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

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

Qualitative method

VIDAS *Listeria* Duo
for the detection of *Listeria* spp and *Listeria monocytogenes* in human food products and in environmental samples
Certificate # BIO 12/18-03/06

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This report contains 107 pages, including 72 pages of appendices.

The accreditation of the COFRAC (Section Laboratory) gives evidence of the expertise of the laboratory for the only tests covered by the accreditation that are specified by the symbol (■).

Version 0

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Preamble

- **Protocols of validation :**

- **EN ISO 16140-1 and NF EN ISO 16140-2 (September 2016): Microbiology of the food chain — Method validation**
  Part 1: Vocabulary.
  Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.

- **Requirements regarding comparison and interlaboratory studies for implementation of the standard EN ISO 16140-2 (version 6).**

- **Reference method:**

- **EN ISO 11290-1 (July 2017):** Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp- Part 1: Detection method.

- **Application scope:**

- **All human food products** by a validation testing of a broad range of foods, including:
  - meat products,
  - dairy products,
  - seafood products,
  - vegetal products,
  - composite foods,
- **Environmental samples.**

- **Certification body:**

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

Definitions

- **Method comparison study**

The method comparison study is the part of the validation process that is performed in the organizing laboratory. It consists of three parts namely the following :
- A comparative study of the results of the reference method to the results of the alternative method in (naturally and/or artificially) contaminated samples (so-called sensitivity study);
- A comparative study to determine the relative level of detection (RLOD) in artificially contaminated samples (so-called RLOD study);
- An inclusivity/exclusivity study of the alternative method.

- **Sensitivity study**

The sensitivity study aims to determine the difference in sensitivity between the reference and the alternative method.
The sensitivity is the ability of the reference method or alternative method to detect the analyte.

- **Relative level of detection study**

A comparative study is conducted to evaluate the level of detection (LOD) of the alternative method against the reference method. The evaluation is based on the calculation of the relative level of detection (RLOD).
The level of detection at 50% (LOD_{50}) is the measured analyte concentration, obtained by a given measurement procedure, for which the probability of detection is 50%.
The relative level of detection level of detection at P = 0,50 (LOD_{50}) of the alternative method divided by the level of detection at P = 0,50 (LOD_{50}) of the reference method.

- **Inclusivity and exclusivity study**

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

- **Interlaboratory study**

The interlaboratory study is a study performed by multiple laboratories testing identical samples at the same time, the results of which are used to estimate alternative-method performance parameters.
The aim of the interlaboratory study is to determine the difference in sensitivity between the reference and the alternative method when tested by different collaborators using identical samples (reproducibility conditions).

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Appendices

1. Introduction

The VIDAS *Listeria* Duo method (VIDAS LDUO) is validated by AFNOR Certification under the mark NF VALIDATION with the certification number BIO 12/18–03/06 according to the ISO 16140-2:2016 standard. The method is intended for all human food products and environmental samples (except primary production samples) since its initial validation.

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

Table 1: Steps of the validation AFNOR certification

Study	Date	Standard	Expert Laboratory	Observation
Initial validation	March 2006	ISO 16140:2003	SERMHA IPL Nord	/
First renewal	December 2009	ISO 16140:2003	Eurofins IPL Nord	No additional tests
Second renewal	January 2014	ISO 16140/A1:2011	Institut Scientifique d'Hygiène et d'Analyse	No additional tests
Third renewal	March 2018	ISO 16140-2:2016	Microsept	Additional tests to fulfill the requirements of the validation standard

The present document introduces the results for the AFNOR Certification validation studies of the method VIDAS LDUO according to the standard ISO 16140-2:2016 for a broad range of foods.

A part of the results set out in this report were produced during validation tests carried out by SERMHA IPL Nord as part of NF Validation, in accordance with prevailing requirements.

The remaining part of the results is constituted by the analyses performed by the Laboratory Microsept as part of the requirements of the updated validation standard.

2. Protocols of the methods

2.1. Alternative method

2.1.1. Principle of the method

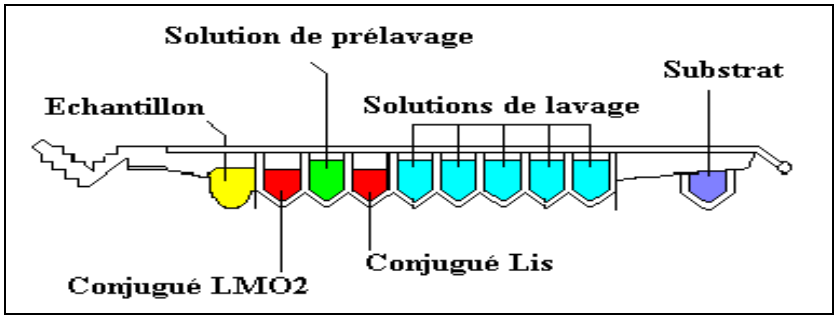
VIDAS *Listeria* Duo is an immuno-enzyme test enabling the detection of the *Listeria monocytogenes* and *Listeria* antigens using the ELFA (Enzyme Linked Fluorescent Assay) method with the VIDAS automated system.

Each test is broken down into two components:

- The single-use SPR used both for the solid phase and as a pipetting system for the test. The inside of the SPR is coated with anti-*Listeria monocytogenes* antibodies and anti-*Listeria* antibodies adsorbed on its surface.

- The strip (see figure 1 below) which contains all of the ready-to-use reagents required for the test: washing solution, anti-*Listeria monocytogenes* antibodies and anti-*Listeria* antibodies conjugated with alkaline phosphatase and substrate.

Figure 1: Components of a VIDAS strip



All steps are performed automatically by the VIDAS analytical module. An aliquot of enrichment broth is placed in the strip and undergoes a suction/discharge cycle whose duration is specifically calculated to activate the reaction.

Thus, the system performs two revelation stages and two readings:
- the first reading provides a response for *Listeria monocytogenes* (DLMO),
- the second reading provides a response for *Listeria spp* (DLIS).

The fluorescence intensity is measured by the VIDAS optical system at 450 nm and expressed as a relative fluorescence value (RFV), interpreted by the VIDAS system as follows.
The test values calculated using the following formula are subsequently compared to the threshold values defined for *Listeria monocytogenes* and for *Listeria spp*.

Test value (TV) = sample RFV / standard RFV.

Response for *Listeria monocytogenes* (DLMO)

If TV < 0.05, ⇨ the test is negative and
If TV ≥ 0.05, ⇨ the test is positive

Response for *Listeria* (DLIS)

If TV < 0.1, ⇨ the test is negative and
If TV ≥ 0.1, ⇨ the test is positive

However, it should be noted that if the test is positive for *Listeria monocytogenes*, the system does not provide a test value for *Listeria spp*., but instead provides a positive response by default.

The different types of response are set out in the table below:

Table 2: Types of response of the VIDAS LDUO test

Case	DLMO	DLMO test value	DLIS	DLIS test value	Response (subject to confirmation)
Case 1	+	Available	+ by default	Not available	Presence of *Listeria monocytogenes* and by default, presence of *Listeria spp*
Case 2	-	Available	+	Available	Absence of *Listeria monocytogenes* & Presence of *Listeria spp*. other than *Listeria monocytogenes*
Case 3	-	Available	-	Available	Absence of *Listeria spp*., including Absence of *Listeria monocytogenes*

2.1.2. Principle of the method

The protocol is as follows:

- enrichment in LX broth, incubated for 22 to 26 hours at 30°C ± 1°C,
- subculture in LX broth (0.1 ml in 6 ml), incubated for 22 to 26 hours at 30°C ± 1°C

The workflow of the method is set out in Appendix A.

The VIDAS LDUO test is then performed using an aliquot of LX heated for 5 minutes ± 1 minute at 95-100°C. Two responses are provided: presence or absence of *Listeria monocytogenes* (DLMO) and presence or absence of *Listeria spp*. (DLIS).

The samples found to be positive using the VIDAS LDUO test are confirmed by isolating the tube of unheated LX broth on selective agar enabling the development of all *Listeria* species (Palcam, Oxford or chromogenic agar).
The colonies characteristic of *Listeria spp*. are subsequently confirmed using conventional biochemical tests.

In addition,

- in the event of a positive response for *Listeria monocytogenes*, a second confirmation option is offered: in the event that characteristic colonies are present on chromogenic agar, the VIDAS DLMO result for *Listeria monocytogenes* is considered as confirmed,
- in the event of a positive response for *Listeria spp*. other than *Listeria monocytogenes*, the colonies characteristic of *Listeria* are confirmed using conventional biochemical tests or using an API test strip without prior purification if the colony is sufficiently isolated.

2.1.3. Restrictions

There are no restrictions on use for the method VIDAS *Listeria* Duo.

2.2. Reference method

The standard EN ISO 11290-1/A1:2005 was used for the initial validation study and for the two following renewal studies.

This standard was revised in 2017. The main changes introduced in the ISO 11290-1:2017 are considered as major. The technical changes were assessed and were considered to have no significant effect on the method performance characteristics or test results.

That's why the method described in the new standard EN ISO 11290-1:2017 "Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria* spp – Part 1: detection method" was used as reference method for the supplementary tests performed by the Laboratory Microsept.

The workflow of the reference method is presented in Appendix B.

2.3. Study design

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

3. Methods comparison study

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

3.1. Sensitivity study

The purpose of this study is to compare the two methods – the reference method ISO 11290-1 and the VIDAS LDUO method – on samples contaminated or not contaminated with *Listeria monocytogenes* and *Listeria* spp other than *L. monocytogenes*.

3.1.1. Protocols applied during the validation study

- Incubation time: the minimum incubation times were tested, namely 22 hours for the enrichment in LX broth and 22 hours for the subculture in LX broth
- Confirmation: presumptive positive results were confirmed by streaking 10 µl of the second enriched LX broth on an Ottaviani & Agosti and on a PALCAM plate. Typical colonies were confirmed by the realization of a biochemical gallery without purification and by the implementation of the tests described in the reference method after purification.
- The tubes of LX broth were kept for 72 hours at 2°C - 8°C and then tested again using VIDAS and confirmed if the VIDAS LDUO test was positive, in order to document the impact of storing the broths for up to 72 hours at 2°C - 8°C.

3.1.2. Artificial contamination

Artificial contamination was carried out using stressed strains in accordance with the requirements of the validation standard and the AFNOR Validation Technical Bureau (see Appendix C).
Table 3 gives the distribution of the positive samples per type and level of contamination.

Table 3: distribution of the positive samples per contamination type and level (LIS: parameter "Listeria spp", LMO: parameter "Listeria monocytogenes", cl: contamination level)

Positive samples		Naturally contaminated samples	Artificially contaminated samples						Total
			Spiking			Seeding			
			cl ≤ 5	5 < cl ≤ 10	10 < cl ≤ 30	cl ≤ 3	3 < cl ≤ 10	cl > 10	
LIS	#	174	42	32	6	44	1	0	299
	%	58.2%	14.0%	10.7%	2.0%	14.7%	0.3%	0%	100%
LMO	#	154	8	12	5	45	1	0	225
	%	68.4%	3.6%	5.3%	2.2%	20.0%	0.4%	0%	100%

For the parameter "*Listeria monocytogenes*", 225 samples gave a positive result by at least one of the method and 68.4% of them were naturally contaminated.
For the parameter "*Listeria* spp", 299 samples gave a positive result by at least one of the method and 58.9% of them were naturally contaminated.
Some results obtained during the initial validation with samples contaminated at levels above 5 CFU per test portion or at undetermined levels were not included in the statistical interpretation to fulfill the requirements of the Technical Board (samples grayed in sensitivity appendices).

They concern:

- for *Listeria* spp:
  5 samples contaminated at an undetermined level
  5 samples contaminated between 5 and 10 CFU/ test portion
  18 samples contaminated above 10 CFU/test portion
- for *L. monocytogenes*:
  2 samples contaminated above 10 CFU/test portion

3.1.3. Detection of *Listeria* spp

3.1.3.1. Number and nature of the samples

The sensitivity study for all categories concerned 530 samples: 438 analyzed during the initial validation study and 92 analyzed during this third renewal study.
Samples analyzed by category and type are presented in table 4.

Table 4: Distribution of the samples per category and type

Categories	Types		Positive results				Negative results	Total
			LMO	LIS	LMO + LIS	All		
Meat products	a	Raw meat products	7	11	10	28	10	38
	b	RTRH products and meat-based products	7	1	4	12	10	22
	c	Delicatessen	7	8	16	31	15	46
	Total		**21**	**20**	**30**	**71**	**35**	**106**
Dairy products	a	Cow raw milk cheese	12	6	2	20	15	35
	b	Goat or ewe raw milk cheese	4	1	5	10	11	21
	c	Other milk products	6	7	3	16	15	31
	Total		**22**	**14**	**10**	**46**	**41**	**87**
Seafood products	a	Raw products	9	11	3	23	18	41
	b	Smoked, marinated products	16	2	0	18	10	28
	c	Ready-to-eat and ready-to-reheat products	10	1	0	11	10	21
	Total		**35**	**14**	**3**	**52**	**38**	**90**
Vegetal products	a	Raw vegetal products	8	4	0	12	22	34
	b	Pre-cut fruits and vegetables	8	2	6	16	10	26
	c	Plant product based food	8	8	3	19	10	29
	Total		**24**	**14**	**9**	**47**	**42**	**89**
Composite foods	a	Ready-to-eat products	7	3	2	12	10	22
	b	Ready-to-reheat products	9	4	2	15	10	25
	c	Pastries and derivated, egg products	3	9	2	14	10	24
	Total		**19**	**16**	**6**	**41**	**30**	**71**
Environ-mental samples	a	Process and cleaning waters	5	3	2	10	17	27
	b	Surface samples	8	8	4	20	18	38
	c	Residues	10	1	1	12	10	22
	Total		**23**	**12**	**7**	**42**	**45**	**87**
Total			**144**	**90**	**65**	**299**	**231**	**530**

For the parameter "*Listeria* spp", the proportions of *Listeria* spp (only or mixed with *L. monocytogenes*) and of *L. monocytogenes* among the positive samples for all categories are presented below:

Table 5: proportions of Listeria spp and of Listeria monocytogenes among the positive samples

Category	*Listeria* spp only (A)		*Listeria* spp + *L. monocy-togenes* (B)		Total A+B		*L. monocy-togenes* only		Total positive samples
	#	%	#	%	#	%	#	%	
Meat products	20	28,2%	30	42,3%	50	70,4%	21	29,6%	71
Dairy products	14	30,4%	10	21,7%	24	52,2%	22	47,8%	46
Seafood products	14	26,9%	3	5,8%	17	32,7%	35	67,3%	52
Vegetal products	14	29,8%	9	19,1%	23	48,9%	24	51,1%	47
Composite foods	16	39,0%	6	14,6%	22	53,7%	19	46,3%	41
Environmental samples	12	28,6%	7	16,7%	19	45,2%	23	54,8%	42
All	**90**	**30,1%**	**65**	**21,7%**	**155**	**51,8%**	**144**	**48,2%**	**299**

According to the *Requirements regarding comparison and interlaboratory studies for implementation of the standard EN ISO 16140-2*, v6, "for *Listeria* genus studies, compliance per category with a proportion of at least 15 to 25 *Listeria* spp contaminated samples (alone or combined with *Listeria monocytogenes*) is requested".

This requirement is fulfilled for each category.

3.1.3.2. Results

Raw data are shown in appendices D1 and D2 for the initial validation study and in appendix D3 for the renewal study.

Table 6 shows the results of the sensitivity study for all categories.

Table 6: Distribution of the samples per category and type (PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation)

Category		**PA**	**NA**	**PD**	**ND**	**PPND**	**PPNA**	**Total**
1	Meat products	64	35	4	3	0	0	106
2	Dairy products	37	41	7	2	0	0	87
3	Seafood products	42	38	6	4	0	0	90
4	Vegetal products	40	42	3	4	0	0	89
5	Composite foods	31	30	5	5	0	0	71
6	Environmental samples	35	45	6	1	0	0	87
Total		**249**	**231**	**31**	**19**	**0**	**0**	**530**

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

The set of results obtained were used to calculate the relative trueness, the sensitivity and the false positive ratio for each of the categories and for all the categories, according to the formulas set out in the EN ISO 16140-2:2016 standard (table 7).

Table 7: values in % of sensitivity for the two methods, relative trueness and false positive ratio for the alternative method (SE_{alt}: sensitivity for the alternative method, SE_{ref}: sensitivity for the reference method, RT: relative trueness, FPR: false positive ratio for the alternative method)

Category	Type	PA	NA	ND	PD	N	PPND	PPNA	SE_{alt}	SE_{ref}	RT	FPR
Meat products ①	a	26	10	0	2	38	0	0	100%	92,9%	94,7%	0%
	b	10	10	2	0	22	0	0	83,3%	100%	90,9%	0%
	c	28	15	1	2	46	0	0	96,8%	93,5%	93,5%	0%
	Total	64	35	3	4	106	0	0	95,8%	94,4%	93,4%	0%
Dairy products ②	a	16	15	1	3	35	0	0	95,0%	85,0%	88,6%	0%
	b	9	11	0	1	21	0	0	100%	90,0%	95,2%	0%
	c	12	15	1	3	31	0	0	93,8%	81,3%	87,1%	0%
	Total	37	41	2	7	87	0	0	95,7%	84,8%	89,7%	0%
Seafood products ③	a	17	18	3	3	41	0	0	87,0%	87,0%	85,4%	0%
	b	14	10	1	3	28	0	0	94,4%	83,3%	85,7%	0%
	c	11	10	0	0	21	0	0	100%	100%	100%	0%
	Total	42	38	4	6	90	0	0	92,3%	88,5%	88,9%	0%
Vegetal products ④	a	7	22	3	2	34	0	0	75,0%	83,3%	85,3%	0%
	b	16	10	0	0	26	0	0	100%	100%	100%	0%
	c	17	10	1	1	29	0	0	94,7%	94,7%	93,1%	0%
	Total	40	42	4	3	89	0	0	91,5%	93,6%	92,1%	0%
Composite foods ⑤	a	9	10	2	1	22	0	0	83,3%	91,7%	86,4%	0%
	b	11	10	1	3	25	0	0	93,3%	80,0%	84,0%	0%
	c	11	10	2	1	24	0	0	85,7%	92,9%	87,5%	0%
	Total	31	30	5	5	71	0	0	87,8%	87,8%	85,9%	0%
Environmental samples ⑥	a	8	17	0	2	27	0	0	100%	80,0%	92,6%	0%
	b	17	18	1	2	38	0	0	95,0%	90,0%	92,1%	0%
	c	10	10	0	2	22	0	0	100%	83,3%	90,9%	0%
	Total	35	45	1	6	87	0	0	97,6%	85,7%	92,0%	0%
All categories	**Total**	**249**	**231**	**19**	**31**	**530**	**0**	**0**	93,6%	89,6%	90,6%	0%

The results for all categories are summarized in the table 8 below.

Table 8: summary of the results for all categories

Parameter	Formula EN ISO 16140-2 :2016	Results for all categories
Sensitivity of the alternative method (SE_{alt})	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\ \%$	93.6 %
Sensitivity of the reference method (SE_{ref})	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\ \%$	89.6 %
Relative trueness (RT)	$RT = \frac{(PA + NA)}{N} \times 100\ \%$	90.6 %
False positive ratio (FPR)	$FPR = \frac{FP}{NA} \times 100\ \%$	0 %

3.1.3.4. Analysis of discordant results

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

Table 9: summary of the discordant results

Categories	**Types**	***Initial validation***		***Third renewal***	
		Positive deviations	**Negative deviations**	**Positive deviations**	**Negative deviations**
Meat products	**a** **b** **c**	D7, T15 V10, C19	 I10, L1 L3		
Dairy products	**a** **b** **c**	C7, D14, H1, C10, J19, J14, J17	L6 J20		
Fish product	**a** **b** **c**	G8, I36, S5, I37, I39, U3,	M13, M15, M16, S3		
Vegetal products	**a** **b** **c**	L125-1	Q18, S8, S12 U9	1372306 1398372	
Composite foods	**a** **b** **c**	 Q10 J28	 C13	1372303 1370081/1372307	1372305/ 1409265 1398362 1398357
Environment	**a** **b** **c**	H7, H13, G27, J1, I32, I43	 O3		

All deviations come from the nature of the study design. In an unpaired study, because of the difference of sampling between both methods, and the use of naturally contaminated samples or seeded samples with low levels of contamination, no cell of *L. monocytogenes* may have been present in the sampling of one of the two methods.

For sample 1398368, artificially contaminated with a strain of *Listeria ivanovii*, a negative result is obtained by the alternative method. However the confirmation protocol allowed finding typical colonies which were confirmed as *Listeria ivanovii*. The result of the reference method is negative for this sample. The comparison of the two methods leads therefore to a negative agreement.
It's important to note that the same strain of *L. ivanovii* was used at the same concentration to contaminate the sample 1398355 and that the result of the alternative method was clearly positive and confirmed.
Another strain of *L. ivanovii* was used combined with a strain of *L. monocytogenes* to contaminate the sample 1409270. The result of the alternative was positive and the two species were found during the confirmation.

Table 10 shows the difference between negative deviations and positive deviations and the acceptability limits.

Table 10: acceptability limits

Category	Type	ND	PD	(ND-PD)	Acceptability limit (AL)	Observation
Meat products ①	a	0	2	/	/	(ND-PD) ≤ AL :
	b	2	0			
	c	1	2			
	Total	3	4	-1	3	
Dairy products ②	a	1	3	/	/	
	b	0	1			
	c	1	3			
	Total	2	7	-5	3	
Seafood products ③	a	3	3	/	/	
	b	1	3			
	c	0	0			
	Total	4	6	-2	3	
Vegetal products ④	a	3	2	/	/	
	b	0	0			
	c	1	1			
	Total	4	3	1	3	
Composite foods ⑤	a	2	1	/	/	
	b	1	3			
	c	2	1			
	Total	5	5	0	3	
Environmental samples ⑥	a	0	2	/	/	
	b	1	2			
	c	0	2			
	Total	1	6	-5	3	
All categories	***Total***	**19**	**31**	***-12***	***6***	

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

3.1.3.5. Comments on tests performed after 72 hours of storage

The LX broths were tested using the VIDAS LDUO TEST, immediately after incubation, then stored for 3 days at 2°C - 8°C and retested. In addition, LX broth was isolated on selective agar and confirmation tests were performed.

Some discordances between the two results appeared during the VIDAS LDUO test performed using LX broth stored for 72 hours at 2°C – 8°C:

- 7 samples: L11 (ice cream), H14 (residues), I19 (beefsteak), K6 (porc ribs), T15 (tomato burger), V2 (catalan poellee), V16 (tomato burger, presented a discordance between the specific test result and the identification result (positive DLMO test result with identification of a *Listeria* strain other than *L. monocytogenes*).

- 3 samples: C11 raw milk cheese, E4 soft cheese with chocolate, R5 Herring fillet, gave a positive result with the DLIS test but no *Listeria* was observed on selective agars. The reference method gave a negative result for these 3 samples. There are consequently false positive results after the storage of the broths.

- a sample which gave a negative deviation with the initial test (M13, fish fillet) became concordant following storage of the LX broth at 2°C - 8°C.

These results are summarized below:

Samples	**Results at the end of incubation**	**Results after storage at 2-8°C**
L11, H14, I19, K6, V2, V16	DLIS: + Confirmation: + (PA)	DLMO: + Confirmation: presence of *Listeria* spp other than *L. monocytogenes* (PA)
T15	DLIS: + Confirmation: + (PD)	DLMO: + Confirmation: presence of *Listeria* spp other than *L. monocytogenes* (PA))
C11, E4, R5	DLIS: - Confirmation: - (NA)	DLIS: + Confirmation: - (NA/FP)
M13	DLIS: - (ND)	DLIS: + Confirmation: + (PA)

The results of the VIDAS LDUO tests performed on the LX broths stored for 72 hours at 2°C - 8°C are therefore globally equivalent to those obtained when the VIDAS LDUO test is carried out directly after incubation.
Table 11 shows the difference between negative deviations and positive deviations and the acceptability limits.

Table 11: acceptability limits

Category	Type	ND	PD	(ND-PD)	Acceptability limit (AL)	Observation
Meat products ①	a	0	2	/	/	(ND-PD) ≤ AL :
	b	2	0			
	c	1	2			
	Total	3	4	-1	3	
Dairy products ②	a	1	3	/	/	
	b	0	1			
	c	1	3			
	Total	2	7	-5	3	
Seafood products ③	a	2	3	/	/	
	b	1	3			
	c	0	0			
	Total	3	6	-3	3	
Vegetal products ④	a	3	2	/	/	
	b	0	0			
	c	1	1			
	Total	4	3	1	3	
Composite foods ⑤	a	2	1	/	/	
	b	1	3			
	c	2	1			
	Total	5	5	0	3	
Environmental samples ⑥	a	0	2	/	/	
	b	1	2			
	c	0	2			
	Total	1	6	-5	3	
All categories	***Total***	**18**	**31**	***-13***	***6***	

The observed values (ND – PD) are below the acceptability limit for each category and for all categories after storage of the broths. The alternative method produces results comparable to the reference method.

3.1.4. Detection of *Listeria monocytogenes*

3.1.4.1. Number and nature of the samples

The sensitivity study for all categories concerned 543 samples: 464 analyzed during the initial validation study and 79 analyzed during this third renewal study.

Samples analyzed by category and type are presented in table 12.

Table 12: Distribution of the samples per category and type

Categories	Types		Positive results	Negative results	Total
Meat products	a	Raw meat products	17	21	38
	b	RTRH products and meat-based products	10	12	22
	c	Delicatessen	23	24	47
	Total		**50**	**57**	**107**
Dairy products	a	Cow raw milk cheese	14	24	38
	b	Goat or ewe raw milk cheese	10	12	22
	c	Other milk products	10	21	31
	Total		**34**	**57**	**91**
Seafood products	a	Raw products	12	29	41
	b	Smoked, marinated products	16	10	26
	c	Ready-to-eat and ready-to-reheat products	10	10	20
	Total		**38**	**49**	**87**
Vegetal products	a	Raw vegetal products	10	28	38
	b	Pre-cut fruits and vegetables	15	13	28
	c	Plant product based food	11	18	29
	Total		**36**	**59**	**95**
Composite foods	a	Ready-to-eat products	10	10	20
	b	Ready-to-reheat products	11	10	21
	c	Pastries and derivated, egg products	10	13	23
	Total		**31**	**33**	**64**
Environmental samples	a	Process and cleaning waters	10	21	31
	b	Surface samples	14	32	46
	c	Residues	12	10	22
	Total		**36**	**63**	**99**
Total			**225**	**318**	**543**

3.1.4.2. Results

Raw data are shown in appendices D1 and D2 for the initial validation study and in appendix D3 for the renewal study.

Table 13 shows the results of the sensitivity study for all categories.

Table 13: Distribution of the samples per category and type (PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumptive positive before confirmation)

Category		PA	NA	PD	ND	PPND	PPNA	Total
1	Meat products	44	57	5	1	0	0	107
2	Dairy products	30	57	4	0	0	0	91
3	Seafood products	33	49	5	0	0	0	87
4	Vegetal products	29	59	4	3	0	0	95
5	Composite foods	24	33	5	2	0	0	64
6	Environmental samples	34	63	1	1	0	0	99
Total		194	318	24	7	0	0	543

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

The set of results obtained were used to calculate the relative trueness, the sensitivity and the false positive ratio for each of the categories and for all the categories, according to the formulas set out in the EN ISO 16140-2:2016 standard (table 14).

Table 14: values in % of sensitivity for the two methods, relative trueness and false positive ratio for the alternative method (SE_{alt}: sensitivity for the alternative method, SE_{ref}: sensitivity for the reference method, RT: relative trueness, FPR: false positive ratio for the alternative method)

Category	Type	PA	NA	ND	PD	N	PPND	PPNA	SE_{alt}	SE_{ref}	RT	FPR
Meat products ①	a	15	21	0	2	38	0	0	100%	88,2%	94,7%	0,0%
	b	9	12	1	0	22	0	0	90,0%	100%	95,5%	0,0%
	c	20	24	0	3	47	0	0	100%	87,0%	93,6%	0,0%
	Total	44	57	1	5	107	0	0	98,0%	90,0%	94,4%	0,0%
Dairy products ②	a	14	24	0	0	38	0	0	100%	100%	100%	0,0%
	b	8	12	0	2	22	0	0	100%	80,0%	90,9%	0,0%
	c	8	21	0	2	31	0	0	100%	80,0%	93,5%	0,0%
	Total	30	57	0	4	91	0	0	100%	88,2%	95,6%	0,0%
Seafood products ③	a	9	29	0	3	41	0	0	100%	75,0%	92,7%	0,0%
	b	14	10	0	2	26	0	0	100%	87,5%	92,3%	0,0%
	c	10	10	0	0	20	0	0	100%	100%	100%	0,0%
	Total	33	49	0	5	87	0	0	100%	86,8%	94,3%	0,0%
Vegetal products ④	a	5	28	3	2	38	0	0	70,0%	80,0%	86,8%	0,0%
	b	14	13	0	1	28	0	0	100%	93,3%	96,4%	0,0%
	c	10	18	0	1	29	0	0	100%	90,9%	96,6%	0,0%
	Total	29	59	3	4	95	0	0	91,7%	88,9%	92,6%	0,0%
Composite foods ⑤	a	6	10	1	3	20	0	0	90,0%	70,0%	80,0%	0,0%
	b	8	10	1	2	21	0	0	90,9%	81,8%	85,7%	0,0%
	c	10	13	0	0	23	0	0	100%	100%	100%	0,0%
	Total	24	33	2	5	64	0	0	93,5%	83,9%	89,1%	0,0%
Environmental samples ⑥	a	10	21	0	0	31	0	0	100%	100%	100%	0,0%
	b	13	32	1	0	46	0	0	93%	100%	98%	0,0%
	c	11	10	0	1	22	0	0	100%	91,7%	95,5%	0,0%
	Total	34	63	1	1	99	0	0	97%	97,2%	98,0%	0,0%
All categories	**Total**	**194**	**318**	**7**	**24**	**543**	**0**	**0**	96,9%	89,3%	94,3%	0,0%

The results for all categories are summarized in the table 15 below.

Table 15: summary of the results for all categories

Parameter	Formula EN ISO 16140-2 :2016	Results for all categories
Sensitivity of the alternative method (SE_{alt})	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\ \%$	96.9 %
Sensitivity of the reference method (SE_{ref})	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\ \%$	89.3 %
Relative trueness (RT)	$RT = \frac{(PA + NA)}{N} \times 100\ \%$	94.3 %
False positive ratio (FPR)	$FPR = \frac{FP}{NA} \times 100\ \%$	0 %

3.1.4.4. Analysis of discordant results

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

Table 16: summary of the discordant results

Categories	**Types**	***Initial validation***		***Third renewal***	
		Positive deviations	**Negative deviations**	**Positive deviations**	**Negative deviations**
Meat products	**a** **b** **c**	D7, V14 C19, V10, V11,	I10		
Dairy products	**a** **b** **c**	 B16, C10 J14, J17	/		
Fish product	**a** **b** **c**	G8, I36, U1 I37, I39	/		
Vegetal products	**a** **b** **c**	L125-1 C1	Q18, S8, S12	1372306 1398372	
Composite foods	**a** **b** **c**			1372303/1409271 1409275 1370081/1372307	1372305 1398362
Environment	**a** **b** **c**	 I43	O3		

All deviations come from the nature of the study design. In an unpaired study, because of the difference of sampling between both methods, and the use of naturally contaminated samples or

seeded samples with low levels of contamination, no cell of *L. monocytogenes* may have been present in the sampling of one of the two methods.

Table 17 shows the difference between negative deviations and positive deviations and the acceptability limits.

Table 17: acceptability limits

Category	Type	ND	PD	(ND-PD)	Acceptability limit (AL)	Observation
Meat products ①	a	0	2	/	/	(ND-PD) ≤ AL :
	b	1	0			
	c	0	3			
	Total	1	5	-4	3	
Dairy products ②	a	0	0	/	/	
	b	0	2			
	c	0	2			
	Total	0	4	-4	3	
Seafood products ③	a	0	3	/	/	
	b	0	2			
	c	0	0			
	Total	0	5	-5	3	
Vegetal products ④	a	3	2	/	/	
	b	0	1			
	c	0	1			
	Total	3	4	-1	3	
Composite foods ⑤	a	1	3	/	/	
	b	1	2			
	c	0	0			
	Total	2	5	-3	3	
Environmental samples ⑥	a	0	0	/	/	
	b	1	0			
	c	0	1			
	Total	1	1	0	3	
All categories	***Total***	**7**	**24**	***-17***	***6***	

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

3.1.4.5. Comments on tests performed after 72 hours of storage

The LX broths were tested using the VIDAS LDUO TEST, immediately after incubation, then stored for 3 days at 2°C - 8°C and retested. In addition, LX broth was isolated on selective agar and confirmation tests were performed.

Some discordances between the two results appeared during the VIDAS LDUO test performed using LX broth stored for 72 hours at 2°C – 8°C:

- 7 samples: L11 (ice cream), H14 (residues), I19 (beefsteak), K6 (porc ribs), T15 (tomato burger), V2 (catalan poellee), V16 (tomato burger, presented a discordance between the specific test result (positive DLIS test result with identification of a *Listeria* strain other than *L. monocytogenes)* and the identification result (positive DLMO test result with identification of a *Listeria* strain other than *L. monocytogenes*). For the response "*Listeria monocytogenes*", they are still negative ~~deviations~~ agreements but they are considered as false positive results.

The results of the VIDAS LDUO tests performed on the LX broths stored for 72 hours at 2°C - 8°C are therefore globally equivalent to those obtained when the VIDAS LDUO test is carried out directly after incubation.

Table 18 shows the difference between negative deviations and positive deviations and the acceptability limits.

Table 18: acceptability limits

Category	Type	ND	PD	(ND-PD)	Acceptability limit (AL)	Observation
Meat products ①	a	0	2	/	/	(ND-PD) ≤ AL :
	b	1	0			
	c	0	3			
	Total	1	5	-4	3	
Dairy products ②	a	0	0	/	/	
	b	0	2			
	c	0	2			
	Total	0	4	-4	3	
Seafood products ③	a	0	3	/	/	
	b	0	2			
	c	0	0			
	Total	0	5	-5	3	
Vegetal products ④	a	3	2	/	/	
	b	0	1			
	c	0	1			
	Total	3	4	-1	3	
Composite foods ⑤	a	1	3	/	/	
	b	1	2			
	c	0	0			
	Total	2	5	-3	3	
Environmental samples ⑥	a	0	0	/	/	
	b	1	0			
	c	0	1			
	Total	1	1	0	3	
All categories	***Total***	**7**	**24**	***-17***	***6***	

The acceptability limits are not modified for the response "*Listeria monocytogenes*".
The alternative method produces results comparable to the reference method after storage of the broths for 3 days at 5±3°C.

3.1.5. Conclusion of the sensitivity study

The statistical tests of the EN ISO 16140-2:2016 standard conclude that the alternative method produces comparable results to the reference method.

However, the sensitivity results showed that the alternative method broth allows a better recovery of *Listeria* spp (including *Listeria monocytogenes*) than the reference method broth, the difference of the deviations being clearly in favor of the alternative method.

3.2. Relative detection level study

3.2.1. Matrices used

Various "food matrix-strain" pairs were studied in parallel using the reference method and the VIDAS LDUO method, for the categories in question (cf. table 19).

Table 19: couples matrix-strain for each category

Category	Couple matrix strain	Origin of the strain	Step of the validation
Meat products	Rillettes / *L. welshimeri*	Minced meat	Initial validation study according to ISO 16140:2003 standard
Dairy products	Raw milk / *L. monocytogenes* 1/2b	Raw milk cheese	
	Raw milk / *L. innocua*	Raw milk cheese	
Seafood products	Smoked salmon / *L. monocytogenes* 1/2a	Smoked salmon offcuts	
Vegetal products	Red cabbage / *L. monocytogenes* 4b	Salad	
Environmental samples	Process water / *L. monocytogenes* 1/2c	Surface sample	
Composite foods	Pastry cream / *L. seeligeri*	Pastry cream filled cake	3rd renewal study according to ISO 16140¬2:2016 standard

The total flora of the matrix was determined and is set out in the results tables in appendices E1 and E2.

3.2.2. Contamination protocol

3.2.2.1. Initial validation study

At least four contamination levels, including the negative control, were performed. Each of the "matrix – strain – level" combinations was replicated six times using the VIDAS LDUO alternative method and the ISO 11290-1/A1 reference method.

As the first enrichment stage is not common, twelve 25-g bags of food products were made up, diluted to 1/10 in the appropriate diluent, then individually contaminated using a bacterial suspension with the determined titer. Each contaminant suspension was enumerated on 30 plates of TSAYE agar.

3.2.2.2. Third renewal study

Three levels of contamination were prepared consisting of a negative control level, a low level, and a higher level.
The negative control level shall not produce positive results. Five replicates were tested for this level.
The low level shall be the theoretical detection level, it was contaminated at 0.7 - 1 CFU per test portion to obtain fractional recovery results. Twenty replicates were tested for this level.
The higher level shall be just above the theoretical detection level, it was contaminated at 2 - 3 CFU per test portion. Five replicates were tested for this level.
The pastry cream was contaminated using the seeding protocol. Bulk contaminations were performed on the matrix for the different levels of contamination, then the matrix was stored at 5±3°C for two days before analysis. Samples were then analyzed by the reference and the alternative method.

3.2.3. Results

The detailed results tables are set out in Appendices E1 and E2.
The RLOD is defined as the ratio of the LODs of the alternative method and the reference method: RLOD= LOD_{alt} / LOD_{ref}.

The RLODs calculations were performed according to the standard ISO 16140-2: 2016 using the Excel spreadsheet available for download at http://standards.iso.org/iso/16140, with unknown concentrations. Values of the RLODs are set out in table 20.

Table 20: RLODs values for all categories (RLOD: the estimated relative level of detection value, RLODU: the upper limit of the 95% confidence interval for RLOD, RLODL: the lower limit of the 95% confidence interval for RLOD, b=ln(RLOD): logarithm of the RLOD value, sd(b): standard deviation of b, z-Test statistic: absolute value of the test statistic of the z-Test with the null hypothesis H0: b=0, p-value: p-value of the z-Test)

Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value
Meat products	1.000	0.504	1.982	0.000	0.342	0.000	1.000
Dairy products - L. *monocytogenes*	1.363	0.541	3.433	0.309	0.462	0.670	0.503
Dairy products - *Listeria* spp	1.000	0.368	2.718	0.000	0.500	0.000	1.000
Seafood products	1.000	0.342	2.920	0.000	0.536	0.000	1.000
Vegetal products	0.710	0.327	1.541	-0.342	0.387	0.884	1.623
Environmental samples	1.380	0.524	3.632	0.322	0.484	0.665	0.506
Composite foods	0.868	0.355	2.123	-0.142	0.447	0.316	1.248
Combined	1.000	0.712	1.405	0.000	0.170	0.000	1.000

3.2.4. Interpretation and conclusion

The RLODs values are below the acceptability limit set at 2.5, meaning that, as stated in ISO 16140-2: 2016, the maximum increase in LOD of the alternative versus the reference method is not considered as relevant in consideration of the fitness for purpose of the method.

In conclusion, alternative and reference methods show similar LODs values for the detection of *Listeria* spp and of *Listeria monocytogenes* in the categories tested.

3.3. Inclusivity and exclusivity study

The inclusivity and exclusivity of the method are defined by analyzing, respectively, 50 positive strains and 30 negative strains.
As the VIDAS LDUO method provides a simultaneous response for both *L. monocytogenes* and *Listeria spp*., 50 *L. monocytogenes* strains and 30 *Listeria spp*. strains (other than *L. monocytogenes*) were tested. Thirty-one strains not belonging to the *Listeria* genus were also tested.

3.3.1.1. Test protocols

- **Protocol for inclusivity**

For each of the *Listeria* strains, a culture in nutrient broth was performed for 24 hours at 30°C.
An LX broth was inoculated with approximately 10 *Listeria* per ml, then the complete enrichment protocol for the method was followed prior to performing the VIDAS LDUO test.

- **Protocol for exclusivity**

The various negative strains were cultured in nutrient broth for 24 hours at 30°C, inoculated in 10 ml of nutrient broth in order to obtain levels of around 105 cells per ml, then incubated for 24 hours at 30°C prior to performing the VIDAS LDUO test.

3.3.1.2. Results and conclusion

The results are set out in Appendix F.

The 50 *L. monocytogenes* strains were all detected using the LDUO test (positive DLMO response).
The 30 *Listeria* strains other than *Listeria monocytogenes* were also detected using the LDUO test (positive DLIS response).
No cross-reactions were obtained with the 31 non-*Listeria* strains.

3.4. Practicability

The practicability of the alternative method was informed according to the criteria defined by the Technical Committee.

1. Storage conditions, shelf-life and modalities of utilization after first use

The kits are packaged in 60-test kits containing:

- the LDUO strips, made of polypropylene, consisting of 10 wells covered with aluminum foil,
- the LDUO SPRs, in aluminum pouches containing 30 units, with a desiccant,
- the vial of LDUO S1 standard (*Listeria monocytogenes*) (6 ml),
- the vial of LDUO S2 standard (*Listeria*) (6 ml),
- the vials of LDUO C1 and C3 positive controls (*Listeria monocytogenes* and *Listeria*) (6 ml),
- the vial of C2 negative control (6 ml).

The test storage temperature is 2-8°C.
The shelf-life of tests is indicated on the kits.
Each reagent should be stored between +2°C and +8°C.

2. Time-to-result

Negative results are obtained in two days.
Positive results are obtained in:

- three to four days using a confirmation by streaking on a chromogenic agar media,
- four to five days using a API *Listeria* gallery without purification,
- up to ten days using the tests of the reference method.

3. Common step with the reference method

The alternative method has no common step with the reference method.

3.5. Conclusion

The comparative study of the methods was performed according to the EN ISO 16140-2:2016 standard.

- **Sensitivity study**

The performance of the VIDAS *Listeria* Duo (LDUO) method was compared to that of the EN ISO 11290-1:2017 reference method by analyzing 543 samples divided into six product categories.

For the response "*Listeria* spp", the sensitivity of the alternative method was 93.6% and the sensitivity of the reference method was 89.6%.
For the response "*Listeria monocytogenes*", the sensitivity of the alternative method was 96.9% and the sensitivity of the reference method was 89.3%.

The observed values (ND – PD) were below to the acceptability limit for each category and for all categories after the initial test and after three days of conservation at 5±3°C.

Statistically, the alternative method produces results comparable to that of the reference method. The difference of the deviations is however clearly in favor of the alternative method.

- **Relative level of detection study**

The relative detection level of the VIDAS LDUO method and reference method was evaluated by artificially contaminating six different products.
The relative level of detection of the alternative method was between 0.710 and 1.380 cells per test portion.

The VIDAS LDUO method and the reference method showed similar LODs values for the detection of *Listeria* spp and *Listeria monocytogenes* in the categories tested.

- **Inclusivity and exclusivity study**

The specificity of the method is satisfactory, as all *Listeria monocytogenes* and *Listeria spp* strains were detected (inclusivity) and no cross-reactions were observed among non-targeted tested strains when the complete protocol for the alternative method was implemented (exclusivity).

4. Interlaboratory study

4.1. Study organization

- **Number of participating laboratories**: seventeen collaborators received samples.

- **Matrix used:** pasteurized milk was used as matrix for the interlaboratory study.

- **Strain used:** the strain used for contamination was a strain of *Listeria monocytogenes* (coded L37 by the Expert Laboratory) isolated from dairy products.

- **Number of samples per laboratory:** 24 samples per collaborator were prepared for the reference method and 24 samples for the alternative method, broken down into 3 levels, with 8 samples per level. One additional sample, not artificially contaminated, was provided to the collaborators for the enumeration of the microorganisms of the matrix.

4.2. Control of the experimental parameters

4.2.1. Contamination level

The contamination rates obtained in the matrix are set out in the table below:

Table 21: theoretical and actual contamination levels

Level	Samples	Theoretical target level (CFU / 25 ml)	Real level (CFU / 25 ml)
L_0: Level 0	3-4-9-10-15-16-21-22	0	0
L_1: Low level	1-2-7-8 -13-14-19-20	3	3.2
L_2: High level	5-6-11-12-17-18-23-24	30	33.0

4.2.2. Shipping conditions (temperature and state of the samples)

The temperatures of the samples at reception for all the collaborators are given in table 22.

Table 22: temperature and shipping conditions

Collaborator	Temperatures at reception		Comments
	Given by the collaborator	Indicated by the probe	
A	3.0°C	2.7°C	/
B	2.7°C	2.7°C	/
C	4.0°C	3.2°C	/
D	3.8°C	/	Analyses not realized
E	4.0°C	2.2°C	/
F	4.1°C	2.7°C	/
G	4.0°C	2.7°C	/
H	4.3°C	3.7°C	/
I	/	/	Delivery at D+2
J	5.7°C	2.2°C	/
K	4.0°C	2.7°C	/
L	4.5°C	5.7°C	/
M	4.6°C	4.7°C	/
N	5.7°C	3.2°C	/
O	4.0°C	2.7°C	/
P	6.4°C	3.7°C	/
Q	5.3°C	3.9°C	/

As a result of transport conditions, 15 laboratories carried out the tests.

Two laboratories were not included in the final list of laboratories:

- collaborator I received the samples after the deadline,
- for the collaborator D, the VIDAS system had not been updated.

4.3. Test results

The post-confirmation positive results obtained by the collaborators and by the expert laboratory are set out in the following tables and in appendix G. The results of the enumeration of the microorganisms of the matrix are also provided for each lab in this appendix. For all collaborators, results ranged between <1 CFU/ml and 20 CFU/ml.

4.3.1. Expert laboratory results

The results of the expert laboratory are summarized in table 23.

Table 23: positive results obtained by expert laboratory by both methods

Contamination level	Alternative method	Reference method
L_0	0/8	0/8
L_1	7/8	7/8
L_2	8/8	8/8

4.3.2. Collaborators results

Table 24: Positive results obtained with the reference method

Collaborators	Contamination levels		
	L_0	L_1	L_2
Collaborator A	0 / 8	7 / 8	8 / 8
Collaborator B	0 / 8	8 / 8	8 / 8
Collaborator C	0 / 8	7 / 8	8 / 8
Collaborator E	0 / 8	8 / 8	8 / 8
Collaborator F	0 / 8	8 / 8	8 / 8
Collaborator G	0 / 8	8 / 8	8 / 8
Collaborator H	0 / 8	8 / 8	8 / 8
Collaborator J	0 / 8	7 / 8	8 / 8
Collaborator K	0 / 8	8 / 8	8 / 8
Collaborator L	0 / 8	7 / 8	8 / 8
Collaborator M	0 / 8	8 / 8	8 / 8
Collaborator N	0 / 8	7 / 8	8 / 8
Collaborator O	0 / 8	8 / 8	8 / 8
Collaborator P	0 / 8	8 / 8	8 / 8
Collaborator Q	0 / 8	8 / 8	8 / 8
Total	0 / 120	115 / 120	120 / 120

Table 25: Positive results obtained with the alternative method

Collaborators	Contamination levels		
	L_0	L_1	L_2
Collaborator A	0 / 8	8 / 8	8 / 8
Collaborator B	0 / 8	8 / 8	8 / 8
Collaborator C	0 / 8	8 / 8	8 / 8
Collaborator E	0 / 8	7 / 8	8 / 8
Collaborator F	0 / 8	8 / 8	8 / 8
Collaborator G	0 / 8	8 / 8	8 / 8
Collaborator H	0 / 8	7 / 8	8 / 8
Collaborator J	0 / 8	8 / 8	8 / 8
Collaborator K	0 / 8	8 / 8	8 / 8
Collaborator L	0 / 8	8 / 8	8 / 8
Collaborator M	0 / 8	7 / 8	8 / 8
Collaborator N	0 / 8	8 / 8	8 / 8
Collaborator O	0 / 8	7 / 8	8 / 8
Collaborator P	0 / 8	8 / 8	8 / 8
Collaborator Q	0 / 8	8 / 8	8 / 8
Total	0 / 120	116 / 120	120 / 120

The results using the reference method and alternative method are concordant for six laboratories: B, F, G, K, P and Q.

For collaborator F, one of the non-contaminated samples was found to be positive using the VIDAS LDUO test at the threshold value (VT = 0.10) for the DLIS response. The laboratory staff isolated the LX broth and did not find any colonies on selective agars.

Collaborators A, C, J, L and N all found one sample with a low contamination level that was negative using the reference method.

Likewise, collaborators E, H, M and O all found one sample with a low contamination rate that was negative using the alternative method for the DLMO and DLIS responses. It must be noted however that the collaborators E and M applied the confirmation protocol from the LX broth for this negative sample of the low contamination level and that it was found negative.

These differences between the two methods may happen in an unpaired study. Two sets of eight distinct samples had been prepared for the low contamination level. One sample was used for only one of the methods (alternative or reference), as the primary enrichment broths were different.
It is likely that the samples found to be negative were not contaminated.

4.3.3. Results of the collaborators used for the statistical analysis

The results of the 15 collaborators having realized the analyses are retained for the statistical interpretation.

4.4. Calculations and interpretation

4.4.1. Calculation of the specificity

The percentage specificity (SP) of the reference method and the alternative method is calculated, using the data after confirmation, based on the results of level L_0 as follows:

- Specificity of the reference method: $SP_{ref} = \left[1 - \left(\frac{P_0}{N-}\right)\right] \times 100\%$
- Specificity of the alternative method: $SP_{alt} = \left[1 - \left(\frac{CP_0}{N-}\right)\right] \times 100\%$

where:
N- is the number of all L_0 tests,
P_0 is the total number of false-positive results obtained with the blank samples before confirmation,
CP_0 is the total number of false-positive results obtained with blank samples.

The results are the following:

- SP_{ref} = 100%
- SP_{alt} = 100%

4.4.2. Summary of the results

A summary of results obtained at level 1 (L_1), for which fractional positive results were obtained, is set out in table 26.

*Table 25 : tests results for the two methods at level L_1 (PA: positive agreement, NA: negative agreement, ND: negative deviation, PD: positive deviation, PP: presumed positive before confirmation, *: for the collaborator F only with the DLIS response)*

Level	Alternative method	Reference method		
		Reference method positive (R+)	Reference method negative (R-)	Total
L_1	Alternative method positive (A+)	PA = 111	PD = 5	116
	Alternative method negative (A-)	ND = 4 including 0 PPND	NA = 0 including 0 PPNA	4
	Total	115	5	120

The cause of the positive and negative deviations is explained in § 4.3.2 (unpaired study).

4.4.3. Calculation of the sensitivity of the methods, relative trueness and false positive ratio

The sensitivity of the two methods, the relative trueness and the false positive ratio parameters are calculated with the data of the table 26, according to the formulas below:

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

where N is the total number of samples (NA + PA + PD + ND) and FP is false positive results.

The results are the following:

- SE_{alt} = 96.7%
- SE_{ref} = 95.8%
- RT = 92.5%
- FP = 0%

4.4.4. Determination of the acceptability limit and conclusion

The difference between (ND – PD) for the level where fractional recovery was obtained (L_1) is calculated. The observed value found for (ND – PD) shall not be higher than the acceptability limit (AL). The AL is defined as $[(ND - PD)_{max}]$ and calculated per level where fractional recovery was obtained as described below using the following three parameters:

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

Px = number of samples with a positive result obtained with the reference method at level x, (L_1 or L_2) for all laboratories;
Nx = number of samples tested at level x (L_1 or L_2) with the reference method by all laboratories.

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

CPx = number of samples with a confirmed positive result obtained with the alternative method at level x (L_1 or L_2) for all laboratories;
Nx = number of samples tested at level x (L_1 or L_2) with the alternative method by all laboratories.

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

Nx = the total number of samples tested for level x (L1 or L2) by all laboratories.
The AL is not met when the observed value is higher than the A*L.* When the AL is not met, investigations should be made (e.g. root cause analysis) in order to provide an explanation of the observed results.

Based on the AL and the additional information, it is decided whether the alternative method is regarded as not fit for purpose. The reasons for acceptance of the alternative method in case the AL is not met shall be stated in the study report.

