ADRIA
FOOD EXPERTISE

cofrac ESSAIS
(TESTING)

ACCREDITATION
N°1-0144
scope available
on www.COFRAC.fr

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

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

BACGene *E. coli* O157:H7

(Certificate number: EGS 38/06 - 11/19)

for the qualitative real-time detection of *Escherichia coli* O157:H7 in raw meat, ready-to-eat and ready-to-reheat meat (except poultry), raw milk and raw milk-based products and fresh produces and fruits

Qualitative method

> ***Expert Laboratory:***	**ADRIA** ZA Creac'h Gwen 29196 Quimper Cedex (France)
> ***For:***	**Gold Standard Diagnostics Freiburg GmbH** Engesserstraße 4 D-79108 Freiburg (Germany)

This report consists of 117 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

October 30, 2023

1 INTRODUCTION **5**

2 METHOD PROTOCOLS **5**

2.1 Alternative method **5**

2.1.1 Principle *6*

2.1.2 Protocol *6*

2.1.3 Restrictions *7*

2.2 Reference method **8**

2.3 Study design **8**

3 METHOD COMPARISON STUDY **8**

3.1 Sensitivity study **8**

3.1.1 Number and nature of samples *9*

3.1.2 Artificial contamination of samples *13*

3.1.3 Protocols applied during the validation study *13*

3.1.4 Test results *15*

3.1.5 Calculation of relative trueness (RT), sensitivity (SE) and false positive ratio (FPR) *17*

3.1.6 Analysis of discordant results *21*

3.1.7 Enrichment broth storage at 5 ± 3 °C for 72 h *28*

3.1.8 Confirmation *33*

3.1.9 PCR inhibition *34*

3.2 Relative level of detection **36**

3.2.1 Experimental design *36*

3.2.2 Calculation and interpretation of the RLOD *37*

3.2.3 Conclusion *38*

3.3 Inclusivity / exclusivity **38**

3.3.1 Test protocols *38*

3.3.2 Results *38*

3.4 Practicability **39**

4 INTER-LABORATORY STUDY 40

4.1 Study organisation 40

4.2 Experimental parameters controls 42

4.2.1 Strain stability and background microflora stability 42

4.2.2 Contamination levels 42

4.2.3 Logistic conditions 43

4.3 Results analysis 44

4.3.1 Expert laboratory results 44

4.3.2 Results observed by the collaborative laboratories 44

4.3.3 Results of the collaborators retained for interpretation 48

4.4 Calculation and interpretation 49

4.4.1 Calculation of the specificity percentage (SP) 49

4.4.2 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) 49

4.4.3 Interpretation of data 50

5 CONCLUSION 53

- *Appendix 1 – Flow diagram of the alternative method: BACGene E. coli O157:H7 55*
- *Appendix 2 – Flow diagram of the reference method: 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 Amendment 2 (March 2023): Inclusion of performance testing of all culture media and reagents. 58*
- *Appendix 3 – Artificial contamination of samples 59*
- *Appendix 4 – Sensitivity study: raw data 64*
- *Appendix 5 – Relative level of detection study: raw data 92*
- *Appendix 6 – Inclusivity and exclusivity study: raw data 98*
- *Appendix 7 - Results obtained by the collaborative laboratories and the expert laboratory 101*

Quality Assurance documents related to this study can be consulted upon request from **Gold Standard Diagnostics Freiburg GmbH**.

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 2011): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Escherichia coli* O157 ▪ 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
Alternative method	***BACGene E. coli* O157:H7**
Scope	☒ **Raw meat, ready-to-eat and ready-to-reheat meat (except poultry)** ☒ **Raw milk and raw milk-based products** ☒ **Fresh produces and fruits**
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

♦ Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The **BAC*Gene* *E. coli* O157:H7 method** was validated in November 2019 (Certificate number: EGS 38/06 - 11/19) for the qualitative real-time detection of *Escherichia coli* O157:H7 in raw meat, ready-to-eat and ready-to-reheat meat (except poultry), raw milk and raw milk-based products and fresh produces and fruits, according to the EN ISO 16140-2:2016 and the AFNOR Certification technical rules (Revision 6).

For the initial validation study, PCR results were performed using the following PCR instruments:

- CFX96 Standard from Bio-Rad associated with software Maestro V2.1, replaced by V2.3 (AFNOR meeting June 2023),
- CFX96 Deep Well from Bio-Rad associated with software Maestro V2.1, replaced by V2.3 (AFNOR meeting June 2023),
- AriaMx from Agilent associated with software V1.5, replaced by V2.0 (AFNOR meeting June 2023).

The data were interpreted using:

- An excel spread sheet: BAC*Gene* evaluation sheet (V01-18), the current version is the V2,
- Evaluation software: Ugen Tec FastFinder (version 1).

The method was renewed in October 2023 (***Only the BACGene evaluation sheet was concerned by the renewal)***.

2 METHOD PROTOCOLS

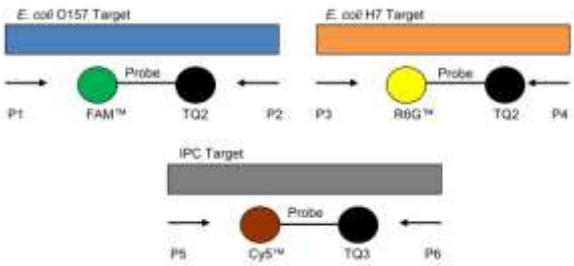
2.1 Alternative method

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

2.1.1 Principle

After an enrichment step in Buffered Peptone Water, DNA is extracted by a simple thermal/enzymatic lysis step and rapidly analysed by real-time PCR.

The amplified fragments are detected via FAM™ or R6G™ fluorescence-labelled hybridization probes quenched by non-fluorescent Tide Quencher™ 2. An internal positive control (IPC) is included in the master mix. IPC DNA is amplified in parallel and detected using a Cy5™ flurorescence-labelled hybridization probe quenched by non-fluorescent Tide Quencher™ 3 (TQ3). IPC detection indicates the proper functioning of the PCR.



2.1.2 Protocol

Two protocols are available depending on the categories tested; they are given in Table 1 and described in **Appendix 1**.

Table 1 - Protocol per tested category

Category		Sample size	Enrichment			Lysis	PCR
			Dilution/ medium	Tempe-rature	Time		
1	**Raw meat, ready-to-eat and ready-to-reheat meat (except poultry)**	25 g	Pre-warmed BPW (41.5°C) Dilution 1/10	41.5°C ± 1°C	10 - 24 h[1]	30 µl	5 µl lysates using CFX96 Standard CFX96 Deep Well AriaMx
2	**Raw milk and raw milk-based products**						
3	**Fresh produces and fruits**				16 - 24 h		

PCR interpretation:

Raw data are analysed using an excel spread sheet: BAC*Gene* evaluation sheet (V2)

[1] Both incubation times were tested during the validation study.

Confirmation	
Option 1:	Using the conventional tests described in the respective reference methods. The confirmation step must start from the same enrichment broth or from typical colonies isolated on selective media (including the purification step) like the alternative method followed by subsequent steps according to ISO 16654:2011.
Option 2:	For confirmation of presumptive positive PCR results use the following canonical workflow: **Step 1**. Direct streaking of 10 µL of the enrichment onto CT-SMAC and another chromogenic agar, e.g. CHROMagar O157. ▪ Incubation of the plates at 37°C ± 1°C for 24 ± 3h. ▪ Check for the presence of characteristic colonies which are presumed to be *E. coli* O157:H7. ▪ Confirmation of characteristic colonies: perform latex test directly on isolated characteristic colonies without a purification step (O157) and after purification step on non-selective agar plate (H7). **Step 2**. If the results are not confirmable by step 1: ▪ Perform an IMS step, followed by streaking 10 µL onto CT-SMAC and another chromogenic agar, e.g. CHROMagar O157. ▪ Perform PCR (BAC*Gene E. coli* O157:H7) on IMS re-suspension ▪ Confirmation of characteristic colonies: perform latex test directly on isolated characteristic colonies without a purification step (O157) and after purification step on non-selective agar plate (H7). **Step 3.** If the results are not confirmable by step 2: ▪ Perform a secondary enrichment step after IMS. For this, 100 µL of the IMS re-suspension are added into 1 mL of BHI broth and incubated at 41.5°C ± 1°C for another 3 - 5h. 10 µL of the BHI enrichment are streaked onto CT-SMAC and another chromogenic agar, e.g. CHROMagar O157. ▪ Perform PCR (BAC*Gene E. coli* O157:H7) on BHI ▪ Confirmation of characteristic colonies: perform latex test directly on isolated characteristic colonies without a purification step (O157) and after purification step on non-selective agar plate (H7).

It is possible to store the enrichment broths for 72 h at 5°C ± 3°C before performing lysis, PCR and confirmatory tests.

2.1.3 Restrictions

There is no restriction.

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

3 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.

3.1 Sensitivity study

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

◆ Analysis performed according to the COFRAC accreditation

3.1.1 Number and nature of samples

196 samples were analysed providing 102 to 105 positive and 91 to 94 negative samples depending on the cycler used for PCR. The distribution per tested category and type is given in:

- Table 2 for the CFX96 Standard,
- Table 3 for the CFX96 Deep Well,
- Table 4 for the AriaMx.

Table 2 – Distribution per tested category and type – CFX96 Standard

Category		Type		Positive	Negative	Total
1	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 10 h	a	Fresh unprocessed meat	10	10	20
		b	Fresh processed meat (frozen, marinated, seasoned)	14	8	22
		c	Cooked meat products (RTE, RTRH)	9	12	21
			Total	33	30	63
	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 24 h	a	Fresh unprocessed meat	10	10	20
		b	Fresh processed meat (frozen, marinated, seasoned)	14	8	22
		c	Cooked meat products (RTE, RTRH)	9	12	21
			Total	33	30	63
2	Raw milk and raw milk-based products 10 h	a	Raw milk	11	12	23
		b	Raw milk cheeses	11	9	20
		c	Raw milk based fermented products	9	11	20
			Total	31	32	63
	Raw milk and raw milk-based products 24 h	a	Raw milk	12	11	23
		b	Raw milk cheeses	11	9	20
		c	Raw milk based fermented products	9	11	20
			Total	32	31	63
3	Fresh produces and fruits 16 h	a	Cut ready to eat vegetables and fruits, raw fruit juices	12	8	20
		b	Leafy greens and sprouts	14	13	27
		c	Produce grown in or in contact with the ground	12	11	23
			Total	38	32	70
All categories (10 h for short protocol)				**102**	**94**	**196**
All categories (24 h for short protocol)				**103**	**93**	**196**

Table 3 – Distribution per tested category and type – CFX96 Deep Well

Category		Type		Positive	Negative	Total
1	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 10 h	a	Fresh unprocessed meat	10	10	20
		b	Fresh processed meat (frozen, marinated, seasoned)	14	8	22
		c	Cooked meat products (RTE, RTRH)	9	12	21
			Total	33	30	63
	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 24 h	a	Fresh unprocessed meat	10	10	20
		b	Fresh processed meat (frozen, marinated, seasoned)	14	8	22
		c	Cooked meat products (RTE, RTRH)	9	12	21
			Total	33	30	63
2	Raw milk and raw milk-based products 10 h	a	Raw milk	11	12	23
		b	Raw milk cheeses	11	9	20
		c	Raw milk based fermented products	9	11	20
			Total	31	32	63
	Raw milk and raw milk-based products 24 h	a	Raw milk	12	11	23
		b	Raw milk cheeses	12	8	20
		c	Raw milk based fermented products	9	11	20
			Total	33	30	63
3	Fresh produces and fruits 16 h	a	Cut ready to eat vegetables and fruits, raw fruit juices	12	8	20
		b	Leafy greens and sprouts	14	13	27
		c	Produce grown in or in contact with the ground	12	11	23
			Total	38	32	70
All categories (10 h for short protocol)				**102**	**94**	**196**
All categories (24 h for short protocol)				**104**	**92**	**196**

Table 4 – Distribution per tested category and type – AriaMx

Category		Type		Positive	Negative	Total
1	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 10 h	a	Fresh unprocessed meat	10	10	20
		b	Fresh processed meat (frozen, marinated, seasoned)	14	8	22
		c	Cooked meat products (RTE, RTRH)	9	12	21
			Total	33	30	63
	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 24 h	a	Fresh unprocessed meat	10	10	20
		b	Fresh processed meat (frozen, marinated, seasoned)	14	8	22
		c	Cooked meat products (RTE, RTRH)	9	12	21
			Total	33	30	63
2	Raw milk and raw milk-based products 10 h	a	Raw milk	11	12	23
		b	Raw milk cheeses	11	9	20
		c	Raw milk based fermented products	9	11	20
			Total	31	32	63
	Raw milk and raw milk-based products 24 h	a	Raw milk	12	11	23
		b	Raw milk cheeses	12	8	20
		c	Raw milk based fermented products	9	11	20
			Total	33	30	63
3	Fresh produces and fruits 16 h	a	Cut ready to eat vegetables and fruits, raw fruit juices	12	8	20
		b	Leafy greens and sprouts	15	12	27
		c	Produce grown in or in contact with the ground	12	11	23
			Total	39	31	70
All categories (10 h for short protocol)				**103**	**93**	**196**
All categories (24 h for short protocol)				**105**	**91**	**196**

3.1.2 *Artificial contamination of samples*

Artificial contaminations were done by seeding protocol. The artificial contaminations are presented in **Appendix 3**.

134 samples were artificially contaminated, using 31 different strains. 105 gave a positive result. 80.4 % of the samples were inoculated at level ≤ 3 CFU and 20.0 % of the samples were inoculated between 3 and 10 CFU.

The repartition of the positive samples per inoculation and thermocycler is given in Table 5.

Table 5 - Repartition of the positive samples per inoculation protocol and inoculation level

		Naturally contaminated	Artificially contaminated			Total
			Seeding protocol			
			≤ 3 CFU	3 < x ≤ 10 CFU	10>x >30 CFU	
All categories 24 h incubation time	CFX96 Standard	2	81	20	0	103
	%	1,9	79,4	19,4	0,0	100,0
	CFX96 Deep Well	2	81	21	0	104
	%	1,9	79,4	20,2	0,0	100,0
	AriaMx	**2**	**82**	**21**	**0**	**105**
	%	**1,9**	**80,4**	**20,0**	**0,0**	**100,0**

Two samples (raw milk and sprouts) were naturally contaminated; this represents 1.9 % of the positive samples.

3.1.3 *Protocols applied during the validation study*

> **Incubation time**

The following incubation times were tested:

- Categories 1 and 2: 10 h **and** 24 h,
- Category 3: 16 h.

Confirmations

The following protocols were applied on positive PCR samples:

- **Step 1**:
  - Direct streaking of 10 µl of the enrichment onto CT-SMAC and CHROMagar O157.
  - Incubation of the plates at 37°C ± 1°C for 24 h ± 3 h.
  - Confirmation of typical colonies by performing latex tests (O157 without purification step, H7 after purification step).

- **Step2**: if the results are not confirmed in Step 1:
  - IMS using Abraxis immunobeads.
  - PCR on IMS re-suspension. Streaking **10 µl** of IMS re-suspension onto CT-SMAC and CHROMagar O157.
  - Confirm typical colonies by latex tests (O157 and H7).
  - Furthermore, PCRs on the IMS-resuspension were additionally performed (not part of the certified protocol)

- **Step 3**: If the results are not confirmed by Step 2:
  - IMS using Abraxis immunobeads.
  - Addition of 100 µl of the IMS re-suspension to 1 ml of BHI broth.
  - Incubation for 3 - 5 h at 41.5°C ± 1°C.
  - PCR on BHI. Streaking of 10 µl of the BHI enrichment onto CT-SMAC and CHROMagar O157.
  - Confirmation of typical colonies by latex tests (O157 and H7).

For the negative PCR samples, the protocol described in the ISO 16654 was applied:

- IMS using Captivate Immunobeads before streaking **50 µl** onto CT-SMAC and CHROMagar O157.
- Confirmation of typical colonies by latex tests after purification step (O157 and H7) and indol test.

Enrichment broth storage for 72h at 5°C ± 3°C

The enrichment broth from positive and discordant samples was stored for 72 h at 5°C ± 3°C and tested again (PCR and confirmatory tests).

> **PCR instruments**

Three PCR instruments were tested: CFX96 Standard, CFX96 Deep Well and AriaMx.

> **Result evaluation**

Raw data generated by the three above mentioned PCR instruments were analysed using an Excel spread sheet (BAC*Gene* evaluation sheet, V1-18).

3.1.4 Test results

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

- Table 6 for the CFX96 Standard,
- Table 7 for the CFX96 Deep Well,
- Table 8 for the AriaMx.

Table 6 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) – CFX96 Standard

Category		PA	NA*	PD	ND**	PPND	PPNA	Total
1	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry)- 10 h	23	30	6	4	0	0	63
	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry)- 24 h	23	30	6	4	0	0	63
2	Raw milk and raw milk-based products- 10 h	14	31	7	10	0	1	63
	Raw milk and raw milk-based products- 24 h	15	30	8	9	0	1	63
3	Fresh produces and fruits - 16 h	12	30	21	5	0	2	70
All categories (10 h for short protocol)		49	91	34	19	0	3	196
All categories (24 h for short protocol)		50	90	35	18	0	3	196

* PPNA not included ** PPND not included

Table 7 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) – CFX96 Deep Well

Category		PA	NA*	PD	ND**	PPND	PPNA	Total
1	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry)- 10 h	23	30	6	4	0	0	63
	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry)- 24 h	23	30	6	4	0	0	63
2	Raw milk and raw milk-based products- 10 h	14	31	7	10	0	1	63
	Raw milk and raw milk-based products- 24 h	15	30	9	9	0	0	63
3	Fresh produces and fruits -16 h	12	30	21	5	0	2	70
All categories (10 h for short protocol)		49	91	34	19	0	3	196
All categories (24 h for short protocol)		50	90	36	18	0	2	196

Table 8 – Interpretation of sample results between the reference and alternative method (based on the confirmed alternative method results) – AriaMx

Category		PA	NA*	PD	ND**	PPND	PPNA	Total
1	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry)- 10h	23	30	6	4	0	0	63
	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry)- 24h	23	30	6	4	0	0	63
2	Raw milk and raw milk-based products- 10h	14	31	7	10	0	1	63
	Raw milk and raw milk-based products- 24h	15	30	9	9	0	0	63
3	Fresh produces and fruits -16 h	12	29	22	5	0	2	70
All categories (10h short protocol)		49	90	35	19	0	3	196
All categories (24h short protocol)		50	89	37	18	0	2	196

* PPNA not included ** PPND not included

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

The calculations are presented for the three cyclers used:

Thermocycler	Table
CFX96 Standard	Table 9
CFX96 Deep Well	Table 10
AriaMx	Table 11

A summary of the results is given in Table 12.

Table 9 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) – CFX96 Standard

Category		Type		PA	NA*	PD	ND**	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %
1	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 10 h	a	Fresh unprocessed meat	9	10	0	1	0	0	90,0	100,0	95,0	0,0
		b	Fresh processed meat (frozen, marinated, seasoned)	11	8	2	1	0	0	92,9	85,7	86,4	0,0
		c	Cooked meat products (RTE, RTRH)	3	12	4	2	0	0	77,8	55,6	71,4	0,0
			Total	23	30	6	4	0	0	87,9	81,8	84,1	0,0
	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 24 h	a	Fresh unprocessed meat	9	10	0	1	0	0	90,0	100,0	95,0	0,0
		b	Fresh processed meat (frozen, marinated, seasoned)	11	8	2	1	0	0	92,9	85,7	86,4	0,0
		c	Cooked meat products (RTE, RTRH)	3	12	4	2	0	0	77,8	55,6	71,4	0,0
			Total	23	30	6	4	0	0	87,9	81,8	84,1	0,0
2	Raw milk and raw milk-based products 10 h	a	Raw milk	7	11	3	1	0	1	90,9	72,7	82,6	8,3
		b	Raw milk cheeses	4	9	3	4	0	0	63,6	72,7	65,0	0,0
		c	Raw milk based fermented products	3	11	1	5	0	0	44,4	88,9	70,0	0,0
			Total	14	31	7	10	0	1	67,7	77,4	73,0	3,1
	Raw milk and raw milk-based products 24 h	a	Raw milk	7	11	4	1	0	0	91,7	66,7	78,3	0,0
		b	Raw milk cheeses	4	9	3	4	0	0	63,6	72,7	65,0	0,0
		c	Raw milk based fermented products	4	10	1	4	0	1	55,6	88,9	75,0	9,1
			Total	15	30	8	9	0	1	71,9	75,0	73,0	3,2
3	Fresh produces and fruits 16 h	a	Cut ready to eat vegetables and fruits, raw fruit juices	4	8	6	2	0	0	83,3	50,0	60,0	0,0
		b	Leafy greens and sprouts	3	11	10	1	0	2	92,9	28,6	59,3	15,4
		c	Produce grown in or in contact with the ground	5	11	5	2	0	0	83,3	58,3	69,6	0,0
			Total	12	30	21	5	0	2	86,8	44,7	62,9	6,3
All categories (10h for short protocol)				**49**	**91**	**34**	**19**	**0**	**3**	**81,4**	**66,7**	**73,0**	**3,2**
All categories (24h for short protocol)				**50**	**90**	**35**	**18**	**0**	**3**	**82,5**	**66,0**	**73,0**	**3,2**

* PPNA not included ** PPND not included

Table 10 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) – CFX96 Deep Well

Category		Type		PA	NA*	PD	ND**	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %
1	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 10 h	a	Fresh unprocessed meat	9	10	0	1	0	0	90,0	100,0	95,0	0,0
		b	Fresh processed meat (frozen, marinated, seasoned)	11	8	2	1	0	0	92,9	85,7	86,4	0,0
		c	Cooked meat products (RTE, RTRH)	3	12	4	2	0	0	77,8	55,6	71,4	0,0
			Total	23	30	6	4	0	0	87,9	81,8	84,1	0,0
	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 24 h	a	Fresh unprocessed meat	9	10	0	1	0	0	90,0	100,0	95,0	0,0
		b	Fresh processed meat (frozen, marinated, seasoned)	11	8	2	1	0	0	92,9	85,7	86,4	0,0
		c	Cooked meat products (RTE, RTRH)	3	12	4	2	0	0	77,8	55,6	71,4	0,0
			Total	23	30	6	4	0	0	87,9	81,8	84,1	0,0
2	Raw milk and raw milk-based products 10 h	a	Raw milk	7	11	3	1	0	1	90,9	72,7	82,6	8,3
		b	Raw milk cheeses	4	9	3	4	0	0	63,6	72,7	65,0	0,0
		c	Raw milk based fermented products	3	11	1	5	0	0	44,4	88,9	70,0	0,0
			Total	14	31	7	10	0	1	67,7	77,4	73,0	3,1
	Raw milk and raw milk-based products 24 h	a	Raw milk	7	11	4	1	0	0	91,7	66,7	78,3	0,0
		b	Raw milk cheeses	4	8	4	4	0	0	66,7	66,7	60,0	0,0
		c	Raw milk based fermented products	4	11	1	4	0	0	55,6	88,9	75,0	0,0
			Total	15	30	9	9	0	0	72,7	72,7	71,4	0,0
3	Fresh produces and fruits 16 h	a	Cut ready to eat vegetables and fruits, raw fruit juices	4	8	6	2	0	0	83,3	50,0	60,0	0,0
		b	Leafy greens and sprouts	3	11	10	1	0	2	92,9	28,6	59,3	15,4
		c	Produce grown in or in contact with the ground	5	11	5	2	0	0	83,3	58,3	69,6	0,0
			Total	12	30	21	5	0	2	86,8	44,7	62,9	6,3
All categories (10h for short protocol)				**49**	**91**	**34**	**19**	**0**	**3**	**81,4**	**66,7**	**73,0**	**3,2**
All categories (24h for short protocol)				**50**	**90**	**36**	**18**	**0**	**2**	**82,7**	**65,4**	**72,4**	**2,2**

* PPNA not included ** PPND not included

Table 11 – Calculation of the relative trueness (RT), the sensitivity (SE) and the false positive ratio (FPR) – AriaMx

Category		Type		PA	NA*	PD	ND**	PPND	PPNA	SE alt %	SE ref %	RT %	FPR %
1	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 10 h	a	Fresh unprocessed meat	9	10	0	1	0	0	90,0	100,0	95,0	0,0
		b	Fresh processed meat (frozen, marinated, seasoned)	11	8	2	1	0	0	92,9	85,7	86,4	0,0
		c	Cooked meat products (RTE, RTRH)	3	12	4	2	0	0	77,8	55,6	71,4	0,0
			Total	23	30	6	4	0	0	87,9	81,8	84,1	0,0
	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 24 h	a	Fresh unprocessed meat	9	10	0	1	0	0	90,0	100,0	95,0	0,0
		b	Fresh processed meat (frozen, marinated, seasoned)	11	8	2	1	0	0	92,9	85,7	86,4	0,0
		c	Cooked meat products (RTE, RTRH)	3	12	4	2	0	0	77,8	55,6	71,4	0,0
			Total	23	30	6	4	0	0	87,9	81,8	84,1	0,0
2	Raw milk and raw milk-based products 10 h	a	Raw milk	7	11	3	1	0	1	90,9	72,7	82,6	8,3
		b	Raw milk cheeses	4	9	3	4	0	0	63,6	72,7	65,0	0,0
		c	Raw milk based fermented products	3	11	1	5	0	0	44,4	88,9	70,0	0,0
			Total	14	31	7	10	0	1	67,7	77,4	73,0	3,1
	Raw milk and raw milk-based products 24 h	a	Raw milk	7	11	4	1	0	0	91,7	66,7	78,3	0,0
		b	Raw milk cheeses	4	8	4	4	0	0	66,7	66,7	60,0	0,0
		c	Raw milk based fermented products	4	11	1	4	0	0	55,6	88,9	75,0	0,0
			Total	15	30	9	9	0	0	72,7	72,7	71,4	0,0
3	Fresh produces and fruits 16 h	a	Cut ready to eat vegetables and fruits, raw fruit juices	4	8	6	2	0	0	83,3	50,0	60,0	0,0
		b	Leafy greens and sprouts	3	10	11	1	0	2	93,3	26,7	55,6	16,7
		c	Produce grown in or in contact with the ground	5	11	5	2	0	0	83,3	58,3	69,6	0,0
			Total	12	29	22	5	0	2	87,2	43,6	61,4	6,5
All categories (10h for short protocol)				**49**	**90**	**35**	**19**	**0**	**3**	**81,6**	**66,0**	**72,4**	**3,2**
All categories (24h for short protocol)				**50**	**89**	**37**	**18**	**0**	**2**	**82,9**	**64,8**	**71,9**	**2,2**

* PPNA not included ** PPND not included

Table 12 - Summary of results

		10 h incubation time for short protocol		
		CFX96 Standard	CFX96 Deep Well	AriaMx
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA+PD)}{(PA+ND+PD)} \times 100\,\%$	81,4%	81,4%	81,6%
Sensitivity for the reference method	$SE_{ref} = \frac{(PA+ND)}{(PA+ND+PD)}\ x\ 100\ \%$	66,7%	66,7%	66,0%
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\,\%$	73,0%	73,0%	72,4%
False positive ratio for the alternative method* (FP = PPNA + PPND)	$FPR = \frac{(FP)}{NA} \times 100\,\%$	3,2%	3,2%	3,2%

		24 h incubation time for short protocol		
		CFX96 Standard	CFX96 Deep Well	AriaMx
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA+PD)}{(PA+ND+PD)} \times 100\,\%$	82,5%	82,7%	82,9%
Sensitivity for the reference method	$SE_{ref} = \frac{(PA+ND)}{(PA+ND+PD)}\ x\ 100\ \%$	66%	65,4%	64,8%
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\,\%$	73%	72,4%	71,9%
False positive ratio for the alternative method* (FP = PPNA + PPND)	$FPR = \frac{(FP)}{NA} \times 100\,\%$	3,2%	2,2%	2,2%

With ND = ND + PPND NA = NA + PPNA

3.1.6 Analysis of discordant results

The negative deviations are given in Table 13 and the positive deviations in Table 14.

Table 13 - Negative deviations

Sample N°	Product	Artificial contaminations		ISO 16654♦	Incubation time	Alternative method: BACGene *E. coli* O157:H7										Category	Type
		Strain	Inoculation level/sa			CFX96 Standard (Ct)	CFX96 Deep Well (Ct)	AriaMx (Ct)	Confir-mation	CFX96 Standard		CFX96 Deep Well		AriaMx			
						Overall result (O157:H7)	Overall result (O157:H7)	Overall result (O157:H7)		Final result	Agreement (Ref/Alt)	Final result	Agreement (Ref/Alt)	Final result	Agreement (Ref/Alt)		
3034	Pork meat	*E. coli* O157:H7 Ad485	5,6	+	10h	-/+/+	-/+/+	-/+/+	+	-	ND	-	ND	-	ND	1	a
					24h	-/-/-	-/-/-	-/-/-	+	-	ND	-	ND	-	ND		
3055	Raw cow milk cheese (Camembert)	*E. coli* O157:H7 Ad3014	2,6	+	10h	-/-/-	-/-/-	-/-/-	-	-	ND	-	ND	-	ND	2	b
					24h	-/-/-	-/-/-	-/-/-	+	-	ND	-	ND	-	ND		
3057	Raw cow milk cheese	*E. coli* O157:H7 Ad1745	3,6	+	10h	-/-/+	-/-/-	-/-/-	-	-	ND	-	ND	-	ND	2	b
					24h	-/-/-	-/-/-	-/-/-	-	-	ND	-	ND	-	ND		
3059	Raw cow milk cheese	*E. coli* O157:H7 Ad1745	3,6	+	10h	-/-/-	-/-/-	-/-/-	-	-	ND	-	ND	-	ND	2	b
					24h	-/-/-	-/-/-	-/-/-	-	-	ND	-	ND	-	ND		
3150	Fermented milk	*E. coli* O157:H7 Ad2978	1,6	+	10h	-	-	-	-	-	ND	-	ND	-	ND	2	c
					24h	-	-	-	-	-	ND	-	ND	-	ND		
3152	Fermented milk	*E. coli* O157:H7 Ad2978	1,6	+	10h	-	-	-	-	-	ND	-	ND	-	ND	2	c
					24h	-	-	-	-	-	ND	-	ND	-	ND		
3650	Marinated beef meat with pepper	*E. coli* O157:H7 Ad1248	1,8	+	10h	-	-	-	-	-	ND	-	ND	-	ND	1	b
					24h	-	-	-	-	-	ND	-	ND	-	ND		
3967	Cooked sausage	*E. coli* O157:H7 769	3	+	10h	-	-	-	-	-	ND	-	ND	-	ND	1	c
					24h	-	-	-	-	-	ND	-	ND	-	ND		
3969	RTRH veal	*E. coli* O157:H7 769	3	+	10h	-	-	-	-	-	ND	-	ND	-	ND	1	c
					24h	-	-	-	-	-	ND	-	ND	-	ND		
4223	Raw milk cheese	*E. coli* O157:H7 Ad686	1,8	+	10h	-/-/-	-/-/-	-/-/-	+	-	ND	-	ND	-	ND	2	b
					24h	-/-/-	-/-/-	-/-/-	+	-	ND	-	ND	-	ND		
4237	Cottage cheese with fermented milk	*E. coli* O157:H7 Ad688	2,8	+	10h	-	-	-	-	-	ND	-	ND	-	ND	2	c
					24h	-	-	-	-	-	ND	-	ND	-	ND		
4238	Cottage cheese with fermented milk	*E. coli* O157:H7 EF190	2,2	+	10h	-	-	-	-	-	ND	-	ND	-	ND	2	c
					24h	-	-	-	-	-	ND	-	ND	-	ND		
4240	Fermented milk	*E. coli* O157:H7 Ad688	2,8	+	10h	-/+/-	-/-/+	-/+/+	+	-	ND	-	ND	-	ND	2	c
					24h	+	+	+	+	+	PA	+	PA	+	PA		
4705	Raw milk	*E. coli* O157:H7 Ad2978	2,4	+	10h	-	-	-	-	-	ND	-	ND	-	ND	2	a
					24h	-	-	-	-	-	ND	-	ND	-	ND		
3755	Sliced pineapple	*E. coli* O157:H7 Ad557	1,4	+	16h	-	-	-	-	-	ND	-	ND	-	ND	3	a
3782	Early potatoes	*E. coli* O157:H7 Ad574	1,8	+	16h	-	-	-	-	-	ND	-	ND	-	ND	3	c
4099	Sliced cauliflower	*E. coli* O157:H7 Ad575	2,2	+	16h	-	-	-	-	-	ND	-	ND	-	ND	3	a
4111	Baby leave	*E. coli* O157:H7 Ad579	2,4	+	16h	-	-	-	-	-	ND	-	ND	-	ND	3	b
4120	Black radish	*E. coli* O157:H7 Ad581	2,6	+	16h	-	-	-	-	-	ND	-	ND	-	ND	3	c

♦ Analyses performed according to the COFRAC accreditation

Table 14 - Positive deviations

Sample N°	Product	Artificial contaminations		ISO 16654♦	Incubation time	Alternative method: BACGene *E. coli* O157:H7										Category	Type
		Strain	Inoculation level CFU/sample			CFX96 Standard (Ct)	CFX96 Deep Well (Ct)	AriaMx (Ct)	Confirmation	CFX96 Standard		CFX96 Deep Well		AriaMx			
						Overall result (O157:H7)	Overall result (O157:H7)	Overall result (O157:H7)		Final result	Agreement (Ref/Alt)	Final result	Agreement (Ref/Alt)	Final result	Agreement (Ref/Alt)		
3046	Salami	*E. coli* O157:H7 Ad925	2,2	-	10h	+	+	+	+	+	PD	+	PD	+	PD	1	c
					24h	+	+	+	+	+	PD	+	PD	+	PD		
3058	Raw cow milk cheese	*E. coli* O157:H7 Ad1745	3,6	-	10h	-	-/-/-	-/-/-	+	-	NA	-	NA	-	NA	2	b
					24h	-/+/+	+/-/+	+/+/-	+	-	NA	+	PD	+	PD		
3148	Fermented milk	*E. coli* O157:H7 Ad2978	1,6	-	10h	+	+	+	+	+	PD	+	PD	+	PD	2	c
					24h	+	+	+	+	+	PD	+	PD	+	PD		
3155	Raw cow milk cheese	*E. coli* O157:H7 Ad2982	2,8	-	10h	+/+/+	+/+/+	+/+/+	+	+	PD	+	PD	+	PD	2	b
					24h	+/+/+	+/+/+	+/+/+	+	+	PD	+	PD	+	PD		
3158	Raw cow milk cheese	*E. coli* O157:H7 Ad2982	2,8	-	10h	+/+/+	+/+/+	+/+/+	+	+	PD	+	PD	+	PD	2	b
					24h	+/+/+	+/+/+	+/+/+	+	+	PD	+	PD	+	PD		
3161	Beef balls with onions	*E. coli* O157:H7 Ad562	2,6	-	10h	+	+	+	+	+	PD	+	PD	+	PD	1	b
					24h	+	+	+	+	+	PD	+	PD	+	PD		
3163	Spiced beef burger	*E. coli* O157:H7 Ad562	2,6	-	10h	+	+	+	+	+	PD	+	PD	+	PD	1	b
					24h	+	+	+	+	+	PD	+	PD	+	PD		
3171	Raw cow milk	*E. coli* O157:H7 Ad2982	2,8	-	10h	+	+	+	+	+	PD	+	PD	+	PD	2	a
					24h	+	+	+	+	+	PD	+	PD	+	PD		
3172	Raw cow milk	*E. coli* O157:H7 Ad2038	2,8	-	10h	+	+	+	+	+	PD	+	PD	+	PD	2	a
					24h	+	+	+	+	+	PD	+	PD	+	PD		
3965	Pork cooked sausage	*E. coli* O157:H7 803	2,4	-	10h	+	+	+	+	+	PD	+	PD	+	PD	1	c
					24h	+	+	+	+	+	PD	+	PD	+	PD		
3966	Cooked and smoked sausage	*E. coli* O157:H7 769	3	-	10h	+	+	+	+	+	PD	+	PD	+	PD	1	c
					24h	+	+	+	+	+	PD	+	PD	+	PD		
3968	RTRH minced meat beef	*E. coli* O157:H7 769	3	-	10h	+	+	+	+	+	PD	+	PD	+	PD	1	c
					24h	+	+	+	+	+	PD	+	PD	+	PD		
4225	Raw milk cheese	*E. coli* O157:H7 Ad686	1,8	-	10h	+	+	+	+	+	PD	+	PD	+	PD	2	b
					24h	+	+	+	+	+	PD	+	PD	+	PD		
4245	Raw milk	/	/	-	10h	+/+/+/+	+/+/+/+	+/+/+/+	-	-	PPNA	-	PPNA	-	PPNA	2	a
					24h	+	+	+	+	+	PD	+	PD	+	PD		
4706	Raw milk	*E. coli* O157:H7 Ad3014	1,8	-	10h	+	+	+	+	+	PD	+	PD	+	PD	2	a
					24h	+	+	+	+	+	PD	+	PD	+	PD		
3757	Cut cantaloup	*E. coli* O157:H7 Ad557	1,4	-	16h	+	+	+	+	+	PD	+	PD	+	PD	3	a
3759	Sliced zucchinis	*E. coli* O157:H7 Ad558	1,2	-	16h	+	+	+	+	+	PD	+	PD	+	PD	3	a
3760	Mix of vegetables	*E. coli* O157:H7 Ad558	1,2	-	16h	+	+	+	+	+	PD	+	PD	+	PD	3	a
3761	Raw orange juice	*E. coli* O157:H7 Ad558	1,2	-	16h	+	+	+	+	+	PD	+	PD	+	PD	3	a
3762	Raw passion fruit juice	*E. coli* O157:H7 Ad558	1,2	-	16h	+	+	+	+	+	PD	+	PD	+	PD	3	a
3764	Baby leaves (green and red lettuce)	*E. coli* O157:H7 Ad572	1,6	-	16h	+	+	+	+	+	PD	+	PD	+	PD	3	b
3766	Baby leaves (spinach, lamb's lettuce)	*E. coli* O157:H7 Ad571	2,6	-	16h	+	+	+	+	+	PD	+	PD	+	PD	3	b
3767	Baby leaves (spinach, lamb's lettuce)	*E. coli* O157:H7 Ad572	1,6	-	16h	+	+	+	+	+	PD	+	PD	+	PD	3	b
3771	Sprouts (lentils, leeks)	*E. coli* O157:H7 Ad571	2,6	-	16h	+	+	+	+	+	PD	+	PD	+	PD	3	b
3772	Sprouts	*E. coli* O157:H7 Ad572	1,6	-	16h	+	+	+	+	+	PD	+	PD	+	PD	3	b

♦ Analyses performed according to the COFRAC accreditation

Sample N°	Product	Artificial contaminations		ISO 16654♦	Incubation time	Alternative method: BACGene *E. coli* O157:H7										Category	Type
		Strain	Inoculation level CFU/sample			CFX96 Standard (Ct)	CFX96 Deep Well (Ct)	AriaMx (Ct)	Confirmation	CFX96 Standard		CFX96 Deep Well		AriaMx			
						Overall result (O157:H7)	Overall result (O157:H7)	Overall result (O157:H7)		Final result	Agreement (Ref/Alt)	Final result	Agreement (Ref/Alt)	Final result	Agreement (Ref/Alt)		
3773	**Sprouts**	*E. coli* O157:H7 Ad572	1,6	-	16h	+	+	+	+	+	**PD**	+	**PD**	+	**PD**	3	b
4116	**Sprouts (leeks)**	/	/	-	16 h	+	+	+	+	+	**PD**	+	**PD**	+	**PD**	3	b
3774	**Fennel**	*E. coli* O157:H7 Ad573	2,2	-	16h	+	+	+	+	+	**PD**	+	**PD**	+	**PD**	3	c
3777	**Jerusalem artichoke**	*E. coli* O157:H7 Ad574	1,8	-	16h	+	+	+	+	+	**PD**	+	**PD**	+	**PD**	3	c
3779	**Parsnips**	*E. coli* O157:H7 Ad574	1,8	-	16h	+	+	+	+	+	**PD**	+	**PD**	+	**PD**	3	c
3783	**Turnip**	*E. coli* O157:H7 Ad574	1,8	-	16h	+	+	+	+	+	**PD**	+	**PD**	+	**PD**	3	c
4102	**Sliced mango**	*E. coli* O157:H7 Ad575	2,2	-	16h	+	+	+	+	+	**PD**	+	**PD**	+	**PD**	3	a
4109	**Sprouts (red beet)**	*E. coli* O157:H7 Ad579	2,4	-	16h	-/Q/+	-/+/+	+/-/-	+	-	**NA**	-	**NA**	+	**PD**	3	b
4110	**Sprouts (radish)**	*E. coli* O157:H7 Ad579	2,4	-	16h	+	+	+	+	+	**PD**	+	**PD**	+	**PD**	3	b
4124	**Shallot**	*E. coli* O157:H7 Ad582	2,4	-	16h	+	+	+	+	+	**PD**	+	**PD**	+	**PD**	3	c
4722	**Sprouts (pink radish)**	*E. coli* O157:H7 Ad2986	4,2	-	16h	+	+	+	+	+	**PD**	+	**PD**	+	**PD**	3	b
4724	**Sprouts (radish, fennel)**	*E. coli* O157:H7 Ad2986	4,2	-	16h	+	+	+	+	+	**PD**	+	**PD**	+	**PD**	3	b

Negative deviations:

The number of negative deviations varies from 12 to 14 when taking into account the short incubation time for meat and dairy products (10 h). For the longer incubation time 13 NDs were observed with no variation between the cycler or the evaluation.
For sprouts only one incubation time (16 h) was validated, here the number of NDs is 5 for all cyclers.

The ND´s can be divided into two groups depending on the result of the cultural confirmation:

- Most of the samples leading to NDs could not be culturally confirmed. This was the case for 11 samples after 10h incubation and 10 samples after 24h incubation. For sprouts all 5 NDs could not be culturally confirmed. For those samples the negative deviations were probably linked to the unpaired study design.

- The second group are samples, where the cultural confirmation was positive but the PCR negative. For three samples (3034, 4223, 4240), the presence of *E. coli* O157:H7 was confirmed in the enrichment broth after 10 h incubation time, and for one sample (3055), the confirmation was positive only after 24 h incubation time. For sample 3034 (Pork meat), the first PCR test gave a negative result The lysate was tested ten times and positive and negative results were observed. Sample 3055 (Raw cow milk cheese) never gave a positive PCR result whatever the incubation time (10 h or 24 h). For sample 4240 (fermented milk), PCR was sometimes positive, sometimes negative after 10h incubation time; all the results were positive after 24 h incubation time. These samples were probably contaminated at a low level, just below or at the detection limit of the alternative method.

Positive deviations:

The number of positive deviations varies from 34 (CFX Standard and Deep Well) to 35 (AriaMx) when taking into account the short incubation time for meat and dairy products (10 h) and the 16h for fresh produce and fruits and from 35 to 37 for the longer incubation time (24 h) and the 16h for fresh produce and fruits.

Two of the samples (4245: Raw milk and 4116: Leeks sprouts) were naturally contaminated, which both could not be detected with the ISO.

