

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

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

BAX® System PCR Assay for *E. coli* O157:H7 MP
BAX® System X5 PCR Assay for *E. coli* O157:H7
for the detection of *Escherichia coli* O157:H7 in raw beef meat, raw milk, fruits and vegetables, ready-to-eat and ready-to-reheat dishes and raw pork, ovine and chicken meats

Qualitative method

> Expert Laboratory:	ADRIA ZA Creac'h Gwen 29196 Quimper Cedex (France)
> For:	HYGIENA 2 Boulden Circle, Suite 6 New Castle - Delaware 19720, USA

This report consists of 88 pages, including 8 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♦.

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1	INTRODUCTION	4
2	METHOD PROTOCOLS	4
2.1	Alternative method	4
2.1.1	<i>Principle</i>	4
2.1.2	<i>Protocols</i>	5
2.1.3	<i>Restriction</i>	6
2.2	Reference method	6
2.3	Study design	6
3	INITIAL VALIDATION STUDY AND EXTENSION/RENEWAL STUDIES: RESULTS	7
3.1	Method comparison study	7
3.1.1	<i>Sensitivity study</i>	7
3.1.2	<i>Relative Level of Detection (RLOD)</i>	21
3.1.3	<i>Inclusivity and exclusivity</i>	24
3.1.4	<i>Practicability</i>	25
3.2	Inter-laboratory study: organization and results	26
3.2.1	<i>Study organisation</i>	26
3.2.2	<i>Experimental parameters controls</i>	26
3.2.3	<i>Results analysis</i>	27
3.2.4	<i>Calculation and interpretation</i>	31
4	GENERAL CONCLUSION	33
>	<i>Appendix 1 – Flow diagram of the alternative method: BAX® System PCR Assay for E. coli O157:H7 MP and the BAX System X5 PCR Assay for E. coli O157:H7</i>	34
>	<i>Appendix 2 – HYGIENA protocol (Technical bulletin MTD-2001 "Confirmation Protocol for E. coli O157:H7")</i>	35
>	<i>Appendix 3 – Flow diagram of the reference method: NF EN ISO 16654/A1 (June 2017): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of Escherichia coli O157 - Amendment 1: annex B: result of interlaboratory studies</i>	36
>	<i>Appendix 4 – Artificial contamination of samples</i>	37
>	<i>Appendix 5 – Sensitivity study: raw data</i>	50
>	<i>Appendix 6 - Relative level of detection: raw data</i>	68
>	<i>Appendix 7 – Inclusivity and exclusivity study: raw data</i>	73
>	<i>Appendix 8 - Inter-laboratory study: results obtained by the collaborators and the expert laboratory</i>	75

Quality Assurance documents related to this study can be consulted upon request from **HYGIENA**.

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	<ul style="list-style-type: none"> ▪ EN ISO 16140-1 (June 2016): Microbiology of the food chain - Method validation - <i>Part 1: Vocabulary</i> ▪ EN ISO 16140-2 (June 2016): Microbiology of the food chain - Method validation - <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> ▪ AFNOR Technical Rules (PR Revision 7)
Reference methods[♦]	<p>NF EN ISO 16654 (July 2001): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of <i>Escherichia coli</i> O157</p> <p>NF EN ISO 16654/A1 (June 2017): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of <i>Escherichia coli</i> O157 - Amendment 1: annex B: result of interlaboratory studies</p>
Alternative method	<p>BAX® System PCR Assay for <i>E. coli</i> O157:H7 MP</p> <p>BAX® System X5 PCR Assay for <i>E. coli</i> O157:H7</p>
Scope	<ul style="list-style-type: none"> > Raw beef meat > Raw milk > Fruits and vegetables > Ready to eat and ready to reheat dishes, raw pork, ovine and chicken meats
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

[♦] Analyses performed according to the COFRAC accreditation

1 INTRODUCTION

The BAX® System PCR Assay for *E. coli* O157:H7 MP detection was initially validated on March 28th, 2008 (Certificate number QUA 18/04 - 03/08) for raw beef meat, raw milk, fruits and vegetables, ready to eat dishes and raw pork, ovine and chicken meats.

Extension and renewal studies were performed as follows:

2012	Renewal study according to ISO 16140 (2003)
January 2016	Extension study for using the BAX® System X5 instrument (Hygiena) with the BAX® System X5 PCR Assay for <i>E. coli</i> O157:H7. (Hygiena internal data)
March 2016	Renewal study according to ISO 16140 (2003)
January 2018	Extension study for a software modification (from 2.9 to 3.6 of the BAX® System Q7 Instrument) as well as an update to be in agreement with the ISO 16140-2:2016 and the AFNOR technical rules (Revision 6).
November 2019	Renewal study
March 2022	Extension for the software version 4.22 used with the BAX System Q7 instrument
December 2023	Renewal study

2 METHOD PROTOCOLS

2.1 Alternative method

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

2.1.1 Principle

The BAX® System PCR Assay for O157:H7 MP (Kit 2004)) and the BAX® System X5 PCR Assay for *E. coli* O157:H7 (Kit 2022)) are based on the gene amplification of *E. coli* O157:H7 specific nucleic sequences by PCR technology.

The reagents necessary for the PCR reaction and for the internal control are included in the same PCR tube.

The BAX[®] System Q7 and the BAX[®] System X5 PCR instruments are composed of a thermocycler and an optical module detecting the fluorescence. The software program analyses the level of fluorescence and provides result interpretation, *i.e.* positive or negative.

2.1.2 Protocols

- *Protocols for BAX[®] system for E. coli O157:H7 MP and BAX System X5 PCR Assay for E. coli O157:H7*

Category	Enrichment broth	Incubation and temperature time	Lysis step	Study design
Raw beef meat	Pre-warmed (42°C) BAX [®] MP broth	8 - 24 h at 42°C ± 1°C	20 µl	Unpaired
Raw milk	Pre-warmed (41.5°C ± 1°C) mTSB + Novobiocin (20 mg/L)	18 - 24 h at 41.5°C ± 1°C	5 µl	Paired
Fruits and vegetables	Pre-warmed (41.5°C ± 1°C) mTSB + Novobiocin (20 mg/L)	18 - 24 h at 41.5°C ± 1°C	5 µl	Paired
Ready to eat and ready to reheat dishes, raw pork, ovine and chicken meat	Pre-warmed (41.5°C ± 1°C) mTSB + Novobiocin (20 mg/L)	18 - 24 h at 41.5°C ± 1°C	5 µl	Paired

- DNA extraction

- * Addition of 150 µl protease to one 12 ml bottle of lysis buffer
- * Addition of 5 µl enriched sample (mTSB + Novobiocin) or 20 µl enriched sample (BAX[®] System MP broth) to 200 µl of lysis reagent in a cluster tube
- * Heat treatment of the cluster tubes for 20 min at 37°C ± 2°C and 10 min at 95°C ± 3°C
- * Cooling for 5 minutes in a cooling block at 2-8°C

- Amplification

- * Transfer 50 µl of the lysate in a PCR tube in a frozen (-20°C) cooling block
- * Place the PCR tubes into the BAX[®] System instrument and run the PCR in the automate. Two PCR cycles can be used, *i.e.* *E. coli* MP (3h30) and *E. coli* Express (2h30)

- Detection

The fluorescence is measured directly by the BAX[®] System Q7 instrument or BAX X5 PCR instrument, which provides positive or negative results. Result interpretation is done using the version 4.22 of the BAX Software for the Q7 instrument and using the version 1.0 for the X5 PCR instrument.

- Confirmation of positive results

- * According to the tests described in the reference method,
- * By direct streaking of 50 µl of the enrichment broth onto CT SMAC. The typical colonies are confirmed by the latex test (O1057 and H7) after a purification step on non-selective agar plate,
- * If confirmation is not achieved by the direct streaking protocol, the HYGIENA confirmation protocol described in **Appendix 2** and in the technical bulletin MTD-2001 "Confirmation Protocol *E. coli* O157:H7" is applied.

The differences between the two kits are described below:

Thermocycler	BAX® Q7	BAX® X5
Kit	BAX System PCR Assay <i>E. coli</i> O157:H7 MP (2004)	BAX® System <i>E. coli</i> O157:H7 for X5 (2022)
Enrichment media	MP broth mTSB + novobiocin	MP broth mTSB + novobiocin
PCR programmation	MP (normal): 3,5 h MPE (express): 2,5 h	MP: 3,5 h

2.1.3 Restriction

There is no restriction for use.

2.2 Reference method

For the renewal study, the reference methods correspond to:

- NF EN ISO 16654 (July 2001): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Escherichia coli* O157,
- NF EN ISO 16654/A1 (June 2017): Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Escherichia coli* O157 - Amendment 1: annex B: result of interlaboratory studies.

2.3 Study design

The study is an unpaired study design for the protocol using the BAX® System MP Media broth (Raw beef meat category); it is a paired study design for the protocol using the mTSB + Novobiocin broth (other categories).

3 INITIAL VALIDATION STUDY AND EXTENSION/RENEWAL STUDIES: RESULTS

3.1 Method comparison study

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

The study was carried out on a diversity of samples and strains representative of agri-food products. This does not constitute an exhaustive list of the different matrices included in the scope.

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

3.1.1 Sensitivity study

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

3.1.1.1 Number and nature of the samples

276 samples were tested for the initial and extension studies run in 2012 and 2016. 28 samples were excluded for the extension study performed in 2018 since either their inoculation levels were too high (>10CFU/test portion) or to allow a maximum percentage of 20% for samples spiked between 5 & 10 CFU/test portion.

For the extension study performed in 2018, 55 samples were tested in order to fulfil the ISO 16140-2:2016 requirements and AFNOR technical rules.

The repartition of the samples per category, protocol and type is presented in **Table 1**.

Table 1 – Distribution per tested category, protocol and type

Category	Type	Protocol	Positive	Negative	Total		
1	Raw beef meat	a Raw	MP Media 8 h / MP	13	13	26	
		b Frozen beef meats products	MP Media 8 h / MP	8	12	20	
		c Seasoned	MP Media 8 h / MP	19	10	29	
		Total			40	35	75
		a Raw	MP Media 8 h / MPE	9	17	26	
		b Frozen beef meats products	MP Media 8 h / MPE	8	12	20	
		c Seasoned	MP Media 8 h / MPE	14	15	29	
		Total			31	44	75
		a Raw	MP Media 24 h / MP	14	12	26	
		b Frozen beef meats products	MP Media 24 h / MP	9	11	20	
		c Seasoned	MP Media 24 h / MP	22	7	29	
		Total			45	30	75
		a Raw	MP Media 24 h / MPE	11	15	26	
		b Frozen beef meats products	MP Media 24 h / MPE	9	11	20	
		c Seasoned	MP Media 24 h / MPE	17	12	29	
		Total			37	38	75
2	Raw milk	a Raw milk	mTSB / MP	35	38	73	
		Total			35	38	73
		a Raw milk	mTSB / MPE	35	38	73	
		Total			35	38	73
3	Fruits and vegetables	a Raw	mTSB / MP	16	10	26	
		b Juices and concentrates	mTSB / MP	7	13	20	
		c Fermented	mTSB / MP	9	25	34	
		Total			32	48	80
		a Raw	mTSB / MPE	16	10	26	
		b Juices and concentrates	mTSB / MPE	7	13	20	
		c Fermented	mTSB / MPE	9	25	34	
		Total			32	48	80
4	RTE, RTRH, Raw meat (pork, chicken, ovine)	a RTE	mTSB / MP	11	13	24	
		b RTRH, RTC	mTSB / MP	9	12	21	
		c Raw meats	mTSB / MP	12	8	20	
		Total			32	33	65
		a RTE	mTSB / MPE	11	13	24	
		b RTRH, RTC	mTSB / MPE	9	12	21	
		c Raw meats	mTSB / MPE	12	8	20	
		Total			32	33	65
Total mTSB / MP			99	119	218		
Total mTSB / MPE			99	119	218		
Total MP Media 8 h / MP			40	35	75		
Total MP Media 8 h / MPE			31	44	75		
Total MP Media 24 h / MP			45	30	75		
Total MP Media 24 h / MPE			37	38	75		
Total mTSB + MP media 8 h / MP			139	154	293		
Total mTSB + MP media 8 h / MPE			130	163	293		
Total mTSB + MP media 24 h / MP			144	149	293		
Total mTSB + MP media 24 h / MPE			136	157	283		

3.1.1.2 Artificial contamination of the samples

The strains were stressed using various injury protocols. For the spiking protocol, the injury efficiency was determined by enumeration onto selective agar plates (CT-SMAC) and non-selective agar plates (TSYEA). The artificial contaminations are presented in **Appendix 4**.

The repartition of the positive naturally and artificially contaminated samples, per protocol is given in **Table 2**.

Table 2 - Percentage of positive naturally and artificially contaminated samples per study

Method		Naturally contaminated	Artificially contaminated						Total
			Seeding protocol			Spiking protocol			
			≤3	3 ≤ x ≤ 10	>10	<5	5 < x < 10	>10	
mTSB MP	Number of samples	0	29	0	0	44	21	5	99
	%	0,0%	29,3%	0,0%	0,0%	44,4%	21,2%	5,1%	100,0%
mTSB MPE	Number of samples	0	29	0	0	44	21	5	99
	%	0,0%	29,3%	0,0%	0,0%	44,4%	21,2%	5,1%	100,0%
MP Media 8h MP	Number of samples	2	0	0	0	32	4	2	40
	%	5,0%	0,0%	0,0%	0,0%	80,0%	10,0%	5,0%	100,0%
MP Media 8h MPE	Number of samples	2	0	0	0	23	4	2	31
	%	6,5%	0,0%	0,0%	0,0%	74,2%	12,9%	6,5%	100,0%
MP Media 24h MP	Number of samples	3	0	0	0	36	4	2	45
	%	6,7%	0,0%	0,0%	0,0%	80,0%	8,9%	4,4%	100,0%
MP Media 24h MPE	Number of samples	3	0	0	0	28	4	2	37
	%	8,1%	0,0%	0,0%	0,0%	75,7%	10,8%	5,4%	100,0%
All products	Number of samples	10	58	0	0	207	58	18	351
	%	2,8%	16,5%	0,0%	0,0%	59,0%	16,5%	5,1%	100,0%

2.8 % of the samples were naturally contaminated.

3.1.1.3 Protocol applied during the validation study

> Incubation times

The following incubation times were applied:

- mTSB: 18 h
- BAX® System MP media: 8 h and 24 h

> PCR kit

Only the BAX® System PCR Assay for *E. coli* O157:H7 MP has been tested by the expert laboratory during the validation studies.

The BAX® System X5 PCR Assay for *E. coli* O157:H7 was tested by HYGIENA to obtain the extension in 2016.

> PCR instrument

Only the BAX® System Q7 was used for the validation studies performed at ADRIA.

> Confirmation protocols

The confirmations were done by direct streaking of 50µl enrichment broth onto CT-SMAC agar plate.

When needed, the HYGIENA's confirmation protocol (Technical bulletin MTD-2001 "Confirmation Protocol for *E. coli* O157:H7") was carried out.

3.1.1.4 Tests results

Raw data per category are given in **Appendix 5**.

The results are summarized in **Table 3**.

**Table 3 - Summary of results obtained
with the reference and the alternative methods**

Protocol	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %
Total mTSB / MP	95	119	1	3	0	0	97,0	99,0	98,2	0,0
Total mTSB / MPE	95	119	1	3	0	0	97,0	99,0	98,2	0,0
Total MP Media 8 h / MP	13	34	21	5	1	1	85,0	47,5	64,0	5,7
Total MP Media 8 h / MPE	9	44	12	10	0	0	67,7	61,3	70,7	0,0
Total MP Media 24 h / MP	17	30	26	2	0	0	95,6	42,2	62,7	0,0
Total MP Media 24 h / MPE	16	38	18	3	0	0	91,9	51,4	72,0	0,0
Total mTSB + MP media 8 h / MP	108	153	22	8	1	1	93,5	84,2	89,4	1,3
Total mTSB + MP media 8 h / MPE	104	163	13	13	0	0	90,0	90,0	91,1	0,0
Total mTSB + MP media 24 h / MP	112	149	27	5	0	0	96,5	81,3	89,1	0,0
Total mTSB + MP media 24 h / MPE	111	157	19	6	0	0	95,6	86,0	91,5	0,0

* PPNA not included

** PPND not included

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

The calculations are presented in **Table 4**.

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

Category		Type	Protocol	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %		
1	Raw beef meat	a	Raw	MP Media 8 h / MP	6	12	5	1	1	1	84,6	61,5	73,1	16,7	
		b	Frozen beef meats products	MP Media 8 h / MP	3	12	5	0	0	0	100,0	37,5	75,0	0,0	
		c	Seasoned	MP Media 8 h / MP	4	10	11	4	0	0	78,9	42,1	48,3	0,0	
		Total				13	34	21	5	1	1	85,0	47,5	64,0	5,7
		a	Raw	MP Media 8 h / MPE	2	17	1	6	0	0	33,3	88,9	73,1	0,0	
		b	Frozen beef meats products	MP Media 8 h / MPE	3	12	5	0	0	0	100,0	37,5	75,0	0,0	
		c	Seasoned	MP Media 8 h / MPE	4	15	6	4	0	0	71,4	57,1	65,5	0,0	
		Total				9	44	12	10	0	0	67,7	61,3	70,7	0,0
		a	Raw	MP Media 24 h / MP	8	12	6	0	0	0	100,0	57,1	76,9	0,0	
		b	Frozen beef meats products	MP Media 24 h / MP	3	11	6	0	0	0	100,0	33,3	70,0	0,0	
		c	Seasoned	MP Media 24 h / MP	6	7	14	2	0	0	90,9	36,4	44,8	0,0	
		Total				17	30	26	2	0	0	95,6	42,2	62,7	0,0
		a	Raw	MP Media 24 h / MPE	7	15	3	1	0	0	90,9	72,7	84,6	0,0	
		b	Frozen beef meats products	MP Media 24 h / MPE	3	11	6	0	0	0	100,0	33,3	70,0	0,0	
		c	Seasoned	MP Media 24 h / MPE	6	12	9	2	0	0	88,2	47,1	62,1	0,0	
Total				16	38	18	3	0	0	91,9	51,4	72,0	0,0		
2	Raw milk	a	Raw milk	mTSB / MP	32	38	1	2	0	0	94,3	97,1	95,9	0,0	
		Total				32	38	1	2	0	0	94,3	97,1	95,9	0,0
		a	Raw milk	mTSB / MPE	32	38	1	2	0	0	94,3	97,1	95,9	0,0	
		Total				32	38	1	2	0	0	94,3	97,1	95,9	0,0
3	Fruits and vegetables	a	Raw	mTSB / MP	16	10	0	0	0	0	100,0	100,0	100,0	0,0	
		b	Juices and concentrates	mTSB / MP	6	9	0	1	0	0	85,7	100,0	93,8	0,0	
		c	Fermented	mTSB / MP	9	25	0	0	0	0	100,0	100,0	100,0	0,0	
		Total				31	48	0	1	0	0	96,9	100,0	98,8	0,0
		a	Raw	mTSB / MPE	16	10	0	0	0	0	100,0	100,0	100,0	0,0	
		b	Juices and concentrates	mTSB / MPE	6	9	0	1	0	0	85,7	100,0	93,8	0,0	
		c	Fermented	mTSB / MPE	9	25	0	0	0	0	100,0	100,0	100,0	0,0	
		Total				31	48	0	1	0	0	96,9	100,0	98,8	0,0

Category		Type	Protocol	PA	NA*	PD	ND**	PPND	PPNA	SE _{alt} %	SE _{ref} %	RT %	FPR %	
4	RTE, RTRH, Raw meat (pork, chicken, ovine)	a	RTE	mTSB / MP	11	13	0	0	0	0	100,0	100,0	100,0	0,0
		b	RTRH, RTC	mTSB / MP	9	12	0	0	0	0	100,0	100,0	100,0	0,0
		c	Raw meats	mTSB / MP	12	8	0	0	0	0	100,0	100,0	100,0	0,0
		Total			32	33	0	0	0	0	100,0	100,0	100,0	0,0
		a	RTE	mTSB / MPE	11	13	0	0	0	0	100,0	100,0	100,0	0,0
		b	RTRH, RTC	mTSB / MPE	9	12	0	0	0	0	100,0	100,0	100,0	0,0
		c	Raw meats	mTSB / MPE	12	8	0	0	0	0	100,0	100,0	100,0	0,0
		Total			32	33	0	0	0	0	100,0	100,0	100,0	0,0
Total mTSB / MP				95	119	1	3	0	0	97,0	99,0	98,2	0,0	
Total mTSB / MPE				95	119	1	3	0	0	97,0	99,0	98,2	0,0	
Total MP Media 8 h / MP				13	34	21	5	1	1	85,0	47,5	64,0	5,7	
Total MP Media 8 h / MPE				9	44	12	10	0	0	67,7	61,3	70,7	0,0	
Total MP Media 24 h / MP				17	30	26	2	0	0	95,6	42,2	62,7	0,0	
Total MP Media 24 h / MPE				16	38	18	3	0	0	91,9	51,4	72,0	0,0	
Total mTSB + MP media 8 h / MP				108	153	22	8	1	1	93,5	84,2	89,4	1,3	
Total mTSB + MP media 8 h / MPE				104	163	13	13	0	0	90,0	90,0	91,1	0,0	
Total mTSB + MP media 24 h / MP				112	149	27	5	0	0	96,5	81,3	89,1	0,0	
Total mTSB + MP media 24 h / MPE				111	157	19	6	0	0	95,6	86,0	91,5	0,0	

* PPNA not included

** PPND not included

The overall results obtained for all the categories are presented in **Table 5**.

Table 5 - Summary of overall results

		mTSB + MP media 8 h		mTSB + MP media 24 h	
		MP	MPE	MP	MPE
Sensitivity for the alternative method	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\%$	93.5 %	90.0 %	96.5 %	95.6 %
Sensitivity for the reference method	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\%$	84.2 %	90.0 %	81.3 %	86.0 %
Relative trueness	$RT = \frac{(PA + NA)}{N} \times 100\%$	89.4 %	91.1 %	89.1 %	91.5 %
False positive ratio for the alternative method* FP = PPNA + PPND	$FPR = \frac{(FP)}{NA} \times 100\%$	1.3 %	0.0 %	0.0 %	0.0 %

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

3.1.1.6 Analysis of discordant results

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

Table 6 - Negative deviations

Sample N°	Product	Artificial contamination		Reference method Final result	Alternative method: BAX® <i>E. coli</i> O157:H7 MP MP Broth 8 h at 42°C				Alternative method: BAX® <i>E. coli</i> O157:H7 MP Express MP Broth 8 h at 42°C				Category	Type
		Strain	Inoculation level (CFU/sample)		PCR	Confirmation	Final result	Agreement	PCR	Confirmation	Final result	Agreement		
2569	Beef meat	<i>E. coli</i> O157:H7 Ad487	1,5	+	+	+	+	PA	-	+	-	ND	1	c
2573	Beef carpaccio	<i>E. coli</i> O157:H7 R33-9	<1	+	-	/	-	ND	-	/	-	ND	1	c
2576	Seasoned ground beef	<i>E. coli</i> O157:H7 B68	2	+	-	/	-	ND	-	/	-	ND	1	c
2577	Seasoned ground beef	<i>E. coli</i> O157:H7 B68	2	+	-	/	-	ND	-	/	-	ND	1	c
2582	Ground beef	<i>E. coli</i> O157:H7 Ad487	1,5	+	+	-	-	PPND	-	-	-	ND	1	a
2585	Brochettes abats de bœuf	<i>E. coli</i> O157:H7 Ad487	1,5	+	-	/	-	ND	-	/	-	ND	1	a
2997	Beef carpaccio	/		+	-	/	-	ND	-	/	-	ND	1	c
2584	Ground beef	<i>E. coli</i> O157:H7 Ad487	1,5	+	+	+	+	PA	-	+	-	ND	1	a
2586	Ground beef	<i>E. coli</i> O157:H7 Ad487	1,5	+	+	+	+	PA	-	+	-	ND	1	a
2587	Ground beef	<i>E. coli</i> O157:H7 Ad487	1,5	+	+	+	+	PA	-	+	-	ND	1	a

Sample N°	Product	Artificial contamination		Reference method Final result	Alternative method: BAX® <i>E. coli</i> O157:H7 MP MP Broth 24 h at 42°C				Alternative method: BAX® <i>E. coli</i> O157:H7 MP Express MP Broth 24 h at 42°C				Category	Type
		Strain	Inoculation level (CFU/sample)		PCR	Confirmation	Final result	Agreement	PCR	Confirmation	Final result	Agreement		
2576	Seasoned ground beef	<i>E. coli</i> O157:H7 B68	2	+	-	/	-	ND	-	/	-	ND	1	c
2585	Brochettes abats de bœuf	<i>E. coli</i> O157:H7 Ad487	1,5	+	+	+(ims1)	+	PA	-	+(ims1)	-	ND	1	a
2997	Beef carpaccio	/		+	-	/	-	ND	-	/	-	ND	1	c

Sample N°	Product	Artificial contamination		Reference method Final result	Alternative method: BAX® <i>E. coli</i> O157:H7 MP mTSB + novobiocin 18 h at 41,5°C				Alternative method: BAX® <i>E. coli</i> O157:H7 MP Express mTSB + novobiocin 18 h at 41,5°C				Category	Type
		Strain	Inoculation level (CFU/sample)		PCR	Confirmation	Final result	Agreement	PCR	Confirmation	Final result	Agreement		
2948	Raw milk	<i>E. coli</i> O157:H7 A206RP	0,4	+	+	+(ims1)	+	PA	-/-	+(ims1)	-	ND	2	a
8043	Raw milk	<i>E. coli</i> O157:H7 Ad688	1,2	+	-	-	-	ND	-	-	-	ND	2	a
8050	Raw milk	<i>E. coli</i> O157:H7 Ad1745	0,8	+	-/+/+	+(ims1)	-	ND	+/+/+	+(ims1)	+	PA	2	a
2840	Fruit juice	<i>E. coli</i> O157:H7 LS56	1,2	+	-	/	-	ND	-	/	-	ND	3	b

