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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

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

GeneDisc® Plate *Listeria* DUO and GeneDisc® Plate *Listeria* spp. (Certificate number: GEN 25/07 - 07/10) for the detection of *Listeria* spp. in a broad range of food and production environmental samples

Qualitative method

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This report consists of 116 pages, including 7 appendices.
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Competencies of the laboratory are certified by COFRAC accreditation for the analyses marked with the symbol◆.

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Quality Assurance documents related to this study can be consulted upon request from **Pall GeneDisc Technologies**.

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

Validation protocols	▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation — *Part 1: Vocabulary* ▪ ISO 16140-2(2016): Microbiology of the food chain - Method validation — *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR technical rules (PR Revision 7)
Reference method♦	ISO 11290-1 (May 2017): Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp.- Part 1: detection method
Alternative method	**GeneDisc® Plate *Listeria* DUO and** **GeneDisc® Plate *Listeria* spp**
Scope	☒ **Broad range of food** ☒ **Production environmental samples**
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

♦ Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The **GeneDisc® Plate *Listeria* DUO** and the **GeneDisc® Plate *Listeria* spp.** for detection of *Listeria* spp. were initially validated on 2nd July 2010 (Certificate number GEN 25/07 - 07/10).

A summary of the different validation studies is listed below:

Date	Study	ISO method	ISO validation standard
July 2010	Initial validation	ISO 11290-1 (1997)	ISO 16140 (2003)
March 2011	Extension: GeneDisc Cycler V3	ISO 11290-1 (1997)	ISO 16140 (2003)
October 2012	Extension: GeneDisc Ultra-Lyser	/	/
July 2013	Extension: GeneDisc DNA Extractor	/	/
2014	Renewal	ISO 11290-1 (1997)	ISO 16140 (2003)
October 2015	Extension: change of supplier of raw material	/	/
2018	Renewal	ISO 11290-1 (2017)	ISO 16140-2 (2016)
June 2022	Renewal	ISO 11290-1 (2017)	ISO 16140-2 (2016)

Note that the GeneDisc Plates ID has been used during this validation but is not covered by the certificate.

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

The GeneDisc Plate DUO and the GeneDisc Plate *Listeria* spp. methods enables the detection of *Listeria* spp. in food and environmental samples. It requires the use of the Extraction Pack Food 1. Extracted bacterial DNA is analyzed thanks to the GeneDisc Cycler v3, using the GeneDisc Plate *Listeria* DUO or the GeneDisc Plate *Listeria* spp.

2.1.2 Protocol

The GeneDisc Plate *Listeria* DUO and the GeneDisc Plate *Listeria* spp. method are based on:

- Enrichment step in half Fraser at 37°C for 25 h ± 1 h;
- DNA extraction according to Protocol A (sonication bath + heat treatment) or Protocol B (GeneDisc Ultra-Lyser or GeneDisc DNA Extractor),
- Real-time PCR amplification for the detection of *Listeria* spp. using the following GeneDisc kits:
    * Extraction Pack FOOD 1 (PFOOD1100),
    * GeneDisc Plate *Listeria* DUO (GLISDUO106006 & GLISDUO112006)
    * GeneDisc Plate *Listeria* spp. (GLISSPP106006 & GLISSPP112006)
    * GeneDisc Plate *Listeria* ID (GLISTID106006).

		GeneDiscs 6 sectors			GeneDiscs 12 sectors	
		FAM	**ROX**		**FAM**	**ROX**
GeneDisc Plate *Listeria* DUO	**1**	-	-	**1**	Inhibition control	-
	2	Inhibition control	-	**2**	-	*Listeria* spp.
	3	-	*Listeria* spp.	**3**	*L. monocytogenes*	-
	4	*L. monocytogenes*	-			
	5	-	-			
	6	-	-			
GeneDisc Plate *Listeria* spp.	**1**	-	-	**1**	Inhibition control	-
	2	Inhibition control	-	**2**	-	*Listeria* spp.
	3	-	*Listeria* spp.	**3**	-	
	4	-	-			
	5	-	-			
	6	-	-			
GeneDisc Plate *Listeria* ID	**1**	Inhibition control	-			
	2	*L. monocytogenes*	-			
	3	*L. grayi*	*L. ivanovii*			
	4	*L. seeligeri*	*L. welshimeri*			
	5	*L. innocua*	-			
	6	-	-			

The positive PCR tests can be confirmed by one of the following options:

- Option 1: by using the tests described in the ISO 11290-1 from the enrichment broth,
- Option 2: by streaking 100 µl of the enrichment broth onto O&A or Palcam selective agar plates; the presence of typical colonies on the plates allows to confirm the positive PCR result.

If identification of *Listeria* colony (other than *Listeria monocytogenes*) is necessary, use the GeneDisc plate *Listeria* ID to directly tests isolated colonies (without a purification step).

It is possible to store enrichment broths for 72 h at 5°C ± 3°C.

2.1.3 Restrictions

There is no restriction.

2.2 Reference method◆

The reference method is the ISO 11290-1 (May 2017): Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp.- Part 1: detection method.

The flow diagram is given in **Appendix 2**.

2.3 Study design

The enrichment incubation temperatures are different for the reference and the alternative methods; it was an **unpaired study design**.

◆ Analysis performed according to the COFRAC accreditation

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 study

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

3.1.1.1 Number and nature of samples

444 samples were analysed in 2010 (initial validation).

A new category (Composite foods) was added for the renewal study performed in 2018 in order to have the five food categories required for a broad range of food claim. 83 samples were tested providing 37 positive and 46 negative results by both extraction procedures.

Combining all the categories, 513 samples were tested providing 283 positive and 230 negative results using the extraction protocol A, 280 positive and 233 negative results using the extraction protocol B.

The classification per tested category and type is given in Table 1.

Table 1 - Distribution per tested category and type

Extraction protocol A						
Category		Type		Positive samples	Negative samples	Total
1	Composite foods	a	RTE	13	7	20
		b	RTRH	10	14	24
		c	Pastries, egg products	11	10	21
			Total	34	31	65
2	Meat products	a	Raw	43	8	51
		b	RTE, RTRH	10	11	21
		c	Delicatessen	18	13	31
			Total	71	32	103
3	Dairy products	a	Raw milk	14	13	27
		b	Raw milk cheese	24	22	46
		c	Desserts, milk, powders, ice creams, pasteurised milk cheese	13	9	22
			Total	51	44	95
4	Vegetables	a	Fresh vegetables	10	11	21
		b	Frozen vegetables	15	13	28
		c	RTE, RTRH	10	11	21
			Total	35	35	70
5	Fishery products	a	Raw fish	18	10	28
		b	Smoked and cured fish	7	13	20
		c	RTE, RTRH	16	9	25
			Total	41	32	73
6	Environmental Samples	a	Process water	9	14	23
		b	Sponges, swabs	31	33	64
		c	Dusts, residues	11	9	20
			Total	51	56	107
All categories				**283**	**230**	**513**

Extraction protocol B						
Category		Type		Positive samples	Negative samples	Total
1	Composite foods	a	RTE	13	7	20
		b	RTRH	11	13	24
		c	Pastries, egg products	11	10	21
			Total	35	30	65
2	Meat products	a	Raw	42	9	51
		b	RTE, RTRH	10	11	21
		c	Delicatessen	17	14	31
			Total	69	34	103
3	Dairy products	a	Raw milk	13	14	27
		b	Raw milk cheese	23	23	46
		c	Desserts, milk, powders, ice creams, pasteurised milk cheese	12	10	22
			Total	48	47	95
4	Vegetables	a	Fresh vegetables	10	11	21
		b	Frozen vegetables	15	13	28
		c	RTE, RTRH	10	11	21
			Total	35	35	70
5	Fishery products	a	Raw fish	18	10	28
		b	Smoked and cured fish	8	12	20
		c	RTE, RTRH	16	9	25
			Total	42	31	73
6	Environmental Samples	a	Process water	9	14	23
		b	Sponges, swabs	31	33	64
		c	Dusts, residues	11	9	20
			Total	51	56	107
All categories				**280**	**233**	**513**

3.1.1.2 Artificial contamination of samples

Artificial contaminations were done by spiking or seeding protocol. For the spiking protocol, strains were injured using different protocols, and the injury level was evaluated by comparing enumeration onto selective media (Palcam plates) and non-selective media (TSAYE plates). The artificial contaminations are presented in **Appendix 3**.

147 samples were artificially contaminated. 110 gave a positive result using the extraction protocol A and 109 using the extraction protocol B.

The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 2.

Table 2 - Repartition of the positive samples per inoculation protocol and inoculation level

		Naturally contaminated	Cross contamination	Artificially contaminated						Total
				Seeding protocol			Spiking protocol			
				≤3	3<x≤10	>10	≤5	5< x≤10	>10	
Protocol A	Positive samples	175	0	25	0	0	36	38	11	285
	%	61,4	0,0	8,8	0,0	0,0	12,6	13,3	3,9	100,0
Protocol B	Positive samples	171	0	25	0	0	35	38	11	280
	%	61,1	0,0	8,9	0,0	0,0	12,5	13,6	3,9	100,0

61.4 % and 61.1 % of the samples were naturally contaminated respectively for extraction protocols A and B.

3.1.1.3 Distribution of the contamination

The number of samples contaminated per *Listeria* spp., *Listeria* spp. associated with *Listeria monocytogenes*, and *Listeria monocytogenes* is given per category in Table 3.

Table 3 - Number of samples contaminated per *Listeria* spp., *Listeria* spp. and *Listeria monocytogenes*, and *Listeria monocytogenes*

Extraction Protocol A									
Category	*Listeria spp* (A)		*Listeria spp* +*Listeria monocytogenes* (B)		Total (A+B)		*Listeria monocytogenes* (C)		Total positive samples
	Number of samples	%	Number of samples	%	Number of samples	%	Number of samples	%	
1	17	48,6%	8	22,9%	25	71,4%	10	28,6%	35
2	31	43,7%	24	33,8%	55	77,5%	16	22,5%	71
3	16	31,4%	9	17,6%	25	49,0%	26	51,0%	51
4	4	11,8%	12	35,3%	16	47,1%	18	52,9%	34
5	12	28,6%	11	26,2%	23	54,8%	19	45,2%	42
6	14	27,5%	19	37,3%	33	64,7%	18	35,3%	51
Total	**94**	**33,1%**	**83**	**29,2%**	**177**	**62,3%**	**107**	**37,7%**	**284**

Extraction Protocol B									
Category	*Listeria spp* (A)		*Listeria spp* +*Listeria monocytogenes* (B)		Total (A+B)		*Listeria monocytogenes* (C)		Total positive samples
	Number of samples	%	Number of samples	%	Number of samples	%	Number of samples	%	
1	17	48,6%	8	22,9%	25	71,4%	10	28,6%	35
2	30	43,5%	24	34,8%	54	78,3%	15	21,7%	69
3	14	29,2%	9	18,8%	23	47,9%	25	52,1%	48
4	4	11,8%	12	35,3%	16	47,1%	18	52,9%	34
5	12	28,6%	11	26,2%	23	54,8%	19	45,2%	42
6	14	27,5%	19	37,3%	33	64,7%	18	35,3%	51
Total	**91**	**32,6%**	**83**	**29,7%**	**174**	**62,4%**	**105**	**37,6%**	**279**

The repartition of the contamination is in agreement with the requirements described in the AFNOR technical rules (PR revision 7) as 15 to 25 samples per category are contaminated with *Listeria* spp. alone or associated with *Listeria monocytogenes*.

3.1.1.4 Protocols run during the study

- ***Incubation time***

The minimum incubation time was applied for the renewal study: 24 h at 37°C ± 1°C.

- ***Extraction protocols***

Two extraction protocols were tested for the initial validation study. These two protocols were also tested for the renewal study after enrichment step. Only the extraction protocol A was tested after enrichment broth storage for 72 h at 5°C ± 3°C.

- ***PCR***

During the study, the DNA extracts were tested with the GLISDUO112006 and GLISTID106006 kits. Only the GeneDisc *Listeria* DUO was tested for *Listeria* spp. detection as the GeneDisc *Listeria* spp. and the GeneDisc *Listeria* DUO have the same configuration:

- The *Listeria* spp. PCR tests are identical for all disks and are positioned in the same place (same well number) between the *Listeria* spp. and *Listeria* DUO disks (for the 6-sector and 12-sector versions).

- The fluorophores of the associated probes do not change either, all PCR assays are simplex in wells, the inhibition control is the same as well as the thermal cycle of the PCR program for all disc configurations.

Confirmations

The following tests were applied:

- Tests described in the ISO 11290-1,
- Streaking 100 µl of the enrichment broth onto O&A and Palcam selective agar plates.

The typical colonies were confirmed by the tests described in the reference method. Typical colonies were identified by biochemical galleries and GeneDisc Identification without a purification step. The GeneDisc Plate *Listeria* ID is not included in the scope of the alternative method as part of the NF Certification.
Gram and catalase tests were performed on typical colonies after a purification step on TSAYE plates.

Enrichment broth storage

The enrichment broth of the alternative method given positive and discordant samples was tested again after 72 h storage at 5°C ± 3°C. The alternative method (extraction protocol A) and the confirmatory tests were carried out again.

3.1.1.5 Test results

Raw data per category are given in **Appendix 4.**

The results are given in Table 4.

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

Extraction protocol A								
Category		PA	NA*	PD	ND**	PPND	PPNA	Total
1	Composite foods	24	31	5	5	0	0	**65**
2	Meat products	53	32	8	10	0	0	**103**
3	Dairy products	30	44	11	9	1	0	**95**
4	Vegetables	22	35	9	3	1	0	**70**
5	Fishery products	32	32	4	5	0	0	**73**
6	Environmental samples	36	55	9	6	0	1	**107**
All categories		**197**	**229**	**46**	**38**	**2**	**1**	**513**

Extraction protocol B								
Category		PA	NA*	PD	ND**	PPND	PPNA	Total
1	Composite foods	24	28	6	5	0	2	**65**
2	Meat products	54	33	6	9	0	1	**103**
3	Dairy products	31	45	8	8	1	2	**95**
4	Vegetables	22	34	9	2	2	1	**70**
5	Fishery products	32	30	5	5	0	1	**73**
6	Environmental samples	35	54	9	7	0	2	**107**
All categories		**198**	**224**	**43**	**36**	**4**	**9**	**513**

* PPNA not included ** PPND not included

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

The calculations are presented in Table 5.

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

Extraction Protocol A														
Category		Type		PA	NA*	PD	ND**	PPND	PPNA	SE_{alt} %	SE_{ref} %	RT %	FPR %
1	Composite foods	a	RTE	11	7	1	1	0	0	92,3	92,3	90,0	0,0
		b	RTRH	8	14	2	0	0	0	100,0	80,0	91,7	0,0
		c	Pastries, egg products	5	10	2	4	0	0	63,6	81,8	71,4	0,0
			Total	24	31	5	5	0	0	85,3	85,3	84,6	0,0
2	Meat products	a	Raw	33	8	5	5	0	0	88,4	88,4	80,4	0,0
		b	RTE, RTRH	6	11	1	3	0	0	70,0	90,0	81,0	0,0
		c	Delicatessen	14	13	2	2	0	0	88,9	88,9	87,1	0,0
			Total	53	32	8	10	0	0	85,9	88,7	82,5	0,0
3	Dairy products	a	Raw milk	7	13	4	3	0	0	78,6	71,4	74,1	0,0
		b	Raw milk cheese	18	22	3	3	0	0	87,5	87,5	87,0	0,0
		c	Desserts, milk, powders, ice creams, pasteurised milk cheese	5	9	4	3	1	0	69,2	69,2	63,6	11,1
			Total	30	44	11	9	1	0	80,4	78,4	77,9	2,3
4	Vegetables	a	Fresh and frozen vegetables	7	11	0	2	1	0	70,0	100,0	85,7	9,1
		b	Frozen vegetables	9	13	5	1	0	0	93,3	66,7	78,6	0,0
		c	RTE, RTRH	6	11	4	0	0	0	100,0	60,0	81,0	0,0
			Total	22	35	9	3	1	0	88,6	74,3	81,4	2,9
5	Fishery products	a	Raw fish	14	10	2	2	0	0	88,9	88,9	85,7	0,0
		b	Smoked and cured fish	5	13	0	2	0	0	71,4	100,0	90,0	0,0
		c	RTE, RTRH	13	9	2	1	0	0	93,8	87,5	88,0	0,0
			Total	32	32	4	5	0	0	87,8	90,2	87,7	0,0
6	Environmental Samples	a	Process water	5	14	1	3	0	0	66,7	88,9	82,6	0,0
		b	Sponges, swabs,	22	32	7	2	0	1	93,5	77,4	85,9	3,1
		c	Dusts, residues	9	9	1	1	0	0	90,9	90,9	90,0	0,0
			Total	36	55	9	6	0	1	88,2	82,4	86,0	1,8
All categories				**197**	**229**	**46**	**38**	**2**	**1**	**85,9**	**83,7**	**83,2**	**1,3**

* PPNA not included

** PPND not included

Extraction Protocol B													
Category		**Type**		**PA**	**NA***	**PD**	**ND****	**PPND**	**PPNA**	**SE $_{alt}$ %**	**SE $_{ref}$ %**	**RT %**	**FPR %**
1	Composite foods	a	RTE	11	6	1	1	0	1	92,3	92,3	90,0	16,7
		b	RTRH	8	13	3	0	0	0	100,0	72,7	87,5	0,0
		c	Pastries, egg products	5	9	2	4	0	1	63,6	81,8	71,4	11,1
			Total	24	28	6	5	0	2	85,7	82,9	83,1	6,7
2	Meat products	a	Raw	32	8	4	6	0	1	85,7	90,5	80,4	12,5
		b	RTE, RTRH	8	11	1	1	0	0	90,0	90,0	90,5	0,0
		c	Delicatessen	14	14	1	2	0	0	88,2	94,1	90,3	0,0
			Total	54	33	6	9	0	1	87,0	91,3	85,4	2,9
3	Dairy products	a	Raw milk	7	12	3	3	0	2	76,9	76,9	77,8	16,7
		b	Raw milk cheese	18	23	2	3	0	0	87,0	91,3	89,1	0,0
		c	Desserts, milk, powders, ice creams, pasteurised milk cheese	6	10	3	1	1	0	75,0	75,0	72,7	10,0
			Total	31	45	8	8	1	2	81,3	83,3	82,1	6,4
4	Vegetables	a	Fresh and frozen vegetables	6	10	0	2	2	1	60,0	100,0	81,0	30,0
		b	Frozen vegetables	10	13	5	0	0	0	100,0	66,7	82,1	0,0
		c	RTE, RTRH	6	11	4	0	0	0	100,0	60,0	81,0	0,0
			Total	22	34	9	2	2	1	88,6	74,3	81,4	8,6
5	Fishery products	a	Raw fish	14	9	2	2	0	1	88,9	88,9	85,7	11,1
		b	Smoked and cured fish	5	12	1	2	0	0	75,0	87,5	85,0	0,0
		c	RTE, RTRH	13	9	2	1	0	0	93,8	87,5	88,0	0,0
			Total	32	30	5	5	0	1	88,1	88,1	86,3	3,2
6	Environmental Samples	a	Process water	4	14	1	4	0	0	55,6	88,9	78,3	0,0
		b	Sponges, swabs,	22	31	7	2	0	2	93,5	77,4	85,9	6,5
		c	Dusts, residues	9	9	1	1	0	0	90,9	90,9	90,0	0,0
			Total	35	54	9	7	0	2	86,3	82,4	85,0	3,6
All categories				**198**	**224**	**43**	**36**	**3**	**9**	**86,1**	**84,6**	**84,0**	**5,2**

* PPNA not included

** PPND not included

A summary of the results is given in Table 6.

Table 6 - Summary of results

		Extraction protocol A	Extraction protocol B
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA+PD)}{(PA+ND+PD)} \times 100\%$	85.9 %	86.1 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA+ND)}{(PA+ND+PD)} x\ 100\ \%$	83.7 %	84.6 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\%$	83.2 %	84.0 %
False positive ratio for the alternative method* **FP = PPNA + PPND**	$FPR = \frac{(FP)}{NA} \times 100\%$	1.3 %	5.2 %

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

3.1.1.7 Analysis of discordant results

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

40 negative deviations were observed using the extraction protocol A and 39 using the extraction protocol B.
16 samples were artificially contaminated and 27 were naturally contaminated.
For 12 samples, *Listeria* spp was detected in Half Fraser broth (9 samples) and after subculture for 24 h in Fraser broth (3 samples).

46 and 43 positive deviations were observed respectively for extraction protocols A and B; 16 concern artificially contaminated samples and 32 naturally contaminated samples. 26 samples were contaminated with *Listeria monocytogenes* only, 4 with a mix of *Listeria* spp. and *Listeria monocytogenes*, and 16 with *Listeria* spp. only (different from *Listeria monocytogenes*).

Table 7 - Negative deviations

Year of analysis	Sample N°	Product (English name)	Artificial contamination		Reference method: ISO 11290-1♦		Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp.							Category	Type
							Half fraser broth 25h ± 1h at 37°C ± 1°C								
							PCR *Listeria* spp		Confirmation	Listeria spp					
			Strain	Inoculation level CFU / sample	Identification	Result	Extraction A	Extraction B		Final result PCR A	Final result PCR B	Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B		
2018	4322	RTE Salad with pasta	/	/	*L. monocytogenes*	+	-/-/-	-/-/-	*L. monocytogenes (Fraser 1)*	-	-	ND	ND	1	a
2018	**4377**	**Pastry**	*L. monocytogenes* Ad1195 / *L. innocua* Ad644	0,8+1,4	*L. innocua*	+	-	-	-	-	-	ND	ND	1	c
2018	**4379**	**Tortilla**	*L. monocytogenes* Ad1195 / *L. innocua* Ad644	0,8+1,4	*L. innocua*	+	-	-	-	-	-	ND	ND	1	c
2018	**4380**	**Tortilla with onions**	*L. monocytogenes* Ad1195 / *L. innocua* Ad644	0,8+1,4	*L. monocytogenes / L. innocua*	+	-	-	-	-	-	ND	ND	1	c
2010	212	Omelette	/	/	*L. monocytogenes*	+	-	-	-	-	-	ND	ND	1	c
2010	174	Raw pork meat	/	/	*L. welshimeri*	+	-	-	-	-	-	ND	ND	2	a
2010	487	Ground beef	/	/	*L. welshimeri*	+	-	-	-	-	-	ND	ND	2	a
2010	534	Lamb meat	/	/	*L. welshimeri*	+	-	-	*L.welshimeri*	-	-	ND	ND	2	a
2010	539	Beef meat	/	/	*L. welshimeri*	+	+(34,2)	-	*L.welshimeri/ L.welshimeri*	+	-	PA	ND	2	a
2010	761	Ground beef	/	/	*L.innocua*	+	-	-	-	-	-	ND	ND	2	a
2018	04974	Chicken meat	/	/	*L. monocytogenes*	+	-	-	-	-	-	ND	ND	2	a
2010	545	Por meat	/	/	*L. welshimeri*	+	-	-	-	-	-	ND	ND	2	b
2010	2087	Skewer	/	/	*L.innocua*	+	-	+	*L.innocua*	-	+	ND	PA	2	b
2010	2097	Cockerel skewer	/	/	*L. monocytogenes*	+	-	+	L.monocytogenes	-	+	ND	PA	2	b
2010	621	Smoked bacon	/	/	*L. welshimeri*	+	-	-	-	-	-	ND	ND	2	c
2018	4318	Delicatessen sausage	/	/	*L. welshimeri*	+	-	-	*L. welshimeri (Fraser 1)*	-	-	ND	ND	2	c
2009	475	Raw cow milk	/	/	*L. seeligeri*	+	-	-	-	-	-	ND	ND	3	a
2009	481	Raw cow milk	/	/	*L. innocua*	+	-	-	-	-	-	ND	ND	3	a
2009	1949	Raw milk	/	/	*L. innocua*	+	-	-	-	-	-	ND	ND	3	a
2014	1638	Raw cow milk cheese	/	/	L.innocua	+	-	-	-	-	-	ND	ND	3	b
2014	1643	Raw fresh cream	/	/	*L. monocytogenes*	+	i/-	-	-	-	-	ND	ND	3	b
2014	**1834**	**Raw milk cheese**	*L.monocytogenes* Ad470	3	L.innocua	+	-	-	*L.innocua/L.innocua*	-	-	ND	ND	3	b
2014	**1832**	**Milk powder**	*L.innocua* 16969	3,2	*L.innocua*	+	-	+/+/+	-	-	-	ND	PPND	3	c
2014	**1841**	**Fresh cream**	*L.seeligeri* Ad674	0	*L. seeligeri*	+	-	-	-	-	-	ND	ND	3	c

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	Sample N°	Product (English name)	Artificial contamination		Reference method: ISO 11290-1♦		Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp. Half fraser broth 25h ± 1h at 37°C ± 1°C							Category	Type
							PCR *Listeria* spp		Confirmation	Listeria spp					
			Strain	Inoculation level CFU / sample	Identification	Result	Extraction A	Extraction B		Final result PCR A	Final result PCR B	Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B		
2014	**1849**	**Milk powder**	*L.monocytogenes* Ad621	6,6	*L. monocytogenes*	+	-	+(41,2)	*L. monocytogenes*	-	+	ND	PA	3	c
2014	**1850**	**Milk powder**	*L.innocua* Ad655	12	*L.innocua*	+	+/+	-	-	-	-	PPND	ND	3	c
2010	170	Parsley	/	/	*L. monocytogenes*	+	-	-	-	-	-	ND	ND	4	a
2010	**901**	**Brussels sprouts**	*L.monocytogenes* 1011/1410	2	*L. monocytogenes*	+	+/-/-	+/-/+	-	-	-	PPND	PPND	4	a
2010	**905**	**Mash**	*L.monocytogenes* BR32	3,4	*L. monocytogenes*	+	+	-	*L. monocytogenes*	+	-	PA	ND	4	a
2010	**909**	**Chinese cabbage**	*L.monocytogenes* BR32	3,4	*L. monocytogenes*	+	-	+	-	-	-	ND	PPND	4	a
2018	**4476**	**Frozen vegetables mix**	*L. monocytogenes* Ad1303	1,6	*L. monocytogenes*	+	-/-/-	+31,5/ +36,4/ +39,7	*L. monocytogenes (Fraser 1)*	-	+	ND	PA	4	b
2010	211	Salmon fillet	/	/	*L. monocytogenes*	+	-	-	-	-	-	ND	ND	5	a
2010	354	Salmon	/	/	*L. monocytogenes*	+	-	-	-	-	-	ND	ND	5	a
2010	355	Smoked salmon	/	/	*L. monocytogenes*	+	-	-	*L. monocytogenes*	-	-	ND	ND	5	b
2010	361	Smoked salmon	/	/	*L. monocytogenes*	+	-	-	-	-	-	ND	ND	5	b
2010	**931**	**Trout tarama**	*L.wel*shimeri Ad640	2,6	*L. welshimeri*	+	-	-	-	-	-	ND	ND	5	c
2010	1858	Siphon water (delicatessen industry)	/	/	*L. monocytogenes*	+	-	-	-	-	-	ND	ND	6	a
2010	**1863**	**Siphon water (delicatessen industry)**	*L.monocytogenes* A00E034	7,8	*L. monocytogenes*	+	-	-	-	-	-	ND	ND	6	a
2018	**4485**	**Rinse water (Fish industry)**	*L. monocytogenes* A00E008	1,0	*L. monocytogenes*	+	-	-	-	-	-	ND	ND	6	a
2010	**1870**	**Process water (Delicatessen industry)**	*L.monocytogenes* CLB:29	3,2	*L. monocytogenes*	+	+	-	*L. monocytogenes*	+	-	PA	ND	6	a
2010	404	Wipe (Salmon industry)	/	/	*L. monocytogenes*	+	-	-	-	-	-	ND	ND	6	b
2010	407	Wipe (Salmon industry)	/	/	*L. monocytogenes*	+	-	-	-	-	-	ND	ND	6	b
2010	1186	Dusts (Dairy industry)	/	/	*L.innocua*	+	-	-	-	-	-	ND	ND	6	c

Table 8 - Positive deviations

Year of analysis	Sample N°	Product (English name)	Artificial contaminations		Reference method : ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detecion of *Listeria* spp.							Category	Type
						Half Fraser broth 25h ± 1h at 37°C ± 1°C								
						PCR *Listeria* spp		Confirmation	Listeria spp					
			Strain	Inoculation level (CFU/sample)		Extraction A	Extraction B		Final result PCR A	Final result PCR B	Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B		
2010	**1048**	**Tuna deli salad**	L.welshimeri	1,2	-	+	+	*L.welshimeri/ L.welshimeri*	+	+	PD	PD	1	a
2010	495	Pie	/	/	-	+	+	*L.monocytogenes/ L.monocytogenes*	+	+	PD	PD	1	b
2010	**1053**	**Pie**	*L.innocua* Ad1177	3-3-5-3-6(4)	-	+	+	*L.innocua/ L.innocua*	+	+	PD	PD	1	b
2010	2135	Brioche with sausage	/	/	-	-	+	*L. monocytogenes*	-	+	NA	PD	1	b
2010	2132	Preparation for pancakes	/	/	-	+	+	*L. monocytogenes*	+	+	PD	PD	1	c
2018	**4375**	**Pastry**	*L. monocytogenes* Ad1195 / *L. innocua* Ad644	0,8+1,4	-	+33,6	+28,9	*L. monocytogenes / L. innocua*	+	+	PD	PD	1	c
2010	173	Raw pork meat	/	/	-	+	+	*L. monocytogenes*	+	+	PD	PD	2	a
2010	400	Seasoned ground beef	/	/	-	+	+	*L. monocytogenes*	+	+	PD	PD	2	a
2010	2133	Ground veal	/	/	-	+	-	*L.welshimeri/ L.welshimeri*	+	-	PD	NA	2	a
2018	4310	Ground beef meat	/	/	-	+29,9	+26,6	*L. weshimeri*	+	+	PD	PD	2	a
2018	4312	Pork meat	/	/	-	+24,5	+19,4	*L. weshimeri*	+	+	PD	PD	2	a
2010	337	Cooked turkey meat	/	/	-	+	+	*L. monocytogenes*	+	+	PD	PD	2	b
2010	490	Salami	/	/	-	+	-	*L.monocytogenes/ L.monocytogenes*	+	-	PD	NA	2	c
2010	2093	Smoked sliced bacon	/	/	-	+	+	*L. monocytogenes*	+	+	PD	PD	2	c
2009	479	Raw cow milk	/	/	-	+	+	*L. monocytogenes*	+	+	PD	PD	3	a
2009	485	Raw cow milk	/	/	-	+	+	*L. monocytogenes/ L. monocytogenes*	+	+	PD	PD	3	a
2009	**1838**	**Raw milk**	*L.innocua* 16969	3,2	-	+	+	*L. monocytogenes*	+	+	PD	PD	3	a
2009	1946	Raw milk	/	/	-	+	-	*L. innocua/ L. innocua*	+	-	PD	NA	3	a
2014	1486	Raw cow milk cheese	/	/	-	+(38,1)	-	*L. monocytogenes*	+	-	PD	NA	3	b
2014	1943	Raw milk cheese	/	/	-	+	+	*L. monocytogenes*	+	+	PD	PD	3	b
2014	1944	Cheese	/	/	-	+	+	*L. monocytogenes*	+	+	PD	PD	3	b
2014	**1831**	**Fermented milk**	*L.innocua* 16969	3,2	-	+	-	*L.innocua/ L.innocua*	+	-	PD	NA	3	c
2014	**1836**	**Skimmed milk powder**	*L.monocytogenes* Ad612	5,2	-	+	+	*L. monocytogenes*	+	+	PD	PD	3	c

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	Sample N°	Product (English name)	Artificial contaminations		Reference method : ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detecion of *Listeria* spp.							Category	Type
						Half Fraser broth 25h ± 1h at 37°C ± 1°C								
						PCR *Listeria* spp		Confirmation	Listeria spp					
			Strain	Inoculation level (CFU/sample)		Extraction A	Extraction B		Final result PCR A	Final result PCR B	Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B		
2014	**1843**	**Fermented milk**	*L.seeligeri* Ad674	0	-	+	+	*L.seeligeri*	+	+	PD	PD	3	c
2014	**1847**	**Fermented milk**	*L.monocytogenes* Ad621	6,6	-	+	+	*L. monocytogenes*	+	+	PD	PD	3	c
2010	2029	Frozen fries	/	/	-	+	+	*L. monocytogenes*	+	+	PD	PD	4	b
2010	**904**	**Sliced carrots**	*L.monocytogenes* 1011/1410	2,0	-	+	+	*L. monocytogenes*	+	+	PD	PD	4	b
2010	**914**	**Frozen sliced links**	*L.monocytogenes* BR32	1,8	-	+	+	*L. monocytogenes*	+	+	PD	PD	4	b
2018	**4475**	**Frozen vegetables mix**	*L. monocytogenes* Ad1493	0,6	-	+19,5	+29,8	*L. monocytogenes*	+	+	PD	PD	4	b
2018	**4480**	**Frozen vegetables mix**	*L. monocytogenes* Ad1493	0,6	-	+25,5	+19,2	*L. monocytogenes*	+	+	PD	PD	4	b
2010	**1049**	**Deli salad**	*L.innocua* Ad1177	3-3-5-3-6(4)	-	+	+	*L.innocua/ L.innocua*	+	+	PD	PD	4	c
2018	4321	RTRH Purée	/	/	-	+29,6	+31,1	*L. monocytogenes*	+	+	PD	PD	4	c
2018	**4382**	**RTE vegetables mix**	*L. monocytogenes* Ad544 / *L. innocua* Ad1673	1,2+1,4	-	+25,3	+18,6	*L. monocytogenes / L. innocua*	+	+	PD	PD	4	c
2018	**4384**	**RTRH vegetables mix (for wok)**	*L. monocytogenes* Ad544 / *L. innocua* Ad1673	1,2+1,4	-	+28,1	+24,1	*L. monocytogenes / L. innocua*	+	+	PD	PD	4	c
2010	88	Fish fillet	/	/	-	+	+	*L.innocua/ L.innocua*	+	+	PD	PD	5	a
2010	654	Salmon fillet	/	/	-	+(36,7)	+	*L. monocytogenes*	+	+	PD	PD	5	a
2010	2172	Smoked salmon pieces	/	/	-	-	+	*L.monocytogenes/ L.grayi*	-	+	NA	PD	5	b
2010	2063	Seafood coktail	/	/	-	+	+	*L. monocytogenes*	+	+	PD	PD	5	c
2010	2069	Cooked dab fillet	/	/	-	+	+	*L. monocytogenes*	+	+	PD	PD	5	c
2010	**1865**	**Siphon water (delicatessen industry)**	*L.monocytogenes* A00E034	7,8	-	+	+	*L. monocytogenes*	+	+	PD	PD	6	a
2010	1311	Wipe (Meat industry)	/	/	-	+	+	*L.innocua/ L.innocua*	+	+	PD	PD	6	b
2010	1322	Wipe (Meat industry)	/	/	-	+	+	*L.innocua/ L.innocua*	+	+	PD	PD	6	b
2010	1365	**Wipe (salmon industry)**	/	/	-	+	+	*L. monocytogenes*	+	+	PD	PD	6	b
2010	1366	**Wipe (salmon industry)**	/	/	-	+	+	*L.welshimeri*	+	+	PD	PD	6	b
2010	1368	**Wipe (salmon industry)**	/	/	-	+	+	*L.welshimeri/ L.welshimeri*	+	+	PD	PD	6	b
2010	1496	Wipe (Meat industry)	/	/	-	+	+	*L. monocytogenes*	+	+	PD	PD	6	b
2010	1502	Wipe (Meat industry)	/	/	-	+	+	*L.welshimeri/ L.welshimeri*	+	+	PD	PD	6	b
2010	1184	Dusts (Dairy industry)	/	/	-	+	+	*L.innocua/L.innocua*	+	+	PD	PD	6	c

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

Table 9 - Analyses of discordant results

Extraction protocol A										
Category		Type		N+	ND**	PPND	PD	Unpaired study	
								(ND+PPND)-PD	AL
1	Composite foods	a	RTE	13	1	0	1		
		b	RTRH	10	0	0	2		
		c	Pastries, egg products	11	4	0	2		
			Total	34	5	0	5	0	3
2	Meat products	a	Raw	43	5	0	5		
		b	RTE, RTRH	10	3	0	1		
		c	Delicatessen	18	2	0	2		
			Total	71	10	0	8	2	3
3	Dairy products	a	Raw milk	14	3	0	4		
		b	Raw milk cheese	24	3	0	3		
		c	Desserts, milk, powders, ice creams, pasteurised milk cheese	13	3	1	4		
			Total	51	9	1	11	-1	3
4	Vegetables	a	Fresh and frozen vegetables	10	2	1	0		
		b	Frozen vegetables	15	1	0	5		
		c	RTE, RTRH	10	0	0	4		
			Total	35	3	1	9	-5	3
5	Fishery products	a	Raw fish	18	2	0	2		
		b	Smoked and cured fish	7	2	0	0		
		c	RTE, RTRH	16	1	0	2		
			Total	41	5	0	4	1	3
6	Environmental Samples	a	Processs water	9	3	0	1		
		b	Sponges, swabs,	31	2	0	7		
		c	Dusts, residues	11	1	0	1		
			Total	51	6	0	9	-3	3
All categories				**283**	**38**	**2**	**46**	**-6**	**6**

** PPND not included

Extraction protocol B										
Category		Type		N+	ND**	PPND	PD	(ND+PPND)-PD	AL
1	Composite foods	a	RTE	13	1	0	1		
		b	RTRH	11	0	0	3		
		c	Pastries, egg products	11	4	0	2		
			Total	35	5	0	6	-1	3
2	Meat products	a	Raw	42	6	0	4		
		b	RTE, RTRH	10	1	0	1		
		c	Delicatessen	17	2	0	1		
			Total	69	9	0	6	3	3
3	Dairy products	a	Raw milk	13	3	0	3		
		b	Raw milk cheese	23	3	0	2		
		c	Desserts, milk, powders, ice creams, pasteurised milk cheese	12	1	2	3		
			Total	48	7	2	8	1	3
4	Vegetables	a	Fresh and frozen vegetables	10	2	2	0		
		b	Frozen vegetables	15	0	0	5		
		c	RTE, RTRH	10	0	0	4		
			Total	35	2	2	9	-5	3
5	Fishery products	a	Raw fish	18	2	0	2		
		b	Smoked and cured fish	8	2	0	1		
		c	RTE, RTRH	16	1	0	2		
			Total	42	5	0	5	0	3
6	Environmental Samples	a	Processs water	9	4	0	1		
		b	Sponges, swabs	31	2	0	7		
		c	Dusts, residues	11	1	0	1		
			Total	51	7	0	9	-2	3
All categories				**280**	**36**	**3**	**43**	**-4**	**6**

** PPND not included

The observed values for ((ND + PPND) - PD) meet the acceptability limit for each individual category and for all the combined categories for both extraction protocols (calculated values ≤ AL).