The analyses of discordant results according to the EN ISO 16140-2:2016 with two interpretations are the following:

Thermocycler	Table
CFX96 Standard	Table 15
CFX96 Deep Well	Table 16
AriaMx	Table 17

Table 15 - Analyses of discordant results – CFX96 Standard

Category		Type		N+	ND	PPND	PD	Unpaired (ND+PPND)-PD	AL
1	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 10 h	a	Fresh unprocessed meat	10	1	0	0	1	
		b	Fresh processed meat (frozen, marinated, seasoned)	14	1	0	2	-1	
		c	Cooked meat products (RTE, RTRH)	9	2	0	4	-2	
			Total	33	4	0	6	-2	3
	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 24 h	a	Fresh unprocessed meat	10	1	0	0	1	
		b	Fresh processed meat (frozen, marinated, seasoned)	14	1	0	2	-1	
		c	Cooked meat products (RTE, RTRH)	9	2	0	4	-2	
			Total	33	4	0	6	-2	3
2	Raw milk and raw milk-based products 10 h	a	Raw milk	11	1	0	3	-2	
		b	Raw milk cheeses	11	4	0	3	1	
		c	Raw milk based fermented products	9	5	0	1	4	
			Total	31	10	0	7	3	3
	Raw milk and raw milk-based products 24 h	a	Raw milk	12	1	0	4	-3	
		b	Raw milk cheeses	11	4	0	3	1	
		c	Raw milk based fermented products	9	4	0	1	3	
			Total	32	9	0	8	1	3
3	Fresh produces and fruits 16 h	a	Cut ready to eat vegetables and fruits, raw fruit juices	12	2	0	6	-4	
		b	Leafy greens and sprouts	14	1	0	10	-9	
		c	Produce grown in or in contact with the ground	12	2	0	5	-3	
			Total	38	5	0	21	-16	3
All categories (10 h for short protocol)				**102**	**19**	**0**	**34**	**-15**	**5**
All categories (24 h for short protocol)				**103**	**18**	**0**	**35**	**-17**	**5**

Table 16 - Analyses of discordant results – CFX96 Deep Well

Category		Type		N+	ND	PPND	PD	Unpaired (ND+PPND)-PD	AL
1	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 10h	a	Fresh unprocessed meat	10	1	0	0	1	
		b	Fresh processed meat (frozen, marinated, seasoned)	14	1	0	2	-1	
		c	Cooked meat products (RTE, RTRH)	9	2	0	4	-2	
			Total	33	4	0	6	-2	3
	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 24h	a	Fresh unprocessed meat	10	1	0	0	1	
		b	Fresh processed meat (frozen, marinated, seasoned)	14	1	0	2	-1	
		c	Cooked meat products (RTE, RTRH)	9	2	0	4	-2	
			Total	33	4	0	6	-2	3
2	Raw milk and raw milk-based products 10h	a	Raw milk	11	1	0	3	-2	
		b	Raw milk cheeses	11	4	0	3	1	
		c	Raw milk based fermented products	9	5	0	1	4	
			Total	31	10	0	7	3	3
	Raw milk and raw milk-based products 24h	a	Raw milk	12	1	0	4	-3	
		b	Raw milk cheeses	12	4	0	4	0	
		c	Raw milk based fermented products	9	4	0	1	3	
			Total	33	9	0	9	0	3
3	Fresh produces and fruits 16 h	a	Cut ready to eat vegetables and fruits, raw fruit juices	12	2	0	6	-4	
		b	Leafy greens and sprouts	14	1	0	10	-9	
		c	Produce grown in or in contact with the ground	12	2	0	5	-3	
			Total	38	5	0	21	-16	3
All categories (10 h for short protocol)				**102**	**19**	**0**	**34**	**-15**	**5**
All categories (24 h for short protocol)				**104**	**18**	**0**	**36**	**-18**	**5**

Table 17 - Analyses of discordant results – AriaMx

Category		Type		N+	ND	PPND	PD	Unpaired (ND+PPND)-PD	AL
1	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 10h	a	Fresh unprocessed meat	10	1	0	0	1	
		b	Fresh processed meat (frozen, marinated, seasoned)	14	1	0	2	-1	
		c	Cooked meat products (RTE, RTRH)	9	2	0	4	-2	
			Total	33	4	0	6	-2	3
	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 24h	a	Fresh unprocessed meat	10	1	0	0	1	
		b	Fresh processed meat (frozen, marinated, seasoned)	14	1	0	2	-1	
		c	Cooked meat products (RTE, RTRH)	9	2	0	4	-2	
			Total	33	4	0	6	-2	3
2	Raw milk and raw milk-based products 10h	a	Raw milk	11	1	0	3	-2	
		b	Raw milk cheeses	11	4	0	3	1	
		c	Raw milk based fermented products	9	5	0	1	4	
			Total	31	10	0	7	3	3
	Raw milk and raw milk-based products 24h	a	Raw milk	12	1	0	4	-3	
		b	Raw milk cheeses	12	4	0	4	0	
		c	Raw milk based fermented products	9	4	0	1	3	
			Total	33	9	0	9	0	3
3	Fresh produces and fruits 16 h	a	Cut ready to eat vegetables and fruits, raw fruit juices	12	2	0	6	-4	
		b	Leafy greens and sprouts	15	1	0	11	-10	
		c	Produce grown in or in contact with the ground	12	2	0	5	-3	
			Total	39	5	0	22	-17	3
All categories (10 h for short protocol)				**103**	**19**	**0**	**35**	**-16**	**5**
All categories (24 h for short protocol)				**105**	**18**	**0**	**37**	**-19**	**5**

The observed values for ND - PD meet the acceptability limit for each individual category and for all the combined categories (calculated values ≤ AL) for the three thermocyclers tested (CFX96 Standard, CFX96 Deep Well, AriaMx).

3.1.7 Enrichment broth storage at 5 ± 3 °C for 72 h

The following changes were observed (See Table 18).

Table 18 - Enrichment broth storage – CFX96 Standard

Year of analysis	Sample n°	Product	Protocol	Agreement before storage	Agreement after storage	Category	Type
2019	**3173**	**Raw cow milk**	Meat and Dairy 24h	**PA**	**ND**	2	a
2019	**4240**	**Fermented milk**	Meat and Dairy 10h	**ND**	**PA**	2	c
2019	**4223**	**Raw milk cheese**	Meat and Dairy 10h	**ND**	**ND**	2	c
2019	**4109**	**Sprouts (red beet)**	Vegetables 16h	**NA**	**NA**	3	b

Table 19 - Enrichment broth storage – CFX96 Deep Well

Year of analysis	Sample n°	Product	Protocol	Agreement before storage	Agreement after storage	Category	Type
2019	**3055**	**Raw cow milk cheese (Camembert)**	Meat and Dairy 10h	**ND**	**PA**	2	b
2019	**3158**	**Raw cow milk cheese**	Meat and Dairy 10h	**PD**	**NA**	2	b
2019	**3058**	**Raw cow milk cheese**	Meat and Dairy 24h	**PD**	**NA**	2	b
2019	**4240**	**Fermented milk**	Meat and Dairy 10h	**ND**	**PA**	2	c
2019	**4109**	**Sprouts (red beet)**	Vegetables 16h	**NA**	**NA**	3	b

Table 20 - Enrichment broth storage – AriaMx

Year of analysis	Sample n°	Product	Protocol	Agreement before storage	Agreement after storage	Category	Type
2019	**3173**	**Raw cow milk**	Meat and Dairy 10h	**PA**	**ND**	2	a
2019	**3173**	**Raw cow milk**	Meat and Dairy 24h	**PA**	**ND**	2	a
2019	**3058**	**Raw cow milk cheese**	Meat and Dairy 24h	**PD**	**NA**	2	b
2019	**4240**	**Fermented milk**	Meat and Dairy 10h	**ND**	**PA**	2	c
2019	**4109**	**Sprouts (red beet)**	Vegetables 16h	**PD**	**NA**	3	b

The analyses of discordant become:

Thermocycler	Table
CFX96 Standard	Table 21
CFX96 Deep Well	Table 22
AriaMx	Table 23

Table 21 - Analyses of discordant results after storage for 72 h at 5°C ± 3°C – CFX96 Standard

Category		Type		N+	ND	PPND	PD	Unpaired (ND+PPND)-PD	AL
1	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 10h	a	Fresh unprocessed meat	10	1	0	0	1	
		b	Fresh processed meat (frozen, marinated, seasoned)	14	1	0	2	-1	
		c	Cooked meat products (RTE, RTRH)	9	2	0	4	-2	
			Total	33	4	0	6	-2	3
	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 24h	a	Fresh unprocessed meat	10	1	0	0	1	
		b	Fresh processed meat (frozen, marinated, seasoned)	14	1	0	2	-1	
		c	Cooked meat products (RTE, RTRH)	9	2	0	4	-2	
			Total	33	4	0	6	-2	3
2	Raw milk and raw milk-based products 10h	a	Raw milk	11	0	1	3	-2	
		b	Raw milk cheeses	11	4	0	3	1	
		c	Raw milk based fermented products	9	4	0	1	3	
			Total	31	8	1	7	2	3
	Raw milk and raw milk-based products 24h	a	Raw milk	12	2	0	4	-2	
		b	Raw milk cheeses	11	4	0	3	1	
		c	Raw milk based fermented products	9	4	0	1	3	
			Total	32	10	0	8	2	3
3	Fresh produces and fruits 16 h	a	Cut ready to eat vegetables and fruits, raw fruit juices	12	2	0	6	-4	
		b	Leafy greens and sprouts	14	1	0	10	-9	
		c	Produce grown in or in contact with the ground	12	2	0	5	-3	
			Total	38	5	0	21	-16	3
All categories (10h for short protocol)				**102**	**17**	**1**	**34**	**-16**	**5**
All categories (24h for short protocol)				**103**	**19**	**0**	**35**	**-16**	**5**

Table 22 - Analyses of discordant results after storage for 72 h at 5°C ± 3°C – CFX96 Deep Well

Category		Type		N+	ND	PPND	PD	Unpaired (ND+PPND)-PD	AL
1	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 10h	a	Fresh unprocessed meat	10	1	0	0	1	
		b	Fresh processed meat (frozen, marinated, seasoned)	14	1	0	2	-1	
		c	Cooked meat products (RTE, RTRH)	9	2	0	4	-2	
			Total	33	4	0	6	-2	3
	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 24h	a	Fresh unprocessed meat	10	1	0	0	1	
		b	Fresh processed meat (frozen, marinated, seasoned)	14	1	0	2	-1	
		c	Cooked meat products (RTE, RTRH)	9	2	0	4	-2	
			Total	33	4	0	6	-2	3
2	Raw milk and raw milk-based products 10h	a	Raw milk	11	1	0	3	-2	
		b	Raw milk cheeses	10	3	0	2	1	
		c	Raw milk based fermented products	9	4	0	1	3	
			Total	30	8	0	6	2	3
	Raw milk and raw milk-based products 24h	a	Raw milk	12	1	0	4	-3	
		b	Raw milk cheeses	11	3	1	3	1	
		c	Raw milk based fermented products	9	4	0	1	3	
			Total	32	8	1	8	1	3
3	Fresh produces and fruits 16 h	a	Cut ready to eat vegetables and fruits, raw fruit juices	12	2	0	6	-4	
		b	Leafy greens and sprouts	14	1	0	10	-9	
		c	Produce grown in or in contact with the ground	12	2	0	5	-3	
			Total	38	5	0	21	-16	3
All categories (10 h for short protocol)				**101**	**17**	**0**	**33**	**-16**	**5**
All categories (24 h for short protocol)				**103**	**17**	**1**	**35**	**-17**	**5**

Table 23 - Analyses of discordant results after storage for 72 h at 5°C ± 3°C – AriaMx

Category		Type		N+	ND	PPND	PD	Unpaired (ND+PPND)-PD	AL
1	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 10h	a	Fresh unprocessed meat	10	1	0	0	1	
		b	Fresh processed meat (frozen, marinated, seasoned)	14	1	0	2	-1	
		c	Cooked meat products (RTE, RTRH)	9	2	0	4	-2	
			Total	33	4	0	6	-2	3
	Raw meat, ready-to-eat and ready-to-reheat meat (except poultry) 24h	a	Fresh unprocessed meat	10	1	0	0	1	
		b	Fresh processed meat (frozen, marinated, seasoned)	14	1	0	2	-1	
		c	Cooked meat products (RTE, RTRH)	9	2	0	4	-2	
			Total	33	4	0	6	-2	3
2	Raw milk and raw milk-based products 10h	a	Raw milk	11	1	1	3	-1	
		b	Raw milk cheeses	11	4	0	3	1	
		c	Raw milk based fermented products	9	4	0	1	3	
			Total	31	9	1	7	3	3
	Raw milk and raw milk-based products 24h	a	Raw milk	12	2	0	4	-2	
		b	Raw milk cheeses	11	3	1	3	1	
		c	Raw milk based fermented products	9	4	0	1	3	
			Total	32	9	1	8	2	3
3	Fresh produces and fruits 16 h	a	Cut ready to eat vegetables and fruits, raw fruit juices	12	2	0	6	-4	
		b	Leafy greens and sprouts	13	1	0	9	-8	
		c	Produce grown in or in contact with the ground	12	2	0	5	-3	
			Total	37	5	0	20	-15	3
All categories (10 h for short protocol)				**101**	**18**	**1**	**33**	**-14**	**5**
All categories (24 h for short protocol)				**102**	**18**	**1**	**34**	**-15**	**5**

The observed values for ND - PD meet the acceptability limit for each individual category and for all the combined categories (calculated values ≤ AL) for the three thermocyclers tested (CFX96 Standard, CFX Deep Well and AriaMx).

3.1.8 Confirmation

A summary of the results obtained with the different confirmation protocols is given in Table 24.

Table 24 – Number of samples confirmed per plate and protocol

Protocol	Confirmed positive samples	Direct streaking Step 1			After IMS (Abraxis immunobeads) Step 2	After IMS (Abraxis immuno-beads) and subculture in BHI Step 3
		CT-SMAC (typical colonies)	CHROMagar O157 (typical colonies)	O157:H7 confirmed samples		
Meat and dairy products 10 h	55 (1)	50	46	51	4 (1)	0
Meat and dairy products 24 h	57 (1)	47	48	52	3 (1)	2
Vegetables 16 h	34	28	24	29	1	4
Total	**146**	**125**	**118**	**132**	**8**	**6**
%	**100**	**85,6**	**80,8**	**90,4**	**5,5**	**4,1**

(1) One sample in negative agreement for all conditions tested (3157), the cultural confirmation was only positive for the CHROMagar, not for the CT-SMAC agar plate.

Typical colonies were observed more often on CT-SMAC than on CHROMagar O157.

90.4 % of the samples were confirmed by direct streaking (step 1). For 8 samples (5.5 %), the positive PCR results were confirmed by applying an IMS prior streaking onto selective agar plates (step 2). Note that for one sample (4116), the *E. coli* strain was recovered when streaking was performed on CHROMagar STEC.
For 6 samples, a subculture of the IMS suspension in BHI was necessary to recover the *Escherichia coli* O157:H7 strain from the enrichment broth (step 3).

For four samples, the different confirmation procedures applied did not allow to recover the *E. coli* O157:H7 strain from the enrichment both. This concerns:

- Sample 4113: Leeks sprouts (spiked sample); for all three cyclers after direct testing (16h incubation) PCR was positive. After storage for 72h at 5°C ± 3°C, PCR was positive only for the Aria and the CFX96 touch Standard, confirmation was negative (not all 3 steps of the confirmation were performed).

- Sample 4725: sprouts (Alfalfa) (spiked sample); for all three cyclers after direct testing (16h incubation) PCR was positive. Confirmation was negative; however, PCR on IMS re-suspension and on the BHI subbing of the confirmation was

positive. After storage for 72h at 5°C ± 3°C, PCR was still positive for all cyclers. For confirmation, there was one typical colony identified on CT-SMAC plate, which could not be serologically confirmed.

- Sample 4235: white cheese (spike sample); PCR and confirmation were negative after 10h. After 24h, one cycler gave a positive result (CFX Standard), the other two cyclers were negative. Full confirmation was performed, leading to a negative final result. Repetition of the 24h enrichment after 72h storage at 5°C ± 3°C was tested negative on all three cyclers again.

  The 24h lysates were re-tested on the CFX Standard: 2 replicates were positive (late Cq´s) and 2 replicates were negative. These results indicate a low level DNA concentration at the level of detection.

- Sample 4245: raw milk (naturally contaminated). After 10h there was 1 typical colony identified on the CHROMagar O157, but this colony could not be serologically confirmed by latex test. The colony PCR as well as PCR of IMS-resuspension and BHI subbing were all positive from that sample. After 24h incubation, confirmation was positive, turning the result from that sample from a PPNA into a PD. This indicates a higher sensitivity of the PCR compared to the cultural (including latex) confirmation after 10h. Storage of the 10h enrichment for 72h at 5°C ± 3°C resulted again in a PPNA, matching the results of the direct confirmation after 10h. Storage of the 24h enrichment for 72h at 5°C ± 3°C resulted again in a PD, matching the results of the direct confirmation after 24h.

3.1.9 PCR inhibition

322 DNA extracts were tested with each of the thermocyclers. Inhibitions observed are listed in Table 25.
The percentage of inhibitions varies from 2.5 to 5.2%.

Table 25 - Inhibitions

Year	Sample N°	Product	Protocol	Alternative method: BACGene *E. coli* O157:H7			Category	Type
				CFX96 Standard (Ct)	CFX96 Deep Well (Ct)	AriaMx (Ct)		
				Overall result (O157:H7)	Overall result (O157:H7)	Overall result (O157:H7)		
2019	**3156**	**Raw milk ewe milk cheese**	24h	Q/Q/Q/-*	Q/-*	Q/Q/Q/-*	2	b
2019	**4226**	**Raw milk cheese**	A10-72h	+	+	Q/+*	2	b
2019	**4100**	**Sliced mushrooms**	Vegetables 16h - 72h	+	Q/+*	+	3	a
2019	**3764**	**Baby leaves (green and red lettuce)**	Vegetables 16h	+	Q/+*	Q/+*	3	b
2019	**3765**	**Baby leaves (green and red lettuce)**	Vegetables 16h	Q/-*	Q/-*	Q/-*	3	b
			Vegetables 16h - 72h	Q/-*	Q/-*	Q/-*	3	b
2019	**3769**	**Baby leaves (green and red lettuce)**	Vegetables 16h	Q/-*	Q/-*	Q/-*	3	b
2019	**4109**	**Sprouts (red beet)**	Vegetables 16h	Q/-*/Q*/+*	Q/-*/+*/+*	Q/+*/-*/-*	3	b
			Vegetables 16h - 72h	Q/-*	Q/-*	Q/-*	3	b
2019	**4111**	**Baby leave**	Vegetables 16h - 72h	-	-	Q/-*	3	b
2019	**4112**	**Baby leave (salad)**	Vegetables 16h - 72h	+	Q/+*	+	3	b
2019	4117	Sprouts (red beet)	Vegetables 16h	-	Q/-*	Q/-*	3	b
2019	4119	Mesclun (salad)	Vegetables 16h	-	Q/-*	-	3	b
			Vegetables 16h - 72h	-	Q/-*	-	3	b
Number of inhibitions (%)				**8 (2,5%)**	**12 (5,2%)**	**10 (4,3%)**		

*: 1:5 dilution of the lysates

3.2 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.

3.2.1 Experimental design

Three (matrix/strain) pairs were analysed by the reference method and by the alternative method (See Table 26):

The following protocol was applied:

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

Category		Matrix	Strain	Origin	Storage condition before analysis
1	**Raw meat, ready-to-eat and ready-to-reheat meat (except poultry)**	Ground beef	*Escherichia coli* O157:H7 Ad933	Ground beef	Seeding 48 h at 3°C ± 2°C
2	**Raw milk and raw milk-based products**	Raw milk	*Escherichia coli* O157:H7 Ad2843	Raw milk	
3	**Fresh produces and fruits**	Baby leaves	*Escherichia coli* O157:H7 Ad2986	Baby leaves	

The RLOD was initially performed with the *E. coli* O157:H7 strain Ad2982; as this strain gave atypical colonies on selective agar plates, it was decided to carry out again the RLOD with the strain Ad2843.

3.2.2 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 27.

Table 27 – Presentation of RLOD before and after confirmation of the alternative method results

Thermocyclers: CFX96 Standard, CFX96 Deep Well, AriaMx

Category	Name	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
1	Ground beef 10h / *E. coli* O157:H7 Ad933 **- 10 h**	1,737	0,736	4,101	0,552	0,43	1,285	0,199	2,5
	Ground beef 24h / *E. coli* O157:H7 Ad933**- 24 h**	1,737	0,736	4,101	0,552	0,43	1,285	0,199	
2	Raw milk 10h / *E. coli* O157:H7 Ad2843**- 10 h**	0,576	0,25	1,326	-0,552	0,417	1,323	1,814	
	Raw milk 24h / *E. coli* O157:H7 Ad2843**- 24 h**	0,576	0,25	1,326	-0,552	0,417	1,323	1,814	
3	Baby leaves / *E. coli* O157:H7 Ad2986**- 16 h**	0,868	0,355	2,123	-0,142	0,447	0,316	1,248	
	Combined	**0,973**	**0,668**	**1,419**	**-0,027**	**0,188**	**0,145**	**1,115**	

The $LOD_{50\,\%}$ calculations according to Wilrich & Wilrich POD-LOD calculation program - version 11, 2022-10-12 test are given in Table 28.

Table 28 - LOD_{50} results

Category	(Strain / matrix) pair	Level of detection at 50% (CFU / samples size) according to Wilrich & Wilrich) [2]	
		Reference method	Alternative method
1	Ground beef 10h / *E. coli* O157:H7 Ad933 **- 10 h**	0,6 [0,4-1,0]	1,0 [0,6-1,7]
	Ground beef 24h / *E. coli* O157:H7 Ad933 **- 24 h**	0,6 [0,4-1,0]	1,0 [0,6-1,7]
2	Raw milk 10h / *E. coli* O157:H7 Ad2843 **- 10 h**	2.5 [1.5-4.3]	1.5 [0.9-2.6]
	Raw milk 24h / *E. coli* O157:H7 Ad2843 **- 24 h**	2.5 [1.5-4.3]	1.5 [0.9-2.6]
3	Baby leaves / *E. coli* O157:H7 Ad2986**- 16 h**	2,8 [1,6-4,9]	2,5 [1,5-4,3]
	Combined	**1.6 [1.3-2.1]**	**1.5 [1.2-1.9]**

[2] 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.

3.2.3 Conclusion

The RLOD values (using the confirmed alternative method results) meet the acceptability limit of 2.5 for unpaired studies, for all matrix/strain pairs tested, all thermocyclers, whatever the incubation time applied for the meat and dairy categories.

The LOD_{50} varies from 0.6 to 2.8 CFU/25 g for the reference method and from 1.0 to 2.5 CFU/25 g for the alternative method.

3.3 Inclusivity / exclusivity

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

3.3.1 Test protocols

- **Inclusivity**

50 target strain cultures were performed in BHI medium at 37°C. Dilutions were done in order to inoculate 10 - 100 cells/225 ml of pre-warmed (41.5°C) BPW. The broths were incubated for 10 h at 41.5°C ± 1°C before testing with the alternative method (PCR and confirmation).

- **Exclusivity**

30 non-target strain cultures were performed in BHI medium at 37°C. Dilutions were done in order to inoculate 10^5 CFU/ml BPW. The broths were incubated for 24 h at 37°C ± 1°C before testing with the alternative method (PCR).

3.3.2 Results

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

- **Inclusivity**

The 50 target strains tested gave a positive PCR result with the three thermocyclers (CFX96 Standard, CFX96 Deep Well, AriaMx), and for both interpretations (BAC*Gene* evaluation sheet).

All the strains gave typical colonies on CT-SMAC and CHROMagar O157 as well as positive O157 and H7 latex tests.

Exclusivity

30 non-target strains were tested, and no cross reaction was observed whatever the thermocycler tested.

3.4 Practicability

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

Storage conditions, shelf-life and modalities of utilisation after first use	The reagents remain stable until the expiry date stated on the packaging. The complete box and contents should be stored at –20 °C when not in use. The IMS beads should be stored at 2 – 8°C.			
Time to result	**Negative samples**			
	Steps	**Reference method**	**Alternative method**	
			10 h	**24 h**
	Sampling, pre-enrichment	Day 0	Day 0	Day 0
	Lysis and PCR	/	Day 0	Day 1
	IMS 6 h	Day 0	/	/
	IMS 24 h	Day 1	/	/
	Selective plates reading	Day 2	/	/
	Final negative result	**Day 2**	**Day 0**	**Day 1**
	Presumptive positive or positive results			
	Steps	**Reference method**	**Alternative method**	
			10 h	**24 h**
	Streaking onto selective agar plates	/	Day 0	Day 1
	Selective plate reading	/	Day 1	Day 2
	Confirmatory tests	Day 1 to Day 4	Day 2 to Day3	Day 3 to Day4
	Final positive results	**Day 4**	**Day 3**	**Day 4**
Common step with the reference method	There is no common step			

The negative results are available in one day for the short protocol (10 h) and the positive results in 2 days with direct confirmation (most of the cases) and 3 days when IMS needs to be performed for confirmation (10h).

4 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.

4.1 Study organisation

> *Collaborators number*

Samples were sent to 16 laboratories. 4 collaborators used the CFX96 Standard Cycler, 5 collaborators used the CFX96 Deep Well cycler and 7 used the AriaMx cycler (See Table 29). ADRIA tested the three cyclers.

Table 29 - Cycler used by the collaborators

Lab	Cycler
A	CFX96 Standard
B	CFX96 DeepWell
C	AriaMx
D	AriaMx
E	AriaMx
F	AriaMx
G	CFX96
H	CFX96 DeepWell
I	AriaMx
J	CFX96 Standard
K	CFX96 DeepWell
L	CFX96 Standard
M	AriaMx
N	CFX96 DeepWell
O	AriaMx
P	CFX96 DeepWell
Q (ADRIA)	CFX96 Standard CFX96 DeepWeel AriaMx

> *Matrix and strain used*

Ground beef (15% fat content) was inoculated by *Escherichia coli* O157:H7 ATCC 43888 strain.

Samples

Samples were prepared and inoculated on Monday 7th October 2019, as described below:

- RED LABEL: 24 blind coded samples for *Escherichia coli* O157:H7 analysis by the BAC*Gene E. coli* O157:H7 method,
- BLUE LABEL: 24 blind coded samples for *Escherichia coli* O157 analysis by the reference method (EN ISO 16654)
- 1 sample (labelled “Sample for Total Count enumeration”) for Aerobic mesophilic flora enumeration by the ISO 4833-1 method;
- 1 water flask labelled “Temperature Control” with a temperature probe.

Inoculation

The targeted inoculation levels were the following:

- Level: 0 CFU/25 g,
- Level 1: 1 CFU/25 g, inoculation level providing as much as possible fractional positive recovery data;
- Level 2: 6 CFU/25 g.

Labelling and shipping

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

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

Samples were shipped in 24 h to 48 h to the involved laboratories. The temperature conditions had to stay lower or equal to 8°C during transport, and between 0°C – 8°C in the labs.

Analyses

Collaborative study laboratories and the expert laboratory carried out the analyses at Day 1 or Day 2 with the alternative and reference methods**. The short protocol**

dedicated to raw meat, ready-to-eat and ready-to-reheat meat (except poultry) was tested with 10 h incubation time.

4.2 Experimental parameters controls

4.2.1 Strain stability and background microflora stability

Strain stability was checked by inoculating the matrix at 7 CFU/g and 100 CFU/g. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level after 24 h and 48 h storage at 3 ± 2°C. *Triplicates* were analysed. The aerobic mesophilic flora was also enumerated; the results are given in Table 30.

Table 30 - Sample stability

Day	Reference method (detection/25g)			CFU/g			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	-	+	+	109	136	127	$1.1\ 10^4$
Day 1	+	+	+	100	100	73	$3.0\ 10^4$
Day 2	+	-	+	73	73	65	$3.8\ 10^4$

A slight decrease was observed for the enumeration of *E. coli* O157:H7 at Day 2. No evolution was observed during storage at 3°C ± 2°C for the aerobic microflora enumeration.

4.2.2 Contamination levels

The contamination levels and the sample codification were the following (see Table 31).

Table 31 - Contamination levels

Level	Samples	Theoretical target level (CFU/25 g)	True level (CFU/25 g)	Low limit / (CFU/25 g)	High limit / (CFU/25 g)
0	3 - 7 - 8 - 10 - 13 - 14 - 18 - 24	0	0	/	/
1	1 -2 - 5 - 6 - 15 - 17 - 20 - 21	1.0	1.5	1.2	1.9
2	4 - 9 - 11 - 12 - 16 - 19 - 22 - 23	6.0	8.1	6.5	10.1

4.2.3 Logistic conditions

Temperature conditions are given in Table 32.

Table 32 - Sample temperatures at receipt

Colla-borator	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time		Analysis date		
					Date	Reference method	Alternative method
A	3,0	4,2	08/10/2019	8:30 AM	09/10/2019	11:00 AM	11:00 AM
B	2,5	3,8	08/10/2019	12:00 AM	09/10/2019	11:00 AM	11:00 AM
C	8,0	9,5	10/10/2019	8:30 AM	10/10/2019	8:45 AM	8:45 AM
D	3,0	4,0	09/10/2019	11:30 AM	09/10/2019	5:00 PM	8:10 PM
E	2,4	1,7	08/10/2019	1:30 PM	09/10/2019	8:30 AM	8:30 AM
F	2,0	4,8	08/10/2019	12:00 AM	08/10/2019	2:00 PM	2:00 PM
G	3,0	6,1	08/10/2019	10:00 AM	09/10/2019	3:00 PM	8:30 AM
H	3,0	4,5	08/10/2019	10:30 AM	08/10/2019	11:45 PM	11:45 PM
I	2,4	2,3	08/10/2019	8:30 AM	08/10/2019	1:00 PM	1:00 PM
J	2,5	2,8	08/10/2019	8:30 AM	08/10/2019	9:00 AM	9:00 AM
K	2,0	4,6	08/10/2019	9:15 AM	08/10/2019	11:30 PM	11:30 PM
L	2,0	6,1	08/10/2019	8:25 AM	09/10/2019	2:00 PM	7:00 AM
M	4,0	9,0	08/10/2019	12:00 PM	09/10/2019	3:00 PM	5:45 AM
N	2,5	3,7	08/10/2019	11:00 AM	08/10/2019	9:00 PM	10:00 PM
O	2,5	4,1	08/10/2019	11:45 AM	08/10/2019	11:55 AM	11:55 AM
P	3,0	3,0	08/10/2019	8:55 AM	09/10/2019	5:45 AM	5:45 AM

All the samples were delivered on time and in appropriate conditions except for the collaborator C. This lab has received the samples one day later (Day 3) and measured a temperature at receipt of 9.5°C but the thermoprobe indicates that the temperature was correct (8.0°C). The results of this lab cannot be taken into account for interpretation as the analyses were performed too late.

Collaborator M measured a temperature at receipt of 9.0°C; the thermoprobe indicated that the temperature was correct (4.0°C).

4.3 Results analysis

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

4.3.1 *Expert laboratory results*

The results obtained by the expert laboratory are given in Table 33.

Table 33 – Results obtained by the expert Lab.

Level	Reference method	Alternative method
L0	0/8	0/8
L1	5/8	7/8
L2	8/8	8/8

Fractional positive results were observed for the reference and the alternative methods for the inoculation level 1. All the inoculated samples gave positive results by both methods for level 2.

4.3.2 *Results observed by the collaborative laboratories*

- ***Aerobic mesophilic flora enumeration***

Depending on the Lab results, the enumeration levels varied from 3.6 x 10^3 CFU/g to 1.9 x 10^4 CFU/g.

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

16 collaborators participated to the study. The incubation time requested in the instructions was almost respected by all the collaborators (incubation between 8h15 to 10h30). The incubation times are given in Table 34.

Table 34 - Incubation times

Collaborator	Alternative method incubation time (follow-up by the probe)
A	*10h (Probe not incubated with the samples, information provided by the collaborator)*
B	10h30
C	10h
D	10h
E	10h
F	10h
G	10h
H	9h
I	10h
J	9h30
K	9h30
L	10h15
M	*Probe not incubated with the samples 10h15 (based on the incubator temperature registrer)*
N	8h15
O	10h
P	10h

The results obtained are provided in Table 35 (reference method) and Table 36 (alternative method).

Table 35 - Positive results by the reference method (ALL the collaborators)

Collaborators	Contamination level		
	L0	*L1*	*L2*
A	5	7	8
B	0	6	8
C	2	4	8
D	4	7	8
E	3	3	7
F	0	7	8
G	0	6	8
H	8	7	8
I	0	5	7
J	1	7	8
K	1	7	8
L	0	6	8
M	4	2	2
N	0	5	8
O	0	7	8
P	3	7	8
Total	**P_0 = 31**	**P_1 =93**	**P_2 = 120**

Table 36 - Positive results (before and after confirmation) by the alternative method (ALL the collaborators)

Collaborators	Contamination level								
	L0			*L1*			*L2*		
	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result	PCR result	Confirmation result	Final result
A	0	1	0	5	7	5	8	8	8
B	0	0	0	7	7	7	8	8	8
C	0	0	0	6	6	6	8	8	8
D	0	0	0	6	7	6	8	8	8
E	1	0	0	5	5	5	8	8	8
F	0	0	0	6	6	6	8	8	8
G	0	0	0	6	6	6	8	8	8
H	0	0	0	6	6	6	8	8	8
I	7	0	0	7	5	5	8	8	8
J	0	0	0	6	6	6	8	8	8
K	0	0	0	7	7	7	8	8	8
L	0	0	0	6	6	6	8	8	8
M	0	0	0	6	7	6	8	5	5
N	0	0	0	5	5	5	8	8	8
O	0	0	0	8	8	8	8	8	8
P	0	0	0	6	6	6	8	8	8
Total	**8**	**1**	**0**	**98**	**100**	**96**	**128**	**125**	**125**

Nine collaborators obtained positive results on unspiked samples for the reference method. Typical colonies on the CT-SMAC plates and CHROMagar O 157 plates were observed for:

- Lab A: A3, A13, A14, A18, A24;
- Lab C: C7, C10;
- Lab D: D3, D13, D18, D24;
- Lab E: E7, E10, E14;
- Lab H: H3, H7, H8, H10, H13, H14, H18, H24;
- Lab J: J18;
- Lab K: K24;
- Lab M: M3, M8, M14, M18;
- Lab P: P7, P8, P24.

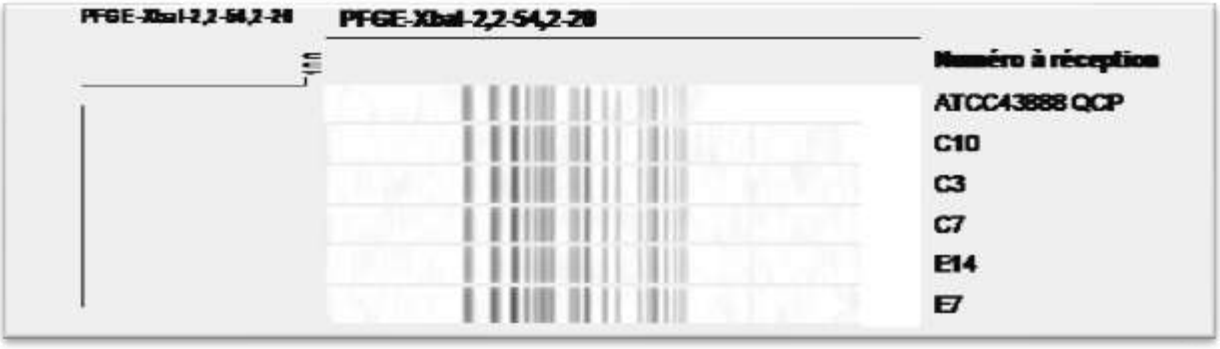
Note that the Lab H carried out a new IMS and new streaking; they have obtained two positive results (H3 and H8) on unspiked samples compared to eight for the first IMS.

It was asked to these Labs to send to ADRIA the plates with typical colonies for the unspiked samples.

The Labs A, C, D, E, J, K and P sent the plates. The latex tests on typical colonies were tested by the Expert Laboratory and positive results were obtained.

A fingerprinting using XbaI restriction enzyme was run on the strains isolated from unspiked samples from the Labs C and E, in order to compare their profiles to the profile of the inoculated strain (ATCC 43888).
The following results were observed (See Figure 1).

Figure 1 - Fingerprinting



The strains isolated from the Labs C and E were clearly the same as the inoculated one.

Three collaborators obtained positive PCR results but not confirmed on plates:

- Lab E for an unspiked sample (E13): absence of typical colonies on the plates; the PCR was repeated with two more replicates, both of them are negative
- Lab I for Level 1 (I3, I7, I8, I10, I13, I18 and I24) and Level 2 (I1 and I20)
- Lab M for Level 2 (M11, M22, M23): presence of characteristic colonies but not confirmed by the H7 latex test.

Lab D sent a corrupted PCR Runfile. The interpretation with FastFinder software was not possible.

According to the AFNOR technical rules, it is possible to include the results from a collaborator with maximum one presumptive positive or confirmed positive sample at Level 0. As this is the case only for collaborators J and K. the results from the collaborators A, C, D, E, H, I, M and P should be excluded. This means that only 8 data sets remain available.
Note that positive results on unspiked samples were observed only for the reference method except for collaborator A who obtained a positive confirmation result for

sample A3, but with a negative PCR result. It is thus proposed to keep the data from two collaborators with more than one positive result on unspiked samples:

- collaborator E which obtained 3 positive results at the level 0 for the reference method and 1 not confirmed positive PCR result at the level 0 for the alternative method and
- collaborator P which obtained 3 positive results at the level 0 for the reference method.

This is submitted to the AFNOR Technical committee approval.

4.3.3 Results of the collaborators retained for interpretation

The results obtained with the 10 collaborators kept for interpretation are presented in Table 37 (reference method) and Table 38 (alternative method).

Table 37 - Positive results by the reference method
(Without Labs A, C, D, H, I and M)

Collaborators	Contamination level		
	L0	L1	L2
B	0	6	8
E	3	3	7
F	0	7	8
G	0	6	8
J	1	7	8
K	1	7	8
L	0	6	8
N	0	5	8
O	0	7	8
P	3	7	8
TOTAL	P_0 = 8	P_1 = 61	P_2 = 79

Table 38 - Positive results (before and after confirmation) by the alternative method (Without Labs A, C, D, H, I and M)

Colla-borators	Contamination level								
	L0			*L1*			*L2*		
	Before confirmation	*Confirmation*	*After confirmation*	*Before confirmation*	*Confirmation*	*After confirmation*	*Before confirmation*	*Confirmation*	*After confirmation*
B	0	0	0	7	7	7	8	8	8
E	1	0	0	5	5	5	8	8	8
F	0	0	0	6	6	6	8	8	8
G	0	0	0	6	6	6	8	8	8
J	0	0	0	6	6	6	8	8	8
K	0	0	0	7	7	7	8	8	8
L	0	0	0	6	6	6	8	8	8
N	0	0	0	5	5	5	8	8	8
O	0	0	0	8	8	8	8	8	8
P	0	0	0	6	6	6	8	8	8
TOTAL	**P_0 = 1**	**CP_0 =0**	**0**	**P_1 = 62**	**CP_1 =62**	**62**	**P_2 = 80**	**CP_2 = 80**	**80**

4.4 Calculation and interpretation

4.4.1 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 39).

Table 39 - Percentage specificity

Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_}\right)\right) x\ 100\ \% =$	90%
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_}\right)\right) x\ 100\ \% =$	100 %

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

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

Fractional positive results were obtained for the low inoculation levels (L1).

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 40.

Table 40 - Summary of the obtained results with the reference method and the alternative method for Level 1

Level	Response	Reference method positive (R+)	Reference method negative (R-)
1	Alternative method positive (A+)	Positive agreement (A+/R+) **PA = 48**	Positive deviation (R-/A+) **PD = 14**
	Alternative method negative (A-)	Negative deviation (A-/R+) **ND = 13 (0 PPND)**	Negative agreement (A-/R-) **NA = 5 (0 PPNA)**

Based on the data summarized in Table 40, 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 into account the confirmations, are the following (See Table 41).

Table 41 - Sensitivity, relative trueness and false positive ratio percentages

		Level 1
Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} x\ 100\% =$	82.7%
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} x\ 100\% =$	81.3%
Relative trueness	$RT = \frac{(PA+NA)}{N} x\ 100\% =$	66.3%
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} x\ 100\% =$	0.0%

4.4.3 *Interpretation of data*

The negative deviations are listed in Table 42 for Level 1.

The positive deviations are listed in Table 43 for Level 1.

Table 42 - Negative deviations for Level 1

Collaborator	Level	Sample n°	PCR result	Confirmation
B	1	B6	-	-
E		E6	-	-
		E17	-	-
F		F6	-	-
		F21	-	-
G		G5	-	-
		G15	-	-
J		J20	-	-
		J21	-	-
K		K17	-	-
L		L2	-	-
P		P1	-	-
		P15	-	-

None of the samples in negative deviation was confirmed positive on the plates.

Table 43 - Positive deviations for Level 1

Collaborator	Level	Sample n°	PCR result
B	1	B5	+
		B20	+
E		E2	+
		E15	+
		E20	+
		E21	+
F		F1	+
G		G17	+
		G21	+
J		J6	+
K		K15	+
L		L1	+
O		O15	+
P		P17	+

For an **<u>unpaired study design</u>**, the difference between (ND – PD) is calculated for the level(s) where fractional recovery is obtained (so L_1 and possibly L_2). The observed value found for (ND – PD) shall not be higher than the AL. The AL is defined as $[(ND - PD)_{max}]$ and calculated per level where fractional recovery is obtained as described below using the following three parameters:

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

where

P_x = number of samples with a positive result obtained with the reference method at level x (L_1 or L_2) for all the collaborators

N_x = number of samples tested at level x (L_1 or L_2) with the reference method by all the collaborators

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

where

CP_x = number of samples with a confirmed positive result obtained with the alternative method at level x (L_1 or L_2) for all the collaborators;

N_x = number of samples tested at level x (L_1 or L_2) with the alternative method by all the collaborators.

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

where

N_x = number of samples tested for level x (L_1 or L_2) with the reference method by all the collaborators.

The AL is not met when the observed value is higher than the AL. When the AL is not met, investigations should be made (e.g. root cause analysis) in order to provide an explanation of the observed results. Based on the AL and the additional information, it is decided whether the alternative method is regarded as not fit for purpose. The reasons for acceptance of the alternative method when the AL is not met shall be stated in the study report.

In this study, fractional recovery was observed at Level 1 and Level 2. The calculations are the following, according to the EN ISO 16140-2:2016 (See Table 44).

Table 44 - Calculations

	Level 1
N_X	80
$(p+)_{ref}$	0.8
$(p+)_{alt}$	0.8
AL = (ND - PD) max	9.24
ND - PD	-1
Conclusion	ND-PD<AL

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

There is indeed no difference between the sensitivity of the compared methods, and the alternative method complies with the reproducibility conditions.

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

The LOD $_{50\%}$, the LOD $_{95\%}$ and the RLOD was calculated using the EN ISO 16140-2:2016 Excel spreadsheet available at https://standards.iso.org/iso/16140/-5/ed-1/en/RLOD_inter-lab-study_16140-2_AnnexF_ver1_28-06-2017.xls. The results are used only for information (see Table 45).