Table 7 - Positive deviations

Sample N°	Product	Artificial contamination		Reference method Final result	Alternative method: BAX® <i>E. coli</i> O157:H7 MP MP Broth 8 h at 42°C				Alternative method: BAX® <i>E. coli</i> O157:H7 MP Express MP Broth 8 h at 42°C				Category	Type
		Strain	Inoculation level (CFU/sample)		PCR	Confirmation	Final result	Agreement	PCR	Confirmation	Final result	Agreement		
2579	Beef skewers	<i>E. coli</i> O157:H7 B68	2	-	+	+(ims 2)	+	PD	-	-	-	NA	1	a
2581	Ground beef	<i>E. coli</i> O157:H7 B68	2	-	+	+	+	PD	-	+	-	NA	1	a
2626	Beef meat	<i>E. coli</i> O157:H7 AV36	2,2	-	+	+	+	PD	-	+	-	NA	1	a
2631	Ground beef	<i>E. coli</i> O157:H7 A3612	1	-	+	+	+	PD	-	+	-	NA	1	a
2634	Beef meat	<i>E. coli</i> O157:H7 B177	5	-	+	+	+	PD	+	+	+	PD	1	a
2632	Frozen ground beef with onions	<i>E. coli</i> O157:H7 A3612	1	-	+	+	+	PD	+	+	+	PD	1	b
2723	Frozen ground beef	<i>E. coli</i> O157:H7 A19891D	0-0-0-0-1 (0,8)	-	+	+	+	PD	+	+	+	PD	1	b
2729	Frozen ground beef	<i>E. coli</i> O157:H7 AQ29-4	0,4	-	+	+(ims1)	+	PD	+	+(ims1)	+	PD	1	b
2731	Frozen ground beef	<i>E. coli</i> O157:H7 AQ29-4	0-0-0-1-1 (0,4)	-	+	+	+	PD	+	+	+	PD	1	b
2892	Frozen beef balls	/		-	+	+	+	PD	-/+	+	-	NA	1	b
2893	Frozen beef balls	/		-	-/+	+	-	NA	+	+	+	PD	1	b
2564	Seasoned beef balls	<i>E. coli</i> O157:H7 Ad485	2,8	-	+	+(ims1)	+	PD	-	-	-	NA	1	c
2565	Beef balls	<i>E. coli</i> O157:H7 Ad485	2,8	-	+	+	+	PD	-	+	-	NA	1	c
2567	Seasoned ground beef	<i>E. coli</i> O157:H7 Ad485	2,8	-	+	+	+	PD	-	+	-	NA	1	c
2583	Ground beef with onions	<i>E. coli</i> O157:H7 Ad487	1,5	-	+	+	+	PD	-	+	-	NA	1	c
2619	Seasoned beef balls	<i>E. coli</i> O157:H7 B177	3,8	-	+	+	+	PD	+	+	+	PD	1	c
2622	Beef carpaccio	<i>E. coli</i> O157:H7 B177	3,8	-	+	+	+	PD	+	+	+	PD	1	c
2625	Beef balls	<i>E. coli</i> O157:H7 AV36	2,2	-	+	+	+	PD	+	+	+	PD	1	c
2629	Frozen ground beef meat	<i>E. coli</i> O157:H7 AQ29-4	0,4	-	+	+(ims1)	+	PD	-	+	-	NA	1	c
2633	Beef balls	<i>E. coli</i> O157:H7 B177	5	-	+	+(ims1)	+	PD	+	+(ims1)	+	PD	1	c
2635	Beef carpaccio with basil	<i>E. coli</i> O157:H7 B177	5	-	+	+	+	PD	+	+	+	PD	1	c
2641	Beef carpaccio with olives	<i>E. coli</i> O157:H7 AV36	9,2	-	+	+	+	PD	+	+	+	PD	1	c

Sample N°	Product	Artificial contamination		Reference method Final result	Alternative method: BAX® <i>E. coli</i> O157:H7 MP MP Broth 24 h at 42°C				Alternative method: BAX® <i>E. coli</i> O157:H7 MP Express MP Broth 24 h at 42°C				Category	Type
		Strain	Inoculation level (CFU/sample)		PCR	Confirmation	Final result	Agreement	PCR	Confirmation	Final result	Agreement		
2564	Seasoned beef meat	<i>E. coli</i> O157:H7 Ad485	2,8	-	+	+(ims2)	+	PD	+	+	+	PD	1	c
2565	Seasoned beef meat	<i>E. coli</i> O157:H7 Ad485	2,8	-	+	+(ims2)	+	PD	-	-	-	NA	1	c
2566	Seasoned beef meat	<i>E. coli</i> O157:H7 Ad485	2,8	-	+	+	+	PD	-	+	-	NA	1	c
2567	Seasoned ground beef meat	<i>E. coli</i> O157:H7 Ad485	2,8	-	+	+	+	PD	-	+	-	NA	1	c
2572	Raw ground beef	<i>E. coli</i> O157:H7 R33-9	<1	-	+	+	+	PD	-	+	-	NA	1	a
2574	Seasoned beef meat	<i>E. coli</i> O157:H7 R33-9	<1	-	+	+	+	PD	+	+	+	PD	1	c
2578	Seasoned ground beef meat	<i>E. coli</i> O157:H7 B68	2	-	+	+	+	PD	+	+	+	PD	1	b
2580	Seasoned ground beef meat	<i>E. coli</i> O157:H7 B68	2	-	+	+	+	PD	+	+	+	PD	1	c
2581	Raw ground beef	<i>E. coli</i> O157:H7 B68	2	-	+	+(ims1)	+	PD	+	+(ims1)	+	PD	1	a
2583	Seasoned ground beef meat	<i>E. coli</i> O157:H7 Ad487	1,5	-	+	+	+	PD	+	+	+	PD	1	c
2619	Seasoned beef meat	<i>E. coli</i> O157:H7 B177	3,8	-	+	+(ims1)	+	PD	+	+(ims1)	+	PD	1	c
2622	Seasoned beef meat	<i>E. coli</i> O157:H7 B177	3,8	-	+	+	+	PD	+	+	+	PD	1	c
2623	Raw ground beef	<i>E. coli</i> O157:H7 AV36	2,2	-	+	+	+	PD	-	+	-	NA	1	a
2625	Raw beef meat	<i>E. coli</i> O157:H7 AV36	2,2	-	+	+(ims2)	+	PD	-	-	-	NA	1	c
2626	Raw beef meat	<i>E. coli</i> O157:H7 AV36	2,2	-	+	+	+	PD	-	+	-	NA	1	a
2629	Seasoned beef meat	<i>E. coli</i> O157:H7 A3612	1	-	+	+(ims2)	+	PD	-	-	-	NA	1	c
2631	Raw ground beef	<i>E. coli</i> O157:H7 A3612	1	-	+	+	+	PD	+	+	+	PD	1	a
2632	Seasoned ground beef meat	<i>E. coli</i> O157:H7 A3612	1	-	+	+	+	PD	+	+	+	PD	1	b
2633	Raw beef meat	<i>E. coli</i> O157:H7 B177	5	-	+	+(ims2)	+	PD	+	+(ims2)	+	PD	1	c
2634	Raw beef meat	<i>E. coli</i> O157:H7 B177	5	-	+	+	+	PD	+	+	+	PD	1	a
2635	Seasoned beef meat	<i>E. coli</i> O157:H7 B177	5	-	+	+	+	PD	+	+	+	PD	1	c
2641	Seasoned beef meat	<i>E. coli</i> O157:H7 AV36	9,2	-	+	+	+	PD	+	+	+	PD	1	c
2723	Frozen ground beef meat	<i>E. coli</i> O157:H7 A19891D	0-0-0-0-1 (0,8)	-	+	+	+	PD	+	+	+	PD	1	b
2731	Frozen beef meat	<i>E. coli</i> O157:H7 AQ29-4	0-0-0-1-1 (0,4)	-	+	+	+	PD	+	+	+	PD	1	b
2892	Frozen beef meat	/		-	+	+(ims2)	+	PD	+	+(ims2)	+	PD	1	b
2893	Frozen beef meat	/		-	+	+(ims2)	+	PD	+	+(ims2)	+	PD	1	b

Sample N°	Product	Artificial contamination		Reference method Final result	Alternative method: BAX® <i>E. coli</i> O157:H7 MP mTSB + novobiocin 18 h at 41,5°C				Alternative method: BAX® <i>E. coli</i> O157:H7 MP Express mTSB + novobiocin 18 h at 41,5°C				Category	Type
		Strain	Inoculation level (CFU/sample)		PCR	Confirmation	Final result	Agreement	PCR	Confirmation	Final result	Agreement		
2900	Raw milk	<i>E. coli</i> O157:H7 LS56	5-1-5-3-2 (3,2)	-	+	+(ims2)	+	PD	+	+(ims2)	+	PD	2	a

The following discordant results were obtained.

> **MP Media**

- 8 h incubation time
 - 6 negative deviations (MP): the presence of *E. coli* O157:H7 was not confirmed in these samples
 - 10 negative deviations (MPE): the presence of *E. coli* O157:H7 was confirmed for 3 samples
 - 21 positive deviations (MP) and 12 positive deviations (MPE)

- 24 h incubation time
 - 2 negative deviations (MP): the presence of *E. coli* O157:H7 was not confirmed in these samples
 - 3 negative deviations (MPE): the presence of *E. coli* O157:H7 was confirmed for 1 sample.
 - 26 positive deviations (MP); 18 positive deviations (MPE)

> **mTSB broth**

- 3 negative deviations (MP & MPE): the presence of *E. coli* O157:H7 was confirmed for one sample
- 1 positive deviation for both protocols (MP and MPE)

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

Table 8 - Analyses of discordant results

Category			Type		Protocol	PD	ND+PPND	N+	Paired study				Unpaired study		Paired and Unpaired studies						
									(ND+PPND)-PD	AL	(ND+PPND)+PD	AL	(ND+PPND)-PD	AL	(ND+PPND)-PD	AL					
1	Raw beef meat	a	Raw	MP Media 8 h / MP	5	2	13											-3		-3	
		b	Frozen beef meats products		5	0	8											-5		-5	
		c	Seasoned		11	4	19											-7		-7	
		Total			21	6	40											-15	3	-15	3
		a	Raw	MP Media 8 h / MPE	1	6	9											5		5	
		b	Frozen beef meats products		5	0	8											-5		-5	
		c	Seasoned		6	4	14											-2		-2	
		Total			12	10	31											-2	3	-2	3
		a	Raw	MP Media 24 h / MP	6	0	14											-6		-6	
		b	Frozen beef meats products		6	0	9											-6		-6	
		c	Seasoned		14	2	22											-12		-12	
		Total			26	2	45											-24	3	-24	3
		a	Raw	MP Media 24 h / MPE	3	1	11											-2		-2	
		b	Frozen beef meats products		6	0	9											-6		-6	
		c	Seasoned		9	2	17											-7		-7	
		Total			18	3	37											-15	3	-15	3
2	Raw milk	a	Raw milk	mTSB / MP	1	2	35	1		3					1						
		Total			1	2	35	1	3	3	6			1	3						
		a	Raw milk	mTSB / MPE	1	2	35	1		3					1						
		Total			1	2	35	1	3	3	6			1	3						

						Paired study				Unpaired study		Paired and Unpaired studies			
Category		Type		Protocol	PD	ND+PPND	N+	(ND+PPND)-PD	AL	(ND+PPND)+PD	AL	(ND+PPND)-PD	AL	(ND+PPND)-PD	AL
3	Fruits and vegetables	a	Raw	mTSB / MP	0	0	16	0		0			0		
		b	Juices and concentrates		0	1	7	1		1			1		
		c	Fermented		0	0	9	0		0			0		
		Total				0	1	32	1	3	1		6	1	3
		a	Raw	mTSB / MPE	0	0	16	0		0				0	
		b	Juices and concentrates		0	1	7	1		1			1		
		c	Fermented		0	0	9	0		0			0		
		Total				0	1	32	1	3	1		6	1	3
4	RTE, RTRH, Raw meat (pork, chicken, ovine)	a	RTE	mTSB / MP	0	0	11	0		0			0		
		b	RTRH, RTC		0	0	9	0		0			0		
		c	Raw meats		0	0	12	0		0			0		
		Total				0	0	32	0	3	0		6	0	3
		a	RTE	mTSB / MPE	0	0	11	0		0				0	
		b	RTRH, RTC		0	0	9	0		0			0		
		c	Raw meats		0	0	12	0		0			0		
		Total				0	0	32	0	3	0		6	0	3
Total mTSB / MP					1	3	99	2	5	4	10	/	/	2	5
Total mTSB / MPE					1	3	99	2	5	4	10	/	/	2	5
Total MP Media 8 h / MP					21	6	40	/	/	/	/	-15	3	-15	3
Total MP Media 8 h / MPE					12	10	31	/	/	/	/	-2	3	-2	3
Total MP Media 24 h / MP					26	2	45	/	/	/	/	-24	3	-24	3
Total MP Media 24 h / MPE					18	3	37	/	/	/	/	-15	3	-15	3
Total mTSB + MP media 8 h / MP												-13	5		
Total mTSB + MP media 8 h / MPE												0	5		
Total mTSB + MP media 24 h / MP												-22	5		
Total mTSB + MP media 24 h / MPE												-13	5		

The observed values for ((ND+PPND)-PD) and (ND+PPND+PD) for the 4 individual categories and for all categories combined meet the acceptability limits (observed values \leq AL).

3.1.1.7 Confirmations

For a majority of samples, typical colonies were observed by direct streaking onto CT-SMAC.

For the protocol with the mTSB enrichment broth, for 4 samples (MP and MPE) the HYGIENA's confirmation protocol (Technical bulletin MTD-2001 "Confirmation Protocol for *E. coli* O157:H7") was used.

The HYGIENA's confirmation protocol was used for:

- mTSB: 4 samples (MP and MPE)
- MP Media:
 - 9 samples (8 h incubation time, MP)
 - 5 samples (8 h incubation time, MPE)
 - 16 samples (24 h incubation time, MP)
 - 10 samples (24 h incubation time, MPE).

In all these cases, the HYGIENA's confirmation protocol allowed to confirm the presence of *E. coli* O157:H7 in the enrichment broth.

3.1.1.8 Inhibitions

Taking into account all studies, 514 DNA extracts were tested. No inhibition was observed.

3.1.2 Relative Level of Detection (RLOD)

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:

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

3.1.2.1 Experimental design

Four (matrix/strain) pairs were analyzed by the reference and the alternative methods (See **Table 9**). (ISO 16140: 2003 protocol).

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

Category	Matrix	Inoculated strain	Origin	Storage condition after inoculation and before analysis	Study design	
1	Raw beef meat	Ground beef	<i>E. coli</i> O157:H7 Ad485 (MPE) <i>E. coli</i> O157:H7 Ad552 (MP)	Ground beef	48 h at 5°C ± 3°C	Unpaired
2	Raw milk	Raw milk	<i>E. coli</i> O157:H7 R33-9	Bovine faeces	/	Paired
3	Fruits and vegetables	Cider	<i>E. coli</i> O157:H7 LS56	Faeces	/	Paired
4	RTRH, raw meat, pork	Deli salad (Piémontaise)	<i>E. coli</i> O157:H7 ENV177	Environmental sample	/	Paired

Contaminations and enumerations were carried out according to the AFNOR technical rules (protocol for low level inoculation). For the initial validation study (categories 2, 3 and 4), four inoculation levels were tested; six replicates of each combination were prepared according to the ISO 16140 (2003).

The contamination levels were:

- Level 1: 0 CFU/g or ml,
- Level 2: level necessary to obtain 0 to 50 % positive,
- Level 3: level necessary to obtain 50 to 75 % positive,
- Level 4: level necessary to obtain 100 % positive.

For the extension study performed in 2018 (Category 1 - Raw beef meat), the RLOD was run again; the following protocol was carried out:

- 5 negative samples,
- 20 samples inoculated at a level providing fractional positive results,
- 5 samples inoculated at a higher level.

3.1.2.2 Calculation

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 10**.

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

Matrix/Protocol tested	AL	RLOD	RLODL	RLODU	b=ln(RLOD)	sd(b)	z-Test statistic	p-value
Ground beef-8 h-MP	2,5	1,357	0,518	3,554	0,305	0,481	0,634	0,526
Ground beef-8 h-MPE	2,5	2,492	0,822	7,552	0,913	0,554	1,647	0,100
Ground beef-24 h-MP	2,5	1,159	0,455	2,953	0,148	0,467	0,316	0,752
Ground beef-24 h-MPE	2,5	2,000	0,701	5,704	0,693	0,524	1,323	0,186
Raw milk-MP and MPE	1,5	1,000	0,484	2,065	0,000	0,362	0,000	1,000
Cider-MP and MPE	1,5	1,000	0,446	2,240	0,000	0,403	0,000	1,000
Deli salad-MP and MPE	1,5	1,000	0,456	2,195	0,000	0,393	0,000	1,000
Combined	/	1,285	0,910	1,814	0,251	0,172	1,455	0,146

The RLOD are lower than the Acceptability Limit fixed at 1.5 for a paired study design and at 2.5 for an unpaired study design in all cases.

The LOD₅₀ % calculations according to Wilrich & Wilrich POD-LOD calculation program - version 11, 2022-10-12 test are given in Table 11.

Table 11 - LOD₅₀ results

Matrix/protocol tested	Level of detection at 50% (CFU / sample size) according to Wilrich & Wilrich ¹		
	Reference method	Alternative method 8 h	Alternative method 24 h
Ground beef-MP	0,6 [0,3 ;1,1]	0,6 [0,3 ;1,1]	0,7 [0,3 ;1,3]
Ground beef-MPE	0,5 [0,2 ;0,8]	0,9 [0,5 ;1,7]	0,9 [0,7 ;1,5]
Raw milk-MP and MPE	0,9 [0,5 ;1,6]	0,9 [0,5 ;1,6]	0,9 [0,5 ;1,6]
Cider-MP and MPE	0,8 [0,4 ;1,4]	0,8 [0,4 ;1,4]	0,8 [0,4 ;1,4]
Deli salad-MP and MPE	0,7 [0,4 ;1,4]	0,7 [0,4 ;1,4]	0,7 [0,4 ;1,4]
Combined	0,7 [0,5 ;0,9]	0,8 [0,6 ;1,1]	0,8 [0,6 ;1,1]

The LOD₅₀ varies from 0.5 to 0.8 CFU/test portion for the reference method and from 0.6 to 0.9 CFU/ test portion and from 0.7 to 0.9 CFU/test portion for the alternative method respectively for 8 h and 24 h incubation times.

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

3.1.3 Inlusivity and exclusivity

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

3.1.3.1 Protocols

> Inlusivity

50 *Escherichia coli* O157:H7 strains were grown in BHI and diluted in order to inoculate 10 to 100 cells/225 ml MP Media. The broths were incubated for 8 h at 42°C ± 1°C. The protocol of the alternative method was then applied.

> Exclusivity

36 non-target strains were grown in BHI and inoculated at 10⁵ CFU/ml BPW, incubated at 41.5°C for 24 h. The strains were then tested with the alternative method protocol.

3.1.3.2 Results

The raw data are given in **Appendix 6**.

> Inlusivity

All the strains gave a positive PCR test and characteristic colonies on CT-SMAC plates.

> Exclusivity

The *Escherichia coli* O55:H7 strain gave a positive PCR test (culture in BPW, mTSB + Novobiocin) but gave atypical colonies on CT-SMAC plates (pink colonies).

3.1.4 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 between 2 to 8°C (indicated on the box and on the different reagents). Expiration date is shown on the kit package on the different reagent vials.				
Time result	<i>In case of no characteristic colony present on selective agar plates</i>				
	Step	ISO 16654	BAX® E. coli O157:H7		
			<i>mTSB</i>	<i>BAX® 8 h</i>	<i>BAX® 24 h</i>
	Stomaching	Day 0	Day 0	Day 0	Day 0
	IMS 6 h	Day 0	/	/	/
	IMS 24 h	Day 1	/	/	/
	PCR	/	Day 1	Day 0	Day 1
	Obtention negative result	Day 1	Day 1	Day 0	Day 1
	<i>In case of characteristic colony present on selective agar plates and positive PCR result</i>				
	Step	ISO 16654	BAX® E. coli O157:H7		
			<i>mTSB</i>	<i>BAX® 8 h</i>	<i>BAX® 24 h</i>
	Stomaching	Day 0	Day 0	Day 0	Day 0
	IMS 6 h	Day 0	/	/	/
	IMS 24 h	Day 1	/	/	/
	PCR	/	Day 1	Day 0	Day 1
Streaking onto CT-SMAC	/	Day 1	Day 0	Day 1	
Streaking onto nutrient agar	Day 1-Day 2	Day 2	Day 1	Day 2	
Indole test	Day 2-Day 3	Day 3	Day 2	Day 3	
Latex test	Day 3-Day 4	Day 4	Day 3	Day 4	
Common step with reference method	The enrichment step is common with the reference method when the enrichment is run in mTSB broth.				

Negative results are obtained the day of initiating the analyses for the raw beef meat (8 h incubation time). Positive results (including confirmation) are obtained in 3 or 4 days depending on the confirmation protocol.

3.2 Inter-laboratory study: organization and results

3.2.1 Study organisation

The study was run in 2008.

Samples were sent to 15 laboratories. Frozen raw spinach with cream was inoculated with *Escherichia coli* O157:H7 ATCC 43888.

3.2.2 Experimental parameters controls

3.2.2.1 Strain stability

Strain stability was checked by inoculating the matrix at 20 CFU/g and 90 CFU/25g. Enumerations were performed for the high contamination level and detection analyses were performed for the low contamination level after 24 h storage at $5 \pm 3^\circ\text{C}$. The results are given in **Table 12**.

Table 12 - Sample stability

Day of analysis	CFU/25 g (CT-SMAC)			Detection / 25 g		
	1	2	3	1	2	1
Day 0	100	80	130	+	+	+
Day 1	40	40	50	+	+	+

An evolution was observed during storage at $5^\circ\text{C} \pm 3^\circ\text{C}$ for 24 h (reduction by 50 %).

3.2.2.2 Contamination levels

The contamination levels and the sample codification are presented in **Table 13**.

Table 13 - Contamination levels

Level	Samples	Theoretical target level (b/25 g)	Inoculated rate at Day 0 (b/25g)	True rate at Day 1 (b/25 g)
1	3, 8, 9, 12, 15, 18, 20, 21	0	0	0
2	1, 4, 7, 10, 11, 13, 17, 24	1 à 10	19	9
3	2, 5, 6, 14, 16, 19, 22, 23	5 à 50	89	43

3.2.2.3 Logistic conditions

Temperature conditions are given in **Table 14**.

Table 14 - Sample temperatures at receipt

Collaborators	Temperature measured by the probe (°C)	Temperature measured at receipt (°C)	Reception date of the samples
A	1,0	2,6	Day 1
B	1,0	1,9	Day 1
C	2,5	3,6	Day 1
D	1,5	4,1	Day 1
E	2,5	3,3	Day 1
F	1,0	2,0	Day 1
G	2,0	2,1	Day 1
H	/	/	Day 2
I	2,5	5,4	Day 1
J	2,0	4,4	Day 1
K	1,0	3,5	Day 1
L	1,0	3,3	Day 1
M	1,0	2,9	Day 1
N	1,0	3,0	Day 1
O	0,5	/	Day 2

All the samples were delivered in good conditions. For 2 collaborators (H and O), the samples were delivered on Day 2.

3.2.3 Results analysis

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

3.2.3.1 Expert laboratory results

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

Table 15 – Results obtained by the expert Lab.

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

3.2.3.2 Results observed by the collaborative laboratories

> *Aerobic mesophilic flora enumeration*

Depending on the Lab results, the enumeration levels for the aerobic mesophilic flora varied between 220 and 3300 CFU/g.

> *Escherichia coli O157:H7 detection*

13 collaborators participated to the study. The 2 collaborators which received their samples on Day 2 did not perform the analyses.

The results are provided in **Table 16** (reference method) and **Table 17** (alternative method).

Table 16 - Positive results by the reference method

Collaborator	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	5	8
C	0	8	8
D	0	8	8
E	0	8	8
F	0	8	8
G	8	8	8
I	1	8	8
J	0	8	8
K	1	7	8
L	0	8	8
M	0	8	8
N	0	8	8
TOTAL	P₀ = 10	P₁ = 100	P₂ = 104

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

Collaborators	Contamination level					
	L0		L1		L2	
	Before confirmation	After confirmation	Before confirmation	After confirmation	Before confirmation	After confirmation
A	0	0	8	8	8	8
B	0	0	5	5	8	8
C	0	0	8	8	8	8
D	0	0	8	8	8	8
E	0	0	8	8	8	8
F	0	0	8	8	8	8
G	0	0	8	8	8	8
I	0	0	8	8	8	8
J	0	0	8	8	8	8
K	1	1	7	7	8	8
L	0	0	8	8	8	8
M	0	0	8	8	8	8
N	0	0	8	8	8	8
TOTAL	P₀ = 1	CP₀ = 1	P₁ = 100	CP₁ = 100	P₂ = 104	CP₂ = 104

Lab G obtained positive results by the reference method for all the unspiked samples. This Lab was excluded for interpretation.

For Lab K, there was probably an inversion between Sample K8 (unspiked) positive by both methods and Sample K10 (inoculated at a low level) negative by both methods.

The results from 12 Collaborators were kept for the final interpretation: A, B, C, D, E, F, I, J, K, L, M and N.

3.2.3.3 Results of the collaborators retained for interpretation

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

Table 18 - Positive results by the reference method (**Without Lab G**)

Collaborators	Contamination level		
	L0	L1	L2
A	0	8	8
B	0	5	8
C	0	8	8
D	0	8	8
E	0	8	8
F	0	8	8
I	1	8	8
J	0	8	8
K	1	7	8
L	0	8	8
M	0	8	8
N	0	8	8
TOTAL	P₀ = 2	P₁ = 92	P₂ = 96

Table 19 - Positive results (before and after confirmation)
by the alternative methods (**Without Lab G**)

Collaborators	Contamination level					
	L0		L1		L2	
	Before confirmation	After confirmation	Before confirmation	After confirmation	Before confirmation	After confirmation
A	0	0	8	8	8	8
B	0	0	5	5	8	8
C	0	0	8	8	8	8
D	0	0	8	8	8	8
E	0	0	8	8	8	8
F	0	0	8	8	8	8
I	0	0	8	8	8	8
J	0	0	8	8	8	8
K	1	1	7	7	8	8
L	0	0	8	8	8	8
M	0	0	8	8	8	8
N	0	0	8	8	8	8
TOTAL	P₀ = 1	CP₀ = 1	P₁ = 92	CP₁ = 92	P₂ = 96	CP₂ = 96

3.2.4 Calculation and interpretation

3.2.4.1 Calculation of the specificity percentage (SP)

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

Table 20 - Percentage specificity

Specificity for the reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N_-}\right)\right) \times 100 \% =$	97.9 %
Specificity for the alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N_-}\right)\right) \times 100 \% =$	99.0 %

N: number of all L0 tests

P_0 = total number of false-positive results obtained with the blank samples before confirmation

CP_0 = total number of false-positive results obtained with the blank samples

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

Fractional positive results were not obtained for this study. The calculations were done with the results obtained for Level 1. A summary of the results obtained by the collaborators with the reference and the alternative methods is provided in **Table 21**.

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

Response	Reference method positive (R+)	Reference method negative (R-)
Alternative method positive (A+)	Positive agreement (A+/R+) PA = 92	Positive deviation (R-/A+) PD = 0
Alternative method negative (A-)	Negative deviation (A-/R+) ND = 0 (PPND = 0)	Negative agreement (A-/R-) NA = 4 (PPNA = 0)

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

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

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

3.2.4.3 Interpretation of data

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

For 12 collaborators, the acceptability limits are the following:

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

The EN ISO 16140-2:2016 requirements are fulfilled as (ND - PD) and (ND + PD) are lower than the AL.

