

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

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

BAX® System PCR Assay *L. monocytogenes* 24E
(Certificate number: QUA 18/05 - 07/08)
in food products and environmental samples
(excluding samples from primary production)

Qualitative method

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This report consists of 71 pages, including 7 appendices.

Only copies including the totality of this report are authorized.

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

Version 1
February 17, 2021

Cancels and replaces the previous version
which must be returned to ADRIA Développement
or destroyed internally.

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The modifications are highlighted.

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

The technical protocol and the result interpretation were realized according to the EN ISO 16140-2:2016 and the AFNOR technical rules (revision 6).

Validation protocols	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> ISO 16140-1 (2016): Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i> <input checked="" type="checkbox"/> ISO 16140-2(2016): Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> <input checked="" type="checkbox"/> AFNOR technical rules (Revision 6)
Reference methods*	<ul style="list-style-type: none"> ▪ NF EN ISO 11290-1/A1 (February 2005): Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of <i>Listeria monocytogenes</i> - Part 1: detection method ▪ 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
Alternative method	<ul style="list-style-type: none"> ▪ BAX® System PCR Assay <i>L. monocytogenes</i> 24E
Scope	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Food products <input checked="" type="checkbox"/> Environmental samples (excluding samples from primary production)
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

* Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The **BAX® System PCR Assay *L. monocytogenes* 24E** was validated in July 2008 (certificate number QUA 18/05 – 07/08) according to the ISO 16140 (2003). Extension studies and renewal studies were performed:

<i>July 2008</i>	Initial validation for human food products, except smoked fishes, environmental samples (excluding samples from primary production (IPL))
<i>January 2009</i>	Extension study: specific protocol for smoked fishes, as well as raw and cooked delicatessen (IPL)
<i>May 2011</i>	Extension to the 2.8 version of the BAX® software
<i>July 2012</i>	Renewal study (ADRIA)
<i>March 2016</i>	Renewal study (ADRIA)
<i>September 2016</i>	Extension study for using the BAX® System X5 instrument (Hygiena) with the BAX® System X5 PCR Assay for <i>L. monocytogenes</i> (Hygiena internal data)
<i>October 2017</i>	Extension study for a modification of the software as well as an update to be in agreement with the ISO 16140-2:2016 and the AFNOR technical rules (Revision 6). The current version of the software is version 3.6 (ADRIA).
<i>April 2020</i>	Renewal study (ADRIA)

2 METHOD PROTOCOLS

2.1 Alternative method

2.1.1 Principle

The BAX® System PCR Assay *L. monocytogenes* 24E and the BAX® System X5 PCR Assay for *L. monocytogenes* are based on the gene amplification of a *Listeria monocytogenes* specific nucleic sequence by PCR technology.

The reagents necessary for the PCR reaction and for the internal control are including in one PCR tube.

The BAX® System Q7 and BAX® System X5 instruments are composed by a thermocycler and an optical module detecting the fluorescence. The software program analyses the level of fluorescence and provides results, i.e. positive or negative.

2.1.2 Protocols

The flow diagrams are given in **Appendix 1**. The protocols are described below:

- Enrichment
 - General protocol for food products (except smoked fish, raw and cooked delicatessen) and environmental samples: 26h ± 2h at 37°C ± 1°C in 24 LEB complete broth (ready to use) (BO1205S) or 24 LEB base (CM1107B) + selective supplement (SR0243E)
 - Specific protocol for smoked fish, raw and cooked delicatessen: 26h ± 2h à 37°C ± 1°C in 24 LEB complete broth (ready to use) (BO1205S) + a non-selective supplement (BO1204M) or 24 LEB base (CM1107B) + selective supplement (SR0243E) + a non-selective supplement (BO1204M)

- DNA extraction step, amplification, detection

Step	BAX® System PCR Assay <i>L. monocytogenes</i> 24E	BAX® System X5 PCR Assay for <i>L. monocytogenes</i>
Extraction	<ul style="list-style-type: none"> ○ Addition of 50 µl lysis reagents (40 µL agent 1 and 10 µL agent 2) in a cluster tube ○ Addition of 0.5 ml enriched sample in the cluster tube ○ Incubation for 30 min at 37°C ○ Addition of 200 µl lysis buffer + protease in a new cluster tube ○ Transfer 5 µl of the heat-treated sample to the cluster tube ○ Incubation for 30 min at 55°C and 10 min at 95°C ○ Cooling for 5 min in a cooling block 	<ul style="list-style-type: none"> ○ Addition of 150 µl protease and 200 µl lysis Agent 2 to one 12 ml bottle of lysis buffer ○ Transfer 200 µl prepared lysis reagent to each cluster tube ○ Transfer 5 µl enriched sample to the cluster tube ○ Incubation for 30 min at 55°C and 10 min at 95°C ○ Cooling for 5 min in a cooling block
Amplification	<ul style="list-style-type: none"> ○ Transfer 30 µl of the lysate in a PCR tube 	<ul style="list-style-type: none"> ○ Transfer 50 µl of the lysate in a PCR tube
Detection	<ul style="list-style-type: none"> ○ Run the PCR in the automate BAX® System Q7 instrument 	<ul style="list-style-type: none"> ○ Run the PCR in the automate BAX® System X5 instrument

- Confirmation of positive results by:

- Using the conventional tests described by CEN or ISO, including purification step
- Streaking 10µl of 24 enriched sample onto Brilliance Listeria Agar plates, incubated for 24-48 h at 37°C
- Streaking 0.1 ml onto agar Listeria plate according to Ottaviani and Agosti (O&A), incubated for 24-48 h at 37°C.
- The presence of characteristic colonies is sufficient to confirm the presence of Listeria species

2.1.3 *Restrictions*

There is no restriction.

2.2 **Reference methods♦**

The initial and extension studies were run using the EN ISO 11290-1/A1 (2005): Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of *Listeria monocytogenes* - Part 1: detection method.

The extension study (2017) was run using 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 modifications which occur in the version published in 2017 are considered as minor and have no impact on the previous data.

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

2.3 **Study design**

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

3 **INITIAL VALIDATION AND EXTENSION STUDIES: RESULTS**

3.1 **Method comparison study**

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

The study was carried out on a diversity of samples and strains representative of agri-food products. This does not constitute an exhaustive list of the different matrices included in the scope.

For any comment on the alternative method, please contact AFNOR Certification at <http://nf-validation.afnor.org/contact-2/>.

3.1.1 Sensitivity study

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

3.1.1.1 Number and nature of samples

449 samples were analysed in 2008 and 2009 by IPL. In agreement with the AFNOR Technical Committee, 29 samples were removed for the extension study interpretation due to an inoculation level above 10 CFU/sample.

In 2017, 75 additional samples were tested by ADRIA as part of the extension study.

Combining the different studies (2008, 2009 and 2017), 227 positive samples and 297 negative samples were obtained for a total of 524 samples. The repartition of samples per category and type is summarised in Table 1.

All the data provided in the report were obtained using the **BAX® System PCR Assay *L. monocytogenes* 24E**.

Table 1 - Repartition per category and type

Category	Type	Protocol	Positive samples	Negative samples	Total		
1	Composite foods	a RTE	General	11	10	21	
		b RTRH		11	12	23	
		c Pastries, desserts, egg products		8	12	20	
			Total	30	34	64	
2	Meat products	a Raw meat products (raw, frozen, seasoned)	General	23	22	45	
		b RTRH, RTC		9	11	20	
		c Delicatessen (raw and cooked)	Specific	21	27	48	
			Total	53	61	114	
3	Dairy products	a Raw milk cheeses	General	10	10	20	
		b Raw milk		10	11	21	
		c Heat treated dairy products		11	17	28	
			Total	31	38	69	
4	Fruits and vegetables	a Raw, non-processed (fresh or frozen)	General	7	13	20	
		b Fresh, bagged		14	9	23	
		c RTE, RTRH		9	23	32	
			Total	30	45	75	
5	Seafood and fishery products	a Raw	General	15	26	41	
		b Smoked	Specific	21	17	38	
		c RTE, RTRH	General	15	13	28	
			Total	51	56	107	
6	Environmental samples	a Process water	General	10	27	37	
		b Surfaces		10	12	22	
		c Dusts and residues		11	25	36	
			Total	31	64	95	
All categories				227	297	524	
Total General protocol (G)				185	253	438	
Total Specific protocol (S)				42	44	86	

3.1.1.2 Artificial contamination of samples

The strains were stressed using various injury protocols. For the spiking protocol, the injury efficiency was evaluated by comparing enumeration done onto the selective media (Palcam plates) and the non-selective media (TSYE plates). The artificial contaminations are provided in **Appendix 3**. 94 samples were artificially contaminated; 77 gave a positive result. 150 samples were naturally contaminated.

The repartition of the positive samples per contamination level is given in Table 2.

Table 2 - Repartition of the positive samples per contamination level

Naturally contaminated	Artificially contaminated							Total	
	Spiking protocol				Seeding protocol				
	≤5	5< x≤10	10< x≤30	>30	≤3	5< x≤10	>10		
Number of samples	150	17	18	11	0	31	0	227	
%	66,1%	7,5%	7,9%	4,8%	0,0%	13,7%	0,0%	100,0%	

7.9% of the samples were inoculated between 3 or 5 CFU and 10 CFU, this is in agreement with the AFNOR technical rules.

Taking into account all the studies, 66.1 % of the samples were naturally contaminated.

3.1.1.3 *Protocols applied during the study*

Incubation time

The minimum incubation times were applied:

- 24 LEB: 24 h at 37°C.
- O&A: 24 h to 48 h.

Confirmations

For the initial study and extension study run by IPL, 10 µl of the 24 LEB broth was streaked onto *Brilliance Listeria* Agar.

For the extension study performed in 2017, 0.1 ml of the 24 LEB broth were streaked onto O&A plates and onto Palcam and RAPID'L.*mono* plates when required.

The typical colonies were confirmed by biochemical gallery without purification step and by applying the tests described in the reference method after purification step.

3.1.1.4 Test results

Raw data per category are given in **Appendix 4**. The results are given in the following Table 3.

**Table 3 – Summary of results obtained with the reference
and the alternative methods**

Category		PA	NA*	PD	ND**	PPND	PPNA
1	Composite foods	21	34	4	5	0	0
2	Meat products	41	59	7	5	0	1
3	Dairy products	24	38	4	4	0	0
4	Fruits and vegetables	26	44	1	3	0	1
5	Seafood and fishery products	39	50	8	4	0	6
6	Environmental samples	24	63	4	3	0	1
All categories		175	288	28	24	0	9
Total General protocol		149	248	16	20	0	5
Total Specific protocol		26	40	12	4	0	4

PA = positive agreement (R+/A+)

NA = negative agreement (A-/R-)

PD = positive deviation (R-/A+)

ND = negative deviation (A-/R+)

PP = positive presumptive non confirmed samples

*: PPNA not included

**: PPND not included

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

The results were calculated taking into account all the confirmation protocols (See Table 4).

Table 4 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR)

Category	Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %		
1	Composite Foods	a RTE	6	10	2	3	0	0	72,7	81,8	76,2	0	
		b RTRH	8	12	2	1	0	0	90,9	81,8	87,0	0,0	
		c Pastries, desserts, egg products	7	12	0	1	0	0	87,5	100,0	95,0	0,0	
		Total	21	34	4	5	0	0	83,3	86,7	85,9	0,0	
2	Meat products	a Raw meat products (raw, frozen, seasoned)	20	21	1	2	0	1	91,3	95,7	93,3	4,8	
		b RTRH, RTC	9	11	0	0	0	0	100,0	100,0	100,0	0,0	
		c Delicatessen (raw and cooked)	12	27	6	3	0	0	85,7	71,4	81,3	0,0	
		Total	41	59	7	5	0	1	90,6	86,8	89,5	1,6	
3	Dairy products	a Raw milk cheeses	7	10	1	2	0	0	80,0	90,0	85,0	0,0	
		b Raw milk	9	11	0	2	0	0	90,0	100,0	95,2	0,0	
		c Heat treated dairy products	8	17	3	0	0	0	100,0	72,7	89,3	0,0	
		Total	24	38	4	4	0	0	90,3	87,1	89,9	0,0	
4	Fruits and vegetables	a Raw, non-processed (fresh or frozen)	5	13	0	2	0	0	71,4	100,0	90,0	0,0	
		b Fresh, bagged	13	9	1	0	0	0	100,0	92,9	95,7	0,0	
		c RTE, RTRH	8	22	0	1	0	1	88,9	100,0	96,9	4,5	
		Total	26	44	1	3	0	1	90,0	96,7	94,7	2,2	
5	Seafood and fishery products	a Raw	14	24	1	0	0	2	100,0	93,3	97,6	8,3	
		b Smoked	14	13	6	1	0	4	95,2	71,4	81,6	30,8	
		c RTE, RTRH	11	13	1	3	0	0	80,0	93,3	85,7	0,0	
		Total	39	50	8	4	0	6	92,2	84,3	88,8	10,7	
6	Environmental samples	a Process water	10	27	0	0	0	0	100,0	100,0	100,0	0,0	
		b Surfaces	8	12	2	0	0	0	100,0	80,0	90,9	0,0	
		c Dusts and residues	6	24	2	3	0	1	72,7	81,8	86,1	4,2	
		Total	24	63	4	3	0	1	90,3	87,1	92,6	1,6	
All categories			175	288	28	24	0	9	89,4	87,7	90,1	3,0	
Total General protocol			149	248	16	20	0	5	89,2	91,4	91,8	2,0	
Total Specific protocol			26	40	12	4	0	4	90,5	71,4	81,4	9,1	

*: PPNA not included

**: PPND not included

The results obtained for all the categories are the following (See Table 5).

Table 5 - Summary of results

		All categories	General protocol	Specific protocol
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	89.4 %	89.2 %	90.5 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND +)}{(PA + ND + PD)} \times 100\%$	87.7 %	91.4 %	71.4 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	90.1%	91.8 %	81.4 %
False positive ratio for the alternative method*	$FPR = \frac{(FP)}{NA} \times 100\%$	3.0 %	2.0 %	9.1 %
FP = PPNA + PPND				

* With $ND = ND + PPND$

$NA = NA + PPNA$

3.1.1.6 Analysis of discordant results

24 negative deviations were observed, 18 on naturally contaminated samples and 6 on artificially contaminated samples. For 7 samples (N° AE2, L7, Z5, C9, 5163, 5956 and 6274), the confirmatory tests concluded to the presence of *Listeria monocytogenes* in the enrichment broth.

Among the 28 samples in positive deviations, 9 were artificially contaminated and 19 naturally contaminated.

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

Table 6 - Negative deviations

G: general protocol
 S: specific protocol
 L.mono: *Listeria monocytogenes*

Analyses performed according to the COFRAC accreditation (ADRIA Développement, Expert laboratory)

Laboratory	Sample N°	Products	Artificial contamination		Global result	Reference method: ISO 11290-1/A1		Alternative method: BAX® System PCR Assay for <i>L. monocytogenes</i> 24E					COMPARISON	Protocol	Category	Type	
						CONFIRMATION		RESULT L.mono	BAX® L.mono test	CONFIRMATION 24 LEB			IDENTIFICATION	FINAL RESULT			
			IDENTIFICATION			CONFIRMATION				Brilliance D1 (IPL)	Brilliance D2 (IPL)	O&A (ADRIA)					
IPL	AE1	Horse meat	/	/	+	<i>L.monocytogenes</i>	+	-		Ø	Ø	/	-	ND	G	2	a
IPL	AE2	Pork chops	/	/	+	<i>L.monocytogenes</i> <i>L.welshimeri</i>	+	-	+LD	/	<i>L.monocytogenes</i> <i>L.welshimeri</i>	-	ND	G	2	a	
IPL	D13	Fish with bordelaise sauce	/	/	+	<i>L.monocytogenes</i>	+	-	-LE	-LE	Ø	-	ND	G	5	c	
IPL	J14	Salmon paupiettes with Saint Jacques	/	/	+	<i>L.monocytogenes</i> <i>L.welshimeri</i>	+	-	-LD	-LD	<i>L.welshimeri</i>	-	ND	G	5	c	
IPL	L7	Saint Jacques with vegetables	<i>Listeria monocytogenes</i>	5	+	<i>L.monocytogenes</i>	+	-	+LB(1)	+LB	<i>L.monocytogenes</i>	-	ND	G	5	c	
IPL	C16	Raw milk cheese	/	/	+	<i>L.monocytogenes</i> / <i>L.innocua</i>	+	-	-ME	/	/	-	ND	G	3	a	
IPL	J8	Cookie dough	/	/	+	<i>L.monocytogenes</i>	+	-	-ME	/	/	-	ND	G	1	c	
IPL	S12	Frozen spinaches	/	/	+	<i>L.monocytogenes</i> <i>L.innocua</i>	+	-	-MA	-MA	<i>L.innocua</i>	-	ND	G	4	a	
IPL	I12	Fried mixed vegetables	/	/	+	<i>L.monocytogenes</i>	+	-	-ME	-ME	/	-	ND	G	4	c	
IPL	S11	Scraps from cheese dairy	/	/	+	<i>L.monocytogenes</i>	+	-	-LE	-LE Fraser : -LE	/	-	ND	G	6	c	
IPL	Y13	Scraps from delicatessen preparation line	/	/	+	<i>L.monocytogenes</i>	+	-	-LE	-LE Fraser : -LE	/	-	ND	G	6	c	
IPL	Z5	Scraps from packaging line	/	/	+	<i>L.monocytogenes</i>	+	-	+LD	+LD	<i>L.monocytogenes</i>	-	ND	G	6	c	
IPL	C9	Merguez	/	/	+	<i>L.monocytogenes</i>	+	-	-ME	-ME Fr: +MA	<i>L.monocytogenes</i>	-	ND	S	2	c	
IPL	G2	Sausage	/	/	+	<i>L.monocytogenes</i>	+	-	-ME	/	/	-	ND	S	2	c	
IPL	C15	Terrine	/	/	+	<i>L.monocytogenes</i>	+	-	-MB	-MB Fr: Ø	/	-	ND	S	2	c	
ADRIA	4955	Smoked salmon	/	/	+	<i>L. monocytogenes</i>	+	-	-	st	/	-	ND	S	5	b	
ADRIA	5145	RTE sandwich	<i>L. monocytogenes</i> Ad268	0-1-0-0-2 (0,6)	+	<i>L. monocytogenes</i>	+	-	-	/	-	-	ND	G	1	a	
ADRIA	5146	RTE sandwich	<i>L. monocytogenes</i> Ad267	1-1-2-0-2 (1,2)	+	<i>L. monocytogenes</i>	+	-	-	/	-	-	ND	G	1	a	
ADRIA	5151	Deli-salad	<i>L. monocytogenes</i> Ad2598	0-3-1-0-0 (0,8)	+	<i>L. monocytogenes</i>	+	-	-	/	-	-	ND	G	1	a	
ADRIA	5163	Raw milk cheese	<i>L. monocytogenes</i> Ad665	0-2-2-0-3 (1,4)	+	<i>L. monocytogenes</i>	+	-/+/-	H+	+	<i>L. monocytogenes</i>	-	ND	G	3	a	
ADRIA	5384	Tuna, tomato and olive rice salad	/	/	+	<i>L. monocytogenes</i>	+	-	-	-	/	-	ND	G	1	b	
ADRIA	5956	Raw milk	<i>L. monocytogenes</i> Ad1784	1-2-2-0-1 (1,2)	+	<i>L. monocytogenes</i>	+	-/-/-	H+	H+	<i>L. monocytogenes</i>	-	ND	G	3	b	
ADRIA	6274	Courgette	<i>L. monocytogenes</i> Ad1238	1-0-1-0-0 (0,4)	+	<i>L. monocytogenes</i>	+	-/-/-	H+ni	H+	<i>L. monocytogenes</i>	-	ND	G	4	a	
ADRIA	6287	Raw milk	/	/	+	<i>L. monocytogenes</i> <i>L. innocua</i>	+	-	H-	H-	<i>L. innocua</i>	-	ND	G	3	b	

Table 7 - Positive deviations

G: general protocol

S: specific protocol

L.mono: *Listeria monocytogenes*

Analyses performed according to the COFRAC accreditation (ADRIA Développement, Expert laboratory)

Laboratory	Sample N°	Products	Artificial contamination		Global result	Reference method: ISO 11290-1/A1		Alternative method: BAX® System PCR Assay for <i>L. monocytogenes</i> 24E					COMPARISON	Protocol	Category	Type		
						CONFIRMATION		RESULT <i>L.mono</i>	BAX® L.mono test	CONFIRMATION 24 LEB								
			Strain	Inoculation level/sample		IDENTIFICATION				Brilliance D1 (IPL)	Brilliance D2 (IPL)	Palcam (Adria)						
IPL	AD7	Ground beef	/	/	+	<i>L.welshimeri</i>	-	+	-HB	-MB	Fraser : -MA RLM : +HD	<i>L.welshimeri</i> <i>L.monocytogenes</i>	+	PD	G	2	a	
IPL	C7	Cod fillet	/	/	+	/	-	+	+HD	+MB	<i>L.monocytogenes</i>	+	PD	G	5	a		
IPL	AB7	Sushis	/	/	+	/	-	+	+MA	+MA	<i>L.monocytogenes</i>	+	PD	G	5	c		
IPL	J21	Camembert pasteurized milk cheese	<i>Listeria monocytogenes</i> 4e	10	+	/	-	+	+LB	+MB	<i>L.monocytogenes</i>	+	PD	G	3	c		
IPL	J22	Raw milk cheese (Camembert de Normandie)	<i>Listeria monocytogenes</i> 4	9	+	/	-	+	+LA	+MB	<i>L.monocytogenes</i>	+	PD	G	3	a		
IPL	N16	Camembert cheese	<i>Listeria monocytogenes</i> 4b	6,4	+	/	-	+	+LB	+MB	<i>L.monocytogenes</i>	+	PD	G	3	c		
IPL	P16	Milk powder	<i>Listeria monocytogenes</i> 1/2b	4	+	/	-	+	+LB	+LB	<i>L.monocytogenes</i>	+	PD	G	3	c		
IPL	C15	Frozen French fries	/	/	+	/	-	+	+MA	+MB	<i>L.monocytogenes</i>	+	PD	G	4	b		
IPL	Y14	Scraps from mincer	/	/	+	/	-	+	+MB	+MB	<i>L.monocytogenes</i>	+	PD	G	6	c		
IPL	Z2	Scraps from mincer	/	/	+	/	-	+	+MB	+MD	<i>L.monocytogenes</i>	+	PD	G	6	c		
IPL	D4	Brat's	/	/	+	<i>L.innocua</i>	-	+	+LB	+MB	<i>L.monocytogenes</i> <i>L.innocua</i>	+	PD	S	2	c		
IPL	B12	Raw ham	/	/	+	/	-	+	+MB	+MB	<i>L.monocytogenes</i>	+	PD	S	2	c		
IPL	D9	Pâté with pickles	/	/	+	/	-	+	+MA	+MA	<i>L.monocytogenes</i>	+	PD	S	2	c		
IPL	D11	Pâté	/	/	+	/	-	+	+MA	+MA	<i>L.monocytogenes</i>	+	PD	S	2	c		
IPL	D20	Pâté with pickles	/	/	+	/	-	+	+MA	+MA	<i>L.monocytogenes</i>	+	PD	S	2	c		
IPL	A11	Pâté with pickles	/	/	+	/	-	+	Ø	Ø Fr: +LA	<i>L.monocytogenes</i>	+	PD	S	2	c		
IPL	B3	Smoked salmon	/	/	+	/	-	+	+LD	+LD	<i>L.monocytogenes</i>	+	PD	S	5	b		
IPL	B6	Salmon roulade	/	/	+	/	-	+	+MB	+MB	<i>L.monocytogenes</i>	+	PD	S	5	b		
IPL	B7	Smoked salmon	/	/	+	/	-	+	+MB	+MB	<i>L.monocytogenes</i>	+	PD	S	5	b		
IPL	D17	Smoked salmon	/	/	+	/	-	+	-LE	-LE F: +LB	<i>L.monocytogenes</i>	+	PD	S	5	b		
IPL	E9	Smoked salmon Scotland	/	/	+	/	-	+	+MA	+MA	<i>L.monocytogenes</i>	+	PD	S	5	b		
IPL	E10	Smoked salmon Ireland	/	/	+	/	-	+	+LB	+LB	<i>L.monocytogenes</i>	+	PD	S	5	b		
ADRIA	4865	RTRH food	/	/	+	NC	-	+/-/+	- (H+ after subculture in Fraser 1)	- (+ after subculture in Fraser 1)	<i>L.monocytogenes</i> (after subculture in Fraser 1)	+	PD	G	1	b		
ADRIA	5148	RTE sandwich	<i>L.monocytogenes</i> Ad267	1-1-2-0-2 (1,2)	+	/	-	+	H+	+	<i>L.monocytogenes</i>	+	PD	G	1	a		
ADRIA	5153	Deli-salad	<i>L.monocytogenes</i> Ad2598	0-3-1-0-0 (0,8)	+	/	-	+	H+	+d	<i>L.monocytogenes</i>	+	PD	G	1	a		
ADRIA	5691	RTRH Food	<i>L.monocytogenes</i> 32.183	2-0-2-2-1 (2,4)	+	/	-	+	H+	+	<i>L.monocytogenes</i>	+	PD	G	1	b		
ADRIA	5949	Surface sample	<i>L.monocytogenes</i> Ad1271	2-1-1-0-2 (1,2)	+	/	-	+	H+	+	<i>L.monocytogenes</i>	+	PD	G	6	b		
ADRIA	5953	Surface sample	<i>L.monocytogenes</i> Ad1272	2-1-1-1-3 (1,6)	+	/	-	+	H+	+	<i>L.monocytogenes</i>	+	PD	G	6	b		

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

Category	Type	PD	ND	PPND	(ND+PPND)-PD	AL	
1	Composite foods	a RTE	2	3	0	1	
		b RTRH	2	1	0	-1	
		c Pastries, desserts, egg products	0	1	0	1	
		Total	4	5	0	1	
2	Meat products	a Raw meat products (raw, frozen, seasoned)	1	2	0	1	
		b RTRH, RTC	0	0	0	0	
		c Delicatessen (raw and cooked)	6	3	0	-3	
		Total	7	5	0	-2	
3	Dairy products	a Raw milk cheeses	1	2	0	1	
		b Raw milk	0	1	0	2	
		c Heat treated dairy products	3	0	0	-3	
		Total	4	3	0	0	
4	Fruits and Vegetables	a Raw, non-processed (fresh or frozen)	0	2	0	2	
		b Fresh, bagged	1	0	0	-1	
		c RTE, RTRH	0	1	0	1	
		Total	1	3	0	2	
5	Seafood and fishery products	a Raw	1	0	0	-1	
		b Smoked	6	1	0	-5	
		c RTE, RTRH	1	3	0	2	
		Total	8	4	0	-4	
6	Environmental Samples	a Process water	0	0	0	0	
		b Surfaces	2	0	0	-2	
		c Dusts and residues	2	3	0	1	
		Total	4	3	0	-1	
All categories		28	24	0	-4	6	
Total General protocol		16	20	0	3	6	
Total Specific protocol		12	4	0	-7	4	

The calculated values for ((ND + PPND) - PD) meet the Acceptability Limit (AL) for each category and for all combined categories.