Table 45 - LOD $_{50\%}$, LOD $_{95\%}$ and RLOD

Method	LOD 50%	LOD 95%	RLOD
Reference	0.70 [0.49-1.00]	3.04 [2.13-4.32]	0.94 [0.62-1.42]
Alternative	0.66 [0.46-0.94]	2.86[2.00-4.07]	

5 CONCLUSION

The **method comparison study conclusions** are:

- ☒ The method comparison study scheme corresponds to an UNPAIRED STUDY design as the alternative and reference methods have different enrichment.
- ☒ In the sensitivity study, 3 different food categories were tested. The ND - PD meet the acceptability limits (AL) whatever the categories, and as well for the 3 tested categories for the 3 thermocyclers evaluated (CFX96 Standard, CFX Deep Well, and AriaMx).
- ☒ The Relative Levels of Detection (RLOD) are all below the AL fixed at 2.5 for the unpaired data study whatever the matrix/strain pairs.
- ☒ The inclusivity and exclusivity testing gave the expected results for the 50 target strains and the 30 non-target strains.
- ☒ It is possible to store the primary enrichment broth for 72 h at 5 ± 3°C.
- ☒ The alternative method allows a one-day screening of the negative samples when using the short protocol.
- ☒ 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 BAC*Gene E. coli* O157:H7 method is considered equivalent to the ISO standard.**

Quimper, 30 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: BAC*Gene E. coli* O157:H7

25 g + 225 ml pre-warmed BPW (41.5°C)
Stomach

Raw meat, ready-to-eat and ready-to-reheat meat (except poultry)
Raw milk and raw milk-based products

10 - 24 h[3] at
41.5°C ± 1°C

Fresh produces and fruits

16 - 24 h at
41.5°C ± 1°C

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

Massage the enrichment bag by hand
Transfer an aliquot into a sterile container

Brief agitate / vortex the enrichment
Transfer 30 µl into appropriate well
(Keep A1 and B1position empty for positive and negative controls)
Seal the strip using the Capping/Uncapping tool

Place the strips onto the heating block for 20 min at 37°C ± 2°C
and 10 min at 95°C ± 5°C

Transfer onto the cooling block (stored at 5°C ± 3°C)
5 min

Transfer to a 96 well plate centrifuge
Spin down for 30 sec at 400 - 2000 g

Transfer into the working rack

PCR on 5 µl lysate using the CFX96 standard
or CFX96 Deep Well or AriaMx PCR instruments

[3] Both incubation times were tested during the validation study

Interpretation using the BAC*Gene* evaluation sheet

O157	H7	IPC	Result interpretation (internal use only)	Overall result (O157)	Overall result (O157:H7)
+	+	Valid	Positive for **O157 &** Positive for **H7**	**Positive**	**Positive**
+	+	Invalid	Positive for **O157 &** Positive for **H7**	**Positive**	**Positive**
+	-	Valid	Positive for **O157 &** Negative for **H7**	**Positive**	**Negative**
+	-	Invalid	Positive for **O157 &** Questionable[4] for **H7**	**Positive**	**Questionable**
-	+	Valid	Negative for **O157 &** Positive for **H7**	**Negative**	**Negative**
-	+	Invalid	Questionable[4] for **O157 &** Positive for **H7**	**Questionable**	**Questionable**
-	-	Valid	Negative for **O157 &** Negative for **H7**	**Negative**	**Negative**
-	-	Invalid	Questionable[4] for **O157 &** Questionable[4] for **H7**	**Questionable**	**Questionable**

Confirmation

- Option 1: by the tests described in the ISO method
- Option 2:
  - ✓ Step 1: by streaking 10 µl of enriched sample onto CT-SMAC and a chromogenic agar:
    - Incubation of the plates for 24 h ± 3 h at 37°C ± 1°C
    - Typical colonies are confirmed by latex tests without purification step (O157), after purification step (H7)
  - ✓ Step 2: by performing an IMS step before streaking onto CT-SMAC and a chromogenic agar (See Alternative protocol ①)
  - ✓ Step 3: by performing a secondary enrichment step after IMS in BHI broth (See Alternative protocol ②)

[4] Q result observed in the BAC*Gene* evaluation sheet. Refer to the troubleshooting section of the manual.

Alternative protocol ①

IMS on enrichment broth using Abraxis IMS Beads

Streaking 10 µl onto CT-SMAC and a chromogenic agar
↓
24 h ± 3 h at 37°C ± 1°C
↓
Typical colonies: latex tests (O157 and H7)

Mix 30 µL IMS re-suspension with 70 µL water and boil for 10 min at 95°C ± 5°C
↓
Vortex
↓
PCR on 5 µl (BAC*Gene E. coli* O157:H7)

Alternative protocol ②

IMS on enrichment broth using Abraxis IMS Beads
↓
100 µl + 1 ml BHI
↓
3 - 5 h at 41.5°C ± 1°C
↓
Streaking 10 µl onto CT-SMAC and a chromogenic agar
↓
24 h ± 3 h at 37°C ± 1°C
↓
Typical colonies: latex tests (O157 and H7)

Mix 30 µL of the IMS second enrichment with 70 µl water and boil for 10 min at 95°C ± 5°C
↓
Vortex
↓
PCR on 5 µl (BAC*Gene E. coli* O157:H7)

Appendix 2 – Flow diagram of the reference method: 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 Amendment 2 (March 2023): Inclusion of performance testing of all culture media and reagents.

25 g sample or 125 g sample
1/10 dilution in mTSB + novobiocin (20 mg/L) pre-warmed (41.5°C ± 1°C)
↓
Stomach
↓
6 h at 41.5°C ± 1°C ⟷ *Re-incubation for 12 - 18 h at 41.5°C ±1°C*
↓
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	Artificial contaminations					Global result 10h			Global result 24h			Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample	CFX96 Standard	CFX96 Deep Well	AriaMx	CFX96 Standard	CFX96 Deep Well	AriaMx		
2019	**3030**	**Beef trim**	*E. coli* O157:H7 Ad485	Meat product	Seeding 48h 3±2°C	/	7-12-1-4-4 (5,6)	+	+	+	+	+	+	1	a
2019	**3031**	**Veal meat**	*E. coli* O157:H7 Ad485	Meat product	Seeding 48h 3±2°C	/	7-12-1-4-4 (5,6)	+	+	+	+	+	+	1	a
2019	**3032**	**Veal meat**	*E. coli* O157:H7 Ad485	Meat product	Seeding 48h 3±2°C	/	7-12-1-4-4 (5,6)	+	+	+	+	+	+	1	a
2019	**3033**	**Beef trim**	*E. coli* O157:H7 Ad485	Meat product	Seeding 48h 3±2°C	/	7-12-1-4-4 (5,6)	+	+	+	+	+	+	1	a
2019	**3034**	**Pork meat**	*E. coli* O157:H7 Ad485	Meat product	Seeding 48h 3±2°C	/	7-12-1-4-4 (5,6)	+	+	+	+	+	+	1	a
2019	**3035**	**Veal meat**	*E. coli* O157:H7 Ad559	Meat product	Seeding 48h 3±2°C	/	7-8-7-9-7 (7,6)	+	+	+	+	+	+	1	a
2019	**3036**	**Pork meat**	*E. coli* O157:H7 Ad559	Meat product	Seeding 48h 3±2°C	/	7-8-7-9-7 (7,6)	+	+	+	+	+	+	1	a
2019	**3037**	**Beef trim**	*E. coli* O157:H7 Ad559	Meat product	Seeding 48h 3±2°C	/	7-8-7-9-7 (7,6)	+	+	+	+	+	+	1	a
2019	**3038**	**Beef trim**	*E. coli* O157:H7 Ad559	Meat product	Seeding 48h 3±2°C	/	7-8-7-9-7 (7,6)	+	+	+	+	+	+	1	a
2019	**3039**	**Pork meat**	*E. coli* O157:H7 Ad559	Meat product	Seeding 48h 3±2°C	/	7-8-7-9-7 (7,6)	+	+	+	+	+	+	1	a
2019	**3040**	**Ground beef**	*E. coli* O157:H7 Ad486	Meat product	Seeding 48h 3±2°C	/	5-3-6-4-3 (4,2)	+	+	+	+	+	+	1	b
2019	**3041**	**Seasoned ground beef**	*E. coli* O157:H7 Ad486	Meat product	Seeding 48h 3±2°C	/	5-3-6-4-3 (4,2)	+	+	+	+	+	+	1	b
2019	**3042**	**Beef meat with shallots**	*E. coli* O157:H7 Ad486	Meat product	Seeding 48h 3±2°C	/	5-3-6-4-3 (4,2)	+	+	+	+	+	+	1	b
2019	**3043**	**Beef carpaccio with basil**	*E. coli* O157:H7 Ad925	Meat product	Seeding 48h 3±2°C	/	2-2-2-2-3 (2,2)	+	+	+	+	+	+	1	b
2019	**3044**	**Frozen marinated beef (pepper)**	*E. coli* O157:H7 Ad925	Meat product	Seeding 48h 3±2°C	/	2-2-2-2-3 (2,2)	+	+	+	+	+	+	1	b
2019	**3159**	**Beef balls with onions**	*E. coli* O157:H7 Ad562	Meat product	Seeding 48h 3±2°C	/	4-0-2-6-1 (2,6)	+	+	+	+	+	+	1	b
2019	**3161**	**Beef balls with onions**	*E. coli* O157:H7 Ad562	Meat product	Seeding 48h 3±2°C	/	4-0-2-6-1 (2,6)	+	+	+	+	+	+	1	b
2019	**3163**	**Spiced beef burger**	*E. coli* O157:H7 Ad562	Meat product	Seeding 48h 3±2°C	/	4-0-2-6-1 (2,6)	+	+	+	+	+	+	1	b
2019	**3165**	**Burger with onions**	*E. coli* O157:H7 Ad562	Meat product	Seeding 48h 3±2°C	/	4-0-2-6-1 (2,6)	+	+	+	+	+	+	1	b
2019	**3167**	**Ground beef with pepper beef**	*E. coli* O157:H7 Ad562	Meat product	Seeding 48h 3±2°C	/	4-0-2-6-1 (2,6)	+	+	+	+	+	+	1	b
2019	**3648**	**Beef meat with shallots**	*E. coli* O157:H7 Ad1248	Meat product	Seeding -20°C 2 weeks	/	0-3-3-3-0 (1,8)	+	+	+	+	+	+	1	b
2019	**3649**	**Frozen beef balls with onions**	*E. coli* O157:H7 Ad1501	Meat product	Seeding -20°C 2 weeks	/	0-5-0-0-3 (2,6)	-	-	-	-	-	-	1	b
2019	**3650**	**Marinated beef meat with pepper**	*E. coli* O157:H7 Ad1248	Meat product	Seeding -20°C 2 weeks	/	0-3-3-3-0 (1,8)	+	+	+	+	+	+	1	b
2019	**3651**	**Marinated pork meat**	*E. coli* O157:H7 Ad1501	Meat product	Seeding -20°C 2 weeks	/	0-5-0-0-3 (2,6)	+	+	+	+	+	+	1	b
2019	**3652**	**Beef carpaccio**	*E. coli* O157:H7 Ad1248	Meat product	Seeding -20°C 2 weeks	/	0-3-3-3-0 (1,8)	+	+	+	+	+	+	1	b
2019	**3045**	**Salami**	*E. coli* O157:H7 Ad589	Meat product	Seeding 48h 3±2°C	/	0-0-6-3-6 (3,0)	-	-	-	-	-	-	1	c
2019	**3046**	**Salami**	*E. coli* O157:H7 Ad925	Meat product	Seeding 48h 3±2°C	/	2-2-2-2-3 (2,2)	+	+	+	+	+	+	1	c
2019	**3047**	**Ready to reheat pork**	*E. coli* O157:H7 Ad925	Meat product	Seeding 48h 3±2°C	/	2-2-2-2-3 (2,2)	+	+	+	+	+	+	1	c
2019	**3048**	**Ready to reheat veal**	*E. coli* O157:H7 Ad589	Meat product	Seeding 48h 3±2°C	/	0-0-6-3-6 (3,0)	+	+	+	+	+	+	1	c
2019	**3049**	**Ready to reheat beef**	*E. coli* O157:H7 Ad589	Meat product	Seeding 48h 3±2°C	/	0-0-6-3-6 (3,0)	+	+	+	+	+	+	1	c
2019	3962	**Cooked sausage**	*E. coli* O157:H7 803	Meat product	Seeding -20°C 2 weeks	/	3-3-2-3-1 (2,4)	-	-	-	-	-	-	1	c
2019	3963	**Frankfort sausage**	*E. coli* O157:H7 803	Meat product	Seeding -20°C 2 weeks	/	3-3-2-3-1 (2,4)	-	-	-	-	-	-	1	c
2019	3964	**Cooked sausage**	*E. coli* O157:H7 803	Meat product	Seeding -20°C 2 weeks	/	3-3-2-3-1 (2,4)	-	-	-	-	-	-	1	c

Year of analysis	Sample N°	Product	Artificial contaminations					Global result 10h			Global result 24h			Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample	CFX96 Standard	CFX96 Deep Well	AriaMx	CFX96 Standard	CFX96 Deep Well	AriaMx		
2019	3965	**Pork cooked sausage**	*E. coli* O157:H7 803	Meat product	Seeding -20°C 2 weeks	/	3-3-2-3-1 (2,4)	+	+	+	+	+	+	1	c
2019	3966	**Cooked and smoked sausage**	*E. coli* O157:H7 769	Meat product	Seeding -20°C 2 weeks	/	3-2-3-4-3 (3,0)	+	+	+	+	+	+	1	c
2019	3967	**Cooked sausage**	*E. coli* O157:H7 769	Meat product	Seeding -20°C 2 weeks	/	3-2-3-4-3 (3,0)	+	+	+	+	+	+	1	c
2019	3968	**RTRH minced meat beef**	*E. coli* O157:H7 769	Meat product	Seeding -20°C 2 weeks	/	3-2-3-4-3 (3,0)	+	+	+	+	+	+	1	c
2019	3969	**RTRH veal**	*E. coli* O157:H7 769	Meat product	Seeding -20°C 2 weeks	/	3-2-3-4-3 (3,0)	+	+	+	+	+	+	1	c
2019	**3050**	**Raw cow milk**	*E. coli* O157:H7 Ad3014	Raw milk	Seeding 48h 3±2°C	/	4-3-2-3-2 (2,6)	+	+	+	+	+	+	2	a
2019	**3051**	**Raw cow milk**	*E. coli* O157:H7 Ad1745	Raw milk dairy product	Seeding 48h 3±2°C	/	6-2-3-2-5 (3,6)	+	+	+	+	+	+	2	a
2019	**3052**	**Raw cow milk**	*E. coli* O157:H7 Ad3014	Raw milk	Seeding 48h 3±2°C	/	4-3-2-3-2 (2,6)	+	+	+	+	+	+	2	a
2019	**3053**	**Raw cow milk**	*E. coli* O157:H7 Ad1745	Raw milk dairy product	Seeding 48h 3±2°C	/	6-2-3-2-5 (3,6)	+	+	+	+	+	+	2	a
2019	**3054**	**Raw cow milk**	*E. coli* O157:H7 Ad3014	Raw milk	Seeding 48h 3±2°C	/	4-3-2-3-2 (2,6)	+	+	+	+	+	+	2	a
2019	**3169**	**Raw cow milk**	*E. coli* O157:H7 Ad2978	Dairy product	Seeding 48h 3±2°C	/	5-0-0-2-1 (1,6)	+	+	+	+	+	+	2	a
2019	**3170**	**Raw cow milk**	*E. coli* O157:H7 Ad3016	Dairy product	Seeding 48h 3±2°C	/	2-3-3-3-2 (2,6)	-	-	-	-	-	-	2	a
2019	**3171**	**Raw cow milk**	*E. coli* O157:H7 Ad2982	Dairy product	Seeding 48h 3±2°C	/	2-4-1-2-5 (2,8)	+	+	+	+	+	+	2	a
2019	**3172**	**Raw cow milk**	*E. coli* O157:H7 Ad2038	Dairy product	Seeding 48h 3±2°C	/	4-2-3-2-3 (2,8)	+	+	+	+	+	+	2	a
2019	**3173**	**Raw cow milk**	*E. coli* O157:H7 Ad2038	Dairy product	Seeding 48h 3±2°C	/	4-2-3-2-3 (2,8)	+	+	+	+	+	+	2	a
2019	**4705**	**Raw milk**	*E. coli* O157:H7 Ad2978	Raw milk	Seeding 48h 3±2°C	/	0-9-0-1-2 (2,4)	+	+	+	+	+	+	2	a
2019	**4706**	**Raw milk**	*E. coli* O157:H7 Ad3014	Raw milk	Seeding 48h 3±2°C	/	1--3-1-4-0 (1,8)	+	+	+	+	+	+	2	a
2019	**4707**	**Raw milk**	*E. coli* O157:H7 Ad3014	Raw milk	Seeding 48h 3±2°C	/	1--3-1-4-0 (1,8)	-	-	-	-	-	-	2	a
2019	**3055**	**Raw cow milk cheese (Camembert)**	*E. coli* O157:H7 Ad3014	Raw milk	Seeding 48h 3±2°C	/	4-3-2-3-2 (2,6)	+	+	+	+	+	+	2	b
2019	**3056**	**Raw milk ewe milk cheese**	*E. coli* O157:H7 Ad3014	Raw milk	Seeding 48h 3±2°C	/	4-3-2-3-2 (2,6)	-	-	-	-	-	-	2	b
2019	**3057**	**Raw cow milk cheese**	*E. coli* O157:H7 Ad1745	Raw milk dairy product	Seeding 48h 3±2°C	/	6-2-3-2-5 (3,6)	+	+	+	+	+	+	2	b
2019	**3058**	**Raw cow milk cheese**	*E. coli* O157:H7 Ad1745	Raw milk dairy product	Seeding 48h 3±2°C	/	6-2-3-2-5 (3,6)	-	-	-	-	+	+	2	b
2019	**3059**	**Raw cow milk cheese**	*E. coli* O157:H7 Ad1745	Raw milk dairy product	Seeding 48h 3±2°C	/	6-2-3-2-5 (3,6)	+	+	+	+	+	+	2	b
2019	**3154**	**Raw goat milk cheese**	*E. coli* O157:H7 Ad2982	Dairy product	Seeding 48h 3±2°C	/	2-4-1-2-5 (2,8)	-	-	-	-	-	-	2	b
2019	**3155**	**Raw cow milk cheese**	*E. coli* O157:H7 Ad2982	Dairy product	Seeding 48h 3±2°C	/	2-4-1-2-5 (2,8)	+	+	+	+	+	+	2	b
2019	**3156**	**Raw milk ewe milk cheese**	*E. coli* O157:H7 Ad2982	Dairy product	Seeding 48h 3±2°C	/	2-4-1-2-5 (2,8)	-	-	-	-	-	-	2	b
2019	**3157**	**Raw cow milk cheese**	*E. coli* O157:H7 Ad2982	Dairy product	Seeding 48h 3±2°C	/	2-4-1-2-5 (2,8)	-	-	-	-	-	-	2	b
2019	**3158**	**Raw cow milk cheese**	*E. coli* O157:H7 Ad2982	Dairy product	Seeding 48h 3±2°C	/	2-4-1-2-5 (2,8)	+	+	+	+	+	+	2	b
2019	**4221**	**Raw milk cheese**	*E. coli* O157:H7 Ad686	Bovine udder	Seeding 48h 3±2°C	/	0-0-3-3-3 (1,8)	-	-	-	-	-	-	2	b
2019	**4222**	**Raw milk cheese**	*E. coli* O157:H7 Ad686	Bovine udder	Seeding 48h 3±2°C	/	0-0-3-3-3 (1,8)	+	+	+	+	+	+	2	b
2019	**4223**	**Raw milk cheese**	*E. coli* O157:H7 Ad686	Bovine udder	Seeding 48h 3±2°C	/	0-0-3-3-3 (1,8)	+	+	+	+	+	+	2	b
2019	**4224**	**Raw milk cheese**	*E. coli* O157:H7 Ad686	Bovine udder	Seeding 48h 3±2°C	/	0-0-3-3-3 (1,8)	+	+	+	+	+	+	2	b
2019	**4225**	**Raw milk cheese**	*E. coli* O157:H7 Ad686	Bovine udder	Seeding 48h 3±2°C	/	0-0-3-3-3 (1,8)	+	+	+	+	+	+	2	b
2019	**4226**	**Raw milk cheese**	*E. coli* O157:H7 Ad686	Bovine udder	Seeding 48h 3±2°C	/	0-0-3-3-3 (1,8)	+	+	+	+	+	+	2	b

Year of analysis	Sample N°	Product	Artificial contaminations					Global result 10h			Global result 24h			Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample	CFX96 Standard	CFX96 Deep Well	AriaMx	CFX96 Standard	CFX96 Deep Well	AriaMx		
2019	**4227**	**Raw milk cheese**	*E. coli* O157:H7 Ad688	Bovine udder	Seeding 48h 3±2°C	/	1-3-4-3-3 (2,8)	+	+	+	+	+	+	2	b
2019	**3148**	**Fermented milk**	*E. coli* O157:H7 Ad2978	Dairy product	Seeding 48h 3±2°C	/	5-0-0-2-1 (1,6)	+	+	+	+	+	+	2	c
2019	**3149**	**Fermented milk**	*E. coli* O157:H7 Ad3016	Dairy product	Seeding 48h 3±2°C	/	2-3-3-3-2 (2,6)	-	-	-	-	-	-	2	c
2019	**3150**	**Fermented milk**	*E. coli* O157:H7 Ad2978	Dairy product	Seeding 48h 3±2°C	/	5-0-0-2-1 (1,6)	+	+	+	+	+	+	2	c
2019	**3151**	**Fermented milk**	*E. coli* O157:H7 Ad3016	Dairy product	Seeding 48h 3±2°C	/	2-3-3-3-2 (2,6)	-	-	-	-	-	-	2	c
2019	**3152**	**Fermented milk**	*E. coli* O157:H7 Ad2978	Dairy product	Seeding 48h 3±2°C	/	5-0-0-2-1 (1,6)	+	+	+	+	+	+	2	c
2019	**3153**	**Fermented milk**	*E. coli* O157:H7 Ad3016	Dairy product	Seeding 48h 3±2°C	/	2-3-3-3-2 (2,6)	-	-	-	-	-	-	2	c
2019	**4231**	**Yoghurt with fermented milk**	*E. coli* O157:H7 Ad688	Bovine udder	Seeding 48h 3±2°C	/	1-3-4-3-3 (2,8)	+	+	+	+	+	+	2	c
2019	**4232**	**Yoghurt with fermented milk**	*E. coli* O157:H7 EF190	Bovine sample	Seeding 48h 3±2°C	/	0-5-2-0-4 (2,2)	+	+	+	+	+	+	2	c
2019	**4234**	**White cheese with fermented milk**	*E. coli* O157:H7 Ad688	Bovine udder	Seeding 48h 3±2°C	/	1-3-4-3-3 (2,8)	-	-	-	-	-	-	2	c
2019	**4235**	**White cheese with fermented milk**	*E. coli* O157:H7 EF190	Bovine sample	Seeding 48h 3±2°C	/	0-5-2-0-4 (2,2)	-	-	-	-	-	-	2	c
2019	**4237**	**Cottage cheese with fermented milk**	*E. coli* O157:H7 Ad688	Bovine udder	Seeding 48h 3±2°C	/	1-3-4-3-3 (2,8)	+	+	+	+	+	+	2	c
2019	**4238**	**Cottage cheese with fermented milk**	*E. coli* O157:H7 EF190	Bovine sample	Seeding 48h 3±2°C	/	0-5-2-0-4 (2,2)	+	+	+	+	+	+	2	c
2019	**4240**	**Fermented milk**	*E. coli* O157:H7 Ad688	Bovine udder	Seeding 48h 3±2°C	/	1-3-4-3-3 (2,8)	+	+	+	+	+	+	2	c
2019	**4241**	**Fermented milk**	*E. coli* O157:H7 EF190	Bovine sample	Seeding 48h 3±2°C	/	0-5-2-0-4 (2,2)	+	+	+	+	+	+	2	c

Year of analysis	Sample N°	Product	Artificial contaminations					Global result 16h			Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample	CFX96 Standard	CFX96 Deep Well	AriaMx		
2019	**3754**	**Sliced vegetables (cabbage, radish, carrots)**	*E. coli* O157:H7 Ad557	Water treatment plant	Seeding 48h 3±2°C	/	2-0-2-2-1 (1,4)	+	+	+	3	a
2019	**3755**	**Sliced pineapple**	*E. coli* O157:H7 Ad557	Water treatment plant	Seeding 48h 3±2°C	/	2-0-2-2-1 (1,4)	+	+	+	3	a
2019	**3756**	**Sliced watermelon**	*E. coli* O157:H7 Ad557	Water treatment plant	Seeding 48h 3±2°C	/	2-0-2-2-1 (1,4)	+	+	+	3	a
2019	**3757**	**cut cantaloup**	*E. coli* O157:H7 Ad557	Water treatment plant	Seeding 48h 3±2°C	/	2-0-2-2-1 (1,4)	+	+	+	3	a
2019	**3758**	**Sliced cabbage organic**	*E. coli* O157:H7 Ad557	Water treatment plant	Seeding 48h 3±2°C	/	2-0-2-2-1 (1,4)	-	-	-	3	a
2019	**3759**	**Sliced zucchinis**	*E. coli* O157:H7 Ad558	Water treatment plant	Seeding 48h 3±2°C	/	0-3-1-0-2 (1,2)	+	+	+	3	a
2019	**3760**	**Mix of vegetables**	*E. coli* O157:H7 Ad558	Water treatment plant	Seeding 48h 3±2°C	/	0-3-1-0-2 (1,2)	+	+	+	3	a
2019	**3761**	**Raw orange juice**	*E. coli* O157:H7 Ad558	Water treatment plant	Seeding 48h 3±2°C	/	0-3-1-0-2 (1,2)	+	+	+	3	a
2019	**3762**	**Raw passion fruit juice**	*E. coli* O157:H7 Ad558	Water treatment plant	Seeding 48h 3±2°C	/	0-3-1-0-2 (1,2)	+	+	+	3	a
2019	**3763**	**Raw fruit juice (orange, raspberry, strawberry)**	*E. coli* O157:H7 Ad558	Water treatment plant	Seeding 48h 3±2°C	/	0-3-1-0-2 (1,2)	-	-	-	3	a
2019	**4099**	**Sliced cauliflower**	*E. coli* O157:H7 Ad575	Feces	Seeding 48h 3±2°C	/	2-3-3-3-0 (2,2)	+	+	+	3	a
2019	**4100**	**Sliced mushrooms**	*E. coli* O157:H7 Ad575	Feces	Seeding 48h 3±2°C	/	2-3-3-3-0 (2,2)	+	+	+	3	a
2019	**4101**	**Sliced pineapple**	*E. coli* O157:H7 Ad575	Feces	Seeding 48h 3±2°C	/	2-3-3-3-0 (2,2)	+	+	+	3	a
2019	**4102**	**Sliced mango**	*E. coli* O157:H7 Ad575	Feces	Seeding 48h 3±2°C	/	2-3-3-3-0 (2,2)	+	+	+	3	a
2019	**3764**	**Baby leaves (green and red lettuce)**	*E. coli* O157:H7 Ad572	Feces	Seeding 48h 3±2°C	/	1-4-0-3-0 (1,6)	+	+	+	3	b
2019	**3765**	**Baby leaves (green and red lettuce)**	*E. coli* O157:H7 Ad571	Feces	Seeding 48h 3±2°C	/	3-2-4-1-3 (2,6)	-	-	-	3	b
2019	**3766**	**Baby leaves (spinach, lamb's lettuce)**	*E. coli* O157:H7 Ad571	Feces	Seeding 48h 3±2°C	/	3-2-4-1-3 (2,6)	+	+	+	3	b
2019	**3767**	**Baby leaves (spinach, lamb's lettuce)**	*E. coli* O157:H7 Ad572	Feces	Seeding 48h 3±2°C	/	1-4-0-3-0 (1,6)	+	+	+	3	b
2019	**3768**	**Baby leaves (lettuce, rocket, chervil)**	*E. coli* O157:H7 Ad571	Feces	Seeding 48h 3±2°C	/	3-2-4-1-3 (2,6)	+	+	+	3	b
2019	**3769**	**Baby leaves (green and red lettuce)**	*E. coli* O157:H7 Ad572	Feces	Seeding 48h 3±2°C	/	1-4-0-3-0 (1,6)	-	-	-	3	b
2019	**3770**	**Sprouts (pink radish)**	*E. coli* O157:H7 Ad571	Feces	Seeding 48h 3±2°C	/	3-2-4-1-3 (2,6)	-	-	-	3	b
2019	**3771**	**Sprouts (lentils, leeks)**	*E. coli* O157:H7 Ad571	Feces	Seeding 48h 3±2°C	/	3-2-4-1-3 (2,6)	+	+	+	3	b
2019	**3772**	**Sprouts**	*E. coli* O157:H7 Ad572	Feces	Seeding 48h 3±2°C	/	1-4-0-3-0 (1,6)	+	+	+	3	b
2019	**3773**	**Sprouts**	*E. coli* O157:H7 Ad572	Feces	Seeding 48h 3±2°C	/	1-4-0-3-0 (1,6)	+	+	+	3	b
2019	**4109**	Sprouts (red beet)	*E. coli* O157:H7 Ad579	Feces	Seeding 48h 3±2°C	/	3-1-3-2-3 (2,4)	-	-	+	3	b
2019	**4110**	Sprouts (radish)	*E. coli* O157:H7 Ad579	Feces	Seeding 48h 3±2°C	/	3-1-3-2-3 (2,4)	+	+	+	3	b
2019	**4111**	**Baby leave**	*E. coli* O157:H7 Ad579	Feces	Seeding 48h 3±2°C	/	3-1-3-2-3 (2,4)	+	+	+	3	b
2019	**4112**	**Baby leave (salad)**	*E. coli* O157:H7 Ad580	Feces	Seeding 48h 3±2°C	/	2-1-3-2-2 (2,0)	+	+	+	3	b
2019	**4113**	Sprouts (leeks)	*E. coli* O157:H7 Ad580	Feces	Seeding 48h 3±2°C	/	2-1-3-2-2 (2,0)	-	-	-	3	b
2019	**4722**	**Sprouts (pink radish)**	*E. coli* O157:H7 Ad2986	Vegetables	Seeding 48h 3±2°C	/	4-9-1-4-3 (4,2)	+	+	+	3	b
2019	**4723**	**Sprouts (rocket)**	*E. coli* O157:H7 Ad2986	Vegetables	Seeding 48h 3±2°C	/	4-9-1-4-3 (4,2)	+	+	+	3	b
2019	**4724**	**Sprouts (radish, fennel)**	*E. coli* O157:H7 Ad2986	Vegetables	Seeding 48h 3±2°C	/	4-9-1-4-3 (4,2)	+	+	+	3	b
2019	**4725**	**Sprouts**	*E. coli* O157:H7 Ad2986	Vegetables	Seeding 48h 3±2°C	/	4-9-1-4-3 (4,2)	-	-	-	3	b
2019	**4726**	**Sprouts (lentils, leeks)**	*E. coli* O157:H7 Ad2986	Vegetables	Seeding 48h 3±2°C	/	4-9-1-4-3 (4,2)	-	-	-	3	b

Year of analysis	Sample N°	Product	Artificial contaminations					Global result 16h			Category	Type
			Strain	Origin	Injury protocol	Injury measurement	Inoculation level/sample	CFX96 Standard	CFX96 Deep Well	AriaMx		
2019	**4727**	**Sprouts**	*E. coli* O157:H7 Ad2986	Vegetables	Seeding 48h 3±2°C	/	4-9-1-4-3 (4,2)	-	-	-	3	b
2019	**3774**	**Fennel**	*E. coli* O157:H7 Ad573	Feces	Seeding 48h 3±2°C	/	0-3-2-4 (2,2)	+	+	+	3	c
2019	**3775**	**Carrot**	*E. coli* O157:H7 Ad574	Feces	Seeding 48h 3±2°C	/	1-2-2-2-2 (1,8)	-	-	-	3	c
2019	**3776**	**Jerusalem artichoke**	*E. coli* O157:H7 Ad573	Feces	Seeding 48h 3±2°C	/	0-3-2-4 (2,2)	-	-	-	3	c
2019	**3777**	**Jerusalem artichoke**	*E. coli* O157:H7 Ad574	Feces	Seeding 48h 3±2°C	/	1-2-2-2-2 (1,8)	+	+	+	3	c
2019	**3778**	**Parsnips**	*E. coli* O157:H7 Ad573	Feces	Seeding 48h 3±2°C	/	0-3-2-4 (2,2)	-	-	-	3	c
2019	**3779**	**Parsnips**	*E. coli* O157:H7 Ad574	Feces	Seeding 48h 3±2°C	/	1-2-2-2-2 (1,8)	+	+	+	3	c
2019	**3780**	**Rutabaga**	*E. coli* O157:H7 Ad573	Feces	Seeding 48h 3±2°C	/	0-3-2-4 (2,2)	-	-	-	3	c
2019	**3781**	**Eraly potatoes**	*E. coli* O157:H7 Ad573	Feces	Seeding 48h 3±2°C	/	0-3-2-4 (2,2)	-	-	-	3	c
2019	**3782**	**Eraly potatoes**	*E. coli* O157:H7 Ad574	Feces	Seeding 48h 3±2°C	/	1-2-2-2-2 (1,8)	+	+	+	3	c
2019	**3783**	**Turnip**	*E. coli* O157:H7 Ad574	Feces	Seeding 48h 3±2°C	/	1-2-2-2-2 (1,8)	+	+	+	3	c
2019	**4120**	**Black radish**	*E. coli* O157:H7 Ad581	Feces	Seeding 48h 3±2°C	/	3-5-1-0-4 (2,6)	+	+	+	3	c
2019	**4121**	**Yellow onion**	*E. coli* O157:H7 Ad581	Feces	Seeding 48h 3±2°C	/	3-5-1-0-4 (2,6)	+	+	+	3	c
2019	**4122**	**Early potatoes**	*E. coli* O157:H7 Ad581	Feces	Seeding 48h 3±2°C	/	3-5-1-0-4 (2,6)	+	+	+	3	c
2019	**4123**	**Endive**	*E. coli* O157:H7 Ad581	Feces	Seeding 48h 3±2°C	/	3-5-1-0-4 (2,6)	+	+	+	3	c
2019	**4124**	**Shallot**	*E. coli* O157:H7 Ad582	Feces	Seeding 48h 3±2°C	/	3-2-1-3-3 (2,4)	+	+	+	3	c
2019	**4125**	**Turnip**	*E. coli* O157:H7 Ad582	Feces	Seeding 48h 3±2°C	/	3-2-1-3-3 (2,4)	+	+	+	3	c
2019	**4126**	**Carrot**	*E. coli* O157:H7 Ad582	Feces	Seeding 48h 3±2°C	/	3-2-1-3-3 (2,4)	+	+	+	3	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
-:	no typical colonies but presence of background microflora
st:	plate without any colony
i:	PCR inhibition
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND :	positive presumptive negative deviation
*:	PCR result after dilution 1/5
**:	PCR result after dilution 1/10
L:	Latex test O157:H7
NC:	non-characteristic colony on nutrient agar
d:	doubtful colony
+w:	weak reaction for Latex test
auto:	autoagglutinate strain
*:	d1/5
P:	pre-treatment with PR*Eraser*
Q:	questionable result (inhibition)

RAW MEAT, READY-TO-EAT AND READY-TO-REHEAT MEAT (EXCEPT POULTRY) – 10 h (BACGene evaluation sheet)																																
Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BACGene E. coli O157:H7																							Category	Type
								Pre-warmed BPW ISO FOR 10h at 41,5°C																								
			IMS 6h		IMS 24h		Final result ISO 16654	PCR results 10h									Confirmation (step 1)				Confirmation (step 2)	Confirmation (step 3)	ISO 16654 confirmation	All confirmatory tests	BACGene evaluation sheet							
								BACGene evaluation sheet									Direct streaking				IMS	IMS + BHI			CFX96 Standard		CFX96 Deep Well		AriaMx			
								CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)																		
			CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157		O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)	Latex O157/H7	Final result step1	Final result step2	Final result step3			Final result 10h	Agreement (Ref/Alt) 10h	Final result 10h	Agreement (Ref/Alt) 10h	Final result 10h	Agreement (Ref/Alt) 10h		
3030	**Viande bovine pot au feu**	**Beef trim**	+p	+p	/	/	+	+24,44	+27,18	+	+23,92	+25,87	+	+26,55	+26,06	+	+p	+p	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3031	**Pavé de veau**	**Veal meat**	+p	+M	/	/	+	+23,08	+25,68	+	+25,33	+27,06	+	+26,48	+25,85	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3032	**Escalope de veau**	**Veal meat**	+p	++12	/	/	+	+34,67	+35,63	+	+34,24	+35,32	+	+34,38	+33,48	+	+M	-	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3033	**Steak de bœuf**	**Beef trim**	+p	+M	/	/	+	+18,68	+21,39	+	+24,16	+24,63	+	+24,05	+23,47	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3034	**Côte de porc**	**Pork meat**	+p	+M	/	/	+	+24,14/ +16,76/ +14,40	- /+18,01/ +18,42	-/+/+	+25,88/ +19,22/ +17,52	-/+19,85/ +19,81	-/+/+	+25,55/ +18,99/ +19,11	-/+17,77/ +17,79	-/+/+	+p	+m	+/+	+				+	-	**ND**	-	**ND**	-	**ND**	1	a
3035	**Sauté de veau**	**Veal meat**	+p	+12	/	/	+	+27,59	+27,47	+	+25,00	+24,68	+	+27,57	+25,99	+	+M	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3036	**Côte de porc**	**Pork meat**	+p	+1/2	/	/	+	+22,32	+23,58	+	+24,20	+25,48	+	+22,77	+22,10	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3037	**Viande bovine bourguignon**	**Beef trim**	+p	+p	/	/	+	+21,12	+21,94	+	+18,34	+21,67	+	+21,79	+21,01	+	+M	+1/2	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3038	**Viande bovine rumsteak**	**Beef trim**	+p	+p	/	/	+	+21,17	+22,23	+	+21,01	+22,87	+	+22,20	+21,61	+	+M	+M	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3039	**Viande de porc poitrine avec os**	**Pork meat**	+p	+1/2	/	/	+	+25,01	+25,61	+	+24,27	+25,96	+	+25,49	+24,84	+	+M	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3975	Côte de porc échine	Raw pork meat	st	-	st	-	-	-	-	-	-	-	-	-	-	-	-	+md	-	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3976	Côte de veau	Raw veal meat	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	+md	-	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3977	Collier d'agneau	Raw lamb meat	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	+md	-	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3978	Steak de bœuf	Raw beef meat	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	+md	-	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3979	Poitrine de porc	Raw pork meat	-	-	st	-	-	-	+22,45	-	-	+22,84	-	-	+22,79	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3980	Pavé de rumsteak bœuf	Raw beef meat	-	-	st	-	-	-	+25,78	-	-	+25,21	-	-	+24,72	-	-	+md	-	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3981	Faux filet de cheval	Raw horse meat	-	-	st	-	-	-	-	-	-	-	-	-	-	-	st	-		-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3982	Escalope de veau	Raw veal meat	st	-	st	-	-	-	-	-	-	-	-	-	-	-	st	+md	-	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3983	Gigot d'agneau	Raw lamb meat	st	-	st	-	-	-	+38,00	-	-	+35,70	-	-	+35,70	-	-	+md	-	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3984	Côte de porc	Raw pork meat	st	-	st	-	-	-	+25,77	-	-	+25,44	-	-	+25,86	-	-	-	-	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3040	**Steak haché frais**	**Ground beef**	+p	+p	/	/	+	+23,13	+24,16	+	+23,25	+24,15	+	+23,73	+23,09	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3041	**Viande hachée de bœuf à la bolognaise**	**Seasoned ground beef**	+p	+M	/	/	+	+20,03	+23,06	+	+18,04	+20,84	+	+22,64	+22,00	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b

♦ Analyses performed according to the COFRAC accreditation

RAW MEAT, READY-TO-EAT AND READY-TO-REHEAT MEAT (EXCEPT POULTRY) – 10 h (BAC*Gene evaluation sheet)*																																
Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BAC*Gene E. coli* O157:H7																							Category	Type
								Pre-warmed BPW ISO FOR 10h at 41,5°C																								
								PCR results 10h									Confirmation (step 1)				Confir mation (step 2)	Confir mation (step 3)			BAC*Gene* evaluation sheet							
			IMS 6h		IMS 24h		Final result ISO 16654	BAC*Gene* evaluation sheet									Direct streaking				IMS	IMS + BHI			CFX96 Standard		CFX96 Deep Well		AriaMx			
								CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)																		
			CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157		O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)	Latex O157/H7	Final result step1	Final result step2	Final result step3	ISO 16654 confirmation	All confirmatory tests	Final result 10h	Agreement (Ref/Alt) 10h	Final result 10h	Agreement (Ref/Alt) 10h	Final result 10h	Agreement (Ref/Alt) 10h		
3042	**Pavé de rumsteak à l'échalotte**	**Beef meat with shallots**	+p	+M	/	/	+	+28,01	+23,17	+	+26,27	+22,09	+	+27,73	+22,26	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3043	**Carpaccio de bœuf basilic**	**Beef carpaccio with basil**	+p	+p	/	/	+	+22,03	+22,37	+	+22,25	+22,65	+	+23,02	+22,30	+	+M	+p	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3044	**Pavé de bœuf mariné aux trois poivres congelé**	**Frozen marinated beef (pepper)**	+p	+1/2	/	/	+	+24,09	+25,14	+	+23,32	+23,95	+	+25,85	+24,97	+	+M	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3159	**Boulettes de bœuf à l'oignon**	**Beef balls with onions**	+p	+p	/	/	+	+25,52	+26,09	+	+26,46	+26,84	+	+26,43	+25,52	+	+p	+d	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3160	Boulettes de bœuf à l'oignon	Beef balls with onions	st	-	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	b
3161	**Boulettes de bœuf à l'oignon**	**Beef balls with onions**	st	st	st	-	-	+20,42	+22,51	+	+25,10	+25,47	+	+24,13	+23,63	+	+M	+m	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	1	b
3162	Boulettes de bœuf à l'oignon	Beef balls with onions	-	-	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	b
3163	**Burger haché épicé halal**	**Spiced beef burger**	-	-	st	-	-	+28,63	+27,17	+	+28,49	+27,09	+	+29,76	+26,73	+	+M	+m	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	1	b
3164	Burger haché épicé halal	Spiced beef burger	-	-	st	-	-	-/-/-	+27,32/ +24,70/ +24,78	-/-/-	-/-/-	+28,39/ +26,83/ +26,97	-/-/-	-/-/-	+27,90/ +23,03/ +24,44	-/-/-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	b
3165	**Burger haché à l'oignon**	**Burger with onions**	+p	+M	/	/	+	+25,05	+25,37	+	+25,29	+25,50	+	+27,63	+26,94	+	+p	+M	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3166	Burger haché à l'oignon	Burger with onions	-	-	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	b
3167	**Steak haché de bœuf aux 3 poivres**	**Ground beef with pepper beef**	+p	+M	/	/	+	+21,15	+24,27	+	+22,16	+24,74	+	+25,91	+24,79	+	+M	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3168	Steak haché de bœuf aux 3 poivres	Ground beef with pepper beef	-	-	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	b
3648	**Pavé de bœuf mariné à l'échalotte**	**Beef meat with shallots**	+p	+M	/	/	+	+20,11	+20,05	+	+19,71	+20,51	+	+21,56	+20,40	+	+p	+1/2	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3649	**Boulettes de boeuf à l'oignon congelées**	**Frozen beef balls with onions**	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	b
3650	**Pavé de bœuf mariné aux 3 poivres**	**Marinated beef meat with pepper**	+p	+p	/	/	+	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**ND**	-	**ND**	-	**ND**	1	b
3651	**Côte de porc désossée marinée thym romarin**	**Marinated pork meat**	+p	+p	/	/	+	+21,83	+22,12	+	+22,10	+22,20	+	+21,72	+20,87	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3652	**Carpaccio de boeuf**	**Beef carpaccio**	+p	+p	/	/	+	+21,50	+21,61	+	+18,70	+20,19	+	+22,15	+21,13	+	+p	+p	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3653	Pavé de bœuf mariné à l'échalotte	Beef meat with shallots	st	-	st	-	-	-	-	-	-	-	-	-	-	-	+pd	+1/2d	-	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	b