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

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

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 calculation is not possible as positive results were obtained for uninoculated level.

4 GENERAL CONCLUSION

The method comparison study conclusions are:

- ☒ The BAX® System PCR Assay for *E. coli* O157:H7 MP shows satisfying sensitivity. The observed values for ((ND+PPND)-PD) for the 4 individual categories and for all categories meet the acceptability limits (observed values \leq AL).
- ☒ The RLOD are lower than the Acceptability Limit fixed at 1.5 for a paired study design and at 2.5 for an unpaired study design in all cases.
- ☒ The alternative method is specific and selective.

The inter-laboratory study conclusions are:

- ☒ The data and interpretations comply with the EN ISO 16140-2:2016 requirements. The BAX® System PCR Assay for *E. coli* O157:H7 MP is considered equivalent to the ISO standard.

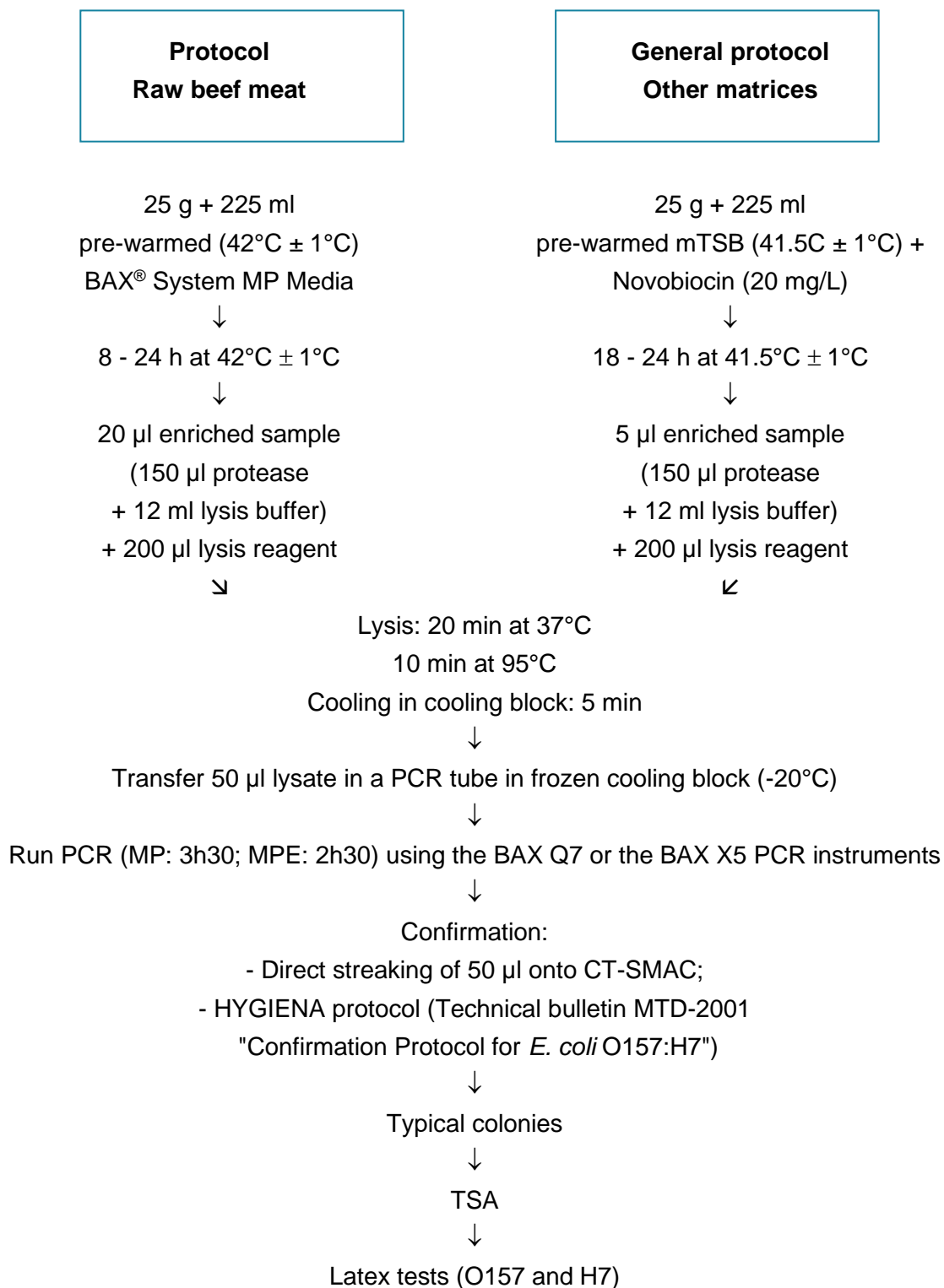
Quimper, 20 December 2023

Maryse RANNOU
Project Manager
Validation of Alternative methods

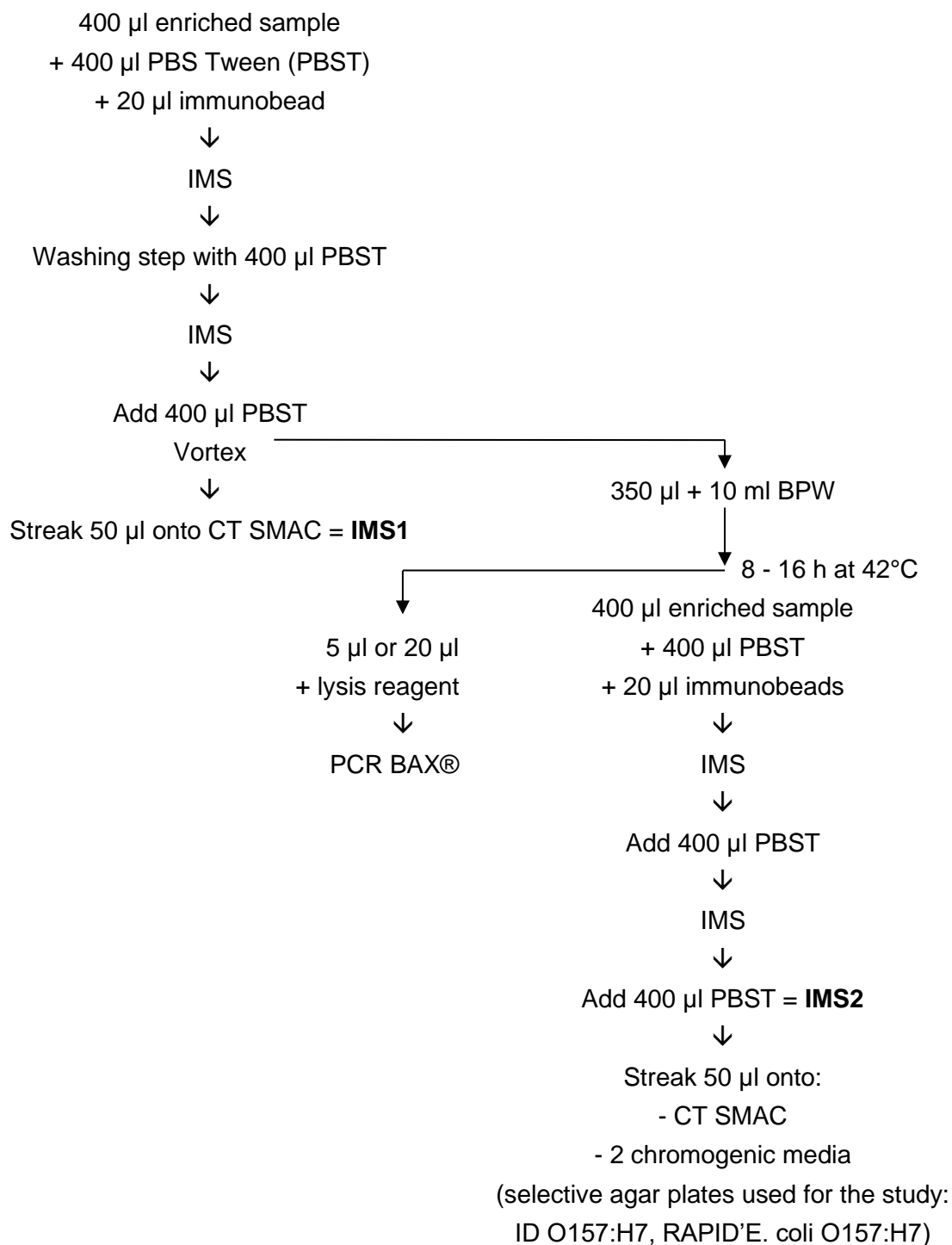


I hereby attest to the validation of the verification of the conformity of the report (opinion and interpretation).

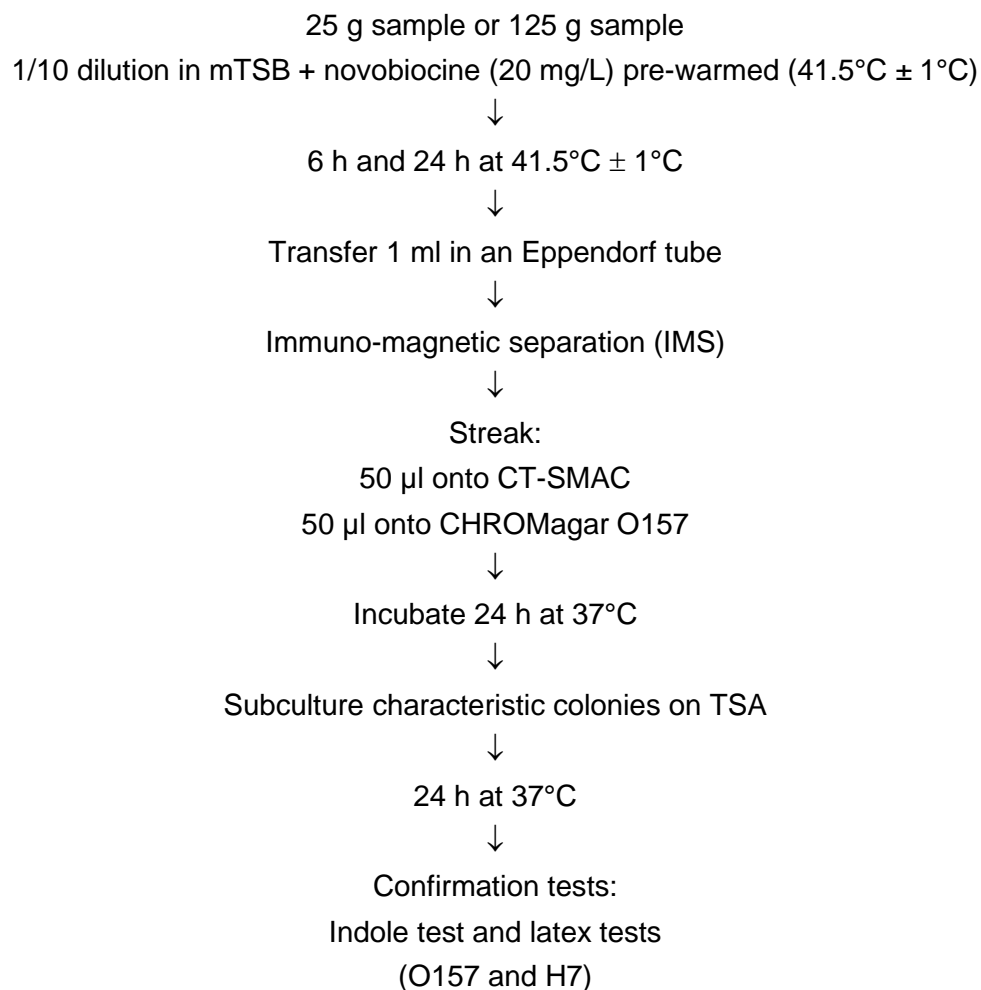
**Appendix 1 – Flow diagram of the alternative method:
BAX[®] System PCR Assay for *E. coli* O157:H7 MP and the BAX System X5 PCR Assay
for *E. coli* O157:H7**



**Appendix 2 – HYGIENA protocol (Technical bulletin MTD-2001
"Confirmation Protocol for *E. coli* O157:H7")**



Appendix 3 – Flow diagram of the reference method:
NF EN ISO 16654/A1 (June 2017): Microbiology of food and animal feeding stuffs -
Horizontal method for the detection of *Escherichia coli* O157 - Amendment 1: annex B:
result of interlaboratory studies



Appendix 4 – Artificial contamination of samples

2017

MP Broth 8 h										
Sample N°	Product	Artificial contaminations					Global result		Category	Type
		Strain	Origin	Injury applied	Injury measurement	Inoculation level (CFU/sample)	MP	MP Express		
2568	Raw beef meat	<i>E.coli</i> O157:H7 Ad485	Ground beef	-20°C	0,37	2,8	-	-	1	a
2569	Raw beef meat	<i>E.coli</i> O157:H7 Ad485	Ground beef	-20°C	0,37	2,8	+	+	1	a
2570	Raw beef meat	<i>E.coli</i> O157:H7 R33-9	Bovine environmental sample	-20°C	>1,11	<1	-	-	1	a
2572	Raw ground beef	<i>E.coli</i> O157:H7 R33-9	Bovine environmental sample	-20°C	>1,11	<1	-	-	1	a
2575	Raw ground beef	<i>E.coli</i> O157:H7 R33-9	Bovine environmental sample	-20°C	>1,11	<1	-	-	1	a
2579	Raw beef meat	<i>E.coli</i> O157:H7 B68	Surface sample	-20°C	0,6	2	+	-	1	a
2581	Raw ground beef	<i>E.coli</i> O157:H7 B68	Surface sample	-20°C	0,6	2	+	-	1	a
2582	Raw ground beef	<i>E.coli</i> O157:H7 Ad487	Ground beef	-20°C	0,43	1,5	+	+	1	a
2584	Raw ground beef	<i>E.coli</i> O157:H7 Ad487	Ground beef	-20°C	0,43	1,5	+	+	1	a
2585	Raw ground beef	<i>E.coli</i> O157:H7 Ad487	Ground beef	-20°C	0,43	1,5	+	+	1	a
2586	Raw ground beef	<i>E.coli</i> O157:H7 Ad487	Ground beef	-20°C	0,43	1,5	+	+	1	a
2587	Raw ground beef	<i>E.coli</i> O157:H7 Ad487	Ground beef	-20°C	0,43	1,5	+	+	1	a
2620	Raw beef meat	<i>E.coli</i> O157:H7 B177	Surface sample	-20°C	0,89	3,8	-	-	1	a
2621	Raw ground beef	<i>E.coli</i> O157:H7 B177	Surface sample	-20°C	0,89	3,8	-	-	1	a
2623	Raw ground beef	<i>E.coli</i> O157:H7 AV36	Surface sample	-20°C	1,03	2,2	-	-	1	a
2626	Raw beef meat	<i>E.coli</i> O157:H7 AV36	Surface sample	-20°C	1,03	2,2	+	-	1	a
2628	Raw ground beef	<i>E.coli</i> O157:H7 A3612	Ground beef	-20°C	1,22	1	-	-	1	a
2631	Raw ground beef	<i>E.coli</i> O157:H7 A3612	Ground beef	-20°C	1,22	1	+	-	1	a
2634	Raw beef meat	<i>E.coli</i> O157:H7 B177	Surface sample	4°C	0,97	5	+	+	1	a
2637	Raw ground beef	<i>E.coli</i> O157:H7 B177	Surface sample	4°C	0,97	5	+	+	1	a

MP Broth 8 h										
Sample N°	Product	Artificial contaminations					Global result		Category	Type
		Strain	Origin	Injury applied	Injury measurement	Inoculation level (CFU/sample)	MP	MP Express		
2640	Raw ground beef	<i>E.coli</i> O157:H7 AV36	Surface sample	4°C	1,23	9,2	+	+	1	a
2578	Seasoned ground beef meat	<i>E.coli</i> O157:H7 B68	Surface sample	-20°C	0,6	2	-	-	1	b
2632	Seasoned ground beef meat	<i>E.coli</i> O157:H7 A3612	Ground beef	-20°C	1,22	1	+	+	1	b
2638	Seasoned ground beef meat	<i>E.coli</i> O157:H7 AV36	Surface sample	4°C	1,23	9,2	+	+	1	b
2723	Frozen ground beef meat	<i>E.coli</i> O157:H7 A19891D	Ground beef	-20°C	1,4	0-0-0-0-1 (0,8)	+	+	1	b
2724	Frozen ground beef meat	<i>E.coli</i> O157:H7 A19891D	Ground beef	-20°C	1,4	0-0-0-0-1 (0,8)	-	-	1	b
2725	Frozen ground beef meat	<i>E.coli</i> O157:H7 A19891D	Ground beef	-20°C	1,4	0-0-0-0-1 (0,8)	-	-	1	b
2726	Frozen ground beef meat	<i>E.coli</i> O157:H7 AMTV6	Clinic (feces)	-20°C	1,45	19-22-22-19-18 (20,0)	+	+	1	b
2727	Frozen ground beef meat	<i>E.coli</i> O157:H7 AMTV6	Clinic (feces)	-20°C	1,45	19-22-22-19-18 (20,0)	+	+	1	b
2729	Frozen ground beef meat	<i>E.coli</i> O157:H7 AQ29-4	Bovine feces	-20°C	1,41	0-0-0-1-1 (0,4)	+	+	1	b
2730	Frozen ground beef meat	<i>E.coli</i> O157:H7 AQ29-4	Bovine feces	-20°C	1,41	0-0-0-1-1 (0,4)	-	-	1	b
2731	Frozen beef meat	<i>E.coli</i> O157:H7 AQ29-4	Bovine feces	-20°C	1,41	0-0-0-1-1 (0,4)	+	+	1	b
2564	Seasoned beef meat	<i>E.coli</i> O157:H7 Ad485	Ground beef	-20°C	0,37	2,8	+	-	1	c
2565	Seasoned beef meat	<i>E.coli</i> O157:H7 Ad485	Ground beef	-20°C	0,37	2,8	+	-	1	c
2566	Seasoned beef meat	<i>E.coli</i> O157:H7 Ad485	Ground beef	-20°C	0,37	2,8	-	-	1	c
2567	Seasoned ground beef meat	<i>E.coli</i> O157:H7 Ad485	Ground beef	-20°C	0,37	2,8	+	-	1	c
2571	Seasoned beef meat	<i>E.coli</i> O157:H7 R33-9	Bovine environmental sample	-20°C	>1,11	<1	-	-	1	c
2573	Seasoned beef meat	<i>E.coli</i> O157:H7 R33-9	Bovine environmental sample	-20°C	>1,11	<1	+	+	1	c
2574	Seasoned beef meat	<i>E.coli</i> O157:H7 R33-9	Bovine environmental sample	-20°C	>1,11	<1	-	-	1	c
2576	Seasoned ground beef meat	<i>E.coli</i> O157:H7 B68	Surface sample	-20°C	0,6	2	+	+	1	c
2577	Seasoned ground beef meat	<i>E.coli</i> O157:H7 B68	Surface sample	-20°C	0,6	2	+	+	1	c
2580	Seasoned ground beef meat	<i>E.coli</i> O157:H7 B68	Surface sample	-20°C	0,6	2	-	-	1	c
2583	Seasoned ground beef meat	<i>E.coli</i> O157:H7 Ad487	Ground beef	-20°C	0,43	1,5	+	-	1	c

MP Broth 8 h										
Sample N°	Product	Artificial contaminations					Global result		Category	Type
		Strain	Origin	Injury applied	Injury measurement	Inoculation level (CFU/sample)	MP	MP Express		
2618	Seasoned ground beef meat	<i>E.coli</i> O157:H7 B177	Surface sample	-20°C	0,89	3,8	+	+	1	c
2619	Seasoned beef meat	<i>E.coli</i> O157:H7 B177	Surface sample	-20°C	0,89	3,8	+	+	1	c
2622	Seasoned beef meat	<i>E.coli</i> O157:H7 B177	Surface sample	-20°C	0,89	3,8	+	+	1	c
2625	Raw beef meat	<i>E.coli</i> O157:H7 AV36	Surface sample	-20°C	1,03	2,2	+	+	1	c
2627	Seasoned ground beef meat	<i>E.coli</i> O157:H7 AV36	Surface sample	-20°C	1,03	2,2	-	-	1	c
2629	Seasoned beef meat	<i>E.coli</i> O157:H7 A3612	Ground beef	-20°C	1,22	1	+	-	1	c
2630	Raw beef meat	<i>E.coli</i> O157:H7 A3612	Ground beef	-20°C	1,22	1	+	+	1	c
2633	Raw beef meat	<i>E.coli</i> O157:H7 B177	Surface sample	4°C	0,97	5	+	+	1	c
2635	Seasoned beef meat	<i>E.coli</i> O157:H7 B177	Surface sample	4°C	0,97	5	+	+	1	c
2636	Seasoned ground beef meat	<i>E.coli</i> O157:H7 B177	Surface sample	4°C	0,97	5	+	+	1	c
2639	Raw beef meat	<i>E.coli</i> O157:H7 AV36	Surface sample	4°C	1,23	9,2	+	+	1	c
2641	Seasoned beef meat	<i>E.coli</i> O157:H7 AV36	Surface sample	4°C	1,23	9,2	+	+	1	c

MP Broth 24 h										
Sample N°	Product	Artificial contaminations					Global result		Category	Type
		Strain	Origin	Injury applied	Injury measurement	Inoculation rate (CFU/sample)	MP	MP Express		
2568	Raw beef meat	<i>E.coli</i> O157:H7 Ad485	Ground beef	-20°C	0,37	2,8	-	-	1	a
2569	Raw beef meat	<i>E.coli</i> O157:H7 Ad485	Ground beef	-20°C	0,37	2,8	+	+	1	a
2570	Raw beef meat	<i>E.coli</i> O157:H7 R33-9	Bovine environmental sample	-20°C	>1,11	<1	-	-	1	a
2572	Raw ground beef	<i>E.coli</i> O157:H7 R33-9	Bovine environmental sample	-20°C	>1,11	<1	+	-	1	a
2575	Raw ground beef	<i>E.coli</i> O157:H7 R33-9	Bovine environmental sample	-20°C	>1,11	<1	-	-	1	a
2579	Raw beef meat	<i>E.coli</i> O157:H7 B68	Surface sample	-20°C	0,6	2	-	-	1	a
2581	Raw ground beef	<i>E.coli</i> O157:H7 B68	Surface sample	-20°C	0,6	2	+	+	1	a
2582	Raw ground beef	<i>E.coli</i> O157:H7 Ad487	Ground beef	-20°C	0,43	1,5	+	+	1	a
2584	Raw ground beef	<i>E.coli</i> O157:H7 Ad487	Ground beef	-20°C	0,43	1,5	+	+	1	a
2585	Raw ground beef	<i>E.coli</i> O157:H7 Ad487	Ground beef	-20°C	0,43	1,5	+	+	1	a
2586	Raw ground beef	<i>E.coli</i> O157:H7 Ad487	Ground beef	-20°C	0,43	1,5	+	+	1	a
2587	Raw ground beef	<i>E.coli</i> O157:H7 Ad487	Ground beef	-20°C	0,43	1,5	+	+	1	a
2620	Raw beef meat	<i>E.coli</i> O157:H7 B177	Surface sample	-20°C	0,89	3,8	-	-	1	a
2621	Raw ground beef	<i>E.coli</i> O157:H7 B177	Surface sample	-20°C	0,89	3,8	-	-	1	a
2623	Raw ground beef	<i>E.coli</i> O157:H7 AV36	Surface sample	-20°C	1,03	2,2	+	-	1	a
2626	Raw beef meat	<i>E.coli</i> O157:H7 AV36	Surface sample	-20°C	1,03	2,2	+	-	1	a
2628	Raw ground beef	<i>E.coli</i> O157:H7 A3612	Ground beef	-20°C	1,22	1	-	-	1	a
2631	Raw ground beef	<i>E.coli</i> O157:H7 A3612	Ground beef	-20°C	1,22	1	+	+	1	a
2634	Raw beef meat	<i>E.coli</i> O157:H7 B177	Surface sample	4°C	0,97	5	+	+	1	a
2637	Raw ground beef	<i>E.coli</i> O157:H7 B177	Surface sample	4°C	0,97	5	+	+	1	a
2640	Raw ground beef	<i>E.coli</i> O157:H7 AV36	Surface sample	4°C	1,23	9,2	+	+	1	a
2578	Seasoned ground beef meat	<i>E.coli</i> O157:H7 B68	Surface sample	-20°C	0,6	2	+	+	1	b
2632	Seasoned ground beef meat	<i>E.coli</i> O157:H7 A3612	Ground beef	-20°C	1,22	1	+	+	1	b

MP Broth 24 h											
Sample N°	Product	Artificial contaminations					Global result		Category	Type	
		Strain	Origin	Injury applied	Injury measurement	Inoculation rate (CFU/sample)	MP	MP Express			
2638	Seasoned ground beef meat	<i>E.coli</i> O157:H7 AV36	Surface sample	4°C	1,23	9,2	+	+	1	b	
2723	Frozen ground beef meat	<i>E.coli</i> O157:H7 A19891D	Ground beef	-20°C	1,4	0-0-0-0-1 (0,8)	+	+	1	b	
2724	Frozen ground beef meat	<i>E.coli</i> O157:H7 A19891D	Ground beef	-20°C	1,4	0-0-0-0-1 (0,8)	-	-	1	b	
2725	Frozen ground beef meat	<i>E.coli</i> O157:H7 A19891D	Ground beef	-20°C	1,4	0-0-0-0-1 (0,8)	-	-	1	b	
2726	Frozen ground beef meat	<i>E.coli</i> O157:H7 AMTV6	Clinic (feces)	-20°C	1,45	19-22-22-19-18 (20,0)	+	+	1	b	
2727	Frozen ground beef meat	<i>E.coli</i> O157:H7 AMTV6	Clinic (feces)	-20°C	1,45	19-22-22-19-18 (20,0)	+	+	1	b	
2729	Frozen ground beef meat	<i>E.coli</i> O157:H7 AQ29-4	Bovine feces	-20°C	1,41	0-0-0-1-1 (0,4)	-	-	1	b	
2730	Frozen ground beef meat	<i>E.coli</i> O157:H7 AQ29-4	Bovine feces	-20°C	1,41	0-0-0-1-1 (0,4)	-	-	1	b	
2731	Frozen beef meat	<i>E.coli</i> O157:H7 AQ29-4	Bovine feces	-20°C	1,41	0-0-0-1-1 (0,4)	+	+	1	b	
2564	Seasoned beef meat	<i>E.coli</i> O157:H7 Ad485	Ground beef	-20°C	0,37	2,8	+	+	1	c	
2565	Seasoned beef meat	<i>E.coli</i> O157:H7 Ad485	Ground beef	-20°C	0,37	2,8	+	-	1	c	
2566	Seasoned beef meat	<i>E.coli</i> O157:H7 Ad485	Ground beef	-20°C	0,37	2,8	+	-	1	c	
2567	Seasoned ground beef meat	<i>E.coli</i> O157:H7 Ad485	Ground beef	-20°C	0,37	2,8	+	-	1	c	
2571	Seasoned beef meat	<i>E.coli</i> O157:H7 R33-9	Bovine environmental sample	-20°C	>1,11	<1	-	-	1	c	
2573	Seasoned beef meat	<i>E.coli</i> O157:H7 R33-9	Bovine environmental sample	-20°C	>1,11	<1	+	+	1	c	
2574	Seasoned beef meat	<i>E.coli</i> O157:H7 R33-9	Bovine environmental sample	-20°C	>1,11	<1	+	+	1	c	
2576	Seasoned ground beef meat	<i>E.coli</i> O157:H7 B68	Surface sample	-20°C	0,6	2	+	+	1	c	
2577	Seasoned ground beef meat	<i>E.coli</i> O157:H7 B68	Surface sample	-20°C	0,6	2	+	+	1	c	
2580	Seasoned ground beef meat	<i>E.coli</i> O157:H7 B68	Surface sample	-20°C	0,6	2	+	+	1	c	
2583	Seasoned ground beef meat	<i>E.coli</i> O157:H7 Ad487	Ground beef	-20°C	0,43	1,5	+	+	1	c	
2618	Seasoned ground beef meat	<i>E.coli</i> O157:H7 B177	Surface sample	-20°C	0,89	3,8	+	+	1	c	
2619	Seasoned beef meat	<i>E.coli</i> O157:H7 B177	Surface sample	-20°C	0,89	3,8	+	+	1	c	
2622	Seasoned beef meat	<i>E.coli</i> O157:H7 B177	Surface sample	-20°C	0,89	3,8	+	+	1	c	

