Inovalys Tours

bioMérieux

NF VALIDATION - Validation of alternative method of analysis
Application to food microbiology

Summary Report

Study conducted according to EN ISO 16140-2 : 2016

« ALOA® ONE DAY »
AES 10/03-09/00
for the detection of *Listeria monocytogenes* in human food products and environmental samples

Qualitative method

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This report consists of 134 pages, including 12 Appendices.
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SUMMARY

Preamble

Validation protocol :

ISO 16140-2 (September 2016): Microbiology of the food chain – Method validation - Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.

AFNOR Technical Rules (PR Revision 7).

Alternative method:

ALOA® ONE DAY, certificate n°AES 10/03-09/00

Reference method :

ISO 11290-1 (May 2017)

Scope:

All human food products and food production environmental samples

Certification organism:

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

1. Introduction

The ALOA® / L. Monodisk method was validated by the Microbiology Technical Board of AFNOR Certification in September 2000 and was registered under the number 10/3-09/00. The different validation steps are summarized in the following Table:

Date	Etude	Suject	Standards
2000	Validation	- Validation of ALOA®/L. MONODISK method	EN ISO 11290-1 :1996
2002	Extension	- Replacement of ALOA/L. MONODISK method by ALOA® One Day method for detection of *Listeria monocytogenes*	
2004	Renewal	- Renewal without modification	
2005	Renewal Extension	- Addition of environmental samples, - Taken into account ISO 16140 :2003 standard (comparative study only) - Taken into account amendment A1 of EN 11290-1 standard	EN ISO 11290-1/A1 EN ISO 16140 :2003
2006	Extension	- Inter-laboratory study performed according to me ISO 16140 :2003 standard, - New confirmation protocol : ALOA® Confirmation	
2008	Renewal	- Renewal without modification	
2010	Extension	- Extension for detection of *Listeria* spp, - Isolation of 0,1 mL or spreading of 0,1mL, - Two new confirmation protocols: streaking on Palcam agar and immunochromatographic assay « *Listeria species* Confirmation Strip »	
2011	Extension	- Storage of half Fraser broth for 72h at 2-8°C, - Confirmation with RAPIDEC® mono, - Confirmation with API® *Listeria* and VIDAS® LMO2 test (recovery of previous validation data obtained with the OAA method)	
2012	Renewal	- Renewal without modification	
2013	Extension	- New confirmation protocol: « FAST Rhamnose »	
2015	Extension	- Extension of the agar incubation range to 22-24 hours for the detection of *Listeria monocytogenes* (range tested during initial validations in 2000, 2002 and 2005)	
2016	Renewal	- Renewal without modification, - Exclusion of raw ewe milk dairy products for use of ALOA® Confirmation	
2019	Renewal	- Renewal taking into account the specific requirements of ISO 16140-2:2016 and AFNOR validation V6	EN ISO 11290-1:2017 EN ISO 16140-2:2016
2023	Extension	- New protocol with Listeria Boost Broth (enrichment 18h) for all food products categories and environmental samples.	

2. Protocols

2.1. Alternative method

2.1.1. Principle of the alternative method

The ALOA® agar medium is a chromogenic medium enabling the detection of all *Listeria* strains by revealing all beta-glucosidase activity (round turquoise-blue colonies with regular edges) with the differentiation of *Listeria monocytogenes* and *Listeria ivanovii* through the formation of an evident halo of precipitation from the phospholipids cleaved by the specific phospholipase.

2.1.2. Protocol of the alternative method

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

The method is based on a preliminary phase of enrichment of the sample, followed by spreading or isolation on ALOA® agar.

2 enrichment protocols are available:

- **Protocol** ① (already validated): dilution to 1:10 in half-Fraser broth, incubation for 24h± 2h at 30°C ± 1°C
- **Protocol** ② (extension study in 2023): Dilution to 1:6 in Listeria Boost Broth, incubation for 21h±3h at 30°C +/- 1°C

It is possible to store the enrichment broth for 72 hours at 5°C ± 3°C prior to inoculation.

After incubation of the agar media for 22 to 48 hours at 37°C ± 1°C, *Listeria monocytogenes* form blue to blue-green colonies surrounded by an opaque halo. *Listeria* strains other than *Listeria monocytogenes* and *ivanovii* form round, regular blue to blue-green colonies without an opaque halo. *Listeria ivanovii* strains give blue to blue-green colonies, round, regular with or without an opaque halo.

In accordance with AFNOR Certification and manufacturer requirements, characteristic colonies must be subjected to confirmation tests:

For characteristic colonies of *Listeria monocytogenes* (blue to blue-green colonies surrounded by an opaque halo):
1- confirmation of a positive colony according to conventional tests using standardized methods, including a purification stage,
2- confirmation according to the ALOA® Confirmation protocol,
3- confirmation according to the VIDAS LMO2 protocol,
4- confirmation with an API Listeria test strip,
5- confirmation with a Rapidec L.mono test strip,
6- Fast Rhamnose test,
7- by any other ISO 16140-2 certified method of which the principle is different from « ALOA® One Day » method. Both methods must have a common step.

2.1.3. Scope

All human food products and food production environmental samples.

2.2. Reference method

The reference method was the ISO 11290-1 (May 2017): Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and of *Listeria spp.* - Part 1: Detection method".
The workflow of the method is set out in appendix 2.

2.3. Study design

For protocol ①, the study is a paired study design as the reference and the alternative methods have the same enrichment procedure.
For protocol ②, the study is an unpaired study design as the reference and the alternative methods have different enrichment procedures.

3. Initial validation and extension studies: results

3.1. Method comparison study

3.1.1. Sensitivity study

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

3.1.1.1. Number and nature of samples

In the previous validations, 799 samples were analyzed with protocol ①, providing 278 positive samples and 521 negative samples.

During 2023 extension study, 445 samples were tested with protocol ②, providing 208 positive and 237 negative results.

Combining the different studies, 1244 samples were analyzed, 486 positive samples and 758 negative samples.

The repartition of samples, per category and type is presented in table 1 (protocol ①) et table 2 (protocol ②).

Table 1: number and nature of samples (*positive with at least one of the methods) – Protocol ①

Category	Type		Protocol	Positive samples*	Negative samples	Total
Meat products	M1	Raw meat (unfroaen, frozen)	①	40	50	90
	M2	Processed products		8	13	21
	M3	Delicatessen (raw, cooked)		32	34	66
	Total Meat products ①			80	97	177
Dairy products	D1	Raw milk	①	21	20	41
	D2	Cheeses (raw and pasteurized milk)		9	36	45
	D3	Milky dessert		9	25	34
	Total Dairy products ①			39	81	120
Seafood products	S1	Raw (fresh, frozen)	①	20	37	57
	S2	Smoked, marinated products		16	52	68
	S3	Processed products		10	10	20
	Total Seafood products ①			46	99	145
Vegetables	V1	Raw (fresh, frozen)	①	10	44	54
	V2	Green vegetable		11	22	33
	V3	Processed vegetal products		10	25	35
	Total Vegetables ①			31	91	122
Composite foods	C1	Ready-to-eat foods	①	15	21	36
	C2	Ready-to-reheat foods		20	24	44
	C3	Pastries, egg products		10	12	22
	Total Composite foods ①			45	57	102
Environmental samples	E1	Sponges and swabs	①	15	63	78
	E2	Dusts and residues		10	10	20
	E3	Process water		12	23	35
	Total Environmental samples ①			37	96	133
Total all categories protocol ①				278	521	799

Table 2: number and nature of samples (*positive with at least one of the methods) – Protocol ②

Category	Type		Protocol	Positive samples*	Negative samples	Total
Meat products	M1	Raw meat (fresh, frozen)	②	7	13	20
	M2	Processed products		10	10	20
	M3	Delicatessen (raw, cooked)		20	25	45
	Total Meat products ②			37	48	85
Dairy products	D1	Raw milk	②	11	12	23
	D2	Cheeses (raw and pasteurized milk)		13	10	23
	D3	Milky dessert		9	14	23
	Total Dairy products ②			33	36	69
Seafood products	S1	Raw (fresh, frozen)	②	10	11	21
	S2	Smoked, marinated products		9	11	20
	S3	Processed products		11	11	22
	Total Seafood products ②			30	33	63
Vegetables	V1	Raw (fresh, frozen)	②	9	12	21
	V2	Green vegetable		12	10	22
	V3	Processed vegetal products		14	15	29
	Total Vegetables ②			35	37	72
Composite foods	C1	Ready-to-eat	②	10	17	27
	C2	Ready-to-reheat		16	11	27
	C3	Pastries, egg products		14	10	24
	Total Composite foods ②			40	38	78
Environmental samples	E1	Sponges and swabs	②	14	13	27
	E2	Dusts and residues		7	13	20
	E3	Process water		12	19	31
	Total Environmental samples ②			33	45	78
Total protocol ②				208	237	445

3.1.1.2. Artificial contamination of samples

Artificial contaminations were performed using seeding or spiking protocol. No more than six positive results were obtained using the same strain.

Considering all the categories of the application scope and all protocols, 486 samples gave a positive result by at least one of the methods and **50.6 %** of them were naturally contaminated.

The detail of the artificial contaminations is in appendix 3 and the repartition of the positive samples per contamination level is given in tables 3 and 4.

Table 3: Repartition of the positive samples (per protocol)

	Naturally contaminated	Artificially contaminated						Total
		Seeding (CFU/sample)			Spiking (CFU/sample)			
		≤3	3<x ≤10	10<x ≤30	≤5	5<x ≤10	10<x ≤30	
Nber of positive samples ①	173	43	9	3	21	25	4	278
% protocol ①	62.0	15.8	3.2	1.1	7.5	9.0	1.4	100
Nber of positive samples ②	73	108	8	0	14	5	0	208
% protocol ②	35.1	51.9	3.9	0.0	6.7	2.4	0.0	100

Table 4 : Repartition of the positive samples (all protocols)

	Naturally contaminated	Artificially contaminated						Total
		Seeding			Spiking			
		≤3	3<x ≤10	10<x ≤30	≤5	5<x ≤10	10<x ≤30	
Number of positive samples	246	151	17	3	35	30	4	486
%	50.6	31.1	3.5	0.6	7.2	6.2	0.8	100%

3.1.1.3. Protocols applied

- Study performed in 2005

  - Sample diluted 1/10 in half-Fraser and incubation for 24 hours +/- 2 hours at 30°C.
  - Surface spreading of 0.1mL on ALOA®.
  - Incubation at 37±1°C for 22 hours and 48hours.
  - Confirmation: 1 to 5 colonies with the standard assays.

- Study performed in 2010

  - Sample diluted 1/10 in half-Fraser and incubation for 24 hours +/- 2 hours at 30°C.
  - Surface isolation of 0.1mL on ALOA®.
  - Incubation at 37±1°C for 24 hours,
  - Storage of ALOA® for 48h à 2-8°C.
  - Confirmation by:
    - Standard assays
    - ALOA Confirmation

- Study performed in 2016

  - Sample diluted 1/10 in half-Fraser and incubation for 22 hours 30°C.
  - Surface isolation of 0.1mL on ALOA®.
  - Incubation at 37±1°C for 22 hours and 48 hours when needed,
  - Storage of positive broths for 72h at 2-8°C and storage of ALOA® for 48h at 2-8°C.
  - Confirmation by:
    - Standard assays
    - API Listeria
    - VIDAS LMO2
    - ALOA CONFIRMATION
    - Rapidec L. mono
    - Fast Rhamnose

- Study performed in 2019

  - Sample diluted 1/10 in half-Fraser and incubation for 22 hours 30°C.
  - Surface isolation of 0.1mL on ALOA® (old and new formulations).
  - Incubation at 37±1°C for 22 hours and 48 hours,
  - Storage of positive broths for 72h at 2-8°C and storage of ALOA® for 48h at 2-8°C.

  - Confirmation by:
    - Standard assays
    - API Listeria
    - VIDAS LMO2

In addition, all negative broths of the alternative method were transferred into the Fraser broth of the reference method (0,1ml), incubated for 24h ± 2h at 37 ± 1°C, and then isolated on PALCAM and ALOA®.

- Study performed in 2023

  - Sample diluted 1/6 in **Listeria Boost Broth** and incubation for 18 hours at 30°C.
  - Surface isolation of 0.1mL on ALOA®
  - Incubation at 37±1°C for 22 hours and 48 hours,
  - Storage of positive broths for 72h at 2-8°C and storage of ALOA® for 48h at 2-8°C.
  - Confirmation by :
    - API Listeria strip
    - ALOA Confirmation

In addition, all negative broths of the alternative method were transferred into the Fraser broth of the reference method (0,1ml), incubated for 24h ± 2h at 37 ± 1°C, and then isolated on PALCAM and ALOA®.

3.1.1.4. Results

Raw data are shown in appendix 4 (protocol ①) and appendix 5 (protocol ②).
The results are given in the following tables 5 and 6 (protocol ①) and table 7 (protocol ②). For protocol ②**,** results are the same for reading 22h and reading 48h.

Table 5: summary of the confirmed positive results obtained with the alternative and the reference methods Protocol ① - reading 22h

Category	PA	NA	PD	ND	PPNA*	PPND*	TOTAL
Meat products	78	97	1	1	1	0	177
Dairy products	39	81	0	0	1	0	120
Seafood products	44	99	1	1	0	0	145
Vegetables	29	91	0	2	1	0	122
Composite foods	44	57	0	1	0	0	102
Environmental samples	37	96	0	0	0	0	133
Total protocol ① 22h	271	521	2	5	3	0	799

Table 6: summary of the confirmed positive results obtained with the alternative and the reference methods Protocol ① - reading 48h

Category	PA	NA	PD	ND	PPNA*	PPND*	TOTAL
Meat products	39	36	1	1	1	0	79
Dairy products	26	30	0	0	1	0	56
Seafood products	33	32	1	1	0	0	65
Vegetables	25	42	0	2	1	0	67
Composite foods	45	57	0	1	0	0	102
Environmental samples	19	41	0	0	0	0	60
Total protocol ① 48h	187	238	3	1	0	0	429

Table 7: summary of the confirmed positive results obtained with the alternative and the reference methods Protocol ② - reading 22h and 48h

Category	PA	NA	PD	ND	PPNA*	PPND*	TOTAL
Meat products	31	48	3	3	0	0	85
Dairy products	30	36	2	1	0	0	69
Seafood products	21	33	6	3	0	0	63
Vegetables	29	37	4	2	0	0	72
Composite foods	33	38	2	5	0	0	78
Environmental samples	26	45	2	5	0	0	78
Total protocol ② 22h and 48h	170	237	19	19	0	0	445

* : PPNA are already included in NA and PPND in ND

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

Results are shown in Tables 8 and 9 (protocol ①), and Table 10 (protocol ②).

Table 8: Calculation of relative trueness (RT), sensitivity (SE) and false positive ratio for the alternative method (FPR) – Protocol ① - Reading 22h

Category	Type	PA	NA	PD	ND	PPNA*	PPND*	TOTAL	SE alt %	SE réf %	RT %	FPR %
Meat products	M1	39	50	1	0	0	0	90	100,0%	97,5%	98,9%	0,0%
	M2	7	12	1	1	0	0	21	88,9%	88,9%	90,5%	0,0%
	M3	32	34	0	0	1	0	66	100,0%	100,0%	100,0%	2,9%
	Total Meat products	78	97	1	1	1	0	177	98,8%	98,8%	98,9%	1,0%
Dairy products	D1	21	20	0	0	1	0	41	100,0%	100,0%	100,0%	5,0%
	D2	9	36	0	0	0	0	45	100,0%	100,0%	100,0%	0,0%
	D3	9	25	0	0	0	0	34	100,0%	100,0%	100,0%	0,0%
	Total Dairy products	39	81	0	0	1	0	120	100,0%	100,0%	100,0%	1,2%
Seafood products	S1	18	37	1	1	0	0	57	95,0%	95,0%	96,5%	0,0%
	S2	16	52	0	0	0	0	68	100,0%	100,0%	100,0%	0,0%
	S3	10	10	0	0	0	0	20	100,0%	100,0%	100,0%	0,0%
	Total Seafood products	44	99	1	1	0	0	145	97,8%	97,8%	98,6%	0,0%
Vegetables	V1	10	44	0	0	1	0	54	100,0%	100,0%	100,0%	2,3%
	V2	11	22	0	0	0	0	33	100,0%	100,0%	100,0%	0,0%
	V3	10	25	0	0	0	0	35	100,0%	100,0%	100,0%	0,0%
	Total Vegetables	29	91	0	2	1	0	122	93,5%	100,0%	98,4%	1,1%
Composite foods	C1	15	21	0	0	0	0	36	100,0%	100,0%	100,0%	0,0%
	C2	20	24	0	0	0	0	44	100,0%	100,0%	100,0%	0,0%
	C3	9	12	0	1	0	0	22	90,0%	100,0%	95,5%	0,0%
	Total Composite foods	44	57	0	1	0	0	102	97,8%	100,0%	99,0%	0,0%
Environmental samples	E1	15	63	0	0	0	0	78	100,0%	100,0%	100,0%	0,0%
	E2	10	10	0	0	0	0	20	100,0%	100,0%	100,0%	0,0%
	E3	12	23	0	0	0	0	35	100,0%	100,0%	100,0%	0,0%
	Total Envir. samples	37	96	0	0	0	0	133	100,0%	100,0%	100,0%	0,0%
Total protocol ① 22h		271	521	2	5	3	0	799	98,2%	99,3%	99,1%	0,6%

Table 9: Calculation of relative trueness (RT), sensitivity (SE) and false positive ratio for the alternative method (FPR) – Protocol ① - Reading 48h

Category	Type	PA	NA	PD	ND	PPNA*	PPND*	TOTAL	SE alt %	SE réf %	RT %	FPR %
Meat products	M1	13	13	2	0	0	0	28	100,0%	86,7%	92,9%	0,0%
	M2	4	4	1	1	0	0	10	83,3%	83,3%	80,0%	0,0%
	M3	22	19	0	0	0	0	41	100,0%	100,0%	100,0%	0,0%
	Total Meat products	39	36	3	1	0	0	79	97,7%	93,0%	94,9%	0,0%
Dairy products	D1	13	7	0	0	0	0	20	100,0%	100,0%	100,0%	0,0%
	D2	7	16	0	0	0	0	23	100,0%	100,0%	100,0%	0,0%
	D3	6	7	0	0	0	0	13	100,0%	100,0%	100,0%	0,0%
	Total Dairy products	26	30	0	0	0	0	56	100,0%	100,0%	100,0%	0,0%
Seafood products	S1	9	4	0	0	0	0	13	100,0%	100,0%	100,0%	0,0%
	S2	15	23	0	0	0	0	38	100,0%	100,0%	100,0%	0,0%
	S3	9	5	0	0	0	0	14	100,0%	100,0%	100,0%	0,0%
	Total Seafood products	33	32	0	0	0	0	65	100,0%	100,0%	100,0%	0,0%
Vegetables	V1	8	15	0	0	0	0	23	100,0%	100,0%	100,0%	0,0%
	V2	11	22	0	0	0		33	100,0%	100,0%	100,0%	0,0%
	V3	6	5	0	0	0	0	11	100,0%	100,0%	100,0%	0,0%
	Total Vegetables	25	42	0	0	0	0	67	100,0%	100,0%	100,0%	0,0%
Composite foods	C1	15	21	0	0	0	0	36	100,0%	100,0%	100,0%	0,0%
	C2	20	24	0	0	0	0	44	100,0%	100,0%	100,0%	0,0%
	C3	10	12	0	0	0	0	22	100,0%	100,0%	100,0%	0,0%
	Total Composite foods	45	57	0	0	0	0	102	100,0%	100,0%	100,0%	0,0%
Environmental samples	E1	2	22	0	0	0	0	24	100,0%	100,0%	100,0%	0,0%
	E2	10	10	0	0	0	0	20	100,0%	100,0%	100,0%	0,0%
	E3	7	9	0	0	0	0	16	100,0%	100,0%	100,0%	0,0%
	Total Envir. samples	19	41	0	0	0	0	60	100,0%	100,0%	100,0%	0,0%
Total protocol ① 48h		187	238	3	1	0	0	429	99,5%	98,4%	99,1%	0,0%

Table 10: Calculation of relative trueness (RT), sensitivity (SE) and false positive ratio for the alternative method (FPR) – Protocol ② - Reading 22h and 48h

Category	Type		PA	NA	PD	ND	PPNA*	PPND*	TOTAL	SE alt %	SE réf %	RT %	FPR %
Meat products	M1	Raw meat	6	13	1	0	0	0	20	100,0%	85,7%	95,0%	0,0%
	M2	Catering dishes and processed products	9	10	1	0	0	0	20	100,0%	90,0%	95,0%	0,0%
	M3	Delicatessen	16	25	1	3	0	0	45	85,0%	95,0%	91,1%	0,0%
	Total Meat products		31	48	3	3	0	0	85	91,9%	91,9%	92,9%	0,0%
Dairy products	D1	Raw milk	11	12	0	0	0	0	23	100,0%	100,0%	100,0%	0,0%
	D2	Cheeses (raw and pasteurized milk)	12	10	1	0	0	0	23	100,0%	92,3%	95,7%	0,0%
	D3	Milky dessert	7	14	1	1	0	0	23	88,9%	88,9%	91,3%	0,0%
	Total Dairy products		30	36	2	1	0	0	69	97,0%	93,9%	95,7%	0,0%
Seafood products	S1	Raw (fresh, frozen)	7	11	2	1	0	0	21	90,0%	80,0%	85,7%	0,0%
	S2	Smoked, marinated products	6	11	2	1	0	0	20	88,9%	77,8%	85,0%	0,0%
	S3	Processed products	8	11	2	1	0	0	22	90,9%	81,8%	86,4%	0,0%
	Total Seafood products		21	33	6	3	0	0	63	90,0%	80,0%	85,7%	0,0%
Vegetables	V1	Raw (fresh, frozen)	8	12	1	0	0	0	21	100,0%	88,9%	95,2%	0,0%
	V2	Green vegetable	7	10	3	2	0	0	22	83,3%	75,0%	77,3%	0,0%
	V3	Processed vegetal products	14	15	0	0	0	0	29	100,0%	100,0%	100,0%	0,0%
	Total Vegetables		29	37	4	2	0	0	72	94,3%	88,6%	91,7%	0,0%
Composite foods	C1	Ready-to-eat	9	17	0	1	0	0	27	90,0%	100,0%	96,3%	0,0%
	C2	Ready-to-reheat	12	11	1	3	0	0	27	81,3%	93,8%	85,2%	0,0%
	C3	Pastries, egg products	12	10	1	1	0	0	24	92,9%	92,9%	91,7%	0,0%
	Total Composite foods		33	38	2	5	0	0	78	87,5%	95,0%	91,0%	0,0%
Environmental samples	E1	Sponges and swabs	14	13	0	0	0	0	27	100,0%	100,0%	100,0%	0,0%
	E2	Dusts and residues	4	13	0	3	0	0	20	57,1%	100,0%	85,0%	0,0%
	E3	Process water	8	19	2	2	0	0	31	83,3%	83,3%	87,1%	0,0%
	Total Envir. Samples		26	45	2	5	0	0	78	84,8%	93,9%	91,0%	0,0%
Total protocol ② 22h and 48h			170	237	19	19	0	0	445	90,9%	90,9%	91,5%	0,0%

* : PPNA are already included in NA and PPND in ND

A summary of the results is shown in Table 11 for all the categories.

Table 11: results for the combined categories

	Formula EN ISO 16140-2	Reading 22h Protocol ①	Reading 48h Protocol ①	Reading 22h and 48h Protocol ②
Sensitivity alternative method (SE_{alt})	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\ \%$	98.2%	99.5%	90.9 %
Sensitivity reference method (SE_{ref})	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\ \%$	99.3%	98.4%	90.9 %
Relative Trueness (RT)	$RT = \frac{(PA + NA)}{N} \times 100\ \%$	99.1%	99.1%	91.5 %
False positive ratio (alternative method) (FPR)	$FPR = \frac{FP}{NA} \times 100\ \%$	0.6%	0.0%	0.0%

3.1.1.6. Analysis of discordant results

Positive deviations

A positive result is obtained by the alternative method whereas a negative result is obtained by the reference method.

In the previous validations, 2 positive deviations have been obtained after 22 hours of incubation and 3 after 48 hours of incubation.

For 2023 extension study, 19 positive deviations were observed, 9 on artificially contaminated samples and 10 on naturally contaminated samples.
Due to the difference of sampling between both methods, no cell of *L. monocytogenes* may have been present in the sampling for the reference method.

Positive deviations are listed in Tables 12 and 13.

Negative deviations

A positive result is obtained by the reference method whereas a negative result is obtained by the alternative method.

In the previous validations, 5 negative deviations have been obtained after 22 hours of incubation, and 3 after 48 hours of incubation. For 2 samples (13 and 39 - 2019), the reference method was only positive after the Fraser broth.

For 2023 extension study, 19 negative deviations were observed, 12 on artificially contaminated samples and 7 on naturally contaminated samples.
Due to the difference of sampling between both methods, and the use of contaminated samples with low levels of contamination, no cell of *Listeria monocytogenes* may have been present in the sampling of the alternative method.

For 4 samples in negative deviation (74, 261, 316, 417), a positive result was obtained with the reference method only by the Fraser route.

For one sample in negative deviation (155), the presence of *Listeria monocytogenes* was confirmed with a subculture in Fraser broth.

Negative deviations are listed in Tables 12 and 13.

The analysis of discordant results according to the EN ISO 16140-2:2016 is presented in Table 14 and 15 for protocol ①, and in Table 16 for protocol ②.

Table 12 : Positive and negative deviations - protocol ①

Year	Ref.	Type	Sample	N.C. ?	EN ISO 11290-1 #						ALOA One Day™								
					Half-Fraser		Fraser		*Identification*	Conclusion	Enrichment 24h +/- 2h reading 22h and 48h							Storage of ALOA for 48h at 2-8°C	
					A1	P1	A2	P2			Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	Result	concordance /ISO
2005	477	M1	Frozen ground beef	Yes	-	-	-	-	/	-	+	+	*L. mono*	+	PD	+	PD		
2005	490	M1	Frozen ground beef	Yes	-	-	-	-	/	-	-	+	*L. mono*	-	NA	+	PD		
2005	4113	S1	Trout fillets	Yes	+	+	+	+	L. mono	+	-	+	*L. mono*	-	ND	+	PA		
2010	409	S1	Salmon fillets	Yes	-	-	-	-	/	-	+		*L. mono*	+	PD			+	PD
2016	97	C3	Charlotte strawberries	No	+	+	+	+	L. mono/L.innocua	+	-	+	*L. mono*	-	ND	+	PA	+	PA
2019	13	M2	Chicken breast	No	-	-	+	+	L.mono	+	-	-	/	-	ND	-	ND	-	ND
2019	36	V1	Fenugrec sprouts	No	+	+	+	+	L.mono	+	-	+	*L. mono*	-	ND	+	PA	+	PA
2019	39	V2	Iceberg salad	No	-	-	+	+	L.mono	+	-	+	*L. mono*	-	ND	+	PA	+	PA

Table 13 : Positive and negative deviations - protocol ②

Sample n°	Type	Category	Product (english name)	Conta (A: artificial N : natural)	Reference method NF ISO 11290-1#						Alternative method ALOA ONE DAY					
					Fraser 1/2		Fraser		Confirmation	Final result	ALOA 1/6		Identif mono		Final result 22h	Agreement 22h /ISO
					ALOA	PALC	ALOA	PALC			22h	48h	ALOA conf	*API*		
22	Raw	Seafood products	Salmon	CN	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
23	Processed products	Seafood products	Salmon shell	CN	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
39	Raw	Seafood products	Salmon	CN	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
65	Raw meat	Meat products	Raw turkey cutlet	CN	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
74	Delicatessen	Meat products	Chipolata	CN	-	-	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND
91	Ready-to-reheat foods	Composite foods	Snails	CN	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
104	Processed products	Meat products	Veal roll	CN	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
105	Cheese	Dairy products	Goat cheese	CN	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
131	Milky dessert	Dairy products	Stirred yoghurt	CA	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
132	Milky dessert	Dairy products	Stirred yoghurt	CA	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND
138	Raw	Seafood products	Cod	CA	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND
149	Green vegetables	Vegetable	Cucumbers	CA	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
154	Ready-to-reheat foods	Composite foods	Spelt and eggplant	CA	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND

Sample n°	Type	Category	Product (english name)	Conta (A: artificial N : natural)	Reference method NF ISO 11290-1#						Alternative method ALOA ONE DAY					
					Fraser 1/2		Fraser		Confirmation	Final result	ALOA 1/6		Identif mono		Final result 22h	Agreement 22h /ISO
					ALOA	PALC	ALOA	PALC			22h	48h	ALOA conf	*API*		
155	Ready-to-reheat foods	Composite foods	Red lentils and peas	CA	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND
160	Raw	Vegetable	Raw celery	CA	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
181	Pastries and egg products	Composite foods	Clafoutis	CA	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
203	Process water	Environmental samples	Industrial water watercress	CA	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
206	Process water	Environmental samples	Industrial water leek	CA	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND
210	Delicatessen	Meat products	Roast ham	CN	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND
213	Smoked, marinated products	Seafood products	Smoked salmon batch 1	CN	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
217	Smoked, marinated products	Seafood products	Smoked salmon batch 5	CN	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND
223	Ready-to-reheat foods	Composite foods	Vegan toasts	CN	+	+	+	+	*L. mono (6510)*	+	+	+	/	/	-	ND
231	Ready-to-eat foods	Composite foods	Feta avocado verrine	CN	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND
249	Processed products	Seafood products	Salmon Rillettes	CN	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
261	Delicatessen	Meat products	Sausage of chili beef	CN	-	-	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND
266	Delicatessen	Meat products	Raw chipolata	CN	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
316	Pastries and egg products	Composite foods	Chocolate Pastry	CN	-	-	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND
365	Green vegetables	Vegetable	Iceberg salad	CA	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
379	Processed products	Seafood products	Sushi	CA	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND
387	Process water	Environmental samples	Leek alfafa washing water	CA	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
388	Process water	Environmental samples	Leek alfafa washing water	CA	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND
408	Smoked, marinated products	Seafood products	marinated cuttlefish	CA	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD
412	Green vegetables	Vegetable	Lettuce	CA	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND
414	Green vegetables	Vegetable	Parsley	CA	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD

Sample n°	Type	Category	Product (english name)	Conta (A: artificial N : natural)	Reference method NF ISO 11290-1#						Alternative method ALOA ONE DAY					
					Fraser 1/2		Fraser		Confirmation	Final result	ALOA 1/6		Identif mono		Final result 22h	Agreement 22h /ISO
					ALOA	PALC	ALOA	PALC			22h	48h	ALOA conf	*API*		
415	Green vegetables	Vegetable	Herbaceous lettuces	CA	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND
417	Dusts and residues	Environmental samples	Pizzeria waste	CA	-	-	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND
418	Dusts and residues	Environmental samples	Trash bakery floor	CA	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND
421	Dusts and residues	Environmental samples	Fish remains	CA	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND

Table 14: Analysis of discordant results - Protocol ① - reading 22h

Category	Type	ND	PD	ND-PD	AL	ND+PD	AL
Meat products	M1	0	1	-1		1	
	M2	1	0	1		1	
	M3	0	0	0		0	
	Total	**1**	**1**	**0**	**3**	**2**	**6**
Dairy products	D1	0	0	0		0	
	D2	0	0	0		0	
	D3	0	0	0		0	
	Total	**0**	**0**	**0**	**3**	**0**	**6**
Seafoods	S1	1	1	0		2	
	S2	0	0	0		0	
	S3	0	0	0		0	
	Total	**1**	**1**	**0**	**3**	**2**	**6**
Vegetables	V1	1	0	1		1	
	V2	1	0	1		1	
	V3	0	0	0		0	
	Total	**2**	**0**	**2**	**3**	**2**	**6**
Composite foods	C1	0	0	0		0	
	C2	0	0	0		0	
	C3	1	0	1		1	
	Total	**1**	**0**	**1**	**3**	**1**	**6**
Environment	E1	0	0	0		0	
	E2	0	0	0		0	
	E3	0	0	0		0	
	Total	**0**	**0**	**0**	**3**	**0**	**6**
All categories Protocol ① 22h		**5**	**2**	**3**	**6**	**7**	**16**

Table 15: Analysis of discordant results - Protocol ① - reading 48h

Category	Type	ND	PD	ND-PD	AL	ND+PD	AL
Meat products	M1	0	2	-2		2	
	M2	1	1	0		2	
	M3	0	0	0		0	
	Total	**1**	**3**	**-2**	**3**	**4**	**6**
Dairy products	D1	0	0	0		0	
	D2	0	0	0		0	
	D3	0	0	0		0	
	Total	**0**	**0**	**0**	**3**	**0**	**6**
Seafoods	S1	0	0	0		0	
	S2	0	0	0		0	
	S3	0	0	0		0	
	Total	**0**	**0**	**0**	**3**	**0**	**6**
Vegetables	V1	0	0	0		0	
	V2	0	0	0		0	
	V3	0	0	0		0	
	Total	**0**	**0**	**0**	**3**	**0**	**6**
Composite foods	C1	0	0	0		0	
	C2	0	0	0		0	
	C3	0	0	0		0	
	Total	**0**	**0**	**0**	**3**	**0**	**6**
Environment	E1	0	0	0		0	
	E2	0	0	0		0	
	E3	0	0	0		0	
	Total	**0**	**0**	**0**	**3**	**0**	**6**
All categories Protocol ① 48h		**1**	**3**	**-2**	**6**	**4**	**16**

Table 16: Analysis of discordant results - Protocol ② - reading 22h and 48h

Category	Type		Positive samples	PD	ND	ND-PD	AL
Meat products	M1	Raw meat (unfroaen, frozen)	7	1	0	-1	
	M2	Catering dishes and processed products	10	1	0	-1	
	M3	Delicatessen (raw, cooked)	20	1	3	2	
	Total Meat products ②		37	3	3	0	3
Dairy products	D1	Raw milk	11	0	0	0	
	D2	Cheeses (raw and pasteurized milk)	13	1	0	-1	
	D3	Milky dessert	9	1	1	0	
	Total Dairy products ②		33	2	1	-1	3
Seafood products	S1	Raw (fresh, frozen)	10	2	1	-1	
	S2	Smoked, marinated products	9	2	1	-1	
	S3	Processed products	11	2	1	-1	
	Total Seafood products ②		30	6	3	-3	3
Vegetables	V1	Raw (fresh, frozen)	9	1	0	-1	
	V2	Green vegetable	12	3	2	-1	
	V3	Processed vegetal products	14	0	0	0	
	Total Vegetables ②		35	4	2	-2	3
Composite foods	C1	Ready-to-eat	10	0	1	1	
	C2	Ready-to-reheat	16	1	3	2	
	C3	Pastries, egg products	14	1	1	0	
	Total Composite foods ②		40	2	5	3	3
Environmental samples	E1	Sponges and swabs	14	0	0	0	
	E2	Dusts and residues	7	0	3	3	
	E3	Process water	12	2	2	0	
	Total Environmental samples ②		33	2	5	3	3
Total all categories protocol ②			208	19	19	0	6

The observed values (ND – PD) are below the acceptability limit for each category and for all categories, for all protocols, for the both incubation time (22h and 48h).

3.1.1.7. Storage of broths

All positive and discordant broths from 2016, 2019 and 2023 were stored for 72 h at 2-8°C. Table 17 shows the 2 changes observed after storage.

Table 17: Results after enrichment storage for 72h at 2-8°C

Year	Sample Nb	Sample type	Result before storage		Result after storage	
			ALOA 22 h	ALOA 48 h	ALOA 22 h	ALOA 48 h
2016	97	C3	ND	PA	PA	PA
2023	158	V1	NA	NA	PD	PD

The analysis of discordant results after storage is presented in Table 18 (protocol ①) and 19 (protocol ②).

Table 18: Analysis of discordant results after Half Fraser Broth storage for 72h at 2-8°C - Protocol ①

Category	Type	ND	PD	ND-PD	AL	ND+PD	AL
Meat products	M1	0	1	-1		1	
	M2	1	0	1		1	
	M3	0	0	0		0	
	Total	**1**	**1**	**0**	**3**	**2**	**6**
Dairy products	D1	0	0	0		0	
	D2	0	0	0		0	
	D3	0	0	0		0	
	Total	**0**	**0**	**0**	**3**	**0**	**6**
Seafoods	S1	1	1	0		2	
	S2	0	0	0		0	
	S3	0	0	0		0	
	Total	**1**	**1**	**0**	**3**	**2**	**6**
Vegetables	V1	1	0	1		1	
	V2	1	0	1		1	
	V3	0	0	0		0	
	Total	**2**	**0**	**2**	**3**	**2**	**6**
Composite foods	C1	0	0	0		0	
	C2	0	0	0		0	
	C3	0	0	0		0	
	Total	**0**	**0**	**0**	**3**	**0**	**6**
Environmental samples	E1	0	0	0		0	
	E2	0	0	0		0	
	E3	0	0	0		0	
	Total	**0**	**0**	**0**	**3**	**0**	**6**
All categories protocol ①		**4**	**2**	**2**	**6**	**6**	**16**

Table 19: Analysis of discordant results after Listeria Boost Broth storage for 72h at 2-8°C - Protocol ②

Category	Type		Positive samples	PD	ND	ND-PD	AL
Meat products	**M1**	Raw meat (unfrozen, frozen)	**7**	**1**	**0**	**-1**	
	M2	Catering dishes and processed products	**10**	**1**	**0**	**-1**	
	M3	Delicatessen (raw, cooked)	**20**	**1**	**3**	**2**	
	Total Meat products ②		**37**	**3**	**3**	**0**	**3**
Dairy products	**D1**	Raw milk	**11**	**0**	**0**	**0**	
	D2	Cheeses (raw and pasteurized milk)	**13**	**1**	**0**	**-1**	
	D3	Milky dessert	**9**	**1**	**1**	**0**	
	Total Dairy products ②		**33**	**2**	**1**	**-1**	**3**
Seafood products	**S1**	Raw (fresh, frozen)	**10**	**2**	**1**	**-1**	
	S2	Smoked, marinated products	**9**	**2**	**1**	**-1**	
	S3	Processed products	**11**	**2**	**1**	**-1**	
	Total Seafood products ②		**30**	**6**	**3**	**-3**	**3**
Vegetables	**V1**	Raw (fresh, frozen)	**10**	**2**	**0**	**-2**	
	V2	Green vegetable	**12**	**3**	**2**	**-1**	
	V3	Processed vegetal products	**14**	**0**	**0**	**0**	
	Total Vegetables ②		**36**	**5**	**2**	**-3**	**3**
Composite foods	**C1**	Ready-to-eat	**10**	**0**	**1**	**1**	
	C2	Ready-to-reheat	**16**	**1**	**3**	**2**	
	C3	Pastries, egg products	**14**	**1**	**1**	**0**	
	Total Composite foods ②		**40**	**2**	**5**	**3**	**3**
Environmental samples	**E1**	Sponges and swabs	**14**	**0**	**0**	**0**	
	E2	Dusts and residues	**7**	**0**	**3**	**3**	
	E3	Process water	**12**	**2**	**2**	**0**	
	Total Environmental samples ②		**33**	**2**	**5**	**3**	**3**
Total all categories protocol ②			**209**	**20**	**19**	-1	**6**

3.1.1.8. Storage of ALOA®

All the agar plates from the 2010, 2016, 2019 and 2023 studies were stored for 48 hours at 2-8°C and no change was observed.

