

**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 monocytogenes***  
(Certificate number: GEN 25/08 - 07/10)  
for the detection of *Listeria monocytogenes*  
in a broad range of food and production environmental samples

**Qualitative method**

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This report consists of 114 pages, including 7 appendices.

Only copies including the totality of this report are authorised.

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

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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).

<b>Validation protocols</b>	<ul style="list-style-type: none"> <li>▪ ISO 16140-1 (2016): Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i></li> <li>▪ ISO 16140-2(2016): Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i></li> <li>▪ AFNOR technical rules (PR Revision 7)</li> </ul>
<b>Reference method*</b>	ISO 11290-1 (May 2017): Microbiology of the food chain - Horizontal method for the detection and enumeration of <i>Listeria monocytogenes</i> and of <i>Listeria</i> spp.- Part 1: detection method
<b>Alternative method</b>	<b>GeneDisc® Plate <i>Listeria</i> DUO and GeneDisc® Plate <i>Listeria monocytogenes</i></b>
<b>Scope</b>	<ul style="list-style-type: none"> <li><input checked="" type="checkbox"/> <b>Broad range of food</b></li> <li><input checked="" type="checkbox"/> <b>Production environmental samples</b></li> </ul>
<b>Certification organism</b>	AFNOR Certification ( <a href="http://nf-validation.afnor.org/">http://nf-validation.afnor.org/</a> )

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\* Analyses performed according to the COFRAC accreditation

## 1 INTRODUCTION

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The **GeneDisc® Plate *Listeria* DUO** and the **GeneDisc® Plate *Listeria monocytogenes*** for detection of *Listeria monocytogenes* were initially validated on 2<sup>nd</sup> July 2010 (Certificate number GEN 25/08 - 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 Cyclor 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

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

## 2.1.2 Protocol

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

- Enrichment step in half Fraser at 37°C:
  - \* for raw milks: 20 h ± 2 h
  - \* for all food and production environmental samples: 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.* and *Listeria monocytogenes* using the following GeneDisc kits:
  - \* Extraction Pack FOOD 1 (PFOOD1100),
  - \* GeneDisc Plate *Listeria* DUO (GLISDUO106006 & GLISDUO112006)
  - \* GeneDisc Plate *Listeria monocytogenes* (GLISMON206006 & GLISMON212006).

		GeneDiscs 6 sectors		GeneDiscs 12 sectors		
		FAM	ROX	FAM	ROX	
<b>GeneDisc Plate <i>Listeria</i> DUO</b>	1	-	-	1	Inhibition control	-
	2	Inhibition control	-	2	-	<i>Listeria</i> spp.
	3	-	<i>Listeria</i> spp.	3	<i>L. monocytogenes</i>	-
	4	<i>L. monocytogenes</i>	-			
	5	-	-			
	6	-	-			
<b>GeneDisc Plate <i>Listeria</i> <i>monocytogenes</i></b>	1	-	-	1	Inhibition control	-
	2	Inhibition control	-	2	-	-
	3	-	-	3	<i>L. monocytogenes</i>	-
	4	<i>L. monocytogenes</i>	-			
	5	-	-			
	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 selective agar plates; the presence of typical colonies on the plates allows to confirm the positive PCR result.

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 is an **unpaired study design**.

## 3 INITIAL VALIDATION STUDY AND EXTENSION/RENEWAL STUDIES: RESULTS

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### 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) and 53 in 2014 (extension study), representing a total of 497 samples.

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.

The other categories were completed in order to have 20 positive and 20 negative samples per type.

For the environment samples category, as the calculated values for ((ND + PPND) - PD) did not meet the Acceptability Limit, it was decided to test again the complete category for the renewal study. 147 samples were tested providing 78 positive and 69 negative results by both extraction procedures.

Combining all the categories, 548 samples were tested providing 233 positive and 315 negative results using the extraction protocols A or 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	9	19	28
		b	RTRH	10	20	30
		c	Pastries, egg products	11	14	25
		Total		30	53	83
2	Meat products	a	Raw	15	29	44
		b	RTE, RTRH	8	13	21
		c	Delicatessen	14	13	27
		Total		37	55	92
3	Dairy products	a	Raw milk (Specific protocol)	30	50	80
		b	Raw milk cheese	20	26	46
		c	Desserts, milk, powders, ice creams, pasteurised milk cheese	10	16	26
		Total		60	92	152
4	Vegetables	a	Fresh vegetables	10	11	21
		b	Frozen vegetables	12	13	25
		c	RTE, RTRH	12	14	26
		Total		34	38	72
5	Fishery products	a	Raw fish	11	17	28
		b	Smoked and cured fish	7	15	22
		c	RTE, RTRH	12	13	25
		Total		30	45	75
6	Environmental Samples	a	Process water	11	9	20
		b	Sponges, swabs,	9	15	24
		c	Dusts, residues	22	8	30
		Total		42	32	74
<b>All categories</b>			<b>233</b>	<b>315</b>	<b>548</b>	

Extraction protocol B					
Category	Type	Positive samples	Negative samples	Total	
1	Composite foods	a RTE	9	19	28
		b RTRH	11	19	30
		c Pastries, egg products	11	14	25
	Total		31	52	83
2	Meat products	a Raw	15	29	44
		b RTE, RTRH	8	13	21
		c Delicatessen	14	13	27
	Total		37	55	92
3	Dairy products	a Raw milk (Specific protocol)	30	50	80
		b Raw milk cheese	19	27	46
		c Desserts, milk, powders, ice creams, pasteurised milk cheese	9	17	26
	Total		58	94	152
4	Vegetables	a Fresh vegetables	10	11	21
		b Frozen vegetables	12	13	25
		c RTE, RTRH	12	14	26
	Total		34	38	72
5	Fishery products	a Raw fish	11	17	28
		b Smoked and cured fish	8	14	22
		c RTE, RTRH	12	13	25
	Total		31	44	75
6	Environmental Samples	a Process water	11	9	20
		b Sponges, swabs,	9	15	24
		c Dusts, residues	22	8	30
	Total		42	32	74
<b>All categories</b>		<b>233</b>	<b>315</b>	<b>548</b>	

### 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**.

141 samples were artificially contaminated. 107 gave a positive result using the extraction protocol A and 106 with 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	126	3	66	0	0	14	20	4	233
	%	54,1	1,3	28,3	0,0	0,0	6,0	8,6	1,7	100,0
Protocol B	Positive samples	127	3	66	0	0	14	19	4	233
	%	54,5	1,3	28,3	0,0	0,0	6,0	8,2	1,7	100,0

**54.1 % and 54.5 % of the samples were naturally contaminated respectively for extraction protocols A and B.**

### 3.1.1.3 Protocols run during the study

#### **Incubation time**

The minimum incubation time was applied for the renewal study:

- Raw milks: 18 h at 37°C ± 1°C,
- All food and environmental samples: 24 h at 37°C ± 1°C.

#### **Extraction protocols**

Two extraction protocols were tested for the initial validation study and the extension carried out in 2014 for raw milks. 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 monocytogenes* detection as the GeneDisc *Listeria monocytogenes* and the GeneDisc *Listeria* DUO have the same configuration.

### **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, by using biochemical galleries and the GeneDisc Listeria identification.

### **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.

#### 3.1.1.4 Test results

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

The results are given in Table 3.

**Table 3 – 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	12	53	11	7	0	0	83	
2 Meat products	25	54	7	5	0	1	92	
3 Dairy products	40	92	10	10	0	0	152	
4 Vegetables	21	38	9	4	0	0	72	
5 Fishery products	21	45	5	3	1	0	75	
6 Environmental samples	32	32	4	6	0	0	74	
<b>All categories</b>	<b>151</b>	<b>314</b>	<b>46</b>	<b>35</b>	<b>1</b>	<b>1</b>	<b>548</b>	
<b>Raw milk (specific protocol)</b>	<b>19</b>	<b>50</b>	<b>5</b>	<b>6</b>	<b>0</b>	<b>0</b>	<b>80</b>	

Extraction protocol B								
Category	PA	NA *	PD	ND **	PPND	PPNA	Total	
Composite foods	9	51	12	10	0	1	83	
Meat products	26	55	7	4	0	0	92	
Dairy products	39	92	8	10	1	2	152	
Vegetables	22	37	9	3	0	1	72	
Fishery products	21	43	6	3	1	1	75	
Environmental samples	32	32	4	6	0	0	74	
<b>All categories</b>	<b>149</b>	<b>310</b>	<b>46</b>	<b>36</b>	<b>2</b>	<b>5</b>	<b>548</b>	
<b>Raw milk (specific protocol)</b>	<b>18</b>	<b>48</b>	<b>5</b>	<b>6</b>	<b>1</b>	<b>2</b>	<b>80</b>	

\* PPNA not included

\*\* PPND not included

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

The calculations are presented in Table 4.

Table 4 – 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 <sub>alt</sub> %	SE <sub>ref</sub> %	RT %	FPR %
1	Composite foods	a	RTE	4	19	3	2	0	0	77,8	66,7	82,1	0,0
		b	RTRH	4	20	5	1	0	0	90,0	50,0	80,0	0,0
		c	Pastries, egg products	4	14	3	4	0	0	63,6	72,7	72,0	0,0
		Total		12	53	11	7	0	0	76,7	63,3	78,3	0,0
2	Meat products	a	Raw	12	29	2	1	0	0	93,3	86,7	93,2	0,0
		b	RTE, RTRH	4	13	3	1	0	0	87,5	62,5	81,0	0,0
		c	Delicatessen	9	12	2	3	0	1	78,6	85,7	81,5	8,3
		Total		25	54	7	5	0	1	86,5	81,1	87,0	1,8
3	Dairy products	a	Raw milk	19	50	5	6	0	0	80,0	83,3	86,3	0,0
		b	Raw milk cheese	15	26	2	3	0	0	85,0	90,0	89,1	0,0
		c	Desserts, milk, powders, ice creams, pasteurised milk cheese	6	16	3	1	0	0	90,0	70,0	84,6	0,0
		Total		40	92	10	10	0	0	83,3	83,3	86,8	0,0
4	Vegetables	a	Fresh and frozen vegetables	7	11	0	3	0	0	70,0	100,0	85,7	0,0
		b	Frozen vegetables	6	13	5	1	0	0	91,7	58,3	76,0	0,0
		c	RTE, RTRH	8	14	4	0	0	0	100,0	66,7	84,6	0,0
		Total		21	38	9	4	0	0	88,2	73,5	81,9	0,0
5	Fishery products	a	Raw fish	7	17	2	2	0	0	81,8	81,8	85,7	0,0
		b	Smoked and cured fish	5	15	1	1	0	0	85,7	85,7	90,9	0,0
		c	RTE, RTRH	9	13	2	0	1	0	91,7	83,3	88,0	7,7
		Total		21	45	5	3	1	0	86,7	83,3	88,0	2,2
6	Environmental Samples	a	Process water	8	9	0	3	0	0	72,7	100,0	85,0	0,0
		b	Sponges, swabs	6	15	2	1	0	0	88,9	77,8	87,5	0,0
		c	Dusts, residues	18	8	2	2	0	0	90,9	90,9	86,7	0,0
		Total		32	32	4	6	0	0	85,7	90,5	86,5	0,0
<b>All categories</b>				<b>151</b>	<b>314</b>	<b>46</b>	<b>35</b>	<b>1</b>	<b>1</b>	<b>84,5</b>	<b>80,3</b>	<b>85,0</b>	<b>0,6</b>
<b>Raw milk (specific protocol)</b>				<b>19</b>	<b>50</b>	<b>5</b>	<b>6</b>	<b>0</b>	<b>0</b>	<b>80,0</b>	<b>83,3</b>	<b>86,3</b>	<b>0,0</b>

\* PPNA not included

\*\* PPND not included

Extraction protocol B													
Category		Type		PA	NA*	PD	ND**	PPND	PPNA	SE <sub>alt</sub> %	SE <sub>ref</sub> %	RT %	FPR %
1	Composite foods	a	RTE	3	18	3	3	0	1	66,7	66,7	78,6	5,6
		b	RTRH	3	19	6	2	0	0	81,8	45,5	73,3	0,0
		c	Pastries, egg products	3	14	3	5	0	0	54,5	72,7	68,0	0,0
		Total		9	51	12	10	0	1	67,7	61,3	73,5	1,9
2	Meat products	a	Raw	12	29	2	1	0	0	93,3	86,7	93,2	0,0
		b	RTE, RTRH	5	13	3	0	0	0	100,0	62,5	85,7	0,0
		c	Delicatessen	9	13	2	3	0	0	78,6	85,7	81,5	0,0
		Total		26	55	7	4	0	0	89,2	81,1	88,0	0,0
3	Dairy products	a	Raw milk	18	48	5	6	1	2	76,7	83,3	85,0	6,3
		b	Raw milk cheese	16	27	1	2	0	0	89,5	94,7	93,5	0,0
		c	Desserts, milk, powders, ice creams, pasteurised milk cheese	5	17	2	2	0	0	77,8	77,8	84,6	0,0
		Total		39	92	8	10	1	2	81,0	86,2	87,5	3,2
4	Vegetables	a	Fresh and frozen vegetables	7	10	0	3	0	1	70,0	100,0	85,7	10,0
		b	Frozen vegetables	7	13	5	0	0	0	100,0	58,3	80,0	0,0
		c	RTE, RTRH	8	14	4	0	0	0	100,0	66,7	84,6	0,0
		Total		22	37	9	3	0	1	91,2	73,5	83,3	2,6
5	Fishery products	a	Raw fish	7	16	2	2	0	1	81,8	81,8	85,7	6,3
		b	Smoked and cured fish	5	14	2	1	0	0	87,5	75,0	86,4	0,0
		c	RTE, RTRH	9	13	2	0	1	0	91,7	83,3	88,0	7,7
		Total		21	43	6	3	1	1	87,1	80,6	86,7	4,5
6	Environmental Samples	a	Process water	8	9	0	3	0	0	72,7	100,0	85,0	0,0
		b	Sponges, swabs	6	15	2	1	0	0	88,9	77,8	87,5	0,0
		c	Dusts, residues	18	8	2	2	0	0	90,9	90,9	86,7	0,0
		Total		32	32	4	6	0	0	85,7	90,5	86,5	0,0
<b>All categories</b>				<b>149</b>	<b>310</b>	<b>46</b>	<b>36</b>	<b>2</b>	<b>5</b>	<b>83,7</b>	<b>80,3</b>	<b>84,7</b>	<b>2,2</b>
<b>Raw milk (specific protocol)</b>				<b>18</b>	<b>48</b>	<b>5</b>	<b>6</b>	<b>1</b>	<b>2</b>	<b>76,7</b>	<b>83,3</b>	<b>85,0</b>	<b>6,0</b>

\* PPNA not included

\*\* PPND not included

A summary of the results is given in Table 5.

**Table 5 - Summary of results**

		Extraction protocol A	Extraction protocol B
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	84.5 %	83.7 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	80.3 %	80.3 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	85.0 %	84.7 %
False positive ratio for the alternative method* FP = PPNA + PPND	$FPR = \frac{(FP)}{NA} \times 100\%$	0.6 %	2.2 %

With  $ND = ND + PPND$   
 $NA = NA + PPNA$

### 3.1.1.6 Analysis of discordant results

The negative deviations are given in Table 6 and the positive deviations in Table 7.

36 negative deviations were observed with the extraction protocol A and 38 with the extraction protocol B.

20 samples were artificially contaminated and 22 naturally contaminated.

For 12 samples, *Listeria monocytogenes* was detected, in Half Fraser broth (9 samples), after subculture in Fraser (2 samples) and after Half Fraser broth storage for 72 h at 5°C ± 3°C (1 sample).

46 positive deviations were observed for both extraction protocols: 24 concern artificially contaminated samples and 22 naturally contaminated samples.

Table 6 - Negative deviations

Sample N°	Product (English name)	Artificial contaminations		Reference method: ISO 11290-1*		GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>							Category	Type
						Half Fraser broth 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products								
						PCR <i>Listeria monocytogenes</i>		All confirmatory tests	<i>Listeria monocytogenes</i>					
						Extraction A	Extraction B		Final result PCR A	Final result PCR B	Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B		
4322	RTE Salad with pasta	/	/	<i>L. monocytogenes</i>	+	+35,9/+35,8/-	-/-	+(Fraser 1)	+	-	PA	ND	1	a
4390	Sandwich with ham and cheese	<i>L. monocytogenes</i> Ad276	0,4	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	1	a
4397	Salad with ham	<i>L. monocytogenes</i> Ad1495	1,2	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	1	a
2134	Pizza	/	/	<i>L. monocytogenes</i>	+	+	-	+	+	-	PA	ND	1	b
4400	RTRH food	<i>L. monocytogenes</i> Ad466	0,8	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	1	b
2131	Omelette	/	/	<i>L. monocytogenes</i>	+	+	-	+	+	-	PA	ND	1	c
212	Omelette	/	/	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	1	c
4376	Pastry	<i>L. monocytogenes</i> Ad1195 / <i>L. innocua</i> Ad644	0,8 / 1,4	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	-	-	-	-	-	ND	ND	1	c
5023	Tortilla	<i>L. monocytogenes</i> Ad1757	2,2	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	1	c
4380	Tortilla with onions	<i>L. monocytogenes</i> Ad1195 / <i>L. innocua</i> Ad644	0,8 / 1,4	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	-	-	-	-	-	ND	ND	1	c
364	Frozen ground beef	/	/	<i>L. monocytogenes</i>	+	-	-	+	-	-	ND	ND	2	a
2097	Cockerel skewer	/	/	<i>L. monocytogenes</i>	+	-	+	+	-	+	ND	PA	2	b
86	Sausages with herbs	/	/	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	-	-	-	-	-	ND	ND	2	c
536	Sausages with herbs	/	/	<i>L. monocytogenes</i> / <i>L. welshimeri</i>	+	-	-	-	-	-	ND	ND	2	c
619	Delicatessen	<i>Listeria monocytogenes</i> Ad645	12	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	2	c
478	Raw cow milk	/	/	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	3	a
1897	Raw cow milk	/	/	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	3	a
1901	Raw ewe milk	/	/	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	3	a
1903	Raw ewe milk	/	/	<i>L. monocytogenes</i>	+	i/-*/-**	-	-	-	-	ND	ND	3	a
2263	Raw goat milk	/	/	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	3	a
2341	Raw cow milk	Cross contamination with raw milk cheese (5g +25g)	/	<i>L. monocytogenes</i>	+	+(30,3)	-/30,0 /30,0	+	+	-	PA	PPND	3	a
2342	Raw cow milk	Cross contamination with raw milk cheese (5g +25g)	/	<i>L. monocytogenes</i>	+	-/(38,8)/-/(38,2)	-/- /-	+	-	-	ND	ND	3	a
1443	Raw cow milk cheese	/	/	<i>L. monocytogenes</i>	+	-	+	+	-	+	ND	PA	3	b
1643	Raw fresh cream	/	/	<i>L. monocytogenes</i>	+	i/-	-	-	-	-	ND	ND	3	b
1833	Raw cow milk cheese	<i>L. monocytogenes</i> Ad470	3,0	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	3	b
1849	Milk powder	<i>L. monocytogenes</i> Ad621	6,6	<i>L. monocytogenes</i>	+	+	-	+	+	-	PA	ND	3	c
5029	Rice pudding	<i>L. monocytogenes</i> 17501	1,2	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	3	c
170	Delicatessen	/	/	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	4	a
901	Brussels sprouts	<i>L. monocytogenes</i> 1011/1410	2	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	4	a
905	Mash	<i>L. monocytogenes</i> BR32	3,4	<i>L. monocytogenes</i>	+	+	-	+	+	-	PA	ND	4	a
909	Chinese cabbage	<i>L. monocytogenes</i> BR32	3,4	<i>L. monocytogenes</i>	+	-	+	+(72h)	-	+	ND	PA	4	a
4476	Frozen vegetables mix	<i>L. monocytogenes</i> Ad1303	1,5	<i>L. monocytogenes</i>	+	-/+36,4/+39,7	+31,6	+(Fraser 1)	-	+	ND	PA	4	b
211	Salmon fillet	/	/	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	5	a
354	Salmon	/	/	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	5	a
361	Smoked salmon	/	/	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	5	b
2057	Cooked mussels	/	/	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	+	+	-	-	-	PPND	PPND	5	c
4485	Rinse water (Fish industry)	<i>L. monocytogenes</i> A00E008	1,0	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	6	a
5030	Residues (vegetable ham)	<i>L. monocytogenes</i> Ad2600 / <i>L. seeligeri</i> Ad651	1,6 / 1,4	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	6	c

\* Analyses performed according to the COFRAC accreditation  
ADRIA Développement  
Summary report (Version 0)  
GeneDisc *Listeria* DUO (*L. monocytogenes*)

Sample N°	Product (English name)	Artificial contaminations		Reference method: ISO 11290-1*		GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>							Category	Type
						Half Fraser broth 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products								
		Strain	Inoculation level CFU/sample	Identification	Result	PCR <i>Listeria monocytogenes</i>		All confirmatory tests	<i>Listeria monocytogenes</i>					
						Extraction A	Extraction B		Final result PCR A	Final result PCR B	Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B		
5033	Floor residues (Seafood industry)	<i>L. monocytogenes</i> A00E049 / <i>L. welshimeri</i> Ad1268	1,0 /0,6	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	-	-	-	-	-	ND	ND	6	c
6084	Rinse water (vegetable sausage)	<i>L. monocytogenes</i> A00E082	2,2	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	6	a
6089	Process water (Fish Industry)	<i>L. monocytogenes</i> Ad1679	2,2	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	6	a
6878	Wipe (Sausage production)	<i>L. monocytogenes</i> Ad1255	1,2	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	ND	6	b

Table 7 - Positive deviations

Sample N°	Product (English name)	Artificial contaminations		Reference method ISO 11290-1 ♦	GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>							Category	Type		
					Half Fraser broth 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products										
		Strain			Inoculation level CFU/sample		PCR <i>Listeria monocytogenes</i>		All confirmatory tests	<i>Listeria monocytogenes</i>					
							Extraction A	Extraction B		Final result PCR A	Final result PCR B			Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B
4391	Sandwich with ham and cheese	<i>L. monocytogenes</i> Ad276	0,4	-	+23,6	+28,9	+	+	+	PD	PD	1	a		
4393	Sandwich with ham and butter	<i>L. monocytogenes</i> Ad276	0,4	-	+31,0	+31,4	+	+	+	PD	PD	1	a		
4396	Sandwich with ham and cheddar	<i>L. monocytogenes</i> Ad276	0,4	-	+27,0	+27,7	+	+	+	PD	PD	1	a		
495	Pie	/	/	-	+	+	+	+	+	PD	PD	1	b		
2135	Brioche with sausage	/	/	-	-	+	+	-	+	NA	PD	1	b		
4399	Couscous	<i>L. monocytogenes</i> Ad1206	0,6	-	+24,7	+21,2	+	+	+	PD	PD	1	b		
4401	RTRH food	<i>L. monocytogenes</i> Ad1206	0,6	-	+29,0	+25,1	+	+	+	PD	PD	1	b		
4402	RTRH food	<i>L. monocytogenes</i> Ad466	0,8	-	+23,4	+25,3	+	+	+	PD	PD	1	b		
4403	RTRH food	<i>L. monocytogenes</i> Ad1206	0,6	-	+26,1	+19,1	+	+	+	PD	PD	1	b		
2132	Preparation for pancakes	/	/	-	+	+	+	+	+	PD	PD	1	c		
4375	Pastry	<i>L. monocytogenes</i> Ad1195 / <i>L. innocua</i> Ad644	0,8 / 1,4	-	+35,9	+33,8	+	+	+	PD	PD	1	c		
5026	Pastry	<i>L. monocytogenes</i> Ad1757	2,2	-	+23,2	+26,2	+	+	+	PD	PD	1	c		
173	Raw pork meat	/	/	-	+	+	+	+	+	PD	PD	2	a		
497	Delicatessen	/	/	-	+	+	+	+	+	PD	PD	2	a		
337	Cooked turkey meat	/	/	-	+	+	+	+	+	PD	PD	2	b		
400	Seasoned ground beef	/	/	-	+	+	+	+	+	PD	PD	2	b		
762	Duck meat	/	/	-	+	+	-	+	+	PD	PD	2	b		
2093	Smoked sliced bacon	/	/	-	+	+	+	+	+	PD	PD	2	c		
540	Sausages with herbs	/	/	-	+	+	+	+	+	PD	PD	2	c		
479	Raw cow milk	/	/	-	+	+	+	+	+	PD	PD	3	a		
485	Raw cow milk	/	/	-	+	+	+	+	+	PD	PD	3	a		
1838	Raw milk	/	/	-	+	-	+	+	-	PD	NA	3	a		
1947	Raw milk	/	/	-	+	+	+	+	+	PD	PD	3	a		
1898	Raw cow milk	/	/	-	+(38,3)	+(25,9)	+	+	+	PD	PD	3	a		
1911	Raw cow milk	/	/	-	-/+ (38,7)/+ (37,2) /-	+(36,3)	+	-	+	NA	PD	3	a		
1943	Raw milk cheese	/	/	-	+	-	+	+	-	PD	NA	3	b		
1944	Cheese	/	/	-	+	+	+	+	+	PD	PD	3	b		
1836	Skimmed milk powder	<i>L.monocytogenes</i> Ad612	5,2	-	+	+(39,2)	+	+	+	PD	PD	3	c		
1847	Fermented milk	<i>L.monocytogenes</i> Ad621	6,6	-	+	-	+	+	-	PD	NA	3	c		
4473	Pasteurised	<i>L. monocytogenes</i> Ad523	1,0	-	+30,1	+29,7	+	+	+	PD	PD	3	c		
2029	Frozen fries	/	/	-	+	+	+	+	+	PD	PD	4	b		
911	Frozen mushrooms	<i>L.monocytogenes</i> Ad545	7,0	-	+	+	+	+	+	PD	PD	4	b		
914	Frozen sliced links	<i>L.monocytogenes</i> BR32	1,8	-	+	+	+	+	+	PD	PD	4	b		
4475	Frozen vegetables mix	<i>L. monocytogenes</i> Ad1493	0,6	-	+19,6	+29,4	+	+	+	PD	PD	4	b		
4480	Frozen vegetables mix	<i>L. monocytogenes</i> Ad1493	0,6	-	+25,6	+18,7	+	+	+	PD	PD	4	b		
904	Sliced carrots	<i>L.monocytogenes</i> 1011/1410	2	-	+	+	+	+	+	PD	PD	4	c		
4321	RTRH Purée	/	/	-	+30	+31,6	+	+	+	PD	PD	4	c		
4382	RTE vegetables mix	<i>L. monocytogenes</i> Ad544 / <i>L. innocua</i> Ad1673	1,2 / 1,4	-	+31,4	+22,4	+	+	+	PD	PD	4	c		
4384	RTRH vegetables mix (for wok)	<i>L. monocytogenes</i> Ad544 / <i>L. innocua</i> Ad1673	1,2 / 1,4	-	+32,4	+27,4	+	+	+	PD	PD	4	c		
654	Salmon fillet	/	/	-	+(35,1)	+	+	+	+	PD	PD	5	a		
655	Bass fillet	/	/	-	+(32,3)	+	+	+	+	PD	PD	5	a		
2172	Smoked salmon pieces	/	/	-	-	+	+	-	+	NA	PD	5	b		

♦ Analyses performed according to the COFRAC accreditation  
ADRIA Développement  
Summary report (Version 0)  
GeneDisc *Listeria* DUO (*L. monocytogenes*)

Sample N°	Product (English name)	Artificial contaminations		Reference method ISO 11290-1 ♦	GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>							Category	Type
					Half Fraser broth 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products				<i>Listeria monocytogenes</i>				
		Strain	Inoculation level CFU/sample		PCR <i>Listeria monocytogenes</i>		All confirmatory tests	Final result PCR A	Final result PCR B	Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B		
Extraction A	Extraction B												
4482	Smoked mackerel	<i>L. monocytogenes</i> Ad140	1,4	-	+32,2	+28,3	+	+	+	PD	PD	5	b
2063	Seafood cocktail	/	/	-	+	+	+	+	+	PD	PD	5	c
2069	Cooked dab fillet	/	/	-	+	+	+	+	+	PD	PD	5	c
6874	Swab (Fish industry)	<i>L. monocytogenes</i> Ad548	1,6	-	+25,4	+24,5	+	+	+	PD	PD	6	b
6880	Sponge (Fish industry)	<i>L. monocytogenes</i> Ad548	1,6	-	+28,3	+27,3	+	+	+	PD	PD	6	b
5036	Poultry residues (Poultry industry)	<i>L. monocytogenes</i> A00E049 / <i>L. welshimeri</i> Ad1268	1,0 / 0,6	-	+34,17	+32,5	+	+	+	PD	PD	6	c
6470	Dusts (Dairy industry)	<i>L. monocytogenes</i> Ad614	0,5	-	+28,9	+29,4	+ (Fraser 1)	+	+	PD	PD	6	c

The analyses of discordant results according to the EN ISO 16140-2:2016 is the following (See Table 8):

**Table 8 - Analyses of discordant results**

Extraction protocol A								
Category	Type	N+	ND**	PPND	PD	(ND+PPND)-PD	AL	
1	Composite foods	a RTE	9	2	0	3		
		b RTRH	10	1	0	5		
		c Pastries, egg products	11	4	0	3		
		Total	30	7	0	11	-4	3
2	Meat products	a Raw	15	1	0	2		
		b RTE, RTRH	8	1	0	3		
		c Delicatessen	14	3	0	2		
		Total	37	5	0	7	-2	3
3	Dairy products	a Raw milk	30	6	0	5		
		b Raw milk cheese	20	3	0	2		
		c Desserts, milk, powders, ice creams, pasteurised milk cheese	10	1	0	3		
		Total	60	10	0	10	0	3
4	Vegetables	a Fresh and frozen vegetables	10	3	0	0		
		b Frozen vegetables	12	1	0	5		
		c RTE, RTRH	12	0	0	4		
		Total	34	4	0	9	-5	3
5	Fishery products	a Raw fish	11	2	0	2		
		b Smoked and cured fish	7	1	0	1		
		c RTE, RTRH	12	0	1	2		
		Total	30	3	1	5	-1	3
6	Environmental Samples	a Process water	11	3	0	0		
		b Sponges, swabs,	9	1	0	2		
		c Dusts, residues	22	2	0	2		
		Total	42	6	0	4	2	3
<b>All categories</b>			<b>233</b>	<b>35</b>	<b>1</b>	<b>46</b>	<b>-10</b>	<b>7</b>
<b>Raw milk (specific protocol)</b>			<b>30</b>	<b>6</b>	<b>0</b>	<b>5</b>	<b>1</b>	<b>3</b>

\*\* PPND not included

Extraction protocol B								
Category	Type	N+	ND**	PPND	PD	(ND+PPND)-PD	AL	
1	a	RTE	9	3	0	3		
	b	RTRH	11	2	0	6		
	c	Pastries, egg products	11	5	0	3		
	Total		31	10	0	12	-2	3
2	a	Raw	15	1	0	2		
	b	RTE, RTRH	8	0	0	3		
	c	Delicatessen	14	3	0	2		
	Total		37	4	0	7	-3	3
3	a	Raw milk	30	6	1	5		
	b	Raw milk cheese	19	2	0	1		
	c	Desserts, milk, powders, ice creams, pasteurised milk cheese	9	2	0	2		
	Total		58	10	1	8	3	3
4	a	Fresh and frozen vegetables	10	3	0	0		
	b	Frozen vegetables	12	0	0	5		
	c	RTE, RTRH	12	0	0	4		
	Total		34	3	0	9	-6	3
5	a	Raw fish	11	2	0	2		
	b	Smoked and cured fish	8	1	0	2		
	c	RTE, RTRH	12	0	1	2		
	Total		31	3	1	6	-2	3
6	a	Process water	11	3	0	0		
	b	Sponges, swabs,	9	1	0	2		
	c	Dusts, residues	22	2	0	2		
	Total		42	6	0	4	2	3
<b>All categories</b>		<b>233</b>	<b>36</b>	<b>2</b>	<b>46</b>	<b>-8</b>	<b>7</b>	
<b>Raw milk (specific protocol)</b>		<b>30</b>	<b>6</b>	<b>1</b>	<b>5</b>	<b>2</b>	<b>3</b>	

\*\* 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).**

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

347 samples were tested again after storage for 72 h at 5°C ± 3°C.