MP Broth 24 h										
Sample N°	Product	Artificial contaminations					Global result		Category	Type
		Strain	Origin	Injury applied	Injury measurement	Inoculation rate (CFU/sample)	MP	MP Express		
2625	Raw beef meat	<i>E.coli</i> O157:H7 AV36	Surface sample	-20°C	1,03	2,2	+	-	1	c
2627	Seasoned ground beef meat	<i>E.coli</i> O157:H7 AV36	Surface sample	-20°C	1,03	2,2	-	-	1	c
2629	Seasoned beef meat	<i>E.coli</i> O157:H7 A3612	Ground beef	-20°C	1,22	1	+	-	1	c
2630	Raw beef meat	<i>E.coli</i> O157:H7 A3612	Ground beef	-20°C	1,22	1	+	+	1	c
2633	Raw beef meat	<i>E.coli</i> O157:H7 B177	Surface sample	4°C	0,97	5	+	+	1	c
2635	Seasoned beef meat	<i>E.coli</i> O157:H7 B177	Surface sample	4°C	0,97	5	+	+	1	c
2636	Seasoned ground beef meat	<i>E.coli</i> O157:H7 B177	Surface sample	4°C	0,97	5	+	+	1	c
2639	Raw beef meat	<i>E.coli</i> O157:H7 AV36	Surface sample	4°C	1,23	9,2	+	+	1	c
2641	Seasoned beef meat	<i>E.coli</i> O157:H7 AV36	Surface sample	4°C	1,23	9,2	+	+	1	c

mTSB protocol										
Sample N°	Product	Artificial contaminations					Global result		Category	Type
		Strain	Origin	Injury applied	Injury measurement	Inoculation level (CFU/sample)	MP	MP Express		
2653	Raw milk	<i>E.coli</i> O157:H7 A206-RP	Feces	13 days pH3-4°C	0,49	3,8	+	+	2	a
2663	Raw milk	<i>E.coli</i> O157:H7 R33-9	Bovine environmental sample	28 days 4°C	0,47	3,4	+	+	2	a
2665	Raw milk	<i>E.coli</i> O157:H7 A206RP	Feces	13 days 10% NaCl-4°C	0,55	6,2	+	+	2	a
2670	Raw milk	<i>E.coli</i> O157:H7 ENV177	Water treatment plant	28 days 10% NaCl-4°C	1,11	2,6	+	+	2	a
2748	Raw milk	<i>E.coli</i> O157:H7 A206RP	Clinic (feces)	40 days 4°C	1,64	2-4-0-0-2 (1,6)	+	+	2	a
2749	Raw milk	<i>E.coli</i> O157:H7 A206RP	Clinic (feces)	40 days pH3- 4°C	0,73	2-2-5-3-4 (3,6)	+	+	2	a
2900	Raw milk	<i>E.coli</i> O157:H7 LS56	Clinic	72 days pH3- 4°C	1,00	5-1-5-3-2 (3,2)	+	+	2	a
2901	Raw milk	<i>E.coli</i> O157:H7 LS56	Clinic	72 days pH3- 4°C	1,00	5-1-5-3-2 (3,2)	+	+	2	a
2902	Raw milk	<i>E.coli</i> O157:H7 AMVT6	Clinic	56 days pH3- 4°C	0,5	11-6-7-7-5 (7,2)	+	+	2	a
2903	Raw milk	<i>E.coli</i> O157:H7 AMVT6	Clinic	56 days pH3- 4°C	0,5	11-6-7-7-5 (7,2)	+	+	2	a
2904	Raw milk	<i>E.coli</i> O157:H7 ET8	Water treatment plant	56 days pH3- 4°C	1,38	2-4-8-3-2 (3,8)	+	+	2	a
2905	Raw milk	<i>E.coli</i> O157:H7 ET8	Water treatment plant	56 days pH3- 4°C	1,38	2-4-8-3-2 (3,8)	+	+	2	a
2945	Raw milk	<i>E.coli</i> O157:H7 A206RP	Clinic (feces)	62 days 4°C	0,98	0-0-0-1-1 (0,4)	+	+	2	a
2946	Raw milk	<i>E.coli</i> O157:H7 A206RP	Clinic (feces)	62 days 4°C	0,98	0-0-0-1-1 (0,4)	-	-	2	a
2947	Raw milk	<i>E.coli</i> O157:H7 A206RP	Clinic (feces)	62 days 4°C	0,98	0-0-0-1-1 (0,4)	+	+	2	a
2948	Raw milk	<i>E.coli</i> O157:H7 A206RP	Clinic (feces)	62 days 4°C	0,98	0-0-0-1-1 (0,4)	+	+	2	a
2949	Raw milk	<i>E.coli</i> O157:H7 ET8	Water treatment plant	62 days 4°C	0,79	7-9-10-5-8 (7,8)	+	+	2	a
2950	Raw milk	<i>E.coli</i> O157:H7 ET8	Water treatment plant	62 days 4°C	0,79	7-9-10-5-8 (7,8)	+	+	2	a
2951	Raw milk	<i>E.coli</i> O157:H7 ET8	Water treatment plant	62 days 4°C	0,79	7-9-10-5-8 (7,8)	+	+	2	a
2952	Raw milk	<i>E.coli</i> O157:H7 ET8	Water treatment plant	62 days 4°C	0,79	7-9-10-5-8 (7,8)	+	+	2	a
2992	Raw milk	<i>E.coli</i> O157:H7 B177	Surface sample	65 days -20°C	0,26	11-8-13-17-2 (10,2)	+	+	2	a

mTSB protocol										
Sample N°	Product	Artificial contaminations					Global result		Category	Type
		Strain	Origin	Injury applied	Injury measurement	Inoculation level (CFU/sample)	MP	MP Express		
2993	Raw milk	<i>E.coli</i> O157:H7 B177	Surface sample	65 days -20°C	0,26	11-8-13-17-2 (10,2)	+	+	2	a
8042	Raw milk	<i>E. coli</i> O157:H7 Ad686	Cow's udder	Seeding 48 h 2-8°C	/	1-3-2-3-2 (2,2)	-	-	2	a
8043	Raw milk	<i>E. coli</i> O157:H7 Ad688	Cow's udder	Seeding 48 h 2-8°C	/	0-1-0-3-2 (1,2)	+	+	2	a
8044	Raw milk	<i>E. coli</i> O157:H7 Ad686	Cow's udder	Seeding 48 h 2-8°C	/	1-3-2-3-2 (2,2)	-	-	2	a
8045	Raw milk	<i>E. coli</i> O157:H7 Ad688	Cow's udder	Seeding 48 h 2-8°C	/	0-1-0-3-2 (1,2)	-	-	2	a
8046	Raw milk	<i>E. coli</i> O157:H7 Ad686	Cow's udder	Seeding 48 h 2-8°C	/	1-3-2-3-2 (2,2)	-	-	2	a
8047	Raw milk	<i>E. coli</i> O157:H7 Ad688	Cow's udder	Seeding 48 h 2-8°C	/	0-1-0-3-2 (1,2)	-	-	2	a
8048	Raw milk	<i>E. coli</i> O157:H7 Ad1745	Dairy products	Seeding 48 h 2-8°C	/	0-0-1-1-2 (0,8)	+	+	2	a
8049	Raw milk	<i>E. coli</i> O157:H7 L53	Feces	Seeding 48 h 2-8°C	/	1-1-1-3-4 (2,0)	-	-	2	a
8050	Raw milk	<i>E. coli</i> O157:H7 Ad1745	Dairy products	Seeding 48 h 2-8°C	/	0-0-1-1-2 (0,8)	+	+	2	a
8051	Raw milk	<i>E. coli</i> O157:H7 L53	Feces	Seeding 48 h 2-8°C	/	1-1-1-3-4 (2,0)	+	+	2	a
8052	Raw milk	<i>E. coli</i> O157:H7 Ad1745	Dairy products	Seeding 48 h 2-8°C	/	0-0-1-1-2 (0,8)	-	-	2	a
8053	Raw milk	<i>E. coli</i> O157:H7 L53	Feces	Seeding 48 h 2-8°C	/	1-1-1-3-4 (2,0)	-	-	2	a
8173	Raw milk	<i>E. coli</i> O157:H7 Ad686	Cow's udder	Seeding 48 h 2-8°C	/	1-3-3-2-4 (2,0)	+	+	2	a
8174	Raw milk	<i>E. coli</i> O157:H7 Ad2301	Cow's udder	Seeding 48 h 2-8°C	/	3-3-2-3-3 (2,8)	+	+	2	a
8175	Raw milk	<i>E. coli</i> O157:H7 Ad686	Cow's udder	Seeding 48 h 2-8°C	/	1-3-3-2-4 (2,0)	+	+	2	a
8176	Raw milk	<i>E. coli</i> O157:H7 Ad2301	Cow's udder	Seeding 48 h 2-8°C	/	3-3-2-3-3 (2,8)	+	+	2	a
8177	Raw milk	<i>E. coli</i> O157:H7 Ad2301	Cow's udder	Seeding 48 h 2-8°C	/	3-3-2-3-3 (2,8)	+	+	2	a
8178	Raw milk	<i>E. coli</i> O157:H7 EF190	Clinic	Seeding 48 h 2-8°C	/	3-4-1-5-0 (2,6)	+	+	2	a
8179	Raw milk	<i>E. coli</i> O157:H7 Ad686	Cow's udder	Seeding 48 h 2-8°C	/	1-3-3-2-4 (2,0)	+	+	2	a
8180	Raw milk	<i>E. coli</i> O157:H7 EF190	Clinic	Seeding 48 h 2-8°C	/	3-4-1-5-0 (2,6)	+	+	2	a
8181	Raw milk	<i>E. coli</i> O157:H7 EF190	Clinic	Seeding 48 h 2-8°C	/	3-4-1-5-0 (2,6)	+	+	2	a

mTSB protocol										
Sample N°	Product	Artificial contaminations					Global result		Category	Type
		Strain	Origin	Injury applied	Injury measurement	Inoculation level (CFU/sample)	MP	MP Express		
8182	Raw milk	<i>E. coli</i> O157:H7 EF190	Clinic	Seeding 48 h 2-8°C	/	3-4-1-5-0 (2,6)	+	+	2	a
2467	Red beetroot	<i>E. coli</i> O157:H7 R33-9	Bovine environmental sample	pH3-4°C	0,55	3,8	+	+	3	a
2762	Frozen raw vegetables	<i>E. coli</i> O157:H7 ENV177	Water treatment plant	57 days -20°C	>1,15	1-4-4-2-5 (3,2)	+	+	3	a
2763	Frozen broccoli	<i>E. coli</i> O157:H7 ENV177	Water treatment plant	57 days -20°C	>1,15	1-4-4-2-5 (3,2)	+	+	3	a
2764	Frozen zucchini	<i>E. coli</i> O157:H7 ENV177	Water treatment plant	57 days -20°C	>1,15	1-4-4-2-5 (3,2)	+	+	3	a
2768	Frozen pepper	<i>E. coli</i> O157:H7 ENV177	Water treatment plant	57 days -20°C pH10	>1,27	4-2-1-0-1 (1,6)	+	+	3	a
2769	Frozen broccoli	<i>E. coli</i> O157:H7 ENV177	Water treatment plant	57 days -20°C pH10	>1,27	4-2-1-0-1 (1,6)	+	+	3	a
2770	Frozen spinach	<i>E. coli</i> O157:H7 ENV177	Water treatment plant	57 days -20°C pH10	>1,27	4-2-1-0-1 (1,6)	+	+	3	a
2771	Frozen spinach	<i>E. coli</i> O157:H7 ENV177	Water treatment plant	57 days -20°C pH10	>1,27	4-2-1-0-1 (1,6)	+	+	3	a
2772	Frozen vegetables	<i>E. coli</i> O157:H7 ENV177	Water treatment plant	57 days -20°C	>1,15	1-4-4-2-5 (3,2)	+	+	3	a
2773	Frozen vegetables	<i>E. coli</i> O157:H7 ET8	Water treatment plant	41 days -20°C	1,00	10-5-5-6-2 (5,6)	+	+	3	a
2820	Cauliflower	<i>E. coli</i> O157:H7 A19891D	Ground beef	49 days 4°C	0,78	6-1-0-7-4 (3,6)	+	+	3	a
2821	Cauliflower	<i>E. coli</i> O157:H7 A19891D	Ground beef	49 days 4°C	0,78	6-1-0-7-4 (3,6)	+	+	3	a
2822	White cabbage	<i>E. coli</i> O157:H7 A19891D	Ground beef	49 days 4°C	0,78	6-1-0-7-4 (3,6)	+	+	3	a
2823	White cabbage	<i>E. coli</i> O157:H7 A206RP	Clinic (feces)	49 days -20°C	1,96	2-5-3-6-5 (4,2)	+	+	3	a
2824	White cabbage carrot celery	<i>E. coli</i> O157:H7 A206RP	Clinic (feces)	49 days -20°C	1,96	2-5-3-6-5 (4,2)	+	+	3	a
2825	Red cabbage	<i>E. coli</i> O157:H7 A206RP	Clinic (feces)	49 days -20°C	1,96	2-5-3-6-5 (4,2)	+	+	3	a
2473	Apple juice	<i>E. coli</i> O157:H7 R33-9	Bovine environmental sample	pH3-4°C	0,55	3,8	+	+	3	b
2475	Orange juice	<i>E. coli</i> O157:H7 ENV 177	Water treatment plant	pH3-4°C	0,61	2,4	+	+	3	b
2476	Fruit juice	<i>E. coli</i> O157:H7 ENV 177	Water treatment plant	pH3-4°C	0,61	2,4	+	+	3	b
2478	Vegetable soup	<i>E. coli</i> O157:H7 R33-9	Bovine environmental sample	pH3-4°C	0,55	3,8	+	+	3	b

mTSB protocol										
Sample N°	Product	Artificial contaminations					Global result		Category	Type
		Strain	Origin	Injury applied	Injury measurement	Inoculation level (CFU/sample)	MP	MP Express		
2479	Vegetable soup	<i>E.coli</i> O157:H7 ENV 177	Water treatment plant	pH3-4°C	0,61	2,4	+	+	3	b
2480	Vegetable soup	<i>E.coli</i> O157:H7 ENV 177	Water treatment plant	pH3-4°C	0,61	2,4	+	+	3	b
2840	Fruit juice	<i>E.coli</i> O157:H7 LS56	Clinic	64 days pH3 -20°C	>2,58	0-3-0-1-2 (1,2)	+	+	3	b
2814	Cider	<i>E.coli</i> O157:H7 B68	Surface sample	63 days 4°C	0,59	2-4-6-7-8 (5,4)	-	-	3	c
2815	Cider	<i>E.coli</i> O157:H7 LS56	Clinic	63 days 4°C	1,23	0-2-2-3-2 (1,8)	-	-	3	c
2817	Cider	<i>E.coli</i> O157:H7 AQ29-4	Feces bovin	48 days -20°C/ 2 days 4°C	0,52	7-11-8-4-9 (7,8)	-	-	3	c
2826	Sauerkraut	<i>E.coli</i> O157:H7 ENV177	Water treatment plant	64 days pH3 -20°C	>4,02	4-2-1-1-5 (2,6)	-	-	3	c
2827	Green olive	<i>E.coli</i> O157:H7 ENV177	Water treatment plant	64 days pH3 -20°C	>4,02	4-2-1-1-5 (2,6)	-	-	3	c
2841	Cider	<i>E.coli</i> O157:H7 LS56	Clinic	64 days pH3 -20°C	>2,58	0-3-0-1-2 (1,2)	-	-	3	c
2842	Cider	<i>E.coli</i> O157:H7 LS56	Clinic	64 days pH3 -20°C	>2,58	0-3-0-1-2 (1,2)	-	-	3	c
2843	Cider	<i>E.coli</i> O157:H7 LS56	Clinic	64 days pH3 -20°C	>2,58	0-3-0-1-2 (1,2)	-	-	3	c
2906	Sauerkraut	<i>E.coli</i> O157:H7 LS56	Clinic	72 days pH3- 4°C	1,00	5-1-5-3-2 (3,2)	-	-	3	c
2907	Green olive	<i>E.coli</i> O157:H7 LS56	Clinic	72 days pH3- 4°C	1,00	5-1-5-3-2 (3,2)	-	-	3	c
2908	Cider	<i>E.coli</i> O157:H7 ET8	Water treatment plant	56 days pH3- 4°C	1,38	2-4-8-3-2 (3,8)	-	-	3	c
2998	Sauerkraut	<i>E.coli</i> O157:H7 A3612	Ground beef	65 days 4°C	0,63	10-19-16-15-16 (15,2)	+	+	3	c
8054	Pickle	<i>E. coli</i> O157:H7 Ad558	Water treatment plant	Seeding 48 h 2-8°C	/	4-3-3-2-0 (2,4)	-	-	3	c
8055	Pickle	<i>E. coli</i> O157:H7 Ad573	Feces	Seeding 48 h 2-8°C	/	3-3-2-2-1 (2,2)	-	-	3	c
8056	Pickle	<i>E. coli</i> O157:H7 Ad558	Water treatment plant	Seeding 48 h 2-8°C	/	4-3-3-2-0 (2,4)	+	+	3	c
8057	Pickle	<i>E. coli</i> O157:H7 Ad573	Feces	Seeding 48 h 2-8°C	/	3-3-2-2-1 (2,2)	+	+	3	c
8058	Sauerkraut	<i>E. coli</i> O157:H7 Ad573	Feces	Seeding 48 h 2-8°C	/	3-3-2-2-1 (2,2)	-	-	3	c
8059	Sauerkraut	<i>E. coli</i> O157:H7 Ad574	Feces	Seeding 48 h 2-8°C	/	0-5-0-6-3 (2,8)	-	-	3	c
8060	Cider	<i>E. coli</i> O157:H7 Ad558	Water treatment plant	Seeding 48 h 2-8°C	/	4-3-3-2-0 (2,4)	+	+	3	c

mTSB protocol										
Sample N°	Product	Artificial contaminations					Global result		Category	Type
		Strain	Origin	Injury applied	Injury measurement	Inoculation level (CFU/sample)	MP	MP Express		
8061	Cider	<i>E. coli</i> O157:H7 Ad574	Feces	Seeding 48 h 2-8°C	/	0-5-0-6-3 (2,8)	-	-	3	c
8062	Cider	<i>E. coli</i> O157:H7 Ad574	Feces	Seeding 48 h 2-8°C	/	0-5-0-6-3 (2,8)	-	-	3	c
8183	Fermented carrot	<i>E. coli</i> O157:H7 Ad573	Feces	Seeding 48 h 2-8°C	/	5-4-1-1-3 (2,8)	-	-	3	c
8184	Fermented carrot	<i>E. coli</i> O157:H7 Ad575	Feces	Seeding 48 h 2-8°C	/	3-3-3-2-2 (2,6)	-	-	3	c
8185	Fermented white cabbage	<i>E. coli</i> O157:H7 Ad573	Feces	Seeding 48 h 2-8°C	/	5-4-1-1-3 (2,8)	+	+	3	c
8186	Fermented white cabbage	<i>E. coli</i> O157:H7 Ad575	Feces	Seeding 48 h 2-8°C	/	3-3-3-2-2 (2,6)	+	+	3	c
8187	Fermented vegetables	<i>E. coli</i> O157:H7 Ad575	Feces	Seeding 48 h 2-8°C	/	3-3-3-2-2 (2,6)	-	-	3	c
8188	Fermented vegetables	<i>E. coli</i> O157:H7 Ad576	Feces	Seeding 48 h 2-8°C	/	2-1-3-3-3 (2,4)	-	-	3	c
8189	Fermented black radish	<i>E. coli</i> O157:H7 Ad573	Feces	Seeding 48 h 2-8°C	/	5-4-1-1-3 (2,8)	+	+	3	c
8190	Fermented black radish	<i>E. coli</i> O157:H7 Ad576	Feces	Seeding 48 h 2-8°C	/	2-1-3-3-3 (2,4)	+	+	3	c
8191	Fermented red cabbage	<i>E. coli</i> O157:H7 Ad576	Feces	Seeding 48 h 2-8°C	/	2-1-3-3-3 (2,4)	+	+	3	c
8192	Olives	<i>E. coli</i> O157:H7 Ad576	Feces	Seeding 48 h 2-8°C	/	2-1-3-3-3 (2,4)	-	-	3	c
2465	RTE food	<i>E. coli</i> O157:H7 R33-9	Bovine environmental sample	pH3-4°C	0,55	3,8	+	+	4	a
2468	RTE Salad	<i>E. coli</i> O157:H7 R33-9	Bovine environmental sample	pH3-4°C	0,55	3,8	+	+	4	a
2471	Red cabbage salad	<i>E. coli</i> O157:H7 ENV 177	Water treatment plant	pH3-4°C	0,61	2,4	+	+	4	a
2750	RTE food	<i>E. coli</i> O157:H7 Ad485	Ground beef	57 days pH3-4°C	0,86	4-8-4-2-2 (4,0)	-	-	4	a
2751	RTE food	<i>E. coli</i> O157:H7 Ad485	Ground beef	57 days pH3-4°C	0,86	4-8-4-2-2 (4,0)	-	-	4	a
2752	RTE Salad	<i>E. coli</i> O157:H7 Ad485	Ground beef	57 days pH3-4°C	0,86	4-8-4-2-2 (4,0)	+	+	4	a
2753	RTE Salad	<i>E. coli</i> O157:H7 Ad487	Ground beef	42 days pH3- 4°C	1,11	9-3-7-6-5 (6,0)	+	+	4	a
2754	RTE Salad	<i>E. coli</i> O157:H7 Ad487	Ground beef	42 days pH3- 4°C	1,11	9-3-7-6-5 (6,0)	+	+	4	a
2755	RTE Salad	<i>E. coli</i> O157:H7 Ad487	Ground beef	42 days pH3- 4°C	1,11	9-3-7-6-5 (6,0)	+	+	4	a
2756	RTE Salad	<i>E. coli</i> O157:H7 ET8	Water treatment plant	42 days pH3- 4°C	1,25	3-10-4-7-3 (5,4)	+	+	4	a

mTSB protocol										
Sample N°	Product	Artificial contaminations					Global result		Category	Type
		Strain	Origin	Injury applied	Injury measurement	Inoculation level (CFU/sample)	MP	MP Express		
2757	Red beetroot	<i>E.coli</i> O157:H7 ET8	Water treatment plant	42 days pH3- 4°C	1,25	3-10-4-7-3 (5,4)	+	+	4	a
2758	RTE Salad	<i>E.coli</i> O157:H7 ET8	Water treatment plant	42 days pH3- 4°C	1,25	3-10-4-7-3 (5,4)	+	+	4	a
2759	RTE food	<i>E.coli</i> O157:H7 LS56	Clinic	57 days pH3-4°C	1,42	0-0-4-3-1 (1,6)	-	-	4	a
2760	RTE Salad	<i>E.coli</i> O157:H7 LS56	Clinic	57 days pH3-4°C	1,42	0-0-4-3-1 (1,6)	+	+	4	a
2761	RTE Salad	<i>E.coli</i> O157:H7 LS56	Clinic	57 days pH3-4°C	1,42	0-0-4-3-1 (1,6)	-	-	4	a
2859	RTE Food	<i>E.coli</i> O157:H7 Ad487	Ground beef	54 days 4°C	0,58	6-4-7-5-3 (5,0)	-	-	4	a
2804	RTRH chicken meat	<i>E.coli</i> O157:H7 Ad485	Ground beef	63 days -20°C	1,15	6-9-5-5-8 (6,6)	+	+	4	b
2805	RTRH chicken meat	<i>E.coli</i> O157:H7 LS56	Clinic	63 days 4°C	1,23	0-2-2-3-2 (1,8)	+	+	4	b
2807	RTRH pork meat	<i>E.coli</i> O157:H7 B68	Surface sample	63 days 4°C	0,59	2-4-6-7-8 (5,4)	+	+	4	b
2808	RTRH tomatoes	<i>E.coli</i> O157:H7 AV36	Surface sample	48 days -20°C/ 2 days 4°C	0,8	9-8-1-3-5 (5,2)	+	+	4	b
2809	RTRH tomatoes	<i>E.coli</i> O157:H7 Ad485	Ground beef	63 days -20°C	1,15	6-9-5-5-8 (6,6)	+	+	4	b
2810	RTRH food	<i>E.coli</i> O157:H7 Ad485	Ground beef	63 days -20°C	1,15	6-9-5-5-8 (6,6)	+	+	4	b
2813	RTRH eggplant	<i>E.coli</i> O157:H7 B68	Surface sample	63 days 4°C	0,59	2-4-6-7-8 (5,4)	-	-	4	b
2857	RTRH pork meat	<i>E.coli</i> O157:H7 Ad487	Ground beef	54 days 4°C	0,58	6-4-7-5-3 (5,0)	-	-	4	b
2858	RTRH pork meat	<i>E.coli</i> O157:H7 Ad487	Ground beef	54 days 4°C	0,58	6-4-7-5-3 (5,0)	+	+	4	b
2860	RTRH food	<i>E.coli</i> O157:H7 Ad487	Ground beef	54 days 4°C	0,58	6-4-7-5-3 (5,0)	+	+	4	b
8063	RTRH chicken meat	<i>E. coli</i> O157:H7 Ad585	Meat products	Seeding 48 h 2-8°C	/	1-3-5-5-0 (2,8)	+	+	4	b
8064	RTRH pork meat	<i>E. coli</i> O157:H7 Ad585	Meat products	Seeding 48 h 2-8°C	/	1-3-5-5-0 (2,8)	-	-	4	b
2794	Pork meat	<i>E.coli</i> O157:H7 AV36	Surface sample	48 days -20°C/ 2 days 4°C	0,8	9-8-1-3-5 (5,2)	+	+	4	c
2797	Chicken meat	<i>E.coli</i> O157:H7 LS56	Clinic	63 days 4°C	1,23	0-2-2-3-2 (1,8)	-	-	4	c
2802	Chicken meat	<i>E.coli</i> O157:H7 AV36	Surface sample	48 days -20°C/ 2 days 4°C	0,8	9-8-1-3-5 (5,2)	+	+	4	c
2855	Pork meat	<i>E.coli</i> O157:H7 Ad487	Ground beef	54 days 4°C	0,58	6-4-7-5-3 (5,0)	+	+	4	c

mTSB protocol										
Sample N°	Product	Artificial contaminations					Global result		Category	Type
		Strain	Origin	Injury applied	Injury measurement	Inoculation level (CFU/sample)	MP	MP Express		
2856	Sheep meat	<i>E. coli</i> O157:H7 Ad487	Ground beef	54 days 4°C	0,58	6-4-7-5-3 (5,0)	+	+	4	c
102	Lamb meat	<i>E. coli</i> O157:H7 A1518ID	Ground beef	48 h 4°C-33days -18°C-48 h 4°C	>0,90	10-9-14-9-10 (10,4)	+	+	4	c
103	Sheep meat	<i>E. coli</i> O157:H7 A1518ID	Ground beef	48 h 4°C-33days -18°C-48 h 4°C	>0,90	10-9-14-9-10 (10,4)	+	+	4	c
8065	Raw chicken meat	<i>E. coli</i> O157:H7 Ad586	Meat products	Seeding 48 h 2-8°C	/	0-1-1-3-4 (1,8)	+	+	4	c
8066	Raw chicken meat	<i>E. coli</i> O157:H7 Ad586	Meat products	Seeding 48 h 2-8°C	/	0-1-1-3-4 (1,8)	+	+	4	c
8067	Raw chicken meat	<i>E. coli</i> O157:H7 Ad586	Meat products	Seeding 48 h 2-8°C	/	0-1-1-3-4 (1,8)	-	-	4	c
8068	Raw chicken meat	<i>E. coli</i> O157:H7 Ad586	Meat products	Seeding 48 h 2-8°C	/	0-1-1-3-4 (1,8)	+	+	4	c
8069	Raw pork meat	<i>E. coli</i> O157:H7 Ad587	Meat products	Seeding 48 h 2-8°C	/	1-5-3-5-0 (2,8)	+	+	4	c
8070	Raw pork meat	<i>E. coli</i> O157:H7 Ad587	Meat products	Seeding 48 h 2-8°C	/	1-5-3-5-0 (2,8)	+	+	4	c
8071	Raw pork meat	<i>E. coli</i> O157:H7 Ad587	Meat products	Seeding 48 h 2-8°C	/	1-5-3-5-0 (2,8)	+	+	4	c