3.1.1.9. Confirmations

All the confirmation tests implemented during the different studies were concordant.

For 3 samples with protocol ①, doubtful colonies were observed after 22h of incubation. As the confirmation was negative, the results were considered as PPNA (presumptive positive negative agreement). Note that the colonies were not characteristic after 48 hours of incubation,

For 2 samples negative with alternative method (155 and 158), the presence of Listeria monocytogenes was confirmed with a subculture in Fraser broth

3.1.2. Relative level of detection

The relative level of detection (RLOD) is defined as the level of detection at P = 0.50 (LOD50) of the alternative (proprietary) method divided by the level of detection at P = 0.50 (LOD50) of the reference method.

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

$$RLOD = \frac{LOD_{alt}}{LOD_{ref}}$$

3.1.2.1. Experimental design

For each protocol, matrix-strain couples were studied in parallel by both methods. For each category of the scope, one relevant type of food product is selected. Three levels of contamination per type were prepared consisting of a negative control level, a low level, and a higher level. Only one strain of the target analyte is used to contaminate the low and the high level.

The negative control level shall not produce positive results. Five replicates are tested for this level.

The low level shall be the theoretical detection level, providing fractional recovery results. Twenty replicates are tested for this level.

The higher level shall be just above the theoretical detection level. Five replicates are tested for this level.

Food products were contaminated using the seeding protocol. Bulk contaminations were performed on the matrices for the different levels of contamination, then the matrices were stored at 5±3°C for two or three days before analysis. Samples were then analyzed by the reference and the alternative method (enrichment time 18h).

Simultaneously, a total viable count was performed on a portion of non-contaminated matrix to estimate the concentration of mesophilic aerobic flora. A detection of *Listeria monocytogenes* using the reference method was also performed to check the absence of the target analyte in the matrix.

Table 20 details the couples matrix-strain tested.

Table 20: couples matrix-strain used for the determination of the RLOD

Study	Category	Matrix type	Strain	Code	Strain origin	Protocol
2005	**Meat products**	Rillettes	*L.monocytogenes ½ a*	L1	Ground beef	①
2005	**Dairy products**	Raw milk	*L.monocytogenes ½ a*	L17	Cheese	①
2005	**Seafood products**	Salmon	*L.monocytogenes 4b*	L16	Smoked salmon	①
2005	**Vegetal products**	Salad	*L.monocytogenes*	L42	Radish	①
2019	**Composite foods**	Piémontaise	*L.monocytogenes*	AFN217	Mixed salad	①
2005	**Environmental samples**	Cloth	*L.monocytogenes ½ a*	L12	Cloth	①
2023	**Meat products**	Pork rillettes	*L.monocytogenes* IIa	AFNL116	Rillons	②
2023	**Dairy products**	Raw milk cheese	*L.monocytogenes* IIc	AFNL83	Raw milk cheese	②
2023	**Seafood products**	Smoked salmon	*L.monocytogenes* IIa	AFNL115	salmon	②
2023	**Vegetal products**	Spinach	*L.monocytogenes* Ivb	AFNL109	Celery	②
2023	**Composite foods**	Tabbouleh	*L.monocytogenes* IIa	AFNL107	tabbouleh	②
2023	**Environmental samples**	Process water	*Listeria monocytogenes* 1/2a	AFNL99	Process water	②

3.1.2.2. Results

Raw results are shown in appendix 6 (protocol ①) and appendix 7 (protocol ②).

The RLODs calculations were performed according to the standard ISO 16140-2: 2016 using the Excel spreadsheet available for download at http://standards.iso.org/iso/16140. Values of the RLODs are presented in table 21(protocol ①) and table 22 (protocol ②).

Table 21 : RLODs values for the six categories with protocol ①

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

Category	Matrix	Protocol	AL	RLOD	RLODL	RLODU	b=in (RLOD)	sd(b)	z-test statistic	p-value
Meat products	Rillettes	①	1.5	1.000	0.434	2.303	0.000	0.417	0.000	1.000
Dairy products	Raw milk	①	1.5	1.000	0.402	2.490	0.000	0.456	0.000	1.000
Seafood products	Salmon	①	1.5	1.000	0.434	2.303	0.000	0.417	0.000	1.000
Vegetables	Salad	①	1.5	1.000	0.434	2.303	0.000	0.417	0.000	1.000
Composite foods	Piémontaise	①	1.5	1.000	0.491	2.037	0.000	0.356	0.000	1.000
Environmental samples	Cloth	①	1.5	1.000	0.434	2.303	0.000	0.417	0.000	1.000
Combined results protocol ①				**1.000**	**0.718**	**1.393**	**0.000**	**0.166**	**0.000**	**1.000**

Table 22 : RLODs values for the six categories with protocol ②

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

Category	Matrix	Protocol	AL	RLOD	RLODL	RLODU	b=ln (RLOD)	sd(b)	z-Test statistic	p-value
Meat products	Rillettes	②	2.5	0,838	0,400	1,752	-0,177	0,369	0,480	1,369
Dairy products	Raw milk cheese	②	2.5	0,828	0,291	2,354	-0,189	0,522	0,361	1,282
Seafood products	Smoked salmon	②	2.5	0,932	0,443	1,962	-0,070	0,372	0,188	1,149
Vegetables	Spinach	②	2.5	0,733	0,291	1,846	-0,310	0,462	0,672	1,498
Composite foods	Tabbouleh	②	2.5	0,956	0,399	2,292	-0,045	0,437	0,103	1,082
Environmental samples	Process water	②	2.5	1,148	0,485	2,713	0,138	0,430	0,320	0,749
Combined protocol ②				**0.908**	**0.653**	**1.263**	**-0.097**	**0.165**	**0.586**	**1.442**

The RLODs values are below the acceptability limits (AL), meaning that alternative and reference methods show similar LODs values for the detection of *Listeria monocytogenes* in the tested categories.

3.1.2.3. Calculation of the LOD50%

The $LOD_{50\%}$ calculations according to the Wilrich & Wilrich POD-LOD calculation program – version 11, 2022-10-12 test are given in table 23 (protocol ①) and table 24 (protocol ②).

Table 23 : LOD_{50} results – Protocol ①

Matrix/strain pair	Level of detection at 50% (CFU/sample size) according to Wilrich & Wilrich	
	Reference method	Alternative method
Rillettes / *Listeria monocytogenes*	0.14 [0.08-0.26]	0.14 [0.08-0.26]
Raw milk / *Listeria monocytogenes*	0.23 [0.13-0.39]	0.23 [0.13-0.39]
Salmon / *Listeria monocytogenes*	0.17 [0.09-0.31]	0.17 [0.09-0.31]
Salad / *Listeria monocytogenes*	0.15 [0.08-0.27]	0.15 [0.08-0.27]
Piemontaise / *Listeria monocytogenes*	0.77 [0.45-1.32]	0.77 [0.45-1.32]
Cloth / *Listeria monocytogenes*	0.18 [0.10-0.34]	0.18 [0.10-0.34]
Combined results protocol ①	0.26 [0.21-0.33]	0.26 [0.21-0.33]

Table 24 : LOD_{50} results – Protocol ②

Matrix/strain pair	Level of detection at 50% (CFU/sample size) according to Wilrich & Wilrich	
	Reference method	Alternative method
Rillettes/*Listeria monocytogenes*	1.14 [0,67-1,95]	0,93 [0,55-1,58]
Raw milk cheese/*Listeria monocytogenes*	4,09 [1,90-8,81]	3,38 [1,65-6,89]
Smoked salmon/*Listeria monocytogenes*	0,97 [0,58-1,64]	0,93 [0,55-1,56]
Spinach/*Listeria monocytogenes*	2,81 [1,43-5,56]	2,08 [1,12-3,85]
Tabbouleh/*Listeria monocytogenes*	2,49 [1,33-4,65]	2,37 [1,28-4,38]
Process water/*Listeria monocytogenes*	1,04 [0,61-1,77]	1,17 [0,68-1,99]
Combined results protocol ②	1,76 [1,38-2,23]	1,59 [1,26-2,00]

3.1.3. Inclusivity/Exclusivity

Inclusivity is the capacity of the alternative method to detect the target analyte from a wide range of strains. Exclusivity is the absence of interferences from an appropriate range of untargeted strains by the alternative method.

3.1.3.1. Tests protocols

- **During the previous validations**

Inclusivity :

Each strain was inoculated in a nutrient broth incubated for 24 hours at 37°C. The cultures were then used to inoculate 225 mL of Half-Fraser broth at a concentration of about 10 à 100 CFU/ml and the broth was incubated for 22 hours at 30°C.
After enrichment, 0,1 ml of Half-Fraser broth was spreaded onto ALOA® and the plates were incubated for 22 hours at 37°C.

Exclusivity :

Each strain was inoculated in a nutrient broth incubated for 24 hours at 37°C. The cultures were then used to inoculate a non-selective broth at about 10^6 CFU/ml and the broth was incubated for 24 hours at 37°C.
After enrichment, 0,1 ml of the broth was spreaded onto ALOA® and the plates were incubated for 24 hours at 37°C.

- **During 2023 extension study**

The new protocol ② of the extension study was considered as more selective than the protocol ①, it was proposed to proceed to a new inclusivity study.

Fifty target strains were analyzed by the alternative method with the new protocol ②.

125 mL of Listeria Boost broth were inoculated with 10 to 100 cells of *Listeria monocytogenes* The complete protocol of the alternative method was then applied after an incubation at the minimum enrichment time of the alternative method (18 h).

Positive results were confirmed by ALOA confirmation.

3.1.3.2. Results

Initial validation (2000) of « ALOA® / L. Monodisk » method for detection of *Listeria monocytogenes* (Appendix 8):

All the 50 *Listeria monocytogenes* strains tested positive.
All the 51 non-*Listeria monocytogenes* strains tested negative except few *Listeria ivanovii* strains presenting a slight halo after 24 h. The confirmation tests allowed to differentiate the two species.

Study performed in 2005 - renewal and extension study of « ALOA® One Day » method for the detection of *Listeria monocytogenes* (Appendix 9)***:***

All the 50 *Listeria monocytogenes* strains (food origin or strain library) tested positive.

All the 30 non-*Listeria monocytogenes* strains tested negative except few *Listeria ivanovii* strains characteristic with a slight halo after 24 h of incubation. After 48 hours, *Listeria ivanovii* can show the same characteristics as *Listeria monocytogenes.*

Study performed in 2006 by ISHA - extension study of « ALOA® One Day » method for the detection of *Listeria monocytogenes*, for validation of the confirmation protocol « ALOA® Confirmation » (Appendix 10)***:***

Target strains:
All the 152 target strains tested presented typical colonies on ALOA® after 24 hours of incubation (including the non-hemolytic strain tested). No discordant results between ALOA® and ALOA® Confirmation were observed.

Non target strains:
One hundred non-target strains, including 27 *Listeria ivanovii* strains, were tested and gave results in agreement with those expected. All the *Listeria ivanovii* strains tested were typical on ALOA® after 48 hours of incubation. However, the strains were not confirmed as *Listeria monocytogenes* using the ALOA® Confirmation test and they were identified as *Listeria ivanovii* using the identification tests of the reference method.

Study performed in 2010 - extension study of « ALOA® One Day » method for the detection of *Listeria monocytogenes* and *Listeria* spp and extension for the use of the *Listeria* species Confirmation Strip and the Palcam spot test for confirmation of presumptive positive colonies (Appendix 11)***:***

Sixty-three pure *Listeria* strains (20 *Listeria monocytogenes* and 43 *Listeria* non-*monocytogenes*) from strain collection or food products and 32 non-*Listeria* strains were tested. The non-target strains are known either to interfere with *Listeria spp* or to be naturally present in the food products tested

The 63 *Listeria spp* strains presented a positive response.

All of the strains were confirmed using the immunochromatographic test (*Listeria* species Confirmation Strip) and the spot test on Palcam.

The 32 non-target strains all presented negative results (either the absence of colonies, or non-characteristic colonies).
None of these strains were confirmed using the immunochromatographic test (*Listeria* species Confirmation Strip). Certain strains, notably *Bacillus*, developed on Palcam agar, but they were not typical of *Listeria*.

The confirmation test results obtained from the *Listeria* species Confirmation Strip and the Palcam spot tests corresponded to the expected results.

Study performed in 2023 - extension study of « ALOA® One Day » method for the detection of *Listeria monocytogenes* with protocol ② in *Listeria* Boost Broth (Appendix 12)***:***

All target strains were detected by the alternative method.

3.2. Praticability

Practicability is studied on the basis of the 4 criteria defined by the Technical Board:

1 - *Storage conditions and shelf-life of unopened products*

The storage temperature for ALOA® agar is stated on the manufacturer's technical instructions: 2°C to 8°C.

The use-by date is indicated on the underside of ALOA® agar plates. It allows 10 weeks after manufacture.

The use-by date is also indicated on each vial.

Plates poured by the user laboratory from ready-to-use vials can be stored for one week at 2°C to 8°C.

2 - *Conditions for use after first use*

Not applicable for pre-poured ALOA® agar plates.

The conditions for use after first use are specified in the manufacturer's technical data sheet.

Specifically:

Plates poured by the user laboratory from ready-to-use vials can be stored for one week at 2°C to 8°C.

Vials of non-supplemented ALOA® Base may be subjected to two regeneration and supercooling cycles without any reduction in the analytical quality of the results obtained using the alternative method.

3 - *Time-to-result*

Steps	**Lead time obtained Reference method EN ISO 11290-1**	**Lead time obtained Alternative method ALOA® One Day***
Dilution in half-Fraser broth	D0	D0
Inoculation of Fraser broth	D1	-
Isolation on selective agar media Spreading / isolation on ALOA®	D1-D2 -	- D1
Availability of negative results (no characteristic colonies)	D2-D4	D2
Availability of positive results (characteristic colonies) **or negative after confirmation** Confirmation of *Listeria monocytogenes* species - Standardized tests - ALOA® Confirmation - Rapidec L.mono protocol, - VIDAS LMO2 protocol, - API Listeria test strip, - Fast Rhamnose test	 D4 to D6 - - - - -	 D4-D6 D3 D2 to D3 D2 D3 to D4 D2 to D3

4- Steps in common with the reference method

One step in common with the reference method with protocol ①: primary enrichment.

No common step with the reference method with protocol ②.

3.3. Interlaboratory study

The aim of the inter-Laboratory study is to determine the variability of the results obtained in different laboratories using identical samples and to compare these results with those obtained in the methods comparison study.

3.3.1. Study organization

The inter-laboratory study was conducted in 2006 with 14 participating laboratories. The analyses were performed on samples of pasteurized goat's milk, artificially contaminated with a strain of *Listeria monocytogenes* 4b (isolated from unpasteurized goat's cheese).

3.3.2. Monitoring of experimental parameters

3.3.2.1. Stability of the strain and of the background flora

Stability of the *Listeria monocytogenes* strain in food samples was tested each day during 3 consecutive days, using samples contaminated at the L2 level and stored at 2-8°C.
Enumerations were performed using 6mL of undiluted sample inoculated on 6 ALOA 140 mm plates.

The following results were found for *Listeria monocytogenes*:

Day	CFU / 6 mL
D0	9
D1	7
D2	6
D3	10

The following results were found for the background flora:

Day	CFU / mL
D0	4000
D1	4300
D2	3800
D3	3400

Results showed no significant evolution of the *Listeria monocytogenes* strain as well as of the background flora during 3 days of storage.

3.3.2.2. Level of contamination

The contamination levels and their confidence intervals are showed in the following Table:

Level	Target (CFU / 25 mL)	True level (CFU / 25 mL)	Confidence interval (CFU/25 mL)
L0	0	0	/
L1	3	3,7	[1 - 8]
L2	30	35,4	[24 - 48]

3.3.2.3. Temperatures during the shipment and at reception and delay of reception

The receipt date, the temperatures measured at receipt, the temperatures registered by the thermo-probe and the conformity of the package are given in the following Table.

Laboratories	Date of receipt	Temperature at receipt	Thermo-probe	Conformity
A	13/06/2006 - 9h	7,2°C	4,5°C to 7,5°C	Conform
B	13/06/2006-8h50	5,2°C	4,5°C to 7,5°C	Conform
C	13/06/06 - 11h30	6,7°C	3,5°C to 8,5°C	Conform
D	13/06/06 - 10h50	6,3°C	4°C to 8,5°C	Conform
E	13/06/06 - 8h30	5,8°C	5°C to 8,5°C	Conform
F	13/06/06 - 11h	5,1°C	-1,5°C to 5,5°C	Conform
G	13/06/06 - 10h45	2,8°C	1°C to 8,5°C	Conform
H	13/06/06 - 8h45	3,8°C	5°C to 9°C	Conform
I	13/06/06 - 7h30	6,8°C	5,5°C to 8,5°C	Conform
J	13/06/06 - 11h15	8,0°C	6,5°C to 9,5°C	Conform
K	13/06/06 - 13h45	7,5°C	3,5°C to 8°C	Conform
L	13/06/06- 10h40	5,0°C	4,5°Cto 9,5°C	Conform
M	13/06/06 - 11h15	8,0°C	5,5°C to 8,5°C	Conform
N	13/06/06 - 10h30	6,8°C	4,5°C to 9°C	Conform
Expert	13/06/06 - 8h45	3,0°C	0°C to 7°C	Conform

The highest temperature values registered by the thermoprobe TOMPROBE™, corresponded to the temperature at the time of the package preparation. Then, the temperature was close to the minimum values. Taking into account this information as well as the temperature measured at arrival, all the Labs were included in the study.

3.3.3. Results

3.3.3.1. Results obtained by the expert Lab.

Results are shown in Table 25.

Table 25: positive results obtained by the expert Lab.

Inoculation level	Alternative method	Reference method
L0	0/8	0/8
L1	8/8	8/8
L2	8/8	8/8

3.3.3.2. Results obtained by the collaborators

- **Enumeration of mesophilic flora**

Overall, values of total viable count were between 1.0 10^3 and 5.0 10^4 CFU/g, average 2.1 10^4 CFU/g.

- **Detection of *Listeria monocytogenes***

Results obtained by the 14 collaborators are summarized in Table 26 for the reference method and in Table 27 for the alternative method.

Table 26: positive results obtained with the reference method

Laboratories	Level of contamination		
	L0	L1	L2
A	1/8	8/8	8/8
B	0/8	8/8	8/8
C	0/8	8/8	8/8
D	0/8	8/8	8/8
E	0/8	8/8	8/8
F	0/8	8/8	8/8
G	0/8	8/8	8/8
H	0/8	8/8	8/8
I	0/8	8/8	8/8
J	0/8	8/8	8/8
K	0/8	8/8	8/8
L	0/8	8/8	8/8
M	0/8	8/8	8/8
N	0/8	8/8	8/8
TOTAL	1/112	112/112	112/112

Table 27: positive results obtained with the alternative method

Laboratories	Level of contamination*		
	L0	L1	L2
A	1/8	8/8	8/8
B	0/8	8/8	8/8
C	0/8	8/8	8/8
D	0/8	8/8	8/8
E	0/8	8/8	8/8
F	0/8	8/8	8/8
G	0/8	8/8	8/8
H	0/8	8/8	8/8
I	0/8	8/8	8/8
J	0/8	8/8	8/8
K	0/8	8/8	8/8
L	0/8	8/8	8/8
M	0/8	8/8	8/8
N	0/8	8/8	8/8
TOTAL	1/112	112/112	112/112

* : the same results were obtained before and after confirmation

3.3.3.3. Results of the collaborators retained for interpretation

Collaborator A was excluded because of a proven inter-contamination of one negative sample by a positive sample.
Thirteen laboratories were finally kept for statistical analysis and their results are provided in Table 28 for the reference method and in Table 29 for the alternative method.

Table 28: positive results obtained with the reference method

Laboratories	Level of contamination		
	L0	L1	L2
B	0/8	8/8	8/8
C	0/8	8/8	8/8
D	0/8	8/8	8/8
E	0/8	8/8	8/8
F	0/8	8/8	8/8
G	0/8	8/8	8/8
H	0/8	8/8	8/8
I	0/8	8/8	8/8
J	0/8	8/8	8/8
K	0/8	8/8	8/8
L	0/8	8/8	8/8
M	0/8	8/8	8/8
N	0/8	8/8	8/8
TOTAL	0/104	104/104	104/104

Table 29: positive results obtained with the alternative method

Laboratories	Level of contamination*		
	L0	L1	L2
B	0/8	8/8	8/8
C	0/8	8/8	8/8
D	0/8	8/8	8/8
E	0/8	8/8	8/8
F	0/8	8/8	8/8
G	0/8	8/8	8/8
H	0/8	8/8	8/8
I	0/8	8/8	8/8
J	0/8	8/8	8/8
K	0/8	8/8	8/8
L	0/8	8/8	8/8
M	0/8	8/8	8/8
N	0/8	8/8	8/8
TOTAL	0/104	104/104	104/104

* : the same results were obtained before and after confirmation

3.3.4. Calculations and interpretation

3.3.4.1. Specificity (% SP)

Specificity values (SP), determined for both methods, using L0 results before and after confirmation are presented in Table 30.

Table 30 : Specificity results

Reference method	$SP_{ref} = \left(1 - \left(\frac{P_0}{N\_}\right)\right) x\ 100\ \% =$	100%
Alternative method	$SP_{alt} = \left(1 - \left(\frac{CP_0}{N\_}\right)\right) x\ 100\ \% =$	100%

N_ : number of all results at level L0
P_0 : Total number of false positive results at level L0 before confirmation
CP_0 : Total number of false positive results at level L0

3.3.4.2. Sensitivity (SE), relative trueness (RT) and false positive ratio for the alternative method (FPR)

No fractional positive results were obtained at level L1 or L2. Table 31 shows results obtained at L1 level for the 13 collaborators.

Table 31: Results obtained at level L1 (PA : positive agreement, NA : negative agreement, PD : positive deviation, ND : negative deviation)

		Reference method positive (R+)	Reference method negative (R-)
Level L1	Alternative method positive (A+)	PA (A+/R+) = 104	PD (A+/R-) = 0
	Alternative method negative (A-)	ND (A-/R+) = 0	NA (A-/R-) = 0

Sensitivity values, relative trueness values and false positive ratio for the alternative method are shown in Table 32.

Table 32: Statistical interpretation for results obtained at level L1

	According to EN ISO 16140-2	Results (%)
Sensitivity (alternative method) (SE_{alt})	$SE_{alt} = \frac{(PA + PD)}{(PA + ND + PD)} \times 100\ \%$	100 %
Sensitivity (reference method) (SE_{ref})	$SE_{ref} = \frac{(PA + ND)}{(PA + ND + PD)} \times 100\ \%$	100 %
Relative trueness (RT)	$RT = \frac{(PA + NA)}{N} \times 100\ \%$	100 %
False positive ratio for the alternative method (FPR)	$FPR = \frac{FP}{NA} \times 100\ \%$	/

3.3.4.3. Data interpretation

For paired study data, the difference (ND-PD) and the sum (ND+PD) must be calculated at the level where fractional positive results are obtained and the values are compared to acceptability limits AL.

In this study the following results were obtained:

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

Performance of the Alternative method and of the Reference method are equivalent.

3.3.4.4. Determination of the relative level of detection

This evaluation is performed according to the EN ISO 16140-2 : 2016 Excel spreadsheet available at https://standards.iso.org/iso/16140/-2/ed-1/en/RLOD_inter-lab-study_16140-2 AnnexF_ver1_28-06-2017.xls.

Calculations are not possible as all the inoculated samples gave positive results by both the reference and the alternative methods.

3.4. Conclusion

- **Comparative study**

2 protocols are avalaible for all food products and environmental samples with ALOA® ONE DAY method, one with enrichment in Half Fraser broth (protocol ①) and one with enrichment in Listeria Boost Broth (protocol ②).

799 samples were tested with protocol ①. 2 positive deviations and 5 negative deviations were obtained after 22 h of incubation, and 2 positive deviations and 3 negative deviations after 48h of incubation. Values (ND-PD) and (ND+PD) met the acceptability limits for each category and all combined categories.

445 samples were tested with protocol ②. 19 positive deviations and 19 negative deviations were observed. The observed values for (ND-PD) meet the acceptability limits for each category and all combined categories.

The Relative Levels of Detection (RLOD) are all bellow the acceptability limits, with protocols ① and ②.

Alternative method is specific and selective.

It is possible to store the enrichment broth for 72 hours at 5°C ± 3°C and the plates for 48 hours at 5°C ± 3°C.

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

- **Interlaboratory study**

Results obtained by 13 collaborators showed equivalent performance between the alternative method and the reference method.

TOURS, 18 June 2024
Stéphanie ROTILY-FORCIOLI
Aid of Microbiology service

Appendices

APPENDIX 1

« ALOA® One Day » method

DETECTION OF *LISTERIA MONOCYTOGENES*
« ALOA® One Day » METHOD

PROTOCOL ① : X g ou X ml of test sample + 9 X ml Half-Fraser broth

PROTOCOL ② : X g ou X ml of test sample + 5 X ml Listeria Boost broth

Protocol ① **:** 24 ± 2 hours at 30 ± 1°C
Protocol ② :21 ± 3 hours at 30 ± 1°C

Possibility to store the broth for 72 hours at 5 ± 3°C, after incubation

0,1 ml isolation or spreading on ALOA®
Spreading: maintain a non inoculated area around the plate.
This area facilitates the observation of halos for loaded boxes

22 hours to 48 hours, at 37 ± 1°C

typical colonies?

NO → **Absence of *Listeria monocytogenes***

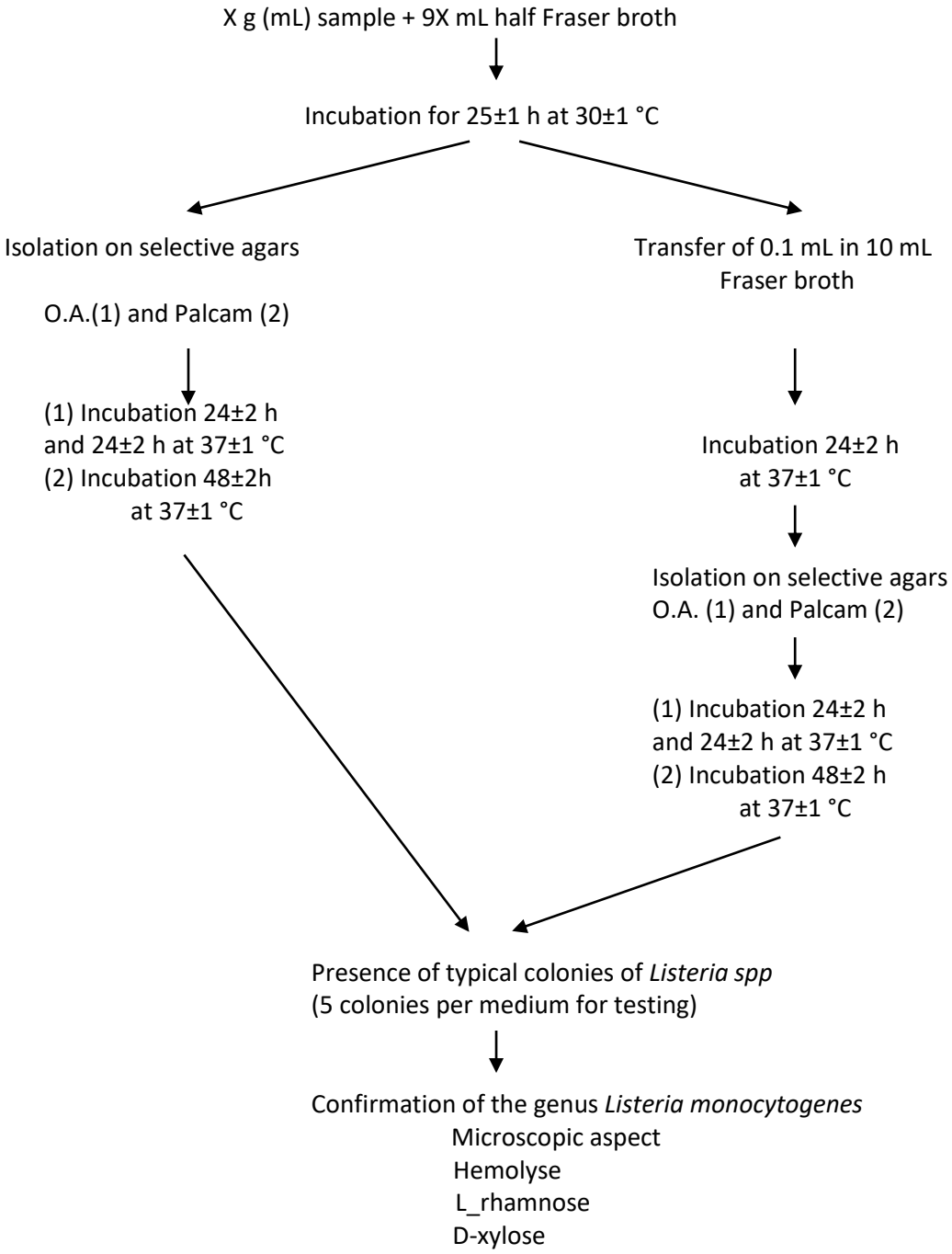
YES (with halo) → **Presumption *L. monocytogenes***

Confirmation (at the choice) :
- Confirmation tests of the reference method,
- protocol « ALOA® Confirmation »,
- protocol « RAPIDEC Lmono »,
- protocol VIDAS LMO2
- API® Listeria strip
- test « FAST Rhamnose »,
- Other AFNOR validated method using a different principle.

APPENDIX 2

Flow diagram of the reference method

ISO 11290-1 (Mai 2017)



APPENDIX 3

Artificial contamination

Year	Food product									Artificial contamination								Result mono	Result spp
	Cat.	Réf.	Product	*L. mono Strain*	Ref./origin	Type of stress	Type of stress	Stress level	CFU/25g	*L. spp Strain*	*Ref.*	Type of stress	Type of stress	*Stress level*	CFU/ 25g	Total CFU/ 25g		
2005	V1	4133	Cauliflower	*L. monocytogenes 42*	Radish	sp	Freezing + heating	0,97	8	/	/	/	/	/	/	8	+	+
2005	V1	4137	Fennel	*L. monocytogenes 42*	Radish	sp	Freezing + heating	0,97	8	/	/	/	/	/	/	8	+	+
2005	V1	4139	Leek	*L. monocytogenes 42*	Radish	sp	Freezing + heating	0,97	8	/	/	/	/	/	/	8	+	+
2005	V1	4140	Leek	*L. monocytogenes 42*	Radish	sp	Freezing + heating	0,97	8	/	/	/	/	/	/	8	+	+
2005	V1	4134	Cauliflower	*L. monocytogenes 42*	Radish	sp	Freezing + heating	0,97	16	/	/	/	/	/	/	16	+	+
2005	V1	4135	Cauliflower	*L. monocytogenes 42*	Radish	sp	Freezing + heating	0,97	16	/	/	/	/	/	/	16	+	+
2010	V2	338	carrots	/	/	/	/	/	/	L. seeligeri 2	Salad	sp	24h at -20°C	0,51	6	6	-	+
2010	V2	339	Cauliflower	/	/	/	/	/	/	L. seeligeri 2	Salad	sp	24h at -20°C	0,51	6	6	-	+
2010	V2	343	broccoli	/	/	/	/	/	/	L. seeligeri 2	Salad	sp	24h at -20°C	0,51	6	6	-	+
2010	V2	344	Mushrooms	/	/	/	/	/	/	L. seeligeri 2	Salad	sp	24h at -20°C	0,51	6	6	-	+
2010	V2	337	Flat beans	/	/	/	/	/	/	L. seeligeri 2	Salad	sp	24h at -20°C	0,51	6	6	-	+
2010	V2	340	Beans	/	/	/	/	/	/	L. seeligeri 2	Salad	sp	24h at -20°C	0,51	6	6	-	+
2010	V3	454	Macedonia mayonnaise	/	/	/	/	/	/	L. innocua 4	Leek	sp	30' 55°C + 24h at -20°C	0,55	6	6	-	+
2010	V3	455	Melted leeks	/	/	/	/	/	/	L. innocua 4	Leek	sp	30' 55°C + 24h at -20°C	0,55	6	6	-	+
2010	V3	456	Vegetable soup	/	/	/	/	/	/	L. innocua 4	Leek	sp	30' 55°C + 24h at -20°C	0,55	6	6	-	+
2010	V3	457	Vichy carrots	/	/	/	/	/	/	L. innocua 4	Leek	sp	30' 55°C + 24h at -20°C	0,55	6	6	-	+
2010	V3	458	Apple baked with caramel	/	/	/	/	/	/	L. innocua 4	Leek	sp	30' 55°C + 24h at -20°C	0,55	6	6	-	+
2010	D1	479	Milk	*L. monocytogenes 5x*	Cheese	sp	-20°C	0,51	8	/	/	/	/	/	/	8	+	+
2010	D1	483	Milk	*L. monocytogenes 5x*	Cheese	sp	-20°C	0,51	8	/	/	/	/	/	/	8	+	+
2010	D1	485	Milk	/	/	/	/	/	/	L. innocua 5	Goat cheese	sp	24h at -20°C	0,52	8	8	-	+
2010	D1	486	Milk	*L. monocytogenes 5x*	Cheese	sp	-20°C	0,51	8	/	/	/	/	/	/	8	+	+
2010	D1	487	Milk	*L. monocytogenes 5x*	Cheese	sp	-20°C	0,51	8	/	/	/	/	/	/	8	+	+
2010	D1	488	Milk	*L. monocytogenes 5x*	Cheese	sp	-20°C	0,51	8	/	/	/	/	/	/	8	+	+
2010	D2	460	Saint Marcelin	/	/	/	/	/	/	L. seeligeri 1	Goat milk	sp	30min. 55°C	0,7	11	11	-	+
2010	D2	461	Roquefort	/	/	/	/	/	/	L. seeligeri 1	Goat milk	sp	30min. 55°C	0,7	11	11	-	+
2010	D2	463	Neufchatel (raw milk cheese)	*L. monocytogenes 4x*	Wipe	sp	30 min. 55°C + 24h at -20°C	0,53	6	/	/	/	/	/	/	6	+	+
2010	D3	326	Vanilla ice cream	*L. monocytogenes 3x*	Ice cream	sp	-20°C	0,53	4	/	/	/	/	/	/	4	+	+
2010	D3	327	Grape rum ice cream	*L. monocytogenes 3x*	Ice cream	sp	-20°C	0,53	4	/	/	/	/	/	/	4	+	+
2010	D3	328	Chocolate / hazelnut ice cream	/	/	/	/	/	/	L. welshimeri 2	Goat milk	sp	24h at -20°C	0,54	5	5	-	+
2010	D3	329	Grape rum ice cream	*L. monocytogenes 3x*	Ice cream	sp	-20°C	0,53	4	/	/	/	/	/	/	4	+	+

Year	Food product			Artificial contamination														Result mono	Result spp
	Cat.	Réf.	Product	*L. mono Strain*	Ref./origin	Type of stress	Type of stress	Stress level	CFU/25g	*L. spp Strain*	*Ref.*	Type of stress	Type of stress	*Stress level*	CFU/ 25g	Total CFU/ 25g			
2010	D3	331	Vanilla ice cream	/	/	/	/	/	/	L. innocua 1	Goat milk	sp	24h at -20°C	0,5	9	9		-	+
2010	D3	332	Viennetta vanilla	/	/	/	/	/	/	L. innocua 1	Goat milk	sp	24h at -20°C	0,5	9	9		-	+
2010	D3	333	Viennetta capuccino	/	/	/	/	/	/	L. innocua 1	Goat milk	sp	24h at -20°C	0,5	9	9		-	+
2010	D3	334	Mint Viennetta	/	/	/	/	/	/	L. innocua 1	Goat milk	sp	24h at -20°C	0,5	9	9		-	+
2010	D3	335	Vanilla ice cream	/	/	/	/	/	/	L. innocua 1	Goat milk	sp	24h at -20°C	0,5	9	9		-	+
2005	D3	491	Bounty	L. monocytogenes 17	Cheese	sp	Freezing + heating	0,8	1	/	/	/	/	/	/	1		+	+
2005	D3	492	Bounty	L. monocytogenes 17	Cheese	sp	Freezing + heating	0,8	4	/	/	/	/	/	/	4		+	+
2005	D3	493	Ice cream	L. monocytogenes 17	Cheese	sp	Freezing + heating	0,8	1	/	/	/	/	/	/	1		+	+
2005	D3	494	Ice cream	L. monocytogenes 17	Cheese	sp	Freezing + heating	0,8	4	/	/	/	/	/	/	4		+	+
2005	D3	495	Vanilla	L. monocytogenes 17	Cheese	sp	Freezing + heating	0,8	1	/	/	/	/	/	/	1		+	+
2005	D3	496	Vanilla	L. monocytogenes 17	Cheese	sp	Freezing + heating	0,8	4	/	/	/	/	/	/	4		+	+
2016	C1	1	Sandwich Tandorii chicken	*L. monocytogenes 1*	16 IAA 4788.4	se	/	/	*10*	L. welshimeri 6	16 IAA 7010.2	se	/	/	*9*	19		+	+
2010	S1	290	Trout portion	*L. monocytogenes 1x*	Smoked salmon	sp	30 min. 55°C	0,51	10	/	/	/	/	/	/	10		+	+
2010	S1	291	Sole portion	*L. monocytogenes 1x*	Smoked salmon	sp	30 min. 55°C	0,51	10	/	/	/	/	/	/	10		+	+
2010	S1	292	Horse mackerel	*L. monocytogenes 1x*	Smoked salmon	sp	30 min. 55°C	0,51	10	/	/	/	/	/	/	10		+	+
2010	S1	295	Herring	*L. monocytogenes 1x*	Smoked salmon	sp	30 min. 55°C	0,51	10	/	/	/	/	/	/	10		+	+
2010	S1	296	Saithe fillet	*L. monocytogenes 1x*	Smoked salmon	sp	30 min. 55°C	0,51	10	/	/	/	/	/	/	10		+	+
2010	S1	297	Hake	*L. monocytogenes 1x*	Smoked salmon	sp	30 min. 55°C	0,51	10	/	/	/	/	/	/	10		+	+
2005	S1	417	Mackerel	L. monocytogenes 16	Smoked salmon	sp	Freezing + heating	0,7	6	/	/	/	/	/	/	6		+	+
2010	S1	432	White hake	/	/	/	/	/	/	L. innocua 3	Carcass surface	sp	30' 55°C + 24h at -20°C	0,26	7,5	7,5		-	+
2010	S1	433	cod	/	/	/	/	/	/	L. innocua 3	Carcass surface	sp	30' 55°C + 24h at -20°C	0,26	7,5	7,5		-	+
2010	S1	434	Cod fillet	/	/	/	/	/	/	L. innocua 3	Carcass surface	sp	30' 55°C + 24h at -20°C	0,26	7,5	7,5		-	+
2010	S1	435	Sea bream	/	/	/	/	/	/	L. welshimeri 3	Wipe tallow chain	sp	30' 55°C + 24h at -20°C	0,61	5	5		-	+
2010	S1	436	Yellow pollack	/	/	/	/	/	/	L. welshimeri 3	Wipe tallow chain	sp	30' 55°C + 24h at -20°C	0,61	5	5		-	+
2010	S1	437	Fish fillet	/	/	/	/	/	/	L. welshimeri 3	Wipe tallow chain	sp	30' 55°C + 24h at -20°C	0,61	5	5		-	+
2010	S1	438	Salmon steak	/	/	/	/	/	/	L. welshimeri 4	Raw roasting turkey	sp	30' 55°C + 24h at -20°C	0,53	7,5	7,5		-	+
2010	S1	439	Tuna steak	/	/	/	/	/	/	L. welshimeri 4	Raw roasting turkey	sp	30' 55°C + 24h at -20°C	0,53	7,5	7,5		-	+
2010	S1	440	Salmon fillet	/	/	/	/	/	/	L. welshimeri 4	Raw roasting turkey	sp	30' 55°C + 24h at -20°C	0,53	7,5	7,5		-	+
2010	S1	441	Saithe fillet	/	/	/	/	/	/	L. welshimeri 4	Raw roasting turkey	sp	30' 55°C + 24h at -20°C	0,53	7,5	7,5		-	+
2005	S1	4178	Mackerel	L. monocytogenes 16	Smoked salmon	sp	Freezing + heating	0,7	12	/	/	/	/	/	/	12		+	+
2005	S1	4179	Sardine	L. monocytogenes 16	Smoked salmon	sp	Freezing + heating	0,7	6	/	/	/	/	/	/	6		+	+
2005	S1	4180	Sardine	L. monocytogenes 16	Smoked salmon	sp	Freezing + heating	0,7	12	/	/	/	/	/	/	12		+	+
2005	S1	4181	Deep water fish	L. monocytogenes 16	Smoked salmon	sp	Freezing + heating	0,7	6	/	/	/	/	/	/	6		+	+

