NF VALIDATION 16140

AFNOR CERTIFICATION VALIDATION OF THE METHOD

VIDAS UP *Listeria* (VIDAS LPT - Ref. 30126)

BIO 12/33-05/12

for the detection of *Listeria* spp

Protocol for human food products and environmental samples

SUMMARY REPORT – APRIL 2016 – V1

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1. Introduction

1.1. Validation reference

The VIDAS UP *Listeria* method (VIDAS LPT) has been validated for the detection of *Listeria* spp. in food products for humans and environment samples. The validation was conducted based on the EN ISO 16140 (2003) standard and the specific requirements for an expert laboratory (Revision 3, validated by the Microbiological Technical Board of NF Validation dated Feb. 3, 2011) with respect to the ISO 11290-1:1997 reference method including its amendment A1:2004.
The method was renewed in March 2016.

1.2. VIDAS UP Listeria method: principle and protocol

1.2.1. VIDAS UP Listeria principle

The VIDAS UP test is an enzyme-linked fluorescent assay (ELFA) using a novel recombinant phage protein based technology for use with the automated VIDAS or mini-VIDAS instruments for the specific detection of *Listeria*.

Each test comprises two components:

- The disposable SPR used both for the solid phase and as a pipetting system for the test. The inside of the SPR is coated with specific anti-*Listeria* proteins absorbed on its surface.
- The strip containing all the ready-to-use reagents required for the test: washing solution, specific anti-*Listeria* proteins conjugated with alkaline phosphatase and substrate.

All the steps are performed automatically by the VIDAS analytical module. An aliquot of the boiled enrichment broth is pipetted in the strip and is cycled in and out of the SPR for a specific length of time to activate the reaction.
During the final detection step, the fluorescence intensity of the product from the hydrolysis reaction of the substrate by the conjugate enzyme is measured at 450 nm. It is expressed as a Relative Fluorescence Value (RFV), interpreted by the VIDAS® system as follows:

$$\text{Test value (TV)} = \frac{\text{RFV sample}}{\text{RFV standard}}$$

At the end of the test, the results are analyzed automatically by the system, which gives a test value (TV) for each sample. This value is compared to internal references (thresholds) and each result is interpreted (positive, negative) according to the rule below:

TV < 0,05 ⇨ negative test
and
TV ≥ 0,05 ⇨ positive test

1.2.2. General protocol

The outline of the method is given in appendix A.

The protocol applies to:

- Human food products : - Meat products,
  - Dairy products (including raw milk cheese),
  - Seafood (including smoked fish),
  - Vegetables,
- Environmental samples (including raw water).

The protocol consists in an enrichment in LPT broth, incubated for 26 to 30 hours at 30°C ± 1°C (dilution of the test portion at 1:10).

A VIDAS LPT test is then performed using a 2-3 mL LPT broth, boiled for 5 ± 1 minutes at 95-100°C. A 0.5 mL test sample of heated broth is used to perform the VIDAS test.

1.2.3. Specific protocol for surface samples

This protocol applies for:

- surface samples prepared with a swab: knife blade, slicer, …
- surface samples prepared with a sponge or a wipe : table, work surface, storage tank…

This specific protocol consists in an enrichment in LPT broth, incubated for 22 to 30 hours at 30°C ± 1°C.
According to the sampling mode, the sample can be prepared as following:

- with swab: enrichment in 10 mL LPT broth,
- with sponge : enrichment in 100 mL LPT broth.

A VIDAS LPT test is then performed using a 2-3 mL LPT broth, boiled for 5 ± 1 minutes at 95-100°C. A 0.5 mL test sample of heated broth is used to perform the VIDAS test.

1.2.4. Confirmation of positive results

The positive results following the VIDAS LPT test are confirmed by isolating 10 µl of the unheated LPT enrichment broth on two selective *Listeria* agars (selective *Listeria* agar according to Ottaviani and Agosti (ChromID OAA) and Palcam agar and performing the conventional tests described in the CEN or ISO standardized methods (including the purification step), or performing an identification strip test without purification (API *Listeria*).

The characteristic aspect of *Listeria* spp. on Palcam agar and / or selective agar according to Ottaviani and Agosti (ChromID OAA) is sufficient to confirm the VIDAS LPT results positive. This point has been verified during the certification study.

The positive enrichment broths (LPT 26h or LPT 22h) were also stored for 72 hours at 2 – 8°C and a second series of VIDAS LPT tests and confirmation tests was performed for all the positive samples from the accuracy study in order to validate the possibility of deferring the VIDAS LPT test and the confirmations.

Comments about the confirmations:
In the event of a positive VIDAS LPT test and the absence of characteristic colonies on selective agar, the following supplementary confirmation option may be used:

- transfer 1 mL of unheated LPT broth into a 6 mL LX broth tube or into a 10 mL LPT broth tube,
- incubate for 22 to 26 hours at 30°C ± 1°C,
- isolation on selective two agars, and completion of the tests described above.

1.3. Scope

The scope is as follows:

- Human food products :
  - Meat products,
  - Dairy products (including raw milk cheese),
  - Seafood (including smoked fish),
  - Vegetables,
- Environmental samples (including raw water).

1.4. Reference method

The validation study was performed with respect to the reference method ISO 11290-1(1997) including the amendment A1 (2004) (#): "Microbiology of food and animal feeding stuffs. Horizontal Method for the Detection and Enumeration of *L. monocytogenes*: Part 1: Detection.

The outline of the method is given in appendix A.

2. Methods comparison study

2.1. Relative accuracy, relative specificity and relative sensibility

The purpose of these tests was to evaluate the performances of the VIDAS UP *Listeria* (VIDAS LPT) test with respect to the ISO 11290-1 :1997/A1 :2004 reference method, on samples naturally and artificially contaminated with *Listeria,* for the categories falling within the scope.

2.2. Number and nature of samples

According to the EN ISO 16140 standard, at least 60 products per category should be analyzed, with around 50% positive products and 50% negative products. At least 30 positive results per category should be obtained. Within the scope of the NF VALIDATION certification study, 345 samples were analyzed, broken down as follows:

Categories	Types	Positive*	Negative	Total
Meat products	raw	15	9	24
	seasoned, prepared for cooking	9	9	18
	cold cuts and ground meats, etc.	9	12	21
	Total	**33**	**30**	**63**
Dairy products	raw milk and raw milk cheeses	13	10	23
	cheeses (goat and sheep)	6	10	16
	yogurts, milk powder,…	11	10	21
	Total	**30**	**30**	**60**
Vegetables	frozen	11	5	16
	fresh or ready to eat	10	8	18
	cooked and seasoned	10	18	28
	Total	**31**	**31**	**62**
Seafood	fresh fish fillets and crustaceans	14	6	20
	smoked fishes	7	16	23
	Cooked fish	10	13	23
	Total	**31**	**35**	**66**
Environment	process water – general protocol	10	11	21
	residue – general protocol	11	9	20
	surface samples – specific protocol	**24**	**29**	**53**
	Total	**45**	**49**	**94**
TOTAL		**170**	**175**	**345**

* positive results using either of the methods

2.3. Artificial samples contamination

Artificial contamination was achieved by using stressed bacterial suspensions, the stress treatment and efficiency of which have been determined according to EN ISO 16140 and AFNOR Certification rules (proportion not exceeding 50% of all positive results).

Overall, 65 artificial contaminations were performed with 16 *Listeria* strains from different sources, and gave 49 positive results using either of the methods (appendix B).
49% of the artificial contaminations were less than or equal to 15 CFU/25 g or 25 ml.

Overall, 121 positive results out of 170 were obtained following natural contaminations, i.e. 71%.

2.4. Relative accuracy (AC), relative specificity (SP) and sensitivity (SE) calculations

The analyses were performed in single using both methods.
The various samples analyzed and their results are detailed in appendix C.

The results obtained for the 345 samples analyzed are given below.

	Positive reference method (R+)	**Negative reference method (R-)**
Positive alternative method (A+)	Positive agreement (A+/R+) **PA = 142**	Positive deviation (R-/A+) **PD = 13**
Negative alternative method (A-)	Negative deviation (A-/R+) **ND = 15**[(1)]	Negative agreement (A-/R-) **NA =175**[(2)]

[(1)]not including any non-confirmed positive result with VIDAS LPT
[(2)]including **4** positive results with VIDAS LPT not confirmed

The set of results obtained were used to calculate the relative accuracy, relative sensitivity and relative specificity for each of the categories and for all the categories, according to the formulas in the EN ISO 16140 standard:

Category	**PA**	**NA**	**ND**	**PD**	**Sum** N	**Relative accuracy AC (%)** [100x(PA+NA])/N	**N+** PA + ND	**Relative sensitivity SE (%)** [100xPA]/N+	**N-** NA + PD	**Relative specificity SP (%)** [100xNA]/N-
Meat products	**24**	**30**	**5**	**4**	**63**	85,7	29	82,8	34	88,2
Dairy products	**25**	**30**	**2**	**3**	**60**	91,7	27	92,6	33	90,9
Vegetables	**29**	**31**	**2**	**0**	**62**	96,8	31	93,5	31	100,0
Seafood	**25**	**35**	**4**	**2**	**66**	90,9	29	86,2	37	94,6
Environment (total)	**39**	**49**	**2**	**4**	**94**	93,6	41	95,1	53	92,5
Specific protocol	**20**	**29**	**1**	**3**	**53**	92,5	21	95,2	32	90,6
General protocol	**19**	**20**	**1**	**1**	**41**	95,1	20	95,0	21	95,2
TOTAL With general protocol	**122**	**146**	**14**	**10**	**292**	92,0	136	89,7	156	93,8
TOTAL with general and specific protocols	**142**	**175**	**15**	**13**	**345**	**91,9**	**157**	**90,4**	**188**	**93,1**

For the alternative method, the percentage values calculated for the following three criteria according to the EN ISO 16140 standard are:

	General protocol (%)	**Specific protocol (%)**	**General + Specific protocols (%)**
Relative accuracy : **AC**	92,0	92,5	91,9
Relative specificity : **SP**	93,8	90,6	93,1
Relative sensitivity: **SE**	89,7	95,2	90,4

The sensitivity of both methods should be recalculated, according to the AFNOR Certification rules, accounting for all confirmed positives (this includes additional positives from the alternative method):

	Alternative method (PA + PD) / (PA + PD + ND)	**Reference method** (PA + ND) / (PA + PD + ND)
General protocol	90,4 %	93,2 %
Specific protocol	95,8%	87,5%
General + Specific protocols (all products)	91,2 %	92,4%

2.4.1. Analysis of discordant results

According to annex F of the EN ISO 16140 standard, the number of discordant results for which a statistical test needs to be performed to compare the two methods is 6.
In this study, out of the 345 samples analyzed and of the 170 positive results, 28 results (15 FN and 13 PS) were discordant; a statistical test needs to be performed.

If the number of discordant results is greater than 22, it is necessary to use the McNemar test with χ^2 distribution for one degree of freedom. It consists of determining d = PD – ND and comparing d to a minimum value of d defined for each number of discordant results.

Number of discordant results	**d minus**	**d**	**Conclusion**
28	11	$\|13 - 15\| = 2$	Equivalency

The VIDAS LPT method can be considered to be equivalent to the ISO 11290-1 reference method (including amendment A1) for the detection of *Listeria* in human food products and environmental samples.

2.4.2. Comments on confirmations

All the characteristic *Listeria* colonies detected after the VIDAS LPT test were confirmed onto either the two selective agars (Palcam and ChromID OAA), except for one sample (W26) staying negative (isolation after storage of the LPT broth for 72 hours at 2-8°C).

Regarding the 142 positive consistent results, differences in identification were observed between the reference method and the VIDAS LPT with 7 products (H7, D14, F8, G11, M2, W9 and H4).

2.4.3. Comments on results obtained after storage at 2-8°C

The results obtained after storing the enrichment broths (positive LPT broths) at 2-8°C for 72 hours are identical to those obtained directly after 26h incubation.

Four samples (B5, C13, D13 and W26) with false negative results have become positive consistent after broth storage for 72 hours at 2-8 ° C.

2.5. Relative detection level

The objective was to determine the level of contamination to obtain about 50% of positive results and 50% negative results.

Various "food matrix-strain" pairs were studied in parallel with the reference method and the VIDAS LPT method, for the studied categories (results in appendix E).
The levels of detection, calculated using the Spearman-Kärber method (LOD_{50})[(1)], obtained for each "matrix - strain" combination are :

Matrix	Strain	Relative detection level (CFU / 25 g or 25 mL) with confidence interval[2] LOD_{50}	
		Reference method	**Alternative method**
Rillettes	*L. monocytogenes*	0,5 [0,3 – 0,9]	0,5 [0,3 – 1,1]
Raw milk	*L. ivanovii*	0,6 [0,4 – 0,9]	0,5 [0,3 – 1,0]
Red cabbage	*L. welshimeri*	0,7 [0,3 – 1,5]	0,5 [0,2 – 1,0]
Smoked salmon	*L. monocytogenes1/2a*	0,7 [0,4 – 1,2]	0,4 [0,2 – 0,8]
Surface samples	*L. innocua*	0,5 [0,3 – 1,0]	0,6 [0,4 – 1,1]

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

[2]LOD_{50}: estimated level of contamination enabling a positive detection using the alternative method in 50 % of cases.

Conclusion

The level of detection obtained for the alternative method was between 0.3 and 1.1 cells per 25 g or 25 ml. That of the reference method was between 0.3 and 1.5 cells per 25 g or 25 ml. These results are equivalent.

2.6. Inclusivity and exclusivity

The inclusivity and exclusivity of the alternative method were defined by analyzing, respectively, 50 positive strains and 30 negative strains

The detailed results are presented in appendix E.

The 50 *Listeria* strains tested were detected.
All the 30 non-target strains tested were negative with the VIDAS LPT assay.

The specificity of the method is satisfactory.

3. Interlaboratory study

3.1. Study organization

The interlaboratory study was performed in March 2011 based on the EN ISO 16140 standard.
The samples were sent to seventeen laboratories.

They received 48 x 25g of cottage cheese (3 contamination levels, 8 samples per contamination level and per method) to be analyzed in parallel using the ISO 11290-1 (including the amendment A1) reference method and the VIDAS LPT method.
The strain used for the contamination was a *Listeria monocytogenes* strain (source: dairy product).

3.2. Experimental parameter tests

3.2.1. Levels obtained after artificial contamination

Before inoculation
The uncontaminated cottage cheese was analyzed according to the EN ISO 11290-1 (#) reference method (including the amendment A1), to ensure the absence of *Listeria monocytogenes*. None of the 25 g test samples tested contained *Listeria monocytogenes*.

The natural flora present in the matrix was determined to be $3.0.10^9$ CFU per g.

After artificial contamination
The contamination levels obtained in the matrix with the estimated limits are given in table below:

Level	Samples	Targeted theoretical level (b/25g)	Actual level (b/25g)	Estimation lower limit of contamination per 25mL	Estimation upper limit of contamination per 25mL
Level 0 (L0)	1-2-3-4-5-6-7-8-41-42-43-44-45-46-47-48	0	0	/	/
Low level (L1)	9-10-11-12-13-14-15-16-33-34-35-36-37-38-39-40	3	3.5	3	4.1
High level (L2)	17-18-19-20-21-22-23-24-25-26-27-28-29-30-31-32	30	30.8	29.6	32

3.2.2. Temperature recorded (transport, receipt) and reception times

The temperature curves obtained with the temperature logger demonstrated that the temperatures were between 0 and 6°C during transport and thus less than 8°C until the receipt of the samples in the various laboratories.

Only laboratory G had a negative package shipment temperature (-1.4°C). The temperature on receipt was not recorded. The laboratory did not report any anomalies (no frozen samples).

Among the 17 laboratories to receive the samples, 16 laboratories received the samples on the day following dispatch. One laboratory (Q) received its shipment on the following day (D2).

The analyses were not performed by two laboratories (H and Q). They were excluded from the interpretation of the results.

3.2.3. Conclusion

Following the dispatch of the samples to the 17 laboratories, the results are suitable for processing for 15 laboratories (exclusion of laboratories H and Q following the sample receipt conditions).

A third laboratory (F) was excluded from the interpretation of the results due to abnormal results with the reference method only.

3.3. Results of analyses

3.3.1. Total viable count

A sample of cottage cheese was supplied to all the laboratories in order to determine the total viable count (TVC).
The results are indicated in appendix F.

The counts obtained varied between 3.10^4 CFU/g and 8.10^8 CFU/g.

3.3.2. Results obtained by collaborating laboratories

The detailed *Listeria* detection results, for the 16 laboratories, are given in appendix F and are summarized below:

Positive results after confirmation obtained with the reference method

Laboratory	Contamination level					
	L0		L1		L2	
	Positive results	Nb of samples	Positive results	Nb of samples	Positive results	Nb of samples
A	0	8	**0**	8	**7**	8
B	0	8	**3**	8	**7**	8
C	0	8	**2**	8	**6**	8
D	0	8	**1**	8	8	8
E	0	8	**2**	8	8	8
G	0	8	**2**	8	8	8
I	0	8	8	8	8	8
J	0	8	**5**	8	8	8
K	0	8	**1**	8	8	8
L	0	8	8	8	8	8
M	0	8	8	8	8	8
N	0	8	8	8	8	8
O	0	8	8	8	8	8
P	0	8	8	8	8	8
Total	0 (a)	112	64 (b)	112	108 (c)	112

(a) : false positive
(b) : true positive obtained at level 1
(c) : true positive obtained at level 2

Positive results after confirmation obtained with the alternative method

Laboratory	Contamination level					
	L0		L1		L2	
	Positive results	Nb of samples	Positive results	Nb of samples	Positive results	Nb of samples
A	0	8	**1**	8	**7**	8
B	0	8	**1**	8	8	8
C	0	8	**7**	8	8	8
D	0	8	8	8	8	8
E	0	8	**4**	8	8	8
G	0	8	**2**	8	8	8
I	0	8	8	8	8	8
J	0	8	**7**	8	8	8
K	0	8	**0**	8	**7**	8
L	0	8	8	8	8	8
M	0	8	8	8	8	8
N	0	8	8	8	8	8
O	0	8	**2**	8	8	8
P	0	8	8	8	8	8
Total	0 (a)	112	72 (b)	112	110 (c)	112

(a) : false positive
(b) : true positive obtained at level 1
(c) : true positive obtained at level 2

3.3.3. Comments (discrepancies with respect to expected results, exclusions, etc.)

The uncontaminated samples (level L0) were all found to be negative with both methods.

For the lowest level of contamination (level L1), among the 112 samples tested, 72 were found positive with the alternative method and 64 with the reference method.

Among the 112 samples tested with the highest level of contamination (level L2), 110 were found positive with the alternative method and 108 with the reference method.

Since the enrichment broth is different between the two methods and the TVC is significant (up to10^8 CFU/g), the most likely hypothesis to explain these results is that the growth of the strain was inhibited by the background flora, and did not reach the level of detection of each of the methods.

3.3.4. Conclusion

Finally, it is thus possible to interpret the results from 14 laboratories (receipt on D1, temperature between 0 and 8°C and exclusion of abnormal results).

The results of the reference method and the alternative method are consistent for the 14 laboratories selected, with the exception of 12 false-negative samples and 22 additional positive samples for the alternative method.

3.4. Calculation

3.4.1. Specificity (%SP) and sensitivity (%SE) for both methods

For level L0, it is required to calculate the specificity percentage (%SP) for each of the methods:
SP = {1-(FP/N-)} x 100
where FP, number of false positives
N-, total number of L0 tests

For levels L1 and L2, it is required to calculate the sensitivity percentage (%SE) for each of the methods, with respect to the number of expected positive results:
SE = (TP/N+) x 100
where TP, number of true positives
N+, total number of L1 or L2 tests

Level	Reference method		Alternative method	
	SP/SE	LCL or CI* %	SP/SE	LCL or CI* %
L0	SP% = 100,0	100	SP% = 100,0	98
L1	SE% = 57,1	[47,7 ; 66,5]	SE% = 64,3	[55,2 ; 73,4]
L2	SE% = 96,4	93	SE% = 98,2	96
L1+L2	SE% = 76,8	[71,2 ; 82,4]	SE% = 81,3	[76,1 ; 86,5]

* LCL: low critical value, CI: confidence interval, both defined by the EN ISO 16140 standard

3.4.2. Relative accuracy (AC)

The relative accuracy is calculated using the following formula:

AC = {(PA + NA) / N} x 100
where PA, number of positive agreements
NA, number of negative agreements

The results of the pairs of results from the alternative method and the reference method are given below.

	Positive reference method (R+)	**Negative reference method (R-)**
Positive alternative method (A+)	Positive agreement (A+/R+) **PA = 160**	Positive deviation (R-/A+) **PD = 22**
Negative alternative method (A-)	Negative deviation (A-/R+) **ND = 12**[(1)]	Negative agreement (A-/R-) **NA =142**

[(1)]not including any non-confirmed positive result with VIDAS LPT

The relative accuracy values for the alternative method with respect to the reference method were calculated for each of the levels and are given in the table below.

Level	AC%	LCL or CI* %
L0	100,00	100,0
L1	75,00	[66,8 ; 83,2]
L2	94,64	93
L1+L2	84,82	[80,0 ; 89,6]
Total	89,88	[86,6 ; 93,2]

* LCL : low critical value, CI: confidence interval, both defined by the EN ISO 16140 standard

3.4.3. Study of discordant results

According to annex F of the EN ISO 16140 standard, the number of discordant results from which a statistical test needs to be performed to compare the two methods is 6.
Thirty four discrepancies being observed, a statistical test needs to be performed.

If the number of discordant results is greater than 22, it is necessary to use the McNemar test with χ^2 distribution for one degree of freedom. It consists in determining d = PD – ND and comparing d to a minimum value of d defined for each number of discordant results.

Number of discordant results	d minus	d	Conclusion
34	12	|12 – 22|= 10	Equivalency

The VIDAS LPT method can be considered to be equivalent to the ISO 11290-1 reference method (including amendment A1) for the detection of *Listeria* in human food products and environmental samples.

3.5. Interpretation

3.5.1. Comparison of relative accuracy (AC), specificity (SP) and sensitivity (SE) values

The values obtained in both parts of the validation study are given below:

Study Value	Interlaboratory study	Comparative study (general protocol)
Relative accuracy(AC)	89,9 %	91,8 %
Sensitivity (SE)	81,3 %	89,7 %
Specificity (SP)	100,0 %	93,5 %

AFNOR Certification requests that the sensitivity of both methods should be recalculated accounting for all confirmed positive results (this includes additional positives from the alternative method):

Alternative method	Reference method
(PA + PD) / (PA + PD + ND) = **93,8 %**	(PA + ND) / (PA + PD + ND) = **88,7 %**

3.5.2. Accordance

Accordance is the percentage of likelihood of obtaining the same result for two identical test samples analyzed in the same laboratory under repeatability conditions, i.e. a single operator using the same apparatus and the same reagents within the shortest possible time interval.
To calculate the accordance, it is necessary to calculate the probability of two identical samples giving the same result, for each of the participating laboratories, and subsequently determine the mean of the probabilities of all the laboratories.
The degrees of accordance for each of the methods, at each of the levels are given below (appendix G).

Level	Reference method		Alternative method	
L0	DA % =	100.0	DA % =	100.0
L1	DA % =	82.1	DA % =	84.8
L2	DA % =	94.2	DA % =	96.9

3.5.3. Concordance

The concordance is the percentage of likelihood of obtaining the same result for two identical samples analyzed in two different laboratories.
It thus consists of calculating the percentage of all the pairs giving the same results on all the possible pairs of results.
The concordance percentages for each of the methods, at each of the levels are given below:

Level	Reference method		Alternative method	
L0	Concordance % =	100,0	Concordance % =	100,00
L1	Concordance % =	48,6	Concordance % =	50,9
L2	Concordance % =	93.0	Concordance % =	96,5

3.5.4. Odds Ratio

The concordance odds ratio is calculated using the following formula:

$$COR = \frac{\text{accordance x (100 – concordance)}}{\text{concordance x (100 – accordance)}}$$

The odds ratios for each of the methods, at each of the levels are given below and appendix H:

Level	Reference method		Alternative method	
L0	COR =	1,00	COR =	1,00
L1	COR =	4,85	COR =	5,38
L2	COR =	1,22	COR =	1,13

An odds ratio value of 1.00 means that the accordance and the concordance are equal.
The higher is the Odds Ratio, the more predominant is the interlaboratory variation.