RAW MEAT, READY-TO-EAT AND READY-TO-REHEAT MEAT (EXCEPT POULTRY) – 10 h (BAC*Gene evaluation sheet)*																																	
Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BAC*Gene E. coli* O157:H7																								Category	Type
								Pre-warmed BPW ISO FOR 10h at 41,5°C																									
			IMS 6h		IMS 24h		Final result ISO 16654	PCR results 10h									Confirmation (step 1)				Confirmation (step 2)	Confirmation (step 3)	ISO 16654 confirmation	All confirmatory tests	BAC*Gene* evaluation sheet							
								BAC*Gene* evaluation sheet									Direct streaking				IMS	IMS + BHI			CFX96 Standard		CFX96 Deep Well		AriaMx			
								CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)																			
			CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157		O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)	Latex O157/H7	Final result step1	Final result step2	Final result step3			Final result 10h	Agreement (Ref/Alt) 10h	Final result 10h	Agreement (Ref/Alt) 10h	Final result 10h	Agreement (Ref/Alt) 10h		
3654	Carpaccio de bœuf	Beef carpaccio	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	NA	-	NA	-	NA	1	b
3045	**Salami**	**Salami**	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
3046	**Salami**	**Salami**	st	st	st	st	-	+23,23	+23,64	+	+21,21	+22,04	+	+22,73	+22,18	+	+p	+p	+/+	+				+	+	PD	+	PD	+	PD	1	c
3047	**Porc au caramel**	**Ready to reheat pork**	+p	+p	/	/	+	+22,00	+22,54	+	+21,65	+22,20	+	+22,42	+21,40	+	+p	+p	+/+	+				+	+	PA	+	PA	+	PA	1	c
3048	**Sauté de veau marengo**	**Ready to reheat veal**	+p	+p	/	/	+	+17,03	+20,86	+	+19,39	+20,25	+	+21,18	+20,63	+	+M	+p	+/+	+				+	+	PA	+	PA	+	PA	1	c
3049	**Bœuf charolais au vin du médoc**	**Ready to reheat beef**	+p	+p	/	/	+	+17,16	+20,42	+	+21,30	+22,05	+	+21,52	+20,95	+	+M	+p	+/+	+				+	+	PA	+	PA	+	PA	1	c
3962	**Mini saucisse cocktail porc**	**Cooked sausage**	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
3963	**Saucisse de Francfort**	**Frankfort sausage**	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
3964	**Knack Alsace**	**Cooked sausage**	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
3965	**Knack pur porc**	**Pork cooked sausage**	st	st	st	-	-	+24,57	+25,44	+	+25,18	+26,22	+	+26,64	+25,77	+	+p	+p	+/+	+				+	+	PD	+	PD	+	PD	1	c
3966	**Saucisses cuites fumées**	**Cooked and smoked sausage**	st	st	st	-	-	+24,10	+24,29	+	+18,72	+22,37	+	+23,44	+22,70	+	+p	+p	+/+	+				+	+	PD	+	PD	+	PD	1	c
3967	**Saucisses cocktail**	**Cooked sausage**	+p	+pd	/	/	+	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	ND	-	ND	-	ND	1	c
3968	**Hachis parmentier de bœuf**	**RTRH minced meat beef**	st	st	st	st	-	+21,53	+21,90	+	+20,74	+21,64	+	+22,85	+21,59	+	+M	+p	+/+	+				+	+	PD	+	PD	+	PD	1	c
3969	**Blanquette de veau riz blanc**	**RTRH veal**	+p	+Md	/	/	+	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	ND	-	ND	-	ND	1	c
3970	Blanquette de veau riz blanc	RTRH veal	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
3971	Saucisse de Francfort	Frankfort sausage	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
3972	Knack Alsace	Cooked sausage	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
3973	Knack pur porc	Pork cooked sausage	st	st	st	-	-	-	-	-	-	+40,32	-	-	+39,50	-	st	-	/	-			-	-	-	NA	-	NA	-	NA	1	c
3974	Saucisses cuites fumées	Cooked and smoked sausage	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	NA	-	NA	-	NA	1	c
4246	Ailes de poulet marinées	RTE seasoned chicken wings	-	st	st	st	-	-	-	-	-	-	-	+30,21	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
4247	Terrine de campagne	RTE pork meat	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
4248	Emincés de poulet rotis	RTE chicken meat	-	st	-	-	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c

RAW MILK AND RAW MILK BASED PRODUCTS – 10 h (BACGene evaluation sheet)

Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BACGene *E. coli* O157:H7																								
								Pre-warmed BPW ISO FOR 10h at 41,5°C																								
								PCR results 10h									Confirmation (step 1)				Confir mation (step 2)	Confir mation (step 3)			BACGene evaluation sheet							
								BACGene evaluation sheet									Direct streaking				IMS	IMS + BHI			CFX96 Standard		CFX96 Deep Well		AriaMx			
			IMS 6h		IMS 24h		Final result ISO 16654	CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)									ISO 16654 confirmation	All confirmatory tests							Category	Type
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)	Latex O157/H7	Final result step1	Final result step2	Final result step3			Final result 10h	Agreement (Ref/Alt) 10h	Final result 10h	Agreement (Ref/Alt) 10h	Final result 10h	Agreement (Ref/Alt) 10h		
3050	**Lait cru**	**Raw cow milk**	+m	+d(2)	+m	+m	+	+28,94	+30,09	+	+29,11	+29,82	+	+29,65	+29,15	+	+1/2	+(1)	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	2	a
3051	**Lait cru**	**Raw cow milk**	+m	+d(2)	+m	+m	+	+28,39	+28,95	+	+27,88	+28,57	+	+29,00	+28,64	+	+M	-	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	2	a
3052	**Lait cru femier**	**Raw cow milk**	+m	+d(4)	+m	+m	+	+33,52	+20,22	+	+34,51	+20,38	+	+34,26	+19,11	+	-d	-	-/-	-	+			+	+	**PA**	+	**PA**	+	**PA**	2	a
3053	**Lait cru femier**	**Raw cow milk**	+1/2	+d(1)	+M	+M	+	+28,08	+22,26	+	+28,60	+22,37	+	+28,69	+21,21	+	+m	+(1)	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	2	a
3054	**Lait cru femier**	**Raw cow milk**	+m	+m	-	+m	+	+31,29	+27,00	+	+32,18	+27,41	+	+31,92	+26,28	+	+m	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	2	a
3169	**Lait cru**	**Raw cow milk**	+1/2	+m	+m	+m	+	+30,59	+31,34	+	+31,54	+31,95	+	+32,51	+31,76	+	+M	+(1)	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	2	a
3170	**Lait cru**	**Raw cow milk**	+(2)d (latex-)	+md (latex-)	-	-	-	-	-	-	-	-	-	-	-	-	+1/2 d	+md	-/-	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a
3171	**Lait cru fermier**	**Raw cow milk**	-	+md (latex-)	-	-	-	+34,23	+32,76	+	+34,00	+32,49	+	+35,79	+32,45	+	-	-	/	-	+			+	+	**PD**	+	**PD**	+	**PD**	2	a
3172	**Lait cru fermier**	**Raw cow milk**	-d	-d	-	-d	-	+37,61	+34,02	+	+36,71	+33,70	+	+38,76	+33,25	+	+m	-	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	2	a
3173	**Lait cru fermier**	**Raw cow milk**	+1/2	+m	/	/	+	+36,37	+33,28	+	+36,68	+33,20	+	+39,96	+33,25	+	+m	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	2	a
4243	Lait cru	Raw milk	+md (latex-)	+1d (latex-)	+1/2d (latex-)	-	-	-	+28,16	-	-	+28,30	-	-	+27,01	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4244	Lait cru vache jersiaise	Raw milk	-d	-	-	-	-	-	+23,05	-	-	+21,02	-	-	+21,86	-	+p	+d	-/-	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4245	Lait cru fermier	Raw milk	+md	-	-d	-d	-	+33,26/ +32,93/ +34,92/ +33,19 (P)	+26,80/ +26,04/ +26,81/ +25,47 (P)	+/+/+ /+	+32,53/ +35,18/ +34,86/ +33,38 (P)	+25,92/ +28,83/ +27,33/ +27,66 (P)	+/+/+/+	+33,99/ +37,68/ +36,15/ +32,60 (P)	+25,84/ +26,78/ +26,43/ +25,56 (P)	+/+/+/+	-	+d(1)	/(NC on PCA)	-	-	-	-	-	-	**PPNA**	-	**PPN A**	-	**PPN A**	2	a
4705	**Lait cru fermier**	**Raw milk**	+m	+1/2d (latex-)	+m	-	+	-	+35,59	-	-	+33,53	-	-	+34,49	-	+md	+Md	-/-	-			-	-	-	**ND**	-	**ND**	-	**ND**	2	a
4706	**Lait cru**	**Raw milk**	+md (latex-)	-	+md (latex-)	+d(1) (latex-)	-	+30,68	+26,20	+	+30,82	+25,64	+	+33,13	+25,88	+	+d(1)	+md	+/+	-				+	+	**PD**	+	**PD**	+	**PD**	2	a
4707	**Lait cru vache jersiaise**	**Raw milk**	-	-	-	-	-	-	+22,24	-	-	+22,81	-	-	+22,71	-	+md	-	-/-	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4708	Lait cru fermier	Raw milk	-	+md (latex -)	-	-	-	-	+34,07	-	-	+33,39	-	-	+32,88	-	+md	+md	-/-	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4709	Lait cru	Raw milk	+md (latex-)	-	+md (latex-)	-	-	-	+25,74	-	-	+25,55	-	-	+26,02	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4710	Lait cru vache jersiaise	Raw milk	-	-	-	-	-	-	+23,46	-	-	+23,10	-	-	+22,43	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4711	Lait cru	Raw milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4712	Lait cru vache	Raw milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a

♦ Analyses performed according to the COFRAC accreditation

RAW MILK AND RAW MILK BASED PRODUCTS – 10 h (BAC*Gene* evaluation sheet)

Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BAC*Gene E. coli* O157:H7																									
								Pre-warmed BPW ISO FOR 10h at 41,5°C																									
								PCR results 10h									Confirmation (step 1)				Confir mation (step 2)	Confir mation (step 3)			BAC*Gene* evaluation sheet							
								BAC*Gene* evaluation sheet									Direct streaking				IMS	IMS + BHI			CFX96 Standard		CFX96 Deep Well		AriaMx			
			IMS 6h		IMS 24h		Final result ISO 16654	CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)									ISO 16654 confirmationl	All confirmatory tests							Category	Type
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)	Latex O157/H7	Final result step1	Final result step2	Final result step3			Final result 10h	Agreement (Ref/Alt) 10h	Final result 10h	Agreement (Ref/Alt) 10h	Final result 10h	Agreement (Ref/Alt) 10h		
4713	Lait cru	Raw milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	2	a
4714	Lait cru	Raw milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	2	a
3055	Camembert au lait cru	Raw cow milk cheese (Camembert)	+d(1)	+md	-	+m	+	-/-/-	+33,20/ +30,04/ +31,25	-/-/-	-/-/-	+33,36/ +32,15/ +31,97	-/-/-	-/-/-	+33,15/ +31,36/ +31,63	-/-/-	+d	+m	-/-	-	-	-	-	-	-	ND	-	ND	-	ND	2	b
3056	Roquefort AOP au lait cru de brebis	Raw milk ewe milk cheese	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	2	b
3057	Brie melun AOP au lait cru de vache	Raw cow milk cheese	-	+d	-	+md	+	-/-/+40,03	+33,63/ +32,55/ +36,14	-/-/+	-/-/-	+33,74/ +33,18/ +33,31	-/-/-	-/-/-	+32,30/ +31,68/ +32,13	-/-/-	+d	+d	-/+	-	-		-	-	-	ND	-	ND	-	ND	2	b
3058	Morbier au lait cru de vache	Raw cow milk cheese	-	-	-	-	-	-/+38,51/-	-/+37,56/ +40,17	-/-/-	-/-/-	-/+39,65/-	-/-/-	-/-/-	-/+38,12/-/ +38,31	-/-/-	+m	+d	+/+	+				+	-	NA	-	NA	-	NA	2	b
3059	Saint Nectaire AOP au lait cru de vache	Raw cow milk cheese	+M	+m	/	/	+	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-	-	/	-			-	-	-	ND	-	ND	-	ND	2	b
3154	Sainte maure de touraine au lait cru	Raw goat milk cheese	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	NA	-	NA	-	NA	2	b
3155	Reblochon de savoie au lait cru	Raw cow milk cheese	st	-	-	-	-	+31,48/ +29,21/ +29,25	+31,08/ +29,,36/ +29,44	+/+/+	+30,88/ +28,56/ +29,51	+30,46/ +28,56/ +29,60	+/+/+	+31,86/ +28,83/ +28,95	+30,36/ +27,36/ +27,52	+/+/+	-	-	/	-	+			+	+	PD	+	PD	+	PD	2	b
3156	Roquefort au lait cru de brebis	Raw milk ewe milk cheese	st	-	st	-	-	+30,16/ +28,22/ +28,55	-/-/-	-/-/-	+29,96/ +27,28/ +24,29	-/-/-	-/-/-	+29,69/ +28,53/ +27,72	-/-/-	-/-/-	-	+d(3)	+/-	-	-	-	-	-	-	NA	-	NA	-	NA	2	b
3157	Munster fermier au lait cru	Raw cow milk cheese	+d (latex-)	-	-	-	-	+38,17/ +35,01/ +35,13	-/-/-	-/-/-	+38,25/ +36,76/ +36,41	-/-/-	-/-/-	+41,38/+ 36,01/ +36,77	-/-/-	-/-/-	-	+d	+/+	-				+	-	NA	-	NA	-	NA	2	b
3158	Brie de meaux au lait cru	Raw cow milk cheese	-	-	-	-	-	+41,13/ +41,63/ +40,05	+28,87/ +36,92/ +37,18	+/+/+	+39,22/ +38,22/ +19,85	+37,76/+ 38,52/ +23,62	+/+/+	+41,05/ +39,19/ +39,47	+36,83/ +35,94/ +36,77	+/+/+	-	-	/	-	+			+	+	PD	+	PD	+	PD	2	b
4221	Camembert au lait cru	Raw milk cheese	-	-	-	-	-	-	+30,58	-	-	+30,07	-	-	+28,83	-	-	-	/	-			-	-	-	NA	-	NA	-	NA	2	b
4222	Gaperon de vache au lait cru	Raw milk cheese	+p	+d	+M	+1/2	+	+24,20	+26,29	+	+22,17	+25,16	+	+26,43	+25,48	+	+p	+d	+/+	+				+	+	PA	+	PA	+	PA	2	b
4223	Munster AOP au lait cru	Raw milk cheese	+M	+m	/	/	+	-/-/-	+31,64/ +30,79/ +31,58	-/-/-	-/-/-	+31,27/ +30,92/ +31,18	-/-/-	-/-/-	+30,85/ +33,08/ +30,98	-/-/-	+d(8)	+d	+/+	+				+	-	ND	-	ND	-	ND	2	b
4224	Chabichou au lait cru	Raw milk cheese	+p	+p	/	/	+	+25,42	+27,14	+	+26,17	+26,66	+	+26,86	+25,83	+	+M	+m	+/+	+				+	+	PA	+	PA	+	PA	2	b
4225	Cœur de Bray au lait cru	Raw milk cheese	st	st	st	-	-	+25,66	+26,49	+	+25,59	+26,27	+	+25,75	+24,85	+	+M	+M	+/+	+				+	+	PD	+	PD	+	PD	2	b
4226	Picodon au lait cru	Raw milk cheese	+M	+m	/	/	+	+29,29	+25,24	+	+29,86	+24,92	+	+30,56	+23,88	+	+p	-	+/+	+				+	+	PA	+	PA	+	PA	2	b
4227	Paletou au lait cru	Raw milk cheese	+p	+M	+M	+M	+	+34,26	+35,46	+	+37,38	+38,12	+	+37,70	+35,92	+	+p	-	+/+	+				+	+	PA	+	PA	+	PA	2	b

RAW MILK AND RAW MILK BASED PRODUCTS – 10 h (BAC*Gene* evaluation sheet)

Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BAC*Gene E. coli* O157:H7																									
								Pre-warmed BPW ISO FOR 10h at 41,5°C																									
								PCR results 10h									Confirmation (step 1)				Confir mation (step 2)	Confir mation (step 3)			BAC*Gene* evaluation sheet							
								BAC*Gene* evaluation sheet									Direct streaking				IMS	IMS + BHI			CFX96 Standard		CFX96 Deep Well		AriaMx			
			IMS 6h		IMS 24h		Final result ISO 16654	CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)									ISO 16654 confirmation	All confirmatory tests							Category	Type
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)	Latex O157/H7	Final result step1	Final result step2	Final result step3			Final result 10h	Agreement (Ref/Alt) 10h	Final result 10h	Agreement (Ref/Alt) 10h	Final result 10h	Agreement (Ref/Alt) 10h		
4228	Paletou au lait cru	Raw milk cheese	st	-	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	NA	-	NA	-	NA	2	b
4229	Camembert au lait cru	Raw milk cheese	-	-	-	-	-	-	+30,06	-	-	+28,35	-	-	+29,50	-	-	-	/	-			-	-	-	NA	-	NA	-	NA	2	b
4230	Cœur de Bray au lait cru	Raw milk cheese	st	-	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	2	b
3148	**Lait ribot**	**Fermented milk**	st	st	st	st	-	+26,40	+29,48	+	+31,05	+31,54	+	+32,25	+31,34	+	+p	+p	+/+	+				+	+	PD	+	PD	+	PD	2	c
3149	**Lait ribot**	**Fermented milk**	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	NA	-	NA	-	NA	2	c
3150	**Lait fermenté**	**Fermented milk**	+p	+p	/	/	+	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	ND	-	ND	-	ND	2	c
3151	**Lait fermenté**	**Fermented milk**	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	NA	-	NA	-	NA	2	c
3152	**Gros lait fermenté**	**Fermented milk**	+p	+p	/	/	+	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	ND	-	ND	-	ND	2	c
3153	**Gros lait fermenté**	**Fermented milk**	st	st	-	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	NA	-	NA	-	NA	2	c
4231	**Petit suisse au lait entier fermenté**	**Yoghurt with fermented milk**	+p	+p	/	/	+	+19,64	+26,38	+	+25,67	+28,32	+	+29,24	+28,40	+	+p	+p	+/+	+				+	+	PA	+	PA	+	PA	2	c
4232	**Petit suisse au lait entier fermenté**	**Yoghurt with fermented milk**	+p	+p	/	/	+	+28,85	+29,38	+	+27,00	+28,71	+	+28,83	+28,21	+	+p	+p	+/+	+				+	+	PA	+	PA	+	PA	2	c
4233	Petit suisse au lait entier fermenté	Yoghurt with fermented milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	2	c
4234	**Fromage blanc battu au lait fermenté**	**White cheese with fermented milk**	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	2	c
4235	**Fromage blanc battu au lait fermenté**	**White cheese with fermented milk**	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	2	c
4236	Fromage blanc battu au lait fermenté	White cheese with fermented milk	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	2	c
4237	**Faisselles fermières au lait fermenté**	**Cottage cheese with fermented milk**	+(23)	+(27)	+M	+p	+	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	ND	-	ND	-	ND	2	c
4238	**Faisselles fermières au lait fermenté**	**Cottage cheese with fermented milk**	+p	+p	/	/	+	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	ND	-	ND	-	ND	2	c
4239	Faisselles fermières au lait fermenté	Cottage cheese with fermented milk	st	st	-	-	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	2	c
4240	**Lait fermenté**	**Fermented milk**	+p	+pd	/	/	+	-/ +38,22/ +41,25	+40,39/ +38,18/ -	-/+/-	-/-/+37,59	-/+31,76/ +38,35	-/-/+	-/+38,13/ +39,65	-/+36,54/ +39,09	-/+/+	+d(5)	+d(13)	+/+	+				+	-	ND	-	ND	-	ND	2	c
4241	**Lait fermenté**	**Fermented milk**	+p	+p	/	/	+	+36,34	+38,69	+	+36,88	+37,81	+	+36,69	+35,30	+	+d(8)	+d(12)	+/+	+				+	+	PA	+	PA	+	PA	2	c
4715	Gros lait fermier	Yoghurt with fermented milk	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	NA	-	NA	-	NA	2	c
4716	Kefir	Kefir	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	2	c
4717	Lait fermenté bio	Fermented milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	2	c

RAW MEAT, READY-TO-EAT AND READY-TO-REHEAT MEAT (EXCEPT POULTRY) – 24 h (BAC*Gene evaluation sheet)*

Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BAC*Gene E. coli* O157:H7																								Category	Type
								Pre-warmed BPW ISO 10h at 41,5°C																									
			IMS 6h		IMS 24 h		Final result ISO 16654	PCR results 24h									Confirmation (step 1)				Confir-mation (step 2)	Confir-mation (step 3)	ISO 16654 confirmation	All confirmatory tests	BAC*Gene* evaluation sheet							
								BAC*Gene* evaluation sheet									Direct streaking				IMS	IMS +BHI			CFX96 Standard		CFX96 Deep Well		AriaMx			
								CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)																			
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157 (Cq)	H7 (Cq)	Overall result	O157 (Cq)	H7 (Cq)	Overall result	O157 (Cq)	H7 (Cq)	Overall result	CT-SMAC (10µl)	CHROMagar O157	Latex O157/H7	Final result step1	Final result step2	Final result step3			Final result 24h	Agreement (Ref/Alt) 24h	Final result 24h	Agreement (Ref/Alt) 24h	Final result 24h	Agreement (Ref/Alt) 24h		
3030	**Viande bovine pot au feu**	**Beef trim**	+p	+p	/	/	+	+24,41	+24,36	+	+24,06	+24,22	+	+22,86	+22,15	+	+p	+M	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3031	**Pavé de veau**	**Veal meat**	+p	+M	/	/	+	+24,93	+25,60	+	+25,39	+25,79	+	+25,86	+25,01	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3032	**Escalope de veau**	**Veal meat**	+p	++12	/	/	+	+31,59	+33,01	+	+33,93	+34,19	+	+33,46	+32,37	+	+M	-	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3033	**Steak de bœuf**	**Beef trim**	+p	+M	/	/	+	+25,49	+26,29	+	+23,81	+25,43	+	+23,78	+23,18	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3034	**Côte de porc**	**Pork meat**	+p	+M	/	/	+	+22,19/ +25,13/ +19,39	-/Q/Q	-/-/-	+23,33/ +24,73/ +24,87	-/-/-	-/-/-	+25,00/ +25,12/ +25,32	-/-/-	-/-/-	+M	+m	+/+	+				+	-	**ND**	-	**ND**	-	**ND**	1	a
3035	**Sauté de veau**	**Veal meat**	+p	+12	/	/	+	+24,62	+25,06	+	+23,20	+23,30	+	+27,19	+24,61	+	+M	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3036	**Côte de porc**	**Pork meat**	+p	+1/2	/	/	+	+23,45	+24,12	+	+24,37	+24,66	+	+25,09	+24,05	+	+M	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3037	**Viande bovine bourguignon**	**Beef trim**	+p	+p	/	/	+	+21,85	+21,81	+	+21,40	+21,79	+	+21,42	+20,64	+	+M	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3038	**Viande bovine rumsteak**	**Beef trim**	+p	+p	/	/	+	+22,57	+22,68	+	+21,16	+22,63	+	+22,36	+21,69	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3039	**Viande de porc poitrine avec os**	**Pork meat**	+p	+1/2	/	/	+	+27,41	+27,24	+	+24,42	+26,33	+	+24,87	+24,06	+	+M	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	a
3975	Côte de porc échine	Raw pork meat	st	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3976	Côte de veau	Raw veal meat	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3977	Collier d'agneau	Raw lamb meat	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3978	Steak de bœuf	Raw beef meat	-	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3979	Poitrine de porc	Raw pork meat	-	-	st	-	-	-	+21,63	-	-	+21,66	-	-	+20,94	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3980	Pavé de rumsteak bœuf	Raw beef meat	-	-	st	-	-	-	+23,67	-	-	+23,35	-	-	+23,03	-	-	+md	-	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3981	Faux filet de cheval	Raw horse meat	-	-	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3982	Escalope de veau	Raw veal meat	st	-	st	-	-	-	-	-	-	-	-	-	-	-	-	+md	-	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3983	Gigot d'agneau	Raw lamb meat	st	-	st	-	-	-	+31,48	-	-	+31,09	-	-	+30,80	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a
3984	Côte de porc	Raw pork meat	st	-	st	-	-	-	+25,53	-	-	+25,44	-	-	+24,77	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	a

♦ Analyses performed according to the COFRAC accreditation

RAW MEAT, READY-TO-EAT AND READY-TO-REHEAT MEAT (EXCEPT POULTRY) – 24 h (BAC*Gene evaluation sheet)*																																
Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BAC*Gene E. coli* O157:H7																							Category	Type
								Pre-warmed BPW ISO 10h at 41,5°C																								
			IMS 6h		IMS 24 h		Final result ISO 16654	PCR results 24h									Confirmation (step 1)				Confir-mation (step 2)	Confir-mation (step 3)	ISO 16654 confirmation	All confirmatory tests	BAC*Gene* evaluation sheet							
								BAC*Gene* evaluation sheet									Direct streaking				IMS	IMS +BHI			CFX96 Standard		CFX96 Deep Well		AriaMx			
								CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)																		
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157 (Cq)	H7 (Cq)	Overall result	O157 (Cq)	H7 (Cq)	Overall result	O157 (Cq)	H7 (Cq)	Overall result	CT-SMAC (10µl)	CHROMagar O157	Latex O157/H7	Final result step1	Final result step2	Final result step3			Final result 24h	Agreement (Ref/Alt) 24h	Final result 24h	Agreement (Ref/Alt) 24h	Final result 24h	Agreement (Ref/Alt) 24h		
3040	**Steak haché frais**	**Ground beef**	+p	+p	/	/	+	+24,44	+24,83	+	+21,59	+24,00	+	+23,15	+22,85	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3041	**Viande hachée de bœuf à la bolognaise**	**Seasoned ground beef**	+p	+M	/	/	+	+21,30	+21,93	+	+20,13	+21,64	+	+21,14	+20,29	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3042	**Pavé de rumsteak à l'échalotte**	**Beef meat with shallots**	+p	+M	/	/	+	+27,12	+22,30	+	+22,83	+20,04	+	+26,58	+21,00	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3043	**Carpaccio de bœuf basilic**	**Beef carpaccio with basil**	+p	+p	/	/	+	+22,59	+22,71	+	+20,25	+22,12	+	+22,95	+21,76	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3044	**Pavé de bœuf mariné aux trois poivres congelé**	**Frozen marinated beef (pepper)**	+p	+1/2	/	/	+	+26,04	+26,89	+	+26,36	+26,64	+	+27,60	+26,40	+	+p	+md	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3159	**Boulettes de bœuf à l'oignon**	**Beef balls with onions**	+p	+p	/	/	+	+24,72	+25,24	+	+25,00	+25,36	+	+25,66	+24,85	+	+d/-	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3160	Boulettes de bœuf à l'oignon	Beef balls with onions	st	-	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	b
3161	**Boulettes de bœuf à l'oignon**	**Beef balls with onions**	st	st	st	-	-	+22,63	+23,08	+	+22,47	+22,90	+	+24,54	+23,46	+	+p	+M	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	1	b
3162	Boulettes de bœuf à l'oignon	Beef balls with onions	-	-	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	b
3163	**Burger haché épicé halal**	**Spiced beef burger**	-	-	st	-	-	+26,28	+25,43	+	+26,70	+25,72	+	+27,72	+25,26	+	+M	+m	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	1	b
3164	Burger haché épicé halal	Spiced beef burger	-	-	st	-	-	-/-/-	+26,00/ +24,23/ +24,01	-/-/-	-/-/-	+26,02/ +24,91/ +25,47	-/-/-	-/-/-	+25,23/ +23,63/ +24,20	-/-/-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	b
3165	**Burger haché à l'oignon**	**Burger with onions**	+p	+M	/	/	+	+23,00	+24,26	+	+21,64	+23,27	+	+25,22	+24,10	+	+p	+M	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3166	Burger haché à l'oignon	Burger with onions	-	-	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	b
3167	**Steak haché de bœuf aux 3 poivres**	**Ground beef with pepper beef**	+p	+M	/	/	+	+23,44	+23,88	+	+23,59	+23,95	+	+24,35	+23,18	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3168	Steak haché de bœuf aux 3 poivres	Ground beef with pepper beef	-	-	st	-	-	-	-	-	-	-	-	-	-	-	st	+d/-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	b
3648	**Pavé de bœuf mariné à l'échalotte**	**Beef meat with shallots**	+p	+M	/	/	+	+19,50	+21,11	+	+18,91	+21,78	+	+22,98	+21,72	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3649	**Boulettes de boeuf à l'oignon congelées**	**Frozen beef balls with onions**	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	1	b
3650	**Pavé de bœuf mariné aux 3 poivres**	**Marinated beef meat with pepper**	+p	+p	/	/	+	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**ND**	-	**ND**	-	**ND**	1	b
3651	**Côte de porc désossée marinée thym romarin**	**Marinated pork meat**	+p	+p	/	/	+	+22,32	+22,73	+	+21,56	+22,80	+	+23,64	+22,69	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b
3652	**Carpaccio de boeuf**	**Beef carpaccio**	+p	+p	/	/	+	+21,01	+21,20	+	+19,86	+20,90	+	+22,10	+20,93	+	+p	+p	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	1	b

RAW MEAT, READY-TO-EAT AND READY-TO-REHEAT MEAT (EXCEPT POULTRY) – 24 h (BAC*Gene evaluation sheet)*																																
Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BAC*Gene E. coli* O157:H7																							Category	Type
								Pre-warmed BPW ISO 10h at 41,5°C																								
			IMS 6h		IMS 24 h		Final result ISO 16654	PCR results 24h									Confirmation (step 1)				Confir-mation (step 2)	Confir-mation (step 3)	ISO 16654 confirmation	All confirmatory tests	BAC*Gene* evaluation sheet							
								BAC*Gene* evaluation sheet									Direct streaking				IMS	IMS +BHI			CFX96 Standard		CFX96 Deep Well		AriaMx			
								CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)																		
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157 (Cq)	H7 (Cq)	Overall result	O157 (Cq)	H7 (Cq)	Overall result	O157 (Cq)	H7 (Cq)	Overall result	CT-SMAC (10µl)	CHROMagar O157	Latex O157/H7	Final result step1	Final result step2	Final result step3			Final result 24h	Agreement (Ref/Alt) 24h	Final result 24h	Agreement (Ref/Alt) 24h	Final result 24h	Agreement (Ref/Alt) 24h		
3653	Pavé de bœuf mariné à l'échalotte	Beef meat with shallots	st	-	st	-	-	-/-/-	-/-/-	-	-/-/-	-/-/-	-	-/-/-	-/-/-	-	+pd	-	-	-			-	-	-	NA	-	NA	-	NA	1	b
3654	Carpaccio de bœuf	Beef carpaccio	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	NA	-	NA	-	NA	1	b
3045	**Salami**	**Salami**	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
3046	**Salami**	**Salami**	st	st	st	st	-	+20,30	+20,76	+	+19,97	+20,51	+	+19,70	+19,07	+	+p	+M	+/+	+				+	+	PD	+	PD	+	PD	1	c
3047	**Porc au caramel**	**Ready to reheat pork**	+p	+p	/	/	+	+20,11	+20,17	+	+19,36	+19,87	+	+19,42	+18,56	+	+p	+p	+/+	+				+	+	PA	+	PA	+	PA	1	c
3048	**Sauté de veau marengo**	**Ready to reheat veal**	+p	+p	/	/	+	+20,14	+21,07	+	+18,23	+19,58	+	+19,74	+19,09	+	+p	+p	+/+	+				+	+	PA	+	PA	+	PA	1	c
3049	**Bœuf charolais au vin du médoc**	**Ready to reheat beef**	+p	+p	/	/	+	+22,41	+23,10	+	+20,67	+21,52	+	+21,69	+21,11	+	+p	+p	+/+	+				+	+	PA	+	PA	+	PA	1	c
3962	**Mini saucisse cocktail porc**	**Cooked sausage**	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
3963	**Saucisse de Francfort**	**Frankfort sausage**	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
3964	**Knack alsace**	**Cooked sausage**	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
3965	**Knack pur porc**	**Pork cooked sausage**	st	st	st	-	-	+18,94	+18,90	+	+18,10	+18,73	+	+18,89	+17,82	+	+p	+M	+/+	+				+	+	PD	+	PD	+	PD	1	c
3966	**Saucisses cuites fumées**	**Cooked and smoked sausage**	st	st	st	-	-	+19,97	+19,90	+	+18,78	+19,40	+	+20,23	+18,89	+	+p	+p	+/+	+				+	+	PD	+	PD	+	PD	1	c
3967	**Saucisses coctail**	**Cooked sausage**	+p	+pd	/	/	+	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	ND	-	ND	-	ND	1	c
3968	**Hachis parmentier de bœuf**	**RTRH minced meat beef**	st	st	st	st	-	+20,48	+20,50	+	+19,45	+20,14	+	+21,63	+20,26	+	+p	+p	+/+	+				+	+	PD	+	PD	+	PD	1	c
3969	**Blanquette de veau riz blanc**	**RTRH veal**	+p	+Md	/	/	+	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	ND	-	ND	-	ND	1	c
3970	Blanquette de veau riz blanc	RTRH veal	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
3971	Saucisse de Francfort	Frankfort sausage	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
3972	Knack alsace	Cooked sausage	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
3973	Knack pur porc	Pork cooked sausage	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	NA	-	NA	-	NA	1	c
3974	Saucisses cuites fumées	Cooked and smoked sausage	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	NA	-	NA	-	NA	1	c
4246	Ailes de poulet marinées	RTE seasoned chicken wings	-	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
4247	Terrine de campagne	RTE pork meat	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c
4248	Emincés de poulet rotis	RTE chicken meat	-	st	-	-	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	1	c

RAW MILK AND RAW MILK BASED PRODUCTS – 24 h (BAC*Gene evaluation sheet)*

Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BAC*Gene E. coli* O157:H7																								
								Pre-warmed BPW ISO 10h at 41,5°C																								
			IMS 6h		IMS 24 h		Final result ISO 16654	PCR results 24h									Confirmation (step 1)				Confir-mation (step 2)	Confir-mation (step 3)	ISO 16654 confirmation	All confirmatory tests	BAC*Gene* evaluation sheet						Category	Type
								BAC*Gene* evaluation sheet									Direct streaking				IMS	IMS +BHI			CFX96 Standard		CFX96 Deep Well		AriaMx			
								CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)																		
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157 (Cq)	H7 (Cq)	Overall result	O157 (Cq)	H7 (Cq)	Overall result	O157 (Cq)	H7 (Cq)	Overall result	CT-SMAC (10µl)	CHROMagar O157	Latex O157/H7	Final result step1	Final result step2	Final result step3			Final result 24h	Agreement (Ref/Alt) 24h	Final result 24h	Agreement (Ref/Alt) 24h	Final result 24h	Agreement (Ref/Alt) 24h		
3050	**Lait cru**	**Raw cow milk**	+m	+d(2)	+m	+m	+	+28,95	+29,67	+	+27,94	+29,34	+	+28,72	+28,19	+	+2 d	+(1)	+/ +	+				+	+	**PA**	+	**PA**	+	**PA**	2	a
3051	**Lait cru**	**Raw cow milk**	+m	+d(2)	+m	+m	+	+27,96	+28,72	+	+26,41	+28,38	+	+28,75	+28,21	+	st	-	/	-	+			+	+	**PA**	+	**PA**	+	**PA**	2	a
3052	**Lait cru femier**	**Raw cow milk**	+m	+d(4)	+m	+m	+	+33,78	+20,60	+	+28,52	+20,79	+	+36,79	+20,06	+	-	+d	+/ +	+				+	+	**PA**	+	**PA**	+	**PA**	2	a
3053	**Lait cru femier**	**Raw cow milk**	+1/2	+d(1)	+M	+M	+	+30,25	+23,04	+	+28,80	+22,50	+	+29,32	+21,26	+	-	+m	+/ +	+				+	+	**PA**	+	**PA**	+	**PA**	2	a
3054	**Lait cru femier**	**Raw cow milk**	+m	+m	-	+m	+	+33,14	+28,04	+	+32,43	+28,00	+	+32,16	+26,06	+	-d	+d	+/ +	+				+	+	**PA**	+	**PA**	+	**PA**	2	a
3169	**Lait cru**	**Raw cow milk**	+1/2	+m	+m	+m	+	+27,91	+28,89	+	+30,26	+30,70	+	+32,50	+31,30	+	+M	+M	+/ +	+				+	+	**PA**	+	**PA**	+	**PA**	2	a
3170	**Lait cru**	**Raw cow milk**	+(2)d (latex-)	+md(latex-)	-	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a
3171	**Lait cru fermier**	**Raw cow milk**	-	+md(lat ex-)	-	-	-	+33,02	+32,35	+	+34,00	+33,01	+	+36,02	+32,34	+	-	-	/	-	-	+	-	+	+	**PD**	+	**PD**	+	**PD**	2	a
3172	**Lait cru fermier**	**Raw cow milk**	-d	-d	-	-d	-	+37,33	+33,19	+	+36,76	+33,04	+	+38,85	+32,64	+	-	+d/ +	+/ +	+				+	+	**PD**	+	**PD**	+	**PD**	2	a
3173	**Lait cru fermier**	**Raw cow milk**	+1/2	+m	/	/	+	+37,62	+33,96	+	+36,21	+34,01	+	+39,36	+33,71	+	st	st	/	-	-	+	-	+	+	**PA**	+	**PA**	+	**PA**	2	a
4243	Lait cru	Raw milk	+md (latex-)	+1d (latex-)	+1/2d (latex-)	-	-	-	+28,33	-	-	+28,85	-	-	+27,80	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4244	Lait cru vache jersiaise	Raw milk	-d	-	-	-	-	-	+22,00	-	-	+22,46	-	-	+21,68	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4245	Lait cru fermier	Raw milk	+md	-	-d	-d	-	+28,02	+25,46	+	+38,16	+26,78	+	+35,08	+25,78	+	-d	+m d	+/ +	+	-	-		+	+	**PD**	+	**PD**	+	**PD**	2	a
4705	**Lait cru fermier**	**Raw milk**	+m	+1/2d (latex-)	+m	-	+	-	+34,28	-	-	+33,88	-	-	+33,22	-	-	-	/	-			-	-	-	**ND**	-	**ND**	-	**ND**	2	a
4706	**Lait cru**	**Raw milk**	+md (latex-)	-	+md (latex-)	+d(1) (latex-)	-	+31,71	+26,97	+	+31,36	+26,05	+	+34,42	+26,92	+	+m	+d(1)	+/ +	+				+	+	**PD**	+	**PD**	+	**PD**	2	a
4707	**Lait cru vache jersiaise**	**Raw milk**	-	-	-	-	-	-	+24,83	-	-	+24,13	-	-	+25,00	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4708	Lait cru fermier	Raw milk	-	+md (latex -)	-	-	-	-	+33,58	-	-	+33,22	-	-	+32,02	-	+m d	-	-/-	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4709	Lait cru	Raw milk	+md (latex-)	-	+md (latex-)	-	-	-	+26,29	-	-	+26,16	-	-	+25,95	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4710	Lait cru vache jersiaise	Raw milk	-	-	-	-	-	-	+23,86	-	-	+23,46	-	-	+23,31	-	st	+d(1)	-/-	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4711	Lait cru	Raw milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	a

