibition control	1	-	Inhibition control
		2	-	-	2	<i>stx2</i>	<i>stx1</i>
		3	<i>stx2</i>	<i>stx1</i>	3	O157	<i>eae</i>
		4	<i>stx2</i>	<i>stx1</i>			
		5	O157	<i>eae</i>			
		6	O157	<i>eae</i>			
GeneDisc® Plate EHEC 5 ID	The GeneDisc® Plate EHEC 5 ID method enables the detection of DNA from shiga-toxin <i>Escherichia coli</i> (STEC) belonging to serogroups O26, O103, O111, O145 and the flagellar H7 in raw beef meats, dairy products and vegetables using the real-time polymerase chain reaction.	1		Inhibition control			
		2	O145				
		3	H7	O111			
		4	H7	O111			
		5	O26	O103			
		6	O26	O103			
GeneDisc® Plate STEC & <i>Salmonella</i> spp and GeneDisc® Plate Pathogenic <i>E. coli</i> O157 & <i>Salmonella</i> spp.	The GeneDisc® Plate STEC & <i>Salmonella</i> spp and Pathogenic <i>E. coli</i> O157 & <i>Salmonella</i> spp. method enables the detection of DNA from shiga-toxin <i>Escherichia coli</i> (STEC) belonging to serogroup O157 in food samples using the real-time polymerase chain reaction.	1		Inhibition control	1	-	Inhibition control
		2	-	-	2	<i>Salmonella</i> spp.	<i>stx1-2</i>
		3	<i>Salmonella</i> spp.	<i>stx1-2</i>	3	O157	<i>eae</i>
		4	<i>Salmonella</i> spp.	<i>stx1-2</i>			
		5	O157	<i>eae</i>			
		6	O157	<i>eae</i>			
GeneDisc® Plate STEC TOP 7	The GeneDisc® Plate STEC TOP 7 method enables the detection of DNA from shiga-toxin <i>Escherichia coli</i> (STEC) belonging to serogroups, O26, O45, O103, O111, O121, O145 and O157 in food matrices using the real-time polymerase chain reaction.	1	O145	Inhibition control			
		2	<i>eae</i> epsilon	<i>stx1-2</i>			
		3	<i>eae</i> beta	<i>eae</i> gamma			
		4	<i>eae</i> theta	O111			
		5	O157	O26			
		6	O103	O45-O121			

2.1.2 Protocols

The protocols available for the different GeneDisc are described below (See Table 3).

Table 3 – Protocols

Protocol steps	Raw beef meat		Dairy products	Raw beef meat and vegetables
Test portion	25 g	375 g	25 g	25 g
Enrichment broth	Pre- warmed BPW (41.5°C ± 1°C)		BPW + Acriflavine 10 mg/l	BPW
Volume of enrichment broth	225 ml d 1/10	1500 ml d ¼	225 ml d 1/10	225 ml d 1/10
Enrichment condition	10 h ± 2 h at 41.5°C ± 1°C	10 h - 20 h at 41.5°C ± 1°C	18 h ± 2 h at 37°C ± 1°C	18 h ± 2 h at 37°C ± 1°C
Sample volume for DNA extraction	1 ml 50 µl	50 µl	1 ml 50 µl	50 µl
Extraction Pack Food	1 1 or 2	1 or 2	1 1 or 2	1 or 2
PCR analysis	18µl (GeneDiscs 12 sectors) or 36µl (GeneDiscs 6 sectors)			
Confirmation	<ul style="list-style-type: none"> - By direct streaking onto CT-SMAC or other appropriate selective agar, purification, latex test - By performing an immunocapture before streaking onto CT-SMAC or other appropriate selective agar, purification, latex test 			

It is possible to store the enrichment broths for 24 h at 5°C ± 3°C.

2.1.3 Restriction

There is no restriction for use.

2.2 Reference methods ♦

The reference method used for the previous study corresponds to the ISO 16654 method (2001): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Escherichia coli* O157.

The reference methods used for the renewal study correspond to the ISO 16654 method (2011): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Escherichia coli* O157 and the ISO 16654/A1 (March 2017): Microbiology of food and animal feeding stuffs -

Horizontal method for the detection of *Escherichia coli* O157 - Amendment 1: annex B: result of inter-laboratory studies.

The flow diagrams are provided in **Appendix 2**.

2.3 Study design

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

3 INITIAL VALIDATION STUDY AND 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 studies

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

213 samples were analysed in 2008, 65 in 2010, 195 in 2014 and 24 in 2016. The number of samples tested per tested category for the studies performed in 2008, 2010, 2014 and 2016 are given in Table 4.

In 2014 and 2016, 2 GeneDisc were tested: STEC + EHEC and STEC TOP7.

Table 4 – Repartition per tested category and type

STEC and Pathogenic <i>E. coli</i> O157								
Category / Sub-category				Type		Positive samples	Negative samples	Total
1	Raw beef meats	1.1 25 g	Short protocol 8 h at 41.5°C	a	Raw	40	26	66
				b	Frozen	17	17	34
				c	Seasoned	18	19	37
				Total		75	62	137
		1.2 25 g	16 h at 37°C	a	Raw	14	30	44
				b	Frozen	18	2	20
				c	Seasoned	7	14	21
		Total		39	46	85		
		1.3 375g	10 h and 20 h at 41.5°C	a	Raw	8	12	20
	b			Frozen	11	12	23	
	c			Seasoned	12	11	23	
	Total			31	35	66		
2	Dairy products	16 h	a	Raw milks	9	20	29	
			b	Raw milk cheeses	28	34	62	
			c	Creams and fermented milks	29	21	50	
			Total		66	75	141	
3	Vegetables	16 h	a	Raw and deli salad	10	10	20	
			b	Frozen	13	15	28	
			c	Vegetables preparation	10	10	20	
			Total		33	35	68	
All products						244	253	497

STEC TOP 7								
Category / Sub-category				Type		Positive samples	Negative samples	Total
1	Raw beef meats	1.1 25g	Short protocol 8 h	a	Raw	13	10	23
				b	Frozen	7	8	15
				c	Seasoned	11	13	24
				Total		31	31	62
		1.3 375g	10 h	a	Raw	8	12	20
				b	Frozen	11	12	23
				c	Seasoned	12	11	23
		Total		31	35	66		
		20 h	a	Raw	8	12	20	
	b		Frozen	11	12	23		
	c		Seasoned	13	10	23		
	Total		32	34	66			
2	Dairy products	16 h	a	Raw milks	4	8	12	
			b	Raw milk cheeses	19	17	36	
			c	Creams and fermented milks	13	10	23	
			Total		36	35	71	
All products (Raw beef meat -Shorter incubation time)						98	101	199
All products (Raw beef meat -Longer incubation time)						99	100	199

The equivalence between the GeneDisc® Plate STEC & *Salmonella* spp. / GeneDisc® Plate STEC and the GeneDisc® Plate STEC TOP 7 was demonstrated during the extension study performed in 2014. Additional tests were thus not performed for the GeneDisc® Plate STEC TOP 7 renewal study run in 2016 for the raw beef meat and dairy products category (25 g test portion), this explains the fact that less than 20 samples are available for some types for these two categories.

3.1.1.2 *Artificial contamination of samples*

The strains were stressed using various injury protocols. The injury efficiency was evaluated by comparing enumeration results onto selective and non-selective agar plates (respectively CT-SMAC and TSA). The artificial contaminations are provided in **Appendix 3**.

251 samples were artificially contaminated; 212 gave a positive result. The repartition of the positive samples per contamination (natural and artificial) level is provided in Table 5.

Table 5 – Repartition of the positive samples per contamination level

Category / Sub-category				Type	Naturally contaminated	Spiking		Total	
						Artificially contaminated ≤5 cfu/sample	Artificially contaminated 5<x<10 cfu/sample		
1	Raw beef meats	1.1	Short protocol 8 h at 41.5°C	25 g	a	3	16	4	23
					b	5	12	0	17
					c	2	12	1	15
					Total	10	40	5	55
	Raw beef meats	1.2	16 h at 37°C	25 g	a	1	13	0	14
					b	0	5	13	18
					c	2	4	2	8
					Total	3	22	15	40
	Raw beef meats	1.3	10 h and 20 h at 41.5°C	375g	a	0	8	0	8
					b	0	9	2	11
					c	0	12	0	12
					Total	0	29	2	31
2	Dairy products	16 h		a	0	8	1	9	
				b	0	18	10	28	
				c	0	26	3	29	
				Total	0	52	14	66	
3	Vegetables	16 h		a	0	10	0	10	
				b	0	9	4	13	
				c	0	6	4	10	
				Total	0	25	8	33	
Total					13	168	44	225	
%					5.8%	74.7%	19.6%	100.0%	

Taking into account all the studies, 5.8% of the positive samples were naturally contaminated.

3.1.1.3 Protocols applied during the validation study

Incubation time

The following incubation times were applied:

- Raw beef 25 g short protocol: 8 h at 41.5°C
- Raw beef 375 g: 10 h and 20 h at 41,5°
- Raw beef, dairy products and vegetables: 16 h at 37°C

 **Confirmations**

All the samples, with positive and negative PCR results, were confirmed by direct streaking 10 µl of the enrichment broth on CT-SMAC plates and by proceeding to an IMS step prior to streaking. The typical colonies were confirmed by the latex tests O157 and H7 after subculture on non-selective agar plates.

 **Enrichment broth storage**

For studies performed in 2014 and 2016 for raw beef meats and dairy products, the enrichment broths from positive and discordant samples were stored for 24h at 5°C ± 3°C and tested again (extraction, PCR and confirmation).

3.1.1.4 Results

Raw data are provided in **Appendix 4**.

Three protocols were tested for the raw beef meat category using the STEC and pathogenic *E. coli* O157 GeneDiscs; the following interpretations were done for the three combined categories:

Interpretation	Category 1: Raw meat				Category 2: Dairy products	Category 3: Vegetables
	25 g 1.1	25 g 1.2	375 g 1.3		25 g	25 g
	8 h	16 h	10 h	20 h	16 h	16 h
①	X		X		X	X
②	X			X	X	X
③		X	X		X	X
④		X		X	X	X

The results are given in Table 6 per confirmation protocol and with all the confirmatory tests combined.

Table 6 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method result using different confirmation protocols)

DS: Direct Streaking
 PD: Positive Deviation (R-/A+)
 * PPNA not included

PP: Positive Presumptive non confirmed samples
 ND: Negative Deviation (R+/A-)
 ** PPND not included

STEC and pathogenic <i>E. coli</i> O157												
Category / Sub-category				Confirmation protocol	PA	NA*	PD	ND**	PPNA	PPND	Total samples confirmed	
1	Raw beef meats	1.1	Short protocol 25 g 8 h at 41.5°C	CT SMAC	45	60	22	7	3	0	137	
				IMS-CT SMAC	42	60	22	6	3	4	137	
				All confirmatory tests	46	60	23	6	2	0	137	
		1.2	25 g	16 h at 37°C	CT SMAC	13	42	4	7	9	10	85
					IMS-CT SMAC	22	42	9	7	4	1	85
					All confirmatory tests	22	42	9	7	4	1	85
		1.3	375 g	10 h at 41.5°C	CT SMAC	12	34	12	4	3	1	65
					IMS-CT SMAC	13	34	14	4	1	0	65
					All confirmatory tests	13	34	14	4	1	0	65
	20 h at 41.5°C			CT SMAC	12	32	8	1	9	4	66	
				IMS-CT SMAC	16	32	14	1	3	0	66	
				All confirmatory tests	16	32	14	1	3	0	66	
2	Dairy products	16 h	CT SMAC	20	72	25	11	7	6	141		
			IMS-CT SMAC	25	71	29	11	4	1	141		
			All confirmatory tests	25	72	29	11	3	1	141		
3	Vegetables	16 h	CT SMAC	19	35	9	5	0	0	68		
			IMS-CT SMAC	18	34	10	6	0	0	68		
			All confirmatory tests	22	35	9	2	0	0	68		
Interpretation				①	CT SMAC	96	201	68	27	13	7	164
					IMS-CT SMAC	98	199	75	27	8	5	173
					All confirmatory tests	106	201	75	23	6	1	181
				②	CT SMAC	96	199	64	24	19	10	160
					IMS-CT SMAC	101	197	75	24	10	5	176
					All confirmatory tests	109	199	75	20	8	1	184
				③	CT SMAC	64	183	50	27	19	17	114
					IMS-CT SMAC	78	181	62	28	9	2	140
					All confirmatory tests	82	183	61	24	8	2	143
				④	CT SMAC	64	181	46	24	25	20	110
					IMS-CT SMAC	81	179	62	25	11	2	143
					All confirmatory tests	85	181	61	21	10	2	146

STEC TOP 7												
Category / Sub-category				Confirmation protocol	PA	NA*	PD	ND**	PPNA	PPND	Total	
1	Raw beef meats	1.1	Short protocol 8 h at 41.5°C	CT SMAC	14	31	16	1	0	0	62	
				IMS-CT SMAC	14	31	16	1	0	0	62	
				All confirmatory tests	14	31	16	1	0	0	62	
		1.3	10 h at 41.5°C	CT SMAC	12	37	12	5	0	0	66	
				IMS-CT SMAC	12	35	14	5	0	0	66	
				All confirmatory tests	12	35	14	5	0	0	66	
	375 g	20 h at 41.5°C	CT SMAC	10	37	12	7	0	0	66		
			IMS-CT SMAC	13	34	15	4	0	0	66		
			All confirmatory tests	13	34	15	4	0	0	66		
2	Dairy products	16 h	CT SMAC	5	35	18	7	3	3	65		
			IMS-CT SMAC	8	35	21	7	0	0	65		
			All confirmatory tests	8	35	21	7	0	0	65		
All samples (shorter incubation time)				CT SMAC	31	103	46	13	3	3	199	
				IMS-CT SMAC	34	101	51	13	0	0	199	
				All confirmatory tests	34	101	51	13	0	0	199	
All samples (longer incubation time)				CT SMAC	29	103	46	15	3	3	199	
				IMS-CT SMAC	35	100	52	12	0	0	199	
				All confirmatory tests	35	100	52	12	0	0	199	

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

The calculations were done by taking into account all the confirmatory tests. They are presented in Table 7.

Table 7 – Calculation of the relative trueness (RT), the relative sensitivity (SE) and the false positive ratio (FPR)

STEC and pathogenic <i>E.coli</i> O157															
Category / Sub-category				Type		PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %
1	Raw beef meats	1.1 25 g	Short protocol 8 h at 41.5°C	a	Raw	25	25	14	1	0	1	97,5	65,0	77,3	4,0
				b	Frozen	8	16	4	5	0	1	70,6	76,5	73,5	6,3
				c	Seasoned	13	19	5	0	0	0	100,0	72,2	86,5	0,0
				Total		46	60	23	6	0	2	92,0	69,3	78,8	3,2
		1.2 25 g	16 h at 37°C	a	Raw	4	27	5	5	0	3	64,3	64,3	77,3	11,1
				b	Frozen	12	1	3	2	1	1	83,3	83,3	70,0	200,0
				c	Seasoned	6	14	1	0	0	0	100,0	85,7	95,2	0,0
				Total		22	42	9	7	1	4	79,5	76,9	80,0	10,9
		1.3 375 g	10 h at 41.5°C	a	Raw	4	12	3	1	0	0	87,5	62,5	80,0	0,0
	b			Frozen	8	12	1	2	0	0	81,8	90,9	87,0	0,0	
	c			Seasoned	1	10	10	1	0	1	91,7	16,7	52,2	10,0	
	Total		13	34	14	4	0	1	87,1	54,8	72,7	2,9			
	20 h at 41.5°C		a	Raw	4	12	3	1	0	0	87,5	62,5	80,0	0,0	
			b	Frozen	10	9	1	0	0	3	100,0	90,9	95,7	33,3	
		c	Seasoned	2	11	10	0	0	0	100,0	16,7	56,5	0,0		
Total		16	32	14	1	0	3	96,8	54,8	77,3	8,6				
2	Dairy products	16 h	a	Raw milks	4	17	4	1	0	3	88,9	55,6	82,8	17,6	
			b	Raw milk cheeses	10	34	8	9	1	0	64,3	71,4	71,0	2,9	
			c	Creams and fermented milks	11	21	17	1	0	0	96,6	41,4	64,0	0,0	
			Total		25	72	29	11	1	3	81,8	56,1	70,9	5,3	
3	Vegetables	16 h	a	Raw and deli salad	4	10	6	0	0	0	100,0	40,0	70,0	0,0	
			b	Frozen	9	15	2	2	0	0	84,6	84,6	85,7	0,0	
			c	Vegetables preparation	9	10	1	0	0	0	100,0	90,0	95,0	0,0	
			Total		22	35	9	2	0	0	93,9	72,7	83,8	0,0	
Interpretation				①		106	166	66	21	1	6	88,7	66,0	76,0	4,1
				②		109	164	66	18	1	8	90,2	66,0	76,8	5,2
				③		82	183	61	24	2	8	84,6	63,9	75,8	5,2
				④		85	181	61	21	2	10	86,4	63,9	76,7	6,3

STEC TOP 7																
Category / Sub-category				Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %		
1	Raw beef meats	1.1	25 g	Short protocol 8 h at 41.5°C	a	Raw	4	10	9	0	0	100,0	30,8	60,9	0,0	
					b	Frozen	4	8	2	1	0	0	85,7	71,4	80,0	0,0
					c	Seasoned	6	13	5	0	0	0	100,0	54,5	79,2	0,0
		Total				14	31	16	1	0	0	96,8	48,4	72,6	0,0	
		1.3	375 g	10 h at 41.5°C	a	Raw	4	12	3	1	0	0	87,5	62,5	80,0	0,0
					b	Frozen	7	12	1	3	0	0	72,7	90,9	82,6	0,0
	c				Seasoned	1	11	10	1	0	0	91,7	16,7	52,2	0,0	
	Total				12	35	14	5	0	0	83,9	54,8	71,2	0,0		
	1.3	375 g	20 h at 41.5°C	a	Raw	4	12	3	1	0	0	87,5	62,5	80,0	0,0	
				b	Frozen	8	12	1	2	0	0	81,8	90,9	87,0	0,0	
				c	Seasoned	1	10	11	1	0	0	92,3	15,4	47,8	0,0	
	Total				13	34	15	4	0	0	87,5	53,1	71,2	0,0		
2	Dairy product	25 g	18 h	a	Raw milks	2	8	1	1	0	0	75,0	75,0	83,3	0,0	
				b	Raw milk cheeses	5	17	8	6	0	0	68,4	57,9	61,1	0,0	
				c	Creams and fermented milks	1	10	12	0	0	0	100,0	7,7	47,8	0,0	
				Total				8	35	21	7	0	0	80,6	41,7	60,6
All products (Raw beef meat -Shorter incubation time)					34	101	51	13	0	0	86,7	48,0	67,8	0,0		
All products (Raw beef meat -Longer incubation time)					35	100	52	12	0	0	87,9	47,5	67,8	0,0		

* PPNA not included

** PPND not included

A summary of the results is given in Table 6.

Table 8 - Summary of results

		STEC and pathogenic <i>E. coli</i> O157				STEC TOP7	
		Interpretation				Raw beef (375 g)	
		①	②	③	④	Shorter incubation time	Longer incubation time
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	88.7%	90.2%	84.6%	86.4%	86.7 %	87.9 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND + PD)}{(PA + ND + PD)} \times 100\%$	66.0%	66.0%	63.9%	63.9%	48.0 %	47.5 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	76.0%	76.8%	75.8%	76.7%	67.8 %	67.8 %
False positive ratio for the alternative method FPR = PPNA + PPND	$FP = \frac{(FP)}{NA} \times 100\%$	4.1%	5.2%	5.2%	6.3%	0.0 %	0.0 %

With $ND = ND + PPND$

$NA = NA + PPNA$

3.1.1.6 Analysis of discordant results

Negative deviations

- **STEC and pathogenic *E. coli* O157**

19 to 26 negative deviations were observed depending on the interpretation applied (See Table 9). 26 samples were artificially contaminated and 6 naturally contaminated.

For 11 samples, the presence of *E. coli* O157:H7 was confirmed in the enrichment broth. For these samples, the level of detection of the alternative method was probably not reached. For the 21 other samples, the negative deviations were probably due to the unpaired study design.

For 2 samples, the PCR tests were positive, but it was impossible to recover the strain in the enrichment broth.

- **STEC TOP7**

13 or 12 negative deviations were observed depending on the incubation time applied for raw beef meats (375 g sample size). For 7 samples, the presence of *E. coli* O157:H7 was confirmed in the enrichment broth. The detection limit of the alternative method was probably not reached in the enrichment broths for these samples. All the negative deviations concern artificially contaminated samples.

Positive deviations

61 to 66 positive deviations were observed with the GeneDisc STEC depending on the interpretation applied and 51 or 52 depending on the incubation time applied for raw beef meats (375 g sample size) with the GeneDisc TOP 7 (See Table 10).

Only one sample (No 531) was naturally contaminated.

Table 9 - Negative deviations

Year of analysis	Sample N°	Product	Artificial contamination		Alternative method: GeneDisc <i>E. coli</i> O157:H7					Agreement STEC and TOP 7	Category	Type
			Strain inoculated	Inoculation level (CFU/sample)	GeneDisc STEC2 or STEC (O157)	GeneDisc EHEC	Final result GeneDisc	TOP 7	Confirmation			
2008	526	Frozen ground beef	/	/	-/-	/	-	/	-	ND	1.1	b
2008	527	Frozen ground beef	/	/	-/-	/	-	/	-	ND	1.1	b
2008	529	Beef meat	/	/	-/-	/	-	/	-	ND	1.1	a
2008	539	Frozen ground beef	/	/	-/-	H7/O145/O26/O103	-	/	+	ND	1.1	b
2008	540	Frozen ground beef	/	/	-/-	/	-	/	-	ND	1.1	b
2014	649	Frozen ground beef	<i>E. coli</i> O157:H7 Ad 584	2,4	-	/	-	-	-	ND	1.1	b
2008	1347	Frozen ground beef	<i>E. coli</i> O157:H7 AZ15-6	3	-/-	/	-	/	-	ND	1.2	b
2008	1357	Beef carpaccio	<i>E. coli</i> O157:H7 A1075	0,6	-/-	/	-	/	-	ND	1.2	a
2008	1360	Beef meat	<i>E. coli</i> O157:H7 Ad487	0,6	-/-	/	-	/	-	ND	1.2	a
2008	1361	Beef meat	<i>E. coli</i> O157:H7 R33-9	3,8	-/-	H7	-	/	-	ND	1.2	a
2008	1363	Beef meat	<i>E. coli</i> O157:H7 Ad487	0,6	-/-	/	-	/	-	ND	1.2	a
2008	1405	Ground beef	/	/	-/-	/	-	/	-	ND	1.2	a
2008	1501	Frozen ground beef preparation	<i>E. coli</i> O157:H7 Ad485	0,2	-/-	H7/O103	-	/	-	ND	1.2	b
2008	1503	Frozen ground beef preparation	<i>E. coli</i> O157:H7 AZ15-6	2,4	+/+	H7	+	/	-	PPND	1.2	b
2008	1055	Raw milk cheese	<i>E. coli</i> O157:H7 EK9	7,0	-/-	H7	-	/	+	ND	2	b
2008	1059	Raw milk cheese	<i>E. coli</i> O157:H7 AT40	6,8	-/NE	/	-	/	+	ND	2	b
2008	1060	Raw milk cheese	<i>E. coli</i> O157:H7 EK9	7,0	-/-	/	-	/	+	ND	2	b
2008	1522	Cream	<i>E. coli</i> O157:H7 Ad487	1,6	-/-	/	-	/	-	ND	2	c
2014	109	Raw milk cheese	<i>E. coli</i> O157:H7 Ad 575	2	-/-/-	+(35,8)	-	-/-/-	+	ND	2	b
2014	112	Raw milk cheese	<i>E. coli</i> O157:H7 Ad 1745	2,6	-/+(35,3)/+(34,8)	+(38,2)	-	-/-/-	+	ND	2	b
2014	121	Raw milk	<i>E. coli</i> O157:H7 Ad 686	0,8	-/-/(32,8)	+(28,2)	-	-/+/-	+	ND	2	a
2014	123	Raw milk cheese	<i>E. coli</i> O157:H7 Ad 1745	4,6	-/-/(37,1)	-/-/-	-	-/+/+	+	ND	2	b
2014	598	Raw milk cheese	<i>E. coli</i> O157:H7 Ad 579	1,6	-	/	-	-	-	ND	2	b
2014	600	Raw milk cheese	<i>E. coli</i> O157:H7 Ad 578	1	-	/	-	-	-	ND	2	b
2014	602	Raw milk cheese	<i>E. coli</i> O157:H7 Ad 579	1,6	+(26,1)(STEC-)	+(36,3)	+	-	-	PPND	2	b
2014	726	Raw milk cheese	<i>E. coli</i> O157:H7 Ad 572	6	i/-*	/	-	-	-	ND	2	b
2010	1842	Frozen mushrooms	<i>E. coli</i> O157:H7 Ad556	7,0	-/-	/	-	/	-	ND	3	b
2010	1843	Frozen peas	<i>E. coli</i> O157:H7 Ad556	7,0	-/-	/	-	/	-	ND	3	b

Year of analysis	Sample N°	Product	Artificial contamination		Alternative method: GeneDisc <i>E. coli</i> O157:H7							Category	Type	
			Strain inoculated	Inoculation level (CFU/sample)	10h at 41.5°C									
					GeneDisc STEC2 or STEC (O157)	GeneDisc EHEC	Final result GeneDisc	TOP 7	Confirmation	Agreement STEC	Agreement TOP 7			
2014	408	Frozen ground beef	<i>E. coli</i> O157:H7 Ad 975	4-3-3-5-1 (3,2)	-/i/i/-*/-*	/	-	-	-	+	ND	ND	1.3	b
2014	498	Ground beef	<i>E. coli</i> O157:H7 Ad 489	2-6-3-4-3 (3,6)	-	/	-	-	-	-	ND	ND	1.3	a
2014	504	Beef balls	<i>E. coli</i> O157:H7 Ad 1501	4-5-2-3-2 (3,2)	-/-/-	/	-	-/-/i	-	+	ND	ND	1.3	c
2014	511	Frozen ground beef	<i>E. coli</i> O157:H7 Ad 583	7-4-7-4-5 (5,4)	-/i/i/-*/-*	/	-	-/-/-	-	+	ND	ND	1.3	b

Year of analysis	Sample N°	Product	Artificial contamination		Alternative method: GeneDisc <i>E. coli</i> O157:H7							Category	Type
			Strain inoculated	Inoculation level (CFU/sample)	20h at 41.5°C								
					GeneDisc STEC2 or STEC (O157)	GeneDisc EHEC	Final result GeneDisc	TOP 7	Confirmation	Agreement STEC	Agreement TOP 7		
2014	408	Frozen ground beef	<i>E. coli</i> O157:H7 Ad 975	4-3-3-5-1 (3,2)	+(34,1)(STEC-)	+(38,7)	+	-/i/i	+	PA	ND	1.3	b
2014	498	Ground beef	<i>E. coli</i> O157:H7 Ad 489	2-6-3-4-3 (3,6)	-		-	-	-	ND	ND	1.3	a
2014	504	Beef balls	<i>E. coli</i> O157:H7 Ad 1501	4-5-2-3-2 (3,2)	+(33,5)(STEC+)	i/+(27,7)*	+	-/-/-	+	PA	ND	1.3	c
2014	511	Frozen ground beef	<i>E. coli</i> O157:H7 Ad 583	7-4-7-4-5 (5,4)	+(32,3)(STEC-)	i/+(34,9)*	+	-/-/-	+	PA	ND	1.3	b

Table 10 - Positive deviations

Year of analysis	Sample N°	Product	Artificial contamination		Alternative method : GeneDisc <i>E. coli</i> O157:H7					Agreement	Category	Type
			Strain inoculated	Inoculation level (CFU/sample)	GeneDisc STEC2 or STEC (O157)	GeneDisc EHEC	Final result GeneDisc	TOP 7	Confirmation			
2008	417	Ground beef	<i>E. coli</i> O157:H7 Ad687	2,8	+/+	H7	+	/	+	PD	1.1	a
2008	513	Beef meat	/	/	+/+	H7/O145	+	/	-	PD	1.1	a
2008	522	Frozen ground beef	<i>E. coli</i> O157:H7 Ad 688	2,2	+/+	H7	+	/	+	PD	1.1	b
2008	528	Frozen ground beef	<i>E. coli</i> O157:H7 Ad 687	<1	+/+	H7	+	/	+	PD	1.1	b
2008	530	Beef meat	<i>E. coli</i> O157:H7 Ad 688	2,2	+/+	H7	+	/	+	PD	1.1	a
2008	531	Beef meat	/	/	+/+	H7/O145/O111/O26/O103	+	/	+	PD	1.1	a
2014	235	Seasoned Carpaccio	<i>E. coli</i> O157:H7 Ad 585	4,4	+(28,9)	+(31,3)	+	/	+	PD	1.1	c
2014	236	Seasoned Carpaccio	<i>E. coli</i> O157:H7 Ad 585	4,4	+(23,9)	+(26,0)	+	/	+	PD	1.1	c
2014	238	Seasoned Carpaccio	<i>E. coli</i> O157:H7 Ad 486	2,2	+(32,8)	+(28,9)	+	/	+	PD	1.1	c
2014	240	Seasoned beef meat	<i>E. coli</i> O157:H7 Ad 486	2,2	+(29,0)	+(29,9)	+	/	+	PD	1.1	c
2014	241	Beef meat	<i>E. coli</i> O157:H7 Ad 560	2,0	+(26,1)	+(27,7)	+	/	+	PD	1.1	a
2014	243	Beef meat	<i>E. coli</i> O157:H7 Ad 560	2,0	+(26,9)	+(30,8)	+	/	+	PD	1.1	a
2014	245	Beef meat	<i>E. coli</i> O157:H7 Ad 561	1,8	+(25,9)	+(24,9)	+	/	+	PD	1.1	a
2014	246	Beef meat	<i>E. coli</i> O157:H7 Ad 561	1,8	+(24,8)	+(26,8)	+	/	+	PD	1.1	a
2014	247	Beef meat	<i>E. coli</i> O157:H7 Ad 585	4,4	+(29,0)	+(30,9)	+	/	+	PD	1.1	a
2014	248	Beef meat	<i>E. coli</i> O157:H7 Ad 486	2,2	+(27,1)	+(28,6)	+	/	+	PD	1.1	a
2014	251	Ground beef	<i>E. coli</i> O157:H7 Ad 486	2,2	+(25,1)	+(26,9)	+	/	+	PD	1.1	a
2014	252	Ground beef	<i>E. coli</i> O157:H7 Ad 560	2,0	+(26,9)	+(27,9)	+	/	+	PD	1.1	a
2014	253	Frozen ground beef	<i>E. coli</i> O157:H7 Ad 560	2,0	+(29,2)	+(30,8)	+	/	+	PD	1.1	c
2014	254	Ground beef	<i>E. coli</i> O157:H7 Ad 560	2,0	+(29,9)	+(31,9)	+	/	+	PD	1.1	a
2014	256	Ground beef	<i>E. coli</i> O157:H7 Ad 561	1,8	+(35,0)(STEC-)	+(36,3)	+	/	+	PD	1.1	a
2014	261	Frozen ground beef	<i>E. coli</i> O157:H7 Ad 588	3,6	+(29,2)	+(30,0)	+	/	+	PD	1.1	b
2014	263	Frozen ground beef	<i>E. coli</i> O157:H7 Ad 586	2,2	+(28,2)	+(31,8)	+	/	+	PD	1.1	b

Year of analysis	Sample N°	Product	Artificial contamination		Alternative method : GeneDisc <i>E. coli</i> O157:H7					Agreement	Category	Type
			Strain inoculated	Inoculation level (CFU/sample)	GeneDisc STEC2 or STEC (O157)	GeneDisc EHEC	Final result GeneDisc	TOP 7	Confirmation			
2008	1350	Frozen ground beef preparation	<i>E. coli</i> O157:H7 Ad489	5,4	+/-	H7/O103	+	/	+	PD	1.2	b
2008	1356	Beef Carpaccio	<i>E. coli</i> O157:H7 A215-6	3	+/-	H7	+	/	+	PD	1.2	a
2008	1366	Beef meat	<i>E. coli</i> O157:H7 Ad487	0,6	+/-	H7	+	/	+	PD	1.2	a
2008	1368	Beef meat	<i>E. coli</i> O157:H7 Ad487	0,6	+/-	H7	+	/	+	PD	1.2	a
2008	1496	Ground beef	<i>E. coli</i> O157:H7 A1075	2,2	+/-	H7	+	/	+	PD	1.2	a
2008	1498	Ground beef	<i>E. coli</i> O157:H7 Ad487	1,2	+/-	H7/O145	+	/	+	PD	1.2	a
2008	1502	Frozen ground beef	<i>E. coli</i> O157:H7 Ad487	1,2	+/-	H7	+	/	+	PD	1.2	b
2008	1504	Frozen beef balls	<i>E. coli</i> O157:H7 A1075	2,2	+/-	H7	+	/	+	PD	1.2	b
2016	6959	Seasoned ground beef	<i>E. coli</i> O157:H7 Ad 1248	3,6	+/-	H7	+	/	+	PD	1.2	c
2008	1071	Milk powder	<i>E. coli</i> O157:H7 BR3	7,6	+/-	H7	+	/	+	PD	2	c
2008	1516	Fermented milk	<i>E. coli</i> O157:H7 A1075	0,8	+/-	H7	+	/	+	PD	2	c
2008	1517	Fermented milk	<i>E. coli</i> O157:H7 Ad485	<1	+/-	H7	+	/	+	PD	2	c
2008	1519	Fermented milk	<i>E. coli</i> O157:H7 R33-9	0,4	+/-	H7	+	/	+	PD	2	c
2008	1525	Cream	<i>E. coli</i> O157:H7 A1075	0,8	+/-	H7	+	/	+	PD	2	c
2008	1527	Raw milk	<i>E. coli</i> O157:H7 EK9	5,6	+/-	H7/O145	+	/	+	PD	2	a
2008	1528	Raw milk	<i>E. coli</i> O157:H7 AT40	2,2	+/-	H7/O145	+	/	+	PD	2	a
2008	1530	Raw milk	<i>E. coli</i> O157:H7 AT40	2,2	+/-	O145/H7/O103	+	/	+	PD	2	a
2008	1532	Raw milk	<i>E. coli</i> O157:H7 AT40	2,2	+/-	H7	+	/	+	PD	2	a
2014	108	Raw milk cheese	<i>E. coli</i> O157:H7 Ad 1745	4,6	+(34,5)	+(35,9)	+	/	+	PD	2	b
2014	110	Raw milk cheese	<i>E. coli</i> O157:H7 Ad 576	1,6	+(21,2)	+(22,8)	+	/	+	PD	2	b
2014	113	Fermented milk	<i>E. coli</i> O157:H7 Ad 686	0,8	+(15,2)	+(20,2)	+	/	+	PD	2	c
2014	114	Fermented milk	<i>E. coli</i> O157:H7 Ad 686	0,8	+(24,6)	+(20,7)	+	/	+	PD	2	c
2014	115	Fermented milk	<i>E. coli</i> O157:H7 Ad 688	2,6	+(18,4)	+(20,1)	+	/	+	PD	2	c
2014	116	Fermented milk	<i>E. coli</i> O157:H7 Ad 575	2	+(19,0)	+(20,8)	+	/	+	PD	2	c
2014	118	Fermented milk	<i>E. coli</i> O157:H7 Ad 577	3,8	+(20,1)	+(22,0)	+	/	+	PD	2	c
2014	119	Fermented milk	<i>E. coli</i> O157:H7 Ad 1745	2,6	+(21,2)	+(22,3)	+	/	+	PD	2	c
2014	125	Raw milk cheese	<i>E. coli</i> O157:H7 Ad 688	2,6	+(20,2)	+(22,2)	+	/	+	PD	2	b
2014	128	Fermented milk	<i>E. coli</i> O157:H7 Ad 575	2	+(18,3)	+(20,1)	+	/	+	PD	2	c
2014	129	Fermented milk	<i>E. coli</i> O157:H7 Ad 575	2	+(21,3)	+(23,1)	+	/	+	PD	2	c
2014	130	Fermented milk	<i>E. coli</i> O157:H7 Ad 575	2	+(19,4)	+(21,0)	+	/	+	PD	2	c
2014	131	Fermented milk	<i>E. coli</i> O157:H7 Ad 577	3,8	+(20,4)	+(21,8)	+	/	+	PD	2	c

Year of analysis	Sample N°	Product	Artificial contamination		Alternative method : GeneDisc <i>E. coli</i> O157:H7					Agreement	Category	Type
			Strain inoculated	Inoculation level (CFU/sample)	GeneDisc STEC2 or STEC (O157)	GeneDisc EHEC	Final result GeneDisc	TOP 7	Confirmation			
2014	132	Fermented milk	<i>E. coli</i> O157:H7 Ad 577	3,8	+(22,4)	+(24,0)	+	/	+	PD	2	c
2014	134	Fermented milk	<i>E. coli</i> O157:H7 Ad 577	3,8	+(21,0)	+(22,0)	+	/	+	PD	2	c
2014	594	Raw milk cheese	<i>E. coli</i> O157:H7 Ad 571	0,8	+(37,2)	+(30,8)	+	/	+	PD	2	b
2014	596	Raw milk cheese	<i>E. coli</i> O157:H7 Ad 578	2,6	+(20,0)	+(22,6)	+	/	+	PD	2	b
2014	601	Raw milk cheese	<i>E. coli</i> O157:H7 Ad578	2,6	+(36,4)(STEC+)	+(38,1)	+	/	+	PD	2	b
2014	727	Raw milk cheese	<i>E. coli</i> O157:H7 Ad 573	0,4	+(35,8)	+(37,5)	+	/	+	PD	2	b
2014	729	Raw milk cheese	<i>E. coli</i> O157:H7 Ad 582	6,6	+(21,9)	+(22,8)	+	/	+	PD	2	b
2010	1840	Vegetable mix	<i>E. coli</i> O157:H7 Ad556	7,0	+/+	+	+	/	+	PD	3	b
2010	1860	Ready to eat vegetables meal	<i>E. coli</i> O157:H7 Ad571	1,8	+/+	+	+	/	+	PD	3	c
2010	1862	Grated carrots	<i>E. coli</i> O157:H7 Ad558	2,0	+/+	+	+	/	+	PD	3	a
2010	1865	Deli salad	<i>E. coli</i> O157:H7 Ad558	2,0	+/+	+	+	/	+	PD	3	c
2010	1866	Cabbage	<i>E. coli</i> O157:H7 Ad575	2,0	+/+	+	+	/	+	PD	3	c
2010	1867	Deli salad	<i>E. coli</i> O157:H7 Ad575	2,0	+/+	+	+	/	+	PD	3	c
2010	1912	Grated cabbage	<i>E. coli</i> O157:H7 Ad575	2,6	+/+	+	+	/	+	PD	3	a
2010	1913	Grated cabbage	<i>E. coli</i> O157:H7 Ad558	0,6	+/+	+	+	/	+	PD	3	a
2010	1915	Frozen artichoke	<i>E. coli</i> O157:H7 Ad578	1,6	+/+	+	+	/	+	PD	3	b

Year of analysis	Sample N°	Product	Artificial contamination		Alternative method : GeneDisc <i>E. coli</i> O157:H7						Category	Type
			Strain inoculated	Inoculation level (CFU/sample)	10h at 41.5°C							
					GeneDisc STEC2 or STEC (O157)	GeneDisc EHEC	TOP 7	Final result GeneDisc	Confirmation	Agreement		
2014	398	Seasoned Carpaccio	<i>E. coli</i> O157:H7 Ad 559	4-2-2-2-3 (2,6)	+(31,2)	+(25,9)	+(30,3)	+	+	PD	1.3	c
2014	399	Seasoned Carpaccio	<i>E. coli</i> O157:H7 Ad 559	4-2-2-2-3 (2,6)	+(27,0)	+(27,9)	+(25,5)	+	+	PD	1.3	c
2014	400	Seasoned beef meat	<i>E. coli</i> O157:H7 Ad 562	6-1-2-4-5 (3,6)	+(31,9)	+(31,0)	+(30,7)	+	+	PD	1.3	c
2014	401	Seasoned beef meat	<i>E. coli</i> O157:H7 Ad 562	6-1-2-4-5 (3,6)	+(28,2)	+(28,0)	+(27,0)	+	+	PD	1.3	c
2014	402	Beef meat	<i>E. coli</i> O157:H7 Ad 559	4-2-2-2-3 (2,6)	+(29,2)	+(31,0)	+(26,4)	+	+	PD	1.3	a
2014	403	Seasoned ground beef	<i>E. coli</i> O157:H7 Ad 559	4-2-2-2-3 (2,6)	+(32,9)	+(32,2)	+(30,9)	+	+	PD	1.3	c
2014	499	Seasoned ground beef	<i>E. coli</i> O157:H7 Ad 489	2-6-3-4-3 (3,6)	+(35,1)	+(29,2)	+(34,9)	+	+	PD	1.3	c
2014	500	Ground beef	<i>E. coli</i> O157:H7 Ad 489	2-6-3-4-3 (3,6)	+(27,2)	+(27,9)	+(25,5)	+	+	PD	1.3	a
2014	505	Beef meat	<i>E. coli</i> O157:H7 Ad 1501	4-5-2-3-2 (3,2)	+(28,2)	+(25,9)	+(26,0)	+	+	PD	1.3	a
2014	506	Seasoned Carpaccio	<i>E. coli</i> O157:H7 Ad 1501	4-5-2-3-2 (3,2)	+(32,6)	+(34,8)	+(31,5)	+	+	PD	1.3	c
2014	512	Seasoned frozen ground beef	<i>E. coli</i> O157:H7 Ad 583	7-4-7-4-5 (5,4)	+(31,1)	+(32,1)	+(29,1)	+	+	PD	1.3	b
2014	652	Seasoned beef meat	<i>E. coli</i> O157:H7 Ad 687	2-6-1-3-3 (3,0)	+(31,9)	+(30,9)	+(31,9)	+	+	PD	1.3	c
2014	653	Seasoned beef meat	<i>E. coli</i> O157:H7 Ad 685	3-0-3-4-4 (2,8)	+(31,3)	+(33,1)	+(31,2)	+	+	PD	1.3	c
2014	654	Seasoned Carpaccio	<i>E. coli</i> O157:H7 Ad 488	3-1-4-3-0 (2,2)	+(31,1)	+(33,7)	+(30,2)	+	+	PD	1.3	c

Year of analysis	Sample N°	Product	Artificial contamination		Alternative method : GeneDisc <i>E. coli</i> O157:H7						Category	Type
			Strain inoculated	Inoculation level (CFU/sample)	20h at 41.5°C							
					GeneDisc STEC2 or STEC (O157)	GeneDisc EHEC	TOP 7	Final result GeneDisc	Confirmation	Agreement		
2014	398	Seasoned Carpaccio	<i>E. coli</i> O157:H7 Ad 559	4-2-2-2-3 (2,6)	+(32,0)	+(25,7)	+(29,7)	+	+	PD	1.3	c
2014	399	Seasoned Carpaccio	<i>E. coli</i> O157:H7 Ad 559	4-2-2-2-3 (2,6)	+(24,1)	+(23,8)	+(20,3)	+	+	PD	1.3	c
2014	400	Seasoned beef meat	<i>E. coli</i> O157:H7 Ad 562	6-1-2-4-5 (3,6)	+(32,3)	+(34,0)	+(31,6)	+	+	PD	1.3	c
2014	401	Seasoned beef meat	<i>E. coli</i> O157:H7 Ad 562	6-1-2-4-5 (3,6)	+(28,0)	+(28,7)	+(25,5)	+	+	PD	1.3	c
2014	402	Beef meat	<i>E. coli</i> O157:H7 Ad 559	4-2-2-2-3 (2,6)	+(28,9)	+(30,7)	+(27,9)	+	+	PD	1.3	a
2014	403	Seasoned ground beef	<i>E. coli</i> O157:H7 Ad 559	4-2-2-2-3 (2,6)	+(33,1)	+(31,9)	+(31,4)	+	+	PD	1.3	c
2014	499	Seasoned ground beef	<i>E. coli</i> O157:H7 Ad 489	2-6-3-4-3 (3,6)	+(33,1)	+(33,0)	+(32,9)	+	+	PD	1.3	c
2014	500	Ground beef	<i>E. coli</i> O157:H7 Ad 489	2-6-3-4-3 (3,6)	+(26,2)	+(27,7)	+(26,0)	+	+	PD	1.3	a
2014	505	Beef meat	<i>E. coli</i> O157:H7 Ad 1501	4-5-2-3-2 (3,2)	+(29,0)	+(24,9)	+(26,0)	+	+	PD	1.3	a
2014	506	Seasoned Carpaccio	<i>E. coli</i> O157:H7 Ad 1501	4-5-2-3-2 (3,2)	+(32,2)	+(34,1)	+(32,5)	+	+	PD	1.3	c
2014	512	Seasoned frozen ground beef	<i>E. coli</i> O157:H7 Ad 583	7-4-7-4-5 (5,4)	+(32,1)	+(32,8)	+(31,5)	+	+	PD	1.3	b
2014	652	Seasoned beef meat	<i>E. coli</i> O157:H7 Ad 687	2-6-1-3-3 (3,0)	+(32,3)	+(29,5)	+(31,5)	+	+	PD	1.3	c
2014	653	Seasoned beef meat	<i>E. coli</i> O157:H7 Ad 685	3-0-3-4-4 (2,8)	+(33,1)	+(37,6)	+(33,1)	+	+	PD	1.3	c
2014	654	Seasoned Carpaccio	<i>E. coli</i> O157:H7 Ad 488	3-1-4-3-0 (2,2)	+(26,2)	+(28,8)	+(25,1)	+	+	PD	1.3	c

The interpretation of discordant results according to the EN ISO 16140-2:2016 is the following (See Table 11).