3.1.1.7 Confirmations

Confirmations were performed by streaking the 24 LEB broth (10 µl for the 2008 and 2009 studies, and 0.1 ml for the extension study performed in 2017) onto one selective agar, i.e. O&A plates. Characteristic colonies were observed after 24 h incubation except for 15 samples: (See Table 9)

- For 5 of them, characteristic colonies were observed after 48 h incubation time of the O&A plates (AG5, D7, AA5, C14, 5340) with streaking performed on 5 plates for samples AG5 and AA5.
- For 4 samples, a subculture in Fraser broth enabled the recovery of the strain in the enrichment broth (V8, AD7, D17, 4865); on RAPID'L. *mono* plates for samples V8 and AD7 and on O&A plates for samples D17 and 4865.
- For 2 samples, characteristic colonies were observed on Palcam plates (4867, 4876)
- For 1 sample, the characteristic colonies were observed on RAPID'L. *mono* (RLM) and Palcam plates (AF9).
- For 3 samples it was not possible to confirm the presence of *Listeria monocytogenes* in the enrichment broth (J3, U11, U20).

Table 9 - Confirmations

Sample n°	O&A 24 h	O&A 48 h
V8	-	-/Fraser:-
AD7	-	-/Fraser:-/RLM:+
AF9	-	-/Palcam:+/RLM:+
AG5	-	+(5 plates) <i>Brilliance Listeria</i>
D7	-	+
J3	-	-
AA5	-	+(5 plates)
C14	-	+
U11	-	-
U20	-	-/Fraser:-
D17	-	-/Fraser:+
4865	-	-/Fraser:+
4867	-	-/Palcam:+
4876	-	-/Palcam:+
5340		+

3.1.1.8 PCR inhibition

Only one PCR inhibition was observed for a liquid egg yolk sample (4949).

3.1.2 Relative level of detection

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

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

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

3.1.2.1 Experimental design

During the studies run in 2008 and 2009, seven (matrix/strain) pairs were analyzed by the reference and the alternative methods (See Table 10). Four inoculation levels were tested; six replicates of each combination were prepared.

Table 10 - Defined (matrix/strain) pairs for the RLOD determination

Study	Category	Matrix	Inoculated strain	Origin	Protocol
Initial validation (2008)	Meat products	Ground beef	<i>L.monocytogenes</i> ½ b L49	Pâté	General
	Dairy products	Raw milk	<i>L.monocytogenes</i> L51	Cheese	General
	Fishery products	Raw fish fillet	<i>L.monocytogenes</i> ½ a L5	Smoked salmon	General
	Vegetables	Raw vegetable mix	<i>L.monocytogenes</i> 4 b L58	Salad	General
	Environmental samples	Process water	<i>L.monocytogenes</i> ½ c L28	Surface	General
Extension (2009)	Meat products	Rillettes	<i>L.monocytogenes</i> ½ b L49	Sausages	Specific
	Fishery products	Smoked Salmon	<i>L.monocytogenes</i> ½ a L5	Smoked salmon	Specific
Extension (2017)	Composite foods	Deli salad (Piémontaise)	<i>L.monocytogenes</i> Ad494	Pork deli salad	General

Contaminations and enumerations were carried out according to the AFNOR technical rules (protocol for low level inoculation). The contamination levels were:

- Level 1: 0 CFU/g or ml,
- Level 2: level necessary to obtain 0 to 50 % positive,
- Level 3: level necessary to obtain 50 to 75 % positive,
- Level 4: level necessary to obtain 100 % positive.

For the extension study (2017), one matrix/strain pair was tested for the composite food category: a deli salad (Piémontaise) inoculated with *L. monocytogenes* Ad494 (isolated from deli salad), using the protocol described in the EN ISO 16140-2:2016:

- 5 negative samples;
- 20 samples inoculated at a level providing fractional positive results;
- 5 samples inoculated at a higher level.

The matrix was stored for 48 h at $5^{\circ}\text{C} \pm 3^{\circ}\text{C}$ after inoculation and before analysis.

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 11**.

Table 11 – 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
Initial validation study (2008)	Ground beef / <i>L.monocytogenes</i> 1/2 b 449	0,622	0,240	1,612	-0,474	0,476	0,996	1,681
	Raw milk / <i>L.monocytogenes</i> LS1	0,622	0,240	1,612	-0,474	0,476	0,996	1,681
	Raw fish fillet / <i>L.monocytogenes</i> 1/2 a L5	1,710	0,463	6,315	0,536	0,653	0,821	0,412
	Salad / <i>L.monocytogenes</i> 4b L58	0,838	0,294	2,389	-0,177	0,524	0,338	1,264
	Process water / <i>L.monocytogenes</i> 1/2 c L28	1,585	0,519	4,840	0,461	0,558	0,825	0,409
Extension (2009)	Rillettes / <i>L.monocytogenes</i> 1/2 b 449	1,000	0,406	2,462	0,000	0,450	0,000	1,000
	Smoked salmon / <i>L.monocytogenes</i> 1/2 a L5	0,738	0,303	1,796	-0,304	0,445	0,683	1,505
Extension (2017)	Deli salad / <i>L.monocytogenes</i> Ad494	1,249	0,550	2,835	0,222	0,410	0,542	0,588
Combined		0,949	0,690	1,304	-0,052	0,159	0,330	1,258

The RLOD meat the Acceptability Limit fixed at 2.5 for an unpaired study design for each matrix/strain pair and for all matrices combined.

The LOD₅₀ % calculations according to Wilrich & Wilrich POD-LOD calculation program - version 9, 2017-09-23 test are given in Table 12.

Table 12 - LOD₅₀ results

Category	(Strain / matrix) pair	Level of detection at 50% (CFU / samples size) according to Wilrich & Wilrich)	
		Reference method	Alternative method
Initial validation study 2008	2	Ground beef / <i>L.monocytogenes</i> 1/2 b 449	0.3 [0.2; 0.6]
	3	Raw milk / <i>L.monocytogenes</i> LS1	0.5 [0.3; 0.9]
	5	Raw fish fillet / <i>L. monocytogenes</i> 1/2 a L5	0.4 [0.2; 0.9]
	4	Salad / <i>L.monocytogenes</i> 4b L58	0.8 [0.4; 1.4]
	6	Process water / <i>L.monocytogenes</i> 1/2 c L28	0.2 [0.1; 0.4]
Extension study 2008	2	Rillettes / <i>L.monocytogenes</i> /2 b 449	0.6 [0.4; 1.1]
	5	Smoked salmon / <i>L.monocytogenes</i> 1/2 a L5	0.5 [0.3; 0.8]
2017	1	Deli salad / <i>L. monocytogenes</i> Ad494	1.1 [0.6; 1.9]
Combined		0.6 [0.5; 0.7]	0.5 [0.4; 0.7]

The LOD₅₀ varies from 0.2 to 0.8 CFU/sample size for the reference method and from 0.2. to 0.7 CFU/ sample size for the alternative method.

3.1.3 Inclusivity / exclusivity

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

3.1.3.1 Test protocols

The inclusivity and the exclusivity of the method were studied by the analysis, of 60 positive strains and 62 negative strains, respectively.



Inclusivity

Listeria monocytogenes strains were tested with the complete BAX® System PCR Assay for *Listeria monocytogenes* 24E protocol.



Exclusivity

The different non-*Listeria monocytogenes* strains were inoculated in a nutrient broth at a level around 10^5 cells per mL. After incubation for 24 hours at 37°C, the BAX® System PCR Assay for *Listeria monocytogenes* 24E test was performed.

3.1.3.2 Results

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

All the 60 *Listeria monocytogenes* strains were detected with the BAX® System PCR Assay for *Listeria monocytogenes* 24E method.

No cross reaction was observed, neither with the 32 *Listeria spp.* strains (species different from *monocytogenes*), nor with the 30 non-*Listeria* strains.

3.1.4 Practicability

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

Storage conditions, modalities of use after first use	<p>The storage temperature is between 2 to 8°C. Expiration date is shown on the kit package on the different reagent vials.</p> <ul style="list-style-type: none"> - the reconstituted agent 1 should be stored at room temperature for 3 months maximum - the mixture agent 1 + agent 2 shall be used within 4 hours - lysis reagent + protease, once reconstituted, should be stored 15 days at 2-8°C 		
	Steps	Alternative method	Reference method
	Enrichment step	Day 0	Day 0
	Transfer to selective broths (Fraser)	/	Day 1
	BAX® procedure	Day 1	/
	Test result Negative result (if test is negative)	Day 1	/
	Streaking of selective broths on selective media	Day 1	Day 1 and Day 3
	Reading the plates Confirmation tests	Day 2 to Day 3	Day 2 to Day 5
	Negative result (after streaking and negative confirmation if done, for example with a positive BAX® test)	Day 2 to Day 9	Day 5 to Day 11
	Positive result Confirmation by the reference method tests (CAMP tests, haemolysis, TSBYE broth) Confirmation with a biochemical gallery Confirmation on Brilliance <i>Listeria</i> Agar	Day 8 to Day 9 Day 3 to Day 4 Day 2 to Day 3	Day 9 to Day 11 Day 4 to Day 7
Common steps with the reference method	None		

3.1.5 Method comparison study conclusion

The method comparison study conclusions are:

- The **BAX® System PCR Assay *L. monocytogenes* 24E** shows satisfying sensitivity results.
- The RLOD meet the Acceptability Limit for all the tested matrix/strain pairs.
- The alternative method is specific and selective.

3.2 Inter-laboratory study: organization and results

3.2.1 Study organisation

Samples were sent to 13 laboratories. A pasteurized milk was inoculated with a *Listeria monocytogenes* strain (origin « raw milk cheese »).

2 sets of 24 samples were prepared per laboratory, one for the BAX® System PCR Assay for *Listeria monocytogenes* 24E method and the other for the reference method. Each set of samples was divided in 3 levels of contamination, with 8 samples per level.

3.2.2 Experimental parameters controls

3.2.2.1 Contamination levels

The contamination levels and the sample codification were the following (see Table 13).

Table 13 - 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 (L0)	3-4-9-10-11-12-19-20	0	0		
Low level (L1)	1-2-5-6-13-14-21-22	3	4.8	1.2	11.0
High level (L2)	7-8-15-16-17-18-23-24	30	48	36	63

3.2.2.2 Logistic conditions

Temperature conditions are given in Table 14.

Table 14 - Sample temperatures at receipt

Laboratory	Reception Temperatures (°C)		Comments
	Communicated by the laboratory	Recorded by the probe	
A	3.5	1.9	/
B	4.0	5.1	/
C	2.0	2.0	/
D	7.2	6.8	/
E	0.4	0.9	/
F	10.0	5.2	/
G	7.3	6.6	/
H	17.0	15.9	Delivery at D2
I	15.5	14.5	Delivery at D2
J	Not communicated	13.6	Delivery at D2
K	Not communicated	8.2	/
L	5.6	4.7	/
M	7.2	6.5	/

Among the 13 laboratories, 3 received their samples at D2 at a temperature above 8.4°C. Labs I and J didn't carry out the analyses.

Due to the delivery conditions, the results of 10 laboratories were used for interpretation: A-B-C-D-E-F-G-K-L-M

3.2.3 Results analysis

3.2.3.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 15.

Table 15 – 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 of the collaborative laboratories retained for interpretation

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

 **Aerobic mesophilic flora enumeration**

Depending on the Lab results, the enumeration levels varied from < 1 to 54 000 CFU/ml.

 **Listeria monocytogenes detection**

The results obtained by the 10 labs for the reference method are provided in Table 16 and the results obtained for the alternative method are in Table 17.

Table 16 - Positive results by the reference method

Collaborator	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
K	0	8	8
L	0	8	8
M	0	8	8
TOTAL	P₀ = 0	P₁ = 80	P₂ = 80

**Table 17 - Positive results (before and after confirmation)
by the alternative method**

Collaborators	Contamination level					
	L0		L1		L2	
	Before confirmation	After confirmation	Before confirmation	After confirmation	Before confirmation	After confirmation
A	0	0	8	8	8	8
B	0	0	8	8	8	8
C	0	0	8	8	8	8
D	0	0	8	8	8	8
E	0	0	8	8	8	8
F	0	0	8	8	8	8
G	0	0	8	8	8	8
K	0	0	7	7	8	8
L	0	0	8	8	8	8
M	0	0	8	8	8	8
TOTAL	P₀ = 0	CP₀ = 0	P₁ = 79	CP₁ = 79	P₂ = 80	CP₂ = 80

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 18).

Table 18 - Percentage specificity

Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_-}\right)\right) \times 100 \% =$	100.0 %
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-}\right)\right) \times 100 \% =$	100.0 %

N: number of all L0 tests

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

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

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

Fractional positive results were not obtained for this study. The calculations were done with the results obtained for Level 1. A summary of the results obtained by the collaborators with the reference and the alternative methods is provided in Table 19.

Table 19 - Summary of the obtained results with the reference method and the alternative method for Level 1

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) PA = 79	Positive deviation (R-/A+) PD = 0
Alternative method negative (A-)	Negative deviation (A-/R+) ND = 1	Negative agreement (A-/R-) NA = 0

Based on the data summarized in Table 19, 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 20).

Table 20 - Sensitivity, relative trueness and false positive ratio percentages

Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \times 100\% =$	98.8 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \times 100\% =$	100.0 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\% =$	98.8 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} \times 100\% =$	/

3.2.4.3 Interpretation of data

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

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

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. The calculations are the following, according to the EN ISO 16140-2:2016 (See Table 21).

Table 21 - Calculations

N_x	80
$(p+)_\text{ref}$	1.0
$(p+)_\text{alt}$	1.0
$\text{AL} = (\text{ND} - \text{PD}) \text{ max}$	4.77
$\text{ND} - \text{PD}$	1
Conclusion	$\text{ND} - \text{PD} < \text{AL}$

The ISO 16140-2 (2016) requirements are fulfilled as $(\text{ND} - \text{PD})$ is lower than the AL.

3.2.4.4 Evaluation of the $\text{LOD}_{50\%}$, $\text{LOD}_{95\%}$ and RLOD between laboratories

The $\text{LOD}_{50\%}$, the $\text{LOD}_{95\%}$ and the RLOD was calculated using the EN ISO 16140-2:2016 Excel spreadsheet available at https://standards.iso.org/iso/16140/-5/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls. The results are used only for information (see Table 22).

Table 22 - $\text{LOD}_{50\%}$, $\text{LOD}_{95\%}$ and RLOD

Method	$\text{LOD}_{50\%}$	$\text{LOD}_{95\%}$	RLOD
Reference	/	/	/
Alternative	0.76 [0.48;1.19]	3.28 [2.08;5.16]	

The calculation for $\text{LOD}_{50\%}$ (reference method), $\text{LOD}_{95\%}$ (reference method) and RLOD is not possible as all the samples gave positive results using the reference method for both inoculation levels (L1 and L2).

3.2.5 Inter-laboratory study conclusion

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

3.3 General conclusion

The **method comparison study conclusions** are:

- The **BAX® System PCR Assay *L. monocytogenes* 24E** shows satisfying sensitivity results.
- The RLOD meet the Acceptability Limit for all the tested matrix/strain pairs.
- The alternative method is specific and selective.

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

- The data and interpretations comply with the EN ISO 16140-2:2016 requirements. **The BAX® System PCR Assay *L. monocytogenes* 24E is considered equivalent to the ISO standard.**

Quimper, 17 February 2021

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Validation of Alternative methods
Food Safety & Quality



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I hereby attest to the validation of the results of the analyses carried out under the COFRAC accreditation.

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 methods: BAX® System PCR Assay
L. monocytogenes 24E and BAX® System X5 PCR Assay for *L. monocytogenes***

- 25 g + 225 ml of 24 LEB complete broth (ready to use) (BO1205S)
 or 24 LEB base (CM1107B) + selective supplement (SR0243E)
- (General protocol)**

OR

- 25 g + 225 ml of 24 LEB complete broth (ready to use) (BO1205S)
 + a non-selective supplement (BO1204M)
 or 24 LEB base (CM1107B) + selective supplement (SR0243E)
 + a non-selective supplement (BO1204M)

(Specific protocol for smoked fish, raw and cooked delicatessen)



Incubation for 26 h ± 2 h at 37°C



BAX System 24E	BAX System X5
<p>40 µl lysis Agent 1 + 10 µl lysis Agent 2</p> <p style="text-align: center;">↓</p> <p>50 µl combined agents in a Cluster tube + 0.5 ml enriched sample</p> <p style="text-align: center;">↓</p> <p>30 min at 37°C</p> <p style="text-align: center;">↓</p> <p>200 µl reagent (150 µl protease + 12 ml buffer lysis) in a cluster tube</p> <p>+ 5 µl heat-treated enriched sample</p> <p style="text-align: center;">↓</p> <p>55°C for 30 min 95°C for 10 min</p> <p>Cool at 2 - 8°C for 5 min</p> <p style="text-align: center;">↓</p> <p>PCR on 30 µl lysate</p> <p style="text-align: center;">↓</p> <p>Automatic measurement of the fluorescence using the BAX® Q7</p>	<p>150 µl protease + 200 µl Agent 2 + 12 ml lysis buffer</p> <p style="text-align: center;">↓</p> <p>200 µl reagent in a Cluster tube + 5 µl enriched sample</p> <p style="text-align: center;">↓</p> <p>55°C for 30 min 95°C for 10 min Cool at 2 - 8°C for 5 min</p> <p style="text-align: center;">↓</p> <p>PCR on 50 µl lysate</p> <p style="text-align: center;">↓</p> <p>Automatic measurement of the fluorescence using the BAX® X5</p>



Confirmation of positive result by:

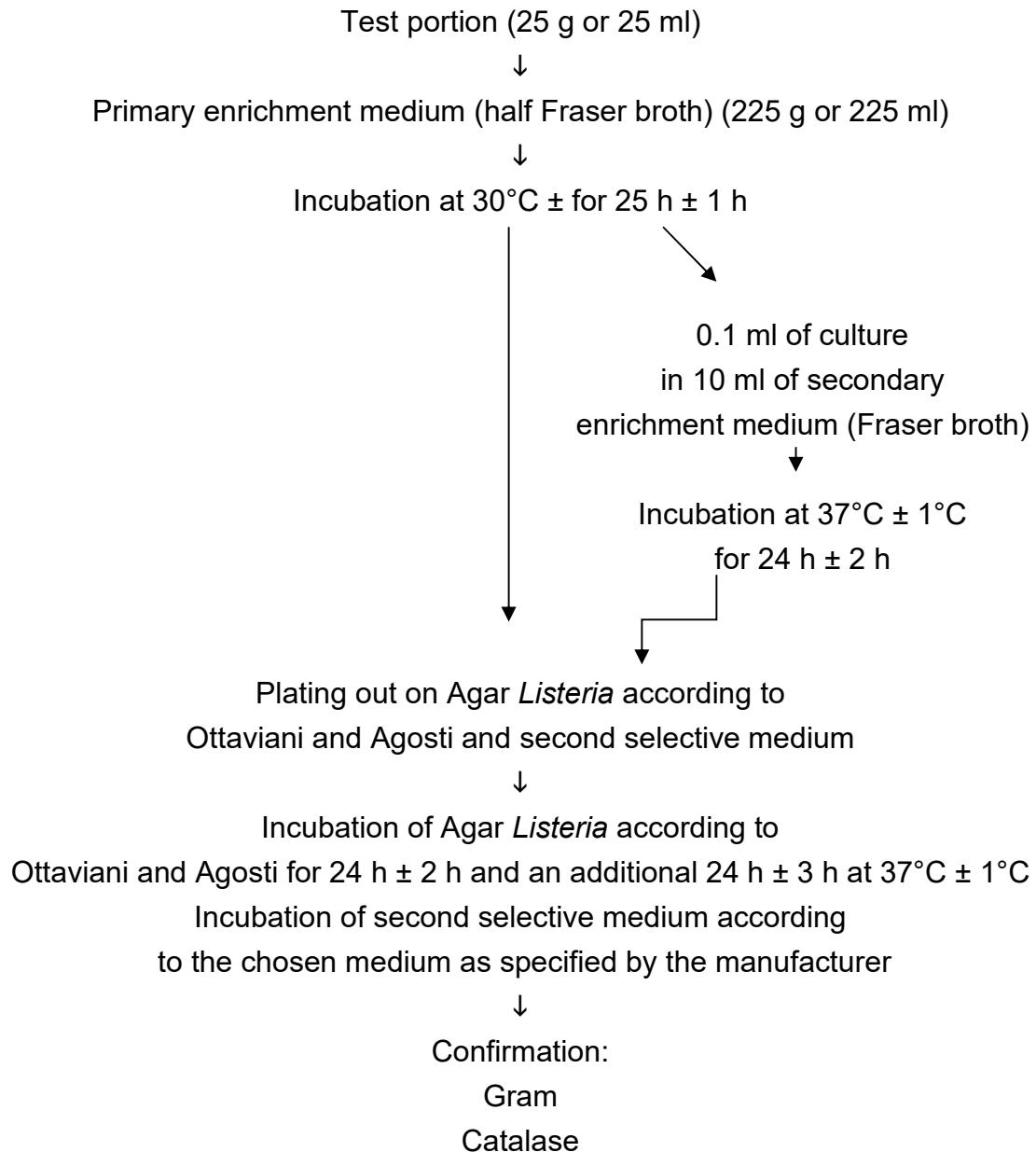
- Using the conventional tests described by CEN or ISO, including purification step
- Streaking 10 µl of 24 enriched sample onto Brilliance Listeria Agar plates, incubated for 24-48 h at 37°C
- Streaking 0.1 ml onto agar Listeria plate according to Ottaviani and Agosti (O&A), incubated for 24-48 h at 37°C.

The presence of characteristic colonies is sufficient to confirm the presence of Listeria species

Appendix 2 – Flow diagram 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



**Appendix 3 – Artificial contamination of samples
(IPL Study)**

Laboratory	Sample N°	Products	Cat.	Artificial contamination					Global result
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample	
IPL	L3	Beef meat	MP1	<i>Listeria monocytogenes</i> 1/2a	Rillettes	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	ND	<10	+
IPL	L4	Beef meat	MP1	<i>Listeria monocytogenes</i> 1/2a	Rillettes	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	ND	<10	+
IPL	L1	Ground beef	MP2	<i>Listeria monocytogenes</i> 1/2a	Rillettes	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	ND	<10	+
IPL	L2	Goulash	MP3	<i>Listeria monocytogenes</i> 1/2a	Rillettes	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	ND	<10	+
IPL	L18	Beef balls with tomato sauce	MP3	<i>Listeria monocytogenes</i> 1/2c	Beef	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	0.6	16	+
IPL	L19	Scallop cream	MP3	<i>Listeria monocytogenes</i> 1/2c	Beef	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	0.6	14	+
IPL	L12	Pollock fillet	SF1	<i>Listeria monocytogenes</i> 1/2a	Smoked salmon	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	0.3	4.5	+
IPL	AG6	Trout fillet	SF1	<i>Listeria monocytogenes</i>	Perch fillet	30 min at -80°C, puis 30 min at 55°C	0.7	4.0	+
IPL	AG7	Whiting fillet	SF1	<i>Listeria monocytogenes</i>	Perch fillet	30 min at -80°C, puis 30 min at 55°C	0.7	8.0	+
IPL	AG8	Saithe fillet	SF1	<i>Listeria monocytogenes</i>	Perch fillet	30 min at -80°C, puis 30 min at 55°C	0.7	12.0	+
IPL	L7	Saint Jacques with vegetables	SF3	<i>Listeria monocytogenes</i>	Smoked salmon	49 h at 4°C, 30 min at 55°C, 30 min at -80°C	0.2	5	+
IPL	L13	Fish with bordelaise sauce	SF3	<i>Listeria monocytogenes</i> 1/2a	Smoked salmon	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	0.3	4	+
IPL	L14	Frozen breaded fish	SF3	<i>Listeria monocytogenes</i> 1/2a	Smoked salmon	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	0.3	3.5	+
IPL	L15	Frozen breaded fish	SF3	<i>Listeria monocytogenes</i> 1/2a	Fish shell	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	0.8	2.8	+
IPL	L17	Salmon with hollandaise sauce	SF3	<i>Listeria monocytogenes</i> 1/2a	Fish shell	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	0.8	5.6	+
IPL	L20	Salmon meal	SF3	<i>Listeria monocytogenes</i> 1/2a	Fish shell	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	0.8	8.4	+
IPL	H5	Brie cheese	DP1	<i>Listeria monocytogenes</i> 1/2b	Maroille (raw milk cheese)	45 min at 55°C, 30 min at -80°C	0.9	9	+
IPL	H8	Brie cheese	DP1	<i>Listeria monocytogenes</i> 1/2b	Maroille (raw milk cheese)	45 min at 55°C, 30 min at -80°C	0.9	12.6	+
IPL	J21	Camembert pasteurized milk cheese	DP1	<i>Listeria monocytogenes</i> 4e	Reblochon (raw milk cheese)	45 min at 55°C, 30 min at -80°C	0.6	10	+

Laboratory	Sample N°	Products	Cat.	Artificial contamination					Global result
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample	
IPL	J22	Camembert de Normandie raw milk cheese	DP1	<i>Listeria monocytogenes</i> 4	Reblochon (raw milk cheese)	45 min at 55°C, 30 min at -80°C	0.6	9	+
IPL	J23	Reblochon raw milk cheese	DP1	<i>Listeria monocytogenes</i> 4e	Reblochon (raw milk cheese)	45 min at 55°C, 30 min at -80°C	0.6	8	+
IPL	N15	Soft cheese	DP1	<i>Listeria monocytogenes</i> 4b	Rind Munster	40% NaCl, 48 h at +4°C	0.5	3.2	+
IPL	N16	Camembert cheese	DP1	<i>Listeria monocytogenes</i> 4b	Rind Munster	40% NaCl, 48 h at +4°C	0.5	6.4	+
IPL	N17	Light cheese	DP1	<i>Listeria monocytogenes</i> 4b	Rind Munster	40% NaCl, 48 h at +4°C	0.5	9.6	+
IPL	N18	Gouda cheese	DP1	<i>Listeria monocytogenes</i> 4b	Rind Munster	40% NaCl, 48 h at +4°C	0.5	12.8	+
IPL	N19	Brie de Meaux raw milk cheese	DP1	<i>Listeria monocytogenes</i> 1/2c	Rind Munster	40% NaCl, 48 h at +4°C	0.6	0.5	-
IPL	J24	Blue cheese	DP2	<i>Listeria monocytogenes</i> 4e	Reblochon (raw milk cheese)	45 min at 55°C, 30 min at -80°C	0.6	10	+
IPL	F10	Skim milk powder	DP3	<i>Listeria monocytogenes</i> 1/2a	Rind Munster	60 min at 55°C, 30 min at -80°C	>2,5	1.5	-
IPL	F11	Skim milk powder	DP3	<i>Listeria monocytogenes</i> 1/2a	Rind Munster	60 min at 55°C, 30 min at -80°C	>2,5	2.5	-
IPL	H1	Whipped cream puff	DP3	<i>Listeria monocytogenes</i> 1/2a	Rind Munster	45 min at 55°C, 30 minutes at -80°C	0.8	28	+
IPL	N3	Raw milk	DP3	<i>Listeria monocytogenes</i>	Coulommiers (raw milk cheese)	40% NaCl, 48 h at +4°C	0.5	9	+
IPL	N20	Cream	DP3	<i>Listeria monocytogenes</i> 1/2c	Rind Munster	40% NaCl, 48 h at +4°C	0.6	0.8	+
IPL	P2	Princesse des îles pastry	DP3	<i>Listeria monocytogenes</i> 1/2a	Rind Munster	40% NaCl, 48 h at +4°C	0.4	21	+
IPL	P16	Milk powder	DP3	<i>Listeria monocytogenes</i> 1/2b	Maroille (raw milk cheese)	20% NaCl, 24 h at -80°C	0.7	4	+
IPL	P23	Whipped cream puff	DP3	<i>Listeria monocytogenes</i> 1/2b	Maroille (raw milk cheese)	20% NaCl, 24 h at -80°C	0.7	6	+
IPL	R16	Raw milk	DP3	<i>Listeria monocytogenes</i>	Munster	45 min at 55°C, 30 min at -80°C	0.2	1.5	-
IPL	U2	Chocolate mousse	DP3	<i>Listeria monocytogenes</i>	Mozzarella	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	1.4	6	+
IPL	U3	Saint Honoré pastry	DP3	<i>Listeria monocytogenes</i>	Mozzarella	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	1.4	9	+
IPL	L9	Broccoli	VG2	<i>Listeria monocytogenes</i> 4b	Salad	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	0.2	1.2	+
IPL	L11	Grated carrots	VG2	<i>Listeria monocytogenes</i> 4b	salad	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	0.2	2.4	+
IPL	Y3	Broccoli	VG2	<i>Listeria monocytogenes</i> 1/2	Potatoes	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	0.7	2.8	+
IPL	Z11	Mixed vegetables	VG2	<i>Listeria monocytogenes</i>	Fried potatoes	45 min at 55°C, 30 min at -80°C	0.4	15	+