In this study, fractional positive results are observed at level L_1 only. The different parameters obtained by the calculation are detailed in the table below:

Table 27: values obtained for the determination of the acceptability limit

Parameter	Value
$(p+)_{ref}$	0.9583
$(p+)_{alt}$	0.9667
Acceptability limit: AL = $(ND-PD)_{max}$	5.1
Observed value: ND-PD	-1

The value (ND-PD) is inferior to the acceptability limit, so the requirements of the standard ISO 16140-2:2016 are fulfilled.

4.4.5. Determination of the relative level of detection

This evaluation is performed according to Annex F of ISO 16140-2:2016 and using the Excel spreadsheet as described in this standard.
As there is limited experience with the interpretation of this approach, the results are used only for information. Results are shown in the table below :

Table 28 : values obtained for the determination of the relative level of detection (RLOD: the estimated relative level of detection value, RLODU: the upper limit of the 95% confidence interval for RLOD, RLODL: the lower limit of the 95% confidence interval for RLOD, b=ln(RLOD): logarithm of the RLOD value, sd(b): standard deviation of b, z-Test statistic: absolute value of the test statistic of the z-Test with the null hypothesis H0: b=0, p-value: p-value of the z-Test)

Category	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value
ILS	0,934	0,627	1,393	-0,068	0,200	0,340	1,266

4.5. Conclusion

The data and their interpretation meet the requirements of the standard EN ISO 16140-2:2016. The performance of the alternative method and the reference method can be considered as equivalent.

5. General conclusion

The data and the interpretation of the methods comparison study and of the interlaboratory study fulfill the requirements of the standard EN ISO 16140-2:2016. The VIDAS *Listeria* Duo method is considered as equivalent to the standard EN ISO 11290-1:2007.

Le Lion d'Angers, April 20, 2018
François Le Nestour
Head of the Methods Validation studies and R&D

APPENDICES

APPENDIX A
VIDAS LISTERIA DUO

Diagram of the procedure as described in the user guide

25 g of sample +
225 ml of LX broth

↓

Incubation at 30±1°C for 24±2 h

↓

Transfer of 0.1 ml in 6 ml of LX broth

↓

Incubation at 30±1°C for 24±2 h

↓

Heating at 95 – 100°C for 5±1 min (1 to 2 ml in a tube for use of a water bath or 0.5 ml in a VIDAS strip for use of VIDAS Heat&Go

↓

Realization of the VIDAS test

↓

Confirmation
Listeria monocytogenes
Streaking of the LX non-heated broth on Agar Listeria acc. to Ottaviani and Agosti or PALCAM or Oxford.
Incubation acc. to user guides

↓

Identification of 1 to 5 typical colonies using the conventional tests described in the methods standardized by the CEN or lSO (including the purification step)

or

Use of a chromogenic agar, that is part of a method certified NF VALIDATION. The presence of typical colonies confirms the presence of *Listeria monocytogenes*

Confirmation
***Listeria* spp**
Streaking of the LX non-heated broth on Agar Listeria acc. to Ottaviani and Agosti or PALCAM or Oxford.
Incubation acc. to user guides

↓

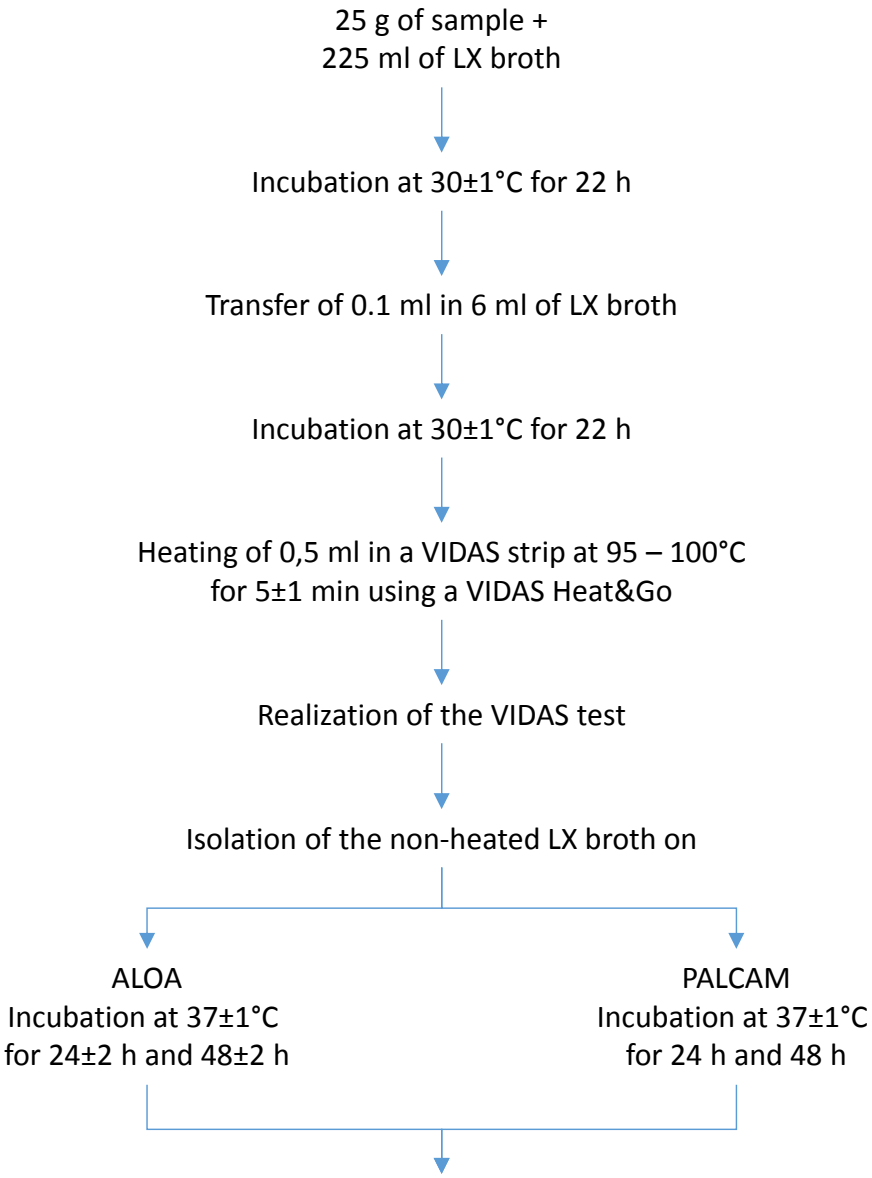
Identification of 1 to 5 typical colonies using the conventional tests described in the methods standardized by the CEN or lSO (including the purification step)

or

From Agar Listeria acc. to Ottaviani and Agosti, typical colonies of *Listeria* can be confirmed by the use of biochemical tests or by the use of an API gallery without purification.

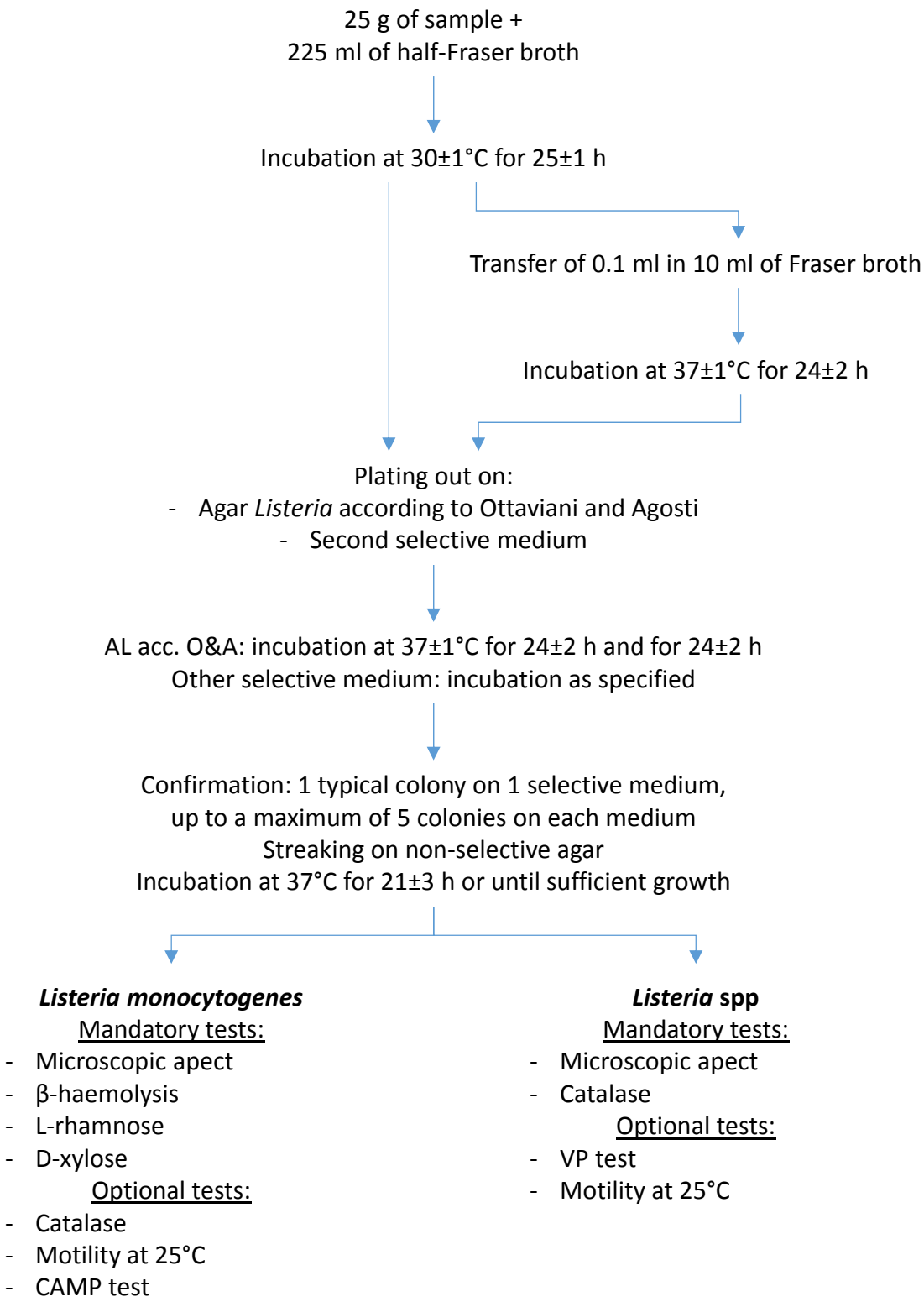
APPENDIX A
VIDAS LISTERIA DUO

Diagram of the procedure applied by the Expert Laboratory



APPENDIX B
EN ISO 11290-1:2017

Diagram of the procedure as described in the standard



APPENDIX C

ARTIFICIAL CONTAMINATIONS

ARTIFICIAL CONTAMINATIONS – INITIAL VALIDATION STUDY

Code	Matrix	Artificial contamination						Result
		Strain			Type of stress	Evaluation of stress	CFU / 25 g	
		No.	Name	Origin				
H1	Grated Gruyère	L64	*L.innocua*	Époisses cheese	45 mins. at 55°C, then 30 mins. at -80°C	1.0	16.8	+
H2	Vieux pâné cheese	L64	*L.innocua*	Époisses cheese	45 mins. at 55°C, then 30 mins. at -80°C	1.0	33.6	+
H3	Ossau-Iraty sheep's milk cheese	L142	*L.seeligeri*	Cheese made with raw milk	45 mins. at 55°C, then 30 mins. at -80°C	3.9	28.0	-
H4	Brie cheese	L142	*L.seeligeri*	Cheese made with raw milk	45 mins. at 55°C, then 30 mins. at -80°C	3.9	56.0	-
H5	Reblochon cheese	L64	*L.innocua*	Époisses cheese	45 mins. at 55°C, then 30 mins. at -80°C	1.0	50.4	+
H6	Reblochon cheese	L142	*L.seeligeri*	Cheese made with raw milk	45 mins. at 55°C, then 30 mins. at -80°C	3.9	84.0	-
H7	Water from final rinsing	L115	*L.seeligeri*	Standing water	45 mins. at 55°C, then 30 mins. at -80°C	1.6	8.0	+
H8	Rinsing bath	L115	*L.seeligeri*	Standing water	45 mins. at 55°C, then 30 mins. at -80°C	1.6	16.0	+
H9	Washing basin	L115	*L.seeligeri*	Standing water	45 mins. at 55°C, then 30 mins. at -80°C	1.6	24.0	-
H10	Residual water	L132	*L.innocua*	Cheese counter chopping board	45 mins. at 55°C, then 30 mins. at -80°C	0.2	0.1	-
H11	Doser rinsing water	L132	*L.innocua*	Cheese counter chopping board	45 mins. at 55°C, then 30 mins. at -80°C	0.2	0.1	-
H12	Standing water from storage room	L132	*L.innocua*	Cheese counter chopping board	45 mins. at 55°C, then 30 mins. at -80°C	0.2	0.2	-
H13	Water from light rinsing	L115 L132	*L.seeligeri* *L.innocua*	Standing water Cheese counter chopping board	45 mins. at 55°C, then 30 mins. at -80°C 45 mins. at 55°C, then 30 mins. at -80°C	1.6 0.2	4.0 0.0	+
H14	Residue from machine filter	L115	*L.seeligeri*	Standing water	45 mins. at 55°C, then 30 mins. at -80°C	1.6	16.0	+
H15	Ground surface in storage room	L115	*L.seeligeri*	Standing water	45 mins. at 55°C, then 30 mins. at -80°C	1.6	24.0	+
H16	Surface of dirty service lift	L132	*L.innocua*	Cheese counter chopping board	45 mins. at 55°C, then 30 mins. at -80°C	0.2	0.1	+
I14	Rabbit terrine	L77	*L.innocua*	Toulouse sausage	45 mins. at 55°C, then 30 mins. at -80°C	1.1	1.2	-
I15	Farmhouse liver pâté	L77	*L.innocua*	Toulouse sausage	45 mins. at 55°C, then 30 mins. at -80°C	1.1	0.8	-
I16	Country pâté	L87	*L.welshimeri*	Minced beef burger	45 mins. at 55°C, then 30 mins. at -80°C	ND	<1	+
I17	Duck pâté	L87	*L.welshimeri*	Minced beef burger	45 mins. at 55°C, then 30 mins. at -80°C	ND	<1	-
I18	Chicken pie	L77	*L.innocua*	Toulouse sausage	45 mins. at 55°C, then 30 mins. at -80°C	1.1	1.6	-
I19	Beef steak	L87	*L.welshimeri*	Minced beef burger	45 mins. at 55°C, then 30 mins. at -80°C	ND	<1	+
I20	Ham roulade	L87	*L.welshimeri*	Minced beef burger	45 mins. at 55°C, then 30 mins. at -80°C	ND	<1	-
I22	Brie cheese	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C	2.4	34.5	-
I23	Powdered milk	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C	2.4	27.6	-
I24	Powdered milk	L37	*L.monocytogenes*	Maroilles cheese	45 mins. at 55°C, then 30 mins. at -80°C	0.5	0.7	-
I25	Powdered milk	L37 L72	*L.monocytogenes* *L.innocua*	Maroilles cheese Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C 45 mins. at 55°C, then 30 mins. at -80°C	0.5 2.4	0.5 20.7	-
I26	Raw milk	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C	2.4	34.5	-
I27	Raw milk	L37	*L.monocytogenes*	Maroilles cheese	45 mins. at 55°C, then 30 mins. at -80°C	0.5	0.8	-
I28	Raw milk	L37 L72	*L.monocytogenes* *L.innocua*	Maroilles cheese Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C 45 mins. at 55°C, then 30 mins. at -80°C	0.5 2.4	0.5 20.7	-
J1	Surface of stainless steel table in pastries facility	L28 L132	*L.monocytogenes* *L.innocua*	Surface in facility Cheese counter chopping board	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C 48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	1.1 0.2	0.2 0.4	- +
J2	Surface of slicer in butcher's facility	L28 L132	*L.monocytogenes* *L.innocua*	Surface in facility Cheese counter chopping board	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C 48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	1.1 0.2	0.4 0.8	- +
J3	Cheese counter board surface	L28 L132	*L.monocytogenes* *L.innocua*	Surface in facility Cheese counter chopping board	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C 48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	1.1 0.2	0.6 1.2	+
J4	Cheese counter knife	L132	*L.innocua*	Cheese counter chopping board	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	0.2	0.8	+
J5	Saw blade from butcher's stand	L132	*L.innocua*	Cheese counter chopping board	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	0.2	1.2	+
J6	Surface of freezer in pastries facility	L132	*L.innocua*	Cheese counter chopping board	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	0.2	1.6	+
J8	Ground surface in butcher's facility	L115	*L.seeligeri*	Standing water	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	1.0	0.4	-
J9	Surface of butcher's cutting table	L115 L28	*L.seeligeri* *L.monocytogenes*	Standing water Surface in facility	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C 48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	1.0 1.1	0.3 0.7	-

Code	Matrix	Artificial contamination						Result
		Strain			Type of stress	Evaluation of stress	CFU / 25 g	
		No.	Name	Origin				
J14	Raw milk	L37	*L.monocytogenes*	Maroilles cheese	45 mins. at 55°C, then 30 mins. at -80°C	0.6	3.4	+
		L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	5.0	
J15	Raw milk	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	7.5	+
J16	Raw milk	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	10.0	+
J17	Raw milk	L37	*L.monocytogenes*	Maroilles cheese	45 mins. at 55°C, then 30 mins. at -80°C	0.6	5.1	+
		L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	7.5	
J18	Powdered milk	L37	*L.monocytogenes*	Maroilles cheese	45 mins. at 55°C, then 30 mins. at -80°C	0.6	5.1	+
		L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	7.5	
J19	Powdered milk	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	7.5	+
J20	Powdered milk	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	10.0	+
J21	Chantilly cream puff	L37	*L.monocytogenes*	Maroilles cheese	45 mins. at 55°C, then 30 mins. at -80°C	0.6	5.1	+
		L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	7.5	
J22	Strawberry melba	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	10.0	+
J28	Strawberry ice cream	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	5.0	+
J29	Vanilla ice cream	L72	*L.innocua*	Boulette d'Avesnes cheese	45 mins. at 55°C, then 30 mins. at -80°C, then 24 hrs at 4°C	0.6	7.5	+
J30	Surface of stainless steel table in butcher's facility	L115	*L.seeligeri*	Standing water	48 hrs at -20°C, 45 min. 55°C, then 30 mins. at -80°C	1.0	0.3	-
K1	Minced pork loin	L77	*L.innocua*	Toulouse sausage	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	0.8	4.1	+
K2	Chicken gizzard	L77	*L.innocua*	Toulouse sausage	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	0.8	5.5	+
K3	Mortadella sausage	L77	*L.innocua*	Toulouse sausage	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	0.8	6.8	+
K4	Beef	L77	*L.innocua*	Toulouse sausage	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	0.8	8.2	+
K5	Ham	L87	*L.welshimeri*	Minced beef burger	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	1.3	9.6	+
K6	Pork chop	L87	*L.welshimeri*	Minced beef burger	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	1.3	12.0	+
K7	Jellied tongue	L87	*L.welshimeri*	Minced beef burger	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	1.3	14.4	+
K8	Potjevlesch potted meat	L87	*L.welshimeri*	Minced beef burger	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	1.3	16.8	+
K9	Bayonne ham	L77	*L.innocua*	Toulouse sausage	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	0.8	6.8	+
		L87	*L.welshimeri*	Minced beef burger	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	1.3	12.0	
K10	Meat pâté	L77	*L.innocua*	Toulouse sausage	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	0.8	5.5	+
		L87	*L.welshimeri*	Minced beef burger	30 mins at 55°C, 20 mins at -80°C, 5 mins at 45°C	1.3	9.6	
L1	Tuscan minced pork	L91	*L.welshimeri*	Aoste rosette dried sausage	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.6	2.3	+
L2	Strasbourg sausages	L91	*L.welshimeri*	Aoste rosette dried sausage	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.6	1.8	+
L3	Rillettes	L151	*L.ivanovii*	Minced beef burger	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.2	0.3	+
L4	Chicken rillettes	L151	*L.ivanovii*	Minced beef burger	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.2	0.6	-
L5	Camembert	L64	*L.innocua*	Époisses cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.2	5.0	+
L6	Munster cheese	L111	*L.innocua*	Munster cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	2.4	+
L7	Double-cream cheese	L64	*L.innocua*	Époisses cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.2	10.0	+
		L111	*L.innocua*	Munster cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	8.7	
L8	Leerdamer cheese	L64	*L.innocua*	Époisses cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.2	10.0	+
L9	Normandy apple pie	L111	*L.innocua*	Munster cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	8.7	+
L10	Egg custard pie	L64	*L.innocua*	Époisses cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.2	15.0	+
		L111	*L.innocua*	Munster cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	8.7	
L11	Strawberry vanilla ice cream	L64	*L.innocua*	Époisses cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.2	4.5	+
L12	Raw milk	L111	*L.innocua*	Munster cheese	30 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	2.7	+
M2	Minced meat	L2	*L.innocua*	Minced beef burger	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.9	5.7	+
M5	Rosette dried sausage	L44	*L.monocytogenes*	Dried sausage	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.5	7.0	+
		L2	*L.innocua*	Minced beef burger	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.9	3.8	

Code	Matrix	Artificial contamination						Result
		Strain			Type of stress	Evaluation of stress	CFU / 25 g	
		No.	Name	Origin				
M13	Fish fillet	L86	*L.welshimeri*	ATCC 35897	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.7	3.8	+
M15	Dogfish	L86	*L.welshimeri*	ATCC 35897	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.7	5.7	+
M16	Fillet of scabbardfish	L86	*L.welshimeri*	ATCC 35897	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.7	4.8	+
M27	Rinsing water	L44	*L.monocytogenes*	Dried sausage	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.5	7.0	+
		L2	*L.innocua*	Minced beef burger	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.9	3.8	
M28	Water from washing container	L44	*L.monocytogenes*	Dried sausage	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.5	8.8	+
		L2	*L.innocua*	Minced beef burger	30 mins at 55°C, 25 mins at -80°C, 5 mins at 46°C	0.9	3.8	-
O10	Residue from cutting facility stainless steel table	L149	*L.monocytogenes*	Environmental sample	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	1.0	13.0	+
		L144	*L.innocua*	Bin surface	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	0.7	10.0	
O11	Surface in cooling room	L149	*L.monocytogenes*	Environmental sample	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	1.0	19.5	+
		L144	*L.innocua*	Bin surface	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	0.7	7.5	
O12	Floor of cold packaging room	L149	*L.monocytogenes*	Environmental sample	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	1.0	9.7	+
		L144	*L.innocua*	Bin surface	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	0.7	5.0	
O13	Stainless steel shelf surface in cold store	L149	*L.monocytogenes*	Environmental sample	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	1.0	6.5	+
O14	Residue from sink in cutting facility	L149	*L.monocytogenes*	Environmental sample	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	1.0	9.7	+
O15	Residue from packaging container	L153	*L.ivanovii*	Environmental sample	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	ND	<1	+
O16	Surface of slicer in cold meats facility	L153	*L.ivanovii*	Environmental sample	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	ND	<1	-
O17	Surface in cold store for cheese	L153	*L.ivanovii*	Environmental sample	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	ND	<1	-
O18	Water from rinsing container filter outlet	L144	*L.innocua*	Bin surface	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	0.7	6.5	+
O19	Surface of transport trolley	L144	*L.innocua*	Bin surface	45 mins at 55°C, 30 mins at -80°C, 10 mins at 55°C	0.7	13.0	+
P15	Stainless steel table - cold meats counter	L132	*L.innocua*	Cheese counter chopping board	45 mins at 55°C, 30 mins at -20°C, 10 mins at 50°C	0.5	ND	+
P16	Sink in production area	L132	*L.innocua*	Cheese counter chopping board	45 mins at 55°C, 30 mins at -20°C, 10 mins at 50°C	0.5	ND	+
P17	Swab from wall-floor join	L132	*L.innocua*	Cheese counter chopping board	45 mins at 55°C, 30 mins at -20°C, 10 mins at 50°C	0.5	ND	+
		L153	*L.ivanovii*	Environmental sample	45 mins at 55°C, 30 mins at -20°C, 10 mins at 50°C	0.5	ND	
P18	Surface of trolley from manufacturing area	L132	*L.innocua*	Cheese counter chopping board	45 mins at 55°C, 30 mins at -20°C, 10 mins at 50°C	0.5	ND	+
Q13	Green beans	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	6.6	+
Q14	Carrots - Onions	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	13.2	+
Q15	Catalan salad mix	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	10.6	+
Q16	Soya	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	10.6	+
Q17	Spinach salad	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	6.6	+
Q18	Red cabbage	L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	1.1	2.2	+
Q19	Salad	L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	1.1	1.4	-
Q20	Mixture of carrots, celery, peppers	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	6.6	+
		L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	1.1	1.4	-
Q24	Carrots & cabbage	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	10.6	+
		L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	1.1	2.2	-
Q25	Lamb's lettuce	L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	1.1	2.2	+
Q26	Vegetable kebabs	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.5	6.6	+
		L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	1.1	1.4	-
R11	Cod fritters	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.8	0.2	+
R12	Cod fillet	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.8	0.3	-
R13	Fillet of coalfish	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.8	0.2	+
R14	Salmon fillet	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.8	0.1	+
R15	Langoustines	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.8	0.3	+

Code	Matrix	Artificial contamination						Result
		Strain			Type of stress	Evaluation of stress	CFU / 25 g	
		No.	Name	Origin				
R16	Cucumbers	L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	ND	< 0.1	-
R17	Broccoli	L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	ND	< 0.1	-
R18	Carrots	L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	ND	< 0.1	-
R19	Lamb's lettuce	L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	ND	< 0.1	-
R20	White cabbage	L47	*L.monocytogenes*	Fried potatoes	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	ND	< 0.1	-
S2	Prawns	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	1.6	-
S3	Smoked Atlantic salmon	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	2.5	+
S4	Prawns	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	2.5	+
S5	Cod fillet	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	2.5	+
S6	Fillet of coalfish	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	1.6	+
S7	Fillet of pollock with baby vegetables	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	1.6	+
S8	Carrots	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	4.9	+
S9	Mushrooms	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	4.9	+
S12	Red cabbage	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	20.0	+
S13	Vegetable soup	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	10.0	+
S14	Celery and beetroot salad	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	20.0	+
S15	Ratatouille	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	10.0	+
S16	Potato flakes	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	10.0	+
S19	Frozen fries	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.7	20.0	+
T3	Broccoli and cauliflower patties	L58	*L.monocytogenes*	Salad	45 mins at 55°C, 30 mins at -80°C	1.3	21.5	+
T4	Celery cake	L140	*L.seeligeri*	Frozen fries	45 mins at 55°C, 30 mins at -80°C	> 4.5	30.0	+
T5	Frozen mushrooms	L140	*L.seeligeri*	Frozen fries	45 mins at 55°C, 30 mins at -80°C	> 4.5	ND	+
T6	Mixed salad	L58	*L.monocytogenes*	Salad	45 mins at 55°C, 30 mins at -80°C	1.3	21.5	+
T8	Smoked Atlantic salmon	L85	*L.seeligeri*	Collection	45 mins at 55°C, 30 mins at -80°C	> 1.3	0.8	-
T9	Smoked halibut	L85	*L.seeligeri*	Collection	45 mins at 55°C, 30 mins at -80°C	> 1.3	0.4	-
U2	Prawns	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C	0.5	4.4	+
U3	Smoked trout	L113	*L.innocua*	Smoked halibut	45 mins at 55°C, 30 mins at -80°C	0.5	2.7	+
U9	Pan-fried courgettes	L140	*L.seeligeri*	Frozen fries	45 mins at 55°C, 30 mins at -80°C	> 3	0.3	+
U10	Pan-fried Mediterranean vegetables	L140	*L.seeligeri*	Frozen fries	45 mins at 55°C, 30 mins at -80°C	> 3	0.4	-
U11	Pan-fried mushrooms and vegetables	L140	*L.seeligeri*	Frozen fries	45 mins at 55°C, 30 mins at -80°C	> 3	0.5	-
L125-1	Red cabbage	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C	0.6	2.7	+
L125-2	Red cabbage	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C	0.6	2.7	-
L125-3	Red cabbage	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C	0.6	2.7	-
L125-4	Red cabbage	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C	0.6	2.7	-
L125-5	Red cabbage	L125	*L.monocytogenes*	Pan-fried vegetables	45 mins at 55°C, 30 mins at -80°C	0.6	2.7	-
V3	Pan-fried Mediterranean vegetables	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.6	4.2	+
V4	Pan-fried mushrooms and vegetables	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.6	7.2	+
V5	Pan-fried vegetables	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.6	4.2	+
V6	Vegetable purée	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.6	5.6	+
V7	Cooked carrots	L66	*L.innocua*	Spinach	45 mins at 55°C, 30 mins at -80°C, 5 mins at 46°C	0.6	7.2	+

ARTIFICIAL CONTAMINATIONS - THIRD RENEWAL STUDY

Category	Strain	Serovar	Code	Origin	Contamination	Contamination level	Conservation	#	Sample
Meat products	*Listeria monocytogenes*	1/2c	DHN231	Raw chicken leg	Seeding	3.0	3 days at 5°C	1398360	Spiced cooked chicken wings
							3 days at 5°C	1398361	Bolognese escalope
Dairy products	*Listeria monocytogenes*	1/2b	JAR249	Pasteurized milk cheese	Seeding	2.4	3 days at 5°C	1370083	Sliced cheddar (pasteurized milk)
	Listeria monocytogenes	4d	GCQ471	Raw milk cheese	Seeding	2.2	3 days at 5°C	1398363	Raw cow milk
							3 days at 5°C	1398364	Slice fourme d'Ambert (pasteurized milk)
							3 days at 5°C	1398367	Cheese product with garlic and herbs (pasteurized milk)
	Listeria monocytogenes	1/2b	CLM641	Raw milk cheese	Seeding	1.0	3 days at 5°C	1398365	Ewe soft cheese (pasteurized milk)
							3 days at 5°C	1398366	Ewe cheese, pressed not-cooked (pasteurized milk)
	Listeria ivanovii	/	/	Cream pastry cake	Seeding	1.2	2 weeks at -24°C	1398371	Coffee ice-creamm with hazelnut sauce
	Listeria monocytogenes	4b	HBP652	Goat raw milk cheese	Seeding	2.6	3 days at 5°C	1420538	Goat raw milk cheese 1
							3 days at 5°C	1420539	Goat raw milk cheese 2
Seafood products	*Listeria monocytogenes*	1/2a	SCZ856	Stuffed monkfish	Seeding	3.0	3 days at 5°C	1398351	Scallop terrine
							3 days at 5°C	1398352	Minced Alaska pollock with lemon and onion
	Listeria monocytogenes	4b	VCD638	Fish brandade	Seeding	2.6	3 days at 5°C	1398353	Tuna rillettes
							3 days at 5°C	1398354	Surimi sticks
Vegetal products	*Listeria monocytogenes*	4b	RCJ280	Buckwheat flour	Seeding	2.4	3 days at 5°C	1372306	Fresh chive
						1.6	3 days at 5°C	1372308	Mixture of aromatic herbs
	Listeria monocytogenes	1/2a	MEF831	Celery puree	Seeding	0.8	2 weeks at -24°C	1398372	Frozen vegetables gyoza
							2 weeks at -24°C	1398373	Frozen puree: carot, sweet potato, pumpkin and potato
							2 weeks at -24°C	1398374	Frozen stew: green beans, potatoes, mushrooms, carots
	Listeria monocytogenes	1/2a	FCY076	Eggplant gratin	Seeding	0.8	3 days at 5°C	1409272	Fruit salad
							3 days at 5°C	1409273	Apple red berries compote with whipped cream
	Listeria monocytogenes	1/2a	XBB696	Peeled frozen beans	Seeding	2.8	3 days at 5°C	1420540	Strawberries
							2 weeks at -24°C	1420541	Fine beans (frozen)
Composite foods	*Listeria monocytogenes*	1/2a	SCZ856	Stuffed monkfish	Seeding	1.0	3 days at 5°C	1370078	Gambas and scallop marinade with lemon
	Listeria monocytogenes	1/2c	TED200	Rilletttes	Seeding	0.2	3 days at 5°C	1370081	Sweetbread bouchée
	Listeria monocytogenes	1/2b	JAR249	Pasteurized milk cheese	Seeding	1.2	3 days at 5°C	1370082	Goat cheese soufflé
	Listeria monocytogenes	1/2a	FCY076	Eggplant gratin	Seeding	1.8	3 days at 5°C	1372303	Mixed vegetables with mayonnaise
	Listeria monocytogenes	1/2c	TED200	Rilletttes	Seeding	0.2	3 days at 5°C	1372304	Chorizo slices
	Listeria monocytogenes	1/2a	MEF831	Celery puree	Seeding	3.8	3 days at 5°C	1372305	Coleslaw salad
	Listeria monocytogenes	1/2c	TED200	Rilletttes	Seeding	0.2	3 days at 5°C	1372307	Cooked turkey aiguillettes
	Listeria ivanovii	/	/	Cream pastry cake	Seeding	1.8	3 days at 5°C	1398355	Chocolate fondant
							3 days at 5°C	1398368	Chocolate and coffee "religieuse" pastry
							3 days at 5°C	1398357	Custard
	Listeria welshimeri	/	EGK088	Bouchée with pork	Seeding	1.4	3 days at 5°C	1398356	Ricotta - spinach ravioli
							3 days at 5°C	1398358	Cheese pie
							3 days at 5°C	1398359	Tortilla with onions
	Listeria monocytogenes	1/2c	SAE286	Ham	Seeding	0.6	3 days at 5°C	1398362	Pork nems
							3 days at 5°C	1398369	Grilled chicken and mayonnaise sandwich
							3 days at 5°C	1398370	Chicken cheddar hamburger with barbecue sauce
	Listeria welshimeri	/	DJC260	Pork meat	Seeding	2.4	3 days at 5°C	1409265	Sandwich ham chedddar salad
	Listeria monocytogenes	1/2b	JAR249	Pasteurized milk cheese	Seeding	1.0	3 days at 5°C	1409266	Cheese bites with spices and herbs
	Listeria innocua	/	FEY823	Liver pâté	Seeding	2.4	3 days at 5°C	1409267	Wrap bacon, yoghurt sauce, egg, marinated tomatoes
	Listeria monocytogenes	1/2a	KFT154	Meal with fermented pork	Seeding	2.8	3 days at 5°C	1409264	Cocktail bites bacon/cheese
							3 days at 5°C	1409268	Sandwich beef, cheese sauce and cheese
							3 days at 5°C	1409269	Rillauds (ready-to-eat cooked pork bites)
	Listeria monocytogenes	4b	ALB748	Salmon tagliatelle	Seeding	1.0	3 days at 5°C	1409270	Fusili carbonara
	Listeria ivanovii	/	/	Pork	Seeding	1.6			
	Listeria monocytogenes	1/2a	XBB696	Peeled frozen beans	Seeding	0.8	3 days at 5°C	1409271	Cucumber with cottage cheese and chives
	Listeria innocua	/	CLM641	Garlic	Seeding	2.4			
	Listeria welshimeri	/	DJC260	Pork meat	Seeding	2.0	3 days at 5°C	1409274	Beef muzzle à la lyonnaise
	Listeria monocytogenes	1/2a	EFV356	Bacon	Seeding	2.0	3 days at 5°C	1409275	Saveloy salad with vinaigrette
	Listeria monocytogenes	1/2a	FCY076	Eggplant gratin	Seeding	1.2	3 days at 5°C	1420542	Salad bulgur, quinoa, cranberries
	Listeria monocytogenes	4b	ALB748	Salmon tagliatelle	Seeding	2.2	3 days at 5°C	1420543	Liquid pasteurized whole eggs
							3 days at 5°C	1420544	Béchamel sauce
							3 days at 5°C	1420545	Liquid pasteurized egg whites
	Listeria monocytogenes	1/2a	HCX517	Cod eggs	Seeding	2.4	3 days at 5°C	1420546	Praliné-flavoured cream pastry
							3 days at 5°C	1420547	Fraisier (strawberry-flavoured cream pastry)
Environmental samples	*Listeria monocytogenes*	1/2a	GEB639	Swab washing station	Seeding	1.8	3 days at 5°C	1420548	Process water fish plant 1
							3 days at 5°C	1420549	Process water fish plant 2
	Listeria monocytogenes	3a	RAX819	Sponge butchery	Seeding	2.4	3 days at 5°C	1420550	Process water vegetable processing area
							3 days at 5°C	1420551	Process water dairy plant
							3 days at 5°C	1420552	Process water egg processing plant

APPENDIX D1

INITIAL VALIDATION STUDY

SENSITIVITY RAW RESULTS

Meat products - Listeria spp

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	**MATRICES**	**Cat.**	***AC***	***CFU/25g***	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
E12	Lamb kebab	PC1	*No*		Ø	Ø	Ø	-LE	/	-	-3	0,00	-	17	0,00	-	/	/	/	/	-	NA
F1	Tournedos	PC1	*No*		Ø	Ø	Ø	Ø	/	-	-5	0,00	-	22	0,00	-	/	/	/	/	-	NA
F3	Horse meat fillet	PC1	*No*		Ø	Ø	Ø	Ø	/	-	0	0,00	-	34	0,01	-	/	/	/	/	-	NA
F4	pork chop	PC1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	19	0,00	-	/	/	/	/	-	NA
F5	Rump steak	PC1	*No*		Ø	Ø	Ø	Ø	/	-	-5	0,00	-	22	0,00	-	/	/	/	/	-	NA
F6	Rib steak	PC1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	24	0,00	-	/	/	/	/	-	NA
M1	Lamb kidneys	PC1	*No*		Ø	-ME	Ø	Ø	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
M6	Chicken breasts	PC1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
M11	Kidneys	PC1	*No*		Ø	-LE	Ø	-LE	/	-	-3	0,00	-	25	0,01	-	/	/	/	/	-	NA
W14	Minced horse meat	PC1	*No*		Ø	Ø	Ø	-LE	/	-	22	0,00	-	24	0,00	-	/	/	/	/	-	NA
F2	Tomato & basil chipolata sausages	PC2	*No*		-LE	Ø	-LE	Ø	/	-	-4	0,00	-	39	0,01	-	/	/	/	/	-	NA
M3	Blood sausage	PC2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	21	0,00	-	/	/	/	/	-	NA
M12	Blood sausage	PC2	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	16	0,00	-	/	/	/	/	-	NA
V12	Tomato stuffing	PC2	*No*		-LE	-LE	Ø	Ø	/	-	-5	0,00	-	16	0,00	-	/	/	/	/	-	NA
V18	Bolognese minced meat	PC2	*No*		Ø	-LE	Ø	Ø	/	-	-5	0,00	-	33	0,01	-	/	/	/	/	-	NA
M10	Pâté with pastry crust	PC2	*No*		Ø	Ø	-LE	Ø	/	-	-2	0,00	-	21	0,00	-	/	/	/	/	-	NA
I14	Rabbit terrine	PC2	*Yes*	*1,17*	Ø	Ø	Ø	Ø	/	-	-2	0,00	-	30	0,01	-	/	/	/	/	-	NA
I17	Duck pâté	PC2	*Yes*	*<1*	-LE	Ø	-ME	Ø	/	-	-4	0,00	-	19	0,00	-	/	/	/	/	-	NA
C26	Forestier pâté	PC3	*No*		Ø	Ø	Ø	Ø	/	-	-5	0,00	-	25	0,00	-	/	/	/	/	-	NA
E5	Country srtyle pâté	PC3	*No*		Ø	-LE	Ø	Ø	/	-	-4	0,00	-	38	0,01	-	/	/	/	/	-	NA
E8	Country srtyle pâté	PC3	*No*		Ø	-LE	Ø	-ME	/	-	-2	0,00	-	44	0,01	-	/	/	/	/	-	NA
F9	Country srtyle pâté	PC3	*No*		Ø	Ø	Ø	Ø	/	-	-5	0,00	-	50	0,01	-	/	/	/	/	-	NA
F11	Liver pâté	PC3	*No*		Ø	Ø	-ME	-LE	/	-	-4	0,00	-	54	0,01	-	/	/	/	/	-	NA
I7	Pâté with shallots	PC3	*No*		Ø	Ø	-ME	Ø	/	-	-4	0,00	-	20	0,00	-	/	/	/	/	-	NA
T14	Liver pâté	PC3	*No*		Ø	-LE	Ø	Ø	/	-	-4	0,00	-	28	0,01	-	Ø	Ø	-LE	/	-	NA
I15	Farmhouse liver pâté	PC3	*Yes*	*0,78*	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
L4	Chicken rillettes	PC3	*Yes*	*0,6*	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	20	0,00	-	/	/	/	/	-	NA
E6	Strasbourg sausages	PC3	*No*		-LE	Ø	-LE	Ø	/	-	-3	0,00	-	18	0,00	-	/	/	/	/	-	NA
F10	Cured ham	PC3	*No*		Ø	Ø	Ø	-LE	/	-	-3	0,00	-	20	0,00	-	/	/	/	/	-	NA
I6	Garlic sausage	PC3	*No*		Ø	Ø	-ME	-LE	/	-	-2	0,00	-	19	0,00	-	/	/	/	/	-	NA
M7	Cervelas sausage	PC3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	23	0,01	-	/	/	/	/	-	NA
M9	Ham	PC3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
I20	Ham roulade	PC3	*Yes*	*<1*	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	21	0,00	-	/	/	/	/	-	NA

Meat products - Listeria spp

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	MATRICES	Cat.	*AC*	*CFU/25g*	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO					CONFIRMATION				FINAL RESULT	COMPARISON
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
T15	Tomato burger	PC1	*No*		Ø	Ø	Ø	Ø	/	-	11	0,00	-	7048	3,13	+	+HA	+HA	+MB	*L.innocua*	+	PD
D7	Beef minced meat	PC1	*No*		Ø	Ø	Ø	Ø	/	-	199	0,05	+	/	/	+ par défaut	+LA	+LA	+LA	*L.monocytogenes*	+	PD
C23	Beef heart	PC1	*No*		+MA	+MB	+MA	+MA	*L.monocytogenes*	+	7363	1,97	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
D1	Turkey kebab	PC1	*No*		+LA*	+LA*	+MA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	1474	0,37	+	/	/	+ par défaut	+HA*	+HA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	PA
D2	Chicken wings	PC1	*No*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes L.innocua*	+	10982	2,78	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	PA
E2	Minced meat	PC1	*No*		+LA	+LA(2)	+MA	+MA	*L.monocytogenes*	+	7515	1,90	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PA
E3	Minced meat	PC1	*No*		+LA	+LA	+MA	+MA	*L.monocytogenes*	+	8260	2,09	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
E7	Minced meat	PC1	*No*		Ø	Ø	+HA	+HA	*L.monocytogenes*	+	7980	2,02	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
E10	Lean bourguignon beef	PC1	*No*		+LA	+LA	+MA	+MA	*L.welshimeri*	+	8	0,00	-	7812	3,00	+	+HA	+HA	+HA	*L.welshimeri*	+	PA
I21	Pork kidneys	PC1	*No*		+LA*	+LA*	+HA*	+LA*	*L.welshimeri L.innocua*	+	26	0,00	-	6924	2,96	+	+MB	+MA*	+MA*	*L.welshimeri L.innocua*	+	PA
M4	Chicken thighs	PC1	*No*		+LA	+LA*	+MA*	+MA*	*L.monocytogenes L.welshimeri L.innocua*	+	6	0,00	-	8155	3,62	+	+MA	+HA	+MA	*L.monocytogenes L.welshimeri L.innocua*	+	PA
T11	Fillet of duck breast	PC1	*No*		Ø	Ø	+HA	+HB	*L.monocytogenes L.innocua*	+	9390	2,39	+	/	/	+ par défaut	+HA	+MA*	+HA	*L.monocytogenes L.innocua*	+	PA
T16	Veal	PC1	*No*		+LA(1)	-LE	+HB	+MB	*L.welshimeri*	+	9	0,00	-	8603	3,83	+	+MA	+MA*	+MD	*L.welshimeri*	+	PA
T19	Turkey kebab	PC1	*No*		+LA(4)	+HD	+MA	+MA*	*L.monocytogenes L.innocua*	+	10155	2,59	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes L.innocua*	+	PA
V8	Frozen minced beef burger	PC1	*No*		+LB	+LB	+HA	+MA	*L.monocytogenes*	+	7871	2,03	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes L.innocua*	+	PA
V9	Fillet of duck breast	PC1	*No*		Ø	Ø	+MA	+MA	*L.monocytogenes*	+	9836	2,54	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
V14	Chicken fillet	PC1	*No*		Ø	Ø	+HA	+MA	*L.welshimeri*	+	1934	0,50	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes L.welshimeri*	+	PA
D10	Minced meat	PC1	*No*		+LA(4)	+LA*(2)	+HA*	+HA*	*L.monocytogenes L.innocua*	+	1339	0,33	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes L.innocua*	+	PA
I13	Fillet of duck breast	PC1	*No*		+LA*	+LA*	+HA*	+MA*	*L.monocytogenes L.innocua*	+	9599	2,44	+	/	/	+ par défaut	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
T10	Minced beef burger with oignons	PC1	*No*		+LA(3)	+LB	+HB	+MA	*L.innocua*	+	9	0,00	-	8008	3,56	+	+HA	+HA	+MA	*L.innocua*	+	PA
I8	Hamburger	PC1	*No*		+LA	+MA	+HB	+MA	*L.monocytogenes*	+	7818	1,99	+	/	/	+ par défaut	+MA	+HB	+MA	*L.monocytogenes*	+	PA
V16	Tomato burger	PC1	*No*		Ø	Ø	+HA	+MA	*L.welshimeri*	+	27	0,00	-	7573	2,65	+	+HA	+HA*	+MA	*L.welshimeri*	+	PA
I19	Beef steak	PC1	*Yes*	*<1*	+MA	+MA	+HA	+MA	*L.welshimeri*	+	172	0,04	-	6293	2,69	+	+MA	+MA	+MA	*L.welshimeri*	+	PA
K1	Minced pork loin	PC1	*Yes*	*4,11*	+LA	+LA	+MA	+MA	*L.innocua*	+	27	0,00	-	7824	3,34	+	+HA	+HA	+HB	*L.innocua*	+	PA
K2	Chicken gizzard	PC1	*Yes*	*5,5*	+HA	+MA	+HA	+MA	*L.innocua*	+	7	0,00	-	7930	3,39	+	+HA	+HA	+HA	*L.innocua*	+	PA
M2	Minced meat	PC1	*Yes*	*5,7*	Ø	+LA	+MA	+LA	*L.innocua*	+	-3	0,00	-	4646	2,06	+	+MA	+LA	+MA	*L.innocua*	+	PA
K4	Bovine meat	PC1	*No & Yes*	*8,2*	+LA	+LA	+HA	+MA	*L.monocytogenes L.innocua*	+	252	0,06	+	/	/	+ par défaut	+HA	+HA	+HA*	*L.monocytogenes L.innocua*	+	PA
K6	pork chop	PC1	*Yes*	*12*	+MA	+MA	+HA	+MA	*L.welshimeri*	+	169	0,04	-	6845	2,92	+	+HA	+HB	+HA	*L.welshimeri*	+	PA
D9	Minced meat with herbs	PC2	*No*		+LA*	+LA*	+MA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	5372	1,36	+	/	/	+ par défaut	+HA	+HA*	+HB*	*L.monocytogenes L.innocua*	+	PA
G4	Texane barbecued pork	PC2	*No*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes*	+	9331	2,36	+	/	/	+ par défaut	+MA*	+MB	+MA	*L.monocytogenes L.innocua*	+	PA
G10	Pork belly with herbs	PC2	*No*		+HA	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	+	7937	2,01	+	/	/	+ par défaut	+MA*	+HA*	+MA*	*L.monocytogenes*	+	PA
G11	Spiced pork belly	PC2	*No*		+HA*	+HA*	+HA	+MA*	*L.monocytogenes*	+	9639	2,44	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
I10	Jellied tongue	PC2	*No*		+LA	+LA	+HA	+MA	*L.monocytogenes*	+	-3	0,00	-	23	0,00	-	Ø	Ø	Ø	/	-	ND
I11	Pig's head pâté	PC2	*No*		+MA	+MB*	+MA*	+MA*	*L.monocytogenes L.innocua*	+	10504	2,67	+	/	/	+ par défaut	+HA*	+HA*	+HA*	*L.monocytogenes L.innocua*	+	PA
T18	Jellied tongue	PC2	*No*		+LB	+LC	+MB	+MA*	*L.monocytogenes*	+	7159	1,82	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes*	+	PA
V13	Grilled ham	PC2	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7299	1,88	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
L1	Tuscan minced pork	PC2	*Yes*	*2,3*	Ø	+LA	+HA	+MA	*L.welshimeri*	+	-3	0,00	-	21	0,00	-	Ø	Ø	-ME	/	-	ND
K7	Jellied tongue	PC2	*Yes*	*14,4*	+MA	+MA	+HA	+HA	*L.welshimeri*	+	15	0,00	-	7794	3,33	+	+HA	+HA	+HA	*L.welshimeri*	+	PA
K10	Meat pâté	PC2	*Yes*	*5,5 et 9,6*	+HA*	+HA*	+HA	+MA*	*L.innocua L.welshimeri*	+	5	0,00	-	7740	3,30	+	+HA	+HB	+HB*	*L.innocua L.welshimeri*	+	PA