3.1.1.8 Enrichment broth storage at 5 ± 3 °C for 72 h

320 samples were tested again after storage for 72 h at 5°C ± 3°C. The following changes were observed (See Table 10).

Table 10 - Changes observed after storage for 72 h at 5°C ± 3°C

Sample N°	Product	Before storage		After storage (Protocol A)	Category	Type
		Protocol A	Protocol B			
2097	Cockerel shewers	ND	PA	PA	2	b
2172	Smoked salmon	NA	PD	PD	5	b
174	Raw ham	ND	ND	PA	2	a
355	Smoked salmon	ND	ND	PA	5	b
905	Mash	PA	ND	ND	4	a
942	Frozen vegetable mix	PA	PA	PPND	4	b
944	Spring rolls	PA	PA	ND	1	a
1859	Siphon water	NA	NA	PD	6	a
1831	Fermented milk	PD	NA	NA	3	c
4318	Sausage	ND	ND	PA	2	c
4322	Pasta salad	ND	ND	PA	2	c
4376	Frozen vegetable mix	ND	PA	PA	4	b

The analyses of discordant become (See Table 11).

Table 11 - Analysis of discordant after storage 72 h at 5 ± 3°C

Extraction protocol A								
Category		Type		PD	ND**	PPND	(ND+PPND)-PD	AL
1	Composite foods	a	RTE	1	1	0		
		b	RTRH	3	0	0		
		c	Pastries, egg products	2	4	0		
			Total	6	5	0	-1	3
2	Meat products	a	Raw	5	3	0		
		b	RTE, RTRH	1	1	0		
		c	Delicatessen	2	1	0		
			Total	8	5	0	-3	3
3	Dairy products	a	Raw milk	4	3	0		
		b	Raw milk cheese	3	3	0		
		c	Desserts, milk, powders, ice creams, pasteurised milk cheese	3	4	0		
			Total	10	10	0	0	3
4	Vegetables	a	Fresh and frozen vegetables	0	3	1		
		b	Frozen vegetables	5	0	1		
		c	RTE, RTRH	4	0	0		
			Total	9	3	2	-4	3
5	Fishery products	a	Raw fish	2	2	0		
		b	Smoked and cured fish	1	2	0		
		c	RTE, RTRH	2	3	0		
			Total	5	7	0	2	3
6	Environmental Samples	a	Processs water	2	2	0		
		b	Sponges, swabs	7	2	0		
		c	Dusts, residues	1	1	0		
			Total	10	5	0	-5	3
All categories				**48**	**35**	**2**	**-11**	**6**

** PPND not included

The observed values for ((ND + PPND) - PD) meet the acceptability limit for each individual category and for all the combined categories for both extraction protocols (calculated values ≤ AL).

3.1.1.9 Confirmation

The positive results were confirmed by streaking 100 µl of enriched Half Fraser onto O&A and Palcam plates.

The typical colonies were confirmed by using the following tests: Gram, Catalase, API Listeria and GeneDisc ID.

The API Listeria and GeneDisc ID were tested from colonies isolated on O&A plates and if not present, from colonies isolated on Palcam plates. O&A plates allowed to confirm 224 samples (API Listeria and GeneDisc ID).
For 14 samples, streaking onto Palcam plates was required to confirm the presence of *Listeria* spp. in the enrichment broth.
Only 3 differences were observed on the identification of the strains isolated on O&A and Palcam plates between API Listeria biochemical galleries and GeneDisc ID (See Table 12).

Table 12 - Differences observed

Sample N°	O&A	
	API Listeria	GeneDisc ID
1318	NI / *L. monocytogenes*	*L. innocua* / *L. monocytogenes*
1191	*L. seeligeri* / *L. ivanovii*	*L. ivanovii*
1192	*L. seeligeri* / *L. ivanovii*	*L. ivanovii*

NI: not identified

3.1.1.10 PCR inhibition

833 DNA extracts were prepared using the extraction protocol A and 513 using the extraction protocol B and tested with the PCR kits. 4 inhibitions were observed on dairy products. The DNA extracts were tested again without any dilution and a negative PCR result was obtained. The percentage of inhibition represents 0.05 %.

3.1.2 Relative level of detection

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

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

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

The relative detection level is the smallest number of culturable microorganisms than can be detected with 50 % of chances in the sample by the alternative and reference methods.

3.1.2.1 Experimental design

The relative level of detection is defined by analyzing different matrix/strain pairs. Four levels were tested; six replicates for each combination were tested for the initial validation study:

- Level 0,
- Level providing between 0 and 50 % positive results,
- Level providing between 50 and 75 % positive results,
- Level providing 100 % positive results.

For the renewal study, the following protocol was applied:

- A negative control: 5 samples,
- A low contamination level providing fractional recovery data, with 20 replicates,
- A high contamination level, with 5 replicates.

A total plate count determination on each matrix was performed to estimate the total microbial load on the day of analysis.

For the initial validation study and renewal study, only the extraction protocol A was tested for the RLOD determination.

Seven (matrix/strain) pairs were analyzed by the reference method and by the alternative method (See Table 13).

Table 13 - Defined (matrix/strain) pairs for the RLOD determination

Category	Matrix	Inoculated strain	Origin	Inoculation protocol	Study design
1	Deli salad	*Listeria welshimeri* Ad1175	Ready-to-eat rice	Seeding 48 h at 3°C ± 2°C	Unpaired
2	Rillettes	*Listeria monocytogenes* 1/2 V2/124	Pork meat	Spiking	Unpaired
3	Raw milk	*Listeria monocytogenes* 4b 153	Raw milk cheese	Spiking	Unpaired
	Fresh goat cheese	*Listeria innocua* Ad656	Raw milk cheese	Spiking	Unpaired
4	Frozen spinach	*Listeria monocytogenes* 1/2 10 11/1410	Broccoli	Spiking	Unpaired
5	Smoked salmon	*Listeria seeligeri* BR8	Fish environmental sample	Spiking	Unpaired
6	Cleaning water	*Listeria monocytogenes* Ad 243	Pork environmental samples	Spiking	Unpaired

3.1.2.2 Calculation and interpretation of the RLOD

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

The RLOD calculations were performed using the Excel spreadsheet available at http://standards.iso.org/iso/16140 - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 06.07.2015. The RLOD are given in Table 14.

Table 14 - Presentation of RLOD before and after confirmation of the alternative method results

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value
Deli-salad/ *L. welshimeri* Ad1175	0,775	0,311	1,931	-0,255	0,456	0,558	1,423
Rillettes/ *Listeria monocytogenes* V2/124	1,000	0,425	2,353	0,000	0,428	0,000	1,000
Raw milk/ *Listeria monocytogenes* 153	1,000	0,406	2,462	0,000	0,450	0,000	1,000
Fresh goat cheese/ *Listeria innocua* Ad656	0,860	0,360	2,055	-0,151	0,436	0,347	1,271
Frozen spinash/ *Listeria monocytogenes* 1011/1410	0,734	0,291	1,849	-0,309	0,462	0,670	1,497
Smoked salmon/ *Listeria seeligeri* BR8	0,860	0,360	2,055	-0,151	0,436	0,347	1,271
Cleaning water/ *Listeria monocytogenes* Ad243	0,855	0,334	2,190	-0,157	0,470	0,334	1,261
Combined	**0,890**	**0,652**	**1,214**	**-0,116**	**0,155**	**0,749**	**1,546**

The RLOD meet the Acceptability Limit fixed at 2.5 for each individual matrix/strain pair and for all the combined matrices (observed values < AL).

The LOD_{50} calculations according to Spearman-Kärber test are given in Table 15.

Table 15 – LOD_{50} results

(Strain / matrix) pair	Level of detection at 50 % (CFU / 25 g or 25 ml) according to Spearman-Kärber test[1]	
	Reference method	Alternative method
Deli salad / *L. welshimeri* Ad1175	0.4 [0.2; 0.7]	0.3 [0.1; 0.5]
Rillettes / *L. monocytogenes* 1/2 V2/124	0.4 [0.1; 1.3]	0.4 [0.2; 1.2]
Raw milk / *L. monocytogenes* 153	0.7 [0.2; 1.8]	0.7 [0.2 ; 2.0]
Fresh goat cheese / *L. innocua* Ad656	0.3 [0.1;1.3]	0.4 [0.1; 1.4]
Smoked salmon / *L. seeligeri* BR8	0.7 [0.2; 1.8]	0.6 [0.2; 1.6]
Frozen spinach / *L. monocytogenes* 11/410	0.6 [0.2; 1.7]	0.3 [0.1; 1.0]
Cleaning water / *L. monocytogenes* Ad243	0.6 [0.2; 1.8]	0.6 [0.2; 1.5]

The LOD_{50} varies from 0.3 to 0.7 CFU/test portion for the reference method and from 0.1 to 0.7 CFU/test portion for the alternative method.

3.1.3 Inclusivity / exclusivity

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

3.1.3.1 Test protocols

❒ **Inclusivity**

50 *Listeria monocytogenes* strains and 32 *Listeria* spp. strains (different from *Listeria monocytogenes*) were tested. Cultures were performed in BHI medium at 37°C for 18 h. Dilutions were done in Half Fraser broth in order to inoculate between 10 to 100 cells/225 ml Half Fraser broth. The alternative method protocol was then performed using the extraction protocol A (manual

[1] *"Hitchins A. Proposed Use of a 50 % Limit of Detection Value in Defining Uncertainty Limits in the Validation of Presence-Absence Microbial Detection Methods, Draft 10th December, 2003".*

extraction). The confirmation protocols were also carried out (streaking onto O&A and Palcam plates, identification of the colonies using the GeneDisc ID).

❒ **Exclusivity**

30 non-target strains were tested. Cultures were performed in BHI, incubated at 37°C for 24 h. Dilutions were done in order to inoculate 10^5 cell/ml BPW. The alternative method protocol was then performed.

3.1.3.2 Results

Raw data are given in **Appendix 6**.

❒ **Inclusivity**

The 50 *Listeria monocytogenes* strains gave a positive PCR test.

32 *Listeria spp.* strains (different from *Listeria monocytogenes)* were tested. 22 strains gave positive PCR result when tested with inoculation below 100 CFU/225 ml, this concerns:

- 11 *Listeria innocua,*
- 2 *Listeria ivanovii* (BR 11 and Ad662),
- 7 *Listeria seeligeri,*
- 2 *Listeria welshimeri*.

10 strains gave a negative PCR result even when tested with high inoculation levels. Addition of UHT milk was required to obtain positive PCR results (25 ml UHT milk + 225 mL Half-fraser broth); this concerns:

- 6 *Listeria ivanovii,*
- *4* Listeria grayi

Note that 2 *Listeria grayi* were detected with the alternative method during the accuracy part in naturally contaminated samples, while it was not the case with the reference method.

The GeneDisc Listeria confirmation gave the expected results for all the target strains.

❒ Exclusivity

No cross reaction was observed with the 30 non-target strains tested.

3.1.4 *Practicability*

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

Storage conditions, shelf-life and modalities of utilisation after first use	Store the GeneDisc plates at 5°C ± 3°C. The expiration date is provided on the package. All the reagents needed for a GeneDisc are used for analysis remaining GeneDisc are stored at 5°C ± 3°C. The mineral oil is stored at room temperature.		
Time to result	Steps	**Reference method**	**Alternative method**
	Negative samples		
	Analysis	Day 0	Day 0
	Enrichment step	Day 1 - Day 2	Day 1
	Extraction. PCR result		Day 1
	Selective agar plates reading (O&A and Palcam)	Day 2 - Day 4	
	Presumptive positive or positive results		
	Analysis	Day 0	Day 0
	Enrichment step	Day 1 - Day 2	Day 1
	Extraction: PCR result		Day 1
	Selective agar plate reading (O&A and Palcam)	Day 2 - Day 4	
	GeneDisc confirmatory tests (O&A or Palcam)		Day 2
	Genus confirmation	Day 3 - Day 5	
	Species confirmation (using biochemical gallery)	Day 4 - Day 6	
	- For negative samples, 4 days are required for the reference method while negative results are obtained in 24 h with the GeneDisc Listeria DUO method. - When positive or presumptive not confirmed colonies are observed on plates for the reference method, the GeneDisc Listeria DUO method allows saving 5 days. In the case of positive samples, the result is obtained with the GeneDisc Listeria DUO 2 to 4 days earlier than with the reference method.		
Common step with the reference method	No common step		

The negative results are available in one day and the positive results in two days with the alternative method.

3.2 Inter-laboratory study

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

The inter-laboratory study was carried out in 2010. Pasteurized cheese samples (31 % fat, 1.4 % NaCl) were contaminated by *Listeria monocytogenes* 153 (isolated from raw milk cheese).

13 laboratories were involved in the study.

Samples were inoculated individually. Each Lab received:

- 24 codified samples to analyse with the reference method,
- 24 codified samples to analyse with the alternative method,
- 1 sample for the aerobic mesophilic flora enumeration,
- 1 flask with a temperature probe.

The analyses started on Wednesday 2 June 2010.

3.2.1 Experimental parameters controls

3.2.1.1 Strain stability and background microflora stability

In order to detect *Listeria* spp., the EN ISO 11290-1 method was performed on five samples (25 g) before the inoculation. All the results were negative.

Sample stability was checked by inoculating the matrix at 24 CFU/g and 1 000 CFU/g. Samples were stored at 2 - 8°C and analyzed at Day 0, Day 1 and Day 2; the results are provided below (See Table 16).

Table 16 - Sample stability

	Inoculation levels								
	25 cells/25 g			1 000 cells/25 g			5 cells/25 g		
	Enumeration (CFU/25 g)						Detection		
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3
Day 0	25	5	15	750	625	1 250	+	+	+
Day 1	10	5	5	375	875	1 250	+	+	+
Day 2	< 5	< 5	< 5	538	413	588	+	+	+

The number of *Listeria monocytogenes* decreased during storage at 5°C ± 3°C.

3.2.1.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 17).

Table 17 - Contamination levels

Level	Samples	Theoretical target level (b/25 g)	True level (b/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
Level 0	3 ; 8 ; 9 ; 12 ;15 ; 18 ; 20 ; 21	0	/	/	/
Low level	1 ; 4 ; 7 ;10 ; 11 ; 13 ; 17 ; 24	5	7.2	6.3	12.6
High level	2 ; 5 ; 6 ; 14 ; 16 ; 19 ; 22 ; 23	25	36	31.2	42.0

3.2.1.3 Logistic conditions

Temperature conditions are given in Table 18.

Table 18 - Sample temperatures at receipt

Laboratories	Temperature measured by the temperature probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	Analysis date
A	4.0	6.4	01/06/10 – 08h00	Day 2
B	3.0	3.5	01/06/10 – 10h40	**Day 1**
C	2.5	3.5	01/06/10 – 09h50	Day 2
D	4.0	4.5	01/06/10 – 09h20	Day 2
E	2.5	4.4	01/06/10 – 10h00	Day 2
F	3.0	5.2	01/06/10 – 10h50	Day 2
G	2.5	6.5	01/06/10 -12 h 15	Day 2
H	1.5	7.1	01/06/10 – 11h30	Day 2
I	2.5	5.0	01/06/10 – 13h00	Day 2
J	3.0	5.2	01/06/10 – 10h30	Day 2
K	3.5	2.5	01/06/10 – 11h45	Day 2
L	3.0	4.7	01/06/10 – 11h20	Day 2
M	2.5	4.1	01/06/10 – 11h40	Day 2

No problem was encountered during the transport or at receipt for the 13 collaborators. All the samples were delivered on time (day 1) and in appropriate conditions. Temperatures during shipment and at receipt were all correct.

3.2.2 Results analysis

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

3.2.2.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 19.

Table 19 – Results obtained by the expert Lab.

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

3.2.2.2 Results observed by the collaborative laboratories

Aerobic mesophilic flora enumeration

Depending on the Lab results, the enumeration levels varied from 4.3 10^4 to > 3.0 10^7 CFU/g.

Listeria spp. detection

13 collaborators participated to the study. The results obtained are provided in Table 20 (reference method) and Table 21 (alternative method).

Table 20 - Positive results by the reference method (ALL the collaborators = 13 labs)

Collaborators	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	8	8
C	0	8	8
D	0	8	8
E	0	8	8
F	0	8	8
G	0	8	8
H	0	8	8
I	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
All collaborators	**0**	**104**	**104**

Table 21 - Positive results (before and after confirmation) by the alternative method (ALL the collaborators = 13 labs)

Collaborators	Contamination level								
	L0			L1			L2		
	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result
A	0	0	0	8	8	8	8	8	8
B	0	0	0	8	8	8	8	8	8
C	0	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	8	8	8	8	8	8
F	0	0	0	8	8	8	8	8	8
G	1	0	0	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
I	0	0	0	8	8	8	8	8	8
J	0	0	0	8	8	8	8	8	8
K	0	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	0	0	0	8	8	8	8	8	8
All collaborators	**1**	**0**	**0**	**104**	**104**	**104**	**104**	**104**	**104**

Lab B realized the analyses at Day 1 instead of Day 2 as required in the instructions. This lab was excluded for the interpretation.

3.2.2.3 Results of the collaborators retained for interpretation

The results obtained with the 12 labs kept for interpretation are presented in Table 22 (reference method) and Table 23 (alternative method).

Table 22 - Positive results by the reference method (Without Lab B)

Collaborators	Contamination level		
	L0	L1	L2
A	0	8	8
C	0	8	8
D	0	8	8
E	0	8	8
F	0	8	8
G	0	8	8
H	0	8	8
I	0	8	8
J	0	8	8
K	0	8	8
L	0	8	8
M	0	8	8
All collaborators	**0**	**96**	**96**

Table 23 - Positive results (before and after confirmation) by the alternative method (Without Lab B)

Collaborators	Contamination level								
	L0			L1			L2		
	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result
A	0	0	0	8	8	8	8	8	8
C	0	0	0	8	8	8	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	8	8	8	8	8	8
F	0	0	0	8	8	8	8	8	8
G	1	0	0	8	8	8	8	8	8
H	0	0	0	8	8	8	8	8	8
I	0	0	0	8	8	8	8	8	8
J	0	0	0	8	8	8	8	8	8
K	0	0	0	8	8	8	8	8	8
L	0	0	0	8	8	8	8	8	8
M	0	0	0	8	8	8	8	8	8
All collaborators	**1**	**0**	**0**	**96**	**96**	**96**	**96**	**96**	**96**

3.2.3 Calculation and interpretation

3.2.3.1 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 24).

Table 24 - Percentage specificity

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

N: number of all L0 tests
P_0 = total number of false-positive results obtained with the blank samples before confirmation
CP_0 = total number of false-positive results obtained with the blank samples

3.2.3.2 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)

All the inoculated samples gave positive results (L1 and L2) by both methods. The two inoculation levels were retained for calculation.

A summary of the results of the collaborators retained for interpretation, and obtained with the reference and the alternative methods for Level 1 and Level 2 is provided in Table 25.

Table 25 - Summary of the obtained results with the reference method and the alternative method for Level 1 and Level 2

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

Based on the data summarized in Table 25, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See Table 26).

Table 26 - Sensitivity, relative trueness and false positive ratio percentages

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

3.2.3.3 Interpretation of data

No discordant result was observed for this inter-laboratory study.

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

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

where

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

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

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

where

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

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

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

where

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

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

In this study, no fractional recovery was observed at Level 1 and Level 2. The calculations are the following, according to the EN ISO 16140-2:2016 (See Table 27).

Table 27 - Calculations

	Level 1	Level 2
N_X	96	96
$(p+)_{ref}$	1.0	1.0
$(p+)_{alt}$	1.0	1.0
AL = (ND - PD) max	0.00	0.00
ND - PD	0	0
Conclusion	ND - PD = AL	

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

3.2.3.4 Evaluation of the RLOD between laboratories

The RLOD was 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 by the reference and the alternative methods.

3.3 General conclusion

The **method comparison study conclusions** are:

- ☒ In the sensitivity study, 6 categories were tested: 5 food categories and environmental samples. The protocol of the alternative method shows 46 or 43 positive deviations (PD) and 40 or 39 negative deviations (ND) for the overall categories depending on the extraction protocols applied (A or B).
  The observed values for ((ND + PPND) - PD) meet the acceptability limit for each individual category and for all the combined categories and for both extraction protocols (calculated values ≤ AL).

- ☒ The RLOD meet the Acceptability Limit for each individual matrix/strain pair and for all the combined matrices (observed values < AL).

- ☒ The GeneDisc Plate *Listeria* spp. and GeneDisc Plate *Listeria* DUO are specific and selective.

- ☒ The GeneDisc Plate ID gave satisfying inclusivity and exclusivity results.

- ☒ It is possible to store the enrichment broth for 72 h at 5 ± 3°C.

- ☒ The negative results are available in one day and the positive results in two days with the alternative method.

- ☒ The **GeneDisc Plate *Listeria* spp. and the GeneDisc Plate *Listeria* DUO** fulfil the EN ISO 16140-2:2016 and AFNOR technical rules requirements.

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

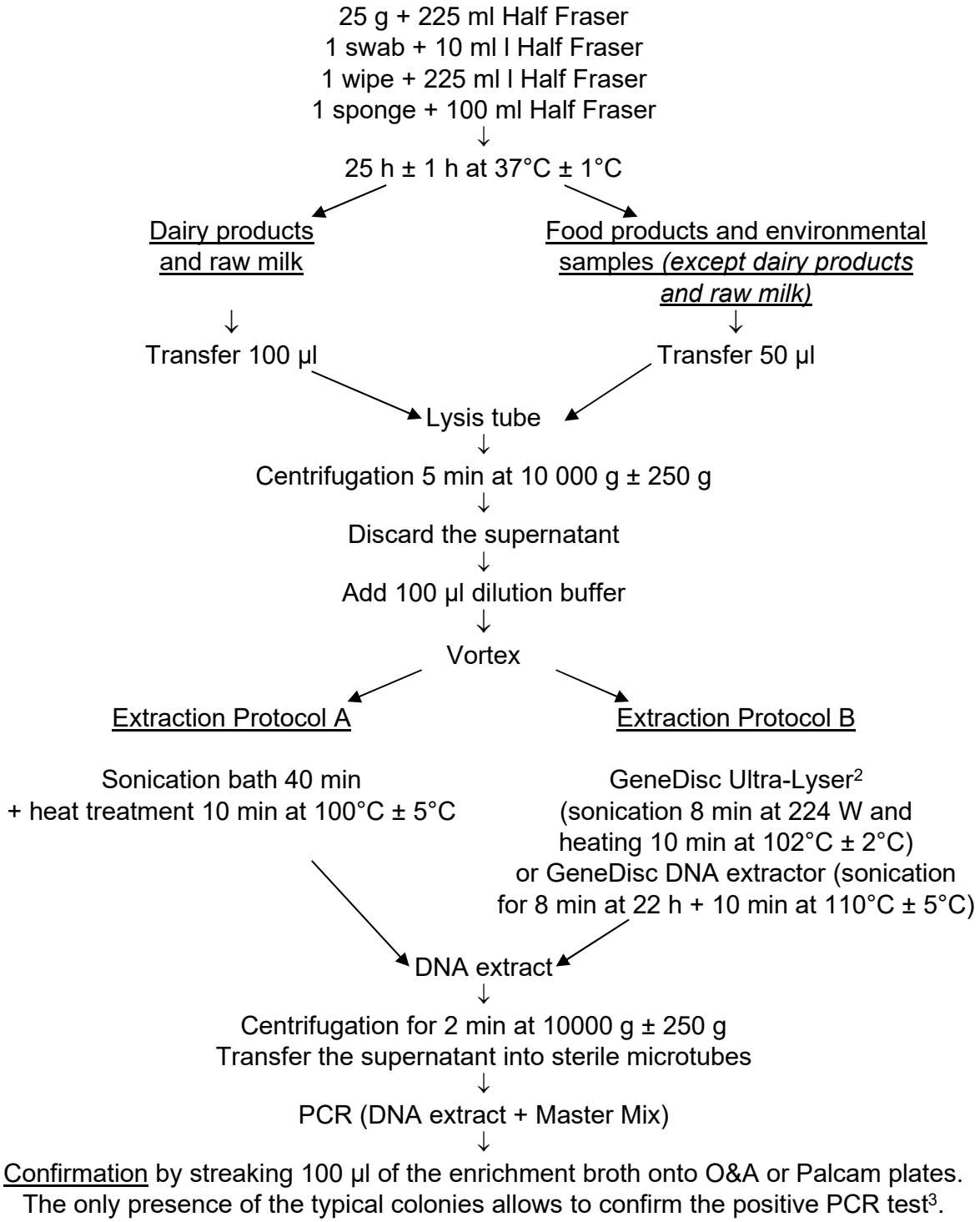
☒ The data and interpretations comply with the EN ISO 16140-2:2016 requirements. **The GeneDisc Plate *Listeria* spp. and the GeneDisc Plate *Listeria* DUO are considered equivalent to the ISO standard.**

Quimper, 18 July 2022

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

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

Appendix 1 - Flow diagram of the alternative method: GeneDisc Plate *Listeria* DUO, GeneDisc Plate *Listeria* spp.



[2] Only the GeneDisc Ultra-lyser was tested during the validation study

[3] During the validation study, O&A and Palcam plates were tested and the typical colonies were confirmed by the tests described in the reference method, API galleries and GeneDisc *Listeria* ID

Appendix 2 - Flow diagrams of the reference method: ISO 11290-1 (May 2017): Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp.- Part 1: detection method

Test portion (25 g or 25 ml+ 225 ml Half Fraser broth)
1 swab + 10 ml Half Fraser broth[4]
1 sponge + 100 ml Half Fraser broth
1 wipe + 225 ml Half Fraser broth

↓

Primary enrichment

↓

Incubation at 30°C ± 24 h to 26 h

0.1 ml of culture
in 10 ml of secondary
enrichment medium (Fraser broth)

↓

Incubation at 37°C ± 1°C
for 24 h ± 2 h

Plating out on Agar *Listeria* according to
Ottaviani and Agosti and second selective medium

↓

Incubation of Agar *Listeria* according to
Ottaviani and Agosti for 24 h ± 2 h and an additional 24 h ± 2 h at 37°C ± 1°C
Incubation of second selective medium according to the chosen medium
as specified by the manufacturer

↓

Confirmation

Target	Gram	Catalase	Beta hemolysis	CAMP test	Carbohydrates
Listeria spp	x	x			

[4] For sampling after cleaning process pre-moisten
- 1 swab + 1 ml broth universal neutralizing (+ 9 ml Half-Fraser)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml Half-Fraser)
- 1 wipe + BPW + 10 % neutralizing agent (+ 225 ml Half-Fraser)

Appendix 3 - Artificial contaminations

Year of analysis	Sample N°	Product (French name)	Product (English name)	Artificial contaminations					Global result A	Global result B	Category	Type
				Strain	Origin	Injury applied	Injury measurement	Inoculation level CFU/sample				
2009	**1838**	**Lait cru**	**Raw milk**	*L.innocua* 16969	Milk	HT 56°C 30min	0,7	3-2-2-1-8(3,2)	+	+	3	a
2010	**615**	**Echine de porc**	**Pork meat**	*L.innocua* 17765	Pork meat	18 days-TS+10%NaCl	0,65	12-15-20-14-14(15)	+	+	2	a
2010	**619**	**Andouille**	**Delicatessen**	*L.monocytogenes* Ad645	Pork meat	18 days -20°C	0,79	14-10-13-11-12(12)	+	+	2	c
2010	**620**	**Tripes à la Bretonne**	**Delicatessen**	*L.monocytogenes* Ad645	Pork meat	18 days -20°C	0,79	14-10-13-11-12(12)	+	+	2	c
2010	**901**	**Choux de Bruxelles**	**Brussels sprouts**	*L.monocytogenes* 1011/1410	Frozen brocolis	HT 56°C 15min / 3 days -20°C	0,51	3-2-1-1-3(2)	+	+	4	a
2010	**902**	**Laitue Romaine**	**Lettuce**	*L.monocytogenes* 1011/1410	Frozen brocolis	HT 56°C 15min / 3 days -20°C	0,51	3-2-1-1-3(2)	+	+	4	a
2010	**903**	**Légumes vapeur**	**Cooked vegetables**	*L.monocytogenes* 1011/1410	Frozen brocolis	HT 56°C 15min / 3 days -20°C	0,51	3-2-1-1-3(2)	+	+	4	b
2010	**904**	**Julienne de carottes**	**Sliced carrots**	*L.monocytogenes* 1011/1410	Frozen brocolis	HT 56°C 15min / 3 days -20°C	0,51	3-2-1-1-3(2)	+	+	4	b
2010	**905**	**Mâche**	**Mash**	*L.monocytogenes* BR32	Environmental sample	HT 56°C 15min / 3 days -20°C	0,86	1-1-2-2-11(3,4)	+	+	4	a
2010	**906**	**Endives**	**Endives**	*L.monocytogenes* BR32	Environmental sample	HT 56°C 15min / 3 days -20°C	0,86	1-1-2-2-11(3,4)	+	+	4	a
2010	**907**	**Chou rouge**	**Red cabbage**	*L.monocytogenes* Ad545	Deli salad	-20°C 5 days /HT 56°C 10min	0,75	7-9-8-6-5(7,0)	+	+	4	a
2010	**908**	**Brocolis**	**Brocolis**	*L.monocytogenes* BR32	Environmental sample	HT 56°C 15min / 3 days -20°C	0,86	1-1-2-2-11(3,4)	+	+	4	a
2010	**909**	**Chou Chinois**	**Chinese cabbage**	*L.monocytogenes* BR32	Environmental sample	HT 56°C 15min / 3 days -20°C	0,86	1-1-2-2-11(3,4)	+	+	4	a
2010	**910**	**Crudités mélangées**	**Raw vegetables mix**	*L.monocytogenes* Ad545	Deli salad	-20°C 5 days /HT 56°C 10min	0,75	7-9-8-6-5(7,0)	+	+	1	a
2010	**911**	**Champignons de Paris surgelés**	**Frozen mushrooms**	*L.monocytogenes* Ad545	Deli salad	-20°C 5 days /HT 56°C 10min	0,75	7-9-8-6-5(7,0)	+	+	4	b
2010	**912**	**Mélange de légumes pour ratatouille surgelés**	**Vegetables mix**	*L.monocytogenes* 1011/1410	Frozen brocolis	-20°C 5 days /HT 56°C 10min	0,47	8-5-4-6-9(6,4)	+	+	4	b
2010	**913**	**Poêlée de légumes surgelés**	**Frozen vegetables mix**	*L.monocytogenes* 1011/1410	Frozen brocolis	-20°C 5 days /HT 56°C 10min	0,47	8-5-4-6-9(6,4)	+	+	4	b
2010	**914**	**Poireaux émincés surgelés**	**Frozen sliced links**	*L.monocytogenes* BR32	Environmental sample	-20°C 5 days /HT 56°C 10min	1,04	1-4-2-1-1(1,8)	+	+	4	b
2010	**915**	**Choux-fleurs surgelés**	**Frozen cawliflower**	*L.monocytogenes* BR32	Environmental sample	-20°C 5 days /HT 56°C 10min	1,04	1-4-2-1-1(1,8)	+	+	4	b
2010	**916**	**Mélange de légumes surgelés**	**Frozen vegetables mix**	*L.monocytogenes* 1011/1410	Frozen brocolis	-20°C 5 days /HT 56°C 10min	0,47	8-5-4-6-9(6,4)	+	+	4	b
2010	**917**	**Petits pois aux lardons surgelés**	**Frozen peas and sliced bacon**	*L.monocytogenes* 1011/1410	Frozen brocolis	-20°C 5 days /HT 56°C 10min	0,47	8-5-4-6-9(6,4)	+	+	1	b
2010	**918**	**Bâtonnets de surimi surgelés**	**Frozen surimi**	*L.monocytogenes* Ad888	Surimi	TS +10%NaCl/ -20°C 5 days/HT 56°C 10min	>1,53	9-2-9-6-5(6,2)	+	+	5	c
2010	**919**	**Filet de Maquereaux fumés au poivre**	**Somed pepered mackerel**	*L.monocytogenes* A00M019	Smoked salmon	TS +10%NaCl/ -20°C 5 days/HT 56°C 10min	>1,91	9-10-7-8-16(10,0)	+	+	5	b
2010	**920**	**Steak de thon surgelé**	**Frozen tuna**	*L.monocytogenes* Ad888	Surimi	TS +10%NaCl/ -20°C 5 days/HT 56°C 10min	>1,53	9-2-9-6-5(6,2)	+	+	5	a
2010	**921**	**Croquettes de poisson panés ail et fines herbes surgelées**	**Fish balls**	*L.monocytogenes* A00M019	Smoked salmon	TS +10%NaCl/ -20°C 5 days/HT 56°C 10min	>1,91	9-10-7-8-16(10,0)	+	+	5	c
2010	**922**	**Moules cuisinées à la persillade**	**Cooked mussels**	*L.monocytogenes* Ad 299		TS +10%NaCl/ -20°C 5 days/HT 56°C 10min	0,66	8-10-11-9-16(10,8)	+	+	5	c
2010	**926**	**Filet de Julienne**	**Fish fillet**	*L.innocua* 1	Smoked salmon	10% NaCl/-20°C/56°C 15min	>1,20	6-7-7--7-5 (6,4)	+	+	5	a
2010	**927**	**Filet de Merlan**	**Whiting fillet**	*L.innocua* 1	Smoked salmon	10% NaCl/-20°C/56°C 15min	>1,20	6-7-7--7-5 (6,4)	+	+	5	a
2010	**928**	**Crevettes cuites marinées ail et aromates de la mer**	**Cooked marinated shrimps**	*L.innocua* 1	Smoked salmon	HT 56°C 15min/1 days -20°C	>0,5	10-6-9-4-11(8,0)	+	+	5	c
2010	**929**	**Rillettes au crabe**	**Cooked crab (rillettes)**	L.welshimeri Ad640	Tarama	10% NaCl/-20°C/56°C 15min	>1,11	2-2-3-3-3(2,6)	+	+	5	c