Laboratory	Sample N°	Products	Cat.	Artificial contamination					Global result
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/ sample	
IPL	L10	Rice salad	VG3	<i>Listeria monocytogenes</i> 4b	Salad	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	0.2	1.8	+
IPL	P19	Cucumber salad	VG3	<i>Listeria monocytogenes</i> 1/2a	Sauté potatoes	20% NaCl, 24 h at -80°C	1.4	1.2	-
IPL	P20	Grated carrots salad	VG3	<i>Listeria monocytogenes</i> 1/2a	Sauté potatoes	20% NaCl, 24 h at -80°C	1.4	2.4	-
IPL	P22	Rice salad	VG3	<i>Listeria monocytogenes</i> 1/2a	Sauté potatoes	20% NaCl, 24 h at -80°C	1.4	4.8	-
IPL	P25	Celery with mayonnaise	VG3	<i>Listeria monocytogenes</i> 1/2a	Sauté potatoes	20% NaCl, 24 h at -80°C	1.4	3.6	-
IPL	Y1	Zucchinis flan	VG3	<i>Listeria monocytogenes</i> 1/2	Potatoes	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	0.7	2	-
IPL	Y2	Spinaches with cream	VG3	<i>Listeria monocytogenes</i> 1/2	Potatoes	48 h at 4°C, 30 min at 55°C, 30 min at -80°C	0.7	2.4	-
IPL	Z9	Mashed celery	VG3	<i>Listeria monocytogenes</i>	Fried potatoes	45 min at 55°C, 30 min at -80°C	0.4	10	+
IPL	Z10	Lenses salad	VG3	<i>Listeria monocytogenes</i>	Fried potatoes	45 min at 55°C, 30 min at -80°C	0.4	12.5	+
IPL	K9	Water of wash lines pea	EN1	<i>Listeria monocytogenes</i>	Environmental sample	45 min at 55°C, 30 min at -80°C	2.4	8.6	+
IPL	X1	Process water fish retail	EN1	<i>Listeria monocytogenes</i> 1/2a	Smoked salmon	45 min at 55°C, 30 min at -80°C	0.8	8.1	+
IPL	X2	Water process	EN1	<i>Listeria monocytogenes</i>	Perch fillet	45 min at 55°C, 30 min at -80°C	0.6	9	+
IPL	X5	Water process	EN1	<i>Listeria monocytogenes</i>	Spinach	45 min at 55°C, 30 min at -80°C	0.4	11	+
IPL	X3	Sponge	EN2	<i>Listeria monocytogenes</i> 1/2a	Smoked salmon	45 min at 55°C, 30 min at -80°C	0.8	16.2	+

ADRIA STUDY (2017)

Laboratory	Sample N°	Products	Artificial contamination					<i>Global result</i>
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample	
ADRIA	5138	Pizza	<i>L. monocytogenes</i> Ad267	Ham	Seeding 48h 2-8°C	/	1-1-2-0-2 (1,2)	+
ADRIA	5139	Pizza	<i>L. monocytogenes</i> Ad268	Ham	Seeding 48h 2-8°C	/	0-1-0-0-2 (0,6)	-
ADRIA	5140	Pizza	<i>L. monocytogenes</i> Ad267	Ham	Seeding 48h 2-8°C	/	1-1-2-0-2 (1,2)	+
ADRIA	5141	Pizza	<i>L. monocytogenes</i> Ad268	Ham	Seeding 48h 2-8°C	/	0-1-0-0-2 (0,6)	+
ADRIA	5142	RTE sandwich	<i>L. monocytogenes</i> Ad267	Ham	Seeding 48h 2-8°C	/	1-1-2-0-2 (1,2)	+
ADRIA	5143	RTE sandwich	<i>L. monocytogenes</i> Ad268	Ham	Seeding 48h 2-8°C	/	0-1-0-0-2 (0,6)	+
ADRIA	5144	RTE sandwich	<i>L. monocytogenes</i> Ad267	Ham	Seeding 48h 2-8°C	/	1-1-2-0-2 (1,2)	+
ADRIA	5145	RTE sandwich	<i>L. monocytogenes</i> Ad268	Ham	Seeding 48h 2-8°C	/	0-1-0-0-2 (0,6)	+
ADRIA	5146	RTE sandwich	<i>L. monocytogenes</i> Ad267	Ham	Seeding 48h 2-8°C	/	1-1-2-0-2 (1,2)	+
ADRIA	5148	RTE sandwich	<i>L. monocytogenes</i> Ad267	Ham	Seeding 48h 2-8°C	/	1-1-2-0-2 (1,2)	+
ADRIA	5149	RTE sandwich	<i>L. monocytogenes</i> Ad268	Ham	Seeding 48h 2-8°C	/	0-1-0-0-2 (0,6)	+
ADRIA	5150	Deli-salad	<i>L. innocua</i> Ad1230	Salad	Seeding 48h 2-8°C	/	0-1-0-0-2 (0,6)	-
ADRIA	5151	Deli-salad	<i>L. monocytogenes</i> Ad2598	Salad	Seeding 48h 2-8°C	/	0-3-1-0-0 (0,8)	+
ADRIA	5152	Deli-salad	<i>L. innocua</i> Ad1230	Salad	Seeding 48h 2-8°C	/	1-0-1-1-0 (0,6)	-
ADRIA	5153	Deli-salad	<i>L. monocytogenes</i> Ad2598	Salad	Seeding 48h 2-8°C	/	0-3-1-0-0 (0,8)	+
ADRIA	5154	Deli-salad	<i>L. innocua</i> Ad1230	Salad	Seeding 48h 2-8°C	/	1-0-1-1-0 (0,6)	-
ADRIA	5156	Deli-salad	<i>L. innocua</i> Ad1230	Salad	Seeding 48h 2-8°C	/	1-0-1-1-0 (0,6)	-
ADRIA	5157	Deli-salad	<i>L. monocytogenes</i> Ad2598	Salad	Seeding 48h 2-8°C	/	0-3-1-0-0 (0,8)	+
ADRIA	5159	Raw milk cheese	<i>L. monocytogenes</i> Ad665	Raw milk	Seeding 48h 2-8°C	/	0-2-2-0-3 (1,4)	+
ADRIA	5163	Raw milk cheese	<i>L. monocytogenes</i> Ad665	Raw milk	Seeding 48h 2-8°C	/	0-2-2-0-3 (1,4)	+
ADRIA	5339	Pastry	<i>L. monocytogenes</i> Ad551	Pastry	Seeding 48h 2-8°C	/	2-0-3-0-3 (1,6)	-
ADRIA	5340	Pastry	<i>L. monocytogenes</i> Ad551	Pastry	Seeding 48h 2-8°C	/	2-0-3-0-3 (1,6)	+
ADRIA	5691	RTRH Food	<i>L. monocytogenes</i> 32.183	RTRH food	Seeding 48h 2-8°C	/	2-0-2-2-1 (2,4)	+
ADRIA	5943	Rinse water	<i>L. monocytogenes</i> Ad2519	Environmental sample	Seeding 48h 2-8°C	/	0-2-3-3-0 (1,6)	+
ADRIA	5944	Rinse water	<i>L. monocytogenes</i> Ad2519	Environmental sample	Seeding 48h 2-8°C	/	0-2-3-3-0 (1,6)	+

Laboratory	Sample N°	Products	Artificial contamination					Global result
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample	
ADRIA	5945	Rinse water	<i>L. monocytogenes</i> Ad2519	Environmental sample	Seeding 48h 2-8°C	/	0-2-3-3-0 (1,6)	+
ADRIA	5946	Rinse water	<i>L. monocytogenes</i> Ad2600	Environmental sample	Seeding 48h 2-8°C	/	1-3-4-1-1 (2,0)	+
ADRIA	5947	Rinse water	<i>L. monocytogenes</i> Ad2600	Environmental sample	Seeding 48h 2-8°C	/	1-3-4-1-1 (2,0)	+
ADRIA	5949	Surface sample	<i>L. monocytogenes</i> Ad1271	Environmental sample	Seeding 48h 2-8°C	/	2-1-1-0-2 (1,2)	+
ADRIA	5950	Surface sample	<i>L. monocytogenes</i> Ad1271	Environmental sample	Seeding 48h 2-8°C	/	2-1-1-0-2 (1,2)	+
ADRIA	5951	Surface sample	<i>L. monocytogenes</i> Ad1271	Environmental sample	Seeding 48h 2-8°C	/	2-1-1-0-2 (1,2)	+
ADRIA	5952	Surface sample	<i>L. monocytogenes</i> Ad1271	Environmental sample	Seeding 48h 2-8°C	/	2-1-1-0-2 (1,2)	+
ADRIA	5953	Surface sample	<i>L. monocytogenes</i> Ad1272	Environmental sample	Seeding 48h 2-8°C	/	2-1-1-1-3 (1,6)	+
ADRIA	5956	Raw milk	<i>L. monocytogenes</i> Ad1784	Milk	Seeding 48h 2-8°C	/	1-2-2-0-1 (1,2)	+
ADRIA	5958	Raw milk	<i>L. monocytogenes</i> Ad1785	Milk	Seeding 48h 2-8°C	/	6-0-2-1-2 (2,2)	+
ADRIA	6273	Eggplant	<i>L. monocytogenes</i> Ad1212	Vegetables	Seeding 48h 2-8°C	/	1-1-1-2-0 (1,0)	+
ADRIA	6274	Zucchini	<i>L. monocytogenes</i> Ad1238	Vegetables	Seeding 48h 2-8°C	/	1-0-1-0-0 (0,4)	+
ADRIA	6276	Tomato	<i>L. monocytogenes</i> Ad1238	Vegetables	Seeding 48h 2-8°C	/	1-0-1-0-0 (0,4)	-

**Appendix 4 – Sensitivity study: raw data
(2008 and 2009 studies carried out by IPL, and
2017 extension study carried out by ADRIA)**

IPL Legend

Total bacteria growth

Ø : no growth
L = low
M = medium
H = high

Distribution of flora

A = pure culture of suspicious colonies
B = mix with a majority of suspicious colonies
C = mix with a minority of suspicious colonies
D = mix with rare suspicious colonies
E = absence of suspicious colonies
(x) : x characteristic colonies of *Listeria* if $x \leq 5$

- (L)(M)(H) (A to D) : presence of blue colonies without halo
+ (L)(M)(H) (A to D) : presence of characteristic colony of *L. monocytogenes*

FN: false negative

PS: additional positive

FP: false positive

ADRIA Legend

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
*: new extraction
L. mono: *Listeria monocytogenes*

♦ Analyses performed according to the COFRAC accreditation

Laboratory	Sample N°	Products (French name)	Products	COMPOSITE FOODS												COMPA- RISON	Protocol	Category	Type		
				Reference method: ISO 11290-1/A1					Alternative method: BAX® System PCR Assay for <i>L. monocytogenes</i> 24E					RESULT <i>L.mono</i>	BAX® <i>L.mono</i> test	CONFIRMATION 24 LEB		FINAL RESULT			
				FRASER 1/2		FRASER		CONFIRMATION	O&A1	P1	O&A2	P2	IDENTIFICATION	Brilliance D1 (IPL)		Brilliance D2 (IPL)					
IPL	K4	Sandwich thon	Tuna sandwich	+LA	+LA	+MA	+MA	<i>L. monocytogenes</i>	+	+		+LB		+MB		<i>L. monocytogenes</i>	+	PA	G	1	a
ADRIA	4866	Allumette poulet fumé	RTE chicken meat	H-d	+ (4)	H-	+	<i>L. welshimeri</i>	-	-/-		H+ (2)		H+ (2)		<i>L. monocytogenes</i>	-	NA	G	1	a
ADRIA	5142	Sandwich jambon tomates œufs	RTE sandwich	H+	+	H+	+	<i>L. monocytogenes</i>	+	+		H+		H+		<i>L. monocytogenes</i>	+	PA	G	1	a
ADRIA	5143	Sandwich jambon tomates œufs	RTE sandwich	H+	+	H+	+	<i>L. monocytogenes</i>	+	+		H+		H+		<i>L. monocytogenes</i>	+	PA	G	1	a
ADRIA	5144	Sandwich jambon beurre	RTE sandwich	H+	+	H+	+	<i>L. monocytogenes</i>	+	+		H+		H+		<i>L. monocytogenes</i>	+	PA	G	1	a
ADRIA	5145	Sandwich jambon beurre	RTE sandwich	H+	+	H+	+	<i>L. monocytogenes</i>	+	-		-		-		/	-	ND	G	1	a
ADRIA	5146	Sandwich jambon emmental	RTE sandwich	H+	+	H+	+	<i>L. monocytogenes</i>	+	-		-		-		/	-	ND	G	1	a
ADRIA	5148	Sandwich jambon emmental	RTE sandwich	-	-	-	-	/	-	+		H+		H+		<i>L. monocytogenes</i>	+	PD	G	1	a
ADRIA	5149	Sandwich jambon emmental	RTE sandwich	H+	+	H+	+	<i>L. monocytogenes</i>	+	+		H+		H+		<i>L. monocytogenes</i>	+	PA	G	1	a
ADRIA	5150	Salade jambon emmental	Deli-salad	-	-	st	st	/	-	-		-		-		/	-	NA	G	1	a
ADRIA	5151	Salade jambon emmental	Deli-salad	H+ (1)	+	(11)	H+	+	<i>L. monocytogenes</i>	+	-		-		-	/	-	ND	G	1	a
ADRIA	5152	Salade jambon emmental	Deli-salad	H-	+	H-	+	<i>L. innocua</i>	-	-		-		-		/	-	NA	G	1	a
ADRIA	5153	Salade jambon emmental	Deli-salad	st	st	-	-	/	-	+		H+		H+		<i>L. monocytogenes</i>	+	PD	G	1	a
ADRIA	5154	Salade poulet emmental	Deli-salad	-	-	st	st	/	-	-		H-		H-		<i>L. innocua</i>	-	NA	G	1	a
ADRIA	5156	Salade césar poulet parmesan croton	Deli-salad	H-	+	H-	+	<i>L. innocua</i>	-	-		-		-		/	-	NA	G	1	a
ADRIA	5157	Salade césar poulet parmesan croton	Deli-salad	H+	+	H+	+	<i>L. monocytogenes</i>	+	+		H+		H+		<i>L. monocytogenes</i>	+	PA	G	1	a
ADRIA	5388	Sandwich poulet crudités	Sandwich with chicken	-	st	st	st	/	-	-		-		-		/	-	NA	G	1	a
ADRIA	5392	Salade pomme de terre hareng	RTE Food	st	st	st	st	/	-	-		-		-		/	-	NA	G	1	a
ADRIA	5934	Club sandwich rosette	Sandwich with pork	-	-	-	-	/	-	-		-		-		/	-	NA	G	1	a
ADRIA	5935	Piémontaise au jambon	Deli-salad	st	-	-	-	/	-	-		st		st		/	-	NA	G	1	a
ADRIA	5936	Piémontaise au jambon	Deli-salad	st	st	st	st	/	-	-		st		st		/	-	NA	G	1	a
ADRIA	4864	Poêlée de pommes de terre	RTRH potatoes	-	-	-	-	/	-	-		-		-		/	-	NA	G	1	b
ADRIA	4865	Galette soja tomates	RTRH food	H-d	-	-	-	NC	-	+/-/+		-	-	(H+ after subculture in Fraser 1)		<i>L. monocytogenes</i> (after subculture in Fraser 1)	+	PD	G	1	b
ADRIA	4867	Poêlée de riz au poulet	RTRH chicken meat and rice	H-d	-	H+/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	+		H-d		H-d (+on Palcam)		<i>L. monocytogenes</i>	+	PA	G	1	b
ADRIA	4869	Sauce colombo	RTRH dressing	-	-	-	-	/	-	-		-		-		/	-	NA	G	1	b
ADRIA	4870	Galette de blé noir épaisse	RTRH food	H+	+	H+	+	<i>L. monocytogenes</i>	+	+		H+/H-d		H+/H-d		<i>L. monocytogenes</i> / NC	+	PA	G	1	b
ADRIA	4871	Galette quinoa provençale	RTRH food	H-d	-	-	-	NC, NI	-	-		H-d		H-d		NI	-	NA	G	1	b
ADRIA	4875	Blanquette de poulet	RTRH food	st	-	-	-	/	-	-		-		-		-	-	NA	G	1	b
ADRIA	4876	Paella	Paella	H+ (2)	-	H+	+	<i>L. monocytogenes</i>	+	+		H-d		H-d (+on Palcam)		<i>L. monocytogenes</i> / <i>L. innocua</i>	+	PA	G	1	b
ADRIA	4877	Galette boulgour lentilles	RTRH food	H-d	-	-	-	NC	-	-		-		-		/	-	NA	G	1	b
ADRIA	4878	Tajine olives	RTRH food	-	-	-	-	/	-	-		-		-		/	-	NA	G	1	b
ADRIA	4958	Brandade de morue parmentier	RTRH food	-	-	-	-	/	-	-		-		-		/	-	NA	G	1	b
ADRIA	5138	Pizza jambon champignons de Paris	Pizza	H+	+	H+	+	<i>L. monocytogenes</i>	+	+		H+		H+		<i>L. monocytogenes</i>	+	PA	G	1	b
ADRIA	5139	Pizza jambon champignons de Paris	Pizza	st	st	st	st	/	-	-		st		-		/	-	NA	G	1	b
ADRIA	5140	Pizza pâte fine jambon fromage	Pizza	H+	+	H+	+	<i>L. monocytogenes</i>	+	+		H+		H+		<i>L. monocytogenes</i>	+	PA	G	1	b
ADRIA	5141	Pizza pâte fine jambon fromage	Pizza	H+	+	H+	+	<i>L. monocytogenes</i>	+	+		H+		H+		<i>L. monocytogenes</i>	+	PA	G	1	b
ADRIA	5384	Riz au thon olives tomates	RTRH Foods	H+	+	H+	+	<i>L. monocytogenes</i>	+	-		-		-		/	-	ND	G	1	b
ADRIA	5385	Pommes de terre salardaise	RTRH Foods	-	-	-	-	/	-	-		-		-		/	-	NA	G	1	b
ADRIA	5386	Pommes de terre au beurre	RTRH Foods	H+	+	H+	+	<i>L. monocytogenes</i>	+	+		H+		H+		<i>L. monocytogenes</i>	+	PA	G	1	b
ADRIA	5387	Bouchée à la reine	RTRH Foods	st	st	st	st	/	-	-		-		-		/	-	NA	G	1	b
ADRIA	5389	Friand au fromage	RTRH Foods	H+	+	H+	+	<i>L. monocytogenes</i>	+	+		H+		H+		<i>L. monocytogenes</i>	+	PA	G	1	b
ADRIA	5390	Tartinable fromage saumon	RTE Food	-	-	-	-	/	-	-		-		-		/	-	NA	G	1	b
ADRIA	5391	Friand au fromage	RTRH Foods	st	-	-	-	/	-	-		-		-		/	-	NA	G	1	b
ADRIA	5691	Croissant au jambon	RTRH Food	-	-	-	-	/	-	+		H+		H+		<i>L. monocytogenes</i>	+	PD	G	1	b
IPL	H1	Whipped cream puff	Whipped cream puff	+LA	+LA	+HA	+HA	<i>L. monocytogenes</i>	+	+		+MB		+MB		<i>L. monocytogenes</i>	+	PA	G	1	c

Laboratory	Sample N°	Products (French name)	Products	COMPOSITE FOODS												COMPA-RISON	Protocol	Category	Type		
				Reference method: ISO 11290-1/A1						Alternative method: BAX® System PCR Assay for <i>L. monocytogenes</i> 24E											
				FRASER 1/2		FRASER		CONFIRMATION		RESULT <i>L.mono</i>	BAX® <i>L.mono</i> test	CONFIRMATION 24 LEB		IDENTIFICATION	FINAL RESULT						
				O&A1	P1	O&A2	P2	IDENTIFICATION				O&A D1 (Adria)	O&A D2 (Adria)								
IPL	J8		Cookie dough	-ME	-ME	+MB	+MB	<i>L. monocytogenes</i>		+	-	-ME	/	/	-	ND	G	1	c		
IPL	P2		Princesse des îles pastry	+LB	+LB	+MA	+MA	<i>L. monocytogenes</i>		+	+	+MB	+MB	<i>L. monocytogenes</i>	+	PA	G	1	c		
IPL	P23		Whipped cream puff	Ø	Ø	+MA	+MA	<i>L. monocytogenes</i>		+	+	+LB	+LB	<i>L. monocytogenes</i>	+	PA	G	1	c		
IPL	P26		Chocolate cream pastry	Ø	Ø	-LE	Ø	/		-	-	-ME	/	/	-	NA	G	1	c		
IPL	R12		Whipped cream puff	Ø	Ø	-LE	-LE	/		-	-	-ME	-ME	/	-	NA	G	1	c		
IPL	R17		Flan	Ø	Ø	Ø	Ø	/		-	-	-LE	-LE	/	-	NA	G	1	c		
IPL	U2		Chocolate mousse	+MA	+MA	+MA	+MB	<i>L. monocytogenes</i>		+	+	+MA	+MA	<i>L. monocytogenes</i>	+	PA	G	1	c		
IPL	U3		Saint Honoré pastry	+MA	+MA	+MA	+MA	<i>L. monocytogenes</i>		+	+	+LB	+MB	<i>L. monocytogenes</i>	+	PA	G	1	c		
ADRIA	4863	Plaque à croissant	Pastry	-	-	-	-	/		-	-	-	-	/	-	NA	G	1	c		
ADRIA	4868	Omelette orient	Omelet	st	-	-	-	/		-	-	-	-	/	-	NA	G	1	c		
ADRIA	4872	Mille feuilles	Pastry	st	st	st	st	/		-	-	-	-	/	-	NA	G	1	c		
ADRIA	4873	Omelette	Omelet	-	-	-	-	/		-	-	-	-	/	-	NA	G	1	c		
ADRIA	4874	Eclair au chocolat	Pastry	H+	+	H+	+	<i>L. monocytogenes</i>		+	+	H+	H+	<i>L. monocytogenes</i>	+	PA	G	1	c		
ADRIA	4946	Blanc d'œuf en neige	Egg white	st	st	st	-	/		-	-	-	-	/	-	NA	G	1	c		
ADRIA	4947	Œuf entier liquide pasteurisé	Pasteurized liquid whole egg	st	st	st	st	/		-	-	st	st	/	-	NA	G	1	c		
ADRIA	4948	Œuf entier liquide pasteurisé	Pasteurized liquid whole egg	st	st	st	st	/		-	-	st	st	/	-	NA	G	1	c		
ADRIA	4949	Jaune d'œuf liquide pasteurisé	Pasteurized liquid yolk egg	st	st	st	st	/		-	i/-	st	st	/	-	NA	G	1	c		
ADRIA	5339	Framboisier	Pastry	-	-	-	-	/		-	-	-	-	/	-	NA	G	1	c		
ADRIA	5340	Choux chantilly	Pastry	H-d	+	H+	+	<i>L. monocytogenes</i>		+	+	-	H+	<i>L. monocytogenes</i>	+	PA	G	1	c		