Appendix 5 – Sensitivity study: raw data**E. coli O157: H7 detection results:**

m:	minority level of target analyte
M :	majority level of target analyte
P:	pure culture level of target analyte
1/2 :	50% level of target analyte
-:	no typical colonies but presence of background microflora
st:	plate without any colony
i:	PCR inhibition
PA:	positive agreement
NA:	negative agreement
ND:	negative deviation
PD:	positive deviation
PPNA:	positive presumptive negative agreement
PPND :	positive presumptive negative deviation
NC:	non-characteristic colony on nutrient agar
d:	doubtful colony
ni:	non-isolated colony
col :	colony
ims :	immuno separation (HYGIENA's confirmation protocol)

2017

RAW BEEF MEAT (BAX® for 8 h)																							
Sample N°	Product (French name)	Product	Reference method ISO 16654*					Alternative method: BAX® E.coli O157:H7 MP MP Broth 8 h at 42°C							Alternative method: BAX® E.coli O157:H7 MP Express MP Broth 8 h at 42°C						Category	Type	
			IMS 6H		IMS 24H		Final result	PCR result	Direct streaking onto CT- SMAC					PCR result	Direct streaking onto CT- SMAC								
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157			Typical colonies	Latex O157	Latex H7	Confirmation	Final result		Agreement	Typical colonies	Latex O157	Latex H7	Confirmation	Final result			Agreement
2568	Brochettes abats de bœuf	Raw beef meat	+/-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	a
2569	Bavette	Raw beef meat	+	+	/	/	+	+	+	-	/	+(ims1)	+	PA	-	+	-	/	+(ims1)	-	ND	1	a
2570	Aiguillette de bœuf	Raw beef meat	+/-	+	-	+/-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	a
2572	Haché	Raw ground beef	-	-	+/-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	a
2575	Steak haché	Raw ground beef	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	a
2579	Brochettes de bœuf	Raw beef meat	-	+/-	-	+/-	-	+	-	/	/	+(ims2)	+	PD	-	-	/	/	/	-	NA	1	a
2581	Steak haché frais pur bœuf	Raw ground beef	+	+	+/-	+/-	-	+	+	+	+	+	+	PD	-	+	+	+	+	-	NA	1	a
2582	Steak haché façon boucherie	Raw ground beef	+	-	+/-	-	+	+	+	A+	/	-	-	PPND	-	+	A+	/	-	-	ND	1	a
2584	Steak haché frais pur bœuf	Raw ground beef	+	+	/	/	+	+	+	+	+	+	+	PA	-	+	+	+	+	-	ND	1	a
2585	Brochettes abats de bœuf	Raw ground beef	+	+	/	/	+	-	/	/	/	/	-	ND	-	/	/	/	/	-	ND	1	a
2586	Steak haché frais pur bœuf	Raw ground beef	+	+	/	/	+	+	+	+	+	+	+	PA	-	+	+	+	+	-	ND	1	a
2587	Steak haché frais pur bœuf	Raw ground beef	+	+	/	/	+	+	d	+	+	+	+	PA	-	d	+	+	+	-	ND	1	a
2620	Brochettes d'abats de bœuf	Raw beef meat	-	-	-	-	-	-	d	-	/	-	-	NA	-	d	-	/	-	-	NA	1	a
2621	Steak haché	Raw ground beef	-	+	-	+/-	-	-	-	/	/	-	-	NA	-	-	/	/	-	-	NA	1	a
2623	Steak haché	Raw ground beef	-	-	-	-	-	-	+	+	+	+	-	NA	-	+	+	+	+	-	NA	1	a
2626	Bavette	Raw beef meat	+	-	-	+	-	+	+	+	+	+	+	PD	-	+	+	+	+	-	NA	1	a
2628	Steak haché 15%MG	Raw ground beef	+	+	+/-	+	-	-	-	/	/	-	-	NA	-	-	/	/	-	-	NA	1	a
2631	Steak haché frais	Raw ground beef	-	-	-	-	-	+	d	+	+	+	+	PD	-	d	+	+	+	-	NA	1	a
2634	Baronne	Raw beef meat	+	-	+	-	-	+	+	+	+	+	+	PD	+	+	+	+	+	+	PD	1	a
2637	Steak haché frais pur bœuf	Raw ground beef	+	+	/	/	+	+	-	/	/	+(ims1)	+	PA	+	-	/	/	+(ims1)	+	PA	1	a
2640	Steak haché frais pur bœuf 20%MG	Raw ground beef	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	1	a
2890	Viande hachée de bœuf 20% MG	Ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	a
2891	Viande hachée de bœuf 5% MG	Ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	a
2898	Viande hachée de bœuf 5% MG	Ground beef meat	-	-	-	-	-	+/+	d(1col)	-	/	-	-	PPNA	-/+	d(1col)	-	/	-	-	NA	1	a
3057	Steak haché	Ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	a

* Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

BAX System PCR Assay for E. coli O157:H7 MP

RAW BEEF MEAT (BAX® for 8 h)																							
Sample N°	Product (French name)	Product	Reference method ISO 16654*				Alternative method: BAX® <i>E.coli</i> O157:H7 MP MP Broth 8 h at 42°C								Alternative method: BAX® <i>E.coli</i> O157:H7 MP Express MP Broth 8 h at 42°C						Category	Type	
			IMS 6H		IMS 24H		Final result	PCR result	Direct streaking onto CT- SMAC						PCR result	Direct streaking onto CT- SMAC							
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157			Typical colonies	Latex O157	Latex H7	Confirmation	Final result	Agreement		Typical colonies	Latex O157	Latex H7	Confirmation	Final result			Agreement
3061	Steak haché pur bœuf	Ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	a
2578	Steak haché oignon surgelé	Seasoned ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	b
2632	Steak haché à l'oignon surgelé	Seasoned ground beef meat	-	-	+	-	-	+	+	+	+	+	+	PD	+	+	+	+	+	+	PD	1	b
2638	Steak haché à l'oignon surgelé	Seasoned ground beef meat	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	1	b
2723	Viande hachée surgelée	Frozen ground beef meat	-	-	-	-	-	+	+	+	+	+	+	PD	+	+	+	+	+	+	PD	1	b
2724	Viande hachée surgelée	Frozen ground beef meat	-	-	-	-	-	-	/	/	-	-	-	NA	-	-	/	/	-	-	NA	1	b
2725	Steak haché de bœuf surgelé	Frozen ground beef meat	-	+/-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	b
2726	Steak haché de bœuf surgelé	Frozen ground beef meat	+	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	1	b
2727	Steak haché de bœuf surgelé	Frozen ground beef meat	+	+	+	-	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	1	b
2729	Steak haché de bœuf surgelé	Frozen ground beef meat	-	+/-	-	-	-	+	-	/	/	+(ims1)	+	PD	+	-	/	/	+(ims1)	+	PD	1	b
2730	Steak haché de bœuf surgelé	Frozen ground beef meat	-	+	-	+/-	-	-	-	/	/	-	-	NA	-	-	/	/	-	-	NA	1	b
2731	Le petit tendre kids surgelé	Frozen beef meat	-	-	-	-	-	+	+	+	+	+	+	PD	+	+	+	+	+	+	PD	1	b
2888	Mini boulettes de bœuf surgelées	Frozen beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	b
2889	Boulettes de bœuf surgelées	Frozen beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	b
2892	Boulettes de bœuf surgelées	Frozen beef meat	-	-	+	-	-	+	+	+	+	+	+	PD	-/+	+	+	+	+	-	NA	1	b
2893	Boulettes de bœuf surgelées	Frozen beef meat	-	-	-	-	-	-/+	+(1col)	+	+	+	-	NA	+	+(1col)	+	+	+	+	PD	1	b
2894	Le petit tendre (surgelé)	Frozen beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	b
2895	Le petit tendre (surgelé)	Frozen beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	b
2896	Le petit tendre (surgelé)	Frozen beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	b
2897	Le petit tendre (surgelé)	Frozen beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	b
2899	Mini boulettes de bœuf surgelées	Ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	b
2564	Boulettes de bœuf provençale	Seasoned beef meat	+	-	+/-	+/-	-	+	+	A+	/	+(ims1)	+	PD	-	+	A+	/	-	-	NA	1	c

RAW BEEF MEAT (BAX® for 8 h)																								
Sample N°	Product (French name)	Product	Reference method ISO 16654*					Alternative method: BAX® <i>E.coli</i> O157:H7 MP MP Broth 8 h at 42°C								Alternative method: BAX® <i>E.coli</i> O157:H7 MP Express MP Broth 8 h at 42°C						Category	Type	
			IMS 6H		IMS 24H		Final result	PCR result	Direct streaking onto CT- SMAC						PCR result	Direct streaking onto CT- SMAC								
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157			Typical colonies	Latex O157	Latex H7	Confirmation	Final result	Agreement		Typical colonies	Latex O157	Latex H7	Confirmation	Final result	Agreement			
2565	Boulettes au bœuf	Seasoned beef meat	+	+	+/-	+/-	-	+	+	+	+	+	+	+	PD	-	+	+	+	+	-	NA	1	c
2566	Boulettes de bœuf provençale	Seasoned beef meat	+	+	+/-	+	-	-	/	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	c
2567	Haché bolognaise	Seasoned ground beef meat	-	-	-	-	-	+	+	+	+	+	+	+	PD	-	+	+	+	+	-	NA	1	c
2571	Boulettes au bœuf	Seasoned beef meat	+	-	+/-	-	-	+	+	A+	/	-	-	NA	-	+	A+	/	-	-	-	NA	1	c
2573	Carpaccio de bœuf au basilic	Seasoned beef meat	-	-	+	+	+	-	/	/	/	/	-	ND	-	/	/	/	/	-	-	ND	1	c
2574	Carpaccio de bœuf au olives	Seasoned beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	1	c
2576	Steak haché tomate	Seasoned ground beef meat	-	-	+	+	+	-	/	/	/	/	-	ND	-	/	/	/	/	-	-	ND	1	c
2577	Haché bolognaise	Seasoned ground beef meat	+	+	/	/	+	-	/	/	/	/	-	ND	-	/	/	/	/	-	-	ND	1	c
2580	Steak haché tomate	Seasoned ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	1	c
2583	Steak haché oignon	Seasoned ground beef meat	-	-	-	-	-	+	+	+	+	+	+	PD	-	+	+	+	+	-	-	NA	1	c
2618	Haché bolognaise	Seasoned ground beef meat	-	-	+	+/-	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	1	c
2619	Boulettes de bœuf provençale	Seasoned beef meat	+	+	+/-	+/-	-	+	+	+	+	+	+	PD	+	+	+	+	+	+	+	PD	1	c
2622	Carpaccio aux olives	Seasoned beef meat	-	-	-	-	-	+	+	+	+	+	+	PD	+	+	+	+	+	+	+	PD	1	c
2625	Boulettes de bœuf	Raw beef meat	+	+/-	+	-	-	+	+	A+	/	+(ims2)	+	PD	+	+	A+	/	+(ims2)	+	+	PD	1	c
2627	Haché bolognaise	Seasoned ground beef meat	-	-	-	+	-	-	-	/	/	-	-	NA	-	-	/	/	-	-	-	NA	1	c
2629	Boulettes de bœuf provençale	Seasoned beef meat	+	+	+	+	-	+	+	A+	/	+(ims1)	+	PD	-	+	A+	/	-	-	-	NA	1	c
2630	Brochettes de bœuf	Raw beef meat	-	+/-	+/-	+/-	+	+	d	NC	/	+(ims1)	+	PA	+	d	NC	/	+(ims1)	+	+	PA	1	c
2633	Boulettes au bœuf	Raw beef meat	+	+	+/-	-	-	+	+	A+	A+	+(ims1)	+	PD	+	+	A+	A+	+(ims1)	+	+	PD	1	c
2635	Carpaccio au basilic	Seasoned beef meat	-	-	-	-	-	+	+	+	+	+	+	PD	+	+	+	+	+	+	+	PD	1	c
2636	Steak haché à la tomate	Seasoned ground beef meat	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	1	c
2639	Boulettes au bœuf	Raw beef meat	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	1	c
2641	Carpaccio aux olives2642	Seasoned beef meat	-	-	-	-	-	+	+	+	+	+	+	PD	+	+	+	+	+	+	+	PD	1	c
2996	Haché bolognaise	Seasoned ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	1	c

RAW BEEF MEAT (BAX® for 8 h)																							
Sample N°	Product (French name)	Product	Reference method ISO 16654*					Alternative method: BAX® <i>E.coli</i> O157:H7 MP MP Broth 8 h at 42°C							Alternative method: BAX® <i>E.coli</i> O157:H7 MP Express MP Broth 8 h at 42°C						Category	Type	
			IMS 6H		IMS 24H		Final result	PCR result	Direct streaking onto CT- SMAC					PCR result	Direct streaking onto CT- SMAC								
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157			Typical colonies	Latex O157	Latex H7	Confirmation	Final result		Agreement	Typical colonies	Latex O157	Latex H7	Confirmation	Final result			Agreement
2997	Carpaccio de bœuf	Seasoned beef meat	-	-	+/-	+	+	-	/	/	/	/	-	ND	-	/	/	/	/	-	ND	1	c
3058	Boulettes au bœuf	Ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	c
3059	Steak haché à la tomate	Seasoned ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	c
3060	Haché bolognaise	Seasoned ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	c
3062	Brochettes de bœuf	Raw beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	c

RAW MEAT (BAX® for 24 h)																							
Sample N°	Product (French name)	Product	Reference method ISO 16654♦					Alternative method: BAX® <i>E.coli</i> O157:H7 MP MP Broth 24 h at 42°C							Alternative method: BAX® <i>E.coli</i> O157:H7 MP Express MP Broth 24 h at 42°C						Category	Type	
			IMS 6H		IMS 24H		Final result	PCR result	Direct streaking onto CT- SMAC					PCR result	Direct streaking onto CT- SMAC								
			CT- SMAC	CHROMagar O157	CT- SMAC	CHROMagar O157			Typical colonies	Latex O157	Latex H7	Confirmation	Final result		Agreement	Typical colonies	Latex O157	Latex H7	Confirmation	Final result			Agreement
2568	Brochettes abats de bœuf	Raw beef meat	+/-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	a
2569	Bavette	Raw beef meat	+	+	/	/	+	+	+	-	/	+(ims2)	+	PA	+	+	-	/	-	+	PA	1	a
2570	Aiguillette de bœuf	Raw beef meat	+/-	+	-	+/-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	a
2572	Haché	Raw ground beef	-	-	+/-	-	-	+	d	+	+	+	+	PD	-	d	+	+	+	-	NA	1	a
2575	Steak haché	Raw ground beef	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	a
2579	Brochettes de bœuf	Raw beef meat	-	+/-	-	+/-	-	-	d	NC	-	-	-	NA	+	d	NC	-	-	-	NA	1	a
2581	Steak haché frais pur bœuf	Raw ground beef	+	+	+/-	+/-	-	+	+	A+	/	+(ims1)	+	PD	+	+	A+	/	+(ims1)	+	PD	1	a
2582	Steak haché façon boucherie	Raw ground beef	+	-	+/-	-	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	1	a
2584	Steak haché frais pur bœuf	Raw ground beef	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	1	a
2585	Brochettes abats de bœuf	Raw ground beef	+	+	/	/	+	+	-	/	/	+(ims1)	+	PA	-	-	/	/	-	-	ND	1	a
2586	Steak haché frais pur bœuf	Raw ground beef	+	+	/	/	+	+	+	A+	/	+(ims1)	+	PA	+	+	A+	/	+(ims1)	+	PA	1	a
2587	Steak haché frais pur bœuf	Raw ground beef	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	1	a
2620	Brochettes d'abats de bœuf	Raw beef meat	-	-	-	-	-	-	+	-	/	-	-	NA	-	+	-	/	-	-	NA	1	a
2621	Steak hache	Raw ground beef	-	+	-	+/-	-	-	-	/	/	-	-	NA	-	-	/	/	-	-	NA	1	a
2623	Steak haché	Raw ground beef	-	-	-	-	-	+	+	+	+	+	+	PD	-	+	+	+	+	-	NA	1	a
2626	Bavette	Raw beef meat	+	-	-	+	-	+	+	+	+	+	+	PD	-	+	+	+	+	-	NA	1	a
2628	Steak haché 15%MG	Raw ground beef	+	+	+/-	+	-	-	d	NC	/	-	-	NA	-	d	NC	/	-	-	NA	1	a
2631	Steak haché frais	Raw ground beef	-	-	-	-	-	+	+	+	+	+	+	PD	+	+	+	+	+	+	PD	1	a
2634	Baronne	Raw beef meat	+	-	+	-	-	+	+	+	+	+	+	PD	+	+	+	+	+	+	PD	1	a
2637	Steak haché frais pur bœuf	Raw ground beef	+	+	/	/	+	+	+	A+	A+	+(ims1)	+	PA	+	+	A+	A+	+(ims1)	+	PA	1	a
2640	Steak haché frais pur bœuf 20%MG	Raw ground beef	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	1	a
2890	Viande hachée de bœuf 20% MG	Ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	a
2891	Viande hachée de bœuf 5% MG	Ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	a
2898	Viande hachée de bœuf 5% MG	Ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	a
3057	Steak haché	Ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	a
3061	Steak haché pur bœuf	Ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	a

♦ Analyses performed according to the COFRAC accreditation

ADRIA

RAW MEAT (BAX® for 24 h)																									
Sample N°	Product (French name)	Product	Reference method ISO 16654*					Alternative method: BAX® <i>E.coli</i> O157:H7 MP MP Broth 24 h at 42°C							Alternative method: BAX® <i>E.coli</i> O157:H7 MP Express MP Broth 24 h at 42°C						Category	Type			
			IMS 6H		IMS 24H		Final result	PCR result	Direct streaking onto CT- SMAC					PCR result	Direct streaking onto CT- SMAC										
			CT- SMAC	CHROMagar O157	CT- SMAC	CHROMagar O157			Typical colonies	Latex O157	Latex H7	Confirmation	Final result		Agreement	Typical colonies	Latex O157	Latex H7	Confirmation	Final result			Agreement		
2578	Steak haché à l'oignon surgelé	Seasoned ground beef meat	-	-	-	-	-	+	+	+	+	+	+	+	PD	+	+	+	+	+	+	+	PD	1	b
2632	Steak haché à l'oignon surgelé	Seasoned ground beef meat	-	-	+	-	-	+	+	+	+	+	+	+	PD	+	+	+	+	+	+	+	PD	1	b
2638	Steak haché à l'oignon surgelé	Seasoned ground beef meat	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	1	b
2723	Viande hachée surgelée	Frozen ground beef meat	-	-	-	-	-	+	+	+	+	+	+	+	PD	+	+	+	+	+	+	+	PD	1	b
2724	Viande hachée surgelée	Frozen ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	/	-	NA	1	b	
2725	Steak haché de bœuf surgelé	Frozen ground beef meat	-	+/-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	/	-	NA	1	b	
2726	Steak haché de bœuf surgelé	Frozen ground beef meat	+	+	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	1	b
2727	Steak haché de bœuf surgelé	Frozen ground beef meat	+	+	+	-	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	1	b
2729	Steak haché de bœuf surgelé	Frozen ground beef meat	-	+/-	-	-	-	-/-	/	/	/	/	-	NA	-	/	/	/	/	/	-	NA	1	b	
2730	Steak haché de bœuf surgelé	Frozen ground beef meat	-	+	-	+/-	-	-	/	/	/	/	-	NA	-	/	/	/	/	/	-	NA	1	b	
2731	Le petit tendre kids surgelé	Frozen beef meat	-	-	-	-	-	+	+	+	+	+	+	+	PD	+	+	+	+	+	+	+	PD	1	b
2888	Mini boulettes de bœuf surgelées	Frozen beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	/	-	NA	1	b	
2889	Boulettes de boeuf surgelées	Frozen beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	/	-	NA	1	b	
2892	Boulettes de bœuf surgelées	Frozen beef meat	-	-	+	-	-	+	+ (2col)	-	/	+ (ims2)	+	PD	+	+ (2col)	-	/	+ (ims2)	+	+	PD	1	b	
2893	Boulettes de bœuf surgelées	Frozen beef meat	-	-	-	-	-	+	-	/	/	+ (ims2)	+	PD	+	-	/	/	+ (ims2)	+	+	PD	1	b	
2894	Le petit tendre (surgelé)	Frozen beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	/	-	NA	1	b	
2895	Le petit tendre (surgelé)	Frozen beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	/	-	NA	1	b	
2896	Le petit tendre (surgelé)	Frozen beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	/	-	NA	1	b	
2897	Le petit tendre (surgelé)	Frozen beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	/	-	NA	1	b	
2899	Mini boulettes de bœuf surgelées	Ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	/	-	NA	1	b	
2564	Boulettes de bœuf provençale	Seasoned beef meat	+	-	+/-	+/-	-	+	d	A+	/	+ (ims2)	+	PD	+	d	A+	/	+	+	+	PD	1	c	
2565	Boulettes au bœuf	Seasoned beef meat	+	+	+/-	+/-	-	+	d	A+	/	+ (ims2)	+	PD	-	d	A+	/	-	-	-	NA	1	c	
2566	Boulettes de bœuf provençale	Seasoned beef meat	+	+	+/-	+	-	+	+	+	+	+	+	PD	-	+	+	+	+	+	-	NA	1	c	
2567	Haché bolognaise	Seasoned ground beef meat	-	-	-	-	-	+	+	+	+	+	+	+	PD	-	+	+	+	+	+	-	NA	1	c

RAW MEAT (BAX® for 24 h)																									
Sample N°	Product (French name)	Product	Reference method ISO 16654*					Alternative method: BAX® <i>E.coli</i> O157:H7 MP MP Broth 24 h at 42°C								Alternative method: BAX® <i>E.coli</i> O157:H7 MP Express MP Broth 24 h at 42°C								Category	Type
			IMS 6H		IMS 24H		Final result	PCR result	Direct streaking onto CT- SMAC						PCR result	Direct streaking onto CT- SMAC									
			CT- SMAC	CHROMagar O157	CT- SMAC	CHROMagar O157			Typical colonies	Latex O157	Latex H7	Confirmation	Final result	Agreement		Typical colonies	Latex O157	Latex H7	Confirmation	Final result	Agreement				
2571	Boulettes au bœuf	Seasoned beef meat	+	-	+/-	-	-	+	A+	/	-	-	NA	-	+	A+	/	-	-	NA	1	c			
2573	Carpaccio de bœuf au basilic	Seasoned beef meat	-	-	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	1	c			
2574	Carpaccio de bœuf au olives	Seasoned beef meat	-	-	-	-	-	+	+	+	+	+	PD	+	+	+	+	+	+	PD	1	c			
2576	Steak haché tomate	Seasoned ground beef meat	-	-	+	+	+	-	/	/	/	/	-	ND	-	/	/	/	/	-	ND	1	c		
2577	Haché bolognaise	Seasoned ground beef meat	+	+	/	/	+	+	A+	/	+(ims2)	+	PA	+	+	A+	/	+(ims2)	+	PA	1	c			
2580	Steak haché tomate	Seasoned ground beef meat	-	-	-	-	-	+	+	+	+	+	PD	+	+	+	+	+	+	PD	1	c			
2583	Steak haché oignon surgelé	Seasoned ground beef meat	-	-	-	-	-	+	+	+	+	+	PD	+	+	+	+	+	+	PD	1	c			
2618	Haché bolognaise	Seasoned ground beef meat	-	-	+	+/-	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	1	c			
2619	Boulettes de bœuf provençale	Seasoned beef meat	+	+	+/-	+/-	-	+	A+	/	+(ims1)	+	PD	+	+	A+	/	+(ims1)	+	PD	1	c			
2622	Carpaccio aux olives	Seasoned beef meat	-	-	-	-	-	+	+	+	+	+	PD	+	+	+	+	+	+	PD	1	c			
2625	Boulettes de bœuf	Raw beef meat	+	+/-	+	-	-	+	A+	/	+(ims2)	+	PD	-	+	A+	/	-	-	NA	1	c			
2627	Haché bolognaise	Seasoned ground beef meat	-	-	-	+	-	-	/	/	-	-	NA	-	-	/	/	-	-	NA	1	c			
2629	Boulettes de bœuf provençale	Seasoned beef meat	+	+	+	+	-	+	A+	/	+(ims2)	+	PD	-	+	A+	/	-	-	NA	1	c			
2630	Brochettes de bœuf	Raw beef meat	-	+/-	+/-	+/-	+	+	d	-	/	+(ims2)	+	PA	+	d	-	/	+(ims2)	+	PA	1	c		
2633	Boulettes au bœuf	Raw beef meat	+	+	+/-	-	-	+	A+	/	+(ims2)	+	PD	+	+	A+	/	+(ims2)	+	PD	1	c			
2635	Carpaccio au basilic	Seasoned beef meat	-	-	-	-	-	+	+	+	+	+	PD	+	+	+	+	+	+	PD	1	c			
2636	Steak haché à la tomate	Seasoned ground beef meat	+	+	/	/	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	1	c			
2639	Boulettes au bœuf	Raw beef meat	+	+	/	/	+	+	A+	/	+(ims1)	+	PA	+	+	A+	/	+(ims1)	+	PA	1	c			
2641	Carpaccio aux olives ²⁶⁴²	Seasoned beef meat	-	-	-	-	-	+	+	+	+	+	PD	+	+	+	+	+	+	PD	1	c			
2996	Haché bolognaise	Seasoned ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	c		
2997	Carpaccio de bœuf	Seasoned beef meat	-	-	+/-	+	+	-	/	/	/	/	-	ND	-	/	/	/	/	-	ND	1	c		
3058	Boulettes au bœuf	Ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	c		
3059	Steak haché à la tomate	Seasoned ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	c		
3060	Haché bolognaise	Seasoned ground beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	c		