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2010	**930**	**Rillettes de thon au sel de Guérande**	**Cooked tuna (Rilletes)**	L.welshimeri Ad640	Tarama	10% NaCl/-20°C/56°C 15min	>1,11	2-2-3-3-3(2,6)	+	+	5	c
2010	**931**	**Tarama aux œufs de truite**	**Trout tarama**	L.welshimeri Ad640	Tarama	10% NaCl/-20°C/56°C 15min	>1,11	2-2-3-3-3(2,6)	+	+	5	c
2010	**932**	**Queues d'écrevisses**	**Crayfish**	*L.innocua* 1	Smoked salmon	HT 56°C 15min/1 days -20)c	>0,5	10-6-9-4-11(8,0)	+	+	5	a
2010	**933**	**Crevettes roses**	**Shrimps**	*L.innocua* 1	Smoked salmon	HT 56°C 15min/1 days -20)c	>0,5	10-6-9-4-11(8,0)	+	+	5	a
2010	**934**	**Timbale de Saint Jacques**	**Cooked scallops**	*L.welshimeri* Ad640	Tarama	10% NaCl/-20°C/56°C 15min	>3,25	1-2-1-1-1(1,2)	-	-	5	c
2010	**935**	**Haddock fumé**	**Smoked haddock**	*Lseeligeri* BR4	Viscères de poisson	HT 56°C 15min/1 days -20)c	>0,69	13-18-11-11-5(12,0)	+	+	5	b
2010	**937**	**Moules cuisinées à la marinière**	**Cooked mussels**	*L.welshimeri* Ad640	Tarama	10% NaCl/-20°C/56°C 15min	>3,25	1-2-1-1-1(1,2)	-	-	5	c
2010	**938**	**Terrine aux noix de Saint Jacques**	**Scallops terrine**	*L.welshimeri* Ad640	Tarama	10% NaCl/-20°C/56°C 15min	>3,25	1-2-1-1-1(1,2)	-	-	5	c
2010	**939**	**Maquereau**	**Mackerel**	*L.innocua* 1	Smoked salmon	10% NaCl/-20°C/56°C 15min	>1,20	6-7-7--7-5 (6,4)	+	+	5	a
2010	**940**	**Pavé de dorade surgelé**	**Frozen sea bream**	*Lseeligeri* BR4	Viscères de poisson	HT 56°C 15min/1 days -20)c	>0,69	13-18-11-11-5(12,0)	+	+	5	a
2010	**941**	**Poêlée romaine surgelée**	**Frozen vegetables mix**	L.seeligeri Br18	Environmental sample	-20°C 7 days/HT 56°C 15min	>1,32	2-1-10-7-8(5,6)	+	+	4	b
2010	**942**	**Poêlée asiatique surgelée**	**Frozen vegetables mix**	*L.seeligeri* Br18	Environmental sample	-20°C 7 days/HT 56°C 15min	>1,32	2-1-10-7-8(5,6)	+	+	4	b
2010	**943**	**Salade chinoise**	**Chinese deli salad**	*L.seeligeri* Br18	Environmental sample	-20°C 7 days/HT 56°C 15min	>1,32	2-1-10-7-8(5,6)	+	+	1	a
2010	**944**	**Rouleau de printemps**	**Spring rolls**	*L.seeligeri* Br18	Environmental sample	-20°C 7 days/HT 56°C 15min	>1,32	2-1-10-7-8(5,6)	+	+	1	a
2010	**1041**	**Taboulé**	**Tabouleh**	*L.welshimeri*	Cooked rice	HT 56°C 10min/2 days -20°C	0,9	1-1-1-2-1(1,2)	+	+	1	a
2010	**1042**	**Tagliatelles au surimi**	**Pasta with surimi**	*L.innocua* Ad1177	Mushrooms	HT 56°C 10min/2 days -20°C	0,48	8-6-8-8-2(6,4)	+	+	1	b
2010	**1043**	**Celeri rémoulade**	**Deli salad (celery)**	*L.innocua* Ad1177	Mushrooms	HT 56°C 10min/2 days -20°C	0,48	8-6-8-8-2(6,4)	+	+	1	a
2010	**1044**	**Riz Niçois**	**Deli salad (rice)**	*L.welshimeri*	HT56°c 10min/2j -20°c	HT 56°C 10min/2 days -20°C	0,9	1-1-1-2-1(1,2)	+	+	1	a
2010	**1045**	**Piémontaise au jambon**	**Deli salad (Pièmontaise)**	*L.innocua* Ad1177	Mushrooms	HT 56°C 10min/2 days -20°C	0,48	8-6-8-8-2(6,4)	+	+	1	a
2010	**1046**	**Salade Bretonne**	**Deli salad**	*L.innocua* Ad1177	Mushrooms	HT 56°C 10min/2 days -20°C	0,81	3-3-5-3-6(4)	+	+	1	a
2010	**1047**	**Trio de chou**	**Cabbage salad**	*L.innocua* Ad1177	Mushrooms	HT 56°C 10min/2 days -20°C	0,81	3-3-5-3-6(4)	+	+	1	a
2010	**1048**	**Salade de thon**	**Tuna deli salad**	*L.welshimeri*		HT 56°C 10min/2 days -20°C	0,9	1-1-1-2-1(1,2)	+	+	1	a
2010	**1049**	**Macédoine de légumes**	**Deli salad**	*L.innocua* Ad1177	Mushrooms	HT 56°C 10min/2 days -20°C	0,81	3-3-5-3-6(4)	+	+	4	c
2010	**1050**	**Friand**	**Pie**	*L.welshimeri*	Cooked rice	HT 56°C 10min/2 days -20°C	0,95	4-7-4-4-3(4,4)	+	+	1	b
2010	**1051**	**Quiche Lorraine**	**Pie**	*L.welshimeri*	Cooked rice	HT 56°C 10min/2 days -20°C	0,95	4-7-4-4-3(4,4)	+	+	1	b
2010	**1052**	**Pizza jambon fromage**	**Pizza**	*L.welshimeri*	Cooked rice	HT 56°C 10min/2 days -20°C	0,95	4-7-4-4-3(4,4)	+	+	1	b
2010	**1053**	**Tarte au fromage**	**Pie**	*L.innocua* Ad1177	Mushrooms	HT 56°C 10min/2 days -20°C	0,81	3-3-5-3-6(4)	+	+	1	b
2010	**1188**	**Plan de découpe(atelier saumon fumé)**	**Wipe(salmon industry)**	*L.seeligeri* BR18	Environmental sample	HT 56°C 10min/2 days -20°C	>1,40	30-29-19-28-25(26,2)	-	-	6	b
2010	**1190**	**Tourniquet extérieur(atelier saumon fumé)**	**Wipe(salmon industry)**	*L.ivanovii* BR11	Environmental sample	HT 56°C 10min/2 days -20°C	>0,97	7-7-9-8(7,8)	-	-	6	b
2010	**1191**	**Mur lardons(atelier saumon fumé)**	**Wipe(salmon industry)**	*L.ivanovii* BR11	Environmental sample	HT 56°C 10min/2 days -20°C	>0,97	7-7-9-8(7,8)	+	+	6	b
2010	**1192**	**Laverie gouttière (atelier saumon fumé)**	**Wipe(salmon industry)**	*L.ivanovii* BR11	Environmental sample	HT 56°C 10min/2 days -20°C	>0,97	7-7-9-8(7,8)	+	+	6	b
2010	**1504**	**Caniveau réception matière première**	Wipe (Meat industry)	*L.monocytogenes* BR32	Environmental sample	10 days 4°C/HT 56°C 10min	0,73	7-6-8-10-12(8,6)	+	+	6	b
2010	**1505**	**Sol matière première**	Wipe (Meat industry)	*L.monocytogenes* BR32	Environmental sample	10 days 4°C/HT 56°C 10min	0,73	7-6-8-10-12(8,6)	+	+	6	b
2010	**1506**	**Caniveau sol nettoyage**	Wipe (Meat industry)	*L.monocytogenes* AE035	Environmental sample	10 days 4°C/HT 56°C 10min	0,63	11-9-7-14-5(9,2)	+	+	6	b

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2010	**1507**	**Sol dépalétisation**	Wipe (Meat industry)	*L.monocytogenes* AE035	Environmental sample	10 days 4°C/HT 56°C 10min	0,63	11-9-7-14-5(9,2)	+	+	6	b
2010	**1508**	**Sol coproduit**	Wipe (Meat industry)	*L.monocytogenes* Ad548	Environmental sample	10 days 4°C/HT 56°C 10min	0,43	5-6-10-9-9(7,8)	+	+	6	b
2010	**1509**	**Caniveau coproduit**	Wipe (Meat industry)	*L.monocytogenes* Ad548	Environmental sample	10 days 4°C/HT 56°C 10min	0,43	5-6-10-9-9(7,8)	+	+	6	b
2010	**1510**	**Lingette bouche d'égout**	Wipe (Meat industry)	*L.monocytogenes* Ad243	Environmental sample	10 days 4°C/HT 56°C 10min	1,41	6-2(4,0)	-	-	6	b
2010	**1511**	**Transpalette**	Wipe (Meat industry)	*L.monocytogenes* Ad243	Environmental sample	10 days 4°C/HT 56°C 10min	1,41	6-2(4,0)	-	-	6	b
2010	**1512**	**Tapis fond saucisserie salle poussage**	Wipe (Meat industry)	*L.monocytogenes* Ad243	Environmental sample	10 days 4°C/HT 56°C 10min	1,41	6-2(4,0)	-	-	6	b
2010	**1513**	**Machine à brochettes**	Wipe (Meat industry)	*L.monocytogenes* Ad243	Environmental sample	10 days 4°C/HT 56°C 10min	1,41	6-2(4,0)	-	-	6	b
2010	**1514**	**Bouche d'égout frigo**	Wipe (Meat industry)	*L.monocytogenes* Ad549	Environmental sample	20 days 4°C/HT 56°C 10min	1,1	1-2-3-3-2(1,2)	+	+	6	b
2010	**1515**	**Transrouleur abats rouges**	Wipe (Meat industry)	*L.monocytogenes* Ad549	Environmental sample	20 days 4°C/HT 56°C 10min	1,1	1-2-3-3-2(1,2)	-	-	6	b
2010	**1516**	**Siphon abats rouges**	Wipe (Meat industry)	*L.monocytogenes* Ad549	Environmental sample	20 days 4°C/HT 56°C 10min	1,1	1-2-3-3-2(1,2)	+	+	6	b
2010	**1517**	**Bouche d'égout frigo**	Wipe (Meat industry)	*L.monocytogenes* Ad549	Environmental sample	20 days 4°C/HT 56°C 10min	1,1	1-2-3-3-2(1,2)	+	+	6	b
2010	**1856**	**Eau siphon lave main salaison**	**Siphon water (delicatessen industry)**	*L.ivanovii* Ad616	Environmental sample	HT 56°C 30min	>2,96	1-3-3-3-1(2,2)	-	-	6	a
2010	**1859**	**Eau siphon lave main salaison**	**Siphon water (delicatessen industry)**	*L.monocytogenes* CLB:29	Environmental sample	HT 56°C 30min	0,57	6-4-2-2-2(3,2)	-	-	6	a
2010	**1860**	**Eau siphon évier salaison**	**Siphon water (delicatessen industry)**	*L.monocytogenes* CLB:29	Environmental sample	HT 56°C 30min	0,57	6-4-2-2-2(3,2)	-	-	6	a
2010	**1861**	**Eau siphon lave main salaison**	**Siphon water (delicatessen industry)**	*L.ivanovii* Ad616	Environmental sample	HT 56°C 30min	>2,96	1-3-3-3-1(2,2)	-	-	6	a
2010	**1862**	**Eau siphon lave main salaison**	**Siphon water (delicatessen industry)**	*L.monocytogenes* A00E034	Environmental sample	HT 56°C 30min	1,26	8-8-10-8-5(7,8)	-	-	6	a
2010	**1863**	**Eau bouche d'égout**	**Siphon water (delicatessen industry)**	*L.monocytogenes* A00E034	Environmental sample	HT 56°C 30min	1,26	8-8-10-8-5(7,8)	+	+	6	a
2010	**1864**	**Eau siphon salaison**	**Siphon water (delicatessen industry)**	*L.monocytogenes* A00E034	Environmental sample	HT 56°C 30min	1,26	8-8-10-8-5(7,8)	-	-	**6**	a
2010	**1865**	**Eau siphon salaison**	**Siphon water (delicatessen industry)**	*L.monocytogenes* A00E034	Environmental sample	HT 56°C 30min	1,26	8-8-10-8-5(7,8)	+	+	6	a
2010	**1866**	**Eau siphon sas**	**Siphon water (delicatessen industry)**	*L.ivanovii* Ad616	Environmental sample	HT 56°C 30min	>2,96	1-3-3-3-1(2,2)	-	-	6	a
2010	**1867**	**Eau siphon évier laverie**	**Siphon water (delicatessen industry)**	*L.monocytogenes* CLB:29	Environmental sample	HT 56°C 30min	0,57	6-4-2-2-2(3,2)	+	+	6	a
2010	**1868**	**Eau de process volaille**	**Process water(Poultry industry)**	*L.monocytogenes* CLB:29	Environmental sample	HT 56°C 30min	0,57	6-4-2-2-2(3,2)	-	-	6	a
2010	**1869**	**Eau de process volaille**	**Process water(Poultry industry)**	L;monocytogenes A00E034	Environmental sample	HT 56°C 30min	1,26	8-8-10-8-5(7,8)	-	-	6	a
2010	**1870**	**Eau de rinçage salaison**	**Process water(Delicatessen industry)**	*L.monocytogenes* CLB:29	Environmental sample	HT 56°C 30min	0,57	6-4-2-2-2(3,2)	+	+	6	a
2010	**1956**	**Eau de process volaille**	**Process water(Poultry industry)**	*L.monocytogenes* Ad550	Environmental sample	HT 56°C 10min/15 days 4°C	0,57	10-12-15-9-10(11,2)	+	+	6	a
2010	**1957**	**Eau de process salaison**	**Process water(Delicatessen industry)**	*L.monocytogenes* Ad550	Environmental sample	HT 56°C 10min/15 days 4°C	0,57	10-12-15-9-10(11,2)	+	+	6	a
2010	**1959**	**Eau de siphon**	**Siphon water**	*L.monocytogenes* Ad634	Environmental sample	HT 56°C 10min/15 days 4°C	0,64	20-18-22-19-17(19,2)	+	+	6	a
2014	**1829**	**Saint Félicien au lait cru**	**Raw milk cheese**	*L.innocua* 16969	Milk	HT 56°C 30min	0,7	3-2-2-1-8(3,2)	-	-	3	b
2014	**1830**	**Reblochon au lait cru**	**Raw cow milk cheese**	*L.monocytogenes* Ad470	Cheese	HT 56°C 30min	2,28	2-4-4-2-3(3,0)	-	-	3	b
2014	**1831**	**Lait Ribot**	**Fermented milk**	*L.innocua* 16969	Milk	HT 56°C 30min	0,7	3-2-2-1-8(3,2)	+	-	3	c
2014	**1832**	**Lait en poudre**	**Milk powder**	*L.innocua* 16969	Milk	HT 56°C 30min	0,7	3-2-2-1-8(3,2)	+	+	3	c
2014	**1833**	**Camembert au lait cru**	**Raw cow milk cheese**	*L.monocytogenes* Ad470	Cheese	HT 56°C 30min	2,28	2-4-4-2-3(3,0)	+	+	3	b
2014	**1834**	**Saint Félicien au lait cru**	**Raw milk cheese**	*L.monocytogenes* Ad470	Cheese	HT 56°C 30min	2,28	2-4-4-2-3(3,0)	+	+	3	b

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2014	**1835**	**Lait ribot**	**Fermented milk**	*L.monocytogenes* Ad470	Cheese	HT 56°C 30min	2,28	2-4-4-2-3(3,0)	-	-	3	c
2014	**1836**	**Lait en poudre écrémé**	**Skimmed milk powder**	*L.monocytogenes* Ad612	Cheese	HT 56°C 30min	0,78	4-7-2-7-6(5,2)	+	+	3	c
2014	**1837**	**Crottin de Chavignol**	**Raw goat milk cheese**	*L.monocytogenes* Ad612	Cheese	HT 56°C 30min	0,78	4-7-2-7-6(5,2)	-	-	3	b
2014	**1839**	**Camembert au lait cru**	**Raw cow milk cheese**	*L.seeligeri* Ad674	Cheese	HT 56°C 30min	>1,40	0-0-0-0-0(0,0)	-	-	3	b
2014	**1840**	**Petit Normand au lait cru**	**Raw cow milk cheese**	*L.monocytogenes* Ad612	Cheese	HT 56°C 30min	0,78	4-7-2-7-6(5,2)	-	-	3	b
2014	**1841**	**Créme fraîche**	**Fresh cream**	*L.seeligeri* Ad674	Cheese	HT 56°C 30min	>1,40	0-0-0-0-0(0,0)	+	+	3	c
2014	**1842**	**Créme fraîche**	**Fresh cream**	*L.monocytogenes* Ad612	Cheese	HT 56°C 30min	0,78	4-7-2-7-6(5,2)	+	+	3	c
2014	**1843**	**Faisselle**	**Fermented milk**	*L.seeligeri* Ad674	Cheese	HT 56°C 30min	>1,40	0-0-0-0-0(0,0)	+	+	3	c
2014	**1844**	**Faisselle**	**Fermented milk**	*L.monocytogenes* Ad632	Milk	HT 56°C 30min	5,22	0-0-0-0-0(0,0)	-	-	3	c
2014	**1845**	**Gros lait fermier**	**Fermented milk**	*L.monocytogenes* Ad632	Milk	HT 56°C 30min	5,22	0-0-0-0-0(0,0)	-	-	3	c
2014	**1846**	**Gros lait fermier**	**Fermented milk**	*L.seeligeri* Ad674	Cheese	HT 56°C 30min	>1,40	0-0-0-0-0(0,0)	+	+	3	c
2014	**1847**	**Lait Ribot**	**Fermented milk**	*L.monocytogenes* Ad621	Environmental sample	56°C 30min	1,18	8-6-5-6-8(6,6)	+	+	3	c
2014	**1848**	**Lait Ribot**	**Fermented milk**	*L.innocua* Ad655	Salmon	HT 56°C 30min	0,51	14-14-13-8-11(12)	+	+	3	c
2014	**1849**	**Lait entier en poudre**	**Milk powder**	*L.monocytogenes* Ad621	Environmental sample	56°C 30min	1,18	8-6-5-6-8(6,6)	+	+	3	c
2014	**1850**	**Lait entier en poudre**	**Milk powder**	*L.innocua* Ad655	Salmon	HT 56°C 30min	0,51	14-14-13-8-11(12)	+	+	3	c
2014	**1852**	**Lait pour nourissons**	**Infant formula milk powder**	*L.monocytogenes* Ad621	Environmental sample	56°C 30min	1,18	8-6-5-6-8(6,6)	-	-	3	c
2018	**4375**	**Tranche feuilletée patisserie**	**Pastry**	*L. monocytogenes* Ad1195 / *L. innocua* Ad644	Ovoproducts	Seeding 48h 5±3°C	/	1-0-2-1-0 (0,8) / 1-2-4-0-0 (1,4)	+	+	1	c
2018	**4376**	**Eclair au chocolat**	**Pastry**	*L. monocytogenes* Ad1195 / *L. innocua* Ad644	Ovoproducts	Seeding 48h 5±3°C	/	1-0-2-1-0 (0,8) / 1-2-4-0-0 (1,4)	+	+	1	c
2018	**4377**	**Mille feuille**	**Pastry**	*L. monocytogenes* Ad1195 / *L. innocua* Ad644	Ovoproducts	Seeding 48h 5±3°C	/	1-0-2-1-0 (0,8) / 1-2-4-0-0 (1,4)	+	+	1	c
2018	**4378**	**Tortilla au jambon**	**Tortilla with ham**	*L. monocytogenes* Ad1195 / *L. innocua* Ad644	Ovoproducts	Seeding 48h 5±3°C	/	1-0-2-1-0 (0,8) / 1-2-4-0-0 (1,4)	+	+	1	c
2018	**4379**	**Tortilla nature**	**Tortilla**	*L. monocytogenes* Ad1195 / *L. innocua* Ad644	Ovoproducts	Seeding 48h 5±3°C	/	1-0-2-1-0 (0,8) / 1-2-4-0-0 (1,4)	+	+	1	c
2018	**4380**	**Tortilla oignons**	**Tortilla with onions**	*L. monocytogenes* Ad1195 / *L. innocua* Ad644	Ovoproducts	Seeding 48h 5±3°C	/	1-0-2-1-0 (0,8) / 1-2-4-0-0 (1,4)	+	+	1	c
2018	**4381**	**Carottes nantaises**	**RTRH carrots**	*L. monocytogenes* Ad544 / *L. innocua* Ad1673	Vegetables	Seeding 48h 5±3°C	/	1-1-0-1-2 (1,2) / 0-3-2-0-2 (1,4)	-	-	4	c
2018	**4382**	**Mélange de crudités**	**RTE vegetables mix**	*L. monocytogenes* Ad544 / *L. innocua* Ad1673	Vegetables	Seeding 48h 5±3°C	/	1-1-0-1-2 (1,2) / 0-3-2-0-2 (1,4)	+	+	4	c
2018	**4383**	**Mélange de crudités**	**RTE vegetables mix**	*L. monocytogenes* Ad544 / *L. innocua* Ad1673	Vegetables	Seeding 48h 5±3°C	/	1-1-0-1-2 (1,2) / 0-3-2-0-2 (1,4)	-	-	4	c
2018	**4384**	**Wok asiatique**	**RTRH vegetables mix (for wok)**	*L. monocytogenes* Ad544 / *L. innocua* Ad1673	Vegetables	Seeding 48h 5±3°C	/	1-1-0-1-2 (1,2) / 0-3-2-0-2 (1,4)	+	+	4	c
2018	**4385**	**Nugget soja blé légumes**	**Vegetables nuggets**	*L. monocytogenes* Ad543 / *L. welshimeri* Ad1668	Vegetables	Seeding 48h 5±3°C	/	1-2-0-1-2 (1,2) / 1-0-0-1-0 (0,4)	+	+	4	c
2018	**4386**	**Boulette carotte petits pois blé**	**Vegetables balls**	*L. monocytogenes* Ad543 / *L. welshimeri* Ad1668	Vegetables	Seeding 48h 5±3°C	/	1-2-0-1-2 (1,2) / 1-0-0-1-0 (0,4)	+	+	4	c
2018	**4387**	**Couscous végan mediteranéen**	**Vegetable couscous**	*L. monocytogenes* Ad543 / *L. welshimeri* Ad1668	Vegetables	Seeding 48h 5±3°C	/	1-2-0-1-2 (1,2) / 1-0-0-1-0 (0,4)	+	+	4	c
2018	**4388**	**Galette poireaux boulgour**	**RTRH vegetables cake**	*L. monocytogenes* Ad543 / *L. welshimeri* Ad1668	Vegetables	Seeding 48h 5±3°C	/	1-2-0-1-2 (1,2) / 1-0-0-1-0 (0,4)	-	-	4	c
2018	**4389**	**Falafel pois chiches féve coriandre menthe**	**Vegetables falafels**	*L. monocytogenes* Ad543 / *L. welshimeri* Ad1668	Vegetables	Seeding 48h 5±3°C	/	1-2-0-1-2 (1,2) / 1-0-0-1-0 (0,4)	+	+	4	c

Year of analysis	Sample N°	Product (French name)	Product (English name)	Artificial contaminations					Global result A	Global result B	Category	Type
				Strain	Origin	Injury applied	Injury measurement	Inoculation level CFU/sample				
2018	4471	Fromage de chévre pasteurisé	Pasteurised goat cheese	*L. monocytogenes* Ad523	Cheese	Seeding 48h 5±3°C	/	3-1-0-1-0 (1,0)	-	-	3	c
2018	4472	Emmental français pasteurisé	Pasteurised emmental cheese	*L. monocytogenes* Ad523	Cheese	Seeding 48h 5±3°C	/	3-1-0-1-0 (1,0)	-	-	3	c
2018	4474	7 légumes variés surgelés	Frozen vegetables mix	*L. monocytogenes* Ad1303	Vegetables	Seeding 48h 5±3°C	/	3-1-3-0-1 (1,6)	-	-	4	b
2018	4475	7 légumes variés surgelés	Frozen vegetables mix	*L. monocytogenes* Ad1493	Vegetables	Seeding 48h 5±3°C	/	1-0-1-1-0 (0,6)	+	+	4	b
2018	4476	Poëlée champétre surgelée	Frozen vegetables mix	*L. monocytogenes* Ad1303	Vegetables	Seeding 48h 5±3°C	/	3-1-3-0-1 (1,6)	+	+	4	b
2018	4477	Poëlée champétre surgelée	Frozen vegetables mix	*L. monocytogenes* Ad1493	Vegetables	Seeding 48h 5±3°C	/	1-0-1-1-0 (0,6)	-	-	4	b
2018	4480	Légumes pour potager bio surgelés	Frozen vegetables mix	*L. monocytogenes* Ad1493	Vegetables	Seeding 48h 5±3°C	/	1-0-1-1-0 (0,6)	+	+	4	b
2018	4485	Eau de rinçage (industrie de poissons)	Rinse water (Fish industry)	*L. monocytogenes* A00E008	Environmental sample (fish industry)	Seeding 48h 5±3°C	/	2-3-0-0-0 (1,0)	+	+	6	a
2018	4486	Eau de rinçage (industrie de poissons)	Rinse water (Fish industry)	*L. monocytogenes* A00E008	Environmental sample (fish industry)	Seeding 48h 5±3°C	/	2-3-0-0-0 (1,0)	-	-	6	a
2018	4487	Eau de process (cutter découpe saumon fumé, industrie de poissons)	Process water (Fish industry)	*L. monocytogenes* A00E008	Environmental sample (fish industry)	Seeding 48h 5±3°C	/	2-3-0-0-0 (1,0)	-	-	6	a
2018	5030	Déchets mélee jambon végétale (production de saucisse végétale)	Residues (vegetable ham)	*L. monocytogenes* Ad2600 / L. *seeligeri* Ad651	Environmental samples	Seeding 48h 5±3°C	/	2-1-1-2-2 (1,6) / 3-0-1-0-3 (1,4)	+	+	6	c
2018	5031	Déchets mélee soja (production de saucisse végétale)	Residues (vegetable sausage)	*L. monocytogenes* Ad2600 / L. *seeligeri* Ad651	Environmental samples	Seeding 48h 5±3°C	/	2-1-1-2-2 (1,6) / 3-0-1-0-3 (1,4)	+	+	6	c
2018	5032	Déchets saucisse végétale (production de saucisse végétale)	Residues (vegetable sausage)	*L. monocytogenes* Ad2600 / L. *seeligeri* Ad651	Environmental samples	Seeding 48h 5±3°C	/	2-1-1-2-2 (1,6) / 3-0-1-0-3 (1,4)	+	+	6	c
2018	5033	Déchet de sol (Industrie produits de la mer)	Floor residues (Seafood industry)	*L. monocytogenes* A00E049 / *L. welshimeri* Ad1268	Environmental samples	Seeding 48h 5±3°C	/	1-1-0-2-1 (1,0) / 1-0-0-1-1 (0,6)	+	+	6	c
2018	5034	Déchet pomme (production compote et soupe)	Residues (apple)	*L. monocytogenes* A00E049 / *L. welshimeri* Ad1268	Environmental samples	Seeding 48h 5±3°C	/	1-1-0-2-1 (1,0) / 1-0-0-1-1 (0,6)	+	+	6	c
2018	5035	Déchet de sol P2 (industrie saumon)	Floor residues (Fish industry)	*L. monocytogenes* A00E033	Environmental samples (Fish industry)	Seeding 48h 5±3°C	/	1-4-1-2-2 (2,0)	+	+	6	c
2018	5036	Déchets de volaille (industrie volailles)	Poultry residues (Poultry industry)	*L. monocytogenes* A00E049 / *L. welshimeri* Ad1268	Environmental samples	Seeding 48h 5±3°C	/	1-1-0-2-1 (1,0) / 1-0-0-1-1 (0,6)	+	+	6	c
2018	5037	Déchets poisson (industrie saumon)	Fish residues (Fish industry)	*L. monocytogenes* A00E033	Environmental samples (Fish industry)	Seeding 48h 5±3°C	/	1-4-1-2-2 (2,0)	+	+	6	c
2018	5038	Déchets poisson (industrie saumon)	Fish residues (Fish industry)	*L. monocytogenes* A00E033	Environmental samples (Fish industry)	Seeding 48h 5±3°C	/	1-4-1-2-2 (2,0)	+	+	6	c

Appendix 4 – Sensitivity study: raw data

Bold typing : artificially inoculated samples

***Listeria* detection results:**

H-:	characteristic Listeria colonies without halo
H+:	characteristic Listeria colonies with halo
-:	no typical colonies but presence of background microflora
st:	plate without any colony
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
NC:	non characteristic colony on TSYEA
d:	doubtful colony
*:	1/10 dilution extract
**:	1/6 dilution extract

COMPOSITE FOODS											
Year of analysis	Sample N°	Product (French name)	Product (English name)	Reference method: ISO 11290-1♦						Category	Type
				Half Fraser		Fraser		Identification	Result *Listeria*.spp ISO		
				O&A	Palcam	O&A	Palcam				
2010	2011	Salade de pâtes (poivrons, saucisses)	Pasta salad (peppers, sausages)	-	-	-	-	/	-	1	a
2010	2019	Salade carottes-surimi	Salad (carrots, surimi)	-	-	-	-	/	-	1	a
2010	2022	Taboulé aux crevettes	Tabouleh with shrimps	-	-	-	-	/	-	1	a
2010	2023	Salade poireaux-poulet	Salad (links and chicken)	-	-	-	-	/	-	1	a
2010	2027	Riz au crabe	Salad (Rice and crab)	-	-	-	-	/	-	1	a
2010	2028	Salade de Saint-Jacques et gambas	Salad (scallops and prawns)	-	-	+	+	*L.monocytogenes/L.welshimeri/L.innocua*	+	1	a
2010	493	Riz cantonnais	Cooked rice	H-	+	H+/H-	+	*L.monocytogenes/L.welshimeri* or *L.innocua*	+	1	a
2010	**910**	**Crudités mélangées**	**Raw vegetables mix**	H+	+	H+	+	*L. monocytogenes*	+	1	a
2010	**943**	**Salade chinoise**	**Chinese deli salad**	H-	+	H-	+	L.seeligeri	+	1	a
2010	**944**	**Rouleau de printemps**	**Spring rolls**	H-	+	H-	+	L.seeligeri	+	1	a
2010	945	Salade chinoise	**Chinese deli salad**	-	-	-	-	/	-	1	a
2010	946	Rouleau de printemps	**Spring rolls**	H-(NC)	2colH-(gram-)	-	-	/	-	1	a
2010	**1041**	**Taboulé**	**Tabouleh**	H-	+	H-	+	*L. welshimeri*	+	1	a
2010	**1043**	**Céleri rémoulade**	**Deli salad (celery)**	H-	+	H-	+	*L.innocua*	+	1	a
2010	**1044**	**Riz Niçois**	**Deli salad (rice)**	H-	+	H-	+	*L. welshimeri*	+	1	a
2010	**1045**	**Piémontaise au jambon**	**Deli salad (Piémontaise)**	H-	+	H-	+	*L.innocua*	+	1	a
2010	**1046**	**Salade Bretonne**	**Deli salad**	H-	+	H-	+	*L.innocua*	+	1	a
2010	**1047**	**Trio de chou**	**Cabbage salad**	H-	+	H-	+	*L.innocua*	+	1	a
2010	**1048**	**Salade de thon**	**Tuna deli salad**	-	-	-	-	/	-	1	a
2018	4322	Salade de torti	RTE Salad with pasta	-	-	H+	+	*L. monocytogenes*	+	1	a
2010	2134	Pizza	Pizza	H+	+	H+	+	*L. monocytogenes*	+	1	b
2010	2135	Brioche au saucisson	Brioche with sausage	-	-	-	-	/	-	1	b
2010	2175	Pâté en croûte	Pie	-	-	-	-	/	-	1	b
2010	85	Roulés végétaliens précuits	Ready to reheat meal	-	-	-	-	-	-	1	b
2010	181	Tomate farcie	Ready to reheat meal	H+	+	H+	+	*L. monocytogenes*	+	1	b
2010	216	Paella	Paella	-	-	-	-	/	-	1	b
2010	495	Feuilleté	Pie	-	-	-	-	/	-	1	b
2010	541	Tomate farcie	Ready to reheat meal	-	-	-	-	/	-	1	b
2010	548	Duo de chou farci et riz	Ready to reheat meat	-	-	-	-	/	-	1	b
2010	549	Escalope de poulet aux champignons	Cooked chicken with mushrooms	-	-	-	-	/	-	1	b
2010	550	Porc au caramel	Pork with caramel	-	-	-	-	/	-	1	b
2010	653	Burger	Burger	H-	+	H-	+	*L.monocytogenes/L.innocua*	+	1	b
2010	807	Navarin d'agneau	Ready to reheat meal (Navarin)	-	-	-	-	/	-	1	b

♦ Analyses performed according to the COFRAC accreditation

COMPOSITE FOODS											
Year of analysis	Sample N°	Product (French name)	Product (English name)	Reference method: ISO 11290-1♦						Category	Type
				Half Fraser		Fraser		Identification	Result *Listeria*.spp ISO		
				O&A	Palcam	O&A	Palcam				
2010	808	Lapin provençal	Ready to reheat meal (rabbit)	-	-	-	-	/	-	1	b
2010	809	Poulet au curry	Ready to reheat meal (chicken)	-	-	-	-	/	-	1	b
2010	810	Lasagnes bolognaises	Cooked pasta	-	-	-	-	/	-	1	b
2010	812	Cordons bleus de dinde	Ready to cook meal (turkey)	-	-	-	-	/	-	1	b
2010	813	Hachis Parmentier	Ready to reheat meal	-	-	-	-	/	-	1	b
2010	**917**	**Petits pois aux lardons surgelés**	**Frozen peas and sliced bacon**	H+	+	H+	+	*L. monocytogenes*	+	1	b
2010	**1042**	**Tagliatelles au surimi**	**Pasta with surimi**	H-	+	H-	+	*L.innocua*	+	1	b
2010	**1050**	**Friand**	**Pie**	H-	+	H-	+	*L. welshimeri*	+	1	b
2010	**1051**	**Quiche Lorraine**	**Pie**	H-	+	H-	+	*L. welshimeri*	+	1	b
2010	**1052**	**Pizza jambon fromage**	**Pizza**	H-	+	H-	+	*L. welshimeri*	+	1	b
2010	**1053**	**Tarte au fromage**	**Pie**	H-	-	-	-	/	-	1	b
2010	2128	Pâte à galette Bio	Preparation for pancakes	H-	-	-	-	-(catalase-)	-	1	c
2010	2130	Gâteau chocolat praliné	Chocolate cake	-	-	1col H-	-	-(catalase-)	-	1	c
2010	2131	Omelette brouillée	Omelette	H+	+	H+	+	*L. monocytogenes*	+	1	c
2010	2132	Pâte à crêpes	Preparation for pancakes	-	-	-	-	/	-	1	c
2010	2136	Omelette brouillée	Omelette	H+	+	H+	+	*L. monocytogenes*	+	1	c
2010	2139	Gâteau au chocolat	Chocolate cake	H-	-	H-	-	-	-	1	c
2010	2176	Omelette 405555	Omelette	-	-	-	-	/	-	1	c
2010	2177	Omelette 405549	Omelette	H+	+	H+	+	*L. monocytogenes*	+	1	c
2010	2178	Omelette 405519	Omelette	-	-	-	-	/	-	1	c
2010	212	Omelette	Omelette	H+	+	H+	+	*L. monocytogenes*	+	1	c
2018	**4375**	**Tranche feuilletée pâtisserie**	**Pastry**	st	-	st	-	/	-	1	c
2018	**4376**	**Eclair au chocolat**	**Pastry**	H+/H-	+	H+/H-	+	*L. monocytogenes / L. innocua*	+	1	c
2018	**4377**	**Mille feuille**	**Pastry**	H-	+	H-	+	*L. innocua*	+	1	c
2018	**4378**	**Tortilla au jambon**	**Tortilla with ham**	H-	+	H-	+	*L. innocua*	+	1	c
2018	**4379**	**Tortilla nature**	**Tortilla**	H-	+	H-	+	*L. innocua*	+	1	c
2018	**4380**	**Tortilla oignons**	**Tortilla with onions**	H+/H-	+	H+/H-	+	*L. monocytogenes / L. innocua*	+	1	c
2018	4967	Flan pâtissier	Pastry	st	-	-	-	/	-	1	c
2018	4968	Millefeuilles	Pastry	st	-	st	-	/	-	1	c
2018	4969	Eclair vanille	Pastry	st	-	-	-	/	-	1	c
2018	04970	Tortilla oignons	Tortilla with onions	st	st	-	st	/	-	1	c
2018	04971	Tortilla nature	Tortilla	st	-	-	-	/	-	1	c