The following changes were observed (See Table 9).

Table 9 - Enrichment broth storage

Sample N°	Product	Before storage		After storage (Protocol A)	Category	Type
		Protocol A	Protocol B			
1911	Raw milk	NA	PD	PD	3	a
2097	Cockerel skewer	ND	PA	PA	2	b
2135	RTE	NA	PD	PD	1	b
2172	Smoked salmon	NA	PD	PD	5	b
490	Salami	NA	NA	PD	2	c
619	Delicatessen	ND	ND	PA	2	c
909	Chinese cubage	ND	PA	PA	4	a
1443	Raw milk cheese	ND	PA	PA	3	b
1486	Raw milk cheese	NA	NA	PD	3	b
1843	Fermented dairy product	NA	NA	PD	3	c
1849	Milk powder	PA	ND	PPND	3	c
4476	Frozen vegetable mix	ND	PA	PA	4	b
1848	Fermented milk	NA	NA	PD	3	c
4324	Potatoes	PA	PA	ND	4	c

The analyses of discordant become (See Table 10).

Table 10 - Analysis of discordant after storage 72 h at 5 ± 3°C

Category		Type	PD	ND**	PPND	(ND+PPND)-PD	AL
1	Composite foods	a RTE	3	2	0		
		b RTRH	6	1	0		
		c Pastries, egg products	3	4	0		
	Total		12	7	0	-5	3
2	Meat products	a Raw	2	1	0		
		b RTE, RTRH	3	0	0		
		c Delicatessen	3	2	0		
	Total		8	3	0	-5	3
3	Dairy products	a Raw milk	6	6	0		
		b Raw milk cheese	3	2	0		
		c Desserts, milk, powders, ice creams, pasteurised milk cheese	5	1	1		
	Total		14	9	1	-4	3
4	Vegetables	a Fresh and frozen vegetables	0	2	0		
		b Frozen vegetables	5	0	0		
		c RTE, RTRH	4	1	0		
	Total		9	3	0	-6	3
5	Fishery products	a Raw fish	2	2	0		
		b Smoked and cured fish	2	1	0		
		c RTE, RTRH	2	0	0		
	Total		6	3	0	-3	3
6	Environmental Samples	a Process water	0	3	0		
		b Sponges, swabs,	2	1	0		
		c Dusts, residues	2	2	0		
	Total		4	6	0	2	4
All categories			53	31	1	-21	7

\*\* 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 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 187 among the 198 samples which gave a positive PCR result.

For 6 samples, streaking onto Palcam plates was required to confirm the presence of *Listeria monocytogenes* in the enrichment broth.

The same identification was obtained using the API Listeria galleries and the GeneDisc ID.

### 3.1.1.9 PCR inhibition

895 DNA extracts prepared using the extraction protocol A and 548 using the extraction protocol B were tested. 6 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 0.04 %.

### 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 the 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 11).

**Table 11 - Defined (matrix/strain) pairs for the RLOD determination**

Category	Matrix	Inoculated strain	Origin	Inoculation protocol	Study design
1	Deli salad	<i>Listeria monocytogenes</i> Ad494	Piémontaise	Seeding 48 h at 3°C ±2°C	Unpaired
2	Rillettes	<i>Listeria monocytogenes</i> 1/2 V2/124	Pork meat	Spiking	Unpaired
3	Raw milk	<i>Listeria monocytogenes</i> 4b 153	Raw milk cheese	Spiking	Unpaired
	Fresh goat cheese	<i>Listeria monocytogenes</i> Ad664	Raw milk cheese	Spiking	Unpaired
4	Frozen spinach	<i>Listeria monocytogenes</i> 1/2 10 11/1410	Broccoli	Spiking	Unpaired
5	Smoked salmon	<i>Listeria monocytogenes</i> 1/2a BR32	Fish environmental sample	Spiking	Unpaired
6	Cleaning water	<i>Listeria monocytogenes</i> Ad243	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 12.

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

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value
Deli-salad/ <i>Listeria monocytogenes</i> Ad494	0,497	0,205	1,201	-0,700	0,442	1,586	1,887
Rillettes/ <i>Listeria monocytogenes</i> V2/124	1,000	0,425	2,353	0,000	0,428	0,000	1,000
Raw milk/ <i>Listeria monocytogenes</i> 153	1,000	0,406	2,462	0,000	0,450	0,000	1,000
Fresh goat cheese/ <i>Listeria monocytogenes</i> Ad664	0,613	0,263	1,428	-0,489	0,423	1,158	1,753
Frozen spinach/ <i>Listeria monocytogenes</i> 1011/1410	0,734	0,291	1,849	-0,309	0,462	0,670	1,497
Smoked salmon/ <i>Listeria monocytogenes</i> BR32	1,356	0,573	3,213	0,305	0,431	0,707	0,480
Cleaning water/ <i>Listeria monocytogenes</i> Ad243	0,855	0,334	2,190	-0,157	0,470	0,334	1,261
<b>Combined</b>	<b>0,829</b>	<b>0,591</b>	<b>1,164</b>	<b>-0,187</b>	<b>0,170</b>	<b>1,104</b>	<b>1,730</b>

**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<sub>50</sub> calculations according to Spearman-Kärber test are given in Table 13.

**Table 13 – LOD<sub>50</sub> results**

(Strain / matrix) pair	Level of detection at 50 % (CFU / 25 g or 25 ml) according to Spearman-Kärber test <sup>1</sup>	
	Reference method	Alternative method
Deli salad / <i>L. monocytogenes</i> Ad494	0.4 [0.2; 0.8]	0.2 [0.1; 0.3]
Rillettes / <i>L. monocytogenes</i> 1/2 V2/124	0.4 [0.1; 1.3]	0.4 [0.2; 1.2]
Raw milk / <i>L. monocytogenes</i> 153	0.7 [0.2; 1.8]	0.7 [0.2; 2.0]
Fresh goat cheese / <i>L. monocytogenes</i> Ad664	0.7 [0.2; 2.1]	0.1 [0.1; 0.3]
Smoked salmon / <i>L. monocytogenes</i> BR32	0.4 [0.1; 1.3]	0.3 [0.1; 1.3]
Frozen spinach / <i>L. monocytogenes</i> 11/410	0.6 [0.2; 1.7]	0.3 [0.1; 1.0]
Cleaning water / <i>L. monocytogenes</i> Ad243	0.6 [0.2; 1.8]	0.5 [0.2; 1.5]

**The LOD<sub>50</sub> varies from 0.4 to 0.7 CFU/test portion for the reference method and from 0.1 to 0.7 CFU/test portion for the alternative method.**

<sup>1</sup> "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".

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

##### Exclusivity

60 non-target strains were tested: 30 *Listeria spp* strains (different from *Listeria monocytogenes*) and 30 non-*Listeria* strains. Cultures were performed in BHI, incubated at 37°C for 24 h. Dilutions were done in order to inoculate between 10 to 100 cells/225 ml in order to inoculate 10<sup>5</sup> 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. All the strains were correctly identified using the GeneDisc ID.

##### Exclusivity

No cross reaction was observed with the 77 non-target strains tested.

### 3.1.4 Practicability

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

<b>Storage conditions, shelf-life and modalities of utilisation after first use</b>	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.		
<b>Time to result</b>	Steps	<b>Reference method</b>	<b>Alternative method</b>
	<b>Negative samples</b>		
	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	
	<b>Presumptive positive or positive results</b>		
	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	
	<ul style="list-style-type: none"> <li>- 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.</li> <li>- 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.</li> </ul>		
<b>Common step with the reference method</b>	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.*

### 3.2.1 Study organisation

The inter-laboratory study was carried out in June 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.

### 3.2.2 Experimental parameters controls

#### 3.2.2.1 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 14).

Table 14 - 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.

### 3.2.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 15).

Table 15 - 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

### 3.2.2.3 Logistic conditions

Temperature conditions are given in Table 16.

Table 16 - 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	<b>Day 1</b>
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.

### 3.2.3 Results analysis

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

#### 3.2.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 17.

Table 17 – 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

### 3.2.3.2 Results observed by the collaborative laboratories

#### **Aerobic mesophilic flora enumeration**

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

#### **Listeria monocytogenes detection**

13 collaborators participated to the study. The results obtained are provided in Table 18 (reference method) and Table 19 (alternative method).

**Table 18 - Positive results by the reference method (ALL the collaborators)**

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
<b>All collaborators</b>	<b>0</b>	<b>104</b>	<b>104</b>

**Table 19 - Positive results (before and after confirmation)  
by the alternative method (ALL the collaborators)**

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	1	0	0	8	8	8	8	8	8
F	1	0	0	8	8	8	8	8	8
G	0	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	2	0	0	8	8	8	8	8	8
<b>All collaborators</b>	<b>4</b>	<b>0</b>	<b>0</b>	<b>104</b>	<b>104</b>	<b>104</b>	<b>104</b>	<b>104</b>	<b>104</b>

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

According to the AFNOR technical rules, it is possible to include the results from a collaborator with maximum one cross contamination at Level 0. For this study, this rule was applied.

### 3.2.3.3 Results of the collaborators retained for interpretation

The results obtained with the 11 labs kept for interpretation are presented in Table 20 (reference method) and Table 21 (alternative method).

Table 20 - Positive results by the reference method (**Without Labs B and M**)

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
<b>All collaborators</b>	<b>0</b>	<b>88</b>	<b>88</b>

Table 21 - Positive results (before and after confirmation)  
by the alternative method (**Without Labs B and M**)

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	1	0	0	8	8	8	8	8	8
F	1	0	0	8	8	8	8	8	8
G	0	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
<b>All collaborators</b>	<b>2</b>	<b>0</b>	<b>0</b>	<b>88</b>	<b>88</b>	<b>88</b>	<b>88</b>	<b>88</b>	<b>88</b>

### 3.2.4 Calculation and interpretation

#### 3.2.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 22).

**Table 22 - Percentage specificity**

<b>Specificity for the reference method</b>	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_-}\right)\right) \times 100 \% =$	100 %
<b>Specificity for the alternative method</b>	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-}\right)\right) \times 100 \% =$	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

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

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

A summary of the results of the collaborators retained for interpretation and obtained with the reference and the alternative methods for Level 1 and Level 2 is provided in Table 23.

**Table 23 - 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+) <b>PA = 88</b>	Positive deviation (R-/A+) <b>PD = 0</b>
	Alternative method negative (A-)	Negative deviation (A-/R+) <b>ND = 0 (PPND = 0)</b>	Negative agreement (A-/R-) <b>NA = 0 (PPNA = 0)</b>
2	Alternative method positive (A+)	Positive agreement (A+/R+) <b>PA = 88</b>	Positive deviation (R-/A+) <b>PD = 0</b>
	Alternative method negative (A-)	Negative deviation (A-/R+) <b>ND = 0 (PPND = 0)</b>	Negative agreement (A-/R-) <b>NA = 0 (PPNA = 0)</b>

Based on the data summarized in Table 23, 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 24).

**Table 24 - Sensitivity, relative trueness and false positive ratio percentages**

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

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:

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

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

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

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.

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

where

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

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

In this study, fractional recovery was observed at Level 1 and Level 2. The calculations are the following, according to the EN ISO 16140-2:2016 (See Table 25).

Table 25 - Calculations

	Level 1	Level 2
$N_x$	96	88
$(p+)_{ref}$	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.

### 3.2.4.3 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](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 positive deviations (PD) and 36 or 38 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  $\leq$  AL).
- The RLOD meet the Acceptability Limit for each individual matrix/strain pair and for all the combined matrices (observed values  $<$  AL).
- The alternative method gave satisfying inclusivity and exclusivity results.

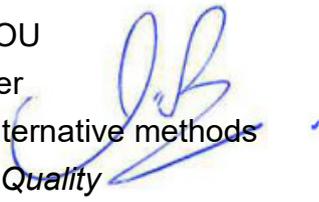
- ☒ It is possible to store the enrichment broth for 72 h at  $5 \pm 3^{\circ}\text{C}$ .
- ☒ The negative results are available in one day and the positive results in two days with the alternative method.
- ☒ The **GeneDisc Plate *Listeria monocytogenes* and the GeneDisc Plate *Listeria* DUO** fulfil all the EN ISO 16140-2:2016 and AFNOR technical rules.

The inter-laboratory study conclusions are:

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

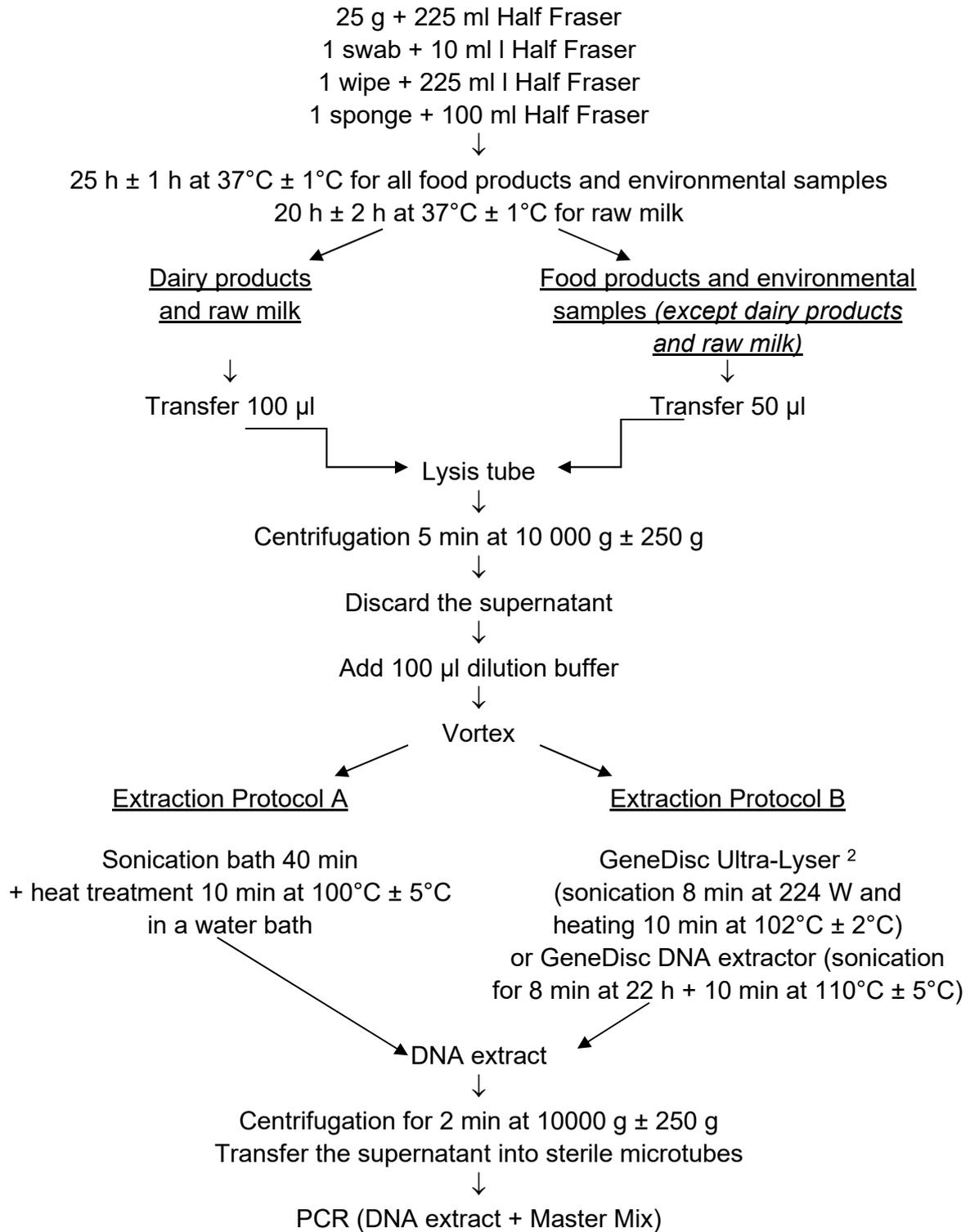
Quimper, 18 July 2022

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 monocytogenes***

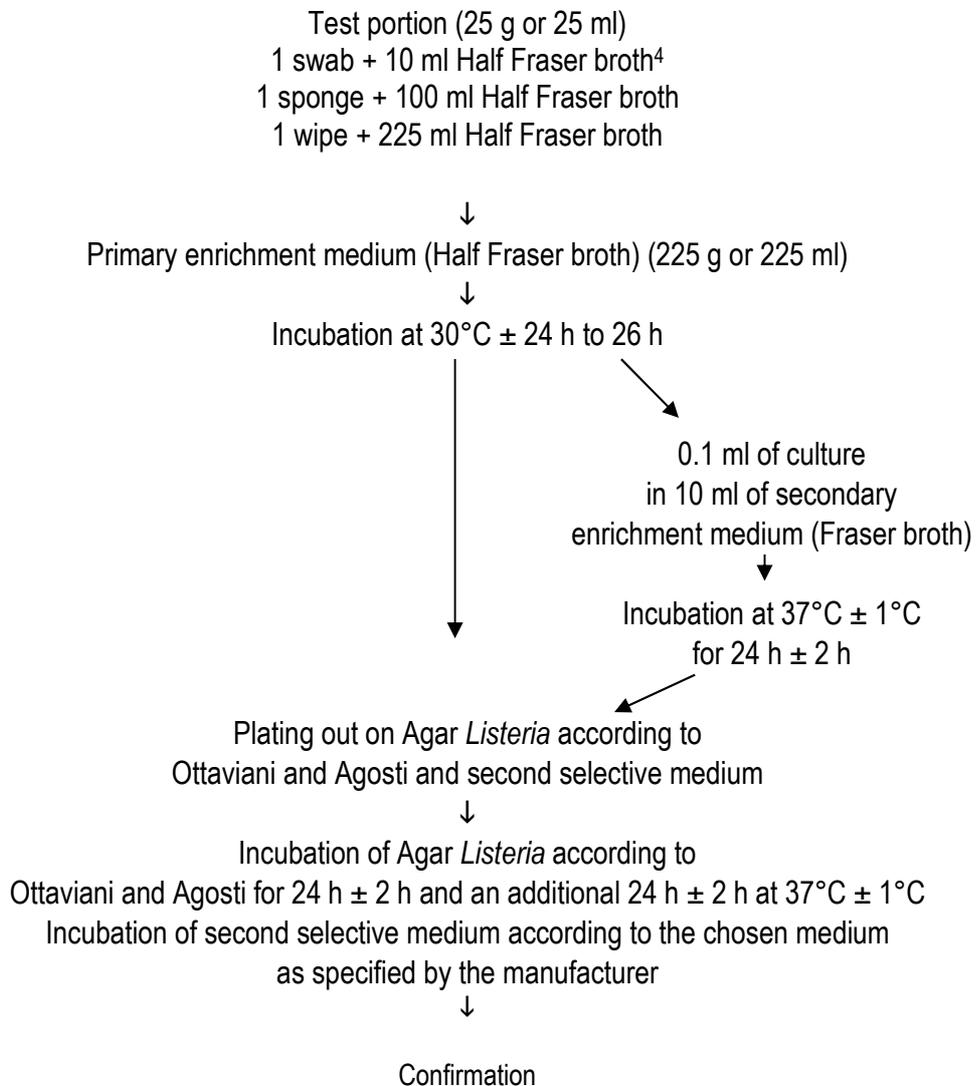


Confirmation by streaking 100 µl of the enrichment broth onto O&A plates<sup>3</sup>. The only presence of typical colonies allows to confirm the positive PCR result.

<sup>2</sup> Only the GeneDisc Ultra-lyser was tested during the validation study

<sup>3</sup> 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**



Target	Gram	Catalase	Beta hemolysis	CAMP test	Carbohydrates
<i>Listeria monocytogenes</i>	x	Optional	x	Optional	x

<sup>4</sup> 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				
2014	2338	Lait cru de vache	Raw cow milk			Cross contamination with raw milk cheese (5g +25g)			+	+	3	a
2014	2339	Lait cru de vache	Raw cow milk			Cross contamination with raw milk cheese (5g +25g)			-	-	3	a
2014	2340	Lait cru de vache	Raw cow milk			Cross contamination with raw milk cheese (5g +25g)			-	-	3	a
2014	2341	Lait cru de vache	Raw cow milk			Cross contamination with raw milk cheese (5g +25g)			+	+	3	a
2014	2342	Lait cru de vache	Raw cow milk			Cross contamination with raw milk cheese (5g +25g)			+	+	3	a
2010	617	Jarret arrière de porc	Pork meat	<i>L. monocytogenes</i> Ad645	Pork meat	18 days-TS+10%NaCl	0,62	15-25-18-18-10(17,2)	+	+	2	a
2010	619	Andouille	Delicatessen	<i>L. monocytogenes</i> Ad645	Pork meat	18 days -20°C	0,79	14-10-13-11-12(12)	+	+	2	c
2010	620	Tripes à la Bretonne	Delicatessen	<i>L. monocytogenes</i> Ad645	Pork meat	18 days -20°C	0,79	14-10-13-11-12(12)	+	+	2	c
2010	901	Choux de Bruxelles	Brussels sprouts	<i>L. monocytogenes</i> 1011/1410	Frozen broccolis	HT 56°C 15min / 3 days -20°C	0,51	3-2-1-1-3(2)	+	+	4	a
2010	902	Laitue Romaine	Lettuce	<i>L. monocytogenes</i> 1011/1410	Frozen broccolis	HT 56°C 15min / 3 days -20°C	0,51	3-2-1-1-3(2)	+	+	4	a
2010	903	Légumes vapeur	Cooked vegetables	<i>L. monocytogenes</i> 1011/1410	Frozen broccolis	HT 56°C 15min / 3 days -20°C	0,51	3-2-1-1-3(2)	+	+	4	c
2010	904	Julienne de carottes	Sliced carrots	<i>L. monocytogenes</i> 1011/1410	Frozen broccolis	HT 56°C 15min / 3 days -20°C	0,51	3-2-1-1-3(2)	+	+	4	c
2010	905	Mâche	Mash	<i>L. monocytogenes</i> 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	<i>L. monocytogenes</i> 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	<i>L. monocytogenes</i> 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	Broccolis	<i>L. monocytogenes</i> 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	<i>L. monocytogenes</i> 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	<i>L. monocytogenes</i> 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	<i>L. monocytogenes</i> 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	<i>L. monocytogenes</i> 1011/1410	Frozen broccolis	-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	<i>L. monocytogenes</i> 1011/1410	Frozen broccolis	-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	<i>L. monocytogenes</i> 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 cauliflower	<i>L. monocytogenes</i> 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	<i>L. monocytogenes</i> 1011/1410	Frozen broccolis	-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	<i>L. monocytogenes</i> 1011/1410	Frozen broccolis	-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	<i>L. monocytogenes</i> 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	Smoked peppered mackerel	<i>L. monocytogenes</i> 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	<i>L. monocytogenes</i> 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	<i>L. monocytogenes</i> 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	<i>L.monocytogenes</i> Ad 299	Seafood	TS +10%NaCl/ -20°C 5 days/HT 56°C 10min	0,66	8-10-11-9-16(10,8)	+	+	5	c
2009	1830	Reblochon au lait cru	Raw cow milk cheese	<i>L.monocytogenes</i> Ad470	Cheese	HT 56°C 30min	2,28	2-4-4-2-3(3,0)	-	-	3	b
2009	1833	Camembert au lait cru	Raw cow milk cheese	<i>L.monocytogenes</i> Ad470	Cheese	HT 56°C 30min	2,28	2-4-4-2-3(3,0)	+	+	3	b
2009	1834	Saint Félicien au lait cru	Raw milk cheese	<i>L.monocytogenes</i> Ad470	Cheese	HT 56°C 30min	2,28	2-4-4-2-3(3,0)	-	-	3	b
2009	1835	Lait ribot	Fermented milk	<i>L.monocytogenes</i> Ad470	Cheese	HT 56°C 30min	2,28	2-4-4-2-3(3,0)	-	-	3	c
2009	1836	Lait en poudre écrémé	Skimmed milk powder	<i>L.monocytogenes</i> Ad612	Cheese	HT 56°C 30min	0,78	4-7-2-7-6(5,2)	+	+	3	c
2009	1837	Crottin de Chavignol	Raw goat milk cheese	<i>L.monocytogenes</i> Ad612	Cheese	HT 56°C 30min	0,78	4-7-2-7-6(5,2)	-	-	3	b
2009	1840	Petit Normand au lait cru	Raw cow milk cheese	<i>L.monocytogenes</i> Ad612	Cheese	HT 56°C 30min	0,78	4-7-2-7-6(5,2)	-	-	3	b
2009	1842	Crème fraîche	Fresh cream	<i>L.monocytogenes</i> Ad612	Cheese	HT 56°C 30min	0,78	4-7-2-7-6(5,2)	+	+	3	c
2009	1844	Faisselle	Fermented milk	<i>L.monocytogenes</i> Ad632	Milk	HT 56°C 30min	5,22	0-0-0-0-0(0,0)	-	-	3	c
2009	1845	Gros lait fermier	Fermented milk	<i>L.monocytogenes</i> Ad632	Milk	HT 56°C 30min	5,22	0-0-0-0-0(0,0)	-	-	3	c
2009	1847	Lait Ribot	Fermented milk	<i>L.monocytogenes</i> Ad621	Environmental sample	56°C 30min	1,18	8-6-5-6-8(6,6)	+	-	3	c
2009	1849	Lait entier en poudre	Milk powder	<i>L.monocytogenes</i> Ad621	Environmental sample	56°C 30min	1,18	8-6-5-6-8(6,6)	+	+	3	c
2009	1852	Lait pour nourrissons	Infant formula milk powder	<i>L.monocytogenes</i> Ad621	Environmental sample	56°C 30min	1,18	8-6-5-6-8(6,6)	-	-	3	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	4375	Tranche feuilletée pâtisserie	Pastry	<i>L. monocytogenes</i> Ad1195 / <i>L. innocua</i> Ad644	Egg products	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	<i>L. monocytogenes</i> Ad1195 / <i>L. innocua</i> Ad644	Egg products	Seeding 48h 5±3°C	/	1-0-2-1-0 (0,8) / 1-2-4-0-0 (1,4)	+	+	1	c
2018	4377	Mille feuilles	Pastry	<i>L. monocytogenes</i> Ad1195 / <i>L. innocua</i> Ad644	Egg products	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	<i>L. monocytogenes</i> Ad1195 / <i>L. innocua</i> Ad644	Egg products	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	<i>L. monocytogenes</i> Ad1195 / <i>L. innocua</i> Ad644	Egg products	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	<i>L. monocytogenes</i> Ad1195 / <i>L. innocua</i> Ad644	Egg products	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	<i>L. monocytogenes</i> Ad544 / <i>L. innocua</i> 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	<i>L. monocytogenes</i> Ad544 / <i>L. innocua</i> 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	<i>L. monocytogenes</i> Ad544 / <i>L. innocua</i> 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)	<i>L. monocytogenes</i> Ad544 / <i>L. innocua</i> 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	<i>L. monocytogenes</i> Ad543 / <i>L. welshimeri</i> 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	<i>L. monocytogenes</i> Ad543 / <i>L. welshimeri</i> 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 méditerranéen	Vegetable couscous	<i>L. monocytogenes</i> Ad543 / <i>L. welshimeri</i> 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	<i>L. monocytogenes</i> Ad543 / <i>L. welshimeri</i> 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 fève coriandre menthe	Vegetables falafels	<i>L. monocytogenes</i> Ad543 / <i>L. welshimeri</i> Ad1668	Vegetables	Seeding 48h 5±3°C	/	1-2-0-1-2 (1,2) / 1-0-0-1-0 (0,4)	+	+	4	c
2018	4390	Sandwich jambon emmental	Sandwich with ham and cheese	<i>L. monocytogenes</i> Ad276	Pork meat	Seeding 48h 5±3°C	/	1-0-0-0-1 (0,4)	+	+	1	a
2018	4391	Sandwich jambon emmental	Sandwich with ham and cheese	<i>L. monocytogenes</i> Ad276	Pork meat	Seeding 48h 5±3°C	/	1-0-0-0-1 (0,4)	+	+	1	a
2018	4392	Taboulé	Tabouleh	<i>L. monocytogenes</i> Ad1495	Deli-salad	Seeding 48h 5±3°C	/	0-2-1-1-2 (1,2)	-	-	1	a
2018	4393	Sandwich jambon beurre	Sandwich with ham and butter	<i>L. monocytogenes</i> Ad276	Pork meat	Seeding 48h 5±3°C	/	1-0-0-0-1 (0,4)	+	+	1	a
2018	4394	Piémontaise au jambon	RTE Salad with ham	<i>L. monocytogenes</i> Ad1495	Deli-salad	Seeding 48h 5±3°C	/	0-2-1-1-2 (1,2)	-	-	1	a
2018	4395	Torsades poulet rôti salade	RTE Deli-salad	<i>L. monocytogenes</i> Ad1495	Deli-salad	Seeding 48h 5±3°C	/	0-2-1-1-2 (1,2)	-	-	1	a
2018	4396	Sandwich jambon cheddar	Sandwich with ham and cheddar	<i>L. monocytogenes</i> Ad276	Pork meat	Seeding 48h 5±3°C	/	1-0-0-0-1 (0,4)	+	+	1	a
2018	4397	Salade au jambon	Salad with ham	<i>L. monocytogenes</i> Ad1495	Deli-salad	Seeding 48h 5±3°C	/	0-2-1-1-2 (1,2)	+	+	1	a
2018	4398	Couscous 3 viandes	Couscous	<i>L. monocytogenes</i> Ad466	Poultry meat	Seeding 48h 5±3°C	/	0-1-0-1-2 (0,8)	-	-	1	b
2018	4399	Couscous 3 viandes	Couscous	<i>L. monocytogenes</i> Ad1206	Beef meat	Seeding 48h 5±3°C	/	1-0-0-1-1 (0,6)	+	+	1	b
2018	4400	Poulet sauce aigre douce et riz	RTRH food	<i>L. monocytogenes</i> Ad466	Poultry meat	Seeding 48h 5±3°C	/	0-1-0-1-2 (0,8)	+	+	1	b
2018	4401	Bœuf aux oignons et pâtes	RTRH food	<i>L. monocytogenes</i> Ad1206	Beef meat	Seeding 48h 5±3°C	/	1-0-0-1-1 (0,6)	+	+	1	b
2018	4402	Poulet curry légumes	RTRH food	<i>L. monocytogenes</i> Ad466	Poultry meat	Seeding 48h 5±3°C	/	0-1-0-1-2 (0,8)	+	+	1	b
2018	4403	Bœuf charolais au vin blanc pomme de terre	RTRH food	<i>L. monocytogenes</i> Ad1206	Beef meat	Seeding 48h 5±3°C	/	1-0-0-1-1 (0,6)	+	+	1	b
2018	4471	Fromage de chèvre pasteurisé	Pasteurised goat cheese	<i>L. monocytogenes</i> Ad523	Cheese	Seeding 48h 5±3°C	/	3-1-0-1-0 (1,0)	-	-	3	c
2018	4472	Emmental français pasteurisé	Pasteurised emmental cheese	<i>L. monocytogenes</i> Ad523	Cheese	Seeding 48h 5±3°C	/	3-1-0-1-0 (1,0)	-	-	3	c
2018	4473	Camembert au lait pasteurisé	Pasterised	<i>L. monocytogenes</i> 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	<i>L. monocytogenes</i> 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	<i>L. monocytogenes</i> Ad1493	Vegetables	Seeding 48h 5±3°C	/	1-0-1-1-0 (0,6)	+	+	4	b