Meat products - Listeria spp

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	MATRICES	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
K8	Potjevlesch potted meat	PC2	*Yes*	*16,8*	+HA	+HA	+HA	+MA	*L.welshimeri*	+	-2	0,00	-	7565	3,23	+	+MB	+MB	+MA	*L.welshimeri*	+	PA
C19	Chipolata sausage	PC3	*No*		-LE	-LE	Ø	Ø	/	-	8633	2,31	+	/	/	+ par défaut	+HA	+HB	+MB	*L.monocytogenes L.welshimeri*	+	PD
B30	Sausage	PC3	*No*		+HA	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	+	8627	2,31	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	+	PA
D3	Merguez sausage	PC3	*No*		+MA*	+MB*	+HA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	10263	2,60	+	/	/	+ par défaut	+HA	+HA*	+HB	*L.monocytogenes L.innocua L.welshimeri*	+	PA
D4	Merguez sausage	PC3	*No*		Ø	Ø	+MA	+MA	*L.monocytogenes*	+	592	0,15	+	/	/	+ par défaut	+HA*	+MA*	+MB*	*L.monocytogenes L.innocua*	+	PA
D6	Chipolata sausage	PC3	*No*		Ø	Ø	+HC	+MB	*L.monocytogenes*	+	9036	2,29	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes L.innocua*	+	PA
D11	Andouillette sausage	PC3	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	7809	1,98	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	+	PA
E9	Chipolata sausage with olives	PC3	*No*		+LA	+LB	+LB	+MA*	*L.monocytogenes L.welshimeri L.innocua*	+	452	0,11	+	/	/	+ par défaut	+MA*	+MA*	+MA*	*L.monocytogenes L.welshimeri L.innocua*	+	PA
E11	Toulouse sausage	PC3	*No*		+LA*	+LA*	+HA	+HA*	*L.monocytogenes L.innocua*	+	3134	0,79	+	/	/	+ par défaut	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	+	PA
F7	Chipolata sausage	PC3	*No*		+MA*	+MA*	+MA*	+MA*	*L.monocytogenes L.innocua*	+	10480	2,80	+	/	/	+ par défaut	+HA*	+MB*	+MB	*L.monocytogenes L.innocua*	+	PA
F8	Merguez sausage	PC3	*No*		+MB	+LA	+HA	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	9529	2,54	+	/	/	+ par défaut	+HB	+HB	+HA	*L.monocytogenes L.innocua L.welshimeri*	+	PA
M8	Merguez sausage	PC3	*No*		+HB	+HB	+MB	+MB	*L.monocytogenes L.innocua*	+	9253	2,33	+	/	/	+ par défaut	+HB	+HA*	+HB	*L.monocytogenes L.innocua*	+	PA
V10	Strasbourg sausages	PC3	*No*		Ø	-LE	Ø	Ø	/	-	7711	1,99	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PD
D5	Lardons	PC3	*No*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	8706	2,20	+	/	/	+ par défaut	+HA	+HA*	+HB	*L.monocytogenes L.innocua*	+	PA
D8	Cured ham	PC3	*No*		+MA	+MA	+MA	+MA	*L.welshimeri*	+	61	0,01	-	7666	2,94	+	+HA	+HA	+HA	*L.welshimeri*	+	PA
G3	Paris style cooked ham	PC3	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7946	2,01	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	+	PA
I12	Knuckle of ham	PC3	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	8991	2,29	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
T12	Somked lardons	PC3	*No*		+LA(2)	+MA	+HA*	+MA*	*L.monocytogenes L.welshimeri*	+	10064	2,57	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.welshimeri*	+	PA
T13	Spreadable sausage	PC3	*No*		+MA*	+MA*	+HB	+MA*	*L.monocytogenes L.welshimeri*	+	9739	2,48	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes L.welshimeri*	+	PA
T17	Spreadable sausage	PC3	*No*		+MA	+MA*	+HB	+MA	*L.innocua L.welshimeri*	+	9	0,00	-	7075	3,15	+	+HA	+HA	+MA	*L.innocua*	+	PA
V11	Smoked lardons	PC3	*No*		Ø	+LA	+HA	+HA	*L.welshimeri*	+	7529	1,94	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.welshimeri*	+	PA
V15	Smoked pork belly	PC3	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	6943	1,79	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PA
V17	Lardons	PC3	*No*		+LA	+LB	+MA	+MA	*L.monocytogenes L.welshimeri*	+	9735	2,52	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes L.welshimeri*	+	PA
W15	Lardons	PC3	*No*		+LA	+LA	+HA	+HB	*L.monocytogenes*	+	7707	1,99	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
X16	Lardons	PC3	*No*		+LA	+LA	+MA	+MA	*L.innocua*	+	1	0,00	-	7853	2,75	+	+MA	+HA	+HA	*L.innocua*	+	PA
X17	Smoked pork belly	PC3	*No*		+LA(2)	+LA	+HA	+MA	*L.monocytogenes*	+	9129	2,36	+	/	/	+ par défaut	+MB	+HA	+HB	*L.monocytogenes*	+	PA
I16	Country pâté	PC3	*Yes*	*<1*	+MA	+MA	+HA	+MA	*L.welshimeri*	+	6	0,00	-	7054	3,01	+	+MA	+HA	+MA	*L.welshimeri*	+	PA
L3	Rillettes	PC3	*Yes*	*0,3*	+LA	+LA	+HA	+HA	*L.ivanovii*	+	-3	0,00	-	38	0,01	-	Ø	Ø	Ø	/	-	ND
L2	Strasbourg sausages	PC3	*Yes*	*1,8*	+LA	+LA	+HA	+HA	*L.welshimeri*	+	8	0,00	-	7975	3,54	+	+HA	+HA	+HA	*L.welshimeri*	+	PA
K3	Mortadella sausage	PC3	*Yes*	*6,8*	+LA	+MB	+HA	+HA	*L.innocua*	+	29	0,00	-	7682	3,28	+	+HA	+HA	+HA	*L.innocua*	+	PA
K5	Ham	PC3	*Yes*	*9,6*	+MA	+MA	+HA	+MA	*L.welshimeri*	+	8	0,00	-	7880	3,38	+	+HA	+HA	+HB	*L.welshimeri*	+	PA
M5	Rosette dried sausage	PC3	*Yes*	*7 et 3,8*	+HA(2)	+MA	+MA	+MB	*L.monocytogenes L.innocua*	+	8149	2,05	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	PA
K9	Bayonne ham	PC3	*Yes*	*6,8 et 12*	+MA*	+MA	+HA	+MA*	*L.innocua L.welshimeri*	+	7	0,00	-	7821	3,34	+	+HA	+HA	+HA*	*L.innocua L.welshimeri*	+	PA

Dairy products - Listeria spp

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	MATRICES	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
I22	Brie cheese	PL1	Yes	34,5	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	27	0,01	-	/	/	/	/	-	NA
H4	Brie cheese	PL1	Yes	56	Ø	-ME	Ø	-LE	/	-	-3	0,00	-	26	0,01	-	/	/	/	/	-	NA
H6	Reblochon cheese	PL1	Yes	84	Ø	-LE	Ø	-LE	/	-	-5	0,00	-	19	0,00	-	/	/	/	/	-	NA
B17	Maroilles cheese	PL1	No		-LE	-LE	-ME	Ø	/	-	-2	0,00	-	31	0,01	-	/	/	/	/	-	NA
C22	Epoisses cheese	PL1	No		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	32	0,01	-	/	/	/	/	-	NA
C25	Maroilles cheese	PL1	No		Ø	-LE	Ø	Ø	/	-	-5	0,00	-	22	0,00	-	/	/	/	/	-	NA
D12	Coulommiers cheese	PL1	No		Ø	Ø	Ø	Ø	/	-	-1	0,00	-	44	0,01	-	/	/	/	/	-	NA
D13	Maroilles cheese	PL1	No		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	17	0,00	-	/	/	/	/	-	NA
D15	Camembert cheese	PL1	No		Ø	-LE	Ø	-ME	/	-	-2	0,00	-	18	0,00	-	/	/	/	/	-	NA
D16	Reblochon cheese	PL1	No		Ø	-LE	Ø	Ø	/	-	-5	0,00	-	17	0,00	-	/	/	/	/	-	NA
D17	Reblochon cheese	PL1	No		Ø	-ME	Ø	-ME	/	-	-2	0,00	-	19	0,00	-	/	/	/	/	-	NA
D18	Neufchâtel cheese	PL1	No		-ME	-ME	-ME	Ø	/	-	-3	0,00	-	17	0,00	-	/	/	/	/	-	NA
D19	Langres cheese	PL1	No		Ø	Ø	Ø	Ø	/	-	1	0,00	-	20	0,00	-	/	/	/	/	-	NA
G2	Morbier cheese	PL1	No		Ø	-ME	Ø	Ø	/	-	-2	0,00	-	20	0,00	-	/	/	/	/	-	NA
I5	Brie cheese	PL1	No		Ø	-ME	-LE	-ME	/	-	6	0,00	-	230	0,09	-	/	/	/	/	-	NA
I3	Roquefort cheese	PL2	No		Ø	-LE	Ø	Ø	/	-	-2	0,00	-	22	0,00	-	/	/	/	/	-	NA
H3	Ossau Iraty cheese	PL2	Yes	28	-LE	-LE	-LE	-ME	/	-	-3	0,00	-	24	0,01	-	/	/	/	/	-	NA
C11	Carré du vinage cheese	PL2	No		-LE	-LE	Ø	Ø	/	-	0	0,00	-	103	0,03	-	/	/	/	/	-	NA
C24	Picodon cheese	PL2	No		Ø	Ø	Ø	-LE	/	-	-4	0,00	-	22	0,00	-	/	/	/	/	-	NA
D20	Goat cheese	PL2	No		Ø	-LE	Ø	-ME	/	-	-1	0,00	-	23	0,00	-	/	/	/	/	-	NA
I4	Crottin goat cheese	PL2	No		Ø	Ø	Ø	-LE	/	-	103	0,02	-	99	0,04	-	/	/	/	/	-	NA
P8	Farm made chevrotin cheese	PL2	No		Ø	-LE	-ME	-ME	/	-	-2	0,00	-	25	0,01	-	Ø	Ø	Ø	Ø	-	NA
V1	Goat cheese log	PL2	No		Ø	-LE	Ø	-ME	/	-	-4	0,00	-	90	0,03	-	/	/	/	/	-	NA
W16	Goat cheese	PL2	No		Ø	Ø	Ø	-ME	/	-	-2	0,00	-	18	0,00	-	/	/	/	/	-	NA
B10	Roquefort creamy cheese	PL2	No	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	21	0,00	-	/	/	/	/	-	=	NA
B15	Rond du vinage cheese	PL2	No	Ø	-LE	Ø	-LE	/	-	-4	0,00	-	27	0,00	-	/	/	/	/	-	=	NA
I28	Raw milk	PL3	Yes	0,5	Ø	Ø	Ø	Ø	/	-	-2	0,00	-	34	0,01	-	/	/	/	/	-	NA
I24	Milk powder	PL3	Yes	0,66	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	29	0,01	-	/	/	/	/	-	NA
I27	Raw milk	PL3	Yes	0,82	-LE	Ø	-LE	Ø	/	-	-3	0,00	-	19	0,00	-	/	/	/	/	-	NA
I23	Milk powder	PL3	Yes	27,6	Ø	Ø	Ø	Ø	/	-	1	0,00	-	26	0,01	-	/	/	/	/	-	NA
I26	Raw milk	PL3	Yes	34,5	Ø	Ø	Ø	Ø	/	-	-5	0,00	-	20	0,00	-	/	/	/	/	-	NA
I25	Milk powder	PL3	Yes	0,5 mono 20.7 inno	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	20	0,00	-	/	/	/	/	-	NA
J23	Raw milk	PL3	No		Ø	Ø	-LE	-LE	/	-	-2	0,00	-	23	0,00	-	/	/	/	/	-	NA
J24	Raw milk	PL3	No		Ø	Ø	-LE	-ME	/	-	-3	0,00	-	27	0,01	-	/	/	/	/	-	NA
J25	Raw milk	PL3	No		Ø	Ø	Ø	-LE	/	-	-2	0,00	-	23	0,00	-	/	/	/	/	-	NA
J26	Raw milk	PL3	No		Ø	Ø	-ME	-ME	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
J27	Raw milk	PL3	No		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	36	0,01	-	/	/	/	/	-	NA
E4	Chocolate flavored fresh cheese	PL3	No		Ø	Ø	-ME	-LE	/	-	-3	0,00	-	14	0,00	-	/	/	/	/	-	NA
I1	0% white cheese	PL3	No		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
I2	20% white cheese	PL3	No		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	20	0,00	-	/	/	/	/	-	NA
C7	Cow raw milk cheese	PL1	No		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	9209	3,25	+	+HA	+LA	+LB	*L.seeligeri*	+	PD
D14	Munster cheese	PL1	No		Ø	-ME	Ø	Ø	/	-	0	0,00	-	592	0,22	+	+MB	+MA	+MB	*L.innocua*	+	PD
B2	Maroilles cheese	PL1	No		+LB	+LA	+HB	+MA	*L.monocytogenes*	+	7049	1,88	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B4	Farm made Maroilles cheese	PL1	No		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	8091	2,16	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	+	PA
B6	Maroilles cheese	PL1	No		+LB	+LB	+HA	+HA	*L.monocytogenes*	+	8772	2,35	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes*	+	PA
B18	Epoisses cheese	PL1	No		+MA	+MB	+HA	+HA	*L.monocytogenes*	+	8071	2,16	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B19	Maroilles cheese	PL1	No		+LA	+LA	+HA	+HB	*L.monocytogenes*	+	8414	2,25	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B23	Maroilles cheese	PL1	No		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	9450	2,53	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
B24	St Germain cheese	PL1	No		+LB	+LA	+HB	+HA	*L.monocytogenes*	+	8512	2,28	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
C8	Epoisses cheese	PL1	No		+LA	+LA	+HA	+MB	*L.monocytogenes*	+	7015	1,87	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
C18	Cambrai tomme cheese	PL1	No		+MA	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	11453	3,06	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	+	PA
G1	Morbier cheese	PL1	No		+MA	+MB	+HB	+HB	*L.monocytogenes*	+	7924	2,01	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
P4	Epoisses cheese	PL1	No		+HB	+HA	+HA	+MA	*L.monocytogenes*	+	7342	1,85	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
P6	Maroilles cheese	PL1	No		+LA	+HC	+HB	+HA	*L.monocytogenes*	+	8008	2,02	+	/	/	+ par défaut	+MA	+MA	+HA	*L.monocytogenes*	+	PA
P7	Maroilles cheese	PL1	No		+LB	+LB	+HB	+HB	*L.monocytogenes*	+	7557	1,90	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	+	PA

Dairy products - Listeria spp

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	MATRICES	Cat.	*AC*	*CFU/25g*	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
R21	Boule du vinage cheese	PL1	*No*		+LB	+MB	+MB	+MB	*L.monocytogenes L.innocua*	+	10129	2,60	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	PA
L6	Munster cheese	PL1	*Yes*	*2,4*	+LA	+LB	+HA	+HA	*L.innocua*	+	-3	0,00	-	37	0,01	-	Ø	Ø	Ø	/	-	ND
L5	Camembert cheese	PL1	*Yes*	*5*	Ø	+LA	+HA	+HA	*L.innocua*	+	8	0,00	-	8002	3,55	+	+HA	+HB	+HA	*L.innocua*	+	PA
L8	Leerdamer cheese	PL1	*Yes*	*10*	+HA	+MA	+HA	+HA	*L.innocua*	+	6	0,00	-	7833	3,47	+	+HA	+HA	+HA	*L.innocua*	+	PA
H1	Grated Gruyère cheese	PL1	*Yes*	*16,8*	Ø	Ø	Ø	-ME	/	-	9	0,00	-	7931	3,39	+	+HA	+HA	+HA	*L.innocua*	+	PD
L7	Double cream cheese	PL1	*Yes*	*10 et 8,7*	+HA*	+HA*	+HA	+HA	*L.innocua*	+	8	0,00	-	7837	3,48	+	+HA	+HA	+HA	*L.innocua*	+	PA
H2	Vieux pâné cheese	PL1	*Yes*	*33,6*	Ø	+LA(1)	+MA	+MA	*L.innocua*	+	116	0,02	-	7460	3,18	+	+HB	+HB	+HB	*L.innocua*	+	PA
H5	Reblochon cheese	PL1	*Yes*	*50,4*	+LA	+LB	+HA	+HA	*L.innocua*	+	14	0,00	-	7932	3,39	+	+HA	+HA	+HA	*L.innocua*	+	PA
C10	Goat cheese	PL2	*No*		Ø	-LE	Ø	Ø	/	-	1710	0,45	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PD
B8	Roquefort creamy cheese	PL2	*No*		+LA(4)	+LA	-ME	+LB(1)	*L.monocytogenes*	+	9049	2,42	+	/	/	+ par défaut	+HA*	+HA*	+MA*	*L.monocytogenes L.innocua*	+	PA
B16	Ossau Iraty cheese	PL2	*No*		Ø	+LB	-LE	-LE	*L.seeligeri*	+	7636	2,04	+	/	/	+ par défaut	+HA	+MA	+HA	*L.monocytogenes*	+	PA
B21	Raw milk goat cheese	PL2	*No*		+LA	+LB	+HA	+HB	*L.monocytogenes L.innocua*	+	11171	2,99	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
B22	Raw milk goat cheese	PL2	*No*		+LA	+MC	+HA	+HA	*L.monocytogenes*	+	7592	2,03	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.seeligeri*	+	PA
C9	Petit vinageois Raw milk goat cheese	PL2	*No*		+MA	+MB	+MA*	+MA*	*L.monocytogenes L.innocua*	+	7301	1,95	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PA
P13	Goat cheese	PL2	*No*		+HB	+MA	+HA	+MA	*L.welshimeri*	+	10	0,00	-	7057	3,13	+	+HA	+HA	+MA	*L.welshimeri*	+	PA
X18	Goat cheese	PL2	*No*		+LA(1)	+LA(1)	+HA	+MA	*L.monocytogenes*	+	412	0,10	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	+	PA
X19	Goat cheese	PL2	*No*		+LA	+LA	+MA	+MA	*L.monocytogenes*	+	9755	2,52	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
N1	Raw milk	PL3	*No*		+LA	+LB	+MA	+MA	*L.innocua*	+	8	0,00	-	8082	3,59	+	+HA	+HB	+HB	*L.innocua*	+	PA
N2	Raw milk	PL3	*No*		+LA	+LA*	+MA	+MA*	*L.monocytogenes L.innocua*	+	8371	2,11	+	/	/	+ par défaut	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	+	PA
L12	Raw milk	PL3	*Yes*	*2,66*	+MB	+MB	+HB	+HB	*L.innocua*	+	8	0,00	-	7722	3,43	+	+HA	+HB	+HB	*L.innocua*	+	PA
J15	Raw milk	PL3	*Yes*	*7,5*	+LA(1)	+LA(2)	+MA	+MA	*L.innocua*	+	6	0,00	-	7033	3,00	+	+HA	+HA	+HA	*L.innocua*	+	PA
J19	Milk powder	PL3	*Yes*	*7,5*	Ø	Ø	Ø	Ø	/	-	8	0,00	-	7246	3,09	+	+HA	+HA	+MA	*L.innocua*	+	PD
J14	Raw milk	PL3	*Yes*	*3,4 et 5,0*	Ø	Ø	Ø	Ø	/	-	6926	1,76	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PD
J16	Raw milk	PL3	*Yes*	*10*	+LA	+MA	+MA	+MA	*L.innocua*	+	6	0,00	-	7156	3,05	+	+HA	+HA	+HA	*L.innocua*	+	PA
J20	Milk powder	PL3	*Yes*	*10*	+LA	+LA	+HA	+HA	*L.innocua*	+	-3	0,00	-	23	0,00	-	Ø	Ø	Ø	/	-	ND
J17	Raw milk	PL3	*Yes*	*5,1 et 7,5*	Ø	Ø	Ø	Ø	/	-	3054	0,77	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PD
J18	Milk powder	PL3	*Yes*	*5,1 et 7,5*	Ø	Ø	+MA	+MA	*L.monocytogenes*	+	6915	1,76	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PA

Seafood products - Listeria spp

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
G18	Salmon steak	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	20	0,00	-	/	/	/	/	-	NA
M18	Black tiger prawns	PP1	*No*		Ø	-LE	Ø	-LE	/	-	-2	0,00	-	19	0,00	-	/	/	/	/	-	NA
M19	Perch fillet	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	18	0,00	-	/	/	/	/	-	NA
M20	Pout fillet	PP1	*No*		Ø	Ø	Ø	-ME	/	-	-2	0,00	-	18	0,00	-	/	/	/	/	-	NA
M21	Perch fillet	PP1	*No*		Ø	-ME	Ø	Ø	/	-	-2	0,00	-	28	0,01	-	/	/	/	/	-	NA
M22	Cod steak	PP1	*No*		Ø	-LE	Ø	-LE	/	-	-2	0,00	-	26	0,01	-	/	/	/	/	-	NA
M23	Shark steak	PP1	*No*		Ø	Ø	-LE	-ME	/	-	-2	0,00	-	20	0,00	-	/	/	/	/	-	NA
M25	Scabbardfish fillet	PP1	*No*		Ø	-LE	Ø	Ø	/	-	-2	0,00	-	34	0,01	-	/	/	/	/	-	NA
Q2	Sea bream fillet	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
Q3	Cod fillet	PP1	*No*		Ø	-LE	Ø	Ø	/	-	-5	0,00	-	26	0,01	-	/	/	/	/	-	NA
Q4	Scabbardfish fillet	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
Q9	Mackerel fillets	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	33	0,01	-	/	/	/	/	-	NA
Q21	Frozen salmon steaks	PP1	*No*		Ø	Ø	Ø	-LE	/	-	-3	0,00	-	42	0,01	-	/	/	/	/	-	NA
Q22	Frozen salmon steaks	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	19	0,00	-	/	/	/	/	-	NA
R5	Herring fillets	PP1	*No*		Ø	-LE	Ø	Ø	/	-	-3	0,00	-	23	0,01	-	/	/	/	/	-	NA
R10	Prawns	PP1	*No*		Ø	-LE	Ø	-LE	/	-	-4	0,00	-	24	0,01	-	/	/	/	/	-	NA
R12	Cod fillet	PP1	*Yes*	*0.3*	Ø	-LE	Ø	-ME	/	-	-4	0,00	-	31	0,01	-	/	/	/	/	-	NA
S2	Prawns	PP1	*Yes*	*1.6*	Ø	Ø	Ø	-LE	/	-	-3	0,00	-	21	0,00	-	-LE	Ø	Ø	/	-	NA
G9	Salmon offcuts	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	33	0,01	-	/	/	/	/	-	NA
T8	Smoked Atlantic salmon	PP2	*Yes*	*0.8*	Ø	Ø	Ø	-ME	/	-	-3	0,00	-	20	0,00	-	Ø	Ø	-ME	/	-	NA
T9	Smoked halibut	PP2	*Yes*	*0.4*	Ø	-LE	-LE	-ME	/	-	-2	0,00	-	21	0,00	-	Ø	Ø	-ME	/	-	NA
U4	Smoked Alaskan pollock	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	20	0,00	-	/	/	/	/	-	NA
U5	Norwegian smoked salmon	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	18	0,00	-	/	/	/	/	-	NA
U6	Pyrenees smoked trout	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	25	0,01	-	/	/	/	/	-	NA
U7	Smoked salmon shreds	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	18	0,00	-	/	/	/	/	-	NA
R9	Kippers	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	22	0,00	-	/	/	/	/	-	NA
I41	Marinated herring fillets	PP3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	24	0,00	-	/	/	/	/	-	NA
Q6	Taramasalata	PP3	*No*		Ø	Ø	-LE	Ø	/	-	-2	0,00	-	22	0,00	-	/	/	/	/	-	NA
Q7	Taramasalata	PP3	*No*		-LE	-LE	-LE	Ø	/	-	-3	0,00	-	24	0,01	-	/	/	/	/	-	NA
Q11	White fish kebabs	PP3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
Q23	Salt cod	PP3	*No*		Ø	-LE	Ø	Ø	/	-	-3	0,00	-	24	0,01	-	/	/	/	/	-	NA
G8	Salmon steak	PP1	*No*		Ø	Ø	Ø	Ø	/	-	7666	1,94	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	+	PD
I36	Tuna steak	PP1	*No*		Ø	Ø	Ø	Ø	/	-	10839	2,92	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PD
G5	Salmon steak	PP1	*No*		PP1	+LA	+HA	+HA	*L.monocytogenes*	+	7909	2,00	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
I40	Roasted fresh salmon	PP1	*No*		PP1	+MA	+HA	+MB	*L.monocytogenes*	+	7132	1,92	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
M14	Panga fillet	PP1	*No*		PP1	+MB	+MB	+MB	*L.monocytogenes*	+	7718	1,94	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	+	PA
M17	Cod fillet	PP1	*No*		PP1	+LA	+MA	+MA	*L.monocytogenes*	+	10072	2,54	+	/	/	+ par défaut	+HA	+HA*	+HB	*L.monocytogenes* *L.innocua*	+	PA
M24	Panga fillet	PP1	*No*		PP1	+MB	+MA	+LB	*L.monocytogenes*	+	7895	1,99	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	+	PA
M26	Cod fillet	PP1	*No*		PP2	+LA	Ø	+LA	*L.monocytogenes*	+	7587	1,91	+	/	/	+ par défaut	+MA	+MA	+HA	*L.monocytogenes*	+	PA
Q5	Cooked prawns	PP1	*No*		PP3	+LB*	+MA	+MA*	*L.innocua* *L.seeligeri*	+	6	0,00	-	8195	3,59	+	+MB	+MA	+MA	*L.innocua* *L.seeligeri*	+	PA
R4	Frozen salmon steaks	PP1	*No*		PP3	+LA(1)	+MB	+MA	*L.monocytogenes*	+	7470	1,92	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA

Seafood products - Listeria spp

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
R6	Herring fillets	PP1	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	9266	2,38	+	/	/	+ par défaut	+HA	+MA	+HA	*L.monocytogenes*	+	PA
R8	Prawns	PP1	*No*		+LA	+MB*	+HA	+MA	*L.monocytogenes L.innocua*	+	7510	1,93	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
U1	Prawns	PP1	*No*		Ø	+LA	+MA	+HA	*L.seeligeri*	+	7478	1,91	+	/	/	+ par défaut	/	+HA	+HB	*L.monocytogenes L.seeligeri*	+	PA
R14	Salmon steak	PP1	*Yes*	*0,1*	Ø	Ø	+MA	+LA	*L.innocua*	+	1	0,00	-	9811	4,30	+	+HA	+MA	+MA	*L.innocua*	+	PA
R13	Coalfish fillet	PP1	*Yes*	*0,2*	Ø	-LE	+LA	+LA	*L.innocua*	+	-1	0,00	-	10622	4,66	+	+MA	+MA	+MB	*L.innocua*	+	PA
R15	Langoustines	PP1	*Yes*	*0,3*	Ø	Ø	+HA	+MA	*L.innocua*	+	5	0,00	-	8188	3,59	+	+HB	+HA	+MB	*L.innocua*	+	PA
S6	Coalfish fillet	PP1	*Yes*	*1,64*	Ø	Ø	+LA	+LB	*L.innocua*	+	-5	0,00	-	6045	2,69	+	+MA	+MA	+HB	*L.innocua*	+	PA
S5	Cod fillet	PP1	*Yes*	*2,46*	Ø	Ø	Ø	-LE	/	-	42	0,00	-	7984	3,55	+	+HA	+HA	+HB	*L.innocua*	+	PD
S4	Prawns	PP1	*Yes*	*2,46*	+MA	+MA	+MB	+MB	*L.innocua*	+	7	0,00	-	8144	3,62	+	+HB	+HB	+HA	*L.innocua*	+	PA
M13	Fish fillet	PP1	*Yes*	*3,8*	PP1	+LA(1)	+LA	+LA	*L.welshimeri*	+	-3	0,00	-	38	0,01	-	+HA	+MA	+MA	*L.welshimeri*	-	ND
U2	Prawns	PP1	*Yes*	*4,4*	+LA	+LA	Ø	Ø	*L.innocua*	+	7	0,00	-	7395	3,29	+	/	+HA	+MB	*L.innocua*	+	PA
M16	Scabbardfish fillet	PP1	*Yes*	*4,8*	PP1	+LA	+LA	+LA	*L.welshimeri*	+	-3	0,00	-	25	0,01	-	+MB	+MA	+MB	*L.welshimeri*	-	ND
M15	Dogfish	PP1	*Yes*	*5,7*	PP1	+LA	+MA	+MA	*L.welshimeri*	+	-2	0,00	-	22	0,00	-	Ø	Ø	Ø	/	-	ND
I37	Scottish smoked salmon	PP2	*No*		Ø	Ø	Ø	Ø	/	-	7678	2,06	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PD
I39	Smoked trout	PP2	*No*		Ø	Ø	Ø	Ø	/	-	7340	1,97	+	/	/	+ par défaut	+HB	+HB	+HB	*L.monocytogenes*	+	PD
G6	Salmon offcuts	PP2	*No*		Ø	+LA	+LB	+LB	*L.monocytogenes*	+	7606	1,92	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes*	+	PA
G7	Salmon offcuts	PP2	*No*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes*	+	8013	2,03	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes*	+	PA
G14	Smoked salmon	PP2	*No*		+LA	+MB	+HA	+HA	*L.monocytogenes*	+	7384	1,87	+	/	/	+ par défaut	+HA	+HB	+HA	*L.monocytogenes*	+	PA
G15	Smoked salmon	PP2	*No*		+MA	+MB	+HA	+HA	*L.monocytogenes*	+	7164	1,81	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	+	PA
G16	Smoked salmon	PP2	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7539	1,91	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
G17	Smoked salmon	PP2	*No*		+MA	+MA*	+HA*	+MA	*L.monocytogenes*	+	7553	1,91	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
I33	Smoked trout	PP2	*No*		+LA	+LA	+HA	+MA	*L.monocytogenes*	+	7762	2,09	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
I34	Norwegian smoked salmon	PP2	*No*		+LB	+LA	+HA	+HA	*L.monocytogenes*	+	7904	2,12	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
I35	Atlantic smoked salmon	PP2	*No*		+LA	+LA	+HA	+MA	*L.monocytogenes*	+	7286	1,96	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
I38	Scottish smoked salmon	PP2	*No*		+MA	+MA	+HA	+MA	*L.monocytogenes*	+	7831	2,11	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
R3	Salmon offcuts	PP2	*No*		Ø	+LA	Ø	+MA	*L.monocytogenes*	+	7336	1,89	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
R7	Smoked salmon	PP2	*No*		+LA	+LB	+HA	+MA	*L.monocytogenes*	+	7428	1,91	+	/	/	+ par défaut	+HA	+MA	+HA	*L.monocytogenes*	+	PA
S1	Smoked haddock	PP2	*No*		Ø	+LA	+MA	+MB	*L.monocytogenes*	+	5740	1,46	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
U8	Aquitaine smoked trout	PP2	*No*		Ø	+LA(3)	+HA	+MA	*L.monocytogenes*	+	7289	1,86	+	/	/	+ par défaut	/	+HA	+MA	*L.monocytogenes*	+	PA
U3	Smoked trout	PP2	*Yes*	*2,68*	Ø	Ø	Ø	Ø	/	-	5	0,00	-	7665	3,41	+	/	+HA	+HA	*L.innocua*	+	PD
S3	Atlantic smoked salmon	PP2	*Yes*	*2,46*	+HB	+MA	+MB	+MB	*L.innocua*	+	-3	0,00	-	21	0,00	-	Ø	Ø	-LE	Ø	-	ND
Q1	Salmon carpaccio	PP3	*No*		+LA	+LA	+HA	+HA*	*L.monocytogenes*	+	7644	1,96	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
G12	Salmon tartare	PP3	*No*		Ø	Ø	+HA	+HA	*L.monocytogenes*	+	8000	2,02	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
G13	Salmon tartare	PP3	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	7278	1,84	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
I42	Fish à la bordelaise	PP3	*No*		+HA*	+MA*	+HA	+MA*	*L.monocytogenes*	+	6647	1,79	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
Q8	Marinated herring fillets	PP3	*No*		+LD	+MA	+HA	+MB	*L.monocytogenes*	+	7680	1,97	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
Q12	Salmon kebabs	PP3	*No*		+LB(1)	+LA	+HA	+MA	*L.monocytogenes*	+	893	0,23	+	/	/	+ par défaut	+MA	+MB	+MA	*L.monocytogenes*	+	PA
R11	Cod fritters	PP3	*Yes*	*0,2*	Ø	Ø	+MA	+MA	*L.innocua*	+	7	0,00	-	8064	3,53	+	+HA	+HA	+HA	*L.innocua*	+	PA

Vegetal products - Listeria spp

CODE	MATRICES	Cat.	*AC*	*CFU/25g*	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
C4	Frozen broccoli	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	22	0,00	-	/	/	/	/	-	NA
C6	Frozen potatoes and oignons	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	21	0,00	-	Ø	Ø	-ME	Ø	-	NA
B26	Red cabbage	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	18	0,00	-	/	/	/	/	-	NA
B27	Grated celery	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-5	0,00	-	21	0,00	-	/	/	/	/	-	NA
E13	Mixed raw vegetables	PV1	*No*		Ø	-LE	Ø	-ME	/	-	-2	0,00	-	23	0,00	-	/	/	/	/	-	NA
E14	Grated celery	PV1	*No*		Ø	Ø	Ø	-LE	/	-	-3	0,00	-	18	0,00	-	/	/	/	/	-	NA
E15	Grated carots	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	17	0,00	-	/	/	/	/	-	NA
E16	Grated carots	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	20	0,00	-	/	/	/	/	-	NA
E17	Raw mushrooms	PV1	*No*		Ø	Ø	Ø	-ME	/	-	-2	0,00	-	18	0,00	-	/	/	/	/	-	NA
E18	Raw red cabbage	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	18	0,00	-	/	/	/	/	-	NA
E19	Raw red cabbage	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	14	0,00	-	/	/	/	/	-	NA
E20	Raw mushrooms	PV1	*No*		Ø	-LE	-LE	-ME	/	-	-1	0,00	-	23	0,00	-	/	/	/	/	-	NA
S18	Mushrooms	PV1	*No*		Ø	-ME	Ø	-ME	/	-	-5	0,00	-	83	0,03	-	Ø	-ME	-HE	/	-	NA
R16	Cucumbers	PV1	*Yes*	*< 0,1*	-LE	-ME	Ø	-ME	/	-	-4	0,00	-	23	0,01	-	/	/	/	/	-	NA
R17	Broccoli	PV1	*Yes*	*< 0,1*	Ø	Ø	Ø	-LE	/	-	-3	0,00	-	20	0,00	-	/	/	/	/	-	NA
R18	Carots	PV1	*Yes*	*< 0,1*	Ø	-LE	Ø	-ME	/	-	-4	0,00	-	19	0,00	-	/	/	/	/	-	NA
R20	White cabbage	PV1	*Yes*	*< 0,1*	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	21	0,00	-	/	/	/	/	-	NA
L125-2	Red cabbage	PV1	*Yes*	*2,7*	Ø	Ø	Ø	-LE	/	-	-3	0,00	-	22	0,00	-	/	/	/	/	-	NA
L125-3	Red cabbage	PV1	*Yes*	*2,7*	Ø	Ø	Ø	-LE	/	-	-2	0,00	-	26	0,01	-	/	/	/	/	-	NA
L125-4	Red cabbage	PV1	*Yes*	*2,7*	Ø	-LE	Ø	-LE	/	-	-3	0,00	-	25	0,01	-	/	/	/	/	-	NA
L125-5	Red cabbage	PV1	*Yes*	*2,7*	Ø	-LE	Ø	-LE	/	-	1	0,00	-	78	0,03	-	/	/	/	/	-	NA
E1	Mixed salad	PV2	*No*		Ø	-LE	-LE	-LE	/	-	-4	0,00	-	19	0,00	-	/	/	/	/	-	NA
F13	Oakleaf salad	PV2	*No*		-LE	Ø	-LE	Ø	/	-	-3	0,00	-	28	0,01	-	/	/	/	/	-	NA
F14	Mixed salad	PV2	*No*		-LE	-LE	-ME	-ME	/	-	-4	0,00	-	22	0,00	-	/	/	/	/	-	NA
Q19	Salad	PV2	*Yes*	*1,35*	Ø	-LE	Ø	-LE	/	-	-4	0,00	-	21	0,00	-	-LE	-ME	-ME	/	-	NA
R19	Lamb's lettuce	PV2	*Yes*	*< 0,1*	Ø	-ME	Ø	-ME	/	-	-2	0,00	-	25	0,00	-	/	/	/	/	-	NA
C20	Frozen fries	PV2	*No*		-LE	-LE	Ø	-LE	/	-	-5	0,00	-	24	0,00	-	/	/	/	/	-	NA
C21	Frozen fries	PV2	*No*		Ø	Ø	Ø	Ø	/	-	-5	0,00	-	22	0,00	-	/	/	/	/	-	NA
F15	Frozen fries	PV2	*No*		Ø	-LE	Ø	-LE	/	-	-4	0,00	-	23	0,00	-	/	/	/	/	-	NA
F16	Frozen fries	PV2	*No*		Ø	-LE	Ø	-ME	/	-	-6	0,00	-	20	0,00	-	/	/	/	/	-	NA
T2	Frozen fries	PV2	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	23	0,01	-	Ø	Ø	-ME	/	-	NA
F17	Mixed grated vegetables	PV3	*No*		Ø	-LE	Ø	-LE	/	-	-4	0,00	-	23	0,00	-	/	/	/	/	-	NA
B3	Fried vegetables	PV3	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	21	0,00	-	/	/	/	/	-	NA
E22	Carot puree	PV3	*No*		Ø	Ø	-ME	Ø	/	-	-2	0,00	-	31	0,01	-	/	/	/	/	-	NA
F12	Cooked broccoli	PV3	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	23	0,00	-	/	/	/	/	-	NA
U10	Southern style fried vegetables	PV3	*Yes*	*0,4*	Ø	-LE	-LE	-LE	/	-	-3	0,00	-	37	0,01	-	/	/	/	/	-	NA
U11	Country-style fried vegetables	PV3	*Yes*	*0,5*	-LE	-ME	-HE	-HE	/	-	-3	0,00	-	25	0,01	-	/	/	/	/	-	NA

Vegetal products - Listeria spp

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD										FINAL RESULT	COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION					
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
B7	Frozen broccoli	PV1	*No*		+LA	+LA	+HA	+MA	*L.monocytogenes*	+	7495	2,00	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
E21	Green beans	PV1	*No*		+LA	+LA	+HA	+HA	*L.innocua*	+	5	0,00	-	8395	3,22	+	+HA	+MB	+HA	*L.innocua*	+	PA
S17	Mushrooms	PV1	*No*		+LB(2)	-ME	+MA	+MA	*L.monocytogenes*	+	7210	1,84	+	/	/	+ par défaut	+HA	+HB	+HB	*L.monocytogenes*	+	PA
Q18	Red cabbage	PV1	*Yes*	*2,2*	+LA	+LD	+HA	+MB	*L.monocytogenes*	+	-3	0,00	-	23	0,01	-	Ø	Ø	Ø	Ø	-	ND
L125-1	Red cabbage	PV1	*Yes*	*2,7*	Ø	Ø	Ø	-LE	/	-	25	0,00	-	2001	0,89	+	/	+MA	+MB	*L.monocytogenes*	+	PD
S8	Carots	PV1	*Yes*	*4,92*	Ø	Ø	+MA	+MA	*L.monocytogenes*	+	-4	0,00	-	23	0,01	-	Ø	Ø	-HE	/	-	ND
S9	Mushrooms	PV1	*Yes*	*4,92*	+LA(1)	Ø	+MA	+MA	*L.monocytogenes*	+	788	0,20	+	/	/	+ par défaut	+MA	+HB	+MB	*L.monocytogenes*	+	PA
Q13	Green beans	PV1	*Yes*	*6,6*	+MA	+MA	+HA	+HA	*L.innocua*	+	7	0,00	-	7214	3,16	+	+HA	+HB	+HA	*L.innocua*	+	PA
Q20	Mix carots, celery, peppers	PV1	*Yes*	*6,6 et 1,4*	+LA	+LC	+HA	+MB	*L.innocua*	+	47	0,01	-	7316	3,21	+	+HA	+HA	+MB	*L.innocua*	+	PA
T5	Frozen mushrooms	PV1	*Yes*	*ND*	+LA	+LB	+LA	+MA	*L.seeligeri*	+	6	0,00	-	8270	3,68	+	+MA	+MA	+MB	*L.seeligeri*	+	PA
Q24	Carots & cabbage	PV1	*Yes*	*10,6 et 2,2*	+LA	+LB	+HA	+MB	*L.innocua*	+	10	0,00	-	7299	3,20	+	+HA	+HA	+HA	*L.innocua*	+	PA
Q14	Carots-oignons	PV1	*Yes*	*13,2*	+LA	+MC	+HA	+MB	*L.innocua*	+	3	0,00	-	8353	3,66	+	+HA	+MA	+MB	*L.innocua*	+	PA
S12	Red cabbage	PV1	*Yes*	*20*	+LA(2)	+LA(1)	+MA	+MA	*L.monocytogenes*	+	-5	0,00	-	19	0,00	-	Ø	Ø	-ME	/	-	ND
B25	Salad	PV2	*No*		+LA(1)	+LA(2)	+HB	+HA	*L.monocytogenes*	+	3340	0,89	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B12	Frozen fries	PV2	*No*		+LA	+LB	+HA	+HA	*L.monocytogenes*	+	7984	2,13	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B20	Frozen fried potatoes	PV2	*No*		+LB	+LA	+HB	+HA	*L.monocytogenes*	+	8906	2,38	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes*	+	PA
C1	Frozen fried potatoes	PV2	*No*		-LE	+LA	Ø	Ø	*L.grayi*	+	6710	1,79	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
C5	Frozen fries	PV2	*No*		+MA	+MB	+MB	+MB	*L.monocytogenes*	+	10757	2,88	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
P1	Pre-cooked frozen fries	PV2	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes L.innocua*	+	8606	2,17	+	/	/	+ par défaut	+LA	+HB	+MA	*L.monocytogenes*	+	PA
P2	Frozen fries	PV2	*No*		+HA	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	7388	1,86	+	/	/	+ par défaut	+LA*	+HA	+MA	*L.monocytogenes L.innocua*	+	PA
P3	Traditional frozen fries	PV2	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7314	1,84	+	/	/	+ par défaut	+HA	+HA*	+LA	*L.monocytogenes*	+	PA
R1	Frozen fried potatoes	PV2	*No*		+MA	+MB	+HA	+MA	*L.monocytogenes*	+	7417	1,91	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	+	PA
R2	Frozen fries	PV2	*No*		+MB	+MB*	+HB	+MB	*L.monocytogenes L.innocua*	+	7667	1,97	+	/	/	+ par défaut	+HA	+HA	+MB*	*L.monocytogenes*	+	PA
S10	Frozen fries	PV2	*No*		+MA	+MB	+HA	+MA	*L.monocytogenes L.innocua*	+	6742	1,72	+	/	/	+ par défaut	+HA	+MB	+HB	*L.monocytogenes*	+	PA
S11	Frozen fried potatoes	PV2	*No*		+MA	+MB	+MA	+MA	*L.monocytogenes*	+	10144	2,59	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	+	PA
T1	Frozen fried potatoes	PV2	*No*		+MA	+MB*	+HA	+MB*	*L.monocytogenes L.innocua*	+	4959	1,77	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	PA
Q25	Lamb's lettuce	PV2	*Yes*	*2,2*	+LB	+LC	+MA	+MB	*L.monocytogenes*	+	6752	1,73	+	/	/	+ par défaut	+HA	+HA	+MB*	*L.monocytogenes*	+	PA
Q17	Spinach salad	PV2	*Yes*	*6,6*	+LA	+LC	+MA	+MB	*L.innocua*	+	11	0,00	-	7340	3,22	+	+HA	+HA	+MB	*L.innocua*	+	PA
Q16	Soya	PV2	*Yes*	*10,6*	+LA	+LC	+HA	+MB	*L.innocua*	+	45	0,01	-	6880	3,01	+	+HA	+HA	+HB	*L.innocua*	+	PA
Q15	Catalan salad mix	PV2	*Yes*	*10,6*	+LA	+LC	+HA	+MB	*L.innocua*	+	14	0,00	-	7276	3,19	+	+HA	+HA	+MB	*L.innocua*	+	PA
S19	Frozen fries	PV2	*Yes*	*20*	+MB	+MB	+MA	+MA	*L.monocytogenes*	+	7615	1,94	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	+	PA
T6	Mixed salad	PV2	*Yes*	*21,5*	+LA	+LB	+MA	+MB	*L.monocytogenes*	+	10620	2,71	+	/	/	+ par défaut	+MA	+HB	+HB	*L.monocytogenes*	+	PA
C3	Spinach with cream	PV3	*No*		+LA	+LA	+MA	+MA	*L.monocytogenes*	+	8753	2,34	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	+	PA
T7	Southern style fried vegetables	PV3	*No*		+HB	+LB	+HB	+HB*	*L.monocytogenes L.innocua*	+	10711	2,73	+	/	/	+ par défaut	+HB	+HB	+HB	*L.monocytogenes L.innocua*	+	PA
U12	Cauliflower - broccoli puree	PV3	*No*		+MA*	+MB*	+HB	+HB	*L.monocytogenes L.welshimeri*	+	8592	2,19	+	/	/	+ par défaut	/	+HB*	+MA*	*L.monocytogenes L.welshimeri*	+	PA
V2	Catalan style fried vegetables	PV3	*No*		+LA	+LB	+HA	+HB	*L.innocua*	+	50	0,01	-	8213	2,87	+	+HA	+HA	+MA	*L.innocua*	+	PA
U9	Fried zucchini	PV3	*Yes*	*0,3*	-LE	+MB	-LE	+MC	*L.seeligeri*	+	-5	0,00	-	23	0,01	-	-ME	-LE	-ME	Ø	-	ND
V3	Southern style fried vegetables	PV3	*Yes*	*4,2*	+LA	+LB	+HA	+HB	*L.innocua*	+	0	0,00	-	8562	3,00	+	+HA	+HB	+HA	*L.innocua*	+	PA
V5	Fried vegetables	PV3	*Yes*	*4,2*	+MA	+LB	+HA	+MB	*L.innocua*	+	1	0,00	-	8721	3,05	+	+MA	+HB	+MB	*L.innocua*	+	PA
V6	Vegetables puree	PV3	*Yes*	*5,6*	+LA	+LA(3)	+HA	+HA	*L.innocua*	+	50	0,01	-	8290	2,90	+	+HA	+HA	+MA	*L.innocua*	+	PA
V4	Country-style fried vegetables	PV3	*Yes*	*7,2*	+LA	+LB	+HA	+HB	*L.innocua*	+	55	0,01	-	8414	2,94	+	+HA	+HB	+HB	*L.innocua*	+	PA
V7	Cooked carots	PV3	*Yes*	*7,2*	+MA	+MA	+HA	+MA	*L.innocua*	+	-3	0,00	-	7743	2,71	+	+MA	+HA	+MA	*L.innocua*	+	PA
Q26	Vegetables kebabs	PV3	*Yes*	*6,6 et 1,4*	+LB	+LB	+HA	+MB	*L.innocua*	+	11	0,00	-	8013	3,51	+	+HA	+MA	+MB*	*L.innocua*	+	PA
S13	Vegetables soup	PV3	*Yes*	*10*	+LA(3)	+LA(1)	+HA	+MA	*L.monocytogenes*	+	7741	1,97	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
S15	Ratatouille	PV3	*Yes*	*10*	+LA	+LA	+HA	+MA	*L.monocytogenes*	+	6906	1,76	+	/	/	+ par défaut	+HA	+HB	+HA	*L.monocytogenes*	+	PA
S16	Potato flakes	PV3	*Yes*	*10*	+MB	+MB	+MA	+MA	*L.monocytogenes*	+	7061	1,80	+	/	/	+ par défaut	+HA	+HB	+HB	*L.monocytogenes*	+	PA
T3	Broccoli & cauliflower patties	PV3	*No & Yes*	*21,5*	+MA	+MB	+MB*	+MB	*L.monocytogenes L.innocua*	+	2659	0,67	+	/	/	+ par défaut	+HB	+HB*	+HB	*L.monocytogenes L.innocua*	+	PA
S14	Celery & beetroot salad	PV3	*Yes*	*20*	+LB	+MC	+MA	+MA	*L.monocytogenes*	+	6943	1,77	+	/	/	+ par défaut	+HB	+HB	+HA	*L.monocytogenes*	+	PA
T4	Celery cake	PV3	*Yes*	*30*	+MA	+MA	+LA	+MA	*L.seeligeri*	+	6	0,00	-	8141	3,62	+	+HB	+HA	+MA	*L.seeligeri*	+	PA

Composite foods - Listeria spp

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	**MATRICES**	**Cat.**	***AC***	***CFU/25g***	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
I9	Hot Dog	C2	*No*		Ø	-LE	-LE	Ø	/	-	0	0,00	-	61	0,02	-	/	/	/	/	-	NA
I18	Chicken pie	C2	*Yes*	*1,56*	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	20	0,00	-	/	/	/	/	-	NA
B11	Strawberry tart	C3	*No*		Ø	-LE	Ø	-LE	/	-	-4	0,00	-	25	0,00	-	/	/	/	/	-	NA
B29	Strawberry tart	C3	*No*		Ø	Ø	-LE	-LE	/	-	-4	0,00	-	20	0,00	-	/	/	/	/	-	NA
B1	Rice salad	C1	*No*		+MA	+MA	+HA	+MA	*L.monocytogenes*	+	7692	2,06	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B13	Tagliatelle	C2	*No*		+MA	+MA	+HA	+MA	*L.monocytogenes*	+	7664	2,05	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B14	Tagliatelle	C2	*No*		+MA	+MA	+MA	+HA	*L.monocytogenes*	+	6953	1,86	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
C2	Farfale	C2	*No*		+LA	Ø	+MA*	+MA*	*L.monocytogenes* *L.innocua*	+	6828	1,82	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
Q10	Salmon paupiette with vegetables	C2	*No*		PP1	-LE	Ø	-LE	/	-	-3	0,00	-	3233	1,41	+	+MA	+MA	+MA	*L.welshimeri*	+	PD
S7	Cod fillet with vegetables	C2	*Yes*	*1,64*	Ø	Ø	+HA	+MA	*L.innocua*	+	6	0,00	-	7155	3,18	+	+HA	+HA	+HA	*L.innocua*	+	PA
B5	Profiteroles	C3	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	7825	2,09	+	/	/	+ par défaut	+HA*	+HA*	+MA*	*L.monocytogenes*	+	PA
B9	Profiteroles	C3	*No*		+MA	+MA	+HA*	+HA*	*L.monocytogenes*	+	7370	1,97	+	/	/	+ par défaut	+HA*	+HA*	+HA*	*L.monocytogenes*	+	PA
C12	Chantilly cream puff	C3	*No*		+MA	+HA	+MA*	+MA*	*L.monocytogenes* *L.innocua*	+	7981	2,13	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes* *L.innocua*	+	PA
P5	Cream puff	C3	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7382	1,86	+	/	/	+ par défaut	+MA*	+MA*	+MA	*L.monocytogenes*	+	PA
C13	Cream cake	C3	*No*		+LA	+LB	Ø	-ME	*L.grayi*	+	-4	0,00	-	18	0,00	-	/	/	/	/	-	ND
L11	Strawberry vanilla ice-cream	C3	*Yes*	*4,5*	+MA	+MA	+HA	+HA	*L.innocua*	+	37	0,00	-	7690	3,41	+	+HA	+HB	+MA	*L.welshimeri*	+	PA
J28	Strawberry ice-cream	C3	*Yes*	*5*	Ø	Ø	Ø	Ø	/	-	6	0,00	-	7544	3,32	+	+HA	+HA	+HA	*L.innocua*	+	PD
J29	Vanilla ice-cream	C3	*Yes*	*7,5*	+LA	+LA	+HA	+HA	*L.innocua*	+	5	0,00	-	7311	3,12	+	+HA	+HB	+MA	*L.innocua*	+	PA
L9	Normandy tart	C3	*Yes*	*8,7*	+HA	+HA	+HA	+HA	*L.innocua*	+	7	0,00	-	7718	3,42	+	+HA	+HA	+MA	*L.innocua*	+	PA
J22	Strawberry melba	C3	*Yes*	*10*	+LA(1)	+LB(1)	+HA	+HB	*L.innocua*	+	46	0,01	-	6805	2,90	+	+HB	+HA	+MA	*L.innocua*	+	PA
J21	Chantilly cream puff	C3	*Yes*	*5,1 et 7,5*	+MA	+MA	+HA	+MA	*L.monocytogenes* *L.innocua*	+	6697	1,70	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes* *L.innocua*	+	PA
L10	Pastry pudding	C3	*Yes*	*15 et 8,7*	+HA*	+HA	+HA	+HA	*L.innocua*	+	9	0,00	-	7719	3,42	+	+HA	+HA	+HA	*L.innocua*	+	PA

