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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

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

RAPID'E. coli O157:H7

(Certificate number: BRD 07/14-09/07)

for the detection of *Escherichia coli* O157:H7 in meat products, dairy products, fruits and vegetables, composite foods

Qualitative method

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This report consists of 77 pages, including 7 appendices.

Only copies including the totality of this report are authorised.

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

Version 0

23 October 2023

Quality Assurance documents related to this study can be consulted upon request from **BIO-RAD**.

The technical protocol and the result interpretation were carried out according to the EN ISO 16140-2:2016 and the AFNOR technical rules (PR Revision 7).

Validation protocols	▪ EN ISO 16140-1 (June 2016): Microbiology of the food chain - Method validation - *Part 1: Vocabulary* ▪ EN ISO 16140-2 (June 2016): Microbiology of the food chain - Method validation - *Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method* ▪ AFNOR Technical Rules (PR Revision 7)
Reference method♦	▪ ISO 16654 (May 2001): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Escherichia coli* O157 ▪ ISO 16654 (May 2001): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Escherichia coli* O157 - Amendment 1 (March 2017): annex B: result of inter-laboratory studies ▪ ISO 16654/A2 (February 2023): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Escherichia coli* O157 - Amendment 2: Inclusion of performance testing of all culture media and reagents
Alternative method	**RAPID'*E. coli* O157 for *Escherichia coli* O157:H7 detection**
Scope	☒ **Meat products** ☒ **Dairy products** ☒ **Fruits and vegetables** ☒ **Composite foods**
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

♦ Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The validation study of the **RAPID'*E. coli* O157H7** method for the detection of *E. coli* 0157:H7 in selected food categories and production environmental samples was performed in 2007 according to the EN ISO 16140 (2003) (Certificate N° BRD 07/14-09/07). The validation stages are the following:

Date	Validation	Reference method	Validation standard

2007	Initial validation for:
	• Selected food categories:
	  ○ Meat products
	  ○ Dairy products
	  ○ Fruits and vegetables
	  ○ Miscellaneous products
	• Production environmental samples
		ISO 16654 (2001)	ISO 16140 (2003)

2011	Renewal study	ISO 16654 (2001)	ISO 16140 (2003)
2015	Renewal with additional testing to be in agreement with the AFNOR Technical rules	ISO 16654 (2001)	ISO 16140 (2003)
2019	Renewal for selected food categories only: • Meat products • Dairy products • Fruits and vegetables • Composite foods	ISO 16654 (2001) ISO 16654/A1 (2017)	ISO 16140-2 (2016)
2023	Renewal study	ISO 16654 (2001) ISO 16654/A1 (2017) ISO 16654/A2 (2023)	ISO 16140-2 (2016)

2 METHOD PROTOCOLS

2.1 Alternative method

The flow diagram of the alternative method is provided in **Appendix 1**.

2.1.1 Principle

The RAPID'*E.coli* O157:H7 medium is a selective medium combining chromogenic substrates and biochemical indicators. This combination provides direct presumptive identification of *E. coli* O157:H7, including atypical strains, among the interfering flora on the basis of the specific metabolic and enzymatic profiles observed.
The selectivity of the medium is increased by adding selective agents: novobiocin (10 mg/l) and potassium tellurite (0.8 mg/l).

2.1.2 Protocol

The different steps are:

- Enrichment in pre-warmed (41,5°C ± 1°C) mTSB broth supplemented with novobiocin (20 mg/l) for 16 - 24 h at 41.5C ± 1°C,
- Immuno-separation step on 1 mL enriched sample (IMS),
- Streaking 50 µl of immunobeads suspension onto RAPID'*E. coli* O157:H7,
- Incubation for 24 h ± 2 h at 37°C ± 1°C,
- Reading plates: Typical *Escherichia coli* O157:H7 (sorbitol (–) and β-glucuronidase (–)) present characteristic bright, bulging colonies measuring 1 to 2 mm, dark blue to black in colour with a slight black precipitate around the edges of the colony. The typical colonies are confirmed by latex tests (O157 and H7) after purification step on non-selective agar plates for H7 latex test.

2.1.3 Restrictions

There is no restriction for use.

2.2 Reference method◆

The reference method used was the ISO 16654 method (2011): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Escherichia coli* O157 and its amendments (See **Appendix 2**):

- ISO 16654/A1 (March 2017): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Escherichia coli* O157 - Amendment 1: annex B: result of inter-laboratory studies (
- ISO 16654/A2 (February 2023): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Escherichia coli* O157 - Amendment 2: Inclusion of performance testing of all culture media and reagents.

2.3 Study design

The same enrichment broths were used for the reference and alternative methods (pre-warmed BPW + novobiocin 20 mg/l); this was **a paired study**.

◆ Analysis performed according to the COFRAC accreditation

3 INITIAL VALIDATION, EXTENSION/RENEWAL STUDIES: RESULTS

3.1 Method Comparison Study

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

The study was carried out on a diversity of samples and strains representative of agri-food products. This does not constitute an exhaustive list of the different matrices included in the scope.
For any comment on the alternative method, please contact AFNOR Certification at http://nf-validation.afnor.org/contact-2/.

3.1.1 Sensitivity study

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

3.1.1.1 Number and nature of samples

239 samples were tested for the initial validation study (2005) and renewal study (2015) providing 85 positive and 154 negative results were kept for this renewal study (2019).

In 2019, 78 additional samples were tested providing 37 positive and 39 negative results.

Taking into account all the studies, 317 samples were tested providing 124 positive and 193 negative results. The distribution per tested category and type is given in Table 1.

Table 1 – Distribution per tested category and type

Category		Type		Positive	Negative	Total
1	Meat products	a	Raw chilled	8	17	25
		b	Raw frozen	12	8	20
		c	Processed	12	8	20
			Total	32	33	65
2	Dairy products	a	Milk	12	17	29
		b	Cheeses	9	19	28
		c	Other fermented products	10	11	21
			Total	31	47	78
3	Fruits and vegetables	a	Raw fruits and vegetables	11	9	20
		b	Processed fruits and vegetables	11	32	43
		c	Fermented products	8	19	27
			Total	30	60	90
4	Composite foods	a	RTE	9	24	33
		b	RTRH	10	18	28
		c	Pastries, egg-based products	12	11	23
			Total	31	53	84
All categories				**124**	**193**	**317**

3.1.1.2 Artificial contamination of samples

Artificial contaminations were done by using the spiking and seeding protocols. The artificial contaminations are presented in **Appendix 3**.

215 samples were artificially contaminated, using 46 different strains. 124 gave a positive result.

The repartition of the positive samples per inoculation protocol and inoculation level is given in Table 2.

Table 2 - Repartition of the positive samples per inoculation protocol and inoculation level

	Naturally contaminated	Spiking protocol			Seeding protocol			Total
		≤5 CFU	5< CFU ≤10	10< CFU≤ 30	≤3 CFU	3< CFU ≤10	10< CFU≤ 30	
Number of samples	0	50	17	10	36	9	2	124
%	0,0%	40,3%	13,7%	8,1%	29,0%	7,3%	1,6%	100,0%

21 % of the samples were contaminated between 3 CFU (seeding) or 5 CFU (spiking) and 10 CFU, while the limit is fixed at 20% according to the AFNOR rules. This was accepted by the AFNOR Technical Committee.

All the samples were artificially contaminated.

3.1.1.3 Protocols applied during the validation study

> **Incubation time**

The enrichment broths were incubated for:

- 6h and 24h at 41.5°C for the reference method,
- 16 h at 41.5°C for the alternative method.

> **Confirmation protocols**

The typical colonies observed on RAPID'*E. coli* O157:H7 agar plates were confirmed by latex O157 and H7 after purification step onto non-selective agar plates. An indole test was also performed during the validation.

As the reference and the alternative methods have the same enrichment step additional testing was not required for negative samples.

3.1.1.4 Test results

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

Table 3 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative)

Category		PA	NA*	PD	ND**	PPND	PPNA	Total
1	Meat products	27	31	1	3	1	2	**65**
2	Dairy products	27	43	2	1	1	4	**78**
3	Fruits and vegetables	27	60	3	0	0	0	**90**
4	Composite foods	31	53	0	0	0	0	**84**
All categories		**112**	**187**	**6**	**4**	**2**	**6**	**317**

* PPNA not included ** PPND not included

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

The calculations are presented in Table 4.

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

Category		Type		PA	NA*	PD	ND**	PPND	PPNA	SE $_{alt}$ %	SE $_{ref}$ %	RT %	FPR %
1	Meat products	a	Raw chilled	6	17	1	0	1	0	87,5	87,5	92,0	5,9
		b	Raw frozen	10	6	0	2	0	2	83,3	100,0	90,0	25,0
		c	Processed	11	8	0	1	0	0	91,7	100,0	95,0	0,0
			Total	27	31	1	3	1	2	87,5	96,9	92,3	9,1
2	Dairy products	a	Milk	9	14	1	1	1	3	83,3	91,7	89,7	23,5
		b	Cheeses	9	18	0	0	0	1	100,0	100,0	100,0	5,3
		c	Other fermented products	9	11	1	0	0	0	100,0	90,0	95,2	0,0
			Total	27	43	2	1	1	4	93,5	93,5	94,9	10,6
3	Fruits and vegetables	a	Raw fruits and vegetables	9	9	2	0	0	0	100,0	81,8	90,0	0,0
		b	Processed fruits and vegetables	10	32	1	0	0	0	100,0	90,9	97,7	0,0
		c	Fermented products	8	19	0	0	0	0	100,0	100,0	100,0	0,0
			Total	27	60	3	0	0	0	100,0	90,0	96,7	0,0
4	Composite foods	a	RTE	9	24	0	0	0	0	100,0	100,0	100,0	0,0
		b	RTRH, RTC	10	18	0	0	0	0	100,0	100,0	100,0	0,0
		c	Pastries, egg-based products	12	11	0	0	0	0	100,0	100,0	100,0	0,0
			Total	31	53	0	0	0	0	100,0	100,0	100,0	0,0
All categories				**112**	**187**	**6**	**4**	**2**	**6**	**95,2**	**95,2**	**96,2**	**4,1**

* PPNA not included

** PPND not included

A summary of the results is given in Table 5.

Table 5 - Summary of results

Sensitivity for the alternative method	$SE_{alt} = \frac{(PA+PD)}{(PA+ND+PD)} \times 100\,\%$	95.2 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA+ND)}{(PA+ND+PD)}\ x\ 100\ \%$	95.2 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\,\%$	96.2 %
False positive ratio for the alternative method* **FP = PPNA + PPND**	$FPR = \frac{(FP)}{NA} \times 100\,\%$	4.1 %

With *ND = ND + PPND*
NA = NA + PPNA

3.1.1.6 Analysis of discordant results

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

Six negative deviations were observed: 4 for the meat category and 2 for the dairy category.
For 2 samples, typical colonies were observed on the RAPID'*E. coli* O157:H7 plates but were not confirmed as *E. coli* O157:H7 strains (latex negative). The strains were identified as *Escherichia fergusonii* and *Escherichia coli*.

Six positive deviations were also observed: 1 for meat category, 2 for dairy and 3 for vegetables categories.

All these samples in negative and positive deviations were probably contaminated at a low level which did not allow to recover the strains even after an IMS step on the selective agar plates used for the alternative and ISO 16654 methods (RAPID'*E.coli,* CT-SMAC or CHROMagar O157).

Table 6 - Negative deviations

Year of analysis	Sample N°	Product	Artificial contamination		ISO 16654♦	RAPID'*E. coli* O157:H7 method				Category	Type
			Strain	Inoculation level/sample		RAPID'*E. coli* O157:H7	Confirmation (Latex O157 and H7)	Final result	Agreement Ref/Alt		
2006	**980**	**Beef trim**	*E. coli* O157:H7 MK412112	11,0	**+**	+ (*E. fergusonii*)	/	**-**	**PPND**	1	a
2019	**7265**	**Frozen veal meat**	*E. coli* O157:H7 Ad1501	3,0	**+**	+md/-	/	**-**	**ND**	1	b
2006	**988**	**Frozen poultry meat**	*E. coli* O157:H7 B68	7,0	**+**	d (blue green)	-	**-**	**ND**	1	b
2006	**981**	**Seasoned ground beef**	*E. coli* O157:H7 MK412112	11,0	**+**	-	/	**-**	**ND**	1	c
2006	**2371**	**Raw milk**	*E. coli* O157:H7 AZ15-6	12,0	**+**	-	/	**-**	**ND**	2	a
2019	**7774**	**Raw milk**	*E. coli* O157:H7 Ad2982	1,0	**+**	+md (*E. coli*)	-	**-**	**PPND**	2	a

Table 7 - Positive deviations

Year of analysis	Sample N°	Product	Artificial contamination		ISO 16654♦	RAPID'*E. coli* O157:H7 method				Category	Type
			Strain	Inoculation level/sample		RAPID'*E. coli* O157:H7	Confirmation (Latex O157 and H7)	Final result	Agreement Ref/Alt		
2006	**1039**	**Ground beef**	*E. coli* O157:H7 R33.9	1,0	**-**	+	+	**+**	**PD**	1	a
2015	**3275**	**Raw milk**	*E. coli* O157:H7 Ad685	2,0	**-**	+m(2)	+	**+**	**PD**	2	a
2015	**3426**	**Fermented milk**	*E. coli* O157:H7 Ad578	1,2	**-**	+p	+	**+**	**PD**	2	c
2006	**1177**	**Raw green beans**	*E. coli* O157:H7 37006ID	0,4	**-**	+	+	**+**	**PD**	3	a
2006	**1178**	**Raw green pepper**	*E. coli* O157:H7 37006ID	0,4	**-**	+	+	**+**	**PD**	3	a
2006	**1179**	**Sauce (tomato basilic)**	*E. coli* O157:H7 37006ID	0,4	**-**	+	+	**+**	**PD**	3	b

♦ Analyses performed according to the COFRAC accreditation

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

Table 8 - Analyses of discordant results

Category		Type		N+	ND	PPND	PD	(ND+PPND) -PD	AL	(ND+PPND) +PD	AL
1	Meat products	a	Raw chilled	8	0	1	1				
		b	Raw frozen	12	2	0	0				
		c	Processed	12	1	0	0				
			Total	32	3	1	1	3	3	5	6
2	Dairy products	a	Milk	12	1	1	1				
		b	Cheeses	9	0	0	0				
		c	Other fermented products	10	0	0	1				
			Total	31	1	1	2	0	3	4	6
3	Fruits and vegetables	a	Raw fruits and vegetables	11	0	0	2				
		b	Processed fruits and vegetables	11	0	0	1				
		c	Fermented products	8	0	0	0				
			Total	30	0	0	3	-3	3	3	6
4	Composite foods	a	RTE	9	0	0	0				
		b	RTRH	10	0	0	0				
		c	Pastries, egg-based products	12	0	0	0				
			Total	31	0	0	0	0	3	0	6
All categories				**124**	**4**	**2**	**6**	**0**	**5**	**12**	**12**

The observed values for ((ND + PPND) - PD) and ((ND + PPND) + PD) meet the acceptability limit for each individual category and for the four combined categories (calculated values ≤ AL).

3.1.1.7 Confirmation

For eight samples (three for meat category and five for dairy category), typical or doubtful colonies were observed on the RAPID'*E. coli* O157: H7. The latex test (O157) for these strains was negative. The strains were identified as *Escherichia fergusonii* for meat products, as *Escherichia coli* for 2 dairy products and *Pantoea sp* for 3 dairy products.

Note that for four samples (992,1839,2367,3278), latex tests were also applied on the colonies present on the plates while the colonies were not typical (blue green), these samples were not considered as presumptive positive not confirmed samples.

3.1.2 Relative level of detection

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

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

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

The relative detection level is the smallest number of culturable micro-organisms that can be detected in the sample in 50% of occasions by the alternative and reference methods.

3.1.2.1 Experimental design

The results from 2 matrix/strain pairs tested for the initial validation study were kept for this renewal study; the protocol applied was:

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

Two (matrix/strain) pairs were tested for the renewal study in 2019 using the following protocol (See Table 9):

- A negative control: 5 samples,
- A low contamination level providing fractional recovery data, with 20 replicates,
- A high contamination level, with 5 replicates.

A total plate count determination on each matrix was performed to estimate the total microbial load on the day of analysis.

Table 9 - Defined (matrix/strain) pairs for the RLOD determination

Year	Category		Matrix	Inoculated strain	Origin	Storage condition after inoculation, before analysis
2019	**1**	**Meat products**	Ground beef	*E. coli* O157:H7 Ad933	Ground beef	Seeding 48h at 3±2°C
2006	**2**	**Dairy products**	Raw milk	*E. coli* O157:H7 R33-98	Dairy product	/
2006	**3**	**Fruits and Vegetables**	Cider	*E. coli* O157:H7 LS56	Faeces	/
2019	**4**	**Composite food**	Deli salad	*E. coli* O157:H7 Ad2986	Sprouts	Seeding 48h at 3±2°C

3.1.2.2 Calculation and interpretation of the RLOD

The raw data are given in **Appendix 5**.

The RLOD calculations were performed using the Excel spreadsheet available at http://standards.iso.org/iso/16140 - RLOD (clause 5-1-4-2 Calculation and interpretation of RLOD) version 15.08.2015. The RLOD are given Table 10.

Table 10 – Presentation of RLOD before and after confirmation of the alternative method results

	Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
1	Ground beef/ *E. coli* O157:H7 Ad933	1,000	0,466	2,145	0,000	0,382	0,000	1,000	1,5
2	Raw milk/ *E. coli* O157:H7 R33-98	1,194	0,419	3,403	0,177	0,524	0,338	0,736	
3	Cider/ *E. coli* O157:H7 LS56	0,593	0,278	1,265	-0,523	0,379	1,381	1,833	
4	Deli-salad/ *E. coli* O157:H7 Ad2986	1,000	0,363	2,751	0,000	0,506	0,000	1,000	
	Combined	**0,932**	**0,609**	**1,425**	**-0,071**	**0,212**	**0,332**	**1,260**	

The RLOD meet the Acceptability Limit (AL = 1.5) for all the tested matrix/strain pairs.

The $LOD_{50\,\%}$ calculations according to Wilrich & Wilrich POD-LOD calculation program - version 11, 2022-10-12 test are given in Table 11.

Table 11 - LOD_{50} results

Category	(Strain / matrix) pair	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich[1]	
		Reference method	Alternative method
1	Ground beef/ *E. coli* O157:H7 Ad933	0.6 [0.4; 1.1]	0.6 [0.4; 1.1]
2	Raw milk/*E. coli* O157:H7 R33-98	0.6 [0.3; 1.2]	0.8 [0.4; 1.5]
3	Cider/*E. coli* O157:H7 LS56	0.6 [0.3; 1.2]	0.4 [0.2; 0.7]
4	Deli-salad/*E.coli* O157:H7 Ad2986	1.2 [0.7; 2.3]	1.2 [0.7; 2.3]
	Combined results	**0.8 [0.6; 1.0]**	**0.7 [0.5; 1.0]**

3.1.3 Conclusion

The RLOD values (using the confirmed alternative method results) meet the acceptability limit of 1.5 for paired studies, for all matrix/strain pairs tested.

The LOD_{50} varies from 0.6 to 1.2 CFU/sample size for the reference method and the alternative method.

3.1.4 Inclusivity / exclusivity

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

3.1.4.1 Test protocols

- **Inclusivity**

50 *E. coli* 0157:H7 strains were grown in BHI broth and diluted in order to inoculate between 10 to 100 cells/225 mL pre-warmed mTSB + novobiocin. The broths were incubated for 16 h at 41.5°C prior to streaking onto RAPID'*E. coli* O157:H7 plates. The colonies were confirmed using different latex tests: Oxoid, RIM, Wellcolex and Prolex.

[1] Wilrich, C., and P.-Th. Wilrich: Estimation of the POD function and the LOD of a qualitative microbiological measurement method. AOAC International **92** (2009) 1763 - 1772.

> **Exclusivity**

36 non-target strains were grown in BHI broth, diluted in order to inoculate 10^5 CFU/mL mTSB and incubated for 24 h at 41.5°C. The broths were then streaked onto RAPID'*E.coli* O157:H7 plates with or without applying an IMS step.

3.1.4.2 Results

Raw data are given in **Appendix 6.**

> **Inclusivity**

All the strains gave characteristic colonies on RAPID'*E. coli* O157:H7 plates and positive latex tests. Some differences were observed between the latex tests used.

> **Exclusivity**

Two non-target strains (*E. coli* O92:H33 and *E. coli* O55:H6) gave typical colonies without halos. They both gave negative latex tests. Two *E. coli* O157:H- strains were tested. They show non-typical colonies (grey-green).

One specie identified as *Escherichia coli fergusonii* showed characteristic colonies for the sensitivity study, but it gave negative latex tests.

3.1.5 Practicability

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

Storage conditions, shelf-life and modalities of utilisation after first use	Dehydrated powder. The storage temperature is mentioned on the bottle; it is 2-8°C.		
Time to result	*Negative samples (no typical colony present on the plates)*		
	Step	ISO 16654	RAPID'*E. coli* O157:H7
	Enrichment	Day 0	Day 0
	IMS 6 h	Day 0	
	IMS 16 h		Day 1
	IMS 24 h	Day 1	
	Reading	Day 1 to Day 2	Day 2
	Positive samples (presence of typical colony on the plates)		
	Step	ISO 16654	RAPID'*E. coli* O157:H7
	Enrichment	Day 0	Day 0
	IMS 6 h	Day 0	
	IMS 16 h		Day 1
	IMS 24 h, if necessary	Day 1	
	Plates reading	Day 1 to Day 2	Day 2
	Indol test	Day 2 to Day 3	
	Latex test	Day 3 to Day 4	Day 3
Common step with the reference method	The mTSB + novobiocin enrichment step is common to both methods.		