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2018	4476	Poêlée champêtre surgelée	Frozen vegetables mix	<i>L. monocytogenes</i> Ad1303	Vegetables	Seeding 48h 5±3°C	/	3-1-3-0-1 (1,6)	+	+	4	b
2018	4477	Poêlée champêtre surgelée	Frozen vegetables mix	<i>L. monocytogenes</i> Ad1493	Vegetables	Seeding 48h 5±3°C	/	1-0-1-1-0 (0,6)	-	-	4	b
2018	4478	Julienne de légumes surgelée	Frozen vegetables mix	<i>L. monocytogenes</i> Ad1303	Vegetables	Seeding 48h 5±3°C	/	3-1-3-0-1 (1,6)	+	+	4	b
2018	4479	Julienne de légumes surgelée	Frozen vegetables mix	<i>L. monocytogenes</i> 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	<i>L. monocytogenes</i> Ad1493	Vegetables	Seeding 48h 5±3°C	/	1-0-1-1-0 (0,6)	+	+	4	b
2018	4481	Harengs fumés	Smoked herring	<i>L. monocytogenes</i> Ad140	Smoked fish	Seeding 48h 5±3°C	/	2-2-3-0-1 (1,4)	-	-	5	b
2018	4482	Filet de maquereaux fumés au bois de hêtre	Smoked mackerel	<i>L. monocytogenes</i> Ad140	Smoked fish	Seeding 48h 5±3°C	/	2-2-3-0-1 (1,4)	+	+	5	b
2018	4485	Eau de rinçage (industrie de poissons)	Rinse water (Fish industry)	<i>L. monocytogenes</i> 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)	<i>L. monocytogenes</i> 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)	Rinse water (Fish industry)	<i>L. monocytogenes</i> A00E008	Environmental sample (fish industry)	Seeding 48h 5±3°C	/	2-3-0-0-0 (1,0)	-	-	6	a
2018	5023	Tortilla bio	Tortilla	<i>L. monocytogenes</i> Ad1757	Egg products	Seeding 48h 5±3°C	/	2-6-1-0-2 (2,2)	+	+	1	c
2018	5024	Tortilla oignons	Tortilla with onions	<i>L. monocytogenes</i> Ad1757	Egg products	Seeding 48h 5±3°C	/	2-6-1-0-2 (2,2)	+	+	1	c
2018	5025	Brownie	Brownie	<i>L. monocytogenes</i> Ad1757	Egg products	Seeding 48h 5±3°C	/	2-6-1-0-2 (2,2)	-	-	1	c
2018	5026	Eclair au chocolat	Pastry	<i>L. monocytogenes</i> Ad1757	Egg products	Seeding 48h 5±3°C	/	2-6-1-0-2 (2,2)	+	+	1	c
2018	5027	Panna cotta coulis framboise	Panna cotta	<i>L. monocytogenes</i> 17501	Dairy product	Seeding 48h 5±3°C	/	2-2-1-0-2 (1,2)	+	+	3	c
2018	5028	Panna cotta mûre et cassis	Panna cotta	<i>L. monocytogenes</i> 17501	Dairy product	Seeding 48h 5±3°C	/	2-2-1-0-2 (1,2)	+	+	3	c
2018	5029	Riz au lait saveur vanille	Rice pudding	<i>L. monocytogenes</i> 17501	Dairy product	Seeding 48h 5±3°C	/	2-2-1-0-2 (1,2)	+	+	3	c
2018	5030	Déchets mêlée jambon végétale (production de saucisse végétale)	Residues (vegetable ham)	<i>L. monocytogenes</i> Ad2600 / <i>L. seeligeri</i> 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 mêlée soja (production de saucisse végétale)	Residues (vegetable sausage)	<i>L. monocytogenes</i> Ad2600 / <i>L. seeligeri</i> 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)	<i>L. monocytogenes</i> Ad2600 / <i>L. seeligeri</i> 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)	<i>L. monocytogenes</i> A00E049 / <i>L. welshimeri</i> 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)	<i>L. monocytogenes</i> A00E049 / <i>L. welshimeri</i> 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)	<i>L. monocytogenes</i> 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)	<i>L. monocytogenes</i> A00E049 / <i>L. welshimeri</i> 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)	<i>L. monocytogenes</i> 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)	<i>L. monocytogenes</i> A00E033	Environmental samples (Fish industry)	Seeding 48h 5±3°C	/	1-4-1-2-2 (2,0)	+	+	6	c
2018	6077	Eau de rinçage du réseau (process) (industrie laitière)		<i>L. monocytogenes</i> Ad1679	Environmental sample	Seeding 48h 5±3°C	/	1-3-2-1-4 (2,2)	+	+	6	a
2018	6078	Eau de rinçage (industrie de la viande)	Rinse water (Meat Industry)	<i>L. monocytogenes</i> A00E082	Environmental sample	Seeding 48h 5±3°C	/	4-1-4-1-1 (2,2)	+	+	6	a
2018	6079	Eau de process (industrie de la viande)	Process water (Meat Industry)	<i>L. monocytogenes</i> Ad1255	Environmental sample	Seeding 48h 5±3°C	/	3-1-4-0-0 (1,6)	+	+	6	a
2018	6080	Eau épéreuse (industrie de la viande)	Process water (Meat Industry)	<i>L. monocytogenes</i> Ad1679	Environmental sample	Seeding 48h 5±3°C	/	1-3-2-1-4 (2,2)	-	-	6	a

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	6081	Eau fin de rinçage circuit concentrateur (industrie laitière)	Rinse water (Industry of milk)	<i>L. monocytogenes</i> A00E082	Environmental sample	Seeding 48h 5±3°C	/	4-1-4-1-1 (2,2)	+	+	6	a
2018	6082	Eau de lavage (industrie laitière)	Washing water (Industry of milk)	<i>L. monocytogenes</i> Ad1255	Environmental sample	Seeding 48h 5±3°C	/	3-1-4-0-0 (1,6)	-	-	6	a
2018	6083	Eau de rinçage mixeur noisette pour pâte à tartiner	Rinse water (production of chocolate spread)	<i>L. monocytogenes</i> Ad1679	Environmental sample	Seeding 48h 5±3°C	/	1-3-2-1-4 (2,2)	-	-	6	a
2018	6084	Eau de rinçage saucisse végétale	Rinse water (vegetable sausage)	<i>L. monocytogenes</i> A00E082	Environmental sample	Seeding 48h 5±3°C	/	4-1-4-1-1 (2,2)	+	+	6	a
2018	6085	Eau de lavage cutter (industrie du poisson)	Washing water (Fish industry)	<i>L. monocytogenes</i> Ad1255	Environmental sample	Seeding 48h 5±3°C	/	3-1-4-0-0 (1,6)	+	+	6	a
2018	6086	Eau de process saumon (industrie du poisson)	Process water (Fish Industry)	<i>L. monocytogenes</i> Ad1679	Environmental sample	Seeding 48h 5±3°C	/	1-3-2-1-4 (2,2)	+	+	6	a
2018	6087	Eau de rinçage (industrie du poissons)	Rinse water (Fish industry)	<i>L. monocytogenes</i> A00E082	Environmental sample	Seeding 48h 5±3°C	/	4-1-4-1-1 (2,2)	-	-	6	a
2018	6088	Eau de process épineuse (industrie du poisson)	Process water (Fish Industry)	<i>L. monocytogenes</i> Ad1255	Environmental sample	Seeding 48h 5±3°C	/	3-1-4-0-0 (1,6)	+	+	6	a
2018	6089	Eau de process fileteuse (industrie du poisson)	Process water (Fish Industry)	<i>L. monocytogenes</i> Ad1679	Environmental sample	Seeding 48h 5±3°C	/	1-3-2-1-4 (2,2)	+	+	6	a
2018	6090	Eau de process épiluse démarrage (industire de la viande)	Process water (Meat Industry)	<i>L. monocytogenes</i> A00E082	Environmental sample	Seeding 48h 5±3°C	/	4-1-4-1-1 (2,2)	+	+	6	a
2018	6091	Eponge égout devant tunnel de raidissage (industrie de la viande)	Sponge (Meat industry)	<i>L. monocytogenes</i> Ad1259	Environmental sample	Seeding 48h 5±3°C	/	2-1-1-5-1 (2,0)	+	+	6	b
2018	6092	Eponge égout tartares (industrie de la viande)	Sponge (Meat industry)	<i>L. monocytogenes</i> Ad1259	Environmental sample	Seeding 48h 5±3°C	/	2-1-1-5-1 (2,0)	+	+	6	b
2018	6374	Poussière aspirateur (environnement laitier)	Dusts (Dairy industry)	<i>L. monocytogenes</i> Ad617	Dairy environment	Spiking TT 10min 56°C	0,7	4-4-5-5-4 (4,4)	+	+	6	c
2018	6375	Poussière aspirateur (environnement laitier)	Dusts (Dairy industry)	<i>L. monocytogenes</i> Ad621	Dairy environment	Spiking TT 10min 56°C	0,9	7-4-6-5-7 (5,8)	+	+	6	c
2018	6376	Poussière aspirateur (environnement laitier)	Dusts (Dairy industry)	<i>L. monocytogenes</i> Ad624	Dairy environment	Spiking TT 10min 56°C	0,7	6-4-5-6-6 (5,4)	+	+	6	c
2018	6377	Poussière aspirateur (environnement laitier)	Dusts (Dairy industry)	<i>L. monocytogenes</i> Ad617	Dairy environment	Spiking TT 10min 56°C	0,7	4-4-5-5-4 (4,4)	+	+	6	c
2018	6378	Poussière aspirateur (environnement laitier)	Dusts (Dairy industry)	<i>L. monocytogenes</i> Ad621	Dairy environment	Spiking TT 10min 56°C	0,9	7-4-6-5-7 (5,8)	+	+	6	c
2018	6379	Poussière aspirateur (environnement laitier)	Dusts (Dairy industry)	<i>L. monocytogenes</i> Ad624	Dairy environment	Spiking TT 10min 56°C	0,7	6-4-5-6-6 (5,4)	+	+	6	c
2018	6380	Poussière aspirateur (environnement laitier)	Dusts (Dairy industry)	<i>L. monocytogenes</i> Ad617	Dairy environment	Spiking TT 10min 56°C	0,7	4-4-5-5-4 (4,4)	+	+	6	c
2018	6381	Poussière aspirateur (environnement laitier)	Dusts (Dairy industry)	<i>L. monocytogenes</i> Ad621	Dairy environment	Spiking TT 10min 56°C	0,9	7-4-6-5-7 (5,8)	+	+	6	c
2018	6468	Poussière lait (aspirateur)	Dusts (Dairy industry)	<i>L. monocytogenes</i> Ad614	Environmental samples (milk industry)	Seeding lyophilized strain 2 weeks at room temperature	/	0,5	+	+	6	c
2018	6469	Poussière lait (aspirateur)	Dusts (Dairy industry)	<i>L. monocytogenes</i> Ad614	Environmental samples (milk industry)	Seeding lyophilized strain 2 weeks at room temperature	/	0,5	-	-	6	c
2018	6470	Poussière lait (aspirateur)	Dusts (Dairy industry)	<i>L. monocytogenes</i> Ad614	Environmental samples (milk industry)	Seeding lyophilized strain 2 weeks at room temperature	/	0,5	+	+	6	c
2018	6471	Poussière lait (aspirateur)	Dusts (Dairy industry)	<i>L. monocytogenes</i> Ad615	Environmental samples (milk industry)	Seeding lyophilized strain 2 weeks at room temperature	/	<0,5	+	+	6	c
2018	6472	Poussière lait (aspirateur)	Dusts (Dairy industry)	<i>L. monocytogenes</i> Ad615	Environmental samples (milk industry)	Seeding lyophilized strain 2 weeks at room temperature	/	<0,5	+	+	6	c
2018	6473	Poussière lait (aspirateur)	Dusts (Dairy industry)	<i>L. monocytogenes</i> Ad615	Environmental samples (milk industry)	Seeding lyophilized strain 2 weeks at room temperature	/	<0,5	+	+	6	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	6873	Ecouvillon tapis ligne PN (industrie du poisson)	Swab (Fish industry)	<i>L. monocytogenes</i> A00E033	Environmental samples (fish industry)	Seeding 48h 5±3°C	/	1-1-2-0-0 (0,8)	-	-	6	b
2018	6874	Ecouvillon tapis ligne CP1 (industrie du poisson)	Swab (Fish industry)	<i>L. monocytogenes</i> Ad548	Environmental samples (fish industry)	Seeding 48h 5±3°C	/	2-3-1-1-1 (1,6)	+	+	6	b
2018	6875	Chiffonnette table à nerf avant nettoyage (industrie de la viande)	Wipe (Meat industry)	<i>L. monocytogenes</i> Ad1255	Environmental samples (meat industry)	Seeding 48h 5±3°C	/	1-1-0-3-1 (1,2)	+	+	6	b
2018	6876	Chiffonnette mur à abattage (industrie de la viande)	Wipe (Meat industry)	<i>L. monocytogenes</i> Ad1255	Environmental samples (meat industry)	Seeding 48h 5±3°C	/	1-1-0-3-1 (1,2)	+	+	6	b
2018	6877	Chiffonnette plan de travail avant production (production thon)	Wipe (Fish production)	<i>L. monocytogenes</i> Ad548	Environmental samples (fish industry)	Seeding 48h 5±3°C	/	2-3-1-1-1 (1,6)	+	+	6	b
2018	6878	Chiffonnette plan de travail après nettoyage (production saucisse et saucisse végétale)	Wipe (Sausage production)	<i>L. monocytogenes</i> Ad1255	Environmental samples (meat industry)	Seeding 48h 5±3°C	/	1-1-0-3-1 (1,2)	+	+	6	b
2018	6879	Eponge égout (industrie du poisson)	Sponge (Fish industry)	<i>L. monocytogenes</i> A00E033	Environmental samples (fish industry)	Seeding 48h 5±3°C	/	1-1-2-0-0 (0,8)	+	+	6	b
2018	6880	Eponge sol frais après nettoyage (industrie du poisson)	Sponge (Fish industry)	<i>L. monocytogenes</i> Ad548	Environmental samples (fish industry)	Seeding 48h 5±3°C	/	2-3-1-1-1 (1,6)	+	+	6	b

**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 <i>L. monocytogenes</i> 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)	-	-	+	+	<i>L.monocytogenes/L.welshimeri/L.innocua</i>	+	1	a
2010	493	Riz cantonnais	Cooked rice	H-	+	H+/H-	+	<i>L.monocytogenes/L.welshimeri or innocua</i>	+	1	a
2010	910	<b>Crudités mélangées</b>	<b>Raw vegetables mix</b>	H+	+	H+	+	<i>L.monocytogenes</i>	+	1	a
2010	943	Salade chinoise	Chinese deli salad	H-	+	H-	+	<i>L.seeligeri</i>	-	1	a
2010	944	Rouleau de printemps	Spring rolls	H-	+	H-	+	<i>L.seeligeri</i>	-	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-	+	<i>L. welshimeri</i>	-	1	a
2010	1043	Céleri rémoulade	Deli salad (celery)	H-	+	H-	+	<i>L.innocua</i>	-	1	a
2010	1044	Riz Niçois	Deli salad (rice)	H-	+	H-	+	<i>L. welshimeri</i>	-	1	a
2010	1045	Piémontaise au jambon	Deli salad (Piémontaise)	H-	+	H-	+	<i>L.innocua</i>	-	1	a
2010	1046	Salade Bretonne	Deli salad	H-	+	H-	+	<i>L.innocua</i>	-	1	a
2010	1047	Trio de chou	Cabbage salad	H-	+	H-	+	<i>L.innocua</i>	-	1	a
2010	1048	Salade de thon	Tuna deli salad	-	-	-	-	/	-	1	a
2018	4322	Salade de torti	RTE Salad with pasta	-	-	H+	+	<i>L. monocytogenes</i>	+	1	a
2018	4390	<b>Sandwich jambon emmental</b>	<b>Sandwich with ham and cheese</b>	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	a
2018	4391	<b>Sandwich jambon emmental</b>	<b>Sandwich with ham and cheese</b>	st	-	st	-	/	-	1	a
2018	4392	Taboulé	Tabouleh	H-d (NC)	-	-	-	/	-	1	a
2018	4393	<b>Sandwich jambon beurre</b>	<b>Sandwich with ham and butter</b>	-	-	-	-	/	-	1	a
2018	4394	Piémontaise au jambon	RTE Salad with ham	st	-	-	-	/	-	1	a
2018	4395	<b>Torsades poulet rôti salade</b>	<b>RTE Deli-salad</b>	st	st	st	st	/	-	1	a
2018	4396	<b>Sandwich jambon cheddar</b>	<b>Sandwich with ham and cheddar</b>	-	-	-	-	/	-	1	a
2018	4397	<b>Salade au jambon</b>	<b>Salad with ham</b>	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	a
2010	2134	Pizza	Pizza	H+	+	H+	+	<i>L.monocytogenes</i>	+	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+	+	<i>L.monocytogenes</i>	+	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-	+	<i>L.monocytogenes/L.innocua</i>	+	1	b
2010	807	Navarin d'agneau	Ready to reheat meal (Navarin)	-	-	-	-	/	-	1	b
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

\* Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

GeneDisc Listeria DUO (*L. monocytogenes*)

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 <i>L. monocytogenes</i> ISO		
				O&A	Palcam	O&A	Palcam				
2010	917	Petits pois aux lardons surgelés	Frozen peas and sliced bacon	H+	+	H+	+	<i>L.monocytogenes</i>	+	1	b
2010	1042	Tagliatelles au surimi	Pasta with surimi	H-	+	H-	+	<i>L.innocua</i>	-	1	b
2010	1050	Friand	Pie	H-	+	H-	+	<i>L.welshimeri</i>	-	1	b
2010	1051	Quiche Lorraine	Pie	H-	+	H-	+	<i>L.welshimeri</i>	-	1	b
2010	1052	Pizza jambon fromage	Pizza	H-	+	H-	+	<i>L.welshimeri</i>	-	1	b
2010	1053	Tarte au fromage	Pie	H-	-	-	-	/	-	1	b
2018	4398	Couscous 3 viandes	Couscous	st	-	st	-	/	-	1	b
2018	4399	Couscous 3 viandes	Couscous	st	-	st	-	/	-	1	b
2018	4400	Poulet sauce aigre douce et riz	RTRH food	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	b
2018	4401	Bœuf aux oignons et pâtes	RTRH food	st	-	st	-	/	-	1	b
2018	4402	Poulet curry légumes	RTRH food	st	-	st	-	/	-	1	b
2018	4403	Bœuf charolais au vin blanc pomme de terre	RTRH food	st	st	st	-	/	-	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+	+	<i>L.monocytogenes</i>	+	1	c
2010	2132	Pâte à crêpes	Preparation for pancakes	-	-	-	-	/	-	1	c
2010	2136	Omelette brouillée	Omelette	H+	+	H+	+	<i>L.monocytogenes</i>	+	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+	+	<i>L.monocytogenes</i>	+	1	c
2010	2178	Omelette 405519	Omelette	-	-	-	-	/	-	1	c
2010	212	Omelette	Omelette	H+	+	H+	+	<i>L.monocytogenes</i>	+	1	c
2018	4375	Tranche feuilletée pâtisserie	Pastry	st	-	st	-	/	-	1	c
2018	4376	Eclair au chocolat	Pastry	H+/H-	+	H+/H-	+	<i>L. monocytogenes / L. innocua</i>	+	1	c
2018	4377	Mille feuille	Pastry	H-	+	H-	+	<i>L. innocua</i>	-	1	c
2018	4378	Tortilla au jambon	Tortilla with ham	H-	+	H-	+	<i>L. innocua</i>	-	1	c
2018	4379	Tortilla nature	Tortilla	H-	+	H-	+	<i>L. innocua</i>	-	1	c
2018	4380	Tortilla oignons	Tortilla with onions	H+/H-	+	H+/H-	+	<i>L. monocytogenes / L. innocua</i>	+	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
2018	5023	Tortilla bio	Tortilla	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	c
2018	5024	Tortilla oignons	Tortilla with onions	H+	+	H+	+	<i>L. monocytogenes</i>	+	1	c
2018	5025	Brownie	Brownie	-	-	-	-	/	-	1	c
2018	5026	Eclair au chocolat	Pastry	-	-	-	-	/	-	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 <i>L. monocytogenes</i> ISO		
				O&A	Palcam	O&A	Palcam				
2010	2090	Haché de veau	Ground veal	H+	+	H+	+	<i>L.monocytogenes</i>	+	2	a
2010	2095	Jarret	Pork meat	H+/H-	+	H-	+	<i>L.monocytogenes</i>	+	2	a
2010	2098	Cuisse de poulet	Chicken leg	H+	+	H+	+	<i>L.monocytogenes</i>	+	2	a
2010	2133	Haché de veau	Ground veal	-	-	-	-	/	-	2	a
2010	89	Viande de bœuf hachée	Ground beef	H+	+	H+	+	<i>L.monocytogenes</i>	+	2	a
2010	165	Hachés de veau 191677	Ground veal	H+	+	H+	+	<i>L.monocytogenes</i>	+	2	a
2010	166	Hachés de veau 191675	Ground veal	H+	+	H+	+	<i>L.monocytogenes</i>	+	2	a
2010	173	Maigre de porc	Raw pork meat	-	-	-	-	/	-	2	a
2010	174	Jambon frais	Raw pork meat	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	175	Jambon de coche	Raw pork meat	H+/H-	+	H+/H-	+	<i>L.monocytogenes/L.innocua/L.welshimeri</i>	+	2	a
2010	177	Jambon frais	Raw pork meat	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	179	Escalope de dinde 414767	Turkey meat	H+/H-	+	H+/H-	+	<i>L.monocytogenes/L.welshimeri</i>	+	2	a
2010	180	Escalope de dinde 414768	Turkey meat	H+	+	H+	+	<i>L.monocytogenes</i>	+	2	a
2010	363	Steak haché surgelé	Frozen ground beef	+	+	+	+	<i>L.monocytogenes/L.innocua</i>	+	2	a
2010	364	Steak haché surgelé	Frozen ground beef	H+	+	H+	+	<i>L.monocytogenes</i>	+	2	a
2010	399	Steak haché frais façon bouchère	Ground beef	1col H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	486	Haché vrac	Ground beef	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	487	Haché tradition	Ground beef	-	-	H-	+	<i>L. welshimeri</i>	-	2	a
2010	488	Viande hachée fraîche pur bœuf	Ground beef	-	-	-	-	/	-	2	a
2010	497	Poitrine	Delicatessen	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	530	Steak haché 15%	Ground beef	H+	+	H+	+	<i>L.monocytogenes</i>	+	2	a
2010	532	Maigre de veau	Veal meat	-	-	-	-	/	-	2	a
2010	534	Minerai agneau	Lamb meat	-	-	H-	+	<i>L. welshimeri</i>	-	2	a
2010	537	Côtes de porc	Pork meat	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	538	Côtelette d'agneau	Lamb meat	-	-	-	-	/	-	2	a
2010	539	Minerai de bœuf	Beef meat	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	542	Viande de mouton (côte)	Sheep meat	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	543	Tranche de gigot	Lamb meat	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	544	Escalope de dinde	Turkey meat	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	546	Escalope de poulet	Chicken meat	-	-	-	-	/	-	2	a
2010	547	Rôti de porc	Pork meat	-	-	-	-	/	-	2	a
2010	613	Tranche de gigot d'agneau	<b>Lam meat</b>	H-	+	H-	+	<i>L.innocua</i>	-	2	a
2010	614	Côte première agneau	<b>Lamb meat</b>	H-	+	H-	+	<i>L.innocua</i>	-	2	a
2010	615	Echine de porc	<b>Pork meat</b>	H-	+	H-	+	<i>L.innocua</i>	-	2	a
2010	616	Côte de porc Bio	<b>Pork meat</b>	H-	+	H-	+	<i>L.innocua</i>	-	2	a
2010	<b>617</b>	<b>Jarret arrière de porc</b>	<b>Pork meat</b>	H+	+	H+	+	<i>L.monocytogenes</i>	+	2	a
2010	753	Viande de porc (côte échine)	Pork meat	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	754	Viande bovine (épaule avec os tranchée)	Beef meat	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	755	Viande bovine (rumsteck pavé à griller)	Beef meat	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	756	Viande bovine (gite noix à bifteck)	Beef meat	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	757	Viande de veau (poitrine, collier jarret à blanquette ) sans os	Veal meat	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	758	Viande de porc (côte)	Pork meat	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	759	Viande de porc (travers)	Pork meat	H-	+	H-	+	<i>L. welshimeri</i>	-	2	a
2010	761	Steak haché	Ground beef	H-	+	H-	+	<i>L.innocua</i>	-	2	a
2010	2086	Poulet mariné	Marinated chicken	-	-	-	-	/	-	2	b