MEAT PRODUCTS											
Year of analysis	Sample N°	Product (French name)	Product (English name)	Reference method: ISO 11290-1♦						Category	Type
				Half Fraser		Fraser		Identification	Result *Listeria*.spp ISO		
				O&A	Palcam	O&A	Palcam				
2010	2090	Haché de veau	Ground veal	H+	+	H+	+	*L. monocytogenes*	+	2	a
2010	2095	Jarret	Pork meat	H+/H-	+	H-	+	*L. monocytogenes*	+	2	a
2010	2098	Cuisse de poulet	Chicken leg	H+	+	H+	+	*L. monocytogenes*	+	2	a
2010	2133	Haché de veau	Ground veal	-	-	-	-	/	-	2	a
2010	89	Viande de bœuf hachée	Ground beef	H+	+	H+	+	*L. monocytogenes*	+	2	a
2010	165	Hachés de veau 191677	Ground veal	H+	+	H+	+	*L. monocytogenes*	+	2	a
2010	166	Hachés de veau 191675	Ground veal	H+	+	H+	+	*L. monocytogenes*	+	2	a
2010	173	Maigre de porc	Raw pork meat	-	-	-	-	/	-	2	a
2010	174	Jambon frais	Raw pork meat	H-	+	H-	+	*L. welshimeri*	+	2	a
2010	175	Jambon de coche	Raw pork meat	H+/H-	+	H+/H-	+	*L.monocytogenes/L.innocua/L.welshimeri*	+	2	a
2010	177	Jambon frais	Raw pork meat	H-	+	H-	+	*L. welshimeri*	+	2	a
2010	179	Escalope de dinde 414767	Turkey meat	H+/H-	+	H+/H-	+	*L.monocytogenes/L.welshimeri*	+	2	a
2010	180	Escalope de dinde 414768	Turkey meat	H+	+	H+	+	*L. monocytogenes*	+	2	a
2010	363	Steak haché surgelé	Frozen ground beef	+	+	+	+	*L.monocytogenes/L.innocua*	+	2	a
2010	364	Steak haché surgelé	Frozen ground beef	H+	+	H+	+	*L. monocytogenes*	+	2	a
2010	399	Steak haché frais façon bouchère	Ground beef	1col H-	+	H-	+	*L. welshimeri*	+	2	a
2010	400	Steak haché bolognaise	Seasoned ground beef	-	-	-	-	/	-	2	a
2010	486	Haché vrac	Ground beef	H-	+	H-	+	*L. welshimeri*	+	2	a
2010	487	Haché tradition	Ground beef	-	-	H-	+	*L. welshimeri*	+	2	a
2010	488	Viande hachée fraiche pur bœuf	Ground beef	-	-	-	-	/	-	2	a
2010	497	Poitrine	Delicatessen	H-	+	H-	+	*L. welshimeri*	+	2	a
2010	530	Steak haché 15%	Ground beef	H+	+	H+	+	*L. monocytogenes*	+	2	a
2010	532	Maigre de veau	Veal meat	-	-	-	-	/	-	2	a
2010	534	Minerai agneau	Lamb meat	-	-	H-	+	*L. welshimeri*	+	2	a
2010	537	Côtes de porc	Pork meat	H-	+	H-	+	*L. welshimeri*	+	2	a
2010	538	Côtelette d'agneau	Lamb meat	-	-	-	-	/	-	2	a
2010	539	Minerai de bœuf	Beef meat	H-	+	H-	+	*L. welshimeri*	+	2	a
2010	542	Viande de mouton (côte)	Sheep meat	H-	+	H-	+	*L. welshimeri*	+	2	a
2010	543	Tranche de gigot	Lamb meat	H-	+	H-	+	*L. welshimeri*	+	2	a
2010	544	Escalope de dinde	Turkey meat	H-	+	H-	+	*L. welshimeri*	+	2	a
2010	546	Escalope de poulet	Chicken meat	-	-	-	-	/	-	2	a
2010	547	Rôti de porc	Pork meat	-	-	-	-	/	-	2	a
2010	**615**	**Echine de porc**	**Pork meat**	H-	+	H-	+	L.innocua	+	2	a
2010	753	Viande de porc (côte échine)	Pork meat	H-	+	H-	+	*L. welshimeri*	+	2	a
2010	754	Viande bovine (épaule avec os tranchée)	Beef meat	H-	+	H-	+	*L. welshimeri*	+	2	a

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MEAT PRODUCTS											
Year of analysis	Sample N°	Product (French name)	Product (English name)	Reference method: ISO 11290-1♦						Category	Type
				Half Fraser		Fraser		Identification	Result *Listeria*.spp ISO		
				O&A	Palcam	O&A	Palcam				
2010	755	Viande bovine (rumsteck pavé à griller)	Beef meat	H-	+	H-	+	*L. welshimeri*	+	2	a
2010	756	Viande bovine (gite noix à bifteck)	Beef meat	H-	+	H-	+	*L. welshimeri*	+	2	a
2010	757	Viande de veau (poitrine, collier jarret à blanquette)sans os	Veal meat	H-	+	H-	+	*L. welshimeri*	+	2	a
2010	758	Viande de porc (côte)	Pork meat	H-	+	H-	+	*L. welshimeri*	+	2	a
2010	759	Viande de porc (travers)	Pork meat	H-	+	H-	+	*L. welshimeri*	+	2	a
2010	761	Steak haché	Ground beef	H-	+	H-	+	L.innocua	+	2	a
2018	4307	Cuisse de poulet	Chicken meat	-	-	st	-	/	-	2	a
2018	4308	Escalope de poulet	Chicken meat	st	-	st	st	/	-	2	a
2018	4309	Steak de bœuf	Beef meat	H+(1)	+(1)	H+	+	*L. monocytogenes*	+	2	a
2018	4310	Bavette de bœuf	Ground beef meat	st	-	st	-	/	-	2	a
2018	4311	Escalope de porc	Pork meat	H+	+	H+/H-	+	*L. monocytogenes / L. welshimeri*	+	2	a
2018	4312	Côte de porc	Pork meat	st	-	st	st	/	-	2	a
2018	4313	Gigot d'agneau	Veal meat	H-d	+	H-	+	*L. welshimeri*	+	2	a
2018	04972	Veau à griller	Veal meat	H-d	+d(1)	H-	+	*L. welshimeri*	+	2	a
2018	04973	Poulet blanc aiguillette	Chicken meat	st	st	-d (NC/NI)	-	/	-	2	a
2018	04974	Escalope fine poulet	Chicken meat	H+	+	H+	+	*L. monocytogenes*	+	2	a
2010	2086	Poulet mariné	Marinated chicken	-	-	-	-	/	-	2	b
2010	2087	Brochette	Skewer	H-	+	H-	+	L.innocua	+	2	b
2010	2094	Travers de porc marinés	Marinated pork meat	-	-	-	-	/	-	2	b
2010	2096	Boulettes au bœuf	Beef balls	H-	+	H-	-	*L. welshimeri*	+	2	b
2010	2097	Brochettes de coquelet	Cockerel skewer	-	-	H+	+	*L. monocytogenes*	+	2	b
2010	167	Paupiettes	Ready to cook meal	-	-	-	-	/	-	2	b
2010	169	Rôti farci aux girolles	Ready to reheat meat	-	-	-	-	/	-	2	b
2010	176	Pilon de dinde présalé	Cured turkey meat	H+/H-	+	H+/H-	+	*L.monocytogenes/L.welshimeri*	+	2	b
2010	178	Filet de dinde poivré	Turkey meat with pepper	H+/H-	+	H+/H-	+	*L.monocytogenes/L.welshimeri*	+	2	b
2010	336	Morceaux de dinde cuite 423383	Cooked turkey meat	H+	+	H+	+	*L. monocytogenes*	+	2	b
2010	337	Morceaux de dinde cuite 423381	Cooked turkey meat	-	-	-	-	/	-	2	b
2010	362	Steak aux oignons surgelé	Frozen beef with onions	-	-	-	-	/	-	2	b
2010	489	Carpaccio pur bœuf	Beef Carpaccio	-	-	-	-	/	-	2	b
2010	535	Picada	Picada	H+/H-	+	H+/H-	+	*L.monocytogenes/L.welshimeri*	+	2	b
2010	545	Côte de porc Bio	Por meat	H-	-	H-	+	*L. welshimeri*	+	2	b
2010	760	Boulettes au bœuf	Beef balls	-	-	-	-	/	-	2	b
2010	762	Magret de canard	Duck meat	H-	+	H-	+	*L. welshimeri*	+	2	b
2010	806	Paupiette	Paupiette	-	-	-	-	/	-	2	b
2010	811	Foies de poulet confits	Ready to eat chicken liver	-	-	-	-	/	-	2	b
2010	814	Petits bâtonnets de poulet	Ready to reheat meal	-	-	-	-	/	-	2	b
2018	4314	Emincés de poulet rôti	RTE chicken meat	st	st	st	-	/	-	2	b

MEAT PRODUCTS											
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				Half Fraser		Fraser		Identification	Result *Listeria*.spp ISO		
				O&A	Palcam	O&A	Palcam				
2010	2085	Merguez	Merguez	H+	+	H+	+	*L. monocytogenes*	+	2	c
2010	2091	Porc saumuré	Cured pork meat	-	-	-	-	/	-	2	c
2010	2092	Saucisse Ardéchoise	Sausage	H+	+	H+	+	*L.monocytogenes/L/welshimeri*	+	2	c
2010	2093	Lardons fumés	Smoked sliced bacon	-	-	-	-	/	-	2	c
2010	2129	Saucisse aux herbes	Sausages with herbs	H-	+	H-	+	*L. welshimeri*	+	2	c
2010	2138	Rillettes crues	Raw rillettes	H+	+	H+	+	*L. monocytogenes*	+	2	c
2010	86	Saucisses aux herbes	Sausages with herbs	1col H+	+	H+/H-	+	*L.monocytogenes/L.welshimeri*	+	2	c
2010	87	Saucisses ardéchoises	Sausages	H+/H-	+	H+/H-	+	*L.monocytogenes/L.welshimeri*	+	2	c
2010	168	Chipolatas	Sausages	-	-	-	-	/	-	2	c
2010	171	Chair à saucisse	Meat for sausage	-	-	-	-	/	-	2	c
2010	172	Museau	Delicatessen	-	-	-	-	/	-	2	c
2010	490	Salami	Salami	-	-	-	-	/	-	2	c
2010	496	Charcuterie	Delicatessen	-	-	-	-	/	-	2	c
2010	528	Merguez 1	Merguez	H+/H-	+	H+/H-	+	*L.monocytogenes/L.welshimeri*	+	2	c
2010	529	Merguez 2	Merguez	H-	+	H-	+	*L.monocytogenes/L.welshimeri*	+	2	c
2010	531	Chipolatas	Sausages	H+/H-	+	H-	+	*L.monocytogenes/L.welshimeri*	+	2	c
2010	533	Chair tradition	Meat for sausage	H+/H-	+	H-	+	*L.monocytogenes/L.welshimeri*	+	2	c
2010	536	Saucisses aux herbes	Sausages with herbs	H+/H-	+	H+/H-	+	*L.monocytogenes/L.welshimeri*	+	2	c
2010	540	Saucisses aux herbes	Sausages with herbs	H-	+	H-	+	*L. welshimeri*	+	2	c
2010	**619**	**Andouille**	**Delicatessen**	H+	+	H+	+	*L. monocytogenes*	+	2	c
2010	**620**	**Tripes à la Bretonne**	**Delicatessen**	H+	+	H+	+	*L. monocytogenes*	+	2	c
2010	621	Lardons fumés	Smoked bacon	H-	+	H-	+	*L. welshimeri*	+	2	c
2010	805	Fricadelles	Fricadelles	-	-	-	-	/	-	2	c
2018	4315	Salami	Salami	st	-	st	st	/	-	2	c
2018	4316	Chorizo doux	Chorizo	st	-	-	-	/	-	2	c
2018	4317	Salami	Salami	st	-	st	-	/	-	2	c
2018	4318	Saucisson	Delicatessen sausage	H-	+	H-	+	*L. welshimeri*	+	2	c
2018	5458	Saucisson sec en tranche	Dry sausage	-	-	st	-	/	-	2	c
2018	5459	Tapas fuet d'olo	Delicatessen sausage	-	-	st	-	/	-	2	c
2018	5460	Salami fumé	Smoked salami	st	-	st	st	/	-	2	c
2018	5461	Jambon de Paris	Ham	st	st	st	st	/	-	2	c

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				Half Fraser		Fraser		Identification	Result *Listeria*.spp ISO		
				O&A	Palcam	O&A	Palcam				
2009	182	Lait cru N°15	Raw milk	-	-	-	-	/	-	3	a
2009	183	Lait cru N°16	Raw milk	-	-	-	-	/	-	3	a
2009	184	Lait cru N°17	Raw milk	-	-	-	-	/	-	3	a
2009	185	Lait cru	Raw milk	-	-	-	-	/	-	3	a
2009	217	Lait cru	Raw milk	-	-	-	-	/	-	3	a
2009	352	Lait cru de brebis N°10	Raw ewe milk	H+	+	H+	+	*L. monocytogenes*	+	3	a
2009	353	Lait cru de brebis N°11	Raw ewe milk	H+	+	H+	+	*L. monocytogenes*	+	3	a
2009	473	Lait cru de vache T61	Raw cow milk	-	-	-	-	/	-	3	a
2009	474	Lait cru de vache T62	Raw cow milk	H-(NC)	-	-	-	/	-	3	a
2009	475	Lait cru de vache T63	Raw cow milk	-	+	-	+	*L. seeligeri*	+	3	a
2009	476	Lait cru de vache T64	Raw cow milk	-	-	-	-	/	-	3	a
2009	477	Lait cru de vache T71	Raw cow milk	-	-	-	-	/	-	3	a
2009	478	Lait cru de vache T72	Raw cow milk	H-	+	H+	+	*L. monocytogenes*	+	3	a
2009	479	Lait cru de vache T73	Raw cow milk	-	-	-	-	/	-	3	a
2009	480	Lait cru de vache T74	Raw cow milk	H-	+	H-	+	*L. innocua*	+	3	a
2009	481	Lait cru de vache T75	Raw cow milk	H-	+	H-	+	*L. innocua*	+	3	a
2009	482	Lait cru de vache T76	Raw cow milk	H-	+	H-	+	*L. welshimeri* or *innocua*	+	3	a
2009	483	Lait cru de vache T77	Raw cow milk	-	-	-	-	/	-	3	a
2009	484	Lait cru de vache T81	Raw cow milk	H+	+	H+	+	*L. monocytogenes*	+	3	a
2009	485	Lait cru de vache T82	Raw cow milk	-	-	-	-	/	-	3	a
2009	**1838**	**Lait cru**	**Raw milk**	-	-	-	-	/	-	3	a
2009	1946	Lait cru	Raw milk	-	-	-	-	/	-	3	a
2009	1947	Lait cru	Raw milk	-	+2col	H-	+	*L. seeligeri*	+	3	a
2009	1948	Lait cru	Raw milk	-	-	-	-	/	-	3	a
2009	1949	Lait cru	Raw milk	-	+1col	-	+	*L. innocua*	+	3	a
2009	1950	Lait cru	Raw milk	-	-	-	-	/	-	3	a
2009	1951	Lait cru	Raw milk	-	-	-	-	/	-	3	a
2014	1435	Fromage au lait cru de vache	Raw cow milk cheese	H+	+	H+	+	*L. monocytogenes*	+	3	b
2014	1436	Fromage au lait cru de vache	Raw cow milk cheese	H+	+	H+	+	*L. monocytogenes*	+	3	b
2014	1437	Fromage au lait cru de vache	Raw cow milk cheese	H+	+	H+	+	*L. monocytogenes*	+	3	b
2014	1438	Fromage non affiné au lait cru de vache	Raw cow milk cheese	H+	+	H+	+	*L. monocytogenes*	+	3	b
2014	1439	Fromage non affiné au lait cru de vache	Raw cow milk cheese	H+	+	H+	+	*L. monocytogenes*	+	3	b
2014	1440	Fromage à pâte molle au lait cru de chèvre	Raw goat milk cheese	-	-	-	-	/	-	3	b
2014	1441	Fromage au lait cru de vache	Raw cow milk cheese	H+	+	H+	+	*L. monocytogenes*	+	3	b
2014	1442	Fromage non affiné au lait cru de vache	Raw cow milk cheese	H+	+	H+	+	*L. monocytogenes*	+	3	b

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				Half Fraser		Fraser		Identification	Result *Listeria*.spp ISO		
				O&A	Palcam	O&A	Palcam				
2014	1443	Morbier	Raw cow milk cheese	H+	+	H+	+	*L. monocytogenes*	+	3	b
2014	1444	Brie de Meaux	Raw cow milk cheese	H+	+	H+	+	*L. monocytogenes*	+	3	b
2014	1486	Gouda	Raw cow milk cheese	-	-	-	-	/	-	3	b
2014	1627	Fromage au lait cru Montagnard Bethmale	Raw cow milk cheese	-	-	-	-	/	-	3	b
2014	1628	Comté au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b
2014	1629	Gruyère doux suisse au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b
2014	1630	Beaufort au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b
2014	1631	Morbier au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b
2014	1632	Salers au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b
2014	1633	Rosettes de tête de moine au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b
2014	1634	Reblochon au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b
2014	1635	Fromage au lait cru de chèvre	Raw goat milk cheese	-	-	-	-	/	-	3	b
2014	1636	Brie de Meaux	Raw cow milk cheese	-	-	-	-	/	-	3	b
2014	1637	Camembert au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b
2014	1638	Mont d'Or	Raw cow milk cheese	-	-	H-	+	L.innocua	+	3	b
2014	1639	Roquefort	Raw goat milk cheese	-	-	-	-	/	-	3	b
2014	1640	Fromage affiné au lait cru	Raw cow milk cheese	1col H+	+	H+	+	*L. monocytogenes*	+	3	b
2014	1641	Fromage à pâte molle au lait cru	Raw cow milk cheese	H+	-	H+	+	*L. monocytogenes*	+	3	b
2014	1643	Crème fraiche crue	Raw fresh cream	-	+	H-	+	*L. monocytogenes*	+	3	b
2014	1644	Crème fraiche crue	Raw fresh cream	-	-	-	-	/	-	3	b
2014	1828	Camembert au lait cru	Raw cow milk cheese	H-	+	H-	+	L.innocua	+	3	b
2014	**1829**	**Saint Félicien au lait cru**	**Raw milk cheese**	-	-	-	-	/	-	3	b
2014	**1830**	**Reblochon au lait cru**	**Raw cow milk cheese**	H-(Cat-)	-	-	-	/	-	3	b
2014	**1833**	**Camembert au lait cru**	**Raw cow milk cheese**	H-	+	H-	+	*L. monocytogenes*	+	3	b
2014	**1834**	**Saint Félicien au lait cru**	**Raw milk cheese**	-	-	H-	+	L.innocua	+	3	b
2014	**1837**	**Crottin de Chavignol**	**Raw goat milk cheese**	-	-	-	-	/	-	3	b
2014	**1839**	**Camembert au lait cru**	**Raw cow milk cheese**	-	-	-	-	/	-	3	b
2014	**1840**	**Petit Normand au lait cru**	**Raw cow milk cheese**	-	-	-	-	/	-	3	b
2014	1938	Fromage non affiné au lait cru	Raw milk cheese	H+	+	H+	+	*L. monocytogenes*	+	3	b
2014	1939	Fromage non affiné au lait cru	Raw milk cheese	H+	+	H+	+	*L. monocytogenes*	+	3	b
2014	1940	Fromage non affiné au lait cru	Raw milk cheese	H+	+	H+	+	*L. monocytogenes*	+	3	b
2014	1941	Fromage non affiné au lait cru	Raw milk cheese	H+	+	H+	+	*L.monocytogenes/L.innocua*	+	3	b
2014	1942	Fromage au lait cru	Raw milk cheese	H+	+	H+	+	*L. monocytogenes*	+	3	b
2014	1943	Fromage au lait cru	Raw milk cheese	-	-	-	-	/	-	3	b
2014	1944	Emmental au lait cru	Cheese	-	-	-	-	/	-	3	b
2014	1945	Fromage à tartiflette	Cheese	-	-	-	-	/	-	3	b
2014	1952	Fromage au lait cru	Raw milk cheese	-	-	-	-	/	-	3	b

DAIRY PRODUCTS											
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				Half Fraser		Fraser		Identification	Result *Listeria*.spp ISO		
				O&A	Palcam	O&A	Palcam				
2014	1953	Petit Pont l'evêque	Raw milk cheese	-	-	-	-	/	-	3	b
2014	1642	Beurre de baratte	Butter	-	-	-	-	/	-	3	c
2014	**1831**	**Lait Ribot**	**Fermented milk**	-	-	-	-	/	-	3	c
2014	**1832**	**Lait en poudre**	**Milk powder**	4col H-	-	H-	+	*L.innocua*	+	3	c
2014	**1835**	**Lait ribot**	**Fermented milk**	-	-	-	-	/	-	3	c
2014	**1836**	**Lait en poudre écrémé**	**Skimmed milk powder**	-	-	-	-	/	-	3	c
2014	**1841**	**Crème fraîche**	**Fresh cream**	-	-	H-	+	*L. seeligeri*	+	3	c
2014	**1842**	**Crème fraîche**	**Fresh cream**	H+	1col	H+	+	*L. monocytogenes*	+	3	c
2014	**1843**	**Faisselle**	**Fermented milk**	-	-	-	-	/	-	3	c
2014	**1844**	**Faisselle**	**Fermented milk**	-	-	-	-	/	-	3	c
2014	**1845**	**Gros lait fermier**	**Fermented milk**	-	-	-	-	/	-	3	c
2014	**1846**	**Gros lait fermier**	**Fermented milk**	H-	3col	H-	+	*L. seeligeri*	+	3	c
2014	**1847**	**Lait Ribot**	**Fermented milk**	-	-	-	-	/	-	3	c
2014	**1848**	**Lait Ribot**	**Fermented milk**	H-	+	H-	+	*L.innocua*	+	3	c
2014	**1849**	**Lait entier en poudre**	**Milk powder**	H+	+	H+	+	*L. monocytogenes*	+	3	c
2014	**1850**	**Lait entier en poudre**	**Milk powder**	H-	+	H-	+	*L.innocua*	+	3	c
2014	**1852**	**Lait pour nourrissons**	**Infant formula milk powder**	-	-	-	-	/	-	3	c
2014	**1853**	**Poudre de lait RAEMA 125345**	**Milk powder**	H+	+	H+	+	*L. monocytogenes*	+	3	c
2014	**1854**	**Poudre de lait RAEMA 791317**	**Milk powder**	H+	+	H+	+	*L. monocytogenes*	+	3	c
2014	1855	Lait en poudre	Milk powder	-	-	-	-	/	-	3	c
2018	**4471**	**Fromage de chèvre pasteurisé**	**Pasteurised goat cheese**	-	-	st	st	/	-	3	c
2018	**4472**	**Emmental français pasteurisé**	**Pasteurised Emmental cheese**	-	-	-	-	/	-	3	c
2018	4484	Glace au chocolat fleur de sel	Chocolate ice cream	-	-	-	-	/	-	3	c

VEGETABLES											
Year of analysis	Sample N°	Product (French name)	Product (English name)	Reference method: ISO 11290-1♦						Category	Type
				Half Fraser		Fraser		Identification	Result *Listeria*.spp ISO		
				O&A	Palcam	O&A	Palcam				
2010	2030	Persil frisé	Parsley	H-	-	-	-	-(gram-)	-	4	a
2010	170	Persillé broyé	Parsley	H+	+	H+	+	*L. monocytogenes*	+	4	a
2010	492	Champignons	Mushrooms	H-	+	H-	+	*L.monocytogenes/L.innocua*	+	4	a
2010	494	Légumes	Vegetables	-	-	H+	+	*L. monocytogenes*	+	4	a
2010	551	Mâche	Mash	-	-	-	-	/	-	4	a
2010	552	Laitue craquante	Lettuce	-	-	-	-	/	-	4	a
2010	553	Chou blanc	White cabbage	-	-	-	-	/	-	4	a
2010	554	Poireau	Link	-	-	-	-	/	-	4	a
2010	555	Endives	Endives	-	-	-	-	/	-	4	a
2010	556	Cœur de frisée	Salad	-	-	-	-	/	-	4	a
2010	557	Feuilles de chêne blonde et rouge	Salad	-	-	-	-	/	-	4	a
2010	558	Batavia	Salad	-	-	-	-	/	-	4	a
2010	**901**	**Choux de Bruxelles**	**Brussels sprouts**	H+	+	H+	+	*L. monocytogenes*	+	4	a
2010	**902**	**Laitue Romaine**	**Lettuce**	H+	+	H+	+	*L. monocytogenes*	+	4	a
2010	**905**	**Mâche**	**Mash**	H+	+	H+	+	*L. monocytogenes*	+	4	a
2010	**906**	**Endives**	**Endives**	H+	+	H+	+	*L. monocytogenes*	+	4	a
2010	**907**	**Chou rouge**	**Red cabbage**	H+	+	H+	+	*L. monocytogenes*	+	4	a
2010	**908**	**Brocolis**	**Broccolis**	H+	+	H+	+	*L. monocytogenes*	+	4	a
2010	**909**	**Chou Chinois**	**Chinese cabbage**	H+	+	H+	+	*L. monocytogenes*	+	4	a
2018	5462	Courgette	Zucchini	-	-	-	-	/	-	4	a
2018	5463	Poireaux	Leeks	-	-	-	-	/	-	4	a
2010	2012	Frites surgelées	Frozen fries	-	-	-	-	/	-	4	b
2010	2013	Poivrons verts émincés surgelés	Frozen green sliced peppers	-	-	-	-	/	-	4	b
2010	2015	Poivrons verts en cubes surgelés	Frozen green peppers	-	-	-	-	/	-	4	b
2010	2016	Pommes de terre cuisinées à la graisse de canard	Cooked potatoes	-	-	-	-	/	-	4	b
2010	2017	Oignons préfrits	Fried onions	-	-	-	-	/	-	4	b
2010	2018	Brocolis surgelés	Frozen broccolis	H-	-	-	-	-	-	4	b
2010	2020	Poivrons rouges en cubes surgelés	Frozen red peppers	-	-	-	-	/	-	4	b
2010	2021	Pommes rissolées surgelées	Frozen fried apples	-	-	-	-	/	-	4	b
2010	2025	Cubes de poivrons rouges surgelés	Frozen red peppers	-	-	-	-	/	-	4	b
2010	2029	Pommes frites surgelées	Frozen fries	-	-	-	-	/	-	4	b
2010	**903**	**Légumes vapeur**	**Cooked vegetables**	H+/H-	+	H+/H-	+	*L. monocytogenes*	+	4	b
2010	**904**	**Julienne de carottes**	**Sliced carrots**	-	-	-	-	/	-	4	b
2010	**911**	**Champignons de Paris surgelés**	**Frozen mushrooms**	H-	+	H-	+	L.innocua	+	4	b
2010	**912**	**Mélange de légumes pour ratatouille surgelés**	**Vegetables mix**	H+	+	H+	+	*L. monocytogenes*	+	4	b

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VEGETABLES											
Year of analysis	Sample N°	Product (French name)	Product (English name)	Reference method: ISO 11290-1♦						Category	Type
				Half Fraser		Fraser		Identification	Result *Listeria*.spp ISO		
				O&A	Palcam	O&A	Palcam				
2010	**913**	**Poêlée de légumes surgelés**	**Frozen vegetables mix**	H+	+	H+	+	*L. monocytogenes*	+	4	b
2010	**914**	**Poireaux émincés surgelés**	**Frozen sliced links**	-	-	-	-	/	-	4	b
2010	**915**	**Choux-fleurs surgelés**	**Frozen cauliflower**	H+	+	H+	+	*L. monocytogenes*	+	4	b
2010	**916**	**Mélange de légumes surgelés**	**Frozen vegetables mix**	H+	+	H+	+	*L. monocytogenes*	+	4	b
2010	**941**	**Poêlée romaine surgelée**	**Frozen vegetables mix**	H-	+	H-	+	*L.seeligeri*	+	4	b
2010	**942**	**Poêlée asiatique surgelée**	**Frozen vegetables mix**	H-	+	H-	+	*L.seeligeri /L.innocua*	+	4	b
2018	4319	Mélange de 4 légumes congelé	Frozen vegetable mix	H+/H-	+	H+/H-	+	*L. monocytogenes / L. innocua*	+	4	b
2018	4320	Champignons congelé	Frozen mushrooms	st	-	st	-	/	-	4	b
2018	4323	Poivrons congelés	Frozen peppers	st	st	-	-	/	-	4	b
2018	**4474**	**7 légumes variés surgelés**	**Frozen vegetables mix**	-	-	-	-	/	-	4	b
2018	**4475**	**7 légumes variés surgelés**	**Frozen vegetables mix**	-	-	-	-	/	-	4	b
2018	**4476**	**Poêlée champêtre surgelée**	**Frozen vegetables mix**	H+/H-d (NC)	+d	H+	+	*L. monocytogenes*	+	4	b
2018	**4477**	**Poêlée champêtre surgelée**	**Frozen vegetables mix**	H-d (NC)	-	H-d (NC)	-	/	-	4	b
2018	**4480**	**Légumes pour potager bio surgelés**	**Frozen vegetables mix**	H-d (NC)	-	H-d (NC)	-	/	-	4	b
2010	2026	Epinards en branches à la crème fraiche surgelés	Frozen spinach with cream	H+	+	H+	+	*L. monocytogenes*	+	4	c
2010	559	Carottes râpées	Sliced carrots	-	-	-	-	/	-	4	c
2010	**1049**	**Macédoine de légumes**	**Deli salad**	-	-	-	-	/	-	4	c
2018	4321	Ecrasé de pommes de terre et patates douces	RTRH Purée	st	-	-	-	/	-	4	c
2018	4324	Pommes de terre au beurre	RTRH potatoes with butter	H+	+	H+	+	*L. monocytogenes*	+	4	c
2018	**4381**	**Carottes nantaises**	**RTRH carrots**	st	st	st	st	/	-	4	c
2018	**4382**	**Mélange de crudités**	**RTE vegetables mix**	st	st	st	st	/	-	4	c
2018	**4383**	**Mélange de crudités**	**RTE vegetables mix**	st	st	st	st	/	-	4	c
2018	**4384**	**Wok asiatique**	**RTRH vegetables mix (for wok)**	st	st	st	st	/	-	4	c
2018	**4385**	**Nugget soja blé légumes**	**Vegetables nuggets**	H+	-	H+	+	*L. monocytogenes*	+	4	c
2018	**4386**	**Boulette carotte petits pois blé**	**Vegetables balls**	-	-	H+	+	*L. monocytogenes / L. welshimeri* (P2)	+	4	c
2018	**4387**	**Couscous végan méditerranéen**	**Vegetable couscous**	H+	+	H+	+	*L. monocytogenes*	+	4	c
2018	**4388**	**Galette poireaux boulgour**	**RTRH vegetables cake**	H-d (NC)	-	-	-	/	-	4	c
2018	**4389**	**Fallafel pois chiches fève coriandre menthe**	**Vegetables falafels**	H+	-	H+	+	*L. monocytogenes*	+	4	c
2018	04975	Mélange crudités (chou blanc, radis, carottes)	RTE vegetables (cabbage, radish, carrots)	-	st	st	-	/	-	4	c
2018	04976	Wok maraicher (carottes, poireaux, céleris)	RTRH vegetables mix (carrot, leek, celery)	st	st	st	st	/	-	4	c
2018	04977	Concombre à la crème	RTE cucumber with cream	-	-	-	-	/	-	4	c
2018	04978	Macédoine de légumes avec mayonnaise	Macedoine	-	-	-	-	/	-	4	c
2018	04979	Coleslaw	Coleslaw	st	st	st	-	/	-	4	c
2018	04980	Carottes râpées	Sliced carrots	st	-	-	-	/	-	4	c
2018	04981	Macédoine de légumes avec mayonnaise	Macedoine	st	-	-	-	/	-	4	c

FISHERY PRODUCTS											
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				Half Fraser		Fraser		Identification	Result *Listeria*.spp ISO		
				O&A	Palcam	O&A	Palcam				
2010	2054	Steak de thon	Tuna	H+	+	H+	+	*L. monocytogenes*	+	5	a
2010	2056	Filet de panga	Fish fillet	H+	+	H+	+	*L. monocytogenes*	+	5	a
2010	2061	Filet de Raie	Skate fillet	-	-	-	-	/	-	5	a
2010	2062	Pulpe de saumon crue	Raw salmon pulp	H+	+	H+	+	*L. monocytogenes*	+	5	a
2010	2064	Filet de Panga	Panag fillet	H+	+	H+	+	*L. monocytogenes*	+	5	a
2010	88	Filet de lieu jaune	Fish fillet	-	-	-	-	-	-	5	a
2010	90	Saumon	salmon	-	-	-	-	-	-	5	a
2010	211	Filet de saumon frais	Salmon fillet	H+	+	H+	+	*L. monocytogenes*	+	5	a
2010	213	Saumon	Salmon	-	-	-	-	/	-	5	a
2010	215	Filet de poisson cru	Raw fish fillet	-	-	-	-	/	-	5	a
2010	242	Filet de poisson cru congelé	Frozen raw fish fillet	H+	+	H+	-	*L. monocytogenes*	+	5	a
2010	243	Filet de poisson cru congelé	Frozen raw fish fillet	H+	+	H+	-	*L. monocytogenes*	+	5	a
2010	354	Saumon élevé en Ecosse	Salmon	H+	+	H+	+	*L. monocytogenes*	+	5	a
2010	654	Filet de saumon	Salmon fillet	-	-	-	-	/	-	5	a
2010	655	Filet de bar	Bass fillet	-	-	-	+	*L.innocua*	+	5	a
2010	895	Pavé de daurade	Sea bream	-	-	-	-	/	-	5	a
2010	896	Steak de thon	Tuna	-	-	-	-	/	-	5	a
2010	897	Seiches entières	Cuttelfish	-	-	-	-	/	-	5	a
2010	899	Filet de sole tropicale	Fish fillet	-	-	-	-	/	-	5	a
2010	900	Filets de colin d'Alaska	Fish fillet	-	-	-	-	/	-	5	a
2010	**920**	**Steak de thon surgelé**	**Frozen tuna**	H+	+	H+	+	*L. monocytogenes*	+	5	a
2010	923	Filet de colin surgelé	Frozen fish fillet	-	-	-	-	/	-	5	a
2010	**926**	**Filet de Julienne**	**Fish fillet**	H-	+	H-	+	*L.innocua*	+	5	a
2010	**927**	**Filet de Merlan**	**Whiting fillet**	H-	+	H-	+	*L.innocua*	+	5	a
2010	**932**	**Queues d'écrevisses**	**Crayfish**	-	-	H-	+	*L.innocua*	+	5	a
2010	**933**	**Crevettes roses**	**Shrimps**	H-	+	H-	+	*L.innocua*	+	5	a
2010	**939**	**Maquereau**	**Mackerel**	H-	+	H-	+	*L.innocua*	+	5	a
2010	**940**	**Pavé de dorade surgelé**	**Frozen sea bream**	H-	+	H-	+	*L.seeligeri*	+	5	a
2010	2051	Saumon fumé	Smoked salmon	H+	+	H+	+	*L. monocytogenes*	+	5	b
2010	2058	Cubes de saumon fumé	Smoked salmon	-	-	H+	+	*L. monocytogenes*	+	5	b
2010	2172	Chutes de saumon fumé	Smoked salmon pieces	H-	-	-	-	- (gram-)	-	5	b
2010	83	Chutes de saumon fumé	Smoked salmon pieces	-	-	-	-	-	-	5	b
2010	210	Saumon fumé	Smoked salmon	-	-	-	-	/	-	5	b
2010	214	Saumon fumé Ecosse	Smoked salmon	H+	+	H+	+	*L. monocytogenes*	+	5	b
2010	355	Saumon fumé de Norvège Lot 9467C	Smoked salmon	H+	+	H+	+	*L. monocytogenes*	+	5	b

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FISHERY PRODUCTS											
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				Half Fraser		Fraser		Identification	Result *Listeria*.spp ISO		
				O&A	Palcam	O&A	Palcam				
2010	356	Saumon fumé de Norvège Lot 9467A	Smoked salmon	-	-	-	-	/	-	5	b
2010	357	Saumon Atlantique fumé	Smoked salmon	-	-	-	-	/	-	5	b
2010	358	Thon fumé A	Smoked tuna	-	-	-	-	/	-	5	b
2010	359	Thon fumé B	Smoked tuna	-	-	-	-	/	-	5	b
2010	360	Haddock	Haddock	-	-	-	-	/	-	5	b
2010	361	Saumon de Norvège fumé au bois de hêtre	Smoked salmon	-	+(1col)	-	-	*L. monocytogenes*	+	5	b
2010	888	Thon germon fumé	Smoked tuna	-	-	-	-	/	-	5	b
2010	889	Haddock fumé	Haddock	-	-	-	-	/	-	5	b
2010	890	Filets de maquereaux fumés	Smoked mackerel	-	-	-	-	/	-	5	b
2010	**919**	**Filet de Maquereaux fumés au poivre**	**Somed peppered mackerel**	H+	+	H+	+	*L. monocytogenes*	+	5	b
2010	**935**	**Haddock fumé**	**Smoked haddock**	H-	+	H-	+	*L.seeligeri*	+	5	b
2018	04982	Haddock fumé au bois de hêtre	Smoked haddock	st	st	-	-	/	-	5	b
2018	04983	Harengs fumés au naturel	Smoked herring	st	-	st	st	/	-	5	b
2010	2052	Tartare de saumon	Salmon tartar	H+	+	H+	+	*L. monocytogenes*	+	5	c
2010	2053	Filet de poisson meunière	Cooked fish fillet	H+	+	H+	+	*L. monocytogenes*	+	5	c
2010	2055	Moules	Mussels	H+	+	H+	+	*L. monocytogenes*	+	5	c
2010	2057	Moules décortiquées	Cooked mussels	H+/H-	-	H+/H-	+	*L.monocytogenes/L.innocua*	+	5	c
2010	2059	Panée de filet de cabillaud	Cod fillet	+	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	5	c
2010	2060	Calamars à la Romaine	Cooked calmar	H+/H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	5	c
2010	2063	Cocktail de fruits de mer	Seafood cocktail	-	-	-	-	/	-	5	c
2010	2065	Croquettes de poisson	Fish balls	H+	+	H+	+	*L. monocytogenes*	+	5	c
2010	2069	Filets de limande meunière	Cooked dab fillet	-	-	-	-	/	-	5	c
2010	491	Cocktail de fruits de mer	Seafood cocktail	-	-	-	-	/	-	5	c
2010	891	Crevettes cuites marinées	Cooked marinated shrimps	-	-	-	-	/	-	5	c
2010	892	Moules cuisinées à la persillade	Cooked mussels	-	-	-	-	/	-	5	c
2010	893	Timbale de Saint Jacques	Cooked scallops	-	-	-	-	/	-	5	c
2010	894	Bâtonnets de surimi au crabe	Surimi	-	-	-	-	/	-	5	c
2010	898	Croquettes de poisson panées	Fish balls	-	-	-	-	/	-	5	c
2010	**918**	**Bâtonnets de surimi surgelés**	**Frozen surimi**	H+	+	H+	+	*L. monocytogenes*	+	5	c
2010	**921**	**Croquettes de poisson panés ail et fines herbes surgelées**	**Fish balls**	H+	+	H+	+	*L. monocytogenes*	+	5	c
2010	**922**	**Moules cuisinées à la persillade**	**Cooked mussels**	H+	+	H+	+	*L. monocytogenes*	+	5	c
2010	**928**	**Crevettes cuites marinées ail et aromates de la mer**	**Cooked marinated shrimps**	H-	+	H-	+	L.innocua	+	5	c
2010	**929**	**Rillettes au crabe**	**Cooked crab (rillettes)**	1col H+	+1col	H-	+	*L. welshimeri*	+	5	c
2010	**930**	**Rillettes de thon au sel de Guérande**	**Cooked tuna (Rilletes)**	H-	-	H-	+	*L. welshimeri*	+	5	c
2010	**931**	**Tarama aux œufs de truite**	**Trout tarama**	H-	+	H-	+	*L. welshimeri*	+	5	c
2010	**934**	**Timbale de Saint Jacques**	**Cooked scallops**	-	-	-	-	/	-	5	c
2010	**937**	**Moules cuisinées à la marinière**	**Cooked mussels**	-	-	-	-	/	-	5	c
2010	**938**	**Terrine aux noix de Saint Jacques**	**Scallops terrine**	-	-	-	-	/	-	5	c