The negative results are available in two days for both reference and alternative methods if no typical colony is present on the plates. Three days are required for positive or presumptive positive samples using the alternative method and three or four days for the reference method.

3.2 Inter-laboratory Study

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

3.2.1 Study organisation

21 collaborators participated in the study. The matrix used was a pasteurized milk inoculated by a non-pathogenic target strain, *Escherichia coli* O157:H7 ATCC 700728. The milk flasks were individually inoculated. Each laboratory received 24 flasks (8 samples per inoculation level).

3.2.2 Experimental parameters controls

3.2.2.1 Strain stability and background microflora stability

Strain stability was checked by inoculating the matrix at 125 CFU/mL and 25 CFU/mL. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level after 24 h and 48 h storage at 3 ± 2°C. *Triplicates* were analysed. The results are given in Table 12.

Table 12 - Sample stability

Jour	*Escherichia coli* O157:H7 enumeration CFU / 25 mL (CT SMAC)			*Escherichia coli* O157:H7 detection/25mL		
	Flask 1	Flask 2	Flask 3	Flask 1	Flask 2	Flask 3
Day 0	30	40	55	+	+	+
Day 1	30	45	55	+	+	+

No evolution was observed during storage at 3°C ± 2°C.

3.2.2.2 Contamination levels

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

Table 13 - Contamination levels

Level	Samples	Theoretical target level (CFU/25 mL)	True level (CFU/25 mL)	Low limit CFU / 25 mL	High limit CFU / 25 mL
0	1 - 5 - 8 - 9 - 13 - 14 - 16	0	/	/	/
1	2 - 6 - 7 - 11 - 15 - 18 - 20 - 22	8	7,0	6,0	8,1
2	3 - 4 - 10 - 12 - 17 - 21 - 23 - 24	40	35	30,4	40,3

3.2.2.3 Logistic conditions

Temperature conditions are given in Table 14.

Table 14 - Sample temperatures at receipt

Collaborators	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date	Analysis date
A	0,5	5,00	Day 1 (16h30)	Day 2
B	Out of use	0,60	Day 1	Day 1
C	Out of use	4,40	Day 1	Day 1
D	0,50	3,90	Day 1	Day 1
E	0,50	3,30	Day 1	Day 1
F	1,50	5,30	Day 1	Day 1
G	0,50	5,00	Day 1	Day 1
H	1,00	5,90	Day 1	Day 1
I	Out of use	4,30	Day 1	Day 1
J	3,00	5,00	Day 1	Day 1
K	Not received	Not measured	Day 2	Not realised
L	0,50	6,20	Day 1	Day 1
M	2,00	3,00	Day 1	Day 1
N	1,50	4,20	Day 1	Day 1
O	Ambient temperature	Not measured	Day 2	Not realised
P	2,00	3,50	Day 1	Day 1
Q	1,00	2,30	Day 1	Day 1
R	1,00	2,60	Day 1	Day 1
S	Ambient temperature	16,40	Day 2	Not realised
T	1,00	2,60	Day 1	Day 1
U	1,00	2,40	Day 1	Day 1

Lab A received the samples at 4:30 p.m. and therefore did not realize the tests before Day 2.

Collaborators K, O and S received their packages at Day 2 and did not perform the analyses.

Temperatures recorded by the thermo probe for laboratories B, C and I could not be raised, due to a problem connecting with the software. The temperatures measured at receipt were correct.
For Lab I, one flask from an unspiked sample was broken at receipt, this sample could not be tested.
No anomaly was observed during transport; the temperature measured during transport was between 0 and 1°C.

3.2.3 Results analysis

Raw data are provided in **Appendix 7**.

3.2.3.1 *Expert laboratory results*

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

Table 15 – Results obtained by the expert Lab.

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

All the inoculated samples gave positive results by both the reference and the alternative methods.

3.2.3.2 *Results observed by the collaborative laboratories*

- ***Aerobic mesophilic flora enumeration***

Depending on the Lab results, the enumeration levels varied from < 1 to $3{,}0.10^7$ CFU/mL.

- ***Escherichia coli O157:H7 detection***

Samples were sent to 21 collaborators, but 3 labs did not perform the analyses.
18 collaborators participated to the study. The results obtained are provided in Table 16 (reference method) and Table 17 (alternative method).
Due to difficulties encountered by the collaborators for the interpretation of the latex tests, the results were considered positive for the reference and the alternative

method if typical colonies tested from the selective agar plates gave either O157 or O157 and H7 positive latex tests.

Table 16 - Positive results by the reference method (ALL the collaborators)

Collaborator	Contamination level		
	L0	*L1*	*L2*
A	0	8	8
B	**1**	8	8
C	**5**	8	8
D	**1**	8	8
E	0	8	8
F	0	8	8
G	**3**	8	8
H	**3**	8	8
I*	0	8	8
J	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
P	**6**	8	8
Q	0	8	8
R	**5**	8	8
T	0	8	8
U	**1**	8	8
Total	**P_0 = 25**	**P_1 = 144**	**P_2 = 144**

*: 1 unspiked sample not tested (flask broken at receipt)

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

Collaborator	Contamination level		
	L0	*L1*	*L2*
A	0	8	8
B	**1**	8	8
C	**5**	8	8
D	0	8	8
E	0	8	8
F	0	8	8
G	**3**	8	8
H	**1**	8	8
I*	0	8	8
J	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
P	**6**	8	8
Q	0	8	8
R	**3**	8	8
T	0	8	8
U	**1**	8	8
Total	**P_0 = 20**	**P_1 = 144**	**P_2 = 144**

According to the AFNOR technical rules, it is possible to include the results from a collaborator with maximum one cross contamination at Level 0. For this study, this rule was applied and data from Labs C, G, H, P and R were not kept for interpretation. Results from Lab A were not kept as the analyses were performed at Day 2.

3.2.3.3 Results of the collaborators retained for interpretation

The results obtained with the 12 labs kept for interpretation are presented in Table 18 (reference method) and Table 19 (alternative method).

Table 18 - Positive results by the reference method (Without Labs A, C, G, H, P, R)

Collaborator	Contamination level		
	L0	*L1*	*L2*
B	1	8	8
D	1	8	8
E	0	8	8
F	0	8	8
I*	0	8	8
J	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
Q	0	8	8
T	0	8	8
U	1	8	8
Total	**P_0 = 3**	**P_1 = 96**	**P_2 = 96**

*: 1 unspiked sample not tested (flask broken at receipt)

Table 19 - Positive results (before and after confirmation) by the alternative method (Without Labs A, C, G, H, P, R)

Collaborator	Contamination level		
	L0	*L1*	*L2*
B	1	8	8
D	0	8	8
E	0	8	8
F	0	8	8
I*	0	8	8
J	0	8	8
L	0	8	8
M	0	8	8
N	0	8	8
Q	0	8	8
T	0	8	8
U	1	8	8
Total	**P_0 = 2**	**P_1 = 96**	**P_2 = 96**

3.2.4 Calculation and interpretation

3.2.4.1 Calculation of the specificity percentage (SP)

The percentage specificities (SP) of the reference method and of the alternative method, using the data after confirmation, based on the results of level L0 are the following (See Table 20).

Table 20 - Percentage specificity

Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N\_}\right)\right) x\ 100\ \% =$	96.9 %
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N\_}\right)\right) x\ 100\ \% =$	97.9 %

N: number of all L0 tests
P_0 = total number of false-positive results obtained with the blank samples before confirmation
CP_0 = total number of false-positive results obtained with the blank samples

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

No fractional positive results were obtained for this inter-laboratory study; both inoculation levels were retained for calculation (L1 and L2).

A summary of the results of the collaborators retained for interpretation and obtained with the reference and the alternative methods for Level 1 is provided in Table 21.

Table 21 - Summary of the obtained results with the reference method and the alternative method for Level 1 and Level 2

Level	Response	Reference method positive (R+)	Reference method negative (R-)
1	Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 96**	Positive deviation (R-/A+) **PD = 0**
	Alternative method negative (A-)	Negative deviation (A-/R+) **ND = 0 (PPND = 0)**	Negative agreement (A-/R-) **NA = 0 (PPNA = 0)**
2	Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 96**	Positive deviation (R-/A+) **PD = 0**
	Alternative method negative (A-)	Negative deviation (A-/R+) **ND = 0 (PPND = 0)**	Negative agreement (A-/R-) **NA = 0 (PPNA = 0)**

Based on the data summarized in Table 21, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See Table 22).

Table 22 - Sensitivity, relative trueness and false positive ratio percentages

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

3.2.4.3 Interpretation of data

For a **paired study design**, the difference between (ND – PD) and the addition (ND + PD) are calculated for the level(s) where fractional recovery is obtained (so L_1 and possibly L_2). The observed value found for (ND – PD) and (ND + PD) shall not be higher than the AL.

For 12 Labs, the limits are the following for both inoculation levels:

	Calculated values	AL	Conclusion
ND - PD	0	4	ND - PD < AL
ND + PD	0	5	ND + PD < AL

The EN ISO 16140-2:2016 requirements are fulfilled as (ND - PD) and (ND + PD) meet the AL. The reference and the alternative methods are considered equivalent.

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

The calculation is not possible as there are positive results for the unspiked level (L0).

3.3 General conclusion

The **method comparison study conclusions** are:

- ☒ The method comparison study scheme corresponds to a PAIRED STUDY design as the alternative and reference methods have a common enrichment procedure.

- ☒ In the sensitivity study, 4 food categories were tested. The protocol of the alternative method shows 6 positive deviations (PD) and 6 negative deviations (ND) for all categories. The ((ND + PPND) - PD) and (ND + PPND + PD) meet the acceptability limits (AL) whatever the categories, and as well for the 4 tested categories.
- ☒ The Relative Levels of Detection (RLOD) are all below the AL fixed at 1.5 for the paired data study whatever the matrix/strain pairs.

- ☒ The inclusivity and exclusivity testing gave the expected results for the 50 target strains and the 36 non-target strains.

- ☒ The negative results are available in two days for both reference and alternative methods if no typical colony is present on the plates. Three days are required for positive or presumptive positive samples using the alternative method and three or four days for the reference method.

- ☒ The alternative method fulfils all the EN ISO 16140-2:2016 and AFNOR technical rules (PR revision 7).

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

- ☒ The data and interpretations comply with the EN ISO 16140-2:2016 requirements. **The RAPID'*E. coli* O157:H7 method is considered equivalent to the ISO standard.**

Quimper, 23 October 2023

Maryse RANNOU
Project Manager
Validation of Alternative methods

I hereby attest to the validation of the verification of the conformity of the report (opinion and interpretation).

Appendix 1 – Flow diagram of the alternative method: RAPID'*E. coli* O157:H7

25 g sample
1/10 dilution in pre-warmed (41.5°C ± 1°C) mTSB
+ novobiocin (20 mg/L)
↓
Incubation for 16 - 24 h at 41.5°C
↓
Immuno-magnetic separation (IMS)
using Captivate immunobeads
on 1 mL enriched samples
↓
Streak 50 µl IMS suspension
onto RAPID'*E. coli* O157:H7
↓
24 h ± 2 h at 37°C
↓
Typical *Escherichia coli* O157:H7 (sorbitol (–) and β-glucuronidase (–)) present characteristic bright, bulging colonies measuring 1 to 2 mm, dark blue to black in colour with a slight black precipitate around the edges of the colony
↓
Streak 1 to 3 typical colonies onto non-selective agar plate
↓
Latex tests O157 (with or without purification step)
and H7 (after purification step)

Appendix 2 – Flow diagram of the reference method: ISO 16654 (2001): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Escherichia coli* O157 - Amendment 1 (March 2017): annex B: result of inter-laboratory studies Amendment 2 (March 2023): Inclusion of performance testing of all culture media and reagents.

25 g sample
1/10 dilution in pre-warmed (41.5°C ± 1°C) mTSB + novobiocin (20 mg/L)
↓
6 h at 41.5°C ± 1°C ⟷ *Re-incubation for 12 - 18 h at 41.5°C ±1°C if necessary*
↓
Immuno-magnetic separation (IMS)
using Captivate immunobeads
on 1 mL enriched samples
↓
Streak IMS suspensions:
50 µl onto CT-SMAC
50 µl onto CHROMagar O157
↓
Incubate 24 h ± 2 h at 37°C
↓
Subculture characteristic colonies on TSA
↓
24 h ± 2 h at 37°C
↓
Confirmation tests:
Indol test and latex tests
(O157 and H7)

Appendix 3 – Artificial contamination of samples

Year of analysis	Sample N°	Product (French name)	Product (English name)	Artificial contamination					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level CFU/sample			
2006	**980**	**Collier de bœuf**	**Beef trim**	*E. coli* O157:H7 MK412112	Ground beef	Spiking-pH10-4°C	0,6	11,0	+	1	a
2006	**983**	**Surface de carcasse de veau**	**Veal carcass**	*E. coli* O157:H7 MK412112	Ground beef	Spiking-pH10-4°C	0,6	11,0	-	1	a
2006	**984**	**Surface de carcasse de bœuf**	**Beef carcass**	*E. coli* O157:H7 B68	Slaughterhouse	Spiking-NaCl 8%-4°C	0,48	8,0	-	1	a
2006	**985**	**Epaule de bœuf**	**Beef trim**	*E. coli* O157:H7 B68	Slaughterhouse	Spiking-NaCl 8%-4°C	0,48	8,0	-	1	a
2006	**986**	**Epaule de porc**	**Pork trim**	*E. coli* O157:H7 B68	Slaughterhouse	Spiking-NaCl 8%-4°C	0,48	8,0	-	1	a
2006	**1039**	**Viande hachée de bœuf**	**Ground beef**	*E. coli* O157:H7 R33.9	Faeces	Spiking- (-20°C)	>0,85	1,0	+	1	a
2006	**1055**	**Filet de poulet**	**Poultry meat**	*E. coli* O157:H7 MK412112	Ground beef	Spiking- (-20°C)	1,29	1,0	+	1	a
2006	**1675**	**Mignon de veau**	**Raw veal meat**	*E. coli* O157:H7BV2	Slaughterhouse environment	Spiking-NaCl 10%-50°C	2,44	6,0	+	1	a
2006	**1677**	**Blanquette de veau**	**Raw veal meat**	*E. coli* O157:H7 Ad486	Ground beef	Spiking-55°C	3,17	0,4	+	1	a
2006	**1678**	**Blanquette de veau**	**Raw veal meat**	*E. coli* O157:H7 Ad486	Ground beef	Spiking-55°C	3,17	0,4	+	1	a
2006	**1680**	**Boulette au bœuf**	**Seasoned beef meat**	*E. coli* O157:H7 AMK1311	Ground beef	Spiking-55°C	1,26	0,4	+	1	a
2006	**2262**	**Viande de dinde crue**	**Raw turkey meat**	*E. coli* O157:H7 EF190	Faeces	Spiking- (-20°C)	3,78	<1	-	1	a
2006	**2263**	**Viande blanche**	**Raw poultry meat**	*E. coli* O157:H7 EF190	Faeces	Spiking- (-20°C)	3,78	<1	-	1	a
2006	**2264**	**Steak haché**	**Raw ground beef**	*E. coli* O157:H7 EF190	Faeces	Spiking- (-20°C)	3,78	<1	-	1	a
2006	**2381**	**Steak haché de bœuf**	**Ground beef**	*E. coli* O157:H7 Ad487	Ground beef	Spiking- (-20°C)	>0,30	<1	-	1	a
2006	**2382**	**Haché de veau**	**Ground veal meat**	*E. coli* O157:H7 Ad487	Ground beef	Spiking- (-20°C)	>0,30	<1	+	1	a
2006	**987**	**Blanc de poulet sans peau surgelé**	**Frozen poultry meat**	*E. coli* O157:H7 B68	Slaughterhouse	Spiking-NaCl 8%-4°C	0,48	8,0	+	1	b
2006	**988**	**Morceaux de poulet avec peau surgelés**	**Frozen poultry meat**	*E. coli* O157:H7 B68	Slaughterhouse	Spiking-pH10-4°C	0,53	7,0	+	1	b
2006	**989**	**Viande blanche surgelée**	**Frozen poultry meat**	*E. coli* O157:H7 B68	Slaughterhouse	Spiking-pH10-4°C	0,53	7,0	-	1	b
2006	**990**	**Viande blanche surgelée**	**Frozen poultry meat**	*E. coli* O157:H7 B68	Slaughterhouse	Spiking-pH10-4°C	0,53	7,0	-	1	b

Year of analysis	Sample N°	Product (French name)	Product (English name)	Artificial contamination					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level CFU/sample			
2006	**991**	**Blanc de poulet sans peau surgelé**	**Frozen poultry meat**	*E. coli* O157:H7 37006ID	Ground beef	Spiking-NaCl 10%-4°C	0,75	5,0	+	1	b
2006	**992**	**Blanc de poulet sans peau surgelé**	**Frozen poultry meat**	*E. coli* O157:H7 37006ID	Ground beef	Spiking-NaCl 10%-4°C	0,75	5,0	-	1	b
2006	**993**	**Morceaux de poulet avec peau surgelés**	**Frozen poultry meat**	*E. coli* O157:H7 37006ID	Ground beef	Spiking-NaCl 10%-4°C	0,75	5,0	+	1	b
2006	**994**	**Morceaux de poulet avec peau surgelés**	**Frozen poultry meat**	*E. coli* O157:H7 37006ID	Ground beef	Spiking-NaCl 10%-4°C	0,75	5,0	+	1	b
2006	**1679**	**Boulette de viande surgelé**	**Frozen seasoned beef meat**	*E. coli* O157:H7 AMK1311	Ground beef	Spiking-55°C	1,26	0,4	+	1	b
2019	**7264**	**Veau sauté surgelé**	**Frozen veal meat**	*E. coli* O157:H7 Ad1248	Ground beef	Seeding- -20°C 15 days	/	6-3-2-4-3(3,6)	+	1	b
2019	**7265**	**Veau sauté surgelé**	**Frozen veal meat**	*E. coli* O157:H7 Ad1501	Ground beef	Seeding- -20°C 15 days	/	1-2-5-6-1 (3,0)	+	1	b
2019	**7266**	**Escalope hachée de veau**	**Ground veal meat**	*E. coli* O157:H7 Ad2222	Ground beef	Seeding- -20°C 15 days	/	4-3-1-2-2 (2,4)	+	1	b
2019	**7267**	**Steaks hachés surgelés**	**Frozen ground beef**	*E. coli* O157:H7 Ad1248	Ground beef	Seeding- -20°C 15 days	/	6-3-2-4-3 (3,6)	+	1	b
2019	**7268**	**Pur bœuf surgelé**	**Frozen beef meat**	*E. coli* O157:H7 Ad1501	Ground beef	Seeding- -20°C 15 days	/	1-2-5-6-1 (3,0)	+	1	b
2019	**7269**	**Biftecks hachés surgelés**	**Frozen ground beef**	*E. coli* O157:H7 Ad2222	Ground beef	Seeding- -20°C 15 days	/	4-3-1-2-2 (2,4)	+	1	b
2006	**981**	**Haché de veau à la tomate**	**Seasoned ground beef**	*E. coli* O157:H7 MK412112	Ground beef	Spiking-pH10-4°C	0,6	11,0	+	1	c
2006	**982**	**Haché de veau à la tomate**	**Seasoned ground beef**	*E. coli* O157:H7 MK412112	Ground beef	Spiking-pH10-4°C	0,6	11,0	+	1	c
2006	**1040**	**Pâté de campagne**	**Pâté**	*E. coli* O157:H7 LS3	Faeces	Spiking-NaCl 8%-4°C	0,72	4,0	+	1	c
2006	**1048**	**Mousse de canard**	**Delicatessen (duck)**	*E. coli* O157:H7 LS3	Faeces	Spiking-NaCl 8%-4°C	0,72	4,0	+	1	c
2006	**1049**	**Merguez**	**Merguez**	*E. coli* O157:H7 R33.9	Faeces	Spiking- (-20°C)	>0,85	1,0	+	1	c
2006	**1050**	**Farce à légumes**	**Seasoned pork meat**	*E. coli* O157:H7 R33.9	Faeces	Spiking- (-20°C)	>0,85	1,0	+	1	c
2006	**1053**	**Lardons nature**	**Bacon**	*E. coli* O157:H7 MK412112	Ground beef	Spiking- (-20°C)	1,29	1,0	+	1	c
2006	**1054**	**Lardons fumés**	**Smoked bacon**	*E. coli* O157:H7 MK412112	Ground beef	Spiking- (-20°C)	1,29	1,0	+	1	c
2006	**2265**	**Chair à saucisse**	**Seasoned ground pork meat**	*E. coli* O157:H7 EF190	Faeces	Spiking- (-20°C)	3,78	<1	-	1	c
2015	**3271**	**Couscous**	**RTRH (Couscous)**	*E. coli* O157:H7 Ad1071	Ground beef	Seeding-48h 4°C	/	0-5-4-1-2 (2,4)	-	1	c

