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NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

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

Solus *E. coli* O157 ELISA

(Certificate number: SOL 37/03 - 10/15)

for the detection of *E. coli* O157 (including *E. coli* O157:H7) in a broad range of foods and production environmental samples

Qualitative method

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This report consists of 90 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

November 6, 2023

Quality Assurance documents related to this study can be consulted upon request from **Solus Scientific Solutions Ltd**.

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 n° 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	**Solus *E. coli* O157 ELISA Screening Assay**
Scope	☒ **Broad range of foods** ☒ **Environmental samples**
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

♦ Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The validation study of the **Solus *E. coli* O157 ELISA Screening Assay for the detection of *Escherichia coli* O157 (including *E. coli* O157:H7)** in raw beef meat products (seasoned or not), raw milks and dairy products, vegetables, and production environmental samples was performed in 2015 according to the EN ISO 16140 (2003) protocol (Certificate No SOL 37/03 - 10/15). The validation stages are the following.

Date	**Validation**	**Reference method**	**Validation standard**

2015	Initial validation for:
	• Selected food categories:
	  ○ Raw beef meat products (seasoned or not)
	  ○ Raw milk and dairy products
	  ○ Vegetables
	• Production environmental samples
		ISO 16654 (2001)	ISO 16140 (2003)

2019	Renewal study	ISO 16654 (2001)	ISO 16140-2 (2016)
October 2022	Extension for two categories for a broad range of foods claim: • Composite foods and cooked deli meats • Pasteurised milk and cheeses products Modification of the scope of the meat category: • Raw beef **and pork** meat (seasoned or not)	ISO 16654 (2001) ISO 16654/A1 (2017)	ISO 16140-2 (2016)
October 2023	Renewal study	ISO 16654 (2001) ISO 16654/A1 (2017)	ISO 16140-2 (2016)

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

The alternative method is based on an enzyme-linked immuno-sorbent assay.

2.1.2 Protocol

The different steps are:

- Enrichment step in mTSB (non-pre-warmed) + novobiocin (20 mg/l) during 16 – 20 hours at 41.5°C ± 1°C,
- ELISA test on a heat-treated aliquot (15 - 20 min at 85°C - 100°C) using the manual protocol or automated protocol (DS2 or DSX automate)
- Confirmation step by streaking the enrichment broth (10 µl) onto CT-SMAC and a chromogenic agar (such as CHROMagar O157) and by performing latex tests on characteristic colonies using an O157 latex test (Microgen *E. coli* O157 M44, not currently available) or after purification step for the H7 latex test using the OXOID Remel RIM *E. coli* O157:H7 latex test (R24250).
  If a discordant result is observed between the ELISA test and the confirmatory test, an IMS is performed on 1 ml of enrichment broth prior to streaking onto selective agar plates.

In order to offer more practicability, it is possible to store the enrichment broths for 72 h at 5°C ± 3°C prior to analysis with the Solus *E. coli* O157 test.

2.1.3 Restrictions

There is no restriction for use.

2.2 Reference method♦

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

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

2.3 Study design

As the mTSB + Novobiocin is not pre-warmed for the alternative method while it is the case for the reference method, this was an UNPAIRED STUDY DESIGN.

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.
For any comment on the alternative method, please contact AFNOR Certification at http://nf-validation.afnor.org/contact-2/.

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

Taking into account the initial and the extension studies, 426 samples were analysed providing 201 positive samples and 225 negative samples.
The distribution per tested category and type is given in Table 1.

Table 1 – Distribution per tested category and type

Category		Type		Positive	Negative	Total
1	Raw beef and pork meat (seasoned or not)	a	Chilled and frozen minced beef and pork	17	16	33
		b	Minced meat preparations (seasoned)	15	16	31
		c	Chilled and frozen beef trim and pork	15	15	30
			Total	47	47	94
2	Raw milk and dairy products	a	Raw milk	10	11	21
		b	Raw acidified or fermented milk	13	10	23
		c	Raw milk cheeses	8	13	21
			Total	31	34	65
3	Vegetables	a	Produces and leafy greens	7	14	21
		b	Processed vegetables	13	12	25
		c	sprouts and aromatic herbs	10	13	23
			Total	30	39	69
4	Environmental Samples	a	Sponges, swabs,	9	20	29
		b	Process water	10	10	20
		c	Dusts, residues, siphons	11	9	20
			Total	30	39	69
5	Composite foods and cooked deli meats	a	Composite processed foods (cooked): hot meals (lasagne, curry and rice)	11	9	20
		b	Ready to eat and reheat foods: sandwich, quiche, pie, sausage rolls	10	14	24
		c	Cooked deli meats: sliced beef, pork, chicken	11	13	24
			Total	32	36	68
6	Pasteurised milk and dairy products	a	Pasteurised milk	14	16	30
		b	Pasteurised milk cheese	17	14	31
			Total	31	30	61
All categories				**201**	**225**	**426**

3.1.2 Artificial contamination of samples

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

For all combined categories, 317 samples were artificially contaminated, using 81 different strains. 200 gave a positive result. 54,2 % of samples were inoculated at level ≤ 3 CFU and 10,0 % were inoculated between 3 and 10 CFU using the seeding protocol, and 35,3% were inoculated at level ≤ 5 CFU using the spiking protocol.

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

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

	Naturally contaminated	Spiking protocol	Seeding protocol		Total
		≤ 5 CFU	≤ 3 CFU	3 < x ≤ 10 CFU	
Number of samples	1	71	109	20	201
%	**0,5%**	**35,3%**	**54,2%**	**10,0%**	**100,0%**

Combining all the categories tested, 0.5 % of the samples were naturally contaminated.

3.1.3 *Protocols applied during the validation study*

- **Incubation time**

The minimum incubation time was applied: 16 h at 41.5°C.

- ***ELISA test***

Only the automated protocol using the Dynex 2 (DS2) automate was tested.

- **Confirmations**

The confirmation step was performed by streaking the enrichment broth (10 µl) onto CT-SMAC and a chromogenic agar plate and by performing latex tests on characteristic colonies with or without a purification step for the O157 latex test, and after a purification step for the H7 latex test. Two latex tests were used for the validation study:

- Initial validation:
    - Microgen® *E. coli* O157 latex test (M44 CE*)
    - Remel™ Wellcolex™ *E. coli* O157:H7 (R30959601*)

      *Not currently available

- Renewal and extension studies:
    - Microgen® *E. coli* O157 latex test (M44 CE*)
    - Remel™ RIM *E. coli* O157:H7 latex test (R24250)

      *Not currently available

Note that the Wellcolex *E. coli* O157:H7 R30959601 latex test was used for the initial validation study but as this reference is no longer available, the Remel RIM *E. coli* O157:H7 was used for the renewal study and extension study.

If a discordant result was observed between the ELISA test and the confirmatory test, an IMS step was performed on 1 ml of enrichment broth prior to streaking onto selective agar plates.

The negative samples were confirmed by the protocol described in the ISO 16654 method (IMS step prior to streaking onto CT-SMAC and CHROMagar O157).

> **Enrichment broth storage**

The enrichment broths from positive and discordant samples were tested again after storage for 72 h at 5°C ± 3°C (ELISA and confirmatory tests).

3.1.4 Test results

Raw data obtained for this extension study are given in **Appendix 4**. The results are given in Table 3 for all categories.

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

Category		PA	NA*	PD	ND**	PPND	PPNA	TOTAL
1	Raw beef and pork meat (seasoned or not)	26	47	13	8	0	0	94
2	Raw milk and dairy products	13	34	12	6	0	0	65
3	Vegetables	11	37	9	10	0	2	69
4	Environmental samples	17	39	7	6	0	0	69
5	Composite foods and cooked deli meats	15	36	10	7	0	0	68
6	Pasteurised milk and dairy products	17	30	7	7	0	0	61
All categories		**99**	**223**	**58**	**44**	**0**	**2**	**426**

* 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 in Table 4 for all categories.

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

Category		Type		PA	NA*	PD	ND**	PPND	PPNA	SE $_{alt}$ %	SE $_{ref}$ %	RT %	FPR %
1	Raw beef and pork meat (seasoned or not)	a	Chilled and frozen minced beef and pork	7	16	6	4	0	0	76,5	64,7	69,7	0,0
		b	Minced meat preparations (seasoned)	11	16	3	1	0	0	93,3	80,0	87,1	0,0
		c	Chilled and frozen beef trim and pork	8	15	4	3	0	0	80,0	73,3	76,7	0,0
			Total	26	47	13	8	0	0	83,0	72,3	77,7	0,0
2	Raw milk and dairy products	a	Raw milk	4	11	6	0	0	0	100,0	40,0	71,4	0,0
		b	Raw acidified or fermented milk	4	10	5	4	0	0	69,2	61,5	60,9	0,0
		c	Raw milk cheeses	5	13	1	2	0	0	75,0	87,5	85,7	0,0
			Total	13	34	12	6	0	0	80,6	61,3	72,3	0,0
3	Vegetables	a	Produces and leafy greens	3	12	3	1	0	2	85,7	57,1	81,0	14,3
		b	Processed vegetables	5	12	4	4	0	0	69,2	69,2	68,0	0,0
		c	sprouts and aromatic herbs	3	13	2	5	0	0	50,0	80,0	69,6	0,0
			Total	11	37	9	10	0	2	66,7	70,0	72,5	5,1
4	Environmental Samples	a	Sponges, swabs,	3	20	5	1	0	0	88,9	44,4	79,3	0,0
		b	Process water	7	10	0	3	0	0	70,0	100,0	85,0	0,0
		c	Dusts, residues, siphons	7	9	2	2	0	0	81,8	81,8	80,0	0,0
			Total	17	39	7	6	0	0	80,0	76,7	81,2	0,0
5	Composite foods and cooked deli meats	a	Composite processed foods (cooked): hot meals (lasagne, curry and rice)	6	9	3	2	0	0	81,8	72,7	75,0	0,0
		b	Ready to eat and reheat foods: sandwich, quiche, pie, sausage rolls	5	14	2	3	0	0	70,0	80,0	79,2	0,0
		c	Cooked deli meats: sliced beef, pork, chicken	4	13	5	2	0	0	81,8	54,5	70,8	0,0
			Total	15	36	10	7	0	0	78,1	68,8	75,0	0,0
6	Pasteurised milk and dairy products	a	Pasteurised milk	8	16	5	1	0	0	92,9	64,3	80,0	0,0
		b	Pasteurised milk cheese	9	14	2	6	0	0	64,7	88,2	74,2	0,0
			Total	17	30	7	7	0	0	77,4	77,4	77,0	0,0
All categories				**99**	**223**	**58**	**44**	**0**	**2**	**78,1**	**71,1**	**76,1**	**0,9**

* PPNA not included ** PPND not included

A summary of the results is given in Table 5.

Table 5 - Summary of results

Sensitivity for the alternative method	$SE_{alt} = \frac{(PA+PD)}{(PA+ND+PD)} \times 100\,\%$	78,1 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA+ND)}{(PA+ND+PD)}\ x\ 100\ \%$	71,1 %
Relative trueness	$RT = \frac{(PA+NA)}{N} \times 100\,\%$	76,1 %
False positive ratio for the alternative method* **FP = PPNA + PPND**	$FPR = \frac{(FP)}{NA} \times 100\,\%$	0,9 %

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

3.1.6 Analysis of discordant results

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

Considering all tested categories, 44 negative deviations were obtained. *Escherichia coli* O157:H7 was recovered in the mTSB enrichment broth for 4 of the samples (n° 4297, 8, 1335 and 819). The contamination level was probably below the detection level of the alternative method in these cases. The ELISA tests were repeated twice for these samples and for one of them (4297), two positive results were observed.
For the 40 other samples, the negative results were probably due to the sampling heterogeneity in this unpaired data study.

For the overall categories tested, 58 positive deviations were observed. One concerned naturally contaminated sample (Raw milk) and 57 concerned artificially contaminated samples.

Table 6 - Negative deviations

Year of analysis	Sample N°	Product	Artificial contaminations		Reference method ISO 16654♦	Alternative method: Solus *E. coli* O157 (including *E. coli* O157:H7)					Category	Type
			Strain	Inoculation level/sample		O.D.	Result	Confir-mation	Final result	Agreement		
2015	**4164**	**Frozen ground beef 5% fat**	*E. coli* O157:H7 Ad489	1,2	+	0,068	-	-	-	**ND**	1	a
2015	**297**	**Frozen ground beef**	*E. coli* O157:H7 Ad487	1,0	+	0,08	-	-	-	**ND**	1	a
2022	**1418**	**Fresh minced pork**	*E. coli* O157:H7 Ad933	1,4	+	0,011	-	-	-	**ND**	1	a
2022	**1419**	**Fresh minced pork**	*E. coli* O157:H7 Ad976	3,2	+	0,009	-	-	-	**ND**	1	a
2022	**851**	**Raw pork meat**	*E. coli* O157:H7 803	3,0	+	0,012	-	-	-	**ND**	1	b
2015	**4168**	**Beef trim**	*E. coli* O157:H7 Ad560	1,8	+	0,11	-	-	-	**ND**	1	c
2015	**115**	**Frozen beef trim**	*E. coli* O157:H7 Ad585	1,0	+	0,075	-	-	-	**ND**	1	c
2022	**602**	**Chilled pork trim**	*E. coli* O157:H7 AZ06RP	1,6	+	0,028	-	-	-	**ND**	1	c
2015	**3999**	**Fermented milk**	*E. coli* O157:H7 Ad557	1,6	+	0,064	-	-	-	**ND**	2	b
2015	**4000**	**Fermented milk**	*E. coli* O157:H7 Ad577	2,6	+	0,061	-	-	-	**ND**	2	b
2015	**4297**	**Fermented cream**	*E. coli* O157:H7 Ad574	0,8	+	0,102 0,261 0,265	- + +	+	-	**ND**	2	b
2015	**4304**	**Fermented yoghurt**	*E. coli* O157:H7 Ad580	2,2	+	0,065	-	-	-	**ND**	2	b
2015	**4188**	**Raw milk cheese**	*E. coli* O157:H7 Ad579	2,4	+	0,063	-	-	-	**ND**	2	c
2015	**136**	**Raw milk cheese**	E. coli O157:H7 Ad1745	1,4	+	0,063	-	-	-	**ND**	2	c
2015	**4176**	**Baby leaves**	*E. coli* O157:H7 Ad578	1,0	+	0,073	-	-	-	**ND**	3	a
2015	**3993**	**Frozen peas**	*E. coli* O157:H7 Ad558	0,8	+	0,068	-	-	-	**ND**	3	b
2015	**3995**	**Frozen flat beans**	*E. coli* O157:H7 Ad575	0,8	+	0,061	-	-	-	**ND**	3	b
2015	**4183**	**Frozen spinach**	*E. coli* O157:H7 EF190	1,4	+	0,061	-	-	-	**ND**	3	b
2015	**15**	**Vegetables deli salad**	*E. coli* O157:H7 Ad576	3,6	+	0,054	-	-	-	**ND**	3	b
2015	**4180**	**Sprouts**	*E. coli* O157:H7 Ad577	2,0	+	0,058	-	-	-	**ND**	3	c
2015	**4290**	**Sprouts**	*E. coli* O157:H7 Ad582	1,2	+	0,076	-	-	-	**ND**	3	c
2015	**5**	**Sprouts**	*E. coli* O157:H7 Ad573	3,4	+	0,06	-	-	-	**ND**	3	c

♦ Analyses performed according to the COFRAC accreditation

Year of analysis	Sample N°	Product	Artificial contaminations		Reference method ISO 16654♦	Alternative method: Solus *E. coli* O157 (including *E. coli* O157:H7)					Category	Type
			Strain	Inoculation level/sample		O.D.	Result	Confir-mation	Final result	Agreement		
2015	**6**	**Sprouts**	*E. coli* O157:H7 Ad571	4,8	+	0,063	-	-	-	**ND**	3	c
2015	**8**	**Sprouts**	*E. coli* O157:H7 Ad576	3,6	+	0,123 0,135 0,135	- - -	+	-	**ND**	3	c
2015	**361**	**Wipe (sprout industry)**	*E. coli* O157:H7 Ad573	2,2	+	0,069	-	-	-	**ND**	4	a
2015	**364**	**Process water (sprout industry)**	*E. coli* O157:H7 Ad579	1,8	+	0,074	-	-	-	**ND**	4	b
2015	**1252**	**Process water**	*E. coli* O157:H7 Ad552	2,2	+	0,068	-	-	-	**ND**	4	b
2015	**1263**	**Process water**	*E. coli* O157:H7 Ad553	3,4	+	0,057	-	-	-	**ND**	4	b
2015	**354**	**Dusts (sprout industry)**	*E. coli* O157:H7 Ad576	1,0	+	0,056	-	-	-	**ND**	4	c
2015	**1335**	**Dusts (dairy industry)**	*E. coli* O157:H7 Ad555	1,8	+	0,060 0,062 0,075	- - -	+	-	**ND**	4	c
2022	**606**	**Hot meal: bacon pasta cream**	*E. coli* O157:H7 BV2	2,2	+	0,007	-	-	-	**ND**	5	a
2022	**813**	**Hot meal: chicory gratin**	*E. coli* O157:H7 435	2,0	+	0,011	-	-	-	**ND**	5	a
2022	**610**	**RTRH: Croque Monsieur**	*E. coli* O157:H7 769	2,8	+	0,017	-	-	-	**ND**	5	b
2022	**818**	**RTRH: Quiche Lorraine**	*E. coli* O157:H7 435	2,0	+	0,011	-	-	-	**ND**	5	b
2022	**819**	**RTE: salad pasta chicken eggs**	*E. coli* O157:H7 435	2,0	+	0,047 0,128 0,126	- - -	+ (IMS)	-	**ND**	5	b
2022	**821**	**Cooked beef meat**	*E. coli* O157:H7 A425TK	2,2	+	0,002	-	-	-	**ND**	5	c
2022	**1036**	**Cooked chicken meat**	*E. coli* O157:H7 1211-1	2,0	+	0,015	-	-	-	**ND**	5	c
2022	**828**	**Pasteurized cow milk**	*E. coli* O157:H7 Ad2843	3,0	+	0,000	-	-	-	**ND**	6	a
2022	**853**	**Pasteurized cow milk cheese**	*E. coli* O157:H7 Ad3101	2,4	+	0,017	-	-	-	**ND**	6	b
2022	**855**	**Pasteurized cow milk cheese**	*E. coli* O157:H7 Ad3038	1,4	+	0,009	-	-	-	**ND**	6	b
2022	**857**	**Pasteurized ewe milk cheese**	*E. coli* O157:H7 Ad2846	1,6	+	0,004	-	-	-	**ND**	6	b
2022	**1110**	**Pasteurized cow milk cheese**	*E. coli* O157:H7 Ad3185	2,0	+	0,023	-	-	-	**ND**	6	b
2022	**1111**	**Pasteurized cow milk cheese**	*E. coli O157:H7* Ad2676	3,8	+	0,031	-	-	-	**ND**	6	b
2022	**1118**	**Pasteurized ewe milk cheese**	*E. coli* O157:H7 Ad2676	3,8	+	0,000	-	-	-	**ND**	6	b

Table 7 - Positive deviations

Year of analysis	Sample N°	Product	Artificial contaminations		Reference method ISO 16654	Alternative method: Solus *E. coli* O157 (including *E. coli* O157:H7)					Category	Type
			Strain	Inoculation level/sample		O.D.	Result	Confir-mation	Final result	Agree-ment		
2015	**4165**	**Frozen ground beef**	*E. coli* O157:H7 Ad489	1,2	-	2,750	+	+	+	**PD**	1	a
2015	**4276**	**Frozen ground beef 10% fat**	*E. coli* O157:H7 Ad485	1,2	-	2,678	+	+	+	**PD**	1	a
2015	**121**	**Frozen ground beef 15% fat**	*E. coli* O157:H7 Ad585	1,0	-	2,699	+	+	+	**PD**	1	a
2022	**597**	**Chilled pork minced**	*E. coli* O157:H7 LS3	2,8	-	0,881	+	+	+	**PD**	1	a
2022	**1270**	**Frozen minced pork**	*E. coli* O157:H7 Ad587	3,2	-	1,174	+	+	+	**PD**	1	a
2022	**1271**	**Frozen minced pork**	*E. coli* O157:H7 Ad587	3,2	-	0,647	+	+	+	**PD**	1	a
2015	**4170**	**Beef meat**	*E. coli* O157:H7 Ad683	0,8	-	2,757	+	+	+	**PD**	1	b
2015	**4173**	**Carpaccio**	*E. coli* O157:H7 Ad924	0,8	-	2,688	+	+	+	**PD**	1	b
2022	**678**	**Frozen seasoned ground pork meat**	*E. coli* O157:H7 LS56	4,0	-	0,925	+	+	+	**PD**	1	b
2015	**4167**	**Beef trim**	*E. coli* O157:H7 Ad559	1,0	-	2,73	+	+	+	**PD**	1	c
2015	**4284**	**Frozen beef trim**	*E. coli* O157:H7 Ad1248	1,0	-	2,682	+	+	+	**PD**	1	c
2015	**117**	**Frozen beef trim**	*E. coli* O157:H7 Ad1174	0,6	-	2,59	+	+	+	**PD**	1	c
2022	**679**	**Frozen pork trim**	*E. coli* O157:H7 LS56	4,0	-	1,406	+	+	+	**PD**	1	c
2015	**127**	**Raw Milk**	*E. coli* O157:H7 Ad576	1,6	-	1,295	+	+	+	**PD**	2	a
2015	**130**	**Raw Milk**	*E. coli* O157:H7 Ad578	1,0	-	1,161	+	+	+	**PD**	2	a
2015	**132**	**Raw Milk**	*E. coli* O157:H7 Ad576	1,6	-	2,67	+	+	+	**PD**	2	a
2015	**134**	**Raw Milk**	*E. coli* O157:H7 Ad578	1,0	-	1,916	+	+	+	**PD**	2	a
2015	**302**	**Raw milk**	*E. coli* O157:H7 Ad1745	2,0	-	2,507	+	+	+	**PD**	2	a
2019	4920	Raw milk	/		-	1,127	+	+	+	**PD**	2	a
2015	**4001**	**Fermented milk**	*E. coli* O157:H7 Ad578	2,4	-	2,842	+	+	+	**PD**	2	b
2015	**4299**	**Fermented yoghurt**	*E. coli* O157:H7 Ad581	1,4	-	2,785	+	+	+	**PD**	2	b
2015	**4300**	**Fermented milk**	*E. coli* O157:H7 Ad582	1,2	-	2,81	+	+	+	**PD**	2	b
2015	**4301**	**Fermented milk**	*E. coli* O157:H7 Ad582	1,2	-	2,801	+	+	+	**PD**	2	b
2015	**4305**	**Fermented milk**	*E. coli* O157:H7 Ad581	1,4	-	2,75	+	+	+	**PD**	2	b
2015	**4184**	**Raw milk cheese**	*E. coli* O157:H7 Ad571	1,8	-	0,695	+	+ (H7d)	+	**PD**	2	c
2015	**3987**	**Produce**	*E. coli* O157:H7 Ad556	2,2	-	2,451	+	+	+	**PD**	3	a

Year of analysis	Sample N°	Product	Artificial contaminations		Reference method ISO 16654	Alternative method: Solus *E. coli* O157 (including *E. coli* O157:H7)					Category	Type
			Strain	Inoculation level/sample		O.D.	Result	Confir-mation	Final result	Agree-ment		
2015	**4175**	**Baby leaves**	*E. coli* O157:H7 EF190	1,4	-	2,648	+	+	+	**PD**	3	a
2015	**4295**	**Produce**	*E. coli* O157:H7 Ad582	1,2	-	0,309	+	+	+	**PD**	3	a
2015	**3991**	**Caesar salad**	*E. coli* O157:H7 Ad577	2,6	-	2,854	+	+	+	**PD**	3	b
2015	**3992**	**Deli salad (ham, egg, cheese)**	*E. coli* O157:H7 Ad578	2,4	-	2,780	+	+	+	**PD**	3	b
2015	**10**	**Coleslaw**	*E. coli* O157:H7 Ad571	4,8	-	2,759	+	+	+	**PD**	3	b
2015	**11**	**Ready to eat celery**	*E. coli* O157:H7 Ad571	4,8	-	2,44	+	+	+	**PD**	3	b
2015	**3**	**Sprouts**	*E. coli* O157:H7 Ad572	4,2	-	0,367	+	+	+	**PD**	3	c
2015	**290**	**Parsley**	*E. coli* O157:H7 Ad581	1,8	-	2,623	+	+	+	**PD**	3	c
2015	**362**	**Wipe (sprout industry)**	*E. coli* O157:H7 Ad574	0,6	-	2,358	+	+	+	**PD**	4	a
2015	**1256**	**Wipe (meat industry)**	*E. coli* O157:H7 Ad552	2,2	-	2,597	+	+	+	**PD**	4	a
2015	**1258**	**Wipe (meat industry)**	*E. coli* O157:H7 Ad553	3,4	-	2,526	+	+	+	**PD**	4	a
2015	**1326**	**Wipe (meat industry)**	*E. coli* O157:H7 Ad685	1,8	-	2,827	+	+	+	**PD**	4	a
2015	**1327**	**Wipe (meat industry)**	*E. coli* O157:H7 Ad554	3,6	-	2,379	+	+	+	**PD**	4	a
2015	**353**	**Dusts (dairy industry)**	*E. coli* O157:H7 Ad1745	2,6	-	2,693	+	+	+	**PD**	4	c
2015	**355**	**Dusts (sprout industry)**	*E. coli* O157:H7 Ad577	1,2	-	2,674	+	+	+	**PD**	4	c
2022	**603**	**Hot meal: curry and rice**	*E. coli* O157:H7 LS3	2,8	-	0,564	+	+	+	**PD**	5	a
2022	**607**	**Hot meal: bacon pasta cream**	*E. coli* O157:H7 769	2,8	-	0,412	+	+	+	**PD**	5	a
2022	**811**	**Hot meal: Chili Con Carne**	*E. coli* O157:H7 A425TK	2,2	-	0,764/	+	+	+	**PD**	5	a
2022	**1029**	**RTRH: leek pies**	*E. coli* O157:H7 Ad3118	4,4	-	0,694	+	+	+	**PD**	5	b
2022	**1421**	**RTE: sandwich (ham and butter)**	*E. coli* O157:H7 Ad933	1,4	-	0,492	+	+	+	**PD**	5	b
2022	**615**	**Cooked beef meat**	*E. coli* O157:H7 769	2,8	-	0,667	+	+	+	**PD**	5	c
2022	**1039**	**Cooked pork meat**	*E. coli* O157:H7 Ad976	3,2	-	1,330	+	+	+	**PD**	5	c
2022	**1132**	**Cooked beef meat**	*E. coli* O157:H7 AR15	2,4	-	1,433	+	+	+	**PD**	5	c
2022	**1133**	**Cooked beef meat**	*E. coli* O157:H7 B177	5,2	-	0,755	+	+	+	**PD**	5	c
2022	**1136**	**Cooked chicken meat**	*E. coli* O157:H7 AR15	2,4	-	0,861	+	+	+	**PD**	5	c
2022	**620**	**Pasteurised ewe milk**	*E. coli* O157:H7 Ad2676	1,4	-	0,539	+	+	+	**PD**	6	a
2022	**622**	**Pasteurised cow milk**	*E. coli* O157:H7 Ad3101	1,8	-	1,418	+	+	+	**PD**	6	a
2022	**858**	**Pasteurised cow milk**	*E. coli* O157:H7 Ad3038	1,4	-	1,294	+	+	+	**PD**	6	a

Year of analysis	Sample N°	Product	Artificial contaminations		Reference method ISO 16654	Alternative method: Solus *E. coli* O157 (including *E. coli* O157:H7)					Category	Type
			Strain	Inoculation level/sample		O.D.	Result	Confir-mation	Final result	Agree-ment		
2022	**859**	**Pasteurised cow milk**	*E. coli* O157:H7 Ad2846	1,6	-	0,439	+	+	+	**PD**	6	a
2022	**1104**	**Pasteurised cow milk**	*E. coli O157:H7* Ad2676	3,8	-	1,217	+	+	+	**PD**	6	a
2022	**827**	**Pasteurised cow milk cheese**	*E. coli* O157:H7 Ad2843	3,0	-	0,907	+	+	+	**PD**	6	b
2022	**1114**	**Pasteurised goat milk cheese**	*E. coli* O157:H7 Ad2838	2,8	-	0,665	+	+	+	**PD**	6	b

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

Table 8 - Analyses of discordant results

Category		Type		N+	ND	PPND	PD	(ND+PPND) -PD	AL
1	Raw beef and pork meat (seasoned or not)	a	Chilled and frozen minced beef and pork	17	4	0	6		
		b	Minced meat preparations (seasoned)	15	1	0	3		
		c	Chilled and frozen beef trim and pork	15	3	0	4		
			Total	47	8	0	13	-5	3
2	Raw milk and dairy products	a	Raw milk	10	0	0	6		
		b	Raw acidified or fermented milk	13	4	0	5		
		c	Raw milk cheeses	8	2	0	1		
			Total	31	6	0	12	-6	3
3	Vegetables	a	Produces and leafy greens	7	1	0	3		
		b	Processed vegetables	13	4	0	4		
		c	sprouts and aromatic herbs	10	5	0	2		
			Total	30	10	0	9	1	3
4	Environmental Samples	a	Sponges, swabs,	9	1	0	5		
		b	Process water	10	3	0	0		
		c	Dusts, residues, siphons	11	2	0	2		
			Total	30	6	0	7	-1	3
5	Composite foods and cooked deli meats	a	Composite processed foods (cooked): hot meals (lasagne, curry and rice)	11	2	0	3		
		b	Ready to eat and reheat foods: sandwich, quiche, pie, sausage rolls	10	3	0	2		
		c	Cooked deli meats: sliced beef, pork, chicken	11	2	0	5		
			Total	32	7	0	10	-3	3
6	Pasteurised milk and dairy products	a	Pasteurised milk	14	1	0	5		
		b	Pasteurised milk cheese	17	6	0	2		
			Total	31	7	0	7	0	3
All categories				**201**	**44**	**0**	**58**	**-14**	**6**

* PPNA not included ** PPND not included

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

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

Combining all the categories, 207 tests were performed after storage.