Environmental samples - Listeria spp

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	MATRICES	Cat.	*AC*	*CFU/25g*	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
G19	Waste waters	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	18	0,00	-	/	/	/	/	-	NA
G20	Standing water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	20	0,00	-	/	/	/	/	-	NA
G22	Water from rinsing container	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	14	0,00	-	/	/	/	/	-	NA
G23	Water	EN1	*No*		Ø	Ø	Ø	-LE	/	-	-2	0,00	-	18	0,00	-	/	/	/	/	-	NA
H9	Washing basin	EN1	*Yes*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	18	0,00	-	/	/	/	/	-	NA
H10	Residual water	EN1	*Yes*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	20	0,00	-	/	/	/	/	-	NA
H11	Doser rinsing water	EN1	*Yes*		Ø	Ø	Ø	-LE	/	-	-4	0,00	-	19	0,00	-	/	/	/	/	-	NA
H12	Standing water from storage room	EN1	*Yes*		Ø	Ø	Ø	Ø	/	-	-5	0,00	-	23	0,00	-	/	/	/	/	-	NA
J10	Residual water from facility	EN1	*No*		-LE	-LE	-ME	-ME	/	-	-3	0,00	-	29	0,01	-	/	/	/	/	-	NA
J11	Residual water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	21	0,00	-	/	/	/	/	-	NA
J12	Washing machine water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	18	0,00	-	/	/	/	/	-	NA
J13	Washing machine water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	25	0,00	-	/	/	/	/	-	NA
M29	Puddle of water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	34	0,01	-	/	/	/	/	-	NA
M30	Residual water	EN1	*No*		Ø	Ø	Ø	-LE	/	-	-4	0,00	-	28	0,01	-	/	/	/	/	-	NA
M31	Standing water from storage container	EN1	*No*		Ø	Ø	Ø	-LE	/	-	-2	0,00	-	22	0,00	-	/	/	/	/	-	NA
M32	Water from rinsing container outlet	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	24	0,01	-	/	/	/	/	-	NA
M33	Water on ground	EN1	*No*		Ø	Ø	-LE	Ø	/	-	-4	0,00	-	23	0,01	-	/	/	/	/	-	NA
C16	Sponge from fish cutting	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-5	0,00	-	34	0,01	-	/	/	/	/	-	NA
C17	Slicer sponge	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-4	0,00	-	25	0,00	-	/	/	/	/	-	NA
D21	Wipe from cheese-slicing machine	EN2	*No*		Ø	Ø	Ø	Ø	/	-	-5	0,00	-	21	0,00	-	/	/	/	/	-	NA
D22	Wipe from cheese knife	EN2	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	51	0,01	-	/	/	/	/	-	NA
D24	Surface fish knife	EN2	*No*		-LE	-LE	-ME	-ME	/	-	-3	0,00	-	18	0,00	-	/	/	/	/	-	NA
F19	Surface of serrated butcher's knife	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-4	0,00	-	19	0,00	-	/	/	/	/	-	NA
F20	Meat preparation board surface	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-3	0,00	-	18	0,00	-	/	/	/	/	-	NA
F21	Surface slicing machine	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-3	0,00	-	27	0,00	-	/	/	/	/	-	NA
F22	Surface of ham slicing machine	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
F23	Surface of cold meats knife	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-4	0,00	-	22	0,00	-	/	/	/	/	-	NA
F24	Surface of roasting spit	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-4	0,00	-	21	0,00	-	/	/	/	/	-	NA
G24	Swab from ground drainage channel	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-2	0,00	-	17	0,00	-	/	/	/	/	-	NA
G26	Cheese counter board surface	EN2	*No*		Ø	-LE	Ø	Ø	/	-	-4	0,00	-	21	0,00	-	/	/	/	/	-	NA
J8	Ground surface in butcher's facility	EN2	*Yes*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	25	0,01	-	/	/	/	/	-	NA
J9	Surface of butcher's cutting table	EN2	*Yes*		Ø	Ø	-LE	Ø	/	-	-2	0,00	-	20	0,00	-	/	/	/	/	-	NA
J30	Surface of stainless steel table in butcher's facility	EN2	*Yes*		Ø	Ø	-LE	-ME	/	-	-4	0,00	-	18	0,00	-	/	/	/	/	-	NA
O16	Surface of slicer in cold meats facility	EN2	*Yes*		-LE	-LE	-LE	-LE	/	-	4	0,00	-	22	0,00	-	Ø	-LE	-LE	/	-	NA
O17	Surface in cold store for cheese	EN2	*Yes*		Ø	-LE	Ø	-ME	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
I29	Residues from cheese counter	EN3	*No*		Ø	-LE	-LE	-ME	/	-	-4	0,00	-	19	0,00	-	/	/	/	/	-	NA
I30	Residues from cheese counter	EN3	*No*		Ø	Ø	Ø	Ø	/	-	-1	0,00	-	21	0,00	-	/	/	/	/	-	NA
I31	Residue from floor of production hall	EN3	*No*		Ø	Ø	-LE	Ø	/	-	-7	0,00	-	21	0,00	-	/	/	/	/	-	NA
O2	Residues from cheese counter	EN3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	20	0,00	-	/	/	/	/	-	NA
P10	Residues from cold meats counter	EN3	*No*		-LE	-LE	-ME	-ME	/	-	-3	0,00	-	26	0,01	-	-LE	-ME	-ME	/	-	NA
P14	Residues from cheese facility	EN3	*No*		Ø	-LE	Ø	-LE	/	-	-3	0,00	-	26	0,01	-	Ø	-LE	Ø	/	-	NA

Environmental samples - Listeria spp

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	MATRICES	Cat.	*AC*	*CFU/25g*	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
F18	Water from U-bend in butcher's facility	EN1	*No*		+LA	+LA	+HA	+MA*	*L.monocytogenes*	+	8612	2,30	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
G21	Washing machine water	EN1	*No*		+LA	+LA*	+HA	+MA*	*L.monocytogenes L.innocua*	+	6190	1,57	+	/	/	+ par défaut	+MA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
O20	Water from cooling tower	EN1	*No*		+LA	+LA	+MA	+MA	*L.monocytogenes*	+	6578	1,66	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	+	PA
H13	Water from light rinsing	EN1	*Yes*	4 et 0	Ø	Ø	Ø	-LE	/	-	5	0,00	-	7485	3,20	+	+LB	+HB	+HA	*L.Innocua L.seeligeri*	+	PD
O18	Water from rinsing container filter outlet	EN1	*Yes*	6,5	+LA	+LA	+MA	+MB	*L.innocua*	+	7	0,00	-	7165	3,18	+	+MB	+MA	+HB	*L.innocua*	+	PA
H7	Water from final rinsing	EN1	*Yes*	8,0	Ø	Ø	Ø	Ø	/	-	8	0,00	-	7098	3,03	+	+HA	+HA	+HA	*L.seeligeri*	+	PD
M27	Rinsing water	EN1	*Yes*	7 et 3,8	+MA	+LA	+MA*	+MB*	*L.monocytogenes L.innocua*	+	8365	2,11	+	/	/	+ par défaut	+HA	+HB*	+HA*	*L.monocytogenes*	+	PA
M28	Water from washing container	EN1	*Yes*	8,8 et 3,8	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	8015	2,02	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes*	+	PA
H8	Rinsing bath	EN1	*Yes*	16,0	Ø	Ø	+LC	+MA	*L.seeligeri*	+	4	0,00	-	7477	3,19	+	+LB	+HC	+HA	*L.seeligeri*	+	PA
G27	Surface of cold meats knife	EN2	*No*		Ø	-LE	-LE	-LE	/	-	20	0,00	-	7541	2,89	+	+HA	+HA	+HA	*L.welshimeri*	+	PD
O3	Cold meats counter knife	EN2	*No*		+LB	-ME	+HB	+MB	*L.monocytogenes*	+	-4	0,00	-	20	0,00	-	Ø	-LE	-ME	/	-	ND
B28	Sponge from top mat on scales	EN2	*No*		Ø	Ø	+HA	+HA	*L.monocytogenes*	+	7794	2,08	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
D23	Swab from sausage production line	EN2	*No*		+HA	+HA	+MA	+MA	*L.monocytogenes*	+	6829	1,73	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
F25	Surface of cold meat slicing machine	EN2	*No*		+HA	+MA	+MA*	+MA*	*L.innocua*	+	-2	0,00	-	9958	3,63	+	+LA	+LA	+LA	*L.innocua*	+	PA
G25	Surface of cheese knife	EN2	*No*		+LA	+LB	+HA	+HA	*L.monocytogenes*	+	7500	1,90	+	/	/	+ par défaut	+HA	+MB	+MA	*L.monocytogenes*	+	PA
G28	Ground surface in fish-cutting facility	EN2	*No*		+MA	+MB	+HA	+MB	*L.monocytogenes*	+	1974	0,50	+	/	/	+ par défaut	-ME	+MA	+LA	*L.monocytogenes*	+	PA
J7	Cheese counter knife	EN2	*No*		+HA*	+MA*	+MA*	+MA*	*L.monocytogenes L.innocua*	+	698	0,17	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PA
O1	Sponge from surface of pastries stand	EN2	*No*		+LA	+LA*	+HA	+HA	*L.monocytogenes L.innocua*	+	7370	1,86	+	/	/	+ par défaut	+MA*	+HA*	+HA	*L.monocytogenes L.innocua*	+	PA
O4	Surface in cold store for meats	EN2	*No*		+LA	+LA*	+HA*	+MA*	*L.monocytogenes L.innocua*	+	7977	2,01	+	/	/	+ par défaut	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
O5	Swab from fries production line	EN2	*No*		+MA	+MA	+HA*	+MA*	*L.monocytogenes*	+	7329	1,85	+	/	/	+ par défaut	+MA	+MA	+MA*	*L.monocytogenes*	+	PA
P9	Sponge from transfer belt	EN2	*No*		+HA	+MB	+HB	+HB	*L.monocytogenes*	+	7155	1,80	+	/	/	+ par défaut	+MA	+MB	+HA	*L.monocytogenes*	+	PA
H16	Surface of dirty service lift	EN2	*Yes*	0,1	-LE	-LE	+HA	+HA	*L.innocua*	+	-3	0,00	-	7329	3,13	+	-LE	+HB	+MD	*L.innocua*	+	PA
J1	Surface of stainless steel table in pastries facility	EN2	*Yes*	*0,2 et 0,4*	Ø	Ø	-ME	-ME	/	-	14	0,00	-	8251	3,51	+	+HA	+HA	+HB	*L.innocua*	+	PD
J4	Cheese counter knife	EN2	*Yes*	0,8	+LA	+LA	+MA	+MA	*L.innocua*	+	23	0,00	-	7926	3,38	+	+HA	+HA	+HA	*L.innocua*	+	PA

Environmental samples - Listeria spp

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	MATRICES	Cat.	AC	CFU/25g	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
J5	Saw blade from butcher's stand	EN2	*Yes*	1,2	+LA(3)	+LA	+MA	+MA	*L.innocua*	+	9	0,00	-	8075	3,45	+	+HA	+HA	+HA	*L.innocua*	+	PA
J2	Surface of slicer in butcher's facility	EN2	*Yes*	*0,4 et 0,8*	Ø	Ø	+MA	+MA	*L.innocua*	+	12	0,00	-	7932	3,40	+	+HA	+HA	+HA	*L.innocua*	+	PA
J6	Surface of freezer in pastries facility	EN2	*Yes*	1,6	+LA(2)	-LE	+MA	+MA	*L.innocua*	+	13	0,00	-	7773	3,32	+	+HA	+HA	+MA	*L.innocua*	+	PA
J3	Cheese counter board surface	EN2	*Yes*	0,6 et 1,2	+LA	+LB	+MA*	+MB	*L.monocytogenes*	+	10732	2,73	+	/	/	+ par défaut	+HA*	+HA*	+HB	*L.monocytogenes L.innocua*	+	PA
O13	Stainless steel shelf surface in cold store	EN2	*Yes*	6,5	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	7105	1,79	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	+	PA
O12	Floor of cold packaging room	EN2	*Yes*	9,7 et 5	+MA	+MA*	+HA	+MA*	*L.monocytogenes L.innocua*	+	10279	2,59	+	/	/	+ par défaut	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
O19	Surface of transport trolley	EN2	*Yes*	13,0	+MA	+LA	+HA	+HA	*L.innocua*	+	14	0,00	-	7172	3,18	+	+MA	+MA	+MA	*L.innocua*	+	PA
H15	Ground surface in storage room	EN2	*Yes*	24,0	Ø	-LE	+LC	+MB	*L.seeligeri*	+	29	0,00	-	7120	3,04	+	+HA	+HB	+MB	*L.seeligeri*	+	PA
O11	Surface in cooling room	EN2	*Yes*	19,5 et 7,5	+MA	+MA*	+HB	+MB*	*L.monocytogenes L.innocua*	+	8807	2,22	+	/	/	+ par défaut	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
P15	Stainless steel table - cold meats counter	EN2	*Yes*	ND	+HB	+MA	+HB	+MA	*L.innocua*	+	6	0,00	-	7257	3,22	+	+MA	+MA	+MA	*L.innocua*	+	PA
P16	Sink in production area	EN2	*Yes*	ND	+MA	+HB	+MA	+HB	*L.innocua*	+	11	0,00	-	7124	3,16	+	+MA	+MA	+MB	*L.innocua*	+	PA
P17	Swab from wall-floor join	EN2	*Yes*	ND	+HA	+MB*	+HA*	+MB*	*L.innocua L.ivanovii*	+	6	0,00	-	7182	3,19	+	+MA	+MA*	+MB	*L.innocua L.ivanovii*	+	PA
P18	Surface of trolley from manufacturing area	EN2	*Yes*	ND	+HA	+MB	+HA	+MB	*L.ivanovii*	+	1	0,00	-	9721	4,31	+	+MA	+HA	+MB	*L.ivanovii*	+	PA
I32	Bone dust	EN3	*No*		Ø	Ø	Ø	Ø	/	-	3	0,00	-	9928	3,89	+	+MA	+HA	+MA	*L.welshimeri L.innocua*	+	PD
I43	Residue from cutting counter	EN3	*No*		Ø	Ø	Ø	Ø	/	-	6691	1,80	+	/	/	+ par défaut	+MA	+MB	+MA	*L.monocytogenes*	+	PD
C14	Residue from production line	EN3	*No*		+MA	+MA	+MB	+MB	*L.monocytogenes*	+	9830	2,63	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
C15	Residue from dirty containers	EN3	*No*		+MA	+MA	+HA	+MA	*L.monocytogenes*	+	7455	1,99	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
O6	Residue from fries storage container	EN3	*No*		+MA	+MB	+HA*	+MB*	*L.monocytogenes L.innocua*	+	7109	1,79	+	/	/	+ par défaut	+HA	+MA*	+MA	*L.monocytogenes L.innocua*	+	PA
O7	Residue from meat-cutting board	EN3	*No*		+MA	+MA	+MA*	+MA*	*L.monocytogenes*	+	7368	1,86	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes*	+	PA
O8	Residue from packaging facility	EN3	*No*		+MA	+MA	+MA	+MB	*L.monocytogenes*	+	7372	1,86	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
O9	Residue from meat-cutting facility	EN3	*No*		+MA	+MA	+MA	+MA	*L.monocytogenes*	+	7273	1,83	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	+	PA
P11	Residue from fish counter	EN3	*No*		Ø	+LB	Ø	Ø	*L.monocytogenes*	+	7353	1,85	+	/	/	+ par défaut	-LE	+HA	+MB	*L.monocytogenes*	+	PA
P12	Scales for fish	EN3	*No*		Ø	+LB	+MA	+MA*	*L.monocytogenes*	+	7188	1,81	+	/	/	+ par défaut	-LE	+MA	+MB	*L.monocytogenes*	+	PA
O15	Residue from packaging container	EN3	*Yes*	<1	+MA	+MB	+MA	+LB	*L.monocytogenes*	+	4128	1,04	+	/	/	+ par défaut	+MA	+MA	+MB	*L.monocytogenes*	+	PA
O14	Residue from sink in cutting facility	EN3	*Yes*	9,7	+MA	+MB	+MA	+LB	*L.monocytogenes*	+	47	0,01	-	1906	0,84	+	+LA	+LB	-LE	*L.monocytogenes*	+	PA
H14	Residue from machine filter	EN3	*Yes*	16,0	+LA	+LA	+HA	+HA	*L.seeligeri*	+	82	0,02	-	6872	2,93	+	+HA	+HB	+MB	*L.seeligeri*	+	PA
O10	Residue from cutting facility stainless steel table	EN3	*Yes*	13 et 10	+MA	+MB*	+MB	+MB*	*L.monocytogenes L.innocua*	+	2024	0,51	+	/	/	+ par défaut	+MB*	+HB*	+MB*	*L.monocytogenes L.innocua*	+	PA

Meat products - Listeria monocytogenes

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
E12	Lamb kebab	PC1	No		Ø	Ø	Ø	-LE	/	-	-3	0,00	-	17	0,00	-	/	/	/	/	-	NA
F1	Tournedos	PC1	No		Ø	Ø	Ø	Ø	/	-	-5	0,00	-	22	0,00	-	/	/	/	/	-	NA
F3	Horse meat fillet	PC1	No		Ø	Ø	Ø	Ø	/	-	0	0,00	-	34	0,01	-	/	/	/	/	-	NA
F4	Pork chop	PC1	No		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	19	0,00	-	/	/	/	/	-	NA
F5	Rump steak	PC1	No		Ø	Ø	Ø	Ø	/	-	-5	0,00	-	22	0,00	-	/	/	/	/	-	NA
F6	Rib steak	PC1	No		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	24	0,00	-	/	/	/	/	-	NA
M1	Lamb kidneys	PC1	No		Ø	-ME	Ø	Ø	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
M6	Chicken breasts	PC1	No		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
M11	Kidneys	PC1	No		Ø	-LE	Ø	-LE	/	-	-3	0,00	-	25	0,01	-	/	/	/	/	-	NA
W14	Minced horse meat	PC1	No		Ø	Ø	Ø	-LE	/	-	22	0,00	-	24	0,00	-	/	/	/	/	-	NA
T15	Tomato burger	PC1	No		Ø	Ø	Ø	Ø	/	-	11	0,00	-	7048	3,13	+	+HA	+HA	+MB	*L.innocua*	-	NA
E10	Lean bourguignon beef	PC1	No		+LA	+LA	+MA	+MA	*L.welshimeri*	-	8	0,00	-	7812	3,00	+	+HA	+HA	+HA	*L.welshimeri*	-	NA
I21	Pork kidneys	PC1	No		+LA*	+LA*	+HA*	+LA*	*L.welshimeri* *L.innocua*	-	26	0,00	-	6924	2,96	+	+MB	+MA*	+MA*	*L.welshimeri* *L.innocua*	-	NA
T16	Veal	PC1	No		+LA(1)	-LE	+HB	+MB	*L.welshimeri*	-	9	0,00	-	8603	3,83	+	+MA	+MA*	+MD	*L.welshimeri*	-	NA
T10	Minced beef burger with oignons	PC1	No		+LA(3)	+LB	+HB	+MA	*L.innocua*	-	9	0,00	-	8008	3,56	+	+HA	+HA	+MA	*L.innocua*	-	NA
V16	Tomato burger	PC1	No		Ø	Ø	+HA	+MA	*L.welshimeri*	-	27	0,00	-	7573	2,65	+	+HA	+HA*	+MA	*L.welshimeri*	-	NA
K1	Minced pork loin	PC1	Yes	*4,11*	+LA	+LA	+MA	+MA	*L.innocua*	-	27	0,00	-	7824	3,34	+	+HA	+HA	+HB	*L.innocua*	-	NA
K2	Chicken gizzard	PC1	Yes	*5,5*	+HA	+MA	+HA	+MA	*L.innocua*	-	7	0,00	-	7930	3,39	+	+HA	+HA	+HA	*L.innocua*	-	NA
M2	Minced meat	PC1	Yes	*5,7*	Ø	+LA	+MA	+LA	*L.innocua*	-	-3	0,00	-	4646	2,06	+	+MA	+LA	+MA	*L.innocua*	-	NA
K6	Pork chop	PC1	Yes	*12*	+MA	+MA	+HA	+MA	*L.welshimeri*	-	169	0,04	-	6845	2,92	+	+HA	+HB	+HA	*L.welshimeri*	-	NA
I19	Beef steak	PC1	Yes	*<1*	+MA	+MA	+HA	+MA	*L.welshimeri*	-	172	0,04	-	6293	2,69	+	+MA	+MA	+MA	*L.welshimeri*	-	NA
F2	Tomato & basil chipolata sausages	PC2	No		-LE	Ø	-LE	Ø	/	-	-4	0,00	-	39	0,01	-	/	/	/	/	-	NA
M3	Blood sausage	PC2	No		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	21	0,00	-	/	/	/	/	-	NA
M12	Blood sausage	PC2	No		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	16	0,00	-	/	/	/	/	-	NA
V12	Tomato stuffing	PC2	No		-LE	-LE	Ø	Ø	/	-	-5	0,00	-	16	0,00	-	/	/	/	/	-	NA
V18	Bolognese minced meat	PC2	No		Ø	-LE	Ø	Ø	/	-	-5	0,00	-	33	0,01	-	/	/	/	/	-	NA
M10	Pâté with pastry crust	PC2	No		Ø	Ø	-LE	Ø	/	-	-2	0,00	-	21	0,00	-	/	/	/	/	-	NA
I14	Rabbit terrine	PC2	Yes	*1,17*	Ø	Ø	Ø	Ø	/	-	-2	0,00	-	30	0,01	-	/	/	/	/	-	NA
L1	Tuscan minced pork	PC2	Yes	*2,3*	Ø	+LA	+HA	+MA	*L.welshimeri*	-	-3	0,00	-	21	0,00	-	Ø	Ø	-ME	/	-	NA
K7	Jellied tongue	PC2	Yes	*14,4*	+MA	+MA	+HA	+HA	*L.welshimeri*	-	15	0,00	-	7794	3,33	+	+HA	+HA	+HA	*L.welshimeri*	-	NA
K8	Potjevlesch potted meat	PC2	Yes	*16,8*	+HA	+HA	+HA	+MA	*L.welshimeri*	-	-2	0,00	-	7565	3,23	+	+MB	+MB	+MA	*L.welshimeri*	-	NA
I17	Duck pâté	PC2	Yes	*<1*	-LE	Ø	-ME	Ø	/	-	-4	0,00	-	19	0,00	-	/	/	/	/	-	NA
K10	Meat pâté	PC2	Yes	*5,5 et 9,6*	+HA*	+HA*	+HA	+MA*	*L.innocua* *L.welshimeri*	-	5	0,00	-	7740	3,30	+	+HA	+HB	+HB*	*L.innocua* *L.welshimeri*	-	NA
F9	Country srtyle pâté	PC3	No	*I14*	Ø	Ø	Ø	Ø	/	-	-5	0,00	-	50	0,01	-	/	/	/	/	-	NA
F10	Cured ham	PC3	No	*I17*	Ø	Ø	Ø	-LE	/	-	-3	0,00	-	20	0,00	-	/	/	/	/	-	NA
C26	Forestier pâté	PC3	No		Ø	Ø	Ø	Ø	/	-	-5	0,00	-	25	0,00	-	/	/	/	/	-	NA
E5	Country srtyle pâté	PC3	No		Ø	-LE	Ø	Ø	/	-	-4	0,00	-	38	0,01	-	/	/	/	/	-	NA
E6	Strasbourg sausages	PC3	No		-LE	Ø	-LE	Ø	/	-	-3	0,00	-	18	0,00	-	/	/	/	/	-	NA
E8	Country srtyle pâté	PC3	No		Ø	-LE	Ø	-ME	/	-	-2	0,00	-	44	0,01	-	/	/	/	/	-	NA
F11	Liver pâté	PC3	No		Ø	Ø	-ME	-LE	/	-	-4	0,00	-	54	0,01	-	/	/	/	/	-	NA
I6	Garlic sausage	PC3	No		Ø	Ø	-ME	-LE	/	-	-2	0,00	-	19	0,00	-	/	/	/	/	-	NA
I7	Pâté with shallots	PC3	No		Ø	Ø	-ME	Ø	/	-	-4	0,00	-	20	0,00	-	/	/	/	/	-	NA
M7	Cervelas sausage	PC3	No		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	23	0,01	-	/	/	/	/	-	NA
M9	Ham	PC3	No		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
T14	Liver pâté	PC3	No		Ø	-LE	Ø	Ø	/	-	-4	0,00	-	28	0,01	-	Ø	Ø	-LE	/	-	NA
D8	Cured ham	PC3	No		+MA	+MA	+MA	+MA	*L.welshimeri*	-	61	0,01	-	7666	2,94	+	+HA	+HA	+HA	*L.welshimeri*	-	NA
T17	Spreadable sausage	PC3	No		+MA	+MA*	+HB	+MA	*L.innocua* *L.welshimeri*	-	9	0,00	-	7075	3,15	+	+HA	+HA	+MA	*L.innocua*	-	NA
X16	Lardons	PC3	No		+LA	+LA	+MA	+MA	*L.innocua*	-	1	0,00	-	7853	2,75	+	+MA	+HA	+HA	*L.innocua*	-	NA
L3	Rillettes	PC3	Yes	*0,3*	+LA	+LA	+HA	+HA	*L.ivanovii*	-	-3	0,00	-	38	0,01	-	Ø	Ø	Ø	/	-	NA
L4	Chicken rillettes	PC3	Yes	*0,6*	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	20	0,00	-	/	/	/	/	-	NA
I15	Farmhouse liver pâté	PC3	Yes	*0,78*	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
L2	Strasbourg sausages	PC3	Yes	*1,8*	+LA	+LA	+HA	+HA	*L.welshimeri*	-	8	0,00	-	7975	3,54	+	+HA	+HA	+HA	*L.welshimeri*	-	NA
K3	Mortadella sausage	PC3	Yes	*6,8*	+LA	+MB	+HA	+HA	*L.innocua*	-	29	0,00	-	7682	3,28	+	+HA	+HA	+HA	*L.innocua*	-	NA
K5	Ham	PC3	Yes	*9,6*	+MA	+MA	+HA	+MA	*L.welshimeri*	-	8	0,00	-	7880	3,38	+	+HA	+HA	+HB	*L.welshimeri*	-	NA
I20	Ham roulade	PC3	Yes	*<1*	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	21	0,00	-	/	/	/	/	-	NA
I16	Country pâté	PC3	Yes	*<1*	+MA	+MA	+HA	+MA	*L.welshimeri*	-	6	0,00	-	7054	3,01	+	+MA	+HA	+MA	*L.welshimeri*	-	NA
K9	Bayonne ham	PC3	Yes	*6,8 et 12*	+MA*	+MA	+HA	+MA*	*L.innocua* *L.welshimeri*	-	7	0,00	-	7821	3,34	+	+HA	+HA	+HA*	*L.innocua* *L.welshimeri*	-	NA

Meat products - Listeria monocytogenes

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	MATRICES	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
D7	Beef minced meat	PC1	*No*		Ø	Ø	Ø	Ø	/	-	199	0,05	+	/	/	+ par défaut	+LA	+LA	+LA	*L.monocytogenes*	+	PD
C23	Beef heart	PC1	*No*		+MA	+MB	+MA	+MA	*L.monocytogenes*	+	7363	1,97	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
D1	Turkey kebab	PC1	*No*		+LA*	+LA*	+MA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	1474	0,37	+	/	/	+ par défaut	+HA*	+HA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	PA
D2	Chicken wings	PC1	*No*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes L.innocua*	+	10982	2,78	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	PA
E2	Minced meat	PC1	*No*		+LA	+LA(2)	+MA	+MA	*L.monocytogenes*	+	7515	1,90	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PA
E3	Minced meat	PC1	*No*		+LA	+LA	+MA	+MA	*L.monocytogenes*	+	8260	2,09	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
E7	Minced meat	PC1	*No*		Ø	Ø	+HA	+HA	*L.monocytogenes*	+	7980	2,02	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
M4	Chicken thighs	PC1	*No*		+LA	+LA*	+MA*	+MA*	*L.monocytogenes L.welshimeri L.innocua*	+	6	0,00	-	8155	3,62	+	+MA	+HA	+MA	*L.monocytogenes L.welshimeri L.innocua*	+	PA
T11	Fillet of duck breast	PC1	*No*		Ø	Ø	+HA	+HB	*L.monocytogenes L.innocua*	+	9390	2,39	+	/	/	+ par défaut	+HA	+MA*	+HA	*L.monocytogenes L.innocua*	+	PA
T19	Turkey kebab	PC1	*No*		+LA(4)	+HD	+MA	+MA*	*L.monocytogenes L.innocua*	+	10155	2,59	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes L.innocua*	+	PA
V8	Frozen minced beef burger	PC1	*No*		+LB	+LB	+HA	+MA	*L.monocytogenes*	+	7871	2,03	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes L.innocua*	+	PA
V9	Fillet of duck breast	PC1	*No*		Ø	Ø	+MA	+MA	*L.monocytogenes*	+	9836	2,54	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
V14	Chicken fillet	PC1	*No*		Ø	Ø	+HA	+MA	*L.welshimeri*	+	1934	0,50	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes L.welshimeri*	+	PD
K4	Bovine meat	PC1	*No & Yes*	*NC mono 8,2 inno*	+LA	+LA	+HA	+MA	*L.monocytogenes L.innocua*	+	252	0,06	+	/	/	+ par défaut	+HA	+HA	+HA*	*L.monocytogenes L.innocua*	+	PA
D10	Minced meat	PC1	*No*		+LA(4)	+LA*(2)	+HA*	+HA*	*L.monocytogenes L.innocua*	+	1339	0,33	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes L.innocua*	+	PA
I13	Fillet of duck breast	PC1	*No*		+LA*	+LA*	+HA*	+MA*	*L.monocytogenes L.innocua*	+	9599	2,44	+	/	/	+ par défaut	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
I8	Hamburger	PC1	*No*		+LA	+MA	+HB	+MA	*L.monocytogenes*	+	7818	1,99	+	/	/	+ par défaut	+MA	+HB	+MA	*L.monocytogenes*	+	PA
D9	Minced meat with herbs	PC2	*No*		+LA*	+LA*	+MA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	5372	1,36	+	/	/	+ par défaut	+HA	+HA*	+HB*	*L.monocytogenes L.innocua*	+	PA
G4	Texane barbecued pork	PC2	*No*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes*	+	9331	2,36	+	/	/	+ par défaut	+MA*	+MB	+MA	*L.monocytogenes L.innocua*	+	PA
G10	Pork belly with herbs	PC2	*No*		+HA	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	+	7937	2,01	+	/	/	+ par défaut	+MA*	+HA*	+MA*	*L.monocytogenes*	+	PA
G11	Spiced pork belly	PC2	*No*		+HA*	+HA*	+HA	+MA*	*L.monocytogenes*	+	9639	2,44	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
I10	Jellied tongue	PC2	*No*		+LA	+LA	+HA	+MA	*L.monocytogenes*	+	-3	0,00	-	23	0,00	-	Ø	Ø	Ø	/	-	ND
I11	Pig's head pâté	PC2	*No*		+MA	+MB*	+MA*	+MA*	*L.monocytogenes L.innocua*	+	10504	2,67	+	/	/	+ par défaut	+HA*	+HA*	+HA*	*L.monocytogenes L.innocua*	+	PA
T18	Jellied tongue	PC2	*No*		+LB	+LC	+MB	+MA*	*L.monocytogenes*	+	7159	1,82	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes*	+	PA
V13	Grilled ham	PC2	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7299	1,88	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
M8	Merguez sausage	PC3	*No*		+HB	+HB	+MB	+MB	*L.monocytogenes L.innocua*	+	9253	2,33	+	/	/	+ par défaut	+HB	+HA*	+HB	*L.monocytogenes L.innocua*	+	PA
D11	Andouillette sausage	PC3	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	7809	1,98	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	+	PA
E9	Chipolata sausage with olives	PC3	*No*		+LA	+LB	+LB	+MA*	*L.monocytogenes L.welshimeri L.innocua*	+	452	0,11	+	/	/	+ par défaut	+MA*	+MA*	+MA*	*L.monocytogenes L.welshimeri L.innocua*	+	PA
E11	Toulouse sausage	PC3	*No*		+LA*	+LA*	+HA	+HA*	*L.monocytogenes L.innocua*	+	3134	0,79	+	/	/	+ par défaut	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	+	PA
F7	Chipolata sausage	PC3	*No*		+MA*	+MA*	+MA*	+MA*	*L.monocytogenes L.innocua*	+	10480	2,80	+	/	/	+ par défaut	+HA*	+MB*	+MB	*L.monocytogenes L.innocua*	+	PA
F8	Merguez sausage	PC3	*No*		+MB	+LA	+HA	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	9529	2,54	+	/	/	+ par défaut	+HB	+HB	+HA	*L.monocytogenes L.innocua L.welshimeri*	+	PA
C19	Chipolata sausage	PC3	*No*		-LE	-LE	Ø	Ø	/	-	8633	2,31	+	/	/	+ par défaut	+HA	+HB	+MB	*L.monocytogenes L.welshimeri*	+	PD
B30	Sausage	PC3	*No*		+HA	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	+	8627	2,31	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	+	PA
D3	Merguez sausage	PC3	*No*		+MA*	+MB*	+HA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	10263	2,60	+	/	/	+ par défaut	+HA	+HA*	+HB	*L.monocytogenes L.innocua L.welshimeri*	+	PA

Meat products - Listeria monocytogenes

CODE	MATRICES	Cat.	*AC*	*CFU/25g*	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD										FINAL RESULT	COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION					
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
D4	Merguez sausage	PC3	*No*		Ø	Ø	+MA	+MA	*L.monocytogenes*	+	592	0,15	+	/	/	+ par défaut	+HA*	+MA*	+MB*	*L.monocytogenes L.innocua*	+	PA
D6	Chipolata sausage	PC3	*No*		Ø	Ø	+HC	+MB	*L.monocytogenes*	+	9036	2,29	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes L.innocua*	+	PA
V10	Strasbourg sausages	PC3	*No*		Ø	-LE	Ø	Ø	/	-	7711	1,99	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PD
D5	Lardons	PC3	*No*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	+	8706	2,20	+	/	/	+ par défaut	+HA	+HA*	+HB	*L.monocytogenes L.innocua*	+	PA
G3	Paris style cooked ham	PC3	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7946	2,01	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	+	PA
I12	Knuckle of ham	PC3	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	8991	2,29	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
T12	Smoked lardons	PC3	*No*		+LA(2)	+MA	+HA*	+MA*	*L.monocytogenes L.welshimeri*	+	10064	2,57	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.welshimeri*	+	PA
T13	Spreadable sausage	PC3	*No*		+MA*	+MA*	+HB	+MA*	*L.monocytogenes L.welshimeri*	+	9739	2,48	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes L.welshimeri*	+	PA
V11	Smoked lardons	PC3	*No*		Ø	+LA	+HA	+HA	*L.welshimeri*	+	7529	1,94	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.welshimeri*	+	PD
V15	Smoked pork belly	PC3	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	6943	1,79	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PA
V17	Lardons	PC3	*No*		+LA	+LB	+MA	+MA	*L.monocytogenes L.welshimeri*	+	9735	2,52	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes L.welshimeri*	+	PA
W15	Lardons	PC3	*No*		+LA	+LA	+HA	+HB	*L.monocytogenes*	+	7707	1,99	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
X17	Smoked pork belly	PC3	*No*		+LA(2)	+LA	+HA	+MA	*L.monocytogenes*	+	9129	2,36	+	/	/	+ par défaut	+MB	+HA	+HB	*L.monocytogenes*	+	PA
M5	Rosette dried sausage	PC3	*Yes*	*7 mono 3,8 inno*	+HA(2)	+MA	+MA	+MB	*L.monocytogenes L.innocua*	+	8149	2,05	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	PA

Dairy products - Listeria monocytogenes

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	MATRICES	Cat.	*AC*	*CFU/25g*	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
B17	Maroilles cheese	PL1	*No*		-LE	-LE	-ME	Ø	/	-	-2	0,00	-	31	0,01	-	/	/	/	/	-	NA
C22	Epoisses cheese	PL1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	32	0,01	-	/	/	/	/	-	NA
C25	Maroilles cheese	PL1	*No*		Ø	-LE	Ø	Ø	/	-	-5	0,00	-	22	0,00	-	/	/	/	/	-	NA
D12	Coulommiers cheese	PL1	*No*		Ø	Ø	Ø	Ø	/	-	-1	0,00	-	44	0,01	-	/	/	/	/	-	NA
D13	Maroilles cheese	PL1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	17	0,00	-	/	/	/	/	-	NA
D15	Camembert cheese	PL1	*No*		Ø	-LE	Ø	-ME	/	-	-2	0,00	-	18	0,00	-	/	/	/	/	-	NA
D16	Reblochon cheese	PL1	*No*		Ø	-LE	Ø	Ø	/	-	-5	0,00	-	17	0,00	-	/	/	/	/	-	NA
D17	Reblochon cheese	PL1	*No*		Ø	-ME	Ø	-ME	/	-	-2	0,00	-	19	0,00	-	/	/	/	/	-	NA
D18	Neufchâtel cheese	PL1	*No*		-ME	-ME	-ME	Ø	/	-	-3	0,00	-	17	0,00	-	/	/	/	/	-	NA
D19	Langres cheese	PL1	*No*		Ø	Ø	Ø	Ø	/	-	1	0,00	-	20	0,00	-	/	/	/	/	-	NA
G2	Morbier cheese	PL1	*No*		Ø	-ME	Ø	Ø	/	-	-2	0,00	-	20	0,00	-	/	/	/	/	-	NA
I5	Brie cheese	PL1	*No*		Ø	-ME	-LE	-ME	/	-	6	0,00	-	230	0,09	-	/	/	/	/	-	NA
C7	Cow raw milk cheese	PL1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	9209	3,25	+	+HA	+LA	+LB	*L.seeligeri*	-	NA
D14	Munster cheese	PL1	*No*		Ø	-ME	Ø	Ø	/	-	0	0,00	-	592	0,22	+	+MB	+MA	+MB	*L.innocua*	-	NA
L6	Munster cheese	PL1	*Yes*	*2,4*	+LA	+LB	+HA	+HA	*L.innocua*	-	-3	0,00	-	37	0,01	-	Ø	Ø	Ø	/	-	NA
L5	Camembert cheese	PL1	*Yes*	*5*	Ø	+LA	+HA	+HA	*L.innocua*	-	8	0,00	-	8002	3,55	+	+HA	+HB	+HA	*L.innocua*	-	NA
L8	Leerdamer cheese	PL1	*Yes*	*10*	+HA	+MA	+HA	+HA	*L.innocua*	-	6	0,00	-	7833	3,47	+	+HA	+HA	+HA	*L.innocua*	-	NA
H1	Grated Gruyère cheese	PL1	*Yes*	*16,8*	Ø	Ø	Ø	-ME	/	-	9	0,00	-	7931	3,39	+	+HA	+HA	+HA	*L.innocua*	-	NA
H2	Vieux pâné cheese	PL1	*Yes*	*33,6*	Ø	+LA(1)	+MA	+MA	*L.innocua*	-	116	0,02	-	7460	3,18	+	+HB	+HB	+HB	*L.innocua*	-	NA
I22	Brie cheese	PL1	*Yes*	*34,5*	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	27	0,01	-	/	/	/	/	-	NA
H5	Reblochon cheese	PL1	*Yes*	*50,4*	+LA	+LB	+HA	+HA	*L.innocua*	-	14	0,00	-	7932	3,39	+	+HA	+HA	+HA	*L.innocua*	-	NA
H4	Brie cheese	PL1	*Yes*	*56*	Ø	-ME	Ø	-LE	/	-	-3	0,00	-	26	0,01	-	/	/	/	/	-	NA
H6	Reblochon cheese	PL1	*Yes*	*84*	Ø	-LE	Ø	-LE	/	-	-5	0,00	-	19	0,00	-	/	/	/	/	-	NA
L7	Double cream cheese	PL1	*Yes*	*10 et 8,7*	+HA*	+HA*	+HA	+HA	*L.innocua*	-	8	0,00	-	7837	3,48	+	+HA	+HA	+HA	*L.innocua*	-	NA
I3	Roquefort cheese	PL2	*No*		Ø	-LE	Ø	Ø	/	-	-2	0,00	-	22	0,00	-	/	/	/	/	-	NA
B10	Roquefort creamy cheese	PL2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	21	0,00	-	/	/	/	/	-	NA
B15	Rond du vinage cheese	PL2	*No*		Ø	-LE	Ø	-LE	/	-	-4	0,00	-	27	0,00	-	/	/	/	/	-	NA
C11	Carré du vinage cheese	PL2	*No*		-LE	-LE	Ø	Ø	/	-	0	0,00	-	103	0,03	-	/	/	/	/	-	NA
C24	Picodon cheese	PL2	*No*		Ø	Ø	Ø	-LE	/	-	-4	0,00	-	22	0,00	-	/	/	/	/	-	NA
D20	Goat cheese	PL2	*No*		Ø	-LE	Ø	-ME	/	-	-1	0,00	-	23	0,00	-	/	/	/	/	-	NA
I4	Crottin goat cheese	PL2	*No*		Ø	Ø	Ø	-LE	/	-	103	0,02	-	99	0,04	-	/	/	/	/	-	NA
P8	Farm made chevrotin cheese	PL2	*No*		Ø	-LE	-ME	-ME	/	-	-2	0,00	-	25	0,01	-	Ø	Ø	Ø	Ø	-	NA
V1	Goat cheese log	PL2	*No*		Ø	-LE	Ø	-ME	/	-	-4	0,00	-	90	0,03	-	/	/	/	/	-	NA
W16	Goat cheese	PL2	*No*		Ø	Ø	Ø	-ME	/	-	-2	0,00	-	18	0,00	-	/	/	/	/	-	NA
P13	Goat cheese	PL2	*No*		+HB	+MA	+HA	+MA	*L.welshimeri*	-	10	0,00	-	7057	3,13	+	+HA	+HA	+MA	*L.welshimeri*	-	NA
H3	Ossau Iraty cheese	PL2	*Yes*	*28*	-LE	-LE	-LE	-ME	/	-	-3	0,00	-	24	0,01	-	/	/	/	/	-	NA
J23	Raw milk	PL3	*No*		Ø	Ø	-LE	-LE	/	-	-2	0,00	-	23	0,00	-	/	/	/	/	-	NA
J24	Raw milk	PL3	*No*		Ø	Ø	-LE	-ME	/	-	-3	0,00	-	27	0,01	-	/	/	/	/	-	NA
J25	Raw milk	PL3	*No*		Ø	Ø	Ø	-LE	/	-	-2	0,00	-	23	0,00	-	/	/	/	/	-	NA
J26	Raw milk	PL3	*No*		Ø	Ø	-ME	-ME	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
J27	Raw milk	PL3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	36	0,01	-	/	/	/	/	-	NA
E4	Chocolate flavored fresh cheese	PL3	*No*		Ø	Ø	-ME	-LE	/	-	-3	0,00	-	14	0,00	-	/	/	/	/	-	NA
I1	0% white cheese	PL3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
I2	20% white cheese	PL3	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	20	0,00	-	/	/	/	/	-	NA
N1	Raw milk	PL3	*No*		+LA	+LB	+MA	+MA	*L.innocua*	-	8	0,00	-	8082	3,59	+	+HA	+HB	+HB	*L.innocua*	-	NA
I28	Raw milk	PL3	*Yes*	*0,5*	Ø	Ø	Ø	Ø	/	-	-2	0,00	-	34	0,01	-	/	/	/	/	-	NA
I24	Milk powder	PL3	*Yes*	*0,66*	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	29	0,01	-	/	/	/	/	-	NA
I27	Raw milk	PL3	*Yes*	*0,82*	-LE	Ø	-LE	Ø	/	-	-3	0,00	-	19	0,00	-	/	/	/	/	-	NA
L12	Raw milk	PL3	*Yes*	*2,66*	+MB	+MB	+HB	+HB	*L.innocua*	-	8	0,00	-	7722	3,43	+	+HA	+HB	+HB	*L.innocua*	-	NA
J15	Raw milk	PL3	*Yes*	*7,5*	+LA(1)	+LA(2)	+MA	+MA	*L.innocua*	-	6	0,00	-	7033	3,00	+	+HA	+HA	+HA	*L.innocua*	-	NA
J19	Milk powder	PL3	*Yes*	*7,5*	Ø	Ø	Ø	Ø	/	-	8	0,00	-	7246	3,09	+	+HA	+HA	+MA	*L.innocua*	-	NA
J16	Raw milk	PL3	*Yes*	*10*	+LA	+MA	+MA	+MA	*L.innocua*	-	6	0,00	-	7156	3,05	+	+HA	+HA	+HA	*L.innocua*	-	NA
J20	Milk powder	PL3	*Yes*	*10*	+LA	+LA	+HA	+HA	*L.innocua*	-	-3	0,00	-	23	0,00	-	Ø	Ø	Ø	/	-	NA
I23	Milk powder	PL3	*Yes*	*27,6*	Ø	Ø	Ø	Ø	/	-	1	0,00	-	26	0,01	-	/	/	/	/	-	NA
I26	Raw milk	PL3	*Yes*	*34,5*	Ø	Ø	Ø	Ø	/	-	-5	0,00	-	20	0,00	-	/	/	/	/	-	NA
I25	Milk powder	PL3	*Yes*	*0,5 mono 20.7 inno*	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	20	0,00	-	/	/	/	/	-	NA

Dairy products - Listeria monocytogenes

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	**MATRICES**	**Cat.**	***AC***	***CFU/25g***	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
B2	Maroilles cheese	PL1	*No*		+LB	+LA	+HB	+MA	*L.monocytogenes*	+	7049	1,88	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B4	Farm made Maroilles cheese	PL1	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	8091	2,16	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	+	PA
B6	Maroilles cheese	PL1	*No*		+LB	+LB	+HA	+HA	*L.monocytogenes*	+	8772	2,35	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes*	+	PA
B18	Epoisses cheese	PL1	*No*		+MA	+MB	+HA	+HA	*L.monocytogenes*	+	8071	2,16	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B19	Maroilles cheese	PL1	*No*		+LA	+LA	+HA	+HB	*L.monocytogenes*	+	8414	2,25	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B23	Maroilles cheese	PL1	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	9450	2,53	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
B24	St Germain cheese	PL1	*No*		+LB	+LA	+HB	+HA	*L.monocytogenes*	+	8512	2,28	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
C8	Epoisses cheese	PL1	*No*		+LA	+LA	+HA	+MB	*L.monocytogenes*	+	7015	1,87	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
C18	Cambrai tomme cheese	PL1	*No*		+MA	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	11453	3,06	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	+	PA
G1	Morbier cheese	PL1	*No*		+MA	+MB	+HB	+HB	*L.monocytogenes*	+	7924	2,01	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
P4	Epoisses cheese	PL1	*No*		+HB	+HA	+HA	+MA	*L.monocytogenes*	+	7342	1,85	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
P6	Maroilles cheese	PL1	*No*		+LA	+HC	+HB	+HA	*L.monocytogenes*	+	8008	2,02	+	/	/	+ par défaut	+MA	+MA	+HA	*L.monocytogenes*	+	PA
P7	Maroilles cheese	PL1	*No*		+LB	+LB	+HB	+HB	*L.monocytogenes*	+	7557	1,90	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	+	PA
R21	Boule du vinage cheese	PL1	*No*		+LB	+MB	+MB	+MB	*L.monocytogenes L.innocua*	+	10129	2,60	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	PA
C10	Goat cheese	PL2	*No*		Ø	-LE	Ø	Ø	/	-	1710	0,45	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PD
B8	Roquefort creamy cheese	PL2	*No*		+LA(4)	+LA	-ME	+LB(1)	*L.monocytogenes*	+	9049	2,42	+	/	/	+ par défaut	+HA*	+HA*	+MA*	*L.monocytogenes L.innocua*	+	PA
B16	Ossau Iraty cheese	PL2	*No*		Ø	+LB	-LE	-LE	*L.seeligeri*	+	7636	2,04	+	/	/	+ par défaut	+HA	+MA	+HA	*L.monocytogenes*	+	PD
B21	Raw milk goat cheese	PL2	*No*		+LA	+LB	+HA	+HB	*L.monocytogenes L.innocua*	+	11171	2,99	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
B22	Raw milk goat cheese	PL2	*No*		+LA	+MC	+HA	+HA	*L.monocytogenes*	+	7592	2,03	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.seeligeri*	+	PA
C9	Petit vinageois Raw milk goat cheese	PL2	*No*		+MA	+MB	+MA*	+MA*	*L.monocytogenes L.innocua*	+	7301	1,95	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PA
X18	Goat cheese	PL2	*No*		+LA(1)	+LA(1)	+HA	+MA	*L.monocytogenes*	+	412	0,10	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	+	PA
X19	Goat cheese	PL2	*No*		+LA	+LA	+MA	+MA	*L.monocytogenes*	+	9755	2,52	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
N2	Raw milk	PL3	*No*		+LA	+LA*	+MA	+MA*	*L.monocytogenes L.innocua*	+	8371	2,11	+	/	/	+ par défaut	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	+	PA
J14	Raw milk	PL3	*Yes*	*3,4 mono 5,0 inno*	Ø	Ø	Ø	Ø	/	-	6926	1,76	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PD
J17	Raw milk	PL3	*Yes*	*5,1 mono 7,5 inno*	Ø	Ø	Ø	Ø	/	-	3054	0,77	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PD
J18	Milk powder	PL3	*Yes*	*5,1 mono 7,5 inno*	Ø	Ø	+MA	+MA	*L.monocytogenes*	+	6915	1,76	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PA

Seafood products - Listeria monocytogenes

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
G18	Salmon steak	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	20	0,00	-	/	/	/	/	-	NA
M18	Black tiger prawns	PP1	*No*		Ø	-LE	Ø	-LE	/	-	-2	0,00	-	19	0,00	-	/	/	/	/	-	NA
M19	Perch fillet	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	18	0,00	-	/	/	/	/	-	NA
M20	Pout fillet	PP1	*No*		Ø	Ø	Ø	-ME	/	-	-2	0,00	-	18	0,00	-	/	/	/	/	-	NA
M21	Perch fillet	PP1	*No*		Ø	-ME	Ø	Ø	/	-	-2	0,00	-	28	0,01	-	/	/	/	/	-	NA
M22	Cod steak	PP1	*No*		Ø	-LE	Ø	-LE	/	-	-2	0,00	-	26	0,01	-	/	/	/	/	-	NA
M23	Shark steak	PP1	*No*		Ø	Ø	-LE	-ME	/	-	-2	0,00	-	20	0,00	-	/	/	/	/	-	NA
M25	Scabbardfish fillet	PP1	*No*		Ø	-LE	Ø	Ø	/	-	-2	0,00	-	34	0,01	-	/	/	/	/	-	NA
Q2	Sea bream fillet	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
Q3	Cod fillet	PP1	*No*		Ø	-LE	Ø	Ø	/	-	-5	0,00	-	26	0,01	-	/	/	/	/	-	NA
Q4	Scabbardfish fillet	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
Q9	Mackerel fillets	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	33	0,01	-	/	/	/	/	-	NA
Q21	Frozen salmon steaks	PP1	*No*		Ø	Ø	Ø	-LE	/	-	-3	0,00	-	42	0,01	-	/	/	/	/	-	NA
Q22	Frozen salmon steaks	PP1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	19	0,00	-	/	/	/	/	-	NA
R5	Herring fillets	PP1	*No*		Ø	-LE	Ø	Ø	/	-	-3	0,00	-	23	0,01	-	/	/	/	/	-	NA
R10	Prawns	PP1	*No*		Ø	-LE	Ø	-LE	/	-	-4	0,00	-	24	0,01	-	/	/	/	/	-	NA
Q5	Cooked prawns	PP1	*No*		PP3	+LB*	+MA	+MA*	*L.innocua L.seeligeri*	-	6	0,00	-	8195	3,59	+	+MB	+MA	+MA	*L.innocua L.seeligeri*	-	NA
R14	Salmon steak	PP1	*Yes*	*0,1*	Ø	Ø	+MA	+LA	*L.innocua*	-	1	0,00	-	9811	4,30	+	+HA	+MA	+MA	*L.innocua*	-	NA
R13	Coalfish fillet	PP1	*Yes*	*0,2*	Ø	-LE	+LA	+LA	*L.innocua*	-	-1	0,00	-	10622	4,66	+	+MA	+MA	+MB	*L.innocua*	-	NA
R15	Langoustines	PP1	*Yes*	*0,3*	Ø	Ø	+HA	+MA	*L.innocua*	-	5	0,00	-	8188	3,59	+	+HB	+HA	+MB	*L.innocua*	-	NA
S6	Coalfish fillet	PP1	*Yes*	*1,64*	Ø	Ø	+LA	+LB	*L.innocua*	-	-5	0,00	-	6045	2,69	+	+MA	+MA	+HB	*L.innocua*	-	NA
S5	Cod fillet	PP1	*Yes*	*2,46*	Ø	Ø	Ø	-LE	/	-	42	0,00	-	7984	3,55	+	+HA	+HA	+HB	*L.innocua*	-	NA
S4	Prawns	PP1	*Yes*	*2,46*	+MA	+MA	+MB	+MB	*L.innocua*	-	7	0,00	-	8144	3,62	+	+HB	+HB	+HA	*L.innocua*	-	NA
M13	Fish fillet	PP1	*Yes*	*3,8*	PP1	+LA(1)	+LA	+LA	*L.welshimeri*	-	-3	0,00	-	38	0,01	-	+HA	+MA	+MA	*L.welshimeri*	-	NA
U2	Prawns	PP1	*Yes*	*4,4*	+LA	+LA	Ø	Ø	*L.innocua*	-	7	0,00	-	7395	3,29	+	/	+HA	+MB	*L.innocua*	-	NA
M16	Scabbardfish fillet	PP1	*Yes*	*4,8*	PP1	+LA	+LA	+LA	*L.welshimeri*	-	-3	0,00	-	25	0,01	-	+MB	+MA	+MB	*L.welshimeri*	-	NA
M15	Dogfish	PP1	*Yes*	*5,7*	PP1	+LA	+MA	+MA	*L.welshimeri*	-	-2	0,00	-	22	0,00	-	Ø	Ø	Ø	/	-	NA
R12	Cod fillet	PP1	*Yes*	*0.3*	Ø	-LE	Ø	-ME	/	-	-4	0,00	-	31	0,01	-	/	/	/	/	-	NA
S2	Prawns	PP1	*Yes*	*1.6*	Ø	Ø	Ø	-LE	/	-	-3	0,00	-	21	0,00	-	-LE	Ø	Ø	/	-	NA
G9	Salmon offcuts	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	33	0,01	-	/	/	/	/	-	NA
U4	Smoked Alaskan pollock	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	20	0,00	-	/	/	/	/	-	NA
U5	Norwegian smoked salmon	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	18	0,00	-	/	/	/	/	-	NA
U6	Pyrenees smoked trout	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	25	0,01	-	/	/	/	/	-	NA
U7	Smoked salmon shreds	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	18	0,00	-	/	/	/	/	-	NA
S3	Atlantic smoked salmon	PP2	*Yes*	*2,46*	PP1	+MA	+MB	+MB	*L.innocua*	-	-3	0,00	-	21	0,00	-	Ø	Ø	-LE	Ø	-	NA
U3	Smoked trout	PP2	*Yes*	*2,68*	Ø	Ø	Ø	Ø	/	-	5	0,00	-	7665	3,41	+	/	+HA	+HA	*L.innocua*	-	NA
T9	Smoked halibut	PP2	*Yes*	*0.4*	Ø	-LE	-LE	-ME	/	-	-2	0,00	-	21	0,00	-	Ø	Ø	-ME	/	-	NA
T8	Smoked Atlantic salmon	PP2	*Yes*	*0.8*	Ø	Ø	Ø	-ME	/	-	-3	0,00	-	20	0,00	-	Ø	Ø	-ME	/	-	NA
R9	Kippers	PP2	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	22	0,00	-	/	/	/	/	-	NA
I41	Marinated herring fillets	PP3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	24	0,00	-	/	/	/	/	-	NA
Q6	Taramasalata	PP3	*No*		Ø	Ø	-LE	Ø	/	-	-2	0,00	-	22	0,00	-	/	/	/	/	-	NA
Q7	Taramasalata	PP3	*No*		-LE	-LE	-LE	Ø	/	-	-3	0,00	-	24	0,01	-	/	/	/	/	-	NA
Q11	White fish kebabs	PP3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
Q23	Salt cod	PP3	*No*		Ø	-LE	Ø	Ø	/	-	-3	0,00	-	24	0,01	-	/	/	/	/	-	NA
R11	Cod fritters	PP3	*Yes*	*0,2*	Ø	Ø	+MA	+MA	*L.innocua*	-	7	0,00	-	8064	3,53	+	+HA	+HA	+HA	*L.innocua*	-	NA