Year of analysis	Sample N°	Product (French name)	Product (English name)	Artificial contamination					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level CFU/sample			
2015	**3272**	**Chair à saucisse**	**Seasoned ground pork meat**	*E. coli* O157:H7 Ad924	Ground beef	Seeding-48h 4°C	/	4-2-3-1-5 (3,0)	+	1	c
2015	**3431**	**Boulettes au boeuf à la napolitaine**	**Cooked seasoned beef balls**	*E. coli* O157:H7 Ad687	Beef	Seeding-48h 4°C	/	1-4-1-4-47 (2,8)	+	1	c
2015	**3270**	**Dés de jambon**	**Ham**	*E. coli* O157:H7 Ad685	Environment	Seeding-48h 4°C	/	3-6-0-4-2 (3,0)	-	1	c
2019	**7397**	**Bœuf bourguignon**	**Cooked beef meat**	*E. coli* O157:H7 Ad1071	Ground beef	Seeding-48h 3± 2°C	/	9-2-3-5-6 (5,0)	+	1	c
2019	**7398**	**Bœuf bourguignon**	**Cooked beef meat**	*E. coli* O157:H7 Ad1071	Ground beef	Seeding-48h 3± 2°C	/	9-2-3-5-6 (5,0)	+	1	c
2006	**1150**	**Lait cru**	**Raw milk**	*E. coli* O157:H7B177	Slaughterhouse	Spiking-NaCl 8%-4°C	0,63	9,0	+	2	a
2006	**1839**	**Lait cru**	**Raw milk**	*E. coli* O157:H7 AMK1311	Ground beef	Spiking-NaCl 8%+TT50°C 10min	4,75	14,0	-	2	a
2006	**2245**	**Lait cru**	**Raw milk**	*E. coli* O157:H7 A215-6	Faeces	Spiking-NaCl 10%	2,11	0,4	-	2	a
2006	**2246**	**Lait cru**	**Raw milk**	*E. coli* O157:H7 A215-6	Faeces	Spiking-NaCl 10%	2,11	0,4	-	2	a
2006	**2370**	**Lait cru**	**Raw milk**	*E. coli* O157:H7 AZ15-6	Faeces	Spiking-NaCl 10%	>1,08	12,0	+	2	a
2006	**2371**	**Lait cru**	**Raw milk**	*E. coli* O157:H7 AZ15-6	Faeces	Spiking-NaCl 10%	>1,08	12,0	+	2	a
2015	**3275**	**Lait cru**	**Raw milk**	*E. coli* O157:H7 Ad685	Environment	Seeding-48h 4°C	/	2-0-1-2-5 (2,0)	+	2	a
2015	**3423**	**Lait cru**	**Raw milk**	*E. coli* O157:H7 Ad976	Beef	Seeding-48h 4°C	/	4-5-7-3-4 (4,6)	+	2	a
2015	**3425**	**Lait cru**	**Raw milk**	*E. coli* O157:H7 Ad578	Faeces	Seeding-48h 4°C	/	0-3-1-0-2 (1,2)	+	2	a
2015	**3277**	**Lait cru**	**Raw milk**	*E. coli* O157:H7 Ad685	Environment	Seeding-48h 4°C	/	2-0-1-2-5 (2,0)	-	2	a
2015	**3278**	**Lait cru**	**Raw milk**	*E. coli* O157:H7 Ad688	Environment	Seeding-48h 4°C	/	4-1-4-2-0 (2,2)	-	2	a
2015	**3424**	**Lait cru**	**Raw milk**	*E. coli* O157:H7 Ad687	Beef	Seeding-48h 4°C	/	1-4-1-4-47 (2,8)	-	2	a
2019	**7377**	**Lait cru de vache**	**Raw milk**	*E. coli* O157:H7 Ad1745	Cheese	Seeding-48h 3± 2°C	/	2-1-3-1-0 (1,4)	-	2	a
2019	**7378**	**Lait cru de vache**	**Raw milk**	*E. coli* O157:H7 Ad3101	Cheese	Seeding-48h 3± 2°C	/	1-1-3-3-2 (2,0)	-	2	a
2019	**7379**	**Lait cru de vache**	**Raw milk**	*E. coli* O157:H7 Ad3038	Fermented milk	Seeding-48h 3± 2°C	/	1-1-3-0-0 (1,0)	+	2	a
2019	**7380**	**Lait cru de vache**	**Raw milk**	*E. coli* O157:H7 Ad1745	Cheese	Seeding-48h 3± 2°C	/	2-1-3-1-0 (1,4)	+	2	a
2019	**7381**	**Lait cru de vache**	**Raw milk**	*E. coli* O157:H7 Ad3101	Cheese	Seeding-48h 3± 2°C	/	1-1-3-3-2 (2,0)	+	2	a
2019	**7773**	**Lait cru**	**Raw milk**	*E. coli* O157:H7 Ad2843	Raw milk	Seeding-48h 3± 2°C	/	2-0-2-3-2 (1,8)	-	2	a
2019	**7774**	**Lait cru**	**Raw milk**	*E. coli* O157:H7 Ad2982	Raw milk	Seeding-48h 3± 2°C	/	1-1-1-0-2 (1,0)	+	2	a
2019	**8049**	**Lait cru de vache**	**Raw cow milk**	*E. coli* O157:H7 Ad338	Fermented milk	Seeding-48h 3± 2°C	/	0-6-2-1-2 (2,2)	+	2	a
2019	**8050**	**Lait cru de vache**	**Raw cow milk**	*E. coli* O157:H7 Ad338	Fermented milk	Seeding-48h 3± 2°C	/	0-6-2-1-2 (2,2)	+	2	a
2006	**1046**	**Fromage**	**Cheese**	*E. coli* O157:H7 LS3	Faeces	Spiking-NaCl 8%-4°C	0,72	4,0	+	2	b
2006	**1047**	**Crottin de chavignol**	**Cheese**	*E. coli* O157:H7 LS3	Faeces	Spiking-NaCl 8%-4°C	0,72	4,0	+	2	b
2006	**1052**	**Reblochon**	**Cheese**	*E. coli* O157:H7 MK412112	Ground beef	Spiking- (-20°C)	1,29	1,0	+	2	b
2006	**1058**	**Fromage**	**Cheese**	*E. coli* O157:H7 LS3	Faeces	Spiking-NaCl 8%-4°C	0,72	4,0	+	2	b

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2006	**1148**	**Livarot**	**Cheese**	*E. coli* O157:H7B177	Slaughterhouse	Spiking-NaCl 8%-4°C	0,63	9,0	+	2	b
2006	**1151**	**Raclette**	**Cheese**	*E. coli* O157:H7435	Ground beef	Spiking-pH3-4°C	0,43	12,0	+	2	b
2006	**1667**	**Camembert**	**Cheese**	*E. coli* O157:H7 AZ15-6	Faeces	Spiking-NaCl 10%-50°C	3,43	17,0	-	2	b
2006	**1670**	**Fromage au lait cru**	**Raw milk cheese**	*E. coli* O157:H7 AZ15-6	Faeces	Spiking-NaCl 10%-50°C	3,43	17,0	-	2	b
2019	**7382**	**Emmental au lait cru**	**Raw milk cheese**	*E. coli* O157:H7 Ad3038	Fermented milk	Seeding-48h 3± 2°C	/	1-1-3-0-0 (1,0)	+	2	b
2019	**7383**	**Emmental au lait cru**	**Raw milk cheese**	*E. coli* O157:H7 Ad1745	Cheese	Seeding-48h 3± 2°C	/	2-1-3-1-0 (1,4)	-	2	b
2019	**7384**	**Morbier au lait cru**	**Raw milk cheese**	*E. coli* O157:H7 Ad3101	Cheese	Seeding-48h 3± 2°C	/	1-1-3-3-2 (2,0)	+	2	b
2019	**7385**	**Morbier au lait cru**	**Raw milk cheese**	*E. coli* O157:H7 Ad3038	Fermented milk	Seeding-48h 3± 2°C	/	1-1-3-0-0 (1,0)	-	2	b
2019	**7386**	**Petit camembert au lait cru**	**Raw milk cheese**	*E. coli* O157:H7 Ad1745	Cheese	Seeding-48h 3± 2°C	/	2-1-3-1-0 (1,4)	-	2	b
2019	**7775**	**Reblochon au lait cru de vache**	**Raw milk cheese**	*E. coli* O157:H7 Ad2843	Raw milk	Seeding-48h 3± 2°C	/	2-0-2-3-2 (1,8)	-	2	b
2019	**7776**	**Reblochon au lait cru de vache**	**Raw milk cheese**	*E. coli* O157:H7 Ad2843	Raw milk	Seeding-48h 3± 2°C	/	2-0-2-3-2 (1,8)	-	2	b
2019	**8051**	**Fromage de chèvre au lait cru**	**Raw goat milk cheese**	*E. coli* O157:H7 Ad3014	Goat milk	Seeding-48h 3± 2°C	/	2-1-4-0-2 (1,8)	+	2	b
2019	**8052**	**Fromage de chèvre au lait cru**	**Raw goat milk cheese**	*E. coli* O157:H7 Ad3014	Goat milk	Seeding-48h 3± 2°C	/	2-1-4-0-2 (1,8)	-	2	b
2019	**8053**	**Fromage de chèvre au lait cru**	**Raw goat milk cheese**	*E. coli* O157:H7 Ad3014	Goat milk	Seeding-48h 3± 2°C	/	2-1-4-0-2 (1,8)	-	2	b
2006	**1147**	**Lait ribot**	**Fermented milk**	*E. coli* O157:H7B177	Slaughterhouse	Spiking-NaCl 8%-4°C	0,63	9,0	+	2	c
2006	**1149**	**Lait fermenté**	**Fermented milk**	*E. coli* O157:H7B177	Slaughterhouse	Spiking-NaCl 8%-4°C	0,63	9,0	+	2	c
2006	**1664**	**Fromage frais**	**Cheese**	*E. coli* O157:H7 AMK1311	Ground beef	Spiking-55°C	1,26	0,4	-	2	c
2006	**1682**	**Crème fraiche**	**Fresh cream**	*E. coli* O157:H7 AMK1311	Ground beef	Spiking-55°C	1,26	0,4	+	2	c
2006	**1683**	**Yaourt fermier**	**Yogurt**	*E. coli* O157:H7 AMK1311	Ground beef	Spiking-55°C	1,26	0,4	+	2	c
2006	**2247**	**Yaourt brassé myrtille**	**Yogurt with fruit**	*E. coli* O157:H7 A215-6	Faeces	Spiking-NaCl 10%	2,11	0,4	-	2	c
2006	**2248**	**Yaourt sucré myrtille**	**Yogurt with fruit**	*E. coli* O157:H7 A215-6	Faeces	Spiking-NaCl 10%	2,11	0,4	-	2	c
2006	**2249**	**Yaourt brassé nature**	**Yogurt**	*E. coli* O157:H7 A215-6	Faeces	Spiking-NaCl 10%	2,11	0,4	-	2	c
2006	**2250**	**Yahourt sucré fraise**	**Yogurt with fruit**	*E. coli* O157:H7 A215-6	Faeces	Spiking-NaCl 10%	2,11	0,4	-	2	c
2015	**3279**	**Gros lait**	**Fermented milk**	*E. coli* O157:H7 Ad1745	Raw milk cheese	Seeding-48h 4°C	/	0-0-1-1-1 (0,6)	-	2	c
2015	**3426**	**Lait ribot**	**Fermented milk**	*E. coli* O157:H7 Ad578	Faeces	Seeding-48h 4°C	/	0-3-1-0-2 (1,2)	+	2	c

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2015	**3427**	**Lait ribot**	**Fermented milk**	*E. coli* O157:H7 Ad578	Faeces	Seeding-48h 4°C	/	0-3-1-0-2 (1,2)	+	2	c
2015	**3428**	**Gros lait**	**Fermented milk**	*E. coli* O157:H7 Ad578	Faeces	Seeding-48h 4°C	/	0-3-1-0-2 (1,2)	+	2	c
2015	**3276**	**Lait ribot**	**Fermented milk**	*E. coli* O157:H7 Ad688	Environment	Seeding-48h 4°C	/	4-1-4-2-0 (2,2)	-	2	c
2019	**7387**	**Yahourt nature**	**Yogurt**	*E. coli* O157:H7 Ad3101	Cheese	Seeding-48h 3± 2°C	/	1-1-3-3-2 (2,0)	+	2	c
2019	**7388**	**Yahourt nature**	**Yogurt**	*E. coli* O157:H7 Ad3038	Fermented milk	Seeding-48h 3± 2°C	/	1-1-3-0-0 (1,0)	+	2	c
2019	**7389**	**Faisselle de fromage blanc**	**Yogurt**	*E. coli* O157:H7 Ad1745	Cheese	Seeding-48h 3± 2°C	/	2-1-3-1-0 (1,4)	+	2	c
2006	**975**	**Haricots beurre**	**Beans**	*E. coli* O157:H7 37006ID	Ground beef	Spiking-pH3-4°C	0,81	9,0	+	3	a
2006	**976**	**Carottes râpées**	**Grated carrots**	*E. coli* O157:H7 37006ID	Ground beef	Spiking-pH3-4°C	0,81	9,0	+	3	a
2006	**1155**	**Trio de choux**	**RTE (cabbage)**	*E. coli* O157:H7 LS3	Faeces	Spiking- (-20°C)	>2,11	2,0	+	3	a
2006	**1173**	**Choux de Bruxelles**	**Raw chou Brussels**	*E. coli* O157:H7 37006ID	Ground beef	Spiking- (-20°C)	2,52	0,4	+	3	a
2006	**1174**	**Courgettes rondelles**	**Raw zucchini**	*E. coli* O157:H7 37006ID	Ground beef	Spiking- (-20°C)	2,52	0,4	+	3	a
2006	**1175**	**Choux blanc**	**Raw cabbage**	*E. coli* O157:H7 37006ID	Ground beef	Spiking- (-20°C)	2,52	0,4	+	3	a
2006	**1176**	**Julienne de légumes**	**Raw vegetables mix**	*E. coli* O157:H7 37006ID	Ground beef	Spiking- (-20°C)	2,52	0,4	+	3	a
2006	**1177**	**Haricots verts**	**Raw green beans**	*E. coli* O157:H7 37006ID	Ground beef	Spiking- (-20°C)	2,52	0,4	+	3	a
2006	**1178**	**Poivrons verts**	**Raw green pepper**	*E. coli* O157:H7 37006ID	Ground beef	Spiking- (-20°C)	2,52	0,4	+	3	a
2006	**1180**	**Brocolis**	**Raw broccoli**	*E. coli* O157:H7 37006ID	Ground beef	Spiking- (-20°C)	2,52	0,4	+	3	a
2019	**7390**	**Ananas coupé**	**Cut pineapple**	*E. coli* O157:H7 Ad571	Faeces	Seeding-48h 3± 2°C	/	1-1-1-1-1 (1,0)	-	3	a
2019	**7391**	**Ananas coupé**	**Cut pineapple**	*E. coli* O157:H7 Ad579	Faeces	Seeding-48h 3± 2°C	/	3-5-5-6-1 (4,0)	+	3	a
2006	**1179**	**Sauce tomate/basilic**	**Sauce (tomato basilic)**	*E. coli* O157:H7 37006ID	Ground beef	Spiking- (-20°C)	2,52	0,4	+	3	b
2006	**2251**	**Velouté cresson**	**Cream of watercress**	*E. coli* O157:H7 A215-6	Faeces	Spiking-NaCl 10%	2,11	0,4	+	3	b
2006	**2252**	**Soupe carottes melon**	**Carrots melon soup**	*E. coli* O157:H7 AMVT6	Faeces	Spiking-NaCl 8%	2,39	<1	-	3	b
2006	**2253**	**Jus banane potiron kiwi**	**Fruit juice**	*E. coli* O157:H7 AMVT6	Faeces	Spiking-NaCl 8%	2,39	<1	-	3	b
2006	**2254**	**Jus orange banane carotte**	**Fruit juice**	*E. coli* O157:H7 AMVT6	Faeces	Spiking-NaCl 8%	2,39	<1	-	3	b
2006	**2312**	**Soupe carotte melon**	**Carrots melon soup**	*E. coli* O157:H7 ET8	Slaughterhouse	Spiking-50°C-15min	0,7	4,0	+	3	b

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2006	**2313**	**Velouté de cresson frais**	**Cream of watercress**	*E. coli* O157:H7 ET8	Slaughterhouse	Spiking-50°C-15min	0,7	4,0	+	3	b
2006	**2314**	**Velouté d'aubergines**	**Eggplant soup**	*E. coli* O157:H7 ET8	Slaughterhouse	Spiking-50°C-15min	0,7	4,0	+	3	b
2006	**2356**	**Purée de fruits des bois**	**Fruit puree**	*E. coli* O157:H7 Ad487	Ground beef	Spiking- (-20°C)	>0,30	<1	+	3	b
2006	**2357**	**Purée de fraise**	**Strawberry puree**	*E. coli* O157:H7 Ad487	Ground beef	Spiking- (-20°C)	>0,30	<1	-	3	b
2006	**2358**	**Purée de fruits des bois**	**Fruit puree**	*E. coli* O157:H7 Ad487	Ground beef	Spiking- (-20°C)	>0,30	<1	-	3	b
2006	**2359**	**Velouté de courgettes**	**Zucchini soup**	*E. coli* O157:H7 AMK1311	Ground beef	Spiking-NaCl 8%	>1,7	8,0	+	3	b
2006	**2360**	**Soupe aux légumes du potager**	**Soup vegetables**	*E. coli* O157:H7 AMK1311	Ground beef	Spiking-NaCl 8%	>1,7	8,0	+	3	b
2019	**8138**	**Soupe courgettes, petits pois, brocolis**	**Vegetables soup**	*E. coli* O157:H7 Ad581	Faeces	Seeding-48h 3± 2°C	/	14-6-16-21-12 (13,8)	+	3	b
2019	**8139**	**Soupe carottes, citron, cumin**	**Vegetables soup**	*E. coli* O157:H7 Ad582	Faeces	Seeding-48h 3± 2°C	/	4-8-8-2-7 (5,8)	+	3	b
2019	**8140**	**Soupe 6 légumes vairés**	**Vegetables soup**	*E. coli* O157:H7 Ad581	Faeces	Seeding-48h 3± 2°C	/	14-6-16-21-12 (13,8)	+	3	b
2019	**8141**	**Jus de pomme frais**	**Fresh apple juice**	*E. coli* O157:H7 Ad581	Faeces	Seeding-48h 3± 2°C	/	14-6-16-21-12 (13,8)	-	3	b
2019	**8142**	**Jus mangue passion frais**	**Fresh mango juice**	*E. coli* O157:H7 Ad573	Faeces	Seeding-48h 3± 2°C	/	10-13-13-4-13 (10,6)	-	3	b
2006	**1152**	**Cidre Dan Armor**	**Cider**	*E. coli* O157:H7435	Ground beef	Spiking-pH3-4°C	0,43	12,0	+	3	c
2006	**1153**	**Cidre traditionnel**	**Cider**	*E. coli* O157:H7435	Ground beef	Spiking-pH3-4°C	0,43	12,0	+	3	c
2006	**1160**	**Choucroute**	**RTRH (Choucroute)**	*E. coli* O157:H7LS56	Faeces	Spiking- (-20°C)	2,49	3,0	+	3	c
2006	**1161**	**Olives vertes**	**Fermented olives**	*E. coli* O157:H7LS56	Faeces	Spiking- (-20°C)	2,49	3,0	+	3	c
2006	**1162**	**Olives noires**	**Fermented olives**	*E. coli* O157:H7LS56	Faeces	Spiking- (-20°C)	2,49	3,0	+	3	c
2019	**8135**	**Radis noir lactofermenté**	**Fermented black radish**	*E. coli* O157:H7 Ad581	Faeces	Seeding-48h 3± 2°C	/	5-1-4-2-3 (3,0)	+	3	c
2019	**7392**	**Cornichons**	**Pickles**	*E. coli* O157:H7 Ad582	Faeces	Seeding-48h 3± 2°C	/	7-4-2-4-7 (4,8)	-	3	c
2019	**7393**	**Cornichons**	**Pickles**	*E. coli* O157:H7 Ad571	Faeces	Seeding-48h 3± 2°C	/	1-1-1-1-1 (1,0)	-	3	c
2019	**7394**	**Piments rouges fermentés**	**Fermented red pepper**	*E. coli* O157:H7 Ad579	Faeces	Seeding-48h 3± 2°C	/	3-5-5-6-1 (4,0)	-	3	c