For the extension study performed in 2022, one change was observed for sample 819 which gave negative ELISA tests after incubation but confirmed positive using the IMS

protocol. This sample gave a positive ELISA test after 72h storage (O.D.= 0.274) (See Table 9).

Table 9 - Enrichment broth storage

Year of analysis	Sample n°	Product	Agreement before storage (mTSB)	Agreement after storage (mTSB)	Category	Type
2015	**4297**	**Fermented cream**	**ND**	**PA**	2	b
2022	**819**	**RTE: pasta salad chicken eggs**	**ND**	**PA**	5	b

The analyses of discordant results become (See Table 10).

Table 10 - Analysis of discordant results after storage 72 h at 5 ± 3°C

Category		Type		N+	ND	PPND	PD	(ND+PPND)-PD	AL
1	Raw beef and pork meat (seasoned or not)	a	Chilled and frozen minced beef and pork	17	4	0	6		
		b	Minced meat preparations (seasoned)	15	1	0	3		
		c	Chilled and frozen beef trim and pork	15	3	0	4		
			Total	47	8	0	13	-5	3
2	Raw milk and dairy products	a	Raw milk	10	0	0	6		
		b	Raw acidified or fermented milk	13	3	0	5		
		c	Raw milk cheeses	8	2	0	1		
			Total	31	5	0	12	-7	3
3	Vegetables	a	Produces and leafy greens	7	1	0	3		
		b	Processed vegetables	13	4	0	4		
		c	sprouts and aromatic herbs	10	5	0	2		
			Total	30	10	0	9	1	3
4	Environmental samples	a	Sponges, swabs,	9	1	0	5		
		b	Process water	10	3	0	0		
		c	Dusts, residues, siphons	11	2	0	2		
			Total	30	6	0	7	-1	3
5	Composite foods and cooked deli meats	a	Composite processed foods (cooked): hot meals (lasagne, curry and rice)	11	2	0	3		
		b	Ready to eat and reheat foods: sandwich, quiche, pie, sausage rolls	10	2	0	2		
		c	Cooked deli meats: sliced beef, pork, chicken	11	2	0	5		
			Total	32	6	0	10	-4	3
6	Pasteurised milk and dairy products	a	Pasteurised milk	14	1	0	5		
		b	Pasteurised milk cheese	17	6	0	2		
			Total	31	7	0	7	0	3
All categories				**201**	**42**	**0**	**58**	-16	6

* PPNA not included

** PPND not included

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

3.1.8 Confirmation

Combining all the categories, 159 positive ELISA tests were observed. For 2 of them (samples n° 4177 and 4182), it was not possible to recover the *Escherichia coli* O157 strains even after using an IMS step and a re-growth step in BHI broth. Note that for these samples, the observed ODs for the first test were very low (0.240 and 0.211). ELISA replicates performed on these 2 samples gave negative results.

A summary of the differences observed between streaking onto CT-SMAC and CHROMagar plates is given in Table 11.

Table 11 - Differences observed between streaking onto CT-SMAC and CHROMagar™ O157

	Number of samples confirmed depending on the selective agar plate tested	
Positive ELISA test	159	
Confirmation protocols	**CT-SMAC**	**CHROMagar O157**
Direct streaking	141	124
IMS step	14	11
Regrowth after IMS step	1	1
Total confirmed	**156**	**136**
No typical colony	3	23
Total positive samples	**157**	

Based on these data, the streaking onto CT-SMAC allows to confirm more samples. For 14 samples, an IMS step was necessary to confirm the presence of *E. coli* O157 strain in the enriched sample.

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

Six (matrix/strain) pairs were analysed by the reference method and by the alternative method (See Table 12).

The following protocol was applied:

- A negative control: 5 samples,
- A low contamination level providing fractional recovery data, from 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 12 - Defined (matrix/strain) pairs for the RLOD determination

Category		Matrix	Inoculated strain		Storage conditions prior to analysis
			Reference	Origin	
1	Raw beef meat	Ground beef	*Escherichia coli* O157:H7 Ad486	Ground beef	48 h at 3°C ± 2°C
2	Raw milk and dairy products	Raw milk	*Escherichia coli* O157:H7 Ad1745	Dairy product	48 h at 3°C ± 2°C
3	Vegetables	Fresh produces	*Escherichia coli* O157:H7 Ad556	Environmental sample	48 h at 3°C ± 2°C
4	Environmental samples	Process water	*Escherichia coli* O157:H7 Ad552	Environmental sample	48 h at 3°C ± 2°C
5	Composite foods and cooked deli meats	Lasagne	*Escherichia coli* O157:H7 Ad485	Ground beef	48-72 h at 3°C ± 2°C
6	Pasteurised milk and cheese products	Pasteurised cheese	*Escherichia coli* O157:H7 Ad3101	Cheese	48-72 h at 3°C ± 2°C

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 in Table 13.

Table 13 – Presentation of RLOD before and after confirmation of the alternative method results for all categories

Category	Matrix/strain pair	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value	AL
1	Ground beef / *Escherichia coli* O157:H7 Ad486	1,526	0,617	3,775	0,423	0,453	0,933	0,351	2,5
2	Raw milk / *Escherichia coli* O157:H7 Ad1745	1,738	0,771	3,915	0,553	0,406	1,361	0,174	
3	Spinach / *Escherichia coli* O157:H7 Ad556	1,530	0,695	3,369	0,425	0,395	1,078	0,281	
4	Process water / *Escherichia coli* O157:H7 Ad556	0,668	0,237	1,883	-0,403	0,518	0,778	1,564	
5	Pasta (lasagnes) / *Escherichia coli* O157:H7 Ad485	1,186	0,417	3,371	0,170	0,522	0,326	0,744	
6	Pasteurised cheese / *Escherichia coli* O157:H7 Ad3101	1,322	0,549	3,186	0,279	0,440	0,635	0,526	
Combined		**1,279**	**0,907**	**1,804**	**0,246**	**0,172**	**1,433**	**0,152**	

The $LOD_{50\,\%}$ calculations according to Wilrich & Wilrich POD-LOD calculation program - version 11, 2022-10-12 test are given in Table 14.

Table 14 - LOD_{50} results for all categories

Category	Matrix/strain pair	Level of detection at 50% (CFU / sample size)	
		Reference method	Alternative method
1	Ground beef / *Escherichia coli* O157:H7 Ad486	0,7 [0,4-1,2]	1,0 [0,5-2,0]
2	Raw milk / *Escherichia coli* O157:H7 Ad1745	1,0 [0,6-1,8]	1,7 [1,0-3,1]
3	Fresh produces / *Escherichia coli* O157:H7 Ad556	0,7 [0,4-1,2]	1,0 [0,6-1,8]
4	Process water / *Escherichia coli* O157:H7 Ad552	2,0 [1,0-4,0]	1,9 [0,9-3,8]
5	Pasta (lasagnes)/ *Escherichia coli* O157:H7 Ad485	1,2 [0,6-2,2]	1,3 [0,7-2,6]
6	Pasteurised cheese/ *Escherichia coli* O157:H7 Ad3101	1,4 [0,8-2,4]	1,8 [1,0-3,2]
Combined results		**1,1 [0,8-1,4]**	**1,4 [1,1-1,9]**

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.

The LOD_{50} varies from 0.7 to 2.0 CFU/test portion for the reference method and from 1.0 to 1.9 CFU/test portion 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**

E. coli O157 strains cultures were performed in BHI medium at 37°C. Dilutions were done in order to inoculate 10 cells/225 ml of mTSB + novobiocin. The alternative protocol was then performed after an enrichment time of 16 hours at 41.5°C.

- **Exclusivity**

Negative strains cultures were performed in BHI at 37°C. Dilutions were carried out to inoculate 10^5 cells/ml of BPW. The alternative protocol was then performed after an enrichment time of 20 hours at 37°C.

3.3.2 Results

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

- **Inclusivity**

The 50 tested strains gave positive Solus ELISA tests and were confirmed by the latex tests after recovery on both CT-SMAC and CHROMagar O157.

Exclusivity

Among the 30 tested strains, 2 gave a positive Solus ELISA test as expected for *Salmonella* strains from the N group: *Salmonella* Landau Ad499 and *Salmonella* Urbana Ad501.
Salmonella Landau grown on CT-SMAC giving atypical colonies (sorbitol +) and showed negative latex tests.
Salmonella Urbana did not grow on the 2 tested selective agar plates (CT-SMAC and CHROMagar O157).

These two strains were tested using the inclusivity protocol, corresponding to the complete alternative protocol including a selective enrichment step; *Salmonella* Landau gave a positive ELISA result while *Salmonella* Urbana did not grow in the mTSB broth. As anticipated, the *Salmonella* Landau strain was once again not confirmed as *Escherichia coli* O157:H7 by the confirmation procedure.
Despite some expected positive ELISA tests being observed with some *Salmonella* strains from the N group, the final results after running the confirmation procedure were negative.

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 storage temperature is: 2-8°C. The shelf-life is given on the package. All the reagents must be stored at the temperature mentioned on the package. All the reagents are ready to use, except the wash buffer.		
Time to result	Steps	**Reference method**	**Alternative method**
	Negative samples		
	Sampling	Day 0	Day 0
	E. coli O157 ELISA test	/	Day 1
	IMS 6 h	Day 0	/
	IMS 24 if necessary	Day 1	/
	Selective plate reading	Day 1-Day 2	/
	Total for negative sample analysis	**Day 2**	**Day 1**
	Presumptive positive or positive results		
	Direct streaking onto CT SMAC / chromogenic medium	/	Day 1
	Selective plate reading	Day 1 – Day 2	Day 2
	Confirmatory test	Day 3	Day 3
	Total for positive samples	**Day 3**	**Day 3**
Common step with the reference method	There is no common step		

Negative results are obtained in one day using the alternative method while two days are required for the reference method.
Positive results are obtained in three days for both methods.

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

The study was performed in July 2015 and involved 12 laboratories. The matrix used was ground beef (15 % fat content). The strain inoculated was the non-pathogen *Escherichia coli* O157:017 ATCC 43888.

Samples were inoculated on Monday 6th July 2015; as described below:

- 24 blind coded samples for *Escherichia coli* O157 analysis by Solus *E. coli* O157 ELISA Screening Assay method (blue sticker),
- 24 blind coded samples for *Escherichia coli* O157 analysis by the EN ISO 16654 reference method (red sticker),
- 1 sample for aerobic mesophilic flora enumeration by ISO 4833-1 method,
- 1 water bottle labelled “Temperature Control” with a temperature probe.

The targeted inoculation levels were the following:

- Level 0: 0 CFU/ 25 g,
- Level 1: 3 CFU/25 g,
- Level 2: 10 CFU/25 g.

As this is an unpaired data study, each laboratory received 48 samples of 25 g, i.e. 8 samples per inoculation level and method. Furthermore, one non-inoculated sample was added to the package for total viable count microflora enumeration by the ISO 4833-1 method.

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

A temperature control flask containing a sensor was added to the package in order to register the temperature profile during the transport, the package delivery and storage until analyses.
Samples were shipped in 24 h to 48 h to the collaborative laboratories. The temperature conditions had to stay lower or equal to 8.4°C during transport, and between 0°C – 8.4°C in the labs.

Collaborators and ADRIA Développement carried out the analyses with the alternative and reference methods.

4.2 Experimental parameters controls

4.2.1 *Strain stability and background microflora stability*

Strain stability was checked by inoculating the matrix at 100 CFU/g and 5 CFU/g. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level after 24 h and 48 h storage at 5 ± 3°C. *Triplicates* were analysed. The aerobic mesophilic flora was also enumerated; the results are given in Table 15.

Table 15 - Sample stability

Day	Reference method (detection)			CFU/g)			Aerobic mesophilic flora (CFU/g)
	Sample 1	Sample 2	Sample 3	Sample 1	Sample 2	Sample 3	
Day 0	+	+	-	190	70	140	$6.0\ 10^2$
Day 1	+	-	-	90	60	130	$6.0\ 10^2$
Day 2	+	+	+	90	60	20	$9.0\ 10^3$

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

4.2.2 *Contamination levels*

The contamination levels and the sample codification were the following (see Table 16).

Table 16 - Contamination levels

Level	Samples	Theoretical target level (b/25 g)	True level (b/25 g sample)	Low limit / 25 g sample	High limit / 25 g sample
Level 0	5 - 9 - 10 - 14 - 18 - 20 - 23 - 24	/	/	/	/
Low level	1 - 4 - 7 - 11 - 12 - 16 - 19 - 21	2	2.9	2.4	3.4
High level	2 - 3 - 6 - 8 - 13 - 15 - 17 - 22	10	12.1	10.1	14.4

4.2.3 *Logistic conditions*

Temperature conditions are given in Table 17.

Table 17 - Sample temperatures at receipt

Laboratories	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Receipt date and time
A	3.8	7.1	07/07/2015 12h00
B	3.5	6.9	07/07/2015 16h10
C	2.5	5.1	07/07/2015 11h30
D	*Not received*	3.8	07/07/2015 16h30
E	*Not received*	**9.6**	07/07/2015 17h30
F	3.0	6.2	07/07/2015 11h00
G	3.0	**8.7**	07/07/2015 16h00
H	3.5	7.5	07/07/2015 16h00
J	*Not received*	6.7	07/07/2015 11h20
K	4.0	7.0	07/07/2015 10h45
L	5.5	7.3	07/07/2015 10h05
M	5.0	4.4	07/07/2015 17h00

No major problem was encountered during shipment.

For 3 Labs (D, E and J), the probes were not received. For Lab E, the temperature measured at receipt was 9.6°C; it can reasonably be considered that this Lab received the samples at a temperature below 8.4°C, as it is the case for all the other Labs and based on the temperature in Northern Europe during the week of the ring trial.

Lab G measured a temperature above 8.4°C at receipt, but the packaging probe indicated a temperature of 3.0°C.

4.2.4 Results analysis

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

4.2.4.1 Expert laboratory results

The results obtained by the expert laboratory are given in Table 18.

Table 18 – Results obtained by the expert Lab.

Level	Reference method	Alternative method
L0	0/8	0/8
L1	7/8	6/8
L2	8/8	8/8

4.2.4.2 Results observed by the collaborative laboratories

> ***Aerobic mesophilic flora enumeration***

Depending on the Lab results, the enumeration levels varied from 1.9 10^2 to 2.3 10^5 CFU/g. One Lab did not provide the result (Lab D).

> ***Escherichia coli O157:H7 detection***

12 collaborators participated to the study. The results obtained are provided in Table 19 (reference method) and Table 20 (alternative method).

Table 19 - Positive results by the reference method (ALL the collaborators)

Collaborator	Contamination level		
	L0	L1	L2
A	2	7	8
B	0	6	8
C	3	8	8
D	0	7	8
E	0	7	8
F	0	7	8
G	1	7	8
H	0	7	8
J	8	8	8
K	0	7	8
L	4	6	8
M	0	6	8
Total	P_0 = 18	P_1 =83	P_2 = 96

Table 20 - Positive results (before and after confirmation) by the alternative method (ALL the collaborators)

Collaborator	Contamination level								
	L0			L1			L2		
	ELISA result	*Confirmation result*	*Final result*	*ELISA result*	*Confirmation result*	*Final result*	*ELISA result*	*Confirmation result*	*Final result*
A	0	0	0	7	7	7	8	8	8
B	0	0	0	8	8	8	8	8	8
C	1	0	0	6	6	6	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	8	8	8	8	8	8
F	1	0	0	7	7	7	8	8	8
G	0	0	0	6	6	6	8	8	8
H	1	0	0	6	6	6	8	8	8
J	2	0	0	7	7	7	8	8	8
K	0	0	0	8	8	8	8	8	8
L	2	0	0	4	4	4	8	8	8
M	0	0	0	7	7	7	8	8	8
Total	**P_0 = 7**	**C_0 = 0**	**CP_0 = 0**	**P_1 = 82**	**C_1 = 82**	**CP_1 = 82**	**P_2 = 96**	**C_2 = 96**	**CP_2 = 96**

5 Labs found positive results (18) for control samples with the reference method (collaborators A, C, G, J and L).

4 Labs found positive ELISA results (7) for control samples, and all the results were confirmed negative (collaborators C, F, H, J and L).

The results of 2 Labs (J and L), which had the highest number of cross contaminations, were not taken into account for statistical interpretation for the initial validation study. The same rule has been applied for the renewal studies; which is allowed by the AFNOR technical rules (Rev6).

4.2.4.3 Results of the collaborators retained for interpretation

The results obtained with the 10 labs kept for interpretation are presented in Table 21 (reference method) and Table 22 (alternative method).

Table 21 - Positive results by the reference method (Without Labs J and L)

Collaborators	Contamination level		
	L0	L1	L2
A	2	7	8
B	0	6	8
C	3	8	8
D	0	7	8
E	0	7	8
F	0	7	8
G	1	7	8
H	0	7	8
K	0	7	8
M	0	6	8
TOTAL	$P_0 = 6$	$P_1 = 69$	$P_2 = 80$

Table 22 - Positive results (before and after confirmation) by the alternative method (Without Labs J and L)

Laboratory	Contamination level								
	L0			L1			L2		
	ELISA result	*Confirmation result*	*Final result*	*ELISA result*	*Confirmation result*	*Final result*	*ELISA result*	*Confirmation result*	*Final result*
A	0	0	0	7	7	7	8	8	8
B	0	0	0	8	8	8	8	8	8
C	1	0	0	6	6	6	8	8	8
D	0	0	0	8	8	8	8	8	8
E	0	0	0	8	8	8	8	8	8
F	1	0	0	7	7	7	8	8	8
G	0	0	0	6	6	6	8	8	8
H	1	0	0	6	6	6	8	8	8
K	0	0	0	8	8	8	8	8	8
M	0	0	0	7	7	7	8	8	8
Total	$P_0 = 3$	$C_0 = 0$	$CP_0 = 0$	$P_1 = 71$	$C_1 = 71$	$CP_1 = 71$	$P_2 = 80$	$C_2 = 80$	$CP_2 = 80$

4.2.5 Calculation and interpretation

4.2.5.1 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 23).

Table 23 - Percentage specificity

Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N\_}\right)\right) x\ 100\ \% =$	92.5 %
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

4.2.5.2 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 level (L1). This inoculation level was retained for calculation.

A summary of the results of the collaborators retained for interpretation and obtained with the reference and the alternative methods for Level 1 is provided in Table 24.

Table 24 - 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 = 62**	Positive deviation (R-/A+) **PD = 9**
	Alternative method negative (A-)	Negative deviation (A-/R+) **ND = 7 (PPND = 0)**	Negative agreement (A-/R-) **NA = 2 (PPNA = 0)**

Based on the data summarised in Table 24, the values of sensitivity of the alternative and reference methods, as well as the relative trueness and false positive ratio for the alternative method taking account the confirmations, are the following (See Table 25).

Table 25 - Sensitivity, relative trueness and false positive ratio percentages

		Level 1
Sensitivity for the alternative method:	$SE_{alt} = \frac{(PA+PD)}{(PA+PD+ND)} x\ 100\% =$	91.0 %
Sensitivity for the reference method:	$SE_{ref} = \frac{(PA+ND)}{(PA+PD+ND)} x\ 100\% =$	88.5 %
Relative trueness	$RT = \frac{(PA+NA)}{N} x\ 100\% =$	80.0 %
False positive ratio for the alternative method	$FPR = \frac{FP}{NA} x\ 100\% =$	0 %

4.2.5.3 *Interpretation of data*

The negative deviations are listed in Table 26 for Level 1 and the positive deviations in Table 27 for Level 1.

Table 26 - Negative deviations for Level 1

Level 1	Laboratory	Sample	Reference method♦	Alternative method: Solus *E. coli* O157:H7 ELISA screening Assay				Agreement
				ELISA test		Confirmation	Final result	
				O.D.	Result			
1	A	**21**	+	0,017	-	-	-	**ND**
	C	**4**	+	0,004	-	-	-	**ND**
		12	+	0,012	-	-	-	**ND**
	G	**4**	+	0,013	-	-	-	**ND**
		16	+	0,019	-	-	-	**ND**
	H	**11**	+	-0,008	-	-	-	**ND**
	M	**11**	+	0,013	-	-	-	**ND**

None of the samples in negative deviation was confirmed positive using alternative method indicating that these results were probably linked to the unpaired study design.

♦ Analyses performed according to the COFRAC accreditation

Table 27 - Positive deviations for Level 1

Level 1	Laboratory	Sample	Reference method♦	Alternative method: Solus *E. coli* O157:H7 ELISA screening Assay				Agreement
				ELISA test		Confirmation	Final result	
				O.D.	Result			
1	A	**A11**	-	2,917	+	+	+	**PD**
	B	**B7**	-	1,639	+	+	+	**PD**
		B21	-	1,511	+	+	+	**PD**
	D	**D21**	-	2,741	+	+	+	**PD**
	E	**E21**	-	2,788	+	+	+	**PD**
	G	**G11**	-	2,536	+	+	+	**PD**
	K	**K19**	-	0,783	+	- IMS:+	+	**PD**
	M	**M1**	-	3,000	+	+	+	**PD**
		M12	-	3,000	+	+	+	**PD**

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. The calculations are the following, according to the EN ISO 16140-2:2016 (See Table 28).

Table 28 - Calculations

	Level 1
N_X	80
$(p+)_{ref}$	0.9
$(p+)_{alt}$	0.9
AL = (ND - PD) max	7.25
ND - PD	- 2
Conclusion	ND – PD ≤ AL

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

4.2.5.4 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 29).

Table 29 - LOD $_{50\%}$, LOD $_{95\%}$ and RLOD

Method	LOD 50%	LOD 95%	RLOD
Reference	1.1 [0.8; 1.5]	4.7 [3.4; 6.6]	0.76 [0.51; 1.13]
Alternative	0.8 [0.6; 1.2]	3. 69 [2.5; 5.1]	

The LOD values are similar for both reference and alternative methods.
The RLOD is lower than the RLOD calculated during the method comparison study (1,526 for ground beef)

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 procedures.

☒ In the sensitivity study, six categories were tested: five food categories and the environmental samples. The protocol of the alternative method shows 58 positive deviations (PD) and 44 negative deviations (ND) for all combined categories. The ND - PD meet the acceptability limits (AL) whatever the categories, and as well for the 6 tested categories.

☒ The Relative Levels of Detection (RLOD) meet the AL fixed at 2.5 for the unpaired data study.

☒ The method is specific and selective with a *Salmonella* Landau detected by the ELISA test but excluded by the confirmation tests.

☒ 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.

☒ 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 Solus *E. coli* O157 ELISA Screening Assay is considered equivalent to the ISO standard.

Quimper, 06 November 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:
Solus *E. coli* O157 ELISA Screening Assay

25 g sample + 225 ml mTSB (non-pre-warmed) + novobiocin (20 mg/l)

↓

Incubate for 16 – 20 hours at 41.5°C ± 1°C
(*The minimum incubation time was tested during the validation study)*

↓

Storage for 72 h at 5°C ± 3°C

Transfer 1 ml in a clean tube and treat
in a water bath at 85 – 100°C for 15 – 20 min

↓

ELISA test

"Manual protocol **OR** **Automated protocol using the DS2 or DSX automate**

Same steps as the manual protocol

Add 100 µl of test sample in an appropriate well

↓

Incubate at 37°C ± 1°C for 30 min (+ 5 min)

↓

Wash

↓

Add 100 µl of Enzyme Conjugate
Incubate for 30 min (+ 5 min) at 37°C ± 1°C, wash
Rinse wells with DI water

↓

Add 100 µl of TMB substrate. Incubate for 10 min at room temperature

↓

Add 100 µl of stop solution

↓

Read results visually or at 450 nm within 10 min

↓

Samples with O.D.450 > 0.200: presumptive positive
Samples with O.D.450 ≤ 0.200: negative

Confirmation from the non-heated enriched broth

Streak the enrichment broth (10 µl) on CT-SMAC
and on a chromogenic medium (CHROMagar O157)

↓

Observe for presumptive *Escherichia coli* O157:H7 colonies

↓

Confirm by using O157 latex test:
Microgen *E. coli* O157 M44 (not currently available) or the OXOID Remel RIM O157:H7 (R24250)
with (O157 and H7) or without (O157) a purification step

Appendix 2 - Flow diagram of the reference method:
ISO 16654 (May 2001): Microbiology of food and animal feeding stuffs -
Horizontal method for the detection of *Escherichia coli* O157 -
Amendment 1 (March 2017): annex B: result of inter-laboratory studies
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)
↓
6 h at 41.5°C ± 1°C → *Re-incubation for 12 - 18 h at 41.5°C ±1°C if necessary*
↓
Immuno-magnetic separation (IMS) ← *Re-incubation for 12 - 18 h at 41.5°C ±1°C if necessary*
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:
Indole test and latex tests
(O157 and H7)