APPENDIX D

Seafood products - Listeria monocytogenes

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION					
CODE	MATRICES	Cat.	AC	CFU/25g	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.	FINAL RESULT	COMPARISON
G8	Salmon steak	PP1	*No*		Ø	Ø	Ø	Ø	/	-	7666	1,94	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	+	PD
I36	Tuna steak	PP1	*No*		Ø	Ø	Ø	Ø	/	-	10839	2,92	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PD
G5	Salmon steak	PP1	*No*		PP1	+LA	+HA	+HA	*L.monocytogenes*	+	7909	2,00	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
I40	Roasted fresh salmon	PP1	*No*		PP1	+MA	+HA	+MB	*L.monocytogenes*	+	7132	1,92	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
M14	Panga fillet	PP1	*No*		PP1	+MB	+MB	+MB	*L.monocytogenes*	+	7718	1,94	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	+	PA
M17	Cod fillet	PP1	*No*		PP1	+LA	+MA	+MA	*L.monocytogenes*	+	10072	2,54	+	/	/	+ par défaut	+HA	+HA*	+HB	*L.monocytogenes L.innocua*	+	PA
M24	Panga fillet	PP1	*No*		PP1	+MB	+MA	+LB	*L.monocytogenes*	+	7895	1,99	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	+	PA
M26	Cod fillet	PP1	*No*		PP2	+LA	Ø	+LA	*L.monocytogenes*	+	7587	1,91	+	/	/	+ par défaut	+MA	+MA	+HA	*L.monocytogenes*	+	PA
R4	Frozen salmon steaks	PP1	*No*		PP3	+LA(1)	+MB	+MA	*L.monocytogenes*	+	7470	1,92	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
R6	Herring fillets	PP1	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	9266	2,38	+	/	/	+ par défaut	+HA	+MA	+HA	*L.monocytogenes*	+	PA
R8	Prawns	PP1	*No*		+LA	+MB*	+HA	+MA	*L.monocytogenes L.innocua*	+	7510	1,93	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
U1	Prawns	PP1	*No*		Ø	+LA	+MA	+HA	*L.seeligeri*	+	7478	1,91	+	/	/	+ par défaut	/	+HA	+HB	*L.monocytogenes L.seeligeri*	+	PD
I37	Scottish smoked salmon	PP2	*No*		Ø	Ø	Ø	Ø	/	-	7678	2,06	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	+	PD
I39	Smoked trout	PP2	*No*		Ø	Ø	Ø	Ø	/	-	7340	1,97	+	/	/	+ par défaut	+HB	+HB	+HB	*L.monocytogenes*	+	PD
G6	Salmon offcuts	PP2	*No*		Ø	+LA	+LB	+LB	*L.monocytogenes*	+	7606	1,92	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes*	+	PA
G7	Salmon offcuts	PP2	*No*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes*	+	8013	2,03	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes*	+	PA
G14	Smoked salmon	PP2	*No*		+LA	+MB	+HA	+HA	*L.monocytogenes*	+	7384	1,87	+	/	/	+ par défaut	+HA	+HB	+HA	*L.monocytogenes*	+	PA
G15	Smoked salmon	PP2	*No*		+MA	+MB	+HA	+HA	*L.monocytogenes*	+	7164	1,81	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	+	PA
G16	Smoked salmon	PP2	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7539	1,91	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
G17	Smoked salmon	PP2	*No*		+MA	+MA*	+HA*	+MA	*L.monocytogenes*	+	7553	1,91	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
I33	Smoked trout	PP2	*No*		+LA	+LA	+HA	+MA	*L.monocytogenes*	+	7762	2,09	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
I34	Norwegian smoked salmon	PP2	*No*		+LB	+LA	+HA	+HA	*L.monocytogenes*	+	7904	2,12	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
I35	Atlantic smoked salmon	PP2	*No*		+LA	+LA	+HA	+MA	*L.monocytogenes*	+	7286	1,96	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
I38	Scottish smoked salmon	PP2	*No*		+MA	+MA	+HA	+MA	*L.monocytogenes*	+	7831	2,11	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
R3	Salmon offcuts	PP2	*No*		Ø	+LA	Ø	+MA	*L.monocytogenes*	+	7336	1,89	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
R7	Smoked salmon	PP2	*No*		+LA	+LB	+HA	+MA	*L.monocytogenes*	+	7428	1,91	+	/	/	+ par défaut	+HA	+MA	+HA	*L.monocytogenes*	+	PA
S1	Smoked haddock	PP2	*No*		Ø	+LA	+MA	+MB	*L.monocytogenes*	+	5740	1,46	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
U8	Aquitaine smoked trout	PP2	*No*		Ø	+LA(3)	+HA	+MA	*L.monocytogenes*	+	7289	1,86	+	/	/	+ par défaut	/	+HA	+MA	*L.monocytogenes*	+	PA
Q1	Salmon carpaccio	PP3	*No*		PP2	+LA	+HA	+HA*	*L.monocytogenes*	+	7644	1,96	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
G12	Salmon tartare	PP3	*No*		Ø	Ø	+HA	+HA	*L.monocytogenes*	+	8000	2,02	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
G13	Salmon tartare	PP3	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	7278	1,84	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
I42	Fish à la bordelaise	PP3	*No*		+HA*	+MA*	+HA	+MA*	*L.monocytogenes*	+	6647	1,79	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
Q8	Marinated herring fillets	PP3	*No*		+LD	+MA	+HA	+MB	*L.monocytogenes*	+	7680	1,97	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
Q12	Salmon kebabs	PP3	*No*		+LB(1)	+LA	+HA	+MA	*L.monocytogenes*	+	893	0,23	+	/	/	+ par défaut	+MA	+MB	+MA	*L.monocytogenes*	+	PA

Vegetal products - Listeria monocytogenes

CODE	MATRICES	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
C4	Frozen broccoli	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	22	0,00	-	/	/	/	/	-	NA
C6	Frozen potatoes and oignons	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	21	0,00	-	Ø	Ø	-ME	Ø	-	NA
B26	Red cabbage	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	18	0,00	-	/	/	/	/	-	NA
B27	Grated celery	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-5	0,00	-	21	0,00	-	/	/	/	/	-	NA
E13	Mixed raw vegetables	PV1	*No*		Ø	-LE	Ø	-ME	/	-	-2	0,00	-	23	0,00	-	/	/	/	/	-	NA
E14	Grated celery	PV1	*No*		Ø	Ø	Ø	-LE	/	-	-3	0,00	-	18	0,00	-	/	/	/	/	-	NA
E15	Grated carots	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	17	0,00	-	/	/	/	/	-	NA
E16	Grated carots	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	20	0,00	-	/	/	/	/	-	NA
E17	Raw mushrooms	PV1	*No*		Ø	Ø	Ø	-ME	/	-	-2	0,00	-	18	0,00	-	/	/	/	/	-	NA
E18	Raw red cabbage	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	18	0,00	-	/	/	/	/	-	NA
E19	Raw red cabbage	PV1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	14	0,00	-	/	/	/	/	-	NA
E20	Raw mushrooms	PV1	*No*		Ø	-LE	-LE	-ME	/	-	-1	0,00	-	23	0,00	-	/	/	/	/	-	NA
S18	Mushrooms	PV1	*No*		Ø	-ME	Ø	-ME	/	-	-5	0,00	-	83	0,03	-	Ø	-ME	-HE	/	-	NA
E21	Green beans	PV1	*No*		+LA	+LA	+HA	+HA	*L.innocua*	-	5	0,00	-	8395	3,22	+	+HA	+MB	+HA	*L.innocua*	-	NA
L125-2	Red cabbage	PV1	*Yes*	*2,7*	Ø	Ø	Ø	-LE	/	-	-3	0,00	-	22	0,00	-	/	/	/	/	-	NA
L125-3	Red cabbage	PV1	*Yes*	*2,7*	Ø	Ø	Ø	-LE	/	-	-2	0,00	-	26	0,01	-	/	/	/	/	-	NA
L125-4	Red cabbage	PV1	*Yes*	*2,7*	Ø	-LE	Ø	-LE	/	-	-3	0,00	-	25	0,01	-	/	/	/	/	-	NA
L125-5	Red cabbage	PV1	*Yes*	*2,7*	Ø	-LE	Ø	-LE	/	-	1	0,00	-	78	0,03	-	/	/	/	/	-	NA
Q13	Green beans	PV1	*Yes*	*6,6*	+MA	+MA	+HA	+HA	*L.innocua*	-	7	0,00	-	7214	3,16	+	+HA	+HB	+HA	*L.innocua*	-	NA
Q14	Carots-oignons	PV1	*Yes*	*13,2*	+LA	+MC	+HA	+MB	*L.innocua*	-	3	0,00	-	8353	3,66	+	+HA	+MA	+MB	*L.innocua*	-	NA
R16	Cucumbers	PV1	*Yes*	*< 0,1*	-LE	-ME	Ø	-ME	/	-	-4	0,00	-	23	0,01	-	/	/	/	/	-	NA
R17	Broccoli	PV1	*Yes*	*< 0,1*	Ø	Ø	Ø	-LE	/	-	-3	0,00	-	20	0,00	-	/	/	/	/	-	NA
R18	Carots	PV1	*Yes*	*< 0,1*	Ø	-LE	Ø	-ME	/	-	-4	0,00	-	19	0,00	-	/	/	/	/	-	NA
R20	White cabbage	PV1	*Yes*	*< 0,1*	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	21	0,00	-	/	/	/	/	-	NA
Q24	Carots & cabbage	PV1	*Yes*	*10,6 et 2,2*	+LA	+LB	+HA	+MB	*L.innocua*	-	10	0,00	-	7299	3,20	+	+HA	+HA	+HA	*L.innocua*	-	NA
Q20	Mix carots, celery, peppers	PV1	*Yes*	*6,6 et 1,4*	+LA	+LC	+HA	+MB	*L.innocua*	-	47	0,01	-	7316	3,21	+	+HA	+HA	+MB	*L.innocua*	-	NA
T5	Frozen mushrooms	PV1	*Yes*	*ND*	+LA	+LB	+LA	+MA	*L.seeligeri*	-	6	0,00	-	8270	3,68	+	+MA	+MA	+MB	*L.seeligeri*	-	NA
C20	Frozen fries	PV2	*No*		-LE	-LE	Ø	-LE	/	-	-5	0,00	-	24	0,00	-	/	/	/	/	-	NA
C21	Frozen fries	PV2	*No*		Ø	Ø	Ø	Ø	/	-	-5	0,00	-	22	0,00	-	/	/	/	/	-	NA
F15	Frozen fries	PV2	*No*		Ø	-LE	Ø	-LE	/	-	-4	0,00	-	23	0,00	-	/	/	/	/	-	NA
F16	Frozen fries	PV2	*No*		Ø	-LE	Ø	-ME	/	-	-6	0,00	-	20	0,00	-	/	/	/	/	-	NA
T2	Frozen fries	PV2	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	23	0,01	-	Ø	Ø	-ME	/	-	NA
E1	Mixed salad	PV2	*No*		Ø	-LE	-LE	-LE	/	-	-4	0,00	-	19	0,00	-	/	/	/	/	-	NA
F13	Oakleaf salad	PV2	*No*		-LE	Ø	-LE	Ø	/	-	-3	0,00	-	28	0,01	-	/	/	/	/	-	NA
F14	Mixed salad	PV2	*No*		-LE	-LE	-ME	-ME	/	-	-4	0,00	-	22	0,00	-	/	/	/	/	-	NA
Q19	Salad	PV2	*Yes*	*1,35*	Ø	-LE	Ø	-LE	/	-	-4	0,00	-	21	0,00	-	-LE	-ME	-ME	/	-	NA
Q17	Spinach salad	PV2	*Yes*	*6,6*	+LA	+LC	+MA	+MB	*L.innocua*	-	11	0,00	-	7340	3,22	+	+HA	+HA	+MB	*L.innocua*	-	NA
Q16	Soya	PV2	*Yes*	*10,6*	+LA	+LC	+HA	+MB	*L.innocua*	-	45	0,01	-	6880	3,01	+	+HA	+HA	+HB	*L.innocua*	-	NA
Q15	Catalan salad mix	PV2	*Yes*	*10,6*	+LA	+LC	+HA	+MB	*L.innocua*	-	14	0,00	-	7276	3,19	+	+HA	+HA	+MB	*L.innocua*	-	NA
R19	Lamb's lettuce	PV2	*Yes*	*< 0,1*	Ø	-ME	Ø	-ME	/	-	-2	0,00	-	25	0,00	-	/	/	/	/	-	NA
F17	Mixed grated vegetables	PV3	*No*		Ø	-LE	Ø	-LE	/	-	-4	0,00	-	23	0,00	-	/	/	/	/	-	NA
B3	Fried vegetables	PV3	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	21	0,00	-	/	/	/	/	-	NA
E22	Carot puree	PV3	*No*		Ø	Ø	-ME	Ø	/	-	-2	0,00	-	31	0,01	-	/	/	/	/	-	NA
F12	Cooked broccoli	PV3	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	23	0,00	-	/	/	/	/	-	NA
V2	Catalan style fried vegetables	PV3	*No*		+LA	+LB	+HA	+HB	*L.innocua*	-	50	0,01	-	8213	2,87	+	+HA	+HA	+MA	*L.innocua*	-	NA
U9	Fried zucchini	PV3	*Yes*	*0,3*	-LE	+MB	-LE	+MC	*L.seeligeri*	-	-5	0,00	-	23	0,01	-	-ME	-LE	-ME	Ø	-	NA
U11	Country-style fried vegetables	PV3	*Yes*	*0,5*	-LE	-ME	-HE	-HE	/	-	-3	0,00	-	25	0,01	-	/	/	/	/	-	NA
V3	Southern style fried vegetables	PV3	*Yes*	*4,2*	+LA	+LB	+HA	+HB	*L.innocua*	-	0	0,00	-	8562	3,00	+	+HA	+HB	+HA	*L.innocua*	-	NA
V5	Fried vegetables	PV3	*Yes*	*4,2*	+MA	+LB	+HA	+MB	*L.innocua*	-	1	0,00	-	8721	3,05	+	+MA	+HB	+MB	*L.innocua*	-	NA
V6	Vegetables puree	PV3	*Yes*	*5,6*	+LA	+LA(3)	+HA	+HA	*L.innocua*	-	50	0,01	-	8290	2,90	+	+HA	+HA	+MA	*L.innocua*	-	NA
V4	Country-style fried vegetables	PV3	*Yes*	*7,2*	+LA	+LB	+HA	+HB	*L.innocua*	-	55	0,01	-	8414	2,94	+	+HA	+HB	+HB	*L.innocua*	-	NA
V7	Cooked carots	PV3	*Yes*	*7,2*	+MA	+MA	+HA	+MA	*L.innocua*	-	-3	0,00	-	7743	2,71	+	+MA	+HA	+MA	*L.innocua*	-	NA
T4	Celery cake	PV3	*Yes*	*30*	+MA	+MA	+LA	+MA	*L.seeligeri*	-	6	0,00	-	8141	3,62	+	+HB	+HA	+MA	*L.seeligeri*	-	NA
U10	Southern style fried vegetables	PV3	*Yes*	*0.4*	Ø	-LE	-LE	-LE	/	-	-3	0,00	-	37	0,01	-	/	/	/	/	-	NA
Q26	Vegetables kebabs	PV3	*Yes*	*6,6 et 1,4*	+LB	+LB	+HA	+MB	*L.innocua*	-	11	0,00	-	8013	3,51	+	+HA	+MA	+MB*	*L.innocua*	-	NA

Vegetal products - Listeria monocytogenes

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	MATRICES	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
B7	Frozen broccoli	PV1	*No*		+LA	+LA	+HA	+MA	*L.monocytogenes*	+	7495	2,00	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
S17	Mushrooms	PV1	*No*		+LB(2)	-ME	+MA	+MA	*L.monocytogenes*	+	7210	1,84	+	/	/	+ par défaut	+HA	+HB	+HB	*L.monocytogenes*	+	PA
Q18	Red cabbage	PV1	*Yes*	*2,2*	+LA	+LD	+HA	+MB	*L.monocytogenes*	+	-3	0,00	-	23	0,01	-	Ø	Ø	Ø	Ø	-	ND
L125-1	Red cabbage	PV1	*Yes*	*2,7*	Ø	Ø	Ø	-LE	/	-	25	0,00	-	2001	0,89	+	/	+MA	+MB	*L.monocytogenes*	+	PD
S8	Carots	PV1	*Yes*	*4,92*	Ø	Ø	+MA	+MA	*L.monocytogenes*	+	-4	0,00	-	23	0,01	-	Ø	Ø	-HE	/	-	ND
S9	Mushrooms	PV1	*Yes*	*4,92*	+LA(1)	Ø	+MA	+MA	*L.monocytogenes*	+	788	0,20	+	/	/	+ par défaut	+MA	+HB	+MB	*L.monocytogenes*	+	PA
S12	Red cabbage	PV1	*Yes*	*20*	+LA(2)	+LA(1)	+MA	+MA	*L.monocytogenes*	+	-5	0,00	-	19	0,00	-	Ø	Ø	-ME	/	-	ND
B12	Frozen fries	PV2	*No*		+LA	+LB	+HA	+HA	*L.monocytogenes*	+	7984	2,13	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B20	Frozen fried potatoes	PV2	*No*		+LB	+LA	+HB	+HA	*L.monocytogenes*	+	8906	2,38	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes*	+	PA
C1	Frozen fried potatoes	PV2	*No*		-LE	+LA	Ø	Ø	*L.grayi*	+	6710	1,79	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PD
C5	Frozen fries	PV2	*No*		+MA	+MB	+MB	+MB	*L.monocytogenes*	+	10757	2,88	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
P1	Pre-cooked frozen fries	PV2	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes L.innocua*	+	8606	2,17	+	/	/	+ par défaut	+LA	+HB	+MA	*L.monocytogenes*	+	PA
P2	Frozen fries	PV2	*No*		+HA	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	7388	1,86	+	/	/	+ par défaut	+LA*	+HA	+MA	*L.monocytogenes L.innocua*	+	PA
P3	Traditional frozen fries	PV2	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7314	1,84	+	/	/	+ par défaut	+HA	+HA*	+LA	*L.monocytogenes*	+	PA
R1	Frozen fried potatoes	PV2	*No*		+MA	+MB	+HA	+MA	*L.monocytogenes*	+	7417	1,91	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	+	PA
R2	Frozen fries	PV2	*No*		+MB	+MB*	+HB	+MB	*L.monocytogenes L.innocua*	+	7667	1,97	+	/	/	+ par défaut	+HA	+HA	+MB*	*L.monocytogenes*	+	PA
S10	Frozen fries	PV2	*No*		+MA	+MB	+HA	+MA	*L.monocytogenes L.innocua*	+	6742	1,72	+	/	/	+ par défaut	+HA	+MB	+HB	*L.monocytogenes*	+	PA
S11	Frozen fried potatoes	PV2	*No*		+MA	+MB	+MA	+MA	*L.monocytogenes*	+	10144	2,59	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	+	PA
T1	Frozen fried potatoes	PV2	*No*		+MA	+MB*	+HA	+MB*	*L.monocytogenes L.innocua*	+	4959	1,77	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	+	PA
B25	Salad	PV2	*No*		+LA(1)	+LA(2)	+HB	+HA	*L.monocytogenes*	+	3340	0,89	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
Q25	Lamb's lettuce	PV2	*Yes*	*2,2*	+LB	+LC	+MA	+MB	*L.monocytogenes*	+	6752	1,73	+	/	/	+ par défaut	+HA	+HA	+MB*	*L.monocytogenes*	+	PA
T6	Mixed salad	PV2	*Yes*	*21,5*	+LA	+LB	+MA	+MB	*L.monocytogenes*	+	10620	2,71	+	/	/	+ par défaut	+MA	+HB	+HB	*L.monocytogenes*	+	PA
S19	Frozen fries	PV2	*Yes*	*20*	+MB	+MB	+MA	+MA	*L.monocytogenes*	+	7615	1,94	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	+	PA
C3	Spinach with cream	PV3	*No*		+LA	+LA	+MA	+MA	*L.monocytogenes*	+	8753	2,34	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	+	PA
T7	Southern style fried vegetables	PV3	*No*		+HB	+LB	+HB	+HB*	*L.monocytogenes L.innocua*	+	10711	2,73	+	/	/	+ par défaut	+HB	+HB	+HB	*L.monocytogenes L.innocua*	+	PA
U12	Cauliflower - broccoli puree	PV3	*No*		+MA*	+MB*	+HB	+HB	*L.monocytogenes L.welshimeri*	+	8592	2,19	+	/	/	+ par défaut	/	+HB*	+MA*	*L.monocytogenes L.welshimeri*	+	PA
S13	Vegetables soup	PV3	*Yes*	*10*	+LA(3)	+LA(1)	+HA	+MA	*L.monocytogenes*	+	7741	1,97	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
S15	Ratatouille	PV3	*Yes*	*10*	+LA	+LA	+HA	+MA	*L.monocytogenes*	+	6906	1,76	+	/	/	+ par défaut	+HA	+HB	+HA	*L.monocytogenes*	+	PA
S16	Potato flakes	PV3	*Yes*	*10*	+MB	+MB	+MA	+MA	*L.monocytogenes*	+	7061	1,80	+	/	/	+ par défaut	+HA	+HB	+HB	*L.monocytogenes*	+	PA
S14	Celery & beetroot salad	PV3	*Yes*	*20*	+LB	+MC	+MA	+MA	*L.monocytogenes*	+	6943	1,77	+	/	/	+ par défaut	+HB	+HB	+HA	*L.monocytogenes*	+	PA
T3	Broccoli & cauliflower patties	PV3	*No & Yes*	*21,5 mono*	+MA	+MB	+MB*	+MB	*L.monocytogenes L.innocua*	+	2659	0,67	+	/	/	+ par défaut	+HB	+HB*	+HB	*L.monocytogenes L.innocua*	+	PA

Composite foods - Listeria monocytogenes

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	MATRICES	Cat.	*AC*	*CFU/25g*	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
I9	Hot Dog	C2	*No*		Ø	-LE	-LE	Ø	/	-	0	0,00	-	61	0,02	-	/	/	/	/	-	NA
Q10	Salmon paupiette with vegetables	C2	*No*		PP1	-LE	Ø	-LE	/	-	-3	0,00	-	3233	1,41	+	+MA	+MA	+MA	*L.welshimeri*	-	NA
I18	Chicken pie	C2	*Yes*	*1,56*	Ø	Ø	Ø	Ø	/	-	-4	0,00	-	20	0,00	-	/	/	/	/	-	NA
S7	Cod fillet with vegetables	C2	*Yes*	*1,64*	Ø	Ø	+HA	+MA	*L.innocua*	-	6	0,00	-	7155	3,18	+	+HA	+HA	+HA	*L.innocua*	-	NA
B11	Strawberry tart	C3	*No*		Ø	-LE	Ø	-LE	/	-	-4	0,00	-	25	0,00	-	/	/	/	/	-	NA
B29	Strawberry tart	C3	*No*		Ø	Ø	-LE	-LE	/	-	-4	0,00	-	20	0,00	-	/	/	/	/	-	NA
C13	Cream cake	C3	*No*		+LA	+LB	Ø	-ME	*L.grayi*	-	-4	0,00	-	18	0,00	-	/	/	/	/	-	NA
L11	Strawberry vanilla ice-cream	C3	*Yes*	*4,5*	+MA	+MA	+HA	+HA	*L.innocua*	-	37	0,00	-	7690	3,41	+	+HA	+HB	+MA	*L.welshimeri*	-	NA
J28	Strawberry ice-cream	C3	*Yes*	*5*	Ø	Ø	Ø	Ø	/	-	6	0,00	-	7544	3,32	+	+HA	+HA	+HA	*L.innocua*	-	NA
J29	Vanilla ice-cream	C3	*Yes*	*7,5*	+LA	+LA	+HA	+HA	*L.innocua*	-	5	0,00	-	7311	3,12	+	+HA	+HB	+MA	*L.innocua*	-	NA
L9	Normandy tart	C3	*Yes*	*8,7*	+HA	+HA	+HA	+HA	*L.innocua*	-	7	0,00	-	7718	3,42	+	+HA	+HA	+MA	*L.innocua*	-	NA
J22	Strawberry melba	C3	*Yes*	*10*	+LA(1)	+LB(1)	+HA	+HB	*L.innocua*	-	46	0,01	-	6805	2,90	+	+HB	+HA	+MA	*L.innocua*	-	NA
L10	Pastry pudding	C3	*Yes*	*15 et 8,7*	+HA*	+HA	+HA	+HA	*L.innocua*	-	9	0,00	-	7719	3,42	+	+HA	+HA	+HA	*L.innocua*	-	NA
B1	Rice salad	C1	*No*		+MA	+MA	+HA	+MA	*L.monocytogenes*	+	7692	2,06	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B13	Tagliatelle	C2	*No*		+MA	+MA	+HA	+MA	*L.monocytogenes*	+	7664	2,05	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B14	Tagliatelle	C2	*No*		+MA	+MA	+MA	+HA	*L.monocytogenes*	+	6953	1,86	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
C2	Farfale	C2	*No*		+LA	Ø	+MA*	+MA*	*L.monocytogenes L.innocua*	+	6828	1,82	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
B5	Profiteroles	C3	*No*		+LA	+LA	+HA	+HA	*L.monocytogenes*	+	7825	2,09	+	/	/	+ par défaut	+HA*	+HA*	+MA*	*L.monocytogenes*	+	PA
B9	Profiteroles	C3	*No*		+MA	+MA	+HA*	+HA*	*L.monocytogenes*	+	7370	1,97	+	/	/	+ par défaut	+HA*	+HA*	+HA*	*L.monocytogenes*	+	PA
C12	Chantilly cream puff	C3	*No*		+MA	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	7981	2,13	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PA
P5	Cream puff	C3	*No*		+MA	+MA	+HA	+HA	*L.monocytogenes*	+	7382	1,86	+	/	/	+ par défaut	+MA*	+MA*	+MA	*L.monocytogenes*	+	PA
J21	Chantilly cream puff	C3	*Yes*	*5,1 mono 7,5 inno*	+MA	+MA	+HA	+MA	*L.monocytogenes L.innocua*	+	6697	1,70	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes L.innocua*	+	PA

Environmental samples - Listeria monocytogenes

CODE	MATRICES	Cat.	*AC*	*CFU/25g*	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
G19	Waste waters	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	18	0,00	-	/	/	/	/	-	NA
G20	Standing water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	20	0,00	-	/	/	/	/	-	NA
G22	Water from rinsing container	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	14	0,00	-	/	/	/	/	-	NA
G23	Water	EN1	*No*		Ø	Ø	Ø	-LE	/	-	-2	0,00	-	18	0,00	-	/	/	/	/	-	NA
J10	Residual water from facility	EN1	*No*		-LE	-LE	-ME	-ME	/	-	-3	0,00	-	29	0,01	-	/	/	/	/	-	NA
J11	Residual water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	21	0,00	-	/	/	/	/	-	NA
J12	Washing machine water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	18	0,00	-	/	/	/	/	-	NA
J13	Washing machine water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	25	0,00	-	/	/	/	/	-	NA
M29	Puddle of water	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	34	0,01	-	/	/	/	/	-	NA
M30	Residual water	EN1	*No*		Ø	Ø	Ø	-LE	/	-	-4	0,00	-	28	0,01	-	/	/	/	/	-	NA
M31	Standing water from storage container	EN1	*No*		Ø	Ø	Ø	-LE	/	-	-2	0,00	-	22	0,00	-	/	/	/	/	-	NA
M32	Water from rinsing container outlet	EN1	*No*		Ø	Ø	Ø	Ø	/	-	-2	0,00	-	24	0,01	-	/	/	/	/	-	NA
M33	Water on ground	EN1	*No*		Ø	Ø	-LE	Ø	/	-	-4	0,00	-	23	0,01	-	/	/	/	/	-	NA
O18	Water from rinsing container filter outlet	EN1	*Yes*	6,5	+LA	+LA	+MA	+MB	*L.innocua*	-	7	0,00	-	7165	3,18	+	+MB	+MA	+HB	*L.innocua*	-	NA
H7	Water from final rinsing	EN1	*Yes*	8,0	Ø	Ø	Ø	Ø	/	-	8	0,00	-	7098	3,03	+	+HA	+HA	+HA	*L.seeligeri*	-	NA
H8	Rinsing bath	EN1	*Yes*	16,0	Ø	Ø	+LC	+MA	*L.seeligeri*	-	4	0,00	-	7477	3,19	+	+LB	+HC	+HA	*L.seeligeri*	-	NA
H13	Water from light rinsing	EN1	*Yes*	4 et 0	Ø	Ø	Ø	-LE	/	-	5	0,00	-	7485	3,20	+	+LB	+HB	+HA	*L.Innocua* *L.seeligeri*	-	NA
H9	Washing basin	EN1	*Yes*		Ø	Ø	Ø	Ø	/	-	-4	0,00	-	18	0,00	-	/	/	/	/	-	NA
H10	Residual water	EN1	*Yes*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	20	0,00	-	/	/	/	/	-	NA
H11	Doser rinsing water	EN1	*Yes*		Ø	Ø	Ø	-LE	/	-	-4	0,00	-	19	0,00	-	/	/	/	/	-	NA
H12	Standing water from storage room	EN1	*Yes*		Ø	Ø	Ø	Ø	/	-	-5	0,00	-	23	0,00	-	/	/	/	/	-	NA
C16	Sponge from fish cutting	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-5	0,00	-	34	0,01	-	/	/	/	/	-	NA
C17	Slicer sponge	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-4	0,00	-	25	0,00	-	/	/	/	/	-	NA
D21	Wipe from cheese-slicing machine	EN2	*No*		Ø	Ø	Ø	Ø	/	-	-5	0,00	-	21	0,00	-	/	/	/	/	-	NA
D22	Wipe from cheese knife	EN2	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	51	0,01	-	/	/	/	/	-	NA
D24	Surface fish knife	EN2	*No*		-LE	-LE	-ME	-ME	/	-	-3	0,00	-	18	0,00	-	/	/	/	/	-	NA
F19	Surface of serrated butcher's knife	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-4	0,00	-	19	0,00	-	/	/	/	/	-	NA
F20	Meat preparation board surface	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-3	0,00	-	18	0,00	-	/	/	/	/	-	NA
F21	Surface slicing machine	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-3	0,00	-	27	0,00	-	/	/	/	/	-	NA
F22	Surface of ham slicing machine	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA

Environmental samples - Listeria monocytogenes

CODE	MATRICES	Cat.	*AC*	*CFU/25g*	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD										FINAL RESULT	COMPARISON
					FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION					
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
F23	Surface of cold meats knife	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-4	0,00	-	22	0,00	-	/	/	/	/	-	NA
F24	Surface of roasting spit	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-4	0,00	-	21	0,00	-	/	/	/	/	-	NA
G24	Swab from ground drainage channel	EN2	*No*		Ø	Ø	Ø	-LE	/	-	-2	0,00	-	17	0,00	-	/	/	/	/	-	NA
G26	Cheese counter board surface	EN2	*No*		Ø	-LE	Ø	Ø	/	-	-4	0,00	-	21	0,00	-	/	/	/	/	-	NA
G27	Surface of cold meats knife	EN2	*No*		Ø	-LE	-LE	-LE	/	-	20	0,00	-	7541	2,89	+	+HA	+HA	+HA	*L.welshimeri*	-	NA
F25	Surface of cold meat slicing machine	EN2	*No*		+HA	+MA	+MA*	+MA*	*L.innocua*	-	-2	0,00	-	9958	3,63	+	+LA	+LA	+LA	*L.innocua*	-	NA
H16	Surface of dirty service lift	EN2	*Yes*	0,1	-LE	-LE	+HA	+HA	*L.innocua*	-	-3	0,00	-	7329	3,13	+	-LE	+HB	+MD	*L.innocua*	-	NA
J4	Cheese counter knife	EN2	*Yes*	0,8	+LA	+LA	+MA	+MA	*L.innocua*	-	23	0,00	-	7926	3,38	+	+HA	+HA	+HA	*L.innocua*	-	NA
J5	Saw blade from butcher's stand	EN2	*Yes*	1,2	+LA(3)	+LA	+MA	+MA	*L.innocua*	-	9	0,00	-	8075	3,45	+	+HA	+HA	+HA	*L.innocua*	-	NA
J6	Surface of freezer in pastries facility	EN2	*Yes*	1,6	+LA(2)	-LE	+MA	+MA	*L.innocua*	-	13	0,00	-	7773	3,32	+	+HA	+HA	+MA	*L.innocua*	-	NA
O19	Surface of transport trolley	EN2	*Yes*	13,0	+MA	+LA	+HA	+HA	*L.innocua*	-	14	0,00	-	7172	3,18	+	+MA	+MA	+MA	*L.innocua*	-	NA
H15	Ground surface in storage room	EN2	*Yes*	24,0	Ø	-LE	+LC	+MB	*L.seeligeri*	-	29	0,00	-	7120	3,04	+	+HA	+HB	+MB	*L.seeligeri*	-	NA
O16	Surface of slicer in cold meats facility	EN2	*Yes*	*<1*	-LE	-LE	-LE	-LE	/	-	4	0,00	-	22	0,00	-	Ø	-LE	-LE	/	-	NA
O17	Surface in cold store for cheese	EN2	*Yes*	*<1*	Ø	-LE	Ø	-ME	/	-	-3	0,00	-	21	0,00	-	/	/	/	/	-	NA
J1	Surface of stainless steel table in pastries facility	EN2	*Yes*	*0,2 et 0,4*	Ø	Ø	-ME	-ME	/	-	14	0,00	-	8251	3,51	+	+HA	+HA	+HB	*L.innocua*	-	NA
J2	Surface of slicer in butcher's facility	EN2	*Yes*	*0,4 et 0,8*	Ø	Ø	+MA	+MA	*L.innocua*	-	12	0,00	-	7932	3,40	+	+HA	+HA	+HA	*L.innocua*	-	NA
J30	Surface of stainless steel table in butcher's facility	EN2	*Yes*	*0.3*	Ø	Ø	-LE	-ME	/	-	-4	0,00	-	18	0,00	-	/	/	/	/	-	NA
J8	Ground surface in butcher's facility	EN2	*Yes*	*0.4*	Ø	Ø	Ø	Ø	/	-	-3	0,00	-	25	0,01	-	/	/	/	/	-	NA
J9	Surface of butcher's cutting table	EN2	*Yes*	*0.7 mono 0.3 seel*	Ø	Ø	-LE	Ø	/	-	-2	0,00	-	20	0,00	-	/	/	/	/	-	NA
P15	Stainless steel table - cold meats counter	EN2	*Yes*	ND	+HB	+MA	+HB	+MA	*L.innocua*	-	6	0,00	-	7257	3,22	+	+MA	+MA	+MA	*L.innocua*	-	NA
P16	Sink in production area	EN2	*Yes*	ND	+MA	+HB	+MA	+HB	*L.innocua*	-	11	0,00	-	7124	3,16	+	+MA	+MA	+MB	*L.innocua*	-	NA
P17	Swab from wall-floor join	EN2	*Yes*	ND	+HA	+MB*	+HA*	+MB*	*L.innocua L.ivanovii*	-	6	0,00	-	7182	3,19	+	+MA	+MA*	+MB	*L.innocua L.ivanovii*	-	NA
P18	Surface of trolley from manufacturing area	EN2	*Yes*	ND	+HA	+MB	+HA	+MB	*L.ivanovii*	-	1	0,00	-	9721	4,31	+	+MA	+HA	+MB	*L.ivanovii*	-	NA
I29	Residues from cheese counter	EN3	*No*		Ø	-LE	-LE	-ME	/	-	-4	0,00	-	19	0,00	-	/	/	/	/	-	NA
I30	Residues from cheese counter	EN3	*No*		Ø	Ø	Ø	Ø	/	-	-1	0,00	-	21	0,00	-	/	/	/	/	-	NA
I31	Residue from floor of production hall	EN3	*No*		Ø	Ø	-LE	Ø	/	-	-7	0,00	-	21	0,00	-	/	/	/	/	-	NA
O2	Residues from cheese counter	EN3	*No*		Ø	Ø	Ø	Ø	/	-	-3	0,00	-	20	0,00	-	/	/	/	/	-	NA
P10	Residues from cold meats counter	EN3	*No*		-LE	-LE	-ME	-ME	/	-	-3	0,00	-	26	0,01	-	-LE	-ME	-ME	/	-	NA
P14	Residues from cheese facility	EN3	*No*		Ø	-LE	Ø	-LE	/	-	-3	0,00	-	26	0,01	-	Ø	-LE	Ø	/	-	NA
I32	Bone dust	EN3	*No*		Ø	Ø	Ø	Ø	/	-	3	0,00	-	9928	3,89	+	+MA	+HA	+MA	*L.welshimeri L.innocua*	-	NA
H14	Residue from machine filter	EN3	*Yes*	16,0	+LA	+LA	+HA	+HA	*L.seeligeri*	-	82	0,02	-	6872	2,93	+	+HA	+HB	+MB	*L.seeligeri*	-	NA

Environmental samples - Listeria monocytogenes

					NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	**MATRICES**	**Cat.**	***AC***	***CFU/25g***	**FRASER 1/2**		**FRASER**		**CONFIRMATION**		**VIDAS LDUO**						**CONFIRMATION**				FINAL RESULT	COMPARISON
					P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
F18	Water from U-bend in butcher's facility	EN1	*No*		+LA	+LA	+HA	+MA*	*L.monocytogenes*	+	8612	2,30	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
G21	Washing machine water	EN1	*No*		+LA	+LA*	+HA	+MA*	*L.monocytogenes L.innocua*	+	6190	1,57	+	/	/	+ par défaut	+MA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
O20	Water from cooling tower	EN1	*No*		+LA	+LA	+MA	+MA	*L.monocytogenes*	+	6578	1,66	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	+	PA
M27	Rinsing water	EN1	*Yes*	7 mono 3,8 inno	+MA	+LA	+MA*	+MB*	*L.monocytogenes L.innocua*	+	8365	2,11	+	/	/	+ par défaut	+HA	+HB*	+HA*	*L.monocytogenes*	+	PA
M28	Water from washing container	EN1	*Yes*	8,8 mono 3,8 inno	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	8015	2,02	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes*	+	PA
O3	Cold meats counter knife	EN2	*No*		+LB	-ME	+HB	+MB	*L.monocytogenes*	+	-4	0,00	-	20	0,00	-	Ø	-LE	-ME	/	-	ND
B28	Sponge from top mat on scales	EN2	*No*		Ø	Ø	+HA	+HA	*L.monocytogenes*	+	7794	2,08	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
D23	Swab from sausage production line	EN2	*No*		+HA	+HA	+MA	+MA	*L.monocytogenes*	+	6829	1,73	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	+	PA
G25	Surface of cheese knife	EN2	*No*		+LA	+LB	+HA	+HA	*L.monocytogenes*	+	7500	1,90	+	/	/	+ par défaut	+HA	+MB	+MA	*L.monocytogenes*	+	PA
G28	Ground surface in fish-cutting facility	EN2	*No*		+MA	+MB	+HA	+MB	*L.monocytogenes*	+	1974	0,50	+	/	/	+ par défaut	-ME	+MA	+LA	*L.monocytogenes*	+	PA
J7	Cheese counter knife	EN2	*No*		+HA*	+MA*	+MA*	+MA*	*L.monocytogenes L.innocua*	+	698	0,17	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	+	PA
O1	Sponge from surface of pastries stand	EN2	*No*		+LA	+LA*	+HA	+HA	*L.monocytogenes L.innocua*	+	7370	1,86	+	/	/	+ par défaut	+MA*	+HA*	+HA	*L.monocytogenes L.innocua*	+	PA
O4	Surface in cold store for meats	EN2	*No*		+LA	+LA*	+HA*	+MA*	*L.monocytogenes L.innocua*	+	7977	2,01	+	/	/	+ par défaut	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
O5	Swab from fries production line	EN2	*No*		+MA	+MA	+HA*	+MA*	*L.monocytogenes*	+	7329	1,85	+	/	/	+ par défaut	+MA	+MA	+MA*	*L.monocytogenes*	+	PA
P9	Sponge from transfer belt	EN2	*No*		+HA	+MB	+HB	+HB	*L.monocytogenes*	+	7155	1,80	+	/	/	+ par défaut	+MA	+MB	+HA	*L.monocytogenes*	+	PA
J3	Cheese counter board surface	EN2	*Yes*	0,6 mono 1,2 inno	+LA	+LB	+MA*	+MB	*L.monocytogenes*	+	10732	2,73	+	/	/	+ par défaut	+HA*	+HA*	+HB	*L.monocytogenes L.innocua*	+	PA
O13	Stainless steel shelf surface in cold store	EN2	*Yes*	6,5	+LA	+LA	+MA	+MA	*L.monocytogenes*	+	7105	1,79	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	+	PA
O12	Floor of cold packaging room	EN2	*Yes*	9,7 mono 5 inno	+MA	+MA*	+HA	+MA*	*L.monocytogenes L.innocua*	+	10279	2,59	+	/	/	+ par défaut	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
O11	Surface in cooling room	EN2	*Yes*	19,5 mono 7,5 inno	+MA	+MA*	+HB	+MB*	*L.monocytogenes L.innocua*	+	8807	2,22	+	/	/	+ par défaut	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	+	PA
I43	Residue from cutting counter	EN3	*No*		Ø	Ø	Ø	Ø	/	-	6691	1,80	+	/	/	+ par défaut	+MA	+MB	+MA	*L.monocytogenes*	+	PD
C14	Residue from production line	EN3	*No*		+MA	+MA	+MB	+MB	*L.monocytogenes*	+	9830	2,63	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	+	PA
C15	Residue from dirty containers	EN3	*No*		+MA	+MA	+HA	+MA	*L.monocytogenes*	+	7455	1,99	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
O6	Residue from fries storage container	EN3	*No*		+MA	+MB	+HA*	+MB*	*L.monocytogenes L.innocua*	+	7109	1,79	+	/	/	+ par défaut	+HA	+MA*	+MA	*L.monocytogenes L.innocua*	+	PA
O7	Residue from meat-cutting board	EN3	*No*		+MA	+MA	+MA*	+MA*	*L.monocytogenes*	+	7368	1,86	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes*	+	PA
O8	Residue from packaging facility	EN3	*No*		+MA	+MA	+MA	+MB	*L.monocytogenes*	+	7372	1,86	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	+	PA
O9	Residue from meat-cutting facility	EN3	*No*		+MA	+MA	+MA	+MA	*L.monocytogenes*	+	7273	1,83	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	+	PA
P11	Residue from fish counter	EN3	*No*		Ø	+LB	Ø	Ø	*L.monocytogenes*	+	7353	1,85	+	/	/	+ par défaut	-LE	+HA	+MB	*L.monocytogenes*	+	PA
P12	Scales for fish	EN3	*No*		Ø	+LB	+MA	+MA*	*L.monocytogenes*	+	7188	1,81	+	/	/	+ par défaut	-LE	+MA	+MB	*L.monocytogenes*	+	PA
O15	Residue from packaging container	EN3	*Yes*	<1	+MA	+MB	+MA	+LB	*L.monocytogenes*	+	4128	1,04	+	/	/	+ par défaut	+MA	+MA	+MB	*L.monocytogenes*	+	PA
O14	Residue from sink in cutting facility	EN3	*Yes*	9,7	+MA	+MB	+MA	+LB	*L.monocytogenes*	+	47	0,01	-	1906	0,84	+	+LA	+LB	-LE	*L.monocytogenes*	+	PA
O10	Residue from cutting facility stainless steel table	EN3	*Yes*	13 mono 10 inno	+MA	+MB*	+MB	+MB*	*L.monocytogenes L.innocua*	+	2024	0,51	+	/	/	+ par défaut	+MB*	+HB*	+MB*	*L.monocytogenes L.innocua*	+	PA

APPENDIX D2

INITIAL VALIDATION STUDY

SENSITIVITY RAW RESULTS AFTER COLD STORAGE

Meat products

				NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
				FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	Cat.	AC	CFU/25g	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
T15	PC1	*Non*		Ø	Ø	Ø	Ø	/	A	286	0,07	+	/	/	+ par défaut	+HA	+HA	+MB	*L.innocua*	P	PD
D7	PC1	*Non*		Ø	Ø	Ø	Ø	/	A	916	0,23	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	P	PD
C23	PC1	*Non*		+MA	+MB	+MA	+MA	*L.monocytogenes*	P	7785	2,08	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
D1	PC1	*Non*		+LA*	+LA*	+MA*	+MA*	*L.monocytogenes* *L.innocua* *L.welshimeri*	P	613	0,15	+	/	/	+ par défaut	+HA*	+HA*	+HA*	*L.monocytogenes* *L.innocua* *L.welshimeri*	P	PA
D2	PC1	*Non*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes* *L.innocua*	P	8682	2,00	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes* *L.innocua*	P	PA
E2	PC1	*Non*		+LA	+LA(2)	+MA	+MA	*L.monocytogenes*	P	7358	1,86	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
E3	PC1	*Non*		+LA	+LA	+MA	+MA	*L.monocytogenes*	P	8165	2,07	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
E7	PC1	*Non*		Ø	Ø	+HA	+HA	*L.monocytogenes*	P	8349	2,11	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
E10	PC1	*Non*		+LA	+LA	+MA	+MA	*L.welshimeri*	P	14	0,00	-	7669	2,94	+	+HA	+HA	+MA	*L.welshimeri*	P	PA
I21	PC1	*Non*		+LA*	+LA*	+HA*	+LA*	*L.welshimeri* *L.innocua*	P	9	0,00	-	7802	3,05	+	+MB	+MA*	+MA*	*L.welshimeri* *L.innocua*	P	PA
M4	PC1	*Non*		+LA	+LA*	+MA*	+MA*	*L.monocytogenes* *L.welshimeri* *L.innocua*	P	7	0,00	-	8351	3,70	+	+MA	+HA	+MA	*L.monocytogenes* *L.welshimeri* *L.innocua*	P	PA
T11	PC1	*Non*		Ø	Ø	+HA	+HB	*L.monocytogenes* *L.innocua*	P	8321	2,12	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes* *L.innocua*	P	PA
T16	PC1	*Non*		+LA(1)	-LE	+HB	+MB	*L.welshimeri*	P	12	0,00	-	8427	3,75	+	+MA	+MA*	+MD	*L.welshimeri*	P	PA
T19	PC1	*Non*		+LA(4)	+HD	+MA	+MA*	*L.monocytogenes* *L.innocua*	P	9896	2,52	+	/	/	+ par défaut	+HA*	+HA*	+MA*	*L.monocytogenes* *L.innocua*	P	PA
V8	PC1	*Non*		+LB	+LB	+HA	+MA	*L.monocytogenes*	P	7613	1,97	+	/	/	+ par défaut	+HA	+MA*	+MA	*L.monocytogenes* *L.innocua*	P	PA
V9	PC1	*Non*		Ø	Ø	+MA	+MA	*L.monocytogenes*	P	7734	2,00	+	/	/	+ par défaut	+MA	+HA	+MA	*L.monocytogenes*	P	PA
V14	PC1	*Non*		Ø	Ø	+HA	+MA	*L.welshimeri*	P	2190	0,56	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes* *L.welshimeri*	P	PA
D10	PC1	*Non*		+LA(4)	+LA*(2)	+HA*	+HA*	*L.monocytogenes* *L.innocua*	P	1424	0,36	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes* *L.innocua*	P	PA
I13	PC1	*Non*		+LA*	+LA*	+HA*	+MA*	*L.monocytogenes* *L.innocua*	P	10479	2,82	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes* *L.innocua*	P	PA
T10	PC1	*Non*		+LA(3)	+LB	+HB	+MA	*L.innocua*	P	4	0,00	-	8894	3,95	+	+HA	+MA	+MA	*L.innocua*	P	PA
I8	PC1	*Non*		+LA	+MA	+HB	+MA	*L.monocytogenes*	P	9834	2,64	+	/	/	+ par défaut	+HA	+HB	+HA	*L.monocytogenes*	P	PA
V16	PC1	*Non*		Ø	Ø	+HA	+MA	*L.welshimeri*	P	245	0,06	+	/	/	+ par défaut	+HA	+HA	+MA	*L.welshimeri*	P	PA
										284	0,07	+	/	/	+ par défaut						
I19	PC1	*Oui*	*<1*	+MA	+MA	+HA	+MA	*L.welshimeri*	P	231	0,06	+	/	/	+ par défaut	+MA	+MA	+MB	*L.welshimeri*	P	PA
										21a	0,00	-	7244a	3,09	+						
										63b	0,00	-	7704b	3,42	+						
										5c	0,00	-	8705c	3,86	+						

