

**NF VALIDATION - Validation of alternative analysis methods
Application to the food industry**

**Summary report
according to the standard EN ISO 16140-2:2016**

Qualitative method

**Thermo Scientific™ SureTect™ *Listeria* species
PCR Assay for the detection of *Listeria* species
(Certificate # 03/09 – 11/13)
in a broad range of foods and in environmental samples**

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This report contains 198 pages including 112 pages of appendices.
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Preamble

- Protocols of validation:

- EN ISO 16140-1 and EN ISO 16140-2 (September 2016): Microbiology of the food chain — Method validation
Part 1: Vocabulary.
Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.
- Requirements regarding comparison and interlaboratory studies for implementation of the standard EN ISO 16140-2 (Project version 7).

- Reference method:

- **EN ISO 11290-1 (February 1997)** : Microbiology of food and animal feeding stuffs - Horizontal method for the detection and enumeration of *Listeria monocytogenes* – Part 1: detection method
- **EN ISO 11290-1/A1 (February 2005)**
- **EN ISO 11290-1 (July 2017):** Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp- Part 1: Detection method.

- Application scope:

- **PikoReal instrument:**
 - meat products,
 - milk and dairy products,
 - seafood and fishery products,
 - vegetables,
 - production environmental samples.
- **7500 FAST and QS5 instruments:**
 - all human food products,
 - production environmental samples.

- Certification body:

- **AFNOR Certification** (<https://nf-validation.afnor.org/>).

Definitions

- **Method comparison study**

The method comparison study is the part of the validation process that is performed in the organizing laboratory. It consists of three parts namely the following:

- A comparative study of the results of the reference method to the results of the alternative method in (naturally and/or artificially) contaminated samples (so-called sensitivity study);
- A comparative study to determine the relative level of detection (RLOD) in artificially contaminated samples (so-called RLOD study);
- An inclusivity/exclusivity study of the alternative method.

- **Sensitivity study**

The sensitivity study aims to determine the difference in sensitivity between the reference and the alternative method.

The sensitivity is the ability of the reference method or alternative method to detect the analyte.

- **Relative level of detection study**

A comparative study is conducted to evaluate the level of detection (LOD) of the alternative method against the reference method. The evaluation is based on the calculation of the relative level of detection (RLOD).

The level of detection at 50% (LOD₅₀) is the measured analyte concentration, obtained by a given measurement procedure, for which the probability of detection is 50%.

The relative level of detection level of detection at P = 0,50 (LOD₅₀) of the alternative method divided by the level of detection at P = 0,50 (LOD₅₀) of the reference method.

- **Inclusivity and exclusivity study**

The inclusivity study is a study involving pure target strains to be detected or enumerated by the alternative method.

The exclusivity study is a study involving pure non-target strains, which can be potentially cross-reactive, but are not expected to be detected or enumerated by the alternative method.

- **Interlaboratory study**

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

The aim of the interlaboratory study is to determine the difference in sensitivity between the reference and the alternative method when tested by different collaborators using identical samples (reproducibility conditions).

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Appendices

Initial validation study:

- Appendix A: Protocol of the alternative method
- Appendix B: Protocol of the reference method
- Appendix C: Artificial contaminations
- Appendix D: Raw data of the sensitivity study
- Appendix E: Raw data of relative level of detection
- Appendix F: Raw data of inclusivity and exclusivity
- Appendix G: Raw data of inter-laboratory study

Extension study (2022):

- Appendix H: Protocol of the alternative method
- Appendix I: Protocol of the reference method
- Appendix J: Artificial contaminations
- Appendix K: Raw data of the sensitivity study
- Appendix L: Raw data of the ISO 6887 specifics preparations
- Appendix M: Raw data of relative level of detection

1. Introduction

The Thermo Scientific™ SureTect™ *Listeria* species PCR Assay is validated by AFNOR Certification according to the EN ISO 16140-2:2016 standard under the certification number UNI 03/09-11/13 for the detection of *Listeria* species in a broad range of foods and in environmental samples.

Table 1 summarizes the different steps of the validation that occurred since the initial validation.

Table 1: Steps of the validation AFNOR certification

Date	Study	Expert Laboratory	Standards
November 2013	Initial validation study: dairy products, seafood, vegetables, environment with PikoReal PCR instrument	ADRIA Développement	EN ISO 16140:2003
July 2014	Extension: meat products with PikoReal PCR instrument	ADRIA Développement	EN ISO 16140:2003
March 2016	Extension: meat, milk and dairy products with 7500 FAST PCR instrument	ADRIA Développement	EN ISO 16140:2003
June 2016	Extension: seafood and fishery, vegetables, environment with 7500 FAST PCR instrument	ADRIA Développement	EN ISO 16140:2003
May 2018	Renewal for PikoReal and 7500 FAST PCR instruments	ADRIA Développement	EN ISO 16140-2:2016
October 2018	Extension: meat products, milk and dairy products, seafood and fishery products, vegetables with QS5 PCR instrument	ADRIA Développement	EN ISO 16140-2:2016
January 2019	Extension: composite food, production environmental samples in order to have a broad range of food claim with 7500 FAST and QS5 PCR instruments	ADRIA Développement	EN ISO 16140-2:2016
May 2020	Extension for the RapidFinder Express (RFE) software version 2.0 used with the 7500 FAST PCR instrument and extension of the Rapidfinder analysis (RFA) software version 1.1 (or later) used with QS5 PCR instrument.	ADRIA Développement	EN ISO 16140-2:2016
October 2021	Renewal study	ADRIA Développement	EN ISO 16140-2:2016
October 2022	Extension: new incubation time for 24 LEB and new Brilliance™ <i>Listeria</i> agar for confirmation with 7500 FAST and QS5 instruments	Microsept	EN ISO 16140-2:2016

This document is the summary report of the NF Validation certification study of the ThermoScientific™ SureTect™ *Listeria* species PCR Assay for *Listeria* species method according to the standard EN ISO 16140-2:2016 for a broad range of foods.

In view of the large amount of data presented in this report, a summary is presented in the following tables:

Initial validation:

Sensitivity study - 24 LEB 24h at 37°C

PCR instrument	ND	PD	SE %	RT %	FPR %	% of inhibition
PikoReal	30	25	83.3	84.6	0.6	0.0
7500 FAST	46	48	79.3	78.8	5.0	0.4
QS5	41	42	78.4	78.0	5.3	0.0

RLOD study : 24 LEB 24h at 37°C

Category	PikoReal	7500 FAST	QS5
Composite foods	/	0,873	0.873
Meat products	0,625	0,351	/
Dairy products	1,163	1,000	/
Seafood products	0,620	0,968	0.986
Vegetables	0,692	0,986	1.190
Environ. samples	1,321	0,986	0.874
All	0,864	0,828	0.994

Extension:

Sensitivity study : 24 LEB 20h at 37°C

PCR instrument	ND	PD	SE %	RT %	FPR %	% of inhibition
7500 FAST	17	24	89.7	88.6	1.6	0.0
QS5	17	24	89.7	88.6	1.6	0.0

RLOD study : 24 LEB 20h at 37°C

Category	7500 FAST	QS5
Composite foods	1.280	1.280
Meat products	0.407	0.407
Dairy products	1.148	1.148
Seafood products	0.763	0.763
Vegetables	1.112	1.112
Environ. samples	0.831	0.831
All	0.834	0.834

Inclusivity and exclusivity study

98.1% of target strains tested gave a positive result

100% of non-target strains tested gave a negative result

Interlaboratory study

Specificity of the method: 100%

Sensitivity of the method: 92%

Relative trueness: 90.0%

ND-PD<AL

2. Protocols of the methods

2.1. Alternative method

2.1.1. Principle of the method

The PCR pellets used in the Thermo Scientific™ SureTect™ assays contain lyophilized (freeze-dried) target-specific primers, dye labelled probes and PCR master mix components. Probes are short oligonucleotides with a quencher molecule at one end that, when not bound to target DNA, greatly reduces fluorescence from the fluorophore dye at the opposite end. The oligonucleotides target unique DNA sequences found only in the target micro-organism. If present, the target DNA will be amplified and the increasing fluorescent signal generated will be detected by the Real-Time PCR instrument and interpreted by the software.

The SureTect assays are based on Solaris™ qPCR technology. The probes have a molecule called Minor Groove Binder (MGB) attached to one end, which enhances the probe-template DNA bond and yields a better signal-to- noise ratio by lowering background fluorescence. Results are achieved in around one hour and twenty minutes of loading the prepared sample in the Real-Time PCR instrument. Results are displayed on the PC screen as simple positive or negative symbols with amplification plots also easily accessible for review.

The Thermo Scientific™ SureTect™ *Listeria* species PCR assay targets a unique DNA sequence that is specific to *Listeria* species. The SureTect PCR Assays include all of the necessary reagents for bacterial DNA release and PCR. Enriched samples are pipetted into pre-filled Lysis Tubes, along with Proteinase K and lysis reagent 2, before incubation to lyse any bacterial cells present in the sample and release their DNA into solution. The lysates are then loaded into the SureTect PCR Tubes to re-hydrate the PCR pellets. The pellets contain all of the necessary components and reagents for PCR, including a probe, primers and DNA template for the internal amplification control (IAC). The PCR Tubes are then sealed, loaded into the PCR Instrument, and the run started using the software relevant to the instrument. On completion of the run, interpreted results will be clearly displayed by the software and can be reported, stored, printed off and downloaded as required.

The SureTect *Listeria* species PCR kit was previously validated with the Thermo Scientific PikoReal PCR Instrument and Thermo Scientific SureTect Software v1.2, the Applied Biosystems™ 7500 Fast with Applied Biosystems™ RapidFinder™ Express 2.0 software and the Applied Biosystems™ QuantStudio™ 5 Real-Time PCR Instrument using the Thermo Scientific™ RapidFinder™ Analysis Software v1.1 (or later).

The Software versions was used for the extension study are Applied Biosystems™ RapidFinder™ Express 2.0 software with the Applied Biosystems™ 7500 FAST and the Thermo Scientific™ RapidFinder™ Analysis Software v1.2 for the Applied Biosystems™ QuantStudio™ 5 Real-Time PCR Instrument.

2.1.2. Protocols of the method

The protocols are as follow:

- **Protocol ① of the initial validation**

The protocol is as follows:

- Enrichment step in 24 LEB *Listeria* with 24 LEB selective supplement + 24 LEB buffer supplement:
 - 26±2 h at 37±1°C when using the PikoReal PCR instrument for meat products,
 - 24±2 h at 37±1°C when using the PikoReal PCR instrument for milk and dairy products, seafood and fishery products, vegetables and production environmental samples,
 - 26±2 h at 37±1°C when using the 7500 FAST or QS5 PCR instruments
- Lysis step on 10 µl of 24 LEB enrichment,
- PCR on 20 µl of lysate,
- Confirmation by streaking 10 µl of enrichment onto *Brilliance*™ *Listeria* Agar (or any ISO compliant Ottaviani and Agosti formulation according to the ISO 11290-1:2017 standard) or Palcam. The presence of characteristic colonies is sufficient to confirm the positive PCR test.

In order to improve the practicability, it is possible to store the enrichment broths for 72 h at 5°C ± 3°C prior to analysis with the alternative method.

- **Protocol ② of the extension (2022)**

The protocol is as follows:

- Enrichment step in 24 LEB *Listeria* with 24 LEB selective supplement + 24 LEB buffer supplement:
 - 24±4h at 37±1°C when using the 7500 FAST or QS5 PCR instruments
- Lysis step on 10 µl of 24 LEB enrichment,
- PCR on 20 µl of lysate,
- Confirmation by streaking 10 µl of enrichment onto *Brilliance*™ *Listeria* Agar (ISO) (or any ISO compliant Ottaviani and Agosti formulation according to the ISO 11290-1:2017 standard) or Palcam. The presence of characteristic colonies is sufficient to confirm the positive PCR test.

In order to improve the practicability, it is possible to store the enrichment broths for 72 h at 5°C ± 3°C prior to analysis with the alternative method.

The workflow of the method is set out in Appendix A for the initial validation and in Appendix H for the extension study.

2.1.3. Scopes of the alternative method

The scope of this method concerns all human food products and environmental samples by a validation testing of a broad range of foods, including:

- **Scope for the protocol ① using PikoReal PCR instrument (initial validation):**
 - meat products,
 - milk and dairy products,
 - seafood and fishery products,

- vegetables,
- environmental samples.
- **Scope for the protocol ① or ② using 7500 FAST and QS5 PCR instrument (initial validation and extension of 2022):**
 - Broad range of foods and the following categories were tested in that respect:
 - . composite foods,
 - . meat products,
 - . milk and dairy products,
 - . seafood & fishery products,
 - . vegetables.
 - Production environmental samples.

2.1.4. Restrictions

There are no restrictions on use for the Thermo Scientific™ SureTect™ *Listeria* species PCR Assay for *Listeria* species.

2.2. Reference method

The initial validation and the extension studies were run according to 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 renewal study and extension study were run with 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 same will apply for this extension study.

The workflow of the reference method is presented in Appendices B and I.

2.3. Study design

As there is no shared enrichment step for both the alternative and the reference methods, different test portions coming from the same batch or lot of products have to be used for the two methods. The study thus provides unpaired data and the word “unpaired study” is used to describe the study design.

3. Initial validation study

3.1. Method comparison study

3.1.1. Sensitivity study

The study was conducted on a variety of samples and strains representative of food products. This is not an exhaustive list of the various matrices included in the application scope. For any remark on the alternative method, you can contact AFNOR Certification by connecting to the Internet page <http://nf-validation.afnor.org/contact-2/>.

3.1.1.1. Number and nature of the samples

For the PikoReal PCR instrument, 357 were tested providing 180 positive and 177 negative samples. For the 7500 Fast PCR instrument, 443 samples were tested providing 222 positive and 221 negative results. For the QS5 PCR instrument, 378 samples were tested providing 190 positive and 188 negative results.

Note that for the extension study run in October 2018 for the use of the QS5 PCR instrument, only 226 lysates were available after enrichment step and 119 after enrichment broth storage for 72h at 5°C ± 3°C and ± 3°C were still available for testing with the QS5 PCR instrument while 293 lysates (after enrichment step) and 161 lysates (after enrichment broth storage) were tested with the 7500 Fast PCR instrument. Lysates were kept frozen at frozen at -80°C.

The distribution per tested category and type is given in Table 2 for the PikoReal PCR instrument, Table 3 for the 7500 Fast PCR instrument and Table 4 for the QS5 PCR instrument.

Table 2: Distribution per tested category and type – PikoReal PCR Instrument

Category		Type	+tive	-tive	Total
①	Meat products	a Raw products (frozen or fresh)	20	8	28
		b Meat based products ready to reheat	17	14	31
		c Raw and cooked delicatessen	10	11	21
		Total	47	33	80
②	Milk and Dairy products	a Raw milk cheeses	11	9	20
		b Other products based on raw milks	14	10	24
		c Heat treated dairy products	10	11	21
		Total	35	30	65
③	Seafood and fishery products	a Raw products (fresh, frozen)	8	12	20
		b Smoked, marinated	10	10	20
		c Ready to eat or ready to reheat	12	12	24
		Total	30	34	64
④	Vegetables	a Raw vegetable products (fresh, frozen)	10	10	20
		b Mapped vegetables and heat processed vegetables	13	14	27
		c Vegetables based preparations, processed vegetables	8	12	20
		Total	31	36	67
⑤	Environmental samples	a Process & cleaning waters	10	19	29
		b Dusts and residues	11	9	20
		c Surface sampling	16	16	32
		Total	37	44	81
All categories			180	177	357

Table 3: Distribution per tested category and type – 7500 FAST PCR Instrument

Category		Type	+tive	-tive	Total
①	Composite foods	a Ready-to-eat	13	10	23
		b Ready-to-reheat	18	11	29
		c Pastries and egg-based products	11	10	21
		Total	42	31	73
②	Meat products	a Raw products (frozen or fresh)	15	7	22
		b Meat based products ready to reheat	12	8	20
		c Raw and cooked delicatessen	11	25	36
		Total	38	40	78
③	Milk and Dairy products	a Raw milk cheeses	10	20	30
		b Other products based on raw milks	17	7	24
		c Heat treated dairy products	14	8	22
		Total	41	35	76
④	Seafood and fishery products	a Raw products (fresh, frozen)	13	10	23
		b Smoked, marinated	10	10	20
		c Ready to eat or ready to reheat	10	10	20
		Total	33	30	63
⑤	Vegetables	a Raw vegetable products (fresh, frozen)	11	10	21
		b Mapped vegetables and heat processed vegetables	7	17	24
		c Vegetables based preparations, processed vegetables	19	12	31
		Total	37	39	76
⑥	Environmental samples	a Process & cleaning waters	7	25	32
		b Dusts and residues	9	11	20
		c Surface sampling	15	10	25
		Total	31	46	77
All categories			222	221	443

Table 4: Distribution per tested category and type – QS5 PCR Instrument

Category		Type	+tive	-tive	Total
①	Composite foods	a Ready-to-eat	14	9	23
		b Ready-to-reheat	18	11	29
		c Pastries and egg-based products	11	10	21
		Total	43	30	73
②	Meat products	a Raw products (frozen or fresh)	13	7	20
		b Meat based products ready to reheat	12	3	15
		c Raw and cooked delicatessen	11	25	36
		Total	36	35	71
③	Milk and Dairy products	a Raw milk cheeses	10	19	29
		b Other products based on raw milks	11	3	14
		c Heat treated dairy products	10	4	14
		Total	31	3264	57
④	Seafood and fishery products	a Raw products (fresh, frozen)	6	6	12
		b Smoked, marinated	6	10	16
		c Ready to eat or ready to reheat	8	6	14
		Total	20¹	22¹	42
⑤	Vegetables	a Raw vegetable products (fresh, frozen)	5	4	9
		b Mapped vegetables and heat processed vegetables	7	17	24
		c Vegetables based preparations, processed vegetables	14	9	23
		Total	26¹	30	56
⑥	Environmental samples	a Process & cleaning waters	12	9	21
		b Dusts and residues	11	13	24
		c Surface sampling	11	23	34
		Total	34	45	79
All categories			190	188	378

¹ Some lysates no longer available for testing with the QS5 PCR instrument

3.1.1.2. Artificial contamination of samples

Artificial contaminations were done by spiking or seeding protocol. The inoculated samples, the inoculated strains, the inoculation level as well as the injury evaluation are provided in Appendix C.

The number of inoculated samples per protocol giving positive results is providing Table 5.

Table 5: Repartition of the positive samples per contamination level and type (natural and artificial)

PCR instrument	Naturally contaminated		Artificial contaminated						Total	
			Cross-Conta.	Spiking			Seeding protocol			
				≤5	5<x≤10	10<x≤30	≤3	3<x≤10		10<x≤30
PikoReal	Number of samples	127	9	5	30	5	3	1	0	180
	%	70.6 %	5.0 %	2.8 %	16.7 %	2.8 %	1.7 %	0.6	0	100 %
7500 Fast	Number of samples	121	3	2	0	0	88	8	0	222
	%	54.5 %	1.4 %	0,9 %	0.0 %	0,0%	39.6 %	3.6 %	0,0%	100 %
QS5	Number of samples	88	3	0	0	0	84	15	0	190
	%	46.3 %	1,6 %	0,0%	0,0%	0,0%	44.2 %	7.9 %	0,0%	100 %

For the PikoReal PCR instrument, 70.6 % of the samples were naturally contaminated. For the 7500 Fast PCR instrument, 54.5 % of the samples were naturally contaminated. For the QS5 PCR instrument, 46.3 % of the samples were naturally contaminated while 50 % are required in the AFNOR technical rules but note that the lysates from 26 positive naturally contaminated samples were no more available for testing with the QS5 PCR instrument (extension study October 2018) thus decreasing the percentage of naturally contaminated samples.

3.1.1.3. Distribution of the contamination

The number of samples contaminated by *Listeria* spp. (other than *Listeria monocytogenes*), mix of *Listeria* spp. and *Listeria monocytogenes*, and *Listeria monocytogenes* is given per category in Table 6 for the PikoReal PCR instrument, Table 7 for the 7500 Fast PCR instrument and Table 8 for the QS5 PCR instrument.

Table 6: number of samples contaminated – PikoReal PCR instrument

Category		<i>Listeria</i> spp (A)		<i>Listeria</i> spp + <i>Listeria monocytogenes</i> (B)		Total (A+B)		<i>Listeria monocytogenes</i> (C)		Total positive samples
		Number of samples	%	Number of samples	%	Number of samples	%	Number of samples	%	
1	Meat products	13	17,6%	18	40,9%	31	26,3%	16	25,8%	47
2	Milk and dairy products	13	17,6%	5	11,4%	18	15,3%	17	27,4%	35
3	Seafood and fishery products	10	13,5%	9	20,5%	19	16,1%	11	17,7%	30
4	Vegetables	13	17,6%	3	6,8%	16	13,6%	15	24,2%	31
5	Production environmental samples	25	33,8%	9	20,5%	34	28,8%	3	4,8%	37
TOTAL		74	100,0%	44	100,0%	118	100,0%	62	100,0%	180

Table 7: number of samples contaminated – 7500 FAST PCR instrument

Category		<i>Listeria</i> spp (A)		<i>Listeria</i> spp + <i>Listeria monocytogenes</i> (B)		Total (A+B)		<i>Listeria monocytogenes</i> (C)		Total positive samples
		Number of samples	%	Number of samples	%	Number of samples	%	Number of samples	%	
1	Composite foods	15	21,7%	5	10,6%	20	17,2%	22	20,8%	42
2	Meat products	6	8,7%	11	23,4%	17	14,7%	21	19,8%	38
3	Milk & dairy products	15	21,7%	1	2,1%	16	13,8%	25	23,6%	41
4	Seafood and fishery products	11	15,9%	10	21,3%	21	18,1%	12	11,3%	33
5	Vegetables	7	10,1%	18	38,3%	25	21,6%	12	11,3%	37
6	Production environmental samples	15	21,7%	2	4,3%	17	14,7%	14	13,2%	31
TOTAL		69	100,0%	47	100,0%	116	100,0%	106	100,0%	222

Table 8: number of samples contaminated – QS5 PCR instrument

Category		<i>Listeria</i> spp (A)		<i>Listeria</i> spp + <i>Listeria monocytogenes</i> (B)		Total (A+B)		<i>Listeria monocytogenes</i> (C)		Total positive samples
		Number of samples	%	Number of samples	%	Number of samples	%	Number of samples	%	
1	Composite foods	16	23,2%	5	10,6%	21	18,1%	22	20,8%	43
2	Meat products	6	8,7%	9	19,1%	15	12,9%	21	19,8%	36
3	Milk & dairy products	6	8,7%	0	0,0%	6	5,2%	25	23,6%	31
4	Seafood and fishery products	11	15,9%	5	10,6%	16	13,8%	4	3,8%	20
5	Vegetables	5	7,2%	13	27,7%	18	15,5%	8	7,5%	26
6	Production environmental samples	9	13,0%	9	19,1%	18	15,5%	16	15,1%	34
TOTAL		53	76,8%	41	87,2%	94	81,0%	96	90,6%	190

For the PikoReal PCR Instrument and the 7500 Fast PCR instrument, the repartition of the contamination is in agreement with the requirements described in the AFNOR technical rules (Revision 6): 15 to 25 samples per category need to be contaminated with *Listeria* spp. alone or associated with *Listeria monocytogenes*.

For the QS5 PCR instrument, the repartition of the contamination is also in agreement with the AFNOR requirements, except for milk and dairy products category: the lysates from 10 positive samples contaminated with *Listeria* spp. and/or *Listeria* spp + *Listeria monocytogenes* were no more available for testing with the QS5 PCR instrument (extension study run in October 2018).

3.1.1.4. Protocol applied for the validation study

- **Incubation times**

The minimum incubation time was applied for all the studies:

-7500 Fast and QS5 PCR instruments and meat products for the PikoReal PCR instrument: 24 h at 37°C ± 1°C.

- other categories for the PikoReal PCR Instrument : 22 h at 37°C ± 1°C

- **Confirmations:**

The positive PCR results were confirmed by streaking 10 µl of enriched sample onto Brilliance™ *Listeria* Agar or Palcam agar. The presence of characteristic colonies is sufficient to confirm the positive PCR result.

During the validation study, the typical colonies were confirmed by the tests described in the reference method.

For the 2 extension studies performed in 2016, the renewal study performed in October 2018 and the extension study (2018), the 24 LEB broths of negative samples were sub-cultured in Fraser broth incubated for 24 h (extension studies performed in 2018) or 48 h (extension studies performed in 2016) at 37°C ± 1°C prior streaking onto O&A and PALCAM plates in order to have the same number

of enrichments and total duration of incubation equivalent to the ISO method (ISO 16140-2:2016 requirements).

- **Cold storage of the enriched broths:**

The enriched LEB broths from positive and discordant samples were tested again after 72 h storage at 5°C ± 3°C. The PCR tests and the confirmatory tests were carried out.

3.1.1.5. Results

Raw data per category are given in Appendix D.

The raw data obtained with the PikoReal PCR instrument are given in separate tables (study run in 2013-2014). For the food categories, the raw data obtained with the 7500 Fast and the QS5 PCR instruments are provided in the same tables as same lysates were used for both PCR instruments (study run in 2016 for the 7500 Fast PCR instrument and in 2018 on lysates stored at -80°C for the QS5 PCR instrument)

For the production environmental category, the data are provided in separated tables as the analyses were carried out on different samples (study run in 2016 for the 7500 Fast PCR instrument and in 2018 for the QS5 PCR instrument).

The results obtained for the PikoReal PCR instrument are provided in Table 9, for the 7500 Fast PCR instrument in Table 10 and the results obtained for the QS5 PCR instrument are given in Table 11.

Table 9: results of the sensitivity study for both methods (R+/-: reference method positive or negative, A+/-: alternative method positive or negative, PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation) – PikoReal

Category	Response	R+	R-
Meat products ①	A+	PA = 37	PD = 6
	A-	ND = 4 incl. 0 PPND	NA = 33 incl. 0 PPNA
Milk and Dairy products ②	A+	PA = 26	PD = 3
	A-	ND = 6 incl. 0 PPND	NA = 30 incl. 0 PPNA
Seafood and fishery products ③	A+	PA = 17	PD = 6
	A-	ND = 7 incl. 0 PPND	NA = 34 incl. 0 PPNA
Vegetables ④	A+	PA = 16	PD = 7
	A-	ND = 8 incl. 0 PPND	NA = 36 incl. 0 PPNA
Production environmental samples ⑤	A+	PA = 29	PD = 3
	A-	ND = 5 incl. 1 PPND	NA = 44 incl. 2 PPNA
All categories	A+	PA = 125	PD = 25
	A-	ND = 30 incl. 1 PPND	NA = 177 incl. 2 PPNA

Table 10: results of the sensitivity study for both methods (R+/-: reference method positive or negative, A+/-: alternative method positive or negative, PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation) – 7500 FAST

Category	Response	R+	R-
Composite foods ①	A+	PA = 20	PD = 13
	A-	ND = 9 incl. 1 PPND	NA = 31 incl. 0 PPNA
Meat products ②	A+	PA = 24	PD = 6
	A-	ND = 8 incl. 0 PPND	NA = 40 incl. 1 PPNA
Milk and Dairy products ③	A+	PA = 23	PD = 6
	A-	ND = 9 incl. 2 PPND	NA = 35 incl. 6 PPNA
Seafood and fishery products ④	A+	PA = 23	PD = 6
	A-	ND = 4 incl. 1 PPND	NA = 30 incl. 0 PPNA
Vegetables ⑤	A+	PA = 22	PD = 7
	A-	ND = 8 incl. 1 PPND	NA = 39 incl. 0 PPNA
Production environmental samples ⑥	A+	PA = 16	PD = 7
	A-	ND = 8 incl. 0 PPND	NA = 46 incl. 1 PPNA
All categories	A+	PA = 128	PD = 48
	A-	ND = 46 incl. 4 PPND	NA = 221 incl. 7 PPNA

Table 11: results of the sensitivity study for both methods (R+/-: reference method positive or negative, A+/-: alternative method positive or negative, PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation) – QS5

Category	Response	R+	R-
Composite foods ①	A+	PA = 20	PD = 14
	A-	ND = 9 incl. 0 PPND	NA = 30 incl. 0 PPNA
Meat products ②	A+	PA = 21	PD = 6
	A-	ND = 9 incl. 0 PPND	NA = 35 incl. 1 PPNA
Milk and Dairy products ③	A+	PA = 17	PD = 8
	A-	ND = 6 incl. 1 PPND	NA = 26 incl. 5 PPNA
Seafood and fishery products ④	A+	PA = 11	PD = 4
	A-	ND = 5 incl. 0 PPND	NA = 22 incl. 0 PPNA
Vegetables ⑤	A+	PA = 15	PD = 4
	A-	ND = 7 incl. 0 PPND	NA = 30 incl. 1 PPNA
Production environmental samples ⑥	A+	PA = 23	PD = 6
	A-	ND = 5 incl. 2 PPND	NA = 45 incl. 0 PPNA
All categories	A+	PA = 107	PD = 42
	A-	ND = 41 incl. 3 PPND	NA = 188 incl. 7 PPNA

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

The calculations are presented in Table 12 for the PikoReal, Table 13 for the 7500 Fast and Table 14 for the QS5.

Table 12: Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) – PikoReal instrument

Category	Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FP %
2 Meat products	a Raw (frozen and fresh)	18	8	0	2	0	0	90,0	100,0	92,9	0,0
	b Meat based products ready-to-reheat	12	14	4	1	0	0	94,1	76,5	83,9	0,0
	c Raw and cooked delicatessen	7	11	2	1	0	0	90,0	80,0	85,7	0,0
	Total	37	33	6	4	0	0	91,5	87,2	87,5	0,0
3 Dairy products	a Raw milk cheeses	10	9	0	1	0	0	90,9	100,0	95,0	0,0
	b Other products based on raw milks	8	10	2	4	0	0	71,4	85,7	75,0	0,0
	c Heat treated dairy products	8	11	1	1	0	0	90,0	90,0	90,5	0,0
	Total	26	30	3	6	0	0	82,9	91,4	86,2	0,0
4 Seafood and fishery products	a Raw products (fresh, frozen)	4	12	1	3	0	0	62,5	87,5	80,0	0,0
	b Smoked, marinated	5	10	3	2	0	0	80,0	70,0	75,0	0,0
	c Ready-to-eat or ready-to-reheat	8	12	2	2	0	0	83,3	83,3	83,3	0,0
	Total	17	34	6	7	0	0	76,7	80,0	79,7	0,0
5 Vegetables	a Raw products (fresh, frozen)	5	10	2	3	0	0	70,0	80,0	75,0	0,0
	b Mapped vegetables and heat processed	7	14	5	1	0	0	92,3	61,5	77,8	0,0
	c Preparations and processed vegetables	4	12	0	4	0	0	50,0	100,0	80,0	0,0
	Total	16	36	7	8	0	0	74,2	77,4	77,6	0,0
6 Environmental samples	a Process and cleaning waters	8	19	1	1	0	0	90,0	90,0	93,1	0,0
	b Dusts and residues	7	9	1	3	1	0	72,7	90,9	80,0	11,1
	c Surface sampling	14	16	1	1	0	0	93,8	93,8	93,8	0,0
	Total	29	44	3	5	1	0	86,5	91,9	90,1	2,3
All categories		125	177	25	30	1	0	83,3	86,1	84,6	0,6

*PPNA and **PPND included

Table 13: Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) – 7500 FAST instrument

Category	Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FP %
① Composite foods	a Ready-to-eat	7	10	4	2	0	0	84,6	69,2	73,9	0,0
	b Ready-to reheat	11	11	3	4	0	0	77,8	83,3	75,9	0,0
	c Pastries and egg-based products	2	12	6	3	1	0	72,7	45,5	57,1	10,0
	Total	20	32	13	9	1	0	78,6	69,0	69,9	3,2
② Meat products	a Raw (frozen and fresh)	11	7	0	4	0	0	73,3	100,0	81,8	0,0
	b Meat based products ready-to-reheat	5	8	5	2	0	0	83,3	58,3	65,0	0,0
	c Raw and cooked delicatessen	8	25	1	2	0	0	81,8	90,9	91,7	0,0
	Total	24	40	6	8	0	0	78,9	84,2	82,1	0,0
③ Dairy products	a Raw milk cheeses	4	14	4	2	0	6	80,0	60,0	80,0	30,0
	b Other products based on raw milks	13	7	2	2	0	0	88,2	88,2	83,3	0,0
	c Heat treated dairy products	6	10	3	5	2	0	64,3	78,6	63,6	25,0
	Total	23	31	9	9	2	6	78,0	78,0	76,3	22,9
④ Seafood and fishery products	a Raw products (fresh, frozen)	8	10	4	1	0	0	92,3	69,2	78,3	0,0
	b Smoked, marinated	8	10	1	1	0	0	90,0	90,0	90,0	0,0
	c Ready-to-eat or ready-to-reheat	7	10	1	2	0	0	80,0	90,0	85,0	0,0
	Total	23	30	6	4	0	0	87,9	81,8	84,1	0,0
⑤ Vegetables	a Raw products (fresh, frozen)	9	10	2	0	0	0	100,0	81,8	90,5	0,0
	b Mapped vegetables and heat processed	1	17	3	3	0	0	57,1	57,1	75,0	0,0
	c Preparations and processed vegetables	12	13	2	5	1	0	73,7	89,5	77,4	8,3
	Total	22	40	7	8	1	0	78,4	81,1	80,3	2,6
⑥ Environmental samples	a Process and cleaning waters	3	25	4	0	0	1	100,0	42,9	87,5	4,0
	b Dusts and residues	6	11	1	2	0	0	77,8	88,9	85,0	0,0
	c Surface sampling	7	11	2	6	0	0	60,0	86,7	68,0	0,0
	Total	16	47	7	8	0	1	74,2	77,4	80,5	2,2
All categories		128	221	48	46	4	7	79,3	78,4	78,8	5,0

*PPNA and **PPND included

Table 14: Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) – QS5 instrument

Category	Type	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FP %
① Composite foods	a Ready-to-eat	7	9	5	2	0	0	85,7	64,3	69,6	0,0
	b Ready-to reheat	11	11	3	4	0	0	77,8	83,3	75,9	0,0
	c Pastries and egg-based products	2	10	6	3	0	0	72,7	45,5	57,1	0,0
	Total	20	30	14	9	0	0	79,1	67,4	68,5	0,0
② Meat products	a Raw (frozen and fresh)	9	7	0	4	0	1	69,2	100,0	80,0	14,3
	b Meat based products ready-to-reheat	5	3	5	2	0	0	83,3	58,3	53,3	0,0
	c Raw and cooked delicatessen	7	25	1	3	0	0	72,7	90,9	88,9	0,0
	Total	21	35	6	9	0	1	75,0	83,3	78,9	2,9
③ Dairy products	a Raw milk cheeses	5	19	4	1	0	5	90,0	60,0	82,8	26,3
	b Other products based on raw milks	9	3	1	1	0	0	90,9	90,9	85,7	0,0
	c Heat treated dairy products	3	5	3	4	1	0	60,0	70,0	50,0	25,0
	Total	17	27	8	6	1	5	80,6	74,2	75,4	23,1
④ Seafood and fishery products	a Raw products (fresh, frozen)	3	6	2	1	0	0	83,3	66,7	75,0	0,0
	b Smoked, marinated	4	10	1	1	0	0	83,3	83,3	87,5	0,0
	c Ready-to-eat or ready-to-reheat	4	6	1	3	0	0	62,5	87,5	71,4	0,0
	Total	11	22	4	5	0	0	75,0	80,0	78,6	0,0
⑤ Vegetables	a Raw products (fresh, frozen)	4	4	1	0	0	0	100,0	80,0	88,9	0,0
	b Mapped vegetables and heat processed	1	16	3	3	0	1	57,1	57,1	75,0	5,9
	c Preparations and processed vegetables	10	9	0	4	0	0	71,4	100,0	82,6	0,0
	Total	15	29	4	7	0	1	73,1	84,6	80,4	3,3
⑥ Environmental samples	a Process and cleaning waters	9	9	2	1	0	0	91,7	83,3	85,7	0,0
	b Dusts and residues	8	14	1	2	1	0	81,8	90,9	87,5	7,7
	c Surface sampling	6	24	3	2	1	0	81,8	72,7	85,3	4,3
	Total	23	47	6	5	2	0	85,3	82,4	86,1	4,4
All categories		107	188	42	41	3	7	78,4	77,9	78,0	5,3

*PPNA and **PPND included

The results for all categories are summarized in the table 15 for PikoReal instrument, 7500 FAST instrument and QS5 instrument.

Table 15: summary of the results for all categories

Parameter	Formula EN ISO 16140-2 :2016	Results for PikoReal instrument	Results for 7500 FAST instrument	Results for QS5 instrument
Sensitivity of the alternative method (SE_{alt})	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100 \%$	83.3 %	79.3 %	78.4 %
Sensitivity of the reference method (SE_{ref})	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100 \%$	86.1 %	78.4 %	77.9 %
Relative trueness (RT)	$RT = \frac{(PA + NA)}{N} \times 100 \%$	84.6 %	78.8 %	78.0 %
False positive ratio (FPR)	$FPR = \frac{FP}{NA} \times 100 \%$	0.6 %	5.0 %	5.3 %

3.1.1.7. [Analysis of discordant results](#)

Discordant results are examined according to the standard ISO 16140-2: 2016.

[PikoReal instrument](#)

- **Negative deviations:**

The negative deviations are given in Table 16.

Among the 30 negative deviations, the presence of *Listeria* spp. strains was not confirmed for 27 samples. These discordant results were probably due to the heterogeneity sampling in this unpaired data study. The presence of *Listeria* spp. strains was confirmed for 3 samples. 2 of these samples (n° 2737 and 2721) gave a positive PCR result after 24 LEB storage for 72 h at 5°C ± 3°C. The detection level of the alternative method was probably not reached in these cases.

No sample in negative agreement was confirmed using the subculture in Fraser broth.

- **Positive deviations:**

The positive deviations are given in Table 17.

25 positive deviations were observed, 18 concerned naturally contaminated samples and 7 artificially contaminated samples.

Table 16: negative deviations – PikoReal instrument

Analysis year	N° Sample	Product	Artificial contaminations		Reference method	Alternative method: SureTect Listeria species method										
						Non-pre-warmed LEB supplemented + 10 ml LEB buffer 22h or 24h (meat products) at 37°C										
			Strain			Inoculation level/sample	PCR PikoReal		Confirmations			Final result	Agreement Ref/Alt	LEB+ Fraser1	Cat.	Type
							Result	Ct	Brilliance Listeria	Palcam	Reference tests					
2014	1088	Pork tongue			<i>L. innocua</i>	-	/	H-d	-	NC	-	ND	/	1	a	
2014	1090	Raw turkey meat			<i>L. monocytogenes</i>	-	/	-	-	/	-	ND	/	1	a	
2014	1827	Delicatessen (pâté)			<i>L. monocytogenes</i>	-	/	-	-	/	-	ND	/	1	b	
2017	8019	Chicken sausage			<i>L. monocytogenes</i>	-	/	-	-	/	-	ND	-	1	c	
2013	1579	Raw milk cheese (cow)			<i>L. innocua</i>	-	/	-	st	/	-	ND	/	2	a	
2013	1196	Ready to reheat (cheese)			<i>L. innocua</i>	-	/	-	st	/	-	ND	/	2	b	
2013	1716	Raw milk (cow)			<i>L. innocua</i>	-	/	-	st	/	-	ND	/	2	b	
2013	2737	Fermented milk	<i>L. monocytogenes</i> Ad622	7-7-1-0-9 (4,8)	<i>L. monocytogenes</i>	-	/	H+ (3)	+ (6)	<i>L. monocytogenes</i>	-	ND	/	2	b	
2013	3107	Ready to reheat meal			<i>L. welshimeri</i>	-	/	st	st	/	-	ND	/	2	b	
2013	3158	Ice cream	<i>L. innocua</i> Ad1789	8-5-2-7-6 (5,6)	<i>L. innocua</i>	-	/	-	-	/	-	ND	/	2	c	
2013	1227	Raw fish			<i>L. innocua</i>	-	/	-	-	/	-	ND	/	3	a	
2013	2882	Raw fish			<i>L. monocytogenes/ L. innocua</i>	-	/	-	-	/	-	ND	/	3	a	
2013	3092	Raw frozen fish			<i>L. monocytogenes</i>	-	/	st	st	/	-	ND	/	3	a	
2013	2335	Smoked herring	<i>L. grayi</i> Ad1198	3-8-6-8-5 (6,0)	<i>L. innocua</i>	-	/	-	st	/	-	ND	/	3	b	
2013	2352	Deli salad (Piémontaise)			<i>L. innocua</i>	-	/	H-	+	<i>L. innocua</i>	-	ND	/	3	b	
2013	1221	Ready to reheat meal (fish)			<i>L. monocytogenes</i>	-	/	-	st	/	-	ND	/	3	c	
2013	2517	Ready to reheat meal (fish)			<i>L. monocytogenes</i>	-	/	-	-	/	-	ND	/	3	c	
2013	1188	Raw frozen broccoli			<i>L. monocytogenes</i>	-	/	-	st	/	-	ND	/	4	a	
2013	2350	Frozen spinach			<i>L. monocytogenes</i>	-	/	-	st	/	-	ND	/	4	a	
2013	2904	Mushroom			<i>L. monocytogenes/ L. innocua</i>	-	/	-	-	/	-	ND	/	4	a	
2013	3088	Deli salad			<i>L. monocytogenes</i>	-	/	-	-	/	-	ND	/	4	b	
2013	3089	Vegetables terrine			<i>L. welshimeri</i>	-	/	-	-	/	-	ND	/	4	c	
2013	2721	Cooked vegetable	Cross contamination with spinach		<i>L. monocytogenes</i>	-	/	H+ d	+ (1)	<i>L. monocytogenes</i>	-	ND	/	4	c	
2013	2722	Cooked vegetable	Cross contamination with spinach		<i>L. innocua</i>	-	/	-	-	/	-	ND	/	4	c	
2017	7776	Cooked spinach			<i>L. monocytogenes</i>	-	/	H-d/-	-	/	-	ND	-	4	c	
2013	1818	Swab (smoked salmon industry)			<i>L. innocua</i>	-	/	-	-	/	-	ND	/	5	a	
2013	3369	Siphon water (fish industry)	<i>L. welshimeri</i> Ad1268	4-7-6-5-9 (6,2)	<i>L. welshimeri</i>	-	/	st	st	/	-	ND	/	5	b	
2013	3371	Siphon water (poultry industry)	<i>L. innocua</i> Ad1277	7-7-3-9-4 (6,0)	<i>L. innocua</i>	-	/	st	st	/	-	ND	/	5	b	
2013	2988	Process water (pork industry)			<i>L. innocua</i>	-	/	st	st	/	-	ND	/	5	c	
2017	7784	Dusts (seafood industry)			<i>L. innocua</i>	+/-	47,11/46,79/-	-(100µl BL:H-d, 100µl 5xALOA:st, 100µl 5xRLM:-)	-	NC	-	PPND	-	5	b	

Table 17: positive deviations – PikoReal instrument

Analyses year	N° Sample	Product	Artificial contaminations		Alternative method: SureTect Listeria species method								
					Non-pre-warmed LEB supplemented + 10ml LEB buffer 22h or 24h (meat products) at 37°C								
			Strain	Inoculation level/sample	PCR Piko Real		Confirmations			Final result	Agreement Ref/Alt	Category	Type
Result	Ct	Brilliance Listeria			Palcam	Reference tests							
2014	1078	Bacon			+	37,64	H+	+	<i>L. monocytogenes</i>	+	PD	1	b
2014	1645	Delicatessen (cooked sausage)			+	48,31	-	+d (2)	<i>L. innocua</i>	+	PD	1	b
2014	1646	Raw ham			+	35,95	H-	+d	<i>L. welshimeri</i>	+	PD	1	b
2014	1123	Carpaccio			+	30,56	H+	+	<i>L. monocytogenes</i>	+	PD	1	c
2013	1717	Raw milk (cow)			+	32,94	H-	st	<i>L. innocua</i>	+	PD	2	b
2013	3013	Raw milk (cow)			+	38,33	H+	+	<i>L. monocytogenes</i>	+	PD	2	b
2013	3157	Ice cream	<i>L. innocua</i> Ad1789	8-5-2-7-6 (5,6)	+	45,80	H-	+	<i>L. innocua</i>	+	PD	2	c
2013	3090	Raw frozen fish			+	31,83	H+	+	<i>L. monocytogenes</i>	+	PD	3	a
2013	1632	Smoked salmon			+	47,82	H+	+	<i>L. monocytogenes</i>	+	PD	3	b
2013	2338	Marinated anchovies	<i>L. grayi</i> Ad1198	3-8-6-8-5 (6,0)	+	46,58	H-(d)	-	<i>L. grayi</i>	+	PD	3	b
2013	2340	Smoked haddock			+	38,89	H+	+	<i>L. monocytogenes</i>	+	PD	3	b
2013	1224	Ready to reheat meal (fish)			+	34,40	H+	+	<i>L. monocytogenes</i>	+	PD	3	c
2013	3101	Ready to reheat seafood	<i>L. innocua</i> Ad1188	18-18-20-22-19 (19,4)	+	35,29	H-	+	<i>L. innocua</i>	+	PD	3	c
2013	1189	Raw frozen spinach			+	29,19	H+	+	<i>L. monocytogenes</i>	+	PD	4	a
2013	1191	Raw celery			+	33,27	d	d	<i>L. seeligeri</i>	+	PD	4	a
2013	1231	Ready to reheat meal (rice)			+	38,55	H+	+	<i>L. monocytogenes</i>	+	PD	4	b
2013	1569	Sandwich (ham/egg/tomato)			+	33,14	H+	+	<i>L. monocytogenes</i>	+	PD	4	b
2013	3142	deli salad	<i>L. innocua</i> Ad1176	9-10-9-14-9 (10,2)	+	33,91	H-	+	<i>L. innocua</i>	+	PD	4	b
2013	3143	deli salad	<i>L. innocua</i> Ad1176	9-10-9-14-9 (10,2)	+	39,64	H-	+	<i>L. innocua</i>	+	PD	4	b
2013	3147	deli salad	<i>L. innocua</i> Ad1675	6-8-10-12-8 (8,8)	+	29,17	H-	+	<i>L. innocua</i>	+	PD	4	b
2013	2444	Wipe (vegetables industry)			+	45,17	H+	-	<i>L. monocytogenes</i>	+	PD	5	a
2013	1827	Dust (smoked salmon industry)			+	27,73	H+	+	<i>L. monocytogenes</i>	+	PD	5	b
2013	1814	Process water (smoked salmon industry)			+	26,02	H+	+	<i>L. monocytogenes</i>	+	PD	5	c
2017	8021	Delicatessen			+	44,35	-(H+ on ALOA (100µl) and + on RLM (100µl))	-(+ on PALCAM (100µl))	<i>L. monocytogenes</i> (on Palcam and RLM)	+	PD	1	c
2018	1368	RTRH (tomatoes veal)	<i>L. ivanovii</i> Ad466	3-1-1-1-2 (1,6)	+	26,71	H+	-	<i>L. ivanovii</i>	+	PD	1	b

7500 FAST instrument

- **Negative deviations:**

The negative deviations are given in Table 18.

46 negative deviations were observed, 24 on naturally contaminated samples and 22 on artificially contaminated samples. The confirmatory tests concluded to the presence of *Listeria monocytogenes* (3 samples: 5995, 813, 818), *Listeria grayi* (2 samples: 1243, 173), and *Listeria seeligerii* (1 sample: 8454) in the enrichment broth. One of them was artificially contaminated (5995).

Note that for 3 samples (7450, 5219 and 5226) a subculture of the enriched 24 LEB in Fraser broth prior streaking onto selective agar plates allowed to confirm the presence of *Listeria* spp in the sample.

40 of the negative deviations were probably due to the unpaired study design and the related sampling heterogeneity.

Additionally, *Listeria monocytogenes* was recovered from 2 samples (5220 and 5994) and *Listeria welshimeri* from one sample (8607) in negative agreement by applying a subculture in Fraser broth.

- **Positive deviations:**

The positive deviations are given in Table 19.

Among the 48 samples in positive deviations, 19 were naturally contaminated and 29 artificially contaminated.

28 samples were contaminated with *Listeria monocytogenes*, 3 samples with *Listeria monocytogenes* and *Listeria innocua* and 17 with *Listeria* spp. different from *Listeria monocytogenes*.

Table 18: negative deviations – 7500 FAST instrument

Analysis date	Sample No	Product	Artificial contaminations		Reference method: ISO 11290-1/A1		Alternative method: SureTect Listeria species method					Enriched 24LEB + Fraser1	Category	Type	
			Strain	Inoculation level CFU/sample	Identification	Listeria spp result	24 LEB for 24 h at 37°C								
							PCR 7500Fast	Confirmations			Final result 7500Fast				Agreement Ref/Alt 7500 Fast
Result (Ct)	Brilliance Listeria	Palcam	Reference tests												
2018	7450	RTE (rice salad)	/	/	<i>L.monocytogenes</i>	+	-/-	-	-	/	-	ND	<i>L.monocytogenes</i>	1	a
2018	7900	RTE (pasta chicken)	<i>L.monocytogenes</i> Ad2453	4,4	<i>L.monocytogenes</i>	+	-	-	-	/	-	ND	-	1	a
2018	7680	RTRH (Quiche)	<i>L.innocua</i> Ad1676	0,6	<i>L.innocua</i>	+	-	-	-	/	-	ND	-	1	b
2018	8450	RTRH (salmon broccolis)	/	/	<i>L.monocytogenes</i>	+	-	-	-	/	-	ND	-	1	b
2018	8454	RTRH (vegetables fish)	/	/	<i>L.innocua</i>	+	-/-	H-d	-	<i>L.seeligeri</i>	-	ND	-	1	b
2018	8455	RTRH (chicken quinoa)	/	/	<i>L.innocua</i>	+	-	-	-	/	-	ND	-	1	b
2018	7894	Pastry	<i>L.monocytogenes</i> Ad1757	1,8	<i>L.monocytogenes</i>	+	+(41,07)/(34,15)/(33,78)	-	-	-(5BL, 5Pal, 5F1)	-	PPND	-	1	c
2018	7895	Pastry	<i>L.monocytogenes</i> JL2862	2,0	<i>L.monocytogenes</i>	+	-	-	-	/	-	ND	-	1	c
2018	8449	Egg based dessert	/	/	<i>L.gravi</i>	+	-	-	-	/	-	ND	-	1	c
2015	4781	Frozen chicken	/	/	<i>L.monocytogenes</i>	+	-	H-d	-	Gram-	-	ND	-	2	a
2015	5219	Raw turkey	/	/	<i>L.monocytogenes</i>	+	-	-	-	/	-	ND	<i>L.monocytogenes</i>	2	a
2015	5548	Poultry meat	/	/	<i>L.monocytogenes</i>	+	-	-	-	/	-	ND	-	2	a
2015	5549	Beef meat	/	/	<i>L.innocua/ L.welshimeri</i>	+	-	-	-	/	-	ND	-	2	a
2015	5987	RTRH meat (chicken)	<i>L.monocytogenes</i> AOOC036	2,4	<i>L.monocytogenes</i>	+	-	st	st	/	-	ND	-	2	b
2015	5993	RTRH (Pork)	<i>L.monocytogenes</i> AOOC054	0,0	<i>L.monocytogenes</i>	+	-	-	st	/	-	ND	-	2	b
2015	4797	Ham	/	/	<i>L.monocytogenes</i>	+	-	-	-	/	-	ND	-	2	c
2015	4800	Delicatessen	/	/	<i>L.monocytogenes</i>	+	-	-	-	/	-	ND	-	2	c
2015	5995	Raw milk cheese	<i>L.monocytogenes</i> AOOL097	2,6	<i>L.monocytogenes</i>	+	-/-	H+	+	<i>L.monocytogenes</i>	-	ND	/	3	a
2015	6263	Raw milk cheese	/	/	<i>L.monocytogenes</i>	+	-	-	-	/	-	ND	-	3	a
2015	6270	Ewe raw milk	/	/	<i>L.monocytogenes</i>	+	-	-	-	/	-	ND	-	3	b
2016	58	Fermented milk	<i>L.ivanovii</i> Ad680	2,8	<i>L.ivanovii</i>	+	-	-	-	/	-	ND	-	3	b
2015	4880	Pasteurized milk	<i>L.innocua</i> Ad1789	1,0	<i>L.innocua</i>	+	-	st	st	/	-	ND	-	3	c
2015	4883	Flavoured milk	<i>L.monocytogenes</i> Ad665	0,6	<i>L.monocytogenes</i>	+	-	st	st	/	-	ND	-	3	c
2015	7059	Pasteurised cheese	<i>L.monocytogenes</i> Ad1236/ <i>L.seeligeri</i> Ad1780	0,6	<i>L.seeligeri</i>	+	+(37,27)	- (After regrowth LEB:-)	- (After regrowth LEB:-)	/	-	PPND	-	3	c
2015	7066	Dairy based dessert	<i>L.monocytogenes</i> Ad1781/ <i>L.ivanovii</i> Ad1737	1,0	<i>L.monocytogenes</i>	+	-	-	-	/	-	ND	-	3	c
2016	67	Pasteurised cheese	<i>L.ivanovii</i> Ad2451	0,8	<i>L.ivanovii</i>	+	+(46,51)/-	-	-	/	-	PPND	-	3	c
2016	638	Fish	<i>L.seeligeri</i> BR1	0,6	<i>L.gravi/L.seeligeri</i>	+	-	-	-	/	-	ND	-	4	a
2016	710	Smoked salmon	<i>L.grayi</i> Ad1198	1,6	<i>L.grayi</i>	+	-	1,6	-	/	-	ND	-	4	b
2016	724	Cooked fish	<i>L.innocua</i> Ad1233	0,8	<i>L.innocua</i>	+	-	-	-	/	-	ND	-	4	c
2016	813	Stuffed salmon	/	/	<i>L.welshimeri</i>	+	-/(42,43)/ +(42,63)	H+d	+d	<i>L.monocytogenes</i>	-	ND	+	4	c
2016	646	Celery salad	<i>L.innocua</i> Ad1176	1,2	<i>L.innocua</i>	+	-	st	-	/	-	ND	-	5	b
2016	653	Vegetables salad	<i>L.monocytogenes</i> Ad544	0,8	<i>L.monocytogenes</i>	+	-	-	-	/	-	ND	-	5	b
2016	645	Seasoned carrots	<i>L.seeligeri</i> Ad1754	1,2	<i>L.seeligeri</i>	+	-	-	-	/	-	ND	-	5	b
2016	818	Mushrooms	/	/	<i>L.monocytogenes/ L.grayi</i>	+	-/(42,14)/-	-(x5: H+)	-	<i>L.monocytogenes</i>	-	ND	+	5	c
2016	509	Cooked potatoes	/	/	<i>L.grayi</i>	+	-	-	-	/	-	ND	-	5	c
2016	1243	Vegetables based preparation	/	/	<i>L.grayi/L.welshimeri/ L.monocytogenes</i>	+	-/-	H-d	+d	<i>L.grayi</i>	-	ND	-	5	c
2016	1245	Vegetables based preparation	/	/	<i>L.grayi</i>	+	-	-	-	/	-	ND	-	5	c

Analysis date	Sample No	Product	Artificial contaminations		Reference method: ISO 11290-1/A1	Alternative method: SureTect <i>Listeria</i> species method					Enriched 24LEB + Fraser1	Category	Type		
			Strain	Inoculation level CFU/sample	Identification	<i>Listeria</i> spp result	24 LEB for 24 h at 37°C								
							PCR 7500Fast Result (Ct)	Confirmations						Final result 7500Fast	Agreement Ref/Alt 7500 Fast
				Brilliance <i>Listeria</i> x5-	Palcam	Reference tests									
2016	1317	Falafel	<i>L.monocytogenes</i> Ad1180/ <i>L.welshimeri</i> Ad1668	0,6	<i>L. monocytogenes</i>	+	+(46,13)/(+42,57)/(+43,09)	subculture x5-	subculture x5-	/	-	PPND	-	5	c
2015	7520	Wastes (sausages)	/	/	<i>L.innocua</i>	+	-	-	-	/	-	ND	-	6	b
2016	173	Wastes (sprouts)	/	/	<i>L. gravi</i>	+	-/-	H-d	-	<i>L. gravi</i>	-	ND	-	6	b
2015	5226	Wipe (vegetables)	/	/	<i>L.monocytogenes</i>	+	-	-	-	/	-	ND	<i>L.monocytogenes</i>	6	c
2015	5918	Wipe (fish industry)	/	/	<i>L.welshimeri</i>	+	-	-	-	/	-	ND	-	6	c
2015	6004	Wipe (fish industry)	<i>L.monocytogenes</i> AOOM009	0.8	<i>L.monocytogenes</i>	+	-	st	st	/	-	ND	-	6	c
2015	6006	Wipe (fish industry)	<i>L.monocytogenes</i> AOOM045	1.4	<i>L.monocytogenes</i>	+	-	-	st	/	-	ND	-	6	c
2015	7522	Wipe (sausages)	/	/	<i>L.monocytogenes</i>	+	-	-	st	/	-	ND	-	6	c
2015	7523	Wipe (poultry)	/	/	<i>L.monocytogenes</i>	+	-	-	st	/	-	ND	-	6	c

Table 19: positive deviations – 7500 FAST instrument

Analysis date	Sample No	Product	Artificial contaminations		Reference method: ISO 11290-1/A1 Listeria spp result	Alternative method: SureTect Listeria species method						Category	Type
			Strain	Inoculation level CFU/sample		24 LEB for 24H h at 37°C							
						PCR 7500Fast Result (Ct)	Confirmations			Final result 7500Fast	Agreement Ref/Alt 7500 Fast		
Brilliance Listeria	Palcam	Reference tests											
2018	7897	RTE (sandwich ham cheese)	<i>L.monocytogenes</i> Ad669	3.6	-	+(24.16)	H+	+	<i>L. monocytogenes</i>	+	PD	1	a
2018	7899	RTE (sandwich chicken)	<i>L.monocytogenes</i> Ad2453	4.4	-	+(27.07)	H+	+(3 col)	<i>L. monocytogenes</i>	+	PD	1	a
2018	7901	RTE (pasta chicken)	<i>L.monocytogenes</i> Ad668	1.6	-	+(21.99)	H+	+	<i>L. monocytogenes</i>	+	PD	1	a
2018	8452	RTE (salmon wrap)	/	/	-	+(22.21)	H-	+	<i>L. welshimeri</i>	+	PD	1	a
2018	7462	RTRH (puff pastry)	/	/	-	+(27.66)	H+	+	<i>Listeria monocytogenes</i>	+	PD	1	b
2018	7890	RTRH (Puff ham)	<i>L.monocytogenes</i> Ad291	2.0	-	+(22.95)	H+	+	<i>L. monocytogenes</i>	+	PD	1	b
2018	7892	Tortilla	<i>L.monocytogenes</i> Ad1195	2.4	-	+(29.50)	H+ (3col)	-	<i>L. monocytogenes</i>	+	PD	1	b
2018	7673	Pastry	<i>L.monocytogenes</i> Ad1757/ <i>L.innocua</i> Ad644	1.2	-	+(25.32)	H-	+	<i>L.innocua</i>	+	PD	1	c
2018	7676	Tortilla (onions)	<i>L.monocytogenes</i> Ad1757/ <i>L.innocua</i> Ad644	1.2	-	+(22.00)	H-(H+ 72h)	+	<i>L.monocytogenes/L.innocua</i>	+	PD	1	c
2018	7678	Egg based dessert	<i>L.monocytogenes</i> Ad1195/ <i>L.selegeri</i> Ad1780	1.8	-	+(32.99)	H+	+	<i>L. monocytogenes</i>	+	PD	1	c
2018	7896	Pastry	<i>L. monocytogenes</i> JL2862	2.0	-	+(22.15)	H+	+	<i>L. monocytogenes</i>	+	PD	1	c
2018	8070	Egg based dessert	<i>L.monocytogenes</i> Ad1757+ <i>L. innocua</i> Ad644	2.8	-	+(26.61)	H+/H-	+	<i>L.monocytogenes/L.innocua</i>	+	PD	1	c
2018	8072	Egg based dessert	<i>L.monocytogenes</i> Ad1195+ <i>L.innocua</i> Ad644	1.0	-	+(20.27)	H-	+	<i>L.innocua</i>	+	PD	1	c
2015	4870	RTRH (pork)	<i>L.monocytogenes</i> 2407/3139	1.4	-	+(20.13)	H+	+	<i>L. monocytogenes</i>	+	PD	2	b
2015	4871	RTRH (beef)	<i>L.monocytogenes</i> Ad265	1.2	-	+(21.37)	H+	+	<i>L. monocytogenes</i>	+	PD	2	b
2015	4873	RTRH (poultry)	<i>L. welshimeri</i> Ad1228	1.2	-	+(21.35)	H-	+	<i>L. welshimeri</i>	+	PD	2	b
2015	5988	RTRH (chicken)	<i>L. monocytogenes</i> Ad235	0.6	-	+(27.61)	H+	+	<i>L. monocytogenes</i>	+	PD	2	b
2015	5992	RTRH (Bourguignon)	<i>L. monocytogenes</i> Ad38/181	2.6	-	+(31.47)	-	st	Regrowth 24 LEB: <i>L. monocytogenes</i>	+	PD	2	b
2015	6912	Delicatessen	/	/	-	+(19.09)	H+	+	<i>L. monocytogenes</i>	+	PD	2	c
2015	5536	Raw milk cheese	/	/	-	+(25.69)	H-	+	<i>L.innocua</i>	+	PD	3	a
2015	5538	Raw milk cheese	/	/	-	+(24.74)	H-	+	<i>L.innocua</i>	+	PD	3	a
2015	5540	Raw milk cheese	/	/	-	+(28.72)	-(72h:H-)	-	<i>L.gravi</i>	+	PD	3	a
2015	6259	Raw milk cheese	/	/	-	+(33.82)	H+	+	<i>L. monocytogenes</i>	+	PD	3	a
2015	7056	Fermented milk	<i>L.monocytogenes</i> Ad1236/ <i>L.seeligeri</i> Ad1780	0.6	-	+(28.67)	H+	+	<i>L. monocytogenes</i>	+	PD	3	b
2016	59	Raw cow milk	<i>L.ivanovii</i> Ad680	2.8	-	+(30.62)	H+	+	<i>L.ivanovii</i>	+	PD	3	b
2015	4874	Pasteurized cheese	<i>L. monocytogenes</i> Ad1201	0.6	-	+(35.31)	H+	+	<i>L. monocytogenes</i>	+	PD	3	c
2015	4877	Pasteurized cheese	<i>L. welshimeri</i> Ad1667	1.6	-	+(29.00)	H-	+	<i>L. welshimeri</i>	+	PD	3	c
2015	7057	Pasteurised milk	<i>L. monocytogenes</i> Ad977/ <i>L.innocua</i> Ad656	1.0	-	+(22.79)	H+	+	<i>L. monocytogenes</i>	+	PD	3	c
2016	109	Pilchard	/	/	-	+(37.89)	H+	+	<i>L. monocytogenes</i>	+	PD	4	a
2016	499	Fish	/	/	-	+(31.15)	H+	-	<i>L. monocytogenes</i>	+	PD	4	a
2016	634	Fish	<i>L. welshimeri</i> Ad1669	0.4	-	+(23.08)	H-	+	<i>L. welshimeri</i>	+	PD	4	a
2016	809	Raw salmon	/	/	-	+(28.05)	H+d/H-	+	<i>L. monocytogenes/ L. innocua</i>	+	PD	4	a
2016	709	Smoked herring	<i>L. gravi</i> Ad1198	1.6	-	+(27.41)	H+	+	<i>L. monocytogenes</i>	+	PD	4	b
2016	810	Salmon	/	/	-	+(23.97)	H+	+	<i>L. monocytogenes</i>	+	PD	4	c
2016	113	Bean sprout	/	/	-	+(37.95)	H-	-	<i>L.innocua</i>	+	PD	5	a
2016	1229	Vegetables	/	/	-	+(26.11)	H-	+	<i>L.innocua</i>	+	PD	5	a
2016	654	Seasoned vegetables	<i>L.monocytogenes</i> Ad285	1.0	-	+(20.88)	H+	+	<i>L. monocytogenes</i>	+	PD	5	b
2016	657	Seasoned beets	<i>L.monocytogenes</i> Ad1672	0.6	-	+(20.15)	H+	+	<i>L. monocytogenes</i>	+	PD	5	b
2016	655	Seasoned carrots	<i>L.monocytogenes</i> Ad544	0.8	-	+(23.59)	H+	+	<i>L. monocytogenes</i>	+	PD	5	b
2016	114	Prefried onion	/	/	-	+(33.06)	H+	+	<i>L.monocytogenes</i>	+	PD	5	c
2016	1247	Falafel	/	/	-	+(42.62)	H-d	-	<i>L. gravi</i>	+	PD	5	c
2015	6002	Process water (fish industry)	<i>L.monocytogenes</i> AOOM045	1.4	-	+(23.41)	H+	+	<i>L. monocytogenes</i>	+	PD	6	a
2015	6003	Process water (fish industry)	<i>L.monocytogenes</i> AOOM088	1.0	-	+(24.41)	H+	+	<i>L. monocytogenes</i>	+	PD	6	a
2015	7010	Process water (meat industry)	/	/	-	+(25.58)	H-	-	<i>L. innocua</i>	+	PD	6	a
2015	7011	Process water (meat industry)	/	/	-	+(19.82)	H-	-	<i>L. innocua</i>	+	PD	6	a

Analysis date	Sample No	Product	Artificial contaminations		Reference method: ISO 11290-1/A1	Alternative method: SureTect <i>Listeria</i> species method					Category	Type	
					Listeria spp result	24 LEB for 24H h at 37°C							
			Strain	Inoculation level CFU/sample		PCR 7500Fast Result (Ct)	Confirmations		Reference tests	Final result 7500Fast			Agreement Ref/Alt 7500 Fast
		Brilliance Listeria	Palcam										
2016	169	Dusts (dairy)	<i>L.innocua</i> Ad 653	3,6	-	+ (26,78)	H-	+	<i>L. innocua</i>	+	PD	6	b
2015	7524	Wipe (poultry)	/	/	-	+ (26,24)	H-	+	<i>L. welshimeri</i>	+	PD	6	c
2015	7529	Wipe (pastry)	/	/	-	+ (30,96)	H+	+	<i>L. monocytogenes</i>	+	PD	6	c

QS5 instrument

- **Negative deviations:**

The negative deviations are given in Table 20.

41 negative deviations were observed, 21 concerned naturally contaminated samples and 20 artificially contaminated samples. The confirmatory tests concluded to the presence of *Listeria monocytogenes* (2 samples: 813, 818), *Listeria grayi* (2 samples: 723, 1243), *Listeria welshimeri* (1 sample: 5215) and *Listeria seeligeri* (1 sample: 8454) in the enrichment broth. One of them was artificially contaminated (723).

2 samples (7450 and 5219) were confirmed by applying a subculture of the enriched 24 LEB in Fraser broth prior streaking onto selective agar plates.

33 of the negative deviations were probably due to the unpaired study design and the related sampling heterogeneity.

Additionally, *Listeria monocytogenes* was recovered from 2 samples (5220 and 5994) in negative agreement by applying a subculture in Fraser broth.

- **Positive deviations**


The positive deviations are given in Table 21.

42 positive deviations were observed; 15 concerned naturally contaminated samples and 27 artificially contaminated samples. 24 samples were contaminated with *Listeria monocytogenes*, 3 with *Listeria monocytogenes* and *Listeria innocua* and 15 with *Listeria* spp. different from *Listeria monocytogenes*.

Table 20: negative deviations – QS5 instrument

Analysis date	Sample No	Product	Artificial contaminations		Reference method: ISO 11290-1/A1		Alternative method: SureTect Listeria species method					Enriched 24 LEB+ Fraser1	Category	Type	
			Strain	Inoculation level CFU/sample	identification	Listeria spp result	24 LEB for 24 h at 37°C								
							PCR QS5	Confirmations			Final result QS5				Agreement Ref/Alt QS5
Result (Ct)	Brilliance Listeria	Palcam	Reference tests												
2018	7450	RTE (rice salad)	/	/	<i>L. monocytogenes</i>	+	-/-	-	-	-	-	ND	<i>L. monocytogenes</i>	1	a
2018	7900	RTE (pasta chicken)	<i>L. monocytogenes</i> Ad2453	4.4	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	-	1	a
2018	7680	RTRH (Quiche)	<i>L. innocua</i> Ad1676	0,6	<i>L. innocua</i>	+	-	-	-	-	-	ND	-	1	b
2018	8450	RTRH (salmon broccolis)	/	/	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	-	1	b
2018	8454	RTRH (vegetables fish)	/	/	<i>L. innocua</i>	+	-/-	H-d	-	<i>L. seeligeri</i>	-	ND	-	1	b
2018	8455	RTRH (chicken quinoa)	/	/	<i>L. innocua</i>	+	-	-	-	-	-	ND	-	1	b
2018	7894	Pastry	<i>L. monocytogenes</i> Ad1757	1.8	<i>L. monocytogenes</i>	+	-	-	-	-(SBL, SPal, 5F1)	-	ND	-	1	c
2018	7895	Pastry	<i>L. monocytogenes</i> JL2862	2.0	<i>L. monocytogenes</i>	+	-	-	-	/	-	ND	-	1	c
2018	8449	Egg based dessert	/	/	<i>L. grayi</i>	+	-	-	-	-	-	ND	-	1	c
2015	4781	Frozen chicken	/	/	<i>L. monocytogenes</i>	+	-	H-d	-	Gram-	-	ND	-	2	a
2015	5219	Raw turkey	/	/	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	<i>L. monocytogenes</i>	2	a
2015	5548	Poultry meat	/	/	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	-	2	a
2015	5549	Beef meat	/	/	<i>L. innocua</i> / <i>L. welshimeri</i>	+	-	-	-	-	-	ND	-	2	a
2015	5987	RTRH meat (chicken)	<i>L. monocytogenes</i> AOOC036	2.4	<i>L. monocytogenes</i>	+	-	st	st	-	-	ND	-	2	b
2015	5993	RTRH (Pork)	<i>L. monocytogenes</i> AOOC054	0.0	<i>L. monocytogenes</i>	+	-	-	st	-	-	ND	-	2	b
2015	4797	Ham	/	/	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	-	2	c
2015	4800	Delicatessen	/	/	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	-	2	c
2015	5215	Sausages	/	/	<i>L. welshimeri</i>	+	-	-(H- at 72h: <i>L. welshimeri</i>)	-	<i>L. welshimeri</i>	-	ND	-	2	c
2015	6263	Raw milk cheese	/	/	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	-	3	a
2015	6270	Ewe raw milk	/	/	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	-	3	b
2015	4880	Pasteurized milk	<i>L. innocua</i> Ad1789	1.0	<i>L. innocua</i>	+	-	st	st	-	-	ND	-	3	c
2015	4883	Flavoured milk	<i>L. monocytogenes</i> Ad665	0.6	<i>L. monocytogenes</i>	+	-	st	st	-	-	ND	-	3	c
2015	7059	Pasteurised cheese	<i>L. monocytogenes</i> Ad1236/ <i>L. seeligeri</i> Ad1780	0,6	<i>L. seeligeri</i>	+	+(39,64)	-(After regrowth LEB:-)	-(After regrowth LEB:-)	-	-	PPND	-	3	c
2015	7066	Dairy based dessert	<i>L. monocytogenes</i> Ad1781/ <i>L. ivanovii</i> Ad1737	1,0	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	-	3	c
2016	638	Fish	<i>L. seeligeri</i> BR1	0,6	<i>L. grayi</i> / <i>L. seeligeri</i>	+	-	-	-	-	-	ND	-	4	a
2016	710	Smoked salmon	<i>L. grayi</i> Ad1198	1,6	<i>L. grayi</i>	+	-	-	-	-	-	ND	-	4	b
2016	723	Cooked salmon	<i>L. grayi</i> Ad1504	1.8	<i>L. grayi</i>	+	-	H-	-	<i>L. grayi</i>	-	ND	-	4	c
2016	724	Cooked fish	<i>L. innocua</i> Ad1233	0.8	<i>L. innocua</i>	+	-	-	-	/	-	ND	-	4	c
2016	813	Stuffed salmon	/	/	<i>L. welshimeri</i>	+	-	H+d	+d	<i>L. monocytogenes</i>	-	ND	+	4	c
2016	646	Celery salad	<i>L. innocua</i> Ad1176	1.2	<i>L. innocua</i>	+	-	st	-	-	-	ND	-	5	b
2016	653	Vegetables salad	<i>L. monocytogenes</i> Ad544	0.8	<i>L. monocytogenes</i>	+	-	-	-	-	-	ND	-	5	b
2016	645	Seasoned carrots	<i>L. seeligeri</i> Ad1754	1.2	<i>L. seeligeri</i>	+	-	-	-	-	-	ND	-	5	b
2016	818	Mushrooms	/	/	<i>L. monocytogenes</i> / <i>L. grayi</i>	+	-	-(x5: H+)	-	<i>L. monocytogenes</i>	-	ND	+	5	c
2016	1243	Vegetables based preparation	/	/	<i>L. grayi</i> / <i>L. welshimeri</i> / <i>L. monocytogenes</i>	+	-	H-d	+d	<i>L. grayi</i>	-	ND	-	5	c
2016	1245	Vegetables based preparation	/	/	<i>L. grayi</i>	+	-	-	-	-	-	ND	-	5	c
2016	1317	Falafel	<i>L. monocytogenes</i> Ad1180/ <i>L. welshimeri</i> Ad1668	0,6	<i>L. monocytogenes</i>	+	-	-(subculture x5-)	-(subculture x5-)	-	-	ND	-	5	c

Analysis date	Sample No	Product	Artificial contaminations		Reference method: ISO 11290-1/A1		Alternative method: SureTect Listeria species method					Enriched 24 LEB+ Fraser1	Category	Type	
			Strain	Inoculation level CFU/sample	identification	Listeria spp result	PCR QS5	Confirmations			Final result QS5				Agreement Ref/Alt QS5
							Result (Ct)	Brilliance Listeria	Palcam	Reference tests					
2018	8686	Process water (salmon cutting)	<i>L.monocytogenes Ad1189</i>	1,0	<i>L.monocytogenes</i>	+	-	st	st		-	ND	-	6	a
2018	8079	Pork waste (sausage fabrication)	<i>L.monocytogenes Ad293 + L.welshimeri Ad1670</i>	3,8	<i>L.welshimeri</i>	+	-	-	-		-	ND	-	6	b
2018	8243	Wastes (vegetable industry)	/	/	<i>L.monocytogenes</i>	+	+(17,95)/+(19,08)	-	-	-(SBL, 5Pal, 5F1)	-	PPND	-	6	b
2018	8458	Wipe (salmon cutting)	/	/	<i>L.innocua</i>	+	-	st	st		-	ND	-	6	c
2018	8598	Wipe before cleaning (vegetable industry)	/	/	<i>L.monocytogenes</i>	+	+(17,47)/+(43,63)	-	-	-(SBL, 5Pal, 5F1)	-	PPND	-	6	c

 No more lysate to run the PCR test once or twice


 Discordant result between 7500 Fast (initial result) and QS5, lysate tested again with 7500 Fast in 2018

Table 21: positive deviations – Q55 instrument

Analysis date	N° Sample	Product	Artificial contaminations		Reference method: ISO 11290-1/A1	Alternative method: SureTect Listeria species method						Category	Type	
			Strain	Inoculation level CFU/sample		Listeria spp result	24 LEB for 24 h at 37°C				Final result Q55			Agreement Ref/Alt Q55
							PCR 7500Fast Result (Ct)	Brilliance Listeria	Palcam	Confirmations Reference tests				
2018	7897	RTE (sandwich ham cheese)	<i>L.monocytogenes</i> Ad669	3.6	-	+(24,61)	H+	+	<i>L.monocytogenes</i>	+	PD	1	a	
2018	7899	RTE (sandwich chicken)	<i>L.monocytogenes</i> Ad2453	4.4	-	+(27,83)	H+	+(3 col)	<i>L.monocytogenes</i>	+	PD	1	a	
2018	7901	RTE (pasta chicken)	<i>L.monocytogenes</i> Ad668	1.6	-	+(22,16)	H+	+	<i>L.monocytogenes</i>	+	PD	1	a	
2018	8452	RTE (salmon wrap)	/	/	-	+(21,93)	H-	+	<i>L.welshimeri</i>	+	PD	1	a	
2018	8607	RTE (sandwich chicken vegetables)	/	/	-	+(45,95)/(40,96)/ +(43,69)	H-d	-	F1: <i>L.welshimeri</i>	+	PD	1	a	
2018	7462	RTRH (puff pastry)	/	/	-	+(28,13)	H+	+	<i>L.monocytogenes</i>	+	PD	1	b	
2018	7890	RTRH (Puff ham)	<i>L.monocytogenes</i> Ad291	2.0	-	+(22,89)	H+	+	<i>L.monocytogenes</i>	+	PD	1	b	
2018	7892	Tortilla	<i>L.monocytogenes</i> Ad1195	2.4	-	+(30,53)	H+(3col)	-	<i>L.monocytogenes</i>	+	PD	1	b	
2018	7673	Pastry	<i>L.monocytogenes</i> Ad1757/ <i>L.innocua</i> Ad644	1,2	-	+(34,92)	H-	+	<i>L.innocua</i>	+	PD	1	c	
2018	7676	Tortilla (onions)	<i>L.monocytogenes</i> Ad1757/ <i>L.innocua</i> Ad644	1,2	-	+(22,23)	H-(H+ 72h)	+	<i>L.monocytogenes</i> / <i>L.innocua</i>	+	PD	1	c	
2018	7678	Egg based dessert	<i>L.monocytogenes</i> Ad1195/ <i>L.seleegeri</i> Ad1780	1,8	-	+(32,77)	H+	+	<i>L.monocytogenes</i>	+	PD	1	c	
2018	7896	Pastry	<i>L.monocytogenes</i> JL2862	2.0	-	+(22,96)	H+	+	<i>L.monocytogenes</i>	+	PD	1	c	
2018	8070	Egg based dessert	<i>L.monocytogenes</i> Ad1757 + <i>L.innocua</i> Ad644	2,8	-	+(27,87)	H+/H-	+	<i>L.monocytogenes</i> / <i>L.innocua</i>	+	PD	1	c	
2018	8072	Egg based dessert	<i>L.monocytogenes</i> Ad1195 + <i>L.innocua</i> Ad644	1,0	-	+(20,66)	H-	+	<i>L.innocua</i>	+	PD	1	c	
2015	4870	RTRH (pork)	<i>L.monocytogenes</i> 2407/3139	1.4	-	+(21,12)	H+	+	<i>L.monocytogenes</i>	+	PD	2	b	
2015	4871	RTRH (beef)	<i>L.monocytogenes</i> Ad265	1.2	-	+(22,93)	H+	+	<i>L.monocytogenes</i>	+	PD	2	b	
2015	4873	RTRH (poultry)	<i>L.welshimeri</i> Ad1228	1,2	-	+(23,54)	H-	+	<i>L.welshimeri</i>	+	PD	2	b	
2015	5988	RTRH (chicken)	<i>L.monocytogenes</i> Ad235	0.6	-	+(28,18)	H+	+	<i>L.monocytogenes</i>	+	PD	2	b	
2015	5992	RTRH (Bourguignon)	<i>L.monocytogenes</i> Ad38/181	2,6	-	+(32,05)	-	st	Regrowth 24 LEB : <i>L.monocytogenes</i>	+	PD	2	b	
2015	6912	Delicatessen	/	/	-	+(20,17)	H+	+	<i>L.monocytogenes</i>	+	PD	2	c	
2015	5536	Raw milk cheese	/	/	-	+(25,86)	H-	+	<i>L.innocua</i>	+	PD	3	a	
2015	5538	Raw milk cheese	/	/	-	+(25,81)	H-	+	<i>L.innocua</i>	+	PD	3	a	
2015	5540	Raw milk cheese	/	/	-	+(29,08)	-(72h:H-)	-	<i>L.grayi</i>	+	PD	3	a	
2015	6259	Raw milk cheese	/	/	-	+(33,97)	H+	+	<i>L.monocytogenes</i>	+	PD	3	a	
2015	7056	Fermented milk	<i>L.monocytogenes</i> Ad1236/ <i>L.seeligeri</i> Ad1780	0,6	-	+(31,45)	H+	+	<i>L.monocytogenes</i>	+	PD	3	b	
2015	4874	Pasteurized cheese	<i>L.monocytogenes</i> Ad1201	0.6	-	+(32,91)	H+	+	<i>L.monocytogenes</i>	+	PD	3	c	
2015	4877	Pasteurized cheese	<i>L.welshimeri</i> Ad1667	1.6	-	+(34,11)	H-	+	<i>L.welshimeri</i>	+	PD	3	c	
2015	7057	Pasteurised milk	<i>L.monocytogenes</i> Ad977/ <i>L.innocua</i> Ad656	1,0	-	+(25,52)	H+	+	<i>L.monocytogenes</i>	+	PD	3	c	
2016	634	Fish	<i>L.welshimeri</i> Ad1669	0.4	-	+(24,93)	H-	+	<i>L.welshimeri</i>	+	PD	4	a	
2016	809	Raw salmon	/	/	-	+(28,95)	H+d/H-	+	<i>L.monocytogenes</i> / <i>L.innocua</i>	+	PD	4	a	
2016	709	Smoked herring	<i>L.grayi</i> Ad1198	1.6	-	+(29,36)	H+	+	<i>L.monocytogenes</i>	+	PD	4	b	
2016	810	Salmon	/	/	-	+(2421)	H+	+	<i>L.monocytogenes</i>	+	PD	4	c	
2016	1229	Vegetables	/	/	-	+(24,54)	H-	+	<i>L.innocua</i>	+	PD	5	a	
2016	654	Seasoned vegetables	<i>L.monocytogenes</i> Ad285	1.0	-	+(24,22)	H+	+	<i>L.monocytogenes</i>	+	PD	5	b	
2016	657	Seasoned beets	<i>L.monocytogenes</i> Ad1672	0.6	-	+(20,20)	H+	+	<i>L.monocytogenes</i>	+	PD	5	b	

Analysis date	N° Sample	Product	Artificial contaminations		Reference method: ISO 11290-1/A1	Alternative method: SureTect <i>Listeria</i> species method						Category	Type
			Strain	Inoculation level CFU/sample	Listeria spp result	24 LEB for 24 h at 37°C							
						PCR 7500Fast Result (Ct)	Brilliance Listeria	Palcam	Reference tests	Final result QS5	Agreement Ref/Alt QS5		
2016	655	Seasoned carrots	<i>L.monocytogenes</i> Ad544	0,8	-	+(24,61)	H+	+	<i>L.monocytogenes</i>	+	PD	5	b
2018	7704	Cleaning water (salmon cutting)	/	/	-	+(23,09)	H-	+	<i>L.innocua</i>	+	PD	6	a
2018	7906	Rinsed water (vegetable sausage fabrication)	<i>L.monocytogenes</i> Ad2643	4,4	-	+(23,28)	H+	+	<i>L.monocytogenes</i>	+	PD	6	a
2018	7708	Salmon dusts	/	/	-	+(34,36)	-	+	<i>L.monocytogenes</i>	+	PD	6	b
2018	7703	Wipe (salmon cutting)	/	/	-	+(26,42)	H-	+	<i>L.innocua</i>	+	PD	6	c
2018	8082	Wipe gloves (poultry slaughterhouse)	<i>L.monocytogenes</i> Ad667 + <i>L.innocua</i> Ad1227	2,6	-	+(20,37)	H-	+	<i>L.innocua</i>	+	PD	6	c
2018	8599	Wipe before production (vegetable sausage fabrication)	/	/	-	+(30,25)	H-	+	<i>L.innocua</i>	+	PD	6	c

The analysis of discordant results according to the EN ISO 16140-2:2016 is given in Table 22 for the PikoReal PCR Instrument, in Table 23 for the 7500 Fast PCR Instrument and Table 24 for the QS5 PCR Instrument.

Note that according to the AFNOR technical committee, it was decided for the extension study performed in 2018 for the use of the QS5 PCR instrument to not make the interpretation per category in case of less than 30 positive samples were available.

Table 22: acceptability limit for PikoReal instrument

Cate- gory	Type		Values			
			PD	ND	ND-PD	AL
①	a	Raw (frozen and fresh)	0	2	/	/
	b	Meat based products ready-to-reheat	4	1		
	c	Raw and cooked delicatessen	2	1		
	Total		6	4	-2	3
②	a	Raw milk cheeses	0	1	/	/
	b	Other products based on raw milks	2	4		
	c	Heat treated dairy products	1	1		
	Total		3	6	3	3
③	a	Raw products (fresh, frozen)	1	3	/	/
	b	Smoked, marinated	3	2		
	c	Ready-to-eat or ready-to-reheat	2	2		
	Total		6	7	1	3
④	a	Raw products (fresh, frozen)	2	3	/	/
	b	Mapped vegetables and heat processed	5	1		
	c	Preparations and processed vegetables	0	4		
	Total		7	8	1	3
⑤	a	Process and cleaning waters	1	1	/	/
	b	Dusts and residues	1	3		
	c	Surface sampling	1	1		
	Total		3	5	2	3
Total			25	30	5	5

The observed values ((ND + PPND) - PD) for the 5 individual categories and for all the combined categories meet the Acceptability Limits (observed values ≤ AL) when using the PikoReal instrument.