Table 11 - Analysis of discordant results

STEC and pathogenic <i>E. coli</i> O157									
Category / Sub-category				Type	PD	ND	PPND	(ND+PPND) -PD	AL
1	Raw beef meats	1.1	Short protocol 8 h at 41.5°C	a - Raw	14	1	0		
				b -Frozen	4	5	0		
				c -Seasoned	5	0	0		
				Total	23	6	0	-17	3
		1.2	16 h at 37°C	a - Raw	5	5	0		
				b - Frozen	3	2	1		
				c - Seasoned	1	0	0		
				Total	9	7	1	-1	3
		1.3	10 h at 41.5°C	a - Raw	3	1	0		
				b - Frozen	1	2	0		
				c - Seasoned	10	1	0		
				Total	14	4	0	-10	3
	375 g		20 h at 41.5°C	a - Raw	3	1	0		
				b - Frozen	1	0	0		
				c -Seasoned	10	0	0		
				Total	14	1	0	-13	3
2	Dairy products	16 h	a - Raw milks	4	1	0			
			b - Raw milk cheeses	8	9	1			
			c - Creams and fermented milks	17	1	0			
			Total	29	11	1	-17	3	
3	Vegetables	16 h	a - Raw and deli salad	6	0	0			
			b - Frozen	2	2	0			
			c - Vegetables preparation	1	0	0			
			Total	9	2	0	-7	3	
Interpretation				①	75	23	1	-51	5
				②	75	20	1	-54	5
				③	61	24	2	-35	5
				④	61	21	2	-38	5

STEC TOP 7										
Category				Type	PD	ND	PPND	(ND+PPND)-PD	AL	
1	Raw beef meats	1.1	8 h	a - Raw	9	0	0			
				b - Frozen	2	1	0			
				c - Seasoned	5	0	0			
		Total				16	1	0	-15	3
		1.3	10 h at 41.5°C	a - Raw	3	1	0			
				b - Frozen	1	3	0			
	c - Seasoned			10	1	0				
	Total				14	5	0	-9	3	
	375g		20h at 41.5°C	a - Raw	3	1	0			
				b - Frozen	1	2	0			
		c - Seasoned		11	1	0				
	Total				15	4	0	-11	3	
2	Dairy products	16 h	a - Raw milks	1	1	0				
			b - Raw milk cheeses	8	6	0				
			c - Creams and fermented milks	12	0	0				
			Total						21	7
All products (Raw beef meat -Shorter incubation time)					51	13	0	-38	5	
All products (Raw beef meat -Longer incubation time)					52	12	0	-40	5	

The observed values ((ND + PPND) - PD) meet the acceptability limit for each category and for all combined categories whatever the GeneDisc used.

3.1.1.7 Confirmatory tests

A summary of the differences observed between the different confirmation protocols is presented in Table 12.

Table 12 - Differences observed between the different confirmation protocols for the GeneDisc® Plate STEC & *Salmonella* spp. / GeneDisc® Plate STEC and GeneDisc Plate STEC TOP7

			Confirmation protocol	PA	NA	PD	ND	PPNA	PPND	Number of positive PCR results confirmed
STEC and pathogenic <i>E. coli</i> O157	Interpretation	①	CT SMAC	96	201	68	27	13	7	164
			IMS-CT SMAC	98	199	75	27	8	5	173
			All confirmatory tests	106	201	75	23	6	1	181
		②	CT SMAC	96	199	64	24	19	10	160
			IMS-CT SMAC	101	197	75	24	10	5	176
			All confirmatory tests	109	199	75	20	8	1	184
		③	CT SMAC	64	183	50	27	19	17	114
			IMS-CT SMAC	78	181	62	28	9	2	140
			All confirmatory tests	82	183	61	24	8	2	143
		④	CT SMAC	64	181	46	24	25	20	110
			IMS-CT SMAC	81	179	62	25	11	2	143
			All confirmatory tests	85	181	61	21	10	2	146
STEC TOP 7	All samples (lower incubation time)	CT SMAC	31	103	46	13	3	3	77	
		IMS-CT SMAC	34	101	51	13	0	0	85	
		All confirmatory tests	34	101	51	13	0	0	85	
	All samples (upper incubation time)	CT SMAC	29	103	46	15	3	3	75	
		IMS-CT SMAC	35	100	52	12	0	0	87	
		All confirmatory tests	35	100	52	12	0	0	87	

For the GeneDisc® Plate STEC & *Salmonella* spp. / GeneDisc® Plate STEC, 110 to 164 positive PCR results were confirmed by direct streaking depending on the interpretation applied and 140 to 176 when an IMS step was performed before streaking.

For the GeneDisc® Plate STEC TOP 7, 77 and 75 positive PCR results were confirmed by direct streaking depending on the incubation time applied and 85 to 87 when an IMS step was performed before streaking.

Proceeding to an IMS step prior streaking onto selective agar plates allowed the recovery of *E. coli* O157:H7 strain for more samples than when direct streaking was used.

3.1.1.8 Enrichment broth storage for 24 h at 5°C ± 3°C

113 samples were tested again after enrichment broth storage for 24 h at 5°C ± 3°C in 2014 and 2016 for both GeneDiscs formats. The following changes were observed (See Table 13).

Table 13

25g	Sample N°	Before storage		After storage		Category	Type
		STEC	TOP 7	STEC	TOP 7		
	242	PA	PA	PA	ND	1.1	a
	256	PD	NA	PD	PD	1.1	a
	109	ND	ND	PA	ND	2	b
	112	ND	PA	PA	PA	2	b
	120	NA	PD	PD	PD	2	a
	121	ND	ND	PA	PA	2	a
	123	ND	ND	PA	PA	2	b
	124	NA	NA	PD	PD	2	b
	127	NA	PD	PD	PD	2	b

375g	Sample N°	Before storage				After storage				Category	Type
		10h		20h		10h		20h			
		STEC	TOP 7	STEC	TOP 7	STEC	TOP 7	STEC	TOP 7		
	502	NA	NA	NA	PPNA	NA	NA	PD	PD	1.3	c
	504	ND	ND	PA	ND	ND	ND	ND	ND	1.3	c

According to the EN ISO 16140-2:2016, the analyses of discordant results became: (See Table 14)

Table 14 - Analysis of discordant results

STEC and pathogenic <i>E. coli</i> O157												
Category / Sub-category			Type		N+	PD	ND	PPN D	(ND+PPND)-PD	AL		
1	Raw beef meats	1.1	8 h	a	Raw	32	10	0	0			
				b	Frozen		2	1	0			
				c	Seasoned		5	0	0			
		Total					32	17	1	0	-16	3
		1.3	10h	a	Raw	32	3	1	0			
				b	Frozen		1	2	0			
	c			Seasoned	10		1	0				
	Total					32	14	4	0	-10	3	
	20h		a	Raw	32	3	1	0				
			b	Frozen		1	0	0				
		c	Seasoned	11		1	0					
	Total					32	15	2	0	-13	3	
2	Dairy products	16 h	a	Raw milks	45	1	0	0				
			b	Raw milk cheeses		10	4	0				
			c	Creams and fermented milks		12	0	0				
			Total					45			23	4
All products :8h (25g), 10h (375g) for raw beef meat					109	54	9	0	-45	5		
All products :8h (25g), 20h (375g) for raw beef meat					109	55	7	0	-48	5		

STEC TOP 7												
Category			Type		N+	PD	ND	PPND	(ND+PPND)-PD	AL		
1	Raw beef meats	1.1	8h	a	Raw	32	10	0	0			
				b	Frozen		2	1	0			
				c	Seasoned		5	0	0			
		Total					32	17	1	0	-16	3
		1.3	10h	a	Raw	32	3	1	0			
				b	Frozen		1	3	0			
	c			Seasoned	10		1	0				
	Total					32	14	5	0	-9	3	
	20h		a	Raw	32	3	1	0				
			b	Frozen		1	2	0				
		c	Seasoned	11		1	0					
	Total					32	15	4	0	-11	3	
2	Dairy products	16h	a	Raw milks	38	1	0	0				
			b	Raw milk cheeses		10	4	0				
			c	Creams and fermented milks		12	0	0				
			Total					38			23	4
All products (Raw beef meat -Shorter incubation time)					102	54	10	0	-44	5		
All products (Raw beef meat -Longer incubation time)					102	55	9	0	-46	5		

The observed values ((ND + PPND) - PD) meet the acceptability limit for each category and for all the combined tested categories whatever the GeneDisc used.

3.1.1.9 PCR inhibitions

575 PCR were run using the GeneDisc STEC2, 372 using the GeneDisc EHEC and 413 using the GeneDisc TOP 7.

Inhibitions were observed during the validation study run in 2014. They are listed in Table 15. Eight inhibitions were observed with the GeneDisc STEC, 2 with the GeneDisc EHEC and 1 with the GeneDisc TOP 7 representing respectively 1.5 %, 0.5 % and 0.2 % of the tests run by each GeneDisc. The 1/10 dilution as stated in the kit insert allows to observe the polymerisation reaction for all of them.

Table 15 - PCR Inhibitions

Category	Sample	Product	GeneDisc STEC	GeneDisc EHEC	GeneDisc STEC TOP7
1.1 Raw beef meats (25 g)	5286	Seasoned ground beef	i/-*	/	-
	5287	Beef trim	i/-*	/	-
	5288	Beef trim	i/-*	/	-

Category	Sample	Product	Incubation time: 10 h			Incubation time: 20 h		
			GeneDisc STEC	GeneDisc EHEC	GeneDisc STEC TOP7	GeneDisc STEC	GeneDisc EHEC	GeneDisc STEC TOP7
1.3 Raw beef meats (375 g)	501	Carpaccio	-	/	i/-*	-	/	-
	504	Seasoned beef balls	-/-	/	-/i	+ (33.5)	i/+ (27.7)*	-/-
	511	Frozen ground beef	-/i/i/-*/-*	/	-/-	+ (32.3)	i/+ (34.9)*	-/-

Category	Sample	Product	Before storage			After storage		
			GeneDisc STEC	GeneDisc EHEC	GeneDisc STEC TOP7	GeneDisc STEC	GeneDisc EHEC	GeneDisc STEC TOP7
Dairy products	127	Raw milk cheese	/	/	/	i/+ (35.4)*	+ (35.2)	+ (34.5)
	595	Raw milk cheese	i/-*	/	/	/	/	/
	597	Raw milk cheese	i/-*	/	/	i/-*	/	-
	726	Raw milk cheese	i/-*	/	/	/	/	/

*: 1/10 dilution

3.1.2 *Relative detection level*

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*

For the initial validation study, four matrix/strain pairs were tested using the GeneDisc STEC 02 and STEC03 associated with the GeneDisc EHEC. For the extension study performed in 2014, 2 matrix/strain pairs were tested using both GeneDisc STEC + EHEC and TOP7 using the following protocol:

- 6 non spiked samples,
- 6 samples inoculated at a level required to get 0 to 50 % positive samples,
- 6 samples inoculated at a level required to get 50 to 75 % positive samples,
- 6 samples inoculated at a level required to get 75 to 100 % positive samples.

The samples were analyzed by the reference and the alternative methods, and the background flora was enumerated.

The following matrices were tested (See Table 16).

Table 16 - Defined (matrix/strain) pairs for the RLOD determination

Category	Sub-category	Matrix	Strain	Origin	Storage conditions before analysis	Protocol applied
1 Raw beef meats	1.1	Ground beef (25 g)	<i>E. coli</i> O157:H7 Ad 485	Ground beef	/	Pre-warmed BPW 8 h at 41.5°C
	1.2	Ground beef (25 g)	<i>E. coli</i> O157:H7 Ad 485	Ground beef	/	BPW 16 h at 37°C
	1.2	Seasoned beef meat (Bolognaise ground beef) (25 g)	<i>E. coli</i> O157:H7 Ad 485	Ground beef	/	BPW 16 h at 37°C
	1.3	Ground beef (375 g)	<i>E. coli</i> O157:H7 Ad 933	Clinical	/	Pre-warmed BPW 10h and 20h at 41.5°C
2 Dairy products	/	Raw milk	<i>E. coli</i> O157:H7 R33-9	Bovine feces	/	BPW + acriflavine 16h at 37°C
	/	Raw milk cheese	<i>E. coli</i> O157:H7 Ad 1745	Cheese	/	BPW + acriflavine 16h at 37°C
3 Vegetables	/	Frozen spinaches	<i>E. coli</i> O157:H7 Ad 557	Environment industry	/	BPW 16 h at 37°C

3.1.2.2 Calculation and interpretation of the RLOD

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

The RLOD calculations were performed using Excel spreadsheet of the international standard (ISO 16140), as described in the EN ISO 16140-2:2016 standard (<http://standards.iso.org/iso/16140> - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) ver 06-07-2015). The RLOD are given Table 17.

Table 17 – Presentation of RLOD before and after confirmation of the alternative method results

STEC and pathogenic <i>E. coli</i> O157									
Category/ Sub-category	Name	RLOD	RLODL	RLODU	b=ln (RLOD)	sd(b)	z-Test statistic	p-value	AL
1.1	Raw beef meat / <i>E. coli</i> O157:H7 Ad485 (25g)-8h (Short protocol)	1.938	0.710	5.293	0.662	0.502	1.318	0.188	2.5
1.2	Ground beef / <i>E. coli</i> O157:H7 Ad485 (25g)	1.189	0.476	2.974	0.173	0.458	0.379	0.705	
1.1	Bolognaise ground beef / <i>E. coli</i> O157:H7 Ad485 (25g)-8h	1.101	0.488	2.488	0.097	0.407	0.237	0.813	
1.3	Ground beef / <i>E. coli</i> O157:H7 (375g)- 10h and 20h	0.288	0.091	0.909	-1.246	0.575	2.165	1.970	
2	Raw milk / <i>E. coli</i> O157:H7 R33-9	1.013	0.400	2.565	0.013	0.465	0.027	0.978	
2	Raw milk cheese / <i>E. coli</i> O157:H7 Ad1745	1.563	0.640	3.819	0.447	0.447	1.000	0.317	
3	Frozen spinach / <i>E. coli</i> O157:H7 Ad557	0.814	0.331	2.005	-0.205	0.450	0.456	1.351	
Combined		1.030	0.749	1.416	0.029	0.159	0.185	0.854	

STEC TOP 7									
Category/ Sub-category	Name	RLOD	RLODL	RLODU	b=ln (RLOD)	sd(b)	z-Test statistic	p-value	AL
1.1	Bolognaise ground beef / <i>E. coli</i> O157:H7 Ad485 (25g)-8h	1,122	0,508	2,479	0,115	0,396	0,291	0,771	2.5
1.3	Ground beef / <i>E. coli</i> O157:H7 (375g)- 10h and 20h	0,307	0,098	0,959	-1,182	0,570	2,073	1,962	
2	Raw milk cheese / <i>E. coli</i> O157:H7 Ad1745	1,670	0,691	4,034	0,513	0,441	1,163	0,245	
Combined		0,903	0,561	1,453	-0,102	0,238	0,430	1,333	

The RLOD meet the AL fixed at 2.5 for unpaired studies for the seven tested matrix/strain pairs.

The LOD₅₀ % calculations according to Wilrich & Wilrich POD-LOD calculation program - version 9, 2017-09-23 test are given in Table 18.

Table 18 - LOD₅₀ results

STEC and pathogenic <i>E. coli</i> O157			
Category / sub-category	(Strain / matrix) pair	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich ¹	
		Reference method	Alternative method
1.1	Raw beef meat / <i>E. coli</i> O157:H7 Ad485 (25g)-8h (Short protocol)	0.371 [0.199;0.689]	0.598[0.326;1.098]
1.2	Ground beef meat / <i>E. coli</i> O157:H7 Ad485 (25g)	0.834 [0.453;1.533]	0.699 [0.380;1.286]
1.1	Bolognaise ground beef / <i>E. coli</i> O157:H7 Ad485 (25g)-8h (Short protocol)	0.612 [0.352;1.064]	0.710 [0.410;1.231]
1.3	Ground beef / <i>E. coli</i> O157:H7 (375g)-10h and 20h	1.238 [0.540;2,837]	0.851 [0.408;1.775]
2	Raw milk / <i>E. coli</i> O157:H7 R33-9	1.444 [0.762;2.739]	0.912 [0.494;1.683]
	Raw milk cheese / <i>E. coli</i> O157:H7 Ad1745	2.274 (1.096;4.721)	0.901 [0.499;1.627]
3	Frozen spinach / <i>E. coli</i> O157:H7 Ad557	0.606 [0.326;1.125]	0.506 [0.271;0.945]
Combined results		0.938 [0.743;1.183]	0.726 [0.577;0.914]

STEC TOP 7			
Category / Sub-category	(Strain / matrix) pair	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich	
		Reference method	Alternative method
1.1	Bolognaise ground beef / <i>E. coli</i> O157:H7 Ad485 (25g)-8h	0.612 [0.352;1.064]	0.710 [0.410;1.231]
1.3	Ground beef / <i>E. coli</i> O157:H7 (375g)-10h and 20h	1.238 [0.540;2,837]	0.851 [0.408;1.775]
2	Raw milk cheese / <i>E. coli</i> O157:H7 Ad1745	2.274 (1.096;4.721)	1.130 [0.614;2.078]
Combined results		0.938 [0.743;1.183]	0.756 [0.601;0.951]

The LOD₅₀ varies from 0.4. to 2.3 CFU/sample size for the reference method and from 0.5 to 1.1 CFU/ sample size 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

Inclusivity is the ability of the alternative method to detect the target analyte from a wide range of strains.

Exclusivity is the lack of interference from a relevant range of non-target strains of the alternative method.

3.1.3.1 Test protocols

Inclusivity

After thawing and growth in BHI broth, 50 *E. coli* O157:H7 strains were diluted in order to inoculate between 10 to 100 cells/225ml broth. Two enrichment protocols were tested before applying the protocol of the alternative method:

- The short protocol dedicated to raw beef meat: pre-warmed BPW incubated for 8 h at 41.5°C,
- The protocol dedicated to dairy products: BPW + acriflavin incubated for 16h at 37°C.

Exclusivity

32 negative strains were grown in BHI broth overnight at 37°C. The strains were inoculated in BPW (10^5 cells/ml) and incubated for 24h at 37°C. The alternative method protocol was then performed.

3.1.3.2 Results

Data are provided in **Appendix 6**.

Inclusivity

All the tested 50 strains gave a positive PCR test.

Exclusivity

No cross reaction was observed on the 32 tested strains.

The alternative method is specific and selective.

3.2 Practicability

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

Storage conditions and shelf-life	Store the extraction Pack Food 2 at room temperature (15 - 30°C) Store the GeneDisc plates at 5°C ± 3°C Expiration date: see data marked on the pack							
Time to result	Negative samples							
	Steps	Reference method	Alternative method					
			Beef Short protocol (25 g)		Beef (375 g)		Beef, dairy products & vegetables	
	Sampling / pre-enrichment	Day 0	Day 0		Day 0		Day 0	
	IMS 6 h	Day 0	/		/		/	
	IMS 24 h	Day 1	/		/		/	
	Extraction and PCR	/	Day 0		Day 0 or Day 1		Day 1	
	Reading plates	Day 2	Day 0		Day 0 or Day 1		Day 1	
	Final negative result	Day 2	Day 0		Day 0 or Day 1		Day 1	
	Presumptive positive or positive results							
	Steps	Reference method	Alternative method					
			Beef Short protocol (25 g)		Beef (375 g)		Beef, dairy products & vegetables	
			STEC	TOP7	STEC	TOP7	STEC	TOP7
	Direct streaking	/	Day 0	Day 0	Day 0 - Day 1	Day 0 - Day 1	Day 1	Day 1
	IMS	/	Day 0	Day 0	Day 0 - Day 1	Day 0 - Day 1	Day 1	Day 1
	Reading plates	Day 1 - Day 2	Day 1	Day 1	Day 1 - Day 2	Day 1 - Day 2	Day 2	Day 2
	Streaking on nutrient agar	Day 1 - Day 2	Day 1	Day 2	Day 1 - Day 2	Day 1 - Day 2	Day 2	Day 2
	Latex test	Day 2 - Day 3	Day 2	Day 2	Day 2 - Day 3	Day 2 - Day 3	Day 3	Day 3
	Indole	Day 3 - Day 4	/	/	/	/	/	/
	GeneDisc EHEC	/	Day 2	/	Day 2 - Day 3	/	Day 3	-
Final positive result	Day 3 - Day 4	Day 2	Day 2	Day 2 - Day 3	Day 2 - Day 3	Day 3	Day 3	
Common step with the reference method	No common step							

Negative results are obtained the day of analysis for beef (short protocol), and within one day for the other categories, while two days are required with the reference method.

Positive results are obtained in two or three days with the alternative method, and in four days with the reference method.

3.3 Inter-laboratory study

3.3.1 Study organisation

Samples were sent to 14 laboratories. In the end, one laboratory (F) did not participate in the study. The study was done with ground beef samples inoculated by *Escherichia coli* O157:H7 ATCC 43888. Samples were inoculated and sent on Monday 6th October 2008. The analyses were started on Wednesday 8th October 2008.

The targeted inoculation levels were:

- 0 CFU/25 g,
- 1 – 10 CFU/25 g,
- 5 – 50 CFU/25 g.

Blinded samples were placed in isothermal boxes, which contained cooling blocks, and express-shipped to the different laboratories.

A temperature control flask containing a sensor was added to the package in order to register the temperature profile during the transport, the package delivery and storage until analyses.

The samples were shipped in express (24 h maximum), in isotherm packages. The temperature conditions had to stay lower or equal to 8.4°C during transport, and between 0°C – 8.4°C in the labs.

The *E. coli* O157:H7 detection was performed by the standard and the alternative method.

3.3.2 Experimental parameters control

3.3.2.1 Contamination level before inoculation, levels obtained after the artificial contaminations of the samples

Before inoculation

In order to detect *Escherichia coli* O157:H7, the EN ISO 16654 method was performed on five ground beef portions (25 g) before the inoculation. All the results were negative.

Sample stability

Sample stability was checked by inoculating the matrix at 100 CFU/g. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level. *Triplicate* samples were analysed, and the results were the following (See Table 19).

Table 19

Day	CFU/25 g (CT-SMAC)			Detection / 25 g		
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3
Day 0	35	25	40	+	+	+
Day 1	20	25	20	+	+	+
Day 2	10	25	25	+	+	+

The contamination level decreases during storage at 4°C for 48 h (50 %).

Contamination levels

The contamination levels and the confidence intervals were the following (See Table 20).

Table 20 - *E. coli* O157:H7 stability in the matrix

Level	Samples	Theoretical target level (CFU/25 g)	True level (CFU/25 g sample)	Low limit (CFU/ 25 g sample)	High limit (CFU/ 25 g sample)
Level 0	2 - 5 - 7 - 11 - 13 - 16 - 17 - 24	0	/	/	/
Low level	3 - 6 - 8 - 9 - 12 - 15 - 19 - 21	5	9	8.0	10.6
High level	1 - 4 - 10 - 14 - 18 - 20 - 22 - 23	25	51.6	44.4	58.8

3.3.2.2 Logistic conditions

Temperature conditions are given below:

Table 21 - Sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Date of analysis
A	3.0	Not measured	Day 1
B	4.0	4.1	Day 1
C	3.5	6.4	Day 1
D	0.5	4.8	Day 1
E	4.0	6.8	Day 2
G	-40°C	5.0	Day 2
H	3.0	4.9	Day 1
I	2.5	4.2	Day 1
J	2.0	5.1	Day 2
K	3.0	4.0	Day 1
L	2.5	2.6	Day 1
M	4.5	5.6	Day 1
N	3.0	4.2	Day 2

3.3.2.3 Conclusion

For Lab G, the probe indicated a temperature of – 40°C during transport; the probe was probably out of use. The temperature measured at receipt was correct.

Labs C and L didn't place the probe with the samples during storage, but they provided the temperature register of their fridge.

Four labs received their samples at Day 2 in good conditions; they proceeded to analyses (incubation for 8 h at 41.5°C) and they stored the enrichment broth at 4°C until the day after in the morning.

The expert lab also tested at Day 0 (immediately after the end of incubation), at Day 1 (after storage overnight at 4°C) and at Day 2 in order to verify the impact of the enrichment storage on the results.

3.3.3 Result analysis

The raw data are given in **Appendix 7**.

3.3.3.1 Expert laboratory results

The results obtained by the expert laboratory are the following (See Table 22).

Table 22 – Results obtained by the expert Lab.

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

3.3.3.2 Results of the collaborators retained for interpretation

Aerobic mesophilic flora

The enumeration of the mesophilic aerobic flora varies from $7.5 \cdot 10^3$ to $4.3 \cdot 10^5$ CFU/g.

Escherichia coli O157:H7 detection

14 collaborators participated to the study. The results obtained are provided in Table 23 (reference method) and Table 24 (alternative method).

Lab E found a positive sample (E16) by the reference method at L0. Only two colonies were visible on CT-SMAC plates; this was probably due to cross contamination during the IMS step.

For the alternative method, Lab J encountered difficulties for PCR results interpretation and was not able to obtain results with the GeneDisc. This Lab was excluded.

**Table 23 - Positive results by the reference method
(without Labs F and J)**

Laboratory	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	8	8
C	0	8	8
D	0	8	8
E	1	8	8
G	0	8	8
H	0	8	8
I	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
Total	P₀ = 1	P₁ = 96	P₂ = 96

**Table 24 - Positive results (before and after confirmation)
by the alternative method (without Labs F and J)**

Laboratory	Contamination level					
	L0		L1		L2	
	<i>Before confirmation</i>	<i>After confirmation</i>	<i>Before confirmation</i>	<i>After confirmation</i>	<i>Before confirmation</i>	<i>After confirmation</i>
A	0	0	8	8	8	8
B	0	0	8	8	8	8
C	0	0	8	8	8	8
D	0	0	8	8	8	8
E	0	0	8	8	8	8
G	0	0	8	8	8	8
H	0	0	8	8	8	8
I	0	0	8	8	8	8
K	0	0	8	8	8	8
L	0	0	8	8	8	8
M	0	0	8	8	8	8
N	0	0	8	8	8	8
TOTAL	P₀ = 0	CP₀ = 0	P₁ = 96	CP₁ = 96	P₂ = 96	CP₂ = 96

According to the AFNOR technical rules, it is possible to include the results from a collaborator with a maximum of one cross contamination at Level 0. For this study, this rule was applied and results from Lab E were kept (one contamination with the reference method).

The results from the 12 Labs were kept.

3.3.4 Calculation and interpretation

3.3.4.1 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	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_-}\right)\right) \times 100 \% =$	99 %
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-}\right)\right) \times 100 \% =$	99 %

N: number of all L0 tests

P₀ = total number of false-positive results obtained with the blank samples before confirmation

CP₀ = total number of false-positive results obtained with the blank samples

3.3.4.2 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 not obtained for the low and the high inoculation levels (L1 + L2). The two inoculation levels were thus retained for calculation.

With the 12 Collaborators retained for interpretation, the following results were obtained for Level 1 and level 2 (See Table 26).

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

	Response	Reference method positive (R+)	Reference method negative (R-)
Level 1	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 96	Positive deviation (R-/A+) PD = 0
	Alternative method negative (A-)	Negative deviation (A-/R+) ND = 0	Negative agreement (A-/R-) NA = 0
Level 2	Alternative method positive (A+)	Positive agreement (A+/R+) PA = 96	Positive deviation (R-/A+) PD = 0
	Alternative method negative (A-)	Negative deviation (A-/R+) ND = 0	Negative agreement (A-/R-) NA = 0

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

Table 27

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

3.3.4.3 Interpretation of data

For an **unpaired study design**, the difference between (ND – PD) is calculated for the level(s) where fractional recovery is obtained (so L₁ and possibly L₂). 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:

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

where

P_x = number of samples with a positive result obtained with the reference method at level x (L₁ or L₂) for all the collaborators

N_x = number of samples tested at level x (L₁ or L₂) with the reference method by all the collaborators

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

where

CP_x = number of samples with a confirmed positive result obtained with the alternative method at level x (L₁ or L₂) for all the collaborators;

N_x = number of samples tested at level x (L₁ or L₂) with the alternative method by all the collaborators.

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

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, no fractional recovery was observed. The calculations were done for the two inoculated levels according to the EN ISO 16140-2:2016 (See Table 28).

Table 28 - Calculations

	Level 1	Level 2
N_x	96	96
$(p+)_{\text{ref}}$	1.00	1.00
$(p+)_{\text{alt}}$	1.00	1.00
AL = (ND - PD) max	0.00	0.00
ND - PD	0	0
Conclusion	ND - PD ≤ AL	ND-PD ≤ AL

The EN ISO 16140-2:2016 requirements are fulfilled as (ND - PD) is equal to the AL.

There is indeed no difference between the sensitivity of the compared methods, and the alternative method complies with the reproducibility conditions.

3.3.4.4 Evaluation of the LOD_{50%}, LOD_{95%} and RLOD between laboratories

The LOD_{50%}, the LOD_{95%} and the RLOD are calculated using the EN ISO 16140-2:2016 Excel spreadsheet available at https://standards.iso.org/iso/16140/-5/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls.

The calculation is not possible as all the inoculated samples gave positive results either by the reference method or by the alternative method.

3.4 General conclusion

The **methods comparative study conclusions** are:

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

In the sensitivity study, 3 categories were tested:

- Raw beef meat (25 g and 375 g test portions) with two protocols for raw beef meat, 25g test portion.
- Dairy products
- Vegetables

The (ND - PD) values are below the acceptability limits (AL) whatever the categories and for all tested categories for the two GeneDisc tested (STEC and TOP7).

The RLOD are below the AL fixed at 2.5 for unpaired studies for the seven tested matrix/strain pairs.

For the inclusivity study, all the tested 50 strains gave a positive PCR test. For the exclusivity study, no cross reaction was observed on the 32 tested strains.

It is possible to store the primary enrichment broth for 24 h at 5°C ± 3°C.

Negative results are obtained the day of analysis for beef (short protocol), and within one day for the other protocols, while two days are required with the reference method.

Positive results are obtained in two or three days with the alternative method and in four days with the reference method.

The alternative method fulfils all the EN ISO 16140-2:2016 and AFNOR technical rules requirements.

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

The data and interpretations comply with the EN ISO 16140-2:2016 requirements. **The GeneDisc method is considered equivalent to the ISO standard.**

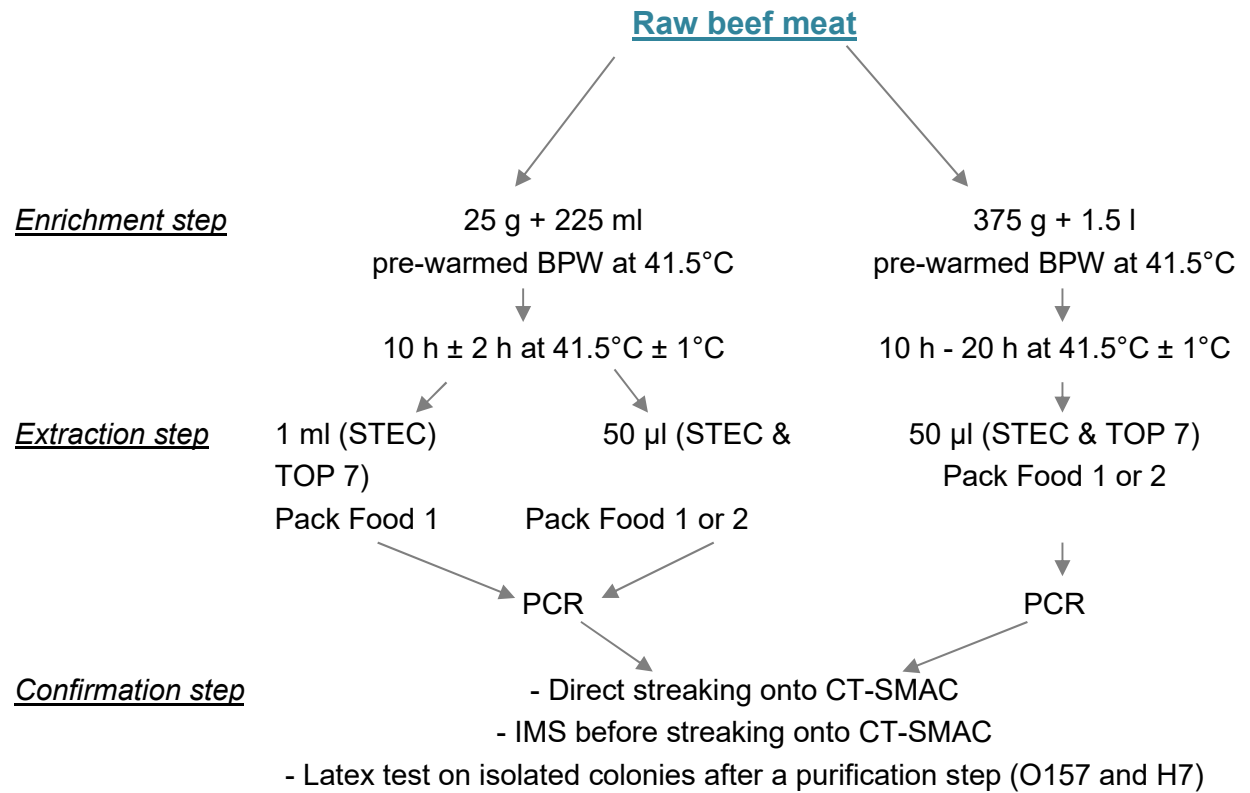
Quimper, 23 July 2020

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 diagrams of the alternative method: GeneDisc® method for the simultaneous detection of *Salmonella* spp. and *Escherichia coli* O157:H7 - Detection of *Escherichia coli* O157:H7 -



Dairy products

Enrichment step

25 g + 225 ml BPW + Acriflavine (10 mg/l)

↓
18 h ± 2 h at 37°C ± 1°C

Extraction step

1 ml (STEC)
Pack Food 1

50 µl (STEC & TOP 7)
Pack Food 1 or 2

↓
PCR

↓
PCR

Confirmation step

- Direct streaking onto CT-SMAC
- IMS before streaking onto CT-SMAC
- Latex test on isolated colonies after a purification step (O157 and H7)

Raw beef meats / Vegetables

Enrichment step

25 g + 225 ml BPW

↓
18 h ± 2 h at 37°C ± 1°C

Extraction step

50 µl (STEC & TOP 7)
Pack Food 1 or 2

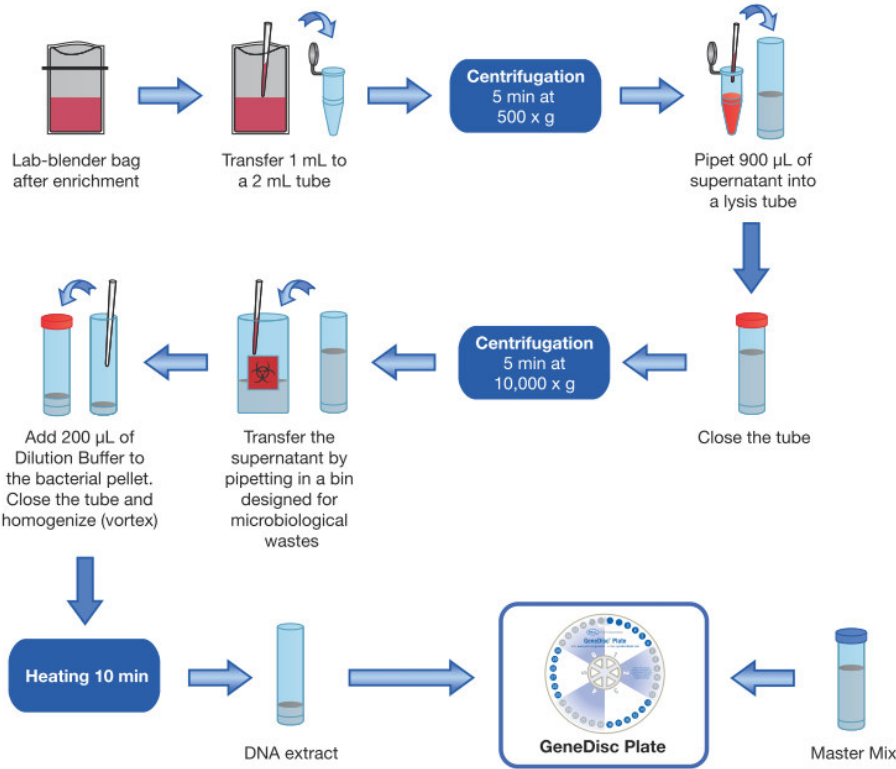
↓
PCR

Confirmation step

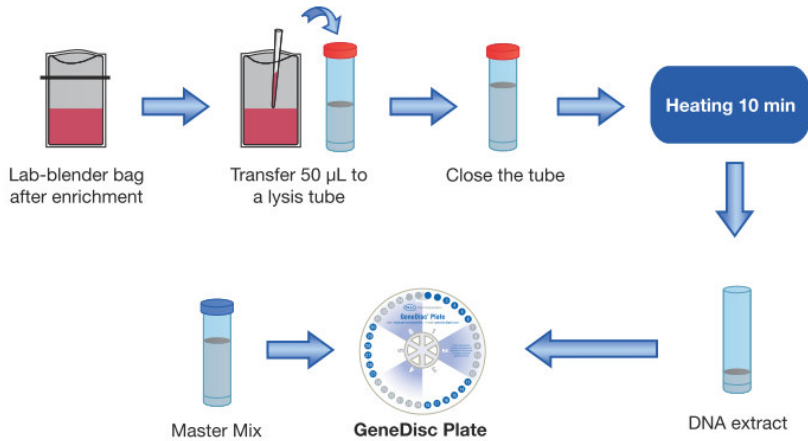
- Direct streaking onto CT-SMAC
- IMS before streaking onto CT-SMAC
- Latex test on isolated colonies after a purification step (O157 and H7)

Extraction protocols

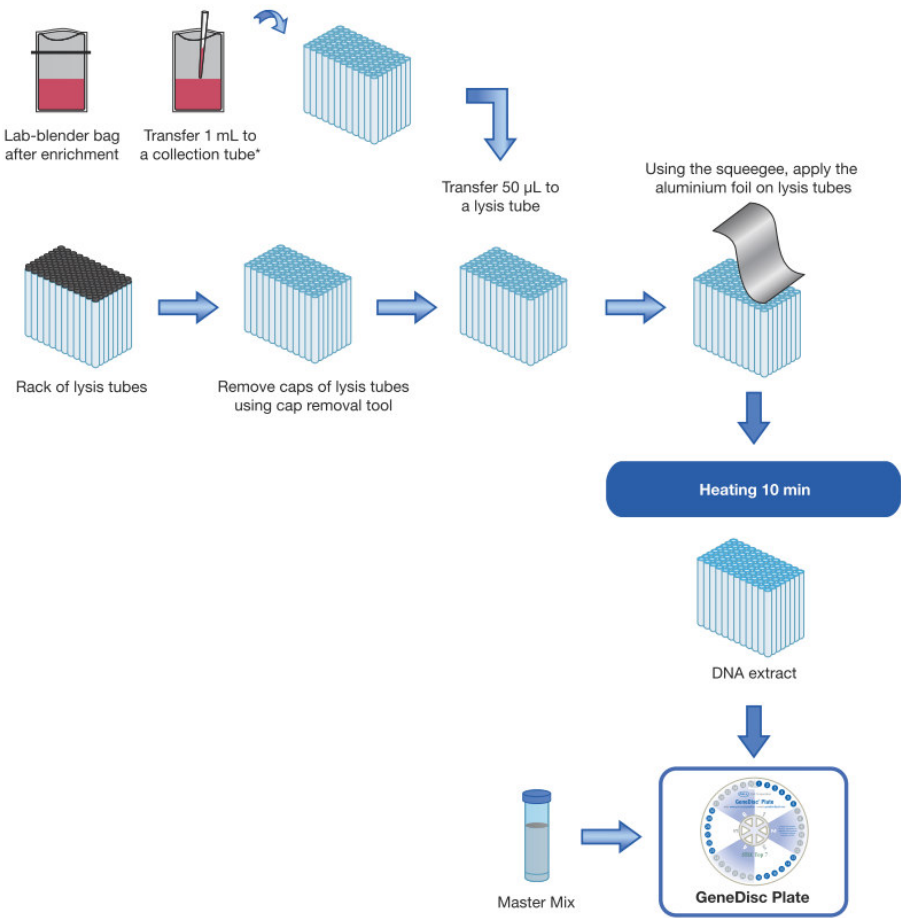
Extraction Pack Food 1 - Protocol for 1 ml of enriched sample