Meat products

				NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
				FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	Cat.	AC	CFU/25g	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
K1	PC1	*Oui*	*4,11*	+LA	+LA	+MA	+MA	*L.innocua*	P	48	0,01	-	7602	3,37	+	+HA	+HA	+MB	*L.innocua*	P	PA
K2	PC1	*Oui*	*5,5*	+HA	+MA	+HA	+MA	*L.innocua*	P	6	0,00	-	7802	3,46	+	+HA	+HA	+HA	*L.innocua*	P	PA
M2	PC1	*Oui*	*5,7*	Ø	+LA	+MA	+LA	*L.innocua*	P	-1	0,00	-	8629	3,83	+	+MA	+LA	+MA	*L.innocua*	P	PA
K4	PC1	*Non & Oui*	*8,2*	+LA	+LA	+HA	+MA	*L.monocytogenes L.innocua*	P	263	0,06	+	/	/	+ par défaut	+MA	+HA	+MA*	*L.monocytogenes L.innocua*	P	PA
K6	PC1	*Oui*	*12*	+MA	+MA	+HA	+MA	*L.welshimeri*	P	541	0,13	+	/	/	+ par défaut	+HA	+HB	+MB	*L.welshimeri*	P	PA
										13a	0,00	-	8192a	3,63	+						
										1296b	0,32	+	/	/	+ par défaut						
										48c	0,01	-	9257c	4,11	+						
D9	PC2	*Non*		+LA*	+LA*	+MA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	P	5394	1,36	+	/	/	+ par défaut	+MA	+HB	+MA*	*L.monocytogenes L.innocua*	P	PA
G4	PC2	*Non*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes*	P	7482	1,89	+	/	/	+ par défaut	+MA*	+HA	+MA	*L.monocytogenes L.innocua*	P	PA
G10	PC2	*Non*		+HA	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	P	8065	2,04	+	/	/	+ par défaut	+MA*	+HA*	+MA*	*L.monocytogenes*	P	PA
G11	PC2	*Non*		+HA*	+HA*	+HA	+MA*	*L.monocytogenes*	P	9571	2,42	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
I10	PC2	*Non*		+LA	+LA	+HA	+MA	*L.monocytogenes*	P	-4	0,00	-	26	0,01	-	Ø	Ø	Ø	/	A	ND
I11	PC2	*Non*		+MA	+MB*	+MA*	+MA*	*L.monocytogenes L.innocua*	P	11185	3,01	+	/	/	+ par défaut	+HA*	+HA*	+MA*	*L.monocytogenes L.innocua*	P	PA
T18	PC2	*Non*		+LB	+LC	+MB	+MA*	*L.monocytogenes*	P	6899	1,76	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	P	PA
V13	PC2	*Non*		+MA	+MA	+HA	+HA	*L.monocytogenes*	P	6981	1,80	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
L1	PC2	*Oui*	*2,3*	Ø	+LA	+HA	+MA	*L.welshimeri*	P	1	0,00	-	23	0,01	-	-LE	Ø	-HR	/	A	ND
K7	PC2	*Oui*	*14,4*	+MA	+MA	+HA	+HA	*L.welshimeri*	P	25	0,00	-	6980	3,10	+	+HA	+HB	+HA	*L.welshimeri*	P	PA
K10	PC2	*Oui*	*5,5 et 9,6*	+HA*	+HA*	+HA	+MA*	*L.innocua L.welshimeri*	P	6	0,00	-	7020	3,11	+	+HA	+HB	+HB	*L.innocua L.welshimeri*	P	PA
K8	PC2	*Oui*	*16,8*	+HA	+HA	+HA	+MA	*L.welshimeri*	P	-3	0,00	-	7826	3,47	+	+MB	+MB	+MA	*L.welshimeri*	P	PA
C19	PC3	*Non*		-LE	-LE	Ø	Ø	/	A	8186	2,19	+	/	/	+ par défaut	+HA	+MA	+MB	*L.monocytogenes L.welshimeri*	P	PD
B30	PC3	*Non*		+HA	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	P	8743	2,34	+	/	/	+ par défaut	+HA*	+HB*	+HB*	*L.monocytogenes L.innocua*	P	PA
D3	PC3	*Non*		+MA*	+MB*	+HA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	P	10258	2,60	+	/	/	+ par défaut	+MA	+MB*	+MB*	*L.monocytogenes L.innocua L.welshimeri*	P	PA
D4	PC3	*Non*		Ø	Ø	+MA	+MA	*L.monocytogenes*	P	631	0,16	+	/	/	+ par défaut	+MA	+HB	+HB	*L.monocytogenes L.innocua*	P	PA
D6	PC3	*Non*		Ø	Ø	+HC	+MB	*L.monocytogenes*	P	8608	2,18	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes L.innocua*	P	PA
D11	PC3	*Non*		+LA	+LA	+HA	+HA	*L.monocytogenes*	P	7888	2,00	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
E9	PC3	*Non*		+LA	+LB	+LB	+MA*	*L.monocytogenes L.welshimeri L.innocua*	P	14	0,00	-	8967	3,44	+	+HA	+HA*	+MA*	*L.monocytogenes L.welshimeri L.innocua*	P	PA
										2a	0,00	-	9958a	3,63	+						
E11	PC3	*Non*		+LA*	+LA*	+HA	+HA*	*L.monocytogenes L.innocua*	P	2847	0,72	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	P	PA
F7	PC3	*Non*		+MA*	+MA*	+MA*	+MA*	*L.monocytogenes L.innocua*	P	7828	1,98	+	/	/	+ par défaut	+HA*	+MB*	+MB	*L.monocytogenes L.innocua*	P	PA

Meat products

				NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											COMPARISON
				FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	
CODE	Cat.	AC	CFU/25g	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
F8	PC3	*Non*		+MB	+LA	+HA	+MA*	*L.monocytogenes L.innocua L.welshimeri*	P	7028	1,78	+	/	/	+ par défaut	+HB	+HB	+HA	*L.monocytogenes L.innocua L.welshimeri*	P	PA
M8	PC3	*Non*		+HB	+HB	+MB	+MB	*L.monocytogenes L.innocua*	P	8985	2,26	+	/	/	+ par défaut	+HB	+HA*	+HB	*L.monocytogenes L.innocua*	P	PA
V10	PC3	*Non*		Ø	-LE	Ø	Ø	/	A	7678	1,98	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PD
D5	PC3	*Non*		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes L.innocua L.welshimeri*	P	9569	2,42	+	/	/	+ par défaut	+HB	+HB	+HA	*L.monocytogenes L.welshimeri*	P	PA
D8	PC3	*Non*		+MA	+MA	+MA	+MA	*L.welshimeri*	P	63	0,01	-	7694	2,95	+	+MA	+HA	+HA	*L.welshimeri*	P	PA
G3	PC3	*Non*		+MA	+MA	+HA	+HA	*L.monocytogenes*	P	8026	2,03	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	P	PA
I12	PC3	*Non*		+MA	+MA	+HA	+HA	*L.monocytogenes*	P	9765	2,63	+	/	/	+ par défaut	+MA	+HA	+HA	*L.monocytogenes*	P	PA
T12	PC3	*Non*		+LA(2)	+MA	+HA*	+MA*	*L.monocytogenes L.welshimeri*	P	10697	2,73	+	/	/	+ par défaut	+MA*	+MA*	+MA*	*L.monocytogenes L.welshimeri*	P	PA
T13	PC3	*Non*		+MA*	+MA*	+HB	+MA*	*L.monocytogenes L.welshimeri*	P	9492	2,42	+	/	/	+ par défaut	+MA*	+HA*	+MA*	*L.monocytogenes L.welshimeri*	P	PA
T17	PC3	*Non*		+MA	+MA*	+HB	+MA	*L.innocua L.welshimeri*	P	10	0,00	-	7187	3,19	+	+MA	+MA	+MA	*L.innocua*	P	PA
V11	PC3	*Non*		Ø	+LA	+HA	+HA	*L.welshimeri*	P	7469	1,93	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes L.welshimeri*	P	PA
V15	PC3	*Non*		+MA	+MA	+HA	+HA	*L.monocytogenes*	P	6774	1,75	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
V17	PC3	*Non*		+LA	+LB	+MA	+MA	*L.monocytogenes L.welshimeri*	P	9616	2,48	+	/	/	+ par défaut	+HA	+MA*	+HA	*L.monocytogenes L.welshimeri*	P	PA
W15	PC3	*Non*		+LA	+LA	+HA	+HB	*L.monocytogenes*	P	9003	2,33	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
X16	PC3	*Non*		+LA	+LA	+MA	+MA	*L.innocua*	P	8	0,00	-	8437	2,95	+	+HA	+HA	+MA	*L.innocua*	P	PA
X17	PC3	*Non*		+LA(2)	+LA	+HA	+MA	*L.monocytogenes*	P	9117	2,36	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	P	PA
I16	PC3	*Oui*	*<1*	+MA	+MA	+HA	+MA	*L.welshimeri*	P	5	0,00	-	8166	3,19	+	+HA	+HA	+MA	*L.welshimeri*	P	PA
L3	PC3	*Oui*	*0,3*	+LA	+LA	+HA	+HA	*L.ivanovii*	P	-4	0,00	-	18	0,00	-	Ø	Ø	Ø	/	A	ND
L2	PC3	*Oui*	*1,8*	+LA	+LA	+HA	+HA	*L.welshimeri*	P	7	0,00	-	8168	3,62	+	+HA	+HA	+MA	*L.welshimeri*	P	PA
K3	PC3	*Oui*	*6,8*	+LA	+MB	+HA	+HA	*L.innocua*	P	112	0,02	-	7456	3,31	+	+HA	+HA	+HB	*L.innocua*	P	PA
K5	PC3	*Oui*	*9,6*	+MA	+MA	+HA	+MA	*L.welshimeri*	P	7	0,00	-	7922	3,51	+	+HA	+HB	+MB	*L.welshimeri*	P	PA
M5	PC3	*Oui*	*7 et 3,8*	+HA(2)	+MA	+MA	+MB	*L.monocytogenes L.innocua*	P	8040	2,02	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	P	PA
K9	PC3	*Oui*	*6,8 et 12*	+MA*	+MA	+HA	+MA*	*L.innocua L.welshimeri*	P	6	0,00	-	7090	3,14	+	+HA	+HA*	+HA*	*L.innocua L.welshimeri*	P	PA

Dairy products

				NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
				FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	Cat.	AC	CFU/25g	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
C7	PL1	*Non*		Ø	Ø	Ø	Ø	/	A	5	0,00	-	8189	2,89	+	+MA	+MA	+MB	*L.seeligeri*	P	PD
D14	PL1	*Non*		Ø	-ME	Ø	Ø	/	A	0	0,00	-	2933	1,12	+	+MB	+MA	+MB	*L.innocua*	P	PD
B2	PL1	*Non*		+LB	+LA	+HB	+MA	*L.monocytogenes*	P	7264	1,94	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
B4	PL1	*Non*		+LA	+LA	+HA	+HA	*L.monocytogenes*	P	7897	2,11	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
B6	PL1	*Non*		+LB	+LB	+HA	+HA	*L.monocytogenes*	P	9077	2,43	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
B18	PL1	*Non*		+MA	+MB	+HA	+HA	*L.monocytogenes*	P	8026	2,15	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	P	PA
B19	PL1	*Non*		+LA	+LA	+HA	+HB	*L.monocytogenes*	P	8493	2,27	+	/	/	+ par défaut	+MB	+MB	+MB	*L.monocytogenes*	P	PA
B23	PL1	*Non*		+LA	+LA	+HA	+HA	*L.monocytogenes*	P	11015	2,95	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	P	PA
B24	PL1	*Non*		+LB	+LA	+HB	+HA	*L.monocytogenes*	P	8189	2,19	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes*	P	PA
C8	PL1	*Non*		+LA	+LA	+HA	+MB	*L.monocytogenes*	P	7272	1,94	+	/	/	+ par défaut	+MB	+MA	+MA	*L.monocytogenes*	P	PA
C18	PL1	*Non*		+MA	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	P	11380	3,04	+	/	/	+ par défaut	+MB	+MA	+MA	*L.monocytogenes L.innocua*	P	PA
G1	PL1	*Non*		+MA	+MB	+HB	+HB	*L.monocytogenes*	P	8361	2,12	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
P4	PL1	*Non*		+HB	+HA	+HA	+MA	*L.monocytogenes*	P	7112	1,79	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
P6	PL1	*Non*		+LA	+HC	+HB	+HA	*L.monocytogenes*	P	8236	2,07	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
P7	PL1	*Non*		+LB	+LB	+HB	+HB	*L.monocytogenes*	P	7942	2,00	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	P	PA
R21	PL1	*Non*		+LB	+MB	+MB	+MB	*L.monocytogenes L.innocua*	P	10229	2,63	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes L.innocua*	P	PA
L6	PL1	*Oui*	*2,4*	+LA	+LB	+HA	+HA	*L.innocua*	P	-2	0,00	-	42	0,01	-	Ø	Ø	Ø	/	A	ND
L5	PL1	*Oui*	*5*	Ø	+LA	+HA	+HA	*L.innocua*	P	8	0,00	-	8098	3,59	+	+HA	+MA	+MA	*L.innocua*	P	PA
L8	PL1	*Oui*	*10*	+HA	+MA	+HA	+HA	*L.innocua*	P	6	0,00	-	7890	3,50	+	+HA	+HA	+HA	*L.innocua*	P	PA
H1	PL1	*Oui*	*16,8*	Ø	Ø	Ø	-ME	/	A	21	0,00	-	8237	3,52	+	+HA	+MA	+MA	*L.innocua*	P	PD
L7	PL1	*Oui*	*10 et 8,7*	+HA*	+HA*	+HA	+HA	*L.innocua*	P	6	0,00	-	7952	3,53	+	+HA	+HA	+HA	*L.innocua*	P	PA
H2	PL1	*Oui*	*33,6*	Ø	+LA(1)	+MA	+MA	*L.innocua*	P	90	0,02	-	7667	3,27	+	+HA	+HA	+MA	*L.innocua*	P	PA
H5	PL1	*Oui*	*50,4*	+LA	+LB	+HA	+HA	*L.innocua*	P	16	0,00	-	8221	3,51	+	+MA	+MA	+MA	*L.innocua*	P	PA
C10	PL2	*Non*		Ø	-LE	Ø	Ø	/	A	10098	2,70	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes*	P	PD
B8	PL2	*Non*		+LA(4)	+LA	-ME	+LB(1)	*L.monocytogenes*	P	10078	2,70	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	P	PA
B16	PL2	*Non*		Ø	+LB	-LE	-LE	*L.seeligeri*	P	7613	2,03	+	/	/	+ par défaut	+MA	+MA	+MB	*L.monocytogenes*	P	PA
B21	PL2	*Non*		+LA	+LB	+HA	+HB	*L.monocytogenes L.innocua*	P	11124	2,98	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
B22	PL2	*Non*		+LA	+MC	+HA	+HA	*L.monocytogenes*	P	7803	2,09	+	/	/	+ par défaut	+HB	+HA	+HA	*L.monocytogenes L.seeligeri*	P	PA
C9	PL2	*Non*		+MA	+MB	+MA*	+MA*	*L.monocytogenes L.innocua*	P	7318	1,96	+	/	/	+ par défaut	+HB	+MB	+MB	*L.monocytogenes*	P	PA
P13	PL2	*Non*		+HB	+MA	+HA	+MA	*L.welshimeri*	P	27	0,00	-	7109	3,15	+	+HA	+HA	+HB	*L.welshimeri*	P	PA
X18	PL2	*Non*		+LA(1)	+LA(1)	+HA	+MA	*L.monocytogenes*	P	628	0,16	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	P	PA
X19	PL2	*Non*		+LA	+LA	+MA	+MA	*L.monocytogenes*	P	8780	2,27	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
N1	PL3	*Non*		+LA	+LB	+MA	+MA	*L.innocua*	P	8	0,00	-	8082	3,59	+	+HA	+HB	+HB	*L.innocua*	P	PA
N2	PL3	*Non*		+LA	+LA*	+MA	+MA*	*L.monocytogenes L.innocua*	P	8371	2,11	+	/	/	+ par défaut	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	P	PA
L12	PL3	*Oui*	*2,66*	+MB	+MB	+HB	+HB	*L.innocua*	P	11	0,00	-	7788	3,45	+	+HA	+HB	+MB	*L.innocua*	P	PA
J15	PL3	*Oui*	*7,5*	+LA(1)	+LA(2)	+MA	+MA	*L.innocua*	P	5	0,00	-	7208	3,08	+	+HA	+HA	+HA	*L.innocua*	P	PA
J19	PL3	*Oui*	*7,5*	Ø	Ø	Ø	Ø	/	A	7	0,00	-	7309	3,12	+	+HA	+HA	+HA	*L.innocua*	P	PD
J14	PL3	*Oui*	*3,4 et 5,0*	Ø	Ø	Ø	Ø	/	A	7021	1,79	+	/	/	+ par défaut	+HA	+HA*	+HA*	*L.monocytogenes L.innocua*	P	PD
J16	PL3	*Oui*	*10*	+LA	+MA	+MA	+MA	*L.innocua*	P	6	0,00	-	7022	3,00	+	+HA	+HA	+HA	*L.innocua*	P	PA
J20	PL3	*Oui*	*10*	+LA	+LA	+HA	+HA	*L.innocua*	P	-4	0,00	-	21	0,00	-	Ø	Ø	Ø	/	A	ND
J17	PL3	*Oui*	*5,1 et 7,5*	Ø	Ø	Ø	Ø	/	A	2604	0,66	+	/	/	+ par défaut	+HA*	+HA*	+HA	*L.monocytogenes L.innocua*	P	PD
J18	PL3	*Oui*	*5,1 et 7,5*	Ø	Ø	+MA	+MA	*L.monocytogenes*	P	7103	1,81	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes L.innocua*	P	PA

Seafood products

				NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
				FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
CODE	Cat.	AC	CFU/25g	P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
G8	PP1	Non		Ø	Ø	Ø	Ø	/	A	7690	1,95	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PD
I36	PP1	Non		Ø	Ø	Ø	Ø	/	A	9134	2,46	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PD
G5	PP1	Non		PP1	+LA	+HA	+HA	*L.monocytogenes*	P	8041	2,03	+	/	/	+ par défaut	+HA*	+HA	+MA*	*L.monocytogenes*	P	PA
I40	PP1	Non		PP1	+MA	+HA	+MB	*L.monocytogenes*	P	6881	1,85	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
M14	PP1	Non		PP1	+MB	+MB	+MB	*L.monocytogenes*	P	7145	1,80	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	P	PA
M17	PP1	Non		PP1	+LA	+MA	+MA	*L.monocytogenes*	P	10019	2,52	+	/	/	+ par défaut	+HA	+HA*	+MB*	*L.monocytogenes* *L.innocua*	P	PA
M24	PP1	Non		PP1	+MB	+MA	+LB	*L.monocytogenes*	P	7526	1,90	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	P	PA
M26	PP1	Non		PP2	+LA	Ø	+LA	*L.monocytogenes*	P	7304	1,84	+	/	/	+ par défaut	+MA	+MA	+HA	*L.monocytogenes*	P	PA
Q5	PP1	Non		PP3	+LB*	+MA	+MA*	*L.innocua* *L.seeligeri*	P	8	0,00	-	8269	3,62	+	+LB	+LB	+MA	*L.innocua* *L.seeligeri*	P	PA
R4	PP1	Non		PP3	+LA(1)	+MB	+MA	*L.monocytogenes*	P	7259	1,87	+	/	/	+ par défaut	+MA	+MA	+HA	*L.monocytogenes*	P	PA
R6	PP1	Non		+LA	+LA	+HA	+HA	*L.monocytogenes*	P	8155	2,10	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
R8	PP1	Non		+LA	+MB*	+HA	+MA	*L.monocytogenes* *L.innocua*	P	7176	1,84	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	P	PA
U1	PP1	Non		Ø	+LA	+MA	+HA	*L.seeligeri*	P	8237	2,10	+	/	/	+ par défaut	/	+MA*	+MA*	*L.monocytogenes* *L.seeligeri*	P	PA
R14	PP1	Oui	0,1	Ø	Ø	+MA	+LA	*L.innocua*	P	8	0,00	-	7477	3,28	+	+HA	+HA	+HA	*L.innocua*	P	PA
R13	PP1	Oui	0,2	Ø	-LE	+LA	+LA	*L.innocua*	P	1	0,00	-	9679	4,24	+	+MA	+MA	+MB	*L.innocua*	P	PA
R15	PP1	Oui	0,3	Ø	Ø	+HA	+MA	*L.innocua*	P	32	0,00	-	7172	3,14	+	+HB	+HA	+MA	*L.innocua*	P	PA
S6	PP1	Oui	1,64	Ø	Ø	+LA	+LB	*L.innocua*	P	-4	0,00	-	8252	3,67	+	+MA	+MA	+MD	*L.innocua*	P	PA
S5	PP1	Oui	2,46	Ø	Ø	Ø	-LE	/	A	32	0,00	-	8069	3,59	+	+MA	+HA	+MB	*L.innocua*	P	PD
S4	PP1	Oui	2,46	+MA	+MA	+MB	+MB	*L.innocua*	P	9	0,00	-	8360	3,72	+	+HB	+MB	+MA	*L.innocua*	P	PA
M13	PP1	Oui	3,8	PP1	+LA(1)	+LA	+LA	*L.welshimeri*	P	-3	0,00	-	1129	0,50	+	+HA	+MA	+MA	*L.welshimeri*	P	PA
U2	PP1	Oui	4,4	+LA	+LA	Ø	Ø	*L.innocua*	P	7	0,00	-	8208	3,65	+	/	+HA	+MB	*L.innocua*	P	PA
M16	PP1	Oui	4,8	PP1	+LA	+LA	+LA	*L.welshimeri*	P	-4	0,00	-	25	0,01	-	+MB	+MA	+MB	*L.welshimeri*	A	ND
M15	PP1	Oui	5,7	PP1	+LA	+MA	+MA	*L.welshimeri*	P	-2	0,00	-	18	0,00	-	Ø	Ø	Ø	/	A	ND
I37	PP2	Non		Ø	Ø	Ø	Ø	/	A	7575	2,04	+	/	/	+ par défaut	+HA	+HB	+HA	*L.monocytogenes*	P	PD
I39	PP2	Non		Ø	Ø	Ø	Ø	/	A	7296	1,96	+	/	/	+ par défaut	+HA	+HB	+HB	*L.monocytogenes*	P	PD
G6	PP2	Non		Ø	+LA	+LB	+LB	*L.monocytogenes*	P	7745	1,96	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
G7	PP2	Non		+MA*	+MA*	+HA*	+MA*	*L.monocytogenes*	P	7962	2,01	+	/	/	+ par défaut	+HA	+HA	+MA*	*L.monocytogenes*	P	PA
G14	PP2	Non		+LA	+MB	+HA	+HA	*L.monocytogenes*	P	7587	1,92	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	P	PA
G15	PP2	Non		+MA	+MB	+HA	+HA	*L.monocytogenes*	P	7082	1,79	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
G16	PP2	Non		+MA	+MA	+HA	+HA	*L.monocytogenes*	P	7329	1,85	+	/	/	+ par défaut	+MA	+MB	+MA	*L.monocytogenes*	P	PA
G17	PP2	Non		+MA	+MA*	+HA*	+MA	*L.monocytogenes*	P	7268	1,84	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
I33	PP2	Non		+LA	+LA	+HA	+MA	*L.monocytogenes*	P	7960	2,14	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
I34	PP2	Non		+LB	+LA	+HA	+HA	*L.monocytogenes*	P	7417	1,99	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
I35	PP2	Non		+LA	+LA	+HA	+MA	*L.monocytogenes*	P	7096	1,91	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
I38	PP2	Non		+MA	+MA	+HA	+MA	*L.monocytogenes*	P	7081	1,90	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
R3	PP2	Non		Ø	+LA	Ø	+MA	*L.monocytogenes*	P	7422	1,91	+	/	/	+ par défaut	+MA	+HA	+HA	*L.monocytogenes*	P	PA
R7	PP2	Non		+LA	+LB	+HA	+MA	*L.monocytogenes*	P	7411	1,90	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	P	PA
S1	PP2	Non		Ø	+LA	+MA	+MB	*L.monocytogenes*	P	5386	1,37	+	/	/	+ par défaut	+MA	+MB	+MA	*L.monocytogenes*	P	PA
U8	PP2	Non		Ø	+LA(3)	+HA	+MA	*L.monocytogenes*	P	7581	1,93	+	/	/	+ par défaut	/	+MA	+MA	*L.monocytogenes*	P	PA
U3	PP2	Oui	2,68	Ø	Ø	Ø	Ø	/	A	112	0,02	-	7812	3,47	+	/	+HA	+MA	*L.innocua*	P	PD
S3	PP2	Oui	2,46	PP1	+MA	+MB	+MB	*L.innocua*	P	-4	0,00	-	26	0,01	-	Ø	Ø	-ME	Ø	A	ND
Q1	PP3	Non		PP2	+LA	+HA	+HA*	*L.monocytogenes*	P	7294	1,87	+	/	/	+ par défaut	+MA	+HA	+MA*	*L.monocytogenes*	P	PA
G12	PP3	Non		Ø	Ø	+HA	+HA	*L.monocytogenes*	P	8320	2,11	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
G13	PP3	Non		+LA	+LA	+HA	+HA	*L.monocytogenes*	P	7414	1,88	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
I42	PP3	Non		+HA*	+MA*	+HA	+MA*	*L.monocytogenes*	P	7533	2,02	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
Q8	PP3	Non		+LD	+MA	+HA	+MB	*L.monocytogenes*	P	7676	1,97	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	P	PA
Q12	PP3	Non		+LB(1)	+LA	+HA	+MA	*L.monocytogenes*	P	1420	0,36	+	/	/	+ par défaut	+LA	+MB	+MA	*L.monocytogenes*	P	PA
R11	PP3	Oui	0,2	Ø	Ø	+MA	+MA	*L.innocua*	P	14	0,00	-	7998	3,50	+	+HA	+HA	+MA	*L.innocua*	P	PA

Vegetal products

CODE	Cat.	AC	CFU/25g	NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD										FINAL RESULT	COMPARISON
				FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION					
				P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
B7	PV1	Non		+LA	+LA	+HA	+MA	*L.monocytogenes*	P	7197	1,92	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	P	PA
E21	PV1	Non		+LA	+LA	+HA	+HA	*L.innocua*	P	2	0,00	-	8501	3,26	+	+HA	+HA	+HA	*L.innocua*	P	PA
S17	PV1	Non		+LB(2)	-ME	+MA	+MA	*L.monocytogenes*	P	6729	1,71	+	/	/	+ par défaut	+MA	+MB	+MB	*L.monocytogenes*	P	PA
Q18	PV1	Oui	*2,2*	+LA	+LD	+HA	+MB	*L.monocytogenes*	P	-2	0,00	-	21	0,00	-	Ø	Ø	Ø	Ø	A	ND
L125-1	PV1	Oui	*2,7*	Ø	Ø	Ø	-LE	/	A	25	0,00	-	2001	0,89	+	/	+MA	+MB	*L.monocytogenes*	P	PD
S8	PV1	Oui	*4,92*	Ø	Ø	+MA	+MA	*L.monocytogenes*	P	-1	0,00	-	25	0,01	-	Ø	-ME	-HE	/	A	ND
S9	PV1	Oui	*4,92*	+LA(1)	Ø	+MA	+MA	*L.monocytogenes*	P	4860	1,24	+	/	/	+ par défaut	+MA	+HA	+MB	*L.monocytogenes*	P	PA
Q13	PV1	Oui	*6,6*	+MA	+MA	+HA	+HA	*L.innocua*	P	7	0,00	-	7310	3,20	+	+HA	+MA	+MA	*L.innocua*	P	PA
Q20	PV1	Oui	*6,6 et 1,4*	+LA	+LC	+HA	+MB	*L.innocua*	P	66	0,01	-	7221	3,16	+	+HA	+HA	+MB	*L.innocua*	P	PA
T5	PV1	Oui	*ND*	+LA	+LB	+LA	+MA	*L.seeligeri*	P	7	0,00	-	8364	3,72	+	+LB	+HA	+MB	*L.seeligeri*	P	PA
Q24	PV1	Oui	*10,6 et 2,2*	+LA	+LB	+HA	+MB	*L.innocua*	P	19	0,00	-	7463	3,27	+	+MA	+MA	+MB	*L.innocua*	P	PA
Q14	PV1	Oui	*13,2*	+LA	+MC	+HA	+MB	*L.innocua*	P	9	0,00	-	7559	3,31	+	+HA	+MA	+MB	*L.innocua*	P	PA
S12	PV1	Oui	*20*	+LA(2)	+LA(1)	+MA	+MA	*L.monocytogenes*	P	-3	0,00	-	21	0,00	-	Ø	Ø	-ME	/	A	ND
B25	PV2	Non		+LA(1)	+LA(2)	+HB	+HA	*L.monocytogenes*	P	4519	1,21	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	P	PA
B12	PV2	Non		+LA	+LB	+HA	+HA	*L.monocytogenes*	P	7950	2,13	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	P	PA
B20	PV2	Non		+LB	+LA	+HB	+HA	*L.monocytogenes*	P	10765	2,88	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	P	PA
C1	PV2	Non		-LE	+LA	Ø	Ø	*L.grayi*	P	7218	1,93	+	/	/	+ par défaut	+HB	+HA	+MA	*L.monocytogenes*	P	PA
C5	PV2	Non		+MA	+MB	+MB	+MB	*L.monocytogenes*	P	8754	2,34	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
P1	PV2	Non		+MA	+MA	+HA	+HA	*L.monocytogenes L.innocua*	P	7991	2,01	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	P	PA
P2	PV2	Non		+HA	+HA	+HA	+HA	*L.monocytogenes L.innocua*	P	7264	1,83	+	/	/	+ par défaut	+HA	+HA*	+HA*	*L.monocytogenes*	P	PA
P3	PV2	Non		+MA	+MA	+HA	+HA	*L.monocytogenes*	P	7271	1,83	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes*	P	PA
R1	PV2	Non		+MA	+MB	+HA	+MA	*L.monocytogenes*	P	7558	1,94	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	P	PA
R2	PV2	Non		+MB	+MB*	+HB	+MB	*L.monocytogenes L.innocua*	P	7450	1,91	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	P	PA
S10	PV2	Non		+MA	+MB	+HA	+MA	*L.monocytogenes L.innocua*	P	7200	1,83	+	/	/	+ par défaut	+MA	+MB	+MB	*L.monocytogenes*	P	PA
S11	PV2	Non		+MA	+MB	+MA	+MA	*L.monocytogenes*	P	10774	2,75	+	/	/	+ par défaut	+MA	+MA	+MB	*L.monocytogenes*	P	PA
T1	PV2	Non		+MA	+MB*	+HA	+MB*	*L.monocytogenes L.innocua*	P	7668	1,95	+	/	/	+ par défaut	+MA	+HA*	+MB	*L.monocytogenes L.innocua*	P	PA
Q25	PV2	Oui	*2,2*	+LB	+LC	+MA	+MB	*L.monocytogenes*	P	2649	0,68	+	/	/	+ par défaut	+LA	+MB	+MB*	*L.monocytogenes*	P	PA
Q17	PV2	Oui	*6,6*	+LA	+LC	+MA	+MB	*L.innocua*	P	26	0,00	-	7258	3,18	+	+MA	+HA	+MB	*L.innocua*	P	PA
Q16	PV2	Oui	*10,6*	+LA	+LC	+HA	+MB	*L.innocua*	P	148	0,03	-	7729	3,39	+	+MA	+MA	+MB	*L.innocua*	P	PA
Q15	PV2	Oui	*10,6*	+LA	+LC	+HA	+MB	*L.innocua*	P	32	0,00	-	7183	3,15	+	+MA	+HA	+MB	*L.innocua*	P	PA
S19	PV2	Oui	*20*	+MB	+MB	+MA	+MA	*L.monocytogenes*	P	6925	1,76	+	/	/	+ par défaut	+MA	+MA	+HB	*L.monocytogenes*	P	PA
T6	PV2	Oui	*21,5*	+LA	+LB	+MA	+MB	*L.monocytogenes*	P	10722	2,73	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
C3	PV3	Non		+LA	+LA	+MA	+MA	*L.monocytogenes*	P	8921	2,39	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
T7	PV3	Non		+HB	+LB	+HB	+HB*	*L.monocytogenes L.innocua*	P	10588	2,70	+	/	/	+ par défaut	+HB	+HB	+MB*	*L.monocytogenes L.innocua*	P	PA
U12	PV3	Non		+MA*	+MB*	+HB	+HB	*L.monocytogenes L.welshimeri*	P	8785	2,24	+	/	/	+ par défaut	/	+MA*	+MB*	*L.monocytogenes L.welshimeri*	P	PA
V2	PV3	Non		+LA	+LB	+HA	+HB	*L.innocua*	P	426	0,11	+	/	/	+ par défaut	+HA	+HA	+MB	*L.innocua*	P	PA
										284	0,00	+	6696	2,34	+						
U9	PV3	Oui	*0,3*	-LE	+MB	-LE	+MC	*L.seeligeri*	P	-2	0,00	-	47	0,02	-	-ME	-LE	+MC	Ø	A	ND
V3	PV3	Oui	*4,2*	+LA	+LB	+HA	+HB	*L.innocua*	P	0	0,00	-	8653	3,03	+	+HA	+HA	+HB	*L.innocua*	P	PA
V5	PV3	Oui	*4,2*	+MA	+LB	+HA	+MB	*L.innocua*	P	-2	0,00	-	8817	3,09	+	+HA	+HA	+MA	*L.innocua*	P	PA
V6	PV3	Oui	*5,6*	+LA	+LA(3)	+HA	+HA	*L.innocua*	P	23	0,00	-	8537	2,99	+	+HA	+MA	+MA	*L.innocua*	P	PA
V4	PV3	Oui	*7,2*	+LA	+LB	+HA	+HB	*L.innocua*	P	163	0,04	-	7981	2,79	+	+HA	+HB	+HB	*L.innocua*	P	PA
V7	PV3	Oui	*7,2*	+MA	+MA	+HA	+MA	*L.innocua*	P	-1	0,00	-	8189	2,87	+	+HA	+HA	+MA	*L.innocua*	P	PA
Q26	PV3	Oui	*6,6 et 1,4*	+LB	+LB	+HA	+MB	*L.innocua*	P	14	0,00	-	7899	3,46	+	+MA	+HA	+HB	*L.innocua*	P	PA
S13	PV3	Oui	*10*	+LA(3)	+LA(1)	+HA	+MA	*L.monocytogenes*	P	6986	1,78	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
S15	PV3	Oui	*10*	+LA	+LA	+HA	+MA	*L.monocytogenes*	P	6872	1,75	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
S16	PV3	Oui	*10*	+MB	+MB	+MA	+MA	*L.monocytogenes*	P	6800	1,73	+	/	/	+ par défaut	+MA	+HB	+MA	*L.monocytogenes*	P	PA
T3	PV3	Non & Oui	*21,5*	+MA	+MB	+MB*	+MB	*L.monocytogenes L.innocua*	P	3647	0,93	+	/	/	+ par défaut	+HA	+HB*	+HB	*L.monocytogenes L.innocua*	P	PA
S14	PV3	Oui	*20*	+LB	+MC	+MA	+MA	*L.monocytogenes*	P	6865	1,75	+	/	/	+ par défaut	+HB	+HB	+HA	*L.monocytogenes*	P	PA
T4	PV3	Oui	*30*	+MA	+MA	+LA	+MA	*L.seeligeri*	P	7	0,00	-	8323	3,70	+	+LB	+HA	+MA	*L.seeligeri*	P	PA

Composite foods

				NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
				P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
B1	C1	*Non*		+MA	+MA	+HA	+MA	*L.monocytogenes*	P	7567	2,02	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
B13	C2	*Non*		+MA	+MA	+HA	+MA	*L.monocytogenes*	P	7421	1,98	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	P	PA
B14	C2	*Non*		+MA	+MA	+MA	+HA	*L.monocytogenes*	P	7191	1,92	+	/	/	+ par défaut	+MA	+MA	+MA	*L.monocytogenes*	P	PA
C2	C2	*Non*		+LA	Ø	+MA*	+MA*	*L.monocytogenes L.innocua*	P	7073	1,89	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
Q10	C2	*Non*		PP1	-LE	Ø	-LE	/	A	-1	0,00	-	3522	1,54	+	+MA	+LA	+LA	*L.welshimeri*	P	PD
S7	C2	*Oui*	*1,64*	Ø	Ø	+HA	+MA	*L.innocua*	P	8	0,00	-	7940	3,53	+	+MA	+MA	+MA	*L.innocua*	P	PA
B5	C3	*Non*		+LA	+LA	+HA	+HA	*L.monocytogenes*	P	8084	2,16	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
B9	C3	*Non*		+MA	+MA	+HA*	+HA*	*L.monocytogenes*	P	7509	2,01	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
C12	C3	*Non*		+MA	+HA	+MA*	+MA*	*L.monocytogenes L.innocua*	P	8050	2,15	+	/	/	+ par défaut	+HA	+MA	+MA	*L.monocytogenes L.innocua*	P	PA
P5	C3	*Non*		+MA	+MA	+HA	+HA	*L.monocytogenes*	P	7402	1,86	+	/	/	+ par défaut	+HA	+HA*	+MA	*L.monocytogenes*	P	PA
C13	C3	*Non*		+LA	+LB	Ø	-ME	*L.grayi*	P	-5	0,00	-	25	0,00	-	/	/	/	/	A	ND
L11	C3	*Oui*	*4,5*	+MA	+MA	+HA	+HA	*L.innocua*	P	332	0,08	+	/	/	+ par défaut	+HA	+HB	+MA	*L.welshimeri*	P	PA
										1003a	0,25	+	/	/	+ par défaut						
										175b	0,04	-	7015b	3,11	+						
										1c	0,00	-	10331c	4,58	+						
J28	C3	*Oui*	*5*	Ø	Ø	Ø	Ø	/	A	8	0,00	-	7893	3,37	+	+HA	+HA	+HA	*L.innocua*	P	PD
J29	C3	*Oui*	*7,5*	+LA	+LA	+HA	+HA	*L.innocua*	P	7	0,00	-	8108	3,46	+	+HA	+HB	+HA	*L.innocua*	P	PA
L9	C3	*Oui*	*8,7*	+HA	+HA	+HA	+HA	*L.innocua*	P	22	0,00	-	7795	3,46	+	+HA	+HA	+HA	*L.innocua*	P	PA
J22	C3	*Oui*	*10*	+LA(1)	+LB(1)	+HA	+HB	*L.innocua*	P	112	0,02	-	6703	2,86	+	+HA	+HA	+HB	*L.innocua*	P	PA
J21	C3	*Oui*	*5,1 et 7,5*	+MA	+MA	+HA	+MA	*L.monocytogenes L.innocua*	P	6498	1,65	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes L.innocua*	P	PA
L10	C3	*Oui*	*15 et 8,7*	+HA*	+HA	+HA	+HA	*L.innocua*	P	57	0,00	-	7487	3,32	+	+HA	+HA	+MA	*L.innocua*	P	PA

Environmental samples

				NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
				P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
F18	EN1	*Non*		+LA	+LA	+HA	+MA*	*L.monocytogenes*	P	8612	2,30	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
G21	EN1	*Non*		+LA	+LA*	+HA	+MA*	*L.monocytogenes L.innocua*	P	6275	1,59	+	/	/	+ par défaut	+MA	+HA*	+MA*	*L.monocytogenes L.innocua*	P	PA
O20	EN1	*Non*		+LA	+LA	+MA	+MA	*L.monocytogenes*	P	6701	1,69	+	/	/	+ par défaut	/	+MA	+MA	*L.monocytogenes*	P	PA
H13	EN1	*Oui*	4 et 0	Ø	Ø	Ø	-LE	/	A	7	0,00	-	7594	3,24	+	+LA	+LA	+MA	*L.Innocua L.seeligeri*	P	PD
O18	EN1	*Oui*	6,5	+LA	+LA	+MA	+MB	*L.innocua*	P	8	0,00	-	7026	3,12	+	/	+HA	+MB	*L.innocua*	P	PA
H7	EN1	*Oui*	8,0	Ø	Ø	Ø	Ø	/	A	8	0,00	-	7920	3,38	+	+HA	+HA	+MA	*L.seeligeri*	P	PD
M27	EN1	*Oui*	7 et 3,8	+MA	+LA	+MA*	+MB*	*L.monocytogenes L.innocua*	P	8030	2,02	+	/	/	+ par défaut	+HA	+HB*	+HA*	*L.monocytogenes*	P	PA
M28	EN1	*Oui*	8,8 et 3,8	+LA	+LA	+MA	+MA	*L.monocytogenes*	P	7864	1,98	+	/	/	+ par défaut	+HA	+HA*	+HA	*L.monocytogenes*	P	PA
H8	EN1	*Oui*	16,0	Ø	Ø	+LC	+MA	*L.seeligeri*	P	5	0,00	-	8222	3,51	+	+LB	+LA	+MA	*L.seeligeri*	P	PA
G27	EN2	*Non*		Ø	-LE	-LE	-LE	/	A	26	0,00	-	7575	2,91	+	+HA	+HA	+HA	*L.welshimeri*	P	PD
O3	EN2	*Non*		+LB	-ME	+HB	+MB	*L.monocytogenes*	P	-4	0,00	-	25	0,01	-	/	-LE	-ME	/	A	ND
B28	EN2	*Non*		Ø	Ø	+HA	+HA	*L.monocytogenes*	P	7669	2,05	+	/	/	+ par défaut	+HA	+HA	+MB	*L.monocytogenes*	P	PA
D23	EN2	*Non*		+HA	+HA	+MA	+MA	*L.monocytogenes*	P	6778	1,71	+	/	/	+ par défaut	+HA	+HA	+HA	*L.monocytogenes*	P	PA
F25	EN2	*Non*		+HA	+MA	+MA*	+MA*	*L.innocua*	P	-1	0,00	-	19	0,00	-	Ø	Ø	Ø	/	A	ND
G25	EN2	*Non*		+LA	+LB	+HA	+HA	*L.monocytogenes*	P	7621	1,93	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	P	PA
G28	EN2	*Non*		+MA	+MB	+HA	+MB	*L.monocytogenes*	P	1171	0,29	+	/	/	+ par défaut	+HB	+MA	+MA	*L.monocytogenes*	P	PA
J7	EN2	*Non*		+HA*	+MA*	+MA*	+MA*	*L.monocytogenes L.innocua*	P	212	0,05	+	/	/	+ par défaut	+HA	+HA*	+MA*	*L.monocytogenes L.innocua*	P	PA
O1	EN2	*Non*		+LA	+LA*	+HA	+HA	*L.monocytogenes L.innocua*	P	7647	1,93	+	/	/	+ par défaut	/	+HA*	+MA	*L.monocytogenes L.innocua*	P	PA
O4	EN2	*Non*		+LA	+LA*	+HA*	+MA*	*L.monocytogenes L.innocua*	P	7969	2,01	+	/	/	+ par défaut	/	+HA*	+MA*	*L.monocytogenes L.innocua*	P	PA
O5	EN2	*Non*		+MA	+MA	+HA*	+MA*	*L.monocytogenes*	P	7273	1,83	+	/	/	+ par défaut	/	+MA	+MA	*L.monocytogenes*	P	PA
P9	EN2	*Non*		+HA	+MB	+HB	+HB	*L.monocytogenes*	P	7307	1,84	+	/	/	+ par défaut	+HA	+HB	+HB	*L.monocytogenes*	P	PA
H16	EN2	*Oui*	0,1	-LE	-LE	+HA	+HA	*L.innocua*	P	0	0,00	-	7085	3,02	+	-LE	-ME	-ME	Ø	P	PA
																-LE	-ME	+MD	*L.innocua*		
J1	EN2	*Oui*	*0,2 et 0,4*	Ø	Ø	-ME	-ME	/	A	48	0,01	-	7901	3,37	+	+HA	+HA	+HB	*L.innocua*	P	PD
J4	EN2	*Oui*	0,8	+LA	+LA	+MA	+MA	*L.innocua*	P	119	0,03	-	7426	3,17	+	+HA	+MA	+HB	*L.innocua*	P	PA

Environmental samples

				NF EN ISO 11290-1 METHOD						VIDAS LDUO METHOD											
CODE	Cat.	AC	CFU/25g	FRASER 1/2		FRASER		CONFIRMATION		VIDAS LDUO						CONFIRMATION				FINAL RESULT	COMPARISON
				P1	OA1	P2	OA2	IDENTIF.	RESULT	RFV LMO	VT	RESULT TEST LMO	RFV LIS	VT	RESULT TEST LIS	PAL	RLM	OAA	IDENTIF.		
J5	EN2	Oui	1,2	+LA(3)	+LA	+MA	+MA	*L.innocua*	P	11	0,00	-	8106	3,46	+	+MA	+HA	+MA	*L.innocua*	P	PA
J2	EN2	Oui	*0,4 et 0,8*	Ø	Ø	+MA	+MA	*L.innocua*	P	51	0,01	-	7840	3,35	+	+HA	+HA	+HA	*L.innocua*	P	PA
J6	EN2	Oui	1,6	+LA(2)	-LE	+MA	+MA	*L.innocua*	P	54	0,01	-	7695	3,28	+	+HA	+HA	+HB	*L.innocua*	P	PA
J3	EN2	Oui	0,6 et 1,2	+LA	+LB	+MA*	+MB	*L.monocytogenes*	P	6823	1,73	+	/	/	+ par défaut	+HA*	+HB*	+HA	*L.monocytogenes L.innocua*	P	PA
O13	EN2	Oui	6,5	+LA	+LA	+MA	+MA	*L.monocytogenes*	P	7157	1,80	+	/	/	+ par défaut	/	+HA	+MA	*L.monocytogenes*	P	PA
O12	EN2	Oui	9,7 et 5	+MA	+MA*	+HA	+MA*	*L.monocytogenes L.innocua*	P	10226	2,58	+	/	/	+ par défaut		+HA*	+HA*	*L.monocytogenes L.innocua*	P	PA
O19	EN2	Oui	13,0	+MA	+LA	+HA	+HA	*L.innocua*	P	27	0,00	-	7222	3,20	+		+HA	+MA	*L.innocua*	P	PA
H15	EN2	Oui	24,0	Ø	-LE	+LC	+MB	*L.seeligeri*	P	27	0,00	-	7226	3,08	+	+HA	+HB	+MB	*L.seeligeri*	P	PA
O11	EN2	Oui	19,5 et 7,5	+MA	+MA*	+HB	+MB*	*L.monocytogenes L.innocua*	P	8953	2,26	+	/	/	+ par défaut		+HA*	+MA*	*L.monocytogenes L.innocua*	P	PA
P15	EN2	Oui	ND	+HB	+MA	+HB	+MA	*L.innocua*	P	5	0,00	-	7336	3,25	+	+HB	+HB	+HB	*L.innocua*	P	PA
P16	EN2	Oui	ND	+MA	+HB	+MA	+HB	*L.innocua*	P	13	0,00	-	7107	3,15	+	+HB	+HA	+MB	*L.innocua*	P	PA
P17	EN2	Oui	ND	+HA	+MB*	+HA*	+MB*	*L.innocua L.ivanovii*	P	7	0,00	-	7181	3,19	+	+HA	+MA*	+MB	*L.innocua L.ivanovii*	P	PA
P18	EN2	Oui	ND	+HA	+MB	+HA	+MB	*L.ivanovii*	P	1	0,00	-	9842	4,37	+	+HA	+HA	+MB	*L.ivanovii*	P	PA
I32	EN3	Non		Ø	Ø	Ø	Ø	/	A	3	0,00	-	8672	3,39	+	+HA	+HA	+HA	*L.welshimeri L.innocua*	P	PD
I43	EN3	Non		Ø	Ø	Ø	Ø	/	A	6758	1,82	+	/	/	+ par défaut	+HA	+HB	+MA	*L.monocytogenes*	P	PD
C14	EN3	Non		+MA	+MA	+MB	+MB	*L.monocytogenes*	P	7527	2,01	+	/	/	+ par défaut	+HA	+HA	+HB	*L.monocytogenes*	P	PA
C15	EN3	Non		+MA	+MA	+HA	+MA	*L.monocytogenes*	P	7734	2,07	+	/	/	+ par défaut	+HA	+HA	+MA	*L.monocytogenes*	P	PA
O6	EN3	Non		+MA	+MB	+HA*	+MB*	*L.monocytogenes L.innocua*	P	7242	1,82	+	/	/	+ par défaut	/	+HA*	+MB*	*L.monocytogenes L.innocua*	P	PA
O7	EN3	Non		+MA	+MA	+MA*	+MA*	*L.monocytogenes*	P	7307	1,84	+	/	/	+ par défaut	/	+HA*	+MA	*L.monocytogenes*	P	PA
O8	EN3	Non		+MA	+MA	+MA	+MB	*L.monocytogenes*	P	7507	1,89	+	/	/	+ par défaut	/	+HA	+MA	*L.monocytogenes*	P	PA
O9	EN3	Non		+MA	+MA	+MA	+MA	*L.monocytogenes*	P	7358	1,85	+	/	/	+ par défaut	/	+HA*	+MB	*L.monocytogenes*	P	PA
P11	EN3	Non		Ø	+LB	Ø	Ø	*L.monocytogenes*	P	7239	1,82	+	/	/	+ par défaut	+MB	+LB*	+HB*	*L.monocytogenes*	P	PA
P12	EN3	Non		Ø	+LB	+MA	+MA*	*L.monocytogenes*	P	7154	1,80	+	/	/	+ par défaut	+LB	+LB	+MA*	*L.monocytogenes*	P	PA
O15	EN3	Oui	<1	+MA	+MB	+MA	+LB	*L.monocytogenes*	P	3533	0,89	+	/	/	+ par défaut	/	+MA	+MB	*L.monocytogenes*	P	PA
O14	EN3	Oui	9,7	+MA	+MB	+MA	+LB	*L.monocytogenes*	P	40	0,01	-	1914	0,85	+	/	+MA	-ME	*L.monocytogenes*	P	PA
										1423a	0,35	+	/	/	+ par défaut	/					FAUX
H14	EN3	Oui	16,0	+LA	+LA	+HA	+HA	*L.seeligeri*	P	307	0,07	+	/	/	+ par défaut	+MA	+MA	+MA	*L.seeligeri*	P	PA
										13a	0,00	-	6932a	2,96	+						FAUX
										148b	0,03	-	7200b	3,19	+						FAUX
										-1c	0,00	-	10706c	4,75	+						FAUX
O10	EN3	Oui	13 et 10	+MA	+MB*	+MB	+MB*	*L.monocytogenes L.innocua*	P	497	0,12	+	/	/	+ par défaut		+HB*	+MB*	*L.monocytogenes L.innocua*	P	PA

APPENDIX D3

THIRD RENEWAL STUDY

SENSITIVITY RAW RESULTS

Listeria spp

Meat products

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017(■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation				Conf. acc. ISO 11290-1		Final result		VIDAS LDUO							Final result	
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.		
1398360	Spiced cooked chicken wings	MP	b+	*Yes*	3.0	- ØE	- LE	+ HC	+ HC	pos.	*L. monocytogenes*	P	9321	2.50	pos.	/	/	pos.	+ HA	+ MC	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8008	1.99	pos.	/	/	pos.	pos.	P	PA
1398361	Bolognese escalope	MP	b+	*Yes*	3.0	+ LA	+ LA	+ HA	+ HB	pos.	*L. monocytogenes*	P	10528	2.83	pos.	/	/	pos.	+ HA	+ MC	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9323	2.32	pos.	/	/	pos.	pos.	P	PA
1420567	Ready-to-reheat cooked beef	MP	b-	*No*	/	- ØE	- ØE	- LE	- LE	/	/	A	-2	-0.00	neg.	12	0.00	neg	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420569	Blood sausage with onions	MP	b-	*No*	/	- ØE	- ØE	- ME	- ME	/	/	A	2	0.00	neg.	15	0.00	neg	- ME	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/