RAW MEAT (BAX® for 24 h)																							
Sample N°	Product (French name)	Product	Reference method ISO 16654♦					Alternative method: BAX® <i>E.coli</i> O157:H7 MP MP Broth 24 h at 42°C							Alternative method: BAX® <i>E.coli</i> O157:H7 MP Express MP Broth 24 h at 42°C						Category	Type	
			IMS 6H		IMS 24H		Final result	PCR result	Direct streaking onto CT- SMAC					PCR result	Direct streaking onto CT- SMAC								
			CT- SMAC	CHROMagar O157	CT- SMAC	CHROMagar O157			Typical colonies	Latex O157	Latex H7	Confirmation	Final result		Agreement	Typical colonies	Latex O157	Latex H7	Confirmation	Final result			Agreement
3062	Brochettes de bœuf	Raw beef meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	1	c

RAW MILK (mTSB protocol)																							
Sample N°	Product (French name)	Product (English name)	Reference method ISO 16654*					Alternative method: BAX® <i>E.coli</i> O157:H7 MP mTSB + novobiocin 18 h at 41.5°C						Alternative method: BAX® <i>E.coli</i> O157:H7 MP Express mTSB + novobiocin 18 h at 41.5°C						Category	Type		
			IMS 6H		IMS 24H		Final result	PCR Reult	Direct streaking onto CT- SMAC					PCR Reult	Direct streaking onto CT- SMAC								
			CT- SMAC	CHROMagar O157	CT- SMAC	CHROMagar O157			Typical colonies	Latex O157	Latex H7	Confirmation	Final result		Agreement	Typical colonies	Latex O157	Latex H7	Confirmation			Final result	Agreement
2653	Lait cru	Raw milk	+	+/-	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	2	a
2663	Lait cru	Raw milk	+	+/-	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	2	a
2665	Lait cru	Raw milk	+	+/-	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	2	a
2670	Lait cru	Raw milk	+	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	2	a
2748	Lait cru	Raw milk	+	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	2	a
2749	Lait cru	Raw milk	+	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	2	a
2900	Lait cru	Raw milk	-	+	-	-	-	+	-	/	/	+(ims2)	+	PD	+	-	/	/	+(ims2)	+	PD	2	a
2901	Lait cru	Raw milk	+	+	/	/	+	+	-	/	/	+(ims1)	+	PA	+	-	/	/	+(ims1)	+	PA	2	a
2902	Lait cru	Raw milk	+	+	/	/	+	+	+/-	+	+	+	+	PA	+	+/-	+	+	+	+	PA	2	a
2903	Lait cru	Raw milk	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	2	a
2904	Lait cru	Raw milk	+	+	/	/	+	+	+/-	-	/	+(ims2)	+	PA	+	+/-	-	/	+(ims2)	+	PA	2	a
2905	Lait cru	Raw milk	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	2	a
2945	Lait cru	Raw milk	+	+	/	/	+	+	+ 2col	+	+	+	+	PA	+	+ 2col	+	+	+	+	PA	2	a
2946	Lait cru	Raw milk	+	-	+	-	-	-	-	/	/	-	-	NA	-	-	/	/	-	-	NA	2	a
2947	Lait cru	Raw milk	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	2	a
2948	Lait cru	Raw milk	+	+	/	/	+	+	-	/	/	+(ims1)	+	PA	-/-	-	/	/	+(ims1)	-	ND	2	a
2949	Lait cru	Raw milk	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	2	a
2950	Lait cru	Raw milk	+	+	/	/	+	+	+ 2col	+	+	+	+	PA	+	+ 2col	+	+	+	+	PA	2	a
2951	Lait cru	Raw milk	+	+	+	+	+	+	+ 2col	+	+	+	+	PA	+	+ 2col	+	+	+	+	PA	2	a
2952	Lait cru	Raw milk	+	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	2	a
2953	Lait cru	Raw milk	-	+	-	+/-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2954	Lait cru	Raw milk	-	-	+/-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2955	Lait cru	Raw milk	+	-	+	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2956	Lait cru	Raw milk	+	-	+/-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2957	Lait cru	Raw milk	+	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2958	Lait cru	Raw milk	-	+	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2959	Lait cru	Raw milk	+	-	+	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2960	Lait cru	Raw milk	-	+/-	-	+/-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2961	Lait cru	Raw milk	-	-	+	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2962	Lait cru	Raw milk	+	-	+	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2963	Lait cru	Raw milk	-	-	+	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2964	Lait cru	Raw milk	-	-	+	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2965	Lait cru	Raw milk	+	-	+	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a

* Analyses performed according to the COFRAC accreditation

ADRIA

59/88

December 20, 2023

Summary report (Version 0)

BAX System PCR Assay for *E. coli* O157:H7 MP

RAW MILK (mTSB protocol)																							
Sample N°	Product (French name)	Product (English name)	Reference method ISO 16654*					Alternative method: BAX® <i>E.coli</i> O157:H7 MP mTSB + novobiocin 18 h at 41.5°C							Alternative method: BAX® <i>E.coli</i> O157:H7 MP Express mTSB + novobiocin 18 h at 41.5°C					Category	Type		
			IMS 6H		IMS 24H		Final result	PCR Reult	Direct streaking onto CT- SMAC					PCR Reult	Direct streaking onto CT- SMAC								
			CT- SMAC	CHROMagar O157	CT- SMAC	CHROMagar O157			Typical colonies	Latex O157	Latex H7	Confirmation	Final result		Agreement	Typical colonies	Latex O157	Latex H7	Confirmation			Final result	Agreement
2966	Lait cru	Raw milk	-	-	+	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2967	Lait cru	Raw milk	-	-	+	+/-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2968	Lait cru	Raw milk	-	-	+	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2979	Lait cru	Raw milk	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2980	Lait cru	Raw milk	+	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2981	Lait cru	Raw milk	+	-	+	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2982	Lait cru	Raw milk	+	-	+/-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2983	Lait cru	Raw milk	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2984	Lait cru	Raw milk	+	-	+/-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2985	Lait cru	Raw milk	+	-	+/-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2986	Lait cru	Raw milk	+	-	+	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2987	Lait cru	Raw milk	+	-	+	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2988	Lait cru	Raw milk	+	+/-	+	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2989	Lait cru	Raw milk	+	-	+	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2990	Lait cru	Raw milk	-	-	+	-	-	+/-	-	/	/	-	-	NA	-	-	/	/	-	-	NA	2	a
2991	Lait cru	Raw milk	-	-	-	+/-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	2	a
2992	Lait cru	Raw milk	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	2	a
2993	Lait cru	Raw milk	+	+/-	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	2	a
8042	Lait cru	Raw milk	+1/2d (latex -, indol-)	-	-	-	-	-	-	/	/	/	-	NA	-	-	/	/	/	-	NA	2	a
8043	Lait cru	Raw milk	+1/2	+M	/	/	+	-	-	/	/	/	-	ND	-	-	/	/	/	-	ND	2	a
8044	Lait cru fermier	Raw milk	+Md(latex -, indol-)	+md(latex -, indol-)	-	-	-	-	-	/	/	/	-	NA	-	-	/	/	/	-	NA	2	a
8045	Lait cru fermier	Raw milk	+md(latex -, indol-)	+md (NC)	-	-	-	-	-	/	/	/	-	NA	-	-	/	/	/	-	NA	2	a
8046	Lait cru	Raw milk	+d (NC)	+md(latex -, indol-)	-	-	-	-	-	/	/	/	-	NA	-	-	/	/	/	-	NA	2	a
8047	Lait cru	Raw milk	+md (NC)	+md (NC)	-	-	-	-	-	/	/	/	-	NA	-	-	/	/	/	-	NA	2	a
8048	Lait cru fermier	Raw milk	+M	+1/2	/	/	+	+	+M	+	+	+	+	PA	+	+M	+	+	+	+	PA	2	a
8049	Lait cru fermier	Raw milk	+d(1) (NC)	-	-	-	-	-	-	/	/	/	-	NA	-	-	/	/	/	-	NA	2	a
8050	Lait cru fermier	Raw milk	+M	+m	/	/	+	-/+	-	/	/	+(ims1)	-	ND	+/+	-	/	/	+(ims1)	+	PA	2	a
8051	Lait cru fermier	Raw milk	+M	+m	/	/	+	+	+M	+	+	+	+	PA	+	+M	+	+	+	+	PA	2	a
8052	Lait cru fermier	Raw milk	+md(latex -, indol-)	+md (NC)	-	-	-	-	-	/	/	/	-	NA	-	-	/	/	/	-	NA	2	a
8053	Lait cru fermier	Raw milk	+md(latex -, indol-)	+md (NC)	-	-	-	-	-	/	/	/	-	NA	-	-	/	/	/	-	NA	2	a
8173	Lait cru fermier	Raw milk	+M	+M	/	/	+	+	+dni/+M	+	+	+	+	PA	+	+dni/+M	+	+	+	+	PA	2	a
8174	Lait cru fermier	Raw milk	+M	+M	/	/	+	+	+dni/+M	+	+	+	+	PA	+	+dni/+M	+	+	+	+	PA	2	a
8175	Lait cru	Raw milk	+md	+mdni/+1/2	+md	+m	+	+	+md	+	+	+	+	PA	+	+md	+	+	+	+	PA	2	a
8176	Lait cru	Raw milk	+m	-	+md	+md	+	+	+mdni/+m	+	+	+	+	PA	+	+mdni/+m	+	+	+	+	PA	2	a

RAW MILK (mTSB protocol)																									
Sample N°	Product (French name)	Product (English name)	Reference method ISO 16654*					Alternative method: BAX® <i>E.coli</i> O157:H7 MP mTSB + novobiocin 18 h at 41.5°C							Alternative method: BAX® <i>E.coli</i> O157:H7 MP Express mTSB + novobiocin 18 h at 41.5°C					Category	Type				
			IMS 6H		IMS 24H			PCR Reult	Direct streaking onto CT- SMAC					PCR Reult	Direct streaking onto CT- SMAC										
			CT- SMAC	CHROMagar O157	CT- SMAC	CHROMagar O157	Final result		Typical colonies	Latex O157	Late x H7	Confir- mation	Final result		Agree- ment	Typical colonies	Latex O157	Latex H7	Confir- mation			Final result	Agree- ment		
8177	Lait cru fermier	Raw milk	+m	+m	/	/	+	+	+dni/+M	+	+	+	+	+	PA	+	+dni/+M	+	+	+	+	+	PA	2	a
8178	Lait cru fermier	Raw milk	+M	+1/2	/	/	+	+	+dni/+M	+	+	+	+	+	PA	+	+dni/+M	+	+	+	+	+	PA	2	a
8179	Lait cru fermier	Raw milk	+1/2	+m	/	/	+	+	+dni/+M	+	+	+	+	+	PA	+	+dni/+M	+	+	+	+	+	PA	2	a
8180	Lait cru fermier	Raw milk	+m	+m	/	/	+	+	+dni/+m	+	+	+	+	+	PA	+	+dni/+m	+	+	+	+	+	PA	2	a
8181	Lait cru	Raw milk	+m	+m	/	/	+	+	+md	+	+	+	+	+	PA	+	+md	+	+	+	+	+	PA	2	a
8182	Lait cru fermier	Raw milk	+m	+m	/	/	+	+	+M	+	+	+	+	+	PA	+	+M	+	+	+	+	+	PA	2	a

FRUITS AND VEGETABLES (mTSB protocol)

Sample N°	Product (French name)	Product (English name)	Reference method ISO 16654*					Alternative method: BAX® <i>E.coli</i> O157:H7 MP mTSB + novobiocin 18 h at 41.5°C						Alternative method: BAX® <i>E.coli</i> O157:H7 MP Express mTSB + novobiocin 18 h at 41.5°C						Category	Type					
			IMS 6H		IMS 24H		Final result	PCR Reult	Direct streaking onto CT- SMAC					PCR Reult	Direct streaking onto CT- SMAC											
			CT- SMAC	CHROMagar O157	CT- SMAC	CHROMagar O157			Typical colonies	Latex O157	Latex H7	Confirmation	Final result		Agreement	Typical colonies	Latex O157	Latex H7	Confirmation			Final result	Agreement			
2467	Betteraves rouges	Red beetroot	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	a	
2762	Julienne de légumes surgelés	Frozen raw vegetables	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	a	
2763	Brocolis en fleurettes surgelés	Frozen broccoli	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	a	
2764	Courgettes en rondelles surgelés	Frozen zucchini	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	a	
2768	Poivrons verts en dés surgelés	Frozen pepper	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	a	
2769	Brocolis surgelés	Frozen broccoli	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	a	
2770	Epinards hachés à la crème fraîche surgelés	Frozen spinach	-	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	a	
2771	Epinards hachés e portions surgelés	Frozen spinach	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	a	
2772	Poêlée à la Méridionale surgelée	Frozen vegetables	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	a	
2773	Julienne de légumes surgelés	Frozen vegetables	+	-	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	a	
2820	Chou fleur	Cauliflower	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	a	
2821	Chou fleur	Cauliflower	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	a	
2822	Chou blanc	White cabbage	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	a	
2823	Chou blanc	White cabbage	-	-	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	a	
2824	Mélange chou blanc carotte céleri	White cabbage carrot celery	-	+	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	a	
2825	Chou rouge	Red cabbage	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	a	
2919	Carottes en rondelles surgelées	Frozen carrot	-	-	+/-	-	-	-	/	/	/	/	/	-	NA	-	/	/	/	/	/	/	-	NA	3	a
2920	Raisins secs	Raisin	-	-	-	-	-	-	/	/	/	/	/	-	NA	-	/	/	/	/	/	/	-	NA	3	a
2921	Tomates en dés	Tomatoes	-	-	-	-	-	-	/	/	/	/	/	-	NA	-	/	/	/	/	/	/	-	NA	3	a
2922	Navets en cubes	Turnip	-	-	-	-	-	-	/	/	/	/	/	-	NA	-	/	/	/	/	/	/	-	NA	3	a
2923	Choux de Bruxelles surgelés	Frozen Brussel sprouts	-	-	-	-	-	-	/	/	/	/	/	-	NA	-	/	/	/	/	/	/	-	NA	3	a
2924	Poivrons verts	Green pepper	-	-	-	-	-	-	/	/	/	/	/	-	NA	-	/	/	/	/	/	/	-	NA	3	a
2925	Julienne de légumes surgelés	Frozen vegetables	-	-	-	-	-	-	/	/	/	/	/	-	NA	-	/	/	/	/	/	/	-	NA	3	a
2926	Poêlée champêtre	Frozen vegetables	-	-	-	-	-	-	/	/	/	/	/	-	NA	-	/	/	/	/	/	/	-	NA	3	a
2927	Epinards hachés	Spinach	-	-	-	-	-	-	/	/	/	/	/	-	NA	-	/	/	/	/	/	/	-	NA	3	a
2928	Brocolis	Broccoli	-	-	-	-	-	-	/	/	/	/	/	-	NA	-	/	/	/	/	/	/	-	NA	3	a

* Analyses performed according to the COFRAC accreditation

ADRIA

62/88

December 20, 2023

Summary report (Version 0)

BAX System PCR Assay for *E. coli* O157:H7 MP

FRUITS AND VEGETABLES (mTSB protocol)

Sample N°	Product (French name)	Product (English name)	Reference method ISO 16654*					Alternative method: BAX® <i>E.coli</i> O157:H7 MP mTSB + novobiocin 18 h at 41.5°C					Alternative method: BAX® <i>E.coli</i> O157:H7 MP Express mTSB + novobiocin 18 h at 41.5°C					Category	Type						
			IMS 6H		IMS 24H		Final result	PCR Reult	Direct streaking onto CT- SMAC					PCR Reult	Direct streaking onto CT- SMAC										
			CT- SMAC	CHROMagar O157	CT- SMAC	CHROMagar O157			Typical colonies	Latex O157	Latex H7	Confirmation	Final result		Agreement	Typical colonies	Latex O157			Latex H7	Confirmation	Final result	Agreement		
2473	Jus de pomme	Apple juice	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	3	b
2474	Jus de fruit et lait pêche abricot	Fruit juice	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	b		
2475	Jus d'orange	Orange juice	-	-	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	+	PA	3	b
2476	Jus de fruit et lait orange, banane, fraise	Fruit juice	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	+	PA	3	b
2477	Jus multivitaminé	Fruit juice	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	b		
2478	Soupe tomate, carotte, céleri	Vegetable soup	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	+	PA	3	b
2479	Soupe poivron rouge, concombre, oignon	Vegetable soup	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	+	PA	3	b
2480	Soupe pomme de terre, carotte, poireau, navet	Vegetable soup	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	+	PA	3	b
2840	Jus de fruit pêche abricot	Fruit juice	-	-	+	+	+	-	/	/	/	/	-	ND	-	/	/	/	/	-	ND	3	b		
2915	Jus de fruit et lait pêche abricot	Fruit juice	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	b		
2916	Soupe froide à l'Andalouse	Vegetable soup	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	b		
2917	Jus d'orange, fraise, banane	Fruit juice	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	b		
2918	100% pur jus vitaminé	Fruit juice	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	b		
2929	Préparation à base de fruits jaunes	Fruit preparation	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	b		
2930	Préparation à base de fruits rouges	Fruit preparation	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	b		
2931	Préparation à base de fruits rouges	Fruit preparation	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	b		
2814	Cidre traditionnel	Cider	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	c		
2815	Cidre traditionnel	Cider	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	c		
2817	Cidre traditionnel	Cider	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	c		
2826	Choucroute crue	Sauerkraut	-	-	-	-	-	-	-	/	/	-	-	NA	-	-	/	/	-	-	NA	3	c		
2827	Olives vertes	Green olive	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	c		
2841	Cidre bouché brut	Cider	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	c		
2842	Cidre traditionnel	Cider	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	c		
2843	Cidre fermier	Cider	-	-	-	-	-	-	-	/	/	/	-	NA	-	-	/	/	/	-	NA	3	c		
2906	Choucroute crue	Sauerkraut	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	c		
2907	Olives vertes	Green olive	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	c		
2908	Cidre traditionnel	Cider	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	c		
2909	Choucroute crue	Sauerkraut	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	c		

FRUITS AND VEGETABLES (mTSB protocol)

Sample N°	Product (French name)	Product (English name)	Reference method ISO 16654*					Alternative method: BAX® <i>E.coli</i> O157:H7 MP mTSB + novobiocin 18 h at 41.5°C						Alternative method: BAX® <i>E.coli</i> O157:H7 MP Express mTSB + novobiocin 18 h at 41.5°C						Category	Type		
			IMS 6H		IMS 24H		Final result	PCR Reult	Direct streaking onto CT- SMAC					PCR Reult	Direct streaking onto CT- SMAC								
			CT- SMAC	CHROMagar O157	CT- SMAC	CHROMagar O157			Typical colonies	Latex O157	Latex H7	Confirmation	Final result		Agreement	Typical colonies	Latex O157	Latex H7	Confirmation			Final result	Agreement
2910	Olives vertes	Green olive	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	c
2911	Cidre traditionnel	Cider	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	3	c
2998	Choucroute crue	Sauerkraut	+	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	3	c
8054	Cornichon au vinaigre	Pickle	st	st	st	st	-	-	st	/	/	/	-	NA	-	st	/	/	/	-	NA	3	c
8055	Cornichon au vinaigre	Pickle	st	st	st	st	-	-	st	/	/	/	-	NA	-	st	/	/	/	-	NA	3	c
8056	Cornichon recette paysanne	Pickle	+p(9)	-	+p	+p	+	+	+p	+	+	+	+	PA	+	+p	+	+	+	+	PA	3	c
8057	Cornichon recette paysanne	Pickle	+p(23)	+p(19)	+p	+p	+	+	+p	+	+	+	+	PA	+	+p	+	+	+	+	PA	3	c
8058	Choucroute	Sauerkraut	st	st	st	st	-	-	st	/	/	/	-	NA	-	st	/	/	/	-	NA	3	c
8059	Choucroute	Sauerkraut	st	st	st	st	-	-	st	/	/	/	-	NA	-	st	/	/	/	-	NA	3	c
8060	Cidre normandie	Cider	+p	+p	/	/	+	+	+p	+	+	+	+	PA	+	+p	+	+	+	+	PA	3	c
8061	Cidre normandie	Cider	st	st	st	st	-	-	st	/	/	/	-	NA	-	st	/	/	/	-	NA	3	c
8062	Cidre bretagne	Cider	st	st	st	st	-	-	st	/	/	/	-	NA	-	st	/	/	/	-	NA	3	c
8183	Carottes lacto-fermentée	Fermented carrot	+(2) (NC)	-	st	st	-	-	st	/	/	/	-	NA	-	st	/	/	/	-	NA	3	c
8184	Carottes lacto-fermentée	Fermented carrot	-	-	st	st	-	-	st	/	/	/	-	NA	-	st	/	/	/	-	NA	3	c
8185	Chou blanc lacto-fermenté	Fermented white cabbage	+p	+p	/	/	+	+	+p	+	+	+	+	PA	+	+p	+	+	+	+	PA	3	c
8186	Chou blanc lacto-fermenté	Fermented white cabbage	+p	+p	/	/	+	+	+p	+	+	+	+	PA	+	+p	+	+	+	+	PA	3	c
8187	Cocktail de légumes lacto-fermenté	Fermented vegetables	st	st	st	st	-	-	st	/	/	/	-	NA	-	st	/	/	/	-	NA	3	c
8188	Cocktail de légumes lacto-fermenté	Fermented vegetables	st	st	st	st	-	-	st	/	/	/	-	NA	-	st	/	/	/	-	NA	3	c
8189	Radis noir lacto-fermenté	Fermented black radish	+p	+p	/	/	+	+	+p	+	+	+	+	PA	+	+p	+	+	+	+	PA	3	c
8190	Radis noir lacto-fermenté	Fermented black radish	+p	+p	/	/	+	+	+p	+	+	+	+	PA	+	+p	+	+	+	+	PA	3	c
8191	Chou rouge lacto-fermenté	Fermented red cabbage	+p	+p	/	/	+	+	+p	+	+	+	+	PA	+	+p	+	+	+	+	PA	3	c
8192	Olives vertes dénoyautées	Olives	st	st	st	st	-	-	st	/	/	/	-	NA	-	st	/	/	/	-	NA	3	c

READY TO EAT AND READY TO REHEAT DISHES, RAW MEAT (pork, chicken, ovine) (mTSB protocol)																									
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			IMS 6H		IMS 24H		Final result	PCR Reult	Direct streaking onto CT- SMAC					PCR Reult	Direct streaking onto CT- SMAC										
			CT- SMAC	CHROMagar O157	CT- SMAC	CHROMagar O157			Typical colonies	Latex O157	Latex H7	Confirmation	Final result		Agreement	Typical colonies	Latex O157	Latex H7	Confirmation			Final result	Agreement		
2465	Emincé de museau de porc à la Lyonnaise	RTE food	-	-	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	a
2466	Salade camarguaise	RTE food	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	-	NA	4	a
2468	Taboulé à la volaille	RTE Salad	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	a
2469	Taboulé au poulet	RTE Salad	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	-	NA	4	a
2470	Salade camarguaise	RTE Salad	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	-	NA	4	a
2471	Salade de chou rouge	Red cabbage salad	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	a
2472	Cervelas vinaigrette à l'Alsacienne	RTE food	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	-	NA	4	a
2750	Cervelas vinaigrette à l'Alsacienne	RTE food	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	-	NA	4	a
2751	Museau de porc à la lyonnaise	RTE food	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	-	NA	4	a
2752	Taboulé au poulet	RTE Salad	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	a
2753	Taboulé à la volaille	RTE Salad	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	a
2754	Salade camarguaise	RTE Salad	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	a
2755	Salade de chou rouge	RTE Salad	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	a
2756	Salade camarguaise	RTE Salad	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	a
2757	Betteraves rouges	Red beetroot	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	a
2758	Macédoine de légumes	RTE Salad	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	a
2759	Entremêlés de pâtes et écrevisses	RTE food	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	-	NA	4	a
2760	Salade piémontaise aux champignons	RTE Salad	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	a
2761	Salade strasbourgeoise	RTE Salad	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	-	NA	4	a
2859	Quiche Lorraine	RTE Food	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	-	NA	4	a
2865	Quiche Lorraine	RTE Food	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	-	NA	4	a
2868	Cake aux lardons et olives	RTE Cake	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	-	NA	4	a
2934	Cake jambon olives	RTE Cake	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	-	NA	4	a
2935	Quiche Lorraine	RTE food	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	-	NA	4	a
2804	Poulet sauce aigre douce	RTRH chicken meat	+	+	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	b
2805	Poulet sauce aigre douce	RTRH chicken meat	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	b

* Analyses performed according to the COFRAC accreditation

ADRIA

65/88

December 20, 2023

Summary report (Version 0)