Table 23: acceptability limit for 7500 FAST instrument

Category	Type		Values			
			PD	ND	ND-PD	AL
①	a	Ready-to-eat	4	2	/	/
	b	Ready-to reheat	3	4		
	c	Pastries and egg-based products	6	3		
	Total		13	9	-4	3
②	a	Raw (frozen and fresh)	0	4	/	/
	b	Meat based products ready-to-reheat	5	2		
	c	Raw and cooked delicatessen	1	2		
	Total		6	8	2	3
③	a	Raw milk cheeses	4	2	/	/
	b	Other products based on raw milks	2	2		
	c	Heat treated dairy products	3	5		
	Total		9	9	0	3
④	a	Raw products (fresh, frozen)	4	1	/	/
	b	Smoked, marinated	1	1		
	c	Ready-to-eat or ready-to-reheat	1	2		
	Total		6	4	-2	3
⑤	a	Raw products (fresh, frozen)	2	0	/	/
	b	Mapped vegetables and heat processed	3	3		
	c	Preparations and processed vegetables	2	5		
	Total		7	8	1	3
⑥	a	Process and cleaning waters	4	0	/	/
	b	Dusts and residues	1	2		
	c	Surface sampling	2	6		
	Total		7	8	1	3
Total			48	46	-2	6

The observed values ((ND + PPND) - PD) for the 6 individual categories and for all the combined categories meet the Acceptability Limits (observed values ≤ AL) when using the 7500 Fast PCR instrument.

Table 24: acceptability limit for QS5 instrument

Category	Type		Values			
			PD	ND	ND-PD	AL
①	a	Ready-to-eat	5	2	/	/
	b	Ready-to reheat	3	4		
	c	Pastries and egg-based products	6	3		
	Total		14	9	-5	3
②	a	Raw (frozen and fresh)	0	4	/	/
	b	Meat based products ready-to-reheat	5	2		
	c	Raw and cooked delicatessen	1	3		
	Total		6	9	3	3
③	a	Raw milk cheeses	4	1	/	/
	b	Other products based on raw milks	1	1		
	c	Heat treated dairy products	3	4		
	Total		8	6	-2	3
④	a	Raw products (fresh, frozen)	2	1	/	/
	b	Smoked, marinated	1	1		
	c	Ready-to-eat or ready-to-reheat	1	3		
	Total		4	5	1	3
⑤	a	Raw products (fresh, frozen)	1	0	/	/
	b	Mapped vegetables and heat processed	3	3		
	c	Preparations and processed vegetables	0	4		
	Total		4	7	3	3
⑥	a	Process and cleaning waters	2	1	/	/
	b	Dusts and residues	1	2		
	c	Surface sampling	3	2		
	Total		6	5	-1	3
Total			42	41	-1	6

The observed values for $((ND + PPND) - PD)$ for 3 individual categories (30 positive results minimum available) and for all the combined categories meet the Acceptability Limit (observed values \leq AL) when using the QS5 PCR instrument.

3.1.1.8. [Confirmations](#)

The positive PCR tests were confirmed by streaking 10 μ l of 24 LEB enrichment broth onto Brilliance™ Listeria Agar and Palcam plates.

[PikoReal instrument](#)

Differences were observed between the two selective agar plates for 12 samples.

In 5 cases, no typical colony was observed on Palcam plates:

- Meat products: 1085 - 1130 - 1401
- Seafood and fishery products: 2338
- Production environmental samples: 2444.

In 6 cases, no typical colony was observed on Brilliance™ Listeria agar and Palcam plates:

- Meat products: 1645 - 8020 - 1371
- Milk and dairy products: 1400
- Seafood and fishery products: 1222
- Production environmental samples: 1834.

In one case (8021), the positive PCR tests were confirmed by streaking 100 µl of 24 LEB enrichment onto Brilliance™ Listeria Agar, Palcam, RAPID'L. mono and ALOA. No typical colony was observed on Brilliance™ Listeria Agar.

7500 FAST instrument

Typical colonies were observed only on Brilliance™ Listeria Agar for 12 samples:

- Composite foods: 7892, 8454
- Meat: 5908
- Milk and dairy: 7067, 63
- Seafood and fishery products: 499, 720, 723
- Vegetables: 113, 1247
- Production environmental samples: 7010, 7011.

The presence of *Listeria* was confirmed from the 24 LEB broth stored for 72 h at 5°C ± 3°C for 5 samples (5215, 5540, 64, 65, 120).

Additional testing was necessary to recover the strains in the enrichment broth (regrowth in 24 LEB, or Fraser broth and streaking in replicates) for 2 samples (6903, 5992).

It was impossible to recover the *Listeria* strains from the enrichment broth, even after a regrowth step in Fraser, 24 LEB or BHI broth for 11 samples:

- Composite foods: 7894
- Milk and dairy products: 4787, 4788, 5539, 5542, 5543, 5545; 7059, 67
- Vegetables: 1317
- Production environmental samples: 175.

QS5 instrument

Typical colonies were observed only on Brilliance™ Listeria Agar for 6 samples:

- Composite foods: 7892, 8607
- Meat: 5908
- Milk and dairy: 7067
- Seafood and fishery products: 720
- Production environmental samples: 8245.

For one sample (5540), the presence of *Listeria* was confirmed from the 24 LEB broth stored for 72 h at 5°C ± 3°C.

For 4 samples (6903, 5592, 8074 and 8607), additional testing was necessary to recover the strains in the enrichment broth (regrowth in 24 LEB or Fraser broth and streaking in replicates).

For 10 samples, it was impossible to recover the *Listeria* strains from the enrichment broth, even after a regrowth step in Fraser broth, 24 LEB or BHI broth. This concerns the following categories:

- Meat products: 1 sample (4779);
- Milk and dairy products: 6 samples (4787, 4788, 5539, 5542, 5543, 7059);
- Vegetables: 1 sample (656);
- Production environmental samples: 2 samples (8243, 8598).

3.1.1.9. Enrichment broth storage at 2 – 8°C for 72 hours

The enrichment broths from 212 samples for the PikoReal PCR instrument, 183 samples for the 7500 Fast PCR instrument and 82 samples for the QS5 PCR instrument were stored for 72h at 5 ± 3°C and tested again. Taking into account all the studies, the enrichment broth from 239 samples (7500 Fast PCR instrument) and 201 samples (QS5 PCR instrument) were stored and tested again.

Table 25: enrichment broth storage – PikoReal instrument

Category		Sample No	Product	Result before storage	Result after storage
1	Meat products	8021	Delicatessen	PD	NA
		1374	RTRH (chicken)	PA	ND
2	Milk and dairy products	2737	Fermented milk	ND	PA
		2597	Ice cream	NA	PD
3	Seafood and fishery products	2337	Marinated herrings	NA	PD
		2339	Marinated anchovies	NA	PD
		3102	RTRH seafood	NA	PD
		2512	Raw scallop	PA	ND
		2525	RTRH meal (fish)	PA	ND
4	Vegetables	1182	RTRH meal (sweet potatoes)	NA	PD
		2721	Cooked vegetables	ND	PA

Table 26: enrichment broth storage – 7500 FAST instrument

Category		Sample No	Product	Result before storage	Result after storage
1	Composite food	8454	RTRH (vegetable fish)	ND	PA
		8607	RTE (sandwich chicken vegetables)	NA	PD
2	Meat products	5219	Raw turkey	ND	PA
		5215	Sausage	PA	ND
4	Seafood and fishery products	813	Stuffed salmon	ND	PA
5	Vegetables	818	Mushrooms	ND	PA
		1247	Falafel	PD	NA
6	Production environmental samples	5913	Dusts (fish industry)	PA	ND
		5226	Wipe (vegetables)	ND	PA

Table 27: enrichment broth storage – QS5 instrument

Category		Sample No	Product	Result before storage	Result after storage
1	Composite food	8454	RTRH(vegetable fish)	ND	PA
2	Meat products	5219	Raw turkey	ND	PA
4	Seafood and fishery products	723	Cooked salmon	ND	PA
		813	Stuffed salmon	ND	PA
5	Vegetables	818	Mushrooms	ND	PA

The analysis of discordant results became in table 28 for the PikoReal PCR instrument, in table 29 for the 7500 Fast PCR instrument and in table 30 for the QS5 PCR instrument depending on the number of positive samples.

Table 28: acceptability limit for PikoReal instrument after broth storage

Category	Type		Values			
			PD	ND	ND-PD	AL
①	a	Raw (frozen and fresh)	0	2	/	/
	b	Meat based products ready-to-reheat	4	2		
	c	Raw and cooked delicatessen	1	1		
	Total		5	5	0	3
②	a	Raw milk cheeses	0	1	/	/
	b	Other products based on raw milks	2	3		
	c	Heat treated dairy products	2	1		
	Total		4	5	1	3
③	a	Raw products (fresh, frozen)	1	4	/	/
	b	Smoked, marinated	5	2		
	c	Ready-to-eat or ready-to-reheat	3	3		
	Total		9	9	0	3
④	a	Raw products (fresh, frozen)	2	3	/	/
	b	Mapped vegetables and heat processed	5	1		
	c	Preparations and processed vegetables	1	3		
	Total		8	7	-1	3
⑤	a	Process and cleaning waters	1	1	/	/
	b	Dusts and residues	1	3		
	c	Surface sampling	1	1		
	Total		3	5	2	3
Total			29	31	2	5

The observed values ((ND + PPND) - PD) for the 5 individual categories and for all the combined categories meet the Acceptability Limits (observed values ≤ AL) when using the PikoReal PCR instrument.

Table 29: acceptability limit for 7500 FAST instrument after broth storage

Category	Type		Values			
			PD	ND	ND-PD	AL
①	a	Ready-to-eat	5	2	/	/
	b	Ready-to reheat	3	3		
	c	Pastries and egg-based products	6	3		
	Total		14	8	-6	3
②	a	Raw (frozen and fresh)	0	3	/	/
	b	Meat based products ready-to-reheat	5	2		
	c	Raw and cooked delicatessen	1	3		
	Total		6	8	2	3
③	a	Raw milk cheeses	4	2	/	/
	b	Other products based on raw milks	2	2		
	c	Heat treated dairy products	3	5		
	Total		9	9	0	3
④	a	Raw products (fresh, frozen)	4	1	/	/
	b	Smoked, marinated	1	1		
	c	Ready-to-eat or ready-to-reheat	1	1		
	Total		6	3	-3	3
⑤	a	Raw products (fresh, frozen)	2	0	/	/
	b	Mapped vegetables and heat processed	3	3		
	c	Preparations and processed vegetables	1	4		
	Total		6	7	1	3
⑥	a	Process and cleaning waters	4	1	/	/
	b	Dusts and residues	1	3		
	c	Surface sampling	2	5		
	Total		7	9	2	3
Total			48	44	-4	6

The observed values ((ND + PPND) - PD) for the 6 individual categories and for all the combined categories meet the Acceptability Limits (observed values ≤ AL) when using the 7500 Fast PCR instrument.

Table 30: acceptability limit for QS5 instrument after broth storage

Category	Type		Values			
			PD	ND	ND-PD	AL
①	a	Ready-to-eat	5	2	/	/
	b	Ready-to reheat	3	3		
	c	Pastries and egg-based products	6	3		
	Total		14	8	-6	3
②	a	Raw (frozen and fresh)	0	3	/	/
	b	Meat based products ready-to-reheat	5	2		
	c	Raw and cooked delicatessen	1	3		
	Total		6	8	2	3
③	a	Raw milk cheeses	4	1	/	/
	b	Other products based on raw milks	0	2		
	c	Heat treated dairy products	2	2		
	Total		6	5	-1	3
④	a	Raw products (fresh, frozen)	2	1	/	/
	b	Smoked, marinated	1	1		
	c	Ready-to-eat or ready-to-reheat	1	1		
	Total		4	3	-1	3
⑤	a	Raw products (fresh, frozen)	1	0	/	/
	b	Mapped vegetables and heat processed	3	3		
	c	Preparations and processed vegetables	0	4		
	Total		4	7	3	3
⑥	a	Process and cleaning waters	2	1	/	/
	b	Dusts and residues	1	2		
	c	Surface sampling	3	2		
	Total		6	5	-1	3
Total			40	36	-4	6

The observed values for ((ND + PPND) - PD) for 3 individual categories (30 positive results minimum available) and for all the combined categories meet the Acceptability Limit (observed values ≤ AL) when using the QS5 PCR instrument.

3.1.1.10. PCR inhibitions

PikoReal instrument

563 lysates were tested with the PikoReal PCR instrument ; no inhibition was observed.

7500 FAST instrument

682 lysates were tested with the 7500 Fast PCR instrument. Three PCR inhibitions were observed representing 0.4 % of inhibition:

- Sample 5910 (delicatessen)
- Sample 110 (fish)
- Sample 7450 after storage (RTE).

The DNA extracts were tested again without applying any dilution for samples 5910 and 7450, and a negative result was observed. A 1/10 dilution was applied for sample 110; a positive result was observed.

QS5 instrument

850 lysates were tested with the QS5 PCR instrument, 381 after enrichment step and 199 after enrichment broth storage. No PCR inhibition was observed.

3.1.2. Relative level of detection study

3.1.2.1. Experimental design

- **PikoReal PCR instrument**

Detection limits were defined by analyzing five matrix/strain pairs. Four levels were tested. Six replicates of each combination were prepared:

- 0 CFU/ g or ml,
- level required to get 0 to 50 % positive samples,
- level required to get 50 to 75 % positive samples,
- level required to get 75 to 100 % positive samples.

The samples were analyzed by the ISO 11290 standard prior to inoculation in order to verify the absence of *Listeria monocytogenes*. A total viable count microflora was realized.

The following matrices were tested (See Table 31).

Table 31: matrix-strain pairs for the RLOD study using PikoReal PCR instrument

	Category	Matrix	Inoculated strain
1	Meat products	Rillettes	<i>Listeria monocytogenes</i> Ad669
2	Milk and dairy products	Raw milk	<i>Listeria ivanovii</i> Ad991
3	Seafood and fishery products	Smoked salmon	<i>Listeria innocua</i> 1
4	Vegetables	Raw vegetables	<i>Listeria seeligeri</i> Ad 1293
5	Production environmental samples	Process water (rinsing water after carrot purée production)	<i>Listeria welshimeri</i> Ad 1252

- **7500 FAST and QS5 PCR instrument**

Six matrix/strain pairs were tested using the 7500 Fast PCR instrument; only three matrix/strain pairs were tested using the QS5 PCR instrument.

With the agreement of the AFNOR technical committee, it was decided to test only the lysates from only two (matrix/strain) pairs were tested again using the QS5 PCR instrument (See Table 32), as the lysates were no longer available for the two other matrices.

Table 32: matrix-strain pairs for the initial RLOD study

Category	Matrix	Inoculated strain	Storage conditions before analysis	PCR instrument tested
① Composite foods	Tabbouleh	<i>Listeria seeligeri</i> Ad1293	3°C ± 2°C for 48 h	7500 Fast QS5
② Meat products	Rillettes	<i>Listeria innocua</i> Ad671	3°C ± 2°C for 48 h	7500 Fast ²
③ Dairy products	Raw milk	<i>Listeria ivanovii</i> Ad991	3°C ± 2°C for 48 h	7500 Fast ²
④ Seafood and fishery products	Smoked salmon	<i>Listeria welshimeri</i> Ad1669	3°C ± 2°C for 48 h	7500 Fast QS5
⑤ Vegetables	Ready-to-cook vegetables	<i>Listeria monocytogenes</i> Ad279	3°C ± 2°C for 48 h	7500 Fast QS5
⑥ Production environmental samples	Process water	<i>Listeria monocytogenes</i> Ad551	3°C ± 2°C for 48 h	7500 Fast QS5

² Lysates no longer available for testing with the QS5 PCR Instrument

Contaminations and enumerations were performed according to the AFNOR technical rules (protocol for low level inoculations). The targeted contamination levels are presented below:

- 0 CFU/ g or ml, with 5 replicates,
- A low contamination level providing fractional recovery data, with 20 replicates,
- A higher contamination level, with 5 replicates.

3.1.2.2. Calculation and interpretation of the RLOD

The raw data are given in Appendix E.

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

The RLOD are given in Table 33 for the PikoReal PCR instrument, in Table 34 for the 7500 Fast PCR instrument and Table 35 for the QS5 PCR Instrument.

Table 33: Presentation of RLOD of the alternative method results – PikoReal PCR Instrument

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
Rillettes <i>L. monocytogenes</i> Ad669	0,625	0,277	1,412	-0,470	0,407	1,153	1,751	2.5
Raw milk <i>L. ivanovii</i> Ad991	1,163	0,487	2,781	0,151	0,436	0,347	0,729	
Smoked salmon <i>L. innocua</i> 1	0,620	0,169	2,267	-0,478	0,648	0,738	1,539	
Spinach <i>L. seeligeri</i> Ad1293	0,692	0,296	1,617	-0,369	0,425	0,869	1,615	
Process water <i>L. welshimeri</i> Ad1252	1,321	0,538	3,243	0,279	0,449	0,620	0,535	
Combined	0,864	0,591	1,264	-0,146	0,190	0,767	1,557	

Table 34: Presentation of RLOD of the alternative method results – 7500 FAST PCR Instrument

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
Tabbouleh <i>L. seeligeri</i> Ad1293	0,873	0,379	2,008	-0,136	0,417	0,327	1,256	2.5
Rillettes <i>L. innocua</i> Ad1207	0,351	0,120	1,027	-1,046	0,537	1,950	1,949	
Raw milk <i>L. ivanovii</i> Ad991	1,000	0,385	2,599	0,000	0,478	0,000	1,000	
Vegetables mix <i>L. monocytogenes</i> Ad279	0,968	0,455	2,058	-0,033	0,377	0,086	1,069	
Smoked salmon <i>L. welshimeri</i> Ad1669	0,986	0,399	2,438	-0,014	0,452	0,030	1,024	
Process water <i>L. monocytogenes</i> 551	0,986	0,399	2,438	-0,014	0,452	0,030	1,024	
Combined	0,828	0,599	1,143	-0,189	0,161	1,173	1,759	

Table 35: Presentation of RLOD of the alternative method results – QS5 PCR Instrument

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
Tabbouleh <i>L. seeligeri</i> Ad1293	0,873	0,379	2,008	-0,136	0,417	0,327	1,256	2.5
Vegetables mix <i>L. monocytogenes</i> Ad279	1,190	0,551	2,570	0,174	0,385	0,451	0,652	
Smoked salmon <i>L. welshimeri</i> Ad1669	0,986	0,399	2,438	-0,014	0,452	0,030	1,024	
Process water <i>L. monocytogenes</i> Ad551	0,874	0,334	2,284	-0,135	0,480	0,280	1,221	
Combined	0,994	0,661	1,493	-0,006	0,204	0,032	1,025	

The RLOD meet the Acceptability Limit (observed values \leq AL) for the matrix/strain pairs tested for all PCR instruments.

The LOD50 calculations according to Wilrich & Wilrich POD-LOD calculation program - version 10, 2017-09-23 tests are given in Table 36 for the PikoReal PCR instrument, in Table 37 for the 7500 Fast PCR instrument and in Table 38 for the QS5 PCR instrument.

Table 36: Relative detection level results – PikoReal instrument

(Strain / matrix) pair	Level of detection at 50 % (CFU / sample size) according to Wilrich & Wilrich	
	Reference method	Alternative method
Rillettes / <i>L. monocytogenes</i> Ad669	0.7 [0.3 ; 1.2]	0.4 [0.2 ; 0.7]
Raw milk / <i>L. ivanovii</i> Ad991	0.7 [0.4 ; 1.3]	0.8 [0.4 ; 1.5]
Smoked salmon / <i>L. innocua</i> 1	0.6 [0.5 ; 1.2]	0.6 [0.4 ; 0.9]
Raw vegetables/ <i>L.seeligeri</i> Ad1293	0.6 [0.3 ; 1.1]	0.6 [0.4 ; 1.0]
Process water / <i>L. welshimeri</i> Ad1258	0.8 [0.5 ; 1.3]	0.8 [0.5 ; 1.3]

Table 37: Relative detection level results – 7500 FAST instrument

(Strain / matrix) pair	Level of detection at 50 % (CFU / sample size) according to Wilrich & Wilrich	
	Reference method	Alternative method
RTE Tabbouleh/ <i>L.seeligeri</i> Ad1293	0.6 [0.4 ; 0.9]	0.5 [0.3 ; 0.8]
Rillettes / <i>L. monocytogenes</i> Ad1207	1.0 [0.8 ; 1.3]	0.6 [0.4 ; 0.9]
Raw milk / <i>L. ivanovii</i> Ad991	1.0 [0.6 ; 1.6]	1.0 [0.6 ; 1.6]
Vegetables mix preparation / <i>L. monocytogenes</i> Ad279	0.6 [0.4 ; 0.9]	0.5 [0.3 ; 0.7]
Smoked salmon / <i>L. welshimeri</i> Ad1669	0.4 [0.3 ; 0.6]	0.4 [0.3 ; 0.6]
Process water / <i>L. monocytogenes</i> Ad551	0.3 [0.3 ; 0.5]	0.3 [0.2 ; 0.4]

Table 38: Relative detection level results – QS5 instrument

(Strain / matrix) pair	Level of detection at 50 % (CFU / sample size) according to Wilrich & Wilrich	
	Reference method	Alternative method
RTE Tabbouleh/ <i>L.seeligeri</i> Ad1293	0.6 [0.4; 0.9]	0.5 [0.3; 0.8]
Vegetables mix preparation / <i>L. monocytogenes</i> Ad279	0.6 [0.4 ; 0.9]	0.5 [0.4 ; 0.8]
Smoked salmon / <i>L. welshimeri</i> Ad1669	0.4 [0.3 ; 0.6]	0.4 [0.3 ; 0.6]
Process water / <i>L. monocytogenes</i> Ad551	1.3 [0.9 ; 2.0]	1.2 [0.8 ; 1.8]

3.1.3. Inclusivity / Exclusivity (initial validation, 2013)

3.1.3.1. Test protocols

- **Inclusivity**

Listeria spp. cultures were performed in BHI medium at 37°C. Dilutions were done in order to inoculate 10 to 100 cells/225 ml 24 LEB supplemented with 24 LEB buffer and selective supplements. The broths were incubated for 22 h at 37°C. The alternative protocol was then performed using the PikoReal Instrument.

- **Exclusivity**

Negative strains cultures were performed in BHI at 37°C. Dilutions were realised in order to inoculate 10⁵ cells/ml BPW. The broths were incubated for 24 h at 37°C. The alternative protocol was then performed using the PikoReal Instrument.

3.1.3.2. Results

Raw data are given in Appendix F.

- **Inclusivity**

52 strains were tested, 47 gave a positive PCR test without any additional test.

2 strains (*Listeria seeligeri* BR 18 and *Listeria seeligeri* CIP 100100) needed the addition of milk to the 24 LEB broth to get positive PCR results.

2 *Listeria grayi* (*Listeria grayi* Ad 1198 and *Listeria grayi* Ad 1443) didn't give positive results by adding milk to the enrichment broth but gave a positive PCR test when cultivated in Brain Heart Infusion broth. Note that these 2 *Listeria grayi* strains were not detected by the reference method.

At least, note as well that in the accuracy part, 5 samples were inoculated with *Listeria grayi* Ad 1198; one sample was found positive by both alternative and reference methods.

The tested *Listeria roucourtiae* CIP 109804 strain didn't give a positive PCR test even when milk was added in the enrichment broth and even when the test applied on Brain Heart Infusion broth culture. But note that the colonies were not fully characteristic. This strain gave non-typical colonies on

selective plates for the reference method (only from Fraser broth). No colonies were observed on the plates from Half Fraser broth streaking.

- **Exclusivity**

30 strains were tested; all gave a negative PCR test.

The Thermo Scientific SureTect™ *Listeria* species PCR assay is specific and selective.

3.1.4. Practicability

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

Storage conditions, shelf-life and modalities of utilisation after first use	The storage temperature is: 2-8°C. The shelf-life is given on the package. All the reagents must be stored at the temperature mentioned on the package.		
Time to result	Steps	Reference method	Alternative method
	Negative samples		
	Sampling (Half Fraser or 24 LEB)	Day 0	Day 0
	Fraser Broth	Day 1	/
	Extraction / PCR	/	Day 1
	Half Fraser streaking (O1 – P1)	Day 1	/
	Fraser Broth streaking (O2 – P2)	Day 3	/
	Reading plates (O1 – P1)	Day 2 – Day 3	/
	Reading plates (O2 – P2)	Day 4 – Day 5	/
	Presumptive positive or positive results		
	Sub-culture of typical colonies on TSAYE	Day 2 – Day 3	/
	Streaking 24 LEB onto Brilliance Listeria Agar or Palcam	/	Day 1
	Brilliance Listeria Agar or Palcam reading	/	Day 2 – Day 3
	Confirmatory test	Day 3 – Day 6	/
	Results	Day 4 – Day 7 Day 8 – Day 11 (1)	/
(1) In the case of the rhamnose and xylose, tests are performed in tubes.			
Common step with the reference method	No common step		

The SureTect™ *Listeria* species PCR Assay for *Listeria monocytogenes* detection allows screening of negative samples within one day, while 3 days are required with the reference method.

3.2. Inter-laboratory study

The results obtained for the initial validation study was interpreted according to the EN ISO 16140-2 (2016).

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

3.2.1. Study organisation

Samples were sent to 14 laboratories. The study was performed using cheese samples contaminated by *Listeria monocytogenes* 153.

Samples were inoculated and sent on Monday 15th July 2013, as described below:

- 24 blind coded samples for analysis of *Listeria monocytogenes* by the Thermo Scientific SureTect *Listeria monocytogenes* method,
- 24 blind coded samples for *Listeria monocytogenes* analysis by the reference method (EN ISO 11290-1/A1),
- 1 sample for aerobic mesophilic flora enumeration by ISO 4833 method,
- 1 water flask labelled "Temperature Control" with a temperature probe. The analyses were started on Tuesday 16th or Wednesday 17th July 2013.

The targeted inoculation levels were:

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

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

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

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

Collaborators and ADRIA Développement carried out the analyses with the alternative and reference methods at Day 1 or Day 2.

The collaborative study instructions were sent 26th June 2013.

3.2.2. Experimental parameters controls

3.2.2.1. Strain stability and background microflora stability

Strain stability was checked by inoculating the matrix at 100 CFU/g and 5 CFU/g. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level after 24 h and 48 h storage at $5 \pm 3^\circ\text{C}$. Triplicates were analyzed. The aerobic mesophilic flora was also enumerated; the results are given in Table 39.

Table 39: sample stability

Day	Reference method (research)			CFU/g (<i>Brilliance</i> Listeria)			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	+	+	90	80	130	6.4 10 ⁶
Day 1	+	+	+	100	60	70	1.7 10 ⁶
Day 2	+	+	+	70	90	80	5.0 10 ⁶

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

3.2.2.2. Contamination levels

The contamination levels and the sample codification were the following (see Table 40).

Table 40: contamination levels

Level	Samples	Theoretical target level (CFU/test portion)	True level (CFU/test portion)	Low limit (CFU/test portion)	High limit (CFU/test portion)
Level 0	6-9-11-12-17-19-22-24	0	/	/	/
Low level	3-7-10-13-15-18-21-23	2	2.0	1.7	2.5
High level	1-2-4-5-8-14-16-20	20	24	21.2	27.2

3.2.2.3. Logistic conditions

Temperature conditions are given in Table 41.

Table 41: sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time	Analysis date
A	6.0	8.5	Day 1 15h23	Day 2
B	12.0	15.0	Day 2 11h30	Day 1
C	4.0	5.3	Day 1 12h00	Day 1
D	3.0	3.4	Day 1 11h45	Day 1
E	6.0	8.6	Day 1 09h30	Day 1
F	3.5	7.2	Day 1 12h55	Day 1
G	6.5	16.5	Day 2 15h00	Day 3
H	3.5	8.0	Day 1 11h15	Day 1
J	5.0	/	Day 1 11h30	Day 2
K	3.5	3.7	Day 1 11h50	Day 1
L	6,0	/	Day 1 09h20	Data not received
M	4.5	7.3	Day 1 10h00	Day 1
N	3.5	4.3	Day 1 12h00	Day 1
O	2.0	6.9	Day 1 10h30	Day 1

Lab B received the samples at a temperature higher than 8.4°C, which is the upper limit in the NF Certification technical rules.

Lab G performed the analyses on day 3, since the samples were received quite late on day 2. The data of these two labs (B and G) were therefore excluded from the interpretations.

3.2.3. Results analysis

The raw data are given in Appendix G.

3.2.3.1. Expert laboratory results

The results obtained by the expert laboratory are given in Table 42.

Table 42: results obtained by the expert lab

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

3.2.3.2. Results observed by the collaborative laboratories

- **Aerobic mesophilic flora enumeration**

Depending on the Lab results, the enumeration levels varied from 4.0×10^6 to 9.3×10^6 CFU/g.

- **Listeria spp.detection**

14 collaborators participated to the study. We received the results from 13 labs (lab L didn't send their results). The results obtained are provided in Table 43 (reference method) and Table 44 (alternative method).

Table 43: positive results by the reference method for all collaborators

Laboratory	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	8	8
C	0	8	8
D	0	8	8
E	0	7	8
F	0	8	8
G	0	8	8
H	0	7	8
J	0	8	8
K	0	8	8
M	0	8	8
N	0	6	8
O	0	8	8
Total	P₀ = 0	P₁ = 100	P₂ = 104

Table 44: positive results (before and after confirmation) by the alternative method for all collaborators

Laboratory	Contamination level					
	L0		L1		L2	
	Before confirmation	After confirmation	Before confirmation	After confirmation	Before confirmation	After confirmation
A	0	0	7	7	8	8
B	0	0	8	8	8	8
C	0	0	7	7	8	8
D	0	0	8	8	8	8
E	0	0	7	7	8	8
F	0	0	7	7	8	8
G	0	0	5	5	8	8
H	0	0	8	8	8	8
J	0	0	7	7	8	8
K	0	0	8	8	8	8
M	0	0	8	8	8	8
N	0	0	0	0	4	4
O	0	0	7	7	8	8
Total	P₀ = 0	CP₀ = 0	P₁ = 87	CP₁ = 87	P₂ = 100	P₂ = 100

3.2.3.3. Results of the collaborators retained for interpretation

The results from 10 Lab (A, C, D, E, F, H, J, K, M and O) were kept for interpretation. 3 Labs were at least not retained for the following reasons:

- Lab B: temperature at receipt > 8.4°C, as previously mentioned.

- Lab G: analysis at Day 3, as previously mentioned.
- And as well the Lab N: due to the high number of negative samples for level 1 and level 2 with the alternative method, it was asked to this lab to verify all the testing parameters (temperature of the incubators, incubation time...). The following answer was received: *"We have thought things through again, and we can only see 1 possible thing that might have gone wrong. Because we normally don't process this many samples in 1 go it might be possible that our incubator could not handle so many samples and maintain the correct temperature. This might cause the temperature to be too low during the start of the incubation time (and it might take longer to reach the right temperature). However, I do know for sure that at the end of the incubation time the temperature of the incubator was correct."*

The lab was not able to provide the temperature curve of the incubator. Due to the lack of traceability, the data inconsistency with the other labs, and the overall exchanges with the lab, it was decided to not include their results in the interpretation.

The results obtained with the 10 labs kept for interpretation are presented in table 45 (reference method) and Table 46 (alternative method).

Table 45: Positive results by the reference method (Without labs B, G and N)

Laboratory	Contamination level		
	L0	L1	L2
A	0	8	8
C	0	8	8
D	0	8	8
E	0	7	8
F	0	8	8
H	0	7	8
J	0	8	8
K	0	8	8
M	0	8	8
O	0	8	8
Total	P₀ = 0	P₁ = 78	P₂ = 80

Table 46: Positive results (before and after confirmation) by the alternative method (Without labs B, G and N)

Laboratory	Contamination level					
	L0		L1		L2	
	Before confirmation	After confirmation	Before confirmation	After confirmation	Before confirmation	After confirmation
A	0	0	7	7	8	8
C	0	0	7	7	8	8
D	0	0	8	8	8	8
E	0	0	7	7	8	8
F	0	0	7	7	8	8
H	0	0	8	8	8	8
J	0	0	7	7	8	8
K	0	0	8	8	8	8
M	0	0	8	8	8	8
O	0	0	7	7	8	8
Total	P₀ = 0	CP₀ = 0	P₁ = 74	CP₁ = 74	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 47).

Table 47: Percentage specificity

Specificity for the reference method	$SP_{ref} = (1 - \frac{P_0}{N_-}) \times 100\% =$	100.0 %
Specificity for the alternative method	$SP_{aSt} = (1 - \frac{CP_0}{N_-}) \times 100\% =$	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 (SEalt), the sensitivity for the reference method (Seref), the relative trueness (RT) and the false positive ratio for the alternative method (FPR)

Fractional positive results were obtained for the low inoculation level (L1). This inoculation level was retained for calculation.

A summary of the results of the collaborators retained for interpretation and obtained with the reference and the alternative methods for Level 1 is provided in Table 48.

Table 48: 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 = 2
Alternative method negative (A-)	Negative deviation (A-/R+) ND = 7	Negative agreement (A-/R-) NA = 2

Based on the data summarized in Table 48, 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 49).

Table 49: Sensitivity, relative trueness and false positive ratio percentages

Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} \times 100\% =$	92.0 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} \times 100\% =$	97.7 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\% =$	90.0 %
False positive ratio for the alternative method	$FPR = \frac{PD}{NA} \times 100\% =$	/

3.2.4.3. Interpretation of data

The negative deviations are listed in table 50 and the positive deviations in table 51 for Level 1.

Table 50: negative deviations for level 1

Collaborator	Sample N°	PCR	Confirmation
A	A15	-/-	-
C	C23	-/-	-
E	E3	-/-	-
F	F7	-/-	-
J	J18	-	-
M	M2	-/+	+
O	O15	-/-	-

Table 51: positive deviations for level 1

Collaborator	Sample N°
E	E10
H	H13

For an unpaired study design, the difference between (ND – PD) is calculated for the level(s) where fractional recovery is obtained (L1). The observed value found for (ND – PD) shall not be higher than the AL. The AL is defined as [(ND – PD)_{max}] and calculated per level where fractional recovery is obtained as described below using the following three parameters:

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

Where:

P_x = number of samples with a positive result obtained with the reference method at level L1 for all the collaborators

N_x = number of samples tested at level L1 with the reference method by all the collaborators

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

Where:

CP_x = number of samples with a confirmed positive result obtained with the alternative method at level L1 for all the collaborators,

N_x = number of samples tested at level L1 with the alternative method by all the collaborators.

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

Where:

N_x = number of samples tested for level L1 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 52).

Table 52: calculations

N_x	90
$(p+)_{ref}$	1,0
$(p+)_{alt}$	1,0
AL = (ND - PD) max	5.06
ND - PD	5
Conclusion	ND-PD < AL

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

3.2.5. Evaluation of the LOD 50%, LOD 95 % and RLOD between laboratories

The RLOD was calculated using the EN ISO 16140-2:2016 Excel spreadsheet available at http://standards.iso.org/iso/16140/-2/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls. The results are used only for information (see table 53).

Table 53: RLOD

Method	LOD ₅₀ %	LOD ₉₅ %	RLOD
Reference	0.3 [0.2; 0.5]	1.4 [0.9; 2.2]	1.69 [1.08; 2.65]
Alternative	0.5 [0.4; 0.7]	2.3 [1.7; 3.1]	

3.2.6. Inter-laboratory conclusion

The data and interpretations comply with the EN ISO 16140-2:2016 requirements. The Thermo Scientific™ SureTect™ *Listeria* species PCR Assay method is considered equivalent to the ISO standard.

3.3. Conclusion of the initial validation

In the sensitivity study, for the PikoReal PCR instrument 5 categories were tested: 4 food categories and production environmental samples for the 7500 Fast and QS5 PCR instruments 5 food categories and production environmental samples.

The PikoReal PCR instrument showed 30 negative deviations and 25 positive deviations, the 7500 Fast PCR instrument 46 negative deviations and 48 positive deviations, the QS5 PCR instrument 41 negative deviations and 42 positive deviations.

The observed values for $((ND + PPND) - PD)$ meet the Acceptability Limit for each individual category and for all the combined categories (calculated values taking into account the individual categories for the PikoReal PCR instrument and the 7500 Fast PCR instrument and the number of positive samples for the QS5 PCR instrument).

The RLOD meet the Acceptability Limit for each matrix/strain pair and for all the combined matrices (observed values \leq AL).

The inclusivity and exclusivity testing gave the expected results for the 50 target strains and the 30 non-target strains. Note that 2 *Listeria grayii* strains gave negative PCR results even when inoculated in the 24 LEB broth supplemented with milk.

It is possible to store the primary enrichment broth for 72 h at $5 \pm 3^\circ\text{C}$.

The alternative method allows a one-day screening of the negative samples.

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

Assay for *Listeria* species method is considered as equivalent to the standard EN ISO 11290-1:2017.

For the interlaboratory study, the data and interpretations comply with the EN ISO 16140-2:2016 requirements. The Thermo Scientific™ SureTect™ *Listeria* species PCR Assay method is considered equivalent to the ISO standard.

4. Extension study realized in 2022

4.1. Sensitivity study

The study was conducted on a variety of samples and strains representative of food products. This is not an exhaustive list of the various matrices included in the application scope. For any remark on the alternative method, you can contact AFNOR Certification by connecting to the Internet page <http://nf-validation.afnor.org/contact-2/>.

- **Incubation times:**

The broth and alternate method agar plates were incubated at the minimum time of the tolerance interval (20 h for the broth and 22 h for the plates).

- **Confirmations:**

Presumptive positive results were confirmed by the realization of the tests described in the reference method after purification and by streaking 10 µl of enriched broth onto Brilliance™ Listeria Agar (ISO) and Palcam.

An additional confirmation protocol was performed, as required by ISO 16140-2: 2016, consisting in sub-culturing 0.1 ml of the enriched 24LEB in a Fraser tube, incubated for 24±2 h at 37±1°C, before streaking on Palcam and a chromogenic agar media, incubated for 24±2 h at 37±1°C.

- **Cold storage of the enriched broths:**

Storage of the broths for 3 days at 5±3°C was carried out. The alternative method was applied from the stored enriched broths for positive and discordant samples. A confirmation was realized by streaking 10 µl of enriched broth onto Brilliance™ Listeria Agar (ISO).

The final results are interpreted according to ISO 16140-2: 2016, using the acceptability limits of unpaired methods.

4.1.1. Number and nature of the samples

This extension study for all categories concerned 363 samples analyzed with 7500 FAST PCR instrument and 363 samples analyzed with QS5 PCR instrument.

Samples analyzed by category and type are presented in tables 54 for 7500 FAST instrument and in table 55 for QS5 instrument.

Table 54: Distribution of the negative and positive samples per category and type – 7500 FAST instrument

Category		Type		Positive	Negative	Total
①	Composite foods	a	Ready-to-eat	11	10	21
		b	Ready-to-reheat	11	10	21
		c	Pastries and egg-based products	10	10	20
		Total		32	30	62
②	Meat products	a	Raw products (frozen or fresh)	11	10	21
		b	Meat based products ready to reheat	9	11	20
		c	Raw and cooked delicatessen	10	10	20
		Total		30	31	61
③	Milk and Dairy products	a	Raw milk cheeses	10	10	20
		b	Other products based on raw milks	10	10	20
		c	Heat treated dairy products	10	10	20
		Total		30	30	60
④	Seafood and fishery products	a	Raw products (fresh, frozen)	10	10	20
		b	Smoked, marinated	10	10	20
		c	Ready-to-eat or ready-to-reheat	10	10	20
		Total		30	30	60
⑤	Vegetables	a	Raw vegetable products (fresh, frozen)	10	11	21
		b	Mapped vegetables and heat processed vegetables	10	10	20
		c	Vegetables based preparations, processed vegetables	10	10	20
		Total		30	31	61
⑥	Production environmental samples	a	Process & cleaning waters	10	10	20
		b	Dusts and residues	10	10	20
		c	Surface sampling	10	10	20
		Total		30	30	60
All categories				182	182	364

Table 55: Distribution of the negative and positive samples per category and type – QS5 instrument

Category		Type		Positive	Negative	Total
①	Composite foods	a	Ready-to-eat	11	10	21
		b	Ready-to-reheat	11	10	21
		c	Pastries and egg-based products	10	10	20
		Total		32	30	62
②	Meat products	a	Raw products (frozen or fresh)	11	10	21
		b	Meat based products ready to reheat	9	11	20
		c	Raw and cooked delicatessen	10	10	20
		Total		30	31	61
③	Milk and Dairy products	a	Raw milk cheeses	10	10	20
		b	Other products based on raw milks	10	10	20
		c	Heat treated dairy products	10	10	20
		Total		30	30	20
④	Seafood and fishery products	a	Raw products (fresh, frozen)	10	10	20
		b	Smoked, marinated	10	10	20
		c	Ready-to-eat or ready-to-reheat	10	10	20
		Total		30	30	60
⑤	Vegetables	a	Raw vegetable products (fresh, frozen)	10	11	21
		b	Mapped vegetables and heat processed vegetables	10	10	20
		c	Vegetables based preparations, processed vegetables	10	10	20
		Total		30	31	61
⑥	Production environmental samples	a	Process & cleaning waters	10	10	20
		b	Dusts and residues	10	10	20
		c	Surface sampling	10	10	20
		Total		30	30	60
All categories				182	182	364

4.1.2. Artificial contaminations

Artificial contamination was carried out with strains after an injury treatment, in accordance with the requirements of the validation standard and the AFNOR Validation Technical Board (see Appendix J). Table 56 gives the distribution of the positive samples per level of contamination.

Table 56: distribution of the positive samples per level (cl: contamination level)

Categories	Positive samples	Naturally contaminated samples	Artificially contaminated samples						Total
			Spiking			Seeding			
			cl ≤ 5	5 < cl ≤ 10	10 < cl ≤ 30	cl ≤ 3	3 < cl ≤ 10	cl > 10	
TOTAL	182	92	7	0	0	83	0	0	182
7500 FAST instrument	/	50.6%	3.8%	0%	0%	45.6%	0%	0%	100%
TOTAL	182	92	7	0	0	83	0	0	182
QS5 instrument	/	50.6%	3.8%	0%	0%	45.6%	0%	0%	100%

For the 7500 Fast PCR instrument, 50.6 % of the samples were naturally contaminated.
For the QS5 PCR instrument, 50.6 % of the samples were naturally contaminated.

The proportions of *Listeria* spp (only or mixed with *L. monocytogenes*) and of *L. monocytogenes* among the positive samples for all categories are presented below. Table 57 presents the results for 7500FAST PCR instrument and table 58 the results for QS5 PCR instrument.

Table 57: proportions of *Listeria* spp and of *Listeria monocytogenes* among the positive samples for 7500 FAST PCR instrument

Category	<i>Listeria</i> spp only (A)		<i>Listeria</i> spp + <i>L. monocytogenes</i> (B)		Total A+B		<i>L. monocytogenes</i> only		Total positive samples
	#	%	#	%	#	%	#	%	
Composite foods	14	43.8%	5	15.6%	19	59.4%	13	40.6%	32
Meat products	19	63.3%	3	10%	22	73.3%	8	26.7%	30
Milk & Dairy products	19	63.3%	1	3.3%	20	66.6%	10	33.4%	30
Seafood & Fishery products	19	63.3%	2	6.7%	21	70.0%	9	30.0%	30
Vegetables	17	56.6%	2	6.7%	19	63.3%	11	36.7%	30
Environmental samples	19	63.3%	2	6.7%	21	70%	9	30.0%	30
All	107	58.8%	15	8.2%	122	67%	60	33.0%	182

Table 58: proportions of *Listeria* spp and of *Listeria monocytogenes* among the positive samples for QS5 PCR instrument

Category	<i>Listeria</i> spp only (A)		<i>Listeria</i> spp + <i>L. monocytogenes</i> (B)		Total A+B		<i>L. monocytogenes</i> only		Total positive samples
	#	%	#	%	#	%	#	%	
Composite foods	14	43.8%	5	15.6%	19	59.4%	13	40.6%	32
Meat products	19	63.3%	3	10%	22	73.3%	8	26.7%	30
Milk & Dairy products	19	63.3%	1	3.3%	20	66.6%	10	33.4%	30
Seafood & Fishery products	19	63.3%	2	6.7%	21	70.0%	9	30.0%	30
Vegetables	17	56.6%	2	6.7%	19	63.3%	11	36.7%	30
Environmental samples	19	63.3%	2	6.7%	21	70%	9	30.0%	30
All	107	58.8%	15	8.2%	122	67%	60	33.0%	182

According to the *Requirements regarding comparison and interlaboratory studies for implementation of the standard EN ISO 16140-2, v7*, “for *Listeria* genus studies, compliance per category with a proportion of at least 15 to 25 *Listeria* spp contaminated samples (alone or combined with *Listeria monocytogenes*) is requested”.

This requirement is fulfilled for 7500 FAST PCR instrument and QS5 PCR instrument for each category.

4.1.3. Results

Raw data are shown in Appendix K.

Table 59 shows the results of the sensitivity study for 7500 FAST instrument and table 60 shows the results of the sensitivity study for QS5 instrument for all categories.

Table 59: results of the sensitivity study for both methods (R+/-: reference method positive or negative, A+/-: alternative method positive or negative, PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation) – 7500 FAST instrument

Category	Response	R+	R-
Composite foods ①	A+	PA = 24	PD = 5
	A-	ND = 3 incl. 0 PPND	NA = 30 incl. 0 PPNA
Meat products ②	A+	PA = 24	PD = 4
	A-	ND = 2 incl. 0 PPND	NA = 31 incl. 0 PPNA
Milk and Dairy products ③	A+	PA = 23	PD = 2
	A-	ND = 5 incl. 2 PPND	NA = 30 incl. 0 PPNA
Seafood and fishery products ④	A+	PA = 22	PD = 5
	A-	ND = 3 incl. 0 PPND	NA = 30 incl. 0 PPNA
Vegetables ⑤	A+	PA = 25	PD = 4
	A-	ND = 1 incl. 0 PPND	NA = 31 incl. 0 PPNA
Production environmental samples ⑥	A+	PA = 24	PD = 3
	A-	ND = 3 incl. 0 PPND	NA = 30 incl. 0 PPNA
All categories	A+	PA = 142	PD = 23
	A-	ND = 17 incl. 2 PPND	NA = 182 incl. 1 PPNA

Table 60: results of the sensitivity study for both methods (R+/-: reference method positive or negative, A+/-: alternative method positive or negative, PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation) – QS5 instrument

Category	Response	R+	R-
Composite foods ①	A+	PA = 24	PD = 5
	A-	ND = 3 incl. 0 PPND	NA = 30 incl. 0 PPNA
Meat products ②	A+	PA = 24	PD = 4
	A-	ND = 2 incl. 0 PPND	NA = 31 incl. 1 PPNA
Milk and Dairy products ③	A+	PA = 23	PD = 2
	A-	ND = 5 incl. 2 PPND	NA = 30 incl. 0 PPNA
Seafood and fishery products ④	A+	PA = 22	PD = 5
	A-	ND = 3 incl. 0 PPND	NA = 30 incl. 0 PPNA
Vegetables ⑤	A+	PA = 25	PD = 4
	A-	ND = 1 incl. 0 PPND	NA = 31 incl. 0 PPNA
Production environmental samples ⑥	A+	PA = 24	PD = 3
	A-	ND = 3 incl. 0 PPND	NA = 30 incl. 0 PPNA
All categories	A+	PA = 142	PD = 23
	A-	ND = 17 incl. 2 PPND	NA = 182 incl. 1 PPNA

4.1.4. Calculation of relative trueness (RT), sensitivity (SE) and false positive ratio (PFR)

The set of results obtained were used to calculate the relative trueness, the sensitivity and the false positive ratio for each of the categories and for all the categories, according to the formulas set out in the EN ISO 16140-2:2016 standard (table 61 for 7500 FAST instrument and table 62 for QS5 instrument).

Table 61: Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) – 7500 FAST instrument

Category	Type	PA	NA	PD	ND	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FP %	
① Composite foods	a	Ready-to-eat	6	10	4	1	0	0	90.9	63.6	76.2	0.0
	b	Ready-to reheat	9	10	1	1	0	0	90.9	90.9	90.5	0.0
	c	Pastries and egg-based products	9	10	0	1	0	0	90.0	100.0	95.0	0.0
	Total		24	30	5	3	0	0	90.6	84.4	87.1	0.0
② Meat products	a	Raw (frozen and fresh)	9	10	1	1	0	1	90.9	90.9	90.9	10.0
	b	Meat based products ready-to-reheat	9	11	0	0	0	0	100.0	100.0	100.0	0.0
	c	Raw and cooked delicatessen	6	10	3	1	0	0	90.0	70.0	80.0	0.0
	Total		23	31	4	2	0	1	93.3	86.7	90.3	3.1
③ Dairy products	a	Raw milk cheeses	9	10	0	1	1	0	81.8	100.0	90.5	10.0
	b	Other products based on raw milks	9	10	0	1	0	0	90.0	100.0	95.0	0.0
	c	Heat treated dairy products	5	10	2	3	1	0	63.6	81.8	71.4	10.0
	Total		23	30	2	5	2	0	78.1	93.8	85.5	6.7
④ Seafood and fishery products	a	Raw products (fresh, frozen)	8	10	2	0	0	0	100.0	80.0	90.0	0.0
	b	Smoked, marinated	8	10	0	2	0	0	80.0	100.0	90.0	0.0
	c	Ready-to-eat or ready-to-reheat	6	10	3	1	0	0	90.0	70.0	80.0	0.0
	Total		22	30	5	3	0	0	90.0	83.3	86.7	0.0
⑤ Vegetables	a	Raw products (fresh, frozen)	10	11	0	0	0	0	100.0	100.0	100.0	0.0
	b	Mapped vegetables and heat processed	6	10	3	1	0	0	90.0	70.0	80.0	0.0
	c	Preparations and processed vegetables	9	10	1	0	0	0	100.0	90.0	95.0	0.0
	Total		25	31	4	1	0	0	96.7	86.7	91.8	0.0
⑥ Environmental samples	a	Process and cleaning waters	9	10	1	0	0	0	100.0	90.0	95.0	0.0
	b	Dusts and residues	7	10	1	2	0	0	80.0	90.0	85.0	0.0
	c	Surface sampling	8	10	1	1	0	0	90.0	90.0	90.0	0.0
	Total		24	30	3	3	0	0	90.0	90.0	90.0	0.0
All categories		141	182	23	17	2	1	89.7	87.5	88.6	1.6	

Table 62: Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) – QS5 instrument

Category	Type	PA	NA	PD	ND	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FP %	
① Composite foods	a	Ready-to-eat	6	10	4	1	0	0	90.9	63.6	76.2	0.0
	b	Ready-to reheat	9	10	1	1	0	0	90.9	90.9	90.5	0.0
	c	Pastries and egg-based products	9	10	0	1	0	0	90.0	100.0	95.0	0.0
	Total		24	30	5	3	0	0	90.6	84.4	87.1	0.0
② Meat products	a	Raw (frozen and fresh)	9	10	1	1	0	1	90.9	90.9	90.9	10.0
	b	Meat based products ready-to-reheat	9	11	0	0	0	0	100.0	100.0	100.0	0.0
	c	Raw and cooked delicatessen	6	10	3	1	0	0	90.0	70.0	80.0	0.0
	Total		23	31	4	2	0	1	93.3	86.7	90.3	3.1
③ Dairy products	a	Raw milk cheeses	9	10	0	1	1	0	81.8	100.0	90.5	10.0
	b	Other products based on raw milks	9	10	0	1	0	0	90.0	100.0	95.0	0.0
	c	Heat treated dairy products	5	10	2	3	1	0	63.6	81.8	71.4	10.0
	Total		23	30	2	5	2	0	78.1	93.8	85.5	6.7
④ Seafood and fishery products	a	Raw products (fresh, frozen)	8	10	2	0	0	0	100.0	80.0	90.0	0.0
	b	Smoked, marinated	8	10	0	2	0	0	80.0	100.0	90.0	0.0
	c	Ready-to-eat or ready-to-reheat	6	10	3	1	0	0	90.0	70.0	80.0	0.0
	Total		22	30	5	3	0	0	90.0	83.3	86.7	0.0
⑤ Vegetables	a	Raw products (fresh, frozen)	10	11	0	0	0	0	100.0	100.0	100.0	0.0
	b	Mapped vegetables and heat processed	6	10	3	1	0	0	90.0	70.0	80.0	0.0
	c	Preparations and processed vegetables	9	10	1	0	0	0	100.0	90.0	95.0	0.0
	Total		25	31	4	1	0	0	96.7	86.7	91.8	0.0
⑥ Environmental samples	a	Process and cleaning waters	9	10	1	0	0	0	100.0	90.0	95.0	0.0
	b	Dusts and residues	7	10	1	2	0	0	80.0	90.0	85.0	0.0
	c	Surface sampling	8	10	1	1	0	0	90.0	90.0	90.0	0.0
	Total		24	30	3	3	0	0	90.0	90.0	90.0	0.0
All categories		141	182	23	17	2	1	89.7	87.5	88.6	1.6	

The results for all categories are summarized in the table 63 below.

Table 63: summary of the results for all categories

Parameter	Formula EN ISO 16140-2 :2016	Results for 7500 FAST instrument	Results for QS5 instrument
Sensitivity of the alternative method (SE_{alt})	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100 \%$	89.7 %	89.7 %
Sensitivity of the reference method (SE_{ref})	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100 \%$	87.5 %	87.5 %
Relative trueness (RT)	$RT = \frac{(PA + NA)}{N} \times 100 \%$	88.6 %	88.6 %
False positive ratio (FPR)	$FPR = \frac{FP}{NA} \times 100 \%$	1.6 %	1.6 %

4.1.5. Analysis of discordant results

Discordant results are examined according to the standard ISO 16140-2: 2016.

- **7500 FAST Instrument**

The negative deviations are given in table 64 and the positive deviations in table 65.

Table 64: negative deviations for 7500 FAST instrument

Cat	Type	#	Sample	Contamination						Reference method	SureTect L.spp - 24 LEB 20h at 37°C							
				Type	Strain	Ref	Stress	Stress level	Inoc. level		7500 FAST	Brilliance NF	Palcam	Microbact	ISO	SureTect L.spp		ISO 16140 tests Fraser+AL+Pal+HD
																Result 7500 FAST	Agreement 7500 FAST	
1	a	2319188	Vegetables wrap	ac	<i>L. mono + L. seeligeri</i>	RJT457 ADTW22	Seeding	/	1.0+1.2	P	-	∅	∅	/	/	A	ND	O&A:∅ - Pal:∅
1	b	2281374	Pizza	nc	/	/	/	/	/	P	-	EL	EL	/	/	A	ND	O&A:∅ - Pal:∅
1	c	2247905	Pastry (Flan)	ac	<i>L.innocua</i>	RXJ222	Seeding	/	1.2	P	-	∅	∅	/	/	A	ND	O&A:∅ / PAL:∅
2	a	2281395	Raw rooster	nc	/	/	/	/	/	P	-	∅	/	/	/	A	ND	O&A:∅ - Pal:∅
2	c	2231981	Ground pork meat	nc	/	/	/	/	/	P	-	∅	EL	/	/	A	ND	O&A:∅ / PAL:∅
3	a	2236690	Raw cow's milk cheese (Abondance)	nc	/	/	/	/	/	P	+ (36,24) + / + / + / + / +	∅	EL	/	/	A (FP)	ND (PP)	O&A:∅ / PAL:∅
3	b	2318988	Raw cow's milk	nc	/	/	/	/	/	P	-	EL	EL	/	/	A	ND	O&A:∅ - Pal:∅
3	c	2236696	Pasteurized cow's milk cheese (Baskeria)	nc	/	/	/	/	/	P	-	∅	EL	/	/	A	ND	O&A:∅ / PAL:∅
3	c	2247805	Pasteurized sheep's milk cheese	ac	<i>L.innocua</i>	RXL353	Seeding	/	2.2	P	+ 42,60 + / + / + / + / +	EM	EL	/	/	A (FP)	ND (PP)	O&A:∅ / PAL:∅
3	c	2247810	Pasteurized cow's milk cheese (Fol Epi)	ac	<i>L.ivanovii</i>	GQD028	Seeding	/	2.8	P	-	∅	∅	/	/	A	ND	O&A:∅ / PAL:∅
4	b	2247775	Smoked mackerel	nc	/	/	/	/	/	P	-	∅	EM	/	/	A	ND	O&A:∅ / PAL:∅
4	b	2316952	Smoked herring	nc	/	/	/	/	/	P	-	∅	∅	/	/	A	ND	O&A:EL - Pal:EL
4	c	2247780	Shrimp shell	nc	/	/	/	/	/	P	-	∅	EM	/	/	A	ND	O&A:∅ / PAL:∅
5	b	2247835	Gratted carrot	ac	<i>L.seeligeri</i>	ADTW22	Seeding	/	2.8	P	-	∅	∅	/	/	A	ND	O&A:∅ / PAL:∅
6	b	2319321	Dusts flour environment	nc	/	/	/	/	/	P	-	CL ∅ halo	AM	<i>L.welshimeri</i>	<i>L.welshimeri</i>	A (FN)	ND	O&A:AM∅halo - Pal:AM
6	b	2333783	Vegetables residues	nc	/	/	/	/	/	P	-	EL	EL	/	/	A	ND	O&A:∅ - Pal:∅
6	c	2333811	Swab egg product environment area 2	nc	/	/	/	/	/	P	+ 43.73 curve nc - / - / -	∅	EM	/	/	A	ND	O&A:∅ - Pal:EL

Table 65: positive deviations for 7500 FAST instrument

Cat	Type	#	Sample	Contamination						Reference method	SureTect L.spp - 24 LEB 20h at 37°C							
				Type	Strain	Ref	Stress	Stress level	Inoc. level		7500 FAST	Brilliance NF	Palcam	Microbact	ISO	SureTect L.spp		ISO 16140 tests Fraser+AL+Pal+HD
																Result 7500 FAST	Agreement 7500 FAST	
1	a	2247840	Tabouleh	ac	<i>L.seeligeri</i>	ADTW22	Seeding	/	2.8	A	+34,15	DL ø halo	EL	<i>L.seeligeri</i>	<i>L.seeligeri</i>	P	PD	O&A: AM / PAL: AM <i>L.seeligeri</i>
1	a	2317055	Salad with beef	nc	/	/	/	/	/	A	+ 37.12	AM halo	AM	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	PD	<i>L.monocytogenes</i>
1	a	2333767	Salad with tuna, tomatoes, cheese	ac	<i>L.welshimeri</i>	DCJ260	Seeding	/	3.0	A	+ 23.08	BM ø halo	BM	<i>L.welshimeri</i>	<i>L.welshimeri</i>	P	PD	<i>L.welshimeri</i>
1	a	2319189	Piémontaise	ac	<i>L.mono</i>	ALB748	Seeding	/	1.8	A	+ 37.00	AM halo	AM	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	PD	<i>L.monocytogenes</i>
1	b	2281375	Pizza Regina	nc	/	/	/	/	/	A	+ 27.52	BL halo	BL	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	PD	<i>L.monocytogenes</i>
2	a	2236736	Raw chicken leg	nc	/	/	/	/	/	A	+ 39.19	AL	EL	<i>L.welshimeri</i>	<i>L.welshimeri</i>	P	PD	O&A: AM / PAL: AM <i>L.welshimeri</i>
2	c	2231984	Poultry merguez	nc	/	/	/	/	/	A	+ 29.39	AM	CM	<i>L.innocua</i>	<i>L.innocua</i>	P	PD	O&A: AM / PAL: AM <i>L.innocua</i>
2	c	2236687	Foie gras	nc	/	/	/	/	/	A	+ 31.98	BL	EL	<i>L.innocua</i>	<i>L.innocua</i>	P	PD	O&A: AM / PAL: AM <i>L.innocua</i>
2	c	2236689	Delicatessen (Boudin noir)	nc	/	/	/	/	/	A	+ 28.58	AH	AL	<i>L.welshimeri</i>	<i>L.welshimeri</i>	P	PD	O&A: AM / PAL: AM <i>L.welshimeri</i>
3	c	2247808	Pasteurized cow's milk cheese (Tomme)	ac	<i>L.ivanovii</i>	GQD028	Seeding	/	2.2	A	+ 34,93	AL avec halo	∅	<i>L.ivanovii</i>	<i>L.ivanovii</i>	P	PD	O&A: AM halo/ PAL: AM halo
3	c	2247811	Pasteurized cow's milk cheese (Chaumes)	ac	<i>L.ivanovii</i>	GQD028	Seeding	/	2.8	A	+ 29,73	AM avec halo	∅	<i>L.ivanovii</i>	<i>L.ivanovii</i>	P	PD	O&A: AM halo/ PAL: AM halo <i>L.ivanovii</i>
4	a	2247910	Salmon	ac	<i>L.welshimeri</i>	TVP191	Seeding	/	2.8	A	+ 23,87	AM ø halo	AM	<i>L.welshimeri</i>	<i>L.welshimeri</i>	P	PD	O&A: AM / PAL: AM <i>L.welshimeri</i>
4	a	2247913	Tuna	ac	<i>L.welshimeri</i>	TVP191	Seeding	/	2.8	A	+30,13	AM ø halo	AM	<i>L.welshimeri</i>	<i>L.welshimeri</i>	P	PD	O&A: AM / PAL: AM <i>L.welshimeri</i>
4	c	2247919	Prawn salad	ac						A	+23,21	AM ø halo	AM	<i>L.innocua</i>	<i>L.innocua</i>	P	PD	O&A: AM / PAL: AM <i>L.innocua</i>
4	c	2281419	Shrimp fritter	nc	/	/	/	/	/	A	+ 30.73	BM halo	/	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	PD	<i>L.monocytogenes</i>
4	c	2281421	Cod accra	nc	/	/	/	/	/	A	+ 29.31	AL halo + AM ø halo	AM	<i>L.mono + L.innocua</i>	<i>L.mono + L.innocua</i>	P	PD	<i>L.mono + L.innocua</i>
5	b	2247927	Sliced pineapple	ac	<i>L.welshimeri</i>	TXR109	Seeding	/	1.6	A	+31,56	AM ø halo	AM	<i>L.welshimeri</i>	<i>L.welshimeri</i>	P	PD	O&A: AM / PAL: AM <i>L.welshimeri</i>
5	b	2247930	Mixed carrots, pepper, cabbage	nc	/	/	/	/	/	A	+33,62	AM ø halo	AM	<i>L.welshimeri</i>	<i>L.welshimeri</i>	P	PD	O&A: AM / PAL: AM <i>L.welshimeri</i>
5	b	2333616	Beets	ac	<i>L.mono</i>	BVU991	Seeding	/	2.0	A	+ 25.34	AM halo	AM	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	PD	<i>L.monocytogenes</i>
5	c	2333619	Lasagna vegetables pesto	ac	<i>L.mono</i>	BXQ019	Seeding	/	2.6	A	+ 26.99	AM halo	AM	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	PD	<i>L.monocytogenes</i>
6	a	2333627	Process water poultry industry	nc	/	/	/	/	/	A	+ 38.51	AL halo (2)	EL	<i>L.monocytogenes (after réiso)</i>	<i>L.monocytogenes</i>	P	PD	<i>L.monocytogenes</i>
6	b	2333784	Fish industry residues	nc	/	/	/	/	/	A	+ 19.59	AM ø halo	AM	<i>L.innocua</i>	<i>L.innocua</i>	P	PD	<i>L.innocua</i>
6	c	2333774	Wipe environment dairy	nc	/	/	/	/	/	A	+ 27.22	AM halo + AL ∅ halo	BM	<i>L.monocytogenes +L.welshimeri</i>	<i>L.monocytogenes +L.welshimeri</i>	P	PD	<i>L.monocytogenes +L.welshimeri</i>

17 negative deviations were observed: 12 from naturally contaminated samples and 5 from artificially contaminated samples.

For 1 sample (2319321), the result of the PCR test was negative but the presence of *Listeria* spp in the broth was detected after streaking on Brilliance™ *Listeria* agar and using the additional confirmation protocol of the ISO 16140-2 standard.

For 2 samples (2336690 & 2247805), the result of the PCR test was positive but the presence of *Listeria* spp. in the broth was not detected after streaking on Brilliance™ *Listeria* agar, on Palcam and using the additional confirmation protocol of the ISO 16140-2 standard.

23 positive deviations were observed: 12 from naturally contaminated samples and 11 from artificially contaminated samples.

In conclusion, 17 negative deviations and all 23 positive deviations most probably come from the nature of the study design. In an unpaired study, because of the difference of sampling between both methods, and the use of naturally contaminated samples or seeded samples with low levels of contamination, no cell of *Listeria species* may have been present in the sampling of one of the two methods.

- **QS5 Instrument**

The negative deviations are given in table 66 and the positive deviations in table 67.

Table 66: negative deviations for QS5 instrument

Cat	Type	#	Sample	Contamination						Reference method	SureTect L.spp - 24 LEB 20h at 37°C							
				Type	Strain	Ref	Stress	Stress level	Inoc. level		QS5	Brilliance NF	Palcam	Microbact	ISO	Result QS5	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID
1	a	2319188	Vegetables wrap	ac	<i>L. mono + L. seeligeri</i>	RJT457 ADTW22	Seeding	/	1.0+1.2	P	-	∅	∅	/	/	A	ND	O&A:∅ - Pal:∅
1	b	2281374	Pizza	nc	/	/	/	/	/	P	-	EL	EL	/	/	A	ND	O&A:∅ - Pal:∅
1	c	2247905	Pastry (Flan)	ac	<i>L.innocua</i>	RXJ222	Seeding	/	1.2	P	-	∅	∅	/	/	A	ND	O&A:∅ / PAL:∅
2	a	2281395	Raw rooster	nc	/	/	/	/	/	P	-	∅	/	/	/	A	ND	O&A:∅ - Pal:∅
2	c	2231981	Ground pork meat	nc	/	/	/	/	/	P	-	∅	EL	/	/	A	ND	O&A:∅ / PAL:∅
3	a	2236690	Raw cow's milk cheese (Abundance)	nc	/	/	/	/	/	P	+ (39,52) + / + / + / -	∅	EL	/	/	A (FP)	ND (PP)	O&A:∅ / PAL:∅
3	b	2318988	Raw cow's milk	nc	/	/	/	/	/	P	-	EL	EL	/	/	A	ND	O&A:∅ - Pal:∅
3	c	2236696	Pasteurized cow's milk cheese (Baskeria)	nc	/	/	/	/	/	P	-	∅	EL	/	/	A	ND	O&A:∅ / PAL:∅
3	c	2247805	Pasteurized sheep's milk cheese	ac	<i>L.innocua</i>	RXL353	Seeding	/	2.2	P	+ 42,95 + / + / + / +	EM	EL	/	/	A (FP)	ND (PP)	O&A:∅ / PAL:∅
3	c	2247810	Pasteurized cow's milk cheese (Fol Epi)	ac	<i>L.ivanovii</i>	GQD028	Seeding	/	2.8	P	-	∅	∅	/	/	A	ND	O&A:∅ / PAL:∅
4	b	2247775	Smoked mackerel	nc	/	/	/	/	/	P	-	∅	EM	/	/	A	ND	O&A:∅ / PAL:∅
4	b	2316952	Smoked herring	nc	/	/	/	/	/	P	-	∅	∅	/	/	A	ND	O&A:EL - Pal:EL
4	c	2247780	Shrimp shell	nc	/	/	/	/	/	P	-	∅	EM	/	/	A	ND	O&A:∅ / PAL:∅
5	b	2247835	Gratted carrot	ac	<i>L.seeligeri</i>	ADTW22	Seeding	/	2.8	P	-	∅	∅	/	/	A	ND	O&A:∅ / PAL:∅
6	b	2319321	Dusts flour environment	nc	/	/	/	/	/	P	-	CL ∅ halo	AM	<i>L.welshimeri</i>	<i>L.welshimeri</i>	A	ND	O&A:AM∅halo - Pal:AM
6	b	2333783	Vegetables residues	nc	/	/	/	/	/	P	-	EL	EL	/	/	A	ND	O&A:∅ - Pal:∅
6	c	2333811	Swab egg product environment area 2	nc	/	/	/	/	/	P	-	∅	EM	/	/	A	ND	O&A:∅ - Pal:EL

Table 67: positive deviations for QS5 instrument

Cat	Type	#	Sample	Contamination						Reference method	SureTect L.spp - 24 LEB 20h at 37°C							
				Type	Strain	Ref	Stress	Stress level	Inoc. level		QS5	Brilliance NF	Paicam	Microbact	ISO	Result QS5	Agreement QS5	ISO 16140 tests Fraser+AL+Pal+ID
1	a	2247840	Tabouleh	ac	<i>L.seeligeri</i>	ADTW22	Seeding	/	2.8	A	+ 34.09	DL ø halo	EL	<i>L.seeligeri</i>	<i>L.seeligeri</i>	P	PD	O&A: AM / PAL: AM <i>L.seeligeri</i>
1	a	2317055	Salad with beef	nc	/	/	/	/	/	A	+ 39.49	AM halo	AM	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	PD	<i>L.monocytogenes</i>
1	a	2333767	Salad with tuna, tomatoes, cheese	ac	<i>L.welshimeri</i>	DCJ260	Seeding	/	3.0	A	+ 24.32	BM ø halo	BM	<i>L.welshimeri</i>	<i>L.welshimeri</i>	P	PD	<i>L.welshimeri</i>
1	a	2319189	Piémontaise	ac	<i>L.mono</i>	ALB748	Seeding	/	1.8	A	+ 36.64	AM halo	AM	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	PD	<i>L.monocytogenes</i>
1	b	2281375	Pizza Regina	nc	/	/	/	/	/	A	+ 28.21	BL halo	BL	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	PD	<i>L.monocytogenes</i>
2	a	2236736	Raw chicken leg	nc	/	/	/	/	/	A	+ 40.54	AL	EL	<i>L.welshimeri</i>	<i>L.welshimeri</i>	P	PD	O&A: AM / PAL: AM <i>L.welshimeri</i>
2	c	2231984	Poultry merguez	nc	/	/	/	/	/	A	+ 29.65	AM	CM	<i>L.innocua</i>	<i>L.innocua</i>	P	PD	O&A: AM / PAL: AM <i>L.innocua</i>
2	c	2236687	Foie gras	nc	/	/	/	/	/	A	+ 32.01	BL	EL	<i>L.innocua</i>	<i>L.innocua</i>	P	PD	O&A: AM / PAL: AM <i>L.innocua</i>
2	c	2236689	Delicatessen (Boudin noir)	nc	/	/	/	/	/	A	+ 26.53	AH	AL	<i>L.welshimeri</i>	<i>L.welshimeri</i>	P	PD	O&A: AM / PAL: AM <i>L.welshimeri</i>
3	c	2247808	Pasteurized cow's milk cheese (Tomme)	ac	<i>L.ivanovii</i>	GQD028	Seeding	/	2.2	A	+ 35.42	AL avec halo	Ø	<i>L.ivanovii</i>	<i>L.ivanovii</i>	P	PD	O&A: AM halo / PAL: AM halo <i>L.ivanovii</i>
3	c	2247811	Pasteurized cow's milk cheese (Chaumes)	ac	<i>L.ivanovii</i>	GQD028	Seeding	/	2.8	A	+ 30.62	AM avec halo	Ø	<i>L.ivanovii</i>	<i>L.ivanovii</i>	P	PD	O&A: AM halo / PAL: AM halo <i>L.ivanovii</i>
4	a	2247910	Salmon	ac	<i>L.welshimeri</i>	TVP191	Seeding	/	2.8	A	+ 25.32	AM ø halo	AM	<i>L.welshimeri</i>	<i>L.welshimeri</i>	P	PD	O&A: AM / PAL: AM <i>L.welshimeri</i>
4	a	2247913	Tuna	ac	<i>L.welshimeri</i>	TVP191	Seeding	/	2.8	A	+ 31.15	AM ø halo	AM	<i>L.welshimeri</i>	<i>L.welshimeri</i>	P	PD	O&A: AM / PAL: AM <i>L.welshimeri</i>
4	c	2247919	Prawn salad	ac						A	+ 24.39	AM ø halo	AM	<i>L.innocua</i>	<i>L.innocua</i>	P	PD	O&A: AM / PAL: AM <i>L.innocua</i>
4	c	2281419	Shrimp fritter	nc	/	/	/	/	/	A	+ 31.70	BM halo	/	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	PD	<i>L.monocytogenes</i>
4	c	2281421	Cod accra	nc	/	/	/	/	/	A	+ 29.82	AL halo + AM ø halo	AM	<i>L.mono</i> + <i>L.innocua</i>	<i>L.mono</i> + <i>L.innocua</i>	P	PD	<i>L.mono</i> + <i>L.innocua</i>
5	b	2247927	Sliced pineapple	ac	<i>L.welshimeri</i>	TXR109	Seeding	/	1.6	A	+ 33.13	AM ø halo	AM	<i>L.welshimeri</i>	<i>L.welshimeri</i>	P	PD	O&A: AM / PAL: AM <i>L.welshimeri</i>
5	b	2247930	Mixed carrots, pepper, cabbage	nc	/	/	/	/	/	A	+ 34.80	AM ø halo	AM	<i>L.welshimeri</i>	<i>L.welshimeri</i>	P	PD	O&A: AM / PAL: AM <i>L.welshimeri</i>
5	b	2333616	Beets	ac	<i>L.mono</i>	BVU991	Seeding	/	2.0	A	+ 26.14	AM halo	AM	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	PD	<i>L.monocytogenes</i>
5	c	2333619	Lasagna vegetables pesto	ac	<i>L.mono</i>	BXQ019	Seeding	/	2.6	A	+ 26.99	AM halo	AM	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	PD	<i>L.monocytogenes</i>
6	a	2333627	Process water poultry industry	nc	/	/	/	/	/	A	+ 40.75	AL halo (2)	EL	<i>L.monocytogenes</i> (after réiso)	<i>L.monocytogenes</i>	P	PD	<i>L.monocytogenes</i>
6	b	2333784	Fish industry residues	nc	/	/	/	/	/	A	+ 18.98	AM ø halo	AM	<i>L.innocua</i>	<i>L.innocua</i>	P	PD	<i>L.innocua</i>
6	c	2333774	Wipe environment dairy	nc	/	/	/	/	/	A	+ 22.78	AM halo + AL ø halo	BM	<i>L.monocytogenes</i> + <i>L.welshimeri</i>	<i>L.monocytogenes</i> + <i>L.welshimeri</i>	P	PD	<i>L.monocytogenes</i> + <i>L.welshimeri</i>

17 negative deviations were observed: 12 from naturally contaminated samples and 5 from artificially contaminated samples.

For 1 sample (2319321), the result of the PCR test was negative but the presence of *Listeria* spp in the broth was detected after streaking on Brilliance™ *Listeria* agar and using the additional confirmation protocol of the ISO 16140-2 standard.

For 2 samples (2336690 & 2247805), the result of the PCR test was positive but the presence of *Listeria* spp. in the broth was not detected after streaking on Brilliance™ *Listeria* agar, on Palcam and using the additional confirmation protocol of the ISO 16140-2 standard.

23 positive deviations were observed: 12 from naturally contaminated samples and 11 from artificially contaminated samples.

In conclusion, 17 negative deviations and all 23 positive deviations most probably come from the nature of the study design. In an unpaired study, because of the difference of sampling between both methods, and the use of naturally contaminated samples or seeded samples with low levels of contamination, no cell of *Listeria species* may have been present in the sampling of one of the two methods.

4.1.6. [Calculation and interpretation of data](#)

Table 68 shows the difference between negative deviations and positive deviations and the acceptability limits for 7500 FAST instrument and table 69 for QS5 instrument.

Table 68: acceptability limit for 7500 FAST instrument

Category	Type		Values			
			PD	ND	ND-PD	AL
1	a	Ready-to-eat	4	1	/	/
	b	Ready-to reheat	1	1		
	c	Pastries and egg-based products	0	1		
	Total		5	3	-2	3
2	a	Raw (frozen and fresh)	1	1	/	/
	b	Meat based products ready-to-reheat	0	0		
	c	Raw and cooked delicatessen	3	1		
	Total		4	2	-2	3
3	a	Raw milk cheeses	0	1	/	/
	b	Other products based on raw milks	0	1		
	c	Heat treated dairy products	2	3		
	Total		2	5	3	3
4	a	Raw products (fresh, frozen)	2	0	/	/
	b	Smoked, marinated	0	2		
	c	Ready-to-eat or ready-to-reheat	3	1		
	Total		5	3	-2	3
5	a	Raw products (fresh, frozen)	0	0	/	/
	b	Mapped vegetables and heat processed	3	1		
	c	Preparations and processed vegetables	1	0		
	Total		4	1	-3	3
6	a	Process and cleaning waters	1	0	/	/
	b	Dusts and residues	1	2		
	c	Surface sampling	1	1		
	Total		3	3	0	3
Total			23	17	-6	6

The observed values (ND – PD) are below the acceptability limit for each category and for all categories. The alternative method using 7500 FAST instrument produces results comparable to the reference method.

Table 69: acceptability limit for QS5 instrument

Category	Type		Values			
			PD	ND	ND-PD	AL
1	a	Ready-to-eat	4	1	/	/
	b	Ready-to reheat	1	1		
	c	Pastries and egg-based products	0	1		
	Total		5	3	-2	3
2	a	Raw (frozen and fresh)	1	1	/	/
	b	Meat based products ready-to-reheat	0	0		
	c	Raw and cooked delicatessen	3	1		
	Total		4	2	-2	3
3	a	Raw milk cheeses	0	1	/	/
	b	Other products based on raw milks	0	1		
	c	Heat treated dairy products	2	3		
	Total		2	5	3	3
4	a	Raw products (fresh, frozen)	2	0	/	/
	b	Smoked, marinated	0	2		
	c	Ready-to-eat or ready-to-reheat	3	1		
	Total		5	3	-2	3
5	a	Raw products (fresh, frozen)	0	0	/	/
	b	Mapped vegetables and heat processed	3	1		
	c	Preparations and processed vegetables	1	0		
	Total		4	1	-3	3
6	a	Process and cleaning waters	1	0	/	/
	b	Dusts and residues	1	2		
	c	Surface sampling	1	1		
	Total		3	3	0	3
Total			23	17	-6	6

The observed values (ND – PD) are below the acceptability limit for each category and for all categories. The alternative method using QS5 instrument produces results comparable to the reference method.

4.1.7. Confirmation

For samples analyzed during this extension, all the positive samples obtained were confirmed by the tests described in the reference method, by the O.B.I.S. mono test, using a biochemical micro-gallery (Microbact 12L).

Note that according to EN ISO 16140-2:2016, all negative samples were confirmed by the reference method.

- **7500 FAST Instrument**

For 3 samples, 2231979 (Pork meat), 2236690 (Raw cow's milk cheese) and 2247805 (Pasteurized sheep's milk cheese), streaking on Brilliance™ and Palcam did not enable to confirm the presence of *Listeria* spp in the broth. Transferring the enriched broth to a Fraser tube failed as well to recover the strain of *Listeria* spp. Note, after storage 72h at 2-8°C, the sample 2236690 (Raw cow's milk cheese) gave a positive result.

For 1 sample 2319321 (Dusts flour environment), streaking on Brilliance™ and Palcam did not enable confirm the presence of *Listeria* spp in the broth. Additional testing was necessary to recover the strains in the enrichment broth (transfer in Fraser broth and streaking on O&A and Palcam).

- **QS5 Instrument**

For 3 samples, 2231979 (Pork meat), 2236690 (Raw cow's milk cheese) and 2247805 (Pasteurized sheep's milk cheese), streaking on Brilliance™ and Palcam did not enable to confirm the presence of *Listeria* spp in the broth. Transferring the enriched broth to a Fraser tube failed as well to recover the strain of *Listeria* spp. Note, after storage 72h at 2-8°C, the sample 2236690 (Raw cow's milk cheese) gave a positive result.

For 1 sample 2319321 (Dusts flour environment), streaking on Brilliance™ and Palcam did not enable to confirm the presence of *Listeria* spp in the broth. Additional testing was necessary to recover the strains in the enrichment broth (transfer in Fraser broth and streaking on O&A and Palcam).

4.1.8. Enrichment broth storage at 2 – 8°C for 72 hours

A stability study of the enriched broths stored at 5±3°C for 72 hours was performed on all positive and discordant samples. After storage, the broths were reanalyzed and confirmed.

Table 70 shows the evolution of the results between the results of the broths analyzed before and after cold storage for 7500 Fast instrument and in table 71 for QS5 instrument.

Table 70: evolution of the results due to the cold storage for 7500 FAST instrument

Category	Type	N° sample	Before storage	After storage
②	a	2281479	NA	PD
③	a	2236690	PPND	PA
⑥	a	2333627	PD	NA
	b	2319321	ND	PA

Table 71: evolution of the results due to the cold storage for QS5 instrument

Category	Type	N° sample	Before storage	After storage
②	a	2281479	NA	PD
③	a	2236690	PPND	PA
⑥	a	2333627	PD	NA
	b	2319321	ND	PA

Table 72 shows the difference between negative deviations and positive deviations and the acceptability limits for 7500 FAST instrument and in the table 73 for QS5 instrument.

Table 72: acceptability limit for 7500 FAST instrument after cold storage

Category	Type		Values			
			PD	ND	ND-PD	AL
①	a	Ready-to-eat	4	1	/	/
	b	Ready-to reheat	1	1		
	c	Pastries and egg-based products	0	1		
	Total		5	3	-2	3
②	a	Raw (frozen and fresh)	1	1	/	/
	b	Meat based products ready-to-reheat	1	0		
	c	Raw and cooked delicatessen	3	1		
	Total		5	2	-3	3
③	a	Raw milk cheeses	0	0	/	/
	b	Other products based on raw milks	0	1		
	c	Heat treated dairy products	2	2		
	Total		2	3	1	3
④	a	Raw products (fresh, frozen)	2	0	/	/
	b	Smoked, marinated	0	2		
	c	Ready-to-eat or ready-to-reheat	3	0		
	Total		5	2	-3	3
⑤	a	Raw products (fresh, frozen)	0	0	/	/
	b	Mapped vegetables and heat processed	3	1		
	c	Preparations and processed vegetables	1	0		
	Total		4	1	-3	3
⑥	a	Process and cleaning waters	0	0	/	/
	b	Dusts and residues	1	1		
	c	Surface sampling	1	1		
	Total		2	2	0	3
Total			23	13	-10	6

Table 73: acceptability limit for QS5 instrument after cold storage

Category	Type		Values			
			PD	ND	ND-PD	AL
1	a	Ready-to-eat	4	1	/	/
	b	Ready-to reheat	1	1		
	c	Pastries and egg-based products	0	1		
	Total		5	3	-2	3
2	a	Raw (frozen and fresh)	1	1	/	/
	b	Meat based products ready-to-reheat	1	0		
	c	Raw and cooked delicatessen	3	1		
	Total		5	2	-3	3
3	a	Raw milk cheeses	0	0	/	/
	b	Other products based on raw milks	0	1		
	c	Heat treated dairy products	2	2		
	Total		2	3	1	3
4	a	Raw products (fresh, frozen)	2	0	/	/
	b	Smoked, marinated	0	2		
	c	Ready-to-eat or ready-to-reheat	3	0		
	Total		5	2	-3	3
5	a	Raw products (fresh, frozen)	0	0	/	/
	b	Mapped vegetables and heat processed	3	1		
	c	Preparations and processed vegetables	1	0		
	Total		4	1	-3	3
6	a	Process and cleaning waters	0	0	/	/
	b	Dusts and residues	1	1		
	c	Surface sampling	1	1		
	Total		2	2	0	3
Total			23	13	-10	6

The alternative method produces results comparable to the reference method after storage of the broths for 3 days at 5±3°C with the 7500 FAST instrument and the QS5 instrument.

4.1.9. PCR inhibitions

- **7500 FAST PCR instrument**

No PCR inhibition were observed during this extension with the 7500 FAST PCR instrument.

- **QS5 PCR instrument**

No PCR inhibition were observed during this extension with the QS5 PCR instrument.

4.1.10. ISO 6887 specific preparations

Different samples were analyzed by comparing the application of the specific preparation rules described in ISO 6887. The results are presented in the Appendix L but have not been taken into account in the statistical interpretation. The results showed that the preparation of the samples according to ISO 6887 rules had no impact on the results obtained. This means method users can follow the ISO rules in combination with the SureTect™ *Listeria* species method protocol, when needed.

4.1.11. Conclusion of the sensitivity study of this extension

Statistical tests of EN ISO 16140-2:2016 conclude that the alternative method produces results comparable to the reference method with the 7500 FAST instrument and the QS5 instrument, despite the reduction in broth incubation time of enrichment. The integration of Brilliance™ *Listeria* agar ISO also allows good recovery of *Listeria* species when confirming enrichment broths.

4.2. Relative level of detection study

4.2.1. Matrices used

Various "food matrix-strain" pairs were studied in parallel using the reference method and the alternative method, for the studied categories (see table 74).

Table 74: matrix-strain pairs for the RLOD for extension study (2022)

Category	Test sample	Matrix	Strain	Origin
① Composite foods	25 g	Deli salad: "piémontaise"	<i>L. monocytogenes</i> 1/2b ou 3b ou 7 FLD375	Greek salad
② Meat products	25 g	Rillettes	<i>L. ivanovii</i> AAZ671	Rillettes
③ Dairy products	25 g	Raw milk	<i>L. monocytogenes</i> 1/2b CLM641	Raw milk cheese
④ Seafood and fishery products	25 g	Smoked salmon	<i>Listeria innocua</i> ABB472	Smoked salmon
⑤ Vegetables	25 g	Ready-to- cook vegetables	<i>L. monocytogenes</i> 4b QDB363	Mushroom soup
⑥ Production environmental samples	25 g	Process water	<i>Listeria welshimeri</i> RVG428	Environment

The total flora of the matrix was determined and is set out in the results tables in Appendix M.