4. Practicability

The practicability is studied based on the 13 criteria defined by AFNOR Certification by comparing the reference method to the alternative method.
The defined criteria are summarized below:

1.Method component - packaging mode (see package insert) *2.Reagent volume (see package insert and bottle packaging)*	The kits are packaged in 60-test kits containing: - the LPT strips, consisting of 10 wells covered with aluminum foil, - the LPT SPRs, in aluminum pouches containing 30 units, with a desiccant, - the bottle of LPT standard S1 (6 mL) - the bottles of positive and negative LPT controls C1 and C2 (6 mL)
3.Component storage conditions and Shelf-life of unopened products (see package insert)	The test storage temperature is 2 - 8 °C. The shelf-life of tests is mentioned on the kits.
4. Conditions for use after first use (see package insert)	Each reagent should be stored between +2°C and +8°C.
5.Specific equipment or premises required (see package insert)	Normal configuration and standard microbiology laboratory equipment (Stomacher type mixer, incubators, etc.) The equipment required includes: - an incubator at 30°C + 1.0°C, - an incubator at 37°C + 1.0°C (for the confirmation of positive VIDAS LPT tests) - a boiling water bath or a VIDAS Heat&Go system, - a VIDAS system
6.Reagents ready for use or requiring reconstitution (see package insert)	All the reagents are ready for use.
7.Training time for operators with no previous experience of method	For an operator trained on conventional microbiology techniques, training on the technique requires less than 1 day.

8. Actual handling time – Flexibility of method with respect to number of samples under analysis

Steps	**Mean time for one sample***		**Mean time for 30 samples***	
	Standard	Alternative	Standard	Alternative
Preparation, weighing, dilution Fraser ½ and grinding	7	7	90	90
Transfer from Fraser ½ to Fraser	1	/	30	/
Completion of VIDAS LPT test (heat treatment and passage in system)	/	2	/	50
Isolation of Fraser ½ and Fraser onto selective media, including plate coding	4	/	50	/
Readings	1	/	20	/
Interpretation of VIDAS LPT results	/	1		5
TOTAL	13 minutes	10 minutes	190 minutes 3h10	145 minutes 2h25

*in minutes

For positive samples, it is necessary to add the time required for confirmations.

For the alternative method, it is necessary to add the time required for the isolation on selective agar, i.e. approximately 1 minute per sample.
For the alternative method, the confirmations require less time since the presence of characteristic colonies onto selective agars is enough to confirm the result.
Suspect colonies can also be confirmed by performing rapid tests (API strip) without purification if the colony is sufficiently isolated.

The benefit of the method particularly lies in the possibility of sorting the negative samples from the suspect samples and thus simplifying the confirmations, and in the technician time saved when analyzing series of samples.

9. Time required to obtain results

Stage	**Time obtained (in days)** VIDAS LPT	**Time obtained (in days)** ISO 11290-1 reference method
Completion of pre-enrichment	D0	D0
Inoculations of enrichment broths	-	D1
Isolation of selective broths on selective agar	/	D1 & D3
Plate reading	/	D2 to D5
Obtaining negative results (if negative VIDAS LPT test	**D1**	**D5**
Obtaining negative results (if positive VIDAS LPT test and negative confirmation)	**D3**	**D5**
Confirmation tests	D1	D2 à D5
Obtaining positive results (after confirmation)	**D2 to D6**	**D4 to D11**
Obtaining positive results - Confirmation with reference method tests, including purification - Confirmation with isolation on specific agar	D3 to D6 D2	D4 to D11 /

10.Type of operator qualification	Identical level to that required for reference method
11.Common steps with reference method	Confirmations
12.Analysis result traceability	A results sheet is printed mentioning the reagent references, the date and time, the test result and the sample identification.
13.Laboratory maintenance	The VIDAS user manual explains some problems. Telephone technical support from bioMérieux. Preventive maintenance contracts available.

5. General conclusion

The comparative study of the methods was performed according to the EN ISO 16140:2003 reference.

The performances of the VIDAS LPT method were compared to those of the EN ISO 11290-1 reference method (including the amendment A1) by analyzing 345 samples divided into five product categories.

The relative accuracy obtained for the VIDAS LPT method is 91.9%, the relative sensitivity is 90.4% and the relative specificity is 93.1%, based on the calculations stipulated by the EN ISO 16140 standard.

Based on the calculations recommended by AFNOR, and based on the number of results selected, the sensitivity of the VIDAS LPT method is 91.2%. That of the reference method is 92.4%.

Finally, both methods are considered to be statistically equivalent.

The storage of the LPT enrichment broths after incubation, for 72 hours at 2-8°C, did not modify the performances of the method.

The level of detection obtained for the alternative method is between 0.3 and 1.1 cells per 25 g or 25 mL. It is close to that of the reference method (0.3 and 1.5 cells per 25 g or 25 ml).

The specificity of the method is satisfactory, all *Listeria* strains were detected and no cross-reaction was observed with non-target strains.

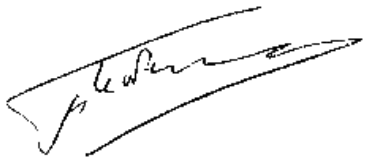
The results of the interlaboratory study obtained for all 14 laboratories selected demonstrate that the alternative method has globally higher relative accuracy, specificity and sensitivity values than that of the reference method.

The sensitivity of the alternative method recalculated accounting for all the confirmed positive results (including the additional positive results from the alternative method) is also higher than that obtained in the comparative study (93.8% / 90.4%).

The two methods did not appear to be statistically different (McNemar test).

The variability of the alternative method (accordance, concordance, odds ratio) is comparable to that of the reference method.

On the basis of all the results obtained according to the EN ISO 16140 (2003) standard, it was possible to grant the **NF VALIDATION certification** to the VIDAS UP *Listeria* (VIDAS LPT) method for the detection of *Listeria* spp. in food products for humans and environment samples (excluding primary production samples), with the certificate number BIO 12/33 – 05/12.



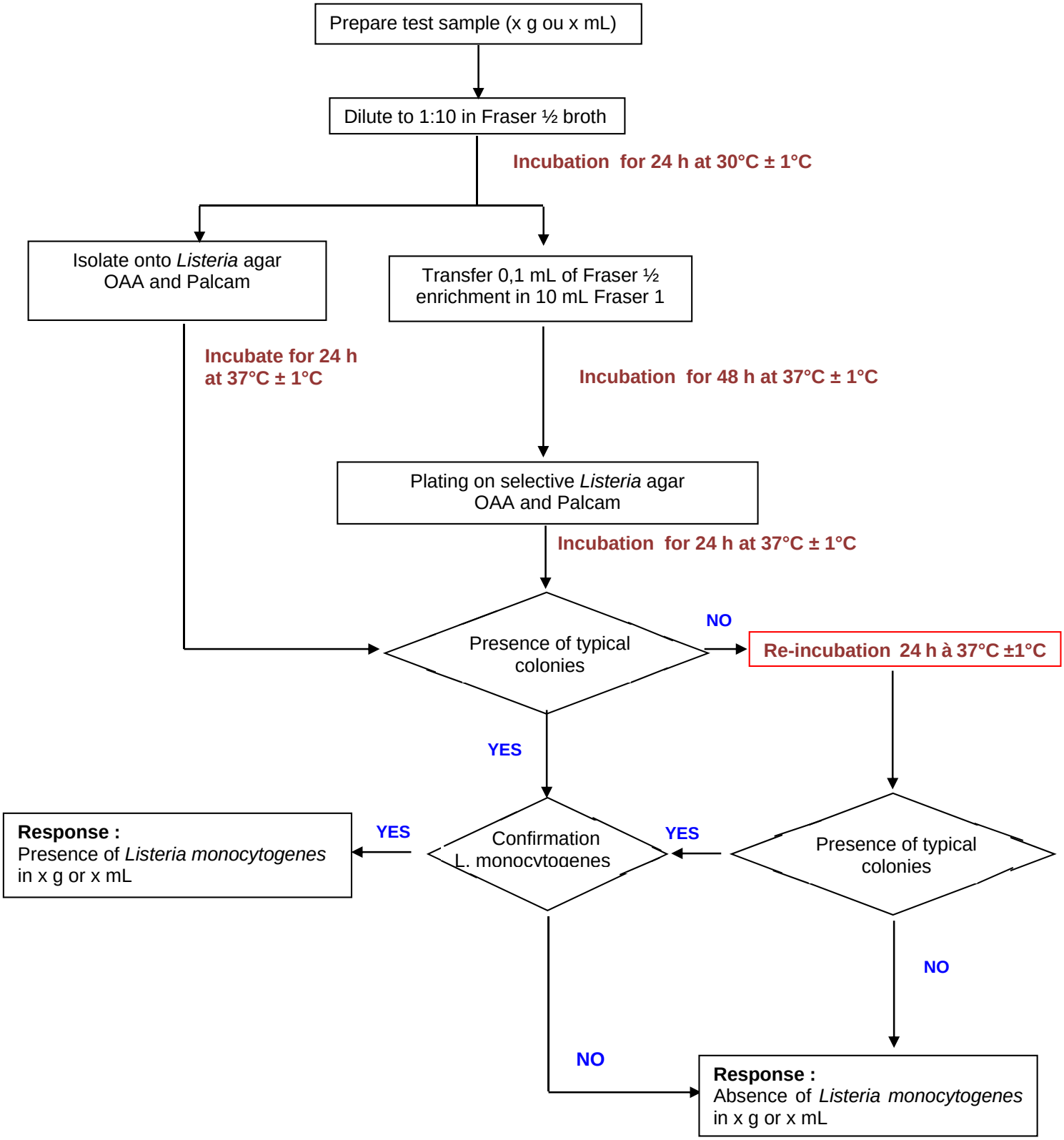
Massy, April 14th 2016
François Le Nestour
Unit Innovation Biology Manager

APPENDICES

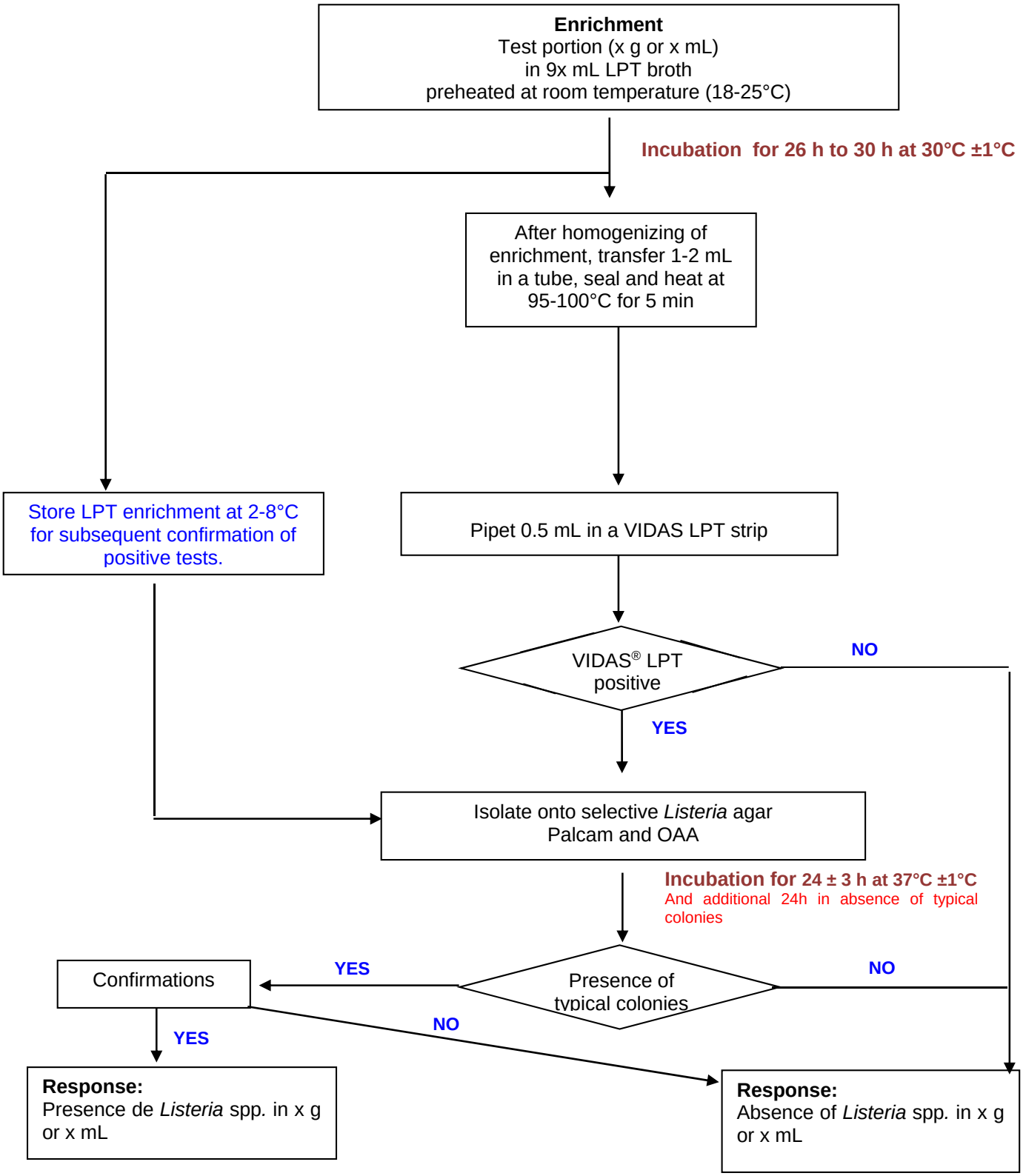
APPENDIX A

PROTOCOL OF THE METHODS

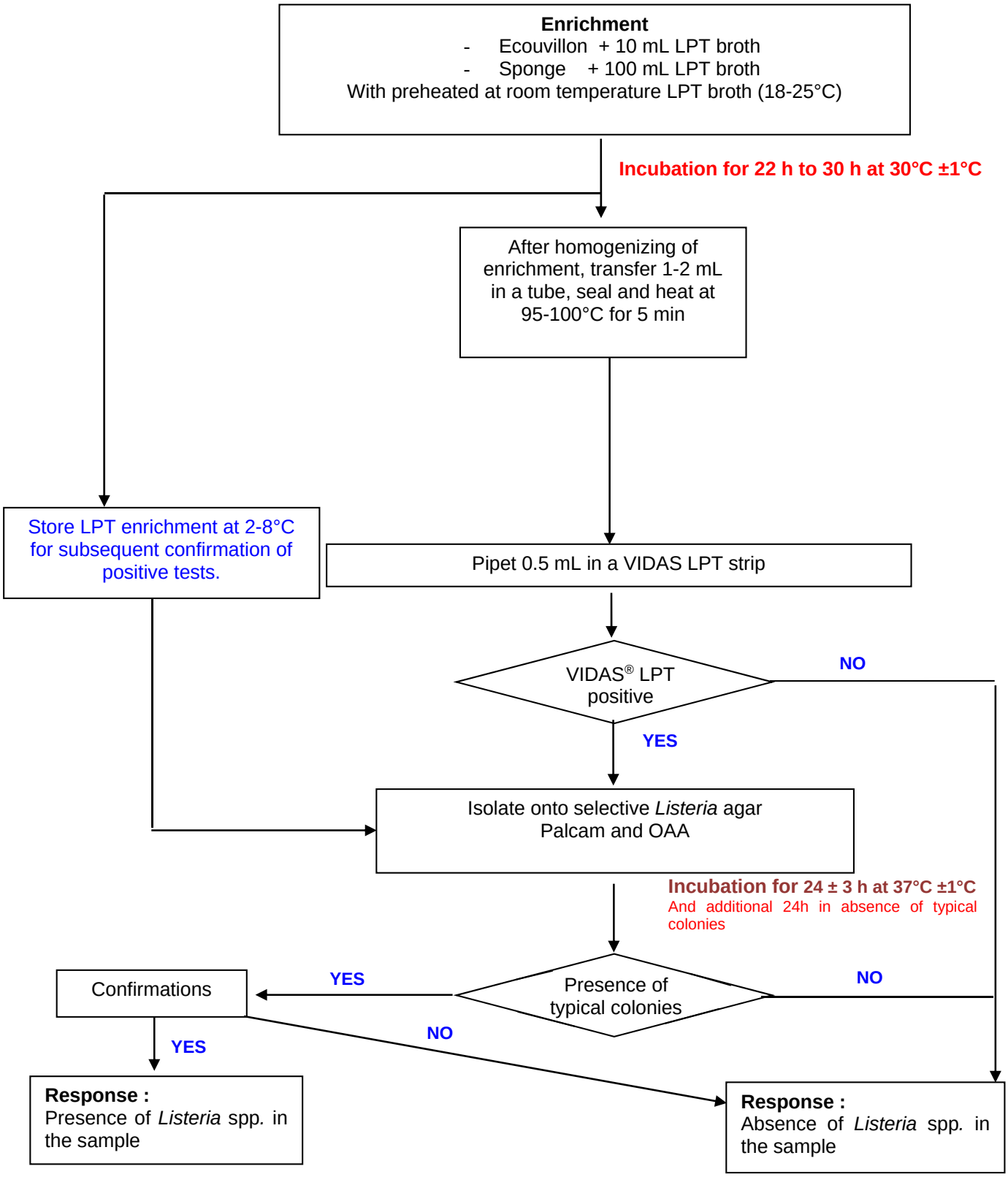
NORME ISO 11290-1 and amendment A1



VIDAS® UP *Listeria* (VIDAS LPT) METHOD
General protocol



VIDAS® UP *Listeria* (VIDAS® LPT) METHOD
Specific protocole for surface samples



APPENDIX B

ARTIFICIAL CONTAMINATIONS

Code	Produit	Catégorie	N°	Contamination artificielle					Résultat
				Souche		Type de stress	Evaluation du stress	UFC/25g	
				Nom	Origine				
A1	Brie de Meaux	PL1	L7	*Listeria monocytogenes 1/2a*	Munster croûte	45 min. étuve 55°C puis 30 min. à -80°C	0,52	0,6	-
A2	Tomme de Savoie	PL1	L7	*Listeria monocytogenes 1/2a*	Munster croûte	45 min. étuve 55°C puis 30 min. à -80°C	0,52	0,8	-
A3	Morbier lait cru	PL1	L7	*Listeria monocytogenes 1/2a*	Munster croûte	45 min. étuve 55°C puis 30 min. à -80°C	0,52	0,4	-
A4	Couloummier au lait cru	PL1	L7	*Listeria monocytogenes 1/2a*	Munster croûte	45 min. étuve 55°C puis 30 min. à -80°C	0,52	1	-
A5	Coquilles au saumon	PP3	L12	*Listeria monocytogenes 1/2a*	Saumon fumé	45 min. étuve 55°C puis 30 min. à -80°C	1,46	13,8	PD
A6	Fruits de mer	PP1	L12	*Listeria monocytogenes 1/2a*	Saumon fumé	45 min. étuve 55°C puis 30 min. à -80°C	1,46	27,6	
A7	Cocktail fruits de mer surgelés	PP1	L12	*Listeria monocytogenes 1/2a*	Saumon fumé	45 min. étuve 55°C puis 30 min. à -80°C	1,46	34,5	ND
A9	Pizza au saumon fumé	PP3	L12	*Listeria monocytogenes 1/2a*	Saumon fumé	45 min. étuve 55°C puis 30 min. à -80°C	1,46	20,7	
C12	St Maure au lait cru	PL2	L11	*Listeria monocytogenes 1/2a*	Munster croûte	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,99	21,2	PD
C13	Selles sur Cher au lait cru	PL2	L11	*Listeria monocytogenes 1/2a*	Munster croûte	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,99	10,6	ND
C14	Brie de Meaux	PL1	L11	*Listeria monocytogenes 1/2a*	Munster croûte	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,99	15,9	+
C15	Coquilles St Jacques béchamel	PP3	L20	*Listeria monocytogenes 1/2*	Brisures de saumon fumé	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	2,04	19,8	-
C16	Saumon fumé Ecosse	PP2	L20	*Listeria monocytogenes 1/2*	Brisures de saumon fumé	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	2,04	26,4	+
C17	Filet poisson sauce hollandaise	PP3	L20	*Listeria monocytogenes 1/2*	Brisures de saumon fumé	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	2,04	13,2	+
C18	Bouffi fumé	PP2	L20	*Listeria monocytogenes 1/2*	Brisures de saumon fumé	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	2,04	33	-
C20	Lait cru	PL3	L11	*Listeria monocytogenes 1/2a*	Munster croûte	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,99	26,5	-
G3	Coquilles au saumon	PP3	L155	*Listeria welshimeri*	Filet de saumon	45 min. étuve 55°C puis 30 min. à -80°C	0,3	0,3	-
G4	Coquilles au surimi	PP3	L155	*Listeria welshimeri*	Filet de saumon	45 min. étuve 55°C puis 30 min. à -80°C	0,3	0,24	-
G5	Noix de St Jacques aux poireaux	PP3	L155	*Listeria welshimeri*	Filet de saumon	45 min. étuve 55°C puis 30 min. à -80°C	0,3	0,4	-
G6	Coquilles au saumon	PP3	L155	*Listeria welshimeri*	Filet de saumon	45 min. étuve 55°C puis 30 min. à -80°C	0,3	0,16	-
H3	Saumon fumé Norvége	PP2	L113	*Listeria innocua*	Flétan fumé	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,57	7,25	+
H4	Saumon fumé Norvége	PP2	L113	*Listeria innocua*	Flétan fumé	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,57	5,8	+
H14	Saumon fumé Norvégien	PP2	L113	*Listeria innocua*	Flétan fumé	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,57	4,35	+
H15	aumon fumé Norvége	PP2	L113	*Listeria innocua*	Flétan fumé	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,57	2,9	+
I12	St Maure	PL2	L64	*Listeria innocua*	Epoisses	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,65	21,6	+
I13	Fromage de chèvre pasteurisé	PL2	L64	*Listeria innocua*	Epoisses	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,65	10,8	+
I14	Picadon chèvre pasteurisé	PL2	L64	*Listeria innocua*	Epoisses	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,65	16,2	+
I15	Cabri aux épices	PL2	L64	*Listeria innocua*	Epoisses	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,65	27	+
N2	Salade romaine	PV2	L58	*Listeria monocytogenes 4b*	salade	45 min. étuve 55°C puis 30 min. à -80°C	0,72	16	+
N3	Salade mélangée	PV2	L58	*Listeria monocytogenes 4b*	Salade	45 min. étuve 55°C puis 30 min. à -80°C	0,72	32	+
N5	Eau glacée	EN1	L28	*Listeria monocytogenes 1/2*	Eponge de surface	45 min. étuve 55°C puis 30 min. à -80°C	0,64	14,2	+
N6	Eau process	EN1	L28	*Listeria monocytogenes 1/2*	Eponge de surface	45 min. étuve 55°C puis 30 min. à -80°C	0,64	21,3	+
N7	Eau glacée	EN1	L28	*Listeria monocytogenes 1/2*	Eponge de surface	45 min. étuve 55°C puis 30 min. à -80°C	0,64	28,4	+
N9	Chou rouge rapé 4e gamme	PV2	L58	*Listeria monocytogenes 4b*	Salade	45 min. étuve 55°C puis 30 min. à -80°C	0,72	24	+
R2	Courgettes cuisinées	PV3	L66	*Listeria innocua*	Epinards	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,32	22	+
R3	Poêlée Printanière	PV2	L66	*Listeria innocua*	Epinards	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,32	33	+
R4	Carottes râpées 4e gamme	PV2	L66	*Listeria innocua*	Epinards	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,32	11	+
R5	Jardinière de légumes	PV3	L174	*Listeria welshimeri*	Epinards branches	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,68	8,8	+
R6	Courgettes vapeur	PV3	L174	*Listeria welshimeri*	Epinards branches	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,68	17,6	+
R7	Ratatouille	PV2	L174	*Listeria welshimeri*	Epinards branches	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,68	22	+
R8	Poélée de poivrons préfrits	PV1	L174	*Listeria welshimeri*	Epinards branches	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,68	13,2	+
R9	Salade de pâtes aux fruits de mer	PP3	L155	*Listeria welshimeri*	Filet de saumon	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,53	10,4	+
R10	Fricassée de calamars à l'espagnole	PP3	L155	*Listeria welshimeri*	Filet de saumon	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,53	26	+
R11	Terrine de poisson	PP3	L155	*Listeria welshimeri*	Filet de saumon	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,53	15,6	-
R12	Filets de maquereaux	PP2	L155	*Listeria welshimeri*	Filet de saumon	4 jours +4°C avec 15% NaCl puis 30 min. à -80°C	0,53	20,8	+
R16	Eau glacée	EN1	L164	*Listeria ivanovii spp londoniensis*	9101013 Biom. Sol	45 min. étuve 55°C puis 30 min. à -80°C	1,31	29	+
R17	Eau neuve	EN1	L217	*Listeria monocytogenes 4b*	Environnement (déchets filtre)	45 min. étuve 55°C puis 30 min. à -80°C	1,53	21,5	+
R18	Eau réseau	EN1	L175	*Listeria innocua*	Eau environnement	45 min. étuve 55°C puis 30 min. à -80°C	1,2	20	+
R19	Eau potable	EN1	L164	*Listeria ivanovii spp londoniensis*	9101013 Biom. Sol	45 min. étuve 55°C puis 30 min. à -80°C	1,31	9,7	+
R20	Eau neuve	EN1	L217	*Listeria monocytogenes 4b*	Environnement (déchets filtre)	45 min. étuve 55°C puis 30 min. à -80°C	1,53	13	+
R21	Eau process du 05/07/11	EN1	L175	*Listeria innocua*	Eau environnement	45 min. étuve 55°C puis 30 min. à -80°C	1,2	15	+
R22	Déchets découpe poulet	EN3	L164	*Listeria ivanovii spp londoniensis*	9101013 Biom. Sol	45 min. étuve 55°C puis 30 min. à -80°C	1,31	29	-
R23	Déchets découpe porc	EN3	L217	*Listeria monocytogenes 4b*	Environnement (déchets filtre)	45 min. étuve 55°C puis 30 min. à -80°C	1,53	21,5	+
R24	Déchets découpe dinde	EN3	L175	*Listeria innocua*	Eau environnement	45 min. étuve 55°C puis 30 min. à -80°C	1,2	12,5	+
R25	Déchets découpe veau	EN3	L164	*Listeria ivanovii spp londoniensis*	9101013 Biom. Sol	45 min. étuve 55°C puis 30 min. à -80°C	1,31	19,4	-
R26	Déchets découpe bœuf	EN3	L217	*Listeria monocytogenes 4b*	Environnement (déchets filtre)	45 min. étuve 55°C puis 30 min. à -80°C	1,53	17,2	+
R27	Déchets découpe agneau	EN3	L175	*Listeria innocua*	Eau environnement	45 min. étuve 55°C puis 30 min. à -80°C	1,2	17,5	+
W15	Miettes de surimi au crabe	PP3	L144	*Listeria innocua* 6b	Surface poubelle	45 min. étuve 55°C puis 30 min. à -80°C	0,93	8	+
W16	Terrine de crevettes	PP3	L144	*Listeria innocua* 6b	Surface poubelle	45 min. étuve 55°C puis 30 min. à -80°C	0,93	4	+
W17	Steaks hachés de colin	PP3	L144	*Listeria innocua* 6b	Surface poubelle	45 min. étuve 55°C puis 30 min. à -80°C	0,93	16	+
W18	Crevettes grises	PP1	L144	*Listeria innocua* 6b	Surface poubelle	45 min. étuve 55°C puis 30 min. à -80°C	0,93	6	ND
W19	Dos de cabillaud	PP1	L144	*Listeria innocua* 6b	Surface poubelle	45 min. étuve 55°C puis 30 min. à -80°C	0,93	20	+
W20	Poissons panés au fromage	PP3	L144	*Listeria innocua* 6b	Surface poubelle	45 min. étuve 55°C puis 30 min. à -80°C	0,93	12	+
W21	Lentilles vapeur	PV3	L112	*Listeria innocua*	Pommes frites	45 min. étuve 55°C puis 30 min. à -80°C	0,35	21	+
W22	Carottes rapées vinaigrette	PV3	L112	*Listeria innocua*	Pommes frites	45 min. étuve 55°C puis 30 min. à -80°C	0,35	28	+
W23	Poêlée à la bretonne	PV2	L112	*Listeria innocua*	Pommes frites	45 min. étuve 55°C puis 30 min. à -80°C	0,35	14	+
W24	Carottes lamelles vapeur	PV3	L112	*Listeria innocua*	Pommes frites	45 min. étuve 55°C puis 30 min. à -80°C	0,35	7	+
W31	Eau glacée	EN1	L175	*Listeria innocua*	Eau environnement	45 min. étuve 55°C puis 30 min. à -80°C	1,08	27	+
W32	Eau réseau	EN1	L175	*Listeria innocua*	Eau environnement	45 min. étuve 55°C puis 30 min. à -80°C	1,08	19,5	+
W33	Eau glacée	EN1	L175	*Listeria innocua*	Eau environnement	45 min. étuve 55°C puis 30 min. à -80°C	1,08	11,7	+