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2019	**7395**	**Piments rouges fermentés**	**Fermented red pepper**	*E. coli* O157:H7 Ad582	Faeces	Seeding-48h 3± 2°C	/	7-4-2-4-7 (4,8)	-	3	c
2019	**7396**	**Choucroute crue**	**Sauerkraut**	*E. coli* O157:H7 Ad571	Faeces	Seeding-48h 3± 2°C	/	1-1-1-1-1 (1,0)	-	3	c
2019	**7777**	**Cocktail de légumes lactofermentés**	**Fermented vegetables**	*E. coli* O157:H7 Ad3118	Sprouts	Seeding-48h 3± 2°C	/	2-1-4-3-2 (2,4)	-	3	c
2019	**7778**	**Cocktail de légumes lactofermentés**	**Fermented vegetables**	*E. coli* O157:H7 Ad571	Faeces	Seeding-48h 3± 2°C	/	3-4-3-4-2 (3,2)	-	3	c
2019	**7779**	**Radis noirs lactofermentés**	**Fermented black radish**	*E. coli* O157:H7 Ad574	Faeces	Seeding-48h 3± 2°C	/	4-6-8-2-5 (5,0)	+	3	c
2019	**7780**	**Radis noirs lactofermentés**	**Fermented black radish**	*E. coli* O157:H7 Ad3118	Sprouts	Seeding-48h 3± 2°C	/	2-1-4-3-2 (2,4)	-	3	c
2019	**7781**	**Carottes lactofermentées**	**Fermented carrots**	*E. coli* O157:H7 Ad571	Faeces	Seeding-48h 3± 2°C	/	3-4-3-4-2 (3,2)	-	3	c
2019	**8054**	**Chou rouge lactofermenté**	**Fermented red cabbage**	*E. coli* O157:H7 Ad338	Fermented milk	Seeding-48h 3± 2°C	/	3-2-3-0-2 (2,0)	-	3	c
2019	**8055**	**Chou rouge lactofermenté**	**Fermented red cabbage**	*E. coli* O157:H7 Ad558	Wastewater treatment plant	Seeding-48h 3± 2°C	/	1-2-0-2-1 (1,2)	-	3	c
2019	**8056**	**Carotte lactofermentée**	**Fermented carrots**	*E. coli* O157:H7 Ad338	Fermented milk	Seeding-48h 3± 2°C	/	3-2-3-0-2 (2,0)	-	3	c
2019	**8057**	**Carotte lactofermentée**	**Fermented carrots**	*E. coli* O157:H7 Ad558	Wastewater treatment plant	Seeding-48h 3± 2°C	/	1-2-0-2-1 (1,2)	-	3	c
2019	**8058**	**Chou blanc lactofermenté**	**Fermented white cabbage**	*E. coli* O157:H7 Ad338	Fermented milk	Seeding-48h 3± 2°C	/	3-2-3-0-2 (2,0)	-	3	c
2019	**8059**	**Chou blanc lactofermenté**	**Fermented white cabbage**	*E. coli* O157:H7 Ad558	Wastewater treatment plant	Seeding-48h 3± 2°C	/	1-2-0-2-1 (1,2)	-	3	c
2019	**8060**	**Radis noir lactofermenté**	**Fermented black radish**	*E. coli* O157:H7 Ad338	Fermented milk	Seeding-48h 3± 2°C	/	3-2-3-0-2 (2,0)	+	3	c
2019	**8136**	**Cocktail de légumes lactofermentés**	**Fermented vegetables**	*E. coli* O157:H7 Ad582	Faeces	Seeding-48h 3± 2°C	/	2-2-2-2-2 (2,0)	-	3	c
2019	**8137**	**Carottes lactofermentées**	**Fermented carrots**	*E. coli* O157:H7 Ad573	Faeces	Seeding-48h 3± 2°C	/	1-4-2-2-3 (2,4)	-	3	c
2006	**977**	**Macédoine**	**RTE (vegetables)**	*E. coli* O157:H7 37006ID	Ground beef	Spiking-pH3-4°C	0,81	9,0	+	4	a
2006	**978**	**Salade de tomate à la Grecque**	**RTE (mushrooms)**	*E. coli* O157:H7 37006ID	Ground beef	Spiking-pH3-4°C	0,81	9,0	-	4	a

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2006	**1056**	**Salade Comtoise**	**RTE (salad with cheese)**	*E. coli* O157:H7 R33.9	Faeces	Spiking- (-20°C)	>0,85	1,0	+	4	a
2006	**1057**	**Salade Strasbourgeoise**	**RTE (salad)**	*E. coli* O157:H7 MK412112	Ground beef	Spiking- (-20°C)	1,29	1,0	+	4	a
2006	**1156**	**Salade de cervelas**	**RTE (salad pork)**	*E. coli* O157:H7 LS3	Faeces	Spiking- (-20°C)	>2,11	2,0	-	4	a
2006	**1159**	**Salade piémontaise**	**RTE (Piémontaise)**	*E. coli* O157:H7LS56	Faeces	Spiking- (-20°C)	2,49	3,0	+	4	a
2006	**1171**	**Salade de cervelas**	**RTE (salad pork)**	*E. coli* O157:H7 37006ID	Ground beef	Spiking-NaCl 10%-4°C	0,89	7,0	+	4	a
2006	**1672**	**Terrine**	**RTE (terrine)**	*E. coli* O157:H7 Ad486	Ground beef	Spiking-55°C	3,17	0,4	+	4	a
2006	**1832**	**Pâtes fraiches au saumon**	**RTE (salad pasta salmon)**	*E. coli* O157:H7 AMVT6	Faeces	Spiking-NaCl 8%+TT50°C 10min	4,11	10,0	-	4	a
2006	**1833**	**Cyclade(salade)**	**RTE (salad)**	*E. coli* O157:H7 AMVT6	Faeces	Spiking-NaCl 8%+TT50°C 10min	4,11	10,0	-	4	a
2006	**1834**	**Tartinade de poulet**	**RTE (terrine)**	*E. coli* O157:H7 AMVT6	Faeces	Spiking-NaCl 8%+TT50°C 10min	4,11	10,0	-	4	a
2006	**1835**	**Tartinade de thon**	**RTE (tuna terrine)**	*E. coli* O157:H7 AMVT6	Faeces	Spiking-NaCl 8%+TT50°C 10min	4,11	10,0	-	4	a
2006	**1836**	**Chou à l'indienne**	**RTE (cabbage salad)**	*E. coli* O157:H7 AMK1311	Ground beef	Spiking-NaCl 8%+TT50°C 10min	4,75	14,0	-	4	a
2006	**1837**	**Taboulé vert**	**RTE (salad tabbouleh)**	*E. coli* O157:H7 AMK1311	Ground beef	Spiking-NaCl 8%+TT50°C 10min	4,75	14,0	-	4	a
2006	**1838**	**Taboulé vert**	**RTE (salad tabbouleh)**	*E. coli* O157:H7 AMK1311	Ground beef	Spiking-NaCl 8%+TT50°C 10min	4,75	14,0	-	4	a
2006	**1840**	**Carottes râpées**	**Grated carrots**	*E. coli* O157:H7 AMK1311	Ground beef	Spiking-NaCl 8%+TT50°C 10min	4,75	14,0	-	4	a
2006	**2255**	**Salade crudités**	**Vegetables salad**	*E. coli* O157:H7 EF190	Faeces	Spiking- (-20°C)	3,78	<1	-	4	a
2006	**2256**	**Piémontaise**	**RTE (Piémontaise)**	*E. coli* O157:H7 AMVT6	Faeces	Spiking-NaCl 8%	2,39	<1	-	4	a
2006	**2257**	**Salade thon tomate**	**RTE (tuna tomatoes)**	*E. coli* O157:H7 AMVT6	Faeces	Spiking-NaCl 8%	2,39	<1	-	4	a
2019	**7782**	**Salade coleslaw chou blanc, carotte**	**RTE (coleslaw)**	*E. coli* O157:H7 Ad574	Faeces	Seeding-48h 3± 2°C	/	2-5-1-1-2 (2,2)	-	4	a
2019	**7783**	**Salade veggie, boulgour, légumes, lentilles**	**RTE (vegetables)**	*E. coli* O157:H7 Ad572	Faeces	Seeding-48h 3± 2°C	/	4-2-2-1-2 (2,2)	+	4	a

Year of analysis	Sample N°	Product (French name)	Product (English name)	Artificial contamination					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level CFU/sample			
2019	**8064**	**Taboulé de poulet rôti**	**RTE (Tabbouleh)**	*E. coli* O157:H7 Ad572	Faeces	Seeding-48h 3± 2°C	/	1-2-2-1-2 (1,6)	-	4	a
2019	**8065**	**Taboulé de poulet rôti**	**RTE (Tabbouleh)**	*E. coli* O157:H7 Ad573	Faeces	Seeding-48h 3± 2°C	/	4-1-1-1-1 (1,6)	+	4	a
2019	**8066**	**Riz à la provençale, thon, basilic**	**RTE (deli salad)**	*E. coli* O157:H7 Ad574	Faeces	Seeding-48h 3± 2°C	/	1-2-0-1-4 (1,6)	+	4	a
2006	**1044**	**Lasagnes**	**RTRH (Lasagnes)**	*E. coli* O157:H7 R33.9	Faeces	Spiking- (-20°C)	>0,85	1,0	+	4	b
2006	**1186**	**Epinards béchamel**	**RTC spinach**	*E. coli* O157:H7 37006ID	Ground beef	Spiking-NaCl 10%-4°C	0,89	7,0	+	4	b
2006	**1671**	**Plat cuisiné bolivien**	**RTRH**	*E. coli* O157:H7BV2	Slaughterhouse environment	Spiking-NaCl 10%-50°C	2,44	6,0	+	4	b
2006	**1673**	**Mignon de veau sauce écrevisse**	**RTRH (veal)**	*E. coli* O157:H7 Ad486	Ground beef	Spiking-55°C	3,17	0,4	+	4	b
2006	**2258**	**Merguez ratatouille**	**RTRH (vegetables merguez)**	*E. coli* O157:H7 EF190	Faeces	Spiking- (-20°C)	3,78	<1	-	4	b
2006	**2259**	**Hachis parmentier**	**RTRH (potatoes)**	*E. coli* O157:H7 EF190	Faeces	Spiking- (-20°C)	3,78	<1	-	4	b
2006	**2260**	**Couscous**	**RTRH (Couscous)**	*E. coli* O157:H7 AMVT6	Faeces	Spiking-NaCl 8%	2,39	<1	-	4	b
2006	**2261**	**Escalope à la crème**	**RTRH (poultry)**	*E. coli* O157:H7 AMVT6	Faeces	Spiking-NaCl 8%	2,39	<1	-	4	b
2006	**2309**	**Poulet massala**	**RTRH (chicken)**	*E. coli* O157:H7 ET8	Slaughterhouse	Spiking-50°C-15min	0,7	4,0	+	4	b
2006	**2310**	**Travers de porc au miel**	**RTRH (pork)**	*E. coli* O157:H7 ET8	Slaughterhouse	Spiking-50°C-15min	0,7	4,0	+	4	b
2006	**2311**	**Poulet Korma**	**RTRH (chicken)**	*E. coli* O157:H7 ET8	Slaughterhouse	Spiking-50°C-15min	0,7	4,0	+	4	b
2015	**3273**	**Tomate farcie cuite**	**RTRH (beef tomatoes)**	*E. coli* O157:H7 Ad924	Ground beef	Seeding-48h 4°C	/	4-2-3-1-5 (3,0)	+	4	b
2015	**3274**	**Lasagne bolognaise**	**RTRH (beef pastas)**	*E. coli* O157:H7 Ad1071	Ground beef	Seeding-48h 4°C	/	0-5-4-1-2 (2,4)	+	4	b
2015	**3429**	**Macaroni bœuf, tomate**	**RTRH (pasta beef)**	*E. coli* O157:H7 Ad976	Beef	Seeding-48h 4°C	/	4-5-7-3-4 (4,6)	-	4	b
2015	**3430**	**Hachis parmentier**	**RTRH (potatoes)**	*E. coli* O157:H7 Ad976	Beef	Seeding-48h 4°C	/	4-5-7-3-4 (4,6)	-	4	b
2019	**7399**	**Rougail de saucisses**	**RTRH (sausages)**	*E. coli* O157:H7 Ad580	Faeces	Seeding-48h 3± 2°C	/	5-5-6-2-3 (4,2)	-	4	b
2019	**8067**	**Hachis parmentier**	**RTRH (potatoes)**	*E. coli* O157:H7 Ad572	Faeces	Seeding-48h 3± 2°C	/	1-2-2-1-2 (1,6)	+	4	b
2006	**1674**	**Omelette nature**	**Omelette**	*E. coli* O157:H7BV2	Slaughterhouse environment	Spiking-NaCl 10%-50°C	2,44	6,0	+	4	c
2006	**2361**	**Aumônier framboise**	**Pastry**	*E. coli* O157:H7 435	Ground beef	Spiking-0-20°C	>1,44	7,0	+	4	c

Year of analysis	Sample N°	Product (French name)	Product (English name)	Artificial contamination					Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measu-rement	Inoculation level CFU/sample			
2006	**2365**	**Eclair à la vanille**	**Pastry**	*E. coli* O157:H7 AZ15-6	Faeces	Spiking-NaCl 10%	>1,08	12,0	+	4	c
2006	**2366**	**Framboisier**	**Pastry**	*E. coli* O157:H7 AZ15-6	Faeces	Spiking-NaCl 10%	>1,08	12,0	+	4	c
2006	**2367**	**Gâteau éclipse**	**Pastry**	*E. coli* O157:H7 AZ15-6	Faeces	Spiking-NaCl 10%	>1,08	12,0	-	4	c
2019	**7400**	**Tortilla pommes de terre**	**Egg based product (tortilla)**	*E. coli* O157:H7 Ad573	Faeces	Seeding-48h 3± 2°C	/	4-2-1-4-2 (2,6)	+	4	c
2019	**7401**	**Tortilla pommes de terre**	**Egg based product (tortilla)**	*E. coli* O157:H7 Ad576	Faeces	Seeding-48h 3± 2°C	/	3-5-2-2-2 (2,8)	+	4	c
2019	**7402**	**Tortilla aux oignons**	**Egg based product (tortilla)**	*E. coli* O157:H7 Ad580	Faeces	Seeding-48h 3± 2°C	/	5-5-6-2-3 (4,2)	+	4	c
2019	**7403**	**Flan pâtissier**	**Pastry**	*E. coli* O157:H7 Ad573	Faeces	Seeding-48h 3± 2°C	/	4-2-1-4-2 (2,6)	-	4	c
2019	**7404**	**Flan pâtissier**	**Pastry**	*E. coli* O157:H7 Ad576	Faeces	Seeding-48h 3± 2°C	/	3-5-2-2-2 (2,8)	+	4	c
2019	**7405**	**Choux chantilly**	**Pastry**	*E. coli* O157:H7 Ad3101	Cheese	Seeding-48h 3± 2°C	/	1-1-3-3-2 (2,0)	-	4	c
2019	**7784**	**Eclair au chocolat**	**Pastry**	*E. coli* O157:H7 Ad2843	Raw milk	Seeding-48h 3± 2°C	/	2-0-2-3-2 (1,8)	-	4	c
2019	**7785**	**Choux chantilly**	**Pastry**	*E. coli* O157:H7 Ad2843	Raw milk	Seeding-48h 3± 2°C	/	2-0-2-3-2 (1,8)	-	4	c
2019	**7786**	**Tartelette framboise**	**Pastry**	*E. coli* O157:H7 Ad572	Faeces	Seeding-48h 3± 2°C	/	4-2-2-1-2 (2,2)	+	4	c
2019	**8061**	**Omelette à la pomme de terre**	**Egg based product (tortilla)**	*E. coli* O157:H7 Ad572	Faeces	Seeding-48h 3± 2°C	/	1-2-2-1-2 (1,6)	+	4	c
2019	**8062**	**Omelette à la pomme de terre**	**Egg based product (tortilla)**	*E. coli* O157:H7 Ad573	Faeces	Seeding-48h 3± 2°C	/	4-1-1-1-1 (1,6)	+	4	c
2019	**8063**	**Omelette à la pomme de terre**	**Egg based product (tortilla)**	*E. coli* O157:H7 Ad574	Faeces	Seeding-48h 3± 2°C	/	1-2-0-1-4 (1,6)	+	4	c

Appendix 4 – Sensitivity study: raw data

Bold typing: artificially inoculated samples

***E. coli* O157 detection results:**

m:	minority level of target analyte
M :	majority level of target analyte
p:	pure culture level of target analyte
1/2 :	50% level of target analyte
(x):	number of colonies in the plate
-:	no typical colonies but presence of background microflora
st:	plate without any colony
d:	doubtful result
NC:	non-characteristic colony onto nutritive agar
A+:	auto-agglutinable strain
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND:	positive presumptive negative deviation
W:	weak reaction

MEAT PRODUCTS														
Year of analysis	Sample N°	Product (French name)	Product (English name)	Reference method: ISO 16654 ♦					Alternative method: RAPID'*E.coli* O157:H7 Pre-warmed mTSB Novobiocin for 16h at 41.5°C				Category	Type
				IMS 6h		IMS 24h		Final Result	RAPID'*E. coli* O157:H7	Confirmation Latex O157 / H7	Final result	Agreement Ref/Alt		
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157							
2006	**980**	**Collier de bœuf**	**Beef trim**	+	+	-	-	**+**	+(dark blue without halo) (*E.fergusonii*)	-	**-**	**PPND**	1	a
2006	**983**	**Surface de carcasse de veau**	**Veal carcass**	-	-	-	-	**-**	-	/	**-**	**NA**	1	a
2006	**984**	**Surface de carcasse de bœuf**	**Beef carcass**	+	+	-	-	**-**	-	/	**-**	**NA**	1	a
2006	**985**	**Epaule de bœuf**	**Beef trim**	-	+	-	-	**-**	-	/	**-**	**NA**	1	a
2006	**986**	**Epaule de porc**	**Pork trim**	-	+	-	-	**-**	-	/	**-**	**NA**	1	a
2006	**1039**	**Viande hachée de bœuf**	**Ground beef**	-	+	-	-	**-**	+	+/+	**+**	**PD**	1	a
2006	**1055**	**Filet de poulet**	**Poultry meat**	+	+	/	/	**+**	+	+/+	**+**	**PA**	1	a
2006	1231	Bardière	Raw pork meat	-	+	-	+	-	-	/	**-**	**NA**	1	a
2006	1232	Collier de bœuf	Raw beef meat	-	-	-	+	-	-	/	**-**	**NA**	1	a
2006	1234	Collier de veau	Raw veal meat	+	-	-	-	-	-	/	**-**	**NA**	1	a
2006	1526	Escalope de dindonneau	Turkey meat	-	-	-	-	-	-	/	**-**	**NA**	1	a
2006	1527	Paupiette de veau	Veal meat	-	+d	-	-	-	-	/	**-**	**NA**	1	a
2006	1528	Escalope de dinde	Turkey meat	-	-	+	-	-	-	/	**-**	**NA**	1	a
2006	1529	Brochette de dindonneau	Turkey meat	+	-	+	+	-	-	/	**-**	**NA**	1	a
2006	1643	Steak haché de bœuf	Ground beef	-	-	-	-	-	+d(blue green)(*E.coli*)	-	**-**	**NA**	1	a
2006	1645	Viande hachée de bœuf	Ground beef	-	-	-	-	-	+d (blue green) (*Citrobacter freundii*)	-	**-**	**NA**	1	a
2006	**1675**	**Mignon de veau**	**Raw veal meat**	+	+	+	+	**+**	+	+/+	**+**	**PA**	1	a
2006	**1677**	**Blanquette de veau**	**Raw veal meat**	-	-	+	+	**+**	+	+/+	**+**	**PA**	1	a
2006	**1678**	**Blanquette de veau**	**Raw veal meat**	-	-	+	+	**+**	+	+/+	**+**	**PA**	1	a
2006	**1680**	**Boulette au bœuf**	**Seasoned beef meat**	+	-	+	+	**+**	+	+/+	**+**	**PA**	1	a
2006	**2262**	**Viande de dinde crue**	**Raw turkey meat**	+	+	+	+	**-**	-	/	**-**	**NA**	1	a
2006	**2263**	**Viande blanche**	**Raw poultry meat**	+	+	+	+	**-**	-	/	**-**	**NA**	1	a
2006	**2264**	**Steak haché**	**Raw ground beef**	+	+	+	+	**-**	-	/	**-**	**NA**	1	a
2006	**2381**	**Steak haché de bœuf**	**Ground beef**	+	-	-	-	**-**	-	/	**-**	**NA**	1	a
2006	**2382**	**Haché de veau**	**Ground veal meat**	+	+	/	/	**+**	+	+/+	**+**	**PA**	1	a
2006	**987**	**Blanc de poulet sans peau surgelé**	**Frozen poultry meat**	+	+	+	+	**+**	+	+/+	**+**	**PA**	1	b
2006	**988**	**Morceaux de poulet avec peau surgelés**	**Frozen poultry meat**	+	+	-	-	**+**	d (blue green)	-	**-**	**ND**	1	b
2006	**989**	**Viande blanche surgelée**	**Frozen poultry meat**	-	+	-	-	**-**	+d(dark blue without halo) (*E.fergusonii*)	-	**-**	**PPNA**	1	b
2006	**990**	**Viande blanche surgelée**	**Frozen poultry meat**	+	+ (2).	-	-	**-**	+(1)(dark blue without halo) (*E.fergusonii*)	-	**-**	**PPNA**	1	b
2006	**991**	**Blanc de poulet sans peau surgelé**	**Frozen poultry meat**	+	+	+	+	**+**	+	+/+	**+**	**PA**	1	b
2006	**992**	**Blanc de poulet sans peau surgelé**	**Frozen poultry meat**	-	+ (1)	-	-	**-**	d (blue green)	-	**-**	**NA**	1	b