4.2.2. Contamination protocol

Three levels of contamination were prepared consisting of a negative control level, a low level, and a higher level.

The negative control level shall not produce positive results. Five replicates were tested for this level. The low level shall be the theoretical detection level, it was contaminated at 0.7 - 1 CFU per test portion to obtain fractional recovery results. Twenty replicates were tested for this level.

The higher level shall be just above the theoretical detection level, it was contaminated at 2 - 3 CFU per test portion. Five replicates were tested for this level.

The seeding protocol was used. Bulk contaminations were performed on the matrix for the different levels of contamination, then the matrix was stored at 5±3°C for two days before analysis. Samples were then analyzed by the reference and the alternative method.

4.2.3. Results

The detailed results tables are set out in Appendix M.

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

$$RLOD = \frac{LOD_{alt}}{LOD_{ref}}$$

The RLODs calculations were performed according to the standard ISO 16140-2: 2016 using the Excel spreadsheet available for download at <http://standards.iso.org/iso/16140>, with unknown concentrations. Values of the RLODs are set out in table 75 for 7500 FAST instrument and in table 76 for QS5 instrument.

The combined RLODs values were calculated according to the weight of the test samples and to the study design.

Table 75: RLODs values for all categories for 7500 FAST instrument.

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
① Composite foods	1.280	0.536	3.057	0.247	0.435	0.568	0.57	2.5
② Meat products	0.407	0.185	0.898	-0.899	0.396	2.272	1.977	
③ Milk & Dairy products	1.148	0.485	2.713	0.138	0.43	0.32	0.749	
④ Seafood products	0.763	0.366	1.594	-0.27	0.368	0.734	1.537	
⑤ Vegetables	1.112	0.533	2.322	0.106	0.368	0.289	0.773	
⑥ Environmental samples	0.831	0.388	1.78	-0.185	0.381	0.487	1.374	
Combined	0.834	0.613	1.134	-0.182	0.154	1.183	1.763	

Table 76: RLODs values for all categories for QS5 instrument.

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
① Composite foods	1.280	0.536	3.057	0.247	0.435	0.568	0.57	2.5
② Meat products	0.407	0.185	0.898	-0.899	0.396	2.272	1.977	
③ Milk & Dairy products	1.148	0.485	2.713	0.138	0.43	0.32	0.749	
④ Seafood products	0.763	0.366	1.594	-0.27	0.368	0.734	1.537	
⑤ Vegetables	1.112	0.533	2.322	0.106	0.368	0.289	0.773	
⑥ Environmental samples	0.831	0.388	1.78	-0.185	0.381	0.487	1.374	
Combined	0.834	0.613	1.134	-0.182	0.154	1.183	1.763	

The LOD₅₀ calculations according to Wilrich & Wilrich POD-LOD calculation program - version 10, are given in table 77 for 7500 FAST instrument and in table 78 for QS5 instrument.

Table 77: LOD50% for the alternative and reference method for 7500 FAST instrument

Matrix/Strain	LOD50% (CFU/per test) Alternative method	LOD50% (CFU/per test) Reference method
① Deli salad: "piémontaise" / <i>L. mono 1/2b ou 3b ou 7</i> FLD375	1.057	0.884
② Rillettes / <i>L. ivanovii</i> AAZ671	0.304	0.804
③ Raw milk / <i>L. monocytogenes 1/2b</i> CLM641	0.564	0.501
④ Smoked salmon / <i>L. innocua</i> ABB472	0.437	0.549
⑤ Ready-to-cook vegetables / <i>L. monocytogenes 4b</i> QDB363	0.770	0.700
⑥ Process water / <i>L. welshimeri</i> RVG428	0.701	0.944
Combined	0.609	0.719

Table 78: LOD50% for the alternative and reference method for QS5 instrument

Matrix/Strain	LOD50% (CFU/per test) Alternative method	LOD50% (CFU/per test) Reference method
① Deli salad: "piémontaise" / <i>L. mono 1/2b ou 3b ou 7</i> FLD375	1.057	0.884
② Rillettes / <i>L. monocytogenes 1/2c</i> TED200	0.304	0.804
③ Raw milk / <i>L. monocytogenes 1/2b</i> CLM641	0.564	0.501
④ Smoked salmon / <i>L. monocytogenes 1/2a</i> CHT701	0.437	0.549
⑤ Ready-to-cook vegetables / <i>L. monocytogenes 4b</i> QDB363	0.700	0.700
⑥ Process water / <i>L. monocytogenes 1/2c</i> AEU531	0.944	0.944
Combinated	0.719	0.719

4.2.4. [Interpretation and conclusion](#)

The RLODs values are below the acceptability limit set at 2.5 for "un-paired" categories as stated in ISO 16140-2:2016.

In conclusion, alternative method using 7500 FAST instrument and QS5 instrument and the reference method show similar LODs values for the detection of *Listeria* species in the categories tested.

4.3. [Conclusion of the extension](#)

In the sensitivity study of this extension, 5 food categories and environmental samples were tested. The protocol of the alternative method using 7500 FAST PCR instrument showed 23 positive deviations (PD) and 17 negative deviations (ND). The observed values for ((ND + PPND) - PD) are below or equal to the acceptability limit for each category and for all the categories.

The protocol of the alternative method using QS5 PCR instrument showed 23 positive deviations (PD) and 17 negative deviations (ND). The observed values for ((ND + PPND) - PD) are below or equal to the acceptability limit for each category and for all the categories.

The Relative Levels of Detection (RLOD) for 7500 FAST PCR instrument and QS5 PCR instrument are all below the AL fixed at 2.5 for the unpaired data study whatever the matrix/strain pairs for the protocol tested.

The data and the interpretation of the methods extension comparison study fulfill the requirements of the standard EN ISO 16140-2:2016. The Thermo Scientific™ SureTect™ *Listeria* species PCR.

5. General conclusion

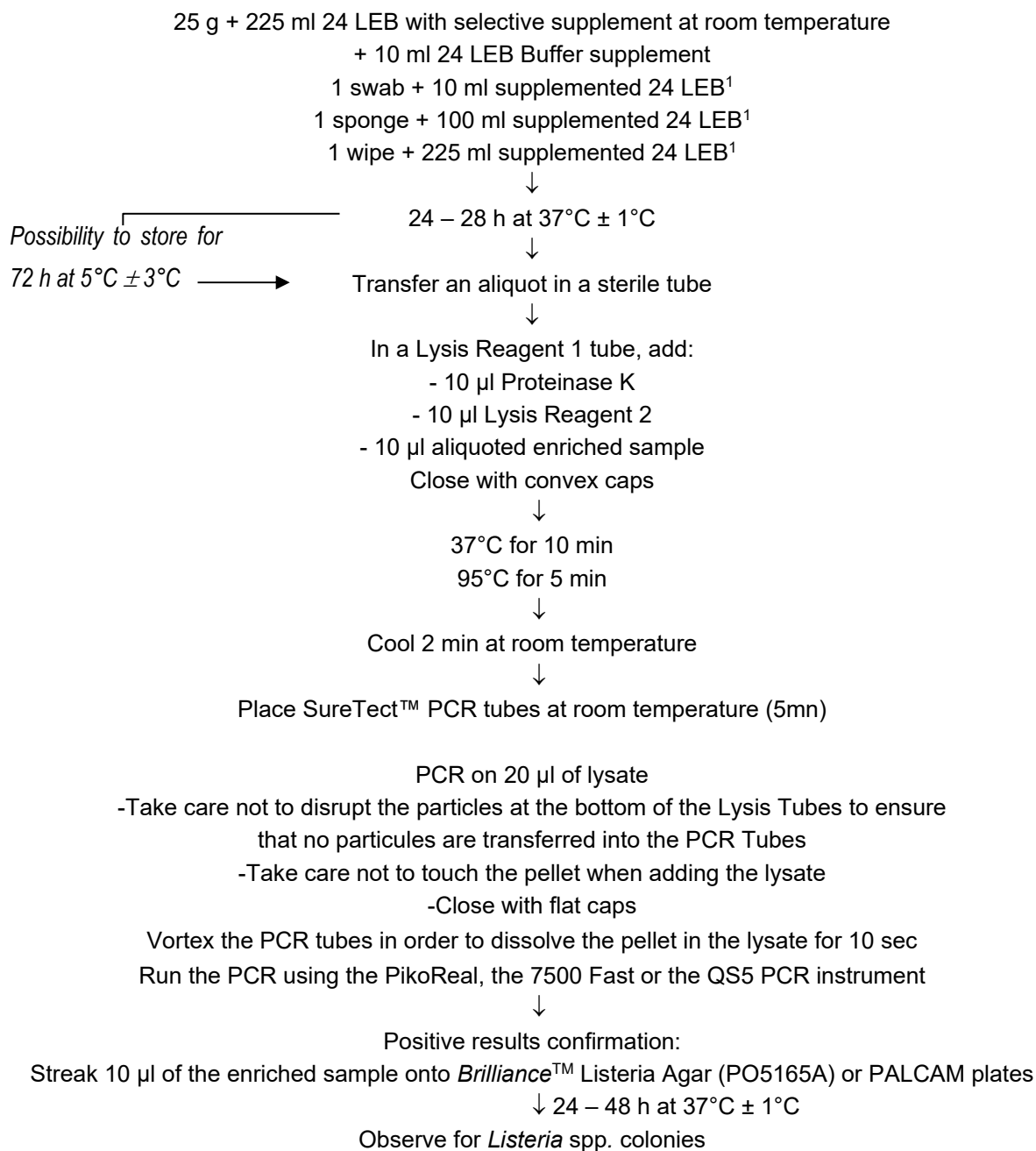
The data and the interpretation of the method comparison study, interlaboratory study and extension study fulfill the requirements of the standard EN ISO 16140-2:2016. The Thermo Scientific™ SureTect™ *Listeria* species PCR Assay method for the detection of *Listeria* species is considered as equivalent to the standard EN ISO 11290-1:2017.

Le Lion d'Angers, March 20, 2023
François LE NESTOUR
Head of the Microbiology Department

A handwritten signature in black ink, appearing to read 'F. NESTOUR', is written over a horizontal line.

APPENDICES

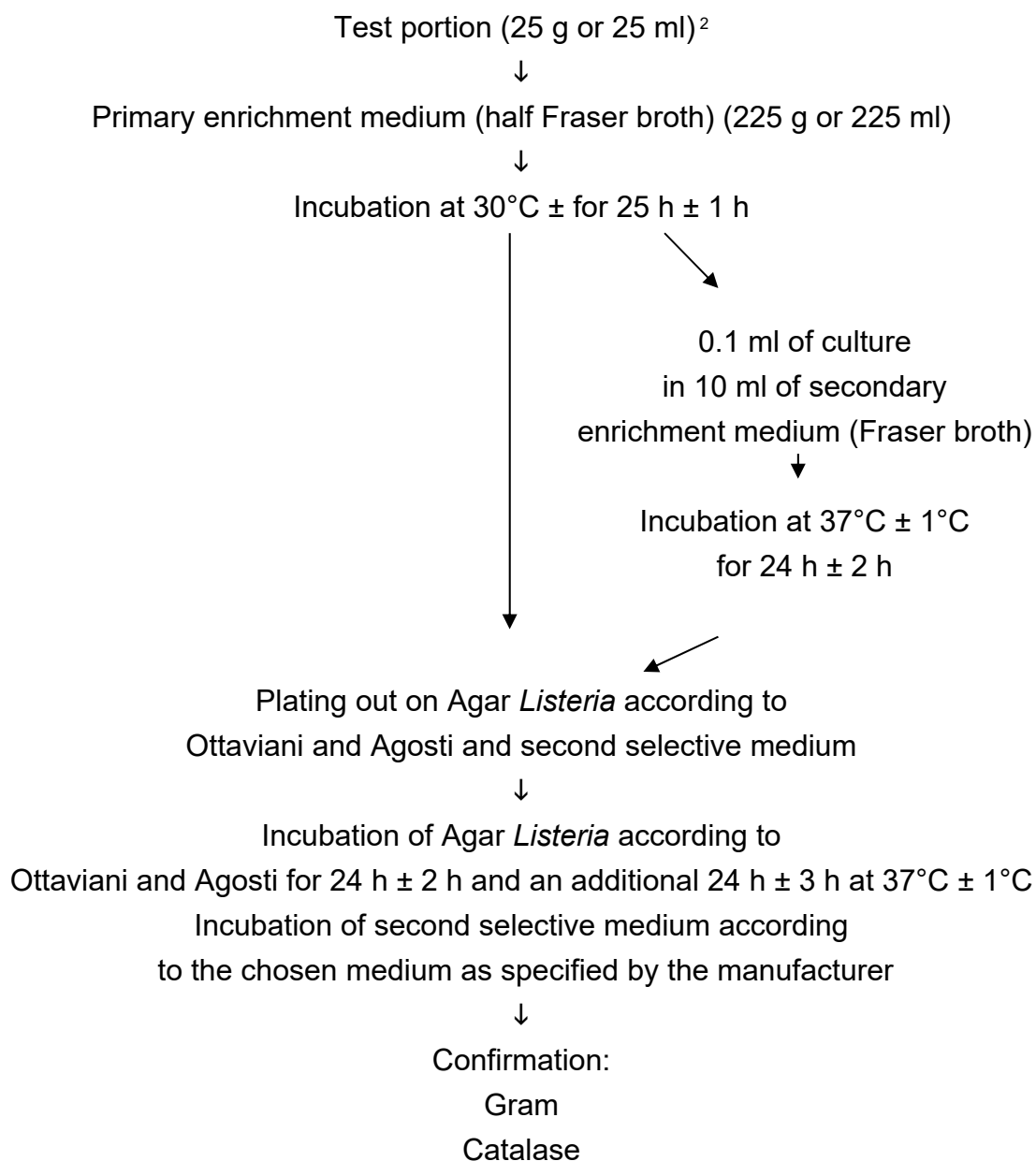
Appendix A – Flow diagram of the alternative method Thermo Scientific™ SureTect™ *Listeria* species PCR Assay



¹ For sampling after cleaning process, premoisten:

- 1 swab + 1 ml broth universal neutralizing (+ 9 ml 24 LEB)
- 1 sponge + 10 ml broth universal neutralizing (+ 90 ml 24 LEB)
- 1 wipe + BPW + 10 % neutralizing agent (+ 225 ml 24 LEB)

**Appendix B – 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**



² For sampling after cleaning process, premoisten:

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

Appendix C - Artificial contamination of the samples

PikoReal Instrument									
Analysis year	N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample	
2013	1710	Chantilly Mille feuille	Dessert (whipped cream)	Cross contamination with raw milk					+
2013	1711	Chantilly Forêt noire	Dessert (whipped cream)	Cross contamination with raw milk					+
2013	1712	Chantilly Paris Brest	Dessert (whipped cream)	Cross contamination with raw milk					+
2013	1713	Chantilly Coupe fraisier	Dessert (whipped cream)	Cross contamination with raw milk					+
2013	1714	Chantilly Coupe profiterole	Dessert (whipped cream)	Cross contamination with raw milk					+
2013	2332	Lait fermenté	Fermented milk	Cross contamination with raw milk					-
2013	2333	Lait fermenté	Fermented milk	Cross contamination with raw milk					-
2013	2334	Lait fermenté	Fermented milk	Cross contamination with raw milk					+
2013	2593	Eclair au chocolat	Cooked cream	<i>L.monocytogenes</i> Ad665	Raw milk	HT 10min 56°C	1,67	2-4-6-6-1 (3,8)	-
2013	2595	Choux chantilly	Dessert (whipped cream)	<i>L.monocytogenes</i> Ad665	Raw milk	HT 10min 56°C	1,67	2-4-6-6-1 (3,8)	-
2013	2596	Crème glacée nougatine	Ice cream	<i>L.monocytogenes</i> Ad626	Cheese	HT 10min 56°C	1,50	2-1-7-1-2 (2,6)	-
2013	2597	Glace vanille	Ice cream	<i>L.monocytogenes</i> Ad665	Raw milk	HT 10min 56°C	1,67	2-4-6-6-1 (3,8)	-
2013	2737	Lait ribot (lait fermenté maigre)	Fermented milk	<i>L.monocytogenes</i> Ad622	Cheese	18d pH4 / HT 20min 56°C	1,03	7-7-1-0-9 (4,8)	+
2013	3155	Glace café	Ice cream	<i>L.ivanovii</i> L41	Raw milk	HT 15min 56°C/4°C 2 days	0,60	3-2-1-3-3 (2,4)	+
2013	3156	Glace chocolat	Ice cream	<i>L.ivanovii</i> L41	Raw milk	HT 15min 56°C/4°C 2 days	0,60	3-2-1-3-3 (2,4)	+
2013	3157	Glace au nougat	Ice cream	<i>L.innocua</i> Ad1789	Raw milk	HT 15min 56°C/4°C 2 days	1,07	8-5-2-7-6 (5,6)	+
2013	3158	Glace à la pistache	Ice cream	<i>L.innocua</i> Ad1789	Raw milk	HT 15min 56°C/4°C 2 days	1,07	8-5-2-7-6 (5,6)	+
2013	2335	Hareng fumé	Smoked herring	<i>L. grayi</i> Ad1198	Smoked salmon	NaCl 10% 40 days	0,88	3-8-6-8-5 (6,0)	+
2013	2336	Maquereaux marinés poivre	Marinated mackerels with pepper	<i>L. grayi</i> Ad1198	Smoked salmon	NaCl 10% 40 days	0,88	3-8-6-8-5 (6,0)	-
2013	2337	Harengs marinés huile aromates	Marinated herrings	<i>L. grayi</i> Ad1198	Smoked salmon	NaCl 10% 40 days	0,88	3-8-6-8-5 (6,0)	-
2013	2338	Anchois marinés à l'orientale	Marinated anchovies	<i>L. grayi</i> Ad1198	Smoked salmon	NaCl 10% 40 days	0,88	3-8-6-8-5 (6,0)	+
2013	2339	Anchois marinés à l'ail	Marinated anchovies	<i>L. grayi</i> Ad1198	Smoked salmon	NaCl 10% 40 days	0,88	3-8-6-8-5 (6,0)	-
2013	2730	Truite fumée	Smoked trout	Cross contamination with smoked salmon					+
2013	2732	Hareng fumé	Smoked herrings	Cross contamination with smoked salmon					-
2013	2733	Hareng fumé au naturel	Smoked herrings	Cross contamination with smoked salmon					-
2013	2884	Filet de sabre frais	Raw fish	<i>L.monocytogenes</i> Ad993	Trout	3 days NaCl 4°C	0,51	9-8-4-11-10 (8,4)	+
2013	3101	Colin aux légumes	Ready to reheat seafood	<i>L.innocua</i> Ad1188	seafood	HT 20min 56°C	0,47	18-18-20-22-19 (19,4)	+
2013	3102	Cabillaud sauce citron/riz	Ready to reheat seafood	<i>L.innocua</i> Ad1188	seafood	HT 20min 56°C	0,47	18-18-20-22-19 (19,4)	-
2013	2720	Poêlée champêtre	Cooked vegetable	Cross contamination with broccoli					-
2013	2721	Poêlée méditerranéenne	Cooked vegetable	Cross contamination with spinach					+
2013	2722	Poêlée catalane	Cooked vegetable	Cross contamination with spinach					+
2013	2723	Piémontaise	Deli salad	<i>L.monocytogenes</i> Ad1195	Egg product	18d pH4 / HT 20min 56°C	1,00	4-2-3-1-1 (2,2)	-
2013	2724	Piémontaise	Deli salad	<i>L.monocytogenes</i> Ad1195	Egg product	18d pH4 / HT 20min 56°C	1,00	4-2-3-1-1 (2,2)	-
2013	2725	Salade thon œuf	Deli salad	<i>L.monocytogenes</i> Ad1195	Egg product	18d pH4 / HT 20min 56°C	1,00	4-2-3-1-1 (2,2)	-
2013	2726	Salade Niçoise	Deli salad	<i>L.monocytogenes</i> Ad1195	Egg product	18d pH4 / HT 20min 56°C	1,00	4-2-3-1-1 (2,2)	-
2013	2728	Salade jambon emmental œuf	Deli salad	<i>L.monocytogenes</i> Ad1195	Egg product	18d pH4 / HT 20min 56°C	1,00	4-2-3-1-1 (2,2)	-
2013	3142	Salade céréales à l'orientale	Deli salad	<i>L.innocua</i> Ad1176	Spinach	HT 15min 56°C/ 4°C 2 days	1,17	9-10-9-14-9 (10,2)	+
2013	3143	Taboulé aux 5 légumes	Deli salad	<i>L.innocua</i> Ad1176	Spinach	HT 15min 56°C /4°C 2 days	1,17	9-10-9-14-9 (10,2)	+
2013	3145	Carottes/Céleri/Maïs	Deli salad	<i>L.innocua</i> Ad1673	Courgette	HT 15min 56°C/ 4°C 2 days	0,70	6-8-10-12-8 (8,8)	-
2013	3146	Macédoine	Deli salad	<i>L.innocua</i> Ad1674	Courgette	HT 15min 56°C/ 4°C 2 days	0,70	6-8-10-12-8 (8,8)	+
2013	3147	Céleri rémoulade	Deli salad	<i>L.innocua</i> Ad1675	Courgette	HT 15min 56°C/ 4°C 2 days	0,70	6-8-10-12-8 (8,8)	+
2013	3151	Salade céréales et fruits secs	Deli salad	<i>L.seeligeri</i> Ad1293	Parsley	HT 15min 56°C/ 4°C 2 days	0,63	6-6-7-10-9 (7,6)	+

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Analysis year	N° Sample	Product (French name)	Product	Artificial contaminations (spiking protocol)					Global result
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample	
2013	3152	Piémontaise	Deli salad	<i>L.seeligeri</i> Ad1293	Parsley	HT 15min 56°C/ 4°C 2 days	0,63	6-6-7-10-9 (7,6)	+
2013	3153	Betteraves rouges	Deli salad	<i>L.seeligeri</i> Ad1293	Parsley	HT 15min 56°C/ 4°C 2 days	0,63	6-6-7-10-9 (7,6)	+
2013	3154	Salade lentilles aux lardons	Deli salad	<i>L.seeligeri</i> Ad1293	Parsley	HT 15min 56°C/ 4°C 2 days	0,63	6-6-7-10-9 (7,6)	+
2013	2448	Eau tapis convoyeur (végétaux)	Process water (vegetables industry)	<i>L. grayi</i> Ad1295	Spinach	HT 10min 56°C	>2,31	8-7-14-11-12 (10,4)	-
2013	2449	Eau lavage (végétaux)	Cleaning water (vegetables industry)	<i>L. grayi</i> Ad1295	Spinach	HT 10min 56°C	>2,31	8-7-14-11-12 (10,4)	-
2013	2450	Eau vis après blancheur (végétaux)	Process water (vegetables industry)	<i>L.innocua</i> Ad1176	Spinach	HT 10min 56°C	0,59	6-2-5-3-6 (4,4)	+
2013	2451	Chiffonnette sortie surgélateur (végétaux)	Wipe (vegetables industry)	<i>L.innocua</i> Ad1176	Spinach	HT 10min 56°C	0,59	6-2-5-3-6 (4,4)	+
2013	2453	Chiffonnette tapis avant blancheur (végétaux)	Wipe (vegetables industry)	<i>L. grayi</i> Ad1295	Spinach	HT 10min 56°C	>2,31	8-7-14-11-12 (10,4)	+
2013	2454	Chiffonnette tapis avant blancheur (végétaux)	Wipe (vegetables industry)	<i>L. grayi</i> Ad1295	Spinach	HT 10min 56°C	>2,31	8-7-14-11-12 (10,4)	-
2013	2584	Eau de décongélation (atelier poisson)	Process water (salmon industry)	<i>L.monocytogenes</i> A00E082	Environment	HT 10min 56°C	0,61	7-3-6-5-7 (5,6)	-
2013	2585	Eau de décongélation (atelier poisson)	Process water (salmon industry)	<i>L.monocytogenes</i> A00E082	Environment	HT 10min 56°C	0,61	7-3-6-5-7 (5,6)	-
2013	2587	Lingettes poussières (atelier poisson)	Dust (salmon industry)	<i>L.monocytogenes</i> A00E082	Environment	HT 10min 56°C	0,61	7-3-6-5-7 (5,6)	-
2013	2982	Chiffonnette chariot (abattage bovin)	Swab (bovine industry)	<i>L.monocytogenes</i> Ad1253	Environmental bovine	pH10 / HT 15min 56°C / 3 days 4°C	0,95	12-13-7-15-6 (10,6)	+
2013	2985	Chiffonnette (abattage bovin)	Swab (bovine industry)	<i>L.monocytogenes</i> Ad1265	Environmental pork	pH10 / HT 15min 56°C / 3 days 4°C	0,85	3-6-4-9-7 (5,8)	+
2013	2986	Chiffonnette (abattage bovin)	Swab (bovine industry)	<i>L.monocytogenes</i> Ad1265	Environmental pork	pH10 / HT 15min 56°C / 3 days 4°C	0,85	3-6-4-9-7 (5,8)	+
2013	2990	Eau de rinçage circuit sang (abattoir porc)	Process water (pork industry)	<i>L.monocytogenes</i> Ad1265	Environmental pork	pH10 / HT 15min 56°C / 3 days 4°C	0,85	3-6-4-9-7 (5,8)	-
2013	2991	Eau de rinçage boyau saucisse (abattoir porc)	Process water (pork industry)	<i>L.monocytogenes</i> Ad1265	Environmental pork	pH10 / HT 15min 56°C / 3 days 4°C	0,85	3-6-4-9-7 (5,8)	-
2013	3367	Eau de siphon	Siphon water	<i>L.innocua</i> Ad1273	Environmental sample	pH 10/ HT 56°C 30 min	0,51	10-6-8-9-11-13 (9,6)	+
2013	3368	Eau de siphon (industrie poisson)	Siphon water (fish industry)	<i>Listeria innocua</i> Ad1677	Fish environmental sample	pH 10/ HT 56°C 30 min	0,48	5-7-14-6-8 (8,0)	+
2013	3369	Eau de siphon (industrie poisson)	Siphon water (fish industry)	<i>L.welshimeri</i> Ad1268	Fish environmental sample	pH 10/ HT 56°C 30 min	>3,23	4-7-6-5-9 (6,2)	+
2013	3370	Eau de siphon (industrie volaille)	Siphon water (poultry industry)	<i>L. innocua</i> Ad1277	Poultry environmental sample	pH 10/ HT 56°C 30 min	0,8	7-7-3-9-4 (6,0)	-
2013	3371	Eau de siphon (industrie volaille)	Siphon water (poultry industry)	<i>L.innocua</i> Ad1277	Poultry environmental sample	pH 10/ HT 56°C 30 min	0,8	7-7-3-9-4 (6,0)	+
2013	3372	Chiffonnette sol stockage manchons poulets	Wipe (Poultry industry)	<i>L. innocua</i> Ad1277	Poultry environmental sample	pH 10/ HT 56°C 30 min	0,8	7-7-3-9-4 (6,0)	+
2013	3373	Eau lavage (végétaux)	Claening water (vegetables)	<i>L.innocua</i> Ad1273	Environmental sample	pH 10/ HT 56°C 30 min	0,51	10-6-8-9-11-13 (9,6)	+
2013	3374	Eau de rinçage baratte poulets	Rinsing water (poultry industry)	<i>L.innocua</i> Ad1277	Poultry environmental sample	pH 10/ HT 56°C 30 min	0,8	7-7-3-9-4 (6,0)	+
2013	3375	Eau de rinçage baratte poulets	Rinsing water (poultry industry)	<i>L.innocua</i> Ad1277	Poultry environmental sample	pH 10/ HT 56°C 30 min	0,8	7-7-3-9-4 (6,0)	+
2013	3376	Eau de refroidissement début de ligne (industrie poisson)	Cooling water (Fish industry)	<i>L.innocua</i> Ad1677	Fish environmental sample	pH 10/ HT 56°C 30 min	0,48	5-7-14-6-8 (8,0)	+
2013	3377	Eau de cuisson début de ligne (industrie poisson)	Cooking water (Fish industry)	<i>L.innocua</i> Ad1677	Fish environmental sample	pH 10/ HT 56°C 30 min	0,48	5-7-14-6-8 (8,0)	+
2013	3378	Eau de refroidissement début de production (industrie poisson)	Cooling water (Fish industry)	<i>L.welshimeri</i> Ad1268	Fish environmental sample	pH 10/ HT 56°C 30 min	>3,23	4-7-6-5-9 (6,2)	+
2013	3379	Eau de cuisson fin de ligne (industrie poisson)	Cooking water (Fish industry)	<i>L.welshimeri</i> Ad1268	Fish environmental sample	pH 10/ HT 56°C 30 min	>3,23	4-7-6-5-9 (6,2)	+
2013	3380	Eau décongélation début production (industrie poisson)	Thawing water (Fish industry)	<i>L.innocua</i> Ad1677	Fish environmental sample	pH 10/ HT 56°C 30 min	0,48	5-7-14-6-8 (8,0)	+
2013	3381	Eau tapis convoyeur (industrie végétaux)	Process water (vegetables industry)	<i>L.welshimeri</i> Ad1268	Fish environmental sample	pH 10/ HT 56°C 30 min	>3,23	4-7-6-5-9 (6,2)	+
2013	3382	Eau visse après blanchiment légumes	Process water (vegetables industry)	<i>L.welshimeri</i> Ad1268	Fish environmental sample	pH 10/ HT 56°C 30 min	>3,23	4-7-6-5-9 (6,2)	+
2013	3383	Eau rinçage fabrication sauce	Rinsing water (poultry industry)	<i>L.innocua</i> Ad1677	Fish environmental sample	pH 10/ HT 56°C 30 min	0,48	5-7-14-6-8 (8,0)	+
2013	3384	Eau table saignée	Process water (meat industry)	<i>L.innocua</i> Ad1273	Environmental sample	pH 10/ HT 56°C 30 min	0,51	10-6-8-9-11-13 (9,6)	+
2018	1368	Paupiettes de veau sauce tomate	RTRH (tomatoes veal)	<i>L.ivanovii</i> Ad466	Veal kidneys	Seeding 48h 5± 3°C	/	3-1-1-1-2 (1,6)	+
2018	1369	Tomates farcies cuites	RTRH (tomatoes pork)	<i>L.welshimeri</i> Ad1234	Sausages	Seeding 48h 5± 3°C	/	4-4-5-3-1 (3,4)	+
2018	1370	Croque-Monsieur	RTRH (Croque Monsieur)	<i>L.innocua</i> Ad671	Baccon	Seeding 48h 5± 3°C	/	3-4-4-1-3 (3,0)	+
2018	1371	Hachis parmentier	RTRH (Hachis parmentier)	<i>L.seeligeri</i> Ad1297	Merguez	Seeding 48h 5± 3°C	/	4-0-2-4-5 (3,0)	+
2018	1372	Croissant au jambon	RTRH (ham)	<i>L.welshimeri</i> Ad1215	Baccon	Seeding 48h 5± 3°C	/	1-1-0-2-3 (1,4)	-

Analysis date	N° Sample	Product (French name)	Product	Artificial contaminations						Global result		Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample	Inoculation level CFU/sample	7500 Fast	QS5		
2018	7682	Piémontaise au jambon	RTE (Piémontaise)	<i>L.innocua</i> Ad671	Bacon	Seeding 48h 3°C±2°C	/	1-0-1-2-1	1,0	-	-	1	a
2018	7897	Sandwich jambon emmenthal	RTE (sandwich ham cheese)	<i>L.monocytogenes</i> Ad669	Rillettes	Seeding 48h 3°C±2°C	/	4-4-2-2-6	3,6	+	+	1	a
2018	7898	Sandwich jambon emmenthal	RTE (sandwich ham cheese)	<i>L.monocytogenes</i> Ad292	Sausages	Seeding 48h 3°C±2°C	/	2-0-3-0-2	1,4	+	+	1	a
2018	7899	Sandwich poulet rôti mayonnaise	RTE (sandwich chicken)	<i>L.monocytogenes</i> Ad2453	Poultry	Seeding 48h 3°C±2°C	/	4-3-5-2-8	4,4	+	+	1	a
2018	7900	Torsades poulet rôti	RTE (pasta chicken)	<i>L.monocytogenes</i> Ad2453	Poultry	Seeding 48h 3°C±2°C	/	4-3-5-2-8	4,4	+	+	1	a
2018	7901	Torsades poulet rôti	RTE (pasta chicken)	<i>L.monocytogenes</i> Ad668	Chicken	Seeding 48h 3°C±2°C	/	1-3-2-0-2	1,6	+	+	1	a
2018	8060	Macédoine de légumes	RTE (macédoine)	<i>L.seeligeri</i> Ad1754	Cubed zucchini	Seeding 48h 3°C±2°C	/	1-1-2-3-3	2,0	+	+	1	a
2018	8061	Salade jambon fromage	RTE (salad ham cheese)	<i>L.welshimeri</i> Ad1670	Delicatessen	Seeding 48h 3°C±2°C	/	3-2-5-4-3	3,4	+	+	1	a
2018	8062	Taboulé poulet torti	RTE (chicken tabbouleh)	<i>L.innocua</i> Ad1227	Turkey meat	Seeding 48h 3°C±2°C	/	7-3-3-3-1	3,4	+	+	1	a
2018	8063	Salade jambon sec chèvre	RTE (salad ham cheese)	<i>L.welshimeri</i> Ad1671	Smoked sausage	Seeding 48h 3°C±2°C	/	1-1-0-1-1	0,8	+	+	1	a
2018	7680	Quiche Lorraine	RTRH (Quiche)	<i>L.innocua</i> Ad1676	RTRH cheese spinach	Seeding 48h 3°C±2°C	/	0-2-0-1-0	0,6	+	+	1	b
2018	7681	Couscous à la marocaine	RTRH (Couscous)	<i>L.innocua</i> Ad671	Bacon	Seeding 48h 3°C±2°C	/	1-0-1-2-1	1,0	-	-	1	b
2018	7886	Pizza jambon fromage	RTRH (Pizza)	<i>L.monocytogenes</i> Ad1494	Sausages	Seeding 48h 3°C±2°C	/	5-4-4-3-2	3,6	+	+	1	b
2018	7887	Pizza jambon fromage	RTRH (Pizza)	<i>L.monocytogenes</i> Ad669	Rillettes	Seeding 48h 3°C±2°C	/	4-4-2-2-6	3,6	+	+	1	b
2018	7888	Feuilleté jambon champignons	RTRH (Puff ham mushrooms)	<i>L.monocytogenes</i> Ad292	Sausages	Seeding 48h 3°C±2°C	/	2-0-3-0-2	1,4	+	+	1	b
2018	7889	Feuilleté jambon champignons	RTRH (Puff ham mushrooms)	<i>L.monocytogenes</i> Ad291	Smoked bacon	Seeding 48h 3°C±2°C	/	2-2-2-2-2	2,0	+	+	1	b
2018	7890	Soufflé au jambon	RTRH (Puff ham)	<i>L.monocytogenes</i> Ad291	Smoked bacon	Seeding 48h 3°C±2°C	/	2-2-2-2-2	2,0	+	+	1	b
2018	7891	Quiche Lorraine	RTRH (Quiche)	<i>L.monocytogenes</i> Ad1494	Sausages	Seeding 48h 3°C±2°C	/	5-4-4-3-2	3,6	+	+	1	b
2018	7892	Tortilla au jambon	Tortilla	<i>L.monocytogenes</i> Ad1195	Scrambled omelette +Raw milk	Seeding 48h 3°C±2°C	/	2-3-1-5-1	2,4	+	+	1	b
2018	7673	Flan pâtissier	Pastry	<i>L.monocytogenes</i> Ad1757/ <i>L.innocua</i> Ad644	Eggs/Raw baguette	Seeding 48h 3°C±2°C	/	1-0-1-0-4/ 0-0-0-0-0	1,2	+	+	1	c
2018	7674	Eclair à la vanille	Pastry	<i>L.seeligeri</i> Ad1780	Raw milk	Seeding 48h 3°C±2°C	/	0-1-0-0-0	0,2	-	-	1	c
2018	7675	Flan pâtissier	Pastry	<i>L.innocua</i> Ad644	Raw baguette	Seeding 48h 3°C±2°C	/	0-3-0-2-1	1,2	-	-	1	c
2018	7676	Tortilla espagnole aux oignons	Tortilla (onions)	<i>L.monocytogenes</i> Ad1757/ <i>L.innocua</i> Ad644	Eggs/Raw baguette	Seeding 48h 3°C±2°C	/	1-0-1-0-4/ 0-0-0-0-0	1,2	+	+	1	c
2018	7677	Tortilla espagnole	Tortilla	<i>L.innocua</i> Ad644	Raw baguette	Seeding 48h 3°C±2°C	/	0-3-0-2-1	1,2	+	+	1	c
2018	7678	Pot de crème saveur vanille	Egg based dessert	<i>L.monocytogenes</i> Ad1195/ <i>L.seeligeri</i> Ad1780	Scrambled omelette/ Raw milk	Seeding 48h 3°C±2°C	/	1-1-1-1-0/ 0-5-0-0-0	1,8	+	+	1	c
2018	7679	Crème brûlée	Egg based dessert	<i>L.seeligeri</i> Ad1780	Raw milk	Seeding 48h 3°C±2°C	/	0-1-0-0-0	0,2	-	-	1	c
2018	7893	Eclair au chocolat	Pastry	<i>L.monocytogenes</i> Ad1195	Scrambled omelette + raw milk	Seeding 48h 3°C±2°C	/	2-3-1-5-1	2,4	-	-	1	c
2018	7894	Eclair au chocolat	Pastry	<i>L.monocytogenes</i> Ad1757	Eggs	Seeding 48h 3°C±2°C	/	1-2-2-1-3	1,8	+	+	1	c
2018	7895	Millefeuille	Pastry	<i>L.monocytogenes</i> JL2862	White egg	Seeding 48h 3°C±2°C	/	3-2-2-1-2	2,0	+	+	1	c
2018	7896	Religieuse au café	Pastry	<i>L.monocytogenes</i> JL2862	White egg	Seeding 48h 3°C±2°C	/	3-2-2-1-2	2,0	+	+	1	c
2018	8070	Crème au caramel	Egg based dessert	<i>L.monocytogenes</i> Ad1757 + <i>L.innocua</i> Ad644	Egg product +raw baguette	Seeding 48h 3°C±2°C	/	2-3-5-1-2 + 1-0-0-0-0	2,8	+	+	1	c
2018	8071	Ile flottante	Egg based dessert	<i>L.monocytogenes</i> Ad1195 + <i>L.innocua</i> Ad644	Egg product +raw baguette	Seeding 48h 3°C±2°C	/	0-2-0-2-0 + 1-0-0-0-0	1,0	+	+	1	c
2018	8072	Eclair au chocolat	Egg based dessert	<i>L.monocytogenes</i> Ad1195 + <i>L.innocua</i> Ad644	Egg product +raw baguette	Seeding 48h 3°C±2°C	/	0-2-0-2-0 + 1-0-0-0-0	1,0	+	+	1	c
2015	4869	Porc au caramel et riz parfumé	RTRH (pork)	<i>L.monocytogenes</i> 2407/3139	Ready to eat (meat)	Seeding 48h 3°C±2°C	/	3-0-2-1-1 (1,4)	1,4	+	+	2	b
2015	4870	Sauté de porc à la provençale et pommes de terre	RTRH (pork)	<i>L.monocytogenes</i> 2407/3139	Ready to eat (meat)	Seeding 48h 3°C±2°C	/	3-0-2-1-1 (1,4)	1,4	+	+	2	b
2015	4871	Macaroni sauce tomate et boulettes de bœuf	RTRH (beef)	<i>L.monocytogenes</i> Ad265	Pork tongue	Seeding 48h 3°C±2°C	/	0-1-1-2-2 (1,2)	1,2	+	+	2	b
2015	4873	Escalope de volaille champignons et riz	RTRH (poultry)	<i>L.welshimeri</i> Ad1228	Turkey meat	Seeding 48h 3°C±2°C	/	1-1-2-1-1 (1,2)	1,2	+	+	2	b
2015	5987	Poulet au curry	RTRH meat (chicken)	<i>L.monocytogenes</i> AOOC036	Poultry	Seeding 48h 3°C±2°C	/	1-5-3-1-2 (2,4)	2,4	+	+	2	b
2015	5988	Coq au vin	RTRH (chicken)	<i>L.monocytogenes</i> Ad235	Poultry	Seeding 48h 3°C±2°C	/	1-1-0-1-0 (0,6)	0,6	+	+	2	b
2015	5989	Bœuf bourguignon	RTRH (Bourguignon)	<i>L.monocytogenes</i> AOOC054	Beef	Seeding 48h 3°C±2°C	/	0-0-0-0-0 (0,0)	0,0	+	+	2	b
2015	5990	porc au caramel	RTRH (Pork)	<i>L.monocytogenes</i> Ad38/181	Sausages	Seeding 48h 3°C±2°C	/	3-1-6-1-2 (2,6)	2,6	-	-	2	b
2015	5992	Bœuf bourguignon	RTRH (Bourguignon)	<i>L.monocytogenes</i> Ad38/181	Sausages	Seeding 48h 3°C±2°C	/	3-1-6-1-2 (2,6)	2,6	+	+	2	b

Analysis date	N° Sample	Product (French name)	Product	Artificial contaminations						Global result		Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample	Inoculation level CFU/sample	7500 Fast	QS5		
2015	5993	Porc au caramel	RTRH (Pork)	<i>L.monocytogenes</i> AOOC054	Beef	Seeding 48h 3°C±2°C	/	0-0-0-0 (0,0)	0,0	+	+	2	b
2015	5994	Roquefort au lait cru	Raw milk cheese	<i>L.monocytogenes</i> 153	Cheese	Seeding 48h 3°C±2°C	/	2-0-1-1-0 (0,8)	0,8	-	-	3	a
2015	5995	Fromage de chèvre au lait cru	Raw milk cheese	<i>L.monocytogenes</i> AOOL097	Milk	Seeding 48h 3°C±2°C	/	4-2-6-1-0 (2,6)	2,6	+	+	3	a
2015	5996	Morbier au lait cru	Raw milk cheese	<i>L.monocytogenes</i> Ad253	Cheese	Seeding 48h 3°C±2°C	/	0-1-1-1-0 (0,6)	0,6	+	+	3	a
2015	5997	Tomme aulait cru	Raw milk cheese	<i>L.monocytogenes</i> Ad260	Cheese	Seeding 48h 3°C±2°C	/	1-1-0-0-0 (0,4)	0,4	-	-	3	a
2015	5998	Fromage au lait cru de brebis	Raw milk cheese	<i>L.monocytogenes</i> 153	Cheese	Seeding 48h 3°C±2°C	/	2-0-1-1-0 (0,8)	0,8	-	-	3	a
2015	7061	Roquefort 31% MG au lait cru brebis + lait cru	Raw milk cheese + raw milk	Cross contamination						-	-	3	a
2015	7062	Brie de Meaux au lait cru + lait cru	Raw milk cheese + raw milk	Cross contamination						+	+	3	a
2015	7063	Fromage de chèvre au lait cru de chèvre + lait cru	Raw milk cheese + raw milk	Cross contamination						+	+	3	a
2015	7064	Morbier au lait cru + lait cru	Raw milk cheese + raw milk	Cross contamination						+	+	3	a
2015	7065	Rocamadour au lait cru + lait cru	Raw milk cheese + raw milk	Cross contamination						-	-	3	a
2015	7055	Lait ribot (lait fermenté)	Fermented milk	<i>L.monocytogenes</i> Ad1781/ <i>L.ivanovii</i> Ad1737	Raw milk/ Raw milk cheese	Seeding 48h 3°C±2°C	/	1-2-1-0-1 (1,0)	1,0	-	-	3	b
2015	7056	Gros lait fermenté	Fermented milk	<i>L.monocytogenes</i> Ad1236/ <i>L.seeligeri</i> Ad1780	Raw milk cheese/ Raw milk	Seeding 48h 3°C±2°C	/	1-1-0-1-0 (0,6)/ 0-0-0-0-0 (0)	0,6	+	+	3	b
2016	56	lait ribot fermenté	Fermented milk	<i>L.innocua</i> Ad1786	Raw milk	Seeding 48h 3°C±2°C	/	1-1-0-1-2 (1)	1,0	+	+	3	b
2016	57	lait fermenté fermier	Fermented milk	<i>L.innocua</i> Ad1786	Raw milk	Seeding 48h 3°C±2°C	/	1-1-0-1-2 (1)	1,0	+	+	3	b
2016	58	Lait fermenté	Fermented milk	<i>L.ivanovii</i> Ad680	Raw milk	Seeding 48h 3°C±2°C	/	3-3-2-4-2 (2,8)	2,8	+	+	3	b
2016	59	Lait de vache cru fermier	Raw cow milk	<i>L.ivanovii</i> Ad680	Raw milk	Seeding 48h 3°C±2°C	/	3-3-2-4-2 (2,8)	2,8	+	+	3	b
2016	60	lait cru de vache	Raw milk	<i>L.ivanovii</i> Ad680	Raw milk	Seeding 48h 3°C±2°C	/	3-3-2-4-2 (2,8)	2,8	+	+	3	b
2015	4866	Petits pots vanille chocolat fraise	Ice cream	<i>L.monocytogenes</i> Ad637	Raw milk	Seeding -20°C	/	2-1-1-2-0 (1,2)	1,2	-	-	3	c
2015	4867	Crème glacée menthe chocolat	Ice cream	<i>L.monocytogenes</i> Ad637	Raw milk	Seeding -20°C	/	2-1-1-2-0 (1,2)	1,2	-	-	3	c
2015	4868	Crème glacée vanille	Ice cream	<i>L.innocua</i> 915	Milk	Seeding -20°C	/	0-2-2-0-0 (0,8)	0,8	-	-	3	c
2015	4874	Tomme au lait pasteurisé	Pasteurized cheese	<i>L.monocytogenes</i> Ad1201	Raw milk cheese	Seeding 48h 3°C±2°C	/	1-1-0-0-1 (0,6)	0,6	+	+	3	c
2015	4876	Fromage à pâte molle au lait pasteurisé de vache	Pasteurized cheese	<i>L.welshimeri</i> Ad1667	Raw milk cheese	Seeding 48h 3°C±2°C	/	3-1-2-0-2 (1,6)	1,6	-	-	3	c
2015	4877	Fromage à pâte molle au lait pasteurisé de vache	Pasteurized cheese	<i>L.welshimeri</i> Ad1667	Raw milk cheese	Seeding 48h 3°C±2°C	/	3-1-2-0-2 (1,6)	1,6	+	+	3	c
2015	4878	Lait pasteurisé 1/2 écrémé	Pasteurized milk	<i>L.monocytogenes</i> Ad665	Raw milk	Seeding 48h 3°C±2°C	/	0-1-0-2-0 (0,6)	0,6	+	+	3	c
2015	4879	Lait 1/2 écrémé fermier	Skimmed milk	<i>L.monocytogenes</i> Ad665	Raw milk	Seeding 48h 3°C±2°C	/	0-1-0-2-0 (0,6)	0,6	+	+	3	c
2015	4880	Lait entier pasteurisé	Pasteurized milk	<i>L.innocua</i> Ad1789	Raw milk	Seeding 48h 3°C±2°C	/	1-2-1-0-1 (1,0)	1,0	+	+	3	c
2015	4882	Boisson lactée orange, mangue	Flavoured milk	<i>L.innocua</i> Ad1789	Raw milk	Seeding 48h 3°C±2°C	/	1-2-1-0-1 (1,0)	1,0	-	-	3	c
2015	4883	Lait chocolaté pasteurisé	Flavoured milk	<i>L.monocytogenes</i> Ad665	Raw milk	Seeding 48h 3°C±2°C	/	0-1-0-2-0 (0,6)	0,6	+	+	3	c
2015	7057	Lait frais demi écrémé (lait pasteurisé)	Pasteurised milk	<i>L.monocytogenes</i> Ad977/ <i>L.innocua</i> Ad656	Dairy product/ Cheese	Seeding 48h 3°C±2°C	/	1-2-2-2-1 (1,6)/ 0-2-1-2-0 (1,0)	1,0	+	+	3	c
2015	7058	Lait frais entier (lait pasteurisé)	Pasteurised milk	<i>L.monocytogenes</i> Ad1781/ <i>L.ivanovii</i> Ad1737	Raw milk/ Raw milk cheese	Seeding 48h 3°C±2°C	/	1-2-1-0-1 (1,0)	1,0	-	-	3	c
2015	7059	Fromage 33% MG (lait pasteurisé)	Pasteurised cheese	<i>L.monocytogenes</i> Ad1236/ <i>L.seeligeri</i> Ad1780	Raw milk cheese/ Raw milk	Seeding 48h 3°C±2°C	/	1-1-0-1-0 (0,6)/ 0-0-0-0-0 (0)	0,6	+	+	3	c
2015	7060	Fourme d'Ambert (lait pasteurisé)	Pasteurised cheese	<i>L.monocytogenes</i> Ad977/ <i>L.innocua</i> Ad656	Dairy product/ Cheese	Seeding 48h 3°C±2°C	/	1-2-2-2-1 (1,6)/ 0-2-1-2-0 (1,0)	1,0	-	-	3	c
2015	7066	Choux chantilly	Dairy based dessert	<i>L.monocytogenes</i> Ad1781/ <i>L.ivanovii</i> Ad1737	Raw milk/ Raw milk cheese	Seeding 48h 3°C±2°C	/	1-2-1-0-1 (1,0)	1,0	+	+	3	c
2015	7067	Tiramisu	Dairy based dessert	<i>L.monocytogenes</i> Ad1236/ <i>L.seeligeri</i> Ad1780	Raw milk cheese/ Raw milk	Seeding 48h 3°C±2°C	/	1-1-0-1-0 (0,6)/ 0-0-0-0-0 (0)	0,6	+	+	3	c
2016	63	Livarot lait pasteurisé	Pasteurised cheese	<i>L.ivanovii</i> Ad680	cheese	Seeding 48h 3°C±2°C	/	0-2-1-0-3 (1,2)	1,2	+	+	3	c
2016	64	Bleu d'auvergne lait pasteurisé	Pasteurised cheese	<i>L.ivanovii</i> Ad680	cheese	Seeding 48h 3°C±2°C	/	0-2-1-0-3 (1,2)	1,2	+	+	3	c
2016	65	Buche de chèvre lait pasteurisé	Pasteurised cheese	<i>L.ivanovii</i> Ad680	cheese	Seeding 48h 3°C±2°C	/	0-2-1-0-3 (1,2)	1,2	+	+	3	c
2016	66	Gouda jeune lait de vache pasteurisé	Pasteurised cheese	<i>L.ivanovii</i> Ad2451	Ewe milk	Seeding 48h 3°C±2°C	/	0-0-1-1-2 (0,8)	0,8	-	-	3	c
2016	67	Pointe de brie lait pasteurisé	Pasteurised cheese	<i>L.ivanovii</i> Ad2451	Ewe milk	Seeding 48h 3°C±2°C	/	0-0-1-1-2 (0,8)	0,8	+	+	3	c
2016	631	Maquereau	Mackerel	<i>L.innocua</i> Ad1190	Fish	Seeding 48h 3°C±2°C	/	1-1-2-0-0 (0,8)	0,8	-	-	4	a
2016	632	Carrelet	Fish	<i>L.innocua</i> Ad1190	Fish	Seeding 48h 3°C±2°C	/	1-1-2-0-0 (0,8)	0,8	-	-	4	a
2016	633	Dos de cabillaud	Fish	<i>L.innocua</i> Ad1190	Fish	Seeding 48h 3°C±2°C	/	1-1-2-0-0 (0,8)	0,8	-	-	4	a
2016	634	Filet de lieu	Fish	<i>L.welshimeri</i> Ad1669	Fish	Seeding 48h 3°C±2°C	/	1-0-1-0-0 (0,4)	0,4	+	+	4	a
2016	637	Lamelles d'encornet géant	Fish	<i>L.seeligeri</i> BR1	Fish	Seeding 48h 3°C±2°C	/	0-0-1-1-1 (0,6)	0,6	-	-	4	a
2016	638	Filet de cabillaud	Fish	<i>L.seeligeri</i> BR1	Fish	Seeding 48h 3°C±2°C	/	0-0-1-1-1 (0,6)	0,6	+	+	4	a

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				Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample	Inoculation level CFU/sample	7500 Fast	QS5		
2016	639	Sardine	Pilchard	<i>L.seeligeri</i> BR1	Fish	Seeding 48h 3°C±2°C	/	0-0-1-1-1 (0,6)	0,6	-	-	4	a
2016	708	Filets d'anchois marinés ail persil	Marinated anchovies	<i>L.grayi</i> Ad1198	Smoked salmon	Seeding 48h 3°C±2°C	/	1-2-2-2-1 (1,6)	1,6	-	-	4	b
2016	709	Hareng fumés	Smoked herring	<i>L.grayi</i> Ad1198	Smoked salmon	Seeding 48h 3°C±2°C	/	1-2-2-2-1 (1,6)	1,6	+	+	4	b
2016	710	Brisure de saumon fumé	Smoked salmon	<i>L.grayi</i> Ad1198	Smoked salmon	Seeding 48h 3°C±2°C	/	1-2-2-2-1 (1,6)	1,6	+	+	4	b
2016	711	Carpaccio de saumon citron aneth	Salmon Carpaccio	<i>L.innocua</i> Ad1674	Smoked salmon	Seeding 48h 3°C±2°C	/	0-0-2-0-1 (0,6)	0,6	+	+	4	b
2016	712	Haddock mariné	Marinated haddock	<i>L.innocua</i> Ad1674	Smoked salmon	Seeding 48h 3°C±2°C	/	0-0-2-0-1 (0,6)	0,6	-	-	4	b
2016	713	Filet de maquereaux au poivre	Seasoned mackerel	<i>L.innocua</i> Ad1674	Smoked salmon	Seeding 48h 3°C±2°C	/	0-0-2-0-1 (0,6)	0,6	+	+	4	b
2016	714	Yakitori saumon fumé sésame pavot	Seasoned salmon	<i>L.innocua</i> Ad1674	Smoked salmon	Seeding 48h 3°C±2°C	/	0-0-2-0-1 (0,6)	0,6	+	+	4	b
2016	720	Terrine de saumon à l'aneth	Salmon terrine	<i>L.grayi</i> Ad1504	Salmon terrine	Seeding 48h 3°C±2°C	/	2-2-2-0-3 (1,8)	1,8	+	+	4	c
2016	721	Bâtonnet de surimi	Surimi	<i>L.innocua</i> Ad1233	Fish	Seeding 48h 3°C±2°C	/	0-0-1-1-2 (0,8)	0,8	+	+	4	c
2016	722	Miettes de crabes	Crabs	<i>L.innocua</i> Ad1233	Fish	Seeding 48h 3°C±2°C	/	0-0-1-1-2 (0,8)	0,8	+	+	4	c
2016	723	Hachés de saumon rose à la ciboulette	Cooked salmon	<i>L.grayi</i> Ad1504	Salmon terrine	Seeding 48h 3°C±2°C	/	2-2-2-0-3 (1,8)	1,8	+	+	4	c
2016	724	Hachés de colin d'Alaska citron persil	Cooked fish	<i>L.innocua</i> Ad1233	Fish	Seeding 48h 3°C±2°C	/	0-0-1-1-2 (0,8)	0,8	+	+	4	c
2016	1308	Carottes en rondelles	Carrots	<i>L.monocytogenes</i> Ad1672/ <i>L.innocua</i> Ad1673	Vegetables	Seeding 48h 3°C±2°C	/	2-1-1-1-0 (1,0)/ 1-0-1-1-1(0,8)	0,8	+	+	5	a
2016	1309	Petits pois	Peas	<i>L.monocytogenes</i> Ad1672/ <i>L.innocua</i> Ad1673	Vegetables	Seeding 48h 3°C±2°C	/	2-1-1-1-0 (1,0)/ 1-0-1-1-1(0,8)	0,8	+	+	5	a
2016	1310	Haricots verts	Green beans	<i>L.monocytogenes</i> Ad1672/ <i>L.innocua</i> Ad1673	Vegetables	Seeding 48h 3°C±2°C	/	2-1-1-1-0 (1,0)/ 1-0-1-1-1(0,8)	0,8	+	+	5	a
2016	642	Piémontaise au jambon	Vegetables salad with ham	<i>L.grayii</i> Ad1296	Vegetables	Seeding 48h 3°C±2°C	/	2-2-1-0-1 (1,2)	1,2	-	-	5	b
2016	643	Macédoine de légumes	Vegetables salad	<i>L.grayii</i> Ad1297	Vegetables	Seeding 48h 3°C±2°C	/	2-2-1-0-1 (1,2)	1,2	-	-	5	b
2016	644	Trio de crudités sous vide	Seasoned vegetables	<i>L.seeligeri</i> Ad1754	Vegetables	Seeding 48h 3°C±2°C	/	2-0-2-1-1 (1,2)	1,2	-	-	5	b
2016	646	Céleri rémoulade	Celery salad	<i>L.innocua</i> Ad1176	Spinach	Seeding 48h 3°C±2°C	/	1-0-2-2-1 (1,2)	1,2	+	+	5	b
2016	647	Betteraves assaisonnées	Seasoned beets	<i>L.innocua</i> Ad1176	Spinach	Seeding 48h 3°C±2°C	/	1-0-2-2-1 (1,2)	1,2	-	-	5	b
2016	649	Coleslaw	Coleslaw	<i>L.grayii</i> Ad1297	Vegetables	Seeding 48h 3°C±2°C	/	2-2-1-0-1 (1,2)	1,2	-	-	5	b
2016	652	Piémontaise au jambon	Vegetables salad with ham	<i>L.monocytogenes</i> Ad544	Vegetables	Seeding 48h 3°C±2°C	/	0-2-1-0-1 (0,8)	0,8	-	-	5	b
2016	653	Macédoine de légumes	Vegetables salad	<i>L.monocytogenes</i> Ad544	Vegetables	Seeding 48h 3°C±2°C	/	0-2-1-0-1 (0,8)	0,8	+	+	5	b
2016	654	Trio de crudités sous vide	Seasoned vegetables	<i>L.monocytogenes</i> Ad285	Vegetables	Seeding 48h 3°C±2°C	/	0-3-1-0-1 (1,0)	1,0	+	+	5	b
2016	656	Céleri rémoulade	Celery salad	<i>L.monocytogenes</i> Ad285	Vegetables	Seeding 48h 3°C±2°C	/	0-3-1-0-1 (1,0)	1,0	-	-	5	b
2016	657	Betteraves assaisonnées	Seasoned beets	<i>L.monocytogenes</i> Ad1672	Vegetables	Seeding 48h 3°C±2°C	/	0-1-1-1-0 (0,6)	0,6	+	+	5	b
2016	659	Coleslaw	Coleslaw	<i>L.monocytogenes</i> Ad1672	Vegetables	Seeding 48h 3°C±2°C	/	0-1-1-1-0 (0,6)	0,6	+	+	5	b
2016	645	Carottes râpées assaisonnées	Seasoned carrots	<i>L.seeligeri</i> Ad1754	Vegetables	Seeding 48h 3°C±2°C	/	2-0-2-1-1 (1,2)	1,2	+	+	5	b
2016	648	Concombres à la crème	Cucumber with cream	<i>L.innocua</i> Ad1176	Spinach	Seeding 48h 3°C±2°C	/	1-0-2-2-1 (1,2)	1,2	-	-	5	b
2016	655	Carottes râpées assaisonnées	Seasoned carrots	<i>L.monocytogenes</i> Ad544	Vegetables	Seeding 48h 3°C±2°C	/	0-2-1-0-1 (0,8)	0,8	+	+	5	b
2016	1311	Légumes vapeur	Steamed vegetables	<i>L.monocytogenes</i> Ad1672/ <i>L.innocua</i> Ad1673	Vegetables	Seeding 48h 3°C±2°C	/	2-1-1-1-0 (1,0)/ 1-0-1-1-1(0,8)	1,8	+	+	5	c
2016	640	Poêlée du soleil duo de courgettes	Cooked vegetables	<i>L.seeligeri</i> Ad1754	Vegetables	Seeding 48h 3°C±2°C	/	2-0-2-1-1 (1,2)	1,2	-	-	5	c
2016	641	Poêlée de légumes et pomme de terre à la fermière	Cooked vegetables and potatoes	<i>L.grayi</i> Ad1295	Vegetables	Seeding 48h 3°C±2°C	/	2-2-1-0-1 (1,2)	1,2	+	+	5	c
2016	650	Poêlée du soleil duo de courgettes	Cooked zucchini	<i>L.monocytogenes</i> Ad1672	Vegetables	Seeding 48h 3°C±2°C	/	0-1-1-1-0 (0,6)	0,6	+	+	5	c
2016	651	Poêlée de légumes et pomme de terre à la fermière	Cooked vegetables	<i>L.monocytogenes</i> Ad544	Vegetables	Seeding 48h 3°C±2°C	/	0-2-1-0-1 (0,8)	0,8	+	+	5	c
2016	1315	Galettes de légumes courgettes tomates aubergines	Vegetables based preparation	<i>L.monocytogenes</i> Ad1498/ <i>L.welshimeri</i> Ad1668	Vegetables	Seeding 48h 3°C±2°C	/	2-1-0-1-1 (1,0)/ 1-2-0-0-0 (0,6)	0,6	+	+	5	c
2016	1316	Galettes de légumes choux fleurs brocolis carottes	Vegetables based preparation	<i>L.monocytogenes</i> Ad1498/ <i>L.welshimeri</i> Ad1668	Vegetables	Seeding 48h 3°C±2°C	/	2-1-0-1-1 (1,0)/ 1-2-0-0-0 (0,6)	0,6	+	+	5	c
2016	1317	Falafels pois chiches	Falafel	<i>L.monocytogenes</i> Ad1180/ <i>L.welshimeri</i> Ad1668	Vegetables	Seeding 48h 3°C±2°C	/	1-2-1-1-2 (1,4)/ 1-2-0-0-0 (0,6)	0,6	+	+	5	c
2016	1318	Tarte aux poireaux	Leeks pie	<i>L.monocytogenes</i> Ad1180/ <i>L.welshimeri</i> Ad1668	Vegetables	Seeding 48h 3°C±2°C	/	1-2-1-1-2 (1,4)/ 1-2-0-0-0 (0,6)	0,6	+	+	5	c
2016	1319	Galettes de légumes	Vegetables based preparation	<i>L.monocytogenes</i> Ad1180/ <i>L.welshimeri</i> Ad1668	Vegetables	Seeding 48h 3°C±2°C	/	1-2-1-1-2 (1,4)/ 1-2-0-0-0 (0,6)	0,6	+	+	5	c
2015	6000	Eau pareuse (industrie poisson)	Process water (fish industry)	<i>L.monocytogenes</i> AOOM009	Smoked salmon	Seeding 48h 4°C	/	0-1-2-1-0 (0,8)	0,8	+		6	a

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				Strain	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample	Inoculation level CFU/sample	7500 Fast	QS5		
2015	6001	Eau épineuse (industrie poisson)	Process water (fish industry)	<i>L.monocytogenes</i> AOOM032	Smocked salmon	Seeding 48h 4°C	/	0-0-3-0-2 (1,0)	1,0	+		6	a
2015	6002	Eau peleuse (industrie poisson)	Process water (fish industry)	<i>L.monocytogenes</i> AOOM045	Smocked salmon	Seeding 48h 4°C	/	0-1-1-1-4 (1,4)	1,4	+		6	a
2015	6003	Eau laveuse (industrie poisson)	Process water (fish industry)	<i>L.monocytogenes</i> AOOM088	Smocked salmon	Seeding 48h 4°C	/	0-0-0-3-2 (1,0)	1,0	+		6	a
2018	7906	Eau de rinçage saucisses végétales cutter	Rinsed water (vegetable sausage fabrication)	<i>L.monocytogenes</i> Ad2643	Salad	Seeding 48h 3°C±2°C	/	0-2-6-8-6	4,4		+	6	a
2018	7907	Eau de rinçage robot coupe jambon végétale	Rinsed water (vegetable ham fabrication)	<i>L.monocytogenes</i> Ad2643	Salad	Seeding 48h 3°C±2°C	/	0-2-6-8-6	4,4		+	6	a
2018	7908	Eau de rinçage marmite cuisson soupe poireaux épinards	Rinsed water marmite (leeks spinach)	<i>L.monocytogenes</i> Ad2643	Salad	Seeding 48h 3°C±2°C	/	0-2-6-8-6	4,4		+	6	a
2018	8074	Eau de rinçage risotto	Rinsed water (risotto fabrication)	<i>L.monocytogenes</i> Ad1213	Rice	Seeding 48h 3°C±2°C	/	3-3-4-1-4	3,0		+	6	a
2018	8075	Eau flagelleuse (abattage porc)	Water (pork slaughterhouse)	<i>L.monocytogenes</i> Ad293 + <i>L.welshimeri</i> Ad1671	Delicatessen + Smoked sausage	Seeding 48h 3°C±2°C	/	1-1-0-0-0 + 3-4-3-3-5	4,0		+	6	a
2018	8076	Eau de lavage hermix (industrie laitière)	Laundry water (dairy industry)	<i>L.monocytogenes</i> Ad2858	Milk	Seeding 48h 3°C±2°C	/	2-0-0-0-0	0,4		+	6	a
2018	8077	Eau de process poupe (industrie laitière)	Process water (dairy industry)	<i>L.monocytogenes</i> Ad2858 + <i>L.seeligeri</i> Ad1783	Milk+Raw milk	Seeding 48h 3°C±2°C	/	2-0-0-0-0 + 2-0-1-1-3	1,8		+	6	a
2018	8078	Eau de lavage surface (industrie laitière)	Laundry water (dairy industry)	<i>L.monocytogenes</i> Ad2642 + <i>L.seeligeri</i> Ad1783	Cheese+Raw milk	Seeding 48h 3°C±2°C	/	2-2-1-1-0+2-0-1-1-3	2,6		+	6	a
2018	8685	Eau de lavage (usine lait)	Cleaning water (dairy industry)	<i>L.monocytogenes</i> Ad2757	Dairy product	Seeding 48h 3°C±2°C	/	4-2-2-3-1	2,4		+	6	a
2018	8686	Eau de process saumon injecteur	Process water (salmon cutting)	<i>L.monocytogenes</i> Ad1189	Fish	Seeding 48h 3°C±2°C	/	1-0-2-1-1	1,0		+	6	a
2016	167	Poussières de laiterie	Dusts (dairy)	<i>L.innocua</i> Ad 653	Milk industry	Spiking HT 10min 56°C	0,4	3-2-2-1-2 (2)	2,0	-		6	b
2016	168	Poussières de laiterie	Dusts (dairy)	<i>L.innocua</i> Ad 653	Milk industry	Spiking HT 10min 56°C	0,4	3-2-2-1-2 (2)	2,0	+		6	b
2016	169	Poussières de laiterie	Dusts (dairy)	<i>L.innocua</i> Ad 653	Milk industry	Spiking HT 10min 56°C	0,7	3-5-3-3-4 (3,6)	3,6	+		6	b
2016	1147	Déchets de poisson	Wastes (fish)	<i>L.monocytogenes</i> Ad1679	Environmental sample (fish)	Seeding-48h 2-8°C	/	2-2-1-2-1 (1,6)	1,6	-		6	b
2018	8079	Déchets porc (fabrication saucisse)	Pork waste (sausage fabrication)	<i>L.monocytogenes</i> Ad293 + <i>L.welshimeri</i> Ad1670	Delicatessen+Delicatessen	Seeding 48h 3°C±2°C	/	1-0-0-0-0 + 3-4-3-3-5	3,8		+	6	b
2018	8080	Déchets (abattage porc)	Wastes (pork slaughterhouse)	<i>L.monocytogenes</i> Ad293 + <i>L.welshimeri</i> Ad1671	Delicatessen+Smoked sausage	Seeding 48h 3°C±2°C	/	1-1-0-0-0 + 3-4-3-3-5	4,0		+	6	b
2018	8081	Déchets poisson (découpe)	Fish waste (cutting)	<i>L.monocytogenes</i> Ad2599	Salmon	Seeding 48h 3°C±2°C	/	3-5-3-4-5	4,0		+	6	b
2015	6004	Chiffonnette tapis déchets peleuse (industrie poisson)	Wipe (fish industry)	<i>L.monocytogenes</i> AOOM009	Smocked salmon	Seeding 48h 4°C	/	0-1-2-1-0 (0,8)	0,8	+		6	c
2015	6005	Chiffonnette tapis trancheur ligne (industrie poisson)	Wipe (fish industry)	<i>L.monocytogenes</i> AOOM032	Smocked salmon	Seeding 48h 4°C	/	0-0-3-0-2 (1,0)	1,0	+		6	c
2015	6006	Chiffonnette tapis pareuse (industrie poisson)	Wipe (fish industry)	<i>L.monocytogenes</i> AOOM045	Smocked salmon	Seeding 48h 4°C	/	0-1-1-1-4 (1,4)	1,4	+		6	c
2018	7902	Chiffonnette couteau avant nettoyage (Découpe poisson)	Wipe knife(salmon cutting)	<i>L.monocytogenes</i> Ad548	Environment fish industry	Seeding 48h 3°C±2°C	/	2-2-2-2-2	2,0		+	6	c
2018	7903	Chiffonnette plaque parage lardons avant nettoyage (Découpe poisson)	Wipe (salmon cutting)	<i>L.monocytogenes</i> Ad548	Environment fish industry	Seeding 48h 3°C±2°C	/	2-2-2-2-2	2,0		+	6	c
2018	7904	Chiffonnette tapis trieuse scan 3 avant nettoyage (Découpe poisson)	Wipe (salmon cutting)	<i>L.monocytogenes</i> Ad1679	Environment fish industry	Seeding 48h 3°C±2°C	/	1-3-2-1-1	1,6		+	6	c
2018	7905	Chiffonnette tapis trancheuse scan 3 avant nettoyage (Découpe poisson)	Wipe (salmon cutting)	<i>L.monocytogenes</i> Ad1679	Environment fish industry	Seeding 48h 3°C±2°C	/	1-3-2-1-1	1,6		+	6	c
2018	8082	Lingettes gants (abattage volaille)	Wipe gloves (poultry slaughterhouse)	<i>L.monocytogenes</i> Ad667 + <i>L.innocua</i> Ad1227	Chicken meat + Turkey meat	Seeding 48h 3°C±2°C	/	1-3-0-1-3 + 0-0-0-4-1	2,6		+	6	c
2018	8083	Lingette chariot volaille (abattage volaille)	Wipe cart (poultry slaughterhouse)	<i>L.monocytogenes</i> Ad667 + <i>L.innocua</i> Ad1227	Chicken meat + Turkey meat	Seeding 48h 3°C±2°C	/	1-3-0-1-3 + 0-0-0-4-1	2,6		+	6	c

Appendix D - Sensitivity: raw data

Bold typing : artificially inoculated samples

Listeria detection results:

H-:	characteristic Listeria colonies without halo
H+:	characteristic Listeria colonies with halo
-:	no typical colonies but presence of background microflora
st:	plate without any colony
i:	PCR inhibition
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND :	positive presumptive negative deviation
NC:	non characteristic colony on TSYEA
d:	doubtful colony
F1:	Fraser 1
BL:	<i>Brilliance</i> TM Listeria Agar
Pal:	Palcam

NC curves, probably linked to few lysates available and storage duration. Result not kept for interpretation

No more lysate to run the PCR test once or twice

Discordant result between 7500 Fast (initial validation result) and QS5, lysate tested again with 7500 Fast in 2018

MEAT PRODUCTS (PikoReal Instrument)

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				Half fraser		Fraser 1		Identification	<i>Listeria</i> spp result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24 h at 37°C						Storage for 72H at 5°C ± 3°C									
				O&A	Palcam	O&A	Palcam			PCR PikoReal	Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agreement Ref/Alt 4H				
											Result	Ct	Brilliance <i>Listeria</i> Agar			Palcam	Reference tests	Result	Ct			Brilliance <i>Listeria</i> Agar	Palcam		
2014	1079	Steak haché bœuf	Ground beef	-	-	H-d	-	NC	-	-	/	H-d	-	NC	-	NA	-	/	H-d	-	-	NA	1	a	
2014	1080	Viande pour sauté de dinde nature	Raw turkey meat	-	-	St	St	/	-	-	/	-	-	/	-	NA	-	/	-	-	-	NA	1	a	
2014	1081	Bavettes d'ailoyau bœuf	Raw beef meat	-	-	-	-	/	-	-	/	-	-	/	-	NA							1	a	
2014	1082	Filet de porc	Raw pork meat	H+	+	H+	+	<i>L.monocytogenes L. innocua</i>	+	+	24,95	H+/H-	+	<i>L.monocytogenes L. innocua</i>	+	PA	+	(24,75)	24,75	H+/H-	+	+	PA	1	a
2014	1083	Sauté de dinde nature cru	Raw turkey meat	H-	+d	H-	-	<i>L. welshimeri</i>	+	+	30,06	H+	+	<i>L.monocytogenes</i>	+	PA	+	(27,39)	27,39	H+	+	+	PA	1	a
2014	1084	Viande de poulet congelée	Raw chicken frozen meat	H+/H-	+	H+/1H-	+	<i>L.monocytogenes L. innocua</i>	+	+	29,21	H+/H-	+	<i>L.monocytogenes L. welshimeri</i>	+	PA	+	(26,11)	26,11	H+/H-	+	+	PA	1	a
2014	1085	Viande gros grain volaille	Raw minced poultry meat	H-	+	H-	+	<i>L. welshimeri</i>	+	+	41,72	H+	-	<i>L.monocytogenes</i>	+	PA	+	(32,80)	32,8	H+	+	+	PA	1	a
2014	1086	Cuisse de poulet blanquette	Raw chicken meat (leg)	H+	St	H+	+d	<i>L.monocytogenes</i>	+	+	28,74	H+	+	<i>L.monocytogenes</i>	+	PA	+	(26,66)	26,66	H+	+	+	PA	1	a
2014	1087	Escalope de dinde	Raw turkey meat	H-d	-	-	St	NC	-	-	/	H-d	-	NC	-	NA	-	/	-	-	-	NA	1	a	
2014	1088	Langue de porc	Pork tongue	H-	+	H-	+	<i>L. innocua</i>	+	-	/	H-d	-	NC	-	ND	-	/	-	-	-	ND	1	a	
2014	1089	Viande broyée filet de dinde	Raw turkey meat	H+/H-	+	1H+/H-	+	<i>L.monocytogenes L. welshimeri</i>	+	+	34,39	H-d	+	<i>L. innocua</i>	+	PA	+	(34,00)	34	H-	+	+	PA	1	a
2014	1090	Sauté de dinde cru	Raw turkey meat	H+	+	H+/1H-d	+	<i>L.monocytogenes</i>	+	-	/	-	-	/	-	ND	-	/	-	-	-	ND	1	a	
2014	1091	Viande de poulet broyée	Raw minced chicken meat	H+/H-	+	H+/H-	+	<i>L.monocytogenes L. innocua</i>	+	+	32,07	H+/H-	3+d	<i>L.monocytogenes L. innocua</i>	+	PA	+	(28,44)	28,44	H-	+d	+	PA	1	a
2014	1092	Filet de dinde	Raw turkey meat	H+/H-	+	H-	+	<i>L.monocytogenes L. innocua</i>	+	+	33,52	H-	+d	<i>L. innocua</i>	+	PA	+	(30,26)	30,26	H-	+d	+	PA	1	a
2014	1124	Emincé de bœuf ciboulette	Raw seasoned beef meat	-	St	-	St	/	-	-	/	-	-	/	-	NA							1	a	
2014	1125	Brochette d'onglet bœuf	Raw beef meat	H-d	+	H-	+	<i>L. innocua</i>	+	+	24,46	H-	+	<i>L. innocua</i>	+	PA	+	(25,12)	25,12	H-	+	+	PA	1	a
2014	1126	Brochette d'onglet bœuf	Raw beef meat	H+/1H-	+	H+	+	<i>L.monocytogenes L. welshimeri</i>	+	+	28,98	H+/H-	+	<i>L.monocytogenes L. innocua</i>	+	PA	+	(29,26)	29,26	H+/1H-	+	+	PA	1	a
2014	1127	Babines de bœuf	Beef chops	H+/H-	+	H+/H-	+	<i>L.monocytogenes L. innocua</i>	+	+	22,11	H+/H-	+	<i>L.monocytogenes L. innocua</i>	+	PA	+	(22,12)	22,12	H+d/H-	+	+	PA	1	a
2014	1128	Pointe de jambon (viande crue)	Raw pork meat	H+/H-	+	1H+/H-	+	<i>L.monocytogenes L. innocua</i>	+	+	20,58	H-	+	<i>L. innocua</i>	+	PA	+	(19,69)	19,69	H+d/H-	+	+	PA	1	a
2014	1130	Pointe de jambon (viande crue)	Raw pork meat	H-	+	H-	+	<i>L. innocua</i>	+	+	36,4	2H-d	-	<i>L. welshimeri</i>	+	PA	+	(36,98)	36,98	H-	+	+	PA	1	a
2014	1131	Gésiers de volaille	Poultry gizzards	-	-	St	St	/	-	-	/	-	-	/	-	NA							1	a	
2014	1132	Viande rouge cuisse de dinde	Raw turkey meat (leg)	H-	+	H-	+	<i>L. welshimeri</i>	+	+	34,77	H-	4+	<i>L. welshimeri</i>	+	PA	+	(33,55)	33,55	H-	+	+	PA	1	a
2014	1640	Côte de porc	Pork meat	H-	+	H-	+	<i>L. welshimeri</i>	+	+	20,96	H-	+	<i>L. welshimeri</i>	+	PA	+	(20,80)	20,8	H-	+	+	PA	1	a

MEAT PRODUCTS (PikoReal Instrument)

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				Half fraser		Fraser 1		Identification	<i>Listeria</i> spp result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24 h at 37°C						Storage for 72H at 5°C ± 3°C									
				O&A	Palcam	O&A	Palcam			PCR PikoReal		Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agreement Ref/Alt 4H			
										Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam	Reference tests			Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam					
2014	1641	Côte échine de porc	Pork meat	H-	+	H-	+	<i>L. welshimeri</i>	+	+	20,33	H-	+	<i>L. welshimeri</i>	+	PA	+	(20,88)	20,88	H-	+	+	PA	1	a
2014	1642	Filet de porc à griller	Pork meat	H-	+	H-	+	<i>L. welshimeri</i>	+	+	21,58	H-	+	<i>L. welshimeri</i>	+	PA	+	(20,55)	20,55	H-	+	+	PA	1	a
2014	1643	Pieds de porc	Foot pork	H-	+	H-	+	<i>L. welshimeri</i>	+	+	21,09	H-	+	<i>L. welshimeri</i>	+	PA	+	(21,53)	21,53	H-	+	+	PA	1	a
2014	1831	Aiguillettes de poulet	Raw chicken meat	-	-	-	-	/	-	-	/	-	-	/	-	NA								1	a
2014	1832	Aiguillettes de canard	Raw duck meat	-	-	St	St	/	-	-	/	-	-	/	-	NA								1	a
2014	1078	Lardons naturels	Bacon	St	St	-	St	/	-	+	37,64	H+	+	<i>L.monocytogenes</i>	+	PD	+	(32,07)	32,07	H+	+	+	PD	1	b
2014	1118	Merguez crues	Raw seasoned sausages	-	-	-	-	/	-	-		-	-	/	-	NA								1	b
2014	1119	Saucisses crues	Raw sausages	H+/H-	+	H+	+	<i>L.monocytogenes</i> <i>L. welshimeri</i>	+	+	31,51	H+/H-d	+	<i>L.monocytogenes</i>	+	PA	+	(30,02)	30,02	H+/H- <i>L. welshimeri</i>	+	+	PA	1	b
2014	1120	Chair à saucisses	Raw meat sausage	H-d	+d	H-	+	<i>L. welshimeri</i>	+	+	33,48	H-d Subculture LEB H+/H-	- Subculture LEB +	<i>L.monocytogenes</i> <i>L. welshimeri</i>	+	PA	+	(33,41)	33,41	H+	+	+	PA	1	b
2014	1121	Chair à saucisses	Raw meat sausage	-	-	-	-	/	-	-	/	-	-	/	-	NA	-	/	-	-	-	-	NA	1	b
2014	1129	Roti de dinde nature	Raw turkey meat	H+/H-d	-	H+	+	<i>L.monocytogenes</i> <i>L. welshimeri</i>	+	+	34,56	H+	+	<i>L.monocytogenes</i>	+	PA	+	(34,18)	34,18	H+	+	+	PA	1	b
2014	1397	Rillettes de porc	Delicatessen	1H+	St	H+	+	<i>L.monocytogenes</i>	+	+	41,61	- (H-d at 72h)	-	<i>L. grayi</i>	+	PA	+	(36,14)	36,14	1H-d	-	+	PA	1	b
2014	1398	Boudin blanc aux morilles	Ready to reheat (delicatessen)	H+	+	H+/H-	+	<i>L.monocytogenes</i> <i>L. innocua</i>	+	+	21,78	H+/H-d	+	<i>L.monocytogenes</i> <i>L. innocua</i>	+	PA	+	(19,94)	19,94	H+/H-	+	+	PA	1	b
2014	1399	Terrine de campagne	Delicatessen	St	St	St	St	/	-	-	/	St	St	/	-	NA	+	(46,40)	46,4	- 5 x Subculture LEB: - Subculture Fraser1: St	St 5 x Subculture LEB: - Subculture Fraser1: St	-	NA	1	b
2014	1401	Saucisses de Strasbourg fumées	Ready to reheat (delicatessen)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	39,44	H+/1H-d	-	<i>L.monocytogenes</i>	+	PA	+	(30,45)	30,45	H+	+	+	PA	1	b
2014	1403	Poitrine 1/2 sel fumée	Ready to reheat (delicatessen)	St	St	St	St	/	-	-	/	-	St	/	-	NA	-		-	St	-	-	NA	1	b
2014	1644	Poitrine rôtie	Delicatessen	St	St	St	St	/	-	-	/	St	St	/	-	NA								1	b
2014	1645	Saucisson	Delicatessen (cooked sausage)	St	St	-	-	/	-	+	48,31	-	+d (2)	<i>L. innocua</i>	+	PD	+	(42,92)	42,92	- Subculture LEB: -	- Subculture LEB: +	+	PD	1	b
2014	1646	Jambon cru italien	Raw ham	H-d	-	-	-	/	-	+	35,95	H-	+d	<i>L. welshimeri</i>	+	PD	+	(30,90)	30,9	H-	+	+	PD	1	b
2014	1647	Mortadelles	Sausage	St	St	St	St	/	-	-	/	-	-	/	-	NA								1	b

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				Half fraser		Fraser 1		Identification	<i>Listeria</i> spp result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24 h at 37°C						Storage for 72H at 5°C ± 3°C								
				O&A	Palcam	O&A	Palcam			PCR PikoReal		Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation		Final result 72H			Agreement Ref/Alt 4H
										Result	Ct	Brilliance Listeria Agar	Palcam	Reference tests			Result	Ct	Brilliance Listeria Agar	Palcam				
2014	1648	Andouille de Bretagne	Sausage	St	St	St	St	/	-	-	/	-	St	/	-	NA							1	b
2014	1649	Jambonneau supérieur	Delicatessen	St	St	St	St	/	-	-	/	-	St	/	-	NA							1	b
2014	1827	Pâté au poivre vert	Delicatessen (pâté)	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	/	-	-	/	-	ND	-		-	-	-	ND	1	b
2014	1828	Terrine de canard à l'ancienne	Delicatessen (pâté)	St	St	St	St	/	-	-	/	St	-	/	-	NA							1	b
2014	1829	Museau avec langues	Delicatessen	St	St	St	St	/	-	-	/	-	-	/	-	NA							1	b
2014	1830	Andouille au lard	Delicatessen (sausage)	St	St	St	St	/	-	-	/	-	-	/	-	NA							1	b
2018	1368	Paupiettes de veau sauce tomate	RTRH (tomatoes veal)	st	st	st	st	/	-	+	26,71	H+	-	<i>L.ivanovii</i>	PD		+	23,82	H+	+	+	PD	1	b
2018	1369	Tomates farcies cuites	RTRH (tomatoes pork)	H-	+	H-	+	<i>L.welshimeri</i>	+	+	23,74	H-	+	<i>L.welshimeri</i>	PA		+	22,62	H-	+	+	PA	1	b
2018	1370	Croque-Monsieur	RTRH (Croque Monsieur)	H-	+	H-	+	<i>L.innocua</i>	+	+	26,16	H+	+	<i>L.monocytogenes</i>	PA		+	21,53	H+	+	+	PA	1	b
2018	1371	Hachis parmentier	RTRH (Hachis parmentier)	-	+d	H-d	+d	<i>L.seeligeri</i>	+	+	20,68	H-d/-	+	<i>L.seeligeri</i>	PA		+	19,6	H-d (L.seeligeri)	+d	+	PA	1	b
2018	1372	Croissant au jambon	RTRH (ham)	-	st	-	st		-	-	/	-	-		NA	-							1	b
2018	1373	Cordon bleu dinde	RTRH (turkey meat)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	25,06	H+	+	<i>L.monocytogenes</i>	PA		+	24,13	H+	+	+	PA	1	b
2018	1374	Emincés de poulet rôti	RTRH (chicken)	H+	+(1)	H+	+	<i>L.monocytogenes</i>	+	+	30,54	H+	+	<i>L.monocytogenes</i>	PA		-/-	/	H+	+(3)	-	ND	1	b
2018	1375	Brochette de poulet	RTRH (chicken)	st	-	st	-		-	-	/	-	-		NA	-							1	b
2018	1376	Côte de porc à la provençale	RTRH (seasoned pork)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	24,43	H+	-	<i>L.monocytogenes</i>	PA		+	31,51	H+	+	+	PA	1	b
2018	1377	Endives au jambon	RTRH (Endive with ham)	-	st	-	st		-	-	/	-	-		NA	-							1	b
2014	1122	Lardons fumés	Smoked bacon	H+/1H-d	+	H+	+	<i>L.monocytogenes</i> <i>L.welshimeri</i>	+	+	34,32	H+	+	<i>L.monocytogenes</i>	+	PA	+	34,62	H+	+	+	PA	1	c
2014	1123	Carpaccio mariné	Carpaccio	-	-	St	-	/	-	+	30,56	H+	+	<i>L.monocytogenes</i>	+	PD	+	27,39	H+	+	+	PD	1	c
2014	1395	Emincés de poulet marinés	Ready to reheat meal (seasoned chicken)	-	-	St	-	/	-	-	/	-	-	/	-	NA	-	/	-	-	-	NA	1	c
2014	1396	Nuggets dinde	Nuggets	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	22,04	H+	+	<i>L.monocytogenes</i>	+	PA	+	21,15	H+	+	+	PA	1	c
2014	1400	Baguette campagnarde (lardons champignons)	Ready to reheat meal (sandwich)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	20,93	H+	+	<i>L.monocytogenes</i>	+	PA	+	19,42	H+	+	+	PA	1	c
2014	1402	Côtes de porc miel moutarde citron	Ready to reheat meal (seasoned pork)	H+	+	H+	+	<i>L.monocytogenes</i>	+	!/+	34,01	H+	+	<i>L.monocytogenes</i>	+	PA	+	30,13	H+	+	+	PA	1	c
2014	1404	Baguette pizza (jambon/champignon/fromage)	Ready to reheat meal (pizza)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	21,12	H+	+	<i>L.monocytogenes</i>	+	PA	+	20,13	H+	+	+	PA	1	c

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				O&A	Palcam	O&A	Palcam			PCR PikoReal		Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation		Final result 72H			Agreement Ref/Alt 4H
										Result	Ct	Brilliance Listeria Agar	Palcam	Reference tests			Result	Ct	Brilliance Listeria Agar	Palcam				
2014	1650	Parmentier de canard	Ready to reheat meal (duck)	St	St	St	St	/	-	-	/	St	St	/	-	NA							1	c
2014	1651	Filet mignon de porc aux cèpes et à la crème	Ready to reheat meal (pork)	St	St	St	St	/	-	-	/	St	St	/	-	NA							1	c
2014	1652	Saucisses grillée purée de pomme de terre	Ready to reheat meal (pork sausage)	St	St	St	St	/	-	-	/	St	St	/	-	NA							1	c
2014	1653	Blanquette de veau	Ready to reheat meal (veal)	St	St	St	St	/	-	-	/	St	St	/	-	NA							1	c
2014	1654	Couscous à la marocaine	Ready to reheat meal (couscous)	St	St	St	St	/	-	-	/	-	St	/	-	NA							1	c
2014	1655	Moussaka à l'agneau	Ready to reheat meal (moussaka)	St	St	St	St	/	-	-	/	St	-	/	-	NA							1	c
2014	1656	Tomates farcies	Ready to reheat meal (tomatoes / meat)	St	St	St	St	/	-	-	/	St	St	/	-	NA							1	c
2014	1657	Hachis Parmentier	Ready to reheat meal (potatoes / meat)	St	St	St	St	/	-	-	/	St	-	/	-	NA							1	c
2014	1658	Paupiette de veau	Ready to reheat meal (veal)	St	St	St	St	/	-	-	/	St	-	/	-	NA							1	c
2014	1659	Emincés de poulet sauce moutarde	Ready to reheat meal (chicken)	St	St	St	St	/	-	-	/	-	-	/	-	NA							1	c
2017	8018	Saucisses Strasbourg	Sausages	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	31,92	H+	+	<i>L.monocytogenes</i>	+	PA	+	30,50	H+/H-	+	+	PA	1	c
2017	8019	Saucisses de volaille	Chicken sausage	H+	+(1)	H+	+	<i>L.monocytogenes</i>	+	-	/	- (*)	- (*)		-	ND	-	/	-	-	-	ND	1	c
2017	8020	Saucisson sec bœuf/volaille	Dry sausage	-	st	H+/H-ni	+	<i>L.monocytogenes/L.innocua</i>	+	+	35,73	-	+d	<i>L.welshimeri</i>	+	PA	+	36,03	-	+d	+	PA	1	c
2017	8021	Rosette	Delicatessen	-	st	st	st		-	+	44,35	- (H+ on ALOA (100µl) and + on RLM (100µl))	- (+ on PALCAM (100µl))	<i>L.monocytogenes</i> (on Palcam and RLM)	+	PD	-	/	-	-	-	NA	1	c

(*) For negative samples, a subculture in Fraser broth was performed prior streaking onto selective agar plates. No typical colony was observed.