APPENDIX C

RELATIVE ACCURACY, RELATIVE SPECIFICITY,
RELATIVE SENSITIVITY

-

DETAILED RESULTS TABLES

General protocol
Specific protocol for surface samples

Legend

Bacterial burden
Ø : no culture
L = Low
M = Moderate
H = High
CA : Artificial contamination (O: Yes - N: No)

Breakdown of flora
suspect colonies = colonies of *Listeria monocytogenes*

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 characteristic *Listeria* colonies if x ≤ 5

* : mixture of *Listeria*

Media used
O&A
Palcam

Results
RFV : Relative Fluorescence Value
VT : Test Value
+ : positif result
- : negative result
Black type : comparable result (=) to reference method
Blue type : additional positif result (PS) with respect to reference method
Red type : false negative result (FN) with respect to reference method
Pnk type : false positive result (FP) with respect to reference method

Sample categories (Cat.) :
PC : Meat products
PL : Dairy products
PV : Plants products
PP : Fish products
EN : Environment samples
SS : Surface samples

Code	Products	Cat.	CA	ISO 11290-1 reference method #						VIDAS® UP *Listeria* (LPT) alternative method 22- 30h							Comparison
				Fraser 1/2		Fraser		Identification	Final result	VIDAS LPT test			Confirmations			Final result	
				O&A	Palcam	O&A	Palcam			RFV	VT	Test result	Palcam	O&A	Identification		
B6	Deep-frozen minced beef	PC1	N	Ø	Ø	Ø	Ø	/	-	4887	1,59	+	+MB	+MA	*Listeria welshimeri*	+	PS
C4	Minced meat of horse	PC1	N	+LA	+LA	+LA	+MA	*Listeria monocytogenes*	+	11351	3,70	+	+MA	+MB	*Listeria monocytogenes*	+	=
E10	Minced meat of ox (beef)	PC1	N	+LA	+LA	+MA	+MA	*Listeria monocytogenes*	+	6967	2,27	+	+HB	+HB	*Listeria monocytogenes*	+	=
E11	Angel-hair pasta	PC1	N	+LA	+LA	+MA	+MA	*Listeria monocytogenes*	+	7407	2,41	+	+HA	+MA	*Listeria monocytogenes*	+	=
I4	Chicken cutlets	PC1	N	+LA	+LB	+LB	+MB	*Listeria innocua*	+	5203	1,74	+	+LA	+LA	*Listeria innocua*	+	=
J3	Deep-freeze ox to cook	PC1	N	+LA	+MA	+MA	+HA	*Listeria innocua*	+	4	0,00	-	/	/	/	-	FN
J7	Chicken tenderloins	PC1	N	+LB	+LA	+MA	+MA	*Listeria welshimeri*	+	5	0,00	-	/	/	/	-	FN
J8	Bio sausages	PC1	N	+LB	+LB	+MB	+MB	*Listeria welshimeri*	+	4599	1,54	+	+MA	+MB	*Listeria welshimeri*	+	=
M6	Chicken filets	PC1	N	+MB*	+LB*	+MB*	+MB*	*Listeria monocytogenes* *Listeria welshimeri*	+	7715	2,44	+	+HB*	+MB*	*Listeria monocytogenes* *Listeria welshimeri*	+	=
N12	Angel-hair pasta	PC1	N	+LB*	+LB*	+MB*	+HB	*Listeria monocytogenes* *Listeria welshimeri*	+	8149	2,58	+	+HB	+MB*	*Listeria monocytogenes* *Listeria welshimeri*	+	=
W10	Chicken tenderloins	PC1	N	Ø	Ø	Ø	Ø	/	-	320	0,12	+	+LB	+LB*	*Listeria monocytogenes* *Listeria welshimeri*	+	PS
W11	Chicken cutlets	PC1	N	Ø	Ø	Ø	Ø	/	-	8563	3,23	+	+MA	+LB	*Listeria monocytogenes*	+	PS
W12	Minced beef way butcher	PC1	N	+LA	+LA	+MA	+MB	*Listeria monocytogenes*	+	11933	4,50	+	+MA	+MA	*Listeria monocytogenes*	+	=
W27	Minced meat of horse	PC1	N	+LB	+LA	+LB	+LA	*Listeria monocytogenes*	+	7049	2,66	+	+HA	+MB	*Listeria monocytogenes*	+	=
W30	Charolais neck	PC1	N	+MA	+LA	+MA	+MA	*Listeria welshimeri*	+	8673	3,27	+	+MB	+MA	*Listeria welshimeri*	+	=
A10	Caul of pork	PC2	N	+LB*	+MC*	+MB*	+MB*	*Listeria monocytogenes* *Listeria welshimeri*	+	9429	3,08	+	+MC*	+MB*	*Listeria monocytogenes* *Listeria welshimeri*	+	=
B3	Merguez	PC2	N	+LA	+LA	+MA	+MA	*Listeria innocua*	+	688	0,22	+	+LB	+LA	*Listeria innocua*	+	=
G15	Pork sausages	PC2	N	+LB	+LB	+MB	+MB	*Listeria innocua*	+	7832	2,62	+	+HB	+MB	*Listeria innocua*	+	=
H5	Merguez	PC2	N	+LB*	+LB*	+MB*	+HB	*Listeria monocytogenes* *Listeria innocua*	+	9048	3,03	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=
J4	Chipolatas	PC2	N	+LB*	+MB*	+MB*	+MC*	*Listeria monocytogenes* *Listeria welshimeri*	+	8139	2,73	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria welshimeri*	+	=
J5	Chipolatas	PC2	N	+LA	+LA	+MA	+MA	*Listeria innocua*	+	5	0,00	-	/	/	/	-	FN
J6	Ox balls	PC2	N	+MB*	+MB*	+MB*	+HB	*Listeria monocytogenes* *Listeria innocua*	+	8112	2,72	+	+HB	+HB*	*Listeria monocytogenes* *Listeria innocua*	+	=
M3	Chipolatas	PC2	N	Ø	Ø	Ø	Ø	/	-	6965	2,21	+	+HA	+HB	*Listeria monocytogenes*	+	PS
P4	Chipolatas	PC2	N	+MB*	+MB	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	11018	3,77	+	+LB*	+MB	*Listeria monocytogenes* *Listeria innocua*	+	=
B5	Pizza ham and mushrooms	PC3	N	+LA	+LB	+MA	+MB	*Listeria welshimeri*	+	68	0,02	-	/	/	/	-	FN
C1	Couscous meat	PC3	N	+LB	+LA	+MA	+MA	*Listeria welshimeri*	+	7985	2,60	+	+MB	+MB	*Listeria welshimeri*	+	=
C3	Roast pork butcher	PC3	N	+LA	+LA	+MA	+MA	*Listeria monocytogenes*	+	8613	2,81	+	+MA	+MA	*Listeria monocytogenes*	+	=
D1	Ham	PC3	N	+LA	+LA	+MA	+HA	*Listeria monocytogenes*	+	226	0,07	+	+LA (2)	+LC(2)	*Listeria monocytogenes*	+	=
D2	Ham	PC3	N	+LA	+LA	+MA	+MA	*Listeria monocytogenes*	+	5	0,00	-	/	/	/	-	FN
F2	Cured ham pizza	PC3	N	+LA	+MB	+MA	+MB	*Listeria welshimeri*	+	8834	2,88	+	+LB	+LB	*Listeria welshimeri*	+	=
H7	Smoked duck lardons	PC3	N	+LB(4)	+LB(5)	+MB	+HB	*Listeria monocytogenes*	+	1397	0,46	+	+LB	+LB*	*Listeria monocytogenes* *Listeria welshimeri*	+	=
J1	Pizza	PC3	N	+LB*	+LB*	+MB*	+HC	*Listeria monocytogenes* *Listeria welshimeri*	+	870	0,29	+	+LB*	+MC*	*Listeria monocytogenes* *Listeria welshimeri*	+	=
P3	Andouillette	PC3	N	+MB	+MB	+MA	+HB	*Listeria monocytogenes*	+	7602	2,60	+	+HA	+MB	*Listeria monocytogenes*	+	=

Meat Products

Code	Products	Cat.	CA	ISO 11290-1 reference method #						VIDAS® UP *Listeria* (LPT) alternative method 22- 30h							Comparison
				Fraser 1/2		Fraser		Identification	Final result	VIDAS LPT test			Confirmations			Final result	
				O&A	Palcam	O&A	Palcam			RFV	VT	Test result	Palcam	O&A	Identification		
B1	Dry ham	PC1	N	Ø	Ø	Ø	Ø	/	-	5	0,00	-	/	/	/	-	=
B4	Tenderloin of duck foie gras	PC1	N	Ø	-LE	-ME	-ME	/	-	4	0,00	-	/	/	/	-	=
D6	Smoked lardons	PC1	N	Ø	Ø	Ø	Ø	/	-	5	0,00	-	/	/	/	-	=
J2	Ox Tartar	PC1	N	Ø	Ø	Ø	Ø	/	-	6	0,00	-	/	/	/	-	=
J9	Smoked bacon	PC1	N	Ø	-LE	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
M4	Deep-frozen angel-hair pasta	PC1	N	-LE	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
M5	Smoked duck lardons	PC1	N	-ME	Ø	-ME	-ME	/	-	5	0,00	-	/	/	/	-	=
W29	Ox rib to grill	PC1	N	+LB	Ø	-LE	-LE	/	-	-3	0,00	-	/	/	/	-	=
D3	Sausages	PC2	N	-LE	-LE	-LE	-ME	/	-	4	0,00	-	/	/	/	-	=
D4	Merguez	PC2	N	-ME	-ME	-ME	-ME	/	-	5	0,00	-	/	/	/	-	=
D9	Toulouse sausages	PC2	N	-LE	-LE	-ME	-ME	/	-	4	0,00	-	/	/	/	-	=
D12	Marinaded chicken	PC2	N	Ø	Ø	Ø	Ø	/	-	9	0,00	-	/	/	/	-	=
E12	Smoked sausages	PC2	N	-LE	-LE	-ME	-ME	/	-	5	0,00	-	/	/	/	-	=
I5	Marinaded chicken way Thai	PC2	N	Ø	Ø	Ø	Ø	/	-	6	0,00	-	/	/	/	-	=
P1	Pork sausages	PC2	N	-ME	-LE	-LE	-LE	/	-	-3	0,00	-	/	/	/	-	=
P2	Black sausage	PC2	N	Ø	Ø	-LE	-LE	/	-	-3	0,00	-	/	/	/	-	=
U16	Dices of marinaded chicken	PC2	N	Ø	Ø	-LE	-LE	/	-	-3	0,00	-	/	/	/	-	=
C2	Terrine with endives	PC3	N	-LE	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
D5	Pâté with olives	PC3	N	Ø	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
D7	Liver paté	PC3	N	Ø	Ø	Ø	Ø	/	-	11	0,00	-	/	/	/	-	=
D8	Cooked roast pork	PC3	N	Ø	Ø	Ø	-LE	/	-	4	0,00	-	/	/	/	-	=
E9	Ham-mushroom (for pizza)	PC3	N	Ø	Ø	Ø	Ø	/	-	79	0,02	-	/	/	/	-	=
F4	Half cockerel cooked	PC3	N	Ø	Ø	Ø	Ø	/	-	2025	0,66	+	Ø	Ø	/	-	FP
F7	Pizza Ham	PC3	N	Ø	-LE	-ME	-ME	/	-	4	0,00	-	/	/	/	-	=
I11	Salad of meat with fresh vegetables	PC3	N	Ø	Ø	Ø	Ø	/	-	5	0,00	-	/	/	/	-	=
M7	Basquaise chicken	PC3	N	Ø	-LE	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
U11	Dices of ham	PC3	N	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	/	-	=
U12	Minced smoked ham	PC3	N	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	/	-	=
U14	Mortadelle	PC3	N	-ME	-ME	-ME	-ME	/	-	-3	0,00	-	/	/	/	-	=
W34	Minced meat of ox (beef)	PC1	N	-LE	-LE	-ME	-ME	/	-	4	0,00	-	/	/	/	-	=

Dairy products

Code	Products	Cat.	CA	VIDAS® UP *Listeria* (LPT) alternative method 72h +4°C							Comparison	Confirmation after LX broth			Confirmation after LPT broth		
				Test VIDAS LPT			Confirmations			Final result							
				RFV	VT	Test result	Palcam	O&A	Identification			Palcam	O&A	Identification	Palcam	O&A	Identification
B6	Deep-frozen minced beef	PC1	N	9423	3,07	+	+MA	+MB*	*Listeria welshimeri*	+	PS						
C4	Minced meat of horse	PC1	N	10442	3,41	+	+MA	+MA	*Listeria monocytogenes*	+	=						
E10	Minced meat of ox (beef)	PC1	N	7867	2,57	+	+HB	+HB	*Listeria monocytogenes*	+	=						
E11	Angel-hair pasta	PC1	N	7913	2,58	+	+HA	+MB	*Listeria monocytogenes*	+	=						
I4	Chicken cutlets	PC1	N	9413	3,15	+	+MA	+MA	*Listeria innocua*	+	=						
J3	Deep-freeze ox to cook	PC1	N	5	0,00	-	-LE	-LE	/	-	FN	Ø	Ø	/	Ø	Ø	/
J7	Chicken tenderloins	PC1	N	5	0,00	-	-LE	-LE	/	-	FN	Ø	Ø	/	Ø	Ø	/
J8	Bio sausages	PC1	N	7739	2,59	+	+MB	+MB	*Listeria welshimeri*	+	=						
M6	Chicken filets	PC1	N	9221	2,92	+	+HB	+MB*	*Listeria monocytogenes* *Listeria welshimeri*	+	=						
N12	Angel-hair pasta	PC1	N	8463	2,68	+	+HB	+MB*	*Listeria monocytogenes* *Listeria welshimeri*	+	=						
W10	Chicken tenderloins	PC1	N	2829	1,06	+	+LB*	+LB*	*Listeria monocytogenes* *Listeria welshimeri*	+	PS						
W11	Chicken cutlets	PC1	N	11450	4,32	+	+MB	+MB	*Listeria monocytogenes*	+	PS						
W12	Minced beef way butcher	PC1	N	8058	3,04	+	+MA	+MA	*Listeria monocytogenes*	+	=						
W27	Minced meat of horse	PC1	N	8420	3,17	+	+MA	+MB	*Listeria monocytogenes*	+	=						
W30	Charolais neck	PC1	N	8969	3,38	+	+MB	+MA	*Listeria welshimeri*	+	=						
A10	Caul of pork	PC2	N	9112	2,97	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria welshimeri*	+	=						
B3	Merguez	PC2	N	1033	0,33	+	+LB	+LB	*Listeria innocua*	+	=						
G15	Pork sausages	PC2	N	7817	2,62	+	+HB	+MB	*Listeria innocua*	+	=						
H5	Merguez	PC2	N	9492	3,18	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
J4	Chipolatas	PC2	N	9058	3,04	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria welshimeri*	+	=						
J5	Chipolatas	PC2	N	5	0,00	-	-LE	-LE	/		FN	Ø	-LE	/	Ø	-LE	/
J6	Ox balls	PC2	N	9101	3,05	+	+HB	+HB	*Listeria monocytogenes* *Listeria innocua*	+	=						
M3	Chipolatas	PC2	N	8423	2,67	+	+HA	+MB	*Listeria monocytogenes*	+	PS						
P4	Chipolatas	PC2	N	11640	3,99	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
B5	Pizza ham and mushrooms	PC3	N	356	0,11	+	+LA	+LB	*Listeria welshimeri*	+	=						
C1	Couscous meat	PC3	N	8201	2,67	+	+MB	+MB	*Listeria welshimeri*	+	=						
C3	Roast pork butcher	PC3	N	8206	2,68	+	+MA	+MA	*Listeria monocytogenes*	+	=						
D1	Ham	PC3	N	644	0,21	+	+LA (3)	+LC	*Listeria monocytogenes*	+	=						
D2	Ham	PC3	N	5	0,00	-	Ø	-LE	/	-	FN	-LE	-LE	/	-LE	-LE	/
F2	Cured ham pizza	PC3	N	8702	2,84	+	+LB(2)	+LC	*Listeria welshimeri*	+	=						
H7	Smoked duck lardons	PC3	N	11509	3,86	+	+LB*	+LB*	*Listeria monocytogenes* *Listeria welshimeri*	+	=						
J1	Pizza	PC3	N	1721	0,57	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria welshimeri*	+	=						
P3	Andouillette	PC3	N	8449	2,89	+	+HA	+MA	*Listeria monocytogenes*	+	=						

Code	Products	Cat.	CA	ISO 11290-1 reference method #						VIDAS® UP *Listeria* (LPT) alternative method 22- 30h							Comparison
				Fraser 1/2		Fraser		Identification	Final result	VIDAS LPT test			Confirmations			Final result	
				O&A	Palcam	O&A	Palcam			RFV	VT	Test result	Palcam	O&A	Identification		
A11	Farmer Neufchâtel with raw milk	PL1	N	+LB	+MC	+MA	+MC	*Listeria monocytogenes*	+	8129	2,65	+	+HA	+HA	*Listeria monocytogenes*	+	=
B15	Tomme with raw milk	PL1	N	-LE	-LE	-LE	-LE	/	-	11357	3,71	+	+MB	+MB	*Listeria monocytogenes*	+	PS
B17	Maroilles with raw milk	PL1	N	+MB	+MB	+MB*	+HB*	*Listeria monocytogenes* *Listeria innocua*	+	10369	3,38	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=
C8	Farmer Maroilles with raw milk	PL1	N	+LA	+MA	+MB	+MB	*Listeria monocytogenes*	+	8771	2,86	+	+LA	+MB	*Listeria monocytogenes*	+	=
C9	Tomme with raw milk	PL1	N	+MA	+MB	+MB	+MB	*Listeria monocytogenes*	+	3081	1,00	+	+LC	+MB	*Listeria monocytogenes*	+	=
C10	Petit vinageois with raw milk	PL1	N	+MA	+MA	+MB	+HB	*Listeria monocytogenes*	+	12196	3,98	+	+MB	+MB	*Listeria monocytogenes*	+	=
E5	Reblochon farmer with raw milk	PL1	N	+MB	+MB	+MB	+MB	*Listeria ivanovii*	+	8473	2,76	+	+MB	+MB	*Listeria ivanovii*	+	=
F5	Reblochon farmer with raw milk	PL1	N	+LB	+MB	+MB	+MB	*Listeria monocytogenes*	+	11884	3,88	+	+MA	+MB	*Listeria monocytogenes*	+	=
F9	Provolone	PL1	N	+MA	+MB	+MA	+MB	*Listeria monocytogenes*	+	10919	3,56	+	+LB	+LB	*Listeria monocytogenes*	+	=
H11	"Le ch'ti" cheese with cow raw milk	PL1	N	+MB	+MB	+MB	+MB	*Listeria monocytogenes*	+	8185	2,74	+	+MB	+MB	*Listeria monocytogenes*	+	=
H12	Tomme d'artois with raw milk	PL1	N	Ø	Ø	Ø	Ø	/	-	9366	3,14	+	+MB	+MB	*Listeria innocua*	+	PS
I6	Reblochon de Savoie with raw milk	PL1	N	+MB	+MB	+MB	+MB	*Listeria monocytogenes*	+	11980	4,02	+	+LB	+MB	*Listeria monocytogenes*	+	=
I7	Pasteurized "62" cheese	PL1	N	+MB	+MB	+MB	+HB	*Listeria monocytogenes*	+	8676	2,91	+	+MB	+MB	*Listeria monocytogenes*	+	=
C12	St Maure with raw milk	PL2	O	-LE	-LE	Ø	Ø	/	-	9987	3,26	+	+LB	+MB	*Listeria monocytogenes*	+	PS
C13	Selles sur Cher with raw milk	PL2	O	+LA(1)	+LB(2)	+MA	+HB	*Listeria monocytogenes*	+	42	0,01	-	/	/	/	-	FN
I12	St Maure	PL2	O	+MA	+MB	+MA	+HB	*Listeria innocua*	+	7884	2,64	+	+MB	+MB	*Listeria innocua*	+	=
I13	Pasteurized goat milk	PL2	O	+MA	+MB	+MA	+HB	*Listeria innocua*	+	7964	2,67	+	+MC	+MB	*Listeria innocua*	+	=
I14	Picadon with pasteurized goat milk	PL2	O	+LA	+MB	+MA	+HB	*Listeria innocua*	+	11748	3,94	+	+MA	+MB	*Listeria innocua*	+	=
I15	Cabri with spices	PL2	O	+MB	+MB	+MA	+HB	*Listeria innocua*	+	7937	2,66	+	+MA	+MB	*Listeria innocua*	+	=
B7	Opéra coffee	PL3	N	+ME	-LE	+MA	+MB	*Listeria monocytogenes*	+	5	0,00	-	/	/	/	-	FN
D11	Strawberries Melba	PL3	N	+MA	+MB	+MA	+HB	*Listeria monocytogenes*	+	7138	2,33	+	+MB	+HB	*Listeria monocytogenes*	+	=
D14	Pizza cheese	PL3	N	+MA	+MA	+MA	+HB	*Listeria monocytogenes*	+	8121	2,65	+	+MB	+MD*	*Listeria monocytogenes* *Listeria welshimeri*	+	=
E1	Profiteroles with chocolate and cream	PL3	N	+MA	+MA	+MA	+MA	*Listeria monocytogenes*	+	8034	2,62	+	+MA	+MA	*Listeria monocytogenes*	+	=
E2	Versaillais	PL3	N	+MC	+MD	+MB	+MB	*Listeria monocytogenes*	+	8424	2,75	+	+MB	+MB	*Listeria monocytogenes*	+	=
E3	Strawberries Melba	PL3	N	+MB	+MB	+MA	+MB	*Listeria monocytogenes*	+	8325	2,71	+	+MB	+MA	*Listeria monocytogenes*	+	=
E4	Pizza with cheese	PL3	N	+LA	+LB	+MB	+MB	*Listeria welshimeri*	+	12198	3,98	+	+MB	+MB	*Listeria welshimeri*	+	=
F1	Versaillais	PL3	N	+MB	+LB	+MB	+MB	*Listeria innocua*	+	10153	3,31	+	+MB	+MB	*Listeria innocua*	+	=
F3	Pizza with cheese	PL3	N	+MC	+MC	+MB	+MC	*Listeria welshimeri*	+	1453	0,47	+	+LB	+LB	*Listeria welshimeri*	+	=
F6	Versaillais	PL3	N	+MA	+MB	+MB	+HC	*Listeria monocytogenes*	+	8554	2,79	+	+MB	+MB	*Listeria monocytogenes*	+	=
F8	Pizza with cheese	PL3	N	+MA	+MA	+MB	+MB	*Listeria welshimeri*	+	8214	2,68	+	+MD*	+MD*	*Listeria monocytogenes* *Listeria welshimeri*	+	=