♦ Analyses performed according to the COFRAC accreditation

RAW MILK AND RAW MILK BASED PRODUCTS – 24 h (BAC*Gene evaluation sheet)*

Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BAC*Gene E. coli* O157:H7																								Category	Type
								Pre-warmed BPW ISO 10h at 41,5°C																									
								PCR results 24h									Confirmation (step 1)				Confir-mation (step 2)	Confir-mation (step 3)			BAC*Gene* evaluation sheet							
								BAC*Gene* evaluation sheet									Direct streaking				IMS	IMS +BHI			CFX96 Standard		CFX96 Deep Well		AriaMx			
			IMS 6h		IMS 24 h		Final result ISO 16654	CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)									ISO 16654 confirmation	All confirmatory tests								
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157 (Cq)	H7 (Cq)	Overall result	O157 (Cq)	H7 (Cq)	Overall result	O157 (Cq)	H7 (Cq)	Overall result	CT-SMAC (10µl)	CHROMagar O157	Latex O157/H7	Final result step1	Final result step2	Final result step3			Final result 24h	Agreement (Ref/Alt) 24h	Final result 24h	Agreement (Ref/Alt) 24h	Final result 24h	Agreement (Ref/Alt) 24h		
4712	Lait cru vache	Raw milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	NA	-	NA	-	NA	2	a
4713	Lait cru	Raw milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	2	a
4714	Lait cru	Raw milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	NA	-	NA	-	NA	2	a
3055	**Camembert au lait cru**	**Raw cow milk cheese (Camembert)**	+d(1)	+md	-	+m	+	-/-/-	+30,53/ +29,07/ +29,56	-/-/-	-/-/-	+29,82/ +28,48/ +29,61	-/-/-	-/-/-	+28,71/ +28,09/ -	-/-/-	-d	+m	+/ +	+				+	-	ND	-	ND	-	ND	2	b
3056	**Roquefort AOP au lait cru de brebis**	**Raw milk ewe milk cheese**	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	2	b
3057	**Brie melun AOP au lait cru de vache**	**Raw cow milk cheese**	-	+d	-	+md	+	-/-/-	+31,09/ +30,26/ +30,02	-/-/-	-/ +39,32/ +36,93	+30,39+/ 30,17/ 29,98	-/-/-	-/-/-	+29,21/ +28,59/ +27,33	-/-/-	+M	+m	-	-	-	-	-	-	-	ND	-	ND	-	ND	2	b
3058	**Morbier au lait cru de vache**	**Raw cow milk cheese**	-	-	-	-	-	-/+38,51/ +38,08/ -/-/-/-/-/-	+37,18/ +35,15/ +35,39 /-/-/-/-/-	- /+/+	+39,25/-/ +36,46	+35,64+/ 35,61/ +35,52	+/- /+	+39,56/ +39,22/-	+35,00/ +34,47/ +34,57	+/+/ -	+md	+m	+/ +	+				+	-	NA	+	PD	+	PD	2	b
3059	**Saint Nectaire AOP au lait cru de vache**	**Raw cow milk cheese**	+M	+m	/	/	+	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-	-	/	-				-	-	ND	-	ND	-	ND	2	b
3154	**Sainte maure de touraine au lait cru**	**Raw goat milk cheese**	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	NA	-	NA	-	NA	2	b
3155	**Reblochon de savoie au lait cru**	**Raw cow milk cheese**	st	-	-	-	-	+22,30/ +23,83/ +24,28	+24,72/ +24,63/ +25,25	+/+/ +	+24,22/ +23,90/ +23,22	+26,13/ +24,73/ +24,29	+/+/ +	+26,14/ +22,77/ +22,50	+26,11/ +22,24/ +22,11	+/+/ +	-	-	/	-	+			+	+	PD	+	PD	+	PD	2	b
3156	**Roquefort au lait cru de brebis**	**Raw milk ewe milk cheese**	st	-	st	-	-	+21,55/ Q/ +19,37/ +26,10*	Q/Q/Q/-*	-	+19,16/ +22,24/ +22,76/ +25,18*	Q/Q/Q/-*	-	+23,52/ +22,87/ +22,75/ +26,53*	Q/Q/Q/-*	-	-	-	/	-	-			-	-	-	NA	-	NA	-	NA	2	b
3157	**Munster fermier au lait cru**	**Raw cow milk cheese**	+d (latex-)	-	-	-	-	+30,81/ +28,67/ +27,17	-/-/-	-/-/-	+30,67/ +29,68/ +29,24	-/-/-	-/-/-	+32,03/ +29,37/ +29,91	-/-/-	-/-/-	-	+d/ +	+/ +	+			+	+	-	NA	-	NA	-	NA	2	b
3158	**Brie de meaux au lait cru**	**Raw cow milk cheese**	-	-	-	-	-	+30,76/ +29,63/ +29,24	+31,06/ +29,90/ +29,39	+/+/ +	+30,13/ +29,02/ +28,80	+30,58/+29,82/+ 30,04	+/+/ +	+31,65/ +29,66/ +29,01	+30,53/ +28,00/ +28,13	+/+/ +	-	-	/	-	+			+	+	PD	+	PD	+	PD	2	b
4221	**Camembert au lait cru**	**Raw milk cheese**	-	-	-	-	-	-	+28,11	-	-	+27,37	-	-	+26,41	-	+md	-	-	-			-	-	-	NA	-	NA	-	NA	2	b
4222	**Gaperon de vache au lait cru**	**Raw milk cheese**	+p	+d	+M	+1/2	+	+23,34	+24,56	+	+22,15	+23,32	+	+24,51	+23,46	+	+M	-d	+/ +	+				+	+	PA	+	PA	+	PA	2	b
4223	**Munster AOP au lait cru**	**Raw milk cheese**	+M	+m	/	/	+	-/-/-	+27,70/ +30,18/ +28,30	-/-/-	-/-/-	+24,67/ +30,12/ +29,29	-/-/-	-/-/-	+26,34/ +25,16/ +24,93	-/-/-	-d	-	+/ +	+				+	-	ND	-	ND	-	ND	2	b

RAW MILK AND RAW MILK BASED PRODUCTS – 24 h (BAC*Gene evaluation sheet)*

Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BAC*Gene E. coli* O157:H7																								
								Pre-warmed BPW ISO 10h at 41,5°C																								
								PCR results 24h									Confirmation (step 1)				Confir-mation (step 2)	Confir-mation (step 3)			BAC*Gene* evaluation sheet							
			IMS 6h		IMS 24 h		Final result ISO 16654	BAC*Gene* evaluation sheet									Direct streaking				IMS	IMS +BHI	ISO 16654 confirmation	All confirmatory tests	CFX96 Standard		CFX96 Deep Well		AriaMx		Category	Type
								CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)																		
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157 (Cq)	H7 (Cq)	Overall result	O157 (Cq)	H7 (Cq)	Overall result	O157 (Cq)	H7 (Cq)	Overall result	CT-SMAC (10µl)	CHROMagar O157	Latex O157/H7	Final result step1	Final result step2	Final result step3			Final result 24h	Agreement (Ref/Alt) 24h	Final result 24h	Agreement (Ref/Alt) 24h	Final result 24h	Agreement (Ref/Alt) 24h		
4224	**Chabichou au lait cru**	**Raw milk cheese**	+p	+p	/	/	+	+21,23	+25,87	+	+27,39	+28,30	+	+28,78	+27,94	+	+M	-d	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	2	b
4225	**Cœur de Bray au lait cru**	**Raw milk cheese**	st	st	st	-	-	+21,06	+22,30	+	+21,35	+21,79	+	+21,86	+20,98	+	+M	+m	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	2	b
4226	**Picodon au lait cru**	**Raw milk cheese**	+M	+m	/	/	+	+30,02	+24,65	+	+30,43	+24,02	+	+32,14	+23,85	+	+M	-	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	2	b
4227	**Paletou au lait cru**	**Raw milk cheese**	+p	+M	+M	+M	+	+29,75	+32,86	+	+33,83	+33,52	+	+35,29	+33,24	+	-d	-	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	2	b
4228	Paletou au lait cru	Raw milk cheese	st	-	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	b
4229	Camembert au lait cru	Raw milk cheese	-	-	-	-	-	-	+25,96	-	-	+26,14	-	-	+25,38	-	-d	-	-	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	b
4230	Cœur de Bray au lait cru	Raw milk cheese	st	-	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	b
3148	**Lait ribot**	**Fermented milk**	st	st	st	st	-	+23,20	+23,27	+	+23,19	+23,40	+	+22,45	+21,78	+	+p	+p	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	2	c
3149	**Lait ribot**	**Fermented milk**	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	c
3150	**Lait fermenté**	**Fermented milk**	+p	+p	/	/	+	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	**ND**	-	**ND**	-	**ND**	2	c
3151	**Lait fermenté**	**Fermented milk**	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	c
3152	**Gros lait fermenté**	**Fermented milk**	+p	+p	/	/	+	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	**ND**	-	**ND**	-	**ND**	2	c
3153	**Gros lait fermenté**	**Fermented milk**	st	st	-	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	c
4231	**Petit suisse au lait entier fermenté**	**Yoghurt with fermented milk**	+p	+p	/	/	+	+23,17	+23,37	+	+21,42	+22,32	+	+22,79	+21,97	+	+M	+Md	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	2	c
4232	**Petit suisse au lait entier fermenté**	**Yoghurt with fermented milk**	+p	+p	/	/	+	+24,69	+24,52	+	+20,32	+22,34	+	+23,74	+22,60	+	+M	+Md	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	2	c
4233	Petit suisse au lait entier fermenté	Yoghurt with fermented milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	c
4234	**Fromage blanc battu au lait fermenté**	**White cheese with fermented milk**	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	c
4235	**Fromage blanc battu au lait fermenté**	**White cheese with fermented milk**	st	st	st	st	-	+36,75/ -/ -/ +35,05 (P)	+40,10/ -/ -/ +35,71 (P)	+/- /-/+	-	-	-	-	-	-	st	st	/	-	-	-	-	-	-	**PPNA**	-	**NA**	-	**NA**	2	c
4236	Fromage blanc battu au lait fermenté	White cheese with fermented milk	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	c
4237	**Faisselles fermières au lait fermenté**	**Cottage cheese with fermented milk**	+(23)	+(27)	+M	+p	+	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	**ND**	-	**ND**	-	**ND**	2	c
4238	**Faisselles fermières au lait fermenté**	**Cottage cheese with fermented milk**	+p	+p	/	/	+	-	-	-	-	+40,69	-	-	+40,53	-	st	-	/	-			-	-	-	**ND**	-	**ND**	-	**ND**	2	c

RAW MILK AND RAW MILK BASED PRODUCTS – 24 h (BAC*Gene evaluation sheet)*

Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BAC*Gene E. coli* O157:H7																							
								Pre-warmed BPW ISO 10h at 41,5°C																							
			IMS 6h		IMS 24 h		Final result ISO 16654	PCR results 24h									Confirmation (step 1)			Confir-mation (step 2)	Confir-mation (step 3)	ISO 16654 confirmation	All confirmatory tests	BAC*Gene* evaluation sheet						Category	Type
								BAC*Gene* evaluation sheet									Direct streaking			IMS	IMS +BHI			CFX96 Standard		CFX96 Deep Well		AriaMx			
								CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)																	
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157 (Cq)	H7 (Cq)	Overall result	O157 (Cq)	H7 (Cq)	Overall result	O157 (Cq)	H7 (Cq)	Overall result	CT-SMAC (10µl)	CHROMagar O157	Latex O157/H7	Final result step1	Final result step2	Final result step3			Final result 24h	Agreement (Ref/Alt) 24h	Final result 24h	Agreement (Ref/Alt) 24h	Final result 24h	Agreement (Ref/Alt) 24h		
4239	Faisselles fermières au lait fermenté	Cottage cheese with fermented milk	st	st	-	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	c
4240	**Lait fermenté**	**Fermented milk**	+p	+pd	/	/	+	+25,15	+26,,93	+	+26,02	+27,14	+	+27,13	+25,84	+	+p	+p	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	2	c
4241	**Lait fermenté**	**Fermented milk**	+p	+p	/	/	+	+25,22	+27,03	+	+23,19	+26,44	+	+27,80	+26,29	+	+p	+p	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	2	c
4715	Gros lait fermier	Yoghurt with fermented milk	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	c
4716	Kefir	Kefir	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	c
4717	Lait fermenté bio	Fermented milk	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	2	c

FRESH PRODUCES AND FRUITS – 16 h (BAC*Gene* evaluation sheet)																																
Sample N°	Product (french name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BAC*Gene E. coli* O157:H7																							Category	Type
								Pre-warmed BPW ISO 16h at 41,5°C																								
			IMS 6h		IMS 24h		Final result ISO 16654	PCR results 16h									Confirmation (step 1)				Confir mation (step 2)	Confirmation (step 3)	ISO 16654 confirmation	All confirmatory tests	BAC*Gene* evaluation sheet							
								BAC*Gene* evaluation sheet									Direct streaking				IMS	IMS + BHI			CFX96 Standard		CFX96 Deep Well		AriaMx			
								CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)																		
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)	Latex O157/H7	Final result step1	Final result step2	Final result step3			Final result 16h	Agreement (Ref/Alt) 16h	Final result 16h	Agreement (Ref/Alt) 16h	Final result 16h	Agreement (Ref/Alt) 16h		
3754	**Crudités coupées (chou blanc, radis, carottes)**	**Sliced vegetables (cabbage, radish, carrots)**	+p	+11/2	/	/	+	+23,64	+24,26	+	+18,28	+20,68	+	+24,40	+23,70	+	+m	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	3	a
3755	**Ananas coupé**	**Sliced pineapple**	+p	+p	/	/	+	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	**ND**	-	**ND**	-	**ND**	3	a
3756	**Pastèque coupée**	**Sliced watermelon**	+p	+1/2	/	/	+	+18,40	+18,84	+	+15,66	+19,35	+	+19,15	+18,41	+	+1/2	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	3	a
3757	**Melon coupé**	**cut cantaloup**	st	-	st	-	-	+16,58	+19,22	+	+13,01	+19,06	+	+19,41	+18,96	+	+1/2	+m	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	3	a
3758	**Chou blanc émincé BIO**	**Sliced cabbage organic**	st	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	a
3759	**Spahettis de courgettes**	**Sliced zucchinis**	st	-	st	-	-	+19,84	+20,22	+	+18,25	+20,32	+	+20,88	+20,24	+	+m	+m	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	3	a
3760	**Wok maraicher (carottes, poieua, céleri)**	**Mix of vegetables**	st	st	st	-	-	+18,29	+18,36	+	+17,40	+18,13	+	+18,11	+16,92	+	+p	+p	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	3	a
3761	**Jus d'orange frais**	**Raw orange juice**	st	st	st	st	-	+15,45	+18,34	+	+14,33	+18,32	+	+16,83	+16,29	+	+p	+p	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	3	a
3762	**Jus mange passion frais**	**Raw passion fruit juice**	st	st	st	st	-	+14,46	+15,68	+	+13,14	+17,47	+	+17,82	+17,33	+	+p	+p	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	3	a
3763	**Jus orange framboise fraise frais**	**Raw fruit juice (orange, raspberry, strawberry)**	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	a
4099	**Choux fleurs coupé prêt à cuire**	**Sliced cauliflower**	+p	+p	/	/	+	-	-	-	-	-	-	-	-	-	-	+md	-	-			-	-	-	**ND**	-	**ND**	-	**ND**	3	a
4100	**Champignons de paris émincés**	**Sliced mushrooms**	+p	+m	/	/	+	+21,84	+22,56	+	+22,21	+23,26	+	+23,37	+22,22	+	+m	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	3	a
4101	**Ananas coupé extra**	**Sliced pineapple**	+p	+m	/	/	+	+19,39	+19,78	+	+18,44	+19,54	+	+19,99	+19,53	+	+p	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	3	a
4102	**Mangue coupée**	**Sliced mango**	st	st	st	st	-	+20,56	+21,57	+	+20,39	+21,46	+	+21,84	+21,01	+	+p	+m	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	3	a
4103	Mangue coupée	Sliced mango	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	a
4104	Ananas coupé extra	Sliced pineapple	st	st	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	a
4105	Choux fleurs coupé prêt à cuire	Sliced cauliflower	st	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	a
4106	Champignons de paris émincés	Sliced mushrooms	st	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	a

♦ Analyses performed according to the COFRAC accreditation

FRESH PRODUCES AND FRUITS – 16 h (BAC*Gene* evaluation sheet)																																
Sample N°	Product (french name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BAC*Gene E. coli* O157:H7																							Category	Type
								Pre-warmed BPW ISO 16h at 41,5°C																								
			IMS 6h		IMS 24h		Final result ISO 16654	PCR results 16h									Confirmation (step 1)				Confir mation (step 2)	Confirmation (step 3)	ISO 16654 confirmation	All confirmatory tests	BAC*Gene* evaluation sheet							
								BAC*Gene* evaluation sheet									Direct streaking				IMS	IMS + BHI			CFX96 Standard		CFX96 Deep Well		AriaMx			
								CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)																		
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)	Latex O157/H7	Final result step1	Final result step2	Final result step3			Final result 16h	Agreement (Ref/Alt) 16h	Final result 16h	Agreement (Ref/Alt) 16h	Final result 16h	Agreement (Ref/Alt) 16h		
4107	Jus de pomme frais pressé à froid	Raw apple juice	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	3	a
4108	Jus d'orange frais pur jus bio	Raw orange juice	st	-	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	NA	-	NA	-	NA	3	a
3764	**Jeunes pousses (laitue verte et rouge)**	**Baby leaves (green and red lettuce)**	st	st	st	-	-	+24,41	+27,33	+	+26,51/ +18,07*	Q/+19,76*	Q/+*	Q/+20,43*	Q/+20,15*	Q/+*/- */-*	+p	+M	+/+	+				+	+	PD	+	PD	+	PD	3	b
3765	**Jeunes pousses (laitue verte et rouge)**	**Baby leaves (green and red lettuce)**	st	st	st	-	-	Q/-*	Q/-*	Q/-*	Q/-*	Q/-*	Q/-*	Q/-*	Q/-*	Q/-*	st	d	-	-			-	-	-	NA	-	NA	-	NA	3	b
3766	**Jeunes pousses de saison (épinards rouges , mache)**	**Baby leaves (spinach, lamb's lettuce)**	-	-	st	-	-	+16,71	+18,69	+	+17,72	+20,68	Q/-*	+21,35	+20,27	Q/-*	+p	+m	+/+	+			-	+	+	PD	+	PD	+	PD	3	b
3767	**Jeunes pousses de saison (épinards rouges , mache)**	**Baby leaves (spinach, lamb's lettuce)**	-	-	st	-	-	+20,28	+20,59	+	+18,13	+20,89	+	+21,92	+20,47	+	+p	+M	+/+	+				+	+	PD	+	PD	+	PD	3	b
3768	**Mesclum (laitue verte, rouge, roquette, cerfeuil)**	**Baby leaves (lettuce, rocket, chervil)**	+p	+M	/	/	+	+22,22	+21,86	+	+19,71	+21,42	+	+26,10	+23,57	+	+p	+m	+/+	+				+	+	PA	+	PA	+	PA	3	b
3769	**Jeunes pousses (laitue verte et rouge)**	**Baby leaves (green and red lettuce)**	-	-	st	-	-	Q/-*	Q/-*	Q/-*	Q/-*	Q/-*	Q/-*	Q/-*	Q/-*	Q/-*	st	-	/	-			-	-	-	NA	-	NA	-	NA	3	b
3770	**Fines pousses radis rose**	**Sprouts (pink radish)**	+d(2)(latex-)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	NA	-	NA	-	NA	3	b
3771	**Fines pousses Alfalfa (lentille, poireau)**	**Sprouts (lentils, leeks)**	-	-	-	-	-	+36,89	+33,77	+	+34,78	+34,18	+	+34,79	+32,03	+	+m	-	+/+	+				+	+	PD	+	PD	+	PD	3	b
3772	**Fines pousses Alfalfa**	**Sprouts**	-	-	-	-	-	+35,21	+32,73	+	+33,61	+32,32	+	+37,55	+32,36	+	+m	-	+/+	+				+	+	PD	+	PD	+	PD	3	b
3773	**Fines pousses Alfalfa (radis, fenouil)**	**Sprouts**	-	-	-	-	-	+33,17	+33,70	+	+32,97	+34,50	+	+33,96	+32,95	+	+m	-	+/+	+				+	+	PD	+	PD	+	PD	3	b
4109	**Fines pousses betterave rouge**	**Sprouts (red beet)**	+md (latex-)	+md (latex-)	+md (latex-)	-	-	Q/ -*/ Q*/ +41,42*	Q/ +29,00*/ Q*/ +29,33*	Q/- */Q*/+*	Q/ -*/ +36,85*/ +38,01*	Q/ +29,02*/ +29,92*/ +30,47*	-/+/+	Q/ +39,75*/ -*/ -*	Q/ +28,41*/ +28,12*/ +28,41*	Q/+*/- */-*	-d	-	/	-	-	+	-	+	-	NA	-	NA	+	PD	3	b

FRESH PRODUCES AND FRUITS – 16 h (BAC*Gene* evaluation sheet)																																
Sample N°	Product (french name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BAC*Gene E. coli* O157:H7																							Category	Type
								Pre-warmed BPW ISO 16h at 41,5°C																								
			IMS 6h		IMS 24h		Final result ISO 16654	PCR results 16h									Confirmation (step 1)				Confir mation (step 2)	Confirmation (step 3)	ISO 16654 confirmation	All confirmatory tests	BAC*Gene* evaluation sheet							
								BAC*Gene* evaluation sheet									Direct streaking				IMS	IMS + BHI			CFX96 Standard		CFX96 Deep Well		AriaMx			
								CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)																		
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)	Latex O157/H7	Final result step1	Final result step2	Final result step3			Final result 16h	Agreement (Ref/Alt) 16h	Final result 16h	Agreement (Ref/Alt) 16h	Final result 16h	Agreement (Ref/Alt) 16h		
4110	**Fines pousses radis**	**Sprouts (radish)**	-	-	-	-	-	+31,80	+32,62	+	+31,55	+32,54	+	+33,33	+31,84	+	-d	-	-	-	+	+	+	+	+	**PD**	+	**PD**	+	**PD**	3	b
4111	**Jeunes pousses de moutarde frisée rouge**	**Baby leave**	+(4)	+(5)	+p	+M	+	-	+21,14	-	-	+21,68	-	-	+21,26	-	-	-	/	-			-	-	-	**ND**	-	**ND**	-	**ND**	3	b
4112	**Salade mesclun**	**Baby leave (salad)**	+p	+p	/	/	+	+20,58	+26,10	+	+24,78	+26,59	+	+36,07	+34,93	+	+M	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	3	b
4113	**Fines pousses de poireaux**	**Sprouts (leeks)**	-	-	-	-	-	+33,80/ +34,36/ +33,46/ - (P)	+35,94/ +34,59/ +34,39/ -(P)	+/+/+/-	+35,61/ +32,96/ +33,75/ +33,80 (P)	+35,52/ +34,32/ +35,29/ +35,46 (P)	+/+/+/+	+37,94/ +34,54/ +36,49/ +35,66 (P)	+34,70/ +33,95/ +35,75/ +34,04 (P)	+/+/+/+	-	-	/	-	-	-	-	-	-	**PPNA**	-	**PPNA**	-	**PPNA**	3	b
4114	Jeunes pousses d'épinards	**Baby leave (spinach)**	st	-	st	-	-	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	b
4115	Jeunes pousses de moutarde frisée rouge	**Baby leave**	st	-	-	-	-	-	+22,22	-	-	+22,15	-	-	+22,40	-	st	-d	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	b
4116	Fines pousses de poireaux	Sprouts (leeks)	-	-	-	-	-	+26,44/ +32,98/ +31,42/ +40,91 (P)	+33,04/ +33,87/ +32,16/ +38,48 (P)	+/+/+/+	+32,08/ +32,06/ +32,36/ +29,41 (P)	+34,05/ +32,87/ +33,93/ +34,33 (P)	+/+/+/+	+36,18/ +32,76/ +33,48/ +34,47 (P)	+35,20/ +31,69/ +32,38/ +33,97 (P)	+/+/+/+	-	-	/	-	-	-	-	+(IMS +Chrom-agar STEC)	+	**PD**	+	**PD**	+	**PD**	3	b
4117	Fines pousses betterave rouge	Sprouts (red beet)	+md(latex-)	-	-	-	-	Q/-*	Q/+27,31*	Q/-*	Q/-*	Q/+27,11*	Q/-*	Q/-*	Q/+26,56*	Q/-*	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	b
4118	Fines pousses radis	Sprouts	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	b
4119	Salade mesclun	Mesclun (salad)	st	-	-	-	-	-	-	-	Q/-*	Q/-*	Q/-*	-	-	-	-	-d	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	b
4722	**Fines pousses de radis rose**	**Sprouts (pink radish)**	-d/-	-	-	-	-	+35,47	+30,69	+	+33,39	+29,38	+	+35,37	+28,94	+	+d	-	-	-	-	+	-	+	+	**PD**	+	**PD**	+	**PD**	3	b
4723	**Fines pousses Alfalfa roquette**	**Sprouts (rocket)**	+md(latex-)	-	+md	-	+	+35,62	+36,31	+	+36,79	+36,14	+	+35,57	+34,13	+	-d	-	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	3	b
4724	**Fines pousses alfalfa radis fenouil**	**Sprouts (radish, fennel)**	-md (latex-)	-	-	-	-	+36,60	+33,37	+	+32,44	+30,40	+	+37,62	+31,74	+	+(1)	-	-	-	-	+	-	+	+	**PD**	+	**PD**	+	**PD**	3	b
4725	**Fines pousses Alfalfa**	**Sprouts**	+md (latex-)	-	-md (latex-)	-	-	+36,41/ +33,48/ +30,30/ +35,53 (P)	+31,24/ +32,55/ +31,60/ +34,35 (P)	+/+/+/+	+30,82/ +32,32/ +32,28/ +36,66 (P)	+34,07/ +33,46/ +33,86/ +37,83 (P)	+/+/+/+	+37,11/ +33,83/ +35,69/ +31,11 (P)	+35,40/ +32,42/ +34,26/ +31,43 (P)	+/+/+/+	+m	-	-	-	-	-	-	-	-	**PPNA**	-	**PPNA**	-	**PPNA**	3	b
4726	**Fines pousses Alfalfa lentille poireaux**	**Sprouts (lentils, leeks)**	+md (latex-)	-	+m(latex-)	-	-	-	+33,57	-	-	+31,53	-	-	+32,67	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	b

FRESH PRODUCES AND FRUITS – 16 h (BAC*Gene* evaluation sheet)																																
Sample N°	Product (french name)	Product	Reference method : NF EN ISO 16654 ♦					Alternative method: BAC*Gene E. coli* O157:H7																							Category	Type
								Pre-warmed BPW ISO 16h at 41,5°C																								
			IMS 6h		IMS 24h		Final result ISO 16654	PCR results 16h									Confirmation (step 1)				Confir mation (step 2)	Confirmation (step 3)	ISO 16654 confirmation	All confirmatory tests	BAC*Gene* evaluation sheet							
								BAC*Gene* evaluation sheet									Direct streaking				IMS	IMS + BHI			CFX96 Standard		CFX96 Deep Well		AriaMx			
								CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)																		
			CT SMAC	Chromagar O157	CT SMAC	Chromagar O157		O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)	Latex O157/H7	Final result step1	Final result step2	Final result step3			Final result 16h	Agreement (Ref/Alt) 16h	Final result 16h	Agreement (Ref/Alt) 16h	Final result 16h	Agreement (Ref/Alt) 16h		
4727	**Fines pousses Alfalfa**	**Sprouts**	+dmd/-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	b
3774	**Fenouil**	**Fennel**	st	-	st	-	-	+20,13	+20,50	+	+16,37	+19,57	+	+20,71	+20,30	+	+1/2	+m	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	3	c
3775	**Carotte sable**	**Carrot**	st	-	+d (latex-)	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	c
3776	**Topinambour**	**Jerusalem artichoke**	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	c
3777	**Topinambour**	**Jerusalem artichoke**	st	st	st	-	-	+30,42	+30,82	+	+28,64	+30,24	+	+31,34	+30,12	+	+p	+p	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	3	c
3778	**Panais**	**Parsnips**	st	-	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	c
3779	**Panais**	**Parsnips**	st	-	st	-	-	+18,45	+18,71	+	+14,81	+17,58	+	+18,69	+18,20	+	+p	+m	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	3	c
3780	**Rutabaga**	**Rutabaga**	st	-	st	st	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	c
3781	**Pommes de terre primeur**	**Eraly potatoes**	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	c
3782	**Pommes de terre primeur**	**Eraly potatoes**	+p	+p	/	/	+	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	**ND**	-	**ND**	-	**ND**	3	c
3783	**Navet rond violet**	**Turnip**	st	st	st	-	-	+22,17	+22,73	+	+18,50	+21,66	+	+23,95	+22,82	+	+p	+m	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	3	c
4120	**Radis noir**	**Black radish**	+p	+M	/	/	+	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	**ND**	-	**ND**	-	**ND**	3	c
4121	**Oignon jaune**	**Yellow onion**	-	+m	+p	+p	+	+16,14	+18,68	+	+18,62	+20,80	+	+21,73	+19,95	+	-	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	3	c
4122	**Pomme de terre nouvelle**	**Early potatoes**	+p	+m	/	/	+	+19,84	+23,10	+	+24,10	+24,40	+	+25,45	+23,93	+	+M	-	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	3	c
4123	**Endive**	**Endive**	+p	+1/2	/	/	+	+21,76	+22,73	+	+22,33	+23,06	+	+24,58	+23,17	+	+md	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	3	c
4124	**Echalotte**	**Shallot**	st	st	st	st	-	+17,14	+18,26	+	+14,77	+16,47	+	+19,35	+18,19	+	+M	+M	+/+	+				+	+	**PD**	+	**PD**	+	**PD**	3	c
4125	**Navet violet**	**Turnip**	+p	+M	/	/	+	+14,81	+19,15	+	+14,72	+17,44	+	+21,07	+19,39	+	+M	+m	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	3	c
4126	**Carotte**	**Carrot**	+p	+m	/	/	+	+20,54	+23,38	+	+22,55	+23,36	+	+24,67	+23,19	+	+m	+(1)	+/+	+				+	+	**PA**	+	**PA**	+	**PA**	3	c
4127	Oignon jaune	Yellow onion	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	c
4128	Endive	Endive	-	-	+pd (latex-)	+md (latex-)	-	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	c
4718	Pomme de terre nouvelle	Early potatoes	st	-	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	c
4719	Oignon rouge	Red onion	st	st	st	st	-	-	-	-	-	-	-	-	-	-	st	st	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	c
4720	Poireau	Leeks	st	st	st	-	-	-	-	-	-	-	-	-	-	-	-	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	c
4721	Patate douce	Sweet potato	st	-	st	-	-	-	-	-	-	-	-	-	-	-	st	-	/	-			-	-	-	**NA**	-	**NA**	-	**NA**	3	c

RAW MEAT, READY-TO-EAT AND READY-TO-REHEAT MEAT (EXCEPT POULTRY) – 10 h + 72 h at 5°C ± 3°C (BAC*Gene evaluation sheet)*																									
Sample N°	Product (french name)	Product	Reference method : NF EN ISO 16654 ♦	Alternative method: BAC*Gene E. coli* O157:H7																				Category	Type
				Pre-warmed BPW ISO for 10 h at 41.5°C + 72 h at 5°C ± 3°C																					
				PCR results 10h + 72h at 5°C ± 3°C										Direct streaking		Confirmatory tests	BAC*Gene* evaluation sheet							
				BAC*Gene* evaluation sheet													CFX96 Standard		CFX96 Deep Well		AriaMx			
			Final result	CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)				CT-SMAC (10µl)	CHROMagar O157 (10µl)		Final result 10h+72h	Agreement (Ref/Alt) 10h+72h	Final result 10h+72h	Agreement (Ref/Alt) 10h+72h	Final result 10h+72h	Agreement (Ref/Alt) 10h+72h		
				O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)													
3030	**Viande bovine pot au feu**	**Beef trim**	+	+24,19	+25,08	+	+25,43	+25,70	+	+23,77	+23,44	+		+p	+1/2	+	+	**PA**	+	**PA**	+	**PA**	1	a
3031	**Pavé de veau**	**Veal meat**	+	+25,23	+26,08	+	+25,74	+25,94	+	+25,81	+25,23	+		+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	a
3032	**Escalope de veau**	**Veal meat**	+	+34,11	+35,12	+	+34,27	+34,31	+	+34,77	+34,01	+		+M	+m	+	+	**PA**	+	**PA**	+	**PA**	1	a
3033	**Steak de bœuf**	**Beef trim**	+	+25,34	+26,38	+	+24,49	+24,82	+	+26,58	+26,14	+		+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	a
3034	**Côte de porc**	**Pork meat**	+	+25,06/ +22,27/ +23,06	-/Q/-	-/-/-	+25,48/ +25,09/ +25,09	-/-/-	-/-/-	+25,73/ +25,03/ +25,16	-/-/-	-/-/-		+M	+md	+	-	**ND**	-	**ND**	-	**ND**	1	a
3035	**Sauté de veau**	**Veal meat**	+	+26,45	+26,22	+	+27,57	+26,82	+	+26,92	+25,40	+		+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	a
3036	**Côte de porc**	**Pork meat**	+	+19,28	+23,00	+	+25,62	+25,78	+	+25,14	+24,11	+		+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	a
3037	**Viande bovine bourguignon**	**Beef trim**	+	+20,38	+21,12	+	+20,10	+21,36	+	+21,25	+20,44	+		+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	a
3038	**Viande bovine rumsteak**	**Beef trim**	+	+21,27	+21,91	+	+21,00	+20,97	+	+22,30	+21,69	+		+p	+1/2	+	+	**PA**	+	**PA**	+	**PA**	1	a
3039	**Viande de porc poitrine avec os**	**Pork meat**	+	+25,12	+26,00	+	+26,83	+27,08	+	+26,95	+26,30	+		+M	+m	+	+	**PA**	+	**PA**	+	**PA**	1	a
3979	Poitrine de porc	Raw pork meat	-	-	+20,24	-	-	+20,88	-	-	+19,25	-		st	-	/	-	**NA**	-	**NA**	-	**NA**	1	a
3983	Gigot d'agneau	Raw lamb meat	-	-	+35,51	-	-	+36,64	-	-	+33,40	-		-	-d	-	-	**NA**	-	**NA**	-	**NA**	1	a
3984	Côte de porc	Raw pork meat	-	-	+23,33	-	-	+22,17	-	-	+21,84	-		-	-	/	-	**NA**	-	**NA**	-	**NA**	1	a
3040	**Steak haché frais**	**Ground beef**	+	+23,14	+23,74	+	+24,05	+24,24	+	+23,86	+23,34	+		+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	b
3041	**Viande hachée de bœuf à la bolognaise**	**Seasoned ground beef**	+	+16,08	+20,72	+	+22,37	+22,59	+	+22,54	+22,01	+		+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	b
3042	**Pavé de rumsteak à l'échalotte**	**Beef meat with shallots**	+	+28,07	+23,28	+	+27,25	+22,34	+	+27,82	+22,35	+		+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	b
3043	**Carpaccio de bœuf basilic**	**Beef carpaccio with basil**	+	+21,95	+22,29	+	+22,55	+22,50	+	+23,23	+22,74	+		+p	+p	+	+	**PA**	+	**PA**	+	**PA**	1	b
3044	**Pavé de bœuf mariné aux trois poivres congelé**	**Frozen marinated beef (pepper)**	+	+24,54	+24,93	+	+25,84	+25,79	+	+26,64	+23,31	+		+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	b
3159	**Boulettes de bœuf à l'oignon**	**Beef balls with onions**	+	+24,88	+25,28	+	+20,14	+23,70	+	+26,03	+25,38	+		+M	+m	+	+	**PA**	+	**PA**	+	**PA**	1	b
3161	**Boulettes de bœuf à l'oignon**	**Beef balls with onions**	-	+23,41	+23,57	+	+21,52	+22,55	+	+23,61	+22,29	+		+M	+M	+	+	**PD**	+	**PD**	+	**PD**	1	b
3163	**Burger haché épicé halal**	**Spiced beef burger**	-	+26,64	+24,89	+	+26,08	+25,67	+	+27,80	+24,82	+		+M	+M	+	+	**PD**	+	**PD**	+	**PD**	1	b
3164	Burger haché épicé halal	Spiced beef burger	-	-	+26,27	-	-	+37,51	-	-	+26,80	-		-	-	-	-	**NA**	-	**NA**	-	**NA**	1	b
3165	**Burger haché à l'oignon**	**Burger with onions**	+	+23,81	+23,87	+	+22,43	+24,86	+	+24,07	+23,39	+		+p	+M	+	+	**PA**	+	**PA**	+	**PA**	1	b
3167	**Steak haché de bœuf aux 3 poivres**	**Ground beef with pepper beef**	+	+23,52	+24,08	+	+19,12	+22,78	+	+24,40	+23,69	+		+M	+m	+	+	**PA**	+	**PA**	+	**PA**	1	b
3648	**Pavé de bœuf mariné à l'échalotte**	**Beef meat with shallots**	+	+19,96	+20,70	+	+19,95	+20,63	+	+19,99	+19,37	+		+p	+M	+	+	**PA**	+	**PA**	+	**PA**	1	b
3650	**Pavé de bœuf mariné aux 3 poivres**	**Marinated beef meat with pepper**	+	-	-	-	-	-	-	-	-	-		st	-	/	-	**ND**	-	**ND**	-	**ND**	1	b
3651	**Côte de porc désossée marinée thym romarin**	**Marinated pork meat**	+	+20,66	+21,54	+	+20,24	+21,08	+	+20,15	+19,68	+		+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	b
3652	**Carpaccio de boeuf**	**Beef carpaccio**	+	+20,19	+20,96	+	+19,57	+20,25	+	+20,06	+19,41	+		+p	+p	+	+	**PA**	+	**PA**	+	**PA**	1	b
3653	Pavé de bœuf mariné à l'échalotte	Beef meat with shallots	-	-	-	-	-	-	-	-	-	-		+Md	+md	-	-	**NA**	-	**NA**	-	**NA**	1	b
3046	**Salami**	**Salami**	-	+21,11	+22,08	+	+21,71	+22,33	+	+21,99	+21,94	+		+p	+p	+	+	**PD**	+	**PD**	+	**PD**	1	c
3047	**Porc au caramel**	**Ready to reheat pork**	+	+25,80	+26,33	+	+25,60	+26,35	+	+25,46	+25,47	+		+p	+M	+	+	**PA**	+	**PA**	+	**PA**	1	c
3048	**Sauté de veau marengo**	**Ready to reheat veal**	+	+18,71	+19,45	+	+19,13	+19,34	+	+18,53	+18,04	+		+p	+p	+	+	**PA**	+	**PA**	+	**PA**	1	c
3049	**Bœuf charolais au vin du médoc**	**Ready to reheat beef**	+	+20,77	+19,96	+	+19,70	+19,76	+	+19,76	+19,28	+		+p	+p	+	+	**PA**	+	**PA**	+	**PA**	1	c

♦ Analyses performed according to the COFRAC accreditation

RAW MEAT, READY-TO-EAT AND READY-TO-REHEAT MEAT (EXCEPT POULTRY) – 10 h + 72 h at 5°C ± 3°C (BAC*Gene evaluation sheet)*																										
Sample N°	Product (french name)	Product	Reference method : NF EN ISO 16654 ♦	Alternative method: BAC*Gene E. coli* O157:H7																				Category	Type
				Pre-warmed BPW ISO for 10 h at 41.5°C + 72 h at 5°C ± 3°C																					
				PCR results 10h + 72h at 5°C ± 3°C											Direct streaking		Confirmatory tests	BAC*Gene* evaluation sheet							
				BAC*Gene* evaluation sheet														CFX96 Standard		CFX96 Deep Well		AriaMx			
			Final result	CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)															
				O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)		Final result 10h+72h	Agreement (Ref/Alt) 10h+72h	Final result 10h+72h	Agreement (Ref/Alt) 10h+72h	Final result 10h+72h	Agreement (Ref/Alt) 10h+72h		
3965	**Knack pur porc**	**Pork cooked sausage**	-	+19,37	+20,09	+	+19,20	+19,97	+	+19,59	+18,99	+	+p	+m	+	+	**PD**	+	**PD**	+	**PD**	1	c
3966	**Saucisses cuites fumées**	**Cooked and smoked sausage**	-	+19,25	+20,06	+	+19,10	+19,85	+	+19,25	+18,47	+	+p	+p	+	+	**PD**	+	**PD**	+	**PD**	1	c
3967	**Saucisses coctail**	**Cooked sausage**	+	-	-	-	-	-	-	-	+38,63	-	st	st	/	-	**ND**	-	**ND**	-	**ND**	1	c
3968	**Hachis parmentier de bœuf**	**RTRH minced meat beef**	-	+20,11	+20,45	+	+16,96	+17,74	+	+19,05	+18,52	+	+p	+p	+	+	**PD**	+	**PD**	+	**PD**	1	c
3969	**Blanquette de veau riz blanc**	**RTRH veal**	+	-	-	-	-	-	-	-	-	-	st	st	/	-	**ND**	-	**ND**	-	**ND**	1	c
3973	Knack pur porc	Pork cooked sausage	-	-	-	-	-	-	-	-	-	-	st	-	/	-	**NA**	-	**NA**	-	**NA**	1	c

RAW MILK AND RAW MILK BASED PRODUCTS – 10 h + 72 h at 5°C ± 3°C (BACGene evaluation sheet)																								
Sample N°	Product (french name)	Product	Reference method : NF EN ISO 16654 ♦	Alternative method: BACGene E. coli O157:H7																			Category	Type
				Pre-warmed BPW ISO for 10 h at 41.5°C + 72 h at 5°C ± 3°C																				
				PCR results 10h + 72h at 5°C ± 3°C									Direct streaking		Confirmatory tests	BACGene evaluation sheet								
				BACGene evaluation sheet												CFX96 Standard		CFX96 Deep Well		AriaMx				
			Final result	CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)														
				O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)		Final result 10h+72h	Agreement (Ref/Alt) 10h+72h	Final result 10h+72h	Agreement (Ref/Alt) 10h+72h	Final result 10h+72h	Agreement (Ref/Alt) 10h+72h		
3050	**Lait cru**	**Raw cow milk**	+	+29,32	+30,04	+	+29,48	+29,90	+	+29,89	+29,47	+	+1/2	-	+	+	**PA**	+	**PA**	+	**PA**	2	a
3051	**Lait cru**	**Raw cow milk**	+	+28,81	+28,82	+	+28,26	+28,61	+	+28,33	+27,78	+	+M	-	+	+	**PA**	+	**PA**	+	**PA**	2	a
3052	**Lait cru femier**	**Raw cow milk**	+	+35,03	+21,55	+	+34,31	+20,53	+	+35,69	+20,51	+	+m	-	+	+	**PA**	+	**PA**	+	**PA**	2	a
3053	**Lait cru femier**	**Raw cow milk**	+	+27,83	+22,24	+	+29,01	+22,22	+	+29,77	+21,80	+	+m	+m	+	+	**PA**	+	**PA**	+	**PA**	2	a
3054	**Lait cru femier**	**Raw cow milk**	+	+32,92	+27,27	+	+32,12	+26,90	+	+32,61	+26,50	+	+m	+m	+	+	**PA**	+	**PA**	+	**PA**	2	a
3169	**Lait cru**	**Raw cow milk**	+	+30,62	+31,40	+	+25,66	+30,83	+	+31,16	+30,55	+	+M	+(1)	+	+	**PA**	+	**PA**	+	**PA**	2	a
3170	**Lait cru**	**Raw cow milk**	-	-	-	-	-	-	-	-	-	-	+1/2d	-	-	-	**NA**	-	**NA**	-	**NA**	2	a
3171	**Lait cru fermier**	**Raw cow milk**	-	+33,68	+32,73	+	+34,00	+32,88	+	+33,76	+32,05	+	-	+md/+d	+	+	**PD**	+	**PD**	+	**PD**	2	a
3172	**Lait cru fermier**	**Raw cow milk**	-	+37,79	+32,43	+	+36,81	+33,51	+	+39,20	+32,40	+	+md	-	+	+	**PD**	+	**PD**	+	**PD**	2	a
3173	**Lait cru fermier**	**Raw cow milk**	+	+38,03/ +41,38/ +39,45	+34,52/ +34,02/ +33,21	+/+/+	+39,43/ +37,56/ +37,39	+34,35/ +33,40/ +33,32	+/+/+	-/ +38,37/ +36,63	+33,03/ +31,96/ +31,34	-/+/+	+md	-	+	+	**PA**	+	**PA**	-	**ND**	2	a
4245	Lait cru fermier	Raw milk	-	+33,10/ +34,13/ 33,66/ +33,16 (P)	+25,83/ +27,38/ +27,06/ +26,17 (P)	+/+/+/+	+33,34/ +33,54/ +32,78/ +33,41 (P)	+26,98/ +27,03/ +27,14/ +28,18 (P)	+/+/+/+	+34,98/ +33,42/ +35,79/ +33,00 (P)	+26,10/ +25,48/ +26,62/ +26,60 (P)	+/+/+/+	-	+d/-	-	-	**PPNA**	-	**PPNA**	-	**PPNA**	2	a
4705	**Lait cru fermier**	**Raw milk**	+	+38,07/ +38,01/ +31,27	+33,36/ +33,10/ +33,06	+/+/+	-/+39,02/-	+33,52/ +32,35/ +32,56	-/+/-	+37,86/ +38,61/ -	+32,05/ +30,90/ +31,98	+/+/-	+md (latex-)	+md (latex-)	- (IMS-)	-	**PPND**	-	**ND**	-	**PPND**	2	a
4706	**Lait cru**	**Raw milk**	-	+30,28	+24,98	+	+30,32	+25,66	+	+31,48	+25,06	+	+md	+md	+	+	**PD**	+	**PD**	+	**PD**	2	a
4707	**Lait cru vache jersiaise**	**Raw milk**	-	-	+22,72	-	-	+22,78	-	-	+21,75	-	-	-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4708	Lait cru fermier	Raw milk	-	-	+32,51	-	-	+32,63	-	-	+31,13	-	+md (latex-)	+md (latex-)	-	-	**NA**	-	**NA**	-	**NA**	2	a
4709	Lait cru	Raw milk	-	-	+24,57	-	-	+25,20	-	-	+24,47	-	-	-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4710	Lait cru vache jersiaise	Raw milk	-	-	+22,45	-	-	+23,01	-	-	+22,29	-	-	-	-	-	**NA**	-	**NA**	-	**NA**	2	a
3055	**Camembert au lait cru**	**Raw cow milk cheese (Camembert)**	+	-/-/-	+33,09/ +29,07/ +29,56	-/-/-	+41,89	+32,51	+	-/-/-	+32,63/ +31,69/ +31,78	-/-/-	+Md	+m	+	-	**ND**	+	**PA**	-	**ND**	2	b
3057	**Brie melun AOP au lait cru de vache**	**Raw cow milk cheese**	+	-/-/-	+33,86/ +32,79/ +33,30	-/-/-	-/-/+41,01	+33,50/ +33,42/ +32,91	-/-/+	-/-/-	+33,09/ +31,53/ +31,97	-/-/-	+d(1)	+dm	-	-	**ND**	-	**ND**	-	**ND**	2	b
3058	**Morbier au lait cru de vache**	**Raw cow milk cheese**	-	-/-/+39,57/ -/-/+33,35 (P)	+40,49/-/ +38,72/-/-/ +35,35 (P)	-/-/+/+	+40,33/-/ +39,78/ - (P)	+39,91/+41,53/ +41,74/ +37,91 (P)	+/-/+/-	-/-/-/-/-/- (P)	-/+38,14/ +37,69/-/ -/+36,62 (P)	-/-/-/-	-	-	-	-	**NA**	-	**PPNA**	-	**NA**	2	b
3059	**Saint Nectaire AOP au lait cru de vache**	**Raw cow milk cheese**	+	-/-/-	-/-/-	-/-/-	-/-/+39,97	-/+37,43/ +36,61	-/-/+	-/-/-	-/-/-	-/-/-	-	-	-	-	**ND**	-	**ND**	-	**ND**	2	b
3154	**Sainte maure de touraine au lait cru**	**Raw goat milk cheese**	-	-	-	-	-	-	-	-	-	-	-	-	/	-	**NA**	-	**NA**	-	**NA**	2	b
3155	**Reblochon de savoie au lait cru**	**Raw cow milk cheese**	-	+23,76	+27,45	+	+28,06	+27,45	+	+28,26	+27,50	+	+p	+(1)	+	+	**PD**	+	**PD**	+	**PD**	2	b
3156	**Roquefort au lait cru de brebis**	**Raw milk ewe milk cheese**	-	+26,06/ +25,74/ +21,16	-/-/Q	-/-/-	+25,65/ +25,74/ +26,09	-/-/-	-/-/-	+26,97/ +25,65/ +25,82	-/Q/-	-/Q/-	-	+m/-	-	-	**NA**	-	**NA**	-	**NA**	2	b