DAIRY PRODUCTS (PikoReal Instrument)

Analysis year	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ <i>Listeria</i> species											Category	Type		
				Half fraser		Fraser 1		Identification	<i>Listeria</i> spp result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24 h at 37°C						Storage for 72H at 5°C ± 3°C								
				O&A	Palcam	O&A	Palcam			PCR PikoReal		Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation				Final result 72H	Agreement Ref/Alt 4H
										Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam	Reference tests			Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam				
2013	1397	Fromage au lait cru de vache	Raw milk cheese (cow)	-	-	st	st	/	-	-	/	-	st	/	-	NA							2	a
2013	1398	Fromage au lait pasteurisé de vache	Pasteurized milk cheese (cow)	-	-	-	st	/	-	-	/	-	st	/	-	NA							2	a
2013	1399	Fromage au lait cru de brebis	Raw milk cheese (ewe)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	35,49	H+	+	<i>L.monocytogenes</i>	+	PA	+	30,42	H+	+	+	PA	2	a
2013	1400	Fromage au lait cru de vache	Raw milk cheese (cow)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	43,44	-	+	<i>L.monocytogenes</i> (fraser 1-72h)	+	PA	+	38,15	H+	+	+	PA	2	a
2013	1401	Fromage au lait cru de vache	Raw milk cheese (cow)	-	3+	H+	+	<i>L.monocytogenes</i>	+	+	34,88	H+	+	<i>L.monocytogenes</i>	+	PA	+	32,16	H+	+	+	PA	2	a
2013	1402	Fromage au lait cru de vache	Raw milk cheese (cow)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	23,90	H+	+	<i>L.monocytogenes</i>	+	PA	+	24,43	H+	+	+	PA	2	a
2013	1403	Fromage au lait cru de vache	Raw milk cheese (cow)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	36,57	H+	+	<i>L.monocytogenes</i>	+	PA	+	33,06	H+	+	+	PA	2	a
2013	1404	Fromage au lait cru de vache	Raw milk cheese (cow)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	24,32	H+	+	<i>L.monocytogenes</i>	+	PA	+	24,06	H+	+	+	PA	2	a
2013	1405	Roquefort	Raw milk cheese	-	-	st	st	/	-	-	/	-	st	/	-	NA							2	a
2013	1411	Fromage au lait cru de vache	Raw milk cheese (cow)	-	-	st	-	/	-	-	/	st	st	/	-	NA							2	a
2013	1575	Fromage lait cru de vache	Raw milk cheese (cow)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	30,06	H+	+	<i>L.monocytogenes</i>	+	PA	+	29,23	H+	+	+	PA	2	a
2013	1576	Fromage lait cru de vache	Raw milk cheese (cow)	H+ / H-	+	H+	+	<i>L.monocytogenes</i>	+	+	42,54	H+	+	<i>L.monocytogenes</i>	+	PA	+	35,28	H+	+	+	PA	2	a
2013	1577	Fromage lait cru de vache	Raw milk cheese (cow)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	27,37	H+	+	<i>L.monocytogenes</i>	+	PA	+	26,86	H+	+	+	PA	2	a
2013	1578	Fromage lait cru de brebis	Raw milk cheese (ewe)	H+	+(1)	H+	+	<i>L.monocytogenes</i>	+	+	33,64	H-	+	<i>L. innocua</i>	+	PA	+	28,16	H-	+	+	PA	2	a
2013	1579	Fromage lait cru de vache	Raw milk cheese (cow)	H-	+	H-	+	<i>L. innocua</i>	+	-	/	-	st	/	-	ND	-	/	/	st	-	ND	2	a
2013	2752	Fromage frais de chèvre	Raw milk cheese	-	-	st	st	/	-	-	/	-	-	/	-	NA							2	a
2013	2753	Saint Félicien	Raw milk cheese	st	st	st	st	/	-	-	/	-	-	/	-	NA							2	a
2013	2754	Reblochon	Raw milk cheese	st	st	st	st	/	-	-	/	-	-	/	-	NA							2	a
2013	2755	Brie de Meaux	Raw milk cheese	st	st	st	st	/	-	-	/	-	-	/	-	NA							2	a
2013	3247	Brie	Cheese	-	-	-	-	/	-	-	/	-	-	/	-	NA							2	a
2013	1196	Panier de chèvre	Ready to reheat (cheese)	2H-	-	H-	+	<i>L.innocua</i>	+	-	/	-	st	/	-	ND	-	/	-	st	-	ND	2	b
2013	1220	Bâtonnet pané de mozzarella	Ready to reheat meal (cheese)	st	-	st	st	/	-	-	/	-	st	/	-	NA							2	b
2013	1407	Lait cru de brebis	Raw milk (ewe)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	27,51	H+	+	<i>L.monocytogenes</i>	+	PA	+	24,92	H+	+	+	PA	2	b

DAIRY PRODUCTS (PikoReal Instrument)

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				Half fraser		Fraser 1		Identification	<i>Listeria</i> spp result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24 h at 37°C						Storage for 72H at 5°C ± 3°C								
				O&A	Palcam	O&A	Palcam			PCR PikoReal		Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation		Final result 72H			Agreement Ref/Alt 4H
										Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam	Reference tests			Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam				
2013	1408	Lait cru de brebis	Raw milk (ewe)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	25,27	H+	+	<i>L.monocytogenes</i>	+	PA	+	23,73	H+	+	+	PA	2	b
2013	1409	Lait cru de brebis	Raw milk (ewe)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	24,88	H+	+	<i>L.monocytogenes</i>	+	PA	+	22,46	H+	+	+	PA	2	b
2013	1410	Lait cru de vache	Raw milk (cow)	st	st	st	st	/	-	-	/	st	st	/	-	NA							2	b
2013	1585	Lait cru de vache	Raw milk (cow)	H-	+	H-	+	<i>L. innocua</i>	+	+	30,34	H-	+	<i>L. innocua</i>	+	PA	+	27,31	H-	+	+	PA	2	b
2013	1586	Lait cru de vache	Raw milk (cow)	st	st	st	st	/	-	-	/	-	st	/	-	NA							2	b
2013	1587	Lait cru de vache	Raw milk (cow)	H-	+	H-	+	<i>L. innocua</i>	+	+	30,96	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	PA	+	26,94	H+/H-	+	+	PA	2	b
2013	1716	Lait cru de vache	Raw milk (cow)	H-	+	H-	+	<i>L.innocua</i>	+	-	/	-	st	/	-	ND	-	/	-		-	ND	2	b
2013	1717	Lait cru de vache	Raw milk (cow)	-	-	-	-	/	-	+	32,94	H-	st	<i>L. innocua</i>	+	PD	+	28,02	H-		+	PD	2	b
2013	2332	Lait fermenté	Fermented milk	-	st	st	st	/	-	-	/	-	st	/	-	NA							2	b
2013	2333	Lait fermenté	Fermented milk	-	-	st	st	/	-	-	/	-	-	/	-	NA							2	b
2013	2334	Lait fermenté	Fermented milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	33,08	H+	+	<i>L.monocytogenes</i>	+	PA	+	29,86	H+	+	+	PA	2	b
2013	2367	Lait cru	Raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	32,98	H+	+	<i>L.monocytogenes</i>	+	PA	+	26,59	H+	+	+	PA	2	b
2013	2737	Lait ribot (lait fermenté maigre)	Fermented milk	st	st	H+	+	<i>L.monocytogenes</i>	+	-	/	H+ (3)	+(6)	<i>L.monocytogenes</i>	-	ND	+	39,85	H+/H-	+	+	PA	2	b
2013	3013	Lait cru de vache	Raw milk (cow)	st	st	st	-	/	-	+	38,33	H+	+	<i>L.monocytogenes</i>	+	PD	+	33,60	H+	+	+	PD	2	b
2013	3107	Croissants jambon/fromage	Ready to reheat meal	H-	+	H-	+	<i>L.welshimeri</i>	+	-	/	st	st	/	-	ND	-	/	st	st	-	ND	2	b
2013	3108	Lait cru	Raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	33,66	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	PA	+	31,59	H+/H-	+	+	PA	2	b
2013	3109	Lait cru	Raw milk	st	-	-	-	/	-	-	/	-	-	/	-	NA							2	b
2013	3110	Lait cru	Raw milk	st	st	-	-	/	-	-	/	-	-	/	-	NA							2	b
2013	3111	Lait fermenté	Fermented milk	st	st	st	st	/	-	-	/	st	st	/	-	NA							2	b
2013	3112	Lait fermenté	Fermented milk	st	st	st	st	/	-	-	/	-	st	/	-	NA							2	b
2013	3113	Gros lait	dairy product	-	-	-	st	/	-	-	/	-	-	/	-	NA							2	b
2013	1406	Emmental	Raw milk cheese	-	-	st	st	/	-	-	/	-	st	/	-	NA							2	c
2013	1710	Chantilly Mille feuille	Dessert (whipped cream)	H-	+	H-	+	<i>L.innocua</i>	+	+	29,16	H-	+	<i>L. innocua</i>	+	PA	+	25,92	H-	+	+	PA	2	c

DAIRY PRODUCTS (PikoReal Instrument)

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				Half fraser		Fraser 1		Identification	<i>Listeria</i> spp result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24 h at 37°C						Storage for 72H at 5°C ± 3°C								
				O&A	Palcam	O&A	Palcam			PCR PikoReal		Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation		Final result 72H			Agreement Ref/Alt 4H
										Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam	Reference tests			Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam				
2013	1711	Chantilly Forêt noire	Dessert (whipped cream)	H-	+	H-	+	<i>L.innocua</i>	+	+	33,45	H+	+	<i>L.monocytogenes</i>	+	PA	+	30,99	H+/H- (<i>L.innocua</i>)	+	+	PA	2	c
2013	1712	Chantilly Paris Brest	Dessert (whipped cream)	H-	+	H-	+	<i>L.innocua</i>	+	+	26,60	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	PA	+	23,70	H+/H-	+	+	PA	2	c
2013	1713	Chantilly Coupe fraisier	Dessert (whipped cream)	H-	+	H-	+	<i>L.innocua</i>	+	+	30,30	H-	+	<i>L.innocua</i>	+	PA	+	27,38	H-	+	+	PA	2	c
2013	1714	Chantilly Coupe profiterole	Dessert (whipped cream)	H-	+	H-	+	<i>L.innocua</i>	+	+	26,53	H-	+	<i>L.innocua</i>	+	PA	+	24,13	H-	+	+	PA	2	c
2013	2522	Beurre	Butter	st	st	st	st	/	-	-	/	-	-		-	NA							2	c
2013	2593	Eclair au chocolat	Cooked cream	-	st	st	st	/	-	-	/	H+	+	<i>L.monocytogenes</i>	-	NA	-	/	H+	+	-	NA	2	c
2013	2595	Choux chantilly	Dessert (whipped cream)	st	st	st	st	/	-	-	/	H+	+	<i>L.monocytogenes</i>	-	NA	-	/	H+	+	-	NA	2	c
2013	2596	Crème glacée nougatine	Ice cream	st	-	st	-	/	-	-	/	-	-	/	-	NA							2	c
2013	2597	Glace vanille	Ice cream	st	st	-	-	/	-	-	/	-	+(1)	<i>L.monocytogenes</i>	-	NA	+	44,29	H+ (5)	+	+	PD	2	c
2013	2742	Glace vanille	Ice cream	st	st	st	st	/	-	-	/	st	st	/	-	NA							2	c
2013	3084	Chou chantilly	Pastry	st	st	st	st	/	-	-	/	-	-	/	-	NA	-	/	-	-	-	NA	2	c
2013	3085	Eclair au café	Pastry	st	st	st	st	/	-	-	/	-	-	/	-	NA							2	c
2013	3086	Paris Brest	Pastry	-	-	-	-	/	-	-	/	-	-	/	-	NA							2	c
2013	3087	Chou chantilly	Pastry	st	st	st	-	/	-	-	/	-	st	/	-	NA							2	c
2013	3155	Glace café	Ice cream	H+	+(1)	H+	+	<i>L.ivanovii</i>	+	+	32,71	H+	+(2)	<i>L.ivanovii</i>	+	PA	+	29,04	H+	+	+	PA	2	c
2013	3156	Glace chocolat	Ice cream	H+	-	H+	+	<i>L.ivanovii</i>	+	+	33,88	-	+	<i>L.ivanovii</i>	+	PA	+	29,07	H+	+	+	PA	2	c
2013	3157	Glace au nougat	Ice cream	st	st	st	st	/	-	+	45,80	H-	+	<i>L.innocua</i>	+	PD	+	39,86	H-	+	+	PD	2	c
2013	3158	Glace à la pistache	Ice cream	st	-	H-	+	<i>L.innocua</i>	+	-	/	-	-	/	-	ND	-	/	-	-	-	ND	2	c

(*) For negative samples, a subculture in Fraser broth was performed prior streaking onto selective agar plates. No typical colony was observed.

SEAFOOD AND FISHERY PRODUCTS (PikoReal Instrument)																								
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				Half fraser		Fraser 1		Identification	<i>Listeria</i> spp result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24 h at 37°C						Storage for 72H at 5°C ± 3°C						Category	Type	
				O&A	Palcam	O&A	Palcam			PCR PikoReal	Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agreement Ref/Alt 4H			
											Result	Ct	Brilliance <i>Listeria</i> Agar			Palcam	Reference tests	Result	Ct					Brilliance <i>Listeria</i> Agar
2013	1227	Filet de panga meunière (cru)	Raw fish	-	+	H-	+	<i>L.innocua</i>	+	-	/	-	-	/		ND	-	/	-	-		ND	3	a
2013	1570	Bâtonnet de poisson blanc	Raw frozen fish	st	st	st	-	/	-	-	/	H- (1)	st	NC		NA							3	a
2013	2353	Brochette poisson cru	Raw fish	-	-	-	st	/	-	-	/	-	-	/		NA							3	a
2013	2354	Colin d'Alaska	Raw cod	-	st	-	-	/	-	-	/	-	-	/		NA							3	a
2013	2512	Noix de St Jacques crues	Raw scallop	H-	+	H-	+	<i>L. innocua</i>	+	+	37,60	H-	+	<i>L.innocua</i>		PA	-/-	/	H-	+		ND	3	a
2013	2528	Filet de canalet	Raw fish	st	-	-	st	/	-	-	/	-	-			NA							3	a
2013	2881	Pulpe de thon	Raw fish	H-	+	H-	+	<i>L.innocua</i>	+	+	38,32	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>		PA	+	36,01	H+/H-	+		PA	3	a
2013	2882	Chutes de thon	Raw fish	H+/H-	+	H-	+	<i>L.monocytogenes/ L.innocua</i>	+	-	/	-	-	/		ND	-	/	-	-		ND	3	a
2013	2884	Filet de sabre frais	Raw fish	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+	24,95	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>		PA	+	25,18	H+	+		PA	3	a
2013	3090	Poisson cru congelé	Raw frozen fish	st	st	st	st	/	-	+	31,83	H+	+	<i>L.monocytogenes</i>		PD	+	31,27	H+	+		PD	3	a
2013	3091	Poisson cru congelé	Raw frozen fish	st	st	st	st	/	-	-	/	st	st	/		NA							3	a
2013	3092	Poisson cru congelé	Raw frozen fish	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	/	st	st	/		ND	-	/	st	st		ND	3	a
2013	3093	Poisson cru congelé	Raw frozen fish	st	st	st	st	/	-	-	/	st	st	/		NA							3	a
2013	3242	Dos de cabillaud	Cod	-	-	-	-	/	-	-	/	-	-	/		NA							3	a
2013	3243	Filet de flétan noir	Fish fillet	-	-	-	-	/	-	-	/	-	-	/		NA							3	a
2013	3244	Filet de sabre frais	Fish fillet	H-	+	H-	+	<i>L.innocua</i>	+	+	25,36	H-	+	<i>L.innocua</i>		PA	+	22,57	H-	+		PA	3	a
2017	8023	Filet de Merlan	Fish fillet	-	st	-	st	/	-	-	/	- (*)	- (*)	/		NA							3	a
2017	8024	Filet de Tacaud	Fish fillet	-	st	-	st	/	-	-	/	- (*)	- (*)	/		NA							3	a
2017	8025	Cabillaud	Cod fillet	st	st	st	st	/	-	-	/	- (*)	- (*)	/		NA							3	a
2017	8026	Bar d'élevage	bar fillet	-	st	-	st	/	-	-	/	- (*)	st (*)	/		NA							3	a
2013	1217	Saumon mariné citron-ciboulette	Ready to reheat meal (salmon with lemon)	-	st	st	st	/	-	-	/	-	st	/		NA							3	b
2013	1218	Saumon fumé	Smoked salmon	st	st	st	st	/	-	-	/	st	st	/		NA							3	b

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				O&A	Palcam	O&A	Palcam			PCR PikoReal		Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation		Final result 72H			Agreement Ref/Alt 4H
										Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam	Reference tests			Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam				
2013	1228	Chutes de Saumon fumés	Smoked salmon	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	34,19	H+	+	<i>L.monocytogenes</i>	+	PA	+	32,79	H+/H- (<i>L.welshimeri</i>)	+	+	PA	3	b
2013	1229	Saumon fumé	Smoked salmon	st	st	st	st	/	-	-	/	-	st	/	-	NA	-		-	st	-	NA	3	b
2013	1630	Brasero de saumon mariné	Ready to reheat meal (salmon)	H-	+	H-	+	<i>L.welshimeri</i>	+	+	46,67	H-	+	<i>L.welshimeri</i>	+	PA	+	31,92	H-	+	+	PA	3	b
2013	1631	Steak de saumon mariné citron-ciboulette	Ready to reheat meal (salmon)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	36,57	H+	+	<i>L.monocytogenes</i>	+	PA	+	30,27	H+	+	+	PA	3	b
2013	1632	Bits et pièces de saumon fumé	Smoked salmon	st	st	st	st	/	-	+	47,82	H+	+	<i>L.monocytogenes</i>	+	PD	+	32,14	H+	+	+	PD	3	b
2013	2335	Hareng fumé	Smoked herring	H-	+	H-	+	<i>L.innocua</i>	+	-	/	-	st	/	-	ND	-	/	-	-	-	ND	3	b
2013	2336	Maquereaux marinés poivre	Marinated mackerels with pepper	st	st	st	st	/	-	-	/	H-(d)	st	<i>L.grayi</i>	-	NA	-	/	H-(1)	-	-	NA	3	b
2013	2337	Harengs marinés huile aromates	Marinated herrings	-	st	-	st	/	-	-	/	H-(d)	st	<i>L.grayi</i>	-	NA	+	42,40	H-	-	+	PD	3	b
2013	2338	Anchois marinés à l'orientale	Marinated anchovies	st	st	st	st	/	-	+	46,58	H-(d)	-	<i>L.grayi</i>	+	PD	+	39,62	H-	-	+	PD	3	b
2013	2339	Anchois marinés à l'ail	Marinated anchovies	-	-	st	st	/	-	-	/	H-(d)	-	<i>L.grayi</i>	-	NA	+	46,44	H-	-	+	PD	3	b
2013	2340	Haddock fumé	Smoked haddock	st	st	st	st	/	-	+	38,89	H+	+	<i>L.monocytogenes</i>	+	PD	+	33,03	H+	+	+	PD	3	b
2013	2352	Piémontaise	Deli salad (Piémontaise)	H-	+	H-	+	<i>L.innocua</i>	+	-	/	H-	+	<i>L.innocua</i>	-	ND	-	/	H-	+	-	ND	3	b
2013	2730	Truite fumée	Smoked trout	st	d	H-	+	<i>L.welshimeri</i>	+	+	36,78	H-	+	<i>L.welshimeri</i>	+	PA	+	38,95	H-	+	+	PA	3	b
2013	2732	Hareng fumé	Smoked herrings	st	st	st	st	/	-	-	/	-	st	/	-	NA							3	b
2013	2733	Hareng fumé au naturel	Smoked herrings	st	st	st	st	/	-	-	/	st	st	/	-	NA							3	b
2013	2901	Pulpe de saumon fumé	Smoked salmon	H-	+	H-	+	<i>L.innocua</i>	+	+	38,61	H-	+	<i>L.welshimeri</i>	+	PA	+	35,57	H-	+	+	PA	3	b
2013	3245	Harengs	Herring	-	-	-	-	/	-	-	/	-	-	/	-	NA							3	b
2013	3246	Emincé de saumon fumé	Smoked salmon	-	-	-	-	/	-	-	/	-	-	/	-	NA							3	b
2013	1193	Sandwich saumon fumé citron, persil	Sandwich (smoked salmon)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	29,39	H+	+	<i>L.monocytogenes</i>	+	PA	+	25,02	H+	+	+	PA	3	c
2013	1197	Panier aux 2 saumons	Ready to reheat (salmon)	H+/H-	-	H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+	42,44	H+	+	<i>L.monocytogenes</i>	+	PA	+	34,45	H+	+	+	PA	3	c
2013	1221	Colin d'Alaska pané	Ready to reheat meal (fish)	2H+	-	H+	+	<i>L.monocytogenes</i>	+	-	/	-	st	/	-	ND	-	/	-	st	-	ND	3	c
2013	1222	Steak colin oignons/persil	Ready to reheat meal (fish with onion)	-	st	st	st	/	-	-	/	-	+	<i>L.monocytogenes</i>	-	NA	-		-	+	-	NA	3	c
2013	1224	Coquille st Jacques à la bretonne	Ready to reheat meal (fish)	st	-	st	-	/	-	+	34,40	H+	+	<i>L.monocytogenes</i>	+	PD	+	34,57	H+	+	+	PD	3	c

SEAFOOD AND FISHERY PRODUCTS (PikoReal Instrument)

Analysis year	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ <i>Listeria</i> species												Category	Type	
				Half fraser		Fraser 1		Identification	<i>Listeria</i> spp result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24 h at 37°C						Storage for 72H at 5°C ± 3°C								
				O&A	Palcam	O&A	Palcam			PCR PikoReal		Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation		Final result 72H			Agreement Ref/Alt 4H
										Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam	Reference tests			Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam				
2013	1225	Tranche de colin pané	Ready to reheat meal (fish)	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+	29,01	H+	+	<i>L.monocytogenes</i>	+	PA	+	27,67	H+	+	+	PA	3	c
2013	1226	Colin grillé à la provençale (cuit)	Ready to reheat meal (fish)	H-	+	H-	+	<i>L.innocua</i>	+	+	30,00	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	PA	+	29,49	H+/H-	+	+	PA	3	c
2013	1230	Filet de Merlu meunière	Ready to reheat meal (fish)	st	st	-	-	/	-	-	/	-	st	/	-	NA	-		-	st	-	NA	3	c
2013	1571	Fish'n chips	Fish'n chips	H+ / H-	+	H+	+	<i>L.monocytogenes</i>	+	+	32,40	H-	+	<i>L. innocua</i>	+	PA	+	23,38	H-	+	+	PA	3	c
2013	1572	Tranche de hoki pané	Ready to cook (fish)	H+	st	H+	+	<i>L.monocytogenes</i>	+	+	40,29	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	PA	+	31,24	H+/H-	+	+	PA	3	c
2013	1633	Panier Saint-Jacques	Ready to reheat meal (scallop)	-	-	-	st	/	-	-	/	-	st	/	-	NA							3	c
2013	1634	Salade de morue	Fish salad	-	-	-	st	/	-	-	/	-	st	/	-	NA							3	c
2013	1635	Panier Saint-Jacques asperges	Ready to reheat meal (scallop/vegetable)	H+	-	H+	+	<i>L.monocytogenes</i>	+	+	33,20	H+	+	<i>L.monocytogenes</i>	+	PA	+	27,28	H+	+	+	PA	3	c
2013	1636	Poêlée riz à la bretonne	Ready to reheat meal (seafood/rice)	-	-	st	-	/	-	-	/	-	st	/	-	NA							3	c
2013	2513	Sandwich jambon œufs	Sandwich (ham-egg)	st	st	st	st	/	-	-	/	st	st		-	NA							3	c
2013	2515	Salade du pêcheur	Deli-salad	st	st	st	st	/	-	-	/	-	-		-	NA							3	c
2013	2517	Croquettes de poisson	Ready to reheat meal (fish)	H+/H-	+(1)	H+	+	<i>L.monocytogenes</i>	+	-	/	-	-	/	-	ND	-	/	-	-	-	ND	3	c
2013	2518	Quenelle et riz	Ready to reheat meal (fish)	st	st	st	st	/	-	-	/	-	-		-	NA							3	c
2013	2525	Filet de Panga cuisiné	Ready to reheat meal (fish)	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+	22,15	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	PA	-/-	/	H+/H-	+	-	ND	3	c
2013	2527	Paëlla	Paella	st	-	-	-	/	-	-	/	-	-		-	NA							3	c
2013	2529	Coquille St Jacques	Raw scallop	st	-	st	-	/	-	-	/	-	-		-	NA							3	c
2013	3101	Colin aux légumes	Ready to reheat seafood	st	st	st	st	/	-	+	35,29	H-	+	<i>L.innocua</i>	+	PD	+	32,50	H-	+	+	PD	3	c
2013	3102	Cabillaud sauce citron/riz	Ready to reheat seafood	st	st	st	st	/	-	-	/	-	-	/	-	NA	+	42,76	H-	+	+	PD	3	c
2013	3385	Crevettes sauce piquante	Ready to eat shrimps	st	st	st	st	/	-	-	/	-	-	/	-	NA	-	-	-	-	-	NA	3	c

(*) For negative samples, a subculture in Fraser broth was performed prior streaking onto selective agar plates. No typical colony was observed.

FRUITS AND VEGETABLES (PikoReal Instrument)																									
Analysis year	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ <i>Listeria</i> species												Category	Type		
				Half fraser		Fraser 1		Identification	<i>Listeria</i> spp result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24 h at 37°C						Storage for 72H at 5°C ± 3°C									
				O&A	Palcam	O&A	Palcam			PCR PikoReal	Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal	Confirmation		Final result 72H	Agreement Ref/Alt 4H					
											Result	Ct	Brilliance Listeria Agar				Palcam	Reference tests			Result			Ct	Brilliance Listeria Agar
2013	1183	Carottes rondelles crues	Frozen caw carrots	st	st	st	st	/	-	-	/	-	st	/	-	NA						4	a		
2013	1184	Aubergines en cubes	Frozen aubergine	st	st	st	st	/	-	-	/	-	-	/	-	NA						4	a		
2013	1185	Légumes surgelés pour ratatouille	Frozen vegetables mix	st	st	st	-	/	-	-	/	-	-	/	-	NA						4	a		
2013	1186	Poireaux émincés crus	Frozen raw leek	st	st	st	st	/	-	-	/	-	st	/	-	NA						4	a		
2013	1187	Fenouil cru émincé	Raw frozen fennel	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	32,07	H+	+	<i>L.monocytogenes</i>	+	PA	+	28,95	H+/H-	+	+	PA	4	a	
2013	1188	Brocolis fleurettes surgelés	Raw frozen broccoli	3H+	5+	H+	+	<i>L.monocytogenes</i>	+	-	/	-	st	/	-	ND	-		-	st	-	ND	4	a	
2013	1189	Epinards branches surgelés	Raw frozen spinach	-	3-	-	st	/	-	+	29,19	H+	+	<i>L.monocytogenes</i>	+	PD	+	26,13	H+	+	+	PD	4	a	
2013	1191	Céleri feuille cru	Raw celery	-	-	-	st	/	-	+	33,27	d	d	<i>L.seeligeri</i>	+	PD	+	35,14	d	d	+	PD	4	a	
2013	1562	Julienne de légumes	Sliced vegetable	-	-	st	-	/	-	-	/	H-	-	NC	-	NA	-	/	/		-	NA	4	a	
2013	1563	Patates douces	Sweet potatoes cubes	H-	+	H-	+	<i>L. innocua</i>	+	+	25,95	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	PA	+	22,25	H+/H-	+	+	PA	4	a	
2013	1564	Epinards branches	Raw frozen spinach	-	-	H+	+ ni/ +	<i>L.monocytogenes</i>	+	+	30,49	H+	+	<i>L.monocytogenes</i>	+	PA	+	23,01	H+	+	+	PA	4	a	
2013	1565	Epinards hachés	Raw frozen spinach	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	28,92	H+	+	<i>L.monocytogenes</i>	+	PA	+	24,29	H+	+	+	PA	4	a	
2013	1566	Gratin de choux fleur	Ready to reheat meal (cabbages flower)	st	st	st	st	/	-	-	/	H- (d)	st	NC	-	NA						4	a		
2013	1567	Graines de couscous	Seed	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	36,32	H+	+	<i>L.monocytogenes</i>	+	PA	+	25,95	H+	+	+	PA	4	a	
2013	2349	Persil plat	Parsley	st	st	st	st	/	-	-	/	-	-	/	-	NA						4	a		
2013	2350	Epinards hachés surgelés	Frozen spinach	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	/	-	st	/	-	ND	-	/	-	st	-	ND	4	a	
2013	2904	Champignon	Mushroom	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	-	/	- (*)	- (*)	/	-	ND	-	/	- (Fraser 1: H+)	-	-	-	ND	4	a
2017	7792	Aubergine	Fresh eggplant	H-d	st	H-d	st	NC on TSYEA	-	-	/	- (*)	- (*)	/	-	NA	-	/	-	-	-	-	NA	4	a
2017	7793	Brocolis	Fresh brocolis	H-d	st	st	st	NC on TSYEA	-	-	/	H- (*)	- (*)	NC	-	NA	-	/	-	-	-	-	NA	4	a
2017	7794	Courgette ronde	Fresh zucchini	-	+d	-	+d	NC on TSYEA	-	-	/	H-	-	NC	-	NA	-	/	-	-	-	-	NA	4	a
2013	1231	Riz à l'italienne	Ready to reheat meal (rice)	st	st	-	st	/	-	+	38,55	H+	+	<i>L.monocytogenes</i>	+	PD	+	36,83	H+	+	+	PD	4	b	
2013	1568	Sandwich poulet	Sandwich (chicken)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	36,25	H+	+	<i>L.monocytogenes</i>	+	PA	+	27,10	H+	+	+	PA	4	b	

FRUITS AND VEGETABLES (PikoReal Instrument)

Analysis year	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ <i>Listeria</i> species														Category	Type
				Half fraser		Fraser 1		Identification	<i>Listeria</i> spp result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24 h at 37°C							Storage for 72H at 5°C ± 3°C								
				O&A	Palcam	O&A	Palcam			PCR PikoReal		Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agreement Ref/Alt 4H			
										Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam	Reference tests			Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam					
2013	1569	Sandwich jambon œufs tomates	Sandwich (ham/egg/tomato)	st	-	st	-	/	-	+	33,14	H+	+	<i>L.monocytogenes</i>	+	PD	+	25,83	H+	+	+	PD	4	b	
2013	1573	Œufs durs / oignons en rondelles	Salad (egg/onion)	st	st	st	st	/	-	-	/	st	st	/	-	NA							4	b	
2013	2347	Sandwich nordique surimi-saumon	Sandwich (surimi-salmon)	H-	+	H-	+	<i>L.innocua</i>	+	+	27,63	H-	+	<i>L.welshimeri</i>	+	PA	+	29,40	H-	+	+	PA	4	b	
2013	2514	Macédoine	Deli salad	st	st	st	st	/	-	-	/	st	st		-	NA							4	b	
2013	2516	Macédoine	Deli salad	st	st	st	st	/	-	-	/	-	-		-	NA							4	b	
2013	2519	Riz niçois	Ready to heat (rice)	st	st	st	st	/	-	-	/	st	st		-	NA							4	b	
2013	2521	Riz niçois	Ready to heat (rice)	st	st	st	st	/	-	-	/	-	st		-	NA							4	b	
2013	2526	Salade de tortis	Deli salad	st	st	st	st	/	-	-	/	st	st		-	NA							4	b	
2013	2723	Piémontaise	Deli salad	st	st	st	st	/	-	-	/	st	st	/	-	NA							4	b	
2013	2724	Piémontaise	Deli salad	st	-	st	-	/	-	-	/	st	st	/	-	NA							4	b	
2013	2725	Salade thon œuf	Deli salad	st	st	st	st	/	-	-	/	st	st	/	-	NA							4	b	
2013	2726	Salade Niçoise	Deli salad	st	st	st	st	/	-	-	/	-	-	/	-	NA							4	b	
2013	2728	Salade jambon emmental œuf	Deli salad	st	st	st	st	/	-	-	/	-	st	/	-	NA							4	b	
2013	3088	Macédoine	Deli salad	H+ (2)	+(10)	H+	+	<i>L.monocytogenes</i>	+	-	/	-	-	/	-	ND	-	/	-	-	-	ND	4	b	
2013	3089	Terrine de légumes	Vegetables terrine	-	5+	H-	+	<i>L.welshimeri</i>	+	-	/	-	-	/	-	ND	-	/	-	-	-	ND	4	b	
2013	3142	Salade céréales à l'orientale	deli salad	-	-	-	-	/	-	+	33,91	H-	+	<i>L.innocua</i>	+	PD	+	31,54	H-	+	+	PD	4	b	
2013	3143	Taboulé aux 5 légumes	deli salad	st	-	st	-	/	-	+	39,64	H-	+	<i>L.innocua</i>	+	PD	+	34,26	H-	+	+	PD	4	b	
2013	3145	Carottes/Céleri/Mais	deli salad	st	st	st	st	/	-	-	/	st	st	/	-	NA							4	b	
2013	3146	Macédoine	deli salad	H-	+	H-	+	<i>L.innocua</i>	+	+	27,30	H-	+	<i>L.innocua</i>	+	PA	+	24,74	H-	+	+	PA	4	b	
2013	3147	Céleri rémoulade	deli salad	st	st	st	st	/	-	+	29,17	H-	+	<i>L.innocua</i>	+	PD	+	25,72	H-	+	+	PD	4	b	
2013	3151	Salade céréales et fruits secs	deli salad	H-	+	H-	+	<i>L.seeligeri</i>	+	+	29,14	H-	+	<i>L.seeligeri</i>	+	PA	+	25,06	H-	+	+	PA	4	b	
2013	3152	Piémontaise	deli salad	H-	+	H-	+	<i>L.seeligeri</i>	+	+	30,37	H-	+	<i>L.seeligeri</i>	+	PA	+	26,01	H-	+	+	PA	4	b	
2013	3153	Betteraves rouges	deli salad	H-	+	H-	+	<i>L.seeligeri</i>	+	+	29,62	H-	+	<i>L.seeligeri</i>	+	PA	+	25,25	H-	+	+	PA	4	b	

FRUITS AND VEGETABLES (PikoReal Instrument)

Analysis year	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ <i>Listeria</i> species													Category	Type
				Half fraser		Fraser 1		Identification	<i>Listeria</i> spp result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24 h at 37°C						Storage for 72H at 5°C ± 3°C								
				O&A	Palcam	O&A	Palcam			PCR PikoReal		Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agreement Ref/Alt 4H		
										Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam	Reference tests			Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam				
2013	3154	Salade lentilles aux lardons	deli salad	H-	+	H-	+	<i>L.seeligeri</i>	+	+	27,11	H-	+	<i>L.seeligeri</i>	+	PA	+	22,88	H-	+	+	PA	4	b
2013	3235	Crudités mélangées	Vegetables mix	st	st	st	st	/	-	-	/	st	st	/	-	NA							4	b
2013	3236	Carottes râpées	Sliced carrots	st	st	st	st	/	-	-	/	st	st	/	-	NA							4	b
2013	3237	Salade composée	Deli salad	st	st	st	st	/	-	-	/	-	-	/	-	NA							4	b
2013	3238	Coleslaw	Coleslaw	st	st	st	st	/	-	-	/	st	st	/	-	NA							4	b
2013	1182	Tagine de patates douces	Ready to reheat meal (sweet potatoes)	st	st	st	-	/	-	-	/	H-	+	<i>L.innocua</i>	-	NA	+	45,95	H-	+	+	PD	4	c
2013	1190	Choux be Bruxelles sauce aux lardons	Ready to reheat meal	3H+	2+	H+	+	<i>L.monocytogenes</i>	+	+	29,71	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	PA	+	26,55	H+/H-	+	+	PA	4	c
2013	1214	Mélange céréales cuisinées	Cooked cereals	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	26,47	H+	+	<i>L.monocytogenes</i>	+	PA	+	24,54	H+	+	+	PA	4	c
2013	1574	Préparation fromages pour pizza	Preparation for pizza	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	28,11	H+	+	<i>L.monocytogenes</i>	+	PA	+	22,79	H+	+	+	PA	4	c
2013	1628	Potages légumes du soleil	Vegetable soup	st	st	st	st	/	-	-	/	st	st	/	-	NA							4	c
2013	1629	Potage de légumes	Vegetable soup	st	st	st	st	/	-	-	/	st	st	/	-	NA							4	c
2013	2348	Légumes pour potage	Vegetables for soup	-	st	-	-	/	-	-	/	-	-	/	-	NA							4	c
2013	2524	Aubergines cuites	Cooked aubergine	st	st	st	st	/	-	-	/	-	-		-	NA							4	c
2013	2530	Palet poireaux pomme de terre	Cooked vegetable (potatoes /leek)	st	st	st	st	/	-	-	/	-	-		-	NA							4	c
2013	2531	Gratin de choux fleurs	Ready to reheat meal (cabbages flower)	st	-	st	-	/	-	-	/	-	-		-	NA							4	c
2013	2720	Poêlée champêtre	Cooked vegetable	-	-	st	-	/	-	-	/	-	-		-	NA							4	c
2013	2721	Poêlée méditerranéenne	Cooked vegetable	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	/	H+ d	+(1)	<i>L.monocytogenes</i>	-	ND	+	26,50	H+	+	+	PA	4	c
2013	2722	Poêlée catalane	Cooked vegetable	H-	+	H-	+	<i>L.innocua</i>	+	-	/	- (*)	- (*)	/	-	ND	-	/	H- d (NC)	-	-	ND	4	c
2017	7776	Epinards cuisinés	Cooked spinash	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	/	H-d/- (*)	- (*)	/	-	ND	-	/	-	-	-	ND	4	c
2017	7777	Carottes en rondelles cuites	Cooked carrots	H-d	+	H+	+	<i>L.monocytogenes</i>	+	+	27,28	H+	+	<i>L.monocytogenes</i>	+	PA	+	24,09	H+	+	+	PA	4	c
2017	7778	Poêlée Thai	Mix cooked vegetables	-	-	-	-		-	-	/	- (*)	- (*)	/	-	NA	-	/	-	-	-	NA	4	c
2017	7779	Courgettes en rondelles	Cooked zucchini	-	st	-	-		-	-	/	- (*)	- (*)	/	-	NA	-	/	-	-	-	NA	4	c
2017	7780	Courgettes farcies	Cooked zucchini	H-	+	H-	+	<i>L.innocua</i>	+	+	26,64	H-	+	<i>L.innocua</i>	+	PA	+	23,18	-	+	+	PA	4	c

(*) For negative samples, a subculture in Fraser broth was performed prior streaking onto selective agar plates. No typical colony was observed.

PRODUCTION ENVIRONMENTAL SAMPLES (PikoReal Instrument)

Analysis year	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ <i>Listeria</i> species												Category	Type	
				Half fraser		Fraser 1		Identification	<i>Listeria</i> spp result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24 h at 37°C						Storage for 72H at 5°C ± 3°C								
				O&A	Palcam	O&A	Palcam			PCR PikoReal		Confirmations		Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agreement Ref/Alt 4H			
										Result	Ct	<i>Brilliance</i> <i>Listeria</i> Agar	Palcam			Reference tests	Result	Ct	<i>Brilliance</i> <i>Listeria</i> Agar					Palcam
2013	1412	Lingette tapis salage	Swab	st	st	st	-	/	-	-	/	st	st	/	-	NA							5	a
2013	1413	Lingette goulotte	Swab	st	st	-	-	/	-	-	/	st	st	/	-	NA							5	a
2013	1414	Lingette film plastique	Swab	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	a
2013	1415	Lingette tapis	Swab	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	a
2013	1416	Lingette barquettes	Swab	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	a
2013	1818	Lingette tapis maille décaissage	Swab (smoked salmon industry)	H-	st	H-	+	<i>L.innocua</i>	+	-	/	-	-	/	-	ND	-	/	-	-	-	ND	5	a
2013	1819	Lingette sol coproduits	Swab (smoked salmon industry)	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	a
2013	1820	Lingette sol bas filetage	Swab (smoked salmon industry)	-	st	st	st	/	-	-	/	-	st	/	-	NA							5	a
2013	1821	Lingette caniveau bas filetage	Swab (smoked salmon industry)	st	st	st	st	/	-	-	/	-	-	/	-	NA							5	a
2013	1822	Lingette tapis sortie pareuse	Swab (smoked salmon industry)	st	st	st	st	/	-	-	/	-	-	/	-	NA							5	a
2013	1823	Lingette caniveau haut filetage	Swab (smoked salmon industry)	H-	+	H-	+	<i>L.welshimeri</i>	+	+	33,30	H-	+	<i>L.welshimeri</i>	+	PA	+	44,79	H-	+	+	PA	5	a
2013	1824	Lingette tapis sortie baacher	Swab (smoked salmon industry)	st	-	st	st	/	-	-	/	-	-	/	-	NA							5	a
2013	1825	Lingette caniveau laverie	Swab (smoked salmon industry)	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	a
2013	2441	Chiffonnette conformateur (végétaux)	Wipe (vegetables industry)	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	a
2013	2442	Chiffonnette silo salle haute (végétaux)	Wipe (vegetables industry)	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	a
2013	2443	Chiffonnette silo salle basse (végétaux)	Wipe (vegetables industry)	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	a
2013	2444	Chiffonnette plaque (végétaux)	Wipe (vegetables industry)	st	st	st	st	/	-	+	45,17	H+	-	<i>L.monocytogenes</i>	+	PD	+	40,79	H+	+	+	PD	5	a
2013	2445	Chiffonnette conformateur (végétaux)	Wipe (vegetables industry)	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	a
2013	2446	Chiffonnette conformateur (végétaux)	Wipe (vegetables industry)	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	a
2013	2447	Chiffonnette conformateur (végétaux)	Wipe (vegetables industry)	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	a
2013	2451	Chiffonnette sortie surgélateur (végétaux)	Wipe (vegetables industry)	H-(3)	+(2)	H-	+	<i>L.innocua</i>	+	+	34,93	H-	+	<i>L.innocua</i>	+	PA	+	36,63	H-	+	+	PA	5	a
2013	2452	Chiffonnette sortie blancheur (végétaux)	Wipe (vegetables industry)	H+	+	H+/H-	+	<i>L.monocytogenes/ L.seeligeri</i>	+	+	30,26	H+	+	<i>L.monocytogenes</i>	+	PA	+	31,28	H+/H- (L.seeligeri)	+	+	PA	5	a
2013	2453	Chiffonnette tapis avant blancheur (végétaux)	Wipe (vegetables industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+	22,69	-(fraser 1:H+)	d	<i>L.monocytogenes / L.innocua</i>	+	PA	+	24,47	-(Fraser 1: H+)	-(Fraser1 : +)	+	PA	5	a

PRODUCTION ENVIRONMENTAL SAMPLES (PikoReal Instrument)

Analysis year	N° Sample	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method: SureTect™ <i>Listeria</i> species												Category	Type	
				Half fraser		Fraser 1		Identification	<i>Listeria</i> spp result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24 h at 37°C						Storage for 72H at 5°C ± 3°C								
				O&A	Palcam	O&A	Palcam			PCR PikoReal		Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation		Final result 72H			Agreement Ref/Alt 4H
										Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam	Reference tests			Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam				
2013	2454	Chiffonnette tapis avant blancheur (végétaux)	Wipe (vegetables industry)	st	st	st	st	/	-	-	/	-	st	/	-	NA							5	a
2013	2587	Lingettes poussières (atelier poisson)	Dust (salmon industry)	st	st	st	st	/	-	-	/	-	-	/	-	NA							5	a
2013	2982	Chiffonnette chariot (abattage bovin)	Swab (bovine industry)	H-	+	H-	+	<i>L.innocua</i>	+	+	25,83	2H+/H-	+	<i>L.monocytogenes/L.innocua</i>	+	PA	+	25,53	H- (Fraser 1 x5: H+)	+	+	PA	5	a
2013	2985	Chiffonnette (abattage bovin)	Swab (bovine industry)	H+/H-	+	H+/H-	+	<i>L.monocytogenes/L.innocua</i>	+	+	30,01	H+/H-	+	<i>L.monocytogenes/L.innocua</i>	+	PA	+	28,25	H- (Fraser 1 x5: H+)	+	+	PA	5	a
2013	2986	Chiffonnette (abattage bovin)	Swab (bovine industry)	H+/H-	+	H-	+	<i>L.monocytogenes/L.innocua</i>	+	+	25,95	H+/H-	+	<i>L.monocytogenes/L.innocua</i>	+	PA	+	25,77	H+/H-	+	+	PA	5	a
2013	3372	Chiffonnette sol stockage manchons poulets	Wipe (Poultry industry)	H-	+	H-	+	<i>L.innocua</i>	+	+	25,07	H-	+	<i>L.innocua</i>	+	PA	+	23,28	H-	+	+	PA	5	a
2013	1826	Déchets tapis arrêtes baader	Dust (smoked salmon industry)	-	st	st	st	/	-	-	/	-	-	/	-	NA							5	b
2013	1827	Déchets parage	Dust (smoked salmon industry)	-	st	st	st	/	-	+	27,73	H+	+	<i>L.monocytogenes</i>	+	PD	+	25,54	H+	+	+	PD	5	b
2013	1828	Déchets cyclone	Dust (smoked salmon industry)	-	st	st	st	/	-	-	/	-	st	/	-	NA							5	b
2013	3367	Eau de siphon	Siphon water	H-	+	H-	+	<i>L.innocua</i>	+	+	20,94	H-	+	<i>L.innocua</i>	+	PA	+	21,51	H-	+	+	PA	5	b
2013	3368	Eau de siphon (industrie poisson)	Siphon water (fish industry)	H-	+	H-	+	<i>L.innocua</i>	+	+	21,70	H-	+	<i>L.innocua</i>	+	PA	+	21,59	H-	+	+	PA	5	b
2013	3369	Eau de siphon (industrie poisson)	Siphon water (fish industry)	st	st	H-	+	<i>L.welshimeri</i>	+	-	/	st	st	/	-	ND	-	/	st	st	-	ND	5	b
2013	3370	Eau de siphon (industrie volaille)	Siphon water (poultry industry)	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	b
2013	3371	Eau de siphon (industrie volaille)	Siphon water (poultry industry)	H-	+	H-	+	<i>L.innocua</i>	+	-	/	st	st	/	-	ND	-	/	st	st	-	ND	5	b
2017	7781	Déchets (fabrication apâts poisson)	Dusts (seafood industry)	-	st	st	st		-	-	/	- (*)	st (*)	/	-	NA	-	/	st	st	-	NA	5	b
2017	7782	Déchets (labo siphon-usine mer)	Dusts (seafood industry)	st	st	st	st		-	-	/	st (*)	st (*)	/	-	NA	-	/	st	st	-	NA	5	b
2017	7783	Déchets (siphon-usine mer)	Dusts (seafood industry)	st	st	st	st		-	-	/	st (*)	st (*)	/	-	NA	+/-	42,76	st(x10)	st(x10)	-	PPNA	5	b
2017	7784	Déchets (bellys dans l'atelier-usine mer)	Dusts (seafood industry)	H-	+	H-	+	<i>L.innocua</i>	+	+/-	47,11/46,79/-	- (100µl BL:H-d, 100µl 5xALOA:st, 100µl 5xRLM:-) (*)	- (*)	NC	-	PPND	-	/	-	-	-	ND	5	b
2017	7785	Déchets (sol-usine mer)	Dusts (seafood industry)	H+/H-	+	H+	+	<i>L.monocytogenes/L.innocua</i>	+	+	24,43	H+/H-	+	<i>L.monocytogenes/L.innocua</i>	+	PA	+	21,71	H-	+	+	PA	5	b
2017	7786	Déchets (sol sans épices-usine mer)	Dusts (seafood industry)	st	-	st	st		-	-	/	- (*)	- (*)	/	-	NA	-	/	-	-	-	NA	5	b

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				Half fraser		Fraser 1		Identification	<i>Listeria</i> spp result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24 h at 37°C							Storage for 72H at 5°C ± 3°C								
				O&A	Palcam	O&A	Palcam			PCR PikoReal		Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation		Final result 72H	Agreement Ref/Alt 4H			
										Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam	Reference tests			Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam					
2017	7787	Déchets (sol avec épices-usine mer)	Dusts (seafood industry)	st	st	st	st		-	-	/	- (*)	- (*)	/	-	NA	-	/	-	-	-	NA	5	b	
2017	7788	Déchets (sol découpe porc)	Dusts (pork industry)	H-	+	H-	+	<i>L.innocua</i>	+	+	24,31	H-	+	<i>L.innocua</i>	+	PA	+	23,58	H-	+	+	PA	5	b	
2017	7789	Déchets (sol découpe porc)	Dusts (pork industry)	H+/H-	+	H+/H-	+	<i>L.monocytogenes/L.innocua</i>	+	+	23,6	H+/H-	+	<i>L.monocytogenes/L.innocua</i>	+	PA	+	23,94	H+/H-	+	+	PA	5	b	
2017	7790	Déchets (sol découpe porc)	Dusts (pork industry)	H+/H-	+	H+/H-	+	<i>L.monocytogenes/L.innocua</i>	+	+	25,55	H-	+	<i>L.innocua</i>	+	PA	+	25,58	H-	+	+	PA	5	b	
2017	7791	Déchets (sol découpe porc)	Dusts (pork industry)	H+	+	H+/H-	+	<i>L.monocytogenes/L.innocua</i>	+	+	34,99	H-	+	<i>L.innocua</i>	+	PA	+	33,37	H-	+	+	PA	5	b	
2017	8022	Dechets algues	Dusts (algae)	st	st	st	st		-	-	/	st (*)	st (*)	/	-	NA							5	b	
2013	1813	Eau laveuse poisson	Process water (smoked salmon industry)	-	st	-	st	/	-	-	/	-	-	/	-	NA							5	c	
2013	1814	Eau baader	Process water (smoked salmon industry)	-	st	st	st	/	-	+	26,02	H+	+	<i>L.monocytogenes</i>	+	PD	+	24,46	H+	+	+	PD	5	c	
2013	1815	Eau épineuse	Process water (smoked salmon industry)	-	st	st	st	/	-	-	/	st	st	/	-	NA							5	c	
2013	1816	Eau pareuse	Process water (smoked salmon industry)	st	st	st	st	/	-	-	/	-	-	/	-	NA							5	c	
2013	1817	Eau pelease	Process water (smoked salmon industry)	-	st	st	st	/	-	-	/	st	st	/	-	NA							5	c	
2013	1829	Eau refroidissement fin production	Process water (smoked salmon industry)	-	st	-	st	/	-	-	/	st	-	/	-	NA							5	c	
2013	1830	Eau décongélation début production	Process water (smoked salmon industry)	st	st	-	-	/	-	-	/	st	st	/	-	NA							5	c	
2013	1831	Eau refroidissement début production	Process water (smoked salmon industry)	st	st	-	st	/	-	-	/	st	-	/	-	NA							5	c	
2013	1832	Eau cuisson début production	Process water (smoked salmon industry)	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	c	
2013	1833	Eau carrage début production	Process water (smoked salmon industry)	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	c	
2013	1834	Eau décongélation fin production	Process water (smoked salmon industry)	-	+	H-	+	<i>L.seeligeri</i>	+	+	25,21	-	+	<i>L.seeligeri</i>	+	PA	+	24,46	H-	+	+	PA	5	c	
2013	1835	Eau carrage fin production	Process water (smoked salmon industry)	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	c	

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				Half fraser		Fraser 1		Identification	<i>Listeria</i> spp result	Non pre-warmed LEB supplemented + 10 ml LEB buffer for 24 h at 37°C						Storage for 72H at 5°C ± 3°C								
				O&A	Palcam	O&A	Palcam			PCR PikoReal		Confirmations			Final result	Agreement Ref/Alt	PCR PikoReal		Confirmation		Final result 72H			Agreement Ref/Alt 4H
										Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam	Reference tests			Result	Ct	Brilliance <i>Listeria</i> Agar	Palcam				
2013	2448	Eau tapis convoyeur (végétaux)	Process water (vegetables industry)	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	c
2013	2449	Eau lavage (végétaux)	Cleaning water (vegetables industry)	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	c
2013	2450	Eau vis après blancheur (végétaux)	Process water (vegetables industry)	H-(3)	st	H-	+	<i>L.innocua</i>	+	+	30,89	H-	+	<i>L.innocua</i>	+	PA	+	32,78	H-	+	+	PA	5	c
2013	2584	Eau de décongélation (atelier poisson)	Process water (salmon industry)	-	st	-	st	/	-	-	/	H+	+(3)	<i>L.monocytogenes</i>	-	NA	-	/	H+ (3)	+(2) d	-	NA	5	c
2013	2585	Eau de décongélation (atelier poisson)	Process water (salmon industry)	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	c
2013	2988	Eau de rinçage (abattoir porc)	Process water (pork industry)	H-(2)	+(2)	H-	+	<i>L.innocua</i>	+	-	/	st	st	/	-	ND	-	/	st	st	-	ND	5	c
2013	2990	Eau de rinçage circuit sang (abattoir porc)	Process water (pork industry)	st	st	st	st	/	-	-	/	-	-	/	-	NA							5	c
2013	2991	Eau de rinçage boyau saucisse (abattoir porc)	Process water (pork industry)	st	st	st	st	/	-	-	/	st	st	/	-	NA							5	c
2013	3373	Eau lavage (végétaux)	Cleaning water (vegetables)	H-	+	H-	+	<i>L.innocua</i>	+	+	21,73	H-	+	<i>L.innocua</i>	+	PA	+	21,38	H-	+	+	PA	5	c
2013	3374	Eau de rinçage baratte poulets	Rinsing water (poultry industry)	H-	+	H-	+	<i>L.innocua</i>	+	+	39,75	H-	+	<i>L.welshimeri</i>	+	PA	+	37,34	H-	+	+	PA	5	c
2013	3375	Eau de rinçage baratte poulets	Rinsing water (poultry industry)	H-	+	H-	+	<i>L.innocua</i>	+	+	21,97	H-	+	<i>L.innocua</i>	+	PA	+	21,70	H-	+	+	PA	5	c
2013	3376	Eau de refroidissement début de ligne (industrie poisson)	Cooling water (Fish industry)	H-	+	H-	+	<i>L.innocua</i>	+	+	21,32	H-	+	<i>L.innocua</i>	+	PA	+	22,40	H-	+	+	PA	5	c
2013	3377	Eau de cuisson début de ligne (industrie poisson)	Cooking water (Fish industry)	H-	+	H-	+	<i>L.innocua</i>	+	+	23,65	H-	+	<i>L.innocua</i>	+	PA	+	22,46	H-	+	+	PA	5	c
2013	3378	Eau de refroidissement début de production (industrie poisson)	Cooling water (Fish industry)	st	st	H-	-	<i>L.welshimeri</i>	+	+	43,70	st (fraser1: +)	st (fraser1: +)	<i>L.welshimeri</i>	+	PA	+	37,95	st (fraser1: +)	st (fraser1: +)	+	PA	5	c
2013	3379	Eau de cuisson fin de ligne (industrie poisson)	Cooking water (Fish industry)	st	st	H-	-	<i>L.welshimeri</i>	+	+	39,52	st (fraser1: +)	st (fraser1: +)	<i>L.welshimeri</i>	+	PA	+	36,79	st (fraser1: +)	st (fraser1: +)	+	PA	5	c
2013	3380	Eau décongélation début production (industrie poisson)	Thawing water (Fish industry)	H-	+	H-	+	<i>L.innocua</i>	+	+	21,44	H-	+	<i>L.innocua</i>	+	PA	+	22,42	H-	+	+	PA	5	c
2013	3381	Eau tapis convoyeur (industrie végétaux)	Process water (vegetables industry)	st	st	H-	-	<i>L.welshimeri</i>	+	+	39,14	st (fraser1: +)	st (fraser1: +)	<i>L.welshimeri</i>	+	PA	+	36,40	st (fraser1: +)	st (fraser1: +)	+	PA	5	c
2013	3382	Eau visse après blanchiment légumes	Process water (vegetables industry)	st	st	H-	+	<i>L.welshimeri</i>	+	+	38,58	st (fraser1: +)	st (fraser1: +)	<i>L.welshimeri</i>	+	PA	+	28,44	st (fraser1: +)	st (fraser1: +)	+	PA	5	c
2013	3383	Eau rinçage fabrication sauce	Rinsing water (poultry industry)	H-	+	H-	+	<i>L.innocua</i>	+	+	21,23	H-	+	<i>L.innocua</i>	+	PA	+	22,28	H-	+	+	PA	5	c
2013	3384	Eau table saignée	Process water (meat industry)	H-	+	H-	+	<i>L.innocua</i>	+	+	21,58	H-	+	<i>L.innocua</i>	+	PA	+	21,57	H-	+	+	PA	5	c

COMPOSITE FOODS (7500 FAST AND QS5 PCR INSTRUMENTS)

Analysis date	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect Listeria species										Category	Type
				Half Fraser		Fraser 1		Identification	Listeria spp result	24 LEB for 24H at 37°C											
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	PCR QS5	Confirmations			Final result 7500Fast	Agreement Ref/Alt 7500 Fast	Final result QS5	Agreement Ref/Alt QS5	LEB + Fraser 1		
				O&A	Palcam	O&A	Palcam	Result (Ct)	Result (Ct)	Brilliance Listeria	Palcam	Reference tests									
2018	7450	Salade de riz	RTE (rice salad)	st	st	H+	+	L.monocytogenes	+	-/-	-/-	-	-	/	-	ND	-	ND	L.monocytogenes	1	a
2018	7451	Sandwich poulet crudités	RTE (sandwich chicken vegetables)	-	-	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	1	a
2018	7454	Sandwich thon tomates œufs	RTE (sandwich tune tomato egg)	st	-	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	1	a
2018	7456	Sandwich jambon cheddar	RTE (Sandwich ham cheese)	H+	+	H+	+	L.monocytogenes	+	+(26,99)	+(27,59)	H+	+	L.monocytogenes	+	PA	+	PA		1	a
2018	7460	Pommes de terre au thon	RTE (potatoes tuna)	st	st	st	-	/	-	-	-	-	-	/	-	NA	-	NA	-	1	a
2018	7682	Piémontaise au jambon	RTE (Piémontaise)	st	-	st	-	/	-	-	-	-	-	/	-	NA	-	NA	-	1	a
2018	7897	Sandwich jambon emmenthal	RTE (sandwich ham cheese)	st	st	st	st		-	+(24,16)	+(24,61)	H+	+	L.monocytogenes	+	PD	+	PD		1	a
2018	7898	Sandwich jambon emmenthal	RTE (sandwich ham cheese)	H+	+	H+	+	L.monocytogenes	+	+(23,16)	+(24,09)	H+	+	L.monocytogenes	+	PA	+	PA		1	a
2018	7899	Sandwich poulet rôti mayonnaise	RTE (sandwich chicken)	st	st	st	st	/	-	+(27,07)	+(27,83)	H+	+(3 col)	L.monocytogenes	+	PD	+	PD		1	a
2018	7900	Torsades poulet rôti	RTE (pasta chicken)	H+	+	H+	+	L.monocytogenes	+	-	-	-	-	/	-	ND	-	ND	-	1	a
2018	7901	Torsades poulet rôti	RTE (pasta chicken)	st	st	st	st	/	-	+(21,99)	+(22,16)	H+	+	L.monocytogenes	+	PD	+	PD		1	a
2018	8060	Macédoine de légumes	RTE (macédoine)	st	-	H-	+	L.seeligeri	+	+(21,16)	+(22,32)	-	-	L.seeligeri	+	PA	+	PA		1	a
2018	8061	Salade jambon fromage	RTE (salad ham cheese)	H-	+	H-	+	L.welshimeri	+	+(24,44)	+(25,49)	H-	+	L.welshimeri	+	PA	+	PA		1	a
2018	8062	Taboulé poulet torti	RTE (chicken tabbouleh)	H-	+	H-	+	L.innocua	+	+(19,28)	+(19,09)	H-	+	L.welshimeri	+	PA	+	PA		1	a
2018	8063	Salade jambon sec chèvre	RTE (salad ham cheese)	H-	+	H-	+	L.welshimeri	+	+(24,08)	+(25,35)	H-	+	L.innocua	+	PA	+	PA		1	a
2018	8426	Wrap saumon fumé	RTE (salmon wrap)	H-	+	H-	+	L.welshimeri	+	+(25,58)	+(25,39)	H-	+	L.welshimeri	+	PA	+	PA		1	a
2018	8427	Sachimi saumon (RTE Sachimi salmon)	RTE (Sachimi salmon)	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	1	a
2018	8428	Suchi crevette (RTE shrimp suchi)	RTE (shrimp suchi)	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	1	a
2018	8452	Wrap saumon fumé	RTE (salmon wrap)	-	-	-	-	/	-	+(22,21)	+(21,93)	H-	+	L.welshimeri	+	PD	+	PD		1	a
2018	8453	Sashimi saumon	RTE (salon sashimi)	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	1	a
2018	8605	Salade de pâtes surimi	RTE (pasta surimi)	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	1	a
2018	8606	Sandwich rosette	RTE (sandwich)	-	st	-	st	/	-	-	-	-	-	/	-	NA	-	NA	-	1	a
2018	8607	Sandwich poulet crudités	RTE (sandwich chicken vegetables)	st	st	st	st	/	-	-/+ (45,15)	+(45,95)/+(40,96)/+(43,69)	H-d	-	F1: L.welshimeri	-	NA	+	PD	L.welshimeri	1	a
2018	7452	Galette pois chiche fromage	RTRH (cheese chickpeas)	-	-	-	st	/	-	-	-	-	-	/	-	NA	-	NA	-	1	b
2018	7453	Paniers de Saint Jacques	RTRH (Saint Jacques)	-	-	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	1	b
2018	7455	Bouchées à la reine	RTRH (Bouchées à la reine)	-	+(2col)	H+	+	L.monocytogenes	+	+(22,03)	+(22,51)	H+/H-	+	L.monocytogenes	+	PA	+	PA		1	b
2018	7457	Mini moelleux polenta	RTRH (polenta)	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	1	b
2018	7459	Kiev cuit	RTRH (kiev)	H+/H-	+	H+/H-	+	L.monocytogenes/L.innocua	+	+(27,68)	+(28,43)	H+	+	L.monocytogenes	+	PA	+	PA		1	b
2018	7461	Tresse chèvre basilic	RTRH (cheese chickpeas)	H+	+	H+	+	L.monocytogenes	+	+(25,57)	+(25,95)	H+	+	L.monocytogenes	+	PA	+	PA		1	b
2018	7462	Friand au fromage	RTRH (puff pastrie)	-	-	st	st	/	-	+(27,66)	+(28,13)	H+	+	L.monocytogenes	+	PD	+	PD		1	b
2018	7463	Chicken nuggets	RTRH (chicken nuggets)	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	1	b
2018	7465	Palets courgettes petits légumes	RTRH (vegetables cake)	H-	+	H-	+	L.innocua	+	+(22,36)	+(23,17)	H+/H-	+	L.monocytogenes/L.innocua	+	PA	+	PA		1	b
2018	7466	Kiev précuit	RTRH (kiev)	H+/H-	+	H+/H-	+	L.monocytogenes/L.innocua	+	+(24,83)	+(25,04)	H-	+	L.innocua	+	PA	+	PA		1	b
2018	7680	Quiche Lorraine	RTRH (Quiche)	H-	+	H-	+	L.innocua	+	-	-	-	-	/	-	ND	-	ND	-	1	b
2018	7681	Couscous à la marocaine	RTRH (Couscous)	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	1	b
2018	7886	Pizza jambon fromage	RTRH (Pizza)	H+	+	H+	+	L.monocytogenes	+	+(21,11)	+(22,08)	H+	+	L.monocytogenes	+	PA	+	PA		1	b
2018	7887	Pizza jambon fromage	RTRH (Pizza)	H+	+	H+	+	L.monocytogenes	+	+(21,84)	+(22,61)	H+	+	L.monocytogenes	+	PA	+	PA		1	b
2018	7888	Feuilleté jambon champignons	RTRH (Puff ham mushrooms)	H+	+	H+	+	L.monocytogenes	+	+(20,18)	+(20,29)	H+	+	L.monocytogenes	+	PA	+	PA		1	b
2018	7889	Feuilleté jambon champignons	RTRH (Puff ham mushrooms)	H+	+	H+	+	L.monocytogenes	+	+(29,20)	+(28,51)	H+	+	L.monocytogenes	+	PA	+	PA		1	b
2018	7890	Soufflé au jambon	RTRH (Puff ham)	st	st	st	st	/	-	+(22,95)	+(22,89)	H+	+	L.monocytogenes	+	PD	+	PD		1	b

COMPOSITE FOODS (7500 FAST AND QS5 PCR INSTRUMENTS)

Analysis date	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect Listeria species										Category	Type
				Half Fraser		Fraser 1		Identification	Listeria spp result	24 LEB for 24H at 37°C											
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	PCR QS5	Confirmations			Final result 7500Fast	Agreement Ref/Alt 7500 Fast	Final result QS5	Agreement Ref/Alt QS5	LEB + Fraser 1		
								Result (Ct)	Result (Ct)	Brilliance Listeria	Palcam	Reference tests									
2018	7891	Quiche Lorraine	RTRH (Quiche)	H+	+	H+	+	L.monocytogenes	+	+(20,76)	+(20,50)	H+	+	L.monocytogenes	+	PA	+	PA	-	1	b
2018	7892	Tortilla au jambon	Tortilla	st	st	st	st	/	-	+(29,50)	+(30,53)	H+ (3col)	-	L.monocytogenes	+	PD	+	PD	-	1	b
2018	8429	Paella	RTRH (Paella)	H-	+	H-	+	L.innocua	+	+(22,37)	+(22,93)	H-	+	L.welshimeri	+	PA	+	PA	-	1	b
2018	8430	Paupiette de saumon	RTRH (Salmon)	st	-	-	-	-	-	-	-	-	st	/	-	NA	-	NA	-	1	b
2018	8450	Quiche saumon brocolis	RTRH (salmon broccolis)	H+	+	H+	+	L.monocytogenes	+	-	-	-	-	/	-	ND	-	ND	-	1	b
2018	8451	Quiche saumon épinards	RTRH (salmon spinashs)	-	-	-	-	-	-	-	-	-	-	/	-	NA	-	NA	-	1	b
2018	8454	Merlu blanc légumes	RTRH (vegetables fish)	H-	+	H-	+	L.innocua	+	-/-	-/-	H-d	-	L.seeligeri	-	ND	-	ND	-	1	b
2018	8455	Petit cuisiné de quinoa au poulet	RTRH (chicken quinoa)	H-	+	H-	+	L.innocua	+	-	-	-	-	/	-	ND	-	ND	-	1	b
2018	8692	Feuilletés jambon emmenthal	RTRH (ham cheese pastry)	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	1	b
2018	8693	Feuilletés jambon champignons	RTRH (ham mushrooms pastry)	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	1	b
2018	8694	Friand royal	RTRH (pastry)	-	st	-	st	/	-	-	-	-	-	/	-	NA	-	NA	-	1	b
2018	8695	Pizza jambon fromage	RTRH (ham cheese pizza)	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	1	b
2018	7458	Plaque à croissant	Croissant pie	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	1	c
2018	7464	Pâte brisée	Pie	st	-	st	-	/	-	-	-	-	-	/	-	NA	-	NA	-	1	c
2018	7673	Flan pâtissier	Pastry	st	st	st	st	/	-	+(25,32)	+(34,92)	H-	+	L.innocua	+	PD	+	PD	-	1	c
2018	7674	Eclair à la vanille	Pastry	st	-	st	st	/	-	-	-	-	+d(NC on TSYEA)	/	-	NA	-	NA	-	1	c
2018	7675	Flan pâtissier	Pastry	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	1	c
2018	7676	Tortilla espagnole aux oignons	Tortilla (onions)	st	st	st	st	/	-	+(22,00)	+(22,23)	H-(H+ 72h)	+	L.monocytogenes/ L.innocua	+	PD	+	PD	-	1	c
2018	7677	Tortilla espagnole	Tortilla	H-	+	H-	+	L.innocua	+	+(21,95)	+(22,56)	H-	+	L.innocua	+	PA	+	PA	-	1	c
2018	7678	Pot de crème saveur vanille	Egg based dessert	st	st	st	st	/	-	+(32,99)	+(32,77)	H+	+	L.monocytogenes	+	PD	+	PD	-	1	c
2018	7679	Crème brûlée	Egg based dessert	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	1	c
2018	7893	Eclair au chocolat	Pastry	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	1	c
2018	7894	Eclair au chocolat	Pastry	H+	+	H+	+	L.monocytogenes	+	+(41,07)/ +(34,15)/ +(33,78)	-	-	-	- (5BL, 5Pal, 5F1)	-	PPND	-	ND	-	1	c
2018	7895	Millefeuille	Pastry	H+	+	H+	+	L.monocytogenes	+	-	-	-	-	/	-	ND	-	ND	-	1	c
2018	7896	Religieuse au café	Pastry	-	-	-	st	/	-	+(22,15)	+(22,96)	H+	+	L.monocytogenes	+	PD	+	PD	-	1	c
2018	8070	Crème au caramel	Egg based dessert	st	st	st	st	/	-	+(26,61)	+(27,87)	H+/H-	+	L.monocytogenes/ L.innocua	+	PD	+	PD	-	1	c
2018	8071	Ile flottante	Egg based dessert	H+	+	H+	+	L.monocytogenes	+	+(21,73)	+(23,44)	H-	+	L.innocua	+	PA	+	PA	-	1	c
2018	8072	Eclair au chocolat	Egg based dessert	-	-	st	-	/	-	+(20,27)	+(20,66)	H-	+	L.innocua	+	PD	+	PD	-	1	c
2018	8431	Eclair au chocolat	Egg based dessert	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	1	c
2018	8432	Eclair au café	Egg based dessert	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	1	c
2018	8448	Eclair au chocolat	Egg based dessert	-	-	st	-	/	-	-	-	-	st	/	-	NA	-	NA	-	1	c
2018	8449	Eclair au café	Egg based dessert	H-	+	H-	+	L.grayi	+	-	-	-	-	/	-	ND	-	ND	-	1	c
2018	8809	Tortilla aux oignons	Onions tortilla	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	1	c

MEAT PRODUCTS (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species										Category	Type
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	24 LEB for 24h at 37°C											
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	PCR QS5	Confirmations			Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1		
				O&A	Palcam	O&A	Palcam			Result (Cq)	Result (Cq)	<i>Brilliance</i> <i>Listeria</i>	Palcam	Reference tests							
2015	4779	Grillade de porc mariné	Marinated pork	st	st	-	st	/	-	-/-	+(48,06)	-	-	/	-	NA	-	PPNA	-	2	a
2015	4781	Viande de poulet congelée	Frozen chicken	H+(4)	+(2)	H+	+	<i>L.monocytogenes</i>	+	-	-	H-d	-	Gram-	-	ND	-	ND	-	2	a
2015	4782	Escalope de dinde	Turkey meat	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	2	a
2015	4783	Aiguillette de poulet	Raw chicken	-	-	-	st	/	-	-	-	-	-	/	-	NA	-	NA	-	2	a
2015	4799	Hampe	Raw beef meat	H+/H-	+	H+/H-	+	<i>L.monocytogenes</i> / <i>L.innocua</i>	+	+(22,77)	+(26,25)	H+/H-	+	<i>L.monocytogenes</i> / <i>L.innocua</i>	+	PA	+	PA		2	a
2015	5219	Filet de dinde	Raw turkey	H+(3)	-	H+	-	<i>L.monocytogenes</i>	+	-	-	-	-	/	-	ND	-	ND	<i>L.monocytogenes</i>	2	a
2015	5224	Minerai de bœuf cru	Beef meat	H+/H-	+	H+/H-	+	<i>L.monocytogenes</i> / <i>L.welshimeri</i>	+	+(25,08)	+(27,03)	H+/H-	+	<i>L.welshimeri</i> / <i>L.monocytogenes</i>	+	PA	+	PA		2	a
2015	5547	Haché de veau	Ground veal	H-	+	H-	+	<i>L.innocua</i> / <i>L.welshimeri</i>	+	+(36,98)	+(31,87)	H-	+	<i>L.welshimeri</i>	+	PA	+	PA		2	a
2015	5548	Escalope de poulet	Poultry meat	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	/	-	ND	-	ND	-	2	a
2015	5549	Viande bovine rumsteak	Beef meat	H-	+	H-	+	<i>L.innocua</i> / <i>L.welshimeri</i>	+	-	-	-	-	/	-	ND	-	ND	-	2	a
2015	5550	Viande de porc	Pork meat	H-	+	H-	+	<i>L.welshimeri</i>	+	+(22,60)	+(24,81)	H-	+	<i>L.welshimeri</i>	+	PA	+	PA		2	a
2015	5552	Bœuf	Beef meat	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(27,03)	+(29,58)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA		2	a
2015	5555	Escalope de dinde	Turkey meat	H-	-	-	st	Gram-	-	-	-	-	-	/	-	NA	-	NA	-	2	a
2015	6899	Filet de poulet	Poultry meat	-	-	-	St	/	-	-	-	-	-	/	-	NA	-	NA	-	2	a
2015	6900	Gras parure porc	Raw pork meat	St	St	St	-	/	-	-	-	-	-	/	-	NA	-	NA	-	2	a
2015	6901	Cœur de porc	Raw pork meat	H+/H-	+	H+/H-	+	<i>L.monocytogenes</i> / <i>L.innocua</i>	+	+(20,40)	+(22,34)	H+/H-	+	<i>L.monocytogenes</i> / <i>L.innocua</i>	+	PA	+	PA		2	a
2015	6902	Suprêmes de poulet	Raw poultry meat	H+/H-	+	H+/H-	+	<i>L.monocytogenes</i> / <i>L.innocua</i>	+	+(28,66)	+(21,87)	H-	+	<i>L.welshimeri</i>	+	PA	/	/		2	a
2015	6903	Viande congelée de poulet	Frozen poultry meat	H-	+	H-	+	<i>L.welshimeri</i>	+	+(37,47)	+(24,82)	-	-	F1: <i>L.monocytogenes</i>	+	PA	/	/		2	a
2015	6904	Blanquette poulet crue	Raw poultry meat	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(23,06)	+(24,56)	H+/H-	+	<i>L.innocua</i> / <i>L.monocytogenes</i>	+	PA	+	PA		2	a
2015	6905	Carré de porc	Raw pork meat	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,66)	+(24,85)	H+/H-	+	<i>L.monocytogenes</i> / <i>L.welshimeri</i>	+	PA	+	PA		2	a
2015	6909	Filet mignon congelé	Frozen pork meat	-	st	-	st	/	-	-	-	-	-	/	-	NA	-	NA	-	2	a
2015	6913	Parrage porc	Raw pork meat	-	-	H-	+	<i>L.innocua</i>	+	+(24,39)	+(25,19)	H+/H-	+	<i>L.monocytogenes</i> / <i>L.innocua</i>	+	PA	+	PA		2	a
2015	4778	Emincé de porc cuit	Cooked pork	st	st	st	st	/	-	-	-	st	st	/	-	NA	-	NA	-	2	b

MEAT PRODUCTS (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species										Category	Type
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	PCR 7500 Fast Result (Cq)	PCR QS5 Result (Cq)	24 LEB for 24h at 37°C			Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1		
				O&A	Palcam	O&A	Palcam					Brilliance Listeria	Palcam	Reference tests							
2015	4793	Côte de porc thym romarin	Cooked pork	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	2	b
2015	4798	Allumettes de poulet fumé	Smoked chicken	H+(4)	+	H+	+	<i>L.monocytogenes</i>	+	+(28,02)	+(30,61)	H+	+d	<i>L.monocytogenes</i>	+	PA	+	PA		2	b
2015	4869	Porc au caramel et riz parfumé	RTRH (pork)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(23,32)	+(24,33)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA		2	b
2015	4870	Sauté de porc à la provençale et pommes de terre	RTRH (pork)	st	st	st	st	/	-	+(20,13)	+(21,12)	H+	+	<i>L.monocytogenes</i>	+	PD	+	PD		2	b
2015	4871	Macaroni sauce tomate et boulettes de bœuf	RTRH (beef)	st	-	st	-	/	-	+(21,37)	+(22,93)	H+	+	<i>L.monocytogenes</i>	+	PD	+	PD		2	b
2015	4873	Escalope de volaille champignons et riz	RTRH (poultry)	st	st	st	st	/	-	+(21,35)	+(23,54)	H-	+	<i>L.welshimeri</i>	+	PD	+	PD		2	b
2015	5908	Marinade de viande de canard	Seasoned duck meat	H+(1)	+(3)	H+	+	<i>L.monocytogenes</i>	+	+(35,14)	+(34,02)	H-	-	<i>L.monocytogenes</i>	+	PA	+	PA		2	b
2015	5909	Nuggets	Nuggets	H+	+	H-	+	<i>L.monocytogenes</i>	+	+(29,58)	+(29,84)	H+	+(2)	<i>L.monocytogenes</i>	+	PA	+	PA		2	b
2015	5987	Poulet au curry	RTRH meat (chicken)	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	-	st	st	/	-	ND	-	ND	-	2	b
2015	5988	Coq au vin	RTRH (chicken)	st	st	-	-	/	-	+(27,61)	+(28,18)	H+	+	<i>L.monocytogenes</i>	+	PD	+	PD		2	b
2015	5989	Bœuf bourguignon	RTRH (Bourguignon)	H+(2)	+	H+	+	<i>L.monocytogenes</i>	+	+(28,56)	+(29,06)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA		2	b
2015	5990	porc au caramel	RTRH (Pork)	st	st	st	st	/	-	-	-	st	st	/	-	NA	-	NA	-	2	b
2015	5992	Bœuf bourguignon	RTRH (Bourguignon)	st	st	st	st	/	-	+(31,47)	+(32,05)	-	st	Regrowth 24 LEB : <i>L.monocytogenes</i>	+	PD	+	PD		2	b
2015	5993	Porc au caramel	RTRH (Pork)	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	st	/	-	ND	-	ND	-	2	b
2016	51	Paella royale au poulet	RTH (chicken)	st	st	st	st	/	-	-	-	-	st	/	-	NA	/	/	-	2	b
2016	52	Blanquette de veau	RTH (veal blanquette)	st	St	st	st	/	-	-	-	-	st	/	-	NA	/	/	-	2	b
2016	53	Bœuf bourguignon tagliatelles	RTH (bourguignon)	st	St	st	st	/	-	-	-	st	st	/	-	NA	/	/	-	2	b
2016	54	Hachis Parmentier	RTRH	st	-	st	st	/	-	-	-	-	-	/	-	NA	/	/	-	2	b
2016	55	Petit salé aux lentilles vertes	RTRH	st	st	st	st	/	-	-	-	st	st	/	-	NA	/	/	-	2	b
2015	4780	Saucisses fumées cuites	Smoked sausages	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	2	c
2015	4784	Lardons cuits fumés	Smoked pork	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	2	c
2015	4789	Rillettes	Rillettes	H+(4)	+	H+	+	<i>L.monocytogenes</i>	+	+(29,06)	+(30,59)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA		2	c
2015	4790	Rillettes	Rillettes	st	st	st	st	/	-	-	-	H-d	-	Gram-	-	NA	-	NA	-	2	c
2015	4791	Museau de porc cuit	Cooked pork	H-	+	H+/H-	+	<i>L.innocua/ L.monocytogenes</i>	+	+(19,83)	+(22,71)	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	PA	+	PA		2	c
2015	4792	Langue de porc cuite	Cooked pork	H+(4)	+	H+	+	<i>L.monocytogenes</i>	+	+(19,45)	+(20,26)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA		2	c
2015	4794	Lardons	Cooked pork	H-	+	H-	+	<i>L.welshimeri</i>	+	+(28,34)	+(31,51)	H-	+	<i>L.innocua</i>	+	PA	+	PA		2	c
2015	4795	Merguez	Merguez	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	2	c
2015	4796	Andouille	Chitterling	H+(4)	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+(20,84)	+(22,56)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA		2	c
2015	4797	Jambon blanc	Ham	H+(4)	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	/	-	ND	-	ND	-	2	c
2015	4800	Rosette	Delicatessen	-	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	/	-	ND	-	ND	-	2	c