Appendix 3 – Artificial contamination of samples

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g				
								Numeration	Mean			
2015	3976	Egréné de bœuf congelé	Frozen ground beef	*E. coli* O157:H7 Ad563	Ground beef	-20°C / 6 days	1,1	2-1-3-3-5 (2,8)		+	1	a
2015	3977	Steak haché 15% MG congelé	Frozen ground beef 15% fat	*E. coli* O157:H7 Ad563	Ground beef	-20°C / 6 days	1,1	2-1-3-3-5 (2,8)		+	1	a
2015	3978	Steak haché 10% MG congelé	Frozen ground beef 10% fat	*E. coli* O157:H7 Ad563	Ground beef	-20°C / 6 days	1,1	2-1-3-3-5 (2,8)		+	1	a
2015	4164	Viande hachée pur bœuf 5% MG congelée	Frozen ground beef 5% fat	*E. coli* O157:H7 Ad489	Ground beef	Seeding -20°C 1 week	/	1-0-2-2-1 (1,2)		+	1	a
2015	4165	Tartare de bœuf congelé	Frozen ground beef	*E. coli* O157:H7 Ad489	Ground beef	Seeding -20°C 1 week	/	1-0-2-2-1 (1,2)		+	1	a
2015	4166	Viande hachée pur bœuf 15% MG congelée	Frozen ground beef 15% fat	*E. coli* O157:H7 Ad559	Ground beef	Seeding -20°C 1 week	/	0-0-1-2-2 (1,0)		+	1	a
2015	4276	Steak haché 10% MG congelé	Frozen ground beef 10% fat	*E. coli* O157:H7 Ad485	Ground beef	Seeding -20°C 1 week	/	0-2-4-0-0 (1,2)		+	1	a
2015	4277	Steak haché 15% MG congelé	Frozen ground beef 15% fat	*E. coli* O157:H7 Ad485	Ground beef	Seeding -20°C 1 week	/	0-2-4-0-0 (1,2)		-	1	a
2015	4278	Steak haché 15% MG congelé	Frozen ground beef 15% fat	*E. coli* O157:H7 Ad486	Ground beef	Seeding -20°C 1 week	/	0-2-1-3-0 (1,2)		-	1	a
2015	119	Steak haché 20% MG congelé	Frozen ground beef 20% fat	*E. coli* O157:H7 Ad975	Beef meat	Seeding -20°C 1 week	/	2-3-0-2-0 (1,4)		-	1	a
2015	120	Egréné de bœuf congelé	Frozen ground beef	*E. coli* O157:H7 Ad1071	Ground beef	Seeding -20°C 1 week	/	1-2-0-3-1 (1,4)		+	1	a
2015	121	Steak haché façon bouchère 15% MG congelé	Frozen ground beef 15% fat	*E. coli* O157:H7 Ad585	Ground beef	Seeding -20°C 1 week	/	2-0-1-0-2 (1,0)		+	1	a
2015	297	Steak haché congelé	Frozen ground beef	*E. coli* O157:H7 Ad487	Ground beef	Seeding -20°C 1 week	/	1-1-1-1-1 (1,0)		+	1	a
2022	597	Haché de porc nature	Chilled pork minced	*E. coli* O157:H7 LS3	Clinic	Seeding 4°C 48h	/	2-4-5-0-3	2,8	+	1	a
2022	598	Haché de porc nature	Chilled pork minced	*E. coli* O157:H7 AZRS15	Clinic	Seeding 4°C 48h	/	1-5-7-3-3	3,8	-	1	a
2022	599	Palets de porc nature	Chilled pork minced	*E. coli* O157:H7 AZ06RP	Clinic	Seeding 4°C 48h	/	2-1-0-4-1	1,6	+	1	a
2022	935	Palets de porc nature surgelés	Frozen minced pork	*E. coli* O157:H7 Ad1501	Meat	Seeding -20°C 2 weeks	/	1-2-6-1-2	2,4	-	1	a
2022	937	Palets de porc nature surgelés	Frozen minced pork	*E. coli* O157:H7 Ad1501	Meat	Seeding -20°C 2 weeks	/	1-2-6-1-2	2,4	-	1	a
2022	1268	Haché de porcs surgelés	Frozen minced pork	*E. coli* O157:H7 Ad583	Ground beef	Seeding -20°C 2 weeks	/	5-2-2-3-4	3,2	-	1	a
2022	1269	Haché de porc nature surgelé	Frozen minced pork	*E. coli* O157:H7 Ad583	Ground beef	Seeding -20°C 2 weeks	/	5-2-2-3-4	3,2	-	1	a
2022	1270	Haché de porc nature surgelé	Frozen minced pork	*E. coli* O157:H7 Ad587	Ground meat	Seeding -20°C 2 weeks	/	4-3-2-2-5	3,2	+	1	a
2022	1271	Haché de porcs surgelés	Frozen minced pork	*E. coli* O157:H7 Ad587	Ground meat	Seeding -20°C 2 weeks	/	4-3-2-2-5	3,2	+	1	a
2022	1417	Haché de porc frais	Fresh minced pork	*E. coli* O157:H7 Ad683	Meat product	Seeding 4°C 72h	/	2-1-0-3-1	1,4	+	1	a
2022	1418	Haché de porc frais	Fresh minced pork	*E. coli* O157:H7 Ad933	Meat product	Seeding 4°C 72h	/	4-3-0-0-0	1,4	+	1	a
2022	1419	Palets de porc nature frais	Fresh minced pork	*E. coli* O157:H7 Ad976	Meat product	Seeding 4°C 72h	/	5-0-5-3-3	3,2	+	1	a
2015	3979	Steak haché aux oignons 15% MG congelé	Frozen ground beef with onions 15% fat	*E. coli* O157:H7 Ad564	Ground beef	-20°C / 6 days	1,1	1-2-4-8-3 (3,6)		+	1	b
2015	3980	Boulettes aux oignons 15% MG congelé	Frozen beef balls with onions 15% fat	*E. coli* O157:H7 Ad564	Ground beef	-20°C / 6 days	1,1	1-2-4-8-3 (3,6)		+	1	b
2015	3981	Boulettes à l'orientale 15% MG congelé	Frozen seasoned beef balls 15% fat	*E. coli* O157:H7 Ad564	Ground beef	-20°C / 6 days	1,1	1-2-4-8-3 (3,6)		+	1	b
2015	3982	Boulettes natures 15% MG	Beef balls 15% fat	*E. coli* O157:H7 Ad487	Ground beef	4°C / 6 days	1,3	4-2-1-1-4 (2,4)		+	1	b
2015	4170	Effeuillé de charolais	Beef meat	*E. coli* O157:H7 Ad683	Beef balls	Seeding 4°C 48h	/	0-1-0-2-1	0,8	+	1	b
2015	4171	Pavé de bœuf mariné à l'échalote	Seasoned beef meat	*E. coli* O157:H7 Ad683	Beef balls	Seeding 4°C 48h	/	0-1-0-2-1	0,8	+	1	b
2015	4172	Pavé de bœuf mariné aux 3 poivres	Seasoned beef meat	*E. coli* O157:H7 Ad924	Ground beef	Seeding 4°C 48h	/	0-2-1-0-1 (0,8)		+	1	b
2015	4173	Carpaccio de bœuf	Carpaccio	*E. coli* O157:H7 Ad924	Ground beef	Seeding 4°C 48h	/	0-2-1-0-1 (0,8)		+	1	b
2015	4279	Steak haché oignon congelé	Frozen ground beef with onions 15% fat	*E. coli* O157:H7 Ad486	Ground beef	Seeding -20°C 1 week	/	0-2-1-3-0 (1,2)		-	1	b
2015	4280	Effeuillé de charolais congelé	Frozen beef meat	*E. coli* O157:H7 Ad561	Ground beef	Seeding -20°C 1 week	/	2-1-2-2-1 (1,6)		+	1	b
2015	4281	Boulettes boeuf oignon congelées	Frozen beef balls with onions	*E. coli* O157:H7 Ad561	Ground beef	Seeding -20°C 1 week	/	2-1-2-2-1 (1,6)		-	1	b
2015	4282	Boulettes orientales congelées	Frozen seasoned beef balls	*E. coli* O157:H7 Ad562	Ground beef	Seeding -20°C 1 week	/	0-1-0-1-2 (0,8)		-	1	b
2015	298	Pavé de bœuf mariné à l'échalote congelé	Frozen seasoned beef meat	*E. coli* O157:H7 Ad487	Ground beef	Seeding -20°C 1 week	/	1-1-1-1-1 (1,0)		+	1	b
2022	676	Farce à tomate surgelée	Frozen seasoned ground pork meat	*E. coli* O157:H7AMVT6	Clinic	Seeding -20°C 2 weeks	/	4-6-6-2-2	4,0	-	1	b
2022	677	Chair à saucisse surgelée	Frozen seasoned ground pork meat	*E. coli* O157:H7AMVT6	Clinic	Seeding -20°C 2 weeks	/	4-6-6-2-2	4,0	+	1	b
2022	678	Farce à tomate surgelée	Frozen seasoned ground pork meat	*E. coli* O157:H7 LS56	Clinic	Seeding -20°C 2 weeks	/	6-0-3-3-8	4,0	+	1	b
2022	850	Saucisses natures	Raw pork meat	*E. coli* O157:H7 Ad683	Meat	Seeding 4°C 48h	/	0-0-3-0-4	1,4	+	1	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g				
								Numeration	Mean			
2022	**851**	**Saucisses natures**	**Raw pork meat**	*E. coli* O157:H7 803	Meat	Seeding 4°C 48h	/	3-0-6-4-2	3,0	+	1	b
2022	**852**	**Saucisses aux herbes**	**Raw seasoned pork meat**	*E. coli* O157:H7 803	Meat	Seeding 4°C 48h	/	3-0-6-4-2	3,0	+	1	b
2015	**3983**	**Tournedos de boeuf**	**Beef trim**	*E. coli* O157:H7 Ad487	Ground beef	4°C / 6 days	1,3	4-2-1-1-4 (2,4)		+	1	c
2015	**3984**	**Bavette d'aloyau**	**Beef trim**	*E. coli* O157:H7 Ad488	Ground beef	4°C / 6 days	1,1	3-4-7-3-1 (3,6)		+	1	c
2015	**3985**	**Biftek**	**Beef trim**	*E. coli* O157:H7 Ad488	Ground beef	4°C / 6 days	1,1	3-4-7-3-1 (3,6)		+	1	c
2015	**4167**	**Entrecôte bœuf**	**Beef trim**	*E. coli* O157:H7 Ad559	Ground beef	Seeding 4°C 48h	/	0-0-1-2-2 (1,0)		+	1	c
2015	**4168**	**Tournedos de boeuf**	**Beef trim**	*E. coli* O157:H7 Ad560	Ground beef	Seeding 4°C 48h	/	2-3-1-0-3 (1,8)		+	1	c
2015	**4169**	**Biftek de bavette d'aloyau**	**Beef trim**	*E. coli* O157:H7 Ad560	Ground beef	Seeding 4°C 48h	/	2-3-1-0-3 (1,8)		-	1	c
2015	**4283**	**Entrecôte bœuf congelée**	**Frozen beef trim**	*E. coli* O157:H7 Ad562	Ground beef	Seeding -20°C 1 week	/	0-1-0-1-2 (0,8)		-	1	c
2015	**4284**	**Bavette d'aloyau congelée**	**Frozen beef trim**	*E. coli* O157:H7 Ad1248	Ground beef	Seeding -20°C 1 week	/	2-1-1-0-1 (1,0)		+	1	c
2015	**4285**	**Tournedos de boeuf congelé**	**Frozen beef trim**	*E. coli* O157:H7 Ad1248	Ground beef	Seeding -20°C 1 week	/	2-1-1-0-1 (1,0)		-	1	c
2015	**113**	**Faux filet congelé**	**Frozen beef trim**	*E. coli* O157:H7 Ad975	Beef meat	Seeding -20°C 1 week	/	2-3-0-2-0 (1,4)		-	1	c
2015	**114**	**Entrecôte bœuf congelée**	**Frozen beef trim**	*E. coli* O157:H7 Ad1071	Ground beef	Seeding -20°C 1 week	/	1-2-0-3-1 (1,4)		+	1	c
2015	**115**	**Faux filet congelé**	**Frozen beef trim**	*E. coli* O157:H7 Ad585	Ground beef	Seeding -20°C 1 week	/	2-0-1-0-2 (1,0)		+	1	c
2015	**117**	**Bavette congelée**	**Frozen beef trim**	*E. coli* O157:H7 Ad1174	Ground beef	Seeding -20°C 1 week	/	0-0-0-0-3 (0,6)		+	1	c
2015	**296**	**Entrecôte bœuf congelé**	**Frozen beef trim**	*E. coli* O157:H7 Ad487	Ground beef	Seeding -20°C 1 week	/	1-1-1-1-1 (1,0)		+	1	c
2022	**600**	**Côte échine de porc**	**Chilled pork trim**	*E. coli* O157:H7 LS3	Clinic	Seeding 4°C 48h	/	2-4-5-0-3	2,8	+	1	c
2022	**601**	**Tranches de filet de porc**	**Chilled pork trim**	*E. coli* O157:H7 AZRS15	Clinic	Seeding 4°C 48h	/	1-5-7-3-3	3,8	-	1	c
2022	**602**	**Poitrine de porc**	**Chilled pork trim**	*E. coli* O157:H7 AZ06RP	Clinic	Seeding 4°C 48h	/	2-1-0-4-1	1,6	+	1	c
2022	**679**	**Sauté de porc surgelé**	**Frozen pork trim**	*E. coli* O157:H7 LS56	Clinic	Seeding -20°C 2 weeks	/	6-0-3-3-8	4,0	+	1	c
2022	**680**	**Sauté de porc surgelé**	**Frozen pork trim**	*E. coli* O157:H7 Ad933	Meat	Seeding -20°C 2 weeks	/	3-3-3-4-1	2,8	+	1	c
2022	**681**	**Filet mignon de porc surgelé**	**Frozen pork trim**	*E. coli* O157:H7 Ad933	Meat	Seeding -20°C 2 weeks	/	3-3-3-4-1	2,8	+	1	c
2022	**603**	**Poulet curry avec riz**	**Hot meal: curry and rice**	*E. coli* O157:H7 LS3	Clinic	Seeding 4°C 48h	/	2-4-5-0-3	2,8	+	5	a
2022	**604**	**Poulet curry avec riz**	**Hot meal: curry and rice**	*E. coli* O157:H7 AZRS15	Clinic	Seeding 4°C 48h	/	1-5-7-3-3	3,8	-	5	a
2022	**605**	**Lasagnes**	**Hot meal: lasagnes**	*E. coli* O157:H7 BV2	Slaughterhouse	Seeding 4°C 48h	/	2-4-3-0-2	2,2	+	5	a
2022	**606**	**Tagliatelles carbonara**	**Hot meal: bacon pasta cream**	*E. coli* O157:H7 BV2	Slaughterhouse	Seeding 4°C 48h	/	2-4-3-0-2	2,2	+	5	a
2022	**607**	**Tagliatelles carbonara**	**Hot meal: bacon pasta cream**	*E. coli* O157:H7 769	Ground meat	Seeding 4°C 48h	/	1-2-1-5-5	2,8	+	5	a
2022	**810**	**Chili con carné**	**Hot meal: Chili Con Carne**	*E. coli* O157:H7 ATKP8	Clinic	Spiking 15 min 56°C	1,0	5-4-3-0-3	3,0	-	5	a
2022	**811**	**Chili con carné**	**Hot meal: Chili Con Carne**	*E. coli* O157:H7 A425TK	Clinic	Spiking 15 min 56°C	0,9	2-3-2-2-2	2,2	+	5	a
2022	**812**	**Gratin d'endives**	**Hot meal: chicory gratin**	*E. coli* O157:H7 A425TK	Clinic	Spiking 15 min 56°C	0,9	2-3-2-2-2	2,2	+	5	a
2022	**813**	**Gratin d'endives**	**Hot meal: chicory gratin**	*E. coli* O157:H7 435	Meat	Spiking 15 min 56°C	1,0	1-3-3-2-1	2,0	+	5	a
2022	**814**	**Filet de poulet et pommes de terre cuisinées**	**Hot meal: chicken and potatoes**	*E. coli* O157:H7 435	Meat	Spiking 15 min 56°C	1,0	1-3-3-2-1	2,0	-	5	a
2022	**1028**	**Blanquette de poulet, riz, légumes**	**Hot meal: chicken, rice, vegetables**	*E. coli* O157:H7 Ad3118	Sprout leek seeds	Seeding 4°C 48h	/	1-5-10-2-4	4,4	+	5	a
2022	**1030**	**Daube provençale au bœuf**	**Hot meal: beef, vegetables**	*E. coli* O157:H7 BD4	Environmental sample	Seeding 4°C 48h	/	2-2-3-1-2	2,0	-	5	a
2022	**1031**	**Blanquette de veau, riz**	**Hot meal: veal, rice**	*E. coli* O157:H7 BD4	Environmental sample	Seeding 4°C 48h	/	2-2-3-1-2	2,0	+	5	a
2022	**1032**	**Daube provençale au bœuf**	**Hot meal: beef, vegetables**	*E. coli* O157:H7 AR15	Environmental sample	Seeding 4°C 48h	/	2-3-4-3-0	2,4	+	5	a
2022	**1033**	**Blanquette de veau, riz**	**Hot meal: veal, rice**	*E. coli* O157:H7 AR15	Environmental sample	Seeding 4°C 48h	/	2-3-4-3-0	2,4	+	5	a
2022	**608**	**Sandwich jambon beurre**	**RTE: sandwich (ham)**	*E. coli* O157:H7 AZRS15	Clinic	Seeding 4°C 48h	/	1-5-7-3-3	3,8	-	5	b
2022	**609**	**Croque-Monsieur à poêler**	**RTRH: Croque Monsieur**	*E. coli* O157:H7 AZ06RP	Clinic	Seeding 4°C 48h	/	2-1-0-4-1	1,6	+	5	b
2022	**610**	**Croque-Monsieur à poêler**	**RTRH: Croque Monsieur**	*E. coli* O157:H7 769	Ground meat	Seeding 4°C 48h	/	1-2-1-5-5	2,8	+	5	b
2022	**611**	**Tarte aux poireaux**	**RTRH: leeks pie**	*E. coli* O157:H7 BV2	Slaughterhouse	Seeding 4°C 48h	/	2-4-3-0-2	2,2	+	5	b
2022	**612**	**Tarte aux poireaux**	**RTRH: leeks pie**	*E. coli* O157:H7 769	Ground meat	Seeding 4°C 48h	/	1-2-1-5-5	2,8	+	5	b
2022	**815**	**Sandwich jambon emmenthal**	**RTE: sandwich (ham and cheese)**	*E. coli* O157:H7 ATKP8	Clinic	Spiking 15 min 56°C	1,0	5-4-3-0-3	3,0	-	5	b
2022	**816**	**Sandwich jambon emmenthal**	**RTE: sandwich (ham and cheese)**	*E. coli* O157:H7 A425TK	Clinic	Spiking 15 min 56°C	0,9	2-3-2-2-2	2,2	+	5	b
2022	**817**	**Quiche Lorraine**	**RTRH: Quiche Lorraine**	*E. coli* O157:H7 ATKP8	Clinic	Spiking 15 min 56°C	1,0	5-4-3-0-3	3,0	-	5	b

Year of analysis	Sample N°	Product (French name)	Product	Artificial contaminations						Global result	Category	Type
				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g				
								Numeration	Mean			
2022	818	Quiche Lorraine	RTRH: Quiche Lorraine	*E. coli* O157:H7 435	Meat	Spiking 15 min 56°C	1,0	1-3-3-2-1	2,0	+	5	b
2022	819	Salade pâtes poulet œuf	RTE: salad pasta chicken eggs	*E. coli* O157:H7 435	Meat	Spiking 15 min 56°C	1,0	1-3-3-2-1	2,0	+	5	b
2022	1029	Tarte aux poireaux	RTRH: leek pies	*E. coli* O157:H7 Ad3118	Sprout leek seeds	Seeding 4°C 48h	/	1-5-10-2-4	4,4	+	5	b
2022	1363	Sandwich jambon emmenthal	RTE: sandwich (ham and cheese)	*E. coli* O157:H7 1331-100	Meat product	Seeding 4°C 48h	/	1-1-3-1-0	1,2	-	5	b
2022	1364	Sandwich jambon cheddar	RTE: sandwich (ham and cheese)	*E. coli* O157:H7 12-62	Meat product	Seeding 4°C 48h	/	2-1-0-4-1	1,6	-	5	b
2022	1420	Sandwich jambon beurre	RTE: sandwich (ham and butter)	*E. coli* O157:H7 Ad683	Meat product	Seeding 4°C 72h	/	2-1-0-3-1	1,4	+	5	b
2022	1421	Sandwich jambon beurre	RTE: sandwich (ham and butter)	*E. coli* O157:H7 Ad933	Meat product	Seeding 4°C 72h	/	4-3-0-0-0	1,4	+	5	b
2022	613	Jambon de poulet cuit	Cooked chicken meat	*E. coli* O157:H7 LS3	Clinic	Seeding 4°C 48h	/	2-4-5-0-3	2,8	-	5	c
2022	614	Roti de bœuf cuit	Cooked beef meat	*E. coli* O157:H7 AZ06RP	Clinic	Seeding 4°C 48h	/	2-1-0-4-1	1,6	-	5	c
2022	615	Roti de bœuf cuit	Cooked beef meat	*E. coli* O157:H7 769	Ground meat	Seeding 4°C 48h	/	1-2-1-5-5	2,8	+	5	c
2022	616	Jambon de porc	Cooked pork meat	*E. coli* O157:H7 BV2	Slaughterhouse	Seeding 4°C 48h	/	2-4-3-0-2	2,2	-	5	c
2022	617	Jambon de porc	Cooked pork meat	*E. coli* O157:H7 769	Ground meat	Seeding 4°C 48h	/	1-2-1-5-5	2,8	-	5	c
2022	820	Roti de bœuf cuit	Cooked beef meat	*E. coli* O157:H7 ATKP8	Clinic	Spiking 15 min 56°C	1,0	5-4-3-0-3	3,0	-	5	c
2022	821	Roti de bœuf cuit	Cooked beef meat	*E. coli* O157:H7 A425TK	Clinic	Spiking 15 min 56°C	0,9	2-3-2-2-2	2,2	+	5	c
2022	822	Roti de porc	Cooked pork meat	*E. coli* O157:H7 ATKP8	Clinic	Spiking 15 min 56°C	1,0	5-4-3-0-3	3,0	-	5	c
2022	823	Roti de porc	Cooked pork meat	*E. coli* O157:H7 A425TK	Clinic	Spiking 15 min 56°C	0,9	2-3-2-2-2	2,2	+	5	c
2022	824	Roti de poulet	Cooked chicken meat	*E. coli* O157:H7 435	Meat	Spiking 15 min 56°C	1,0	1-3-3-2-1	2,0	-	5	c
2022	1034	Roti de poulet	Cooked chicken meat	*E. coli* O157:H7 Ad2222	Meat	Seeding 4°C 48h	/	1-3-2-1-1	1,6	-	5	c
2022	1035	Blanc de poulet	Cooked chicken meat	*E. coli* O157:H7 Ad2222	Meat	Seeding 4°C 48h	/	1-3-2-1-1	1,6	-	5	c
2022	1036	Roti de poulet	Cooked chicken meat	*E. coli* O157:H7 1211-1	Meat	Seeding 4°C 48h	/	3-2-2-1-2	2,0	+	5	c
2022	1037	Blanc de poulet	Cooked chicken meat	*E. coli* O157:H7 1211-1	Meat	Seeding 4°C 48h	/	3-2-2-1-2	2,0	-	5	c
2022	1038	Jambon cuit	Cooked pork meat	*E. coli* O157:H7 Ad2222	Meat	Seeding 4°C 48h	/	1-3-2-1-1	1,6	+	5	c
2022	1039	Jambon cuit	Cooked pork meat	*E. coli* O157:H7 Ad976	Meat	Seeding 4°C 48h	/	3-2-4-2-5	3,2	+	5	c
2022	1040	Roti de bœuf doré au four	Cooked beef meat	*E. coli* O157:H7 Ad976	Meat	Seeding 4°C 48h	/	3-2-4-2-5	3,2	-	5	c
2022	1041	Roti de bœuf doré au four	Cooked beef meat	*E. coli* O157:H7 1211-1	Meat	Seeding 4°C 48h	/	3-2-2-1-2	2,0	+	5	c
2022	1132	Rosbeef cuit	Cooked beef meat	*E. coli* O157:H7 AR15	Slaughterhouse	Seeding 4°C 48h	/	4-1-4-2-1	2,4	+	5	c
2022	1133	Roi de bœuf	Cooked beef meat	*E. coli* O157:H7 B177	Slaughterhouse	Seeding 4°C 48h		4-6-74-5	5,2	+	5	c
2022	1134	Roti de bœuf	Cooked beef meat	*E. coli* O157:H7 AV36	Slaughterhouse	Seeding 4°C 48h		4-2-1-3-3	2,6	+	5	c
2022	1135	Blanc de poulet	Cooked chicken meat	*E. coli* O157:H7 AV36	Slaughterhouse	Seeding 4°C 48h		4-2-1-3-3	2,6	-	5	c
2022	1136	Blanc de poulet	Cooked chicken meat	*E. coli* O157:H7 AR15	Slaughterhouse	Seeding 4°C 48h	/	4-1-4-2-1	2,4	+	5	c
2022	1142	Blanc de poulet	Cooked chicken meat	*E. coli* O157:H7 B177	Slaughterhouse	Seeding 4°C 48h		4-6-74-5	5,2	-	5	c
2022	620	Lait pasteurisé de brebis	Pasteurised ewe milk	*E. coli* O157:H7 Ad2676	Dairy product	Seeding 4°C 48h	/	1-0-3-1-2	1,4	+	6	a
2022	621	Lait pasteurisé de brebis	Pasteurised ewe milk	*E. coli* O157:H7 Ad2838	Cheese	Seeding 4°C 48h	/	1-2-3-6-3	3,0	+	6	a
2022	622	Lait pasteurisé de vache	Pasteurised cow milk	*E. coli* O157:H7 Ad3101	Cheese	Seeding 4°C 48h	/	3-1-1-1-3	1,8	+	6	a
2022	828	Lait frais pasteurisé de vache	Pasteurised cow milk	*E. coli* O157:H7 Ad2843	Raw milk	Spiking 15 min 56°C	0,5	3-1-3-3-5	3,0	+	6	a
2022	829	Lait frais pasteurisé de chèvre	Pasteurised goat milk	*E. coli* O157:H7 Ad3185	Cheese	Spiking 15 min 56°C	0,8	4-0-2-2-3	2,2	+	6	a
2022	858	Lait frais 1/2 écrémé pasteurisé de vache	Pasteurised cow milk	*E. coli* O157:H7 Ad3038	Cheese	Seeding 4°C 48h	/	0-1-1-2-3	1,4	+	6	a
2022	859	Lait frais 1/2 écrémé pasteurisé de vache	Pasteurised cow milk	*E. coli* O157:H7 Ad2846	Cheese	Seeding 4°C 48h	/	3-2-1-1-1	1,6	+	6	a
2022	860	Lait frais 1/2 écrémé pasteurisé de brebis	Pasteurised ewe milk	*E. coli* O157:H7 Ad3101	Cheese	Seeding 4°C 48h	/	3-2-1-3-3	2,4	-	6	a
2022	861	Lait frais entier pasteurisé de chèvre	Pasteurised goat milk	*E. coli* O157:H7 Ad2978	Cheese	Seeding 4°C 48h	/	0-0-3-1-4	1,6	-	6	a
2022	862	Lait frais entier pasteurisé de vache	Pasteurised cow milk	*E. coli* O157:H7 Ad2846	Cheese	Seeding 4°C 48h	/	3-2-1-1-1	1,6	-	6	a
2022	1102	Lait pasteurisé de vache	Pasteurised cow milk	*E. coli O157:H7* Ad2676	Dairy product	Spiking 15 min 56°C	0,7	4-4-4-4-3	3,8	+	6	a
2022	1103	Lait pasteurisé de vache	Pasteurised cow milk	*E. coli* O157:H7 Ad3014	Goat milk	Spiking 15 min 56°C	0,7	1-2-4-4-3	2,8	+	6	a
2022	1104	Lait demi écrémé pasteurisé de vache	Pasteurised cow milk	*E. coli O157:H7* Ad2676	Dairy product	Spiking 15 min 56°C	0,7	4-4-4-4-3	3,8	+	6	a
2022	1105	Lait demi écrémé pasteurisé de vache	Pasteurised cow milk	*E. coli* O157:H7 Ad3185	Cheese	Spiking 15 min 56°C	0,5	1-1-0-4-4	2,0	-	6	a

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				Strain	Origin	Injury protocol	Injury measurement	Inoculation level/25g				
								Numeration	Mean			
2022	**1106**	**Lait pasteurisé de chèvre**	**Pasteurised goat milk**	*E. coli* O157:H7 Ad2838	Dairy product	Spiking 15 min 56°C	0,6	3-2-3-2-4	2,8	+	6	a
2022	**1107**	**Lait pasteurisé de chèvre**	**Pasteurised goat milk**	*E. coli* O157:H7 Ad3014	Goat milk	Spiking 15 min 56°C	0,7	1-2-4-4-3	2,8	+	6	a
2022	**1108**	**Lait pasteurisé de brebis**	**Pasteurised ewe milk**	*E. coli* O157:H7 Ad3101	Cheese	Spiking 15 min 56°C	0,8	1-3-3-3-3	2,6	+	6	a
2022	**1109**	**Lait pasteurisé de brebis**	**Pasteurised ewe milk**	*E. coli* O157:H7 Ad3185	Cheese	Spiking 15 min 56°C	0,5	1-1-0-4-4	2,0	+	6	a
2022	**618**	**Camembert pasteurisé**	**Pasteurised cow milk cheese**	*E. coli* O157:H7 Ad2676	Dairy product	Seeding 4°C 48h	/	1-0-3-1-2	1,4	-	6	b
2022	**619**	**Emmental pasteurisé**	**Pasteurised cow milk cheese**	*E. coli* O157:H7 Ad3101	Cheese	Seeding 4°C 48h	/	3-1-1-1-3	1,8	-	6	b
2022	**825**	**Bûche de chèvre pasteurisée**	**Pasteurised goat milk cheese**	*E. coli* O157:H7 Ad3185	Cheese	Spiking 15 min 56°C	0,8	4-0-2-2-3	2,2	+	6	b
2022	**826**	**Fromage de brebis pasteurisée**	**Pasteurised ewe milk cheese**	*E. coli* O157:H7 Ad3185	Cheese	Spiking 15 min 56°C	0,8	4-0-2-2-3	2,2	-	6	b
2022	**827**	**Brie au lait de vache pasteurisé**	**Pasteurised cow milk cheese**	*E. coli* O157:H7 Ad2843	Raw milk	Spiking 15 min 56°C	0,5	3-1-3-3-5	3,0	+	6	b
2022	**853**	**Bleu au lait de vache pasteurisé**	**Pasteurised cow milk cheese**	*E. coli* O157:H7 Ad3101	Cheese	Seeding 4°C 48h	/	3-2-1-3-3	2,4	+	6	b
2022	**854**	**Crottin de chèvre au lait pasteurisé**	**Pasteurised goat milk cheese**	*E. coli* O157:H7 Ad2978	Cheese	Seeding 4°C 48h	/	0-0-3-1-4	1,6	+	6	b
2022	**855**	**Langres au lait de vache pasteurisé**	**Pasteurised cow milk cheese**	*E. coli* O157:H7 Ad3038	Cheese	Seeding 4°C 48h	/	0-1-1-2-3	1,4	+	6	b
2022	**856**	**Pavé du Lot au lait de chèvre pasteurisé**	**Pasteurised goat milk cheese**	*E. coli* O157:H7 Ad2978	Cheese	Seeding 4°C 48h	/	0-0-3-1-4	1,6	-	6	b
2022	**857**	**Manchego au lait pasteurisé de brebis**	**Pasteurised ewe milk cheese**	*E. coli* O157:H7 Ad2846	Cheese	Seeding 4°C 48h	/	3-2-1-1-1	1,6	+	6	b
2022	**1110**	**Camembert au lait de vache pasteurisé**	**Pasteurised cow milk cheese**	*E. coli* O157:H7 Ad3185	Cheese	Spiking 15 min 56°C	0,5	1-1-0-4-4	2,0	+	6	b
2022	**1111**	**Camembert au lait de vache pasteurisé**	**Pasteurised cow milk cheese**	*E. coli O157:H7* Ad2676	Dairy product	Spiking 15 min 56°C	0,7	4-4-4-4-3	3,8	+	6	b
2022	**1112**	**Camembert au lait de vache pasteurisé**	**Pasteurised cow milk cheese**	*E. coli* O157:H7 Ad3014	Goat milk	Spiking 15 min 56°C	0,7	1-2-4-4-3	2,8	+	6	b
2022	**1113**	**Fromage frais au lait de chèvre pasteurisé**	**Pasteurised goat milk cheese**	*E. coli* O157:H7 Ad3014	Goat milk	Spiking 15 min 56°C	0,7	1-2-4-4-3	2,8	+	6	b
2022	**1114**	**Fromage frais au lait de chèvre pasteurisé**	**Pasteurised goat milk cheese**	*E. coli* O157:H7 Ad2838	Dairy product	Spiking 15 min 56°C	0,6	3-2-3-2-4	2,8	+	6	b
2022	**1115**	**Fromage de chèvre au lait pasteurisé**	**Pasteurised goat milk cheese**	*E. coli* O157:H7 Ad2838	Dairy product	Spiking 15 min 56°C	0,6	3-2-3-2-4	2,8	+	6	b
2022	**1116**	**Fromage de brebis affiné au lait pasteurisé**	**Pasteurised ewe milk**	*E. coli* O157:H7 Ad3101	Cheese	Spiking 15 min 56°C	0,8	1-3-3-3-3	2,6	+	6	b
2022	**1117**	**Fromage de brebis affiné au lait pasteurisé**	**Pasteurised ewe milk**	*E. coli* O157:H7 Ad3185	Cheese	Spiking 15 min 56°C	0,5	1-1-0-4-4	2,0	+	6	b
2022	**1118**	**Fromage au lait de brebis pasteurisé**	**Pasteurised ewe milk cheese**	*E. coli* O157:H7 Ad2676	Dairy product	Spiking 15 min 56°C	0,7	4-4-4-4-3	3,8	+	6	b
2022	**1137**	**Fromage pasteurisé au lait de vache**	**Pasteurised cow milk cheese**	*E. coli* O157:H7 Ad2834	Cheese	Seeding 4°C 48h		5-3-4-3-4	3,8	-	6	b
2022	**1138**	**Fromage pasteurisé au lait de vache**	**Pasteurised cow milk cheese**	*E. coli* O157:H7 Ad2834	Cheese	Seeding 4°C 48h		5-3-4-3-4	3,8	+	6	b
2022	**1139**	**Fromage pasteurisé au lait de vache**	**Pasteurised cow milk cheese**	*E. coli* O157:H7 Ad3016	Milk	Seeding 4°C 48h		2-2-2-1-2	1,8	-	6	b
2022	**1140**	**Fromage pasteurisé au lait de brebis**	**Pasteurised ewe milk**	*E. coli* O157:H7 Ad2834	Cheese	Seeding 4°C 48h		5-3-4-3-4	3,8	+	6	b
2022	**1141**	**Fromage pasteurisé au lait de brebis**	**Pasteurised ewe milk**	*E. coli* O157:H7 Ad3016	Milk	Seeding 4°C 48h		2-2-2-1-2	1,8	-	6	b