Dairy products

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017(■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation				Conf. acc. ISO 11290-1		Final result		VIDAS LDUO							Final result	
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.		
1370083	Sliced cheddar (pasteurized milk)	DP	c+	*Yes*	2.4	+ LA	+ LD	+ HA	+ HB	pos.	*L. monocytogenes*	P	8914	2.15	pos.	/	/	pos.	+ HB	+ HC	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9777	2.36	pos.	/	/	pos.	pos.	P	PA
1370089	Sliced cheddar (pasteurized milk)	DP	c-	*No*	/	- LE	- ME	- ØE	- LE	/	/	A	0	0.00	neg.	14	0.00	neg.	- LE	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1398363	Raw cow milk	DP	c+	*Yes*	2.2	+ LA	+ LC	+ HA	+ HA	pos.	*L. monocytogenes*	P	8706	2.34	pos.	/	/	pos.	+ HA	+ MC	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9112	2.26	pos.	/	/	pos.	pos.	P	PA
1398364	Slice fourme d'Ambert (pasteurized milk)	DP	c+	*Yes*	2.2	+ LA	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	8579	2.30	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9095	2.26	pos.	/	/	pos.	pos.	P	PA
1398365	Ewe soft cheese (pasteurized milk)	DP	c+	*Yes*	1.0	+ LA	+ LC	+ HB	+ HA	pos.	*L. monocytogenes*	P	8248	2.21	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9020	2.24	pos.	/	/	pos.	pos.	P	PA
1398366	Ewe cheese, pressed not-cooked (pasteurized milk)	DP	c+	*Yes*	1.0	+ LA	- LE	+ HA	+ HB	pos.	*L. monocytogenes*	P	10462	2.81	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	7203	1.79	pos.	/	/	pos.	pos.	P	PA
1398367	Cheese product with garlic and herbs (pasteurized milk)	DP	c+	*Yes*	2.2	+ LB	+ LB	+ HA	+ HB	pos.	*L. monocytogenes*	P	9089	2.44	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9037	2.25	pos.	/	/	pos.	pos.	P	PA
1398371	Coffee ice-cream with hazelnut sauce	DP	c+	*Yes*	1.2	- LE	+ LC	+ HB	+ HC	pos.	*L. ivanovii*	P	1	0.00	neg.	451	0.16	pos.	+ MA	- ME	*L. ivanovii*	+	*L. ivanovii*	P	PA	2	0.00	neg.	447	0.14	pos.	pos.	P	PA
1420538	Goat raw milk cheese 1	DP	b+	*Yes*	2.6	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	9631	2.32	pos.	/	/	pos.	+ MA	+ MA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9631	2.32	pos.	/	/	pos.	pos.	P	PA

Seafood products

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation				Conf. acc. ISO 11290-1		Final result		VIDAS LDUO							Final result	
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.		
1398351	Scallop terrine	SP	c+	*Yes*	3.0	+ LA	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	9101	2.44	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9164	2.28	pos.	/	/	pos.	pos.	P	PA
1398352	Minced Alaska pollock with lemon and onion	SP	c+	*Yes*	3.0	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	9014	2.42	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9294	2.31	pos.	/	/	pos.	pos.	P	PA
1398353	Tuna rillettes	SP	c+	*Yes*	2.6	+ LA	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	9233	2.48	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9369	2.33	pos.	/	/	pos.	pos.	P	PA
1398354	Surimi sticks	SP	c+	*Yes*	2.6	+ LA	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	9521	2.55	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9502	2.36	pos.	/	/	pos.	pos.	P	PA
1420556	Marinated anchovies	SP	b-	*No*	/	- LE	- ØE	- ME	- LE	/	/	A	-3	0.00	neg.	19	0.00	neg.	- ØE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420557	Ready-to-cook smoked salmon offcuts	SP	b-	*No*	/	- ØE	- ØE	- LE	- LE	/	/	A	-3	0.00	neg.	23	0.01	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420558	Cooked crumbled cod	SP	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-4	0.00	neg.	24	0.01	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420559	Fruit eggs	SP	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-4	0.00	neg.	31	0.01	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420566	Salmon preparation with chives	SP	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-3	0.00	neg.	21	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420568	Ready-to-eat cooked tuna slices with tomato	SP	c-	*No*	/	- ØE	- LE	- ØE	- LE	/	/	A	-2	0.00	neg.	33	0.01	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420576	Ready-to-reheat fish & shellfish meal	SP	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-3	0.00	neg.	20	0.00	neg.	- LE	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/

Vegetal products

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation				Conf. acc. ISO 11290-1		Final result		VIDAS LDUO							Final result	
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.		
1372306	Fresh chive	VP	a+	*Yes*	2.4	- ØE	- ØE	- LE	- LE	/	/	A	2569	0.62	pos.	/	/	pos.	+ LB	+ MC	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	3369	0.81	pos.	/	/	pos.	pos.	P	PD
1372308	Mixture of aromatic herbs	VP	c+	*Yes*	1.6	- LE	- LE	+ HA	+ HA	pos.	*L. monocytogenes*	P	7630	1.84	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8260	1.99	pos.	/	/	pos.	pos.	P	PA
1372312	Fresh chive	VP	a-	*No*	/	- ME	- ME	- LE	- LE	/	/	A	0	0.00	neg.	15	0.00	neg.	- ME	- HE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372314	Mixture of aromatic herbs	VP	c-	*No*	/	- HE	- LE	- LE	- LE	/	/	A	1	0.00	neg.	15	0.00	neg.	- ME	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1398372	Frozen vegetables gyoza	VP	c+	*Yes*	0.8	+ LB	- LE	+ MC	- ME	neg.	/	A	2441	0.65	pos.	/	/	pos.	+ HA	- HE	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	2907	0.72	pos.	/	/	pos.	pos.	P	PD
1398373	Frozen puree: carot, sweet potato, pumpkin and potato	VP	c+	*Yes*	0.8	+ LD	+ LD	+ HA	+ HA	pos.	*L. monocytogenes*	P	4106	1.10	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9212	2.29	pos.	/	/	pos.	pos.	P	PA
1398374	Frozen stew: green beans, potatoes, mushrooms, carots	VP	c+	*Yes*	0.8	+ LB	- LE	+ HA	+ HB	pos.	*L. monocytogenes*	P	2633	0.70	pos.	/	/	pos.	+ HA	- ME	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	1748	0.43	pos.	/	/	pos.	pos.	P	PA
1409272	Fruit salad	VP	c-	*Yes*	0.8	- ØE	- ØE	- ØE	- ØE	/	/	A	-2	-0.00	neg.	12	0.00	neg.	- ME	- ØE	/	/	/	A	NA	-2	-0.00	neg.	17	0.00	neg.	/	/	/
1409273	Apple red berries compote with whipped cream	VP	c-	*Yes*	0.8	- ØE	- ØE	- ØE	- ØE	/	/	A	-3	-0.00	neg.	8	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	-3	-0.00	neg.	15	0.00	neg.	/	/	/
1420540	Strawberries	VP	a+	*Yes*	2.8	- ME	- LE	+ MB	+ MC	pos.	*L. monocytogenes*	P	9118	2.26	pos.	/	/	pos.	+ HB	+ MB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8491	2.11	pos.	/	/	pos.	pos.	P	PA
1420562	Guacamole	VP	c-	*No*	/	- LE	- ØE	- LE	- LE	/	/	A	-3	-0.00	neg.	25	0.01	neg.	- ME	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/

Environmental samples

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation				Conf. acc. ISO 11290-1		Final result		VIDAS LDUO							Final result	
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.		
1420550	Process water vegetable processing area	ES	a+	*Yes*	2.4	+ LB	+ LC	+ HB	+ HC	pos.	*L. monocytogenes*	P	9734	2.41	pos.	/	/	pos.	+ HB	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9734	2.41	pos.	/	/	pos.	pos.	P	PA
1420551	Process water dairy plant	ES	a+	*Yes*	2.4	+ LA	+ LB	+ HA	+ MB	pos.	*L. monocytogenes*	P	9385	2.33	pos.	/	/	pos.	+ HB	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9385	2.33	pos.	/	/	pos.	pos.	P	PA
1420552	Process water egg processing plant	ES	a+	*Yes*	2.4	+ LA	+ LA	+ MA	+ HA	pos.	*L. monocytogenes*	P	8459	2.10	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8459	2.10	pos.	/	/	pos.	pos.	P	PA
1420580	Residue fish plant	ES	c-	*No*	/	- ØE	- ØE	- LE	- ØE	/	/	A	-1	-0.00	neg.	11	0.00	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420581	Residue vegetable processing area	ES	c-	*No*	/	- LE	- ØE	- ME	- ME	/	/	A	-2	-0.00	neg.	9	0.00	neg.	- ME	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420582	Residue dairy plant	ES	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	2	0.00	neg.	16	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420583	Residue egg processing plant	ES	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-2	-0.00	neg.	12	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/

Listeria spp

Composite foods

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												VIDAS LDUO D+3								
						1/2 Fraser		Fraser			Confirmation	Final result	VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1		Final result	Comparison	VIDAS LDUO							Final result	Comparison
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.		
1370078	Gambas and scallop marinade with lemon	CF	a-	*Yes*	1.0	- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	15	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1370081	Sweetbread bouchée	CF	b+	*Yes*	0.2	- ØE	- ØE	- ØE	- ØE	/	/	A	8925	2.15	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	9864	2.38	pos.	/	/	pos.	pos.	P	PD
1370082	Goat cheese soufflé	CF	b-	*Yes*	1.2	- ØE	- ØE	- ØE	- ØE	/	/	A	1	0.00	neg.	55	0.01	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1370085	Vegetables lasagna with pesto	CF	b+	*No*	/	+ LB	+ LB	+ HB	+ HB	pos.	*L. monocytogenes*	P	10280	2.61	pos.	/	/	pos.	+ HB	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	13288	3.21	pos.	/	/	pos.	pos.	P	PA
1370086	Rustic white pudding	CF	b+	*No*	/	+ LD (4)	- LE	+ MA	+ HA	pos.	*L. monocytogenes*	P	8949	2.16	pos.	/	/	pos.	+ HB	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	10126	2.45	pos.	/	/	pos.	pos.	P	PA
1370087	Sweetbread bouchée	CF	b-	*No*	/	- LE	- LE	- ØE	- ØE	/	/	A	1	0.00	neg.	13	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1370088	Goat cheese soufflé	CF	b-	*No*	/	- LE	- LE	- ØE	- LE	/	/	A	0	0.00	neg.	13	0.00	neg.	- ØE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372303	Mixed vegetables with mayonnaise	CF	a+	*Yes*	1.8	- LE	- LE	- LE	- LE	/	/	A	9813	2.37	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	9760	2.36	pos.	/	/	pos.	pos.	P	PD
1372304	Chorizo slices	CF	a-	*Yes*	2.4	- LE	- LE	- ØE	- ME	/	/	A	0	0.00	neg.	35	0.01	neg.	- LE	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372305	Coleslaw salad	CF	a+	*Yes*	3.8	+ LB	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	-1	-0.00	neg.	13	0.00	neg.	- ME	- ME	/	/	/	A	ND	0	0.00	neg.	14	0.00	neg.	neg.	A	ND
1372307	Cooked turkey aiguillettes	CF	b+	*Yes*	0.8	- LE	- LE	- ØE	- ØE	/	/	A	1583	0.38	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	997	0.24	pos.	/	/	pos.	pos.	P	PD
1372309	Mixed vegetables with mayonnaise	CF	a-	*No*	/	- LE	- LE	- LE	- LE	/	/	A	0	0.00	neg.	13	0.00	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372311	Coleslaw salad	CF	a-	*No*	/	- LE	- LE	- ØE	- LE	/	/	A	0	0.00	neg.	13	0.00	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372313	Cooked turkey aiguillettes	CF	b-	*No*	/	- ØE	- ØE	- LE	- ØE	/	/	A	0	0.00	neg.	16	0.01	neg.	- ØE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1398355	Chocolate fondant	CF	c+	*Yes*	1.8	+ LD (2)	- LE	+ MB	+ HD	pos.	*L. ivanovii*	P	0	0.00	neg.	12758	4.65	pos.	+ MA	- ME	*L. ivanovii*	+	*L. ivanovii*	P	PA	1	0.00	neg.	13750	4.60	pos.	pos.	P	PA
1398356	Ricotta - spinach ravioli	CF	b+	*Yes*	1.4	+ LC	+ LC	+ HA	+ HC	pos.	*L. welshimeri*	P	0	0.00	neg.	10857	3.96	pos.	+ MA	+ HB	*L. welshimeri*	+	*L. welshimeri*	P	PA	1	0.00	neg.	12035	4.03	pos.	pos.	P	PA
1398357	Custard	CF	c+	*Yes*	1.8	+ LA	+ LA	+ HA	+ HA	pos.	*L. ivanovii*	P	-2	-0.00	neg.	11	0.00	neg.	- ØE	- ØE	/	/	/	A	ND	-1	-0.00	neg.	14	0.00	neg.	neg.	A	ND
1398358	Cheese pie	CF	b+	*Yes*	1.4	+ LA	+ LC	+ HA	+ HB	pos.	*L. welshimeri*	P	1	0.00	neg.	9263	3.38	pos.	+ HB	+ HB	*L. welshimeri*	+	*L. welshimeri*	P	PA	0	0.00	neg.	9608	3.21	pos.	pos.	P	PA
1398359	Tortilla with onions	CF	c+	*Yes*	1.4	+ LB	+ LC	+ HA	+ HB	pos.	*L. welshimeri*	P	3	0.00	neg.	9423	3.44	pos.	+ HA	+ HB	*L. welshimeri*	+	*L. welshimeri*	P	PA	1	0.00	neg.	9813	3.28	pos.	pos.	P	PA
1398362	Pork nems	CF	b+	*Yes*	0.6	+ LB	- LE	+ HA	+ HC	pos.	*L. monocytogenes*	P	0	0.00	neg.	17	0.00	neg.	- LE	- ME	/	/	/	A	ND	3	0.00	neg.	22	0.00	neg.	neg.	A	ND
1398368	Chocolate and coffee "religieuse" pastry	CF	c-	*Yes*	1.8	+ LB	- LE	- ME	- ME	neg.	/	A	4	0.00	neg.	223	0.08	neg.	- MB	- ME	*L. ivanovii*	+	*L. ivanovii*	A (FN)	NA	4	0.00	neg.	211	0.07	pos.	pos.	A (FN)	NA
1398369	Grilled chicken and mayonnaise sandwich	CF	a+	*Yes*	0.6	+ LB	+ MC	+ HA	+ HB	pos.	*L. monocytogenes*	P	8811	2.36	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9183	2.28	pos.	/	/	pos.	pos.	P	PA
1398370	Chicken cheddar hamburger with barbecue sauce	CF	b+	*Yes*	0.6	+ MA	+ LB	+ HA	+ HC	pos.	*L. monocytogenes*	P	8760	2.35	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9427	2.34	pos.	/	/	pos.	pos.	P	PA
1409264	Cocktail bites bacon/cheese	CF	a+	*Yes*	2.8	+ MB	+ LC	+ MA	+ MB	pos.	*L. monocytogenes*	P	8952	2.33	pos.	/	/	pos.	+ MA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9372	2.44	pos.	/	/	pos.	pos.	P	PA
1409265	Sandwich ham chedddar salad	CF	a+	*Yes*	2.4	+ LA	+ LE	+ MA	+ ME	pos.	*L. welshimeri*	P	-2	-0.00	neg.	26	0.00	neg.	- LE	- ME	/	/	/	A	ND	-2	-0.00	neg.	19	0.00	neg.	/	/	/
1409266	Cheese bites with spices and herbs	CF	a+	*Yes*	1.0	+ MA	+ MB	+ MA	+ HB	pos.	*L. monocytogenes*	P	9165	2.39	pos.	/	/	pos.	+ MA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9566	2.49	pos.	/	/	pos.	pos.	P	PA
1409267	Wrap bacon, yoghurt sauce, egg, marinated tomatoes	CF	a+	*Yes*	2.4	+ LA	+ LA	+ MA	+ MA	pos.	*L. innocua*	P	-1	-0.00	neg.	11880	3.97	pos.	+ MC	+ HC	*L. innocua*	+	*L. innocua*	P	PA	-1	-0.00	neg.	12209	4.08	pos.	pos.	P	PA
1409268	Sandwich beef, cheese sauce and cheese	CF	b+	*Yes*	2.8	+ MC	+ MC	+ MC	+ MC	pos.	*L. monocytogenes*	P	9057	2.36	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9460	2.47	pos.	/	/	pos.	pos.	P	PA
1409269	Rillauds (ready-to-eat cooked pork bites)	CF	a+	*Yes*	2.8	+ MA	+ ME	+ MA	+ MB	pos.	*L. monocytogenes*	P	11838	3.09	pos.	/	/	pos.	+ MA	+ MA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	12598	3.29	pos.	/	/	pos.	pos.	P	PA
1409270	Fusili carbonara	CF	b+	*Yes*	1.0	+ MA	+ HA	+ MA	+ MA	pos.	*L. monocytogenes*	P	10936	2.85	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes* *L. ivanovii*	+	*L. monocytogenes* *L. ivanovii*	P	PA	10777	2.81	pos.	/	/	pos.	pos.	P	PA
1409271	Cucumber with cottage cheese and chives	CF	a+	*Yes*	0.8	+ MC	+ MA	+ MA	+ MB	pos.	*L. innocua*	P	10933	2.85	pos.	/	/	pos.	+ MA	+ MC	*L. monocytogenes* *L. innocua*	+	*L. monocytogenes* *L. innocua*	P	PA	8873	2.31	pos.	/	/	pos.	pos.	P	PA
1409274	Beef muzzle à la lyonnaise	CF	a+	*Yes*	2.0	+ LA	+ LA	+ MA	+ MA	pos.	*L. welshimeri*	P	-1	-0.00	neg.	9152	3.05	pos.	+ MA	+ HA	*L. welshimeri*	+	*L. welshimeri*	P	PA	-2	-0.00	neg.	9293	3.10	pos.	pos.	P	PA
1409275	Saveloy salad with vinaigrette	CF	a+	*Yes*	2.0	+ LA	+ LB	+ MA	+ MB	pos.	*L. welshimeri*	P	8449	2.20	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8385	2.18	pos.	/	/	pos.	pos.	P	PA
1420553	Liquid pasteurized whole eggs	CF	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-2	-0.00	neg.	10	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420554	Béchamel sauce	CF	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	12	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420555	Liquid pasteurized egg whites	CF	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	11	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420560	Marinated cooked onions ready-to-eat	CF	a-	*No*	/	- LE	- ØE	- LE	- ØE	/	/	A	-1	-0.00	neg.	11	0.00	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420561	Tomatoes baked in olive oil ready-to-eat	CF	a-	*No*	/	- ØE	- ØE	- LE	- LE	/	/	A	-1	-0.00	neg.	9	0.00	neg.	- ØE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420563	Marinated grilled mushrooms ready-to-eat	CF	a-	*No*	/	- LE	- ØE	- LE	- ØE	/	/	A	-1	-0.00	neg.	12	0.00	neg.	- ME	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420564	Salad tuna, vegetables, egg, rice, vinaigrette	CF	a-	*No*	/	- ØE	- LE	- LE	- ME	/	/	A	-2	-0.00	neg.	10	0.00	neg.	- ME	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420565	Ready-to-reheat vegetal meal with pepper and parsil	CF	b-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	1	0.00	neg.	13	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420570	Soy and wheat vegetal meal	CF	b-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-2	-0.00	neg.	11	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420571	Wheat galettes with feta and olives	CF	b-	*No*	/	- ØE	- LE	- ØE	- ØE	/	/	A	-2	-0.00	neg.	10	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420572	Paella	CF	b-	*No*	/	- ØE	- ØE	- ØE	- LE	/	/	A	-1	-0.00	neg.	15	0.00	neg.	- LE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420573	Salad salmon, pasta, eggs, cottage cheese sauce	CF	a-	*No*	/	- LE	- LE	- LE	- LE	/	/	A	-1	-0.00	neg.	20	0.00	neg.	- ME	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420574	Praliné-flavoured cream pastry	CF	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	18	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420575	Fraisier (strawberry-flavoured cream pastry)	CF	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-2	-0..00	neg.	16	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420577	Egg powder	CF	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-3	-0.00	neg.	10	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420578	Salted egg yolk	CF	c-	*No*	/	- LE	- LE	- ME	- ME	/	/	A	-1	-0.00	neg.	16	0.01	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420579	Salad emmental ham	CF	a-	*No*	/	- LE	- ØE	- LE	- LE	/	/	A	-2	-0.00	neg.	32	0.01	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/

Listeria monocytogenes

Meat products

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1		Final result		VIDAS LDUO							Final result	
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.		
1398360	Spiced cooked chicken wings	MP	b+	*Yes*	3.0	- ØE	- LE	+ HC	+ HC	pos.	*L. monocytogenes*	P	9321	2.50	pos.	/	/	pos.	+ HA	+ MC	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8008	1.99	pos.	/	/	pos.	pos.	P	PA
1398361	Bolognese escalope	MP	b+	*Yes*	3.0	+ LA	+ LA	+ HA	+ HB	pos.	*L. monocytogenes*	P	10528	2.83	pos.	/	/	pos.	+ HA	+ MC	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9323	2.32	pos.	/	/	pos.	pos.	P	PA

Dairy products

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1		Final result		VIDAS LDUO							Final result	
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.		
1370083	Sliced cheddar (pasteurized milk)	DP	c+	*Yes*	2.4	+ LA	+ LD	+ HA	+ HB	pos.	*L. monocytogenes*	P	8914	2.15	pos.	/	/	pos.	+ HB	+ HC	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9777	2.36	pos.	/	/	pos.	pos.	P	PA
1370089	Sliced cheddar (pasteurized milk)	DP	c-	*No*	/	- LE	- ME	- ØE	- LE	/	/	A	0	0.00	neg.	14	0.00	neg.	- LE	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1398363	Raw cow milk	DP	c+	*Yes*	2.2	+ LA	+ LC	+ HA	+ HA	pos.	*L. monocytogenes*	P	8706	2.34	pos.	/	/	pos.	+ HA	+ MC	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9112	2.26	pos.	/	/	pos.	pos.	P	PA
1398364	Slice fourme d'Ambert (pasteurized milk)	DP	c+	*Yes*	2.2	+ LA	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	8579	2.30	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9095	2.26	pos.	/	/	pos.	pos.	P	PA
1398365	Ewe soft cheese (pasteurized milk)	DP	c+	*Yes*	1.0	+ LA	+ LC	+ HB	+ HA	pos.	*L. monocytogenes*	P	8248	2.21	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9020	2.24	pos.	/	/	pos.	pos.	P	PA
1398366	Ewe cheese, pressed not-cooked (pasteurized milk)	DP	c+	*Yes*	1.0	+ LA	- LE	+ HA	+ HB	pos.	*L. monocytogenes*	P	10462	2.81	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	7203	1.79	pos.	/	/	pos.	pos.	P	PA
1398367	Cheese product with garlic and herbs (pasteurized milk)	DP	c+	*Yes*	2.2	+ LB	+ LB	+ HA	+ HB	pos.	*L. monocytogenes*	P	9089	2.44	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9037	2.25	pos.	/	/	pos.	pos.	P	PA
1420538	Goat raw milk cheese 1	DP	b+	*Yes*	2.6	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	9631	2.32	pos.	/	/	pos.	+ MA	+ MA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	10072	2.39	pos.	/	/	pos.	pos.	P	PA
1420539	Goat raw milk cheese 2	DP	b+	*Yes*	2.6	+ LA	+ LB	+ MA	+ HB	pos.	*L. monocytogenes*	P	10021	2.49	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9620	2.39	pos.	/	/	pos.	pos.	P	PA

Seafood products

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1		Final result		VIDAS LDUO							Final result	
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.		
1398351	Scallop terrine	SP	c+	*Yes*	3.0	+ LA	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	9101	2.44	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9164	2.28	pos.	/	/	pos.	pos.	P	PA
1398352	Minced Alaska pollock with lemon and onion	SP	c+	*Yes*	3.0	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	9014	2.42	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9294	2.31	pos.	/	/	pos.	pos.	P	PA
1398353	Tuna rillettes	SP	c+	*Yes*	2.6	+ LA	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	9233	2.48	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9369	2.33	pos.	/	/	pos.	pos.	P	PA
1398354	Surimi sticks	SP	c+	*Yes*	2.6	+ LA	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	9521	2.55	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9502	2.36	pos.	/	/	pos.	pos.	P	PA
1420558	Cooked crumbled cod	SP	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-4	0.00	neg.	24	0.01	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420559	Fruit eggs	SP	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-4	0.00	neg.	31	0.01	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420566	Salmon preparation with chives	SP	c-	*No*	/	- ØE	- ØE	- ØE	- ØE	/	/	A	-3	0.00	neg.	21	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420568	Ready-to-eat cooked tuna slices with tomato	SP	c-	*No*	/	- ØE	- LE	- ØE	- LE	/	/	A	-2	0.00	neg.	33	0.01	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/

Vegetal products

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1		Final result		VIDAS LDUO							Final result	
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.		
1372306	Fresh chive	VP	a+	*Yes*	2.4	- ØE	- ØE	- LE	- LE	/	/	A	2569	0.62	pos.	/	/	pos.	+ LB	+ MC	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	3369	0.81	pos.	/	/	pos.	pos.	P	PD
1372308	Mixture of aromatic herbs	VP	c+	*Yes*	1.6	- LE	- LE	+ HA	+ HA	pos.	*L. monocytogenes*	P	7630	1.84	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8260	1.99	pos.	/	/	pos.	pos.	P	PA
1372312	Fresh chive	VP	a-	*No*	/	- ME	- ME	- LE	- LE	/	/	A	0	0.00	neg.	15	0.00	neg.	- ME	- HE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372314	Mixture of aromatic herbs	VP	c-	*No*	/	- HE	- LE	- LE	- LE	/	/	A	1	0.00	neg.	15	0.00	neg.	- ME	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1398372	Frozen vegetables gyoza	VP	c+	*Yes*	0.8	+ LB	- LE	+ MC	- ME	neg.	/	A	2441	0.65	pos.	/	/	pos.	+ HA	- HE	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	2907	0.72	pos.	/	/	pos.	pos.	P	PD
1398373	Frozen puree: carot, sweet potato, pumpkin and potato	VP	c+	*Yes*	0.8	+ LD	+ LD	+ HA	+ HA	pos.	*L. monocytogenes*	P	4106	1.10	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9212	2.29	pos.	/	/	pos.	pos.	P	PA
1398374	Frozen stew: green beans, potatoes, mushrooms, carots	VP	c+	*Yes*	0.8	+ LB	- LE	+ HA	+ HB	pos.	*L. monocytogenes*	P	2633	0.70	pos.	/	/	pos.	+ HA	- ME	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	1748	0.43	pos.	/	/	pos.	pos.	P	PA
1409272	Fruit salad	VP	c-	*Yes*	0.8	- ØE	- ØE	- ØE	- ØE	/	/	A	-2	-0.00	neg.	12	0.00	neg.	- ME	- ØE	/	/	/	A	NA	-2	-0.00	neg.	17	0.00	neg.	/	/	/
1409273	Apple red berries compote with whipped cream	VP	c-	*Yes*	0.8	- ØE	- ØE	- ØE	- ØE	/	/	A	-3	-0.00	neg.	8	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	-3	-0.00	neg.	15	0.00	neg.	/	/	/
1420540	Strawberries	VP	a+	*Yes*	2.8	- ME	- LE	+ MB	+ MC	pos.	*L. monocytogenes*	P	9118	2.26	pos.	/	/	pos.	+ HB	+ MB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8491	2.11	pos.	/	/	pos.	pos.	P	PA
1420541	Fine beans (frozen)	VP	a+	*Yes*	2.8	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	8519	2.11	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8739	2.17	pos.	/	/	pos.	pos.	P	PA

Environmental samples

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1		Final result		VIDAS LDUO							Final result	
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.		
1420548	Process water fish plant 1	ES	a+	*Yes*	1.8	+ LA	+ LA	+ MA	+ MA	pos.	*L. monocytogenes*	P	8970	2.22	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8970	2.22	pos.	/	/	pos.	pos.	P	PA
1420549	Process water fish plant 2	ES	a+	*Yes*	1.8	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	9430	2.34	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9430	2.34	pos.	/	/	pos.	pos.	P	PA
1420550	Process water vegetable processing area	ES	a+	*Yes*	2.4	+ LB	+ LC	+ HB	+ HC	pos.	*L. monocytogenes*	P	9734	2.41	pos.	/	/	pos.	+ HB	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9734	2.41	pos.	/	/	pos.	pos.	P	PA
1420551	Process water dairy plant	ES	a+	*Yes*	2.4	+ LA	+ LB	+ HA	+ MB	pos.	*L. monocytogenes*	P	9385	2.33	pos.	/	/	pos.	+ HB	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9385	2.33	pos.	/	/	pos.	pos.	P	PA
1420552	Process water egg processing plant	ES	a+	*Yes*	2.4	+ LA	+ LA	+ MA	+ HA	pos.	*L. monocytogenes*	P	8459	2.10	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8459	2.10	pos.	/	/	pos.	pos.	P	PA
1420580	Residue fish plant	ES	c-	*No*	/	- ØE	- ØE	- LE	- ØE	/	/	A	-1	-0.00	neg.	11	0.00	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420581	Residue vegetable processing area	ES	c-	*No*	/	- LE	- ØE	- ME	- ME	/	/	A	-2	-0.00	neg.	9	0.00	neg.	- ME	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/

Composite foods

Code	Matrix	Category	Type	AC	CFU/25g	Reference method: EN ISO 11290-1:2017 (■)							Alternative method: VIDAS LDUO												Comparison	VIDAS LDUO D+3								Comparison
						1/2 Fraser		Fraser			Confirmation	Final result	VIDAS LDUO						Alternative method confirmation				Conf. acc. ISO 11290-1		Final result		VIDAS LDUO							Final result	
						O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification			RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	Conf.		
1370078	Gambas and scallop marinade with lemon	CF	a-	*Yes*	1.0	- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	15	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1370081	Sweetbread bouchée	CF	b+	*Yes*	0.2	- ØE	- ØE	- ØE	- ØE	/	/	A	8925	2.15	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	9864	2.38	pos.	/	/	pos.	pos.	P	PD
1370082	Goat cheese soufflé	CF	b-	*Yes*	1.2	- ØE	- ØE	- ØE	- ØE	/	/	A	1	0.00	neg.	55	0.01	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1370085	Vegetables lasagna with pesto	CF	b+	*No*	/	+ LB	+ LB	+ HB	+ HB	pos.	*L. monocytogenes*	P	10280	2.61	pos.	/	/	pos.	+ HB	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	13288	3.21	pos.	/	/	pos.	pos.	P	PA
1370086	Rustic white pudding	CF	b+	*No*	/	+ LD (4)	- LE	+ MA	+ HA	pos.	*L. monocytogenes*	P	8949	2.16	pos.	/	/	pos.	+ HB	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	10126	2.45	pos.	/	/	pos.	pos.	P	PA
1370087	Sweetbread bouchée	CF	b-	*No*	/	- LE	- LE	- ØE	- ØE	/	/	A	1	0.00	neg.	13	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1370088	Goat cheese soufflé	CF	b-	*No*	/	- LE	- LE	- ØE	- LE	/	/	A	0	0.00	neg.	13	0.00	neg.	- ØE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372303	Mixed vegetables with mayonnaise	CF	a+	*Yes*	1.8	- LE	- LE	- LE	- LE	/	/	A	9813	2.37	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	9760	2.36	pos.	/	/	pos.	pos.	P	PD
1372304	Chorizo slices	CF	a-	*Yes*	2.4	- LE	- LE	- ØE	- ME	/	/	A	0	0.00	neg.	35	0.01	neg.	- LE	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372305	Coleslaw salad	CF	a+	*Yes*	3.8	+ LB	+ LB	+ HA	+ HA	pos.	*L. monocytogenes*	P	-1	-0.00	neg.	13	0.00	neg.	- ME	- ME	/	/	/	A	ND	0	0.00	neg.	14	0.00	neg.	neg.	A	ND
1372307	Cooked turkey aiguillettes	CF	b+	*Yes*	0.8	- LE	- LE	- ØE	- ØE	/	/	A	1583	0.38	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	997	0.24	pos.	/	/	pos.	pos.	P	PD
1372309	Mixed vegetables with mayonnaise	CF	a-	*No*	/	- LE	- LE	- LE	- LE	/	/	A	0	0.00	neg.	13	0.00	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372311	Coleslaw salad	CF	a-	*No*	/	- LE	- LE	- ØE	- LE	/	/	A	0	0.00	neg.	13	0.00	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1372313	Cooked turkey aiguillettes	CF	b-	*No*	/	- ØE	- ØE	- LE	- ØE	/	/	A	0	0.00	neg.	16	0.01	neg.	- ØE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1398355	Chocolate fondant	CF	c-	*(Yes)*	1.8	+ LD (2)	- LE	+ MB	+ HD	neg.	*L. ivanovii*	A	0	0.00	neg.	12758	4.65	pos.	+ MA	- ME	*L. ivanovii*	+	*L. ivanovii*	A	NA	1	0.00	neg.	13750	4.60	pos.	pos.	A	NA
1398356	Ricotta - spinach ravioli	CF	b-	*(Yes)*	1.4	+ LC	+ LC	+ HA	+ HC	neg.	*L. welshimeri*	A	0	0.00	neg.	10857	3.96	pos.	+ MA	+ HB	*L. welshimeri*	+	*L. welshimeri*	A	NA	1	0.00	neg.	12035	4.03	pos.	pos.	A	NA
1398357	Custard	CF	c-	*(Yes)*	1.8	+ LA	+ LA	+ HA	+ HA	neg.	*L. ivanovii*	A	-2	-0.00	neg.	11	0.00	neg.	- ØE	- ØE	/	/	/	A	NA	-1	-0.00	neg.	14	0.00	neg.	neg.	A	NA
1398358	Cheese pie	CF	b-	*(Yes)*	1.4	+ LA	+ LC	+ HA	+ HB	neg.	*L. welshimeri*	A	1	0.00	neg.	9263	3.38	pos.	+ HB	+ HB	*L. welshimeri*	+	*L. welshimeri*	A	NA	0	0.00	neg.	9608	3.21	pos.	pos.	A	NA
1398359	Tortilla with onions	CF	c-	*(Yes)*	1.4	+ LB	+ LC	+ HA	+ HB	neg.	*L. welshimeri*	A	3	0.00	neg.	9423	3.44	pos.	+ HA	+ HB	*L. welshimeri*	+	*L. welshimeri*	A	NA	1	0.00	neg.	9813	3.28	pos.	pos.	A	NA
1398362	Pork nems	CF	b+	*Yes*	0.6	+ LB	- LE	+ HA	+ HC	pos.	*L. monocytogenes*	P	0	0.00	neg.	17	0.00	neg.	- LE	- ME	/	/	/	A	ND	3	0.00	neg.	22	0.00	neg.	neg.	A	ND
1398368	Chocolate and coffee "religieuse" pastry	CF	c-	*Yes*	1.8	+ LB	- LE	- ME	- ME	neg.	/	A	4	0.00	neg.	223	0.08	neg.	- MB	- ME	*L. ivanovii*	+	*L. ivanovii*	A (FN)	NA	4	0.00	neg.	211	0.07	pos.	pos.	A (FN)	NA
1398369	Grilled chicken and mayonnaise sandwich	CF	a+	*Yes*	0.6	+ LB	+ MC	+ HA	+ HB	pos.	*L. monocytogenes*	P	8811	2.36	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9183	2.28	pos.	/	/	pos.	pos.	P	PA
1398370	Chicken cheddar hamburger with barbecue sauce	CF	b+	*Yes*	0.6	+ MA	+ LB	+ HA	+ HC	pos.	*L. monocytogenes*	P	8760	2.35	pos.	/	/	pos.	+ HA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9427	2.34	pos.	/	/	pos.	pos.	P	PA
1409264	Cocktail bites bacon/cheese	CF	a+	*Yes*	2.8	+ MB	+ LC	+ MA	+ MB	pos.	*L. monocytogenes*	P	8952	2.33	pos.	/	/	pos.	+ MA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9372	2.44	pos.	/	/	pos.	pos.	P	PA
1409265	Sandwich ham chedddar salad	CF	a-	*(Yes)*	2.4	+ LA	+ LE	+ MA	+ ME	neg.	*L. welshimeri*	A	-2	-0.00	neg.	26	0.00	neg.	- LE	- ME	/	/	/	A	NA	-2	-0.00	neg.	19	0.00	neg.	/	/	/
1409266	Cheese bites with spices and herbs	CF	a+	*Yes*	1.0	+ MA	+ MB	+ MA	+ HB	pos.	*L. monocytogenes*	P	9165	2.39	pos.	/	/	pos.	+ MA	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9566	2.49	pos.	/	/	pos.	pos.	P	PA
1409267	Wrap bacon, yoghurt sauce, egg, marinated tomatoes	CF	a-	*(Yes)*	2.4	+ LA	+ LA	+ MA	+ MA	neg.	*L. innocua*	A	-1	-0.00	neg.	11880	3.97	pos.	+ MC	+ HC	*L. innocua*	+	*L. innocua*	A	NA	-1	-0.00	neg.	12209	4.08	pos.	pos.	A	NA
1409268	Sandwich beef, cheese sauce and cheese	CF	b+	*Yes*	2.8	+ MC	+ MC	+ MC	+ MC	pos.	*L. monocytogenes*	P	9057	2.36	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	9460	2.47	pos.	/	/	pos.	pos.	P	PA
1409269	Rillauds (ready-to-eat cooked pork bites)	CF	a+	*Yes*	2.8	+ MA	+ ME	+ MA	+ MB	pos.	*L. monocytogenes*	P	11838	3.09	pos.	/	/	pos.	+ MA	+ MA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	12598	3.29	pos.	/	/	pos.	pos.	P	PA
1409270	Fusili carbonara	CF	b+	*Yes*	1.0	+ MA	+ HA	+ MA	+ MA	pos.	*L. monocytogenes*	P	10936	2.85	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes* *L. ivanovii*	+	*L. monocytogenes* *L. ivanovii*	P	PA	10777	2.81	pos.	/	/	pos.	pos.	P	PA
1409271	Cucumber with cottage cheese and chives	CF	a+	*Yes*	0.8	+ MC	+ MA	+ MA	+ MB	neg.	*L. innocua*	A	10933	2.85	pos.	/	/	pos.	+ MA	+ MC	*L. monocytogenes* *L. innocua*	+	*L. monocytogenes* *L. innocua*	P	PD	8873	2.31	pos.	/	/	pos.	pos.	P	PD
1409274	Beef muzzle à la lyonnaise	CF	a-	*(Yes)*	2.0	+ LA	+ LA	+ MA	+ MA	neg.	*L. welshimeri*	A	-1	-0.00	neg.	9152	3.05	pos.	+ MA	+ HA	*L. welshimeri*	+	*L. welshimeri*	A	NA	-2	-0.00	neg.	9293	3.10	pos.	pos.	A	NA
1409275	Saveloy salad with vinaigrette	CF	a+	*Yes*	2.0	+ LA	+ LB	+ MA	+ MB	neg.	*L. welshimeri*	A	8449	2.20	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PD	8385	2.18	pos.	/	/	pos.	pos.	P	PD
1420542	Salad bulgur, quinoa, cranberries	CF	a+	*Yes*	1.2	+ LB	+ LA	+ MB	+ HA	pos.	*L. monocytogenes*	P	8564	2.12	pos.	/	/	pos.	+ HB	+ HB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8528	2.11	pos.	/	/	pos.	pos.	P	PA
1420543	Liquid pasteurized whole eggs	CF	c+	*Yes*	2.2	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	11029	2.74	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	10940	2.71	pos.	/	/	pos.	pos.	P	PA
1420544	Béchamel sauce	CF	c+	*Yes*	2.2	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	8798	2.18	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8394	2.08	pos.	/	/	pos.	pos.	P	PA
1420545	Liquid pasteurized egg whites	CF	c+	*Yes*	2.2	+ LA	+ LA	+ HA	+ HA	pos.	*L. monocytogenes*	P	8564	2.12	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8460	2.10	pos.	/	/	pos.	pos.	P	PA
1420546	Praliné-flavoured cream pastry	CF	c+	*Yes*	2.4	+ LA	+ LA	+ MA	+ MB	pos.	*L. monocytogenes*	P	8968	2.22	pos.	/	/	pos.	+ MB	+ MB	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8709	2.16	pos.	/	/	pos.	pos.	P	PA
1420547	Fraisier (strawberry-flavoured cream pastry)	CF	c+	*Yes*	2.4	+ LA	+ LC	+ HA	+ HB	pos.	*L. monocytogenes*	P	9432	2.34	pos.	/	/	pos.	+ HA	+ HA	*L. monocytogenes*	+	*L. monocytogenes*	P	PA	8768	2.17	pos.	/	/	pos.	pos.	P	PA
1420560	Marinated cooked onions ready-to-eat	CF	a-	*No*	/	- LE	- ØE	- LE	- ØE	/	/	A	-1	-0.00	neg.	11	0.00	neg.	- LE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420561	Tomatoes baked in olive oil ready-to-eat	CF	a-	*No*	/	- ØE	- ØE	- LE	- LE	/	/	A	-1	-0.00	neg.	9	0.00	neg.	- ØE	- LE	/	/	/	A	NA	/	/	/	/	/	/	/	/	/
1420564	Salad tuna, vegetables, egg, rice, vinaigrette	CF	a-	*No*	/	- ØE	- LE	- LE	- ME	/	/	A	-2	-0.00	neg.	10	0.00	neg.	- ME	- ME	/	/	/	A	NA	/	/	/	/	/	/	/	/	/

Appendix E1

Relative level of detection

Initial validation study - Raw results

Key

Bacterial load	**Distribution of the microflora**
L = low	A = pure culture of typical colonies
M = medium	B = mix with a majority of typical colonies
H = high	C = mix with a minority of typical colonies
Ø = absence	D = mix with rare typical colonies
	E = absence of typical colonies

Rillettes - ***L.welshimeri***

1 000 000 CFU/g , *400 CFU/g et **80 CFU/g, ***430 CFU/g

Contamination level	Real level (b/25g)	Reference method						Alternative method VIDAS LDUO										
		1/2 Fraser (10µl)		Fraser		Result	Conclusion	RFV LMO	VT	Result Test LMO	RFV LIS	VT	Result Test LIS	Streakings on			Result	Conclusion
		P1	OAA1	P2	OAA2									PAL	OAA	RLM		
1	0	Ø	Ø	Ø	Ø	-	0/6	-3	0.00	-	21	0.00	-	/	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		-4	0.00	-	17	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-4	0.00	-	20	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-5	0.00	-	24	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		26	0.00	-	25	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		30	0.00	-	28	0.01	-	/	/	/	-	
2**	0.56	+MA	+MA	+HA	+HA	+	3/6	-4	0.00	-	24	0.01	-	/	/	/	-	3/6
		Ø	-LE	Ø	Ø	-		128	0.03	-	6505	2.89	+	+HA	+HA	+HA	+	
		Ø	Ø	Ø	Ø	-		78	0.01	-	6783	3.02	+	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+HA	+		-3	0.00	-	22	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	21	0.00	-	/	/	/	-	
		+LA	+LA	+HA	+HA	+		70	0.01	-	6893	3.06	+	+HA	+HA	+HA	+	
3*	0.74	+LA	+LA	+HA	+HA	+	4/6	71	0.01	-	7010	2.99	+	+HA	+MA	+HA	+	3/6
		+LA	+LA	+HA	+HA	+		65	0.01	-	7083	3.02	+	+HA	+HA	+HB	+	
		+LA	+LA	+HA	+MA	+		-4	0.00	-	57	0.02	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-4	0.00	-	26	0.01	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	19	0.00	-	/	/	/	-	
		+LA	+LA	+HA	+MA	+		37	0.00	-	7069	3.02	+	+HA	+MA	+HA	+	
4***	1.68	+MA	+MA	+HA	+HA	+	5/6	60	0.01	-	6774	2.97	+	+HA	+HA	+HA	+	5/6
		+MA	+MA	+HA	+HA	+		30	0.00	-	7004	3.07	+	+HA	+HA	+HA	+	
		Ø	Ø	Ø	Ø	-		38	0.00	-	6965	3.05	+	+HA	+HB	+HA	+	
		+MA	+MA	+HA	+HA	+		-3	0.00	-	19	0.00	-	/	/	/	-	
		+MA	+MA	+HA	+MA	+		46	0.01	-	6968	3.05	+	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		55	0.01	-	6873	3.01	+	+HA	+HA	+HA	+	
5*	2.22	Ø	Ø	Ø	Ø	-	5/6	17	0.00	-	7638	3.26	+	+HA	+HA	+HB	+	6/6
		+LA	+LA	+HA	+MA	+		63	0.01	-	7721	3.30	+	+HA	+MA	+HA	+	
		+LA	+MA	+HA	+MA	+		78	0.01	-	7607	3.25	+	+HA	+MA	+HA	+	
		+MA	+MA	+HA	+HA	+		23	0.00	-	7736	3.30	+	+HA	+MA	+HB	+	
		+MA	+MA	+MA	+HA	+		25	0.00	-	7808	3.33	+	+MA	+MA	+MB	+	
		+MA	+MA	+HA	+HA	+		116	0.02	-	7287	3.11	+	+HA	+HA	+HA	+	
6**	2.24	+MA	+MA	+HA	+HA	+	6/6	68	0.01	-	7090	3.15	+	+HA	+HA	+HA	+	6/6
		+MA	+MA	+HA	+HA	+		11	0.00	-	7230	3.21	+	+HA	+HA	+HA	+	
		+HA	+HA	+HA	+HA	+		62	0.01	-	7082	3.15	+	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		27	0.00	-	7838	3.48	+	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		43	0.01	-	7830	3.48	+	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		49	0.01	-	7593	3.38	+	+HA	+HA	+HA	+	

Raw milk - ***Listeria monocytogenes 1/2b***
72 000 CFU/ml

Contamination level	Real level (b/25g)	Reference method						Alternative method VIDAS LDUO										
		1/2 Fraser (10µl)		Fraser		Result	Conclusion	RFV LMO	VT	Result Test LMO	RFV LIS	VT	Result Test LIS	Streakings on			Result	Conclusion
		P1	OAA1	P2	OAA2									PAL	OAA	RLM		
1	0	Ø	-LE	Ø	-LE	-	0/6	-5	0.00	15	0	0.01	-	/	/	/	-	0/6
		Ø	-LE	Ø	-LE	-		-2	0.00	15	0	0.01	-	/	/	/	-	
		Ø	-LE	Ø	-LE	-		-4	0.00	15	0	0.01	-	/	/	/	-	
		Ø	-LE	Ø	-LE	-		1	0.00	-	28	0.01	-	/	/	/	-	
		Ø	Ø	Ø	-ME	-		-1	0.00	-	39	0.01	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	25	0.01	-	/	/	/	-	
2	0.41	Ø	-LE	Ø	-ME	-	2/6	-4	0.00	-	17	0.00	+ by default	/	/	/	-	1/6
		+LA	+LB	+HA	+HB	+		-5	0.00	-	14	0.00	+ by default	/	/	/	-	
		Ø	-LE	Ø	-LE	-		-6	0.00	-	13	0.00	+ by default	/	/	/	-	
		+LA	+LB	+HA	+HB	+		7466	1.93	+	/	/	+ by default	+HA	+HB	+HA	+	
		Ø	-LE	Ø	-ME	-		-5	0.00	-	12	0.00	+ by default	/	/	/	-	
		Ø	-LE	Ø	-LE	-		-9	0.00	-	12	0.00	+ by default	/	/	/	-	
3	0.68	+LA	+LB	+HA	+HB	+	3/6	-3	0.00	-	16	0.00	-	/	/	/	-	3/6
		Ø	-LE	Ø	-ME	-		7778	2.01	+	/	/	+ by default	+HA	+HB	+HA	+	
		+LA	+LB	+HA	+HB	+		10113	2.61	+	/	/	+ by default	+HA	+HB	+HB	+	
		Ø	-LE	Ø	-ME	-		-5	0.00	-	17	0.00	-	/	/	/	-	
		+LA	+LB	+HA	+HB	+		6930	1.79	+	/	/	+ by default	+HA	+HB	+HA	+	
		Ø	-LE	Ø	-HE	-		-6	0.00	-	22	0.00	-	/	/	/	-	
4	0.95	+LA	+LB	+HA	+HB	+	6/6	9168	2.37	+	/	/	+ by default	+HA	+HB	+HA	+	5/6
		+LA	+MB	+HA	+HB	+		6926	1.79	+	/	/	+ by default	+HA	+HB	+HA	+	
		+MA	+MB	+HA	+HB	+		6780	1.75	+	/	/	+ by default	+HA	+HB	HA	+	
		+LA	+MB	+HA	+HB	+		-7	0.00	-	13	0.00	-	/	/	/	-	
		+MA	+MB	+HA	+HB	+		6869	1.77	+	/	/	+ by default	+HA	+HB	+HA	+	
		+MA	+MB	+HA	+HB	+		7017	1.81	+	/	/	+ by default	+HA	+HB	+HB	+	
5	1.12	+LA	+MB	+HA	+HB	+	6/6	6803	1.76	+	/	/	+ by default	+HA	+HB	+HA	+	6/6
		+LA	+MB	+HB	+HB	+		7367	1.90	+	/	/	+ by default	+HA	+HB	+HA	+	
		+MA	+MB	+HA	+HB	+		7699	1.99	+	/	/	+ by default	+HA	+HB	+HA	+	
		+LA	+MB	+HB	+HB	+		6989	1.80	+	/	/	+ by default	+HA	+HB	+HA	+	
		+MA	+MB	+HB	+HB	+		6595	1.70	+	/	/	+ by default	+HA	+HB	+HA	+	
		+LA	+MB	+HB	+HB	+		6435	1.66	+	/	/	+ by default	+HA	+HB	+HA	+	

Raw milk - ***Listeria innocua***

5 800 000 CFU/ml et *280 000 CFU/ml

Contamination level	Real level (b/25g)	Reference method						Alternative method VIDAS LDUO										
		1/2 Fraser (10µl)		Fraser		Result	Conclusion	RFV LMO	VT	Result Test LMO	RFV LIS	VT	Result Test LIS	Streakings on			Result	Conclusion
		P1	OAA1	P2	OAA2									PAL	OAA	RLM		
1	0	Ø	-LE	Ø	-LE	-	0/6	-2	0.00	-	36	0.01	-	/	/	/	-	0/6
		Ø	-LE	Ø	-LE	-		-2	0.00	-	45	0.02	-	/	/	/	-	
		Ø	-LE	Ø	-LE	-		-1	0.00	-	29	0.01	-	/	/	/	-	
		-LE	-LE	Ø	-ME	-		-2	0.00	-	28	0.01	-	/	/	/	-	
		-LE	-LE	Ø	-LE	-		-3	0.00	-	23	0.01	-	/	/	/	-	
		-LE	-LE	-ME	-LE	-		-3	0.00	-	30	0.01	-	/	/	/	-	
2	0.54	Ø		-LE	-LE	-	1/6	-2	0.00	-	29	0.01	-	/	/	/	-	1/6
		Ø	-LE	Ø	-LE	-		-3	0.00	-	27	0.01	-	/	/	/	-	
		Ø		-ME	Ø	-		17	0.00	-	7852	3.49	+		+HA	+HA	+	
		+MB	+MB	+HA	+HB	+		-2	0.00	-	30	0.01	-	/	/	/	-	
		-LE	-LE	-ME	-LE	-		-1	0.00	-	31	0.01	-	/	/	/	-	
		-LE	-LE	Ø	-LE	-		0	0.00	-	34	0.01	-	/	/	/	-	
3	1.44	Ø	-LE	Ø	-LE	-	3/6	7	0.00	-	7178	3.19	+		+HB	+HA	+	2/6
		Ø	-LE	-ME	-ME	-		-4	0.00	-	26	0.01	-	/	/	/	-	
		+MB	+MB	+HA	+HB	+		-3	0.00	-	36	0.01	-	/	/	/	-	
		+MB	+MB	+HA	+HB	+		7	0.00	-	7073	3.14	+		+HA	+HA	+	
		+MB	+MB	+HA	+HB	+		-2	0.00	-	29	0.01	-	/	/	/	-	
		Ø	Ø	Ø	-LE	-		-3	0.00	-	24	0.01	-	/	/	/	-	
4	2.52	Ø		Ø	-LE	-	2/6	6	0.00	-	7428	3.30	+		+HB	+HA	+	3/6
		+MB	+MB	+HB	+MB	+		7	0.00	-	7345	3.27	+		+HB	+HA	+	
		Ø		-ME	-LE	-		6	0.00	-	7487	3.33	+		+HA	+HA	+	
		Ø		Ø	-LE	-		-2	0.00	-	25	0.01	-		/	/	-	
		+MB	+MB	+HA	+HB	+		-2	0.00	-	29	0.01	-		/	/	-	
		Ø		Ø	-LE	-		0	0.00	-	30	0.01	-		/	/	-	
5*	2.9	+MA	+MA	+HA	+MA	+	6/6	92	0.02	-	7940	2.65	+	+HA	+HA	+HA	+	6/6
		+MA	+MA	+HA	+MA	+		52	0.01	-	8456	2.82	+	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+MA	+		87	0.02	-	8242	2.75	+	+HA	+HA	+HA	+	
		+MA	+MA	+MA	+MA	+		84	0.02	-	7722	2.57	+	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+MA	+		112	0.03	-	7621	2.54	+	+HA	+MA	+HA	+	
		+MA	+MA	+HA	+HA	+		36	0.01	-	8078	2.69	+	+HA	+HA	+HA	+	