Code	Products	Cat.	CA	ISO 11290-1 reference method #						VIDAS® UP *Listeria* (LPT) alternative method 22- 30h							Comparison
				Fraser 1/2		Fraser		Identification	Final result	VIDAS LPT test			Confirmations			Final result	
				O&A	Palcam	O&A	Palcam			RFV	VT	Test result	Palcam	O&A	Identification		
A1	Brie de Meaux with raw milk	PL1	O	-LE	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
A2	Tomme de Savoie	PL1	O	-LE	Ø	-LE	Ø	/	-	3	0,00	-	/	/	/	-	=
A3	Morbier with raw milk	PL1	O	Ø	Ø	Ø	Ø	/	-	5	0,00	-	/	/	/	-	=
A4	Coulommiers with raw milk	PL1	O	-LE	Ø	Ø	-LE	/	-	4	0,00	-	/	/	/	-	=
B11	Carré du vinage	PL1	N	Ø	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
B12	Raclette with raw milk	PL1	N	-LE	-ME	-ME	-ME	/	-	10	0,00	-	/	/	/	-	=
B13	Cambrai Tomme with raw milk	PL1	N	-LE	Ø	Ø	Ø	/	-	15	0,00	-	/	/	/	-	=
B19	Soft blue cheese	PL1	N	Ø	Ø	Ø	Ø	/	-	6	0,00	-	Ø	Ø	/	-	=
F12	Coulommiers raw milk	PL1	N	-LE	-LE	-ME	-ME	/	-	19	0,00	-	/	/	/	-	=
H13	Le Boulonnais raw milk	PL1	N	Ø	-LE	Ø	Ø	/	-	6	0,00	-	/	/	/	-	=
B14	Goat cheese with raw milk	PL2	N	-LE	-LE	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
N13	Valencay	PL2	N	Ø	Ø	-LE	Ø	/	-	3	0,00	-	-LE	-LE	/	-	=
Q7	Valençay goat raw milk	PL2	N	-LE	Ø	-ME	Ø	/	-	0	0,00	-	/	/	/	-	=
Q8	Goat cheese with raw milk	PL2	N	-LE	-LE	Ø	Ø	/	-	-2	0,00	-	/	/	/	-	=
Q9	Selles sur Cher raw milk	PL2	N	-LE	Ø	-ME	-LE	/	-	4	0,00	-	/	/	/	-	=
Q10	Pasteurized goat cheese	PL2	N	-LE	-LE	Ø	-LE	/	-	-2	0,00	-	/	/	/	-	=
Q11	Goat cheese	PL2	N	-LE	Ø	Ø	Ø	/	-	2	0,00	-	/	/	/	-	=
Q12	Goat cheese with raw milk	PL2	N	-ME	Ø	Ø	Ø	/	-	0	0,00	-	/	/	/	-	=
Q13	Selles sur Cher raw milk	PL2	N	-LE	-LE	Ø	-LE	/	-	6	0,00	-	/	/	/	-	=
Q14	Goat cheese	PL2	N	-LE	Ø	Ø	Ø	/	-	1	0,00	-	/	/	/	-	=
B16	Appel pie	PL3	N	Ø	-LE	-LE	-LE	/	-	4	0,00	-	/	/	/	-	=
B20	Raw milk	PL3	N	Ø	Ø	-LE	Ø	/	-	6	0,00	-	/	/	/	-	=
C20	Raw milk	PL3	O	Ø	Ø	Ø	Ø	/	-	3	0,00	-	/	/	/	-	=
G13	Pipé rigate goat cheese and roquette	PL3	N	Ø	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
Q1	Forêt noire	PL3	N	-ME	-LE	-ME	-ME	/	-	4	0,00	-	/	/	/	-	=
Q2	Miroir woth strawberries	PL3	N	Ø	-LE	Ø	Ø	/	-	-3	0,00	-	/	/	/	-	=
Q3	Strawberries Melba	PL3	N	Ø	Ø	-LE	Ø	/	-	-2	0,00	-	/	/	/	-	=
Q4	Chou chantilly	PL3	N	-LE	Ø	-ME	-LE	/	-	-2	0,00	-	/	/	/	-	=
Q5	Religieuse chocolate	PL3	N	-LE	Ø	-ME	-LE	/	-	-3	0,00	-	/	/	/	-	=
Q6	Tropézienne pie	PL3	N	-ME	-ME	-ME	-ME	/	-	-4	0,00	-	/	/	/	-	=

Code	Products	Cat.	VIDAS® UP *Listeria* (LPT) alternative method 72h +4°C							Comparison	Confirmation after LX broth			Confirmation after LPT broth		
			Test VIDAS LPT			Confirmations			Final result							
			RFV	VT	Test result	Palcam	O&A	Identification			Palcam	O&A	Identification	Palcam	O&A	Identification
A11	Farmer Neufchâtel with raw milk	PL1	6848	2,23	+	+HB	+HB	*Listeria monocytogenes*	+	=						
B15	Tomme with raw milk	PL1	8532	2,78	+	+MB	+MB	*Listeria monocytogenes*	+	PS						
B17	Maroilles with raw milk	PL1	8136	2,65	+	+MB	+MC*	*Listeria monocytogenes* *Listeria innocua*	+	=						
C8	Farmer Maroilles with raw milk	PL1	7686	2,51	+	+MA	+MB	*Listeria monocytogenes*	+	=						
C9	Tomme with raw milk	PL1	11803	3,85	+	+LB	+MB	*Listeria monocytogenes*	+	=						
C10	Petit vinageois with raw milk	PL1	9305	3,03	+	+MA	+MB	*Listeria monocytogenes*	+	=						
E5	Reblochon farmer with raw milk	PL1	8464	2,76	+	+HB	+HB	*Listeria ivanovii*	+	=						
F5	Reblochon farmer with raw milk	PL1	12467	4,07	+	+MB	+MB	*Listeria monocytogenes*	+	=						
F9	Provolone	PL1	7778	2,54	+	+MB	+MB	*Listeria monocytogenes*	+	=						
H11	"Le ch'ti" cheese with cow raw milk	PL1	7877	2,64	+	+MB	+MB	*Listeria monocytogenes*	+	=						
H12	Tomme d'artois with raw milk	PL1	9147	3,07	+	+MB	+MB	*Listeria innocua*	+	PS						
I6	Reblochon de Savoie with raw milk	PL1	9354	3,13	+	+MB	+MB	*Listeria monocytogenes*	+	=						
I7	Pasteurized "62" cheese	PL1	8267	2,77	+	+MB	+MB	*Listeria monocytogenes*	+	=						
C12	St Maure with raw milk	PL2	8469	2,76	+	+LB	+MB	*Listeria monocytogenes*	+	PS						
C13	Selles sur Cher with raw milk	PL2	579	0,18	+	+LA	+LB	*Listeria monocytogenes*	+	=						
I12	St Maure	PL2	8322	2,79	+	+MB	+MB	*Listeria innocua*	+	=						
I13	Pasteurized goat milk	PL2	7505	2,51	+	+MC	+MB	*Listeria innocua*	+	=						
I14	Picadon with pasteurized goat milk	PL2	11066	3,71	+	+MB	+MB	*Listeria innocua*	+	=						
I15	Cabri with spices	PL2	7814	2,62	+	+MB	+MB	*Listeria innocua*	+	=						
B7	Opéra coffee	PL3	25	0,00	-	-LE	-LE	/	-	FN	-LE	-ME	/	-LE	-LE	/
D11	Strawberries Melba	PL3	8104	2,64	+	+MB	+HA	*Listeria monocytogenes*	+	=						
D14	Pizza cheese	PL3	7526	2,45	+	+MB	+MD*	*Listeria monocytogenes* *Listeria welshimeri*	+	=						
E1	Profiteroles with chocolate and cream	PL3	8027	2,62	+	+MA	+HB	*Listeria monocytogenes*	+	=						
E2	Versaillais	PL3	8111	2,64	+	+MB	+MB	*Listeria monocytogenes*	+	=						
E3	Strawberries Melba	PL3	8348	2,72	+	+MB	+MA	*Listeria monocytogenes*	+	=						
E4	Pizza with cheese	PL3	8335	2,72	+	+MA	+MB	*Listeria welshimeri*	+	=						
F1	Versaillais	PL3	8393	2,74	+	+MB	+HB	*Listeria innocua*	+	=						
F3	Pizza with cheese	PL3	7978	2,60	+	+LB	+LB	*Listeria welshimeri*	+	=						
F6	Versaillais	PL3	9144	2,98	+	+HB	+HB	*Listeria monocytogenes*	+	=						
F8	Pizza with cheese	PL3	7632	2,49	+	+MB*	+MD*	*Listeria monocytogenes* *Listeria welshimeri*	+	=						

Code	Products	Cat.	CA	ISO 11290-1 reference method #						VIDAS® UP *Listeria* (LPT) alternative method 22- 30h							Comparison
				Fraser 1/2		Fraser		Identification	Final result	VIDAS LPT test			Confirmations			Final result	
				O&A	Palcam	O&A	Palcam			RFV	VT	Test result	Palcam	O&A	Identification		
A7	Deep-freeze sea fruit cocktail	PP1	O	+LA	+LA	+MA	+MA	*Listeria innocua*	+	13	0,00	-	Ø	Ø	/	-	FN
E13	Nets of pangasus	PP1	N	+MA	+HA	+MB*	+HB*	*Listeria monocytogenes* *Listeria innocua*	+	7777	2,54	+	+HB	+MB	*Listeria monocytogenes* *Listeria innocua*	+	=
E14	Nets of pangasus	PP1	N	+MA	+MA	+MA	+MA	*Listeria monocytogenes*	+	7980	2,60	+	+HB	+MB	*Listeria monocytogenes*	+	=
G10	Nets of pangasus	PP1	N	+MB*	+MB*	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	8984	3,01	+	+MB	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=
J13	White fish net	PP1	N	+MB	+MB	+MB	+MB	*Listeria monocytogenes* *Listeria innocua*	+	6959	2,33	+	+HB	+MB	*Listeria monocytogenes* *Listeria innocua*	+	=
P7	Cod Net	PP1	N	+MB*	+MB*	+MB*	+MB	*Listeria monocytogenes* *Listeria innocua*	+	8112	2,78	+	+MB*	+HB*	*Listeria monocytogenes* *Listeria innocua*	+	=
P8	Nets of pangasus	PP1	N	+MB	+MB*	+MB	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	8958	3,07	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=
P10	Nets of pangasus	PP1	N	+MB	+MB	+MB	+MB	*Listeria monocytogenes*	+	7672	2,63	+	+HB	+MB	*Listeria monocytogenes*	+	=
W5	Nets of pangasus	PP1	N	+MA	+MA	+MA	+MA	*Listeria monocytogenes*	+	8628	3,25	+	+MB	+MB	*Listeria monocytogenes*	+	=
W7	Scampis	PP1	N	+LB*	+MB*	+LB*	+MB*	*Listeria monocytogenes* *Listeria seeligeri*	+	9541	3,60	+	+MB	+MB	*Listeria monocytogenes* *Listeria seeligeri*	+	=
W18	Brown shrimps	PP1	O	+MB	+MA	+MB	+MB	*Listeria innocua*	+	13	0,00	-	/	/	/	-	FN
W19	Cod	PP1	O	+LB	+MB	+MB	+MB	*Listeria innocua*	+	8458	3,19	+	+MB	+MA	*Listeria innocua*	+	=
W26	Deep-freeze sea fruit cocktail	PP1	N	+LC(3)	Ø	+LA	+LB	*Listeria monocytogenes*	+	3	0,00	-	/	/	/	-	FN
W28	Nets of pangasus	PP1	N	+MB	+MB	+LB	+MB	*Listeria monocytogenes*	+	7398	2,79	+	+HA	+MB	*Listeria monocytogenes*	+	=
C16	Scottish smoked salmon	PP2	O	+LA	+LA	+MB	+MB	*Listeria monocytogenes*	+	8675	2,83	+	+MA	+MA	*Listeria monocytogenes*	+	=
G9	Scottish smoked salmon	PP2	N	+MA	+MA	+MA	+HA	*Listeria monocytogenes*	+	8870	2,97	+	+HB	+MB	*Listeria monocytogenes*	+	=
H3	Norwegian smoked salmon	PP2	O	+MA	+MA	+MA	+MA	*Listeria monocytogenes*	+	7969	2,67	+	+MB	+HA	*Listeria monocytogenes*	+	=
H4	Norwegian smoked salmon	PP2	O	+MD	+MD	+MB	+HB	*Listeria innocua*	+	7842	2,63	+	+HB	+MB	*Listeria monocytogenes*	+	=
H14	Norwegian smoked salmon	PP2	O	+LA	+LA	+MA	+MA	*Listeria innocua*	+	5651	1,89	+	+MA	+MA	*Listeria innocua*	+	=
H15	Norwegian smoked salmon	PP2	O	+LA	+LA	+MA	+HA	*Listeria innocua*	+	11906	3,99	+	+MB	+MB	*Listeria innocua*	+	=
R12	Nets of smoked mackerels	PP2	O	+MA	+MA	+MA	+HA	*Listeria welshimeri*	+	6736	2,31	+	+MB	+MB	*Listeria welshimeri*	+	=
A5	Salmon shell	PP3	O	Ø	Ø	Ø	Ø	/	-	11936	3,89	+	+MA	+MA	*Listeria monocytogenes*	+	PS
B9	Paella with sea fruit cocktail	PP3	N	+LA	+LA	+MA	+MA	*Listeria welshimeri*	+	5	0,00	-	/	/	/	-	FN
C17	Fish net with sauce	PP3	O	+LA	+LB	+MB	+MB	*Listeria monocytogenes*	+	4151	1,35	+	+LA	+LA	*Listeria monocytogenes*	+	=
H6	Bagnat with tuna	PP3	N	-LE	-LE	-ME	-ME	/	-	615	0,20	+	+LC	+LC	*Listeria welshimeri*	+	PS
I1	Cod net in stick	PP3	N	+MB*	+MB*	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	7799	2,61	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=
M11	Scallops béchamel	PP3	N	+MB	+MB	+MB	+MB	*Listeria monocytogenes*	+	8915	2,83	+	+MB	+MB	*Listeria monocytogenes*	+	=
R9	Pasta salad with sea fruit cocktail	PP3	O	+LA	+MA	+MB	+MB	*Listeria welshimeri*	+	8214	2,81	+	+MB	+MB	*Listeria welshimeri*	+	=
W15	Dices of surimi	PP3	O	+MA	+MB	+MA	+MB	*Listeria innocua*	+	7863	2,96	+	+HA	+MA	*Listeria innocua*	+	=
W16	Terrine with shrimps	PP3	O	+MA	+MA	+MA	+MA	*Listeria innocua*	+	8146	3,07	+	+MA	+MB	*Listeria innocua*	+	=
W20	Fish sticks with cheese	PP3	O	+LA	+LA	+MA	+MA	*Listeria innocua*	+	8395	3,17	+	+HA	+MB	*Listeria innocua*	+	=

Seafood

Code	Products	Cat.	CA	ISO 11290-1 reference method #						VIDAS® UP *Listeria* (LPT) alternative method 22- 30h							Comparison
				Fraser 1/2		Fraser		Identification	Final result	VIDAS LPT test			Confirmations			Final result	
				O&A	Palcam	O&A	Palcam			RFV	VT	Test result	Palcam	O&A	Identification		
A6	Sea fruits	PP1	O	Ø	Ø	Ø	Ø	/	-	3	0,00	-	/	/	/	-	=
E15	Shrimps	PP1	N	Ø	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
J14	Salmon net	PP1	N	Ø	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
M14	Langoustines	PP1	N	Ø	Ø	-LE	-LE	/	-	5	0,00	-	/	/	/	-	=
P9	Fish skewer	PP1	N	Ø	Ø	Ø	Ø	/	-	-2	0,00	-	/	/	/	-	=
P11	Gambas	PP1	N	-LE	Ø	-LE	Ø	/	-	-1	0,00	-	/	/	/	-	=
A8	Smoked salmon	PP2	N	Ø	Ø	Ø	Ø	/	-	5	0,00	-	Ø	Ø	/	-	=
C18	Smoked fish	PP2	O	Ø	Ø	Ø	Ø	/	-	6	0,00	-	/	/	/	-	=
C19	Haddock	PP2	N	Ø	-ME	-LE	-ME	/	-	4	0,00	-	/	/	/	-	=
G1	Smoked trout from Pyrenees	PP2	N	Ø	Ø	-ME	Ø	/	-	451	0,15	+	Ø	Ø	/	-	FP
G2	Cracks of Atlantic smoked salmon	PP2	N	Ø	Ø	Ø	Ø	/	-	11	0,00	-	/	/	/	-	=
H9	Smoked trout	PP2	N	Ø	Ø	-LE	Ø	/	-	19	0,00	-	/	/	/	-	=
H10	Scottish smoked salmon	PP2	N	Ø	Ø	Ø	Ø	/	-	8	0,00	-	/	/	/	-	=
M13	Haddock net	PP2	N	Ø	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
M15	Cracks of salmon	PP2	N	Ø	Ø	Ø	Ø	/	-	5	0,00	-	/	/	/	-	=
P5	Net of smoked haddock	PP2	N	-ME	-LE	Ø	Ø	/	-	-3	0,00	-	/	/	/	-	=
P6	Dices of smoked salmon	PP2	N	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	/	-	=
W1	Dices of smoked salmon	PP2	N	Ø	Ø	Ø	Ø	/	-	1	0,00	-	/	/	/	-	=
W2	Nets of herrings	PP2	N	Ø	Ø	Ø	Ø	/	-	-2	0,00	-	/	/	/	-	=
W3	Pieces of smoked salmon	PP2	N	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	/	-	=
W4	Scottish smoked salmon	PP2	N	Ø	Ø	Ø	Ø	/	-	218	0,08	+	Ø	-LE	/	-	FP
W6	Nets of marinaded herrings	PP2	N	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	/	-	=
A9	Pizza with smoked salmon	PP3	O	Ø	Ø	Ø	Ø	/	-	17	0,00	-	/	/	/	-	=
C7	Cooked whelks	PP3	N	Ø	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
C15	Scallops béchamel	PP3	O	Ø	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
D10	Salad with herrings	PP3	N	Ø	Ø	Ø	Ø	/	-	3	0,00	-	/	/	/	-	=
G3	Shell with salmon	PP3	O	Ø	Ø	Ø	Ø	/	-	7	0,00	-	/	/	/	-	=
G4	Shell with surimi	PP3	O	Ø	Ø	Ø	Ø	/	-	5	0,00	-	/	/	/	-	=
G5	Scallops with leek	PP3	O	Ø	Ø	Ø	Ø	/	-	3	0,00	-	/	/	/	-	=
G6	Shell with salmon	PP3	O	Ø	Ø	Ø	Ø	/	-	6	0,00	-	/	/	/	-	=
G8	Salad pasta with salmon and mozzarella	PP3	N	Ø	-LE	Ø	Ø	/	-	5	0,00	-	/	/	/	-	=
G12	Salad of shrimps, pasta and snow peas	PP3	N	Ø	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
I2	Salad with rice and surimi	PP3	N	Ø	Ø	-LE	-LE	/	-	4	0,00	-	/	/	/	-	=
I9	Cooked whelks	PP3	N	-LE	Ø	-LE	-LE	/	-	40	0,01	-	/	/	/	-	=
R11	Terrine with fish	PP3	O	Ø	Ø	Ø	Ø	/	-	1	0,00	-	/	/	/	-	=

Code	Products	Cat.	CA	VIDAS® UP *Listeria* (LPT) alternative method 72h +4°C							Comparison	Confirmation after LX broth			Confirmation after LPT broth		
				Test VIDAS LPT			Confirmations			Final result							
				RFV	VT	Test result	Palcam	O&A	Identification			Palcam	O&A	Identification	Palcam	O&A	Identification
A7	Deep-freeze sea fruit cocktail	PP1	O	16	0,00	-	Ø	Ø	/	-	FN	+LA	+MB	*Listeria monocytogenes*	+MA	+MB	*Listeria monocytogenes*
E13	Nets of pangasus	PP1	N	7446	2,43	+	+MB	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
E14	Nets of pangasus	PP1	N	7645	2,49	+	+HB	+MB	*Listeria monocytogenes*	+	=						
G10	Nets of pangasus	PP1	N	8417	2,82	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
J13	White fish net	PP1	N	7531	2,52	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
P7	Cod Net	PP1	N	8602	2,95	+	+HB	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
P8	Nets of pangasus	PP1	N	9391	3,22	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
P10	Nets of pangasus	PP1	N	6535	2,24	+	+HB	+MB	*Listeria monocytogenes*	+	=						
W5	Nets of pangasus	PP1	N	8056	3,04	+	+HB	+MB	*Listeria monocytogenes*	+	=						
W7	Scampis	PP1	N	8246	3,11	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria seeligeri*	+	=						
W18	Brown shrimps	PP1	O	-2	0	-	Ø	-LE	/	-	FN	Ø	-LE	/	Ø	-LE	/
W19	Cod	PP1	O	7467	2,81	+	+MB	+MB	*Listeria innocua*	+	=						
W26	Deep-freeze sea fruit cocktail	PP1	N	1392	0,52	+	Ø	-ME	/	-	FN	Ø	-LE	/	+LB(1)	+LC	*Listeria monocytogenes*
W28	Nets of pangasus	PP1	N	8700	3,28	+	+HB	+MB	*Listeria monocytogenes*	+	=						
C16	Scottish smoked salmon	PP2	O	10263	3,35	+	+MA	+MA	*Listeria monocytogenes*	+	=						
G9	Scottish smoked salmon	PP2	N	7778	2,61	+	+HB	+MB	*Listeria monocytogenes*	+	=						
H3	Norwegian smoked salmon	PP2	O	8213	2,75	+	+HB	+HA	*Listeria monocytogenes*	+	=						
H4	Norwegian smoked salmon	PP2	O	8333	2,79	+	+HB	+MB	*Listeria monocytogenes*	+	=						
H14	Norwegian smoked salmon	PP2	O	7628	2,56	+	+MA	+MA	*Listeria innocua*	+	=						
H15	Norwegian smoked salmon	PP2	O	8347	2,80	+	+MB	+MB	*Listeria innocua*	+	=						
R12	Nets of smoked mackerels	PP2	O	8463	2,90	+	+MB	+MB	*Listeria welshimeri*	+	=						
A5	Salmon shell	PP3	O	8372	2,73	+	+MA	+MA	*Listeria monocytogenes*	+	PS						
B9	Paella with sea fruit cocktail	PP3	N	4	0,00	-	Ø	Ø	/	-	FN	Ø	Ø	/	Ø	Ø	/
C17	Fish net with sauce	PP3	O	11475	3,74	+	+MA	+MA	*Listeria monocytogenes*	+	=						
H6	Bagnat with tuna	PP3	N	2125	0,71	+	+LC	+LC	*Listeria welshimeri*	+	PS						
I1	Cod net in stick	PP3	N	8771	2,94	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
M11	Scallops béchamel	PP3	N	8485	2,69	+	+MB	+MB	*Listeria monocytogenes*	+	=						
R9	Pasta salad with sea fruit cocktail	PP3	O	8357	2,86	+	+MA	+MB	*Listeria welshimeri*	+	=						
W15	Dices of surimi	PP3	O	8144	3,07	+	+HA	+MA	*Listeria innocua*	+	=						
W16	Terrine with shrimps	PP3	O	8087	3,05	+	+MA	+MA	*Listeria innocua*	+	=						
W20	Fish sticks with cheese	PP3	O	7844	2,96	+	+HA	+HA	*Listeria innocua*	+	=						