ENVIRONMENTAL SAMPLES											
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				O&A	Palcam	O&A	Palcam				
2010	1324	Eau bac échaudage	Process water (Meat industry)	-	-	-	-	/	-	6	a
2010	1325	Eau de rinçage boyau saucisserie	Rinsing water (Meat industry)	-	-	-	-	/	-	6	a
2010	**1856**	**Eau siphon lave main salaison**	**Siphon water (delicatessen industry)**	-	-	-	-	/	-	6	a
2010	1857	Eau bouche d'égout salaison	Siphon water (delicatessen industry)	-	-	-	-	/	-	6	a
2010	1858	Eau siphon lavabo salaison	Siphon water (delicatessen industry)	H+	-	H+	+	*L. monocytogenes*	+	6	a
2010	**1859**	**Eau siphon lave main salaison**	**Siphon water (delicatessen industry)**	-	-	-	-	/	-	6	a
2010	**1860**	**Eau siphon évier salaison**	**Siphon water (delicatessen industry)**	-	-	-	-	/	-	6	a
2010	**1861**	**Eau siphon lave main salaison**	**Siphon water (delicatessen industry)**	-	-	-	-	/	-	6	a
2010	**1862**	**Eau siphon lave main salaison**	**Siphon water (delicatessen industry)**	-	-	-	-	/	-	6	a
2010	**1863**	**Eau bouche d'égout**	**Siphon water (delicatessen industry)**	-	+1col	H+	+	*L. monocytogenes*	+	6	a
2010	**1864**	**Eau siphon salaison**	**Siphon water (delicatessen industry)**	-	-	-	-	/	-	6	a
2010	**1865**	**Eau siphon salaison**	**Siphon water (delicatessen industry)**	-	-	-	-	/	-	6	a
2010	**1866**	**Eau siphon sas**	**Siphon water (delicatessen industry)**	-	-	-	-	/	-	6	a
2010	**1867**	**Eau siphon évier laverie**	**Siphon water (delicatessen industry)**	H+	+	H+	+	*L. monocytogenes*	+	6	a
2010	**1868**	**Eau de process volaille**	**Process water (Poultry industry)**	-	-	-	-	/	-	6	a
2010	**1869**	**Eau de process volaille**	**Process water (Poultry industry)**	-	-	-	-	/	-	6	a
2010	**1870**	**Eau de rinçage salaison**	**Process water (Delicatessen industry)**	H+	+	H+	+	*L. monocytogenes*	+	6	a
2010	**1956**	**Eau de process volaille**	**Process water (Poultry industry)**	H+	+	H+	+	*L. monocytogenes*	+	6	a
2010	**1957**	**Eau de process salaison**	**Process water (Delicatessen industry)**	H+	+	H+	+	*L. monocytogenes*	+	6	a
2010	**1959**	**Eau de siphon**	**Siphon water**	H+	+	H+	+	*L. monocytogenes*	+	6	a
2018	**4485**	**Eau de rinçage (industrie de poissons)**	**Rinse water (Fish industry)**	H+	+	H+	+	*L. monocytogenes*	+	6	a
2018	**4486**	**Eau de rinçage (industrie de poissons)**	**Rinse water (Fish industry)**	st	st	st	st	/	-	6	a
2018	**4487**	**Eau de process (cutter découpe saumon fumé, industrie de poissons)**	**Process water (Fish industry)**	st	st	st	st	/	-	6	a
2010	401	Chiffonnette tapis d'entrée atelier saumon fumé	Wipe (Salmon industry)	-	-	-	-	/	-	6	b
2010	402	Chiffonnette intérieur malaxeur atelier saumon fumé	Wipe (Salmon industry)	-	-	-	-	/	-	6	b
2010	403	Chiffonnette tapis filetage whizards intérieur atelier saumon fumé	Wipe (Salmon industry)	-	-	-	-	/	-	6	b
2010	404	Chiffonnette filetage tapis d'entrée interne atelier saumon fumé	Wipe (Salmon industry)	H+	+	H+	+	*L. monocytogenes*	+	6	b
2010	405	Chiffonnette tauge lardons+ entonnoir interne atelier saumon fumé	Wipe (Salmon industry)	-	-	-	-	/	-	6	b
2010	406	Chiffonnette tapid d'entrée atelier saumon fumé	Wipe (Salmon industry)	-	-	-	-	/	-	6	b
2010	407	Chiffonnette tapis sortie peleuse interne atelier saumon fumé	Wipe (Salmon industry)	H+	+	H+	+	*L. monocytogenes*	+	6	b
2010	408	Chiffonnette dessous tapis parage interne atelier saumon fumé	Wipe (Salmon industry)	-	-	-	-	/	-	6	b
2010	409	Chiffonnette filetage mur interne atelier saumon fumé	Wipe (Salmon industry)	-	-	-	-	/	-	6	b
2010	410	Chiffonnette filetage tablier interne atelier saumon fumé	Wipe (Salmon industry)	-	-	-	-	/	-	6	b
2010	**1188**	**Plan de découpe (atelier saumon fumé)**	**Wipe (salmon industry)**	-	-	-	-	/	-	6	b
2010	**1190**	**Tourniquet extérieur (atelier saumon fumé)**	**Wipe (salmon industry)**	-	-	-	-	/	-	6	b

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				O&A	Palcam	O&A	Palcam				
2010	**1191**	**Mur lardons (atelier saumon fumé)**	**Wipe (salmon industry)**	H+	+	H+	+	L.ivanovii	+	6	b
2010	**1192**	**Laverie gouttière (atelier saumon fumé)**	**Wipe (salmon industry)**	H+	+	H+	+	L.ivanovii	+	6	b
2010	1193	Ciment chaufferie(environnement laitier)	Wipe (dairy industry)	H-	-	-	-	/	-	6	b
2010	1309	Lingette bouche d'égout-Abattoir porc	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	1310	Transpalette -Abattoir porc	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	1311	Tapis fond saucisserie	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	1312	Machine à brochettes	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	1313	Bouche d'égout frigo	Wipe (Meat industry)	H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	6	b
2010	1314	Transrouleur	Wipe (Meat industry)	H-	+	H-	+	*L.innocua*	+	6	b
2010	1315	Siphon abats rouges	Wipe (Meat industry)	+	+	+	+	*L.welshimeri/L.monocytogenes*	+	6	b
2010	1316	Bouche d'égout frigo	Wipe (Meat industry)	H-	+	H-	+	*L.innocua*	+	6	b
2010	1317	Bouche d'égout prépa saucisserie	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	1318	Bouche d'égout frigo	Wipe (Meat industry)	H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	6	b
2010	1319	Sol grand ascenceur	Wipe (Meat industry)	H-	+	H+/H-	+	*L.monocytogenes/L.innocua*	+	6	b
2010	1320	Goulotte crépine	Wipe (Meat industry)	H-	+	H+/H-	+	*L.welshimeri/L.monocytogenes*	+	6	b
2010	1321	Transpalette -Abattoir porc	Wipe (Meat industry)	H-	+	H+/H-	+	*L.welshimeri/L.monocytogenes*	+	6	b
2010	1322	Bac inox saucisserie	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	1323	Bac 600l	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	1362	Chiffonnette caniveau réception matière première-Atelier poisson fumé	**Wipe (salmon industry)**	-	-	-	-	/	-	6	b
2010	1363	Chiffonnette sol matière première-Atelier poisson fumé	**Wipe (salmon industry)**	H-	+	-	-	*L. seeligeri*	+	6	b
2010	1364	Chiffonnette caniveau près local nettoyage-Atelier poisson fumé	**Wipe (salmon industry)**	-	-	-	-	/	-	6	b
2010	1365	Chiffonnette sol dépalettisation-Atelier poisson fumé	**Wipe (salmon industry)**	-	-	-	-	/	-	6	b
2010	1366	Chiffonnette caniveau frigo-Atelier poisson fumé	**Wipe (salmon industry)**	-	-	-	-	/	-	6	b
2010	1367	Chiffonnette sol coproduits-Atelier poisson fumé	**Wipe (salmon industry)**	-	-	-	-	/	-	6	b
2010	1368	Chiffonnette caniveau coproduits-Atelier poisson fumé	**Wipe (salmon industry)**	-	-	-	-	/	-	6	b
2010	1369	Chiffonnette table de travail-Atelier poisson fumé	**Wipe (salmon industry)**	-	-	-	-	/	-	6	b
2010	1370	Chiffonnette tapis-Atelier poisson fumé	**Wipe (salmon industry)**	-	-	-	-	/	-	6	b
2010	1371	Chiffonnette caniveau près parage-Atelier poisson fumé	**Wipe (salmon industry)**	H+	+	H+	+	*L. monocytogenes*	+	6	b
2010	1494	Chiffonnette siphon	Wipe (Meat industry)	+	+	+	+	*L.monocytogenes/L.welshimeri/L.innocua*	+	6	b
2010	1495	Chiffonnette plafond	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	1496	Chiffonnette conditionnement ligne	Wipe (Meat industry)	-	-	+/-(Gram-)	-	/	-	6	b
2010	1497	Siphon ligne cuisse	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	1498	Siphon ligne filet	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	1499	Chiffonnette Machine	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	1500	Ligne brochettes	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	1501	Ligne rôti	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	1502	Salle baratte siphon	Wipe (Meat industry)	-	-	-	-	/	-	6	b

ENVIRONMENTAL SAMPLES											
Year of analysis	Sample N°	Product (French name)	Product (English name)	Reference method: ISO 11290-1♦						Category	Type
				Half Fraser		Fraser		Identification	Result *Listeria*.spp ISO		
				O&A	Palcam	O&A	Palcam				
2010	1503	Conditionnement machine SVN°2	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	**1504**	**Caniveau réception matière première**	Wipe (Meat industry)	H+	+	H+	+	*L. monocytogenes*	+	6	b
2010	**1505**	**Sol matière première**	Wipe (Meat industry)	H+	+	H+	+	*L. monocytogenes*	+	6	b
2010	**1506**	**Caniveau sol nettoyage**	Wipe (Meat industry)	H+	+	H+	+	*L. monocytogenes*	+	6	b
2010	**1507**	**Sol dépalétisation**	Wipe (Meat industry)	H+	+	H+	+	*L. monocytogenes*	+	6	b
2010	**1508**	**Sol coproduit**	Wipe (Meat industry)	H+	+	H+	+	*L. monocytogenes*	+	6	b
2010	**1509**	**Caniveau coproduit**	Wipe (Meat industry)	H+	+	H+	+	*L. monocytogenes*	+	6	b
2010	**1510**	**Lingette bouche d'égout**	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	**1511**	**Transpalette**	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	**1512**	**Tapis fond saucisserie salle poussage**	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	**1513**	**Machine à brochettes**	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	**1514**	**Bouche d'égout frigo**	Wipe (Meat industry)	H-	+	H-	+	*L. welshimeri*	+	6	b
2010	**1515**	**Transrouleur abats rouges**	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2010	**1516**	**Siphon abats rouges**	Wipe (Meat industry)	H+	+	H+	+	L.monocytogenes/L.innocua	+	6	b
2010	**1517**	**Bouche d'égout frigo**	Wipe (Meat industry)	H-	+	H-	+	*L. welshimeri*	+	6	b
2010	1183	Déchets poudre(environnement laitier)	Dusts (Dairy industry)	H-	-	-	-	/	-	6	c
2010	1184	Déchets poudre sol extérieur(environnement laitier)	Dusts (Dairy industry)	H-	-	-	-	/	-	6	c
2010	1185	Poussière peinture (environnement laitier)	Dusts (Dairy industry)	H-	-	-	-	/	-	6	c
2010	1186	Poudre sol cour(environnement	Dusts (Dairy industry)	H-	+	H-	+	L.innocua	+	6	c
2018	**5030**	**Déchets mêlée jambon végétale (production de saucisse végétale)**	**Residues (vegetable ham)**	H+	+	H+	+	*L. monocytogenes*	+	6	c
2018	**5031**	**Déchets mêlée soja (production de saucisse végétale)**	**Residues (vegetable sausage)**	H+	+	H+	+	*L. monocytogenes / L. seeligeri*	+	6	c
2018	**5032**	**Déchets saucisse végétale (production de saucisse végétale)**	**Residues (vegetable sausage)**	H+	+	H+	+	*L. monocytogenes*	+	6	c
2018	**5033**	**Déchet de sol (Industrie produits de la mer)**	**Floor residues (Seafood industry)**	H+/H-	+	H+/H-	+	*L. monocytogenes / L. innocua*	+	6	c
2018	**5034**	**Déchet pomme (production compote et soupe)**	**Residues (apple)**	H+	+	H+	+	*L. monocytogenes*	+	6	c
2018	**5035**	**Déchet de sol P2 (industrie saumon)**	**Floor residues (Fish industry)**	H+	+	H+	+	*L. monocytogenes*	+	6	c
2018	**5036**	**Déchets de volaille (industrie volailles)**	**Poultry residues (Poultry industry)**	H-	+	H+d(NC)/H-	+	*L. innocua*	+	6	c
2018	**5037**	**Déchets poisson (industrie saumon)**	**Fish residues (Fish industry)**	H+/H-	+	H+	+	*L. monocytogenes / L. seeligeri*	+	6	c
2018	**5038**	**Déchets poisson (industrie saumon)**	**Fish residues (Fish industry)**	H+	+	H+	+	*L. monocytogenes*	+	6	c
2018	5039	Déchets knacki porc (production saucisse)	Sausage residues	-	st	st	st	/	-	6	c
2018	5040	Déchets poisson (industrie saumon)	Fish residues (Fish industry)	st	-	st	st	/	-	6	c
2018	5041	Déchets épineuse (industrie produits de la mer)	Residues (Seafood industry)	st	st	st	st	/	-	6	c
2018	5042	Déchets accompagnement épices (industrie produits de la mer)	Residues with spices (Seafood industry)	-	-	-	-	/	-	6	c
2018	5043	Déchets mêlée jambon végétale (production de saucisse végétale)	Residues vegetable ham	-	-	-	-	/	-	6	c
2018	5044	Déchets saucisse végétale (production de saucisse végétale)	Residues vegetable sausage	-	-	-	-	/	-	6	c
2018	5045	Déchet pomme (production compote et soupe)	Residues apple	st	-	-	-	/	-	6	c

COMPOSITE FOODS																						
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp.																Category	Type
				Half Fraser broth for 25 h ± 1 h at 37°C ± 1°C																	
				PCR *Listeria* spp		Confirmations									Fraser 1 24h at 37°C (ISO 16140:2 requirements)	*Listeria* spp					
						O&A				Palcam				All confir-matory tests							
			Result *Listeria* spp ISO	Extraction A	Extraction B	Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID			Final result PCR A	Final result PCR B	Agree-ment Ref/Alt PCR A	Agree-ment Ref/Alt PCR B		
2010	2011	Pasta salad (peppers, sausages)	-	-	-	H-	+/-	/	/	-/-	/	/	/	-		-	-	NA	NA	1	a
2010	2019	Salad (carrots, surimi)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	1	a
2010	2022	Tabouleh with shrimps	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	1	a
2010	2023	Salad (links and chicken)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	1	a
2010	2027	Salad (Rice and crab)	-	-	+/+	-	/	/	/	-/-	/	/	/	-		-	-	NA	PPNA	1	a
2010	2028	Salad (scallops and prawns)	+	+	+	H+	+/+	*L.monocytogenes*	*L.monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	1	a
2010	493	Cooked rice	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.welshimeri*	*L.monocytogenes/ L.welshimeri*	+/+	+/+	/	/	+		+	+	PA	PA	1	a
2010	**910**	**Raw vegetables mix**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	1	a
2010	**943**	**Chinese deli salad**	+	+	+	H-	+/+	*L.seeligeri/ L.seeligeri*	*L.seeligeri/ L.seeligeri*	+/+	/	/	/	+		+	+	PA	PA	1	a
2010	**944**	**Spring rolls**	+	+	+	-	/	/	/	-/+	+/+	*L.seeligeri/ L.seeligeri*	*L.seeligeri/ L.seeligeri*	+		+	+	PA	PA	1	a
2010	945	**Chinese deli salad**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	1	a
2010	946	**Spring rolls**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	1	a
2010	**1041**	**Tabouleh**	+	+	+	H-	NC	/	/	-/-(confirmed at 72H)	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+		+	+	PA	PA	1	a
2010	**1043**	**Deli salad (celery)**	+	+	+	H-	+/+	/	/	+/+	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+		+	+	PA	PA	1	a
2010	**1044**	**Deli salad (rice)**	+	+	+	H-	+/+	/	/	+/+	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+		+	+	PA	PA	1	a
2010	**1045**	**Deli salad (Pièmontaise)**	+	+	+	H-	+/+	/	/	+/+	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+		+	+	PA	PA	1	a
2010	**1046**	**Deli salad**	+	+	+	H-	+/+	/	/	+/+	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+		+	+	PA	PA	1	a
2010	**1047**	**Cabbage salad**	+	+	+	H-	+/+	/	/	+/+	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+		+	+	PA	PA	1	a
2010	**1048**	**Tuna deli salad**	-	+	+	H-	+/+	/	/	+/+	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+		+	+	PD	PD	1	a
2018	4322	RTE Salad with pasta	+	-/-/-	-/-/-	-	/	/	/	-	/	/	/	-	+ (*L. monocytogenes*)	-	-	ND	ND	1	a
2010	2134	Pizza	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	1	b
2010	2135	Brioche with sausage	-	-	+	-(+ Fraser 1)	+/+	*L. monocytogenes*	*L. monocytogenes*	-/-(+ after fraser)	/	/	/	+		-	+	NA	PD	1	b
2010	2175	Pie	-	-	-	-	/	/	-/-	/	/	/	/	-		-	-	NA	NA	1	b
2010	85	Ready to reheat meal	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	1	b
2010	181	Ready to reheat meal	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	-/+	+/+	/	/	+		+	+	PA	PA	1	b
2010	216	Paella	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	1	b
2010	495	Pie	-	+	+	H+/H-	+/+	*L.monocytogenes/ L.monocytogenes*	*L.monocytogenes/ L.monocytogenes*	+/+	+/+	/	/	+		+	+	PD	PD	1	b
2010	541	Ready to reheat meal	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	1	b
2010	548	Ready to reheat meat	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	1	b
2010	549	Cooked chicken with mushrooms	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	1	b
2010	550	Pork with caramel	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	1	b

♦ Analyses performed according to the COFRAC accreditation

COMPOSITE FOODS																						
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp.																Category	Type
				Half Fraser broth for 25 h ± 1 h at 37°C ± 1°C																	
				PCR *Listeria* spp		Confirmations									Fraser 1 24h at 37°C (ISO 16140:2 requirements)	*Listeria* spp					
						O&A				Palcam				All confir-matory tests							
			Result *Listeria* spp ISO	Extraction A	Extraction B	Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID			Final result PCR A	Final result PCR B	Agree-ment Ref/Alt PCR A	Agree-ment Ref/Alt PCR B		
2010	653	Burger	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.innocua*	*L.monocytogenes/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	1	b
2010	807	Ready to reheat meal (Navarin)	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	1	b
2010	808	Ready to reheat meal (rabbit)	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	1	b
2010	809	Ready to reheat meal (chicken)	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	1	b
2010	810	Cooked pasta	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	1	b
2010	812	Ready to cook meal (turkey)	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	1	b
2010	813	Ready to reheat meal	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	1	b
2010	**917**	**Frozen peas and sliced bacon**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	1	b
2010	**1042**	**Pasta with surimi**	+	+	+	H-	+/+	/	/	+/+	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+		+	+	PA	PA	1	b
2010	**1050**	**Pie**	+	+	+	H-	+/+	/	/	+/+	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+		+	+	PA	PA	1	b
2010	**1051**	**Pie**	+	+	+	H-	+/+	/	/	+/+	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+		+	+	PA	PA	1	b
2010	**1052**	**Pizza**	+	+	+	H-	NC	/	/	-/-(confirmé à 72H)	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+		+	+	PA	PA	1	b
2010	**1053**	**Pie**	-	+	+	H-	+/+	/	/	+/+	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+		+	+	PD	PD	1	b
2010	2128	Preparation for pancakes	-	-	+/+	-	/	/	/	/	/	/	/	-		-	-	NA	PPNA	1	c
2010	2130	Chocolate cake	-	-	-	-	/	/	/	/	/	/	/	-		-	-	NA	NA	1	c
2010	2131	Omelette	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	1	c
2010	2132	Preparation for pancakes	-	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PD	PD	1	c
2010	2136	Omelette	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	1	c
2010	2139	Chocolate cake	-	-	-	-	/	/	-/-	-/-	/	/	/	-		-	-	NA	NA	1	c
2010	2176	Omelette	-	-	-	-	/	/	-/-	/	/	/	/	-		-	-	NA	NA	1	c
2010	2177	Omelette	+	+	+	H+	+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	1	c
2010	2178	Omelette	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	1	c
2010	212	Omelette	+	-	-	-	/	/	/	-/-	/	/	/	-		-	-	ND	ND	1	c
2018	**4375**	**Pastry**	-	+33,6	+28,9	H+/H-	+/+	*L. monocytogenes / L. innocua*	*L. monocytogenes (+27,8) / L. innocua (+25,1)*	+	+/+	*L. innocua*	*L. innocua (+23,8)*	+	/	+	+	PD	PD	1	c
2018	**4376**	**Pastry**	+	+27,9	+22,6	H-	+/+	*L. innocua*	*L. innocua (+26,1)*	+	+/+	*L. innocua*	*L. innocua (+24,1)*	+	/	+	+	PA	PA	1	c
2018	**4377**	**Pastry**	+	-	-	-	/	/	/	-	/	/	/	-	-	-	-	ND	ND	1	c
2018	**4378**	**Tortilla with ham**	+	+27,1	+21,5	H-	+/+	*L. innocua*	*L. innocua (+25,4)*	+	+/+	*L. innocua*	*L. innocua (+25,0)*	+	/	+	+	PA	PA	1	c
2018	**4379**	**Tortilla**	+	-	-	-	/	/	/	-	/	/	/	-	-	-	-	ND	ND	1	c
2018	**4380**	**Tortilla with onions**	+	-	-	-	/	/	/	-	/	/	/	-	-	-	-	ND	ND	1	c
2018	4967	Pastry	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	1	c
2018	4968	Pastry	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	1	c
2018	4969	Pastry	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	1	c
2018	04970	Tortilla with onions	-	-	-	st	/	/	/	-	/	/	/	-	-	-	-	NA	NA	1	c
2018	04971	Tortilla	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	1	c

MEAT PRODUCTS																					
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp.																Category	Type
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						O&A				Palcam				All confir-matory tests							
			Result *Listeria* spp ISO	Extraction A	Extraction B	Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID			Final result PCR A	Final result PCR B	Agree-ment Ref/Alt PCR A	Agree-ment Ref/Alt PCR B		
2010	2090	Ground veal	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	2095	Pork meat	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	2098	Chicken leg	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	2133	Ground veal	-	+	-	H-	-/-	/	/	+/+	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+		+	-	PD	NA	2	a
2010	89	Ground beef	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+	+/+	/	/	+		+	+	PA	PA	2	a
2010	165	Ground veal	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.welshimeri*	*L.monocytogenes/ L.welshimeri*	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	166	Ground veal	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.welshimeri*	*L.monocytogenes/ L.welshimeri*	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	173	Raw pork meat	-	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PD	PD	2	a
2010	174	Raw pork meat	+	-	-	-	/	/	/	-/-	/	/	/	-		-	-	ND	ND	2	a
2010	175	Raw pork meat	+	+	+	H+/H-	+/+	*L.monocytogenes* / L.innocua	*L.monocytogenes* / L.innocua	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	177	Raw pork meat	+	+	+	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	179	Turkey meat	+	+	+	H+	+/+	*L.monocytogenes*	*L.monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	180	Turkey meat	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	363	Frozen ground beef	+	+	+	H+/H-	+/+	*L.monocytogenes / L.innocua*	*L.monocytogenes / L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	364	Frozen ground beef	+	+	+	H+/H-	+/+	*L.monocytogenes / L.welshimeri*	*L.monocytogenes / L.welshimeri*	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	399	Ground beef	+	+	+	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	400	Seasoned ground beef	-	+	+	H+(1)	+/+	*L. monocytogenes*	*L. monocytogenes*	-/+	+/+	/	/	+		+	+	PD	PD	2	a
2010	486	Ground beef	+	+	+	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	487	Ground beef	+	-	-	H-	NC	/	/	-/-	/	/	/	-		-	-	ND	ND	2	a
2010	488	Ground beef	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	2	a
2010	497	Delicatessen	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.welshimeri*	*L.monocytogenes/ L.welshimeri*	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	530	Ground beef	+	+	+	H+/H-	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	532	Veal meat	-	-	-	d	NC	/	/	-/-	/	/	/	-		-	-	NA	NA	2	a
2010	534	Lamb meat	+	-	-	H-d	+/+	*L.welshimeri*	*L.welshimeri*	+/+	+/+	*L.welshimeri*	*L.welshimeri*	+		-	-	ND	ND	2	a
2010	537	Por meat	+	+	+	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	538	Lamb meat	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	2	a
2010	539	Beef meat	+	+(34,2)	-	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+/+	+/+	/	/	+		+	-	PA	ND	2	a
2010	542	Sheep meat	+	+	+	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	2	a
2010	543	Lamb meat	+	+	+	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+/+	+/+	/	/	+		+	+	PA	PA	2	a

♦ Analyses performed according to the COFRAC accreditation

MEAT PRODUCTS

Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp.																Category	Type
				Half Fraser broth for 25 h ± 1 h at 37°C ± 1°C																	
				PCR *Listeria* spp		Confirmations									Fraser 1 24h at 37°C (ISO 16140:2 requirements)	*Listeria* spp					
						O&A				Palcam				All confir-matory tests							
			Result *Listeria* spp ISO	Extraction A	Extraction B	Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID			Final result PCR A	Final result PCR B	Agree-ment Ref/Alt PCR A	Agree-ment Ref/Alt PCR B		
2010	544	Turkey meat	+	+	+	H-	+/+	*L.innocua/ L.welshimeri*	*L.innocua/ L.welshimeri*	+/+	+/+	/	/	+		+	+	**PA**	**PA**	2	a
2010	546	Chicken meat	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	**NA**	**NA**	2	a
2010	547	Por meat	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	**NA**	**NA**	2	a
2010	**615**	**Pork meat**	+	+	+	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+/+	+/+	/	/	+		+	+	**PA**	**PA**	2	a
2010	753	Pork meat	+	+	+	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+/+	+/+	/	/	+		+	+	**PA**	**PA**	2	a
2010	754	Beef meat	+	+	+	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+/+	+/+	/	/	+		+	+	**PA**	**PA**	2	a
2010	755	Beef meat	+	+	+	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+/+	+/+	/	/	+		+	+	**PA**	**PA**	2	a
2010	756	Beef meat	+	+	+	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+/+	+/+	/	/	+		+	+	**PA**	**PA**	2	a
2010	757	Veal meat	+	+	+	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	-/+	+/+	/	/	+		+	+	**PA**	**PA**	2	a
2010	758	Pork meat	+	+	+	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+/+	+/+	/	/	+		+	+	**PA**	**PA**	2	a
2010	759	Pork meat	+	+	+	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+/+	+/+	/	/	+		+	+	**PA**	**PA**	2	a
2010	761	Ground beef	+	-	-	-	/	/	/	-/-	/	/	/	-		-	-	**ND**	**ND**	2	a
2018	4307	Chicken meat	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	**NA**	**NA**	2	a
2018	4308	Chicken meat	-	-/-/-	+36,5/-/-	-d	-/+	NI	-	-	/	/	/	-	-	-	-	**NA**	**PPNA**	2	a
2018	4309	Beef meat	+	+33,3	+30,3	H+/H-d	+/+	*L. monocytogenes / L. welshimeri*	*L. monocytogenes* (+18,9)	+	+/+	*L. welshimeri*	*L. welshimeri* (+17,6)	+	/	+	+	**PA**	**PA**	2	a
2018	4310	Ground beef meat	-	+29,9	+26,6	H-	+/+	*L. weshimeri*	*L. welshimeri* (+18,5)	+	+/+	*L. welshimeri*	*L. welshimeri* (+18,5)	+	/	+	+	**PD**	**PD**	2	a
2018	4311	Pork meat	+	+25,2	+26,3	H-	+/+	*L. weshimeri*	*L. welshimeri* (+19,5)	+	+/+	*L. welshimeri*	*L. welshimeri* (+19,5)	+	/	+	+	**PA**	**PA**	2	a
2018	4312	Pork meat	-	+24,5	+19,4	H-	+/+	*L. weshimeri*	*L. welshimeri* (+20,7)	+	+/+	*L. welshimeri*	*L. welshimeri* (+19,6)	+	/	+	+	**PD**	**PD**	2	a
2018	4313	Veal meat	+	+25,2	+19,7	H-	+/+	*L. weshimeri*	*L. welshimeri* (+20,0)	+	+/+	*L. welshimeri*	*L. welshimeri* (+20,1)	+	/	+	+	**PA**	**PA**	2	a
2018	04972	Veal meat	+	+29,2	+24,3	H-	+/+	*L. weshimeri*	*L. welshimeri* (+19,0)	+	+/+	/	/	+	/	+	+	**PA**	**PA**	2	a
2018	04973	Chicken meat	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	**NA**	**NA**	2	a
2018	04974	Chicken meat	+	-	-	-	/	/	/	-	/	/	/	-	-	-	-	**ND**	**ND**	2	a
2010	2086	Marinated chicken	-	-	-	d(1)	-/+	/	/	-/-	/	/	/	-		-	-	**NA**	**NA**	2	b
2010	2087	Skewer	+	-	+	H-	+/+	*L.innocua*	*L.innocua*	+/+	+/+	/	/	+		-	+	**ND**	**PA**	2	b
2010	2094	Marinated pork meat	-	-	-	d	-/-	/	/	-/-	/	/	/	-		-	-	**NA**	**NA**	2	b
2010	2096	Beef balls	+	+(32,9)	+	d	-/+	/	/	+/+	+/+	*L.welshimeri*	*L.welshimeri*	+		+	+	**PA**	**PA**	2	b
2010	2097	Cockerel skewer	+	-	+	H+	-/-	/	/	+1col	+/+	*L.monocytogenes*	*L.monocytogenes*	+		-	+	**ND**	**PA**	2	b
2010	167	Ready to cook meal	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	**NA**	**NA**	2	b
2010	169	Ready to reheat meat	-	-	-	-	/	/	/	-/+1col	-/+	/	/	-		-	-	**NA**	**NA**	2	b
2010	176	Cured turkey meat	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.welshimeri*	*L.monocytogenes/ L.welshimeri*	+/+	+/+	/	/	+		+	+	**PA**	**PA**	2	b
2010	178	Turkey meat with pepper	+	+	+	H+	+/+	*L.monocytogenes*	*L.monocytogenes*	+/+	+/+	/	/	+		+	+	**PA**	**PA**	2	b
2010	336	Cooked turkey meat	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	**PA**	**PA**	2	b
2010	337	Cooked turkey meat	-	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	**PD**	**PD**	2	b

MEAT PRODUCTS

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				Half Fraser broth for 25 h ± 1 h at 37°C ± 1°C																	
				PCR *Listeria* spp		Confirmations									Fraser 1 24h at 37°C (ISO 16140:2 requirements)	*Listeria* spp					
						O&A				Palcam				All confir-matory tests							
			Result *Listeria* spp ISO	Extraction A	Extraction B	Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID			Final result PCR A	Final result PCR B	Agree-ment Ref/Alt PCR A	Agree-ment Ref/Alt PCR B		
2010	362	Frozen beef with onions	-	-	-	d	-/+	/	/	-/-	/	/	/	-		-	-	NA	NA	2	b
2010	489	Beef Carpaccio	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	2	b
2010	535	Picada	+	+	+	H+	+/+	*L.monocytogenes*	*L.monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	2	b
2010	545	Por meat	+	-	-	-	/	/	/	-/-	/	/	/	-		-	-	ND	ND	2	b
2010	760	Beef balls	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	2	b
2010	762	Duck meat	+	+	+	H+/H-	+/+	*L.innovua / L.monocytogenes*	*L.innovua / L.monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	2	b
2010	806	Paupiette	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	2	b
2010	811	Ready to eat chicken liver	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	2	b
2010	814	Ready to reheat meal	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	2	b
2018	4314	RTE chicken meat	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	2	b
2010	2085	Merguez	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	2	c
2010	2091	Cured pork meat	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	2	c
2010	2092	Sausage	+	+(33,9)	+	H-(2)	+/+	*L.welshimeri*	*L.welshimeri*	+/+	+/+	*L.monocytogenes*	*L.monocytogenes*	+		+	+	PA	PA	2	c
2010	2093	Smoked sliced bacon	-	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PD	PD	2	c
2010	2129	Sausages with herbs	+	+(32,7)/+	+	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+/+	+/+	/	/	+		+	+	PA	PA	2	c
2010	2138	Raw rillettes	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	2	c
2010	86	Sausages with herbs	+	+	+	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	-/+	+/+	/	/	+		+	+	PA	PA	2	c
2010	87	Sausages	+	+	+	H+	+/+	*L.monocytogenes/ L.welshimeri*	*L.monocytogenes/ L.welshimeri*	+	+/+	/	/	+		+	+	PA	PA	2	c
2010	168	Sausages	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	2	c
2010	171	Meat for sausage	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	2	c
2010	172	Delicatessen	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	2	c
2010	490	Salami	-	+	-	-	/	/	/	+/+	+/+	*L.monocytogenes/ L.monocytogenes*	*L.monocytogenes/ L.monocytogenes*	+		+	-	PD	NA	2	c
2010	496	Delicatessen	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	2	c
2010	528	Merguez	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.welshimeri*	*L.monocytogenes/ L.welshimeri*	+/+	+/+	/	/	+		+	+	PA	PA	2	c
2010	529	Merguez	+	+	+	H+	+/+	*L.monocytogenes*	*L.monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	2	c
2010	531	Sausages	+	+	+	H+	+/+	*L.monocytogenes*	*L.monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	2	c
2010	533	Meat for sausage	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.welshimeri*	*L.monocytogenes/ L.welshimeri*	+/+	+/+	/	/	+		+	+	PA	PA	2	c
2010	536	Sausages with herbs	+	+	+	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+/+	+/+	/	/	+		+	+	PA	PA	2	c
2010	540	Sausages with herbs	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.welshimeri*	*L.monocytogenes/ L.welshimeri*	+/+	+/+	/	/	+		+	+	PA	PA	2	c
2010	**619**	**Delicatessen**	+	+	+	H-	+/+	*L.grayi/ L.grayi*	L.grayi/L.grayi	+/+1col	/	/	/	+		+	+	PA	PA	2	c
2010	**620**	**Delicatessen**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	2	c
2010	621	Smoked bacon	+	-	-	-	/	/	/	-/-	/	/	/	-		-	-	ND	ND	2	c
2010	805	Fricadelles	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	2	c
2018	4315	Salami	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	2	c
2018	4316	Chorizo	-	-/-/-	-/-/-	-	/	/	/	-	/	/	/	-	+ (*L. monocytogenes*)	-	-	NA	NA	2	c
2018	4317	Salami	-	-	-	st	/	/	/	-	/	/	/	-	-	-	-	NA	NA	2	c
2018	4318	Delicatessen sausage	+	-	-	-	/	/	/	-	/	/	/	-	+ (*L. welshimeri*)	-	-	ND	ND	2	c