Year	Food product			Artificial contamination													Result mono	Result spp
	Cat.	Réf.	Product	*L. mono Strain*	Ref./origin	Type of stress	Type of stress	Stress level	CFU/25g	*L. spp Strain*	*Ref.*	Type of stress	Type of stress	*Stress level*	CFU/ 25g	Total CFU/ 25g		
2010	S2	195	Wahoo	/	/	/	/	/	/	L. seeligeri 1	Goat milk	sp	30min. 55°C	0,7	11	11	-	+
2010	S2	206	Salmon	/	/	/	/	/	/	L. welshimeri 1	Veal cutlet	sp	30min. 55°C	0,73	10	10	-	+
2010	S2	207	Salmon	/	/	/	/	/	/	L. welshimeri 1	Veal cutlet	sp	30min. 55°C	0,73	10	10	-	+
2010	S2	208	Salmon	/	/	/	/	/	/	L. welshimeri 1	Veal cutlet	sp	30min. 55°C	0,73	10	10	-	+
2010	S2	209	Salmon	/	/	/	/	/	/	L. welshimeri 1	Veal cutlet	sp	30min. 55°C	0,73	10	10	-	+
2010	S2	210	Organic salmon	/	/	/	/	/	/	L. welshimeri 1	Veal cutlet	sp	30min. 55°C	0,73	10	10	-	+
2010	S2	211	Salmon	/	/	/	/	/	/	L. welshimeri 1	Veal cutlet	sp	30min. 55°C	0,73	10	10	-	+
2016	C1	2	Sandwich mayonnaise rosted chicken	*L. monocytogenes 3*	16 IAA 5556.1	se	/	/	*3*	L. ivanovii 12	14 IAA 6993.1	se	/	/	*3,5*	6,5	-	+
2016	C1	5	Mayonnaise Crab Rillettes	*L. monocytogenes 9*	16 IAA 2830.2	se	/	/	*7*		16 IAA 2830.2	se	/	/		7	+	+
2016	C1	68	Mini mozzarella pasta salad	*L. monocytogenes 27*	16 IAA 6528.2	se	/	/	2,75	L. seeligeri 24	CN AFNOR ALOA 2016	se	/	/	2,9	5,65	-	-
2016	C1	69	Salad egg pasta ham salad cheese	*L. monocytogenes 27*	16 IAA 6528.2	se	/	/	2,75	L. seeligeri 24	CN AFNOR ALOA 2016	se	/	/	2,9	5,65	+	+
2016	C1	70	Salad, tomatoes, cheese	*L. monocytogenes 27*	16 IAA 6528.2	se	/	/	2,75	L. seeligeri 24	CN AFNOR ALOA 2016	se	/	/	2,9	5,65	+	+
2016	C1	71	Tandoori Chicken Sandwich	*L. monocytogenes 28*	16 IAA 4425.1	se	/	/	1,4	L. seeligeri 24	CN AFNOR ALOA 2016	se	/	/	2,9	4,3	-	+
2016	C1	72	Roasted chicken sandwich with Daunat salsa sauce	*L. monocytogenes 28*	16 IAA 4425.1	se	/	/	1,4	L. seeligeri 24	CN AFNOR ALOA 2016	se	/	/	2,9	4,3	+	+
2016	C2	6	Pizza Auchan Cheese Ham	*L. monocytogenes 2*	16 IAA 6391.1	se	/	/	*6,5*	L. innocua 10	16 IAA 1545.12	se	/	/	*6*	12,5	+	+
2016	C2	73	Quiche lorraine bacon emmental	*L. monocytogenes 2*	16 IAA 7431.3	se	/	/	2	L. innocua 21	16 IAA 7431.3	se	/	/	2,15	4,15	+	+
2016	C2	74	Pizza ham cheese	*L. monocytogenes 2*	16 IAA 6391.1	se	/	/	2	L. innocua 21	16 IAA 7431.3	se	/	/	2,15	4,15	+	+
2016	C2	75	Salmon puree spinach	*L. monocytogenes 19*	16 IAA 7431.1	se	/	/	1,9			se	/	/		1,9	-	-
2016	C2	76	Veal stew spinach	*L. monocytogenes 19*	16 IAA 7431.1	se	/	/	1,9	L. ivanovii 25	15 IAA 1096.1	se	/	/	1,3	3,2	-	+
2016	C2	98	"Chicken fillandpotatoes	*L. monocytogenes 29*	16IAA4599.2	se	/	/	3	L. welshimeri 34	11IAA 4661.3	se	/	/	1,8	4,8	+	+
2016	C2	99	Ckicken cordon bleu	*L. monocytogenes 29*	16IAA4599.2	se	/	/	3	L. welshimeri 34	11IAA 4661.3	se	/	/	1,8	4,8	+	+
2016	C2	100	"Creamed chicken, cheese pasta	*L. monocytogenes 29*	16IAA4599.2	se	/	/	3	L. welshimeri 34	11IAA 4661.3	se	/	/	1,8	4,8	+	+

Year	Food product			Artificial contamination													Result mono	Result spp
	Cat.	Réf.	Product	*L. mono Strain*	Ref./origin	Type of stress	Type of stress	Stress level	CFU/25g	*L. spp Strain*	*Ref.*	Type of stress	Type of stress	*Stress level*	CFU/ 25g	Total CFU/ 25g		
2016	C3	92	Fruit tartlet	*L. monocytogenes 17-2*	16 IAA 5767.2	se	/	/	1,6	L. innocua 10	16 IAA 1545.12	se	/	/	2,25	3,85	+	+
2016	C3	93	Pear almonds tartlet	*L. monocytogenes 17-2*	16 IAA 5767.2	se	/	/	1,6	L. innocua 10	16 IAA 1545.12	se	/	/	2,25	3,85	+	+
2016	C3	94	Cream puff	*L. monocytogenes 17-2*	16 IAA 5767.2	se	/	/	1,6	L. innocua 10	16 IAA 1545.12	se	/	/	2,25	3,85	+	+
2016	C3	95	Flan	*L. monocytogenes 17-2*	16 IAA 5767.2	se	/	/	1,6	L. innocua 4	16 IAA 7069.1	se	/	/	2,2	3,8	+	+
2016	C3	96	Tropézienne with strawberries	*L. monocytogenes 17-2*	16 IAA 5767.2	se	/	/	1,6	L. innocua 4	16 IAA 7069.1	se	/	/	2,2	3,8	-	+
2016	C3	97	Charlotte with strawberries	*L. monocytogenes 17-2*	16 IAA 5767.2	se	/	/	1,6	L. innocua 4	16 IAA 7069.1	se	/	/	2,2	3,8	+	+
2005	E1	4165	Wipe	L. monocytogenes 12	Wipe	sp	/	/	0,45	/	/	/	/	/	/	0,45	+	+
2010	E3	425	Water	/	/	sp	/	/	/	L. innocua 2	Syphon wipe	sp	30' 55°C + 24h at -20°C	0,51	10	10	-	+
2010	E3	426	Water	/	/	sp	/	/	/	L. innocua 2	Syphon wipe	sp	30' 55°C + 24h at -20°C	0,51	10	10	-	+
2010	E3	428	Water	*L. monocytogenes 4x*	Wipe	sp	30 min. 55°C + 24h at -20°C	0,53	5	/	/	/	/	/	/	5	+	+
2010	E3	429	Water	/	/	/	/	/	/	L. seeligeri 3	Lake water	sp	30' 55°C + 24h at -20°C	0,7	8	8	-	+
2010	E3	430	Water	/	/	/	/	/	/	L. seeligeri 3	Lake water	sp	30' 55°C + 24h at -20°C	0,7	8	8	-	+
2010	E3	431	Water	*L. monocytogenes 4x*	Wipe	sp	30 min. 55°C + 24h at -20°C	0,56	10	/	/	/	/	/	/	10	+	+
2005	E3	4158	rinse water	L. monocytogenes 12	Wipe	sp	Freezing + heating	0,86	0,9	/	/	/	/	/	/	0,9	+	+
2005	E3	4159	rinse water	L. monocytogenes 12	Wipe	sp	Freezing + heating	0,86	0,9	/	/	/	/	/	/	0,9	+	+
2005	E3	4160	rinse water	L. monocytogenes 12	Wipe	sp	Freezing + heating	0,86	0,9	/	/	/	/	/	/	0,9	+	+
2005	E3	4161	rinse water	L. monocytogenes 12	Wipe	sp	Freezing + heating	0,86	9	/	/	/	/	/	/	9	+	+
2005	E3	4162	rinse water	L. monocytogenes 12	Wipe	sp	Freezing + heating	0,86	9	/	/	/	/	/	/	9	+	+

Year	Product			Strain			Artificial contamination		
	N°	Type	Product	Species	Ref.	Origin	Stress type	Stress evaluation (Δ log)	Inoculation level CFU/25g
2019	12	C2	Sliced pork with Chinese sauce	*Listeria monocytogenes*	AFN 32	Kebab meat	seeding 72h 4°C	/	3,2 (3,5 - 2 - 4,5 - 3)
2019	13	C2	Norman chicken breast	*Listeria monocytogenes*	*AFN 32*	Kebab meat	seeding 72h 4°C	/	3,2 (3,5 - 2 - 4,5 - 3)
2019	14	C2	Cooked veal stir-fry	*Listeria monocytogenes*	*AFN 32*	Kebab meat	seeding 72h 4°C	/	3,2 (3,5 - 2 - 4,5 - 3)
2019	15	C2	Beef meatballs in tomato sauce	*Listeria monocytogenes*	*AFN 32*	Kebab meat	seeding 72h 4°C	/	3,2 (3,5 - 2 - 4,5 - 3)
2019	16	C2	Basque chicken	*Listeria monocytogenes*	*AFN 32*	Kebab meat	seeding 72h 4°C	/	3,2 (3,5 - 2 - 4,5 - 3)
2019	17	C2	Coq au vin	*Listeria monocytogenes*	*AFN 32*	Kebab meat	seeding 72h 4°C	/	3,2 (3,5 - 2 - 4,5 - 3)
2019	18	C3	Country apple terrine	*Listeria innocua*	*AFN 67*	country sausage	seeding 72h 4°C	/	2,7 (2,5 - 3 - 4,5 - 1)
2019	19	C3	Smoked breast rillettes	*Listeria innocua*	*AFN 67*	country sausage	seeding 72h 4°C	/	2,7 (2,5 - 3 - 4,5 - 1)
2019	20	C3	Terrine with tapped pears	*Listeria innocua*	*AFN 67*	country sausage	seeding 72h 4°C	/	2,7 (2,5 - 3 - 4,5 - 1)
2019	21	C3	Head pate	*Listeria innocua*	*AFN 67*	country sausage	seeding 72h 4°C	/	2,7 (2,5 - 3 - 4,5 - 1)
2019	22	C3	chorizo	*Listeria innocua*	*AFN 67*	country sausage	seeding 72h 4°C	/	2,7 (2,5 - 3 - 4,5 - 1)
2019	27	S3	Seafood sauce	*Listeria monocytogenes*	*AFN 66*	Fish terrine	seeding 72h 4°C	/	1,1 (3 - 4 - 2 - 2,5)
2019	28	S3	Cod brandade	*Listeria monocytogenes*	*AFN 66*	Fish terrine	seeding 72h 4°C	/	1,1 (3 - 4 - 2 - 2,5)
2019	29	S3	Roman-style squid rings	*Listeria monocytogenes*	*AFN 66*	Fish terrine	seeding 72h 4°C	/	1,1 (3 - 4 - 2 - 2,5)
2019	30	S3	Tuna rillettes	*Listeria monocytogenes*	*AFN 66*	Fish terrine	seeding 72h 4°C	/	1,1 (3 - 4 - 2 - 2,5)
2019	31	S3	Salmon terrine	*Listeria monocytogenes*	*AFN 66*	Fish terrine	seeding 72h 4°C	/	1,1 (3 - 4 - 2 - 2,5)
2019	32	S3	surimi	*Listeria monocytogenes*	*AFN 66*	Fish terrine	seeding 72h 4°C	/	1,1 (3 - 4 - 2 - 2,5)
2019	33	S3	Tomato hake steak	*Listeria innocua*	*AFN 76*	Fish mousse	seeding 72h 4°C	/	3,4 (3 - 3,5 - 5 - 2)
2019	34	S3	Hake colin nature	*Listeria innocua*	*AFN 76*	Fish mousse	seeding 72h 4°C	/	3,4 (3 - 3,5 - 5 - 2)
2019	35	S3	Salmon terrine	*Listeria innocua*	*AFN 76*	Fish mousse	seeding 72h 4°C	/	3,4 (3 - 3,5 - 5 - 2)
2019	36	V1	Fenugreek sprouted seeds	*Listeria monocytogenes*	*AFN 73*	Germinated seeds	seeding 72h 4°C	/	2,7 (3 - 4 - 2 - 2)
2019	37	V2	Lettuce heart	*Listeria monocytogenes*	*AFN 19*	Spinach	seeding 72h 4°C	/	3,2 (4,5 - 2,5 - 3 - 3)
2019	38	V2	Chewed up	*Listeria monocytogenes*	*AFN 19*	Spinach	seeding 72h 4°C	/	3,2 (4,5 - 2,5 - 3 - 3)
2019	39	V2	Iceberg salad	*Listeria monocytogenes*	*AFN 19*	Spinach	seeding 72h 4°C	/	3,2 (4,5 - 2,5 - 3 - 3)
2019	40	V2	Parsley	*Listeria monocytogenes*	*AFN 19*	Spinach	seeding 72h 4°C	/	3,2 (4,5 - 2,5 - 3 - 3)
2019	42	V2	Oak leaves	*Listeria monocytogenes*	*AFN 19*	Spinach	seeding 72h 4°C	/	3,2 (4,5 - 2,5 - 3 - 3)
2019	43	V2	red oak leaves	*Listeria monocytogenes*	AFN 73	Germinated seeds	seeding 72h 4°C	/	2,7 (3 - 4 - 2 - 2)
2019	44	V2	Baby spinach leaves	*Listeria monocytogenes*	*AFN 73*	Germinated seeds	seeding 72h 4°C	/	2,7 (3 - 4 - 2 - 2)
2019	45	V2	Lettuce heart	*Listeria innocua*	*AFN 57*	Provencal tomatoes	seeding 72h 4°C	/	2 (2 - 3 - 1,5 - 1,5)
2019	46	V2	Chewed up	*Listeria innocua*	*AFN 57*	Provencal tomatoes	seeding 72h 4°C	/	2 (2 - 3 - 1,5 - 1,5)
2019	47	V2	Oak Leaf	*Listeria innocua*	*AFN 57*	Provencal tomatoes	seeding 72h 4°C	/	2 (2 - 3 - 1,5 - 1,5)
2019	48	V2	Red oak leaf	*Listeria innocua*	*AFN 57*	Provencal tomatoes	seeding 72h 4°C	/	2 (2 - 3 - 1,5 - 1,5)
2019	49	V2	Baby spinach leaves	*Listeria innocua*	*AFN 57*	Provencal tomatoes	seeding 72h 4°C	/	2 (2 - 3 - 1,5 - 1,5)
2019	50	V3	Cooked red beets	*Listeria monocytogenes*	*AFN 72*	Grated carrots	seeding 72h 4°C	/	2,8 (3,5 - 3 - 2,5 - 2,5)
2019	51	V3	Tomato sauce	*Listeria monocytogenes*	*AFN 72*	Grated carrots	seeding 72h 4°C	/	2,8 (3,5 - 3 - 2,5 - 2,5)

Year	Product			Strain			Artificial contamination		
	N°	Type	Product	Species	Ref.	Origin	Stress type	Stress evaluation (Δ log)	Inoculation level CFU/25g
2019	52	V3	Steamed carrots	*Listeria monocytogenes*	*AFN 72*	Grated carrots	seeding 72h 4°C	/	2,8 (3,5 - 3 - 2,5 - 2,5)
2019	53	V3	steamed lentils	*Listeria monocytogenes*	*AFN 72*	Grated carrots	seeding 72h 4°C	/	2,8 (3,5 - 3 - 2,5 - 2,5)
2019	54	V3	Mushrooms At The Greek	*Listeria monocytogenes*	*AFN 72*	Grated carrots	seeding 72h 4°C	/	2,8 (3,5 - 3 - 2,5 - 2,5)
2019	55	V3	Ratatouille	*Listeria monocytogenes*	*AFN 72*	Grated carrots	seeding 72h 4°C	/	2,8 (3,5 - 3 - 2,5 - 2,5)
2019	56	C3	Thousand leaf	*Listeria innocua*	*AFN 4*	Religious	seeding 72h 4°C	/	2 (1 - 1,5 - 2,5 - 3)
2019	66	C2	andouillette	*Listeria monocytogenes*	*AFN 54*	Raw sausage	seeding 72h 4°C	/	3 - 2 - 3 - 3,5
2019	77	V3	Rave celery with cream	*Listeria monocytogenes*	*AFN 64*	Creamy pea soup	seeding 72h 4°C	/	1,9 (2 - 1 - 2,5 - 2)
2019	79	E2	Environment powder	*Listeria monocytogenes*	*AFN 77*	Dairy cloth	Spiking 30 min 55°C	0,57	5 (6 - 6 - 4 - 4)
2019	80	E2	Environment powder	*Listeria monocytogenes*	*AFN 77*	Dairy cloth	Spiking 30 min 55°C	0,57	5 (6 - 6 - 4 - 4)
2019	81	E2	Environment powder	*Listeria monocytogenes*	*AFN 77*	Dairy cloth	Spiking 30 min 55°C	0,57	5 (6 - 6 - 4 - 4)
2019	82	E2	Environment powder	*Listeria monocytogenes*	*AFN 77*	Dairy cloth	Spiking 30 min 55°C	0,57	5 (6 - 6 - 4 - 4)
2019	83	E2	Environment powder	*Listeria monocytogenes*	*AFN 77*	Dairy cloth	Spiking 30 min 55°C	0,57	5 (6 - 6 - 4 - 4)
2019	84	E2	Waste pizzeria ground	*Listeria monocytogenes*	*AFN 77*	Dairy cloth	Spiking 30 min 55°C	0,57	5 (6 - 6 - 4 - 4)
2019	85	E2	Bakery floor waste	*Listeria monocytogenes*	*AFN 78*	Seed producer rag	Spiking 30 min 55°C	0,63	5 (4 - 7 - 4 - 5)
2019	86	E2	Canteen floor waste	*Listeria monocytogenes*	*AFN 78*	Seed producer rag	Spiking 30 min 55°C	0,63	5 (4 - 7 - 4 - 5)
2019	87	E2	Canteen floor waste	*Listeria monocytogenes*	*AFN 78*	Seed producer rag	Spiking 30 min 55°C	0,63	5 (4 - 7 - 4 - 5)
2019	88	E2	restaurant floor waste	*Listeria monocytogenes*	*AFN 78*	Seed producer rag	Spiking 30 min 55°C	0,63	5 (4 - 7 - 4 - 5)
2019	94	C3	Boar terrine	*Listeria innocua*	*AFN 58*	Sausage	seeding 72h 4°C	/	3,1 (3 - 3 - 4 - 2,5)
2019	95	C3	Chicken terrine	*Listeria innocua*	*AFN 58*	Sausage	seeding 72h 4°C	/	3,1 (3 - 3 - 4 - 2,5)
2019	96	C3	Pork rillettes	*Listeria innocua*	*AFN 58*	Sausage	seeding 72h 4°C	/	3,1 (3 - 3 - 4 - 2,5)
2019	102	V2	Green salad	*Listeria monocytogenes*	*AFN 8*	Creamy pea soup	seeding 72h 4°C	/	3,1 (3,5 - 2,5 - 2,5 - 4)
2019	103	V3	Forest stove	*Listeria monocytogenes*	*AFN 8*	Creamy pea soup	seeding 72h 4°C	/	3,1 (3,5 - 2,5 - 2,5 - 4)
2019	104	V3	Country stove	*Listeria monocytogenes*	*AFN 8*	Creamy pea soup	seeding 72h 4°C	/	3,1 (3,5 - 2,5 - 2,5 - 4)
2019	105	D2	Cheese spread	*Listeria monocytogenes*	*IAA 319*	Cheese	seeding 72h 4°C	/	3,1 (3,5 - 2,5 - 3,5 - 3)
2019	106	D2	mascarpone	*Listeria monocytogenes*	*IAA 319*	Cheese	seeding 72h 4°C	/	3,1 (3,5 - 2,5 - 3,5 - 3)
2019	107	D2	ricotta	*Listeria monocytogenes*	*IAA 319*	Cheese	seeding 72h 4°C	/	3,1 (3,5 - 2,5 - 3,5 - 3)
2019	108	C3	Boar terrine	*Listeria welshimeri*	*IAA 263*	chopped steak	seeding 72h 4°C	/	2,6 (3 - 3 - 2 - 2,5)
2019	109	C3	Chicken terrine	*Listeria welshimeri*	*IAA 263*	chopped steak	seeding 72h 4°C	/	2,6 (3 - 3 - 2 - 2,5)
2019	110	C3	Pork rillettes	*Listeria welshimeri*	*IAA 263*	chopped steak	seeding 72h 4°C	/	2,6 (3 - 3 - 2 - 2,5)
2019	111	E2	Canteen floor waste	*Listeria welshimeri*	*IAA 244*	old cloth	seeding 72h 4°C	/	3,1 (4 - 3,5 - 3 - 2)
2019	112	E2	Waste siphon pizzeria	*Listeria welshimeri*	*IAA 244*	old cloth	seeding 72h 4°C	/	3,1 (4 - 3,5 - 3 - 2)
2019	113	E2	Canteen siphon waste	*Listeria welshimeri*	*IAA 244*	old cloth	seeding 72h 4°C	/	3,1 (4 - 3,5 - 3 - 2)
2019	115	D2	Lettuce salad	*Listeria monocytogenes*	*AFN 19*	Spinach	seeding 72h 4°C	/	3,3 (3,5-3-3,5)
2019	116	D2	Lettuce salad	*Listeria monocytogenes*	*AFN 19*	Spinach	seeding 72h 4°C	/	3,3 (3,5-3-3,5)

Year	Sample ID	Product (french name)	Product (english name)	Strain code	Strain	Origin	Injury protocol	Injury measurement	Inoculation level (CFU/sample)	Global result
2023	111	Saucisson à l'ail	Garlic sausage	AFNL 122	*Listeria monocytogenes*	Roast pork	seeding 72h 4°C		2,59	-
2023	112	Paté	Pork pie							-
2023	113	Boudin noir	Black pudding							-
2023	114	Paté en croute	Pork pie							+
2023	115	Saucisson à l'ail	Garlic sausage							-
2023	116	Sauté de dinde	Fried turkey							+
2023	117	Paupiette de dinde	Turkey roll	AFNL 129	*Listeria monocytogenes*	Roast beef	seeding 72h 4°C		2,74	+
2023	118	Sauté de porc	Fried pork							+
2023	119	Sauté de porc	Fried pork							+
2023	120	Porc à la moutarde	Mustard pork							+
2023	121	Quenelle de volaille	Chicken dumpling							+
2023	122	Bolognaise	Bolognaise sauce							+
2023	123	Sauté de Volaille	Fried chicken	AFNL 86	*Listeria monocytogenes*	Chicken fillet	seeding 72h 4°C		2,69	+
2023	124	Poulet roti	Roasted chicken							+
2023	125	Kebab	Kebab							+
2023	126	Poulet curry cuit	Cooked chicken curry							-
2023	127	Sauté de dinde	Fried turkey							+
2023	128	Yaourt nature	Natural yogurt	AFNL 102	*Listeria monocytogenes*	Milk	seeding 72h 4°C		2,9	-
2023	129	Yaourt nature	Natural yogurt							-
2023	130	Fromage blanc	Cottage cheese							-
2023	131	Yaourt brassé	Stirred yoghurt							+
2023	132	Yaourt brassé	Stirred yoghurt							+
2023	133	Lait cru	Raw milk							+
2023	134	Tartare de saumon	Salmon tartare	AFNL 115	*Listeria monocytogenes*	Salmon	seeding 72h 4°C		2,69	-
2023	135	Rillettes de poisson	Fish rillettes							-
2023	136	Rillettes de thon	Tuna rillettes							+
2023	137	Salade de thon	Tuna salad							+
2023	138	Cabillaud	Cod							+
2023	139	Potage	Soup	AFNL 109	*Listeria monocytogenes*	Celery	seeding 72h 4°C		2,59	+
2023	140	Coleslaw	Coleslaw							+
2023	141	Celeri	Celery							+
2023	142	Flan de légumes	Vegetables flan							+
2023	143	Poireaux	Leeks							+
2023	144	Cœur de palmier	Palm heart							+
2023	145	Betterave mais salade	Beets corn salad	AFNL 97	*Listeria monocytogenes*	Beet	seeding 72h 4°C		4,27	+
2023	146	Carotte rapé assaisonnée	Seasoned grated carrot							+
2023	147	Champignons grecque	Mushrooms with sauce							+
2023	149	Concombres	Cucumbers	AFNL 120	*Listeria monocytogenes*	Cucumber	seeding 72h 4°C		3,44	+
2023	151	Ratatouille	ratatouille							+
2023	152	Concombre	Cucumber							+
2023	153	Celeri cru	Raw celery	AFNL 107	*Listeria monocytogenes*	Citrus tabbouleh	seeding 72h 4°C		2,01	+
2023	154	Épeautre et aubergine	Spelt and eggplant							+
2023	155	Lentilles corail et petit pois	Red lentils and peas							+
2023	156	Quinoa betterave	Quinoa eggplant							-
2023	157	Haricots mungo	Mung beans							+

Year	Sample ID	Product (french name)	Product (english name)	Strain code	Strain	Origin	Injury protocol	Injury measurement	Inoculation level (CFU/sample)	Global result
2023	158	Carotte, celeri sans sauce	Carrots, celery without sauce	AFNL 110	*Listeria monocytogenes*	Piemontaise salad	seeding 72h 4°C		2,69	-
2023	159	Petit pois carottes	Peas and carrots							+
2023	160	Celeri cru	Raw celery							+
2023	161	Salade betterave	Red beets and salad							+
2023	162	Pomme de terre vapeur	Steamed potato							+
2023	163	Champignons crème	Mushrooms with cream							+
2023	164	Coleslaw et salade	Coleslaw with salad	AFNL 106	*Listeria monocytogenes*	Coliflower	seeding 72h 4°C		2,78	+
2023	165	Celeri sans sauce	Celery without sauce							+
2023	167	Carotte rapée crue	Raw grated carrot							+
2023	168	Carotte rapée crue	Raw grated carrot							+
2023	169	Carotte rapée crue	Raw grated carrot							+
2023	170	Beignet chocolat	Chocolate donut	AFNL 111	*Listeria monocytogenes*	Chou pastry	seeding 72h 4°C		2,25	+
2023	171	Entremet vanille	Vanilla dessert							+
2023	172	Paris brest	Chou pastry							+
2023	173	Entremet café	Coffee dessert							+
2023	174	Tiramisu	Tiramisu							+
2023	175	Eclair kirsh	Kirsch pastry							+
2023	176	Pain perdu	French toast	AFNL 105	*Listeria monocytogenes*	Chocolate Pastry	seeding 72h 4°C		2,64	+
2023	177	Tropézienne	Saint tropez tarte							+
2023	178	Croquelier	3 chocolates cake							+
2023	179	Entremet speculoos	Speculoos dessert							+
2023	180	Crème brulée	Creme brulee							+
2023	181	Clafoutis	Clafoutis							+
2023	182	Glace caramel	Caramel ice cream	AFNL 93	*Listeria monocytogenes*	Pastry	seeding 72h 4°C		3,46	-
2023	183	Glace mangue	Mango ice cream							+
2023	184	Crème orange meringue	Orange cream with meringue							+
2023	185	Piemontaise	Piemontaise salad	AFNL 100	*Listeria monocytogenes*	Thai salad	seeding 72h 4°C		2,01	+
2023	186	Piémontaise	Piemontaise salad							+
2023	187	Taboulé	Tabbouleh							+
2023	188	Choux blanc et lardons	White cabbage bacon bits							+
2023	189	Artichaud thon salade	Artichoke tuna salad							+
2023	190	Salade pâte œuf maïs fromage	Pasta, eggs, corn, cheese, salad							+
2023	191	Tartiflette Vegan	Vegan tartiflette							+
2023	192	Quiche pomme de terre	Quiche potatoes bacon bits	AFNL 114	*Listeria monocytogenes*	Tuna pizza	seeding 72h 4°C		2,78	+
2023	193	Gratin dauphinois et legumes	Potato gratin and vegetables							+
2023	194	Quiche lorraine	Quiche lorraine							+
2023	195	Lasagnes Bœuf	Beef lasagna							+
2023	196	Quiche au poulet curry	Chicken curry quiche							+
2023	197	Gnocchi	Gnocchi							+
2023	198	Feuilleté pomme de terre	Potato puff pastry	AFNL95	*Listeria monocytogenes*	Potatoes salmon	seeding 72h 4°C		2,69	+
2023	199	Oeufs	Eggs							+
2023	200	Omelette	Omelet							+
2023	201	Endive jambon bechamel	Endive with ham and bechamel							-
2023	202	Omelette champignons	Mushrooms omelet							+

Year	Sample ID	Product (french name)	Product (english name)	Strain code	Strain	Origin	Injury protocol	Injury measurement	Inoculation level (CFU/sample)	Global result
2023	203	Eau industrielle végétal cresson	Industrial water watercress	AFNL 99	*Listeria monocytogenes*	Rinse water	seeding 72h 4°C		2,78	+
2023	204	Eau industrielle végétal alfalfa	Industrial water alfalfa							-
2023	205	Eau industrielle végétal radis	Industrial water radish							-
2023	206	Eau industrielle végétal	Industrial water leek							+
2023	207	Eau industrielle végétal alfafa	Industrial water alfalfa							+
2023	208	Producteur jardinier aliments	Gardeneer producer's food							-
2023	362	Trois salades	Three salads	AFNL 165	*Listeria monocytogenes*	Vegetables	seeding 72h 4°C		2,72	+
2023	363	Ciboulette	Chive							+
2023	364	Salade laitue	Lettuce							+
2023	365	Salade iceberg	Iceberg salad							+
2023	366	Endives	Chicory							+
2023	367	Brandade de morue	Cod brandade	AFNL 104	*Listeria monocytogenes*	Tarama salmon	seeding 72h 4°C		2,81	+
2023	368	Brandade de morue	Cod brandade							+
2023	369	Rillette de thon	Tuna rillettes							+
2023	370	Terinne de thon	Tuna terrine							+
2023	371	Pâté de thon	Tuna pate							+
2023	379	Sushi	Sushi	AFNL 226	*Listeria monocytogenes*	Smoked salmon	seeding 72h 4°C		2,36	+
2023	380	Saumon	Salmon							+
2023	381	Saumon	Salmon							-
2023	382	Colin	Hake							+
2023	383	Truite	Trout							+
2023	384	Eau process lentille pois	Process water lentils peas	AFNL 117	*Listeria monocytogenes*	Cold room wipes	seeding 72h 4°C		2,72	-
2023	385	Eau rinçage brocoli chou	Rinse water broccoli cabbage							+
2023	386	Eau process brocoli chou	Rinse water broccoli cabbage							-
2023	387	Eau de lavage alfafa poireaux	Leek alfafa washing water							+
2023	388	Eau de lavage alfafa poireaux	Leek alfafa washing water							+
2023	389	Eau rinçage laiterie	Dairy rinse water							-
2023	401	Entremet vanille	Vanilla dessert	AFNL 209	*Listeria monocytogenes*	Pouligny cheese	seeding 72h 4°C		2,45	+
2023	402	Yourt nature	Natural yogurt							+
2023	403	Yaourt nature	Natural yogurt							+
2023	404	Saumon	Salmon	AFNL 205	*Listeria monocytogenes*	Smoked salmon	seeding 72h 4°C		2,45	+
2023	405	Dos d'eglefin	Haddock fillet							+
2023	406	Dos de cabillaud	Cod fillet							+
2023	407	Dos de cabillaud	Cod fillet							+
2023	408	Petites seiches marinées	Small marinated cuttlefish							+
2023	409	Haddock fumé au bois de hêtre	Beech wood smoked haddock	AFNL 215	*Listeria monocytogenes*	Chicken green vegetable baby	seeding 72h 4°C		2,90	+
2023	410	Truite fumée	smoked trout							+
2023	411	Pousses d'épinard	Baby leaves spinach	AFNL 202	*Listeria monocytogenes*	Tomato appetizer toast	seeding 72h 4°C		2,63	+
2023	412	Laitue	Lettuce							+
2023	413	Ciboulette	Chive							-
2023	414	Persil	Parsley							+
2023	415	Mâche	Lettuce							+

Year	Sample ID	Product (french name)	Product (english name)	Strain code	Strain	Origin	Injury protocol	Injury measurement	Inoculation level (CFU/sample)	Global result
2023	416	Pizzeria détritus sol	Pizzeria rubbish ground	AFNL 127	*Listeria monocytogenes*	Chopping cloth	seeding 72h 4°C		2,45	+
2023	417	Pizzeria dechets	Pizzeria waste							+
2023	418	Boulangerie détritus sol	Trash bakery floor							+
2023	419	Boulangerie détritus plan de	Rubbish bakery worktop							+
2023	420	Restes de viande kebab	Leftover kebab meat							+
2023	421	Restes de poissons	Fish remains							+
2023	422	Déchets légumes	Vegetable waste	AFNL 128	*Listeria monocytogenes*	Laboratory floor	Seeding 72h 4°C		2,45	+
2023	551	Chiffonnette trancheuse	Fish slicer cloth after cleaning	AFNL 125	*Listeria monocytogenes*	Kitchen worktop cloth	spiking pH acide	0,6	2,4	+
2023	552	Chiffonnette Chambre froide	Fish stock cold room cloth							+
2023	554	Chiffonnette chambre froide	Cold room kebab cloth							+
2023	555	Chiffonnette plan de travail	Kebab worktop cloth							+
2023	556	Chiffonnette sol boulangerie	Bakery floor cloth	AFNL 123	*Listeria monocytogenes*	Ham slicer cloth	spiking pH acide	0,5	2,4	+
2023	557	Chiffonnette porte chambre	Bakery cold room door cloth							+
2023	558	Chiffonnette balance carnes	Meat balance cloth							+
2023	559	Chiffonnette lame couteau	Meat knife blade cloth							+
2023	560	Chiffonnette stand expo viande	Meat expo stand cloth							+
2023	568	Eau de rinçage laiterie	Dairy rinse water	AFNL 124	*Listeria monocytogenes*	Laboratory pastry	Heat treatment	0,3	5,4	+
2023	569	Eau de rinçage tank 1 laiterie	Milk tank 1 rinsing water							+
2023	570	Eau de rinçage bidons de lait	Rinse water milk cans							+
2023	571	Eau de lavage laiterie	Dairy washing water							+
2023	572	Eau de rinçage tank 2 laiterie	Milk tank 2 rinsing water							+
2023	573	Chiffonnette evier laiterie	Dairy sink cloth	AFNL 128	*Listeria monocytogenes*	Laboratory floor	Chemical treatment	0,4	3	+
2023	574	Chiffonnettes plan de travail	Dairy table cloth							+
2023	575	Chiffonnettes chambre froide	Dairy cold room cloth							+
2023	576	Chiffonnettes chambre froide	Plant industry cold room cloth							+
2023	577	Chiffonnettes boucherie plan	Meat table cloth							+

APPENDIX 4

Sensitivity study
Raw data - PROTOCOL ①

LEGEND

Abs : absence
L : light
M : medium
H : high

A : pure culture of typical colonies
B : majority of typical colonies
C : minority of typical colonies
D : rare typical colonies
E : absence of typical colonies
(x) : number of typical colonies if $x \leq 5$

N.C.: natural contamination
NT : not typical
NE or grey area : not tested
Dx : doubtful