Extraction Pack Food 1 - Protocol for 50 μ L of enriched sample

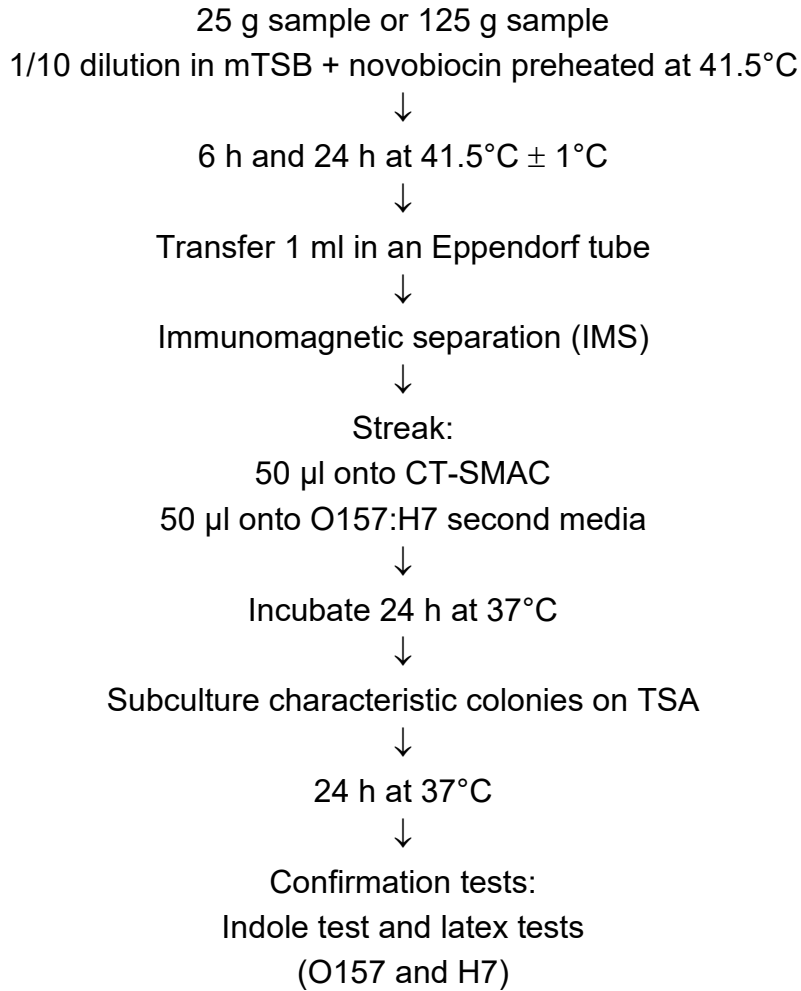


Extraction Pack Food 2 - Protocol for 50 µl of enriched sample

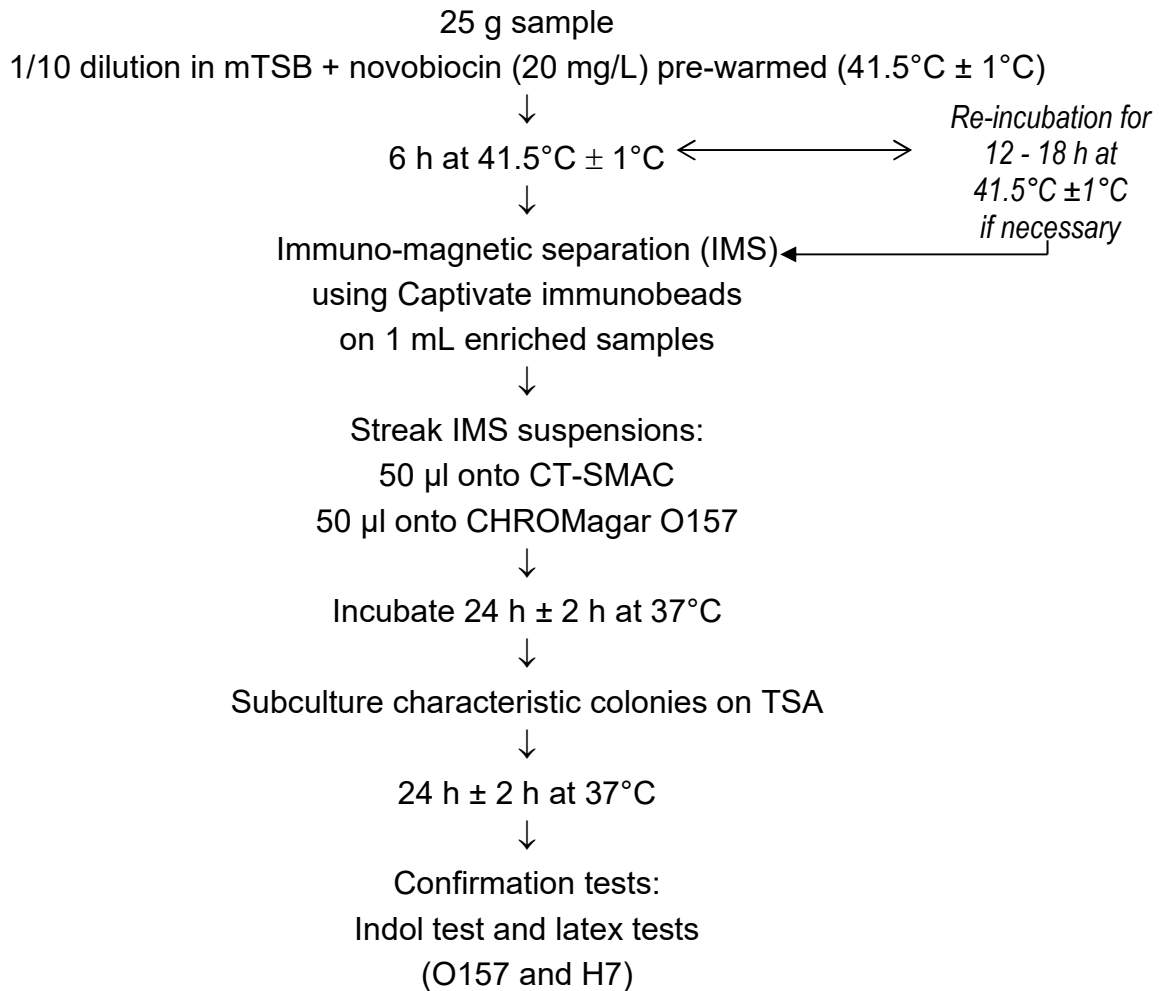


Appendix 2 – Flow diagram of the reference methods

**ISO 16654 reference method:
Horizontal method for the detection of *Escherichia coli* O157**



**ISO 16654 (2011): Microbiology of food and animal feeding stuffs -
Horizontal method for the detection of *Escherichia coli* O157 -
Amendment 1 (March 2017): annex B: result of inter-laboratory studies**



Appendix 3 – Artificial contamination of the samples (Initial validation and extension studies- 2008, 2010, 2014 and 2016)

Year study	Sample N°	Product (French name or English name))	Artificial contaminations					Result	Category	Type
			Strain	Origin (French or English)	Injury protocol	Injury measurement	Inoculation level (CFU/sample)			
2008	404	Rumsteak	<i>E. coli</i> O157:H7 Ad688	/	48h -18°C / 9 days 4°C	>0,47	9-12-13-7-7 (9,6)	+	1.1	a
2008	409	Faux filet	<i>E. coli</i> O157:H7 Ad687	/	48h -18°C / 9 days 4°C	0,53	0-2-11-1-0 (2,8)	-	1.1	a
2008	410	Faux filet	<i>E. coli</i> O157:H7 Ad688	/	48h -18°C / 9 days 4°C	>0,47	9-12-13-7-7 (9,6)	+	1.1	a
2008	417	Viande hachée fraîche	<i>E. coli</i> O157:H7 Ad687	/	48h -18°C / 9 days 4°C	0,53	0-2-11-1-0 (2,8)	+	1.1	a
2008	420	Bifteck	<i>E. coli</i> O157:H7 Ad688	Cattle slaughterhouse environment	48h -18°C / 9 days 4°C	>0,47	9-12-13-7-7 (9,6)	+	1.1	a
2008	423	Bifteck	<i>E. coli</i> O157:H7 Ad687	/	48h -18°C / 9 days 4°C	0,53	0-2-11-1-0 (2,8)	-	1.1	a
2008	427	Steak haché pur bœuf	<i>E. coli</i> O157:H7 Ad687	/	48h -18°C / 9 days 4°C	0,53	0-2-11-1-0 (2,8)	-	1.1	a
2008	429	Steak haché pur bœuf	<i>E. coli</i> O157:H7 Ad688	Cattle slaughterhouse environment	48h -18°C / 9 days 4°C	>0,47	9-12-13-7-7 (9,6)	+	1.1	a
2008	510	Steak haché	<i>E. coli</i> O157:H7 Ad683	Boulettes de bœuf	-20°C	0,4	0-0-0-0-0 (0)	-	1.1	a
2008	530	Viande bovine à bourguignon	<i>E. coli</i> O157:H7 Ad 688	Abattoir passerelle mamelles	-20°C	0,83	1-3-3-1-3 (2,2)	+	1.1	a
2014	241	Pavés de rumsteak	<i>E. coli</i> O157:H7 Ad 560	Ground beef	4°C / 5 days	1,19	1-6-3-0-0 (2,0)	+	1.1	a
2014	242	Onglet	<i>E. coli</i> O157:H7 Ad 560	Ground beef	4°C / 5 days	1,19	1-6-3-0-0 (2,0)	+	1.1	a
2014	243	Bifteck	<i>E. coli</i> O157:H7 Ad 560	Ground beef	4°C / 5 days	1,19	1-6-3-0-0 (2,0)	+	1.1	a
2014	244	Bavettes d'loyau	<i>E. coli</i> O157:H7 Ad 561	Ground beef	4°C / 5 days	0,77	0-1-1-3-4 (1,8)	+	1.1	a
2014	245	Entrecôte	<i>E. coli</i> O157:H7 Ad 561	Ground beef	4°C / 5 days	0,77	0-1-1-3-4 (1,8)	+	1.1	a
2014	246	Tournedos	<i>E. coli</i> O157:H7 Ad 561	Ground beef	4°C / 5 days	0,77	0-1-1-3-4 (1,8)	+	1.1	a
2014	247	Faux filet	<i>E. coli</i> O157:H7 Ad 585	Ground beef	4°C / 5 days	1,11	5-5-5-3-4 (4,4)	+	1.1	a
2014	248	Tartare	<i>E. coli</i> O157:H7 Ad 486	Ground beef	4°C / 5 days	1,13	3-1-2-2-3 (2,2)	+	1.1	a
2014	249	Steak haché (5%MG)	<i>E. coli</i> O157:H7 Ad 585	Ground beef	4°C / 5 days	1,11	5-5-5-3-4 (4,4)	+	1.1	a
2014	251	Steak haché (5%MG)	<i>E. coli</i> O157:H7 Ad 486	Ground beef	4°C / 5 days	1,13	3-1-2-2-3 (2,2)	+	1.1	a
2014	252	Steak haché (5%MG)	<i>E. coli</i> O157:H7 Ad 560	Ground beef	4°C / 5 days	1,19	1-6-3-0-0 (2,0)	+	1.1	a
2014	254	Steak haché (12%MG)	<i>E. coli</i> O157:H7 Ad 560	Ground beef	4°C / 5 days	1,19	1-6-3-0-0 (2,0)	+	1.1	a
2014	256	Steak haché (15%MG)	<i>E. coli</i> O157:H7 Ad 561	Ground beef	4°C / 5 days	0,77	0-1-1-3-4 (1,8)	+	1.1	a
2014	258	Steak haché (15%MG)	<i>E. coli</i> O157:H7 Ad 585	Ground beef	4°C / 5 days	1,11	5-5-5-3-4 (4,4)	+	1.1	a
2008	519	Steak haché surgelé	<i>E. coli</i> O157:H7 Ad 687	Onglet	-20°C	>1,59	0-0-0-0-0 (0)	+	1.1	b
2008	522	Steak haché surgelé	<i>E. coli</i> O157:H7 Ad 688	Abattoir passerelle mamelles	-20°C	0,83	1-3-3-1-3 (2,2)	+	1.1	b
2008	525	Steak haché pur bœuf surgelé	<i>E. coli</i> O157:H7 Ad683	Boulettes de bœuf	-20°C	0,4	0-0-0-0-0 (0)	+	1.1	b
2008	528	Steak haché pur bœuf surgelé	<i>E. coli</i> O157:H7 Ad 687	Onglet	-20°C	>1,59	0-0-0-0-0 (0)	+	1.1	b
2008	541	Steak haché pur bœuf surgelé	<i>E. coli</i> O157:H7 Ad 688	Abattoir passerelle mamelles	-20°C	0,83	1-3-3-1-3 (2,2)	+	1.1	b

Year study	Sample N°	Product (French name or English name))	Artificial contaminations					Result	Category	Type
			Strain	Origin (French or English)	Injury protocol	Injury measurement	Inoculation level (CFU/sample)			
2014	260	Steak haché (15%MG) surgelé	<i>E. coli</i> O157:H7 Ad 586	Ground beef	-20°C / 5 days	1,49	1-1-3-4-2 (2,2)	+	1.1	b
2014	261	Steak haché (20%MG) surgelé	<i>E. coli</i> O157:H7 Ad 588	Ground beef	-20°C / 5 days	1,55	2-2-7-4-3 (3,6)	+	1.1	b
2014	263	Steaks hachés congelés	<i>E. coli</i> O157:H7 Ad 586	Ground beef	-20°C / 5 days	1,49	1-1-3-4-2 (2,2)	+	1.1	b
2014	264	Steak haché congelé	<i>E. coli</i> O157:H7 Ad 588	Ground beef	-20°C / 5 days	1,55	2-2-7-4-3 (3,6)	+	1.1	b
2014	648	Steak haché congelé	<i>E. coli</i> O157:H7 Ad 589	Ground beef	4°C / 6 days	0,59	3-6-3-3-9 (4,8)	+	1.1	b
2014	649	Steak haché congelé	<i>E. coli</i> O157:H7 Ad 584	Ground beef	-20°C/10 days	1,54	0-4-6-1-1 (2,4)	+	1.1	b
2014	651	Steak haché congelé	<i>E. coli</i> O157:H7 Ad 591	Ground beef	-20°C / 6 days	1,31	2-3-1-1-1 (1,4)	+	1.1	b
2008	400	Haché bolognaise	<i>E. coli</i> O157:H7 Ad688	Cattle slaughterhouse environment	48h -18°C / 9 days 4°C	>0,47	9-12-13-7-7 (9,6)	+	1.1	c
2008	534	Steak grill aux oignons surgelé	<i>E. coli</i> O157:H7 Ad 687	Onglet	-20°C	>1,59	0-0-0-0-0 (0)	+	1.1	c
2014	235	Carpaccio au parmesan	<i>E. coli</i> O157:H7 Ad 585	Ground beef	4°C / 5 days	1,11	5-5-5-3-4 (4,4)	+	1.1	c
2014	236	Carpaccio au basilic	<i>E. coli</i> O157:H7 Ad 585	Ground beef	4°C / 5 days	1,11	5-5-5-3-4 (4,4)	+	1.1	c
2014	237	Carpaccio pistou	<i>E. coli</i> O157:H7 Ad 585	Ground beef	4°C / 5 days	1,11	5-5-5-3-4 (4,4)	+	1.1	c
2014	238	Carpaccio huile d'olive et basilic	<i>E. coli</i> O157:H7 Ad 486	Ground beef	4°C / 5 days	1,13	3-1-2-2-3 (2,2)	+	1.1	c
2014	239	Rumsteak à l'échalote	<i>E. coli</i> O157:H7 Ad 486	Ground beef	4°C / 5 days	1,13	3-1-2-2-3 (2,2)	+	1.1	c
2014	240	Rumsteak aux trois poivres	<i>E. coli</i> O157:H7 Ad 486	Ground beef	4°C / 5 days	1,13	3-1-2-2-3 (2,2)	+	1.1	c
2014	250	Steak haché (5%MG) surgelé	<i>E. coli</i> O157:H7 Ad 486	Ground beef	4°C / 5 days	1,13	3-1-2-2-3 (2,2)	+	1.1	c
2014	253	Steak haché (8%MG) surgelé	<i>E. coli</i> O157:H7 Ad 560	Ground beef	4°C / 5 days	1,19	1-6-3-0-0 (2,0)	+	1.1	c
2014	255	Steak haché (12%MG) surgelé	<i>E. coli</i> O157:H7 Ad 561	Ground beef	4°C / 5 days	0,77	0-1-1-3-4 (1,8)	+	1.1	c
2014	257	Steak haché (15%MG) surgelé	<i>E. coli</i> O157:H7 Ad 561	Ground beef	4°C / 5 days	0,77	0-1-1-3-4 (1,8)	+	1.1	c
2014	650	Boulettes de bœuf surgelées	<i>E. coli</i> O157:H7 Ad 590	Ground beef	-20°C / 6 days	1,25	0-4-6-2-1 (2,6)	+	1.1	c
2008	1356	Carpaccio de bœuf	<i>E. coli</i> O157:H7 A215-6	Bovine feces	48h -20°C/48h 4°C	1,01	4-3-4-2-2 (3,0)	+	1.2	a
2008	1357	Carpaccio de bœuf	<i>E. coli</i> O157:H7 A1075	Ground beef	48h -20°C/48h 4°C	1,1	0-0-2-0-1 (0,6)	+	1.2	a
2008	1358	Jarret à pot au feu	<i>E. coli</i> O157:H7 AZ15-6	Bovine feces	48h -20°C/48h 4°C	1,01	4-3-4-2-2 (3,0)	-	1.2	a
2008	1359	Jarret à pot au feu	<i>E. coli</i> O157:H7 A1075	Ground beef	48h -20°C/48h 4°C	1,1	0-0-2-0-1 (0,6)	-	1.2	a
2008	1360	Jarret à pot au feu	<i>E. coli</i> O157:H7 Ad487	Ground beef	48h -20°C/48h 4°C	0,84	0-0-0-0-3 (0,6)	+	1.2	a
2008	1361	Jarret à pot au feu	<i>E. coli</i> O157:H7 R33-9	Bovine feces	48h -20°C/48h 4°C	0,98	3-6-5-3-2 (3,8)	+	1.2	a
2008	1362	Entrecôte à griller	<i>E. coli</i> O157:H7 A1075	Ground beef	48h -20°C/48h 4°C	1,1	0-0-2-0-1 (0,6)	-	1.2	a
2008	1363	Entrecôte à griller	<i>E. coli</i> O157:H7 Ad487	Ground beef	48h -20°C/48h 4°C	0,84	0-0-0-0-3 (0,6)	+	1.2	a
2008	1364	Entrecôte à griller	<i>E. coli</i> O157:H7 R33-9	Bovine feces	48h -20°C/48h 4°C	0,98	3-6-5-3-2 (3,8)	+	1.2	a
2008	1365	Tranche à fondue	<i>E. coli</i> O157:H7 A1075	Ground beef	48h -20°C/48h 4°C	1,1	0-0-2-0-1 (0,6)	-	1.2	a
2008	1366	Tranche à fondue	<i>E. coli</i> O157:H7 Ad487	Ground beef	48h -20°C/48h 4°C	0,84	0-0-0-0-3 (0,6)	+	1.2	a
2008	1367	Tranche à fondue	<i>E. coli</i> O157:H7 R33-9	Bovine feces	48h -20°C/48h 4°C	0,98	3-6-5-3-2 (3,8)	+	1.2	a

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2008	1368	Rumsteak à griller	<i>E. coli</i> O157:H7 Ad487	Ground beef	48h -20°C/48h 4°C	0,84	0-0-0-0-3 (0,6)	+	1.2	a
2008	1369	Rumsteak à griller	<i>E. coli</i> O157:H7 R33-9	Bovine feces	48h -20°C/48h 4°C	0,98	3-6-5-3-2 (3,8)	+	1.2	a
2008	1370	Gîte de noix à biftek	<i>E. coli</i> O157:H7 R33-9	Bovine feces	48h -20°C/48h 4°C	0,98	3-6-5-3-2 (3,8)	+	1.2	a
2008	1495	Viande hachée fraîche de bœuf	<i>E. coli</i> O157:H7 AZ15-6	Bovine feces	48h 4°C/96H -20°C/5 days 4°C	>2,30	2-5-2-2-1 (2,4)	-	1.2	a
2008	1496	Viande hachée fraîche de bœuf	<i>E. coli</i> O157:H7 A1075	Ground beef	48h 4°C/96H -20°C/5 days 4°C	>2,38	1-3-3-3-1 (2,2)	+	1.2	a
2008	1497	Viande hachée fraîche de bœuf	<i>E. coli</i> O157:H7 Ad485	Ground beef	48h 4°C/96H -20°C/5 days 4°C	>1,95	1-0-0-0-0 (0,2)	-	1.2	a
2008	1498	Viande hachée fraîche de bœuf	<i>E. coli</i> O157:H7 Ad487	Ground beef	48h 4°C/96H -20°C/5 days 4°C	1,41	2-1-1-0-2 (1,20)	+	1.2	a
2008	1499	Steak haché pur bœuf surgelé	<i>E. coli</i> O157:H7 AZ15-6	Bovine feces	48h 4°C/96H -20°C/5 days 4°C	>2,30	2-5-2-2-1 (2,4)	-	1.2	a
2008	1341	Steak haché pur bœuf surgelé	<i>E. coli</i> O157:H7 BV2	Slaughterhouse environment	4°C / 3 days	1,00	6-7-6-5-5 (5,8)	+	1.2	b
2008	1342	Steak haché pur bœuf surgelé	<i>E. coli</i> O157:H7 ET8	Station d'épuration	24h 4°C/24h -20°C/24h 4°C	0,53	12-10-11-10-5 (9,6)	+	1.2	b
2008	1343	Steak haché pur bœuf surgelé	<i>E. coli</i> O157:H7 Ad489	Ground beef	24h 4°C/24h -20°C/24h 4°C	0,57	3-6-3-7-9 (5,4)	+	1.2	b
2008	1344	Steak haché extra moelleux surgelé	<i>E. coli</i> O157:H7 BV2	Slaughterhouse environment	4°C / 3 days	1,00	6-7-6-5-5 (5,8)	+	1.2	b
2008	1345	Steak haché extra moelleux surgelé	<i>E. coli</i> O157:H7 ET8	Station d'épuration	24h 4°C/24h -20°C/24h 4°C	0,53	12-10-11-10-5 (9,6)	+	1.2	b
2008	1346	Steak haché extra moelleux surgelé	<i>E. coli</i> O157:H7 Ad489	Ground beef	24h 4°C/24h -20°C/24h 4°C	0,57	3-6-3-7-9 (5,4)	+	1.2	b
2008	1347	Steak haché extra moelleux surgelé	<i>E. coli</i> O157:H7 AZ15-6	Bovine feces	48h -20°C/48h 4°C	1,01	4-3-4-2-2 (3,0)	+	1.2	b
2008	1348	Préparation à 51% de viande hachée de bœuf surgelée	<i>E. coli</i> O157:H7 BV2	Slaughterhouse environment	4°C / 3 days	1,00	6-7-6-5-5 (5,8)	+	1.2	b
2008	1349	Préparation à 51% de viande hachée de bœuf surgelée	<i>E. coli</i> O157:H7 ET8	Station d'épuration	24h 4°C/24h -20°C/24h 4°C	0,53	12-10-11-10-5 (9,6)	+	1.2	b
2008	1350	Préparation à 51% de viande hachée de bœuf surgelée	<i>E. coli</i> O157:H7 Ad489	Ground beef	24h 4°C/24h -20°C/24h 4°C	0,57	3-6-3-7-9 (5,4)	+	1.2	b
2008	1351	Préparation à 51% de viande hachée de bœuf surgelée	<i>E. coli</i> O157:H7 BV2	Slaughterhouse environment	4°C / 3 days	1,00	6-7-6-5-5 (5,8)	+	1.2	b
2008	1352	Haché pur bœuf surgelé	<i>E. coli</i> O157:H7 ET8	Station d'épuration	24h 4°C/24h -20°C/24h 4°C	0,53	12-10-11-10-5 (9,6)	+	1.2	b
2008	1353	Haché pur bœuf surgelé	<i>E. coli</i> O157:H7 Ad489	Ground beef	24h 4°C/24h -20°C/24h 4°C	0,57	3-6-3-7-9 (5,4)	+	1.2	b
2008	1354	Carpaccio de bœuf surgelé	<i>E. coli</i> O157:H7 AZ15-6	Bovine feces	48h -20°C/48h 4°C	1,01	4-3-4-2-2 (3,0)	-	1.2	b
2008	1355	Carpaccio de bœuf surgelé	<i>E. coli</i> O157:H7 Ad489	Ground beef	24h 4°C/24h -20°C/24h 4°C	0,57	3-6-3-7-9 (5,4)	+	1.2	b
2008	1500	Steak haché extra moelleux surgelé	<i>E. coli</i> O157:H7 A1075	Ground beef	48h 4°C/96H -20°C/5 days 4°C	>2,38	1-3-3-3-1 (2,2)	-	1.2	b

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2008	1501	Préparation à 51% de viande hachée de bœuf surgelée	<i>E. coli</i> O157:H7 Ad485	Ground beef	48h 4°C/96H -20°C/5 days 4°C	>1,95	1-0-0-0-0 (0,2)	+	1.2	b
2008	1502	Haché pur bœuf surgelé	<i>E. coli</i> O157:H7 Ad487	Ground beef	48h 4°C/96H -20°C/5 days 4°C	1,41	2-1-1-0-2 (1,20)	+	1.2	b
2008	1503	Préparation à 51% de viande hachée de bœuf surgelée	<i>E. coli</i> O157:H7 AZ15-6	Bovine feces	48h 4°C/96H -20°C/5 days 4°C	>2,30	2-5-2-2-1 (2,4)	+	1.2	b
2008	1504	Boulettes au bœuf surgelées	<i>E. coli</i> O157:H7 A1075	Ground beef	48h 4°C/96H -20°C/5 days 4°C	>2,38	1-3-3-3-1 (2,2)	+	1.2	b
2016	6955	Haché bolognaise bœuf	<i>E. coli</i> O157:H7 Ad 933	Ground beef	Seeding-48h 2-8°C	/	5-3-6-4-6 (4,8)	+	1.2	c
2016	6956	Carpaccio bœuf parmesan	<i>E. coli</i> O157:H7 Ad 933	Ground beef	Seeding-48h 2-8°C	/	5-3-6-4-6 (4,8)	+	1.2	c
2016	6957	Mini brochette bœuf assaisonnées	<i>E. coli</i> O157:H7 Ad 1071	Ground beef	Seeding-48h 2-8°C	/	7-6-5-5-7 (6,0)	+	1.2	c
2016	6958	Steak haché à la tomate	<i>E. coli</i> O157:H7 Ad 1071	Ground beef	Seeding-48h 2-8°C	/	7-6-5-5-7 (6,0)	+	1.2	c
2016	6959	Boulette de bœuf à l'orientale	<i>E. coli</i> O157:H7 Ad 1248	Ground beef	Seeding-48h 2-8°C	/	6-5-2-1-4 (3,6)	+	1.2	c
2016	6961	Bifteck bœuf	<i>E. coli</i> O157:H7 Ad 1248	Ground beef	Seeding-48h 2-8°C	/	6-5-2-1-4 (3,6)	+	1.2	c
2014	402	Beef trim	<i>E. coli</i> O157:H7 Ad 559	Ground beef	4°C / 20 days	1,66	4-2-2-2-3 (2,6)	+	1.3	a
2014	404	Ground beef	<i>E. coli</i> O157:H7 Ad 562	Ground beef	4°C / 12 days	0,91	6-1-2-4-5 (3,6)	+	1.3	a
2014	405	Ground beef	<i>E. coli</i> O157:H7 Ad 562	Ground beef	4°C / 12 days	0,91	6-1-2-4-5 (3,6)	+	1.3	a
2014	498	Ground beef	<i>E. coli</i> O157:H7 Ad 489	Ground beef	4°C / 12 days	1,78	2-6-3-4-3 (3,6)	+	1.3	a
2014	500	Ground beef	<i>E. coli</i> O157:H7 Ad 489	Ground beef	4°C / 12 days	1,78	2-6-3-4-3 (3,6)	+	1.3	a
2014	503	Ground beef	<i>E. coli</i> O157:H7 Ad 1501	Ground beef	4°C / 12 days	1,22	4-5-2-3-2 (3,2)	-	1.3	a
2014	505	Beef trim	<i>E. coli</i> O157:H7 Ad 1501	Ground beef	4°C / 12 days	1,22	4-5-2-3-2 (3,2)	+	1.3	a
2014	655	Beef trim	<i>E. coli</i> O157:H7 Ad 933	Ground beef	-20°C / 6 days	1,18	1-6-1-3-0 (2,2)	-	1.3	a
2014	656	Beef trim	<i>E. coli</i> O157:H7 Ad 585	Ground beef	4°C / 6 days	0,69	3-1-4-7-2 (3,4)	+	1.3	a
2014	657	Beef trim	<i>E. coli</i> O157:H7 Ad 587	Ground beef	4°C / 6 days	0,56	5-1-5-2-2 (3,0)	+	1.3	a
2014	406	Frozen seasoned ground beef	<i>E. coli</i> O157:H7 Ad 683	Frozen seasoned ground beef	-20°C / 20 days	0,81	2-5-5-6-2 (4,0)	+	1.3	b
2014	407	Frozen ground beef	<i>E. coli</i> O157:H7 Ad 683	Frozen seasoned ground beef	-20°C / 20 days	0,81	2-5-5-6-2 (4,0)	+	1.3	b
2014	408	Frozen ground beef	<i>E. coli</i> O157:H7 Ad 975	Beef trim	-20°C / 20 days	1,14	4-3-3-5-1 (3,2)	+	1.3	b
2014	409	Frozen ground beef	<i>E. coli</i> O157:H7 Ad 975	Beef trim	-20°C / 20 days	1,14	4-3-3-5-1 (3,2)	+	1.3	b
2014	410	Frozen seasoned beef balls	<i>E. coli</i> O157:H7 Ad 683	Frozen seasoned ground beef	-20°C / 20 days	0,81	2-5-5-6-2 (4,0)	+	1.3	b
2014	411	Frozen seasoned beef balls	<i>E. coli</i> O157:H7 Ad 683	Frozen seasoned ground beef	-20°C / 20 days	0,81	2-5-5-6-2 (4,0)	+	1.3	b

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2014	412	Frozen seasoned beef balls	<i>E. coli</i> O157:H7 Ad 975	Beef trim	-20°C / 20 days	1,14	4-3-3-5-1 (3,2)	+	1.3	b
2014	508	Frozen seasoned beef balls	<i>E. coli</i> O157:H7 Ad 1174	Frozen ground beef	-20°C / 12days	2,30	4-3-3-2-4 (3,2)	-	1.3	b
2014	509	Frozen ground beef	<i>E. coli</i> O157:H7 Ad 1174	Frozen ground beef	-20°C / 12days	2,30	4-3-3-2-4 (3,2)	+	1.3	b
2014	510	Frozen ground beef (15% MG)	<i>E. coli</i> O157:H7 Ad 1174	Frozen ground beef	-20°C / 12days	2,30	4-3-3-2-4 (3,2)	+	1.3	b
2014	511	Frozen ground beef (5% MG)	<i>E. coli</i> O157:H7 Ad 583	Ground beef	-20°C / 11 days	1,80	7-4-7-4-5 (5,4)	+	1.3	b
2014	512	Frozen seasoned ground beef	<i>E. coli</i> O157:H7 Ad 583	Ground beef	-20°C / 12 days	1,80	7-4-7-4-5 (5,4)	+	1.3	b
2014	398	Carpaccio	<i>E. coli</i> O157:H7 Ad 559	Ground beef	4°C / 20 days	1,66	4-2-2-2-3 (2,6)	+	1.3	c
2014	399	Carpaccio	<i>E. coli</i> O157:H7 Ad 559	Ground beef	4°C / 20 days	1,66	4-2-2-2-3 (2,6)	+	1.3	c
2014	400	Seasoned beef trim	<i>E. coli</i> O157:H7 Ad 562	Ground beef	4°C / 12 days	0,91	6-1-2-4-5 (3,6)	+	1.3	c
2014	401	Seasoned beef trim	<i>E. coli</i> O157:H7 Ad 562	Ground beef	4°C / 12 days	0,91	6-1-2-4-5 (3,6)	+	1.3	c
2014	403	Seasoned ground beef	<i>E. coli</i> O157:H7 Ad 559	Ground beef	4°C / 20 days	1,66	4-2-2-2-3 (2,6)	+	1.3	c
2014	499	Seasoned ground beef	<i>E. coli</i> O157:H7 Ad 489	Ground beef	4°C / 12 days	1,78	2-6-3-4-3 (3,6)	+	1.3	c
2014	501	Carpaccio	<i>E. coli</i> O157:H7 Ad 489	Ground beef	4°C / 12 days	1,78	2-6-3-4-3 (3,6)	-	1.3	c
2014	502	Seasoned beef trim	<i>E. coli</i> O157:H7 Ad 489	Ground beef	4°C / 12 days	1,78	2-6-3-4-3 (3,6)	-	1.3	c
2014	504	Seasoned beef balls	<i>E. coli</i> O157:H7 Ad 1501	Ground beef	4°C / 12 days	1,22	4-5-2-3-2 (3,2)	+	1.3	c
2014	506	Carpaccio	<i>E. coli</i> O157:H7 Ad 1501	Ground beef	4°C / 12 days	1,22	4-5-2-3-2 (3,2)	+	1.3	c
2014	507	Carpaccio	<i>E. coli</i> O157:H7 Ad 1501	Ground beef	4°C / 12 days	1,22	4-5-2-3-2 (3,2)	+	1.3	c
2014	652	Seasoned beef trim	<i>E. coli</i> O157:H7 Ad 687	Beef trim	4°C / 12 days	1,04	2-6-1-3-3 (3,0)	+	1.3	c
2014	653	Seasoned beef trim	<i>E. coli</i> O157:H7 Ad 685	Beef trim	4°C / 12 days	1,25	3-0-3-4-4 (2,8)	+	1.3	c
2014	654	Carpaccio	<i>E. coli</i> O157:H7 Ad 488	Ground beef	4°C / 12 days	1,59	3-1-4-3-0 (2,2)	+	1.3	c
2008	1053	Lait cru	<i>E. coli</i> O157:H7 BR3	Slaughterhouse environment	4°C pH3 48h	0,29	13-3-8-6-8 (7,6)	-	2	a
2008	1513	Lait cru	<i>E. coli</i> O157:H7 A1075	Ground beef	48h -20°C/10 days 4°C	1,57	2-0-2-0-0 (0,8)	-	2	a
2008	1514	Lait cru	<i>E. coli</i> O157:H7 Ad485	Ground beef	48h -20°C/10 days 4°C	2,04	0-0-0-0-0 (0)	-	2	a
2008	1515	Lait cru	<i>E. coli</i> O157:H7 Ad487	Ground beef	48h -20°C/10 days 4°C	2,3	0-0-0-6-2 (1,6)	-	2	a
2008	1527	Lait cru	<i>E. coli</i> O157:H7 EK9	Station d'épuration	NaCl 10% / 27 days	2,48	6-4-3-7-8 (5,6)	+	2	a
2008	1528	Lait cru	<i>E. coli</i> O157:H7 AT40	Slaughterhouse environment	NaCl 10% / 27 days	2,66	2-2-2-4-1 (2,2)	+	2	a
2008	1529	Lait cru	<i>E. coli</i> O157:H7 EK9	Station d'épuration	NaCl 10% / 27 days	2,48	6-4-3-7-8 (5,6)	-	2	a
2008	1530	Lait cru	<i>E. coli</i> O157:H7 AT40	Slaughterhouse environment	NaCl 10% / 27 days	2,66	2-2-2-4-1 (2,2)	+	2	a

Year study	Sample N°	Product (French name or English name))	Artificial contaminations					Result	Category	Type
			Strain	Origin (French or English)	Injury protocol	Injury measurement	Inoculation level (CFU/sample)			
2008	1531	Lait cru	<i>E. coli</i> O157:H7 EK9	Station d'épuration	NaCl 10% / 27 days	2,48	6-4-3-7-8 (5,6)	-	2	a
2008	1532	Lait cru	<i>E. coli</i> O157:H7 AT40	Slaughterhouse environment	NaCl 10% / 27 days	2,66	2-2-2-4-1 (2,2)	+	2	a
2008	1533	Lait cru	<i>E. coli</i> O157:H7 Ad487	Ground beef	48h -20°C/10 days 4°C	2,3	0-0-0-6-2 (1,6)	+	2	a
2008	1565	Lait ribot	<i>E. coli</i> O157:H7 BD4	Slaughterhouse environment	pH3 /30 days	0,52	2-5-4-4-4 (3,8)	+	2	a
2014	105	Lait cru	<i>E. coli</i> O157:H7 Ad 1745	Cheese	4°C during 5 days	1,05	1-2-4-3-3(2,6)	+	2	a
2014	106	Lait cru	<i>E. coli</i> O157:H7 Ad 686	Environmental sample	4°C during 5 days	1,67	1-2-0-1-0(0,8)	-	2	a
2014	120	Lait cru	<i>E. coli</i> O157:H7 Ad 686	Environmental sample	4°C / 5 days	1,67	1-2-0-1-0(0,8)	-	2	a
2014	121	Lait cru	<i>E. coli</i> O157:H7 Ad 686	Environmental sample	4°C / 5 days	1,67	1-2-0-1-0(0,8)	+	2	a
2014	122	Lait cru	<i>E. coli</i> O157:H7 Ad 686	Environmental sample	4°C / 5 days	1,67	1-2-0-1-0(0,8)	+	2	a
2008	1054	Saint Marcelin	<i>E. coli</i> O157:H7 AT40	Slaughterhouse environment	4°C NaCl 10% 48h	0,48	11-8-6-5-4 (6,8)	+	2	b
2008	1055	Saint Marcelin	<i>E. coli</i> O157:H7 EK9	Station d'épuration	4°C NaCl 10% 48h	0,55	12-8-4-6-5 (7,0)	+	2	b
2008	1059	Chabichou du Poitou	<i>E. coli</i> O157:H7 AT40	Slaughterhouse environment	4°C NaCl 10% 48h	0,48	11-8-6-5-4 (6,8)	+	2	b
2008	1060	Chabichou du Poitou	<i>E. coli</i> O157:H7 EK9	Station d'épuration	4°C NaCl 10% 48h	0,55	12-8-4-6-5 (7,0)	+	2	b
2008	1063	Crottin de chèvre	<i>E. coli</i> O157:H7 AT40	Slaughterhouse environment	4°C NaCl 10% 48h	0,48	11-8-6-5-4 (6,8)	+	2	b
2008	1064	Crottin de chèvre	<i>E. coli</i> O157:H7 EK9	Station d'épuration	4°C NaCl 10% 48h	0,55	12-8-4-6-5 (7,0)	+	2	b
2008	1065	Crottin de chèvre	<i>E. coli</i> O157:H7 BR3	Slaughterhouse environment	4°C pH3 48h	0,29	13-3-8-6-8 (7,6)	+	2	b
2008	1067	Roquefort	<i>E. coli</i> O157:H7 AT40	Slaughterhouse environment	4°C NaCl 10% 48h	0,48	11-8-6-5-4 (6,8)	+	2	b
2008	1068	Roquefort	<i>E. coli</i> O157:H7 EK9	Station d'épuration	4°C NaCl 10% 48h	0,55	12-8-4-6-5 (7,0)	+	2	b
2014	107	Lait cru	<i>E. coli</i> O157:H7 Ad 688	Environmental sample	4°C during 5 days	1,04	3-2-6-1-0(2,6)	+	2	b
2014	108	Reblochon fermier	<i>E. coli</i> O157:H7 Ad 1745	Cheese	10% NaCl / 5 days	1,37	5-6-3-5-4(4,6)	+	2	b
2014	109	Morbier	<i>E. coli</i> O157:H7 Ad 575	Feces	4°C / 5 days	1,14	3-2-5-0-0(2,0)	+	2	b
2014	110	Comté	<i>E. coli</i> O157:H7 Ad 576	Feces	4°C / 5 days	1,04	1-2-2-2-1(1,6)	+	2	b
2014	111	Tomme de montagne	<i>E. coli</i> O157:H7 Ad 577	Feces	4°C / 5 days	0,95	3-5-6-1-4(3,8)	+	2	b
2014	112	Bethmale	<i>E. coli</i> O157:H7 Ad 1745	Cheese	4°C / 5 days	1,05	1-2-4-3-3(2,6)	+	2	b
2014	123	Reblochon fermier	<i>E. coli</i> O157:H7 Ad 1745	Cheese	10% NaCl / 5 days	1,37	5-6-3-5-4(4,6)	+	2	b
2014	124	Morbier	<i>E. coli</i> O157:H7 Ad 1745	Cheese	10% NaCl / 5 days	1,37	5-6-3-5-4(4,6)	-	2	b
2014	125	Comté	<i>E. coli</i> O157:H7 Ad 688	Environmental sample	4°C / 5 days	1,04	3-2-6-1-0(2,6)	+	2	b
2014	126	Tomme de montagne	<i>E. coli</i> O157:H7 Ad 576	Feces	4°C / 5 days	1,04	1-2-2-2-1(1,6)	-	2	b
2014	127	Bethmale	<i>E. coli</i> O157:H7 Ad 575	Feces	4°C / 5 days	1,14	3-2-5-0-0(2,0)	-	2	b