♦ Analyses performed according to the COFRAC accreditation

MEAT PRODUCTS														
Year of analysis	Sample N°	Product (French name)	Product (English name)	Reference method: ISO 16654 ♦					Alternative method: RAPID'*E.coli* O157:H7 Pre-warmed mTSB Novobiocin for 16h at 41.5°C				Category	Type
				IMS 6h		IMS 24h		Final Result	RAPID'*E. coli* O157:H7	Confirmation Latex O157 / H7	Final result	Agreement Ref/Alt		
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157							
2006	**993**	**Morceaux de poulet avec peau surgelés**	**Frozen poultry meat**	+	+	-	-	**+**	+	+/+	**+**	**PA**	1	b
2006	**994**	**Morceaux de poulet avec peau surgelés**	**Frozen poultry meat**	+	+	+	+	**+**	+	+/+	**+**	**PA**	1	b
2006	1530	Boulette de viande de bœuf surgelé	Frozen seasoned beef meat	-	-	+	-	-	+d (blue green) (*E.coli*)	-	**-**	**NA**	1	b
2006	1642	Boulette de viande de bœuf surgelé	Frozen seasoned beef meat	-	-	-	-	-	-	/	**-**	**NA**	1	b
2006	1644	Boulette de viande de bœuf surgelé	Frozen seasoned beef meat	-	-	-	-	-	+d (blue green) (*E.coli*)	-	**-**	**NA**	1	b
2006	**1679**	**Boulette de viande surgelé**	**Frozen seasoned beef meat**	+	+	/	/	**+**	+	+/+	**+**	**PA**	1	b
2006	2065	Osso bucco de veau surgelé	Frozen veal meat		-	-	-	**-**	-	/	**-**	**NA**	1	b
2019	**7264**	**Veau sauté surgelé**	**Frozen veal meat**	+p	+M	/	/	**+**	+m	+/+	**+**	**PA**	1	b
2019	**7265**	**Veau sauté surgelé**	**Frozen veal meat**	+p	+M	/	/	**+**	+mdni/-	/	**-**	**ND**	1	b
2019	**7266**	**Escalope hachée de veau**	**Ground veal meat**	+p	+p	/	/	**+**	+M	+/+	**+**	**PA**	1	b
2019	**7267**	**Steaks hachés surgelés**	**Frozen ground beef**	+p	+p	/	/	**+**	+p	+/+	**+**	**PA**	1	b
2019	**7268**	**Pur bœuf surgelé**	**Frozen beef meat**	+p	+p	/	/	**+**	+M	+/+	**+**	**PA**	1	b
2019	**7269**	**Biftecks hachés surgelés**	**Frozen ground beef**	+p	+p	/	/	**+**	+p	+/+	**+**	**PA**	1	b
2019	8068	Filet mignon de porc surgelé	Frozen pork meat	st	st	st	st	**-**	st	/	**-**	**NA**	1	b
2006	**981**	**Haché de veau à la tomate**	**Seasoned ground beef**	+	+	+	+	**+**	-	/	**-**	**ND**	1	c
2006	**982**	**Haché de veau à la tomate**	**Seasoned ground beef**	+	+	+	+	**+**	+d(1)	+/+	**+**	**PA**	1	c
2006	**1040**	**Pâté de campagne**	**Pâté**	+	+	/	/	**+**	+	+/+	**+**	**PA**	1	c
2006	**1048**	**Mousse de canard**	**Delicatessen (duck)**	+	+	/	/	**+**	+	+/+	**+**	**PA**	1	c
2006	**1049**	**Merguez**	**Merguez**	-	+	+	+	**+**	+	+/+	**+**	**PA**	1	c
2006	**1050**	**Farce à légumes**	**Seasoned pork meat**	-	+	+	-	**+**	+	+/+	**+**	**PA**	1	c
2006	**1053**	**Lardons nature**	**Bacon**	+	+	/	/	**+**	+	+/+	**+**	**PA**	1	c
2006	**1054**	**Lardons fumés**	**Smoked bacon**	+	+	/	/	**+**	+	+/+	**+**	**PA**	1	c
2006	1230	Jambon	Ham	+	+	-	+	-	-	/	**-**	**NA**	1	c
2006	1233	Brochettes provençales	Seasoned pork meat	+	+	-	+	-	-	/	**-**	**NA**	1	c
2006	1235	Chipolatas	Sausages	-	-	-	-	-	-	/	**-**	**NA**	1	c
2006	1236	Saucisses de Montbéliard	Sausages	-	-	-	-	-	-	/	**-**	**NA**	1	c
2006	1237	Lardons	Bacon	-	-	-	-	-	-	/	**-**	**NA**	1	c
2006	**2265**	**Chair à saucisse**	**Seasoned ground pork meat**	-	+	+	-	**-**	-	/	**-**	**NA**	1	c
2015	**3271**	**Couscous**	**RTRH (Couscous)**	st	st	st	st	**-**	st	/	**-**	**NA**	1	c
2015	**3272**	**Chair à saucisse**	**Seasoned ground pork meat**	+p	+1/2	/	/	**+**	+M	+/+	**+**	**PA**	1	c
2015	**3431**	**Boulettes au boeuf à la napolitaine**	**Cooked seasoned beef balls**	+p	+d	/	/	**+**	+p	+/+	**+**	**PA**	1	c
2015	**3270**	**Dés de jambon**	**Ham**	st	st	st	-	**-**	st	/	**-**	**NA**	1	c
2019	**7397**	**Bœuf bourguignon**	**Cooked beef meat**	+p	+p	/	/	**+**	+p	+/+	**+**	**PA**	1	c
2019	**7398**	**Bœuf bourguignon**	**Cooked beef meat**	+p	+p	/	/	**+**	+M	+/+	**+**	**PA**	1	c

DAIRY PRODUCTS														
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				IMS 6h		IMS 24h		Final Result	RAPID'*E. coli* O157:H7	Confirmation Latex O157 / H7	Final result	Agreement Ref/Alt		
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157							
2006	1536	Lait cru	Raw milk	+	-	-	-	-	d (blue green)	-	-	**NA**	2	a
2006	1537	Lait cru	Raw milk	-	-	-	+	-	d(blue green) (*E.coli*)	-	-	**NA**	2	a
2006	1538	Lait cru	Raw milk	-	-	-	+	-	-	/	-	**NA**	2	a
2006	1539	Lait cru	Raw milk	-	-	-	-	-	-	/	-	**NA**	2	a
2006	1540	Lait cru	Raw milk	-	-	-	-	-	-	/	-	**NA**	2	a
2006	2191	Lait cru	Raw milk	-	-	-	-	-	-	/	-	**NA**	2	a
2006	2192	Lait cru	Raw milk	-	-	-	-	-	-	/	-	**NA**	2	a
2006	2193	Lait cru	Raw milk	-	-	-	-	-	-	/	-	**NA**	2	a
2006	**1150**	**Lait cru**	**Raw milk**	+	+	/	/	+	+	+/+	+	**PA**	2	a
2006	**1839**	**Lait cru**	**Raw milk**	-	-	-	-	-	+d (blue green) (*Hafnia alvei*)	-	-	**NA**	2	a
2006	**2245**	**Lait cru**	**Raw milk**	-	-	-	-	-	-	/	-	**NA**	2	a
2006	**2246**	**Lait cru**	**Raw milk**	-	-	-	-	-	-	/	-	**NA**	2	a
2006	**2370**	**Lait cru**	**Raw milk**	-	-	+	+	+	+d(1)	+/+	+	**PA**	2	a
2006	**2371**	**Lait cru**	**Raw milk**	-	-	+	+	+	-	/	-	**ND**	2	a
2015	**3275**	**Lait cru**	**Raw milk**	-	-	-	+md	-	+m(2)	+/+	+	**PD**	2	a
2015	**3423**	**Lait cru**	**Raw milk**	+p	+p	/	/	+	+p	+/+	+	**PA**	2	a
2015	**3425**	**Lait cru**	**Raw milk**	+p	-	/	/	+	+pd	+/+	+	**PA**	2	a
2015	**3277**	**Lait cru**	**Raw milk**	-	-	-	-	-	-	/	-	**NA**	2	a
2015	**3278**	**Lait cru**	**Raw milk**	-	+md	-	-	-	+md (blue green)	-(5)	-	**NA**	2	a
2015	**3424**	**Lait cru**	**Raw milk**	-	-	-	-	-	-	/	-	**NA**	2	a
2019	**7377**	**Lait cru de vache**	**Raw milk**	+Md	+md	+md	-	-	+m/d (*Pantoea* sp)	-	-	**PPNA**	2	a
2019	**7378**	**Lait cru de vache**	**Raw milk**	+1/2	+md	+md	-	-	+m/d (*Pantoea* sp)	-	-	**PPNA**	2	a
2019	**7379**	**Lait cru de vache**	**Raw milk**	+p	+md	/	/	+	+m/d	+/+	+	**PA**	2	a
2019	**7380**	**Lait cru de vache**	**Raw milk**	+p	+md	/	/	+	+m/d	+/+	+	**PA**	2	a
2019	**7381**	**Lait cru de vache**	**Raw milk**	+p	+md	/	/	+	+m/d	+/+	+	**PA**	2	a
2019	**7773**	**Lait cru**	**Raw milk**	+md (Latex-)	-	+md (Latex-)	+md (Latex-)	-	+md (*E.coli*)	-	-	**PPNA**	2	a
2019	**7774**	**Lait cru**	**Raw milk**	+md(L-)	-	-	+md	+	+md (*E.coli*)	-	-	**PPND**	2	a
2019	**8049**	**Lait cru de vache**	**Raw cow milk**	+p	+1/2	/	/	+	+M	+/+	+	**PA**	2	a
2019	**8050**	**Lait cru de vache**	**Raw cow milk**	+M	+(1)	/	/	+	+M	+/+	+	**PA**	2	a
2006	1631	Fromage frais	Cheese	-	-	-	-	-	-	/	-	**NA**	2	b
2006	1632	Camembert au lait cru	Raw milk cheese	+	+	-	-	-	+d(blue green) (*E.coli*)	-	-	**NA**	2	b
2006	1633	Crottin de Chavignol	Raw milk cheese	-	-	-	-	-	-	/	-	**NA**	2	b
2006	1634	Rocamadour	Raw milk cheese	-	-	-	-	-	d (blue green)	-	-	**NA**	2	b
2006	1635	Tomme de Savoie	Raw milk cheese	-	-	-	-	-	-	/	-	**NA**	2	b
2006	2186	Bleu au lait cru	Raw milk cheese	-	-	+	-	-	-	/	-	**NA**	2	b
2006	2187	Bleu au lait cru	Raw milk cheese	-	-	-	-	-	-	/	-	**NA**	2	b

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				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157							
2006	2188	Tomme au lait cru	Raw milk cheese	-	-	-	-	-	+ (1col d blue green) (*Hafnia alvei*)	-	-	NA	2	b
2006	2189	St Nectaire lait cru	Raw milk cheese	-	-	-	-	-	-	/	-	NA	2	b
2006	2190	Reblochon au lait cru	Raw milk cheese	-	-	-	-	-	+d (blue green) (*Hafnia alvei*)	-	-	NA	2	b
2006	**1046**	**Fromage**	**Cheese**	-	+	+	+	+	+	+/+	+	PA	2	b
2006	**1047**	**Crottin de chavignol**	**Cheese**	+	+	/	/	+	+	+/+	+	PA	2	b
2006	**1052**	**Reblochon**	**Cheese**	+	+	/	/	+	+	+/+	+	PA	2	b
2006	**1058**	**Fromage**	**Cheese**	+	+	/	/	+	+	+/+	+	PA	2	b
2006	**1148**	**Livarot**	**Cheese**	-	-	+	+	+	+	+/+	+	PA	2	b
2006	**1151**	**Raclette**	**Cheese**	+	-	+	+	+	+	+/+	+	PA	2	b
2006	**1667**	**Camembert**	**Cheese**	-	+	+	+	-	-	/	-	NA	2	b
2006	**1670**	**Fromage au lait cru**	**Raw milk cheese**	-	-	-	-	-	-	/	-	NA	2	b
2019	**7382**	**Emmental au lait cru**	**Raw milk cheese**	+p	+p	/	/	+	+m/d	+/+	+	PA	2	b
2019	**7383**	**Emmental au lait cru**	**Raw milk cheese**	st	-	st	-	-	-	/	-	NA	2	b
2019	**7384**	**Morbier au lait cru**	**Raw milk cheese**	+M	+1/2	/	/	+	+md	+/+	+	PA	2	b
2019	**7385**	**Morbier au lait cru**	**Raw milk cheese**	-	+1/2d	-	-	-	-	/	-	NA	2	b
2019	**7386**	**Petit camembert au lait cru**	**Raw milk cheese**	-	+(1ni)	+md	-	-	+1/2d (E.coli)	-	-	PPNA	2	b
2019	**7775**	**Reblochon au lait cru de vache**	**Raw milk cheese**	-	-	-	-	-	-	/	-	NA	2	b
2019	**7776**	**Reblochon au lait cru de vache**	**Raw milk cheese**	-	-	-	-	-	-	/	-	NA	2	b
2019	**8051**	**Fromage de chèvre au lait cru**	**Raw goat milk cheese**	+p	+p	/	/	+	+p	+/+	+	PA	2	b
2019	**8052**	**Fromage de chèvre au lait cru**	**Raw goat milk cheese**	st	st	st	-	-	-	/	-	NA	2	b
2019	**8053**	**Fromage de chèvre au lait cru**	**Raw goat milk cheese**	st	st	st	-	-	st	/	-	NA	2	b
2006	1630	Yaourt au lait de brebis	Ewe milk yogurt	-	-	-	-	-	-	/	-	NA	2	c
2006	1636	Faisselle	Cottage cheese	-	-	-	-	-	+ (1) (blue green) (E.coli)	-	-	NA	2	c
2006	1637	Yaourt bio	Yogurt	-	-	-	-	-	+d(blue green) (E.coli)	-	-	NA	2	c
2006	2194	Lait ribot	Raw milk	-	-	-	-	-	-	/	-	NA	2	c
2006	**1147**	**Lait ribot**	**Fermented milk**	+	+	/	/	+	+	+/+	+	PA	2	c
2006	**1149**	**Lait fermenté**	**Fermented milk**	+	+	/	/	+	+	+/+	+	PA	2	c
2006	**1664**	**Fromage frais**	**Cheese**	-	-	-	-	-	-	/	-	NA	2	c
2006	**1682**	**Crème fraiche**	**Fresh cream**	-	-	+	+	+	+	+/+	+	PA	2	c
2006	**1683**	**Yaourt fermier**	**Yogurt**	-	-	+	+	+	+	+/+	+	PA	2	c
2006	**2247**	**Yaourt brassé myrtille**	**Yogurt with fruit**	-	-	-	-	-	-	/	-	NA	2	c
2006	**2248**	**Yaourt sucré myrtille**	**Yogurt with fruit**	-	-	-	-	-	-	/	-	NA	2	c
2006	**2249**	**Yaourt brassé nature**	**Yogurt**	-	-	-	-	-	-	/	-	NA	2	c
2006	**2250**	**Yahourt sucré fraise**	**Yogurt with fruit**	-	-	-	-	-	-	/	-	NA	2	c
2015	**3279**	**Gros lait**	**Fermented milk**	st	st	st	-	-	st	/	-	NA	2	c
2015	**3426**	**Lait ribot**	**Fermented milk**	st	st	-	-	-	+p	+/+	+	PD	2	c
2015	**3427**	**Lait ribot**	**Fermented milk**	+p	+d	/	/	+	+p	+/+	+	PA	2	c
2015	**3428**	**Gros lait**	**Fermented milk**	+p	+d	/	/	+	+p	+/+	+	PA	2	c

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				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157							
2015	**3276**	**Lait ribot**	**Fermented milk**	st	st	st	-	**-**	st	/	**-**	**NA**	2	c
2019	**7387**	**Yahourt nature**	**Yogurt**	+p	+p	/	/	**+**	+M	+/+	**+**	**PA**	2	c
2019	**7388**	**Yahourt nature**	**Yogurt**	+p	+p	/	/	**+**	+p	+/+	**+**	**PA**	2	c
2019	**7389**	**Faisselle de fromage blanc**	**Yogurt**	+p	+p	/	/	**+**	+p	+/+	**+**	**PA**	2	c

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				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157							
2006	1238	Carottes râpées	Grated carrots	-	-	-	-	-	d (4)(blue green)	-	-	**NA**	3	a
2006	1239	Coleslaw	RTE (salad carrots)	-	-	-	-	-	-	/	-	**NA**	3	a
2006	1646	Wok nordique	Mix vegetables	+	+	-	-	-	-	/	-	**NA**	3	a
2006	1647	Chou blanc râpé	Grated cabbage	-	-	-	-	-	-	/	-	**NA**	3	a
2006	1648	Cœur de scarole	Salad	-	-	-	-	-	-	/	-	**NA**	3	a
2006	2070	Carottes en cubes	Raw carrots		-	-	-	-	-	/	-	**NA**	3	a
2006	2073	Oignons en poudre	Powdered onion		-	-	-	-	-	/	-	**NA**	3	a
2006	**975**	**Haricots beurre**	**Beans**	+	+	-	+	+	+	+/+	+	**PA**	3	a
2006	**976**	**Carottes râpées**	**Grated carrots**	+	+	+	+	+	+	+/+	+	**PA**	3	a
2006	**1155**	**Trio de choux**	**RTE (cabbage)**	+	-	/	/	+	+	+/+	+	**PA**	3	a
2006	**1173**	**Choux de Bruxelles**	**Raw chou Brussels**	-	-	+	+	+	+	+/+	+	**PA**	3	a
2006	**1174**	**Courgettes rondelles**	**Raw zucchini**	+	+	/	/	+	+	+/+	+	**PA**	3	a
2006	**1175**	**Choux blanc**	**Raw cabbage**	+	+	/	/	+	+	+/+	+	**PA**	3	a
2006	**1176**	**Julienne de légumes**	**Raw vegetables mix**	-	-	+	+	+	+	+/+	+	**PA**	3	a
2006	**1177**	**Haricots verts**	**Raw green beans**	-	-	-	-	-	+	+/+	+	**PD**	3	a
2006	**1178**	**Poivrons verts**	**Raw green pepper**	-	-	-	-	-	+	+/+	+	**PD**	3	a
2006	**1180**	**Brocolis**	**Raw broccoli**	+	+	/	/	+	+	+/+	+	**PA**	3	a
2019	**7390**	**Ananas coupé**	**Cut pineapple**	st	st	st	-	-	-	/	-	**NA**	3	a
2019	**7391**	**Ananas coupé**	**Cut pineapple**	st	st	+md	+M	+	+M	+/+	+	**PA**	3	a
2019	7787	Fruits découpés: pomme, fraise, raison	Cut fruits	st	st	st	st	-	st	/	-	**NA**	3	a
2006	1541	Purée de brocolis	Broccoli purée	-	-	-	-	-	-	/	-	**NA**	3	b
2006	1542	Purée d'artichauts	Artichoke purée	-	-	-	-	-	d (blue green)	-	-	**NA**	3	b
2006	1543	Purée de mûres	Blackberries purée	-	-	-	-	-	-	/	-	**NA**	3	b
2006	1544	Purée de mangue	Mango purée	-	-	-	-	-	-	/	-	**NA**	3	b
2006	1545	Purée de pêches blanches	White peaches purée	-	-	-	-	-	-	/	-	**NA**	3	b
2006	1638	Velouté de courgettes	Zucchini soup	-	-	-	-	-	-	/	-	**NA**	3	b
2006	1639	Soupe froide carotte melon	Carrots melon soup	-	-	-	-	-	-	/	-	**NA**	3	b
2006	1640	Soupe froide banane potiron kiwi	Soup	-	-	-	-	-	-	/	-	**NA**	3	b
2006	1641	Soupe froide orange banane carotte	Soup	-	-	-	-	-	-	/	-	**NA**	3	b
2006	2071	Coulis de framboises	Raspberry sauce		-	-	-	-	-	/	-	**NA**	3	b
2006	2072	Coulis de framboises	Raspberry sauce		-	-	-	-	-	/	-	**NA**	3	b
2006	2074	Oignons en poudre grillés	Powder onion		-	-	-	-	-	/	-	**NA**	3	b
2006	2075	Purée de fraise	Strawberry puree		-	-	-	-	-	/	-	**NA**	3	b
2006	2076	Purée de mangue	Mango puree		-	-	-	-	-	/	-	**NA**	3	b
2006	2077	Purée pêche poire	Pear peach puree		-	-	-	-	-	/	-	**NA**	3	b
2006	2195	Gaspacho	Gazpacho	-	-	+	-	-	d (blue green)	-	-	**NA**	3	b

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2006	2196	Velouté de cresson frais	Cream of watercress	-	-	-	-	-	-	/	-	NA	3	b
2006	2197	Soupe fraiche aux légumes du potager	Soup (vegetables)	-	-	+	-	-	-	/	-	NA	3	b
2006	2198	Oranges pressées	Orange juice	-	-	-	-	-	-	/	-	NA	3	b
2006	2200	Pommes pressées	Apple juice	-	-	-	-	-	-	/	-	NA	3	b
2006	2201	Jus de fruit au lait	Dairy fruit juice	-	-	+	-	-	-	/	-	NA	3	b
2006	2202	Compote pomme poire	Pear apple sauce	-	-	-	-	-	-	/	-	NA	3	b
2006	2203	Compote pomme pruneau	Apple prune sauce	-	-	-	-	-	-	/	-	NA	3	b
2006	2204	Compote pomme fraise	Apple strawberry sauce	-	-	-	-	-	-	/	-	NA	3	b
2006	2205	Compote pomme vanille	Apple vanilla sauce	-	-	+	-	-	-	/	-	NA	3	b
2006	**1179**	**Sauce tomate/basilic**	**Sauce (tomato basilic)**	-	-	-	-	-	+	+/+	+	PD	3	b
2006	**2251**	**Velouté cresson**	**Cream of watercress**	-	-	+	+	+	+	+/+	+	PA	3	b
2006	**2252**	**Soupe carottes melon**	**Carrots melon soup**	-	-	-	-	-	-	/	-	NA	3	b
2006	**2253**	**Jus banane potiron kiwi**	**Fruit juice**	-	-	-	-	-	-	/	-	NA	3	b
2006	**2254**	**Jus orange banane carotte**	**Fruit juice**	-	-	-	-	-	-	/	-	NA	3	b
2006	**2312**	**Soupe carotte melon**	**Carrots melon soup**	+	+	/	/	+	+	+/+	+	PA	3	b
2006	**2313**	**Velouté de cresson frais**	**Cream of watercress**	+	+	/	/	+	+	+/+	+	PA	3	b
2006	**2314**	**Velouté d'aubergines**	**Eggplant soup**	+	+	/	/	+	+	+/+	+	PA	3	b
2006	**2356**	**Purée de fruits des bois**	**Fruit puree**	-	-	+	+	+	+	+/+	+	PA	3	b
2006	**2357**	**Purée de fraise**	**Strawberry puree**	-	-	-	+d	-	-	/	-	NA	3	b
2006	**2358**	**Purée de fruits des bois**	**Fruit puree**	-	-	-	-	-	-	/	-	NA	3	b
2006	**2359**	**Velouté de courgettes**	**Zucchini soup**	+	-	+	+	+	+	+/+	+	PA	3	b
2006	**2360**	**Soupe aux légumes du potager**	**Soup vegetables**	+	+	/	/	+	+	+/+	+	PA	3	b
2019	**8138**	**Soupe courgettes, petits pois, brocolis**	**Vegetables soup**	+p	+p	/	/	+	+M	+/+	+	PA	3	b
2019	**8139**	**Soupe carottes, citron, cumin**	**Vegetables soup**	+p	+p	/	/	+	+M	+/+	+	PA	3	b
2019	**8140**	**Soupe 6 légumes variés**	**Vegetables soup**	+p	+p	/	/	+	+p	+/+	+	PA	3	b
2019	**8141**	**Jus de pomme frais**	**Fresh apple juice**	st	st	st	st	-	st	/	-	NA	3	b
2019	**8142**	**Jus mangue passion frais**	**Fresh mango juice**	st	st	-	-	-	-	/	-	NA	3	b
2006	1245	Cidre fermier	Cider	-	-	-	-	-	-	/	-	NA	3	c
2006	2199	Cidre fermier	Cider	-	-	-	-	-	-	/	-	NA	3	c
2006	**1152**	**Cidre Dan Armor**	**Cider**	+	+	/	/	+	+	+/+	+	PA	3	c
2006	**1153**	**Cidre traditionnel**	**Cider**	+	+	/	/	+	+	+/+	+	PA	3	c
2006	**1160**	**Choucroute**	**RTRH (Choucroute)**	-	-	+	+	+	+	+/+	+	PA	3	c
2006	**1161**	**Olives vertes**	**Fermented olives**	-	-	+	+	+	+	+/+	+	PA	3	c
2006	**1162**	**Olives noires**	**Fermented olives**	-	-	+	+	+	+	+/+	+	PA	3	c
2019	**8135**	**Radis noir lactofermenté**	**Fermented black radish**	+p	+p	/	/	+	+p	+/+	+	PA	3	c
2019	**7392**	**Cornichons**	**Pickles**	st	st	st	st	-	st	/	-	NA	3	c
2019	**7393**	**Cornichons**	**Pickles**	st	st	st	st	-	st	/	-	NA	3	c
2019	**7394**	**Piments rouges fermentés**	**Fermented red pepper**	st	st	st	st	-	st	/	-	NA	3	c