A: ALOA,
P: Palcam

Meat products

Year	Ref	Type	Product		Natural contamination			ISO 11290-1						ALOA One Day								
								Half-Fraser		Fraser				Enrichment 24± 2h - reading 22h to 48h							Agar storage for 48h at 2-8°C	
			French name	English name	Yes/ No	Strain	Level CFU/25g	A	P	A	P	Identifi.	Conclusion	Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	Conclusion	Concordance /ISO
2010	05	M1	Gigot d'agneau	Leg of lamb	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	06	M1	Steak haché	Chopped steak	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	07	M1	Foie de veau	Veal liver	Yes	/	/	-	+	-	+	*L. welshimeri*	-	-		/	-	NA			-	NA
2010	08	M1	Poulet	Chicken	Yes	/	/	+	+	+	+	*L. mono + L. innocua*	+	+		*L. mono + L. innocua*	+	PA			+	PA
2010	09	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	10	M1	Carcasse de bœuf (collier)	Beef carcass (collar)	Yes	/	/	-	+	-	+	*L. welshimeri*	-	-		/	-	NA			-	NA
2010	11	M1	Viande hachée	Minced meat	Yes	/	/	-	+	-	+	*L. welshimeri*	-	-		/	-	NA			-	NA
2010	12	M1	Minerai arrière	Ore rear	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	29	M1	Steak	Steak	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	30	M1	Steak haché	Chopped steak	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	31	M1	Manchon de canard	Duck sleeve	Yes	/	/	+	+	+	+	*L. mono + L. welshi*	+	+		*L. mono + L. welshi*	+	PA			+	PA
2010	32	M1	Kebab	Kebab	Yes	/	/	+	+	+	+	*L. mono + L. welshi*	+	+		*L. mono + L. welshi*	+	PA			+	PA
2010	33	M1	Foie de bovin	Cattle liver	Yes	/	/	+	+	+	+	*L. mono + L. innocua*	+	+		*L. mono + L. innocua*	+	PA			+	PA
2010	34	M1	Affranchi	freed	Yes	/	/	NT	NT	-	-	/	-	NT		/	-	NA			-	NA
2010	35	M1	Affranchi	freed	Yes	/	/	+	+	+	+	*L. mono + L. innocua*	+	+		*L. mono + L. innocua*	+	PA			NE	NE
2010	37	M1	Foie de porc	Pork liver	Yes	/	/	+	+	+	-	*L. mono*	+	+		*L. mono*	+	PA			+	PA
2010	55	M1	Steak haché	Chopped steak	Yes	/	/	-	+	-	+	*L. innocua*	-	-		/	-	NA			-	NA
2010	60	M1	Queue	Tail	Yes	/	/	-	+	-	+	*L. innocua*	-	-		/	-	NA			-	NA
2010	68	M1	Dinde	Turkey	Yes	/	/	-	+	-	+	*L. innocua*	-	-		/	-	NA			NE	NE
2010	70	M1	Sot l'y laisse de dinde	Fool leaves turkey there	Yes	/	/	+	+	+	+	*L. mono + L. welshi*	+	+		*L. mono + L. welshi*	+	PA			+	PA
2010	71	M1	Steak haché	Chopped steak	Yes	/	/	-	-	+	+	*L. welshimeri*	-	-		/	-	NA			-	NA
2010	72	M1	Capas	Capas	Yes	/	/	+	+			*L. mono*	+	+		*L. mono*	+	PA			+	PA
2010	73	M1	Steak haché	Chopped steak	Yes	/	/	-	-	-	+	*L. innocua*	-	-		/	-	NA			-	NA
2010	74	M1	Bœuf	Beef	Yes	/	/	NT	-	NT	-	/	-	-		/	-	NA			-	NA
2010	75	M1	Veau	Veal	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	78	M1	Chair	Flesh	Yes	/	/	NT	NT	NT	NT	/	-	NT		/	-	NA			-	NA
2010	94	M1	Viande haché	Ground meat	Yes	/	/	+	+	+	+	*L. mono*	+	+		*L. mono*	+	PA			+	PA
2010	97	M1	Mac Key	Mac Key	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	98	M1	Capas	Capas	Yes	/	/	+	+	+	+	*L. mono + L. welshi*	+	+		*L. mono + L. welshi*	+	PA			+	PA
2010	99	M1	Viande hachée	Minced meat	Yes	/	/	+	-	+	+	*L. mono*	+	+		*L. mono*	+	PA			+	PA
2010	102	M1	Chair à saucisse	Sausage	Yes	/	/	NT	NT	NT	NT	/	-	-		/	-	NA			-	NA
2010	103	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	NT	-	-	-	/	-	-		/	-	NA			-	NA
2010	104	M1	Rognons	Kidneys	Yes	/	/	-	-	NT	NT	/	-	-		/	-	NA			-	NA
2010	105	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	+	+	+	+	*L. mono + L. innocua*	+	+		*L. mono + L. innocua*	+	PA			+	PA
2010	106	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	+	+	+	+	*L. mono*	+	+		*L. mono*	+	PA			+	PA
2010	107	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	108	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	NT	-	NT	NT	/	-	-		/	-	NA			-	NA
2010	109	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	NT	-	NT	NT	/	-	-		/	-	NA			-	NA
2010	114	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	+	+	+	+	*L. mono + L. innocua*	+	+		*L. mono + L. innocua*	+	PA			+	PA
2010	116	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	+	+	+	+	*Lmono Linno+Livan*	+	+		*Lmono Linno+Livan*	+	PA			+	PA
2010	117	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	+	+	+	+	*L. mono + L. innocua*	+	+		*L. mono + L. innocua*	+	PA			+	PA
2010	118	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	-	+	-	+	*L. innocua*	-	-		/	-	NA			-	NA
2010	125	M1	Steak haché	Chopped steak	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	126	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	+	+	+	+	*L. mono + L. innocua*	+	+		*L. mono + L. innocua*	+	PA			+	PA
2010	127	M1	Foie	Liver	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	128	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	+	+	+	+	*L. mono + L. innocua*	+	+		*L. mono + L. innocua*	+	PA			+	PA
2010	130	M1	Minerai	Ore	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	131	M1	Collier	Necklace	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	132	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	+	+	+	+	*L. mono + L. innocua*	+	+		*L. mono + L. innocua*	+	PA			+	PA
2010	133	M1	Coeur	Heart	Yes	/	/	-	-	-	-	/	-	NT		/	-	NA			-	NA
2010	306	M1	Roti de porc	roast pork	Yes	/	/	+	+	+	+	*L. mono*	+	+		*L. mono*	+	PA			NE	NE
2010	360	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	+	+	+	+	*L. mono + L. innocua*	+	+		*L. mono + L. innocua*	+	PA			+	PA
2010	361	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	+	+	+	+	*L. mono*	+	+		*L. mono*	+	PA			+	PA
2010	362	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	+	+	+	+	*L. mono + L. innocua*	+	+		*L. mono + L. innocua*	+	PA			+	PA
2010	363	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	-	-	+	+	*L. welsh + L. innocua*	+	+		*L. welsh + L. innocua*	+	NA			-	NA
2010	370	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	+	+	+	+	*L. mono*	+	+		*L. mono*	+	PA			+	PA
2010	373	M1	Poire	Pear	Yes	/	/	+	+	+	+	*L. mono*	+	+		*L. mono*	+	PA			+	PA
2010	382	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE
2010	400	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	+	+	+	+	*L. mono + L. welshi*	+	+		*L. mono + L. welshi*	+	PA			NE	NE
2010	410	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	NT	NT	-	-	/	-	NT		/	-	NA			NE	NE

Year	Ref	Type	Product		Natural contamination			ISO 11290-1						ALOA One Day								
								Half-Fraser		Fraser				Enrichment 24± 2h - reading 22h to 48h							Agar storage for 48h at 2-8°C	
			French name	English name	Yes/ No	Strain	Level CFU/25g	A	P	A	P	Identifi.	Conclusion	Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	Conclusion	Concordance /ISO
2010	411	M1	Steak haché surgelé	Frozen ground steak	Yes	/	/	-	-	NT	NT	/	-	-		/	-	NA			NE	NE
2010	412	M1	Viande hachée surgelée	Frozen minced meat	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE
2005	5	M1	Steack haché bœuf cru	Raw beef ground steak	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	76	M1	Epaule porc crue	Raw pork shoulder	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	77	M1	Gorge porc crue	Raw pork throat	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	464	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	465	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	466	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	467	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	468	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	471	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	472	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	473	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	475	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	476	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	477	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	-	-	-	-	/	-	+	+	*L. mono*	+	PD	+	PD		
2005	1	M1	Viande crue cheval	Raw horse meat	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	2	M1	Viande crue cheval	Raw horse meat	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	3	M1	Viande crue bœuf	Raw beef	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	4	M1	Viande crue bœuf	Raw beef	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	8	M1	Poitrine porc crue	Raw pork belly	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	145	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	146	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	244	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	469	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	470	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	474	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	478	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	479	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	490	M1	Steack haché surgelé	Frozen chopped steak	Yes	/	/	-	-	-	-	/	-	-	+	*L. mono*	-	NA	+	PD		
2010	13	M2	Boudin noir	Black pudding	Yes	/	/	-	+	-	+	*L. innocua*	-	-		/	-	NA			-	NA
2010	42	M2	Boudin blanc	White sausage	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	43	M2	Confit de foie de volaille	Chicken liver confit	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	50	M2	Gésiers	gizzards	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	79	M2	Hachis parmentier	Minced mince	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	82	M2	Escalope de veau panée	Breaded cutlet Veal	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	87	M2	Sauté d'agneau	Sautéed lamb	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	93	M2	Steak haché cuit	Cooked ground steak	Yes	/	/	-	+	-	+	*L. welshimeri*	-	-		/	-	NA			-	NA
2010	369	M2	Saucisse et petit salé	Sausage and small salty	Yes	/	/	+	+	+	+	L. mono + L. welshi	+	+		*L. mono + L. welshi*	+	PA			+	PA
2010	380	M2	Boudin blanc	White sausage	Yes	/	/	+	+	+	+	*L. mono + L. innocua*	+	+		*L. mono + L. innocua*	+	PA			+	PA
2010	444	M2	Foie gras	Foie gras	Yes	/	/	+	+	+	+	*L. mono + L. welshi*	+	+		*L. mono + L. welshi*	+	PA			NE	NE
2005	6	M2	Boudin blanc	White sausage	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	29	M2	Galantine volaille	Galantine poultry	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	48	M2	Langue porc cuite	Cooked pork tongue	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2010	01	M3	Saucisses	Sausages	Yes	/	/	-	+	-	+	*L. welshimeri*	-	-		/	-	NA			-	NA
2010	02	M3	Saucisses	Sausages	Yes	/	/	-	+	-	+	*L. innocua*	-	-		/	-	NA			-	NA
2010	04	M3	Jambon de porc	Pork ham	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	19	M3	Rillettes de Tours	Rillettes de Tours	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	28	M3	Jambon blanc	White Ham	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	36	M3	Merguez	merguez	Yes	/	/	+	-	+	-	*L. mono*	+	+		*L. mono*	+	PA			+	PA
2010	38	M3	Saucisses aux herbes	Sausages with herbs	Yes	/	/	+	+	+	+	*L. mono*	+	+		*L. mono*	+	PA			+	PA
2010	54	M3	Saucisses	Sausages	Yes	/	/	-	+	-	+	*L. welshi+ L. seeli*	+	+		*L. welshi + L. seeli*	+	NA			-	NA
2010	69	M3	Pâté de tête	Head pate	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	77	M3	Pâté	Dough	Yes	/	/	DX	-	-	-	/	-	DX		/	-	PPNA			-	NA
2010	81	M3	Jambon blanc	White Ham	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	90	M3	Rillette d'oie	Goose rillette	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	NA
2010	304	M3	Merguez	merguez	Yes	/	/	+	+	+	+	*L. mono + L. welshi*	+	+		*L. mono + L. welshi*	+	PA			NE	NE
2010	305	M3	Saucisses	Sausages	Yes	/	/	+	+	+	+	*L. mono*	+	+		*L. mono*	+	PA			NE	NE
2010	307	M3	Chair pur porc	Pure pork meat	Yes	/	/	+	+	+	+	*L. mono + L. welshi*	+	+		*L. mono + L. welshi*	+	PA			NE	NE
2010	366	M3	Museau	Muzzle	Yes	/	/	+	+			*L. mono*	+	+		*L. mono*	+	PA			+	PA
2010	367	M3	Saucisse	Sausage	Yes	/	/	-	-	-	+	*L. welshimeri*	+	-		/	-	NA			-	NA
2010	368	M3	Chipolatas	chipolatas	Yes	/	/	+	+	+	+	*L.m+L.welsh+L. inno*	+	+		*L.m+L.welsh+L. inno*	+	PA			+	PA
2010	379	M3	Jamboneau	Shank	Yes	/	/	+	+	+	+	*L. mono*	+	+		*L. mono*	+	PA			+	PA
2010	405	M3	Jambon blanc	White Ham	Yes	/	/	-	+	-	+	*L. welshimeri*	-	-		/	-	NA			NE	NE

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			French name	English name	Yes/ No	Strain	Level CFU/25g	A	P	A	P	Identifi.	Conclusion	Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	Conclusion	Concordance /ISO
2010	445	M3	Saucisson à l'ail	Garlic sausage	Yes	/	/	+	+	+	+	*L. mono*	+	+		*L. mono*	+	PA			NE	NE
2010	469	M3	Pâté de campagne	Country pâté	Yes	/	/	-	+	-	+	*L. innocua*	-	-		/	-	NA			NE	NE
2010	470	M3	Lardons fumé	Smoked bacon	Yes	/	/	+	-	+	+	*L. mono + L. innocua*	+	+		*L. mono + L. innocua*	+	PA			NE	NE
2010	471	M3	Terrine de foie	Liver terrine	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE
2010	473	M3	Terrine de campagne	Country terrine	Yes	/	/	-	-	-	+	*L. welshimeri*	-	-		/	-	NA			-	NA
2005	9	M3	Chair à saucisse crue	Raw sausage meat	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	16	M3	Chair à saucisse crue	Raw sausage meat	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	49	M3	Chipolatas	chipolatas	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	23	M3	Rillettes industrielles en pot (Mans)	Industrial potted rillettes (Mans)	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	41	M3	Rillettes industrielles en pot (Mans)	Industrial potted rillettes (Mans)	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	42	M3	Rillettes industrielles en pot (Mans)	Industrial potted rillettes (Mans)	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	43	M3	Rillettes industrielles en pot (Mans)	Industrial potted rillettes (Mans)	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	46	M3	Pâté de tête	Head pate	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	51	M3	Rillettes industrielles en pot (Tours)	Industrial potted rillettes (Tours)	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	52	M3	Rillettes industrielles en pot (Tours)	Industrial potted rillettes (Tours)	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	53	M3	Rillettes industrielles en pot (Tours)	Industrial potted rillettes (Tours)	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	54	M3	Rillettes industrielles en pot (Tours)	Industrial potted rillettes (Tours)	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	55	M3	Rillettes industrielles en pot (Tours)	Industrial potted rillettes (Tours)	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	56	M3	Rillettes industrielles en pot (Tours)	Industrial potted rillettes (Tours)	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	57	M3	Rillettes industrielles en pot (Tours)	Industrial potted rillettes (Tours)	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	24	M3	Rillettes industrielles en pot (Mans)	Industrial potted rillettes (Mans)	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	30	M3	Terrine du chef	Chef's terrine	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	31	M3	Terrine du chef	Chef's terrine	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	44	M3	Rillettes industrielles en pot (Tours)	Industrial potted rillettes (Tours)	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	45	M3	Rillettes	rillettes	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	58	M3	Rillettes industrielles en pot (Tours)	Industrial potted rillettes (Tours)	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	61	M3	Rillettes industrielles en pot (Mans)	Industrial potted rillettes (Mans)	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	80	M3	Saucisse Toulouse	Toulouse sausage	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	109	M3	Chipolatas	chipolatas	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	110	M3	Chipolatas	chipolatas	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	111	M3	Chipolatas	chipolatas	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	112	M3	Chipolatas	chipolatas	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	113	M3	Chipolatas	chipolatas	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	114	M3	Chipolatas	chipolatas	Yes	/	/	+	+	+	+	*L. mono*	+	+	+	*L. mono*	+	PA	+	PA		
2005	144	M3	Rillettes	rillettes	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	7	M3	Chipolatas crues	Raw Chipolatas	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	47	M3	Merguez crues	Raw Merguez	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	50	M3	Merguez	merguez	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	78	M3	Chair à saucisse crue	Raw sausage meat	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	79	M3	Chipolatas	chipolatas	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	84	M3	Chair à saucisse crue	Raw sausage meat	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		
2005	229	M3	Chair à saucisse crue	Raw sausage meat	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA		

year	Product				N.C.	ISO 11290-1						ALOA One Day																	
						Half-Fraser		Fraser		Identifi.	Conclusion	Enrichment for 22h at 30°C +/- 1°C														Half-Fraser 72h at 5°C +/- 3°C		
												Reading after 22h and 48h at 37°C +/- 1 °C											ALOA storage for 48h à 2-8°C		ALOA NF		
												ALOA AF		ALOA NF														
	Ref	Type	French name	English name		A	P	A	P			24h	48h	24h	48h	Identification	Conclusion 22h AF	Conclusion 22h NF	concordance AF 22h/ISO	concordance NF 22h/ISO	Conclusion 48h NF	concordance 48h NF/ISO	ALOA NF	Concord /ISO	24h	48h	Concod
2019	12	M2	Emincés de porc sauce chinoise	Sliced pork with Chinese sauce	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	13	M2	Escalope de volaille à la normande	Norman chicken breast	No	-	-	+	+	*L.mono*	+	-	-	-	-	/	-	-	ND	ND	-	ND	-	ND	-	-	ND
2019	14	M2	Sauté de veau cuit	Cooked veal stir-fry	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	15	M2	Boulettes de bœuf sauce tomate	Beef meatballs in tomato sauce	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	16	M2	Poulet basquaise	Basque chicken	No	-	-	-	-	/	-	-	-	+	+	*L.mono*	-	+	NA	PD	+	PD	+	PD	+	+	PD
2019	17	M2	Coq au vin	Coq au vin	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	66	M2	Andouillette	andouillette	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	18	M3	Terrine de campagne aux pommes	Country apple terrine	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	20	M3	Terrines aux poires tapées	Taped pear terrines	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	22	M3	Chorizo	chorizo	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	109	M3	Terrine de volaille	Chicken terrine	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA

Dairy products

Year	Ref	Type	Product		Natural contamination			ISO 11290-1						ALOA One Day									
								Half-Fraser		Fraser		Identifi.	Conclusion	Enrichment 24± 2h - reading 22h to 48h							Agar storage for 48h at 2-8°C		
			French name	English name	Yes/ No	Strain	Level	A	P	A	P			Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	Aloa reading "48h "	Result after confirmation	concordance "48h à 2-8°C"/ISO
2010	25	D1	Lait de chèvre	Goat's milk	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	91	D1	Lait	Milk	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	134	D1	Lait	Milk	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	135	D1	Lait	Milk	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	136	D1	Lait	Milk	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	147	D1	Lait de chèvre	Goat's milk	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	148	D1	Lait de chèvre	Goat's milk	Yes	/	/	-	-	DX	NT	/	-	DX		/	-	PPNA			-	-	NA
2010	149	D1	Lait	Milk	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	150	D1	Lait	Milk	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	402	D1	lait de chèvre	goat's milk	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	403	D1	Lait de chèvre	Goat's milk	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	404	D1	Lait de chèvre	Goat's milk	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	448	D1	Lait de chèvre	Goat's milk	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	474	D1	Lait	Milk	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	479	D1	Lait	Milk	Yes	*L. mono 5*	8	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	482	D1	Lait	Milk	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	483	D1	Lait	Milk	No	*L. mono 5*	8	+	-	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	485	D1	Lait	Milk	No	*L. innocua 5*	8	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	486	D1	Lait	Milk	No	*L. mono 5*	8	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	487	D1	Lait	Milk	No	*L. mono 5*	8	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	488	D1	Lait	Milk	No	*L. mono 5*	8	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2005	34	D1	Lait de vache	Cow milk	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	71	D1	Lait de chèvre	Goat's milk	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	73	D1	Lait de chèvre	Goat's milk	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	133	D1	Lait de chèvre	Goat's milk	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	207	D1	Lait	Milk	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	208	D1	Lait	Milk	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	209	D1	Lait	Milk	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	211	D1	Lait	Milk	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	216	D1	Lait	Milk	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	218	D1	Lait	Milk	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	219	D1	Lait	Milk	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	221	D1	Lait	Milk	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	222	D1	Lait	Milk	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	25	D1	Lait de chèvre	Goat's milk	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	26	D1	Lait de chèvre	Goat's milk	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	27	D1	Lait de chèvre	Goat's milk	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	28	D1	Lait de chèvre	Goat's milk	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	32	D1	Lait de chèvre	Goat's milk	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	33	D1	Lait de chèvre	Goat's milk	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	37	D1	Lait de vache	Cow milk	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2010	18	D2	Fromage affiné de chèvre	Matured goat cheese	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	110	D2	Faisselle	faisselle	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	124	D2	Camenbert de Normandie	Camenbert of Normandy	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	255	D2	Valençay	Valencay	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	260	D2	Tomme de Savoie	Tomme de Savoie	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	261	D2	Roquefort	Roquefort	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NT	-	NA
2010	264	D2	Roquefort	Roquefort	Yes	/	/	NT	-	-	-	/	-	-		/	-	NA			NT	-	NA
2010	413	D2	Lot de fromages de chèvre	Lot of goat cheeses	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	415	D2	Camembert	Camembert	Yes	/	/	-	+	-	+	L. innocua	-	-			-	PA			NE	NE	
2010	419	D2	Camembert	Camembert	Yes	/	/	-	+	-	+	L. grayi	-	-		/	-	NA			-	-	NA
2010	420	D2	Camembert	Camembert	Yes	/	/	NT	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	421	D2	Camembert	Camembert	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	422	D2	Camembert	Camembert	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	423	D2	Camembert	Camembert	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	424	D2	Camembert	Camembert	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	459	D2	Fromage de chèvre	Goat cheese	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	460	D2	Saint Marcelin	Saint Marcelin	No	*L. seeligeri 1*	4	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	461	D2	Roquefort	Roquefort	No	*L. seeligeri 1*	4	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	463	D2	Neufchatel au lait Brut	Raw milk Neufchatel	No	*L. mono 4*	6	+	-	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	464	D2	Reblochon	Reblochon	Yes	/	/	-	-	-	-	/	-	NT		/	-	NA			NE	NE	
2010	466	D2	Le cabri de Touraine (chèvre)	Touraine goat (goat)	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	

Year	Ref	Type	Product		Natural contamination			ISO 11290-1						ALOA One Day									
								Half-Fraser		Fraser		Identifi.	Conclusion	Enrichment 24± 2h - reading 22h to 48h							Agar storage for 48h at 2-8°C		
			French name	English name	Yes/ No	Strain	Level	A	P	A	P			Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	Aloa reading "48h "	Result after confirmation	concordance "48h à 2-8°C"/ISO
2010	494	D2	Fromage	Cheese	Yes	/	/	-	-	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2005	62	D2	Fromage lait cru chèvre (Ste Maure)	Raw goat cheese (Ste Maure)	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	74	D2	Fromage lait cru chèvre (Ste Maure)	Raw goat cheese (Ste Maure)	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	81	D2	Fromage chèvre lait cru	Raw milk goat cheese	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	261	D2	Fromage crottin chèvre	Crottin goat cheese	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	17	D2	Fromage chèvre lait cru	Raw milk goat cheese	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	18	D2	Fromage chèvre lait cru	Raw milk goat cheese	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	19	D2	Fromage lait cru vache	Raw cow milk cheese	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	20	D2	Camembert	Camembert	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	21	D2	Fromage chèvre lait cru	Raw milk goat cheese	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	22	D2	Fromage chèvre lait cru	Raw milk goat cheese	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	35	D2	Fromage blanc lait vache	Cow's milk white cheese	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	36	D2	Fromage blanc lait vache	Cow's milk white cheese	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	64	D2	Fromage crottin chèvre	Crottin goat cheese	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	65	D2	Fromage chèvre (Selles/Cher)	Goat cheese (Selles / Cher)	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	66	D2	Fromage crottin chèvre	Crottin goat cheese	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	67	D2	Fromage chèvre (Selles/Cher)	Goat cheese (Selles / Cher)	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	68	D2	Fromage chèvre (Selles/Cher)	Goat cheese (Selles / Cher)	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	69	D2	Fromage chèvre (Pouligny St Pierre)	Goat cheese (Pouligny St Pierre)	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	75	D2	Fromage lait cru chèvre (Ste Maure)	Raw goat cheese (Ste Maure)	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	85	D2	Fromage (Ste Godeleine)	Cheese (Ste Godeleine)	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2010	174	D3	Glace vanille	Vanilla ice cream	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	175	D3	Glace rhum raisin	Grape rum ice cream	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	176	D3	Glace chocolat / noisette	Chocolate / hazelnut ice cream	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	177	D3	Glace rhum raisin macérés	Rum and grape macerated ice cream	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	178	D3	Glace vanille fondant chocolat	Vanilla ice cream with chocolate fondant	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	179	D3	Glace vanille	Vanilla ice cream	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	180	D3	Glace "viennetta vanille"	Vanilla viennetta ice cream	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	181	D3	Glace "viennetta capuccino"	Viennetta capuccino ice cream	Yes	/	/	NT	-	-	-	/	-	NT		/	-	NA			NE	NE	
2010	182	D3	Glace "viennetta menthe"	Viennetta mint ice cream	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	183	D3	Glace vanille	Vanilla ice cream	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	326	D3	Glace vanille	Vanilla ice cream	No	*L. mono 3*	4	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	327	D3	Glace rhum raisin	Grape rum ice cream	No	*L. mono 3*	4	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	328	D3	Glace chocolat / Noisette	Chocolate ice cream / Hazelnut	No	*L. welshimeri 2*	5	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	329	D3	Glace rhum raisin macérés	Rum and grape macerated ice cream	No	*L. mono 3*	4	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	331	D3	Glace vanille	Vanilla ice cream	No	*L. innocua 1*	9	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	332	D3	Viennetta vanille	Vanilla Viennetta	No	*L. innocua 1*	9	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	333	D3	Viennetta capuccino	Viennetta capuccino	No	*L. innocua 1*	9	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	334	D3	Viennetta menthe	Viennetta mint	No	*L. innocua 1*	9	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	335	D3	Glace vanille	Vanilla ice cream	No	*L. innocua 1*	9	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	491	D3	Glace	Ice cream	Yes	/	/	NT	NT	-	-	/	-	NT		/	-	NA			NE	NE	
2010	492	D3	Glace	Ice cream	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2005	491	D3	Bounty	Bounty	No	L. mono 17	1	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	492	D3	Bounty	Bounty	No	L. mono 17	4	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	493	D3	Dame Blanche	White Lady	No	L. mono 17	1	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	494	D3	Dame Blanche	White Lady	No	L. mono 17	4	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	495	D3	Vanille	Vanilla ice cream	No	L. mono 17	1	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	496	D3	Glace Vanille	Vanilla icecream	No	L. mono 17	4	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4106	D3	Bounty	Bounty	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	4107	D3	Dame Blanche	White Lady	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	4108	D3	Laitière	dairy	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	4109	D3	Mystère	Mystery	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	4110	D3	Glace Pistache	Pistachio icecream	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	4111	D3	Glace Vanille	Vanilla icecream	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			

Year	Ref	Type	Product		Natural contamination			ISO 11290-1						ALOA One Day									
								Half-Fraser		Fraser		Identifi.	Conclusion	Enrichment 24± 2h - reading 22h to 48h							Agar storage for 48h at 2-8°C		
			French name	English name	Yes/ No	Strain	Level	A	P	A	P			Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	Aloa reading "48h "	Result after confirmation	concordance "48h à 2-8°C"/ISO
2005	4112	D3	Glace Café	Coffee icecream	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			

year	Product				N.C.	ISO 11290-1						ALOA One Day																
						Half-Fraser		Fraser		Identifi.	Conclusion	Enrichment for 22h at 30°C +/- 1°C														Half-Fraser 72h at 5°C +/- 3°C		
												Reading after 22h and 48h at 37°C +/- 1 °C											ALOA storage for 48h à 2-8°C		ALOA NF		
	Ref	Type	French name	English name		A	P	A	P			ALOA AF		ALOA NF														
												24h	48h	24h	48h	Identification	Conclusion 22h AF	Conclusion 22h NF	concordance AF 22h/ISO	concordance NF 22h/ISO	Conclusion 48h NF	concordance 48h NF/ISO	ALOA NF	Concord /ISO	24h	48h	Concod
2019	105	D2	Fromage à tartiner	Cheese spread	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	106	D2	Mascarpone	mascarpone	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	107	D2	Ricotta	ricotta	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA

Seafoods

Year	Ref	Type	Product		Natural contamination			ISO 11290-1						ALOA One Day									
								Half-Fraser		Fraser				Enrichment 24± 2h - reading 22h to 48h							Agar storage for 48h at 2-8°C		
			French name	English name	Yes/ No	Strain	Level CFU/25g	A	P	A	P	Identifi.	Conclusion	Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	Aloa reading "48h "	Result after confirmation	concordance "48h à 2-8°C"/ISO
2010	03	S1	Filet d'églefin	Haddock fillet	Yes	/	/	+	+	+	+	L. mono + L. welshi	+	+		L. mono + L. welshi	+	PA			+	+	PA
2010	154	S1	Filet de saumon	Salmon filet	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	155	S1	Pavé de saumon	Salmon steak	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	156	S1	Filet de saumon sans arêtes	Boneless salmon fillet	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			+	+	PA
2010	280	S1	Truite portion	Portion trout	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	281	S1	Sole portion	Sole portion	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	282	S1	Chinchard	Horse mackerel	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	283	S1	Merlan	Whiting	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	284	S1	Mulet	Mule	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	285	S1	Hareng	Herring	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	286	S1	Filet de lieu noir	Saithe fillet	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	287	S1	Merlu commun	European hake	Yes	/	/	+	+			L. mono + L. seelig	+	+		L. mono + L. seelig	+	PA			NE	NE	
2010	288	S1	Dorade royale	Bream	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	289	S1	Bar	Bar	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	290	S1	Truite portion	Portion trout	No	*L. monocytogenes 1*	10	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	291	S1	Sole portion	Sole portion	No	*L. monocytogenes 1*	10	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	292	S1	Chinchard	Horse mackerel	No	*L. monocytogenes 1*	10	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	295	S1	Hareng	Herring	No	*L. monocytogenes 1*	10	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	296	S1	Filet de lieu noir	Saithe fillet	No	*L. monocytogenes 1*	10	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	297	S1	Merlu commun	European hake	No	*L. monocytogenes 1*	10	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	446	S1	Filet de Perche du Nil	Nile Perch Fillet	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	447	S1	Steak de Saumon	Salmon Steak	Yes	/	/	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2005	106	S1	Hareng	Herring	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	140	S1	Filets maquereau	Mackerel fillets	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	142	S1	Sprat	Sprat	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	143	S1	Filets hareng	Herring fillets	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	230	S1	Filets hareng	Herring fillets	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	290	S1	Filets hareng	Herring fillets	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4113	S1	Filets truite	Trout fillets	Yes	/	/	+	+	+	+	L. mono	+	-	+	L. mono	-	ND	+	PA			
2005	4116	S1	Darne saumon	Salmon steak	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	417	S1	Maquereau	Mackerel	No	L. mono 16	6	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4178	S1	Maquereau	Mackerel	No	L. mono 16	12	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4179	S1	Sardine	Sardine	No	L. mono 16	6	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4180	S1	Sardine	Sardine	No	L. mono 16	12	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4181	S1	Sabre	Saber	No	L. mono 16	6	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2010	57	S1	Filet de Colin	Fillet of hake	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			-	-	NA
2010	214	S1	Filet de saumon	Salmon filet	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	215	S1	Merlu blanc	White hake	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	216	S1	Cabillaud	cod	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	217	S1	Filet de cabillaud	Cod fillet	Yes	/	/	-	-	-	-	/	-	NT		/	-	NA			NE	NE	
2010	218	S1	Dos de daurade	Back of sea bream	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	219	S1	Lieu jaune	Yellow place	Yes	/	/	NT	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	220	S1	Empereur	Emperor	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	221	S1	Cabillaud	cod	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	222	S1	Saumon darne	Salmon steak	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA

Year	Ref	Type	Product		Natural contamination			ISO 11290-1						ALOA One Day									
								Half-Fraser		Fraser				Enrichment 24± 2h - reading 22h to 48h							Agar storage for 48h at 2-8°C		
			French name	English name	Yes/ No	Strain	Level CFU/25g	A	P	A	P	Identifi.	Conclusion	Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	Aloa reading "48h "	Result after confirmation	concordance "48h à 2-8°C"/ISO
2010	223	S1	Filet de saumon	Salmon filet	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	409	S1	Filet de saumon	Salmon filet	Yes	/	/	-	-	-	-	/	-	+		L. mono	+	PD			+	+	PD
2010	432	S1	Merlu blanc	White hake	No	*L. innocua 3*	7,5	+	+	+	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	433	S1	Cabillaud	cod	No	*L. innocua 3*	7,5	+	+	+	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	434	S1	Filet de cabillaud	Cod fillet	No	*L. innocua 3*	7,5	+	+	+	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	435	S1	Dos de daurade	Back of sea bream	No	*L. welshimeri 3*	5	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	436	S1	Lieu jaune	Yellow place	No	*L. welshimeri 3*	5	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	437	S1	Filet empereur	Emperor net	No	*L. welshimeri 3*	5	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	438	S1	Darne de Saumon	Salmon steak	No	*L. welshimeri 4*	7,5	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	439	S1	Steak de thon	Tuna steak	No	*L. welshimeri 4*	7,5	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	440	S1	Filet de saumon	Salmon filet	No	*L. welshimeri 4*	7,5	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	441	S1	Pavé de colin	Hake paving stone	No	*L. welshimeri 4*	7,5	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	160	S2	Saumon	Salmon	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	161	S2	Truite	Trout	Yes	/	/	NT	-	-	-	/	-	NT		/	-	NA			NT	-	NA
2010	162	S2	Saumon	Salmon	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	163	S2	Saumon	Salmon	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	164	S2	Saumon bio	Organic salmon	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	165	S2	Saumon bio	Organic salmon	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	166	S2	Saumon	Salmon	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	170	S2	Saumon bio	Organic salmon	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	171	S2	Saumon	Salmon	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	172	S2	Saumon	Salmon	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	173	S2	Saumon	Salmon	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	195	S2	Wahoo	Wahoo	No	*L. seeligeri 1*	11	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	197	S2	Haddock	smoked haddock	No	*L. seeligeri 1*	11	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	198	S2	Emincé de saumon, 5 baies	Sliced salmon, 5 berries	No	*L. seeligeri 1*	11	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	199	S2	Saumon d'Ecosse	Scottish salmon	No	*L. seeligeri 1*	11	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	200	S2	Saumon	Salmon	No	*L. seeligeri 1*	11	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	202	S2	Saumon	Salmon	No	*L. seeligeri 1*	11	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	204	S2	Saumon bio	Organic salmon	No	*L. seeligeri 1*	11	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	206	S2	Saumon	Salmon	No	*L. welshimeri 1*	10	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	207	S2	Saumon	Salmon	No	*L. welshimeri 1*	10	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	208	S2	Saumon	Salmon	No	*L. welshimeri 1*	10	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	209	S2	Saumon	Salmon	No	*L. welshimeri 1*	10	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	210	S2	Saumon bio	Organic salmon	No	*L. welshimeri 1*	10	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	211	S2	Saumon	Salmon	No	*L. welshimeri 1*	10	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	212	S2	Saumon	Salmon	No	*L. welshimeri 1*	10	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	213	S2	Saumon	Salmon	No	*L. welshimeri 1*	10	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	275	S2	Wahoo	Wahoo	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	276	S2	Marlin	Marlin	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	277	S3	Haddock	smoked haddock	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	279	S2	Saumon d'Ecosse	Scottish salmon	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2005	107	S2	Hareng fumé	Smoked herring	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	125	S2	Saumon fumé	Smoked salmon	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	268	S2	Hareng fumé	Smoked herring	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	269	S2	Chutes saumon fumé	Smoked salmon falls	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	280	S2	Saumon demi-fumé épicé	Spicy half-smoked salmon	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	286	S2	Hareng fumé	Smoked herring	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4122	S2	Saumon fumé	Smoked salmon	Yes	/	/	+	-	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4123	S2	Saumon fumé	Smoked salmon	Yes	/	/	-	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4124	S2	Saumon fumé	Smoked salmon	Yes	/	/	-	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4125	S2	Saumon fumé	Smoked salmon	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4126	S2	Saumon fumé	Smoked salmon	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4127	S2	Saumon fumé	Smoked salmon	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4128	S2	Saumon fumé	Smoked salmon	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4129	S2	Saumon fumé	Smoked salmon	Yes	/	/	-	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4130	S2	Saumon fumé	Smoked salmon	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	103	S2	Hareng fumé	Smoked herring	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	104	S2	Hareng fumé	Smoked herring	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	105	S2	Saumon fumé	Smoked salmon	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			

Year	Ref	Type	Product		Natural contamination			ISO 11290-1						ALOA One Day									
								Half-Fraser		Fraser				Enrichment 24± 2h - reading 22h to 48h							Agar storage for 48h at 2-8°C		
			French name	English name	Yes/ No	Strain	Level CFU/25g	A	P	A	P	Identifi.	Conclusion	Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	Aloa reading "48h "	Result after confirmation	concordance "48h à 2-8°C"/ISO
2005	108	S2	Saumon fumé	Smoked salmon	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	117	S2	Saumon fumé tranché	Sliced smoked salmon	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	118	S2	Saumon demi-fumé épicé	Spicy half-smoked salmon	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	119	S2	Carpe fumée	Smoked carp	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	120	S2	Haddock	smoked haddock	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	121	S2	Esturgeon fumé	Smoked sturgeon	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	122	S2	Thon fumé	Smoked tuna	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	123	S2	Anguille de Loire fumée	Smoked Loire eel	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	126	S2	Thon fumé	Smoked tuna	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	127	S2	Saumon fumé	Smoked salmon	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	128	S2	Saumon fumé	Smoked salmon	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	137	S2	Saumon fumé	Smoked salmon	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	138	S2	Haddock	smoked haddock	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	139	S2	Hareng fumé	Smoked herring	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	141	S2	Hareng fumé	Smoked herring	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	270	S2	Hareng fumé	Smoked herring	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	272	S2	Saumon fumé	Smoked salmon	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	278	S2	Saumon fumé tranché	Sliced smoked salmon	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	279	S2	Saumon demi-fumé épicé	Spicy half-smoked salmon	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	281	S2	Carpe fumée	Smoked carp	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2010	100	S3	Tartare de saumon	Salmon tartare	Yes	/	/	-	-	-	+	L. grayi	-	-		/	-	NA			+	+	PA
2010	303	S3	Sardine à la marinade	Sardine in marinade	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	472	S3	Salade PdeT et harengs	Potato and herring salad	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	490	S3	Galette de saumon	Salmon patty	Yes	/	/	NT	NT	-	-	/	-	NT		/	-	NA			NE	NE	
2005	4115	S3	Poisson Pané	Breaded fish	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	4117	S3	Poisson Pané	Breaded fish	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	4118	S3	Poisson Pané	Breaded fish	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	4119	S3	Poisson Pané	Breaded fish	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2010	408	S3	Colin pané	Breaded hake	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2005	4114	S3	Poisson pané	Breaded fish	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2010	278	S3	Emincé de saumon aux 5 baies	Sliced salmon 5 berry	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	

year	Product				N.C.	ISO 11290-1						ALOA One Day															
						Half-Fraser		Fraser		Identifi.	Conclusion	Enrichment for 22h at 30°C +/- 1°C												Half-Fraser 72h at 5°C +/- 3°C		
												Reading after 22h and 48h at 37°C +/- 1 °C										ALOA storage for 48h à 2-8°C		ALOA NF		
	Ref	Type	French name	English name		A	P	A	P			ALOA AF		ALOA NF													
												24h	48h	24h	48h	Identification	Conclusion 22h AF	Conclusion 22h NF	concordance AF 22h/ISO	concordance NF 22h/ISO	Conclusion 48h NF	concordance 48h NF/ISO	ALOA NF	Concord /ISO	24h	48h	Concod
2019	2	S3	Poisson pané	Breaded fish	No	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	5	S3	Opéra de carpes	Carp opera	Yes	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	7	S3	Rillettes saumon crevettes	Salmon shrimp rillettes	Yes	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	27	S3	Sauce fruits de mer	Seafood sauce	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	28	S3	Brandade de morue	Cod brandade	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	29	S3	Anneaux de calamar à la romaine	Roman-style squid rings	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	30	S3	Rillettes de thon	Tuna rillettes	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	31	S3	Terrine de saumon	Salmon terrine	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	32	S3	Surimi	surimi	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA

Vegetables

Year	Ref	Type	Product		Natural contamination			ISO 11290-1						ALOA One Day								
								Half-Fraser		Fraser				Enrichment 24± 2h - reading 22h to 48h							Agar storage for 48h at 2-8°C		
			French name	English name	Yes/ No	Strain	Level CFU/25g	A	P	A	P	Identifi.	Conclusion	Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	Aloa reading "48h "	Result after confirmation	concordance "48h à 2-8°C"/ISO
2010	95	V1	Alfafa bio	Organic Alfafa	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			-	-	NA
2010	96	V1	Alfaf bio	Organic alfaf	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			-	-	NA
2010	26	V1	Concombre	Cucumber	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	14	V1	Alfalfa bio	Organic alfalfa	Yes	/	/	NT	NT	NT	NT	/	-	NT		/	-	NA			-	-	NA
2010	17	V1	Radis bio	Organic radish	Yes	/	/	NT	NT	-	-	/	-	-		/	-	NA			-	-	NA
2010	185	V1	Haricots plats	Flat beans	Yes	/	/	NT	NT	NT	NT	/	-	-		/	-	NA			NE	NE	
2010	186	V1	Carottes	carrots	Yes	/	/	-	-	NT	NT	/	-	-		/	-	NA			NE	NE	
2010	187	V1	Choux fleurs	Cauliflower	Yes	/	/	+	+	+	+	L. mono + L. innocua	+	+		L. mono + L. innocua	+	PA			NE	NE	
2010	184	V1	Haricots verts	Green beans	Yes	/	/	NT	-	-	-	/	-	NT		/	-	NA			NE	NE	
2010	191	V1	Brocolis	broccoli	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	192	V1	Champignons de Paris	Mushrooms of Paris	Yes	/	/	+	+	+	+	L. mono + L. innocua	+	+		L. mono + L. innocua	+	PA			NE	NE	
2010	193	V1	Choux bruxelles	Brussel sprouts	Yes	/	/	NT	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	265	V1	Clémentines	clementines	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	267	V1	Carottes	carrots	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	268	V1	Orange	Orange	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	269	V1	Poire	Pear	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	270	V1	Endives	endive	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NT	-	NA
2010	271	V1	Navet violet	Purple turnip	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	272	V1	Pomme granny	Granny apple	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	273	V1	Potiron	Pumpkin	Yes	/	/	DX	NT	-	-	/	-	DX		/	-	PPNA			-	-	NA
2010	274	V1	Raisin blanc	White grapes	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	317	V1	Potiron	Pumpkin	Yes	/	/	-	-	-	-	/	-	NT		/	-	NA			NE	NE	
2010	337	V1	Haricots plats	Flat beans	No	*L. seeligeri 2*	6	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	338	V1	Carottes	carrots	No	*L. seeligeri 2*	6	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	339	V1	Choux fleurs	Cauliflower	No	*L. seeligeri 2*	6	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	340	V1	Flageolets	Beans	No	*L. seeligeri 2*	6	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	406	V1	Radis	Radish	Yes	/	/	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	343	V1	Brocolis	broccoli	No	*L. seeligeri 2*	6	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	344	V1	Champignons de Paris	Mushrooms of Paris	No	*L. seeligeri 2*	6	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	345	V1	Choux de Bruxelles	Brussels sprouts	No	*L. seeligeri 2*	6	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	493	V1	Haricots verts	Green beans	Yes	/	/	NT	-	-	-	/	-	NT		/	-	NA			NE	NE	
2005	4133	V1	Chou fleur	Cauliflower	No	*L. mono 42*	8	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4134	V1	Chou fleur	Cauliflower	No	*L. mono 42*	16	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4135	V1	Chou fleur	Cauliflower	No	*L. mono 42*	16	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4137	V1	Fenouil	Fennel	No	*L. mono 42*	8	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4139	V1	Poireau	Leek	No	*L. mono 42*	8	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4140	V1	Poireau	Leek	No	*L. mono 42*	8	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	164	V1	Mélange légumes	Mixed vegetables	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	14	V1	Soja (sous atmosphère)	Soybeans (under atmosphere)	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	15	V1	Soja (sous atmosphère)	Soybeans (under atmosphere)	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	93	V1	Soja	Soy	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	95	V1	Alfalfa	Alfalfa	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	96	V1	Lentilles	lentils	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	97	V1	Radis	Radish	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	98	V1	Fénugrec	Fenugreek	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	154	V1	Radis	Radish	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	155	V1	Radis	Radish	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	156	V1	Radis	Radish	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	157	V1	Radis	Radish	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	158	V1	Radis	Radish	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	159	V1	Mélange légumes	Mixed vegetables	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	160	V1	Mélange légumes	Mixed vegetables	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	167	V1	Mélange légumes	Mixed vegetables	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	168	V2	Persil haché	Chopped parsley	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			

Year	Ref	Type	Product		Natural contamination			ISO 11290-1						ALOA One Day								
								Half-Fraser		Fraser				Enrichment 24± 2h - reading 22h to 48h							Agar storage for 48h at 2-8°C		
			French name	English name	Yes/ No	Strain	Level CFU/25g	A	P	A	P	Identifi.	Conclusion	Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	Aloa reading "48h "	Result after confirmation	concordance "48h à 2-8°C"/ISO
2005	176	V2	Persil haché	Chopped parsley	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	99	V2	Cresson	Cress	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	100	V2	Mâche	Chewed up	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	101	V2	Salade	Salad	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	102	V2	Salade mélangée	Mixed salad	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	147	V2	Salade	Salad	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	148	V2	Salade	Salad	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	149	V2	Salade mélangée	Mixed salad	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	150	V2	Mâche	Chewed up	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	151	V2	Cresson	Cress	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	152	V2	Cresson	Cress	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	153	V2	Cresson	Cress	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	161	V2	Persil haché	Chopped parsley	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	162	V2	Persil haché	Chopped parsley	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	163	V2	Persil haché	Chopped parsley	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	165	V2	Cresson	Cress	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	166	V2	Cresson	Cress	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	169	V2	Persil haché	Chopped parsley	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	170	V2	Mâche	Chewed up	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	171	V2	Mâche	Chewed up	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	172	V2	Mâche	Chewed up	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2010	496	V3	Haricots blanc	White beans	Yes	/	/	+	+			L. mono	+	+		L. mono	+	PA			NE	NE	
2010	23	V3	Potage de légumes	Vegetable soup	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	27	V3	Epinards à la crème	Spinach with cream	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	44	V3	Velouté de citrYeslle	CitrYeslle Cream	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	46	V3	Courgettes	courgettes	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	47	V3	Blettes sauce béchamel	Swiss chard with bechamel sauce	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	76	V3	Confiture d'oignon	Onion jam	Yes	/	/	NT	-	-	-	/	-	-		/	-	NA			NT	-	NA
2010	83	V3	RatatYeslle	RatatYeslle	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	85	V3	Potage	Soup	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	88	V3	Purée de carottes	Carrot puree	Yes	/	/	-	-	NT	NT	/	-	-		/	-	NA			NT	-	NA
2010	89	V3	Carpaccio d'ananas	Pineapple Carpaccio	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	119	V3	Macédoine de légumes	mixed vegetables	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			+	+	PA
2010	189	V3	Epinard branche	Spinach branch	Yes	/	/	NT	-	-	-	/	-	NT		/	-	NA			NE	NE	
2010	190	V3	Epinards hachés	Chopped spinach	Yes	/	/	NT	-	-	-	/	-	NT		/	-	NA			NE	NE	
2010	342	V3	Epinards hachés	Chopped spinach	Yes	/	/	-	-	-	-	/	-	NT		/	-	NA			NE	NE	
2010	359	V3	Compotée de tomate	Tomato compote	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	407	V3	Mélange vapeur légumes potager	Vegetable steam mixture	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	442	V3	Gratin choux fleur	Cauliflower gratin	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	443	V3	Pulpe d'héliantis	Heliantis pulp	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	454	V3	Macédoine mayonnaise	Macedonia mayonnaise	No	*L. innocua 4*	6	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	455	V3	Fondue de poireaux	Leek fondue	No	*L. innocua 4*	6	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	456	V3	Potage de légumes	Vegetable soup	No	*L. innocua 4*	6	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	457	V3	Carottes vichy	Vichy carrots	No	*L. innocua 4*	6	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	458	V3	Pomme cuite au caramel	Baked apple with caramel	No	*L. innocua 4*	6	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	

year	Product				N.C.	ISO 11290-1						ALOA One Day																
						Half-Fraser		Fraser		Identifi.	Conclusion	Enrichment for 22h at 30°C +/- 1°C														Half-Fraser 72h at 5°C +/- 3°C		
												Reading after 22h and 48h at 37°C +/- 1 °C												ALOA storage for 48h à 2-8°C		ALOA NF		
												ALOA AF		ALOA NF														
	Ref	Type	French name	English name		A	P	A	P			24h	48h	24h	48h	Identification	Conclusion 22h AF	Conclusion 22h NF	concordance AF 22h/ISO	concordance NF 22h/ISO	Conclusion 48h NF	concordance 48h NF/ISO	ALOA NF	Concord /ISO	24h	48h	Concod
2019	36	V1	Fenugrec graines germées	Fenugreek sprouted seeds	No	+	+	+	+	*L.mono*	+	-	-	+	+	*L.mono*	-	+	ND	PA	+	PA	+	PA	+	+	PA
2019	37	V2	Cœur de laitue	Lettuce heart	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	38	V2	Mâche	Chewed up	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	39	V2	Salade iceberg	Iceberg salad	No	-	-	+	+	*L.mono*	+	-	-	+	+	*L.mono*	-	+	ND	PA	+	PA	+	PA	+	+	PA
2019	40	V2	Persil	Parsley	No	-	-	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	42	V2	Feuilles de chêne	Oak leaves	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	43	V2	feuilles de chêne rouge	red oak leaves	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	44	V2	Jeunes pousses épinards	Baby spinach leaves	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	46	V2	Mâche	Chewed up	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	102	V2	Salade verte	Green salad	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	115	V2	Salade laitue	Lettuce salad	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	116	V2	Salade laitue	Lettuce salad	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	3	V3	Taboulé	tabbouleh	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	4	V3	Velouté de petit pois	Creamy pea soup	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	50	V3	Betteraves rouges cuites	Cooked red beets	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	51	V3	Sauce tomates	Tomato sauce	No	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	52	V3	Carottes cuites vapeur	Steamed carrots	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	53	V3	lentilles cuites vapeur	steamed lentils	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	54	V3	Champignons à la grecque	Mushrooms At The Greek	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	55	V3	Ratatouille	Ratatouille	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	77	V3	Celeri rave à la crème	Rave celery with cream	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	103	V3	Poelée forestière	Forest stove	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	104	V3	Poelée campagnarde	Country stove	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA

Composites food - 2016 study

Product				N. C.	ISO 11290-1						ALOA One Day											
					Half-Fraser		Fraser		Identifi.	Conclusion	Enrichment for 22 h at 30±1°C										Half-Fraser storage for 48h at 2-8°C		
											ALOA incubated for 24 h and 48 h at 37±1°C								ALOA storage 72h at 2-8°C				
Ref	Type	French name	English name		A	P	A	P			Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	ALOA reading	Concordance / ISO	ALOA 22h	ALOA 48h	Concordance / ISO
1	C1	Sandwich Poulet tandorii	Sandwich chicken tandori	No	MB/ME	MB	HB/HB	HC	L.mono L.welshi	+	MB/HC	/	L.mono L.welshi	+	PA	+	PA	HB/HC	PA	HB/HC	/	PA
2	C1	Sandwich Daunat Poulet roti mayo	Daunat Sandwich Roti Mayo Chicken	No	HE/HB	HC	HE/HB	HB	L.ivanovii	-	HE/HB	HE/HB	L.ivanovii	-	NA	-	NA	HE/HB	NA	HE/HB	HE/HB	NA
3	C1	Salade Pomme de Terre gésiers de canard noix tomates	Salad Potato duck gizzard nuts tomatoes	No	HB/HB	HB	HB/HB	HB	L.mono L.welshi	+	HB/HC	/	L.mono L.welshi	+	PA	+	PA	HB/HC	PA	HB/HC	/	PA
4	C1	Salade penne crudités œuf poulet roti	salad penne raw vegetables egg roast chicken	No	LB/LB	LB	MB/MB	MB	L.mono L.welshi	+	MB/MC	/	L.mono L.welshi	+	PA	+	PA	MB/MC	PA	MB/MC	/	PA
5	C1	Rillettes de Crabe mayo	Mayo Crab Rillettes	No	HB/HE	HB	HB/HE	HB	L.mono	+	HB/HE	HB/HE	L.mono	+	PA	+	PA	HB/HE	PA	HB/HE	HB/HE	PA
16	C1	Wrap jambon cheddar ciboulette	Wrap cheddar ham chives	-	LE/LE	LE	ME/ME	HE	/	-	LE/LE	LE/LE	/	-	NA	-	NA	LE/LE	NA	LE/LE	LE/LE	NA
17	C1	Salade strasbourgeoise	Strasbourg salad	-	Ø	LE	HE/HE	HE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
18	C1	Salade pomme de terre aux hareng	Herring potato salad	-	Ø	Ø	LE/LE	HE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
19	C1	Piemontaise au jambon	Piemontaise with ham	-	LE/LE	LE	LE/LE	HE	/	-	ME/ME	ME/ME	/	-	NA	-	NA	ME/ME	NA	ME/ME	ME/ME	NA
20	C1	Taboulé poulet	chicken tabbouleh	-	LE/LE	LE	LE/LE	HE	/	-	ME/ME	ME/ME	/	-	NA	-	NA	ME/ME	NA	ME/ME	ME/ME	NA
21	C1	Salade fusilli tomates cerises speck comté roquettes	Fusilli salad speck cherry tomatoes arugula county	Yes	LE/LB	LD	LE/LB	HD	L.seeligeri	-	LE/LB	LE/LB	L.seeligeri	-	NA	-	NA	LE/LB	NA	LE/LB	LE/LB	NA
22	C1	Salade poulet roté crudités fromage	Salad Roté Chicken Crudités Cheese	-	LE/LE	LE	Ø	HE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
23	C1	salade pâtes et thon	pasta and tuna salad	-	LE/LE	LE	Ø	HE	/	-	LE/LE	LE/LE	/	-	NA	-	NA	LE/LE	NA	LE/LE	LE/LE	NA
24	C1	sandwich thon œufs mayonnaise	tuna egg mayonnaise sandwich	-	Ø	LE	LE/LE	HE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
25	C1	Sandwich jambon œufs tomates salade	Sandwich ham eggs tomatoes salad	-	Ø	LE	LE/LE	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
51	C1	Salade composée vinaigrette lardons emmental	Mixed salad with bacon and emmental vinaigrette	Yes	ME/ME	ME	HC/HE	HC	L.mono	+	HD (x)/HE	HD (x)/HE	L.mono	+	PA	+	PA	HD (x)/HE	PA	HD (x)/HE	HD (x)/HE	PA
53	C1	Toast foie gras / figues	Foie gras / fig toast	Yes	ME/MA	MC	HE/HA	HB	L.innocua	-	ME/MA	ME/MA	L.innocua	-	NA	-	NA	ME/MA	NA	ME/MA	ME/MA	NA
54	C1	sandwich au salami	salami sandwich	Yes	Ø	LE	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
55	C1	Gaspacho melon et fromage blanc	Melon and cottage cheese gazpacho	Yes	HA/HE	HB	HA/HE	HB	L.mono	+	HB/HE	HB/HE	L.mono	+	PA	+	PA	HB/HE	PA	HB/HE	HB/HE	PA
56	C1	choux rouge lardons	red cabbage bacon	Yes	Ø	LE	LE/LE	LE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
58	C1	Salade au fromage	Cheese salad	Yes	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
61	C1	sandwich volaille crudités	raw poultry sandwich	Yes	HA/HE	HA	HA/HE	HA	L.mono	+	HA/HE	HA/HE	L.mono	+	PA	+	PA	HA/HE	PA	HA/HE	HA/HE	PA
62	C1	boulgour émincé de volaille	minced poultry bulgur	Yes	HA/HE	HA	HA/HE	HA	L.mono	+	HA/HE	HA/HE	L.mono	+	PA	+	PA	HA/HE	PA	HA/HE	HA/HE	PA
66	C1	Salade de foie gras	Foie gras salad	Yes	LA (x)/LE	LA (x)	MA/HE	MA	L.mono	+	LA (x)/LE	LA (x)/LE	L.mono	+	PA	+	PA	LA (x)/LE	PA	LA (x)/LE	LA (x)/LE	PA
67	C1	Macédoine	Macedonia	Yes	Ø	Ø	HE/HE	HE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
68	C1	Salade mini pâtes mozzarella speck	speck mini mozzarella pasta salad	No	Ø	HE	Ø	HE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
69	C1	Salade pâtes œuf jambon crudités emmental	Pasta salad egg ham raw vegetables emmental	No	LB/LC	HC	LB/LC	HB	L.mono L.seeligeri	+	LB/LE	LB/LC	L.mono L.seeligeri	+	PA	+	PA	LB/LC	PA	LB/LC	LB/LC	PA/ND
70	C1	Salade speck , tomates , roquette comté	Speck salad, tomatoes, arugula	No	LB/LD (x)	HC	LB/LC	HC	L.mono L.seeligeri	+	MB/MB	MB/MB	L.mono L.seeligeri	+	PA	+	PA	MB/MB	PA	MB/MB	MB/MB	PA
71	C1	Sandwich poulet tandoori	Tandoori Chicken Sandwich	No	LE/LD (x)	HE	ME/MC	HE	L.Seeligeri	-	HE/MC	HE/MC	L.Seeligeri	-	NA	-	NA	HE/MC	NA	HE/MC	HE/MC	NA
72	C1	Sandwich poulet rôti sauce salsa Daunat	Daunat Salsa Sauce Roast Chicken Sandwich	No	LA (x)/LC	HB	HB/HC	HB	L.mono L.seeligeri	+	HB/HE	HB/HC	L.mono L.seeligeri	+	PA	+	PA	HB/HC	PA	HB/HE	HB/HC	PA
82	C1	Toast saumon fumé	Smoked salmon toast	Yes	MA/ME	MB	HA/HE	HB	L.Mono	+	MA/ME	MA/ME	L.Mono	+	PA	+	PA	MA/ME	PA	MA/ME	MA/ME	PA
83	C1	Rouleau de printemps	Spring roll	Yes	MB/MC	HB	HB/HC	HB	L.mono L.innocua	+	MB/MC	MB/MC	L.mono L.innocua	+	PA	+	PA	MB/MC	PA	MB/MC	MB/MC	PA
84	C1	Taboulé	tabbouleh	Yes	Ø	LE	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
85	C1	Jambon persillé	Parsley ham	Yes	LA/LE	LA (x)	MA/ME	MA	L.mono	+	LA/LE	LA/LE	L.mono	+	PA	+	PA	LA/LE	PA	LA/LE	LA/LE	PA
90	C1	Crevettes roses salade grecque	Greek salad prawns	Yes	Ø	LE	Ø	LE	/	-	LE/LE	LE/LE	/	-	NA	-	NA	LE/LE	NA	LE/LE	LE/LE	NA

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											ALOA incubated for 24 h and 48 h at 37±1°C							ALOA storage 72h at 2-8°C				
Ref	Type	French name	English name		A	P	A	P			Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	ALOA reading	Concordance / ISO	ALOA 22h	ALOA 48h	Concordance / ISO
381	C1	Salade piemontaise	Piedmontese salad	Yes	+	+	+	+	L. welshimeri	-	+	+	L. welshimeri	-	NA	-	NA	+	NA	+	+	NA
6	C2	Pizza Jambon Fromage	Pizza Ham Cheese	No	HC/HB	HB	HC/HB	HB	L.mono L.innocua	+	HB/HB	/	L.mono L.innocua	+	PA	+	PA	HB/HB	PA	HB/HB	/	PA
7	C2	Lasagnes au bœuf	Beef lasagna	No	HB/HB	HB	HB/HB	HB	L.mono L.ivanovii	+	HB/HC	HB/HC	L.mono L.ivanovii	+	PA	+	PA	HB/HC	PA	HB/HC	HB/HC	PA
8	C2	Purée de canard/saumon	Duck / salmon puree	No	HB/HB	HB	HB/HC	HB	L.mono L.welshi	+	HB/HC	/	L.mono L.welshi	+	PA	+	PA	HB/HC	PA	HB/HC	/	PA
9	C2	Soupe petit pois legumes	Vegetable pea soup	No	HE/HB	HB	HE/HB	HB	L.innocua	-	HE/HB	HE/HB	L.innocua	-	NA	-	NA	HE/HB	NA	HE/HB	HE/HB	NA
26	C2	Box sodebo lardons raclette	Sodebo bacon raclette box	-	Ø	LE	LE/LE	HE	/	-	LE/LE	LE/LE	/	-	NA	-	NA	LE/LE	NA	LE/LE	LE/LE	NA
27	C2	Galettes fromage chèvre et tomates provençales	Goat cheese and tomato pancakes from Provence	-	ME/ME	ME	LE/LE	HE	/	-	HE/HE	HE/HE	/	-	NA	-	NA	HE/HE	NA	HE/HE	HE/HE	NA
28	C2	Cordon bleu dinde	Cordon blue turkey	-	Ø	LE	LE/LE	HE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
29	C2	Quiche lorraine lardons emmental	Lorraine quiche lardons emmental	-	Ø	LE	LE/LE	HE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
30	C2	Gratins d'endives au jambon	Endive gratins with ham	-	Ø	LE	LE/LE	HE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
31	C2	Ball in box bœuf pommes de terre	Ball in box beef potatoes	-	Ø	LE	LE/LE	HE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
32	C2	Filet de saumon purée de brocolis	Broccoli Mashed Salmon Fillet	-	Ø	/	LE/LE	HE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
33	C2	Traiteur poulet Korma et riz ISALI	ISALI Korma Chicken and Rice Caterer	-	Ø	LE	LE/LE	ME	/	-	LE/LE	LE/LE	/	-	NA	-	NA	LE/LE	NA	LE/LE	LE/LE	NA
34	C2	Nouilles légumes et poulet curry	Vegetable noodles and chicken curry	-	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
35	C2	Porc au caramel et riz basmati	Caramel pork and basmati rice	-	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
46	C2	Gratin d'épinard	Spinach gratin	Yes	HB/HE	HB	HB/HE	HB	L.mono	+	HB/HE	HB/HE	L.mono	+	PA	+	PA	HB/HE	PA	HB/HE	HB/HE	PA
47	C2	Raclette charcuterie	Meat Raclette	Yes	HE/HB	HB	HE/HB	HB	L.welshimeri	-	HE/HA	HE/HA	L.welshimeri	-	NA	-	NA	HE/HA	NA	HE/HA	HE/HA	NA
48	C2	nuggets	nuggets	Yes	ME/ME	ME	HA/HE	HA	L.mono	+	HD (x)/HE	HD (x)/HE	L.mono	+	PA	+	PA	HD (x)/HE	PA	HD (x)/HE	HD (x)/HE	PA
49	C2	Salade de magret de canard	Duck breast salad	Yes	ME/MB	HB	HE/HB	HB	L.welshimeri	-	HE/HB	HE/HB	L.welshimeri	-	NA	-	NA	HE/HB	NA	HE/HB	HE/HB	NA
50	C2	Boudin noir purée	Mashed black pudding	Yes	Ø	LE	Ø	Ø	/	-	Ø	LE/LE	/	-	NA	-	NA	LE/LE	NA	Ø	LE/LE	NA
52	C2	Plats traiteurs gésiers pâtes	Catering dishes gizzards pasta	Yes	ME/MA	HA	HE/HA	HA	L.welshimeri	-	HE/HB	HE/HB	L.welshimeri	-	NA	-	NA	HE/HB	NA	HE/HB	HE/HB	NA
59	C2	Pizza trois fromages	Three cheese pizza	Yes	Ø	Ø	Ø	Ø	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
60	C2	Pizza tomates mozzarella	Tomato mozzarella pizza	Yes	HE/HB	HB	HE/HB	HB	L.innocua	-	HE/HB	HE/HB	L.innocua	-	NA	-	NA	HE/HB	NA	HE/HB	HE/HB	NA
63	C2	Pizza jambon champignons	Pizza mushroom ham	Yes	ME/ME	ME	HE/HE	HE	/	-	ME/ME	ME/ME	/	-	NA	-	NA	ME/ME	NA	ME/ME	ME/ME	NA
64	C2	Kebab poulet semoule	Semolina chicken kebab	Yes	LA (x)/LE	LA (x)	MA/HE	MA	L.mono	+	LA (x)/LE	LA (x)/LE	L.mono	+	PA	+	PA	LA (x)/LE	PA	LA (x)/LE	LA (x)/LE	PA
65	C2	Plat cuisiné Poulet mariné curry	Cooked dish Marinated chicken curry	Yes	LA (x)/LD (x)	LA (x)	MA/MD	MA	L.mono L.welshi	+	LA (x)/MC	LA (x)/MC	L.mono L.welshi	+	PA	+	PA	LA (x)/MC	PA	LA (x)/MC	LA (x)/MC	PA
73	C2	Quiche lorraine lardons emmental	Lorraine quiche lardons emmental	No	HA/HE	HA	HA/HE	HA	L.mono	+	HB/HE	HB/HE	L.mono	+	PA	+	PA	HB/HE	PA	HB/HE	HB/HE	PA
74	C2	Pizza jambon fromage	Cheese ham pizza	No	HC/HB	HC	HB/HB	HC	L.mono L.innocua	+	HC/HE	HC/HC	L.mono L.innocua	+	PA	+	PA	HC/HC	PA	HC/HC	HC/HC	PA/ND
75	C2	Saumon purée épinard	Spinach puree salmon	No	Ø	LE	HE/HE	HE	/	/	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
76	C2	Blanquette de veau épinard	Spinach veal stew	No	HE/HB	HA	HE/HB	HB	L.ivanovii	-	HE/HB	HE/HB	L.ivanovii	-	NA	-	NA	HE/HB	NA	HE/HB	HE/HB	NA
86	C2	Paupiette de dinde brocolis choux fleur	Broccoli Cauliflower Turkey Paupiette	Yes	HA/HE	HA	HA/HE	HA	L.mono	+	HA/HE	HA/HE	L.mono	+	PA	+	PA	HA/HE	PA	HA/HE	HA/HE	PA
87	C2	Croissant au jambon	Croissant with ham	Yes	LE/LE	LE	LE/LE	HE	/	-	LE/LE	LE/LE	/	-	NA	-	NA	LE/LE	NA	LE/LE	LE/LE	NA
88	C2	Epinards filet de merlu	Spinach hake fillet	Yes	LE/LE	LE	LE/LE	ME	/	-	LE/LE	LE/LE	/	-	NA	-	NA	LE/LE	NA	LE/LE	LE/LE	NA
89	C2	Semoule sauté de porc sauce indienne	Semolina sautéed pork with Indian sauce	Yes	HA/HE	HB	HA/HE	HB	L.mono	+	HA/HE	HA/HE	L.mono	+	PA	+	PA	HA/HE	PA	HA/HE	HA/HE	PA
91	C2	Boudin blanc purée	Mashed white pudding	Yes	LA (x)/LE	LA	MA/ME	MA	L.mono	+	LA/LE	LA/LE	L.mono	+	PA	+	PA	LA/LE	PA	LA/LE	LA/LE	PA

Product				N. C.	ISO 11290-1						ALOA One Day											
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											ALOA incubated for 24 h and 48 h at 37±1°C							ALOA storage 72h at 2-8°C				
Ref	Type	French name	English name		A	P	A	P			Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	ALOA reading	Concordance / ISO	ALOA 22h	ALOA 48h	Concordance / ISO
						(x)																
98	C2	Filet de poulet pommes de terre Sarladaises	Sarladaise potato chicken fillet	No	HA/HE	HB	HA/HE	HB	L.mono	+	HA/HE	HA/HE	L.mono	+	PA	+	PA	HA/HE	PA	HA/HE	HA/HE	PA
99	C2	Cordon bleu au poulet	Cordon bleu Chicken	No	HA/HE	HB	HA/HE	HB	L.mono	+	HA/HE	HA/HE	L.mono	+	PA	+	PA	HA/HE	PA	HA/HE	HA/HE	PA
100	C2	Poulet à la crème pâtes emmental	Creamed chicken emmental pasta	No	HA/HE	HB	HA/HE	HB	L.mono	+	HA/HE	HA/HE	L.mono	+	PA	+	PA	HA/HE	PA	HA/HE	HA/HE	PA
101	C2	Bœuf gratin de choux fleur	Beef gratin from cauliflower	Yes	LA/LE	Ø	MA/MC	LE	L.mono L.innocua	+	LB/LE	LB/LC	L.mono L.innocua	+	PA	+	PA	LB/LC	PA	MB/MC	MB/MC	PA/ND
102	C2	Boudin blanc haricots verts	White sausage green beans	Yes	LA/LE	LC	MA/LE	MC	L.mono	+	LB/LE	LB/LE	L.mono	+	PA	+	PA	LB/LE	PA	LB/LE	LB/LE	PA
103	C2	Araignée de porc marinée, riz	Marinated pork spider, rice	Yes	MA/ME	MA	HA/HE	HA	L.mono	+	HA/HE	HA/HE	L.mono	+	PA	+	PA	HA/HE	PA	HA/HE	HA/HE	PA
104	C2	Bœuf bourguignon, purée de poireaux	Beef bourguignon, leek puree	Yes	MA/ME	MA	MA/ME	MA	L.mono	+	HA/HE	HA/HE	L.mono	+	PA	+	PA	HA/HE	PA	HA/HE	HA/HE	PA
105	C2	Saucisse haricots blancs	Sausage White beans	Yes	MA/ME	MB	HA/HE	HB	L.mono	+	HA/HE	HA/HE	L.mono	+	PA	+	PA	HA/HE	PA	HA/HE	HA/HE	PA
106	C2	Merguez semoule	Merguez semolina	Yes	LE/LE	LE	LE/LE	LE	/	-	LE/LE	LE/LE	/	-	NA	-	NA	LE/LE	NA	LE/LE	LE/LE	NA
58	C2	Feuilleté de chèvre	Goat cheese puff pastry	Yes	+	+	+	+	L. innocua	-	+	+	L. innocua	-	NA	-	NA	+	NA	+	+	NA
11	C3	Eclair au chocolat	Chocolate eclair	No	HB/HE	HB	HB/HE	HB	L.Mono	+	HB/HE	HB/HE	L.Mono	+	PA	+	PA	HB/HE	PA	HB/HE	HB/HE	PA
12	C3	mousse au chocolat	chocolate mousse	No	HB/HB	HB	HB/HB	HB	L.mono L.innocua	+	HB/HC	/	L.mono L.innocua	+	PA	+/+	PA	HB/HC	PA	HB/HC	/	PA
13	C3	Paris brest	Paris Brest	No	HC/HB	HB	HC/HB	HB	L.mono L.innocua	+	HB/HB	/	L.mono L.innocua	+	PA	+/+	PA	HB/HB	PA	HB/HB	/	PA
14	C3	Gland	Glans	No	HB/HB	HC	HB/HB	HC	L.mono L.innocua	+	HB/HB	/	L.mono L.innocua	+	PA	+/+	PA	HB/HB	PA	HB/HB	/	PA
15	C3	éclair au café	coffee éclair	No	HC/HB	HB	HC/HB	HB	L.mono L.innocua	+	HB/HB	/	L.mono L.innocua	+	PA	+/+	PA	HB/HB	PA	HB/HB	/	PA
36	C3	Tropezienne aux fraises	Strawberry Tropezienne	-	ME/ME	HE	ME/ME	HE	/	-	LE/LE	LE/LE	/	-	NA	-	NA	LE/LE	NA	LE/LE	LE/LE	NA
37	C3	Choux parisiens	Parisian cabbage	-	Ø	HE	LE/LE	HE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
38	C3	Tartelettes cerises	Cherry tartlets	-	Ø	HE	LE/LE	HE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
39	C3	Tartelettes pommes normandes	Norman apple tarts	-	Ø	HE	LE/LE	HE	/	-	LE/LE	LE/LE	/	-	NA	-	NA	LE/LE	NA	LE/LE	LE/LE	NA
40	C3	Cheese cake fruits rouges	Red fruit cheese cake	-	Ø	LE	LE/LE	HE	/	-	Ø	Ø	/	-	NA	-	NA	Ø	NA	Ø	Ø	NA
41	C3	Eclair au pistaches	Eclair with pistachios	-	HE/HE	HE	LE/LE	HE	/	-	HE	HE	/	-	NA	-	NA	HE	NA	HE	HE	NA
42	C3	Mousse au chocolat	Chocolate mousse	-	HE/HE	HE	ME/ME	HE	/	-	HE	HE	/	-	NA	-	NA	HE	NA	HE	HE	NA
43	C3	Profiteroles au chocolat	Chocolate profiteroles	-	ME/ME	HE	LE/LE	HE	/	-	HE	HE	/	-	NA	-	NA	HE	NA	HE	HE	NA
44	C3	Tiramisu	Tiramisu	-	Ø	HE	LE/LE	HE	/	-	LE/LE	LE/LE	/	-	NA	-	NA	LE/LE	NA	LE/LE	LE/LE	NA
45	C3	Panna Cotta framboises	Raspberry Panna Cotta	-	LE/LE	HE	LE/LE	HE	/	-	LE/LE	LE/LE	/	-	NA	-	NA	LE/LE	NA	LE/LE	LE/LE	NA
57	C3	Religieuse	Religious	Yes	HE/HB	HB	HE/HB	HB	L.innocua	-	HE/HA	HE/HB	L.innocua	-	NA	-	NA	HE/HB	NA	HE/HA	HE/HB	NA
92	C3	Tartelette aux fruits	Fruit tart	No	MB/MB	HB	MB/MB	HB	L.mono L.innocua	+	HB/HB	HB/HB	L.mono L.innocua	+	PA	+	PA	HB/HB	PA	HB/HB	HB/HB	PA
93	C3	Tartelette poire amandes	tartlet almond pear	No	LB/LC	LB	LB/LC	LB	L.mono L.innocua	+	HB/HC	HB/HC	L.mono L.innocua	+	PA	+	PA	HB/HC	PA	HB/HC	HB/HC	PA
94	C3	Millefeuille	yarrow	No	MB/MB	HB	MB/MB	HB	L.mono L.innocua	+	HB/HC	HB/HC	L.mono L.innocua	+	PA	+	PA	HB/HC	PA	HB/HC	HB/HC	PA
95	C3	Flan	flan	No	HB/HB	HA	HB/HB	HB	L.mono L.innocua	+	HB/HB	HB/HB	L.mono L.innocua	+	PA	+	PA	HB/HB	PA	HB/HB	HB/HB	PA
96	C3	Tropézienne aux fraises	Strawberry Tropézienne	No	LE/LB	LB	ME/MB	MB	L.innocua	+	HE/HB	HE/HB	L.innocua	+	NA	+	NA	HE/HB	NA	HE/HB	HE/HB	NA
97	C3	Bûchette charlotte aux fraises	Charlotte strawberry log	No	MC/MB	MB	MC/MB	MB	L.mono L.innocua	+	HE/HB	HC/HB	L.mono L.innocua	-	ND	+	PA	HC/HB	PA	HC/HB	HC/HB	PA

Environmental Samples

Year	Ref	Type	Product		Natural contamination			ISO 11290-1						ALOA One Day									
								Half-Fraser		Fraser		Identifi.	Conclusion	Enrichment 24± 2h - reading 22h to 48h							Agar storage for 48h at 2-8°C		
			French name	English name	Yes/ No	Strain	Level CFU/25g	A	P	A	P			Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	Aloa reading "48h "	Result after confirmation	concordance "48h à 2-8°C"/ISO
2010	61	E1	Scelleuse salle prépa froide	Cold prep room sealer	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	62	E1	Sols / murs / plafonds	Floors / walls / ceilings	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	63	E1	Sols / mur / siphon salle prép froide	Floor / wall / siphon cold prep room	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	64	E1	Plan de travail salle prépa froide	Cold prep room work plan	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	65	E1	Plan de travail salle hachage	Chopping room work plan	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	66	E1	Trancheur salle hachage	Chopping room slicer	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	101	E1	Chambre froide	Cold room	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			-	-	NA
2010	137	E1	Tables emballage	Packing tables	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	144	E1	Multivac	Multivac	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	226	E1	Production, entreprise pâtisserie	Production, pastry company	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	232	E1	E1 conditionnement, entreprise pâtisserie	E1 packaging, pastry company	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	234	E1	Sol abats	Soil giblets	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			-	-	NA
2010	235	E1	Transpalette abats	Offal pallet truck	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			-	-	NA
2010	236	E1	Paroi CF produits finis (abattoir)	CF wall finished products (slaughterhouse)	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			+	+	PA
2010	237	E1	Paroi CF carcasses (abattoir)	CF wall carcasses (slaughterhouse)	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			+	+	PA
2010	240	E1	Pupitre cutter	Cutter desk	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			-	-	NA
2010	241	E1	Table poussoir	Push table	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			-	-	NA
2010	242	E1	Sol salage	Salting soil	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			-	-	NA
2010	243	E1	Table de découpe	Cutting table	Yes	/	/	+	+	+	+	L. mono + L. welshi	+	+		L. mono + L. welshi	+	PA			+	+	PA
2010	244	E1	Sol cuisson	Cooking floor	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			+	+	NA
2010	245	E1	Filtre à air cuisson	Cooking air filter	Yes	/	/	-	+	-	+	L. innocua	-	-		/	-	NA			-	-	NA
2010	300	E1	Tapis suif	Tallow carpet	Yes	/	/	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	301	E1	Embosseur	embosser	Yes	/	/	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	302	E1	Mur abattoir	Slaughterhouse wall	Yes	/	/	-	+	-	+	L. welshimeri	-	-		/	-	NA			NE	NE	
2010	319	E1	Sol syphon moulage fromage	Sol siphon cheese molding	Yes	/	/	-	-	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	320	E1	Sol syphon haloir	Sol siphon haloir	Yes	/	/	-	-	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	321	E1	Evaporateur condionnement	Condensing evaporator	Yes	/	/	NT	-	-	-	/	-	NT		/	-	NA			NE	NE	
2010	322	E1	Sol syphon frigo	Ground siphon fridge	Yes	/	/	NT	-	-	-	/	-	NT		/	-	NA			NE	NE	
2010	387	E1	Murs CF carcasses	Carcass CF walls	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	388	E1	Murs CF saloir	CF walls saloir	Yes	/	/	+	+	+	+	L. mono + L. welshi	+	+		L. mono + L. welshi	+	PA			NE	NE	
2010	390	E1	Murs + sol camion	Truck walls + floor	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	391	E1	Murs + sol découpe	Walls + cut floor	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	392	E1	Seau pour saumure	Brine bucket	Yes	/	/	+	+	+	+	L. mono + L. welshi	+	+		L. mono + L. welshi	+	PA			NE	NE	
2010	393	E1	Cutter	Cutter	Yes	/	/	+	+	+	+	L. mono + L. welshi	+	+		L. mono + L. welshi	+	PA			NE	NE	
2010	394	E1	Trancheur	Slicer	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	395	E1	Murs séchoir	Dryer walls	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2005	4165	E1	Chiffonnette	Cleaning cloth	No	L. mono 12	4,5	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4202	E1	Chiffonnette	Cleaning cloth	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	444	E1	Chiffonnette	Cleaning cloth	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	445	E1	Chiffonnette	Cleaning cloth	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	446	E1	Chiffonnette	Cleaning cloth	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	447	E1	Chiffonnette	Cleaning cloth	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	448	E1	Chiffonnette	Cleaning cloth	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	449	E1	Chiffonnette	Cleaning cloth	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	450	E1	Chiffonnette	Cleaning cloth	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	451	E1	Chiffonnette	Cleaning cloth	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	452	E1	Chiffonnette	Cleaning cloth	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	453	E1	Chiffonnette	Cleaning cloth	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2010	346	E1	Creux table boucher	Hollow butcher table	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	