Year study	Sample N°	Product (French name or English name))	Artificial contaminations					Result	Category	Type
			Strain	Origin (French or English)	Injury protocol	Injury measurement	Inoculation level (CFU/sample)			
2014	593	Rocamadour au lait cru	<i>E. coli</i> O157:H7 Ad 571	Feces	10% NaCl / 17 days	2,80	1-1-2-0-0 (0,8)	-	2	b
2014	594	Saint Félicien au lait cru	<i>E. coli</i> O157:H7 Ad 571	Feces	10% NaCl / 17 days	2,80	1-1-2-0-0 (0,8)	+	2	b
2014	595	Roquefort au lait cru	<i>E. coli</i> O157:H7 Ad 574	Feces	10% NaCl / 17 days	1,53	1-1-2-1-2 (1,4)	-	2	b
2014	596	Roquefort au lait cru	<i>E. coli</i> O157:H7 Ad 578	Feces	4 °C / 17 days	0,63	5-2-1-3-2 (2,6)	+	2	b
2014	597	Reblochon au lait cru	<i>E. coli</i> O157:H7 Ad 574	Feces	10% NaCl / 17 days	1,53	1-1-2-1-2 (1,4)	-	2	b
2014	598	Reblochon au lait cru	<i>E. coli</i> O157:H7 Ad 579	Feces	4 °C / 17 days	0,42	2-1-1-4-0 (1,6)	+	2	b
2014	599	Camembert au lait cru	<i>E. coli</i> O157:H7 Ad 581	Feces	4 °C / 17 days	0,53	2-1-5-3-4 (3,0)	-	2	b
2014	600	Camembert au lait cru	<i>E. coli</i> O157:H7 Ad 578	Feces	10% NaCl / 17 days	3,18	0-0-3-0-2 (1,0)	+	2	b
2014	601	Brie de Meaux au lait cru	<i>E. coli</i> O157:H7 Ad578	Feces	4 °C / 17 days	0,63	5-2-1-3-2 (2,6)	+	2	b
2014	602	Saint Nectaire au lait cru	<i>E. coli</i> O157:H7 Ad 579	Feces	4 °C / 17 days	0,42	2-1-1-4-0 (1,6)	+	2	b
2014	726	Fromage au lait cru de chèvre	<i>E. coli</i> O157:H7 Ad 572	Feces	PS pH4 / 21 days	2,07	8-5-4-4-9 (6,0)	+	2	b
2014	727	Crottin au lait cru de chèvre	<i>E. coli</i> O157:H7 Ad 573	Feces	PS pH4 / 21 days	2,14	1-1-0-0-0 (0,4)	+	2	b
2014	728	Selles sur cher au lait cru de chèvre	<i>E. coli</i> O157:H7 Ad 580	Feces	4°C / 21 days	1,92	8-2-2-2-1 (3,0)	+	2	b
2014	729	Gruyère au lait cru	<i>E. coli</i> O157:H7 Ad 582	Feces	4°C / 21 days	1,75	6-8-8-2-9 (6,6)	+	2	b
2014	730	Raclette au lait cru	<i>E. coli</i> O157:H7 Ad 581	Feces	4°C / 21 days	2,21	4-6-4-4-3 (4,2)	+	2	b
2008	1045	Crème glacée menthe chocolat	<i>E. coli</i> O157:H7 BR3	Slaughterhouse environment	4°C pH3 48h	0,29	13-3-8-6-8 (7,6)	+	2	c
2008	1049	Crème glacée café	<i>E. coli</i> O157:H7 BR3	Slaughterhouse environment	4°C pH3 48h	0,29	13-3-8-6-8 (7,6)	+	2	c
2008	1071	Poudre de lait	<i>E. coli</i> O157:H7 BR3	Slaughterhouse environment	4°C pH3 48h	0,29	13-3-8-6-8 (7,6)	+	2	c
2008	1516	Lait Ribot	<i>E. coli</i> O157:H7 A1075	Ground beef	48h -20°C/10 days 4°C	1,57	2-0-2-0-0 (0,8)	+	2	c
2008	1517	Lait Ribot	<i>E. coli</i> O157:H7 Ad485	Ground beef	48h -20°C/10 days 4°C	2,04	0-0-0-0-0 (0)	+	2	c
2008	1518	Lait Ribot	<i>E. coli</i> O157:H7 Ad487	Ground beef	48h -20°C/10 days 4°C	2,3	0-0-0-6-2 (1,6)	-	2	c
2008	1519	Lait Ribot	<i>E. coli</i> O157:H7 R33-9	Bovine feces	48h -20°C/10 days 4°C	1,68	0-1-1-0-0 (0,4)	+	2	c
2008	1520	Crème entière épaisse	<i>E. coli</i> O157:H7 A1075	Ground beef	48h -20°C/10 days 4°C	1,57	2-0-2-0-0 (0,8)	-	2	c
2008	1521	Crème fraîche liquide	<i>E. coli</i> O157:H7 Ad485	Ground beef	48h -20°C/10 days 4°C	2,04	0-0-0-0-0 (0)	+	2	c
2008	1522	Crème fraîche épaisse bio	<i>E. coli</i> O157:H7 Ad487	Ground beef	48h -20°C/10 days 4°C	2,3	0-0-0-6-2 (1,6)	+	2	c
2008	1523	Crème épaisse 15% MG	<i>E. coli</i> O157:H7 R33-9	Bovine feces	48h -20°C/10 days 4°C	1,68	0-1-1-0-0 (0,4)	+	2	c
2008	1524	Gros lait fermier	<i>E. coli</i> O157:H7 R33-9	Bovine feces	48h -20°C/10 days 4°C	1,68	0-1-1-0-0 (0,4)	+	2	c
2008	1525	Crème fraîche épaisse	<i>E. coli</i> O157:H7 A1075	Ground beef	48h -20°C/10 days 4°C	1,57	2-0-2-0-0 (0,8)	+	2	c
2008	1526	Gros lait fermier	<i>E. coli</i> O157:H7 Ad485	Ground beef	48h -20°C/10 days 4°C	2,04	0-0-0-0-0 (0)	-	2	c
2008	1566	Gros lait	<i>E. coli</i> O157:H7 BD4	Slaughterhouse environment	pH3 /30 days	0,52	2-5-4-4-4 (3,8)	+	2	c
2008	1567	Crème fraîche	<i>E. coli</i> O157:H7 BD4	Slaughterhouse environment	pH3 /30 days	0,52	2-5-4-4-4 (3,8)	+	2	c
2008	1568	Lait ribot	<i>E. coli</i> O157:H7 ET8	Station d'épuration	pH3 /30 days	0,56	6-2-5-6-4 (4,6)	+	2	c
2008	1569	Gros lait	<i>E. coli</i> O157:H7 ET8	Station d'épuration	pH3 /30 days	0,56	6-2-5-6-4 (4,6)	+	2	c

Year study	Sample N°	Product (French name or English name))	Artificial contaminations					Result	Category	Type
			Strain	Origin (French or English)	Injury protocol	Injury measurement	Inoculation level (CFU/sample)			
2008	1570	Crème fraîche	<i>E. coli</i> O157:H7 ET8	Station d'épuration	pH3 /30 days	0,56	6-2-5-6-4 (4,6)	+	2	c
2014	113	Lait ribot	<i>E. coli</i> O157:H7 Ad 686	Environmental sample	4°C / 5 days	1,67	1-2-0-1-0(0,8)	+	2	c
2014	114	Lait ribot	<i>E. coli</i> O157:H7 Ad 686	Environmental sample	4°C / 5 days	1,67	1-2-0-1-0(0,8)	+	2	c
2014	115	Lait ribot	<i>E. coli</i> O157:H7 Ad 688	Environmental sample	4°C / 5 days	1,04	3-2-6-1-0(2,6)	+	2	c
2014	116	Lait ribot	<i>E. coli</i> O157:H7 Ad 575	Feces	4°C / 5 days	1,14	3-2-5-0-0(2,0)	+	2	c
2014	117	Lait ribot	<i>E. coli</i> O157:H7 Ad 576	Feces	4°C / 5 days	1,04	1-2-2-2-1(1,6)	+	2	c
2014	118	Lait ribot	<i>E. coli</i> O157:H7 Ad 577	Feces	4°C / 5 days	0,95	3-5-6-1-4(3,8)	+	2	c
2014	119	Gros lait fermier	<i>E. coli</i> O157:H7 Ad 1745	Cheese	4°C / 5 days	1,05	1-2-4-3-3(2,6)	+	2	c
2014	128	Lait ribot	<i>E. coli</i> O157:H7 Ad 575	Feces	4°C / 5 days	1,14	3-2-5-0-0(2,0)	+	2	c
2014	129	Lait ribot	<i>E. coli</i> O157:H7 Ad 575	Feces	4°C / 5 days	1,14	3-2-5-0-0(2,0)	+	2	c
2014	130	Lait ribot	<i>E. coli</i> O157:H7 Ad 575	Feces	4°C / 5 days	1,14	3-2-5-0-0(2,0)	+	2	c
2014	131	Lait ribot	<i>E. coli</i> O157:H7 Ad 577	Feces	4°C / 5 days	0,95	3-5-6-1-4(3,8)	+	2	c
2014	132	Lait ribot	<i>E. coli</i> O157:H7 Ad 577	Feces	4°C / 5 days	0,95	3-5-6-1-4(3,8)	+	2	c
2014	133	Lait ribot	<i>E. coli</i> O157:H7 Ad 577	Feces	4°C / 5 days	0,95	3-5-6-1-4(3,8)	-	2	c
2014	134	Gros lait fermier	<i>E. coli</i> O157:H7 Ad 577	Feces	4°C / 5 days	0,95	3-5-6-1-4(3,8)	+	2	c
2010	1862	Carottes râpées	<i>E. coli</i> O157:H7 Ad558	Environment	4°C / 12 days	2,27	2-2-4-0-2(2,0)	+	3	a
2010	1863	Légumes pour couscous frais	<i>E. coli</i> O157:H7 Ad558	Environment	4°C / 12 days	2,27	2-2-4-0-2(2,0)	+	3	a
2010	1865	Salade d'été	<i>E. coli</i> O157:H7 Ad558	Environment	4°C / 12 days	2,27	2-2-4-0-2(2,0)	+	3	a
2010	1866	Choux aux fruits secs	<i>E. coli</i> O157:H7 Ad575	Bovine feces	4°C / 12 days	2,62	2-3-2-2-1(2,0)	+	3	a
2010	1867	Céleri rémoulade	<i>E. coli</i> O157:H7 Ad575	Bovine feces	4°C / 12 days	2,62	2-3-2-2-1(2,0)	+	3	a
2010	1868	Chou rouge	<i>E. coli</i> O157:H7 Ad578	Bovine feces	4°C / 12 days	2,12	1-1-1-1-5(1,8)	+	3	a
2010	1869	Assiette croquante	<i>E. coli</i> O157:H7 Ad578	Bovine feces	4°C / 12 days	2,12	1-1-1-1-5(1,8)	+	3	a
2010	1912	Chou blanc râpé	<i>E. coli</i> O157:H7 Ad575	Bovine feces	4°C / 19 days	2,01	4-2-3-3-1(2,6)	+	3	a
2010	1913	Chou blanc râpé	<i>E. coli</i> O157:H7 Ad558	Environment	4°C / 19 days	1,98	1-1-1-0-0 (0,60)	+	3	a
2010	1914	Persil botte	<i>E. coli</i> O157:H7 Ad575	Bovine feces	4°C / 19 days	2,01	4-2-3-3-1(2,6)	+	3	a
2010	1840	Poêlée champêtre	<i>E. coli</i> O157:H7 Ad556	Environment	-20°C / 15 days	1,68	9-10-8-3-5(7,0)	+	3	b
2010	1841	Macédoine surgelée	<i>E. coli</i> O157:H7 Ad556	Environment	-20°C / 15 days	1,68	9-10-8-3-5(7,0)	+	3	b
2010	1842	Champignons de Paris émincés surgelés	<i>E. coli</i> O157:H7 Ad556	Environment	-20°C / 15 days	1,68	9-10-8-3-5(7,0)	+	3	b
2010	1843	Petits pois surgelés	<i>E. coli</i> O157:H7 Ad556	Environment	-20°C / 15 days	1,68	9-10-8-3-5(7,0)	+	3	b
2010	1844	Haricots verts surgelés	<i>E. coli</i> O157:H7 Ad557	Environment	-20°C / 15 days	1,43	8-1-3-2-8(4,4)	+	3	b
2010	1845	Petits pois et carottes surgelés	<i>E. coli</i> O157:H7 Ad557	Environment	-20°C / 15 days	1,43	8-1-3-2-8(4,4)	+	3	b
2010	1847	Ratatouille surgelée	<i>E. coli</i> O157:H7 Ad557	Environment	-20°C / 15 days	1,43	8-1-3-2-8(4,4)	+	3	b

Year study	Sample N°	Product (French name or English name))	Artificial contaminations					Result	Category	Type
			Strain	Origin (French or English)	Injury protocol	Injury measurement	Inoculation level (CFU/sample)			
2010	1848	Poêlée légumes/champignons surgelés	<i>E. coli</i> O157:H7 Ad575	Bovine feces	4°C / 12 days	2,62	2-3-2-2-1(2,0)	+	3	b
2010	1849	Poêlée méridionale	<i>E. coli</i> O157:H7 Ad575	Bovine feces	4°C / 12 days	2,62	2-3-2-2-1(2,0)	-	3	b
2010	1850	Mélange de légumes pour potage surgelés	<i>E. coli</i> O157:H7 Ad576	Bovine feces	-20°C / 15 days	1,93	3-3-4-3-6(3,8)	+	3	b
2010	1851	Cœurs d'artichauts surgelés	<i>E. coli</i> O157:H7 Ad576	Bovine feces	-20°C / 15 days	1,93	3-3-4-3-6(3,8)	+	3	b
2010	1852	Epinards en branches surgelés	<i>E. coli</i> O157:H7 Ad576	Bovine feces	-20°C / 15 days	1,93	3-3-4-3-6(3,8)	+	3	b
2010	1861	Epinards hachés surgelés	<i>E. coli</i> O157:H7 Ad571	Feces	4°C / 12 days	1,89	2-1-1-4-1(1,8)	+	3	b
2010	1915	Cœurs d'artichauts surgelés	<i>E. coli</i> O157:H7 Ad578	Bovine feces	4°C / 19 days	2,51	0-0-4-2-2(1,6)	+	3	b
2010	1846	Petits pois aux lardons surgelés	<i>E. coli</i> O157:H7 Ad557	Environnement	-20°C / 15 days	1,43	8-1-3-2-8(4,4)	+	3	c
2010	1853	Légumes verts à la vapeur surgelés	<i>E. coli</i> O157:H7 Ad576	Bovine feces	-20°C / 15 days	1,93	3-3-4-3-6(3,8)	+	3	c
2010	1854	Purée de pomme de terre surgelée	<i>E. coli</i> O157:H7 Ad581	Feces	-20°C / 15 days	2,28	7-13-6-4-11(8,2)	+	3	c
2010	1855	Purée de carottes surgelée	<i>E. coli</i> O157:H7 Ad581	Feces	-20°C / 15 days	2,28	7-13-6-4-11(8,2)	+	3	c
2010	1856	Purée de haricots verts surgelée	<i>E. coli</i> O157:H7 Ad581	Feces	-20°C / 15 days	2,28	7-13-6-4-11(8,2)	+	3	c
2010	1857	Purée de brocolis surgelée	<i>E. coli</i> O157:H7 Ad581	Feces	-20°C / 15 days	2,28	7-13-6-4-11(8,2)	+	3	c
2010	1858	Galettes de courgettes surgelées	<i>E. coli</i> O157:H7 Ad578	Bovine feces	4°C / 12 days	2,12	1-1-1-1-5(1,8)	+	3	c
2010	1859	Galettes de chou fleur et brocolis surgelées	<i>E. coli</i> O157:H7 Ad578	Bovine feces	4°C / 12 days	2,12	1-1-1-1-5(1,8)	+	3	c
2010	1860	Galettes de poireaux/carottes surgelées	<i>E. coli</i> O157:H7 Ad571	Feces	4°C / 12 days	1,89	2-1-1-4-1(1,8)	+	3	c
2010	1864	Riz cantonnais	<i>E. coli</i> O157:H7 Ad558	Environnement	4°C / 12 days	2,27	2-2-4-0-2(2,0)	+	3	c

Appendix 4 – Raw data (Initial validation and extension studies - 2008, 2010, 2014 and 2016)

Bold typing: artificially inoculated samples

***E. coli* O157:H7 detection results:**

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
(x):	number of colonies on the plate
-:	no typical colonies but presence of background microflora
st:	plate without any colony
d:	doubtful result
NC:	non characteristic colony onto nutritive agar
i:	PCR inhibition
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND:	positive presumptive negative deviation

RAW BEEF MEATS - Short protocol (2008)																										
Sample No	Product (French name)	Reference method: ISO 16654 ♦					Alternative method GeneDisc <i>E. coli</i> O157:H7 - Short protocol (BPW, 8h at 41.5°C)																			
		IMS 6H		IMS 24H		Result	GeneDisc STEC2			GeneDisc EHEC	Final result GeneDisc	Confirmation <i>E. coli</i> O157:H7										Final result with all confirmatory tests	Agreement	Category	type	
		CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157	stx1:stx2	eae			CT SMAC				IMS-CT SMAC					Tests described in the ISO					
												Typical colonies	Latex O157	Latex H7	Final result Direct streaking	Agreement Direct streaking	Typical colonies	Latex O157	Latex H7	Final result IMS						Agreement IMS
404	Rumsteck	+	+	/	/	+	+/+	+/+	+/+	H7	+	-	/	/	-	PPND	+	+	+	+	PA	+	+	PA	1.1	a
409	Faux filet	-	-	-	-	-	-/-	-/-	-/-	-/-	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
410	Faux filet	-	-	+	+	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.1	a
415	Steak haché pur bœuf	-	-	+	-	-	-/-	-/-	-/-	-/-	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
417	Viande hachée fraîche	-	-	+/-	+/-	-	+/+	+/+	+/+	H7	+	+	A+(5)/+(1)	+	+	PD	+	A+(5)/+(2)	+	+	PD	+	+	PD	1.1	a
420	Bifteck	-	-	+	+	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.1	a
423	Bifteck	-	-	-	-	-	-/-	-/-	-/-	-/-	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
427	Steak haché pur bœuf	+	-	+	+	-	-/-	-/-	-/-	H7/O145	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
429	Steak haché pur bœuf	+	+	-	-	+	+/+	+/+	+/+	H7	+	+	A+(2)/O-(3)	/	-	PPND	+	+	+	+	PA	+	+	PA	1.1	a
508	Steak haché	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
509	Steak haché	-	-	-	-	-	-/-	-/+	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
510	Steak haché	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
511	Entrecôte à griller	-	+	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
512	Entrecôte à griller	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
513	Entrecôte à griller	+	-	-	-	-	+/+	+/+	+/+	H7/O145	+	+	+	+	+	PD	+ (2 colonies)	-(2)/-(3)	/	-	PPNA	-	+	PD	1.1	a
529	Viande bovine à bourguignon	+	-	+	-	+	-/-	-/-	-/-	/	-	-	/	/	-	ND	-	/	/	-	ND	/	-	ND	1.1	a
530	Viande bovine à bourguignon	-	-	+	-	-	+/+	+/+	+/+	H7	+	+	+	+	+	PD	+	+	+	+	PD	+	+	PD	1.1	a
531	Viande bovine à bourguignon	+	-	-	-	-	+/+	+/+	+/+	H7/O145/O111/O26/O103	+	+	-(5)	/	-	PPNA	+	-(5)/+(2)	+	+	PD	+	+	PD	1.1	a
554	Viande bovine plat de côte avec os pot au feu	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
555	Viande hachée fraîche pur bœuf	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
556	Tartare de bœuf	-	-	-	-	-	-/-	+/+	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
584	Tartare de bœuf	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
585	Viande hachée	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
586	Steak haché	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
587	Rond de gîte à bifteck	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
588	Tranche à bifteck	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	a
514	Boulettes de bœuf surgelées	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	b
515	Boulettes de bœuf surgelées	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	b
516	Boulettes de bœuf surgelées	-	-	-	-	-	+/+	-/-	-/-	O145	-	-	/	/	-	NA	+ (1 colonie)	NC	/	-	NA	/	-	NA	1.1	b
517	Steak haché surgelé	-	-	-	-	-	-/-	-/-	+/+	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	b
518	Steak haché surgelé	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	b
519	Steak haché surgelé	+	+	+	+	+	+/+	-/-	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.1	b
520	Steak haché surgelé	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	b
521	Steak haché surgelé	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	b
522	Steak haché surgelé	-	-	-	-	-	+/+	-/-	+/+	H7	+	+	+	+	+	PD	+	+	+	+	PD	+	+	PD	1.1	b
523	Steak haché pur bœuf surgelé	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	b
524	Steak haché pur bœuf surgelé	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	b
525	Steak haché pur bœuf surgelé	-	+	+	+	+	+/+	-/-	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.1	b
526	Steak haché pur bœuf surgelé	-	-	+	-	+	-/-	-/-	-/-	/	-	-	/	/	-	ND	-	/	/	-	ND	/	-	ND	1.1	b
527	Steak haché pur bœuf surgelé	-	-	+	-	+	-/-	+/+	-/-	/	-	-	/	/	-	ND	-	/	/	-	ND	/	-	ND	1.1	b
528	Steak haché pur bœuf surgelé	-	-	-	-	-	+/+	-/-	+/+	H7	+	+	+	+	+	PD	+	+	+	+	PD	+	+	PD	1.1	b
539	Steak haché pur bœuf surgelé	+	+	/	/	+	-/-	+/+	+/+	H7/O145/O26/O103	-	-	/	/	-	ND	+	+	+	-	ND	+	-	ND	1.1	b
540	Steak haché pur bœuf surgelé	+	+	/	/	+	-/-	+/+	+/+	/	-	-	/	/	-	ND	-	/	/	-	ND	/	-	ND	1.1	b
541	Steak haché pur bœuf surgelé	+	+	/	/	+	+/+	+/+	+/+	H7/O145/O26/O103	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.1	b

♦ Analyses performed according to the COFRAC accreditation

RAW BEEF MEATS - Short protocol (2008)																										
Sample No	Product (French name)	Reference method: ISO 16654 ♦					Alternative method GeneDisc <i>E. coli</i> O157:H7 - Short protocol (BPW, 8h at 41.5°C)																			
		IMS 6H		IMS 24H		Result	GeneDisc STEC2			GeneDisc EHEC	Final result GeneDisc	Confirmation <i>E. coli</i> O157:H7					Tests described in the ISO	Final result with all confirmatory tests	Agreement	Category	type					
		CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157	stx1:stx2	eae			CT SMAC			IMS-CT SMAC											
												Typical colonies	Latex O157	Latex H7	Final result Direct streaking	Agreement Direct streaking						Typical colonies	Latex O157	Latex H7	Final result IMS	Agreement IMS
542	Steak haché pur bœuf surgelé	+	-	+	-	+	+/+	+/+	+/+	H7/O145/O111/O26/O103	+	+	+	+	+	PA	+	- (5)	/	-	ND	-	+	PA	1.1	b
400	Haché bolognaise	-	+	+	-	+	-/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.1	c
532	Steak grill aux oignons surgelé	+	+	/	/	+	+/+	+/+	+/+	H7/O145/O26/O103	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.1	c
533	Steak grill aux oignons surgelé	+	+	/	/	+	+/+	+/+	+/+	H7/O145/O26/O103	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.1	c
534	Steak grill aux oignons surgelé	+	+	/	/	+	+/+	+/+	+/+	H7/O145/O26/O103	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.1	c
535	Boulettes de bœuf surgelées	-	-	-	-	-	-/-	+/+	+/+	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	c
536	Boulettes de bœuf surgelées	-	-	-	-	-	-/-	+/+	+/+	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	c
537	Boulettes de bœuf surgelées	-	-	-	-	-	-/-	+/+	+/+	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	c
538	Boulettes de bœuf surgelées	-	-	-	-	-	-/-	+/+	+/+	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	c
557	Steak haché à la tomate	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.1	c
558	Steak haché à l'oignon	-	-	-	-	-	-/-	-/-	-/-	H7/O145/O103	-	-	/	/	-	NA	-	/	/	-	NA	/	-	NA	1.1	c

RAW BEEF MEATS (25 g test portion, Short protocol) (2014)																													
Sample N°	Product (French name)	Product	Reference method: ISO 16654 ♦				Alternative method- GeneDisc <i>E. coli</i> O157:H7																					Category	Type
			Protocol : pre-warmed BPW for 8h at 41.5°C					GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP 7	Confirmatory tests								Final result STEC with all confirmations	Final result TOP 7 with all confirmations	Agreement STEC			Agreement TOP 7					
			IMS 6H		IMS 24H		Re-sult				10 µl direct streaking on CT-SMAC				500 µl IMS/CT-SMAC						CT-SMAC	IMS/CT-SMAC	All confir-mations	CT-SMAC	IMS/CT-SMAC	All confir-mations			
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157					Result O157 (Ct)	Result H7 (Ct)	(Ct)	Typical colonies	Latex O157/ H7	Indole	Final Result STEC	Final Result TOP 7									Typical colonies		
5277	Steak haché frais	Ground beef	-	d	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1.1	a	
5278	Steak haché façon bouchère frais	Ground beef	-	-	-	-	-	+(38,1)	+(33,1)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1.1	a	
5279	Steak haché tradition bouchère frais	Ground beef	st	d(2)	st	-	-	+(38,2)	-	-	-	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	1.1	a	
5280	Steak haché au bœuf	Ground beef	st	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1.1	a	
5281	Steak haché frais pur bœuf	Ground beef	-	-	st	-	-	-	-	-	d(2)	O-	-	-	+md	O-	-	-	-	-	-	-	-	-	-	-	1.1	a	
5283	Viande haché pur bœuf	Ground beef	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1.1	a	
5287	Aiguillette à bifteck	Beef trim	-	d	-	-	-	i/-*	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1.1	a	
5288	Rond de gîte	Beef trim	st	-	st	-	-	i/-*	-	-	-	-	-	+md	O-	-	-	-	-	-	-	-	-	-	-	-	1.1	a	
5289	Tranche à bifteck	Beef trim	d(3)	d	d	d	-	-	-	-	-	-	-	+md	O-	-	-	-	-	-	-	-	-	-	-	-	1.1	a	
241	Pavés de rumsteak	Beef trim	st	-	st	-	-	+(26,1)	+(27,7)	+(24,5)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	1.1	a	
242	Onglet	Beef trim	+p	+M	/	/	+	+(37,1)	+(35,8)	+(35,5)	+1/2	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	1.1	a	
243	Bifteck	Beef trim	st	-	-	-	-	+(26,9)	+(30,8)	+(25,7)	+M	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	1.1	a	
244	Bavettes d'aloyau	Beef trim	+p	+p	/	/	+	+(26,0)	+(27,7)	+(24,3)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	1.1	a	
245	Entrecôte	Beef trim	st	-	st	-	-	+(25,9)	+(24,9)	+(22,5)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	1.1	a	
246	Tournedos	Beef trim	st	-	-	-	-	+(24,8)	+(26,8)	+(23,1)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	1.1	a	
247	Faux-filet	Beef trim	st	st	st	st	-	+(29,0)	+(30,9)	+(28,0)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	1.1	a	
248	Tartare	Ground beef	st	-	-	-	-	+(27,1)	+(28,6)	+(25,3)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	1.1	a	
249	Steak haché (5%MG)	Ground beef	+p	+M	/	/	+	+(25,9)	+(26,9)	+(24,5)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	1.1	a	
251	Steak haché (5%MG)	Ground beef	st	st	st	st	-	+(25,1)	+(26,9)	+(21,9)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	1.1	a	
252	Steak haché (5%MG)	Ground beef	st	d	-	d	-	+(26,9)	+(27,9)	+(24,5)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	1.1	a	
254	Steak haché (12%MG)	Ground beef	st	-	-	-	-	+(29,9)	+(31,9)	+(28,2)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	1.1	a	
256	Steak haché (15%MG)	Ground beef	st	-	-	d (NC)	-	+(35,0)	+(36,3)	-/+ (37,4)/ + (35,5)	+Md	+/+	+	+	-	+p	+/+	+	+	+	+	-	-	-	-	-	1.1	a	
258	Steak haché (15%MG)	Ground beef	+p	+1/2	/	/	+	+(30,0)	+(27,8)	+(27,5)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	1.1	a	
5290	Steak haché façon bouchère congelé	Frozen ground beef	st	d(2)	d	d	-	-	-	-	-	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	1.1	b	
5291	Steak haché pur bœuf congelé	Frozen ground beef	st	d	st	d	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1.1	b	
5292	Steak haché pur bœuf congelé	Frozen ground beef	st	d	st	d(1)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1.1	b	
5293	Steak haché pur bœuf congelé	Frozen ground beef	st	-	st	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	1.1	b	
5294	Viande hachée congelée	Frozen ground beef	st	-	st	-	-	-	-	-	-	-	-	d(2)	O-	-	-	-	-	-	-	-	-	-	-	-	1.1	b	

♦ Analyses performed according to the COFRAC accreditation
 ADRIA Développement
 Summary report (Version 0)
 GeneDisc *E. coli* O157:H7

RAW BEEF MEATS (25 g test portion, Short protocol) (2014)																														
Sample N°	Product (French name)	Product	Reference method: ISO 16654 ♦					Alternative method- GeneDisc <i>E. coli</i> O157:H7																				Category	Type	
			Protocol : pre-warmed BPW for 8h at 41.5°C																											
			IMS 6H		IMS 24H		Re- result	GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP 7	Confirmatory tests								Final result STEC with all confirmations	Final result TOP 7 with all confirmations	Agreement STEC			Agreement TOP 7						
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		Result O157 (Ct)	Result H7 (Ct)	(Ct)	10 µl direct streaking on CT-SMAC				500 µl IMS/CT-SMAC						CT- SMAC	IMS/CT- SMAC	All confir- mations	CT- SMAC	IMS/CT- SMAC	All confir- mations				
Typical colonies	Latex O157/ H7	Indole						Final Result STEC	Final Result TOP 7	Typical colonies	Latex O157/ H7	Indole	Final Result STEC	Final Result TOP 7																
5296	Haché surgelé	Frozen ground beef	st	st	st	-	-	+(39,9)	+(35,2)	-	st			-	-	st			-	-	-	-	PPNA	PPNA	PPNA	NA	NA	NA	1.1	b
260	Steak haché (15%MG) surgelé	Frozen ground beef	+p	+1/2	/	/	+	+(26,3)	+(27,9)	+(25,1)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.1	b	
261	Steak haché (20%MG) surgelé	Frozen ground beef	st	-	-	-	-	+(29,2)	+(30,0)	+(25,5)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.1	b	
263	Steaks hachés congelés	Frozen ground beef	st	-	-	-	-	+(28,2)	+(31,8)	+(25,5)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.1	b	
264	Steak haché congelé	Frozen ground beef	+p	+1/2	/	/	+	+(31,2)	+(25,8)	+(26,5)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.1	b	
642	Steak haché congelé	Frozen ground beef	st	-	st	-	-	-	-	-	-			-	-	-			-	-	-	NA	NA	NA	NA	NA	NA	1.1	b	
648	Steak haché congelé	Frozen ground beef	+p	+p	/	/	+	+(30,3)	+(32,2)	+(29,3)	+m	+/+	+	+	+	+p	+/+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.1	b	
649	Steak haché congelé	Frozen ground beef	+p	+p	/	/	+	-	-	-	st			-	-	-			-	-	-	ND	ND	ND	ND	ND	ND	1.1	b	
651	Steak haché congelé	Frozen ground beef	+p	+M	/	/	+	+(26,4)	+(28,9)	+(25,6)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.1	b	
842	Egréné de bœuf congelé	Frozen ground beef	st	st	-	-	-	-	-	-	-			-	-	-			-	-	-	NA	NA	NA	NA	NA	NA	1.1	b	
5282	Boulettes saveur orientales	Seasoned beef balls	st	st	st	-	-	-	-	-	st			-	-	st			-	-	-	NA	NA	NA	NA	NA	NA	1.1	c	
5284	Haché à la bolognaise	Seasoned ground beef	st	-	st	-	-	+(37,6)	-	-	-			-	-	-			-	-	-	NA	NA	NA	NA	NA	NA	1.1	c	
5285	Boulettes de bœuf	Seasoned beef balls	st	-	st	-	-	-	-	-	-			-	-	-			-	-	-	NA	NA	NA	NA	NA	NA	1.1	c	
5286	Farce bœuf légumes	Seasoned ground beef	-	d	-	d	-	i/-*	-	-	-			-	-	-			-	-	-	NA	NA	NA	NA	NA	NA	1.1	c	
5295	Hachés à l'oignon congelés	Frozen seasoned ground beef	st	-	st	-	-	-	-	-	st			-	-	st			-	-	-	NA	NA	NA	NA	NA	NA	1.1	c	
5297	Boulettes de bœuf congelées tomate parmesan	Frozen seasoned beef balls	st	st	st	d(3)	-	-	-	-	st			-	-	st			-	-	-	NA	NA	NA	NA	NA	NA	1.1	c	
5298	Boulettes congelées	Frozen seasoned beef balls	st	-	-	-	-	-	-	-	-			-	-	+md (NC)			-	-	-	NA	NA	NA	NA	NA	NA	1.1	c	
5299	Boulettes congelées	Frozen seasoned beef balls	st	st	st	-	-	-	-	-	-			-	-	+md	O-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.1	c	
235	Carpaccio au parmesan	Carpaccio	st	st	st	st	-	+(28,9)	+(31,3)	+(27,5)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.1	c	
236	Carpaccio au basilic	Carpaccio	st	st	-	-	-	+(23,9)	+(26,0)	+(22,5)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.1	c	
237	Carpaccio pistou	Carpaccio	+p	+p	/	/	+	+(26,9)	+(28,0)	+(25,0)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.1	c	
238	Carpaccio huile d'olive et basilic	Carpaccio	st	st	st	-	-	+(32,8)	+(28,9)	+(25,7)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.1	c	
239	Rumsteak à l'échalote	Seasoned ground beef	+p	+1/2	/	/	+	+(30,8)	+(29,6)	+(25,0)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.1	c	
240	Rumsteak aux trois poivres	Seasoned ground beef	st	d	-	d	-	+(29,0)	+(29,9)	+(27,0)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.1	c	

RAW BEEF MEATS (25 g test portion, Short protocol) (2014)																															
Sample N°	Product (French name)	Product	Reference method: ISO 16654 ♦					Alternative method- GeneDisc <i>E. coli</i> O157:H7																				Category	Type		
								Protocol : pre-warmed BPW for 8h at 41.5°C																							
			IMS 6H		IMS 24H		Re-sult	GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP 7	Confirmatory tests								Final result STEC with all confirmations	Final result TOP 7 with all confirmations	Agreement STEC			Agreement TOP 7							
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		Result O157 (Ct)	Result H7 (Ct)	(Ct)	10 µl direct streaking on CT-SMAC				500 µl IMS/CT-SMAC																
Typical colonies	Latex O157/H7	Indole									Final Result STEC	Final Result TOP 7	Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final Result TOP 7	CT-SMAC			IMS/CT-SMAC	All confir-mations	CT-SMAC	IMS/CT-SMAC	All confir-mations						
250	Steak haché (5%MG) surgelé	Frozen ground beef	p+	+M	/	/	+	+(25,1)	+(24,0)	+(22,3)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.1	c
253	Steak haché (8%MG) surgelé	Frozen ground beef	st	-	-	d (NC)	-	+(29,2)	+(30,8)	+(27,2)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.1	c
255	Steak haché (12%MG) surgelé	Frozen ground beef	+p	+p	/	/	+	+(25,2)	+(27,0)	+(24,2)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.1	c
257	Steak haché (15%MG) surgelé	Frozen ground beef	+p	+p	/	/	+	+(24,2)	+(26,7)	+(22,9)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.1	c
643	Boulettes congelées tomate parmesan	Frozen seasoned beef balls	st	-	-	-	-	-	-	-	st	-	-	-	st	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.1	c
644	Pavés de rumsteak à l'échalote	Seasoned beef trim	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.1	c
645	Pavé aux 3 poivres	Seasoned beef trim	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.1	c
646	Carpaccio au basilic	Carpaccio	st	st	st	-	-	-	-	-	st	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.1	c	
647	Carpaccio aux olives	Carpaccio	st	st	st	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.1	c	
650	Boulettes de bœuf surgelées	Frozen seasoned beef balls	+p	+p	/	/	+	+(32,4)	+(35,1)	+(32,0)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.1	c

RAW BEEF MEATS (25 g test portion, Short protocol) - Storage for 24 h at 5°C ± 3°C(2014)																	
Sample N°	Product (French name)	Product	Reference method: ISO 16654 ♦					Alternative method- GeneDisc <i>E. coli</i> O157:H7 Storage for 24h at 5°C ± 3°C							Category	Type	
			IMS 6H		IMS 24H		Result	GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP 7	Confirmatory tests	Final result STEC	Final result TOP 7	Agreement			
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		Result O157 (Ct)	Result H7 (Ct)	(Ct)				STEC			TOP 7
241	Pavés de rumsteak	Beef trim	st	-	st	-	-	+(24,0)	+(25,8)	+(22,7)	+	+	+	PD	PD	1.1	a
242	Onglet	Beef trim	+p	+M	/	/	+	+(39,6)	+(37,9)	-/-	+	+	-	PA	ND	1.1	a
243	Bifteck	Beef trim	st	-	-	-	-	+(23,1)	+(25,0)	+(22,5)	+	+	+	PD	PD	1.1	a
244	Bavettes d'ailou	Beef trim	+p	+p	/	/	+	+(23,0)	+(24,7)	+(21,7)	+	+	+	PA	PA	1.1	a
245	Entrecôte	Beef trim	st	-	st	-	-	+(21,2)	+(22,9)	+(20,4)	+	+	+	PD	PD	1.1	a
246	Tournedos	Beef trim	st	-	-	-	-	+(23,0)	+(25,0)	+(21,5)	+	+	+	PD	PD	1.1	a
247	Faux-filet	Beef trim	st	st	st	st	-	+(27,9)	+(29,8)	+(26,7)	+	+	+	PD	PD	1.1	a
248	Tartare	Ground beef	st	-	-	-	-	+(26,3)	+(29,1)	+(26,1)	+	+	+	PD	PD	1.1	a
249	Steak haché (5%MG)	Ground beef	+p	+M	/	/	+	+(25,1)	+(26,7)	+(24,3)	+	+	+	PA	PA	1.1	a
251	Steak haché (5%MG)	Ground beef	st	st	st	st	-	+(23,1)	+(24,0)	+(22,2)	+	+	+	PD	PD	1.1	a
252	Steak haché (5%MG)	Ground beef	st	d	-	d	-	+(24,9)	+(25,8)	+(22,5)	+	+	+	PD	PD	1.1	a
254	Steak haché (12%MG)	Ground beef	st	-	-	-	-	+(26,1)	+(28,9)	+(25,5)	+	+	+	PD	PD	1.1	a
256	Steak haché (15%MG)	Ground beef	st	-	-	d (NC)	-	+(36,2)	+(31,8)	+(31,9)	+	+	+	PD	PD	1.1	a
258	Steak haché (15%MG)	Ground beef	+p	+1/2	/	/	+	+(30,1)	+(27,9)	+(28,5)	+	+	+	PA	PA	1.1	a
260	Steak haché (15%MG) surgelé	Frozen ground beef	+p	+1/2	/	/	+	+(25,1)	+(26,8)	+(23,9)	+	+	+	PA	PA	1.1	b
261	Steak haché (20%MG) surgelé	Frozen ground beef	st	-	-	-	-	+(26,2)	+(27,8)	+(24,7)	+	+	+	PD	PD	1.1	b
263	Steaks hachés congelés	Frozen ground beef	st	-	-	-	-	+(26,4)	+(27,8)	+(24,9)	+	+	+	PD	PD	1.1	b
264	Steak haché congelé	Frozen ground beef	+p	+1/2	/	/	+	+(30,2)	+(24,0)	+(28,3)	+	+	+	PA	PA	1.1	b
648	Steak haché congelé	Frozen ground beef	+p	+p	/	/	+	+(29,3)	+(31,0)	+(26,4)	+	+	+	PA	PA	1.1	b
649	Steak haché congelé	Frozen ground beef	+p	+p	/	/	+	-	-	-	-	-	-	ND	ND	1.1	b
651	Steak haché congelé	Frozen ground beef	+p	+M	/	/	+	+(24,0)	+(24,8)	+(22,1)	+	+	+	PA	PA	1.1	b
235	Carpaccio au parmesan	Carpaccio	st	st	st	st	-	+(27,0)	+(28,8)	+(25,7)	+	+	+	PD	PD	1.1	c
236	Carpaccio au basilic	Carpaccio	st	st	-	-	-	+(21,9)	+(24,7)	+(20,6)	+	+	+	PD	PD	1.1	c
237	Carpaccio pistou	Carpaccio	+p	+p	/	/	+	+(23,0)	+(24,0)	+(21,6)	+	+	+	PA	PA	1.1	c
238	Carpaccio huile d'olive et basilic	Carpaccio	st	st	st	-	-	+(23,9)	+(24,9)	+(22,2)	+	+	+	PD	PD	1.1	c
239	Rumsteak à l'échalote	Seasoned ground beef	+p	+1/2	/	/	+	+(24,9)	+(26,7)	+(23,6)	+	+	+	PA	PA	1.1	c
240	Rumsteak aux trois poivres	Seasoned ground beef	st	d	-	d	-	+(28,1)	+(29,8)	+(26,2)	+	+	+	PD	PD	1.1	c
250	Steak haché (5%MG) surgelé	Frozen ground beef	p+	+M	/	/	+	+(24,4)	+(23,7)	+(23,3)	+	+	+	PA	PA	1.1	c
253	Steak haché (8%MG) surgelé	Frozen ground beef	st	-	-	d (NC)	-	+(28,2)	+(30,8)	+(27,0)	+	+	+	PD	PD	1.1	c
255	Steak haché (12%MG) surgelé	Frozen ground beef	+p	+p	/	/	+	+(21,3)	+(23,7)	+(20,5)	+	+	+	PA	PA	1.1	c
257	Steak haché (15%MG) surgelé	Frozen ground beef	+p	+p	/	/	+	+(22,3)	+(24,8)	+(22,2)	+	+	+	PA	PA	1.1	c
650	Boulettes de bœuf surgelées	Frozen seasoned beef balls	+p	+p	/	/	+	+(28,2)	+(30,9)	+(27,5)	+	+	+	PA	PA	1.1	c

♦ Analyses performed according to the COFRAC accreditation
 ADRIA Développement
 Summary report (Version 0)
 GeneDisc *E. coli* O157:H7