MEAT PRODUCTS																							
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				Half Fraser broth for 25 h ± 1 h at 37°C ± 1°C																			
				PCR *Listeria* spp		Confirmations										Fraser 1 24h at 37°C (ISO 16140:2 requirements)	***Listeria* spp**						
			Result *Listeria* spp ISO			O&A				Palcam				All confir-matory tests		Final result PCR A	Final result PCR B	Agree-ment Ref/Alt PCR A	Agree-ment Ref/Alt PCR B				
				Extraction A	Extraction B	Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID										
2018	5458	Dry sausage	-	-	-	-	/	/	/	-	/	/	/	-	-	**-**	**-**	**NA**	**NA**	2	c		
2018	5459	Delicatessen sausage	-	-	-	-	/	/	/	-	/	/	/	-	-	**-**	**-**	**NA**	**NA**	2	c		
2018	5460	Smoked salami	-	-	-	-	/	/	/	-	/	/	/	-	-	**-**	**-**	**NA**	**NA**	2	c		
2018	5461	Ham	-	-	-	st	/	/	/	st	/	/	/	-	-	**-**	**-**	**NA**	**NA**	2	c		

DAIRY PRODUCTS

Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp.																Category	Type
				Half Fraser broth for 25 h ± 1 h at 37°C ± 1°C																	
				PCR *Listeria* spp		Confirmations									Fraser 1 24h at 37°C (ISO 16140:2 requirements)	*Listeria* spp					
						O&A				Palcam				All confir-matory tests							
			Result *Listeria* spp ISO	Extraction A	Extraction B	Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID			Final result PCR A	Final result PCR B	Agree-ment Ref/Alt PCR A	Agree-ment Ref/Alt PCR B		
2009	182	Raw milk	-	-	+/+*	-	/	/	/	-	/	/	/	-		-	-	NA	PPNA	3	a
2009	183	Raw milk	-	-	+/+*	-	/	/	/	-	/	/	/	-		-	-	NA	PPNA	3	a
2009	184	Raw milk	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	3	a
2009	185	Raw milk	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	3	a
2009	217	Raw milk	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	3	a
2009	352	Raw ewe milk	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+	+/+	/	/	+		+	+	PA	PA	3	a
2009	353	Raw ewe milk	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+	+/+	/	/	+		+	+	PA	PA	3	a
2009	473	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	3	a
2009	474	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	3	a
2009	475	Raw cow milk	+	-	-	-	/	/	/	-	/	/	/	-		-	-	ND	ND	3	a
2009	476	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	3	a
2009	477	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	3	a
2009	478	Raw cow milk	+	+	+	H-	+/+	*L. innocua/ L. innocua*	*L. innocua/ L. innocua*	+	+/+	/	/	+		+	+	PA	PA	3	a
2009	479	Raw cow milk	-	+	+	-	/	/	/	+	+/+	*L.monocytogenes*	*L. monocytogenes*	+		+	+	PD	PD	3	a
2009	480	Raw cow milk	+	+	+	H-	+/+	*L. innocua/ L. innocua*	*L. innocua/ L. innocua*	+	+/+	/	/	+		+	+	PA	PA	3	a
2009	481	Raw cow milk	+	-	-	-	/	/	/	-	/	/	/	-		-	-	ND	ND	3	a
2009	482	Raw cow milk	+	+	+	H-	+/+	*L. innocua/ L. innocua*	*L. innocua/ L. innocua*	+	+/+	/	/	+		+	+	PA	PA	3	a
2009	483	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	3	a
2009	484	Raw cow milk	+	+	+	H-	+/+	*L. innocua/ L. innocua*	*L. innocua/ L. innocua*	+	+/+(6 colonies Camp-)	/	/	+		+	+	PA	PA	3	a
2009	485	Raw cow milk	-	+	+	-	/	/	/	+	+/+	*L. monocytogenes/ L. monocytogenes*	*L.monocytogenes/ L. monocytogenes*	+		+	+	PD	PD	3	a
2009	**1838**	**Raw milk**	-	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+	+/+	/	/	+		+	+	PD	PD	3	a
2009	1946	Raw milk	-	+	-	H+/H-	+/+	*L. innocua/ L. innocua*	*L. innocua/ L. innocua*	+	+/+	/	/	+		+	-	PD	NA	3	a
2009	1947	Raw milk	+	+	+	H+/H-	+/+	*L. monocytogenes/ L. innocua*	*L. monocytogenes/ L. innocua*	+	+/+	/	/	+		+	+	PA	PA	3	a
2009	1948	Raw milk	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	3	a
2009	1949	Raw milk	+	-	-	-	/	/	/	-	/	/	/	-		-	-	ND	ND	3	a
2009	1950	Raw milk	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	3	a
2009	1951	Raw milk	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	3	a
2014	1435	Raw cow milk cheese	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	1436	Raw cow milk cheese	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	1437	Raw cow milk cheese	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	1438	Raw cow milk cheese	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	1439	Raw cow milk cheese	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	1440	Raw goat milk cheese	-	i/-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1441	Raw cow milk cheese	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	1442	Raw cow milk cheese	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	1443	Raw cow milk cheese	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	1444	Raw cow milk cheese	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	3	b

♦ Analyses performed according to the COFRAC accreditation

DAIRY PRODUCTS																					
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp.																Category	Type
				Half Fraser broth for 25 h ± 1 h at 37°C ± 1°C																	
				PCR *Listeria* spp		Confirmations									Fraser 1 24h at 37°C (ISO 16140:2 requirements)	*Listeria* spp					
						O&A				Palcam				All confir-matory tests							
			Result *Listeria* spp ISO	Extraction A	Extraction B	Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID			Final result PCR A	Final result PCR B	Agree-ment Ref/Alt PCR A	Agree-ment Ref/Alt PCR B		
2014	1486	Raw cow milk cheese	-	+(38,1)	-	H+	-/+(+ at 72H)	*L. monocytogenes*	*L. monocytogenes*	-/+	/	/	/	+		+	-	PD	NA	3	b
2014	1627	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1628	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1629	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1630	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1631	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1632	Raw cow milk cheese	-	-	i/-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1633	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1634	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1635	Raw goat milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1636	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1637	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1638	Raw cow milk cheese	+	-	-	-	/	/	/	-/-	/	/	/	-		-	-	ND	ND	3	b
2014	1639	Raw goat milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1640	Raw cow milk cheese	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	1641	Raw cow milk cheese	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	-/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	1643	Raw fresh cream	+	i/-	-	-	/	/	/	-/-	/	/	/	-		-	-	ND	ND	3	b
2014	1644	Raw fresh cream	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1828	Raw cow milk cheese	+	+	+	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	**1829**	**Raw milk cheese**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	**1830**	**Raw cow milk cheese**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	**1833**	**Raw cow milk cheese**	+	+	+	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	**1834**	**Raw milk cheese**	+	-	-	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	-/-	/	/	/	+		-	-	ND	ND	3	b
2014	**1837**	**Raw goat milk cheese**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	**1839**	**Raw cow milk cheese**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	**1840**	**Raw cow milk cheese**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1938	Raw milk cheese	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.innocua*	*L.monocytogenes/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	1939	Raw milk cheese	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.innocua*	*L.monocytogenes/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	1940	Raw milk cheese	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	1941	Raw milk cheese	+	+	+	H+	+/+	*L.monocytogenes*	*L.monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	1942	Raw milk cheese	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.innocua*	*L.monocytogenes/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	3	b
2014	1943	Raw milk cheese	-	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PD	PD	3	b
2014	1944	Cheese	-	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PD	PD	3	b
2014	1945	Cheese	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1952	Raw milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1953	Raw milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	b
2014	1642	Butter	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	c
2014	**1831**	**Fermented milk**	-	+	-	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	-/-	/	/	/	+		+	-	PD	NA	3	c
2014	**1832**	**Milk powder**	+	-	+/+/+	-	/	/	/	-/-	/	/	/	-		-	-	ND	PPND	3	c
2014	**1835**	**Fermented milk**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	c

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				Half Fraser broth for 25 h ± 1 h at 37°C ± 1°C																	
				PCR *Listeria* spp		Confirmations									Fraser 1 24h at 37°C (ISO 16140:2 requirements)	*Listeria* spp					
						O&A				Palcam				All confir-matory tests							
			Result *Listeria* spp ISO	Extraction A	Extraction B	Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID			Final result PCR A	Final result PCR B	Agree-ment Ref/Alt PCR A	Agree-ment Ref/Alt PCR B		
2014	**1836**	**Skimmed milk powder**	-	+	+	-(+Fraser 1)	+/+	*L. monocytogenes*	*L. monocytogenes*	-/-(+Fraser 1)	/	/	/	+		+	+	PD	PD	3	c
2014	**1841**	**Fresh cream**	+	-	-	-	/	/	/	-/-	/	/	/	-		-	-	ND	ND	3	c
2014	**1842**	**Fresh cream**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	-/+		/	/	+		+	+	PA	PA	3	c
2014	**1843**	**Fermented milk**	-	+	+	-	/	/	/	-/-(+/+ à 72H)	+/+	*L.seeligeri*	*L.seeligeri*	+		+	+	PD	PD	3	c
2014	**1844**	**Fermented milk**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	c
2014	**1845**	**Fermented milk**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	c
2014	**1846**	**Fermented milk**	+	+	+	H-	+/+	*L.seeligeri/ L.seeligeri*	*L.seeligeri/ L.seeligeri*	-/+	+/+	/	/	+		+	+	PA	PA	3	c
2014	**1847**	**Fermented milk**	-	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	-/+	+/+	/	/	+		+	+	PD	PD	3	c
2014	**1848**	**Fermented milk**	+	+	+	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	3	c
2014	**1849**	**Milk powder**	+	-	+(41,2)	-(+ fraser1)	+/+	*L. monocytogenes*	*L. monocytogenes*	-/-	/	/	/	+		-	+	ND	PA	3	c
2014	**1850**	**Milk powder**	+	+/+	-	-	/	/	/	-/-	/	/	/	-		-	-	PPND	ND	3	c
2014	**1852**	**Infant formula milk powder**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	c
2014	**1853**	**Milk powder**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	3	c
2014	**1854**	**Milk powder**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	3	c
2014	1855	Milk powder	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	3	c
2018	**4471**	**Pasteurised goat cheese**	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	3	c
2018	**4472**	**Pasteurised emmental cheese**	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	3	c
2018	4484	Chocolate ice cream	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	3	c

VEGETABLES																					
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				Half Fraser broth for 25 h ± 1 h at 37°C ± 1°C																	
				PCR *Listeria* spp		Confirmations									Fraser 1 24h at 37°C (ISO 16140:2 requirements)	*Listeria* spp					
						O&A				Palcam				All confir-matory tests							
			Result *Listeria* spp ISO	Extraction A	Extraction B	Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID			Final result PCR A	Final result PCR B	Agree-ment Ref/Alt PCR A	Agree-ment Ref/Alt PCR B		
2010	2030	Parsley	-	-	+/+	-	/	/	/	-/-	/	/	/	-		-	-	NA	PPNA	4	a
2010	170	Parsley	+	-	-	-	/	/	/	-/-	/	/	/	-		-	-	ND	ND	4	a
2010	492	Mushrooms	+	+	+	H+/H-	+/+	*L.monocytogenes*	*L.monocytogenes*	+/+	+/+			+		+	+	PA	PA	4	a
2010	494	Vegetables	+	+	+	H-	NC	/	/	+/+	+/+	*L.monocytogenes*	*L.monocytogenes*	+		+	+	PA	PA	4	a
2010	551	Mash	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	4	a
2010	552	Lettuce	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	4	a
2010	553	White cabbage	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	4	a
2010	554	Link	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	4	a
2010	555	Endives	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	4	a
2010	556	Salad	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	4	a
2010	557	Salad	-	-	-	d	NC	/	/	-/-	/	/	/	-		-	-	NA	NA	4	a
2010	558	Salad	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	4	a
2010	**901**	**Brussels sprouts**	+	+/-/-	+/-/+	H-	-/-	/	/	-/-	/	/	/	-		-	-	PPND	PPND	4	a
2010	**902**	**Lettuce**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	4	a
2010	**905**	**Mash**	+	+	-	-(+ Fraser1))	+/+	*L. monocytogenes*	*L. monocytogenes*	-/-		/	/	+		+	-	PA	ND	4	a
2010	**906**	**Endives**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	4	a
2010	**907**	**Red cabbage**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	4	a
2010	**908**	**Broccolis**	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.innocua*	*L.monocytogenes/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	4	a
2010	**909**	**Chinese cabbage**	+	-	+	-	/	/	/	-/-	/	/	/	-		-	-	ND	PPND	4	a
2018	5462	Zucchini	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	a
2018	5463	Leeks	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	a
2010	2012	Frozen fries	-	-	-	H-	-	/	/	-/-	/	/	/	-		-	-	NA	NA	4	b
2010	2013	Frozen green sliced peppers	-	-	-	H-	-	/	/	-/-	/	/	/	-		-	-	NA	NA	4	b
2010	2015	Frozen green peppers	-	-	-	H-	+/-	/	/	-/-	/	/	/	-		-	-	NA	NA	4	b
2010	2016	Cooked potatoes	-	-	-	H-	+/-	/	/	-/-	/	/	/	-		-	-	NA	NA	4	b
2010	2017	Fried onions	-	-	-	H-	+/-	/	/	-/-	/	/	/	-		-	-	NA	NA	4	b
2010	2018	Frozen broccolis	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	4	b
2010	2020	Frozen red peppers	-	-	-	H-(1)	+/-	/	/	-/-	/	/	/	-		-	-	NA	NA	4	b
2010	2021	Frozen fried apples	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	4	b
2010	2025	Frozen red peppers	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	4	b
2010	2029	Frozen fries	-	+	+	+/+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PD	PD	4	b
2010	**903**	**Cooked vegetables**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	4	b
2010	**904**	**Sliced carrots**	-	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PD	PD	4	b
2010	**911**	**Frozen mushrooms**	+	+	+	H+	+/+	impossible to isolate	*L.monocytogenes/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	4	b
2010	**912**	**Vegetables mix**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	4	b
2010	**913**	**Frozen vegetables mix**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	4	b
2010	**914**	**Frozen sliced links**	-	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PD	PD	4	b
2010	**915**	**Frozen cauliflower**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	4	b
2010	**916**	**Frozen vegetables mix**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	4	b
2010	**941**	**Frozen vegetables mix**	+	+	+	H-	+/+	*L.seeligeri/ L.seeligeri*	*L.seeligeri/ L.seeligeri*	-/-	/	/	/	+		+	+	PA	PA	4	b
2010	**942**	**Frozen vegetables mix**	+	+	+	H-	+/+	*L.seeligeri/ L.seeligeri*	*L.seeligeri/ L.seeligeri*	-/+1col	/	/	/	+		+	+	PA	PA	4	b

♦ Analyses performed according to the COFRAC accreditation

VEGETABLES																						
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp.																	Category	Type
				Half Fraser broth for 25 h ± 1 h at 37°C ± 1°C																		
				PCR *Listeria* spp		Confirmations									Fraser 1 24h at 37°C (ISO 16140:2 requirements)	*Listeria* spp						
						O&A				Palcam				All confir-matory tests								
			Result *Listeria* spp ISO	Extraction A	Extraction B	Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID			Final result PCR A	Final result PCR B	Agree-ment Ref/Alt PCR A	Agree-ment Ref/Alt PCR B		
2018	4319	Frozen vegetable mix	+	+34,8	+33,5	H+	+/+	*L. monocytogenes*	*L. monocytogenes* (+18,7)	+	+/+	*L. monocytogenes*	*L. monocytogenes* (+19,3)	+	/	+	+	PA	PA	4	b
2018	4320	Frozen mushrooms	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	b
2018	4323	Frozen peppers	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	b
2018	**4474**	**Frozen vegetables mix**	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	b
2018	**4475**	**Frozen vegetables mix**	-	+19,5	+29,8	H+	+/+	*L. monocytogenes*	*L. monocytogenes* (+20,3)	+	+/+	/	/	+	/	+	+	PD	PD	4	b
2018	**4476**	**Frozen vegetables mix**	+	-/-/-	+31,5/ +36,4/ +39,7	H-d	NC	/	/	-	/	/	/	-	+ (*L. monocytogenes*)	-	+	ND	PA	4	b
2018	**4477**	**Frozen vegetables mix**	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	b
2018	**4480**	**Frozen vegetables mix**	-	+25,5	+19,2	H+	+/+	*L. monocytogenes*	*L. monocytogenes* (+19,2)	+	+/+	/	/	+	/	+	+	PD	PD	4	b
2010	2026	Frozen spinach with cream	+	+	+	H+/H-	+/+	*L.innocua/ L.monocytogenes*	*L.innocua/ L.monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	4	c
2010	559	Sliced carrots	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	4	c
2010	**1049**	**Deli salad**	-	+	+	H-	+/+	/	/	+/+	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+		+	+	PD	PD	4	c
2018	4321	RTRH Purée	-	+29,6	+31,1	H+	+/+	*L. monocytogenes*	*L. monocytogenes* (+18,2)	-	/	/	/	+	/	+	+	PD	PD	4	c
2018	4324	RTRH potatoes with butter	+	+22,4	+22,5	H+	+/+	*L. monocytogenes*	*L. monocytogenes* (+18,9)	+d	+/+	*L. monocytogenes*	*L. monocytogenes* (+19,3)	+	/	+	+	PA	PA	4	c
2018	**4381**	**RTRH carrots**	-	-	-	st	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	c
2018	**4382**	**RTE vegetables mix**	-	+25,3	+18,6	H+/H-	+/+	*L. monocytogenes / L. innocua*	*L. monocytogenes (+21,9) / L. innocua (+19,7)*	+	+/+	*L. innocua*	*L. innocua (+17,7)*	+	/	+	+	PD	PD	4	c
2018	**4383**	**RTE vegetables mix**	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	c
2018	**4384**	**RTRH vegetables mix (for wok)**	-	+28,1	+24,1	H+/H-	+/+	*L. monocytogenes / L. innocua*	*L. monocytogenes (+25,4) / L. innocua (+18,3)*	+	+/+	*L. innocua*	*L. innocua (+17,4)*	+	/	+	+	PD	PD	4	c
2018	**4385**	**Vegetables nuggets**	+	+27,5	+21,2	H+/H-	+/+	*L. monocytogenes / L. innocua*	*L. monocytogenes (+17,5) / L. innocua (+18,3)*	-	/	/	/	+	/	+	+	PA	PA	4	c
2018	**4386**	**Vegetables balls**	+	+26,9	+28,0	H+d/H-d	+/+	NI / *L. welshimeri*	*L. monocytogenes* (+22,5) / -/-/-	+d	+/+	*L. monocytogenes*	*L. monocytogenes* (+20,1)	+	/	+	+	PA	PA	4	c
2018	**4387**	**Vegetable couscous**	+	+23,4	+21,2	H+	+/+	*L. monocytogenes*	*L. monocytogenes* (+20,8)	-	/	/	/	+	/	+	+	PA	PA	4	c
2018	**4388**	**RTRH vegetables cake**	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	c
2018	**4389**	**Vegetables falafels**	+	+27,9	+23,6	H+	+/+	*L. monocytogenes*	*L. monocytogenes* (+17,6)	-	/	/	/	+	-	+	+	PA	PA	4	c
2018	04975	RTE vegetables (cabbage, radish, carrots)	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	c
2018	04976	RTRH vegetables mix (carrot, leek, celery)	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	c
2018	04977	RTE cucumber with cream	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	c
2018	04978	Macedoine	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	c
2018	04979	Coleslaw	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	c
2018	04980	Sliced carrots	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	c
2018	04981	Macedoine	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	c

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						O&A				Palcam				All confir-matory tests							
			Result *Listeria* spp ISO	Extraction A	Extraction B	Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID			Final result PCR A	Final result PCR B	Agree-ment Ref/Alt PCR A	Agree-ment Ref/Alt PCR B		
2010	2054	Tuna	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	a
2010	2056	Fish fillet	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	a
2010	2061	Skate fillet	-	-	+/+	-	/	/	/	+/+	-/+	/	/	-		-	-	NA	PPNA	5	a
2010	2062	Raw salmon pulp	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	a
2010	2064	Panag fillet	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.innocua*	*L.monocytogenes/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	5	a
2010	88	Fish fillet	-	+	+	H+	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+	+/+	/	/	+		+	+	PD	PD	5	a
2010	90	salmon	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	5	a
2010	211	Salmon fillet	+	-	-	-	/	/	/	-/-	/	/	/	-		-	-	ND	ND	5	a
2010	213	Salmon	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	5	a
2010	215	Raw fish fillet	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	5	a
2010	242	Frozen raw fish fillet	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	a
2010	243	Frozen raw fish fillet	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	a
2010	354	Salmon	+	-	-	-	/	/	/	-/-	/	/	/	-		-	-	ND	ND	5	a
2010	654	Salmon fillet	-	+(36,7)	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PD	PD	5	a
2010	655	Bass fillet	+	+(33,8)	+(33,3)	H+	+/+	*L.monocytogenes*	*L.monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	a
2010	895	Sea bream	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	5	a
2010	896	Tuna	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	5	a
2010	897	Cuttelfish	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	5	a
2010	899	Fish fillet	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	5	a
2010	900	Fish fillet	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	5	a
2010	**920**	**Frozen tuna**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	a
2010	923	Frozen fish fillet	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	5	a
2010	**926**	**Fish fillet**	+	+	+	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	5	a
2010	**927**	**Whiting fillet**	+	+	+	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	5	a
2010	**932**	**Crayfish**	+	+	+	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	5	a
2010	**933**	**Shrimps**	+	+	+	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	5	a
2010	**939**	**Mackerel**	+	+	+	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+/+	/	/	/	+		+	+	PA	PA	5	a
2010	**940**	**Frozen sea bream**	+	+	+	H-	+/+	*L.seeligeri/ L.seeligeri*	*L.seeligeri/ L.seeligeri*	+/+	/	/	/	+		+	+	PA	PA	5	a
2010	2051	Smoked salmon	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	b
2010	2058	Smoked salmon	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	b
2010	2172	Smoked salmon pieces	-	-	+	-(+ Fraser 1)	+/+	*L.monocytogenes/ L.grayi*	*L.monocytogenes/ L.grayi*	-/-	/	/	/	+		-	+	NA	PD	5	b
2010	83	Smoked salmon pieces	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	5	b
2010	210	Smoked salmon	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	5	b
2010	214	Smoked salmon	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	b

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FISHERY PRODUCTS

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						O&A				Palcam				All confir-matory tests							
			Result *Listeria* spp ISO	Extraction A	Extraction B	Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID			Final result PCR A	Final result PCR B	Agree-ment Ref/Alt PCR A	Agree-ment Ref/Alt PCR B		
2010	355	Smoked salmon	+	-	-	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		-	-	ND	ND	5	b
2010	356	Smoked salmon	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	5	b
2010	357	Smoked salmon	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	5	b
2010	358	Smoked tuna	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	5	b
2010	359	Smoked tuna	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	5	b
2010	360	Haddock	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	5	b
2010	361	Smoked salmon	+	-	-	-	/	/	/	-/-	/	/	/	-		-	-	ND	ND	5	b
2010	888	Smoked tuna	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	5	b
2010	889	Haddock	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	5	b
2010	890	Smoked mackerel	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	5	b
2010	**919**	**Somed peppered mackerel**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	b
2010	**935**	**Smoked haddock**	+	+	+	H-	+/+	*L.seeligeri/ L.seeligeri*	*L.seeligeri/ L.seeligeri*	+/+	+/+	/	/	+		+	+	PA	PA	5	b
2018	04982	Smoked haddock	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	5	b
2018	04983	Smoked herring	-	-	-	st	/	/	/	-	/	/	/	-	-	-	-	NA	NA	5	b
2010	2052	Salmon tartar	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	c
2010	2053	Cooked fish fillet	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	c
2010	2055	Mussels	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.innocua*	*L.monocytogenes/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	5	c
2010	2057	Cooked mussels	+	+(36,5)	+	d	-	/	/	+1col	+/+	*L. innocua*	*L.innocua*	+		+	+	PA	PA	5	c
2010	2059	Cod fillet	+	+	+	H+	+/+	*L.monocytogenes/ L.monocytogenes*	*L.monocytogenes/ L;monocytogenes*	-/+1col	+/-	/	/	+		+	+	PA	PA	5	c
2010	2060	Cooked calmar	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.innocua*	*L.monocytogenes/ L.innocua*	+1col	+/+	/	/	+		+	+	PA	PA	5	c
2010	2063	Seafood cocktail	-	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PD	PD	5	c
2010	2065	Fish balls	+	+	+	H+	+/+	*L.monocytogenes/ L.monocytogenes*	*L.monocytogenes/ L.monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	c
2010	2069	Cooked dab fillet	-	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	-/-	/	/	/	+		+	+	PD	PD	5	c
2010	491	Seafood cocktail	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	5	c
2010	891	Cooked marinated shrimps	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	5	c
2010	892	Cooked mussels	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	5	c
2010	893	Cooked scallops	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	5	c
2010	894	Surimi	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	5	c
2010	898	Fish balls	-	-	-	-	/	/	/	-	/	/	/	-		-	-	NA	NA	5	c
2010	**918**	**Frozen surimi**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	c
2010	**921**	**Fish balls**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	c
2010	**922**	**Cooked mussels**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	5	c
2010	**928**	**Cooked marinated shrimps**	+	+	+	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	5	c
2010	**929**	**Cooked crab (rillettes)**	+	+	+	H-	+/+	*L.seeligeri/ L.seeligeri*	*L.seeligeri/ L.seeligeri*	-/-	/	/	/	+		+	+	PA	PA	5	c
2010	**930**	**Cooked tuna (Rilletes)**	+	+	+	H-(1)	+/+	*L.seeligeri*	*L.seeligeri*	-/-	/	/	/	+		+	+	PA	PA	5	c
2010	**931**	**Trout tarama**	+	-	-	H-	-/+	/	/	-/-	/	/	/	-		-	-	ND	ND	5	c
2010	**934**	**Cooked scallops**	-	-	-	-/-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	5	c
2010	**937**	**Cooked mussels**	-	-	-	H-	-/+	/	/	-/-	/	/	/	-		-	-	NA	NA	5	c
2010	**938**	**Scallops terrine**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	5	c

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2010	1324	Process water (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	a
2010	1325	Rinsing water (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	a
2010	**1856**	**Siphon water (delicatessen industry)**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	a
2010	1857	Siphon water (delicatessen industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	a
2010	1858	Siphon water (delicatessen industry)	+	-	-	-	/	/	/	-/-	/	/	/	-		-	-	ND	ND	6	a
2010	**1859**	**Siphon water (delicatessen industry)**	-	-	-	H+	+/+	*L.monocytogenes*	*L.monocytogenes*	+/+	+/+	/	/	+		-	-	NA	NA	6	a
2010	**1860**	**Siphon water (delicatessen industry)**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	a
2010	**1861**	**Siphon water (delicatessen industry)**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	a
2010	**1862**	**Siphon water (delicatessen industry)**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	a
2010	**1863**	**Siphon water (delicatessen industry)**	+	-	-	-	/	/	/	-/-	/	/	/	-		-	-	ND	ND	6	a
2010	**1864**	**Siphon water (delicatessen industry)**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	**6**	a
2010	**1865**	**Siphon water (delicatessen industry)**	-	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PD	PD	6	a
2010	**1866**	**Siphon water (delicatessen industry)**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	a
2010	**1867**	**Siphon water (delicatessen industry)**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	-/-	/	/	/	+		+	+	PA	PA	6	a
2010	**1868**	**Process water(Poultry industry)**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	a
2010	**1869**	**Process water(Poultry industry)**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	a
2010	**1870**	**Process water(Delicatessen industry)**	+	+	-	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	-/-	/	/	/	+		+	-	PA	ND	6	a
2010	**1956**	**Process water(Poultry industry)**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	6	a
2010	**1957**	**Process water(Delicatessen industry)**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	6	a
2010	**1959**	**Siphon water**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	6	a
2018	**4485**	**Rinse water (Fish industry)**	+	-	-	-	/	/	/	-	/	/	/	-	-	-	-	ND	ND	6	a
2018	**4486**	**Rinse water (Fish industry)**	-	-	-	st	/	/	/	st	/	/	/	-	-	-	-	NA	NA	6	a
2018	**4487**	**Process water (Fish industry)**	-	-	-	st	/	/	/	st	/	/	/	-	-	-	-	NA	NA	6	a
2010	401	Wipe (Salmon industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	402	Wipe (Salmon industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	403	Wipe (Salmon industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	404	Wipe (Salmon industry)	+	-	-	-	/	/	/	-/-	/	/	/	-		-	-	ND	ND	6	b
2010	405	Wipe (Salmon industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b

♦ Analyses performed according to the COFRAC accreditation

ENVIRONMENTAL SAMPLES

Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp.																Category	Type
				Half Fraser broth for 25 h ± 1 h at 37°C ± 1°C																	
				PCR *Listeria* spp		Confirmations									Fraser 1 24h at 37°C (ISO 16140:2 requirements)	*Listeria* spp					
						O&A				Palcam				All confir-matory tests							
			Result *Listeria* spp ISO	Extraction A	Extraction B	Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID			Final result PCR A	Final result PCR B	Agree-ment Ref/Alt PCR A	Agree-ment Ref/Alt PCR B		
2010	406	Wipe (Salmon industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	407	Wipe (Salmon industry)	+	-	-	-	/	/	/	-/-	/	/	/	-		-	-	ND	ND	6	b
2010	408	Wipe (Salmon industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	409	Wipe (Salmon industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	410	Wipe (Salmon industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	**1188**	**Wipe(salmon industry)**	-	+(35,36)/+	+(35,2)/-	-	/	/	/	-/-	/	/	/	-		-	-	PPNA	PPNA	6	b
2010	**1190**	**Wipe(salmon industry)**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	**1191**	**Wipe(salmon industry)**	+	+	+	H+/H-	+/+	/	/	+/+	+/+	*L.seeligeri; ivanovii/ L.seeligeri; ivanovii*	*L.ivanovii/ L.ivanovii*	+		+	+	PA	PA	6	b
2010	**1192**	**Wipe(salmon industry)**	+	+	+	H+/H-	+/+	/	/	+/+	+/+	*L.seeligeri; ivanovii/ L.seeligeri; ivanovii*	*L.ivanovii/ L.ivanovii*	+		+	+	PA	PA	6	b
2010	1193	Wipe (dairy industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	1309	Wipe (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	1310	Wipe (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	1311	Wipe (Meat industry)	-	+	+	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+/+	+/+	/	/	+		+	+	PD	PD	6	b
2010	1312	Wipe (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	1313	Wipe (Meat industry)	+	+	+	H-	+/+	*L.welshimeri/ L.innocua*	*L.welshimeri/ L.monocytogenes/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	1314	Wipe (Meat industry)	+	+	+	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	1315	Wipe (Meat industry)	+	+	+	H+/H-	+/+	*L.monocytogenes/ L.innocua*	*L.monocytogenes/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	1316	Wipe (Meat industry)	+	+	+	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	1317	Wipe (Meat industry)	-	-	+	-	/	/	/	-/-	/	/	/	-		-	-	NA	PPNA	6	b
2010	1318	Wipe (Meat industry)	+	+	+	H+/H-	+/+	NI/*L.monocytogenes*	*L.innocua/ L.monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	1319	Wipe (Meat industry)	+	+	+	H+/H-	+/+	*L.monocytogenes*	*L.innocua/ L.monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	1320	Wipe (Meat industry)	+	+	+	H+/H-	+/+	*L.welshimeri/ L.monocytogenes*	*L.welshimeri/ L.monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	1321	Wipe (Meat industry)	+	+	+	H+/H-	+/+	*L.innocua/ L.monocytogenes*	*L.innocua/ L.monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	1322	Wipe (Meat industry)	-	+	+	H-	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+/+	+/+	/	/	+		+	+	PD	PD	6	b
2010	1323	Wipe (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	1362	**Wipe(salmon industry)**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	1363	**Wipe(salmon industry)**	+	+	+	H-	+/+	*L.seeligeri/ L.seeligeri*	*L.seeligeri/ L.seeligeri*	+/+	/	/	/	+		+	+	PA	PA	6	b
2010	1364	**Wipe(salmon industry)**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	1365	**Wipe(salmon industry)**	-	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	/	/	/	+		+	+	PD	PD	6	b
2010	1366	**Wipe(salmon industry)**	-	+	+	-	/	/	/	-/-(5 ALOA+5P:1col+)	+/+	*L.welshimeri*	*L.welshimeri*	+		+	+	PD	PD	6	b

ENVIRONMENTAL SAMPLES																						
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp.																Category	Type
				Half Fraser broth for 25 h ± 1 h at 37°C ± 1°C																	
				PCR *Listeria* spp		Confirmations									Fraser 1 24h at 37°C (ISO 16140:2 requirements)	*Listeria* spp					
						O&A				Palcam				All confir-matory tests							
			Result *Listeria* spp ISO	Extraction A	Extraction B	Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID			Final result PCR A	Final result PCR B	Agree-ment Ref/Alt PCR A	Agree-ment Ref/Alt PCR B		
2010	1367	**Wipe(salmon industry)**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	1368	**Wipe(salmon industry)**	-	+	+	-	/	/	/	-/-(5 ALOA+5P:2col+)	/	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+		+	+	PD	PD	6	b
2010	1369	**Wipe(salmon industry)**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	1370	**Wipe(salmon industry)**	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	1371	**Wipe(salmon industry)**	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	/	/	/	+		+	+	PA	PA	6	b
2010	1494	Wipe (Meat industry)	+	+	+	H+/H-	+/+	*L.welshimeri/ L.monocytogenes*	*L.welshimeri/ L.monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	1495	Wipe (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	1496	Wipe (Meat industry)	-	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PD	PD	6	b
2010	1497	Wipe (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	1498	Wipe (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	1499	Wipe (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	1500	Wipe (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	1501	Wipe (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	1502	Wipe (Meat industry)	-	+	+	H-	+/+	*L.welshimeri/ L.welshimeri*	*L.welshimeri/ L.welshimeri*	+/+	+/+	/	/	+		+	+	PD	PD	6	b
2010	1503	Wipe (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	**1504**	Wipe (Meat industry)	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	**1505**	Wipe (Meat industry)	+	+	+	H+/H-	+/+	L.monocytogenes/ L.seeligeri	L.monocytogenes/ L.seeligeri	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	**1506**	Wipe (Meat industry)	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	**1507**	Wipe (Meat industry)	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	**1508**	Wipe (Meat industry)	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	**1509**	Wipe (Meat industry)	+	+	+	H+	+/+	*L. monocytogenes*	*L. monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	**1510**	Wipe (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	**1511**	Wipe (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	**1512**	Wipe (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	**1513**	Wipe (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	**1514**	Wipe (Meat industry)	+	+/+	+/+	H-	+/+	*L.innocua*	*L.innocua/ L.welshimeri/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	**1515**	Wipe (Meat industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	b
2010	**1516**	Wipe (Meat industry)	+	+	+	H+	+/+	*L.monocytogenes/ L.innocua*	*L.monocytogenes/ L.innocua*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	**1517**	Wipe (Meat industry)	+	+	+	H-	+/+	*L.welshimeri/ L.welshimeri/ L.monocytogenes*	*L.welshimeri/ L.welshimeri/ L.monocytogenes*	+/+	+/+	/	/	+		+	+	PA	PA	6	b
2010	1183	Dusts (Dairy industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	c
2010	1184	Dusts (Dairy industry)	-	+	+	H-	+/+	/	/	+/+	+/+	*L.innocua/ L.innocua*	*L.innocua/ L.innocua*	+		+	+	PD	PD	6	c
2010	1185	Dusts (Dairy industry)	-	-	-	-	/	/	/	-/-	/	/	/	-		-	-	NA	NA	6	c
2010	1186	Dusts (Dairy industry)	+	-	-	-	/	/	/	-/-	/	/	/	-		-	-	ND	ND	6	c
2018	**5030**	**Residues (vegetable ham)**	+	+22,3	+22,2	H-	+/+	*L. seeligeri*	*L. seeligeri* (+23,0)	-	/	/	/	+	-	+	+	PA	PA	6	c
2018	**5031**	**Residues (vegetable sausage)**	+	+23,4	+20,1	H+	+/+	*L. monocytogenes*	*L. monocytogenes* (+21,8)	+	+/+	/	/	+	/	+	+	PA	PA	6	c
2018	**5032**	**Residues (vegetable sausage)**	+	+27,9	+28,3	H+	+/+	*NI (L. monocytogenes* at 72h)	*L. monocytogenes* (+22,1)	+ (1)	+/+	/	/	+	/	+	+	PA	PA	6	c