♦ Analyses performed according to the COFRAC accreditation

RAW MILK AND RAW MILK BASED PRODUCTS – 10 h + 72 h at 5°C ± 3°C (BAC*Gene evaluation sheet)*																								
Sample N°	Product (french name)	Product	Reference method : NF EN ISO 16654 ♦	Alternative method: BAC*Gene E. coli* O157:H7																			Category	Type
				Pre-warmed BPW ISO for 10 h at 41.5°C + 72 h at 5°C ± 3°C																				
				PCR results 10h + 72h at 5°C ± 3°C									Direct streaking		Confirmatory tests	BAC*Gene* evaluation sheet								
				BAC*Gene* evaluation sheet												CFX96 Standard		CFX96 Deep Well		AriaMx				
			Final result	CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)														
				O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)		Final result 10h+72h	Agreement (Ref/Alt) 10h+72h	Final result 10h+72h	Agreement (Ref/Alt) 10h+72h	Final result 10h+72h	Agreement (Ref/Alt) 10h+72h		
3157	**Munster fermier au lait cru**	**Raw cow milk cheese**	-	+35,44/ +34,22/ +34,18	-/-/-	-/-/-	+33,59/ +31,26/ +34,59	-/-/-	-	+35,38/ +33,98/ +34,63	-/-/-	-/-/-	-	-	/	-	**NA**	-	**NA**	-	**NA**	2	b
3158	**Brie de meaux au lait cru**	**Raw cow milk cheese**	-	+37,92	+36,11	+	-/+29,81/ +26,14	+37,51/ +29,53/ +27,50	-/+/+	+39,70	+35,39	+	+p	-	+	+	**PD**	-	**NA**	+	**PD**	2	b
4222	**Gaperon de vache au lait cru**	**Raw milk cheese**	+	+24,07	+24,14	+	+24,09	+24,18	+	+25,50	+24,09	+	+M	+m	+	+	**PA**	+	**PA**	+	**PA**	2	b
4223	**Munster AOP au lait cru**	**Raw milk cheese**	+	-/+23,24/-	+30,50/ +23,48/ +25,70	-/+/-	-/ +40,64/ +39,09	+30,92/ +27,06/ +26,56	-/+/+	-/-/+39,57	+30,69/ +29,22/ +28,92	-/-/+	+m	-	+	-	**ND**	-	**ND**	-	**ND**	2	b
4224	**Chabichou au lait cru**	**Raw milk cheese**	+	+26,39	+26,45	+	+26,42	+26,43	+	+27,54	+26,06	+	+M	+m	+	+	**PA**	+	**PA**	+	**PA**	2	b
4225	**Cœur de Bray au lait cru**	**Raw milk cheese**	-	+21,91	+24,08	+	+25,61	+25,70	+	+27,11	+25,58	+	+M	+M	+	+	**PD**	+	**PD**	+	**PD**	2	b
4226	**Picodon au lait cru**	**Raw milk cheese**	+	+30,32	+24,60	+	+30,71	+24,58	+	Q/+31,85*	Q/+25,68*	Q/+*	+M	+md	+	+	**PA**	+	**PA**	+	**PA**	2	b
4227	**Paletou au lait cru**	**Raw milk cheese**	+	+37,41	+36,02	+	+37,40	+26,80	+	+28,19	+26,62	+	+p	+md	+	+	**PA**	+	**PA**	+	**PA**	2	b
3148	**Lait ribot**	**Fermented milk**	-	+29,21	+29,70	+	+26,70	+29,81	+	+29,37	+28,70	+	+p	+p	+	+	**PD**	+	**PD**	+	**PD**	2	c
3150	**Lait fermenté**	**Fermented milk**	+	-	-	-	-	-	-	-	-	-	st	st	/	-	**ND**	-	**ND**	-	**ND**	2	c
3152	**Gros lait fermenté**	**Fermented milk**	+	-	-	-	-	-	-	-	-	-	st	st	/	-	**ND**	-	**ND**	-	**ND**	2	c
4231	**Petit suisse au lait entier fermenté**	**Yoghurt with fermented milk**	+	+26,28	+26,44	+	+26,86	+36,57	+	+36,05	+34,95	+	+p	+M	+	+	**PA**	+	**PA**	+	**PA**	2	c
4232	**Petit suisse au lait entier fermenté**	**Yoghurt with fermented milk**	+	+24,46	+24,34	+	+23,02	+24,88	+	+27,20	+26,02	+	+p	+p	+	+	**PA**	+	**PA**	+	**PA**	2	c
4237	**Faisselles fermières au lait fermenté**	**Cottage cheese with fermented milk**	+	-	-	-	-	-	-	-	-	-	st	-	/	-	**ND**	-	**ND**	-	**ND**	2	c
4238	**Faisselles fermières au lait fermenté**	**Cottage cheese with fermented milk**	+	-	-	-	-	-	-	-	-	-	st	-	/	-	**ND**	-	**ND**	-	**ND**	2	c
4240	**Lait fermenté**	**Fermented milk**	+	+36,87	+36,81	+	+37,11	+38,11	+	+39,48	+37,49	+	st	+(1)	+	+	**PA**	+	**PA**	+	**PA**	2	c
4241	**Lait fermenté**	**Fermented milk**	+	+37,63	+38,50	+	+39,93	+36,85	+	+41,57	+36,92	+	+p	+M	+	+	**PA**	+	**PA**	+	**PA**	2	c

RAW MEAT, READY-TO-EAT AND READY-TO-REHEAT MEAT (EXCEPT POULTRY) – 24 h + 72 h at 5°C ± 3°C (BAC*Gene evaluation sheet)*																								
Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦	Alternative method: BAC*Gene E. coli* O157:H7																				
			Final result	Pre-warmed BPW ISO for 24 h at 41.5°C + 72 h at 5°C ± 3°C																				
				PCR results 24h + 72h 5°C ± 3°C									Direct streaking		Confirmatory tests	BAC*Gene* evaluation sheet								
				BAC*Gene* evaluation sheet												CFX96 Standard		CFX96 Deep Well		AriaMx				
				CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)														
				O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)		Final result 24h+72h	Agreement (Ref/Alt)	Final result 24h+72h	Agreement (Ref/Alt) 24h+72h	Final result 24h+72h	Agreement (Ref/Alt) 24h+72h	Category	Type
3030	**Viande bovine pot au feu**	**Beef trim**	+	+26,04	+24,60	+	+23,88	+23,78	+	+24,05	+23,39	+	+p	+M	+	+	**PA**	+	**PA**	+	**PA**	1	a
3031	**Pavé de veau**	**Veal meat**	+	+26,19	+26,49	+	+26,10	+26,06	+	+25,90	+25,27	+	+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	a
3032	**Escalope de veau**	**Veal meat**	+	+33,59	+34,28	+	+36,48	+35,87	+	+34,67	+33,82	+	+M	+(1)	+	+	**PA**	+	**PA**	+	**PA**	1	a
3033	**Steak de bœuf**	**Beef trim**	+	+26,51	+26,77	+	+24,04	+25,35	+	+26,67	+26,05	+	+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	a
3034	**Côte de porc**	**Pork meat**	+	+24,72/ +24,99/ +24,73/-/-	-/Q/Q/-/-	-/-/-	+25,75/ +24,82/ +24,59	-/-/-	-/-/-	+26,15/ +26,97/ +25,93/-/-	-/Q/-/-/-	-/-/-	+p	+m	+	-	**ND**	-	**ND**	-	**ND**	1	a
3035	**Sauté de veau**	**Veal meat**	+	+26,62	+25,48	+	+26,51	+25,38	+	+28,08	+25,70	+	+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	a
3036	**Côte de porc**	**Pork meat**	+	+25,11	+25,15	+	+25,97	+26,00	+	+28,27	+26,74	+	+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	a
3037	**Viande bovine bourguignon**	**Beef trim**	+	+22,16	+22,07	+	+1,91	+22,19	+	+21,95	+21,17	+	+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	a
3038	**Viande bovine rumsteak**	**Beef trim**	+	+24,10	+23,34	+	+23,20	+23,18	+	+23,01	+22,47	+	+p	+1/2	+	+	**PA**	+	**PA**	+	**PA**	1	a
3039	**Viande de porc poitrine avec os**	**Pork meat**	+	+27,84	+27,65	+	+26,93	+26,81	+	+27,33	+26,50	+	+M	+m	+	+	**PA**	+	**PA**	+	**PA**	1	a
3979	Poitrine de porc	Raw pork meat	-	-	+19,97	-	-	+22,42	-	-	+20,52	-	-	-	/	-	**NA**	-	**NA**	-	**NA**	1	a
3980	Pavé de rumsteak bœuf	Raw beef meat	-	-	+22,62	-	-	+19,77	-	-	+21,01	-	-	-	/	-	**NA**	-	**NA**	-	**NA**	1	a
3983	Gigot d'agneau	Raw lamb meat	-	-	+30,75	-	-	+30,52	-	-	+28,64	-	-	-	/	-	**NA**	-	**NA**	-	**NA**	1	a
3984	Côte de porc	Raw pork meat	-	-	+23,51	-	-	+22,84	-	-	+21,86	-	-	-	/	-	**NA**	-	**NA**	-	**NA**	1	a
3040	**Steak haché frais**	**Ground beef**	+	+24,11	+24,08	+	+23,84	+23,81	+	+23,61	+23,03	+	+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	b
3041	**Viande hachée de bœuf à la bolognaise**	**Seasoned ground beef**	+	+22,28	+22,72	+	+22,10	+22,62	+	+23,02	+22,45	+	+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	b
3042	**Pavé de rumsteak à l'échalotte**	**Beef meat with shallots**	+	+27,51	+22,98	+	+27,88	+22,98	+	+28,44	+22,49	+	+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	b
3043	**Carpaccio de bœuf basilic**	**Beef carpaccio with basil**	+	+21,56	+21,77	+	+20,70	+21,62	+	+23,49	+22,00	+	+p	+1/2	+	+	**PA**	+	**PA**	+	**PA**	1	b
3044	**Pavé de bœuf mariné aux trois poivres congelé**	**Frozen marinated beef (pepper)**	+	+23,36	+26,26	+	+26,76	+26,64	+	+28,68	+26,87	+	+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	b
3159	**Boulettes de bœuf à l'oignon**	**Beef balls with onions**	+	+26,15	+26,76	+	+25,44	+26,75	+	+26,90	+26,32	+	-	+m	+	+	**PA**	+	**PA**	+	**PA**	1	b
3161	**Boulettes de bœuf à l'oignon**	**Beef balls with onions**	-	+20,78	+21,87	+	+22,41	+24,12	+	+25,18	+23,50	+	+p	+p	+	+	**PD**	+	**PD**	+	**PD**	1	b
3163	**Burger haché épicé halal**	**Spiced beef burger**	-	+26,22	+24,95	+	+25,27	+25,49	+	+27,24	+24,73	+	+M	+m	+	+	**PD**	+	**PD**	+	**PD**	1	b
3164	Burger haché épicé halal	Spiced beef burger	-	-	+25,94	-	-	+30,27	-	-	+27,17	-	-	-	-	-	**NA**	-	**NA**	-	**NA**	1	b
3165	**Burger haché à l'oignon**	**Burger with onions**	+	+24,17	+25,03	+	+24,11	+26,21	+	+27,48	+26,55	+	+p	+1/2	+	+	**PA**	+	**PA**	+	**PA**	1	b
3166	Burger haché à l'oignon	Burger with onions	-																			1	b
3167	**Steak haché de bœuf aux 3 poivres**	**Ground beef with pepper beef**	+	+24,24	+24,27	+	+22,23	+24,44	+	+24,87	+24,14	+	+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	b
3648	**Pavé de bœuf mariné à l'échalotte**	**Beef meat with shallots**	+	+18,03	+20,38	+	+19,19	+19,93	+	+19,67	+19,08	+	+p	+1/2	+	+	**PA**	+	**PA**	+	**PA**	1	b
3650	**Pavé de bœuf mariné aux 3 poivres**	**Marinated beef meat with pepper**	+	-	-	-	-	-	-	-	-	-	-	-	/	-	**ND**	-	**ND**	-	**ND**	1	b
3651	**Côte de porc désossée marinée thym romarin**	**Marinated pork meat**	+	+22,05	+22,18	+	+20,74	+21,39	+	+20,37	+19,67	+	+p	+m	+	+	**PA**	+	**PA**	+	**PA**	1	b
3652	**Carpaccio de boeuf**	**Beef carpaccio**	+	+19,43	+20,32	+	+19,86	+19,73	+	+19,13	+18,53	+	+p	+p	+	+	**PA**	+	**PA**	+	**PA**	1	b
3653	Pavé de bœuf mariné à l'échalotte	Beef meat with shallots	-	-	-	-	-	-	-	-	-	-	+Md	-	-	-	**NA**	-	**NA**	-	**NA**	1	b
3046	**Salami**	**Salami**	-	+20,62	+20,31	+	+20,05	+20,08	+	+20,96	+20,01	+	+p	+M	+	+	**PD**	+	**PD**	+	**PD**	1	c
3047	**Porc au caramel**	**Ready to reheat pork**	+	+20,04	+21,47	+	+20,51	+21,52	+	+21,46	+20,76	+	+p	+p	+	+	**PA**	+	**PA**	+	**PA**	1	c
3048	**Sauté de veau marengo**	**Ready to reheat veal**	+	+19,19	+20,60	+	+20,37	+20,23	+	+20,69	+19,80	+	+p	+p	+	+	**PA**	+	**PA**	+	**PA**	1	c
3049	**Bœuf charolais au vin du médoc**	**Ready to reheat beef**	+	+20,77	+22,53	+	+21,80	+22,42	+	+22,48	+21,78	+	+p	+M	+	+	**PA**	+	**PA**	+	**PA**	1	c
3965	**Knack pur porc**	**Pork cooked sausage**	-	+19,59	+19,16	+	+14,69	+16,81	+	+17,96	+17,38	+	+p	+M	+	+	**PD**	+	**PD**	+	**PD**	1	c
3966	**Saucisses cuites fumées**	**Cooked and smoked sausage**	-	+8,51	+19,39	+	+18,66	+19,12	+	+18,75	+17,84	+	+M	+p	+	+	**PD**	+	**PD**	+	**PD**	1	c
3967	**Saucisses coctail**	**Cooked sausage**	+	-	-	-	-	-	-	-	-	-	st	st	/	-	**ND**	-	**ND**	-	**ND**	1	c

♦ Analyses performed according to the COFRAC accreditation

RAW MEAT, READY-TO-EAT AND READY-TO-REHEAT MEAT (EXCEPT POULTRY) – 24 h + 72 h at 5°C ± 3°C (BAC*Gene evaluation sheet)*																										
Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦	Alternative method: BAC*Gene E. coli* O157:H7																				Category	Type
			Final result	Pre-warmed BPW ISO for 24 h at 41.5°C + 72 h at 5°C ± 3°C																					
				PCR results 24h + 72h 5°C ± 3°C									Direct streaking		Confirmatory tests	BAC*Gene* evaluation sheet									
				BAC*Gene* evaluation sheet												CFX96 Standard		CFX96 Deep Well		AriaMx					
				CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)															
				O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)		Final result 24h+72h	Agreement (Ref/Alt)	Final result 24h+72h	Agreement (Ref/Alt) 24h+72h	Final result 24h+72h	Agreement (Ref/Alt) 24h+72h				
3968	**Hachis parmentier de bœuf**	**RTRH minced meat beef**	-	+17,91	+18,62	+	+18,07	+18,36	+	+17,71	+16,96	+	+p	+p	+	+	**PD**	+	**PD**	+	**PD**	1	c		
3969	**Blanquette de veau riz blanc**	**RTRH veal**	+	-	-	-	-	-	-	-	-	-	st	st	/	-	**ND**	-	**ND**	-	**ND**	1	c		

RAW MILK AND RAW MILK BASED PRODUCTS – 24 h + 72 h at 5°C ± 3°C (BAC*Gene evaluation sheet)*

Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦	Alternative method: BAC*Gene E. coli* O157:H7																				Category	Type
			Final result	Pre-warmed BPW ISO for 24 h at 41.5°C + 72 h at 5°C ± 3°C																					
				PCR results 24h + 72h 5°C ± 3°C									Direct streaking		Confirmatory tests	BAC*Gene* evaluation sheet									
				BAC*Gene* evaluation sheet												CFX96 Standard		CFX96 Deep Well		AriaMx					
				CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)															
				O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)		Final result 24h+72h	Agreement (Ref/Alt)	Final result 24h+72h	Agreement (Ref/Alt) 24h+72h	Final result 24h+72h	Agreement (Ref/Alt) 24h+72h				
3050	**Lait cru**	**Raw cow milk**	+	+28,78	+29,71	+	+28,30	+29,29	+	+29,62	+28,75	+	+m	+p	+	+	**PA**	+	**PA**	+	**PA**	2	a
3051	**Lait cru**	**Raw cow milk**	+	+28,16	+29,11	+	+28,33	+28,92	+	+29,16	+28,52	+	+m	+(1)	+	+	**PA**	+	**PA**	+	**PA**	2	a
3052	**Lait cru femier**	**Raw cow milk**	+	+25,52	+21,96	+	+34,94	+21,35	+	+28,87	+22,00	+	-	+d	+	+	**PA**	+	**PA**	+	**PA**	2	a
3053	**Lait cru femier**	**Raw cow milk**	+	+30,25	+23,21	+	+31,01	+23,40	+	+34,34	+23,90	+	+m	+m	+	+	**PA**	+	**PA**	+	**PA**	2	a
3054	**Lait cru femier**	**Raw cow milk**	+	+31,60	+27,01	+	+33,33	+28,08	+	+34,39	+27,54	+	+(1)	st	+	+	**PA**	+	**PA**	+	**PA**	2	a
3169	**Lait cru**	**Raw cow milk**	+	+31,88	+32,17	+	+29,70	+31,93	+	+32,03	+31,36	+	+p	+m	+	+	**PA**	+	**PA**	+	**PA**	2	a
3170	**Lait cru**	**Raw cow milk**	-	-	-	-	-	-	-	-	-	-	st	-	/	-	**NA**	-	**NA**	-	**NA**	2	a
3171	**Lait cru fermier**	**Raw cow milk**	-	+34,84	+33,26	+	+32,96	+32,60	+	+35,47	+32,45	+	+md	-d/-	+/+	+	**PD**	+	**PD**	+	**PD**	2	a
3172	**Lait cru fermier**	**Raw cow milk**	-	+40,13/ +37,47/ +36,28	+34,97/ +33,48/ +32,33	+/+/ +	+38,38/ +36,18/ +36,66	+34,29/ +32,74/ +31,95	+/+/ +	+36,70/ +36,89/ +38,63	+30,68/ +30,27/ +33,46	+/+/ +	-	+md	+	+	**PD**	+	**PD**	+	**PD**	2	a
3173	**Lait cru fermier**	**Raw cow milk**	+	-/ +36,72/ +37,14	+36,45/ +33,71/ +33,12	-/+/+	+37,63/ +36,77/ +36,80	+35,19/ +32,24/ +32,70	+/+/ +	-/ +37,80/ +37,32	+35,50/ +32,56/ +31,98	-/+/+	st	+d	+	-	**ND**	+	**PA**	-	**ND**	2	a
4245	Lait cru fermier	Raw milk	-	+35,43	+26,83	+	+34,39	+27,30	+	+39,56	+27,34	+	+d(1)	+m	+	+	**PD**	+	**PD**	+	**PD**	2	a
4705	**Lait cru fermier**	**Raw milk**	+	-	+34,40	-	-	+35,25	-	-	+33,21	-	-	-	-	-	**ND**	-	**ND**	-	**ND**	2	a
4706	**Lait cru**	**Raw milk**	-	+25,29	+23,96	+	+29,48	+26,10	+	+32,35	+25,24	+	+1/2 d	-d	+	+	**PD**	+	**PD**	+	**PD**	2	a
4707	**Lait cru vache jersiaise**	**Raw milk**	-	-	+24,06	-	-	+23,95	-	-	+23,80	-	st	-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4708	Lait cru fermier	Raw milk	-	-	+32,15	-	-	+32,30	-	-	+31,85	-	-md	-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4709	Lait cru	Raw milk	-	-	+25,00	-	-	+25,02	-	-	+24,16	-	-md	-	-	-	**NA**	-	**NA**	-	**NA**	2	a
4710	Lait cru vache jersiaise	Raw milk	-	-	+24,26	-	-	+24,61	-	-	+23,63	-	st	-	-	-	**NA**	-	**NA**	-	**NA**	2	a
3055	**Camembert au lait cru**	**Raw cow milk cheese (Camembert)**	+	-/-/-	+30,44/ +29,87/ +30,00	-/-/-	-/-/-	+29,92/ +29,01/ +29,32	-/-/-	-/-/-	+29,70/ +27,45/ +27,97	-/-/-	+m	+d	+	-	**ND**	-	**ND**	-	**ND**	2	b
3056	**Roquefort AOP au lait cru de brebis**	**Raw milk ewe milk cheese**	-																			2	b
3057	**Brie melun AOP au lait cru de vache**	**Raw cow milk cheese**	+	-/-/-	+30,18/ +29,69/ +29,76	-/-/-	-/-/-	+30,02/ +29,19/ +29,39	-/-/-	-/-/-	+29,61/ 27,87/ +27,87	-/-/-	-d	+m	NC	-	**ND**	-	**ND**	-	**ND**	2	b
3058	**Morbier au lait cru de vache**	**Raw cow milk cheese**	-	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-/-/-	-	-	-	-	**NA**	-	**NA**	-	**NA**	2	b
3059	**Saint Nectaire AOP au lait cru de vache**	**Raw cow milk cheese**	+	-/-/-	+38,98/ +38,37/-	-/-/-	+39,72/-/ +39,97	+39,44/ +37,43/ +36,61	+/-/+	+40,26/ -/+40,94	+38,60/+ 37,17/ +36,02	+/-/+	-	-	-	-	**ND**	-	**PPND**	-	**PPND**	2	b
3154	**Sainte maure de touraine au lait cru**	**Raw goat milk cheese**	-	-	-	-	-	-	-	-	-	-	-	-	/	-	**NA**	-	**NA**	-	**NA**	2	b
3155	**Reblochon de savoie au lait cru**	**Raw cow milk cheese**	-	+18,44	+22,65	+	+24,57	+23,72	+	+25,79	+27,78	+	+m	+(2)	+	+	**PD**	+	**PD**	+	**PD**	2	b
3156	**Roquefort au lait cru de brebis**	**Raw milk ewe milk cheese**	-	+23,23/ +26,38/ +25,51	-/-/-	-/-/-	+22,81/ +26,48/ +26,60	-/-/-	-/-/-	+25,10/ +26,29/ +26,71	-/-/-	-/-/-	-	-	-	-	**NA**	-	**NA**	-	**NA**	2	b

♦ Analyses performed according to the COFRAC accreditation

RAW MILK AND RAW MILK BASED PRODUCTS – 24 h + 72 h at 5°C ± 3°C (BAC*Gene evaluation sheet)*

Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦	Alternative method: BAC*Gene E. coli* O157:H7																				
			Final result	Pre-warmed BPW ISO for 24 h at 41.5°C + 72 h at 5°C ± 3°C																				
				PCR results 24h + 72h 5°C ± 3°C									Direct streaking		Confirmatory tests	BAC*Gene* evaluation sheet								
				BAC*Gene* evaluation sheet												CFX96 Standard		CFX96 Deep Well		AriaMx		Category	Type
				CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)														
				O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10µl)		Final result 24h+72h	Agreement (Ref/Alt)	Final result 24h+72h	Agreement (Ref/Alt) 24h+72h	Final result 24h+72h	Agreement (Ref/Alt) 24h+72h		
3157	**Munster fermier au lait cru**	**Raw cow milk cheese**	-	+25,52/ +35,23/ +35,66	-/-/-	-/-/-	+27,57/ +34,55/ +34,38	-/-/-	-/-/-	+29,48/ +36,30/ +34,67	-/-/-	-/-/-	-	+d/+	+	-	**NA**	-	**NA**	-	**NA**	2	b
3158	**Brie de meaux au lait cru**	**Raw cow milk cheese**	-	+27,66	+28,32	+	+31,02	+29,87	+	+32,85	+30,74	+	+1/2	-	+	+	**PD**	+	**PD**	+	**PD**	2	b
4221	**Camembert au lait cru**	**Raw milk cheese**	-																			2	b
4222	**Gaperon de vache au lait cru**	**Raw milk cheese**	+	+22,20	+22,84	+	+21,97	+23,02	+	+24,80	+23,66	+	+M	+m	+	+	**PA**	+	**PA**	+	**PA**	2	b
4223	**Munster AOP au lait cru**	**Raw milk cheese**	+	-/+23,90/-	+27,97/ +23,84/ +24,92	-/+/-	-/-/-	+28,42/-/-	-/-/-	-/-/-	+25,25/ +25,32/ +25,43	-/-/-	+d(1)	-	+	-	**ND**	-	**ND**	-	**ND**	2	b
4224	**Chabichou au lait cru**	**Raw milk cheese**	+	+30,17	+30,21	+	+30,72	+30,96	+	+30,83	+29,04	+	+p	+m	+	+	**PA**	+	**PA**	+	**PA**	2	b
4225	**Cœur de Bray au lait cru**	**Raw milk cheese**	-	+22,59	+22,23	+	+23,03	+22,89	+	+22,76	+21,25	+	+M	+M	+	+	**PD**	+	**PD**	+	**PD**	2	b
4226	**Picodon au lait cru**	**Raw milk cheese**	+	+31,25	+24,09	+	+29,36	+23,32	+	+32,10	+23,67	+	+M	-	+	+	**PA**	+	**PA**	+	**PA**	2	b
4227	**Paletou au lait cru**	**Raw milk cheese**	+	+32,35	+33,59	+	+34,70	+34,32	+	+35,25	+33,69	+	-d	+d(1)	+	+	**PA**	+	**PA**	+	**PA**	2	b
3148	**Lait ribot**	**Fermented milk**	-	+20,48	+22,14	+	+21,58	+23,73	+	+23,24	+22,76	+	+p	+p	+	+	**PD**	+	**PD**	+	**PD**	2	c
3149	**Lait ribot**	**Fermented milk**	-																			2	c
3150	**Lait fermenté**	**Fermented milk**	+	-	-	-	-	-	-	+41,31/-/-	-/-/-	-	st	st	/	-	**ND**	-	**ND**	-	**ND**	2	c
3151	**Lait fermenté**	**Fermented milk**	-																			2	c
3152	**Gros lait fermenté**	**Fermented milk**	+	-	-	-	-	-	-	-	-	-	st	st	/	-	**ND**	-	**ND**	-	**ND**	2	c
3153	**Gros lait fermenté**	**Fermented milk**	-																			2	c
4231	**Petit suisse au lait entier fermenté**	**Yoghurt with fermented milk**	+	+22,51	+22,80	+	+24,45	+24,12	+	+23,47	+22,18	+	+M	+M	+	+	**PA**	+	**PA**	+	**PA**	2	c
4232	**Petit suisse au lait entier fermenté**	**Yoghurt with fermented milk**	+	+24,39	+24,12	+	+24,91	+24,97	+	+25,22	+22,84	+	+M	+M	+	+	**PA**	+	**PA**	+	**PA**	2	c
4235	**Fromage blanc battu au lait fermenté**	**White cheese with fermented milk**	-	-	-	-	-	-	-	-	-	-	st	st	/	-	**NA**	-	**NA**	-	**NA**	2	c
4237	**Faisselles fermières au lait fermenté**	**Cottage cheese with fermented milk**	+	-	-	-	-	-	-	-	-	-	st	-	/	-	**ND**	-	**ND**	-	**ND**	2	c
4238	**Faisselles fermières au lait fermenté**	**Cottage cheese with fermented milk**	+	-	-	-	-	-	-	-	-	-	st	-	/	-	**ND**	-	**ND**	-	**ND**	2	c
4240	**Lait fermenté**	**Fermented milk**	+	+28,19	+27,87	+	+27,37	+27,35	+	+28,04	+26,68	+	+p	+p	+	+	**PA**	+	**PA**	+	**PA**	2	c
4241	**Lait fermenté**	**Fermented milk**	+	+28,06	+27,16	+	+21,95	+25,70	+	+27,68	+26,42	+	+p	+p	+	+	**PA**	+	**PA**	+	**PA**	2	c

FRESH PRODUCES AND FRUITS – 16 h + 72 h at 5°C ± 3°C (BAC*Gene evaluation sheet)*																								
Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦	Alternative method: BAC*Gene E. coli* O157:H7																			Category	Type
				Pre-warmed BPW ISO 16h at 41,5°C + 72h at 5°C ± 3°C																				
				PCR results 16h + 72h at 5°C± 3°C									Direct streaking		Confirmatory tests	BAC*Gene* evaluation sheet								
				BAC*Gene* evaluation sheet												CFX96 Standard		CFX96 Deep Well		AriaMx				
			Final result	CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)														
				O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10 µl)		Final result	Agreement (Ref/Alt) 16h+72h	Final result	Agreement (Ref/Alt) 16h+72h	Final result	Agreement (Ref/Alt) 16h+72h		
3754	Crudités coupées (chou blanc , radis, carottes)	Sliced vegetables (cabbage, radish, carrots)	+	+24,48	+24,65	+	+23,84	+24,54	+	+25,07	+23,92	+	+M	+m	+	+	PA	+	PA	+	PA	3	a
3755	Ananas coupé	Sliced pineapple	+	-	-	-	-	-	-	-	-	-	st	st	/	-	ND	-	ND	-	ND	3	a
3756	Pastèque coupée	Sliced watermelon	+	+18,85	+18,96	+	+18,12	+18,86	+	+19,59	+18,36	+	+M	+m	+	+	PA	+	PA	+	PA	3	a
3757	Melon coupé	cut cantaloup	-	+18,28	+19,65	+	+18,53	+19,25	+	+20,11	+18,86	+	+M	+m	+	+	PD	+	PD	+	PD	3	a
3759	Spahettis de courgettes	Sliced zucchinis	-	+20,75	+21,00	+	+19,09	+20,70	+	+21,26	+20,31	+	+m	+m	+	+	PD	+	PD	+	PD	3	a
3760	Wok maraicher (carottes, poieua, céleri)	Mix of vegetables	-	+17,22	+18,11	+	+16,86	+18,51	+	+19,92	+18,25	+	+M	+p	+	+	PD	+	PD	+	PD	3	a
3761	Jus d'orange frais	Raw orange juice	-	+17,70	+18,73	+	+18,10	+18,74	+	+19,76	+17,99	+	+M	+p	+	+	PD	+	PD	+	PD	3	a
3762	Jus mange passion frais	Raw passion fruit juice	-	+16,72	+17,39	+	+16,33	+17,36	+	+19,49	+18,30	+	+p	+p	+	+	PD	+	PD	+	PD	3	a
4099	Choux fleurs coupé prêt à cuire	Sliced cauliflower	+	-	-	-	-	-	-	-	-	-	-	-	/	-	ND	-	ND	-	ND	3	a
4100	Champignons de paris émincés	Sliced mushrooms	+	+22,33	+23,35	+	Q/+24,89*	Q/+26,16*	Q/+*	+25,53	+24,01	+	+M	+m	+	+	PA	+	PA	+	PA	3	a
4101	Ananas coupé extra	Sliced pineapple	+	+18,31	+19,89	+	+18,88	+20,02	+	+20,59	+19,75	+	+p	+M	+	+	PA	+	PA	+	PA	3	a
4102	Mangue coupée	Sliced mango	-	+19,11	+22,10	+	+21,15	+22,09	+	+22,95	+21,87	+	+p	+m	+	+	PD	+	PD	+	PD	3	a
3764	Jeunes pousses (laitue verte et rouge)	Baby leaves (green and red lettuce)	-	+27,56	+28,85	+	+26,11	+27,45	+	+32,12	+29,52	+	+p	+M	+	+	PD	+	PD	+	PD	3	b
3765	Jeunes pousses (laitue verte et rouge)	Baby leaves (green and red lettuce)	-	Q/-*	Q/-*	Q/-*	Q/-*	Q/-*	Q/-*	Q/-*	Q/-*	Q/-*	st	d	-	-	NA	-	NA	-	NA	3	b
3766	Jeunes pousses de saison (épinards rouges , mache)	Baby leaves (spinach, lamb's lettuce)	-	+19,92	+20,67	+	+20,48	+20,98	+	+22,05	+20,22	+	+p	+m	+	+	PD	+	PD	+	PD	3	b
3767	Jeunes pousses de saison (épinards rouges , mache)	Baby leaves (spinach, lamb's lettuce)	-	+20,17	+21,21	+	+21,37	+21,43	+	+22,67	+20,85	+	+p	+M	+	+	PD	+	PD	+	PD	3	b
3768	Mesclum (laitue verte, rouge, roquette, cerfeuil)	Baby leaves (lettuce, rocket, chervil)	+	+23,93	+24,67	+	+22,16	+22,39	+	+25,63	+22,78	+	+p	+m	+	+	PA	+	PA	+	PA	3	b
3771	Fines pousses Alfalfa (lentille, poireau)	Sprouts (lentils, leeks)	-	+37,65	+35,73	+	+36,04	+34,35	+	+41,72	+35,03	+	+m	-	+	+	PD	+	PD	+	PD	3	b
3772	Fines pousses Alfalfa	Sprouts	-	+38,21	+33,59	+	+36,51	+33,47	+	+38,48	+33,08	+	+m	-	+	+	PD	+	PD	+	PD	3	b
3773	Fines pousses Alfalfa (radis, fenouil)	Sprouts	-	+34,97	+35,05	+	+32,89	+34,54	+	+35,85	+33,66	+	+m	-	+	+	PD	+	PD	+	PD	3	b
4109	Fines pousses betterave rouge	Sprouts (red beet)	-	Q/-*	Q/+33,16*	Q/-*	Q/-*	Q/+32,04*	Q/-*	Q/-*	Q/+31,55*	Q/-*	-d	-	-	-	NA	-	NA	-	NA	3	b
4110	Fines pousses radis	Sprouts (radish)	-	+24,33	+30,22	+	+32,57	+33,21	+	+34,96	+33,32	+	+d/-d	-	+ (after IMS)	+	PD	+	PD	+	PD	3	b
4111	Jeunes pousses de moutarde frisée rouge	Baby leave	+	-	+22,30	-	-	+23,10	-	Q/-*	+24,82/ +23,46*	Q/-*	-	-	/	-	ND	-	ND	-	ND	3	b
4112	Salade mesclun	Baby leave (salad)	+	+26,30/ +17,34*	Q/ +24,01*	Q/+*	+31,37/ +21,92*	Q/ +23,15*	Q/+*	+33,70	+31,91	+	+p	+M	+	+	PA	+	PA	+	PA	3	b
4113	Fines pousses de poireaux	Sprouts (leeks)	-	+37,22/ +31,52/ +32,17/ -(P)	+36,51/ +27,78/ +25,88/ +25,25 (P)	+/+/+/-	-	+36,49	-	+39,37/ +35,76/ +35,26/ +35,26 (P)	+36,60/ +33,93/ +33,35/ +33,97 (P)	+/+/+/+	-d/-	-	-	-	PPNA	-	NA	-	PPNA	3	b

♦ Analyses performed according to the COFRAC accreditation

FRESH PRODUCES AND FRUITS – 16 h + 72 h at 5°C ± 3°C (BAC*Gene evaluation sheet)*																								
Sample N°	Product (French name)	Product	Reference method : NF EN ISO 16654 ♦	Alternative method: BAC*Gene E. coli* O157:H7																			Category	Type
				Pre-warmed BPW ISO 16h at 41,5°C + 72h at 5°C ± 3°C																				
				PCR results 16h + 72h at 5°C± 3°C									Direct streaking		Confirmatory tests	BAC*Gene* evaluation sheet								
				BAC*Gene* evaluation sheet												CFX96 Standard		CFX96 Deep Well		AriaMx				
			Final result	CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)														
				O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	CT-SMAC (10µl)	CHROMagar O157 (10 µl)		Final result	Agreement (Ref/Alt) 16h+72h	Final result	Agreement (Ref/Alt) 16h+72h	Final result	Agreement (Ref/Alt) 16h+72h		
4116	Fines pousses de poireaux	Sprouts (leeks)	-	+34,92/ +32,48/ +32,27/ +31,17 (P)	+36,06/ +32,99/ +32,76/ +26,40 (P)	+/+/+/+	+34,76/ +31,92/ +32,84	+35,39/ +33,08/ +33,54	+/+/+	+35,41/ +33,53/ +34,63/ +32,92 (P)	+33,78/ +33,20/ +32,76/ +32,76 (P)	+/+/+/+	-	-d	+(IMS + Chromagar STEC)	+	PD	+	PD	+	PD	3	b
4119	Salade mesclun	Mesclun (salad)	-	-	-	-	Q/-*	Q/-*	Q/-*	-	-	-	-	-	/	-	NA	-	NA	-	NA	3	b
4722	**Fines pousses de radis rose**	**Sprouts (pink radish)**	-	+32,54	+28,57	+	+29,61	+28,44	+	+34,57	+27,87	+	-d	-	+	+	PD	+	PD	+	PD	3	b
4723	**Fines pousses Alfalfa roquette**	**Sprouts (rocket)**	+	+34,17	+34,66	+	+29,87	+32,78	+	+35,16	+33,93	+	-d	-	+	+	PA	+	PA	+	PA	3	b
4724	**Fines pousses alfalfa radis fenouil**	**Sprouts (radish, fennel)**	-	+35,28	+30,39	+	+30,42	+29,20	+	+33,50	+29,01	+	-	-	+ (after IMS)	+	PD	+	PD	+	PD	3	b
4725	**Fines pousses Alfalfa**	**Sprouts**	-	+32,93/ +30,29/ +29,94/ +33,29 (P)	+33,24/ +31,60/ +31,37/ +33,74 (P)	+/+/+/+	+26,66/ +32,37/ +32,50/ +33,41 (P)	+32,94/ +33,65/ +33,40/ +28,18 (P)	+/+/+/+	+33,91/ +34,99/ +34,44/ +34,39 (P)	+32,27/ +33,32/ +33,03/ +34,98 (P)	+/+/+/+	+(1) (latex-)	-	-	-	PPNA	-	PPNA	-	PPNA	3	b
4726	**Fines pousses Alfalfa lentille poireaux**	**Sprouts (lentils, leeks)**	-	-	+31,05	-	-	+30,31	-	-	+29,94	-	-	-	-	-	NA	-	NA	-	NA	3	b
3774	**Fenouil**	**Fennel**	-	+21,38	+21,38	+	+20,49	+21,20	+	+22,09	+20,72	+	+M	+m	+	+	PD	+	PD	+	PD	3	c
3777	**Topinambour**	**Jerusalem artichoke**	-	+30,97	+30,24	+	+29,25	+29,90	+	+32,28	+30,07	+	+p	+m	+	+	PD	+	PD	+	PD	3	c
3779	**Panais**	**Parsnips**	-	+19,38	+19,40	+	+18,63	+19,31	+	+19,96	+18,79	+	+M	+m	+	+	PD	+	PD	+	PD	3	c
3782	**Pommes de terre primeur**	**Eraly potatoes**	+	+40,40	-	-	-	-	-	-	-	-	-	-	/	-	ND	-	ND	-	ND	3	c
3783	**Navet rond violet**	**Turnip**	-	+22,81	+23,05	+	+22,10	+22,95	+	+24,00	+22,73	+	+p	+m	+	+	PD	+	PD	+	PD	3	c
4120	**Radis noir**	**Black radish**	+	-	-	-	-	-	-	-	-	-	-	-	/	-	ND	-	ND	-	ND	3	c
4121	**Oignon jaune**	**Yellow onion**	+	+18,64	+21,67	+	+18,95	+21,50	+	+21,54	+20,49	+	-	+m	+	+	PA	+	PA	+	PA	3	c
4122	**Pomme de terre nouvelle**	**Early potatoes**	+	+24,19	+25,70	+	+24,78	+25,86	+	+26,43	+25,48	+	+M	+m	+	+	PA	+	PA	+	PA	3	c
4123	**Endive**	**Endive**	+	+23,37	+24,78	+	+23,79	+24,46	+	+25,59	+24,54	+	+M	+m	+	+	PA	+	PA	+	PA	3	c
4124	**Echalotte**	**Shallot**	-	+13,43	+16,52	+	+18,38	+19,23	+	+20,40	+19,17	+	+M	+M	+	+	PD	+	PD	+	PD	3	c
4125	**Navet violet**	**Turnip**	+	+16,15	+19,80	+	+19,64	+20,15	+	+23,07	+20,80	+	+M	+m	+	+	PA	+	PA	+	PA	3	c
4126	**Carotte**	**Carrot**	+	+23,84	+24,28	+	+24,09	+24,37	+	+25,61	+24,12	+	+m	-	+	+	PA	+	PA	+	PA	3	c
4128	Endive	Endive	-	-	-	-	-	-	-	+39,32/-/-	-/+37,67/ +38,60	-/-/-	+d	+md	-	-	NA	-	NA	-	NA	3	c