MEAT PRODUCTS (7500 FAST AND QS5 PCR INSTRUMENTS)

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				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	PCR 7500 Fast Result (Cq)	PCR QS5 Result (Cq)	24 LEB for 24h at 37°C			Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1		
				O&A	Palcam	O&A	Palcam					Brilliance Listeria	Palcam	Reference tests							
												Brilliance Listeria	Palcam	Reference tests							
2015	5209	Jambon à l'ancienne	Ham	st	st	st	-	/	-	-	-	st	/	-	NA	-	NA	-	2	c	
2015	5210	Allumettes de jambon	Grated ham	st	st	st	st	/	-	-	-	st	st	/	-	NA	-	NA	-	2	c
2015	5211	Jambon cuit	Cooked ham	st	st	st	st	/	-	-	-	st	st	/	-	NA	-	NA	-	2	c
2015	5212	Poitrine demi-sel fumée	Delicatessen	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	2	c
2015	5213	Fromage de tête	Delicatessen	st	-	-	st	/	-	-	-	-	-	/	-	NA	-	NA	-	2	c
2015	5214	Merguez	Merguez	-	-	st	-	/	-	-	-	-	-	/	-	NA	-	NA	-	2	c
2015	5215	Saucisse	Sausages	H-	+(4)	H-	+	<i>L.welshimeri</i>	+	+(45,28)/-	-	-(H- at 72h: <i>L.welshimeri</i>)	-	<i>L.welshimeri</i>	+	PA	-	ND	-	2	c
2015	5216	Rillettes de poulet	Rillettes	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	2	c
2015	5217	Côte de porc thym romarin	Seasoned pork	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	2	c
2015	5218	Saucisse de Toulouse	Sausages	-	st	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	2	c
2015	5220	Côte de porc thym romarin	Seasoned pork	-	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	<i>L.monocytogenes</i>	2	c
2015	5221	Maigre de porc	Pork meat	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	2	c
2015	5222	Jarret de porc	Pork meat	-	st	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	2	c
2015	5223	Langue de porc	Pork meat	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(22,09)	+(22,80)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA	-	2	c
2015	5553	Terrine à l'échalote	Delicatessen	-	st	-	st	/	-	-	-	st	-	/	-	NA	-	NA	-	2	c
2015	5554	Allumettes de poulet	Delicatessen	H+	+	H+/H-	+	<i>L.monocytogenes/ L.welshimeri</i>	+	+(24,66)	+(28,14)	H+/H-	+	<i>L.monocytogenes/ L.welshimeri</i>	+	PA	+	PA	-	2	c
2015	5910	Boudins	Delicatessen	-	-	-	-	/	-	i/-	-	-	-	/	-	NA	-	NA	-	2	c
2015	5911	Jambon à l'ancienne	Delicatessen	-	st	st	st	/	-	-	-	-	st	/	-	NA	-	NA	-	2	c
2015	5912	Jambon à l'ancienne	Delicatessen	st	st	st	st	/	-	-	-	-	st	/	-	NA	-	NA	-	2	c
2015	6906	Merguez	Merguez	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	2	c
2015	6907	Pâté de veau	Veal pâté	st	st	st	st	/	-	-	-	st	st	/	-	NA	-	NA	-	2	c
2015	6908	Saucisse	Sausages	-	st	st	-	/	-	-	-	-	-	/	-	NA	-	NA	-	2	c
2015	6910	Terrine de campagne	Pâté	st	st	st	st	/	-	-	-	st	st	/	-	NA	-	NA	-	2	c
2015	6911	Rosette	Delicatessen	-	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	2	c
2015	6912	Jambon à l'ancienne	Delicatessen	st	st	st	st	/	-	+(19,09)	+(20,17)	H+	+	<i>L.monocytogenes</i>	+	PD	+	PD	-	2	c

MILK AND DAIRY PRODUCTS (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species										Category	Type
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	24 LEB for 24h at 37°C											
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast Result (Cq)	PCR QS5 Result (Cq)	Confirmations			Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1		
												Brilliance <i>Listeria</i>	Palcam	Reference tests							
2015	4785	Fromage non affiné au lait cru de vache	Raw milk cheese	st	st	-	-	/	-	-	-	st	st	/	-	NA	-	NA	-	3	a
2015	4786	Reblochon au lait cru	Raw milk cheese	-	st	st	st	/	-	-	-	-	st	/	-	NA	-	NA	-	3	a
2015	4787	Reblochon au lait cru	Raw milk cheese	H-	-	-	-	Gram-	-	+(34,68)/(48,92)	+(41,45)	H-d (After regrowth:-)	- (After regrowth:-)	Gram-	-	PPNA	-	PPNA	-	3	a
2015	4788	Reblochon au lait cru	Raw milk cheese	H-d	-	-	st	Gram-	-	+(30,61)/-	+(37,04)	H-d (After regrowth:-)	- (After regrowth:-)	Gram-	-	PPNA	-	PPNA	-	3	a
2015	5225	Fourme d'Ambert	Raw milk cheese	-	-	-	st	/	-	-	-	-	-	/	-	NA	-	NA	-	3	a
2015	5536	Maroilles au lait cru	Raw milk cheese	st	-	st	-	/	-	+(25,69)	+(25,86)	H-	+	<i>L.innocua</i>	+	PD	+	PD	-	3	a
2015	5537	Tomme au lait cru	Raw milk cheese	st	-	st	-	/	-	-	-	-	-	/	-	NA	-	NA	-	3	a
2015	5538	Munster au lait cru	Raw milk cheese	st	-	st	st	/	-	+(24,74)	+(25,81)	H-	+	<i>L.innocua</i>	+	PD	+	PD	-	3	a
2015	5539	Brie de Meaux au lait cru	Raw milk cheese	st	-	-	-	/	-	+(38,10)/-	+(49,26)	- (After regrowth:-)	- (After regrowth:-)	/	-	PPNA	-	PPNA	-	3	a
2015	5540	Morbier au lait cru	Raw milk cheese	-	-	-	-	/	-	+(28,72)	+(29,08)	-(72h:H-)	-	<i>L.grayi</i>	+	PD	+	PD	-	3	a
2015	5541	Fromage à pâte pressée au lait cru	Raw milk cheese	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	3	a
2015	5542	Fromage à pâte molle au lait cru	Raw milk cheese	-	-	-	-	/	-	+(34,07)/ +(45,69)	+(38,36)	- (After regrowth:-)	- (After regrowth:-)	/	-	PPNA	-	PPNA	-	3	a
2015	5543	Fromage à pâte pressée au lait cru	Raw milk cheese	-	-	-	-	/	-	+(48,80)/-	+(37,80)	- (After regrowth:-)	- (After regrowth:-)	/	-	PPNA	-	PPNA	-	3	a
2015	5544	Fromage à pâte pressée au lait cru	Raw milk cheese	-	-	st	-	/	-	-	-	-	-	/	-	NA	-	NA	-	3	a
2015	5545	Fromage à pâte pressée au lait cru	Raw milk cheese	-	-	-	-	/	-	+(37,92)/-		- (After regrowth:-)	- (After regrowth:-)	/	-	PPNA	/	/	-	3	a
2015	5994	Roquefort au lait cru	Raw milk cheese	st	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	<i>L.monocytogenes</i>	3	a
2015	5995	Fromage de chèvre au lait cru	Raw milk cheese	st	st	H+	+	<i>L.monocytogenes</i>	+	-/-	+(41,16)	H+	+	<i>L.monocytogenes</i>	-	ND	+	PA	-	3	a
2015	5996	Morbier au lait cru	Raw milk cheese	-	-	H+	+	<i>L.monocytogenes</i>	+	+(29,19)	+(29,68)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA	-	3	a
2015	5997	Tomme aulait cru	Raw milk cheese	st	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	3	a
2015	5998	Fromage au lait cru de brebis	Raw milk cheese	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	3	a
2015	6259	Fromage non affiné au lait cru de vache	Raw milk cheese	-	-	-	-	/	-	+(33,82)	+(33,97)	H+	+	<i>L.monocytogenes</i>	+	PD	+	PD	-	3	a
2015	6260	Fromage non affiné au lait cru de vache	Raw milk cheese	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	3	a
2015	6261	Fromage affiné au lait cru de brebis	Raw milk cheese	st	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	3	a
2015	6262	Fromage affiné au lait cru de brebis	Raw milk cheese	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	3	a
2015	6263	Fromage affiné au lait cru de brebis	Raw milk cheese	H+	+(1)	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	/	-	ND	-	ND	-	3	a
2015	7061	Roquefort 31% MG au lait cru brebis + lait cru	Raw milk cheese + raw milk	-	st	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	3	a
2015	7062	Brie de Meaux au lait cru + lait cru	Raw milk cheese + raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(22,26)	+(22,64)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA	-	3	a
2015	7063	Fromage de chèvre au lait cru de chèvre + lait cru	Raw milk cheese + raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(27,27)	+(28,03)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA	-	3	a
2015	7064	Morbier au lait cru + lait cru	Raw milk cheese + raw milk	-	st	H+	+	<i>L.monocytogenes</i>	+	+(27,35)	+(28,72)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA	-	3	a

MILK AND DAIRY PRODUCTS (7500 FAST AND QS5 PCR INSTRUMENTS)

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				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	PCR QS5	Confirmations			Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5			Agreement Ref/Alt 24h QS5	LEB + Fraser 1
				O&A	Palcam	O&A	Palcam			Result (Cq)	Result (Cq)	Brilliance Listeria	Palcam	Reference tests							
2015	7065	Rocamadour au lait cru + lait cru	Raw milk cheese + raw milk	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	3	a
2015	5546	Lait cru de brebis	Ewe raw milk	st	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	3	b
2015	5551	Lait cru de brebis	Ewe raw milk	-	+	H+	+	<i>L.monocytogenes</i>	+	+(30,19)	+(31,80)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA		3	b
2015	6264	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(21,27)	+(23,01)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA		3	b
2015	6265	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,40)	+(21,99)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA		3	b
2015	6266	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,51)	+(21,49)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA		3	b
2015	6267	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(19,61)	+(21,49)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA		3	b
2015	6268	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(24,95)	+(27,03)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA		3	b
2015	6269	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(21,28)	+(23,19)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA		3	b
2015	6270	Lait cru de brebis	Ewe raw milk	H+(3)	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	/	-	ND	-	ND	-	3	b
2015	6271	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(21,77)	+(22,83)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA		3	b
2015	7055	Lait ribot (lait fermenté)	Fermented milk	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	3	b
2015	7056	Gros lait fermenté	Fermented milk	st	st	st	st	/	-	+(28,67)	+(31,45)	H+	+	<i>L.monocytogenes</i>	+	PD	+	PD		3	b
2015	7068	Lait cru fermier	Raw milk	-	-	St	St	/	-	-	-	-	-	/	-	NA	-	NA	-	3	b
2015	7069	Lait cru brebis	Raw milk (ewe)	st	st	H+	+	<i>L.monocytogenes</i>	+	+(19,51)	+(21,02)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA		3	b
2016	56	lait ribot fermenté	Fermented milk	H-	+	H-	+	<i>L.innocua</i>	+	+(23,18)		H-	+	<i>L.innocua</i>	+	PA	/	/		3	b
2016	57	lait fermenté fermier	Fermented milk	H-	+	H-	+	<i>L.innocua</i>	+	+(25,66)		H-	+	<i>L.innocua</i>	+	PA	/	/		3	b
2016	58	Lait fermenté	Fermented milk	H+	+	H+	+	<i>L.ivanovii</i>	+	-		-	-	/	-	ND	/	/	-	3	b
2016	59	Lait de vache cru fermier	Raw cow milk	st	st	st	st	/	-	+(30,62)		H+	+	<i>L.ivanovii</i>	+	PD	/	/		3	b
2016	60	lait cru de vache	Raw milk	H-	+	H-	+	<i>L.innocua</i>	+	+(21,72)		H-	+	<i>L.innocua</i>	+	PA	/	/		3	b
2016	762	Lait fermenté	Fermented milk	st	st	st	st	/	-	-		st	st	/	-	NA	/	/	-	3	b
2016	763	Lait ribot fermenté	Fermented milk	st	st	st	st	/	-	-		st	-	/	-	NA	/	/	-	3	b
2016	764	Lait cru fermier	Raw milk	H+/H-	+	H-	+	<i>L.monocytogenes</i> / <i>L.innocua</i>	+	+(21,16)		H+/H-	+	<i>L.monocytogenes</i> / <i>L.innocua</i>	+	PA	/	/		3	b
2016	765	Lait fermenté	Fermented milk	st	st	st	st	/	-	-		-	-	/	-	NA	/	/	-	3	b
2016	766	Lait cru vache	Raw milk	st	-	st	st	/	-	-		-	-	/	-	NA	/	/	-	3	b
2015	4866	Petits pots vanille chocolat fraise	Ice cream	st	-	st	st	/	-	-		-	-	/	-	NA	/	/	-	3	c
2015	4867	Crème glacée menthe chocolat	Ice cream	st	-	-	-	/	-	-		-	-	/	-	NA	/	/	-	3	c
2015	4868	Crème glacée vanille	Ice cream	st	-	st	-	/	-	-		-	-	/	-	NA	/	/	-	3	c
2015	4874	Tomme au lait pasteurisé	Pasteurized cheese	-	-	st	st	/	-	+(35,31)	+(32,91)	H+	+	<i>L.monocytogenes</i>	+	PD	+	PD		3	c
2015	4876	Fromage à pâte molle au lait pasteurisé de vache	Pasteurized cheese	-	-	st	-	/	-	-		-	-	/	-	NA	-	NA	-	3	c
2015	4877	Fromage à pâte molle au lait pasteurisé de vache	Pasteurized cheese	-	st	st	st	/	-	+(29,00)	+(34,11)	H-	+	<i>L.welshimeri</i>	+	PD	+	PD		3	c
2015	4878	Lait pasteurisé 1/2 écrémé	Pasteurized milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(26,63)	+(29,50)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA		3	c

MILK AND DAIRY PRODUCTS (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species										Category	Type
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	PCR 7500 Fast Result (Cq)	PCR QS5 Result (Cq)	24 LEB for 24h at 37°C			Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1		
				O&A	Palcam	O&A	Palcam					Brilliance Listeria	Palcam	Reference tests							
2015	4879	Lait 1/2 écrémé fermier	Skimmed milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,63)	+(22,62)	H+	+	<i>L.monocytogenes</i>	+	PA	+	PA	-	3	c
2015	4880	Lait entier pasteurisé	Pasteurized milk	H-	+	H-	+	<i>L.innocua</i>	+	-	-	st	st	/	-	ND	-	ND	-	3	c
2015	4882	Boisson lactée orange, mangue	Flavoured milk	st	st	st	st	/	-	-	-	st	st	/	-	NA	-	NA	-	3	c
2015	4883	Lait chocolaté pasteurisé	Flavoured milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	-	st	st	/	-	ND	-	ND	-	3	c
2015	7057	Lait frais demi écrémé (lait pasteurisé)	Pasteurised milk	st	st	st	st	/	-	+(22,79)	+(25,52)	H+	+	<i>L.monocytogenes</i>	+	PD	+	PD	-	3	c
2015	7058	Lait frais entier (lait pasteurisé)	Pasteurised milk	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	3	c
2015	7059	Fromage 33% MG (lait pasteurisé)	Pasteurised cheese	H- d	-	H-	+d	<i>L.seeligeri</i>	+	+(37,27)	+(39,64)	- (After regrowth LEB:-)	- (After regrowth LEB:-)	/	-	PPND	-	PPND	-	3	c
2015	7060	Fourme d'Ambert (lait pasteurisé)	Pasteurised cheese	-	-	st	-	/	-	-	-	-	-	/	-	NA	-	NA	-	3	c
2015	7066	Choux chantilly	Dairy based dessert	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	/	-	ND	-	ND	-	3	c
2015	7067	Tiramisu	Dairy based dessert	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(22,98)	+(21,75)	H+	-	<i>L.monocytogenes</i>	+	PA	+	PA	-	3	c
2016	63	Livarot lait pasteurisé	Pasteurised cheese	H+(1)	-	H+	+	<i>L.ivanovii</i>	+	+(27,16)		H+/H-	-	<i>L.ivanovii</i> / <i>L.innocua</i>	+	PA	/	/	-	3	c
2016	64	Bleu d'auvergne lait pasteurisé	Pasteurised cheese	H-d(1)	st	H+	+	<i>L.ivanovii</i>	+	+(48,43)		- (H- at 72h)	-	<i>L.ivanovii</i>	+	PA	/	/	-	3	c
2016	65	Buche de chèvre lait pasteurisé	Pasteurised cheese	-	st	H-	+	<i>L.innocua</i>	+	+(30,15)		- (H- at 72h)	-	<i>L.innocua</i>	+	PA	/	/	-	3	c
2016	66	Gouda jeune lait de vache pasteurisé	Pasteurised cheese	-	st	st	st	/	-	-		-	-	/	-	NA	/	/	-	3	c
2016	67	Pointe de brie lait pasteurisé	Pasteurised cheese	H+	-	H+	-	<i>L.ivanovii</i>	+	+(46,51)/-		-	-	/	-	PPND	/	/	-	3	c

SEAFOOD AND FISHERY PRODUCTS PRODUCTS (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species										Category	Type
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	PCR 7500 Fast	PCR QS5	24 LEB for 24h at 37°C			Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1		
				O&A	Palcam	O&A	Palcam					Brilliance Listeria	Palcam	Reference tests							
				Result (Cq)	Result (Cq)	Result (Cq)	Result (Cq)					Result (Cq)	Result (Cq)								
2016	107	Moules	Mussels	-	-	-	st	/	-	-	-	-	-	NA	/	/	-	4	a		
2016	108	Colin d'Alaska	Fish	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(26,89)	-	H+	+	<i>L.monocytogenes</i>	+	PA	/	/	4	a	
2016	109	Filet sardine	Pilchard	-	st	st	st	/	-	+(37,89)	-	H+	+	<i>L.monocytogenes</i>	+	PD	/	/	4	a	
2016	110	Pavé de lieu jaune	Fish	H+	+	H+/H-	+	<i>L.monocytogenes</i> / <i>L.innocua</i>	+	i/(21,82)*	-	H+/H-	+	<i>L.monocytogenes</i> / <i>L.welshimeri</i>	+	PA	/	/	4	a	
2016	111	Chute de poisson blanc	White fish	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(29,90)	-	H+	+	<i>L.monocytogenes</i>	+	PA	/	/	4	a	
2016	123	Poisson hoki	Fish	-	st	st	-	/	-	-	-	-	-	NA	/	/	-	4	a		
2016	499	Filet de bar	Fish	-	st	st	st	/	-	+(31,15)	-	H+	-	<i>L. monocytogenes</i>	+	PD	/	/	4	a	
2016	501	Meunière poisson blanc	Cooked fish	st	-	-	-	/	-	-	-	-	-	NA	/	/	-	4	a		
2016	503	Saumon à farcir	Salmon	H+	+	H+/H-	+	<i>L.monocytogenes</i> / <i>L.welshimeri</i>	+	+(24,37)	-	H+	+	<i>L. monocytogenes</i>	+	PA	/	/	4	a	
2016	504	Surimi base	Surimi	st	-	st	st	/	-	-	-	st	-	NA	/	/	-	4	a		
2016	505	Pavé lieu jaune	Fish	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(22,96)	-	H+	+	<i>L. monocytogenes</i>	+	PA	/	/	4	a	
2016	631	Maquereau	Mackerel	st	st	st	-	/	-	-	-	-	-	NA	-	NA	-	4	a		
2016	632	Carrelet	Fish	st	st	st	-	/	-	-	-	-	-	NA	-	NA	-	4	a		
2016	633	Dos de cabillaud	Fish	st	st	st	-	/	-	-	-	-	-	NA	-	NA	-	4	a		
2016	634	Filet de lieu	Fish	H-d	st	st	-	NC	-	+(23,08)	+(24,93)	H-	+	<i>L. welshimeri</i>	+	PD	+	PD	4	a	
2016	637	Lamelles d'encornet géant	Fish	st	st	st	-	/	-	-	-	-	-	NA	-	NA	-	4	a		
2016	638	Filet de cabillaud	Fish	H-d	st	H-d	+d	<i>L. grayi</i> / <i>L. seeligeri</i>	+	-	-	-	-	ND	-	ND	-	4	a		
2016	639	Sardine	Pilchard	st	st	st	-	/	-	-	-	-	-	NA	-	NA	-	4	a		
2016	808	Morceau de saumon	Salmon	H+	+	H+	+	<i>L. monocytogenes</i>	+	+(29,24)	+(29,49)	H+	+	<i>L. monocytogenes</i>	+	PA	+	PA	4	a	
2016	809	Pulpe saumon cru	Raw salmon	-	st	st	st	/	-	+(28,05)	+(28,95)	H+d/H-	+	<i>L. monocytogenes</i> / <i>L. innocua</i>	+	PD	+	PD	4	a	
2016	811	Noix de Saint Jacques	Scallops	H+	+	H+	+	<i>L. monocytogenes</i>	+	+(30,18)	+(32,14)	H+/H-	+	<i>L. monocytogenes</i> / <i>L. grayi</i>	+	PA	+	PA	4	a	
2016	812	Portion de colin	Fish	-	-	st	st	/	-	-	-	-	-	NA	-	NA	-	4	a		
2016	814	Duo saumon lieu noir	Raw fish	H+	+	H+	+	<i>L. monocytogenes</i>	+	+(31,54)	+(31,89)	H+/H-	+d	<i>L. monocytogenes</i> / <i>L. grayi</i>	+	PA	+	PA	4	a	
2016	104	Truite fumée de Bretagne	Smoked trout	H+	+	H+/H-	+	<i>L.monocytogenes</i> / <i>L.welshimeri</i>	+	+(23,05)	-	H+/H-	+	<i>L.monocytogenes</i> / <i>L.welshimeri</i>	+	PA	/	/	4	b	
2016	105	Chute de saumon fumée	Smoked salmon	H+/H-	+	H+/H-	+	<i>L.monocytogenes</i> / <i>L.innocua</i>	+	+(29,42)	-	H-	+	<i>L.welshimeri</i>	+	PA	/	/	4	b	
2016	497	Saumon fumé	Smoked salmon	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(31,56)	-	H-	+	<i>L. welshimeri</i>	+	PA	/	/	4	b	

SEAFOOD AND FISHERY PRODUCTS PRODUCTS (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species										Category	Type
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	24 LEB for 24h at 37°C											
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	PCR QS5	Confirmations			Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1		
				Result (Cq)	Result (Cq)	Brilliance <i>Listeria</i>	Palcam			Reference tests											
2016	498	truite fumée	Smoked trout	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(30,60)		H+	+	<i>L. monocytogenes</i>	+	PA	/	/		4	b
2016	708	Filets d'anchois marinés ail persil	Marinated anchovies	st	st	st	st	/	-	-	-	st	st	/	-	NA	-	NA	-	4	b
2016	709	Hareng fumés	Smoked herring	st	-	st	st	/	-	+(27,41)	+(29,36)	H+	+	<i>L. monocytogenes</i>	+	PD	+	PD		4	b
2016	710	Brisure de saumon fumé	Smoked salmon	1H-d	-	st	st	<i>L. grayi</i>	+	-	-	-	-	/	-	ND	-	ND	-	4	b
2016	711	Carpaccio de saumon citron aneth	Salmon Carpaccio	H-	+	H-	+	<i>L. innocua</i>	+	+(20,69)	+(21,63)	H-	+	<i>L. innocua</i>	+	PA	+	PA		4	b
2016	712	Haddock mariné	Marinated haddock	st	-	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	4	b
2016	713	Filet de maquereaux au poivre	Seasoned mackerel	H-	+	H-	+	<i>L. innocua</i>	+	+(20,59)	+(20,83)	H-	+	<i>L. innocua</i>	+	PA	+	PA		4	b
2016	714	Yakitori saumon fumé sésame pavot	Seasoned salmon	1H+	-	H+	+	<i>L. monocytogenes</i>	+	+(20,06)	+(19,86)	H-	+	<i>L. innocua</i>	+	PA	+	PA		4	b
2016	815	Tartare deux saumons	Salmon tartar	H-	+	H-	+	<i>L. welshimeri</i>	+	+(20,52)	+(21,75)	H-	+	<i>L. welshimeri</i>	+	PA	+	PA	+	4	b
2016	1002	Brochette saumon fumé	Smoked salmon	-	st	-	st	/	-	-	-	-	st	/	-	NA	-	NA	-	4	b
2016	1003	Brochette saumon fumé sésame pavot	Smoked salmon with sesame and poppy	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	4	b
2016	1004	Filet maquereaux fumé au poivre	Smoked mackerel	st	st	st	st	/	-	-	-	-	st	/	-	NA	-	NA	-	4	b
2016	1005	Filets de hareng doux fumés aux aromates	Smoked herring	st	st	st	st	/	-	-	-	-	st	/	-	NA	-	NA	-	4	b
2016	1006	Truite fumée	Smoked trout	-	st	st	st	/	-	-	-	-	st	/	-	NA	-	NA	-	4	b
2016	1007	Brisure de saumon fumé	Smoked salmon	st	st	-	st	/	-	-	-	-	st	/	-	NA	-	NA	-	4	b
2016	1008	Emincés de saumon fumé aneth-citron	Smoked and seasoned salmon	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	4	b
2016	1009	Haddock fumé	Smoked haddock	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	4	b
2016	103	Saumon pané fromage	Breaded salmon	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(27,46)		H+	+	<i>L.monocytogenes</i>	+	PA	/	/		4	c
2016	106	Brin de surimi	Surimi	-	-	st	st	/	-	-		-	-	/	-	NA	/	/	-	4	c
2016	500	Hoki pané	Fish	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(29,56)		H+	+	<i>L. monocytogenes</i>	+	PA	/	/		4	c
2016	502	Filet de fish and chips	Fish and chips	-	st	st	st	/	-	-		-	-	/	-	NA	/	/	-	4	c
2016	506	Feuilleté aux deux saumons	Puff pastry filled with salmon	st	-	-	-	/	-	-		-	-	/	-	NA	/	/	-	4	c
2016	720	Terrine de saumon à l'aneth	Salmon terrine	H-	-	st	st	<i>L. grayi</i>	+	+(29,61)	+(30,12)	H-d	-	<i>L. grayi</i>	+	PA	+	PA		4	c
2016	721	Bâtonnet de surimi	Surimi	H-d	+	H-	+	<i>L. innocua</i>	+	+(19,21)	+(19,04)	H-	+	<i>L. innocua</i>	+	PA	+	PA		4	c
2016	722	Miettes de crabes	Crabs	H-d	+	H-	+	<i>L. innocua</i>	+	+(19,66)	+(20,67)	H-	+	<i>L. innocua</i>	+	PA	+	PA		4	c
2016	723	Hachés de saumon rose à la ciboulette	Cooked salmon	H-	-	st	st	<i>L. grayi</i>	+	+(44,01)/ +(44,59)	-	H-	-	<i>L. grayi</i>	+	PA	-	ND		4	c
2016	724	Hachés de colin d'Alaska citron persil	Cooked fish	H-d	+	H-	+	<i>L. innocua</i>	+	-	-	-	-	/	-	ND	-	ND	-	4	c
2016	810	Chair de saumon	Salmon	st	st	st	st	/	-	+(23,97)	+(2421)	H+	+	<i>L. monocytogenes</i>	+	PD	+	PD		4	c
2016	813	Paupiette de saumon farci	Stuffed salmon	H-	+	H-	+	<i>L. welshimeri</i>	+	-/(42,43)/ +(42,63)	-	H+d	+d	<i>L. monocytogenes</i>	-	ND	-	ND	+	4	c
2016	816	Nacette de saumon	Salmon	H+	+	H+	+	<i>L. monocytogenes</i>	+	+(22,10)	+(23,42)	H+	+	<i>L. monocytogenes</i>	+	PA	+	PA		4	c
2016	1010	Terrine saumon aneth	Salmon terrine	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	4	c

SEAFOOD AND FISHERY PRODUCTS PRODUCTS (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species								Category	Type		
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	PCR 7500 Fast	PCR QS5	24 LEB for 24h at 37°C			Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5			Agreement Ref/Alt 24h QS5	LEB + Fraser 1
				O&A	Palcam	O&A	Palcam					Brilliance <i>Listeria</i>	Palcam	Reference tests							
				Result (Cq)	Result (Cq)	Result (Cq)	Result (Cq)					Result (Cq)	Result (Cq)	Result (Cq)							
2016	1011	Rillet de thon	Potted tuna	st	st	st	st	/	-	-	-	-	/	-	NA	/	/	-	4	c	
2016	1012	Penne au saumon	Salmon pastas	st	st	st	st	/	-	-	st	st	/	-	NA	-	NA	-	4	c	
2016	1013	Cassolette de Saint-Jacques	Cassolette of scallops	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	4	c	
2016	1014	Parmentier de poisson	Shepherd's pie made with fish	-	st	-	st	/	-	-	st	st	/	-	NA	-	NA	-	4	c	
2016	1015	Poisson à l'andalouse	Seasoned fish	st	st	st	st	/	-	-	st	st	/	-	NA	-	NA	-	4	c	
2016	1016	Bâtonnet de poisson	Cooked fish	st	st	st	st	/	-	-	st	st	/	-	NA	-	NA	-	4	c	

VEGETABLES (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species										Category	Type
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	24 LEB for 24h at 37°C											
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast Result (Cq)	PCR QS5 Result (Cq)	Confirmations			Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1		
												Brilliance Listeria	Palcam	Reference tests							
2016	112	Aubergine	Eggplant	-	-	st	st	/	-	-		-	-	/	-	NA	/	/	-	5	a
2016	113	Pousse de haricot mungo	Bean sprout	-		st	st	/	-	+(37,95)		H-	-	<i>L.innocua</i>	+	PD	/	/		5	a
2016	116	Persil plat	Parsley	st	st	st	st	/	-	-		-	-	/	-	NA	/	/	-	5	a
2016	117	Ciboulette	Chive	-	st	-	-	/	-	-		-	-	/	-	NA	/	/	-	5	a
2016	119	Epinard branche	Spinach	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(22,33)		H+	+	<i>L.monocytogenes</i>	+	PA	/	/		5	a
2016	120	Courgette	Zucchini	-	st	H+	+	<i>L.monocytogenes</i>	+	+(40,62)		-(H- at 72h)	-(+ at 72h)	<i>L.seeligeri</i>	+	PA	/	/		5	a
2016	507	Courgette	Zucchini	st	-	H+	+	<i>L.monocytogenes</i>	+	+(19,42)		H-d	+	<i>L. grayi</i>	+	PA	/	/		5	a
2016	510	Aubergines	Eggplant	st	-	st	-	/	-	-		-	-	/	-	NA	/	/	-	5	a
2016	511	Pommes	Apple	st	st	st	st	/	-	-		-	-	/	-	NA	/	/	-	5	a
2016	512	Brocolis	Broccoli	H-	+1	st	st	<i>L. grayi</i>	+	+(25,80)		H+	+	<i>L. monocytogenes</i>	+	PA	/	/		5	a
2016	513	Persil plat	parsley	st	st	st	st	/	-	-		-	-	/	-	NA	/	/	-	5	a
2016	514	Jeunes carottes	Carrot	H+	+	H+/H-	+	<i>L. monocytogenes/ L.innocua</i>	+	+(22,59)		H+	+	<i>L. monocytogenes</i>	+	PA	/	/		5	a
2016	821	Maïs doux grain	Corn	H-d	-	H-d	-d	<i>L. grayi</i>	+	+(28,72)	+(31,98)	H+/H-	+	<i>L. monocytogenes/ L. grayi</i>	+	PA	+	PA		5	a
2016	1224	Poireau	Leek	st	st	st	st	/	-	-		-	-	/	-	NA	-	NA	-	5	a
2016	1225	Endives	Chicory	st	st	st	st	/	-	-		-	-	/	-	NA	-	NA	-	5	a
2016	1226	Petit pois	Peas	-	-	-	-	/	-	-		-	-	/	-	NA	-	NA	-	5	a
2016	1229	Jardinière de légumes	Vegetables	-	-	-	-	/	-	+(26,11)	+(24,54)	H-	+	<i>L.innocua</i>	+	PD		+	5	a	
2016	1230	Haricots verts	Green beans	st	st	st	st	/	-	-		-	-	/	-	NA	-	NA	-	5	a
2016	1308	Carottes en rondelles	Carrots	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i>	+	+(19,13)	+(17,64)	H+/H-	+	<i>L. monocytogenes/ L. innocua</i>	+	PA	+	PA		5	a
2016	1309	Petits pois	Peas	H+/H-	+	H+/H-	+	<i>L. monocytogenes/ L.innocua</i>	+	+(19,38)	+(19,96)	H+/H-	+	<i>L. monocytogenes/ L. innocua</i>	+	PA	+	PA		5	a
2016	1310	Haricots verts	Green beans	H+/H-	+	H+/H-	+	<i>L. monocytogenes/ L.innocua</i>	+	+(19,03)	+(19,02)	H+	+	<i>L. monocytogenes</i>	+	PA	+	PA		5	a
2016	1227	Carottes râpées assaisonnées	Seasoned sliced carrots	st	st	st	st	/	-	-		-	-	/	-	NA	-	NA	-	5	b
2016	642	Piémontaise au jambon	Vegetables salad with ham	st	st	st	st	/	-	-		st	-	/	-	NA	-	NA	-	5	b
2016	643	Macédoine de légumes	Vegetables salad	st	st	st	st	/	-	-		-	-	/	-	NA	-	NA	-	5	b
2016	644	Trio de crudités sous vide	Seasoned vegetables	st	st	st	st	/	-	-		-	-	/	-	NA	-	NA	-	5	b
2016	646	Céleri rémoulade	Celery salad	H-	+	H-	+	<i>L.innocua</i>	+	-		st	-	/	-	ND	-	ND	-	5	b
2016	647	Betteraves assaisonnés	Seasoned beets	st	st	-	-	/	-	-		-	-	/	-	NA	-	NA	-	5	b
2016	649	Coleslaw	Coleslaw	-	st	st	st	/	-	-		-	-	/	-	NA	-	NA	-	5	b

VEGETABLES (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species										Category	Type
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	24 LEB for 24h at 37°C											
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	PCR QS5	Confirmations			Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1		
				Result (Cq)	Result (Cq)	Brilliance Listeria	Palcam			Reference tests											
2016	652	Piémontaise au jambon	Vegetables salad with ham	st	st	st	st	/	-	-	-	-	/	-	NA	-	NA	-	5	b	
2016	653	Macédoine de légumes	Vegetables salad	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	/	-	ND	-	ND	-	5	b
2016	654	Trio de crudités sous vide	Seasoned vegetables	st	st	st	-	/	-	+(20,88)	+(24,22)	H+	+	<i>L. monocytogenes</i>	+	PD	+	PD	-	5	b
2016	656	Céleri rémoulade	Celery salad	st	st	st	st	/	-	-	+(35,54)	st	-	/	-	NA	-	PPNA	-	5	b
2016	657	Betteraves assaisonnés	Seasoned beets	st	st	st	st	/	-	+(20,15)	+(20,20)	H+	+	<i>L. monocytogenes</i>	+	PD	+	PD	-	5	b
2016	659	Coleslaw	Coleslaw	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(21,41)	+(23,12)	H+	+	<i>L. monocytogenes</i>	+	PA	+	PA	-	5	b
2016	1231	Céleri rémoulade	Celery salad	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	5	b
2016	1232	Betteraves assaisonnés	Seasoned beets	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	5	b
2016	1233	Carottes râpées échalote persil	Seasoned sliced carrots	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	5	b
2016	1235	Trio de crudités	Mapped vegetables	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	5	b
2016	1236	Macédoine de légumes	Vegetables salad	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	5	b
2016	1237	Coleslaw	Cabbage salad	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	5	b
2016	1238	Salade de lentilles tofu	Lentil and tofu salad	st	-	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	5	b
2016	645	Carottes râpées assaisonnées	Seasoned carrots	st	st	H-d	-	<i>L.seeligeri</i>	+	-	-	-	-	/	-	ND	-	ND	-	5	b
2016	648	Concombres à la crème	Cucumber with cream	-	-	-	-	/	-	-	-	-	+d	NC	-	NA	-	NA	-	5	b
2016	655	Carottes râpées assaisonnées	Seasoned carrots	st	st	st	st	/	-	+(23,59)	+(24,61)	H+	+	<i>L. monocytogenes</i>	+	PD	+	PD	-	5	b
2016	819	Piémontaise	Vegetables salad	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	5	b
2016	1228	Mélange de légumes vapeur	Steamed vegetables	H-	+	H-	+	<i>L. innocua</i>	+	+(21,89)	+(23,99)	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	PA	+	PA	-	5	c
2016	1311	Légumes vapeur	Steamed vegetables	H+/H-	+	H+/H-	+	<i>L. monocytogenes/ L.innocua</i>	+	+(19,06)	+(17,78)	H+/H-	+	<i>L. monocytogenes/ L. innocua</i>	+	PA	+	PA	-	5	c
2016	640	Poêlée du soleil duo de courgettes	Cooked vegetables	st	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	5	c
2016	641	Poêlée de légumes et pomme de terre à la fermière	Cooked vegetables and potatoes	H-	-	1H-d	-	<i>L.grayi</i>	+	+(34,01)	+(35,22)	H-	+d	<i>L. grayi</i>	+	PA	+	PA	-	5	c
2016	650	Poêlée du soleil duo de courgettes	Cooked zucchini	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+(22,17)	+(22,44)	H+	+	<i>L. monocytogenes</i>	+	PA	+	PA	-	5	c
2016	651	Poêlée de légumes et pomme de terre à la fermière	Cooked vegetables	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,80)	+(21,36)	H+	+	<i>L. monocytogenes</i>	+	PA	+	PA	-	5	c
2016	817	Oignon préfaits	Prefried onion	-	st	-	st	/	-	-	-	-	-	/	-	NA	-	NA	-	5	c
2016	818	Champignons émincés	Mushrooms	H+/H-	+	H+/H-	+	<i>L. monocytogenes/ L. grayi</i>	+	-/(42,14)-	-	- (x5: H+)	-	<i>L. monocytogenes</i>	-	ND	-	ND	+	5	c
2016	820	Tajine de légumes	Vegetables tagine	H-	+	H-	+	<i>L. innocua</i>	+	+(30,10)	+(30,21)	H+	+	<i>L. monocytogenes</i>	+	PA	+	PA	-	5	c
2016	1234	Champignons crème pomme de terre	Mushrooms and potatoes	st	st	st	st	/	-	-	-	-	-	/	-	NA	-	NA	-	5	c
2016	1239	Flageolets cuisinés	Cooked flageolet	st	st	st	st	/	-	-	-	st	st	/	-	NA	-	NA	-	5	c

VEGETABLES (7500 FAST AND QS5 PCR INSTRUMENTS)

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				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	PCR QS5	Confirmations			Final result 7500Fast	Agreement Ref/Alt 24h 7500 Fast	Final result QS5	Agreement Ref/Alt 24h QS5	LEB + Fraser 1		
				Result (Cq)	Result (Cq)	Brilliance Listeria	Palcam			Reference tests											
2016	1240	Epinards hachés à la crème	Cooked spinach	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	5	c
2016	114	Oignon préfrits	Prefried onion	st	st	st	st	/	-	+(33,06)		H+	+	<i>L.monocytogenes</i>	+	PD	/	/		5	c
2016	115	Poêlée de pomme de terre aux oignons	Cooked potatoes	st	-	st	st	/	-	-		-	-	/	-	NA	/	/	-	5	c
2016	121	Purée brocolis	Broccoli purée	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+(23,05)		H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	PA	/	/		5	c
2016	508	Parisienne de légumes	Cooked vegetables	st	st	st	st	/	-	-		-	-	/	-	NA	/	/	-	5	c
2016	509	Poêlée de pommes de terre	Cooked potatoes	H-	-	st	-	<i>L. grayi</i>	+	-		-	-	/	-	ND	/	/	-	5	c
2016	515	Poêlée champêtre	Cooked vegetables	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(32,56)		H+/H-	+	<i>L. monocytogenes/ L. welshimeri</i>	+	PA	/	/		5	c
2016	516	Pomme de terre à la saladaise	Cooked potatoes	st	st	st	st	/	-	-		-	-	/	-	NA	/	/	-	5	c
2016	1241	Palets soja tomates herbes de Provence	Vegetables and soya based preparation	st	st	st	st	/	-	-	+(41,39)	-	st	/	-	NA	/	/	-	5	c
2016	1242	Galette de légumes choux fleurs brocolis et carottes	Vegetables based preparation	st	st	-	-	/	-	-	-	-	st	/	-	NA	-	NA	-	5	c
2016	1243	Galette de légumes courgettes tomates aubergines	Vegetables based preparation	H-d	+d	H-d/H+d	+d	<i>L. grayi/ L.welshimeri/ L.monocytogenes</i>	+	-/-	-	H-d	+d	<i>L.grayi</i>	-	ND	-	ND	-	5	c
2016	1244	Tarte aux poireaux	Leeks tart	-	-	-	-	/	-	-	-	-	-	/	-	NA	-	NA	-	5	c
2016	1245	Galettes de légumes	Vegetables based preparation	H-	-	-	-	<i>L. grayi</i>	+	-	-	-	-	/	-	ND	-	ND	-	5	c
2016	1246	Steak de soja petits légumes	Vegetables and soya based preparation	st	st	-	st	/	-	-	-	-	-	/	-	NA	-	NA	-	5	c
2016	1247	Fallafels pois chiches épinards	Falafel	-	-	-	-	/	-	+(42,62)	-	H-d	-	<i>L.grayi</i>	+	PD	-	NA	-	5	c
2016	1315	Galettes de légumes courgettes tomates aubergines	Vegetables based preparation	H+	+	H+	+	<i>L. monocytogenes</i>	+	+(25,34)	+(26,78)	H+	+	<i>L. monocytogenes</i>	+	PA	+	PA		5	c
2016	1316	Galettes de légumes choux fleurs brocolis carottes	Vegetables based preparation	H+/H-	+	H+/H-	+	<i>L. monocytogenes/ L.welshimeri</i>	+	+(19,17)	+(18,10)	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	PA	+	PA		5	c
2016	1317	Fallafels pois chiches	Falafel	H+	+	H+	+	<i>L. monocytogenes</i>	+	+(46,13)/ +(42,57)/ +(43,09)	-	-(subculture x5-)	-(subculture x5-)	/	-	PPND	-	ND	-	5	c
2016	1318	Tarte aux poireaux	Leeks pie	H-	+	H-	+	<i>L.welshimeri</i>	+	+(20,68)	+(21,18)	H+	+	<i>L. monocytogenes</i>	+	PA	+	PA		5	c
2016	1319	Galettes de légumes	Vegetables based preparation	H+/H-	+	H+/H-	+	<i>L. monocytogenes/ L.welshimeri</i>	+	+(20,03)	+(20,44)	H+	+	<i>L. monocytogenes</i>	+	PA	+	PA		5	c

PRODUCTION ENVIRONMENTAL SAMPLES (7500 FAST PCR INSTRUMENT)

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				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	24 LEB for 24H at 37°C								
				O&A	Palcam	O&A	Palcam			PCR 7500Fast Result (Ct)	Confirmations			Final result 7500Fast	Agreement Ref/Alt 7500 Fast			LEB + Fraser 1
											Brilliance Listeria	Palcam	Reference tests					
2015	5232	Eau de rinçage (industrie végétaux)	Rinsed water (vegetables)	st	st	st	st	/	-	-	st	st	-	NA	-	6	a	
2015	5233	Eau de rinçage (industrie végétaux)	Rinsed water (vegetables)	st	st	st	st	/	-	-	-	-	-	NA	-	6	a	
2015	5234	Eau de process (industrie végétaux)	Process water (vegetables)	st	st	st	st	/	-	-	st	st	-	NA	-	6	a	
2015	5235	Eau de process (industrie végétaux)	Process water (vegetables)	st	st	st	st	/	-	-	st	st	-	NA	-	6	a	
2015	5236	Eau de process (industrie végétaux)	Process water (vegetables)	st	st	st	st	/	-	-	st	-	-	NA	-	6	a	
2015	5237	Eau de process (industrie végétaux)	Process water (vegetables)	st	st	st	st	/	-	-	st	-	-	NA	-	6	a	
2015	5238	Eau de process (industrie végétaux)	Process water (vegetables)	st	st	st	st	/	-	-	st	-	-	NA	-	6	a	
2015	5239	Eau de process (industrie végétaux)	Process water (vegetables)	st	st	st	st	/	-	-	st	st	-	NA	-	6	a	
2015	6000	Eau pareuse (industrie poisson)	Process water (fish industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(27,18)	H+	+	<i>L.monocytogenes</i>	+	PA	6	a	
2015	6001	Eau épineuse (industrie poisson)	Process water (fish industry)	st	st	H+	+	<i>L.monocytogenes</i>	+	+(26,03)	H+	+	<i>L.monocytogenes</i>	+	PA	6	a	
2015	6002	Eau peleuse (industrie poisson)	Process water (fish industry)	st	st	st	st	/	-	+(23,41)	H+	+	<i>L.monocytogenes</i>	+	PD	6	a	
2015	6003	Eau laveuse (industrie poisson)	Process water (fish industry)	st	st	st	st	/	-	+(24,41)	H+	+	<i>L.monocytogenes</i>	+	PD	6	a	
2015	6996	Laveuse chariot P2 (Usine poisson)	Raw material (fish industry)	st	st	st	st	/	-	-	st	st	-	NA	-	6	a	
2015	6997	Rinçage bac inox P2 (Usine poisson)	Raw material (fish industry)	st	st	st	st	/	-	-	st	st	-	NA	-	6	a	
2015	6998	Eau de process laveuse (Usine poisson)	Process water (fish industry)	st	st	st	st	/	-	-	st	st	-	NA	-	6	a	
2015	6999	Eau de process pareuse (Usine poisson)	Process water (fish industry)	st	st	st	st	/	-	-	-	st	-	NA	-	6	a	
2015	7000	Eau de process épineuse (Usine poisson)	Process water (fish industry)	st	st	st	st	/	-	-	st	st	-	NA	-	6	a	
2015	7008	Pédiluve de découpe (Usine viande)	water (meat industry)	st	st	st	st	/	-	-	st	st	-	NA	-	6	a	
2015	7009	Flagelleuse 1 (usine viande)	Process water (meat industry)	st	st	-	-	/	-	-	-	-	-	NA	-	6	a	
2015	7010	Eau sortie épiluse (Usine viande)	Process water (meat industry)	st	st	st	st	/	-	+(25,58)	H-	-	<i>L.innocua</i>	+	PD	6	a	
2015	7011	Flagelleuse 2 (usine viande)	Process water (meat industry)	st	st	st	st	/	-	+(19,82)	H-	-	<i>L.innocua</i>	+	PD	6	a	
2015	7012	Découpe lave semelle (usine viande)	Process water (meat industry)	st	st	st	st	/	-	-	st	st	-	NA	-	6	a	
2015	7013	Eau de process (Usine végétaux)	Process water (Vegetables industry)	st	st	st	st	/	-	-	st	st	-	NA	-	6	a	
2015	7015	Eau de process	Process water (Dairy industry)	st	St	-	-	/	-	-	st	st	-	NA	-	6	a	
2015	7016	Eau de refroidissement	Process water	st	st	st	st	/	-	-	-	-	-	NA	-	6	a	
2015	7521	Eau rinçage plan de travail saucisse	Process water (sausages)	st	st	st	st	/	-	-	-	st	-	NA	-	6	a	
2015	7525	Eau de rinçage pompe trémis pâte gâteau	Rinsed water (pastry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(26,56)	H+	+	<i>L.monocytogenes</i>	+	PA	6	a	
2015	7526	Eau de rinçage pompe trémis pâte gâteau	Rinsed water (pastry)	-	st	st	st	/	-	-	st	st	-	NA	-	6	a	
2016	174	Eau de siphon	Siphon water	st	st	st	st	/	-	-	st	st	-	NA	-	6	a	
2016	175	Eau de siphon	Siphon water	st	st	st	st	/	-	+(31,49)/-/-	st	st	-	PPNA	-	6	a	
2016	176	Eau de siphon	Siphon water	st	st	st	st	/	-	-	st	st	-	NA	-	6	a	
2016	177	Eau de siphon	Siphon water	st	st	st	st	/	-	-	st	st	-	NA	-	6	a	
2015	5231	Déchets (industrie végétaux)	Dusts (vegetables)	st	st	st	-	/	-	-	-	-	-	NA	-	6	b	
2015	5913	Déchets au sol haut filetage (industrie poisson)	Dusts (fish industry)	H-	+	H-	+	<i>L.welshimeri</i>	+	+(23,44)	H-	+	<i>L.welshimeri</i>	+	PA	6	b	
2015	5914	Eau de siphon maturation/salage (industrie poisson)	Siphon water (fish industry)	-	-	H+	+	<i>L.monocytogenes</i>	+	+(33,21)	H-d	+	<i>L.monocytogenes</i>	+	PA	6	b	
2015	5915	Déchets au sol bas filetage (industrie poisson)	Dusts (fish industry)	H-(2)	+	H-	+	<i>L.welshimeri</i>	+	+(30,30)	H-d	+	<i>L.welshimeri</i>	+	PA	6	b	
2015	5916	Eau de siphon bas filetage (industrie poisson)	Siphon water (fish industry)	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.welshimeri</i>	+	+(20,26)	H-	+	<i>L.innocua</i>	+	PA	6	b	
2015	6994	Matière première à réception (Usine poisson)	Raw material (fish industry)	st	St	-	-	/	-	-	-	st	-	NA	-	6	b	
2015	6995	Filet en sortie peleuse (Usine poisson)	Raw material (fish industry)	st	st	H+	+	<i>L.monocytogenes</i>	+	+(20,99)	H-	+	<i>L.innocua</i>	+	PA	6	b	
2015	7014	Déchets végétaux (Usine végétaux)	Residues (Vegetables industry)	-	+d	-	-	NC (TSYEA)	-	-	-	-	-	NA	-	6	b	
2015	7520	Déchets fabrication saucisses	Wastes (sausages)	H-	+	H-	+	<i>L.innocua</i>	+	-	-	-	-	ND	-	6	b	
2015	7527	Déchets gâteaux	Wastes (pastry)	st	st	st	st	/	-	-	-	-	-	NA	-	6	b	
2016	118	Déchet de coupe algue	Wastes	st	st	-	-	/	-	-	-	-	-	NA	-	6	b	

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Analysis date	Sample No	Product (french name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species						Category	Type	
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	24 LEB for 24H at 37°C								
				O&A	Palcam	O&A	Palcam			PCR 7500Fast Result (Ct)	Confirmations			Final result 7500Fast	Agreement Ref/Alt 7500 Fast			LEB + Fraser 1
											Brilliance <i>Listeria</i>	Palcam	Reference tests					
2016	122	Déchet végétaux	Wastes	-	-	-	-	/	-	/	-	-	-	NA	-	6	b	
2016	167	Poussières de laiterie	Dusts (dairy)	st	-	st	st	/	-	-	-	-	-	NA	-	6	b	
2016	168	Poussières de laiterie	Dusts (dairy)	H-	+	H-	+	<i>L.innocua</i>	+	+(24,91)	H-	+	<i>L.innocua</i>	+	PA	6	b	
2016	169	Poussières de laiterie	Dusts (dairy)	st	st	-	-	/	-	+(26,78)	H-	+	<i>L.innocua</i>	+	PD	6	b	
2016	170	Poussières de laiterie	Dusts (dairy)	st	st	-	-	/	-	-	-	-	-	NA	-	6	b	
2016	171	Déchets de saumon	Wastes (salmon)	st	st	st	st	/	-	-	-	st	-	NA	-	6	b	
2016	172	Déchets de saumon	Wastes (salmon)	st	st	st	st	/	-	-	st	st	-	NA	-	6	b	
2016	173	Déchets (jeunes pousses)	Wastes (sprouts)	H-d	+(NC)	st	st	<i>L.grayi</i>	+	-/-	H-d	-	<i>L.grayi</i>	-	ND	6	b	
2016	1147	Déchets de poisson	Wastes (fish)	st	-	st	st	/	-	-	-	-	-	NA	-	6	b	
2015	5226	Chiffonnette (industrie végétaux)	Wipe (vegetables)	-	-	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	ND	<i>L.monocytogenes</i>	6	c	
2015	5227	Chiffonnette (industrie végétaux)	Wipe (vegetables)	st	st	st	st	/	-	-	-	-	-	NA	-	6	c	
2015	5228	Chiffonnette (industrie végétaux)	Wipe (vegetables)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(22,83)	H+	+	<i>L.monocytogenes</i>	+	PA	6	c	
2015	5229	Chiffonnette (industrie végétaux)	Wipe (vegetables)	st	st	st	st	/	-	-	-	st	-	NA	-	6	c	
2015	5230	Chiffonnette (industrie végétaux)	Wipe (vegetables)	st	st	st	st	/	-	-	-	st	-	NA	-	6	c	
2015	5917	Chiffonnette tapis déchets fileteuse (industrie poisson)	Wipe (fish industry)	st	st	st	st	/	-	-	-	st	-	NA	-	6	c	
2015	5918	Chiffonnette tapis parage P1+ (industrie poisson)	Wipe (fish industry)	H-	+	H-	+	<i>L.welshimeri</i>	+	-	-	-	-	ND	-	6	c	
2015	5919	Chiffonnette tapis parage n°2 (industrie poisson)	Wipe (fish industry)	st	st	st	st	/	-	-	-	st	-	NA	-	6	c	
2015	5920	Chiffonnette tapis épineuse (industrie poisson)	Wipe (fish industry)	st	st	st	st	/	-	-	-	st	-	NA	-	6	c	
2015	5921	Chiffonnette tapis parage n°1 (industrie poisson)	Wipe (fish industry)	H-	+	H-	+	<i>L.welshimeri</i>	+	+(33,18)	H-	+	<i>L.welshimeri</i>	+	PA	6	c	
2015	6004	Chiffonnette tapis déchets peleuse (industrie poisson)	Wipe (fish industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	st	st	-	ND	-	6	c	
2015	6005	Chiffonnette tapis trancheur ligne (industrie poisson)	Wipe (fish industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(22,01)	H+	+	<i>L.monocytogenes</i>	+	PA	6	c	
2015	6006	Chiffonnette tapis pareuse (industrie poisson)	Wipe (fish industry)	H+(2)	+(1)	H+	+	<i>L.monocytogenes</i>	+	-	-	st	-	ND	-	6	c	
2015	7001	Lingette goulotte (Usine ovoproduits)	Wipe (ovoproduct industry)	st	st	st	st	/	-	-	-	st	-	NA	-	6	c	
2015	7002	Lingette tapis retour alvéole (Usine ovoproduits)	Wipe (ovoproduct industry)	H-	+	H-	+	<i>L.innocua</i>	+	+(21,34)	H-	+	<i>L.innocua</i>	+	PA	6	c	
2015	7003	Lingette mur broyeur (Usine ovoproduits)	Wipe (ovoproduct industry)	-	-	-	-	/	-	-	-	st	-	NA	-	6	c	
2015	7004	Lingette égoût broyeur (Usine ovoproduits)	Wipe (ovoproduct industry)	st	st	-	st	/	-	-	-	-	-	NA	-	6	c	
2015	7005	Lingette tapis retour (Usine ovoproduits)	Wipe (ovoproduct industry)	H-	+	H-	+	<i>L.innocua</i>	+	+(20,58)	H-	+	<i>L.innocua</i>	+	PA	6	c	
2015	7006	Lingette égout 2 (Usine ovoproduits)	Wipe (ovoproduct industry)	H-	+	H-	+	<i>L.innocua</i>	+	+(20,40)	H-	+	<i>L.innocua</i>	+	PA	6	c	
2015	7007	Lingette siphons découpe (Usine viande)	Wipe (meat industry)	H-	+	H-	+	<i>L.welshimeri</i>	+	+(21,05)	H-	+	<i>L.innocua/ L.welshimeri</i>	+	PA	6	c	
2015	7522	Chiffonnette table déboyausage saucisse avant nettoyage	Wipe (sausages)	st	st	H+	+	<i>L.monocytogenes</i>	+	-	-	st	-	ND	-	6	c	
2015	7523	Chiffonnette table découpe poulets	Wipe (poultry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	-	st	-	ND	-	6	c	
2015	7524	Chiffonnette table découpe poulets	Wipe (poultry)	st	st	st	st	/	-	+(26,24)	H-	+	<i>L.welshimeri</i>	+	PD	6	c	
2015	7528	Chiffonnette pompe fabrication gâteau avant nettoyage	Wipe (pastry)	st	st	st	st	/	-	-	-	st	-	NA	-	6	c	
2015	7529	Chiffonnette sol fabrication gâteau avant nettoyage	Wipe (pastry)	st	st	st	st	/	-	+(30,96)	H+	+	<i>L.monocytogenes</i>	+	PD	6	c	

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 PCR INSTRUMENT)

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				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	24 LEB for 24H at 37°C								
				O&A	Palcam	O&A	Palcam			PCR QS5	Confirmations		Final result QS5	Agreement Ref/Alt QS5	LEB + Fraser 1			
											Brilliance <i>Listeria</i>	Palcam						Reference tests
2018	7704	Eau de nettoyage saumon	Cleaning water (salmon cutting)	st	st	st	st	/	-	+ (23,09)	H-	+	<i>L.innocua</i>	+	PD	-	6	a
2018	7705	Eau de laverie saumon	Laundry water (salmon cutting)	st	st	st	st	/	-	-	st	st		-	NA	-	6	a
2018	7906	Eau de rinçage saucisses végétales cutter	Rinsed water (vegetable sausage fabrication)	st	st	st	st	/	-	+ (23,28)	H+	+	<i>L.monocytogenes</i>	+	PD		6	a
2018	7907	Eau de rinçage robot coupe jambon végétale	Rinsed water (vegetable ham fabrication)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+ (23,26)	H+	+	<i>L.monocytogenes</i>	+	PA		6	a
2018	7908	Eau de rinçage marmite cuisson soupe poireaux épinards	Rinsed water marmite (leeks spinach)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+ (22,16)	H+	+	<i>L.monocytogenes</i>	+	PA		6	a
2018	8074	Eau de rinçage risotto	Rinsed water (risotto fabrication)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+ (40,75)	-	-	F1+ <i>L.monocytogenes</i>	+	PA		6	a
2018	8075	Eau flagelleuse (abattage porc)	Water (pork slaughterhouse)	H-	+	H-	+	<i>L.innocua</i>	+	+ (22,79)	H+	+	<i>L.monocytogenes</i>	+	PA		6	a
2018	8076	Eau de lavage hermix (industrie laitière)	Laundry water (dairy industry)	H-	+	H-	+	<i>L.innocua</i>	+	+ (23,74)	H-	+	<i>L.innocua</i>	+	PA		6	a
2018	8077	Eau de process poupe (industrie laitière)	Process water (dairy industry)	H-	+	H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+ (23,00)	H-	+	<i>L.innocua</i>	+	PA		6	a
2018	8078	Eau de lavage surface (industrie laitière)	Laundry water (dairy industry)	H+/H-	+	H+	+	<i>L.monocytogenes/ L.seeligeri</i>	+	+ (27,40)	H-	+	<i>L.monocytogenes/ L.seeligeri</i>	+	PA		6	a
2018	8433	Eau de rinçage (Industrie végétaux)	Rinsed water (vegetable industry)	st	st	st	-		-	-	-	-		-	NA	-	6	a
2018	8434	Eau de rinçage (Industrie végétaux)	Rinsed water (vegetable industry)	st	+	st	st		-	-	-	-		-	NA	-	6	a
2018	8435	Eau de rinçage (Industrie végétaux)	Rinsed water (vegetable industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+ (29,79)	H-	+	<i>L.seeligeri</i>	+	PA		6	a
2018	8456	Eau de rinçage (découpe saumon)	Rinsed water (salmon cutting)	st	st	st	st		-	-	-	st		-	NA	-	6	a
2018	8460	Eau de rinçage (Industrie végétaux)	Rinsed water (vegetable industry)	st	st	st	-		-	-	-	-		-	NA	-	6	a
2018	8461	Eau de rinçage (Industrie végétaux)	Rinsed water (vegetable industry)	st	st	st	st		-	-/-	H-d	-	NC on TSYEA	-	NA	-	6	a
2018	8602	Eau de cuisson thon	Process water (tuna)	-	-	st	st		-	-	-	-		-	NA	-	6	a
2018	8603	Eau de rinçage cutter verticale (fabrication saucisse végétale)	Rinsed water (vegetable sausage fabrication)	st	st	st	st		-	-	-	-		-	NA	-	6	a
2018	8604	Eau de rinçage homogénéiseur (chantilly)	Rinsed water (chantilly fabrication)	st	st	st	st		-	-	-	-		-	NA	-	6	a
2018	8685	Eau de lavage (usine lait)	Cleaning water (dairy industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+ (22,29)	H+	+	<i>L.monocytogenes</i>	+	PA		6	a
2018	8686	Eau de process saumon injecteur	Process water (salmon cutting)	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	st	st		-	ND	-	6	a
2018	7699	Déchets peau de saumon	Salmon wastes	st	st	st	st	/	-	-	-	st		-	NA	-	6	b
2018	7700	Déchets paleuse saumon	Salmon wastes	H-	+	H-	+	<i>L.innocua</i>	+	+ (18,64)	H-	+	<i>L.innocua</i>	+	PA		6	b
2018	7701	Déchets saumon avec épices	Salmon wastes	-	-	-	-	/	-	-	-	-		-	NA	-	6	b
2018	7702	Déchets saumon	Salmon wastes	st	-	st	st	/	-	-	-	-		-	NA	-	6	b
2018	7706	Eau de siphon saumon	Siphon water (salmon cutting)	st	st	st	st	/	-	-	st	st		-	NA	-	6	b
2018	7707	Poussières miettes saumon	Salmon dusts	-	st	st	st	/	-	-	-	-		-	NA	-	6	b
2018	7708	Poussières miettes saumon	Salmon dusts	-	-	-	-	/	-	+ (34,36)	-	+	<i>L.monocytogenes</i>	+	PD		6	b
2018	7909	Poussières miettes saumon	Salmon dusts	st	st	st	st	/	-	-	-	-	/	-	NA	-	6	b
2018	8079	Déchets porc (fabrication saucisse)	Pork waste (sausage fabrication)	st	st	H-	+	<i>L.welshimeri</i>	+	-	-	-		-	ND	-	6	b
2018	8080	Déchets (abattage porc)	Wastes (pork slaughterhouse)	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+ (25,60)	H+	+	<i>L.monocytogenes/ L.welshimeri</i>	+	PA		6	b
2018	8081	Déchets poisson (découpe)	Fish waste (cutting)	H+/H-	+	H+	+	<i>L.monocytogenes/ L.innocua</i>	+	+ (24,46)	H-	+	<i>L.monocytogenes/ L.innocua</i>	+	PA		6	b
2018	8238	Eau de caniveau n°2 (usine végétaux)	Gutter water (vegetable industry)	-	-	st	st		-	-	-	-		-	NA	-	6	b
2018	8239	Eau de caniveau n°4 (usine végétaux)	Gutter water (vegetable industry)	st	st	st	st		-	-	-	-		-	NA	-	6	b
2018	8240	Eau de caniveau n°7 (usine végétaux)	Gutter water (vegetable industry)	st	-	st	-		-	-	-	-		-	NA	-	6	b
2018	8241	Eau de caniveau n°9 (usine végétaux)	Gutter water (vegetable industry)	H+(2col)	+(2col)	H+	+	<i>L.monocytogenes</i>	+	+ (29,70)	H+	+	<i>L.monocytogenes/ L.innocua</i>	+	PA		6	b
2018	8242	Déchet (farine de blé noir usine végétaux)	Wastes (vegetable industry)	H-	-	H-	+	<i>L.innocua</i>	+	+ (23,34)	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	PA		6	b
2018	8243	Déchets (Brocolis n°227 usine végétaux)	Wastes (vegetable industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+ (17,95)/ + (19,08)/ + (19,08)	-	-	- (5BL, 5Pal, 5F1)	-	PPND	-	6	b

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 PCR INSTRUMENT)

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				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	24 LEB for 24H at 37°C								
				O&A	Palcam	O&A	Palcam			PCR QS5	Confirmations		Final result QS5	Agreement Ref/Alt QS5	LEB + Fraser 1			
											Brilliance <i>Listeria</i>	Palcam						Reference tests
Result (Ct)	Brilliance <i>Listeria</i>	Palcam	Reference tests	Final result QS5	Agreement Ref/Alt QS5	LEB + Fraser 1												
2018	8244	Déchets (Brocolis n°230 usine végétaux)	Wastes (vegetable industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(18,27)	H+	+	<i>L.monocytogenes</i>	+	PA	-	6	b
2018	8245	Déchets (Brocolis n°231 usine végétaux)	Wastes (vegetable industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(19,96)	H+	-	<i>L.monocytogenes</i>	+	PA	-	6	b
2018	8246	Déchets (Brocolis n°239 usine végétaux)	Wastes (vegetable industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,25)	H+	+	<i>L.monocytogenes</i>	+	PA	-	6	b
2018	8440	Déchets chantilly	Wastes (chantilly fabrication)	-	-	-	-		-	-	-	-		-	NA	-	6	b
2018	8441	Déchets chantilly	Wastes (chantilly fabrication)	-	st	-	-		-	-	-	-		-	NA	-	6	b
2018	8442	Déchets saumon	Wastes (salmon)	st	st	st	st		-	-	st	st		-	NA	-	6	b
2018	8443	Déchets chair de saumon	Wastes (salmon)	-	-	-	-		-	-	H-d	-	NC on TSYEA	-	NA	-	6	b
2018	7703	Lingette édendeuse saumon	Wipe (salmon cutting)	st	st	st	st	/	-	+(26,42)	H-	+	<i>L.innocua</i>	+	PD	-	6	c
2018	7902	Chiffonnette couteau avant nettoyage (Découpe poisson)	Wipe knife(salmon cutting)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(28,88)	H+	+	<i>L.monocytogenes</i>	+	PA	-	6	c
2018	7903	Chiffonnette plaque parage lardons avant nettoyage (Découpe poisson)	Wipe (salmon cutting)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(32,47)	H+	+	<i>L.monocytogenes</i>	+	PA	-	6	c
2018	7904	Chiffonnette tapis trieuse scan 3 avant nettoyage (Découpe poisson)	Wipe (salmon cutting)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(22,55)	H+	+	<i>L.monocytogenes</i>	+	PA	-	6	c
2018	7905	Chiffonnette tapis trancheuse scan 3 avant nettoyage (Découpe poisson)	Wipe (salmon cutting)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(23,19)	H+	+	<i>L.monocytogenes</i>	+	PA	-	6	c
2018	8082	Lingettes gants (abattage volaille)	Wipe gloves (poultry slaughterhouse)	st	st	st	st		-	+(20,37)	H-	+	<i>L.innocua</i>	+	PD	-	6	c
2018	8083	Lingette chariot volaille (abattage volaille)	Wipe cart (poultry slaughterhouse)	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+(19,25)	H-	+	<i>L.innocua</i>	+	PA	-	6	c
2018	8233	Eponge après nettoyage sur ligne de conditionnement n°611 (usine végétaux)	Sponges after cleaning (vegetable industry)	st	st	st	st		-	-	-	-		-	NA	-	6	c
2018	8234	Eponge après nettoyage sur ligne de conditionnement n°503(usine végétaux)	Sponges after cleaning (vegetable industry)	st	st	st	st		-	-	-	st		-	NA	-	6	c
2018	8235	Eponge après nettoyage sur ligne de conditionnement n°506(usine végétaux)	Sponges after cleaning (vegetable industry)	st	st	st	st		-	-	st	st		-	NA	-	6	c
2018	8236	Eponge après nettoyage sur ligne de conditionnement n°509(usine végétaux)	Sponges after cleaning (vegetable industry)	st	st	st	st		-	-	st	st		-	NA	-	6	c
2018	8237	Eponge après nettoyage sur ligne de conditionnement n°502(usine végétaux)	Sponges after cleaning (vegetable industry)	st	st	st	st		-	-	st	st		-	NA	-	6	c
2018	8247	Eponge avant nettoyage (parage ligne 52, usine végétaux)	Sponge before cleaning (vegetable industry)	H-	+	H-	+	<i>L.innocua</i>	-	-	-	-		-	NA	-	6	c
2018	8248	Eponge avant nettoyage (tapis descente vers T0, usine végétaux)	Sponge before cleaning (vegetable industry)	st	st	st	st		-	-	-	-		-	NA	-	6	c
2018	8249	Eponge avant nettoyage (peseuse ligne 5, usine végétaux)	Sponge before cleaning (vegetable industry)	st	-	st	st		-	-	-	-		-	NA	-	6	c
2018	8250	Eponge avant nettoyage (tapis avant T0 ligne 51, usine végétaux)	Sponge before cleaning (vegetable industry)	st	-	st	st		-	-	-	-		-	NA	-	6	c
2018	8251	Eponge avant nettoyage (parage 51, usine végétaux)	Sponge before cleaning (vegetable industry)	st	st	st	st		-	-	-	-		-	NA	-	6	c
2018	8252	Eponge avant nettoyage (tapis avant T0 ligne 52, usine végétaux)	Sponge before cleaning (vegetable industry)	st	st	st	st		-	-	-	-		-	NA	-	6	c
2018	8253	Eponge avant nettoyage (dessus conformateur ligne 5, usine végétaux)	Sponge before cleaning (vegetable industry)	st	-	st	-		-	-	-	-		-	NA	-	6	c

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 PCR INSTRUMENT)

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				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	24 LEB for 24H at 37°C								
				O&A	Palcam	O&A	Palcam			PCR QS5	Confirmations		Final result QS5	Agreement Ref/Alt QS5	LEB + Fraser 1			
										Result (Ct)	Brilliance <i>Listeria</i>	Palcam						Reference tests
2018	8436	Chiffonnette homogénéiseur (Fabrication chantilly)	Wipe (chantilly fabrication)	st	st	st	st		-	-	-	-	-	NA	-	6	c	
2018	8437	Chiffonnette (fabrication chantilly)	Wipe (chantilly fabrication)	-	st	st	-		-	-	-	-	-	NA	-	6	c	
2018	8438	Chiffonnette (fabrication chantilly)	Wipe (chantilly fabrication)	-	st	st	st		-	-	-	-	-	NA	-	6	c	
2018	8439	Chiffonnette (fabrication chantilly)	Wipe (chantilly fabrication)	st	st	st	st		-	-	-	-	-	NA	-	6	c	
2018	8444	Chiffonnette poussoir (découpe saumon)	Wipe (salmon cutting)	st	st	st	st		-	-	st	-	-	NA	-	6	c	
2018	8445	Chiffonnette cutter (découpe saumon)	Wipe (salmon cutting)	st	st	st	st		-	-	-	-	-	NA	-	6	c	
2018	8446	Chiffonnette avant nettoyage balance (production jambon végétale)	Wipe (vegetables ham)	st	st	st	st		-	-	-	st	-	NA	-	6	c	
2018	8447	Chiffonnette avant nettoyage plan de travail (production jambon végétale)	Wipe (vegetables ham)	st	-	st	-		-	-	st	st	-	NA	-	6	c	
2018	8457	Chiffonnette (découpe saumon)	Wipe (salmon cutting)	st	st	st	st		-	-	st	-	-	NA	-	6	c	
2018	8458	Chiffonnette (découpe saumon)	Wipe (salmon cutting)	H-	+	H-	+	<i>L.innocua</i>	+	-	st	st	-	ND	-	6	c	
2018	8459	Chiffonnette (découpe saumon)	Wipe (salmon cutting)	st	st	st	st		-	-	st	st	-	NA	-	6	c	
2018	8598	Chiffonnette avant nettoyage peseuse (usine végétaux)	Wipe before cleaning (vegetable industry)	H-	+	H-	+	<i>L.innocua</i>	+	+(17,47)/ +(43,63)/-	-	-	-(5BL, 5Pal, 5F1)	-	PPND	-	6	c
2018	8599	Chiffonnette avant production (fabrication saucisse végétale)	Wipe before production (vegetable sausage fabrication)	-	-	st	st		-	+(30,25)	H-	+	<i>L.innocua</i>	+	PD		6	c
2018	8600	Chiffonnette tapis brocolis (usine végétaux)	Wipe (vegetable industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(28,91)	H+	+	<i>L.monocytogenes</i>	+	PA		6	c
2018	8601	Chiffonnette tapis carottes (usine végétaux)	Wipe (vegetable industry)	st	st	st	st		-	-	-	-	-	NA	-	6	c	

COMPOSITE FOOD (7500 FAST AND QS5 PCR INSTRUMENTS)

Analysis date	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species						Category	Type		
				Half Fraser		Fraser 1		Identification	Listeria spp result	24 LEB for 24H 37°C + 72H at 5°C ± 3°C									
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	PCR QS5	Confirmation		Final result 72H 7500 Fast	Agreement Ref/Alt+72h 7500 Fast			Final result 72H QS5	Agreement Ref/Alt+72h QS5
												Brilliance Listeria	Palcam						
2018	7450	Salade de riz	RTE (rice salad)	st	st	H+	+	<i>L.monocytogenes</i>	+	i-/i-	-/-	-	-	-	ND	-	ND	1	a
2018	7456	Sandwich jambon cheddar	RTE (Sandwich ham cheese)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(30,39)	+(30,87)	H+	+	+	PA	+	PA	1	a
2018	7897	Sandwich jambon emmenthal	RTE (sandwich ham cheese)	st	st	st	st	/	-	+(19,36)	+(19,62)	H+	+	+	PD	+	PD	1	a
2018	7898	Sandwich jambon emmenthal	RTE (sandwich ham cheese)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,69)	+(21,60)	H+	+	+	PA	+	PA	1	a
2018	7899	Sandwich poulet rôti mayonnaise	RTE (sandwich chicken)	st	st	st	st	/	-	+(23,02)	+(23,34)	H+	+	+	PD	+	PD	1	a
2018	7900	Torsades poulet rôti	RTE (pasta chicken)	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	-	ND	-	ND	1	a
2018	7901	Torsades poulet rôti	RTE (pasta chicken)	st	st	st	st	/	-	+(22,08)	+(20,62)	H+	+	+	PD	+	PD	1	a
2018	8060	Macédoine de légumes	RTE (macédoine)	st	-	H-	+	<i>L.seeligeri</i>	+	+(19,67)	+(19,97)	H-	+	+	PA	+	PA	1	a
2018	8061	Salade jambon fromage	RTE (salad ham cheese)	H-	+	H-	+	<i>L.welshimeri</i>	+	+(24,08)	+(24,96)	H-	+	+	PA	+	PA	1	a
2018	8062	Taboulé poulet torti	RTE (chicken tabbouleh)	H-	+	H-	+	<i>L.innocua</i>	+	+(19,31)	+(19,01)	H-	+	+	PA	+	PA	1	a
2018	8063	Salade jambon sec chèvre	RTE (salad ham cheese)	H-	+	H-	+	<i>L.welshimeri</i>	+	+(22,00)	+(22,70)	H-	+	+	PA	+	PA	1	a
2018	8426	Wrap saumon fumé	RTE (salmon wrap)	H-	+	H-	+	<i>L.welshimeri</i>	+	+(22,36)	+(22,91)	H-	+	+	PA	+	PA	1	a
2018	8452	Wrap saumon fumé	RTE (salmon wrap)	-	-	-	-	/	-	+(20,31)	+(20,65)	H-	+	+	PD	+	PD	1	a
2018	8607	Sandwich poulet crudités	RTE (sandwich chicken vegetables)	st	st	st	st	/	-	+(26,71)	+(26,71)	H-	-	+	PD	+	PD	1	a
2018	7455	Bouchées à la reine	RTRH (Bouchées à la reine)	-	+(2col)	H+	+	<i>L.monocytogenes</i>	+	+(24,81)	+(25,73)	H+	+	+	PA	+	PA	1	b
2018	7459	Kiev cuit	RTRH (kiev)	H+/H-	+	H+/H-	+	<i>L.monocytogenes/L.innocua</i>	+	+(29,63)	+(30,24)	H+/H-	+	+	PA	+	PA	1	b
2018	7461	Tresse chèvre basilic	RTRH (cheese chickpeas)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(28,11)	+(29,14)	H+	+	+	PA	+	PA	1	b
2018	7462	Friand au fromage	RTRH (puff pastrie)	-	-	st	st	/	-	+(31,03)	+(32,66)	H+	+	+	PD	+	PD	1	b
2018	7465	Palets courgettes petits légumes	RTRH (vegetables cake)	H-	+	H-	+	<i>L.innocua</i>	+	+(21,10)	+(21,76)	H+/H-	+	+	PA	+	PA	1	b
2018	7466	Kiev précuit	RTRH (kiev)	H+/H-	+	H+/H-	+	<i>L.monocytogenes/L.innocua</i>	+	+(23,44)	+(24,61)	H-	+	+	PA	+	PA	1	b
2018	7680	Quiche Lorraine	RTRH (Quiche)	H-	+	H-	+	<i>L.innocua</i>	+	-	-	-	-	-	ND	-	ND	1	b
2018	7886	Pizza jambon fromage	RTRH (Pizza)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,16)	+(20,41)	H+	+	+	PA	+	PA	1	b
2018	7887	Pizza jambon fromage	RTRH (Pizza)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,25)	+(20,49)	H+	+	+	PA	+	PA	1	b
2018	7888	Feuilleté jambon champignons	RTRH (Puff ham mushrooms)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(19,72)	+(19,59)	H+	+	+	PA	+	PA	1	b
2018	7889	Feuilleté jambon champignons	RTRH (Puff ham mushrooms)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(25,00)	+(25,20)	H+	+	+	PA	+	PA	1	b
2018	7890	Soufflé au jambon	RTRH (Puff ham)	st	st	st	st	/	-	+(19,60)	+(19,56)	H+	+	+	PD	+	PD	1	b
2018	7891	Quiche Lorraine	RTRH (Quiche)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(19,40)	+(18,80)	H+	+	+	PA	+	PA	1	b
2018	7892	Tortilla au jambon	Tortilla	st	st	st	st	/	-	+(26,28)	+(26,54)	H+	+	+	PD	+	PD	1	b
2018	8429	Paella	RTRH (Paella)	H-	+	H-	+	<i>L.innocua</i>	+	+(21,66)	+(21,66)	H-	+	+	PA	+	PA	1	b
2018	8450	Quiche saumon brocolis	RTRH (salmon broccolis)	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	-	ND	-	ND	1	b
2018	8454	Merlu blanc légumes	RTRH (vegetables fish)	H-	+	H-	+	<i>L.innocua</i>	+	+(38,14)/-/-	+(46,96)/-/-	H-	-	+	PA	+	PA	1	b
2018	8455	Petit cuisiné de quinoa au poulet	RTRH (chicken quinoa)	H-	+	H-	+	<i>L.innocua</i>	+	-	-	-	-	-	ND	-	ND	1	b
2018	7673	Flan pâtissier	Pastry	st	st	st	st	/	-	+(21,96)	+(22,35)	H-	+	+	PD	+	PD	1	c
2018	7676	Tortilla espagnole aux oignons	Tortilla (onions)	st	st	st	st	/	-	+(19,95)	+(19,72)	H+/H-	+	+	PD	+	PD	1	c
2018	7677	Tortilla espagnole	Tortilla	H-	+	H-	+	<i>L.innocua</i>	+	+(20,48)	+(20,91)	H-	+	+	PA	+	PA	1	c
2018	7678	Pot de crème saveur vanille	Egg based dessert	st	st	st	st	/	-	+(28,76)	+(29,12)	H+	+d	+	PD	+	PD	1	c
2018	7893	Eclair au chocolat	Pastry	-	-	-	-	/	-	-	-	-	-	-	NA	-	NA	1	c
2018	7894	Eclair au chocolat	Pastry	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	+(39,61)/-/-	-	-	-	ND	-	PPND	1	c
2018	7895	Millefeuille	Pastry	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	-	ND	-	ND	1	c
2018	7896	Religieuse au café	Pastry	-	-	-	st	/	-	+(19,88)	+(20,39)	H+	+	+	PD	+	PD	1	c
2018	8070	Crème au caramel	Egg based dessert	st	st	st	st	/	-	+(22,73)	+(23,05)	H+/H-	+	+	PD	+	PD	1	c
2018	8071	Ile flottante	Egg based dessert	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,07)	+(20,17)	H-	+	+	PA	+	PA	1	c
2018	8072	Eclair au chocolat	Egg based dessert	-	-	st	-	/	-	+(19,27)	+(19,03)	H-	+	+	PD	+	PD	1	c
2018	8449	Eclair au café	Egg based dessert	H-	+	H-	+	<i>L.grayi</i>	+	-	-	-	-	-	ND	-	ND	1	c

MEAT PRODUCTS (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species								Category	Type
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	24 LEB for 24 h at 37°C + 72 h at 5°C ± 3°C									
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	PCR QS5	Confirmation		Final result 72H 7500 Fast	Agreement Ref/Alt 24h +72h 7500 Fast	Final result 72H QS5	Agreement Ref/Alt +72h QS5		
										Result (Cq)	Result (Cq)	Brilliance <i>Listeria</i>	Palcam						
2015	4781	Viande de poulet congelée	Frozen chicken	H+(4)	+(2)	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	-	ND	-	ND	2	a
2015	4799	Hampe	Raw beef meat	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+(21,80)	+(24,54)	H-	+	+	PA	+	PA	2	a
2015	5219	Filet de dinde	Raw turkey	H+(3)	-	H+	-	<i>L.monocytogenes</i>	+	+(48,77)	+(38,29)	-(Fraser1:H+)	-(Fraser1:+)	+	PA	+	PA	2	a
2015	5224	Minerai de bœuf cru	Beef meat	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.welshimeri</i>	+	+(23,60)	+(25,79)	H+/H-	+	+	PA	+	PA	2	a
2015	5547	Haché de veau	Ground veal	H-	+	H-	+	<i>L.innocua/ L.welshimeri</i>	+	+(31,02)	+(33,84)	H-	+	+	PA	+	PA	2	a
2015	5548	Escalope de poulet	Poultry meat	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	-	ND	-	ND	2	a
2015	5549	Viande bovine rumsteak	Beef meat	H-	+	H-	+	<i>L.innocua/ L.welshimeri</i>	+	-	-	-	-	-	ND	-	ND	2	a
2015	5550	Viande de porc	Pork meat	H-	+	H-	+	<i>L.welshimeri</i>	+	+(20,75)	+(24,17)	H-	+	+	PA	+	PA	2	a
2015	5552	Bœuf	Beef meat	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(27,32)	+(30,13)	H+	+	+	PA	+	PA	2	a
2015	6901	Cœur de porc	Raw pork meat	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+(22,16)	+(22,57)	H+/H-	+	+	PA	+	PA	2	a
2015	6902	Suprêmes de poulet	Raw poultry meat	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+(25,19)	+(26,71)	H-	+	+	PA	+	PA	2	a
2015	6903	Viande congelée de poulet	Frozen poultry meat	H-	+	H-	+	<i>L.welshimeri</i>	+	+(36,26)	+(33,36)	-	+	+	PA	+	PA	2	a
2015	6904	Blanquette poulet crue	Raw poultry meat	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(23,33)	+(22,73)	H+	+	+	PA	+	PA	2	a
2015	6905	Carré de porc	Raw pork meat	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(21,16)	+(21,21)	H+/H-	+	+	PA	+	PA	2	a
2015	6913	Parrage porc	Raw pork meat	-	-	H-	+	<i>L.innocua</i>	+	+(25,06)	+(24,87)	H-	+	+	PA	+	PA	2	a
2015	4798	Allumettes de poulet fumé	Smoked chicken	H+(4)	+	H+	+	<i>L.monocytogenes</i>	+	+(23,27)	+(25,20)	H+	+	+	PA	+	PA	2	b
2015	4869	Porc au caramel et riz parfumé	RTRH (pork)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(19,57)	+(20,66)	H+	+	+	PA	+	PA	2	b
2015	4870	Sauté de porc à la provençale et pommes de terre	RTRH (pork)	st	st	st	st	/	-	+(19,45)	+(21,74)	H+	+	+	PD	+	PD	2	b
2015	4871	Macaroni sauce tomate et boulettes de bœuf	RTRH (beef)	st	-	st	-	/	-	+(20,02)	+(21,76)	H+	+	+	PD	+	PD	2	b
2015	4873	Escalope de volaille champignons et riz	RTRH (poultry)	st	st	st	st	/	-	+(19,49)	+(20,60)	H-	+	+	PD	+	PD	2	b
2015	5908	Marinade de viande de canard	Seasoned duck meat	H+(1)	+(3)	H+	+	<i>L.monocytogenes</i>	+	+(34,17)	+(36,74)	H+	+	+	PA	+	PA	2	b
2015	5909	Nuggets	Nuggets	H+	+	H-	+	<i>L.monocytogenes</i>	+	+(29,62)	+(31,25)	-	+	+	PA	+	PA	2	b
2015	5987	Poulet au curry	RTRH meat (chicken)	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	st	-	ND	-	ND	2	b
2015	5988	Coq au vin	RTRH (chicken)	st	st	-	-	/	-	+(26,25)	+(27,93)	H+	+	+	PD	+	PD	2	b
2015	5989	Bœuf bourguignon	RTRH (Bourguignon)	H+(2)	+	H+	+	<i>L.monocytogenes</i>	+	+(25,65)	+(26,96)	H+	+	+	PA	+	PA	2	b
2015	5992	Bœuf bourguignon	RTRH (Bourguignon)	st	st	st	st	/	-	+(28,51)	+(29,80)	st (regrowth LEB: +)	st	+	PD	+	PD	2	b