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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 <i>L. monocytogenes</i> ISO		
				O&A	Palcam	O&A	Palcam				
2010	2087	Brochette	Skewer	H-	+	H-	+	<i>L.innocua</i>	-	2	b
2010	2094	Travers de porc marinés	Marinated pork meat	-	-	-	-	/	-	2	b
2010	2096	Boulettes au bœuf	Beef balls	H-	+	H-	-	<i>L. welshimeri</i>	-	2	b
2010	2097	Brochettes de coquelet	Cockerel skewer	-	-	H+	+	<i>L.monocytogenes</i>	+	2	b
2010	167	Paupinettes	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-	+	<i>L.monocytogenes/L.welshimeri</i>	+	2	b
2010	178	Filet de dinde poivré	Turkey meat with pepper	H+/H-	+	H+/H-	+	<i>L.monocytogenes/L.welshimeri</i>	+	2	b
2010	336	Morceaux de dinde cuite 423383	Cooked turkey meat	H+	+	H+	+	<i>L.monocytogenes</i>	+	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	400	Steak haché bolognaise	Seasoned ground beef	-	-	-	-	/	-	2	b
2010	489	Carpaccio pur bœuf	Beef Carpaccio	-	-	-	-	/	-	2	b
2010	535	Picada	Picada	H+/H-	+	H+/H-	+	<i>L.monocytogenes/L.welshimeri</i>	+	2	b
2010	545	Côte de porc Bio	Pork meat	H-	-	H-	+	<i>L. welshimeri</i>	-	2	b
2010	760	Boulettes au bœuf	Beef balls	-	-	-	-	/	-	2	b
2010	762	Magret de canard	Duck meat	H-	+	H-	+	<i>L. welshimeri</i>	-	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
2010	2085	Merguez	Merguez	H+	+	H+	+	<i>L.monocytogenes</i>	+	2	c
2010	2091	Porc saumuré	Cured pork meat	-	-	-	-	/	-	2	c
2010	2092	Saucisse Ardéchoise	Sausage	H+	+	H+	+	<i>L.monocytogenes/L.welshimeri</i>	+	2	c
2010	2093	Lardons fumés	Smoked sliced bacon	-	-	-	-	/	-	2	c
2010	2129	Saucisse aux herbes	Sausages with herbs	H-	+	H-	+	<i>L. welshimeri</i>	-	2	c
2010	2138	Rillettes crues	Raw rillettes	H+	+	H+	+	<i>L.monocytogenes</i>	+	2	c
2010	86	Saucisses aux herbes	Sausages with herbs	1col H+	+	H+/H-	+	<i>L.monocytogenes/L.welshimeri</i>	+	2	c
2010	87	Saucisses ardéchoises	Sausages	H+/H-	+	H+/H-	+	<i>L.monocytogenes/L.welshimeri</i>	+	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-	+	<i>L.monocytogenes/L.welshimeri</i>	+	2	c
2010	529	Merguez 2	Merguez	H-	+	H-	+	<i>L.monocytogenes/L.welshimeri</i>	+	2	c
2010	531	Chipolatas	Sausages	H+/H-	+	H-	+	<i>L.monocytogenes/L.welshimeri</i>	+	2	c
2010	533	Chair tradition	Meat for sausage	H+/H-	+	H-	+	<i>L.monocytogenes/L.welshimeri</i>	+	2	c
2010	536	Saucisses aux herbes	Sausages with herbs	H+/H-	+	H+/H-	+	<i>L.monocytogenes/L.welshimeri</i>	+	2	c
2010	540	Saucisses aux herbes	Sausages with herbs	H-	+	H-	+	<i>L. welshimeri</i>	-	2	c
2010	619	<b>Andouille</b>	<b>Delicatessen</b>	H+	+	H+	+	<i>L.monocytogenes</i>	+	2	c
2010	620	<b>Tripes à la Bretonne</b>	<b>Delicatessen</b>	H+	+	H+	+	<i>L.monocytogenes</i>	+	2	c
2010	621	Lardons fumés	Smoked bacon	H-	+	H-	+	<i>L. welshimeri</i>	-	2	c
2010	805	Fricadelles	Fricadelles	-	-	-	-	/	-	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

DAIRY PRODUCTS											
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				Half Fraser		Fraser		Identification	Result <i>L. monocytogenes</i> 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+	+	<i>L.monocytogenes</i>	+	3	a
2009	353	Lait cru de brebis N°11	Raw ewe milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	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	-	+	-	+	<i>L.seeligeri</i>	-	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+	+	<i>L.monocytogenes</i>	+	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-	+	<i>L.innocua</i>	-	3	a
2009	481	Lait cru de vache T75	Raw cow milk	H-	+	H-	+	<i>L. innocua</i>	-	3	a
2009	482	Lait cru de vache T76	Raw cow milk	H-	+	H-	+	<i>L.welshimeri ou innocua</i>	-	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+	+	<i>L.monocytogenes</i>	+	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-	+	<i>L.seeligeri</i>	-	3	a
2009	1948	Lait cru	Raw milk	-	-	-	-	/	-	3	a
2009	1949	Lait cru	Raw milk	-	+1col	-	+	<i>L.innocua</i>	-	3	a
2009	1950	Lait cru	Raw milk	-	-	-	-	/	-	3	a
2009	1951	Lait cru	Raw milk	-	-	-	-	/	-	3	a
2014	1889	Lait cru de chèvre	Raw goat milk	-	-	-	-	/	-	3	a
2014	1890	Lait cru de chèvre	Raw goat milk	-	-	-	-	/	-	3	a
2014	1891	Lait cru de chèvre	Raw goat milk	-	-	-	-	/	-	3	a
2014	1892	Lait cru de chèvre	Raw goat milk	-	-	-	-	/	-	3	a
2014	1893	Lait cru de chèvre	Raw goat milk	-	-	-	-	/	-	3	a
2014	1894	Lait cru de chèvre	Raw goat milk	-	-	-	-	/	-	3	a
2014	1895	Lait cru de chèvre	Raw goat milk	-	-	-	-	/	-	3	a
2014	1896	Lait cru de vache	Raw cow milk	St	-	St	St	/	-	3	a
2014	1897	Lait cru de vache	Raw cow milk	H+	-	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	1898	Lait cru de vache	Raw cow milk	St	+ (3)	H-	+	<i>L. innocua</i>	-	3	a
2014	1899	Lait cru de brebis	Raw ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	1900	Lait cru de brebis	Raw ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	1901	Lait cru de brebis	Raw ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	1902	Lait cru de brebis	Raw ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	1903	Lait cru de brebis	Raw ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	1904	Lait cru de brebis	Raw ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	1905	Lait cru de brebis	Raw ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	1906	Lait cru de brebis	Raw ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	1907	Lait cru de brebis	Raw ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a

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DAIRY PRODUCTS											
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				Half Fraser		Fraser		Identification	Result <i>L. monocytogenes</i> ISO		
				O&A	Palcam	O&A	Palcam				
2014	1908	Lait cru de brebis	Raw ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	1909	Lait cru de brebis	Raw ewe milk	-	-	-	St	/	-	3	a
2014	1910	Lait cru de brebis	Raw ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	1911	Lait cru de vache	Raw cow milk	-	-	-	-	/	-	3	a
2014	2123	Lait cru de brebis	Raw ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	2124	Lait cru de brebis	Raw ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	2125	Lait cru de brebis	Raw ewe milk	H+/H-	+d	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	2126	Lait cru de vache	Raw cow milk	-	-	-	-	/	-	3	a
2014	2127	Lait cru de vache	Raw cow milk	-	-	St	-	/	-	3	a
2014	2128	Lait cru de vache	Raw cow milk	-	-	-	-	/	-	3	a
2014	2129	Lait cru de vache	Raw cow milk	St	-	St	St	/	-	3	a
2014	2130	Lait cru de vache	Raw cow milk	St	-	-	-	/	-	3	a
2014	2131	Lait cru de vache	Raw cow milk	-	-	St	-	/	-	3	a
2014	2132	Lait cru de vache	Raw cow milk	St	St	-	-	/	-	3	a
2014	2133	Lait cru de vache	Raw cow milk	St	St	-	-	/	-	3	a
2014	2134	Lait cru de vache	Raw cow milk	-	-	-	-	/	-	3	a
2014	2135	Lait cru de vache	Raw cow milk	St	St	St	St	/	-	3	a
2014	2136	Lait cru de vache	Raw cow milk	-	-	1H+	-	NC	-	3	a
2014	2137	Lait cru de vache	Raw cow milk	-	-	-	-	/	-	3	a
2014	2256	Lait cru de chèvre	Raw goat milk	-	-	-	St	/	-	3	a
2014	2257	Lait cru de vache	Raw cow milk	St	-	St	-	/	-	3	a
2014	2258	Lait cru de vache	Raw cow milk	-	-	-	St	/	-	3	a
2014	2259	Lait cru de brebis	Raw ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	2260	Lait cru de brebis	Raw ewe milk	1H- d	-	-	-	NC	-	3	a
2014	2261	Lait cru de brebis	Raw ewe milk	-	-	-	-	/	-	3	a
2014	2262	Lait cru de brebis	Raw ewe milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	2263	Lait cru de chèvre	Raw goat milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	2264	Lait cru de chèvre	Raw goat milk	St	-	-	-	/	-	3	a
2014	2265	Lait cru de brebis	Raw ewe milk	-	-	-	-	/	-	3	a
2014	2338	Lait cru de vache	Raw cow milk	H+	+	H+/H-	+	<i>L.innocua / L.monocytogenes</i>	+	3	a
2014	2339	Lait cru de vache	Raw cow milk	St	St	St	St	/	-	3	a
2014	2340	Lait cru de vache	Raw cow milk	St	St	St	St	/	-	3	a
2014	2341	Lait cru de vache	Raw cow milk	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	a
2014	2342	Lait cru de vache	Raw cow milk	St	St	H+	+	<i>L. monocytogenes</i>	+	3	a
2009	1435	Fromage au lait cru de vache	Raw cow milk cheese	H+	+	H+	+	<i>L.monocytogenes</i>	+	3	b
2009	1436	Fromage au lait cru de vache	Raw cow milk cheese	H+	+	H+	+	<i>L.monocytogenes</i>	+	3	b
2009	1437	Fromage au lait cru de vache	Raw cow milk cheese	H+	+	H+	+	<i>L.monocytogenes</i>	+	3	b
2009	1438	Fromage non affiné au lait cru de vache	Raw cow milk cheese	H+	+	H+	+	<i>L.monocytogenes</i>	+	3	b
2009	1439	Fromage non affiné au lait cru de vache	Raw cow milk cheese	H+	+	H+	+	<i>L.monocytogenes</i>	+	3	b
2009	1440	Fromage à pâte molle au lait cru de chèvre	Raw goat milk cheese	-	-	-	-	/	-	3	b
2009	1441	Fromage au lait cru de vache	Raw cow milk cheese	H+	+	H+	+	<i>L.monocytogenes</i>	+	3	b
2009	1442	Fromage non affiné au lait cru de vache	Raw cow milk cheese	H+	+	H+	+	<i>L.monocytogenes</i>	+	3	b
2009	1443	Morbier	Raw cow milk cheese	H+	+	H+	+	<i>L.monocytogenes</i>	+	3	b
2009	1444	Brie de Meaux	Raw cow milk cheese	H+	+	H+	+	<i>L.monocytogenes</i>	+	3	b
2009	1486	Gouda	Raw cow milk cheese	-	-	-	-	/	-	3	b
2009	1627	Fromage au lait cru Montagnard Bethmale	Raw cow milk cheese	-	-	-	-	/	-	3	b
2009	1628	Comté au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b
2009	1629	Gruyère doux suisse au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b

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				O&A	Palcam	O&A	Palcam				
2009	1630	Beaufort au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b
2009	1631	Morbier au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b
2009	1632	Salers au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b
2009	1633	Rosettes de tête de moine au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b
2009	1634	Reblochon au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b
2009	1635	Fromage au lait cru de chèvre	Raw goat milk cheese	-	-	-	-	/	-	3	b
2009	1636	Brie de Meaux	Raw cow milk cheese	-	-	-	-	/	-	3	b
2009	1637	Camembert au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b
2009	1638	Mont d'Or	Raw cow milk cheese	-	-	H-	+	<i>L.innocua</i>	-	3	b
2009	1639	Roquefort	Raw goat milk cheese	-	-	-	-	/	-	3	b
2009	1640	Fromage affiné au lait cru	Raw cow milk cheese	1col H+	+	H+	+	<i>L.monocytogenes</i>	+	3	b
2009	1641	Fromage à pâte molle au lait cru	Raw cow milk cheese	H+	-	H+	+	<i>L.monocytogenes</i>	+	3	b
2009	1643	Crème fraiche crue	Raw fresh cream	-	+	H-	+	<i>L.monocytogenes</i>	+	3	b
2009	1644	Crème fraiche crue	Raw fresh cream	-	-	-	-	/	-	3	b
2009	1828	Camembert au lait cru	Raw cow milk cheese	H-	+	H-	+	<i>L.innocua</i>	-	3	b
2009	<b>1829</b>	<b>Saint Félicien au lait cru</b>	<b>Raw milk cheese</b>	-	-	-	-	/	-	3	b
2009	1830	Reblochon au lait cru	Raw cow milk cheese	H-(Cat-)	-	-	-	/	-	3	b
2009	<b>1833</b>	<b>Camembert au lait cru</b>	<b>Raw cow milk cheese</b>	H-	+	H-	+	<i>L.monocytogenes</i>	+	3	b
2009	<b>1834</b>	<b>Saint Félicien au lait cru</b>	<b>Raw milk cheese</b>	-	-	H-	+	<i>L.innocua</i>	-	3	b
2009	<b>1837</b>	<b>Crottin de Chavignol</b>	<b>Raw goat milk cheese</b>	-	-	-	-	/	-	3	b
2009	1839	Camembert au lait cru	Raw cow milk cheese	-	-	-	-	/	-	3	b
2009	<b>1840</b>	<b>Petit Normand au lait cru</b>	<b>Raw cow milk cheese</b>	-	-	-	-	/	-	3	b
2009	1938	Fromage non affiné au lait cru	Raw milk cheese	H+	+	H+	+	<i>L.monocytogenes</i>	+	3	b
2009	1939	Fromage non affiné au lait cru	Raw milk cheese	H+	+	H+	+	<i>L.monocytogenes</i>	+	3	b
2009	1940	Fromage non affiné au lait cru	Raw milk cheese	H+	+	H+	+	<i>L.monocytogenes</i>	+	3	b
2009	1941	Fromage non affiné au lait cru	Raw milk cheese	H+	+	H+	+	<i>L.monocytogenes/L.innocua</i>	+	3	b
2009	1942	Fromage au lait cru	Raw milk cheese	H+	+	H+	+	<i>L.monocytogenes</i>	+	3	b
2009	1943	Fromage au lait cru	Raw milk cheese	-	-	-	-	/	-	3	b
2009	1944	Emmental	Cheese	-	-	-	-	/	-	3	b
2009	1945	Fromage à tartiflette	Cheese	-	-	-	-	/	-	3	b
2009	1952	Fromage au lait cru	Raw milk cheese	-	-	-	-	/	-	3	b
2009	1953	Petit Pont l'évêque	Raw milk cheese	-	-	-	-	/	-	3	b
2009	1642	Beurre de baratte	Butter	-	-	-	-	/	-	3	c
2009	1831	Lait Ribot	Fermented milk	-	-	-	-	/	-	3	c
2009	1832	Lait en poudre	Milk powder	4col H-	-	H-	+	<i>L.innocua</i>	-	3	c
2009	<b>1835</b>	<b>Lait ribot</b>	<b>Fermented milk</b>	-	-	-	-	/	-	3	c
2009	<b>1836</b>	<b>Lait en poudre écrémé</b>	<b>Skimmed milk powder</b>	-	-	-	-	/	-	3	c
2009	1841	Crème fraîche	Fresh cream	-	-	H-	+	<i>L.seeligeri</i>	-	3	c
2009	<b>1842</b>	<b>Crème fraîche</b>	<b>Fresh cream</b>	H+	1col	H+	+	<i>L.monocytogenes</i>	+	3	c
2009	1843	Faisselle	Fermented milk	-	-	-	-	/	-	3	c
2009	<b>1844</b>	<b>Faisselle</b>	<b>Fermented milk</b>	-	-	-	-	/	-	3	c
2009	<b>1845</b>	<b>Gros lait fermier</b>	<b>Fermented milk</b>	-	-	-	-	/	-	3	c
2009	1846	Gros lait fermier	Fermented milk	H-	3col	H-	+	<i>L.seeligeri</i>	-	3	c
2009	<b>1847</b>	<b>Lait Ribot</b>	<b>Fermented milk</b>	-	-	-	-	/	-	3	c
2009	1848	Lait Ribot	Fermented milk	H-	+	H-	+	<i>L.innocua</i>	-	3	c
2009	<b>1849</b>	<b>Lait entier en poudre</b>	<b>Milk powder</b>	H+	+	H+	+	<i>L.monocytogenes</i>	+	3	c
2009	1850	Lait entier en poudre	Milk powder	H-	+	H-	+	<i>L.innocua</i>	-	3	c
2009	1851	Lait pour nourrissons	Infant formula milk powder	H-	+	-	+	<i>L.innocua</i>	-	3	c

DAIRY PRODUCTS											
Year of analysis	Sample N°	Product (French name)	Product (English name)	Reference method: ISO 11290-1*						Category	Type
				Half Fraser		Fraser		Identification	Result <i>L. monocytogenes</i> ISO		
				O&A	Palcam	O&A	Palcam				
2009	1852	Lait pour nourrissons	Infant formula milk powder	-	-	-	-	/	-	3	c
2009	1853	Poudre de lait RAEMA 125345	Milk powder	H+	+	H+	+	<i>L.monocytogenes</i>	+	3	c
2009	1854	Poudre de lait RAEMA 791317	Milk powder	H+	+	H+	+	<i>L.monocytogenes</i>	+	3	c
2009	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	4473	Camembert au lait pasteurisé	Pasteurised	-	-	st	st	/	-	3	c
2018	5027	Panna cotta coulis framboise	Panna cotta	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	c
2018	5028	Panna cotta mûre et cassis	Panna cotta	H+	+	H+	+	<i>L. monocytogenes</i>	+	3	c
2018	5029	Riz au lait saveur vanille	Rice pudding	H+	+	H+	+	<i>L. monocytogenes</i>	+	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 <i>L. monocytogenes</i> ISO		
				O&A	Palcam	O&A	Palcam				
2010	2030	Persil frisé	Parsley	H-	-	-	-	-(gram-)	-	4	a
2010	170	Persillé broyé	Delicatessen	H+	+	H+	+	<i>L.monocytogenes</i>	+	4	a
2010	492	Champignons	Mushrooms	H-	+	H-	+	<i>L.monocytogenes/L.innocua</i>	+	4	a
2010	494	Légumes	Vegetables	-	-	H+	+	<i>L.monocytogenes</i>	+	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+	+	<i>L.monocytogenes</i>	+	4	a
2010	902	Laitue Romaine	Lettuce	H+	+	H+	+	<i>L.monocytogenes</i>	+	4	a
2010	905	Mâche	Mash	H+	+	H+	+	<i>L.monocytogenes</i>	+	4	a
2010	906	Endives	Endives	H+	+	H+	+	<i>L.monocytogenes</i>	+	4	a
2010	907	Chou rouge	Red cabbage	H+	+	H+	+	<i>L.monocytogenes</i>	+	4	a
2010	908	Brocolis	Brocolis	H+	+	H+	+	<i>L.monocytogenes</i>	+	4	a
2010	909	Chou Chinois	Chinese cabbage	H+	+	H+	+	<i>L.monocytogenes</i>	+	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	2017	Oignons pré-frits	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	911	Champignons de Paris surgelés	Frozen mushrooms	H-	+	H-	+	<i>L.innocua</i>	-	4	b
2010	912	Mélange de légumes pour ratatouille surgelés	Vegetables mix	H+	+	H+	+	<i>L.monocytogenes</i>	+	4	b
2010	913	Poêlée de légumes surgelés	Frozen vegetables mix	H+	+	H+	+	<i>L.monocytogenes</i>	+	4	b
2010	914	Poireaux émincés surgelés	Frozen sliced links	-	-	-	-	/	-	4	b
2010	915	Choux-fleurs surgelés	Frozen cauliflower	H+	+	H+	+	<i>L.monocytogenes</i>	+	4	b
2010	916	Mélange de légumes surgelés	Frozen vegetables mix	H+	+	H+	+	<i>L.monocytogenes</i>	+	4	b
2010	941	Poêlée romaine surgelée	Frozen vegetables mix	H-	+	H-	+	<i>L.seeligeri</i>	-	4	b
2010	942	Poêlée asiatique surgelée	Frozen vegetables mix	H-	+	H-	+	<i>L.seeligeri/L.innocua</i>	-	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+	+	<i>L. monocytogenes</i>	+	4	b
2018	4477	Poêlée champêtre surgelée	Frozen vegetables mix	H-d (NC)	-	H-d (NC)	-	/	-	4	b
2018	4478	Julienne de légumes surgelée	Frozen vegetables mix	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	b
2018	4479	Julienne de légumes surgelée	Frozen vegetables mix	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	b
2018	4480	Légumes pour potager bio surgelés	Frozen vegetables mix	H-d (NC)	-	H-d (NC)	-	/	-	4	b

♦ Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

GeneDisc Listeria DUO (*L. monocytogenes*)

VEGETABLES											
Year of analysis	Sample N°	Product (French name)	Product (English name)	Reference method: ISO 11290-1*						Category	Type
				Half Fraser		Fraser		Identification	Result <i>L. monocytogenes</i> ISO		
				O&A	Palcam	O&A	Palcam				
2010	2016	Pommes de terre cuisinées à la graisse de canard	Cooked potatoes	-	-	-	-	/	-	4	c
2010	2026	Epinards en branches à la crème fraîche surgelés	Frozen spinach with cream	H+	+	H+	+	<i>L. monocytogenes</i>	+	4	c
2010	559	Carottes râpées	Sliced carrots	-	-	-	-	/	-	4	c
2010	903	Légumes vapeur	Cooked vegetables	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i>	+	4	c
2010	904	Julienne de carottes	Sliced carrots	-	-	-	-	/	-	4	c
2010	1049	Macédoine de légumes	Deli salad	-	-	-	-	/	-	4	c
2018	4319	Mélange de 4 légumes	Frozen vegetable mix	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	4	c
2018	4320	Champignons coupés	Frozen mushrooms	st	-	st	-	/	-	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+	+	<i>L. monocytogenes</i>	+	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+	+	<i>L. monocytogenes</i>	+	4	c
2018	4386	Boulette carotte petits pois blé	Vegetables balls	-	-	H+	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i> (P2)	+	4	c
2018	4387	Couscous végétarien méditerranéen	Vegetable couscous	H+	+	H+	+	<i>L. monocytogenes</i>	+	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+	+	<i>L. monocytogenes</i>	+	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											
Year of analysis	Sample N°	Product (French name)	Product (English name)	Reference method: ISO 11290-1♦						Category	Type
				Half Fraser		Fraser		Identification	Result <i>L. monocytogenes</i> ISO		
				O&A	Palcam	O&A	Palcam				
2010	2054	Steak de thon	Tuna	H+	+	H+	+	<i>L.monocytogenes</i>	+	5	a
2010	2056	Filet de panga	Fish fillet	H+	+	H+	+	<i>L.monocytogenes</i>	+	5	a
2010	2061	Filet de Raie	Skate fillet	-	-	-	-	/	-	5	a
2010	2062	Pulpe de saumon crue	Raw salmon pulp	H+	+	H+	+	<i>L.monocytogenes</i>	+	5	a
2010	2064	Filet de Panga	Panag fillet	H+	+	H+	+	<i>L.monocytogenes</i>	+	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+	+	<i>L.monocytogenes</i>	+	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+	-	<i>L.monocytogenes</i>	+	5	a
2010	243	Filet de poisson cru congelé	Frozen raw fish fillet	H+	+	H+	-	<i>L.monocytogenes</i>	+	5	a
2010	354	Saumon élevé en Ecosse	Salmon	H+	+	H+	+	<i>L.monocytogenes</i>	+	5	a
2010	654	Filet de saumon	Salmon fillet	-	-	-	-	/	-	5	a
2010	655	Filet de bar	Bass fillet	-	-	-	+	<i>L.innocua</i>	-	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	<b>Steak de thon surgelé</b>	<b>Frozen tuna</b>	H+	+	H+	+	<i>L.monocytogenes</i>	+	5	a
2010	923	Filet de colin surgelé	Frozen fish fillet	-	-	-	-	/	-	5	a
2010	926	Filet de Julienne	Fish fillet	H-	+	H-	+	<i>L.innocua</i>	-	5	a
2010	927	Filet de Merlan	Whiting fillet	H-	+	H-	+	<i>L.innocua</i>	-	5	a
2010	932	Queues d'écrevisses	Crayfish	-	-	H-	+	<i>L.innocua</i>	-	5	a
2010	933	Crevettes roses	Shrimps	H-	+	H-	+	<i>L.innocua</i>	-	5	a
2010	939	Maquereau	Mackerel	H-	+	H-	+	<i>L.innocua</i>	-	5	a
2010	940	Pavé de dorade surgelé	Frozen sea bream	H-	+	H-	+	<i>L.seeligeri</i>	-	5	a
2010	2051	Saumon fumé	Smoked salmon	H+	+	H+	+	<i>L.monocytogenes</i>	+	5	b
2010	2058	Cubes de saumon fumé	Smoked salmon	-	-	H+	+	<i>L.monocytogenes</i>	+	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+	+	<i>L.monocytogenes</i>	+	5	b
2010	355	Saumon fumé de Norvège Lot 9467C	Smoked salmon	H+	+	H+	+	<i>L.monocytogenes</i>	+	5	b
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)	-	-	<i>L.monocytogenes</i>	+	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	<b>Filet de Maquereaux fumés au poivre</b>	<b>Somed peppered mackerel</b>	H+	+	H+	+	<i>L.monocytogenes</i>	+	5	b
2010	935	Haddock fumé	Smoked haddock	H-	+	H-	+	<i>L.seeligeri</i>	-	5	b

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FISHERY PRODUCTS											
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				Half Fraser		Fraser		Identification	Result <i>L. monocytogenes</i> ISO		
				O&A	Palcam	O&A	Palcam				
2010	936	Thon germon fumé	Smoked tuna	H-	+2col	H-	+	<i>L.seeligeri</i>	-	5	b
2018	4481	Harengs fumés	Smoked herring	-	st	st	st	/	-	5	b
2018	4482	Filet de maquereaux fumés au bois de hêtre	Smoked mackerel	-	st	-	-	/	-	5	b
2018	4483	Mini tranches de truite fumée	Smoked trout	H-	+	H-	+	<i>L.welshimeri</i>	-	5	b
2010	2052	Tartare de saumon	Salmon tartar	H+	+	H+	+	<i>L.monocytogenes</i>	+	5	c
2010	2053	Filet de poisson meunière	Cooked fish fillet	H+	+	H+	+	<i>L.monocytogenes</i>	+	5	c
2010	2055	Moules	Mussels	H+	+	H+	+	<i>L.monocytogenes</i>	+	5	c
2010	2057	Moules décortiquées	Cooked mussels	H+/H-	-	H+/H-	+	<i>L.monocytogenes/L.innocua</i>	+	5	c
2010	2059	Panée de filet de cabillaud	Cod fillet	+	+	H+/H-	+	<i>L.monocytogenes/L.innocua</i>	+	5	c
2010	2060	Calamars à la Romaine	Cooked calmar	H+/H-	+	H+/H-	+	<i>L.monocytogenes/L.innocua</i>	+	5	c
2010	2063	Cocktail de fruits de mer	Seafood cocktail	-	-	-	-	/	-	5	c
2010	2065	Croquettes de poisson	Fish balls	H+	+	H+	+	<i>L.monocytogenes</i>	+	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+	+	<i>L.monocytogenes</i>	+	5	c
2010	921	Croquettes de poisson panés ail et fines herbes surgelés	Fish balls	H+	+	H+	+	<i>L.monocytogenes</i>	+	5	c
2010	922	Moules cuisinées à la persillade	Cooked mussels	H+	+	H+	+	<i>L.monocytogenes</i>	+	5	c
2010	928	Crevettes cuites marinées ail et aromates de la mer	Cooked marinated shrimps	H-	+	H-	+	<i>L.innocua</i>	-	5	c
2010	929	Rillettes au crabe	Cooked crab (rillettes)	1col H+	+1col	H-	+	<i>L.welshimeri</i>	-	5	c
2010	930	Rillettes de thon au sel de Guérande	Cooked tuna (Rillettes)	H-	-	H-	+	<i>L.welshimeri</i>	-	5	c
2010	931	Tarama aux œufs de truite	Trout tarama	H-	+	H-	+	<i>L.welshimeri</i>	-	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											
Year of analysis	Sample N°	Product (French name)	Product (English name)	Reference method: ISO 11290-1♦						Category	Type
				Half Fraser		Fraser		Identification	Result <i>L. monocytogenes</i> ISO		
				O&A	Palcam	O&A	Palcam				
2018	4485	Eau de rinçage (industrie de poissons)	Rinse water (Fish industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	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)	Rinse water (Fish industry)	st	st	st	st	/	-	6	a
2018	6077	Eau de rinçage du réseau (process) (industrie laitière)	Rinse water (Dairy industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	a
2018	6078	Eau de rinçage (industrie de la viande)	Rinse water (Meat Industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	a
2018	6079	Eau de process (industrie de la viande)	Process water (Meat Industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	a
2018	6080	Eau épéreuse (industrie de la viande)	Process water (Meat Industry)	-	-	-	-	/	-	6	a
2018	6081	Eau fin de rinçage circuit concentrateur (industrie laitière)	Rinse water (Industry of milk)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	a
2018	6082	Eau de lavage (industrie laitière)	Washing water (Industry of milk)	-	st	-	st	/	-	6	a
2018	6083	Eau de rinçage mixeur noisette pour pâte à tartiner	Rinse water (production of chocolate spread)	st	st	-	-	/	-	6	a
2018	6084	Eau de rinçage saucisse végétale	Rinse water (vegetable sausage)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	a
2018	6085	Eau de lavage cutter (industrie du poisson)	Washing water (Fish industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	a
2018	6086	Eau de process saumon (industrie du poisson)	Process water (Fish Industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	a
2018	6087	Eau de rinçage (industrie du poissons)	Rinse water (Fish industry)	st	st	-	-	/	-	6	a
2018	6088	Eau de process épéreuse (industrie du poisson)	Process water (Fish Industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	a
2018	6089	Eau de process fileteuse (industrie du poisson)	Process water (Fish Industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	a
2018	6090	Eau de process épéreuse démarrage (industrie de la viande)	Process water (Meat Industry)	H+(3)	-	H+	+	<i>L. monocytogenes</i>	+	6	a
2018	6382	Eau laverie	Washing water	st	st	st	st	/	-	6	a
2018	6383	Eau de nettoyage	Rinse water	H-	+	H-	+	<i>L. innocua</i>	-	6	a
2018	6384	Eau de siphon	Washing water	st	st	st	st	/	-	6	a
2018	6091	Eponge égout devant tunnel de raidissage (industrie de la viande)	Sponge (Meat industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	b
2018	6092	Eponge égout tartares (industrie de la viande)	Sponge (Meat industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	b
2018	6873	Ecouvillon tapis ligne PN (industrie du poisson)	Swab (Fish industry)	st	-	st	-	/	-	6	b
2018	6874	Ecouvillon tapis ligne CP1 (industrie du poisson)	Swab (Fish industry)	st	-	st	st	/	-	6	b
2018	6875	Chiffonnette table à nerf avant nettoyage (industrie de la viande)	Wipe (Meat industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	b
2018	6876	Chiffonnette mur à abattage (industrie de la viande)	Wipe (Meat industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	b
2018	6877	Chiffonnette plan de travail avant production (production thon)	Wipe (Fish production)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	b
2018	6878	Chiffonnette plan de travail après nettoyage (production saucisse et saucisse végétale)	Wipe (Sausage production)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	b
2018	6879	Eponge égout (industrie du poisson)	Sponge (Fish industry)	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	6	b
2018	6880	Eponge sol frais après nettoyage (industrie du poisson)	Sponge (Fish industry)	st	st	st	-	/	-	6	b