Appendix 5 – Relative level of detection study: raw data

Ground beef
***Escherichia coli* O157:H7 Ad933**
Seeding: storage 48h at 3±2°C
Unpaired

Total viable count: 2,2.10³ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method : NF EN ISO 16654 ♦					Number positive samples/Total	Alternative method: BACGene *E. coli* O157:H7															
			IMS 6h		IMS 24h		Final result		PCR results 10h															
									BACGene evaluation sheet									All confirmatory tests	BACGene evaluation sheet					
									CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)				CFX96 Standard		CFX96 Deep Well		AriaMx	
			CT-SMAC	Chromagar O157	CT-SMAC	Chromagar O157			O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)		Final result 10h	Number positive samples/Total 10h	Final result 10h	Number positive samples/Total 10h	Final result 10h	Number positive samples/Total 10h
4317	0	0	st	st	st	-	-	0/5	-	-	-	-	-	-	-	-	-	-	-	0	-	0	-	0
4318			st	-	st	-	-		-	-	-	-	-	-	-	-	-	-	-		-		-	
4319			st	st	st	-	-		-	-	-	-	-	-	-	-	-	-	-		-		-	
4320			st	st	st	st	-		-	-	-	-	-	-	-	-	-	-	-		-		-	
4321			st	st	st	-d (latex-)	-		-	-	-	-	-	-	-	-	-	-	-		-		-	
4322	Low	1,1	+p	+p	/	/	+	14/20	+21,53	+22,60	+	+22,61	+23,05	+	+24,47	+22,90	+	+	+	10	+	10	+	10
4323			st	st	st	-d (latex-)	-		-	-	-	-	-	-	-	-	-	-	-		-		-	
4324			st	st	st	-d (latex-)	-		+17,50	+23,37	+	+21,10	+22,84	+	+25,37	+23,80	+	+	+		+		+	
4325			+p	+p	/	/	+		+24,05	+25,98	+	+26,18	+26,38	+	+27,34	+26,10	+	+	+		+		+	
4326			+p	+M	/	/	+		-	-	-	-	-	-	-	-	-	-	-		-		-	
4327			+p	+p	/	/	+		+21,07	+23,78	+	+24,02	+24,22	+	+25,50	+24,21	+	+	+		+		+	
4328			+p	+p	/	/	+		-	-	-	-	-	-	-	-	-	-	-		-		-	
4329			+p	+p	/	/	+		-	-	-	-	-	-	-	-	-	-	-		-		-	
4330			+p	+M	/	/	+		+22,83	+24,28	+	+24,48	+24,84	+	+26,65	+25,20	+	+	+		+		+	
4331			+p	+M	/	/	+		-/ -/ +39,61	-/ +27,22/ +28,27	-/-/+	-/-/-	-/-/-	-/-/-	-/ +25,33/ +25,45	-/ +24,23/ +24,42	-/+/+	+	-		-		-	
4332			st	st	st	-d (latex-)	-		-	-	-	-	-	-	-	-	-	-	-		-		-	
4333			+p	+p	/	/	+		+27,75	+29,02	+	+28,84	+29,31	+	+30,25	+28,93	+	+	+		+		+	
4334			+p	+p	/	/	+		-	-	-	-	-	-	-	-	-	-	-		-		-	
4335			+p	+M	/	/	+		-	-	-	-	-	-	-	-	-	-	-		-		-	
4336			+p	+p	/	/	+		+22,31	+22,95	+	+21,64	+22,88	+	+24,62	+23,44	+	+	+		+		+	
4337			st	st	st	-	-		+17,42	+20,64	+	+23,42	+23,50	+	+24,98	+23,79	+	+	+		+		+	
4338			st	st	st	-	-		-	-	-	-	-	-	-	-	-	-	-		-		-	
4339			+p	+p	/	/	+		+25,97	+26,07	+	+25,70	+26,17	+	+27,95	+25,98	+	+	+		+		+	
4340			st	st	st	-	-		-	-	-	-	-	-	-	-	-	-	-		-		-	
4341			+p	+M	/	/	+		+28,58	+29,52	+	+29,35	+29,76	+	+31,41	+29,96	+	+	+		+		+	
4342	High	3,2	+p	+p	/	/	+	5/5	+24,18	+25,04	+	+24,70	+24,96	+	+26,73	+25,14	+	+	+	5	+	5	+	5
4343			+p	+p	/	/	+		+21,08	+22,49	+	+21,10	+22,01	+	+23,81	+22,23	+	+	+		+		+	
4344			+p	+p	/	/	+		+23,61	+24,70	+	+22,40	+23,02	+	+26,45	+24,95	+	+	+		+		+	
4345			+p	+p	/	/	+		+24,12	+23,56	+	+22,87	+23,89	+	+25,56	+24,17	+	+	+		+		+	
4346			+p	+p	/	/	+		+22,20	+22,84	+	+21,99	+23,06	+	+25,77	+24,13	+	+	+		+		+	

Ground beef

♦ Analyses performed according to the COFRAC accreditation

***Escherichia coli* O157:H7 Ad933**
Seeding: storage 48h at 3±2°C
Unpaired

Total viable count: 2,2.10³ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method : NF EN ISO 16654 ♦					Number positive samples/Total	Alternative method: BAC*Gene E. coli* O157:H7														
			IMS 6h		IMS 24h		Final result		PCR results 24h														
									BAC*Gene* evaluation sheet									All confirmatory tests	BACGene evaluation sheet					
									CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)				CFX96 Standard		CFX96 Deep Well		AriaMx	
			CT-SMAC	Chromagar O157	CT-SMAC	Chromagar O157			O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)		Final result 24h	Number positive samples/Total 24h	Final result 24h	Number positive samples/Total 24h	Final result 24h	Number positive samples/Total 24h
4317	0	0	st	st	st	-	-	0/5	-	-	-	-	-	-	-	-	-	-	-	0	-	0	-	0
4318			st	-	st	-	-		-	-	-	-	-	-	-	-	-	-	-		-		-	
4319			st	st	st	-	-		-	-	-	-	-	-	-	-	-	-	-		-		-	
4320			st	st	st	st	-		-	-	-	-	-	-	-	-	-	-	-		-		-	
4321			st	st	st	-d (latex-)	-		-	-	-	-	-	-	-	-	-	-	-		-		-	
4322	Low	1,1	+p	+p	/	/	+	14/20	+20,59	+21,56	+	+19,39	+20,81	+	+24,14	+22,40	+	+	+	10	+	10	+	10
4323			st	st	st	-d (latex-)	-		-	-	-	-	-	-	-	-	-	-	-		-		-	
4324			st	st	st	-d (latex-)	-		+23,72	+24,39	+	+24,11	+24,64	+	+24,32	+23,43	+	+	+		+		+	
4325			+p	+p	/	/	+		+24,19	+24,12	+	+23,70	+23,98	+	+24,99	+24,48	+	+	+		+		+	
4326			+p	+M	/	/	+		-	-	-	-	-	-	-	-	-	-	-		-		-	
4327			+p	+p	/	/	+		+23,56	+23,73	+	+23,07	+23,35	+	+24,48	+23,03	+	+	+		+		+	
4328			+p	+p	/	/	+		-	-	-	-	-	-	-	-	-	-	-		-		-	
4329			+p	+p	/	/	+		-	-	-	-	-	-	-	-	-	-	-		-		-	
4330			+p	+M	/	/	+		+23,77	+24,88	+	+22,44	+24,08	+	+27,66	+25,88	+	+	+		+		+	
4331			+p	+M	/	/	+		-	-	-	-	-	-	-	-	-	-	-		-		-	
4332			st	st	st	-d (latex-)	-		-	-	-	-	-	-	-	-	-	-	-		-		-	
4333			+p	+p	/	/	+		+25,23	+25,08	+	+26,07	+25,16	+	+25,61	+24,20	+	+	+		+		+	
4334			+p	+p	/	/	+		-	-	-	-	-	-	-	-	-	-	-		-		-	
4335			+p	+M	/	/	+		-	-	-	-	-	-	-	-	-	-	-		-		-	
4336			+p	+p	/	/	+		+20,04	+22,06	+	+21,37	+22,67	+	+23,45	+22,28	+	+	+		+		+	
4337			st	st	st	-	-		+21,70	+23,90	+	+22,62	+24,02	+	+25,39	+24,26	+	+	+		+		+	
4338			st	st	st	-	-		-	-	-	-	-	-	-	-	-	-	-		-		-	
4339			+p	+p	/	/	+		+21,39	+23,85	+	+24,14	+24,18	+	+28,47	+25,37	+	+	+		+		+	
4340			st	st	st	-	-		-	-	-	-	-	-	-	-	-	-	-		-		-	
4341			+p	+M	/	/	+		+23,39	+23,57	+	+23,11	+24,06	+	+26,21	+24,17	+	+	+		+		+	
4342	High	3,2	+p	+p	/	/	+	5/5	+23,03	+24,82	+	+25,78	+25,34	+	+26,98	+25,20	+	+	+	5	+	5	+	5
4343			+p	+p	/	/	+		+21,60	+24,58	+	+22,66	+23,88	+	+25,86	+24,69	+	+	+		+		+	
4344			+p	+p	/	/	+		+19,91	+23,66	+	+21,52	+23,40	+	+25,72	+23,96	+	+	+		+		+	
4345			+p	+p	/	/	+		+21,88	+23,40	+	+21,51	+23,32	+	+25,07	+23,66	+	+	+		+		+	
4346			+p	+p	/	/	+		+17,90	+21,67	+	+21,22	+23,03	+	+26,38	+24,58	+	+	+		+		+	

♦ Analyses performed according to the COFRAC accreditation

Raw milk
***Escherichia coli* O157:H7 Ad2843**
Seeding: storage 48h at 3±2°C
Unpaired
Total viable count: 1,0.10⁵ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method : NF EN ISO 16654 ♦					Number positive samples/Total	Alternative method: BAC*Gene E. coli* O157:H7															
									PCR results 10 h															
			IMS 6h		IMS 24h		Final result		BAC*Gene* evaluation sheet									All confirmatory tests	BACGene evaluation sheet					
									CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)				CFX96 Standard		CFX96 Deepwell		AriaMx	
			CT-SMAC	Chromagar O157	CT-SMAC	Chromagar O157			O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)		Final result 10h	Number positive samples/Total 10h	Final result 10h	Number positive samples/Total 10h	Final result 10h	Number positive samples/Total 10h
7492	/	0	-	-	-	-	-	0/5	-	+23,72	-	-	+23,06	-	-	+24,71	-	-	-	0/5	-	0/5	-	0/5
7493			-	-	st	-	-		-	+23,64	-	-	+23,46	-	-	+24,62	-	-	-		-		-	
7494			-	-	st	-	-		-	+26,74	-	-	+27,28	-	-	+28,70	-	-	-		-		-	
7495			-	-	-	-	-		-	+22,80	-	-	+21,51	-	-	+25,02	-	-	-		-		-	
7496			-	-	st	-	-		-	+24,43	-	-	+23,71	-	-	+26,11	-	-	-		-		-	
7497	low	0,8	+M	-	/	/	+	11/20	+35,23	+24,25	+	+35,14	+22,15	+	+37,09	+24,25	+	+	+	15/20	+	15/20	+	15/20
7498			-	-	+M	+1/2	+		+28,44	+21,57	+	+30,72	+22,41	+	+31,20	+22,78	+	+	+		+		+	
7499			-	-	-	+md (latex-)	-		-	+23,98	-	-	+25,11	-	-	+25,46	-	-	-		-		-	
7500			+M	-	/	/	+		+32,23	+25,13	+	+35,14	+25,18	+	+35,34	+25,40	+	+	+		+		+	
7501			-	-	-	-	-		+27,62	+23,60	+	+28,87	+23,65	+	+29,40	+24,34	+	+	+		+		+	
7502			+M	+m	/	/	+		+30,07	+23,25	+	+32,57	+25,11	+	+33,38	+25,84	+	+	+		+		+	
7503			-	-	-	-	-		-	+21,94	-	-	+23,62	-	-	+25,48	-	-	-		-		-	
7504			-	-	-	-	-		-	+25,66	-	-	+25,56	-	-	+26,98	-	-	-		-		-	
7505			+M	+m	/	/	+		+30,77	+23,87	+	+32,29	+24,91	+	+33,55	+25,45	+	+	+		+		+	
7506			+M	-	/	/	+		+28,07	+22,00	+	+31,06	+23,71	+	+31,55	+24,19	+	+	+		+		+	
7507			-	-	-	-	-		+30,43	+24,82	+	+31,05	+24,21	+	+31,82	+25,74	+	+	+		+		+	
7508			+M	+md	/	/	+		+30,61	+25,08	+	+30,75	+24,37	+	+31,14	+24,95	+	+	+		+		+	
7509			+md (latex-)	-	st	-	-		-	+24,48	-	-	+23,60	-	-	+24,10	-	-	-		-		-	
7510			+M	+M	/	/	+		-	+24,39	-	-	+23,97	-	-	+24,39	-	-	-		-		-	
7511			-	-	st	+md (latex-)	-		+29,93	+21,92	+	+30,77	+21,47	+	+31,25	+21,98	+	+	+		+		+	
7512			-	-	-	-	-		+26,81	+24,78	+	+27,73	+25,13	+	+28,41	+25,84	+	+	+		+		+	
7513			-	-	-	-	-		+27,58	+23,47	+	+29,21	+24,01	+	+30,16	+25,09	+	+	+		+		+	
7514			+M	-	/	/	+		+28,65	+25,36	+	+31,22	+24,87	+	+31,84	+25,34	+	+	+		+		+	
7515			+M	+m	/	/	+		+26,13	+23,70	+	+27,42	+23,62	+	+28,25	+24,33	+	+	+		+		+	
7516			+M	+M	/	/	+		+28,06	+23,25	+	+29,91	+21,85	+	+30,63	+22,74	+	+	+		+		+	
7517	high	3,5	+M	+m	/	/	+	5/5	+27,07	+26,03	+	+29,17	+25,09	+	+29,85	+25,60	+	+	+	5/5	+	5/5	+	5/5
7518			+M	+m	/	/	+		+31,96	+25,36	+	+31,85	+24,62	+	+32,55	+25,83	+	+	+		+		+	
7519			+M	+m	/	/	+		+26,29	+25,10	+	+26,78	+25,02	+	+28,17	+26,28	+	+	+		+		+	
7520			+M	+m	/	/	+		+32,29	+25,15	+	+32,59	+24,39	+	+33,56	+26,29	+	+	+		+		+	
7521			+M	+m	/	/	+		+28,69	+26,06	+	+29,39	+26,72	+	+30,77	+27,58	+	+	+		+		+	

♦ Analyses performed according to the COFRAC accreditation

Raw milk
***Escherichia coli* O157:H7 Ad2843**
Seeding: storage 48h at 3±2°C
Unpaired
Total viable count: 1,0.10⁵ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method : NF EN ISO 16654 ♦					Number positive samples/Total	Alternative method: BACGene *E. coli* O157:H7															
			IMS 6h		IMS 24h		Final result		PCR results 24h															
									BACGene evaluation sheet									BACGene evaluation sheet						
									CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)			Confirmatory tests	CFX96 Standard		CFX96 Deepwell		AriaMx	
			CT-SMAC	Chromagar O157	CT-SMAC	Chromagar O157			O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)		Final result 24h	Number positive samples/Total 24h	Final result 24h	Number positive samples/Total 24h	Final result 24h	Number positive samples/Total 24h
7492			-	-	-	-	-		-	+24,37	-	-	+23,49	-	-	+24,16	-	-	-		-		-	
7493			-	-	st	-	-		-	+22,64	-	-	+23,55	-	-	+24,25	-	-	-		-		-	
7494	/	0	-	-	st	-	-	0/5	-	+26,25	-	-	+26,58	-	-	+26,49	-	-	-	0/5	-	0/5	-	0/5
7495			-	-	-	-	-		-	+23,57	-	-	+23,90	-	-	+24,40	-	-	-		-		-	
7496			-	-	st	-	-		-	+24,72	-	-	+25,42	-	-	+26,25	-	-	-		-		-	
7497			+M	-	/	/	+		+36,01	+23,70	+	+36,17	+23,69	+	+38,24	+24,51	+	+	+		+		+	
7498			-	-	+M	+1/2	+		+29,37	+21,02	+	+32,01	+23,34	+	+31,26	+22,24	+	+ (step3)	+		+		+	
7499			-	-	-	+md (latex-)	-		-	+25,30	-	-	+25,11	-	-	+25,55	-	-	-		-		-	
7500			+M	-	/	/	+		+32,53	+24,39	+	+33,77	+24,20	+	+34,18	+24,66	+	+	+		+		+	
7501			-	-	-	-	-		+28,10	+24,24	+	+28,59	+23,44	+	+29,03	+23,73	+	+ (step3)	+		+		+	
7502			+M	+m	/	/	+		+31,51	+24,92	+	+31,42	+24,27	+	+31,89	+24,75	+	+ (step3)	+		+		+	
7503			-	-	-	-	-		-	+24,17	-	-	+24,40	-	-	+25,18	-	-	-		-		-	
7504			-	-	-	-	-		-	+26,25	-	-	+25,62	-	-	+26,49	-	-	-		-		-	
7505			+M	+m	/	/	+		+31,36	+23,39	+	+31,87	+23,43	+	+32,98	+24,43	+	+	+		+		+	
7506	low	0,8	+M	-	/	/	+	11/20	+30,07	+24,11	+	+32,30	+25,41	+	+32,72	+25,06	+	+ (step3)	+	15/20	+	15/20	+	15/20
7507			-	-	-	-	-		+29,46	+24,38	+	+32,10	+25,07	+	+32,34	+25,15	+	+	+		+		+	
7508			+M	+md	/	/	+		+28,82	+23,84	+	+31,18	+23,60	+	+31,51	+24,02	+	+	+		+		+	
7509			+md(latex-)	-	st	-	-		-	+24,65	-	-	+23,50	-	-	+24,13	-	-	-		-		-	
7510			+M	+M	/	/	+		-	+23,49	-	-	+24,32	-	-	+25,00	-	-	-		-		-	
7511			-	-	st	+md(latex-)	-		+28,39	+22,90	+	+30,62	+22,20	+	+31,33	+22,78	+	+	+		+		+	
7512			-	-	-	-	-		+26,05	+25,31	+	+28,35	+25,06	+	+29,15	+25,97	+	+ (step3)	+		+		+	
7513			-	-	-	-	-		+26,28	+23,72	+	+28,78	+23,99	+	+29,32	+24,73	+	+ (step3)	+		+		+	
7514			+M	-	/	/	+		+29,86	+24,63	+	+32,98	+25,77	+	+33,68	+26,01	+	+ (step2)	+		+		+	
7515			+M	+m	/	/	+		+27,38	+24,18	+	+28,16	+23,55	+	+28,49	+23,75	+	+ (step3)	+		+		+	
7516			+M	+M	/	/	+		+29,53	+23,10	+	+29,68	+21,62	+	+29,99	+21,82	+	+	+		+		+	
7517			+M	+m	/	/	+		+29,44	+25,78	+	+29,08	+24,86	+	+29,39	+25,10	+	+	+		+		+	
7518			+M	+m	/	/	+		+31,26	+25,54	+	+30,96	+23,57	+	+31,17	+24,42	+	+	+		+		+	
7519	high	3,5	+M	+m	/	/	+	5/5	+27,06	+26,14	+	+27,58	+25,80	+	+28,28	+26,14	+	+	+	5/5	+	5/5	+	5/5
7520			+M	+m	/	/	+		+31,18	+26,16	+	+32,35	+25,85	+	+32,70	+26,41	+	+ (step3)	+		+		+	
7521			+M	+m	/	/	+		+28,78	+25,57	+	+29,21	+25,71	+	+29,90	+26,56	+	+ (step2)	+		+		+	

♦ Analyses performed according to the COFRAC accreditation

Vegetables
***Escherichia coli* O157:H7 Ad2986**
Seeding: storage 48h at 3±2°C
Unpaired — Total viable count: $6{,}5.10^7$ CFU/g

*: 1:5 dilution
**:1:10 dilution
***:1/50 dilution

N° sample	Level	Contamination level- (cfu/sample)	Reference method : NF EN ISO 16654 ♦					Number Positive samples/ Total	Alternative method: BAC*Gene E. coli* O157:H7															
			IMS 6h		IMS 24h		Final result		PCR results 16h									All confir-matory tests	BAC*Gene* evaluation sheet					
									BAC*Gene* evaluation sheet										CFX96 Standard		CFX96 Deep Well		AriaMx	
									CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)									
			CT-SMAC	Chromagar O157	CT-SMAC	Chromagar O157			O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)		Final result 16h	Number positive samples/ Total 16h	Final result 16h	Number positive samples/ Total 16h	Final result 16h	Number positive samples/ Total 16h
4467	0	0	-	-	st	-	-	0	Q/-*	Q/+26,74*	-	Q/-*	Q/+26,31*	-	Q/Q*/-**	Q/ +27,98*/ +25,52**	Q/Q*/-**	-	-	0	-	0	-	0
4468			-	-	-	-	-		Q/Q*/-**	Q/+27,29*/-**	-	Q/-*	Q/+27,39*	-	Q/Q*/-**	Q/ +27,86*/ +25,82**	Q/Q*/-**	-	-		-		-	
4469			-	-	st	-	-		Q/-*	Q/+27,23*	-	Q/-*	Q/+27,42*	-	Q/Q*/-**	Q/ +28,20*/ +25,59**	Q/Q*/-**	-	-		-		-	
4470			st	-	st	-	-		Q/-*	Q/+27,30	-	Q/-*	Q/+27,75*	-	Q/Q*/-**	Q/ +27,79*/ +23,42**	Q/Q*/-**	-	-		-		-	
4471			st	-	st	-	-		Q/-*	Q/+26,47*	-	Q/-*	Q/+26,45*	-	Q/-*	Q/ +24,75*	Q/-*	-	-		-		-	
4472	Low	3,2	-	-	st	-	-	10/15	Q/+37,92*	Q/+28,45*	Q/+*	Q/+33,75*	Q/+27,74*	Q/+*	Q/+39,08*	Q/ +27,68*	Q/+*	+	+	11/15	+	11/15	+	11/15
4473			st	-	st	-	-		Q/+32,15*	Q/+27,55*	Q/+*	Q/+31,03*	Q/+27,30*	Q/+*	Q/+34,91*	Q/ +25,99*	Q/+*	+	+		+		+	
4474			+p	+M	+p	+M	+		Q/+29,30*	Q/+28,19*	Q/+*	+32,30/ +27,41*	+32,35/ +27,93*	+	Q/+31,22*	Q/ +27,18*	Q/+*	+	+		+		+	
4475			+p	+M	+p	+M	+		Q/+28,55*	Q/+28,52*	Q/+*	Q/+24,30*	Q/+25,75*	Q/+*	Q/+34,10*	Q/ +27,88*	Q/+*	+	+		+		+	
4476			st	-	st	-	-		Q/-*	Q/+24,35*	Q/-*	Q/-*	Q/+24,13*	Q/-*	Q/-*	Q/ +23,39*	Q/-*	-	-		-		-	
4477			st	-	st	-	-		Q/Q*/-**	Q/ +30,45*/-**	Q/Q*/-**	Q/Q*/-**	Q/ +31,87*/ +27,97	Q/Q*/-**	Q/Q*/-**	Q/ Q*/ +26,06**	Q/Q*/-**	+	-		-		-	
4478			+p	+M	+p	+1/2	+		Q/-*	Q/+30,27*	Q/-*	Q/-*	Q/+30,13*	Q/-*	Q/-*	Q/ +30,74*	Q/-*	-	-		-		-	
4479			+p	+M	+p	+M	+		Q/Q*/ +33,27**	Q/ +28,28*/ +34,98**	Q/Q*/+**	Q/Q*/Q**/ +33,95***	Q/+28,15*/ Q**/+28,87***	+	Q/Q*/+30,85 **	Q/ +28,86*/ +25,00**	Q/Q*/+**	+	+		+		+	
4480			+p	+M	+p	+M	+		Q/+31,20*	Q/+31,56*	Q/+*	Q/+33,65*	Q/+33,60*	Q/+*	Q/+34,24*	Q/ +29,94*	Q/+*	+	+		+		+	
4481			-	-	st	-	-		Q/-*	Q/+28,68*	Q/-*	Q/-*	Q/+28,52*	Q/-*	Q/-*	Q/ +27,63*	Q/-*	-	-		-		-	
4482			+p	+M	+p	+M	+		Q/+32,41*	Q/+29,49*	Q/+*	Q/+31,22*	Q/+29,31*	Q/+*	Q/+35,58*	Q/ +29,00*	Q/+*	+	+		+		+	
4483			+p	+m	+M	+M	+		Q/+29,95*	Q/+28,22*	Q/+*	Q/+30,00*	Q/+28,28*	Q/+*	Q/+32,88*	Q/ +27,62*	Q/+*	+	+		+		+	
4484			+p	+M	+p	+M	+		Q/-*	Q/+31,52*	Q/-*	Q/-*	Q/+28,31*	Q/-*	Q/-*	Q/ +28,51	Q/-*	-	-		-		-	
4485			st	-	st	-	-		Q/-*	Q/+28,95*	Q/-*	Q/-*	Q/+28,80*	Q/-*	Q/-*	Q/ +28,87*	Q/-*	-	-		-		-	
4486			+p	+M	+p	+M	+		Q/Q*/-**	Q/ +27,56*/-**	Q/Q*/-**	Q/-*	Q/+26,20*	Q/-*	Q/-*	Q/ +28,27*	Q/-*	-	-		-		-	

♦ Analyses performed according to the COFRAC accreditation

N° sample	Level	Contamination level- (cfu/sample)	Reference method : NF EN ISO 16654 ♦					Number Positive samples/ Total	Alternative method: BACGene *E. coli* O157:H7															
			IMS 6h		IMS 24h		Final result		PCR results 16h															
									BACGene evaluation sheet								All confir-matory tests	BACGene evaluation sheet					
									CFX96 Standard (Ct)			CFX96 Deep Well (Ct)			AriaMx (Ct)			CFX96 Standard		CFX96 Deep Well		AriaMx	
			CT-SMAC	Chromagar O157	CT-SMAC	Chromagar O157			O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	Overall result (O157:H7)		Final result 16h	Number positive samples/ Total 16h	Final result 16h	Number positive samples/ Total 16h	Final result 16h	Number positive samples/ Total 16h
4487	Low	3,2	st	-	st	-	-	1/5	Q/-*	Q/+27,29*	Q/-*	Q/-*	Q/+28,31*	Q/-*	Q/-*	Q/ +27,83*	Q/-*	-	-	3/5	-	3/5	-	3/5
4488			st	-	st	-	-		Q/+34,01*	Q/+28,56*	Q/+*	Q/+31,80*	Q/+29,37*	Q/+*	Q/+35,61*	Q/ +29,05*	Q/+*	+	+		+		+	
4489			+p	+M	+p	+M	+		Q/+32,22*	Q/+28,80*	Q/+*	Q/+32,47*	Q/+28,67	Q/+*	Q/+37,87*	Q/ +28,42*	Q/+*	- (-step2/ -step3)	-		-		-	
4490			st	+d/-	-	-	-		Q/+35,49*	Q/+29,02*	Q/+*	Q/+34,17*	Q/+28,27*	Q/+*	Q/+36,82*	Q/ +27,81*	Q/+*	+	+		+		+	
4491			-	-	-	-	-		Q/+33,20*	Q/+27,92*	Q/+*	Q/+32,34*	Q/+27,31*	Q/+*	Q/+35,62*	Q/ +26,52*	Q/+*	+	+		+		+	
4492	High	9,6	+M	+M	+p	+M	+	5/5	Q/+29,56*	Q/+30,33*	Q/+*	Q/+27,75*	Q/+29,88	Q/+*	Q/+30,01*	Q/ +28,67*	Q/+*	+	+	5	+	5	+	5
4493			+M	+M	+p	+M	+		Q/+28,46*	Q/+31,66*	Q/+*	Q/+27,93*	Q/+30,81	Q/+*	Q/+31,26*	Q/ +30,15*	Q/+*	+	+		+		+	
4494			+M	+M	+p	+M	+		Q/+33,28*	Q/+30,32*	Q/+*	Q/+31,67*	Q/+29,78	Q/+*	Q/+32,89*	Q/ +27,42*	Q/+*	+	+		+		+	
4495			+M	-	+p	+M	+		Q/+27,88*	Q/+32,11*	Q/+*	Q/+27,23*	Q/+31,61*	Q/+*	Q/+32,15*	Q/ +31,55*	Q/+*	+	+		+		+	
4496			+M	+M	+p	+M	+		Q/+24,80*	Q/+35,73*	Q/+*	Q/+23,16*	Q/+34,23*	Q/+*	Q/+30,74*	Q/ +36,18*	Q/+*	+	+		+		+	

Appendix 6 – Inclusivity and exclusivity study: raw data

INCLUSIVITY																			
N°	Strain		Reference	Origin	Inoculation level (CFU/225ml)	Alternative method: BACGene *E. coli* O157:H7													
						Pre-warmed BPW for 10 h at 41°C													
						PCR Results									Confirmation				
						BACGene evaluation sheet													
						CFX96 standard			CFX96 Deep Well			AriaMx			Direct streaking (10µl)		Latex	
						O157 Result (Ct)	H7 Result (Ct)	O157:H7 final result	O157 Result (Ct)	H7 Result (Ct)	O157:H7 final result	O157 Result (Ct)	H7 Result (Ct)	O157:H7 final result	CT-SMAC	CHROMagar O157	O157	H7
1	*Escherichia coli*	O157:H7	Ad 552	Slaughterhouse	92	+20,97	+21,79	+	+18,20	+21,55	+	+21,78	+20,97	+	+	+	+	+
2	*Escherichia coli*	O157:H7	Ad 553	Slaughterhouse	44	+20,84	+21,84	+	+18,17	+21,35	+	+21,87	+21,17	+	+	+	+	+
3	*Escherichia coli*	O157:H7	Ad 554	Slaughterhouse	41	+20,87	+21,63	+	+18,27	+21,38	+	Q/+18,92	Q/+18,59	+	+	+	+	+
4	*Escherichia coli*	O157:H7	Ad 555	Slaughterhouse	42	+19,12	+21,32	+	+16,39	+20,94	+	Q/+19,23/+20,73	Q/+20,45	+	+	+	+	+
5	*Escherichia coli*	O157:H7	Ad 556	Water purification	44	+20,84	+21,56	+	+17,04	+21,19	+	+21,28	+20,70	+	+	+	+	+
6	*Escherichia coli*	O157:H7	Ad 557	Water purification	34	+20,71	+21,40	+	+19,43	+21,34	+	+21,66	+21,00	+	+	+	+	+
7	*Escherichia coli*	O157:H7	Ad 558	Water purification	43	+20,13	+21,85	+	+16,10	+19,57	+	+20,56	+19,44	+	+	+	+	+
8	*Escherichia coli*	O157:H7	Ad 559	Ground beef	36	+21,23	+21,97	+	+14,76	+20,16	+	+21,30	+20,40	+	+	+	+	+
9	*Escherichia coli*	O157:H7	Ad 560	Ground beef	18	+19,82	+21,67	+	+19,90	+21,47	+	+21,31	+20,41	+	+	+	+	+
10	*Escherichia coli*	O157:H7	Ad 561	Ground beef	24	+20,13	+21,50	+	+17,33	+21,16	+	Q/+21,07	Q/+20,74	+	+	+	+	+
11	*Escherichia coli*	O157:H7	Ad 562	Ground beef	45	+20,12	+21,74	+	+16,41	+21,18	+	+20,18	+19,57	+	+	+	+	+
12	*Escherichia coli*	O157:H7	Ad 563	Ground beef	49	+19,74	+21,80	+	+17,49	+21,69	+	+19,66	+19,20	+	+	+	+	+
13	*Escherichia coli*	O157:H7	Ad 564	Ground beef	30	+21,36	+21,65	+	+21,38	+21,58	+	+22,55	+20,53	+	+	+ (large colonies)	+	+
14	*Escherichia coli*	O157:H7	Ad 565	Ground beef	37	+14,65	+18,65	+	+16,63	+21,05	+	+21,63	+20,89	+	+	+ (large colonies)	+	+
15	*Escherichia coli*	O157:H7	Ad 566	Ground beef	51	+19,56	+21,58	+	+19,37	+21,60	+	+21,44	+19,85	+	+	+ (large colonies)	+	+
16	*Escherichia coli*	O157:H7	Ad 567	Slaughterhouse	41	+20,10	+21,57	+	+15,81	+20,01	+	+19,80	+19,01	+	+	+	+	+
17	*Escherichia coli*	O157:H7	Ad 568	Slaughterhouse	45	+20,86	+21,66	+	+17,49	+21,19	+	+20,77	+20,25	+	+	+	+	+
18	*Escherichia coli*	O157:H7	Ad 569	Slaughterhouse	44	+19,49	+21,72	+	+16,12	+21,31	+	+20,62	+20,03	+	+	+	+	+
19	*Escherichia coli*	O157:H7	Ad 570	Slaughterhouse	31	20,00	+21,86	+	+15,04	+20,51	+	+17,44	+16,58	+	+	+	+	+
20	*Escherichia coli*	O157:H7	Ad 571	Faeces	53	+20,11	+21,24	+	+15,74	+19,03	+	+20,62	+19,68	+	+	+	+	+
21	*Escherichia coli*	O157:H7	Ad 572	Faeces	27	+20,80	+21,32	+	+18,16	+21,03	+	+20,99	+20,33	+	+	+	+	+
22	*Escherichia coli*	O157:H7	Ad 573	Faeces	45	+19,97	+21,32	+	+18,30	+20,98	+	+22,11	+21,44	+	+	+	+	+
23	*Escherichia coli*	O157:H7	Ad 574	Faeces	35	+20,16	+21,20	+	+19,49	+20,69	+	+23,59	+21,51	+	+	+	+	+
24	*Escherichia coli*	O157:H7	Ad 575	Faeces	48	+20,86	+21,56	+	+19,40	+21,13	+	+22,13	+21,36	+	+	+	+	+
25	*Escherichia coli*	O157:H7	Ad 576	Faeces	44	+18,32	+20,50	+	+16,69	+20,63	+	+21,28	+20,93	+	+	+	+	+
26	*Escherichia coli*	O157:H7	Ad 577	Faeces	51	+20,40	+20,78	+	+21,83	+22,00	+	+25,43	+22,81	+	+	+	+	+
27	*Escherichia coli*	O157:H7	Ad 578	Faeces	51	+20,70	+21,21	+	+21,55	+22,01	+	+24,70	+22,35	+	+	+	+	+
28	*Escherichia coli*	O157:H7	Ad 579	Faeces	48	+20,77	+21,40	+	+20,73	+21,92	+	+24,36	+22,22	+	+	+	+	+
29	*Escherichia coli*	O157:H7	Ad 580	Faeces	46	+20,95	+21,49	+	+21,88	+22,34	+	+23,49	+21,62	+	+	+	+	+
30	*Escherichia coli*	O157:H7	Ad 581	Faeces	39	+20,99	+21,88	+	+21,84	+22,29	+	+22,92	+21,51	+	+	+	+	+
31	*Escherichia coli*	O157:H7	Ad 582	Faeces	41	+21,30	+21,99	+	+21,65	+22,12	+	+23,06	+21,44	+	+	+	+	+
32	*Escherichia coli*	O157:H7	Ad 583	Ground beef	23	+18,36	+20,05	+	+20,91	+21,33	+	+23,23	+21,40	+	+	+	+	+
33	*Escherichia coli*	O157:H7	Ad 584	Ground beef	50	+19,09	+19,52	+	+20,78	+21,43	+	+21,97	+20,68	+	+	+	+	+
34	*Escherichia coli*	O157:H7	Ad 585	Ground beef	31	+20,08	+20,59	+	+20,57	+21,28	+	+22,56	+21,30	+	+	+	+	+
35	*Escherichia coli*	O157:H7	Ad 586	Ground beef	38	+19,54	+20,48	+	+19,93	+21,77	+	+22,77	+21,60	+	+	+	+	+
36	*Escherichia coli*	O157:H7	Ad 587	Ground beef	38	+19,68	+20,22	+	+20,20	+20,81	+	+21,86	+20,32	+	+	+	+	+
37	*Escherichia coli*	O157:H7	Ad 588	Ground beef	44	+20,24	+20,87	+	+21,14	+21,61	+	Q/+21,05	Q/+20,92	+	+	+	+	+
38	*Escherichia coli*	O157:H7	Ad 589	Ground beef	32	+19,67	+20,17	+	+18,75	+21,11	+	Q/+19,75	Q/+19,72	+	+	+	+	+

INCLUSIVITY																			
N°	Strain		Reference	Origin	Inoculation level (CFU/225ml)	Alternative method: BAC*Gene E. coli* O157:H7													
						Pre-warmed BPW for 10 h at 41°C													
						PCR Results									Confirmation				
						BAC*Gene* evaluation sheet													
						CFX96 standard			CFX96 Deep Well			AriaMx			Direct streaking (10µl)		Latex	
						O157 Result (Ct)	H7 Result (Ct)	O157:H7 final result	O157 Result (Ct)	H7 Result (Ct)	O157:H7 final result	O157 Result (Ct)	H7 Result (Ct)	O157:H7 final result	CT-SMAC	CHROMagar O157	O157	H7
39	*Escherichia coli*	O157:H7	Ad 590	Ground beef	31	+19,53	+21,56	+	+21,09	+21,54	+	+23,10	+21,65	+	+	+	+	+
40	*Escherichia coli*	O157:H7	Ad 591	Ground beef	45	+17,61	+20,26	+	+20,56	+21,13	+	+23,60	+21,19	+	+	+	+	+
41	*Escherichia coli*	O157:H7	EF190	Faeces	52	+20,31	+20,72	+	+21,07	+21,35	+	+26,75	+24,75	+	+	+	+	+
42	*Escherichia coli*	O157:H7	Ad 922	Ground beef with onions	44	+16,14	+18,91	+	+21,15	+21,70	+	+22,90	+21,06	+	+	+	+	+
43	*Escherichia coli*	O157:H7	CIP103571 (ATCC 35150)	Clinical	53	+18,31	+20,99	+	+19,00	+20,41	+	+24,97	+22,63	+	+	+	+	+
44	*Escherichia coli*	O157:H7	ATCC 43888	/	40	+20,24	+20,94	+	+20,59	+21,11	+	+27,30	+25,36	+	+	+	+	+
45	*Escherichia coli*	O157:H7	Ad 485	Ground beef	58	+21,04	+21,89	+	+20,24	+20,89	+	+24,58	+22,80	+	+	+	+	+
46	*Escherichia coli*	O157:H7	Ad486	Ground beef	24	+16,10	+19,60	+	+20,60	+21,38	+	+24,31	+22,76	+	+	+	+	+
47	*Escherichia coli*	O157:H7	Ad487	Ground beef	38	+17,93	+19,26	+	+18,75	+20,39	+	+23,92	+21,69	+	+	+	+	+
48	*Escherichia coli*	O157:H7	Ad488	Ground beef	54	+18,19	+20,64	+	+21,07	+21,52	+	+23,73	+21,53	+	+	+	+	+
49	*Escherichia coli*	O157:H7	Ad489	Ground beef	49	+20,70	+21,33	+	+21,29	+22,02	+	+23,18	+21,68	+	+	+	+	+
50	*Escherichia coli*	O157:H7	ATCC 700728	/	37	+19,31	+21,13	+	+21,20	+21,66	+	+22,47	+21,03	+	+	+	+	+

EXCLUSIVITY														
N°	Strain		Reference	Origin	Inoculation level (CFU/ml)	Alternative method: BAC*Gene E. coli* O157:H7								
						Pre-warmed BPW for 10 h at 41°C								
						PCR Result								
						BAC*Gene* evaluation sheet								
						CFX96 standard			CFX96 Deep Well			AriaMx		
						O157 Result (Ct)	H7 Result (Ct)	O157:H7 final result	O157 Result (Ct)	H7 Result (Ct)	O157:H7 final result	O157 Result (Ct)	H7 Result (Ct)	O157:H7 final result
1	*Escherichia coli*	O92:H33	Ad 503	Clinical origin (Mexico)	$3,3.10^5$	Q/-	Q/-	-	-	-	-	-	-	-
2	*Escherichia coli*	O3:H2	Ad 504	Clinical origin (Chile	$2,5.10^5$	-	-	-	-	-	-	-	-	-
3	*Escherichia coli*	O78:H11	ATCC 35401	/	$3,9.10^5$	-	-	-	-	-	-	-	-	-
4	*Escherichia coli*	O6:H6	Ad 506	Human	$2,7.10^5$	-	-	-	-	-	-	-	-	-
5	*Escherichia coli*	O6:H10	Ad 507	Clinical origin (Sweden)	$4,9.10^5$	-	-	-	-	-	-	-	-	-
6	*Escherichia coli*	O111:H21	Ad 508	Clinical origin (USA)	$3,2.10^5$	-	-	-	-	-	-	-	-	-
7	*Escherichia coli*	O86:H43	Ad 509	Animal origin (elephant USA)	$8,7.10^5$	-	-	-	-	-	-	-	-	-
8	*Escherichia coli*	O26:H11	Ad 510	Clinical origin (USA)	$5,0.10^5$	-	-	-	-	-	-	-	-	-
9	*Escherichia coli*	O111:H8	Ad 511	Clinical origin (USA)	$4,1.10^5$	-	-	-	-	-	-	-	-	-
10	*Escherichia coli*	O128:H2	Ad 512	Clinical origin (USA)	$4,5.10^5$	-	-	-	-	-	-	-	-	-
11	*Escherichia coli*	O111:H2	Ad 513	Clinical origin (UK)	$5,6.10^5$	-	-	-	-	-	-	Q/-	Q/-	-
12	*Escherichia coli*	O128:H7	Ad 514	Clinical origin (USA)	$3,0.10^5$	-	+21,98	-	-	+21,15	-	Q/-	+22,00/ +20,61	-
13	*Escherichia coli*	O78:K80:H12	ATCC 43896	Human	$4,5.10^5$	-	-	-	-	-	-	-	-	-
14	*Escherichia coli*	O104:H21	Ad 516	Clinical origin (USA)	$4,9.10^5$	-	-	-	-	-	-	-	-	-
15	*Escherichia coli*	O157:H43	Ad 517	Animal (pig)	$3,5.10^5$	+19,99/+20,94/ +18,08*/+22,16**/ +23,19***/+25,29****	Q/Q/ Q*/Q**/ Q***/-****	-	+18,59/ +18,76/ +22,40*	Q/Q/-*	-	+23,81/+20,67/ +22,22*/+21,91**/ +21,46***/+24,96****	Q/Q/Q*/ Q**/Q*** /-****	-
16	*Escherichia coli*	O55:H7	Ad 518	Clinical origin (Sri Lanka)	$2,9.10^5$	-	+20,15	-	-	+19,81	-	Q/-	+21,03/ +19,48	-
17	*Escherichia coli*	O44:H18	Ad 519	Clinical origin (Peru)	$3,3.10^5$	-	-	-	-	-	-	-	-	-
18	*Escherichia coli*	O127:H6	Ad 520	Clinical origin (UK)	$3,3.10^5$	-	-	-	-	-	-	-	-	-
19	*Escherichia coli*	O55:H6	Ad 521	Clinical origin (USA)	$5,0.10^5$	-	-	-	-	-	-	-	-	-
20	*Escherichia coli*	O18:K1:H7	Ad 522	Clinical origin	$5,8.10^5$	-	+21,81	-	-	+21,01	-	Q/-	+22,68/ +20,55	-
21	*Salmonella*	Landau	Ad499	Food product	$8,8.10^4$	-	-	-	-	-	-	-	-	-
22	*Salmonella*	Sternhauze	Ad500	Food product	$2,9.10^5$	-	-	-	-	-	-	-	-	-
23	*Salmonella*	Urbana	Ad501	Food product	$4,2.10^5$	-	-	-	-	-	-	-	-	-
24	*Salmonella*	Wayne	Ad502	Food product	$2,6.10^5$	-	-	-	-	-	-	-	-	-
25	*Hafnia alvei*		88	Bakery	$5,6.10^5$	-	-	-	-	-	-	-	-	-
26	*Citrobacter freundii*		25	Frozen raw spinach	$8,3.10^5$	-	-	-	-	-	-	-	-	-
27	*Escherichia vulneris*		127	Raw milk	$1,8.10^6$	-	-	-	-	-	-	-	-	-
28	*Escherichia coli*	O157	Ad525	Faeces	$2,9.10^5$	+19,63/ +20,68/ +20,03*/ +23,84**	Q/ Q/ Q*/ Q**	-	+17,17/ +19,66/ +20,47*/ +20,90**/ +25,97***	Q/ Q/ Q*/ Q**/ -***	-	+24,85/ +20,94/ +20,77*/ +21,86**/ +24,24***	Q/ Q/ Q*/ Q**/ -***	-
29	*Escherichia coli*	O157	Ad527	Clinical	$4,4.10^5$	+21,01/ +20,57/ +18,83*/ +22,84**	Q/ Q/ Q*/ -**	-	+19,37/ +17,26/ +22,19*	Q/ Q/ -*	-	+23,43/ +19,10/ +20,52*/ +20,87**/ +24,86***	Q/ Q/ Q*/ Q**/ -***	-
30	*Escherichia coli*	O157:H-	Ad 535	Unknown	$2,9.10^4$	+20,85/ +19,77/ +20,01*/ +22,94**	Q/ Q/ Q*/ -**	-	+18,58/ +19,03/ +21,95*	Q/ Q/ -*	-	+23,96/ +20,17/ +21,68*	Q/Q/-*	-