RAW BEEF MEATS (25 g test portion) (2008)																											
Sample N°	Product (French name)	Reference method: ISO 16654 ♦					Alternative method - GeneDisc <i>E. coli</i> O157:H7 (BPW, 16h at 37°C)																			Category	type
		IMS 6H		IMS 24H		Result	GeneDisc STEC2			GeneDisc EHEC	Final result GeneDisc	Confirmation <i>E. coli</i> O157:H7										Final result with all confirmatory tests	Agreement				
		CT SMAC					CT SMAC					IMS-CT SMAC					Tests described in the ISO										
		CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157	stx1:stx2	eae			Typical colonies	Latex O157	Latex H7	Final result Direct streaking	Agreement Direct streaking		Typical colonies	Latex O157	Latex H7	Final result IMS			Agreement IMS			
931	Hampe	+	+	+	+	-	+/+	+/+	+/+	H7/O111/O103	+	+	A+(5)	/	-	NA	+	A+(5)	/	-	NA	-	-	NA	1.2	a	
933	Hampe	+	+	+	+	-	+/+	+/+	+/+	O145/H7/O26	+	+	A+(5)	/	-	NA	+	A+(5)	/	-	NA	-	-	NA	1.2	a	
1356	Carpaccio de bœuf	-	-	+	-	-	+/+	+/+	+/+	H7	+	-	/	/	-	PPNA	+	+	+	+	PD	+	+	PD	1.2	a	
1357	Carpaccio de bœuf	-	-	+	+	+	-/-	NE/-	+/+	/	-	-	/	/	-	ND	-	/	/	-	ND	/	-	ND	1.2	a	
1358	Jarret à pot au feu	-	-	+	-	-	-/-	+/+	-/-	-	-	+/-	A+(2) O-(1)	/	-	NA	+	-	/	-	NA	-	-	NA	1.2	a	
1359	Jarret à pot au feu	-	-	-	-	-	-/-	+/-	-/-	/	-	+	-	/	-	NA	-	/	/	-	NA	/	-	NA	1.2	a	
1360	Jarret à pot au feu	+	+	/	/	+	-/-	+/-	-/-	/	-	+/-	-	/	-	ND	-	/	/	-	ND	/	-	ND	1.2	a	
1361	Jarret à pot au feu	+	+	/	/	+	-/-	+/+	+/+	H7	-	+/-	-	/	-	ND	+1col	+	+	-	ND	+	-	ND	1.2	a	
1362	Entrecôte à griller	-	-	-	-	-	-/-	-/-	-/-	/	-	-	/	/	-	NA	-	/	/	-	NA	/	-	NA	1.2	a	
1363	Entrecôte à griller	+	+	/	/	+	-/-	-/-	-/-	/	-	+/+	-	/	-	ND	-	/	/	-	ND	/	-	ND	1.2	a	
1364	Entrecôte à griller	+	+	/	/	+	+/+	+/+	+/+	H7	+	+/-	-	/	-	PPND	+	+	+	+	PA	+	+	PA	1.2	a	
1365	Tranche à fondue	-	-	-	-	-	-/-	-/-	-/-	H7	-	+/-	-	/	-	NA	+	+	+	-	NA	-	-	NA	1.2	a	
1366	Tranche à fondue	-	-	-	-	-	+/+	+/+	+/+	H7	+	+	-	/	-	PPNA	+	+	+	+	PD	+	+	PD	1.2	a	
1367	Tranche à fondue	+	+	+	+	+	+/+	+/+	+/+	H7	+	+/-	-	/	-	PPND	+/-	+	+	+	PA	+	+	PA	1.2	a	
1368	Rumsteak à griller	-	-	-	-	-	+/+	+/+	+/+	H7	+	-	/	/	-	PPNA	+	+	+	+	PD	+	+	PD	1.2	a	
1369	Rumsteak à griller	-	-	+	+	+	+/+	+/+	+/+	H7	+	-	/	/	-	PPND	+/-	+	+	+	PA	+	+	PA	1.2	a	
1370	Gîte de noix à bifteck	+	+	/	/	+	+/+	+/+	+/+	H7	+	-	/	/	-	PPND	+	+	+	+	PA	+	+	PA	1.2	a	
1399	Jarret à pot au feu	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1400	Entrecôte à griller	-	-	+	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1401	Tranche à fondue	-	-	-	+	-	-/-	-/+	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1402	Rumsteak à griller	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1403	Gîte de noix à bifteck	+	+	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1404	Steak haché frais 15%MG	+/-	+	+	+	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1405	Steak haché frais 5% MG	+	+	-	-	+	-/-	-/-	+/+	/	-	-	/	/	-	ND	+	A+	/	-	ND	-	-	ND	1.2	a	
1406	Os à moelle bœuf	+	+	-	-	-	+/-	-/-	NE/-	H7/O145	-	+/-	NC	/	-	NA	-	/	/	-	NA	/	-	NA	1.2	a	
1407	Aiguillette baronne à bifteck	+	+	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1408	Rumsteak en tournedos	+	+	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1409	Haché tradition pur bœuf	-	-	+	+	-	-/-	+/+	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1410	Faux filet à griller	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1411	Tranche à fondue	+	+	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1412	Brins de haché 15% MG	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1413	Steak haché	-	+	+	+	-	-/-	+/+	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1415	Steak haché frais pur bœuf	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1416	Tanche à bifteck	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1417	Bavette	-	+/-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1420	Brin de haché	-	-	-	-	-	-/-	+/+	+/+	/	-	/	/	/	-	NA	/	/	/	-	NA	-	-	NA	1.2	a	
1421	Tranche à bifteck	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	-	-	NA	1.2	a	

♦ Analyses performed according to the COFRAC accreditation

RAW BEEF MEATS (25 g test portion) (2008)																											
Sample N°	Product (French name)	Reference method: ISO 16654 ♦					Alternative method - GeneDisc <i>E. coli</i> O157:H7 (BPW, 16h at 37°C)																			Category	type
		IMS 6H		IMS 24H		Result	GeneDisc STEC2			GeneDisc EHEC	Final result GeneDisc	Confirmation <i>E. coli</i> O157:H7										Tests described in the ISO	Final result with all confirmatory tests	Agreement			
		CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157	stx1:stx2	eae			CT SMAC				IMS-CT SMAC											
												Typical colonies	Latex O157	Latex H7	Final result Direct streaking	Agreement Direct streaking	Typical colonies	Latex O157	Latex H7	Final result IMS	Agreement IMS						
1495	Viande hachée fraîche de bœuf	-	-	+	+	-	+/+	+/+	+/+	H7	+	+	O- (6)	/	-	PPNA	+	A+ (5)	/	-	PPNA	-	-	PPNA	1.2	a	
1496	Viande hachée fraîche de bœuf	+	+	+	+	-	+/+	-/-	+/+	H7	+	+	+	+	+	PD	+	+	+	+	PD	+	+	PD	1.2	a	
1497	Viande hachée fraîche de bœuf	-	+	+	+	-	+/+	+/+	+/+	H7	+	+	A+ (5)	/	-	PPNA	+	A+ (5)	/	-	PPNA	-	-	PPNA	1.2	a	
1498	Viande hachée fraîche de bœuf	+	-	+	+	-	+/+	-/-	+/+	O145/H7	+	+	O- (5) / A+ (1)	/	-	PPNA	+	+	+	+	PD	+	+	PD	1.2	a	
1499	Steak haché pur bœuf surgelé	-	-	-	-	-	+/+	+/+	+/+	O145/H7	+	-	/	/	-	PPNA	-	/	/	-	PPNA	/	-	PPNA	1.2	a	
1579	Gîte de noix à bifteck	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1580	Steak haché	-	+	-	+	-	-/-	+/+	+/+	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	a	
1341	Steak haché pur bœuf surgelé	+	+	/	/	+	+/+	+/+	+/+	H7/O103	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.2	b	
1342	Steak haché pur bœuf surgelé	+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.2	b	
1343	Steak haché pur bœuf surgelé	+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.2	b	
1344	Steak haché extra moelleux surgelé	+	+	/	/	+	+/+	+/+	+/+	O145/H7/O103	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.2	b	
1345	Steak haché extra moelleux surgelé	+	+	/	/	+	+/+	+/+	+/+	O145/H7/O103	+	-	/	/	-	PPND	+	+	+	+	PA	+	+	PA	1.2	b	
1346	Steak haché extra moelleux surgelé	+	+	/	/	+	+/+	+/+	+/+	O145/H7/O103	+	-	/	/	-	PPND	+	+	+	+	PA	+	+	PA	1.2	b	
1347	Steak haché extra moelleux surgelé	+	+	-	-	+	-/-	+/+	+/+	/	-	-	/	/	-	ND	-	/	/	-	ND	/	-	ND	1.2	b	
1348	Préparation à 51% de viande hachée de bœuf surgelée	+	+	/	/	+	+/+	+/+	+/+	H7/O103	+	-	/	/	-	PPND	+	+	+	+	PA	+	+	PA	1.2	b	
1349	Préparation à 51% de viande hachée de bœuf surgelée	+	+	/	/	+	+/+	+/+	+/+	O145/H7/O103	+	-	/	/	-	PPND	+	+	+	+	PA	+	+	PA	1.2	b	
1350	Préparation à 51% de viande hachée de bœuf surgelée	-	-	-	-	-	+/+	+/+	+/+	H7/O103	+	-	/	/	-	PPNA	+	+	+	+	PD	+	+	PD	1.2	b	
1351	Préparation à 51% de viande hachée de bœuf surgelée	+	+	/	/	+	+/+	+/+	+/+	H7/O103	+	-	/	/	-	PPND	+	+	+	+	PA	+	+	PA	1.2	b	
1352	Haché pur bœuf surgelé	+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.2	b	
1353	Haché pur bœuf surgelé	+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.2	b	
1354	Carpaccio de bœuf surgelé	-	-	-	-	-	+/+	+/+	+/+	H7	+	-	/	/	-	PPNA	-	/	/	-	PPNA	/	-	PPNA	1.2	b	
1355	Carpaccio de bœuf surgelé	+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.2	b	
1500	Steak haché extra moelleux surgelé	-	+	+/-	+/-	-	-/-	+/+	+/+	O145/H7/O26	-	-	/	/	-	NA	-	/	/	-	NA	/	-	NA	1.2	b	
1501	Préparation à 51% de viande hachée de bœuf surgelée	+	+	-	-	+	-/-	+/+	+/+	H7/O103	-	-	/	/	-	ND	+	+	+	-	ND	+	-	ND	1.2	b	
1502	Haché pur bœuf surgelé	-	-	-	-	-	+/+	+/+	+/+	H7	+	+	+	+	+	PD	+	+	+	+	PD	+	+	PD	1.2	b	
1503	Préparation à 51% de viande hachée de bœuf surgelée	-	-	+	+	+	+/+	+/+	+/+	H7	+	+	A+ (2) O-(3)	/	-	PPND	+	NC	/	-	PPND	-	-	PPND	1.2	b	
1504	Boulettes au bœuf surgelées	-	-	-	-	-	+/+	-/-	+/+	H7	+	+	+	+	+	PD	+	+	+	+	PD	+	+	PD	1.2	b	
1398	Carpaccio pur bœuf	-	-	-	-	-	-/-	-/-	-/-	H7	-	-	/	/	-	NA	-	/	/	-	NA	/	+	PD	1.2	c	
1414	Boulettes au bœuf à la provençale	-	+	+	+	-	-/-	-/-	+/+	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	c	
1418	Faux filet mariné	-	-	+	+	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	1.2	c	
1419	Steak aux oignons	+	+	+	+	+	+/+	+/+	+/+	O145/H7/O26/O103	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	1.2	c	

RAW BEEF MEATS (25 g test portion) (2016)																										
Sample N°	Product (French name)	Reference method: ISO 16654 ♦					Alternative method- GeneDisc <i>E. coli</i> O157:H7 BPW, 16h at 37°C																	Category	type	
							GeneDisc STEC2			GeneDisc EHEC	Final result GeneDisc	Confirmation <i>E. coli</i> O157:H7										Final result with all confirmatory tests	Agreement			
		IMS 6H		IMS 24H		Result	O157	stx1:stx2	eae			CT SMAC					IMS-CT SMAC									Tests described in the ISO
		CT SMAC	Chromagar O157	CT SMAC	Chromagar O157							Typical colonies	Latex O157	Latex H7	Final result Direct streaking	Agreement Direct streaking	Typical colonies	Latex O157	Latex H7	Final result IMS	Agreement IMS					
6955	Haché bolognaise bœuf	+p	+p	/	/	+	+(26,3)	-/(26,8)	+(23,6)	+(26,8/27,9)	+	+M	+/+	+	+	PA	+p	+/+	+	+	PA	/	+	PA	1.2	c
6956	Carpaccio bœuf parmesan	+p	+p	/	/	+	+(24,0)	-/(24,9)	+(21,0)	+(24,9/26,1)	+	+p	+/+	+	+	PA	+p	+/+	+	+	PA	/	+	PA	1.2	c
6957	Mini brochette bœuf assaisonnées	+p	+p	/	/	+	+(25,1)	-/(25,7)	+(22,0)	+(25,6/25,3)	+	+M	+/+	+	+	PA	+p	+/+	+	+	PA	/	+	PA	1.2	c
6958	Steak haché à la tomate	+p	+p	/	/	+	+(23,6)	-/(23,3)	+(20,8)	+(23,8/24,2)	+	+p	+/+	+	+	PA	+p	+/+	+	+	PA	/	+	PA	1.2	c
6959	Boulette de bœuf à l'orientale	st	st	st	-	-	+(28,5)	-/(29,5)	+(26,5)	H7(28,4/28,2)	+	+p	+/+	+	+	PD	+p	+/+	+	+	PD	/	+	PD	1.2	c
6961	Bifteck bœuf	+p	+M	/	/	+	+(26,9)	-/(27,5)	+(24,9)	+(27,1/27,3)	+	+M	+/+	+	+	PA	+M	+/+	+	+	PA	/	+	PA	1.2	c
6962	Haché bolognaise bœuf	st	st	st	-	-	-	-/-	-/-	/	-	-	-	-	-	NA	-	-	-	-	NA	/	-	NA	1.2	c
6963	Carpaccio de bœuf	st	st	-	-	-	-	-/-	-/-	/	-	st	-	-	-	NA	st	-	-	-	NA	/	-	NA	1.2	c
6964	Mini brochette bœuf assaisonnées	st	st	st	-	-	-	-/-	-/-	/	-	-	-	-	-	NA	st	-	-	-	NA	/	-	NA	1.2	c
6965	Steak haché à la tomate	st	st	st	-	-	-	-/-	-/-	/	-	-	-	-	-	NA	st	-	-	-	NA	/	-	NA	1.2	c
6966	Boulette de bœuf à l'orientale	st	st	st	-	-	-	-/-	-/-	/	-	-	-	-	-	NA	-	-	-	-	NA	/	-	NA	1.2	c
6967	Staeck haché à l'oignon	st	-	st	-	-	-	-/-	-/-	/	-	-	-	-	-	NA	-	-	-	-	NA	/	-	NA	1.2	c
6968	Bifteck bœuf	st	-	st	-	-	-	-/-	-/-	/	-	-	-	-	-	NA	-	-	-	-	NA	/	-	NA	1.2	c
6969	Carpaccio bœuf huile d'olive	st	-	-	-	-	-	-/-	-/-	/	-	-	-	-	-	NA	-	-	-	-	NA	/	-	NA	1.2	c
6970	Carpaccio de bœuf huile de noix	st	-	-	-	-	-	-/-	-/-	/	-	-	-	-	-	NA	-	-	-	-	NA	/	-	NA	1.2	c
6971	Carpaccio parmesan	st	st	st	-	-	-	-/-	-/-	/	-	st	-	-	-	NA	st	-	-	-	NA	/	-	NA	1.2	c
6972	Haché Tex Mex	st	st	st	-	-	-	-/-	-/-	/	-	st	-	-	-	NA	st	-	-	-	NA	/	-	NA	1.2	c

RAW BEEF MEATS (375 g test portion, 10 h incubation time) (2014)

Sample N°	Product (french name)	Product	Reference method: ISO 16654 ♦				Alternative method: GeneDisc <i>E. coli</i> O157:H7																				Category	Type		
			Protocol : pre-warmed BPW 10h at 41.5°C																											
			IMS 6H		IMS 24H		Re-sult	GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP7	Confirmatory tests								Final result STEC with all confirmations	Final result TPO 7 with all confirmations	Agreement STEC			Agreement TOP 7						
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		Result O157 (Ct)	Result H7 (CT)		10 µl direct streaking on CT-SMAC				500 µl IMS/CT-SMAC						CT-SMAC	IMS/CT-SMAC	All confir-mations	CT-SMAC	IMS/CT-SMAC	All confir-mations				
								Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final Result TOP 7	Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final result TOP 7													
5707	Bœuf façon Bourguignon	Seasoned beef trim	st	st	-	-	-	-	-	-	-	-	-	-	st			-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a	
5708	Emincé de bœuf	Minced beef	st	st	st	st	-	-	-	-	-	-	-	-	st			-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a	
5713	Pavé de rumsteak	Beef trim	st	st	-	-	-	-	-	-	-	-	-	-	st			-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a	
5714	Pavé de rumsteak	Beef trim	st	st	-	-	-	-	-	-	-	-	-	-	-			-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a	
5833	Steak haché	Ground beef	st	st	-	-	-	-	-	-	-	-	-	-	-			-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a	
5836	Viande hachée bovine	Ground beef	st	st	-	-	-	-	-	-	-	-	-	-	-			-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a	
402	Bavette d'Aloyau	Beef trim	st	st	-	-	-	+ (29,2)	+ (31,0)	+ (26,4)	+p	+/+	+	+	+p	+/+			+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	a
404	Steak haché	Ground beef	+p	+p	/	/	+	+ (25,9)	+ (23,7)	+ (24,9)	+M	+/+	+	+	+p	+/+			+	+	+	+	PA	PA	PA	PA	PA	PA	1.3	a
405	Steak haché	Ground beef	st	+ (2)	+	-	+	+ (30,2)	+ (27,7)	+ (30,1)	+m	+/+	+	+	+M	+/+			+	+	+	+	PA	PA	PA	PA	PA	PA	1.3	a
498	Haché de bœuf	Ground beef	+p	+M	/	/	+	-	-	-	-	-	-	-	st			-	-	-	-	ND	ND	ND	ND	ND	ND	1.3	a	
500	Steak haché 15% MG	Ground beef	st	-	-	-	-	+ (27,2)	+ (27,9)	+ (25,5)	+m	+/+	+	+	+p	+/+			+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	a
503	Steak haché 5%MG	Ground beef	st	-	-	-	-	-	-	-	+d(1)	O-	+	-	-			-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a	
505	Bifteck charolais	Beef trim	st	-	-	-	-	+ (28,2)	+ (25,9)	+ (26,0)	+M	+/+	+	+	+p	+/+			+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	a
655	Bifteck	Beef trim	st	st	-	-	-	-	-	-	-	-	-	-	-			-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a	
656	Bifteck	Beef trim	+p	+p	/	/	+	+ (21,3)	+ (23,6)	+ (20,3)	+M	+/+	+	+	+p	+/+			+	+	+	+	PA	PA	PA	PA	PA	PA	1.3	a
657	Pavés	Beef trim	+p	+p	/	/	+	+ (21,0)	+ (22,9)	+ (19,5)	+p	+/+	+	+	+p	+/+			+	+	+	+	PA	PA	PA	PA	PA	PA	1.3	a
5717	Viande hachée pur bœuf surgelée	Frozen ground beef	st	st	-	-	-	-	-	-	-	-	-	-	-			-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b	
5718	Boulettes au bœuf surgelées	Frozen seasoned beef balls	st	st	-	-	-	-	-	-	-	-	-	-	-			-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b	
5719	Viande hachée de bœuf surgelée assaisonnée	Frozen seasoned ground beef	st	st	-	-	-	-	-	-	-	-	-	-	-			-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b	
5720	Haché au boeuf à l'oignon surgelé	Frozen seasoned ground beef	st	st	-	-	-	-	-	-	+m d	O-	-	-	-			-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b	
5721	Haché pur bœuf surgelé 5% MG	Frozen ground beef	st	st	-	-	-	-	-	-	-	-	-	-	-			-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b	
5840	Boulettes au bœuf tomates et parmesan surgelées	Frozen seasoned beef balls	st	st	-	-	-	-	-	-	-	-	-	st					-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b
5841	Mini boulettes au bœuf surgelées	Frozen ground beef	st	st	-	-	-	-	-	-	-	-	-	st					-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b
5842	Boulettes au boeuf surgelées	Frozen seasoned beef balls	st	st	-	-	-	-	-	-	-	-	-	-	-			-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b	
5844	Haché au bœuf à l'oignon surgelé	Frozen seasoned ground beef	st	st	-	-	-	-	-	-	-	-	-	-	-			-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b	

♦ Analyses performed according to the COFRAC accreditation

RAW BEEF MEATS (375 g test portion, 10 h incubation time) (2014)

Sample N°	Product (french name)	Product	Reference method: ISO 16654 ♦					Alternative method: GeneDisc <i>E. coli</i> O157:H7																			Category	Type	
			Protocol : pre-warmed BPW 10h at 41.5°C																										
			IMS 6H		IMS 24H		Re-sult	GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP7	Confirmatory tests						Final result STEC with all confirmations	Final result TPO 7 with all confirmations	Agreement STEC			Agreement TOP 7							
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		Result O157 (Ct)	Result H7 (CT)	TOP7	10 µl direct streaking on CT-SMAC			500 µl IMS/CT-SMAC					CT-SMAC	IMS/CT-SMAC	All confir-mations	CT-SMAC	IMS/CT-SMAC	All confir-mations					
						Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final Result TOP 7	Typical colonies	Latex O157 /H7	Indole	Final Result STEC	Final result TOP 7														
5845	Haché de boeuf à la tomate surgelé	Frozen seasoned ground beef	st	st	-	-	-	+	+(38,6)	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b	
5846	Haché de boeuf à l'oignon surgelé	Frozen seasoned ground beef	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b	
406	Haché congelé à l'oignon	Frozen seasoned ground beef	+p	+p(5)	/	/	+	+	+(32,9)	+(30,9)	+(32,4)	+md	+/+	+	+	+M	+/+	+	+	+	+	+	+	+	+	+	+	1.3	b
407	Steak haché congelé	Frozen ground beef	st	st	+p	+(1)	+	+	+(29,9)	+(27,7)	+(26,9)	+M	+/+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	+	1.3	b
408	Steak haché congelé	Frozen ground beef	st	+p(3)	+p	+d	+	-	-	-	-	st	-	-	+p(20)	+/+	+	-	-	-	-	ND	ND	ND	ND	ND	ND	1.3	b
409	Steak haché congelé	Frozen ground beef	+p	+p(4)	/	/	+	+	+(34,3)	+(33,1)	+(32,5)	+M	+/+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	+	1.3	b
410	Boulettes congelées tomates parmesan	Frozen seasoned beef balls	+p	+(1)	/	/	+	+	+(30,0)	+(30,8)	+(26,7)	+M	+/+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	+	1.3	b
411	Boulettes de viande congelées	Frozen seasoned beef balls	+p	+p	/	/	+	+	+(32,1)	+(33,9)	+(37,6)	+m	+/+	+	+	+M	+/+	+	+	+	+	+	+	+	+	+	+	1.3	b
412	Boulettes de viande congelées	Frozen seasoned beef balls	+p	st	/	/	+	+	+(31,2)	+(32,8)	+(30,0)	+1/2	+/+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	+	1.3	b
508	Boulettes au boeuf congelées	Frozen seasoned beef balls	st	st	-	-	-	-	-	-	-	st	-	-	st	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b	
509	Haché de boeuf surgelé	Frozen ground beef	+(1)	st	+p	+p	+	+	+(29,1)	+(32,7)	+(27,5)	+p	+/+	+	+	+p	+/+	+	+	+	+	+	+	+	+	+	+	1.3	b
510	Steak haché 15%MG surgelé	Frozen ground beef (15% MG)	st	st	+m	+dM	+	+	+(36,4)	+(31,2)	-	-	-	-	+m	+/+	+	-	+	-	PPND	PA	PA	ND	ND	ND	1.3	b	
511	Steak haché 5% surgelé	Frozen ground beef (5% MG)	st	st	+p	+dM	+	-	-	-	-	+m	+/+	+	-	+m	+/+	-	-	-	-	ND	ND	ND	ND	ND	1.3	b	
512	Steak haché aux oignons surgelé	Frozen seasoned ground beef	st	st	+m	-	-	+	+(31,1)	+(32,1)	+(29,1)	+M	+/+	+	+	+p	+/+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	b
5712	Tartare de boeuf	Ground beef	st	st	-	+dM	-	-	-	-	-	-	-	-	st	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c	
5715	Carpaccio au parmesan	Carpaccio	st	st	-	-	-	-	-	-	-	st	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c	
5716	Haché bolognaise	Seasoned ground beef	st	st	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c	
5832	Pavé aux 3 poivres	Seasoned beef trim	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c	
5834	Rumsteak aux 3 poivres	Seasoned beef trim	st	st	-	-	-	+	+(40,0)	+(27,9)	-	-	-	-	-	-	-	-	-	-	PPNA	PPNA	PPNA	NA	NA	NA	1.3	c	
5835	Haché Bolognaise	Seasoned ground beef	st	st	-	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c	
5837	Carpaccio au basilic	Carpaccio	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c	
5838	Carpaccio aux olives	Carpaccio	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c	
5839	Carpaccio au pistou	Carpaccio	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c	
398	Carpaccio au pistou	Carpaccio	st	-	-	-	-	+	+(31,2)	+(25,9)	+(30,3)	+md	+/+	+	+	+M	+/+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	c

RAW BEEF MEATS (375 g test portion, 10 h incubation time) (2014)																													
Sample N°	Product (french name)	Product	Reference method: ISO 16654 ♦					Alternative method: GeneDisc <i>E. coli</i> O157:H7																				Category	Type
			Protocol : pre-warmed BPW 10h at 41.5°C																										
			IMS 6H		IMS 24H		Re-sult	GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP7	Confirmatory tests								Final result STEC with all confirmations	Final result TPO 7 with all confirmations	Agreement STEC			Agreement TOP 7					
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		Result O157 (Ct)	Result H7 (CT)		10 µl direct streaking on CT-SMAC				500 µl IMS/CT-SMAC						CT-SMAC	IMS/CT-SMAC	All confir-mations	CT-SMAC	IMS/CT-SMAC	All confir-mations			
						Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final Result TOP 7	Typical colonies	Latex O157 /H7	Indole	Final Result STEC	Final result TOP 7														
399	Carpaccio au parmesan	Carpaccio	st	st	st	-	-	+(27,0)	+(27,9)	+(25,5)	+p	+/+	+	+	+	+/+		+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	c
400	Rumsteak à l'échalote	Seasoned beef trim	st	-	+(1)	+d	-	+(31,9)	+(31,0)	+(30,7)	+M	+/+	+	+	+1/2	+/+		+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	c
401	Rumsteak aux 3 poivres	Seasoned beef trim	st	st	-	-	-	+(28,2)	+(28,0)	+(27,0)	+M	+/+	+	+	+M	+/+		+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	c
403	Haché bolognaise	Seasoned ground beef	st	-	-	-	-	+(32,9)	+(32,2)	+(30,9)	+m	+/+	+	+	+M	+/+		+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	c
499	Hache bolognaise	Seasoned ground beef	st	st	-	-	-	+(35,1)	+(29,2)	+(34,9)	+1/2	+/+	+	+	+p	+/+		+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	c
501	Carpaccio mariné parmesan olive	Carpaccio	st	st	st	-	-	-	-	i/-*	st							-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c
502	Pavé mariné aux trois poivres	Seasoned beef trim	st	st	st	-	-	+(37,3)	-	-/-	st							-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c
504	Boulettes de bœuf	Seasoned beef balls	+d	-	-	-	+	-/-		-/-fi	-							-	-	-	-	ND	ND	ND	ND	ND	ND	1.3	c
506	Carpaccio huile d'olive et citron	Carpaccio	st	st	-	-	-	+(32,6)	+(34,8)	+(31,5)	+M	+/+	+	+	+p	+/+		+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	c
507	Carpaccio olives	Carpaccio	st	st	+p	+p	+	+(29,1)	+(29,9)	+(26,0)	+p	+/+	+	+	+p	+/+		+	+	+	+	PA	PA	PA	PA	PA	PA	1.3	c
652	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	st	+(2)	-	-	-	+(31,9)	+(30,9)	+(31,9)	-				+m (+ regrowth in BHI)	+/+	+	+	+	+	+	PPNA	PD	PD	NA	PD	PD	1.3	c
653	Pavé de rumsteak à l'échalote	Seasoned beef trim	-	st	-	+d	-	+(31,3)	+(33,1)	+(31,2)	-				+m	+/+	+	+	+	+	+	PPNA	PD	PD	NA	PD	PD	1.3	c
654	Carpaccio parmesan	Carpaccio	st	st	-	-	-	+(31,1)	+(33,7)	+(30,2)	+p	+/+	+	+	+M	+/+		+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	c

RAW BEEF MEATS (375 g test portion, 20h incubation time) (2014)																												
Sample N°	Product (french name)	Product	Reference method: ISO 16654♦ Result	Alternative method- GeneDisc <i>E. coli</i> O157:H7 Protocol : pre-warmed BPW 20h at 41.5°C																						Category	Type	
				GeneDisc STEC	GeneDisc EHEC	TOP 7	Confirmatory tests												Final result STEC with all confirmations	Final result TOP 7 with all confirmations	Agreement STEC			Agreement TOP 7				
							10 µl direct streaking on CT-SMAC						500 µl IMS/CT-SMAC								CT-SMAC	IMS/CT-SMAC	All confirmations	CT-SMAC	IMS/CT-SMAC			All confirmations
							Result O157 (Ct)	Ct(H7)	(Ct)	Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final Result TOP 7	Typical colonies	Latex O157/H7	Indole	Final Result STEC										
5707	Bœuf façon Bourguignon	Seasoned beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a			
5708	Emincé de bœuf	Minced beef	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a			
5713	Pavé de rumsteak	Beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a			
5714	Pavé de rumsteak	Beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a			
5833	Steak haché	Ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a			
5836	Viande hachée bovine	Ground beef	-	-	-	-	st	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a			
402	Bavette d'Aloyau	Beef trim	-	+(28,9)	+(30,7)	+(27,9)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	a			
404	Steak haché	Ground beef	+	+(23,1)	+(23,8)	+(21,9)	+1/2	+/+	+	+	+	+1/2	+/+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.3	a			
405	Steak haché	Ground beef	+	+(29,2)	+(26,8)	+(28,0)	-	-	-	-	-	+m	+/+	+	+	+	+	PPND	PA	PA	ND	PA	PA	1.3	a			
498	Haché de bœuf	Ground beef	+	-	-	-	-	-	-	-	-	-	-	-	-	-	-	ND	ND	ND	ND	ND	ND	1.3	a			
500	Steak haché 15% MG	Ground beef	-	+(26,2)	+(27,7)	+(26,0)	+M	+/+	+	+	+	+p	+/+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	a			
503	Steak haché 5%MG	Ground beef	-	-	-	-	-	-	-	-	-	+d(2)	O-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a			
505	Bifteck charolais	Beef trim	-	+(29,0)	+(24,9)	+(26,0)	+M	+/+	+	+	+	+p	+/+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	a			
655	Bifteck	Beef trim	-	-	-	-	-	-	-	-	-	+d(1)	O-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a			
656	Bifteck	Beef trim	+	+(20,9)	+(23,5)	+(19,5)	+1/2	+/+	+	+	+	+p	+/+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.3	a			
657	Pavés	Beef trim	+	+(19,2)	+(20,9)	+(17,9)	+M	+/+	+	+	+	+p	+/+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.3	a			
5717	Viande hachée pur bœuf surgelée	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b			
5718	Boulettes au bœuf surgelées	Frozen seasoned beef balls	-	+(39,2)	+(29,8)	-	-	-	-	-	-	-	-	-	-	-	-	PPNA	PPNA	PPNA	NA	NA	NA	1.3	b			
5719	Viande hachée de bœuf surgelée assaisonnée	Frozen seasoned ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b			
5720	Haché au boeuf à l'oignon surgelé	Frozen seasoned ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b			
5721	Haché pur bœuf surgelé 5% MG	Frozen ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b			
5840	Boulettes au bœuf tomates et parmesan surgelées	Frozen seasoned beef balls	-	-	-	-	st	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b			
5841	Mini boulettes au bœuf surgelées	Frozen ground beef	-	-	-	-	-	-	-	-	-	st	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b			
5842	Boulettes au boeuf surgelées	Frozen seasoned beef balls	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b			

♦ Analyses performed according to the COFRAC accreditation
ADRIA Développement
Summary report (Version 0)
GeneDisc *E. coli* O157:H7

RAW BEEF MEATS (375 g test portion, 20h incubation time) (2014)																											
Sample N°	Product (french name)	Product	Reference method: ISO 16654♦ Result	Alternative method- GeneDisc E. coli O157:H7 Protocol : pre-warmed BPW 20h at 41.5°C																						Category	Type
				GeneDisc STEC	GeneDisc EHEC	TOP 7	Confirmatory tests										Final result STEC with all confirmations	Final result TOP 7 with all confirmations	Agreement STEC			Agreement TOP 7					
							10 µl direct streaking on CT-SMAC					500 µl IMS/CT-SMAC							CT-SMAC	IMS/CT-SMAC	All confirmations	CT-SMAC	IMS/CT-SMAC	All confirmations			
							Result O157 (Ct)	Ct(H7)	(Ct)	Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final Result TOP 7	Typical colonies	Latex O157/H7									Indole		
5844	Haché au boeuf à l'oignon surgelé	Frozen seasoned ground beef	-	+(39,4)	+(30,9)	-	-	-	-	-	-	st	-	-	-	-	-	-	PPNA	PPNA	PPNA	NA	NA	NA	1.3	b	
5845	Haché de boeuf à la tomate surgelé	Frozen seasoned ground beef	-	+(37,6)	-	-	-	-	-	-	-	st	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b	
5846	Haché de boeuf à l'oignon surgelé	Frozen seasoned ground beef	-	+(37,5)	+(27,0)	-	-	-	-	-	-	-	-	-	-	-	-	-	PPNA	PPNA	PPNA	NA	NA	NA	1.3	b	
406	Haché congelé à l'oignon	Frozen seasoned ground beef	+	+(32,2)	+(31,9)	+(31,1)	-	-	-	-	-	+m	+/+	+	+	+	+	+	PPND	PA	PA	ND	PA	PA	1.3	b	
407	Steak haché congelé	Frozen ground beef	+	+(29,9)	+(27,9)	+(24,2)	+M	+/+	+	+	+	+p	+/+	+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.3	b	
408	Steak haché congelé	Frozen ground beef	+	+(34,1)	+(38,7)	-/i/i	+1/2	+/+	+	+	-	+p	+/+	+	+	+	+	+	PA	PA	PA	ND	PA	PA	1.3	b	
409	Steak haché congelé	Frozen ground beef	+	+(33,2)	+(33,9)	+(31,1)	+1/2	+/+	+	+	+	+M	+/+	+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.3	b	
410	Boulettes congelées tomates parmesan	Frozen seasoned beef balls	+	+(30,2)	+(31,9)	+(28,4)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.3	b	
411	Boulettes de viande congelées	Frozen seasoned beef balls	+	+(31,0)	+(31,9)	+(28,5)	+M	+/+	+	+	+	+p	+/+	+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.3	b	
412	Boulettes de viande congelées	Frozen seasoned beef balls	+	+(32,1)	+(32,9)	+(28,3)	+M	+/+	+	+	+	+M	+/+	+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.3	b	
508	Boulettes au boeuf congelées	Frozen seasoned beef balls	-	-	/	-	st	-	-	-	st	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	b	
509	Haché de boeuf surgelé	Frozen ground beef	+	+(26,3)	+(28,9)	+(25,5)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.3	b	
510	Steak haché 15%MG surgelé	Frozen ground beef (15% MG)	+	+(36,2)	+(32,7)	-/(35,8)/+(36,6)	-	-	-	-	-	+(2)	+/+	+	-	+	-	-	PPND	PA	PA	ND	ND	ND	1.3	b	
511	Steak haché 5% surgelé	Frozen ground beef (5% MG)	+	+(32,3)	i/(34,9)*	-/-	- (+ after storage)	+/+ after storage	+	+	-	- (+ after storage)	+/+ after storage	+	+	-	+	-	PA	PA	PA	ND	ND	ND	1.3	b	
512	Steak haché aux oignons surgelé	Frozen seasoned ground beef	-	+(32,1)	+(32,8)	+(31,5)	-	-	-	+	+	st (+ regrowth in BHI)	+/+	+	+	+	+	+	PPNA	PD	PD	PD	PD	PD	1.3	b	
5712	Tartare de boeuf	Ground beef	-	-	-	-	st	-	-	-	st	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c	
5715	Carpaccio au parmesan	Carpaccio	-	-	-	-	st	-	-	-	st	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c	
5716	Haché bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c	
5832	Pavé aux 3 poivres	Seasoned beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c	
5834	Rumsteak aux 3 poivres	Seasoned beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c	

RAW BEEF MEATS (375 g test portion, 20h incubation time) (2014)																												
Sample N°	Product (french name)	Product	Reference method: ISO 16654♦ Result	Alternative method- GeneDisc <i>E. coli</i> O157:H7 Protocol : pre-warmed BPW 20h at 41.5°C																						Category	Type	
				GeneDisc STEC	GeneDisc EHEC	TOP 7	Confirmatory tests												Final result STEC with all confirmations	Final result TOP 7 with all confirmations	Agreement STEC			Agreement TOP 7				
							10 µl direct streaking on CT-SMAC						500 µl IMS/CT-SMAC								CT-SMAC	IMS/CT-SMAC	All confirmations	CT-SMAC	IMS/CT-SMAC			All confirmations
							Result O157 (Ct)	Ct(H7)	(Ct)	Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final Result TOP 7	Typical colonies	Latex O157/H7	Indole	Final Result STEC										
5835	Haché Bolognaise	Seasoned ground beef	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c		
5837	Carpaccio au basilic	Carpaccio	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c		
5838	Carpaccio aux olives	Carpaccio	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c		
5839	Carpaccio au pistou	Carpaccio	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c		
398	Carpaccio au pistou	Carpaccio	-	+(32,0)	+(25,7)	+(29,7)	+md	A+(x5)	/	-	-	+m	+/+	+	+	+	+	+	PPNA	PD	PD	NA	PD	PD	1.3	c		
399	Carpaccio au parmesan	Carpaccio	-	+(24,1)	+(23,8)	+(20,5)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	c		
400	Rumsteak à l'échalote	Seasoned beef trim	-	+(32,3)	+(34,0)	+(31,6)	+1/2	+/+	+	+	+	+1/2	+/+	+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	c		
401	Rumsteak aux 3 poivres	Seasoned beef trim	-	+(28,0)	+(28,7)	+(25,5)	+M	+/+	+	+	+	+M	+/+	+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	c		
403	Haché bolognaise	Seasoned ground beef	-	+(33,1)	+(31,9)	+(31,4)	-	-	-	-	-	+m	+/+	+	+	+	+	+	PPNA	PD	PD	NA	PD	PD	1.3	c		
499	Hache bolognaise	Seasoned ground beef	-	+(33,1)	+(33,0)	+(32,9)	-	-	-	-	-	+(8)	+/+	+	+	+	+	+	PPNA	PD	PD	NA	PD	PD	1.3	c		
501	Carpaccio mariné parmesan olive	Carpaccio	-	-	-	-	st	-	-	-	-	st	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	c		
502	Pavé mariné aux trois poivres	Seasoned beef trim	-	+(34,4)	-/+ (37,2)/+(37,6)	+(34,4)	+p	+/+	+	-	+	+p	+/+	-	+	-	+	+	NA	NA	NA	PD	PD	PD	1.3	c		
504	Boulettes de bœuf	Seasoned beef balls	+	+(33,5)	i/(27,7)*	-/-	-	-	-	-	-	+md	+/+	+	-	+	-	-	PPND	PA	PA	ND	ND	ND	1.3	c		
506	Carpaccio huile d'olive et citron	Carpaccio	-	+(32,2)	+(34,1)	+(32,5)	+M	+/+	+	+	+	+p	+/+	+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	c		
507	Carpaccio olives	Carpaccio	+	+(27,2)	+(28,8)	+(27,5)	+p	+/+	+	+	+	+p	+/+	+	+	+	+	+	PA	PA	PA	PA	PA	PA	1.3	c		
652	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	-	+(32,3)	+(29,5)	+(31,5)	-	-	-	-	-	+md	+/+	+	+	+	+	+	PPNA	PD	PD	PD	PD	PD	1.3	c		
653	Pavé de rumsteak à l'échalote	Seasoned beef trim	-	+(33,1)	+(37,6)	+(33,1)	-	-	-	-	-	+m	+/+	+	+	+	+	+	PPNA	PD	PD	PD	PD	PD	1.3	c		
654	Carpaccio parmesan	Carpaccio	-	+(26,2)	+(28,8)	+(25,1)	+M	+/+	+	+	+	+p	+/+	+	+	+	+	+	PD	PD	PD	PD	PD	PD	1.3	c		