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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 <i>L. monocytogenes</i> ISO		
				O&A	Palcam	O&A	Palcam				
2018	6881	Chiffonnette robot coupe avant nettoyage (production saucisse végétale)	Wipe (Vegetable sausage production)	st	st	st	st	/	-	6	b
2018	6882	Chiffonnette robot coupe après nettoyage (production saucisse végétale)	Wipe (Vegetable sausage production)	st	st	st	-	/	-	6	b
2018	6883	Chiffonnette après nettoyage (industrie du poisson)	Wipe after cleaning (Fish industry)	st	st	st	st	/	-	6	b
2018	6884	Chiffonnette cutter (industrie du poisson)	Wipe (Fish industry)	st	st	st	st	/	-	6	b
2018	6885	Chiffonnette entrée bac electro (industrie de la viande)	Wipe (Meat industry)	-	-	-	-	/	-	6	b
2018	6886	Chiffonnette bol mélangeur (industrie du poisson)	Wipe (Fish industry)	st	st	st	st	/	-	6	b
2018	6887	Chiffonnette mélangeur après nettoyage (production jambon végétal)	Wipe (Vegetable ham production)	st	st	st	-	/	-	6	b
2018	6888	Ecouvillon tapis CP2 (industrie du poisson)	Swab (Fish industry)	st	st	st	st	/	-	6	b
2018	6889	Ecouvillon tapis ligne CP3 (industrie du poisson)	Swab (Fish industry)	st	st	st	st	/	-	6	b
2018	7091	Chiffonnette billot après nettoyage (industrie de la viande)	Wipe after cleaning (Meat industry)	st	-	st	-	/	-	6	b
2018	7092	Chiffonnette billot avant nettoyage (industrie de la viande)	Wipe before cleaning (Meat industry)	st	-	-	-	/	-	6	b
2018	7093	Chiffonnette industrie du poisson	Wipe before cleaning (Meat industry)	H-	+	H-	+	<i>L. innocua</i>	-	6	b
2018	7094	Chiffonnette balance après nettoyage (production jambon végétal)	Wipe after cleaning (Production of Vegetable ham))	st	-	st	-	/	-	6	b
2018	7095	Ecouvillon MAF2 fin de production (industrie de la viande)	Swab (Meat industry)	st	-	st	-	/	-	6	b
2018	5030	Déchets mée jambon végétale (production de saucisse végétale)	Residues (vegetable ham)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c
2018	5031	Déchets mée soja (production de saucisse végétale)	Residues (vegetable sausage)	H+	+	H+	+	<i>L. monocytogenes</i> / <i>L. seeligeri</i>	+	6	c
2018	5032	Déchets saucisse végétale (production de saucisse végétale)	Residues (vegetable sausage)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c
2018	5033	Déchet de sol (Industrie produits de la mer)	Floor residues (Seafood industry)	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	6	c
2018	5034	Déchet pomme (production compote et soupe)	Residues (apple)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c
2018	5035	Déchet de sol P2 (industrie saumon)	Floor residues (Fish industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c
2018	5036	Déchets de volaille (industrie volailles)	Poultry residues (Poultry industry)	H-	+	H+d(NC)/H-	+	<i>L. innocua</i>	-	6	c
2018	5037	Déchets poisson (industrie saumon)	Fish residues (Fish industry)	H+/H-	+	H+	+	<i>L. monocytogenes</i> / <i>L. seeligeri</i>	+	6	c
2018	5038	Déchets poisson (industrie saumon)	Fish residues (Fish industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	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 mée 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
2018	6374	Poussière aspirateur (environnement laitier)	Dusts (Dairy industry)	H+/H-	+(1)	H+	+	<i>L. monocytogenes</i> / <i>L. seeligeri</i> / <i>welshimeri</i>	+	6	c

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 <i>L. monocytogenes</i> ISO		
				O&A	Palcam	O&A	Palcam				
2018	6375	Poussière aspirateur (environnement laitier)	Dusts (Dairy industry)	H+	-	H+	+	<i>L. monocytogenes</i>	+	6	c
2018	6376	Poussière aspirateur (environnement laitier)	Dusts (Dairy industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c
2018	6377	Poussière aspirateur (environnement laitier)	Dusts (Dairy industry)	st	-	H+	+	<i>L. monocytogenes</i>	+	6	c
2018	6378	Poussière aspirateur (environnement laitier)	Dusts (Dairy industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c
2018	6379	Poussière aspirateur (environnement laitier)	Dusts (Dairy industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c
2018	6380	Poussière aspirateur (environnement laitier)	Dusts (Dairy industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c
2018	6381	Poussière aspirateur (environnement laitier)	Dusts (Dairy industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c
2018	6468	Poussière lait (aspirateur)	Dusts (Dairy industry)	H+d/H-d (NC)	-	H+	+	<i>L. monocytogenes</i>	+	6	c
2018	6469	Poussière lait (aspirateur)	Dusts (Dairy industry)	st	-	-	-	/	-	6	c
2018	6470	Poussière lait (aspirateur)	Dusts (Dairy industry)	-	-	-	-	/	-	6	c
2018	6471	Poussière lait (aspirateur)	Dusts (Dairy industry)	-	-	H+	+	<i>L. monocytogenes</i>	+	6	c
2018	6472	Poussière lait (aspirateur)	Dusts (Dairy industry)	H+	+	H+	+	<i>L. monocytogenes</i>	+	6	c
2018	6473	Poussière lait (aspirateur)	Dusts (Dairy industry)	-	-	H+	+	<i>L. monocytogenes</i>	+	6	c

COMPOSITE FOODS																					
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦  Result <i>L. monocytogenes</i> ISO	Alternative method: GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>																Category	Type
				Half Fraser broth for 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products																	
				PCR <i>Listeria monocytogenes</i>		Confirmations								All confirmatory tests	Fraser 1 24h at 37°C (ISO16140:2 requirements)	<i>Listeria monocytogenes</i>					
				Extraction A	Extraction B	O&A				Palcam						Final result PCR A	Final result PCR B	Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B		
		Typical colonies	Gram/Catalase	API	GeneDisc ID	Typical colonies	Gram/catalase	API	GeneDisc ID												
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+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	1 a	
2010	493	Cooked rice	+	+	+	H+/H-	+/+	<i>L.monocytogenes</i> / <i>L.welshimeri</i>	<i>L.monocytogenes</i> / <i>L.welshimeri</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	1 a	
2010	910	Raw vegetables mix	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	1 a	
2010	943	Chinese deli salad	-	-	-	H-	+/+	<i>L.seeligeri</i> / <i>L.seeligeri</i>	<i>L.seeligeri</i> / <i>L.seeligeri</i>	+/+	/	/	/	-	/	-	-	NA	NA	1 a	
2010	944	Spring rolls	-	-	-	-	/	/	/	-/+	+/+	<i>L.seeligeri</i> / <i>L.seeligeri</i>	<i>L.seeligeri</i> / <i>L.seeligeri</i>	-	/	-	-	NA	NA	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)	+/+	<i>L.welshimeri</i> / <i>L.welshimeri</i>	<i>L.welshimeri</i> / <i>L.welshimeri</i>	-	/	-	-	NA	NA	1 a	
2010	1043	Deli salad (celery)	-	-	-	H-	+/+	/	/	+/+	+/+	<i>L.innocua</i> / <i>L.innocua</i>	<i>L.innocua</i> / <i>L.innocua</i>	-	/	-	-	NA	NA	1 a	
2010	1044	Deli salad (rice)	-	-	-	H-	+/+	/	/	+/+	+/+	<i>L.welshimeri</i> / <i>L.welshimeri</i>	<i>L.welshimeri</i> / <i>L.welshimeri</i>	-	/	-	-	NA	NA	1 a	
2010	1045	Deli salad (Piémontaise)	-	-	-	H-	+/+	/	/	+/+	+/+	<i>L.innocua</i> / <i>L.innocua</i>	<i>L.innocua</i> / <i>L.innocua</i>	-	/	-	-	NA	NA	1 a	
2010	1046	Deli salad	-	-	-	H-	+/+	/	/	+/+	+/+	<i>L.innocua</i> / <i>L.innocua</i>	<i>L.innocua</i> / <i>L.innocua</i>	-	/	-	-	NA	NA	1 a	
2010	1047	Cabbage salad	-	-	-	H-	+/+	/	/	+/+	+/+	<i>L.innocua</i> / <i>L.innocua</i>	<i>L.innocua</i> / <i>L.innocua</i>	-	/	-	-	NA	NA	1 a	
2010	1048	Tuna deli salad	-	-	-	H-	+/+	/	/	+/+	+/+	<i>L.welshimeri</i> / <i>L.welshimeri</i>	<i>L.welshimeri</i> / <i>L.welshimeri</i>	-	/	-	-	NA	NA	1 a	
2018	4322	RTE Salad with pasta	+	+35,9/ +35,8/-	-/-	-	/	/	/	-	/	/	/	+	+( <i>L. monocytogenes</i> ) (Fraser 1)	+	-	PA	ND	1 a	
2018	4390	Sandwich with ham and cheese	+	-	-	-	/	/	/	-	/	/	/	-	-	-	-	ND	ND	1 a	
2018	4391	Sandwich with ham and cheese	-	+23,6	+28,9	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+20,9)	+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+20,0)	+	/	+	+	PD	PD	1 a	
2018	4392	Tabouleh	-	-	-	H-d	NC	/	/	-	/	/	/	-	-	-	-	NA	NA	1 a	
2018	4393	Sandwich with ham and butter	-	+31,0	+31,4	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+22,7)	+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+21,0)	+	/	+	+	PD	PD	1 a	
2018	4394	RTE Salad with ham	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	1 a	
2018	4395	RTE Deli-salad	-	-	-	st	/	/	/	-	/	/	/	-	-	-	-	NA	NA	1 a	
2018	4396	Sandwich with ham and cheddar	-	+27,0	+27,7	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+20,5)	+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+19,9)	+	/	+	+	PD	PD	1 a	
2018	4397	Salad with ham	+	-	-	-	/	/	/	-	/	/	/	-	-	-	-	ND	ND	1 a	

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COMPOSITE FOODS																							
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1 <sup>♦</sup>	Alternative method: GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>																Category	Type		
				Half Fraser broth for 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products																			
				PCR <i>Listeria monocytogenes</i>		Confirmations										All confirmatory tests	Fraser 1 24h at 37°C (ISO16140:2 requirements)	<i>Listeria monocytogenes</i>					
				Extraction A	Extraction B	O&A				Palcam				Final result PCRA	Final result PCRB			Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B				
Typical colonies	Gram/ Catalase	API	GeneDisc ID			Typical colonies	Gram/ catalase	API	GeneDisc ID														
2010	2134	Pizza	+	+	-	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	-	PA	ND	1	b		
2010	2135	Brioche with sausage	-	-	+	-(+ Fraser 1)	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	-/-(+ 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+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	-/+	+/+	/	/	+	/	+	+	PA	PA	1	b		
2010	216	Paella	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	1	b		
2010	495	Pie	-	+	+	H+/H-	+/+	<i>L.monocytogenes/ L.monocytogenes</i>	<i>L.monocytogenes/ L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	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		
2010	653	Burger	+	+	+	H+/H-	+/+	<i>L.monocytogenes/ L.innocua</i>	<i>L.monocytogenes/ L.innocua</i>	+/+	+/+	/	/	+	/	+	+	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+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	1	b		
2010	1042	Pasta with surimi	-	-	-	H-	+/+	/	/	+/+	+/+	<i>L.innocua/ L.innocua</i>	<i>L.innocua/ L.innocua</i>	-	/	-	-	NA	NA	1	b		
2010	1050	Pie	-	-	-	H-	+/+	/	/	+/+	+/+	<i>L.welshimeri/ L.welshimeri</i>	<i>L.welshimeri/ L.welshimeri</i>	-	/	-	-	NA	NA	1	b		
2010	1051	Pie	-	-	-	H-	+/+	/	/	+/+	+/+	<i>L.welshimeri/ L.welshimeri</i>	<i>L.welshimeri/ L.welshimeri</i>	-	/	-	-	NA	NA	1	b		
2010	1052	Pizza	-	-	-	H-	NC	/	/	-/-(confirmed at 72H)	+/+	<i>L.welshimeri/ L.welshimeri</i>	<i>L.welshimeri/ L.welshimeri</i>	-	/	-	-	NA	NA	1	b		
2010	1053	Pie	-	-	-	H-	+/+	/	/	+/+	+/+	<i>L.innocua/ L.innocua</i>	<i>L.innocua/ L.innocua</i>	-	/	-	-	NA	NA	1	b		
2018	4398	Couscous	-	-	-	st	/	/	/	-	/	/	/	-	-	-	-	NA	NA	1	b		
2018	4399	Couscous	-	+24,7	+21,2	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes (+22,1)</i>	+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes (+22,2)</i>	+	/	+	+	PD	PD	1	b		
2018	4400	RTRH food	+	-	-	-	/	/	/	-	/	/	/	-	-	-	-	ND	ND	1	b		
2018	4401	RTRH food	-	+29,0	+25,1	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes (+22,0)</i>	+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes (+22,5)</i>	+	/	+	+	PD	PD	1	b		
2018	4402	RTRH food	-	+23,4	+25,3	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes (+20,9)</i>	+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes (+20,8)</i>	+	/	+	+	PD	PD	1	b		
2018	4403	RTRH food	-	+26,1	+19,1	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes (+21,0)</i>	+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes (+20,8)</i>	+	/	+	+	PD	PD	1	b		
2010	2128	Preparation for pancakes	-	-	-/-	-	/	/	/	/	/	/	/	-	/	-	-	NA	NA	1	c		
2010	2130	Chocolate cake	-	-	-	-	/	/	/	/	/	/	/	-	/	-	-	NA	NA	1	c		

COMPOSITE FOODS																							
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1 <sup>♦</sup>	Alternative method: GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>																Category	Type		
				Half Fraser broth for 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products																			
				PCR <i>Listeria monocytogenes</i>		Confirmations										All confirmatory tests	Fraser 1 24h at 37°C (ISO16140:2 requirements)	<i>Listeria monocytogenes</i>					
				Extraction A	Extraction B	O&A				Palcam				Final result PCR A	Final result PCR B			Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B				
Typical colonies	Gram/ Catalase	API	GeneDisc ID			Typical colonies	Gram/ catalase	API	GeneDisc ID														
2010	2131	Omelette	+	+	-	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	-	PA	ND	1 c			
2010	2132	Preparation for pancakes	-	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PD	PD	1 c			
2010	2136	Omelette	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	1 c			
2010	2139	Chocolate cake	-	-	-	-	/	/	-/-	-/-	/	/	/	-	/	-	-	NA	NA	1 c			
2010	2176	Omelette	-	-	-	-	/	/	-/-	/	/	/	/	-	/	-	-	NA	NA	1 c			
2010	2177	Omelette	+	+	+	H+	+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	1 c			
2010	2178	Omelette	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	1 c			
2010	212	Omelette	+	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	ND	ND	1 c			
2018	4375	Pastry	-	+35,9	+33,8	H+/H-	+/+	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> (+27,8) / <i>L. innocua</i> (+25,1)	+	+/+	<i>L. innocua</i>	<i>L. innocua</i> (+23,8)	+	/	+	+	PD	PD	1 c			
2018	4376	Pastry	+	-	-	H-	+/+	<i>L. innocua</i>	<i>L. innocua</i> (+26,1)	+	+/+	<i>L. innocua</i>	<i>L. innocua</i> (+24,1)	-	/	-	-	ND	ND	1 c			
2018	4377	Pastry	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	1 c			
2018	4378	Tortilla with ham	-	-	-	H-	+/+	<i>L. innocua</i>	<i>L. innocua</i> (+25,4)	+	+/+	<i>L. innocua</i>	<i>L. innocua</i> (+25,0)	-	/	-	-	NA	NA	1 c			
2018	4379	Tortilla	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	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			
2018	5023	Tortilla	+	-	-	-	/	/	/	-	/	/	/	-	-	-	-	ND	ND	1 c			
2018	5024	Tortilla with onions	+	+25,2	+22,1	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+20,0)	+	+/+	/	/	+	/	+	+	PA	PA	1 c			
2018	5025	Brownie	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	1 c			
2018	5026	Pastry	-	+23,2	+26,2	H+d/H-d (NC)	+/+	<i>L. monocytogenes</i> / NI	<i>L. monocytogenes</i> (+18,9) / -	+	+/+	/	/	+	/	+	+	PD	PD	1 c			

MEAT PRODUCTS																							
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>																Category	Type		
				Half Fraser broth for 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products																			
				PCR <i>Listeria monocytogenes</i>		Confirmations										All confirmatory tests	Fraser 1 24h at 37°C (ISO16140:2 requirements)	<i>Listeria monocytogenes</i>					
				Extraction A	Extraction B	O&A				Palcam				Final result PCR A	Final result PCR B			Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B				
Typical colonies	Gram/Catalase	API	GeneDisc ID			Typical colonies	Gram/catalase	API	GeneDisc ID														
2010	2090	Ground veal	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 a			
2010	2095	Pork meat	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 a			
2010	2098	Chicken leg	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 a			
2010	2133	Ground veal	-	-	-	H-	-/-	/	/	+/+	+/+	<i>L.welshimeri/ L.welshimeri</i>	<i>L.welshimeri/ L.welshimeri</i>	-	/	-	-	NA	NA	2 a			
2010	89	Ground beef	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+	+/+	/	/	+	/	+	+	PA	PA	2 a			
2010	165	Ground veal	+	+	+	H+/H-	+/+	<i>L.mono/L.welshimeri</i>	<i>L.mono/L.welshimeri</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 a			
2010	166	Ground veal	+	+	+	H+/H-	+/+	<i>L.mono/L.welshimeri</i>	<i>L.mono/L.welshimeri</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 a			
2010	173	Raw pork meat	-	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PD	PD	2 a			
2010	174	Raw pork meat	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 a			
2010	175	Raw pork meat	+	+	+	H+/H-	+/+	<i>L.monocytogenes / L.innocua</i>	<i>L.monocytogenes / L.innocua</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 a			
2010	177	Raw pork meat	-	-	-	H-	+/+	<i>L.welshimeri/ L.welshimeri</i>	<i>L.welshimeri/ L.welshimeri</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	179	Turkey meat	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 a			
2010	180	Turkey meat	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 a			
2010	363	Frozen ground beef	+	+	+	H+/H-	+/+	<i>L.monocytogenes / L.innocua</i>	<i>L.monocytogenes / L.innocua</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 a			
2010	364	Frozen ground beef	+	-	-	H+/H-	+/+	<i>L.monocytogenes / L.welshimeri</i>	<i>L.monocytogenes / L.welshimeri</i>	+/+	+/+	/	/	+	/	-	-	ND	ND	2 a			
2010	399	Ground beef	-	-	-	H-	+/+	<i>L.welshimeri/ L.welshimeri</i>	<i>L.welshimeri/ L.welshimeri</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	486	Ground beef	-	-	-	H-	+/+	<i>L.welshimeri/ L.welshimeri</i>	<i>L.welshimeri/ L.welshimeri</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	487	Ground beef	-	-	-	H-	NC	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 a			
2010	488	Ground beef	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 a			
2010	497	Delicatessen	-	+	+	H+/H-	+/+	<i>L.monocytogenes/ L.welshimeri</i>	<i>L.monocytogenes/ L.welshimeri</i>	+/+	+/+	/	/	+	/	+	+	PD	PD	2 a			
2010	530	Ground beef	+	+	+	H+/H-	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 a			
2010	532	Veal meat	-	-	-	d	nc	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 a			
2010	534	Lamb meat	-	-	-	H-d	+/+	<i>L.welshimeri</i>	<i>L.welshimeri</i>	+/+	+/+	<i>L.welshimeri</i>	<i>L.welshimeri</i>	-	/	-	-	NA	NA	2 a			
2010	537	Pork meat	-	-	-	H-	+/+	<i>L.welshimeri/ L.welshimeri</i>	<i>L.welshimeri/ L.welshimeri</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	538	Lamb meat	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 a			
2010	539	Beef meat	-	-	-	H-	+/+	<i>L.welshimeri/ L.welshimeri</i>	<i>L.welshimeri/ L.welshimeri</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	542	Sheep meat	-	-	-	H-	+/+	<i>L.innocua/ L.innocua</i>	<i>L.innocua/ L.innocua</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	543	Lamb meat	-	-	-	H-	+/+	<i>L.welshimeri/ L.welshimeri</i>	<i>L.welshimeri/ L.welshimeri</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	544	Turkey meat	-	-	-	H-	+/+	<i>L.innocua/ L.welshimeri</i>	<i>L.innocua/ L.welshimeri</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	546	Chicken meat	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 a			
2010	547	Pork meat	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 a			
2010	613	Lamb meat	-	-	-	H-	+/+	<i>L.innocua/ L.innocua</i>	<i>L.innocua/ L.innocua</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	614	Lamb meat	-	-	-	H-	+/+	<i>L.innocua/ L.innocua</i>	<i>L.innocua/ L.innocua</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			

♦ Analyses performed according to the COFRAC accreditation

MEAT PRODUCTS																							
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1 <sup>†</sup>	Alternative method: GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>																Category	Type		
				Half Fraser broth for 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products												All confirmatory tests	Fraser 1 24h at 37°C (ISO16140:2 requirements)	<i>Listeria monocytogenes</i>					
				PCR <i>Listeria monocytogenes</i>		Confirmations												Final result PCR A	Final result PCR B			Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B
				Extraction A	Extraction B	O&A		Palcam															
		Typical colonies	Gram/Catalase	API	GeneDisc ID	Typical colonies	Gram/catalase	API	GeneDisc ID														
2010	615	Pork meat	-	-	-	H-	+/+	<i>L.innocua/L.innocua</i>	<i>L.innocua/L.innocua</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	616	Pork meat	-	-	-	H-	+/+	<i>L.innocua/L.innocua</i>	<i>L.innocua/L.innocua</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	617	Pork meat	+	+	+	H+/H-	+/+	<i>L.innocua/L.innocua/L.monocytogenes</i>	<i>L.innocua/L.innocua/L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 a			
2010	753	Pork meat	-	-	-	H-	+/+	<i>L.welshimeri/L.welshimeri</i>	<i>L.welshimeri/L.welshimeri</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	754	Beef meat	-	-	-	H-	+/+	<i>L.welshimeri/L.welshimeri</i>	<i>L.welshimeri/L.welshimeri</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	755	Beef meat	-	-	-	H-	+/+	<i>L.welshimeri/L.welshimeri</i>	<i>L.welshimeri/L.welshimeri</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	756	Beef meat	-	-	-	H-	+/+	<i>L.welshimeri/L.welshimeri</i>	<i>L.welshimeri/L.welshimeri</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	757	Veal meat	-	-	-	H-	+/+	<i>L.welshimeri/L.welshimeri</i>	<i>L.welshimeri/L.welshimeri</i>	-/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	758	Pork meat	-	-	-	H-	+/+	<i>L.welshimeri/L.welshimeri</i>	<i>L.welshimeri/L.welshimeri</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	759	Pork meat	-	-	-	H-	+/+	<i>L.welshimeri/L.welshimeri</i>	<i>L.welshimeri/L.welshimeri</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 a			
2010	761	Ground beef	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 a			
2010	2086	Marinated chicken	-	-	-	d(1)	-/+	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 b			
2010	2087	Skewer	-	-	-	H-	+/+	<i>L.innocua</i>	<i>L.innocua</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	2 b			
2010	2094	Marinated pork meat	-	-	-	d	-/-	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 b			
2010	2096	Beef balls	-	-	-	d	-/+	/	/	+/+	+/+	<i>L.welshimeri</i>	<i>L.welshimeri</i>	-	/	-	-	NA	NA	2 b			
2010	2097	Cockerel skewer	+	-	+	H+	-/-	/	/	+1col	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+	/	-	+	ND	PA	2 b			
2010	167	Ready to cook meal	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 b			
2010	169	Ready to reheat meal	-	-	-	-	/	/	/	-/+1col	-/+	/	/	-	/	-	-	NA	NA	2 b			
2010	176	Cured turkey meat	+	+	+	H+/H-	+/+	<i>L.monocytogenes/L.welshimeri</i>	<i>L.monocytogenes/L.welshimeri</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 b			
2010	178	Turkey meat with pepper	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 b			
2010	336	Cooked turkey meat	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 b			
2010	337	Cooked turkey meat	-	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PD	PD	2 b			
2010	362	Frozen beef with onions	-	-	-	d	-/+	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 b			
2010	400	Seasoned ground beef	-	+	+	H+(1)	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	-/+	+/+	/	/	+	/	+	+	PD	PD	2 b			
2010	489	Beef Carpaccio	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 b			
2010	535	Picada	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 b			
2010	545	Pork meat	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 b			
2010	760	Beef balls	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 b			
2010	762	Duck meat	-	+	+	H+/H-	+/+	<i>L.innovua/L.monocytogenes</i>	<i>L.innovua/L.monocytogenes</i>	+/+	+/+	/	/	-	/	+	+	PD	PD	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			
2010	2085	Merguez	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 c			
2010	2091	Cured pork meat	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 c			
2010	2092	Sausage	+	+	+	H-(2)	+/+	<i>L.welshimeri</i>	<i>L.welshimeri</i>	+/+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+	/	+	+	PA	PA	2 c			
2010	2093	Smoked sliced bacon	-	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PD	PD	2 c			

MEAT PRODUCTS																							
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>																Category	Type		
				Half Fraser broth for 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products																			
				PCR <i>Listeria monocytogenes</i>		Confirmations										All confirmatory tests	Fraser 1 24h at 37°C (ISO16140:2 requirements)	<i>Listeria monocytogenes</i>					
				Extraction A	Extraction B	O&A				Palcam				Final result PCR A	Final result PCR B			Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B				
Typical colonies	Gram/ Catalase	API	GeneDisc ID			Typical colonies	Gram/ catalase	API	GeneDisc ID														
2010	2129	Sausages with herbs	-	+(35,4)+	-	H-	+/+	<i>L.welshimeri/ L.welshimeri</i>	<i>L.welshimeri/ L.welshimeri</i>	+/+	+/+	/	/	-	/	-	-	PPNA	NA	2 c			
2010	2138	Raw rillettes	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 c			
2010	86	Sausages with herbs	+	-	-	H-	+/+	<i>L.welshimeri/ L.welshimeri</i>	<i>L.welshimeri/ L.welshimeri</i>	-/+	+/+	/	/	-	/	-	-	ND	ND	2 c			
2010	87	Sausages	+	+	+	H+	+/+	<i>L.mono/L.welshimeri</i>	<i>L.mono/L.welshimeri</i>	+	+/+	/	/	+	/	+	+	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	-	-	-	-	/	/	/	+/+	+/+	<i>L.monocytogenes/ L.monocytogenes</i>	<i>L.monocytogenes/ L.monocytogenes</i>	+	/	-	-	NA	NA	2 c			
2010	496	Delicatessen	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 c			
2010	528	Merguez	+	+	+	H+/H-	+/+	<i>L.monocytogenes/ L.welshimeri</i>	<i>L.monocytogenes/ L.welshimeri</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 c			
2010	529	Merguez	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 c			
2010	531	Sausages	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 c			
2010	533	Meat for sausage	+	+	+	H+/H-	+/+	<i>L.monocytogenes/ L.welshimeri</i>	<i>L.monocytogenes/ L.welshimeri</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 c			
2010	536	Sausages with herbs	+	-	-	H-	+/+	<i>L.welshimeri/ L.welshimeri</i>	<i>L.welshimeri/ L.welshimeri</i>	+/+	+/+	/	/	-	/	-	-	ND	ND	2 c			
2010	540	Sausages with herbs	-	+	+	H+/H-	+/+	<i>L.monocytogenes/ L.welshimeri</i>	<i>L.monocytogenes/ L.welshimeri</i>	+/+	+/+	/	/	+	/	+	+	PD	PD	2 c			
2010	619	Delicatessen	+	-	-	H-	+/+	<i>L.grayi/ L.grayi</i>	<i>L.grayi/ L.grayi</i>	+/+1col	/	/	/	-	/	-	-	ND	ND	2 c			
2010	620	Delicatessen	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	2 c			
2010	621	Smoked bacon	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	2 c			
2010	805	Fricadelles	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	2 c			
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																							
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				Half Fraser broth for 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products												All confirmatory tests	Fraser 1 24h at 37°C (ISO16140:2 requirements)	<i>Listeria monocytogenes</i>					
				PCR <i>Listeria monocytogenes</i>		Confirmations												Final result PCR A	Final result PCR B			Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B
				Extraction A	Extraction B	O&A		Palcam															
		Typical colonies	Gram/Catalase	API	GeneDisc ID	Typical colonies	Gram/catalase	API	GeneDisc ID														
2009	182	Raw milk	-	-	+/+	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	PPNA	3 a			
2009	183	Raw milk	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 a			
2009	184	Raw milk	-	-	+/+	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	PPNA	3 a			
2009	185	Raw milk	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 a			
2009	217	Raw milk	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 a			
2009	352	Raw ewe milk	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3 a			
2009	353	Raw ewe milk	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	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	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	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-	+/+	<i>L.innocua/L.innocua</i>	<i>L.innocua/L.innocua</i>	+/+	+/+	/	/	-	/	-	-	ND	ND	3 a			
2009	479	Raw cow milk	-	+	+	-	/	/	/	+/+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+	/	+	+	PD	PD	3 a			
2009	480	Raw cow milk	-	-	-	H-	+/+	<i>L.innocua/L.innocua</i>	<i>L.innocua/L.innocua</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	3 a			
2009	481	Raw cow milk	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 a			
2009	482	Raw cow milk	-	-	-	H-	+/+	<i>L.innocua/L.innocua</i>	<i>L.innocua/L.innocua</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	3 a			
2009	483	Raw cow milk	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 a			
2009	484	Raw cow milk	+	+	+	H-	+/+	<i>L.innocua/L.innocua</i>	<i>L.innocua/L.innocua</i>	+/+	+/+(6 colonies Camp-)	/	/	+(72h)	/	+	+	PA	PA	3 a			
2009	485	Raw cow milk	-	+	+	-	/	/	/	+/+	+/+	<i>L.monocytogenes/L.monocytogenes</i>	<i>L.monocytogenes/L.monocytogenes</i>	+	/	+	+	PD	PD	3 a			
2009	1838	Raw milk	-	+	-	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	-	PD	NA	3 a			
2009	1946	Raw milk	-	-	-	H+/H-	+/+	<i>L.innocua/L.innocua</i>	<i>L.innocua/L.innocua</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	3 a			
2009	1947	Raw milk	-	+	+	H+/H-	+/+	<i>L.monocytogenes/L.innocua</i>	<i>L.monocytogenes/L.innocua</i>	+/+	+/+	/	/	+	/	+	+	PD	PD	3 a			
2009	1948	Raw milk	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 a			
2009	1949	Raw milk	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 a			
2009	1950	Raw milk	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 a			
2009	1951	Raw milk	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 a			
2014	1889	Raw goat milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3 a			
2014	1890	Raw goat milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3 a			
2014	1891	Raw goat milk	-	-	-	-	/	/	/	st	/	/	/	-	/	-	-	NA	NA	3 a			
2014	1892	Raw goat milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3 a			
2014	1893	Raw goat milk	-	-	-	-	/	/	/	st	/	/	/	-	/	-	-	NA	NA	3 a			
2014	1894	Raw goat milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3 a			
2014	1895	Raw goat milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3 a			
2014	1896	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3 a			
2014	1897	Raw cow milk	+	-	-	-	/	/	/	-	/	/	/	-	/	-	-	ND	ND	3 a			
2014	1898	Raw cow milk	-	+(38,3)	+(25,9)	H+	+/+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	+	+	PD	PD	3 a			
2014	1899	Raw ewe milk	+	+(22,1)	+(15,5)	H+	+/+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	+	+	PA	PA	3 a			
2014	1900	Raw ewe milk	+	+(29,8)	+(18,1)	H+	+/+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	+	+	PA	PA	3 a			
2014	1901	Raw ewe milk	+	-	-	-	/	/	/	-	/	/	/	-	/	-	-	ND	ND	3 a			
2014	1902	Raw ewe milk	+	+(30,7)	+(28,8)	H+	+/+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	+	+	PA	PA	3 a			
2014	1903	Raw ewe milk	+	i/-**	-	-	/	/	/	-	/	/	/	-	/	-	-	ND	ND	3 a			