Appendix 7 - Results obtained by the collaborative laboratories and the expert laboratory

Laboratory : A
Aerobic mesophilic flora: 1,6.10⁴ CFU/g
Thermocycler: CFX96

N° Sample	Reference method: ISO 16654				BACGene *E. coli* O157:H7																		
					BACGene evaluation sheet				Confirmation												Confir-mation	BACGene evaluation sheet	
									Confirmation - Step 1				Confirmation - Step 2				Confirmation - Step 3						
	IMS 18h		Confirmation	Final result	PCR result (+/- and Cq)				Direct streaking				IMS (Abraxis immunobeads)				IMS (Abraxis immunobeads) 100µl + 1ml BHI - 3h at 41,5°C					Final result	Agreement (Ref/Alt)
	CT SMAC	CHROMagar O157			O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7) (+/-)	Typical colonies (+/-) CT-SMAC	Typical colonies (+/-) CHROMagar O157	Latex tests (+/-) O157	Latex tests (+/-) H7	Typical colonies (+/-) CT-SMAC	Typical colonies (+/-) CHROMagar O157	Latex tests (+/-) O157	Latex tests (+/-) H7	Typical colonies (+/-) CT-SMAC	Typical colonies (+/-) CHROMagar O157	Latex tests (+/-) O157	Latex tests (+/-) H7			
A3	+	+	+	+	-/-/-*	-/-/-*	valid/ valid/ valid*	-/-/-*	+	-	+	+	/	/	/	/	/	/	/	/	+	-	**ND**
A7	-	-	/	-	-	-	valid	-	-	+	-	-	/	/	/	/	/	/	/	/	-	-	**NA**
A8	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
A10	+	+	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
A13	-	-	/	-	-	+41,32	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
A14	-	+	+	+	-	+40,64	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
A18	-	+	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
A24	+	-	+	+	-	-	valid	-	-	+	+	-	/	/	/	/	/	/	/	/	-	-	**ND**
A1	-	-	/	-	+24,65	+25,85	valid	+	-	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
A2	+	+	+	+	-/-/-*	-/-/-*	valid/ valid/ valid*	-/-/-*	+	-	+	+	/	/	/	/	/	/	/	/	+	-	**ND**
A5	+	+	+	+	+41,13/-/-*	-/-/-*	valid/ valid/ valid*	-/-/-*	-	+	+	+	/	/	/	/	/	/	/	/	+	-	**ND**
A6	+	+	+	+	+25,33	+26,06	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
A15	+	+	+	+	+22,43	+24,06	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
A17	+	+	+	+	+27,22	+28,92	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
A20	+	+	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
A21	+	+	+	+	+24,00	+25,04	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
A4	+	+	+	+	+23,03	+23,87	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
A9	+	+	+	+	+20,08	+21,19	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
A11	+	+	+	+	+22,01	+23,52	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
A12	+	+	+	+	+21,74	+23,52	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
A16	+	+	+	+	+23,11	+24,32	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
A19	+	+	+	+	+24,91	+26,03	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
A22	+	+	+	+	+27,03	+27,31	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
A23	+	+	+	+	+24,66	+25,78	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**

*: new lysis

Laboratory : B
Aerobic mesophilic flora:5,3.10³ CFU/g
Thermocycler: CFX96 DeepWell

N° Sample	Reference method: ISO 16654				BACGene *E. coli* O157:H7																		
					BACGene evaluation sheet				Confirmation												Confir-mation	BACGene evaluation sheet	
									Confirmation - Step 1				Confirmation - Step 2				Confirmation - Step 3						
	IMS 18h		Confirmation	Final result	PCR result (+/- and Cq)				Direct streaking				IMS (Abraxis immunobeads)				IMS (Abraxis immunobeads) 100µl + 1ml BHI - 3h at 41.5°C					Final result	Agreement (Ref/Alt)
					O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)				
	CT SMAC	CHROMagar O157						(+/-)	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7			
B3	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
B7	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
B8	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
B10	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
B13	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
B14	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
B18	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
B24	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
B1	+	+	+	+	+22,69	+24,30	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
B2	+	+	+	+	+23,35	+25,12	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
B5	-	-	/	-	+24,65	+25,08	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
B6	+	+	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
B15	+	+	+	+	+24,13	+26,24	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
B17	+	+	+	+	+25,85	+25,78	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
B20	-	-	/	-	+24,52	+25,49	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
B21	+	+	+	+	+23,27	+25,69	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
B4	+	+	+	+	+22,99	+24,34	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
B9	+	+	+	+	+22,97	+23,48	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
B11	+	+	+	+	+23,10	+24,58	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
B12	+	+	+	+	+22,31	+23,67	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
B16	+	+	+	+	+22,96	+24,11	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
B19	+	+	+	+	+22,94	+23,61	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
B22	+	+	+	+	+26,72	+27,26	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
B23	+	+	+	+	+25,73	+26,29	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**

Laboratory : C DAY+3
Aerobic mesophilic flora: 1,7.10⁴ CFU/g
Thermocycler: AriaMx

N° Sample	Reference method: ISO 16654				BAC*Gene E. coli* O157:H7																		
					BAC*Gene* evaluation sheet				Confirmation													BAC*Gene* evaluation sheet	
									Confirmation - Step 1				Confirmation - Step 2				Confirmation - Step 3				Confir-mation		
	IMS 18h		Confirmation	Final result	PCR result (+/- and Cq)				Direct streaking				IMS (Abraxis immunobeads)				IMS (Abraxis immunobeads) 100µl + 1ml BHI - 3h at 41,5°C						
					O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)			Final result	Agreement (Ref/Alt)
	CT SMAC	CHROMagar O157						(+/-)	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7			
C3	+	+	-	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
C7	+	+	+*	+	-	-	valid	-	+	+	-	-	/	/	/	/	/	/	/	/	-	-	**ND**
C8	+	+	-	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
C10	+	+	+*	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
C13	-	-	/	-	-	-	valid	-	+	+	-	-	/	/	/	/	/	/	/	/	-	-	**NA**
C14	-	-	/	-	-	-	valid	-	+	+	-	-	/	/	/	/	/	/	/	/	-	-	**NA**
C18	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
C24	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
C1	+	+	+	+	+28	+28	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
C2	+	+	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
C5	+	-	-	-	+34	+34	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
C6	+	+	-	-	+28	+28	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
C15	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
C17	+	+	+	+	+30	+30	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
C20	-	+	-	-	+29	+29	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
C21	+	+	+	+	+29	+29	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
C4	+	+	+	+	+27	+27	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
C9	+	+	+	+	+26	+27	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
C11	+	+	+	+	+27	+27	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
C12	+	+	+	+	+28	+28	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
C16	+	+	+	+	+31	+31	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
C19	+	+	+	+	+28	+28	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
C22	+	+	+	+	+26	+26	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
C23	+	+	+	+	+24	+24	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**

+*=Latex tests confirmed in ADRIA lab

Laboratory : D
Aerobic mesophilic flora: 8,8.10³ CFU/g
Thermocycler: Aria Mx

N° Sample	Reference method: ISO 16654				BACGene *E. coli* O157:H7																		
					BACGene evaluation sheet				Confirmation												Confir-mation	BACGene evaluation sheet	
									Confirmation - Step 1				Confirmation - Step 2				Confirmation - Step 3						
	IMS 18h		Confirmation	Final result	PCR result (+/- and Cq)				Direct streaking				IMS (Abraxis immunobeads)				IMS (Abraxis immunobeads) 100µl + 1ml BHI - 3h at 41,5°C						
					O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)			Final result	Agreement (Ref/Alt)
	CT SMAC	CHROMagar O157						(+/-)	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7			
D3	+	+	+	+	-	-	valid	-	-	+	+	+	/	/	/	/	/	/	/	/	+	-	**ND**
D7	-	+	-	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
D8	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
D10	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
D13	+	+	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
D14	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
D18	+	+	+	+	-	-	valid	-	-	+	-	-	/	/	/	/	/	/	/	/	-	-	**ND**
D24	+	+	+	+	-	-	valid	-	-	+	+	-	/	/	/	/	/	/	/	/	-	-	**ND**
D1	+	+	+	+	+31,00	+29,36	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
D2	+	+	+	+	+31,37	+29,78	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
D5	+	+	+	+	+29,42	+27,65	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
D6	+	+	+	+	+28,43	+26,77	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
D15	-	-	/	-	+31,05	+29,92	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
D17	+	+	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
D20	+	+	+	+	+28,51	+26,78	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
D21	+	+	+	+	-	-	valid	-	-	+	+	+	/	/	/	/	/	/	/	/	+	-	**ND**
D4	+	+	+	+	+27,81	+26,07	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
D9	+	+	+	+	+27,43	+25,47	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
D11	+	-	+	+	+28,47	+26,71	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
D12	+	+	+	+	+25,49	+23,65	Invalid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
D16	+	+	+	+	+30,78	+29,57	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
D19	+	+	+	+	+27,62	+25,86	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
D22	+	+	+	+	+29,00	+27,29	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
D23	+	+	+	+	+29,34	+28,55	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**

Laboratory **E**
Aerobic mesophilic flora: 7,7.10^3 CFU/g
Thermocycler: Aria
Mx

N° Sample	Reference method: ISO 16654				BACGene *E. coli* O157:H7																		
					BACGene evaluation sheet				Confirmation												Confir-mation	BACGene evaluation sheet	
									Confirmation - Step 1				Confirmation - Step 2				Confirmation - Step 3						
	IMS 18h		Confirmation	Final result	PCR result (+/- and Cq)				Direct streaking				IMS (Abraxis immunobeads)				IMS (Abraxis immunobeads) 100µl + 1ml BHI - 3h at 41,5°C						
					O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)			Final result	Agreement (Ref/Alt)
	CT SMAC	CHROMagar O157						(+/-)	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7			
E3	+	-	-	-	-	-	valid	-	+	-	-	-	/	/	/	/	/	/	/	/	-	-	**NA**
E7	+ (2)	-	+*	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
E8	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
E10	+ (5)	-	+*	+	-	-	valid	-	+	-	-	-	/	/	/	/	/	/	/	/	-	-	**ND**
E13	+	-	-	-	+40,00/-/-	+38,41/-/-	valid/valid/valid	+/-/-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**PPNA**
E14	+ (1)	-	+*	+	-	-	valid	-	+	-	-	-	/	/	/	/	/	/	/	/	-	-	**ND**
E18	-	-	/	-	-	-	valid	-	+	-	-	-	/	/	/	/	/	/	/	/	-	-	**NA**
E24	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
E1	-	-	/	-	-	-	valid	-	+	-	-	-	/	/	/	/	/	/	/	/	-	-	**NA**
E2	-	-	/	-	+21,84	+21,17	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
E5	+	-	+	+	+36,36	+37,23	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
E6	+	-	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
E15	-	-	/	-	+24,59	+23,82	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
E17	+	-	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
E20	-	-	/	-	+22,07	+21,63	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
E21	+	-	-	-	+22,36	+21,92	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
E4	+	-	+	+	+22,54	+21,98	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
E9	+	-	+	+	+22,20	+21,73	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
E11	-	-	/	-	+22,31	+21,50	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
E12	+	-	+	+	+22,22	+21,76	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
E16	+	-	+	+	+22,45	+22,06	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
E19	+	-	+	+	+19,48	+19,64	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
E22	+	-	+	+	+21,62	+21,34	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
E23	+	-	+	+	+22,91	+22,11	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**

+*=Latex tests confirmed in ADRIA lab

Laboratory F
Aerobic mesophilic flora: 6,6.103 CFU/g
Thermocycler:
AriaMx

N° Sample	Reference method: ISO 16654				BAC*Gene E. coli* O157:H7																		
					BAC*Gene* evaluation sheet				Confirmation												Confir-mation	BAC*Gene* evaluation sheet	
									Confirmation - Step 1				Confirmation - Step 2				Confirmation - Step 3						
	IMS 18h		Confirmation	Final result	PCR result (+/- and Cq)				Direct streaking				IMS (Abraxis immunobeads)				IMS (Abraxis immunobeads) 100µl + 1ml BHI - 3h at 41,5°C					Final result	Agreement (Ref/Alt)
					O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)				
	CT SMAC	CHROMagar O157						(+/-)	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7			
F3	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
F7	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
F8	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
F10	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
F13	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
F14	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
F18	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
F24	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
F1	-	-	/	-	+21,24	+24,08	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
F2	+	-	+	+	+21,50	+21,25	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
F5	+	-	+	+	+23,82	+23,43	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
F6	+	-	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
F15	+	-	+	+	+22,42	+22,45	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
F17	+	-	+	+	+22,36	+22,05	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
F20	+	-	+	+	+24,24	+23,88	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
F21	+	-	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
F4	+	-	+	+	+20,91	+20,43	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
F9	+	-	+	+	+21,27	+21,37	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
F11	+	-	+	+	+21,04	+20,95	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
F12	+	-	+	+	+21,28	+20,95	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
F16	+	-	+	+	+21,43	+21,05	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
F19	+	-	+	+	+21,88	+21,69	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
F22	+	-	+	+	+22,30	+21,74	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
F23	+	-	+	+	+22,65	+22,60	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**

Laboratory : G
Aerobic mesophilic flora: 6,0.103 CFU/g
Thermocycler: CFX96

N° Sample	Reference method: ISO 16654				BACGene *E. coli* O157:H7																		
					BACGene evaluation sheet				Confirmation												Confir-mation	BACGene evaluation sheet	
									Confirmation - Step 1				Confirmation - Step 2				Confirmation - Step 3						
	IMS 18h		Confirmation	Final result	PCR result (+/- and Cq)				Direct streaking				IMS (Abraxis immunobeads)				IMS (Abraxis immunobeads) 100µl + 1ml BHI - 3h at 41,5°C					Final result	Agreement (Ref/Alt)
					O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)				
	CT SMAC	CHROMagar O157						(+/-)	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7			
G3	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
G7	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
G8	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
G10	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
G13	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
G14	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
G18	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
G24	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
G1	+	+	+	+	+24,62	+25,33	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
G2	+	+	+	+	+27,00	+27,73	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
G5	+	+	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
G6	+	+	+	+	+27,10	+27,72	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
G15	+	+	+	+	-	-	valid	-	-	+	-	-	/	/	/	/	/	/	/	/	-	-	**ND**
G17	-	+	-	-	+25,82	+26,35	valid	+	-	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
G20	+	+	+	+	+26,48	+27,05	valid	+	-	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
G21	-	+	-	-	+26,31	+26,92	valid	+	-	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
G4	+	+	+	+	+23,58	+25,88	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
G9	+	+	+	+	+25,15	+26,23	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
G11	+	+	+	+	+24,36	+26,30	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
G12	+	+	+	+	+25,86	+27,96	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
G16	+	+	+	+	+25,79	+26,17	valid	+	-	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
G19	+	+	+	+	+25,21	+25,63	valid	+	-	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
G22	+	+	+	+	+26,49	+27,44	valid	+	-	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
G23	+	+	+	+	+26,23	+27,38	valid	+	-	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**

Laboratory : H
Aerobic mesophilic flora:3,6.103 CFU/g
Thermocycler: CFX96 DeepWell

N° Sample	Reference method: ISO 16654				BACGene *E. coli* O157:H7																		
					BACGene evaluation sheet				Confirmation												Confir-mation	BACGene evaluation sheet	
									Confirmation - Step 1				Confirmation - Step 2				Confirmation - Step 3						
	IMS 18h		Confirmation	Final result	PCR result (+/- and Cq)				Direct streaking				IMS (Abraxis immunobeads)				IMS (Abraxis immunobeads) 100µl + 1ml BHI - 3h at 41,5°C					Final result	Agreement (Ref/Alt)
					O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)				
	CT SMAC	CHROMagar O157						(+/-)	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar 157	O157	H7			
H3	+/-*	+/+(2)*	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
H7	+/-*	-/-*	+	+	-	-	valid	-	-	+	-	-	/	/	/	/	/	/	/	/	-	-	**ND**
H8	+/+(2)*	-/+(2)*	+	+	-	-	valid	-	-	+	-	-	/	/	/	/	/	/	/	/	-	-	**ND**
H10	+/-*	+/-*	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
H13	+/-*	+/-*	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
H14	+/-*	-/-*	+	+	-	-	valid	-	-	+(1)	-	-	/	/	/	/	/	/	/	/	-	-	**ND**
H18	+/-*	-/-*	+	+	-	-	valid	-	-	+(1)	-	-	/	/	/	/	/	/	/	/	-	-	**ND**
H24	+/-*	-/-*	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
H1	+	+	+	+	+26,53	+27,09	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
H2	+	+	-	-	+27,47	+28,03	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
H5	+	+	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
H6	+	+	+	+	+27,08	+27,45	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
H15	+	+	+	+	+27,55	+28,03	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
H17	+	+	+	+	+2549	+25,95	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
H20	+	+	+	+	+26,53	+27,06	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
H21	+	+	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
H4	+	+	+	+	+24,72	+25,21	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
H9	+	+	+	+	+26,60	+27,12	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
H11	+	+	+	+	+26,27	+27,51	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
H12	+	+	+	+	+26,02	+26,57	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
H16	+	+	+	+	+26,82	+27,22	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
H19	+	+	+	+	+24,60	+25,01	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
H22	+	+	+	+	+26,08	+26,64	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
H23	+	+	+	+	+23,24	+23,57	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**

*:new IMS+new streaking

Laboratory : I
Aerobic mesophilic flora: 6,3.10³ CFU/g
Thermocycler: AriaMx

N° Sample	Reference method: ISO 16654				BACGene *E. coli* O157:H7																		
					BACGene evaluation sheet				Confirmation												Confir-mation	BACGene evaluation sheet	
									Confirmation - Step 1				Confirmation - Step 2				Confirmation - Step 3						
	IMS 18h		Confirmation	Final result	PCR result (+/- and Cq)				Direct streaking				IMS (Abraxis immunobeads)				IMS (Abraxis immunobeads) 100µl + 1ml BHI - 3h at 41,5°C					Final result	Agreement (Ref/Alt)
					O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)				
	CT SMAC	CHROMagar O157						(+/-)	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7			
I3	+	+	-	-	+38,31	+21,26	valid	+	-	-	/	/	/	/	/	/	/	/	/	/	-	-	PPNA
I7	-	-	/	-	+33,42	+32,67	valid	+	-	-	/	/	/	/	/	/	/	/	/	/	-	-	PPNA
I8	-	-	/	-	+37,81	+34,55	valid	+	-	-	/	/	/	/	/	/	/	/	/	/	-	-	PPNA
I10	-	-	/	-	+36,42	+35,75	valid	+	-	-	/	/	/	/	/	/	/	/	/	/	-	-	PPNA
I13	-	-	/	-	+38,39	+35,10	valid	+	-	-	/	/	/	/	/	/	/	/	/	/	-	-	PPNA
I14	-	-	/	-	+38,22	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	PPNA
I18	-	-	/	-	+35,82	+34,68	valid	+	-	-	/	/	/	/	/	/	/	/	/	/	-	-	NA
I24	+d	+d	-	-	+36,06	+34,73	valid	+	+d	-	-	-	/	/	/	/	/	/	/	/	-	-	PPNA
I1	-	-	/	-	+35,05	+33,83	valid	+	-	-	/	/	/	/	/	/	/	/	/	/	-	-	PPNA
I2	+	+	+	+	+22,01	+21,37	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	PA
I5	-	+	+	+	+25,48	+24,40	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	PA
I6	+	+	+	+	+21,54	+21,08	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	PA
I15	+	+	+	+	+25,90	+25,91	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	PA
I17	+d	+d	-	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	NA
I20	-	-	/	-	+36,07	+35,73	valid	+	+d	-	-	-	/	/	/	/	/	/	/	/	-	-	PPNA
I21	+d	+d	+	+	+24,88	+24,35	valid	+	-	+	+	+	/	/	/	/	/	/	/	/	+	+	PA
I4	+	+	+	+	+21,16	+20,52	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	PA
I9	+	+	+	+	+23,48	+22,88	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	PA
I11	+	+	+	+	+19,44	+18,88	invalid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	PA
I12	+	+	+	+	+21,96	+21,07	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	PA
I16	+	+	+	+	+21,82	+21,17	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	PA
I19	+	+	+	+	+22,10	+19,71	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	PA
I22	+	+	+	+	+21,55	+20,37	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	PA
I23	-	+d	-	-	+21,73	+20,88	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	PD

Laboratory : J
Aerobic mesophilic flora: 7,2.103 CFU/g
Thermocycler: CFX96

N° Sample	Reference method: ISO 16654				BACGene *E. coli* O157:H7																		
					BACGene evaluation sheet				Confirmation												Confir-mation	BACGene evaluation sheet	
									Confirmation - Step 1				Confirmation - Step 2				Confirmation - Step 3						
	IMS 18h		Confirmation	Final result	PCR result (+/- and Cq)				Direct streaking				IMS (Abraxis immunobeads)				IMS (Abraxis immunobeads) 100µl + 1ml BHI - 3h at 41,5°C					Final result	Agreement (Ref/Alt)
					O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)				
	CT SMAC	CHROMagar O157						(+/-)	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7			
J3	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
J7	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
J8	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
J10	-	+	-	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
J13	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
J14	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
J18	+(1)	-	+*	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
J24	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
J1	+	+	+	+	+22,78	+23,16	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
J2	+	+	+	+	+21,69	+22,06	Invalid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
J5	+	+	+	+	+23,25	+23,57	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
J6	-	-	/	-	+22,87	+23,11	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
J15	+	+	+	+	+23,15	+23,37	Invalid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
J17	+	+	+	+	+21,28	+21,43	Invalid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
J20	+	+	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
J21	+	+	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
J4	+	+	+	+	+21,39	+21,71	Invalid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
J9	+	+	+	+	+21,17	+21,41	Invalid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
J11	+	+	+	+	+20,96	+21,13	Invalid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
J12	+	+	+	+	+20,95	+21,16	Invalid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
J16	+	+	+	+	+20,86	+21,06	Invalid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
J19	+	+	+	+	+21,06	+21,21	Invalid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
J22	+	+	+	+	+22,41	+22,40	Invalid	+	-	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
J23	+	+	+	+	+22,18	+22,19	Invalid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**

+*=Latex tests confirmed in ADRIA lab

Laboratory K
Aerobic mesophilic flora:
5,6.103 CFU/g
Thermocycler: CFX96 DeepWell

N° Sample	Reference method: ISO 16654				BACGene *E. coli* O157:H7																		
					BACGene evaluation sheet				Confirmation												Confir-mation	BACGene evaluation sheet	
									Confirmation - Step 1				Confirmation - Step 2				Confirmation - Step 3						
	IMS 18h		Confirmation	Final result	PCR result (+/- and Cq)				Direct streaking				IMS (Abraxis immunobeads)				IMS (Abraxis immunobeads) 100µl + 1ml BHI - 3h at 41,5°C					Final result	Agreement (Ref/Alt)
					O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)				
	CT SMAC	CHROMagar O157						(+/-)	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7			
K3	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
K7	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
K8	-	-	/	-	-	-	valid	-	+	-	-	-	/	/	/	/	/	/	/	/	-	-	**NA**
K10	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
K13	-	-	/	-	-	-	valid	-	+	-	-	-	/	/	/	/	/	/	/	/	-	-	**NA**
K14	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
K18	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
K24	+	+	+*	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
K1	+	+	+	+	+22,58	+24,19	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
K2	+	+	+	+	+24,06	+24,83	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
K5	+	+	+	+	+25,13	+25,70	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
K6	+	+	+	+	+23,67	+24,55	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
K15	-	-	/	-	+25,51	+26,85	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
K17	+	+	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
K20	+	+	+	+	+22,68	+24,88	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
K21	+	+	+	+	+31,24	+32,00	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
K4	+	+	+	+	+23,48	+24,10	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
K9	+	+	+	+	+22,73	+24,41	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
K11	+	+	+	+	+24,12	+24,81	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
K12	+	+	+	+	+24,28	+25,56	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
K16	+	+	+	+	+25,04	+25,62	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
K19	+	+	+	+	+23,79	+24,89	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
K22	+	+	+	+	+26,11	+26,66	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
K23	+	+	+	+	+24,19	+24,63	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**

+*=Latex tests confirmed in ADRIA lab

Laboratory L
Aerobic mesophilic flora: 1,9.10⁴ CFU/g
Thermocycler: CFX96

N° Sample	Reference method: ISO 16654				BACGene *E. coli* O157:H7																		
					BACGene evaluation sheet				Confirmation													BACGene evaluation sheet	
									Confirmation - Step 1				Confirmation - Step 2				Confirmation - Step 3				Confir-mation		
	IMS 18h *		Confirmation	Final result	PCR result (+/- and Cq)				Direct streaking				IMS (Abraxis immunobeads)				IMS (Abraxis immunobeads) 100µl + 1ml BHI - 3h at 41,5°C					Final result	Agreement (Ref/Alt)
					O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)				
	CT SMAC	Chromagar O157						(+/-)	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7			
L3	+	+	-	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
L7	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
L8	-	-	/	-	-	-	valid	-	+	+	-	-	/	/	/	/	/	/	/	/	-	-	**NA**
L10	-	-	/	-	-	-	valid	-	-	+	-	-	/	/	/	/	/	/	/	/	-	-	**NA**
L13	-	-	/	-	-	-	valid	-	+	+	-	-	/	/	/	/	/	/	/	/	-	-	**NA**
L14	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
L18	-	-	/	-	-	-	valid	-	+	+	-	-	/	/	/	/	/	/	/	/	-	-	**NA**
L24	+	+	-	-	-	-	valid	-	-	+	-	-	/	/	/	/	/	/	/	/	-	-	**NA**
L1	-	-	/	-	+23,17	+25,81	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
L2	+	+	+	+	-	-	valid	-	+	+	-	-	/	/	/	/	/	/	/	/	-	-	**ND**
L5	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
L6	+	+	+	+	+22,55	+25,69	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
L15	+	+	+	+	+22,54	+27,06	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
L17	+	+	+	+	+27,20	+30,11	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
L20	+	+	+	+	+23,51	+26,40	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
L21	+	+	+	+	+25,73	+28,84	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
L4	+	+	+	+	+22,06	+24,00	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
L9	+	+	+	+	+20,19	+23,67	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
L11	+	+	+	+	+21,60	+24,45	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
L12	+	+	+	+	+20,07	+23,22	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
L16	+	+	+	+	+24,40	+27,34	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
L19	+	+	+	+	+22,27	+25,43	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
L22	+	+	+	+	+22,36	+25,83	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
L23	+	+	+	+	+25,60	+27,49	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**

*: The collaborator performed direct streaking instead of IMS as one of the reagents required for IMS step was contaminated

Laboratory : M
Aerobic mesophilic flora: 1,6.10^4 CFU/g
Thermocycler: AriaMx

N° Sample	Reference method: ISO 16654				BACGene *E. coli* O157:H7																		
					BACGene evaluation sheet				Confirmation													BACGene evaluation sheet	
									Confirmation - Step 1				Confirmation - Step 2				Confirmation - Step 3				Confir-mation		
	IMS 18h		Confirmation	Final result	PCR result (+/- and Cq)				Direct streaking				IMS (Abraxis immunobeads)				IMS (Abraxis immunobeads) 100µl + 1ml BHI - 3h at 41,5°C					Final result	Agreement (Ref/Alt)
					O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)				
	CT SMAC	Chromagar O157						(+/-)	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7			
M3	+	+	+	+	-	-	valid	-	-	+	-	-	/	/	/	/	/	/	/	/	-	-	**ND**
M7	+	-	-*	-	-	-	valid	-	+	-	-	-	/	/	/	/	/	/	/	/	-	-	**NA**
M8	+	-	+	+	-	-	valid	-	-	-	-	-	/	/	/	/	/	/	/	/	-	-	**ND**
M10	-	-	/	-	-	-	valid	-	-	-	-	-	/	/	/	/	/	/	/	/	-	-	**NA**
M13	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
M14	+	-	+	+	-	-	valid	-	-	-	-	-	/	/	/	/	/	/	/	/	-	-	**ND**
M18	+	-	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
M24	+	+	-*	-	-		valid	-	+	+	+	-	/	/	/	/	/	/	/	/	-	-	**NA**
M1	+	+	-*	-	+29,61	+28,79	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
M2	+	+	+	+	+27,30	+26,35	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
M5	+	+	-*	-	+28,44	+27,47	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
M6	+	-	-*	-	-/-/-	-/-/-	valid/valid/ valid	-/-/-	+	-	+	+	/	/	/	/	/	/	/	/	+	-	**NA**
M15	+	+	-	-	-	-	valid	-	+	-	-	-	/	/	/	/	/	/	/	/	-	-	**NA**
M17	+	-	-	-	+28,78	+27,67	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
M20	+	+	+	+	+32,00	+30,87	valid	+	+	-	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
M21	+	+	-*	-	+26,67	+25,52	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
M4	+	+	+	+	+26,57	+25,62	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
M9	+	+	-*	-	+25,51	+24,44	Invalid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
M11	+	+	-*	-	+27,84	+26,90	valid	+	+	+	+	-	/	/	/	/	/	/	/	/	-	-	**PPNA**
M12	+	+	-*	-	+26,12	+25,08	Invalid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
M16	+	+	-	-	+25,60	+24,40	Invalid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
M19	+	+	+	+	+26,58	+25,53	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
M22	+	+	-*	-	+37,03	+36,30	valid	+	+	+	+	-	/	/	/	/	/	/	/	/	-	-	**PPNA**
M23	+	+	-*	-	+25,88	+24,79	valid	+	+	+	+	-	/	/	/	/	/	/	/	/	-	-	**PPNA**

*:H7 latex test negative (retested twice) H7 latex tested retested twice

Laboratory : N
Aerobic mesophilic flora: 6,6.10³ CFU/g
Thermocycler: CFX96 DeepWell

N° Sample	Reference method: ISO 16654				BACGene *E. coli* O157:H7																		
					BACGene evaluation sheet				Confirmation													BACGene evaluation sheet	
									Confirmation - Step 1				Confirmation - Step 2				Confirmation - Step 3				Confir-mation		
	IMS 18h		Confirmation	Final result	PCR result (+/- and Cq)				Direct streaking				IMS (Abraxis immunobeads)				IMS (Abraxis immunobeads) 100µl + 1ml BHI - 3h at 41,5°C					Final result	Agreement (Ref/Alt)
					O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)				
	CT SMAC	CHROMagar O157						(+/-)	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7			
N3	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
N7	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
N8	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
N10	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
N13	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
N14	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
N18	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
N24	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
N1	+	+	+	+	+25,04	+25,55	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
N2	+	+	+	+	+25,18	+25,81	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
N5	+	+	+	+	+24,97	+25,79	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
N6	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
N15	+	+	+	+	+31,85	+32,45	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
N17	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
N20	+	+	+	+	+25,15	+26,02	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
N21	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
N4	+	+	+	+	+22,69	+24,51	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
N9	+	+	+	+	+26,04	+26,87	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
N11	+	+	+	+	+25,30	+26,09	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
N12	+	+	+	+	+24,15	+26,03	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
N16	+	+	+	+	+26,63	+27,39	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
N19	+	+	+	+	+22,88	+24,46	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
N22	+	+	+	+	+24,51	+25,96	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
N23	+	+	+	+	+25,28	+26,06	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**

Laboratory : O
Aerobic mesophilic flora: 6,9.103 CFU/g
Thermocycler: AriaMx

N° Sample	Reference method: ISO 16654				BAC*Gene E. coli* O157:H7																		
					BAC*Gene* evaluation sheet				Confirmation													BAC*Gene* evaluation sheet	
									Confirmation - Step 1				Confirmation - Step 2				Confirmation - Step 3						
	IMS 18h		Confirmation	Final result	PCR result (+/- and Cq)				Direct streaking				IMS (Abraxis immunobeads)				IMS (Abraxis immunobeads) 100µl + 1ml BHI - 3h at 41,5°C				Confir-mation	Final result	Agreement (Ref/Alt)
					O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)				
	CT SMAC	CHROMagar O157						(+/-)	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7			
O3	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
O7	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
O8	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
O10	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
O13	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
O14	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
O18	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
O24	-	-	/	-	-		valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
O1	+	+	+	+	+29,48	+28,78	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
O2	+	+	+	+	+28,84	+27,98	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
O5	+	+	+	+	+29,04	+28,19	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
O6	+	+	+	+	+26,44	+25,77	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
O15	-	-	/	-	+28,17	+27,37	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
O17	+	+	+	+	+27,24	+26,69	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
O20	+	+	+	+	+29,38	+28,60	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
O21	+	+	+	+	+26,91	+26,13	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
O4	+	+	+	+	+27,60	+26,89	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
O9	+	+	+	+	+27,51	+26,69	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
O11	+	+	+	+	+26,90	+26,29	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
O12	+	+	+	+	+27,49	+26,67	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
O16	+	+	+	+	+28,66	+27,61	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
O19	+	+	+	+	+26,42	+25,94	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
O22	+	+	+	+	+28,92	+26,08	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
O23	+	+	+	+	+29,97	+28,80	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**

Laboratory : P
Aerobic mesophilic flora: 4,9.103 CFU/g
Thermocycler: CFX96 DeepWell

N° Sample	Reference method: ISO 16654				BACGene *E. coli* O157:H7																		
					BACGene evaluation sheet				Confirmation													BACGene evaluation sheet	
									Confirmation - Step 1				Confirmation - Step 2				Confirmation - Step 3				Confir-mation		
	IMS 18h		Confirmation	Final result	PCR result (+/- and Cq)				Direct streaking				IMS (Abraxis immunobeads)				IMS (Abraxis immunobeads) 100µl + 1ml BHI - 3h at 41,5°C					Final result	Agreement (Ref/Alt)
					O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)		Typical colonies (+/-)		Latex tests (+/-)				
	CT SMAC	CHROMagar O157						(+/-)	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7	CT-SMAC	CHROMagar O157	O157	H7			
P3	+	+	-	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
P7	+	+	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
P8	+	-	+	+	+40,00	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
P10	+	+	-	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
P13	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
P14	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
P18	-	-	/	-	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**NA**
P24	+	-	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
P1	+	+	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
P2	+	+	+	+	+25,31	+26,05	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
P5	+	+	+	+	+25,59	+26,46	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
P6	+	+	+	+	+24,92	+25,38	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
P15	+	+	+	+	-	-	valid	-	-	-	/	/	/	/	/	/	/	/	/	/	-	-	**ND**
P17	-	+	-	-	+27,47	+28,52	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PD**
P20	+	+	+	+	+28,41	+28,51	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
P21	+	+	+	+	+28,22	+28,12	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
P4	+	+	+	+	+23,94	+24,82	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
P9	+	+	+	+	+23,78	+24,88	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
P11	+	+	+	+	+25,28	+26,08	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
P12	+	+	+	+	+24,08	+24,81	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
P16	+	+	+	+	+24,87	+25,69	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
P19	+	+	+	+	+28,45	+28,23	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
P22	+	+	+	+	+24,11	+25,44	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**
P23	+	+	+	+	+24,95	+26,25	valid	+	+	+	+	+	/	/	/	/	/	/	/	/	+	+	**PA**

Laboratory Q = ADRIA
Aerobic mesophilic flora: 3,8.10⁴ CFU/g

N° Sample	Reference method: ISO 16654♦				BACGene *E. coli* O157:H7																							
					BACGene evaluation sheet												Confirmation				Confirmation final result	BACGene evaluation sheet					
					CFX96 Standard				CFX96 Deepwell				AriaMx				Confirmation - Step 1					CFX96 Standard		CFX96 Deep Well		AriaMx	
	IMS 18h		Confir-mation	Final result	PCR result (+/- and Cq)				PCR result (+/- and Cq)				PCR result (+/- and Cq)				Direct streaking										
					O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	O157 (Cq)	H7 (Cq)	IPC (Cq)	Overall result (O157:H7)	Typical colonies (+/-)		Latex tests (+/-)								
	CT SMAC	CHROMagar O157						(+/-)				(+/-)				(+/-)	CT-SMAC	CHROMagar O157	O157	H7		Final result	Agreement (Ref/Alt)	Final result	Agreement (Ref/Alt)	Final result	Agreement (Ref/Alt)
Q3	-	+d	-	-	-	-	valid	-	-	-	valid	-	-	-	valid	-	-	-	/	/	-	-	**NA**	-	**NA**	-	**NA**
Q7	-	-	/	-	-	-	valid	-	-	-	valid	-	-	-	valid	-	st	-	/	/	-	-	**NA**	-	**NA**	-	**NA**
Q8	-	-	/	-	-	-	valid	-	-	-	valid	-	-	-	valid	-	-d	-	-	/	-	-	**NA**	-	**NA**	-	**NA**
Q10	-	-	/	-	-	-	valid	-	-	-	valid	-	-	-	valid	-	-	-	/	/	-	-	**NA**	-	**NA**	-	**NA**
Q13	+d	-	-	-	-	-	valid	-	-	-	valid	-	-	-	valid	-	-	-	/	/	-	-	**NA**	-	**NA**	-	**NA**
Q14	-	-	/	-	-	-	valid	-	-	-	valid	-	-	-	valid	-	-	-	/	/	-	-	**NA**	-	**NA**	-	**NA**
Q18	-	-	/	-	-	-	valid	-	-	-	valid	-	-	-	valid	-	-	-	/	/	-	-	**NA**	-	**NA**	-	**NA**
Q24	-	-	/	-	-	-	valid	-	-	-	valid	-	-	-	valid	-	st	-d	-	/	-	-	**NA**	-	**NA**	-	**NA**
Q1	+	+	+	+	+19,96	+24,28	valid	+	+24,82	+25,72	valid	+	+24,49	+23,90	valid	+	+M	+m	+	+	+	+	**PA**	+	**PA**	+	**PA**
Q2	+	+	+	+	-	-	valid	-	-	-	valid	-	-	-	valid	-	-	-			-	-	**ND**	-	**ND**	-	**ND**
Q5	+	+	+	+	+20,39	+22,63	Invalid	+	+21,59	+23,64	valid	+	+22,97	+22,35	valid	+	+M	+m	+	+	+	+	**PA**	+	**PA**	+	**PA**
Q6	-	-	/	-	+22,88	+24,86	valid	+	+24,68	+25,69	valid	+	+24,91	+24,48	valid	+	+M	+m	+	+	+	+	**PD**	+	**PD**	+	**PD**
Q15	-	-	/	-	+23,91	+25,06	valid	+	+23,27	+25,89	valid	+	+24,53	+23,75	valid	+	+M	+m	+	+	+	+	**PD**	+	**PD**	+	**PD**
Q17	+	+	+	+	+21,33	+23,09	valid	+	+23,11	+24,05	Invalid	+	+22,62	+22,07	valid	+	+M	+m	+	+	+	+	**PA**	+	**PA**	+	**PA**
Q20	-	-	/	-	+24,57	+26,71	valid	+	+26,73	+27,58	valid	+	+26,52	+25,89	valid	+	+M	+m	+	+	+	+	**PD**	+	**PD**	+	**PD**
Q21	+	+	+	+	+20,16	+20,95	Invalid	+	+22,13	+22,98	valid	+	+22,44	+21,79	valid	+	+M	+m	+	+	+	+	**PA**	+	**PA**	+	**PA**
Q4	+	+	+	+	+19,71	+21,28	Invalid	+	+19,42	+22,70	valid	+	+22,19	+21,45	Invalid	+	+M	+m	+	+	+	+	**PA**	+	**PA**	+	**PA**
Q9	+	+	+	+	+19,67	+21,57	Invalid	+	+21,16	+22,56	valid	+	+21,84	+21,16	valid	+	+M	+m	+	+	+	+	**PA**	+	**PA**	+	**PA**
Q11	+	+	+	+	+17,44	+22,30	Invalid	+	+22,14	+23,18	valid	+	+22,20	+21,58	valid	+	+M	+m	+	+	+	+	**PA**	+	**PA**	+	**PA**
Q12	+	+	+	+	+19,05	+20,99	Invalid	+	+21,89	+22,67	Invalid	+	+21,60	+20,92	valid	+	+M	+m	+	+	+	+	**PA**	+	**PA**	+	**PA**
Q16	+	+	+	+	+20,13	+21,35	Invalid	+	+21,38	+22,15	Invalid	+	+21,18	+20,73	Invalid	+	+M	+m	+	+	+	+	**PA**	+	**PA**	+	**PA**
Q19	+	+	+	+	+19,58	+22,21	Invalid	+	+22,47	+23,33	Invalid	+	+22,60	+22,02	valid	+	+M	+m	+	+	+	+	**PA**	+	**PA**	+	**PA**
Q22	+	+	+	+	+22,77	+23,30	valid	+	+26,02	+25,28	Invalid	+	+23,67	+22,90	valid	+	+M	+m	+	+	+	+	**PA**	+	**PA**	+	**PA**
Q23	+	+	+	+	+22,48	+24,22	Invalid	+	+25,10	+25,64	valid	+	+25,77	+24,28	valid	+	+M	+m	+	+	+	+	**PA**	+	**PA**	+	**PA**

♦ Analyses performed according to the COFRAC accreditation