Code	Products	Cat.	CA	ISO 11290-1 reference method #						VIDAS® UP *Listeria* (LPT) alternative method 22- 30h							Comparison
				Fraser 1/2		Fraser		Identification	Final result	VIDAS LPT test			Confirmations			Final result	
				O&A	Palcam	O&A	Palcam			RFV	VT	Test result	Palcam	O&A	Identification		
C5	Potatoes chips	PV1	N	+MB	+MB	+MB	+MB	*Listeria monocytogenes* *Listeria seeligeri*	+	8345	2,72	+	+MB	+MB*	*Listeria monocytogenes* *Listeria seeligeri*	+	=
C6	Deep-frozen chips	PV1	N	+MB	+MB	+MB	+MB	*Listeria monocytogenes*	+	8406	2,74	+	+MB	+MB	*Listeria monocytogenes*	+	=
D15	Frites allumettes	PV1	N	+MA	+MA	+MA	+HA	*Listeria monocytogenes*	+	8156	2,66	+	+HA	+MA	*Listeria monocytogenes*	+	=
E8	Chips	PV1	N	+MA	+MB	+MA	+HB	*Listeria monocytogenes*	+	6667	2,17	+	+HB	+MB	*Listeria monocytogenes*	+	=
F10	French deep-frozen chips	PV1	N	+MA	+MB	+MB	+MB	*Listeria monocytogenes*	+	8444	2,75	+	+HB	+HB	*Listeria monocytogenes*	+	=
F11	Chips	PV1	N	+MB	+LB	+MB	+MB	*Listeria innocua*	+	8682	2,83	+	+MA	+MB	*Listeria monocytogenes*	+	=
I3	French deep-frozen chips	PV1	N	+LB*	+LB*	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	9766	3,27	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=
M2	Deep-frozen chips	PV1	N	+MB*	+MB*	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	6602	2,09	+	+HB	+HA	*Listeria monocytogenes*	+	=
R8	Fried peppers	PV1	O	+LA	+MA	+MA	+HA	*Listeria welshimeri*	+	7946	2,72	+	+HB	+MA	*Listeria welshimeri*	+	=
W9	Chopped spinach	PV1	N	+MB*	+MB*	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	8047	3,03	+	+MA	+MB	*Listeria monocytogenes*	+	=
W13	Deep-frozen chips	PV1	N	+LA	+LB(2)	+LB	-ME	*Listeria grayi*	+	8106	3,06	+	-ME	+MC	*Listeria grayi*	+	=
D13	Mix salad	PV2	N	+LB	+LB	+MA	+MA	*Listeria monocytogenes*	+	12	0,00	-	/	/	/	-	FN
N1	Heart of lettuce	PV2	N	+LA	+MA	+LA	+MA	*Listeria innocua*	+	8288	2,63	+	+MA	+MB	*Listeria innocua*	+	=
N2	Romana salad	PV2	O	+LA	+LA	+MA	+MB	*Listeria monocytogenes*	+	8620	2,73	+	+MA	+MA	*Listeria monocytogenes*	+	=
N3	Mix salad	PV2	O	+MA	+MA	+MA	+MB	*Listeria monocytogenes*	+	8737	2,77	+	+MA	+MA	*Listeria monocytogenes*	+	=
N9	Sliced thinly red cabbage	PV2	O	+LA	+LA	+MA	+MB	*Listeria monocytogenes*	+	8167	2,59	+	+HA	+MA	*Listeria monocytogenes*	+	=
P13	Potatoes	PV2	N	+MB*	+HB*	+MB*	+HB*	*Listeria monocytogenes* *Listeria innocua*	+	8080	2,77	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=
R3	Fried mix vegetables	PV2	O	+MA	+MA	+MA	+MA	*Listeria innocua*	+	8326	2,85	+	+MA	+MB	*Listeria innocua*	+	=
R4	Grated raw carrots vinaigrette	PV2	O	+LA	+MA	+MA	+HA	*Listeria innocua*	+	5208	1,78	+	+LB	+LB	*Listeria innocua*	+	=
R7	Ratatouille	PV2	O	+MA	+MA	+MA	+MA	*Listeria welshimeri*	+	7858	2,69	+	+HA	+MA	*Listeria welshimeri*	+	=
W23	Fried mix vegetables	PV2	O	+LA	+LA	+MB	+HA	*Listeria innocua*	+	8946	3,37	+	+LB	+MB	*Listeria innocua*	+	=
G11	Tabbouleh with grapes	PV3	N	+MB	+MB	+MB	+HB	*Listeria monocytogenes*	+	6508	2,18	+	+HB	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=
J11	Mix of lentils	PV3	N	+MB	+MB	+MB*	+HB*	*Listeria monocytogenes* *Listeria innocua*	+	6574	2,20	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=
J12	Salad with tomatoes and cucumber	PV3	N	+MA	+MB	+MB	+MB	*Listeria monocytogenes*	+	6844	2,29	+	+MA	+MB	*Listeria monocytogenes*	+	=
M1	Tabbouleh with pepper and olives	PV3	N	+MA	+LA	+MA	+MA	*Listeria monocytogenes*	+	5	0,00	-	-LE	-LE	/	-	FN
R2	Cooked zucchini	PV3	O	+MA	+MA	+MA	+MA	*Listeria innocua*	+	8145	2,79	+	+HA	+HA	*Listeria innocua*	+	=
R5	Mix vegetables	PV3	O	+MA	+MA	+MA	+HA	*Listeria welshimeri*	+	8729	2,99	+	+MC	+MB	*Listeria welshimeri*	+	=
R6	Steamed zucchini	PV3	O	+LA	+MA	+LA	+MA	*Listeria welshimeri*	+	9342	3,20	+	+HA	+HA	*Listeria welshimeri*	+	=
W21	Steamed lentils	PV3	O	+MA	+MA	+MA	+MA	*Listeria innocua*	+	8120	3,06	+	+HA	+MA	*Listeria innocua*	+	=
W22	Grated raw carrots vinaigrette	PV3	O	+MA	+LA	+MA	+MB	*Listeria innocua*	+	8696	3,28	+	+MA	+MA	*Listeria innocua*	+	=
W24	Steamed nick slices carrots	PV3	O	+MA	+MA	+MA	+MA	*Listeria innocua*	+	9185	3,46	+	+MA	+MA	*Listeria innocua*	+	=

Vegetables

Code	Products	Cat.	CA	ISO 11290-1 reference method #						VIDAS® UP *Listeria* (LPT) alternative method 22- 30h							Comparison
				Fraser 1/2		Fraser		Identification	Final result	VIDAS LPT test			Confirmations			Final result	
				O&A	Palcam	O&A	Palcam			RFV	VT	Test result	Palcam	O&A	Identification		
B10	Potatoes	PV1	N	-ME	Ø	Ø	Ø	/	-	129	0,04	-	/	/	/	-	=
C11	Deep-frozen onions	PV1	N	Ø	-LE	-LE	-LE	/	-	3	0,00	-	/	/	/	-	=
P15	Deep-frozen sliced thinly leeks	PV1	N	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	/	-	=
X9	Deep-frozen precooked sliced thinly onions	PV1	N	Ø	Ø	Ø	Ø	/	-	-2	0,00	-	/	/	/	-	=
X13	Spinach	PV1	N	-LE	Ø	-LE	-LE	/	-	-3	0,00	-	/	/	/	-	=
A14	Cabbages flow er	PV2	N	Ø	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
B8	Broccolis	PV2	N	-LE	-LE	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
B18	Peas	PV2	N	Ø	Ø	Ø	Ø	/	-	6	0,00	-	/	/	/	-	=
H1	Grated raw carrots	PV2	N	Ø	Ø	Ø	Ø	/	-	3	0,00	-	/	/	/	-	=
M10	Rice and ratatouille	PV2	N	Ø	-LE	-LE	-ME	/	-	462	0,14	+	-ME	-LE	/	-	FP
P14	Salad w ith fresh fruits	PV2	N	Ø	Ø	Ø	Ø	/	-	5	0,00	-	/	/	/	-	=
S3	Southern fried	PV2	N	Ø	Ø	-LE	-LE	/	-	-2	0,00	-	/	/	/	-	=
W25	Mix salad	PV2	N	-ME	Ø	Ø	Ø	/	-	-4	0,00	-	/	/	/	-	=
E6	Salad of w heat and peppers	PV3	N	-LE	-LE	-ME	-ME	/	-	4	0,00	-	/	/	/	-	=
E7	Rice and vegetables	PV3	N	Ø	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
G7	Rice w ith 3 colors and sun vegetables	PV3	N	Ø	Ø	Ø	Ø	/	-	5	0,00	-	/	/	/	-	=
G14	Serpentinis w ith sauce basilic and olives	PV3	N	Ø	Ø	Ø	Ø	/	-	8	0,00	-	/	/	/	-	=
H2	Grated raw carrots vinaigrette	PV3	N	-LE	-LE	-LE	-LE	/	-	4	0,00	-	/	/	/	-	=
H8	Pasta salad w ith pepper and tomatoes	PV3	N	Ø	Ø	Ø	Ø	/	-	5	0,00	-	/	/	/	-	=
I8	Pasta salad w ith soft peas, bamboo and tomatoes	PV3	N	Ø	Ø	Ø	Ø	/	-	6	0,00	-	/	/	/	-	=
I10	Heart of artichoke and mix vegetables	PV3	N	Ø	-LE	-LE	-ME	/	-	4	0,00	-	/	/	/	-	=
M8	Salad of potatoes, pepper and olives	PV3	N	-LE	-LE	-LE	Ø	/	-	4	0,00	-	/	/	/	-	=
M9	Fried noodles	PV3	N	Ø	Ø	-ME	-ME	/	-	4	0,00	-	/	/	/	-	=
M12	Pasta salad	PV3	N	-LE	-LE	-LE	-LE	/	-	4	0,00	-	/	/	/	-	=
P12	Fried noodles w ith vegetables	PV3	N	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	/	-	=
W8	Salad of w heat and peppers	PV3	N	-LE	Ø	-LE	-LE	/	-	-2	0,00	-	/	/	/	-	=
W14	Tabbouleh pepper and mint	PV3	N	-LE	-LE	Ø	Ø	/	-	3	0,00	-	/	/	/	-	=
X8	Grated raw carrots vinaigrette	PV3	N	Ø	Ø	Ø	Ø	/	-	-2	0,00	-	/	/	/	-	=
X10	Lentils	PV3	N	Ø	Ø	-LE	-LE	/	-	-3	0,00	-	/	/	/	-	=
X11	Grated raw carrots	PV3	N	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	/	/	/	-	=
X12	Mixed vegetables	PV3	N	Ø	Ø	-LE	-ME	/	-	-3	0,00	-	/	/	/	-	=

Code	Products	Cat.	CA	VIDAS® UP *Listeria* (LPT) alternative method 72h +4°C							Comparison	Confirmation after LX broth			Confirmation after LPT broth		
				Test VIDAS LPT			Confirmations			Final result							
				RFV	VT	Test result	Palcam	O&A	Identification			Palcam	O&A	Identification	Palcam	O&A	Identification
C5	Potatoes chips	PV1	N	8590	2,80	+	+MA	+HA	*Listeria monocytogenes* *Listeria seeligeri*	+	=						
C6	Deep-frozen chips	PV1	N	8672	2,83	+	+MB	+MB	*Listeria monocytogenes*	+	=						
D15	Frites allumettes	PV1	N	7738	2,52	+	+HB	+HB	*Listeria monocytogenes*	+	=						
E8	Chips	PV1	N	7881	2,51	+	+MC	+MB	*Listeria monocytogenes*	+	=						
F10	French deep-frozen chips	PV1	N	7933	2,59	+	+HB	+HB	*Listeria monocytogenes*	+	=						
F11	Chips	PV1	N	8007	2,61	+	+MB	+MB	*Listeria monocytogenes*	+	=						
I3	French deep-frozen chips	PV1	N	8712	2,92	+	+MB*	+HB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
M2	Deep-frozen chips	PV1	N	8678	2,75	+	+HC	+MB*	*Listeria monocytogenes*	+	=						
R8	Fried peppers	PV1	O	8133	2,79	+	+HA	+MA	*Listeria welshimeri*	+	=						
W9	Chopped spinach	PV1	N	8691	3,28	+	+MA	+MB	*Listeria monocytogenes*	+	=						
W13	Deep-frozen chips	PV1	N	11509	4,34	+	-LE	+MC	*Listeria grayi*	+	=						
D13	Mix salad	PV2	N	5536	1,80	+	+LB(3)	+LC(4)	*Listeria monocytogenes*	+	=						
N1	Heart of lettuce	PV2	N	8494	2,69	+	+MB	+MB	*Listeria innocua*	+	=						
N2	Romana salad	PV2	O	8769	2,78	+	+MA	+MA	*Listeria monocytogenes*	+	=						
N3	Mix salad	PV2	O	8496	2,69	+	+MA	+MB	*Listeria monocytogenes*	+	=						
N9	Sliced thinly red cabbage	PV2	O	7975	2,53	+	+HA	+HA	*Listeria monocytogenes*	+	=						
P13	Potatoes	PV2	N	7153	2,45	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
R3	Fried mix vegetables	PV2	O	8289	2,84	+	+MA	+MA	*Listeria innocua*	+	=						
R4	Grated raw carrots vinaigrette	PV2	O	10313	3,53	+	+MA	+LA	*Listeria innocua*	+	=						
R7	Ratatouille	PV2	O	7913	2,71	+	+HA	+MA	*Listeria welshimeri*	+	=						
W23	Fried mix vegetables	PV2	O	8503	3,21	+	+MB	+MB	*Listeria innocua*	+	=						
G11	Tabbouleh with grapes	PV3	N	8123	2,72	+	+HB	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
J11	Mix of lentils	PV3	N	8032	2,69	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
J12	Salad with tomatoes and cucumber	PV3	N	7868	2,64	+	+MA	+MB	*Listeria monocytogenes*	+	=						
M1	Tabbouleh with pepper and olives	PV3	N	7	0,00	-	-LE	-ME	/	-	FN	+MA	+MB	*Listeria monocytogenes*	+LB	+MB	*Listeria monocytogenes*
R2	Cooked zucchini	PV3	O	8396	2,88	+	+HA	+MA	*Listeria innocua*	+	=						
R5	Mix vegetables	PV3	O	8835	3,03	+	+MB	+MB	*Listeria welshimeri*	+	=						
R6	Steamed zucchini	PV3	O	8798	3,01	+	+HA	+MA	*Listeria welshimeri*	+	=						
W21	Steamed lentils	PV3	O	7864	2,96	+	+HA	+MA	*Listeria innocua*	+	=						
W22	Grated raw carrots vinaigrette	PV3	O	8177	3,08	+	+HA	+MA	*Listeria innocua*	+	=						
W24	Steamed nick slices carrots	PV3	O	8757	3,30	+	+HA	+MA	*Listeria innocua*	+	=						

Surface samples (specific protocol)

Code	Products	Cat.	CA	ISO 11290-1 reference method #						VIDAS® UP *Listeria* (LPT) alternative method 22- 30h							Comparison
				Fraser 1/2		Fraser		Identification	Final result	VIDAS LPT test			Confirmations			Final result	
				O&A	Palcam	O&A	Palcam			RFV	VT	Test result	Palcam	O&A	Identification		
K1	PS line1 side upstream tunnel DFC	EN2	N	+MB*	+MB*	+MB*	+HB	*Listeria monocytogenes* *Listeria innocua*	+	8370	2,80	+	+MB	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=
K3	PS line1 conveyor upstream tunnel DFC	EN2	N	+MB	+MB	+MB	+MB	*Listeria monocytogenes*	+	8524	2,86	+	+HB	+MB	*Listeria monocytogenes*	+	=
K4	PS line1 rive upstream cool DFC	EN2	N	+LB*	+MC*	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	8664	2,90	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=
K5	PS line2 rive upstream cool DFC	EN2	N	+LB*	+MB*	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	6582	2,20	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=
K6	PS line2 conveyor upstream cool DFC	EN2	N	+LB	+MB	+MB	+MB	*Listeria monocytogenes*	+	6505	2,18	+	+MB	+MB	*Listeria monocytogenes*	+	=
K7	PS line2 conveyor upstream tunnel DFC	EN2	N	+MB	+MB	+MB	+MB	*Listeria monocytogenes*	+	6877	2,30	+	+MB	+MB	*Listeria monocytogenes*	+	=
K8	PS line2 rive upstream tunnel DFC	EN2	N	+MB	+MB	+MB	+HB	*Listeria monocytogenes*	+	6874	2,30	+	+HB	+HB	*Listeria monocytogenes*	+	=
K9	PS line1 ventilator upstream cool NFC	EN2	N	+MB	+MB	+MB	+MB	*Listeria monocytogenes*	+	7087	2,37	+	+MB	+MB	*Listeria monocytogenes*	+	=
K10	PS line1 end conveyor upstream tunnel NFC	EN2	N	+MB	+MB	+MB	+MB	*Listeria monocytogenes*	+	7504	2,51	+	+MB	+MB	*Listeria monocytogenes*	+	=
K11	PS line1 soil near cover NFC	EN2	N	+MB	+MB	+MB	+MB	*Listeria monocytogenes*	+	8424	2,82	+	+MB	+MB	*Listeria monocytogenes*	+	=
K12	PS line1 conveyor upstream cool DFC	EN2	N	+MB	+MB	+MB	+HB	*Listeria monocytogenes*	+	8584	2,88	+	+MB	+MB	*Listeria monocytogenes*	+	=
K13	PS line1 side upstream tunnel DFC	EN2	N	+MB	+MB	+MB	+MB	*Listeria monocytogenes*	+	8412	2,82	+	+MB	+MB	*Listeria monocytogenes*	+	=
K14	PS line2 side upstream tunnel DFC	EN2	N	+LB*	+MB*	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	8745	2,93	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=
K15	PS line2 conveyor upstream tunnel NFC	EN2	N	+MB	+MB	+MB	+MB	*Listeria monocytogenes*	+	8946	3,00	+	+MB	+MB	*Listeria monocytogenes*	+	=
K16	PS line1 soil near tunnel DFC	EN2	N	+MB	+MB	+MB	+MB	*Listeria monocytogenes*	+	9173	3,07	+	+MB	+MB	*Listeria monocytogenes*	+	=
K17	PS line2 side upstream tunnel NFC	EN2	N	+MB	+MB	+MB	+MB	*Listeria monocytogenes*	+	7593	2,54	+	+MB	+MB	*Listeria monocytogenes*	+	=
K18	PS line2 ventilator upstream cool	EN2	N	+LA	+MA	+MA	+MB	*Listeria monocytogenes*	+	7736	2,59	+	+HA	+MB	*Listeria monocytogenes*	+	=
K19	PS line2 soil near cover NFC	EN2	N	+MB*	+MB*	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	8076	2,71	+	+MA	+MB	*Listeria monocytogenes* *Listeria innocua*	+	=
K20	PS line 2 soil near tunnel DFC	EN2	N	+LB*	+MB*	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	7969	2,67	+	+MB	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=
L1	Consumer plate	EN2	N	+MA	+MA	+MB	+MA	*Listeria monocytogenes*	+	6634	2,10	+	+MA	+MB	*Listeria monocytogenes*	+	=
L2	Knife blade	EN2	N	+MA	+MA	+MA	+ HA	*Listeria monocytogenes*	+	5	0,00	-	-ME	-LE	/	-	FN
L6	Slicer tray	EN2	N	-LE	-LE	-ME	-ME	/	-	1679	0,53	+	+LD	+LD	*Listeria monocytogenes*	+	PS
L7	Blade mixer	EN2	N	-ME	-ME	-ME	-ME	/	-	8161	2,59	+	+MC	+MD	*Listeria monocytogenes*	+	PS
L9	Chopping block	EN2	N	-ME	-ME	-ME	-ME	/	-	7817	2,48	+	+HB	+MB	*Listeria monocytogenes*	+	PS

Code	Products	Cat.	CA	ISO 11290-1 reference method #						VIDAS® UP *Listeria* (LPT) alternative method 22- 30h							Comparison
				Fraser 1/2		Fraser		Identification	Final result	VIDAS LPT test			Confirmations			Final result	
				O&A	Palcam	O&A	Palcam			RFV	VT	Test result	Palcam	O&A	Identification		
K2	PS line1 rive upstream tunnel DFC	EN2	N	-LE	-LE	-LE	-LE	/	-	5	0,00	-	/	/	/	-	=
L3	Red chopping block	EN2	N	-LE	-LE	-LE	-ME	/	-	4	0,00	-	/	/	/	-	=
L4	White chopping block	EN2	N	-LE	-LE	-ME	-ME	/	-	4	0,00	-	/	/	/	-	=
L5	White chopping block	EN2	N	-LE	-LE	-LE	-LE	/	-	4	0,00	-	/	/	/	-	=
L8	Chopping block	EN2	N	-LE	-ME	-ME	-ME	/	-	6	0,00	-	/	/	/	-	=
L10	Chopping block	EN2	N	-LE	-LE	-LE	Ø	/	-	4	0,00	-	/	/	/	-	=
L11	Side of slicer w orkshop	EN2	N	-LE	Ø	Ø	Ø	/	-	5	0,00	-	/	/	/	-	=
L12	White tray	EN2	N	-LE	-LE	-LE	Ø	/	-	5	0,00	-	/	/	/	-	=
L13	Tub stainless	EN2	N	-LE	Ø	-LE	Ø	/	-	9	0,00	-	/	/	/	-	=
L14	Knife blade	EN2	N	-LE	-LE	Ø	Ø	/	-	6	0,00	-	/	/	/	-	=
L15	Knife blade	EN2	N	Ø	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
L16	White chopping block	EN2	N	Ø	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
L17	Slicer blade	EN2	N	-LE	Ø	Ø	Ø	/	-	7	0,00	-	/	/	/	-	=
L18	Knife	EN2	N	-LE	-LE	-LE	Ø	/	-	5	0,00	-	/	/	/	-	=
L19	Knife blade	EN2	N	Ø	Ø	Ø	Ø	/	-	22	0,00	-	/	/	/	-	=
L20	Slicer tray	EN2	N	-LE	Ø	Ø	Ø	/	-	4	0,00	-	/	/	/	-	=
L21	Catering table	EN2	N	-LE	-LE	-ME	-LE	/	-	8	0,00	-	/	/	/	-	=
L22	Line 2: ventilator upstream cool NFC	EN2	N	-LE	-LE	-LE	-ME	/	-	4	0,00	-	/	/	/	-	=
O1	Plan de travail préparations chaudes	EN2	N	-ME	-ME	-ME	-ME	/	-	4	0,00	-	/	/	/	-	=
O2	Slicer	EN2	N	-LE	-LE	-LE	Ø	/	-	4	0,00	-	/	/	/	-	=
O3	Slicer of delicatessen w orkshop	EN2	N	-ME	-LE	-LE	-LE	/	-	4	0,00	-	/	/	/	-	=
O4	Slicer blade	EN2	N	-LE	-ME	Ø	Ø	/	-	3	0,00	-	/	/	/	-	=
O5	Workplan of pastry w orkshop	EN2	N	-LE	-LE	-LE	-ME	/	-	4	0,00	-	/	/	/	-	=
O6	Slicer blade	EN2	N	-LE	-LE	Ø	-LE	/	-	3	0,00	-	/	/	/	-	=
O8	Cutter	EN2	N	-ME	-ME	-ME	-ME	/	-	5	0,00	-	/	/	/	-	=
O9	Siphon in cold room	EN2	N	-LE	-LE	-ME	-ME	/	-	4	0,00	-	/	/	/	-	=
O10	Packing w ork plan	EN2	N	-LE	-LE	-LE	-ME	/	-	5	0,00	-	/	/	/	-	=
O11	Stainless steel handles fork	EN2	N	-LE	-LE	-LE	-ME	/	-	3	0,00	-	/	/	/	-	=
O12	Slicer blade for delicatessen	EN2	N	-LE	-ME	-ME	-ME	/	-	11	0,00	-	/	/	/	-	=