MEAT PRODUCTS																						
Laboratory	Sample N°	Products (French name)	Products	Reference method: ISO 11290-1/A1						Alternative method: BAX® System PCR Assay for <i>L. monocytogenes</i> 24E						COMPA-RISON	Protocol	Category	Type			
				FRASER 1/2		FRASER		CONFIRMATION		RESULT L.mono	BAX® L.mono test	CONFIRMATION 24 LEB			IDENTIFICATION	FINAL RESULT						
				O&A1	P1	O&A2	P2	IDENTIFICATION				O&A D1 (IPL)	Brilliance D2 (IPL)	IDENTIFICATION								
IPL	A3	Pork chops		-LA	+LA	-MA	+MB	<i>L.welshimeri</i>		-	-	-MA	-MA	<i>L.welshimeri</i>	-	NA	G	2	a			
IPL	A10	Guinea fowl leg		+MB	+MB	+MB	+MB	<i>L.monocytogenes</i> <i>L.welshimeri</i>		+	+	+MB	+HB	<i>L.monocytogenes</i> <i>L.innocua</i>	+	PA	G	2	a			
IPL	B8	Rumsteak		Ø	Ø	Ø	Ø	/		-	-	-LE	-LE	/	-	NA	G	2	a			
IPL	I11	Chicken leg		+LA	+LB	+MB	+MB	<i>L.monocytogenes</i> <i>L.innocua</i>		+	+	+MB	+MB	<i>L.monocytogenes</i> <i>L.innocua</i>	+	PA	G	2	a			
IPL	J12	Duck leg		Ø	Ø	Ø	Ø	/		-	+	Ø	Ø	/	-	PPNA	G	2	a			
IPL	K5	Chicken leg		Ø	Ø	Ø	Ø	/		-	-	-LE	/	/	-	NA	G	2	a			
IPL	L3	Beef meat		+LA	+LA	+MA	+MB	<i>L.monocytogenes</i>		+	+	+MB	+HB	<i>L.monocytogenes</i>	+	PA	G	2	a			
IPL	L4	Beef meat		+LA	+LA	+MA	+MA	<i>L.monocytogenes</i>		+	+	+LA	+MA	<i>L.monocytogenes</i>	+	PA	G	2	a			
IPL	V8	Chicken fillet		+LB	+LB	-MB	+MB	<i>L.monocytogenes</i> <i>L.welshimeri</i>		+	+	-MB	Fraser: -MA RLM: +HD	<i>L.welshimeri</i> <i>L.monocytogenes</i>	+	PA	G	2	a			
IPL	V9	Duck		-LA(2)	+LA(1)	-LA	+LA	<i>L.welshimeri</i>		-	-	-MB	-MB	<i>L.welshimeri</i>	-	NA						
IPL	AA1	Ground beef		-ME	-ME	Ø	Ø	/		-	-	-ME	/	/	-	NA	G	2	a			
IPL	AA3	Pork chops		-LE	-LE	Ø	Ø	/		-	-	-LE	/	/	-	NA	G	2	a			
IPL	AD2	Pork chops		-LA(5)	+LA	-MA	+MB	<i>L.welshimeri</i>		-	-	-MA	-MB	<i>L.welshimeri</i>	-	NA	G	2	a			
IPL	AD3	Horse meat		+LA	+LA	+MA	+MA	<i>L.monocytogenes</i>		+	+	+MB	+MB	<i>L.monocytogenes</i>	+	PA	G	2	a			
IPL	AD8	Chicken meat		Ø	Ø	Ø	Ø	/		-	-	-LE	/	/	-	NA	G	2	a			
IPL	AD9	Turkey meat		Ø	Ø	Ø	Ø	/		-	-	-ME	/	/	-	NA	G	2	a			
IPL	AE1	Horse meat		+LB	+LB	+MA	+MA	<i>L.monocytogenes</i>		+	-	Ø	Ø	/	-	ND	G	2	a			
IPL	AE2	Pork chops		+LB	+LB	+MB	+MB	<i>L.monocytogenes</i> <i>L.welshimeri</i>		+	-	+LD	/	<i>L.monocytogenes</i> <i>L.welshimeri</i>	-	ND	G	2	a			
IPL	AE3	Turkey meat		+LB	+LA(3)	+MA	+MA	<i>L.monocytogenes</i>		+	+	+MB	+MB	<i>L.monocytogenes</i>	+	PA	G	2	a			
IPL	AF8	Pork meat		+LB	+LB	+MB	+MB	<i>L.monocytogenes</i>		+	+	+MB	+MB	<i>L.monocytogenes</i>	+	PA	G	2	a			
IPL	AG1	Beef meat		Ø	Ø	Ø	Ø	/		-	-	-LE	/	/	-	NA	G	2	a			
IPL	AG2	Pork chops		-LE	-LE	-LE	-LE	/		-	-	-LE	/	/	-	NA	G	2	a			
IPL	AG3	Beef meat		Ø	Ø	-ME	Ø	/		-	-	-ME	/	/	-	NA	G	2	a			
IPL	A2	Ground beef		-LA	+LA	-MA	+MB	<i>L.innocua</i>		-	-	-MB	-MA	<i>L.innocua</i>	-	NA	G	2	a			
IPL	B1	Ground beef		Ø	Ø	Ø	Ø	/		-	-	Ø	Ø	/	-	NA	G	2	a			
IPL	D4	Ground beef		-LA	+LA	+MB	+MA	<i>L.innocua</i> (<i>Bacillus</i>)		-	-	-MB	-MB	<i>L.innocua</i>	-	NA	G	2	a			
IPL	K7	Chopped steak		Ø	Ø	Ø	Ø	/		-	-	Ø	/	/	-	NA	G	2	a			
IPL	L1	Ground beef		+MA	+MA	+MA	+MA	<i>L.monocytogenes</i>		+	+	+MB	+MB	<i>L.monocytogenes</i>	+	PA	G	2	a			
IPL	M5	Ground beef		+LA	+LA	+MA	+MA	<i>L.ivanovii</i>		-	-	+MA	+MB	<i>L.ivanovii</i>	-	NA	G	2	a			
IPL	M6	Ground beef		+LA	+LA	+MA	+MA	<i>L.ivanovii</i>		-	-	-ME	/	/	-	NA	G	2	a			
IPL	N11	Ground horse meat		+LA	+LA	+MA	+MA	<i>L.monocytogenes</i>		+	+	+MB	+MB	<i>L.monocytogenes</i>	+	PA	G	2	a			
IPL	P12	Ground beef		+LA	+LA	+MA	+MA	<i>L.monocytogenes</i>		+	+	+LA	+LB	<i>L.monocytogenes</i>	+	PA	G	2	a			
IPL	AA2	Chopped steak		-LE	-LE	Ø	Ø	/		-	-	-LE	/	/	-	NA	G	2	a			
IPL	AD5	Ground beef		+MA	+MA	+MA	+MA	<i>L.monocytogenes</i>		+	+	+MB	+MA	<i>L.monocytogenes</i>	+	PA	G	2	a			
IPL	AD7	Ground beef		-LA	+LA	-MB	+MB	<i>L.welshimeri</i>		-	+	-HB	Fraser: -MA RLM: +HD	<i>L.welshimeri</i> <i>L.monocytogenes</i>	+	PD	G	2	a			
IPL	AD15	Ground beef		Ø	-LE	Ø	Ø	/		-	-	-LE	/	/	-	NA	G	2	a			
IPL	AF2	Halal beef minced meat		+MB	+MB	+MB	+MB	<i>L.monocytogenes</i>		+	+	+HB	+HB	<i>L.monocytogenes</i>	+	PA	G	2	a			
IPL	AF4	Frozen ground beef		+LB	+LB	+MB	+MB	<i>L.monocytogenes</i> <i>L.welshimeri</i>		+	+	+MB	+MB	<i>L.monocytogenes</i> <i>L.innocua</i>	+	PA	G	2	a			
IPL	AF5	Ground beef		+MB	+MB	+MB	+MB	<i>L.monocytogenes</i> <i>L.welshimeri</i>		+	+	+MB	+MB	<i>L.monocytogenes</i> <i>L.welshimeri</i>	+	PA	G	2	a			
IPL	AF6	Ground beef		+MA	+MB	+MA	+MA	<i>L.monocytogenes</i>		+	+	+MB	+MB	<i>L.monocytogenes</i>	+	PA	G	2	a			
IPL	AF7	Ground beef		-LE	-LE	-ME	-ME	/		-	-	-LE	/	/	-	NA	G	2	a			

MEAT PRODUCTS																				
Laboratory	Sample N°	Products (French name)	Products	Reference method: ISO 11290-1/A1						Alternative method: BAX® System PCR Assay for <i>L. monocytogenes</i> 24E						COMPA-RISON	Protocol	Category	Type	
				FRASER 1/2		FRASER		CONFIRMATION		RESULT L.mono	BAX® L.mono test	CONFIRMATION 24 LEB			IDENTIFICATION	FINAL RESULT				
				O&A1	P1	O&A2	P2	IDENTIFICATION				O&A D1 (IPL)	Brilliance D2 (IPL)							
IPL	AF9		Ground beef	-LB	+LB	-MA	+MB	<i>L. monocytogenes</i> <i>L. welshimeri</i>		+	+	-MB	-MB	+MB: Palcam and RLM	<i>L. welshimeri</i> <i>L. monocytogenes</i>	+	PA	G	2 a	
IPL	AF10		Ground beef	+MB	+MB	+MB	+MB	<i>L. monocytogenes</i> <i>L. innocua</i>		+	+	+MB	+MB	+MB	<i>L. monocytogenes</i> <i>L. innocua</i>	+	PA	G	2 a	
IPL	AF11		Ground beef	+LB	+LB	+MB	+MB	<i>L. monocytogenes</i> <i>L. welshimeri</i>		+	+	+MB	+MB	+MB	<i>L. monocytogenes</i>	+	PA	G	2 a	
IPL	AG5		Ground beef	+LA	+LA	+MB	+MB	<i>L. monocytogenes</i>		+	+	-ME	+MA (5 plates)	<i>L. monocytogenes</i>	+	PA	G	2 a		
IPL	A4		Hamburger	+LA	+LB	+MB	+MB	<i>L. monocytogenes</i> <i>L. innocua</i>		+	+	+MB	+MB	+MB	<i>L. monocytogenes</i> <i>L. innocua</i>	+	PA	G	2 b	
IPL	A5		Beef balls	+MA	+MA	+MA	+MA	<i>L. monocytogenes</i>		+	+	+MB	+MB	+MB	<i>L. monocytogenes</i>	+	PA	G	2 b	
IPL	B5		Hamburger	Ø	Ø	-MA	+MA	<i>L. welshimeri</i>		-	-	-MA	-MA	-MA	<i>L. grayi</i>	-	NA	G	2 b	
IPL	D1		Hamburger	-LE	-LE	Ø	Ø	/		-	-	-LE	/	/	/	-	NA	G	2 b	
IPL	AD1		Beef balls	-MD	+MD	-MB	+LD	<i>L. innocua</i>		-	-	-MB	-MB	-MB	<i>L. innocua</i>	-	NA	G	2 b	
IPL	AD4		Hamburger	Ø	Ø	Ø	Ø	/		-	-	Ø	Ø	Ø	/	-	NA	G	2 b	
IPL	AE4		Raw hamburger	Ø	Ø	Ø	Ø	/		-	-	-LE	/	/	/	-	NA	G	2 b	
IPL	AE5		Seasoned ground beef	-LE	-LE	Ø	-MB?	/		-	-	-LE	/	/	/	-	NA	G	2 b	
IPL	AF1		Frozen hamburger	+MB	+MB	+MB	+MB	<i>L. monocytogenes</i> <i>L. welshimeri</i>		+	+	+MB	+MB	+MB	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	PA	G	2 b	
IPL	AF3		Frozen hamburger	+LB	+LB	+MB	+MB	<i>L. monocytogenes</i> <i>L. welshimeri</i>		+	+	+MB	+MB	+MB	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	PA	G	2 b	
IPL	B9		Foie gras	+MA	+MA	+MA	+MA	<i>L. monocytogenes</i>		+	+	+MA	+HA	+HA	<i>L. monocytogenes</i>	+	PA	G	2 b	
IPL	D7		Foie gras	Ø	Ø	+HA	+MA	<i>L. monocytogenes</i>		+	+	-LD	+LD	+LD	<i>L. monocytogenes</i>	+	PA	G	2 b	
IPL	H11		Roast pork	Ø	Ø	-ME	-ME	/		-	-	Ø	/	/	/	-	NA	G	2 b	
IPL	H12		Roast pork with ketchup	Ø	Ø	Ø	Ø	/		-	-	Ø	/	/	/	-	NA	G	2 b	
IPL	L2		Goulash	+LA	+LA	+MB	+MB	<i>L. monocytogenes</i> <i>L. welshimeri</i>		+	+	+LB	+MB	+MB	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	PA	G	2 b	
IPL	L18		Beef balls with tomato sauce	+MA	+MA	+MA	+MA	<i>L. monocytogenes</i>		+	+	+MA	+MB	+MB	<i>L. monocytogenes</i>	+	PA	G	2 b	
IPL	L19		Scallop cream	+MA	+MA	+MA	+MA	<i>L. monocytogenes</i>		+	+	+MA	+MA	+MA	<i>L. monocytogenes</i>	+	PA	G	2 b	
IPL	P11		Pie	Ø	Ø	Ø	-LE	/		-	-	-LE	/	/	/	-	NA	G	2 b	
IPL	AD6		Chicken with Thai sauce	-LA	+LA	-MB	+MB	<i>L. welshimeri</i>		-	-	-ME	/	/	/	-	NA	G	2 b	
ADRIA	6458*	Canard laqué	RTRH duck meat	-	-	-	-	/		-	-	-	-	-	/	-	NA	G	2 b	
IPL	A5		Chipolatas	Ø	Ø	Ø	Ø	/		-	-	-LE	/	/	/	-	NA	S	2 c	
IPL	C1		Toulouse sausage	-ME	-LE	Ø	Ø	/		-	-	-ME	/	/	/	-	NA	S	2 c	
IPL	C7		Sausage	-ME	-ME	Ø	Ø	/		-	-	-ME	/	/	/	-	NA	S	2 c	
IPL	C8		Bacon	Ø	Ø	Ø	Ø	/		-	-	-LE	/	/	/	-	NA	S	2 c	
IPL	C9		Merguez	-LE	-LE	+MA	+MA	<i>L. monocytogenes</i>		+	-	-ME	-ME	-ME	<i>L. monocytogenes</i>	-	ND	S	2 c	
IPL	C12		Black pudding	+MA	+MA	+MA	+MA	<i>L. monocytogenes</i>		+	+	+MB	+MA	+MA	<i>L. monocytogenes</i>	+	PA	S	2 c	
IPL	C13		Savoie sausage	+MB	+LB	+MB	+MB	<i>L. monocytogenes</i> <i>L. innocua</i>		+	+	+MB	-MA	-MA	<i>L. monocytogenes</i> <i>L. innocua</i>	+	PA	S	2 c	
IPL	C14		Toulouse sausage	+LB	+LB	+MB	+MB	<i>L. monocytogenes</i> <i>L. welshimeri</i>		+	+	-MB	-MB	-MB	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	PA	S	2 c	
IPL	D2		Sausage	-LE	-LE	-LE	-ME	/		-	-	-ME	/	/	/	-	NA	S	2 c	
IPL	D3		Sausage with herbs	Ø	Ø	Ø	-ME	/		-	-	-ME	/	/	/	-	NA	S	2 c	
IPL	D4		Brat's	+LA	+LA	+MA	+MB	<i>L. innocua</i>		-	+	+LB	+MB	+MB	<i>L. monocytogenes</i> <i>L. innocua</i>	+	PD	S	2 c	
IPL	D8		Merguez	+LC	+LC	+MB	+MB	<i>L. monocytogenes</i> <i>L. welshimeri</i>		+	+	+MB	+MB	+MB	<i>L. monocytogenes</i> <i>L. welshimeri</i>	+	PA	S	2 c	
IPL	D10		Sausage	+LB	+LB	+MB	+MB	<i>L. monocytogenes</i> <i>L. innocua</i>		+	+	+MB	+MB	+MB	<i>L. monocytogenes</i> <i>L. innocua</i>	+	PA	S	2 c	
IPL	F1		Chipolatas	+LB	+LB	+MB	+MB	<i>L. monocytogenes</i> <i>L. innocua</i>		+	+	+MB	+MB	+MB	<i>L. monocytogenes</i> <i>L. innocua</i>	+	PA	S	2 c	

MEAT PRODUCTS																				
Laboratory	Sample N°	Products (French name)	Products	Reference method: ISO 11290-1/A1						Alternative method: BAX® System PCR Assay for <i>L. monocytogenes</i> 24E						COMPA-RISON	Protocol	Category	Type	
				FRASER 1/2		FRASER		CONFIRMATION		RESULT <i>L.mono</i>	BAX® <i>L.mono</i> test	CONFIRMATION 24 LEB			IDENTIFICATION	FINAL RESULT				
				O&A1	P1	O&A2	P2	IDENTIFICATION				O&A D1 (Adria)	O&A D2 (Adria)	IDENTIFICATION						
IPL	F2	Chipolatas		+MB	+MB	+MB	+HB	<i>L.monocytogenes</i> <i>L.innocua</i>		+	+	+MB	+MB	<i>L.monocytogenes</i> <i>L.innocua</i>	+	PA	S	2	c	
IPL	G1	Sausage		-LE	-LE	-ME	-ME	/		-	-	-ME	/	/	-	NA	S	2	c	
IPL	G2	Sausage		-ME	-ME	+MB	+MB	<i>L.monocytogenes</i>		+	-	-ME	/	/	-	ND	S	2	c	
IPL	G3	Merguez		-ME	-ME	-ME	-ME	/		-	-	-ME	/	/	-	NA	S	2	c	
IPL	G4	Chipolatas		-LE	-LE	-ME	-ME	/		-	-	-ME	/	/	-	NA	S	2	c	
IPL	A6	Frankfurter		+LA	+LB	+MA	+MB	<i>L.monocytogenes</i>		+	+	+MA	+LA	<i>L.monocytogenes</i>	+	PA	S	2	c	
IPL	B12	Raw ham		Ø	Ø	Ø	Ø	/		-	+	+MB	+MB	<i>L.monocytogenes</i>	+	PD	S	2	c	
IPL	C2	Pâté		Ø	Ø	Ø	Ø	/		-	-	-MB	-MB	<i>L.innocua</i>	-	NA	S	2	c	
IPL	C3	Raw ham		-LE	-LE	Ø	-ME	/		-	-	-ME	/	/	-	NA	S	2	c	
IPL	C4	Pâté with olives		Ø	Ø	Ø	Ø	/		-	-	-LE	/	/	-	NA	S	2	c	
IPL	C5	Terrine of rabbit		Ø	Ø	Ø	Ø	/		-	-	-LE	/	/	-	NA	S	2	c	
IPL	C6	Pâté		Ø	Ø	Ø	Ø	/		-	-	Ø	/	/	-	NA	S	2	c	
IPL	C10	Saucisson		-LE	-LE	Ø	Ø	/		-	-	-ME	/	/	-	NA	S	2	c	
IPL	C11	White ham		+MB	+MB	+MD	+MB	<i>L.monocytogenes</i>		+	+	+MB	+MB	<i>L.monocytogenes</i>	+	PA	S	2	c	
IPL	C15	Terrine		+LD	+LD	+MA	+MA	<i>L.monocytogenes</i>		+	-	-MB	-MB Fr: Ø	/	-	ND	S	2	c	
IPL	D1	Foie gras		Ø	Ø	Ø	Ø	/		-	-	-LE	/	/	-	NA	S	2	c	
IPL	D5	Pâté		Ø	Ø	Ø	Ø	/		-	-	-ME	/	/	-	NA	S	2	c	
IPL	D7	Ham		Ø	-LE	Ø	Ø	/		-	-	-ME	/	/	-	NA	S	2	c	
IPL	D9	Pâté with pickles		Ø	Ø	Ø	Ø	/		-	+	+MA	+MA	<i>L.monocytogenes</i>	+	PD	S	2	c	
IPL	D11	Pâté		Ø	Ø	Ø	Ø	/		-	+	+MA	+MA	<i>L.monocytogenes</i>	+	PD	S	2	c	
IPL	D13	Raw ham		Ø	-LE	Ø	-ME	/		-	-	-ME	/	/	-	NA	S	2	c	
IPL	D14	Pâté		-LE	-LE	-LE	-ME	/		-	-	-ME	/	/	-	NA	S	2	c	
IPL	D15	Raw ham		+LA	+LA	+MA	+MA	<i>L.monocytogenes</i>		+	+	+MB	+MA	<i>L.monocytogenes</i>	+	PA	S	2	c	
IPL	D16	Smoked sausage		-LE	-LE	Ø	-LE	/		-	-	-ME	/	/	-	NA	S	2	c	
IPL	D19	Chorizo		-LE	-LE	+MD	+MC	<i>L.welshimeri</i>		-	-	-ME	+LB(1)	<i>L.welshimeri</i>	-	NA	S	2	c	
IPL	D20	Pâté with pickles		Ø	Ø	Ø	Ø	/		-	+	+MA	+MA	<i>L.monocytogenes</i>	+	PD	S	2	c	
IPL	D21	Pâté with pickles		Ø	Ø	Ø	Ø	/		-	-	Ø	/	/	-	NA	S	2	c	
IPL	E11	Rillettes		+LA	+LC	+MA	+MA	<i>L.monocytogenes</i>		+	+	+MB	+MB	<i>L.monocytogenes</i>	+	PA	S	2	c	
IPL	E12	Bacon		Ø	Ø	Ø	Ø	/		-	-	Ø	/	/	-	NA	S	2	c	
IPL	E13	Pâté		+MB	+MB	+MB	+MB	<i>L.monocytogenes</i> <i>L.seeligeri</i>		+	+	+MA	+MB	<i>L.monocytogenes</i>	+	PA	S	2	c	
IPL	E14	Terrine		-LE	-ME	-LE	-ME	/		-	-	-ME	/	/	-	NA	S	2	c	
IPL	E15	Bayonne ham		Ø	Ø	Ø	-ME	/		-	-	-LE	/	/	-	NA	S	2	c	
IPL	E16	Raw ham		Ø	-LE	Ø	-LE	/		-	-	-ME	/	/	-	NA	S	2	c	
IPL	A11	Pâté with pickles		Ø	Ø	Ø	Ø	/		-	+	Ø	Ø Fr: +LA	<i>L.monocytogenes</i>	+	PD	S	2	c	

DAIRY PRODUCTS																					
Laboratory	Sample N°	Products (French name)	Products	Reference method: ISO 11290-1/A1						Alternative method: BAX® System PCR Assay for <i>L. monocytogenes</i> 24E						COMPA-RISON	Protocol	Category	Type		
				FRASER 1/2		FRASER		CONFIRMATION		RESULT <i>L.mono</i>	BAX® <i>L.mono</i> test	CONFIRMATION 24 LEB		IDENTIFICATION	FINAL RESULT						
				O&A1	P1	O&A2	P2	IDENTIFICATION				Brilliance D1 (IPL)	Brilliance D2 (IPL)								
IPL	C11		Maroilles raw milk cheese	-LE	Ø	-LE	Ø	/		-	-	+LD	+LD	<i>L.innocua</i>	-	NA	G	3	a		
IPL	C16		Epoisses raw milk cheese	+LB	+LB	+MB	+MB	<i>L.monocytogenes</i> / <i>L.innocua</i>		+	-	-ME	/	/	-	ND	G	3	a		
IPL	D3		Maroilles raw milk cheese	+LB	+LB	+MB	+MB	<i>L. monocytogenes</i> / <i>L. innocua</i>		+	+	+MB	+MB	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	PA	G	3	a		
IPL	E1		Maroilles raw milk cheese	+LA	+LA	+LB	+LB	<i>L. monocytogenes</i> / <i>L. innocua</i>		+	+	+MB	+MB	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	PA	G	3	a		
IPL	E2		Maroilles raw milk cheese	+MA	+MA	+MB	+MB	<i>L. monocytogenes</i> / <i>L. innocua</i>		+	+	+MA	+MA	<i>L.monocytogenes</i>	+	PA	G	3	a		
IPL	E5		Comté raw milk cheese	-MA	+MB	-MB	+MB	<i>L.innocua</i>		-	-	-ME	-ME	Ø	-	NA	G	3	a		
IPL	J22		Camembert de Normandie raw milk cheese	Ø	-LE	Ø	Ø	/		-	+	+LA	+MB	<i>L.monocytogenes</i>	+	PD	G	3	a		
IPL	J23		Reblochon raw milk cheese	-LE	-ME	+MA	+MA	<i>L.monocytogenes</i>		+	+	+MB	+MB	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	PA	G	3	a		
IPL	K12		Camembert raw milk cheese	-LE	-LE	Ø	-LE	/		-	-	-LE	/	/	-	NA	G	3	a		
IPL	K13		Camembert de Normandie raw milk cheese	Ø	-ME	-ME	-ME	/		-	-	-HE	/	/	-	NA	G	3	a		
IPL	N19		Brie de Meaux raw milk cheese	Ø	Ø	-LE	-LE	/		-	-	-ME	/	/	-	NA	G	3	a		
IPL	P8		Brie de Meaux raw milk cheese	Ø	Ø	Ø	Ø	/		-	-	-ME	/	/	-	NA	G	3	a		
IPL	P13		Reblochon raw milk cheese	-MA	+MA	-MA	+MA	<i>L.innocua</i>		-	-	-MB	-MB	<i>L.innocua</i>	-	NA	G	3	a		
IPL	Q7		Reblochon raw milk cheese	-ME	Ø	-LE	Ø	/		-	-	-ME	/	/	-	NA	G	3	a		
IPL	Q8		Epoisses raw milk cheese	-LE	-LE	-LE	/	/		-	-	-MD	-MD	<i>L.welshimeri</i>	-	NA	G	3	a		
IPL	T12		Roquefort cheese	Ø	Ø	Ø	Ø	/		-	-	-ME	/	/	-	NA	G	3	a		
ADRIA	5159	Reblochon de Savoie au Lait cru	Raw milk cheese	H+	+	H+	+	<i>L. monocytogenes</i>		+	+	H+d	H+d	<i>L. monocytogenes</i>	+	PA	G	3	a		
ADRIA	5163	Brie de Meaux lait cru	Raw milk cheese	H+	+	H+	+	<i>L. monocytogenes</i>		+	-/+/-	H+	H+	<i>L. monocytogenes</i>	-	ND	G	3	a		
ADRIA	5393	Maroile au lait cru	Raw milk cheese	H+ (13)	+ (4)	H+	+	<i>L. monocytogenes</i>		+	+	H+	H+	<i>L. monocytogenes</i>	+	PA	G	3	a		
ADRIA	5394	Fromage au lait cru de vache	Raw milk cheese	H+ (8)	+	H+	+	<i>L. monocytogenes</i>		+	+	H+	H+/H-d	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	PA	G	3	a		
IPL	B11		Raw milk	Ø	Ø	Ø	Ø	/		-	-	-LE	Ø	/	-	NA	G	3	b		
IPL	C17		Raw milk	Ø	Ø	Ø	Ø	/		-	-	Ø	/	/	-	NA	G	3	b		
IPL	C20		Raw milk	-LE	Ø	Ø	Ø	/		-	-	Ø	/	/	-	NA	G	3	b		
IPL	N3		Raw milk	+LA	+LA	+MA	+MA	<i>L.monocytogenes</i>		+	+	+MA	+MB	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	PA	G	3	b		
IPL	R2		Raw milk	-LE	-LE	-ME	-ME	/		-	-	-ME	-ME	/	-	NA	G	3	b		
IPL	R3		Raw milk	-LE	-LE	-MA	+MB	<i>L.innocua</i>		-	-	-LD	-LD	<i>Bacillus</i>	-	NA	G	3	b		
IPL	R16		Raw milk	-LE	-LE	-LE	/	/		-	-	-ME	-ME	/	-	NA	G	3	b		
ADRIA	4942	Lait cru fermier	Raw milk	H-	+	H-	+	<i>L. innocua</i>		-	-	-	-	/	-	NA	G	3	b		
ADRIA	4943	Lait cru fermier	Raw milk	st	st	-	-	/		-	-	-	-	/	-	NA	G	3	b		
ADRIA	4944	Lait cru fermier	Raw milk	st	st	-	-	/		-	-	-	-	/	-	NA	G	3	b		
ADRIA	4945	Lait cu de vache jersiaise	Raw milk	-	st	-	-	/		-	-	-	-	/	-	NA	G	3	b		
ADRIA	5395	Lait cru de brebis	Raw milk	H+	+	H+	+	<i>L. monocytogenes</i>		+	+	H+	H+	<i>L. monocytogenes</i>	+	PA	G	3	b		
ADRIA	5396	Lait cru de brebis	Raw milk	H+	+	H+	+	<i>L. monocytogenes</i>		+	+	H+	H+	<i>L. monocytogenes</i>	+	PA	G	3	b		
ADRIA	5397	Lait cru de brebis	Raw milk	H+	+	H+	+	<i>L. monocytogenes</i>		+	+	H+/H-	H+/H-	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	PA	G	3	b		
ADRIA	5398	Lait cru de brebis	Raw milk	st	-	-	-	/		-	-	-	-	/	-	NA	G	3	b		
ADRIA	5399	Lait cru de brebis	Raw milk	H+	+	H+	+	<i>L. monocytogenes</i>		+	+	H+	H+	<i>L. monocytogenes</i>	+	PA	G	3	b		
ADRIA	5400	Lait cru de brebis	Raw milk	H+	+	H+	+	<i>L. monocytogenes</i>		+	+	H+	H+	<i>L. monocytogenes</i>	+	PA	G	3	b		
ADRIA	5401	Lait cru de brebis	Raw milk	H+ (8)	+	H+	+	<i>L. monocytogenes</i>		+	+	H+	H+	<i>L. monocytogenes</i>	+	PA	G	3	b		