MEAT PRODUCTS (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species								Category	Type
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	24 LEB for 24 h at 37°C + 72 h at 5°C ± 3°C									
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	PCR QS5	Confirmation		Final result 72H 7500 Fast	Agreement Ref/Alt 24h +72h 7500 Fast	Final result 72H QS5	Agreement Ref/Alt 24h +72h QS5		
										Result (Cq)	Result (Cq)	Brilliance <i>Listeria</i>	Palcam						
2015	5993	Porc au caramel	RTRH (Pork)	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	st	-	ND	-	ND	2	b
2015	4789	Rillettes	Rillettes	H+(4)	+	H+	+	<i>L.monocytogenes</i>	+	+(24,75)	+(24,34)	H+	+	+	PA	+	PA	2	c
2015	4791	Museau de porc cuit	Cooked pork	H-	+	H+/H-	+	<i>L.innocua/</i> <i>L.monocytogenes</i>	+	+(20,01)	+(20,52)	H+/H-	+	+	PA	+	PA	2	c
2015	4792	Langue de porc cuite	Cooked pork	H+(4)	+	H+	+	<i>L.monocytogenes</i>	+	+(19,70)	+(20,36)	H+	+	+	PA	+	PA	2	c
2015	4794	Lardons	Cooked pork	H-	+	H-	+	<i>L.welshimeri</i>	+	+(24,76)	+(25,96)	H-	+	+	PA	+	PA	2	c
2015	4796	Andouille	Chitterling	H+(4)	+	H+/H-	+	<i>L.monocytogenes/</i> <i>L.innocua</i>	+	+(20,09)	+(21,46)	H+	+	+	PA	+	PA	2	c
2015	4797	Jambon blanc	Ham	H+(4)	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	-	ND	-	ND	2	c
2015	4800	Rosette	Delicatessen	-	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	-	ND	-	ND	2	c
2015	5215	Saucisse	Sausages	H-	+(4)	H-	+	<i>L.welshimeri</i>	+	-/-	-	H- (1) <i>L.welshimeri</i>	-	-	ND	-	ND	2	c
2015	5223	Langue de porc	Pork meat	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(21,87)	+(23,62)	H+	+	+	PA	+	PA	2	c
2015	5554	Allumettes de poulet	Delicatessen	H+	+	H+/H-	+	<i>L.monocytogenes/</i> <i>L.welshimeri</i>	+	+(23,54)	+(29,72)	H+/H-	+	+	PA	+	PA	2	c
2015	6906	Merguez	Merguez	st	st	st	st	/	-	-	-	-	-	-	NA	-	NA	2	c
2015	6912	Jambon à l'ancienne	Delicatessen	st	st	st	st	/	-	+(20,26)	+(22,51)	H+	+	+	PD	+	PD	2	c

MILK AND DAIRY PRODUCTS (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species								Category	Type
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	24 LEB for 24 h at 37°C + 72 h at 5°C ± 3°C									
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	PCR QS5	Confirmation		Final result 72H 7500 Fast	Agreement Ref/Alt 24h +72h 7500 Fast	Final result 72H QS5	Agreement Ref/Alt 24h +72h QS5		
										Result (Cq)	Result (Cq)	Brilliance <i>Listeria</i>	Palcam						
2015	4786	Reblochon au lait cru	Raw milk cheese	-	st	st	st	/	-	-	-	-	-	NA	-	NA	3	a	
2015	4787	Reblochon au lait cru	Raw milk cheese	H-	-	-	-	Gram-	-	+(32,49)	+(39,28)	-(After regrowth:-)	-(After regrowth:-)	-	PPNA	-	PPNA	3	a
2015	4788	Reblochon au lait cru	Raw milk cheese	H-d	-	-	st	Gram-	-	+(31,01)	+(37,25)	-(After regrowth:-)	-(After regrowth:-)	-	PPNA	-	PPNA	3	a
2015	5225	Fourme d'Ambert	Raw milk cheese	-	-	-	st	/	-	-	-	-	-	NA	-	NA	3	a	
2015	5536	Maroilles au lait cru	Raw milk cheese	st	-	st	-	/	-	+(25,67)	+(26,62)	H-	+	+	PD	+	PD	3	a
2015	5538	Munster au lait cru	Raw milk cheese	st	-	st	st	/	-	+(23,89)	+(23,97)	H-	+	+	PD	+	PD	3	a
2015	5539	Brie de Meaux au lait cru	Raw milk cheese	st	-	-	-	/	-	+(38,12)	+(42,14)	-	-	-	PPNA	-	PPNA	3	a
2015	5540	Morbier au lait cru	Raw milk cheese	-	-	-	-	/	-	+(27,90)	+(28,14)	H-	-	+	PD	-	0	3	a
2015	5542	Fromage à pâte molle au lait cru	Raw milk cheese	-	-	-	-	/	-	+(33,00)	+(36,81)	-	-	-	PPNA	-	PPNA	3	a
2015	5543	Fromage à pâte pressée au lait cru	Raw milk cheese	-	-	-	-	/	-	+(48,62)	-	-	-	-	PPNA	/	/	3	a
2015	5545	Fromage à pâte pressée au lait cru	Raw milk cheese	-	-	-	-	/	-	+(39,12)	+(44,87)	-	-	-	PPNA	-	PPNA	3	a
2015	5995	Fromage de chèvre au lait cru	Raw milk cheese	st	st	H+	+	<i>L.monocytogenes</i>	+	-/-	+(42,40)	H+	+	-	ND	+	PA	3	a
2015	5996	Morbier au lait cru	Raw milk cheese	-	-	H+	+	<i>L.monocytogenes</i>	+	+(29,47)	+(31,06)	H+	+	+	PA	+	PA	3	a
2015	6259	Fromage non affiné au lait cru de vache	Raw milk cheese	-	-	-	-	/	-	+(32,09)	+(33,19)	H+/H-	+	+	PD	+	PD	3	a
2015	6263	Fromage affiné au lait cru de brebis	Raw milk cheese	H+	+(1)	H+	+	<i>L.monocytogenes</i>	+	-	-	st	-	-	ND	-	ND	3	a
2015	7062	Brie de Meaux au lait cru + lait cru	Raw milk cheese + raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,58)	-	H+	+	+	PA	/	/	3	a
2015	7063	Fromage de chèvre au lait cru de chèvre + lait cru	Raw milk cheese + raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(24,94)	-	H+	+	+	PA	/	/	3	a
2015	7064	Morbier au lait cru + lait cru	Raw milk cheese + raw milk	-	st	H+	+	<i>L.monocytogenes</i>	+	+(26,26)	-	H+	+	+	PA	/	/	3	a
2015	5551	Lait cru de brebis	Ewe raw milk	-	+	H+	+	<i>L.monocytogenes</i>	+	+(29,29)	+(31,01)	H+	+	+	PA	+	PA	3	b
2015	6264	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,50)	+(22,03)	H+	+	+	PA	+	PA	3	b
2015	6265	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,17)	+(22,10)	H+	+	+	PA	+	PA	3	b
2015	6266	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,56)	+(21,37)	H+	+	+	PA	+	PA	3	b
2015	6267	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,07)	+(20,95)	H+	+	+	PA	+	PA	3	b
2015	6268	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(23,71)	+(27,16)	H+	+	+	PA	+	PA	3	b
2015	6269	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(21,05)	+(23,68)	H+	+	+	PA	+	PA	3	b
2015	6270	Lait cru de brebis	Ewe raw milk	H+(3)	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	-	ND	-	ND	3	b
2015	6271	Lait cru de brebis	Ewe raw milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,38)	+(22,23)	H+	+	+	PA	+	PA	3	b
2015	7056	Gros lait fermenté	Fermented milk	st	st	st	st	/	-	+(27,71)	-	H+	+	+	PD	/	/	3	b
2015	7069	Lait cru brebis	Raw milk (ewe)	st	st	H+	+	<i>L.monocytogenes</i>	+	+(19,54)	-	H+	+	+	PA	/	/	3	b
2016	56	lait ribot fermenté	Fermented milk	H-	+	H-	+	<i>L.innocua</i>	+	+(21,76)	-	H-	+	+	PA	/	/	3	b
2016	57	lait fermenté fermier	Fermented milk	H-	+	H-	+	<i>L.innocua</i>	+	+(24,48)	-	H-	+	+	PA	/	/	3	b
2016	58	Lait fermenté	Fermented milk	H+	+	H+	+	<i>L.ivanovii</i>	+	-	-	-	-	-	ND	/	/	3	b
2016	59	Lait de vache cru fermier	Raw cow milk	st	st	st	st	/	-	+(29,51)	-	H+	+	+	PD	/	/	3	b
2016	60	lait cru de vache	Raw milk	H-	+	H-	+	<i>L.innocua</i>	+	+(20,62)	-	H-	+	+	PA	/	/	3	b
2016	764	Lait cru fermier	Raw milk	H+/H-	+	H-	+	<i>L.monocytogenes</i> / <i>L.innocua</i>	+	+(19,72)	-	H+/H-	+	+	PA	/	/	3	b

MILK AND DAIRY PRODUCTS (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species								Category	Type
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	24 LEB for 24 h at 37°C + 72 h at 5°C ± 3°C									
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	PCR QS5	Confirmation		Final result 72H 7500 Fast	Agreement Ref/Alt 24h +72h 7500 Fast	Final result 72H QS5	Agreement Ref/Alt 24h +72h QS5		
										Result (Cq)	Result (Cq)	Brilliance <i>Listeria</i>	Palcam						
2015	4874	Tomme au lait pasteurisé	Pasteurized cheese	-	-	st	st	/	-	+(31,75)	+(30,90)	H+	+	+	PD	+	PD	3	c
2015	4877	Fromage à pâte molle au lait pasteurisé de vache	Pasteurized cheese	-	st	st	st	/	-	+(30,63)	+(35,13)	H-	+	+	PD	+	PD	3	c
2015	4878	Lait pasteurisé 1/2 écrémé	Pasteurized milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(23,79)	+(26,73)	H+	+	+	PA	+	PA	3	c
2015	4879	Lait 1/2 écrémé fermier	Skimmed milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(19,23)	+(20,14)	H+	+	+	PA	+	PA	3	c
2015	4880	Lait entier pasteurisé	Pasteurized milk	H-	+	H-	+	<i>L.innocua</i>	+	-	-	-	st	-	ND	-	ND	3	c
2015	4883	Lait chocolaté pasteurisé	Flavoured milk	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	-	st	st	-	ND	-	ND	3	c
2015	7057	Lait frais demi écrémé (lait pasteurisé)	Pasteurised milk	st	st	st	st	/	-	+(20,66)		H+	+	+	PD	/	/	3	c
2015	7059	Fromage 33% MG (lait pasteurisé)	Pasteurised cheese	H- d	-	H-	+d	<i>L.seeligeri</i>	+	+(36,72)		-	-	-	PPND	/	/	3	c
2015	7066	Choux chantilly	Dairy based dessert	H+	+	H+	+	<i>L.monocytogenes</i>	+	-		-	St	-	ND	/	/	3	c
2015	7067	Tiramisu	Dairy based dessert	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,09)		H+	+	+	PA	/	/	3	c
2016	63	Livarot lait pasteurisé	Pasteurised cheese	H+(1)	-	H+	+	<i>L.ivanovii</i>	+	+(26,85)		H-	-(x2)	+	PA	/	/	3	c
2016	64	Bleu d'auvergne lait pasteurisé	Pasteurised cheese	H-d(1)	st	H+	+	<i>L.ivanovii</i>	+	+(49,24)		H+	-(x2)	+	PA	/	/	3	c
2016	65	Buche de chèvre lait pasteurisé	Pasteurised cheese	-	st	H-	+	<i>L.innocua</i>	+	+(28,59)		H-	-(x2)	+	PA	/	/	3	c
2016	67	Pointe de brie lait pasteurisé	Pasteurised cheese	H+	-	H+	-	<i>L.ivanovii</i>	+	-		-	-	-	ND	/	/	3	c

SEAFOOD AND FISHERY PRODUCTS (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species								Category	Type
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	24 LEB for 24 h at 37°C + 72 h at 5°C ± 3°C									
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast	PCR QS5	Confirmation		Final result 72H 7500 Fast	Agreement Ref/Alt 24h +72h 7500 Fast	Final result 72H QS5	Agreement Ref/Alt +72h QS5		
										Result (Cq)	Result (Cq)	Brilliance <i>Listeria</i>	Palcam						
2016	108	Colin d'Alaska	Fish	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(23,63)		H+	+	+	PA	/	/	4	a
2016	109	Filet sardine	Pilchard	-	st	st	st	/	-	+(35,28)		H+	+	+	PD	/	/	4	a
2016	110	Pavé de lieu jaune	Fish	H+	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+(22,25)		H+	+	+	PA	/	/	4	a
2016	111	Chute de poisson blanc	White fish	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(27,83)		H+	+	+	PA	/	/	4	a
2016	499	Filet de bar	Fish	-	st	st	st	/	-	+(28,10)		H+	+	+	PD	/	/	4	a
2016	503	Saumon à farcir	Salmon	H+	+	H+/H-	+	<i>L.monocytogenes/ L.welshimeri</i>	+	+(21,52)		H+	+	+	PA	/	/	4	a
2016	505	Pavé lieu jaune	Fish	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(19,98)		H+	+	+	PA	/	/	4	a
2016	634	Filet de lieu	Fish	H-d	st	st	-	NC	-	+(21,80)	+(24,01)	H-	+	+	PD	+	PD	4	a
2016	638	Filet de cabillaud	Fish	H-d	st	H-d	+d	<i>L. grayi/L. seeligeri</i>	+	-	-	-	-	-	ND	-	ND	4	a
2016	808	Morceau de saumon	Salmon	H+	+	H+	+	<i>L. monocytogenes</i>	+	+(25,67)	+(26,52)	H+	+	+	PA	+	PA	4	a
2016	809	Pulpe saumon cru	Raw salmon	-	st	st	st	/	-	+(27,27)	+(28,92)	H+	+	+	PD	+	PD	4	a
2016	811	Noix de Saint Jacques	Scallops	H+	+	H+	+	<i>L. monocytogenes</i>	+	+(29,20)	+(28,97)	H+/H-	+	+	PA	+	PA	4	a
2016	814	Duo saumon lieu noir	Raw fish	H+	+	H+	+	<i>L. monocytogenes</i>	+	+(31,76)	+(32,19)	H+/H-	+d	+	PA	+	PA	4	a
2016	104	Truite fumée de Bretagne	Smoked trout	H+	+	H+/H-	+	<i>L.monocytogenes/ L.welshimeri</i>	+	+(21,65)		H+/H-	+	+	PA		/	4	b
2016	105	Chute de saumon fumée	Smoked salmon	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	26,12		H+/H-	+	+	PA		/	4	b
2016	497	Saumon fumé	Smoked salmon	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(28,03)		H-	+	+	PA		/	4	b
2016	498	truite fumée	Smoked trout	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(26,32)		H+	+	+	PA		/	4	b
2016	708	Filets d'anchois marinés ail persil	Marinated anchovies	st	st	st	st	/	-	-	-	st	st	-	NA	-	NA	4	b
2016	709	Hareng fumés	Smoked herring	st	-	st	st	/	-	+(25,60)	+(26,74)	H+	+	+	PD	+	PD	4	b
2016	710	Brisure de saumon fumé	Smoked salmon	1H-d	-	st	st	<i>L. grayi</i>	+	-	-	-	-	-	ND	-	ND	4	b
2016	711	Carpaccio de saumon citron aneth	Salmon Carpaccio	H-	+	H-	+	<i>L. innocua</i>	+	+(19,48)	+(19,20)	H-	+	+	PA	+	PA	4	b
2016	713	Filet de maquereaux au poivre	Seasoned mackerel	H-	+	H-	+	<i>L. innocua</i>	+	+(20,74)	+(20,71)	H-	+	+	PA	+	PA	4	b
2016	714	Yakitori saumon fumé sésame pavot	Seasoned salmon	1H+	-	H+	+	<i>L. monocytogenes</i>	+	+(19,57)	+(18,89)	H-	+	+	PA	+	PA	4	b
2016	815	Tartare deux saumons	Salmon tartar	H-	+	H-	+	<i>L. welshimeri</i>	+	+(19,73)	+(20,07)	H-	+	+	PA	+	PA	4	b
2016	103	Saumon pané fromage	Breaded salmon	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(28,89)		H+	+	+	PA	/	/	4	c
2016	500	Hoki pané	Fish	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(24,58)		H+	+	+	PA	/	/	4	c
2016	720	Terrine de saumon à l'aneth	Salmon terrine	H-	-	st	st	<i>L. grayi</i>	+	+(29,21)	+(33,07)	H-	-	+	PA	+	PA	4	c
2016	721	Bâtonnet de surimi	Surimi	H-d	+	H-	+	<i>L. innocua</i>	+	+(19,33)	+(20,67)	H-	+	+	PA	+	PA	4	c
2016	722	Miettes de crabes	Crabs	H-d	+	H-	+	<i>L. innocua</i>	+	+(20,01)	+(20,57)	H-	+	+	PA	+	PA	4	c

SEAFOOD AND FISHERY PRODUCTS (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species								Category	Type
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	PCR 7500 Fast	PCR QS5	Confirmation		Final result 72H 7500 Fast	Agreement Ref/Alt 24h +72h 7500 Fast	Final result 72H QS5	Agreement Ref/Alt 24h +72h QS5		
				O&A	Palcam	O&A	Palcam			Brilliance Listeria	Palcam								
				Result (Cq)	Result (Cq)														
2016	723	Hachés de saumon rose à la ciboulette	Cooked salmon	H-	-	st	st	<i>L. grayi</i>	+	+(47,15)	+(39,25)	H-	-	+	PA	+	PA	4	c
2016	724	Hachés de colin d'Alaska citron persil	Cooked fish	H-d	+	H-	+	<i>L. innocua</i>	+	-	-	st	-	-	ND	-	ND	4	c
2016	810	Chair de saumon	Salmon	st	st	st	st	/	-	+(21,14)	+(22,42)	H+	+	+	PD	+	PD	4	c
2016	813	Paupiette de saumon farci	Stuffed salmon	H-	+	H-	+	<i>L. welshimeri</i>	+	+(45,48)	+(38,24)	H+	+	+	PA	+	PA	4	c
2016	816	Nacette de saumon	Salmon	H+	+	H+	+	<i>L. monocytogenes</i>	+	+(19,72)	+(21,69)	H+	+	+	PA	+	PA	4	c

VEGETABLES (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species								Category	Type
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	PCR 7500 Fast	PCR QS5	24 LEB for 24 h at 37°C + 72 h at 5°C ± 3°C							
				O&A	Palcam	O&A	Palcam					Confirmation		Final result 72H 7500 Fast	Agreement Ref/Alt 24h +72h 7500 Fast	Final result 72H QS5	Agreement Ref/Alt +72h QS5		
2016	113	Pousse de haricot mungo	Bean sprout	-		st	st	/	-	+(34,27)		H-	+	+	PD	/	/	5	a
2016	119	Epinard branche	Spinach	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(21,98)		H+	+	+	PA	/	/	5	a
2016	120	Courgette	Zucchini	-	st	H+	+	<i>L.monocytogenes</i>	+	+(36,56)		H-(<i>L.grayi</i> / <i>L.seeligeri</i>)	+	+	PA	/	/	5	a
2016	507	Courgette	Zucchini	st	-	H+	+	<i>L.monocytogenes</i>	+	+(42,08)		H-	+	+	PA	/	/	5	a
2016	512	Brocolis	Broccoli	H-	+1	st	st	<i>L. grayi</i>	+	+(22,04)		H+	+	+	PA	/	/	5	a
2016	514	Jeunes carottes	Carrot	H+	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L.innocua</i>	+	+(19,90)		H+	+	+	PA	/	/	5	a
2016	821	Mais doux grain	Corn	H-d	-	H-d	-d	<i>L. grayi</i>	+	+(25,17)	+(27,18)	H+/H-	+	+	PA	+	PA	5	a
2016	1229	Jardinière de légumes	Vegetables	-	-	-	-	/	-	+(22,20)	+(25,49)	H-	+	+	PD	+	PD	5	a
2016	1308	Carottes en rondelles	Carrots	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i>	+	+(19,99)	+(19,72)	H+	+	+	PA	+	PA	5	a
2016	1309	Petits pois	Peas	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L.innocua</i>	+	+(19,50)	+(19,64)	H+/H-	+	+	PA	+	PA	5	a
2016	1310	Haricots verts	Green beans	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L.innocua</i>	+	+(19,26)	+(20,86)	H+	+	+	PA	+	PA	5	a
2016	646	Céleri rémoulade	Celery salad	H-	+	H-	+	<i>L.innocua</i>	+	-	-	-	-	-	ND	-	ND	5	b
2016	653	Macédoine de légumes	Vegetables salad	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	-	ND	-	ND	5	b
2016	654	Trio de crudités sous vide	Seasoned vegetables	st	st	st	-	/	-	+(19,45)	+(18,51)	H+	+	+	PD	+	PD	5	b
2016	656	Céleri rémoulade	Celery salad	st	st	st	st	/	-	-	-	st	st	-	NA	-	NA	5	b
2016	657	Betteraves assaisonnées	Seasoned beets	st	st	st	st	/	-	+(21,02)	+(20,38)	H+	+	+	PD	+	PD	5	b
2016	659	Coleslaw	Coleslaw	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(19,20)	+(19,43)	H+	+	+	PA	/	/	5	b
2016	1231	Céleri rémoulade	Celery salad	st	st	st	st	/	-	-	-	H-	+	+	PD	-	NA	5	b
2016	645	Carottes râpées assaisonnées	Seasoned carrots	st	st	H-d	-	<i>L.seeligeri</i>	+	-	-	-	-	-	ND	-	ND	5	b
2016	655	Carottes râpées assaisonnées	Seasoned carrots	st	st	st	st	/	-	+(20,22)	+(18,37)	H+	+	+	PD	+	PD	5	b
2016	1228	Mélange de légumes vapeur	Steamed vegetables	H-	+	H-	+	<i>L. innocua</i>	+	+(19,83)	+(21,00)	H+/H-	+	+	PA	+	PA	5	c
2016	1311	Légumes vapeur	Steamed vegetables	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L.innocua</i>	+	+(19,32)	+(19,56)	H+/H-	+	+	PA	+	PA	5	c
2016	641	Poêlée de légumes et pomme de terre à la fermière	Cooked vegetables and potatoes	H-	-	1H-d	-	<i>L.grayi</i>	+	+(33,13)	+(34,26)	H-	-	+	PA	+	PA	5	c
2016	650	Poêlée du soleil duo de courgettes	Cooked zucchini	H+/H-	+	H+/H-	+	<i>L.monocytogenes</i> / <i>L.innocua</i>	+	+(19,02)	+(16,89)	H+	+	+	PA	+	PA	5	c
2016	651	Poêlée de légumes et pomme de terre à la fermière	Cooked vegetables	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(18,74)	+(17,29)	H+	+	+	PA	+	PA	5	c
2016	818	Champignons émincés	Mushrooms	H+/H-	+	H+/H-	+	<i>L. monocytogenes</i> / <i>L. grayi</i>	+	+(35,00)	+(35,83)	-(x5: H+)	-	+	PA	+	PA	5	c

VEGETABLES (7500 FAST AND QS5 PCR INSTRUMENTS)

Year of analysis	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species								Category	Type
				Half Fraser		Fraser 1		Identification	<i>Listeria</i> spp result	PCR 7500 Fast	PCR QS5	24 LEB for 24 h at 37°C + 72 h at 5°C ± 3°C							
				O&A	Palcam	O&A	Palcam					Confirmation		Final result 72H 7500 Fast	Agreement Ref/Alt 24h +72h 7500 Fast	Final result 72H QS5	Agreement Ref/Alt 24h +72h QS5		
2016	820	Tajine de légumes	Vegetables tagine	H-	+	H-	+	<i>L. innocua</i>	+	+(28,16)	+(28,88)	H+	+	+	PA	+	PA	5	c
2016	114	Oignon préfrits	Prefried onion	st	st	st	st	/	-	+(30,45)		H+	+	+	PD	/	/	5	c
2016	121	Purée brocolis	Broccoli purée	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+(22,93)		H+/H-	+	+	PA	/	/	5	c
2016	509	Poêlée de pommes de terre	Cooked potatoes	H-	-	st	-	<i>L. grayi</i>	+	-	-	st	st	-	ND	-	ND	5	c
2016	515	Poêlée champêtre	Cooked vegetables	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(29,96)		H+	+	+	PA	/	/	5	c
2016	1243	Galette de légumes courgettes tomates aubergines	Vegetables based preparation	H-d	+d	H-d/H+d	+d	<i>L. grayi/ L.welshimeri/ L.monocytogenes</i>	+	-	-	-	-	-	ND	-	ND	5	c
2016	1245	Galettes de légumes	Vegetables based preparation	H-	-	-	-	<i>L. grayi</i>	+	-	-	-	-	-	ND	-	ND	5	c
2016	1247	Falafels pois chiches épinards	Falafel	-	-	-	-	/	-	+/+46,07/+46,84	-	H-	-	-	NA	-	NA	5	c
2016	1315	Galettes de légumes courgettes tomates aubergines	Vegetables based preparation	H+	+	H+	+	<i>L. monocytogenes</i>	+	+(23,47)	+(24,41)	H+	+	+	PA	+	PA	5	c
2016	1316	Galettes de légumes choux fleurs brocolis carottes	Vegetables based preparation	H+/H-	+	H+/H-	+	<i>L. monocytogenes/ L.welshimeri</i>	+	+(19,59)	+(20,17)	H+/H-	+	+	PA	+	PA	5	c
2016	1317	Falafels pois chiches	Falafel	H+	+	H+	+	<i>L. monocytogenes</i>	+	+(47,25)	-	-(subculture x5-)	-(subculture x5-)	-	PPND	-	ND	5	c
2016	1318	Tarte aux poireaux	Leeks pie	H-	+	H-	+	<i>L.welshimeri</i>	+	+(21,47)	+(23,10)	H+	+	+	PA	+	PA	5	c
2016	1319	Galettes de légumes	Vegetables based preparation	H+/H-	+	H+/H-	+	<i>L. monocytogenes/ L.welshimeri</i>	+	+(20,08)	+(20,24)	H+	+	+	PA	+	PA	5	c

PRODUCTION ENVIRONMENTAL SAMPLES(7500 Fast PCR instrument)

Analysis date	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1					Alternative method : SureTect <i>Listeria</i> species					Category	Type	
				Half Fraser		Fraser 1		Identification	Listeria spp result	24 LEB for 24H 37°C + 72H at 5°C ± 3°C						
				O&A	Palcam	O&A	Palcam			PCR 7500 Fast Result (Ct)	Confirmation		Final result 72H 7500 Fast			Agreement Ref/Alt+72h 7500 Fast
											Brilliance Listeria	Palcam				
2015	6000	Eau pareuse (industrie poisson)	Process water (fish industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(24,44)	H+	+	+	PA	6	a
2015	6001	Eau épineuse (industrie poisson)	Process water (fish industry)	st	st	H+	+	<i>L.monocytogenes</i>	+	+(24,40)	H+	+	+	PA	6	a
2015	6002	Eau peleuse (industrie poisson)	Process water (fish industry)	st	st	st	st	/	-	+(20,05)	H+	+	+	PD	6	a
2015	6003	Eau laveuse (industrie poisson)	Process water (fish industry)	st	st	st	st	/	-	+(21,19)	H+	+	+	PD	6	a
2015	7010	Eau sortie épileuse (Usine viande)	Process water (meat industry)	st	st	st	st	/	-	+(26,05)	H-	+	+	PD	6	a
2015	7011	Flagelleuse 2 (usine viande)	Process water (meat industry)	st	st	st	st	/	-	+(19,49)	H-	+	+	PD	6	a
2015	7525	Eau de rinçage pompe trémis pâte gâteau	Rinsed water (pastry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(22,99)	H+	+	+	PA	6	a
2016	175	Eau de siphon	Siphon water	st	st	st	st	/	-	-	st	st	-	NA	6	a
2015	5913	Déchets au sol haut filetage (industrie poisson)	Dusts (fish industry)	H-	+	H-	+	<i>L.welshimeri</i>	+	-	H-	+	-	ND	6	b
2015	5914	Eau de siphon maturation/salage (industrie poisson)	Siphon water (fish industry)	-	-	H+	+	<i>L.monocytogenes</i>	+	+(25,87)	H+	+	+	PA	6	b
2015	5915	Déchets au sol bas filetage (industrie poisson)	Dusts (fish industry)	H-(2)	+	H-	+	<i>L.welshimeri</i>	+	+(23,19)	H-	+	+	PA	6	b
2015	5916	Eau de siphon bas filetage (industrie poisson)	Siphon water (fish industry)	H+/H-	+	H+/H-	+	<i>L.monocytogenes/L.welshimeri</i>	+	+(20,12)	H-	+	+	PA	6	b
2015	6995	Filet en sortie peleuse (Usine poisson)	Raw material (fish industry)	st	st	H+	+	<i>L.monocytogenes</i>	+	+(22,20)	H-	+	+	PA	6	b
2015	7520	Déchets fabrication saucisses	Wastes (sausages)	H-	+	H-	+	<i>L.innocua</i>	+	-	-	-	-	ND	6	b
2016	168	Poussières de laiterie	Dusts (dairy)	H-	+	H-	+	<i>L.innocua</i>	+	+(24,67)	H-	+	+	PA	6	b
2016	169	Poussières de laiterie	Dusts (dairy)	st	st	-	-	/	-	+(27,03)	H-	+	+	PD	6	b
2016	173	Déchets (jeunes pousses)	Wastes (sprouts)	H-d	+(NC)	st	st	<i>L.grayi</i>	+	-	-	-	-	ND	6	b
2015	5226	Chiffonnette (industrie végétaux)	Wipe (vegetables)	-	-	H+	+	<i>L.monocytogenes</i>	+	+(36,30)	-(Fraser1:H+)	-(Fraser1:+)	+	PA	6	c
2015	5228	Chiffonnette (industrie végétaux)	Wipe (vegetables)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(19,85)	H+	+	+	PA	6	c
2015	5918	Chiffonnette tapis parage P1+ (industrie poisson)	Wipe (fish industry)	H-	+	H-	+	<i>L.welshimeri</i>	+	-	-	-	-	ND	6	c
2015	5921	Chiffonnette tapis parage n°1 (industrie poisson)	Wipe (fish industry)	H-	+	H-	+	<i>L.welshimeri</i>	+	+(27,02)	H-	+	+	PA	6	c
2015	6004	Chiffonnette tapis déchets peleuse (industrie poisson)	Wipe (fish industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	-	st	-	ND	6	c
2015	6005	Chiffonnette tapis trancheur ligne (industrie poisson)	Wipe (fish industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(21,41)	H+	+	+	PA	6	c
2015	6006	Chiffonnette tapis pareuse (industrie poisson)	Wipe (fish industry)	H+(2)	+(1)	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	ND	6	c
2015	7002	Lingette tapis retour alvéole (Usine ovoproduits)	Wipe (ovoproduct industry)	H-	+	H-	+	<i>L.innocua</i>	+	+(21,18)	H-	+	+	PA	6	c
2015	7005	Lingette tapis retour (Usine ovoproduits)	Wipe (ovoproduct industry)	H-	+	H-	+	<i>L.innocua</i>	+	+(20,42)	H-	+	+	PA	6	c
2015	7006	Lingette égout 2 (Usine ovoproduits)	Wipe (ovoproduct industry)	H-	+	H-	+	<i>L.innocua</i>	+	+(20,51)	H-	+	+	PA	6	c
2015	7007	Lingette siphons découpe (Usine viande)	Wipe (meat industry)	H-	+	H-	+	<i>L.welshimeri</i>	+	+(20,35)	H-	+	+	PA	6	c
2015	7522	Chiffonnette table déboyausage saucisse avant nettoyage	Wipe (sausages)	st	st	H+	+	<i>L.monocytogenes</i>	+	-	-	-	-	ND	6	c
2015	7523	Chiffonnette table découpe poulets	Wipe (poultry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	st	st	-	ND	6	c
2015	7524	Chiffonnette table découpe poulets	Wipe (poultry)	st	st	st	st	/	-	+(24,85)	H-	+	+	PD	6	c
2015	7529	Chiffonnette sol fabrication gâteau avant nettoyage	Wipe (pastry)	st	st	st	st	/	-	+(29,26)	H+	+	+	PD	6	c

PRODUCTION ENVIRONMENTAL SAMPLES (QS5 PCR instrument)

Analysis date	Sample No	Product (French name)	Product	Reference method: ISO 11290-1/A1						Alternative method : SureTect <i>Listeria</i> species					Category	Type
				Half Fraser		Fraser 1		Identification	Listeria spp result	24 LEB for 24H 37°C + 72H at 5°C ± 3°C						
				O&A	Palcam	O&A	Palcam			PCR QS5	Confirmation		Final result 72H QS5	Agreement Ref/Alt+72h QS5		
				Result (Ct)	Brilliance Listeria	Palcam										
2018	7704	Eau de nettoyage saumon	Cleaning water (salmon cutting)	st	st	st	st	/	-	+(20,31)	H-	+	+	PD	6	a
2018	7906	Eau de rinçage saucisses végétales cutter	Rinsed water (vegetable sausage fabrication)	st	st	st	st	/	-	+(18,87)	H+	+	+	PD	6	a
2018	7907	Eau de rinçage robot coupe jambon végétale	Rinsed water (vegetable ham fabrication)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(19,82)	H+	+	+	PA	6	a
2018	7908	Eau de rinçage marmite cuisson soupe poireaux épinards	Rinsed water marmite (leeks spinach)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,42)	H+	+	+	PA	6	a
2018	8074	Eau de rinçage risotto	Rinsed water (risotto fabrication)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(37,50)	H+	+	+	PA	6	a
2018	8075	Eau flagelleuse (abbatage porc)	Water (pork slaughterhouse)	H-	+	H-	+	<i>L.innocua</i>	+	+(19,39)	H+	+	+	PA	6	a
2018	8076	Eau de lavage hermix (industrie laitière)	Laundry water (dairy industry)	H-	+	H-	+	<i>L.innocua</i>	+	+(20,24)	H-	+	+	PA	6	a
2018	8077	Eau de process poupe (industrie laitière)	Process water (dairy industry)	H-	+	H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+(19,86)	H-	+	+	PA	6	a
2018	8078	Eau de lavage surface (industrie laitière)	Laundry water (dairy industry)	H+/H-	+	H+	+	<i>L.monocytogenes/ L.seeligeri</i>	+	+(23,20)	H+/H-	+	+	PA	6	a
2018	8435	Eau de rinçage (Industrie végétaux)	Rinsed water (vegetable industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(23,57)	H-	+	+	PA	6	a
2018	8461	Eau de rinçage (Industrie végétaux)	Rinsed water (vegetable industry)	st	st	st	st	/	-	+(48,48)/-/-	H-d(NC on TSYEA)	-	-	PPNA	6	a
2018	8685	Eau de lavage (usine lait)	Cleaning water (dairy industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(18,50)	H+	+	+	PA	6	a
2018	8686	Eau de process saumon injecteur	Process water (salmon cutting)	H+	+	H+	+	<i>L.monocytogenes</i>	+	-	st	st	-	ND	6	a
2018	7700	Déchets paleuse saumon	Salmon wastes	H-	+	H-	+	<i>L.innocua</i>	+	+(19,36)	H-	+	+	PA	6	b
2018	7708	Poussières miettes saumon	Salmon dusts	-	-	-	-	/	-	+(30,74)	H-/H+d	+	+	PD	6	b
2018	7909	Poussières miettes saumon	Salmon dusts	st	st	st	st	/	-	-	-	-	-	NA	6	b
2018	8079	Déchets porc (fabrication saucisse)	Pork waste (sausage fabrication)	st	st	H-	+	<i>L.welshimeri</i>	+	-	-	-	-	ND	6	b
2018	8080	Déchets (abbatage porc)	Wastes (pork slaughterhouse)	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+(22,27)	H+/H-	+	+	PA	6	b
2018	8081	Déchets poisson (découpe)	Fish waste (cutting)	H+/H-	+	H+	+	<i>L.monocytogenes/ L.innocua</i>	+	+(20,92)	H+/H-	+	+	PA	6	b
2018	8241	Eau de caniveau n°9 (usine végétaux)	Gutter water (vegetable industry)	H+(2col)	+(2col)	H+	+	<i>L.monocytogenes</i>	+	+(27,06)	H+/H-	+	+	PA	6	b
2018	8242	Déchet (farine de blé noir usine végétaux)	Wastes (vegetable industry)	H-	-	H-	+	<i>L.innocua</i>	+	+(24,48)	H-	+	+	PA	6	b
2018	8243	Déchets (Brocolis n°227 usine végétaux)	Wastes (vegetable industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(18,59)/+(19,10)/+(19,19)	-	-	-	PPND	6	b
2018	8244	Déchets (Brocolis n°230 usine végétaux)	Wastes (vegetable industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(19,59)	H+	+	+	PA	6	b
2018	8245	Déchets (Brocolis n°231 usine végétaux)	Wastes (vegetable industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(19,87)	H+	+	+	PA	6	b
2018	8246	Déchets (Brocolis n°239 usine végétaux)	Wastes (vegetable industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(18,99)	H+	+	+	PA	6	b
2018	8443	Déchets chair de saumon	Wastes (salmon)	-	-	-	-	/	-	-	-	-	-	NA	6	b
2018	7703	Lingette édendeuse saumon	Wipe (salmon cutting)	st	st	st	st	/	-	+(24,77)	H-	+	+	PD	6	c
2018	7902	Chiffonnette couteau avant nettoyage (Découpe poisson)	Wipe knife(salmon cutting)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(23,23)	H+	+	+	PA	6	c
2018	7903	Chiffonnette plaque parage lardons avant nettoyage (Découpe poisson)	Wipe (salmon cutting)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(27,85)	H+	+	+	PA	6	c
2018	7904	Chiffonnette tapis trieuse scan 3 avant nettoyage (Découpe poisson)	Wipe (salmon cutting)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,69)	H+	+	+	PA	6	c
2018	7905	Chiffonnette tapis trancheuse scan 3 avant nettoyage (Découpe poisson)	Wipe (salmon cutting)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(18,33)	H+	+	+	PA	6	c
2018	8082	Lingettes gants (abbatage volaille)	Wipe gloves (poultry slaughterhouse)	st	st	st	st	/	-	+(18,69)	H-	+	+	PD	6	c
2018	8083	Lingette chariot volaille (abbatage volaille)	Wipe cart (poultry slaughterhouse)	H+/H-	+	H+/H-	+	<i>L.monocytogenes/ L.innocua</i>	+	+(18,81)	H-	+	+	PA	6	c
2018	8247	Eponge avant nettoyage (parage ligne 52, usine végétaux)	Sponge before cleaning (vegetable industry)	H-	+	H-	+	<i>L.innocua</i>	-	-	-	-	-	NA	6	c
2018	8458	Chiffonnette (découpe saumon)	Wipe (salmon cutting)	H-	+	H-	+	<i>L.innocua</i>	+	-	st	st	-	ND	6	c
2018	8598	Chiffonnette avant nettoyage peseuse (usine végétaux)	Wipe before cleaning (vegetable industry)	H-	+	H-	+	<i>L.innocua</i>	+	+(36,29)/+(36,50)/+(37,53)	H-d(NC on TSYEA)	-	-	PPND	6	c
2018	8599	Chiffonnette avant production (fabrication saucisse végétale)	Wipe before production (vegetable sausage fabrication)	-	-	st	st	/	-	+(20,03)	H-	+	+	PD	6	c
2018	8600	Chiffonnette tapis brocolis (usine végétaux)	Wipe (vegetable industry)	H+	+	H+	+	<i>L.monocytogenes</i>	+	+(20,38)	H+	+	+	PA	6	c

Appendix E – Relative detection levels: raw data

Matrix: Rillettes (PikoReal Instrument)

Listeria monocytogenes Ad669

Aerobic mesophilic flora: 200/g

N° Sample	Level	Inoculation (cfu/25g)	ISO 11290-1/A1 method					SureTect <i>Listeria</i> species method				Positive /total	
			Half Fraser		Fraser 1		Result	non pre-warmed 24 LEB (with both buffered and selective supplements) 24H 37°C					
			O&A	Palcam	O&A	Palcam		PCR	Confirmations		Result		
							Result (Ct)	Brilliance <i>Listeria</i> Agar	Palcam				
1660	0	/	St	St	St	St	-	0/6	-	St	St	-	0/6
1661			St	St	St	St	-		-	-	St	-	
1662			St	St	St	St	-		-	-	-	-	
1663			St	St	St	St	-		-	-	St	-	
1664			St	St	St	St	-		-	St	St	-	
1665			St	St	St	St	-		-	-	St	-	
1803	1	0,2	St	St	St	St	-	2/6	-	-	-	-	2/6
1804			-	-	-	-	-		+ (29.22)	H+	+	+	
1805			St	St	St	St	-		+ (26.52)	H+	+	+	
1806			St	St	St	St	-		-	St	St	-	
1807			H+	+	/	/	+		-	St	St	-	
1808			H+	+	/	/	+		-	-	St	-	
1809	2	0,4	St	-	-	-	-	3/6	+ (29.57)	H+	+	+	4/6
1810			H+	+	/	/	+		+ (27.62)	H+	+	+	
1811			H+	+	/	/	+		-	St	St	-	
1812			St	St	St	St	-		+ (28.12)	H+	+	+	
1813			St	St	St	St	-		-	St	St	-	
1814			H+	+	/	/	+		+ (27.28)	H+	+	+	
1815	3	0,8	St	St	St	St	-	3/6	+ (26.76)	H+	+	+	4/6
1816			H+	+	/	/	+		-	-	St	-	
1817			St	St	St	St	-		+ (29.18)	H+	+	+	
1818			St	St	St	St	-		-	St	St	-	
1819			H+	+	/	/	+		+ (25.29)	H+	+	+	
1820			H+	+	/	/	+		+ (27.86)	H+	+	+	
1821	4	1,6	St	St	-	St	-	3/6	+ (25.29)	H+	+	+	5/6
1822			H+	+	/	/	+		+ (27.04)	H+	+	+	
1823			St	St	St	St	-		+ (29.25)	H+	+	+	
1824			H+	+	/	/	+		-	-	St	-	
1825			St	St	St	St	-		+ (27.00)	H+	+	+	
1826			H+	+	/	/	+		+ (27.82)	H+	+	+	
1951	5	3,7	H+	+	/	/	+	6/6	+ (24.73)	H+	+	+	6/6
1952			H+	+	/	/	+		+ (24.16)	H+	+	+	
1953			H+	+	/	/	+		+ (23.22)	H+	+	+	
1954			H+	+	/	/	+		+ (25.25)	H+	+	+	
1955			H+	+	/	/	+		+ (24.89)	H+	+	+	
1956			H+	+	/	/	+		+ (23.68)	H+	+	+	

Matrix : Raw milk (PikoReal Instrument)

Listeria ivanovii Ad991

Aerobic mesophilic flora: 3.8 10³/ml

N°Sample	Level	Inoculation (cfu/25g)	ISO 11290-1/A1 method					SureTect Listeria species method					Positive/ total	
			Half Fraser		Fraser 1		Result	Positive/ total	24 LEB 22H 37°C					
			O&A	PALCAM	O&A	PALCAM			PCR		Confirmations			Result
			O&A	PALCAM	O&A	PALCAM	Result	Ct	Brilliance Listeria Agar	PALCAM	Result			
3583	0	/	st	st	st	st	-	0/6	-	/	st	st	-	0/6
3584			st	st	st	st	-		-	/	st	st	-	
3585			st	st	st	st	-		-	/	st	st	-	
3586			st	st	st	st	-		-	/	st	st	-	
3587			st	st	st	st	-		-	/	st	st	-	
3588			st	st	st	st	-		-	/	st	st	-	
3671	1	0.6	-	-	st	st	-	2/6	-	/	-	-	-	2/6
3672			st	st	st	st	-		+	34.86	H+	+	+	
3673			H+	+	/	/	+		-	/	-	-	-	
3674			st	-	st	st	-		+	35.02	H+	+	+	
3675			st	st	st	st	-		-	/	-	-	-	
3676			H+	+	/	/	+		-	/	-	-	-	
3677	2	1.2	H+	+	/	/	+	5/6	-	/	-	-	-	4/6
3678			H+	+	/	/	+		+	36.13	H+	+(2)	+	
3679			st	st	st	st	-		+	35.52	H+	+	+	
3680			H+	+	/	/	+		+	33.82	H+	-	+	
3681			H+	+	/	/	+		+	36.33	H+	+(2)	+	
3682			H+	+	/	/	+		-	/	-	-	-	
3683	3	2.4	H+	+	/	/	+	5/6	+	36.02	H+	-	+	5/6
3684			st	st	st	st	-		+	37.35	H+	-	+	
3685			H+	+	/	/	+		+	37.5	H+	-	+	
3686			H+	+	/	/	+		+	33.35	H+	+	+	
3687			H+	+	/	/	+		+	36.4	H+	+	+	
3688			H+	+	/	/	+		-	/	-	-	-	
3689	4	4.7	H+	+	/	/	+	6/6	+	34.29	H+	+	+	6/6
3690			H+	+	/	/	+		+	32.78	H+	+	+	
3691			H+	+	/	/	+		+	33.25	H+	+	+	
3692			H+	+	/	/	+		+	33.44	H+	+	+	
3693			H+	+	/	/	+		+	32.95	H+	+	+	
3694			H+	+	/	/	+		+	33.72	H+	+	+	

Matrix: Smoked salmon (PikoReal Instrument)

Listeria innocua 1

Aerobic mesophilic flora: 6.0 10⁶/g

N°Sample	Level	Inoculation (cfu/25g)	ISO 11290-1/A1 method					SureTect Listeria species method					Positive/ total	
			Half Fraser		Fraser 1		Result	Positive/ total	24 LEB 22H 37°C					
			O&A	PALCAM	O&A	PALCAM			PCR		Confirmations			Result
									Result	Ct	Brilliance Listeria Agar	PALCAM		
3130	0	/	-	st	st	st	-	0/6	-	/	-	-	-	0/6
3131			-	st	-	st	-		-	/	-	st	-	
3132			-	st	st	st	-		-	/	-	-	-	
3133			st	st	st	st	-		-	/	st	st	-	
3134			-	st	st	st	-		-	/	-	-	-	
3435			st	st	st	st	-		-	/	st	st	-	
3248	1	0,2	st	st	st	st	-	1/6	+	29.42	H-	+	+	1/6
3249			st	st	st	st	-		-	/	-	st	-	
3250			st	st	st	st	-		-	/	-	st	-	
3251			st	st	st	st	-		-	/	-	st	-	
3252			st	st	st	st	-		-	/	st	st	-	
3253			H-	+	H-	+	+		-	/	st	st	-	
3254	2	0,4	st	st	st	st	-	0/6	-	/	-	st	-	1/6
3255			st	st	st	st	-		+	26.68	H-	+	+	
3256			st	st	st	st	-		-	/	st	st	-	
3257			st	st	st	st	-		-	/	-	-	-	
3258			st	st	st	st	-		-	/	st	st	-	
3259			st	st	st	st	-		-	/	st	st	-	
3260	3	0,8	H-	+	/	/	+	3/6	-	/	st	st	-	4/6
3261			st	st	-	st	-		+	26.6	H-	+	+	
3262			st	st	st	st	-		-	/	-	st	-	
3263			st	st	st	st	-		+	24.74	H-	+	+	
3264			H-	+	/	/	+		+	27.22	H-	+	+	
3265			H-	+	/	/	+		+	29.22	H-	+	+	
3266	4	2	H-	+	/	/	+	6/6	+	26.77	H-	+	+	6/6
3267			H-	+	/	/	+		+	27.54	H-	+	+	
3268			H-	+	/	/	+		+	31.35	H-	+	+	
3269			H-	+	/	/	+		+	27.16	H-	+	+	
3270			H-	+	/	/	+		+	25.39	H-	+	+	
3271			H-	+	/	/	+		+	26.71	H-	+	+	

Matrix : Spinach (PikoReal Instrument)

Listeria seeligeri Ad1293

Aerobic mesophilic flora: 3.2 10⁴ CFU/g

N°Sample	Level	Inoculation (cfu/25g)	ISO 11290-1/A1 method					Positive/ total	SureTect <i>Listeria</i> species method					Positive/ total
			Half Fraser		Fraser 1		Result		24 LEB 22H 37°C					
			O&A	PALCAM	O&A	PALCAM			PCR		Confirmations		Result	
			O&A	PALCAM	O&A	PALCAM			Result	Ct	Brilliance <i>Listeria</i> Agar	PALCAM		
1721	0	/	-	-	-	-	-	-	/	-	-	-	0/6	
1722			-	-	-	-	-	/	-	-	-			
1723			-	-	-	-	-	/	-	-	-			
1724			-	-	-	-	-	/	-	-	-			
1725			-	-	-	-	-	/	-	-	-			
1726			-	-	-	-	-	/	-	-	-			
1727	1	0,3	-	-	-	-	-	/	-	-	-	1/6		
1728			-	-	-	st	-	+	26.45	H-(Fraser1)	+(Fraser1)		-	
1729			-	-	-	-	-	-	/	-	-		-	
1730			-	-	-	-	-	-	/	-	-		-	
1731			-	-	-	-	-	-	/	-	-		-	
1732			-	d	-	d	+	-	/	-	-		-	
1733	2	0,6	-	-	-	-	-	+	33.63	H-	+	+	4/6	
1734			-	-	-	-	-	-	/	-	-	-		
1735			-	-	-	-	-	-	/	-	-	-		
1736			-	-	H-	+	+	+	25.81	H-	+	+		
1737			-	d(1)	H-	+	+	+	29.91	H-	+	+		
1738			-	-	H-	+	+	+	29.25	H-(Fraser1)	+(Fraser1)	+		
1739	3	1,2	-	d(2)	H-	+	+	+	28.54	H-	+	+	4/6	
1740			-	-	H-	+	+	-	/	-	-	-		
1741			-	d(1)	H-	+	+	+	30.24	H-	+	+		
1742			-	-	-	-	-	-	/	-	-	-		
1743			-	d(4)	H-	+	+	+	26.59	H-	+	+		
1744			-	-	-	-	-	-	+	27.1	H-	+		+
3124	5	1,8	-	-	-	-	-	+	26.54	H-	+	+	6/6	
3125			-	+	H-	+	+	+	26.56	H-	+	+		
3126			-	+(2)	H-	+	+	+	27.34	H-	+	+		
3127			-	-	H-	+	+	+	36.35	H-	+(3)	+		
3128			-	+(4)	H-	+	+	+	31.26	H-	+(4)	+		
3129			-	-	-	-	-	-	+	27.91	H-	+		+
1745	6	2,4	-	-	H-	+	+	-	/	-	-	-	4/6	
1746			-	-	-	-	-	+	31.85	H-(Fraser1)	+(Fraser1)	+		
1747			-	d(1)	H-	+	+	+	27.21	H-	+	+		
1748			-	d(1)	H-	+	+	+	24.57	H-	+	+		
1749			-	-	H-	+	+	+	24.74	H-	+	+		
1750			-	-	H-	+	+	+	-	/	-	-		-

Matrix: Process water (rinsing water after carrot purée production) (PikoReal Instrument)

Listeria welshimeri Ad1252

Aerobic mesophilic flora: 1.4 10⁶/ml

N°Sample	Level	Inoculation (cfu/25g)	ISO 11290-1/A1 method					SureTect Listeria species method					Positive/ total
			Half Fraser		Fraser 1		Result	24 LEB 22H 37°C					
			O&A	PALCAM	O&A	PALCAM		PCR		Confirmations		Result	
								Result	Ct	Brilliance Listeria Agar	PALCAM		
2371	0	/	st	st	st	st	-	-	/	st	st	-	0/6
2372			st	st	st	st	-	-	/	st	st	-	
2373			st	st	st	st	-	-	/	st	st	-	
2374			st	st	st	st	-	-	/	st	st	-	
2375			st	st	st	st	-	-	/	st	st	-	
2376			st	st	st	st	-	-	/	st	st	-	
3049	1	0,3	st	st	st	st	-	-	/	st	st	-	0/6
3050			st	st	st	st	-	-	/	st	st	-	
3051			st	st	st	st	-	-	/	st	st	-	
3052			st	st	st	st	-	-	/	st	st	-	
3053			st	-	st	-	-	-	/	st	st	-	
3054			st	st	st	st	-	-	/	st	st	-	
3055	2	0,7	H-	+	/	/	+	+	35.06	H-	+	-	3/6
3056			st	st	st	st	-	+	36.03	H-	+	-	
3057			H-	+	/	/	+	-	/	st	st	-	
3058			H-	+	/	/	+	-	/	H-	+	-	
3059			st	st	st	st	-	-	/	st	st	-	
3060			st	st	st	st	-	+	33.81	H-	+	-	
3061	3	1,3	H-	+	/	/	+	+	34.31	H-	+	-	4/6
3062			st	st	st	st	-	+	32.35	H-	+	-	
3063			H-	+	/	/	+	-	/	st	st	-	
3064			H-	+	/	/	+	+	30.7	H-	+	-	
3065			H-	+	/	/	+	+	31.79	H-	+	-	
3066			st	st	st	st	-	-	/	st	st	-	
3067	4	2,7	H-	+	/	/	+	-	/	st	st	-	5/6
3068			H-	+	/	/	+	+	30.68	H-	+	-	
3069			H-	+	/	/	+	+	32.45	H-	+	-	
3070			H-	+	/	/	+	+	33.02	H-	+	-	
3071			H-	+	/	/	+	+	33.02	H-	+	-	
3072			H-	+	/	/	+	+	35.18	H-	+	-	

Matrix : Deli salad: Tabbouleh
 Strain : *Listeria seeligeri* Ad1293
 Aerobic mesophilic flora: 2,4 10³ CFU/g

(7500 Fast and QS5 PCR Instruments)

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1					Alternative method : SureTect <i>Listeria</i> species 24h							
			Half Fraser		Fraser		Final Result	Number positive samples/ Total	PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Confirmation	Final result 7500Fast	Number positive samples/Total	Final result QS5	Number positive samples/Total
			O&A	Palcam	O&A	Palcam									
7881	0	0	-	-	-	-	-	0/5	-	-	-	-	-	-	-
7882			-	-	-	-	-	-	-	-	-	-	-	-	-
7883			-	-	-	-	-	-	-	-	-	-	-	-	-
7884			-	-	-	-	-	-	-	-	-	-	-	-	-
7885			-	-	-	-	-	-	-	-	-	-	-	-	-
7979	1	0,9	-	-	-	-	-	12/20	+(29,26)	+(29,38)	+	+	+	+	
7980			-	-	-	-	-	-	+(25,52)	+(26,14)	+	+	+	+	
7981			-	-	-	-	-	-	-	+(27,30)	+(27,71)	+	+	+	+
7982			st	-	-	-	-	-	-	+(29,25)	+(30,11)	+	+	+	+
7983			H-	+	H-	+	+	+	+	+(26,83)	+(27,59)	+	+	+	+
7984			H-	+	H-	+	+	+	+	-	-	-	-	-	-
7985			H-	+	H-	+	+	+	+	+(26,70)	+(27,79)	+	+	+	+
7986			H-	+	H-	+	+	+	+	+(36,86)	+(37,61)	+	+	+	+
7987			H-	+	H-	+	+	+	+	-	-	-	-	-	-
7988			H-	+	H-	+	+	+	+	+(29,94)	+(30,05)	+	+	+	+
7989			H-	+	H-	+	+	+	+	-	-	-	-	-	-
7990			H-	+	H-	+	+	+	+	+(34,83)	+(37,10)	+(F1)	+	+	+
7991			H-	+	H-	+	+	+	+	i/+(24,01)	+(26,57)	+	+	+	+
7992			-	-	-	-	-	-	-	-	-	-	-	-	-
7993			-	-	-	-	-	-	-	+(41,49)/-/-	-	-(5BL,5Pal,5F1)	-	-	-
7994			-	-	-	-	-	-	-	+(40,93)/-/(40,94)	-	-(5BL,5Pal,5F1)	-	-	-
7995			H-	+	H-	+	+	+	+	+(26,10)	+(27,40)	+	+	+	+
7996			H-	+	H-	+	+	+	+	+(32,36)	+(32,99)	+(F1)	+	+	+
7997			-	-	-	-	-	-	-	+(33,09)	+(34,51)	+	+	+	+
7998			H-	+	H-	+	+	+	+	-	-	-	-	-	-
7999	H-	+	H-	+	+	+	+	+(28,91)	+(30,09)	+	+	+	+		
8000	2	2,5	H-	+	H-	+	+	5/5	+(25,08)	+(25,92)	+	+	+	+	
8001			H-	+	H-	+	+	+	+(26,18)	+(27,71)	+	+	+	+	
8002			H-	+	H-	+	+	+	+(26,39)	+(27,54)	+	+	+	+	
8003			H-	+	H-	+	+	+	+	+(29,21)	+(29,64)	+	+	+	+

Matrix : Rillettes

Strain : *Listeria innocua* Ad1207

(7500 Fast PCR Instrument)

Aerobic mesophilic flora: 30CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1					Alternative method : SureTect <i>Listeria</i> species				
			Half Fraser		Fraser		Final Result	Number positive samples/Total	24h			
			O&A	Palcam	O&A	Palcam			PCR 7500 Fast Result (Cq target)	Confirmation	Final result	Number positive samples/Total
7115	0	0	st	st	st	st	-	0/5	-	-	-	0/5
7116			st	st	st	st	-		-	-	-	
7117			-	st	-	st	-		-	-	-	
7118			-	st	-	st	-		-	-	-	
7119			st	st	st	st	-		-	-	-	
7120	1	0,7	st	st	st	st	-	2/20	+(19,75)	+	+	9/20
7121			st	st	st	st	-		-	-	-	
7122			-	st	-	st	-		-	-	-	
7123			-	st	-	st	-		-	-	-	
7124			st	st	st	st	-		-	-	-	
7125			st	st	st	st	-		+(19,6)	+	+	
7126			st	st	st	st	-		-	-	-	
7127			st	st	st	st	-		-	-	-	
7128			st	st	st	st	-		-	-	-	
7129			st	st	st	st	-		-	-	-	
7130			st	st	st	st	-		+(19,46)	+	+	
7131			st	st	st	st	-		+(21,02)	+	+	
7132			st	st	st	st	-		+(19,38)	+	+	
7133			st	st	st	st	-		-	-	-	
7134			st	st	st	st	-		+(19,37)	+	+	
7135			st	st	-	st	-		+(19,36)	+	+	
7136			st	st	st	st	-		-	-	-	
7137			st	st	st	st	-		+(21,31)	+	+	
7138			H-	+	H-	+	+		-	-	-	
7139	H-	+	H-	+	+	+(19,47)	+	+				
7140	2	2	st	st	st	st	-	3/5	+(22,24)	+	+	3/5
7141			H-	+	H-	+	+		+(19,66)	+	+	
7142			st	st	-	st	-		+(19,37)	+	+	
7143			H-	+	H-	+	+		-	-	-	
7144			H-	+	H-	+	+		-	-	-	

Matrix : Raw milk

Strain : *Listeria ivanovii* Ad991

Aerobic mesophilic flora: 2,3.10⁵ CFU/g

(7500 Fast PCR Instrument)

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1					Alternative method : SureTect <i>Listeria</i> species				
			Half Fraser		Fraser		Final Result	Number positive samples/Total	24h			
			O&A	Palcam	O&A	Palcam			PCR 7500 Fast Result (Cq target)	Confirmation	Final result	Number positive samples/Total
7288	0	0	st	-	st	st	-	0/5	-	-	-	0/5
7289			st	-	st	-	-		-	-		
7290			-	-	st	st	-		-	-		
7291			-	-	st	st	-		-	-		
7292			-	-	st	st	-		-	-		
7293	1	0,6	-	-	st	st	-	7/20	+(35,07)	+	+	7/20
7294			-	-	-	-	-		-	-		
7295			H+	+	H+	+	+		-	-		
7296			-	-	st	st	-		-	-		
7297			-	-	-	st	-		+(33,33)	+	+	
7298			H+	+	H+	+	+		+(32,76)	+	+	
7299			-	-	st	st	-		-	-		
7300			H+	+	H+	+	+		-	-		
7301			-	-	-	st	-		+(34,42)	+	+	
7302			-	-	st	st	-		+(34,53)	+	+	
7303			H+(2)	+(1)	H+	+	+		-	-		
7304			-	-	st	+	-		-	-		
7305			H-	+	H-	+	-		-	-		
7306			-	st	st	st	-		+(33,90)	+	+	
7307			-	-	st	st	-		-	-		
7308			-	-	st	st	-		-	-		
7309			H+	+	H+	+	+		+(34,11)	+	+	
7310	H+	+	H+	+	+	-	-					
7311	st	-	st	st	-	-	-					
7312	st	-	st	st	-	-	-					
7313	2	6,9	H+	+	H+	+	+	5/5	+(33,11)	+	+	5/5
7314			H+	+	H+	+	+		+(29,83)	+	+	
7315			H+	+	H+	+	+		+(33,55)	+	+	
7316			H+	+	H+	+	+		+(30,91)	+	+	
7317			H+	+	H+	+	+		+(29,58)	+	+	

Matrix : Vegetables mix preparation
 Strain : *Listeria monocytogenes* Ad279
 Aerobic mesophilic flora: 8,8.10² CFU/g

(7500 Fast and QS5 PCR Instruments)

not enough volume to retest

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1					Alternative method : SureTect <i>Listeria</i> species 24h							
			Half Fraser		Fraser		Final Result	Number positive samples/Total	PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Confirmation	Final result 7500Fast	Number positive samples/Total	Final result QS5	Number positive samples/Total
			O&A	Palcam	O&A	Palcam									
1635	0	0	st	st	st	st	-	0/5	-	-	-	-	0/5	-	0/5
1636			st	st	st	st	-		-	-	-	-		-	
1637			st	st	st	st	-		-	-	-	-		-	
1638			st	st	st	st	-		-	+(42,24)	-	-		-	
1639			st	st	st	st	-		-	-	-	-		-	
1640	1	0,8	st	st	st	st	-	10/20	-	-	-	-	13/20	-	12/20
1641			H+	+	H+	+	+		+(28,17)	+(30,68)	+	+		+	
1642			H+	+	H+	+	+		+(20,11)	+(22,50)	+	+		+	
1643			H+	+	H+	+	+		+(20,40)	+(21,16)	+	+		+	
1644			H+	+	H+	+	+		-	-	-	-		-	
1645			H+	+	H+	+	+		-	-	-	-		-	
1646			H+	+	H+	+	+		+(21,23)	+(21,82)	+	+		+	
1647			H+	+	H+	+	+		+(21,76)	+(22,74)	+	+		+	
1648			st	st	st	st	-		-	-	-	-		-	
1649			st	st	st	st	-		+(21,43)	+(21,94)	+	+		+	
1650			H+	+	H+	+	+		+(21,24)	+(22,94)	+	+		+	
1651			st	st	-	st	-		-	-	-	-		-	
1652			st	st	st	st	-		+(19,50)	+(17,75)	+	+		+	
1653			st	st	st	st	-		+(22,70)	+(24,24)	+	+		+	
1654			st	st	-	st	-		+(21,47)	+(22,48)	+	+		+	
1655			st	st	st	st	-		-	-	-	-		-	
1656			st	st	-	st	-		+(21,49)	+(21,56)	+	+		+	
1657			H+	+	H+	+	+		+(20,88)	+(21,20)	+	+		+	
1658			st	st	-	st	-		+(44,36)	-	+	+		+	
1659			H+	+	H+	+	+		-	-	-	-		-	
1660	2	2,1	H+	+	H+	+	+	5/5	+(20,08)	+(19,85)	+	+	3/5	+	2/5
1661			H+	+	H+	+	+		+(21,08)	+(21,80)	+	+		+	
1662			H+	+	H+	+	+		-	-	-	-		-	
1663			H+	+	H+	+	+		-	-	-	-		-	
1664			H+	+	H+	+	+		+(19,16)	-	+	-		-	

Matrix : Smoked salmon
 Strain : *Listeria welshimeri* Ad1669
 Aerobic mesophilic flora: 7,2.10³ UFC/g

(7500 Fast and QS5 PCR Instruments)

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1					Alternative method : SureTect <i>Listeria</i> species 24h							
			Half Fraser		Fraser		Final Result	Number positive samples/Total	PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Confirmation	Final result 7500Fast	Number positive samples/Total	Final result QS5	Number positive samples/Total
			O&A	Palcam	O&A	Palcam									
1791	0	0	st	st	st	st	-	0/5	-	-	-	-	0/5	-	0/5
1792			-	st	st	st	-		-	-	-	-		-	
1793			st	st	st	st	-		-	-	-	-		-	
1794			st	st	st	st	-		-	-	-	-		-	
1795			-	st	st	st	-		-	-	-	-		-	
1845	1	0,4	H-	+	/	/	+	8/20	-	-	-	-	7/20	-	7/20
1846			H-	+	/	/	+		+(26,41)	+(26,90)	+	+		+	
1847			H-	+	/	/	+		-	-	-	-		-	
1848			-	st	-	st	-		-	-	-	-		-	
1849			st	st	st	st	-		+(26,32)	+(28,77)	+	+		+	
1850			st	st	st	st	-		-	-	-	-		-	
1851			-	st	st	st	-		-	-	-	-		-	
1852			H-	+	/	/	+		-	-	-	-		-	
1853			H-	+	/	/	+		-	-	-	-		-	
1854			st	st	st	st	-		-	-	-	-		-	
1855			H-	+	/	/	+		+(26,13)	+(28,15)	+	+		+	
1856			st	st	st	st	-		-	-	-	-		-	
1857			H-	+	/	/	+		-	-	-	-		-	
1858			H-	+	/	/	+		+(29,50)	+(30,46)	+	+		+	
1859			st	st	st	st	-		-	-	-	-		-	
1860			st	st	st	st	-		-	-	-	-		-	
1861			st	st	st	st	-		-	-	-	-		-	
1862			-	st	-	st	-		+(26,28)	+(26,97)	+	+		+	
1863			st	st	-	st	-		+(23,78)	+(23,95)	+	+		+	
1864			st	st	-	st	-		+(25,63)	+(29,22)	+	+		+	
1865	st	st	-	-	-	+(23,77)	+(25,93)	+	+	+					
1866	2	1,1	H-	+	/	/	+	2/5	-	-	-	-	3/5	-	3/5
1867			H-	+	/	/	+		+(24,07)	+(27,11)	+	+		+	
1868			st	st	st	st	-		+(24,42)	+(28,82)	+	+		+	
1869			st	st	st	st	-		-	-	-	-		-	

Matrix : Process Water

Strain : *Listeria monocytogenes* Ad551

Aerobic mesophilic flora: 1,9.10³ UFC/g

(7500 Fast PCR Instrument)

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1					Alternative method : SureTect <i>Listeria</i> species				
			Half Fraser		Fraser		Final Result	Number positive samples/Total	24h			Number positive samples/Total
			O&A	Palcam	O&A	Palcam			PCR 7500 Fast Result (Cq target)	Confirmation	Final result	
1087	0	0	st	st	st	st	-	0/5	-	-	-	0/5
1088			st	st	st	st	-		-	-		
1089			st	st	st	st	-		-	-		
1090			st	st	st	st	-		-	-		
1091			st	st	st	st	-		-	-		
1412	1	0,6	H+	+	H+	+	+	15/20	-	-	-	17/20
1413			H+	+	H+	+	+		+(27,25)	+	+	
1414			st	st	st	st	-		+(29,77)	+	+	
1415			H+	+	H+	+	+		+(27,79)	+	+	
1416			st	st	st	st	-		+(27,20)	+	+	
1417			H+	+	H+	+	+		+(26,84)	+	+	
1418			H+	+	H+	+	+		+(29,01)	+	+	
1419			H+	+	H+	+	+		+(26,77)	+	+	
1420			H+	+	H+	+	+		+(26,70)	+	+	
1421			H+	+	H+	+	+		+(29,14)	+	+	
1422			H+	+	H+	+	+		+(29,91)	+	+	
1423			H+	+	H+	+	+		+(28,32)	+	+	
1424			H+	+	H+	+	+		+(27,01)	+	+	
1425			st	st	st	st	-		+(30,11)	+	+	
1426			st	st	st	st	-		+(28,21)	+	+	
1427			H+	+	H+	+	+		+(28,08)	+	+	
1428			H+	+	H+	+	+		+(28,58)	+	+	
1429			st	st	st	st	-		+(30,06)	+	+	
1430			H+	+	H+	+	+		-	-	-	
1431			H+	+	H+	+	+		-	-	-	
1082	2	1,6	H+	+	H+	+	+	5/5	+(31,25)	+	+	5/5
1083			H+	+	H+	+	+		+(31,37)	+	+	
1084			H+	+	H+	+	+		+(32,31)	+	+	
1085			H+	+	H+	+	+		+(30,35)	+	+	
1086			H+	+	H+	+	+		+(27,16)	+	+	

Matrix : Process water (chantilly preparation)

Strain : *Listeria monocytogenes* Ad551

Aerobic mesophilic flora: 4,0 10² CFU/g

(QS5 PCR Instrument)

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 11290-1/A1					Alternative method : SureTect <i>Listeria</i> species 24h				
			Half Fraser		Fraser		Final Result	Number positive samples/Total	PCR QS5 Result (Cq target)	Confirmation	Final result QS5	Number positive samples/Total
			O&A	Palcam	O&A	Palcam						
8132	0	0	st	st	st	st	-	0/5	-	-	-	0/5
8133			st	st	st	st	-		-	-		
8134			st	st	st	st	-		-	-		
8135			st	st	st	st	-		-	-		
8136			st	st	st	st	-		-	-		
8514	1	0,4	H+	+	H+	+	+	5/20	-	-	-	6/20
8515			st	st	st	st	-		+(28,88)	+	+	
8516			st	st	st	st	-		+(28,84)	+	+	
8517			st	st	st	st	-		-	-	-	
8518			H+	+	H+	+	+		-	-	-	
8519			st	st	st	st	-		-	-	-	
8520			st	st	st	st	-		-	-	-	
8521			st	st	st	st	-		-	-	-	
8522			st	st	st	st	-		-	-	-	
8523			st	st	st	st	-		+(29,33)	+	+	
8524			st	st	st	st	-		-	-	-	
8525			H+	+	H+	+	+		-	-	-	
8526			st	st	st	st	-		+(28,93)	+	+	
8527			st	st	st	st	-		+(44,09)/-/-	-(5BL,5Pal,5F1)	-	
8528			st	st	st	st	-		-	-	-	
8529			H+	+	H+	+	+		-	-	-	
8530			st	st	st	st	-		-	-	-	
8531	st	st	st	st	-	+(26,89)	+	+				
8532	H+	+	H+	+	+	+(29,42)	+	+				
8533	st	st	st	st	-	-	-	-				
8534	2	1,0	H+	+	H+	+	+	4/5	-	-	-	4/5
8535			H+	+	H+	+	+		+(25,77)	+	+	
8536			H+	+	H+	+	+		+(27,32)	+	+	
8537			st	st	st	st	-		+(26,20)	+	+	
8538			H+	+	H+	+	+		+(27,59)	+	+	

**Appendix F – Inclusivity and exclusivity: raw data (Initial validation study, 2013)
(PikoReal instrument)**

INCLUSIVITY									
Strain	Species	Reference	Origin	Inoculation level (cfu / 225ml LEB)	SureTect Listeria spp method (PikoReal instrument)				
					24 LEB for 22H at 37°C				
					PCR		Confirmations		
					Result	Ct	Brilliance Listeria Agar	PALCAM	
1	<i>Listeria</i>	<i>monocytogenes</i>	1011/1410	Frozen broccoli	3	+	32.49	H+	+
2	<i>Listeria</i>	<i>monocytogenes</i>	153	Soft cheese (Munster)	3	+	31.18	H+	+
3	<i>Listeria</i>	<i>monocytogenes</i>	1973/2400	Egg and ham pastry (Quiche Lorraine)	2	+	33.99	H+	+
4	<i>Listeria</i>	<i>monocytogenes</i>	38/181	Toulouse sausages	21	+	29.8	H+	+
5	<i>Listeria</i>	<i>monocytogenes</i>	7111/7516	Pâté (Rillettes)	6	+	34.27	H+	+
6	<i>Listeria</i>	<i>monocytogenes</i>	913/1048	Black pudding	5	+	28.45	H+	+
7	<i>Listeria</i>	<i>monocytogenes</i>	A00C036	Poultry (guinea)	72	+	38.18	H+	+
8	<i>Listeria</i>	<i>monocytogenes</i>	A00C041	Sausage	2	+	36.13	H+	+
9	<i>Listeria</i>	<i>monocytogenes</i>	A00C044	Poultry (Duck)	3	+	30.7	H+	+
10	<i>Listeria</i>	<i>monocytogenes</i>	A00L097	Milk	7	+	30.57	H+	+
11	<i>Listeria</i>	<i>monocytogenes</i>	A00M009	Smoked salmon	24	+	32.27	H+	+
12	<i>Listeria</i>	<i>monocytogenes</i>	Ad 253	Semi-hard cheese	4	+	42.94	H+	+
13	<i>Listeria</i>	<i>monocytogenes</i>	Ad 266	Poultry	5	+	39.82	H+	+
14	<i>Listeria</i>	<i>monocytogenes</i>	Ad 270	Fermented sausage	1	+	30.25	H+	+
15	<i>Listeria</i>	<i>monocytogenes</i>	Ad 273	Cured delicatessen	1	+	31.7	H+	+
16	<i>Listeria</i>	<i>monocytogenes</i>	Ad 274	Ready-to-eat food (Asiatic meal)	12	+	34.82	H+	+
17	<i>Listeria</i>	<i>monocytogenes</i>	Ad 534	Fruits	20	+	28.79	H+	+
18	<i>Listeria</i>	<i>monocytogenes</i>	Ad 548	Environment (Seafood)	2	+	42.8	H+	+
19	<i>Listeria</i>	<i>monocytogenes</i>	Ad 623	Bread crumbs	3	+	31.25	H+	+
20	<i>Listeria</i>	<i>monocytogenes</i>	Ad 665	Raw milk	9	+	27.97	H+	+
21	<i>Listeria</i>	<i>grayi</i>	Ad 1198	Smoked salmon	See table « Complementary tests »				
22	<i>Listeria</i>	<i>grayi</i>	Ad 1443	Pork meat sausages					
23	<i>Listeria</i>	<i>innocua</i>	1	Smoked salmon	33	+	24.43	H-	+
24	<i>Listeria</i>	<i>innocua</i>	Ad 658	Gorgonzola	39	+	22.36	H-	+
25	<i>Listeria</i>	<i>innocua</i>	Ad 655	Brine	93	+	25.18	H-	+
26	<i>Listeria</i>	<i>innocua</i>	Ad 660	Bread crumbs	100	+	23.09	H-	+
27	<i>Listeria</i>	<i>innocua</i>	Ad 663	Environment (dairy industry)	42	+	23.13	H-	+
28	<i>Listeria</i>	<i>innocua</i>	Ad 671	Smoked bacon	28	+	25.27	H-	+
29	<i>Listeria</i>	<i>innocua</i>	Ad 661	Soft cheese (Pont L'Evêque)	31	+	23.03	H-	+
30	<i>Listeria</i>	<i>innocua</i>	Ad 659	Environment (dairy industry)	28	+	23.51	H-	+

INCLUSIVITY									
Strain	Species	Reference	Origin	Inoculation level (cfu / 225ml LEB)	SureTect Listeria spp method (PikoReal instrument)				
					24 LEB for 22H at 37°C				
					PCR		Confirmations		
					Result	Ct	Brilliance Listeria Agar	PALCAM	
31	<i>Listeria</i>	<i>ivanovii</i>	Ad 466	Raw veal meat	21	+	36.79	H+	Yellow micro-colonies
32	<i>Listeria</i>	<i>ivanovii</i>	Ad 662	Environment (dairy industry)	87	+	32.25	H+	+
33	<i>Listeria</i>	<i>ivanovii</i>	BR11	Environment (fish)	64	+	38.13	H+	+
34	<i>Listeria</i>	<i>ivanovii</i>	Ad 1289	Raw milk cheese	50	+	33.77	H+	st
35	<i>Listeria</i>	<i>ivanovii</i>	Ad 1290	Milk powder	15	+	39.67	H+	+
36	<i>Listeria</i>	<i>ivanovii</i>	Ad 1291	Poultry	12	+	36.06	H+	+
37	<i>Listeria</i>	<i>ivanovii</i>	Ad 1288	Sheep milk	25	+	39.3	H+	Micro-colonies
38	<i>Listeria</i>	<i>ivanovii londoniensis</i>	CIP103466	/	19	+	36.48	H+	+
39	<i>Listeria</i>	<i>seeligeri</i>	Ad 649	Cheese	23	+	28.69	H-	+
40	<i>Listeria</i>	<i>seeligeri</i>	Ad 651	Environment	38	+	29.6	H-	+
41	<i>Listeria</i>	<i>seeligeri</i>	Ad 652	Environment (dairy industry)	31	+	31.88	H- (micro-colonies)	Little yellow colonies
42	<i>Listeria</i>	<i>seeligeri</i>	Ad 674	Soft cheese (Munster)	20	+	44.9	H- (micro-colonies)	st
43	<i>Listeria</i>	<i>seeligeri</i>	BR1	Trout	22	+	32.3	H- (micro-colonies)	st
44	<i>Listeria</i>	<i>seeligeri</i>	BR18	Environment (fish)	See table « Complementary tests »				
45	<i>Listeria</i>	<i>seeligeri</i>	CIP100100	/					
46	<i>Listeria</i>	<i>welshimeri</i>	Ad1276	Environment (Slaughterhouse)	31	+	27.38	H-	+
47	<i>Listeria</i>	<i>welshimeri</i>	Ad1235	Beef meat	44	+	28.13	H-	+
48	<i>Listeria</i>	<i>welshimeri</i>	191424	Poultry	80	+	28.3	H-	+
49	<i>Listeria</i>	<i>welshimeri</i>	Ad 1175	Ready-to-eat-food	50	+	33.46	H-	+
50	<i>Listeria</i>	<i>welshimeri</i>	Ad 650	Poultry	50	+	27.87	H-	+
51	<i>Listeria</i>	<i>marthii</i>	DSM 23813 ^T	Ground	27	+	31.62	H-	+
52	<i>Listeria</i>	<i>rocourtiae</i>	DSM 22097 ^T	Lettuce	See table « Complementary tests »				

Complementary tests

	Strain	Species	Reference	Origin	Inoculation level (cfu/225ml)	SureTect Listeria species method (PikoReal instrument)				Reference method ISO 11290-1					
						Enrichment broth	PCR		Confirmations		Enrichment broth	Half Fraser		Fraser	
							Result	Ct	Brilliance Listeria Agar	PALCAM		O&A	PALCAM	O&A	PALCAM
21	<i>Listeria</i>	<i>grayi</i>	Ad 1198	Smoked salmon	19	24 LEB	-	/	st	st	Half Fraser	/	/	/	/
					240		-	/	st	st		st	st		
					1900		-	/	st	st		/	/	/	/
					19	24 LEB + 25ml UHT milk	-	/	st	st	/	/	/	/	/
					240		-	/	st	st		/	/	/	/
					1900		-	/	st	st		/	/	/	/
					/		BHI	+	45.12	/		/	/	/	/
22	<i>Listeria</i>	<i>grayi</i>	Ad 1443	Pork meat sausages	44	24 LEB	-	/	st	st	Half Fraser	/	/	/	/
					282		-	/	st	st		st	st		
					4400		-	/	st	st		/	/	/	/
					44	24 LEB + 25ml UHT milk	-	/	H-(3)	st	/	/	/	/	/
					282		-	/	H-(100)	st		/	/	/	/
					4400		-	/	H-(100)	st		/	/	/	/
					/		BHI	+	43.4	/		/	/	/	/
44	<i>Listeria</i>	<i>seeligeri</i>	BR18	Environment (fish)	49	24 LEB	-	/	st	st	Half Fraser	H- (2)	-	H-	+
					101		-	/	st	st		H-	-	H-	+
					161		-	/	st	st		H-	-	H-	+
					49	24 LEB + 25ml UHT milk	+	31.02	st	st	Half Fraser + 25ml UHT milk	H-	+ d	H-	+
					101		+	31.43	st	st		H-	+ d	H-	+
					161		+	30.04	st	st		H-	+ d	H-	+
45	<i>Listeria</i>	<i>seeligeri</i>	CIP100100	Environment (fish)	18	24 LEB	-	/	st	st	Half Fraser	st	st	H- (1)	st
					47		-	/	st	st		st	st	H- (2)	st
					70		-	/	st	st		st	st	H- (2)	st
					18	24 LEB + 25ml UHT milk	+	40.45	st	st	Half Fraser + 25ml UHT milk	st	st	H- (10)	st
					47		+	37.62	st	st		st	st	H- (4)	st
					70		+	37.84	st	st		st	st	H- (1)	st
52	<i>Listeria</i>	<i>rocourtiae</i>	CIP 109804	Lettuce	17	24 LEB	-	/	st	st	/	/	/	/	/
					74		-	/	st	st		/	/	/	/
					182		-	/	st	st		/	/	/	/
					38	24 LEB	-	/	st	-	Half Fraser	st	st	st	st
					410		-	/	st	6 (non typical colonies)		st	st	st	st
					38		24 LEB + 25ml UHT milk	-	/	st		+ (non typical colonies)	st	st	+ (non typical colonies)
					410	-		/	st	+ (non typical colonies)	st	st	+ (non typical colonies)	st	
					/	BHI		-	/	/	/	/	/	/	/

EXCLUSIVITY							
Strain	Species	Reference	Origin	Inoculation level	SureTect Listeria species method (PikoReal instrument)		
					BPW 24h at 37°C		
					PCR		
					Result	Ct	
1	<i>Bacillus</i>	<i>cereus</i>	Ad 465	Salmon Terrine	2.0 10 ⁵	-	/
2	<i>Bacillus</i>	<i>circulans</i>	Ad 760	Vegetables	5.0 10 ⁴	-	/
3	<i>Bacillus</i>	<i>coagulans</i>	Ad 731	Dairy product	1.4 10 ⁴	-	/
4	<i>Bacillus</i>	<i>licheniformis</i>	Ad 978	Dairy product	1.6 10 ⁴	-	/
5	<i>Bacillus</i>	<i>mycoides</i>	Ad 762	Milk	1.4 10 ⁴	-	/
6	<i>Bacillus</i>	<i>pseudomycoides</i>	Ad 765	Vegetables	1.2 10 ⁴	-	/
7	<i>Bacillus</i>	<i>pumilus</i>	Ad 284	Ready-to-eat	2.8 10 ⁵	-	/
8	<i>Bacillus</i>	<i>weihenstephanensis</i>	Ad 726	Egg product	4.6 10 ⁴	-	/
9	<i>Brochothrix</i>	<i>thermosphacta</i>	EN 15129	Trout	6.0 10 ⁵	-	/
10	<i>Brochothrix</i>	<i>compessis</i>	CIP 1029205	Environment	9.8 10 ⁴	-	/
11	<i>Carnobacterium</i>	<i>divergens</i>	CIP 101029 ^T		1.1 10 ⁶	-	/
12	<i>Carnobacterium</i>	<i>piscicola</i>	Ad 369	Raw milk	4.8 10 ⁵	-	/
13	<i>Corynebacterium</i>	<i>spp</i>	Ad 364	Soft cheese (Munster)	2.0 10 ⁴	-	/
14	<i>Enterococcus</i>	<i>durans</i>	Ad 149	Ham	3.8 10 ⁴	-	/
15	<i>Enterococcus</i>	<i>faecalis</i>	89L326	Soft cheese (Vacherin)	1.5 10 ⁵	-	/
16	<i>Lactobacillus</i>	<i>brevis</i>	86L126	Ham	1.5 10 ⁵	-	/
17	<i>Lactobacillus</i>	<i>curvatus</i>	Ad 380	Delicatessen	1.7 10 ⁵	-	/
18	<i>Lactobacillus</i>	<i>fermentum</i>	Ad 482	Tomato juice	9.9 10 ⁵	-	/
19	<i>Lactobacillus</i>	<i>sakei</i>	Ad 473	Ham	4.9 10 ⁵	-	/
20	<i>Lactococcus</i>	<i>lactis cremoris</i>	Ad 136	Dairy product	2.0 10 ⁴	-	/
21	<i>Leuconostoc</i>	<i>carosum</i>	Ad 411	Ham	6.8 10 ⁵	-	/
22	<i>Leuconostoc</i>	<i>citreum</i>	Ad 396	Ham	3.2 10 ⁴	-	/
23	<i>Micrococcus</i>	<i>luteus</i>	Ad 432	Cocktail	2.2 10 ⁴	-	/
24	<i>Pediococcus</i>	<i>pentosaceus</i>	ATCC 33316		9.6 10 ⁵	-	/
25	<i>Propionibacterium</i>	<i>freundenreichii</i>	CNRZ 725	Dairy product	9.5 10 ⁵	-	/
26	<i>Staphylococcus</i>	<i>aureus</i>	Ad 165	Smoked delicatessen	1.3 10 ⁵	-	/
27	<i>Staphylococcus</i>	<i>aureus</i>	Ad 910	Poultry	8.4 10 ⁴	-	/
28	<i>Staphylococcus</i>	<i>aureus</i>	Ad 902	Nems	1.4 10 ⁵	-	/
29	<i>Staphylococcus</i>	<i>epidermidis</i>	Ad 931	Fruits	5.2 10 ⁵	-	/
30	<i>Staphylococcus</i>	<i>haemolyticus</i>	Ad 989	Dairy product	3.2 10 ⁴	-	/
31	<i>Streptococcus</i>	<i>bovis</i>	91L518	Dairy product	3.9 10 ⁵	-	/
32	<i>Streptococcus</i>	<i>salivarius spp thermophilus</i>	Ad 441	Dairy product	5.0 10 ⁴	-	/