Appendix 4 – Sensitivity study: raw data

Bold typing : artificially inoculated samples

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

m:	minority level of target analyte
M :	majority level of target analyte
p:	pure culture level of target analyte
1/2 :	50% level of target analyte
(x):	number of colonies in the plate
-:	no typical colonies but presence of background microflora
St:	plate without any colony
d:	doubtful result
NC:	non-characteristic colony onto nutritive agar
A+:	auto-agglutinable strain
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND :	positive presumptive negative deviation
*:	Negative Microgen Latex O157 test with one colony if its size is small, in this case several colonies are needed to obtain a positive latex test

RAW BEEF AND PORK MEAT (seasoned or not)																													
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				IMS 6h		IMS 24h		Final Result	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex / Indol)	Final result	Agree-ment Ref/Alt	**Reference method confirmatory test (IMS)**	O.D..	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex)	Final result	Agree-ment Ref/Alt		
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157																				
2015	**3976**	**Egréné de bœuf congelé**	**Frozen ground beef**	+ p	+ p	/	/	+	2,799	+	+ m	+ 1/2	+/+	+	+	**PA**	/	2,932	+	+ p	+ 1/2	+/+	+	+	**PA**	1	a
2015	**3977**	**Steak haché 15% MG congelé**	**Frozen ground beef 15% fat**	+ p	+ p	/	/	+	2,788	+	+ M	+ 1/2	+/+	+	+	**PA**	/	2,903	+	+ p	+ 1/2	+/+	+	+	**PA**	1	a
2015	**3978**	**Steak haché 10% MG congelé**	**Frozen ground beef 10% fat**	+ p	+ M	/	/	+	2,842	+	+ 1/2	+ m	+/+	+	+	**PA**	/	2,900	+	+ 1/2	+ m	+/+	+	+	**PA**	1	a
2015	**4164**	**Viande hachée pur bœuf 5% MG congelée**	**Frozen ground beef 5% fat**	st	st	+ md	-	+	0,068	-	-	+ 1/2	- (x5)	- (x5)	-	**ND**	-	0,064	-	-	+ 1/2	- (X5)	- (X5)	-	**ND**	1	a
2015	**4165**	**Tartare de bœuf congelé**	**Frozen ground beef**	st	-	-	-	-	2,750	+	+ 1/2	-	+/+	+	+	**PD**	/	2,767	+	+ M	-	+/+	+	+	**PD**	1	a
2015	**4166**	**Viande hachée pur bœuf 15% MG congelée**	**Frozen ground beef 15% fat**	+ p	+ p	/	/	+	2,77	+	+ p	+ M	+/+	+	+	**PA**	/	2,708	+	+ p	+ M	+/+	+	+	**PA**	1	a
2015	**4276**	**Steak haché 10% MG congelé**	**Frozen ground beef 10% fat**	st	st	st	-	-	2,678	+	+ p	+ 1/2	+/+	+	+	**PD**	/	2,886	+	+ p	+ 1/2	+/+	+	+	**PD**	1	a
2015	**4277**	**Steak haché 15% MG congelé**	**Frozen ground beef 15% fat**	st	-	st	-	-	0,074	-	-	-	/	/	-	**NA**	-									1	a
2015	**4278**	**Steak haché 15% MG congelé**	**Frozen ground beef 15% fat**	st	st	st	-	-	0,083	-	-	-	/	/	-	**NA**	-									1	a
2015	**119**	**Steak haché 20% MG congelé**	**Frozen ground beef 20% fat**	st	-	st	-	-	0,079	-	st	-	/	/	-	**NA**	-									1	a
2015	**120**	**Egréné de bœuf congelé**	**Frozen ground beef**	+p	+p	/	/	+	2,65	+	+ p	+ p	+/+	+	+	**PA**	/	2,842	+	+ p	+ M	+/+	+	+	**PA**	1	a
2015	**121**	**Steak haché façon bouchère 15% MG congelé**	**Frozen ground beef 15% fat**	st	-	st	-	-	2,699	+	+ M	+ md	+/+	+	+	**PD**	/	2,710	+	+ md	+ md	+/+	+	+	**PD**	1	a
2015	122	Steak haché 15% MG congelé	Frozen ground beef 15% fat	st	-	st	-	-	0,078	-	-	-	/	/	-	**NA**	-									1	a
2015	123	Steak haché 5% MG	Ground beef 5% fat	st	-	st	-	-	0,072	-	-	-	/	/	-	**NA**	-									1	a
2015	126	Viande hachée 15% MG	Ground beef 15% fat	st	-	-	-	-	0,082	-	-	-	/	/	-	**NA**	-									1	a
2015	**297**	**Steak haché congelé**	**Frozen ground beef**	+ pd	+ pd	+ p	+ 1/2	+	0,08	-	-	-	/	/	-	**ND**	-	0,098	-	-	-	/	/	-	**ND**	1	a
2015	670	Le Tartare façon brasserie	Ground beef	st	-	-	-	-	0,079	-	st	-	/	/	-	**NA**	-									1	a

♦ Analyses performed according to the COFRAC accreditation

RAW BEEF AND PORK MEAT (seasoned or not)																											
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				IMS 6h		IMS 24h		Final Result	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex / Indol)	Final result	Agree-ment Ref/Alt	**Reference method confirmatory test (IMS)**	O.D..	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex)	Final result	Agree-ment Ref/Alt		
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157																				
2015	671	Viande hachée fraiche pur bœuf 15%MG	Ground beef 15% fat	-	-	-	-	-	0,065	-	-	+ md	- (x5)	- (x5)	-	**NA**	-									1	a
2015	672	Viande hachée fraiche pur bœuf 5%MG	Ground beef 5% fat	st	-	-	-	-	0,062	-	st	-	/	/	-	**NA**	-									1	a
2015	673	Le haché moelleux à cuisiner congelé	Frozen ground beef	st	-	st	-	-	0,105	-	st	st	/	/	-	**NA**	-									1	a
2022	**597**	**Haché de porc nature**	**Chilled pork minced**	st	st	-	-	-	0,881	+	+M	+M	+/+	+	+	**PD**		0,606	+	+M	+M	+/+	+	+	**PD**	1	a
2022	**598**	**Haché de porc nature**	**Chilled pork minced**	st	st	-	-	-	0,020	-	-	-			-	**NA**	-									1	a
2022	**599**	**Palets de porc nature**	**Chilled pork minced**	+p	+p	/	/	+	1,730	+	+M	+M	+/+	+	+	**PA**		1,475	+	+M	+M	+/+	+	+	**PA**	1	a
2022	**935**	**Palets de porc nature surgelés**	**Frozen minced pork**	st	st	-	-	-	0,016	-	-	-			-	**NA**	-									1	a
2022	**937**	**Palets de porc nature surgelés**	**Frozen minced pork**	st	st	-	-	-	0,019	-	-	-			-	**NA**	-									1	a
2022	1143	Haché frais de porc	Chilled pork minced	st	st	-	-	-	0,018	-	-	-			-	**NA**	-									1	a
2022	**1268**	**Haché de porcs surgelés**	**Frozen minced pork**	st	-	+md (Latex -)	-	-	0,004	-	-	-			-	**NA**	-									1	a
2022	**1269**	**Haché de porc nature surgelé**	**Frozen minced pork**	st	st	-	-	-	0,005	-	-	-			-	**NA**	-									1	a
2022	**1270**	**Haché de porc nature surgelé**	**Frozen minced pork**	-	-	-	-	-	1,174	+	+1/2	-	+/+	+	+	**PD**		1,168	+	+md	+1/2	+/+	+	+	**PD**	1	a
2022	**1271**	**Haché de porcs surgelés**	**Frozen minced pork**	st	st	-	-	-	0,647	+	+M	+md	+/+	+	+	**PD**		0,71	+	+md	+m	+/+	+	+	**PD**	1	a
2022	**1417**	**Haché de porc frais**	**Fresh minced pork**	+p	+p	/	/	+	1,205	+	+M	+1/2	+/+	+	+	**PA**		0,783	+	+M	+1/2	+/+	+	+	**PA**	1	a
2022	**1418**	**Haché de porc frais**	**Fresh minced pork**	st	st	+M	+M	+	0,011	-	-	-			-	**ND**	-	0,017	-	-	-			-	**ND**	1	a
2022	**1419**	**Palets de porc nature frais**	**Fresh minced pork**	+p	+p	/	/	+	0,009	-	-	-			-	**ND**	-	0,010	-	-	-			-	**ND**	1	a
2015	**3979**	**Steak haché aux oignons 15% MG congelé**	**Frozen ground beef with onions 15% fat**	+ p	+ p	/	/	+	2,752	+	+ p	+ M	+/+	+	+	**PA**	/	2,793	+	+ p	+ M	+/+	+	+	**PA**	1	b
2015	**3980**	**Boulettes aux oignons 15% MG congelé**	**Frozen beef balls with onions 15% fat**	+ p	+ p	/	/	+	2,703	+	+ 1/2	-	+/+	+	+	**PA**	/	2,824	+	+ M	+ m(1)	+/+	+	+	**PA**	1	b

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				IMS 6h		IMS 24h		Final Result	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex / Indol)	Final result	Agree-ment Ref/Alt	**Reference method confirmatory test (IMS)**	O.D..	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex)	Final result	Agree-ment Ref/Alt		
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157																				
2015	**3981**	**Boulettes à l'orientale 15% MG congelé**	**Frozen seasoned beef balls 15% fat**	+ p	+ p	/	/	+	2,780	+	+ m	+ M	+/+	+	+	**PA**	/	2,801	+	+ p	+ 1/2	+/+	+	+	**PA**	1	b
2015	**3982**	**Boulettes natures 15% MG**	**Beef balls 15% fat**	+ p	+ p	/	/	+	2,752	+	+ p	+ p	+/+	+	+	**PA**	/	2,757	+	+ p	+ p	+/+	+	+	**PA**	1	b
2015	**4170**	**Effeuillé de charolais**	**Beef meat**	st	-	st	-	-	2,757	+	+ p	+ 1/2	+/+	+	+	**PD**	/	2,807	+	+ p	+ M	+*/+	+	+	**PD**	1	b
2015	**4171**	**Pavé de bœuf mariné à l'échalote**	**Seasoned beef meat**	+ p	+ 1/2	/	/	+	2,714	+	+ p	+ m	+/+	+	+	**PA**	/	2,770	+	+ m	+ md	+/+	+	+	**PA**	1	b
2015	**4172**	**Pavé de bœuf mariné aux 3 poivres**	**Seasoned beef meat**	+ p	+ 1/2	/	/	+	1,746	+	+ M IMS: +M	+ md (1) IMS: +md	- IMS:+/+	+	+	**PA**	/	2,137	+	+ 1/2	-	+/+	+	+	**PA**	1	b
2015	**4173**	**Carpaccio de bœuf**	**Carpaccio**	st	st	-	-	-	2,688	+	+ p	+ p	+/+	+	+	**PD**	/	2,780	+	+ p	+ p	+*/+	+	+	**PD**	1	b
2015	**4279**	**Steak haché oignon congelé**	**Frozen ground beef with onions 15% fat**	st	st	st	-	-	0,072	-	-	-	/	/	-	**NA**	-									1	b
2015	**4280**	**Effeuillé de charolais congelé**	**Frozen beef meat**	+ p	+ p	/	/	+	2,714	+	+ p	+ p	+/+	+	+	**PA**	/	2,818	+	+ p	+ p	+/+	+	+	**PA**	1	b
2015	**4281**	**Boulettes boeuf oignon congelées**	**Frozen beef balls with onions**	st	-	-	-	-	0,069	-	+	-	/	/	-	**NA**	-									1	b
2015	**4282**	**Boulettes orientales congelées**	**Frozen seasoned beef balls**	st	st	st	-	-	0,069	-	+ Md	+ Md	- (x10)	- (x10)	-	**NA**	-									1	b
2015	118	Boulettes de viande congelées	Frozen beef balls	st	st	st	-	-	0,072	-	st	-	/	/	-	**NA**	-									1	b
2015	**298**	**Pavé de bœuf mariné à l'échalote congelé**	**Frozen seasoned beef meat**	+ m	+ m	/	/	+	2,572	+	+ md IMS: + m	+ md IMS: + m	A+ IMS: +/+	A+ IMS: +	+	**PA**	/	2,740	+	+ m IMS: + m	+ m IMS: + m	A+ IMS: +/+	A+ IMS: +	+	**PA**	1	b
2015	664	Carpaccio parmesan	Carpaccio with cheese	st	st	st	st	-	0,075	-	st	st	/	/	-	**NA**	-									1	b
2015	665	Carpaccio olives	Carpaccio with olives	st	st	st	st	-	0,074	-	st	-	/	/	-	**NA**	-									1	b
2015	666	Pavé de rumsteck au poivre	Seasoned beef meat	-	-	-	-	-	0,074	-	-	-	/	/	-	**NA**	-									1	b
2015	667	Pavé de rumsteck à l'échalote	Seasoned beef meat	-	-	-	-	-	0,067	-	-	-	/	/	-	**NA**	-									1	b

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				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157																				
2015	668	Carpaccio de bœuf huile et éclats de noisettes	Carpaccio with oil and hazelnuts	st	st	st	-	-	0,071	-	st	st	/	/	-	**NA**	-									1	b
2015	669	Boulettes de bœuf	Beef balls	st	-	-	-	-	0,065	-	st	-	/	/	-	**NA**	-									1	b
2022	**676**	**Farce à tomate surgelée**	**Frozen seasoned ground pork meat**	st	st	-	-	-	0,028	-	-	-			-	**NA**	-									1	b
2022	**677**	**Chair à saucisse surgelée**	**Frozen seasoned ground pork meat**	+p	+p	/	/	+	1,862	+	+m	+m	+/+	+	+	**PA**		1,832	+	+m	+1/2	+/+	+	+	**PA**	1	b
2022	**678**	**Farce à tomate surgelée**	**Frozen seasoned ground pork meat**	st	st	-	-	-	0,925	+	+1/2	+1/2	+/+	+	+	**PD**		0,694	+	+m	+1/2	+/+	+	+	**PD**	1	b
2022	**850**	**Saucisses natures**	**Raw pork meat**	+p	+p	/	/	+	1,227	+	+M	+M	+/+	+	+	**PA**		1,663	+	+M	+M	+/+	+	+	**PA**	1	b
2022	**851**	**Saucisses natures**	**Raw pork meat**	+p	+p	/	/	+	0,012	-	-	-			-	**ND**	-	0,021	-	-	-			-	**ND**	1	b
2022	**852**	**Saucisses aux herbes**	**Raw seasoned pork meat**	+p	+p	/	/	+	1,283	+	+M	+M	+/+	+	+	**PA**		1,416	+	+1/2	+M	+/+	+	+	**PA**	1	b
2022	863	Saucisses natures	Raw pork meat	st	st	-	-	-	0,022	-	-	-			-	**NA**	-									1	b
2022	864	Saucisses aux herbes	Raw seasoned pork meat	st	st	-	-	-	0,018	-	-	-			-	**NA**	-									1	b
2022	1042	Farce à tomate fraiche	Seasoned fresh minced pork meat	-	+1/2d (Indol - x5/autoagglu + x5)	-	+Md (autoagglu + x5)	-	0,007/ 0,015/ 0,032	-/- /-	+1/2d	+1/2d	- (auto-agglu)	-	-	**NA**	-	0,018	-	-	-			-	**NA**	1	b
2022	1043	Chair à saucisse fraiche	Seasoned fresh minced pork meat	-	-	-	-	-	0,017	-	-	-			-	**NA**	-									1	b
2022	1144	Saucisses	Sausages	st	st	-	-	-	0,008	-	-	-			-	**NA**	-									1	b
2015	**3983**	**Tournedos de boeuf**	**Beef trim**	+ p	+ 1/2	/	/	+	2,742	+	+ p	-	+/+	+	+	**PA**	/	2,790	+	+ p	-	+/+	+	+	**PA**	1	c
2015	**3984**	**Bavette d'aloyau**	**Beef trim**	st	+ 1/2	+ p	+ m	+	2,710	+	+ m	+ md	+/+	+	+	**PA**	/	2,845	+	+ 1/2	+ md	+/+	+	+	**PA**	1	c
2015	**3985**	**Biftek**	**Beef trim**	+ p	+ M	/	/	+	2,719	+	+ Md	+ m	+*/+	+	+	**PA**	/	2,754	+	+ Md	+ md	+/+	+	+	**PA**	1	c
2015	**4167**	**Entrecôte bœuf**	**Beef trim**	st	st	st	-	-	2,73	+	+ p	+ p	+/+	+	+	**PD**	/	2,740	+	+ p	+ p	+*/+	+	+	**PD**	1	c
2015	**4168**	**Tournedos de boeuf**	**Beef trim**	+ p	+ p	/	/	+	0,11	-	+ p	+ p	- (x10)	- (x10)	-	**ND**	-	0,098	-	+ p	+ p	- (X10)	- (X10)	-	**ND**	1	c
2015	**4169**	**Biftek de bavette d'aloyau**	**Beef trim**	st	-	-	-	-	0,084	-	-	-	/	/	-	**NA**	-									1	c
2015	**4283**	**Entrecôte bœuf congelée**	**Frozen beef trim**	st	-	st	-	-	0,072	-	-	-	/	/	-	**NA**	-									1	c
2015	**4284**	**Bavette d'aloyau congelée**	**Frozen beef trim**	st	st	-	-	-	2,682	+	+ p	+ p	+/+	+	+	**PD**	/	2,818	+	+ p	+ p	+/+	+	+	**PD**	1	c

RAW BEEF AND PORK MEAT (seasoned or not)																												
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									mTSB Novobiocin (20mg/L) for 16h at 41.5°C									mTSB Novobiocin (20mg/L) for 16h at 41,5°C + 72 h at 5°C ± 3°C										
				IMS 6h		IMS 24h		Final Result	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex / Indol)	Final result	Agree-ment Ref/Alt	**Reference method confirmatory test (IMS)**	O.D..	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex)	Final result	Agree-ment Ref/Alt		
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157																				
2015	**4285**	**Tournedos de boeuf congelé**	**Frozen beef trim**	st	st	st	-	-	0,07	-	-	-	/	/	-	**NA**	-									1	c
2015	**113**	**Faux-filet congelé**	**Frozen beef trim**	st	-	st	-	-	0,076	-	-	-	/	/	-	**NA**	-									1	c
2015	**114**	**Entrecôte bœuf congelée**	**Frozen beef trim**	+p	-	+p	+m (4)	+	0,223	+	+ M	-	+/+	+	+	**PA**	/	0,241	+	+ 1/2	-	+/+	+	+	**PA**	1	c
2015	**115**	**Faux-filet congelé**	**Frozen beef trim**	+p	+p	/	/	+	0,075	-	st	-	/	/	-	**ND**	-	0,128	-	st	-	/	/	-	**ND**	1	c
2015	116	Entrecôte bœuf congelée	Frozen beef trim	st	-	st	-	-	0,073	-	st	-	/	/	-	**NA**	-									1	c
2015	**117**	**Bavette congelée**	**Frozen beef trim**	st	-	-	-	-	2,59	+	+ p	+M	+*/+	+	+	**PD**	/	2,824	+	+ p	+ M	+*/+	+	+	**PD**	1	c
2015	124	Pavé de bœuf	Beef trim	st	st	st	-	-	0,068	-	st	-	/	/	-	**NA**	-									1	c
2015	125	Bifteck	Beef trim	st	st	st	st	-	0,072	-	st	-	/	/	-	**NA**	-									1	c
2015	**296**	**Entrecôte bœuf congelé**	**Frozen beef trim**	+ pd	+ md	+ p	+ p	+	2,487	+	+ p	+ md	+/+	+	+	**PA**	/	2,629	+	+ p	+ M	+/+	+	+	**PA**	1	c
2015	661	Viande bovine bourguignon à mijoter	Beef trim	-	-	-	-	-	0,065	-	-	-	/	/	-	**NA**	-									1	c
2015	662	Viande bovine pavé en tournedos	Beef trim	-	-	-	-	-	0,125	-	-	-	/	/	-	**NA**	-									1	c
2015	663	Viande bovine steak à griller	Beef trim	-	-	-	-	-	0,067	-	-	-	/	/	-	**NA**	-									1	c
2022	**600**	**Côte échine de porc**	**Chilled pork trim**	+p	+p	/	/	+	1,407	+	+p	+p	+/+	+	+	**PA**		1,591	+	+p	+p	+/+	+	+	**PA**	1	c
2022	**601**	**Tranches de filet de porc**	**Chilled pork trim**	st	st	st	st	-	0,020	-	st	-			-	**NA**	-									1	c
2022	**602**	**Poitrine de porc**	**Chilled pork trim**	+p	+p	/	/	+	0,028	-	-	-			-	**ND**	-	0,019	-	-	-			-	**ND**	1	c
2022	**679**	**Sauté de porc surgelé**	**Frozen pork trim**	st	st	-	-	-	1,406	+	+p	+M	+/+	+	+	**PD**		1,542	+	+p	+M	+/+	+	+	**PD**	1	c
2022	**680**	**Sauté de porc surgelé**	**Frozen pork trim**	+p	+p	/	/	+	1,287	+	+M	+M	+/+	+	+	**PA**		1,793	+	+M	+M	+/+	+	+	**PA**	1	c
2022	**681**	**Filet mignon de porc surgelé**	**Frozen pork trim**	+p	+p	/	/	+	1,736	+	+p	+M	+/+	+	+	**PA**		1,806	+	+M	+M	+/+	+	+	**PA**	1	c
2022	1044	Côte de porc échine	Chilled pork trim	-	-	-	-	-	0,013/ 0,011/ 0,013	-/- /-	+Md	-	- (auto-agglu)	-	-	**NA**	+md (latex -)									1	c
2022	1045	Côte de porc à griller	Chilled pork trim	st	st	-	-	-	0,012	-	-	-			-	**NA**	st									1	c
2022	1050	Sauté de porc surgelé	Frozen pork trim	st	st	-	-	-	0,022	-	-	-			-	**NA**	-									1	c
2022	1051	Côte de porc surgelée	Frozen pork trim	-	-	-	-	-	0,020	-	-	-			-	**NA**	-									1	c

RAW MILK AND DAIRY PRODUCTS																											
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				IMS 6 h		IMS 24 h																					
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157	Final Result	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex / Indol)	Final result	Agree-ment Ref/Alt	**Reference method confirmatory test (IMS)**	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex)	Final result	Agree-ment Ref/Alt		
2015	**3996**	**Lait cru**	**Raw milk**	+ M	+ md	+ md	-	+	1,432	+	- IMS: +m	+ md IMS: -	- IMS: +/+	+	+	**PA**	/	1,405	+	+ 1/2	+ md	+/+	+	+	**PA**	2	a
2015	**3997**	**Lait cru**	**Raw milk**	+ md	+ md	+ md	+ md	+	0,753	+	- IMS: +m	+ md IMS: +m	- IMS: +/+	+	+	**PA**	/	0,818	+	- IMS: +md	+ 1/2 IMS: +md	-(X5) IMS: +/+	+	+	**PA**	2	a
2015	**127**	**Lait cru**	**Raw Milk**	-	+md (3)	St	+ m(1)	-	1,295	+	- IMS: + m	- IMS: + m	IMS:+/+	+	+	**PD**	+	1,374	+	- IMS: +m	- IMS: +m	+/+	+	+	**PD**	2	a
2015	**128**	**Lait cru**	**Raw Milk**	-	+ md	-	+ md	-	0,088 0,087 0,088	- - -	- IMS: + m	- IMS: + md	+/+	+	-	**NA**	+	0,086 0,087 0,088	- - -	- IMS: +m	- IMS: +m	+/+	+	-	**NA**	2	a
2015	**129**	**Lait cru**	**Raw Milk**	St	+Md	-	+Md	-	0,064	-	-	+m	- (x5)	- (x5)	-	**NA**	-									2	a
2015	**130**	**Lait cru**	**Raw Milk**	-	+md	-	+md	-	1,161	+	+m (2)	+ md	+/+	+	+	**PD**	/	1,005	+	- IMS: +m	- IMS: +m	+/+	+	+	**PD**	2	a
2015	**131**	**Lait cru**	**Raw Milk**	St	St	-	-	-	0,063	-	-	-	/	/	-	**NA**	-									2	a
2015	**132**	**Lait cru**	**Raw Milk**	St	-	-	-	-	2,67	+	+ 1/2	-	+/+	+	+	**PD**	/	2,642	+	+ m	-	+/+	+	+	**PD**	2	a
2015	**133**	**Lait cru**	**Raw Milk**	+m	+md	+m	-	+	2,699	+	- IMS: +m	+ m(1) IMS: +m	IMS: +/+	+	+	**PA**	+	2,660	+	+ md (1)	+ md	+/+	+	+	**PA**	2	a
2015	**134**	**Lait cru**	**Raw Milk**	-	-	-	-	-	1,916	+	+ M	+ m	+/+	+	+	**PD**	/	1,942	+	+ m	+ m	+/+	+	+	**PD**	2	a
2015	**300**	**Lait cru**	**Raw milk**	St	-	-	-	-	0,056	-	-	+ md	- (x3)	- (x3)	-	**NA**	-									2	a
2015	**301**	**Lait cru**	**Raw milk**	+ p	+ M	/	/	+	1,623	+	+ md	-	+/+	+	+	**PA**	/	1,963	+	+ md	-	+/+	+	+	**PA**	2	a
2015	**302**	**Lait cru**	**Raw milk**	+ md (1)	+ pd (4)	-	-	-	2,507	+	+ m	+ M	+/+	+	+	**PD**	/	2,733	+	+ m	+ M	+/+	+	+	**PD**	2	a
2015	**305**	**Lait cru**	**Raw milk**	St	-	-	-	-	0,056	-	-	-	/	/	-	**NA**	-									2	a
2015	**306**	**Lait cru**	**Raw milk**	St	-	-	-	-	0,057	-	-	-	/	/	-	**NA**	-									2	a
2015	**308**	**Lait cru**	**Raw milk**	-	-	-	-	-	0,057	-	-	+ m	- (x3)	- (x3)	-	**NA**	-									2	a
2015	684	Lait cru de vache	Raw milk	-	-	-	-	-	0,054	-	-	-	/	/	-	**NA**	-									2	a
2015	685	Lait cru de vache	Raw milk	-	+ md	-	+ md	-	0,055	-	-	+ m	- (x5)	- (x5)	-	**NA**	-									2	a
2015	686	Lait cru de vache	Raw milk	-	-	-	-	-	0,053	-	-	-	/	/	-	**NA**	-									2	a
2019	4920	Lait cru fermier	Raw milk	-	+d(latex-)	+d (latex-)	-d (latex-)	-	1,127	+	+d	-	+/-	+	+	**PD**	+ (*E. coli* O157)	1,169	+	d	+d	+/-	+	+	**PD**	2	a
2019	4921	Lait cru	Raw milk	-	-	-	-	-	0,011	-	-	-	/	/	-	**NA**	-									2	a
2015	**3998**	**Lait ribot**	**Fermented milk**	+ p	+ p	/	/	+	2,821	+	+ pd	+ p	+*/+	+	+	**PA**	/	2,785	+	+ p	+ p	+/+	+	+	**PA**	2	b
2015	**3999**	**Lait ribot**	**Fermented milk**	+ p	+ p	/	/	+	0,064	-	St IMS: -	- IMS: -	/	/	-	**ND**	-	0,062	-	St	-	/	/	-	**ND**	2	b
2015	**4000**	**Lait fermenté**	**Fermented milk**	+ p	+ p	/	/	+	0,061	-	St IMS: St	St IMS: St	/	/	-	**ND**	-	0,063	-	St	St	/	/	-	**ND**	2	b
2015	**4001**	**Gros lait fermenté**	**Fermented milk**	St	St	-	-	-	2,842	+	+ pd	+ md	+/+	+	+	**PD**	/	2,836	+	+ p	+ md	+*/+	+	+	**PD**	2	b