DAIRY PRODUCTS																						
Laboratory	Sample N°	Products (French name)	Products	Reference method: ISO 11290-1/A1						Alternative method: BAX® System PCR Assay for <i>L. monocytogenes</i> 24E						COMPA-RISON	Protocol	Category	Type			
				FRASER 1/2		FRASER		CONFIRMATION		RESULT <i>L.mono</i>	BAX® <i>L.mono</i> test	CONFIRMATION 24 LEB		IDENTIFICATION	FINAL RESULT							
				O&A1	P1	O&A2	P2	IDENTIFICATION				O&A D1 (IPL)	Brilliance D2 (IPL)									
ADRIA	5402	Lait cru de brebis	Raw milk	H+	+	H+	+	<i>L. monocytogenes</i>		+	+	H+/H-	H+/H-	<i>L. monocytogenes / L. innocua</i>	+	PA	G	3	b			
ADRIA	5956	Lait cru fermier	Raw milk	H+ (2)	+ (1)	H+	+	<i>L. monocytogenes</i>		+	-/-	H+	H+	<i>L. monocytogenes</i>	-	ND	G	3	b			
ADRIA	5958	Lait cru fermier	Raw milk	H+	+	H+	+	<i>L. monocytogenes</i>		+	+	H+	H+	<i>L. monocytogenes</i>	+	PA	G	3	b			
ADRIA	6287	Lait cru fermier	Raw milk	H+/H-	+	H+/H-	+	<i>L. monocytogenes / L. innocua</i>		+	-/-	H-	H-	<i>L. innocua</i>	-	ND	G	3	b			
IPL	H5	Brie cheese		+LA	+LA	+HA	+HA	<i>L. monocytogenes</i>		+	+	+HA	+MA	<i>L. monocytogenes / L. innocua</i>	+	PA	G	3	c			
IPL	H8	Brie cheese		+LA	+LA	+MA	+MA	<i>L. monocytogenes</i>		+	+	+MB	+MB	<i>L. monocytogenes</i>	+	PA	G	3	c			
IPL	J21	Camembert pasteurized milk cheese		Ø	-LE	Ø	Ø	/		-	+	+LB	+MB	<i>L. monocytogenes</i>	+	PD	G	3	c			
IPL	K14	Camembert cheese		-LE	-LE	-HE	-HE	/		-	-	-ME	/	/	-	NA	G	3	c			
IPL	N15	Soft cheese		+MB	+MB	+LA	+LB	<i>L. monocytogenes</i>		+	+	+MD	+MB	<i>L. monocytogenes</i>	+	PA	G	3	c			
IPL	N16	Camembert cheese		-LE	Ø	Ø	Ø	/		-	+	+LB	+MB	<i>L. monocytogenes</i>	+	PD	G	3	c			
IPL	N17	Light cheese		+LA	+LA	+MA	+MA	<i>L. monocytogenes</i>		+	+	+MB	+HB	<i>L. monocytogenes</i>	+	PA	G	3	c			
IPL	N18	Gouda cheese		+MA	+MA	+MA	+MA	<i>L. monocytogenes</i>		+	+	+LB	+MB	<i>L. monocytogenes</i>	+	PA	G	3	c			
IPL	P9	Coulommier pasteurized milk cheese		Ø	Ø	Ø	Ø	/		-	-	-LE	/	/	-	NA	G	3	c			
IPL	P14	Soft cheese		-LE	-LE	Ø	Ø	/		-	-	-ME	/	/	-	NA	G	3	c			
IPL	C14	Ossau Iraty cheese		+MA	+MA	+MB	+MB	<i>L. monocytogenes</i> <i>L. innocua</i>		+	+	-MB	+MB	<i>L. monocytogenes</i> <i>L. innocua</i>	+	PA	G	3	c			
IPL	J24	Blue cheese		Ø	-LE	+MA	+MA	<i>L. monocytogenes</i>		+	+	+MB	+MB	<i>L. monocytogenes</i>	+	PA	G	3	c			
IPL	K15	Goat's cheese		Ø	-LE	-LE	-ME	/		-	-	Ø	/	/	-	NA	G	3	c			
IPL	P5	Ewe's milk cheese		Ø	Ø	Ø	Ø	/		-	-	Ø	/	/	-	NA	G	3	c			
IPL	P7	Angeroux		Ø	Ø	Ø	Ø	/		-	-	-LE	/	/	-	NA	G	3	c			
IPL	P10	Goat's cheese		-ME	-LE	-LE	-LE	/		-	-	-LE	/	/	-	NA	G	3	c			
IPL	Q9	Goat's cheese		-LE	-LE	Ø	Ø	/		-	-	-LE	/	/	-	NA	G	3	c			
IPL	R18	Petit Bethmale cheese		-LE	Ø	-LE	-LE	/		-	-	-ME	-ME	/	-	NA	G	3	c			
IPL	T3	Goat's cheese		Ø	Ø	Ø	Ø	/		-	-	-ME	/	/	-	NA	G	3	c			
IPL	T4	Goat's cheese		Ø	Ø	Ø	Ø	/		-	-	Ø	/	/	-	NA	G	3	c			
IPL	T7	Blue cheese		Ø	-LE	Ø	Ø	/		-	-	-ME	/	/	-	NA	G	3	c			
IPL	T8	Goat's cheese		-LE	Ø	Ø	Ø	/		-	-	-ME	/	/	-	NA	G	3	c			
IPL	T14	Goat's cheese		-LE	-LE	-LE	-LE	/		-	-	-ME	/	/	-	NA	G	3	c			
IPL	T18	Goat's cheese		-LE	-LE	-ME	-ME	/		-	-	-LE	/	/	-	NA	G	3	c			
IPL	F10	Skim milk powder		-ME	-ME	-ME	-ME	/		-	-	-HE	-ME	/	-	NA	G	3	c			
IPL	F11	Skim milk powder		-LE	-LE	Ø	-LE	/		-	-	-ME	/	/	-	NA	G	3	c			
IPL	N20	Cream		+MA	+MA	+MA	+MA	<i>L. monocytogenes</i>		+	+	+LA	+LA	<i>L. monocytogenes</i>	+	PA	G	3	c			
IPL	P16	Milk powder		-LE	-LE	-LE	-LE	/		-	-	+LB	+LB	<i>L. monocytogenes</i>	+	PD	G	3	c			

FRUIT AND VEGETABLES																					
Laboratory	Sample N°	Products (French name)	Products	Reference method: ISO 11290-1/A1					Alternative method: BAX® System PCR Assay for <i>L. monocytogenes</i> 24E							COMPA-RISON	Protocol	Category	Type		
				FRASER 1/2		FRASER		CONFIRMATION	RESULT L.mono	BAX® L.mono test	CONFIRMATION 24 LEB			IDENTIFICATION	FINAL RESULT						
				O&A1	P1	O&A2	P2	IDENTIFICATION			Brilliance D1 (IPL)	Brilliance D2 (IPL)	O&A D1 (Adria)	O&A D2 (Adria)							
IPL	R14		Frozen coco beans	Ø	Ø	-ME	-ME	/	-	-	-ME	-ME	Bacillus	-	NA	G	4	a			
IPL	S12		Frozen spinaches	+MA	+MA	+MB*	+MB*	<i>L. monocytogenes</i> <i>L. innocua</i>	+	-	-MA	-MA	<i>L. innocua</i>	-	ND	G	4	a			
IPL	T15		Frozen carrots	-LE	-LE	Ø	Ø	/	-	-	Ø	/	/	/	-	NA	G	4	a		
IPL	T17		Frozen leeks	Ø	-LE	-ME	-ME	/	-	-	Ø	/	/	/	-	NA	G	4	a		
IPL	T19		Frozen onions	Ø	Ø	Ø	Ø	/	-	-	Ø	/	/	/	-	NA	G	4	a		
IPL	V6		Frozen spinaches	Ø	Ø	Ø	Ø	/	-	-	Ø	/	/	/	-	NA	G	4	a		
IPL	V10		Frozen cauliflower	Ø	Ø	Ø	Ø	/	-	-	-LE	/	/	/	-	NA	G	4	a		
IPL	V11		Frozen zucchini	Ø	-LE	-ME	-ME	/	-	-	-LE	/	/	/	-	NA	G	4	a		
IPL	F6		Green peas	Ø	Ø	Ø	Ø	/	-	-	Ø	/	/	/	-	NA	G	4	a		
IPL	F7		Spinaches	+MA	+LA	+MA	+MB	<i>L. monocytogenes</i>	+	+	+MA	+MB	<i>L. monocytogenes</i>	+	PA	G	4	a			
IPL	J15		Green peas	+LB	+LB	+MB	+MB	<i>L. monocytogenes</i>	+	+	+MB	+MB	<i>L. monocytogenes</i>	+	PA	G	4	a			
IPL	L9		Broccoli	+MA	+MA	+MA	+MA	<i>L. monocytogenes</i>	+	+	+HA	+HA	<i>L. monocytogenes</i>	+	PA	G	4	a			
IPL	P3		Red cabbage	Ø	Ø	Ø	Ø	/	-	-	Ø	/	/	/	-	NA	G	4	a		
IPL	P4		White cabbage	Ø	Ø	Ø	Ø	/	-	-	Ø	/	/	/	-	NA	G	4	a		
IPL	P18		Radish	Ø	Ø	Ø	Ø	/	-	-	-LE	/	/	/	-	NA	G	4	a		
IPL	Y3		Broccoli	Ø	-LE	+MB	+MB	<i>L. monocytogenes</i>	+	+	+MB	+MB	<i>L. monocytogenes</i>	+	PA	G	4	a			
IPL	Y10		Cauliflower	Ø	Ø	Ø	-LE	/	-	-	-LE	-LE (5boites) Fraser : Ø	/	/	-	NA	G	4	a		
ADRIA	6273	Aubergine	Eggplant	H+	+	H+	+	<i>L. monocytogenes</i>	+	+	H+	H+	<i>L. monocytogenes</i>	+	PA	G	4	a			
ADRIA	6274	Courgette	Zucchini	H+	-	H+	+	<i>L. monocytogenes</i>	+	-/-	H+ni	H+	<i>L. monocytogenes</i>	-	ND	G	4	a			
ADRIA	6276	Tomate	Tomato	st	st	st	st	/	-	-	-	-	/	-	NA	G	4	a			
IPL	B10		Frozen French fries	+MA	+MA	+MB	+MB	<i>L. monocytogenes</i>	+	+	+MB	+HB	<i>L. monocytogenes</i> <i>L. grayi</i>	+	PA	G	4	b			
IPL	C2		Frozen French fries	+MA	+MA	+MB	+MB	<i>L. monocytogenes</i>	+	+	+MA	+MA	<i>L. monocytogenes</i>	+	PA	G	4	b			
IPL	C9		Frozen French fries	+MB	+MB	+MB	+MB	<i>L. monocytogenes</i>	+	+	+MB	+MB	<i>L. monocytogenes</i>	+	PA	G	4	b			
IPL	C10		Frozen fried potatoes	+LA	+LA	+MB	+MB	<i>L. monocytogenes</i>	+	+	+MD	+MB	<i>L. monocytogenes</i>	+	PA	G	4	b			
IPL	C13		Frozen French fries	+MA	+MA	+MB	+MB	<i>L. monocytogenes</i> <i>L. innocua</i>	+	+	+MB	+MB	<i>L. monocytogenes</i> <i>L. innocua</i>	+	PA	G	4	b			
IPL	C15		Frozen French fries	-LE	-LE	-ME	-ME	/	-	+	+MA	+MB	<i>L. monocytogenes</i>	+	PD	G	4	b			
IPL	E11		Frozen French fries	+MA	+LA	+MB	+LB	<i>L. monocytogenes</i>	+	+	+MB	+MB	<i>L. monocytogenes</i>	+	PA	G	4	b			
IPL	F4		Frozen French fries	+MB	+MB	+MB	+HB	<i>L. monocytogenes</i>	+	+	+MA	+MB	<i>L. monocytogenes</i>	+	PA	G	4	b			
IPL	F9		Frozen French fries	+MA	+HB	+MB	+HB	<i>L. monocytogenes</i>	+	+	+MB	+MB	<i>L. monocytogenes</i>	+	PA	G	4	b			
IPL	J13		Frozen French fries	+MB	+MB	+MB	+MB	<i>L. monocytogenes</i>	+	+	+MB	+MB	<i>L. monocytogenes</i>	+	PA	G	4	b			
IPL	Q1		Frozen green peas	Ø	Ø	Ø	Ø	/	-	-	-LE	/	/	-	NA	G	4	b			
IPL	Q6		Frozen French fries	+MA	+MA	+MB	+MB	<i>L. monocytogenes</i>	+	+	+MA	+MB	<i>L. monocytogenes</i>	+	PA	G	4	b			
IPL	R1		Frozen spinaches	-MA	+MA	-MA	+MA	<i>L. innocua</i>	-	-	-MB	-MB	<i>L. innocua</i>	-	NA	G	4	b			
IPL	L11		Grated carrots	+LA	+LA	+MA	+HA	<i>L. monocytogenes</i>	+	+	+MB	+MB	<i>L. monocytogenes</i>	+	PA	G	4	b			
IPL	P21		Salad	Ø	Ø	Ø	-LE	/	-	-	Ø	/	/	-	NA	G	4	b			
IPL	T5		Grated carrots	Ø	Ø	Ø	Ø	/	-	-	-LE	/	/	-	NA	G	4	b			
IPL	W5		Salad	+LA	+LA	+MB	+MB	<i>L. ivanovii</i>	-	-	+LB	+LD	<i>L. ivanovii</i>	-	NA	G	4	b			
IPL	W6		Salad	+LA	+LA	+MB	+MB	<i>L. ivanovii</i>	-	-	+MB	+HB	<i>L. ivanovii</i>	-	NA	G	4	b			
IPL	W7		Salad	-MA	+MA	-MA	+MA	<i>L. innocua</i>	-	-	-MA	-MA	<i>L. innocua</i>	-	NA	G	4	b			
IPL	W8		Salad	-MA	+MA	-MA	+MA	<i>L. innocua</i>	-	-	-MA	-MA	<i>L. innocua</i>	-	NA	G	4	b			
IPL	W9		Salad	Ø	Ø	Ø	Ø	/	-	-	Ø	/	/	-	NA	G	4	b			
IPL	Z11		Mixed vegetables	Ø	Ø	+MA	+MA	<i>L. monocytogenes</i>	+	+	+HB	+MB	<i>L. monocytogenes</i>	+	PA	G	4	b			
IPL	T0-1		Mixed vegetables	+LA	+LA	+MA	+MA	<i>L. monocytogenes</i>	+	+	+MA	+MA	<i>L. monocytogenes</i>	+	PA	G	4	b			
IPL	T16		Frozen marinated peppers	Ø	Ø	Ø	Ø	/	-	-	Ø	/	/	-	NA	G	4	c			
IPL	C3		Fried mixed vegetables	+LA	+LA	+MA	+MB	<i>L. monocytogenes</i>	+	+	+MA	+MA	<i>L. monocytogenes</i>	+	PA	G	4	c			
IPL	C4		Cakes cauliflower - broccoli	-LA	+LA	+MB	+MB	<i>L. innocua</i> <i>L. monocytogenes</i>	+	+	+MB	-MA	<i>L. monocytogenes</i> <i>L. innocua</i>	+	PA	G	4	c			
IPL	D5		Potatoes	+MA	+MA	+MB	+MB	<i>L. monocytogenes</i>	+	+	+MA	+MA	<i>L. monocytogenes</i>	+	PA	G	4	c			

Laboratory	Sample N°	Products (French name)	Products	FRUIT AND VEGETABLES												COMPA-RISON	Protocol	Category	Type	
				Reference method: ISO 11290-1/A1						Alternative method: BAX® System PCR Assay for <i>L. monocytogenes</i> 24E										
				FRASER 1/2		FRASER		CONFIRMATION		RESULT L.mono	BAX® L.mono test	CONFIRMATION 24 LEB			IDENTIFICATION	FINAL RESULT				
				O&A1	P1	O&A2	P2	IDENTIFICATION				Brilliance D1 (IPL)	Brilliance D2 (IPL)	O&A D1 (Adria)	O&A D2 (Adria)					
IPL	F8	Tabbouleh		Ø	Ø	Ø	Ø	/	-	-	-LE	/	/	/	-	NA	G	4 c		
IPL	I12	Fried mixed vegetables		+MA	+MB	+MB	+MB	<i>L. monocytogenes</i>	+	-	-ME	-ME	/	/	-	ND	G	4 c		
IPL	L10	Rice salad		+MA	+MA	+MA	+HA	<i>L. monocytogenes</i>	+	+	+MB	+MB	<i>L. monocytogenes</i>	+	PA	G	4 c			
IPL	P17	Mashed potatoes		Ø	Ø	Ø	Ø	/	-	-	Ø	/	/	/	-	NA	G	4 c		
IPL	P19	Cucumber salad		-LE	-LE	-ME	-ME	/	-	-	-LE	/	/	/	-	NA	G	4 c		
IPL	P20	Grated carrots salad		Ø	Ø	Ø	Ø	/	-	-	Ø	/	/	/	-	NA	G	4 c		
IPL	P22	Rice salad		Ø	Ø	-LE	-ME	/	-	-	+LA	+MB	<i>L. monocytogenes</i>	-	NA	G	4 c			
IPL	P24	Fried mixed vegetables		Ø	Ø	Ø	Ø	/	-	-	-LE	/	/	/	-	NA	G	4 c		
IPL	P25	Celery with mayonnaise		Ø	Ø	Ø	Ø	/	-	-	Ø	/	/	/	-	NA	G	4 c		
IPL	Q3	Fried mixed vegetables		-LE	-LE	-ME	-ME	/	-	-	-ME	/	/	/	-	NA	G	4 c		
IPL	Q4	Fried mixed vegetables		-LE	-LE	Ø	Ø	/	-	-	-MD	-MD	<i>L. innocua</i>	-	NA	G	4 c			
IPL	Q5	Fried mixed vegetables		Ø	Ø	-ME	-ME	/	-	-	-ME	/	/	/	-	NA	G	4 c		
IPL	T6	Guacamole		Ø	Ø	Ø	Ø	/	-	-	Ø	/	/	/	-	NA	G	4 c		
IPL	T9	Beetroot salad		Ø	Ø	Ø	Ø	/	-	-	Ø	/	/	/	-	NA	G	4 c		
IPL	T10	Houmous		-LE	-LE	Ø	-LE	/	-	-	-LE	/	/	/	-	NA	G	4 c		
IPL	U10	Salad with cabbage and carrots		-LB	+LB	-MB	+MB	<i>L. welshimeri</i>	-	-	-ME	Fraser : -MA	<i>L. welshimeri</i>	-	NA	G	4 c			
IPL	U11	Fruit salad		-LB	+LB	-MB	+MB	<i>L. welshimeri</i>	-	+	-LB	-LB	<i>L. welshimeri</i>	-	PPNA	G	4 c			
IPL	U12	Zucchini salad		-LB	+LB	-LB	+LB	<i>L. welshimeri</i>	-	-	-ME	Fraser : -MD	<i>L. welshimeri</i>	-	NA	G	4 c			
IPL	U13	Salad with potatoes		-LB	+MB	-MB	+LB	<i>L. welshimeri</i>	-	-	-ME	Fraser : -MA	<i>L. welshimeri</i>	-	NA	G	4 c			
IPL	W14	Mashed carrots		+LB	+LB	+MB	+MB	<i>L. ivanovii</i>	-	-	+MB	+LB	<i>L. ivanovii</i>	-	NA	G	4 c			
IPL	Y1	Zucchinis flan		Ø	Ø	Ø	Ø	/	-	-	-LE	/	/	/	-	NA	G	4 c		
IPL	Y2	Spinaches with cream		Ø	Ø	-LE	-LE	/	-	-	-LE	/	/	/	-	NA	G	4 c		
IPL	Y6	Cauliflower flan		Ø	Ø	Ø	Ø	/	-	-	Ø	/	/	/	-	NA	G	4 c		
IPL	Y8	Tomatoes salad		Ø	+LD	-MA	+MB	<i>L. welshimeri</i>	-	-	-MB	-LB	<i>L. welshimeri</i>	-	NA	G	4 c			
IPL	Z8	Mashed potatoes		+LB	+LB	+MA	+MB	<i>L. monocytogenes</i>	+	+	+MB	+HB	<i>L. monocytogenes</i>	+	PA	G	4 c			
IPL	Z9	Mashed celery		+MA	+LD	+MB	+MB	<i>L. monocytogenes</i>	+	+	+HA	+MA	<i>L. monocytogenes</i>	+	PA	G	4 c			
IPL	Z10	Lenses salad		+MA	+MA	+MB	+MB	<i>L. monocytogenes</i>	+	+	+HA	+MB	<i>L. monocytogenes</i>	+	PA	G	4 c			
ADRIA	5754	Epinards cuisinés	Cooked spinach	H+	+	H+/H-d	+	<i>L. monocytogenes / L. innocua</i>	+	+	H+	H+	<i>L. monocytogenes</i>	+	PA	G	4 c			

SEAFOOD AND FISHERY PRODUCTS																				
Laboratory	Sample N°	Products (French name)	Products	Reference method: ISO 11290-1/A1						Alternative method: BAX® System PCR Assay for <i>L. monocytogenes</i> 24E						COMPA-RISON	Protocol	Category	Type	
				FRASER 1/2		FRASER		CONFIRMATION		RESULT L.mono	BAX® L.mono test	CONFIRMATION 24 LEB			IDENTIFICATION	FINAL RESULT				
				O&A1	P1	O&A2	P2	IDENTIFICATION				Brilliance D1 (IPL)	Brilliance D2 (IPL)	IDENTIFICATION						
IPL	B7	Whiting fillet		-MB	+MB	-MA	+MA	<i>L. innocua</i>		-	-	-MA	-MA	<i>L. innocua</i>		-	NA	G	5 a	
IPL	C6	Herring fillet		-MB	+MB	-MA	+MA	<i>L. innocua</i>		-	-	-MA	-MA	<i>L. innocua</i>		-	NA	G	5 a	
IPL	C7	Cod fillet		Ø	Ø	Ø	Ø	/		-	+	+HD	+MB	<i>L. monocytogenes</i>		+	PD	G	5 a	
IPL	C8	Haddock fillet		Ø	-LE	Ø	-LE	/		-	-	-ME	-ME	/		-	NA	G	5 a	
IPL	C18	Salmon fillet		Ø	-LE	Ø	Ø	/		-	-	-HE	/	/		-	NA	G	5 a	
IPL	D15	Herring fillet		Ø	Ø	Ø	Ø	/		-	-	Ø	Ø	/		-	NA	G	5 a	
IPL	D17	Herring fillet		Ø	Ø	Ø	Ø	/		-	+	Ø	Ø	/		-	PPNA	G	5 a	
IPL	E7	Herring fillet		-LA	+LA	-LD	+LA(1)	<i>L. innocua</i>		-	-	-MA	-MA	<i>L. innocua</i>		-	NA	G	5 a	
IPL	E10	Cod fillet		Ø	Ø	Ø	Ø	/		-	-	-LE	-LE	/		-	NA	G	5 a	
IPL	F5	Fish cubes		Ø	Ø	Ø	Ø	/		-	-	Ø	/	/		-	NA	G	5 a	
IPL	I8	Herring fillet		+LA(4)	+LB(4)	+MA	+MA	<i>L. monocytogenes</i>		+	+	+LB	+LD	<i>L. monocytogenes</i>		+	PA	G	5 a	
IPL	J3	Herring fillet		Ø	-LE	Ø	Ø	/		-	+	-LE	-LE	/		-	PPNA	G	5 a	
IPL	L12	Pollock fillet		+MA	+MA	+MA	+MA	<i>L. monocytogenes</i>		+	+	+LB	+MB	<i>L. monocytogenes</i>		+	PA	G	5 a	
IPL	V7	Whiting fillet		Ø	Ø	Ø	Ø	/		-	-	-ME	/	/		-	NA	G	5 a	
IPL	AB3	Halibut fillet		Ø	Ø	Ø	Ø	/		-	-	+LD?	-LE	<i>Bacillus</i>		-	NA	G	5 a	
IPL	AB11	Tilapia fillet		-MA	+MA	-MA	+MA	<i>L. innocua</i>		-	-	-MA	-MB	<i>L. innocua</i>		-	NA	G	5 a	
IPL	AC1	Cod fillet		Ø	Ø	-ME	-ME	/		-	-	-ME	/	/		-	NA	G	5 a	
IPL	AC2	Salmon fillet		Ø	Ø	Ø	Ø	/		-	-	-LE	/	/		-	NA	G	5 a	
IPL	AC4	Fish fillet		-LE	-LE	-LE	-LE	/		-	-	-ME	/	/		-	NA	G	5 a	
IPL	AC5	Hake fillet		-LE	-LE	-LE	-LE	/		-	-	-ME	/	/		-	NA	G	5 a	
IPL	AD10	Saithe fillet		Ø	Ø	Ø	Ø	/		-	-	-LE	/	/		-	NA	G	5 a	
IPL	AD14	Haddock fillet		Ø	Ø	Ø	Ø	/		-	-	-ME	/	/		-	NA	G	5 a	
IPL	AD16	Whiting fillet		Ø	Ø	Ø	-ME	/		-	-	-ME	/	/		-	NA	G	5 a	
IPL	AD17	Perch fillet		Ø	Ø	-LE	-LE	/		-	-	-ME	/	/		-	NA	G	5 a	
IPL	AD18	Fish fillet		Ø	Ø	Ø	Ø	/		-	-	Ø	/	/		-	NA	G	5 a	
IPL	AD19	Salmon fillet		Ø	Ø	Ø	Ø	/		-	-	Ø	/	/		-	NA	G	5 a	
IPL	AG6	Trout fillet		+LA(3)	Ø	+MA	+MA	<i>L. monocytogenes</i>		+	+	+LA	+MA	<i>L. monocytogenes</i>		+	PA	G	5 a	
IPL	AG7	Whiting fillet		+LA	+MA	+MA	+MA	<i>L. monocytogenes</i>		+	+	+MA	+MA	<i>L. monocytogenes</i>		+	PA	G	5 a	
IPL	AG8	Saithe fillet		+LA	+LA	+MA	+MA	<i>L. monocytogenes</i>		+	+	+MA	+MA	<i>L. monocytogenes</i>		+	PA	G	5 a	
IPL	E8	Shrimps		Ø	Ø	+LD	+LB	<i>L. monocytogenes</i>		+	+	+MA	+MA	<i>L. monocytogenes</i>		+	PA	G	5 a	
IPL	I1	Mixed shellfish		+LD	+MD	+MA	+MA	<i>L. monocytogenes / L. innocua</i>		+	+	+LB	+MD	<i>L. monocytogenes / L. innocua</i>		+	PA	G	5 a	
IPL	I9	Shrimps		+MA	+MA	+MB	+MB	<i>L. monocytogenes</i>		+	+	+HB	+MA	<i>L. monocytogenes</i>		+	PA	G	5 a	
IPL	J9	Shrimps		+LA	+LB	+MA	+MA	<i>L. monocytogenes</i>		+	+	+MB	+MB	<i>L. monocytogenes</i>		+	PA	G	5 a	
IPL	J16	Cocktail seafood		+LA	+LD	+LB	+LB	<i>L. monocytogenes</i>		+	+	+MB	+MB	<i>L. monocytogenes</i>		+	PA	G	5 a	
IPL	O9	Cocktail seafood		+LB	+LD	+MB	+MB	<i>L. monocytogenes</i>		+	+	+MB	+MB	<i>L. monocytogenes</i>		+	PA	G	5 a	
IPL	AA5	Cocktail seafood		+LB	+LD(1)	+MA	+MA	<i>L. monocytogenes</i>		+	+	-ME	+MD(5boites)	<i>L. monocytogenes</i>		+	PA	G	5 a	
IPL	AB4	Shrimps		Ø	Ø	Ø	Ø	/		-	-	-LE	/	/		-	NA	G	5 a	
IPL	AB5	Shrimps		Ø	Ø	Ø	Ø	/		-	-	-ME	/	/		-	NA	G	5 a	
IPL	AB8	Shrimps		Ø	Ø	+MD	+LD	<i>L. monocytogenes</i>		+	+	+MA	+MA	<i>L. monocytogenes</i>		+	PA	G	5 a	
IPL	AB9	Shrimps		Ø	Ø	Ø	Ø	/		-	-	-ME	/	/		-	NA	G	5 a	
IPL	AB12	Gambas		+LA	-ME	+MB	+MB	<i>L. monocytogenes / L. innocua</i>		+	+	+MB	+LB	<i>L. monocytogenes / L. innocua</i>		+	PA	G	5 a	
IPL	A8	Smoked salmon		+MA	+MA	+MA	+MA	<i>L. monocytogenes</i>												