Appendix G – Results obtained by the Expert Laboratory (Initial validation study, 2013) (PikoReal instrument)

Laboratory P (ADRIA)
Aerobic mesophilic flora: 1.7 10⁶/g

Sample N°	Reference method ISO 11290-1				Alternative method: Sure Tect Listeria species					Agreement	
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	Brilliance Listeria Agar	PALCAM		Final result
	O&A	PALCAM	O&A	PALCAM							
P6	-	-	-	-	-	/	-	-	-	-	NA
P9	-	-	-	-	-	/	-	-	-	-	NA
P11	-	-	-	-	-	/	-	-	-	-	NA
P12	-	-	-	-	-	/	-	-	-	-	NA
P17	-	-	-	-	-	/	-	-	-	-	NA
P19	-	-	-	-	-	/	-	-	-	-	NA
P22	-	-	-	-	-	/	-	-	-	-	NA
P24	-	-	-	-	-	/	-	-	-	-	NA
P3	+	+	/	/	+	/	28,85	+	+	+	PA
P7	+	+	/	/	+	/	31,75	+	+	+	PA
P10	+	+	/	/	+	/	27,70	+	+	+	PA
P13	+	+	/	/	+	/	29,65	+	+	+	PA
P15	+	+	/	/	+	/	30,54	+	+	+	PA
P18	+	+	/	/	+	/	38,38	+	+	+	PA
P21	+	+	/	/	+	/	30,40	+	+	+	PA
P23	+	+	/	/	+	/	29,93	+	+	+	PA
P1	+	+	/	/	+	/	24,85	+	+	+	PA
P2	+	+	/	/	+	/	25,88	+	+	+	PA
P4	+	+	/	/	+	/	26,05	+	+	+	PA
P5	+	+	/	/	+	/	26,11	+	+	+	PA
P8	+	+	/	/	+	/	25,88	+	+	+	PA
P14	+	+	/	/	+	/	26,67	+	+	+	PA
P16	+	+	/	/	+	/	25,90	+	+	+	PA
P20	+	+	/	/	+	/	26,94	+	+	+	PA

Laboratory A

Aerobic mesophilic flora: 6.0 10⁶/g

Sample N°	Reference method ISO 11290-1				Alternative method: SureTect Listeria species					Agreement	
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	Brilliance Listeria Agar	PALCAM		Final result
	O&A	PALCAM	O&A	PALCAM							
A6	-	-	-	-	-	/	-	-	-	-	NA
A9	-	-	-	-	-	/	-	-	-	-	NA
A11	-	-	-	-	-	/	-	-	-	-	NA
A12	-	-	-	-	-	/	-	-	-	-	NA
A17	-	-	-	-	-	/	-	-	-	-	NA
A19	-	-	-	-	-	/	-	-	-	-	NA
A22	-	-	-	-	-	/	-	-	-	-	NA
A24	-	-	-	-	-	/	-	-	-	-	NA
A3	+	+	+	+	+	28.75	+	+	+	+	PA
A7	+	+	+	+	+	25.61	+	+	+	+	PA
A10	+	+	+	+	+	25.15	+	+	+	+	PA
A13	+	+	+	+	+	24.13	+	+	+	+	PA
A15	+	+	+	+	+	/	-/-	-	-	-	ND
A18	+	+	+	+	+	27.44	+	+	+	+	PA
A21	+	+	+	+	+	27.18	+	+	+	+	PA
A23	+	+	+	+	+	27.89	+	+	+	+	PA
A1	+	+	+	+	+	25.55	+	+	+	+	PA
A2	+	+	+	+	+	25.31	+	+	+	+	PA
A4	+	+	+	+	+	23.05	+	+	+	+	PA
A5	+	+	+	+	+	24.26	+	+	+	+	PA
A8	+	+	+	+	+	21.2	+	+	+	+	PA
A14	+	+	+	+	+	24.55	+	+	+	+	PA
A16	+	+	+	+	+	26.12	+	+	+	+	PA
A20	+	+	+	+	+	26.01	+	+	+	+	PA

Laboratory B
 Aerobic mesophilic flora:2.0
 10⁵/g

Temperature receipt > 8.4°C

Sample N°	Reference method ISO 11290-1				Alternative method: SureTect Listeria species					Agreement	
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	O&A	PALCAM		Final result
	O&A	PALCAM	O&A	PALCAM							
B6	-	-	-	-	-	/	-	-	-	-	NA
B9	-	-	-	-	-	/	-	-	-	-	NA
B11	-	-	-	-	-	/	-	-	-	-	NA
B12	-	-	-	-	-	/	-	-	-	-	NA
B17	-	-	-	-	-	/	-	-	-	-	NA
B19	-	-	-	-	-	/	-	-	-	-	NA
B22	-	-	-	-	-	/	-	-	-	-	NA
B24	-	-	-	-	-	/	-	-	-	-	NA
B3	+	+	+	+	+	28.17	+	+	+	+	PA
B7	+	+	+	+	+	30.72	+	+	+	+	PA
B10	+	+	+	+	+	35.96	+	+	+	+	PA
B13	+	+	+	+	+	37.28	+	+	+	+	PA
B15	+	+	+	+	+	33.35	+	+	+	+	PA
B18	+	+	+	+	+	36.62	+	+	+	+	PA
B21	+	+	+	+	+	32.55	+	+	+	+	PA
B23	+	+	+	+	+	34.44	+	+	+	+	PA
B1	+	+	+	+	+	27.18	+	+	+	+	PA
B2	+	+	+	+	+	28.17	+	+	+	+	PA
B4	+	+	+	+	+	27.21	+	+	+	+	PA
B5	+	+	+	+	+	27.43	+	+	+	+	PA
B8	+	+	+	+	+	28.49	+	+	+	+	PA
B14	+	+	+	+	+	31.95	+	+	+	+	PA
B16	+	+	+	+	+	28.86	+	+	+	+	PA
B20	+	+	+	+	+	31.23	+	+	+	+	PA

Laboratory C

Aerobic mesophilic flora:5.1 10⁶/g

Sample N°	Reference method ISO 11290-1					Alternative method:SureTect Listeria species					Agreement
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	Brilliance Listeria Agar	PALCAM	Final result	
	O&A	PALCAM	O&A	PALCAM							
C6	-	-	-	-	-	/	-	-	-	-	NA
C9	-	-	-	-	-	/	-	-	-	-	NA
C11	-	-	-	-	-	/	-	-	-	-	NA
C12	-	-	-	-	-	/	-	-	-	-	NA
C17	-	-	-	-	-	/	-	-	-	-	NA
C19	-	-	-	-	-	/	-	-	-	-	NA
C22	-	-	-	-	-	/	-	-	-	-	NA
C24	-	-	-	-	-	/	-	-	-	-	NA
C3	+	+	+	+	+	27.34	+	+	+	+	PA
C7	+	+	+	+	+	23.89	+	+	+	+	PA
C10	+	+	+	+	+	23.37	+	+	+	+	PA
C13	+	+	+	+	+	26.03	+	+	+	+	PA
C15	+	+	+	+	+	25.00	+	+	+	+	PA
C18	+	+	+	+	+	24.18	+	+	+	+	PA
C21	+	+	+	+	+	22.69	+	+	+	+	PA
C23	+/+	+/+	+/+	+/+	+	/	-/-	-/-	-/-	-	ND
C1	+	+	+	+	+	22.53	+	+	+	+	PA
C2	+	+	+	+	+	22.82	+	+	+	+	PA
C4	+	+	+	+	+	23.11	+	+	+	+	PA
C5	+	+	+	+	+	24.46	+	+	+	+	PA
C8	+	+	+	+	+	22.56	+	+	+	+	PA
C14	+	+	+	+	+	22.36	+	+	+	+	PA
C16	+	+	+	+	+	22.13	+	+	+	+	PA
C20	+	+	+	+	+	22.5	+	+	+	+	PA

Laboratory D

Aerobic mesophilic flora:6.9 10⁶/g

Sample N°	Reference method ISO 11290-1					Alternative method:SureTect Listeria species					Agreement
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	Brilliance Listeria Agar	PALCAM	Final result	
	O&A	PALCAM	O&A	PALCAM							
D6	-	-	-	-	-	/	-	-	-	-	NA
D9	-	-	-	-	-	/	-	-	-	-	NA
D11	-	-	-	-	-	/	-	-	-	-	NA
D12	-	-	-	-	-	/	-	-	-	-	NA
D17	-	-	-	-	-	/	-	-	-	-	NA
D19	-	-	-	-	-	/	-	-	-	-	NA
D22	-	-	-	-	-	/	-	-	-	-	NA
D24	-	-	-	-	-	/	-	-	-	-	NA
D3	+	+	+	+	+	30.21	+	+	+	+	PA
D7	+	+	+	+	+	30.17	+	+	+	+	PA
D10	+	+	+	+	+	27.51	+	+	+	+	PA
D13	+	+	+	+	+	28.37	+	+	+	+	PA
D15	+	+	+	+	+	28.54	+	+	+	+	PA
D18	+	+	+	+	+	28.09	+	+	+	+	PA
D21	+	+	+	+	+	27.78	+	+	+	+	PA
D23	+	+	+	+	+	29.06	+	+	+	+	PA
D1	+	+	+	+	+	24.95	+	+	+	+	PA
D2	+	+	+	+	+	25.33	+	+	+	+	PA
D4	+	+	+	+	+	26.09	+	+	+	+	PA
D5	+	+	+	+	+	26.58	+	+	+	+	PA
D8	+	+	+	+	+	25.24	+	+	+	+	PA
D14	+	+	+	+	+	24.85	+	+	+	+	PA
D16	+	+	+	+	+	25.84	+	+	+	+	PA
D20	+	+	+	+	+	24.86	+	+	+	+	PA

Laboratory E

Aerobic mesophilic flora:5.5 10⁶/g

Sample N°	Reference method ISO 11290-1					Alternative method:SureTect Listeria species					Agreement
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	Brilliance Listeria Agar	PALCAM	Final result	
	O&A	PALCAM	O&A	PALCAM							
E6	-	-	-	-	-	/	-	-	-	-	NA
E9	-	-	-	-	-	/	-	-	-	-	NA
E11	-	-	-	-	-	/	-	-	-	-	NA
E12	-	-	-	-	-	/	-	-	-	-	NA
E17	-	-	-	-	-	/	-	-	-	-	NA
E19	-	-	-	-	-	/	-	-	-	-	NA
E22	-	-	-	-	-	/	-	-	-	-	NA
E24	-	-	-	-	-	/	-	-	-	-	NA
E3	+	+	+	+	+	/	-/-	-/-	-/-	-	ND
E7	+	+	+	+	+	32.24	+	+	+	+	PA
E10	-/-	-/-	-/-	-/-	-	31.13	+	+	+	+	PD
E13	+	+	+	+	+	28.58	+	+	+	+	PA
E15	+	+	+	+	+	28.44	+	+	+	+	PA
E18	+	+	+	+	+	30.85	+	+	+	+	PA
E21	+	+	+	+	+	29.63	+	+	+	+	PA
E23	+	+	+	+	+	28.34	+	+	+	+	PA
E1	+	+	+	+	+	26.38	+	+	+	+	PA
E2	+	+	+	+	+	27.59	+	+	+	+	PA
E4	+	+	+	+	+	26.76	+	+	+	+	PA
E5	+	+	+	+	+	27.42	+	+	+	+	PA
E8	+	+	+	+	+	27.16	+	+	+	+	PA
E14	+	+	+	+	+	25.16	+	+	+	+	PA
E16	+	+	+	+	+	24.77	+	+	+	+	PA
E20	+	+	+	+	+	27.11	+	+	+	+	PA

Laboratory F

Aerobic mesophilic flora:4.0 10⁶/g

Sample N°	Reference method ISO 11290-1				Alternative method:SureTect Listeria species					Agreement	
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	Brilliance Listeria Agar	PALCAM		Final result
	O&A	PALCAM	O&A	PALCAM							
F6	-	-	-	-	-	/	-	-	-	-	NA
F9	-	-	-	-	-	/	-	-	-	-	NA
F11	-	-	-	-	-	/	-	-	-	-	NA
F12	-	-	-	-	-	/	-	-	-	-	NA
F17	-	-	-	-	-	/	-	-	-	-	NA
F19	-	-	-	-	-	/	-	-	-	-	NA
F22	-	-	-	-	-	/	-	-	-	-	NA
F24	-	-	-	-	-	/	-	-	-	-	NA
F3	+	+	+	+	+	27.28	+	+	+	+	PA
F7	+/+	+/+	+/+	+/+	+	/	-/-	-/-	-/-	-	ND
F10	+	+	+	+	+	27.52	+	+	+	+	PA
F13	+	+	+	+	+	27.76	+	+	+	+	PA
F15	+	+	+	+	+	30.3	+	+	+	+	PA
F18	+	+	+	+	+	29.69	+	+	+	+	PA
F21	+	+	+	+	+	35.25	+	+	+	+	PA
F23	+	+	+	+	+	28.3	+	+	+	+	PA
F1	+	+	+	+	+	23.27	+	+	+	+	PA
F2	+	+	+	+	+	24.62	+	+	+	+	PA
F4	+	+	+	+	+	24.33	+	+	+	+	PA
F5	+	+	+	+	+	27.52	+	+	+	+	PA
F8	+	+	+	+	+	23.2	+	+	+	+	PA
F14	+	+	+	+	+	24.03	+	+	+	+	PA
F16	+	+	+	+	+	23.51	+	+	+	+	PA
F20	+	+	+	+	+	25.62	+	+	+	+	PA

Laboratory G

Analysis at Day 3

Aerobic mesophilic flora:4.5 10⁶/g

Sample N°	Reference method ISO 11290-1				Alternative method:SureTect Listeria species						Agreement
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	Brilliance Listeria Agar	PALCAM	Final result	
	O&A	PALCAM	O&A	PALCAM							
G6	-	-	-	-	-	/	-	-	-	-	NA
G9	-	-	-	-	-	/	-	-	-	-	NA
G11	-	-	-	-	-	/	-	-	-	-	NA
G12	-	-	-	-	-	/	-	-	-	-	NA
G17	-	-	-	-	-	/	-	-	-	-	NA
G19	-	-	-	-	-	/	-	-	-	-	NA
G22	-	-	-	-	-	/	-	-	-	-	NA
G24	-	-	-	-	-	/	-	-	-	-	NA
G3	+	+	+	+	+	26.49	+	+	+	+	PA
G7	+	+	+	+	+	28.2	+	+	+	+	PA
G10	+	+	+	+	+	/	-	-	-	-	ND
G13	+	+	+	+	+	28.15	+	+	+	+	PA
G15	+	+	+	+	+	26.68	+	+	+	+	PA
G18	+	+	+	+	+	/	-	-	-	-	ND
G21	+	+	+	+	+	/	-	-	-	-	ND
G23	+	+	+	+	+	27.01	+	+	+	+	PA
G1	+	+	+	+	+	24.55	+	+	+	+	PA
G2	+	+	+	+	+	24.9	+	+	+	+	PA
G4	+	+	+	+	+	24.57	+	+	+	+	PA
G5	+	+	+	+	+	24.27	+	+	+	+	PA
G8	+	+	+	+	+	24,00	+	+	+	+	PA
G14	+	+	+	+	+	24.24	+	+	+	+	PA
G16	+	+	+	+	+	24.7	+	+	+	+	PA
G20	+	+	+	+	+	24.34	+	+	+	+	PA

Laboratory H

Aerobic mesophilic flora:5.0 10⁶/g

Sample N°	Reference method ISO 11290-1				Alternative method:SureTect Listeria species					Agreement	
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	Brilliance Listeria Agar	PALCAM		Final result
	O&A	PALCAM	O&A	PALCAM							
H6	-	-	-	-	-	/	-	-	-	-	NA
H9	-	-	-	-	-	/	-	-	-	-	NA
H11	-	-	-	-	-	/	-	-	-	-	NA
H12	-	-	-	-	-	/	-	-	-	-	NA
H17	-	-	-	-	-	/	-	-	-	-	NA
H19	-	-	-	-	-	/	-	-	-	-	NA
H22	-	-	-	-	-	/	-	-	-	-	NA
H24	-	-	-	-	-	/	-	-	-	-	NA
H3	+	+	+	+	+	27.35	+	+	+	+	PA
H7	+	+	+	+	+	27.46	+	+	+	+	PA
H10	+	+	+	+	+	31.47	+	+	+	+	PA
H13	-	-	-	-	-	28.87	+	+	+	+	PD
H15	+	+	+	+	+	26.62	+	+	+	+	PA
H18	+	+	+	+	+	27.77	+	+	+	+	PA
H21	+	+	+	+	+	31.22	+	+	+	+	PA
H23	+	+	+	+	+	27.65	+	+	+	+	PA
H1	+	+	+	+	+	25.17	+	+	+	+	PA
H2	+	+	+	+	+	24.04	+	+	+	+	PA
H4	+	+	+	+	+	24.09	+	+	+	+	PA
H5	+	+	+	+	+	24.81	+	+	+	+	PA
H8	+	+	+	+	+	24.14	+	+	+	+	PA
H14	+	+	+	+	+	25.73	+	+	+	+	PA
H16	+	+	+	+	+	23.95	+	+	+	+	PA
H20	+	+	+	+	+	23.8	+	+	+	+	PA

Laboratory J

Aerobic mesophilic flora:9.3 10⁶/g

Sample N°	Reference method ISO 11290-1				Alternative method:SureTect Listeria species						Agreement
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	Brilliance Listeria Agar	PALCAM	Final result	
	O&A	PALCAM	O&A	PALCAM							
J6	-	-	-	-	-	/	-	-	-	-	NA
J9	-	-	-	-	-	/	-	-	-	-	NA
J11	-	-	-	-	-	/	-	-	-	-	NA
J12	-	-	-	-	-	/	-	-	-	-	NA
J17	-	-	-	-	-	/	-	-	-	-	NA
J19	-	-	-	-	-	/	-	-	-	-	NA
J22	-	-	-	-	-	/	-	-	-	-	NA
J24	-	-	-	-	-	/	-	-	-	-	NA
J3	+	+	+	+	+	/	+	+	+	+	PA
J7	+	+	+	+	+	/	+	+	+	+	PA
J10	+	+	+	+	+	/	+	+	+	+	PA
J13	+	+	+	+	+	/	+	+	+	+	PA
J15	+	+	+	+	+	/	+	+	+	+	PA
J18	+	+	+	+	+	/	-	-	-	-	ND
J21	+	+	+	+	+	/	+	+	+	+	PA
J23	+	+	+	+	+	/	+	+	+	+	PA
J1	+	+	+	+	+	/	+	+	+	+	PA
J2	+	+	+	+	+	/	+	+	+	+	PA
J4	+	+	+	+	+	/	+	+	+	+	PA
J5	+	+	+	+	+	/	+	+	+	+	PA
J8	+	+	+	+	+	/	+	+	+	+	PA
J14	+	+	+	+	+	/	+	+	+	+	PA
J16	+	+	+	+	+	/	+	+	+	+	PA
J20	+	+	+	+	+	/	+	+	+	+	PA

Laboratory K

Aerobic mesophilic flora:5.5 10⁶/g

Sample N°	Reference method ISO 11290-1					Alternative method:SureTect Listeria species					Agreement
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	Brilliance Listeria Agar	PALCAM	Final result	
	O&A	PALCAM	O&A	PALCAM							
K6	-	-	-	-	-	/	-	-	-	-	NA
K9	-	-	-	-	-	/	-	-	-	-	NA
K11	-	-	-	-	-	/	-	-	-	-	NA
K12	-	-	-	-	-	/	-	-	-	-	NA
K17	-	-	-	-	-	/	-	-	-	-	NA
K19	-	-	-	-	-	/	-	-	-	-	NA
K22	-	-	-	-	-	/	-	-	-	-	NA
K24	-	-	-	-	-	/	-	-	-	-	NA
K3	+	+	+	+	+	30.58	+	+	+	+	PA
K7	+	+	+	+	+	30.17	+	+	+	+	PA
K10	+	+	+	+	+	29.47	+	+	+	+	PA
K13	+	+	+	+	+	30.58	+	+	+	+	PA
K15	+	+	+	+	+	30.39	+	+	+	+	PA
K18	+	+	+	+	+	36.36	+	+	+	+	PA
K21	+	+	+	+	+	31.31	+	+	+	+	PA
K23	+	+	+	+	+	31.67	+	+	+	+	PA
K1	+	+	+	+	+	26.31	+	+	+	+	PA
K2	+	+	+	+	+	27.14	+	+	+	+	PA
K4	+	+	+	+	+	28.15	+	+	+	+	PA
K5	+	+	+	+	+	28,00	+	+	+	+	PA
K8	+	+	+	+	+	27.38	+	+	+	+	PA
K14	+	+	+	+	+	28.59	+	+	+	+	PA
K16	+	+	+	+	+	29.05	+	+	+	+	PA
K20	+	+	+	+	+	28.9	+	+	+	+	PA

Laboratory M

Aerobic mesophilic flora:7.2 10⁶/g

Sample N°	Reference method ISO 11290-1					Alternative method:SureTect Listeria species					Agreement
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	Brilliance Listeria Agar	PALCAM	Final result	
	O&A	PALCAM	O&A	PALCAM							
M6	-	-	-	-	-	/	-	-	-	-	NA
M9	-	-	-	-	-	/	-	-	-	-	NA
M11	-	-	-	-	-	/	-	-	-	-	NA
M12	-	-	-	-	-	/	-	-	-	-	NA
M17	-	-	-	-	-	/	-	-	-	-	NA
M19	-	-	-	-	-	/	-	-	-	-	NA
M22	-	-	-	-	-	/	-	-	-	-	NA
M24	-	-	-	-	-	/	-	-	-	-	NA
M3	+	+	+	+	+	29.02	+	+	+	+	PA
M7	+	+	+	+	+	29.31	+	+	+	+	PA
M10	+	+	+	+	+	31.3	+	+	+	+	PA
M13	+	+	+	+	+	23.43	+	+	+	+	PA
M15	+	+	+	+	+	26.53	+	+	+	+	PA
M18	+	+	+	+	+	28.54	+	+	+	+	PA
M21	+	+	+	+	+	32.89	-/+	+	+	-	PPND
M23	+	+	+	+	+	26.64	+	+	+	+	PA
M1	+	+	+	+	+	26.37	+	+	+	+	PA
M2	+	+	+	+	+	25.83	+	+	+	+	PA
M4	+	+	+	+	+	27.08	+	+	+	+	PA
M5	+	+	+	+	+	28.13	+	+	+	+	PA
M8	+	+	+	+	+	26.77	+	+	+	+	PA
M14	+	+	+	+	+	24.54	+	+	+	+	PA
M16	+	+	+	+	+	25.62	+	+	+	+	PA
M20	+	+	+	+	+	25.38	+	+	+	+	PA

Laboratory N

Aerobic mesophilic flora:4.5 10⁵/g

Sample N°	Reference method ISO 11290-1					Alternative method:SureTect Listeria species					Agreement
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	Brilliance Listeria Agar	PALCAM	Final result	
	O&A	PALCAM	O&A	PALCAM							
N6	-	-	-	-	-	/	-	-	-	-	NA
N9	-	-	-	-	-	/	-	-	-	-	NA
N11	-	-	-	-	-	/	-	-	-	-	NA
N12	-	-	-	-	-	/	-	-	-	-	NA
N17	-	-	-	-	-	/	-	-	-	-	NA
N19	-	-	-	-	-	/	-	-	-	-	NA
N22	-	-	-	-	-	/	-	-	-	-	NA
N24	-	-	-	-	-	/	-	-	-	-	NA
N3	+	+	+	+	+	/	-	-	-	-	ND
N7	+	+	+	+	+	/	-	-	-	-	ND
N10	-	-	-	-	-	/	-	-	-	-	NA
N13	-	-	+	+	+	/	-	-	-	-	ND
N15	+	-	+	+	+	/	-	-	-	-	ND
N18	+	+	+	+	+	/	-	-	-	-	ND
N21	-	+	+	+	+	/	-	+	+	-	ND
N23	-	-	-	-	-	/	-	-	-	-	NA
N1	+	+	+	+	+	48.03	+	+	+	+	PA
N2	+	+	+	+	+	44.11	+	+	+	+	PA
N4	+	+	+	+	+	47.65	+	+	+	+	PA
N5	+	+	+	+	+	/	-	-	+	-	ND
N8	+	+	+	+	+	/	-	-	-	-	ND
N14	+	+	+	+	+	44.58	+	+	+	+	PA
N16	+	+	+	+	+	/	-	-	-	-	ND
N20	+	+	+	+	+	/	-	-	-	-	ND

Laboratory O

Aerobic mesophilic flora:6.6 10⁶/g

Sample N°	Reference method ISO 11290-1					Alternative method:SureTect Listeria species					Agreement
	Fraser 1/2		Fraser 1		Final result	Ct	Test result	Brilliance Listeria Agar	PALCAM	Final result	
	O&A	PALCAM	O&A	PALCAM							
O6	-	-	-	-	-	/	-	-	-	-	NA
O9	-	-	-	-	-	/	-	-	-	-	NA
O11	-	-	-	-	-	/	-	-	-	-	NA
O12	-	-	-	-	-	/	-	-	-	-	NA
O17	-	-	-	-	-	/	-	-	-	-	NA
O19	-	-	-	-	-	/	-	-	-	-	NA
O22	-	-	-	-	-	/	-	-	-	-	NA
O24	-	-	-	-	-	/	-	-	-	-	NA
O3	+	+	+	+	+	24.4	+	+	+	+	PA
O7	+	+	+	+	+	21.79	+	+	+	+	PA
O10	+	+	+	+	+	23.06	+	+	+	+	PA
O13	+	+	+	+	+	23.87	+	+	+	+	PA
O15	+	+	+	+	+	/	-/-	-	-	-	ND
O18	+	+	+	+	+	23.23	+	+	+	+	PA
O21	+	+	+	+	+	22.49	+	+	+	+	PA
O23	+	+	+	+	+	21.68	+	+	+	+	PA
O1	+	+	+	+	+	23.13	+	+	+	+	PA
O2	+	+	+	+	+	20.89	+	+	+	+	PA
O4	+	+	+	+	+	20.68	+	+	+	+	PA
O5	+	+	+	+	+	23.17	+	+	+	+	PA
O8	+	+	+	+	+	25.51	+	+	+	+	PA
O14	+	+	+	+	+	20.15	+	+	+	+	PA
O16	+	+	+	+	+	22.02	+	+	+	+	PA
O20	+	+	+	+	+	20.97	+	+	+	+	PA

APPENDIX H

Thermo Scientific™ SureTect™ *Listeria* species PCR Assay

25 g + 225 ml 24 LEB with selective supplement at room temperature*
+ 10 ml 24 LEB Buffer supplement
1 swab + 10 ml supplemented 24 LEB**
1 sponge + 100 ml supplemented 24 LEB**
1 wipe + 225 ml supplemented 24 LEB**

↓
37±1°C for 23±3 h

→ Possibility to store
for 72 h at 5±3°C

↓
Transfer an aliquot in a sterile tube

↓
In a lysis Reagent tube 1, add:

- 10 µl Proteinase K
- 10 µl Lysis Reagent 2
- 10 µl aliquoted enriched sample

Close with convex caps, using a Thermo Scientific™ CapEase™ tool

↓
37°C for 10 min

95°C for 5 min

↓
Cool 2 min at room temperature

↓
PCR on 20 µl of lysate

- Take care not to disrupt the particles at the bottom of the Lysis Tubes to ensure that no particles are transferred into the PCR Tubes
- Take care not to touch the pellet when adding the lysate
- Close with flat caps, by hand

Vortex the PCR tubes in order to dissolve the pellet in the lysate for 10 sec

Run the PCR

↓
Positive results confirmation:

Streak 10 µl of the enriched sample onto *Brilliance* Listeria Agar or PALCAM plates

↓
After incubation during 24-48 h at 37±1°C, observe *Listeria* spp colonies

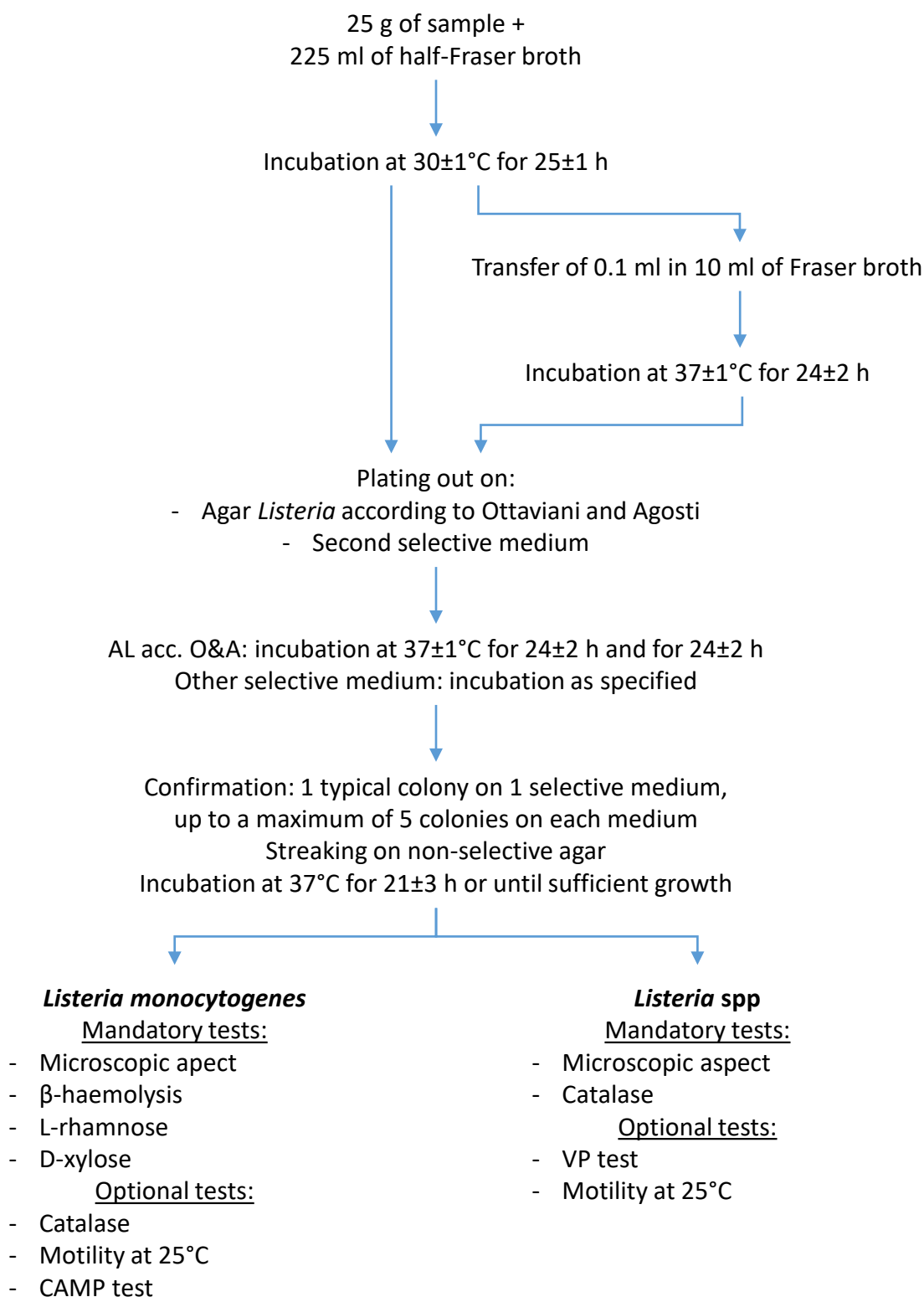
*: according to the ISO 6887 rules

** : for sampling after cleaning process, premoisten:

Microsept 1 swab + 1 ml broth universal neutralizing (+ 9 ml 24 LEB)
Summary report - v2
SureTect Listeria spp + 10 % neutralizing agent (+ 225 ml 24 LEB)

APPENDIX I
EN ISO 11290-1:2017

Diagram of the procedure as described in the standard



Appendix J - Artificial contaminations

Cat.	Type	Date	#	Matrix	Strain	Serovar	Reference	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample	Result 7500 FAST	Result QS5
1	a	2022	2247840	Tabouleh	<i>L.seeligeri</i>	/	ADTW22	Zucchini	Seeding 72 h at 2-8°C	/	2,8	+	+
1	a	2022	2333765	Piémontaise	<i>L.innocua</i>	/	XEN574	Salmon shell	Seeding 72 h at 2-8°C	/	2,6	+	+
1	a	2022	2333766	Salade, pommes de terre, lardons tomates	<i>L.innocua</i>	/	XEN574	Salmon shell	Seeding 72 h at 2-8°C	/	2,6	+	+
1	a	2022	2333767	Salade thon, tomates, olives, parmesan	<i>L.welshimeri</i>	/	DCJ260	Pig's feet	Seeding 72 h at 2-8°C	/	3,0	+	+
1	a	2022	2333768	Sandwich avocat fromage	<i>L.welshimeri</i>	/	DCJ260	Pig's feet	Seeding 72 h at 2-8°C	/	3,0	+	+
1	a	2022	2333769	Salade quinoa, saumon, tomates	<i>L.welshimeri</i>	/	DCJ260	Pig's feet	Seeding 72 h at 2-8°C	/	3,0	+	+
1	a	2022	2333770	Sandwich jambon, comté	<i>L.innocua</i>	/	XEN574	Salmon shell	Seeding 72 h at 2-8°C	/	2,6	+	+
1	a	2022	2319188	Wrap crudités	<i>L.monocytogenes</i> + <i>L.seeligeri</i>	/	RJT457 + ADTW22	Wrap salmon Zucchini	Seeding 72 h at 2-8°C	/	1.0+1.2	+	+
1	a	2022	2319189	Piémontaise	<i>L.monocytogenes</i>	4b	ALB748	Salmon tagliatel	Seeding 72 h at 2-8°C	/	1,8	+	+
1	a	2022	2319190	Penne pesto	<i>L.monocytogenes</i>	/	MRE888	Chocolate whipped cream waffle	Seeding 72 h at 2-8°C	/	1,0	+	+
1	b	2022	2333771	Pizza tomates olives, jambon, fromage	<i>L.monocytogenes</i> + <i>L.innocua</i>	/	LUK409+ GZF268	Spring rolls with crab Croque monsieur	Seeding 72 h at 2-8°C	/	1.8+1.0	+	+
1	b	2022	2333772	Tarte chèvre tomates	<i>L.monocytogenes</i> + <i>L.innocua</i>	/	LUK409+ GZF268	Spring rolls with crab Croque monsieur	Seeding 72 h at 2-8°C	/	1.8+1.0	+	+
1	b	2022	2333773	Tarte butternut cheddar bacon	<i>L.monocytogenes</i> + <i>L.innocua</i>	/	LUK409+ GZF268	Spring rolls with crab Croque monsieur	Seeding 72 h at 2-8°C	/	1.8+1.0	+	+
1	b	2022	2333775	Tacos poulet	<i>L.monocytogenes</i> + <i>L.welshimeri</i>	/	BVU991+ RYH463	Mixed saled Delicatessen	Seeding 72 h at 2-8°C	/	0.8+1.2	+	+
1	b	2022	2333776	Souflé au fromage lardons	<i>L.monocytogenes</i> + <i>L.welshimeri</i>	/	BVU991+ RYH463	Mixed saled Delicatessen	Seeding 72 h at 2-8°C	/	0.8+1.2	+	+
1	c	2022	2247790	Liquid egg	<i>L.innocua</i>	/	HQM372	Egg product environment swab	Seeding 72 h at 2-8°C	/	3,0	+	+
1	c	2022	2247903	Pastry with cream	<i>L.innocua</i>	/	RXJ222	Fig tartlet	Seeding 72 h at 2-8°C	/	1,2	+	+
1	c	2022	2247904	Pastry with coffe	<i>L.innocua</i>	/	RXJ222	Fig tartlet	Seeding 72 h at 2-8°C	/	1,2	+	+
1	c	2022	2247905	Flan	<i>L.innocua</i>	/	RXJ222	Fig tartlet	Seeding 72 h at 2-8°C	/	1,2	+	+
1	c	2022	2247906	Coconut flan	<i>L.innocua</i>	/	RXJ222	Fig tartlet	Seeding 72 h at 2-8°C	/	1,2	+	+
1	c	2022	2247907	Passion fruit pastry	<i>L.innocua</i>	/	RXJ222	Fig tartlet	Seeding 72 h at 2-8°C	/	1,2	+	+
1	c	2022	2319191	Mayonnaise	<i>L.monocytogenes</i>	/	BYM052	Mixed saled	Seeding 72 h at 2-8°C	/	0,8	+	+
1	c	2022	2319192	Ile flottante	<i>L.monocytogenes</i>	/	LVT655	Chocolate pasrty	Seeding 72 h at 2-8°C	/	1,6	+	+
1	c	2022	2319193	Œuf mimosa	<i>L.monocytogenes</i>	/	BYM052	Mixed saled	Seeding 72 h at 2-8°C	/	0,8	+	+
2	b	2022	2333777	Gratin de viande	<i>L.welshimeri</i>	/	YBK185	Raw pork meat	Seeding 72 h at 2-8°C	/	2,4	+	+
2	b	2022	2333778	Tripes	<i>L.welshimeri</i>	/	YBK185	Raw pork meat	Seeding 72 h at 2-8°C	/	2,4	+	+
2	b	2022	2333779	Bœuf cuit	<i>L.welshimeri</i>	/	YBK185	Raw pork meat	Seeding 72 h at 2-8°C	/	2,4	+	+
2	b	2022	2333780	Rougail saucisses	<i>L.ivanovii</i>	/	AAZ671	Creamy red fruits	Seeding 72 h at 2-8°C	/	3,0	+	+
2	b	2022	2333781	Chili con carne	<i>L.ivanovii</i>	/	AAZ671	Creamy red fruits	Seeding 72 h at 2-8°C	/	3,0	+	+
2	b	2022	2333782	Gouline	<i>L.ivanovii</i>	/	AAZ671	Creamy red fruits	Seeding 72 h at 2-8°C	/	3,0	+	+
2	b	2022	2281477	Quiche au poulet	<i>L.monocytogenes</i>	4b	ALB748	Salmon tagliatel	Seeding 72 h at 2-8°C	/	1,4	-	-
2	b	2022	2281479	Tripes	<i>L.monocytogenes</i>	4b	JBV888	Composite foods with tarama	Seeding 72 h at 2-8°C	/	1,8	-	-
3	b	2022	2247801	Raw milk	<i>L.innocua</i>	/	XKU847	Raw milk cheese	Seeding 72 h at 2-8°C	/	2,8	+	+
3	b	2022	2247802	Raw milk	<i>L.innocua</i>	/	RXL353	Raw milk cheese	Seeding 72 h at 2-8°C	/	2,2	+	+
3	b	2022	2247803	Raw milk	<i>L.innocua</i>	/	RXL353	Raw milk cheese	Seeding 72 h at 2-8°C	/	2,2	+	+
3	c	2022	2247804	Pasteurized cow's milk cheese (Cantal)	<i>L.innocua</i>	/	RXL353	Raw milk cheese	Seeding 72 h at 2-8°C	/	2,2	+	+
3	c	2022	2247805	Pasteurized sheep's milk cheese	<i>L.innocua</i>	/	RXL353	Raw milk cheese	Seeding 72 h at 2-8°C	/	2,2	+	+
3	c	2022	2247806	Organic pasteurized cow's milk cheese	<i>L.innocua</i>	/	RXL353	Raw milk cheese	Seeding 72 h at 2-8°C	/	2,2	+	+

Appendix J - Artificial contaminations

Cat.	Type	Date	#	Matrix	Strain	Serovar	Reference	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample	Result 7500 FAST	Result Q55
3	c	2022	2247807	Pasteurized cow's milk cheese (Chamois d'Or)	<i>L.innocua</i>	/	RXL353	Raw milk cheese	Seeding 72 h at 2-8°C	/	2,2	+	+
3	c	2022	2247808	Pasteurized cow's milk cheese (Tomme)	<i>L.ivanovii</i>	/	GQD028	Environment	Seeding 72 h at 2-8°C	/	2,8	+	+
3	c	2022	2247810	Pasteurized cow's milk cheese (Fol Epi)	<i>L.ivanovii</i>	/	GQD028	Environment	Seeding 72 h at 2-8°C	/	2,8	+	+
3	c	2022	2247811	Pasteurized cow's milk cheese (Chaumes)	<i>L.ivanovii</i>	/	GQD028	Environment	Seeding 72 h at 2-8°C	/	2,8	+	+
4	a	2022	2247910	Salmon	<i>L.welshimeri</i>	/	TVP191	Salmon puff pastry	Seeding 72 h at 2-8°C	/	2,8	+	+
4	a	2022	2247911	Cod	<i>L.welshimeri</i>	/	TVP191	Salmon puff pastry	Seeding 72 h at 2-8°C	/	2,8	+	+
4	a	2022	2247912	Hake	<i>L.welshimeri</i>	/	TVP191	Salmon puff pastry	Seeding 72 h at 2-8°C	/	2,8	+	+
4	a	2022	2247913	Tuna	<i>L.welshimeri</i>	/	TVP191	Salmon puff pastry	Seeding 72 h at 2-8°C	/	2,8	+	+
4	a	2022	2247914	Filet of julienne	<i>L.welshimeri</i>	/	TVP191	Salmon puff pastry	Seeding 72 h at 2-8°C	/	2,8	+	+
4	a	2022	2319214	Saumon cru	<i>L.monocytogenes</i>	4b	JBV888	Composite foods with tarama	Seeding 72 h at 2-8°C	/	1,6	+	+
4	a	2022	2319215	Lieu noir	<i>L.monocytogenes</i>	4b	JBV888	Composite foods with tarama	Seeding 72 h at 2-8°C	/	1,6	+	+
4	b	2022	2247813	Smoked salmon	<i>L.welshimeri</i>	/	AJP106	Salmon steak	Seeding 72 h at 2-8°C	/	3,0	+	+
4	b	2022	2247814	Smoked trout	<i>L.welshimeri</i>	/	AJP106	Salmon steak	Seeding 72 h at 2-8°C	/	3,0	+	+
4	b	2022	2247815	Smoked herring	<i>L.welshimeri</i>	/	AJP106	Salmon steak	Seeding 72 h at 2-8°C	/	3,0	+	+
4	b	2022	2247915	Smoked salmon	<i>L.innocua</i>	/	ABB472	Marinated salmon	Seeding 72 h at 2-8°C	/	2,6	+	+
4	b	2022	2247916	Smoked trut	<i>L.innocua</i>	/	ABB472	Marinated salmon	Seeding 72 h at 2-8°C	/	2,6	+	+
4	c	2022	2247816	Exquis norvégien	<i>L.innocua</i>	/	RXY158	Shrimp shell	Seeding 48h 3°C±2°C	/	3	+	+
4	c	2022	2247917	Salad with shrimps	<i>L.innocua</i>	/	ABB472	Marinated salmon	Seeding 72 h at 2-8°C	/	2,6	+	+
4	c	2022	2247918	Salmon with sorrel	<i>L.innocua</i>	/	ABB472	Marinated salmon	Seeding 72 h at 2-8°C	/	2,6	+	+
4	c	2022	2247919	Prawn salad	<i>L.innocua</i>	/	ABB472	Marinated salmon	Seeding 72 h at 2-8°C	/	2,6	+	+
4	c	2022	2247920	St Jacques shell	<i>L.innocua</i>	/	ABB472	Marinated salmon	Seeding 72 h at 2-8°C	/	2,6	+	+
5	a	2022	2247921	Apple	<i>L.innocua</i>	/	GW718	Environment	Seeding 72 h at 2-8°C	/	2,4	+	+
5	a	2022	2247924	Radish	<i>L.innocua</i>	/	GW718	Environment	Seeding 72 h at 2-8°C	/	2,4	+	+
5	a	2022	2247925	Zucchini	<i>L.innocua</i>	/	GW718	Environment	Seeding 72 h at 2-8°C	/	2,4	+	+
5	a	2022	2333609	Concombre	<i>L.monocytogenes</i>	1/2a	XBB696	Frozen peeled broad beans	Seeding 72 h at 2-8°C	/	0,8	-	-
5	b	2022	2247817	Red peppers	<i>L.innocua</i>	/	TWH478	Mixed vegetables	Seeding 72 h at 2-8°C	/	2,2	+	+
5	b	2022	2247818	Zucchini sliced	<i>L.innocua</i>	/	TWH478	Mixed vegetables	Seeding 72 h at 2-8°C	/	2,2	+	+
5	b	2022	2247927	Sliced pineapple	<i>L.welshimeri</i>	/	TXR109	Chinese noodles with vegetables	Seeding 72 h at 2-8°C	/	1,6	+	+
5	b	2022	2247835	Gratted carrot	<i>L.seeligeri</i>	/	ADTW22	Zucchini	Seeding 72 h at 2-8°C	/	2,8	+	+
5	b	2022	2247820	Cucumbers with cream	<i>L.welshimeri</i>	/	TLJ742	Vegetables	Seeding 72 h at 2-8°C	/	3,0	+	+
5	b	2022	2333616	Betteraves	<i>L.monocytogenes</i>	/	BVU991	Mixed salad	Seeding 72 h at 2-8°C	/	2,0	+	+
5	b	2022	2333617	Champignons grecques	<i>L.monocytogenes</i>	/	BXQ019	Cooked potatoes	Seeding 72 h at 2-8°C	/	2,6	+	+
5	c	2022	2247819	Tian vegetables	<i>L.welshimeri</i>	/	TLJ742	Vegetables	Seeding 72 h at 2-8°C	/	3,0	+	+
5	c	2022	2247841	Cauliflower gratin	<i>L.seeligeri</i>	/	TJM186	Vegetables - Collection strain	Seeding 72 h at 2-8°C	/	2,8	+	+
5	c	2022	2247842	Vegetables gratin	<i>L.seeligeri</i>	/	TJM186	Vegetables - Collection strain	Seeding 72 h at 2-8°C	/	2,8	+	+
5	c	2022	2247836	Ckickpea	<i>L.seeligeri</i>	/	ADTW22	Zucchini	Seeding 72 h at 2-8°C	/	2,8	+	+
5	c	2022	2247838	Couscous vegetables	<i>L.seeligeri</i>	/	ADTW22	Zucchini	Seeding 72 h at 2-8°C	/	2,8	+	+
5	c	2022	2247839	Cooked vegetables	<i>L.seeligeri</i>	/	ADTW22	Zucchini	Seeding 72 h at 2-8°C	/	2,8	+	+
5	c	2022	2333619	Lasagnes légumes pesto	<i>L.monocytogenes</i>	/	BXQ019	Cooked potatoes	Seeding 72 h at 2-8°C	/	2,6	+	+
5	c	2022	2333620	Gratin légumes	<i>L.monocytogenes</i>	1/2a	XBB696	Frozen peeled broad beans	Seeding 72 h at 2-8°C	/	3,0	+	+
5	c	2022	2333621	Ratatouille	<i>L.monocytogenes</i>	1/2a	FCY076	Eggplant Gratin	Seeding 72 h at 2-8°C	/	1,8	+	+
5	c	2022	2333622	Galette légumes	<i>L.monocytogenes</i>	1/2a	FCY076	Eggplant Gratin	Seeding 72 h at 2-8°C	/	1,8	+	+

Appendix J - Artificial contaminations

Cat.	Type	Date	#	Matrix	Strain	Serovar	Reference	Origin	Injury protocol	Injury measurement	Inoculation level CFU/sample	Result 7500 FAST	Result QS5
6	a	2022	2247862	Process water cheese factory	<i>L.welshimeri</i>	/	RVG428	Plastic pallet	Seeding 72 h at 2-8°C	/	3,0	+	+
6	a	2022	2247863	Cheese line rinse water	<i>L.welshimeri</i>	/	RVG428	Plastic pallet	Seeding 72 h at 2-8°C	/	3,0	+	+
6	a	2022	2247864	Process water	<i>L.welshimeri</i>	/	RVG428	Plastic pallet	Seeding 72 h at 2-8°C	/	3,0	+	+
6	a	2022	2247866	Process water	<i>L.welshimeri</i>	/	RVG428	Plastic pallet	Seeding 72 h at 2-8°C	/	3,0	+	+
6	a	2022	2247832	Process water	<i>L.welshimeri</i>	/	BVP365	Wipe environment seafood products	Seeding 72 h at 2-8°C	/	3,0	+	+
6	a	2022	2247833	Process water	<i>L.monocytogenes</i>	/	BVP365	Wipe environment seafood products	Seeding 72 h at 2-8°C	/	3,0	+	+
6	a	2022	2247834	Process water	<i>L.monocytogenes</i>	/	BVP365	Wipe environment seafood products	Seeding 72 h at 2-8°C	/	3,0	+	+
6	a	2022	2247865	Process water	<i>L.welshimeri</i>	/	RVG428	Plastic pallet	Seeding 72 h at 2-8°C	/	3	-	-
6	b	2022	2247937	Dusts pastry industry	<i>L.welshimeri</i>	/	TKZ429	Wipe poultry crates	Spiking 30 min 60°C	0,7	1,2	+	+
6	b	2022	2247938	Dusts poultry industry	<i>L.welshimeri</i>	/	TKZ429	Wipe poultry crates	Spiking 30 min 60°C	0,7	1,2	+	+
6	b	2022	2247939	Dusts poultry industry	<i>L.welshimeri</i>	/	TKZ429	Wipe poultry crates	Spiking 30 min 60°C	0,7	1,2	+	+
6	b	2022	2247940	Dusts powder milk industry	<i>L.innocua</i>	/	GRR943	Environment	Spiking 30 min 60°C	0,9	2,6	+	+
6	b	2022	2247941	Dusts spicy packaging	<i>L.innocua</i>	/	GRR943	Environment	Spiking 30 min 60°C	0,9	2,6	+	+
6	b	2022	2247942	Dusts egg powder industry	<i>L.innocua</i>	/	GRR943	Environment	Spiking 30 min 60°C	0,9	2,6	+	+
6	b	2022	2333632	Résidu volaille	<i>L.monocytogenes</i>	4b	RCJ280	Plain flour	Spiking 30 minutes at 55°C then 40 minutes at -20°C	0,9	0,6	-	-

Appendix K - Sensitivity study - Raw results

Bacterial burden

∅: no culture

L = low

M = moderate

H = high

/: not realized

Distribution of flora

A = pure culture of suspect colonies

B = mixture with a majority of suspect colonies

C = mixture with a minority of suspect colonies

D = mixture with rare suspect colonies

E = absence of suspect colonies

(x): x colonies characteristic of Salmonella if $x \leq 5$

PA: positive agreement

NA: negative agreement

ND: negative deviation

PD: positive deviation

PPNA: positive presumptive negative agreement

PPND : positive presumptive negative deviation

/: not realized

Composite foods

Category	Type	#	Sample	Contamination				ISO method 11290						SureTect L.spp - 24 LEB 20h at 37°C										SureTect L.spp 24 LEB 72h 2-8°C												
				Type	Strain	Ref	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube		Conf.		Result L.spp	SureTect L.spp		Brilliance NF	Palcam	Microbact	ISO	SureTect L.spp				ISO 16140 tests Fraser+AL+PAL+ID	7500 FAST	QSS	Brilliance	Conf.	Result 7500 FAST	Agreement 7500 FAST	Agreement QSS		
												O&A	Palcam	CAMP Test if necessary	Identification		7500 FAST	QSS					Result 7500 FAST	Result QSS	Agreement 7500 FAST	Agreement QSS										
1	a	2247840	Tabbouleh	ac	L.seeligeri	ADTW22	Seeding	/	/	2.8	∅	∅	∅	∅	/	/	A	+34.15	+34.09	DL ø halo	EL	L.seeligeri	L.seeligeri	P	P	PD	PD	O&A: AM / PAL: AM L.seeligeri	+28.47	+33.73	AL ø halo	L.seeligeri	P	P	PD	PD
1	a	2317055	Salad with beef	nc	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	+37.12	+39.49	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PD	PD	L.monocytogenes	+38.27	+38.94	AM halo	L.mono	P	P	PD	PD
1	a	2333765	Piémontaise	ac	L.innocua	XEN574	Seeding	/	/	2.6	AM ø halo	AM	AM ø halo	AM	/	L.innocua	P	+23.14	+24.16	AM ø halo	AM	L.innocua	L.innocua	P	P	PA	PA	L.innocua	+20.69	+21.34	AM ø halo	L.innocua	P	P	PA	PA
1	a	2333766	Salad, potatoes, tomatoes, bacon	ac	L.innocua	XEN574	Seeding	/	/	2.6	AM ø halo	AM	AM ø halo	AM	/	L.innocua	P	+23.33	+25.01	AM ø halo	AM	L.innocua	L.innocua	P	P	PA	PA	L.innocua	+22.31	+23.20	AM ø halo	L.innocua	P	P	PA	PA
1	a	2333767	Salad with tuna, tomatoes, cheese	ac	L.welshimeri	DCJ260	Seeding	/	/	3.0	EL	EL	EL	EL	/	/	A	+23.08	+24.32	BM ø halo	BM	L.welshimeri	L.welshimeri	P	P	PD	PD	L.welshimeri	+20.39	+20.97	AM ø halo	L.welsh	P	P	PD	PD
1	a	2333768	Cheese avocado sandwich	ac	L.welshimeri	DCJ260	Seeding	/	/	3.0	BL ø halo	BL	BL ø halo	AM	/	L.welshimeri	P	+25.89	+27.66	BM ø halo	EL	L.welshimeri	L.welshimeri	P	P	PA	PA	L.welshimeri	+23.41	+23.88	AM ø halo	L.welsh	P	P	PA	PA
1	a	2333769	Quinoa salad, salmon, tomatoes	ac	L.welshimeri	DCJ260	Seeding	/	/	3.0	EM	EM	AM ø halo	AH	/	L.welshimeri	P	+29.57	+31.70	AM ø halo	BM	L.welshimeri	L.welshimeri	P	P	PA	PA	L.welshimeri	+25.32	+26.01	AM ø halo	L.welsh	P	P	PA	PA
1	a	2333770	Ham and Comté cheese sandwich	ac	L.innocua	XEN574	Seeding	/	/	2.6	AM ø halo	AM	AH ø halo	AH	/	L.innocua	P	+25.79	+27.09	AM ø halo	AM	L.innocua	L.innocua	P	P	PA	PA	L.innocua	+23.05	+24.09	AM ø halo	L.innocua	P	P	PA	PA
1	a	2319188	Vegetables wrap	ac	L.mono + L.seeligeri	RJT457 ADTW22	Seeding	/	/	1.0 +1.2	AM halo	AM	AM halo	AM	/	L.monocytogenes	P	-	-	∅	∅	/	/	A	A	ND	ND	O&A ø Pal: ø	-	-	∅	/	A	A	ND	ND
1	a	2319189	Piémontaise	ac	L.mono	ALB748	Seeding	/	/	1.8	∅	∅	∅	∅	/	/	A	+37.00	+36.64	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PD	PD	L.monocytogenes	+35.52	+35.18	AM halo	L.mono	P	P	PD	PD
1	a	2319190	Penne pesto	ac	L.mono	MRE888	Seeding	/	/	1.0	AM halo	AM	AM halo	AM	/	L.monocytogenes	P	+28.58	+29.03	BM halo	BM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes	+28.12	+28.87	BM halo	L.mono	P	P	PA	PA
1	a	2319249	Pasta salad	/	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	-	-	∅	EL	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	EL	/	A	A	NA	NA
1	a	2319250	Piémontaise	/	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	EL	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	EL	/	A	A	NA	NA
1	a	2319251	Chicken sandwich	/	/	/	/	/	/	/	EL	EH	EL	EL	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	EL	/	A	A	NA	NA
1	a	2319252	Sandwich poulet sauce curry	/	/	/	/	/	/	/	∅	EM	∅	EL	/	/	A	-	-	EL	EM	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	EM	/	A	A	NA	NA
1	a	2319253	Mixed vegetables	/	/	/	/	/	/	/	∅	EM	∅	∅	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	EL	/	A	A	NA	NA
1	a	2319254	Tabbouleh	/	/	/	/	/	/	/	EL	EL	∅	EL	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	EL	/	A	A	NA	NA
1	a	2319269	Wrap	/	/	/	/	/	/	/	EL	EL	EL	EM	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	EL	/	A	A	NA	NA
1	a	2319270	Piémontaise	/	/	/	/	/	/	/	∅	∅	EL	EL	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	EL	/	A	A	NA	NA
1	a	2319289	Chicken and curry sandwich	/	/	/	/	/	/	/	EL	EL	∅	EL	/	/	A	-	-	∅	EM	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	EM	/	A	A	NA	NA
1	a	2319290	Tuna and rice salad	/	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	∅	/	A	A	NA	NA
1	b	2333771	Tomatoes, ham and cheese pizza	ac	L.mono + L.innocua	LUK409+GZF268	Seeding	/	/	1.8+1.0	AM ø halo+AL halo	AM	AM ø halo+AL halo	AM	/	L.mono+L.innocua	P	+24.44	+26.75	AM ø halo	EL	L.innocua	L.innocua	P	P	PA	PA	L.innocua	+22.93	+28.78	AM ø halo	L.innocua	P	P	PA	PA
1	b	2333772	Tomato goat cheese tart	ac	L.mono + L.innocua	LUK409+GZF268	Seeding	/	/	1.8+1.0	AM ø halo+AL halo	AM	AM ø halo+AL halo	AM	/	L.mono+L.innocua	P	+22.43	+22.78	AM ø halo + AL halo	AL	L.mono+L.innocua	L.mono+L.innocua	P	P	PA	PA	L.mono+L.innocua	+21.08	+21.50	AM ø halo + AL halo	L.mono+L.innocua	P	P	PA	PA
1	b	2333773	Butternut cheddar bacon pie	ac	L.mono + L.innocua	LUK409+GZF268	Seeding	/	/	1.8+1.0	AL ø halo+AM halo	AM	AL ø halo+AM halo	AM	/	L.mono+L.innocua	P	+27.22	+27.23	AH ø halo	BM	L.innocua	L.innocua	P	P	PA	PA	L.innocua	+20.49	+21.19	AH ø halo	L.innocua	P	P	PA	PA
1	b	2333775	Chicken tacos	ac	L.mono + L.welsh.	BVU991+RYH463	Seeding	/	/	0.8+1.2	AL ø halo	EL	AL ø halo	AL	/	L.welshimeri	P	+20.89	+20.81	AL halo	AL	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes	+37.06	+36.51	AL halo	L.mono	P	P	PA	PA
1	b	2333776	Bacon cheese soufflé	ac	L.mono + L.welsh.	BVU991+RYH463	Seeding	/	/	0.8+1.2	AM ø halo+AM halo	BM	AM ø halo+AM halo	BM	/	L.mono+L.welshimeri	P	+21.71	+22.58	DL ø halo + AH halo	AM	L.mono+L.welsh	L.mono+L.welsh	P	P	PA	PA	L.mono+L.welsh	+19.10	+18.87	DL ø halo + AH halo	L.mono+L.welsh	P	P	PA	PA
1	b	2281373	Pizza Regina	nc	/	/	/	/	/	/	DL	DL	AM halo	AM	/	L.monocytogenes	P	+27.31	+28.82	BL halo	BL	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes	+27.15	+28.51	BL halo	L.mono	P	P	PA	PA
1	b	2281374	Pizza vege	nc	/	/	/	/	/	/	EL	EL	AM halo	AM	/	L.monocytogenes	P	-	-	EL	EL	/	/	A	A	ND	ND	O&A ø - Pal: ø	-	-	EL	/	A	A	ND	ND
1	b	2281375	Pizza Regina	nc	/	/	/	/	/	/	EL	EL	∅	EL	/	/	A	+27.52	+28.21	BL halo	BL	L.monocytogenes	L.monocytogenes	P	P	PD	PD	L.monocytogenes	+26.85	+28.12	BL halo	L.mono	P	P	PD	PD
1	b	2281376	Cooked rice	nc	/	/	/	/	/	/	AL halo	AL	AM halo	AM	/	L.monocytogenes	P	+30.27	+31.81	AL halo	AL	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes	+29.93	+30.65	AL halo	L.mono	P	P	PA	PA
1	b	2281377	Accra	nc	/	/	/	/	/	/	AH halo	AH	AM halo	AM	/	L.monocytogenes	P	+18.52	+17.94	AH halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes	+18.41	+17.98	AH halo	L.mono	P	P	PA	PA
1	b	2281378	Accra	nc	/	/	/	/	/	/	AH halo	AH	AM halo	AM	/	L.monocytogenes	P	+20.13	+19.20	AH halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes	+19.18	+19.02	AH halo	L.mono	P	P	PA	PA
1	b	2319255	Bolognese	/	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	EL	/	A	A	NA	NA
1	b	2319256	Croque monsieur	/	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	EL	/	A	A	NA	NA
1	b	2319257	Burger	/	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	EL	/	A	A	NA	NA
1	b	2319271	Tortillas, potatoes, onions	/	/	/	/	/	/	/	∅	∅	EL	EL	/	/	A	-	-	∅	∅	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	∅	/	A	A	NA	NA
1	b	2319291	Mushroom puff pastry	/	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	EM	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	∅	/	A	A	NA	NA
1	b	2319292	Honey goat cheese bruschetta	/	/	/	/	/	/	/	EM	EM	∅	EL	/	/	A	-	-	EL	EM	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	∅	/	A	A	NA	NA
1	b	2319293	Pizza	/	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	EM	EM	/	/	A	A	NA	NA	O&A ø - Pal: ø	/	/	EM	/	A	A	NA	NA
1	b	2236737	Pepper chicken pizza	/	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	EL	/	/	A	A	NA	NA	O&A: ∅ / PAL: ∅	/	/	EL	/	A	A	NA	NA
1	b	2236739	Kebab chicken panini	/	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅																

Composite foods

Category	Type	#	Sample	Contamination						ISO method 11290						SureTect L.spp - 24 LEB 20h at 37°C										SureTect L.spp 24 LEB 72h 2-8°C										
				Type	Strain	Ref	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube		Conf.		Result L.spp	SureTect L.spp		Brilliance NF	Palcam	Microbact	ISO	SureTect L.spp				ISO 16140 tests Fraser+AL+Pal+ID		7500 FAST	QSS	Brilliance	Conf.	Result 7500 FAST	Result QSS	Agreement 7500 FAST	Agreement QSS
												O&A	Palcam	CAMP Test if necessary	Identification		7500 FAST	QSS					Result 7500 FAST	Result QSS	Agreement 7500 FAST	Agreement QSS	O&A: AM / PAL: AM / Linnocua	O&A: AM / PAL: AM / Linnocua								
1	c	2247907	Passion fruit pastry	ac	L.linnocua	RXJ222	Seeding	/	1.2	AM ø halo	AM	AM ø halo	AM	/	L.linnocua	P	+ 21,42	+ 22,62	AH ø halo	AH	L.linnocua	L.linnocua	P	P	PA	PA	O&A: AM / PAL: AM / Linnocua	+ 21,42	+ 22,52	AH ø halo	L.linnocua	P	P	PA	PA	
2	c	2281348	Pastry with cream	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	L.monocytogenes	P	+ 26,32	+ 26,21	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes	+ 22,54	+ 22,87	AM halo	L.mono	P	P	PA	PA	
1	c	2319191	Mayonnaise	ac	L.mono	BYM052	Seeding	/	0.8	BM halo	BM	BM halo	BM	/	L.monocytogenes	P	+ 26,74	+ 27,24	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes	+ 26,36	+ 26,47	AM halo	L.mono	P	P	PA	PA	
1	c	2319192	Ile flottante	ac	L.mono	LVT655	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	L.monocytogenes	P	+ 30,01	+ 32,20	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes	+ 29,61	+ 31,98	AM halo	L.mono	P	P	PA	PA	
1	c	2319193	Mimosa egg	ac	L.mono	BYM052	Seeding	/	0.8	AM halo	AM	AM halo	AM	/	L.monocytogenes	P	+ 29,52	+ 30,83	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes	+ 28,32	+ 31,24	AM halo	L.mono	P	P	PA	PA	
1	c	2247908	Chocolate pastry	/	/	/	/	/	/	ø	EL	ø	EM	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: ø / PAL: ø	/	/	EM	/	/	/	/		
1	c	2247762	Pastry (Forêt noire)	/	/	/	/	/	/	EM	EM	EL	EL	/	/	A	-	-	EM	EM	/	/	A	A	NA	NA	O&A: ø / PAL: ø	/	/	EM	/	/	/	/		
1	c	2247763	3 chocolate pastry	/	/	/	/	/	/	EM	EM	EL	EL	/	/	A	-	-	EM	EM	/	/	A	A	NA	NA	O&A: ø / PAL: ø	/	/	EM	/	/	/	/		
1	c	2247764	Raspberry tartlet	/	/	/	/	/	/	EM	EM	ø	EL	/	/	A	-	-	DL ø halo (doubt)	EL	/	TSAYE: nc catalase -	/	A	A	NA	NA	O&A: ø / PAL: ø	/	/	EL	/	/	/	/	
1	c	2247765	White chocolate tartlet	/	/	/	/	/	/	EM	EM	EL	EL	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: ø / PAL: ø	/	/	EL	/	/	/	/		
1	c	2247766	Banana pastry	/	/	/	/	/	/	EM	EL	ø	ø	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: ø / PAL: ø	/	/	EL	/	/	/	/		
1	c	2247767	Pistachio pastry	/	/	/	/	/	/	EM	EM	ø	ø	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: ø / PAL: ø	/	/	EL	/	/	/	/		
1	c	2319273	Pastry with withe chocolate	/	/	/	/	/	/	EL	EL	EH	EH	/	/	A	-	-	EM	EM	/	/	A	A	NA	NA	/	/	EM	/	/	/	/			
1	c	2319274	Liquid egg	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	/	/	ø	/	/	/	/			
1	c	2318981	Mimosa egg	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	/	/	ø	/	/	/	/			

Meat products

Category	Type	#	Sample	Contamination						ISO method 11290*						SureTect L.spp - 24 LEB 20h at 37°C										SureTect L.spp 24 LEB 72h 2-8°C										
				Type	Strain	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube		Conf.		Result L.spp	SureTect L.spp		Brilliance NP	Palcam	Microbact	ISO	SureTect L.spp				ISO 16140 tests Fraser+AL+Pal+H	7500 FAST	QSS	Brilliance	Conf.	Result 7500 FAST	Agreement 7500 FAST	Agreement QSS	Agreement QSS		
											O&A	Palcam	CAMP Test if necessary	Identification		7500 FAST	QSS					Result QSS	Agreement 7500 FAST	Agreement QSS												
											O&A		Palcam			L.spp						QSS		Agreement											Agreement	
2	a	2231978	Duck liver	nc	/	/	/	/	/	/	AL ø halo	BL	AM ø halo	AM	/	Linnocua	P	+28.71	+29.59	AH	EH	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+30.96	+28.75	CH ø halo	Linnocua	P	P	PA	PA
2	a	2236736	Raw chicken leg	nc	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	+39.19	+40.54	AL	EL	Lwelshimeri	Lwelshimeri	P	P	PD	PD	O&A: AM / PAL: AM Lwelshimeri	+33.53	+34.01	AL ø halo	Lwelshimeri	P	P	PD	PD
2	a	2317052	Sheep ore	nc	/	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	+22.12	+22.84	AM halo	AM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+21.65	+22.32	AM halo	Lmono	P	P	PA	PA
2	a	2319196	Raw pork meat	nc	/	/	/	/	/	/	AL halo (3)	Ø	AM halo	AM	/	Lmonocytogenes	P	+32.83	+33.14	AM halo	AM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+31.24	+32.02	AM halo	Lmono	P	P	PA	PA
2	a	2319197	Pork belly	nc	/	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	+36.12	+35.31	AM halo	AM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+31.12	+31.73	AM halo	Lmono	P	P	PA	PA
2	a	2319198	Filet mignon of pork	nc	/	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	+34.08	+34.44	AM halo	AM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+33.18	+33.84	AM halo	Lmono	P	P	PA	PA
2	a	2319263	Turkey	nc	/	/	/	/	/	/	BM halo	BM	CM halo	BM	/	Lmonocytogenes	P	+32.08	+33.20	BM halo	BM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+28.53	+28.81	AM halo	Lmono	P	P	PA	PA
2	a	2231979	Pork meat	nc	/	/	/	/	/	/	Ø	EL	Ø	EL	/	/	A	+33.63 32.47/31.46/31.41/3 0.74/30.56	+41.31 32.07/30.72/31.33/3 2.05/29.38	Ø	EH	/	/	A (PP)	A (PP)	NA (PP)	NA (PP)	O&A: Ø / PAL: EL	-	-	Ø	/	A	A	NA	NA
2	a	2281386	Duck filet	nc	/	/	/	/	/	/	BL halo + BL ø halo	AM	AL halo (3) / AM ø halo	AM	/	Lmono + Linnocua	P	+21.23	+21.57	DL halo (4) / AM ø halo	AM	Lmono + Linnocua	Lmono + Linnocua	P	P	PA	PA	Lmono + Linnocua	+19.58	+20.11	BL halo / AM ø halo	Lmono + Linnocua	P	P	PA	PA
2	a	2281390	Ground beef meat	nc	/	/	/	/	/	/	DL ø halo	DL	AM ø halo	AM	/	Linnocua	P	+27.65	+27.97	AM ø halo	AM	Linnocua	Linnocua	P	P	PA	PA	Linnocua	+26.63	+26.79	AM ø halo	Linnocua	P	P	PA	PA
2	a	2281392	Ground beef meat	nc	/	/	/	/	/	/	AM ø halo	AM	AL halo / AM ø halo	AM	/	Lmono + Linnocua	P	+31.25	+32.01	AL halo + AM ø halo	AM	Lmono + Linnocua	Lmono + Linnocua	P	P	PA	PA	Lmono + Linnocua	+30.74	+31.27	AL halo + AM ø halo	Lmono + Linnocua	P	P	PA	PA
2	a	2281395	Raw rooster	nc	/	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	-	-	Ø	/	/	/	A	A	ND	ND	O&A: Ø - Pal: Ø	-	-	Ø	/	A	A	ND	ND
2	a	2231980	Beef carpaccio	/	/	/	/	/	/	/	Ø	EL	Ø	EL	/	/	A	-	-	DL ø halo (doubt)	EL	/	/	A	A	NA	NA	O&A: Ø / PAL: Ø	/	/	Ø	/	A	A	NA	NA
2	a	2236735	Raw lamb meat	/	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø / PAL: Ø	/	/	Ø	/	A	A	NA	NA
2	a	2263646	Pork chop	/	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø / PAL: Ø	/	/	Ø	/	A	A	NA	NA
2	a	2263647	Beef chope	/	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø / PAL: Ø	/	/	Ø	/	A	A	NA	NA
2	a	2319329	Beef chope	/	/	/	/	/	/	/	Ø	Ø	EL	EL	/	/	A	-	-	Ø	EL	/	/	A	A	NA	NA	O&A: Ø / PAL: Ø	/	/	Ø	/	A	A	NA	NA
2	a	2316939	Raw rabbit	/	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	EL	EM	/	/	A	A	NA	NA	O&A: Ø - Pal: Ø	/	/	EL	/	A	A	NA	NA
2	a	2281393	Beef carpaccio	/	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	EL	/	/	/	A	A	NA	NA	O&A: Ø - Pal: Ø	/	/	EL	/	/	/	/	/
2	a	2281394	Raw chicken	/	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pal: Ø	/	/	Ø	/	/	/	/	/
2	a	2263647	Beef chope	/	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pal: Ø	/	/	Ø	/	/	/	/	/
2	b	2317054	Cooked beef batch 1	nc	/	/	/	/	/	/	AL halo	AL	AM halo	AM	/	Lmonocytogenes	P	+19.25	+19.72	AM halo	AM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+19.11	+19.31	AM halo	Lmono	P	P	PA	PA
2	b	2319200	Cooked beef batch 2	nc	/	/	/	/	/	/	AL halo (2)	AL	AM halo	AM	/	Lmonocytogenes	P	+35.52	+34.75	AL halo	BL	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+32.85	+31.54	AL halo	Lmono	P	P	PA	PA
2	b	2319276	Mexican chicken	nc	/	/	/	/	/	/	CM halo	CM	AH halo	AH	/	Lmonocytogenes	P	+23.84	+24.94	BH halo	BH	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+24.70	+23.98	AM halo	Lmono	P	P	PA	PA
2	b	2333777	Meat gratin	ac	L.welsh	YBK185	Seeding	/	2.4	BM ø halo	BM	BM ø halo	BM	/	Lwelshimeri	P	+21.71	+22.58	AM ø halo	AM	Lwelshimeri	Lwelshimeri	P	P	PA	PA	O&A: AM / PAL: AM Lwelshimeri	+20.10	+20.54	AM ø halo	Lwelsh	P	P	PA	PA	
2	b	2333778	Meat (Tripes)	ac	L.welsh	YBK185	Seeding	/	2.4	AL ø halo	AL	AM ø halo	AL	/	Lwelshimeri	P	+25.57	+26.18	AM ø halo	AM	Lwelshimeri	Lwelshimeri	P	P	PA	PA	O&A: AM / PAL: AM Lwelshimeri	+22.95	+23.30	AM ø halo	Lwelsh	P	P	PA	PA	
2	b	2333779	Cooked beef	ac	L.welsh	YBK185	Seeding	/	2.4	AM ø halo	AM	AM ø halo	AM	/	Lwelshimeri	P	+23.98	+25.13	AM ø halo	AM	Lwelshimeri	Lwelshimeri	P	P	PA	PA	O&A: AM / PAL: AM Lwelshimeri	+20.77	+21.85	AM ø halo	Lwelsh	P	P	PA	PA	
2	b	2333780	Cooked sausages	ac	Livanovii	AAZ671	Seeding	/	3.0	AM halo	AL	AM halo	AL	/	Livanovii	P	+25.18	+26.68	AL halo	AL	Livanovii	Livanovii	P	P	PA	PA	O&A: AM / PAL: AM Livanovii	+24.07	+25.03	AM halo	Livanovii	P	P	PA	PA	
2	b	2333781	Chili con carne	ac	Livanovii	AAZ671	Seeding	/	3.0	AL halo	AL	AL halo	AL	/	Livanovii	P	+26.12	+27.17	AL halo	BL	Livanovii	Livanovii	P	P	PA	PA	O&A: AL / PAL: BL Livanovii	+23.67	+23.96	AM halo	Livanovii	P	P	PA	PA	
2	b	2333782	Pie	ac	Livanovii	AAZ671	Seeding	/	3.0	AL halo	AL	AL halo	AL	/	Livanovii	P	+26.37	+27.08	BM halo	BM	Livanovii	Livanovii	P	P	PA	PA	O&A: AL / PAL: BL Livanovii	+24.10	+25.01	BM halo	Livanovii	P	P	PA	PA	
2	b	2319294	Hachis parmentier	/	/	/	/	/	/	/	EM	EM	EL	EL	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pal: Ø	-	-	Ø	/	A	A	NA	NA
2	b	2319295	Ox muzzle	/	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	-	-	EL	Ø	/	/	A	A	NA	NA	O&A: Ø - Pal: EL	-	-	EL	/	A	A	NA	NA
2	b	2319296	Cooked pork	/	/	/	/	/	/	/	EL	EL	Ø	EL	/	/	A	-	-	EL	EH	/	/	A	A	NA	NA	O&A: EL - Pal: EL	-	-	EL	/	A	A	NA	NA
2	b	2319297	Chili con carne	/	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pal: Ø	-	-	Ø	/	A	A	NA	NA
2	b	2319298	Beef tongue	/	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	EL	/	/	A	A	NA	NA	O&A: Ø - Pal: Ø	-	-	Ø	/	A	A	NA	NA
2	b	2319327	Cooked turkey	/	/	/	/	/	/	/	Ø	Ø	EL	EL	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: EL - Pal: EM	-	-	EL	/	A	A	NA	NA
2	b	2319328	Meat (Tripes)	/	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pal: Ø	-	-	Ø	/	A	A	NA	NA
2	b	2281477	Chicken quiche	ac	L.mono	AB748	Seeding	/	1.4	EL	EL	Ø	Ø	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: Ø - Pal: Ø	-	-	Ø	/	A	A	NA	NA	
2	b	2281479	Meat (Tripes)	ac	L.mono	JBV888	Seeding	/	1.8	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pal: Ø	+33.21	+34.51	AL(3) halo	Lmono	P	P	PD	PD	
2	b	2319275	Cooked turkey	/	/	/	/	/	/	/	Ø	EL	EL	EM	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: Ø - Pal: Ø	-	-	/	/	A	A	NA	NA
2	c	2231981	Ground pork meat	nc	/	/	/	/	/	/	Ø	Ø	AL ø halo	AL	/	Lwelshimeri	P	-	-	Ø	EL	/	/	A	A	ND	ND	O&A: Ø / PAL: Ø	-	-	Ø	/	A	A	ND	ND
2	c</																																			

Meat products

Category	Type	#	Sample	Contamination					ISO method 11290*						SureTect L.spp - 24 LEB 20h at 37°C										SureTect L.spp 24 LEB 72h 2-8°C											
				Type	Strain	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube		Conf.		Result L.spp	SureTect L.spp		Brilliance NF	Palcam	Microbact	ISO	SureTect L.spp				ISO 16140 tests Fraser+AL+Pal+ID	7500 FAST	QSS	Brilliance	Conf.	Result 7500 FAST	Result QSS	Agreement 7500 FAST	Agreement QSS		
											O&A	Palcam	CAMP Test if necessary	Identification		7500 FAST	QSS					Result 7500 FAST	Result QSS	Agreement 7500 FAST	Agreement QSS											
2	c	2236689	Delicatessen (Boudin noir)	nc	/	/	/	/	/	∅	EL	∅	EL	/	/	A	+28.58	+26.53	AH	AL	Lwelshimeri	Lwelshimeri	P	P	PD	PD	O&A: AM / PAL: AM Lwelshimeri	+23,19	+23,05	AM	Lwelsh	P	P	PD	PD	
2	c	2236732	Ground pork meat	nc	/	/	/	/	/	AL ø halo	AL	AM ø halo	BM	/	Linnocua	P	+28.35	+29.38	AM	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+27,27	+28,89	AM	Linnocua	P	P	PA	PA	
2	c	2236733	Ground chicken meat	nc	/	/	/	/	/	DL ø halo	DL	AM ø halo	AM	/	Linnocua	P	+37.18	+39.58	AL	DM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+35,02	+34,67	AL	Linnocua	P	P	PA	PA	
2	c	2236738	Delicatessen (Boudin blanc)	nc	/	/	/	/	/	AL ø halo	AL	AM ø halo	AM	/	Lwelshimeri	P	+26.47	+26.72	AM	AM	Lwelshimeri	Lwelshimeri	P	P	PA	PA	O&A: AM / PAL: AM Lwelshimeri	+23,68	+24,42	AM	Lwelsh	P	P	PA	PA	
2	c	2247761	Smoked bacon	nc	/	/	/	/	/	DM ø halo	AM	AM ø halo	AM	/	Lwelshimeri	P	+28.11	+28.78	AM	AM	Lwelshimeri	Lwelshimeri	P	P	PA	PA	O&A: AM / PAL: AM Lwelshimeri	+27,94	+26,22	AM	Lwelsh	P	P	PA	PA	
2	c	2236688	Liver pate	/	/	/	/	/	/	∅	EL	∅	EL	/	/	A	-	-	∅	EL	/	/	A	A	NA	NA	O&A:EL / PAL:EM	/	/	EL	/	/	/	/	/	
2	c	2231985	Delicatessen	/	/	/	/	/	/	∅	EL	∅	EL	/	/	A	-	-	∅	EL	/	/	A	A	NA	NA	O&A: ∅ / PAL: ∅	/	/	∅	/	/	/	/	/	
2	c	2231982	Duck sausage	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	EL	/	/	A	A	NA	NA	O&A: ∅ / PAL: ∅	/	/	∅	/	/	/	/	/	
2	c	2236734	Merguez	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	EL	/	/	A	A	NA	NA	O&A: ∅ / PAL: ∅	/	/	∅	/	/	/	/	/	
2	c	2316958	Duck liver mousse	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	EL	EM	/	/	A	A	NA	NA	O&A:∅ - Pal:∅	/	/	∅	/	/	/	/	/	
2	c	2316959	Rabbit pâté	/	/	/	/	/	/	EL	∅	∅	∅	/	/	A	-	-	∅	∅	/	/	A	A	NA	NA	O&A:∅ - Pal:∅	/	/	∅	/	/	/	/	/	
2	c	2316960	Forest pâté	/	/	/	/	/	/	EL	EM	∅	EL	/	/	A	-	-	EM	EM	/	/	A	A	NA	NA	O&A:∅ - Pal:EL	/	/	EM	/	/	/	/	/	
2	c	2281404	Ground meat pork-veal	/	/	/	/	/	/	EM	EM	∅	EL	/	/	A	-	-	EL	/	/	/	/	A	A	NA	NA	O&A:∅ - Pal:∅	/	/	EL	/	/	/	/	/
2	c	2281405	Sausage with herbs	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	-	-	EM	/	/	/	/	A	A	NA	NA	O&A:∅ - Pal:∅	/	/	EM	/	/	/	/	/
2	c	2316935	Bacon crisp	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	∅	/	/	A	A	NA	NA	O&A:∅ - Pal:∅	/	/	∅	/	/	/	/	/	