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2019	**7395**	**Piments rouges fermentés**	**Fermented red pepper**	st	st	st	st	**-**	st	/	**-**	**NA**	3	c
2019	**7396**	**Choucroute crue**	**Sauerkraut**	st	st	st	st	**-**	st	/	**-**	**NA**	3	c
2019	**7777**	**Cocktail de légumes lactofermentés**	**Fermented vegetables**	st	st	st	st	**-**	st	/	**-**	**NA**	3	c
2019	**7778**	**Cocktail de légumes lactofermentés**	**Fermented vegetables**	st	st	st	st	**-**	st	/	**-**	**NA**	3	c
2019	**7779**	**Radis noirs lactofermentés**	**Fermented black radish**	+p	+p	/	/	**+**	+p	+/+	**+**	**PA**	3	c
2019	**7780**	**Radis noirs lactofermentés**	**Fermented black radish**	st	st	st	st	**-**	st	/	**-**	**NA**	3	c
2019	**7781**	**Carottes lactofermentées**	**Fermented carrots**	st	st	st	st	**-**	st	/	**-**	**NA**	3	c
2019	**8054**	**Chou rouge lactofermenté**	**Fermented red cabbage**	st	st	st	st	**-**	st	/	**-**	**NA**	3	c
2019	**8055**	**Chou rouge lactofermenté**	**Fermented red cabbage**	st	st	st	st	**-**	st	/	**-**	**NA**	3	c
2019	**8056**	**Carotte lactofermentée**	**Fermented carrots**	st	st	st	st	**-**	st	/	**-**	**NA**	3	c
2019	**8057**	**Carotte lactofermentée**	**Fermented carrots**	st	st	st	st	**-**	st	/	**-**	**NA**	3	c
2019	**8058**	**Chou blanc lactofermenté**	**Fermented white cabbage**	st	st	st	st	**-**	-	/	**-**	**NA**	3	c
2019	**8059**	**Chou blanc lactofermenté**	**Fermented white cabbage**	st	st	st	st	**-**	st	/	**-**	**NA**	3	c
2019	**8060**	**Radis noir lactofermenté**	**Fermented black radish**	-	+Md	+1/2	+M	**+**	+p	+/+	**+**	**PA**	3	c
2019	**8136**	**Cocktail de légumes lactofermentés**	**Fermented vegetables**	st	st	st	st	**-**	st	/	**-**	**NA**	3	c
2019	**8137**	**Carottes lactofermentés**	**Fermented carrots**	st	st	st	st	**-**	st	/	**-**	**NA**	3	c

COMPOSITE FOODS														
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				IMS 6h		IMS 24h		Final Result	RAPID'*E. coli* O157:H7	Confirmation Latex O157 / H7	Final result	Agreement Ref/Alt		
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157							
2006	1240	Salade bulgare	RTE (salad)	-	-	-	-	-	-	/	-	**NA**	4	a
2006	1241	Salade de choux	RTE (cabbage salad)	-	-	-	-	-	d(1)(blue green)	-	-	**NA**	4	a
2006	1531	Rillettes de thon	Tuna rillettes	-	-	+	-	-	-	/	-	**NA**	4	a
2006	1649	Sandwich américain jambon	RTE (sandwich ham)	-	-	-	-	-	-	/	-	**NA**	4	a
2006	2058	Taboulé volaille	RTE (Tabbouleh)		-	-	-	-	-	/	-	**NA**	4	a
2006	2059	Cervelas rémoulade	RTE (Salad)		-	-	-	-	-	/	-	**NA**	4	a
2006	2060	Pâtes à la volaille	RTE (Salad pastas and poultry)		-	-	-	-	-	/	-	**NA**	4	a
2006	2061	Riz niçois	RTE (Salad rice and vegetables)		-	-	-	-	-	/	-	**NA**	4	a
2006	2062	Cèleri rémoulade	RTE (Salad celery)		-	-	-	-	-	/	-	**NA**	4	a
2006	**977**	**Macédoine**	**RTE (vegetables)**	+	+	+	+	+	+	+/+	+	**PA**	4	a
2006	**978**	**Salade de tomate à la Grecque**	**RTE (mushrooms)**	-	-	-	-	-	-	/	-	**NA**	4	a
2006	**1056**	**Salade Comtoise**	**RTE (salad with cheese)**	-	+	+	+	+	+	+/+	+	**PA**	4	a
2006	**1057**	**Salade Strasbourgeoise**	**RTE (salad)**	+	+	/	/	+	+	+/+	+	**PA**	4	a
2006	**1156**	**Salade de cervelas**	**RTE (salad pork)**	-	-	-	-	-	-	/	-	**NA**	4	a
2006	**1159**	**Salade piemontaise**	**RTE (Piémontaise)**	-	-	+	+	+	+	+/+	+	**PA**	4	a
2006	**1171**	**Salade de cervelas**	**RTE (salad pork)**	+	+	/	/	+	+	+/+	+	**PA**	4	a
2006	**1672**	**Terrine**	**RTE (terrine)**	-	-	+	+	+	+	+/+	+	**PA**	4	a
2006	**1832**	**Pâtes fraiches au saumon**	**RTE (salad pasta salmon)**	-	-	-	-	-	-	/	-	**NA**	4	a
2006	**1833**	**Cyclade(salade)**	**RTE (salad)**	-	-	-	-	-	-	/	-	**NA**	4	a
2006	**1834**	**Tartinade de poulet**	**RTE (terrine)**	-	-	-	-	-	-	/	-	**NA**	4	a
2006	**1835**	**Tartinade de thon**	**RTE (tuna terrine)**	-	-	-	-	-	-	/	-	**NA**	4	a
2006	**1836**	**Chou à l'indienne**	**RTE (cabbage salad)**	-	-	-	-	-	-	/	-	**NA**	4	a
2006	**1837**	**Taboulé vert**	**RTE (salad tabbouleh)**	-	-	-	-	-	-	/	-	**NA**	4	a
2006	**1838**	**Taboulé vert**	**RTE (salad tabbouleh)**	-	-	-	-	-	-	/	-	**NA**	4	a
2006	**1840**	**Carottes râpées**	**Grated carrots**	-	-	-	-	-	-	/	-	**NA**	4	a
2006	**2255**	**Salade crudités**	**Vegetables salad**	-	-	-	-	-	-	/	-	**NA**	4	a
2006	**2256**	**Piémontaise**	**RTE (Piémontaise)**	-	-	-	-	-	-	/	-	**NA**	4	a
2006	**2257**	**Salade thon tomate**	**RTE (tuna tomatoes)**	-	-	+	-	-	-	/	-	**NA**	4	a
2019	**7782**	**Salade coleslaw chou blanc, carotte**	**RTE (coleslaw)**	st	st	st	st	-	st	/	-	**NA**	4	a
2019	**7783**	**Salade veggie, boulgour, légumes , lentilles**	**RTE (vegetables)**	+p	+Md	/	/	+	+M	+/+	+	**PA**	4	a
2019	**8064**	**Taboulé de poulet rôti**	**RTE (Tabbouleh)**	st	st	st	-	-	-		-	**NA**	4	a
2019	**8065**	**Taboulé de poulet rôti**	**RTE (Tabbouleh)**	+Md (L-)	+p (L-)	+p	+p	+	+p	+w/+ (API: *E.coli*)	+	**PA**	4	a
2019	**8066**	**Riz à la provençale, thon, basilic**	**RTE (deli salad)**	+Md (L-)	+p (L-)	+p	+p	+	+p	+w/+ (API: *E.coli*)	+	**PA**	4	a
2006	1242	Petit salé au lentille	RTRH (pork, lentils)	-	-	-	-	-	-	/	-	**NA**	4	b
2006	1243	Paëlla	RTRH (Paella)	-	-	-	-	-	-	/	-	**NA**	4	b
2006	1244	Rissolé de porc	RTRH (pork)	-	-	-	-	-	-	/	-	**NA**	4	b

♦ Analyses performed according to the COFRAC accreditation

COMPOSITE FOODS														
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				IMS 6h		IMS 24h		Final Result	RAPID'*E. coli* O157:H7	Confirmation Latex O157 / H7	Final result	Agreement Ref/Alt		
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157							
2006	1532	Filet de limande meunière	RTRH (fish)	-	-	-	-	-	d (blue green)	-	-	**NA**	4	b
2006	1533	Moules décortiquées	RTRH (mussels)	-	-	-	-	-	-	/	-	**NA**	4	b
2006	1534	Filet de cabillaud	RTRH (cob)	+	-	+	-	-	-	/	-	**NA**	4	b
2006	1535	Poissonnette de colin	RTRH (fish)	-	-	-	-	-	-	/	-	**NA**	4	b
2006	2066	Petit salé aux lentilles	RTRH (lentils sausages)		-	-	-	-	-	/	-	**NA**	4	b
2006	2067	Brandade de morue	RTRH (fish)		-	-	-	-	-	/	-	**NA**	4	b
2006	2068	Paëlla	RTRH (paella)		-	-	-	-	-	/	-	**NA**	4	b
2006	2069	Hachis parmentier	RTRH (potatoes)		-	-	-	-	-	/	-	**NA**	4	b
2006	**1044**	**Lasagnes**	**RTRH (Lasagnes)**	-	+	+	+	+	+	+/+	+	**PA**	4	b
2006	**1186**	**Epinards béchamel**	**RTC spinach**	+	+	/	/	+	+	+/+	+	**PA**	4	b
2006	**1671**	**Plat cuisiné bolivien**	**RTRH**	+	+	/	/	+	+	+/+	+	**PA**	4	b
2006	**1673**	**Mignon de veau sauce écrevisse**	**RTRH (veal)**	+	-	+	+	+	+	+/+	+	**PA**	4	b
2006	**2258**	**Merguez ratatouille**	**RTRH (vegetables merguez)**	-	-	-	-	-	-	/	-	**NA**	4	b
2006	**2259**	**Hachis parmentier**	**RTRH (potatoes)**	+	-	-	-	-	-	/	-	**NA**	4	b
2006	**2260**	**Couscous**	**RTRH (Couscous)**	-	-	-	-	-	-	/	-	**NA**	4	b
2006	**2261**	**Escalope à la crème**	**RTRH (poultry)**	-	-	-	-	-	-	/	-	**NA**	4	b
2006	**2309**	**Poulet massala**	**RTRH (chicken)**	+	+	/	/	+	+	+/+	+	**PA**	4	b
2006	**2310**	**Travers de porc au miel**	**RTRH (pork)**	+	+	/	/	+	+	+/+	+	**PA**	4	b
2006	**2311**	**Poulet Korma**	**RTRH (chicken)**	+	+	/	/	+	+	+/+	+	**PA**	4	b
2015	**3273**	**Tomate farcie cuite**	**RTRH (beef tomatoes)**	+p	+p	/	/	+	+p	+/+	+	**PA**	4	b
2015	**3274**	**Lasagne bolognaise**	**RTRH (beef pastas)**	+p	+p	/	/	+	+p	+/+	+	**PA**	4	b
2015	**3429**	**Macaraoni bœuf, tomate**	**RTRH (pasta beef)**	st	st	st	-	-	st	/	-	**NA**	4	b
2015	**3430**	**Hachis parmentier**	**RTRH (potatoes)**	st	-	st	-	-	-	/	-	**NA**	4	b
2019	**7399**	**Rougail de saucisses**	**RTRH (sausages)**	st	st	st	st	-	st	/	-	**NA**	4	b
2019	**8067**	**Hachis parmentier**	**RTRH (potatoes)**	+p	+p	/	/	+	+p	+/+	+	**PA**	4	b
2006	1226	Chou chantilly	Egg-based dessert	-	-	-	-	-	-	/	-	**NA**	4	c
2006	1227	Ile flottante	Egg-based dessert	-	-	-	-	-	-	/	-	**NA**	4	c
2006	1228	Religieuse café	Egg-based dessert	-	-	-	-	-	-	/	-	**NA**	4	c
2006	1229	Tartelette fraise	Egg-based dessert	-	-	-	-	-	-	/	-	**NA**	4	c
2006	2063	Millefeuille	Pastry		-	-	-	-	-	/	-	**NA**	4	c
2006	2064	Gâteau Tutti fruits	Pastry		-	-	-	-	-	/	-	**NA**	4	c
2006	**1674**	**Omelette nature**	**Omelette**	+	+	/	/	+	+	+/+	+	**PA**	4	c
2006	**2361**	**Aumônier framboise**	**Pastry**	-	-	+	+	+	+d	+/+	+	**PA**	4	c
2006	**2365**	**Eclair à la vanille**	**Pastry**	-	-	+	+	+	+ (2)	+/+	+	**PA**	4	c
2006	**2366**	**Framboisier**	**Pastry**	-	-	+	+	+	+	+/+	+	**PA**	4	c
2006	**2367**	**Gâteau éclipse**	**Pastry**	-	-	-	-	-	d (blue green)	-	-	**NA**	4	c
2019	**7400**	**Tortilla pommes de terre**	**Egg-based product (tortilla)**	+p	+p	/	/	+	+p	+/+	+	**PA**	4	c
2019	**7401**	**Tortilla pommes de terre**	**Egg-based product (tortilla)**	+p	+p	/	/	+	+p	+/+	+	**PA**	4	c
2019	**7402**	**Tortilla aux oignons**	**Egg-based product (tortilla)**	+p	+p	/	/	+	+p	+/+	+	**PA**	4	c

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				IMS 6h		IMS 24h		Final Result	RAPID'*E. coli* O157:H7	Confirmation Latex O157 / H7	Final result	Agreement Ref/Alt		
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157							
2019	**7403**	**Flan pâtissier**	**Pastry**	st	st	st	st	**-**	st	/	**-**	**NA**	4	c
2019	**7404**	**Flan pâtissier**	**Pastry**	+p	+p	/	/	**+**	+p	+/+	**+**	**PA**	4	c
2019	**7405**	**Choux chantilly**	**Pastry**	st	st	st	st	**-**	st	/	**-**	**NA**	4	c
2019	**7784**	**Eclair au chocolat**	**Pastry**	st	st	st	st	**-**	st	/	**-**	**NA**	4	c
2019	**7785**	**Choux chantilly**	**Pastry**	st	st	st	st	**-**	st	/	**-**	**NA**	4	c
2019	**7786**	**Tartelette framboise**	**Pastry**	+p	+p	/	/	**+**	+p	+/+	**+**	**PA**	4	c
2019	**8061**	**Omelette à la pomme de terre**	**Egg-based product (tortilla)**	+p	+p	/	/	**+**	+p	+/+	**+**	**PA**	4	c
2019	**8062**	**Omelette à la pomme de terre**	**Egg-based product (tortilla)**	+Md	+p	/	/	**+**	+p	+/+	**+**	**PA**	4	c
2019	**8063**	**Omelette à la pomme de terre**	**Egg-based product (tortilla)**	+Md	+p	/	/	**+**	+p	+/+	**+**	**PA**	4	c

Appendix 5 – Relative level of detection study: raw data

Matrix: Ground beef
Strain: *Escherichia coli* O157:H7 Ad933

Aerobic mesophilic flora: 1,6 10^3 CFU/g

N° sample	Level	Inoculation level (CFU/sample)	Reference method: ISO 16654♦						Alternative method: RAPID'*E. coli* O157:H7 16 h at 41.5°C			
			IMS 6h		IMS 24h		Final Result	Number positive samples/Total	Reading	Confirmation	Final result	Number positive samples/Total
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157						
7672	0	0	st	st	st	st	-	0/5	st	/	-	0/5
7673			st	st	st	st	-		st	/	-	
7674			st	st	st	st	-		st	/	-	
7675			st	st	st	st	-		st	/	-	
7676			st	st	st	st	-		st	/	-	
7679	1	1,0	st	st	st	st	-	13/20	st	/	-	13/20
7680			+p	+p	/	/	+		+p	+	+	
7681			+p	+p	/	/	+		+M	+	+	
7682			+p	+p	/	/	+		+p	+	+	
7683			st	st	st	st	-		st	/	-	
7684			+p	+p	/	/	+		+p	+	+	
7685			st	st	st	st	-		st	/	-	
7686			+p	+p	/	/	+		+p	+	+	
7687			st	st	st	-	-		st	/	-	
7688			+p	+p	/	/	+		+p	+	+	
7689			+p	+p	/	/	+		+p	+	+	
7690			st	st	st	-	-		st	/	-	
7691			+p	+p	/	/	+		+p	+	+	
7692			+p	+p	/	/	+		+p	+	+	
7693			st	st	/	/	-		st	/	-	
7694			+p	+p	/	/	+		+p	+	+	
7695			-	-	-	-	-		+pd	-	-	
7696			+p	+p	/	/	+		+p	+	+	
7697			+p	+p	/	/	+		+p	+	+	
7698			+p	+p	/	/	+		+p	+	+	
7699	2	4,5	+p	+p	/	/	+	5/5	+M	+	+	5/5
7700			+p	+p	/	/	+		+M	+	+	
7701			+p	+p	/	/	+		+M	+	+	
7702			+p	+p	/	/	+		+p	+	+	
7703			+p	+p	/	/	+		+p	+	+	

♦ Analyses performed according to the COFRAC accreditation

Matrix: Raw milk
Strain: *Escherichia coli* O157:H7 R33-98

Aerobic mesophilic flora: 6,1 10^4 CFU/g

N° sample	Level	Inoculation level (CFU/sample)	Reference method: ISO 16654♦						Alternative method: RAPID'*E. coli* O157:H7			
			IMS 6h		IMS 24h		Final Result	Number positive samples/Total	**16 h** at 41,5°C			
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157			Reading	Confirmation	Final result	Number positive samples/Total
1924	0	/	-	-	+	-	-	0/6	-	/	-	0/6
1925			+d	-	-	-	-		-	/	-	
1926			+d	+1col	+	-	-		-	/	-	
1927			+d	+1col	-	-	-		+d (1)	-	-	
1928			-	+	-	-	-		-	/	-	
1929			-	+	+	-	-		+d(1)	-	-	
1930	1	0,3	+d	+	+	-	-	0/6	-	/	-	0/6
1931			-	-	+	-	-		-	/	-	
1932			-	+d	+	-	-		-	/	-	
1933			-	-	+	-	-		-	/	-	
1934			-	-	+	-	-		-	/	-	
1935			+d	-	+	-	-		-	/	-	
1936	2	0,6	+	-	-	-	-	3/6	-	/	-	4/6
1937			+	+	+	+	+		+d	+	+	
1938			+	-	-	-	+		+d	+	+	
1939			+d	-	-	-	-		+	+	+	
1940			+	-	+	+	+		+	+	+	
1941			-	-	+	-	-		+2col	-	-	
1942	3	1,2	+	-	+	-	-	5/6	-	/	-	3/6
1943			+d	+	+	+	+		+	+	+	
1944			+d	+d	+	+	+		-	/	-	
1945			-	-	+	+	+		+	+	+	
1946			-	-	+	+	+		+	+	+	
1947			-	-	+	+	+		-	/	-	
1948	4	3,1	-	-	+	+	+	6/6	+	+	+	6/6
1949			-	-	+	+	+		+	+	+	
1950			+d	-	+	+	+		+	+	+	
1951			-	-	+	+	+		+	+	+	
1952			-	-	+	+	+		+	+	+	
1953			-	-	+	+	+		+	+	+	