SEAFOOD AND FISHERY PRODUCTS																						
Laboratory	Sample N°	Products (French name)	Products	Reference method: ISO 11290-1/A1						Alternative method: BAX® System PCR Assay for <i>L. monocytogenes</i> 24E						COMPA-RISON	Protocol	Category	Type			
				FRASER 1/2		FRASER		CONFIRMATION		RESULT L.mono	BAX® L.mono test	CONFIRMATION 24 LEB			IDENTIFICATION	FINAL RESULT						
				O&A1	P1	O&A2	P2	IDENTIFICATION				Brilliance D1 (IPL)	Brilliance D2 (IPL)	O&A D1 (Adria)	O&A D2 (Adria)							
IPL	A17	Salmon tartar		-MA	+LA	-HA	+HA	<i>L. innocua</i>		-	-	-ME	Ø Fr: +MB	<i>L. monocytogenes</i> <i>L. innocua</i>	-	-	NA	S	5 b			
IPL	A18	Smoked salmon		+MA	+LB	+MA	+MA	<i>L. monocytogenes</i>		+	+	+MB	+MA	<i>L. monocytogenes</i>	+	+	PA	S	5 b			
IPL	B1	Smoked salmon		Ø	Ø	Ø	Ø	/		-	-	Ø	/	/	/	-	NA	S	5 b			
IPL	B2	Smoked salmon		Ø	Ø	Ø	Ø	/		-	-	+	Ø	/	/	-	PPNA	S	5 b			
IPL	B3	Smoked salmon		Ø	Ø	Ø	Ø	/		-	-	+	+LD	+LD	<i>L. monocytogenes</i>	+	PD	S	5 b			
IPL	B4	Smoked salmon		Ø	Ø	Ø	Ø	/		-	-	-	Ø	/	/	-	NA	S	5 b			
IPL	B5	Smoked herring		Ø	-LE	Ø	-LE	/		-	-	-	-ME	/	/	-	NA	S	5 b			
IPL	B6	Salmon roulade		Ø	Ø	Ø	-LE	/		-	-	+	+MB	+MB	<i>L. monocytogenes</i>	+	PD	S	5 b			
IPL	B7	Smoked salmon		Ø	Ø	Ø	Ø	/		-	-	+	+MB	+MB	<i>L. monocytogenes</i>	+	PD	S	5 b			
IPL	C16	Smoked sprats		+MD	+MD	+MA	+MA	<i>L. monocytogenes</i>		+	+	+MB	+MB	<i>L. monocytogenes</i>	+	PA	S	5 b				
IPL	C17	Smoked sprats		+MD	+MD	+MB	+MB	<i>L. monocytogenes</i>		+	+	+MB	+MB	<i>L. monocytogenes</i>	+	PA	S	5 b				
IPL	D6	Smoked haddock		+LB	+LB	°LB	+LB(2)	<i>L. monocytogenes</i> <i>L. innocua</i>		+	+	+MB	+MB	<i>L. monocytogenes</i> <i>L. innocua</i>	+	PA	S	5 b				
IPL	D12	Smoked herring		Ø	-LE	Ø	-LE	/		-	-	-ME	/	/	-	NA	S	5 b				
IPL	D17	Smoked salmon		Ø	Ø	Ø	-LE	/		-	+	-LE	-LE F : +LB	<i>L. monocytogenes</i>	+	PD	S	5 b				
IPL	D18	Smoked trout		+MA	+MA	+MA	+MA	<i>L. monocytogenes</i>		+	+	+MA	+MA	<i>L. monocytogenes</i>	+	PA	S	5 b				
IPL	E1	Smoked salmon		Ø	+LA(2)	+MA	+MB	<i>L. monocytogenes</i>		+	+	Ø	Ø F : +MA	<i>L. monocytogenes</i>	+	PA	S	5 b				
IPL	E2	Smoked salmon		Ø	Ø	Ø	Ø	/		-	+	Ø	Ø Fr: Ø	/	-	PPNA	S	5 b				
IPL	E3	Smoked salmon		+LA	+LA	+MA	+MB	<i>L. monocytogenes</i>		+	+	+LB	+LB	<i>L. monocytogenes</i>	+	PA	S	5 b				
IPL	E4	Smoked trout		+LA	+MB	+MB	+MB	<i>L. monocytogenes</i>		+	+	+MB	+MB	<i>L. monocytogenes</i>	+	PA	S	5 b				
IPL	E5	Smoked trout		+LA	+MA	+MB	+MB	<i>L. monocytogenes</i>		+	+	+MA	+MA	<i>L. monocytogenes</i>	+	PA	S	5 b				
IPL	E6	Smoked salmon Scotland		+LA(1)	+LB	+MA	+MB	<i>L. monocytogenes</i>		+	+	+MB	+MA	<i>L. monocytogenes</i>	+	PA	S	5 b				
IPL	E7	Smoked trout		+LA	+LA	+MB	+MB	<i>L. monocytogenes</i>		+	+	+MA	+MA	<i>L. monocytogenes</i>	+	PA	S	5 b				
IPL	E8	Smoked halibut		+MA	+MA	+MB	+MB	<i>L. monocytogenes</i>		+	+	+MB	+MA	<i>L. monocytogenes</i>	+	PA	S	5 b				
IPL	E9	Smoked salmon Scotland		Ø	Ø	Ø	Ø	/		-	+	+MA	+MA	<i>L. monocytogenes</i>	+	PD	S	5 b				
IPL	E10	Smoked salmon Ireland		Ø	Ø	Ø	Ø	/		-	+	+LB	+LB	<i>L. monocytogenes</i>	+	PD	S	5 b				
ADRIA	4953	Truite fumée	Smoked trout	st	st	st	st	/		-	-	st	st	/	-	NA	S	5 b				
ADRIA	4954	Hareng fumés	Smoked herring	st	-	st	-	/		-	-	st	-	/	-	NA	S	5 b				
ADRIA	4955	Lardons saumon fumé	Smoked salmon	H+ (2)	+	H+	+	<i>L. monocytogenes</i>		+	-	st	-	/	-	ND	S	5 b				
ADRIA	4956	Truite fumée	Smoked trout	st	st	st	st	/		-	-	st	st	/	-	NA	S	5 b				
ADRIA	4957	Filet de maquereau fumé	Smoked mackerel	st	st	st	st	/		-	-	-	-	/	-	NA	S	5 b				
ADRIA	5940	Filets de maquereaux fumés	Smoked fish	st	-	st	st	/		-	-	-	-	/	-	NA	S	5 b				
ADRIA	5941	Hareng fumés	Smoked fish	st	st	st	st	/		-	-	-	-	/	-	NA	S	5 b				
ADRIA	5942	Truite fumée	Smoked trout	st	st	st	st	/		-	-	-	-	/	-	NA	S	5 b				
IPL	AA4	Breaded fish fillet		+MA	+MB	+MA	+MA	<i>L. monocytogenes</i>		+	+	+MB	+MB	<i>L. monocytogenes</i>	+	PA	G	5 c				
IPL	AB6	Plateau of shellfish		-ME	-ME	Ø	Ø	/		-	-	-ME	/	/	-	NA	G	5 c				
IPL	AB10	Plateau of shellfish		+MA	+MA	+MB	+MB	<i>L. monocytogenes</i>		+	+	+MA	+MA	<i>L. monocytogenes</i>	+	PA	G	5 c				
IPL	D13	Fish with bordelaise sauce		+MA	+MA	+MB	+MB	<i>L. monocytogenes</i>		+	-	-LE	-LE	Ø	-	ND	G	5 c				
IPL	D20	Raw marinated cod		Ø	-LE	-MB	+MB	<i>L. innocua</i>		-	-	-MD	/	<i>L. innocua</i>	-	NA	G	5 c				
IPL	F1	Frozen calamari precooked		+MA	+MB	+MB	+HB	<i>L. monocytogenes</i>		+	+	+MA	+MA	<i>L. monocytogenes</i>	+	PA	G	5 c				
IPL	F3	Ready-to-eat fish		-LE	-LE	-HE	-LE	/		-	-	-LE	/	/	-	NA	G	5 c				
IPL	I2	Cooked mussels		Ø	Ø	Ø	Ø	/		-	-	-LE	/	/	-	NA	G	5 c				
IPL	J4	Marinated herring fillet		Ø	-LE	Ø	-ME	/		-	-	-ME	/	/	-	NA	G	5 c				

SEAFOOD AND FISHERY PRODUCTS																			
Laboratory	Sample N°	Products (French name)	Products	Reference method: ISO 11290-1/A1					Alternative method: BAX® System PCR Assay for <i>L. monocytogenes</i> 24E					COMPA-RISON	Protocol	Category	Type		
				FRASER 1/2		FRASER		CONFIRMATION	RESULT L.mono	BAX® L.mono test	CONFIRMATION 24 LEB			IDENTIFICATION	FINAL RESULT				
				O&A1	P1	O&A2	P2	IDENTIFICATION			Brilliance D1 (IPL)	Brilliance D2 (IPL)	O&A D1 (Adria)	O&A D2 (Adria)					
IPL	J6		Salmon Carpaccio	Ø	-LE	Ø	-LE	/	-	-	-MA	-MA	<i>L.innocua</i>	-	NA	G	5 c		
IPL	J14		Salmon paupiettes with Saint Jacques	+LA	+LB	+MA	+MA	<i>L.monocytogenes</i> <i>L.welshimeri</i>	+	-	-LD	-LD	<i>L.welshimeri</i>	-	ND	G	5 c		
IPL	L7		Saint Jacques with vegetables	-ME	Ø	+LB	+LB	<i>L.monocytogenes</i>	+	-	+LB(1)	+LB	<i>L.monocytogenes</i>	-	ND	G	5 c		
IPL	L13		Fish with bordelaise sauce	+MA	+MA	+MA	+MA	<i>L.monocytogenes</i>	+	+	+MA	+MB	<i>L.monocytogenes</i>	+	PA	G	5 c		
IPL	L14		Frozen breaded fish	+MB	+MB	+MB	+MB	<i>L.monocytogenes</i>	+	+	+MB	+MB	<i>L.monocytogenes</i>	+	PA	G	5 c		
IPL	L15		Frozen breaded fish	+MB	+MB	+MA	+MB	<i>L.monocytogenes</i>	+	+	+MB	+MB	<i>L.monocytogenes</i>	+	PA	G	5 c		
IPL	L17		Salmon with hollandaise sauce	+MA	+MA	+MA	+MA	<i>L.monocytogenes</i>	+	+	+MB	+MB	<i>L.monocytogenes</i>	+	PA	G	5 c		
IPL	L20		Salmon meal	+LA	+LA	+MA	+MB	<i>L.monocytogenes</i> <i>L.innocua</i>	+	+	+MB	+MB	<i>L.monocytogenes</i> <i>L.innocua</i>	+	PA	G	5 c		
IPL	O7		Raw marinated cod	-LE	-LE	Ø	Ø	/	-	-	-MB	-MB	<i>L.innocua</i>	-	NA	G	5 c		
IPL	P6		Shrimps accras	-ME	-LE	-LE	-ME	/	-	-	-LE	/	/	-	NA	G	5 c		
IPL	AB1		Ready-to-eat fish	Ø	Ø	Ø	Ø	/	-	-	Ø	/	/	-	NA	G	5 c		
IPL	AB2		Cooked calamari	+MB	+MB	+MB	+MB	<i>L.monocytogenes</i> <i>L.innocua</i>	+	+	+MB	+MB	<i>L.monocytogenes</i> <i>L.innocua</i>	+	PA	G	5 c		
IPL	AB7		Sushis	-LE	Ø	-LE	Ø	/	-	+	+MA	+MA	<i>L.monocytogenes</i>	+	PD	G	5 c		
IPL	AB13		Brochette fish	+LA	+LA	+MB	+MA	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	+	+LA	+MA	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	PA	G	5 c		
IPL	AC3		Salmon with vegetables	Ø	-LE	Ø	Ø	/	-	-	-ME	/	/	-	NA	G	5 c		
IPL	AC6		Salmon fillet sauce Bellevue	+MB	+MA	+MA	+MB	<i>L.monocytogenes</i>	+	+	+MB	+MB	<i>L.monocytogenes</i>	+	PA	G	5 c		
IPL	AD11		Ready-to-eat fish	Ø	Ø	Ø	Ø	/	-	-	Ø	/	/	-	NA	G	5 c		
IPL	AD12		Salmon fillet with sorrel sauce	Ø	-LE	-LE	-LE	/	-	-	Ø	/	/	-	NA	G	5 c		
IPL	AD13		Cod fillet with florentine sauce	Ø	Ø	Ø	Ø	/	-	-	Ø	/	/	-	NA	G	5 c		
IPL	K9		Water of wash lines pea	+MA	+MA	+MA	+MA	<i>L.monocytogenes</i>	+	+	+HA	+HA	<i>L.monocytogenes</i>	+	PA	G	6 a		

ENVIRONMENTAL SAMPLES																							
Laboratory	Sample N°	Products (French name)	Products	Reference method: ISO 11290-1/A1						Alternative method: BAX® System PCR Assay for <i>L. monocytogenes</i> 24E						FINAL RESULT	COMPA-RISON	Protocol	Category	Type			
				FRASER 1/2		FRASER		CONFIRMATION		RESULT L.mono	BAX® L.mono test	CONFIRMATION 24 LEB		IDENTIFICATION									
				O&A1	P1	O&A2	P2	IDENTIFICATION				Brilliance D1 (IPL)	Brilliance D2 (IPL)	O&A D1 (Adria)	O&A D2 (Adria)								
IPL	R4		Arrival new water	Ø	Ø	Ø	Ø	/	-	-	Ø	Ø	Ø	Ø	/	-	NA	G	6	a			
IPL	R5		Water washbasin reception	Ø	Ø	Ø	Ø	/	-	-	Ø	Ø	Ø	Ø	/	-	NA	G	6	a			
IPL	R6		Washing 1	Ø	Ø	Ø	Ø	/	-	-	Ø	Ø	Ø	Ø	/	-	NA	G	6	a			
IPL	R7		Washing 2	Ø	Ø	Ø	Ø	/	-	-	Ø	Ø	Ø	Ø	/	-	NA	G	6	a			
IPL	R8		Preparation tank 1	Ø	Ø	Ø	Ø	/	-	-	Ø	Ø	Ø	Ø	/	-	NA	G	6	a			
IPL	R9		Preparation tank 2	Ø	Ø	Ø	Ø	/	-	-	Ø	Ø	Ø	Ø	/	-	NA	G	6	a			
IPL	R10		Water pipe 1	+LA	+LA	+MA	+MA	<i>L.monocytogenes</i>	+	+	+MA	+MA	+MA	<i>L.monocytogenes</i>	+	+PA	G	6	a				
IPL	R11		Water pipe 2	Ø	Ø	+MA	+MA	<i>L.ivanovii</i>	-	-	Ø	Ø	Ø	Ø	/	-	NA	G	6	a			
IPL	R19		Water of wash lines spinach	Ø	Ø	Ø	Ø	/	-	-	Ø	Ø	Ø	Ø	/	-	NA	G	6	a			
IPL	S10		Process water delicatessen retail	Ø	Ø	Ø	Ø	/	-	-	-LE	/	/	/	-	NA	G	6	a				
IPL	S13		Process water	Ø	Ø	Ø	Ø	/	-	-	Ø	Ø	Ø	Ø	/	-	NA	G	6	a			
IPL	S14		Process water	Ø	Ø	Ø	Ø	/	-	-	Ø	Ø	Ø	Ø	/	-	NA	G	6	a			
IPL	U5		Process water delicatessen retail	Ø	Ø	Ø	Ø	/	-	-	Ø	Ø	Ø	Ø	/	-	NA	G	6	a			
IPL	U6		Rinsing water	Ø	Ø	Ø	Ø	/	-	-	Ø	Ø	Ø	Ø	/	-	NA	G	6	a			
IPL	V1		Water cheese dairy	Ø	Ø	Ø	Ø	/	-	-	Ø	Ø	Ø	Ø	/	-	NA	G	6	a			
IPL	V2		Process water	Ø	Ø	Ø	Ø	/	-	-	Ø	Ø	Ø	Ø	/	-	NA	G	6	a			
IPL	V3		Salted water	Ø	Ø	Ø	Ø	/	-	-	+MA	+MA	+MA	<i>L.ivanovii</i>	-	NA	G	6	a				
IPL	W1		Rinsing water	-LA	+MA	-MA	+MA	<i>L.innocua</i>	-	-	-MA	-MA	-MA	<i>L.innocua</i>	-	NA	G	6	a				
IPL	W2		Rinsing water	-MA	+MA	-MA	+MA	<i>L.innocua</i>	-	-	-MA	-MA	-MA	<i>L.innocua</i>	-	NA	G	6	a				
IPL	W3		Rinsing water	-MA	+MA	-MA	+MA	<i>L.innocua</i>	-	-	-MA	-MA	-MA	<i>L.innocua</i>	-	NA	G	6	a				
IPL	W4		Clean	-MA	+MA	-MA	+MA	<i>L.innocua</i>	-	-	-MA	-MA	-MA	<i>L.innocua</i>	-	NA	G	6	a				
IPL	W19		Rinsing water	Ø	-LE	Ø	Ø	/	-	-	-ME	/	/	-	-	NA	G	6	a				
IPL	W20		Process water pastry retail	Ø	Ø	-ME	-LE	/	-	-	-MB	-HB	-HB	<i>L.innocua</i>	-	NA	G	6	a				
IPL	X1		Process water fish retail	+LA	+LA	+MA	+MA	<i>L.monocytogenes</i>	+	+	+MA	+MA	+MA	<i>L.monocytogenes</i>	+	+PA	G	6	a				
IPL	X2		Water process	+MA	+MA	+MA	+MB	<i>L.monocytogenes</i>	+	+	+MA	+MA	+MA	<i>L.monocytogenes</i>	+	+PA	G	6	a				
IPL	X5		Water process	+MA	+MA	+MB	+MB	<i>L.monocytogenes</i>	+	+	+LB	+MA	+MA	<i>L.monocytogenes</i>	+	+PA	G	6	a				
ADRIA	4879	Eau de process (Industrie de poissons)	Process water (Fish industry)	st	st	st	st	/	-	-	st	st	st	/	-	NA	G	6	a				
ADRIA	4880	Eau de process (Industrie de poissons)	Process water (Fish industry)	st	st	st	st	/	-	-	st	st	st	/	-	NA	G	6	a				
ADRIA	4881	Eau de process (Industrie de poissons)	Process water (Fish industry)	st	st	st	st	/	-	-	st	st	st	/	-	NA	G	6	a				
ADRIA	4882	Eau de process (Industrie de poissons)	Process water (Fish industry)	st	st	st	st	/	-	-	st	st	st	/	-	NA	G	6	a				
ADRIA	4883	Eau mélange poissons (Industrie de poissons)	Rinse water (Fish industry)	st	st	-	-	/	-	-	-	-	-	/	-	NA	G	6	a				
ADRIA	5943	Eau lavage sciage	Rinse water	H+ (4)	+	H+	+	<i>L. monocytogenes</i>	+	+	H+	H+	H+	<i>L. monocytogenes</i>	+	+PA	G	6	a				
ADRIA	5944	Eau lavage sciage	Rinse water	H+	+	H+	+	<i>L. monocytogenes</i>	+	+	H+	H+	H+	<i>L. monocytogenes</i>	+	+PA	G	6	a				
ADRIA	5945	Eau de process fabrication thon tomates	Rinse water	H+	+	H+	+	<i>L. monocytogenes</i>	+	+	H+	H+	H+	<i>L. monocytogenes</i>	+	+PA	G	6	a				
ADRIA	5946	Eau process fabrication madeleine	Rinse water	H+	+	H+	+	<i>L. monocytogenes</i>	+	+	H+	H+	H+	<i>L. monocytogenes</i>	+	+PA	G	6	a				
ADRIA	5947	Eau rinçage cutter	Rinse water	H+	+	H+	+	<i>L. monocytogenes</i>	+	+	H+	H+	H+	<i>L. monocytogenes</i>	+	+PA	G	6	a				
IPL	K16		Sponge cheese dairy	-LE	-ME	-LE	-ME	/	-	-	-ME	/	/	-	-	NA	G	6	b				
IPL	K21		Sponge floor cheese dairy	+MB	+MB	+MB	+MB	<i>L.innocua</i> <i>L.monocytogenes</i>	+	+	+HB	+HB	+HB	<i>L.innocua</i> <i>L.monocytogenes</i>	+	+PA	G	6	b				
IPL	Q2		Surface	+LA	+LA	+MA	+MA	<i>L.monocytogenes</i>	+	+	+MA	+MA	+MA	<i>L.monocytogenes</i>	+	+PA	G	6	b				
IPL	T20		Meat tray	Ø	Ø	-LE	-LE	/	-	-	-ME	/	/	-	-	NA	G	6	b				
IPL	U17		Stainless steel preparation room	+LB	+LB	+MA	+MB	<i>L.monocytogenes</i>	+	+	+MD	+LB	+LB	<i>L.monocytogenes</i>	+	+PA	G	6	b				
IPL	U18		Cutting table for fish	-LE	-LE	-LE	-LE	/	-	-	-ME	/	/	-	-	NA	G	6	b				
IPL	U19		Stainless steel preparation room for vegetables	Ø	Ø	-ME	-ME	/	-	-	-ME	/	/	-	-	NA	G	6	b				
IPL	W18		Surface pastry retail	-LE	-LE	-LE	-LE	/	-	-	-ME	/	/	-	-	NA	G	6	b				
IPL	X3		Sponge	+LA	+MB	+MB	+MB	<i>L.monocytogenes</i>	+	+	+LB	+MB	+MB	<i>L.monocytogenes</i>	+	+PA	G	6	b				
IPL	Y4		Surface pastry retail	-MA	+MA	-MA	+MD	<i>L.welshimeri</i>	-	-	-ME	-LE	-LE	<i>L.welshimeri</i>	-	NA	G	6	b				
IPL	Y12		Surface of delicatessen knife	-LA	-LA	-MA	+MB	<i>L.welshimeri</i>	-	-	-MA	-MB	-MB	<i>L.welshimeri</i>	-	NA	G	6	b				
IPL	Z3		Cutting table for fish	-LE	-LE	-LE	-ME	/	-	-	-LE	/	/	-	-	NA	G	6	b				
IPL	Z13		Floor in packaging room	-ME	-ME	-ME	-ME	/	-	-	-ME	/	/	-	-	NA	G	6	b				

ENVIRONMENTAL SAMPLES																							
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				FRASER 1/2		FRASER		CONFIRMATION		RESULT L.mono	BAX® L.mono test	CONFIRMATION 24 LEB		IDENTIFICATION									
				O&A1	P1	O&A2	P2	IDENTIFICATION				Brilliance D1 (IPL)	Brilliance D2 (IPL)	IDENTIFICATION									
ADRIA	5763	Chiffonnette caniveau haut filetage (Industrie poissons)	Surface sample (Fish industry)	st	st	st	st	/	/	-	-	st	st	/	/	-	NA	G	6	b			
ADRIA	5764	Chiffonnette tapis parage avant nettoyage (Industrie poissons)	Surface sample (Fish industry)	st	st	st	st	/	/	-	-	st	st	/	/	-	NA	G	6	b			
ADRIA	5765	Chiffonnette tapis déchets peleuse (Industrie poissons)	Surface sample (Fish industry)	st	st	st	-	/	/	-	-	st	st	/	/	-	NA	G	6	b			
ADRIA	5766	Chiffonnette sol haut filetage (Industrie poissons)	Surface sample (Fish industry)	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. welshimeri</i>		+	+	H+ / H-	H+ / H-	<i>L. monocytogenes</i> (RLM) / <i>L. welshimeri</i>		+	PA	G	6	b			
ADRIA	5949	Chiffonnette cutter	Surface sample	st	st	st	st	/	/	-	+	H+	H+	<i>L. monocytogenes</i>		+	PD	G	6	b			
ADRIA	5950	Chiffonnette table	Surface sample	H+ (7)	+	H+	+	<i>L. monocytogenes</i>		+	+	H+	H+	<i>L. monocytogenes</i>		+	PA	G	6	b			
ADRIA	5951	Chiffonnette cutter	Surface sample	H+ (2)	+ (2)	H+	+	<i>L. monocytogenes</i>		+	+	H+	H+	<i>L. monocytogenes</i>		+	PA	G	6	b			
ADRIA	5952	Chiffonnette cutter	Surface sample	H+ (6)	+ (3)	H+	+	<i>L. monocytogenes</i>		+	+	H+	H+	<i>L. monocytogenes</i>		+	PA	G	6	b			
ADRIA	5953	Chiffonnette pousoir	Surface sample	st	-	st	st	/	/	-	+	H+	H+	<i>L. monocytogenes</i>		+	PD	G	6	b			
IPL	N7		Scraps from filter machine	Ø	Ø	-LE	-LE	/	/	-	-	-ME	/	<i>L. monocytogenes</i> (RLM) / <i>L. welshimeri</i>		-	NA	G	6	c			
IPL	S11		Scraps from cheese dairy	+LA(2)	+LA(8)	+MA	+MA	<i>L. monocytogenes</i>		+	-	-LE	-LE	Fraser : -LE		/	-	ND	G	6	c		
IPL	T1		Scraps from cheese dairy	Ø	Ø	Ø	Ø	/	/	-	-	-ME	/	<i>L. monocytogenes</i>		-	NA	G	6	c			
IPL	T2		Vegetables scraps	Ø	-LE	Ø	-LE	/	/	-	-	Ø	/	<i>L. monocytogenes</i>		-	NA	G	6	c			
IPL	T11		Scraps from fish retail outlet	Ø	-LE	Ø	Ø	/	/	-	-	Ø	/	<i>L. monocytogenes</i>		-	NA	G	6	c			
IPL	T13		Cheese scraps	Ø	Ø	Ø	Ø	/	/	-	-	Ø	/	<i>L. monocytogenes</i>		-	NA	G	6	c			
IPL	U4		Scraps from delicatessen retail outlet	Ø	Ø	Ø	Ø	/	/	-	-	-LE	/	<i>L. monocytogenes</i>		-	NA	G	6	c			
IPL	U7		Scraps from delicatessen retail outlet	+LA	+LA	+MA	+MA	<i>L. monocytogenes</i>		+	+	+LA	+MA	<i>L. monocytogenes</i>		+	PA	G	6	c			
IPL	U8		Scraps from packaging line	Ø	Ø	Ø	Ø	/	/	-	-	-ME	-ME	<i>L. monocytogenes</i>		-	NA	G	6	c			
IPL	U9		Scraps from meat cutting table	+LA(5)	+LB(8)	+MB	+MB	<i>L. monocytogenes</i> / <i>L. welshimeri</i>		+	+	+MB	+MB	<i>L. monocytogenes</i> / <i>L. welshimeri</i>		+	PA	G	6	c			
IPL	U14		Scraps from fish retail outlet	-LE	-LE	-LE	-LE	/	/	-	-	-ME	-ME	<i>L. monocytogenes</i>		-	NA	G	6	c			
IPL	U15		Scraps	Ø	Ø	Ø	Ø	/	/	-	-	-LE	/	<i>L. monocytogenes</i>		-	NA	G	6	c			
IPL	U16		Scraps production line	Ø	Ø	Ø	Ø	/	/	-	-	-ME	Fraser : Ø	<i>L. welshimeri</i>		-	NA	G	6	c			
IPL	U20		Scraps from butchery cutting table	-MA	+MB	-MA	+MB	<i>L. welshimeri</i>		-	+	-HB	-MB	<i>L. welshimeri</i>		-	PPNA	G	6	c			
IPL	V4		Scraps from cheese production "parmigiano"	Ø	Ø	-MA	+MB	<i>L. innocua</i>		-	-	-MA	-MA	<i>L. innocua</i>		-	NA	G	6	c			
IPL	V5		Scraps from spices line	-LE	-LE	-LE	-LE	/	/	-	-	Ø	/	<i>L. innocua</i>		-	NA	G	6	c			
IPL	W10		Scraps from packaging line	+LA	+LA	+MB	+MB	<i>L. ivanovii</i>		-	-	+MB	+LB	<i>L. innocua</i>		-	NA	G	6	c			
IPL	W11		Scraps from storage tanks	-LA	+LA	-MA	+MA	<i>L. innocua</i>		-	-	-MA	-MA	<i>L. innocua</i>		-	NA	G	6	c			
IPL	W12		Scraps from rinsing tanks	-LE	Ø	-LE	-LE	/	/	-	-	-LE	/	<i>L. innocua</i>		-	NA	G	6	c			
IPL	W13		Scraps from delicatessen retail outlet	Ø	Ø	Ø	Ø	/	/	-	-	-ME	/	<i>L. innocua</i>		-	NA	G	6	c			
IPL	W15		Scraps from pastry fabrication line	Ø	Ø	Ø	Ø	/	/	-	-	-LE	/	<i>L. innocua</i>		-	NA	G	6	c			
IPL	W16		Scraps from delicatessen retail outlet	-LE	+LD	-MB	+MB	<i>L. welshimeri</i>		-	-	-MB	-LB	<i>L. welshimeri</i>		-	NA	G	6	c			
IPL	W17		Scraps from pastry retail outlet	-LE	-LE	-LE	-LE	/	/	-	-	-MA	-MA	<i>L. innocua</i>		-	NA	G	6	c			
IPL	Y5		Vegetables scraps	-MA	+MA	-MA	+MB	<i>L. innocua</i>		-	-	-ME	-LE	Fraser : -LE		/	-	NA	G	6	c		
IPL	Y7		Fish scraps	-LE	-LE	Ø	Ø	/	/	-	-	-ME	/	<i>L. innocua</i>		-	NA	G	6	c			
IPL	Y9		Scraps from fish retail outlet	Ø	Ø	Ø	Ø	/	/	-	-	-ME	/	<i>L. innocua</i>		-	NA	G	6	c			
IPL	Y11		Scraps from butchery retail outlet	-LA	+LA	-MA	+MA	<i>L. welshimeri</i>		-	-	-MB	-MB	<i>L. innocua</i>		-	NA	G	6	c			
IPL	Y13		Scraps from delicatessen preparation line	+LA	+LB	+MA	+MA	<i>L. monocytogenes</i>		+	-	-LE	-LE	Fraser : -LE		/	-	ND	G	6	c		
IPL	Y14		Scraps from mincer	Ø	Ø	Ø	Ø	/	/	-	+	+MB	+MB	<i>L. monocytogenes</i>		+	PD	G	6	c			
IPL	Y15		Scraps from cream production line	+LB	+LB	+MB	+MB	<i>L. monocytogenes</i>		+	+	+MB	+MB	<i>L. monocytogenes</i>		+	PA	G	6	c			