♦ Analyses performed according to the COFRAC accreditation

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2015	**4002**	**Crème crue**	**Raw cream**	+ p	+ p	/	/	+	2,876	+	+ M	+ p	+/+	+	+	**PA**	/	2,824	+	+ p	+ P	+/+	+	+	**PA**	2	b
2015	**4192**	**Fromage blanc au bifidus**	**Soft white cheese**	St	St	St	St	-	0,06	-	St	St	/	/	-	**NA**	-									2	b
2015	**4193**	**Beurre cru**	**Raw butter**	-	-	-	-	-	0,063	-	-	-	/	/	-	**NA**	-									2	b
2015	**4296**	**Lait fermenté**	**Fermented milk**	St	St	St	St	-	0,064	-	St	St	/	/	-	**NA**	-									2	b
2015	**4297**	**Crème fermentée probiotique**	**Fermented cream**	+ p (15)	+ p (5)	/	/	+	0,102 0,261 0,265	- + +	+ M IMS: +p	+ Md IMS: + pd	+/+	+	-	**ND**	+	0,310	+	+ p	+ p	+/+	+	+	**PA**	2	b
2015	**4298**	**Fromage blanc lait cru entier**	**Soft white cheese**	+ p	+ M	/	/	+	2,801	+	+ M	+ m	+/+	+	+	**PA**	/	2,757	+	+ M	+ m	+/+	+	+	**PA**	2	b
2015	**4299**	**Yaourts fermentés**	**Fermented yoghurt**	St	St	St	St	-	2,785	+	+ p	+ p	+/+	+	+	**PD**	/	2,742	+	+ p	+ p	+/+	+	+	**PD**	2	b
2015	**4300**	**Gros lait fermier**	**Fermented milk**	St	St	St	St	-	2,81	+	+ p	+ p	+/+	+	+	**PD**	/	2,759	+	+ p	+ p	+/+	+	+	**PD**	2	b
2015	**4301**	**Gros lait**	**Fermented milk**	St	St	St	St	-	2,801	+	+ p	+ p	+/+	+	+	**PD**	/	2,783	+	+ p	+ p	+/+	+	+	**PD**	2	b
2015	**4302**	**Crème fraiche brebis**	**Milk ewe cream**	St	St	St	St	-	0,063	-	St	St	/	/	-	**NA**	-									2	b
2015	**4303**	**Faisselle au lait entier**	**Fermented milk**	+ p (9)	+ p (4)	/	/	+	2,633	+	+ m	+ m	+/+	+	+	**PA**	/	1,972	+	+ p	+ p d	+/+	+	+	**PA**	2	b
2015	**4304**	**Yaourts lait entier ferments**	**Fermented yoghurt**	+ p (15)	+ p (15)	/	/	+	0,065	-	St	St	/	/	-	**ND**	-	0,061	-	St	St	/	/	-	**ND**	2	b
2015	**4305**	**Faisselle**	**Fermented milk**	St	St	St	St	-	2,75	+	+ p	+ p	+*/+	+	+	**PD**	/	2,631	+	+ p	+ p	+/+	+	+	**PD**	2	b
2015	674	Lait fermenté	Fermented milk	St	St	St	St	-	0,05	-	St	St	/	/	-	**NA**	-									2	b
2015	675	Lait ribot	Fermented milk	St	-	St	-	-	0,054	-	St	St	/	/	-	**NA**	-									2	b
2015	676	Lait ribot	Fermented milk	St	St	St	St	-	0,05	-	St	St	/	/	-	**NA**	-									2	b
2015	677	Crème fraiche de Normandie	Fermented cream	St	St	St	St	-	0,05	-	St	St	/	/	-	**NA**	-									2	b
2015	678	Crème fraiche	Fermented cream	St	St	St	St	-	0,05	-	St	St	/	/	-	**NA**	-									2	b
2015	679	Gros lait fermier	Fermented milk	St	-	-	-	-	0,055	-	St	-	/	/	-	**NA**	-									2	b
2015	**4003**	**Morbier au lait cru**	**Raw milk cheese**	+ md	-	+ md	+ md	+	0,218	+	- IMS: +M	+ md (1) IMS: +md	- IMS: +/+	+	+	**PA**	/	0,209	+	+ md	-	+/+	+	+	**PA**	2	c
2015	**4004**	**Bethmale au lait cru**	**Raw milk cheese**	+ M	+ md	+ 1/2	-	+	1,347	+	+ md	-	+*/+	+	+	**PA**	/	1,284	+	- IMS: +M	- IMS: +md(1)	/ IMS: +/+	+	+	**PA**	2	c
2015	**4005**	**Reblochon au lait cru**	**Raw milk cheese**	-	+ md	-	-	-	0,085	-	-	-	/	/	-	**NA**	-									2	c
2015	**4184**	**Camembert au lait cru**	**Raw milk cheese**	+ p	-	+ md	-	-	0,695	+	+ M IMS: +M Regrowth step after IMS: +m(10)	- IMS:+ md(2) Regrowth step after IMS:-	- (x7) IMS: -(x5) Regrowth: -d	+ (H7d)	+	**PD**	/	0,601 Regrowth: 2,666	+ Regrowth:+	+ 1/2 IMS: +M Regrowth step after IMS: +m	- IMS:- Regrowth step after IMS:-	- (x5) IMS: -(x5) Regrowth: -d	+ (H7d)	+	**PD**	2	c
2015	**4185**	**Chèvre au lait cru**	**Raw milk cheese**	+ md	-	-	-	-	0,064	-	+ md	+ md	- (x5)	/	-	**NA**	-									2	c

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2015	**4186**	**Chèvre au lait cru**	**Raw milk cheese**	+ p	+ p	/	/	+	2,801	+	+ p	+ M	+/+	+	+	**PA**	/	2,752	+	+ M	+ M	+/+	+	+	**PA**	2	c
2015	**4187**	**Tricorne au lait cru**	**Raw milk cheese**	+ p	+ M	/	/	+	1,705	+	+ p	+ md	+/+	+	+	**PA**	/	1,553	+	+ M	+ m	+/+	+	+	**PA**	2	c
2015	**4188**	**Fromage vache au lait cru**	**Raw milk cheese**	+ p	-	+ md	+ md	+	0,063	-	+ p	+ md (2)	- (x5)	- (x5)	-	**ND**	-	0,058	-	+ M	-	-(x5)	-(x5)	-	**ND**	2	c
2015	**4189**	**Maroilles**	**Raw milk cheese**	St	-	-	-	-	0,06	-	-	-	/	/	-	**NA**	-									2	c
2015	**4190**	**Selles sur Cher**	**Raw milk cheese**	St	-	-	-	-	0,062	-	-	-	/	/	-	**NA**	-									2	c
2015	**4191**	**Reblochon au lait cru**	**Raw milk cheese**	+ m (5)	-	-	-	-	0,062	-	-	+ md (1)	-	/	-	**NA**	-									2	c
2015	**135**	**Selles sur Cher au lait cru**	**Raw milk cheese**	+p	+p	/	/	+	2,79	+	+ M	+ m	+/+	+	+	**PA**	/	2,893	+	+ m	+ m	+/+	+	+	**PA**	2	c
2015	**136**	**Reblochon au lait cru**	**Raw milk cheese**	+p	-	+1/2	+md	+	0,063	-	-	-	/	/	-	**ND**	-	0,067	-	-	-	/	/	-	**ND**	2	c
2015	**137**	**Saint Félicien au lait cru**	**Raw milk cheese**	St	-	St	-	-	0,063	-	-	-	/	/	-	**NA**	-									2	c
2015	680	Roquefort	Raw milk cheese	St	St	St	-	-	0,051	-	St	-	/	/	-	**NA**	-									2	c
2015	681	Sainte Maure de Touraine	Raw milk cheese	-	-	-	-	-	0,052	-	-	-	/	/	-	**NA**	-									2	c
2015	682	Rocamadour	Raw milk cheese	-	-	-	-	-	0,054	-	-	-	/	/	-	**NA**	-									2	c
2015	683	Coulommiers au lait cru	Raw milk cheese	-	+ md	-	+ md	-	0,054	-	-	-	/	/	-	**NA**	-									2	c
2019	4922	Roquefort au lait cru	Raw milk cheese	st	-	st	-	-	0,009	-	-	-	/	/	-	**NA**	-									2	c
2019	4923	Rocamadour AOP au lait cru	Raw milk cheese	st	st	st	-	-	0,002	-	st	-	/	/	-	**NA**	-									2	c
2019	4924	Camembert au lait cru	Raw milk cheese	+d (latex-)	-	-	-	-	0,023	-	-	-	/	/	-	**NA**	-									2	c

VEGETABLES																												
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									mTSB Novobiocin (20mg/L) for 16 h at 41.5°C									mTSB Novobiocin (20mg/L) for 16 h at 41.5°C + 72 h at 5°C ± 3°C										
				IMS 6 h		IMS 24 h																						
Year of analysis	Sample N°	Product (French name)	Product	CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157	Final Result	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex / Indol)	Final result	Agree-ment Ref/Alt	**Reference method confirmatory test (IMS)**	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex)	Final result	Agree-ment Ref/Alt	Category	Type
2015	**3986**	**Jeunes pousses d'épinards**	**Baby leaves (spinach)**	+ m	+ md (1)	+ 1/2	+ m	+	0,642	+	+ md (2) IMS: +m	- IMS: -	- IMS: +/+	+	+	**PA**	/	0,737	+	+ m (3)	-	+/+	+	+	**PA**	3	a
2015	**3987**	**Roquette**	**Produce**	+ m	-	+ m	-	-	2,451	+	+ md IMS: +m	- IMS: -	- IMS: +/+	+	+	**PD**	/	2,341	+	+ md (1) IMS: +m	- IMS: +md(1)	- (X1) IMS: +/+	+	+	**PD**	3	a
2015	**3988**	**Mâche**	**Produce**	+ p	+ M	/	/	+	2,658	+	+ M	+ M	+/+	+	+	**PA**	/	2,917	+	+ p	+ M	+/+	+	+	**PA**	3	a
2015	**4174**	**Mâche fraiche**	**Produce**	St	-	-	-	-	0,066	-	-	-	/	/	-	**NA**	-									3	a
2015	**4175**	**Pousses d'épinards fraiches**	**Baby leaves**	+ md (1)	-	-	-	-	2,648	+	+ M	+ m	+/+	+	+	**PD**	/	2,611	+	+ M	+ m	+/+	+	+	**PD**	3	a
2015	**4176**	**Pousses de roquette fraiches**	**Baby leaves**	+ p	-	+ md	-	+	0,073	-	+ m	-	- (x5)	- (x5)	-	**ND**	-	0,070	-	-	-	/	/	-	**ND**	3	a
2015	**4177**	**Jeunes pousses de mesclum fraiches**	**Baby leaves**	-	-	-	-	-	0,240 0,185 0,176	+ - -	- IMS:- Regrowth step after IMS:-	- IMS:- Regrowth step after IMS:-	/	/	-	**PPNA**	-	0,210	+	- IMS:- Regrowth step after IMS:-	- IMS:- Regrowth step after IMS:-	/	/	-	**PPNA**	3	a
2015	**4181**	**Pousses d'épinards fraiches**	**Baby leaves**	+ M	+ m	+ p	+ m	+	0,807	+	+ md	+ md (2)	+/+	+	+	**PA**	/	0,799	+	+ 1/2	-	+/+	+	+	**PA**	3	a
2015	**4182**	**Mesclum frais**	**Produce**	-	-	-	-	-	0,211 0,185 0,183	+ - -	+ m(1) IMS: - Regrowth step after IMS:-	- IMS:- Regrowth step after IMS:-	-	-	-	**PPNA**	-	0,221	+	+ md(1) IMS: - Regrowth step after IMS:-	- IMS:- Regrowth step after IMS:-	-	-	-	**PPNA**	3	a
2015	**4295**	**Cresson**	**Produce**	-	+ m	-	-	-	0,309	+	- IMS: + M	+ 1/2 IMS: + m	IMS: +/+	+	+	**PD**	+	0,319	+	md (1) IMS: +M	+ 1/2 IMS: +m	+/+	+	+	**PD**	3	a
2015	26	Cœur de sucrine	Produce	St	St	-	-	-	0,053	-	St	St	/	/	-	**NA**	-									3	a
2015	27	Mesclum frais	Produce	St	-	-	-	-	0,063	-	-	-	/	/	-	**NA**	-									3	a
2019	4925	Jeunes pousses d'épinards	Baby leaves (spinach)	-	-	st	-d (latex-)	-	0,029	-	-	-	/	/	-	**NA**	-									3	a
2019	4926	Jeunes pousses de laitue verte et rouge	Baby leaves (lettuce)	st	-	st	-	-	0,009	-	-	-	/	/	-	**NA**	-									3	a
2019	4927	Jeunes pousses	Baby leaves	st	-	-	-	-	0,019	-	+md	-	/	/	-	**NA**	-									3	a
2019	4928	Jeunes pousses de salade	Baby leaves (lettuce)	st	-	st	-	-	0,010	-	-	-	/	/	-	**NA**	-									3	a
2019	4929	Jeunes pousses roques mesclun	Baby leave (rocket, mesclun)	+d (latex-)	-	-	-	-	0,009	-	-	-	/	/	-	**NA**	-									3	a
2019	4930	Courgette	Zucchini	+d (latex-)	-	-	-	-	0,033	-	-	-	/	/	-	**NA**	-									3	a
2019	4931	Mâche	Produce	+d (latex-)	-	+d (latex-)	-	-	0,006	-	-	-	/	/	-	**NA**	-									3	a
2019	4932	Poireaux	Leeks	-	-	-	-d (latex-)	-	0,047	-	-	-	/	/	-	**NA**	-									3	a
2019	4933	Fenouil	Fennel	+d (latex-)	-	-	-	-	0,102	-	-	-	/	/	-	**NA**	-									3	a
2015	**3990**	**Salade poulet emmental**	**Deli salad (cheese, chicken)**	+ p	+ M	/	/	+	2,764	+	+ 1/2	+ m	+/+	+	+	**PA**	/	2,764	+	+ m	+ m	+/+	+	+	**PA**	3	b
2015	**3991**	**Salade caesar**	**Caesar salad**	St	-	-	-	-	2,854	+	+ M	+ m	+/+	+	+	**PD**	/	2,724	+	+ 1/2	+ m	+/+	+	+	**PD**	3	b
2015	**3992**	**Salade jambon œuf emmental**	**Deli salad (ham, egg, cheese)**	St	-	-	-	-	2,780	+	+ 1/2	+ m	+/+	+	+	**PD**	/	2,752	+	+ M	+ m	+/+	+	+	**PD**	3	b
2015	**3993**	**Petits pois surgelés**	**Frozen peas**	+ m(2)	+ m(2)	+ m	+ md	+	0,068	-	- IMS: -	+ md (1) IMS: -	-	-	-	**ND**	-	0,072	-	-	-	/	/	-	**ND**	3	b
2015	**3994**	**Carottes rondelles surgelées**	**Frozen sliced frozen carrots**	-	-	-	-	-	0,066	-	- IMS: -	- IMS: -	/	/	-	**NA**	-									3	b
2015	**3995**	**Duo de haricots plats surgelés**	**Frozen flat beans**	+ p (3)	+ m (3)	+ p	+ 1/2	+	0,061	-	- IMS: -	+ md (1) IMS: -	-	-	-	**ND**	-	0,067	-	-	-	/	/	-	**ND**	3	b

♦ Analyses performed according to the COFRAC accreditation

VEGETABLES																											
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				IMS 6 h		IMS 24 h																					
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157	Final Result	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex / Indol)	Final result	Agree-ment Ref/Alt	**Reference method confirmatory test (IMS)**	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex)	Final result	Agree-ment Ref/Alt		
2015	**4183**	**Epinards hachés congelés**	**Frozen spinach**	+ M	+ 1/2	/	/	+	0,061	-	-	-	/	/	-	**ND**	-	0,059	-	-	-	/	/	-	**ND**	3	b
2015	**9**	**Betteraves vinaigrette**	**Beets deli salad**	+ p	+p	/	/	+	2,87	+	+ p	+ p	+/+	+	+	**PA**	/	2,893	+	+ p	+ p	+/+	+	+	**PA**	3	b
2015	**10**	**Coleslaw moutarde**	**Coleslaw**	St	St	-	-	-	2,759	+	+ p	+ p	+/+	+	+	**PD**	/	2,780	+	+ p	+ p	+/+	+	+	**PD**	3	b
2015	**11**	**Celeri remoulade au fromage blanc**	**Ready to eat celery**	-	-	-	-	-	2,44	+	+ 1/2	+ m	+/+	+	+	**PD**	/	2,644	+	+ 1/2	+ 1/2	+/+	+	+	**PD**	3	b
2015	**12**	**Carottes rapées assaisonnées**	**Sliced carrots**	+ p (4)	+ p (5)	/	/	+	2,693	+	+ p	+ p	+/+	+	+	**PA**	/	2,845	+	+ p	+ p	+/+	+	+	**PA**	3	b
2015	**13**	**Champignon assaisonnés oignons/purée tomate**	**Mushroom salad**	+ p	+ p	/	/	+	2,81	+	+ p	+ p	+/+	+	+	**PA**	/	2,602	+	+ p	+ p	+/+	+	+	**PA**	3	b
2015	**14**	**Salade concombre au fromage blanc**	**Cucumber deli salad**	St	St	St	St	-	0,055	-	St	St	/	/	-	**NA**	-									3	b
2015	**15**	**Macédoine de légumes**	**Vegetables deli salad**	+ p	+ p	/	/	+	0,054	-	-	-	/	/	-	**ND**	-	0,052	-	-	-	/	/	-	**ND**	3	b
2015	16	Trio de crudités (carotte-céleri-maïs)	Deli salad	St	St	-	-	-	0,057	-	st	-	/	/	-	**NA**	-									3	b
2015	17	Coleslaw	Coleslaw	St	St	St	St	-	0,053	-	St	St	/	/	-	**NA**	-									3	b
2015	18	Salade de carotte zeste orange	Deli salad	St	St	St	St	-	0,053	-	St	St	/	/	-	**NA**	-									3	b
2015	19	Betteraves vinaigrette	Beets deli salad	St	St	St	St	-	0,054	-	St	St	/	/	-	**NA**	-									3	b
2015	20	Macédoine de légumes	Vegetables deli salad	St	St	-	-	-	0,055	-	St	St	/	/	-	**NA**	-									3	b
2015	21	Champignon à la grecque	Mushroom salad	St	St	St	St	-	0,102	-	St	St	/	/	-	**NA**	-									3	b
2015	22	Carottes rapées assaisonnées	Sliced carrots	St	St	St	St	-	0,054	-	St	St	/	/	-	**NA**	-									3	b
2015	23	Salade de concombre au fromage blanc	Cucumber deli salad	St	St	St	St	-	0,054	-	St	St	/	/	-	**NA**	-									3	b
2015	24	Salade choux carottes/ raisin sec	Deli salad	St	St	St	St	-	0,053	-	St	St	/	/	-	**NA**	-									3	b
2015	25	Céleri rémoulade au fromage blanc	Ready to eat celery	St	-	-	-	-	0,053	-	-	-	/	/	-	**NA**	-									3	b
2015	**149**	**Coleslaw**	**Coleslaw**	+p	+p	/	/	+	2,836	+	+ p	+ p	+/+	+	+	**PA**	/	2,928	+	+ p	+ p	+/+	+	+	**PA**	3	b
2015	**3989**	**Pousses de soja**	**Soya sprouts**	+ 1/2d	-	+ m	-	+	0,740	+	+ m	-	+/+	+	+	**PA**	/	0,767	+	+ m	-	+/+	+	+	**PA**	3	c
2015	**4178**	**Pousse de soja**	**Soya sprouts**	+ M	-	-	-	-	0,063	-	-	-	/	/	-	**NA**	-									3	c
2015	**4179**	**Graines germées poireau**	**Sprouts**	-	-	-	-	-	0,065	-	-	-	/	/	-	**NA**	-									3	c
2015	**4180**	**Graines germées chou violet**	**Sprouts**	+ md	-	+ Md	+ md (1)	+	0,058	-	-	-	/	/	-	**ND**	-	0,057	-	-	-	/	/	-	**ND**	3	c
2015	**4286**	**Graines germées roquette**	**Sprouts**	+ md	-	-	-	-	0,069	-	-	-	/	/	-	**NA**	-									3	c
2015	**4287**	**Graines germées alfa radis**	**Sprouts**	-	-	-	-	-	0,071	-	-	-	/	/	-	**NA**	-									3	c
2015	**4288**	**Graines germées alfalfa**	**Sprouts**	+ md	-	-	-	-	0,061	-	-	-	/	/	-	**NA**	-									3	c
2015	**4289**	**Graines germées fenufrec mesclum**	**Sprouts**	-	-	-	-	-	0,066	-	-	-	/	/	-	**NA**	-									3	c
2015	**4290**	**Graines germées roquette et alfalfa**	**Sprouts**	+ md	-	+m	+ m	+	0,076	-	-	-	/	/	-	**ND**	-	0,067	-	-	-	/	/	-	**ND**	3	c
2015	**4291**	**Graines germées radis fenouil**	**Sprouts**	-	-	-	-	-	0,067	-	-	-	/	/	-	**NA**	-									3	c

VEGETABLES																											
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				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157																				
2015	**4292**	**Graines germées roquette**	**Sprouts**	+ md (2)	-	-	-	-	0,067	-	-	-	/	/	-	**NA**	-									3	c
2015	**4293**	**Graines germées betterave rouge**	**Sprouts**	+ md (2)	-	-	-	-	0,117	-	-	-	/	/	-	**NA**	-									3	c
2015	**4294**	**Graines germées pousse soja**	**Soya sprouts**	+ m (5)	-	-	-	-	0,067	-	-	-	/	/	-	**NA**	-									3	c
2015	**2**	**Germes haricots mungo**	**Sprouts**	-	-	-	-	-	0,068 0,100 0,099	- - -	+ md	-	+/+	+	-	**NA**	+	0,079 0,090 0,096	- - -	+ md	-	+/+	+	-	**NA**	3	c
2015	**3**	**Fines pousses Alfa radis fenouil**	**Sprouts**	+ m ni	-	+ m	-	-	0,367	+	+ md IMS: + m	- IMS: + m	IMS: +/+	+	+	**PD**	+	0,527	+	+ m (2) IMS: + md	- IMS: + m	- (X2) IMS: +/+	+	+	**PD**	3	c
2015	**4**	**Fines pousses roquette et alfalfa**	**Sprouts**	+m ni	-	-	-	-	0,06	-	-	-	/	/	-	**NA**	-									3	c
2015	**5**	**Fines pousses**	**Sprouts**	+ m (3)	-	+ 1/2	+ M	+	0,06	-	-	-	/	/	-	**ND**	-	0,054	-	-	-	/	/	-	**ND**	3	c
2015	**6**	**Fines pousses Alfalfa**	**Sprouts**	+ m	-	+ M	+ 1/2	+	0,063	-	+ md	-	- (x5)	- (x5)	-	**ND**	-	0,057	-	+ m	-	/	/	-	**ND**	3	c
2015	**7**	**Fines pousses roquette et alfalfa**	**Sprouts**	+ md	-	-	-	-	0,061	-	+ md	-	- (x5)	- (x5)	-	**NA**	-									3	c
2015	**8**	**Fines pousses alfalfa**	**Sprouts**	+ md	-	-	+ m	+	0,123 0,135 0,135	- - -	- IMS: + m	- IMS: + m	+/+	+	-	**ND**	+	0,109 0,120 0,119	- - -	- IMS: + md	- IMS: + m	+/+	+	-	**ND**	3	c
2015	**146**	**Graines germées roquette et alfalfa**	**Sprouts**	+md	-	+M	+ md	+	0,325	+	- IMS: +md	- IMS: +m(2)	IMS: +/+	+	+	**PA**	+	0,298	+	+ md IMS: +m ni	- IMS: + m	+/+	+	+	**PA**	3	c
2015	**288**	**Ciboulette**	**Chives**	+ p	+ p	+ p	+ p	+	2,483	+	+ m	+ m	+/+	+	+	**PA**	/	2,542	+	+ m	+ m	+/+	+	+	**PA**	3	c
2015	**290**	**Persil plat**	**Parsley**	St	St	St	St	-	2,623	+	+ p	+ p	+*/+	+	+	**PD**	/	2,752	+	+ p	+ p	+/+	+	+	**PD**	3	c

ENVIRONMENTAL SAMPLES																											
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2015	**361**	**Lingette table blanche**	**Wipe (sprout industry)**	+ m	-	+ m	+ m	+	0,069	-	-	-	/	/	-	**ND**	-	0,065	-	-	-	/	/	-	**ND**	4	a
2015	**362**	**Lingette tapis transfert ligne soja**	**Wipe (sprout industry)**	St	-	+ M	+ 1/2d	-	2,358	+	+ 1/2	+ 1/2	+/+	+	+	**PD**	/	2,267	+	+ md	+ 1/2	+/+	+	+	**PD**	4	a
2015	**485**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	St	+ pd	-	-	0,056	-	+ Md	+ Md	- (x10)	- (x10)	-	**NA**	-									4	a
2015	**487**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	St	St	St	-	0,052	-	St	St	/	/	-	**NA**	-									4	a
2015	**488**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	St	St	-	-	0,055	-	St	St	/	/	-	**NA**	-									4	a
2015	**489**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	St	St	-	-	0,053	-	St	St	/	/	-	**NA**	-									4	a
2015	**490**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	St	St	St	-	0,053	-	St	St	/	/	-	**NA**	-									4	a
2015	**491**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	St	St	St	-	0,05	-	St	St	/	/	-	**NA**	-									4	a
2015	**492**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	St	+ md	-	-	0,051	-	St	St	/	/	-	**NA**	-									4	a
2015	**493**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	St	St	St	-	0,051	-	St	St	/	/	-	**NA**	-									4	a
2015	**494**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	St	St	St	-	0,51	-	St	St	/	/	-	**NA**	-									4	a
2015	**495**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	St	St	St	-	0,052	-	St	St	/	/	-	**NA**	-									4	a
2015	**497**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	St	St	St	-	0,052	-	St	St	/	/	-	**NA**	-									4	a
2015	**498**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	St	St	St	-	0,052	-	St	St	/	/	-	**NA**	-									4	a
2015	**499**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	-	-	-	-	0,052	-	St	St	/	/	-	**NA**	-									4	a
2015	**500**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	St	St	St	-	0,051	-	St	St	/	/	-	**NA**	-									4	a
2015	**502**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	St	St	St	-	0,053	-	St	St	/	/	-	**NA**	-									4	a
2015	**503**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	St	St	St	-	0,053	-	St	St	/	/	-	**NA**	-									4	a
2015	**504**	**Lingette atelier boucherie**	**Wipe (meat industry)**	St	St	St	-	-	0,053	-	St	St	/	/	-	**NA**	-									4	a
2015	**597**	**Lingette tapis gras**	**Wipe (meat industry)**	-	-	-	-	-	0,091	-	-	-	/	/	-	**NA**	-									4	a
2015	**1253**	**Lingette table poussoir après nettoyage**	**Wipe (meat industry)**	St	St	St	St	-	0,054	-	St	St	/	/	-	**NA**	-									4	a
2015	**1254**	**Lingette poussoir après nettoyage**	**Wipe (meat industry)**	St	St	St	St	-	0,051	-	St	St	/	/	-	**NA**	-									4	a
2015	**1256**	**Lingette table poussoir (process)**	**Wipe (meat industry)**	St	-	St	-	-	2,597	+	+ p	+ m	+ /+	+	+	**PD**	/	2,487	+	+ p	+ m	+/+	+	+	**PD**	4	a
2015	**1257**	**Lingette cuve cutter (process)**	**Wipe (meat industry)**	-	-	+ p	+ 1/2	+	2,51	+	+ p	-	+ /+	+	+	**PA**	/	2,401	+	+ M	-	+/+	+	+	**PA**	4	a
2015	**1258**	**Lingette tremie poussoir (process)**	**Wipe (meat industry)**	-	-	St	-	-	2,526	+	+ p	+ m	+ /+	+	+	**PD**	/	2,397	+	+ p	+ m	+/+	+	+	**PD**	4	a
2015	**1326**	**Lingettes process carné**	**Wipe (meat industry)**	St	St	St	St	-	2,827	+	+ p	+ p	+ /+	+	+	**PD**	/	2,586	+	+ p	+ p	+/+	+	+	**PD**	4	a
2015	**1327**	**Lingettes process carné**	**Wipe (meat industry)**	St	St	St	St	-	2,379	+	+ p	+ p	+ /+	+	+	**PD**	/	2,166	+	+ p	+ p	+/+	+	+	**PD**	4	a