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			French name	English name	Yes/ No	Strain	Level CFU/25g	A	P	A	P			Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	Aloa reading "48h "	Result after confirmation	concordance "48h à 2-8°C"/ISO
2010	347	E1	Egoutoire/ récipient Viande	Meat drainer / container	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	348	E1	Etagère frigo Viande	Meat fridge shelf	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	349	E1	Egout Charcuterie	Sewer Charcuterie	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	350	E1	Boeuf déchet	Waste beef	Yes	/	/	+	+	+	+	L. mono + L. welshi	+	+		L. mono + L. welshi	+	PA			NE	NE	
2010	351	E1	Porte bleue Charcuterie	Blue door Delicatessen	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	352	E1	cellule refroidissement	cooling cell	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	353	E1	table rouge emballage	red table packaging	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	355	E1	VMC emballage	VMC packaging	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	356	E1	Bac rouge emballage	Red bin packaging	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	357	E1	Petit chariot Viande	Small meat cart	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	397	E1	Zone découpe	Cutout area	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	398	E1	Couteaux sur grille	Knives on grid	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	399	E1	Tuyaux poussoirs	Push pipes	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	475	E1	Sol (emplacement surgélateur)	Floor (freezer location)	Yes	/	/	+	+	+	+	L. mono + L. innocua	+	+		L. mono + L. innocua	+	PA			NE	NE	
2010	476	E1	Plan de travail	Workplan	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	477	E1	Siphon de sol	Floor drain	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	478	E1	Raclette sol	Floor squeegee	Yes	/	/	+	+	+	+	L. mono + L. innocua	+	+		L. mono + L. innocua	+	PA			NE	NE	
2005	417	E1	Ecouvillon	Swab	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	418	E1	Ecouvillon	Swab	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	419	E1	Ecouvillon	Swab	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	420	E1	Ecouvillon	Swab	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	421	E1	Ecouvillon	Swab	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	422	E1	Ecouvillon	Swab	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	423	E1	Ecouvillon	Swab	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	424	E1	Ecouvillon	Swab	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	425	E1	Ecouvillon	Swab	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	426	E1	Ecouvillon	Swab	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	427	E1	Ecouvillon	Swab	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	428	E1	Ecouvillon	Swab	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2010	247	E3	Eau de rinçage citerne	Tank rinse water	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	248	E3	Eau de rinçage dépotage	Decanting rinsing water	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	249	E3	Eau de rinçage témoin CIP	CIP control rinse water	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	250	E3	Eau de rinçage tank 1	Rinsing water tank 1	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	251	E3	Eau de rinçage circuit emprésurage	Rinsing circuit rinsing water	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	252	E3	Eau de rinçage pasto	Pasto rinse water	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	253	E3	Eau de rinçage témoin réception lait	Milk reception indicator rinse water	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			-	-	NA
2010	323	E3	Eau de rinçage	Rinsing water	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	324	E3	Eau de rinçage	Rinsing water	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	384	E3	Eau de rinçage plan de travail	Worktop rinse water	Yes	/	/	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	385	E3	Eau rinçage cutter	Water rinsing cutter	Yes	/	/	+	+	+	+	L. mono + L. welshi	+	+		L. mono + L. welshi	+	PA			NE	NE	
2010	386	E3	Eau de rinçage poussoir	Pusher rinse water	Yes	/	/	+	+	+	+	L. mono + L. welshi	+	+		L. mono + L. welshi	+	PA			NE	NE	
2010	425	E3	Eau	Water	No	*L. innocua 2*	10	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	426	E3	Eau	Water	No	*L. innocua 2*	10	-	+	-	+	L. innocua	-	-		/	-	NA			NE	NE	
2010	427	E3	Eau	Water	Yes	/	/	-	-	-	-	/	-	-		/	-	NA			NE	NE	
2010	428	E3	Eau	Water	No	*L. mono 4*	5	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2010	429	E3	Eau	Water	No	*L. seeligeri 3*	8	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	430	E3	Eau	Water	No	*L. seeligeri 3*	8	-	+	-	+	L. seeligeri	-	-		/	-	NA			NE	NE	
2010	431	E3	Eau	Water	No	*L. mono 4*	10	+	+	+	+	L. mono	+	+		L. mono	+	PA			NE	NE	
2005	416	E3	eau rinçage	rinsing water	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4158	E3	eau rinçage	rinsing water	No	L. mono 12	9	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4159	E3	eau rinçage	rinsing water	No	L. mono 12	9	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			

Year	Ref	Type	Product		Natural contamination			ISO 11290-1						ALOA One Day									
								Half-Fraser		Fraser		Identifi.	Conclusion	Enrichment 24± 2h - reading 22h to 48h							Agar storage for 48h at 2-8°C		
			French name	English name	Yes/ No	Strain	Level CFU/25g	A	P	A	P			Aloa 22h	Aloa 48h	*Identification*	Conclusion 22h	concordance 22h/ISO	Conclusion 48h	concordance 48h/ISO	Aloa reading "48h "	Result after confirmation	concordance "48h à 2-8°C"/ISO
2005	4160	E3	eau rinçage	rinsing water	No	L. mono 12	9	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4161	E3	eau rinçage	rinsing water	No	L. mono 12	9	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4162	E3	eau rinçage	rinsing water	No	L. mono 12	9	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	4206	E3	eau rinçage	rinsing water	Yes	/	/	+	+	+	+	L. mono	+	+	+	L. mono	+	PA	+	PA			
2005	401	E3	Eau de rinçage	Rinsing water	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	402	E3	Eau de rinçage	Rinsing water	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	403	E3	Eau de rinçage	Rinsing water	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	404	E3	Eau de rinçage	Rinsing water	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	405	E3	Eau de rinçage	Rinsing water	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	406	E3	Eau de rinçage	Rinsing water	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	407	E3	Eau de rinçage	Rinsing water	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	408	E3	Eau de rinçage	Rinsing water	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			
2005	409	E3	Eau de rinçage	Rinsing wate	Yes	/	/	-	-	-	-	/	-	-	-	/	-	NA	-	NA			

year	Product				N.C.	ISO 11290-1						ALOA One Day															
						Half-Fraser		Fraser		Identifi.	Conclusion	Enrichment for 22h at 30°C +/- 1°C												Half-Fraser 72h at 5°C +/- 3°C		
												Reading after 22h and 48h at 37°C +/- 1 °C										ALOA storage for 48h à 2-8°C		ALOA NF		
	Ref	Type	French name	English name								ALOA AF		ALOA NF													
						A	P	A	P			24h	48h	24h	48h	Identification	Conclusion 22h AF	Conclusion 22h NF	concordance AF 22h/ISO	concordance NF 22h/ISO	Conclusion 48h NF	concordance 48h NF/ISO	ALOA NF	Concord /ISO	24h	48h	Concod
2019	57	E2	Déchets sol pizzeria	Waste pizzeria ground	No	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	58	E2	Déchets sol boulangerie	Bakery floor waste	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	59	E2	Déchets sol cantine	Canteen floor waste	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	60	E2	Déchets sol cantine	Canteen floor waste	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	61	E2	Déchets sol restaurant	Restaurant floor waste	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	62	E2	Poudre environnement production poudre de lait	Milk powder production environment powder	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	63	E2	Poudre environnement production poudre de lait	Milk powder production environment powder	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	64	E2	Poudre environnement production poudre de lait	Milk powder production environment powder	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	65	E2	Poudre environnement production poudre de lait	Milk powder production environment powder	-	-	-	-	-	/	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	112	E2	Déchets syphon pizzeria	Waste siphon pizzeria	No	-	+	-	+	*L.welshimeri*	-	-	-	-	-	/	-	-	NA	NA	-	NA	-	NA	-	-	NA
2019	79	E2	Poudre environnement production poudre de lait	Milk powder production environment powder	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	80	E2	Poudre environnement production poudre de lait	Milk powder production environment powder	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	81	E2	Poudre environnement production poudre de lait	Milk powder production environment powder	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	82	E2	Poudre environnement production poudre de lait	Milk powder production environment powder	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	83	E2	Poudre environnement production poudre de lait	Milk powder production environment powder	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	84	E2	Déchets sol pizzeria	Waste pizzeria ground	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	85	E2	Déchets sol boulangerie	Bakery floor waste	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	86	E2	Déchets sol cantine	Canteen floor waste	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	87	E2	Déchets sol cantine	Canteen floor waste	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA
2019	88	E2	dechets sol restaurant	restaurant floor waste	No	+	+	+	+	*L.mono*	+	+	+	+	+	*L.mono*	+	+	PA	PA	+	PA	+	PA	+	+	PA

APPENDIX 5

Sensitivity study
Raw data - PROTOCOL ②

LEGEND

PA : positive agreement
NA : negative agreement
ND : negative deviation
PD : positive deviation
+ : colony with halo

MEAT PRODUCTS

Sample n°	Type	Product (english name)	Product (french name)	Reference method NF ISO 11290-1#						Alternative method ALOA ONE DAY																	
				Fraser 1/2		Fraser				ALOA 1/6		Confirmation				After storage plates 48h à 2-8°C		After storage broth 72h à 5°C +/- 3°C						ISO 11290-1 on negative samples	
																		ALOA						Fraser	
				ALOA	PALC	ALOA	PALC	Confirmation	Final result	22h	48h	ALOA conf	API	Final result 22h	Agreement 22h /ISO	Final result 48h	Agreement 48h /ISO	ALOA	Agreement ISO	22h	48h	Final result	Agreement ISO	ALOA	PALC
4	M 1	Pork tip	Pointe de porc	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
8	M 1	Turkey breast	Blanc de dinde	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
35	M 1	Brisket	Poitrine de bœuf	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
64	M 1	Raw chicken	Poulet cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
65	M 1	Raw turkey cutlet	Escalope dinde cru	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	+	+	PD	/	/
66	M 1	Raw pork chop	Côte de porc cru	+	-	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
118	M 1	Fried pork	Sauté de porc	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
119	M 1	Fried pork	Sauté de porc	+	+	+	+	L. mono (6510)	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
123	M 1	Fried chicken	Sauté de Volaille	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
127	M 1	Fried turkey	Sauté de dinde	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
267	M 1	Flank steak	Bavette aloyau	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
270	M 1	Marinated chicken	Poulet	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
459	M 1	Veal cutlet	Escalope de veau	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
540	M 1	Brisket	Poitrine de bœuf	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
541	M 1	Pork shoulder	Epaule de porc	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
542	M 1	Pork loin	Echine de porc	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
543	M 1	Beef carpaccio	Carpaccio de bœuf	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
561	M 1	Raw rump steak	Rumsteack cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
562	M 1	Raw beef bourguignon	Viande à bourguignon cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
563	M 1	Raw boneless shank	Jarret sans os cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
33	M 2	Beef bourguignon	Bœuf bourguignon	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
94	M 2	Cooked pork chop	Côte de porc cuite	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
103	M 2	Cooked beef	Bœuf cuit	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
104	M 2	Veal roll	Paupiette de veau	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	+	+	PD	/	/
116	M 2	Fried turkey	Sauté de dinde	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
117	M 2	Turkey roll	Paupiette de dinde	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
120	M 2	Mustard pork	Porc à la moutarde	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
121	M 2	Chicken dumpling	Quenelle de volaille	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
122	M 2	Bolognaise sauce	Sauce bolognaise	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
124	M 2	Roasted chicken	Poulet roti	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
125	M 2	Kebab	Kebab	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
126	M 2	Cooked chicken curry	Poulet curry cuit	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
268	M 2	Marinated chicken	Poulet mariné	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
274	M 2	Cutlet milanese	Escalope milanaise	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
340	M 2	Cooked chicken curry	Poulet curry cuit	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
454	M 2	Mustard pork	Porc à la moutarde	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
455	M 2	Poultry stir-fry	Sauté de volaille	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
456	M 2	Turkey roll	Paupiette de dinde	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
457	M 2	Chicken strips	Aiguillettes de poulet	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
564	M 2	Gizzards in salad	Gésiers en salade	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
1	M 3	Ham block	Bloc de jambon	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
3	M 3	Raw sausage	Saucisse crue	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
7	M 3	Raw sausage	Saucisse crue	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
31	M 3	Country pie	Paté de campagne	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
34	M 3	Sausage	Chair à saucisse	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
61	M 3	Merguez	Merguez	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
62	M 3	Merguez	Merguez	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
67	M 3	Foie gras	Fois gras	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
74	M 3	Chipolatas	Chipolatas	-	-	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	-	-	ND	-	-
79	M 3	Ham block	Jambon bloc	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
81	M 3	Merguez	Merguez	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
83	M 3	Sausage	Chair à saucisse	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
84	M 3	Sausage	Chair à saucisse	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
85	M 3	Ham block	Jambon bloc	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-

MEAT PRODUCTS																											
Sample n°	Type	Product (english name)	Product (french name)	Reference method NF ISO 11290-1#						Alternative method ALOA ONE DAY																	
				Fraser 1/2		Fraser		Confirmation	Final result	ALOA 1/6		Confirmation		Final result 22h	Agreement 22h /ISO	Final result 48h	Agreement 48h /ISO	After storage plates 48h à 2-8°C		After storage broth 72h à 5°C +/- 3°C				ISO 11290-1 on negative samples			
																		ALOA		ALOA				Fraser			
				ALOA	PALC	ALOA	PALC			22h	48h	ALOA conf	API					ALOA	Agreement ISO	22h	48h	Final result	Agreement ISO	ALOA	PALC		
86	M 3	Ham block	Jambon bloc	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
87	M 3	Beef sausage	Saucisse de bœuf	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
95	M 3	Garlic sausage	Saucisson à l'ail	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
96	M 3	Black pudding	Boudin noir	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
98	M 3	White pudding	Boudin blanc	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
106	M 3	Cervelas	Cervelas	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
111	M 3	Garlic sausage	Saucisson à l'ail	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
112	M 3	Paté	Paté	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
113	M 3	Black pudding	Boudin noir	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
114	M 3	Paté en croute	Paté en croute	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	-	-		
115	M 3	Garlic sausage	Saucisson à l'ail	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
209	M 3	Roast ham	Jambon roti	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
210	M 3	Roast ham	Jambon roti	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	-	-	ND	-	-		
211	M 3	Roast ham	Jambon roti	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
212	M 3	Roast ham	Jambon roti	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
237	M 3	Duck foie gras	Foie gras	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
238	M 3	Sausage	Chair à saucisse	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
239	M 3	White ham block batch 1	Jambon blanc boc 1	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
240	M 3	White ham block batch 2	Jambon blanc boc 2	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
258	M 3	Sausage of pork	Saucisse de porc	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
261	M 3	Sausage of chilli beef	Saucisse bœuf piment	-	-	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	-	-	ND	-	-		
263	M 3	Marbled ham	Jambon Persillé	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
266	M 3	Sausage	Chipolata cru	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	+	+	PD	/	/		
269	M 3	Country sausage	Saucisse de campagne	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
271	M 3	White pudding	Boudin blanc	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
272	M 3	Sausage	Saucisse vouvray	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
275	M 3	Garlic sausage	Saucisson à l'ail	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
276	M 3	Sausage of beef	Saucisse de bœuf	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
277	M 3	White pudding	Boudin blanc	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
278	M 3	Darck pudding	Boudin noir	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
280	M 3	Raw sausage	Saucisse cru	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		

DAIRY PRODUCTS																											
Sample n°	Type	Product (english name)	Product (french name)	Reference method NF ISO 11290-1#						Alternative method ALOA ONE DAY																ISO 11290-1 on negative samples	
				Fraser 1/2		Fraser		Confirmation	Final result	ALOA 1/6		Confirmation		Final result 22h	Agreement 22h /ISO	Final result 48h	Agreement 48h /ISO	After storage plates 48h à 2-8°C		After storage broth 72h à 5°C +/- 3°C						Fraser	
																				ALOA							
				ALOA	PALC	ALOA	PALC			22h	48h	ALOA conf	API					ALOA	Agreement ISO	22h	48h	Final result	Agreement ISO	ALOA	PALC		
12	D 1	Raw goat milk	Lait cru de chèvre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
14	D 1	Raw goat milk	Lait cru de chèvre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
16	D 1	Raw goat milk	Lait cru de chèvre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
59	D 1	Raw goat milk	Lait cru de chèvre	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
60	D 1	Raw goat milk	Lait cru de chèvre	+	-	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
89	D 1	Raw goat milk	Lait cru de chèvre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
93	D 1	Raw Milk	Lait cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
133	D 1	Raw milk	Lait cru	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
281	D 1	Raw goat milk	Lait cru de chèvre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
282	D 1	Raw goat milk	Lait cru de chèvre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
283	D 1	Raw goat milk	Lait cru de chèvre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
284	D 1	Raw goat milk	Lait cru de chèvre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
285	D 1	Raw goat milk	Lait cru de chèvre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
395	D 1	Raw milk	Lait cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
426	D 1	Raw milk	Lait cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
427	D 1	Raw milk	Lait cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
428	D 1	Raw milk	Lait cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
495	D 1	Raw cow's milk	Lait de vache cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
496	D 1	Raw cow's milk	Lait de vache cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
497	D 1	Raw cow's milk	Lait de vache cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
498	D 1	Raw goat milk	Lait de chèvre cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
538	D 1	Raw goat milk	Lait cru de chèvre	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
539	D 1	Raw goat milk	Lait cru de chèvre	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
10	D 2	Pasteurized cheese spread	Fromage à tartiner	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
11	D 2	Raw goat milk cheese	Fromage de chèvre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
15	D 2	Raw goat milk cheese	Pouligny	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
17	D 2	Raw goat milk cheese	Pouligny	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
54	D 2	Raw milk cheese	Vacherin	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
55	D 2	Raw goat milk cheese	Fromage chèvre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
57	D 2	Raw goat milk cheese	Pyramide chèvre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
58	D 2	Raw goat milk cheese	Pyramide chèvre	+	-	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
70	D 2	Raw Cheese	Fromage au lait cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
82	D 2	Pasteurized Cheese spread	Fromage à tartiner	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
88	D 2	Raw goat milk cheese	Fromage de chèvre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
90	D 2	Raw Cindered goat cheese	Fromage cendrée de chèvre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
105	D 2	Raw goat milk cheese	Fromage de chèvre	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	+	+	PD	/	/		
286	D 2	Raw goat milk cheese	Fromage lait cru chèvre	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
287	D 2	Mascarpone sauce	Sauce mascarpone	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
288	D 2	Raw milk Cheese	Fromage au lait cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
290	D 2	Raw milk Cheese heart	Fromage cœur	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
291	D 2	Raw milk goat cheese	Fromage de chèvre	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
292	D 2	Raw milk Cheese PSP	Fromage PSP	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
293	D 2	Blend of raw milk cheese	Mélange de pouligny	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
294	D 2	Raw milk Cheese	Pouligny lot 1	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		

DAIRY PRODUCTS																											
Sample n°	Type	Product (english name)	Product (french name)	Reference method NF ISO 11290-1#						Alternative method ALOA ONE DAY																	
				Fraser 1/2		Fraser		Confirmation	Final result	ALOA 1/6		Confirmation		Final result 22h	Agreement 22h /ISO	Final result 48h	Agreement 48h /ISO	After storage plates 48h à 2-8°C		After storage broth 72h à 5°C +/- 3°C				ISO 11290-1 on negative samples	
																				ALOA				Fraser	
				ALOA	PALC	ALOA	PALC			22h	48h	ALOA conf	API					ALOA	Agreement ISO	22h	48h	Final result	Agreement ISO	ALOA	PALC
		pouligny batch 1																							
295	D 2	Raw milk Cheese pouligny batch 2	Pouligny lot 2	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
296	D 2	Raw milk Cheese pouligny batch 3	Pouligny lot 3	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
128	D 3	Natural yogurt	Yaourt nature	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
129	D 3	Natural yogurt	Yaourt nature	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
130	D 3	Cottage cheese	Fromage blanc	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
131	D 3	Stirred yoghurt	Yaourt brassé	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	+	+	PD	/	/
132	D 3	Stirred yoghurt	Yaourt brassé	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	-	/	ND	-	-
171	D 3	Vanilla dessert	Entremet vanille	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
173	D 3	Coffee dessert	Entremet café	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
179	D 3	Speculoos dessert	Entremet speculoos	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
180	D 3	Creme brulee	Crème brûlée	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
182	D 3	Caramel ice cream	Glace caramel	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
334	D 3	Honey goat yogurt	Yaourt Chèvre miel	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
335	D 3	Ripe goat yogurt	Yaourt chèvre mûre	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
396	D 3	Caramel rice pudding	Riz au lait caramel	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
397	D 3	Vanilla semolina	Semoule Vanille	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
398	D 3	Goat chestnut yogurt	Yoaurt caprin chataigne	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
399	D 3	Natural yogurt	Yaourt nature	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
400	D 3	Natural yogurt	Yaourt nature	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
401	D 3	Vanilla dessert	Entremet vanille	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
402	D 3	Natural yogurt	Yourt nature	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
403	D 3	Natural yogurt	Yaourt nature	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
423	D 3	Natural yogurt	Yaourt nature	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
424	D 3	Chocolate yogurt	Yaourt chocolat	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
425	D 3	Vanilla yogurt	Yaourt vanille	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-

SEAFOOD PRODUCTS																											
Sample n°	Type	Product (english name)	Product (french name)	Reference method NF ISO 11290-1#						Alternative method ALOA ONE DAY																	
				Fraser 1/2		Fraser		Confirmation	Final result	ALOA 1/6		Confirmation		Final result 22h	Agreement 22h /ISO	Final result 48h	Agreement 48h /ISO	After storage plates 48h à 2-8°C		After storage broth 72h à 5°C +/- 3°C					ISO 11290-1 on negative samples	
																				ALOA					Fraser	
				ALOA	PALC	ALOA	PALC			22h	48h	ALOA conf	API					ALOA	Agreement ISO	22h	48h	Final result	Agreement ISO	ALOA	PALC
22	S 1	Salmon	Saumon	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	+	+	PD	/	/
38	S 1	Sturgeon fillet	Esturgeon filet	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
39	S 1	Salmon	Saumon	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	+	+	PD	/	/
41	S 1	Salmon	Saumon	+	-	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
134	S 1	Salmon tartare	Tartare de saumon	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
138	S 1	Cod	Cabillaud	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	-	/	ND	-	-
248	S 1	Julienne fillet	Filet de Julienne	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
375	S 1	Pike-perch tartare	Tartare de sandre	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
376	S 1	Pike-perch tartare	Tartare de sandre	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
380	S 1	Salmon	Saumon	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
381	S 1	Salmon	Saumon	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
382	S 1	Hake	Colin	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
404	S 1	Salmon	Saumon	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
405	S 1	Back of haddock	Dos d'eglefin	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
406	S 1	Cod fillet	Dos de cabillaud	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
407	S 1	Cod fillet	Dos de cabillaud	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
461	S 1	Raw salmon steak	Saumon pavé cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
462	S 1	Raw diced salmon	Saumon en dés cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
463	S 1	Cod fillet	Dos de cabillaud	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
464	S 1	Cod fillet	Dos de cabillaud	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
465	S 1	Pollock back	Dos de colin	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
213	S 2	Smoked salmon batch 1	Saumon fumé lot 1	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	+	+	PD	/	/
214	S 2	Smoked salmon batch 2	Saumon fumé lot 2	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
215	S 2	Smoked salmon batch 3	Saumon fumé lot 3	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
216	S 2	Smoked salmon batch 4	Saumon fumé lot 4	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
217	S 2	Smoked salmon batch 5	Saumon fumé lot 5	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	-	/	ND	-	-
220	S 2	Minced herring	Hareng émincé	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
383	S 2	Trout	Truite	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
408	S 2	Small marinated cuttlefish	Petites seiches marinées	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	+	+	PD	/	/
409	S 2	Beech wood smoked haddock	Haddock fumé au bois de hêtre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
410	S 2	Smoked trout	Truite fumée	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
466	S 2	Small marinated cuttlefish	Petites seiches marinées	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
468	S 2	Smoked trout	Truite fumée	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
469	S 2	Smoked salmon	Saumon fumé	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
470	S 2	Smoked salmon	Saumon fumé	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
472	S 2	Smoked carp	Carpes fumé	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
473	S 2	Smoked salmon	Saumon fumé	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
474	S 2	Smoked carp	Carpes fumé	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
475	S 2	Smoked salmon	Saumon fumé	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
546	S 2	Smoked salmon	Saumon fumé	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
547	S 2	Small marinated cuttlefish	Petites seiches marinées	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
23	S 3	Salmon shell	Coquilles de saumon	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	+	+	PD	/	/
25	S 3	Shrimp	Crevettes	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
40	S 3	Salmon sushi	Sushi saumon	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
42	S 3	Salmon tartare	Tartare de saumon	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
135	S 3	Fish rillettes	Rillettes de poisson	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
136	S 3	Tuna rillettes	Rillettes de thon	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
137	S 3	Tuna salad	Salade de thon	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/

SEAFOOD PRODUCTS																											
Sample n°	Type	Product (english name)	Product (french name)	Reference method NF ISO 11290-1#						Alternative method ALOA ONE DAY																	
				Fraser 1/2		Fraser		Confirmation	Final result	ALOA 1/6		Confirmation		Final result 22h	Agreement 22h /ISO	Final result 48h	Agreement 48h /ISO	After storage plates 48h à 2-8°C		After storage broth 72h à 5°C +/- 3°C				ISO 11290-1 on negative samples	
																				ALOA						Fraser	
				ALOA	PALC	ALOA	PALC			22h	48h	ALOA conf	API					ALOA	Agreement ISO	22h	48h	Final result	Agreement ISO	ALOA	PALC
232	S 3	Alaska salad	Salade Alaska	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
236	S 3	Fish in cream	Poisson à la crème	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
249	S 3	Salmon Rillettes	Rillettes de saumon	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	+	+	PD	/	/
367	S 3	Cod brandade	Brandade de morue	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
368	S 3	Cod brandade	Brandade de morue	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
369	S 3	Tuna rillettes	Rillette de thon	-	-	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
370	S 3	Tuna terrine	Terrine de thon	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
371	S 3	Tuna pate	Pâté de thon	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
374	S 3	Pollock fillet	Filet de lieu	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
379	S 3	Sushi	Sushi	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	-	/	ND	-	-
476	S 3	Hake mix with cream	Mix de colin à la crème	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
477	S 3	Cream hoki steak	Pavé de hoki crème	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
478	S 3	Fried shrimps	Crevettes sautées	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
479	S 3	Tarama	Tarama	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
480	S 3	Breaded fish	Poisson pané	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-

VEGETABLES																											
Sample n°	Type	Product (english name)	Product (french name)	Reference method NF ISO 11290-1#						Alternative method ALOA ONE DAY																ISO 11290-1 on negative samples	
				Fraser 1/2		Fraser				ALOA 1/6		Confirmation		Final result 22h	Agreement 22h /ISO	Final result 48h	Agreement 48h /ISO	After storage plates 48h à 2-8°C		After storage broth 72h à 5°C +/- 3°C						Fraser	
				ALOA	PALC	ALOA	PALC	Confirmation	Final result	22h	48h	ALOA conf	API					ALOA	Agreement ISO	ALOA 22h	ALOA 48h	ALOA Final result	ALOA Agreement ISO	ALOA	PALC
20	V 1	Quinoa	Quinoa	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
48	V 1	Mung bean	Haricots Mungo	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
49	V 1	Butternut squash	Butternut	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
50	V 1	Red cabbage	Chou rouge	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
52	V 1	Spelled	Epeautre	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
69	V 1	Mushrooms	Champignons	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
73	V 1	Kiwi avocado	Kiwi- avocat	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
75	V 1	Dehydrated alfafa	Alfafa déshydraté	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	PA	+	+	+	PA	/	/
78	V 1	Mung bean	Haricot mungo	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	PA	+	+	+	PA	/	/
153	V 1	Raw celery	Celeri cru	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	PA	+	+	+	PA	/	/
157	V 1	Mung beans	Haricots mungo	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	PA	+	+	+	PA	/	/
158	V 1	Carrots, celery without sauce	Carotte, celeri sans sauce	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	+	PD	+	+	+	PD	+	+
160	V 1	Raw celery	Celeri cru	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	PD	+	+	+	PD	/	/
165	V 1	Celery without sauce	Celeri sans sauce	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	PA	+	+	+	PA	/	/
167	V 1	Raw grated carrot	Carotte rapée cru	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	PA	+	+	+	PA	/	/
168	V 1	Raw grated carrot	Carotte rapée cru	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	PA	+	+	+	PA	/	/
169	V 1	Raw grated carrot	Carotte rapée cru	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	PA	+	+	+	PA	/	/
252	V 1	Raw grated carrot	Carotte rapée cru	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
481	V 1	Raw tomato	Tomate crue	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
482	V 1	Raw zucchini	Courgette crue	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
483	V 1	Germinated seeds	Graines germées	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
20	V 1	Quinoa	Quinoa	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
48	V 1	Mung bean	Haricots Mungo	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
49	V 1	Butternut squash	Butternut	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
50	V 1	Red cabbage	Chou rouge	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
52	V 1	Spelled	Epeautre	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
21	V 2	Green vegetables	Légumes verts	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	-	NA	/	/	/	/	-	-
143	V 2	Leeks	Poireaux	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	PA	+	+	+	PA	/	/
149	V 2	Cucumbers	Comcombres	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	PD	+	+	+	PD	/	/
152	V 2	Cucumber	Comcombre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	PA	+	+	+	PA	/	/
362	V 2	Three salads	Trois salades	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	PA	+	+	+	PA	/	/
363	V 2	Chive	Ciboulette	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	PA	+	+	+	PA	/	/
364	V 2	Lettuce	Salade laitue	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	PA	+	+	+	PA	/	/
365	V 2	iceberg salad	Salade iceberg	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	PD	+	+	+	PD	/	/
366	V 2	Chicory	Endives	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	PA	+	+	+	PA	/	/
411	V 2	Baby leaves spinach	Pousses d'épinard	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	PA	+	+	+	PA	/	/
412	V 2	Lettuce	Laitue	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	ND	-	-	/	ND	-	-
413	V 2	Chive	Ciboulette	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/	-	-
414	V 2	Parsley	Persil	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	PD	+	+	+	PD	/	/
415	V 2	Lettuce	Mâche	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	ND	-	-	/	ND	-	-
484	V 2	Salad	Salade	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/	-	-
485	V 2	Baby leaves spinach	Pousses d'épinard	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/	-	-
486	V 2	Chive	Ciboulette	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/	-	-
487	V 2	Baby leaves	Jeunes pousses	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/	-	-
488	V 2	Baby leaves	Jeunes pousses	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/	-	-
489	V 2	Baby leaves spinach	Pousses d'épinard	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/	-	-
490	V 2	Rocket	Roquette	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/	-	-
491	V2	Salad	Salade	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/	-	-
18	V 3	Cucumber with cream	Concombre à la crème	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/	-	-
19	V 3	Beetroot	Betterave rouge	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/	-	-
43	V 3	Steamed potatoes	Patate vapeur	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/	-	-
44	V 3	Carrot puree	Purée de carottes	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/	/	/
46	V 3	Vegetable mixes	Mélanges de légumes	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/	-	-
47	V 3	Beet Foam	Mousse de betterave	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/	-	-
53	V 3	Beetroot	Betterave rouge	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/	-	-

VEGETABLES																											
Sample n°	Type	Product (english name)	Product (french name)	Reference method NF ISO 11290-1#						Alternative method ALOA ONE DAY																ISO 11290-1 on negative samples	
				Fraser 1/2		Fraser		Confirmation	Final result	ALOA 1/6		Confirmation		Final result 22h	Agreement 22h /ISO	Final result 48h	Agreement 48h /ISO	After storage plates 48h à 2-8°C		After storage broth 72h à 5°C +/- 3°C						Fraser	
																				ALOA							
				ALOA	PALC	ALOA	PALC			22h	48h	ALOA conf	API					ALOA	Agreement ISO	22h	48h	Final result	Agreement ISO	ALOA	PALC		
68	V 3	Beetroot	Betterave rouge	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
139	V 3	Soup	Potage	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
140	V 3	Coleslaw	Coleslaw	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
141	V 3	Celery	Celeri	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
142	V 3	Vegetables flan	Flan de légumes	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
144	V 3	Palm heart	Cœur de palmier	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
145	V 3	Beets corn salad	Betterave mais salade	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
146	V 3	Seasoned grated carrot	Carotte rapée assaisonnée	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
147	V 3	Mushrooms with sauce	Champignons grecque	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
151	V 3	Ratatouille	Ratatouille	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
159	V 3	Peas and carrots	Petit pois carottes	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
161	V 3	Red beets and salad	Salade betterave	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
162	V 3	Steamed potato	Pomme de terre vapeur	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
163	V 3	Mushrooms with cream	Champignons crème	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
164	V 3	Coleslaw with salad	Coleslaw et salade	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
219	V 3	Coleslaw	Coleslaw	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
250	V 3	Beet vinegar	Betterave vinaigrette	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
251	V 3	Bechamel spinash	Epinard béchamel	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
253	V 3	Provencal tomato	Tomate provencale	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
254	V 3	Organic celery	Celeri bio	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
323	V 3	Artichoke bottom	Fond d'artichaud	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
324	V 3	Chicory salad	Salade d'endive	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		

COMPOSITE FOODS																											
Sample n°	Type	Product (english name)	Product (french name)	Reference method NF ISO 11290-1#						Alternative method ALOA ONE DAY																ISO 11290-1 on negative samples	
				Fraser 1/2		Fraser		Confirmation	Final result	ALOA 1/6		Confirmation		Final result 22h	Agreement 22h /ISO	Final result 48h	Agreement 48h /ISO	After storage plates 48h à 2-8°C		After storage broth 72h à 5°C +/- 3°C						Fraser	
				ALOA	PALC	ALOA	PALC			22h	48h	ALOA conf	API					ALOA	Agreement ISO	ALOA				Final result	Agreement ISO	ALOA	PALC
97	C 1	Crucible salad vinaigrette	Salade creuzet vinaigrette	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
99	C 1	Tomato salad corn	Salade tomate mais	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
100	C 1	Surimi macédonia	Macédoine surimi	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
101	C 1	Macédonia	Macédoine	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
108	C 1	Potato herring	Harengs pomme de terre	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
156	C 1	Quinoa eggplant	Quinoa betterave	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
185	C 1	Piemontaise salad	Piemontaise	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
186	C 1	Piemontaise salad	Piémontaise	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
187	C 1	Tabbouleh	Taboulé	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
188	C 1	White cabbage bacon bits	Choux blanc et lardons	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
189	C 1	Artichoke tuna salad	Artichaud thon salade	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
190	C 1	Pasta, eggs, corn, cheese, salad	Salade pâte œuf mais fromage	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
218	C 1	Salade of garden	Salade du jardin	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
224	C 1	Salted cabbage	Chou éclair salé	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
228	C 1	Toasts with sausage	Toasts saucisson	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
230	C 1	Italian little skewer	Brochette italienne	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
231	C 1	Feta avocado verrine	Verrine avocat feta	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	-	/	ND	-	-		
233	C 1	Black pudding apple verrine	Verrine pomme boudin noir	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
306	C 1	Piemontaise salad	Salade piémontaise	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
307	C 1	Spelled salad	Salade epautre	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
308	C 1	Greek salad	Salade grecque	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
309	C 1	Quinoa pequillo mushrooms	Duxelle champignons quinoa pequillos	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
310	C 1	Potato herring	Harengs pomme de terre	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
311	C 1	Piémontaise salad	Piémontaise	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
312	C 1	Emmental ham tomato corn pasta	Pâte mais tomate jambon emmental	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
313	C 1	Surimi cucumber	concombre surimi	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
325	C 1	Crouton cheese salad	Salade fromage crouton	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
91	C 2	Snails	Escargots	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	+	+	PD	/	/		
109	C 2	Chickpea pancake	Galette pois chiche	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-		
154	C 2	Spelled and eggplant	Epeautre et aubergine	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	-	/	ND	-	-		
155	C 2	Coral lentils and peas	Lentilles corail et petit pois	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	-	/	ND	+	+		
191	C 2	Vegan tartiflette	Tartiflette Vegan	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
192	C 2	Quiche potatoes bacon bits	Quiche pomme de terre lardons	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
193	C 2	Potato gratin and vegetables	Gratin dauphinois et légumes	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
194	C 2	Quiche lorraine	Quiche lorraine	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
195	C 2	Beef lasagna	Lasagnes Bœuf	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
196	C 2	Chicken curry quiche	Quiche au poulet curry	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
197	C 2	Gnocchi	Gnocchi	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		
198	C 2	Potato puff pastry	Feuilleté pomme de terre	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/		

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				Fraser 1/2		Fraser		Confirmation	Final result	ALOA 1/6		Confirmation		Final result 22h	Agreement 22h /ISO	Final result 48h	Agreement 48h /ISO	After storage plates 48h à 2-8°C		After storage broth 72h à 5°C +/- 3°C						Fraser	
																				ALOA		ALOA					
				ALOA	PALC	ALOA	PALC			22h	48h	ALOA conf	API					ALOA	Agreement ISO	22h	48h	Final result	Agreement ISO	ALOA	PALC
201	C 2	Endive with ham and bechamel	Endive jambon bechamel	-	-	-	-	/	-	-	-	/	/	+	NA	-	NA	-	NA	/	/	/	/	-	-
222	C 2	Tagliatelle with carbonara sauce	Tagliatelles sauce carbonara	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
223	C 2	Vegan toasts	Apéritif Vegan	+	+	+	+	*L. mono (6510)*	+	+	+	/	/	-	ND	-	ND	-	ND	-	-	/	ND	-	-
226	C 2	Toasts with salmon	Toasts apéritif avec garniture saumon	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
227	C 2	Toasts with duck foie gras	Toasts apéritif avec garniture foie gras	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
229	C 2	Toasts with tomato sauce	Toasts apéritif sauce tomate	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
235	C 2	Salty bites	Bouchées salées	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
301	C 2	Falafel hummus peppers	Falafels houmous poivrons	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
302	C 2	Bolognese sauce pasta	Pâtes sauce bolognaise	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
304	C 2	Poultry fajitas	Fajitas volaille	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
314	C 2	White butter lemon sauce	Sauce citron beurre blanc	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
322	C 2	Eggplant spelled	Epautre riste d'aubergine	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
341	C 2	Mushroom quiche	Quiche champignons	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
493	C 2	Cheese pie	Tarte fromage	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
494	C 2	Pizza	Pizza	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
102	C 3	Pistachio pastry	eclair pistache	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
110	C 3	Sweet whipped cream	Chantilly	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
170	C 3	Chocolate donut	Beignet chocolat	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
172	C 3	Chou pastry	Paris brest	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
174	C 3	Tiramisu	Tiramisu	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
175	C 3	Kirsh pastry	Eclair kirsh	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
176	C 3	French toast	Pain perdu	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
177	C 3	Saint tropez tarte	Tropézienne	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
178	C 3	3 chocolates cake	Croquelier	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
181	C 3	Clafoutis	Clafoutis	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	+	+	PD	/	/
183	C 3	Mango ice cream	Glace mangue	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
184	C 3	Orange cream with meringue	Crème orange meringue	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
199	C 3	Eggs	Oeufs	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
200	C 3	Omelet	Omelette	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
202	C 3	Mushrooms omelet	Omelette champignons	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
297	C 3	Gland	Gland	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
298	C 3	Custard	Crème pâtissière	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
299	C 3	Chocolate pastry	Eclair chocolat	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
300	C 3	Chocolate pastry	Religieuse au chocolat	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
315	C 3	Chocolate pastry	Eclair au chocolat	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
316	C 3	Chocolate pastry	Eclair au chocolat	-	-	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	-	/	ND	-	-
317	C 3	Strawberry tartlet	Tartelette fraises	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
318	C 3	Coffee pastry	Eclair au café	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
492	C 3	Floating island	Ile flottante	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-