ENVIRONMENTAL SAMPLES																						
Year of analysis	Sample N°	Product (English name)	**Reference method: ISO 11290-1♦**	**Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp.**																	Category	Type
				Half Fraser broth for 25 h ± 1 h at 37°C ± 1°C																		
				PCR *Listeria* spp		Confirmations									Fraser 1 24h at 37°C (ISO 16140:2 requirements)	***Listeria* spp**						
						O&A				Palcam				All confir-matory tests								
			Result *Listeria* spp ISO	Extraction A	Extraction B	Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID			Final result PCR A	Final result PCR B	Agree-ment Ref/Alt PCR A	Agree-ment Ref/Alt PCR B		
2018	**5033**	**Floor residues (Seafood industry)**	+	+24,9	+18,6	H-	+/+	*L. innocua*	*L. innocua* (+21,4)	+	+/+	/	/	+	/	**+**	**+**	**PA**	**PA**	6	c
2018	**5034**	**Residues (apple)**	+	+30,0	+25,9	H+	+/+	*L. monocytogenes*	*L. monocytogenes* (+20,6)	-	/	/	/	+	/	**+**	**+**	**PA**	**PA**	6	c
2018	**5035**	**Floor residues (Fish industry)**	+	+33,5	+30,8	-d (H+/H- after 72h)	-	NI/NC (*L. monocytogenes* and *L. innocua* after 72h)	-(L. monocytogenes and L. innocua after 72h)	-	/	/	/	+	/	**+**	**+**	**PA**	**PA**	6	c
2018	**5036**	**Poultry residues (Poultry industry)**	+	+23,9	+21,1	H- (H+ after 72h)	+/+	*L. innocua* (*L. monocytogenes* after 72h)	*L. innocua* (+21,4)	+	+/+	/	/	+	/	**+**	**+**	**PA**	**PA**	6	c
2018	**5037**	**Fish residues (Fish industry)**	+	+34,3	+30,0	H+	+/+	*L. monocytogenes*	*L. monocytogenes* (+22,3)	+	+/+	/	/	+	/	**+**	**+**	**PA**	**PA**	6	c
2018	**5038**	**Fish residues (Fish industry)**	+	+23,0	+21,4	H+	+/+	*L. monocytogenes*	*L. monocytogenes* (+22,4)	+	+/+	/	/	+	/	**+**	**+**	**PA**	**PA**	6	c
2018	5039	Sausage residues	-	-	-	-	/	/	/	-	/	/	/	-	-	**-**	**-**	**NA**	**NA**	6	c
2018	5040	Fish residues (Fish industry)	-	-	-	-	/	/	/	-	/	/	/	-	-	**-**	**-**	**NA**	**NA**	6	c
2018	5041	Residues (Seafood industry)	-	-	-	st	/	/	/	-	/	/	/	-	-	**-**	**-**	**NA**	**NA**	6	c
2018	5042	Residues with spices (Seafood industry)	-	-	-	-	/	/	/	-	/	/	/	-	-	**-**	**-**	**NA**	**NA**	6	c
2018	5043	Residues vegetable ham	-	-	-	-	/	/	/	-	/	/	/	-	-	**-**	**-**	**NA**	**NA**	6	c
2018	5044	Residues vegetable sausage	-	-	-	-	/	/	/	-	/	/	/	-	-	**-**	**-**	**NA**	**NA**	6	c
2018	5045	Residues apple	-	-	-	-	/	/	/	-	/	/	/	-	-	**-**	**-**	**NA**	**NA**	6	c

COMPOSITE FOODS										
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp. After storage for 72 h at 5 ± 3°C (Extraction protocol A)					Category	Type
			Result *Listeria* spp ISO	PCR *Listeria* spp. Protocol A	Confirmations O&A	Confirmations Palcam	Final result	Agreement *Listeria* spp		
2010	2028	Salad (scallops and prawns)	+	+	+	+	+	**PA**	1	a
2010	493	Cooked rice	+	+	+	+	+	**PA**	1	a
2010	**910**	**Raw vegetables mix**	+	+	+	+	+	**PA**	1	a
2010	**943**	**Chinese deli salad**	+	+	-	+	+	**PA**	1	a
2010	**944**	**Spring rolls**	+	+	-	+	-	**ND**	1	a
2010	**1041**	**Tabouleh**	+	+	-	+	+	**PA**	1	a
2010	**1043**	**Deli salad (celery)**	+	+	-	+	+	**PA**	1	a
2010	**1044**	**Deli salad (rice)**	+	+	-	+	+	**PA**	1	a
2010	**1045**	**Deli salad (Piémontaise)**	+	+	-	+	+	**PA**	1	a
2010	**1046**	**Deli salad**	+	+	-	+	+	**PA**	1	a
2010	**1047**	**Cabbage salad**	+	+	-	+	+	**PA**	1	a
2010	**1048**	**Tuna deli salad**	-	+	-	+	+	**PD**	1	a
2018	4322	RTE Salad with pasta	+	+32,9	H+d (*L. monocytogenes*)	+d	+	**PA**	1	a
2010	2134	Pizza	+	+	+	+	+	**PA**	1	b
2010	2135	Brioche with sausage	-	+	+	+	+	**PD**	1	b
2010	2175	Pie	-	-	-	-	-	**NA**	1	b
2010	181	Ready to reheat meal	+	+	+	+	+	**PA**	1	b
2010	495	Pie	-	+	+	+	+	**PD**	1	b
2010	653	Burger	+	+	+	+	+	**PA**	1	b
2010	**917**	**Frozen peas and sliced bacon**	+	+	+	+	+	**PA**	1	b
2010	**1042**	**Pasta with surimi**	+	+	-	+	+	**PA**	1	b
2010	**1050**	**Pie**	+	+	-	+	+	**PA**	1	b
2010	**1051**	**Pie**	+	+	-	+	+	**PA**	1	b
2010	**1052**	**Pizza**	+	+	-	+	+	**PA**	1	b
2010	**1053**	**Pie**	-	+	-	+	+	**PD**	1	b
2010	2128	Preparation for pancakes	-	-	-	-	-	**NA**	1	c
2010	2131	Omelette	+	+	+	+	+	**PA**	1	c
2010	2132	Preparation for pancakes	-	+	+	+	+	**PD**	1	c
2010	2136	Omelette	+	+	+	+	+	**PA**	1	c
2010	2139	Chocolate cake	-	+	+	-	-	**NA**	1	c
2010	2177	Omelette	+	+	+	+	+	**PA**	1	c
2010	212	Omelette	+	-	-	-	-	**ND**	1	c
2018	**4375**	**Pastry**	-	+21,4	H+/H-	+	+	**PD**	1	c
2018	**4376**	**Pastry**	+	+19,3	H-	+	+	**PA**	1	c
2018	**4377**	**Pastry**	+	-	-	-	-	**ND**	1	c
2018	**4378**	**Tortilla with ham**	+	+18,5	H-	+	+	**PA**	1	c
2018	**4379**	**Tortilla**	+	-	-	-	-	**ND**	1	c
2018	**4380**	**Tortilla with onions**	+	-	-	-	-	**ND**	1	c

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MEAT PRODUCTS										
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp. After storage for 72 h at 5 ± 3°C (Extraction protocol A)					Category	Type
			Result *Listeria* spp ISO	PCR *Listeria* spp. Protocol A	Confirmations O&A	Confirmations Palcam	Final result	Agreement *Listeria* spp		
2010	2090	Ground veal	+	+	+	+	+	**PA**	2	a
2010	2095	Pork meat	+	+	+	+	+	**PA**	2	a
2010	2098	Chicken leg	+	+	+	+	+	**PA**	2	a
2010	2133	Ground veal	-	+	-	+	+	**PD**	2	a
2010	89	Ground beef	+	+	+	+	+	**PA**	2	a
2010	165	Ground veal	+	+	+	+	+	**PA**	2	a
2010	166	Ground veal	+	+	+	+	+	**PA**	2	a
2010	173	Raw pork meat	-	+	+	+	+	**PD**	2	a
2010	174	Raw pork meat	+	+	-	+/-(*L.welshimeri*)	+	**PA**	2	a
2010	175	Raw pork meat	+	+	+	+	+	**PA**	2	a
2010	177	Raw pork meat	+	+	-	+	+	**PA**	2	a
2010	179	Turkey meat	+	+	+	+	+	**PA**	2	a
2010	180	Turkey meat	+	+	+	+	+	**PA**	2	a
2010	363	Frozen ground beef	+	+	+	+	+	**PA**	2	a
2010	364	Frozen ground beef	+	+	-	+	+	**PA**	2	a
2010	399	Ground beef	+	+	-	+	+	**PA**	2	a
2010	400	Seasoned ground beef	-	+	+	+	+	**PD**	2	a
2010	486	Ground beef	+	+	-	+	+	**PA**	2	a
2010	487	Ground beef	+	-	-	-	-	**ND**	2	a
2010	497	Delicatessen	+	+	+	+	+	**PA**	2	a
2010	530	Ground beef	+	+	+	+	+	**PA**	2	a
2010	534	Lamb meat	+	-	-	+	+	**PA**	2	a
2010	537	Por meat	+	+	-	+	+	**PA**	2	a
2010	539	Beef meat	+	+(32,9)	-	+	+	**PA**	2	a
2010	542	Sheep meat	+	+	-	+	+	**PA**	2	a
2010	543	Lamb meat	+	+(34,2)	-	+	+	**PA**	2	a
2010	544	Turkey meat	+	+	-	+	+	**PA**	2	a
2010	**615**	**Pork meat**	+	+	-	+	+	**PA**	2	a
2010	753	Pork meat	+	+	-	+	+	**PA**	2	a
2010	754	Beef meat	+	+	-	+	+	**PA**	2	a
2010	755	Beef meat	+	+	-	+	+	**PA**	2	a
2010	756	Beef meat	+	+	-	+	+	**PA**	2	a
2010	757	Veal meat	+	+	-	+	+	**PA**	2	a
2010	758	Pork meat	+	+	-	+	+	**PA**	2	a
2010	759	Pork meat	+	+	-	+	+	**PA**	2	a
2010	761	Ground beef	+	-	-	-	-	**ND**	2	a
2018	4308	Chicken meat	-	-	-	-	-	**NA**	2	a
2018	4309	Beef meat	+	+30,5	H+	+	+	**PA**	2	a
2018	4310	Ground beef meat	-	+24,4	H-	+	+	**PD**	2	a
2018	4311	Pork meat	+	+25,1	H-	+	+	**PA**	2	a
2018	4312	Pork meat	-	+17,7	H-	+	+	**PD**	2	a
2018	4313	Veal meat	+	+22,1	H-	+	+	**PA**	2	a
2018	04972	Veal meat	+	+27,3	H-	+	+	**PA**	2	a
2018	04973	Chicken meat	-	-	-	-	-	**NA**	2	a
2018	04974	Chicken meat	+	-	-	-	-	**ND**	2	a
2010	2087	Skewer	+	-	-	+	+	**PA**	2	b

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MEAT PRODUCTS										
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp. After storage for 72 h at 5 ± 3°C (Extraction protocol A)					Category	Type
			Result *Listeria* spp ISO	PCR *Listeria* spp. Protocol A	Confirmations O&A	Confirmations Palcam	Final result	Agreement *Listeria* spp		
2010	2096	Beef balls	+	+(31,5)	-	+	+	**PA**	2	b
2010	2097	Cockerel skewer	+	+	+	+	+	**PA**	2	b
2010	176	Cured turkey meat	+	+	+	+	+	**PA**	2	b
2010	178	Turkey meat with pepper	+	+	+	+	+	**PA**	2	b
2010	336	Cooked turkey meat	+	+	+	+	+	**PA**	2	b
2010	337	Cooked turkey meat	-	+	+	+	+	**PD**	2	b
2010	362	Frozen beef with onions	-	-	-	-	-	**NA**	2	b
2010	535	Picada	+	+	+	+	+	**PA**	2	b
2010	545	Por meat	+	-	-	-	-	**ND**	2	b
2010	762	Duck meat	+	+	+	+	+	**PA**	2	b
2010	2085	Merguez	+	+	+	+	+	**PA**	2	c
2010	2092	Sausage	+	+(31,6)	+	+	+	**PA**	2	c
2010	2093	Smoked sliced bacon	-	+	+	+	+	**PD**	2	c
2010	2129	Sausages with herbs	+	+	-	+	+	**PA**	2	c
2010	2138	Raw rillettes	+	+	+	+	+	**PA**	2	c
2010	86	Sausages with herbs	+	+	-	+	+	**PA**	2	c
2010	87	Sausages	+	+	+	+	+	**PA**	2	c
2010	490	Salami	-	+	+	+	+	**PD**	2	c
2010	528	Merguez	+	+	+	+	+	**PA**	2	c
2010	529	Merguez	+	+	+	+	+	**PA**	2	c
2010	531	Sausages	+	+	+	+	+	**PA**	2	c
2010	533	Meat for sausage	+	+	+	+	+	**PA**	2	c
2010	536	Sausages with herbs	+	+	-	+	+	**PA**	2	c
2010	540	Sausages with herbs	+	+	+	+	+	**PA**	2	c
2010	**619**	**Delicatessen**	+	+	+(36,2)	+	+	**PA**	2	c
2010	**620**	**Delicatessen**	+	+	+	+	+	**PA**	2	c
2010	621	Smoked bacon	+	-	-	-	-	**ND**	2	c
2018	4318	Delicatessen sausage	+	+34,3	H-	+	+	**PA**	2	c

DAIRY PRODUCTS										
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp. After storage for 72 h at 5 ± 3°C (Extraction protocol A)					Category	Type
			Result *Listeria* spp ISO	PCR *Listeria* spp. Protocol A	Confirmations O&A	Confirmations Palcam	Final result	Agreement *Listeria* spp		
2009	182	Raw milk	-	-	-	-	-	**NA**	3	a
2009	183	Raw milk	-	-	-	-	-	**NA**	3	a
2009	184	Raw milk	-	-	-	-	-	**NA**	3	a
2009	352	Raw ewe milk	+	+	+	+	+	**PA**	3	a
2009	353	Raw ewe milk	+	+	+	+	+	**PA**	3	a
2009	475	Raw cow milk	+	-	-	-	-	**ND**	3	a
2009	478	Raw cow milk	+	+	+	+	+	**PA**	3	a
2009	479	Raw cow milk	-	+	+	+	+	**PD**	3	a
2009	480	Raw cow milk	+	+	+	+	+	**PA**	3	a
2009	481	Raw cow milk	+	-	-	-	-	**ND**	3	a
2009	482	Raw cow milk	+	+	+	+	+	**PA**	3	a
2009	484	Raw cow milk	+	+	+	+	+	**PA**	3	a
2009	485	Raw cow milk	-	+	+	+	+	**PD**	3	a
2009	**1838**	**Raw milk**	-	+	+	+	+	**PD**	3	a
2009	1946	Raw milk	-	+	+	+	+	**PD**	3	a
2009	1947	Raw milk	+	+	+	+	+	**PA**	3	a
2009	1948	Raw milk	-	-	-	-	-	**NA**	3	a
2009	1949	Raw milk	+	-	-	-	-	**ND**	3	a
2010	1435	Raw cow milk cheese	+	+	+	+	+	**PA**	3	b
2010	1436	Raw cow milk cheese	+	+	+	+	+	**PA**	3	b
2010	1437	Raw cow milk cheese	+	+	+	+	+	**PA**	3	b
2010	1438	Raw cow milk cheese	+	+	+	+	+	**PA**	3	b
2010	1439	Raw cow milk cheese	+	+	+	+	+	**PA**	3	b
2010	1440	Raw goat milk cheese	-	-	-	-	-	**NA**	3	b
2010	1441	Raw cow milk cheese	+	+	+	+	+	**PA**	3	b
2010	1442	Raw cow milk cheese	+	+	+	+	+	**PA**	3	b
2010	1443	Raw cow milk cheese	+	+	+	+	+	**PA**	3	b
2010	1444	Raw cow milk cheese	+	+	+	+	+	**PA**	3	b
2010	1486	Raw cow milk cheese	-	+	+	+	+	**PD**	3	b
2010	1638	Raw cow milk cheese	+	-	-	-	-	**ND**	3	b
2010	1640	Raw cow milk cheese	+	+	+	+	+	**PA**	3	b
2010	1641	Raw cow milk cheese	+	+	+	+	+	**PA**	3	b
2010	1643	Raw fresh cream	+	-	-	-	-	**ND**	3	b
2010	1828	Raw cow milk cheese	+	+	-	+	+	**PA**	3	b
2010	**1830**	**Raw cow milk cheese**	-	i/-	i/-	-	-	**NA**	3	b
2010	**1833**	**Raw cow milk cheese**	+	+	-	+	+	**PA**	3	b
2010	**1834**	**Raw milk cheese**	+	-	-	-	-	**ND**	3	b
2010	**1839**	**Raw cow milk cheese**	-	-	-	-	-	**NA**	3	b
2010	**1840**	**Raw cow milk cheese**	-	-	-	-	-	**NA**	3	b
2010	1938	Raw milk cheese	+	+	+	+	+	**PA**	3	b
2010	1939	Raw milk cheese	+	+	+	+	+	**PA**	3	b
2010	1940	Raw milk cheese	+	+	+	+	+	**PA**	3	b
2010	1941	Raw milk cheese	+	+	+	+	+	**PA**	3	b
2010	1942	Raw milk cheese	+	+	+	+	+	**PA**	3	b
2010	1943	Raw milk cheese	-	+	+	+	+	**PD**	3	b
2010	1944	Cheese	-	+	+	+	+	**PD**	3	b

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DAIRY PRODUCTS										
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp. After storage for 72 h at 5 ± 3°C (Extraction protocol A)					Category	Type
			Result *Listeria* spp ISO	PCR *Listeria* spp. Protocol A	Confirmations O&A	Confirmations Palcam	Final result	Agreement *Listeria* spp		
2010	1945	Cheese	-	-	-	-	-	**NA**	3	b
2010	1952	Raw milk cheese	-	-	-	-	-	**NA**	3	b
2010	**1831**	**Fermented milk**	-	-	-	-	-	**NA**	3	c
2010	**1832**	**Milk powder**	+	-	-	-	-	**ND**	3	c
2010	**1836**	**Skimmed milk powder**	-	+	+	+	+	**PD**	3	c
2010	**1841**	**Fresh cream**	+	+/+	-/-	+	+	**PA**	3	c
2010	**1842**	**Fresh cream**	+	+	+	+	+	**PA**	3	c
2010	**1843**	**Fermented milk**	-	+	+	+	+	**PD**	3	c
2010	**1846**	**Fermented milk**	+	+	-	+	+	**PA**	3	c
2010	**1847**	**Fermented milk**	-	+	+	+	+	**PD**	3	c
2010	**1848**	**Fermented milk**	+	+	+	+	-	**ND**	3	c
2010	**1849**	**Milk powder**	+	-	+(36,1)	+/-	-	**ND**	3	c
2010	**1850**	**Milk powder**	+	-	-	-	-	**ND**	3	c
2010	**1852**	**Infant formula milk powder**	-	-	-	-	-	**NA**	3	c
2010	**1853**	**Milk powder**	+	+	+	+	+	**PA**	3	c
2010	**1854**	**Milk powder**	+	+	+	+	+	**PA**	3	c

VEGETABLES										
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp. After storage for 72 h at 5 ± 3°C (Extraction protocol A)					Category	Type
			Result *Listeria* spp ISO	PCR *Listeria* spp. Protocol A	Confirmations O&A	Confirmations Palcam	Final result	Agreement *Listeria* spp		
2010	170	Parsley	+	-	-	-	-	ND	4	a
2010	492	Mushrooms	+	+	+	+	+	PA	4	a
2010	494	Vegetables	+	+	+	+	+	PA	4	a
2010	**901**	**Brussels sprouts**	+	+	-	+1col(NC)	-	PPND	4	a
2010	**902**	**Lettuce**	+	+	+	+	+	PA	4	a
2010	**905**	**Mash**	+	+	+	+	-	ND	4	a
2010	**906**	**Endives**	+	+	+	+	+	PA	4	a
2010	**907**	**Red cabbage**	+	+	+	+	+	PA	4	a
2010	**908**	**Broccolis**	+	+	+	+	+	PA	4	a
2010	**909**	**Chinese cabbage**	+	+	+	+	-	ND	4	a
2010	2015	Frozen green peppers	-	-	-	-	-	NA	4	b
2010	2016	Cooked potatoes	-	-	-	-	-	NA	4	b
2010	2017	Fried onions	-	-	-	-	-	NA	4	b
2010	2020	Frozen red peppers	-	-	-	-	-	NA	4	b
2010	2029	Frozen fries	-	+	+	+	+	PD	4	b
2010	**903**	**Cooked vegetables**	+	+	+	+	+	PA	4	b
2010	**904**	**Sliced carrots**	-	+	+	+	+	PD	4	b
2010	**911**	**Frozen mushrooms**	+	+	+	+	+	PA	4	b
2010	**912**	**Vegetables mix**	+	+	+	+	+	PA	4	b
2010	**913**	**Frozen vegetables mix**	+	+	+	+	+	PA	4	b
2010	**914**	**Frozen sliced links**	-	+	+	+	+	PD	4	b
2010	**915**	**Frozen cauliflower**	+	+	+	+	+	PA	4	b
2010	**916**	**Frozen vegetables mix**	+	+	+	+	+	PA	4	b
2010	**941**	**Frozen vegetables mix**	+	+	-	+	+	PA	4	b
2010	**942**	**Frozen vegetables mix**	+	+	-	-	-	PPND	4	b
2018	4319	Frozen vegetable mix	+	+29,3	H+	+	+	PA	4	b
2018	**4475**	**Frozen vegetables mix**	-	+19,1	H+	+	+	PD	4	b
2018	**4476**	**Frozen vegetables mix**	+	+27,1	H+ (after subculture in Fraser)	+ (after subculture in Fraser)	+	PA	4	b
2018	**4477**	**Frozen vegetables mix**	-	-	-	-	-	NA	4	b
2018	**4480**	**Frozen vegetables mix**	-	+17,5	H+	+	+	PD	4	b
2010	2026	Frozen spinach with cream	+	+	+	+	+	PA	4	c
2010	**1049**	**Deli salad**	-	+	-	+	+	PD	4	c
2018	4321	RTRH Purée	-	+26,9	H+	+	+	PD	4	c
2018	4324	RTRH potatoes with butter	+	+17,5	H+	+	+	PA	4	c
2018	**4382**	**RTE vegetables mix**	-	+15,9	H+/H-	+	+	PD	4	c
2018	**4384**	**RTRH vegetables mix (for wok)**	-	+20,6	H+/H-	+	+	PD	4	c
2018	**4385**	**Vegetables nuggets**	+	+22,6	H+/H-	+	+	PA	4	c
2018	**4386**	**Vegetables balls**	+	+23,6	H+/H-	+	+	PA	4	c
2018	**4387**	**Vegetable couscous**	+	+25,7	H+	+	+	PA	4	c
2018	**4388**	**RTRH vegetables cake**	-	-	-	-	-	NA	4	c
2018	**4389**	**Vegetables falafels**	+	+25,9	H+	+	+	PA	4	c

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FISHERY PRODUCTS										
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp. After storage for 72 h at 5 ± 3°C (Extraction protocol A)					Category	Type
			Result *Listeria* spp ISO	PCR *Listeria* spp. Protocol A	Confirmations O&A	Confirmations Palcam	Final result	Agreement *Listeria* spp		
2010	2054	Tuna	+	+	+	-	+	**PA**	5	a
2010	2056	Fish fillet	+	+	+	-	+	**PA**	5	a
2010	2062	Raw salmon pulp	+	+	+	-	+	**PA**	5	a
2010	2064	Panag fillet	+	+	+	-	+	**PA**	5	a
2010	88	Fish fillet	-	+	-	+	+	**PD**	5	a
2010	211	Salmon fillet	+	-	-	-	-	**ND**	5	a
2010	242	Frozen raw fish fillet	+	+	+	+	+	**PA**	5	a
2010	243	Frozen raw fish fillet	+	+	+	+	+	**PA**	5	a
2010	354	Salmon	+	-	-	-	-	**ND**	5	a
2010	654	Salmon fillet	-	+	+	+	+	**PD**	5	a
2010	655	Bass fillet	+	+	+	+	+	**PA**	5	a
2010	**920**	**Frozen tuna**	+	+	+	+	+	**PA**	5	a
2010	923	Frozen fish fillet	-	-	-	-	-	**NA**	5	a
2010	**926**	**Fish fillet**	+	+	-	+	+	**PA**	5	a
2010	**927**	**Whiting fillet**	+	+	-	+	+	**PA**	5	a
2010	**932**	**Crayfish**	+	+	-	+	+	**PA**	5	a
2010	**933**	**Shrimps**	+	+	-	+	+	**PA**	5	a
2010	**939**	**Mackerel**	+	+	-	+	+	**PA**	5	a
2010	**940**	**Frozen sea bream**	+	+	-	+	+	**PA**	5	a
2010	2051	Smoked salmon	+	+	+	-	+	**PA**	5	b
2010	2058	Smoked salmon	+	+(34,7)	+(35,3)	+1col	+1col	**ND**	5	b
2010	2172	Smoked salmon pieces	-	+	+	+	+	**PD**	5	b
2010	214	Smoked salmon	+	+	+	+	+	**PA**	5	b
2010	355	Smoked salmon	+	+	+	+	+	**PA**	5	b
2010	358	Smoked tuna	-	-	-	-	-	**NA**	5	b
2010	361	Smoked salmon	+	-	-	-	-	**ND**	5	b
2010	**919**	**Somed peppered mackerel**	+	+	+	+	+	**PA**	5	b
2010	**935**	**Smoked haddock**	+	+	-	+	+	**PA**	5	b
2010	2052	Salmon tartar	+	+	+	+	+	**PA**	5	c
2010	2053	Cooked fish fillet	+	+	+	-	+	**PA**	5	c
2010	2055	Mussels	+	+	+	-	+	**PA**	5	c
2010	2057	Cooked mussels	+	+(34,8)	+	+	-	**ND**	5	c
2010	2059	Cod fillet	+	+	+	-	+	**PA**	5	c
2010	2060	Cooked calmar	+	+	+	+	-	**ND**	5	c
2010	2063	Seafood cocktail	-	+	+	+	+	**PD**	5	c
2010	2065	Fish balls	+	+	+	-	+	**PA**	5	c
2010	2069	Cooked dab fillet	-	+	+	d	+	**PD**	5	c
2010	**918**	**Frozen surimi**	+	+	+	+	+	**PA**	5	c
2010	**921**	**Fish balls**	+	+	+	+	+	**PA**	5	c
2010	**922**	**Cooked mussels**	+	+	+	+	+	**PA**	5	c
2010	**928**	**Cooked marinated shrimps**	+	+	-	+	+	**PA**	5	c
2010	**929**	**Cooked crab (rillettes)**	+	+	-	+	+	**PA**	5	c
2010	**930**	**Cooked tuna (Rilletes)**	+	+	-	+	+	**PA**	5	c
2010	**931**	**Trout tarama**	+	-	-	-	-	**ND**	5	c
2010	**937**	**Cooked mussels**	-	-	-	-	-	**NA**	5	c

♦ Analyses performed according to the COFRAC accreditation

ENVIRONMENTAL SAMPLES										
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp. After storage for 72 h at 5 ± 3°C (Extraction protocol A)					Category	Type
			Result *Listeria* spp ISO	PCR *Listeria* spp.	Confirmations		Final result	Agreement *Listeria* spp		
				Protocol A	O&A	Palcam				
2010	**1859**	**Siphon water (delicatessen industry)**	-	+	+	+	+	**PD**	6	a
2010	**1860**	**Siphon water (delicatessen industry)**	-	-	-	-	-	**NA**	6	a
2010	**1863**	**Siphon water (delicatessen industry)**	+	-	-	-	-	**ND**	6	a
2010	**1865**	**Siphon water (delicatessen industry)**	-	+	+	+	+	**PD**	6	a
2010	**1867**	**Siphon water (delicatessen industry)**	+	+	+	+	+	**PA**	6	a
2010	**1870**	**Process water(Delicatessen industry)**	+	-	+	+	+	**PA**	6	a
2010	**1956**	**Process water(Poultry industry)**	+	+	+	+	+	**PA**	6	a
2010	**1957**	**Process water(Delicatessen industry)**	+	+	+	+	+	**PA**	6	a
2010	**1959**	**Siphon water**	+	+	+	+	+	**PA**	6	a
2018	**4485**	**Rinse water (Fish industry)**	+	-	-	-	-	**ND**	6	a
2010	404	Wipe (Salmon industry)	+	-	-	-	-	**ND**	6	b
2010	407	Wipe (Salmon industry)	+	-	-	-	-	**ND**	6	b
2010	**1188**	**Wipe(salmon industry)**	-	-	-	-	-	**NA**	6	b
2010	**1190**	**Wipe(salmon industry)**	-	-	-	-	-	**NA**	6	b
2010	**1191**	**Wipe(salmon industry)**	+	+	-	+	+	**PA**	6	b
2010	**1192**	**Wipe(salmon industry)**	+	+	-	+	+	**PA**	6	b
2010	1193	Wipe (dairy industry)	-	-	-	-	-	**NA**	6	b
2010	1311	Wipe (Meat industry)	-	+	-	+	+	**PD**	6	b
2010	1313	Wipe (Meat industry)	+	+	+	+	+	**PA**	6	b
2010	1314	Wipe (Meat industry)	+	+	-	+	+	**PA**	6	b
2010	1315	Wipe (Meat industry)	+	+	+	+	+	**PA**	6	b
2010	1316	Wipe (Meat industry)	+	+	-	+	+	**PA**	6	b
2010	1317	Wipe (Meat industry)	-	-	-	-	-	**NA**	6	b
2010	1318	Wipe (Meat industry)	+	+	+	+	+	**PA**	6	b
2010	1319	Wipe (Meat industry)	+	+	+	+	+	**PA**	6	b
2010	1320	Wipe (Meat industry)	+	+	+	+	+	**PA**	6	b
2010	1321	Wipe (Meat industry)	+	+	+	+	+	**PA**	6	b
2010	1322	Wipe (Meat industry)	-	+	-	+	+	**PD**	6	b
2010	1363	**Wipe(salmon industry)**	+	+	-	+	+	**PA**	6	b
2010	1365	**Wipe(salmon industry)**	-	+	+	+	+	**PD**	6	b
2010	1366	**Wipe(salmon industry)**	-	+	-	+	+	**PD**	6	b
2010	1368	**Wipe(salmon industry)**	-	+	-	+	+	**PD**	6	b
2010	1494	Wipe (Meat industry)	+	+	+	+	+	**PA**	6	b
2010	1496	Wipe (Meat industry)	-	+	+	+	+	**PD**	6	b
2010	1502	Wipe (Meat industry)	-	+	-	+	+	**PD**	6	b
2010	1503	Wipe (Meat industry)	-	-	-	-	-	**NA**	6	b
2010	**1504**	Wipe (Meat industry)	+	+	+	+	+	**PA**	6	b
2010	**1505**	Wipe (Meat industry)	+	+	+	+	+	**PA**	6	b
2010	**1506**	Wipe (Meat industry)	+	+	+	+	+	**PA**	6	b
2010	**1507**	Wipe (Meat industry)	+	+	+	+	+	**PA**	6	b
2010	**1508**	Wipe (Meat industry)	+	+	+	+	+	**PA**	6	b
2010	**1509**	Wipe (Meat industry)	+	+	+	+	+	**PA**	6	b
2010	**1514**	Wipe (Meat industry)	+	+	+	+	+	**PA**	6	b
2010	**1516**	Wipe (Meat industry)	+	+	+	+	+	**PA**	6	b

♦ Analyses performed according to the COFRAC accreditation

ENVIRONMENTAL SAMPLES										
Year of analysis	Sample N°	Product (English name)	**Reference method: ISO 11290-1♦**	**Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp.**					Category	Type
				After storage for 72 h at 5 ± 3°C (Extraction protocol A)						
			Result *Listeria* spp ISO	PCR *Listeria* spp.	Confirmations		Final result	Agreement *Listeria* spp		
				Protocol A	O&A	Palcam				
2010	**1517**	Wipe (Meat industry)	+	+	+	+	+	**PA**	6	b
2010	1183	Dusts (Dairy industry)	-	-	-	-	-	**NA**	6	c
2010	1184	Dusts (Dairy industry)	-	+	-	+	+	**PD**	6	c
2010	1185	Dusts (Dairy industry)	-	-	-	-	-	**NA**	6	c
2010	1186	Dusts (Dairy industry)	+	-	-	-	-	**ND**	6	c
2018	**5030**	**Residues (vegetable ham)**	+	+18,8	H-	-	+	**PA**	6	c
2018	**5031**	**Residues (vegetable sausage)**	+	+23,2	H+	+	+	**PA**	6	c
2018	**5032**	**Residues (vegetable sausage)**	+	+26,9	H+ (*L. monocytogenes*)	+	+	**PA**	6	c
2018	**5033**	**Floor residues (Seafood industry)**	+	+18,4	H-	+	+	**PA**	6	c
2018	**5034**	**Residues (apple)**	+	+23,1	H+	-	+	**PA**	6	c
2018	**5035**	**Floor residues (Fish industry)**	+	+26,2	H+ (*L. monocytogenes*)/H- (*L. innocua*)	+	+	**PA**	6	c
2018	**5036**	**Poultry residues (Poultry industry)**	+	+17,5	H+ (*L. monocytogenes*)	+	+	**PA**	6	c
2018	**5037**	**Fish residues (Fish industry)**	+	+30,4	H+	-	+	**PA**	6	c
2018	**5038**	**Fish residues (Fish industry)**	+	+23,9	H+	-	+	**PA**	6	c

Appendix 5 - Relative level of detection: raw data

Deli-salad **(2018)**

L. welshimeri Ad1175 Aerobic mesophilic flora: 3,3.10^4 CFU/g

N° sample	Level	Inoculation level (CFU/sample)	Reference method: ISO 11290-1/A1♦						Alternative method: GeneDisc® *Listeria* DUO for the detection of *Listeria* spp.							
			Half Fraser		Fraser		Final Result	Number positive samples/Total	Half Fraser 25±1h at 37°C							
									PCR result		Confirmation				Final result for Listeria spp.	Number positive samples/Total
			O&A	Palcam	O&A	Palcam			Protocol A	Protocol B	O&A	Palcam	Tests ISO 11290-1	GeneDisc ID		
4912	0	/	st	-	-	-	-	0/5	-	-	-	-	/	/	-	0/5
4913			-	-	-	-	-		-	-	-	-	/	/	-	
4914			st	-	-	-	-		-	-	-	-	/	/	-	
4915			st	-	-	-	-		-	-	-	-	/	/	-	
4916			st	-	-	-	-		-	-	-	-	/	/	-	
4917	Low	0,5	st	st	-	-	-	6/20	-	-	-	-	/	/	-	8/20
4918			-	-	-	-	-		-	-	-	-	/	/	-	
4919			st	st	st	-	-		-	-	-	-	/	/	-	
4920			st	-	-	-	-		-	-	-	-	/	/	-	
4921			H-	+	H-	+	+		-	-	-	-	/	/	-	
4922			st	st	st	-	-		+33,2	+23,3	H-	-	+	*L. welshimeri*	+	
4923			H-	+	H-	+	+		-	-	-	-	/	/	-	
4924			st	-	st	st	-		+30,4	+25,5	H-	+	+	*L. welshimeri*	+	
4925			H-	+	H-	+	+		+27,5	+30,7	H-	+	+	*L. welshimeri*	+	
4926			st	-	st	-	-		+29,3	+30,3	H-	+	+	*L. welshimeri*	+	
4927			st	-	-	-	-		+35,7	+28,9	H-	-	+	*L. welshimeri*	+	
4928			H-	+	H-	+	+		-	-	-	-	/	/	-	
4929			st	-	-	-	-		+32,7	+33,1	H-	-	+	*L. welshimeri*	+	
4930			st	st	st	st	-		-	-	-	-	/	/	-	
4931			st	-	st	-	-		-	-	-	-	/	/	-	
4932			st	st	st	-	-		-	-	-	-	/	/	-	
4933			H-	+	H-	+	+		-	-	-	-	/	/	-	
4934			st	-	st	-	-		+28,2	+28,2	H-	+	+	*L. welshimeri*	+	
4935			st	-	-	-	-		-	-	-	-	/	/	-	
4936			H-	+	H-	+	+		+30,4	+27,1	H-	+	+	*L. welshimeri*	+	
4937	High	1,5	st	-	-	-	-	3/5	+24,5	+22,2	H-	+	+	*L. welshimeri*	+	3/5
4938			H-	+	H-	+	+		+28,3	+28,6	H-	+	+	*L. welshimeri*	+	
4939			st	st	st	-	-		+27,0	+22,6	H-	+	+	*L. welshimeri*	+	
4940			H-	+	H-	+	+		-	-	-	-	/	/	-	
4941			H-	+	H-	+	+		-	-	-	-	/	/	-	