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ENVIRONMENTAL SAMPLES																											
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				IMS 6 h		IMS 24 h																					
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157	Final Result	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex / Indol)	Final result	Agree-ment Ref/Alt	**Reference method confirmatory test (IMS)**	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex)	Final result	Agree-ment Ref/Alt		
2015	**1329**	**Lingettes process carné**	**Wipe (meat industry)**	+ p	+ p	/	/	+	2,827	+	+ p	+ M	+ /+	+	+	**PA**	/	2,496	+	+ p	+ p	+/+	+	+	**PA**	4	a
2015	**1330**	**Lingettes process carné**	**Wipe (meat industry)**	+ p	+ p	/	/	+	2,78	+	+ p	+ p	+ /+	+	+	**PA**	/	2,275	+	+ p	+ p	+/+	+	+	**PA**	4	a
2015	**357**	**Eau de forage**	**Process water (sprout industry)**	+ p	+ p	/	/	+	2,405	+	+ p	+ p	+/+	+	+	**PA**	/	2,423	+	+ p	+ p	+/+	+	+	**PA**	4	b
2015	**358**	**Eau de lavage**	**Process water (sprout industry)**	+ p	+ M	/	/	+	2,24	+	+ M	+ 1/2	+/+	+	+	**PA**	/	2,352	+	+ 1/2	+ 1/2	+/+	+	+	**PA**	4	b
2015	**359**	**Eau de rinçage**	**Process water (sprout industry)**	St	St	-	-	-	0,06	-	-	-	/	/	-	**NA**	-									4	b
2015	**360**	**Eau d'irrigation**	**Process water (sprout industry)**	St	St	St	St	-	0,054	-	St	St	/	/	-	**NA**	-									4	b
2015	**363**	**Eau d'irrigation**	**Process water (sprout industry)**	St	St	St	St	-	0,053	-	St	St	/	/	-	**NA**	-									4	b
2015	**364**	**Eau de forage**	**Process water (sprout industry)**	+ p	+ p	/	/	+	0,074	-	-	-	/	/	-	**ND**	-	0,078	-	-	-	/	/	-	**ND**	4	b
2015	**373**	**Eau de process pousses de soja**	**Process water (sprout industry)**	St	St	St	-	-	0,056	-	St	St	/	/	-	**NA**	-									4	b
2015	**592**	**Eau process**	**Process water (leafy salad industry)**	St	St	St	-	-	0,052	-	St	-	/	/	-	**NA**	-									4	b
2015	**1251**	**Eau de rinçage mélangeur**	**Process water**	St	St	+p	+ p	+	2,772	+	+ p	+ p	+ /+	+	+	**PA**	/	2,447	+	+ p	+ p	+/+	+	+	**PA**	4	b
2015	**1252**	**Eau de rinçage cutter**	**Process water**	+ 1/2	+ m	/	/	+	0,068	-	-	-	/	/	-	**ND**	-	0,076	-	-	-	/	/	-	**ND**	4	b
2015	**1262**	**Eau process carné**	**Process water**	St	-	+ p	+ p	+	2,02	+	+ M	-	+ /+	+	+	**PA**	/	1,780	+	+ p	-	+/+	+	+	**PA**	4	b
2015	**1263**	**Eau process carné**	**Process water**	St	St	+ p	+ p	+	0,057	-	St	-	/	/	-	**ND**	-	0,072	-	St	-	/	/	-	**ND**	4	b
2015	**1264**	**Eau process végétaux**	**Process water (vegetable industry)**	St	St	St	St	-	0,052	-	St	St	/	/	-	**NA**	-									4	b
2015	**1265**	**Eau process végétaux**	**Process water (vegetable industry)**	St	St	St	St	-	0,05	-	St	St	/	/	-	**NA**	-									4	b
2015	**1332**	**Eau process végétaux**	**Process water (sprout industry)**	-	-	+ m	+ m	+	0,671	+	+ md (1) IMS: +m(2)	- IMS: +m	- (x1) IMS: +/+	- (x1) IMS: +	+	**PA**	+	0,627	+	- IMS: +m (5)	- IMS: +m (1)	+/+	+	+	**PA**	4	b
2015	**1525**	**Eau de process carné**	**Process water (meat industry)**	+ p	+ 1/2	/	/	+	2,361	+	+ md IMS: +m(1)	+ md IMS: +m	- (x7) IMS: +/+	- (x7) IMS: +	+	**PA**	/	2,580	+	- IMS: +md(1)	+ md IMS: +m(2)	- (X5) IMS: +/+	- (X5) IMS: +	+	**PA**	4	b
2015	**1526**	**Eau de process carné**	**Process water (meat industry)**	+ p	+ M	/	/	+	2,386	+	+ p	+ M	+ /+	+	+	**PA**	/	2,757	+	+ p	+ M	+/+	+	+	**PA**	4	b
2019	4934	Eau de rinçage robot coupe jambon végétal (production de jambon végétal)	Rinse water (production of vegetable ham)	st	st	st	st	-	0,011	-	st	st	/	/	-	**NA**	-									4	b
2019	4935	Eau de process veggie (production saucisse végétale)	Process water (production of vegetable sausage)	st	st	st	st	-	0,006	-	st	st	/	/	-	**NA**	-									4	b

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									mTSB Novobiocin (20mg/L) for 16 h at 41.5°C									mTSB Novobiocin (20mg/L) for 16 h at 41.5°C + 72 h at 5°C ± 3°C									
				IMS 6 h		IMS 24 h																					
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157	Final Result	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex / Indol)	Final result	Agree-ment Ref/Alt	**Reference method confirmatory test (IMS)**	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex)	Final result	Agree-ment Ref/Alt		
2019	4936	Eau de process choux fleur caniveau (industrie de végétaux)	Process water of siphon (vegetable industry)	st	st	st	st	-	0,005	-	st	st	/	/	-	**NA**	-									4	b
2015	**350**	**Déchet poudre de lait**	**Dusts (dairy industry)**	St	St	+ p	+ p	+	2,609	+	+ p	+ p	+/+	+	+	**PA**	/	2,680	+	+ p	+ p	+/+	+	+	**PA**	4	c
2015	**351**	**Poussières**	**Dusts (dairy industry)**	+ p	+ p	/	/	+	2,738	+	+ M	-	+/+	+	+	**PA**	/	2,592	+	+ p	+ m	+/+	+	+	**PA**	4	c
2015	**352**	**Poussières**	**Dusts (dairy industry)**	St	St	-	-	-	0,069	-	+ 1/2	-	- (x5)	- (x5)	-	**NA**	-									4	c
2015	**353**	**Poussières**	**Dusts (dairy industry)**	St	St	+ m	-	-	2,693	+	-	+ m	+/+	+	+	**PD**	/	2,536	+	+ m	+ m	+/+	+	+	**PD**	4	c
2015	**354**	**Poussières**	**Dusts (sprout industry)**	+ p	+ p	/	/	+	0,056	-	St	St	/	/	-	**ND**	-	0,053	-	St	St	/	/	-	**ND**	4	c
2015	**355**	**Poussières**	**Dusts (sprout industry)**	St	St	St	St	-	2,674	+	+ p	+ p	+/+	+	+	**PD**	/	2,561	+	+ p	+ p	+/+	+	+	**PD**	4	c
2015	**372**	**Déchets végétaux préparation**	**Wastes (sprout industry)**	-	-	-	-	-	0,059	-	-	-	/	/	-	**NA**	-									4	c
2015	**374**	**Déchets végétaux conditionnement**	**Wastes (sprout industry)**	-	-	-	-	-	0,059	-	-	-	/	/	-	**NA**	-									4	c
2015	**1259**	**Chutes de viande bovine**	**Wastes (meat industry)**	St	-	+ p	+ M	+	2,395	+	+ p	+ M	+ /+	+	+	**PA**	/	2,526	+	+ p	+ M	+/+	+	+	**PA**	4	c
2015	**1260**	**Chutes de viande bovine**	**Wastes (meat industry)**	+ M	+ M	/	/	+	2,493	+	+ p	+ M	+ /+	+	+	**PA**	/	2,420	+	+ p	+ M	+/+	+	+	**PA**	4	c
2015	**1261**	**Chutes de viande bovine**	**Wastes (meat industry)**	-	-	+ p	+ M	+	0,379	+	+ M	+ m	+ /+	+	+	**PA**	/	0,345	+	+ M	+ m	+/+	+	+	**PA**	4	c
2015	**1333**	**Déchets pousse de soja**	**Wastes (sprout industry)**	+ M	+ M	/	/	+	0,835	+	+ m	-	+ /+	+	+	**PA**	/	1,260	+	+ m	-	+/+	+	+	**PA**	4	c
2015	**1334**	**Poussière aspirateur laiterie**	**Dusts (dairy industry)**	+ M	-	+ M	+ M	+	2,547	+	+ p	+ m	+ /+	+	+	**PA**	/	2,510	+	+ M	+ m(1)	+/+	+	+	**PA**	4	c
2015	**1335**	**Poussière aspirateur laiterie**	**Dusts (dairy industry)**	+ M	-	+ M	+ m	+	0,060 0,062 0,075	- - -	+ m IMS: +M	- IMS: -	- (x5) IMS: +/+	- (x5) IMS: +	-	**ND**	+	0,069 0,061 0,060	- - -	+ m (1) IMS: +m	- IMS: -	+/+	+	-	**ND**	4	c
2019	4937	Déchet fève (industrie de végétaux)	Waste of beans (vegetable industry)	st	st	st	st	-	0,004	-	st	-	/	/	-	**NA**	-									4	c
2019	4938	Déchet radis (production salade)	Waste of radish (production of RTE salad)	st	-	st	st	-	0,009	-	st	-	/	/	-	**NA**	-									4	c
2019	4939	Déchet carottes (production salade)	Waste of carrot (production of RTE salad)	st	-	st	-	-	0,045	-	-	-	/	/	-	**NA**	-									4	c
2019	4940	Déchet terrine légumes (production salade)	Waste of vegetable terrine (production of RTE salad)	st	st	st	st	-	0,009	-	st	st	/	/	-	**NA**	-									4	c
2019	4941	Déchet herbes aromatiques (industrie de végétaux)	Waste of aromatic herbs (vegetable industry)	-	-	-	-	-	0,030	-	-	+d	/	/	-	**NA**	-									4	c

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				IMS 6 h		IMS 24 h																					
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2019	4942	Déchets végétaux (production salade)	Waste of vegetables (production of RTE salad)	-	-	-	-	-	0,094	-	-	-	/	/	-	**NA**	-									4	c

COMPOSITE FOODS AND COOKED DELI MEATS																													
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				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157																					
2022	**603**	**Poulet curry avec riz**	**Hot meal: curry and rice**	st	st	st	st	-	0,564	+	+p	+p	+/+	+	+	**PD**		0,719	+	+p	+p	+/+	+	+	**PD**	5	a
2022	**604**	**Poulet curry avec riz**	**Hot meal: curry and rice**	st	st	st	st	-	0,009	-	st	st			-	**NA**	-									5	a
2022	**605**	**Lasagnes**	**Hot meal: lasagnes**	+p	+p	/	/	+	0,698	+	+p	-	+/+	+	+	**PA**		0,804	+	+p	-	+/+	+	+	**PA**	5	a
2022	**606**	**Tagliatelles carbonara**	**Hot meal: bacon pasta cream**	+p	+p	/	/	+	0,007	-	st	st			-	**ND**	-	0,001	-	st	st			-	**ND**	5	a
2022	**607**	**Tagliatelles carbonara**	**Hot meal: bacon pasta cream**	st	st	st	st	-	0,412	+	+p	-	+/+	+	+	**PD**		0,460	+	+p	-	+/+	+	+	**PD**	5	a
2022	**810**	**Chili con carné**	**Hot meal: Chili Con Carne**	st	st	st	st	-	0,008	-	st	st			-	**NA**	-									5	a
2022	**811**	**Chili con carné**	**Hot meal: Chili Con Carne**	st	st	st	st	-	0,764/	+	+Md	+Md	+/+	+	+	**PD**	+	0,686	+	+p	+p	+/+	+	+	**PD**	5	a
2022	**812**	**Gratin d'endives**	**Hot meal: chicory gratin**	+p	+(2)	+p	+p	+	1,260	+	+p	+p	+/+	+	+	**PA**		0,880	+	+p	+p	+/+	+	+	**PA**	5	a
2022	**813**	**Gratin d'endives**	**Hot meal: chicory gratin**	+p	+p	/	/	+	0,011	-	st	st			-	**ND**	-	0,001	-	st	st			-	**ND**	5	a
2022	**814**	**Filet de poulet et pommes de terre cuisinées**	**Hot meal: chicken and potatoes**	st	st	st	st	-	0,000	-	st	st			-	**NA**	-									5	a
2022	**1028**	**Blanquette de poulet, riz, légumes**	**Hot meal: chicken, rice, vegetables**	+p	+p	/	/	+	1,228	+	+p	+p	+/+	+	+	**PA**		0,645	+	+p	+p	+/+	+	+	**PA**	5	a
2022	**1030**	**Daube provençale au bœuf**	**Hot meal: beef, vegetables**	st	st	st	st	-	0,010	-	-	-			-	**NA**	st									5	a
2022	**1031**	**Blanquette de veau, riz**	**Hot meal: veal, rice**	+p	+p	/	/	+	0,884	+	+p	+p	+/+	+	+	**PA**		0,706	+	+p	+p	+/+	+	+	**PA**	5	a
2022	**1032**	**Daube provençale au bœuf**	**Hot meal: beef, vegetables**	+p	+p	/	/	+	1,309	+	+p	+p	+/+	+	+	**PA**		0,934	+	+p	+p	+/+	+	+	**PA**	5	a
2022	**1033**	**Blanquette de veau, riz**	**Hot meal: veal, rice**	+p	+p	/	/	+	1,307	+	+p	+p	+/+	+	+	**PA**		1,518	+	+p	+p	+/+	+	+	**PA**	5	a
2022	1119	Bœuf bourguignon et tagliatelles	Hot meal: beef, pastas	st	st	st	st	-	0,000	-	st	st			-	**NA**	-									5	a
2022	1120	Poulet à la crème, champignons, farfalles	Hot meal: chicken, mushrooms, pastas	st	st	st	st	-	0,000	-	st	st			-	**NA**	-									5	a
2022	1121	Macaronis, boulette bœuf, sauce tomate	Hot meal: beef, tomatoes, pastas	st	st	st	st	-	0,000	-	st	st			-	**NA**	-									5	a

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2022	1122	Poisson à l'Andalouse, riz safrané, petits légumes	Hot meal: fish, rice, vegetables	st	st	st	st	-	0,002	-	st	st			-	**NA**	-									5	a
2022	1123	Cabillaud sauce citron, riz, petits légumes	Hot meal: fish, rice, vegetables	st	st	st	st	-	0,000	-	st	st			-	**NA**	-									5	a
2022	**608**	**Sandwich jambon beurre**	**RTE: sandwich (ham)**	-	-	-	-	-	0,012	-	-	-			-	**NA**	-									5	b
2022	**609**	**Croque-Monsieur à poêler**	**RTRH: Croque Monsieur**	+p	+p	/	/	+	0,958	+	+p	+p	+/+	+	+	**PA**		0,298	+	+p	+p	+/+	+	+	**PA**	5	b
2022	**610**	**Croque-Monsieur à poêler**	**RTRH: Croque Monsieur**	+p	+p	/	/	+	0,017	-	st	st			-	**ND**	-	0,017	-	st	st			-	**ND**	5	b
2022	**611**	**Tarte aux poireaux**	**RTRH: leek pie**	+p	+p	/	/	+	1,103	+	+p	-	+/+	+	+	**PA**		1,327	+	+p	-	+/+	+	+	**PA**	5	b
2022	**612**	**Tarte aux poireaux**	**RTRH: leek pie**	+p	+p	/	/	+	1,004	+	+p	-	+/+	+	+	**PA**		1,293	+	+p	+p	+/+	+	+	**PA**	5	b
2022	**815**	**Sandwich jambon emmenthal**	**RTE: sandwich (ham and cheese)**	st	st	st	st	-	0,009	-	-	-			-	**NA**	-									5	b
2022	**816**	**Sandwich jambon emmenthal**	**RTE: sandwich (ham and cheese)**	+(3)	+(3)	+p	+p	+	0,773	+	+p	+p	+/+	+	+	**PA**		0,957	+	+p	+p	+/+	+	+	**PA**	5	b
2022	**817**	**Quiche Lorraine**	**RTRH: Quiche Lorraine**	st	st	st	st	-	0,060	-	st	st			-	**NA**	-									5	b
2022	**818**	**Quiche Lorraine**	**RTRH: Quiche Lorraine**	+(5)	+(1)	+p	+p	+	0,011	-	st	st			-	**ND**	-	0,006	-	-	st	st		-	**ND**	5	b
2022	**819**	**Salade pâtes poulet œuf**	**RTE: salad pasta chicken eggs**	+p	+(3)	/	/	+	0,047/ 0,128/ 0,126	-/- /-	-	-			-	**ND**	+	0,274	+	-	+m	+/+	+	+	**PA**	5	b
2022	**1029**	**Tarte aux poireaux**	**RTRH: leek pies**	st	st	st	st	-	0,694	+	+p	+p	+/+	+	+	**PD**		0,775	+	+p	+p	+/+	+	+	**PD**	5	b
2022	1046	Mini saucisses nature	RTE; sausages rolls	st	st	st	st	-	0,003	-	st	st			-	**NA**	st									5	b
2022	1047	Mini saucisses moutarde pavot	RTE: sausages rolls	st	st	st	st	-	0,007	-	st	st			-	**NA**	st									5	b
2022	1048	Tarte tomate parmesan	RTRH: tomatoes, cheese pie	st	st	st	st	-	0,003	-	st	st			-	**NA**	st									5	b
2022	1049	Tarte aux poireaux	RTRH: leek pies	st	st	st	st	-	0,002	-	st	st			-	**NA**	st									5	b
2022	1124	Quiche Lorraine lardons fumés	RTRH: Quiche Lorraine	st	st	st	st	-	0,013	-	st	st			-	**NA**	-									5	b
2022	1125	Tarte aux poireaux emmenthal	RTRH: cheese & leek pie	st	st	st	st	-	0,000	-	st	st			-	**NA**	-									5	b

COMPOSITE FOODS AND COOKED DELI MEATS																													
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									mTSB Novobiocin (20mg/L) for 16h at 41.5°C									mTSB Novobiocin (20mg/L) for 16h at 41,5°C + 72 h at 5°C ± 3°C										
				IMS 6h		IMS 24h		Final Result	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex / Indol)	Final result	Agree-ment Ref/Alt	**Reference method confirmatory test (IMS)**	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex)	Final result	Agree-ment Ref/Alt		
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157																					
2022	1126	Sandwich poulet roti	RTE: sandwich chicken	st	st	st	st	-	0,000	-	st	st			-	**NA**	-									5	b
2022	1127	Sandwich jambon cheddar	RTE: sandwich ham, cheese	st	st	st	st	-	0,004	-	-	-			-	**NA**	-									5	b
2022	1128	Sandwich rosette	RTE: sandwich pork	st	st	st	st	-	0,000	-	st	st			-	**NA**	-									5	b
2022	**1363**	**Sandwich jambon emmenthal**	**RTE: sandwich (ham and cheese)**	st	st	-	-	-	0,004	-	-	-			-	**NA**	-									5	b
2022	**1364**	**Sandwich jambon cheddar**	**RTE: sandwich (ham and cheese)**	st	st	st	st	-	0,002	-	st	st			-	**NA**	-									5	b
2022	**1420**	**Sandwich jambon beurre**	**RTE: sandwich (ham and butter)**	+p	+p	/	/	+	0,475	+	+M	+1/2	+/+	+	+	**PA**		0,412	+	+M	+1/2	+/+	+	+	**PA**	5	b
2022	**1421**	**Sandwich jambon beurre**	**RTE: sandwich (ham and butter)**	st	st	-	-	-	0,492	+	+M	+1/2	+/+	+	+	**PD**		0,663	+	+M	+1/2	+/+	+	+	**PD**	5	b
2022	**613**	**Jambon de poulet cuit**	**Cooked chicken meat**	st	st	st	st	-	0,015	-	st	-			-	**NA**	-									5	c
2022	**614**	**Roti de bœuf cuit**	**Cooked beef meat**	st	st	st	st	-	0,007	-	st	st			-	**NA**	-									5	c
2022	**615**	**Roti de bœuf cuit**	**Cooked beef meat**	st	st	st	st	-	0,667	+	+p	+p	+/+	+	+	**PD**		0,705	+	+p	+p	+/+	+	+	**PD**	5	c
2022	**616**	**Jambon de porc**	**Cooked pork meat**	st	st	st	st	-	0,012	-	st	st			-	**NA**	-									5	c
2022	**617**	**Jambon de porc**	**Cooked pork meat**	st	st	st	st	-	0,015	-	st	st			-	**NA**	-									5	c
2022	**820**	**Roti de bœuf cuit**	**Cooked beef meat**	st	st	st	st	-	0,005	-	st	st			-	**NA**	-									5	c
2022	**821**	**Roti de bœuf cuit**	**Cooked beef meat**	+(1)	+(2)	+p	+p	+	0,002	-	st	st			-	**ND**	-	0,025	-	st	st			-	**ND**	5	c
2022	**822**	**Roti de porc**	**Cooked pork meat**	st	st	-	-	-	0,007	-	st	st			-	**NA**	-									5	c
2022	**823**	**Roti de porc**	**Cooked pork meat**	+p	+p	+p	+p	+	1,261	+	+p	+p	+/+	+	+	**PA**		1,264	+	+p	+p	+/+	+	+	**PA**	5	c
2022	**824**	**Roti de poulet**	**Cooked chicken meat**	st	st	st	st	-	0,013	-	st	st			-	**NA**	-									5	c
2022	**1034**	**Roti de poulet**	**Cooked chicken meat**	st	st	st	st	-	0,008	-	st	st			-	**NA**	st									5	c
2022	**1035**	**Blanc de poulet**	**Cooked chicken meat**	st	st	st	st	-	0,009	-	st	st			-	**NA**	st									5	c
2022	**1036**	**Roti de poulet**	**Cooked chicken meat**	+p	+p	/	/	+	0,015	-	st	st			-	**ND**	st	0,014	-	st	st			-	**ND**	5	c
2022	**1037**	**Blanc de poulet**	**Cooked chicken meat**	st	st	-	-	-	0,010	-	st	st			-	**NA**	st									5	c
2022	**1038**	**Jambon cuit**	**Cooked pork meat**	+p	+p	/	/	+	1,010	+	+p	+p	+/+	+	+	**PA**		1,027	+	+p	+p	+/+	+	+	**PA**	5	c
2022	**1039**	**Jambon cuit**	**Cooked pork meat**	st	st	-	-	-	1,330	+	+p	+M	+/+	+	+	**PD**		1,129	+	+p	+M	+/+	+	+	**PD**	5	c
2022	**1040**	**Roti de bœuf doré au four**	**Cooked beef meat**	st	st	st	st	-	0,015	-	-	-			-	**NA**	st									5	c

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				IMS 6h		IMS 24h		Final Result	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex / Indol)	Final result	Agree-ment Ref/Alt	**Reference method confirmatory test (IMS)**	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex)	Final result	Agree-ment Ref/Alt		
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157																					
2022	**1041**	**Roti de bœuf doré au four**	**Cooked beef meat**	+p	+p	/	/	+	1,115	+	+m	+m	+/+	+	+	**PA**		1,042	+	+m	+m	+/+	+	+	**PA**	5	c
2022	**1132**	**Rosbeef cuit**	**Cooked beef meat**	st	st	-	-	-	1,433	+	+m	+m	+/+	+	+	**PD**		1,199	+	+m	+m	+/+	+	+	**PD**	5	c
2022	**1133**	**Roi de bœuf**	**Cooked beef meat**	st	st	st	st	-	0,755	+	+M	+M	+/+	+	+	**PD**		0,567	+	+M	+p	+/+	+	+	**PD**	5	c
2022	**1134**	**Roti de bœuf**	**Cooked beef meat**	st	st	+M	+M	+	0,770	+	+M	+M	+/+	+	+	**PA**		0,644	+	+M	+p	+/+	+	+	**PA**	5	c
2022	**1135**	**Blanc de poulet**	**Cooked chicken meat**	st	st	st	st	-	0,005	-	-	-			-	**NA**	-									5	c
2022	**1136**	**Blanc de poulet**	**Cooked chicken meat**	st	st	st	st	-	0,861	+	+M	+M	+/+	+	+	**PD**		0,745	+	+p	+p	+/+	+	+	**PD**	5	c
2022	**1142**	**Blanc de poulet**	**Cooked chicken meat**	st	st	st	st	-	0,005	-	st	st			-	**NA**	-									5	c

PASTEURIZED MILK AND DAIRY PRODUCTS																												
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				IMS 6h		IMS 24h		Final Result	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex / Indol)	Final result	Agree-ment Ref/Alt	**Reference method confirmatory test (IMS)**	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex)	Final result	Agree-ment Ref/Alt		
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157																				
2022	**620**	**Lait pasteurisé de brebis**	**Pasteurised ewe milk**	st	st	st	st	-	0,539	+	+p	+p	+/+	+	+	**PD**		0,429	+	+p	+p	+/+	+	+	**PD**	6	a
2022	**621**	**Lait pasteurisé de brebis**	**Pasteurised ewe milk**	+p	+p	/	/	+	0,541	+	+p	+p	+/+	+	+	**PA**		0,592	+	+p	+p	+/+	+	+	**PA**	6	a
2022	**622**	**Lait pasteurisé de vache**	**Pasteurised cow milk**	st	st	st	st	-	1,418	+	+p	+p	+/+	+	+	**PD**		1,225	+	+p	+p	+/+	+	+	**PD**	6	a
2022	**828**	**Lait frais pasteurisé de vache**	**Pasteurised cow milk**	+p	+p	/	/	+	0,000	-	st	st			-	**ND**	-	0,000	-	st	st			-	**ND**	6	a
2022	**829**	**Lait frais pasteurisé de chèvre**	**Pasteurised goat milk**	+p	+p	/	/	+	0,835	+	+p	+p	+/+	+	+	**PA**		1,048	+	+p	+p	+/+	+	+	**PA**	6	a
2022	**858**	**Lait frais 1/2 écrémé pasteurisé de vache**	**Pasteurised cow milk**	st	st	st	st	-	1,294	+	+M	+M	+/+	+	+	**PD**		1,421	+	+p	+p	+/+	+	+	**PD**	6	a
2022	**859**	**Lait frais 1/2 écrémé pasteurisé de vache**	**Pasteurised cow milk**	st	st	st	st	-	0,439	+	+M	+M	+/+	+	+	**PD**		0,313	+	+p	+p	+/+	+	+	**PD**	6	a
2022	**860**	**Lait frais 1/2 écrémé pasteurisé de brebis**	**Pasteurised ewe milk**	st	st	st	st	-	0,006	-	st	st			-	**NA**	-									6	a
2022	**861**	**Lait frais entier pasteurisé de chèvre**	**Pasteurised goat milk**	st	st	st	st	-	0,020	-	st	st			-	**NA**	-									6	a
2022	**862**	**Lait frais entier pasteurisé de vache**	**Pasteurised cow milk**	st	st	st	st	-	0,017	-	st	st			-	**NA**	-									6	a
2022	870	Lait 1/2 écrémé pasteurisé de vache	Pasteurised cow milk	st	st	st	st	-	0,031	-	-	-			-	**NA**	-									6	a
2022	871	Lait frais 1/2 écrémé pasteurisé de vache	Pasteurised cow milk	st	st	st	st	-	0,018	-	st	st			-	**NA**	-									6	a
2022	872	Lait frais 1/2 écrémé pasteurisé de brebis	Pasteurised ewe milk	st	st	st	st	-	0,000	-	st	st			-	**NA**	-									6	a
2022	873	Lait frais entier pasteurisé de chèvre	Pasteurised goat milk	st	st	st	st	-	0,005	-	st	st			-	**NA**	-									6	a

♦ Analyses performed according to the COFRAC accreditation

PASTEURIZED MILK AND DAIRY PRODUCTS																											
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				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157																				
2022	874	Lait frais entier pasteurisé de vache	Pasteurised cow milk	st	st	st	st	-	0,003	-	st	st			-	**NA**	-									6	a
2022	**1102**	**Lait pasteurisé de vache**	**Pasteurised cow milk**	st	st	+p	+p	+	0,558	+	+p	+p	+/+	+	+	**PA**		0,590	+	+p	+p	+/+	+	+	**PA**	6	a
2022	**1103**	**Lait pasteurisé de vache**	**Pasteurised cow milk**	+(7)	+(8)	/	/	+	0,484	+	+p	+p	+/+	+	+	**PA**		0,385	+	+p	+p	+/+	+	+	**PA**	6	a
2022	**1104**	**Lait demi écrémé pasteurisé de vache**	**Pasteurised cow milk**	st	st	+m(auto agg +)	-	-	1,217	+	+1/2	+md	+/+	+	+	**PD**		1,308	+	-	+m	+/+	+	+	**PD**	6	a
2022	**1105**	**Lait demi écrémé pasteurisé de vache**	**Pasteurised cow milk**	+(7)d (auto-agg +)	-	-	-	-	0,023	-	+1/2d	-			-	**NA**	-	0,017	-	-	-			-	**NA**	6	a
2022	**1106**	**Lait pasteurisé de chèvre**	**Pasteurised goat milk**	st	st	+p	+p	+	1,446	+	+p	+p	+/+	+	+	**PA**		0,858	+	+p	+p	+/+	+	+	**PA**	6	a
2022	**1107**	**Lait pasteurisé de chèvre**	**Pasteurised goat milk**	+(4)	+(3)	/	/	+	0,795	+	+p	+p	+/+	+	+	**PA**		0,988	+	+p	+p	+/+	+	+	**PA**	6	a
2022	**1108**	**Lait pasteurisé de brebis**	**Pasteurised ewe milk**	+(4)	+(2)	/	/	+	0,561	+	+p	+p	+/+	+	+	**PA**		0,372	+	+p	+p	+/+	+	+	**PA**	6	a
2022	**1109**	**Lait pasteurisé de brebis**	**Pasteurised ewe milk**	st	st	+p	+p	+	0,521	+	+p	+p	+/+	+	+	**PA**		0,313	+	+p	+p	+/+	+	+	**PA**	6	a
2022	1147	Lait pasteurisé entier de vache	Pasteurised cow milk	st	st	-	-	-	0,001	-	-	-			-	**NA**	-									6	a
2022	1148	Lait pasteurisé demi-écrémé de vache	Pasteurised cow milk	st	st	st	st	-	0,004	-	st	st			-	**NA**	-									6	a
2022	1149	Lait pasteurisé demi-écrémé de vache	Pasteurised cow milk	st	st	st	st	-	0,005	-	st	st			-	**NA**	-									6	a
2022	1150	Lait frais de brebis	Pasteurised cow milk	st	st	st	st	-	0,006	-	st	st			-	**NA**	-									6	a
2022	1151	Lait frais de brebis	Pasteurised cow milk	st	st	st	st	-	0,021	-	st	st			-	**NA**	-									6	a
2022	1152	Lait frais de chèvre	Pasteurised goat milk	st	st	st	st	-	0,007	-	st	st			-	**NA**	-									6	a
2022	1153	Lait frais de chèvre	Pasteurised goat milk	st	st	st	st	-	0,003	-	st	st			-	**NA**	-									6	a
2022	**618**	**Camembert pasteurisé**	**Pasteurised cow milk cheese**	st	st	st	st	-	0,020	-	st	st			-	**NA**	-									6	b
2022	**619**	**Emmental pasteurisé**	**Pasteurised cow milk cheese**	st	st	st	st	-	0,012	-	st	-			-	**NA**	-									6	b
2022	**825**	**Bûche de chèvre pasteurisée**	**Pasteurised goat milk cheese**	+p	+p	/	/	+	0,910	+	+p	+p	+/+	+	+	**PA**		0,930	+	+p	+p	+/+	+	+	**PA**	6	b