RAW BEEF MEATS (375 g test portion, Storage for 24 h at 2-8°C) (2014)																					
Sample N°	Product (French name)	Product	Reference method: ISO 16654 ♦	Alternative method- GeneDisc <i>E. coli</i> O157:H7															Category	Type	
				BPW 10h and Storage 24h at 5°C± 3°C							BPW 20h and Storage 24h at 5°C± 3°C										
				Result	GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP7	Confirmatory tests	Final result STEC	Final result TOP7	Agreement		GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP7	Confirmatory tests	Final result STEC	Final result TOP7			Agreement
Result O157 (Ct)	Ct(H7)	Ct(O157)	STEC		TOP 7	Result O157 (Ct)	Ct(H7)				Ct(O157)	STEC	TOP 7								
402	Bavette d'Aloyau	Beef trim	-	+(39,0)	+(30,9)	+(27,9)	+	+	+	PD	PD	+(28,3)	+(30,8)	+(27,5)	+	+	+	PD	PD	1.3	a
404	Steak haché	Ground beef	+	+(26,3)	+(26,7)	+(24,5)	+	+	+	PA	PA	+(23,3)	+(23,9)	+(22,1)	+	+	+	PA	PA	1.3	a
405	Steak haché	Ground beef	+	+(30,2)	+(27,9)	+(29,0)	+	+	+	PA	PA	+(29,2)	+(27,6)	+(28,1)	+	+	+	PA	PA	1.3	a
498	Haché de bœuf	Ground beef	+	-	-	-	-	-	-	ND	ND	-	-	-	-	-	-	ND	ND	1.3	a
500	Steak haché 15% MG	Ground beef	-	+(26,1)	+(27,9)	+(23,9)	+	+	+	PD	PD	+(25,2)	+(26,9)	+(24,4)	+	+	+	PD	PD	1.3	a
503	Steak haché 5%MG	Ground beef	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	NA	NA	1.3	a
505	Bifteck charolais	Beef trim	-	+(28,3)	+(25,9)	+(27,1)	+	+	+	PD	PD	+(28,0)	+(26,7)	+(27,5)	+	+	+	PD	PD	1.3	a
655	Bifteck	Beef trim	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	NA	NA	1.3	a
656	Bifteck	Beef trim	+	+(22,0)	+(23,9)	+(20,5)	+	+	+	PA	PA	+(20,1)	+(21,8)	+(19,3)	+	+	+	PA	PA	1.3	a
657	Pavés	Beef trim	+	+(21,3)	+(24,1)	+(20,0)	+	+	+	PA	PA	+(19,2)	+(21,9)	+(17,3)	+	+	+	PA	PA	1.3	a
406	Haché congelé à l'oignon	Frozen seasoned ground beef	+	+(32,2)	+(32,9)	+(31,4)	+	+	+	PA	PA	+(32,3)	+(32,0)	+(31,0)	+(IMS)	+	+	PA	PA	1.3	b
407	Steak haché congelé	Frozen ground beef	+	+(30,1)	+(28,9)	+(28,3)	+	+	+	PA	PA	+(29,3)	+(27,9)	+(27,9)	+	+	+	PA	PA	1.3	b
408	Steak haché congelé	Frozen ground beef	+	-/-	-	-/-	-	-	-	ND	ND	+(31,4)	+(34,9)	+(33,3)	+	+	+	PA	PA	1.3	b
409	Steak haché congelé	Frozen ground beef	+	+(34,1)	+(34,2)	+(31,3)	+	+	+	PA	PA	+(31,5)	+(33,2)	+(31,0)	+	+	+	PA	PA	1.3	b
410	Boulettes congelées tomates parmesan	Frozen seasoned beef balls	+	+(30,0)	+(31,1)	+(28,1)	+	+	+	PA	PA	+(30,0)	+(31,9)	+(28,2)	+	+	+	PA	PA	1.3	b
411	Boulettes de viande congelées	Frozen seasoned beef balls	+	+(31,3)	+(33,0)	+(29,9)	+	+	+	PA	PA	+(30,3)	+(31,9)	+(29,1)	+	+	+	PA	PA	1.3	b
412	Boulettes de viande congelées	Frozen seasoned beef balls	+	+(31,1)	+(33,8)	+(29,5)	+	+	+	PA	PA	+(32,3)	+(33,1)	+(30,6)	+	+	+	PA	PA	1.3	b
508	Boulettes au boeuf congelées	Frozen seasoned beef balls	-	-/-	-	-/-	+	-	-	NA	NA	-	-	-	-	-	-	NA	NA	1.3	b
509	Haché de bœuf surgelé	Frozen ground beef	+	+(28,2)	+(31,1)	+(28,5)	+	+	+	PA	PA	+(27,2)	+(31,7)	+(25,1)	+	+	+	PA	PA	1.3	b
510	Steak haché 15%MG surgelé	Frozen ground beef (15% MG)	+	+(34,4)	+(32,2)	- /+(35,6)/-	+	+	-	PA	ND	+(36,3)	+(32,1)	-/ /+(35,6)	+	+	-	PA	ND	1.3	b
511	Steak haché 5% surgelé	Frozen ground beef (5% MG)	+	-/-	-	-/-	+	-	-	ND	ND	+(35,2)	+(33,0)	-/i/i	+	+	-	PA	ND	1.3	b
512	Steak haché aux oignons surgelé	Frozen seasoned ground beef	-	+(31,0)	+(32,1)	+(26,7)	+	+	+	PD	PD	+(31,2)	+(32,7)	+(30,1)	+	+	+	PD	PD	1.3	b
398	Carpaccio au pistou	Carpaccio	-	+(39,9)	+(26,1)	+(29,9)	+	+	+	PD	PD	+(30,9)	+(25,7)	+(29,4)	+(IMS)	+	+	PD	PD	1.3	c
399	Carpaccio au parmesan	Carpaccio	-	+(36,0)	+(28,0)	+(25,1)	+	+	+	PD	PD	+(23,9)	+(25,5)	+(20,5)	+	+	+	PD	PD	1.3	c
400	Rumsteak à l'échalote	Seasoned beef trim	-	+(34,0)	+(32,9)	+(29,7)	+	+	+	PD	PD	+(33,2)	+(34,0)	+(31,5)	+	+	+	PD	PD	1.3	c
401	Rumsteak aux 3 poivres	Seasoned beef trim	-	+(29,1)	+(28,9)	+(25,5)	+	+	+	PD	PD	+(28,3)	+(27,8)	+(27,5)	+	+	+	PD	PD	1.3	c
403	Haché bolognaise	Seasoned ground beef	-	+(32,4)	+(32,8)	+(30,1)	+	+	+	PD	PD	+(33,1)	+(32,6)	+(31,5)	+(IMS)	+	+	PD	PD	1.3	c
499	Hache bolognaise	Seasoned ground beef	-	+(34,3)	+(35,1)	+(34,9)	+(IMS)	+	+	PD	PD	+(32,3)	+(33,9)	+(33,1)	+(IMS)	+	+	PD	PD	1.3	c
501	Carpaccio mariné parmesan olive	Carpaccio	-	-	-	-	-	-	-	NA	NA	-	-	-	-	-	-	NA	NA	1.3	c
502	Pavé mariné aux trois poivres	Seasoned beef trim	-	-/-	-	-/-	+	-	-	NA	NA	+(34,3)	+(35,2)	+(33,9)	+	+	+	PD	PD	1.3	c
504	Boulettes de bœuf	Seasoned beef balls	+	-/-	-	-/-	-	-	-	ND	ND	-/-*-/*	-	-/-	+	-	-	ND	ND	1.3	c
506	Carpaccio huile d'olive et citron	Carpaccio	-	+(32,3)	+(34,2)	+(31,2)	+	+	+	PD	PD	+(31,4)	+(34,8)	+(31,4)	+	+	+	PD	PD	1.3	c
507	Carpaccio olives	Carpaccio	+	+(28,2)	+(29,9)	+(27,5)	+	+	+	PA	PA	+(26,1)	+(26,9)	+(28,2)	+	+	+	PA	PA	1.3	c
652	Pavé de rumsteak aux 3 poivres	Seasoned beef trim	-	+(33,2)	+(31,7)	+(33,1)	+	+	+	PD	PD	+(33,2)	+(28,9)	+(32,1)	+	+	+	PD	PD	1.3	c
653	Pavé de rumsteak à l'échalote	Seasoned beef trim	-	+(32,0)	+(34,0)	+(33,3)	+	+	+	PD	PD	+(33,0)	+(27,8)	+(31,7)	+	+	+	PD	PD	1.3	c
654	Carpaccio parmesan	Carpaccio	-	+(32,4)	+(34,0)	+(32,4)	+	+	+	PD	PD	+(26,0)	+(34,1)	+(25,4)	+	+	+	PD	PD	1.3	c

♦ Analyses performed according to the COFRAC accreditation
 ADRIA Développement
 Summary report (Version 0)
 GeneDisc *E. coli* O157:H7

RAW BEEF MEATS (375 g test portion, 10 h incubation time) (2016)																													
Sample N°	Product (french name)	Product	Reference method: ISO 16654 ♦					Alternative method- GeneDisc <i>E. coli</i> O157:H7																				Category	Type
			Protocol : pre-warmed BPW 10h at 41.5°C																										
			IMS 6H		IMS 24H		Result	GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP7	Confirmatory tests								Final result STEC with all confirmations	Final result TOP7 with all confirmations	Agreement STEC			Agreement TOP 7					
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		Result O157 (Ct)	Result H7 (CT)		10 µl direct streaking on CT-SMAC				500 µl IMS/CT-SMAC						CT-SMAC	IMS/CT-SMAC	All confirmations	CT-SMAC	IMS/CT-SMAC	All confirmations			
									Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final Result TOP 7	Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final result TOP 7											
6801	Viande bovine steak à griller	Beef trim	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a
6803	Viande bovine à bourguignon	Beef trim	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a
6804	Viande bovine jarret	Beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a
6805	Viande bovine rôti	Beef trim	st	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a

RAW BEEF MEATS (375 g test portion, 20 h incubation time) (2016)																													
Sample N°	Product (french name)	Product	Reference method: ISO 16654 ♦					Alternative method- GeneDisc <i>E. coli</i> O157:H7																				Category	Type
			Protocol : pre-warmed BPW 20h at 41.5°C																										
			IMS 6H		IMS 24H		Result	GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP7	Confirmatory tests								Final result STEC with all confirmations	Final result TOP7 with all confirmations	Agreement STEC			Agreement TOP 7					
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		Result O157 (Ct)	Ct(H7)		(Ct)	Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final Result TOP 7	Typical colonies	Latex O157/H7			Indole	Final Result STEC	Final result TOP 7	CT-SMAC	IMS/CT-SMAC	All confirmations	CT-SMAC		
									Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final Result TOP 7	Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final result TOP 7											
6801	Viande bovine steak à griller	Beef trim	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a
6803	Viande bovine à bourguignon	Beef trim	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a
6804	Viande bovine jarret	Beef trim	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a
6805	Viande bovine rôti	Beef trim	st	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	1.3	a

DAIRY PRODUCTS (2008)																											
Sample N°	Product (French name)	Reference method: ISO 16654 ♦					Alternative method - GeneDisc <i>E. coli</i> O157:H7 (BPW+acriflavin, 16h at 37°C)																				
		IMS 6H		IMS 24H		Result	GeneDisc STEC2			GeneDisc EHEC	Final result GeneDisc	Confirmation <i>E. coli</i> O157:H7										Final result with all confirmatory tests	Agreement	Category	type		
		CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157	stx1:stx2	eae			CT SMAC					IMS-CT SMAC									Tests described in the ISO	
												Typical colonies	Latex O157	Latex H7	Final result Direct streaking	Agreement Direct streaking	Typical colonies	Latex O157	Latex H7	Final result IMS	Agreement IMS						
1052	Lait cru	-	-	-	-	-	-/-	+/+	-/-	/	-	-	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	a	
1053	Lait cru	+	+	+	-	-	NE/+	-/NE	-/NE	O145/O26/H7/O103	+	-	/	/	-	PPNA	-/+ (ims2)	-	/	-	PPNA	-	-	-	PPNA	2	a
1259	Lait cru	-	-	+	+	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	a	
1270	Lait cru	-	-	+	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	a	
1271	Lait cru	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	a	
1272	Lait cru	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	a	
1513	Lait cru	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	-	-	NA	2	a	
1514	Lait cru	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	-	-	NA	2	a	
1515	Lait cru	-	-	-	-	-	-/-	-/-	-/-	H7/O26	-	+	-(5)	/	-	NA	+	-(5)	/	-	NA	-	-	-	NA	2	a
1527	Lait cru	-	-	-	-	-	+/+	+/+	+/+	O145/H7	+	-	/	/	-	PPNA	+2col	+	+	+	PD	+	+	+	PD	2	a
1528	Lait cru	-	-	-	-	-	+/+	+/+	+/+	O145/H7	+	-	/	/	-	PPNA	+3col	+	+	+	PD	+	+	+	PD	2	a
1529	Lait cru	-	-	-	-	-	+/+	+/+	+/+	O145/H7	+	-	/	/	-	PPNA	-	/	/	-	PPNA	/	-	-	PPNA	2	a
1530	Lait cru	-	-	-	-	-	+/+	+/+	+/+	O145/H7/O103	+	-	/	/	-	PPNA	+	+	+	+	PD	+	+	+	PD	2	a
1531	Lait cru	-	-	-	-	-	+/+	+/+	+/+	O145/H7/O26	+	+1col	NC	/	-	PPNA	+	NC(2) - (-3)	/	-	PPNA	-	-	-	PPNA	2	a
1532	Lait cru	-	-	-	-	-	+/+	+/+	+/+	H7	+	+	+	+	+	PD	+	+	+	+	PD	+	+	+	PD	2	a
1533	Lait cru	-	-	+	+	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	+	PA	2	a
1565	Lait ribot	+	+	+	+	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	+	PA	2	a
1054	Saint Marcelin	+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	+	PA	2	b
1055	Saint Marcelin	+	+	/	/	+	-/-	-/-	-/-	H7	-	+/-	-(3)	/	-	ND	+	+	+	-	ND	+	-	-	ND	2	b
1056	Saint Marcelin	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	
1057	Saint Marcelin	+	+	+	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	
1058	Chabichou du Poitou	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	
1059	Chabichou du Poitou	+	+	/	/	+	-/NE	-/-	-/-	/	-	/	/	/	-	ND	+	+	+	-	ND	+	-	-	ND	2	b
1060	Chabichou du Poitou	+	+	/	/	+	-/-	-/-	-/-	/	-	/	/	/	-	ND	+	+	+	-	ND	+	-	-	ND	2	b
1061	Chabichou du Poitou	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	
1062	Crottin de chèvre	-	+	+	+	-	-/-	-/-	+/+	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	
1063	Crottin de chèvre	+	+	/	/	+	+/+	+/+	+/+	O145/H7	+	+/- (2)	-	/	-	PPND	+	+	+	+	PA	+	+	+	PA	2	b
1064	Crottin de chèvre	+	+	/	/	+	+/+	+/+	+/+	O145/H7	+	+/-	-(5)	/	-	PPND	+	+	+	+	PA	+	+	+	PA	2	b
1065	Crottin de chèvre	+	+	/	/	+	+/+	+/+	+/+	H7	+	+/+ (1)	-	/	-	PPND	+	+	+	+	PA	+	+	+	PA	2	b
1066	Roquefort	-	-	-	+	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	
1067	Roquefort	+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	+	PA	2	b
1068	Roquefort	+	+	/	/	+	+/+	+/+	+/+	H7	+	+/-	+	+	+	PA	+	+	+	+	PA	+	+	+	PA	2	b
1069	Roquefort	-	-	-	+	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	
1260	Emmental	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	
1261	Roquefort	-	+/-	-	-	-	-/-	-/-	+/+	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	
1262	Tomme des montagnes	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	
1263	Tomme des montagnes	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	
1264	Comté	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	

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 ADRIA Développement
 Summary report (Version 0)
 GeneDisc *E. coli* O157:H7

DAIRY PRODUCTS (2008)																											
Sample N°	Product (French name)	Reference method: ISO 16654 ♦					Alternative method - GeneDisc <i>E. coli</i> O157:H7 (BPW+acriflavin, 16h at 37°C)																			Category	type
		IMS 6H		IMS 24H		Result	GeneDisc STEC2			GeneDisc EHEC	Final result GeneDisc	Confirmation <i>E. coli</i> O157:H7										Tests described in the ISO	Final result with all confirmatory tests	Agreement			
		CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157	stx1:stx2	eae			CT SMAC				IMS-CT SMAC											
												Typical colonies	Latex O157	Latex H7	Final result Direct streaking	Agreement Direct streaking	Typical colonies	Latex O157	Latex H7	Final result IMS	Agreement IMS						
1265	Reblochon	-	+/-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	
1266	Saint Nectaire	+	+	+	+	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	
1267	Morbier	-	-	+	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	
1268	Bethmal	-	-	-	-	-	-/-	+/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	
1269	Fromage à raclette	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	b	
1045	Crème glacée menthe chocolat	+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	2	c	
1049	Crème glacée café	+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	2	c	
1071	Poudre de lait	-	-	-	-	-	+/+	+/+	+/+	H7	+	+	+	+	+	PD	+	+	+	+	PD	+	+	PD	2	c	
1273	Faisselle	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	c	
1274	Faisselle	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	c	
1275	Faisselle	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	c	
1276	Lait ribot	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	c	
1277	Lait ribot	-	-	-	-	-	-/-	NE/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	c	
1278	Lait ribot	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	c	
1279	Gros lait	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	c	
1280	Gros lait	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	c	
1516	Lait Ribot	-	-	-	-	-	+/+	-/-	+/+	H7	+	+	+	+	+	PD	+	+	+	+	PD	+	+	PD	2	c	
1517	Lait Ribot	-	-	-	-	-	+/+	+/+	+/+	H7	+	+	+	+	+	PD	+	+	+	+	PD	+	+	PD	2	c	
1518	Lait Ribot	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	c	
1519	Lait Ribot	-	-	-	-	-	+/+	+/+	+/+	H7	+	+	+	+	+	PD	+	+	+	+	PD	+	+	PD	2	c	
1520	Crème entière épaisse	-	-	-	-	-	-/-	NE/+	-/-	H7	-	+	-(5)	/	-	NA	+	+	+	-	NA	+	-	NA	2	c	
1521	Crème fraîche liquide	-	-	+	+	+	+/+	+/+	+/-	H7	+	+	+	+	+	PA	+2col	+	+	+	PA	+	+	PA	2	c	
1522	Crème fraîche épaisse bio	-	-	+	+	+	-/-	+/+	-/-	/	-	-	/	/	-	ND	-	/	/	-	ND	/	-	ND	2	c	
1523	Crème épaisse 15% MG	+	-	+	+	+	NE/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	2	c	
1524	Gros lait fermier	-	-	+	+	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	2	c	
1525	Crème fraîche épaisse	-	-	-	-	-	+/+	-/-	+/+	H7	+	+	+	+	+	PD	+	+	+	+	PD	+	+	PD	2	c	
1526	Gros lait fermier	-	-	-	-	-	-/-	-/-	-/-	/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	2	c	
1566	Gros lait	+	+	+	+	+	+/+	+/+	+/+	O145/H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	2	c	
1567	Crème fraîche	+	+	+	+	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	2	c	
1568	Lait ribot	+	+	+	+	+	+/-	+/+	+/+	O145/H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	2	c	
1569	Gros lait	+	+	+	+	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	2	c	
1570	Crème fraîche	+	+	+	+	+	+/+	+/+	+/+	H7	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	2	c	

DAIRY PRODUCTS (2014)

Sample N°	Product (French name)	Product	Reference method: ISO 16654 ♦					Alternative method- GeneDisc E. coli O157:H7																			Category	Type	
			Protocol : BPW + acriflavin for 16h at 37°C																										
			IMS 6H		IMS 24H		Re-sult	GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP 7	Confirmatory tests								Final result STEC with all confirmations	Final result TOP 7 with all confirmations	Agreement STEC			Agreement TOP 7					
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		Result O157 (Ct)	Result H7 (Ct)	(Ct)	10 µl direct streaking on CT-SMAC				500 µl IMS/CT-SMAC						CT-SMAC	IMS/CT-SMAC	All confir-mations	CT-SMAC	IMS/CT-SMAC	All confir-mations			
				Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final Result TOP 7	Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final Result TOP 7																
5655	Lait cru de vache	Raw milk	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	a
5657	Lait cru de vache	Raw milk	+md	+md	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	a
5658	Lait cru de vache	Raw milk	+md	+md	+(2)	-	-	-	-	-	-	-	-	+md	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	a
5659	Lait cru de vache	Raw milk	+md	-	-	-	-	-	-	-	-	-	-	+md	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	a
5660	Lait cru de vache	Raw milk	+md	-	-	-	-	-	-	-	-	-	-	+md	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	a
5661	Lait cru de vache	Raw milk	+md	+md	-	d(1)	-	-	-	-	+md	-	-	+md	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	a
5678	Crème fraiche	Cream	st	st	st	st	-	-	-	-	st	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	a
105	Lait cru	Raw milk	+m	-	+md	+md	+	+(27,3)	+(25,2)	+(25,4)	+md	O-	-	-	+md	+/+	+	+	+	+	+	PPND	PA	PA	PPND	PA	PA	2	a
106	Lait cru	Raw milk	st	-	st	-	-	-	+(29,1)	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	a
120	Lait cru	Raw milk	-	-	-	-	-	-/-	+(25,0)	+(37,2)	+md	O-	-	-	+md	+/+	+	-	+	-	+	NA	NA	NA	PPNA	PD	PD	2	a
121	Lait cru	Raw milk	+1/2	+m	+1/2	+m	+	-/+ (32,8)	+(28,2)	-/+ (35,3)/-	+md	+/+	+	-	-	+m	+/+	-	-	-	-	ND	ND	ND	ND	ND	ND	2	a
122	Lait cru	Raw milk	+d	-	+md	+m	+	+(32,6)	+(25,2)	+(31,4)	+d	O-	-	-	+md	+/+	+	+	+	+	+	PPND	PA	PA	PPND	PA	PA	2	a
5662	Crottin de Chavignol	Raw milk cheese	st	-	-	-	-	-	-	-	+md	O-	+	-	-	+md	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	b
5663	Morbier	Raw milk cheese	+md	-	+md	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	b
5664	Saint Marcellin	Raw milk cheese	+md	+md(NC)	-	-	-	-	-	-	+md	-	-	-	+md	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	b
5665	Chabichou du Poitou	Raw milk cheese	-	+md(NC)	-	d(1)	-	-	-	-	st	-	-	+md	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	b
5666	Saint Félicien	Raw milk cheese	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	b
5667	Rocamadour	Raw milk cheese	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	b
5668	Crottin de Chavignol	Raw milk cheese	-	-	st	-	-	-	-	-	-	-	-	st	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	b
107	Lait cru	Raw milk	+m	-	d	-	+	+(28,1)	+(26,1)	+(25,1)	+m	+/+	+	+	+1/2d	+/+	+	+	+	+	+	PA	PA	PA	PA	PA	PA	2	b
108	Reblochon fermier	Raw milk cheese	st	-	-	-	-	+(34,5)	+(35,9)	+(34,1)	+(1)	+/+	+	+	+1/2d	+/+	+	+	+	+	+	PD	PD	PD	PD	PD	PD	2	b
109	Morbier	Raw milk cheese	+p	-	+p	+md	+	-/-	+(35,8)	-/-	-	-	-	+(5)	+/+	+	-	-	-	-	-	ND	ND	ND	ND	ND	ND	2	b
110	Comté	Raw milk cheese	st	st	st	-	-	+(21,2)	+(22,8)	+(19,2)	+p	+/+	+	+	+p	+/+	+	+	+	+	+	PD	PD	PD	PD	PD	PD	2	b
111	Tomme de montagne	Raw milk cheese	+p	+M	/	/	+	+(24,2)	+(25,9)	+(22,9)	+M	+/+	+	+	+p	+/+	+	+	+	+	+	PA	PA	PA	PA	PA	PA	2	b
112	Bethmale	Raw milk cheese	+p	+1/2	/	/	+	-/+ (35,3)/ + (34,8)	+(38,2)	+(35,6)	-	(ChromID-)	-	-	- (+regrowth in BHI)	+/+	+	-	+	-	+	ND	ND	ND	PPND	PA	PA	2	b
123	Reblochon fermier	Raw milk cheese	+p	+m	+p	-	+	-/+ (37,1)	-/-	-/+ (35,9)/ + (37,5)	-	-	-	+1/2d	+/+	+	-	-	-	-	-	ND	ND	ND	ND	ND	ND	2	b
124	Morbier	Raw milk cheese	+d	-	+1/2 (NC)	+md (NC)	-	-/+ (34,9)/-	+(37,5)	-	+md	O-	-	-	- (+regrowth in BHI)	+/+	+	-	-	-	-	NA	NA	NA	NA	NA	NA	2	b
125	Comté	Raw milk cheese	st	st	st	st	-	+(20,2)	+(22,2)	+(19,4)	+p	+/+	+	+	+p	+/+	+	+	+	+	+	PD	PD	PD	PD	PD	PD	2	b
126	Tomme de montagne	Raw milk cheese	st	-	-	+ md	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	b
127	Bethmale	Raw milk cheese	-	-	-	-	-	-/+ (35,1)/ + (35,0)	+(37,3)	+(35,9)	-	(ChromID-)	-	-	- (+regrowth in BHI)	+/+	+	-	+	-	+	NA	PPNA	NA	PPNA	PD	PD	2	b
593	Rocamadour au lait cru	Raw milk cheese	st	-	-	d	-	-	-	-	+d	O-	-	-	+M	O-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	b

♦ Analyses performed according to the COFRAC accreditation
 ADRIA Développement
 Summary report (Version 0)
 GeneDisc E. coli O157:H7

DAIRY PRODUCTS (2014)

Sample N°	Product (French name)	Product	Reference method: ISO 16654 ♦					Alternative method- GeneDisc E. coli O157:H7																				Category	Type	
			Protocol : BPW + acriflavin for 16h at 37°C																											
			IMS 6H		IMS 24H		Re-sult	GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP 7	Confirmatory tests								Final result STEC with all confirmations	Final result TOP 7 with all confirmations	Agreement STEC			Agreement TOP 7						
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		Result O157 (Ct)	Result H7 (Ct)	(Ct)	10 µl direct streaking on CT-SMAC				500 µl IMS/CT-SMAC						CT-SMAC	IMS/CT-SMAC	All confir-mations	CT-SMAC	IMS/CT-SMAC	All confir-mations				
				Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final Result TOP 7	Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final Result TOP 7																	
594	Saint Félicien au lait cru	Raw milk cheese	-	-	-	d	-	+(37,2)	+(30,8)	+(36,6)	-			-	-	-(+regrowth in BHI)	+/+	+	+	+	+	+	PPNA	PD	PD	PPNA	PD	PD	2	b
595	Roquefort au lait cru	Raw milk cheese	st	st	-	-	-	i/-*		-	+M	O-	-	-	+d	O-		-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	b
596	Roquefort au lait cru	Raw milk cheese	st	st	st	st	-	+(20,0)	+(22,6)	+(18,7)	+p	+/+	+	+	+p	+/+		+	+	+	+	+	PD	PD	PD	PD	PD	PD	2	b
597	Reblochon au lait cru	Raw milk cheese	+M	+(3)	+d(NC)	d	-	i/-*		-	+m	O-	-	-	+M	O-		-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	b
598	Reblochon au lait cru	Raw milk cheese	+M	+d	+M	+m	+	-		-	+m	O-	-	-	+d	O-		-	-	-	-	-	ND	ND	ND	ND	ND	ND	2	b
599	Camembert au lait cru	Raw milk cheese	+p	+m	d	d	-	-		-	+M	O-	-	-	+d	O-		-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	b
600	Camembert au lait cru	Raw milk cheese	+p	+m	+m	+md	+	-		-	+M	O-	-	-	+M	O-		-	-	-	-	-	ND	ND	ND	ND	ND	ND	2	b
601	Brie de Meaux au lait cru	Raw milk cheese	+(1)	st	-	-	-	+(36,4)	+(38,1)	-/(35,7)/+(34,5)	+p	+/+	+	+	+p	+/+		+	-	+	-	+	PD	PD	PD	NA	NA	NA	2	b
602	Saint Nectaire au lait cru	Raw milk cheese	-	+M	-	+m	+	+(26,1)	+(36,3)	+(24,0)	-			-	-			-	-	-	-	-	PPND	PPND	PPND	ND	ND	ND	2	b
603	Morbier au lait cru	Raw milk cheese	d	+md	-	-	-	-		-	-			-	-	-		-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	b
604	Saint Marcellin au lait cru	Raw milk cheese	st	-	-	+md (NC)	-	-		-	st			-	-	st		-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	b
605	Camembert au lait cru	Raw milk cheese	+M	-	+m	-	-	-		-	+d	O-	-	-	+d	O-		-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	b
726	Fromage au lait cru de chèvre	Raw milk cheese	+pd	-	+d	-	+	i/-*		-	+pd	O-	-	-	+d	O-		-	-	-	-	-	ND	ND	ND	ND	ND	ND	2	b
727	Crottin au lait cru de chèvre	Raw milk cheese	st	-	st	-	-	+(35,8)	+(37,5)	+(35,6)	+pd	+/+	+	+	+d	+/+		+	+	+	+	+	PD	PD	PD	PD	PD	PD	2	b
728	Selles sur cher au lait cru de chèvre	Raw milk cheese	+pd	+M	+p	+1/2	+	+(21,4)	+(22,0)	+(20,2)	+p	+/+	+	+	+p	+/+		+	+	+	+	+	PA	PA	PA	PA	PA	PA	2	b
729	Gruyère au lait cru	Raw milk cheese	st	-	st	st	-	+(21,9)	+(22,8)	+(20,0)	+p	+/+	+	+	+p	+/+		+	+	+	+	+	PD	PD	PD	PD	PD	PD	2	b
730	Raclette au lait cru	Raw milk cheese	+Md	+1/2	+d	+m	+	+(35,2)	+(35,5)	+(33,7)	+md	+/+	+	+	+d	+/+		+	+	+	+	+	PA	PA	PA	PA	PA	PA	2	b
5669	Lait fermenté	Fermented milk	st	+md	-	-	-	-		-	-			+md		-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	c
5670	Lait fermenté	Fermented milk	st	+(1)	-	-	-	-		-	st			+md		-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	c
5671	Lait fermenté	Fermented milk	st	-	st	-	-	-		-	st			-	-	-		-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	c
5672	Lait fermenté	Fermented milk	st	-	st	st	-	-		-	st			st		-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	c
5673	Lait fermenté	Fermented milk	st	st	st	-	-	-		-	st			st		-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	c
5674	Lait fermenté	Fermented milk	d(1)	-	-	-	-	-		-	-			-	-	-		-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	c
5675	Crème fraiche	Cream	st	st	-	-	-	-		-	st			+md		-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	c
5676	Crème fraiche	Cream	st	st	st	st	-	-		-	st			st		-	-	-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	c
5677	Crème fraiche	Cream	st	st	st	st	-	-		-	st			-	-	-		-	-	-	-	-	NA	NA	NA	NA	NA	NA	2	c
113	Lait ribot	Fermented milk	st	st	st	st	-	+(15,2)	+(20,2)	+(18,3)	+p	+/+	+	+	+p	+/+		+	+	+	+	+	PD	PD	PD	PD	PD	PD	2	c
114	Lait ribot	Fermented milk	st	st	st	st	-	+(24,6)	+(20,7)	+(18,0)	+p	+/+	+	+	+p	+/+		+	+	+	+	+	PD	PD	PD	PD	PD	PD	2	c
115	Lait ribot	Fermented milk	st	st	st	st	-	+(18,4)	+(20,1)	+(17,2)	+p	+/+	+	+	+p	+/+		+	+	+	+	+	PD	PD	PD	PD	PD	PD	2	c

DAIRY PRODUCTS (2014)																															
Sample N°	Product (French name)	Product	Reference method: ISO 16654 ♦					Alternative method- GeneDisc <i>E. coli</i> O157:H7																				Category	Type		
			Protocol : BPW + acriflavin for 16h at 37°C																												
			IMS 6H		IMS 24H		Re-sult	GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP 7	Confirmatory tests								Final result STEC with all confirmations	Final result TOP 7 with all confirmations	Agreement STEC			Agreement TOP 7							
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		Result O157 (Ct)	Result H7 (Ct)	(Ct)	10 µl direct streaking on CT-SMAC				500 µl IMS/CT-SMAC						CT-SMAC	IMS/CT-SMAC	All confir-mations	CT-SMAC	IMS/CT-SMAC	All confir-mations					
				Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final Result TOP 7	Typical colonies	Latex O157/H7	Indole	Final Result STEC	Final Result TOP 7																		
116	Lait ribot	Fermented milk	st	st	st	st	-	+(19,0)	+(20,8)	+(17,5)	+p	+/+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	2	c	
117	Lait ribot	Fermented milk	+p	+p	/	/	+	+(20,5)	+(22,2)	+(21,0)	+M	+/+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	2	c
118	Lait ribot	Fermented milk	st	st	st	st	-	+(20,1)	+(22,0)	+(19,1)	+p	+/+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	2	c	
119	Gros lait fermier	Fermented milk	st	st	st	st	-	+(21,2)	+(22,3)	+(20,4)	+p	+/+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	2	c	
128	Lait ribot	Fermented milk	st	st	st	st	-	+(18,3)	+(20,1)	+(17,2)	+p	+/+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	2	c	
129	Lait ribot	Fermented milk	st	st	st	st	-	+(21,3)	+(23,1)	+(20,1)	+p	+/+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	2	c	
130	Lait ribot	Fermented milk	st	st	-	st	-	+(19,4)	+(21,0)	+(17,9)	+p	+/+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	2	c	
131	Lait ribot	Fermented milk	st	st	st	st	-	+(20,4)	+(21,8)	+(19,0)	+p	+/+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	2	c	
132	Lait ribot	Fermented milk	st	st	st	st	-	+(22,4)	+(24,0)	+(21,1)	+m	+/+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	2	c	
133	Lait ribot	Fermented milk	st	st	st	st	-	-	-	-	st			-	-	st			-	-	-	-	-	-	-	-	-	-	2	c	
134	Gros lait fermier	Fermented milk	st	st	st	st	-	+(21,0)	+(22,0)	+(18,7)	+p	+/+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	2	c	

DAIRY PRODUCTS - Storage for 24 h at 5°C ± 3°C (2014)																	
Sample N°	Product (French name)	Product	Reference method: ISO 16654 ♦					Alternative method- GeneDisc <i>E. coli</i> O157:H7								Category	Type
			Storage for 24h at 5°C ± 3°C					GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP 7	Confirmatory tests	Final result STEC	Final result TOP 7	Agreement			
			IMS 6H		IMS 24H		Result							STEC	TOP 7		
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157											
105	Lait cru	Raw milk	+m	-	+md	+md	+	+ (27,2)	+ (24,9)	+ (25,5)	+(regrowth BHI)	+	+	PA	PA	2	a
106	Lait cru	Raw milk	st	-	st	-	-	-	+ (28,1)	-	-	-	-	NA	NA	2	a
120	Lait cru	Raw milk	-	-	-	-	-	+ (35,5)	+ (24,2)	+ (34,4)	+(IMS)	+	+	PD	PD	2	a
121	Lait cru	Raw milk	+1/2	+m	+1/2	+m	+	+ (35,6)	+ (27,8)	+ (37,0)	+	+	+	PA	PA	2	a
122	Lait cru	Raw milk	+d	-	+md	+m	+	+ (31,4)	+ (25,0)	+ (29,7)	+(IMS)	+	+	PA	PA	2	a
107	Lait cru	Raw milk	+m	-	d	-	+	+ (27,2)	+ (25,8)	+ (25,5)	+	+	+	PA	PA	2	b
108	Reblochon fermier	Raw milk cheese	st	-	-	-	-	+ (34,4)	+ (40,3)	+ (35,1)	+	+	+	PD	PD	2	b
109	Morbier	Raw milk cheese	+p	-	+p	+md	+	+ (35,5)	+ (35,0)	-/+ (35,4)	+(IMS)	+	-	PA	ND	2	b
110	Comté	Raw milk cheese	st	st	st	-	-	+ (21,3)	+ (21,9)	+ (18,7)	+	+	+	PD	PD	2	b
111	Tomme de montagne	Raw milk cheese	+p	+M	/	/	+	+ (23,2)	+ (24,8)	+ (22,3)	+	+	+	PA	PA	2	b
112	Bethmale	Raw milk cheese	+p	+1/2	/	/	+	+ (29,7)	+ (31,7)	+ (29,5)	+(regrowth BHI)	+	+	PA	PA	2	b
123	Reblochon fermier	Raw milk cheese	+p	+m	+p	-	+	+ (38,0)	+ (36,9)	+ (35,5)	+(IMS)	+	+	PA	PA	2	b
124	Morbier	Raw milk cheese	+d	-	+1/2 (NC)	+md (NC)	-	+ (29,1)	+ (31,0)	+ (28,7)	+(regrowth BHI)	+	+	PD	PD	2	b
125	Comté	Raw milk cheese	st	st	st	st	-	+ (20,1)	+ (22,9)	+ (19,4)	+	+	+	PD	PD	2	b
126	Tomme de montagne	Raw milk cheese	st	-	-	+ md	-	+ (28,1)/+ (35,8)/+ (36,7)/+ (29,0)*/+ (29,2)*	+ (30,8)/i/i	+ (31,5)/i/i/+ (29,0)*/+ (29,4)*	-(regrowth BHI)	-	-	PPNA	NA	2	b
127	Bethmale	Raw milk cheese	-	-	-	-	-	i/+ (35,4)*	+ (35,2)	+ (34,5)	+(regrowth BHI)	+	+	PD	PD	2	b
593	Rocamadour au lait cru	Raw milk cheese	st	-	-	d	-	+ (39,3)	+ (39,8)	-	-	-	-	PPNA	NA	2	b
594	Saint Félicien au lait cru	Raw milk cheese	-	-	-	d	-	+ (38,5)	+ (31,0)	-	+	+	+	PD	PD	2	b
595	Roquefort au lait cru	Raw milk cheese	st	st	-	-	-	-	-	-	-	-	-	NA	NA	2	b
596	Roquefort au lait cru	Raw milk cheese	st	st	st	st	-	+ (20,7)	+ (22,6)	+ (21,5)	+	+	+	PD	PD	2	b
597	Reblochon au lait cru	Raw milk cheese	+M	+ (3)	+d (NC)	d	-	i/-*	-	-	-	-	-	NA	NA	2	b
598	Reblochon au lait cru	Raw milk cheese	+M	+d	+M	+m	+	-	-	-	-	-	-	ND	ND	2	b
599	Camembert au lait cru	Raw milk cheese	+p	+m	d	d	-	-	-	-	-	-	-	NA	NA	2	b
600	Camembert au lait cru	Raw milk cheese	+p	+m	+m	+md	+	-	-	-	-	-	-	ND	ND	2	b
601	Brie de Meaux au lait cru	Raw milk cheese	+ (1)	st	-	-	-	+ (36,4)	+ (38,2)	-/+ (25,6)/-	+	+	-	PD	NA	2	b
602	Saint Nectaire au lait cru	Raw milk cheese	-	+M	-	+m	+	+ (26,3)	-	+ (25,0)	-	-	-	ND	ND	2	b
726	Fromage au lait cru de chèvre	Raw milk cheese	+pd	-	+d	-	+	-	-	-	-	-	-	ND	ND	2	b
727	Crottin au lait cru de chèvre	Raw milk cheese	st	-	st	-	-	+ (33,1)	+ (36,9)	+ (35,1)	+	+	+	PD	PD	2	b
728	Selles sur cher au lait cru de chèvre	Raw milk cheese	+pd	+M	+p	+1/2	+	+ (20,5)	+ (22,1)	+ (20,0)	+	+	+	PA	PA	2	b
729	Gruyère au lait cru	Raw milk cheese	st	-	st	st	-	+ (20,4)	+ (22,8)	+ (19,6)	+	+	+	PD	PD	2	b
730	Raclette au lait cru	Raw milk cheese	+Md	+1/2	+d	+m	+	+ (34,4)	+ (39,9)	+ (34,5)	+	-	+	ND	PA	2	b
113	Lait ribot	Fermented milk	st	st	st	st	-	+ (18,2)	+ (20,0)	+ (17,5)	+	+	+	PD	PD	2	c
114	Lait ribot	Fermented milk	st	st	st	st	-	+ (19,1)	+ (20,8)	+ (17,5)	+	+	+	PD	PD	2	c
115	Lait ribot	Fermented milk	st	st	st	st	-	+ (17,6)	+ (19,3)	+ (16,4)	+	+	+	PD	PD	2	c
116	Lait ribot	Fermented milk	st	st	st	st	-	+ (18,2)	+ (19,9)	+ (16,7)	+	+	+	PD	PD	2	c
117	Lait ribot	Fermented milk	+p	+p	/	/	+	+ (20,4)	+ (22,0)	+ (19,1)	+	+	+	PA	PA	2	c
118	Lait ribot	Fermented milk	st	st	st	st	-	+ (19,4)	+ (21,7)	+ (18,3)	+	+	+	PD	PD	2	c
119	Gros lait fermier	Fermented milk	st	st	st	st	-	+ (20,4)	+ (21,8)	+ (19,5)	+	+	+	PD	PD	2	c

♦ Analyses performed according to the COFRAC accreditation

DAIRY PRODUCTS - Storage for 24 h at 5°C ± 3°C (2014)																	
Sample N°	Product (French name)	Product	Reference method: ISO 16654 ♦					Alternative method- GeneDisc <i>E. coli</i> O157:H7								Category	Type
			Storage for 24h at 5°C ± 3°C								Confirmatory tests	Final result STEC	Final result TOP 7	Agreement			
			IMS 6H		IMS 24H		Result	GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP 7				STEC	TOP 7		
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		Result O157 (Ct)	Result H7 (Ct)	(Ct)							
128	Lait ribot	Fermented milk	st	st	st	st	-	+(18,2)	+(19,9)	+(17,2)	+	+	+	PD	PD	2	c
129	Lait ribot	Fermented milk	st	st	st	st	-	+(20,5)	+(22,2)	+(19,5)	+	+	+	PD	PD	2	c
130	Lait ribot	Fermented milk	st	st	-	st	-	+(19,0)	+(20,9)	+(17,7)	+	+	+	PD	PD	2	c
131	Lait ribot	Fermented milk	st	st	st	st	-	+(19,3)	+(21,1)	+(18,3)	+	+	+	PD	PD	2	c
132	Lait ribot	Fermented milk	st	st	st	st	-	+(22,2)	+(23,9)	+(21,0)	+	+	+	PD	PD	2	c
133	Lait ribot	Fermented milk	st	st	st	st	-	-	-	-	-	-	-	NA	NA	2	c
134	Gros lait fermier	Fermented milk	st	st	st	st	-	+(19,3)	+(21,1)	+(18,4)	+	+	+	PD	PD	2	c