BAX System PCR Assay for *E. coli* O157:H7 MP

READY TO EAT AND READY TO REHEAT DISHES, RAW MEAT (pork, chicken, ovine) (mTSB protocol)																								
Sample N°	Product (French name)	Product (English name)	Reference method ISO 16654*					Alternative method: BAX® <i>E.coli</i> O157:H7 MP mTSB + novobiocin 18 h at 41,5°C						Alternative method: BAX® <i>E.coli</i> O157:H7 MP Express mTSB + novobiocin 18 h at 41,5°C						Category	Type			
			IMS 6H		IMS 24H		Final result	PCR Reult	Direct streaking onto CT- SMAC					PCR Reult	Direct streaking onto CT- SMAC									
			CT- SMAC	CHROMagar O157	CT- SMAC	CHROMagar O157			Typical colonies	Latex O157	Latex H7	Confirmation	Final result		Agreement	Typical colonies	Latex O157	Latex H7	Confirmation			Final result	Agreement	
2807	Emincé de porc cuisiné	RTRH pork meat	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	4	b
2808	Tomates farcies	RTRH tomatoes	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	4	b
2809	Tomates farcies	RTRH tomatoes	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	4	b
2810	Lasagnes	RTRH food	+	+	/	/	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	PA	4	b
2813	Aubergines farcies	RTRH eggplant	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	4	b
2857	Porc au caramel	RTRH pork meat	-	+	+/-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	4	b
2858	Rognons de porc cuisinés	RTRH pork meat	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	b
2860	Bouchées à la reine	RTRH food	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	b
2863	Porc au caramel	RTRH pork meat	-	+	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	4	b
2864	Rognons de porc cuisinés	RTRH pork meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	4	b
2866	Bouchées à la reine	RTRH food	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	4	b
2867	Friand à la chair	RTRH food	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	4	b
2869	Fricadelles	RTRH pork meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	4	b
2870	Poulet aigre doux	RTRH chicken meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	4	b
2932	Nems au poulet	RTRH chicken meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	4	b
2933	Emincé de porc Shanganaise	RTRH pork meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	4	b
2936	Bouchée à la reine	RTRH food	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	4	b
8063	Poulet tomates purée courgette	RTRH chicken meat	+p	+p	/	/	+	+	+p	+	+	+	+	PA	+	+p	+	+	+	+	+	PA	4	b
8064	Petit salé lentilles vertes	RTRH pork meat	st	st	st	st	-	-	st	/	/	/	-	NA	-	st	/	/	/	-	-	NA	4	b
2794	Côte de porc	Pork meat	-	-	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	c
2797	Cuisse de poulet	Chicken meat	-	+	-	-	-	-	-	/	/	-	-	NA	-	-	/	/	-	-	-	NA	4	c
2802	Filet de poulet	Chicken meat	-	+	+	+	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	c
2855	Côte de porc échine	Pork meat	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	c
2856	Côte de mouton	Sheep meat	+	+	/	/	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	c
2861	Côte de porc échine	Pork meat	-	-	-	+/-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	4	c
2862	Côte de mouton	Sheep meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	4	c
2872	Tranche de gigot d'agneau	Lamb meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	4	c
101	Tranche de gigot d'agneau	Lamb meat	-	-	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	-	NA	4	c
102	Tranche de gigot d'agneau	Lamb meat	+	+	-	-	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	c
103	Côte de mouton	Sheep meat	+	+	+	-	+	+	+	+	+	+	+	PA	+	+	+	+	+	+	+	PA	4	c

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			IMS 6H		IMS 24H		Final result	PCR Reult	Direct streaking onto CT- SMAC					PCR Reult	Direct streaking onto CT- SMAC								
			CT- SMAC	CHROMagar O157	CT- SMAC	CHROMagar O157			Typical colonies	Latex O157	Latex H7	Confirmation	Final result		Agreement	Typical colonies	Latex O157	Latex H7	Confirmation			Final result	Agreement
105	Côte de porc	Pork meat	-	+	-	-	-	-	/	/	/	/	-	NA	-	/	/	/	/	-	NA	4	c
8065	Filet poulet fermier	Raw chicken meat	+p	+M	/	/	+	+	+m	+	+	+	+	PA	+	+m	+	+	+	+	PA	4	c
8066	Filet poulet blanc	Raw chicken meat	+p	+M	/	/	+	+	+m	+	+	+	+	PA	+	+m	+	+	+	+	PA	4	c
8067	Filet aiguillettes poulet blanc	Raw chicken meat	-	+md(latex -, indol-)	-	-	-	-	-	/	/	/	-	NA	-	-	/	/	/	-	NA	4	c
8068	Morceaux pilon poulet	Raw chicken meat	+p	+M	/	/	+	+	+p	+	+	+	+	PA	+	+p	+	+	+	+	PA	4	c
8069	Cote de porc à griller	Raw pork meat	+p	+M	/	/	+	+	+p	+	+	+	+	PA	+	+p	+	+	+	+	PA	4	c
8070	Sauté de porc	Raw pork meat	+p	+M	/	/	+	+	+p	+	+	+	+	PA	+	+p	+	+	+	+	PA	4	c
8071	Jambon à escalope	Raw pork meat	+p	+M	/	/	+	+	+M	+	+	+	+	PA	+	+M	+	+	+	+	PA	4	c
8193	Côte de porc crue	Raw pork meat	st	st	st	-	-	-	-	/	/	/	-	NA	-	-	/	/	/	-	NA	4	c

Appendix 6 - Relative level of detection: raw data

Matrix: Raw ground beef (MP)
Strain : *E. coli* O157:H7 Ad552

Aerobic mesophilic flora : 1,6.10³ CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654♦					Number positive samples/ Total	Alternative method: BAX® System PCR Assay for <i>E. coli</i> O157:H7 MP							
			IMS 6 h		IMS 24 h		Final result		Protocol 8 h at 42°C±1°C Preheated MP media			Number positive samples/Total	Protocol 24 h at 42°C±1°C MP media Preheated MP media			Number positive samples/ Total
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157			PCR Result	Confirmation	Final result		PCR Result	Confirmation	Final result	
8653	0	0	-	-	-	+md/-	-	-	-	-	-	-	-	-	0/5	
8654			-	-	-	+md/-	-	-	-	-	-	-	-	-		
8655			-	-	-	+md/-	-	-	-	-	-	-	-	-		
8656			-	-	-	-	-	-	-	-	-	-	-	-		
8657			-	-	-	-	-	-	-	-	-	-	-	-		
8658	Low	0,57	-	-	-	-	-	-	-	-	-	-	-	-	10/20	
8659			-	-	-	-	-	-	-	-	-	-	-	-		
8660			-	-	+d/-	-	-	-	+	+	+	+	+	+		
8661			+M	+1/2	/	/	+	+	+	+	+	+	+	+		
8662			+p	+1/2	/	/	+	-	-	-	-	-	-	-		
8663			+p	+M	/	/	+	+	+	+	+	+	+	+		
8664			-	-	-	+d/-	-	-	-	-	-	-	-	-		
8665			-	-	-	-	-	+	+	+	+	+	+	+		
8666			-	-	-	+d/-	-	-	-	-	-	-	-	-		
8667			+M	+1/2	/	/	+	-	-	-	-	-	-	-		
8668			+M	+1/2	/	/	+	+	+	+	+	+	+	+		
8669			-	-	-	-	-	+	+	+	+	+	+	+		
8670			+M	+m	/	/	+	+	+	+	+	+	+	+		
8671			+M	+m	/	/	+	-	-	-	-	-	-	-		
8672			+M	+1/2	/	/	+	+	+	+	+	+	+	+		
8673			-	-	-	+d/-	-	-	-	-	-	-	-	-		
8674			-	-	-	-	-	-	-	-	-	-	-	-		
8675			+M	-	+d/-	+5	+	-	-	-	-	-	-	-		
8676			-	-	-	-	-	-	-	-	-	-	-	-		
8677			+m	+m	/	/	+	-	-	-	-	-	-	-		
8678	High	5,7	+M	+1/2	/	/	+	+	+	+	+	+	+	+	5/5	
8679			+M	+1/2	/	/	+	+	+	+	+	+	+			
8680			+M	+1/2	/	/	+	+	+	+	+	+	+			
8681			+M	+1/2	/	/	+	+	+	+	+	+	+			
8682			+M	+1/2	/	/	+	+	+	+	+	+	+			

♦ Analyses performed according to the COFRAC accreditation

Matrix : Raw ground beef (MPE)
 Strain : *E. coli* O157:H7 Ad485 (2008)
 Aerobic mesophilic flora : 1,5.104 CFU/g

N° sample	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654 [♦]					Number positive samples/Total	Alternative method: BAX® System PCR Assay for <i>E. coli</i> O157:H7 MP									
			IMS 6 h		IMS 24 h		Final result		Protocol 8 h at 42°C±1°C Preheated MP media			Number positive samples/Total	Protocol 24 h at 42°C±1°C Preheated MP media			Number positive samples/Total		
			CT-SMAC	CHROMagar O157	CT-SMAC	CHROMagar O157			PCR MPE	Confirmation	Final result		PCR MPE	Confirmation	Final result			
2588	0	/	-	-	-	-	-	-	/	-	-	-	-	/	-	-	-	
2589			-	-	-	-	-	-	/	-	-	-	-	-	/	-	-	-
2590			-	-	d	d	-	-	/	-	-	-	-	-	/	-	-	-
2591			-	-	d	d	-	-	/	-	-	-	-	-	/	-	-	-
2592			-	-	-	-	-	-	/	-	-	-	-	-	/	-	-	-
2593			d	-	d	-	-	-	/	-	-	-	-	-	/	-	-	-
2594	1	0.25	-	-	-	d	-	-	/	-	-	-	-	/	-	-	-	
2595			-	-	-	+	-	-	/	-	-	-	-	/	-	-	-	
2596			-	-	d	d	-	-	/	-	-	-	-/+	/	-	-	-	-
2597			-	-	d	d	-	-	/	-	-	-	-	/	-	-	-	-
2598			+	+	/	/	+	-	/	-	-	-	+	/	+	+	+	+
2599			+	+	/	/	+	-	/	-	-	-	+	/	+	+	+	+
2600	2	0.5	-	-	-	-	-	-	/	-	-	-	-	/	-	-	-	
2601			+	+	/	/	+	-	/	-	-	+	/	+	+	+	+	
2602			+	+	/	/	+	-	/	-	-	+	/	+	+	+	+	+
2603			-	-	-	-	-	-	/	-	-	-	-/+	/	+	-	-	-
2604			+	+	/	/	+	-	/	-	-	-	+	/	+	+	+	+
2605			+	+	/	/	+	-	/	-	-	-	+	/	+	+	+	+
2606	3	1	+	+	/	/	+	+	/	+	+	+	+	/	+	+	+	
2607			d	+	d	-	-	-	/	-	-	-	/	-	-	-	-	
2608			+	+	/	/	+	-	/	-	-	+	-/+ims1	+	+	+	+	+
2609			+	+	/	/	+	-	/	-	-	+	/	+	+	+	+	+
2610			+	+	/	/	+	+	/	+	+	+	+	/	+	+	+	+
2611			-	-	-	-	-	-	/	-	-	-	-	/	-	-	-	-
2612	4	2.5	+	+	/	/	+	+	/	+	+	+	+	/	+	+	+	
2613			+	+	/	/	+	-	/	-	-	+	/	+	+	+	+	
2614			+	+	/	/	+	+	/	+	+	+	+	/	+	+	+	+
2615			+	+	/	/	+	+	/	+	+	+	+	/	+	+	+	+
2616			+	+	/	/	+	+	/	+	+	+	+	/	+	+	+	+
2617			+	+	/	/	+	+	/	+	+	+	+	/	+	+	+	+

♦ Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

BAX System PCR Assay for *E. coli* O157:H7 MP

Raw milk
E. coli O157:H7 R33-9
 Aerobic mesophilic flora: 4,7.10⁴/g

Sample N°	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654♦					Alternative method: BAX® System PCR Assay for <i>E. coli</i> O157:H7 MP								
			Typical colonies				Result	Positive/Total	PCR		Confirmations			Positive/Total MP	Positive/Total MPE	
			IMS 6H		IMS 24H				MP	MP Express	CT SMAC					
			CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157					Typical colonies	Latex O157	Latex H7			
2534	0	/	-	+/-	-	-	-	0/6	-	-	/	/	/	0/6	0/6	
2535			-	-	-	-	-	-	-	-	/	/	/			
2536			-	-	-	-	-	-	-	-	-	/	/			/
2537			-	+/-	-	-	-	-	-	-	-	/	/			/
2538			-	+/-	+/-	-	-	-	-	-	-	/	/			/
2539			-	-	-	-	-	-	-	-	-	/	/			/
2873	1	0,65	+	+	/	/	+	2/6	+	+	+	+	+	2/6	2/6	
2874			-	-	-	-	-	-	-	-	/	/	/			
2875			+	+	/	/	+	+	+	+	+	+	+			
2876			-	-	-	-	-	-	-	-	-	/	/			/
2877			-	-	-	-	-	-	-	-	-	/	/			/
2878			-	-	-	-	-	-	-	-	-	/	/			/
2540	2	0,8	+	+	/	/	+	5/6	+	+	+	+	+	5/6	5/6	
2541			-	-	+/-	-	-	-	-	-	/	/	/			
2542			+	+	/	/	+	+	+	+	+	+	+			
2543			+	+	/	/	+	+	+	+	+	+	+			
2544			+	+	/	/	+	+	+	+	+	+	+			
2545			+	+	/	/	+	+	+	+	+	+	+			
2546	3	1,6	+	+	/	/	+	5/6	+	+	+	+	+	5/6	5/6	
2547			+	+	/	/	+	+	+	+	+	+	+			
2548			+	+	/	/	+	+	+	+	+	+	+			
2549			-	-	+/-	+/-	-	-	-	-	-	/	/			/
2550			+	+	/	/	+	+	+	+	+	+	+			
2551			+	+	/	/	+	+	+	+	+	+	+			
2552	4	3,2	-	-	+/-	+/-	-	4/6	-	-	/	/	/	4/6	4/6	
2553			+	+	/	/	+	+	+	+	+	+	+			
2554			+	+	/	/	+	+	+	+	+	+	+			
2555			+	+	/	/	+	+	+	+	+	+	+			
2556			-	+/-	-	-	-	-	-	-	-	/	/			/
2557			+	+	/	/	+	+	+	+	+	+/-	+			+
2558	5	8	+	+	/	/	+	6/6	+	+	+	+	+	6/6	6/6	
2559			+	+	/	/	+	+	+	+	+	+	+			
2560			+	+	/	/	+	+	+	+	+	+	+			
2561			+	+	/	/	+	+	+	+	+	+	+			
2562			+	+	/	/	+	+	+	+	+	+	+			
2563			+	+	/	/	+	+	+	+	+	+	+			

♦ Analyses performed according to the COFRAC accreditation

Cider
E. coli O157:H7 LS56
 Aerobic mesophilic flora:4,0.10²/g

Sample N°	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654♦					Alternative method: BAX® System PCR Assay for E. coli O157:H7 MP					Positive/Total MP	Positive/Total MPE	
			Typical colonies				Result	Positive/Total	PCR		Confirmations				
			IMS 6H		IMS 24H				MP	MP Express	CT SMAC				
			CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157					Typical colonies	Latex O157			Latex H7
2489	0	/	-	-	-	-	-	-	-	/	/	/	0/6	0/6	
2490			-	-	-	-	-	-	-	/	/	/			
2491			-	-	-	-	-	-	-	/	/	/			
2492			-	-	-	-	-	-	-	/	/	/			
2493			-	-	-	-	-	-	-	/	/	/			
2494			-	-	-	-	-	-	-	/	/	/			
2495	1	0,55	-	-	-	-	-	-	-	/	/	/	3/6	3/6	
2496			+	+	/	/	+	+	+	+	+				
2497			-	-	-	-	-	-	-	/	/	/			
2498			-	-	-	-	-	-	-	/	/	/			
2499			+	+	/	/	+	+	+	+	+				
2500			+	+	/	/	+	+	+	+	+				
2501	2	1,1	-	-	-	-	-	-	-	/	/	/	2/6	2/6	
2502			-	-	-	-	-	-	-	/	/	/			
2503			+	+	/	/	+	+	+	+	+				
2504			-	-	-	-	-	-	-	/	/	/			
2505			+	+	/	/	+	+	+	+	+				
2506			-	-	-	-	-	-	-	/	/	/			
2507	3	2,2	+	+	/	/	+	+	+	+	+	6/6	6/6		
2508			+	+	/	/	+	+	+	+	+				
2509			+	+	/	/	+	+	+	+	+				
2510			+	+	/	/	+	+	+	+	+				
2511			+	+	/	/	+	+	+	+	+				
2512			+	+	/	/	+	+	+	+	+				
2513	4	5,5	+	+	/	/	+	+	+	+	+	6/6	6/6		
2514			+	+	/	/	+	+	+	+	+				
2515			+	+	/	/	+	+	+	+	+				
2516			+	+	/	/	+	+	+	+	+				
2517			+	+	/	/	+	+	+	+	+				
2518			+	+	/	/	+	+	+	+	+				

♦ Analyses performed according to the COFRAC accreditation

Deli salad (Piémontaise)

E. coli O157:H7 ENV177Aerobic mesophilic flora: 6,4.10⁴/g

Sample N°	Level	Contamination level- (cfu/sample)	Reference method: ISO 16654 [♦]					Alternative method: BAX® System PCR Assay for <i>E. coli</i> O157:H7 MP								
			Typical colonies				Result	Positive/Total	PCR		Confirmations			Result	Positive/Total MP	Positive/Total MPE
			IMS 6H		IMS 24H				MP	MP Express	CT SMAC					
			CT SMAC	CHROMagar O157	CT SMAC	CHROMagar O157					Typical colonies	Latex O157	Latex H7			
2311	0	/	-	-	-	-	-	-	/	/	/	-	0/6	0/6		
2312			-	-	-	-	-	-	/	/	/	-				
2313			-	-	-	-	-	-	-	/	/	/			-	
2314			-	-	-	-	-	-	-	/	/	/			-	
2315			-	-	-	-	-	-	-	/	/	/			-	
2316			-	-	-	-	-	-	-	/	/	/			-	
2317	1	0,65	+	+	/	/	+	+	+	+	+	+	2/6	2/6		
2318			-	-	-	-	-	-	-	/	/	/			-	
2319			-	-	-	-	-	-	-	-	/	/			/	-
2320			-	-	-	-	-	-	-	-	/	/			/	-
2321			-	-	-	-	-	-	-	-	/	/			/	-
2322			+	+	/	/	+	+	+	+	+	+			+	
2323	2	1,3	-	-	-	-	-	-	-	-	-	-	4/6	4/6		
2324			+	+	/	/	+	+	+	+	+	+				
2325			+	+	/	/	+	+	+	+	+	+				
2326			-	-	-	-	-	-	-	-	/	/			/	-
2327			+	+	/	/	+	+	+	+	+	+			+	
2328			+	+	/	/	+	+	+	+	+	+			+	
2329	3	2,6	+	+	/	/	+	+	+	+	+	+	6/6	6/6		
2330			+	+	/	/	+	+	+	+	+	+				
2331			+	+	/	/	+	+	+	+	+	+				
2332			+	+	/	/	+	+	+	+	+	+				
2333			+	+	/	/	+	+	+	+	+	+				
2334			+	+	/	/	+	+	+	+	+	+				
2335	4	6,5	+	+	/	/	+	+	+	+	+	+	6/6	6/6		
2336			+	+	/	/	+	+	+	+	+	+				
2337			+	+	/	/	+	+	+	+	+	+				
2338			+	+	/	/	+	+	+	+	+	+				
2339			+	+	/	/	+	+	+	+	+	+				
2340			+	+	/	/	+	+	+	+	+	+				

♦ Analyses performed according to the COFRAC accreditation

ADRIA

Summary report (Version 0)

BAX System PCR Assay for *E. coli* O157:H7 MP

Appendix 7 – Inclusivity and exclusivity study: raw data

POSITIVE STRAINS									
Strain	Serotype	Reference	Origin	Inoculation rate CFU/225ml	PCR result		Confirmation		
					MP	MPE	CT SMAC		
							Aspect colonies	Latex O157:H7	
1.	<i>Escherichia coli</i>	O157:H7	B177	Environmental sample	39	+	+	colourless	+
2.	<i>Escherichia coli</i>	O157:H7	BV2	Environmental sample	58	+	+	colourless	+
3.	<i>Escherichia coli</i>	O157:H7	BR3	Environmental sample	26	+	+	colourless	+
4.	<i>Escherichia coli</i>	O157:H7	BD4	Environmental sample	41	+	+	colourless	+
5.	<i>Escherichia coli</i>	O157:H7	ENV177	STEP	31	+	+	colourless	+
6.	<i>Escherichia coli</i>	O157:H7	ET8	STEP	39	+	+	colourless	+
7.	<i>Escherichia coli</i>	O157:H7	EK9	STEP	35	+	+	colourless	+
8.	<i>Escherichia coli</i>	O157:H7	435	Ground beef	36	+	+	colourless	+
9.	<i>Escherichia coli</i>	O157:H7	670T	Ground beef	35	+	+	colourless	+
10.	<i>Escherichia coli</i>	O157:H7	730T	Ground beef	39	+	+	colourless	+
11.	<i>Escherichia coli</i>	O157:H7	226T	Ground beef	31	+	+	colourless	+
12.	<i>Escherichia coli</i>	O157:H7	42197-1	Ground beef	96	+	+	colourless	+
13.	<i>Escherichia coli</i>	O157:H7	A3612	Ground beef	36	+	+	colourless	+
14.	<i>Escherichia coli</i>	O157:H7	A4513	Ground beef	48	+	+	colourless	+
15.	<i>Escherichia coli</i>	O157:H7	A1075	Ground beef	23	+	+	colourless	+
16.	<i>Escherichia coli</i>	O157:H7	B68	Environmental sample	50	+	+	colourless	+
17.	<i>Escherichia coli</i>	O157:H7	AT40	Environmental sample	41	+	+	colourless	+
18.	<i>Escherichia coli</i>	O157:H7	AV36	Environmental sample	43	+	+	colourless	+
19.	<i>Escherichia coli</i>	O157:H7	AR15	Environmental sample	28	+	+	colourless	+
20.	<i>Escherichia coli</i>	O157:H7	LS3	Feces	43	+	+	colourless	+
21.	<i>Escherichia coli</i>	O157:H7	AMVT6	Feces	85	+	+	colourless	+
22.	<i>Escherichia coli</i>	O157:H7	ATKP8	Feces	97	+	+	colourless	+
23.	<i>Escherichia coli</i>	O157:H7	AZRS15	Feces	86	+	+	colourless	+
24.	<i>Escherichia coli</i>	O157:H7	R33-9	Bovine feces	102	+	+	colourless	+
25.	<i>Escherichia coli</i>	O157:H7	AZ15-6	Bovine feces	56	+	+	colourless	+
26.	<i>Escherichia coli</i>	O157:H7	AQ29-4	Bovine feces	82	+	+	colourless	+
27.	<i>Escherichia coli</i>	O157:H7	AA18-3	Bovine feces	80	+	+	colourless	+
28.	<i>Escherichia coli</i>	O157:H7	LS56	Selles	92	+	+	colourless	+
29.	<i>Escherichia coli</i>	O157:H7	A425TK	Feces	119	+	+	colourless	+
30.	<i>Escherichia coli</i>	O157:H7	A206RP	Feces	125	+	+	colourless	+
31.	<i>Escherichia coli</i>	O157:H7	A778EF	Feces	97	+	+	colourless	+
32.	<i>Escherichia coli</i>	O157:H7	MK41242	Ground beef	95	+	+	colourless	+
33.	<i>Escherichia coli</i>	O157:H7	AMK2608	Ground beef	51	+	+	colourless	+
34.	<i>Escherichia coli</i>	O157:H7	AMK1506	Ground beef	86	+	+	colourless	+
35.	<i>Escherichia coli</i>	O157:H7	AMK1311	Ground beef	100	+	+	colourless	+
36.	<i>Escherichia coli</i>	O157:H7	37006ID	Ground beef	91	+	+	colourless	+
37.	<i>Escherichia coli</i>	O157:H7	A1518ID	Ground beef	104	+	+	colourless	+
38.	<i>Escherichia coli</i>	O157:H7	A1512ID	Ground beef	96	+	+	colourless	+
39.	<i>Escherichia coli</i>	O157:H7	A1814ID	Ground beef	79	+	+	colourless	+
40.	<i>Escherichia coli</i>	O157:H7	A1989ID	Ground beef	77	+	+	colourless	+
41.	<i>Escherichia coli</i>	O157:H7	EF190	Feces	83	+	+	colourless	+
42.	<i>Escherichia coli</i>	O157:H7	Ad686	Environmental sample	5	+	+	colourless	+
43.	<i>Escherichia coli</i>	O157:H7	CIP103571 (ATCC 35150)	Clinic	74	+	+	colourless	+
44.	<i>Escherichia coli</i>	O157:H7	ATCC 43888	/	68	+	+	colourless	+
45.	<i>Escherichia coli</i>	O157:H7	Ad485	Ground beef	78	+	+	colourless	+
46.	<i>Escherichia coli</i>	O157:H7	Ad486	Ground beef	92	+	+	colourless	+
47.	<i>Escherichia coli</i>	O157:H7	Ad487	Ground beef	43	+	+	colourless	+
48.	<i>Escherichia coli</i>	O157:H7	Ad488	Ground beef	66	+	+	colourless	+
49.	<i>Escherichia coli</i>	O157:H7	Ad489	Ground beef	72	+	+	colourless	+
50.	<i>Escherichia coli</i>	O157:H7	ATCC 700728	/	109	+	+	colourless	+