♦ Analyses performed according to the COFRAC accreditation

Rillettes
Listeria monocytogenes V2/124
Aerobic mesophilic flora:400 cfu/g

Sample No	Level	Reference method: ISO 11290-1♦						Alternative method:GeneDisc Listeria DUO																			
								PCR Listeria spp			PCR Listeria monocytogenes			Confirmations		Listeria spp						Listeria monocytogenes					
		O1	P1	O2	P2	Result L.mono	Pos/ Total	Extraction A	Extraction B	Extraction C	Extraction A	Extraction B	Extraction C	ALOA	Palcam	Final Result PCR A	Final Result PCR B	Final Result PCR C	Pos/ Total PCR A	Pos/ Total PCR B	Pos/ Total PCR C	Final result PCR A	Final result PCR B	Final result PCR C	Pos/ Total PCR A	Pos/ Total PCR B	Pos/ Total PCR C
186	0	-	-	-	-	-	0/6	-	-	-	-	-	-	/	/	-	-	-	0/6	0/6	0/6	-	-	-	0/6	0/6	0/6
187		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
188		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
189		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
190		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
191		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
218	1	-	-	-	-	-	1/6	-	-	-	-	-	-	/	/	-	-	-	0/6	0/6	0/6	-	-	-	0/6	0/6	0/6
219		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
220		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
221		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
222		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
223		+	+	+	+	+		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
224	2	-	-	-	-	-	2/6	-	-	-	-	-	-	/	/	-	-	-	1/6	1/6	1/6	-	-	-	1/6	1/6	1/6
225		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
226		+	+	+	+	+		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
227		+	+	+	+	+		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
228		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
229		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
230	3	+	+	+	+	+	2/6	-	-	-	-	-	-	/	/	-	-	-	3/6	3/6	3/6	-	-	-	3/6	3/6	3/6
231		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
232		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
233		+	+	+	+	+		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
234		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
235		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
236	4	-	-	-	-	-	4/6	+	+	+	+	+	+	+	+	+	+	+	5/6	5/6	5/6	+	+	+	5/6	5/6	5/6
237		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
238		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
239		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
240		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
241		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
296	5	+	+	+	+	+	6/6	+	+	+	+	+	+	+	+	+	+	+	6/6	6/6	6/6	+	+	+	6/6	6/6	6/6
297		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
298		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
299		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
300		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
301		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			

♦ Analyses performed according to the COFRAC accreditation

Raw milk
Listeria monocytogenes 153
Aerobic mesophilic flora:3,7.10^5 cfu/ml

Sample No	Level	Reference method:ISO 11290-1♦						Alternative method: GeneDisc Listeria DUO																			
								PCR Listeria spp			PCR Listeria monocytogenes			Confirmations		Listeria spp						Listeria monocytogenes					
														ALOA	Palcam	Final result PCR A	Final result PCR B	Final result PCR C	Pos/ Total PCR A	Pos/ Total PCR B	Pos/ Total PCR C	Final result PCR A	Final result PCR B	Final result PCR C	Pos/ Total PCR A	Pos/ Total PCR B	Pos/ Total PCR C
		O1	P1	O2	P2	Result L.mono	Pos /Total	Extraction A	Extraction B	Extraction C	Extraction A	Extraction B	Extraction C														
266	0	-	-	-	-	-	0/6	-	-	-	-	-	-	/	/	-	-	-	0/6	0/6	0/6	-	-	-	0/6	0/6	0/6
267		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
268		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
269		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
270		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
271		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
272	1	+	+	+	+	+	1/6	-	-	-	-	-	-	/	/	-	-	-	1/6	1/6	1/6	-	-	-	1/6	1/6	1/6
273		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
274		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
275		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
276		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
277		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
278	2	+	+	+	+	+	2/6	+	+	+	+	+	+	+	+	+	+	+	3/6	3/6	3/6	+	+	+	3/6	3/6	3/6
279		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
280		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
281		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
282		+	+	+	+	+		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
283		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
284	3	+	+	+	+	+	5/6	+	+	+	+	+	+	+	+	+	+	+	4/6	4/6	4/6	+	+	+	4/6	4/6	4/6
285		+	+	+	+	+		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
286		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
287		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
288		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
289		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
290	4	+	+	+	+	+	6/6	+	+	+	+	+	+	+	+	+	+	+	6/6	6/6	6/6	+	+	+	6/6	6/6	6/6
291		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
292		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
293		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
294		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
295		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			

♦ Analyses performed according to the COFRAC accreditation

Fresh goat cheese
Listeria innocua Ad656
Aerobic mesophilic flora: 1,4.10^{7}cfu/g

Sample No	Level	Reference method:ISO 11290-1♦						Alternative method: GeneDisc Listeria DUO																			
								PCR Listeria spp			PCR Listeria monocytogenes			Confirmations		Listeria spp						Listeria monocytogenes					
		O1	P1	O2	P2	Result L.spp	Pos/Total	Extraction A	Extraction B	Extraction C	Extraction A	Extraction B	Extraction C	ALOA	Palcam	Final Result PCR A	Final Result PCR B	Final Result PCR C	Pos/Total PCR A	Pos/Total PCR B	Pos/Total PCR C	Final Result PCR A	Final Result PCR B	Final Result PCR C	Pos/Total PCR A	Pos/Total PCR B	Pos/Total PCR C
1669	0	-	-	-	-	-	0/6	-	-	-	-	-	-	/	/	-	-	-	0/6	0/6	0/6	-	-	-	0/6	0/6	0/6
1670		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1671		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1672		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1673		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1674		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1908	1	-	-	-	-	-	3/6	-	i/-	-	-	i/-	-	/	/	-	-	-	2/6	2/6	2/6	-	-	-	0/6	0/6	0/6
1909		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1910		-	-	-	-	-		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
1911		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
1912		+	+	+	+	+		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1913		+	+	+	+	+		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1738	2	+	+	+	+	+	4/6	+	+	+	-	-	-	+	+	+	+	+	4/6	4/6	4/6	-	-	-	0/6	0/6	0/6
1739		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1740		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
1741		+	+	+	+	+		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1742		-	-	-	-	-		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
1743		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
1744	3	-	-	-	-	-	4/6	+	+	+	-	-	-	+	+	+	+	+	6/6	6/6	6/6	-	-	-	0/6	0/6	0/6
1745		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
1746		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
1747		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
1748		-	-	-	-	-		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
1749		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
1750	3	+	+	+	+	+	6/6	+	+	+	-	-	-	+	+	+	+	+	6/6	6/6	6/6	-	-	-	0/6	0/6	0/6
1751		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
1752		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
1753		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
1754		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
1755		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			

♦ Analyses performed according to the COFRAC accreditation

Frozen spinach
Listeria monocytogenes 1011/1410
Aerobic mesophilic flora:400 cfu/g

Sample No	Level	Reference methodISO 11290-1♦						Alternative method: GeneDisc Listeria DUO																			
								PCR Listeria spp			PCR Listeria monocytogenes			Confirmations		Listeria spp						Listeria monocytogenes					
		O1	P1	O2	P2	Result L.mono-cytogenes	Pos/Total	Extraction A	Extraction B	Extraction C	Extraction A	Extraction B	Extraction C	ALOA	Palcam	Final Result PCR A	Final Result PCR B	Final Result PCR C	Pos/ Total PCR A	Pos/ Total PCR B	Pos/ Total PCR C	Final Result PCR A	Final Result PCR B	Final Result PCR C	Pos/ Total PCR A	Pos/ Total PCR B	Pos/ Total PCR C
622	0	-	-	-	-	-	0/6	-	-	-	-	-	-	/	/	-	-	-	0/6	0/6	0/6	-	-	-	0/6	0/6	0/6
623		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
624		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
625		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
626		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
627		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
628	1	+	+	+	+	+	1/6	+	+	+	+	+	+	+	+	+	+	+	3/6	3/6	3/6	+	+	+	3/6	3/6	3/6
629		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
630		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
631		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
632		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
633		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
634	2	-	-	-	-	-	2/6	+	+	+	+	+	+	+	+	+	+	+	3/6	3/6	3/6	+	+	+	3/6	3/6	3/6
635		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
636		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
637		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
638		+	+	+	+	+		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
639		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
640	3	+	+	+	+	+	6/6	+	+	+	+	+	+	+	+	+	+	+	5/6	5/6	5/6	+	+	+	5/6	5/6	5/6
641		+	+	+	+	+		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
642		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
643		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
644		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
645		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
646	4	+	+	+	+	+	6/6	+	+	+	+	+	+	+	+	+	+	+	6/6	6/6	6/6	+	+	+	6/6	6/6	6/6
647		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
648		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
649		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
650		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
651		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			

♦Analyses performed according to the COFRAC accreditation

Smoked salmon

Listeria seeligeri BR8

Aerobic mesophilic flora:180 cfu/g

N° Ech.	Level	Reference method: ISO 11290-1♦						Alternative method: GeneDisc Listeria DUO																	
								PCR Listeria spp			PCR Listeria monocytogenes			Confirmations		Listeria spp						Listeria monocytogenes					
		O1	P1	O2	P2	Result L.spp	Pos/ Total	Extraction A	Extraction B	Extraction C	Extraction A	Extraction B	Extraction C	ALOA	Palcam	Final Result PCR A	Final Result PCR B	Final Result PCR C	Pos/ Total PCR A	Pos/ Total PCR B	Pos/ Total PCR C	Final Result PCR A	Final Result PCR B	Final Result PCR C	Pos/ Total PCR A	Pos/ Total PCR B	Pos/ Total PCR C
824	0	-	-	-	-	-	0/6	-	-	-	-	-	-	/	/	-	-	-	0/6	0/6	0/6	-	-	-	0/6	0/6	0/6
825		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
826		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
827		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
828		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
829		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
830	1	-	-	-	-	-	1/6	-	-	-	-	-	-	/	/	-	-	-	1/6	1/6	1/6	-	-	-	1/6	1/6	1/6
831		-	-	-	-	-		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
832		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
833		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
834		-	-	-	-	-		+	+	+	+	+	+	+ (mono)	+ (mono)	-	-	-				+	+	+			
835		+	+	+	+	+		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
836	2	-	-	-	-	-	4/6	+	+	+	-	-	-	+	+	+	+	+	5/6	5/6	5/6	-	-	-	0/6	0/6	0/6
837		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
838		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
839		+	+	+	+	+(mono)		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
840		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
841		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
842	3	+	+	+	+	+	6/6	+	+	+	-	-	-	+	+	+	+	+	6/6	6/6	6/6	-	-	-	0/6	0/6	0/6
843		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
844		+	+	+	+	+		i/+	+	+	i/-	-	-	+	+	+	+	+				-	-	-			
845		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
846		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
847		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
848	4	+	+	+	+	+	6/6	+	+	+	-	-	-	+	+	+	+	+	6/6	6/6	6/6	-	-	-	1/6	1/6	1/6
849		+	+	+	+	+		+	+	+	+	+	+	+ (mélange)	+ (mélange)	+	+	+				+	+	+			
850		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
851		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
852		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			
853		+	+	+	+	+		+	+	+	-	-	-	+	+	+	+	+				-	-	-			

♦Analyses performed according to the COFRAC accreditation

Cleaning water

Listeria monocytogenes Ad 243

Aerobic mesophilic flora:1 400 000 cfu/g

Sample No	Level	Reference method:ISO 11290-1♦						Alternative method: GeneDisc Listeria DUO																	
								PCR Listeria spp			PCR Listeria monocytogenes			Confirmations		Listeria spp						Listeria monocytogenes					
		O1	P1	O2	P2	Result L.mono	Pos/ Total	Extraction A	Extraction B	Extraction C	Extraction A	Extraction B	Extraction C	ALOA	Palcam	Final Result PCR A	Final Result PCR B	Final Result PCR C	Pos/ Total PCR A	Pos/ Total PCR B	Pos/ Total PCR C	Final Result PCR A	Final Result PCR B	Final Result PCR C	Pos/ Total PCR A	Pos/ Total PCR B	Pos/ Total PCR C
957	0	-	-	-	-	-	0/6	-	-	-	-	-	-	-	-	-	-	-	0/6	0/6	0/6	-	-	-	0/6	0/6	0/6
958		-	-	-	-	-		-	-	-	-	-	-	-	-	-	-	-				-	-	-			
959		-	-	-	-	-		-	-	-	-	-	-	-	-	-	-	-				-	-	-			
960		-	-	-	-	-		-	-	-	-	-	-	-	-	-	-	-				-	-	-			
961		-	-	-	-	-		-	-	-	-	-	-	-	-	-	-	-				-	-	-			
962		-	-	-	-	-		-	-	-	-	-	-	-	-	-	-	-				-	-	-			
1278	1	-	-	-	-	-	1/6	+	+	+	+	+	+	+	+	+	+	+	1/6	1/6	1/6	+	+	+	1/6	1/6	1/6
1279		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1280		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1281		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1282		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1283		+	+	+	+	+		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1284	2	+	+	+	+	+	3/6	+	+	+	+	+	+	+	+	+	+	+	4/6	4/6	4/6	+	+	+	4/6	4/6	4/6
1285		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1286		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
1287		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
1288		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
1289		+	+	+	+	+		-	-	-	-	-	-	/	/	-	-	-				-	-	-			
1290	3	-	-	-	-	-	5/6	-	-	-	-	-	-	-	-	-	-	-	5/6	5/6	5/6	-	-	-	5/6	5/6	5/6
1291		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
1292		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
1293		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
1294		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
1295		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
1296	4	+	+	+	+	+	6/6	+	+	+	+	+	+	+	+	+	+	+	6/6	6/6	6/6	+	+	+	6/6	6/6	6/6
1297		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
1298		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
1299		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
1300		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			
1301		+	+	+	+	+		+	+	+	+	+	+	+	+	+	+	+				+	+	+			

♦ Analyses performed according to the COFRAC accreditation

Appendix 6 - Inclusivity & exclusivity: raw data

INCLUSIVITY (*Listeria monocytogenes* strains)											
N°	Genus	Species	PCR group	Reference	Origin	Inoculation level (CFU/225ml Half-fraser)	PCR *Listeria* spp.	Confirmation		GeneDisc® Listeria ID on colony	
								O&A (H+/H-)	Palcam	Result (Ct)	Identification result
1	*Listeria*	*monocytogenes*	IVb	153	Raw milk cheese	16	+	H+	+	+20,9	*L. monocytogenes*
2	*Listeria*	*monocytogenes*	IIa	1011/1410	Frozen broccolis	17	+	H+	+	+22,9	*L. monocytogenes*
3	*Listeria*	*monocytogenes*	IVb	1972/2399	Mushrooms pie	19	+	H+	+	+19,4	*L. monocytogenes*
4	*Listeria*	*monocytogenes*	IVb	1973/2400	Pie	11	+	H+	+	+19,4	*L. monocytogenes*
5	*Listeria*	*monocytogenes*	IVb	2407/3139	Delicatessen	7	+	H+	+	+21,0	*L. monocytogenes*
6	*Listeria*	*monocytogenes*	IIa	2760/3145	Pork meat	15	+	H+	+	+22,4	*L. monocytogenes*
7	*Listeria*	*monocytogenes*	IIb	32.183	Ready to eat meal	16	+	H+	+	+23,0	*L. monocytogenes*
8	*Listeria*	*monocytogenes*	IIa	38/181	Saussage	16	+	H+	+	+22,8	*L. monocytogenes*
9	*Listeria*	*monocytogenes*	IVb	5721/6179	Sliced smoked bacon	11	+	H+	+	+23,5	*L. monocytogenes*
10	*Listeria*	*monocytogenes*	IVb	7111/7516	Rillettes	13	+	H+	+	+23,8	*L. monocytogenes*
11	*Listeria*	*monocytogenes*	IIa	850/109	Smoked fish	15	+	H+	+	+21,6	*L. monocytogenes*
12	*Listeria*	*monocytogenes*	IIa or IIc	877/113	Swab	5	+	H+	+	+25,1	*L. monocytogenes*
13	*Listeria*	*monocytogenes*	IVb	913/1 048	Delicatessen	0	+	H+	+	+21,0	*L. monocytogenes*
14	*Listeria*	*monocytogenes*	IIa	A00C014	Sausages	13	+	H+	+	+21,8	*L. monocytogenes*
15	*Listeria*	*monocytogenes*	IIa	A00C022	Merguez	18	+	H+	+	+22,5	*L. monocytogenes*
16	*Listeria*	*monocytogenes*	IIa	A00C024	Sausage with herbs	14	+	H+	+	+22,3	*L. monocytogenes*
17	*Listeria*	*monocytogenes*	IIa	A00C036	Guinea fowl	11	+	H+	+	+22,6	*L. monocytogenes*
18	*Listeria*	*monocytogenes*	IIa	A00C039	Delicatessen	13	+	H+	+	+21,5	*L. monocytogenes*
19	*Listeria*	*monocytogenes*	IVb	A00C040	Delicatessen	17	+	H+	+	+22,2	*L. monocytogenes*
20	*Listeria*	*monocytogenes*	La	A00C041	Saussage meat	15	+	H+	+	+23,2	*L. monocytogenes*
21	*Listeria*	*monocytogenes*	IVb	A00C042	Saussage	0	+	H+	+	+22,2	*L. monocytogenes*
22	*Listeria*	*monocytogenes*	IIa	A00C043	Smoked bacon	7	+	H+	+	+23,3	*L. monocytogenes*
23	*Listeria*	*monocytogenes*	IIb	A00C044	Duck	7	+	H+	+	+21,5	*L. monocytogenes*
24	*Listeria*	*monocytogenes*	IIb	A00C052	Duck meat	12	+	H+	+	+21,5	*L. monocytogenes*
25	*Listeria*	*monocytogenes*	IIa	A00C053	Gizzards	10	+	H+	+	+22,2	*L. monocytogenes*
26	*Listeria*	*monocytogenes*	IVb	A00C054	Beef heart	12	+	H+	+	+22,0	*L. monocytogenes*
27	*Listeria*	*monocytogenes*	IIa	A00C055	Sausage	13	+	H+	+	+22,9	*L. monocytogenes*
28	*Listeria*	*monocytogenes*	IIa	A00E008	Wipe	7	+	H+	+	+23,6	*L. monocytogenes*
29	*Listeria*	*monocytogenes*	IIa	A00E049	Wipe	12	+	H+	+	+23,2	*L. monocytogenes*
30	*Listeria*	*monocytogenes*	IIa	A00E082	Environmental sample	11	+	H+	+	+23,2	*L. monocytogenes*
31	*Listeria*	*monocytogenes*	IIa	A00L097	Milk	12	+	H+	+	+24,2	*L. monocytogenes*
32	*Listeria*	*monocytogenes*	IIa	A00M009	Smoked salmon	16	+	H+	+	+23,1	*L. monocytogenes*

INCLUSIVITY (*Listeria monocytogenes* strains)											
N°	**Genus**	**Species**	**PCR group**	**Reference**	**Origin**	**Inoculation level (CFU/225ml Half-fraser)**	**PCR** *Listeria* spp.	**Confirmation**		**GeneDisc® Listeria ID on colony**	
								O&A (H+/H-)	Palcam	Result (Ct)	Identification result
33	*Listeria*	*monocytogenes*	IVb	A00M032	Smoked salmon	11	+	H+	+	+22,9	*L. monocytogenes*
34	*Listeria*	*monocytogenes*	IIa	A00M045	Smoked salmon	12	+	H+	+	+24,6	*L. monocytogenes*
35	*Listeria*	*monocytogenes*	IIa	A00M088	Smoked salmon	6	+	H+	+	+22,9	*L. monocytogenes*
36	*Listeria*	*monocytogenes*	IIb	Ad235	Poultry	10	+	H+	+	+21,2	*L. monocytogenes*
37	*Listeria*	*monocytogenes*	IIb	Ad253	Cheese	5	+	H+	+	+24,8	*L. monocytogenes*
38	*Listeria*	*monocytogenes*	IIa	Ad260	Cheese	3	+	H+	+	+22,5	*L. monocytogenes*
39	*Listeria*	*monocytogenes*	IIb	Ad265	Tongue	12	+	H+	+	+21,7	*L. monocytogenes*
40	*Listeria*	*monocytogenes*	IIa ou IIc	Ad266	Chicken	6	+	H+	+	+22,8	*L. monocytogenes*
41	*Listeria*	*monocytogenes*	IIb	Ad267	Dehydrated sausage	6	+	H+	+	+22,1	*L. monocytogenes*
42	*Listeria*	*monocytogenes*	IVb	Ad268	Dehydrated ham	10	+	H+	+	+21,5	*L. monocytogenes*
43	*Listeria*	*monocytogenes*	IVb	Ad270	Dehydrated sausage	3	+	H+	+	+21,5	*L. monocytogenes*
44	*Listeria*	*monocytogenes*	IVb	Ad272	Dehydrated sausage	6	+	H+	+	+22,6	*L. monocytogenes*
45	*Listeria*	*monocytogenes*	IIb	Ad273	Dehydrated ham	8	+	H+	+	+23,3	*L. monocytogenes*
46	*Listeria*	*monocytogenes*	IIa	Ad274	Asian ready to eat meal	6	+	H+	+	+21,0	*L. monocytogenes*
47	*Listeria*	*monocytogenes*	IIb	Ad534	Fruits	12	+	H+	+	+23,3	*L. monocytogenes*
48	*Listeria*	*monocytogenes*	IIa	Ad544	Cooked onions	11	+	H+	+	+22,6	*L. monocytogenes*
49	*Listeria*	*monocytogenes*	IIa	Ad546	Flour	7	+	H+	+	+20,7	*L. monocytogenes*
50	*Listeria*	*monocytogenes*	IIb	Ad623	Bread crumps	8	+	H+	+	+21,3	*L. monocytogenes*

H+: colonies with an opaque halo H-: colonies without an opaque halo

INCLUSIVITY (*Listeria* spp. strains)										
N°	Genus	Species	Reference	Origin	Inoculation level (CFU/225ml Half Fraser)	PCR	Confirmation		GeneDisc® Listeria ID on colony	
						Listeria spp	O&A (H+/H-)	Palcam	Result (Ct)	Identification result
1	*Listeria*	*innocua*	1	Smoked salmon	10	+	H-	+	+22,1	*L. innocua*
2	*Listeria*	*innocua*	17765	Pork meat	36	+	H-	+	+21,6	*L. innocua*
3	*Listeria*	*innocua*	18313	Milk	27	+	H-	+	+20,8	*L. innocua*
4	*Listeria*	*innocua*	Ad 658	Gorgonzola	14	+	H-	+	+21,8	*L. innocua*
5	*Listeria*	*innocua*	Transporteur fromagerie	Environmental sample	8	+	H-	+	+22,5	*L. innocua*
6	*Listeria*	*innocua*	902	Dairy products	15	+	H-	+	+20,7	*L. innocua*
7	*Listeria*	*innocua*	Ad663	Environmental samples	13	+	H-	+	+21,7	*L. innocua*
8	*Listeria*	*innocua*	Ad660	Bread crumps	5	+	H-	+	+20,9	*L. innocua*
9	*Listeria*	*innocua*	As661	Cheese	16	+	H-	+	+21,1	*L. innocua*
10	*Listeria*	*innocua*	Ad655	Brine	5	+	H-	+	+20,3	*L. innocua*
11	*Listeria*	*innocua*	Ad671	Sliced smoked bacon	14	+	H+	+	+23,4	*L. innocua*
12	*Listeria*	*ivanovii*	CIP103505	Trout	10	-	/	/	+22,0	*L. ivanovii*
					49	-	/	/		
					490	-	/	/		
					100 (+ milk)	+(21.4)	H+	+		
13	*Listeria*	*ivanovii*	BR11	Environmental sample	10	+	H+	+	+24,6	*L. ivanovii*
14	*Listeria*	*ivanovii*	Ad466	Veal meat	103	-	/	/	+22,9	*L. ivanovii*
					50 (+ milk)	+ (23.2)	H+	+		
15	*Listeria*	*ivanovii*	Ad662	Environmental sample	10	+	H+	+	+25,2	*L. ivanovii*
16	*Listeria*	*ivanovii*	L2-2 (Ad1291)	Poutry meat	45	-	/	/	+23,3	*L. ivanovii*
					450	-	/	/		
					32 (+ milk)	+(22.1)	H+	+		
17	*Listeria*	*ivanovii*	L2-9 (Ad1288)	Raw ewe milk	64	-	/	/	+21,7	*L. ivanovii*
					640	-	/	/		
					41 (+ milk)	+(24.0)	H+	+		
18	*Listeria*	*ivanovii*	L2-11 (Ad1289)	Raw milk cheese	15	-	/	/	+21,1	*L. ivanovii*
					85	-	/	/		
					58 (+ milk)	+(19.8)	H+	+		
19	*Listeria*	*ivanovii*	L2-12 (Ad1290)	Milk powfer	16	-	/	/	+21,8	*L. ivanovii*
					44 (+milk)	+(21.2)	H+	+		
20	*Listeria*	*seeligeri*	CIP100100	/	4	+	H-	Black traces	+17,0	*L. seeligeri*
21	*Listeria*	*seeligeri*	BR1	Trout	1	+	H-	+	+17,0	*L. seeligeri*
22	*Listeria*	*seeligeri*	BR18	Environmental sample	6	+	H-	+	+19,0	*L. seeligeri*
23	*Listeria*	*seeligeri*	Ad652	Environmental sample	13	+	H-	+	+20,0	*L. seeligeri*

INCLUSIVITY (*Listeria* spp. strains)										
N°	Genus	Species	Reference	Origin	Inoculation level (CFU/225ml Half Fraser)	PCR	Confirmation		GeneDisc® Listeria ID on colony	
						Listeria spp	O&A (H+/H-)	Palcam	Result (Ct)	Identification result
24	*Listeria*	*seeligeri*	Ad649 (AERIAL 26)	Cheese	15	+	H-	+	+25,1	*L. seeligeri*
25	*Listeria*	*seeligeri*	Ad651 (AERIAL 46)	Environnement	20	+	H-	+	+22,5	*L. seeligeri*
26	*Listeria*	*seeligeri*	Ad674	Cheese	22	+	H-	+	+20,7	*L. seeligeri*
27	*Listeria*	*welshimeri*	Ad650 (AERIAL 45)	Poutry meat	23	+	H-	+	+23,0	*L. welshimeri*
28	*Listeria*	*welshimeri*	191424	Poultry meat	10	+	H-	+	+20,7	*L. welshimeri*
29	*Listeria*	*grayi*	ATCC19120	Unknown	12	-	/	/	+20,7	*L. grayi*
					63 (+ milk)	+(25.1)	H-	-		
30	*Listeria*	*grayi*	CIP76124	Unknown	4	-	/	/	+17,4	*L. grayi*
					92 (+ milk)	+(19.9)	H-	-		
31	Listeria	*grayi*	Ad1229	Chitterling	40	-	/	/	+18,1	*L. grayi*
					114 (+ milk)	+(29.5)	H-	Atypical colonies		
32	Listeria	*grayi*	Ad1198	Smoked salmon	128	-	/	/	+17,0	*L. grayi*
					45 (+ milk)	+(38.2)	H-	-		

EXCLUSIVITY						
N°	Strain		Reference	Origin	Inoculation level (cfu/ml)	PCR *Listeria* spp.
1.	*Bacillus*	*cereus*	Ad 465	Salmon terrin	2.0 10^5	-/-
2.	*Bacillus*	*cereus*	Ad 608	Puff pastry	8.4 10^4	-/-
3.	*Bacillus*	*circulans*	B8	Dairy product	1.2 10^4	-/-
4.	*Bacillus*	*coagulans*	7179	Dairy product	7.8 10^4	-/-
5.	*Bacillus*	*licheniformis*	7600	Dairy product	6.4 10^4	-/-
6.	*Bacillus*	*mycoïdes*	NFSO60	Milk	1.4 10^4	-/-
7.	*Bacillus*	*pseudomycoides*	S38	Vegetables	2.0 10^5	-/-
8.	*Bacillus*	*pumilus*	7572	Dairy products	2.0 10^5	-/-
9.	*Bacillus*	*weihenstephanensis*	N12	Egg product	1.8 10^5	-/-
10.	*Bacillus*	*weihenstephanensis*	SDA NFFE640	Dairy product	6.0 10^4	-/-
11.	*Brochothrix*	*thermosphacta*	EN 15129	Trout	1.9 10^4	-/-
12.	*Brochrotrix*	*compessis*	CIP 102920T	Environmental sample	9.2 10^4	-/-
13.	*Carnobacterium*	*piscicola*	Ad 369	Raw milk	5.7 10^4	-/-
14.	*Corynebacteria*	*spp*	Ad 364	Cheese	1.6 10^7	-/-
15.	*Enterococcus*	*durans*	Ad 149	White ham	1.2 10^5	-/-
16.	*Enterococcus*	*faecalis*	89L326	Cheese	9.0 10^4	-/-
17.	*Lactobacillus*	*brevis*	86L126	Ham	5.6 10^4	-/-
18.	*Lactobacillus*	*curvatus*	Ad 380	Delicatessen	6.4 10^4	-/-
19.	*Lactobacillus*	*fermentum*	Ad 482	Tomato juice	3.2 10^5	-/-
20.	*Lactobacillus*	*sakei*	Ad 473	Ham	1.0 10^5	-/-
21.	*Lactococcus*	*lactis*	Ad 303	Cheese	6.8 10^4	-/-
22.	*Leuconostoc*	*carnosum*	Ad 411	Ham	1.7 10^5	-/-
23.	*Micrococcus*	*luteus*	ATCC 10240	/	1.9 10^7	-/-
24.	*Micrococcus*	*luteus*	Ad 432	Drink (cocktail)	6.2 10^5	-/-
25.	*Staphylococcus*	*aureus*	Adria501	Raw milk	2.0 10^4	-/-
26.	*Staphylococcus*	*aureus*	Ad 165	Smoked bacon	5.8 10^4	-/-
27.	*Staphylococcus*	*epidermis*	Ad 931	Fruits preparation	5.6 10^5	-/-
28.	*Staphylococcus*	*haemoliticus*	Ad 989	Dairy product	8.0 10^4	-/-
29.	*Staphylococcus*	*intermedius*	CIP 81.60	/	1.4 10^5	-/-
30.	*Streptococcus*	*thermophilus*	Ad 441	Milk	1.2 10^5	-/-

Appendix 7 – Inter-laboratory study: raw data (initial validation)

L. spp: Listeria spp. L.mono: *Listeria monocytogenes*

Laboratory A
Aerobic mesophilic flora:1,1.10^7/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation	Final resul	Final resul		
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes	O&A	L.spp	L.mono	L.spp	L.mno
A3	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
A8	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
A9	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
A12	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
A15	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
A18	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
A20	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
A21	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
A1	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
A4	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
A7	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
A10	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
A11	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
A13	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
A17	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
A24	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
A2	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
A5	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
A6	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
A14	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
A16	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
A19	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
A22	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
A23	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**

Laboratory B Analysis at Day 1
Aerobic mesophilic flora:1,1.10^{7}/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation	Final resul	Final resul		
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes	O&A	L.spp	L.mono	L.spp	L.mno
B3	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
B8	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
B9	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
B12	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
B15	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
B18	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
B20	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
B21	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
B1	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
B4	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
B7	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
B10	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
B11	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
B13	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
B17	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
B24	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
B2	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
B5	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
B6	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
B14	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
B16	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
B19	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
B22	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
B23	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**

Laboratory C
Aerobic mesophilic flora:1,1.10^{7}/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation	Final resul L.spp	Final resul L.mono		
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes	O&A			L.spp	L.mno
C3	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
C8	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
C9	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
C12	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
C15	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
C18	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
C20	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
C21	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
C1	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
C4	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
C7	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
C10	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
C11	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
C13	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
C17	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
C24	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
C2	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
C5	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
C6	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
C14	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
C16	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
C19	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
C22	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
C23	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**

Laboratory D
Aerobic mesophilic flora:1,1.10^{7}/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation	Final resul L.spp	Final resul L.mono		
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes	O&A			L.spp	L.mno
D3	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
D8	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
D9	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
D12	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
D15	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
D18	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
D20	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
D21	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
D1	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
D4	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
D7	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
D10	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
D11	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
D13	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
D17	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
D24	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
D2	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
D5	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
D6	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
D14	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
D16	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
D19	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
D22	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
D23	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**

Laboratory E
Aerobic mesophilic flora:1,1.10^{7}/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation	Final resul	Final resul		
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes	O&A	L.spp	L.mono	L.spp	L.mno
E3	-	-	+	+	-	-	+(ct:8,8, atypical curve)/-/-/-/-	-/-/-/-/-	-	-	-	**PD**	**NA**
E8	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
E9	-	-	-	-	/	-	-/-/-/-/-	+(CT 36,5; amplitude faible)/-/-/-/-	-	-	-	**PD**	**NA**
E12	-	-	+	-	-	-	-	-	/	-	-	**NA**	**NA**
E15	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
E18	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
E20	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
E21	-	-	+	+	-	-	-	-	/	-	-	**NA**	**NA**
E1	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
E4	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
E7	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
E10	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
E11	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
E13	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
E17	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
E24	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
E2	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
E5	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
E6	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
E14	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
E16	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
E19	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
E22	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
E23	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**

Laboratory F
Aerobic mesophilic flora:1,1.10^{7}/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation	Final resul L.spp	Final resul L.mono		
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes	O&A			L.spp	L.mno
F3	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
F8	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
F9	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
F12	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
F15	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
F18	-	-	-	-	/	-	-	+(ct:37,34)	-	-	-	**NA**	**NA**
F20	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
F21	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
F1	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
F4	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
F7	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
F10	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
F11	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
F13	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
F17	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
F24	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
F2	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
F5	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
F6	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
F14	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
F16	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
F19	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
F22	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
F23	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**

Laboratory G
Aerobic mesophilic flora:1,1.10^7/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation	Final resul	Final resul		
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes	O&A	L.spp	L.mono	L.spp	L.mno
G3	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
G8	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
G9	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
G12	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
G15	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
G18	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
G20	-	-	-	-	/	-	+(ct:38,27)	-	-	-	-	**PD**	**NA**
G21	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
G1	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
G4	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
G7	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
G10	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
G11	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
G13	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
G17	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
G24	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
G2	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
G5	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
G6	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
G14	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
G16	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
G19	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
G22	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
G23	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**

Laboratory H
Aerobic mesophilic flora:1,1.10^7/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation	Final resul	Final resul		
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes	O&A	L.spp	L.mono	L.spp	L.mno
H3	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
H8	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
H9	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
H12	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
H15	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
H18	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
H20	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
H21	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
H1	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
H4	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
H7	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
H10	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
H11	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
H13	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
H17	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
H24	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
H2	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
H5	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
H6	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
H14	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
H16	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
H19	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
H22	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
H23	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**

Laboratory I
Aerobic mesophilic flora:1,1.10^7/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation	Final resul	Final resul		
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes	O&A	L.spp	L.mono	L.spp	L.mno
I3	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
I8	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
I9	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
I12	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
I15	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
I18	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
I20	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
I21	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
I1	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
I4	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
I7	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
I10	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
I11	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
I13	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
I17	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
I24	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
I2	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
I5	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
I6	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
I14	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
I16	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
I19	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
I22	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
I23	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**

Laboratory J
Aerobic mesophilic flora:1,1.10^{7}/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation	Final resul	Final resul		
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes	O&A	L.spp	L.mono	L.spp	L.mno
J3	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
J8	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
J9	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
J12	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
J15	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
J18	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
J20	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
J21	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
J1	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
J4	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
J7	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
J10	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
J11	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
J13	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
J17	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
J24	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
J2	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
J5	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
J6	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
J14	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
J16	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
J19	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
J22	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
J23	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**

Laboratory K
Aerobic mesophilic flora:1,1.10^{7}/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation	Final resul	Final resul		
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes	O&A	L.spp	L.mono	L.spp	L.mno
K3	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
K8	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
K9	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
K12	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
K15	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
K18	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
K20	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
K21	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
K1	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
K4	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
K7	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
K10	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
K11	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
K13	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
K17	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
K24	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
K2	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
K5	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
K6	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
K14	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
K16	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
K19	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
K22	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
K23	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**

Laboratory L
Aerobic mesophilic flora:1,1.10^{7}/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation	Final resul	Final resul		
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes	O&A	L.spp	L.mono	L.spp	L.mno
L3	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
L8	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
L9	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
L12	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
L15	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
L18	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
L20	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
L21	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
L1	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
L4	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
L7	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
L10	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
L11	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
L13	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
L17	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
L24	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
L2	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
L5	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
L6	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
L14	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
L16	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
L19	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
L22	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
L23	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**

Laboratory M
Aerobic mesophilic flora:1,1.10^{7}/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation	Final resul	Final resul		
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes	O&A	L.spp	L.mono	L.spp	L.mno
M3	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
M8	-	-	-	-	/	-	-	+(ct:38,2;1854)	/	-	-	**NA**	**NA**
M9	-	-	-	-	/	-	-	+(ct:36,6;1654)	/	-	-	**NA**	**NA**
M12	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
M15	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
M18	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
M20	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
M21	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
M1	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
M4	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
M7	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
M10	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
M11	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
M13	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
M17	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
M24	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
M2	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
M5	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
M6	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
M14	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
M16	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
M19	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
M22	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
M23	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**

Laboratory N(ADRIA)
Aerobic mesophilic flora:1,1.10^7/g

Sample N°	Reference method ISO 11290-1♦						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation	Final resul	Final resul		
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes	O&A	L.spp	L.mono	L.spp	L.mno
N3	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
N8	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
N9	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
N12	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
N15	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
N18	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
N20	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
N21	-	-	-	-	/	-	-	-	/	-	-	**NA**	**NA**
N1	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
N4	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
N7	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
N10	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
N11	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
N13	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
N17	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
N24	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
N2	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
N5	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
N6	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
N14	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
N16	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
N19	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
N22	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**
N23	+	+	+	+	L.mono	+	+	+	+	+	+	**PA**	**PA**

♦ Analyses performed according to the COFRAC accreditation