Code	Products	Cat.	CA	VIDAS® UP *Listeria* (LPT) alternative method 72h +4°C							Comparison	Confirmation after LX broth			Confirmation after LPT broth		
				Test VIDAS LPT			Confirmations			Final result							
				RFV	VT	Test result	Palcam	O&A	Identification			Palcam	O&A	Identification	Palcam	O&A	Identification
K1	PS line1 side upstream tunnel DFC	EN2	N	8378	2,81	+	+HB	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
K3	PS line1 conveyor upstream tunnel DFC	EN2	N	8647	2,90	+	+MB	+MB	*Listeria monocytogenes*	+	=						
K4	PS line1 rive upstream cool DFC	EN2	N	8842	2,96	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
K5	PS line2 rive upstream cool DFC	EN2	N	8938	3,00	+	+HB	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
K6	PS line2 conveyor upstream cool DFC	EN2	N	9135	3,06	+	+MB	+MB	*Listeria monocytogenes*	+	=						
K7	PS line2 conveyor upstream tunnel DFC	EN2	N	7671	2,57	+	+HB	+MB	*Listeria monocytogenes*	+	=						
K8	PS line2 rive upstream tunnel DFC	EN2	N	7840	2,63	+	+HB	+HB	*Listeria monocytogenes*	+	=						
K9	PS line1 ventilator upstream cool NFC	EN2	N	7814	2,62	+	+MB	+MB	*Listeria monocytogenes*	+	=						
K10	PS line1 end conveyor upstream tunnel NFC	EN2	N	8034	2,69	+	+MB	+MB	*Listeria monocytogenes*	+	=						
K11	PS line1 soil near cover NFC	EN2	N	8183	2,74	+	+MB	+MB	*Listeria monocytogenes*	+	=						
K12	PS line1 conveyor upstream cool DFC	EN2	N	8150	2,73	+	+MB	+MB	*Listeria monocytogenes*	+	=						
K13	PS line1 side upstream tunnel DFC	EN2	N	7482	2,51	+	+MB	+MB	*Listeria monocytogenes*	+	=						
K14	PS line2 side upstream tunnel DFC	EN2	N	7520	2,52	+	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
K15	PS line2 conveyor upstream tunnel NFC	EN2	N	7673	2,57	+	+HB	+MB	*Listeria monocytogenes*	+	=						
K16	PS line1 soil near tunnel DFC	EN2	N	7978	2,67	+	+MB	+MB	*Listeria monocytogenes*	+	=						
K17	PS line2 side upstream tunnel NFC	EN2	N	8090	2,71	+	+MB	+MB	*Listeria monocytogenes*	+	=						
K18	PS line2 ventilator upstream cool	EN2	N	8064	2,70	+	+MB	+MB	*Listeria monocytogenes*	+	=						
K19	PS line2 soil near cover NFC	EN2	N	7708	2,58	+	+MB	+MB	*Listeria monocytogenes* *Listeria innocua*	+	=						
K20	PS line 2 soil near tunnel DFC	EN2	N	7971	2,67	+	+HB	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
L1	Consumer plate	EN2	N	8211	2,60	+	+MA	+MB	*Listeria monocytogenes*	+	=						
L2	Knife blade	EN2	N	22	0,00	-	-ME	-ME	/	-	FN	+HA	+MB	*Listeria monocytogenes*	+MA	+MB	*Listeria monocytogenes*
L6	Slicer tray	EN2	N	12573	3,99	+	+MB	+MB	*Listeria monocytogenes*	+	PS						
L7	Blade mixer	EN2	N	7750	2,46	+	+MB	+MB	*Listeria monocytogenes*	+	PS						
L9	Chopping block	EN2	N	7741	2,46	+	+HB	+MB	*Listeria monocytogenes*	+	PS						

Environmental samples (general protocol)

Code	Products	Cat.	CA	ISO 11290-1 reference method #						VIDAS® UP *Listeria* (LPT) alternative method 22- 30h						Comparison
				Fraser 1/2		Fraser				VIDAS LPT test			Confirmations			
				O&A	Palcam	O&A	Palcam	Identification	Final result	RPV	VT	Test result	Palcam	O&A	Identification	Final result	
N5	Chilled w ater	EN1	O	+MA	+MA	+MB	+MB	*Listeria monocytogenes*	+	9044	2,87	+	+HA	+MA	*Listeria monocytogenes*	+	=
N6	Water of process	EN1	O	+MA	+MA	+MA	+MA	*Listeria monocytogenes*	+	9095	2,88	+	+HA	+MA	*Listeria monocytogenes*	+	=
R17	Clean w ater	EN1	O	+LA	+MA	+MA	+MB	*Listeria monocytogenes*	+	11115	3,81	+	+MA	+LA	*Listeria monocytogenes*	+	=
R18	Netw ork w ater	EN1	O	+MA	+MA	+MA	+HA	*Listeria innocua*	+	8185	2,80	+	+HA	+MA	*Listeria innocua*	+	=
R19	Drinking w ater	EN1	O	+LA	+LA	+MA	+HA	*Listeria ivanovii*	+	1524	0,52	+	+MA	+LA	*Listeria ivanovii*	+	=
R20	Clean w ater	EN1	O	+LA	+MA	+MA	+MA	*Listeria monocytogenes*	+	8068	2,76	+	+MA	+MA	*Listeria monocytogenes*	+	=
R21	Water of process	EN1	O	+LA	+MA	+MA	+MB	*Listeria innocua*	+	8381	2,87	+	+MA	+MA	*Listeria innocua*	+	=
W31	Chilled w ater	EN1	O	+MA	+MA	+MA	+MB	*Listeria innocua*	+	8244	3,11	+	+MA	+MA	*Listeria innocua*	+	=
W32	Netw ork w ater	EN1	O	+MA	+MA	+MA	+MB	*Listeria innocua*	+	8294	3,13	+	+MB	+MA	*Listeria innocua*	+	=
W33	Chilled w ater	EN1	O	+MA	+MA	+MA	+MB	*Listeria innocua*	+	8390	3,16	+	+MA	+MA	*Listeria innocua*	+	=
A12	Residues butcher stand	EN3	N	+MA	+HB	+MB	+MB	*Listeria monocytogenes*	+	8399	2,74	+	+HA	+HA	*Listeria monocytogenes*	+	=
A13	Residues butcher tray chopper	EN3	N	Ø	Ø	Ø	Ø	/	-	8430	2,75	+	+LA	+LA	*Listeria monocytogenes*	+	PS
B2	Residues butcher w aste	EN3	N	+MB*	+MB*	+MB*	+MB*	*Listeria monocytogenes* *Listeria welshimeri*	+	8547	2,79	+	+HB	+MB*	*Listeria monocytogenes* *Listeria welshimeri*	+	=
J10	Residues delicatessen stand	EN3	N	+LA	+LA	+MA	+HA	*Listeria monocytogenes*	+	6492	2,17	+	+HA	+MB	*Listeria monocytogenes*	+	=
J15	Residues stand dirty tub	EN3	N	+MB	+MB	+MB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	7564	2,53	+	+HB	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=
R13	Residues butcher chopper	EN3	N	+LA	+LA	+MA	+HA	*Listeria welshimeri*	+	9	0,00	-	+LA	+LA	*Listeria welshimeri*	+	FN
R14	Residues butcher stand	EN3	N	+LB*	+LB*	+MB*	+HB	*Listeria welshimeri* *Listeria innocua*	+	6869	2,35	+	+LB*	+MB*	*Listeria welshimeri* *Listeria innocua*	+	=
R23	Waste pork cut	EN3	O	+LB	+LB	+MB	+MB	*Listeria monocytogenes* *Listeria innocua*	+	10743	3,68	+	+LB	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=
R24	Waste turkey cut	EN3	O	+MA	+LB	+MB	+MB	*Listeria innocua*	+	10489	3,59	+	+MB	+MB	*Listeria innocua*	+	=
R26	Waste ox cut	EN3	O	+MB*	+MB*	+MB	+HB	*Listeria monocytogenes*	+	10206	3,50	+	+MB	+MB	*Listeria monocytogenes*	+	=
R27	Waste lamb cut	EN3	O	+LA	+LB	+MA	+HB	*Listeria monocytogenes* *Listeria innocua*	+	7077	2,42	+	+HA	+MB	*Listeria monocytogenes* *Listeria innocua*	+	=

Code	Products	Cat.	CA	ISO 11290-1 reference method #						VIDAS® UP *Listeria* (LPT) alternative method 22- 30h							Comparison
				Fraser 1/2		Fraser		Identification	Final result	VIDAS LPT test			Confirmations			Final result	
				O&A	Palcam	O&A	Palcam			RFV	VT	Test result	Palcam	O&A	Identification		
S20	Residues line 1: peas	EN3	N	Ø	-LE	Ø	Ø	/	-	0	0,00	-	/	/	/	-	=
Y4	Residues conveyor line 1	EN3	N	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	/	-	=
Y5	Residues butcher stand	EN3	N	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	/	/	/	-	=
Y6	Residues delicatessen stand	EN3	N	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	/	-	=
Y7	Residues cheese stand	EN3	N	Ø	Ø	Ø	Ø	/	-	-2	0,00	-	/	/	/	-	=
Y8	Residues dirty tub workshop	EN3	N	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	/	-	=
Y9	Residues ox cut	EN3	N	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	/	-	=
R15	Waste water in a tub	EN1	N	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	/	-	=
X1	Network water	EN1	N	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	/	/	/	-	=
X2	Water for laboratory	EN1	N	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	/	-	=
X3	Clean water	EN1	N	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	/	/	/	-	=
X4	Chilled water	EN1	N	Ø	Ø	Ø	Ø	/	-	-2	0,00	-	/	/	/	-	=
X5	Drinking water	EN1	N	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	/	/	/	-	=
X6	Clean water	EN1	N	Ø	Ø	Ø	Ø	/	-	-2	0,00	-	/	/	/	-	=
X7	Chilled water	EN1	N	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	/	/	/	-	=
Y1	Network water	EN1	N	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	/	/	/	-	=
Y2	Chilled water	EN1	N	Ø	Ø	Ø	Ø	/	-	-2	0,00	-	/	/	/	-	=
Y3	Clean water	EN1	N	Ø	Ø	-LE	-LE	/	-	-5	0,00	-	/	/	/	-	=
R22	Waste chicken cut	EN3	O	Ø	Ø	Ø	Ø	/	-	22	0,00	-	/	/	/	-	=
R25	Waste veal cut	EN3	O	Ø	Ø	Ø	Ø	/	-	14	0,00	-	/	/	/	-	=

Code	Products	Cat.	CA	VIDAS® UP *Listeria* (LPT) alternative method 72h +4°C							Comparison	Confirmation after LX broth			Confirmation after LPT broth		
				Test VIDAS LPT			Confirmations			Final result							
				RFV	VT	Test result	Palcam	O&A	Identification			Palcam	O&A	Identification	Palcam	O&A	Identification
N5	Chilled water	EN1	O	8964	2,84	+	+HA	+MA	*Listeria monocytogenes*	+	=						
N6	Water of process	EN1	O	9205	2,92	+	+HA	+MB	*Listeria monocytogenes*	+	=						
R17	Clean water	EN1	O	8154	2,79	+	+MA	+MA	*Listeria monocytogenes*	+	=						
R18	Network water	EN1	O	8355	2,86	+	+HA	+MA	*Listeria innocua*	+	=						
R19	Drinking water	EN1	O	8478	2,90	+	+MA	+MA	*Listeria ivanovii*	+	=						
R20	Clean water	EN1	O	8300	2,84	+	+MA	+MA	*Listeria monocytogenes*	+	=						
R21	Water of process	EN1	O	8226	2,82	+	+MA	+MA	*Listeria innocua*	+	=						
W31	Chilled water	EN1	O	8876	3,35	+	+MA	+MA	*Listeria innocua*	+	=						
W32	Network water	EN1	O	9213	3,47	+	+HA	+MA	*Listeria innocua*	+	=						
W33	Chilled water	EN1	O	6742	2,54	+	+MA	+MA	*Listeria innocua*	+	=						
A12	Residues butcher stand	EN3	N	7005	2,28	+	+HA	+HA	*Listeria monocytogenes*	+	=						
A13	Residues butcher tray chopper	EN3	N	10993	3,59	+	+MA	+LA	*Listeria monocytogenes*	+	PS						
B2	Residues butcher waste	EN3	N	8141	2,65	+	+HB	+HB*	*Listeria monocytogenes* *Listeria welshimeri*	+	=						
J10	Residues delicatessen stand	EN3	N	7729	2,59	+	+HB	+MB	*Listeria monocytogenes*	+	=						
J15	Residues stand dirty tub	EN3	N	7569	2,54	+	+HB	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
R13	Residues butcher chopper	EN3	N	93	0,03	-	+LA	+LA	*Listeria welshimeri*	+	FN						
R14	Residues butcher stand	EN3	N	9896	3,39	+	+MB*	+MB*	*Listeria welshimeri* *Listeria innocua*	+	=						
R23	Waste pork cut	EN3	O	10540	3,61	+	+LB*	+MB*	*Listeria monocytogenes* *Listeria innocua*	+	=						
R24	Waste turkey cut	EN3	O	8989	3,08	+	+MB	+MB	*Listeria innocua*	+	=						
R26	Waste ox cut	EN3	O	10306	3,53	+	+MB	+MB	*Listeria monocytogenes*	+	=						
R27	Waste lamb cut	EN3	O	6986	2,39	+	+HB	+MB	*Listeria monocytogenes* *Listeria innocua*	+	=						

APPENDIX D

RELATIVE LEVEL OF DETECTION RESULTS

MATRICE : rillettes
SOUCHE : *Listeria monocytogenes* 1/2a (référence L10)
FLORE TOTALE: 6.10E+7/g

Taux	Niveau obtenu	Méthode de référence #						Méthode VIDAS LPT						
		Fraser 1/2		Fraser		Résultat	Conclusion	RFV	VT	PALCAM	OAA	CHROM ID LMO	Résultat	Conclusion
		PALCAM	ALOA	PALCAM	ALOA									
1	0,00	-LE	-LE	Ø	Ø	-	0/6	-2	0,00	/	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		-2	0,00	/	/	/	-	
		Ø	Ø	-LE	Ø	-		-4	0,00	/	/	/	-	
		Ø	Ø	Ø	-LE	-		-4	0,00	/	/	/	-	
		Ø	Ø	Ø	-LE	-		-2	0,00	/	/	/	-	
		-LE	-LE	Ø	Ø	-		-4	0,00	/	/	/	-	
2	0,35	Ø	Ø	Ø	Ø	-	2/6	-3	0,00	/	/	/	-	2/6
		+LA	+LA	+MA	+MA	+		9714	3,51	+MA	+MB	+MA	+	
		Ø	Ø	Ø	Ø	-		9526	3,44	+MA	+MB	+MA	+	
		Ø	Ø	Ø	-LE	-		-4	0,00	/	/	/	-	
		+LA	+LA	+LA	+MA	+		-4	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0,00	/	/	/	-	
3	0,70	+LA	+LA	+MA	+MA	+	4/6	-3	0,00	/	/	/	-	2/6
		+LA	+LA	+MA	+MA	+		9858	3,56	+MA	+MB	+MA	+	
		Ø	Ø	-LE	Ø	-		9345	3,02	+MA	+MB	+MA	+	
		+LA	+LA	+MA	+MA	+		-2	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0,00	/	/	/	-	
		+LA	+LA	+HA	+MA	+		-3	0,00	/	/	/	-	
4	1,17	+LA	+LA	+HA	+MA	+	5/6	9759	3,53	+MA	+MA	+MA	+	4/6
		+LA	+LA	+HA	+MA	+		8288	2,99	+MA	+MB	+MA	+	
		+LA	+LA	+HA	+MA	+		8583	3,10	+MA	+MB	+MA	+	
		+LA	+LA	+MA	+MA	+		-3	0,00	/	/	/	-	
		+LA	+LA	+HA	+MA	+		11158	4,03	+MA	+MB	+LA	+	
		Ø	Ø	Ø	Ø	-		-2	0,00	/	/	/	-	
5	1,88	+LA	+LA	+HA	+MA	+	6/6	8464	3,06	+MA	+MB	+MA	+	6/6
		+LA	+LA	+MA	+MA	+		8768	3,17	+MA	+MB	+MA	+	
		+LA	+LA	+HA	+MA	+		8658	3,13	+MA	+MB	+MA	+	
		+LA	+LA	+MA	+MA	+		8765	3,17	+MA	+MB	+MA	+	
		+LA	+LA	+MA	+MA	+		9005	3,25	+MA	+MB	+MA	+	
		+LA	+LA	+HA	+MA	+		9338	3,37	+HA	+MB	+MA	+	

MATRICE : lait cru
SOUCHE : Listeria ivanovii (référence L236)
FLORE TOTALE: 8,10E+6/mL

Taux	Niveau obtenu	Méthode de référence #						Méthode VIDAS LPT						
		Fraser 1/2		Fraser		Résultat	Conclusion	RFV	VT	PALCAM	OAA	CHROM ID LMO	Résultat	Conclusion
		PALCAM	ALOA	PALCAM	ALOA									
1	0,00	Ø	Ø	Ø	Ø	-	0/6	-3	0,00	/	/	/	-	0/6
		Ø	Ø	Ø	-LE	-		-3	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-4	0,00	/	/	/	-	
		Ø	Ø	Ø	-LE	-		-3	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-4	0,00	/	/	/	-	
2	0,35	Ø	Ø	Ø	-LE	-	1/6	-3	0,00	/	/	/	-	2/6
		Ø	Ø	Ø	Ø	-		-3	0,00	/	/	/	-	
		Ø	Ø	Ø	-LE	-		-4	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		11932	4,31	+LA	+MA	+MA	+	
		+LA	+LA	+LA	+LB	+		-4	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		6538	2,36	+LA	+MB	+LA	+	
3	0,69	Ø	Ø	Ø	Ø	-	3/6	10054	3,63	+LA	+MB	+MA	+	3/6
		Ø	Ø	Ø	Ø	-		-3	0,00	/	/	/	-	
		+LA	+LA	+MA	+MB	+		-2	0,00	/	/	/	-	
		Ø	Ø	Ø	-LE	-		11811	4,27	+LA	+MA	+LA	+	
		+LA	+LA	+MA	+MA	+		-1	0,00	/	/	/	-	
		+LA	+LA	+LA	+LB	+		10327	3,73	+LA	+MB	+LA	+	
4	1,15	+LA	+LA	+MA	+MB	+	6/6	-2	0,00	/	/	/	-	5/6
		+LA	+LA	+MA	+MB	+		10070	3,64	+MA	+MB	+MA	+	
		+LA	+LA	+LA	+LB	+		8577	3,10	+LA	+LB	+LA	+	
		+LA	+LA	+MA	+MA	+		576	0,20	+LA(1)	+LB(3)	+LA(2)	+	
		+LA	+LA	+MA	+MB	+		4921	1,78	+LA	+MB	+LA	+	
		+LA	+LA	+MA	+MB	+		10070	3,64	+MA	+MB	+MA	+	
5	1,84	+LA	+LA	+MA	+MA	+	6/6	2718	0,98	+LA	+LA	+LA	+	6/6
		+LA	+LA	+MA	+MB	+		5825	2,10	+LA	+LB	+LA	+	
		+LA	+LA	+MA	+MA	+		8341	3,01	+LA	+LA	+MA	+	
		+LA	+LA	+MA	+MA	+		7348	2,65	+LA	+MB	+MA	+	
		+LA	+LA	+MA	+MB	+		7912	2,86	+MA	+MB	+MA	+	
		+LA	+LA	+MA	+MA	+		2836	0,86	+LA(2)	+LA(1)	+LA(2)	+	

MATRICE : saumon fumé
SOUCHE : *Listeria monocytogenes* 1/2a (référence L5)
FLORE TOTALE: 8.10E+5/g
5.10E+6/g (taux 5)

Taux	Niveau obtenu	**Méthode de référence #**						**Méthode VIDAS LPT**						
		Fraser 1/2		Fraser		Résultat	Conclusion	RFV	VT	PALCAM	OAA	CHROM ID LMO	Résultat	Conclusion
		PALCAM	ALOA	PALCAM	ALOA									
1	0,00	Ø	Ø	Ø	Ø	-	0/6	5	0,00	/	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		1	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		7	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		0	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-1	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		0	0,00	/	/	/	-	
2	0,21	Ø	Ø	Ø	Ø	-	0/6	8602	3,11	+MA	+MA	+MA	+	2/6
		Ø	Ø	Ø	Ø	-		-1	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-2	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		5277	1,90	+MA	+MB	+MA	+	
		Ø	Ø	Ø	Ø	-		-3	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		0	0,00	/	/	/	-	
3	0,42	Ø	Ø	Ø	Ø	-	1/6	0	0,00	/	/	/	-	3/6
		Ø	Ø	Ø	Ø	-		4344	1,57	+MA	+MA	+MA	+	
		Ø	Ø	Ø	Ø	-		9759	3,53	+MA	+MA	+MA	+	
		Ø	Ø	Ø	Ø	-		2	0,00	/	/	/	-	
		+LA	+LA	+MA	+MA	+		1	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		2951	1,06	+LA	+MC	+MA	+	
4	0,70	+LA	+LA	+MA	+MA	+	3/6	8562	3,09	+HA	+MB	+MA	+	4/6
		Ø	Ø	Ø	Ø	-		-1	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		9811	3,55	+MB	+MB	+MA	+	
		+LA	+LA	+MA	+MA	+		9968	3,60	+MA	+MA	+MA	+	
		+LA	+LA	+HA	+MA	+		0	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		1953	0,70	+LA	+MB	+MA	+	
5	1,12	+LA	+LA	+MA	+MA	+	5/6	6896	2,49	+MA	+MA	+MA	+	4/6
		+LA	+LA	+HA	+MA	+		7449	2,69	+MA	+MA	+MA	+	
		+LA	+LA	+HA	+MA	+		-4	0,00	/	/	/	-	
		+LA	+LA	+MA	+MA	+		0	0,00	/	/	/	-	
		+LA	+LA	+MA	+MA	+		11504	4,16	+MA	+MA	+MA	+	
		Ø	Ø	Ø	Ø	-		11465	4,15	+MA	+MB	+MA	+	
6	2,24	+LA	+LA	+MA	+MA	+	6/6	8880	3,01	+MA	+MB	+MA	+	6/6
		+LA	+LA	+MA	+MA	+		9092	3,08	+MA	+MB	+MA	+	
		+LA	+LA	+HA	+MA	+		9560	3,24	+MA	+MA	+MA	+	
		+LA	+LA	+MA	+MA	+		9555	3,24	+MB	+MB	+MA	+	
		+LA	+LA	+MA	+MA	+		8411	2,85	+MA	+MA	+MA	+	
		+LA	+LA	+MA	+MA	+		11081	3,75	+MA	+MB	+MA	+	

MATRICE : chou
SOUCHE : *Listeria welshimeri* (référence L174)
FLORE TOTALE : 2,3 .10E+7/g
3,2.10E+6/G (taux 5)

Taux	Niveau obtenu	**Méthode de référence #**						**Méthode VIDAS LPT**						
		Fraser 1/2		Fraser		Résultat	Conclusion	RFV	VT	PALCAM	OAA	CHROM ID LMO	Résultat	Conclusion
		PALCAM	ALOA	PALCAM	ALOA									
1	0,00	Ø	Ø	Ø	Ø	-	0/6	-1	0,00	/	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		-5	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-4	0,00	/	/	/	-	
		Ø	Ø	Ø	-LE	-		43	0,00	/	/	/	-	
		Ø	Ø	Ø	-LE	-		-4	0,00	/	/	/	-	
		-LE	Ø	Ø	Ø	-		-3	0,00	/	/	/	-	
2	0,23	Ø	Ø	Ø	Ø	-	1/6	-1	0,00	/	/	/	-	1/6
		Ø	Ø	Ø	Ø	-		10964	4,14	+MA	+MB	+MA	+	
		Ø	Ø	Ø	Ø	-		-2	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-2	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0,00	/	/	/	-	
		+LA(2)	+LA	+MA	+MA	+		-2	0,00	/	/	/	-	
3	0,46	Ø	Ø	Ø	Ø	-	2/6	-2	0,00	/	/	/	-	4/6
		+LA	+LA	+MA	+MA	+		-2	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		10835	4,09	+MA	+MB	+MA	+	
		Ø	Ø	Ø	Ø	-		11952	4,51	+MA	+MB	+MA	+	
		+LA	+LA	+MA	+MA	+		9355	3,53	+MA	+MB	+MA	+	
		Ø	Ø	Ø	Ø	-		10343	3,90	+MA	+MB	+MA	+	
4	1,24	+LA	+LA	+MA	+MA	+	4/6	7965	3,00	+MA	+MB	+MA	+	5/6
		Ø	Ø	Ø	Ø	-		10970	4,14	+MA	+MB	+MA	+	
		Ø	Ø	Ø	Ø	-		11624	4,38	+MA	+LB	+MA	+	
		+LA	+LA	+MA	+MA	+		-3	0,00	/	/	/	-	
		+LA(1)	+LA(2)	+MA	+MA	+		10699	4,04	+MB	+MB	+MA	+	
		+LA(1)	+LA(1)	+MA	+MA	+		12176	4,59	+MA	+MB	+MA	+	
5	4,56	+LA	+LA	+MA	+LA	+	6/6	8181	2,96	+MA	+MB	+MA	+	6/6
		+LA	+LA	+MA	+LA	+		8927	3,23	+MA	+MB	+MA	+	
		+LA	+LA	+MA	+MA	+		8440	3,05	+MA	+LB	+MA	+	
		+LA	+LA	+MA	+MA	+		8558	3,09	+MA	+MB	+MA	+	
		+LA	+LA	+MA	+LA	+		8960	3,24	+MA	+MB	+MA	+	
		+LA	+LA	+MA	+LA	+		9220	3,33	+MA	+LB	+MA	+	

MATRICE : prélèvement de surface
SOUCHE *Listeria innocua* (référence L132)
FLORE TOTALE : 1,04.10E+4