Smoked salmon - ***Listeria monocytogenes 1/2a***

8 500 UFC/g

Contamination level	Real level (b/25g)	Reference method						Alternative method VIDAS LDUO										
		1/2 Fraser (10µl)		Fraser		Result	Conclusion	RFV LMO	VT	Result Test LMO	RFV LIS	VT	Result Test LIS	Streakings on			Result	Conclusion
		P1	OAA1	P2	OAA2									PAL	OAA	RLM		
1	0	Ø	Ø	Ø	Ø	-	0/6	-6	0.00	-	13	0.00	-	/	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		2	0.00	-	16	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-6	0.00	-	13	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	15	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-7	0.00	-	14	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-6	0.00	-	12	0.00	-	/	/	/	-	
2	0.3	Ø	Ø	Ø	-LE	-	1/6	-5	0.00	-	13	0.00	-	/	/	/	-	1/6
		+LA	+LB	+HA	+HA	+		7127	1.84	-	/	/	+ by default	+HA	+HA	+HA	+	
		Ø	Ø	Ø	Ø	-		-6	0.00	-	12	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-4	0.00	-	14	0.00	-	/	/	/	-	
		Ø	Ø	Ø	-ME	-		-7	0.00	-	17	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-5	0.00	-	10	0.00	-	/	/	/	-	
4	1.24	+LA	+LA	+HA	+HA	+	4/6	8035	2.08	+	/	/	+ by default	+HA	+HA	+HA	+	4/6
		+LA	+LA	+HA	+HA	+		8007	2.07	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+HA	+		-4	0.00	-	14	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		7536	1.95	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+HA	+		-5	0.00	-	13	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		7909	2.04	+	/	/	+ by default	+HA	+HA	+HA	+	
6	2.63	+MA	+MA	+HA	+HA	+	6/6	7420	1.92	+	/	/	+ by default	+HA	+HA	+HA	+	6/6
		+MA	+MA	+HA	+HA	+		7847	2.03	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+HA	+		7515	1.94	+	/	/	+ by default	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		6838	1.77	+	/	/	+ by default	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		6999	1.81	+	/	/	+ by default	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+HA	+		6977	1.80	+	/	/	+ by default	+HA	+HA	+HA	+	

Red cabbage - ***Listeria monocytogenes 4b***

40 000 000 UFC/g

Contamination level	Real level (b/25g)	Reference method						Alternative method VIDAS LDUO										
		1/2 Fraser (10µl)		Fraser		Result	Conclusion	RFV LMO	VT	Result Test LMO	RFV LIS	VT	Result Test LIS	Streakings on			Result	Conclusion
		P1	OAA1	P2	OAA2									PAL	OAA	RLM		
1	0	Ø	Ø	Ø	Ø	-	0/6	-3	0.00	-	23	0.00	-	/	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		-2	0.00	-	19	0.00	-	/	/	/	-	
		Ø	-LE	Ø	-LE	-		-3	0.00	-	19	0.00	-	/	/	/	-	
		-LE	Ø	Ø	Ø	-		-3	0.00	-	22	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	21	0.00	-	/	/	/	-	
		Ø	Ø	Ø	-LE	-		-4	0.00	-	17	0.00	-	/	/	/	-	
2	0.26	+LA	+LA	+MA	+MA	+	3/6	-4	0.00	-	19	0.00	-	/	/	/	-	2/6
		+LA	+LA	+HA	+MA	+		-3	0.00	-	16	0.00	-	/	/	/	-	
		+LA	+LA	+HA	+MA	+		2602	0.66	+	/	/	+ by default	+MA	+HA	+MA	+	
		Ø	Ø	Ø	-LE	-		2759	0.69	+	/	/	+ by default	+HA	+MA	+HA	+	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	23	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	22	0.00	-	/	/	/	-	
3	0.52	Ø	Ø	Ø	Ø	-	2/6	-4	0.00	-	19	0.00	-	/	/	/	-	4/6
		+LA	+LA	+HA	+MA	+		-4	0.00	-	19	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		5711	1.44	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+MA	+		3599	0.91	+	/	/	+ by default	+HA	+HA	+HA	+	
		Ø	Ø	Ø	Ø	-		6368	1.61	+	/	/	+ by default	+MA	+MA	+HA	+	
		Ø	Ø	Ø	Ø	-		3228	0.81	+	/	/	+ by default	+HA	+MB	+HA	+	
4	1.01	+LA	-LE	+HA	+HA	+	4/6	9274	2.38	+	/	/	+ by default	+HA	+HA	+HA	+	4/6
		-LE	Ø	Ø	Ø	-		9009	2.32	+	/	/	+ by default	+HA	+HB	+HA	+	
		Ø	+LA	+HA	+MA	+		10136	2.61	+	/	/	+ by default	+HA	+HB	+HB	+	
		Ø	+LB	+HA	+MA	+		9538	2.45	+	/	/	+ by default	+HA	+HA	+HA	+	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	21	0.00	-	/	/	/	-	
		Ø	Ø	+MA	+MA	+		-3	0.00	-	23	0.01	-	/	/	/	-	
5	1.52	+LA	+LB	+MA	+MA	+	4/6	9893	2.54	+	/	/	+ by default	+HB	+HA	+HA	+	6/6
		+LA	+LB	+MA	+MA	+		8776	2.26	+	/	/	+ by default	+HB	+HB	+HB	+	
		+LA	-LE	+MA	+MA	+		8344	2.14	+	/	/	+ by default	+HA	+HA	+HB	+	
		Ø	Ø	Ø	Ø	-		9033	2.32	+	/	/	+ by default	+HB	+HA	+HA	+	
		Ø	-LE	Ø	Ø	-		8527	2.19	+	/	/	+ by default	+HA	+HA	+HB	+	
		+LA	+LB	+HA	+MA	+		8384	2.16	+	/	/	+ by default	+HA	+HA	+HA	+	
6	3.04	+LA	+LB	+HA	+MA	+	6/6	7592	1.95	+	/	/	+ by default	+HA	+HA	+HB	+	6/6
		+LA	+LB	+MA	+MA	+		7524	1.93	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LB	+HA	+MA	+		8323	2.14	+	/	/	+ by default	+HA	+HB	+HA	+	
		+LA	+LA	+MA	+HA	+		7898	2.03	+	/	/	+ by default	+HA	+HA	+HA	+	
		Ø	+LB	+HA	+MA	+		9279	2.39	+	/	/	+ by default	+HB	+HA	+HB	+	
		+LA	+LB	+HA	+HA	+		7684	1.97	+	/	/	+ by default	+HA	+HA	+HA	+	

Process water - ***Listeria monocytogenes 1/2c***

1 100 UFC/ml et *1 300 UFC/ml

Contamination level	Real level (b/25g)	Reference method						Alternative method VIDAS LDUO										
		1/2 Fraser (10µl)		Fraser		Result	Conclusion	RFV LMO	VT	Result Test LMO	RFV LIS	VT	Result Test LIS	Streakings on			Result	Conclusion
		P1	OAA1	P2	OAA2									PAL	OAA	RLM		
1	0	Ø	Ø	Ø	Ø	-	0/6	-3	0.00	-	22	0.00	-	/	/	/	-	0/6
		Ø	Ø	Ø	Ø	-		-3	0.00	-	20	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	20	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-4	0.00	-	19	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-2	0.00	-	22	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-4	0.00	-	19	0.00	-	/	/	/	-	
2*	0.46	Ø	Ø	Ø	Ø	-	0/6	-3	0.00	-	23	0.01	-	/	/	/	-	1/6
		Ø	Ø	Ø	Ø	-		-3	0.00	-	23	0.01	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-3	0.00	-	20	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		7504	1.91	+	/	/	+ by default	/	+HA	+HA	+	
		Ø	Ø	Ø	Ø	-		-5	0.00	-	32	0.01	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-5	0.00	-	20	0.00	-	/	/	/	-	
3	0.57	+LA	+LA	+HA	+HA	+	4/6	7517	1.92	+	/	/	+ by default	+HA	+HA	+HA	+	3/6
		Ø	Ø	Ø	Ø	-		-4	0.00	-	21	0.00	-	/	/	/	-	
		Ø	Ø	Ø	Ø	-		-5	0.00	-	21	0.00	-	/	/	/	-	
		+LA	+LA	+MA	+HA	+		7452	1.90	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+MA	+		-5	0.00	-	23	0.00	-	/	/	/	-	
		+LA	+LA	+HA	+MA	+		7441	1.90	+	/	/	+ by default	+HA	+HA	+HA	+	
4	1.52	+LA	+LA	+HA	+HA	+	6/6	6849	1.74	+	/	/	+ by default	+HA	+HA	+HA	+	4/6
		+LA	+LA	+HA	+MA	+		6713	1.71	+	/	/	+ by default	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+MA	+		6685	1.71	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+MA	+		-4	0.00	-	21	0.00	-	/	/	/	-	
		+LA	+LA	+HA	+HA	+		6576	1.68	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+HA	+		-4	0.00	-	22	0.00	-	/	/	/	-	
5	2.66	+LA	+LA	+HA	+HA	+	6/6	6713	1.71	+	/	/	+ by default	+HA	+HA	+HA	+	6/6
		+MA	+MA	+HA	+HA	+		6835	1.74	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+HA	+		6686	1.70	+	/	/	+ by default	+HA	+HA	+HA	+	
		+MA	+MA	+HA	+MA	+		6780	1.73	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+MA	+		6876	1.75	+	/	/	+ by default	+HA	+HA	+HA	+	
		+LA	+LA	+HA	+MA	+		6762	1.72	+	/	/	+ by default	+HA	+HA	+HA	+	

Appendix E2

Relative level of detection

Third renewal study - Raw results

Key

Bacterial load	**Distribution of the microflora**
L = low	A = pure culture of typical colonies
M = medium	B = mix with a majority of typical colonies
H = high	C = mix with a minority of typical colonies
Ø = absence	D = mix with rare typical colonies
	E = absence of typical colonies

Matrix: pastry cream **Bacterial strain**: *Listeria seeligeri* **Enumeration of the microorganisms**: 3,2 x 10^3 CFU/g

Code	CFU/ 25g	Reference method: EN ISO 11290-1:2017 (*)							Alternative method: VIDAS LDUO												Number of positive results / method
		1/2 Fraser		Fraser		Confirmation		Final result	VIDAS LDUO						Alternative method confirmation			Conf. acc. ISO 11290-1		Final result	
		O&A A	PALCAM	O&A A	PALCAM	Res.	Identification		RFV LMO	VT	Result LMO	RFV LIS	VT	Result LIS	O&A A	PALCAM	API LIS gallery w/o purification	Res.	Identification		
1398010	0	- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	13	0.00	neg.	- ØE	- ØE	/	/	/	A	RM : 0 / 5 AM : 0 / 5
1398011		- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	15	0.00	neg.	- ØE	- ØE	/	/	/	A	
1398012		- ØE	- ØE	- ØE	- LE	/	/	A	0	0.00	neg.	14	0.00	neg.	- ØE	- LE	/	/	/	A	
1398013		- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	14	0.00	neg.	- LE	- LE	/	/	/	A	
1398014		- ØE	- ØE	- ØE	- ØE	/	/	A	0	0.00	neg.	15	0.00	neg.	- ØE	- ØE	/	/	/	A	
1398015	0.8	+ LA	+ LA	+ HA	+ HA	pos.	*L. seeligeri*	P	0	0.00	neg.	11758	3.94	pos.	+ MA	+ MA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	RM : 10 / 20 AM : 11 / 20
1398016		+ LA	+ MA	+ HA	+ HA	pos.	*L. seeligeri*	P	1	0.00	neg.	9739	3.26	pos.	+ HA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398017		- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	15	0.00	neg.	- ØE	- ØE	/	/	/	A	
1398018		- ØE	- ØE	- ØE	- LE	/	/	A	0	0.00	neg.	15	0.00	neg.	- ØE	- ØE	/	/	/	A	
1398019		- ØE	- ØE	- ØE	- ØE	/	/	A	27	0.00	neg.	9551	3.20	pos.	+ HA	+ LA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398020		+ LA	+ MA	+ HA	+ HA	pos.	*L. seeligeri*	P	0	0.00	neg.	9581	3.21	pos.	+ MA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398021		+ LA	+ LA	+ HA	+ HA	pos.	*L. seeligeri*	P	-1	-0.00	neg.	19	0.00	neg.	- ØE	- ØE	/	/	/	A	
1398022		+ LA	+ LA	+ HA	+ HB	pos.	*L. seeligeri*	P	0	0.00	neg.	9722	3.25	pos.	+ HB	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398023		+ LA	+ LA	+ HA	+ HA	pos.	*L. seeligeri*	P	-1	-0.00	neg.	133	0.04	neg.	- LE	- ØE	/	/	/	A	
1398024		- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	14	0.00	neg.	- LE	- ØE	/	/	/	A	
1398025		- LE	- ØE	- ØE	- ØE	/	/	A	0	0.00	neg.	14	0.01	neg.	- ØE	- ØE	/	/	/	A	
1398026		+ LA	+ LA	+ HA	+ HA	pos.	*L. seeligeri*	P	0	0.01	neg.	9849	3.30	pos.	+ LA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398027		- ØE	- ØE	- ØE	- ØE	/	/	A	0	0.00	neg.	9720	3.25	pos.	+ HB	+ MA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398028		- ØE	- ØE	- ØE	- ØE	/	/	A	0	0.00	neg.	10213	3.42	pos.	+ HA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398029		- ØE	- ØE	- ØE	- ØE	/	/	A	-1	-0.00	neg.	17	0,00	neg.	- ØE	- ØE	/	/	/	A	
1398030		- ØE	- ØE	- ØE	- ØE	/	/	A	0	0.00	neg.	10157	3.40	pos.	+ LA	+ MA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398031		+ LA	+ LA	+ HA	+ HA	pos.	*L. seeligeri*	P	2	0.00	neg.	10237	3.43	pos.	+ LA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398032		+ MA	+ MB	+ HA	+ HA	pos.	*L. seeligeri*	P	-2	-0.00	neg.	14	0.00	neg.	- ØE	- LE	/	/	/	A	
1398033		+ LA	+ LA	+ HA	+ HA	pos.	*L. seeligeri*	P	-1	-0.00	neg.	16	0.00	neg.	- ØE	- LE	/	/	/	A	
1398034		- ØE	- LE	- ØE	- LE	/	/	A	0	0.00	neg.	9493	3.18	pos.	+ HA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398035	3.2	+ MA	+ MB	+ HA	+ HA	pos.	*L. seeligeri*	P	5	0.00	neg.	9620	3.22	pos.	+ MA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	RM : 5 / 5 AM : 5 / 5
1398036		+ LB	+ LA	+ HA	+ HA	pos.	*L. seeligeri*	P	4	0.00	neg.	9658	3.23	pos.	+ HA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398037		+ LA	+ MA	+ HA	+ HA	pos.	*L. seeligeri*	P	0	0.00	neg.	9742	3.26	pos.	+ MA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398038		+ LA	+ LA	+ HA	+ HA	pos.	*L. seeligeri*	P	1	0.00	neg.	9763	3.27	pos.	+ HA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	
1398039		+ LA	+ MA	+ HA	+ HA	pos.	*L. seeligeri*	P	0	0.00	neg.	9828	3.29	pos.	+ HA	+ HA	*L. seeligeri*	*pos.*	*L. seeligeri*	P	

APPENDIX F

INCLUSIVITY – EXCLUSIVITY STUDY RAW RESULTS

Inclusivity - *Listeria monocytogenes*

#	Reference	Strain	Origin	Inoculation level in 225 ml of LX broth	RFV LMO	VT	LMO test results	RFV LIS	VT	LIS test results	Isolation on		
											PALCAM	OAA	RLM
1	L4	*Listeria monocytogenes* 1/2a	ATTCC 35152	3.6	7818	1.97	+	/	/	+ by default	+HA	+HA	+HA
2	L5	*Listeria monocytogenes* 1/2a	Smoked salmon lardons	3.6	8122	2.05	+	/	/	+ by default	+HA	+HA	+HA
3	L6	*Listeria monocytogenes* 1/2a	Pizza	4.4	7908	1.99	+	/	/	+ by default	+HA	+HA	+HA
4	L7	*Listeria monocytogenes* 1/2a	Munster cheese	5.0	7533	1.90	+	/	/	+ by default	+HA	+HA	+HA
5	L10	*Listeria monocytogenes* 1/2a	Rillettes	3.7	7707	1.94	+	/	/	+ by default	+HA	+HA	+HA
6	L11	*Listeria monocytogenes* 1/2a	Munster cheese	4.6	7594	1.91	+	/	/	+ by default	+HA	+HA	+HA
7	L12	*Listeria monocytogenes* 1/2a	Smoked salmon	5.0	7746	1.95	+	/	/	+ by default	+HA	+HA	+HA
8	L40	*Listeria monocytogenes* 1/2a	Munster cheese	3.8	7496	1.89	+	/	/	+ by default	+HA	+MA	+HA
9	L42	*Listeria monocytogenes* 1/2a	Chicken cutlet	4.2	7765	1.96	+	/	/	+ by default	+HA	+HA	+HA
10	L43	*Listeria monocytogenes* 1/2a	Minced meat	5.0	7674	1.93	+	/	/	+ by default	+HA	+HA	+HA
11	L44	*Listeria monocytogenes* 1/2a	Dried sausage	0.9	7659	1.93	+	/	/	+ by default	+HA	+HA	+HA
12	L45	*Listeria monocytogenes* 1/2a	Rabbit terrine	1.1	8004	2.02	+	/	/	+ by default	+HA	+HA	+HA
13	L47	*Listeria monocytogenes* 1/2a	Fried potatoes	5.5	7355	1.85	+	/	/	+ by default	+HA	+HA	+HA
14	L116	*Listeria monocytogenes* 1/2a	Fish in cream sauce	3.6	7431	1.87	+	/	/	+ by default	+MA	+MA	+MA
15	L128	*Listeria monocytogenes* 1/2a	Soy cake	5.7	7534	1.94	+	/	/	+ by default	+HA	+HA	+HA
16	L129	*Listeria monocytogenes* 1/2a	Fried potatoes	6.0	7660	1.97	+	/	/	+ by default	+HA	+MA	+MA
17	L37	*Listeria monocytogenes* 1/2b	Maroilles cheese made with raw milk	3.8	7780	1.96	+	/	/	+ by default	+HA	+HA	+HA
18	L49	*Listeria monocytogenes* 1/2b	Chicken liver mousse	3.8	6823	1.72	+	/	/	+ by default	+HA	+HA	+HA
19	L51	*Listeria monocytogenes* 1/2b	Matured cheese	3.0	6665	1.68	+	/	/	+ by default	+HA	+HA	+HA
20	L14	*Listeria monocytogenes* 1/2c	Minced meat	4.4	7986	2.01	+	/	/	+ by default	+HA	+HA	+HA
21	L15	*Listeria monocytogenes* 1/2c	Beef	4.0	7634	1.92	+	/	/	+ by default	+MA	+MA	+HA
22	L16	*Listeria monocytogenes* 1/2c	Minced meat	4.5	7496	1.89	+	/	/	+ by default	+MA	+MA	+HA
23	L17	*Listeria monocytogenes* 1/2c	Pork belly	5.6	7432	1.87	+	/	/	+ by default	+HA	+HA	+HA
24	L18	*Listeria monocytogenes* 1/2c	Munster cheese	6.1	7561	1.90	+	/	/	+ by default	+HA	+HA	+HA
25	L53	*Listeria monocytogenes* 1/2c	Minced beef burger	3.9	7730	1.95	+	/	/	+ by default	+HA	+MA	+HA
26	L54	*Listeria monocytogenes* 1/2c	Beef bourguignon	5.6	7579	1.91	+	/	/	+ by default	+HA	+HA	+HA
27	L117	*Listeria monocytogenes* 1/2c	Montbéliard sausage	3.8	7490	1.89	+	/	/	+ by default	+HA	+HA	+HA
28	L20	*Listeria monocytogenes 1/2*	Salmon offcuts	4.4	7489	1.89	+	/	/	+ by default	+MA	+MA	+MA
29	L55	*Listeria monocytogenes 3b*	SLCC 2540	6.2	7418	1.87	+	/	/	+ by default	+HA	+HA	+HA
30	L56	*Listeria monocytogenes 3c*	SLCC 2479	6.2	7396	1.86	+	/	/	+ by default	+HA	+HA	+HA
31	L57	*Listeria monocytogenes 4a*	ATCC 19114	5.4	5423	1.36	+	/	/	+ by default	+HA	+HA	+HA
32	L32	*Listeria monocytogenes 4b*	Munster cheese	5.2	7784	1.96	+	/	/	+ by default	+HA	+HA	+HA
33	L33	*Listeria monocytogenes 4b*	ATCC 19115	3.4	9504	2.39	+	/	/	+ by default	+HA	+HA	+HA
34	L58	*Listeria monocytogenes 4b*	Salad	5.5	7916	1.99	+	/	/	+ by default	+HA	+HA	+HA
35	L138	*Listeria monocytogenes 4b*	Collection	5.0	7823	2.01	+	/	/	+ by default	+HA	+MA	+MA
36	L60	*Listeria monocytogenes 4d*	ATCC	4.3	9104	2.29	+	/	/	+ by default	+HA	+HA	+HA
37	L61	*Listeria monocytogenes 4e*	ATCC 19118	5.2	5964	1.50	+	/	/	+ by default	+HA	+HA	+HA
38	L62	*Listeria monocytogenes 4e*	Reblochon cheese	4.2	7649	1.93	+	/	/	+ by default	+HA	+HA	+HA
39	L63	*Listeria monocytogenes 4e*	Munster cheese	4.0	7647	1.93	+	/	/	+ by default	+HA	+HA	+HA
40	L67	*Listeria monocytogenes 7*	SLCC 2482	3.0	9822	2.47	+	/	/	+ by default	+HA	+HA	+HA
41	L119	*Listeria monocytogenes*	Spinach	4.2	7228	1.82	+	/	/	+ by default	+HA	+HA	+HA
42	L123	*Listeria monocytogenes*	Mozzarella	3.1	7587	1.91	+	/	/	+ by default	+HA	+HA	+HA
43	L124	*Listeria monocytogenes*	Fillet of perch	2.9	7404	1.86	+	/	/	+ by default	+HA	+HA	+HA
44	L125	*Listeria monocytogenes*	Pan-fried vegetables	4.4	7557	1.90	+	/	/	+ by default	+HA	+HA	+HA
45	L137	*Listeria monocytogenes*	Coulommiers cheese made with raw milk	8.5	7641	1.96	+	/	/	+ by default	+HA	+HA	+HA
46	L141	*Listeria monocytogenes*	Environmental sample	5.5	7703	1.98	+	/	/	+ by default	+HA	+MA	+MA
47	L149	*Listeria monocytogenes*	Environmental sample	0.9	9351	2.36	+	/	/	+ by default	+MA	+MA	+MA
48	L152	*Listeria monocytogenes*	Environmental sample	4.0	7737	1.95	+	/	/	+ by default	+MA	+MA	+MA
49	L69	*Listeria monocytogenes*	Dried sausage	3.3	7756	1.95	+	/	/	+ by default	+HA	+MA	+MA
50	L70	*Listeria monocytogenes*	Smoked salmon	3.7	7775	1.96	+	/	/	+ by default	+MA	+MA	+HA

Inclusivity - *Listeria* spp other than *Listeria monocytogenes*

#	Reference	Strain	Origin	Inoculation rate in 225 ml of LX broth	RFV LMO	VT	LMO test results	RFV LIS	VT	LIS test results	Isolation on			Reference method				Isolation LX broth
											PALCAM	OAA	RLM	1/2 Fraser		Fraser		
														P1	OA1	P2	OA2	
1	L3	*Listeria innocua*	Heifer's liver	20.0	7	0.00	-	8106	3.55	+	+HA	+HA	+HA					
2	L1	*Listeria innocua*	ATCC 33090	9.0	6	0.00	-	7354	3.27	+	+HA	+HA	+HA					
3	L64	*Listeria innocua*	Époisses cheese	3.5	8	0.00	-	7742	3.43	+	+HA	+MA	+HA					
4	L66	*Listeria innocua*	Spinach	4.1	10	0.00	-	7998	3.50	+	+MA	+MA	+MA					
5	L71	*Listeria innocua*	Munster cheese	4.0	9	0.00	-	7934	3.48	+	+HA	+MA	+HA					
6	L72	*Listeria innocua*	Boulette d'Avesnes cheese	4.3	6	0.00	-	7681	3.41	+	+HA	+MA	+HA					
7	L76	*Listeria innocua* 6b	Minced beef burger	2.9	9	0.00	-	7737	3.39	+	+MA	+MA	+MA					
8	L77	*Listeria innocua* 6a	Toulouse sausage	2.5	6	0.00	-	7747	3.44	+	+HA	+HA	+HA					
9	L78	*Listeria innocua*	Rooster	3.5	8	0.00	-	7657	3.40	+	+HA	+MA	+MA					
10	L108	*Listeria innocua*	Gorgonzola	3.0	8	0.00	-	7921	3.47	+	+HA	+HA	+HA					
11	L110	*Listeria innocua*	Époisses cheese	4.0	5	0.00	-	7532	3.23	+	+HA	+HA	+HA					
12	L113	*Listeria innocua*	Smoked halibut	6.6	4	0.00	-	7857	3.37	+	+HA	+HA	+HA					
13	L80	*Listeria ivanovii*	ATCC Collection	21.0	-3	0.00	-	101461	4.49	+	+HA	+HA	+HA					
14	L133	*Listeria ivanovii*	Roquefort cheese	3.5	9	0.00	-	8675	3.80	+	+HA	+MA	+MA					
15	L151	*Listeria ivanovii*	Minced beef burger	2.9	4	0.00	-	9565	4.19	+	+HA	+MA	+HA					
16	L153	*Listeria ivanovii*	Environmental sample	4.0	6	0.00	-	8672	3.80	+	+HA	+MA	+HA					
17	L86	*Listeria welshimeri* 6b	ATCC 35897 Collection	5.0	2	0.00	-	10712	4.70	+	+HA	+MA	+MA					
18	L87	*Listeria welshimeri*	Minced beef burger	6.5	13	0.00	-	7050	3.09	+	+HA	+MA	+HA					
19	L89	*Listeria welshimeri* 6a	Minced beef burger	7.4	5	0.00	-	7511	3.22	+	+HA	+HA	+HA					
20	L91	*Listeria welshimeri*	Rosette dried sausage	5.0	8	0.00	-	8180	3.58	+	+HA	+MA	+MA					
21	L100	*Listeria welshimeri*	Spread	10.0	6	0.00	-	8452	3.63	+	+HA	+HA	+HA					
22	L101	*Listeria welshimeri*	Traditional ham	6.6	5	0.00	-	7439	3.19	+	+HA	+HA	+HA					
23	L83	*Listeria seeligeri* 1/2b	Jellied pork tongue	4.4	7	0.00	-	7811	3.42	+	+HA	+MA	+HA					
24	L84	*Listeria seeligeri*	Minced beef burger	2.6	8	0.00	-	7720	3.38	+	+MA	+MA	+HA					
25	L85	*Listeria seeligeri*	Collection	1.5	7	0.00	-	8195	3.59	+	+HA	+HA	+HA					
26	L115	*Listeria seeligeri*	Dirty water	5.0	7	0.00	-	8163	3.58	+	+HA	+MA	+MA					
27	L142	*Listeria seeligeri*	Cheese made with raw milk (Vinage)	2.5	6	0.00	-	7696	3.37	+	Ø	+LA	+LA					
28	L81	*Listeria grayi*	ATCC 19120 Collection	8.0	-4	0.00	-	7129	3.17	+	+HA	+LA	+LA					
29	L146	*Listeria grayi*	ATCC 25401 Collection	2.7	14	0.00	-	75	0.03	-	Ø	Ø	Ø					
				6.0	-5	0.00	-	25	0.01	-	Ø	Ø	Ø	Ø	Ø	Ø	Ø	
				$1.0x10^5$	6	0.00	-	7400	3.18	+	+HA	+HA	+HA	+LA	+LA	+HA	+HA	+MA
30	L147	*Listeria grayi*	CIP 103213 Collection	6.0	-6	0.00	-	21	0.00	-	Ø	Ø	Ø	Ø	Ø	Ø	Ø	
				$1.0x10^5$	5	0.00	-	7637	3.28	+	+HA	+HA	+HA	Ø	+MA	+HA	+HA	+LA

Exclusivity - Non-target strains

#	Reference	Strain	Origin	Inoculation rate in 225 ml of nutrient broth (CFU)	RFV LMO	VT	LMO test results	RFV LIS	VT	LIS test results
1	BA5	*Bacillus sphaericus*	Meat product	$6.7x10^5$	-4	0.00	-	26	0.01	-
2	BA2	*Bacillus cereus*	Beetroot	$7.2x10^5$	-5	0.00	-	39	0.01	-
3	BA4	*Bacillus stearothermophilus*	Dairy product	$2.4x10^5$	-5	0.00	-	29	0.01	-
4	BA7	*Bacillus coagulans*	Collection	$2.4x10^5$	-5	0.00	-	35	0.01	-
5	15	*Brochotrix thermosphacta*	Minced meat	$6.0x10^3$	-4	0.00	-	26	0.01	-
6	Le1	*Rhodotorula rubra*	Pastries	$3.0x10^5$	-5	0.00	-	32	0.01	-
7	Le3	*Candida albicans*	Collection	$3.0x10^5$	-7	0.00	-	25	0.01	-
8	Le5	*Saccharomyces cerevisiae*	Coffee extract	$3.0x10^5$	-4	0.00	-	22	0.00	-
9	E1	*Enterococcus faecalis*	Egg-based product	$4.8x10^5$	-4	0.00	-	31	0.01	-
10	E6	*Enterococcus faecalis*	ATCC 19433 Collection	$5.4x10^5$	-3	0.00	-	24	0.01	-
11	E2	*Enterococcus faecium*	ATCC 3286 Collection	$3.0x10^5$	-6	0.00	-	28	0.01	-
12	E7	*Enterococcus faecium*	CIP 5433 Collection	$2.0x10^5$	-4	0.00	-	26	0.01	-
13	EN18	*Enterobacter cloacae*	Collection	$2.0x10^5$	-6	0.00	-	27	0.01	-
14	EN63	*Klebsiella pneumoniae*	Celery	$2.0x10^5$	-4	0.00	-	29	0.01	-
15	EN71	*Klebsiella oxytoca*	Milk	$2.6x10^5$	-5	0.00	-	30	0.01	-
16	EN49	*Serratia marcescens*	Raw milk	$3.0x10^5$	-5	0.00	-	34	0.01	-
17	L139	*Jonesia denitrificans*	Collection	$4.0x10^5$	-5	0.00	-	30	0.01	-
18	Lb1	*Lactobacillus acidophilus*	Dairy product	$4.0x10^5$	-2	0.00	-	26	0.01	-
19	Lb2	*Lactobacillus casei*	Dairy product	$6.0x10^4$	-5	0.00	-	20	0.00	-
20	Lb3	*Lactobacillus plantarum*	Dairy product	$5.0x10^5$	-5	0.00	-	24	0.01	-
21	Lb4	*Lactobacillus paracasei*	Dairy product	$2.0x10^5$	-4	0.00	-	27	0.01	-
22	M1	*Micrococcus* spp	Environment	$3.0x10^5$	-5	0.00	-	29	0.01	-
23	PP17	*Pseudomonas putida*	Mushrooms	$5.6x10^5$	-4	0.00	-	26	0.01	-
24	PP8	*Pseudomonas putida*	Fish	6.0x105	4	0.00	-	57	0.02	-
25	32	*Rhodococcus equi*	Meat product	2.0x105	-5	0.00	-	29	0.01	-
26	E3	*Streptococcus bovis*	Collection	3.0x105	-4	0.00	-	29	0.01	-
27	E10	*Streptococcus bovis*	Collection	2.5x105	-5	0.00	-	22	0.00	-
28	ST12	*Staphylococcus hyicus*	Meat product	6.0x105	-5	0.00	-	25	0.01	-
29	ST3	*Staphylococcus epidermidis*	Yogurt	6.0x105	-5	0.00	-	26	0.01	-
30	ST15	*Staphylococcus epidermidis*	ATCC 12228 Collection	2.4x105	-4	0.00	-	22	0.00	-
31	ST17	*Staphylococcus aureus*	Yogurt	5.8x105	8	0.00	-	42	0.01	-

APPENDIX G

INTERLABORATORY STUDY RESULTS

Expert laboratory

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	Ø	Ø	Ø	Ø	-	=	-6	0.00	-	13	0.00	-	/	+	=
2	Ø	Ø	Ø	Ø	-	=	-5	0.00	-	17	0.00	-	/	+	=
3	Ø	Ø	Ø	Ø	-	=	4	0.00	-	175	0.06	-	/	-	=
4	Ø	Ø	Ø	Ø	-	=	-5	0.00	-	15	0.00	-	/	-	=
13	Ø	Ø	Ø	Ø	-	=	-6	0.00	-	10	0.00	-	/	-	=
14	Ø	Ø	Ø	Ø	-	=	-5	0.00	-	13	0.00	-	/	-	=
15	Ø	Ø	Ø	Ø	-	=	-4	0.00	-	13	0.00	-	/	-	=
16	Ø	Ø	Ø	Ø	-	=	-5	0.00	-	12	0.00	-	/	-	=
5	+MA	+MA	+MA	+HA	+	=	6717	1.71	+	/	/	+ by default	+	+	=
6	+LA	+MA	+MA	+HA	+	=	6711	1.71	+	/	/	+ by default	+	+	=
7	+MA	+MA	+MA	+HA	+	=	6592	1.68	+	/	/	+ by default	+	+	=
8	+LA	+LA	+HA	+HA	+	=	-6	0.00	-	15	0.00	-	Ø	-	#
17	+LA	+MA	+MA	+HA	+	=	6915	1.76	+	/	/	+ by default	+	+	=
18	+LA	+LA	+MA	+HA	+	=	6696	1.70	+	/	/	+ by default	+	+	=
19	+LA	+MA	+MA	+HA	+	=	7093	1.80	+	/	/	+ by default	+	+	=
20	+MA	+MA	+MA	+HA	+	=	6811	1.73	+	/	/	+ by default	+	+	=
9	+MA	+HA	+MA	+HA	+	=	7818	1.99	+	/	/	+ by default	+	+	=
10	+HA	+HA	+HA	+HA	+	=	7714	1.96	+	/	/	+ by default	+	+	=
11	+MA	+HA	+MA	+HA	+	=	7818	1.99	+	/	/	+ by default	+	+	=
12	+MA	+HA	+MA	+HA	+	=	7731	1.97	+	/	/	+ by default	+	+	=
21	+MA	+HA	+HA	+HA	+	=	7722	1.96	+	/	/	+ by default	+	+	=
22	+MA	+HA	+MA	+HA	+	=	7557	1.92	+	/	/	+ by default	+	+	=
23	+MA	+HA	+MA	+HA	+	=	7465	1.90	+	/	/	+ by default	+	+	=
24	+MA	+HA	+MA	+HA	+	=	7646	1.94	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory A

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	RLM	OAA	RLM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-2	0.00	-	12	0.00	-	/	-	=
2	-	-	-	-	-	=	-3	0.00	-	10	0.00	-	/	-	=
3	-	-	-	-	-	=	-2	0.00	-	12	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
13	-	-	-	-	-	=	-2	0.00	-	14	0.00	-	/	-	=
14	-	-	-	-	-	=	-4	0.00	-	14	0.00	-	/	-	=
15	-	-	-	-	-	=	-2	0.00	-	13	0.00	-	/	-	=
16	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
5	+	+	+	+	+	=	10136	2.34	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	12508	2.89	+	/	/	+ by default	+	+	=
7	-	-	-	-	-	#	12157	2.81	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	12497	2.89	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	12347	2.85	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	11725	2.71	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	11484	2.65	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	11373	2.63	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	12732	2.94	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	12654	2.92	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	12909	2.98	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	11839	2.73	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	11119	2.57	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	11393	2.63	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	11432	2.64	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	7574	1.93	+	/	/	+ by default	+	+	=
Total viable count: 1 CFU/ml															

Laboratory B

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-4	0.00	-	11	0.00	-	/	-	=
2	-	-	-	-	-	=	-3	0.00	-	11	0.00	-	/	-	=
3	-	-	-	-	-	=	-4	0.00	-	11	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	12	0.00	-	/	-	=
13	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
14	-	-	-	-	-	=	-3	0.00	-	11	0.00	-	/	-	=
15	-	-	-	-	-	=	-4	0.00	-	9	0.00	-	/	-	=
16	-	-	-	-	-	=	-2	0.00	-	10	0.00	-	/	-	=
5	+	+	+	+	+	=	8276	1.92	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	8289	1.91	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	7693	1.79	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	7596	1.76	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	7773	1.83	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	7719	1.81	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	8315	1.95	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	8391	1.97	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	7410	1.72	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	7821	1.81	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	7687	1.78	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	7849	1.82	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	8241	1.94	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	7982	1.88	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	8124	1.91	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	8334	1.96	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory C

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
2	-	-	-	-	-	=	2	0.00	-	24	0.00	-	/	-	=
3	-	-	-	-	-	=	1	0.00	-	12	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	14	0.00	-	/	-	=
13	-	-	-	-	-	=	-3	0.00	-	11	0.00	-	/	-	=
14	-	-	-	-	-	=	-3	0.00	-	11	0.00	-	/	-	=
15	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
16	-	-	-	-	-	=	-2	0.00	-	10	0.00	-	/	-	=
5	+	+	+	+	+	=	8071	1.99	+	/	/	+ by default	+	+	=
6	-	-	-	-	-	#	8154	2.01	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	8472	2.09	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	8266	2.04	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	7780	1.92	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	7699	1.90	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	7640	1.88	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	7508	1.85	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	8562	2.11	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	8066	1.99	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	8142	2.01	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	7966	1.97	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	7398	1.82	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	7549	1.86	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	7565	1.87	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	7674	1.89	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory E

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-4	0.00	-	8	0.00	-	/	-	=
2	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
3	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	12	0.00	-	/	-	=
13	-	-	-	-	-	=	-2	0.00	-	8	0.00	-	/	-	=
14	-	-	-	-	-	=	-2	0.00	-	8	0.00	-	/	-	=
15	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
16	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
5	+	+	+	+	+	=	9815	2.25	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	9383	2.15	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	-1	0.00	-	9	0.00	-	-	-	#
8	+	+	+	+	+	=	11134	2.55	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	9420	2.15	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	9306	2.13	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	8992	2.15	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	8880	2.12	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	11894	2.72	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	11431	2.62	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	11657	2.67	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	10679	2.44	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	9175	2.19	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	9046	2.16	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	9124	2.18	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	8322	1.99	+	/	/	+ by default	+	+	=
Total viable count: nr															

Laboratory F

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
2	-	-	-	-	-	=	-4	0.00	-	10	0.00	-	/	-	=
3	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
4	-	-	-	-	-	=	-1	0.00	-	14	0.00	-	/	-	=
13	-	-	-	-	-	=	-4	0.00	-	22	0.00	-	/	-	=
14	-	-	-	-	-	=	-3	0.00	-	14	0.00	-	/	-	=
15	-	-	-	-	-	=	-3	0.00	-	14	0.00	-	/	-	=
16	-	-	-	-	-	=	0	0.00	-	308	0.10	+	Ø	-	=
5	+	+	+	+	+	=	8204	1.75	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	7481	1.60	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	7861	1.68	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	7959	1.70	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	7773	1.83	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	7719	1.81	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	8315	1.95	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	8391	1.97	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	8143	1.74	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	8037	1.72	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	8031	1.71	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	7265	1.55	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	8241	1.94	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	7982	1.88	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	8124	1.91	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	8334	1.96	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory G

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-1	0.00	-	13	0.00	-	/	-	=
2	-	-	-	-	-	=	-2	0.00	-	9	0.00	-	/	-	=
3	-	-	-	-	-	=	-4	0.00	-	9	0.00	-	/	-	=
4	-	-	-	-	-	=	-2	0.00	-	10	0.00	-	/	-	=
13	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
14	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
15	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
16	-	-	-	-	-	=	0	0.00	-	11	0.00	-	/	-	=
5	+	+	+	+	+	=	8887	2.53	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	8992	2.56	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	8574	2.44	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	8458	2.40	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	8795	2.50	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	9070	2.58	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	8497	2.42	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	8498	2.42	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	8385	2.38	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	8758	2.49	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	8718	2.48	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	8606	2.45	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	8714	2.48	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	9183	2.61	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	8919	2.54	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	8918	2.54	+	/	/	+ by default	+	+	=
Total viable count: 1 CFU/ml															

Laboratory H

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-1	0.00	-	10	0.00	-	/	-	=
2	-	-	-	-	-	=	-2	0.00	-	10	0.00	-	/	-	=
3	-	-	-	-	-	=	0	0.00	-	10	0.00	-	/	-	=
4	-	-	-	-	-	=	-2	0.00	-	12	0.00	-	/	-	=
13	-	-	-	-	-	=	-3	0.00	-	7	0.00	-	/	-	=
14	-	-	-	-	-	=	-3	0.00	-	10	0.00	-	/	-	=
15	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
16	-	-	-	-	-	=	-2	0.00	-	13	0.00	-	/	-	=
17	+	+	+	+	+	=	10147	2.32	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	-2	0.00	-	12	0.00	-	/	-	#
19	+	+	+	+	+	=	9547	2.18	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	10058	2.30	+	/	/	+ by default	+	+	=
5	+	+	+	+	+	=	10996	2.51	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	11002	2.51	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	9339	2.13	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	9681	2.21	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	9850	2.25	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	10040	2.29	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	9974	2.28	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	10149	2.32	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	10175	2.32	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	10154	2.32	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	10274	2.34	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	10118	2.31	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory J

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
2	-	-	-	-	-	=	-2	0.00	-	9	0.00	-	/	-	=
3	-	-	-	-	-	=	-3	0.00	-	10	0.00	-	/	-	=
4	-	-	-	-	-	=	-2	0.00	-	12	0.00	-	/	-	=
13	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
14	-	-	-	-	-	=	-3	0.00	-	11	0.00	-	/	-	=
15	-	-	-	-	-	=	-2	0.00	-	9	0.00	-	/	-	=
16	-	-	-	-	-	=	-4	0.00	-	10	0.00	-	/	-	=
5	+	+	+	+	+	=	9012	2.01	+	/	/	+ by default	+	+	=
6	-	-	-	-	-	#	9041	2.01	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	9113	2.03	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	9002	2.00	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	9874	2.20	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	8744	1.95	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	8727	1.94	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	8754	1.95	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	9091	2.02	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	9145	2.04	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	9248	2.06	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	8852	1.97	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	8565	1.91	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	8638	1.92	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	8268	1.84	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	7690	1.71	+	/	/	+ by default	+	+	=
Total viable count: 1 CFU/ml															

Laboratory K

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-2	0.00	-	8	0.00	-	/	-	=
2	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
3	-	-	-	-	-	=	-2	0.00	-	8	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	12	0.00	-	/	-	=
13	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
14	-	-	-	-	-	=	-2	0.00	-	10	0.00	-	/	-	=
15	-	-	-	-	-	=	-2	0.00	-	10	0.00	-	/	-	=
16	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
5	+	+	+	+	+	=	8079	1.74	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	7598	1.63	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	8112	1.74	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	7850	1.69	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	8497	1.83	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	7042	1.51	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	6953	1.49	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	7117	1.53	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	8247	1.77	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	7569	1.63	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	7594	1.63	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	7933	1.70	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	7495	1.61	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	7515	1.61	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	7379	1.58	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	7445	1.60	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory L

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM & RLM	OAA	PALCAM & RLM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-2	0.00	-	8	0.00	-	/	-	=
2	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
3	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
13	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
14	-	-	-	-	-	=	-2	0.00	-	10	0.00	-	/	-	=
15	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
16	-	-	-	-	-	=	-3	0.00	-	6	0.00	-	/	-	=
5	-	-	-	-	-	#	10092	2.65	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	10020	2.63	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	9490	2.49	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	9607	2.53	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	9776	2.57	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	9862	2.59	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	9447	2.48	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	9631	2.53	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	9236	2.43	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	9798	2.58	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	9459	2.49	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	9481	2.49	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	9459	2.49	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	9642	2.53	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	9497	2.50	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	9546	2.51	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory M

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-4	0.00	-	6	0.00	-	/	-	=
2	-	-	-	-	-	=	-4	0.00	-	8	0.00	-	/	-	=
3	-	-	-	-	-	=	-4	0.00	-	8	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
13	-	-	-	-	-	=	-3	0.00	-	6	0.00	-	/	-	=
14	-	-	-	-	-	=	-3	0.00	-	5	0.00	-	/	-	=
15	-	-	-	-	-	=	-4	0.00	-	6	0.00	-	/	-	=
16	-	-	-	-	-	=	-3	0.00	-	6	0.00	-	/	-	=
5	+	+	+	+	+	=	7756	1.89	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	7814	1.90	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	8982	2.18	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	8770	2.13	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	-2	0.00	-	7	0.00	-	-	-	#
18	+	+	+	+	+	=	8847	2.15	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	6154	1.50	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	8640	2.10	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	9001	2.19	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	8903	2.17	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	8904	2.17	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	8624	2.10	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	8621	2.10	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	8586	2.09	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	8223	2.00	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	8201	1.99	+	/	/	+ by default	+	+	=
Total viable count: 20 CFU/ml															

Laboratory N

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
2	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
3	-	-	-	-	-	=	-3	0.00	-	10	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	12	0.00	-	/	-	=
13	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
14	-	-	-	-	-	=	-4	0.00	-	9	0.00	-	/	-	=
15	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
16	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
5	+	+	+	+	+	=	9584	2.55	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	9837	2.62	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	10295	2.74	+	/	/	+ by default	+	+	=
8	-	-	-	-	-	#	10545	2.81	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	9559	2.54	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	9649	2.57	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	10255	2.73	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	10421	2.77	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	10380	2.77	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	10409	2.77	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	10546	2.81	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	10622	2.83	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	10365	2.76	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	10321	2.75	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	10266	2.79	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	10456	2.78	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory O

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-1	0.00	-	6	0.00	-	/	-	=
2	-	-	-	-	-	=	-3	0.00	-	7	0.00	-	/	-	=
3	-	-	-	-	-	=	0	0.00	-	9	0.00	-	/	-	=
4	-	-	-	-	-	=	-2	0.00	-	12	0.00	-	/	-	=
13	-	-	-	-	-	=	-3	0.00	-	11	0.00	-	/	-	=
14	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
15	-	-	-	-	-	=	0	0.00	-	9	0.00	-	/	-	=
16	-	-	-	-	-	=	-2	0.00	-	10	0.00	-	/	-	=
5	-	-	+	+	+	=	8764	2.15	+	/	/	+ by default	+	+	=
6	-	+	+	+	+	=	8837	2.17	+	/	/	+ by default	+	+	=
7	+	-	+	+	+	=	8993	2.21	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	9164	2.25	+	/	/	+ by default	+	+	=
17	-	+	+	+	+	=	-3	0.00	-	25	0.00	-	/	-	#
18	-	+	+	+	+	=	8130	2.00	+	/	/	+ by default	+	+	=
19	-	-	+	+	+	=	8281	2.03	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	8485	2.08	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	9181	2.25	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	9446	2.32	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	9350	2.30	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	8488	2.08	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	8136	2.00	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	8356	2.05	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	8476	2.08	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	7969	1.96	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory P

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-3	0.00	-	11	0.00	-	/	-	=
2	-	-	-	-	-	=	-4	0.00	-	11	0.00	-	/	-	=
3	-	-	-	-	-	=	0	0.00	-	11	0.00	-	/	-	=
4	-	-	-	-	-	=	-4	0.00	-	12	0.00	-	/	-	=
13	-	-	-	-	-	=	-3	0.00	-	16	0.00	-	/	-	=
14	-	-	-	-	-	=	-4	0.00	-	10	0.00	-	/	-	=
15	-	-	-	-	-	=	-2	0.00	-	11	0.00	-	/	-	=
16	-	-	-	-	-	=	-3	0.00	-	17	0.00	-	/	-	=
5	+	+	+	+	+	=	9461	2.30	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	9549	2.32	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	10024	2.43	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	9990	2.43	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	9421	2.29	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	9328	2.26	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	9481	2.30	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	9562	2.32	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	9347	2.27	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	9347	2.27	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	9256	2.25	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	9588	2.33	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	9500	2.31	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	9769	2.37	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	9344	2.27	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	9560	2.32	+	/	/	+ by default	+	+	=
Total viable count: <1 CFU/ml															

Laboratory Q

Reference	Reference method					Comparison / expected results	VIDAS *Listeria* Duo alternative method								Comparison / expected results
	Half-Fraser		Fraser		Result		DLMO test		Test results	DLIS test		Test results	Confirmation	Result	
	OAA	PALCAM	OAA	PALCAM			RFV	VT		RFV	VT				
1	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
2	-	-	-	-	-	=	-5	0.00	-	7	0.00	-	/	-	=
3	-	-	-	-	-	=	-3	0.00	-	9	0.00	-	/	-	=
4	-	-	-	-	-	=	-3	0.00	-	8	0.00	-	/	-	=
13	-	-	-	-	-	=	-2	0.00	-	7	0.00	-	/	-	=
14	-	-	-	-	-	=	-4	0.00	-	7	0.00	-	/	-	=
15	-	-	-	-	-	=	-4	0.00	-	7	0.00	-	/	-	=
16	-	-	-	-	-	=	-4	0.00	-	5	0.00	-	/	-	=
5	+	+	+	+	+	=	8800	2.09	+	/	/	+ by default	+	+	=
6	+	+	+	+	+	=	8493	2.02	+	/	/	+ by default	+	+	=
7	+	+	+	+	+	=	8655	2.05	+	/	/	+ by default	+	+	=
8	+	+	+	+	+	=	8703	2.07	+	/	/	+ by default	+	+	=
17	+	+	+	+	+	=	8141	1.93	+	/	/	+ by default	+	+	=
18	+	+	+	+	+	=	8255	1.96	+	/	/	+ by default	+	+	=
19	+	+	+	+	+	=	8371	1.99	+	/	/	+ by default	+	+	=
20	+	+	+	+	+	=	8306	1.97	+	/	/	+ by default	+	+	=
9	+	+	+	+	+	=	8830	2.10	+	/	/	+ by default	+	+	=
10	+	+	+	+	+	=	8677	2.06	+	/	/	+ by default	+	+	=
11	+	+	+	+	+	=	8558	2.03	+	/	/	+ by default	+	+	=
12	+	+	+	+	+	=	8290	1.97	+	/	/	+ by default	+	+	=
21	+	+	+	+	+	=	8371	1.99	+	/	/	+ by default	+	+	=
22	+	+	+	+	+	=	8062	1.91	+	/	/	+ by default	+	+	=
23	+	+	+	+	+	=	9013	1.90	+	/	/	+ by default	+	+	=
24	+	+	+	+	+	=	9526	2.26	+	/	/	+ by default	+	+	=
Total viable count: <10 CFU/ml															