♦ Analyses performed according to the COFRAC accreditation

DAIRY PRODUCTS

Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1 <sup>†</sup>	Alternative method: GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>															Category	Type		
				Half Fraser broth for 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products											All confirmatory tests	Fraser 1 24h at 37°C (ISO16140:2 requirements)	<i>Listeria monocytogenes</i>					
				PCR <i>Listeria monocytogenes</i>		O&A					Palcam						Final result PCR A	Final result PCR B			Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B
				Extraction A	Extraction B	Typical colonies	Gram/Catalase	API	GeneDisc ID	Typical colonies	Gram/catalase	API	GeneDisc ID									
2014	1904	Raw ewe milk	+	+(27,6)	+(27,0)	H+	+/+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	+	+	PA	PA	3	a	
2014	1905	Raw ewe milk	+	+(28,7)	+(23,8)	H+	+/+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	+	+	PA	PA	3	a	
2014	1906	Raw ewe milk	+	+(26,1)	+(21,9)	H+	+/+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	+	+	PA	PA	3	a	
2014	1907	Raw ewe milk	+	+(27,9)	+(25,0)	H+	+/+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	+	+	PA	PA	3	a	
2014	1908	Raw ewe milk	+	+(31,0)	+(29,8)	H+	+/+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	+	+	PA	PA	3	a	
2014	1909	Raw ewe milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	1910	Raw ewe milk	+	+(31,0)	+(27,9)	H+	+/+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	+	+	PA	PA	3	a	
2014	1911	Raw cow milk	-	-/+ (38,7)/ +(37,2) /-	+(36,3)	H+/H-d	+/+	<i>L. monocytogenes</i>	/	-	/	/	/	+	/	-	+	NA	PD	3	a	
2014	2123	Raw ewe milk	+	+(25,0)	+(24,1)	H+	+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	+	+	PA	PA	3	a	
2014	2124	Raw ewe milk	+	+(30,1)	+(26,0)	H+	+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	+	+	PA	PA	3	a	
2014	2125	Raw ewe milk	+	+(36,9)	+(36,2)	H+/H-	+/+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	+	+	PA	PA	3	a	
2014	2126	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2127	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2128	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2129	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2130	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2131	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2132	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2133	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2134	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2135	Raw cow milk	-	-	-	H-	+/+	<i>L. innocua</i>	/	+	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2136	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2137	Raw cow milk	-	-	-	-	/	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2256	Raw goat milk	-	-	-	-	-	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2257	Raw cow milk	-	-	-	st	-	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2258	Raw cow milk	-	-	-	-	-	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2259	Raw ewe milk	+	+(32,1)	+(28,9)	H+	+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	+	+	PA	PA	3	a	
2014	2260	Raw ewe milk	-	-	-	-	-	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2261	Raw ewe milk	-	-	-	-	-	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2262	Raw ewe milk	+	+(37,9)	+(37,1)	H+	+	<i>L. monocytogenes</i>	/	-	/	/	/	+	/	+	+	PA	PA	3	a	
2014	2263	Raw goat milk	+	-	-	-	-	/	/	-	/	/	/	-	/	-	-	ND	ND	3	a	
2014	2264	Raw goat milk	-	-	-	-	-	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2265	Raw ewe milk	-	-	-	-	-	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2338	Raw cow milk	+	+(33,3)	+(29,1)	H+	+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	+	+	PA	PA	3	a	
2014	2339	Raw cow milk	-	-	-	H(-1)	NC	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2340	Raw cow milk	-	-	-	-	-	/	/	-	/	/	/	-	/	-	-	NA	NA	3	a	
2014	2341	Raw cow milk	+	+(30,3)	-/30,0 / 30,0	H+	+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	+	-	PA	PPND	3	a	
2014	2342	Raw cow milk	+	-/+ (38,8)/- +(38,2)	-/- /-	H+(2)	+	<i>L. monocytogenes</i>	/	+	/	/	/	+	/	-	-	ND	ND	3	a	
2009	1435	Raw cow milk cheese	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3	b	
2009	1436	Raw cow milk cheese	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3	b	
2009	1437	Raw cow milk cheese	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3	b	
2009	1438	Raw cow milk cheese	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3	b	
2009	1439	Raw cow milk cheese	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3	b	
2009	1440	Raw goat milk cheese	-	i/-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3	b	
2009	1441	Raw cow milk cheese	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3	b	
2009	1442	Raw cow milk cheese	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3	b	

DAIRY PRODUCTS																							
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				Half Fraser broth for 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products												All confirmatory tests	Fraser 1 24h at 37°C (ISO16140:2 requirements)	<i>Listeria monocytogenes</i>					
				PCR <i>Listeria monocytogenes</i>		Confirmations												Final result PCR A	Final result PCR B			Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B
				Extraction A	Extraction B	O&A		Palcam															
		Typical colonies	Gram/ Catalase	API	GeneDisc ID	Typical colonies	Gram/ catalase	API	GeneDisc ID														
2009	1443	Raw cow milk cheese	+	-	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	-	+	ND	PA	3 b			
2009	1444	Raw cow milk cheese	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3 b			
2009	1486	Raw cow milk cheese	-	-	-	H+	-/+ (+ at 72H)	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	-/+	/	/	/	+	/	-	-	NA	NA	3 b			
2009	1627	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1628	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1629	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1630	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1631	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1632	Raw cow milk cheese	-	-	i/-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1633	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1634	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1635	Raw goat milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1636	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1637	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1638	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1639	Raw goat milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1640	Raw cow milk cheese	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3 b			
2009	1641	Raw cow milk cheese	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	-/+	+/+	/	/	+	/	+	+	PA	PA	3 b			
2009	1643	Raw fresh cream	+	i/-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	ND	ND	3 b			
2009	1644	Raw fresh cream	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1828	Raw cow milk cheese	-	-	-	H-	+/+	<i>L.innocua/ L.innocua</i>	<i>L.innocua/ L.innocua</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	3 b			
2009	1829	Raw milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1830	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1833	Raw cow milk cheese	+	-	-	H-	+/+	<i>L.innocua/ L.innocua</i>	<i>L.innocua/ L.innocua</i>	+/+	+/+	/	/	-	/	-	-	ND	ND	3 b			
2009	1834	Raw milk cheese	-	-	-	H-	+/+	<i>L.innocua/ L.innocua</i>	<i>L.innocua/ L.innocua</i>	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1837	Raw goat milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1839	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1840	Raw cow milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1938	Raw milk cheese	+	+	+	H+/H-	+/+	<i>L.monocytogenes/ L.innocua</i>	<i>L.monocytogenes/ L.innocua</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3 b			
2009	1939	Raw milk cheese	+	+	+	H+/H-	+/+	<i>L.monocytogenes/ L.innocua</i>	<i>L.monocytogenes/ L.innocua</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3 b			
2009	1940	Raw milk cheese	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3 b			
2009	1941	Raw milk cheese	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3 b			
2009	1942	Raw milk cheese	+	+	+	H+/H-	+/+	<i>L.monocytogenes/ L.innocua</i>	<i>L.monocytogenes/ L.innocua</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3 b			
2009	1943	Raw milk cheese	-	+	-	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	-	PD	NA	3 b			
2009	1944	Cheese	-	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PD	PD	3 b			
2009	1945	Cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1952	Raw milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1953	Raw milk cheese	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 b			
2009	1642	Butter	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 c			
2009	1831	Fermented milk	-	-	-	H-	+/+	<i>L.innocua/ L.innocua</i>	<i>L.innocua/ L.innocua</i>	-/-	/	/	/	-	/	-	-	NA	NA	3 c			
2009	1832	Milk powder	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 c			
2009	1835	Fermented milk	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 c			

DAIRY PRODUCTS																							
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				Half Fraser broth for 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products												All confirmatory tests	Fraser 1 24h at 37°C (ISO16140:2 requirements)	<i>Listeria monocytogenes</i>					
				PCR <i>Listeria monocytogenes</i>		Confirmations												Final result PCR A	Final result PCR B			Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B
				Extraction A	Extraction B	O&A		Palcam															
		Typical colonies	Gram/Catalase	API	GeneDisc ID	Typical colonies	Gram/catalase	API	GeneDisc ID														
2009	1836	Skimmed milk powder	-	+	+(39,2)	-(+Fraser 1)	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	-/-(+fraser 1)	/	/	/	+	/	+	+	PD	PD	3 c			
2009	1841	Fresh cream	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 c			
2009	1842	Fresh cream	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	-/+	/	/	/	+	/	+	+	PA	PA	3 c			
2009	1843	Fermented milk	-	-	-	-	/	/	/	-/(+/+ at 72H)	+/+	<i>L.seeligeri</i>	<i>L.seeligeri</i>	-	/	-	-	NA	NA	3 c			
2009	1844	Fermented milk	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 c			
2009	1845	Fermented milk	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 c			
2009	1846	Fermented milk	-	-	-	H-	+/+	<i>L.seeligeri</i> / <i>L.seeligeri</i>	<i>L.seeligeri</i> / <i>L.seeligeri</i>	-/+	+/+	/	/	-	/	-	-	NA	NA	3 c			
2009	1847	Fermented milk	-	+	-	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	-/+	+/+	/	/	+	/	+	-	PD	NA	3 c			
2009	1848	Fermented milk	-	-	-	H-	+/+	<i>L.innocua</i> / <i>L.innocua</i>	<i>L.innocua</i> / <i>L.innocua</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	3 c			
2009	1849	Milk powder	+	+	-	-(+ fraser1)	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	-/-	/	/	/	+	/	+	-	PA	ND	3 c			
2009	1850	Milk powder	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 c			
2009	1851	Infant formula milk powder	-	-	-	H-	+/+	<i>L.innocua</i> / <i>L.innocua</i>	<i>L.innocua</i> / <i>L.innocua</i>	+/+	+/+			-	/	-	-	NA	NA	3 c			
2009	1852	Infant formula milk powder	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	3 c			
2009	1853	Milk powder	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3 c			
2009	1854	Milk powder	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	3 c			
2009	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	4473	Pasteurised	-	+30,1	+29,7	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+20,0)	+	+/+	/	/	+	/	+	+	PD	PD	3 c			
2018	5027	Panna cotta	+	+23,0	+18,4	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+22,8)	+	+/+	/	/	+	/	+	+	PA	PA	3 c			
2018	5028	Panna cotta	+	+26,1	+23,3	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+22,8)	+	+/+	/	/	+	/	+	+	PA	PA	3 c			
2018	5029	Rice pudding	+	-	-	-	/	/	/	-	/	/	/	-	-	-	-	ND	ND	3 c			

VEGETABLES																							
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				PCR <i>Listeria monocytogenes</i>		Confirmations												Final result PCR A	Final result PCR B			Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B
				Extraction A	Extraction B	O&A		Palcam															
		Typical colonies	Gram/Catalase	API	GeneDisc ID	Typical colonies	Gram/catalase	API	GeneDisc ID														
2010	2030	Parsley	-	-	+/+	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	PPNA	4 a			
2010	170	Delicatessen	+	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	ND	ND	4 a			
2010	492	Mushrooms	+	+	+	H+/H-	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	4 a			
2010	494	Vegetables	+	+	+	H-	NC	/	/	+/+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+	/	+	+	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-	-/-	/	/	-/-	/	/	/	-	/	-	-	ND	ND	4 a			
2010	902	Lettuce	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	4 a			
2010	905	Mash	+	+	-	-(+ Fraser1))	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	-/-	/	/	/	+	/	+	-	PA	ND	4 a			
2010	906	Endives	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	4 a			
2010	907	Red cabbage	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	4 a			
2010	908	Broccolis	+	+	+	H+/H-	+/+	<i>L.monocytogenes</i> / <i>L.innocua</i>	<i>L.monocytogenes</i> / <i>L.innocua</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	4 a			
2010	909	Chinese cabbage	+	-	+	-	/	/	/	-/-	/	/	/	+	(72h)	-	+	ND	PA	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	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	-	+	+	+/+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PD	PD	4 b			
2010	911	Frozen mushrooms	-	+	+	H+	+/+	impossible to isolate	<i>L.monocytogenes</i> / <i>L.innocua</i>	+/+	+/+	/	/	+	/	+	+	PD	PD	4 b			
2010	912	Vegetables mix	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	4 b			
2010	913	Frozen vegetables mix	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	4 b			
2010	914	Frozen sliced links	-	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PD	PD	4 b			
2010	915	Frozen cauliflower	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	4 b			
2010	916	Frozen vegetables mix	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	4 b			
2010	941	Frozen vegetables mix	-	-	-	H-	+/+	<i>L.seeligeri</i> / <i>L.seeligeri</i>	<i>L.seeligeri</i> / <i>L.seeligeri</i>	-/-	/	/	/	-	/	-	-	NA	NA	4 b			
2010	942	Frozen vegetables mix	-	-	-	H-	+/+	<i>L.seeligeri</i> / <i>L.seeligeri</i>	<i>L.seeligeri</i> / <i>L.seeligeri</i>	-/+1col	/	/	/	-	/	-	-	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	-	+19,6	+29,4	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+20,3)	+	+/+	/	/	+	/	+	+	PD	PD	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® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>																Catalan	Type		
				Half Fraser broth for 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products																			
				PCR <i>Listeria monocytogenes</i>		Confirmations										All confirmatory tests	Fraser 1 24h at 37°C (ISO16140:2 requirements)	<i>Listeria monocytogenes</i>					
				Result <i>L. monocytogenes</i> ISO	Extraction A	Extraction B	O&A				Palcam				Final result PCR A			Final result PCR B	Agreement Ref/Alt PCR A			Agreement Ref/Alt PCR B	
Typical colonies	Gram/ Catalase	API	GeneDisc ID				Typical colonies	Gram/ catalase	API	GeneDisc ID													
2018	4476	Frozen vegetables mix	+	-/+36,4/+39,7	+31,6	H-d	NC	/	/	-	/	/	/	+(Fraser 1)	+( <i>L. monocytogenes</i> )	-	+	ND	PA	4	b		
2018	4477	Frozen vegetables mix	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	b		
2018	4478	Frozen vegetables mix	+	+35,7	+28,4	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+19,5)	+	+/+	/	/	+	/	+	+	PA	PA	4	b		
2018	4479	Frozen vegetables mix	+	+37,5	+31,9	-	/	/	/	-	/	/	/	+(Fraser 1)	+( <i>L. monocytogenes</i> )	+	+	PA	PA	4	b		
2018	4480	Frozen vegetables mix	-	+25,6	+18,7	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+19,2)	+	+/+	/	/	+	/	+	+	PD	PD	4	b		
2010	2016	Cooked potatoes	-	-	-	H-	+/-	/	/	-/-	/	/	/	-	/	-	-	NA	NA	4	c		
2010	2026	Frozen spinach with cream	+	+	+	H+/H-	+/+	<i>L.monocytogenes</i> / <i>L.innocua</i>	<i>L.monocytogenes</i> / <i>L.innocua</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	4	c		
2010	559	Sliced carrots	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	4	c		
2010	903	Cooked vegetables	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	4	c		
2010	904	Sliced carrots	-	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PD	PD	4	c		
2010	1049	Deli salad	-	-	-	H-	+/+	/	/	+/+	+/+	<i>L.innocua</i> / <i>L.innocua</i>	<i>L.innocua</i> / <i>L.innocua</i>	-	/	-	-	NA	NA	4	c		
2018	4319	Frozen vegetable mix	+	+35,1	+34,2	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+18,7)	+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+19,3)	+	/	+	+	PA	PA	4	c		
2018	4320	Frozen mushrooms	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	c		
2018	4321	RTRH Purée	-	+30	+31,6	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+18,2)	-	/	/	/	+	/	+	+	PD	PD	4	c		
2018	4324	RTRH potatoes with butter	+	+22,4	+22,6	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+18,9)	+d	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+19,3)	+	/	+	+	PA	PA	4	c		
2018	4381	RTRH carrots	-	-	-	st	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	c		
2018	4382	RTE vegetables mix	-	+31,4	+22,4	H+/H-	+/+	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> (+21,9) / <i>L. innocua</i> (+19,7)	+	+/+	<i>L. innocua</i>	<i>L. innocua</i> (+17,7)	+	/	+	+	PD	PD	4	c		
2018	4383	RTE vegetables mix	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	c		
2018	4384	RTRH vegetables mix (for wok)	-	+32,4	+27,4	H+/H-	+/+	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> (+25,4) / <i>L. innocua</i> (+18,3)	+	+/+	<i>L. innocua</i>	<i>L. innocua</i> (+17,4)	+	/	+	+	PD	PD	4	c		
2018	4385	Vegetables nuggets	+	+27,3	+20,9	H+/H-	+/+	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> (+17,5) / <i>L. innocua</i> (+18,3)	-	/	/	/	+	/	+	+	PA	PA	4	c		
2018	4386	Vegetables balls	+	+26,7	+28,0	H+d/H-d	+/+	NI / <i>L. welshimeri</i>	<i>L. monocytogenes</i> (+22,5) / -/-	+d	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+20,1)	+	/	+	+	PA	PA	4	c		
2018	4387	Vegetable couscous	+	+23,3	+24,0	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+20,8)	-	/	/	/	+	/	+	+	PA	PA	4	c		
2018	4388	RTRH vegetables cake	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	4	c		
2018	4389	Vegetables falafels	+	+28,2	+24,8	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+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		

FISHERY PRODUCTS																							
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				Half Fraser broth for 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products																			
				PCR <i>Listeria monocytogenes</i>		Confirmations										All confirmatory tests	Fraser 1 24h at 37°C (ISO16140:2 requirements)	<i>Listeria monocytogenes</i>					
				Extraction A	Extraction B	O&A				Palcam				Final result PCRA	Final result PCRB			Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B				
Typical colonies	Gram/Catalase	API	GeneDisc ID			Typical colonies	Gram/catalase	API	GeneDisc ID														
2010	2054	Tuna	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 a			
2010	2056	Fish fillet	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 a			
2010	2061	Skate fillet	-	-	+/+	-	/	/	/	+/+	-/+	/	/	-	/	-	-	NA	PPNA	5 a			
2010	2062	Raw salmon pulp	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 a			
2010	2064	Panag fillet	+	+	+	H+/H-	+/+	<i>L.monocytogenes</i> / <i>L.innocua</i>	<i>L.monocytogenes</i> / <i>L.innocua</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 a			
2010	88	Fish fillet	-	-	-	H+	+/+	<i>L.innocua</i> / <i>L.innocua</i>	<i>L.innocua</i> / <i>L.innocua</i>	+	+/+	/	/	-	/	-	-	NA	NA	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+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 a			
2010	243	Frozen raw fish fillet	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 a			
2010	354	Salmon	+	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	ND	ND	5 a			
2010	654	Salmon fillet	-	+(35,1)	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PD	PD	5 a			
2010	655	Bass fillet	-	+(32,3)	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PD	PD	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+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 a			
2010	923	Frozen fish fillet	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	5 a			
2010	926	Fish fillet	-	-	-	H-	+/+	<i>L.innocua</i> / <i>L.innocua</i>	<i>L.innocua</i> / <i>L.innocua</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	5 a			
2010	927	Whiting fillet	-	-	-	H-	+/+	<i>L.innocua</i> / <i>L.innocua</i>	<i>L.innocua</i> / <i>L.innocua</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	5 a			
2010	932	Crayfish	-	-	-	H-	+/+	<i>L.innocua</i> / <i>L.innocua</i>	<i>L.innocua</i> / <i>L.innocua</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	5 a			
2010	933	Shrimps	-	-	-	H-	+/+	<i>L.innocua</i> / <i>L.innocua</i>	<i>L.innocua</i> / <i>L.innocua</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	5 a			
2010	939	Mackerel	-	-	-	H-	+/+	<i>L.innocua</i> / <i>L.innocua</i>	<i>L.innocua</i> / <i>L.innocua</i>	+/+	/	/	/	-	/	-	-	NA	NA	5 a			
2010	940	Frozen sea bream	-	-	-	H-	+/+	<i>L.seeligeri</i> / <i>L.seeligeri</i>	<i>L.seeligeri</i> / <i>L.seeligeri</i>	+/+	/	/	/	-	/	-	-	NA	NA	5 a			
2010	2051	Smoked salmon	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 b			
2010	2058	Smoked salmon	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 b			
2010	2172	Smoked salmon pieces	-	-	+	-(+ Fraser 1)	+/+	<i>L.monocytogenes</i> / <i>L.grayi</i>	<i>L.mono</i> / <i>L.grayi</i>	-/-	/	/	/	+	/	-	+	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+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 b			
2010	355	Smoked salmon	+	+(37,4)	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 b			
2010	356	Smoked salmon	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	5 b			
2010	357	Smoked salmon	-	-	-	-	/	/	/	-/-	/	/	/	-	/	-	-	NA	NA	5 b			

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FISHERY PRODUCTS																							
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1 <sup>†</sup>	Alternative method: GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>																Category	Type		
				Half Fraser broth for 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products												All confirmatory tests	Fraser 1 24h at 37°C (ISO16140:2 requirements)	<i>Listeria monocytogenes</i>					
				PCR <i>Listeria monocytogenes</i>		Confirmations												Final result PCR A	Final result PCR B			Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B
				Extraction A	Extraction B	O&A		Palcam															
		Typical colonies	Gram/Catalase	API	GeneDisc ID	Typical colonies	Gram/catalase	API	GeneDisc ID														
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+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 b			
2010	935	Smoked haddock	-	-	-	H-	+/+	<i>L.seeligeri</i> / <i>L.seeligeri</i>	<i>L.seeligeri</i> / <i>L.seeligeri</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	5 b			
2010	936	Smoked tuna	-	-	-	H-	+/+	<i>L.seeligeri</i> / <i>L.seeligeri</i>	<i>L.seeligeri</i> / <i>L.seeligeri</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	5 b			
2018	4481	Smoked herring	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	5 b			
2018	4482	Smoked mackerel	-	+32,2	+28,3	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+22,1)	+	+/+	/	/	+	/	+	+	PD	PD	5 b			
2018	4483	Smoked trout	-	-	-	st	/	/	/	-	/	/	/	-	-	-	-	NA	NA	5 b			
2010	2052	Salmon tartar	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 c			
2010	2053	Cooked fish fillet	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 c			
2010	2055	Mussels	+	+	+	H+/H-	+/+	<i>L.monocytogenes</i> / <i>L.innocua</i>	<i>L.monocytogenes</i> / <i>L.innocua</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 c			
2010	2057	Cooked mussels	+	+	+	d	-	/	/	+1col	+/+	<i>L. innocua</i>	<i>L.innocua</i>	-	/	-	-	PPND	PPND	5 c			
2010	2059	Cod fillet	+	+	+	H+	+/+	<i>L.monocytogenes</i> / <i>L.monocytogenes</i>	<i>L.monocytogenes</i> / <i>L.monocytogenes</i>	-/+1col	+/-	/	/	+	/	+	+	PA	PA	5 c			
2010	2060	Cooked calmar	+	+	+	H+/H-	+/+	<i>L.monocytogenes</i> / <i>L.innocua</i>	<i>L.monocytogenes</i> / <i>L.innocua</i>	+1col	+/+	/	/	+	/	+	+	PA	PA	5 c			
2010	2063	Seafood cocktail	-	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PD	PD	5 c			
2010	2065	Fish balls	+	+	+	H+	+/+	<i>L.monocytogenes</i> / <i>L.monocytogenes</i>	<i>L.monocytogenes</i> / <i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 c			
2010	2069	Cooked dab fillet	-	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	-/-	/	/	/	+	/	+	+	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+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 c			
2010	921	Fish balls	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 c			
2010	922	Cooked mussels	+	+	+	H+	+/+	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	+/+	+/+	/	/	+	/	+	+	PA	PA	5 c			
2010	928	Cooked marinated shrimps	-	-	-	H-	+/+	<i>L.innocua</i> / <i>L.innocua</i>	<i>L.innocua</i> / <i>L.innocua</i>	+/+	+/+	/	/	-	/	-	-	NA	NA	5 c			
2010	929	Cooked crab (rilletes)	-	-	-	H-	+/+	<i>L.seeligeri</i> / <i>L.seeligeri</i>	<i>L.seeligeri</i> / <i>L.seeligeri</i>	-/-	/	/	/	-	/	-	-	NA	NA	5 c			
2010	930	Cooked tuna (Rilletes)	-	-	-	H-(1)	+/+	<i>L.seeligeri</i>	<i>L.seeligeri</i>	-/-	/	/	/	-	/	-	-	NA	NA	5 c			
2010	931	Trout tarama	-	-	-	H-	-/+	/	/	-/-	/	/	/	-	/	-	-	NA	NA	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			

ENVIRONMENTAL SAMPLES																							
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1♦	Alternative method: GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>																Category	Type		
				Half Fraser broth for 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products												All confirmatory tests	Fraser 1 24h at 37°C (ISO16140:2 requirements)	<i>Listeria monocytogenes</i>					
				PCR <i>Listeria monocytogenes</i>		Confirmations						Palcam						Final result PCR A	Final result PCR B			Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B
				Extraction A	Extraction B	O&A		Palcam		Palcam													
		Typical colonies	Gram/Catalase	API	GeneDisc ID	Typical colonies	Gram/catalase	API	GeneDisc ID														
2018	4485	Rinse water (Fish industry)	+	-	-	-	/	/	/	-	/	/	/	-	-	-	-	ND	ND	6 a			
2018	4486	Rinse water (Fish industry)	-	-	-	st	/	/	/	st	/	/	/	-	-	-	-	NA	NA	6 a			
2018	4487	Rinse water (Fish industry)	-	-	-	st	/	/	/	st	/	/	/	-	-	-	-	NA	NA	6 a			
2018	6077	Rinse water (dairy industry)	+	+26,3	+23,7	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+21,0)	+	+/+	/	/	+	/	+	+	PA	PA	6 a			
2018	6078	Rinse water (Meat Industry)	+	+33,9	+31,5	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+21,8)	+	+/+	/	/	+	/	+	+	PA	PA	6 a			
2018	6079	Process water (Meat Industry)	+	+27,1	+27,5	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+22,0)	-	/	/	/	+	/	+	+	PA	PA	6 a			
2018	6080	Process water (Meat Industry)	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	6 a			
2018	6081	Rinse water (Industry of milk)	+	+24,3	+24,7	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+22,2)	+	+/+	/	/	+	/	+	+	PA	PA	6 a			
2018	6082	Washing water (Industry of milk)	-	-	-	st	/	/	/	st	/	/	/	-	-	-	-	NA	NA	6 a			
2018	6083	Rinse water (production of chocolate spread)	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	6 a			
2018	6084	Rinse water (vegetable sausage)	+	-	-	-	/	/	/	-	/	/	/	-	-	-	-	ND	ND	6 a			
2018	6085	Washing water (Fish industry)	+	+22,3	+18,0	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+22,8)	+	+/+	/	/	+	/	+	+	PA	PA	6 a			
2018	6086	Process water (Fish Industry)	+	+25,7	+21,7	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+21,3)	+	+/+	/	/	+	/	+	+	PA	PA	6 a			
2018	6087	Rinse water (Fish industry)	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	6 a			
2018	6088	Process water (Fish Industry)	+	+24,6	+23,1	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+21,9)	+	+/+	/	/	+	/	+	+	PA	PA	6 a			
2018	6089	Process water (Fish Industry)	+	-	-	st	/	/	/	st	/	/	/	-	-	-	-	ND	ND	6 a			
2018	6090	Process water (Meat Industry)	+	+27,2	+23,1	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+22,5)	+	+/+	/	/	+	/	+	+	PA	PA	6 a			
2018	6382	Washing water	-	-	-	st	/	/	/	st	/	/	/	-	st	-	-	NA	NA	6 a			
2018	6383	Rinse water	-	-	-	H-	+/+	<i>L. innocua</i>	<i>L. innocua</i> (+25,4)	+	+/+	/	/	-	/	-	-	NA	NA	6 a			
2018	6384	Washing water	-	-	-	st	/	/	/	st	/	/	/	-	st	-	-	NA	NA	6 a			
2018	6091	Sponge (Meat industry)	+	+28,4	+19,6	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+20,5)	+	+/+	/	/	+	/	+	+	PA	PA	6 b			
2018	6092	Sponge (Meat industry)	+	+30,0	+25,0	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+20,4)	+	+/+	/	/	+	/	+	+	PA	PA	6 b			
2018	6873	Swab (Fish industry)	-	-	-	st	/	/	/	st	/	/	/	-	st	-	-	NA	NA	6 b			
2018	6874	Swab (Fish industry)	-	+25,4	+24,5	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+22,0)	+	+/+	/	/	+	/	+	+	PD	PD	6 b			
2018	6875	Wipe (Meat industry)	+	+26,8	+24,8	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+22,6)	+	+/+	/	/	+	/	+	+	PA	PA	6 b			
2018	6876	Wipe (Meat industry)	+	+28,0	+32,0	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+23,0)	+	+/+	/	/	+	/	+	+	PA	PA	6 b			
2018	6877	Wipe (Fish production)	+	+32,5	+25,3	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+22,0)	-	/	/	/	+	/	+	+	PA	PA	6 b			
2018	6878	Wipe (Sausage production)	+	-	-	-	/	/	/	-	/	/	/	-	-	-	-	ND	ND	6 b			