ENVIRONMENTAL SAMPLES																					
Laboratory	Sample N°	Products (French name)	Products	Reference method: ISO 11290-1/A1					Alternative method: BAX® System PCR Assay for <i>L. monocytogenes</i> 24E					FINAL RESULT	COMPA-RISON	Protocol	Category	Type			
				FRASER 1/2		FRASER		CONFIRMATION	RESULT L.mono	BAX® L.mono test	CONFIRMATION 24 LEB		IDENTIFICATION								
				O&A1	P1	O&A2	P2	IDENTIFICATION			O&A D1 (IPL)	O&A D2 (Adria)									
IPL	Z1		Scraps from delicatessen retail outlet	-MA	+MA	-MA	+MB	<i>L.monocytogenes / L.welshimeri</i>	+	+	+MB	-MA	<i>L.monocytogenes L.welshimeri</i>	+	PA	G	6	c			
IPL	Z2		Scraps from mincer	Ø	-LE	-LE	-LE	/	-	+	+MB	+MD	<i>L.monocytogenes</i>	+	PD	G	6	c			
IPL	Z4		Scraps production line	+MB	+MB	+MB	+MB	<i>L.monocytogenes L.innocua</i>	+	+	+MB	+MB	<i>L.monocytogenes L.innocua</i>	+	PA	G	6	c			
IPL	Z5		Scraps from packaging line	+MB	+MA	+MA	+MD	<i>L.monocytogenes</i>	+	-	+LD	+LD	<i>L.monocytogenes</i>	-	ND	G	6	c			
IPL	Z6		Scraps from transferring line	-LE	-LE	-ME	-ME	/	-	-	-LE	/	/	-	NA	G	6	c			
IPL	Z7		Scraps from cutting line	+LA(4)	+LD(2)	+MA	+MA	<i>L.monocytogenes</i>	+	+	+MB	+MB	<i>L.monocytogenes</i>	+	PA	G	6	c			

Appendix 5 - Relative level of detection: raw data

IPL Legend

Total bacteria growth

Ø : no growth

L = low

M = medium

H = high

Distribution of flora

A = pure culture of suspicious colonies

B = mix with a majority of suspicious colonies

C = mix with a minority of suspicious colonies

D = mix with rare suspicious colonies

E = absence of suspicious colonies

ADRIA Legend

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

Study performed by IPL in 2008

Matrix: Ground beef

Strain: *Listeria monocytogenes* L49

Aerobic mesophilic flora: 4 000 000 UFC/g

Sample	Inoculation level (c/25g)	Reference method ISO11290-1/A1					Alternative method: BAX "Automate" <i>L. monocytogenes</i>				
		Fraser 1/2 (10µl)		Fraser		Result	Conclusion	BAX Lmono Test	Streaking BAX 24LEB onto OCLA	Final result	
		O&A1	P1	O&A2	P2						
1	0	-MA	+LB	-MB	+MB	-	0/6	-	/	-	0/6
		-MB	+LB	-MB	+MB	-		-	/	-	
		-MA	+LB	-MB	+MB	-		-	/	-	
		-MA	+MB	-MB	+MB	-		-	/	-	
		-MA	+MB	-MA	+MB	-		-	/	-	
		-MA	+MB	-MA	+MB	-		-	/	-	
2	0,20	-MA	+LB	-MA	+MB	-	1/6	-	/	-	2/6
		-MA	+MB	-MA	+MB	-		-	/	-	
		-MA	+MB	-MB	+MB	-		-	/	-	
		+MB	+LB	+MB	+MB	+		-	/	-	
		-MA	+MB	-MB	+MB	-		+	-MB / +MB (RLM)	+	
		-MB	+LB	-MB	+MB	-		+	-MB / +MB (RLM)	+	
3	0,33	-MA	+MA	-MB	+MB	-	2/6	+	-MB / +MB (RLM)	+	4/6
		+LB	+LB	+MB	+MB	+		+	-MB / +MB (RLM)	+	
		-LB	+MB	-MB	+MB	-		+	-MB / +MB (RLM)	+	
		-MA	+MB	-MA	+MB	-		+	-MB / +MB (RLM)	+	
		+MB	+MB	+MB	+MB	+		-	/	-	
		-MA	+MB	-MA	+MB	-		-	/	-	
4	0,61	+MB	+MB	+MB	+MB	+	5/6	+	-MB / +MB (RLM)	+	5/6
		-MA	+MB	-MB	+MB	-		+	-MB / +MB (RLM)	+	
		+LB	+LB	+MB	+MB	+		-	/	-	
		+LB	+LB	+MB	+MB	+		+	-MB / +MB (RLM)	+	
		+MB	+MB	+MB	+MB	+		+	-MB / +MB (RLM)	+	
		+MB	+MB	+MB	+MB	+		+	-MB / +MB (RLM)	+	
5	1,02	+LB	+LB	+MB	+MB	+	6/6	+	-MB / +MB (RLM)	+	6/6
		+LB	+MB	+MB	+MB	+		+	-MB / +MB (RLM)	+	
		+MB	+MB	+MB	+MB	+		+	-MB / +MB (RLM)	+	
		+MB	+MB	+MB	+MB	+		+	-MB / +MB (RLM)	+	
		+MB	+MB	+MB	+MB	+		+	-MB / +MB (RLM)	+	
		+LB	+MB	+MB	+MB	+		+	-MB / +MB (RLM)	+	

Matrix: raw milkStrain: *Listeria monocytogenes* L51

Aerobic mesophilic flora: 400 CFU/ml

Sample	Inoculation level (b/25 g)	Reference method: ISO 11290-1/A1						Alternative method: BAX « Automate » <i>L. monocytogenes</i>			
		Fraser 1/2 (10 µl)		Fraser		Result	Conclusion	BAX L.mono test	Streaking BAX LEB24 onto OCLA	Final result	Conclusion
		O&A 1	P1	O&A2	P2			-	-		
1	0	Ø	Ø	-LE	-LE	-	0/6	-	/	-	0/6
		Ø	Ø	-LE	-LE	-		-	/	-	
		Ø	Ø	-LE	-LE	-		-	/	-	
		Ø	Ø	-LE	-LE	-		-	/	-	
		Ø	Ø	-LE	-LE	-		-	/	-	
		Ø	Ø	-LE	-LE	-		-	/	-	
2	0.28	Ø	Ø	-LE	-LE	-	1/6	-	/	-	2/6
		+LA	+LA	+MA	+MA	+		-	/	-	
		Ø	Ø	-LE	-LE	-		-	/	-	
		Ø	Ø	-LE	-LE	-		+	+MB	+	
		Ø	Ø	-LE	-LE	-		-	/	-	
		Ø	Ø	-LE	-LE	-		+	+MB	+	
3	0.56	+MA	+MA	+MA	+MA	+	2/6	+	+MB	+	3/6
		+LA	+LA	+MA	+MA	+		-	/	-	
		Ø	Ø	-LE	-LE	-		+	+MB	+	
		Ø	Ø	-LE	-LE	-		-	/	-	
		Ø	Ø	-LE	-LE	-		+	+MB	+	
		Ø	Ø	-LE	-LE	-		-	/	-	
4	0.84	Ø	Ø	-LE	-LE	-	5/6	+	+MB	+	6/6
		+LA	+MA	+MA	+MA	+		+	+MB	+	
		+MA	+MA	+MA	+MA	+		+	+MB	+	
		+LA	+LA	+MA	+MA	+		+	+MB	+	
		+MA	+MA	+MA	+MA	+		+	+MB	+	
		+LA	+MA	+MA	+MA	+		+	+MB	+	
5	2.00	+LA	+LA	+MA	+MA	+	6/6	+	+MA	+	6/6
		+LA	+LA	+MA	+MA	+		+	+MB	+	
		+LA	+LA	+MA	+MA	+		+	+MA	+	
		+LA	+LA	+MB	+MB	+		+	+MB	+	
		+LA	+LA	+MA	+MA	+		+	+HB	+	
		+LA	+LA	+MA	+MA	+		+	+MB	+	

Matrix: Halibut filletStrain: *Listeria monocytogenes* 1/2a L5

Aerobic mesophilic flora: 4 000 000 CFU/g

Level	Inoculation level (b/25 g))	Reference method: ISO 11290-1/A1						Alternative method: BAX "Automate" <i>L. monocytogenes</i>			
		Fraser 1/2 (10µl)		Fraser		Resultt	Conclusion	BAX L.mono test	Streaking BAX LEB24 onto OCLA	Final result	Conclusion
		O&A1	P1	O&A2	P2						
1	0	-LE	-LE	-LE	-ME	-	0/6	-	/	-	0/6
		-LE	-LE	-LE	-LE	-		-	/	-	
		Ø	Ø	-LE	-LE	-		-	/	-	
		Ø	Ø	-LE	-ME	-		-	/	-	
		Ø	Ø	-LE	-ME	-		-	/	-	
		-LE	Ø	-LE	-LE	-		-	/	-	
2	0,17	+MA	+MA	+MA	+MA	+	2/6	-	/	-	1/6
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		+	+MA	+	
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		-	/	-	
		+MA	+MA	+MA	+MA	+		-	/	-	
3	0,94	+LA	+LA	+MA	+MA	+	4/6	+	+MA	-	3/6
		Ø	Ø	-LE	-LE	-		+	+MA	+	
		+LA	+LB	+MA	+MA	+		-	/	-	
		-LE	Ø	-ME	-ME	-		+	+MA	+	
		+LA	+LA	+MA	+MA	+		-	/	-	
		+LA	+LA	+MA	+MA	+		-	/	-	
4	2,21	+MA	+LA	+MA	+MA	+	6/6	+	+MA	+	6/6
		+MA	+MA	+MA	+MA	+		+	+MA	+	
		+MA	+MA	+MA	+MA	+		+	+MA	+	
		+MA	+MA	+MA	+MA	+		+	+MA	+	
		+MA	+MA	+MA	+MA	+		+	+MA	+	
		+MA	+MA	+MA	+MA	+		+	+MA	+	

Matrix: Raw vegetable mixStrain: *Listeria monocytogenes* 4b L58

Aerobic mesophilic flora: 420 000 CFU/g

Level	Inoculation level (b/25 g)	Reference method: ISO 11290-1/A1						Alternative method: BAX "Automate" <i>L. monocytogenes</i>			
		Fraser 1/2 (10µl)		Fraser		Result	Conclusion	BAX L.mono test	Streaking BAX LEB24 onto OCLA	Final result	Conclusion
		O&A1	P1	O&A2	P2						
1	0	Ø	Ø	Ø	Ø	-	0/6	-	/	-	0/6
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		-	/	-	
2	0,38	Ø	Ø	Ø	Ø	-	0/6	-	/	-	1/6
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		+	+MA	+	
3	0,60	Ø	Ø	Ø	Ø	-	2/6	+	+MB	+	3/6
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	-LE	-LE	-LE	-		+	+MB	+	
		Ø	Ø	Ø	Ø	-		-	/	-	
		+LA	+LA	+MA	+MA	+		-	/	-	
		+LA	+LA	+MA	+MA	+		+	+MB	+	
4	1,34	Ø	Ø	+MA	+MA	+	5/6	+	+MA	+	4/6
		+LA	+LA	+MA	+MA	+		+	+MA	+	
		+LA	+LA	+MA	+MA	+		-	/	-	
		Ø	Ø	Ø	Ø	-		+	+MA	+	
		+LA	+LA	+MA	+MA	+		+	+MA	+	
		+LA	+LA	+MA	+MA	+		-	/	-	
5*	2,68	+LA	+LA	+MA	+MA	+	6/6	+	+MA	+	6/6
		+LA	+LA	+MA	+MA	+		+	+MA	+	
		+LA	+LA	+MA	+MA	+		+	+MA	+	
		+LA	+LA	+MA	+MA	+		+	+MA	+	
		+LA	+LA	+MA	+MA	+		+	+MA	+	
		+LA	+LA	+MA	+MA	+		+	+MA	+	

Matrix: Process waterStrain: *Listeria monocytogenes* 1/2c L28

Aerobic mesophilic flora: 300 000 CFU/ml and *100 CFU/MI

Level	Inoculation level (b/25 g))	Reference method: ISO 11290-1/A1						Alternative method: BAX "Automate" <i>L. monocytogenes</i>			
		Fraser 1/2 (10µl)		Fraser		Result	Conclusion	BAX L.mono test	Streaking BAX LEB24 onto OCLA	Final result	Conclusion
		O&A1	P1	O&A2	P2						
1	0,00	Ø	Ø	Ø	Ø	-	0/6	-	/	-	0/6
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		-	/	-	
2	0,25	+LA	+LA	+MA	+MA	+	3/6	+	+MB	+	3/6
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		+	+MB	+	
		Ø	Ø	Ø	Ø	-		-	/	-	
		+MA	+MA	+MA	+MA	+		+	-ME Fraser : +MB	+	
		+LA	+MA	+MA	+MA	+		+	+MB	+	
3*	0,39	+MA	+MA	+MA	+MA	+	5/6	-	Ø	-	3/6
		+MA	+MA	+MA	+MA	+		+	+MA	+	
		+MA	+MA	+MA	+MA	+		+	+MA	+	
		+MA	+MA	+MA	+MA	+		-	Ø	-	
		+MA	+MA	+MA	+MA	+		-	Ø	-	
		Ø	Ø	Ø	Ø	-		+	+MA	+	
4*	1,54	+MA	+MA	+MA	+MA	+	6/6	+	+MA	+	6/6
		+LA	+MA	+MA	+MA	+		+	+MA	+	
		+LA	+MA	+MA	+MA	+		+	+MA	+	
		+LA	+MA	+MA	+MA	+		+	+MA	+	
		+MA	+MA	+MA	+MA	+		+	+MA	+	
		+MA	+MA	+MA	+MA	+		+	+MA	+	

Study performed by IPL in 2009

Matrix: Rillettes

Strain: *Listeria monocytogenes* L48

Aerobic mesophilic flora: 4 000 000 CFU/g

Sample	Inoculation level (b/25 g)	Reference method: ISO 11290-1/A1				Alternative method: BAX "Automate" <i>L. monocytogenes</i>					
		Fraser 1/2 (10 µl)		Fraser		Result	Conclusion	BAX L.mono test	Streaking BAX LEB24 onto Brilliance Listeria		
		O&A 1	P1	O&A2	P2						
1	0	Ø	Ø	Ø	Ø	-	0/6	-	/	-	0/6
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	-LE	-LE	-		-	/	-	
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		-	/	-	
		Ø	Ø	Ø	Ø	-		-	/	-	
2	0.35	-LE	-LE	-LE	-ME	-	1/6	-	-ME	-	1/6
		+MA	+MA	+MA	+HA	+		-	-ME	-	
		-LE	-LE	-ME	-ME	-		-	-ME	-	
		-LE	-LE	-ME	-ME	-		+	+MA	+	
		-LE	-LE	-ME	-ME	-		-	-ME	-	
		-LE	-ME	-ME	-ME	-		-	-ME	-	
3	0.62	Ø	Ø	Ø	Ø	-	4/6	-	/	-	3/6
		Ø	Ø	Ø	Ø	-		+	+MA	+	
		+LA	+LA	+MA	+MA	+		-	/	-	
		+MA	+MA	+MA	+MA	+		+	+MA	+	
		+MA	+MA	+MA	+MA	+		+	+MA	+	
		+MA	+MA	+MA	+MA	+		-	/	-	
4	1.06	Ø	Ø	Ø	Ø	-	3/6	+	+MA	+	4/6
		+LA	+LA	+MA	+MA	+		-	/	-	
		Ø	Ø	Ø	Ø	-		+	+MA	+	
		+LA	+LA	+MA	+MA	+		+	+MA	+	
		+LA	+LA	+MA	+MA	+		+	+MA	+	
		Ø	Ø	Ø	Ø	-		-	/	-	
5	1.58	+LA	+LA	+MA	+MA	+	6/6	+	+MA	+	6/6
		+LA	+LA	+MA	+MA	+		+	+MA	+	
		+LA	+LA	+MA	+MA	+		+	+MA	+	
		+LA	+LA	+MB	+MB	+		+	+MA	+	
		+LA	+LA	+MA	+MA	+		+	+MA	+	
		+LA	+LA	+MA	+MA	+		+	+MA	+	

Matrix: Smoked salmonStrain: *Listeria monocytogenes* 1/2a L5/

Aerobic mesophilic flora: 4 000 000 CFU/g

Sample	Inoculation level (b/25 g)	Reference method: ISO 11290-1/A1						Alternative method: BAX "Automate" <i>L. monocytogenes</i>			
		Fraser 1/2 (10 µl)		Fraser		Result	Conclusion	BAX L.mono test	Streaking BAX LEB24 onto Brilliance Listeria	Final result	Conclusion
		O&A 1	P1	O&A2	P2						
1	0	Ø	Ø	Ø	Ø	-	0/6	-	-LE	-	0/6
		Ø	Ø	Ø	Ø	-		-	-LE	-	
		Ø	Ø	Ø	Ø	-		-	-ME	-	
		Ø	Ø	Ø	Ø	-		-	-LE	-	
		Ø	Ø	Ø	Ø	-		-	Ø	-	
		Ø	Ø	Ø	Ø	-		-	-LE	-	
2	0.28	Ø	Ø	Ø	Ø	-	3/6	+	+MA	+	1/6
		Ø	Ø	Ø	Ø	-		-	-ME	-	
		Ø	Ø	Ø	Ø	-		-	-ME	-	
		+MA	+MA	+MA	+MA	+		-	Ø	-	
		+MA	+MA	+MA	+MA	+		-	Ø	-	
		+MA	+MA	+MA	+MA	+		-	-ME	-	
3	0.55	Ø	Ø	Ø	Ø	-	2/6	+	+MA	+	5/6
		+MA	+MA	+MA	+MA	+		+	+MA	+	
		+LA	+LA	+MA	+MA	+		+	+MA	+	
		Ø	Ø	Ø	Ø	-		+	+MA	+	
		Ø	Ø	Ø	Ø	-		+	+MA	+	
		Ø	Ø	Ø	Ø	-		-	-ME	-	
4	1.1	+MA	+MA	+MA	+MA	+	5/6	+	+MA	+	6/6
		+LA	+LA	+MA	+MA	+		+	+MA	+	
		+LA	+LA	+MA	+MA	-		+	+MA	+	
		Ø	Ø	Ø	Ø	+		+	+MA	+	
		+MA	+MA	+MA	+MA	+		+	+MA	+	
		+LA	+LA	+MA	+MA	+		+	+MA	+	
5	2.21	+LA	+LA	+MA	+MA	+	6/6	+	+MA	+	6/6
		+LA	+LA	+MA	+MA	+		+	+MA	+	
		+MA	+MA	+MA	+MA	+		+	+MA	+	
		+MA	+MA	+MA	+MA	+		+	+MA	+	
		+LA	+MA	+MA	+MA	+		+	+MA	+	
		+MA	+MA	+MA	+MA	+		+	+MA	+	

Study performed by ADRIA in 2017**Matrix: Deli-salad****Strain: *Listeria monocytogenes* Ad494**Aerobic mesophilic flora: 4.10⁵ CFU/g

N° sample	Lev el	Inoculation level (cfu/ sample)	Reference method: ISO 11290-1/A1*					BAX® System PCR Assay for <i>Listeria monocytogenes</i> 24 E						
			Half Fraser		Fraser		Final Result	Number positive samples/Total	General protocol: 24 LEB 24h at 37°C			Final result	Number positive samples/Total	
			O&A	Palcam	O&A	Palcam			Confirmation	O&A	Palcam	Identification		
5839	0	0	st	st	st	st	-	0/5	-	-	-	/	-	0/5
5840			st	st	st	st	-		-	-	-	/	-	
5841			st	st	st	st	-		-	-	-	/	-	
5842			st	st	-	-	-		-	-	-	/	-	
5843			st	-	-	-	-		-	-	-	/	-	
5844	Low	1.0	st	st	st	st	-	10/20	-	-	-	/	-	8/20
5845			st	-	st	-	-		-	-	st	/	-	
5846			st	-	st	-	-		-	-	-	/	-	
5847			st	st	-	-	-		-	-	-	/	-	
5848			st	-	-	-	-		+	H+	+	+	+	
5849			H+	+	H+	+	+		-	-	st	/	-	
5850			H+	+	H+	+	+		-	-	st	/	-	
5851			st	st	st	st	-		-	-	st	/	-	
5852			st	st	-	-	-		-	-	st	/	-	
5853			H+	+	H+	+	+		-	-	st	/	-	
5854			st	-	st	st	-		+	H+	+	+	+	
5855			H+	+	H+	+	+		+	H+	+	+	+	
5856			st	st	st	st	-		+	H+	+	+	+	
5857			H+	+	H+	+	+		-	-	-	/	-	
5858			H+	+	H+	+	+		+	H+	+	+	+	
5859			H+	+	H+	+	+		-	st	st	/	-	
5860			H+	+	H+	+	+		+	H+	+	+	+	
5861			H+	+	H+	+	+		+	H+	+	+	+	
5862			H+	+	H+	+	+		+	H+	+	+	+	
5863			st	st	st	st	-		-	-	st	/	-	
5864	High	2.9	H+	+	H+	+	+	4/5	+	H+	+	+	+	4/5
5865			H+	+	H+	+	+		+	H+	+	+	+	
5866			H+	+	H+	+	+		-	-	-	/	-	
5867			st	st	st	st	-		+	H+	+	+	+	
5868			H+	+	H+	+	+		+	H+	+	+	+	

* Analyses performed according to the COFRAC accreditation

ADRIA Développement

Summary report (Version 0)

BAX® PCR *L. monocytogenes* 24E

Appendix 6 – Inclusivity and exclusivity study: raw data

INCLUSIVITY (Study realized by IPL, 2008)					
Reference	Strain	Origin	Inoculation level in 225 mL 24 LEB broth	BAX® System PCR Assay for <i>L. monocytogenes</i> 24E	<i>Brilliance</i> <i>Listeria</i>
				Result	
L4	<i>Listeria monocytogenes</i> 1/2a	ATCC 35152	5.0	+	+MA
L5	<i>Listeria monocytogenes</i> 1/2a	Pieces of smoked salmon	8.0	+	+MA
L6	<i>Listeria monocytogenes</i> 1/2a	Pizza	6.0	+	+MA
L7	<i>Listeria monocytogenes</i> 1/2a	Munster cheese (rind)	5.0	+	+MA
L9	<i>Listeria monocytogenes</i> 1/2a	Munster cheese (rind)	8.0	+	+MA
L10	<i>Listeria monocytogenes</i> 1/2a	Rillettes	5.0	+	+MA
L11	<i>Listeria monocytogenes</i> 1/2a	Munster cheese (rind)	7.0	+	+MA
L12	<i>Listeria monocytogenes</i> 1/2a	Smoked salmon	8.0	+	+HA
L13	<i>Listeria monocytogenes</i> 1/2b	Pork ear	6.0	+	+MA
L14	<i>Listeria monocytogenes</i> 1/2c	Ground meat	8.0	+	+MA
L15	<i>Listeria monocytogenes</i> 1/2c	Beef meat	10.0	+	+MA
L16	<i>Listeria monocytogenes</i> 1/2c	Ground meat	6.0	+	+MA
L17	<i>Listeria monocytogenes</i> 1/2c	Bacon	3.0	+	+MA
L18	<i>Listeria monocytogenes</i> 1/2c	Munster cheese (rind)	8.0	+	+MA
L20	<i>Listeria monocytogenes</i> 1/2	Smoked salmon	7.0	+	+LA
L25	<i>Listeria monocytogenes</i> 1/2	Chicken	10.0	+	+MA
L28	<i>Listeria monocytogenes</i> 1/2c	Environment sample	5.0	+	+MA
L32	<i>Listeria monocytogenes</i> 4b	Munster cheese (rind)	5.0	+	+MA
L33	<i>Listeria monocytogenes</i> 4b	ATCC 19115	4.0	+	+MA
L37	<i>Listeria monocytogenes</i> 1/2b	Maroille cheese	4.0	+	+HA
L39	<i>Listeria monocytogenes</i>	Sausage	5.0	+	+MA
L40	<i>Listeria monocytogenes</i> 1/2a	Munster cheese (rind)	1.0	+	+MA
L42	<i>Listeria monocytogenes</i> 1/2a	Chicken meat	6.0	+	+MA
L43	<i>Listeria monocytogenes</i> 1/2a	Ground meat	9.0	+	+HA
L44	<i>Listeria monocytogenes</i> 1/2a	Sausage	5.0	+	+HA
L45	<i>Listeria monocytogenes</i> 1/2a	Wind terrine	7.0	+	+LA
L47	<i>Listeria monocytogenes</i> 1/2a	Browed potatoes	5.0	+	+MA
L48	<i>Listeria monocytogenes</i> 1/2b	Pork tongue	5.0	+	+MA
L49	<i>Listeria monocytogenes</i> 1/2b	Poultry pâté	6.0	+	+MA
L51	<i>Listeria monocytogenes</i> 1/2b	Germain cheese	10.0	+	+LA
L52	<i>Listeria monocytogenes</i> ½ b	SLCC 2755	5.0	+	+MA
L53	<i>Listeria monocytogenes</i> 1/2c	Ground meat	6.0	+	+MA
L54	<i>Listeria monocytogenes</i> 1/2c	Meat product	5.0	+	+MA
L55	<i>Listeria monocytogenes</i> 3b	SLCC 2540	8.0	+	+MA
L56	<i>Listeria monocytogenes</i> 3c	SLCC 2479	6.0	+	+MA
L57	<i>Listeria monocytogenes</i> 4a	ATCC 19114	2.0	+	+MA
L58	<i>Listeria monocytogenes</i> 4b	Salad	4.0	+	+LA