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				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157																				
2022	**826**	**Fromage de brebis pasteurisée**	**Pasteurised ewe milk cheese**	st	st	-	-	-	0,001	-	-	-			-	**NA**	-									6	b
2022	**827**	**Brie au lait de vache pasteurisé**	**Pasteurised cow milk cheese**	st	st	-	-	-	0,907	+	+p	+p	+/+	+	+	**PD**		1,036	+	+p	+p	+/+	+	+	**PD**	6	b
2022	**853**	**Bleu au lait de vache pasteurisé**	**Pasteurised cow milk cheese**	+p	+p	/	/	+	0,017	-	st	st			-	**ND**	-	0,012	-	st	st			-	**ND**	6	b
2022	**854**	**Crottin de chèvre au lait pasteurisé**	**Pasteurised goat milk cheese**	+p	+p	/	/	+	0,648	+	+p	+p	+/+	+	+	**PA**		0,841	+	+p	+p	+/+	+	+	**PA**	6	b
2022	**855**	**Langres au lait de vache pasteurisé**	**Pasteurised cow milk cheese**	+p	+p	/	/	+	0,009	-	st	st			-	**ND**	-	0,008	-	st	st			-	**ND**	6	b
2022	**856**	**Pavé du Lot au lait de chèvre pasteurisé**	**Pasteurised goat milk cheese**	st	st	st	st	-	0,002	-	-	-			-	**NA**	-									6	b
2022	**857**	**Manchego au lait pasteurisé de brebis**	**Pasteurised ewe milk cheese**	+p	+p	/	/	+	0,004	-	st	st			-	**ND**	-	0,000	-	st	st			-	**ND**	6	b
2022	865	Bleu au lait de vache pasteurisé	Pasteurised cow milk cheese	st	st	st	st	-	0,002	-	st	st			-	**NA**	-									6	b
2022	866	Crottin de chèvre au lait pasteurisé	Pasteurised goat milk cheese	st	st	st	st	-	0,000	-	-	-			-	**NA**	-									6	b
2022	867	Manchego au lait pasteurisé de brebis	Pasteurised ewe milk cheese	st	st	st	st	-	0,000	-	st	st			-	**NA**	-									6	b
2022	868	Langres au lait de vache pasteurisé	Pasteurised cow milk cheese	st	st	st	st	-	0,004	-	st	st			-	**NA**	-									6	b
2022	869	Pavé du Lot au lait de chèvre pasteurisé	Pasteurised goat milk cheese	st	st	-	-	-	0,009	-	-	-			-	**NA**	-									6	b
2022	**1110**	**Camembert au lait de vache pasteurisé**	**Pasteurised cow milk cheese**	st	st	+1/2	+1/2	+	0,023	-	-	-			-	**ND**	-	0,026	-	-	-			-	**ND**	6	b
2022	**1111**	**Camembert au lait de vache pasteurisé**	**Pasteurised cow milk cheese**	st	st	+1/2	+1/2	+	0,031	-	-	-			-	**ND**	-	0,016	-	-	-			-	**ND**	6	b
2022	**1112**	**Camembert au lait de vache pasteurisé**	**Pasteurised cow milk cheese**	st	st	+1/2	+1/2	+	1,269	+	+p	+p	+/+	+	+	**PA**		1,633	+	+p	+p	+/+	+	+	**PA**	6	b

PASTEURIZED MILK AND DAIRY PRODUCTS																											
Year of analysis	Sample N°	Product (French name)	Product	Reference method: ISO 16654◆					Alternative method: Solus *E. coli* O157 (including *E. coli* O157:H7)																	Category	Type
									mTSB Novobiocin (20mg/L) for 16h at 41.5°C									mTSB Novobiocin (20mg/L) for 16h at 41,5°C + 72 h at 5°C ± 3°C										
				IMS 6h		IMS 24h		Final Result	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex / Indol)	Final result	Agree-ment Ref/Alt	**Reference method confirmatory test (IMS)**	O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without purification step, H7 after purification)**	Tests of the reference method (Latex)	Final result	Agree-ment Ref/Alt		
				CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157																				
2022	**1113**	**Fromage frais au lait de chèvre pasteurisé**	**Pasteurised goat milk cheese**	st	st	+p	+p	+	0,739	+	+p	+p	+/+	+	+	**PA**		0,633	+	+p	+p	+/+	+	+	**PA**	6	b
2022	**1114**	**Fromage frais au lait de chèvre pasteurisé**	**Pasteurised goat milk cheese**	st	st	st	st	-	0,665	+	+p	+p	+/+	+	+	**PD**		0,611	+	+p	+p	+/+	+	+	**PD**	6	b
2022	**1115**	**Fromage de chèvre au lait pasteurisé**	**Pasteurised goat milk cheese**	st	st	+p	+p	+	1,180	+	+p	+p	+/+	+	+	**PA**		1,222	+	+p	+p	+/+	+	+	**PA**	6	b
2022	**1116**	**Fromage de brebis affiné au lait pasteurisé**	**Pasteurised ewe milk**	st	st	+p	+p	+	0,974	+	+p	+p	+/+	+	+	**PA**		0,786	+	+p	+p	+/+	+	+	**PA**	6	b
2022	**1117**	**Fromage de brebis affiné au lait pasteurisé**	**Pasteurised ewe milk**	st	st	+p	+p	+	0,709	+	+p	+p	+/+	+	+	**PA**		0,710	+	+p	+p	+/+	+	+	**PA**	6	b
2022	**1118**	**Fromage au lait de brebis pasteurisé**	**Pasteurised ewe milk cheese**	st	st	+md	+md	+	0,000	-	-	-			-	**ND**	-	0,016	-	-	-			-	**ND**	6	b
2022	**1137**	**Fromage pasteurisé au lait de vache**	**Pasteurised cow milk cheese**	st	st	-	-	-	0,012	-	-	-			-	**NA**	-									6	b
2022	**1138**	**Fromage pasteurisé au lait de vache**	**Pasteurised cow milk cheese**	+p	+p	/	/	+	0,807	+	+M	+M	+/+	+	+	**PA**		0,984	+	+p	+M	+/+	+	+	**PA**	6	b
2022	**1139**	**Fromage pasteurisé au lait de vache**	**Pasteurised cow milk cheese**	st	st	st	st	-	0,015	-	-	-			-	**NA**	-									6	b
2022	**1140**	**Fromage pasteurisé au lait de brebis**	**Pasteurised ewe milk**	-	-	+M	+M	+	0,838	+	+1/2	+1/2	+/+	+	+	**PA**		1,022	+	+M	+M	+/+	+	+	**PA**	6	b
2022	**1141**	**Fromage pasteurisé au lait de brebis**	**Pasteurised ewe milk**	st	-	-	-	-	0,004	-	-	-			-	**NA**	-									6	b
2022	1145	Fromage pasteurisé au lait de brebis	Pasteurised ewe milk	st	st	st	-	-	0,008	-	-	-			-	**NA**	-									6	b
2022	1146	Fromage pasteurisé au lait de chèvre	Pasteurised goat milk cheese	st	st	st	st	-	0,006	-	st	st			-	**NA**	-									6	b

Appendix 5 – Relative level of detection study: raw data

Matrix: Ground beef
Strain: *Escherichia coli* O157:H7 Ad486

Aerobic mesophilic flora: 6,0.10^2 CFU/g

N° sample	Level	Inoculation level (cfu/sample)	ISO 16654 method♦						Solus *E. coli* O157 method				
			IMS 6 h		IMS 24 h		Final Result	Number positive samples/ Total	O.D.	Result	Confirmation	Final result	Number positive samples/Total
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157							
47	0	0	St	St	St	St	-	0/5	0.061	-	-	-	0/5
48			St	St	St	St	-		0.067	-	-	-	
49			St	St	St	St	-		0.070	-	-	-	
50			St	St	St	St	-		0.073	-	-	-	
51			St	St	St	St	-		0.071	-	-	-	
52	Low	0,5	St	St	St	St	-	8/20	2.573	+	+	+	6/20
53			+p	+p	/	/	+		2.384	+	+	+	
54			St	St	St	St	-		2.231	+	+	+	
55			St	St	St	-	-		2.164	+	+	+	
56			+p	+p	/	/	+		0.068	-	-	-	
57			St	St	St	-	-		2.434	+	+	+	
58			St	St	St	-	-		0.076	-	-	-	
59			+p	+p	/	/	+		0.068	-	-	-	
60			St	St	St	St	-		0.071	-	-	-	
61			+p	+p	/	/	+		0.066	-	-	-	
62			St	St	St	-	-		0.067	-	-	-	
63			St	St	St	St	-		0.069	-	-	-	
64			St	St	St	-	-		0.068	-	-	-	
65			St	St	St	-	-		2.465	+	+	+	
66			St	St	St	-	-		0.066	-	-	-	
67			+p	+p	/	/	+		0.070	-	-	-	
68			St	St	St	-	-		0.073	-	-	-	
69			+p	+p	/	/	+		0.073	-	-	-	
70			+p	+p	/	/	+		0.071	-	-	-	
71			+p	+p	/	/	+		0.074	-	-	-	
72	High	1,4	+p	+p	/	/	+	4/5	0.074	-	-	-	3/5
73			+p	+p	/	/	+		0.071	-	-	-	
74			+p	+p	/	/	+		2.527	+	+	+	
75			St	St	St	-	-		2.564	+	+	+	
76			+p	+p	/	/	+		2.334	+	+	+	

♦ Analyses performed according to the COFRAC accreditation

Matrix: Raw milk
Strain: *Escherichia coli* O157:H7 Ad1745

Aerobic mesophilic flora: 7,6.10^5 CFU/g

N° sample	Level	Inoculation level (cfu/sample)	ISO 16654 method♦						Solus *E. coli* O157 method				
			IMS 6 h		IMS 24 h		Final Result	Number positive samples/Total	O.D.	Result	Confirmation	Final result	Number positive samples/Total
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157							
184	0	0	-	-	+md	-	-	0/5	0.060	-	-	-	0/5
185			-	-	+md	-	-		0.055	-	-	-	
186			-	-	+md	-	-		0.056	-	-	-	
187			-	-	+md	+md	-		0.057	-	-	-	
188			-	-	+md	-	-		0.055	-	-	-	
189	Low	1.5	+M	+M	/	/	+	12/20	2.554	+	+	+	9/20
190			-	-	+md	-	-		0.071	-	-	-	
191			-	-	+m	-	-		0.057	-	-	-	
192			-	-	+md	+md	-		2.614	+	+	+	
193			+M	+1/2	/	/	+		0.056	-	-	-	
194			+Md	+	+md	-	-		2.503	+	+	+	
195			+M	+1/2	/	/	+		0.053	-	-	-	
196			+Md	+m (2)	+md	-	-		0.055	-	-	-	
197			-	-	+md	-	-		2.577	+	+	+	
198			+M	+1/2	/	/	+		2.693	+	+	+	
199			+md	-	+md	-	-		0.057	-	-	-	
200			+M	+1/2	/	/	+		0.058	-	-	-	
201			+M	+1/2	/	/	+		0.056	-	-	-	
202			+M	+1/2	/	/	+		0.056	-	-	-	
203			+M	+1/2	/	/	+		2.678	+	+	+	
204			+M	+1/2	/	/	+		2.670	+	+	+	
205			+M	+1/2	/	/	+		0.056	-	-	-	
206			+M	+1/2	/	/	+		0.057	-	-	-	
207			+md	-	+md	-	-		2.712	+	+	+	
208			+M	+1/2	/	/	+		2.680	+	+	+	
209	High	3.9	+md	+m	+md	+m	+	5/5	0.055	-	-	-	4/5
210			+M	+1/2	/	/	+		2.623	+	+	+	
211			+M	+1/2	/	/	+		2.684	+	+	+	
212			+M	+1/2	/	/	+		2.703	+	+	+	
213			+M	+1/2	/	/	+		2.670	+	+	+	

♦ Analyses performed according to the COFRAC accreditation

Matrix: Spinach
Strain: *Escherichia coli* O157:H7 Ad556

Aerobic mesophilic flora: 2,0.10^{7} CFU/g

N° sample	Level	Inoculation level (cfu/sample)	ISO 16654 method♦						Solus *E. coli* O157 method				
			IMS 6 h		IMS 24 h		Final Result	Number positive samples/Total	O.D.	Result	Confirmation	Final result	Number positive samples/Total
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157							
1705	0	0	St	St	-	-	-	0/5	0.064	-	-	-	0/5
1706			St	-	St	-	-		0.066	-	-	-	
1707			St	-	-	-	-		0.065	-	-	-	
1708			St	-	-	-	-		0.068	-	-	-	
1709			St	-	St	-	-		0.068	-	-	-	
1710	Low	1,0	St	-	St	-	-	12/20	2.754	+	+	+	10/20
1711			St	-	St	-	-		0.067	-	-	-	
1712			+ p	+ M	/	/	+		2.759	+	+	+	
1713			St	-	St	-	-		2.747	+	+	+	
1714			St	-	St	-	-		0.065	-	-	-	
1715			+ p	+ M	/	/	+		0.067	-	-	-	
1716			St	-	St	-	-		2.714	+	+	+	
1717			St	St	St	-	-		2.664	+	+	+	
1718			+ p	+ M	/	/	+		0.070	-	-	-	
1719			+ p	+ M	/	/	+		2.863	+	+	+	
1720			+ p	+ p	/	/	+		0.061	-	-	-	
1721			+ p	+ M	/	/	+		0.067	-	-	-	
1722			+ p	+ p	/	/	+		2.836	+	+	+	
1723			St	-	St	-	-		2.807	+	+	+	
1724			+ p	+ M	/	/	+		0.068	-	-	-	
1725			St	St	St	-	-		0.066	-	-	-	
1726			+ p	+ p	/	/	+		0.064	-	-	-	
1727			+ p	+ M	/	/	+		2.951	+	+	+	
1728			+ p	+ M	/	/	+		2.917	+	+	+	
1729			+ p	+ M	/	/	+		0.059	-	-	-	
1730	High	2,5	+ p	+ M	/	/	+	5/5	2.955	+	+	+	4/5
1731			+ p	+ M	/	/	+		2.910	+	+	+	
1732			+ p	+ p	/	/	+		0.063	-	-	-	
1733			+ p	+ p	/	/	+		2.863	+	+	+	
1734			+ p	+ M	/	/	+		2.876	+	+	+	

♦ Analyses performed according to the COFRAC accreditation

Matrix: Process water (meat industry)
Strain: *Escherichia coli* O157:H7 Ad552

Aerobic mesophilic flora: 8,4.10^5 CFU/ml

N° sample	Level	Inoculation level (cfu/sample)	ISO 16654 method♦						Solus *E. coli* O157 method				
			IMS 6 h		IMS 24 h		Final Result	Number positive samples/Total	O.D.	Result	Confirmation	Final result	Number positive samples/Total
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157							
1631	0	0	St	St	St	-	-	0/5	0.070	-	-	-	0/5
1632			St	St	St	-	-		0.061	-	-	-	
1633			St	St	St	-	-		0.064	-	-	-	
1634			St	St	St	-	-		0.065	-	-	-	
1635			St	St	St	-	-		0.058	-	-	-	
1636	Low	0,9	St	St	St	-	-	5/20	0.060	-	-	-	4/20
1637			St	St	St	-	-		0.063	-	-	-	
1638			+ p	+ p	/	/	+		2.606	+	+	+	
1639			St	St	St	-	-		2.535	+	+	+	
1640			St	St	St	-	-		0.064	-	-	-	
1641			St	St	St	-	-		0.065	-	-	-	
1642			St	St	St	-	-		0.066	-	-	-	
1643			+ p	+ p	/	/	+		0.065	-	-	-	
1644			St	St	St	-	-		2.495	+	+	+	
1645			+ p	+ p	/	/	+		0.060	-	-	-	
1646			St	St	St	-	-		0.063	-	-	-	
1647			St	St	St	-	-		0.066	-	-	-	
1648			St	St	St	-	-		0.065	-	-	-	
1649			St	St	St	-	-		0.064	-	-	-	
1650			St	St	St	-	-		0.063	-	-	-	
1651			St	St	St	-	-		0.061	-	-	-	
1652			St	St	St	-	-		0.060	-	-	-	
1653			+ p	+ p	/	/	+		2.770	+	+	+	
1654			+ p	+ p	/	/	+		0.066	-	-	-	
1655			St	St	St	-	-		0.063	-	-	-	
1656	High	2,1	St	St	St	-	-	3/5	2.854	+	+	+	4/5
1657			+ p	+ p	/	/	+		2.719	+	+	+	
1658			+ p	+ p	/	/	+		0.064	-	-	-	
1659			St	St	St	-	-		2.595	+	+	+	
1660			+ p	+ p	/	/	+		2.592	+	+	+	

♦ Analyses performed according to the COFRAC accreditation

Matrix: Pasta (lasagnes)
Strain: *Escherichia coli* O157:H7 Ad485
Aerobic mesophilic flora: 2,6.10^4 CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 16654♦						Alternative method: Solus *E. coli* O157 (including *E. coli* O157:H7) mTSB Novobiocin (20mg/L) - 16h at 41.5°C					
			IMS 6h		IMS 24h		Final Result	Number positive samples/Total	O.D.	Result	Confirmation	Final result	Reference method confirmatory test (IMS)	Number positive samples/Total
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157								
733	0	0	st	st	st	st	-	0/5	0,006	-	-	-	-	0/5
734			st	st	st	st	-		0,011	-	-	-	-	
735			st	st	st	st	-		0,015	-	-	-	-	
736			st	st	st	st	-		0,018	-	-	-	-	
737			st	st	st	st	-		0,022	-	-	-	-	
738	1	0,9	st	st	st	st	-	8/20	1,147	+	+	+	/	7/20
739			st	st	st	st	-		0,004	-	-	-	-	
740			+p	+p	+p	+p	+		0,918	+	+	+	/	
741			st	st	st	st	-		0,015	-	-	-	-	
742			st	st	st	st	-		0,005	-	-	-	-	
743			+p	+p	+p	+p	+		0,007	-	-	-	-	
744			st	st	st	st	-		0,027	-	-	-	-	
745			+p	+p	+p	+p	+		1,167	+	+	+	/	
746			+p	+p	+p	+p	+		0,006	-	-	-	-	
747			+p	+p	+p	+p	+		0,587	+	+	+	/	
748			st	st	st	st	-		0,804	+	+	+	/	
749			st	st	st	st	-		0,630	+	+	+	/	
750			+p	+p	+p	+p	+		0,000	-	-	-	-	
751			+p	+p	+p	+p	+		0,002	-	-	-	-	
752			st	st	st	st	-		0,009	-	-	-	-	
753			st	st	st	st	-		0,000	-	-	-	-	
754			st	st	st	st	-		0,018	-	-	-	-	
755			st	st	st	st	-		0,001	-	-	-	-	
756			st	st	st	st	-		0,692	+	+	+	/	
757			+p	+p	+p	+p	+		0,113	-	-	-	-	
758	2	6,6	+p	+p	+p	+p	+	5/5	0,845	+	+	+	/	5/5
759			+p	+p	+p	+p	+		0,707	+	+	+	/	
760			+p	+p	+p	+p	+		1,072	+	+	+	/	
761			+p	+p	+p	+p	+		1,169	+	+	+	/	
762			+p	+p	+p	+p	+		0,956	+	+	+	/	

♦ Analyses performed according to the COFRAC accreditation

Matrix : Pasteurised cheese
Strain : *Escherichia coli* O157:H7 Ad3101
Aerobic mesophilic flora: 2,1 10^7 CFU/g

N° sample	Level	Inoculation level (cfu/sample)	Reference method: ISO 16654♦						Alternative method: Solus *E. coli* O157 (including *E. coli* O157:H7) mTSB Novobiocin (20mg/L) - 16h at 41.5°C					
			IMS 6h		IMS 24h		Final Result	Number positive samples/Total	O.D.	Result	Confirmation	Final result	Reference method confirmatory test (IMS)	Number positive samples/Total
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157								
977	0	0	st	st	st	st	-	0/5	0,014	-	-	-	-	0/5
978			st	st	st	st	-		0,000	-	-	-	-	
979			st	st	st	st	-		0,000	-	-	-	-	
980			st	st	st	st	-		0,002	-	-	-	-	
981			st	st	st	st	-		0,021	-	-	-	-	
982	1	1,8	+p	+p	/	/	+	12/20	0,001	-	-	-	-	10/20
983			st	st	st	st	-		0,003	-	-	-	-	
984			+p	+p	/	/	+		1,083	+	+	+		
985			st	st	st	st	-		0,950	+	+	+		
986			+p	+p	/	/	+		1,640	+	+	+		
987			+p	+p	/	/	+		1,721	+	+	+		
988			+p	+p	/	/	+		0,975	+	+	+		
989			+p	+p	/	/	+		1,301	+	+	+		
990			+p	+p	/	/	+		1,286	+	+	+		
991			+p	+p	/	/	+		0,000	-	-	-	-	
992			st	st	st	st	-		1,224	+	+	+		
993			+p	+p	/	/	+		1,122	+	+	+		
994			st	st	st	st	-		0,000	-	-	-	-	
995			st	st	+p	+p	+		0,000	-	-	-	-	
996			st	st	st	st	-		0,000	-	-	-	-	
997			st	st	st	st	-		0,002	-	-	-	-	
998			st	st	st	st	-		1,084	+	+	+		
999			+p	+p	/	/	+		0,000	-	-	-	-	
1000			+p	+p	/	/	+		0,000	-	-	-	-	
1001			st	st	st	st	-		0,000	-	-	-	-	
1002	2	11,2	+p	+p	/	/	+	5/5	0,943	+	+	+		5/5
1003			+p	+p	/	/	+		0,859	+	+	+		
1004			+p	+p	/	/	+		1,757	+	+	+		
1005			+p	+p	/	/	+		1,294	+	+	+		
1006			+p	+p	/	/	+		1,094	+	+	+		

♦ Analyses performed according to the COFRAC accreditation

Appendix 6 – Inclusivity and exclusivity study: raw data

INCLUSIVITY										
Strain			**Reference**	Origin	**Inoculation level CFU/225ml**	**Solus *E. coli* O157 (including *E. coli* O157:H7) method mTSB Novobiocin (20mg/L) - 16 h at 41.5°C**				
						O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(Microgen O157 without a purification step / Wellcolex H7 after purification)**
1	*Escherichia coli*	O157:H7	Ad 485	Ground beef	5	2.772	+	+	+	+/+
2	*Escherichia coli*	O157:H7	Ad486	Ground beef	3	2.735	+	+	+	+/+
3	*Escherichia coli*	O157:H7	Ad487	Ground beef	9	2.757	+	+	+	+/+
4	*Escherichia coli*	O157:H7	Ad488	Ground beef	7	2.762	+	+	+	+/+
5	*Escherichia coli*	O157:H7	Ad489	Ground beef	3	2.674	+	+	+	+/+
6	*Escherichia coli*	O157:H7	Ad 552	Slaughterhouse	8	2.735	+	+	+	+/+
7	*Escherichia coli*	O157:H7	Ad 553	Slaughterhouse	11	2.799	+	+	+	+/+
8	*Escherichia coli*	O157:H7	Ad 554	Slaughterhouse	7	2.369	+	+	+	+/+
9	*Escherichia coli*	O157:H7	Ad 555	Slaughterhouse	11	2.759	+	+	+	+/+
10	*Escherichia coli*	O157:H7	Ad 556	Water purification	13	2.703	+	+	+	+/+
11	*Escherichia coli*	O157:H7	Ad 557	Water purification	10	2.686	+	+	+	+/+
12	*Escherichia coli*	O157:H7	Ad 558	Water purification	6	2.697	+	+	+	+/+
13	*Escherichia coli*	O157:H7	Ad 559	Ground beef	13	2.654	+	+	+	+/+
14	*Escherichia coli*	O157:H7	Ad 560	Ground beef	3	2.863	+	+	+	+/+
15	*Escherichia coli*	O157:H7	Ad 561	Ground beef	11	2.793	+	+	+	+/+
16	*Escherichia coli*	O157:H7	Ad 562	Ground beef	4	2.742	+	+	+	+/+
17	*Escherichia coli*	O157:H7	Ad 563	Ground beef	14	2.699	+	+	+	+/+
18	*Escherichia coli*	O157:H7	Ad 564	Ground beef	12	2.648	+	+	+	+/+
19	*Escherichia coli*	O157:H7	Ad 565	Ground beef	5	2.447	+	+	+	+/+
20	*Escherichia coli*	O157:H7	Ad 566	Ground beef	6	2.754	+	+	+	+/+
21	*Escherichia coli*	O157:H7	Ad 567	Slaughterhouse	5	2.733	+	+	+	+/+
22	*Escherichia coli*	O157:H7	Ad 568	Slaughterhouse	9	2.870	+	+	+	+/+
23	*Escherichia coli*	O157:H7	Ad 569	Slaughterhouse	8	2.839	+	+	+	+/+
24	*Escherichia coli*	O157:H7	Ad 570	Slaughterhouse	7	2.783	+	+	+	+/+

INCLUSIVITY										
Strain			**Reference**	Origin	**Inoculation level CFU/225ml**	**Solus *E. coli* O157 (including *E. coli* O157:H7) method mTSB Novobiocin (20mg/L) - 16 h at 41.5°C**				
						O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(Microgen O157 without a purification step / Wellcolex H7 after purification)**
25	*Escherichia coli*	O157:H7	Ad 571	Faeces	10	2.625	+	+	+	+/+
26	*Escherichia coli*	O157:H7	Ad 572	Faeces	7	2.721	+	+	+	+/+
27	*Escherichia coli*	O157:H7	Ad 573	Faeces	18	2.652	+	+	+	+/+
28	*Escherichia coli*	O157:H7	Ad 574	Faeces	13	2.526	+	+	+	+/+
29	*Escherichia coli*	O157:H7	Ad 575	Faeces	5	2.759	+	+	+	+/+
30	*Escherichia coli*	O157:H7	Ad 576	Faeces	5	2.767	+	+	+	+/+
31	*Escherichia coli*	O157:H7	Ad 577	Faeces	10	2.708	+	+	+	+/+
32	*Escherichia coli*	O157:H7	Ad 578	Faeces	9	2.754	+	+	+	+/+
33	*Escherichia coli*	O157:H7	Ad 579	Faeces	14	2.703	+	+	+	+/+
34	*Escherichia coli*	O157:H7	Ad 580	Faeces	29	2.708	+	+	+	+/+
35	*Escherichia coli*	O157:H7	Ad 581	Faeces	2	2.708	+	+	+	+/+
36	*Escherichia coli*	O157:H7	Ad 582	Faeces	6	2.754	+	+	+	+/+
37	*Escherichia coli*	O157:H7	Ad 583	Ground beef	8	2.620	+	+	+	+/+
38	*Escherichia coli*	O157:H7	Ad 584	Ground beef	6	2.770	+	+	+	+/+
39	*Escherichia coli*	O157:H7	Ad 585	Ground beef	7	2.724	+	+	+	+/+
40	*Escherichia coli*	O157:H7	Ad 586	Ground beef	4	2.726	+	+	+	+/+
41	*Escherichia coli*	O157:H7	Ad 587	Ground beef	7	2.740	+	+	+	+/+
42	*Escherichia coli*	O157:H7	Ad 588	Ground beef	5	2.759	+	+	+	+/+
43	*Escherichia coli*	O157:H7	Ad 589	Ground beef	1	2.730	+	+	+	+/+
44	*Escherichia coli*	O157:H7	Ad 590	Ground beef	6	2.747	+	+	+	+/+
45	*Escherichia coli*	O157:H7	Ad 591	Ground beef	5	2.682	+	+	+	+/+
46	*Escherichia coli*	O157:H7	Ad 922	Ground beef with onions	6	2.764	+	+	+	+/+
47	*Escherichia coli*	O157	Ad525	Faeces	8	1.110	+	+	+	+/+
48	*Escherichia coli*	O157	Ad527	Clinical	5	2.767	+	+	+	+/+
49	*Escherichia coli*	O157:H-	Ad 535	/	12	2.750	+	+	+	+/+
50	*Escherichia coli*	O157:H43	Ad 517	/	9	2.754	+	+	+	+/+

EXCLUSIVITY										
Strain			Reference	Origin	Inoculation level CFU/ml	Solus *E. coli* O157 (including *E. coli* O157:H7) method BPW - 20 h at 37°C				
						O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without a purification step / H7 after purification)**
1	*Citrobacter freundii*		25	Frozen raw spinach	4.4 10^5	0.059	-			
2	*Escherichia coli*	O103:H2	Ad 1773	Cheese	6.7 10^5	0.062	-			
3	*Escherichia coli*	O104:H21	Ad 516	Clinical origin (USA)	5.3 10^5	0.061	-			
4	*Escherichia coli*	O111:H2	Ad 513	Clinical origin (UK)	5.1 10^5	0.063	-			
5	*Escherichia coli*	O111:H21	Ad 508	Clinical origin (USA)	3.0 10^5	0.062	-			
6	*Escherichia coli*	O111:H8	Ad 511	Clinical origin (USA)	5.3 10^5	0.064	-			
7	*Escherichia coli*	O121	Ad 1779	/	4.7 10^5	0.061	-			
8	*Escherichia coli*	O127:H6	Ad 520	Clinical origin (UK)	4.7 10^5	0.060	-			
9	*Escherichia coli*	O128:H2	Ad 512	Clinical origin (USA)	5.6 10^5	0.065	-			
10	*Escherichia coli*	O128:H7	Ad 514	Clinical origin (USA)	5.6 10^5	0.059	-			
11	*Escherichia coli*	O18:K1:H7	Ad 522	Clinical origin	4.6 10^5	0.062	-			
12	*Escherichia coli*	O26	Ad 1739	Cheese	6.0 10^5	0.061	-			
13	*Escherichia coli*	O26:H11	Ad 510	Clinical origin (USA)	5.1 10^5	0.063	-			
14	*Escherichia coli*	O3:H2	Ad 504	Clinical origin (Chile)	4.2 10^5	0.062	-			
15	*Escherichia coli*	O44:H18	Ad 519	Clinical origin (Peru)	5.1 10^5	0.059	-			
16	*Escherichia coli*	O45:H2	Ad 1778	/	3.8 10^5	0.059	-			
17	*Escherichia coli*	O55:H6	Ad 521	Clinical origin (USA)	5.6 10^5	0.061	-			
18	*Escherichia coli*	O55:H7	Ad 518	Clinical origin (Sri Lanka)	5.1 10^5	0.060	-			
19	*Escherichia coli*	O6:H10	Ad 507	Clinical origin (Sweden)	5.6 10^5	0.059	-			
20	*Escherichia coli*	O6:H6	Ad 506	Human	3.9 10^5	0.062	-			
21	*Escherichia coli*	O78:H11	ATCC 35401		3.7 10^5	0.060	-			
22	*Escherichia coli*	O78:K80:H12	ATCC 43896	Human	5.6 10^5	0.063	-			
23	*Escherichia coli*	O86:H43	Ad 509	Animal origin (elephant USA)	4.9 10^5	0.061	-			