♦ Analyses performed according to the COFRAC accreditation

Matrix: Cider
Strain: *Escherichia coli* O157:H7 LS56

Aerobic mesophilic flora: <20 CFU/g

N° sample	Level	Inoculation level (CFU/sample)	Reference method: ISO 16654♦						Alternative method: RAPID'*E. coli* O157:H7			
			IMS 6h		IMS 24h		Final Result	Number positive samples/Total	16H 41,5°C			
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157			Reading	Confirmation	Final result	Number positive samples/Total
2206	0	/	-	-	-	-	-	0/6	+	-	-	0/6
2207			-	-	-	-	-		+	-	-	
2208			-	-	-	-	-		+	-	-	
2209			-	-	-	-	-		+	-	-	
2210			-	-	-	-	-		+	-	-	
2211			-	-	-	-	-		-	/	-	
2212	1	0,3	-	-	-	-	-	3/6	+	-	-	5/6
2213			+	+	/	/	+		+	+	+	
2214			-	-	-	-	-		+	+	+	
2215			-	-	-	-	-		+	+	+	
2216			+	+	/	/	+		+	+	+	
2217			+	+	/	/	+		+	+	+	
2218	2	0,6	-	-	-	-	-	3/6	+	+	+	4/6
2219			-	-	-	-	-		+	+	+	
2220			+	+	/	/	+		+	-	-	
2221			+	+	/	/	+		+	-	-	
2222			-	-	-	-	-		+	+	+	
2223			+	+	/	/	+		+	+	+	
2224	3	1,2	+	+	/	/	+	3/6	+	+	+	6/6
2225			-	-	-	-	-		+	+	+	
2226			-	-	-	-	-		+	+	+	
2227			-	-	-	-	-		+	+	+	
2228			+	+	/	/	+		+	+	+	
2229			+	+	/	/	+		+	+	+	
2230	4	3	+	+	/	/	+	6/6	+	+	+	5/6
2231			+	-	+	+	+		+	+	+	
2232			+	+	/	/	+		+	+	+	
2233			+	+	/	/	+		+	+	+	
2234			+	+	/	/	+		+	-	-	
2235			+	+	/	/	+		+	+	+	

♦ Analyses performed according to the COFRAC accreditation

Matrix: Deli-Salad (Caesar salad)
Strain: *Escherichia coli* O157:H7 Ad2986

Aerobic mesophilic flora: 3,5 10^7 CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 16654♦						Alternative method: RAPID'*E. coli* O157:H7 16 h at 41.5°C			
			IMS 6h		IMS 24h		Final Result	Number positive samples/Total	Reading	Confirmation	Final result	Number positive samples/Total
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157						
7939	0	0	-	-	-	-	-	0/5	-	/	-	0/5
7940			-	-	-	-	-		-	/	-	
7941			-	-	-	-	-		-	/	-	
7942			-	-	-	-	-		-	/	-	
7943			-	-	-	-	-		-	/	-	
8154	1	0,9	-	-	st	-	-	6/20	-	/	-	6/20
8155			+1/2	+m	/	/	+		+M	+	+	
8156			st	-	st	-	-		-	/	-	
8157			st	-	st	-	-		-	/	-	
8158			st	-	st	-	-		-	/	-	
8159			st	-	st	-	-		-	/	-	
8160			+M	+M	/	/	+		+p	+	+	
8161			st	-	st	-	-		-	/	-	
8162			st	-	st	-	-		-	/	-	
8163			st	-	st	-	-		-	/	-	
8164			st	-	st	-	-		-	/	-	
8165			st	-	st	-	-		-	/	-	
8166			st	-	st	-	-		-	/	-	
8167			+p	+1/2	/	/	+		+p	+	+	
8168			+M	+M	/	/	+		+p	+	+	
8169			+M	+M	/	/	+		+M	+	+	
8170			+M	+m	/	/	+		+M	+	+	
8171			-	-	st	-	-		-	/	-	
8172			st	-	st	-	-		-	/	-	
8173			st	-	st	-	-		-	/	-	
7948	2	2,3	+M	+1/2	/	/	+	5/5	+M	+	+	5/5
7949			+Md	+1/2	/	/	+		+M	+	+	
7950			+M	+m	/	/	+		+M	+	+	
7951			+M	+1/2	/	/	+		+M	+	+	
7952			+M	+m	/	/	+		+M	+	+	

♦ Analyses performed according to the COFRAC accreditation

Appendix 6 – Inclusivity and exclusivity study: raw data

INCLUSIVITY STRAINS												
No	Srain	Serotype	Reference	Origin	RAPID'*E. coli* O157:H7							
					RAPID'*E. coli* O157:H7		Confirmation					
					Typical	*Aspect*	Oxoid	Wellcolex		Rim		Prolex
							O157	O157	H7	O157	H7	O157
1	*Escherichia coli*	O157:H7	B177	Slaughterhouse environment	+	Dark blue	+	+	-	+	+	+
2	*Escherichia coli*	O157:H7	BV2	Slaughterhouse environment	+	Dark blue	+	+	-	+	+	+
3	*Escherichia coli*	O157:H7	BR3	Slaughterhouse environment	+	Dark blue	+	+	+	+	+	+
4	*Escherichia coli*	O157:H7	BD4	Slaughterhouse environment	+	Dark blue	+	+	+	+	+	+
5	*Escherichia coli*	O157:H7	ENV177	STEP[2]	+	Dark blue	+	+	+	+	+	+
6	*Escherichia coli*	O157:H7	ET8	STEP	+	Dark blue	+	+	+	+	+	+
7	*Escherichia coli*	O157:H7	EK9	STEP	+	Dark blue	+	+	+	+	+	+
8	*Escherichia coli*	O157:H7	435	Ground beef	+	Dark blue	+	+	+	+	+	+
9	*Escherichia coli*	O157:H7	670T	Ground beef	+	Dark blue	+	+	+	+	+	+
10	*Escherichia coli*	O157:H7	730T	Ground beef	+	Dark blue	+	+	+	+	+	+
11	*Escherichia coli*	O157:H7	226T	Ground beef	+	Dark blue	+	+	+	+	+	+
12	*Escherichia coli*	O157:H7	42197-1	Ground beef	+	Dark blue	+	+	+	+	+	+
13	*Escherichia coli*	O157:H7	A3612	Ground beef	+	Dark blue	+	+ weak	+ weak	+	+	+
14	*Escherichia coli*	O157:H7	A4513	Ground beef	+	Dark blue	+	+	+	+	+	+
15	*Escherichia coli*	O157:H7	A1075	Ground beef	+	Dark blue	+	+	-	+	+	+
16	*Escherichia coli*	O157:H7	B68	Slaughterhouse environment	+	Dark blue	+	+	+	+	+	+
17	*Escherichia coli*	O157:H7	AT40	Slaughterhouse environment	+	Dark blue	+	+	+	+	+	+
18	*Escherichia coli*	O157:H7	AV36	Slaughterhouse environment	+	Dark blue	+	+	+	+	+	+
19	*Escherichia coli*	O157:H7	AR15	Slaughterhouse environment	+	Dark blue	+	+	+	+	-	+
20	*Escherichia coli*	O157:H7	LS3	Feces	+	Dark blue	+	+	+	+	+	+
21	*Escherichia coli*	O157:H7	AMVT6	Feces	+	Dark blue	+	+ weak	+ weak	+	+	+

[2] STEP: sewage treatment plant

INCLUSIVITY STRAINS												
No	Srain	Serotype	Reference	Origin	RAPID'*E. coli* O157:H7							
					RAPID'*E. coli* O157:H7		Confirmation					
					Typical	*Aspect*	Oxoid	Wellcolex		Rim		Prolex
							O157	O157	H7	O157	H7	O157
22	*Escherichia coli*	O157:H7	ATKP8	Feces	+	Dark blue	+	+	+	+	+	+
23	*Escherichia coli*	O157:H7	AZRS15	Feces	+	Dark blue	+	-	+	+	+	+ weak
24	*Escherichia coli*	O157:H7	R33-9	Bovine feces	+	Dark blue	+	+	+	+	+	+
25	*Escherichia coli*	O157:H7	AZ15-6	Bovine feces	+	Dark blue	+	+	+	+	+	+ weak
26	*Escherichia coli*	O157:H7	AQ29-4	Bovine feces	+	Dark blue	+	+	+	+	+	+
27	*Escherichia coli*	O157:H7	AA18-3	Bovine feces	+	Dark blue	+	+	+	+	+	+
28	*Escherichia coli*	O157:H7	LS56	Feces	+	Dark blue	+	+	+ weak	+	+	+
29	*Escherichia coli*	O157:H7	A425TK	Feces	+	Dark blue	+	+	+	+	+	+
30	*Escherichia coli*	O157:H7	A206RP	Feces	+	Dark blue	+	+	+	+	+	+
31	*Escherichia coli*	O157:H7	A778EF	Feces	+	Dark blue	+	+	+	+	+	+
32	*Escherichia coli*	O157:H7	MK41242	Ground beef	+	Dark blue	+	+	+ weak	+	+	+
33	*Escherichia coli*	O157:H7	AMK2608	Ground beef	+	Dark blue	+	+	+	+	+	+
34	*Escherichia coli*	O157:H7	AMK1506	Ground beef	+	Dark blue	+	+	+	+	+	+
35	*Escherichia coli*	O157:H7	AMK1311	Ground beef	+	Dark blue	+	+	+	+	+	+
36	*Escherichia coli*	O157:H7	37006ID	Ground beef	+	Dark blue	+	+	+	+	+	+
37	*Escherichia coli*	O157:H7	A1518ID	Ground beef	+	Dark blue	+	+	+	+	+ weak	+
38	*Escherichia coli*	O157:H7	A1512ID	Ground beef	+	Dark blue	+	+	+	+	+	+
39	*Escherichia coli*	O157:H7	A1814ID	Ground beef	+	Dark blue	+	+	+	+	+	+
40	*Escherichia coli*	O157:H7	A1989ID	Ground beef	+	Dark blue	+	+	+	+	+	+
41	*Escherichia coli*	O157:H7	EF190	Feces	+	Dark blue	+	+	-	+	+	+
42	*Escherichia coli*	O157:H7	EF187	Feces	+	Dark blue	+	+	+	+	+	+
43	*Escherichia coli*	O157:H7	CIP103571 (ATCC 35150)	Clinical	+	Dark blue	+	+	+	+	+	+
44	*Escherichia coli*	O157:H7	ATCC 43888	Unknown	+	Dark blue	+	+	+	+	+	+
45	*Escherichia coli*	O157:H7	Ad485	Ground beef	+	Dark blue	+	+	+ weak	+	-	+
46	*Escherichia coli*	O157:H7	Ad486	Ground beef	+	Dark blue	+	+	-	+	+ late	+
47	*Escherichia coli*	O157:H7	Ad487	Ground beef	+	Dark blue	+	+	+ weak	+	-	+
48	*Escherichia coli*	O157:H7	Ad488	Ground beef	+	Dark blue	+	+	auto +	+	-	+
49	*Escherichia coli*	O157:H7	Ad489	Ground beef	+	Dark blue	+	+	+ weak	+	-	+
50	*Escherichia coli*	O157:H7	ATCC 700728	Unknown	+	Dark blue	+	+	+	+	+	+

EXCLUSIVITY STRAINS							
No	Strain	Serotype	Reference	Origin	RAPID'*E. coli* O157:H7		
					RAPID'*E. coli* O157:H7		Agglutination
					Typical	*Aspect*	Oxoid test
1	*Escherichia coli*	O92:H33	JM221	Clinic	+	Dark blue	-
2	*Escherichia coli*	O3:H2	38765	Clinic	-	Green blue	/
3	*Escherichia coli*	O78:H11	H10407	Clinic	-	Green blue	/
4	*Escherichia coli*	O6:H6	EDL1493	Clinic	-	Gray green	/
5	*Escherichia coli*	O6:H10	ECOR10	Clinic	-	Blue translucent edge	/
6	*Escherichia coli*	O111:H21	DEC6a	Clinic	Growth -		/
7	*Escherichia coli*	O86:H43	ECOR23	Elephant	-	Dark blue, blue halo	/
8	*Escherichia coli*	O26:H11	DEC9a	Clinic	Growth -		/
9	*Escherichia coli*	O111:H8	DEC8b	Clinic	-	Green blue	/
10	*Escherichia coli*	O128:H2	DEC11a	Clinic	-	Green blue	/
11	*Escherichia coli*	O111:H2	DEC12a	Clinic	Growth -		/
12	*Escherichia coli*	O128:H7	DEC13a	Clinic	-	Grey blue, green halo	/
13	*Escherichia coli*	O78:H12	TX-1	Clinic	-	Green blue	/
14	*Escherichia coli*	O104:H21	ECOR26	Clinic	-	Green blue, green blue halo	/
15	*Escherichia coli*	O157:H43	DEC7a	Pork	Growth -		/
16	*Escherichia coli*	O55:H7	DEC5d	Clinic	-	Green blue, blue halo	/
17	*Escherichia coli*	O44:H18	42	Clinic	-	Grey green	/
18	*Escherichia coli*	O127:H6	E2348/69	Clinic	-	Dark blue, blue halo	/
19	*Escherichia coli*	O55:H6	DEC1a	Clinic	+	Dark blue	-
20	*Escherichia coli*	O18:K1:H7	RS218	Clinic	-	Green blue, blue green halo	/
21	*Salmonella*	Landau	Ad499	Food product	-	White, yellow agar	/
22	*Salmonella*	Sternhauze	Ad500	Food product	-	White, yellow agar	/
23	*Salmonella*	Urbana	Ad501	Food product	-	White, yellow agar	/
24	*Salmonella*	Wayne	Ad502	Food product	-	White, yellow agar	/
25	*Hafnia alvei*		88	Pastries	-	Blue plate, translucent edge	/
26	*Hafnia alvei*		167	Sausage	-	Red center grey	/
27	*Citrobacter freundii*		25	Frozen spinaches	-	Green blue	/
28	*Citrobacter freundii*		104	Ground beef	-	Blue grey	/
29	*Escherichia vulneris*		127	Raw milk	-	Turquoise green with halo	/
30	*Escherichia vulneris*		134	Pork liver	-	White, yellow agar	/
31	*Escherichia coli*	O157	Ad524	Dairy environment	-	Turquoise green with halo	/

EXCLUSIVITY STRAINS							
No	Strain	Serotype	Reference	Origin	RAPID'*E. coli* O157:H7		
					RAPID'*E. coli* O157:H7		Agglutination
					Typical	***Aspect***	**Oxoid test**
32	*Escherichia coli*	O157	Ad525	Primary production (bovine feces)	-	Turquoise green with halo	/
33	*Escherichia coli*	O157	Ad526	Primary production (bovine feces)	-	Turquoise green with halo	/
34	*Escherichia coli*	O157	Ad527	Clinic	-	Turquoise green with halo	/
35	*Escherichia coli*	O157:H-	01.12.903	Unknown	-	Green grey	/
36	*Escherichia coli*	O157:H-	01.12.905	Unknown	-	Green grey	/

Appendix 7 – Inter-laboratory study: results obtained by the collaborative laboratories and the expert laboratory

Laboratory **A**

Aerobic mesophilic flora: 1,9.10³ CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7					Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations				Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7			
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim		
A1	-	-	/	/		/		-	-	/		/		-	NA
A5	-	-	/	/		/		-	-	/		/		-	NA
A8	-	-	/	/		/		-	-	/		/		-	NA
A9	-	-	/	/		/		-	-	/		/		-	NA
A13	-	-	/	/		/		-	-	/		/		-	NA
A14	-	-	/	/		/		-	-	/		/		-	NA
A16	-	-	/	/		/		-	-	/		/		-	NA
A19	-	-	/	/		/		-	-	/		/		-	NA
A2	+	+	+	+		+		+	+	+		+		+	PA
A6	+	+	+	+		+		+	+	+		+		+	PA
A7	+	+	+	+		+		+	+	+		+		+	PA
A11	+	+	+	+		+		+	+	+		+		+	PA
A15	+	+	+	+		+		+	+	+		+		+	PA
A18	+	+	+	+		+		+	+	+		+		+	PA
A20	+	+	+	+		+		+	+	+		+		+	PA
A22	+	+	+	+		+		+	+	+		+		+	PA
A3	+	+	+	+		+		+	+	+		+		+	PA
A4	+	+	+	+		+		+	+	+		+		+	PA
A10	+	+	+	+		+		+	+	+		+		+	PA
A12	+	+	+	+		+		+	+	+		+		+	PA
A17	+	+	+	+		+		+	+	+		+		+	PA
A21	+	+	+	+		+		+	+	+		+		+	PA
A23	+	+	+	+		+		+	+	+		+		+	PA
A24	+	+	+	+		+		+	+	+		+		+	PA

Laboratory B
Aerobic mesophilic flora: 8,0.10² CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7					Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations				Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7			
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim		
B1	-	-	/	/		/		-	-	/		/		-	**NA**
B5	-	-	/	/		/		-	-	/		/		-	**NA**
B8	-	-	/	/		/		-	-	/		/		-	**NA**
B9	-	-	/	/		/		-	-	/		/		-	**NA**
B13	-	-	/	/		/		-	-	/		/		-	**NA**
B14	-	-	/	/		/		-	-	/		/		-	**NA**
B16	+	+	+	+		+		+	+	+		+		+	**PA**
B19	-	-	/	/		/		-	-	/		/		-	**NA**
B2	+	+	+	+		+		+	+	+		+		+	**PA**
B6	+	+	+	+		+		+	+	+		+		+	**PA**
B7	+	+	+	+		+		+	+	+		+		+	**PA**
B11	+	+	+	+		+		+	+	+		+		+	**PA**
B15	+	+	+	+		+		+	+	+		+		+	**PA**
B18	+	+	+	+		+		+	+	+		+		+	**PA**
B20	+	+	+	+		+		+	+	+		+		+	**PA**
B22	+	+	+	+		+		+	+	+		+		+	**PA**
B3	+	+	+	+		+		+	+	+		+		+	**PA**
B4	+	+	+	+		+		+	+	+		+		+	**PA**
B10	+	+	+	+		+		+	+	+		+		+	**PA**
B12	+	+	+	+		+		+	+	+		+		+	**PA**
B17	+	+	+	+		+		+	+	+		+		+	**PA**
B21	+	+	+	+		+		+	+	+		+		+	**PA**
B23	+	+	+	+		+		+	+	+		+		+	**PA**
B24	+	+	+	+		+		+	+	+		+		+	**PA**

Laboratory C
Aerobic mesophilic flora:> 3,0.10^{7} CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7					Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations			Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7		
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim	
C1	-	-	/	/		/		-	-	/		/		-	**NA**
C5	+	+	+	+		(+)		+	+	+		(+)		+	**PA**
C8	+	+	+	+		(+)		+	+	+		(+)		+	**PA**
C9	+	+	+	+		+		+	+	+		+		+	**PA**
C13	-	-	/	/		/		-	-	/		/		-	**NA**
C14	-	-	/	/		/		-	-	/		/		-	**NA**
C16	+	+	+	+		(+)		+	+	+		(+)		+	**PA**
C19	+	+	+	+		(+)		+	+	+		(+)		+	**PA**
C2	+	+	+	+		+		+	+	+		+		+	**PA**
C6	+	+	+	+		(+)		+	+	+		(+)		+	**PA**
C7	+	+	+	+		+		+	+	+		+		+	**PA**
C11	+	+	+	+		(+)		+	+	+		(+)		+	**PA**
C15	+	+	+	+		+		+	+	+		+		+	**PA**
C18	+	+	+	+		(+)		+	+	+		(+)		+	**PA**
C20	+	+	+	+		(+)		+	+	+		(+)		+	**PA**
C22	+	+	+	+		(+)		+	+	+		(+)		+	**PA**
C3	+	+	+	+		(+)		+	+	+		(+)		+	**PA**
C4	+	+	+	+		(+)		+	+	+		(+)		+	**PA**
C10	+	+	+	+		(+)		+	+	+		(+)		+	**PA**
C12	+	+	+	+		(+)		+	+	+		(+)		+	**PA**
C17	+	+	+	+		+		+	+	+		+		+	**PA**
C21	+	+	+	+		(+)		+	+	+		(+)		+	**PA**
C23	+	+	+	+		(+)		+	+	+		(+)		+	**PA**
C24	+	+	+	+		(+)		+	+	+		(+)		+	**PA**

(+):slow reaction

Laboratory D

Aerobic mesophilic flora: Inconsistent results :and 1200 (-3);13 and 3 (-4) CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7						Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations				Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7			
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim		
D1	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
D5	+(1 col)	-	/	+	+	+	+	+	-	/	/	/	/	-	**ND**
D8	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
D9	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
D13	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
D14	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
D16	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
D19	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
D2	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
D6	+	+	+	+	+	+	+	+	+	+	+	-	-	+	**PA**
D7	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
D11	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
D15	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
D18	+	+	+	+	+	+	+	+	+	+	+	-	+	+	**PA**
D20	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
D22	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
D3	+	+	+	+	+	+	+	+	+	+	+	-	-	+	**PA**
D4	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
D10	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
D12	+	+	+	+	+	+	-	+	+	+	+	-	-	+	**PA**
D17	+	+	+	+	+	-	-	+	+	+	+	-	+	+	**PA**
D21	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
D23	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
D24	+	+	+	+	+	-	+	+	+	+	+	-	-	+	**PA**

Laboratory E
Aerobic mesophilic flora: 5,2.10^5 cfu/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7						Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations				Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7			
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim		
E1	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
E5	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
E8	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
E9	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
E13	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
E14	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
E16	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
E19	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
E2	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
E6	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
E7	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
E11	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
E15	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
E18	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
E20	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
E22	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
E3	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
E4	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
E10*	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
E12	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
E17	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
E21	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
E23	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
E24	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**