VEGETABLES (2010)																												
Sample No	Produit	Reference method: ISO 16654 ♦					Alternative method- GeneDisc <i>E. coli</i> O157:H7 (BPW, 16h at 37°C)																			Category	type	
		IMS 6H		IMS 24H		Result	GeneDisc STEC2			GeneDisc EHEC	Final result GeneDisc	Confirmation <i>E. coli</i> O157:H7						Tests described in the ISO	Final result with all confirmatory tests	Agreement								
		CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157	stx1:stx2	eae			CT SMAC			IMS-CT SMAC													
Typical colonies	Latex O157	Latex H7	Final result Direct streaking	Agreement Direct streaking	Typical colonies	Latex O157	Latex H7	Final result IMS	Agreement IMS																			
1862	Carottes râpées	-	-	-	-	-	+/+			+	+	+	+	+	PD	+	+	+	+	+	+	+	+	+	+	PD	3	a
1863	Légumes pour couscous frais	-	-	+	+	+	+/+			+	+	+	+	+	PA	+	+	+	+	+	+	+	+	+	+	PA	3	a
1865	Salade d'été	-	-	-	-	-	+/+			+	+	+	+	+	PD	+	+	+	+	+	+	+	+	+	+	PD	3	a
1866	Choux aux fruits secs	-	-	-	-	-	+/+			+	+	+	+	+	PD	+	+	+	+	+	+	+	+	+	+	PD	3	a
1867	Céleri rémoulade	-	-	-	-	-	+/+			+	+	+	+	+	PD	+	+	+	+	+	+	+	+	+	+	PD	3	a
1868	Chou rouge	-	+2col	+	+	+	+/+			+	+	+	+	+	PA	+	-	/	+ims2 (ChromID)	ND	+	+	+	+	+	PA	3	a
1869	Assiette croquante	+	+	/	/	+	+/+			+	+	+	+	+	PA	+	+	+	+	+	+	+	+	+	+	PA	3	a
1909	Persil botte	+	-	-	+1col	-	-/-			/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	-	-	NA	3	a
1910	Chou blanc râpé	-	-	-	-	-	-/-			/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	-	-	NA	3	a
1911	Chou rouge râpé	-	-	-	-	-	-/-			/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	-	-	NA	3	a
1912	Chou blanc râpé	-	-	-	-	-	+/+			+	+	+	+	+	PD	+	+	+	+	+	+	+	+	+	+	PD	3	a
1913	Chou blanc râpé	-	-	-	+(indole -)	-	+/+			+	+	+	+	+	PD	+	+	+	+	+	+	+	+	+	+	PD	3	a
1914	Persil botte	+	-	+	+	+	+/+			+	+	+/-	50-	/	-	ND	+	+	+	+	+	+	+	+	+	PA	3	a
1975	Poireau	-	-	-	-	-	-/-			/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	-	-	NA	3	a
1976	Endive	-	-	-	-	-	-/-			/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	-	-	NA	3	a
1977	Choux aux fruits	-	-	-	-	-	-/-			/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	-	-	NA	3	a
1978	Carottes râpées	-	-	-	-	-	-/-			/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	-	-	NA	3	a
1840	Poêlée champêtre surgelée	-	-	-	-	-	+/+			+	+	-	/	/	-	NA	+/-	+	+	+	+	+	+	+	+	PD	3	b
1841	Macédoine surgelée	+	+/-	/	/	+	+/+			+	+	+1col	+	+	+	PA	+/-	+	+	+	+	+	+	+	+	PA	3	b
1842	Champignons de Paris émincés surgelés	+	+	/	/	+	-/-			/	-	/	/	/	-	ND	+/- 2col	-	/	-	ND	/	-	-	-	ND	3	b
1843	Petits pois surgelés	+	+	/	/	+	-/-			/	-	/	/	/	-	ND	+	5NC	/	-	ND	/	-	-	-	ND	3	b
1844	Haricots verts surgelés	+	+/-	/	/	+	+/+			+	+	+ 2col	+	+	+	PA	+/- 2col	-	/	+ims2 (ChromID)	ND	+	+	+	+	PA	3	b
1845	Petits pois et carottes surgelés	+	+	/	/	+	+/+			+	+	+ 3col	+	+	+	PA	+/-	5A+	/	+ims2 (ChromID)	ND	+	+	+	+	PA	3	b
1847	Ratatouille surgelée	+	+	+	+	+	+/+			+	+	+	+	+	+	PA	+	+	+	+	PA	+	+	+	+	PA	3	b
1848	Poêlée légumes/ champignons surgelés	+	+	/	/	+	+/+			+	+	+/- 3col	+	+	+	PA	+/- 2col	1NC 1A+	/	+ims2 (ChromID)	ND	+	+	+	+	PA	3	b
1849	Poêlée méridionale surgelée	-	+	-	+/-	-	+/+			+	+	+	+	+	+	PD	+	+	+	+	+	+	+	+	+	PD	3	b
1850	Mélange de légumes pour potage surgelés	+	+	/	/	+	+/+			+	+	+	+	+	+	PA	+	+	+	+	+	+	+	+	+	PA	3	b
1851	Cœurs d'artichauts surgelés	+	+	/	/	+	+/+			+	+	+	+	+	+	PA	+	+	+	+	+	+	+	+	+	PA	3	b
1852	Epinards en branches surgelés	+	+	/	/	+	+/+			+	+	+	+	+	+	PA	+	+	+	+	+	+	+	+	+	PA	3	b
1861	Epinards hachés surgelés	+	+	/	/	+	+/+			+	+	+	5A+	/	-	ND	+	+	+	+	+	+	+	+	+	PA	3	b
1885	Champignons de Paris émincés surgelés	+	+/-	-	-	-	-/-			/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	-	-	NA	3	b
1886	Macédoine surgelée	-	-	-	-	-	-/-			/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	-	-	NA	3	b
1887	Petits pois carottes surgelés	-	-	-	-	-	-/-			/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	-	-	NA	3	b
1888	Poêlée champêtre surgelée	-	-	-	-	-	-/-			/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	-	-	NA	3	b
1889	Petits pois surgelés	-	-	-	-	-	-/-			/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	-	-	NA	3	b
1890	Poêlée méridionale surgelée	-	+2col	-	+(NC)	-	-/-			/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	-	-	NA	3	b
1891	Poêlée légumes champignons surgelée	-	-	-	+(NC)	-	-/-			/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	-	-	NA	3	b

♦ Analyses performed according to the COFRAC accreditation
 ADRIA Développement
 Summary report (Version 0)
 GeneDisc *E. coli* O157:H7

VEGETABLES (2010)																											
Sample No	Produit	Reference method: ISO 16654 ♦					Alternative method- GeneDisc <i>E. coli</i> O157:H7 (BPW, 16h at 37°C)																			Category	type
		IMS 6H		IMS 24H		Result	GeneDisc STEC2			GeneDisc EHEC	Final result GeneDisc	Confirmation <i>E. coli</i> O157:H7						Tests described in the ISO	Final result with all confirmatory tests	Agreement							
		CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157	stx1:stx2	eae			CT SMAC			IMS-CT SMAC												
												Typical colonies	Latex O157	Latex H7	Final result Direct streaking	Agreement Direct streaking	Typical colonies				Latex O157	Latex H7	Final result IMS	Agreement IMS			
1892	Mélange de légumes pour potage surgelés	-	-	-	-	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	b		
1894	Haricots verts surgelés	-	-	-	-	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	b		
1895	Ratatouille surgelée	-	-	-	-	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	b		
1897	Épinards hachés surgelés	-	-	-	-	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	b		
1898	Épinards en branches surgelés	-	-	-	-	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	b		
1900	Fagots de haricots verts surgelés	-	-	-	-	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	b		
1908	Poêlée campagnarde surgelée	-	-	-	-	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	b		
1915	Cœurs d'artichauts surgelés	-	-	-	-	-	+/+		+	+	+	+	+	+	PD	+	+	+	+	PD	+	+	PD	3	b		
1846	Petits pois aux lardons surgelés	+	+	+	+	+	+/+		+	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	3	c		
1853	Légumes verts à la vapeur surgelés	+	+	/	/	+	+/+		+	+	+ 2col	O-/A+	/	-	ND	+ 4col	+	+	+	+	PA	+	+	PA	3	c	
1854	Purée de pomme de terre surgelée	-	-	+	+	+	+/+		+	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	3	c		
1855	Purée de carottes surgelée	+	+	/	/	+	+/+		+	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	3	c		
1856	Purée de haricots verts surgelée	-	-	+	+	+	+/+		+	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	3	c		
1857	Purée de brocolis surgelée	+	+	/	/	+	+/+		+	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	3	c		
1858	Galettes de courgettes surgelées	+	+	/	/	+	+/+		+	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	3	c		
1859	Galettes de chou fleur et brocolis surgelées	+	+	/	/	+	+/+		+	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	3	c		
1860	Galettes de poireaux/carottes surgelées	-	-	-	-	-	+/+		+	+	+	+	+	+	PD	+	+	+	+	PD	+	+	PD	3	c		
1864	Riz cantonnais	-	-	+2col	-	+	+/+		+	+	+	+	+	+	PA	+	+	+	+	PA	+	+	PA	3	c		
1893	Galettes de courgettes surgelées	-	-	-	-	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	c		
1896	Petits pois aux lardons surgelés	-	-	-	-	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	c		
1899	Galettes de chou fleurs et brocolis surgelées	-	-	-	-	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	c		
1901	Galettes poireaux carottes surgelées	-	-	-	-	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	c		
1902	Légumes verts vapeur surgelés	-	+3col (NC)	-	+(NC)	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	c		
1903	Purée de haricots verts surgelés	-	-	-	-	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	c		
1904	Purée de carottes surgelée	-	-	-	-	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	c		
1905	Purée de pommes de terre surgelée	-	-	-	-	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	c		
1906	Purée de brocolis surgelée	-	-	-	-	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	c		
1907	Soupe surgelée	-	-	-	-	-	-/-		/	-	/	/	/	-	NA	/	/	/	-	NA	/	-	NA	3	c		

VEGETABLES (2016)																									
Sample No.	Product (French name)	Reference method: ISO 16654 ♦					Alternative method- GeneDisc <i>E. coli</i> O157:H7 BPW, 16h at 37°C															Category	type		
		IMS 6H		IMS 24H		Result	GeneDisc STEC2			GeneDisc EHEC	Final result GeneDisc	Confirmation <i>E. coli</i> O157:H7					Tests described in the ISO	Final result with all confirmatory tests	Agreement						
		CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157	stx1:stx2	eae			CT SMAC			IMS-CT SMAC										
												Typical colonies	Latex O157	Latex H7	Final result Direct streaking	Agreement Direct streaking				Typical colonies	Latex O157			Latex H7	Final result IMS
6973	Chou rouge	st	-	st	-	-	-	-	/	-	-	/	/	-	NA	-	/	/	-	NA	/	-	NA	3	a
6974	Salade croquante (chou, carotte, frisée, poivron)	st	st	st	-	-	-	-	/	-	-	/	/	-	NA	-	/	/	-	NA	/	-	NA	3	a
6975	Salade en mélange	st	-	st	-	-	-	-	/	-	-	/	/	-	NA	-	/	/	-	NA	/	-	NA	3	a

Appendix 5 – Relative level of detection study: raw data (Initial validation and extension studies- 2008, 2010 and 2014)

Ground beef - Short protocol (BPW, 8h at 41.5°C)

(Initial validation, 2008)

Escherichia coli O157:H7 Ad485

Aerobic mesophilic flora: 2,1.10⁴/g

Sample No	Level	Inoculation level	Reference method: ISO 16654♦					Alternative method: GeneDisc E. coli O157:H7											Positive/Total		
			Typical colonies				Result	Positive/Total	GeneDisc STEC2			GeneDisc EHEC	Confirmation E. coli O157:H7 *								
			IMS 6H		IMS 24H				O157	stx1:stx2	eae		CT SMAC			IMS-CT SMAC					
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157							Typical colonies	Latex O157	Latex H7	Final result	Typical colonies	Latex O157		Latex H7	Final result
446	0	0	-	-	-	-	-	-/-	-/-	-/-	/	/	/	/	-	/	/	/	-	0/6	
447			-	-	-	-	-	-/-	-/-	-/-	/	/	/	/	-	/	/	/	-		
448			-	-	-	-	-	-/-	-/-	-/-	/	/	/	/	-	/	/	/	-		
449			-	-	-	-	-	-/-	-/-	-/-	/	/	/	/	-	/	/	/	-		
450			-	-	-	-	-	-/-	-/-	-/-	/	/	/	/	-	/	/	/	-		
451			-	-	-	-	-	-/-	-/-	-/-	/	/	/	/	-	/	/	/	-		
452	1	0,4	+	+	/	/	+	-/NE	-/-	-/-	/	/	/	/	-	/	/	/	-	2/6	
453			+	+	/	/	+	-/-	-/-	-/-	/	/	/	/	-	/	/	/	-		
454			+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	+	+	+		+
455			-	+	-	+	-	-/-	-/-	-/-	/	/	/	/	-	/	/	/	-		
456			+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	+	+	+		+
457			-	-	-	-	-	-/-	-/-	-/-	/	/	/	/	-	/	/	/	-		
458	2	0,7	+	+	+	+	+	-/-	-/-	-/-	/	/	/	/	-	/	/	/	-	3/6	
459			-	-	-	-	-	-/NE	+/+	+/+	H7/O26	+	+	+	+	+	+	+	+		
460			+	+	/	/	+	-/-	-/-	-/-	/	/	/	/	-	/	/	/	-		
461			-	-	-	-	-	+/-	+/+	+/+	H7	+	+	+	+	+	+	+	+		+
462			+	+	/	/	+	-/-	-/-	-/-	/	/	/	/	-	/	/	/	-		
463			-	+	-	+	-	+/+	+/+	+/+	H7/O145	+	+	+	+	+	+	+	+		+
464	3	1,4	+	+	/	/	+	+/+	+/+	+/+	H7/O145	+	+	+	+	+	+	+	+	5/6	
465			+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	+	+	+		
466			+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	+	+	+		
467			+	+	/	/	+	-/-	+/+	+/+	H7/O145	+/-	- (5 colonies)	/	-	+/-	- (5 colonies)	/	-		
468			+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	+	+	+		
469			+	+	/	/	+	+/+	-/-	+/+	H7	+	+	+	+	+	+	+	+		
470	4	3,6	+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	+	+	+	6/6	
471			+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	+	+	+		
472			+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	+	+	+		
473			+	+	/	/	+	+/+	+/+	+/+	H7/O145	+	+	+	+	+	+	+	+		
474			+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	+	+	+		
475			+	+	/	/	+	+/+	+/+	+/+	H7	+	+	+	+	+	+	+	+		

♦ Analyses performed according to the COFRAC accreditation

Ground beef -(BPW, 16h at 37°C)
 Escherichia coli O157:H7 Ad485

(Initial validation, 2008)

Aerobic mesophilic flora: 6,9.10³/g

Sample No	Level	Inoculation level	Reference method: ISO 16654♦					Alternative method: GeneDisc <i>E. coli</i> O157:H7										
			Typical colonies				Result	Positive/ total	GeneDisc STEC2			GeneDisc EHEC	Confirmation <i>E. coli</i> O157:H7				Positive/ total	
			IMS 6H		IMS 24H				O157	stx1:stx2	eae		IMS-CT SMAC					
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157						Typical colonies	Latex O157	Latex H7	Final result			
1386	0	0	+	+	-	-	-	-/-	-/-	-/-	/	/	/	/	-	0/6		
1387			+	+	+	-	-	-/-	+/+	-/-	/	/	/	/	-			
1388			+	+	+	+	+	-	-/-	-/-	-/-	/	/	/	/		-	
1389			-	+	-	-	-	-	-/-	-/-	-/-	/	/	/	/		-	
1390			+	+	+	+	+	-	-/-	+/+	-/-	/	/	/	/		-	
1391			+	+	-	-	-	-	-/-	-/-	-/-	/	/	/	/		-	
1452	1	0,4	+	-	+	+	-	+/+	+/+	+/+	H7	+	+	+	+	2/6		
1453			+	+	+	+	+	-/-	-/-	-/-	/	/	/	/	-			
1454			+	+	+	+	+	-	-/-	-/-	-/-	/	/	/	/		-	
1455			+	-	+	+	+	-	-/-	-/-	-/-	/	/	/	/		-	
1456			+	+	+	+	+	+	-/-	-/-	-/-	/	/	/	/		-	
1457			+	-	+	+	+	-	+/+	+/+	+/+	H7	+	+	+		+	-
1458	2	0,8	+	-	+	+	-	+/+	+/+	+/+	H7	+	+	+	+	4/6		
1459			+	+	+	+	+	+/+	+/+	+/+	H7 / O103	+	+	+	+		-	
1460			-	-	+	+	+	-	+/+	+/+	+/+	H7	+	+	+		+	-
1461			+	+	+	+	+	+	+/+	+/+	+/+	H7	+	+	+		+	-
1462			-	-	+	+	+	-	-/-	-/-	-/-	/	/	/	/		-	
1463			+	+	+	+	+	+	+/+	+/+	+/+	H7	+	A+(x5)	/		-(2ims)	
1464	3	1,6	+	+	+	+	+	+/+	+/+	+/+	H7	+	+	+	+	4/6		
1465			+	+	+	+	+	+/+	+/+	+/+	H7 / O103	+	A+(x5)	/	-(2ims)			
1466			+	+	+	-	+	-	-/-	+/+	-/-	/	/	/	/		-	
1467			+	+	+	+	+	+	+/+	+/+	+/+	H7	+	+	+		+	-
1468			+	-	+	+	+	-	+/+	+/+	+/+	H7	+	+	+		+	-
1469			+	+	+	+	+	+	+/+	+/+	+/+	H7	+	+	+		+	-
1470	4	4,0	+	+	+	-	+	+/+	+/+	+/+	H7	+	+	+	+	6/6		
1471			+	+	+	+	+	+/+	+/+	+/+	H7	+	+	+	+		-	
1472			+	-	+	+	+	+	+/+	+/+	+/+	H7	+	+	+		+	-
1473			-	-	+	+	+	-	+/+	+/+	+/+	H7	+	+	+		+	-
1474			+	+	+	+	+	+	+/+	+/+	+/+	H7	+	+	+		+	-
1475			+	+	+	+	+	+	+/+	+/+	+/+	H7	+	+	+		+	-

♦ Analyses performed according to the COFRAC accreditation

Milk (BPW + acriflavin, 16h at 37°C)
 Escherichia coli O157:H7 Ad1745
 Aerobic mesophilic flora: 6,8.10⁵/ml

(Initial validation, 2008)

Sample No	Level	Inoculation level	Reference method: ISO 16654*					Alternative method: GeneDisc E. coli O157:H7										Positive/total STEC2	Positive/total STEC3	
			Typical colonies				Result	Positive/total	GeneDisc STEC2			GeneDisc EHEC	Confirmations							
			IMS 6H		IMS 24H				O157	stx1:stx2	eae		IMS-CT SMAC							
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157							Typical colonies	Latex O157	Latex H7	Final result STEC2	Final result STEC3			
1651	0	0	-	-	-	-	-	0	-/-	-/-	-/-	/	/	/	/	-	-	0/6	0/6	
1652			-	-	-	-	-	-	-/-	-/-	-/-	/	/	/	/	-	-			
1653			-	-	-	-	-	-	-/-	-/-	-/-	/	/	/	/	-	-			
1654			-	-	-	-	+	-	-	-/-	-/-	-/-	/	/	/	/	-			-
1655			-	+/-	-	-	-	-	-	-/-	-/-	-/-	/	/	/	/	-			-
1656			-	-	-	-	+	-	-	-/-	-/-	-/-	/	/	/	/	-			-
1657	1	0,4	-	+/-	-	+	-	1/6	-/-	-/-	-/-	/	/	/	/	-	-	2/6	2/6	
1658			-	-	-	-	-	-	-/-	-/-	+/+	/	/	/	/	-	-			
1659			-	-	-	+	+	+	-	-/-	-/-	-/-	/	/	/	/	-			-
1660			-	-	-	-	+	-	-	+/+	+/+	-/NE	+	+	+	+	+			+
1661			-	-	-	-	-	-	-	+/+	+/+	+/+	+	+	+	+	+			+
1662			+	-	-	-	-	-	-	-/-	-/-	-/-	/	/	/	/	-			-
1663	2	0,8	+/-	-	+	+	+	3/6	-/-	+/+	-/-	+	+	+	+	-	+	1/6	2/6	
1664			-	-	+	-	+	-	-/-	-/-	NE/-	+	-	/	/	-	-			
1665			+	-	+	+	+	+	-	-/-	+/NE	-/+	+	-	/	/	-			-
1666			-	-	-	-	-	-	-	-/-	-/-	-/-	+	-	/	/	-			-
1667			-	-	+/+	-	-	-	-	-/-	-/-	-/-	/	/	/	/	-			-
1668			-	-	-	-	-	-	-	+/+	+/+	+/+	+	+	+	+	+			+
1669	3	1,6	-	-	+	-	-	1/6	+/+	+/+	+/+	+	+	+	+	+	+	4/6	4/6	
1670			+	-	+	+	+	+	+/+	+/+	+/+	+	-	/	/	-	-			
1671			-	-	-	-	-	-	-	+/+	+/+	+/+	+	+	+	+	+			+
1672			-	+/+	+/+	+	-	-	-	+/+	+/+	+/+	+	+	+	+	+			+
1673			+	-	+/+	-	-	-	-	+/+	+/+	+/+	+	+	+	+	+			+
1674			-	-	-	-	-	-	-	-/-	-/+	-/-	+	-	/	/	-			-
1675	4	4,1	-	+/+	+	+	+	6/6	-/-	+/+	-/-	+	+	+	+	-	+	5/6	6/6	
1676			+	-	+	-	+	+	+/+	+/+	+/+	+	+	+	+	+	+			
1677			+	+	+	+	+	+	+	+/+	+/+	+/+	+	+	+	+	+			+
1678			+	-	+	+	+	+	+	-/-	+/+	+/+	+	+	+	+	+			+
1679			+	+/+	+	+	+	+	+	+/+	+/+	+/+	+	+	+	+	+			+
1680			-	-	+	+	+	+	+	+/+	+/+	+/+	+	+	+	+	+			+

*: confirmation from streaking onto chromID O157:H7

♦ Analyses performed according to the COFRAC accreditation

Frozen spinach (BPW, 16h at 37°C)

Escherichia coli O157:H7 Ad557

Aerobic mesophilic flora:

7,0.10³/g

Extension study (2010)

Sample No.	Level	Inoculation level	Reference method: ISO 16654 ♦					Positive/ Total	Alternative method: GeneDisc <i>E. coli</i> O157:H7											Positive/ Total	
			Typical colonies				Result		GeneDisc STEC2-O157	GeneDisc EHEC-H7	Confirmation <i>E. coli</i> O157:H7										
			IMS 6H		IMS 24H						CT SMAC-Direct streaking 10µl				IMS-CT SMAC						
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157					Typical colonies	Latex O157	Latex H7	Final result	Typical colonies	Latex O157	Latex H7	Final result			
1937	0	/	-	-	-	-	-	-	-/-	/	/	/	/	-	/	/	/	-	-		
1938			-	-	-	-	-	-	-/-	/	/	/	/	-	/	/	/	-	-		
1939			-	-	-	-	-	-	-/-	/	/	/	/	-	/	/	/	-	-		
1940			-	-	-	-	-	-	-/-	/	/	/	/	-	/	/	/	-	-		
1941			-	-	-	-	-	-	-/-	/	/	/	/	-	/	/	/	-	-		
1942			-	-	-	-	-	-	-/-	/	/	/	/	-	/	/	/	-	-		
1943	1	0,4	-	-	-	-	-	-	+/+	+	+	+	+	+	+	+	+	+	+		
1944			-	-	-	-	-	-	-/-	/	/	/	/	-	-	/	/	-	-		
1945			+	+	/	/	+	+	-/-	/	/	/	/	-	-	/	/	-	-		
1946			+	+	/	/	+	+	+/+	+	+	+	+	+	+	+	+	+	+	+	
1947			-	-	-	-	-	-	-/-	/	/	/	/	-	-	/	/	-	-		
1948			+	+	/	/	+	+	-/-	/	/	/	/	-	-	/	/	-	-		
1949	2	0,8	+	+	/	/	+	+	+/+	+	+	+	+	+	+	+	+	+	+		
1950			+	+	/	/	+	+	+/+	+	+	+	+	+	+	+	+	+	+	+	
1951			-	-	-	-	-	-	-/-	/	/	/	/	-	-	/	/	-	-		
1952			-	-	-	-	-	-	+/+	+	+	+	+	+	+	+	+	+	+	+	
1953			-	-	-	-	-	-	+/+	+	+	+	+	+	+	+	+	+	+	+	
1954			+	+	+	+	+	+	+/+	+	+	+	+	+	+	+	+	+	+	+	+
1955	3	1,7	+	+	/	/	+	+	+/+	+	+	+	+	+	+	+	+	+	+		
1956			+	+	/	/	+	+	+/+	+	+	+	+	+	+	+	+	+	+	+	
1957			+	+	/	/	+	+	+/+	+	+	+	+	+	+	+	+	+	+	+	
1958			-	-	-	-	-	-	+/+	+	+	+	+	+	+	+	+	+	+	+	+
1959			+	+	/	/	+	+	-/-	/	/	/	/	-	-	/	/	-	-		
1960			+	+	/	/	+	+	+/+	+	+	+	+	+	+	+	+	+	+	+	+
1961	4	4,2	+	+	/	/	+	+	+/+	+	+	+	+	+	+	+	+	+	+	+	
1962			+	+	/	/	+	+	+/+	+	+	+	+	+	+	+	+	+	+	+	+
1963			+	+	/	/	+	+	+/+	+	+	+	+	+	+	+	+	+	+	+	+
1964			+	+	/	/	+	+	+/+	+	+	+	+	+	+	+	+	+	+	+	+
1965			+	+	/	/	+	+	+/+	+	+	+	+	+	+	+	+	+	+	+	+
1966			+	+	/	/	+	+	+/+	+	+	+	+	+	+	+	+	+	+	+	+

♦ Analyses performed according to the COFRAC accreditation

Seasoned Beef (Bolognaise ground beef) - Short protocol (BPW, 8 h at 41.5°C)
Escherichia coli O157:H7 Ad 485

Mesophilic aerobic flora: 7.2.10³ CFU/g

Extension study (2014)

Sample	Level	Inoculation level	ISO 16654*					Positive/ Total	Alternative method: GeneDisc <i>Escherichia coli</i> O157:H7 (pre-warmed BPW 8 h at 41.5°C)							Positive/ Total
			IMS 6H		IMS 24H		Result		GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP7	Confirmatory tsst				
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157			Result O157 (Ct)	Result H7 (Ct)	Result O157 (Ct)	10µl on CT-SMAC	IMS/ CT-SMAC	Final result STEC	Final result TOP7	
587	0	0	st	st	-	-	-	0/6	-	/	-	-	st	-	-	0/6
588			st	st	-	-	-		-	/	-	-	st	-	-	
589			st	st	-	-	-		-	/	-	-	-	-	-	
590			st	st	-	d	-		-	/	-	-	st	-	-	
591			st	st	-	-	-		-	/	-	-	st	-	-	
592			st	st	-	d	-		-	/	-	-	st	-	-	
563	1	0,3	st	st	-	-	-	2/6	-	/	-	-	st	-	-	1/6
564			+p	+p	/	/	+		+(26.1)	+(27.8)	+(25.2)	+p	+p	+	+	
565			st	st	-	+1/2	-		-	/	-	-	st	-	-	
566			+p	+p	/	/	+		-	/	-	-	st	-	-	
567			st	st	-	-	-		-	/	-	-	st	-	-	
568			st	st	-	-	-		-	/	-	-	st	-	-	
569	2	0,5	st	-	-	-	-	3/6	+(40.5)	-	-	-	st	-	-	3/6
570			+p	+p	/	/	+		+(23.1)	+(24.9)	+(22.2)	+p	+p	+	+	
571			st	st	-	-	-		-	/	-	-	st	-	-	
572			+p	+p	/	/	+		+(26.4)	+(28.1)	+(25.5)	+p	+p	+	+	
573			st	st	-	d	-		-	/	-	-	st	-	-	
574			+p	+p	/	/	+		+(27.4)	+(29.9)	+(26.3)	+p	+p	+	+	
575	3	1,0	st	st	-	d	-	4/6	+(23.7)	+(27.9)	+(24.2)	+p	+p	+	+	5/6
576			+p	+p	/	/	+		+(25.1)	+(30.8)	+(25.7)	+p	+p	+	+	
577			+p	+p	/	/	+		+(28.1)	+(29.8)	+(27.1)	+p	+p	+	+	
578			+p	+p	/	/	+		-	/	-	-	st	-	-	
579			st	st	-	-	-		+(34.2)	+(37.1)	+(34.5)	+M	+p	+	+	
580			+p	+p	/	/	+		+(25.2)	+(27.0)	+(23.6)	+p	+p	+	+	
581	4	2,1	+p	+p	/	/	+	5/6	-	/	-	-	-	-	-	4/6
582			+p	+p	/	/	+		+(23.3)	+(26.0)	+(22.9)	+p	+p	+	+	
583			+p	+p	/	/	+		+(26.2)	+(28.7)	+(25.3)	+p	+p	+	+	
584			st	st	-	-	-		-	/	-	-	-	-	-	
585			+p	+p	/	/	+		+(22.0)	+(24.5)	+(21.2)	+p	+p	+	+	
586			+p	+p	/	/	+		+(29.0)	+(32.0)	+(26.3)	+p	+p	+	+	
660	5	3,6	+p	+p	/	/	+	6/6	+(23.2)	+(25.7)	+(22.5)	+p	+p	+	+	6/6
661			+p	+p	/	/	+		+(22.9)	+(24.7)	+(22.3)	+p	+p	+	+	
662			+p	+p	/	/	+		+(24.0)	+(25.6)	+(23.2)	+p	+p	+	+	
663			+p	+p	/	/	+		+(21.1)	+(23.7)	+(21.1)	+p	+p	+	+	
664			+p	+p	/	/	+		+(22.0)	+(24.9)	+(21.5)	+p	+p	+	+	
665			+p	+p	/	/	+		+(28.1)	+(29.8)	+(26.6)	+p	+p	+	+	

* Analyses performed according to the COFRAC accreditation

Ground beef (375 g sample size) (Pre-warmed BPW, 10h - 20h at 41.5°C)
Escherichia coli O157:H7 Ad 933
 Mesophilic aerobic flora: 5,0.10³ CFU/g

Extension study (2014)

Sample	Level	Inoculation level	ISO 16654*					Alternative method: GeneDisc <i>Escherichia coli</i> O157:H7 (pre-warmed BPW 10h at 41.5°C)									
			IMS 6H		IMS 24H		Result	Positive/ Total	GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP7	Confirmatory tests				Positive/ Total	
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157			Result O157 (Ct)	Result H7 (Ct)	Result O157 (Ct)	10µl on CT-SMAC	IMS/ CT-SMAC	Final result STEC	Final result TOP7		
474	0	0	st	st	-	d	-	0/6	-	/	-	-	st	-	-	0/6	
475			st	st	-	-	-		-	/	-	-	st	-	-		
476			st	st	-	-	-		-	/	-	-	-	-	-		
477			st	st	st	-	-		-	/	-	-	-	-	-		
478			st	st	-	-	-		-	/	-	st	st	-	-		
479			st	st	-	-	-		-	/	-	st	st	-	-		
557	1	0.3	st	st	-	-	-	1/6	-	/	-	-	st	-	-	1/6	
558			st	st	-	-	-		-	/	-	-	-	-			
559			st	st	-	-	-		-	+(30.0)	+(31.8)	+(26.9)	+p	+p	+		+
560			st	st	-	-	-		-	-	/	-	-	-	-		-
561			+p	+p	/	/	+		-	-	/	-	-	st	-		-
562			st	st	-	-	-		-	-	/	-	-	st	-		-
480	2	0.7	st	st	-	-	-	2/6	+(28.1)	+(30.1)	+(26.9)	+p	+p	+	+	4/6	
481			+p	+p	/	/	+		-	/	-	st	st	-	-		
482			st	st	st	d	-		+(29.1)	+(32.0)	+(26.2)	+p	+p	+	+		
483			st	st	st	-	-		+(30.2)	+(31.9)	+(28.9)	+p	+p	+	+		
484			st	st	-	-	-		-	/	-	-	-	-	-		
485			+p	+p	/	/	+		+(28.0)	+(30.0)	+(26.5)	+p	+p	+	+		
486	3	1.3	+p	+p	/	/	+	3/6	+(31.0)	+(32.0)	+(29.5)	+p	+p	+	+	6/6	
487			+p	+p	/	/	+		+(30.1)	+(29.0)	+(26.7)	+M	+p	+	+		
488			st	st	st	-	-		+(28.3)	+(29.9)	+(27.2)	+p	+p	+	+		
489			st	st	-	st	-		+(28.1)	+(27.8)	+(26.5)	+M	+p	+	+		
490			st	st	-	-	-		+(27.1)	+(28.8)	+(26.0)	+p	+p	+	+		
491			+p	+p	/	/	+		+(30.2)	+(31.8)	+(27.6)	+p	+p	+	+		

* Analyses performed according to the COFRAC accreditation

Ground beef (375 g sample size) (Pre-warmed BPW, 10h - 20h at 41.5°C)
Escherichia coli O157:H7 Ad 933
 Mesophilic aerobic flora: 5,0.10³ CFU/g

Extension study (2014)

Sample	Level	Inoculation level	ISO 16654*					Alternative method: GeneDisc <i>Escherichia coli</i> O157:H7 (pre-warmed BPW 20h at 41.5°C)								
			IMS 6H		IMS 24H		Result	Positive/Total	GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP7	Confirmatory tests				Positive/Total
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157			Result O157 (Ct)	Result H7 (Ct)	Result O157 (Ct)	10µl on CT-SMAC	IMS/CT-SMAC	Final result STEC	Final result TOP7	
474	0	0	st	st	-	d	-	0/6	-(-0)	/	-(-0)	-	-	-	-	0/6
475			st	st	-	-	-		-(-0)	/	-(-0)	-	-	-	-	
476			st	st	-	-	-		-(-0)	/	-(-0)	-	-	-	-	
477			st	st	st	-	-		-(-0)	/	-(-0)	-	-	-	-	
478			st	st	-	-	-		-(-0)	/	-(-0)	st	st	-	-	
479			st	st	-	-	-		-(-0)	/	-(-0)	-	-	-	-	
557	1	0.3	st	st	-	-	-	1/6	i-(-0)	/	-(-0)	-	-	-	-	1/6
558			st	st	-	-	-		-(-0)	/	-(-0)	-	-	-	-	
559			st	st	-	-	-		+ (26.8)	+ (27.9)	+ (25.0)	+m	+M	+	+	
560			st	st	-	-	-		-(-0)		-(-0)	-	-	-	-	
561			+p	+p	/	/	+		-(-0)		-(-0)	-	st	-	-	
562			st	st	-	-	-		-(-0)		-(-0)	-	-	-	-	
480	2	0.7	st	st	-	-	-	2/6	+ (24.0)	+ (24.8)	+ (22.4)	+p	+p	+	+	4/6
481			+p	+p	/	/	+		-(-0)	/	-(-0)	-	-	-	-	
482			st	st	st	d	-		+ (24.3)	+ (24.9)	+ (22.7)	+p	+p	+	+	
483			st	st	st	-	-		+ (22.1)	+ (24.0)	+ (20.4)	+p	+p	+	+	
484			st	st	-	-	-		-(-0)	/	-(-0)	-	-	-	-	
485			+p	+p	/	/	+		+ (23.0)	+ (24.8)	+ (20.6)	+p	+p	+	+	
486	3	1.3	+p	+p	/	/	+	3/6	+ (22.9)	+ (23.1)	+ (21.7)	+p	+p	+	+	6/6
487			+p	+p	/	/	+		+ (24.0)	+ (23.8)	+ (22.9)	+M	+p	+	+	
488			st	st	st	-	-		+ (23.9)	+ (24.9)	+ (22.5)	+p	+p	+	+	
489			st	st	-	st	-		+ (24.0)	+ (24.0)	+ (22.5)	+p	+p	+	+	
490			st	st	-	-	-		+ (24.0)*+ (28.9)*	+ (24.7)	+ (20.4)	+p	+p	+	+	
491			+p	+p	/	/	+		+ (25.0)	+ (27.0)	+ (22.4)	+p	+p	+	+	

* Analyses performed according to the COFRAC accreditation

Raw milk cheese (BPW + acriflavin, 16h at 37°C)

Escherichia coli O157:H7 Ad 1745

Mesophilic aerobic flora: 4,2 10⁷ CFU/g

Extension study (2014)

Sample	Level	Inoculation level	ISO 16654*					Alternative method: GeneDisc <i>E. coli</i> O157:H7 (BPW with 10mg/L acriflavin 16h at 37°C)								
			IMS 6H		IMS 24H		Result	Positive/ Total	GeneDisc STEC	GeneDisc EHEC	GeneDisc TOP7	Confirmatory tests				Positive/ Total
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157			Result O157 (Ct)	Result H7 (Ct)	Result O157 (Ct)	10µl on CT-SMAC	IMS/ CT-SMAC	Final result STEC	Final result TOP7	
140	0	0	st	st	-	-	-	0/6	-	/	-	-	-	-	-	0/6
141			st	-	st	-	-		-	/	-	-	-	-		
142			st	-	st	-	-		-	/	-	-	-	-		
143			st	-	-	-	-		-	/	-	-	-	-		
144			st	st	st	-	-		-	/	-	-	-	-		
145			st	st	-	-	-		-	+(41.1)/-	-	-	-	-	-	
146	1	0.4	+p	+p	/	/	+	3/6	-	/	-	-	-	-	-	1/6
147			+p	+p	/	/	+		+(25.3)	+(27.9)	+(24.1)	+p	+p	+	+	
148			+p	+p	/	/	+		-	/	-	-	-	-	-	
149			st	st	st	-	-		-	/	-	-	-	-	-	
150			st	st	-	-	-		-	/	-	-	-	-	-	
151			st	st	-	-	-		-	/	-	-	st	-	-	
152	2	0.8	st	st	-	-	-	2/6	-	/	-	-	-	-	-	1/6
153			+p	+p	/	/	+		+(23.1)	+(23.9)	+(21.7)	+d	+d	+	+	
154			+p	+p	/	/	+		-	/	-	-	-	-	-	
155			st	st	-	-	-		-	/	-	-	-	-	-	
156			st	st	-	-	-		-	/	-	-	-	-	-	
157			st	-	-	-	-		-	i/-*	/	-	-	-	-	
158	3	1.5	st	st	-	-	-	4/6	+(23.3)	+(24.1)	+(22.7)	+p	+p	+	+	5/6
159			+p	+p	/	/	+		+(23.2)	+(25.9)	+(23.5)	+p	+p	+	+	
160			st	st	st	st	-		+(29.6)	+(22.9)	+(20.5)	+p	+p	+	+	
161			+p	+p	/	/	+		+(24.1)	+(26.6)	+(22.9)	+p	+p	+	+	
162			+p	+p	/	/	+		+(21.1)	+(22.9)	+(19.5)	+p	+p	+	+	
163			+p	+p	/	/	+		-	/	-	-	-	-	-	
164	4	3.0	+p	+p	/	/	+	6/6	+(27.3)	+(28.8)	+(25.3)	+p	+p	+	+	6/6 (STEC) 5/6 (TPO7)
165			+p	+p	/	/	+		+(25.0)	+(25.8)	+(23.5)	+p	+p	+	+	
166			+p	+p	/	/	+		+(21.1)	+(22.1)	+(19.7)	+p	+p	+	+	
167			+p	+p	/	/	+		+(21.3)	+(25.8)	+(20.3)	+p	+p	+	+	
168			+p	+p	/	/	+		+(27.9)	+(31.7)	+(21.1)	+p	+p	+	+	
169			+p	+p	/	/	+		+(22.5)	+(27.6)	-/i/i/+(23.9)*/ +(24.8)*	+p	+p	+	-	

* Analyses performed according to the COFRAC accreditation

Appendix 6 – Inclusivity and exclusivity: raw data (initial validation – 2008)

Enrichment in Pre-warmed BPW, 8 h at 41.5°C							
Positive strains							
N°	Strain	Serotype	Reference	Origin (in French)	Inoculation level (cfu/225 ml)	PCR/ STEC 2	PCR/ EHEC
1.	<i>Escherichia coli</i>	O157:H7	B177	Environnement abattoir	95	+(18.30/16.80)	H7 (20.02/20.05)
2.	<i>Escherichia coli</i>	O157:H7	BV2	Environnement abattoir	69	+(11.92/12.92)	H7 (19.85/19.95)
3.	<i>Escherichia coli</i>	O157:H7	BR3	Environnement abattoir	47	+(15.05/12.42)	H7 (19.13/19.18)
4.	<i>Escherichia coli</i>	O157:H7	BD4	Environnement abattoir	37	+(21.02/20.93)	H7 (22.87/22.77)
5.	<i>Escherichia coli</i>	O157:H7	ENV177	STEP	20	+(21.08/16.92)	H7 (22.13/22.11)
6.	<i>Escherichia coli</i>	O157:H7	ET8	STEP	11	+(14.49/13.92)	H7 (19.39/19.45)
7.	<i>Escherichia coli</i>	O157:H7	EK9	STEP	22	+(16.21/10.92)	H7 (17.91/18.10)
8.	<i>Escherichia coli</i>	O157:H7	435	Steak haché	16	+(14.92/13.92)	H7 (20.04/20.16)
9.	<i>Escherichia coli</i>	O157:H7	670T	Steak haché	8	+(23.59/23.03)	H7 (25.72/25.25)
10.	<i>Escherichia coli</i>	O157:H7	730T	Steak haché	9	+(19.09/16.99)	H7 (21.86/21.87)
11.	<i>Escherichia coli</i>	O157:H7	226T	Steak haché	6	+20.07/20.00)	H7 (20.94/20.80)
12.	<i>Escherichia coli</i>	O157:H7	42197-1	Steak haché	33	+17.58/17.77)	H7 (18.53/18.60)
13.	<i>Escherichia coli</i>	O157:H7	A3612	Steak haché	57	+(16.83/14.10)	H7 (18.2/18.19))
14.	<i>Escherichia coli</i>	O157:H7	A4513	Steak haché	80	+(17.00/17.25)	H7 (18.92/18.97)
15.	<i>Escherichia coli</i>	O157:H7	A1075	Steak haché	105	+(14.42/15.98)	H7 (19.01/18.28)
16.	<i>Escherichia coli</i>	O157:H7	B68	Environnement abattoir	74	+(17.29/14.53)	H7 (18.25/18.19)
17.	<i>Escherichia coli</i>	O157:H7	AT40	Environnement abattoir	50	+(15.79/11.92)	H7 (18.72/18.77)
18.	<i>Escherichia coli</i>	O157:H7	AV36	Environnement abattoir	56	+(17.00/11.92)	H7 (17.61/17.60)
19.	<i>Escherichia coli</i>	O157:H7	AR15	Environnement abattoir	78	+(12.58/14.28)	H7 (17.60/17.28)
20.	<i>Escherichia coli</i>	O157:H7	LS3	Selles	95	+(17.30/19.32)	H7 (20.00/20.53)
21.	<i>Escherichia coli</i>	O157:H7	AMVT6	Selles	75	+(18.57/14.20)	H7 (20.64/20.71)
22.	<i>Escherichia coli</i>	O157:H7	ATKP8	Selles	100	+(26.11/19.36)	H7 (21.14/21.17)
23.	<i>Escherichia coli</i>	O157:H7	AZRS15	Selles	76	+(26.29/26.30)	H7 (25.02/25.03)
24.	<i>Escherichia coli</i>	O157:H7	R33-9	Fèces bovin	105	+(18.18/22.60)	H7 (21.21/21.23)
25.	<i>Escherichia coli</i>	O157:H7	AZ15-6	Fèces bovin	46	+(12.78/10.64)	H7 (20.81/20.74)
26.	<i>Escherichia coli</i>	O157:H7	AQ29-4	Fèces bovin	70	+21.95/20.99)	H7 (20.19/20.15)
27.	<i>Escherichia coli</i>	O157:H7	AA18-3	Fèces bovin	51	+(23.99/25.59)	H7 (20.85/20.78)
28.	<i>Escherichia coli</i>	O157:H7	LS56	Selles	86	-/(18.21)	H7 (20.16/20.20)
29.	<i>Escherichia coli</i>	O157:H7	A425TK	Selles	58	+(19.46/20.32)	H7 (19.98/20.01)
30.	<i>Escherichia coli</i>	O157:H7	A206RP	Selles	73	+(10.92/10.92)	H7 (19.26/19.33)
31.	<i>Escherichia coli</i>	O157:H7	A778EF	Selles	79	+(21.34/21.59)	H7
32.	<i>Escherichia coli</i>	O157:H7	MK41242	Steak haché	52	+(11.92)/-	H7
33.	<i>Escherichia coli</i>	O157:H7	AMK2608	Steak haché	51	+(10.42/15.42)	H7
34.	<i>Escherichia coli</i>	O157:H7	AMK1506	Steak haché	50	+(16.92/16.92)	H7
35.	<i>Escherichia coli</i>	O157:H7	AMK1311	Steak haché	58	+(19.22/18.46)	H7
36.	<i>Escherichia coli</i>	O157:H7	37006ID	Steak haché	50	+(15.34/18.03)	H7
37.	<i>Escherichia coli</i>	O157:H7	A1518ID	Steak haché	84	+(13.75/15.97)	H7
38.	<i>Escherichia coli</i>	O157:H7	A1512ID	Steak haché	32	+(12.51/12.92)	H7
39.	<i>Escherichia coli</i>	O157:H7	A1814ID	Steak haché	7	+(10.42/18.17)	H7

Enrichment in Pre-warmed BPW, 8 h at 41.5°C							
Positive strains							
N°	Strain	Serotype	Reference	Origin (in French)	Inoculation level (cfu/225 ml)	PCR/ STEC 2	PCR/ EHEC
40.	<i>Escherichia coli</i>	O157:H7	A1989ID	Steak haché	34	+(10.92/15.92)	H7
41.	<i>Escherichia coli</i>	O157:H7	Ad687	Abattoir bovin	4	+(19.44/16.92)	H7 (20.84/20.75)
42.	<i>Escherichia coli</i>	O157:H7	CIP103571 (ATCC 35150)	Clinique	16	+(10.92/19.50)	H7
43.	<i>Escherichia coli</i>	O157:H7	ATCC 43888	/	8	+(15.92/10.92)	H7
44.	<i>Escherichia coli</i>	O157:H7	Ad485	Steak haché	2	+14.92/16.87	H7 (19.88/19.79)
45.	<i>Escherichia coli</i>	O157:H7	Ad486	Steak haché	5	+(18.43/15.42)	H7(21.88/21.81)
46.	<i>Escherichia coli</i>	O157:H7	Ad487	Steak haché	46	+(20.85/20.65)	H7(22.82/22.86)
47.	<i>Escherichia coli</i>	O157:H7	Ad488	Steak haché	52	+(18.31/18.08)	H7 (20.96/20.95)
48.	<i>Escherichia coli</i>	O157:H7	Ad489	Steak haché	42	+(13.92/17.18)	H7 (20.11/19.89)
49.	<i>Escherichia coli</i>	O157:H7	ATCC 700728	/	65	+(10.92/16.71)	H7 (17.60/17.41)
50.	<i>Escherichia coli</i>	O157:H7	Ad687	Onglet à bifteck	35	+19.74/13.92)	H7 (21.11/21.10)

All the streaking onto CT-SMAC gave typical colonies with positive O157:H7 latex tests.