ENVIRONMENTAl SAMPLES																											
Sample n°	Type	Product (english name)	Product (french name)	Reference method NF ISO 11290-1#						Alternative method ALOA ONE DAY																ISO 11290-1 on negative samples	
				Fraser 1/2		Fraser		Confirmation	Final result	ALOA 1/6		Confirmation		Final result 22h	Agreement 22h /ISO	Final result 48h	Agreement 48h /ISO	After storage plates 48h à 2-8°C		After storage broth 72h à 5°C +/- 3°C						Fraser	
																				ALOA							
				ALOA	PALC	ALOA	PALC			22h	48h	ALOA conf	API					ALOA	Agreement ISO	22h	48h	Final result	Agreement ISO	ALOA	PALC
517	E 1	Pizzeria floor cloth	Chiffonnette sol pizzeria	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
518	E 1	Bakery floor cloth	Chiffonnette sol boulangerie	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
519	E 1	Charcuterie knife cloth	Chiffonnette couteau charcuterie	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
520	E 1	Butchery floor cloth	Chiffonnette sol boucherie	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
521	E 1	School canteen floor cloth	Chiffonnette cantine scolaire sol	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
522	E 1	Bakery door handle swab	Écouvillon poignée de porte boulangerie	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
523	E 1	Dairy machine swab	Écouvillon machine laiterie	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
524	E 1	Cold room handle swab	Écouvillon poignée chambre froide	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
525	E 1	Weighing tray swabs	Écouvillon plateau de pesée	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
526	E 1	Dirty knife blade swab	Écouvillon lame couteau sale	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
527	E 1	Kitchen cold room shelf cloth	Chiffonnette étagère chambre froide cuisine	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
528	E 1	Butcher cutting board cloth	Chiffonnette planche à decouper	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
529	E 1	Charcuterie kitchen table cloth	Chiffonnette table de cuisine charcuterie	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
551	E 1	Fish slicer cloth	Chiffonnette trancheuse poisson	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
552	E 1	Fish stock cold room cloth	Chiffonnette Chambre froide stock poisson	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
554	E 1	Cold room kebab cloth	Chiffonnette chambre froide kebab	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
555	E 1	Kebab worktop cloth	Chiffonnette plan de travail kebab	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
556	E 1	Bakery floor cloth	Chiffonnette sol boulangerie	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
557	E 1	Bakery cold room door cloth	Chiffonnette porte chambre froide boulangerie	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
558	E 1	Carnes balance cloth	Chiffonnette balance carnes	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
559	E 1	Meat knife blade cloth	Chiffonnette lame couteau viande	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
560	E 1	Meat expo stand cloth	Chiffonnette stand expo viande	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
573	E 1	Dairy sink cloth	Chiffonnette evier laiterie	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
574	E 1	Dairy table cloth	Chiffonnettes plan de travail laiterie	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
575	E 1	Dairy cold room cloth	Chiffonnettes chambre froide laiterie	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
576	E 1	Plant industry cold room cloth	Chiffonnettes chambre froide industrie végétaux	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
577	E 1	Meat table cloth	Chiffonnettes boucherie plan de travail	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/

ENVIRONMENTAl SAMPLES																											
Sample n°	Type	Product (english name)	Product (french name)	Reference method NF ISO 11290-1#						Alternative method ALOA ONE DAY																	
				Fraser 1/2		Fraser		Confirmation	Final result	ALOA 1/6		Confirmation		Final result 22h	Agreement 22h /ISO	Final result 48h	Agreement 48h /ISO	After storage plates 48h à 2-8°C		After storage broth 72h à 5°C +/- 3°C				ISO 11290-1 on negative samples	
																				ALOA				Fraser	
				ALOA	PALC	ALOA	PALC			22h	48h	ALOA conf	API					ALOA	Agreement ISO	22h	48h	Final result	Agreement ISO	ALOA	PALC
208	E 2	Gardener producer's food	Producteur jardinier aliments	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
416	E 2	Pizzeria rubbish ground	Pizzeria détritus sol	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
417	E 2	Pizzeria waste	Pizzeria déchets	-	-	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	-	/	ND	-	-
418	E 2	Trash bakery floor	Boulangerie détritus sol	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	-	/	ND	-	-
419	E 2	Rubbish bakery worktop	Boulangerie détritus plan de travail	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
420	E 2	Leftover kebab meat	Restes de viande kebab	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
421	E 2	Fish remains	Restes de poissons	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	-	/	ND	-	-
422	E 2	Vegetable waste	Déchets légumes	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
505	E 2	Butcher floor ham waste	Dechets jambon sol boucherie	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
506	E 2	Butcher worktop ham waste	Déchets jambon plan de travail boucherie	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
507	E 2	Burger waste ground fast food	Déchets burger sol fast food	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
508	E 2	Italian pizza waste	Déchets pizza italien	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
509	E 2	School canteen leftovers	Restes cantine scolaire	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
510	E 2	Milk powder factory waste	Déchets fabrique de lait en poudre	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
511	E 2	Leftover cheese	Restes de fromages	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
512	E 2	Leftover milk powder machines	Restes poudre de lait machines	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
513	E 2	Flour bakery worktop	Farine plan de travail boulangerie	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
514	E 2	Bread residues	Résidus de pains	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
515	E 2	Powder and residues milk powder factory	Poudre et résidus fabrique de lait en poudre	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
516	E 2	Leftover pork	Restes de porc	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
26	E 3	Rinse water	Eau rinçage	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
27	E 3	Rinse water	Eau rinçage	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
29	E 3	Leek water	Eau poireau	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	/	/
76	E 3	Drain water	Eau de drain	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
203	E 3	Industrial water watercress	Eau industriels végétal cresson	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	+	+	PD	/	/
204	E 3	Industrial water alfalfa	Eau industriels végétal alfafa	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
205	E 3	Industrial water radish	Eau industriels végétal radis	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
206	E 3	Industrial water leek	Eau industriels végétal poireaux	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	-	/	ND	-	-
207	E 3	Industrial water alfalfa	Eau industriels végétal alfafa	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
243	E 3	Composite water	Eau composite	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
246	E 3	Process water	Eau de process	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
384	E 3	Process water lentils peas	Eau process lentille pois	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
385	E 3	Rinse water broccoli cabbage	Eau rinçage brocoli chou	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
386	E 3	Rinse water broccoli cabbage	Eau process brocoli chou	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
387	E 3	Leek alfafa washing water	Eau de lavage alfafa poireaux	-	-	-	-	/	-	+	+	+	*L. mono (6510)*	+	PD	+	PD	+	PD	+	+	+	PD	/	/
388	E 3	Leek alfafa washing water	Eau de lavage alfafa poireaux	+	+	+	+	*L. mono (6510)*	+	-	-	/	/	-	ND	-	ND	-	ND	-	-	/	ND	-	-

ENVIRONMENTAl SAMPLES																										
Sample n°	Type	Product (english name)	Product (french name)	Reference method NF ISO 11290-1#						Alternative method ALOA ONE DAY																
				Fraser 1/2		Fraser		Confirmation	Final result	ALOA 1/6		Confirmation		Final result 22h	Agreement 22h /ISO	Final result 48h	Agreement 48h /ISO	After storage plates 48h à 2-8°C		After storage broth 72h à 5°C +/- 3°C				ISO 11290-1 on negative samples	
																				ALOA				Fraser	
				ALOA	PALC	ALOA	PALC			22h	48h	ALOA conf	API					ALOA	Agreement ISO	22h	48h	Final result	Agreement ISO	ALOA	PALC
389	E 3	Dairy rinse water	Eau rinçage laiterie	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
392	E 3	Leek beet process water	Eau de process betterave poireaux	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
393	E 3	Mung bean water	Eau haricot mungo	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
394	E 3	Mung bean water	Eau haricot mungo	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
499	E 3	Leek process water	Eau process poireaux	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
500	E 3	Dairy rinse water	Eau de rincage laiterie	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
501	E 3	Lentil process water	Eau process lentilles	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
502	E 3	Milk tank rinsing water	Eau de rincage cuve lait	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
503	E 3	Watercress radish wash water	Eau de lavage cresson radis	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
504	E 3	Rinse water milk cans	Eau de rinçage bidons lait	-	-	-	-	/	-	-	-	/	/	-	NA	-	NA	-	NA	/	/	/	/	-	-
568	E 3	Dairy rinse water	Eau de rinçage laiterie	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
569	E 3	Milk tank 1 rinsing water	Eau de rinçage tank 1 laiterie	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
570	E 3	Rinse water milk cans	Eau de rinçage bidons de lait	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
571	E 3	Dairy washing water	Eau de lavage laiterie	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/
572	E 3	Milk tank 2 rinsing water	Eau de rinçage tank 2 laiterie	+	+	+	+	*L. mono (6510)*	+	+	+	+	*L. mono (6510)*	+	PA	+	PA	+	PA	+	+	+	PA	/	/

APPENDIX 6

RLOD - protocol ①

Salmon /*L. monocytogenes* ref 16 (2005)

Total flora : 25 000 CFU/g

Level	Level cells/25g	I C*	Method	-	+	Total
1	0	0	Reference	6	0	6
			Alternative	6	0	6
			Total	12	0	12
2	0,275 (0.25-0.37)	0-3	Reference	2	4	6
			Alternative	2	4	6
			Total	4	8	12
3	0,55 (0.5-0.75)	0-3	Reference	1	5	6
			Alternative	1	5	6
			Total	2	10	12
4	0,825 (0.75-1.12)	0-3	Reference	0	6	6
			Alternative	0	6	6
			Total	0	12	12
5	1.1 (1-1.5)	0-3	Reference	0	6	6
			Alternative	0	6	6
			Total	0	12	12

* Confidence interval according to Poisson law for the inoculated level

Salad /*L. monocytogenes* réf 42 (2005)

Total flora : 4 500 CFU/g

Level	Level cells/25g	I C*	Method	-	+	Total
1	0	0	Reference	6	0	6
			Alternative	6	0	6
			Total	12	0	12
2	0,24 (0.19-0.31)	0-3	Reference	2	4	6
			Alternative	2	4	6
			Total	4	8	12
3	0,47 (0.4-0.6)	0-3	Reference	1	5	6
			Alternative	1	5	6
			Total	2	10	12
4	0.72 (0.60-0.9)	0-3	Reference	0	6	6
			Alternative	0	6	6
			Total	0	12	12
5	0.94 (0.8-1.2)	0-3	Reference	0	6	6
			Alternative	0	6	6
			Total	0	12	12

* Confidence interval according to Poisson law for the inoculated level

Raw milk /*L. monocytogenes* ref 17 (2005)

Total flora : 250 000 CFU/ml

Level	Level cells/25g	I C*	Method	-	+	Total
1	0	0	Reference	6	0	6
			Alternative	6	0	6
			Total	12	0	12
2	0,24 (0.19-0.31)	0-3	Reference	4	2	6
			Alternative	4	2	6
			Total	8	4	12
3	0,47 (0.37-0.62)	0-3	Reference	2	4	6
			Alternative	2	4	6
			Total	4	8	12
4	0,72 (0.57-0.93)	0-3	Reference	0	6	6
			Alternative	0	6	6
			Total	0	12	12
5	0.94 (0.76-1.24)	0-3	Reference	0	6	6
			Alternative	0	6	6
			Total	0	12	12

* Confidence interval according to Poisson law for the inoculated level

Rillettes / *L. monocytogenes* ref 1 (2005)

Total flora : < 100 CFU/g

Level	Level cells/25g	I C*	Method	-	+	Total
1	0	0	Reference	6	0	6
			Alternative	6	0	6
			Total	12	0	12
2	0,23 (0.16-0.33)	0-3	Reference	2	4	6
			Alternative	2	4	6
			Total	4	8	12
3	0,46 (0.32-0.66)	0.-3	Reference	1	5	6
			Alternative	1	5	6
			Total	2	10	12
4	0,69 (0.48-1)	0-3	Reference	0	6	6
			Alternative	0	6	6
			Total	0	12	12
5	0.92 (0.64-1.32)	0-3	Reference	0	6	6
			Alternative	0	6	6
			Total	0	12	12

* Confidence interval according to Poisson law for the inoculated level

Cloth / *L. monocytogenes* ref 12 *(2005)*

Total flora : 3 000 CFU/g

Level	Level cells/25g	I C*	Method	-	+	Total
1	0	0	Reference	6	0	6
			Alternative	6	0	6
			Total	12	0	12
2	0,3 (0.25-0.5)	0-3	Reference	2	4	6
			Alternative	2	4	6
			Total	4	8	12
3	0,6 (0.5-1)	0-3	Reference	1	5	6
			Alternative	1	5	6
			Total	2	10	12
4	0,9 (0.75-1.5)	0-3	Reference	0	6	6
			Alternative	0	6	6
			Total	0	12	12
5	1.2 (1-2)	0-3	Reference	0	6	6
			Alternative	0	6	6
			Total	0	12	12

* Confidence interval according to Poisson law for the inoculated level

RLOD Mixed seasoned salad (Piémontaise) (2019)

Listeria monocytogenes AFN217 - Total Flora : 3.7 10^5 CFU/g

Sample Nb	Contamination level (CFU/25g)	Reference method							Alternative method ALOA One Day				
		Half-Fraser		Fraser		Confirmation	Final result	Positive results	ALOA			Final result	Positive results
		ALOA	PALCAM	ALOA	PALCAM				22h	48h	Confirmation		
1	0	-	-	-	-	/	-	0/5	-	-	/	-	0/5
2		-	-	-	-	/	-		-	-	/	-	
3		-	-	-	-	/	-		-	-	/	-	
4		-	-	-	-	/	-		-	-	/	-	
5		-	-	-	-	/	-		-	-	/	-	
6	1,08	+	+	+	+	*L.mono*	+	14/20	+	+	*L.mono*	+	14/20
7		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	
8		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	
9		-	-	-	-	/	-		-	-	/	-	
10		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	
11		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	
12		-	-	-	-	/	-		-	-	/	-	
13		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	
14		-	-	-	-	/	-		-	-	/	-	
15		-	-	-	-	/	-		-	-	/	-	
16		-	-	-	-	/	-		-	-	/	-	
17		-	-	-	-	/	-		-	-	/	-	
18		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	
19		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	
20		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	
21		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	
22		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	
23		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	
24		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	
25		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	
26	3,4	-	-	-	-	/		4/5	-	-	/	-	4/5
27		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	
28		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	
29		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	
30		+	+	+	+	*L.mono*	+		+	+	*L.mono*	+	

APPENDIX 7

RLOD - protocol ②

RLOD Rillettes (2023)

Listeria monocytogenes AFNL 116 **Aerobic mesophilic flora : 1900 CFU/g**

n° sample	Contamination level	Reference method NF ISO 11290-1#							Alternative method ALOA ONE DAY			
		Fraser 1/2		Fraser		Confirmation	Final result	Number positive samples/Total	ALOA	Confirmation	Final result	Number positive samples/Total
		ALOA	PALCAM	ALOA	PALCAM							
1	0 CFU/25g	-	-	-	-	/	-	0/5	-	/	-	0/5
2		-	-	-	-	/	-		-	/	-	
3		-	-	-	-	/	-		-	/	-	
4		-	-	-	-	/	-		-	/	-	
5		-	-	-	-	/	-		-	/	-	
6	0,6 CFU/25g	+	+	+	+	+	+	13/20	-	/	-	13/20
7		+	+	+	+	+	+		-	/	-	
8		-	-	-	-	/	-		+	+	+	
9		+	+	+	+	+	+		+	+	+	
10		-	-	-	-	/	-		+	+	+	
11		+	+	+	+	+	+		+	+	+	
12		+	+	+	+	+	+		+	+	+	
13		-	-	-	-	/	-		+	+	+	
14		-	-	-	-	/	-		+	+	+	
15		+	+	+	+	+	+		-	/	-	
16		+	+	+	+	+	+		+	+	+	
17		-	-	-	-	/	-		-	/	-	
18		+	+	+	+	+	+		-	/	-	
19		+	+	+	+	+	+		-	/	-	
20		-	-	-	-	/	-		+	+	+	
21		-	-	-	-	/	-		+	+	+	
22		+	+	+	+	+	+		+	+	+	
23		+	+	+	+	+	+		+	+	+	
24		+	+	+	+	+	+		-	/	-	
25		+	+	+	+	+	+		+	+	+	
26	2,1 CFU/25g	+	+	+	+	+	+	4/5	+	+	+	5/5
27		+	+	+	+	+	+		+	+	+	
28		+	+	+	+	+	+		+	+	+	
29		+	+	+	+	+	+		+	+	+	
30		-	-	-	-	/	-		+	+	+	

RLOD Raw milk cheese (2023)

Listeria monocytogenes **AFNL 83** **Aerobic mesophilic flora : 430000 CFU/g**

n° sample	Contamination level	Reference method NF ISO 11290-1#							Alternative method ALOA ONE DAY			
		Fraser 1/2		Fraser		Confirmation	Final result	Number positive samples/Total	ALOA	Confirmation	Final result	Number positive samples/Total
		ALOA	PALCAM	ALOA	PALCAM							
1	0 CFU/25g	-	-	-	-	/	-	0/5	-	/	-	0/5
2		-	-	-	-	/	-		-	/	-	
3		-	-	-	-	/	-		-	/	-	
4		-	-	-	-	/	-		-	/	-	
5		-	-	-	-	/	-		-	/	-	
6	1,5 CFU/25g	-	-	+	+	+	+	5/20	-	/	-	5/20
7		+	+	+	+	+	+		-	/	-	
8		-	-	+	+	+	+		-	/	-	
9		-	-	-	-	/	-		+	+	+	
10		-	-	-	-	/	-		+	+	+	
11		-	-	-	-	/	-		-	/	-	
12		-	-	-	-	/	-		-	/	-	
13		-	-	-	-	/	-		-	/	-	
14		-	-	-	-	/	-		+	+	+	
15		-	-	-	-	/	-		-	/	-	
16		-	-	-	-	/	-		-	/	-	
17		-	-	-	-	/	-		-	/	-	
18		-	-	-	-	/	-		-	/	-	
19		-	-	-	-	/	-		-	/	-	
20		-	-	-	-	/	-		-	/	-	
21		+	+	+	+	+	+		-	/	-	
22		-	-	-	-	/	-		+	+	+	
23		-	-	-	-	/	-		-	/	-	
24		-	-	+	+	+	+		-	/	-	
25		-	-	-	-	/	-		+	+	+	
26	4,0 CFU/25g	-	-	-	-	/	-	2/5	-	/	-	3/5
27		+	+	+	+	+	+		+	+	+	
28		-	-	-	-	/	-		-	/	-	
29		+	+	+	+	+	+		+	+	+	
30		-	-	-	-	/	-		+	+	+	

RLOD Smoked salmon (2023)

Listeria monocytogenes AFNL 109 **Aerobic mesophilic flora : 5400 CFU/g**

n° sample	Contamination level	Reference method NF ISO 11290-1#							Alternative method ALOA ONE DAY			
		Fraser 1/2		Fraser		Confirmation	Final result	Number positive samples/Total	ALOA	Confirmation	Final result	Number positive samples/Total
		ALOA	PALCAM	ALOA	PALCAM							
1	0 CFU/25g	-	-	-	-	/	-	0/5	-	/	-	0/5
2		-	-	-	-	/	-		-	/	-	
3		-	-	-	-	/	-		-	/	-	
4		-	-	-	-	/	-		-	/	-	
5		-	-	-	-	/	-		-	/	-	
6	1,4 CFU/25g	-	-	-	-	/	-	13/20	+	+	+	12/20
7		+	+	+	+	+	+		-	/	-	
8		-	-	-	-	/	-		+	+	+	
9		+	+	+	+	+	+		-	/	-	
10		+	+	+	+	+	+		+	+	+	
11		+	+	+	+	+	+		-	/	-	
12		-	-	-	-	/	-		+	+	+	
13		+	+	+	+	+	+		+	+	+	
14		+	+	+	+	+	+		-	/	-	
15		-	-	-	-	/	-		-	/	-	
16		-	-	-	-	/	-		+	+	+	
17		+	+	+	+	+	+		-	/	-	
18		+	+	+	+	+	+		-	/	-	
19		+	+	+	+	+	+		-	/	-	
20		-	-	-	-	/	-		+	+	+	
21		+	+	+	+	+	+		+	+	+	
22		+	+	+	+	+	+		+	+	+	
23		+	+	+	+	+	+		+	+	+	
24		-	-	-	-	/	-		+	+	+	
25		+	+	+	+	+	+		+	+	+	
26	2,7 CFU/25g	-	-	-	-	/	-	4/5	+	+	+	5/5
27		+	+	+	+	+	+		+	+	+	
28		+	+	+	+	+	+		+	+	+	
29		+	+	+	+	+	+		+	+	+	
30		+	+	+	+	+	+		+	+	+	

RLOD Spinach (2023)

Listeria monocytogenes AFNL 115 — **Aerobic mesophilic flora : 1600 CFU/g**

n° sample	Contamination level	Reference method NF ISO 11290-1#							Alternative method ALOA ONE DAY			
		Fraser 1/2		Fraser		Confirmation	Final result	Number positive samples/Total	ALOA	Confirmation	Final result	Number positive samples/Total
		ALOA	PALCAM	ALOA	PALCAM							
1	0 CFU/25g	-	-	-	-	/	-	0/5	-	/	-	0/5
2		-	-	-	-	/	-		-	/	-	
3		-	-	-	-	/	-		-	/	-	
4		-	-	-	-	/	-		-	/	-	
5		-	-	-	-	/	-		-	/	-	
6	1,4 CFU/25g	-	-	-	-	/	-	6/20	+	+	+	7/20
7		-	-	-	-	/	-		-	/	-	
8		+	+	+	+	+	+		+	+	+	
9		-	-	-	-	/	-		-	/	-	
10		+	+	+	+	+	+		-	/	-	
11		-	-	-	-	/	-		-	/	-	
12		+	+	+	+	+	+		+	+	+	
13		-	-	-	-	/	-		+	+	+	
14		-	-	-	-	/	-		-	/	-	
15		-	-	-	-	/	-		-	/	-	
16		-	-	-	-	/	-		-	/	-	
17		-	-	-	-	/	-		-	/	-	
18		-	-	-	-	/	-		+	+	+	
19		-	-	-	-	/	-		+	+	+	
20		+	+	+	+	+	+		-	/	-	
21		-	-	-	-	/	-		-	/	-	
22		+	+	+	+	+	+		-	/	-	
23		-	-	-	-	/	-		-	/	-	
24		+	+	+	+	+	+		-	/	-	
25		-	-	-	-	/	-		+	+	+	
26	2,9 CFU/25g	+	+	+	+	+	+	3/5	+	+	+	4/5
27		-	-	-	-	/	-		-	/	-	
28		+	+	+	+	+	+		+	+	+	
29		+	+	+	+	+	+		+	+	+	
30		-	-	-	-	/	-		+	+	+	

RLOD Tabbouleh (2023)

Listeria monocytogenes AFNL 107 **Aerobic mesophilic flora : 66000 CFU/g**

n° sample	Contamination level	Reference method NF ISO 11290-1#							Alternative method ALOA ONE DAY			
		Fraser 1/2		Fraser		Confirmation	Final result	Number positive samples/Total	ALOA	Confirmation	Final result	Number positive samples/Totals
		ALOA	PALCAM	ALOA	PALCAM							
1	0 CFU/25g	-	-	-	-	/	-	0/5	-	/	-	0/5
2		-	-	-	-	/	-		-	/	-	
3		-	-	-	-	/	-		-	/	-	
4		-	-	-	-	/	-		-	/	-	
5		-	-	-	-	/	-		-	/	-	
6	1,4 CFU/25g	+	+	+	+	+	+	8/20	-	/	-	7/20
7		+	+	+	+	+	+		-	/	-	
8		-	-	-	-	/	-		+	+	+	
9		-	-	-	-	/	-		+	+	+	
10		+	+	+	+	+	+		-	/	-	
11		-	-	-	-	/	-		-	/	-	
12		+	+	+	+	+	+		-	/	-	
13		-	-	-	-	/	-		+	+	+	
14		-	-	-	-	/	-		-	/	-	
15		-	-	+	+	+	+		-	/	-	
16		-	-	-	-	/	-		-	/	-	
17		+	+	+	+	+	+		+	+	+	
18		-	-	-	-	/	-		+	+	+	
19		-	-	-	-	/	-		-	/	-	
20		+	+	+	+	+	+		-	/	-	
21		-	-	-	-	/	-		-	/	-	
22		-	-	-	-	/	-		-	/	-	
23		+	+	+	+	+	+		-	/	-	
24		-	-	-	-	/	-		+	+	+	
25		-	-	-	-	/	-		+	+	+	
26	3,7 CFU/25g	-	-	-	-	/	-	3/5	+	+	+	4/5
27		+	+	+	+	+	+		-	/	-	
28		-	-	+	+	+	+		+	+	+	
29		+	+	+	+	+	+		+	+	+	
30		-	-	-	-	/	-		+	+	+	

RLOD Process water (2023)

Listeria monocytogenes AFNL 99 **Aerobic mesophilic flora : 696 000 CFU/mL**

n° sample	Contamination level	Reference method NF ISO 11290-1#							Alternative method ALOA ONE DAY			
		Fraser 1/2		Fraser		Confirmation	Final result	Number positive samples/Total	ALOA	Confirmation	Final result	Number positive samples/Totals
		ALOA	PALCAM	ALOA	PALCAM							
1	0 CFU/25mL	-	-	-	-	/	-	0/5	-	/	-	0/5
2		-	-	-	-	/	-		-	/	-	
3		-	-	-	-	/	-		-	/	-	
4		-	-	-	-	/	-		-	/	-	
5		-	-	-	-	/	-		-	/	-	
6	1,5 CFU/25mL	+	+	+	+	+	+	12/20	+	+	+	11/20
7		-	-	-	-	/	-		-	/	-	
8		-	-	-	-	/	-		-	/	-	
9		+	+	+	+	+	+		+	+	+	
10		-	-	-	-	/	-		+	+	+	
11		+	+	+	+	+	+		+	+	+	
12		-	-	-	-	/	-		+	+	+	
13		+	+	+	+	+	+		+	+	+	
14		-	-	-	-	/	-		-	/	-	
15		+	+	+	+	+	+		+	+	+	
16		-	-	-	-	/	-		-	/	-	
17		+	+	+	+	+	+		-	/	-	
18		+	+	+	+	+	+		-	/	-	
19		+	+	+	+	+	+		-	/	-	
20		+	+	+	+	+	+		+	+	+	
21		+	+	+	+	+	+		-	/	-	
22		-	-	-	-	/	-		-	/	-	
23		-	-	-	-	/	-		+	+	+	
24		+	+	+	+	+	+		+	+	+	
25		+	+	+	+	+	+		+	+	+	
26	4,1 CFU/25mL	+	+	+	+	+	+	5/5	+	+	+	5/5
27		+	+	+	+	+	+		+	+	+	
28		+	+	+	+	+	+		+	+	+	
29		+	+	+	+	+	+		+	+	+	
30		+	+	+	+	+	+		+	+	+	

APPENDIX 8

Inclusivity/Exclusivity (study 2000)

INCLUSIVITY STUDY

Strain No.	Nature of the strain	*Serovar*	Product	Result									
				24 h.					24 h.				
				Quantitative		Qualitative			Quantitative		Qualitative		
				ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
1	*Listeria monocytogenes*	*1/2 a*	Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
2	*Listeria monocytogenes*	*1/2 b*	Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
3	*Listeria monocytogenes*	*4 b*	Rillettes	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
4	*Listeria monocytogenes*		Hamburger meat	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
5	*Listeria monocytogenes*	*4 b*	Rillettes	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
6	*Listeria monocytogenes*	*1/2 a*	Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
7	*Listeria monocytogenes*		Water	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
8	*Listeria monocytogenes*	*2 b*	AES CIP 7831	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
9	*Listeria monocytogenes*		Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
10	*Listeria monocytogenes*		ATTC 15313	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies

100 = plates invaded by isolated colonies

INCLUSIVITY STUDY

Strain No.	Nature of the strain	*Serovar*	Product	Result									
				24 h.					24 h.				
				Quantitative		Qualitative			Quantitative		Qualitative		
				ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
11	*Listeria monocytogenes*	*1/2 a*	Goat cheese	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
12	*Listeria monocytogenes*	*1/2 a*	Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
13	*Listeria monocytogenes*		Mushrooms	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
14	*Listeria monocytogenes*		Mushrooms	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
15	*Listeria monocytogenes*		Giblets	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
16	*Listeria monocytogenes*		Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
17	*Listeria monocytogenes*		Veal cutlet (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
18	*Listeria monocytogenes*	*1/2 a*	Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
19	*Listeria monocytogenes*	*1/2 a*	Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
20	*Listeria monocytogenes*	*4 b*	Merguez (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies

INCLUSIVITY STUDY

Strain No.	Nature of the strain	*Serovar*	Product	Result									
				24 h.					24 h.				
				Quantitative		Qualitative			Quantitative		Qualitative		
				ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
21	*Listeria monocytogenes*		Turkey roulade (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
22	*Listeria monocytogenes*		Rond de tranche (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
23	*Listeria monocytogenes*		Sausage meat (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
24	*Listeria monocytogenes*		St Nectaire	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
25	*Listeria monocytogenes*		Backbone	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
26	*Listeria monocytogenes*	*1/2 b*	Wipe	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
27	*Listeria monocytogenes*		Pork chop (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
28	*Listeria monocytogenes*	*4 b*	Pork chop (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
29	*Listeria monocytogenes*	*1/2 a*	Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
30	*Listeria monocytogenes*	*1/2 b*	Goat cheese	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies

INCLUSIVITY STUDY

Strain No.	Nature of the strain	*Serovar*	Product	Result									
				24 h.					24 h.				
				Quantitative		Qualitative			Quantitative		Qualitative		
				ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
31	*Listeria monocytogenes*		Sausages (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
32	*Listeria monocytogenes*		Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
33	*Listeria monocytogenes*	*1/2 a*	Goat cheese	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
34	*Listeria monocytogenes*		Flour	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
35	*Listeria monocytogenes*		Sausage meat (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
36	*Listeria monocytogenes*		Sausages (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
37	*Listeria monocytogenes*		Pork shoulder	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
38	*Listeria monocytogenes*		Pork throat	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
39	*Listeria monocytogenes*	*4 b*	Sausage meat	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
40	*Listeria monocytogenes*		Hamburger meat	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies

INCLUSIVITY STUDY

3	Nature of the strain	*Serovar*	Product	Result										
				24 h.					24 h.					
				Quantitative		Qualitative			Quantitative		Qualitative			
				ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN	
41	*Listeria monocytogenes*		Hamburger meat	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	
42	*Listeria monocytogenes*	*4 b*	Sausage meat	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	
43	*Listeria monocytogenes*		Sausage meat	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	
44	*Listeria monocytogenes*		Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	
45	*Listeria monocytogenes*	*1/2 b*	Goat cheese	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	
46	*Listeria monocytogenes*	*1/2 b*	Goat cheese	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	
47	*Listeria monocytogenes*		Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	
48	*Listeria monocytogenes*		Goat cheese	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	
49	*Listeria monocytogenes*		Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	
50	*Listeria monocytogenes*		Flour	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	

EXCLUSIVITY STUDY

Strain No.	Nature of the strain	Origin of the strain	Result									
			24 h.					24 h.				
			Quantitative		Qualitative			Quantitative		Qualitative		
			ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
1	*Staphylococcus aureus*	Cow's milk	0	100	/	/	Yellow and mucous	0	100	/	/	Yellow and mucous
2	*Staphylococcus aureus*	Cow's milk	0	100	/	/	Yellow and mucous	0	100	/	/	Yellow and mucous
3	*Staphylococcus aureus*	Bovine drinking water	0	100	/	/	Yellow and mucous	0	100	/	/	Yellow and mucous
4	*Listeria ivanovii*	Silage	100	100	very thin blue-green colonies without halo	yellow	very small, white, translucent colonies	100	100	blue-green colonies without halo	yellow	translucent colonies
5	*Listeria ivanovii*	Game intestine	100	100	very thin blue-green colonies without halo	yellow	very small, white, translucent colonies	100	100	blue-green colonies with halo	yellow	translucent colonies
6	*Listeria ivanovii*	Small sheep	100	100	very thin blue-green colonies without halo	yellow	very small, white, translucent colonies	100	100	blue-green colonies with halo	yellow	translucent colonies
7	*Listeria innocua*	Silage	100	100	very thin pale blue-green colonies without halo	yellow	very small, whitish colonies	100	100	blue-green colonies without halo	yellow	translucent colonies
8	*Listeria innocua*	Goat milk	100	100	very thin pale blue-green colonies without halo	yellow	very small, whitish colonies	100	100	blue-green colonies without halo	yellow	translucent colonies
9	*Listeria innocua*	Bovine placenta	100	100	very thin pale blue-green colonies without halo	yellow	very small, whitish colonies	100	100	blue-green colonies without halo	yellow	translucent colonies
10	*Listeria seeligeri*	Bovine placenta	0	100	/	/	very small, whitish colonies	30	100	very small blue-green colonies without halo	yellow	translucent colonies

EXCLUSIVITY STUDY

Strain No.	Nature of the strain	Origin of the strain	Result									
			24 h.					24 h.				
			Quantitative		Qualitative			Quantitative		Qualitative		
			ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
11	*Staphylococcus spp.*	Goat milk	0	100	/	/	Yellow and mucous	0	100	/	/	Yellow and mucous
12	*Bacillus cereus*	AES 14574	0	100	/	/	White, serrated colonies	0	100	/	/	White, serrated colonies
13	*Bacillus cereus*	Lactic ferment	0	100	/	/	White, serrated colonies	2	100	substantial blurred, irregular, white colonies with halo	/	White, serrated colonies
14	*Bacillus cereus*	Lactic ferment	0	100	/	/	White, serrated colonies	0	100	/	/	White, serrated colonies
15	*Bacillus cereus*	Lactic ferment	0	100	/	/	White, serrated colonies	15	100	Small, irregular white colonies with halo	/	White, serrated colonies
16	*Bacillus cereus*	Lactic ferment	1	100	substantial blurred, irregular, white colonies with halo	/	White, serrated colonies	7	100	substantial blurred, irregular, white colonies with halo	/	White, serrated colonies
17	*Bacillus cereus*	Lactic ferment	0	100	/	/	White, serrated colonies	0	100	/	/	White, serrated colonies
18	*Salmonella*	Animal origin	0	100	/	/	translucent colonies	0	100	/	/	translucent colonies
19	*Escherichia coli*	Animal origin	0	100	/	/	mucous colonies	0	100	/	/	mucous colonies
20	*Enterobacter cloacae*	Lactic ferment	0	100	/	/	mucous colonies	0	100	/	/	mucous colonies

EXCLUSIVITY STUDY

Strain No.	Nature of the strain	Origin of the strain	Result									
			24 h.					24 h.				
			Quantitative		Qualitative			Quantitative		Qualitative		
			ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
21	*Listeria ivanovii*	Goat milk	100	100	very small blue-green colonies with small halo	yellow	very small, whitish colonies	100	100	blue-green colonies with halo	yellow	very small, whitish colonies
22	*Listeria ivanovii*	Goat milk	100	100	very small blue-green colonies with small halo	yellow	very small, whitish colonies	100	100	blue-green colonies with halo	yellow	very small, whitish colonies
23	*Candida pelliculum*	Flour	0	100	/	/	very small, whitish colonies	0	100	/	/	very small, whitish colonies
24	*Candida parapsilosis*	AES IP 882-64	0	100	/	/	very small, whitish colonies	0	100	/	/	very small, whitish colonies
25	*Saccharomyces cerevisiae*	AES 1-1	0	0	/	/	/	0	0	/	/	/
26	*Saccharomyces cerevisiae*	AES 1-2	0	0	/	/	/	0	0	/	/	/
27	*Listeria ivanovii*	AES food born	0	0	/	/	/	0	0	blue-green colonies with halo	yellow	small, white, translucent colonies
28	*Listeria ivanovii*	AES food born	0	50	/	/	very small, translucent colonies	0	50	blue-green colonies with halo	yellow	small, white, translucent colonies
29	*Listeria innocua*	Goat cheese	100	100	small blue-green colonies without halo	yellow	translucent colonies	100	100	blue-green colonies without halo	yellow	translucent colonies
30	*Listeria seeligeri*	Goat cheese	100	100	small blue-green colonies without halo	yellow	translucent colonies	100	100	blue-green colonies without halo	yellow	translucent colonies

EXCLUSIVITY STUDY

Strain No.	Nature of the strain	Origin of the strain	Result									
			24 h.					24 h.				
			Quantitative		Qualitative			Quantitative		Qualitative		
			ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
31	*Listeria welshimeri*	Goat cheese	100	100	small, blue-green colonies without halo	yellow	small, white, translucent colonies	100	100	blue-green colonies without halo	yellow	translucent colonies
32	*Listeria welshimeri*	Goat milk	0	100	/	/	small, white, translucent colonies	0	100	/	/	Very small, translucent colonies
33	*Listeria ivanovii*	Goat milk	0	100	/	/	small, white, translucent colonies	100	100	blue-green colonies with halo	yellow	small, white, translucent colonies
34	*Listeria ivanovii*	Goat milk	100	100	Very small blue-green colonies without halo	yellow	small, white, translucent colonies	100	100	blue-green colonies with halo	yellow	small, white, translucent colonies
35	*Staphylococcus aureus.*	AES food born	0	100	/	/	whitish colonies	0	100	/	/	whitish colonies
36	*Enterococcus faecium*	AES food born	0	100	/	/	small, white, translucent colonies	0	100	/	/	translucent colonies
37	*Enterococcus faecium*	ATCC 292/2	0	100	/	/	small, white, translucent colonies	0	100	/	/	translucent colonies
38	*Corynebacterium sp*	Cow's milk	0	0	/	/	small, whitish colonies	0	0	/	/	small, whitish colonies
39	*Corynebacterium sp*	Cow's milk	0	0	/	/	small, whitish colonies	0	0	/	/	small, whitish colonies
40	*Lactobacillus acidophilus*	AES LAC1-1 (food born)	0	100	/	/	very small colonies	0	100	/	/	small, whitish colonies