NEGATIVE STRAINS									
Strain	Serotype	Reference	Origin	Inoculation rate CFU/225ml	PCR Result		Confirmations		
					MP MP media	MPE	CT SMAC		
							Aspect colonies (in French)	Latex O157:H7	
1.	<i>Escherichia coli</i>	O92:H33	JM221	Clinical isolate (Mexico)	5,7.10 ⁵	-	-	growth -	/
2.	<i>Escherichia coli</i>	O3:H2	38765	Clinical isolate Chile	5,0.10 ⁵	-	-	growth -	/
3.	<i>Escherichia coli</i>	O78:H11	H10407	ATCC 35401	4,9.10 ⁵	-	-	pink	/
4.	<i>Escherichia coli</i>	O6:H6	EDL1493		3,6.10 ⁵	-	-	pink	/
5.	<i>Escherichia coli</i>	O6:H10	ECOR10	Clinical isolate Sweden	7,6.10 ⁵	-	-	weak pink growth	/
6.	<i>Escherichia coli</i>	O111:H21	DEC6a	Clinical isolate USA	2,5.10 ⁵	-	-	growth -	/
7.	<i>Escherichia coli</i>	O86:H43	ECOR23	Animal (elephant USA)	3,7.10 ⁵	-	-	weak pink growth	/
8.	<i>Escherichia coli</i>	O26:H11	DEC9a	Clinical isolate USA	3,9.10 ⁵	-	-	growth -	/
9.	<i>Escherichia coli</i>	O111:H8	DEC8b	Clinical isolate USA	4,9.10 ⁵	-	-	pink	/
10.	<i>Escherichia coli</i>	O128:H2	DEC11a	Clinical isolate USA	8,0.10 ⁵	-	-	pink	/
11.	<i>Escherichia coli</i>	O111:H2	DEC12a	Clinical isolate USA	5,7.10 ⁵	-	-	growth -	/
12.	<i>Escherichia coli</i>	O128:H7	DEC13a	Clinical isolate USA	3,9.10 ⁵	-	-	growth -	/
13.	<i>Escherichia coli</i>	O78:K80:H12	TX-1	ATCC 43896	4,1.10 ⁵	-	-	weak pink growth	/
14.	<i>Escherichia coli</i>	O104:H21	ECOR26	Clinical isolate USA	7,0.10 ⁵	-	-	weak pink growth	/
15.	<i>Escherichia coli</i>	O157:H43	DEC7a	Animal (pork USA)	4,0.10 ⁵	-	-	weak pink growth	/
16.	<i>Escherichia coli</i>	O55:H7	DEC5d	Human Sri Lanka	4,2.10 ⁵	+(MP broth)	+(MP broth)	pink	/
					63	+(mTSB +novo)	+(mTSB +novo)	pink	/
17.	<i>Escherichia coli</i>	O44:H18	42	Clinical isolate Peru	7,6.10 ⁵	-	-	pink	/
18.	<i>Escherichia coli</i>	O127:H6	E2348/69	Clinical isolate UK	8,5.10 ⁵	-	-	incoloro	O157-
19.	<i>Escherichia coli</i>	O55:H6	DEC1a	Clinical isolate USA	4,5.10 ⁵	-	-	incoloro	O157-
20.	<i>Escherichia coli</i>	O18:K1:H7	RS218	Clinical isolate	4,7.10 ⁵	-	-	pink	/
21.	<i>Salmonella</i>	Landau	Ad499		2,9.10 ⁵	-	-	growth -	/
22.	<i>Salmonella</i>	Sternhauze	Ad500		3,8.10 ⁵	-	-	pale pink	/
23.	<i>Salmonella</i>	Urbana	Ad501		3,7.10 ⁵	-	-	weak pink growth	/
24.	<i>Salmonella</i>	Wayne	Ad502		3,0.10 ⁵	-	-	growth -	/
25.	<i>Hafnia alvei</i>		88	pastry	4,2.10 ⁵	-	-	growth -	/
26.	<i>Hafnia alvei</i>		167	sausage	3,2.10 ⁵	-	-	growth -	/
27.	<i>Citrobacter freundii</i>		25	vegetable	3,9.10 ⁵	-	-	growth -	/
28.	<i>Citrobacter freundii</i>		104	Ground beef	3,6.10 ⁵	-	-	growth -	/
29.	<i>Escherichia vulneris</i>		127	Raw milk	5,5.10 ⁵	-	-	growth -	/
30.	<i>Pantoea spp.</i>		134	Pork meat	8,5.10 ⁴	-	-	growth -	/
31.	<i>Escherichia coli</i>	O157	Ad524	Environmental sample	4,2.10 ⁵	-	-	pink	/
32.	<i>Escherichia coli</i>	O157	Ad525	Bovine feces	5,7.10 ⁵	-	-	pink	/
33.	<i>Escherichia coli</i>	O157	Ad526	Bovine feces	6,4.10 ⁵	-	-	pink	/
34.	<i>Escherichia coli</i>	O157	Ad527	Clinical isolate	4,3.10 ⁵	-	-	pink	/
35.	<i>Escherichia coli</i>	O157:H-	O1.12.903		109	-	-	weak pink growth	/
36.	<i>Escherichia coli</i>	O157:H-	O1.12.905		42	-	-	weak pink growth	/

Strains tested with the protocol applied for the inclusivity (MP broth 42°C)

Appendix 8 - Inter-laboratory study: results obtained by the collaborators and the expert laboratory

Laboratory **A**
Aerobic mesophilic flora 760/g

Sample N°	Reference method: ISO 16654				Alternative method: BAX® O157:H7 MP				Agreement
	IMS 24H		Confirmation result	Final result	PCR result	CT SMAC	Latex O157:H7	Final result	
	CT SMAC	O157:H7 ID							
A3	-	-	/	-	-	/	/	-	NA
A8	-	-	/	-	-	/	/	-	NA
A9	-	-	/	-	-	/	/	-	NA
A12	-	-	/	-	-	/	/	-	NA
A15	-	-	/	-	-	/	/	-	NA
A18	-	-	/	-	-	/	/	-	NA
A20	-	-	/	-	-	/	/	-	NA
A21	-	-	/	-	-	/	/	-	NA
A1	+	+	+	+	+	+	+	+	PA
A4	+	+	+	+	+	+	+	+	PA
A7	+	+	+	+	+	+	+	+	PA
A10	+	+	+	+	+	+	+	+	PA
A11	+	+	+	+	+	+	+	+	PA
A13	+	+	+	+	+	+	+	+	PA
A17	+	+	+	+	+	+	+	+	PA
A24	+	+	+	+	+	+	+	+	PA
A2	+	+	+	+	+	+	+	+	PA
A5	+	+	+	+	+	+	+	+	PA
A6	+	+	+	+	+	+	+	+	PA
A14	+	+	+	+	+	+	+	+	PA
A16	+	+	+	+	+	+	+	+	PA
A19	+	+	+	+	+	+	+	+	PA
A22	+	+	+	+	+	+	+	+	PA
A23	+	+	+	+	+	+	+	+	PA

Laboratory **B**
Aerobic mesophilic flora 360/g

Sample N°	Reference method: ISO 16654				Alternative method: BAX® O157:H7 MP				Agreement
	IMS 24H		Confirmation result	Final result	PCR result	CT SMAC	Latex O157:H7	Final result	
	CT SMAC	O157:H7 ID							
B3	-	-	/	-	-	/	/	-	NA
B8	-	-	/	-	-	/	/	-	NA
B9	-	-	/	-	-	/	/	-	NA
B12	-	-	/	-	-	/	/	-	NA
B15	-	-	/	-	-	/	/	-	NA
B18	-	-	/	-	-	/	/	-	NA
B20	-	-	/	-	-	/	/	-	NA
B21	-	-	/	-	-	/	/	-	NA
B1	+	+	+	+	+	+	+	+	PA
B4	-	-	/	-	-	/	/	-	NA
B7	-	-	/	-	-	/	/	-	NA
B10	+	+	+	+	+	+	+	+	PA
B11	+	+	+	+	+	+	+	+	PA
B13	+	+	+	+	+	+	+	+	PA
B17	-	-	/	-	-	/	/	-	NA
B24	+	+	+	+	+	+	+	+	PA
B2	+	+	+	+	+	+	+	+	PA
B5	+	+	+	+	+	+	+	+	PA
B6	+	+	+	+	+	+	+	+	PA
B14	+	+	+	+	+	+	+	+	PA
B16	+	+	+	+	+	+	+	+	PA
B19	+	+	+	+	+	+	+	+	PA
B22	+	+	+	+	+	+	+	+	PA
B23	+	+	+	+	+	+	+	+	PA

Laboratory **C**
Aerobic mesophilic flora 2000/g

Sample N°	Reference method: ISO 16654				Alternative method: BAX® O157:H7 MP				Agreement
	IMS 24H		Confirmation result	Final result	PCR result	CT SMAC	Latex O157:H7	Final result	
	CT SMAC	O157:H7 ID							
C3	-	-	/	-	-	/	/	-	NA
C8	-	-	/	-	-	/	/	-	NA
C9	-	-	/	-	-	/	/	-	NA
C12	-	-	/	-	-	/	/	-	NA
C15	-	-	/	-	-	/	/	-	NA
C18	-	-	/	-	-	/	/	-	NA
C20	-	-	/	-	-	/	/	-	NA
C21	-	-	/	-	-	/	/	-	NA
C1	+	+	+	+	+	+	+	+	PA
C4	+	+	+	+	+	+	+	+	PA
C7	+	+	+	+	+	+	+	+	PA
C10	+	+	+	+	+	+	+	+	PA
C11	+	+	+	+	+	+	+	+	PA
C13	+	+	+	+	+	+	+	+	PA
C17	+	+	+	+	+	+	+	+	PA
C24	+	+	+	+	+	+	+	+	PA
C2	+	+	+	+	+	+	+	+	PA
C5	+	+	+	+	+	+	+	+	PA
C6	+	+	+	+	+	+	+	+	PA
C14	+	+	+	+	+	+	+	+	PA
C16	+	+	+	+	+	+	+	+	PA
C19	+	+	+	+	+	+	+	+	PA
C22	+	+	+	+	+	+	+	+	PA
C23	+	+	+	+	+	+	+	+	PA

Laboratory **D**
Aerobic mesophilic flora 2300/g

Sample N°	Reference method: ISO 16654				Alternative method: BAX® O157:H7 MP				Agreement
	IMS 24H		Confirmation result	Final result	PCR result	CT SMAC	Latex O157:H7	Final result	
	CT SMAC	O157:H7 ID							
D3	-	-	/	-	-	/	/	-	NA
D8	-	-	/	-	-	/	/	-	NA
D9	-	-	/	-	-	/	/	-	NA
D12	-	-	/	-	-	/	/	-	NA
D15	-	-	/	-	-	/	/	-	NA
D18	-	-	/	-	-	/	/	-	NA
D20	-	-	/	-	-	/	/	-	NA
D21	-	-	/	-	-	/	/	-	NA
D1	+	+	+	+	+	+	+	+	PA
D4	+	+	+	+	+	+	+	+	PA
D7	+	+	+	+	+	+	+	+	PA
D10	+	+	+	+	+	+	+	+	PA
D11	+	+	+	+	+	+	+	+	PA
D13	+	+	+	+	+	+	+	+	PA
D17	+	+	+	+	+	+	+	+	PA
D24	+	+	+	+	+	+	+	+	PA
D2	+	+	+	+	+	+	+	+	PA
D5	+	+	+	+	+	+	+	+	PA
D6	+	+	+	+	+	+	+	+	PA
D14	+	+	+	+	+	+	+	+	PA
D16	+	+	+	+	+	+	+	+	PA
D19	+	+	+	+	+	+	+	+	PA
D22	+	+	+	+	+	+	+	+	PA
D23	+	+	+	+	+	+	+	+	PA

Laboratory **E**
Aerobic mesophilic flora 1100/g

Sample N°	Reference method: ISO 16654				Alternative method: BAX® O157:H7 MP				Agreement
	IMS 24H		Confirmation result	Final result	PCR result	CT SMAC	Latex O157:H7	Final result	
	CT SMAC	O157:H7 ID							
E3	-	-	/	-	-	/	/	-	NA
E8	-	-	/	-	-	/	/	-	NA
E9	-	-	/	-	-	/	/	-	NA
E12	-	-	/	-	-	/	/	-	NA
E15	-	-	/	-	-	/	/	-	NA
E18	-	-	/	-	-	/	/	-	NA
E20	-	-	/	-	-	/	/	-	NA
E21	-	-	/	-	-	/	/	-	NA
E1	+	+	+	+	+	+	+	+	PA
E4	+	+	+	+	+	+	+	+	PA
E7	+	+	+	+	+	+	+	+	PA
E10	+	+	+	+	+	+	+	+	PA
E11	+	+	+	+	+	+	+	+	PA
E13	+	+	+	+	+	+	+	+	PA
E17	+	+	+	+	+	+	+	+	PA
E24	+	+	+	+	+	+	+	+	PA
E2	+	+	+	+	+	+	+	+	PA
E5	+	+	+	+	+	+	+	+	PA
E6	+	+	+	+	+	+	+	+	PA
E14	+	+	+	+	+	+	+	+	PA
E16	+	+	+	+	+	+	+	+	PA
E19	+	+	+	+	+	+	+	+	PA
E22	+	+	+	+	+	+	+	+	PA
E23	+	+	+	+	+	+	+	+	PA

Laboratory F
Aerobic mesophilic flora 3300/g

SampleN°	Reference method: ISO 16654				Alternative method: BAX® O157:H7 MP				Agrrement
	IMS 24H		Confirmation result	Final result	PCR result	CT SMAC	Latex O157:H7	Final result	
	CT SMAC	O157:H7 ID							
F3	-	-	/	-	-	/	/	-	NA
F8	-	-	/	-	-	/	/	-	NA
F9	-	-	/	-	-	/	/	-	NA
F12	-	-	/	-	-	/	/	-	NA
F15	-	-	/	-	-	/	/	-	NA
F18	-	-	/	-	-	/	/	-	NA
F20	-	-	/	-	-	/	/	-	NA
F21	-	-	/	-	-	/	/	-	NA
F1	+	+	+	+	+	+	+	+	PA
F4	+	+	+	+	+	+	+	+	PA
F7	+	+	+	+	+	+	+	+	PA
F10	+	+	+	+	+	+	+	+	PA
F11	+	+	+	+	+	+	+	+	PA
F13	+	+	+	+	+	+	+	+	PA
F17	+	+	+	+	+	+	+	+	PA
F24	+	+	+	+	+	+	+	+	PA
F2	+	+	+	+	+	+	+	+	PA
F5	+	+	+	+	+	+	+	+	PA
F6	+	+	+	+	+	+	+	+	PA
F14	+	+	+	+	+	+	+	+	PA
F16	+	+	+	+	+	+	+	+	PA
F19	+	+	+	+	+	+	+	+	PA
F22	+	+	+	+	+	+	+	+	PA
F23	+	+	+	+	+	+	+	+	PA

Laboratory **G**
Aerobic mesophilic flora 5400/g

Sample N°	Reference method: ISO 16654				Alternative method: BAX® O157:H7 MP				Agreement
	IMS 24H		Confirmation result	Final result	PCR result	CT SMAC	Latex O157:H7	Final result	
	CT SMAC	O157:H7 ID							
G3	+(1)	+(1)	+	+	-	/	/	-	ND
G8	+(1)	+(1)	+	+	-	/	/	-	ND
G9	+(1)	+(1)	+	+	-	/	/	-	ND
G12	+(1)	+(1)	+	+	-	/	/	-	ND
G15	+(1)	+(1)	+	+	-	/	/	-	ND
G18	+(1)	+(1)	+	+	-	/	/	-	ND
G20	+(1)	+(1)	+	+	-	/	/	-	ND
G21	+(1)	+(1)	+	+	-	/	/	-	ND
G1	+	+	+	+	+	+	+	+	PA
G4	+	+	+	+	+	+	+	+	PA
G7	+	+	+	+	+	+	+	+	PA
G10	+	+	+	+	+	+	+	+	PA
G11	+	+	+	+	+	+	+	+	PA
G13	+	+	+	+	+	+	+	+	PA
G17	+	+	+	+	+	+	+	+	PA
G24	+	+	+	+	+	+	+	+	PA
G2	+	+	+	+	+	+	+	+	PA
G5	+	+	+	+	+	+	+	+	PA
G6	+	+	+	+	+	+	+	+	PA
G14	+	+	+	+	+	+	+	+	PA
G16	+	+	+	+	+	+	+	+	PA
G19	+	+	+	+	+	+	+	+	PA
G22	+	+	+	+	+	+	+	+	PA
G23	+	+	+	+	+	+	+	+	PA

(1) Presence of a few characteristic colonies

Laboratory I
Aerobic mesophilic flora 780/g

Sample N°	Reference method: ISO 16654				Alternative method: BAX® O157:H7 MP				Agreement
	IMS 24H		Confirmation result	Final result	PCR result	CT SMAC	Latex O157:H7	Final result	
	CT SMAC	O157:H7 ID							
I3	+	+	+(H7-)	+	-	/	/	-	ND
I8	+	-	-	-	-	/	/	-	NA
I9	-	-	/	-	-	/	/	-	NA
I12	-	-	/	-	-	/	/	-	NA
I15	-	-	/	-	-	/	/	-	NA
I18	+	-	-	-	-	/	/	-	NA
I20	-	-	/	-	-	/	/	-	NA
I21	-	-	/	-	-	/	/	-	NA
I1	+	+	+(H7-)	+	+	+	+(H7-)	+	PA
I4	+	+	+(H7-)	+	+	+	+(H7-)	+	PA
I7	+	+	+(H7-)	+	+	+	+(H7-)	+	PA
I10	+	+	+(H7-)	+	+	+	+(H7-)	+	PA
I11	+	+	+(H7-)	+	+	+	+(H7-)	+	PA
I13	+	+	+(H7-)	+	+	+	+(H7-)	+	PA
I17	+	+	+(H7-)	+	+	+	+(H7-)	+	PA
I24	+	+	+(H7-)	+	+	+	+(H7-)	+	PA
I2	+	+	+(H7-)	+	+	+	+(H7-)	+	PA
I5	+	+	+(H7-)	+	+	+	+(H7-)	+	PA
I6	+	+	+(H7-)	+	+	+	+(H7-)	+	PA
I14	+	+	+(H7-)	+	+	+	+(H7-)	+	PA
I16	+	+	+(H7-)	+	+	+	+(H7-)	+	PA
I19	+	+	+(H7-)	+	+	+	+(H7-)	+	PA
I22	+	+	+(H7-)	+	+	+	+(H7-)	+	PA
I23	+	+	+(H7-)	+	+	+	+(H7-)	+	PA

Laboratory
Aerobic mesophilic flora

J
220/g

SampleN°	Reference method: ISO 16654				Alternative method: BAX® O157:H7 MP				Agreement
	IMS 24H		Confirmation result	Final result	PCR result	CT SMAC	Latex O157:H7	Final result	
	CT SMAC	O157:H7 ID							
J3	-	-	/	-	-	/	/	-	NA
J8	+	+	-	-	-	/	/	-	NA
J9	-	-	/	-	-	/	/	-	NA
J12	+	+	-	-	-	/	/	-	NA
J15	+	+	-	-	-	/	/	-	NA
J18	-	-	/	-	-	/	/	-	NA
J20	-	-	/	-	-	/	/	-	NA
J21	-	-	/	-	-	/	/	-	NA
J1	+	+	+	+	+	+	+	+	PA
J4	+	+	+	+	+	+	+	+	PA
J7	+	+	+	+	+	+	+	+	PA
J10	+	+	+	+	+	+	+	+	PA
J11	+	+	+	+	+	+	+	+	PA
J13	+	+	+	+	+	+	+	+	PA
J17	+	+	+	+	+	+	+	+	PA
J24	+	+	+	+	+	+	+	+	PA
J2	+	+	+	+	+	+	+	+	PA
J5	+	+	+	+	+	+	+	+	PA
J6	+	+	+	+	+	+	+	+	PA
J14	+	+	+	+	+	+	+	+	PA
J16	+	+	+	+	+	+	+	+	PA
J19	+	+	+	+	+	+	+	+	PA
J22	+	+	+	+	+	+	+	+	PA
J23	+	+	+	+	+	+	+	+	PA

Laboratory
Aerobic mesophilic flora

K
2800/g

SampleN°	Reference method: ISO 16654				Alternative method: BAX® O157:H7 MP				Agreement
	IMS 24H		Confirmation result	Final result	PCR result	CT SMAC	Latex O157:H7	Final result	
	CT SMAC	O157:H7 ID							
K3	-	-	/	-	-	/	/	-	NA
K8	+	+	+	+	+	+	+	+	PA
K9	-	-	/	-	-	/	/	-	NA
K12	-	-	/	-	-	/	/	-	NA
K15	-	-	/	-	-	/	/	-	NA
K18	-	-	/	-	-	/	/	-	NA
K20	-	-	/	-	-	/	/	-	NA
K21	-	-	/	-	-	/	/	-	NA
K1	+	+	+	+	+	+	+	+	PA
K4	+	+	+	+	+	+	+	+	PA
K7	+	+	+	+	+	+	+	+	PA
K10	-	-	/	-	-	/	/	-	NA
K11	+	+	+	+	+	+	+	+	PA
K13	+	+	+	+	+	+	+	+	PA
K17	+	+	+	+	+	+	+	+	PA
K24	+	+	+	+	+	+	+	+	PA
K2	+	+	+	+	+	+	+	+	PA
K5	+	+	+	+	+	+	+	+	PA
K6	+	+	+	+	+	+	+	+	PA
K14	+	+	+	+	+	+	+	+	PA
K16	+	+	+	+	+	+	+	+	PA
K19	+	+	+	+	+	+	+	+	PA
K22	+	+	+	+	+	+	+	+	PA
K23	+	+	+	+	+	+	+	+	PA

Laboratory
Aerobic mesophilic flora

L
3000/g

SampleN°	Reference method: ISO 16654				Alternative method: BAX® O157:H7 MP				Agreement
	IMS 24H		Confirmation result	Final result	PCR result	CT SMAC	Latex O157:H7	Final result	
	CT SMAC	O157:H7 ID							
L3	-	-	/	-	-	/	/	-	NA
L8	-	-	/	-	-	/	/	-	NA
L9	-	-	/	-	-	/	/	-	NA
L12	-	-	/	-	-	/	/	-	NA
L15	-	-	/	-	-	/	/	-	NA
L18	-	-	/	-	-	/	/	-	NA
L20	-	-	/	-	-	/	/	-	NA
L21	-	-	/	-	-	/	/	-	NA
L1	+	+	+	+	+	+	+	+	PA
L4	+	+	+	+	+	+	+	+	PA
L7	+	+	+	+	+	+	+	+	PA
L10	+	+	+	+	+	+	+	+	PA
L11	+	+	+	+	+	+	+	+	PA
L13	+	+	+	+	+	+	+	+	PA
L17	+	+	+	+	+	+	+	+	PA
L24	+	+	+	+	+	+	+	+	PA
L2	+	+	+	+	+	+	+	+	PA
L4	+	+	+	+	+	+	+	+	PA
L6	+	+	+	+	+	+	+	+	PA
L14	+	+	+	+	+	+	+	+	PA
L16	+	+	+	+	+	+	+	+	PA
L19	+	+	+	+	+	+	+	+	PA
L22	+	+	+	+	+	+	+	+	PA
L23	+	+	+	+	+	+	+	+	PA

Laboratory
Aerobic mesophilic flora

M
2500/g

SampleN°	Reference method: ISO 16654				Alternative method: BAX® O157:H7 MP				Agreement
	IMS 24H		Confirmation result	Final result	PCR result	CT SMAC	Latex O157:H7	Final result	
	CT SMAC	O157:H7 ID							
M3	-	-	-	-	-	/	/	-	NA
M8	+	-	-	-	-	/	/	-	NA
M9	-	-	-	-	-	/	/	-	NA
M12	+	-	-	-	-	/	/	-	NA
M15	-	-	-	-	-	/	/	-	NA
M18	+	-	-	-	-	/	/	-	NA
M20	+	-	-	-	-	/	/	-	NA
M21	-	-	-	-	-	/	/	-	NA
M1	+	+	+	+	+	+	+	+	PA
M4	+	+	+	+	+	+	+	+	PA
M7	+	+	+	+	+	+	+	+	PA
M10	+	+	+	+	+	+	+	+	PA
M11	+	+	+	+	+	+	+	+	PA
M13	+	+	+	+	+	+	+	+	PA
M17	+	+	+	+	+	+	+	+	PA
M24	+	+	+	+	+	+	+	+	PA
M2	+	+	+	+	+	+	+	+	PA
M5	+	+	+	+	+	+	+	+	PA
M6	+	+	+	+	+	+	+	+	PA
M14	+	+	+	+	+	+	+	+	PA
M16	+	+	+	+	+	+	+	+	PA
M19	+	+	+	+	+	+	+	+	PA
M22	+	+	+	+	+	+	+	+	PA
M23	+	+	+	+	+	+	+	+	PA

Laboratory
Aerobic mesophilic flora

N
1900/g

SampleN°	Reference method: ISO 16654				Alternative method: BAX® O157:H7 MP				Agreement
	IMS 24H		Confirmation result	Final result	PCR result	CT SMAC	Latex O157:H7	Final result	
	CT SMAC	O157:H7 ID							
N3	-	-	/	-	-	/	/	-	NA
N8	-	-	/	-	-	/	/	-	NA
N9	-	-	/	-	-	/	/	-	NA
N12	-	-	/	-	-	/	/	-	NA
N15	-	-	/	-	-	/	/	-	NA
N18	-	-	/	-	-	/	/	-	NA
N20	-	-	/	-	-	/	/	-	NA
N21	-	-	/	-	-	/	/	-	NA
N1	+	+	+	+	+	+	+	+	PA
N4	+	+	+	+	+	+	+	+	PA
N7	+	+	+	+	+	+	+	+	PA
N10	+	+	+	+	+	+	+	+	PA
N11	+	+	+	+	+	+	+	+	PA
N13	+	+	+	+	+	+	+	+	PA
N17	+	+	+	+	+	+	+	+	PA
N24	+	+	+	+	+	+	+	+	PA
N2	+	+	+	+	+	+	+	+	PA
N5	+	+	+	+	+	+	+	+	PA
N6	+	+	+	+	+	+	+	+	PA
N14	+	+	+	+	+	+	+	+	PA
N16	+	+	+	+	+	+	+	+	PA
N19	+	+	+	+	+	+	+	+	PA
N22	+	+	+	+	+	+	+	+	PA
N23	+	+	+	+	+	+	+	+	PA

Laboratory
Aerobic mesophilic flora

ADRIA
3000/g

Sample N°	Reference method: ISO 16654*				Alternative method: BAX® O157:H7 MP				Agreement
	IMS 24H		Confirmation result	Final result	PCR result	CT SMAC	Latex O157:H7	Final result	
	CT SMAC	O157:H7 ID							
P3	-	-	/	-	-	/	/	-	NA
P8	-	-	/	-	-	/	/	-	NA
P9	-	-	/	-	-	/	/	-	NA
P12	-	-	/	-	-	/	/	-	NA
P15	-	-	/	-	-	/	/	-	NA
P18	-	-	/	-	-	/	/	-	NA
P20	-	-	/	-	-	/	/	-	NA
P21	-	-	/	-	-	/	/	-	NA
P1	+	+	+	+	+	+	+	+	PA
P4	+	+	+	+	+	+	+	+	PA
P7	+	+	+	+	+	+	+	+	PA
P10	+	+	+	+	+	+	+	+	PA
P11	+	+	+	+	+	+	+	+	PA
P13	+	+	+	+	+	+	+	+	PA
P17	+	+	+	+	+	+	+	+	PA
P24	+	+	+	+	+	+	+	+	PA
P2	+	+	+	+	+	+	+	+	PA
P5	+	+	+	+	+	+	+	+	PA
P6	+	+	+	+	+	+	+	+	PA
P14	+	+	+	+	+	+	+	+	PA
P16	+	+	+	+	+	+	+	+	PA
P19	+	+	+	+	+	+	+	+	PA
P22	+	+	+	+	+	+	+	+	PA
P23	+	+	+	+	+	+	+	+	PA

* Analyses performed according to the COFRAC accreditation