♦ Analyses performed according to the COFRAC accreditation

ENVIRONMENTAL SAMPLES																							
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1 <sup>♦</sup>	Alternative method: GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>																Category	Type		
				Half Fraser broth for 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products												All confirmatory tests	Fraser 1 24h at 37°C (ISO16140:2 requirements)	<i>Listeria monocytogenes</i>					
				PCR <i>Listeria monocytogenes</i>		Confirmations						Palcam						Final result PCR A	Final result PCR B			Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B
				Extraction A	Extraction B	O&A		Palcam		Palcam													
		Typical colonies	Gram/Catalase	API	GeneDisc ID	Typical colonies	Gram/catalase	API	GeneDisc ID														
2018	6879	Sponge (Fish industry)	+	+26,2	+21,7	H+/H-	+/+	<i>L. monocytogenes</i> / <i>L. innocua</i>	<i>L. monocytogenes</i> (+24,0) / <i>L. innocua</i> (+22,6)	+	+/+	/	/	+	/	+	+	PA	PA	6 b			
2018	6880	Sponge (Fish industry)	-	+28,3	+27,3	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+22,6)	+	+/+	/	/	+	/	+	+	PD	PD	6 b			
2018	6881	Wipe (Vegetable sausage production)	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	6 b			
2018	6882	Wipe (Vegetable sausage production)	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	6 b			
2018	6883	Wipe after cleaning (Fish industry)	-	-	-	-	/	/	/	-	/	/	/	-	st	-	-	NA	NA	6 b			
2018	6884	Wipe (Fish industry)	-	-	-	st	/	/	/	st	/	/	/	-	st	-	-	NA	NA	6 b			
2018	6885	Wipe (Meat industry)	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	6 b			
2018	6886	Wipe (Fish industry)	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	6 b			
2018	6887	Wipe (Vegetable ham production)	-	-	-	st	/	/	/	st	/	/	/	-	st	-	-	NA	NA	6 b			
2018	6888	Swab (Fish industry)	-	-	-	st	/	/	/	st	/	/	/	-	st	-	-	NA	NA	6 b			
2018	6889	Swab (Fish industry)	-	-	-	st	/	/	/	st	/	/	/	-	st	-	-	NA	NA	6 b			
2018	7091		-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	6 b			
2018	7092	Wipe after cleaning (Meat industry)	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	6 b			
2018	7093	Wipe before cleaning (Meat industry)	-	-	-	st	/	/	/	-	/	/	/	-	-	-	-	NA	NA	6 b			
2018	7094	Wipe after cleaning (Production of Vegetable ham)	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	6 b			
2018	7095	Swab (Meat industry)	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	6 b			
2018	5030	Residues (vegetable ham)	+	-	-	H-	+/+	<i>L. seeligeri</i>	<i>L. seeligeri</i> (+23,0)	-	/	/	/	-	-	-	-	ND	ND	6 c			
2018	5031	Residues (vegetable sausage)	+	+24,7	+20,1	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+21,8)	+	+/+	/	/	+	/	+	+	PA	PA	6 c			
2018	5032	Residues (vegetable sausage)	+	+28,8	+29,1	H+	+/+	NI ( <i>L. monocytogenes</i> at 72h)	<i>L. monocytogenes</i> (+22,1)	+(1)	+/+	/	/	+	/	+	+	PA	PA	6 c			
2018	5033	Floor residues (Seafood industry)	+	-	-	H-	+/+	<i>L. innocua</i>	<i>L. innocua</i> (+21,4)	+	+/+	/	/	-	/	-	-	ND	ND	6 c			
2018	5034	Residues (apple)	+	+30,6	+25,4	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+20,6)	-	/	/	/	+	/	+	+	PA	PA	6 c			
2018	5035	Floor residues (Fish industry)	+	+33,8	+30,6	-d (H+/H- after 72h)	-	NI/NC ( <i>L. monocytogenes</i> and <i>L. innocua</i> after 72h)	-	-	/	/	/	+	/	+	+	PA	PA	6 c			
2018	5036	Poultry residues (Poultry industry)	-	+34,17	+32,5	H- (H+ after 72h)	+/+	<i>L. innocua</i> ( <i>L. monocytogenes</i> after 72h)	<i>L. innocua</i> (+21,4)	+	+/+	/	/	+	/	+	+	PD	PD	6 c			
2018	5037	Fish residues (Fish industry)	+	+35,0	+29,0	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+22,3)	+	+/+	/	/	+	/	+	+	PA	PA	6 c			
2018	5038	Fish residues (Fish industry)	+	+23,0	+21,5	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+22,4)	+	+/+	/	/	+	/	+	+	PA	PA	6 c			
2018	5039	Sausage residues	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	6 c			
2018	5040	Fish residues (Fish industry)	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	6 c			

ENVIRONMENTAL SAMPLES																							
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				Half Fraser broth for 20 h ± 2 h at 37°C for raw milk 25 h ± 1 h for all other products												All confirmatory tests	Fraser 1 24h at 37°C (ISO16140:2 requirements)	<i>Listeria monocytogenes</i>					
				PCR <i>Listeria monocytogenes</i>		Confirmations												Final result PCR A	Final result PCR B			Agreement Ref/Alt PCR A	Agreement Ref/Alt PCR B
				Extraction A	Extraction B	O&A			Palcam			Typical colonies	Gram/catalase	API	GeneDisc ID								
		Typical colonies	Gram/Catalase	API	GeneDisc ID	Typical colonies	Gram/catalase	API	GeneDisc ID														
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			
2018	6374	Dusts (Dairy industry)	+	+27,6	+28,3	H+d/H-d	+/+	<i>L. monocytogenes</i> / <i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+21,9)/ <i>L. monocytogenes</i> (+20,1)	+	+/+	/	/	+	/	+	+	PA	PA	6 c			
2018	6375	Dusts (Dairy industry)	+	+28,4	+27,6	H+/H-d(NC)	+/+	<i>L. monocytogenes</i> / NI	<i>L. monocytogenes</i> (+19,6) / -	-	/	/	/	+	/	+	+	PA	PA	6 c			
2018	6376	Dusts (Dairy industry)	+	+34,4	+34,9	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+24,8)	-	/	/	/	+	/	+	+	PA	PA	6 c			
2018	6377	Dusts (Dairy industry)	+	+35,8	+34,3	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+20,2)	-	/	/	/	+	/	+	+	PA	PA	6 c			
2018	6378	Dusts (Dairy industry)	+	+29,0	+26,9	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+20,8)	+(1)	+/+	/	/	+	/	+	+	PA	PA	6 c			
2018	6379	Dusts (Dairy industry)	+	+26,9	+24,3	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+23,6)	+	+/+	/	/	+	/	+	+	PA	PA	6 c			
2018	6380	Dusts (Dairy industry)	+	+35,0	+32,3	H+d	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+18,8)	-	/	/	/	+	/	+	+	PA	PA	6 c			
2018	6381	Dusts (Dairy industry)	+	+29,0	+26,5	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+24,9)	-	/	/	/	+	/	+	+	PA	PA	6 c			
2018	6468	Dusts (Dairy industry)	+	+34,2	+32,9	- (H+ after subculture in Fraser)	/	/	<i>L. monocytogenes</i> (+22,5) at 72h	- (+ at 72h)	/	/	/	+	H+ ( <i>L. monocytogenes</i> )	+	+	PA	PA	6 c			
2018	6469	Dusts (Dairy industry)	-	-	-	-	/	/	/	-	/	/	/	-	-	-	-	NA	NA	6 c			
2018	6470	Dusts (Dairy industry)	-	+28,9	+29,4	-	/	/	/	+d	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+21,09)	+	H+	+	+	PD	PD	6 c			
2018	6471	Dusts (Dairy industry)	+	+27,9	+30,2	- (H+ at 72h)	/	/	<i>L. monocytogenes</i> (+22,2) at 72h	- (+ at 72h)	/	/	/	+	H+	+	+	PA	PA	6 c			
2018	6472	Dusts (Dairy industry)	+	+23,4	+27,1	H+	+/+	<i>L. monocytogenes</i>	<i>L. monocytogenes</i> (+22,3)	+	+/+	/	/	+	H+	+	+	PA	PA	6 c			
2018	6473	Dusts (Dairy industry)	+	+27,4	+28,3	- (H+ at 72h)	/	/	<i>L. monocytogenes</i> (+22,3) at 72h	- (+ at 72h)	/	/	/	+	H+	+	+	PA	PA	6 c			

COMPOSITE FOODS										
Year of analysis	Sample N°	Product (English name)	Reference method:	Alternative method: GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>					Category	Type
			ISO 11290-1*	After storage for 72 h at 5°C ± 3°C						
			Result <i>L. monocytogenes</i> ISO	PCR <i>Listeria monocytogenes</i> Protocol A	Confirmations		Final result	Agreement		
				O&A	Palcam					
2010	2028	Salad (scallops and prawns)	+	+	+	+	+	PA	1	a
2010	493	Cooked rice	+	+	+	+	+	PA	1	a
2010	910	<b>Raw vegetables mix</b>	+	+	+	+	+	PA	1	a
2010	943	Chinese deli salad	-	-	+	+	-	NA	1	a
2010	944	Spring rolls	-	-	+	-	-	NA	1	a
2010	1041	Tabouleh	-	-	+	+	-	NA	1	a
2010	1043	Deli salad (celery)	-	-	+	+	-	NA	1	a
2010	1044	Deli salad (rice)	-	-	+	+	-	NA	1	a
2010	1045	Deli salad (Piémontaise)	-	-	+	+	-	NA	1	a
2010	1046	Deli salad	-	-	+	+	-	NA	1	a
2010	1047	Cabbage salad	-	-	+	+	-	NA	1	a
2010	1048	Tuna deli salad	-	-	+	+	-	NA	1	a
2018	4322	RTE Salad with pasta	+	+32,1	H+d	+d	+	PA	1	a
2018	4390	<b>Sandwich with ham and cheese</b>	+	-	-	-	-	ND	1	a
2018	4391	<b>Sandwich with ham and cheese</b>	-	+21,7	H+	+	+	PD	1	a
2018	4392	<b>Tabouleh</b>	-	-	-	-	-	NA	1	a
2018	4393	<b>Sandwich with ham and butter</b>	-	+21,9	H+	+	+	PD	1	a
2018	4396	<b>Sandwich with ham and cheddar</b>	-	+22,1	H+	+	+	PD	1	a
2018	4397	<b>Salad with ham</b>	+	-	-	-	-	ND	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	<b>Frozen peas and sliced bacon</b>	+	+	+	+	+	PA	1	b
2010	1042	Pasta with surimi	-	-	+	+	-	NA	1	b
2010	1050	Pie	-	-	+	+	-	NA	1	b
2010	1051	Pie	-	-	+	+	-	NA	1	b
2010	1052	Pizza	-	-	+	+	-	NA	1	b
2010	1053	Pie	-	-	+	+	-	NA	1	b
2018	4399	<b>Couscous</b>	-	+23,7	H+	+	+	PD	1	b
2018	4400	<b>RTRH food</b>	+	-	-	-	-	ND	1	b
2018	4401	<b>RTRH food</b>	-	+23,1	H+	+	+	PD	1	b
2018	4402	<b>RTRH food</b>	-	+22,7	H+	+	+	PD	1	b
2018	4403	<b>RTRH food</b>	-	+20,8	H+	+	+	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	-	+	-	-	-	PPNA	1	c
2010	2177	Omelette	+	+	+	+	+	PA	1	c
2010	212	Omelette	+	-	-	-	-	ND	1	c
2018	4375	<b>Pastry</b>	-	+27,6	H+/H-	+	+	PD	1	c
2018	4376	<b>Pastry</b>	+	-	H-	+	-	ND	1	c

\* 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 <i>Listeria monocytogenes</i>					Category	Type	
			Result <i>L. monocytogenes</i> ISO	After storage for 72 h at 5°C ± 3°C				Final result			Agreement
				PCR <i>Listeria monocytogenes</i> Protocol A	Confirmations		Palcam				
				O&A							
2018	4377	Pastry	-	-	-	-	-	-	NA	1	c
2018	4378	Tortilla with ham	-	-	H-		+	-	NA	1	c
2018	4379	Tortilla	-	-	-		-	-	NA	1	c
2018	4380	Tortilla with onions	+	-	-		-	-	ND	1	c
2018	5023	Tortilla	+	-	-		-	-	ND	1	c
2018	5024	Tortilla with onions	+	+23,6	H+		+	+	PA	1	c
2018	5026	Pastry	-	+22,8	H+		+	+	PD	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 <i>Listeria monocytogenes</i>					Category	Type	
			Result <i>L. monocytogenes</i> ISO	After storage for 72 h at 5°C ± 3°C				Final result			Agreement
				PCR <i>Listeria monocytogenes</i> Protocol A	Confirmations		O&A				
2010	2090	Ground veal	+	+	+	+		+	+	PA	2
2010	2095	Pork meat	+	+	+	+	+	+	PA	2	a
2010	2098	Chicken leg	+	+	+	+	+	+	PA	2	a
2010	2133	Ground veal	-	-	+	+	-	-	NA	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)	+	-	-	NA	2	a
2010	175	Raw pork meat	+	+	+	+	+	+	PA	2	a
2010	177	Raw pork meat	-	-	+	+	-	-	NA	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	+	-	+	+	-	-	ND	2	a
2010	399	Ground beef	-	-	+	+	-	-	NA	2	a
2010	486	Ground beef	-	-	+	+	-	-	NA	2	a
2010	487	Ground beef	-	-	-	-	-	-	NA	2	a
2010	497	Delicatessen	-	+	+	+	+	+	PD	2	a
2010	530	Ground beef	+	+	+	+	+	+	PA	2	a
2010	534	Lamb meat	-	-	+	+	-	-	NA	2	a
2010	537	Pork meat	-	-	+	+	-	-	NA	2	a
2010	539	Beef meat	-	-	+	+	-	-	NA	2	a
2010	542	Sheep meat	-	-	+	+	-	-	NA	2	a
2010	543	Lamb meat	-	-	+	+	-	-	NA	2	a
2010	544	Turkey meat	-	-	+	+	-	-	NA	2	a
2010	613	Lam meat	-	-	+	-	-	-	NA	2	a
2010	614	Lamb meat	-	-	+	-	-	-	NA	2	a
2010	615	Pork meat	-	-	+	-	-	-	NA	2	a
2010	616	Pork meat	-	-	+	-	-	-	NA	2	a
2010	617	Pork meat	+	+	+	+	+	+	PA	2	a
2010	753	Pork meat	-	-	+	+	-	-	NA	2	a
2010	754	Beef meat	-	-	+	+	-	-	NA	2	a
2010	755	Beef meat	-	-	+	+	-	-	NA	2	a
2010	756	Beef meat	-	-	+	+	-	-	NA	2	a
2010	757	Veal meat	-	-	+	+	-	-	NA	2	a
2010	758	Pork meat	-	-	+	+	-	-	NA	2	a
2010	759	Pork meat	-	-	+	+	-	-	NA	2	a
2010	761	Ground beef	-	-	-	-	-	-	NA	2	a
2010	2087	Skewer	-	-	+	+	-	-	NA	2	b
2010	2096	Beef balls	-	-	+	+	-	-	NA	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

MEAT PRODUCTS										
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1*	Alternative method: GeneDisc® Listeria DUO for the detection of <i>Listeria monocytogenes</i>					Category	Type
			Result <i>L. monocytogenes</i> ISO	After storage for 72 h at 5°C ± 3°C						
				PCR <i>Listeria monocytogenes</i> Protocol A	Confirmations		Final result	Agreement		
O&A	Palcam									
2010	337	Cooked turkey meat	-	+	+	+	+	PD	2	b
2010	362	Frozen beef with onions	-	-	-	-	-	NA	2	b
2010	400	Seasoned ground beef	-	+	+	+	+	PD	2	b
2010	535	Picada	+	+	+	+	+	PA	2	b
2010	545	Pork meat	-	-	-	-	-	NA	2	b
2010	762	Duck meat	-	+	+	+	+	PD	2	b
2010	2085	Merguez	+	+	+	+	+	PA	2	c
2010	2092	Sausage	+	+(35,3)	+	+	+	PA	2	c
2010	2093	Smoked sliced bacon	-	+	+	+	+	PD	2	c
2010	2129	Sausages with herbs	-	-	+	+	-	NA	2	c
2010	2138	Raw rillettes	+	+	+	+	+	PA	2	c
2010	86	Sausages with herbs	+	-	+	+	-	ND	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	+	-	+	+	-	ND	2	c
2010	540	Sausages with herbs	-	+	+	+	+	PD	2	c
2010	619	<b>Delicatessen</b>	+	+(36,2)	+	+	+	PA	2	c
2010	620	<b>Delicatessen</b>	+	+	+	+	+	PA	2	c
2010	621	Smoked bacon	-	-	-	-	-	NA	2	c

DAIRY PRODUCTS										
Year of analysis	Sample N°	Product (English name)	Reference method:	Alternative method: GeneDisc® Listeria DUO for the detection of <i>Listeria monocytogenes</i>					Category	Type
			ISO 11290-1*	After storage for 72 h at 5°C ± 3°C						
			Result <i>L. monocytogenes</i> ISO	PCR <i>Listeria monocytogenes</i> Protocol A	Confirmations		Final result	Agreement		
				O&A	Palcam					
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	-	-	-	-	-	NA	3	a
2009	478	Raw cow milk	+	-	+	+	-	ND	3	a
2009	479	Raw cow milk	-	+	+	+	+	PD	3	a
2009	480	Raw cow milk	-	-	+	+	-	NA	3	a
2009	481	Raw cow milk	-	-	-	-	-	NA	3	a
2009	482	Raw cow milk	-	-	+	+	-	NA	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	-	-	+	+	-	NA	3	a
2009	1947	Raw milk	-	+	+	+	+	PD	3	a
2009	1948	Raw milk	-	-	-	-	-	NA	3	a
2009	1949	Raw milk	-	-	-	-	-	NA	3	a
2014	1897	Raw cow milk	+	-	-	-	-	ND	3	a
2014	1898	Raw cow milk	-	+(28,9)	H+	+	+	PD	3	a
2014	1899	Raw ewe milk	+	+(16,8)	H+	+	+	PA	3	a
2014	1900	Raw ewe milk	+	+(21,8)	H+	+	+	PA	3	a
2014	1901	Raw ewe milk	+	-	-	-	-	ND	3	a
2014	1902	Raw ewe milk	+	+(21,7)	H+	+	+	PA	3	a
2014	1903	Raw ewe milk	+	-	-	-	-	ND	3	a
2014	1904	Raw ewe milk	+	+(23,1)	H+	+	+	PA	3	a
2014	1905	Raw ewe milk	+	+(21,8)	H+	+	+	PA	3	a
2014	1906	Raw ewe milk	+	+(19,9)	H+	+	+	PA	3	a
2014	1907	Raw ewe milk	+	+(21,7)	H+	+	+	PA	3	a
2014	1908	Raw ewe milk	+	+(33,0)	H+	+	+	PA	3	a
2014	1910	Raw ewe milk	+	+(25,3)	H+	+	+	PA	3	a
2014	1911	Raw cow milk	-	+(34,7)	H+	+(3)	+	PD	3	a
2014	2123	Raw ewe milk	+	+(23,1)	H+	+	+	PA	3	a
2014	2124	Raw ewe milk	+	+(22,8)	H+	+	+	PA	3	a
2014	2125	Raw ewe milk	+	+(35,4)	H+/H-	+	+	PA	3	a
2014	2131	Raw cow milk	-	-	-	-	-	NA	3	a
2014	2135	Raw cow milk	-	-	H-	+	-	NA	3	a
2014	2259	Raw ewe milk	+	+(29,9)	H+	+	+	PA	3	a
2014	2262	Raw ewe milk	+	+(36,0)	H+	+	+	PA	3	a
2014	2263	Raw goat milk	+	-	-	-	-	ND	3	a
2014	2338	Raw cow milk	+	+(31,7)	H+	+	+	PA	3	a
2014	2339	Raw cow milk	-	-	st	-	-	NA	3	a
2014	2341	Raw cow milk	+	+(28,8)	H+	+	+	PA	3	a
2014	2342	Raw cow milk	+	-/-	H+(2)	+	-	ND	3	a
2009	1435	Raw cow milk cheese	+	+	+	+	+	PA	3	b

♦ Analyses performed according to the COFRAC accreditation  
 ADRIA Développement  
 Summary report (Version 0)  
 GeneDisc Listeria DUO (*L. monocytogenes*)

DAIRY PRODUCTS											
Year of analysis	Sample N°	Product (English name)	Reference method: ISO 11290-1*	Alternative method: GeneDisc® Listeria DUO for the detection of <i>Listeria monocytogenes</i>					Category	Type	
			Result <i>L. monocytogenes</i> ISO	After storage for 72 h at 5°C ± 3°C				Final result			Agreement
				PCR <i>Listeria monocytogenes</i> Protocol A	Confirmations		O&A				
2009	1436	Raw cow milk cheese	+	+	+	+		+	+	PA	3
2009	1437	Raw cow milk cheese	+	+	+	+	+	+	PA	3	b
2009	1438	Raw cow milk cheese	+	+	+	+	+	+	PA	3	b
2009	1439	Raw cow milk cheese	+	+	+	+	+	+	PA	3	b
2009	1440	Raw goat milk cheese	-	-	-	-	-	-	NA	3	b
2009	1441	Raw cow milk cheese	+	+	+	+	+	+	PA	3	b
2009	1442	Raw cow milk cheese	+	+	+	+	+	+	PA	3	b
2009	1443	Raw cow milk cheese	+	+	+	+	+	+	PA	3	b
2009	1444	Raw cow milk cheese	+	+	+	+	+	+	PA	3	b
2009	1486	Raw cow milk cheese	-	+	+	+	+	+	PD	3	b
2009	1638	Raw cow milk cheese	-	-	-	-	-	-	NA	3	b
2009	1640	Raw cow milk cheese	+	+	+	+	+	+	PA	3	b
2009	1641	Raw cow milk cheese	+	+	+	+	+	+	PA	3	b
2009	1643	Raw fresh cream	+	-	-	-	-	-	ND	3	b
2009	1828	Raw cow milk cheese	-	-	+	+	-	-	NA	3	b
2009	1830	Raw cow milk cheese	-	i/-	-	-	-	-	NA	3	b
2009	<b>1833</b>	<b>Raw cow milk cheese</b>	+	-	+	+	-	-	ND	3	b
2009	<b>1834</b>	<b>Raw milk cheese</b>	-	-	-	-	-	-	NA	3	b
2009	1839	Raw cow milk cheese	-	-	-	-	-	-	NA	3	b
2009	<b>1840</b>	<b>Raw cow milk cheese</b>	-	-	-	-	-	-	NA	3	b
2009	1938	Raw milk cheese	+	+	+	+	+	+	PA	3	b
2009	1939	Raw milk cheese	+	+	+	+	+	+	PA	3	b
2009	1940	Raw milk cheese	+	+	+	+	+	+	PA	3	b
2009	1941	Raw milk cheese	+	+	+	+	+	+	PA	3	b
2009	1942	Raw milk cheese	+	+	+	+	+	+	PA	3	b
2009	1943	Raw milk cheese	-	+	+	+	+	+	PD	3	b
2009	1944	Cheese	-	+	+	+	+	+	PD	3	b
2009	1945	Cheese	-	-	-	-	-	-	NA	3	b
2009	1952	Raw milk cheese	-	-	-	-	-	-	NA	3	b
2009	1831	Fermented milk	-	-	-	-	-	-	NA	3	c
2009	1832	Milk powder	-	-	-	-	-	-	NA	3	c
2009	<b>1836</b>	<b>Skimmed milk powder</b>	-	+	+	+	+	+	PD	3	c
2009	1841	Fresh cream	-	-/-	+	+	-	-	NA	3	c
2009	<b>1842</b>	<b>Fresh cream</b>	+	+	+	+	+	+	PA	3	c
2009	1843	Fermented milk	-	+	+	+	+	+	PD	3	c
2009	1846	Fermented milk	-	-	+	+	-	-	NA	3	c
2009	<b>1847</b>	<b>Fermented milk</b>	-	+	+	+	+	+	PD	3	c
2009	1848	Fermented milk	-	+	+	-	+	+	PD	3	c
2009	<b>1849</b>	<b>Milk powder</b>	+	+(36,1)	+/-	-	-	-	PPND	3	c
2009	1850	Milk powder	-	-	-	-	-	-	NA	3	c
2009	1851	Infant formula milk powder	-	-	+	+	-	-	NA	3	c
2009	<b>1852</b>	<b>Infant formula milk powder</b>	-	-	-	-	-	-	NA	3	c
2009	<b>1853</b>	<b>Milk powder</b>	+	+	+	+	+	+	PA	3	c
2009	<b>1854</b>	<b>Milk powder</b>	+	+	+	+	+	+	PA	3	c
2018	<b>4473</b>	<b>Pasteurised</b>	-	+27,9	H+	+	+	+	PD	3	c
2018	<b>5027</b>	<b>Panna cotta</b>	+	+22,1	H+	+	+	+	PA	3	c
2018	<b>5028</b>	<b>Panna cotta</b>	+	+21,0	H+	+	+	+	PA	3	c
2018	<b>5029</b>	<b>Rice pudding</b>	+	-	H+d (NC)	-	-	-	ND	3	c

VEGETABLES										
Year of analysis	Sample N°	Product (English name)	Reference method:	Alternative method: GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>					Category	Type
			ISO 11290-1*	After storage for 72 h at 5°C ± 3°C						
			Result <i>L. monocytogenes</i> ISO	PCR <i>Listeria monocytogenes</i> Protocol A	Confirmations		Final result	Agreement		
			O&A	Palcam						
2010	170	Delicatessen	+	-	-	-	-	ND	4	a
2010	492	Mushrooms	+	+	+	+	+	PA	4	a
2010	494	Vegetables	+	+	+	+	+	PA	4	a
2010	901	Brussels sprouts	+	-	+1col(NC)	-	-	ND	4	a
2010	902	Lettuce	+	+	+	+	+	PA	4	a
2010	905	Mash	+	+	+	-	+	PA	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	+	+	+	-	+	PA	4	a
2010	2015	Frozen green peppers	-	-	-	-	-	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	911	Frozen mushrooms	-	+	+	+	+	PD	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	-	-	+	+	-	NA	4	b
2010	942	Frozen vegetables mix	-	-	-	-	-	NA	4	b
2018	4475	Frozen vegetables mix	-	+19,2	H+	+	+	PD	4	b
2018	4476	Frozen vegetables mix	+	+27,7	H+ (after subculture in Fraser)	+	+	PA	4	b
2018	4477	Frozen vegetables mix	-	-	-	-	-	NA	4	b
2018	4478	Frozen vegetables mix	+	+27,3	H+	+	+	PA	4	b
2018	4479	Frozen vegetables mix	+	+30,1	H+ (after subculture in Fraser)	+	+	PA	4	b
2018	4480	Frozen vegetables mix	-	+17,4	H+	+	+	PD	4	b
2010	2016	Cooked potatoes	-	-	-	-	-	NA	4	c
2010	2026	Frozen spinach with cream	+	+	+	+	+	PA	4	c
2010	903	Cooked vegetables	+	+	+	+	+	PA	4	c
2010	904	Sliced carrots	-	+	+	+	+	PD	4	c
2010	1049	Deli salad	-	-	+	+	-	NA	4	c
2018	4319	Frozen vegetable mix	+	+29,2	H+	+	+	PA	4	c
2018	4321	RTRH Purée	-	+26,8	H+	+	+	PD	4	c
2018	4324	RTRH potatoes with butter	+	+17,3	H+	+	-	ND	4	c
2018	4382	RTE vegetables mix	-	+19,8	H+/H-	+	+	PD	4	c
2018	4384	RTRH vegetables mix (for wok)	-	+23,0	H+/H-	+	+	PD	4	c
2018	4385	Vegetables nuggets	+	+22,9	H+/H-	+	+	PA	4	c
2018	4386	Vegetables balls	+	+23,8	H+/H-	+	+	PA	4	c
2018	4387	Vegetable couscous	+	+15,6	H+	+	+	PA	4	c
2018	4388	RTRH vegetables cake	-	-	-	-	-	NA	4	c
2018	4389	Vegetables falafels	+	+26,7	H+	+	+	PA	4	c