Taux	Niveau obtenu	**Méthode de référence #**						**Méthode VIDAS LPT**						
		Fraser 1/2		Fraser		Résultat	Conclusion	RFV	VT	PALCAM	OAA	CHROM ID LMO	Résultat	Conclusion
		PALCAM	ALOA	PALCAM	ALOA									
1	0,00	Ø	Ø	Ø	Ø	-	0/6	-3	0,00	/	/	/	-	0/6
		Ø	Ø	Ø	-LE	-		-2	0,00	/	/	/	-	
		-LE	Ø	Ø	Ø	-		-2	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0,00	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0,00	/	/	/	-	
		Ø	Ø	-LE	-LE	-		-2	0,00	/	/	/	-	
2	0,61	Ø	Ø	Ø	Ø	-	3/6	-3	0,00	/	/	/	-	2/6
		+LA	+LA(4)	+MA	+MA	+		-2	0,00	/	/	/	-	
		Ø	Ø	-LE	-LE	-		10172	3,61	+MA	+MB	+MA	+	
		+LA	+LA	+MA	+MA	+		-3	0,00	/	/	/	-	
		+MA	+MA	+MA	+MA	+		-3	0,00	/	/	/	-	
		Ø	Ø	-LE	Ø	-		8638	3,07	+MA	+MB	+MA	+	
3	1,21	+MA	+MA	+MA	+MA	+	5/6	-2	0,00	/	/	/	-	5/6
		+MA	+MA	+MA	+MA	+		8518	3,02	+MA	+MB	+MA	+	
		+MA	+MA	+MA	+MA	+		8670	3,08	+MA	+MB	+MA	+	
		+MA	+MA	+MA	+MA	+		9944	3,53	+MA	+MB	+MA	+	
		Ø	Ø	-LE	Ø	-		9295	3,30	+MB	+MB	+MA	+	
		+LA	+LA	+MA	+MA	+		9194	3,26	+MA	+LB	+MA	+	
4	2,43	+LA	+MA	+MA	+MA	+	6/6	6931	2,46	+MA	+MB	+MA	+	6/6
		+LA	+LA	+MA	+MA	+		7169	2,54	+MA	+MB	+MA	+	
		+LA	+LA	+MA	+MA	+		7424	2,64	+HA	+MB	+MA	+	
		+LA	+LA	+MA	+MA	+		7812	2,77	+HA	+MB	+MA	+	
		+LA	+LA	+MA	+MA	+		9510	3,38	+MA	+LB	+MA	+	
		+MA	+MA	+MA	+MA	+		8244	2,93	+HA	+MB	+MA	+	

APPENDIX E

INCLUSIVITY / EXCLUSIVITY STUDY

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RESULTS TABLES

Inclusivity

Strain		Origin	Inoculation level	VIDAS LPT			
				RFV	Test value	Palcam	OAA
L3	*Listeria innocua*	Cow liver	4,0	6609	2,21	+HA	+MA
L12	*Listeria monocytogenes* 1/2a	Smoked salmon	44,0	8211	2,75	+MA	+MA
L14	*Listeria monocytogenes* 1/2c	Minced meat	53,0	8510	2,85	+HA	+MA
L17	*Listeria monocytogenes* 1/2c	Pork bellies	65,0	9764	3,27	+MA	+MA
L18	*Listeria monocytogenes* 1/2c	Munster	55,0	8566	2,87	+MA	+MA
L37	*Listeria monocytogenes* 1/2b	Maroilles with raw milk	53,0	8779	2,94	+MA	+MA
L43	*Listeria monocytogenes* 1/2a	Minced meat	35,0	7829	2,62	+MA	+MA
L44	*Listeria monocytogenes* 1/2a	Salami sausage	54,0	7842	2,63	+MA	+MA
L47	*Listeria monocytogenes* 1/2a	Fried potatoes	57,0	11749	3,94	+HA	+MA
L51	*Listeria monocytogenes* 1/2b	Maturated cheese	41,0	9764	3,27	+MA	+MA
L55	*Listeria monocytogenes* 3b	Collection SLCC 2540	31,0	11489	3,85	+MA	+MA
L56	*Listeria monocytogenes* 3c	Collection SLCC 2479	32,0	9631	3,23	+MA	+MA
L57	*Listeria monocytogenes* 4a	Collection ATCC 19114	28,0	10825	3,63	+HA	+MA
L58	*Listeria monocytogenes* 4b	Salad	25,0	8309	2,63	+HA	+MA
L60	*Listeria monocytogenes* 4d	Collection ATCC 19117	65,0	4508	1,51	+MA	+MA
L61	*Listeria monocytogenes* 4e	Collection ATCC 19118	68,0	3309	1,05	+LA	+MA
L62	*Listeria monocytogenes* 4e	Reblochon	73,0	8647	2,74	+MA	+MA
L64	*Listeria innocua*	Epoisses	52,0	8719	2,76	+HA	+MA
L66	*Listeria innocua*	Spinach	71,0	8894	2,82	+HA	+MA
L72	*Listeria innocua*	Avesnes ball	17,0	8942	2,83	+HA	+MA
L76	*Listeria innocua 6b*	Minced beef	11,0	10480	3,32	+LA	+MA
L77	*Listeria innocua 6a*	Toulouse sausages	47,0	7917	2,51	+HA	+MA
L78	*Listeria innocua*	Cockerel	40,0	7928	2,51	+MA	+MA
L81	*Listeria grayi*	Collection ATCC 19120	10,0	4	0,00	-	-
			12,0	4	0,00	-	-
			56,0	2	0,00	-	-
			36,0	802	0,29	-	+LA
L83	*Listeria seeligeri* 1/2b	Jelly pork tongue	39,0	521	0,16	+MA	+LA
L86	*Listeria welshimeri* 6b	Collection ATCC 35897	43,0	252	0,08	+MA	+LA
L89	*Listeria welshimeri* 6a	Minced beef	10,0	745	0,23	+LA	+LA
L100	*Listeria welshimeri*	Paste to paste	1,0	1160	0,36	+LA	+MA
L101	*Listeria welshimeri*	Oldfashioned ham	1,0	12212	3,87	+MA	+MA
L108	*Listeria innocua*	Gorgonzola	2,0	5	0,00	-	-
			13,0	201	0,07	+MA	+MA
L113	*Listeria innocua*	Smoked halibut	55,0	7866	2,49	+HA	+MA
L116	*Listeria monocytogenes* 1/2a	Shell fish	23,0	10789	3,23	+HA	+MA
L117	*Listeria monocytogenes* 1/2c	Montbéliard sausages	74,0	11273	3,57	+HA	+MA
L119	*Listeria monocytogenes* 1/2a	Spinach	80,0	8261	2,62	+MA	+MA
L124	*Listeria monocytogenes* 1/2	Perch fillet	88,0	8254	2,88	+HA	+MA
L125	*Listeria monocytogenes*	Fried vegetables	78,0	8270	2,89	+HA	+MA
L133	*Listeria ivanovii*	Roquefort	70,0	9206	3,22	+MA	+MA
L140	*Listeria seeligeri*	Deep-freeze chips	44,0	9695	3,39	+MA	+MA
L142	*Listeria seeligeri*	Cheese with raw milk	41,0	10535	3,68	+MA	+MA
L143	*Listeria grayi*	Deep-freeze chips	48,0	-2	0,00	-	-
			51,0	-4	0,00	-	-
			60,0	864	0,29	+	
			58,0	-1	0,00	-	-
L147	*Listeria grayi (murayi)*	ATCC 25 401	3,0	0	0,00	-	-
			10,0	-1	0,00	-	-
			56,0	9050	3,27	-	+MA
L151	*Listeria ivanovii*	Minced beef	78,0	11506	4,02	+MA	+MA
L152	*Listeria monocytogenes*	Environment sample (fish workshop)	62,0	8230	2,87	+MA	+MA
L153	*Listeria ivanovii*	Environment sample (fish workshop)	74,0	9938	3,47	+MA	+MA
L155	*Listeria welshimeri*	Salmon fillet	44,0	8883	3,10	+MA	+MA
L157	*Listeria ivanovii ssp ivanovii*	9811009Biom, collection	31,0	244	0,08	+MA	+MA
L167	*Listeria ivanovii ssp londoniensis*	9101019Biom, Cheese	44,0	254	0,08	+MA	+MA
L217	*Listeria monocytogenes 4b*	Environment (waste filter)	78,0	7918	2,76	/	+MA
L223	*Listeria monocytogenes ½ c*	Environment (box washing fish)	71,0	7924	2,77	/	+LA
L226	*Listeria monocytogenes 3a*	Frozen herring fillets	67,0	7997	2,79	/	+MA

Strain		Origin	Inoculation level	VIDAS LPT			
				RFV	Test value	Palcam	OAA
BA19	*Bacillus cereus*	Environment	1,52.10E+5	-2	0,00	Ø	Ø
BA15	*Bacillus cereus*	Egg custard	1,77.10E+5	-2	0,00	-LE	Ø
BA7	*Bacillus coagulans*	Collection	1,24.10E+5	-2	0,00	Ø	Ø
BA5	*Bacillus sphaericus*	Meat product	1,26.10E+5	-3	0,00	Ø	Ø
BA4	*Bacillus*	Dairy product	2,3.10E+4	-2	0,00	Ø	Ø
BA2	*Bacillus cereus*	Beet	1,8.10E+5	-3	0,00	-LE	Ø
15	*Brochotrix*	Minced meat	2,4.10E+4	-2	0,00	Ø	Ø
Le3	*Candida albicans*	Collection	6,9.10E+4	-2	0,00	-LE	-LE
37	*Corynebacterium*	ATCC10340	1,5.10E+4	-3	0,00	Ø	-LE
E1	*Enterococcus faecalis*	Egg product	1,35.10E+6	-2	0,00	Ø	Ø
E6	*Enterococcus faecalis*	Collection ATCC 19433	4,8.10E+5	-3	0,00	Ø	Ø
E9	*Enterococcus faecium*	Tarama	2.10E+6	-2	0,00	Ø	Ø
E7	*Enterococcus faecium*	Collection CIP 5433	5.10E+5	-2	0,00	Ø	Ø
E13	*Streptococcus bovis*	Collection CIP 5623	9.10E+4	21	0,00	Ø	Ø
EN18	*Enterobacter cloacae*	Collection	1,2.10E+5	-2	0,00	Ø	Ø
L139	*Jonesia denitrificans*	Collection	4,5.10E+5	46	0,01	+MA	-ME
EN63	*Klebsiella pneumoniae*	Celery	1,24.10E+5	-4	0,00	Ø	Ø
33	*Lactobacillus casei*	Dairy product	7,4.10E+4	-3	0,00	Ø	Ø
Lb1	*Lactobacillus plantarum*	Collection	1,3.10E+4	-2	0,00	Ø	Ø
M1	*Micrococcus* spp.	Environment	2.10E+5	29	0,01	Ø	Ø
PS90	*Pseudomonas putida*	Fish	6,1.10E+4	-1	0,00	Ø	Ø
PS91	*Pseudomonas putida*	Mushroom	7,2.10E+4	-3	0,00	-ME	-LE
32	*Rhodococcus equi*	Meat product	6,4.10E+6	-2	0,00	Ø	-ME
Le1	*Rhodotorula rubra*	Pastri	1,04.10E+5	-1	0,00	Ø	Ø
Le3	*Candida albicans*	Collection	6,9.10E+4	-2	0,00	-LE	-LE
Le5	*Saccharomyces*	Coffee extract	3,3.10E+5	-2	0,00	Ø	Ø
EN49	*Serratia marcescens*	Raw milk	6,5.10E+4	-2	0,00	Ø	Ø
ST17	*Staphylococcus aureus*	Yoghurt	6,5.10E+4	57	0,02	Ø	Ø
ST15	*Staphylococcus*	Collection ATCC 12228	4.10E+5	-2	0,00	-ME	-ME
ST12	*Staphylococcus hyicus*	Meat product	6.10E+5	-2	0,00	Ø	-LE

Exclusivity

APPENDIX F

INTERLABORATORY STUDY

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DETAILED LABORATORY RESULTS

Laboratory A

Reference	Reference method					Comparison / expected results	Alternative method : VIDAS LPT					Comparison / expected results
	Fraser 1/2		Fraser		Result		Test LPT		Test result	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT				
1	-	-	-	-	-	=	2	0,00	-	-	-	=
2	-	-	-	-	-	=	4	0,00	-	-	-	=
3	-	-	-	-	-	=	3	0,00	-	-	-	=
4	-	-	-	-	-	=	3	0,00	-	-	-	=
5	-	-	-	-	-	=	3	0,00	-	-	-	=
6	-	-	-	-	-	=	2	0,00	-	-	-	=
7	-	-	-	-	-	=	8	0,00	-	-	-	=
8	-	-	-	-	-	=	1	0,00	-	-	-	=
9	-	-	-	-	-	#	1	0,00	-	-	-	#
10	-	-	-	-	-	#	-3	0,00	-	-	-	#
11	-	-	-	-	-	#	1	0,00	-	-	-	#
12	-	-	-	-	-	#	2	0,00	-	-	-	#
13	-	-	-	-	-	#	2	0,00	-	-	-	#
14	-	-	-	-	-	#	10980	3,72	+	+	+	=
15	-	-	-	-	-	#	0	0,00	-	-	-	#
16	-	-	-	-	-	#	-1	0,00	-	-	-	#
17	+	+	+	+	+	=	6768	2,29	+	+	+	=
18	+	+	+	+	+	=	6796	2,30	+	+	+	=
19	+	+	+	+	+	=	7896	2,68	+	+	+	=
20	+	+	+	+	+	=	5	0,00	-	-	-	#
21	+	+	+	+	+	=	7546	2,56	+	+	+	=
22	-	-	-	-	-	#	7646	2,59	+	+	+	=
23	+	+	+	+	+	=	8165	2,77	+	+	+	=
24	+	+	+	+	+	=	6749	2,29	+	+	+	=

VTC numbering (CFU/ml) : 3,00E+04

Laboratory B

Reference	Reference method					Comparison / expected results	Alternative method : VIDAS LPT					Comparison / expected results
	Fraser 1/2		Fraser		Result		Test LPT		Test result	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT				
1	-	-	-	-	-	=	4	0,00	-	-	-	=
2	-	-	-	-	-	=	-1	0,00	-	-	-	=
3	-	-	-	-	-	=	1	0,00	-	-	-	=
4	-	-	-	-	-	=	-4	0,00	-	-	-	=
5	-	-	-	-	-	=	5	0,00	-	-	-	=
6	-	-	-	-	-	=	4	0,00	-	-	-	=
7	-	-	-	-	-	=	4	0,00	-	-	-	=
8	-	-	-	-	-	=	8	0,00	-	-	-	=
9	-	-	+	+	+	=	11731	4,10	+	+	+	=
10	-	-	-	-	-	#	-2	0,00	-	-	-	#
11	-	-	-	-	-	#	7	0,00	-	-	-	#
12	-	-	-	-	-	#	2	0,00	-	-	-	#
13	-	-	+	+	+	=	-3	0,00	-	-	-	#
14	-	-	-	-	-	#	3	0,00	-	-	-	#
15	+	+	+	+	+	=	9	0,00	-	-	-	#
16	-	-	-	-	-	#	4	0,00	-	-	-	#
17	-	-	-	-	-	#	9829	3,43	+	+	+	=
18	+	+	+	+	+	=	5060	1,76	+	+	+	=
19	+	+	+	+	+	=	9580	3,34	+	+	+	=
20	+	+	+	+	+	=	9915	3,46	+	+	+	=
21	-	-	+	+	+	=	10207	3,56	+	+	+	=
22	+	+	+	+	+	=	11576	4,04	+	+	+	=
23	+	+	+	+	+	=	8653	3,02	+	+	+	=
24	+	+	+	+	+	=	8996	3,14	+	+	+	=

VTC numbering (CFU/ml) : >300 000

Laboratory C

Reference	Reference method					Comparison / expected results	Alternative method : VIDAS LPT					Comparison / expected results
	Fraser 1/2		Fraser		Result		Test LPT		Test result	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT				
1	-	-	-	-	-	=	3	0,00	-	-	-	=
2	-	-	-	-	-	=	13	0,00	-	-	-	=
3	-	+	-	-	-	=	2	0,00	-	-	-	=
4	-	-	-	-	-	=	3	0,00	-	-	-	=
5	-	-	-	-	-	=	5	0,00	-	-	-	=
6	-	-	-	-	-	=	4	0,00	-	-	-	=
7	-	-	-	-	-	=	46	0,01	-	-	-	=
8	-	-	-	-	-	=	7	0,00	-	-	-	=
9	-	-	-	-	-	#	6930	2,61	+	+	+	=
10	-	-	-	-	-	#	2	0,00	-	-	-	#
11	-	-	-	-	-	#	8915	3,36	+	+	+	=
12	+	+	+	+	+	=	5672	2,13	+	+	+	=
13	+	+	+	+	+	=	3058	1,15	+	+	+	=
14	-	-	-	-	-	#	1507	0,56	+	+	+	=
15	-	-	-	-	-	#	2032	0,76	+	+	+	=
16	-	-	-	-	-	#	2768	1,04	+	+	+	=
17	+	+	+	+	+	=	10480	3,95	+	+	+	=
18	-	-	-	-	-	#	10759	4,05	+	+	+	=
19	+	+	+	+	+	=	7658	2,88	+	+	+	=
20	+	+	+	+	+	=	8609	3,24	+	+	+	=
21	+	+	+	+	+	=	7191	2,71	+	+	+	=
22	+	+	+	+	+	=	10789	4,06	+	+	+	=
23	-	-	-	-	-	#	10590	3,99	+	+	+	=
24	+	+	+	+	+	=	10853	4,09	+	+	+	=
VTC numbering (CFU/ml) :				-								

Laboratory D

Reference	Reference method					Comparison / expected results	Alternative method : VIDAS LPT					Comparison / expected results
	Fraser 1/2		Fraser		Result		Test LPT		Test result	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT				
1	-	-	-	-	-	=	3	0,00	-	-	-	=
2	-	-	-	-	-	=	1	0,00	-	-	-	=
3	-	-	-	-	-	=	3	0,00	-	-	-	=
4	-	-	-	-	-	=	1	0,00	-	-	-	=
5	-	-	-	-	-	=	3	0,00	-	-	-	=
6	-	-	-	-	-	=	2	0,00	-	-	-	=
7	-	-	-	-	-	=	3	0,00	-	-	-	=
8	-	-	-	-	-	=	4	0,00	-	-	-	=
9	-	-	-	-	-	#	11708	4,09	+	+	+	=
10	-	-	-	-	-	#	12249	4,27	+	+	+	=
11	-	-	-	-	-	#	12264	4,28	+	+	+	=
12	-	-	-	-	-	#	9459	3,30	+	+	+	=
13	-	-	-	-	-	#	8381	2,92	+	+	+	=
14	-	-	-	-	-	#	12185	4,25	+	+	+	=
15	+	+	+	+	+	=	10122	3,53	+	+	+	=
16	-	-	-	-	-	#	9012	3,14	+	+	+	=
17	+	+	+	+	+	=	6033	2,10	+	+	+	=
18	+	+	+	+	+	=	6052	2,11	+	+	+	=
19	+	+	+	+	+	=	6630	2,31	+	+	+	=
20	+	+	+	+	+	=	6383	2,23	+	+	+	=
21	+	+	+	+	+	=	5821	2,03	+	+	+	=
22	+	+	+	+	+	=	5796	2,02	+	+	+	=
23	+	+	+	+	+	=	5632	1,96	+	+	+	=
24	+	+	+	+	+	=	5447	1,90	+	+	+	=
VTC numbering (CFU/ml) :				-								

Laboratory E

Reference	Reference method					Comparison / expected results	Alternative method : VIDAS LPT					Comparison / expected results
	Fraser 1/2		Fraser		Result		Test LPT		Test result	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT				
1	-	-	-	-	-	=		0,00	-	-	-	=
2	-	-	-	-	-	=		0,00	-	-	-	=
3	-	-	-	-	-	=		0,00	-	-	-	=
4	-	-	-	-	-	=		0,00	-	-	-	=
5	-	-	-	-	-	=		0,00	-	-	-	=
6	-	-	-	-	-	=		0,00	-	-	-	=
7	-	-	-	-	-	=		0,00	-	-	-	=
8	-	-	-	-	-	=		0,00	-	-	-	=
9	-	-	-	-	-	#		3,64	+	+	+	=
10	-	-	-	-	-	#		0,00	-	-	-	#
11	+	+	+	+	+	=		4,03	+	+	+	=
12	+	+	+	+	+	=		3,34	+	+	+	=
13	-	-	-	-	-	#		0,00	-	-	-	#
14	-	-	-	-	-	#		3,39	+	+	+	=
15	-	-	-	-	-	#		0,00	-	-	-	#
16	-	-	-	-	-	#		0,00	-	-	-	#
17	+	+	+	+	+	=		3,28	+	+	+	=
18	+	+	+	+	+	=		3,10	+	+	+	=
19	+	+	+	+	+	=		3,50	+	+	+	=
20	+	+	+	+	+	=		3,47	+	+	+	=
21	+	+	+	+	+	=		4,06	+	+	+	=
22	+	+	+	+	+	=		3,74	+	+	+	=
23	+	+	+	+	+	=		4,10	+	+	+	=
24	+	+	+	+	+	=		3,87	+	+	+	=
VTC numbering (CFU/ml) :				8,00E+08								

Laboratory F

Reference	Reference method					Comparison / expected results	Alternative method : VIDAS LPT					Comparison / expected results
	Fraser 1/2		Fraser		Result		Test LPT		Test result	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT				
1	-	-	-	-	-	=		0,00	-	-	-	=
2	-	-	-	-	-	=		0,00	-	-	-	=
3	-	-	-	-	-	=		0,00	-	-	-	=
4	-	-	-	-	-	=		0,00	-	-	-	=
5	-	-	-	-	-	=		0,00	-	-	-	=
6	-	-	-	-	-	=		0,00	-	-	-	=
7	-	-	-	-	-	=		0,00	-	-	-	=
8	-	-	-	-	-	=		0,00	-	-	-	=
9	+	+	+	+	+	=		2,57	+	+	+	=
10	-	-	-	-	-	#		2,53	+	+	+	=
11	+	+	+	+	+	=		2,67	+	+	+	=
12	-	-	-	-	-	#		2,68	+	+	+	=
13	+	+	+	+	+	=		2,39	+	+	+	=
14	-	-	-	-	-	#		2,48	+	+	+	=
15	+	+	+	+	+	=		2,37	+	+	+	=
16	+	+	+	+	+	=		2,39	+	+	+	=
17	-	-	-	-	-	#		0,03	-	-	-	#
18	-	-	-	-	-	#		2,59	+	+	+	=
19	-	-	-	-	-	#		3,01	+	+	+	=
20	-	-	-	-	-	#		2,54	+	+	+	=
21	-	-	-	-	-	#		0,00	-	-	-	#
22	-	-	-	-	-	#		2,51	+	+	+	=
23	-	-	-	-	-	#		2,50	+	+	+	=
24	-	-	-	-	-	#		2,53	+	+	+	=
VTC numbering (CFU/ml) :				>300 000								

Laboratory G

Reference	Reference method					Comparison / expected results	Alternative method : VIDAS LPT					Comparison / expected results
	Fraser 1/2		Fraser		Result		Test LPT		Test result	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT				
1	-	-	-	-	-	=	2	0,00	-	-	-	=
2	-	-	-	-	-	=	1	0,00	-	-	-	=
3	-	-	-	-	-	=	3	0,00	-	-	-	=
4	-	-	+	+	-	=	0	0,00	-	-	-	=
5	-	-	-	-	-	=	3	0,00	-	-	-	=
6	-	-	-	-	-	=	-2	0,00	-	-	-	=
7	-	-	+	-	-	=	3	0,00	-	-	-	=
8	-	-	-	-	-	=	0	0,00	-	-	-	=
9	-	-	+	+	+	=	11236	3,92	+	+	+	=
10	-	-	-	-	-	#	-2	0,00	-	-	-	#
11	-	-	-	-	-	#	0	0,00	-	-	-	#
12	-	-	-	-	-	#	3	0,00	-	-	-	#
13	-	-	+	+	-	#	3	0,00	-	-	-	#
14	+	+	+	+	+	=	11170	3,89	+	+	+	=
15	-	-	-	-	-	#	0	0,00	-	-	-	#
16	-	-	-	-	-	#	1	0,00	-	-	-	#
17	+	+	+	+	+	=	8638	3,01	+	+	+	=
18	+	+	+	+	+	=	8843	3,08	+	+	+	=
19	+	+	+	+	+	=	10232	3,57	+	+	+	=
20	+	+	+	+	+	=	10111	3,52	+	+	+	=
21	+	+	+	+	+	=	10015	3,49	+	+	+	=
22	+	+	+	+	+	=	10008	3,49	+	+	+	=
23	+	+	+	+	+	=	10022	3,49	+	+	+	=
24	+	+	+	+	+	=	10061	3,51	+	+	+	=
VTC numbering (CFU/ml) :				>300 000								