Enrichment in BPW, 24 h at 37°C							
Negative strains							
N°	Strain	Serotype	Reference	Origin (in French)	Inoculation level (cfu/ ml)	PCR/STEC2	PCR/EHEC
1.	<i>Citrobacter</i>	freundii	25	Epinards hachés surgelés	4,30E+05	-/-	-
2.	<i>Escherichia coli</i>	O104:H21	ECOR26	Humaine USA	6,60E+05	-/-	-
3.	<i>Escherichia coli</i>	O111:H2	DEC12a	Humaine UK	5,30E+05	-/-	O111
4.	<i>Escherichia coli</i>	O111:H21	DEC6a	Humaine USA	2,00E+05	-/-	O111
5.	<i>Escherichia coli</i>	O111:H8	DEC8b	Humaine USA	4,40E+05	-/-	O111
6.	<i>Escherichia coli</i>	O127:H6	E2348/69	Humaine UK	5,40E+05	-/-	-
7.	<i>Escherichia coli</i>	O128:H2	DEC11a	Humaine USA	4,30E+05	-/-	-
8.	<i>Escherichia coli</i>	O128:H7	DEC13a	Humaine USA	5,70E+05	-/-	H7
9.	<i>Escherichia coli</i>	O157	Ad524	Environnement laitier	4,20E+05	+/+	-
10.	<i>Escherichia coli</i>	O157	Ad526	Fèces bovin	3,40E+05	+/+	-
11.	<i>Escherichia coli</i>	O157	Ad527	Clinique	3,60E+05	+/+	-
12.	<i>Escherichia coli</i>	O157:H-	01.12.903	/	6,10E+05	+/+	-
13.	<i>Escherichia coli</i>	O157:H-	01.12.905	/	6,10E+05	+/+	-
14.	<i>Escherichia coli</i>	O157:H43	DEC7a	Animale (porc USA)	7,40E+05	+/+	-
15.	<i>Escherichia coli</i>	O18:K1:H7	RS218	Humaine	5,80E+05	-/-	H7
16.	<i>Escherichia coli</i>	O26:H11	DEC9a	Humaine USA	2,70E+05	-/-	O26
17.	<i>Escherichia coli</i>	O3:H2	38765	Humaine Chili	4,00E+05	-/-	-
18.	<i>Escherichia coli</i>	O44:H18	42	Humaine Pérou	4,00E+05	-/-	-
19.	<i>Escherichia coli</i>	O55:H6	DEC1a	Humaine USA	4,40E+05	-/-	-
20.	<i>Escherichia coli</i>	O55:H7	DEC5d	Humaine Sri Lanka	5,80E+05	-/-	H7
21.	<i>Escherichia coli</i>	O6:H10	ECOR10	Humaine Suède	4,50E+05	-/-	-
22.	<i>Escherichia coli</i>	O6:H6	EDL1493	/	3,60E+05	-/-	-
23.	<i>Escherichia coli</i>	O78:H11	H10407	ATCC 35401	4,40E+05	-/-	-
24.	<i>Escherichia coli</i>	O78:H12	TX-1	/	4,50E+05	-/-	-
25.	<i>Escherichia coli</i>	O86:H43	ECOR23	Animale (éléphant USA)	4,20E+05	-/-	-
26.	<i>Escherichia coli</i>	O92:H33	JM221	Humaine Mexique	4,50E+05	-/-	-
27.	<i>Hafnia</i>	alvei	88	Viennoiserie	2,70E+05	-/-	-
28.	<i>Hafnia</i>	alvei	167	Saucisse	2,10E+05	-/-	-
29.	<i>Salmonella</i>	Landau	Ad499	/	2,50E+05	-/-	-
30.	<i>Salmonella</i>	Sternhauze	Ad500	/	3,50E+05	-/-	-
31.	<i>Salmonella</i>	Urbana	Ad501	/	2,30E+05	-/-	-
32.	<i>Salmonella</i>	Wayne	Ad502	/	2,10E+05	-/-	-

Enrichment in BPW + acriflavin, 16 h at 37°C									
Positive strains									
N°	Strain	Serotype	Reference	Origin (in French)	Inoculation level (CFU/225 ml)	PCR/STEC 2			PCR/EHEC
						O157	stx1:stx2	eae	
1	<i>Escherichia coli</i>	O157:H7	B177	Environnement abattoir	52	+(22.15/22.13)	+/+	+/+	H7
2	<i>Escherichia coli</i>	O157:H7	BV2	Environnement abattoir	66	+(22.22/22.27)	+/+	+/+	H7
3	<i>Escherichia coli</i>	O157:H7	BR3	Environnement abattoir	53	+(20.86/21.45)	+/+	+/+	H7
4	<i>Escherichia coli</i>	O157:H7	BD4	Environnement abattoir	35	+(22.15/22.04)	+/+	+/+	H7
5	<i>Escherichia coli</i>	O157:H7	ENV177	STEP	59	+(22.13/22.18)	-/-	+/+	H7
6	<i>Escherichia coli</i>	O157:H7	ET8	STEP	55	+(22.21/22.18)	+/+	+/+	H7
7	<i>Escherichia coli</i>	O157:H7	EK9	STEP	35	+(22.00/21.95)	+/+	+/+	H7
8	<i>Escherichia coli</i>	O157:H7	435	Steak haché	50	+(21.91/21.92)	+/+	+/+	H7
9	<i>Escherichia coli</i>	O157:H7	670T	Steak haché	43	+(22.52/21.84)	+/+	+/+	H7
10	<i>Escherichia coli</i>	O157:H7	730T	Steak haché	54	+(21.68/21.62)	+/+	+/+	H7
11	<i>Escherichia coli</i>	O157:H7	226T	Steak haché	45	+(22.18/22.26)	+/+	+/+	H7
12	<i>Escherichia coli</i>	O157:H7	42197-1	Steak haché	54	+(21.36/21.27)	-/-	+/+	H7
13	<i>Escherichia coli</i>	O157:H7	A3612	Steak haché	42	+(22.28/22.64)	-/-	+/+	H7
14	<i>Escherichia coli</i>	O157:H7	A4513	Steak haché	38	+(20.59/21.14)	-/-	+/+	H7
15	<i>Escherichia coli</i>	O157:H7	A1075	Steak haché	49	+14.42/23.17)	-/-	+/+	H7
16	<i>Escherichia coli</i>	O157:H7	B68	Environnement abattoir	49	+(22.21/22.16)	+/+	+/+	H7
17	<i>Escherichia coli</i>	O157:H7	AT40	Environnement abattoir	35	+(21.96/22.22)	+/+	+/+	H7
18	<i>Escherichia coli</i>	O157:H7	AV36	Environnement abattoir	58	+21.34/21.35)	+/+	+/+	H7
19	<i>Escherichia coli</i>	O157:H7	AR15	Environnement abattoir	60	+(19.35/19.85)	+/+	+/+	H7
20	<i>Escherichia coli</i>	O157:H7	LS3	Selles	39	+(20.19/20.30)	+/+	+/+	H7
21	<i>Escherichia coli</i>	O157:H7	AMVT6	Selles	55	+(19.73/19.63)	+/+	+/+	H7
22	<i>Escherichia coli</i>	O157:H7	ATKP8	Selles	57	+(20.21/20.27)	+/+	+/+	H7
23	<i>Escherichia coli</i>	O157:H7	AZRS15	Selles	52	+(18.95/19.14)	+/+	+/+	H7
24	<i>Escherichia coli</i>	O157:H7	R33-9	Fèces bovin	63	+(19.89/20.16)	+/+	+/+	H7
25	<i>Escherichia coli</i>	O157:H7	AZ15-6	Fèces bovin	33	+(20.34/20.43)	+/+	+/+	H7
26	<i>Escherichia coli</i>	O157:H7	AQ29-4	Fèces bovin	48	+(20.18/20.12)	+/+	+/+	H7
27	<i>Escherichia coli</i>	O157:H7	AA18-3	Fèces bovin	50	+(18.94/19.32)	+/+	+/+	H7
28	<i>Escherichia coli</i>	O157:H7	LS56	Selles	56	+(21.18/21.14)	+/+	+/+	H7
29	<i>Escherichia coli</i>	O157:H7	A425TK	Selles	73	+(20.72/20.92)	+/+	+/+	H7
30	<i>Escherichia coli</i>	O157:H7	A206RP	Selles	73	+(20.26/20.30)	+/+	+/+	H7
31	<i>Escherichia coli</i>	O157:H7	A778EF	Selles	55	+(20.37/20.37)	+/+	+/+	H7
32	<i>Escherichia coli</i>	O157:H7	MK41242	Steak haché	38	+(19.35/19.39)	+/+	+/+	H7
33	<i>Escherichia coli</i>	O157:H7	AMK2608	Steak haché	40	+(19.69/19.84)	+/+	+/+	H7
34	<i>Escherichia coli</i>	O157:H7	AMK1506	Steak haché	42	+(20.74/20.79)	+/+	+/+	H7
35	<i>Escherichia coli</i>	O157:H7	AMK1311	Steak haché	68	+(19.87/20.39)	+/+	+/+	H7
36	<i>Escherichia coli</i>	O157:H7	37006ID	Steak haché	62	+20.23/20.08)	+/+	+/+	H7
37	<i>Escherichia coli</i>	O157:H7	A1518ID	Steak haché	64	+20.30/20.22)	+/+	+/+	H7
38	<i>Escherichia coli</i>	O157:H7	A1512ID	Steak haché	34	+21.34/21.21)	+/+	+/+	H7
39	<i>Escherichia coli</i>	O157:H7	A1814ID	Steak haché	57	+19.67/19.57)	+/+	+/+	H7
40	<i>Escherichia coli</i>	O157:H7	A1989ID	Steak haché	37	+(19.28/18.71)	+/+	+/+	H7
41	<i>Escherichia coli</i>	O157:H7	Ad686	Abattoir bovin	52	+(18.99/18.99)	+/+	+/+	H7
42	<i>Escherichia coli</i>	O157:H7	CIP103571 (ATCC 35150)	Clinique	45	+(22.19/22.19)	+/+	+/+	H7
43	<i>Escherichia coli</i>	O157:H7	ATCC 43888	/	43	+(20.17/19.98)	+/+	+/+	H7

Enrichment in BPW + acriflavin, 16 h at 37°C									
Positive strains									
N°	Strain	Serotype	Reference	Origin (in French)	Inoculation level (CFU/225 ml)	PCR/STEC 2			PCR/EHEC
						O157	stx1:stx2	eae	
44	<i>Escherichia coli</i>	O157:H7	Ad485	Steak haché	46	+20.36/20.37)	-/-	+/+	H7
45	<i>Escherichia coli</i>	O157:H7	Ad486	Steak haché	52	+17.68/17.68)	+/+	+/+	H7
46	<i>Escherichia coli</i>	O157:H7	Ad487	Steak haché	42	+(18.10/18.10)	+/+	+/+	H7
47	<i>Escherichia coli</i>	O157:H7	Ad488	Steak haché	23	+(19.17/19.09)	+/+	+/+	H7
48	<i>Escherichia coli</i>	O157:H7	Ad489	Steak haché	61	+(19.27/19.30)	+/+	+/+	H7
49	<i>Escherichia coli</i>	O157:H7	ATCC 700728	/	42	+(19.05/19.12)	+/+	+/+	H7
50	<i>Escherichia coli</i>	O157:H7	Ad687	Onglet à bifteck	54	+(20.38/20.41)	+/+	+/+	H7

Appendix 7 - Results obtained by the expert laboratory and the collaborative laboratories (Initial validation study, 2008)

Laboratory **A**
 Aerobic mesophilic flora : 2,0.10⁵/g

Sample N°	Reference method ISO 16654				Alternative method GeneDisc <i>E. coli</i> O157:H7							Agreement
	IMS 24H		Confirmation	Final result	PCR result STEC02			PCR result EHEC	Confirmation		Final result	
	CT SMAC	Chromagar O157			O157	stx1;stx2	eae		CT SMAC	LatexO157:H7		
A2	-	-	/	-	-	-	+	/	/	/	-	NA
A5	-	-	/	-	-	-	+	/	/	/	-	NA
A7	-	-	/	-	-	-	+	/	/	/	-	NA
A11	-	-	/	-	-	-	+	/	/	/	-	NA
A13	-	-	/	-	-	-	+	/	/	/	-	NA
A16	-	-	/	-	-	-	+	/	/	/	-	NA
A17	-	-	/	-	-	-	+	/	/	/	-	NA
A24	-	-	/	-	-	-	+	/	/	/	-	NA
A3	+	+	+	+	+	-	+	+	+	+	+	PA
A6	+	+	+	+	+	-	+	+	+	+	+	PA
A8	+	+	+	+	+	-	+	+	+	+	+	PA
A9	+	+	+	+	+	-	+	+	+	+	+	PA
A12	+	+	+	+	+	-	+	+	+	+	+	PA
A15	+	+	+	+	+	-	+	+	+	+	+	PA
A19	+	+	+	+	+	-	+	+	+	+	+	PA
A21	+	+	+	+	+	-	+	+	+	+	+	PA
A1	+	+	+	+	+	-	+	+	+	+	+	PA
A4	+	+	+	+	+	-	+	+	+	+	+	PA
A10	+	+	+	+	+	-	+	+	+	+	+	PA
A14	+	+	+	+	+	-	+	+	+	+	+	PA
A18	+	+	+	+	+	-	+	+	+	+	+	PA
A20	+	+	+	+	+	-	+	+	+	+	+	PA
A22	+	+	+	+	+	-	+	+	+	+	+	PA
A23	+	+	+	+	+	-	+	+	+	+	+	PA

Laboratory Aerobis mesophilic flora
 B 4,3.10⁵/g

Sample N°	Reference method ISO 16654				Alternative method GeneDisc <i>E. coli</i> O157:H7							Agreement
	IMS 24H		Confirmation	Final result	PCR result STEC02			PCR result EHEC	Confirmation		Final result	
	CT SMAC	Chromagar O157			O157	stx1;stx2	eae		CT SMAC	LatexO157:H7		
B2	-	-	/	-	-	-	+	/	/	/	-	NA
B5	-	-	/	-	-	-	+	/	/	/	-	NA
B7	-	-	/	-	-	-	+	/	/	/	-	NA
B11	-	-	/	-	-	-	+	/	/	/	-	NA
B13	-	-	/	-	-	-	+	/	/	/	-	NA
B16	-	-	/	-	-	-	+	/	/	/	-	NA
B17	-	-	/	-	-	-	+	/	/	/	-	NA
B24	-	-	/	-	-	-	+	/	/	/	-	NA
B3	+	+	+	+	+	-	+	+	+	+	+	PA
B6	+	+	+	+	+	-	+	+	+	+	+	PA
B8	+	+	+	+	+	-	+	+	+	+	+	PA
B9	+	+	+	+	+	-	+	+	+	+	+	PA
B12	+	+	+	+	+	-	+	+	+	+	+	PA
B15	+	+	+	+	+	-	+	+	+	+	+	PA
B19	+	+	+	+	+	-	+	+	+	+	+	PA
B21	+	+	+	+	+	-	+	+	+	+	+	PA
B1	+	+	+	+	+	-	+	+	+	+	+	PA
B4	+	+	+	+	+	-	+	+	+	+	+	PA
B10	+	+	+	+	+	-	+	+	+	+	+	PA
B14	+	+	+	+	+	-	+	+	+	+	+	PA
B18	+	+	+	+	+	-	+	+	+	+	+	PA
B20	+	+	+	+	+	-	+	+	+	+	+	PA
B22	+	+	+	+	+	-	+	+	+	+	+	PA
B23	+	+	+	+	+	-	+	+	+	+	+	PA

Laboratory
Aerobic mesophilic flora

C
4,3.10⁴/g

Extraction at Day 1

Sample N°	Reference method ISO 16654				Alternative method GeneDisc <i>E. coli</i> O157:H7							Agreement
	IMS 24H		Confirmation	Final result	PCR result STEC02			PCR result EHEC	Confirmation		Final result	
	CT SMAC	Chromagar O157			O157	stx1;stx2	eae		CT SMAC	LatexO157:H7		
C2	-	-	/	-	-	-	+	/	/	/	-	NA
C5	-	-	/	-	-	-	+	/	/	/	-	NA
C7	-	-	/	-	-	-	+	/	/	/	-	NA
C11	-	-	/	-	-	-	+	/	/	/	-	NA
C13	-	-	/	-	-	-	+	/	/	/	-	NA
C16	-	-	/	-	-	-	+	/	/	/	-	NA
C17	-	-	/	-	-	-	+	/	/	/	-	NA
C24	-	-	/	-	-	-	+	/	/	/	-	NA
C3	+	+	+	+	+	-	+	+	+	+	+	PA
C6	+	+	+	+	+	-	+	+	+	+	+	PA
C8	+	+	+	+	+	-	+	+	+	+	+	PA
C9	+	+	+	+	+	-	+	+	+	+	+	PA
C12	+	+	+	+	+	-	+	+	+	+	+	PA
C15	+	+	+	+	+	-	+	+	+	+	+	PA
C19	+	+	+	+	+	-	+	+	+	+	+	PA
C21	+	+	+	+	+	-	+	+	+	+	+	PA
C1	+	+	+	+	+	-	+	+	+	+	+	PA
C4	+	+	+	+	+	-	+	+	+	+	+	PA
C10	+	+	+	+	+	-	+	+	+	+	+	PA
C14	+	+	+	+	+	-	+	+	+	+	+	PA
C18	+	+	+	+	+	-	+	+	+	+	+	PA
C20	+	+	+	+	+	-	+	+	+	+	+	PA
C22	+	+	+	+	+	-	+	+	+	+	+	PA
C23	+	+	+	+	+	-	+	+	+	+	+	PA

Laboratory
Aerobic mesophilic flora

D
7,5.10³/g

Sample N°	Reference method ISO 16654				Alternative method GeneDisc <i>E. coli</i> O157:H7							Agreement
	IMS 24H		Confirmation	Final result	PCR result STEC02			PCR result EHEC	Confirmation		Final result	
	CT SMAC	Chromagar O157			O157	stx1;stx2	eae		CT SMAC	LatexO157:H7		
D2	-	-	/	-	-	-	+	-	/	/	-	NA
D5	-	-	/	-	-	-	+	+	/	/	-	NA
D7	-	-	/	-	-	-	+	-	/	/	-	NA
D11	-	-	/	-	-	-	+	-	/	/	-	NA
D13	-	-	/	-	-	-	+	+	/	/	-	NA
D16	-	-	/	-	-	-	+	+	/	/	-	NA
D17	-	-	/	-	-	-	+	-	/	/	-	NA
D24	-	-	/	-	-	-	+	-	/	/	-	NA
D3	+	+	+	+	+	-	+	+	+	+	+	PA
D6	+	+	+	+	+	-	+	+	+	+	+	PA
D8	+	+	+	+	+	-	+	+	+	+	+	PA
D9	+	+	+	+	+	-	+	+	+	+	+	PA
D12	+	+	+	+	+	-	+	+	+	+	+	PA
D15	+	+	+	+	+	-	+	+	+	+	+	PA
D19	+	+	+	+	+	-	+	+	+	+	+	PA
D21	+	+	+	+	+	-	+	+	+	+	+	PA
D1	+	+	+	+	+	-	+	+	+	+	+	PA
D4	+	+	+	+	+	-	+	+	+	+	+	PA
D10	+	+	+	+	+	-	+	+	+	+	+	PA
D14	+	+	+	+	+	-	+	+	+	+	+	PA
D18	+	+	+	+	+	-	+	+	+	+	+	PA
D20	+	+	+	+	+	-	+	+	+	+	+	PA
D22	+	+	+	+	+	-	+	+	+	+	+	PA
D23	+	+	+	+	+	-	+	+	+	+	+	PA

Laboratory
Aerobic mesophilic flora

E
7,8.10⁹/g

Extraction at Day1

Sample N°	Reference method ISO 16654				Alternative method GeneDisc <i>E. coli</i> O157:H7							Agreement
	IMS 24H		Confirmation	Final result	PCR result STEC02			PCR result EHEC	Confirmation		Final result	
	CT SMAC	Chromagar O157			O157	stx1;stx2	eae		CT SMAC	LatexO157:H7		
E2	-	-	/	-	-	-	+	-	/	/	-	NA
E5	-	-	/	-	-	+	+	+	/	/	-	NA
E7	-	-	/	-	-	-	+	-	/	/	-	NA
E11	-	-	/	-	-	-	+	-	/	/	-	NA
E13	-	-	/	-	-	+	+	-	/	/	-	NA
E16	+(2colonies)	?	+	+	-	-	+	-	/	/	-	ND
E17	-	-	/	-	-	-	+	-	/	/	-	NA
E24	+	?	-	-	-	-	+	+	/	/	-	NA
E3	+	+	+	+	+	-	+	+	+	+	+	PA
E6	+	+	+	+	+	-	+	+	+	+	+	PA
E8	+	+	+	+	+	+	+	+	+	+	+	PA
E9	+	+	+	+	+	-	+	+	+	+	+	PA
E12	+	+	+	+	+	-	+	+	+	+	+	PA
E15	+	+	+	+	+	-	+	+	+	+	+	PA
E19	+	+	+	+	+	+	+	+	+	+	+	PA
E21	+	+	+	+	+	-	+	+	+	+	+	PA
E1	+	+	+	+	+	-	+	+	+	+	+	PA
E4	+	+	+	+	+	-	+	+	+	+	+	PA
E10	+	+	+	+	+	-	+	+	+	+	+	PA
E14	+	+	+	+	+	-	+	+	+	+	+	PA
E18	+	+	+	+	+	-	+	+	+	+	+	PA
E20	+	+	+	+	+	-	+	+	+	+	+	PA
E22	+	+	+	+	+	-	+	+	+	+	+	PA
E23	+	+	+	+	+	-	+	+	+	+	+	PA

Laboratory
Aerobic mesophilic flora

G
2,7.10⁴/g

Extraction at Day 1

Sample N°	Reference method ISO 16654				Alternative method GeneDisc <i>E. coli</i> O157:H7							Agreement
	IMS 24H		Confirmation	Final result	PCR result STEC02			PCR result EHEC	Confirmation		Final result	
	CT SMAC	Chromagar O157			O157	stx1;stx2	eae		CT SMAC	LatexO157:H7		
G2	+	-	-	-	-	-	+	/	/	/	-	NA
G5	-	-	/	-	-	-	+	/	/	/	-	NA
G7	-	+	-	-	-	-	+	/	/	/	-	NA
G11	+	-	-	-	-	-	+	/	/	/	-	NA
G13	-	-	/	-	-	-	+	/	/	/	-	NA
G16	-	+	-	-	-	-	+	/	/	/	-	NA
G17	-	-	/	-	-	-	+	/	/	/	-	NA
G24	+	+	-	-	-	-	+	/	/	/	-	NA
G3	+	+	+	+	+	-	+	+	+	+	+	PA
G6	+	+	+	+	+	+	+	+	+	+	+	PA
G8	+	+	+	+	+	-	+	+	+	+	+	PA
G9	+	+	+	+	+	-	+	+	+	+	+	PA
G12	+	+	+	+	+	-	+	+	+	+	+	PA
G15	+	+	+	+	+	-	+	+	+	+	+	PA
G19	+	+	+	+	+	-	+	+	+	+	+	PA
G21	+	+	+	+	+	-	+	+	+	+	+	PA
G1	+	+	+	+	+	-	+	+	+	+	+	PA
G4	+	+	+	+	+	-	+	+	+	+	+	PA
G10	+	+	+	+	+	-	+	+	+	+	+	PA
G14	+	+	+	+	+	-	+	+	+	+	+	PA
G18	+	+	+	+	+	-	+	+	+	+	+	PA
G20	+	+	+	+	+	-	+	+	+	+	+	PA
G22	+	+	+	+	+	-	+	+	+	+	+	PA
G23	+	+	+	+	+	-	+	+	+	+	+	PA

*:agglutination O157-

Laboratory
Aerobic mesophilic flora

H
1,4.10⁵/g

Sample N°	Reference method ISO 16654				Alternative method GeneDisc <i>E. coli</i> O157:H7							Agreement
	IMS 24H		Confirmation	Final result	PCR result STEC02			PCR result EHEC	Confirmation		Final result	
	CT SMAC	Chromagar O157			O157	stx1;stx2	eae		CT SMAC	LatexO157:H7		
H2	-	-	-	-	-	-	+	/	/	/	-	NA
H5	-	-	-	-	-	-	+	/	/	/	-	NA
H7	-	-	-	-	-	-	+	/	/	/	-	NA
H11	-	-	-	-	-	-	+	/	/	/	-	NA
H13	-	-	-	-	-	-	+	/	/	/	-	NA
H16	-	-	-	-	-	-	+	/	/	/	-	NA
H17	-	-	-	-	-	-	+	/	/	/	-	NA
H24	-	-	-	-	-	-	+	/	/	/	-	NA
H3	+	+	+	+	+	-	+	+	+	+	+	PA
H6	+	+	+	+	+	-	+	+	+	+	+	PA
H8	+	+	+	+	+	-	+	+	+	+	+	PA
H9	+	+	+	+	+	-	+	+	+	+	+	PA
H12	+	+	+	+	+	-	+	+	+	+	+	PA
H15	+	+	+	+	+	-	+	+	+	+	+	PA
H19	+	+	+	+	+	-	+	+	+	+	+	PA
H21	+	+	+	+	+	-	+	+	+	+	+	PA
H1	+	+	+	+	+	-	+	+	+	+	+	PA
H4	+	+	+	+	+	-	+	+	+	+	+	PA
H10	+	+	+	+	+	-	+	+	+	+	+	PA
H14	+	+	+	+	+	-	+	+	+	+	+	PA
H18	+	+	+	+	+	-	+	+	+	+	+	PA
H20	+	+	+	+	+	-	+	+	+	+	+	PA
H22	+	+	+	+	+	-	+	+	+	+	+	PA
H23	+	+	+	+	+	-	+	+	+	+	+	PA

Laboratory I
 Aerobic mesophilic flora 1,3.10⁵/g

Sample N°	Reference method ISO 16654				Alternative method GeneDisc <i>E. coli</i> O157:H7							Agreement
	IMS 24H		Confirmation	Final result	PCR result STEC02			PCR result EHEC	Confirmation		Final result	
	CT SMAC	Chromagar O157			O157	stx1;stx2	eae		CT SMAC	LatexO157:H7		
I2	-	-	-	-	-	-	+	+	/	/	-	NA
I5	-	-	-	-	-	-	+	-	/	/	-	NA
I7	-	-	-	-	-	-	+	+	/	/	-	NA
I11	-	-	-	-	-	-	+	+	/	/	-	NA
I13	-	-	-	-	-	-	+	-	/	/	-	NA
I16	-	-	-	-	-	-	+	-	/	/	-	NA
I17	-	-	-	-	-	-	+	-	/	/	-	NA
I24	-	-	-	-	-	-	+	-	/	/	-	NA
I3	+	+	+	+	+	-	+	+	+	+	+	PA
I6	+	+	+	+	+	+	+	+	+	+	+	PA
I8	+	+	+	+	+	-	+	+	+	+	+	PA
I9	+	+	+	+	+	-	+	+	+	+	+	PA
I12	+	+	+	+	+	-	+	+	+	+	+	PA
I15	+	+	+	+	+	-	+	+	+	+	+	PA
I19	+	+	+	+	+	-	+	+	+	+	+	PA
I21	+	+	+	+	+	-	+	+	+	+	+	PA
I1	+	+	+	+	+	-	+	+	+	+	+	PA
I4	+	+	+	+	+	-	+	+	+	+	+	PA
I10	+	+	+	+	+	-	+	+	+	+	+	PA
I14	+	+	+	+	+	-	+	+	+	+	+	PA
I18	+	+	+	+	+	-	+	+	+	+	+	PA
I20	+	+	+	+	+	-	+	+	+	+	+	PA
I22	+	+	+	+	+	-	+	+	+	+	+	PA
I23	+	+	+	+	+	-	+	+	+	+	+	PA

Laboratory
Aerobic mesophilic flora

J
3,2.10⁴/g

Extraction at Day 1

Sample N°	Reference method ISO 16654				Alternative method GeneDisc <i>E. coli</i> O157:H7							Agreement
	IMS 24H		Confirmation	Final result	PCR result STEC02			PCR result EHEC	Confirmation		Final result	
	CT SMAC	Chromagar O157			O157	stx1;stx2	eae		CT SMAC	LatexO157:H7		
J2	-	-	-	-	l/l	-	+	l/ne	-	/	?	?
J5	-	-	-	-	l/l	-	+	l/l	-	/	?	?
J7	-	-	-	-	l/l	-	+	l/l	+	-	?	?
J11	-	-	-	-	l/l	-	+	l/l	-	/	?	?
J13	-	-	-	-	l/l	-	+	l/l	-	/	?	?
J16	-	-	-	-	l/l	-	+	ne/l	-	/	?	?
J17	-	-	-	-	l/l	-	+	ne/ne	-	/	?	?
J24	-	-	-	-	l/l	-	+	ne/ne	-	/	?	?
J3	+	+	+	+	+	-	+	l/ne	+	+/-	?	?
J6	+	+	+	+	+	-	+	ne/ne	+	+/-	?	?
J8	+	+	+	+	+	-	+	ne/ne	+	+/-	?	?
J9	+	+	+	+	+	-	+	l/ne	+	+/-	?	?
J12	+	+	+	+	+	-	+	l/ne	+	+	?	?
J15	+	+	+	+	+	-	+	l/l	+	+	?	?
J19	+	+	+	+	+	-	+	ne/ne	+	+	?	?
J21	+	+	+	+	+	-	+	l/ne	+	+	?	?
J1	+	+	+	+	+	-	+	ne/ne	+	+	?	?
J4	+	+	+	+	+	-	+	l/ne	+	+	?	?
J10	+	+	+	+	+	-	+	l/l	+	+	?	?
J14	+	+	+	+	+	-	+	l/ne	+	+	?	?
J18	+	+	+	+	+	-	+	l/ne	+	+	?	?
J20	+	+	+	+	+	-	+	ne/ne	+	+	?	?
J22	+	+	+	+	+	-	+	l/ne	+	+/-	?	?
J23	+	+	+	+	+	-	+	l/l	+	+	?	?

Laboratory
Aerobic mesophilic flora

K
1,2.10⁵/g

Sample N°	Reference method ISO 16654				Alternative method GeneDisc <i>E. coli</i> O157:H7							Agreement
	IMS 24H		Confirmation	Final result	PCR result STEC02			PCR result EHEC	Confirmation		Final result	
	CT SMAC	Chromagar O157			O157	stx1;stx2	eae		CT SMAC	LatexO157:H7		
K2	-	-	-	-	-	-	+	/	/	/	-	NA
K5	-	-	-	-	-	-	+	/	/	/	-	NA
K7	-	-	-	-	-	-	+	/	/	/	-	NA
K11	-	-	-	-	-	-	+	/	/	/	-	NA
K13	-	-	-	-	-	-	+	/	/	/	-	NA
K16	-	-	-	-	-	-	+	/	/	/	-	NA
K17	-	-	-	-	-	-	+	/	/	/	-	NA
K24	-	-	-	-	-	-	+	/	/	/	-	NA
K3	+	+	+	+	+	-	+	+	+	+	+	PA
K6	+	+	+	+	+	-	+	+	+	+	+	PA
K8	+	+	+	+	+	-	+	+	+	+	+	PA
K9	+	+	+	+	+	-	+	+	+	+	+	PA
K12	+	+	+	+	+	-	+	+	+	+	+	PA
K15	+	+	+	+	+	-	+	+	+	+	+	PA
K19	+	+	+	+	+	-	+	+	+	+	+	PA
K21	+	+	+	+	+	-	+	+	+	+	+	PA
K1	+	+	+	+	+	-	+	+	+	+	+	PA
K4	+	+	+	+	+	-	+	+	+	+	+	PA
K10	+	+	+	+	+	-	+	+	+	+	+	PA
K14	+	+	+	+	+	-	+	+	+	+	+	PA
K18	+	+	+	+	+	-	+	+	+	+	+	PA
K20	+	+	+	+	+	-	+	+	+	+	+	PA
K22	+	+	+	+	+	-	+	+	+	+	+	PA
K23	+	+	+	+	+	-	+	+	+	+	+	PA

Laboratory
Aerobic mesophilic flora

L
2,1.10⁴/g

Sample N°	Reference method ISO 16654				Alternative method GeneDisc <i>E. coli</i> O157:H7							Agreement
	IMS 24H		Confirmation	Final result	PCR result STEC02			PCR result EHEC	Confirmation		Final result	
	CT SMAC	Chromagar O157			O157	stx1;stx2	eae		CT SMAC	LatexO157:H7		
L2	-	-	-	-	-	-	+	-	-	/	-	NA
L5	-	-	-	-	-	-	+	-	-	/	-	NA
L7	-	-	-	-	-	-	+	-	-	/	-	NA
L11	-	-	-	-	-	-	+	-	-	/	-	NA
L13	-	-	-	-	-	-	+	+	-	/	-	NA
L16	-	-	-	-	-	-	+	-	-	/	-	NA
L17	-	-	-	-	-	-	+	-	-	/	-	NA
L24	-	-	-	-	-	-	+	-	-	/	-	NA
L3	+	+	+	+	+	-	+	+	+	+	+	PA
L6	+	+	+	+	+	-	+	+	+	+	+	PA
L8	+	+	+	+	+	-	+	+	+	+	+	PA
L9	+	+	+	+	+	-	+	+	+	+	+	PA
L12	+	+	+	+	+	-	+	+	+	+	+	PA
L15	+	+	+	+	+	-	+	+	+	+	+	PA
L19	+	+	+	+	+	-	+	+	+	+	+	PA
L21	+	+	+	+	+	-	+	+	+	+	+	PA
L1	+	+	+	+	+	-	+	+	+	+	+	PA
L4	+	+	+	+	+	-	+	+	+	+	+	PA
L10	+	+	+	+	+	-	+	+	+	+	+	PA
L14	+	+	+	+	+	-	+	+	+	+	+	PA
L18	+	+	+	+	+	-	+	+	+	+	+	PA
L20	+	+	+	+	+	-	+	+	+	+	+	PA
L22	+	+	+	+	+	-	+	+	+	+	+	PA
L23	+	+	+	+	+	-	+	+	+	+	+	PA

Laboratory
Aerobic mesophilic flora

M
7,4.10⁴/g

Sample N°	Reference method ISO 16654				Alternative method GeneDisc <i>E. coli</i> O157:H7							Agreement
	IMS 24H		Confirmation	Final result	PCR result STEC02			PCR result EHEC	Confirmation		Final result	
	CT SMAC	Chromagar O157			O157	stx1;stx2	eae		CT SMAC	LatexO157:H7		
M2	-	-	-	-	-	-	+	/	/	/	-	NA
M5	-	-	-	-	-	-	+	/	/	/	-	NA
M7	-	-	-	-	-	-	+	/	/	/	-	NA
M11	-	-	-	-	-	-	+	/	/	/	-	NA
M13	-	-	-	-	-	-	+	/	/	/	-	NA
M16	-	-	-	-	-	-	+	/	/	/	-	NA
M17	-	-	-	-	-	-	+	/	/	/	-	NA
M24	-	-	-	-	-	-	+	/	/	/	-	NA
M3	+	+	+	+	+	-	+	+	+	+	+	PA
M6	+	+	+	+	+	-	+	+	+	+	+	PA
M8	+	+	+	+	+	-	+	+	+	+	+	PA
M9	+	+	+	+	+	-	+	+	+	+	+	PA
M12	+	+	+	+	+	-	+	+	+	+	+	PA
M15	+	+	+	+	+	-	+	+	+	+	+	PA
M19	+	+	+	+	+	-	+	+	+	+	+	PA
M21	+	+	+	+	+	-	+	+	+	+	+	PA
M1	+	+	+	+	+	-	+	+	+	+	+	PA
M4	+	+	+	+	+	-	+	+	+	+	+	PA
M10	+	+	+	+	+	-	+	+	+	+	+	PA
M14	+	+	+	+	+	-	+	+	+	+	+	PA
M18	+	+	+	+	+	-	+	+	+	+	+	PA
M20	+	+	+	+	+	-	+	+	+	+	+	PA
M22	+	+	+	+	+	-	+	+	+	+	+	PA
M23	+	+	+	+	+	-	+	+	+	+	+	PA

Laboratory
Aerobic mesophilic flora

N
2,0.10⁵/g

Extraction at Day 1

Sample N°	Reference method ISO 16654				Alternative method GeneDisc <i>E. coli</i> O157:H7							Agreement
	IMS 24H		Confirmation	Final result	PCR result STEC02			PCR result EHEC	Confirmation		Final result	
	CT SMAC	Chromagar O157			O157	stx1;stx2	eae		CT SMAC	LatexO157:H7		
N2	-	-	-	-	-	-	+	+	/	/	-	NA
N5	-	-	-	-	-	-	+	-	/	/	-	NA
N7	-	-	-	-	-	-	+	-	/	/	-	NA
N11	-	-	-	-	-	-	+	+	/	/	-	NA
N13	-	-	-	-	-	-	+	-	/	/	-	NA
N16	-	-	-	-	-	-	+	+	/	/	-	NA
N17	-	+?	-	-	-	-	+	+	/	/	-	NA
N24	-	-	-	-	-	-	+	+	/	/	-	NA
N3	+	+	+	+	+	-	+	+	+	+	+	PA
N6	+	+	+	+	+	-	+	+	+	+	+	PA
N8	+	+	+	+	+	-	+	+	+	+	+	PA
N9	+	+	+	+	+	-	+	+	+	+	+	PA
N12	+	+	+	+	+	-	+	+	+	+	+	PA
N15	+	+	+	+	+	-	+	+	+	+	+	PA
N19	+	+	+	+	+	-	+	+	+	+	+	PA
N21	+	+	+	+	+	-	+	+	+	+	+	PA
N1	+	+	+	+	+	-	+	+	+	+	+	PA
N4	+	+	+	+	+	-	+	+	+	+	+	PA
N10	+	+	+	+	+	-	+	+	+	+	+	PA
N14	+	+	+	+	+	-	+	+	+	+	+	PA
N18	+	+	+	+	+	-	+	+	+	+	+	PA
N20	+	+	+	+	+	-	+	+	+	+	+	PA
N22	+	+	+	+	+	-	+	+	+	+	+	PA
N23	+	+	+	+	+	-	+	+	+	+	+	PA

Laboratory
Aerobic mesophilic flora

ADRIA
1,4.10⁵/g

Sample N°	Reference method ISO 16654♦				Alternative method GeneDisc <i>E. coli</i> O157:H7							Agreement
	IMS 24H		Confirmation	Final result	PCR result STEC02			PCR result EHEC	Confirmation		Final result	
	CT SMAC	Chromagar O157			O157	stx1;stx2	eae		CT SMAC	Latex O157:H7		
O2	-	-	-	-	-	-	+	/	/	/	-	NA
O5	-	-	-	-	-	-	+	/	/	/	-	NA
O7	-	-	-	-	-	-	+	/	/	/	-	NA
O11	-	-	-	-	-	-	+	/	/	/	-	NA
O13	-	-	-	-	-	-	+	/	/	/	-	NA
O16	-	-	-	-	-	-	+	/	/	/	-	NA
O17	-	-	-	-	-	-	+	/	/	/	-	NA
O24	-	-	-	-	-	-	+	/	/	/	-	NA
O3	+	+	+	+	+	-	+	+	+	+	+	PA
O6	+	+	+	+	+	-	+	+	+	+	+	PA
O8	+	+	+	+	+	-	+	+	+	+	+	PA
O9	+	+	+	+	+	-	+	+	+	+	+	PA
O12	+	+	+	+	+	+	+	+	+	+	+	PA
O15	+	+	+	+	+	-	+	+	+	+	+	PA
O19	+	+	+	+	+	-	+	+	+	+	+	PA
O21	+	+	+	+	+	-	+	+	+	+	+	PA
O1	+	+	+	+	+	-	+	+	+	+	+	PA
O4	+	+	+	+	+	-	+	+	+	+	+	PA
O10	+	+	+	+	+	-	+	+	+	+	+	PA
O14	+	+	+	+	+	-	+	+	+	+	+	PA
O18	+	+	+	+	+	-	+	+	+	+	+	PA
O20	+	+	+	+	+	-	+	+	+	+	+	PA
O22	+	+	+	+	+	-	+	+	+	+	+	PA
O23	+	+	+	+	+	-	+	+	+	+	+	PA

♦ Analyses performed according to the COFRAC accreditation