\* Analyses performed according to the COFRAC accreditation

FISHERY PRODUCTS										
Year of analysis	Sample N°	Product (English name)	Reference method:	Alternative method: GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>					Category	Type
			ISO 11290-1*	After storage for 72 h at 5°C ± 3°C						
			Result <i>L. monocytogenes</i> ISO	PCR <i>Listeria monocytogenes</i> Protocol A	Confirmations		Final result	Agreement		
				O&A	Palcam					
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	-	-	+	+	-	NA	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	-	+	+	+	+	PD	5	a
2010	920	<b>Frozen tuna</b>	+	+	+	+	+	PA	5	a
2010	923	Frozen fish fillet	-	-	-	-	-	NA	5	a
2010	926	Fish fillet	-	-	+	+	-	NA	5	a
2010	927	Whiting fillet	-	-	+	+	-	NA	5	a
2010	932	Crayfish	-	-	+	+	-	NA	5	a
2010	933	Shrimps	-	-	+	+	-	NA	5	a
2010	939	Mackerel	-	-	+	+	-	NA	5	a
2010	940	Frozen sea bream	-	-	+	+	-	NA	5	a
2010	2051	Smoked salmon	+	+	-	+	+	PA	5	b
2010	2058	Smoked salmon	+	+(35,3)	-	+1col	+	PA	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	<b>Somed peppered mackerel</b>	+	+	+	+	+	PA	5	b
2010	935	Smoked haddock	-	-	+	+	-	NA	5	b
2010	936	Smoked tuna	-	-	+	+	-	NA	5	b
2018	4482	<b>Smoked mackerel</b>	-	+27,7	H+	+	+	PD	5	b
2018	4483	Smoked trout	-	-	-	-	-	NA	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	+	+	+	-	+	PA	5	c
2010	2059	Cod fillet	+	+	-	+	+	PA	5	c
2010	2060	Cooked calmar	+	+	+	-	+	PA	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	<b>Frozen surimi</b>	+	+	+	+	+	PA	5	c
2010	921	<b>Fish balls</b>	+	+	+	+	+	PA	5	c
2010	922	<b>Cooked mussels</b>	+	+	+	+	+	PA	5	c
2010	928	Cooked marinated shrimps	-	-	+	+	-	NA	5	c
2010	929	Cooked crab (rilletes)	-	-	+	+	-	NA	5	c
2010	930	Cooked tuna (Rilletes)	-	-	+	+	-	NA	5	c
2010	931	Trout tarama	-	-	-	-	-	NA	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 <i>Listeria monocytogenes</i>					Category	Type
			Result <i>L. monocytogenes</i> ISO	After storage for 72 h at 5°C ± 3°C						
				PCR <i>Listeria monocytogenes</i> Protocol A	Confirmations		Final result	Agreement		
O&A	Palcam									
2018	4485	Rinse water (Fish industry)	+	-	-	-	-	ND	6	a
2018	6077	Rinse water (Dairy industry)	+	+23,6	H+	+	+	PA	6	a
2018	6078	Rinse water (Meat Industry)	+	+30,6	H+	+	+	PA	6	a
2018	6079	Process water (Meat Industry)	+	+26,4	H+	+	+	PA	6	a
2018	6081	Rinse water (Industry of milk)	+	+21,0	H+	+	+	PA	6	a
2018	6084	Rinse water (vegetable sausage)	+	-	st	-	-	ND	6	a
2018	6085	Washing water (Fish industry)	+	+18,1	H+	+	+	PA	6	a
2018	6086	Process water (Fish Industry)	+	+25,0	H+	+	+	PA	6	a
2018	6088	Process water (Fish Industry)	+	+23,1	H+	+	+	PA	6	a
2018	6089	Process water (Fish Industry)	+	-	st	st	-	ND	6	a
2018	6090	Process water (Meat Industry)	+	+20,0	H+	+	+	PA	6	a
2018	6383	Rinse water	-	-	H-	+	-	NA	6	a
2018	6091	Sponge (Meat industry)	+	+17,9	H+	+	+	PA	6	b
2018	6092	Sponge (Meat industry)	+	invalid/+21,1	H+	+	+	PA	6	b
2018	6874	Swab (Fish industry)	-	+21,1	H+	+	+	PD	6	b
2018	6875	Wipe (Meat industry)	+	+23,6	H+	+	+	PA	6	b
2018	6876	Wipe (Meat industry)	+	+20,0	H+	+	+	PA	6	b
2018	6877	Wipe (Fish production)	+	+22,3	H+	-	+	PA	6	b
2018	6878	Wipe (Sausage production)	+	-	-	-	-	ND	6	b
2018	6879	Sponge (Fish industry)	+	+20,9	H+/H-	+	+	PA	6	b
2018	6880	Sponge (Fish industry)	-	+23,6	H+	+	+	PD	6	b
2018	5030	Residues (vegetable ham)	+	-	H-	-	-	ND	6	c
2018	5031	Residues (vegetable sausage)	+	+23,8	H+	+	+	PA	6	c
2018	5032	Residues (vegetable sausage)	+	+27,1	H+ ( <i>L. monocytogenes</i> )	+	+	PA	6	c
2018	5033	Floor residues (Seafood industry)	+	-	H-	+	-	ND	6	c
2018	5034	Residues (apple)	+	+22,9	H+	-	+	PA	6	c
2018	5035	Floor residues (Fish industry)	+	+26,0	H+ ( <i>L. monocytogenes</i> )/ H- ( <i>L. innocua</i> )	+	+	PA	6	c
2018	5036	Poultry residues (Poultry industry)	-	+28,7	H+ ( <i>L. monocytogenes</i> )	+	+	PD	6	c
2018	5037	Fish residues (Fish industry)	+	+29,6	H+	-	+	PA	6	c
2018	5038	Fish residues (Fish industry)	+	+23,4	H+	-	+	PA	6	c
2018	6374	Dusts (Dairy industry)	+	+23,3	H+	+	+	PA	6	c
2018	6375	Dusts (Dairy industry)	+	+22,9	H+	+	+	PA	6	c
2018	6376	Dusts (Dairy industry)	+	+24,7	H+	+	+	PA	6	c
2018	6377	Dusts (Dairy industry)	+	+25,0	H+	+	+	PA	6	c
2018	6378	Dusts (Dairy industry)	+	+21,0	H+	+	+	PA	6	c
2018	6379	Dusts (Dairy industry)	+	+19,6	H+	+	+	PA	6	c
2018	6380	Dusts (Dairy industry)	+	+24,8	H+	+	+	PA	6	c
2018	6381	Dusts (Dairy industry)	+	+21,5	H+	+	+	PA	6	c
2018	6468	Dusts (Dairy industry)	+	+30,4	-	+ ( <i>L. monocytogenes</i> )	+	PA	6	c
2018	6470	Dusts (Dairy industry)	-	+24,6	H+	+	+	PD	6	c
2018	6471	Dusts (Dairy industry)	+	+26,1	H+ ( <i>L. monocytogenes</i> )	+	+	PA	6	c
2018	6472	Dusts (Dairy industry)	+	+21,8	H+	+	+	PA	6	c
2018	6473	Dusts (Dairy industry)	+	+28,1	H+ ( <i>L. monocytogenes</i> )	+	+	PA	6	c

\* Analyses performed according to the COFRAC accreditation

Appendix 5 - Relative level of detection: raw data

**Deli-salad**

*Listeria monocytogenes* Ad494

Aerobic mesophilic flora: 3,2 .10<sup>6</sup> CFU/g

N° sample	Level	Inoculation level (CFU/sample)	Reference method : ISO 11290-1/A1♦					Alternative method: GeneDisc® <i>Listeria</i> DUO for the detection of <i>Listeria monocytogenes</i>									
			Half Fraser		Fraser		Final Result	Number positive samples/Total	PCR result		Half Fraser 25±1h at 37°C				Final result for <i>Listeria monocytogenes</i>	Number positive samples/Total	
			O&A	Palcam	O&A	Palcam			Protocol A	Protocol B	O&A	Palcam	Tests ISO 11290-1	GeneDisc ID			
4722	0	0	st	-	-	-	-	0/5	-	-	-	-	/	/	-	0/5	
4723			st	-	-	-	-		-	-	-	-	-	/	/		-
4724			st	-	-	-	-		-	-	-	-	-	/	/		-
4725			st	-	-	-	-		-	-	-	-	-	/	/		-
4726			st	-	-	-	-		-	-	-	-	-	/	/		-
4727	Low	1,0	st	-	-	-	-	9/20	+25,3	+29,9	H+	+	+	<i>L. monocytogenes</i>	+	14/20	
4728			H+	+	H+	+	+		+25,5	+29,8	H+	+	+	<i>L. monocytogenes</i>	+		
4729			H+	+	H+	+	+		+23,1	+20,2	H+	+	+	<i>L. monocytogenes</i>	+		
4730			st	-	-	-	-		-	-	-	-	-	/	/		-
4731			st	-	st	-	-		-	-	-	-	-	/	/		-
4732			st	-	st	-	-		-	+24,5	+21,2	H+	+	+	<i>L. monocytogenes</i>		+
4733			H+	+	H+	+	+		-	+26,9	+23,9	H+	+	+	<i>L. monocytogenes</i>		+
4734			st	st	st	-	-		-	-	-	-	-	/	/		-
4735			H+	+	H+	+	+		-	+25,2	+29,2	H+	+	+	<i>L. monocytogenes</i>		+
4736			H+	+	H+	+	+		-	-	-	-	-	/	/		-
4737			H+	+	H+	+	+		-	+21,2	+23,3	H+	+	+	<i>L. monocytogenes</i>		+
4738			st	-	-	-	-		-	-	-	-	-	/	/		-
4739			H+	+	H+	+	+		-	+23,0	+26,3	H+	+	+	<i>L. monocytogenes</i>		+
4740			st	st	st	-	-		-	+25,6	+30,0	H+	+	+	<i>L. monocytogenes</i>		+
4741			st	-	st	-	-		-	+28,8	+28,7	H+	+	+(1)	<i>L. monocytogenes</i>		+
4742			st	-	st	-	-		-	+22,8	+26,2	H+	+	+	<i>L. monocytogenes</i>		+
4743			H+	+	H+	+	+		-	-	-	-	-	/	/		-
4744			st	st	-	-	-		-	+34,1	+28,8	H+	+	+	<i>L. monocytogenes</i>		+
4745			H+	+	H+	+	+		-	+22,6	+23,8	H+	+	+	<i>L. monocytogenes</i>		+
4746			st	-	-	-	-		-	+24,0	+22,3	H+	+	+	<i>L. monocytogenes</i>		+
4747	High	2,7	H+	+	H+	+	+	5/5	+19,1	+18,9	H+	+	+	<i>L. monocytogenes</i>	+	5/5	
4748			H+	+	H+	+	+		+19,0	+21,2	H+	+	+	<i>L. monocytogenes</i>	+		
4749			H+	+	H+	+	+		+26,4	+23,1	H+	+	+	<i>L. monocytogenes</i>	+		
4750			H+	+	H+	+	+		+21,9	+20,4	H+	+	+	<i>L. monocytogenes</i>	+		
4751			H+	+	H+	+	+		+21,6	+20,3	H+	+	+	<i>L. monocytogenes</i>	+		

♦ Analyses performed according to the COFRAC accreditation



**Raw milk**

*Listeria monocytogenes* 153

Aerobic mesophilic flora: 3,7.10<sup>5</sup>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								
		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			
		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 monocytogenes* Ad664

Aerobic mesophilic flora: 1,4.10<sup>7</sup> cfu/g

Sample No	Level	Reference method: ISO 11290-1*					Méthode GeneDisc DUO																				
							PCR Listeria spp			PCR Listeria monocytogenes			Confirmations		Listeria spp						Listeria monocytogenes						
		O1	P1	O2	P2	Result L.monocytogenes	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		-	-	-	-	-		-	-	-	-	-	-	/	/	-	-	-									
1902	1	+	+	+	+	+	1/6	-	-	-	-	-	-	-	-	-	-	5/6	5/6	5/6	-	-	-	5/6	5/6	5/6	
1903		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+				+						
1904		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+				+						
1905		-	-	-	-	-		+	+	+	+	-	+	+	+	+	+				+						
1906		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+				+						
1907		-	-	-	-	-		+	+	+	+	+	+	+	+	+	+				+						
1675	2	+	+	/	/	+	5/6	+	+	+	+	+	+	+	+	+	+	4/6	4/6	4/6	+	+	+	4/6	4/6	4/6	
1676		-	-	-	-	-		-	-	-	-	-	/	/	-	-	-										
1677		+	+	/	/	+		+	+	+	+	+	+	+	+	+	+				+						
1678		+	+	/	/	+		-	-	-	-	-	-	/	/	-	-				-						
1679		+	+	/	/	+		+	+	+	+	+	+	+	+	+	+				+						
1680		+	+	/	/	+		+	+	+	+	+	+	+	+	+	+				+						
1681	3	+	+	/	/	+	6/6	+	+	+	+	+	+	+	+	+	+	6/6	6/6	6/6	+	+	+	6/6	6/6	6/6	
1682		+	+	/	/	+		+	+	+	+	+	+	+	+	+	+				+						
1683		+	+	/	/	+		+	+	+	+	+	+	+	+	+	+				+						
1684		+	+	/	/	+		+	+	+	+	+	+	+	+	+	+				+						
1685		+	+	/	/	+		+	+	+	+	+	+	+	+	+	+				+						
1686		+	+	/	/	+		+	+	+	+	+	+	+	+	+	+				+						
1687	4	+	+	/	/	+	6/6	+	+	+	+	+	+	+	+	+	+	6/6	6/6	6/6	+	+	+	6/6	6/6	6/6	
1688		+	+	/	/	+		+	+	+	+	+	+	+	+	+	+				+						
1689		+	+	/	/	+		+	+	+	+	+	+	+	+	+	+				+						
1690		+	+	/	/	+		+	+	+	+	+	+	+	+	+	+				+						
1691		+	+	/	/	+		+	+	+	+	+	+	+	+	+	+				+						
1692		+	+	/	/	+		+	+	+	+	+	+	+	+	+	+				+						

\* Essai effectué sous le couvert de l'accréditation

**Frozen spinach**

*Listeria monocytogenes* 1011/1410

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.monocytogenes	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
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 monocytogenes* BR32

Aerobic mesophilic flora:600 cfu/g

Sample No	Level	Reference method: ISO 11290-1*						Méthode GeneDisc DUO																										
								PCR <i>Listeria</i> spp			PCR <i>Listeria monocytogenes</i>			Confirmations		Listeria spp						Listeria monocytogenes												
								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							
726	0	-	-	-	-	-	-	-	-	-	-	-	-	/	/	-	-	-	0/6	0/6	0/6	-	-	-	0/6	0/6	0/6							
727		-	-	-	-	-	-	-	-	-	-	-	-	/	/	-	-	-				-	-	-				-	-	-	-	-	-	
728		-	-	-	-	-	-	-	-	-	-	-	-	-	/	/	-	-				-	-	-				-	-	-	-	-	-	-
729		-	-	-	-	-	-	-	-	-	-	-	-	-	/	/	-	-				-	-	-				-	-	-	-	-	-	-
730		-	-	-	-	-	-	-	-	-	-	-	-	-	/	/	-	-				-	-	-				-	-	-	-	-	-	-
731		-	-	-	-	-	-	-	-	-	-	-	-	-	/	/	-	-				-	-	-				-	-	-	-	-	-	-
781	1	-	-	-	-	-	-	-	-	-	-	-	-	/	/	-	-	-	2/6	3/6	3/6	-	-	-	3/6	3/6	3/6							
782		-	-	-	-	-	-	-	-	-	-	-	-	/	/	-	-	-				-	-	-				-	-	-	-	-	-	
783		-	-	-	-	-	-	-	-	-	-	-	-	-	/	/	-	-				-	-	-				-	-	-	-	-	-	-
784		+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+				+	+	+				+	+	+	+	+	+	+
785		+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+				+	+	+				+	+	+	+	+	+	+
786		-	-	-	-	-	-	-	-	-	-	-	-	-	+	+	+	+				+	+	+				+	+	+	+	+	+	+
787	2	+	+	+	+	+	-	-	-	-	-	-	-	/	/	-	-	-	5/6	2/6	2/6	-	-	-	3/6	3/6	3/6							
788		+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+				+	+	+				+	+	+	+	+	+	
789		+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+				+	+	+				+	+	+	+	+	+	+
790		-	-	-	-	-	-	-	-	-	-	-	-	-	/	/	-	-				-	-	-				-	-	-	-	-	-	-
791		+	+	+	+	+	+	-/-	-/-	+	+(faible)/+(faible)	+(faible)/+(faible)	+	+	+	+	-/-	-/-				+	+	+				+	+	+	+	+	+	+
792		+	+	+	+	+	+	-	-	-	-	-	-	-	/	/	-	-				-	-	-				-	-	-	-	-	-	-
793	3	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	6/6	5/6	5/6	+	+	+	5/6	5/6	5/6							
794		+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+				+	+	+				+	+	+	+	+	+	+
795		+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+				+	+	+				+	+	+	+	+	+	+
796		+	+	+	+	+	+	-	-	-	-	-	-	-	/	/	-	-				-	-	-				-	-	-	-	-	-	-
797		+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+				+	+	+				+	+	+	+	+	+	+
798		+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+				+	+	+				+	+	+	+	+	+	+
799	4	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	6/6	6/6	6/6	+	+	+	6/6	6/6	6/6							
800		+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+				+	+	+				+	+	+	+	+	+	+
801		+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+				+	+	+				+	+	+	+	+	+	+
802		+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+				+	+	+				+	+	+	+	+	+	+
803		+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+				+	+	+				+	+	+	+	+	+	+
804		+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+	+				+	+	+				+	+	+	+	+	+	+

\* 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*						Méthode GeneDisc DUO																			
								PCR <i>Listeria</i> spp			PCR <i>Listeria monocytogenes</i>			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 &amp; exclusivity: raw data

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

N°	Genus	Species	PCR group	Reference	Origin	Inoculation level (CFU/225ml Half- Fraser)	PCR <i>L.monocytogenes</i>	Confirmation		GeneDisc® Listeria ID on colony	
								O&A (H+/H-)	Palcam	Result (Ct)	Identification result
27.	<i>Listeria</i>	<i>monocytogenes</i>	IIa	A00C055	Sausage	13	+	H+	+	+22,9	<i>L. monocytogenes</i>
28.	<i>Listeria</i>	<i>monocytogenes</i>	IIa	A00E008	Wipe	7	+	H+	+	+23,6	<i>L. monocytogenes</i>
29.	<i>Listeria</i>	<i>monocytogenes</i>	IIa	A00E049	Wipe	12	+	H+	+	+23,2	<i>L. monocytogenes</i>
30.	<i>Listeria</i>	<i>monocytogenes</i>	IIa	A00E082	Environmental sample	11	+	H+	+	+23,2	<i>L. monocytogenes</i>
31.	<i>Listeria</i>	<i>monocytogenes</i>	IIa	A00L097	Milk	12	+	H+	+	+24,2	<i>L. monocytogenes</i>
32.	<i>Listeria</i>	<i>monocytogenes</i>	IIa	A00M009	Smoked salmon	16	+	H+	+	+23,1	<i>L. monocytogenes</i>
33.	<i>Listeria</i>	<i>monocytogenes</i>	IVb	A00M032	Smoked salmon	11	+	H+	+	+22,9	<i>L. monocytogenes</i>
34.	<i>Listeria</i>	<i>monocytogenes</i>	IIa	A00M045	Smoked salmon	12	+	H+	+	+24,6	<i>L. monocytogenes</i>
35.	<i>Listeria</i>	<i>monocytogenes</i>	IIa	A00M088	Smoked salmon	6	+	H+	+	+22,9	<i>L. monocytogenes</i>
36.	<i>Listeria</i>	<i>monocytogenes</i>	IIb	Ad235	Poultry	10	+	H+	+	+21,2	<i>L. monocytogenes</i>
37.	<i>Listeria</i>	<i>monocytogenes</i>	IIb	Ad253	Cheese	5	+	H+	+	+24,8	<i>L. monocytogenes</i>
38.	<i>Listeria</i>	<i>monocytogenes</i>	IIa	Ad260	Cheese	3	+	H+	+	+22,5	<i>L. monocytogenes</i>
39.	<i>Listeria</i>	<i>monocytogenes</i>	IIb	Ad265	Tongue	12	+	H+	+	+21,7	<i>L. monocytogenes</i>
40.	<i>Listeria</i>	<i>monocytogenes</i>	IIa ou IIc	Ad266	Chicken	6	+	H+	+	+22,8	<i>L. monocytogenes</i>
41.	<i>Listeria</i>	<i>monocytogenes</i>	IIb	Ad267	Dehydrated sausage	6	+	H+	+	+22,1	<i>L. monocytogenes</i>
42.	<i>Listeria</i>	<i>monocytogenes</i>	IVb	Ad268	Dehydrated ham	10	+	H+	+	+21,5	<i>L. monocytogenes</i>
43.	<i>Listeria</i>	<i>monocytogenes</i>	IVb	Ad270	Dehydrated sausage	3	+	H+	+	+21,5	<i>L. monocytogenes</i>
44.	<i>Listeria</i>	<i>monocytogenes</i>	IVb	Ad272	Dehydrated sausage	6	+	H+	+	+22,6	<i>L. monocytogenes</i>
45.	<i>Listeria</i>	<i>monocytogenes</i>	IIb	Ad273	Dehydrated ham	8	+	H+	+	+23,3	<i>L. monocytogenes</i>
46.	<i>Listeria</i>	<i>monocytogenes</i>	IIa	Ad274	Asian ready to eat meal	6	+	H+	+	+21,0	<i>L. monocytogenes</i>
47.	<i>Listeria</i>	<i>monocytogenes</i>	IIb	Ad534	Fruits	12	+	H+	+	+23,3	<i>L. monocytogenes</i>
48.	<i>Listeria</i>	<i>monocytogenes</i>	IIa	Ad544	Cooked onions	11	+	H+	+	+22,6	<i>L. monocytogenes</i>
49.	<i>Listeria</i>	<i>monocytogenes</i>	IIa	Ad546	Flour	7	+	H+	+	+20,7	<i>L. monocytogenes</i>
50.	<i>Listeria</i>	<i>monocytogenes</i>	IIb	Ad623	Bread crumbs	8	+	H+	+	+21,3	<i>L. monocytogenes</i>

EXCLUSIVITY ( <i>Listeria</i> spp. strains)										
N°	Genus	Species	Reference	Origin	Inoculation level (CFU/225ml Half Fraser)	PCR	Confirmation		GeneDisc® <i>Listeria</i> ID on colony	
						<i>Listeria monocytogenes</i>	O&A (H+/H-)	Palcam	Result (Ct)	Identification result
1	<i>Listeria</i>	<i>innocua</i>	1	Smoked salmon	10	-	H-	+	+22,1	<i>L. innocua</i>
2	<i>Listeria</i>	<i>innocua</i>	17765	Pork meat	36	-	H-	+	+21,6	<i>L. innocua</i>
3	<i>Listeria</i>	<i>innocua</i>	18313	Milk	27	-	H-	+	+20,8	<i>L. innocua</i>
4	<i>Listeria</i>	<i>innocua</i>	Ad 658	Gorgonzola	14	-	H-	+	+21,8	<i>L. innocua</i>
5	<i>Listeria</i>	<i>innocua</i>	Transporteur fromagerie	Environmental sample	8	-	H-	+	+22,5	<i>L. innocua</i>
6	<i>Listeria</i>	<i>innocua</i>	902	Dairy products	15	-	H-	+	+20,7	<i>L. innocua</i>
7	<i>Listeria</i>	<i>innocua</i>	Ad663	Environmental samples	13	-	H-	+	+21,7	<i>L. innocua</i>
8	<i>Listeria</i>	<i>innocua</i>	Ad660	Bread crumbs	5	-	H-	+	+20,9	<i>L. innocua</i>
9	<i>Listeria</i>	<i>innocua</i>	As661	Cheese	16	-	H-	+	+21,1	<i>L. innocua</i>
10	<i>Listeria</i>	<i>innocua</i>	Ad655	Brine	5	-	H-	+	+20,3	<i>L. innocua</i>
11	<i>Listeria</i>	<i>innocua</i>	Ad671	Sliced smoked bacon	14	-	H+	+	+23,4	<i>L. innocua</i>
12					10	-	/	/		
13	<i>Listeria</i>	<i>ivanovii</i>	CIP103505	Trout	49	-	/	/	+22,0	<i>L. ivanovii</i>
14					490	-	/	/		
15	<i>Listeria</i>	<i>ivanovii</i>	BR11	Environmental sample	10	-	H+	+	+24,6	<i>L. ivanovii</i>
16					6	-	/	/		
17	<i>Listeria</i>	<i>ivanovii</i>	Ad466	Veal meat	10	-	/	/	+22,9	<i>L. ivanovii</i>
18					103	-	/	/		
19	<i>Listeria</i>	<i>ivanovii</i>	Ad662	Environmental sample	10	-	H+	+	+25,2	<i>L. ivanovii</i>
20					2	-	/	/		
21	<i>Listeria</i>	<i>ivanovii</i>	L2-2 (Ad1291)	Poultry meat	45	-	/	/	+23,3	<i>L. ivanovii</i>
22					450	-	/	/		
23					8	-	/	/		
24	<i>Listeria</i>	<i>ivanovii</i>	L2-9 (Ad1288)	Raw ewe milk	64	-	/	/	+21,7	<i>L. ivanovii</i>
25					640	-	/	/		
26					15	-	/	/		
27	<i>Listeria</i>	<i>ivanovii</i>	L2-11 (Ad1289)	Raw milk cheese	8	-	/	/	+21,1	<i>L. ivanovii</i>
28					85	-	/	/		
29					6	-	/	/		
30	<i>Listeria</i>	<i>ivanovii</i>	L2-12 (Ad1290)	Milk powder	16	-	/	/	+21,8	<i>L. ivanovii</i>
31					349	-	/	/		
32	<i>Listeria</i>	<i>seeligeri</i>	CIP100100	/	4	-	H-	traces noires	+17,0	<i>L. seeligeri</i>
33	<i>Listeria</i>	<i>seeligeri</i>	BR1	Trout	1	-	H-	+	+17,0	<i>L. seeligeri</i>
34	<i>Listeria</i>	<i>seeligeri</i>	BR18	Environmental sample	6	-	H-	+	+19,0	<i>L. seeligeri</i>
35	<i>Listeria</i>	<i>seeligeri</i>	Ad652	Environmental sample	13	-	H-	+	+20,0	<i>L. seeligeri</i>

EXCLUSIVITY ( <i>Listeria</i> spp. strains)										
N°	Genus	Species	Reference	Origin	Inoculation level (CFU/225ml Half Fraser)	PCR	Confirmation		GeneDisc® <i>Listeria</i> ID on colony	
						<i>Listeria monocytogenes</i>	O&A (H+/H-)	Palcam	Result (Ct)	Identification result
36	<i>Listeria</i>	<i>seeligeri</i>	Ad649 (AERIAL 26)	Cheese	15	-	H-	+	+25,1	<i>L. seeligeri</i>
37	<i>Listeria</i>	<i>seeligeri</i>	Ad651 (AERIAL 46)	Environnement	20	-	H-	+	+22,5	<i>L. seeligeri</i>
38	<i>Listeria</i>	<i>seeligeri</i>	Ad674	Cheese	22	-	H-	+	+20,7	<i>L. seeligeri</i>
39	<i>Listeria</i>	<i>welshimeri</i>	Ad650 (AERIAL 45)	Poultry meat	23	-	H-	+	+23,0	<i>L. welshimeri</i>
40	<i>Listeria</i>	<i>welshimeri</i>	191424	Poultry meat	10	-	H-	+	+20,7	<i>L. welshimeri</i>
41					12	-	/	/		
42	<i>Listeria</i>	<i>grayi</i>	ATCC19120	/	1	-	/	/	+20,7	<i>L. grayi</i>
43					5	-	/	/		
44	<i>Listeria</i>	<i>grayi</i>	CIP76124	/	4	-	/	/	+17,4	<i>L. grayi</i>
45					5	-	/	/		
46	<i>Listeria</i>	<i>grayi</i>	Ad1229	Chitterling	40	-	/	/	+18,1	<i>L. grayi</i>
47	<i>Listeria</i>	<i>grayi</i>	Ad1198	Smoked salmon	128	-	/	/	+17,0	<i>L. grayi</i>

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

## 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<sup>7</sup>/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation O&A	Final resul L.spp	Final result L.mono	L.spp	L.mno
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes					
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<sup>7</sup>/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation O&A	Final resul L.spp	Final resul L.mono	L.spp	L.mno
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes					
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<sup>7</sup>/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation O&A	Final resul L.spp	Final resul L.mono	L.spp	L.mno
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes					
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<sup>7</sup>/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation O&A	Final resul L.spp	Final resul L.mono	L.spp	L.mno
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes					
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<sup>7</sup>/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 result L.spp	Final result L.mono	L.spp	L.mno
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes					
E3	-	-	+	+	-	-	+(ct:8,8, atypical curve)/-/-/-/-	-/-/-/-/-	-	-	-	PD	NA
E8	-	-	-	-	/	-	-	-	/	-	-	NA	NA
E9	-	-	-	-	/	-	-/-/-/-/-	+(CT 36,5; weak amplitude)/-/-/-/-	-	-	-	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<sup>7</sup>/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half-fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation O&A	Final result L.spp	Final result L.mono	L.spp	L.mno
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes					
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<sup>7</sup>/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation O&A	Final resul L.spp	Final resul L.mono	L.spp	L.mno
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes					
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<sup>7</sup>/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation O&A	Final resul L.spp	Final resul L.mono	L.spp	L.mno
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes					
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<sup>7</sup>/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation O&A	Final resul L.spp	Final resul L.mono	L.spp	L.mno
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes					
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<sup>7</sup>/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half-fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation O&A	Final resul L.spp	Final resul L.mono	L.spp	L.mno
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes					
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<sup>7</sup>/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation O&A	Final resul L.spp	Final resul L.mono	L.spp	L.mno
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes					
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<sup>7</sup>/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half-fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation O&A	Final resul L.spp	Final resul L.mono	L.spp	L.mno
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes					
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<sup>7</sup>/g

Sample N°	Reference method ISO 11290-1						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation O&A	Final resul L.spp	Final resul L.mono	L.spp	L.mno
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes					
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<sup>7</sup>/g

Sample N°	Reference method ISO 11290-1♦						Alternative method: GeneDisc Listeria DUO					Agreement	
	Half -fraser		Fraser		Confirmation	Final result	PCR Listeria DUO		Confirmation O&A	Final resul L.spp	Final resul L.mono	L.spp	L.mno
	O&A	Palcam	O&A	Palcam			L.spp	L.monocytogenes					
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

ADRIA Développement

Summary report (Version 0)

GeneDisc Listeria DUO (*L. monocytogenes*)