Laboratory I

Reference	Reference method					Comparison / expected results	Alternative method : VIDAS LPT					Comparison / expected results
	Fraser 1/2		Fraser		Result		Test LPT		Test result	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT				
1	-	-	-	-	-	=		0,00	-	-	-	=
2	-	-	-	-	-	=		0,00	-	-	-	=
3	-	-	-	-	-	=		0,00	-	-	-	=
4	-	-	-	-	-	=		0,00	-	-	-	=
5	-	-	-	-	-	=		0,00	-	-	-	=
6	-	-	-	-	-	=		0,00	-	-	-	=
7	-	-	-	-	-	=		0,00	-	-	-	=
8	-	-	-	-	-	=		0,00	-	-	-	=
9	+	+	+	+	+	=		4,05	+	+	+	=
10	+	+	+	+	+	=		3,94	+	+	+	=
11	+	+	+	+	+	=		3,62	+	+	+	=
12	+	+	+	+	+	=		3,69	+	+	+	=
13	+	+	+	+	+	=		3,92	+	+	+	=
14	+	+	+	+	+	=		3,88	+	+	+	=
15	+	+	+	+	+	=		4,53	+	+	+	=
16	+	+	+	+	+	=		4,44	+	+	+	=
17	+	+	+	+	+	=		3,63	+	+	+	=
18	+	+	+	+	+	=		3,45	+	+	+	=
19	+	+	+	+	+	=		3,02	+	+	+	=
20	+	+	+	+	+	=		3,10	+	+	+	=
21	+	+	+	+	+	=		3,02	+	+	+	=
22	+	+	+	+	+	=		3,43	+	+	+	=
23	+	+	+	+	+	=		3,30	+	+	+	=
24	+	+	+	+	+	=		3,32	+	+	+	=
VTC numbering (CFU/ml) :				>334 000								

Laboratory J

Reference	Reference method					Comparison / expected results	Alternative method : VIDAS LPT					Comparison / expected results
	Fraser 1/2		Fraser		Result		Test LPT		Test result	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT				
1	-	-	-	-	-	=		0,00	-	-	-	=
2	-	-	-	-	-	=		0,00	-	-	-	=
3	-	-	-	-	-	=		0,00	-	-	-	=
4	-	-	-	-	-	=		0,00	-	-	-	=
5	-	-	-	-	-	=		0,00	-	-	-	=
6	-	-	-	-	-	=		0,00	-	-	-	=
7	-	-	-	-	-	=		0,00	-	-	-	=
8	-	-	-	-	-	=		0,00	-	-	-	=
9	-	-	-	-	-	#		3,42	+	+	+	=
10	+	+	+	+	+	=		3,65	+	+	+	=
11	+	+	+	+	+	=		2,32	+	+	+	=
12	+	+	-	+	+	=		2,41	+	+	+	=
13	-	-	-	-	-	#		1,86	+	+	+	=
14	+	+	+	+	+	=		0,00	-	-	-	#
15	+	+	+	+	+	=		2,66	+	+	+	=
16	-	-	-	-	-	#		3,28	+	+	+	=
17	+	+	+	+	+	=		1,85	+	+	+	=
18	+	+	+	+	+	=		1,86	+	+	+	=
19	+	+	+	+	+	=		1,95	+	+	+	=
20	+	+	+	+	+	=		1,93	+	+	+	=
21	+	+	+	+	+	=		1,93	+	+	+	=
22	+	+	+	+	+	=		1,92	+	+	+	=
23	+	+	+	+	+	=		1,94	+	+	+	=
24	+	+	+	+	+	=		1,91	+	+	+	=
VTC numbering (CFU/ml) :				>300 000								

Laboratory K

Reference	Reference method					Comparison / expected results	Alternative method : VIDAS LPT					Comparison / expected results
	Fraser 1/2		Fraser		Result		Test LPT		Test result	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT				
1	-	-	-	-	-	=	19	0,00	-	-	-	=
2	-	-	-	-	-	=	2	0,00	-	-	-	=
3	-	-	-	-	-	=	2	0,00	-	-	-	=
4	-	-	-	-	-	=	3	0,00	-	-	-	=
5	-	-	-	-	-	=	0	0,00	-	-	-	=
6	-	-	-	-	-	=	2	0,00	-	-	-	=
7	-	-	-	-	-	=	2	0,00	-	-	-	=
8	-	-	-	-	-	=	1	0,00	-	-	-	=
9	-	-	+	+	+	=	3	0,00	-	-	-	#
10	-	-	-	-	-	#	3	0,00	-	-	-	#
11	-	-	-	-	-	#	3	0,00	-	-	-	#
12	-	-	-	-	-	#	2	0,00	-	-	-	#
13	-	-	-	-	-	#	3	0,00	-	-	-	#
14	-	-	-	-	-	#	4	0,00	-	-	-	#
15	-	-	-	-	-	#	3	0,00	-	-	-	#
16	-	-	-	-	-	#	3	0,00	-	-	-	#
17	+	+	+	+	+	=	9732	3,59	+	+	+	=
18	+	+	+	+	+	=	7883	2,91	+	+	+	=
19	+	+	+	+	+	=	5195	1,91	+	+	+	=
20	+	+	+	+	+	=	3977	1,46	+	+	+	=
21	+	+	+	+	+	=	8296	3,06	+	+	+	=
22	+	+	+	+	+	=	65	0,02	-	-	-	#
23	+	+	+	+	+	=	8025	2,96	+	+	+	=
24	+	+	+	+	+	=	10632	3,92	+	+	+	=
VTC numbering (CFU/ml) :				>300 000								

Laboratory L

Reference	Reference method					Comparison / expected results	Alternative method : VIDAS LPT					Comparison / expected results
	Fraser 1/2		Fraser		Result		Test LPT		Test result	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT				
1	-	-	-	-	-	=	25	0,00	-	-	-	=
2	-	-	-	-	-	=	6	0,00	-	-	-	=
3	-	-	-	-	-	=	1	0,00	-	-	-	=
4	-	-	-	-	-	=	4	0,00	-	-	-	=
5	-	-	-	-	-	=	5	0,00	-	-	-	=
6	-	-	-	-	-	=	3	0,00	-	-	-	=
7	-	-	-	-	-	=	4	0,00	-	-	-	=
8	-	-	-	-	-	=	-1	0,00	-	-	-	=
9	+	+	+	+	+	=	10568		+	+	+	=
10	+	+	+	+	+	=	3053		+	+	+	=
11	+	+	+	+	+	=	6111		+	+	+	=
12	+	+	+	+	+	=	6137		+	+	+	=
13	+	+	+	+	+	=	11157		+	+	+	=
14	+	+	+	+	+	=	11251		+	+	+	=
15	+	+	+	+	+	=	11153		+	+	+	=
16	+	+	+	+	+	=	10823		+	+	+	=
17	+	+	+	+	+	=	8715		+	+	+	=
18	+	+	+	+	+	=	8687		+	+	+	=
19	+	+	+	+	+	=	9591		+	+	+	=
20	+	+	+	+	+	=	8934		+	+	+	=
21	+	+	+	+	+	=	9184		+	+	+	=
22	+	+	+	+	+	=	8924		+	+	+	=
23	+	+	+	+	+	=	8904		+	+	+	=
24	+	+	+	+	+	=	8636		+	+	+	=

VTC numbering (CFU/ml) : >100 000 000

Laboratory M

Reference	Reference method					Comparison / expected results	Alternative method : VIDAS LPT					Comparison / expected results
	Fraser 1/2		Fraser		Result		Test LPT		Test result	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT				
1	-	-	-	-	-	=		0,00	-	-	-	=
2	-	-	-	-	-	=		0,00	-	-	-	=
3	-	-	-	-	-	=		0,00	-	-	-	=
4	-	-	-	-	-	=		0,00	-	-	-	=
5	-	-	-	-	-	=		0,00	-	-	-	=
6	-	-	-	-	-	=		0,00	-	-	-	=
7	-	-	-	-	-	=		0,00	-	-	-	=
8	-	-	-	-	-	=		0,00	-	-	-	=
9	+	+	+	+	+	=	10276	3,56	+	+	+	=
10	+	+	+	+	+	=	10513	3,64	+	+	+	=
11	+	+	+	+	+	=	10906	3,77	+	+	+	=
12	+	+	+	+	+	=	9620	3,33	+	+	+	=
13	+	+	+	+	+	=	11846	4,10	+	+	+	=
14	+	+	+	+	+	=	7464	2,58	+	+	+	=
15	+	+	+	+	+	=	11033	3,82	+	+	+	=
16	+	+	+	+	+	=	4258	1,47	+	+	+	=
17	+	+	+	+	+	=	8912	3,08	+	+	+	=
18	+	+	+	+	+	=	9511	3,29	+	+	+	=
19	+	+	+	+	+	=	8857	3,06	+	+	+	=
20	+	+	+	+	+	=	7750	2,68	+	+	+	=
21	+	+	+	+	+	=	8876	3,07	+	+	+	=
22	+	+	+	+	+	=	10067	3,48	+	+	+	=
23	+	+	+	+	+	=	7469	2,58	+	+	+	=
24	+	+	+	+	+	=	7964	2,75	+	+	+	=

VTC numbering (CFU/ml) : 1,70E+07

Laboratory N

Reference	Reference method				Result	Comparison / expected results	Alternative method : VIDAS LPT					Comparison / expected results
	Fraser 1/2		Fraser				Test LPT		Test result	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT				
1	-	-	-	-	-	=	46	0,01	-	-	-	=
2	-	-	-	-	-	=	30	0,01	-	-	-	=
3	-	-	-	-	-	=	49	0,01	-	-	-	=
4	-	-	-	-	-	=	29	0,01	-	-	-	=
5	-	-	-	-	-	=	20	0,00	-	-	-	=
6	-	-	-	-	-	=	31	0,01	-	-	-	=
7	-	-	-	-	-	=	14	0,00	-	-	-	=
8	-	-	-	-	-	=	34	0,01	-	-	-	=
9	+	+	+	+	+	=	9130	3,16	+	+	+	=
10	+	+	+	+	+	=	8356	2,89	+	+	+	=
11	+	+	+	+	+	=	7573	2,62	+	+	+	=
12	+	+	+	+	+	=	7612	2,64	+	+	+	=
13	+	+	+	+	+	=	7436	2,57	+	+	+	=
14	+	+	+	+	+	=	9221	3,19	+	+	+	=
15	+	+	+	+	+	=	2435	0,84	+	+	+	=
16	+	+	+	+	+	=	7543	2,61	+	+	+	=
17	+	+	+	+	+	=	10589	3,67	+	+	+	=
18	+	+	+	+	+	=	10493	3,63	+	+	+	=
19	+	+	+	+	+	=	11648	4,04	+	+	+	=
20	+	+	+	+	+	=	11622	4,03	+	+	+	=
21	+	+	+	+	+	=	11293	3,91	+	+	+	=
22	+	+	+	+	+	=	11269	3,90	+	+	+	=
23	+	+	+	+	+	=	11677	4,05	+	+	+	=
24	+	+	+	+	+	=	11155	3,86	+	+	+	=
VTC numbering (CFU/ml) :				5,00E+08								

Laboratory O

Reference	Reference method				Result	Comparison / expected results	Alternative method : VIDAS LPT					Comparison / expected results
	Fraser 1/2		Fraser				Test LPT		Test result	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT				
1	-	-	-	-	-	=	5	0,00	-	-	-	=
2	-	-	-	-	-	=	4	0,00	-	-	-	=
3	-	-	-	-	-	=	4	0,00	-	-	-	=
4	-	-	-	-	-	=	3	0,00	-	-	-	=
5	-	-	-	-	-	=	4	0,00	-	-	-	=
6	-	-	-	-	-	=	4	0,00	-	-	-	=
7	-	-	-	-	-	=	5	0,00	-	-	-	=
8	-	-	-	-	-	=	4	0,00	-	-	-	=
9	+	+	+	+	+	=	150	0,05	+	+	+	=
10	+	+	+	+	+	=	141	0,04	-	-	-	#
11	+	+	+	+	+	=	119	0,04	-	-	-	#
12	+	+	+	+	+	=	91	0,03	-	-	-	#
13	+	+	+	+	+	=	74	0,02	-	-	-	#
14	+	+	+	+	+	=	110	0,03	-	-	-	#
15	+	+	+	+	+	=	17	0,00	-	-	-	#
16	+	+	+	+	+	=	251	0,08	+	+	+	=
17	+	+	+	+	+	=	1266	0,44	+	+	+	=
18	+	+	+	+	+	=	405	0,14	+	+	+	=
19	+	+	+	+	+	=	365	0,12	+	+	+	=
20	+	+	+	+	+	=	493	0,17	+	+	+	=
21	+	+	+	+	+	=	1131	0,39	+	+	+	=
22	+	+	+	+	+	=	898	0,31	+	+	+	=
23	+	+	+	+	+	=	967	0,34	+	+	+	=
24	+	+	+	+	+	=	1334	0,46	+	+	+	=
VTC numbering (CFU/ml) :				>300 000								

Laboratory P

Reference	Reference method					Comparison / expected results	Alternative method : VIDAS LPT					Comparison / expected results
	Fraser 1/2		Fraser		Result		Test LPT		Test result	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT				
1	-	-	-	-	-	=	5	0,00	-	-	-	=
2	-	-	-	-	-	=	5	0,00	-	-	-	=
3	-	-	-	-	-	=	6	0,00	-	-	-	=
4	-	-	-	-	-	=	4	0,00	-	-	-	=
5	-	-	-	-	-	=	3	0,00	-	-	-	=
6	-	-	-	-	-	=	5	0,00	-	-	-	=
7	-	-	-	-	-	=	11	0,00	-	-	-	=
8	-	-	-	-	-	=	3	0,00	-	-	-	=
9	+	+	+	+	+	=	9723	3,36	+	+	+	=
10	+	+	+	+	+	=	10273	3,55	+	+	+	=
11	+	+	+	+	+	=	10176	3,52	+	+	+	=
12	+	+	+	+	+	=	8145	2,82	+	+	+	=
13	+	+	+	+	+	=	8987	3,11	+	+	+	=
14	+	+	+	+	+	=	1124	3,81	+	+	+	=
15	+	+	+	+	+	=	10948	3,79	+	+	+	=
16	+	+	+	+	+	=	8918	3,09	+	+	+	=
17	+	+	+	+	+	=	8192	2,83	+	+	+	=
18	+	+	+	+	+	=	8211	2,84	+	+	+	=
19	+	+	+	+	+	=	8060	2,79	+	+	+	=
20	+	+	+	+	+	=	7830	2,71	+	+	+	=
21	+	+	+	+	+	=	7646	2,64	+	+	+	=
22	+	+	+	+	+	=	7652	2,65	+	+	+	=
23	+	+	+	+	+	=	7325	2,53	+	+	+	=
24	+	+	+	+	+	=	7293	2,52	+	+	+	=

VTC numbering (CFU/ml) :	>300 000

APPENDIX G

ACCORDANCE CALCULATION

METHODE ALTERNATIVE Méthode alternative

Niveau L0

Laboratoire	Nb de négatifs attendus	Nb de négatifs obtenus	Probabilité de négatifs	Probabilité de paires de négatifs	Probabilité de positifs	Probabilité de paires de positifs	Probabilité de paires de résultats identiques
Laboratoire A	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire B	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire C	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire D	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire E	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire G	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire J	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire K	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire L	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire M	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire N	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire O	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire P	8	8	1,00	1,00	0,00	0,00	1,00
						Moyenne :	**1,00**
						Degré d'accord :	**100,0%**

Niveau L1

Laboratoire	Nb de positifs attendus	Nb de positifs obtenus	Probabilité de positifs	Probabilité de paires de positifs	Probabilité de négatifs	Probabilité de paires de négatifs	Probabilité de paires de résultats identiques
Laboratoire A	8	1	0,13	0,02	0,88	0,77	0,78
Laboratoire B	8	1	0,13	0,02	0,88	0,77	0,78
Laboratoire C	8	7	0,88	0,77	0,13	0,02	0,78
Laboratoire D	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire E	8	4	0,50	0,25	0,50	0,25	0,50
Laboratoire G	8	2	0,25	0,06	0,75	0,56	0,63
Laboratoire I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire J	8	7	0,88	0,77	0,13	0,02	0,78
Laboratoire K	8	0	0,00	0,00	1,00	1,00	1,00
Laboratoire L	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire M	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire N	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire O	8	2	0,25	0,06	0,75	0,56	0,63
Laboratoire P	8	8	1,00	1,00	0,00	0,00	1,00
						Moyenne :	**0,85**
						Degré d'accord :	**84,8%**

Niveau L2

Laboratoire	Nb de positifs attendus	Nb de positifs obtenus	Probabilité de positifs	Probabilité de paires de positifs	Probabilité de négatifs	Probabilité de paires de négatifs	Probabilité de paires de résultats identiques
Laboratoire A	8	7	0,88	0,77	0,13	0,02	0,78
Laboratoire B	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire C	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire D	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire E	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire G	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire J	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire K	8	7	0,88	0,77	0,13	0,02	0,78
Laboratoire L	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire M	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire N	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire O	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire P	8	8	1,00	1,00	0,00	0,00	1,00
						Moyenne :	**0,97**
						Degré d'accord :	**96,9%**

METHODE DE REFERENCE Méthode de référence

Niveau L0

Laboratoire	Nb de négatifs attendus	Nb de négatifs obtenus	Probabilité de négatifs	Probabilité de paires de négatifs	Probabilité de positifs	Probabilité de paires de positifs	Probabilité de paires de résultats identiques
Laboratoire A	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire B	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire C	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire D	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire E	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire G	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire J	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire K	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire L	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire M	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire N	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire O	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire P	8	8	1,00	1,00	0,00	0,00	1,00
						Moyenne :	**1,00**
						Degré d'accord :	**100,0%**

Niveau L1

Laboratoire	Nb de positifs attendus	Nb de positifs obtenus	Probabilité de positifs	Probabilité de paires de positifs	Probabilité de négatifs	Probabilité de paires de négatifs	Probabilité de paires de résultats identiques
Laboratoire A	8	0	0,00	0,00	1,00	1,00	1,00
Laboratoire B	8	3	0,38	0,14	0,63	0,39	0,53
Laboratoire C	8	2	0,25	0,06	0,75	0,56	0,63
Laboratoire D	8	1	0,13	0,02	0,88	0,77	0,78
Laboratoire E	8	2	0,25	0,06	0,75	0,56	0,63
Laboratoire G	8	2	0,25	0,06	0,75	0,56	0,63
Laboratoire I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire J	8	5	0,63	0,39	0,38	0,14	0,53
Laboratoire K	8	1	0,13	0,02	0,88	0,77	0,78
Laboratoire L	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire M	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire N	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire O	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire P	8	8	1,00	1,00	0,00	0,00	1,00
						Moyenne :	**0,82**
						Degré d'accord :	**82,1%**

Niveau L2

Laboratoire	Nb de positifs attendus	Nb de positifs obtenus	Probabilité de positifs	Probabilité de paires de positifs	Probabilité de négatifs	Probabilité de paires de négatifs	Probabilité de paires de résultats identiques
Laboratoire A	8	7	0,88	0,77	0,13	0,02	0,78
Laboratoire B	8	7	0,88	0,77	0,13	0,02	0,78
Laboratoire C	8	6	0,75	0,56	0,25	0,06	0,63
Laboratoire D	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire E	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire G	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire I	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire J	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire K	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire L	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire M	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire N	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire O	8	8	1,00	1,00	0,00	0,00	1,00
Laboratoire P	8	8	1,00	1,00	0,00	0,00	1,00
						Moyenne :	**0,94**
						Degré d'accord :	**94,2%**

APPENDIX H

CONCORDANCE CALCULATION

METHODE ALTERNATIVE

Nombre de laboratoires 14
Nombre de négatifs par laboratoire 8

Niveau L0

Laboratoire	Nb de négatifs attendus	Nb de négatifs obtenus	Paires interlaboratoires avec le même résultat	Nombre total de paires interlaboratoires
Laboratoire A	8	8	832	832
Laboratoire B	8	8	832	832
Laboratoire C	8	8	832	832
Laboratoire D	8	8	832	832
Laboratoire E	8	8	832	832
Laboratoire G	8	8	832	832
Laboratoire I	8	8	832	832
Laboratoire J	8	8	832	832
Laboratoire K	8	8	832	832
Laboratoire L	8	8	832	832
Laboratoire M	8	8	832	832
Laboratoire N	8	8	832	832
Laboratoire O	8	8	832	832
Laboratoire P	8	8	832	832
Total			**11648**	**11648**
Concordance	100,00%			

Nombre de laboratoires 14
Nombre de positifs par laboratoire 8

Niveau L1

Laboratoire	Nb de positifs attendus	Nb de positifs obtenus	Paires interlaboratoires avec le même résultat	Nombre total de paires interlaboratoires
Laboratoire A	8	1	302	832
Laboratoire B	8	1	302	832
Laboratoire C	8	7	494	832
Laboratoire D	8	8	512	832
Laboratoire E	8	4	416	832
Laboratoire G	8	2	344	832
Laboratoire I	8	8	512	832
Laboratoire J	8	7	494	832
Laboratoire K	8	0	256	832
Laboratoire L	8	8	512	832
Laboratoire M	8	8	512	832
Laboratoire N	8	8	512	832
Laboratoire O	8	2	248	832
Laboratoire P	8	8	512	832
Total			**5928**	**11648**
Concordance	50,89%			

Nombre de laboratoires 14
Nombre de positifs par laboratoire 8

Niveau L2

Laboratoire	Nb de positifs attendus	Nb de positifs obtenus	Paires interlaboratoires avec le même résultat	Nombre total de paires interlaboratoires
Laboratoire A	8	7	722	832
Laboratoire B	8	8	816	832
Laboratoire C	8	8	816	832
Laboratoire D	8	8	816	832
Laboratoire E	8	8	816	832
Laboratoire G	8	8	816	832
Laboratoire I	8	8	816	832
Laboratoire J	8	8	816	832
Laboratoire K	8	7	722	832
Laboratoire L	8	8	816	832
Laboratoire M	8	8	816	832
Laboratoire N	8	8	816	832
Laboratoire O	8	8	816	832
Laboratoire P	8	8	816	832
Total			**11236**	**11648**
Concordance	96,46%			

METHODE DE REFERENCE

Nombre de laboratoires 14
Nombre de négatifs par laboratoire 8

Niveau L0

Laboratoire	Nb de négatifs attendus	Nb de négatifs obtenus	Paires interlaboratoires avec le même résultat	Nombre total de paires interlaboratoires
Laboratoire A	8	8	832	832
Laboratoire B	8	8	832	832
Laboratoire C	8	8	832	832
Laboratoire D	8	8	832	832
Laboratoire E	8	8	832	832
Laboratoire G	8	8	832	832
Laboratoire I	8	8	832	832
Laboratoire J	8	8	832	832
Laboratoire K	8	8	832	832
Laboratoire L	8	8	832	832
Laboratoire M	8	8	832	832
Laboratoire N	8	8	832	832
Laboratoire O	8	8	832	832
Laboratoire P	8	8	832	832
Total			**11648**	**11648**
Concordance	100,00%			

Nombre de laboratoires 14
Nombre de positifs par laboratoire 8

Niveau L1

Laboratoire	Nb de positifs attendus	Nb de positifs obtenus	Paires interlaboratoires avec le même résultat	Nombre total de paires interlaboratoires
Laboratoire A	8	0	320	832
Laboratoire B	8	3	398	832
Laboratoire C	8	2	376	832
Laboratoire D	8	1	350	832
Laboratoire E	8	2	376	832
Laboratoire G	8	2	376	832
Laboratoire I	8	8	448	832
Laboratoire J	8	5	430	832
Laboratoire K	8	1	350	832
Laboratoire L	8	8	448	832
Laboratoire M	8	8	448	832
Laboratoire N	8	8	448	832
Laboratoire O	8	8	448	832
Laboratoire P	8	8	448	832
Total			**5664**	**11648**
Concordance	48,63%			

Nombre de laboratoires 14
Nombre de positifs par laboratoire 8

Niveau L2

Laboratoire	Nb de positifs attendus	Nb de positifs obtenus	Paires interlaboratoires avec le même résultat	Nombre total de paires interlaboratoires
Laboratoire A	8	7	710	832
Laboratoire B	8	7	710	832
Laboratoire C	8	6	616	832
Laboratoire D	8	8	800	832
Laboratoire E	8	8	800	832
Laboratoire G	8	8	800	832
Laboratoire I	8	8	800	832
Laboratoire J	8	8	800	832
Laboratoire K	8	8	800	832
Laboratoire L	8	8	800	832
Laboratoire M	8	8	800	832
Laboratoire N	8	8	800	832
Laboratoire O	8	8	800	832
Laboratoire P	8	8	800	832
Total			**10836**	**11648**
Concordance	93,03%			