Dairy products

Category	Type	#	Sample	Contamination						ISO method 11290 [†]						SureTect L.spp - 24 LEB 20h at 37°C										SureTect L.spp 24 LEB 72h 2-8°C									
				Type	Strain	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube		Conf.		Result L.spp	SureTect L.spp		Brilliance NF	Palcam	Microbact	ISO	SureTect L.spp				ISO 16140 tests Fraser+AL+Pal+ID	7500 FAST	QSS	Brilliance	Conf.	Result 7500 FAST	Agreement 7500 FAST	Agreement QSS	Agreement GSS	
											O&A	Palcam	CAMP Test if necessary	Identification		7500 FAST	QSS					Result 7500 FAST	Result QSS	Agreement 7500 FAST	Agreement QSS										
3	a	2236690	Raw cow's milk cheese "Abundance"	nc	/	/	/	/	/	AM ø halo	AM	AM ø halo	AM	/	Linnocua	P	+36,24 43.97/39.59/41.03/47.98/43.16	+39,52 44.17/41.22/42.01/47.39/-	Ø	EL	/	/	A (FP)	A (FP)	ND (PP)	ND (PP)	O&A: Ø / PAL: Ø	+ (38.57)	+ (38.58)	AL ø halo	Linnocua	P	P	PA	PA
3	a	2236692	Raw cow's milk cheese "Tomme"	nc	/	/	/	/	/	AM ø halo	AM	BM ø halo	BM	/	Linnocua	P	+19,6	+19,81	AM	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+ (19.15)	+ (19.03)	AM ø halo	Linnocua	P	P	PA	PA
3	a	2236694	Raw cow's milk cheese "tomme"	nc	/	/	/	/	/	AM ø halo	AM	AM ø halo	AM	/	Linnocua	P	+24,35	+25,56	AM	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+ (20.88)	+ (21.45)	AM ø halo	Linnocua	P	P	PA	PA
3	a	2247769	Raw milk cheese "Brie"	nc	/	/	/	/	/	BM	AM	AM	AM	/	Lgrayi	P	+21,14	+21,18	AM	AM	Lgrayi	Lgrayi	P	P	PA	PA	O&A: AM / PAL: AM Lgrayi	+20,95	+21,15	AM ø halo	Lgrayi	P	P	PA	PA
3	a	2281432	Raw milk cheese "Brie"	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	+20,28	+21,45	AM halo	/	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+20,05	+20,42	AM halo	Lmono	P	P	PA	PA
3	a	2281435	Raw milk cheese "Pont l'Évêque"	nc	/	/	/	/	/	AM halo	AL	AM halo	AM	/	Lmonocytogenes	P	+21,17	+21,46	AM halo	/	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+21,54	+20,86	AM halo	Lmono	P	P	PA	PA
3	a	2281468	Raw cow's milk cheese "tomme"	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	+34,17	+35,11	BM halo	BM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+33,73	+33,53	BM halo	Lmono	P	P	PA	PA
3	a	2281469	Raw cow's milk cheese "tomme"	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	+32,21	+32,00	AM halo	AM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+30,43	+31,38	AL halo	Lmono	P	P	PA	PA
3	a	2281472	Cottage cheese with raw milk	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	+32,64	+34,01	AM halo	AM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+32,21	+32,93	AM halo	Lmono	P	P	PA	PA
3	a	2319209	Raw cow's milk cheese "tomme de Savoie"	nc	/	/	/	/	/	AM halo + AL Ø halo	AM	AM halo + AM Ø halo	AM	/	Lmono + Linnocua	P	+27,12	+27,43	AM halo + BL Ø halo	AM	Lmono + Linnocua	Lmono + Linnocua	P	P	PA	PA	Lmono + Linnocua	+26,58	+27,11	BM halo + BM Ø halo	Lmono + Linnocua	P	P	PA	PA
3	a	2316947	Raw milk cheese "Brie"	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	EM	/	/	A	A	NA	NA	O&A: Ø - Pal:EL	-	-	EM	EM	A	A	NA	NA
3	a	2319277	Raw milk cheese "Normanville"	/	/	/	/	/	/	Ø	Ø	EM	EL	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: Ø - Pal:Ø	/	/	EM	/	/	/	/	
3	a	2319278	Raw milk cheese	/	/	/	/	/	/	Ø	EL	EM	EM	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: Ø - Pal:Ø	/	/	EM	/	/	/	/	
3	a	2319279	Raw milk cheese "Tomme"	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	-	-	Ø	EL	/	/	A	A	NA	NA	O&A: EL - Pal:EL	/	/	EM	/	/	/	/	
3	a	2236695	Raw goat milk cheese	/	/	/	/	/	/	EL	Ø	EL	EL	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø / PAL: Ø	/	/	Ø	/	/	/	/	
3	a	2236691	Raw ewe milk cheese "Abundance"	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	-	-	Ø	EL	/	/	A	A	NA	NA	O&A: Ø / PAL: Ø	/	/	Ø	/	/	/	/	
3	a	2247770	Raw milk cheese "Meule"	/	/	/	/	/	/	EM	Ø	Ø	Ø	/	/	A	-	-	EL	Ø	/	/	A	A	NA	NA	O&A: Ø / PAL: Ø	/	/	EL	/	/	/	/	
3	a	2263639	Raw milk cheese "Bethmale"	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	EM	EM	/	/	A	A	NA	NA	O&A: Ø / PAL: Ø	/	/	EM	/	/	/	/	
3	a	2263640	Raw cow's milk cheese "tomme"	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø / PAL: Ø	/	/	Ø	/	/	/	/	
3	a	2263641	Goat milk cheese	/	/	/	/	/	/	Ø	EL	Ø	Ø	/	/	A	-	-	Ø	EL	/	/	A	A	NA	NA	O&A: Ø / PAL: Ø	/	/	Ø	/	/	/	/	
3	b	2247768	Cottage cheese with raw milk	nc	/	/	/	/	/	DM	DM	AM	AM	/	Linnocua	P	+34,75	+40,32	AL ø halo	AL	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+35,91	+33,64	AM ø halo	Linnocua	P	P	PA	PA
3	b	2247796	Raw milk	nc	/	/	/	/	/	AM ø halo	AL ø halo	AM ø halo	AM ø halo	/	Linnocua	P	+25,67	+26,67	AM ø halo	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+23,71	+24,82	AM ø halo	Linnocua	P	P	PA	PA
3	b	2247801	Raw milk	ac	Linnocua	XKU847	Seeding	/	2.8	AM ø halo	AM ø halo	AM ø halo	AM ø halo	/	Linnocua	P	+30,12	+30,43	AM ø halo	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+28,24	+28,58	AM ø halo	Linnocua	P	P	PA	PA
3	b	2247802	Raw milk	ac	Linnocua	RXL353	Seeding	/	2.2	AM ø halo	AM ø halo	AM ø halo	AM ø halo	/	Linnocua	P	+31,56	+31,91	AM ø halo	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+29,79	+30,33	AM ø halo	Linnocua	P	P	PA	PA
3	b	2247803	Raw milk	ac	Linnocua	RXL353	Seeding	/	2.2	AM ø halo	AM ø halo	AM ø halo	AM ø halo	/	Linnocua	P	+26,91	+27,53	AM ø halo	BM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+24,55	+24,59	AM ø halo	Linnocua	P	P	PA	PA
3	b	2333624	White cheese falm with raw milk	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	+25,33	+24,86	AM halo	AM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+24,82	+24,56	AM halo	Lmono	P	P	PA	PA
3	b	2281431	Raw milk cream	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	+20,27	+21,33	AM halo	/	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+19,91	+21,52	AM halo	Lmono	P	P	PA	PA
3	b	2319212	Raw farm cow's milk	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	+27,57	+28,63	AM halo	AM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+26,83	+27,34	AM halo	Lmono	P	P	PA	PA
3	b	2333623	Raw cow's milk	nc	/	/	/	/	/	AM halo	BM	AM halo	AM	/	Lmonocytogenes	P	+26,19	+26,48	BM halo	BM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+26,02	+26,22	BM halo	Lmono	P	P	PA	PA
3	b	2318988	Raw cow's milk	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	-	-	EL	EL	/	/	A	A	ND	ND	O&A: Ø - Pal:Ø	-	-	EL	/	A	A	ND	ND
3	b	2236693	Cottage raw milk cheese	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: Ø / PAL: Ø	/	/	EL	/	/	/	/	
3	b	2319330	Raw goat's milk	/	/	/	/	/	/	EL	EL	EL	EL	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: Ø - Pal:Ø	/	/	EL	/	/	/	/	
3	b	2319334	Cream with raw milk	/	/	/	/	/	/	EL	EM	EL	EL	/	/	A	-	-	Ø	EL	/	/	A	A	NA	NA	O&A: Ø - Pal:Ø	/	/	Ø	/	/	/	/	
3	b	2319335	Raw cow's milk	/	/	/	/	/	/	EL	EL	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pal:Ø	/	/	Ø	/	/	/	/	
3	b	2318887	Raw cow's milk	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pal:Ø	/	/	EL	/	/	/	/	
3	b	2318888	Raw cow's milk	/	/	/	/	/	/	Ø	EL	Ø	EL	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: Ø - Pal:Ø	/	/	EM	/	/	/	/	
3	b	2318889	Cream with raw milk	/	/	/	/	/	/	Ø	EL	Ø	Ø	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: Ø - Pal:Ø	/	/	EL	/	/	/	/	
3	b	2318989	Faiselle with raw sheep's milk	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pal:Ø	/	/	EL	/	/	/	/	
3	b	2318990	Raw milk cheese yogurt	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	EL	/	/	A	A	NA	NA	O&A: Ø - Pal:Ø	/	/	Ø	/	/	/	/	
3	b	2318990	Butter with raw milk	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	EL	/	/	A	A	NA	NA	O&A: Ø - Pal:Ø	/	/	Ø	/	/	/	/	
3	c	2236696	Pasteurized cow's milk cheese (Baskeria)	nc	/	/	/	/	/	AL ø halo	CL	AM ø halo	AM	/	Linnocua	P	-	-	Ø	EL	/	/	A	A	ND	ND	O&A: Ø / PAL: Ø	-	-	Ø	/	A	A	ND	ND
3	c	2236697	Pasteurized cow's milk cheese (Brie)	nc	/	/	/	/	/	AM ø halo	AM	BM ø halo	BM	/	Linnocua	P	+18,88	+18,02	AM	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+ (19.20)	+ (18.66)	AM ø halo	Linnocua	P	P	PA	PA
3	c	2236698	Pasteurized cow's milk cheese (Tom																																

Dairy products

Category	Type	#	Sample	Contamination						ISO method 11290*						SureTect L.spp - 24 LEB 20h at 37°C								SureTect L.spp 24 LEB 72h 2-8°C													
										O&A	Palcam	Fraser tube		Conf.		Result L.spp	SureTect L.spp		Brilliance NF	Palcam	Microbact	ISO	SureTect L.spp				ISO 16140 tests Fraser+AL+Pal+ID				7500 FAST	QSS	Brilliance	Conf.	Result 7500 FAST	Agreement 7500 FAST	Agreement QSS
				O&A	Palcam	CAMP Test If necessary	Identification	7500 FAST	QSS			Result 7500 FAST	Result QSS	Agreement 7500 FAST	Agreement QSS		O&A: ∅ / PAL: ∅	O&A: AM / PAL: AM					O&A: AM halo / PAL: AM halo	O&A: ∅ / PAL: ∅													
				Type	Strain		Stress	Stress level	Inoc. level																												
3	c	2247805	Pasteurized sheep's milk cheese	ac	Linnocua	RXL353	Seeding	/	2.2	BM ø halo	BM ø halo	AM ø halo	AM ø halo	/	Linnocua	P	+42,60 34.92/35.67/37.47/3 5.74/37.23	+42,95 39.84/35.89/35.69/3 7.44/37.69	EM	EL	/	/	A (FP)	A (FP)	ND (PP)	ND (PP)	O&A: ∅ / PAL: ∅	+41,57	+41,57	EM	/	A (FP)	A (FP)	ND (PP)	ND (PP)		
3	c	2247806	Organic pasteurized cow's milk cheese	ac	Linnocua	RXL353	Seeding	/	2.2	AL ø halo	AL ø halo	AM ø halo	AM ø halo	/	Linnocua	P	+26,86	+27,94	AM ø halo	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+24,48	+26,1	AM ø halo	Linnocua	P	P	PA	PA		
3	c	2247807	Pasteurized cow's milk cheese (Chamois d'Or)	ac	Linnocua	RXL353	Seeding	/	2.2	AM ø halo	AM ø halo	AM ø halo	AM ø halo	/	Linnocua	P	+23,67	+24,65	AM ø halo	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+21,91	+22,45	AM ø halo	Linnocua	P	P	PA	PA		
3	c	2247808	Pasteurized cow's milk cheese (Tomme)	ac	Livanovii	GQD028	Seeding	/	2.2	EM	∅	EM	∅	/	/	A	+34,93	+35,42	AL avec halo	∅	Livanovii	Livanovii	P	P	PD	PD	O&A: AM halo/ PAL: AM halo Livanovii	+32,23	+33,09	AL halo	Livanovii	P	P	PD	PD		
3	c	2247810	Pasteurized cow's milk cheese (Fol Esp)	ac	Livanovii	GQD028	Seeding	/	2.8	AL halo	∅	AL avec halo	∅	/	Livanovii	P	-	-	∅	∅	/	/	A	A	ND	ND	O&A: ∅ / PAL: ∅	-	-	∅	/	A	A	ND	ND		
3	c	2247811	Pasteurized cow's milk cheese (Châmes)	ac	Livanovii	GQD028	Seeding	/	2.8	∅	∅	∅	∅	/	/	A	+29,73	+30,62	AM avec halo	∅	Livanovii	Livanovii	P	P	PD	PD	O&A: AM halo/ PAL: AM halo Livanovii	+28,13	+28,21	AM halo	Livanovii	P	P	PD	PD		
3	c	2263648	Pasteurized goat milk cheese	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	EM	EM	/	/	A	A	NA	NA	O&A: ∅ / PAL: ∅	/	/	EM	/	A	A	/	/		
3	c	2263649	Pasteurized cow's milk cheese (Tomme)	/	/	/	/	/	/	EL	EL	∅	∅	/	/	A	-	-	∅	EL	/	/	A	A	NA	NA	O&A: ∅ / PAL: ∅	/	/	EL	/	/	/	/	/	/	
3	c	2263650	Pasteurized cow's milk cheese (St Marcellin)	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	∅	EL	/	/	A	A	NA	NA	O&A: ∅ / PAL: ∅	/	/	∅	/	/	/	/	/	/	
3	c	2263651	Pasteurized milk rice	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	∅	∅	/	/	A	A	NA	NA	O&A: ∅ / PAL: ∅	/	/	∅	/	/	/	/	/	/	/
3	c	2236699	Pasteurized ewe milk cheese	/	/	/	/	/	/	EL	∅	EL	EL	/	/	A	-	-	∅	EL	/	/	A	A	NA	NA	O&A:EL / PAL:EM	/	/	∅	/	/	/	/	/	/	/
3	c	2236700	Pasteurized goat milk cheese	/	/	/	/	/	/	EL	∅	∅	∅	/	/	A	-	-	∅	EM	/	/	A	A	NA	NA	O&A: ∅ / PAL: ∅	/	/	∅	/	/	/	/	/	/	/
3	c	2236701	Pasteurized cow's milk cheese (Tomme)	/	/	/	/	/	/	EL	EM	∅	∅	/	/	A	-	-	∅	EM	/	/	A	A	NA	NA	O&A: ∅ / PAL: ∅	/	/	∅	/	/	/	/	/	/	/
3	c	2247809	Pasteurized sheep's milk cheese	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	∅	/	/	A	A	NA	NA	O&A: ∅ / PAL: ∅	/	/	∅	/	/	/	/	/	/	/
3	c	2319280	Pasteurized milk cheese "St Nectaire"	/	/	/	/	/	/	∅	∅	∅	EM	/	/	A	-	-	EL	∅	/	/	A	A	NA	NA	O&A:∅ - Pal:∅	/	/	EM	/	/	/	/	/	/	/
3	c	2319281	Pasteurized milk cheese "Reblochon"	/	/	/	/	/	/	∅	EL	EH	EM	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A:EL - Pal:EL	/	/	EL	/	/	/	/	/	/	/

Seafood products

Category	Type	#	Sample	Contamination						ISO method 11290*						SureTect L.spp - 24 LEB 20h at 37°C										SureTect L.spp 24 LEB 72h 2-8°C											
										O&A	Palcam	Fraser tube		Conf.		Result L.spp	SureTect L.spp		Brilliance NF	Palcam	Microbact	ISO	SureTect L.spp				ISO 16140 tests Fraser+AL+Pal+HD	7500 FAST	QSS	Brilliance	Conf.	Result 7500 FAST	Agreement 7500 FAST	Agreement QSS			
				O&A	Palcam	CAMP Test If necessary	Identification	7500 FAST	QSS			Result 7500 FAST	Result QSS	Agreement 7500 FAST	Agreement QSS																						
				Type	Strain		Stress	Stress level	Inoc. level																												
4	c	2247917	Salad with shrimps	ac	Linnocua	ABB472	Seeding	/	2.6	AM ø halo	AM	AM ø halo	AM	/	Linnocua	P	+ 21,22	+ 22,38	AM ø halo	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+ 20,17	+ 21,58	AM ø halo	Linnocua	P	P	PA	PA		
4	c	2247918	Salmon with sorrel	ac	Linnocua	ABB472	Seeding	/	2.6	AM ø halo	AM	AM ø halo	AM	/	Linnocua	P	+ 26,98	+ 27,60	AH ø halo	AH	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+ 27,05	+ 27,79	AH ø halo	Linnocua	P	P	PA	PA		
4	c	2247919	Prawn salad	ac	Linnocua	ABB472	Seeding	/	2.6	ø	EL	ø	EL	/	/	A	+ 23,21	+ 24,39	AM ø halo	AM	Linnocua	Linnocua	P	P	PD	PD	O&A: AM / PAL: AM Linnocua	+ 21,52	+ 22,74	AM ø halo	Linnocua	P	P	PD	PD		
4	c	2247920	St Jacques shell	ac	Linnocua	ABB472	Seeding	/	2.6	AM ø halo	AM	AM ø halo	AM	/	Linnocua	P	+ 19,24	+ 19,54	AM ø halo	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+ 21,35	+ 20,53	AM ø halo	Linnocua	P	P	PA	PA		
4	c	2281419	Shrimp fritter	nc	/	/	/	/	/	EM	EM	ø	EM	/	/	A	+ 30,73	+ 31,70	BM halo	/	Lmonocytogenes	Lmonocytogenes	P	P	PD	PD	Lmonocytogenes	+ 28,82	+ 29,20	BM halo	Lmono	P	P	PD	PD		
4	c	2281421	Cod accra	nc	/	/	/	/	/	ø	ø	ø	ø	/	/	A	+ 29,31	+ 29,82	AL halo + AM ø halo	AM	Lmono + Linnocua	Lmono + Linnocua	P	P	PD	PD	Lmono + Linnocua	+ 28,65	+ 28,94	AL halo + AM ø halo	Lmono + Linnocua	P	P	PD	PD		
4	c	2317053	Shrimp fritter	nc	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	+ 19,47	+ 19,51	AM halo	AM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+ 18,74	+ 18,45	AM halo	Lmono	P	P	PA	PA		
4	c	2263655	Shrimp shell	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A:ø - Pal:ø	/	/	EL	/	/	/	/			
4	c	2263656	Salmon shell	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A:ø - Pal:ø	/	/	ø	/	/	/	/			
4	c	2263658	St Jacques shell	/	/	/	/	/	/	ø	EL	EL	ø	/	/	A	-	-	ø	EM	/	/	A	A	NA	NA	O&A:ø - Pal:ø	/	/	ø	/	/	/	/			
4	c	2247777	Salmon shell	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A:ø - Pal:ø	/	/	ø	/	/	/	/			
4	c	2247778	Fish salad	/	/	/	/	/	/	EM	EM	ø	EM	/	/	A	-	-	EM	EM	/	/	A	A	NA	NA	O&A:ø - Pal:ø	/	/	EL	/	/	/	/			
4	c	2247779	King prawns and scallops	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A:ø - Pal:ø	/	/	EL	/	/	/	/			
4	c	2319283	Ginger Coconut Mussels Prawns	/	/	/	/	/	/	ø	ø	ø	EL	/	/	A	-	-	EL	ø	/	/	A	A	NA	NA	O&A:ø - Pal:ø	/	/	EL	/	/	/	/			
4	c	2263655	Shrimp shell	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A:ø - Pal:ø	/	/	EL	/	/	/	/			
4	c	2263656	Salmon shell	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A:ø - Pal:ø	/	/	ø	/	/	/	/			
4	c	2263658	St Jacques shell	/	/	/	/	/	/	ø	EL	EL	ø	/	/	A	-	-	ø	EM	/	/	A	A	NA	NA	O&A:ø - Pal:ø	/	/	ø	/	/	/	/			

Vegetables

Category	Type	#	Sample	Contamination						ISO method 11290*						SureTect L.spp - 24 LEB 20h at 37°C										SureTect L.spp 24 LEB 72h 2-8°C										
				Type	Strain	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube		Conf.		Result L.spp	SureTect L.spp		Brilliance NF	Palcam	Microbact	ISO	SureTect L.spp				ISO 16140 tests Fraser+AL+PAL+ID	7500 FAST	QSS	Brilliance	Conf.	Result 7500 FAST	Result QSS	Agreement 7500 FAST	Agreement QSS		
											O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	QSS					Result QSS	Agreement 7500 FAST	Agreement QSS												
				7500 FAST	QSS	Result QSS	Agreement 7500 FAST	Agreement QSS	7500 FAST	QSS	Brilliance	Conf.	Result QSS	Agreement 7500 FAST	Agreement QSS																					
5	a	2247921	Apple	ac	Linnocua	GWC718	Seeding	/	/	2.4	AM ø halo	AM	AM ø halo	AM	/	Linnocua	P	+19,10	+18,37	AH ø halo	AH	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+19,07	+18,57	AH ø halo	Linnocua	P	P	PA	PA
5	a	2247924	Radish	ac	Linnocua	GWC718	Seeding	/	/	2.4	AL ø halo	AL	AL ø halo	AL	/	Linnocua	P	+21,51	+21,78	AM ø halo	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+22,14	+22,36	AM ø halo	Linnocua	P	P	PA	PA
5	a	2247925	Zucchini	ac	Linnocua	GWC718	Seeding	/	/	2.4	EM	EM	AM ø halo	AM	/	Linnocua	P	+21,64	+23,17	AM ø halo	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+21,31	+22,29	AM ø halo	Linnocua	P	P	PA	PA
5	a	2247783	Raspberry	nc	/	/	/	/	/	/	AM	AM	AM	AM	/	Lwelshimeri	P	+23,79	+24,07	AM ø halo	AM	Lwelshimeri	Lwelshimeri	P	P	PA	PA	O&A: AM / PAL: AM Lwelshimeri	+24,36	+24,27	AM ø halo	Lwelshimeri	P	P	PA	PA
5	a	2247784	Onions	nc	/	/	/	/	/	/	AM	AM	AM	AM	/	Linnocua	P	+31,84	+31,32	AL ø halo	AL	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+29,07	+29,73	AL ø halo	Linnocua	P	P	PA	PA
5	a	2247923	Mushrooms	nc	/	/	/	/	/	/	AL ø halo	AL	AL ø halo	AL	/	Linnocua	P	+20,97	+21,43	AM ø halo + halo	AH	Linnocua+Lmono	Linnocua+Lmono	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+20,35	+20,94	AM ø halo + halo	Linnocua+Lmono	P	P	PA	PA
5	a	2281433	Zucchini	nc	/	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	+19,05	+19,24	AM halo	AM	Lmono	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+21,15	+21,21	AM halo	Lmono	P	P	PA	PA
5	a	2281434	Beets	nc	/	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	+19,57	+19,37	AM halo	AM	Lmono	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+22,12	+22,55	AM halo	Lmono	P	P	PA	PA
5	a	2281439	Raddish	nc	/	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	+32,11	+32,23	AM halo	AM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+29,07	+29,36	AL halo	Lmono	P	P	PA	PA
5	a	2318992	Mushrooms	nc	/	/	/	/	/	/	BM halo	EL	AM halo	AM	/	Lmonocytogenes	P	+28,35	+29,57	BL halo	BM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+27,54	+28,65	BM halo	Lmono	P	P	PA	PA
5	a	2247782	Lettuce	/	/	/	/	/	/	/	EM	EM	ø	EL	/	/	A	-	-	EM	EM	/	/	A	A	NA	NA	O&A: ø / PAL: ø	/	/	EM	/	/	/	/	
5	a	2247922	Endive	/	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A: ø / PAL: ø	/	/	ø	/	/	/	/	
5	a	2319284	Raddish	/	/	/	/	/	/	/	ø	EL	EH	EL	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: ø - Pal: ø	/	/	EM	/	/	/	/	
5	a	2319285	Melon	/	/	/	/	/	/	/	EH	EL	EM	EM	/	/	A	-	-	EH	EH	/	/	A	A	NA	NA	O&A: ø - Pal: ø	/	/	ø	/	/	/	/	
5	a	2319303	Banana	/	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A: ø - Pal: ø	/	/	ø	/	/	/	/	
5	a	2319304	Strawberry	/	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A: ø - Pal: ø	/	/	ø	/	/	/	/	
5	a	2319305	Watermelon	/	/	/	/	/	/	/	EM	EM	EL	EL	/	/	A	-	-	ø	EL	/	/	A	A	NA	NA	O&A: ø - Pal: ø	/	/	ø	/	/	/	/	
5	a	2316953	Tomatoes	/	/	/	/	/	/	/	ø	EL	ø	EL	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A: ø - Pal: ø	/	/	ø	/	/	/	/	
5	a	2319308	Zucchini	/	/	/	/	/	/	/	EL	EL	ø	ø	/	/	A	-	-	EL	ø	/	/	A	A	NA	NA	O&A: ø - Pal: ø	/	/	EL	/	/	/	/	
5	a	2319311	Apple	/	/	/	/	/	/	/	EL	EL	ø	ø	/	/	A	-	-	ø	EL	/	/	A	A	NA	NA	O&A: ø - Pal: ø	/	/	EL	/	/	/	/	
5	a	2333609	Cucumber	ac	L. mono	XBB696	Seeding	/	/	0.8	ø	ø	ø	ø	/	/	A	-	-	EL	EM	/	/	A	A	NA	NA	O&A: ø - Pal: ø	/	/	EM	/	/	/	/	
5	b	2247817	Red peppers	ac	Linnocua	TWH478	Seeding	/	/	2.2	AM ø halo	AM ø halo	AM ø halo	AM ø halo	/	Linnocua	P	+27,82	+28,52	AM ø halo	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+25,51	+26,43	AM ø halo	Linnocua	P	P	PA	PA
5	b	2247818	Zucchini sliced	ac	Linnocua	TWH478	Seeding	/	/	2.2	AM ø halo	AM ø halo	AM ø halo	AM ø halo	/	Linnocua	P	+28,02	+28,63	AM ø halo	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+27,25	+27,34	AM ø halo	Linnocua	P	P	PA	PA
5	b	2247927	Sliced pineapple	ac	Lwelshimeri	TXR109	Seeding	/	/	1.6	ø	ø	ø	ø	/	/	A	+31,56	+33,13	AM ø halo	AM	Lwelshimeri	Lwelshimeri	P	P	PD	PD	O&A: AM / PAL: AM Lwelshimeri	+26,7	+27,75	AM ø halo	Lwelshimeri	P	P	PD	PD
5	b	2247929	Sliced carrots	nc	/	/	/	/	/	/	AM ø halo	AM	AM ø halo	AM	/	Lwelshimeri	P	+24,37	+24,82	AM ø halo	AM	Lwelshimeri	Lwelshimeri	P	P	PA	PA	O&A: AM / PAL: AM Lwelshimeri	+24,62	+24,90	AM ø halo	Lwelshimeri	P	P	PA	PA
5	b	2247930	Mixed carrots, pepper, cabbage	nc	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	+33,62	+34,80	AM ø halo	AM	Lwelshimeri	Lwelshimeri	P	P	PD	PD	O&A: AM / PAL: AM Lwelshimeri	+33,04	+34,92	AM ø halo	Lwelshimeri	P	P	PD	PD
5	b	2247835	Gratted carrot	ac	Lseeligeri	ADTW22	Seeding	/	/	2.8	ø	ø	AL ø halo	ø	/	Lseeligeri	P	-	-	ø	ø	/	/	A	A	ND	ND	O&A: ø / PAL: ø	-	-	EL	/	/	/	/	
5	b	2247820	Cucumbers with cream	ac	Lwelshimeri	TLJ742	Seeding	/	/	3.0	AM ø halo	AM ø halo	AM ø halo	AM ø halo	/	Lwelshimeri	P	+29,83	+29,83	AM ø halo	AM	Lwelshimeri	Lwelshimeri	P	P	PA	PA	O&A: AM / PAL: AM Lwelshimeri	+28,42	+29,03	AM ø halo	Lwelshimeri	P	P	PA	PA
5	b	2281453	Rice salad with peas and peppers	nc	/	/	/	/	/	/	AM halo	AM	AM halo	AM	/	Lmonocytogenes	P	+27,38	+27,15	AM halo	AM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+24,01	+22,89	AM halo	Lmono	P	P	PA	PA
5	b	2333616	Beets	ac	L. mono	BVU991	Seeding	/	/	2.0	EL	EL	ø	ø	/	/	A	+25,34	+26,14	AM halo	AM	Lmonocytogenes	Lmonocytogenes	P	P	PD	PD	Lmonocytogenes	+24,21	+25,68	BM halo	Lmono	P	P	PD	PD
5	b	2333617	Mushrooms at the greek	ac	L. mono	BXQ019	Seeding	/	/	2.6	CM halo	CM	AL halo	BL	/	Lmonocytogenes	P	+27,20	+28,13	AM halo	AM	Lmonocytogenes	Lmonocytogenes	P	P	PA	PA	Lmonocytogenes	+26,52	+27,54	BM halo	Lmono	P	P	PA	PA
5	b	2247926	Mixed carrots	/	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A: ø / PAL: ø	/	/	ø	ø	/	/	/	
5	b	2247928	Mixed carrots, leeks	/	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	ø	EL	/	/	A	A	NA	NA	O&A: ø / PAL: ø	/	/	ø	EL	/	/	/	
5	b	2316961	Mixed salad	/	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	ø	EL	/	/	A	A	NA	NA	O&A: ø - Pal: EL	/	/	ø	/	/	/	/	
5	b	2316962	Celery remoulade	/	/	/	/	/	/	/	EL	EL	ø	ø	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: ø - Pal: EL	/	/	EL	/	/	/	/	
5	b	2319266	Seasoned carrot	/	/	/	/	/	/	/	EL	EM	ø	EL	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: ø - Pal: ø	/	/	EL	/	/	/	/	
5	b	2247787	Quinoa and bulgur salad	/	/	/	/	/	/	/	EM	EM	ø	ø	/	/	A	-	-	ø	EL	/	/	A	A	NA	NA	O&A: ø - Pal: ø	/	/	ø	/	/	/	/	
5	b	2263642	Vegetable spelled salad	/	/	/	/	/	/	/	EM	EM	ø	EL	/	/	A	-	-	EM	EM	/	/	A	A	NA	NA	O&A: ø - Pal: ø	/	/	EM	/	/	/	/	
5	b	2263644	Celery and carrot	/	/	/	/	/	/	/	ø	EL	ø	ø	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: ø - Pal: ø	/	/	EM	/	/	/	/	
5	b	2263645	Cucumbers with cream	/	/	/	/	/	/	/	EM	EM	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A: ø - Pal: ø	/	/	EL	/	/	/	/	
5	b	2319306	Mixed salad	/	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: ø - Pal: ø	/	/	ø	/	/	/	/	
5	c	2247819	Tian vegetables	ac	Lwelshimeri	TLJ742	Seeding	/	/	3.0	AM ø halo	AM ø halo	AM ø halo	AM ø halo	/	Lwelshimeri	P	+28,99	+28,99	AM ø halo	AM ø halo															

Vegetables

Category	Type	#	Sample	Contamination						ISO method 11290*						SureTect L.spp - 24 LEB 20h at 37°C										SureTect L.spp 24 LEB 72h 2-8°C									
				Type	Strain	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube		Conf.		Result L.spp	SureTect L.spp		Brilliance NF	Palcam	Microbact	ISO	SureTect L.spp				ISO 16140 tests Fraser+AL+Pal+ID	7500 FAST	QSS	Brilliance	Conf.	Result 7500 FAST	Result QSS	Agreement 7500 FAST	Agreement QSS	
											O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	QSS					Result 7500 FAST	Result QSS	Agreement 7500 FAST	Agreement QSS										
5	c	2247842	Vegetables gratin	ac	<i>L.seeligeri</i>	TJM186	Seeding	/	2.8	∅	∅	AL ∅ halo	∅	/	<i>L.seeligeri</i>	P	+22,76	+23,57	AM ∅ halo	AM	<i>L.seeligeri</i>	<i>L.seeligeri</i>	P	P	PA	PA	O&A: AM / PAL: AM <i>L.seeligeri</i>	+20,03	+33,30	AM ∅ halo	<i>L.seeligeri</i>	P	P	PA	PA
5	c	2247836	Ckickpea	ac	<i>L.seeligeri</i>	ADTW22	Seeding	/	2.8	∅	∅	AL ∅ halo	∅	/	<i>L.seeligeri</i>	P	+21,21	+21,85	AL ∅ halo	∅	<i>L.seeligeri</i>	<i>L.seeligeri</i>	P	P	PA	PA	O&A: AM / PAL: AM <i>L.seeligeri</i>	+19,67	+22,78	AM ∅ halo	<i>L.seeligeri</i>	P	P	PA	PA
5	c	2247838	Couscous vegetables	ac	<i>L.seeligeri</i>	ADTW22	Seeding	/	2.8	∅	∅	AL ∅ halo	∅	/	<i>L.seeligeri</i>	P	+27,95	+28,63	AL ∅ halo	∅	<i>L.seeligeri</i>	<i>L.seeligeri</i>	P	P	PA	PA	O&A: AM / PAL: AM <i>L.seeligeri</i>	+23,51	+33,41	AL ∅ halo	<i>L.seeligeri</i>	P	P	PA	PA
5	c	2247839	Cooked vegetables	ac	<i>L.seeligeri</i>	ADTW22	Seeding	/	2.8	∅	∅	AL ∅ halo[1]	∅	/	<i>L.seeligeri</i>	P	+27,68	+37,37	CL ∅ halo	∅	<i>L.seeligeri</i>	<i>L.seeligeri</i>	P	P	PA	PA	O&A: AM / PAL: AM <i>L.seeligeri</i>	+22,82	+33,85	BL ∅ halo	<i>L.seeligeri</i>	P	P	PA	PA
5	c	2333619	Lasagna vegetables pesto	ac	<i>L.mono</i>	BXQ019	Seeding	/	2.6	EM	EL	∅	EL	/	/	A	+26,99	+26,99	AM halo	AM	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	P	PD	PD	<i>L.monocytogenes</i>	+25,72	+25,81	AM halo	<i>L.mono</i>	P	P	PD	PD
5	c	2333620	Vegetables gratin	ac	<i>L.mono</i>	XBB696	Seeding	/	3.0	AM halo	AM	AH halo	AH	/	<i>L.monocytogenes</i>	P	+21,30	+22,14	AM halo	AM	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	P	PA	PA	<i>L.monocytogenes</i>	+20,74	+21,56	AM halo	<i>L.mono</i>	P	P	PA	PA
5	c	2333621	Ratatouille	ac	<i>L.mono</i>	FCY076	Seeding	/	1.8	AL halo (3)	∅	AM halo	AM	/	<i>L.monocytogenes</i>	P	+28,69	+30,54	AM halo	AM	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	P	PA	PA	<i>L.monocytogenes</i>	+28,52	+29,45	AM halo	<i>L.mono</i>	P	P	PA	PA
5	c	2333622	Vegetables pancake	ac	<i>L.mono</i>	FCY076	Seeding	/	1.8	BM halo	BM	BM halo	BM	/	<i>L.monocytogenes</i>	P	+22,09	+23,10	AM halo	AM	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	P	PA	PA	<i>L.monocytogenes</i>	+21,87	+22,47	AM halo	<i>L.mono</i>	P	P	PA	PA
5	c	2316956	Goat cheese spinach pie	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	∅	EL	/	/	A	A	NA	NA	O&A:∅ - Pal:∅	/	/	∅	/	/	/	/	/
5	c	2316957	Zucchini tomato goat cheese tart	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	∅	EL	/	/	A	A	NA	NA	O&A:∅ - Pal:∅	/	/	∅	/	/	/	/	/
5	c	2316963	Vegetables panfried	/	/	/	/	/	/	∅	EM	∅	EL	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A:∅ - Pal:∅	/	/	EL	/	/	/	/	/
5	c	2247785	Cooked vegetables	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: ∅ / PAL: ∅	/	/	EL	/	/	/	/	/
5	c	2247786	Moussaka	/	/	/	/	/	/	∅	∅	∅	∅	/	/	A	-	-	∅	EL	/	/	A	A	NA	NA	O&A: ∅ / PAL: ∅	/	/	∅	/	/	/	/	/
5	c	2247788	Coral lentils	/	/	/	/	/	/	EM	∅	∅	∅	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: ∅ / PAL: ∅	/	/	EL	/	/	/	/	/
5	c	2247789	Green beans	/	/	/	/	/	/	EL	∅	∅	∅	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: ∅ / PAL: ∅	/	/	EL	/	/	/	/	/
5	c	2316941	Pesto sauce	/	/	/	/	/	/	EM	EM	∅	∅	/	/	A	-	-	EM	EM	/	/	A	A	NA	NA	O&A:∅ - Pal:∅	/	/	EL	/	/	/	/	/
5	c	2316942	Tomato sauce	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	EL	EM	/	/	A	A	NA	NA	O&A:∅ - Pal:∅	/	/	EL	/	/	/	/	/
5	c	2319267	Cooked beets	/	/	/	/	/	/	∅	EL	∅	∅	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A:∅ - Pal:∅	/	/	EL	/	/	/	/	/

Environmental samples

Category	Type	#	Sample	Contamination					ISO method 11290*							SureTect L spp - 24 LEB 20h at 37°C										SureTect L spp 24 LEB 72h 2-8°C										
				Type	Strain	Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube		Conf.		Result L spp	SureTect L spp		Brilliance NF	Palcam	Microbact	ISO	SureTect L spp				ISO 16140 tests Fraser+AL+Pal+ID	7500 FAST	QSS	Brilliance	Conf.	Result 7500 FAST	Agreement 7500 FAST	Agreement QSS	Agreement 7500 FAST	Agreement QSS	
											O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	QSS					Result QSS	Agreement 7500 FAST	Agreement QSS												
				7500 FAST	QSS	Brilliance	Conf.	Result 7500 FAST	Agreement 7500 FAST	Agreement QSS	Agreement 7500 FAST	Agreement QSS																								
6	a	2247862	Process water cheese factory	ac	L.welshimeri	RVG428	Seeding	/	/	3.0	AM ø halo	AM ø halo	AM ø halo	AM	/	L.welshimeri	P	+28,82	+29,25	AL ø halo	AL	L.welshimeri	L.welshimeri	P	P	PA	PA	O&A: AM / PAL: AM L.welshimeri	+26,10	+27,50	AM ø halo	L.welsh.	P	P	PA	PA
6	a	2247863	Cheese line rinse water	ac	L.welshimeri	RVG428	Seeding	/	/	3.0	AM ø halo	AM ø halo	AM ø halo	AM	/	L.welshimeri	P	+27,67	+29,12	AL ø halo	AL	L.welshimeri	L.welshimeri	P	P	PA	PA	O&A: AM / PAL: AM L.welshimeri	+25,31	+25,47	BM ø halo	L.welsh.	P	P	PA	PA
6	a	2247864	Process water	ac	L.welshimeri	RVG428	Seeding	/	/	3.0	AL ø halo	AL ø halo	AM ø halo	AM	/	L.welshimeri	P	+30,98	+30,98	AL ø halo	AL	L.welshimeri	L.welshimeri	P	P	PA	PA	O&A: AM / PAL: AM L.welshimeri	+28,22	+29,09	AM ø halo	L.welsh.	P	P	PA	PA
6	a	2247866	Process water	ac	L.welshimeri	RVG428	Seeding	/	/	3.0	AM ø halo	AM ø halo	AM ø halo	AM	/	L.welshimeri	P	+30,81	+30,81	AL ø halo	AL	L.welshimeri	L.welshimeri	P	P	PA	PA	O&A: AM / PAL: AM L.welshimeri	+26,70	+28,79	AM ø halo	L.welsh.	P	P	PA	PA
6	a	2247832	Process water	ac	L.welshimeri	BVP365	Seeding	/	/	3.0	AL halo	AL	AM halo	AM	/	L.monocytogenes	P	+32,79	+34,30	AM halo	AL	L.monocytogenes	L.monocytogenes	P	P	PA	PA	O&A: AM halo / PAL: AM L.monocytogenes	+30,06	+33,31	AM halo	L.mono	P	P	PA	PA
6	a	2247833	Process water	ac	L.mono	BVP365	Seeding	/	/	3.0	AM halo	AM	AM halo	AM	/	L.monocytogenes	P	+31,84	+33,21	AL halo	AL	L.monocytogenes	L.monocytogenes	P	P	PA	PA	O&A: AM halo / PAL: AM L.monocytogenes	+27,38	+33,54	AL halo	L.mono	P	P	PA	PA
6	a	2247834	Process water	ac	L.mono	BVP365	Seeding	/	/	3.0	AM halo	AL	AM halo	AM	/	L.monocytogenes	P	+28,76	+29,85	AM halo	AL	L.monocytogenes	L.monocytogenes	P	P	PA	PA	O&A: AM halo / PAL: AM L.monocytogenes	+25,10	+33,89	AM halo	L.mono	P	P	PA	PA
6	a	2333625	Blood line process water	nc	/	/	/	/	/	/	AM halo	AM	AM halo	AM	/	L.monocytogenes	P	+24,78	+25,47	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes	+25,86	+25,40	AM halo	L.mono	P	P	PA	PA
6	a	2333626	Feather line process water	nc	/	/	/	/	/	/	AL halo	AL	AH halo	AH	/	L.monocytogenes	P	+28,01	+28,96	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes	+27,52	+29,54	AM halo	L.mono	P	P	PA	PA
6	a	2333627	Poultry line process water	nc	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	+38,51	+40,75	AL halo (2)	EL	L.monocytogenes (after reiso)	L.monocytogenes	P	P	PD	PD	L.monocytogenes	-	-	EL	/	A	A	NA	NA
6	a	2247861	Process water cheese factory	/	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø / PAL: Ø	/	/	Ø	/	A	A	NA	NA
6	a	2247865	Process water	ac	L.welshimeri	RVG428	Seeding	/	/	3	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø / PAL: Ø	/	/	Ø	/	A	A	NA	NA
6	a	2319314	Process water poultry brine	/	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	Ø	/	A	A	NA	NA
6	a	2319315	Process water vegetables	/	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	Ø	/	A	A	NA	NA
6	a	2319316	Process water food packaging	/	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	Ø	/	A	A	NA	NA
6	a	2319317	Process water vegetables	/	/	/	/	/	/	/	Ø	EL	Ø	EL	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	EM	/	A	A	NA	NA
6	a	2318890	Process water	/	/	/	/	/	/	/	Ø	EL	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	Ø	/	A	A	NA	NA
6	a	2318891	Process water RTH industry	/	/	/	/	/	/	/	Ø	Ø	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	Ø	/	A	A	NA	NA
6	a	2318892	Process water butcher	/	/	/	/	/	/	/	Ø	EL	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	Ø	/	A	A	NA	NA
6	a	2318893	Process water bakery	/	/	/	/	/	/	/	Ø	EL	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	Ø	/	A	A	NA	NA
6	b	2247937	Dusts pastry industry	ac	L.welshimeri	TK2429	king 30 min	0.7	1.2	1.2	AM ø halo	AM	AM ø halo	AM	/	L.welshimeri	P	+22,32	+21,53	AM ø halo	AM	L.welshimeri	L.welshimeri	P	P	PA	PA	O&A: AM / PAL: AM L.welshimeri	+23,37	+25,35	BM ø halo	L.welsh.	P	P	PA	PA
6	b	2247938	Dusts poultry industry	ac	L.welshimeri	TK2429	king 30 min	0.7	1.2	1.2	AM ø halo	AM	AM ø halo	AM	/	L.welshimeri	P	+24,15	+21,47	AM ø halo	AM	L.welshimeri	L.welshimeri	P	P	PA	PA	O&A: AM / PAL: AM L.welshimeri	+21,93	+22,27	AM ø halo	L.welsh.	P	P	PA	PA
6	b	2247939	Dusts poultry industry	ac	L.welshimeri	TK2429	king 30 min	0.7	1.2	1.2	AM ø halo	AM	AM ø halo	AM	/	L.welshimeri	P	+21,57	+22,59	BM ø halo	AM	L.welshimeri	L.welshimeri	P	P	PA	PA	O&A: AM / PAL: AM L.welshimeri	+22,53	+23,30	BL ø halo	L.welsh.	P	P	PA	PA
6	b	2247940	Dusts powder milk industry	ac	Linnocua	GRR943	king 30 min	0.9	2.6	2.6	AM ø halo	AM	AM ø halo	AM	/	Linnocua	P	+19,88	+21,05	AM ø halo	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+20,20	+20,54	AM ø halo	Linnocua	P	P	PA	PA
6	b	2247941	Dusts spicy packaging	ac	Linnocua	GRR943	king 30 min	0.9	2.6	2.6	AM ø halo	AM	AM ø halo	AM	/	Linnocua	P	+19,22	+22,65	AM ø halo	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+19,76	+22,87	AM ø halo	Linnocua	P	P	PA	PA
6	b	2247942	Dusts egg powder industry	ac	Linnocua	GRR943	king 30 min	0.9	2.6	2.6	AM ø halo	AM	AM ø halo	AM	/	Linnocua	P	+19,03	+22,80	AM ø halo	AM	Linnocua	Linnocua	P	P	PA	PA	O&A: AM / PAL: AM Linnocua	+18,52	+18,63	AM ø halo	Linnocua	P	P	PA	PA
6	b	2319321	Dusts flour environment	nc	/	/	/	/	/	/	EH	EH	BH ø halo	DH	/	L.welshimeri	P	-	-	CL ø halo	AM	L.welshimeri	L.welshimeri	A (FN)	A (FN)	ND	ND	O&A: AM halo - Pat:AM L.welshimeri	+38,51	+38,98	AM ø halo	L.welsh.	P	P	PA	PA
6	b	2333868	Dusts dairy industry	nc	/	/	/	/	/	/	BM halo	BM	BM halo	BM	/	L.monocytogenes	P	+21,89	+22,66	BM halo	BM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes	+20,69	+21,28	BM halo	L.mono	P	P	PA	PA
6	b	2333783	Vegetables residues	nc	/	/	/	/	/	/	EL	EL	CL ø halo	EL	/	L.welshimeri	P	-	-	EL	EL	/	/	A	A	ND	ND	O&A: Ø - Pat:Ø	-	-	EM	/	A	A	ND	ND
6	b	2333784	Fish industry residues	nc	/	/	/	/	/	/	Ø	EL	EL	EL	/	/	A	+19,59	+18,98	AM ø halo	AM	Linnocua	Linnocua	P	P	PD	PD	Linnocua	+19,05	+18,28	AM ø halo	Linnocua	P	P	PD	PD
6	b	2319318	Dusts milk powder industry	/	/	/	/	/	/	/	EL	EL	Ø	Ø	/	/	A	-	-	Ø	EL	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	Ø	/	A	A	NA	NA
6	b	2319319	Dusts infant cereals industry	/	/	/	/	/	/	/	EL	EL	Ø	Ø	/	/	A	-	-	Ø	EM	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	Ø	/	A	A	NA	NA
6	b	2319320	Dusts spices industry	/	/	/	/	/	/	/	EL	EL	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	Ø	/	A	A	NA	NA
6	b	2319322	Dusts flour environment	/	/	/	/	/	/	/	EM	EH	EH	EM	/	/	A	-	-	EM	EH	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	EM	/	A	A	NA	NA
6	b	2319323	Poultry processing residues	/	/	/	/	/	/	/	EH	EH	EL	EL	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	EL	/	A	A	NA	NA
6	b	2319324	Fish residues	/	/	/	/	/	/	/	EL	EL	Ø	Ø	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	EL	/	A	A	NA	NA
6	b	2319325	Poultry residues	/	/	/	/	/	/	/	EL	EL	Ø	Ø	/	/	A	-	-	Ø	Ø	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	Ø	/	A	A	NA	NA
6	b	2319326	Animal meal residues	/	/	/	/	/	/	/	EL	EL	Ø	Ø	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	EL	/	A	A	NA	NA
6	b	2319331	Chicken industry residues	/	/	/	/	/	/	/	EL	EM	EL	EL	/	/	A	-	-	EL	EM	/	/	A	A	NA	NA	O&A: Ø - Pat:Ø	/	/	EM	/	A	A	NA	NA
6	b	2333632	Poultry residues	ac	L.mono	RCD280	Spiking	0.9	0.6	0.6	EL	EL	Ø	Ø	/	/	A	-	-	EL	EH	/	/	A	A	NA	NA	O&A: EL - Pat:EL	-	-	EL	/	A	A	NA	NA
6	c	2247943	Wipe cold room siphon	nc	/	/																														

Environmental samples

Category	Type	#	Sample	Contamination						ISO method 11290*						SureTect L.spp - 24 LEB 20h at 37°C										SureTect L.spp 24 LEB 72h 2-8°C									
				Type	Strain		Stress	Stress level	Inoc. level	O&A	Palcam	Fraser tube		Conf.		Result L.spp	SureTect L.spp		Brilliance NF	Palcam	Microbact	ISO	SureTect L.spp				ISO 16140 tests Fraser+AL+Pal+ID	7500 FAST	QSS	Brilliance	Conf.	Result 7500 FAST	Result QSS	Agreement 7500 FAST	Agreement QSS
												O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	QSS					Result 7500 FAST	Result QSS	Agreement 7500 FAST	Agreement QSS									
																	7500 FAST	QSS	Brilliance	Conf.	Result 7500 FAST	Result QSS	Agreement 7500 FAST	Agreement QSS											
6	c	2247947	Wipe désarêteuse	nc	/	/	/	/	/	AM ø halo	AM	AM ø halo	AM	/	<i>L.welshimeri</i>	P	+ 21,64	+ 20,85	AM ø halo	AM	<i>L.welshimeri</i>	<i>L.welshimeri</i>	P	P	PA	PA	O&A: AM / PAL: AM <i>L.welshimeri</i>	+ 20,97	+ 22,43	AM ø halo	<i>L.welsh.</i>	P	P	PA	PA
6	c	2247948	Wipe plastic pallet	nc	/	/	/	/	/	AM ø halo	AM	AM ø halo	AM	/	<i>Linnocua</i>	P	+ 20,12	+ 20,95	AM ø halo	AM	<i>Linnocua</i>	<i>Linnocua</i>	P	P	PA	PA	O&A: AM / PAL: AM <i>Linnocua</i>	+ 19,37	+ 20,41	AM ø halo	<i>Linnocua</i>	P	P	PA	PA
6	c	2333810	Swab egg product environment area 1	nc	/	/	/	/	/	AH halo	AH	AH halo	AH	/	<i>L.monocytogenes</i>	P	+ 19,26	+ 18,29	AH halo	CM	<i>L.monocytogenes</i>	<i>L.monocytogenes</i>	P	P	PA	PA	<i>L.monocytogenes</i>	+ 18,98	+ 17,5	AH halo	<i>L.mono</i>	P	P	PA	PA
6	c	2333811	Swab egg product environment area 2	nc	/	/	/	/	/	AL halo + AM ø halo	AM	AH ø halo	AH	/	<i>L.monocytogenes</i>	P	+ 43,73 curve nc	-	ø	EM	/	/	A	A	ND	ND	O&A: ø - Pal: EL	-	-	EM	/	A	A	ND	ND
6	c	2333813	Swab egg product environment area 4	nc	/	/	/	/	/	AH halo + AL ø halo	BM	AH ø halo + AL ø halo	BM	/	<i>L.mono + Linnocua</i>	P	+ 20,04	+ 19,98	AH halo + AL ø halo	BM	<i>L.monocytogenes</i> + <i>Linnocua</i>	<i>L.monocytogenes</i> + <i>Linnocua</i>	P	P	PA	PA	<i>L.monocytogenes</i> + <i>Linnocua</i>	+ 19,41	+ 21,44	AM halo + AM ø halo	<i>L.mono</i> + <i>Linnocua</i>	P	P	PA	PA
6	c	2333774	Wipe environment dairy	nc	/	/	/	/	/	EL	EL	ø	EL	/	/	A	+ 27,22	+ 22,78	AM halo + AL ø halo	BM	<i>L.monocytogenes</i> + <i>L.welshimeri</i>	<i>L.monocytogenes</i> + <i>L.welshimeri</i>	P	P	PD	PD	<i>L.monocytogenes</i> + <i>L.welshimeri</i>	+ 23,82	+ 24,46	AL halo + AM ø halo	<i>L.mono</i> + <i>L.welsh</i>	P	P	PD	PD
6	c	2333869	Wipe workplan	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A: ø - Pal: ø	-	-	ø	/	A	A	NA	NA
6	c	2333870	Wipe oven door	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A: ø - Pal: ø	-	-	ø	/	A	A	NA	NA
6	c	2333871	Wipe tyransport trolley	/	/	/	/	/	/	ø	EM	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A: ø - Pal: ø	-	-	ø	/	A	A	NA	NA
6	c	2333872	Wipe grinder	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A: ø - Pal: ø	-	-	ø	/	A	A	NA	NA
6	c	2333873	Wipe cold room shelf	/	/	/	/	/	/	ø	EM	ø	ø	/	/	A	-	-	EM	EM	/	/	A	A	NA	NA	O&A: ø - Pal: ø	-	-	EL	/	A	A	NA	NA
6	c	2333874	Wipe Europe container in cold room	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A: ø - Pal: ø	-	-	EL	/	A	A	NA	NA
6	c	2333875	Wipe pallet truck RTH environment	/	/	/	/	/	/	EM	EM	ø	ø	/	/	A	-	-	EM	EM	/	/	A	A	NA	NA	O&A: ø - Pal: ø	-	-	EM	/	A	A	NA	NA
6	c	2333876	Wipe meat products environment area 1	/	/	/	/	/	/	EM	EM	ø	ø	/	/	A	-	-	EM	EM	/	/	A	A	NA	NA	O&A: ø - Pal: ø	-	-	EL	/	A	A	NA	NA
6	c	2333877	Wipe refrigerated display	/	/	/	/	/	/	ø	EL	ø	ø	/	/	A	-	-	ø	EL	/	/	A	A	NA	NA	O&A: ø - Pal: ø	-	-	ø	/	A	A	NA	NA
6	c	2333878	Wipe environment pastry	/	/	/	/	/	/	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A: ø - Pal: ø	-	-	ø	/	A	A	NA	NA

Appendix L - ISO 6887 specific preparations

Category	Type	#	Sample	Contamination						ISO 11290-1*						SureTect L.spp - 24 LEB 20h at 37°C											
										O&A	Palcam	Fraser tube		Conf.		Result L.mono	SureTect L.spp		Brilliance NF	Palcam	Microbact	ISO	Result 7500 FAST	Result Q55	Agreement 7500 FAST	Agreement Q55	ISO 16140 tests Fraser+AL+Pal+ID
				Type	Strain	Ref strain	Stress	Stress level	Inoc. level			O&A	Palcam	CAMP Test If necessary	Identification		7500 FAST	Q55									
3	a	2281355	Raw milk cheese "Brillat Savarin" 28 % FAT with Tween 80	ac	L. mono	FMJ725	Seeding	/	0.8	EM	EL	AM halo	AM	/	L.monocytogenes	P	+ 28.32	+ 30.14	BL halo	BL	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes
3	a	2281355 bis	Raw milk cheese "Brillat Savarin" 28 % FAT without Tween 80	ac	L. mono	FMJ725	Seeding	/	0.8	EM	EL	AM halo	AM	/	L.monocytogenes	P	-	-	EL	EL	/	/	A	A	ND	ND	O&A;ø - Pal;ø
3	a	2333844	Raw milk cheese "Brillat Savarin" 28 % FAT with Tween 80	ac	L. mono	FMJ725	Seeding	/	2.2	BM halo	EL	AM halo	BM	/	L.monocytogenes	P	+ 35.35	+ 33.50	DM halo	DM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes
3	a	2333845	Raw milk cheese "Brillat Savarin" 28 % FAT without Tween 80	ac	L. mono	FMJ725	Seeding	/	2.2	BM halo	EL	AM halo	BM	/	L.monocytogenes	P	+ 34.18	+ 34.37	DM halo	DM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes
3	c	2281454	Pasteurized milk cheese "Bleu basque" without Tween	ac	L. mono	RKG938	Seeding	/	2.2	BM halo	BM	BM halo	BM	/	L.monocytogenes	P	+ 28.54	+ 29.56	BM halo	BM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes
3	c	2281454bis	Pasteurized milk cheese "Bleu basque" 32.2 % FAT with Tween 80	ac	L. mono	RKG938	Seeding	/	2.2	BM halo	BM	BM halo	BM	/	L.monocytogenes	P	+ 29.85	+ 29.42	BM halo	BM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes
3	c	2281455	Pasteurized milk cheese "Roquefort" without Tween	ac	L. mono	RKG938	Seeding	/	2.2	BM halo	BM	BM halo	BM	/	L.monocytogenes	P	+ 31.24	+ 32.04	BM halo	BM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes
3	c	2281455bis	Pasteurized milk cheese "Roquefort" 29 % FAT with Tween 80	ac	L. mono	RKG938	Seeding	/	2.2	BM halo	BM	BM halo	BM	/	L.monocytogenes	P	+ 28.17	+ 28.68	BM halo	BM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes
2	c	2333846	Delicatessen "Mousse de foie" 28% FAT without Tween	ac	L. mono	ALN239	Seeding	/	1.8	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A;ø - Pal;ø
2	c	2333847	Delicatessen "Mousse de foie" 28% FAT with Tween	ac	L. mono	ALN239	Seeding	/	1.8	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A;ø - Pal;ø
2	c	2333848	Delicatessen "Rillettes" 39% FAT without Tween	ac	L. mono	ALN239	Seeding	/	1.8	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A;ø - Pal;ø
2	c	2333849	Delicatessen "Rillettes" 39% FAT with Tween	ac	L. mono	ALN239	Seeding	/	1.8	ø	ø	ø	ø	/	/	A	-	-	ø	ø	/	/	A	A	NA	NA	O&A;ø - Pal;ø
2	c	2333850	Delicatessen "Rosette" 38% FAT without Tween	ac	L. mono	WBH449	Seeding	/	2.0	AM halo	AM	AM halo	AM	/	L.monocytogenes	P	+ 35.65	+ 34.29	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes
2	c	2333851	Delicatessen "Rosette" 38% FAT with Tween	ac	L. mono	WBH449	Seeding	/	2.0	AM halo	AM	AM halo	AM	/	L.monocytogenes	P	+ 36.07	+ 40.35	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes
5	a	2333852	Orange juice without pH adjustment	ac	L. mono	DBZ862	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	L.monocytogenes	P	+ 26.71	+ 27.18	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes
5	a	2333853	Orange juice with pH adjustment	ac	L. mono	DBZ862	Seeding	/	1.6	AM halo	AM	AM halo	AM	/	L.monocytogenes	P	+ 27.06	+ 28.00	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes
5	a	2317069	Orange juice without pH adjustment	ac	L. mono	VVY500	Seeding	/	2.4	AM halo	AM	AH halo	AH	/	L.monocytogenes	P	+ 27.75	+ 28.54	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes
5	a	2317070	Orange juice with pH adjustment	ac	L. mono	VVY500	Seeding	/	2.4	AM halo	AM	AH halo	AH	/	L.monocytogenes	P	+ 25.67	+ 26.66	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes
5	a	2317073	Orange juice without pH adjustment	ac	L. mono	DBZ862	Seeding	/	3.0	AM halo	AM	AH halo	AH	/	L.monocytogenes	P	+ 29.42	+ 29.75	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes
5	a	2317074	Orange juice with pH adjustment	ac	L. mono	DBZ862	Seeding	/	3.0	AM halo	AM	AH halo	AH	/	L.monocytogenes	P	+ 25.12	+ 26.94	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes
5	a	2333854	Cayenne pepper without K25O3	ac	L. mono	AYZ054	Spiking	0.7	2.8	AM halo	AM	AM halo	AM	/	L.monocytogenes	P	+ 35.37	+ 34.53	AM halo	AM	L.monocytogenes	L.monocytogenes	P	P	PA	PA	L.monocytogenes
5	a	2333855	Cayenne pepper with K25O3	ac	L. mono	AYZ054	Spiking	0.7	2.8	AM halo	AM	AM halo	AM	/	L.monocytogenes	P	-	-	EL	EL	/	/	A	A	ND	ND	O&A;ø - Pal;ø
5	a	2333856	Garlic powder without K25O4	ac	L. mono	RCJ280	Spiking	0.8	1.2	EL	EL	ø	ø	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A;ø - Pal;ø
5	a	2333857	Garlic powder with K25O4	ac	L. mono	RCJ280	Spiking	0.8	1.2	EL	EL	ø	ø	/	/	A	+ 45.12	+ 47.70	EL	EL	/	/	A	A	NA	NA	O&A;ø - Pal;ø
5	a	2333858	Onion powder without K25O5	ac	L. mono	RCJ280	Spiking	0.8	1.2	EL	EL	ø	ø	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A;ø - Pal;ø
5	a	2333859	Onion powder with K25O5	ac	L. mono	RCJ280	Spiking	0.8	1.2	EL	EL	ø	ø	/	/	A	-	-	EL	EL	/	/	A	A	NA	NA	O&A;ø - Pal;ø

APPENDIX M - RLOD - Composite foods

Matrix : Deli salad "Piémontaise"

Strain : *Listeria monocytogenes*

Aerobic mesophilic flora: 8800 CFU/g

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1						SureTect <i>Listeria spp</i> 24 LEB - 20h - 37°C							
			Half Fraser		Fraser		Confirmation	Final Result	Number positive samples/Total	PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Brilliance NF - 22h	PALCAM 22h	Confirmation	Final result	Number positive samples/Total
			O&A	Palcam	O&A	Palcam										
2263579	0	0	EL	EL	EL	EL	/	A	0/5	-	-	∅	EL	/	A	0/5
2263580			EL	EL	∅	∅	/	A		-	-	∅	EL	/	A	
2263581			EL	EL	∅	EL	/	A		-	-	∅	EL	/	A	
2263582			EL	EL	∅	EL	/	A		-	-	∅	EL	/	A	
2263583			EL	EL	∅	EL	/	A		-	-	EL	EL	/	A	
2263584	1	0,8	EM	EM	AM halo	AM	<i>L.monocytogenes</i>	P	8/20	+33,41	+33,47	AL halo	BL	<i>L.monocytogenes</i>	P	8/20
2263585			EL	EL	∅	EL	/	A		-	-	EL	EL	/	A	
2263586			AM halo	AM halo	AM halo	AM	<i>L.monocytogenes</i>	P		-	-	EL	EL	/	A	
2263587			EL	EL	∅	EL	/	A		-	-	∅	EL	/	A	
2263588			AM halo	AM halo	AM halo	AM	<i>L.monocytogenes</i>	P		+29,81	+28,88	AL halo	AM	<i>L.monocytogenes</i>	P	
2263589			EM	EM	EM	EM	/	A		-	-	∅	EL	/	A	
2263590			EM	EM	AM halo	AM	<i>L.monocytogenes</i>	P		-	-	∅	EL	/	A	
2263591			AM halo	AM halo	AM halo	AM	<i>L.monocytogenes</i>	P		+28,31	+28,51	AM halo	AM	<i>L.monocytogenes</i>	P	
2263592			BM halo	BM halo	AM halo	AM	<i>L.monocytogenes</i>	P		+28,28	+28,38	AM halo	AM	<i>L.monocytogenes</i>	P	
2263593			EM	EL	∅	∅	/	A		-	-	∅	EL	/	A	
2263594			∅	EL	∅	∅	/	A		+26,44	+26,93	AM halo	AM	<i>L.monocytogenes</i>	P	
2263595			AM halo	AM halo	AM halo	AM	<i>L.monocytogenes</i>	P		+29,47	+28,83	BM halo	AM	<i>L.monocytogenes</i>	P	
2263596			∅	EL	∅	EL	/	A		+29,83	+29,31	BM halo	BM	<i>L.monocytogenes</i>	P	
2263597			AM halo	EM	AM halo	AM	<i>L.monocytogenes</i>	P		-	-	EL	EL	/	A	
2263598			EL	EL	∅	∅	/	A		-	-	∅	EL	/	A	
2263599			∅	∅	∅	∅	/	A		-	-	∅	EL	/	A	
2263600			∅	∅	∅	∅	/	A		+27,90	+28,83	AM halo	AM	<i>L.monocytogenes</i>	P	
2263601			∅	EL	∅	∅	/	A		-	-	∅	EL	/	A	
2263602			∅	∅	∅	∅	/	A		-	-	∅	EL	/	A	
2263603			EM	EL	∅	∅	/	A		-	-	EL	EL	/	A	
2263604	2	2,3	AM halo	EM	AM halo	AM	<i>L.monocytogenes</i>	P	5/5	+29,49	+29,33	AM halo	AM	<i>L.monocytogenes</i>	P	4/5
2263605			BM halo	BM halo	AM halo	AM	<i>L.monocytogenes</i>	P		+29,16	+28,29	AM halo	AM	<i>L.monocytogenes</i>	P	
2263606			∅	EM	AM halo	AM	<i>L.monocytogenes</i>	P		-	-	EL	EL	/	A	
2263607			AM halo	AM halo	AM halo	AM	<i>L.monocytogenes</i>	P		+28,04	+28,03	AM halo	AM	<i>L.monocytogenes</i>	P	
2263608			BM halo	BM halo	AM halo	AM	<i>L.monocytogenes</i>	P		+29,71	+28,48	AM halo	AM	<i>L.monocytogenes</i>	P	

APPENDIX M - RLOD - Meat products

Matrix : Rillettes

Strain : *Listeria ivanovii*

Aerobic mesophilic flora: 200 CFU/g

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1						SureTect <i>Listeria</i> spp							Number positive samples/Total
			Half Fraser		Fraser		Confirmation	Final Result	24 LEB - 20h - 37°C							
			O&A	Palcam	O&A	Palcam			PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Brilliance NF - 22h	PALCAM 22h	Confirmation	Final result		
2231931	0	0	∅	∅	/	/	/	A	-	-	∅	∅	/	A	0/5	
2231932			∅	∅	/	/	/	A	-	-	∅	∅	/	A		
2231933			∅	∅	/	/	/	A	-	-	∅	∅	/	A		
2231934			∅	∅	/	/	/	A	-	-	∅	∅	/	A		
2231935			∅	∅	/	/	/	A	-	-	∅	∅	/	A		
2231936	1	0,4	∅	∅	∅	∅	/	A	+ (28.24)	+ (29.23)	AL	AL	<i>L.ivanovii</i>	P	15/20	
2231937			∅	∅	∅	∅	/	A	+ (25.49)	+ (26.63)	AL	AL	<i>L.ivanovii</i>	P		
2231938			∅	∅	∅	∅	/	A	+ (26.79)	+ (26.79)	AL	AL	<i>L.ivanovii</i>	P		
2231939			∅	∅	∅	∅	/	A	+ (26.74)	+ (27.89)	AL	AL	<i>L.ivanovii</i>	P		
2231940			∅	∅	∅	∅	/	A	+ (25.61)	+ (26.96)	AL	AL	<i>L.ivanovii</i>	P		
2231941			∅	∅	∅	∅	/	A	+ (24.07)	+ (25.32)	AL	AL	<i>L.ivanovii</i>	P		
2231942			AL	AL	AM	AL	<i>L.ivanovii</i>	P	-	-	∅	∅	/	A		
2231943			AL	AL	AL	AL	<i>L.ivanovii</i>	P	+ (34.01)	+ (33.91)	AL	∅	<i>L.ivanovii</i>	P		
2231944			∅	∅	∅	∅	/	A	-	-	∅	∅	/	A		
2231945			∅	∅	∅	∅	/	A	-	-	∅	∅	/	A		
2231946			∅	∅	∅	∅	/	A	+ (28.25)	warning BIS+ (33.39)	AM	AL	<i>L.ivanovii</i>	P		
2231947			BL	∅	AL	AL	<i>L.ivanovii</i>	P	-	-	∅	∅	/	A		
2231948			∅	∅	∅	∅	/	A	+ (24.75)	+ (25.93)	AM	AL	<i>L.ivanovii</i>	P		
2231949			AL	AL	AL	AL	<i>L.ivanovii</i>	P	+ 25.78)	+ (26.66)	AL	AL	<i>L.ivanovii</i>	P		
2231950			AL	AL	AL	AL	<i>L.ivanovii</i>	P	+ (29.85)	+ (30.53)	AL	∅	/	A		
2231951			AL	AL	AL	AL	<i>L.ivanovii</i>	P	+ (25.88)	+ (26.71)	AM	AL	<i>L.ivanovii</i>	P		
2231952			∅	∅	∅	∅	/	A	+ (23.57)	+ (24.48)	AM	AL	<i>L.ivanovii</i>	P		
2231953			AL	AL	AL	AL	<i>L.ivanovii</i>	P	+ (25.02)	+ (26.20)	AM	AM	<i>L.ivanovii</i>	P		
2231954			AL	AL	AL	AL	<i>L.ivanovii</i>	P	+ (25.79)	+ (27.02)	AM	AM	<i>L.ivanovii</i>	P		
2231955			∅	∅	∅	∅	/	A	+ (26.37)	+ (27.16)	AM	AL	<i>L.ivanovii</i>	P		
2231956	2	2,1	AL	AL	AL	AL	<i>L.ivanovii</i>	P	-	-	∅	∅	/	A	4/5	
2231957			AL	AL	AL	AL	<i>L.ivanovii</i>	P	+ (28.60)	+ (28.86)	AM	AL	<i>L.ivanovii</i>	P		
2231958			AL	AL	AL	AL	<i>L.ivanovii</i>	P	+ (26.15)	+ (26.96)	AM	AM	<i>L.ivanovii</i>	P		
2231959			∅	∅	∅	∅	/	A	+ (29.47)	+ (29.74)	AL	AL	<i>L.ivanovii</i>	P		
2231960			∅	∅	∅	∅	/	A	+ (24.03)	+ (24.59)	AM	AM	<i>L.ivanovii</i>	P		

APPENDIX M - RLOD - Dairy products

Matrix : Raw milk

Strain : *Listeria monocytogenes*

Aerobic mesophilic flora: 38000 UFC/g

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1						Number positive samples/Total	SureTect <i>Listeria spp</i> 24 LEB - 20h - 37°C						Number positive samples/Total
			Half Fraser		Fraser		Confirmation	Final Result		PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Brilliance NF - 22h	PALCAM 22h	Confirmation	Final result	
			O&A	Palcam	O&A	Palcam										
2281216	0	0	EM	EM	∅	∅	/	A	0/5	-	-	∅	EL	/	A	0/5
2281217			EM	EM	∅	∅	/	A		-	-	EL	EM	/	A	
2281218			EM	EM	∅	∅	/	A		-	-	EL	EM	/	A	
2281219			EM	EM	∅	∅	/	A		-	-	EL	EM	/	A	
2281220			EM	EM	∅	∅	/	A		-	-	EL	EM	/	A	
2281221	1	0,7	BM halo	BM	AM halo	BM	<i>L.monocytogenes</i>	P	12/20	-	-	EL	EM	/	A	11/20
2281222			BM halo	BM	AM halo	BM	<i>L.monocytogenes</i>	P		-	-	EL	EM	/	A	
2281223			AM halo	BM	AM halo	BM	<i>L.monocytogenes</i>	P		+29,05	+29,84	AM halo	BM	<i>L.monocytogenes</i>	P	
2281224			∅	EM	∅	EM	/	A		-	-	∅	EM	/	A	
2281225			EL	EM	∅	EM	/	A		+33,91	+35,71	AM halo	BM	<i>L.monocytogenes</i>	P	
2281226			∅	EM	∅	EM	/	A		+34,73	+35,29	EM/AL halo	EM/AL	halo AM IB:	P	
2281227			AM halo	BM	AM halo	BM	<i>L.monocytogenes</i>	P		+34,71	+35,12	AL halo	EL	<i>L.monocytogenes</i>	P	
2281228			AM halo	BM	AM halo	BM	<i>L.monocytogenes</i>	P		+34,07	+35,09	AL halo	CM	<i>L.monocytogenes</i>	P	
2281229			∅	EM	∅	EM	/	A		-	-	∅	EL	/	A	
2281230			∅	EM	∅	EM	/	A		-	-	EL	EM	/	A	
2281231			EM	EM	AM halo	BM	<i>L.monocytogenes</i>	P		+28,79	+29,55	AM halo	CM	<i>L.monocytogenes</i>	P	
2281232			EM	EM	AM halo	BM	<i>L.monocytogenes</i>	P		+25,50	+25,99	AM halo	CM	<i>L.monocytogenes</i>	P	
2281233			EM	EM	AM halo	BM	<i>L.monocytogenes</i>	P		+26,28	+26,86	AM halo	CM	<i>L.monocytogenes</i>	P	
2281234			EM	EM	∅	∅	/	A		+23,95	+24,76	AM halo	CM	<i>L.monocytogenes</i>	P	
2281235			BM halo	BM	AM halo	BM	<i>L.monocytogenes</i>	P		+26,87	+28,37	AM halo	BM	<i>L.monocytogenes</i>	P	
2281236			BM halo	BM	AM halo	BM	<i>L.monocytogenes</i>	P		-	-	EL	EM	/	A	
2281237			BM halo	BM	AM halo	BM	<i>L.monocytogenes</i>	P		+30,83	+32,22	AM halo	BM	<i>L.monocytogenes</i>	P	
2281238			BM halo	BM	AM halo	BM	<i>L.monocytogenes</i>	P		-	-	EL	EM	/	A	
2281239			EM	EM	∅	EM	/	A		-	-	∅	EM	/	A	
2281240			EM	EM	∅	EM	/	A		-	-	EL	EM	/	A	
2281241	2	2,4	AM halo	BM	AM halo	BM	<i>L.monocytogenes</i>	P	5/5	+28,37	+29,30	AM halo	BM	<i>L.monocytogenes</i>	P	5/5
2281242			AM halo	BM	AM halo	BM	<i>L.monocytogenes</i>	P		+34,26	+34,98	AM halo	BM	<i>L.monocytogenes</i>	P	
2281243			AM halo	BM	AM halo	BM	<i>L.monocytogenes</i>	P		+24,75	+26,36	AM halo	BM	<i>L.monocytogenes</i>	P	
2281244			AM halo	BM	AM halo	BM	<i>L.monocytogenes</i>	P		+26,22	+27,90	AM halo	BM	<i>L.monocytogenes</i>	P	
2281245			AM halo	BM	AM halo	BM	<i>L.monocytogenes</i>	P		+27,50	+28,82	AM halo	BM	<i>L.monocytogenes</i>	P	

APPENDIX M - RLOD - Seafood products

Matrix : Smoked salmon

Strain : *Listeria innocua*

Aerobic mesophilic flora: 3600 CFU/g

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1						SureTect <i>Listeria spp</i>							
			Half Fraser		Fraser		Confirmation	Final Result	Number positive samples/Total	24 LEB - 20h - 37°C						
			O&A	Palcam	O&A	Palcam				PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Brilliance NF - 22h	PALCAM 22h	Confirmation	Final result	Number positive samples/Total
2236702	0	0	Ø	Ø	Ø	Ø	/	A	0/5	-	-	Ø	Ø	/	A	0/5
2236703			Ø	Ø	Ø	Ø	/	A		-	-	Ø	EL	/	A	
2236704			Ø	Ø	Ø	Ø	/	A		-	-	Ø	EL	/	A	
2236705			Ø	Ø	Ø	Ø	/	A		-	-	Ø	EL	/	A	
2236706			Ø	Ø	Ø	Ø	/	A		-	-	Ø	EL	/	A	
2236707	1	0,7	Ø	Ø	Ø	Ø	/	A	11/20	+ (23.35)	+ (23.50)	AM	CM	<i>L.innocua</i>	P	15/20
2236708			Ø	Ø	Ø	Ø	/	A		+ (33.24)	+ (33.88)	AL	AL	<i>L.innocua</i>	P	
2236709			AL	AL	AM	AM	<i>L.innocua</i>	P		+ (22.55)	+ (23.47)	AM	AM	<i>L.innocua</i>	P	
2236710			AL	AL	AM	AM	<i>L.innocua</i>	P		+ (30.46)	+ (30.46)	AM	BM	<i>L.innocua</i>	P	
2236711			Ø	Ø	Ø	Ø	/	A		+ (23.31)	+ (23.85)	AM	AM	<i>L.innocua</i>	P	
2236712			Ø	Ø	Ø	Ø	/	A		+ (22.10)	+ (22.55)	AM	BM	<i>L.innocua</i>	P	
2236713			Ø	Ø	Ø	Ø	/	A		-	-	Ø	EM	/	A	
2236714			AL	Ø	AM	AM	<i>L.innocua</i>	P		+ (22.64)	+ (23.25)	AM	AM	<i>L.innocua</i>	P	
2236715			Ø	Ø	Ø	Ø	/	A		-	-	Ø	EM	/	A	
2236716			Ø	Ø	Ø	Ø	/	A		+ (21.45)	+ (21.75)	AM	BM	<i>L.innocua</i>	P	
2236717			AL	AM	AM	AM	<i>L.innocua</i>	P		+ (20.54)	+ (20.68)	AM	BM	<i>L.innocua</i>	P	
2236718			Ø	Ø	Ø	Ø	/	A		-	-	Ø	EM	/	A	
2236719			AM	AM	AM	AM	<i>L.innocua</i>	P		+ (24.86)	+ (25.77)	AM	BM	<i>L.innocua</i>	P	
2236720			AL	AL	AM	AM	<i>L.innocua</i>	P		-	-	EL	EM	/	A	
2236721			AL	AL	AM	AM	<i>L.innocua</i>	P		+ (21.63)	+ (22.81)	AM	AM	<i>L.innocua</i>	P	
2236722			AM	AL	AM	AM	<i>L.innocua</i>	P		+ (20.15)	+ (20.25)	AM	AM	<i>L.innocua</i>	P	
2236723			AL	AL	AM	AM	<i>L.innocua</i>	P		-	-	Ø	Ø	/	A	
2236724			AL	AL	AM	AM	<i>L.innocua</i>	P		+ (24.75)	+ (25.34)	AM	AM	<i>L.innocua</i>	P	
2236725	Ø	Ø	Ø	Ø	/	A	+ (21.70)	+ (21.96)	AM	AM	<i>L.innocua</i>	P				
2236726	AL	AL	AM	AM	<i>L.innocua</i>	P	+ (21.38)	+ (22.74)	AM	AM	<i>L.innocua</i>	P				
2236727	2	2,0	AL	AL	AM	AM	<i>L.innocua</i>	P	5/5	+ (22.29)	+ (22.78)	AM	AM	<i>L.innocua</i>	P	4/5
2236728			AL	AL	AM	AM	<i>L.innocua</i>	P		+ (33.27)	+ (33.24)	AL	AL	<i>L.innocua</i>	P	
2236729			AL	AL	AM	AM	<i>L.innocua</i>	P		+ (21.20)	+ (21.88)	AM	AM	<i>L.innocua</i>	P	
2236730			AL	AL	AM	AM	<i>L.innocua</i>	P		+ (24.03)	+ (24.57)	AM	AM	<i>L.innocua</i>	P	
2236731			AL	AL	AM	AM	<i>L.innocua</i>	P		-	-	Ø	Ø	/	A	

APPENDIX M - RLOD - Vegetables

Matrix : Ready-to-cook vegetables

Strain : *Listeria monocytogenes*

Aerobic mesophilic flora: 3300 UFC/g

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1						Number positive samples/Total	SureTect <i>Listeria spp</i> 24 LEB - 20h - 37°C						Number positive samples/Total
			Half Fraser		Fraser		Confirmation	Final Result		PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Brilliance NF - 22h	PALCAM 22h	Confirmation	Final result	
			O&A	Palcam	O&A	Palcam										
2281246	0	0	∅	∅	∅	EL	/	A	0/5	-	-	∅	EL	/	A	0/5
2281247			∅	∅	∅	∅	/	A		-	-	∅	EL	/	A	
2281248			∅	∅	∅	∅	/	A		-	-	∅	EL	/	A	
2281249			∅	∅	∅	EL	/	A		-	-	∅	EL	/	A	
2281250			∅	∅	∅	EL	/	A		-	-	∅	EL	/	A	
2281251	1	0,8	AL halo	AL	AM halo	AM	<i>L.monocytogenes</i>	P	13/20	-	-	EL	EL	/	A	12/20
2281252			AM halo	AM	AM halo	AM	<i>L.monocytogenes</i>	P		-	-	∅	EL	/	A	
2281253			∅	EL	∅	EL	/	A		-	-	∅	EL	/	A	
2281254			AL halo	AL	AM halo	AM	<i>L.monocytogenes</i>	P		-	-	∅	EL	/	A	
2281255			AM halo	AM	AM halo	AM	<i>L.monocytogenes</i>	P		-	-	∅	EL	/	A	
2281256			AM halo	AM	AM halo	AM	<i>L.monocytogenes</i>	P		+33,16	+34,03	AL halo	AL	<i>L.monocytogenes</i>	P	
2281257			∅	EL	∅	EL	/	A		-	-	EL	EL	/	A	
2281258			AM halo	AM	AM halo	AM	<i>L.monocytogenes</i>	P		+28,52	+29,88	AL halo	AL	<i>L.monocytogenes</i>	P	
2281259			∅	EL	∅	EM	/	A		+28,27	+29,57	AM halo	AM	<i>L.monocytogenes</i>	P	
2281260			AM halo	AM	AM halo	AM	<i>L.monocytogenes</i>	P		+32,57	+33,18	AM halo	AM	<i>L.monocytogenes</i>	P	
2281261			AM halo	AM	AM halo	AM	<i>L.monocytogenes</i>	P		-	-	EL	EL	/	A	
2281262			AM halo	AM	∅	∅	/	A		+30,23	+31,37	AM halo	AM	<i>L.monocytogenes</i>	P	
2281263			AM halo	AM	AM halo	AM	<i>L.monocytogenes</i>	P		+32,42	+33,06	AM halo	AM	<i>L.monocytogenes</i>	P	
2281264			∅	EL	∅	EL	/	A		+31,97	+33,91	AM halo	AM	<i>L.monocytogenes</i>	P	
2281265			∅	EL	∅	EL	/	A		+36,96	+37,36	AL halo	AL	<i>L.monocytogenes</i>	P	
2281266			AM halo	AM	AM halo	AM	<i>L.monocytogenes</i>	P		-	-	∅	EL	/	A	
2281267			∅	EL	∅	EL	/	A		+33,01	+32,79	AL halo	AL	<i>L.monocytogenes</i>	P	
2281268			AM halo	AM	AM halo	AM	<i>L.monocytogenes</i>	P		+33,50	+33,95	AL halo	AL	<i>L.monocytogenes</i>	P	
2281269			AM halo	AM	AM halo	AM	<i>L.monocytogenes</i>	P		+30,47	+31,41	AL halo	AL	<i>L.monocytogenes</i>	P	
2281270			AM halo	AM	AM halo	AM	<i>L.monocytogenes</i>	P		+38,37	+39,53	AM halo	AM	<i>L.monocytogenes</i>	P	
2281271	2	2,1	AM halo	AM	AM halo	AM	<i>L.monocytogenes</i>	P	4/5	+32,15	+33,41	AM halo	AM	<i>L.monocytogenes</i>	P	4/5
2281272			AM halo	AM	AM halo	AM	<i>L.monocytogenes</i>	P		-	-	EL	EL	/	A	
2281273			AM halo	AM	AM halo	AM	<i>L.monocytogenes</i>	P		+30,56	+31,60	AM halo	AM	<i>L.monocytogenes</i>	P	
2281274			∅	EL	∅	EL	/	A		+29,26	+30,43	AM halo	AM	<i>L.monocytogenes</i>	P	
2281275			AL halo	AL	AM halo	AM	<i>L.monocytogenes</i>	P		+29,45	+30,16	AM halo	AM	<i>L.monocytogenes</i>	P	

APPENDIX M - RLOD - Environmental samples

Matrix : process water

Strain : *Listeria welshimeri* RVG428

Aerobic mesophilic flora: 3.2 10⁷ CFU/g CFU/g

N° sample	Level	Inoculation level (cfu/sample)	ISO 11290-1						SureTect <i>Listeria</i> spp							Number positive samples/Total
			Half Fraser		Fraser		Confirmation	Final Result	24 LEB - 20h - 37°C							
			O&A	Palcam	O&A	Palcam			PCR 7500 Fast Result (Cq target)	PCR QS5 Result (Cq target)	Brilliance NF - 22h	PALCAM 22h	Confirmation	Final result		
2247867	0	0	Ø	Ø	Ø	Ø	/	A	0/5	-	-	Ø	Ø	/	A	0/5
2247868			Ø	Ø	Ø	Ø	/	A		-	-	Ø	Ø	/	A	
2247869			Ø	Ø	Ø	Ø	/	A		-	-	Ø	Ø	/	A	
2247870			Ø	Ø	Ø	Ø	/	A		-	-	Ø	Ø	/	A	
2247871			Ø	Ø	Ø	Ø	/	A		-	-	Ø	Ø	/	A	
2247872	1	0,8	AM	AM	AM	AM	<i>L.welshimeri</i>	P	13/20	-	-	Ø	Ø	/	A	13/20
2247873			AL	AL	AM	AM	<i>L.welshimeri</i>	P		-	-	Ø	Ø	/	A	
2247874			AM	AM	AM	AM	<i>L.welshimeri</i>	P		+27,41	+27,88	AL	AL	<i>L.welshimeri</i>	P	
2247875			AL	AL	AM	AM	<i>L.welshimeri</i>	P		+29,12	+29,46	AL	AL	<i>L.welshimeri</i>	P	
2247876			AL	AL	AM	AM	<i>L.welshimeri</i>	P		+33,83	+29,60	AL	AL	<i>L.welshimeri</i>	P	
2247877			Ø	Ø	Ø	Ø	/	A		+33,26	+31,52	AL	AL	<i>L.welshimeri</i>	P	
2247878			AL	AL	AM	AM	<i>L.welshimeri</i>	P		+28,43	+28,77	AL	AL	<i>L.welshimeri</i>	P	
2247879			Ø	Ø	Ø	Ø	/	A		+31,79	+32,40	AL	AL	<i>L.welshimeri</i>	P	
2247880			Ø	Ø	Ø	Ø	/	A		+35,11	+33,23	AL	AL	<i>L.welshimeri</i>	P	
2247881			Ø	Ø	Ø	Ø	/	A		+29,69	+29,97	AL	AL	<i>L.welshimeri</i>	P	
2247882			AL	AL	AM	AM	<i>L.welshimeri</i>	P		-	-	Ø	Ø	/	A	
2247883			Ø	Ø	Ø	Ø	/	A		+32,89	+33,16	AL	AL	<i>L.welshimeri</i>	P	
2247884			AL	AL	AM	AM	<i>L.welshimeri</i>	P		-	-	Ø	Ø	/	A	
2247885			Ø	Ø	Ø	Ø	/	A		+29,48	+29,84	AL	AL	<i>L.welshimeri</i>	P	
2247886			AL	AL	AM	AM	<i>L.welshimeri</i>	P		-	-	Ø	Ø	/	A	
2247887			AL	AL	AM	AM	<i>L.welshimeri</i>	P		+30,35	+30,70	AL	AL	<i>L.welshimeri</i>	P	
2247888			Ø	Ø	Ø	Ø	/	A		+29,08	+29,36	AL	AL	<i>L.welshimeri</i>	P	
2247889			AL	AL	AM	AM	<i>L.welshimeri</i>	P		-	-	Ø	Ø	/	A	
2247890			AL	AL	AM	AM	<i>L.welshimeri</i>	P		-	-	Ø	Ø	/	A	
2247891			AL	AL	AM	AM	<i>L.welshimeri</i>	P		+32,45	+32,00	AL	AL	<i>L.welshimeri</i>	P	
2247892	2	2,0	Ø	Ø	Ø	Ø	/	A	1/5	-	-	Ø	Ø	/	A	3/5
2247893			Ø	Ø	Ø	Ø	/	A		+28,23	+28,57	AM	AM	<i>L.welshimeri</i>	P	
2247894			AL	AL	AM	AM	<i>L.welshimeri</i>	P		-	-	Ø	Ø	/	A	
2247895			Ø	Ø	Ø	Ø	/	A		+27,27	+27,28	AM	AM	<i>L.welshimeri</i>	P	
2247896			Ø	Ø	Ø	Ø	/	A		+27,91	+28,12	AM	AM	<i>L.welshimeri</i>	P	