INCLUSIVITY (Study realized by IPL, 2008)					
Reference	Strain	Origin	Inoculation level in 225 mL 24 LEB broth	BAX® System PCR Assay for <i>L. monocytogenes</i> 24E	Brilliance Listeria
				Result	
L60	<i>Listeria monocytogenes</i> 4 d	ATCC 19117	8.0	+	+MA
L61	<i>Listeria monocytogenes</i> 4e	ATCC 19118	5.0	+	+MA
L62	<i>Listeria monocytogenes</i> 4e	Reblochon cheese	4.0	+	+HA
L63	<i>Listeria monocytogenes</i> 4e	Munster cheese (rind)	8.0	+	+MA
L67	<i>Listeria monocytogenes</i> 7	SLCC 2482	9.0	+	+MA
L69	<i>Listeria monocytogenes</i>	Sausage	5.0	+	+MA
L70	<i>Listeria monocytogenes</i>	Salmon from Ireland	4.0	+	+MA
L116	<i>Listeria monocytogenes</i> 1/2a	Fish meal	5.0	+	+HA
L117	<i>Listeria monocytogenes</i> 1/2c	Montbeliard sausage	8.0	+	+MA
L119	<i>Listeria monocytogenes</i>	Spinaches	7.0	+	+MA
L121	<i>Listeria monocytogenes</i>	Neufchatel cheese	5.0	+	+MA
L123	<i>Listeria monocytogenes</i>	Mozzarella cheese	5.0	+	+MA
L124	<i>Listeria monocytogenes</i>	Perch fillet	6.0	+	+MA
L125	<i>Listeria monocytogenes</i>	Vegetables pan fry	6.0	+	+MA
L128	<i>Listeria monocytogenes</i> 1/2a	Soya cattle cake	4.0	+	+MA
L129	<i>Listeria monocytogenes</i> 1/2a	Browed potatoes	2.0	+	+MA
L130	<i>Listeria monocytogenes</i>	Ground meat	6.0	+	+MA
L137	<i>Listeria monocytogenes</i>	Ground meat	2.0	+	+MA
L141	<i>Listeria monocytogenes</i>	Environmental sample	4.0	+	+MA
L149	<i>Listeria monocytogenes</i>	Environmental sample	6.0	+	+MA
L152	<i>Listeria monocytogenes</i>	Environmental sample	5.0	+	+LA
L156	<i>Listeria monocytogenes</i>	French pies	2.0	+	+MA
L176	<i>Listeria monocytogenes</i>	Beef meat	9.0	+	+MA

EXCLUSIVITY (Study realized by IPL, 2008)				
Reference	Strain	Origin	Inoculation level in 10 mL non-selective nutrient broth	BAX® System PCR Assay for <i>L. monocytogenes</i> 24E
				Result
BA2	<i>Bacillus cereus</i>	Beet	1.0E+05	-
BA4	<i>Bacillus stearothermophilus</i>	Dairy product	1.5E+05	-
BA23	<i>Bacillus sphaericus</i>	Collection	1.0E+05	-
BA5	<i>Bacillus sphaericus</i>	Meat product	1.0E+05	-
BA5	<i>Bacillus sphaericus</i>	Meat product	2.0E+05	-
BA7	<i>Bacillus coagulans</i>	Collection	5.0E+05	-
BA19	<i>Bacillus cereus</i>	Environment	3.0E+05	-
BA9	<i>Bacillus cereus</i>	Potatoes flakes	2.0E+05	-
BA14	<i>Bacillus cereus</i>	Egg	3.0E+05	-
BA15	<i>Bacillus cereus</i>	Custard	6.0E+05	-
BA21	<i>Bacillus cereus</i>	Tabbouleh	2.0E+05	-
E1	<i>Enterococcus faecalis</i>	Eggproduct	4.0E+05	-
E2	<i>Enterococcus faecium</i>	Collection ATCC 3286	1.7E+05	-
E3	<i>Streptococcus bovis</i>	Collection	1.5E+05	-
E13	<i>Streptococcus bovis</i>	Collection CIP 5623	1.5E+05	-
E8	<i>Enterococcus durans</i>	Meat product	6.0E+05	-
E9	<i>Enterococcus faecium</i>	Tarama	7.0E+05	-
E17	<i>Streptococcus equinus</i>	Collection	1.0E+05	-
E6	<i>Enterococcus faecalis</i>	Collection ATCC 19433	3.0E+04	-
E7	<i>Enterococcus faecium</i>	Collection CIP 5433	3.0E+05	-
E14	<i>Streptococcus anginosus</i>	Collection	1.5E+05	-
32	<i>Rhodococcus equi</i>	Meat product	3.0E+05	-
33	<i>Lactobacillus casei</i>	Dairy product	2.0E+03	-
L139	<i>Jonesia denitrificans</i>	Collection	3.0E+05	-
Le1	<i>Rhodotorula rubra</i>	Pastry	2.0E+04	-
Le3	<i>Candida albicans</i>	Collection	1.0E+05	-
ST26	<i>Staphylococcus intermedius</i>	Collection	3.0E+05	-
ST17	<i>Staphylococcus aureus</i>	Iced yoghurt	5.0E+05	-
ST3	<i>Staphylococcus epidermidis</i>	Yoghurt	4.0E+05	-
M1	<i>Micrococcus</i>	Environment	2.0E+05	-
L 140	<i>Listeria seeligeri</i>	Frozen French pies	6.0E+05	-
L 142	<i>Listeria seeligeri</i>	Raw milk cheese	9.0E+05	-
L 147	<i>Listeria grayi</i>	ATCC 25 401	1.0E+06	-
L 148	<i>Listeria seeligeri</i>	Environment	8.0E+05	-
L 154	<i>Listeria ivanovii</i>	Sausage with herbs	9.0E+05	-
L 155	<i>Listeria welshimeri</i>	Salmon fillet	8.0E+05	-
L 157	<i>Listeria ivanovii</i> spp. <i>ivanovii</i>	Collection	9.0E+05	-
L 158	<i>Listeria ivanovii</i>	NSB 79332	6.0E+05	-
L 159	<i>Listeria ivanovii</i> spp. <i>ivanovii</i>	Collection	8.0E+05	-

EXCLUSIVITY (Study realized by IPL, 2008)				
Reference	Strain	Origin	Inoculation level in 10 mL non-selective nutrient broth	BAX® System PCR Assay for <i>L. monocytogenes</i> 24E
				Result
L 173	<i>Listeria ivanovii</i>	Collection	8.0E+05	-
L179	<i>Listeria ivanovii</i>	Environment	3.0E+05	-
L170	<i>Listeria ivanovii</i>	Collection	1.0E+05	-
L185	<i>Listeria ivanovii</i>	Net	4.0E+05	-
L153	<i>Listeria ivanovii</i>	Environmental sample	1.0E+05	-
L64	<i>Listeria innocua</i>	Epoisses cheese	2.0E+05	-
L72	<i>Listeria innocua</i>	Boulettes d'Avesnes cheese	3.0E+05	-
L76	<i>Listeria innocua</i> 6b	Ground meat	1.0E+05	-
L76	<i>Listeria innocua</i> 6b	Ground meat	1.0E+05	-
L77	<i>Listeria innocua</i> 6a	Toulouse sausage	1.0E+05	-
L80	<i>Listeria ivanovii</i>	Collection	6.0E+05	-
L83	<i>Listeria seeligeri</i> 1/2b	Beef tongue	9.0E+05	-
L84	<i>Listeria seeligeri</i> 1/2b	Ground meat	3.0E+05	-
L84	<i>Listeria seeligeri</i> 1/2b	Ground meat	3.0E+05	-
L91	<i>Listeria welshimeri</i>	Pure pork slicing sausage	2.0E+04	-
L99	<i>Listeria welshimeri</i>	Sausages	5.6E+05	-
L101	<i>Listeria welshimeri</i>	Ham	3.0E+05	-
L101	<i>Listeria welshimeri</i>	Ham	3.0E+05	-
L108	<i>Listeria innocua</i>	Gorgonzola cheese	1.0E+05	-
L142	<i>Listeria seeligeri</i>	Raw milk cheese	6.0E+05	-
L151	<i>Listeria ivanovii</i>	Ground meat	1.0E+05	-
L172	<i>Listeria ivanovii</i>	ATCC 19119	9.0E+04	-
L190	<i>Listeria grayi</i>	Frozen French pies	2.0E+05	-

Appendix 7 - Results obtained by the collaborators (study realized by IPL, 2008)

Laboratory A

Sample N°	Reference method				Result	Comparison / expected results	Alternative method BAX® L.mono			Agree-ment		
	Fraser 1/2		Fraser				Test BAX® L.mono	Confirmation	Result			
	O&A	PALCAM	O&A	PALCAM								
3	-	-	-	-	-	=	-	-	-	NA		
4	-	-	-	-	-	=	-	-	-	NA		
9	-	-	-	-	-	=	-	-	-	NA		
10	-	-	-	-	-	=	-	-	-	NA		
11	-	-	-	-	-	=	-	-	-	NA		
12	-	-	-	-	-	=	-	-	-	NA		
19	-	-	-	-	-	=	-	-	-	NA		
20	-	-	-	-	-	=	-	-	-	NA		
1	+	+	+	+	+	=	+	+	+	PA		
2	+	+	+	+	+	=	+	+	+	PA		
5	+	+	+	+	+	=	+	+	+	PA		
6	+	+	+	+	+	=	+	+	+	PA		
13	+	+	+	+	+	=	+	+	+	PA		
14	+	+	+	+	+	=	+	+	+	PA		
21	+	+	+	+	+	=	+	+	+	PA		
22	+	+	+	+	+	=	+	+	+	PA		
7	+	+	+	+	+	=	+	+	+	PA		
8	+	+	+	+	+	=	+	+	+	PA		
15	+	+	+	+	+	=	+	+	+	PA		
16	+	+	+	+	+	=	+	+	+	PA		
17	+	+	+	+	+	=	+	+	+	PA		
18	+	+	+	+	+	=	+	+	+	PA		
23	+	+	+	+	+	=	+	+	+	PA		
24	+	+	+	+	+	=	+	+	+	PA		
Total flora of milk (UFC/ml):				<1								

Laboratory B

Sample N°	Reference method				Result	Comparison / expected results	Alternative method BAX® L.mono			Agree-ment		
	Fraser 1/2		Fraser				Test BAX® L.mono	Confirmation	Result			
	O&A	PALCAM	O&A	PALCAM								
3	-	-	-	-	-	=	-	-	-	NA		
4	-	-	-	-	-	=	-	-	-	NA		
9	-	-	-	-	-	=	-	-	-	NA		
10	-	-	-	-	-	=	-	-	-	NA		
11	-	-	-	-	-	=	-	-	-	NA		
12	-	-	-	-	-	=	-	-	-	NA		
19	-	-	-	-	-	=	-	-	-	NA		
20	-	-	-	-	-	=	-	-	-	NA		
1	+	+	+	+	+	=	+	+	+	PA		
2	+	+	+	+	+	=	+	+	+	PA		
5	+	+	+	+	+	=	+	+	+	PA		
6	+	+	+	+	+	=	+	+	+	PA		
13	+	+	+	+	+	=	+	+	+	PA		
14	+	+	+	+	+	=	+	+	+	PA		
21	+	+	+	+	+	=	+	+	+	PA		
22	+	+	+	+	+	=	+	+	+	PA		
7	+	+	+	+	+	=	+	+	+	PA		
8	+	+	+	+	+	=	+	+	+	PA		
15	+	+	+	+	+	=	+	+	+	PA		
16	+	+	+	+	+	=	+	+	+	PA		
17	+	+	+	+	+	=	+	+	+	PA		
18	+	+	+	+	+	=	+	+	+	PA		
23	+	+	+	+	+	=	+	+	+	PA		
24	+	+	+	+	+	=	+	+	+	PA		
Total flora of milk (UFC/ml):				NC								

Laboratory C

Sample N°	Reference method				Result	Comparison / expected results	Alternative method BAX® <i>L.mono</i>			Agree-ment		
	Fraser 1/2		Fraser				Test BAX® <i>L.mono</i>	Confirmation	Result			
	O&A	PALCAM	O&A	PALCAM								
3	-	-	-	-	-	=	-	-	-	NA		
4	-	-	-	-	-	=	-	-	-	NA		
9	-	-	-	-	-	=	-	-	-	NA		
10	-	-	-	-	-	=	-	-	-	NA		
11	-	-	-	-	-	=	-	-	-	NA		
12	-	-	-	-	-	=	-	-	-	NA		
19	-	-	-	-	-	=	-	-	-	NA		
20	-	-	-	-	-	=	-	-	-	NA		
1	+	+	+	+	+	=	+	+	+	PA		
2	+	+	+	+	+	=	+	+	+	PA		
5	+	+	+	+	+	=	+	+	+	PA		
6	+	+	+	+	+	=	+	+	+	PA		
13	+	+	+	+	+	=	+	+	+	PA		
14	+	+	+	+	+	=	+	+	+	PA		
21	+	+	+	+	+	=	+	+	+	PA		
22	+	+	+	+	+	=	+	+	+	PA		
7	+	+	+	+	+	=	+	+	+	PA		
8	+	+	+	+	+	=	+	+	+	PA		
15	+	+	+	+	+	=	+	+	+	PA		
16	+	+	+	+	+	=	+	+	+	PA		
17	+	+	+	+	+	=	+	+	+	PA		
18	+	+	+	+	+	=	+	+	+	PA		
23	+	+	+	+	+	=	+	+	+	PA		
24	+	+	+	+	+	=	+	+	+	PA		

Total flora of milk (UFC/ml): 1700

Laboratory D

Sample N°	Reference method				Result	Comparison / expected results	Alternative method BAX® <i>L.mono</i>			Agree-ment		
	Fraser 1/2		Fraser				Test BAX® <i>L.mono</i>	Confirmation	Result			
	O&A	PALCAM	O&A	PALCAM								
3	-	-	-	-	-	=	-	-	-	NA		
4	-	-	-	-	-	=	-	-	-	NA		
9	-	-	-	-	-	=	-	-	-	NA		
10	-	-	-	-	-	=	-	-	-	NA		
11	-	-	-	-	-	=	-	-	-	NA		
12	-	-	-	-	-	=	-	-	-	NA		
19	-	-	-	-	-	=	-	-	-	NA		
20	-	-	-	-	-	=	-	-	-	NA		
1	+	+	+	+	+	=	+	+	+	PA		
2	+	+	+	+	+	=	+	+	+	PA		
5	+	+	+	+	+	=	+	+	+	PA		
6	+	+	+	+	+	=	+	+	+	PA		
13	+	+	+	+	+	=	+	+	+	PA		
14	+	+	+	+	+	=	+	+	+	PA		
21	+	+	+	+	+	=	+	+	+	PA		
22	+	+	+	+	+	=	+	+	+	PA		
7	+	+	+	+	+	=	+	+	+	PA		
8	+	+	+	+	+	=	+	+	+	PA		
15	+	+	+	+	+	=	+	+	+	PA		
16	+	+	+	+	+	=	+	+	+	PA		
17	+	+	+	+	+	=	+	+	+	PA		
18	+	+	+	+	+	=	+	+	+	PA		
23	+	+	+	+	+	=	+	+	+	PA		
24	+	+	+	+	+	=	+	+	+	PA		

Total flora of milk (UFC/ml): 1200

Laboratory E

Sample N°	Reference method				Result	Comparison / expected results	Alternative method BAX® <i>L.mono</i>			Agree-ment		
	Fraser 1/2		Fraser				Test BAX® <i>L.mono</i>	Confirmation	Result			
	O&A	PALCAM	O&A	PALCAM								
3	-	-	-	-	-	=	-	-	-	NA		
4	-	-	-	-	-	=	-	-	-	NA		
9	-	-	-	-	-	=	-	-	-	NA		
10	-	-	-	-	-	=	-	-	-	NA		
11	-	-	-	-	-	=	-	-	-	NA		
12	-	-	-	-	-	=	-	-	-	NA		
19	-	-	-	-	-	=	-	-	-	NA		
20	-	-	-	-	-	=	-	-	-	NA		
1	+	+	+	+	+	=	+	+	+	PA		
2	+	+	+	+	+	=	+	+	+	PA		
5	+	+	+	+	+	=	+	+	+	PA		
6	+	+	+	+	+	=	+	+	+	PA		
13	+	+	+	+	+	=	+	+	+	PA		
14	+	+	+	+	+	=	+	+	+	PA		
21	+	+	+	+	+	=	+	+	+	PA		
22	+	+	+	+	+	=	+	+	+	PA		
7	+	+	+	+	+	=	+	+	+	PA		
8	+	+	+	+	+	=	+	+	+	PA		
15	+	+	+	+	+	=	+	+	+	PA		
16	+	+	+	+	+	=	+	+	+	PA		
17	+	+	+	+	+	=	+	+	+	PA		
18	+	+	+	+	+	=	+	+	+	PA		
23	+	+	+	+	+	=	+	+	+	PA		
24	+	+	+	+	+	=	+	+	+	PA		
Total flora of milk (UFC/ml):		<4										

Laboratory F

Sample N°	Reference method				Result	Comparison / expected results	Alternative method BAX® <i>L.mono</i>			Agree-ment		
	Fraser 1/2		Fraser				Test BAX® <i>L.mono</i>	Confirmation	Result			
	O&A	PALCAM	O&A	PALCAM								
3	-	-	-	-	-	=	-	-	-	NA		
4	-	-	-	-	-	=	-	-	-	NA		
9	-	-	-	-	-	=	-	-	-	NA		
10	-	-	-	-	-	=	-	-	-	NA		
11	-	-	-	-	-	=	-	-	-	NA		
12	-	-	-	-	-	=	-	-	-	NA		
19	-	-	-	-	-	=	-	-	-	NA		
20	-	-	-	-	-	=	-	-	-	NA		
1	+	+	+	+	+	=	+	+	+	PA		
2	+	+	+	+	+	=	+	+	+	PA		
5	+	+	+	+	+	=	+	+	+	PA		
6	+	+	+	+	+	=	+	+	+	PA		
13	+	+	+	+	+	=	+	+	+	PA		
14	+	+	+	+	+	=	+	+	+	PA		
21	+	+	+	+	+	=	+	+	+	PA		
22	+	+	+	+	+	=	+	+	+	PA		
7	+	+	+	+	+	=	+	+	+	PA		
8	+	+	+	+	+	=	+	+	+	PA		
15	+	+	+	+	+	=	+	+	+	PA		
16	+	+	+	+	+	=	+	+	+	PA		
17	+	+	+	+	+	=	+	+	+	PA		
18	+	+	+	+	+	=	+	+	+	PA		
23	+	+	+	+	+	=	+	+	+	PA		
24	+	+	+	+	+	=	+	+	+	PA		
Total flora of milk (UFC/ml):		3600										

Laboratory G

Sample N°	Reference method				Result	Comparison / expected results	Alternative method BAX® <i>L.mono</i>			Agree-ment		
	Fraser 1/2		Fraser				Test BAX® <i>L.mono</i>	Confirmation	Result			
	O&A	PALCAM	O&A	PALCAM								
3	-	-	-	-	-	=	-	-	-	NA		
4	-	-	-	-	-	=	-	-	-	NA		
9	-	-	-	-	-	=	-	-	-	NA		
10	-	-	-	-	-	=	-	-	-	NA		
11	-	-	-	-	-	=	-	-	-	NA		
12	-	-	-	-	-	=	-	-	-	NA		
19	-	-	-	-	-	=	-	-	-	NA		
20	-	-	-	-	-	=	-	-	-	NA		
5	+	+	+	+	+	=	+	+	+	PA		
6	+	+	+	+	+	=	+	+	+	PA		
1	+	+	+	+	+	=	+	+	+	PA		
2	+	+	+	+	+	=	+	+	+	PA		
13	+	+	+	+	+	=	+	+	+	PA		
14	+	+	+	+	+	=	+	+	+	PA		
21	+	+	+	+	+	=	+	+	+	PA		
22	+	+	+	+	+	=	+	+	+	PA		
7	+	+	+	+	+	=	+	+	+	PA		
8	+	+	+	+	+	=	+	+	+	PA		
15	+	+	+	+	+	=	+	+	+	PA		
16	+	+	+	+	+	=	+	+	+	PA		
17	+	+	+	+	+	=	+	+	+	PA		
18	+	+	+	+	+	=	+	+	+	PA		
23	+	+	+	+	+	=	+	+	+	PA		
24	+	+	+	+	+	=	+	+	+	PA		

Total flora of milk (UFC/ml): 1300

Laboratory H

Sample N°	Reference method				Result	Comparison / expected results	Alternative method BAX® <i>L.mono</i>			Agree-ment		
	Fraser 1/2		Fraser				Test BAX® <i>L.mono</i>	Confirmation	Result			
	O&A	PALCAM	O&A	PALCAM								
3	-	-	-	-	-	=	-	-	-	NA		
4	-	-	-	-	-	=	-	-	-	NA		
9	-	-	-	-	-	=	-	-	-	NA		
10	-	-	-	-	-	=	-	-	-	NA		
11	-	-	-	-	-	=	-	-	-	NA		
12	-	-	-	-	-	=	-	-	-	NA		
19	-	-	-	-	-	=	-	-	-	NA		
20	-	-	-	-	-	=	-	-	-	NA		
1	+	+	+	+	+	=	+	+	+	PA		
2	+	+	+	+	+	=	+	+	+	PA		
5	+	+	+	+	+	=	+	+	+	PA		
6	+	+	+	+	+	=	+	+	+	PA		
14	+	+	+	+	+	=	+	+	+	PA		
21	+	+	+	+	+	=	+	+	+	PA		
22	+	+	+	+	+	=	+	+	+	PA		
7	+	+	+	+	+	=	+	+	+	PA		
8	+	+	+	+	+	=	+	+	+	PA		
15	+	+	+	+	+	=	+	+	+	PA		
16	+	+	+	+	+	=	+	+	+	PA		
17	+	+	+	+	+	=	+	+	+	PA		
18	+	+	+	+	+	=	+	+	+	PA		
23	+	+	+	+	+	=	+	+	+	PA		
24	+	+	+	+	+	=	+	+	+	PA		

Total flora of milk (UFC/ml): 5,8.10⁶

Laboratory K

Sample N°	Reference method				Result	Comparison / expected results	Alternative method BAX® <i>L.mono</i>			Agree-ment		
	Fraser 1/2		Fraser				Test BAX® <i>L.mono</i>	Confirmation	Result			
	O&A	PALCAM	O&A	PALCAM								
3	-	-	-	-	-	=	-	-	-	NA		
4	-	-	-	-	-	=	-	-	-	NA		
9	-	-	-	-	-	=	-	-	-	NA		
10	-	-	-	-	-	=	-	-	-	NA		
11	-	-	-	-	-	=	-	-	-	NA		
12	-	-	-	-	-	=	-	-	-	NA		
19	-	-	-	-	-	=	-	-	-	NA		
20	-	-	-	-	-	=	-	-	-	NA		
1	+	+	+	+	+	=	+	+	+	PA		
2	+	+	+	+	+	=	+	+	+	PA		
5	+	+	+	+	+	=	+	+	+	PA		
6	+	+	+	+	+	=	+	+	+	PA		
13	+	+	+	+	+	=	+	+	+	PA		
14	+	+	+	+	+	=	-	+	-	ND		
21	+	+	+	+	+	=	+	+	+	PA		
22	+	+	+	+	+	=	+	+	+	PA		
7	+	+	+	+	+	=	+	+	+	PA		
8	+	+	+	+	+	=	+	+	+	PA		
15	+	+	+	+	+	=	+	+	+	PA		
16	+	+	+	+	+	=	+	+	+	PA		
17	+	+	+	+	+	=	+	+	+	PA		
18	+	+	+	+	+	=	+	+	+	PA		
23	+	+	+	+	+	=	+	+	+	PA		
24	+	+	+	+	+	=	+	+	+	PA		

Total flora of milk (UFC/ml): 54000

Laboratory L

Sample N°	Reference method				Result	Comparison / expected results	Alternative method BAX® <i>L.mono</i>			Agree-ment		
	Fraser 1/2		Fraser				Test BAX® <i>L.mono</i>	Confirmation	Result			
	O&A	PALCAM	O&A	PALCAM								
3	-	-	-	-	-	=	-	-	-	NA		
4	-	-	-	-	-	=	-	-	-	NA		
9	-	-	-	-	-	=	-	-	-	NA		
10	-	-	-	-	-	=	-	-	-	NA		
11	-	-	-	-	-	=	-	-	-	NA		
12	-	-	-	-	-	=	-	-	-	NA		
19	-	-	-	-	-	=	-	-	-	NA		
20	-	-	-	-	-	=	-	-	-	NA		
1	+	+	+	+	+	=	+	+	+	PA		
2	+	+	+	+	+	=	+	+	+	PA		
5	+	+	+	+	+	=	+	+	+	PA		
6	+	+	+	+	+	=	+	+	+	PA		
13	+	+	+	+	+	=	+	+	+	PA		
14	+	+	+	+	+	=	+	+	+	PA		
21	+	+	+	+	+	=	+	+	+	PA		
22	+	+	+	+	+	=	+	+	+	PA		
7	+	+	+	+	+	=	+	+	+	PA		
8	+	+	+	+	+	=	+	+	+	PA		
15	+	+	+	+	+	=	+	+	+	PA		
16	+	+	+	+	+	=	+	+	+	PA		
17	+	+	+	+	+	=	+	+	+	PA		
18	+	+	+	+	+	=	+	+	+	PA		
23	+	+	+	+	+	=	+	+	+	PA		
24	+	+	+	+	+	=	+	+	+	PA		

Total flora of milk (UFC/ml): 3,8.10⁴

Laboratory M

Sample N°	Reference method				Result	Comparison / expected results	Alternative method BAX® <i>L.mono</i>			Agree-ment		
	Fraser 1/2		Fraser				Test BAX® <i>L.mono</i>	Confirmation	Result			
	O&A	PALCAM	O&A	PALCAM								
3	-	-	-	-	-	=	-	-	-	NA		
4	-	-	-	-	-	=	-	-	-	NA		
9	-	-	-	-	-	=	-	-	-	NA		
10	-	-	-	-	-	=	-	-	-	NA		
11	-	-	-	-	-	=	-	-	-	NA		
12	-	-	-	-	-	=	-	-	-	NA		
19	-	-	-	-	-	=	-	-	-	NA		
20	-	-	-	-	-	=	-	-	-	NA		
1	+	+	+	+	+	=	+	+	+	PA		
2	+	+	+	+	+	=	+	+	+	PA		
5	+	+	+	+	+	=	+	+	+	PA		
6	+	+	+	+	+	=	+	+	+	PA		
13	+	+	+	+	+	=	+	+	+	PA		
14	+	+	+	+	+	=	+	+	+	PA		
21	+	+	+	+	+	=	+	+	+	PA		
22	+	+	+	+	+	=	+	+	+	PA		
7	+	+	+	+	+	=	+	+	+	PA		
8	+	+	+	+	+	=	+	+	+	PA		
15	+	+	+	+	+	=	+	+	+	PA		
16	+	+	+	+	+	=	+	+	+	PA		
17	+	+	+	+	+	=	+	+	+	PA		
18	+	+	+	+	+	=	+	+	+	PA		
23	+	+	+	+	+	=	+	+	+	PA		
24	+	+	+	+	+	=	+	+	+	PA		
Total flora of milk (UFC/ml): 4400												