E10:broken flask

Laboratory **F**
Aerobic mesophilic flora:8,8.10⁴ CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7						Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations				Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7			
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim		
F1	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
F5	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
F8	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
F9	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
F13	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
F14	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
F16	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
F19	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
F2	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
F6	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
F7	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
F11	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
F15	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
F18	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
F20	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
F22	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
F3	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
F4	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
F10	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
F12	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
F17	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
F21	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
F23	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
F24	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**

Laboratory G
Aerobic mesophilic flora:6,7.10³ CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7						Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations				Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7			
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim		
G1	+	+	+	+	+	-	-	-	+	+	+	-	-	+	**PD**
G5	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
G8	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
G9	-	-	-	/	/	/	/	-	-	/	/	/	/	-	**NA**
G13	-	-	-	/	/	/	/	-	-	/	/	/	/	-	**NA**
G14	-	-	-	/	/	/	/	-	-	/	/	/	/	-	**NA**
G16	-	-	-	/	/	/	/	-	-	/	/	/	/	-	**NA**
G19	-	-	-	/	/	/	/	-	-	/	/	/	/	-	**NA**
G2	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
G6	+	+	+	+	+	(+)	+	+	+	+	+	+	+	+	**PA**
G7	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
G11	+	+	+	+	+	(+)	(+)	+	+	+	+	+	+	+	**PA**
G15	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
G18	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
G20	+	+	+	+	+	-	-	+	+	+	+	+	+	+	**PA**
G22	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
G3	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
G4	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
G10	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
G12	+	+	+	+	+	(+)	+	+	+	+	+	+	+	+	**PA**
G17	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
G21	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
G23	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
G24	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**

(+):weak reaction

Laboratory H
Aerobic mesophilic flora: 3,4.10^5 CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coliO157:H7					Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations			Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7		
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim	
H1	-	-	/	/		/		-	-	/		/		-	NA
H5	-	-	/	/		/		-	-	/		/		-	NA
H8	-	-	/	/		/		-	-	/		/		-	NA
H9	-	-	/	/		/		-	-	/		/		-	NA
H13	+	-	+	+		+		+	-	/		/		-	ND
H14	-	-	/	/		/		-	-	/		/		-	NA
H16	+	-	+	+		+/-		+	-	/		/		-	ND
H19	+	+	+	+		+/-		+	+	+		-		+	PA
H2	+	+	+	+		+		+	+	+		+		+	PA
H6	+	+	+	+		+		+	+	+		+		+	PA
H7	+	+	+	+		+		+	+	+		+		+	PA
H11	+	+	+	+		+		+	+	+		+/-		+	PA
H15	+	+	+	+		+/-		+	+	+		+		+	PA
H18	+	+	+	+		+		+	+	+		+		+	PA
H20	+	+	+	+		-		+	+	+		-		+	PA
H22	+	+	+	+		+		+	+	+		+/-		+	PA
H3	+	+	+	+		+/-		+	+	+		+		+	PA
H4	+	+	+	+		+/-		+	+	+		+		+	PA
H10	+	+	+	+		-		+	+	+		-		+	PA
H12	+	+	+	+		+		+	+	+		+		+	PA
H17	+	+	+	+		+/-		+	+	+		+/-		+	PA
H21	+	+	+	+		+/-		+	+	+		+/-		+	PA
H23	+	+	+	+		-		+	+	+		-		+	PA
H24	+	+	+	+		+/-		+	+	+		+/-		+	PA

Laboratory I
Aerobic mesophilic flora: 2,6.10⁶ CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7					Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations				Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7			
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim		
I1	-	-	/	/		/		-	-	/		/		-	NA
I5	-	-	/	/		/		-	-	/		/		-	NA
I8	-	-	/	/		/		-	-	/		/		-	NA
I9	-	-	/	/		/		-	-	/		/		-	NA
I13*	/	/	/	/		/		/	/	/		/		/	/
I14	-	-	/	/		/		-	-	/		/		-	NA
I16	-	-	/	/		/		-	-	/		/		-	NA
I19	-	-	/	/		/		-	-	/		/		-	NA
I2	+	+	+	+		+		+	+	+		+		+	PA
I6	+	+	+	+		+		+	+	+		+		+	PA
I7	+	+	+	+		+		+	+	+		+		+	PA
I11	+	+	+	+		+		+	+	+		+		+	PA
I15	+	+	+	+		+		+	+	+		+		+	PA
I18	+	+	+	+		+		+	+	+		+		+	PA
I20	+	+	+	+		+		+	+	+		+		+	PA
I22	+	+	+	+		+		+	+	+		+		+	PA
I3	+	+	+	+		+		+	+	+		+		+	PA
I4	+	+	+	+		+		+	+	+		+		+	PA
I10	+	+	+	+		+		+	+	+		+		+	PA
I12	+	+	+	+		+		+	+	+		+		+	PA
I17	+	+	+	+		+		+	+	+		+		+	PA
I21	+	+	+	+		+		+	+	+		+		+	PA
I23	+	+	+	+		+		+	+	+		+		+	PA
I24	+	+	+	+		+		+	+	+		+		+	PA

*I13:sample not tested; flask broken at receipt

Laboratory J
Aerobic mesophilic flora: 2,0.10^5 CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7					Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations				Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7			
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim		
J1	-	-	/	/		/		-	-	/		/		-	**NA**
J5	-	-	/	/		/		-	-	/		/		-	**NA**
J8	-	-	/	/		/		-	-	/		/		-	**NA**
J9	-	-	/	/		/		-	-	/		/		-	**NA**
J13	-	-	/	/		/		-	-	/		/		-	**NA**
J14	-	-	/	/		/		-	-	/		/		-	**NA**
J16	-	-	/	/		/		-	-	/		/		-	**NA**
J19	-	-	/	/		/		-	-	/		/		-	**NA**
J2	+	+	+	+		+		+	+	+		+		+	**PA**
J6	+	+	+	+		+		+	+	+		+		+	**PA**
J7	+	+	+	+		+		+	+	+		+		+	**PA**
J11	+	+	+	+		+		+	+	+		+		+	**PA**
J15	+	+	+	+		+		+	+	+		+		+	**PA**
J18	+	+	+	+		+		+	+	+		+		+	**PA**
J20	+	+	+	+		+		+	+	+		+		+	**PA**
J22	+	+	+	+		+		+	+	+		+		+	**PA**
J3	+	+	+	+		+		+	+	+		+		+	**PA**
J4	+	+	+	+		+		+	+	+		+		+	**PA**
J10	+	+	+	+		+		+	+	+		+		+	**PA**
J12	+	+	+	+		+		+	+	+		+		+	**PA**
J17	+	+	+	+		+		+	+	+		+		+	**PA**
J21	+	+	+	+		+		+	+	+		+		+	**PA**
J23	+	+	+	+		+		+	+	+		+		+	**PA**
J24	+	+	+	+		+		+	+	+		+		+	**PA**

Laboratory **L**
Aerobic mesophilic flora:8,6.10^5 CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7					Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations			Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7		
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim	
L1	-	-	/	/		/		-	-	/		/		-	**NA**
L5	-	-	/	/		/		-	-	/		/		-	**NA**
L8	-	-	/	/		/		-	-	/		/		-	**NA**
L9	-	-	/	/		/		-	-	/		/		-	**NA**
L13	-	-	/	/		/		-	-	/		/		-	**NA**
L14	-	-	/	/		/		-	-	/		/		-	**NA**
L16	-	-	/	/		/		-	-	/		/		-	**NA**
L19	-	-	/	/		/		-	-	/		/		-	**NA**
L2	+	+	+	+		+		+	+	+		+		+	**PA**
L6	+	+	+	+		+		+	+	+		+		+	**PA**
L7	+	+	+	+		+		+	+	+		+		+	**PA**
L11	+	+	+	+		+		+	+	+		+		+	**PA**
L15	+	+	+	+		+		+	+	+		+		+	**PA**
L18	+	+	+	+		+		+	+	+		+		+	**PA**
L20	+	+	+	+		+		+	+	+		+		+	**PA**
L22	+	+	+	+		+		+	+	+		+		+	**PA**
L3	+	+	+	+		+		+	+	+		+		+	**PA**
L4	+	+	+	+		+		+	+	+		+		+	**PA**
L10	+	+	+	+		+		+	+	+		+		+	**PA**
L12	+	+	+	+		+		+	+	+		+		+	**PA**
L17	+	+	+	+		+		+	+	+		+		+	**PA**
L21	+	+	+	+		+		+	+	+		+		+	**PA**
L23	+	+	+	+		+		+	+	+		+		+	**PA**
L24	+	+	+	+		+		+	+	+		+		+	**PA**

Laboratory M
Aerobic mesophilic flora:2,1.10³ CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7						Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations				Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7			
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim		
M1	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
M5	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
M8	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
M9	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
M13	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
M14	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
M16	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
M19	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
M2	+	+	+	+	+	-	+	+	+	+	+	-	+	+	**PA**
M6	+	+	+	+	+	-	+	+	+	+	+	-	+	+	**PA**
M7	+	+	+	+	+	-	+	+	+	+	+	-	+	+	**PA**
M11	+	+	+	+	+	-	+	+	+	+	+	-	+	+	**PA**
M15	+	+	+	+	+	-	+	+	+	+	+	-	+	+	**PA**
M18	+	+	+	+	+	-	+	+	+	+	+	-	+	+	**PA**
M20	+	+	+	+	+	-	+	+	+	+	+	-	+	+	**PA**
M22	+	+	+	+	+	-	+	+	+	+	+	-	+	+	**PA**
M3	+	+	+	+	+	-	+	+	+	+	+	-	+	+	**PA**
M4	+	+	+	+	+	-	+	+	+	+	+	-	+	+	**PA**
M10	+	+	+	+	+	-	+	+	+	+	+	-	+	+	**PA**
M12	+	+	+	+	+	-	+	+	+	+	+	-	+	+	**PA**
M17	+	+	+	+	+	-	+	+	+	+	+	-	+	+	**PA**
M21	+	+	+	+	+	-	+	+	+	+	+	-	+	+	**PA**
M23	+	+	+	+	+	-	+	+	+	+	+	-	+	+	**PA**
M24	+	+	+	+	+	-	+	+	+	+	+	-	+	+	**PA**

Laboratory N
Aerobic mesophilic flora:4,1.10^2 CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7					Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations				Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7			
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim		
N1	-	-	/	/		/		-	-	/		/		-	**NA**
N5	-	-	/	/		/		-	-	/		/		-	**NA**
N8	-	-	/	/		/		-	-	/		/		-	**NA**
N9	-	-	/	/		/		-	-	/		/		-	**NA**
N13	-	-	/	/		/		-	-	/		/		-	**NA**
N14	-	-	/	/		/		-	-	/		/		-	**NA**
N16	-	-	/	/		/		-	-	/		/		-	**NA**
N19	-	-	/	/		/		-	-	/		/		-	**NA**
N2	+	+	+	+		-		+	+	+		-		+	**PA**
N6	+	+	+	+		-		+	+	+		-		+	**PA**
N7	+	+	+	+		-		+	+	+		+		+	**PA**
N11	+	+	+	+		-		+	+	+		-		+	**PA**
N15	+	+	+	+		-		+	+	+		-		+	**PA**
N18	+	+	+	+		-		+	+	+		-		+	**PA**
N20	+	+	+	+		-		+	+	+		-		+	**PA**
N22	+	+	+	+		-		+	+	+		-		+	**PA**
N3	+	+	+	+		-		+	+	+		-		+	**PA**
N4	+	+	+	+		-		+	+	+		-		+	**PA**
N10	+	+	+	+		+		+	+	+		-		+	**PA**
N12	+	+	+	+		-		+	+	+		-		+	**PA**
N17	+	+	+	+		-		+	+	+		-		+	**PA**
N21	+	+	+	+		-		+	+	+		-		+	**PA**
N23	+	+	+	+		-		+	+	+		-		+	**PA**
N24	+	+	+	+		-		+	+	+		-		+	**PA**

Laboratory P
Aerobic mesophilic flora: 8,1.10³ CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7					Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations				Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7			
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim		
P1	-	-	/	/		/		-	-	/		/		-	**NA**
P5	+	+	+	+		+		+	+	+		+		+	**PA**
P8	+	+	+	+		+		+	+	+		+		+	**PA**
P9	+	+	+	+		+		+	+	+		+		+	**PA**
P13	+	+	+	+		+		+	+	+		+		+	**PA**
P14	-	-	/	/		/		-	-	/		/		-	**NA**
P16	+	+	+	+		+		+	+	+		+		+	**PA**
P19	+	+	+	+		+		+	+	+		+		+	**PA**
P2	+	+	+	+		+		+	+	+		+		+	**PA**
P6	+	+	+	+		+		+	+	+		+		+	**PA**
P7	+	+	+	+		+		+	+	+		+		+	**PA**
P11	+	+	+	+		+		+	+	+		+		+	**PA**
P15	+	+	+	+		+		+	+	+		+		+	**PA**
P18	+	+	+	+		+		+	+	+		+		+	**PA**
P20	+	+	+	+		+		+	+	+		+		+	**PA**
P22	+	+	+	+		+		+	+	+		+		+	**PA**
P3	+	+	+	+		+		+	+	+		+		+	**PA**
P4	+	+	+	+		+		+	+	+		+		+	**PA**
P10	+	+	+	+		+		+	+	+		+		+	**PA**
P12	+	+	+	+		+		+	+	+		+		+	**PA**
P17	+	+	+	+		+		+	+	+		+		+	**PA**
P21	+	+	+	+		+		+	+	+		+		+	**PA**
P23	+	+	+	+		+		+	+	+		+		+	**PA**
P24	+	+	+	+		+		+	+	+		+		+	**PA**

Laboratory Q
Aerobic mesophilic flora: 3,0.10⁴ CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7					Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations			Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7		
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim	
Q1	-	-	/	/		/		-	-	/		/		-	NA
Q5	-	-	/	/		/		-	-	/		/		-	NA
Q8	-	-	/	/		/		-	-	/		/		-	NA
Q9	-	-	/	/		/		-	-	/		/		-	NA
Q13	-	-	/	/		/		-	-	/		/		-	NA
Q14	-	-	/	/		/		-	-	/		/		-	NA
Q16	-	-	/	/		/		-	-	/		/		-	NA
Q19	-	-	/	/		/		-	-	/		/		-	NA
Q2	+	+	+	+		+		+	+	+		+		+	PA
Q6	+	+	+	+		+		+	+	+		+		+	PA
Q7	+	+	+	+		+		+	+	+		+		+	PA
Q11	+	+	+	+		+		+	+	+		+		+	PA
Q15	+	+	+	+		+		+	+	+		+		+	PA
Q18	+	+	+	+		+		+	+	+		+		+	PA
Q20	+	+	+	+		+		+	+	+		+		+	PA
Q22	+	+	+	+		+		+	+	+		+		+	PA
Q3	+	+	+	+		+		+	+	+		+		+	PA
Q4	+	+	+	+		+		+	+	+		+		+	PA
Q10	+	+	+	+		+		+	+	+		+		+	PA
Q12	+	+	+	+		+		+	+	+		+		+	PA
Q17	+	+	+	+		+		+	+	+		+		+	PA
Q21	+	+	+	+		+		+	+	+		+		+	PA
Q23	+	+	+	+		+		+	+	+		+		+	PA
Q24	+	+	+	+		+		+	+	+		+		+	PA

Laboratory R
Aerobic mesophilic flora:1,0.10^5 CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7					Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations			Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7		
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim	
R1	-	-	/	/		/		-	-	/		/		-	NA
R5	+	+	+	+		-		-	-	/		/		-	NA
R8	-	-	/	/		/		-	-	/		/		-	NA
R9	-	-	/	/		/		-	-	/		/		-	NA
R13	+	+	+	+		-		-	-	/		/		-	NA
R14	+	+	+	+		-		-	+	+		-		+	PD
R16	+	+	+	+		-		-	+	+		-		+	PD
R19	+	+	+	+		-		-	+	+		-		+	PD
R2	+	+	+	+		-		+	+	+		-		+	PA
R6	+	+	+	+		-		+	+	+		-		+	PA
R7	+	+	+	+		-		+	+	+		-		+	PA
R11	+	+	+	+		-		+	+	+		-		+	PA
R15	+	+	+	+		-		+	+	+		-		+	PA
R18	+	+	+	+		-		+	+	+		-		+	PA
R20	+	+	+	+		-		+	+	+		-		+	PA
R22	+	+	+	+		-		+	+	+		-		+	PA
R3	+	+	+	+		-		+	+	+		-		+	PA
R4	+	+	+	+		-		+	+	+		-		+	PA
R10	+	+	+	+		-		+	+	+		-		+	PA
R12	+	+	+	+		-		+	+	+		-		+	PA
R17	+	+	+	+		-		+	+	+		-		+	PA
R21	+	+	+	+		-		+	+	+		-		+	PA
R23	+	+	+	+		-		+	+	+		-		+	PA
R24	+	+	+	+		-		+	+	+		-		+	PA

Laboratory T
Aerobic mesophilic flora:<1 CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7					Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations				Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7			
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim		
T1	-	-	/	/		/		-	-	/		/		-	**NA**
T5	-	-	/	/		/		-	-	/		/		-	**NA**
T8	-	-	/	/		/		-	-	/		/		-	**NA**
T9	-	-	/	/		/		-	-	/		/		-	**NA**
T13	-	-	/	/		/		-	-	/		/		-	**NA**
T14	-	-	/	/		/		-	-	/		/		-	**NA**
T16	-	-	/	/		/		-	-	/		/		-	**NA**
T19	-	-	/	/		/		-	-	/		/		-	**NA**
T2	+	+	+	+		-		+	+	+		-		+	**PA**
T6	+	+	+	+		-		+	+	+		-		+	**PA**
T7	+	+	+	+		-		+	+	+		-		+	**PA**
T11	+	+	+	+		-		+	+	+		-		+	**PA**
T15	+	+	+	+		-		+	+	+		-		+	**PA**
T18	+	+	+	+		-		+	+	+		-		+	**PA**
T20	+	+	+	+		-		+	+	+		-		+	**PA**
T22	+	+	+	+		-		+	+	+		-		+	**PA**
T3	+	+	+	+		-		+	+	+		-		+	**PA**
T4	+	+	+	+		-		+	+	+		-		+	**PA**
T10	+	+	+	+		-		+	+	+		-		+	**PA**
T12	+	+	+	+		-		+	+	+		-		+	**PA**
T17	+	+	+	+		-		+	+	+		-		+	**PA**
T21	+	+	+	+		-		+	+	+		-		+	**PA**
T23	+	+	+	+		-		+	+	+		-		+	**PA**
T24	+	+	+	+		-		+	+	+		-		+	**PA**

Laboratory U
Aerobic mesophilic flora:4,3.10³ CFU/mL

N°Sample	Reference method: ISO 16654								Alternative method: RAPID'E. coli O157:H7						Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations				Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7			
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim		
U1	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
U5	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
U8	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
U9	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
U13	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
U14	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
U16	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
U19	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
U2	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
U6	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
U7	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
U11	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
U15	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
U18	+	+	+	+	+	-	-	+	+	+	+	-	-?	+	**PA**
U20	+	+	+	+	+	-	-	+	+	+	+	-	-?	+	**PA**
U22	+	+	+	+	+	+	+	+	+	+	+	-	+	+	**PA**
U3	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
U4	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
U10	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
U12	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
U17	+	+	+	+	+	-	-	+	+	+	+	-	-	+	**PA**
U21	+	+	+	+	+	-	+(chrom)	+	+	+	+	+	+	+	**PA**
U23	+	+	+	+	+	+(smac)	-	+	+	+	+	+	+	+	**PA**
U24	+	+	+	+	+	+(sma)	-?	+	+	+	+	-	-	+	**PA**

Laboratory V (ADRIA)
Aerobic mesophilic flora:7,1.10⁴ CFU/mL

N°Sample	Reference method: ISO 16654♦								Alternative method: RAPID'E. coli O157:H7						Agreement
	Typical colonies		Confirmations					Final result	Typical colonies	Confirmations				Final result	
	CT SMAC	CHROMagar O157	Indol test	Latex O157		Latex H7			RAPID'E.coli O157:H7	Latex O157		Latex H7			
				Wellcolex	Rim	Wellcolex	Rim			Wellcolex	Rim	Wellcolex	Rim		
V1	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
V5	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
V8	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
V9	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
V13	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
V14	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
V16	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
V19	-	-	/	/	/	/	/	-	-	/	/	/	/	-	**NA**
V2	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
V6	+	+	+	+	+	+	+	+	+	+	+	+	-	+	**PA**
V7	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
V11	+	+	+	+	+	+	-	+	+	+	+	+	+/-	+	**PA**
V15	+	+	+	+	+	+	+	+	+	+	+	+	+	+	**PA**
V18	+	+	+	+	+	+	-	+	+	+	+	+	+/-	+	**PA**
V20	+	+	+	+	+	+	+	+	+	+	+	+	+/-	+	**PA**
V22	+	+	+	+	+	+	+/-	+	+	+	+	+	+	+	**PA**
V3	+	+	+	+	+	+	+	+	+	+	+	+	-	+	**PA**
V4	+	+	+	+	+	+	+	+	+	+	+	+	-	+	**PA**
V10	+	+	+	+	+	+	+	+	+	+	+	+	-	+	**PA**
V12	+	+	+	+	+	+	-	+	+	+	+	+	+	+	**PA**
V17	+	+	+	+	+	+	+	+	+	+	+	+	+/-	+	**PA**
V21	+	+	+	+	+	+	+	+	+	+	+	+	-	+	**PA**
V23	+	+	+	+	+	+	+	+	+	+	+	+	-	+	**PA**
V24	+	+	+	+	+	+	+/-	+	+	+	+	+	+	+	**PA**

♦ Analyses performed according to the COFRAC accreditation