EXCLUSIVITY										
Strain			**Reference**	**Origin**	**Inoculation level CFU/ml**	**Solus *E. coli* O157 (including *E. coli* O157:H7) method BPW - 20 h at 37°C**				
						O.D.	Result	CT-SMAC	CHROMagar O157	Confirmation latex kit **(O157 without a purification step / H7 after purification)**
24	*Escherichia coli*	O92:H33	Ad 503	Clinical origin (Mexico)	5.3 10^5	0.063	-			
25	*Escherichia vulneris*		127	Raw milk	6.4 10^5	0.057	-			
26	*Hafnia alvei*		88	Bakery	6.2 10^5	0.061	-			
27	*Salmonella*	Landau	Ad499	Food product	2.0 10^5	2.967	+	- (sorbitol +)	-	/
					4*	2.735	+	St	-	/
28	*Salmonella*	Typhimurium	Ad 2226	Pork meat	3.7 10^5	0.059	-			
29	*Salmonella*	Urbana	Ad501	Food product	4.1 10^5	2.947	+	-	-	/
					4*	No growth				
30	*Salmonella*	Enteritidis	Ad 638	Egg product	3.2 10^5	0.060	-			

*: strain tested using the inclusivity study protocol (incubation mTSB Novobiocin (20mg/L) 16 h at 41.5°C)

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

Laboratory A

Aerobic mesophilic flora: 1.2 10^5/g

N° Sample	Reference method: ISO 16654					Alternative method: Solus *E. coli* O157 ELISA						Agreement
	CT-SMAC	Colorex O157	Indol	Latex test (O157/H7)	Final result	O.D.	Test result	CT-SMAC	Colorex O157	Latex test (O157)	Final result	
A5	-	-	/	/	-	0.124	-	-	-	/	-	**NA**
A9	+	+	+	+	+	0.008	-	-	-	/	-	**ND**
A10	-	-	/	/	-	0.007	-	+	+	-	-	**NA**
A14	-	-	/	/	-	0.015	-	-	-	/	-	**NA**
A18	+	+	+	+	+	0.009	-	-	-	/	-	**ND**
A20	-	-	/	/	-	0.016	-	-	-	/	-	**NA**
A23	-	-	/	/	-	0.016	-	-	-	/	-	**NA**
A24	-	-	/	/	-	0.013	-	-	-	/	-	**NA**
A1	+	+	+	+	+	2.959	+	+	+	+	+	**PA**
A4	+	+	+	+	+	2.959	+	+	+	+	+	**PA**
A7	+	+	+	+	+	2.956	+	+	+	+	+	**PA**
A11	-	-	/	/	-	2.917	+	+	+	+	+	**PD**
A12	+	+	+	+	+	2.754	+	+	+	+	+	**PA**
A16	+	+	+	+	+	2.668	+	+	+	+	+	**PA**
A19	+	+	+	+	+	2.307	+	+	+	+	+	**PA**
A21	+	+	+	+	+	0.017	-	-	-	/	-	**ND**
A2	+	+	+	+	+	2.959	+	+	+	+	+	**PA**
A3	+	+	+	+	+	2.959	+	+	+	+	+	**PA**
A6	+	+	+	+	+	2.887	+	+	+	+	+	**PA**
A8	+	+	+	+	+	2.959	+	+	+	+	+	**PA**
A13	+	+	+	+	+	2.829	+	+	+	+	+	**PA**
A15	+	+	+	+	+	2.906	+	+	+	+	+	**PA**
A17	+	+	+	+	+	2.682	+	+	+	+	+	**PA**
A22	+	+	+	+	+	2.859	+	+	+	+	+	**PA**

Laboratory B

Aerobic mesophilic flora: 3.1 10^3/g

N° Sample	Reference method: ISO 16654					Alternative method: Solus *E. coli* O157 ELISA						Agreement
	CT-SMAC	Colorex O157	Indol	Latex test (O157/H7)	Final result	O.D.	Test result	CT-SMAC	Colorex O157	Latex test (O157)	Final result	
B5	-	-	/	/	-	0.082	-	-	-	/	-	**NA**
B9	-	-	/	/	-	-0.000	-	-	-	/	-	**NA**
B10	-	-	/	/	-	0.005	-	-	-	/	-	**NA**
B14	-	-	/	/	-	0.006	-	-	-	/	-	**NA**
B18	-	-	/	/	-	0.001	-	-	-	/	-	**NA**
B20	-	-	/	/	-	0.016	-	-	-	/	-	**NA**
B23	-	-	/	/	-	0.033	-	-	-	/	-	**NA**
B24	-	-	/	/	-	0.089	-	-	-	/	-	**NA**
B1	+	+	+	+	+	1.435	+	+	+	+	+	**PA**
B4	+	+	+	+	+	2.038	+	+	+	+	+	**PA**
B7	-	-	/	/	-	1.639	+	+	+	+	+	**PD**
B11	+	+	+	+	+	1.978	+	+	+	+	+	**PA**
B12	+	+	+	+	+	1.751	+	+	+	+	+	**PA**
B16	+	+	+	+	+	1.877	+	+	+	+	+	**PA**
B19	+	+	+	+	+	1.878	+	+	+	+	+	**PA**
B21	-	-	/	/	-	1.511	+	+	+	+	+	**PD**
B2	+	+	+	+	+	1.923	+	+	+	+	+	**PA**
B3	+	+	+	+	+	2.169	+	+	+	+	+	**PA**
B6	+	+	+	+	+	1.663	+	+	+	+	+	**PA**
B8	+	+	+	+	+	1.532	+	+	+	+	+	**PA**
B13	+	+	+	+	+	1.929	+	+	+	+	+	**PA**
B15	+	+	+	+	+	1.640	+	+	+	+	+	**PA**
B17	+	+	+	+	+	1.805	+	+	+	+	+	**PA**
B22	+	+	+	+	+	1.765	+	+	+	+	+	**PA**

Laboratory C

Aerobic mesophilic flora: 1.5 10^4/g

N° Sample	Reference method: ISO 16654					Alternative method: Solus *E. coli* O157 ELISA						Agreement
	CT-SMAC	Colorex O157	Indol	Latex test (O157/H7)	Final result	O.D.	Test result	CT-SMAC	Colorex O157	Latex test (O157)	Final result	
C5	-	-	/	/	-	0.010	-	-	-	/	-	**NA**
C9	-	-	/	/	-	0.395	+	-	-	/	-	**PPNA**
C10	+	-	+	+	+	0.013	-	-	-	/	-	**ND**
C14	-	-	/	/	-	0.020	-	-	-	/	-	**NA**
C18	-	-	/	/	-	0.019	-	-	-	/	-	**NA**
C20	+	-	+	+	+	0.029	-	-	-	/	-	**ND**
C23	-	-	/	/	-	0.012	-	-	-	/	-	**NA**
C24	+	-	+	+	+	0.012	-	-	-	/	-	**ND**
C1	+	+	+	+	+	2.958	+	+	+	+	+	**PA**
C4	+	+	+	+	+	0.004	-	-	-	/	-	**ND**
C7	+	+	+	+	+	2.958	+	+	+	+	+	**PA**
C11	+	+	+	+	+	2.958	+	+	+	+	+	**PA**
C12	+	+	+	+	+	0.012	-	-	-	/	-	**ND**
C16	+	+	+	+	+	2.720	+	+	+	+	+	**PA**
C19	+	+	+	+	+	2.721	+	+	-	+	+	**PA**
C21	+	+	+	+	+	2.958	+	+	+	+	+	**PA**
C2	+	+	+	+	+	2.958	+	+	+	+	+	**PA**
C3	+	+	+	+	+	2.958	+	+	+	+	+	**PA**
C6	+	+	+	+	+	2.958	+	+	+	+	+	**PA**
C8	+	+	+	+	+	2.846	+	+	+	+	+	**PA**
C13	+	+	+	+	+	2.958	+	+	+	+	+	**PA**
C15	+	+	+	+	+	2.910	+	+	+	+	+	**PA**
C17	+	+	+	+	+	2.958	+	+	+	+	+	**PA**
C22	+	+	+	+	+	2.904	+	+	+	+	+	**PA**

Laboratory D

Aerobic mesophilic flora: *not provided*

N° Sample	Reference method: ISO 16654					Alternative method: Solus *E. coli* O157 ELISA						Agreement
	CT-SMAC	Colorex O157	Indol	Latex test (O157/H7)	Final result	O.D.	Test result	CT-SMAC	Colorex O157	Latex test (O157)	Final result	
D5	-	-	/	/	-	0.002	-	-	-	/	-	**NA**
D9	-	-	/	/	-	0.008	-	-	-	/	-	**NA**
D10	-	-	/	/	-	0.019	-	-	-	/	-	**NA**
D14	-	-	/	/	-	0.014	-	+	-	-	-	**NA**
D18	-	-	/	/	-	0.005	-	-	-	/	-	**NA**
D20	-	-	/	/	-	0.011	-	-	-	/	-	**NA**
D23	-	-	/	/	-	0.003	-	-	-	/	-	**NA**
D24	-	-	/	/	-	0.008	-	-	-	/	-	**NA**
D1	+	+	+	+	+	2.939	+	+	-	+	+	**PA**
D4	+	+	+	+	+	2.952	+	+	+	+	+	**PA**
D7	+	+	+	+	+	2.952	+	+	+	+	+	**PA**
D11	+	+	+	+	+	2.720	+	+	+	+	+	**PA**
D12	+	+	+	+	+	2.952	+	+	+	+	+	**PA**
D16	+	+	+	+	+	2.952	+	+	+	+	+	**PA**
D19	+	+	+	+	+	2.853	+	+	+	+	+	**PA**
D21	-	-	/	/	-	2.741	+	+	+	+	+	**PD**
D2	+	+	+	+	+	2.952	+	+	+	+	+	**PA**
D3	+	+	+	+	+	2.952	+	+	+	+	+	**PA**
D6	+	+	+	+	+	2.952	+	+	+	+	+	**PA**
D8	+	+	+	+	+	2.952	+	+	+	+	+	**PA**
D13	+	+	+	+	+	2.952	+	+	+	+	+	**PA**
D15	+	+	+	+	+	2.930	+	+	+	+	+	**PA**
D17	+	+	+	+	+	2.952	+	+	+	+	+	**PA**
D22	+	+	+	+	+	2.952	+	+	+	+	+	**PA**

Laboratory E

Aerobic mesophilic flora: 4.4 10^3/g

N° Sample	Reference method: ISO 16654					Alternative method: Solus *E. coli* O157 ELISA						Agreement
	CT-SMAC	Colorex O157	Indol	Latex test (O157/H7)	Final result	O.D.	Test result	CT-SMAC	Colorex O157	Latex test (O157)	Final result	
E5	-	-	/	/	-	0.016	-	-	-	/	-	**NA**
E9	-	-	/	/	-	0.018	-	-	-	/	-	**NA**
E10	-	-	/	/	-	0.011	-	-	-	/	-	**NA**
E14	-	-	/	/	-	0.015	-	+	-	-	-	**NA**
E18	-	-	/	/	-	0.014	-	-	-	/	-	**NA**
E20	-	-	/	/	-	0.008	-	-	-	/	-	**NA**
E23	-	-	/	/	-	0.013	-	-	-	/	-	**NA**
E24	-	-	/	/	-	0.011	-	-	-	/	-	**NA**
E1	+	+	+	+	+	2.843	+	+	-	+	+	**PA**
E4	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
E7	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
E11	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
E12	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
E16	+	+	+	+	+	2.994	+	+	+	+	+	**PA**
E19	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
E21	-	-	-	-	-	2.788	+	+	+	+	+	**PD**
E2	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
E3	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
E6	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
E8	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
E13	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
E15	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
E17	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
E22	+	+	+	+	+	3.000	+	+	+	+	+	**PA**

Laboratory F

Aerobic mesophilic flora: 9.4 10^3/g

N° Sample	Reference method: ISO 16654					Alternative method: Solus *E. coli* O157 ELISA						Agreement
	CT-SMAC	Colorex O157	Indol	Latex test (O157/H7)	Final result	O.D.	Test result	CT-SMAC	Colorex O157	Latex test (O157)	Final result	
F5	-	-	/	/	-	0.066	-	-	-	/	-	**NA**
F9	-	-	/	/	-	0.070	-	-	-	/	-	**NA**
F10	-	-	/	/	-	0.018	-	-	-	/	-	**NA**
F14	-	-	/	/	-	0.080	-	-	-	/	-	**NA**
F18	-	-	/	/	-	0.029	-	-	-	/	-	**NA**
F20	-	-	/	/	-	0.295	+	-	-	/	-	**PPNA**
F23	-	-	/	/	-	0.051	-	-	-	/	-	**NA**
F24	-	-	/	/	-	0.091	-	-	-	/	-	**NA**
F1	+	+	+	+	+	2.954	+	+	+	+	+	**PA**
F4	+	+	+	+	+	1.928	+	+	+	+	+	**PA**
F7	+	+	+	+	+	2.601	+	+	+	+	+	**PA**
F11	+	+	+	+	+	0.215	+	+	+	+	+	**PA**
F12	+	+	+	+	+	2.211	+	+	+	+	+	**PA**
F16	+	+	+	+	+	1.663	+	+	+	+	+	**PA**
F19	+	+	+	+	+	0.489	+	+	+	+	+	**PA**
F21	-	-	/	/	-	0.074	-	-	-	/	-	**NA**
F2	+	+	+	+	+	2.535	+	+	+	+	+	**PA**
F3	+	+	+	+	+	1.383	+	+	+	+	+	**PA**
F6	+	+	+	+	+	2.385	+	+	+	+	+	**PA**
F8	+	+	+	+	+	2.382	+	+	+	+	+	**PA**
F13	+	+	+	+	+	2.109	+	+	+	+	+	**PA**
F15	+	+	+	+	+	2.244	+	+	+	+	+	**PA**
F17	+	+	+	+	+	2.050	+	+	+	+	+	**PA**
F22	+	+	+	+	+	2.107	+	+	+	+	+	**PA**

Laboratory G

Aerobic mesophilic flora: 1.9 10^2/g

N° Sample	Reference method: ISO 16654					Alternative method: Solus *E. coli* O157 ELISA						Agreement
	CT-SMAC	Colorex O157	Indol	Latex test (O157/H7)	Final result	O.D.	Test result	CT-SMAC	Colorex O157	Latex test (O157)	Final result	
G5	-	-	/	/	-	0.022	-	-	-	/	-	**NA**
G9	-	-	/	/	-	0.024	-	-	-	/	-	**NA**
G10	-	-	/	/	-	0.013	-	-	-	/	-	**NA**
G14	-	-	/	/	-	0.020	-	-	-	/	-	**NA**
G18	-	-	/	/	-	0.049	-	-	-	/	-	**NA**
G20	+	+	+	+	+	0.032	-	-	-	/	-	**ND**
G23	-	-	/	/	-	0.009	-	-	-	/	-	**NA**
G24	-	-	/	/	-	0.018	-	-	-	/	-	**NA**
G1	+	+	+	+	+	2.893	+	+	+	+	+	**PA**
G4	+	+	+	+	+	0.013	-	-	-	/	-	**ND**
G7	+	+	+	+	+	2.581	+	+	+	+	+	**PA**
G11	+	-	+	-	-	2.536	+	+	+	+	+	**PD**
G12	+	+	+	+	+	2.383	+	+	+	+	+	**PA**
G16	+	+	+	+	+	0.019	-	-	-	/	-	**ND**
G19	+	+	+	+	+	2.875	+	+	+	+	+	**PA**
G21	+	+	+	+	+	2.862	+	+	+	+	+	**PA**
G2	+	+	+	+	+	2.737	+	+	+	+	+	**PA**
G3	+	+	+	+	+	2.929	+	+	+	+	+	**PA**
G6	+	+	+	+	+	2.929	+	+	+	+	+	**PA**
G8	+	+	+	+	+	1.889	+	+	+	+	+	**PA**
G13	+	+	+	+	+	2.929	+	+	+	+	+	**PA**
G15	+	+	+	+	+	2.891	+	+	+	+	+	**PA**
G17	+	+	+	+	+	2.154	+	+	+	+	+	**PA**
G22	+	+	+	+	+	2.918	+	+	+	+	+	**PA**

Laboratory H

Aerobic mesophilic flora: 2.6 10^3/g

N° Sample	Reference method: ISO 16654					Alternative method: Solus *E. coli* O157 ELISA						Agreement
	CT-SMAC	Colorex O157	Indol	Latex test (O157/H7)	Final result	O.D.	Test result	CT-SMAC	Colorex O157	Latex test (O157)	Final result	
H5	-	-	/	/	-	0.006	-	-	-	/	-	**NA**
H9	-	-	/	/	-	0.229	+	-	-	/	-	**PPNA**
H10	-	-	/	/	-	0.002	-	-	-	/	-	**NA**
H14	-	-	/	/	-	-0.012	-	-	-	/	-	**NA**
H18	-	-	/	/	-	0.002	-	-	-	/	-	**NA**
H20	-	-	/	/	-	0.001	-	-	-	/	-	**NA**
H23	-	-	/	/	-	0.029	-	-	-	/	-	**NA**
H24	-	-	/	/	-	0.016	-	-	-	/	-	**NA**
H1	-	-	/	/	-	-0.025	-	-	-	/	-	**NA**
H4	+	+	+	+	+	2.789	+	+	+	+	+	**PA**
H7	+	+	+	+	+	2.915	+	+	+	+	+	**PA**
H11	+	+	+	+	+	-0.008	-	-	-	/	-	**ND**
H12	+	+	+	+	+	2.915	+	+	+	+	+	**PA**
H16	+	+	+	+	+	2.915	+	+	+	+	+	**PA**
H19	+	+	+	+	+	2.756	+	+	+	+	+	**PA**
H21	+	+	+	+	+	2.915	+	+	+	+	+	**PA**
H2	+	+	+	+	+	2.915	+	+	+	+	+	**PA**
H3	+	+	+	+	+	2.893	+	+	+	+	+	**PA**
H6	+	+	+	+	+	2.729	+	+	+	+	+	**PA**
H8	+	+	+	+	+	2.849	+	+	+	+	+	**PA**
H13	+	+	+	+	+	2.908	+	+	+	+	+	**PA**
H15	+	+	+	+	+	2.915	+	+	+	+	+	**PA**
H17	+	+	+	+	+	2.731	+	+	+	+	+	**PA**
H22	+	+	+	+	+	2.915	+	+	+	+	+	**PA**

Laboratory J

Aerobic mesophilic flora: 5.2 10^4/g

N° Sample	Reference method: ISO 16654					Alternative method: Solus *E. coli* O157 ELISA						Agreement
	CT-SMAC	Colorex O157	Indol	Latex test (O157/H7)	Final result	O.D.	Test result	CT-SMAC	Colorex O157	Latex test (O157)	Final result	
J5	+	-	+	+	+	0.024	-	-	-	/	-	**ND**
J9	+	-	+	+	+	0.017	-	-	-	/	-	**ND**
J10	+	-	+	+	+	0.153	-	-	-	/	-	**ND**
J14	+	-	+	+	+	2.945 / 0.007	+ / -	-	-	/	-	**PPND**
J18	+	-	+	+	+	0.031	-	-	-	/	-	**ND**
J20	+	-	+	+	+	0.046	-	-	-	/	-	**ND**
J23	+	-	+	+	+	0.218 / 0.008	+ / -	-	-	/	-	**PPND**
J24	+	-	+	+	+	0.038	-	-	-	/	-	**ND**
J1	+	+	+	+	+	1.921	+	+	+	+	+	**PA**
J4	+	+	+	+	+	1.701	+	+	+	+	+	**PA**
J7	+	+	+	+	+	2.201	+	+	+	+	+	**PA**
J11	+	+	+	+	+	1.814	+	+	+	+	+	**PA**
J12	+	-	+	+	+	0.030	-	-	-	/	-	**ND**
J16	+	+	+	+	+	1.955	+	+	+	+	+	**PA**
J19	+	+	+	+	+	1.860	+	+	+	+	+	**PA**
J21	+	+	+	+	+	1.508	+	+	+	+	+	**PA**
J2	+	+	+	+	+	1.741	+	+	+	+	+	**PA**
J3	+	+	+	+	+	1.610	+	+	+	+	+	**PA**
J6	+	+	+	+	+	2.945	+	+	+	+	+	**PA**
J8	+	+	+	+	+	2.146	+	+	+	+	+	**PA**
J13	+	+	+	+	+	1.523	+	+	+	+	+	**PA**
J15	+	+	+	+	+	2.078	+	+	+	+	+	**PA**
J17	+	+	+	+	+	1.886	+	+	+	+	+	**PA**
J22	+	+	+	+	+	2.945	+	+	+	+	+	**PA**

Laboratory K

Aerobic mesophilic flora: 2.5 10^4/g

N° Sample	Reference method: ISO 16654					Alternative method: Solus *E. coli* O157 ELISA						Agreement
	CT-SMAC	Colorex O157	Indol	Latex test (O157/H7)	Final result	O.D.	Test result	CT-SMAC	Colorex O157	Latex test (O157)	Final result	
K5	-	-	/	/	-	0.041	-	-	-	/	-	**NA**
K9	-	-	/	/	-	0.022	-	-	-	/	-	**NA**
K10	-	-	/	/	-	0.092	-	-	-	/	-	**NA**
K14	-	-	/	/	-	0.121	-	-	-	/	-	**NA**
K18	-	-	/	/	-	0.055	-	-	-	/	-	**NA**
K20	-	-	/	/	-	0.044	-	-	-	/	-	**NA**
K23	-	-	/	/	-	0.033	-	-	-	/	-	**NA**
K24	-	-	/	/	-	0.041	-	-	-	/	-	**NA**
K1	+	+	+	+	+	3.099	+	+	+	+	+	**PA**
K4	+	+	+	+	+	2.310	+	+	+	+	+	**PA**
K7	+	+	+	+	+	3.006	+	+	+	+	+	**PA**
K11	+	+	+	+	+	3.219	+	+	+	+	+	**PA**
K12	+	+	+	+	+	2.807	+	+	+	+	+	**PA**
K16	+	+	+	+	+	3.064	+	+	+	+	+	**PA**
K19	-	-	/	/	-	0.783	+	- IMS:+	- IMS:+	+	+	**PD**
K21	+	+	+	+	+	3.247	+	+	+	+	+	**PA**
K2	+	+	+	+	+	3.083	+	+	+	+	+	**PA**
K3	+	+	+	+	+	3.521	+	+	+	+	+	**PA**
K6	+	+	+	+	+	3.123	+	+	+	+	+	**PA**
K8	+	+	+	+	+	3.935	+	+	+	+	+	**PA**
K13	+	+	+	+	+	3.495	+	+	+	+	+	**PA**
K15	+	+	+	+	+	2.665	+	+	+	+	+	**PA**
K17	+	+	+	+	+	3.438	+	+	+	+	+	**PA**
K22	+	+	+	+	+	2.827	+	+	+	+	+	**PA**

Laboratory L

Aerobic mesophilic flora: 2.3 10^5/g

N° Sample	Reference method: ISO 16654					Alternative method: Solus *E. coli* O157 ELISA						Agreement
	CT-SMAC	Colorex O157	Indol	Latex test (O157/H7)	Final result	O.D.	Test result	CT-SMAC	Colorex O157	Latex test (O157)	Final result	
L5	+	-	+	+	+	0.092	-	-	-	/	-	**ND**
L9	-	-	/	/	-	0.149	-	-	-	/	-	**NA**
L10	-	-	/	/	-	0.097	-	+	-	-	-	**NA**
L14	+	-	+	+	+	0.201	+	-	-	/	-	**PPND**
L18	+	-	+	+	+	0.074	-	-	-	/	-	**ND**
L20	-	-	/	/	-	0.157	-	-	-	/	-	**NA**
L23	+	-	+	-	-	0.084	-	-	+	-	-	**NA**
L24	+	-	+	+	+	0.257	+	-	-	/	-	**ND**
L1	-	-	/	/	-	2.957	+	+	+	+	+	**PD**
L4	+	+	+	+	+	2.832	+	+	+	+	+	**PA**
L7	+	+	+	+	+	0.104	-	+	-	-	-	**ND**
L11	-	-	/	/	-	0.052	-	-	-	/	-	**NA**
L12	+	+	+	+	+	2.328	+	+	+	+	+	**PA**
L16	+	+	+	+	+	0.070	-	-	-	/	-	**ND**
L19	+	-	+	+	+	1.516	+	+	+	+	+	**PA**
L21	+	+	+	+	+	0.152	-	-	-	/	-	**ND**
L2	+	+	+	+	+	2.773	+	+	+	+	+	**PA**
L3	+	+	+	+	+	2.894	+	+	+	+	+	**PA**
L6	+	+	+	+	+	2.939	+	+	+	+	+	**PA**
L8	+	+	+	+	+	2.910	+	+	+	+	+	**PA**
L13	+	+	+	+	+	2.434	+	+	+	+	+	**PA**
L15	+	+	+	+	+	2.602	+	+	+	+	+	**PA**
L17	+	+	+	+	+	2.607	+	+	+	+	+	**PA**
L22	+	+	+	+	+	2.781	+	+	+	+	+	**PA**

Laboratory M

Aerobic mesophilic flora: 2.2 10^4/g

N° Sample	Reference method: ISO 16654					Alternative method: Solus *E. coli* O157 ELISA						Agreement
	CT-SMAC	Colorex O157	Indol	Latex test (O157/H7)	Final result	O.D.	Test result	CT-SMAC	Colorex O157	Latex test (O157)	Final result	
M5	-	-	/	/	-	0.013	-	-	-	/	-	**NA**
M9	-	-	/	/	-	0.012	-	-	-	/	-	**NA**
M10	-	-	/	/	-	0.014	-	-	-	/	-	**NA**
M14	-	-	/	/	-	0.026	-	-	-	/	-	**NA**
M18	-	-	/	/	-	0.011	-	-	-	/	-	**NA**
M20	-	-	/	/	-	0.012	-	-	-	/	-	**NA**
M23	-	-	/	/	-	0.018	-	-	-	/	-	**NA**
M24	-	-	/	/	-	0.010	-	-	-	/	-	**NA**
M1	-	-	/	/	-	3.000	+	+	+	+	+	**PD**
M4	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
M7	+	+	+	+	+	2.918	+	+	+	+	+	**PA**
M11	+	+	+	+	+	0.013	-	-	-	+	-	**ND**
M12	-	-	/	/	-	3.000	+	+	+	+	+	**PD**
M16	+	+	+	+	+	1.866	+	+	+	+	+	**PA**
M19	+	+	+	+	+	2.858	+	+	+	+	+	**PA**
M21	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
M2	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
M3	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
M6	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
M8	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
M13	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
M15	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
M17	+	+	+	+	+	3.000	+	+	+	+	+	**PA**
M22	+	+	+	+	+	3.000	+	+	+	+	+	**PA**

Laboratory N (ADRIA)

Aerobic mesophilic flora: 9.0 10^3/g

N° Sample	Reference method: ISO 16654♦					Alternative method: Solus *E. coli* O157 ELISA						Agreement
	CT-SMAC	Colorex O157	Indol	Latex test (O157/H7)	Final result	O.D.	Test result	CT-SMAC	Colorex O157	Latex test (O157)	Final result	
N5	-	-	/	/	-	0.073	-	-	-	/	-	**NA**
N9	-	-	/	/	-	0.055	-	-	-	/	-	**NA**
N10	-	-	/	/	-	0.057	-	-	-	/	-	**NA**
N14	-	-	/	/	-	0.054	-	-	-	/	-	**NA**
N18	-	-	/	/	-	0.069	-	-	-	/	-	**NA**
N20	+	-	-	-	-	0.058	-	-	-	/	-	**NA**
N23	-	-	/	/	-	0.056	-	-	-	/	-	**NA**
N24	-	-	/	/	-	0.059	-	-	-	/	-	**NA**
N1	+	+	+	+	+	2.421	+	+	+	+	+	**PA**
N4	+	+	+	+	+	2.492	+	+	+	+	+	**PA**
N7	+	+	+	+	+	0.056	-	-	-	/	-	**ND**
N11	+	+	+	+	+	0.069	-	-	-	/	-	**ND**
N12	+	+	+	+	+	2.371	+	+	+	+	+	**PA**
N16	-	-	-	/	-	2.386	+	+	+	+	+	**PD**
N19	+	+	+	+	+	2.420	+	+	+	+	+	**PA**
N21	+	+	+	+	+	2.366	+	+	+	+	+	**PA**
N2	+	+	+	+	+	2.597	+	+	+	+	+	**PA**
N3	+	+	+	+	+	2.538	+	+	+	+	+	**PA**
N6	+	+	+	+	+	2.327	+	+	+	+	+	**PA**
N8	+	+	+	+	+	2.214	+	+	+	+	+	**PA**
N13	+	+	+	+	+	2.449	+	+	+	+	+	**PA**
N15	+	+	+	+	+	2.198	+	+	+	+	+	**PA**
N17	+	+	+	+	+	2.223	+	+	+	+	+	**PA**
N22	+	+	+	+	+	2.326	+	+	+	+	+	**PA**

♦ Analyses performed according to the COFRAC accreditation