EXCLUSIVITY STUDY

Strain No.	Nature of the strain	Origin of the strain	Result									
			24 h.					24 h.				
			Quantitative		Qualitative			Quantitative		Qualitative		
			ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
41	*Lactobacillus casei*	ATCC 7469	100	100	/	/	very small colonies	0	100	/	/	small, whitish colonies
42	*Enterococcus faecium*	CIP 5855	0	100	/	/	small, whitish colonies	0	100	Slight green colouration at the level of the deposit	/	small, whitish colonies
43	*Enterococcus faecalis*	AES ENT 2-2 (food born)	0	100	/	/	small, whitish colonies	0	100	Slight green colouration at the level of the deposit	/	small, whitish colonies
44	*Enterococcus faecium*	AES ENT 3-3 (food born)	0	100	/	/	small, whitish colonies	0	100	/	/	small, whitish colonies
45	*Brochotrix*	Pasteur	0	100	/	/	very small colonies	8	100	Green colonies without halo	/	small, transparent colonies
46	*Rhodococcus equi*	Laboratoire de Touraine	0	100	/	/	very small, mucous colonies	100	100	Yellow, mucous colonies	/	Cream-coloured, mucous colonies
47	*Leuconostoc mesenteroïdes*	ATCC 14935	0	100	/	/	Very thin, transparent colonies	2	100	small, transparent colonies	/	Cream-coloured, mucous colonies
48	*Listeria grayi*	CHU Trousseau	100	100	small, pale green colonies	/	small, white, translucent colonies	100	100	pale green colonies	/	transparent colonies
49	*Listeria ivanovii ivanovii*	AES	100	100	Blue-green colonies with very small halo	yellow	Bright white	100	100	blue-green with halo	yellow	Small, bright white colonies
50	*Listeria ivanovii londonensis*	AES	100	100	Blue-green colonies with very small halo	yellow	Bright white	100	100	blue-green with halo	yellow	Small, bright white colonies

APPENDIX 9

Inclusivity/Exclusivity (extension study 2005)

Inclusivity study

Ref.	Name	Serotype	Origin	Appearance of colonies on ALOA®	Results
1	*Listeria monocytogenes*	1/2a	Minced beef burger	Blue-green colonies with halo	positive
2	Listeria monocytogenes	1/2b	Minced meat	Blue-green colonies with halo	positive
3	*Listeria monocytogenes*	4b	Steak	Blue-green colonies with halo	positive
4	*Listeria monocytogenes*	1/2a	Minced meat	Blue-green colonies with halo	positive
5	*Listeria monocytogenes*	4b	Minced meat	Blue-green colonies with halo	positive
6	*Listeria monocytogenes*	1/2a	Veal	Blue-green colonies with halo	positive
7	*Listeria monocytogenes*	2b	Sautéed veal	Blue-green colonies with halo	positive
8	*Listeria monocytogenes*	4b	Sirloin steak	Blue-green colonies with halo	positive
9	*Listeria monocytogenes*	4b	Meats	Blue-green colonies with halo	positive
10	*Listeria monocytogenes*	1/2a	Veal	Blue-green colonies with halo	positive
11	*Listeria monocytogenes*	1/2a	Veal	Blue-green colonies with halo	positive
12	*Listeria monocytogenes*	1/2a	Cloth	Blue-green colonies with halo	positive
13	*Listeria monocytogenes*	1/2a	Dried sausage	Blue-green colonies with halo	positive
14	*Listeria monocytogenes*	4b	Single serving	Blue-green colonies with halo	positive
15	*Listeria monocytogenes*	4b	Meat	Blue-green colonies with halo	positive
16	*Listeria monocytogenes*	4b	Salmon cone	Blue-green colonies with halo	positive
17	*Listeria monocytogenes*	1/2a	Cheese	Blue-green colonies with halo	positive
18	*Listeria monocytogenes*	1/2a	Cloth	Blue-green colonies with halo	positive
19	*Listeria monocytogenes*	1/2a	Dried sausage	Blue-green colonies with halo	positive
20	*Listeria monocytogenes*	4b	Merguez sausage	Blue-green colonies with halo	positive
21	*Listeria monocytogenes*	4b	Chipolata sausages	Blue-green colonies with halo	positive
22	*Listeria monocytogenes*	4b	Cloth	Blue-green colonies with halo	positive
23	*Listeria monocytogenes*	4b	Swab	Blue-green colonies with halo	positive
24	*Listeria monocytogenes*	4b	Tartlet	Blue-green colonies with halo	positive
25	*Listeria monocytogenes*	1/2a	Tartlet	Blue-green colonies with halo	positive
26	*Listeria monocytogenes*	4b	Cheese	Blue-green colonies with halo	positive
27	*Listeria monocytogenes*	1/2b	Cheese	Blue-green colonies with halo	positive
28	*Listeria monocytogenes*	1/2b	Bacon strips	Blue-green colonies with halo	positive
29	*Listeria monocytogenes*	4b	Capas	Blue-green colonies with halo	positive
30	*Listeria monocytogenes*	1/2b	Cheese	Blue-green colonies with halo	positive
31	*Listeria monocytogenes*	1/2b	Goat's milk	Blue-green colonies with halo	positive
32	*Listeria monocytogenes*	1/2b	Goat's milk	Blue-green colonies with halo	positive
33	*Listeria monocytogenes*	4b	Shoulder of lamb	Blue-green colonies with halo	positive

Ref.	Name	Serotype	Origin	Appearance of colonies on ALOA®	Results
34	*Listeria monocytogenes*	1/2a	Milk	Blue-green colonies with halo	positive
35	*Listeria monocytogenes*	4b	Pork liver	Blue-green colonies with halo	positive
36	*Listeria monocytogenes*	4b	Work surface	Blue-green colonies with halo	positive
37	*Listeria monocytogenes*	4b	Meat	Blue-green colonies with halo	positive
38	*Listeria monocytogenes*	1/2a	Cow's milk	Blue-green colonies with halo	positive
39	*Listeria monocytogenes*	ND	Cecalait milk	Blue-green colonies with halo	positive
40	*Listeria monocytogenes*	ND	Chocolates	Blue-green colonies with halo	positive
41	*Listeria monocytogenes*	4b	Pork	Blue-green colonies with halo	positive
42	*Listeria monocytogenes*	1/2b	Radish	Blue-green colonies with halo	positive
43	*Listeria monocytogenes*	1/2a	Cantal cheese	Blue-green colonies with halo	positive
44	*Listeria monocytogenes*	1/2a	St Nectaire cheese	Blue-green colonies with halo	positive
45	*Listeria monocytogenes*	4b	Meat for curry	Blue-green colonies with halo	positive
46	*Listeria monocytogenes*	4b	Placenta	Blue-green colonies with halo	positive
47	*Listeria monocytogenes*	4b	Placenta	Blue-green colonies with halo	positive
48	*Listeria monocytogenes*	4b	Placenta	Blue-green colonies with halo	positive
49	*Listeria monocytogenes*	4b	Silage	Blue-green colonies with halo	positive
50	*Listeria monocytogenes*	4b	Fodder	Blue-green colonies with halo	positive

ND: not determined

Exclusivity study

Ref.	Name	Origin	Appearance of colonies on ALOA®	Results
1	*Staphylococcus aureus*	Goat's cheese	Non-characteristic colonies	Negative
2	*Staphylococcus aureus*	Goat's milk	Non-characteristic colonies	Negative
3	*Staphylococcus aureus*	Thin strips of duck	Non-characteristic colonies	Negative
4	*Listeria ivanovii*	Goat's milk	Small characteristic colonies without halo	Negative
5	*Listeria ivanovii*	Absorbent paper from goat's milk	Small characteristic colonies with very fine halo	Negative
6	*Listeria ivanovii*	Goat's milk	Small characteristic colonies with very fine halo	Negative
7	*Listeria innocua*	Goat's milk	Non-characteristic colonies	Negative
8	*Listeria innocua*	Cloth	Non-characteristic colonies	Negative
9	*Listeria innocua*	Goat's milk	Non-characteristic colonies	Negative
10	*Listeria seeligeri*	Strain library	Non-characteristic colonies	Negative
11	*Staphylococcus enteritidis*	Strain library	Non-characteristic colonies	Negative
12	*Bacillus cereus*	Tabbouleh	Non-characteristic colonies	Negative
13	*Bacillus mycoïdes*	Organic radish	Non-characteristic colonies	Negative
14	*Bacillus cereus*	Wheat	Non-characteristic colonies	Negative
15	*Bacillus cereus*	ATCC 14579	Non-characteristic colonies	Negative
16	*Bacillus megaterium*	IAA strain library, January 14, 1993	Non-characteristic colonies	Negative
17	*Bacillus subtilis*	IAA strain library, September 21, 1993	Non-characteristic colonies	Negative
18	*Salmonella typhimurium*	BV strain	Non-characteristic colonies	Negative
19	*Escherichia coli*	IAA strain library	Non-characteristic colonies	Negative
20	*Enterobacter cloacae*	BV strain	Non-characteristic colonies	Negative
21	*Listeria welshimeri*	Veal	Non-characteristic colonies	Negative
22	*Listeria welshimeri*	Cloth	Non-characteristic colonies	Negative
23	*Staphylococcus haemolyticus*	BV strain	Non-characteristic colonies	Negative
24	*Pantoea*	BV strain	Non-characteristic colonies	Negative
25	*Staphylococcus aureus*	Chicory salad	Non-characteristic colonies	Negative
26	*Enterococcus faecalis*	BV strain	Non-characteristic colonies	Negative
27	*Enterococcus faecium*	ATCC strain	Non-characteristic colonies	Negative
28	*Enterococcus faecium*	AES strain	Non-characteristic colonies	Negative
29	*Enterococcus faecalis*	AES strain	Non-characteristic colonies	Negative
30	*Enterococcus faecium*	AES CIP5855 strain	Non-characteristic colonies	Negative

APPENDIX 10

Inclusivity/Exclusivity (ISHA Study, 2006)

Inclusivity study

BV: blue-green
LM: *Listeria monocytogenes*

			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance ALOA™/ ALOA conf.
Code	**Name**	**Origin**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**	**Colonies typical**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**	
P1 TA100	*L. monocytogenes*	Smoked trout	BV	+	+	LM	yes	BV	+	+	LM	yes
P2TA100	*L. monocytogenes*	Breaded fish	BV	+	+	LM	yes	BV	+	+	LM	yes
P4TA100	*L. monocytogenes*	Salmon steak	BV	+	+	LM	yes	BV	+	+	LM	yes
P10TA100	*L. monocytogenes*	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
P11TA100	*L. monocytogenes*	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
P12TA100	*L. monocytogenes*	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
P13TA100	*L. monocytogenes*	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
P14TA100	*L. monocytogenes*	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
P15TA100	*L. monocytogenes*	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
P16TA100	*L. monocytogenes*	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
P17TA100	*L. monocytogenes*	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
P18TA100	*L. monocytogenes*	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
E16TA100	*L. monocytogenes*	Grinding shop rinsing water meat processing	BV	+	+	LM	yes	BV	+	+	LM	yes
C11TA100	*L. monocytogenes*	Grinding shop wipes meat processing	BV	+	+	LM	yes	BV	+	+	LM	yes
V1TA100	*L. monocytogenes*	Minced meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V2TA100	*L. monocytogenes*	Minced meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V3TA100	*L. monocytogenes*	Minced meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V4TA100	*L. monocytogenes*	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V5TA100	*L. monocytogenes*	Minced meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V8TA100	*L. monocytogenes*	Minced meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes

			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance ALOA™/ ALOA conf.
Code	**Name**	**Origin**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**	**Colonies typical**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**	
V9TA100	*L. monocytogenes*	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V10TA100	*L. monocytogenes*	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V12TA100	*L. monocytogenes*	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V13TA100	*L. monocytogenes*	Minced meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V14TA100	*L. monocytogenes*	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
R 62	*L. monocytogenes*	CIP 78.31	BV	+	+	LM	yes	BV	+	+	LM	yes
L09	*L. monocytogenes*	Environment - clinic	BV	+	+	LM	yes	BV	+	+	LM	yes
L10	*L. monocytogenes*	Milk 107P	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.2	*L. monocytogenes*	Duck	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.3	*L. monocytogenes*	Dairy product	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.6	*L. monocytogenes*	Environment - production	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.7	*L. monocytogenes*	Environment - production	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.10	*L. monocytogenes*	Frozen fish	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.11	*L. monocytogenes*	Frozen fish	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.12	*L. monocytogenes*	Frozen fish	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.13	*L. monocytogenes*	Frozen fish	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.14	*L. monocytogenes*	Frozen fish	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.15	*L. monocytogenes*	Sausages	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.18	*L. monocytogenes*	Cooked dish (sea products)	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.19	*L. monocytogenes*	Dairy product	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.20	*L. monocytogenes*	ATCC 13932	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.21	*L. monocytogenes*	Sausages	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.22	*L. monocytogenes*	Sausages	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.23	*L. monocytogenes*	Milk powder	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.26	*L. monocytogenes*	Milk powder	BV	+	+	LM	yes	BV	+	+	LM	yes

			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance ALOA™/ ALOA conf.
Code	**Name**	**Origin**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**	**Colonies typical**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**	
LIS 3.28	*L. monocytogenes*	Milk powder	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.31	*L. monocytogenes*	Dairy product	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.32	*L. monocytogenes*	Dairy product	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.33	*L. monocytogenes*	Milk powder	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.34	*L. monocytogenes*	Dairy product	BV	+	+	LM	yes	BV	+	+	LM	yes
V17TA100	*L. monocytogenes*	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V18TA100	*L. monocytogenes*	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V19TA100	*L. monocytogenes*	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V20TA100	*L. monocytogenes*	Minced meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V21TA100	*L. monocytogenes*	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V22TA100	*L. monocytogenes*	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V23TA100	*L. monocytogenes*	Minced meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V24TA100	*L. monocytogenes*	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V25TA100	*L. monocytogenes*	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V26TA100	*L. monocytogenes*	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V27TA100	*L. monocytogenes*	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V17A48	*L. monocytogenes*	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.1	*L. monocytogenes 1/2*	ATCC 15313	BV	+	+	LM	yes	BV	+	+	LM	yes
L101	*L. monocytogenes 1/2 H=0*	Roast chicken	BV	+	+	LM	yes	BV	+	+	LM	yes
I100	*L. monocytogenes 1/2a*	skewer zucchini goat	BV	+	+	LM	yes	BV	+	+	LM	yes
I103	*L. monocytogenes 1/2a*	raw ham and vegetables	BV	+	+	LM	yes	BV	+	+	LM	yes
I104	*L. monocytogenes 1/2a*	ham and emmental sandwich	BV	+	+	LM	yes	BV	+	+	LM	yes
I107	*L. monocytogenes 1/2a*	ham and emmental sandwich	BV	+	+	LM	yes	BV	+	+	LM	yes
I108	*L. monocytogenes 1/2a*	tuna egg surimi sandwich	BV	+	+	LM	yes	BV	+	+	LM	yes
I109	*L. monocytogenes 1/2a*	granulated beef roast	BV	+	+	LM	yes	BV	+	+	LM	yes

			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance ALOA™/ ALOA conf.
Code	**Name**	**Origin**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**	**Colonies typical**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**	
I112	*L. monocytogenes 1/2a*	lettuce	BV	+	+	LM	yes	BV	+	+	LM	yes
I121	*L. monocytogenes 1/2a*	chicken curry	BV	+	+	LM	yes	BV	+	+	LM	yes
I122	*L. monocytogenes 1/2a*	smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
I123	*L. monocytogenes 1/2a*	foie gras	BV	+	+	LM	yes	BV	+	+	LM	yes
I125	*L. monocytogenes 1/2a*	ktipiti sauce	BV	+	+	LM	yes	BV	+	+	LM	yes
I130	*L. monocytogenes 1/2a*	salmon tartar	BV	+	+	LM	yes	BV	+	+	LM	yes
I132	*L. monocytogenes 1/2a*	verification surface sewer	BV	+	+	LM	yes	BV	+	+	LM	yes
I134	*L. monocytogenes 1/2a*	raw vegetables	BV	+	+	LM	yes	BV	+	+	LM	yes
I135	*L. monocytogenes 1/2a*	vegetable salad	BV	+	+	LM	yes	BV	+	+	LM	yes
I 97	*L. monocytogenes 1/2a*	farm-fresh guinea fowl	BV	+	+	LM	yes	BV	+	+	LM	yes
I 99	*L. monocytogenes 1/2a*	bacon and raw vegetables sandwich	BV	+	+	LM	yes	BV	+	+	LM	yes
L11	*L. monocytogenes 1/2a*	CIP 103574 (152P)	BV	+	+	LM	yes	BV	+	+	LM	yes
L12	*L. monocytogenes 1/2a*	CIP 104794 (153P)	BV	+	+	LM	yes	BV	+	+	LM	yes
L52	*L. monocytogenes 1/2a*	Fresh cheese	BV	+	+	LM	yes	BV	+	+	LM	yes
L53	*L. monocytogenes 1/2a*	Cheese meal	BV	+	+	LM	yes	BV	+	+	LM	yes
L58	*L. monocytogenes 1/2a*	Fish and vegetables provençale	BV	+	+	LM	yes	BV	+	+	LM	yes
L60	*L. monocytogenes 1/2a*	Ham	BV	+	+	LM	yes	BV	+	+	LM	yes
L62	*L. monocytogenes 1/2a*	Minced meat	BV	+	+	LM	yes	BV	+	+	LM	yes
L83	*L. monocytogenes 1/2a*	Sewer swab	BV	+	+	LM	yes	BV	+	+	LM	yes
L86	*L. monocytogenes 1/2a*	Reblochon	BV	+	+	LM	yes	BV	+	+	LM	yes
L94	*L. monocytogenes 1/2a*	Pickled vegetables	BV	+	+	LM	yes	BV	+	+	LM	yes
L97	*L. monocytogenes 1/2a*	Sheep's cheese	BV	+	+	LM	yes	BV	+	+	LM	yes
L98	*L. monocytogenes 1/2a*	Blue cheese	BV	+	+	LM	yes	BV	+	+	LM	yes
L99	*L. monocytogenes 1/2a*	Diced cucumbers	BV	+	+	LM	yes	BV	+	+	LM	yes
L100	*L. monocytogenes 1/2a*	Line swab	BV	+	+	LM	yes	BV	+	+	LM	yes

			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance ALOA™/ ALOA conf.
Code	**Name**	**Origin**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**	**Colonies typical**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**	
L104	*L. monocytogenes 1/2a*	Crab	BV	+	+	LM	yes	BV	+	+	LM	yes
L105	*L. monocytogenes 1/2a*	Scallops tartar	BV	+	+	LM	yes	BV	+	+	LM	yes
L106	*L. monocytogenes 1/2a*	Floor wipe	BV	+	+	LM	yes	BV	+	+	LM	yes
L107	*L. monocytogenes 1/2a*	Sausage	BV	+	+	LM	yes	BV	+	+	LM	yes
L108	*L. monocytogenes 1/2a*	Sewer wipe	BV	+	+	LM	yes	BV	+	+	LM	yes
L102	*L. monocytogenes 1/2a*	Minced meat	BV	+	+	LM	yes	BV	+	+	LM	yes
L69	*L. monocytogenes 1/2a*	Indies chicken	BV	+	+	LM	yes	BV	+	+	LM	yes
L73	*L. monocytogenes 1/2a*	Duck foie de gras	BV	+	+	LM	yes	BV	+	+	LM	yes
L74	*L. monocytogenes 1/2a*	Green pepper	BV	+	+	LM	yes	BV	+	+	LM	yes
L76	*L. monocytogenes 1/2a*	Country ham and emmental	BV	+	+	LM	yes	BV	+	+	LM	yes
L80	*L. monocytogenes 1/2a*	Granulated beef roast	BV	+	+	LM	yes	BV	+	+	LM	yes
L 116	*L. monocytogenes 1/2a*	smoked salmon tzatziki tortilla	BV	+	+	LM	yes	BV	+	+	LM	yes
L117	*L. monocytogenes 1/2a*	Minced pork belly	BV	+	+	LM	yes	BV	+	+	LM	yes
I106	*L. monocytogenes (1/2b)*	duck leg	BV	+	+	LM	yes	BV	+	+	LM	yes
I114	*L. monocytogenes (1/2b)*	praliné paste	BV	+	+	LM	yes	BV	+	+	LM	yes
I 96	*L. monocytogenes (1/2b)*	rolled raw turkey	BV	+	+	LM	yes	BV	+	+	LM	yes
L55	*L. monocytogenes (1/2b)*	Spiced herring	BV	+	+	LM	yes	BV	+	+	LM	yes
L68	*L. monocytogenes (1/2b)*	Raw milk	BV	+	+	LM	yes	BV	+	+	LM	yes
L110	*L. monocytogenes (1/2b)*	Selection of fine delicatessen	BV	+	+	LM	yes	BV	+	+	LM	yes
L72	*L. monocytogenes (1/2b)*	Grilled vegetables	BV	+	+	LM	yes	BV	+	+	LM	yes
I102	*L. monocytogenes (1/2c)*	minced meat	BV	+	+	LM	yes	BV	+	+	LM	yes
I113	*L. monocytogenes (1/2c)*	Gouda	BV	+	+	LM	yes	BV	+	+	LM	yes
I129	*L. monocytogenes (1/2c)*	Chef's salad sandwich	BV	+	+	LM	yes	BV	+	+	LM	yes
L13	*L. monocytogenes (1/2c)*	CIP 103573 (154P)	BV	+	+	LM	yes	BV	+	+	LM	yes
L54	*L. monocytogenes (1/2c)*	Duck foie de gras	BV	+	+	LM	yes	BV	+	+	LM	yes

			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance ALOA™/ ALOA conf.
Code	**Name**	**Origin**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**	**Colonies typical**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**	
L59	*L. monocytogenes (1/2c)*	Duck foie de gras	BV	+	+	LM	yes	BV	+	+	LM	yes
L64	*L. monocytogenes (1/2c)*	Salmon tartar	BV	+	+	LM	yes	BV	+	+	LM	yes
L65	*L. monocytogenes (1/2c)*	Ktipiti sauce	BV	+	+	LM	yes	BV	+	+	LM	yes
L66	*L. monocytogenes (1/2c)*	Foie gras	BV	+	+	LM	yes	BV	+	+	LM	yes
L84	*L. monocytogenes (1/2c)*	Minced meat	BV	+	+	LM	yes	BV	+	+	LM	yes
L87	*L. monocytogenes (1/2c)*	Foie gras	BV	+	+	LM	yes	BV	+	+	LM	yes
L109	*L. monocytogenes (1/2c)*	Duck foie de gras	BV	+	+	LM	yes	BV	+	+	LM	yes
L111	*L. monocytogenes (1/2c)*	Raw vegetables	BV	+	+	LM	yes	BV	+	+	LM	yes
L115	*L. monocytogenes (1/2c)*	Comté	BV	+	+	LM	yes	BV	+	+	LM	yes
I105	*L. monocytogenes 3a*	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
I131	*L. monocytogenes 3a*	Sliced bacon	BV	+	+	LM	yes	BV	+	+	LM	yes
L57	*L. monocytogenes 3a*	Surface verification	BV	+	+	LM	yes	BV	+	+	LM	yes
L61	*L. monocytogenes 3a*	Grilled bacon	BV	+	+	LM	yes	BV	+	+	LM	yes
L63	*L. monocytogenes 3a*	Goat cheese sandwich	BV	+	+	LM	yes	BV	+	+	LM	yes
L88	*L. monocytogenes 3a*	Tarama trout eggs	BV	+	+	LM	yes	BV	+	+	LM	yes
L90	*L. monocytogenes 3a*	Wild salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
L93	*L. monocytogenes 3a*	Salmon tarama	BV	+	+	LM	yes	BV	+	+	LM	yes
L103	*L. monocytogenes 3a*	Tarama	BV	+	+	LM	yes	BV	+	+	LM	yes
L112	*L. monocytogenes 3a*	Cut salad	BV	+	+	LM	yes	BV	+	+	LM	yes
L113	*L. monocytogenes 3a*	Conditioning edge swab	BV	+	+	LM	yes	BV	+	+	LM	yes
L114	*L. monocytogenes 3a*	Guinea fowl fillet	BV	+	+	LM	yes	BV	+	+	LM	yes
L118	*L. monocytogenes 3a*	Tarama	BV	+	+	LM	yes	BV	+	+	LM	yes
L82	*L. monocytogenes 3b*	Arlequin peppers	BV	+	+	LM	yes	BV	+	+	LM	yes
L92	*L. monocytogenes 3c*	Salmon	BV	+	+	LM	yes	BV	+	+	LM	yes

			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance ALOA™/ ALOA conf.
Code	**Name**	**Origin**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**	**Colonies typical**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**	
I128	*L. monocytogenes 4b*	salmon strips	BV	+	+	LM	yes	BV	+	+	LM	yes
L14	*L. monocytogenes 4b*	CIP 103575 (155P)	BV	+	+	LM	yes	BV	+	+	LM	yes
L15	*L. monocytogenes 4b*	CIP 7838 (156P)	BV	+	+	LM	yes	BV	+	+	LM	yes
L56	*L. monocytogenes 4b*	Surface verification - salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
L95	*L. monocytogenes 4b*	Raw milk Cantal	BV	+	+	LM	yes	BV	+	+	LM	yes
L96	*L. monocytogenes 4b*	Raw milk	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.5	*L. monocytogenes 4b*	ATCC 19115	BV	+	+	LM	yes	BV	+	+	LM	yes
L16	*L. monocytogenes 4c*	CIP 7839 (157P)	BV	+	+	LM	yes	BV	+	+	LM	yes

Exclusivity study

BV: blue-green
LM: *Listeria monocytogenes*
* atypical colonies to a experienced eye,
** after 48h of incubation

			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance ALOA™/ ALOA conf.	Identification according to ISO 11290
Code	**Name**	**Origin**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**	**Colonies typical**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**		
I 38	*Bacillus amyloliquefasciens*	Dairy product	-	-	-	no growth	no growth	/	/	/	/	/	/
R 87	*Bacillus cereus*	CIP 66.24 T	translucent	-	-	LM no	no	/	/	/	/	/	/
I 28	*Bacillus cereus*	Dairy industry	-	-	-	no growth	no growth	/	/	/	/	/	/
I 80	*Bacillus cereus*	UHT milk	translucent	+	-	LM no	no	/	/	/	/	/	/
R 53	*Bacillus cereus*	CIP 54.9	translucent	+	-	LM no	no	/	/	/	/	/	/
R 70	*Bacillus cereus*	SIK 281 Sué	translucent	+	-	LM no	no	/	/	/	/	/	/
BA.1.2	*Bacillus cereus*	Nems	translucent	+	-	LM no	no*	translucent	+	-	LM no	/	/
BA.1.5	*Bacillus cereus*	Milk powder	translucent	+	-	LM no	no*	translucent	+	-	LM no	/	/
R 86	*Bacillus circulans*	CIP 52.76	-	-	-	no growth	no growth	/	/	/	/	/	/
I 21	*Bacillus circulans*	Dairy industry	-	-	-	no growth	no growth	/	/	/	/	/	/
I 22	*Bacillus subtilis*	Dessert cream	-	-	-	no growth	no growth	/	/	/	/	/	/
I 40	*Bacillus subtilis*	Dairy product	-	-	-	no growth	no	/	/	/	/	/	/
R 10	*Bacillus subtilis*	CIP 52.65 T	-	-	-	no growth	no growth	/	/	/	/	/	/
I 35	*Brevibacterium casei*	Dairy product	-	-	-	no growth	no growth	/	/	/	/	/	/
R 63	*Candida albicans*	CNCM 48.72	-	-	-	no growth	no growth	/	/	/	/	/	/
R 75	*Candida albicans*	ATCC 10231	-	-	-	no growth	no growth	/	/	/	/	/	/
LevD	*Cryptococcus*	Vegetable products	-	-	-	no growth	no growth	/	/	/	/	/	/

Code	Name	Origin	ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance ALOA™/ ALOA conf.	Identification according to ISO 11290
			Colour stripe	Halo	Curve at the yellow	Result	Colonies typical	Colour stripe	Halo	Curve at the yellow	Result		
I 25	*Enterobacter aerogenes*	Dairy industry	-	-	-	no growth	no growth	/	/	/	/	/	/
I 37	*Enterobacter sakazakii*	Milk powder	-	-	-	no growth	no growth	/	/	/	/	/	/
R 3	*Escherichia coli*	CIP 54.127	-	-	-	no growth	no growth	/	/	/	/	/	/
I2	*Escherichia coli*	Grated carrots	-	-	-	no growth	no growth	/	/	/	/	/	/
L02	*L. grayi*	CIP 105447T	BV	-	+	LM no	no	/	/	/	/	/	/
LIS 5.1	*L. grayi*	Sausages	BV	-	+	LM no	no	/	/	/	/	/	/
I124	*L. innocua*	Vegetable sandwich	BV	-	+	LM no	no	/	/	/	/	/	/
I126	*L. innocua*	Bacon and raw vegetables sandwich	BV	-	+	LM no	no	/	/	/	/	/	/
I133	*L. innocua*	verification surface door	BV	-	+	LM no	no	/	/	/	/	/	/
L04	*L. innocua*	CIP 80.12	BV	-	+	LM no	no	/	/	/	/	/	/
L47	*L. innocua*	CTSCCV	BV	-	+	LM no	no	/	/	/	/	/	/
L49	*L. innocua*	17765 (pork meat)	BV	-	+	LM no	no	/	/	/	/	/	/
L50	*L. innocua*	Chicken and bacon sandwich	BV	-	+	LM no	no	/	/	/	/	/	/
L51	*L. innocua*	Beef tongue	BV	-	-	LM no	no	/	/	/	/	/	/
L67	*L. innocua*	Minced meat	BV	-	+	LM no	no	/	/	/	/	/	/
R 30	*L. innocua*	CIP 80.11	BV	-	+	LM no	no	/	/	/	/	/	/
L71	*L. innocua*	Peking duck	BV	-	+	LM no	no	/	/	/	/	/	/
L75	*L. innocua*	Chicken and raw vegetables	BV	-	-	LM no	no	/	/	/	/	/	/
L77	*L. innocua*	Roast turkey	BV	-	+	LM no	no	/	/	/	/	/	/
L89	*L. innocua*	Salmon	BV	-	-	LM no	no	/	/	/	/	/	/
L91	*L. innocua*	Peking duck	BV	-	+	LM no	no	/	/	/	/	/	/
L120	*L. innocua*	Ham and emmental sandwich	BV	-	+	LM no	no	/	/	/	/	/	/
LIS.1.3	*L. innocua*	minced meat	BV	-	+	LM no	no	/	/	/	/	/	/
LIS.1.4	*L. innocua*	Meat	BV	-	+	LM no	no	/	/	/	/	/	/
LIS.1.5	*L. innocua*	Milk powder	BV	-	+	LM no	no	/	/	/	/	/	/

			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance ALOA™/ ALOA conf.	Identification according to ISO 11290
Code	**Name**	**Origin**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**	**Colonies typical**	**Colour stripe**	**Halo**	**Curve at the yellow**	**Result**		
LIS.1.6	*L. innocua*	Milk powder	BV	-	+	LM no	no	/	/	/	/	/	/
L41	*L. ivanovii*	raw milk	BV	+/-	-	LM no	yes**	BV	+/-	-	LM no	no	*L. ivanovii*
L45	*L. ivanovii*	CTSCCV	BV	+	-	LM no	yes**	BV	+	-	LM no	no	*L. ivanovii*
R 31	*L. ivanovii*	CIP 78.42	BV	+	-	LM no	yes**	BV	+	-	LM no	no	*L. ivanovii*
LIS.2.1	*L. ivanovii*	Broccoli	BV	+/-	-	LM no	yes**	BV	+/-	-	LM no	no	*L. ivanovii*
LIS.2.2	*L. ivanovii*	Poultry	BV	+	-	LM no	yes**	BV	+	-	LM no	no	*L. ivanovii*
LIS.2.5	*L. ivanovii*	Clinical strain	BV	+	-	LM no	yes**	BV	+	-	LM no	no	*L. ivanovii*
LIS.2.6	*L. ivanovii*	Raw milk cheese	BV	+/-	-	LM no	yes**	BV	+/-	-	LM no	no	*L. ivanovii*
LIS.2.7	*L. ivanovii*	Raw milk cheese	BV	+/-	-	LM no	yes**	BV	+/-	-	LM no	no	*L. ivanovii*
LIS 2.8	*L. ivanovii*	Sheep's milk	BV	+	-	LM no	yes**	BV	+	-	LM no	no	*L. ivanovii*
LIS 2.9	*L. ivanovii*	Sheep's milk	BV	+	-	LM no	yes**	BV	+	-	LM no	no	*L. ivanovii*
LIS 2.11	*L. ivanovii*	Raw milk cheese	BV	+	-	LM no	yes**	BV	+	-	LM no	no	*L. ivanovii*
LIS 2.12	*L. ivanovii*	Milk powder	BV	+	-	LM no	yes**	BV	+	-	LM no	no	*L. ivanovii*
LIS 2.13	*L. ivanovii*	Milk powder	BV	+	-	LM no	yes**	BV	+	-	LM no	no	*L. ivanovii*
PG	*L. ivanovii*	CTSCCV	BV	+	-	LM no	yes**	BV	+	-	LM no	no	*L. ivanovii*
LIS.2.4	*L. ivanovii (Londoniensis)*	CIP 103466T	BV	+/-	-	LM no	yes**	BV	+/-	-	LM no	no	*L. ivanovii*
L01	*L. ivanovii (Londoniensis)*	CIP 103505	BV	+	-	LM no	yes**	BV	+/-	-	LM no	no	*L. ivanovii*
I 41	*L. ivanovii*	Dairy product	BV	+	-	LM no	yes**	BV	+/-	-	LM no	no	*L. ivanovii*
L 119	*L. ivanovii*	Sandwich	BV	+	-	LM no	yes**	BV	+/-	-	LM no	no	*L. ivanovii*
835.3	*L. ivanovii*	Goat milk	BV	+	-	LM no	yes**	BV	+	-	LM no	no	*L. ivanovii*
1220.1	*L. ivanovii*	Goat milk	BV	+	-	LM no	yes**	BV	+	-	LM no	no	*L. ivanovii*
3069.1	*L. ivanovii*	Surface meat	BV	+	-	LM no	yes**	BV	+	-	LM no	no	*L. ivanovii*
3069.3	*L. ivanovii*	Surface meat	BV	+	-	LM no	yes**	BV	+	-	LM no	no	*L. ivanovii*
5979.3	*L. ivanovii*	Goat milk	BV	+	-	LM no	yes**	BV	+	-	LM no	no	*L. ivanovii*
5979.7	*L. ivanovii*	Goat milk	BV	+	-	LM no	yes**	BV	+	-	LM no	no	*L. ivanovii*

Code	Name	Origin	ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance ALOA™/ ALOA conf.	Identification according to ISO 11290
			Colour stripe	Halo	Curve at the yellow	Result	Colonies typical	Colour stripe	Halo	Curve at the yellow	Result		
6232.3	*L. ivanovii*	Goat milk	BV	+/-	-	LM no	yes**	BV	+/-	-	LM no	no	*L. ivanovii*
6595.6	*L. ivanovii*	Goat cheese	BV	+	-	LM no	yes**	BV	+/-	-	LM no	no	*L. ivanovii*
7769.2	*L. ivanovii*	Rocamadour cheese	BV	+	-	LM no	yes**	BV	+/-	-	LM no	no	*L. ivanovii*
L03	*L. seeligeri*	CIP 79.46	BV	-	+	LM no	no	/	/	/	/	/	/
L48	*L. seeligeri*	CTSCCV	BV	-	-	LM no	no	/	/	/	/	/	/
LIS 4.2	*L. seeligeri*	Sheep's milk	BV	-	+/-	LM no	no	/	/	/	/	/	/
LIS 4.3	*L. seeligeri*	Sausages	BV	-	+/-	LM no	no	/	/	/	/	/	/
LIS 4.4	*L. seeligeri*	Milk powder	BV	-	+/-	LM no	no	/	/	/	/	/	/
L05	*L. welshimeri*	CIP 81.48	BV	-	+	LM no	no	/	/	/	/	/	/
L06	*L. welshimeri*	CIP 81.94 T	BV	-	+	LM no	no	/	/	/	/	/	/
L46	*L. welshimeri*	CTSCCV	BV	-	+	LM no	no	/	/	/	/	/	/
L70	*L. welshimeri*	Yellow wings	BV	-	+	LM no	no	/	/	/	/	/	/
I 33	*Lactobacillus casei*	dairy product	-	-	-	no growth	no growth	/	/	/	/	/	/
R 96	*Lactobacillus casei*	CIP 157	-	-	-	no growth	no growth	/	/	/	/	/	/
R113	*Lactobacillus casei rhamnosus*	B 7138 (ADRIA)	-	-	-	no growth	no growth	/	/	/	/	/	/
R 99	*Lactobacillus johnsonii*	CIP 130 620	-	-	-	no growth	no growth	/	/	/	/	/	/
R 98	*Lactobacillus leishmanii*	CIP 53.61	-	-	-	no growth	no growth	/	/	/	/	/	/
R114	*Lactobacillus paracasei*	99A70 (ADRIA)	-	-	-	no growth	no growth	/	/	/	/	/	/
R 97	*Lactobacillus plantarum*	CIP A159	-	-	-	no growth	no growth	/	/	/	/	/	/
R 66	*Leuconostoc pseudomesenteroides*	CIP 103 316	-	-	-	no growth	no growth	/	/	/	/	/	/
I 42	*Pediococcus*	Vegetable products	-	-	-	no growth	no growth	/	/	/	/	/	/
R 65	*Pseudomonas aeruginosa*	ATCC 19429	-	-	-	no growth	no growth	/	/	/	/	/	/
R 6	*Rhodococcus equi*	CIP 58.69	-	-	-	no growth	no	/	/	/	/	/	/
R 37	*Staphylococcus aureus*	CIP 57.10	-	-	-	no growth	no growth	/	/	/	/	/	/
R 46	*Staphylococcus aureus*	CIP 4.83	-	-	-	no growth	no growth	/	/	/	/	/	/

Code	Name	Origin	ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance ALOA™/ ALOA conf.	Identification according to ISO 11290
			Colour stripe	Halo	Curve at the yellow	Result	Colonies typical	Colour stripe	Halo	Curve at the yellow	Result		
R 73	*Staphylococcus aureus*	ATCC 6538	-	-	-	no growth	no growth	/	/	/	/	/	/
R 83	*Staphylococcus aureus*	CIP 53.154	-	-	-	no growth	no growth	/	/	/	/	/	/
I 32	*Staphylococcus aureus*	Superficial water	-	-	-	no growth	no growth	/	/	/	/	/	/
I 34	*Staphylococcus epidermidis*	dairy product	-	-	-	no growth	no growth	/	/	/	/	/	/
I 11	*Staphylococcus epidermidis 2*	contact box in	-	-	-	no growth	no growth	/	/	/	/	/	/
I 39	*Staphylococcus equorum*	Vietnamese beef paste	-	-	-	no growth	no growth	/	/	/	/	/	/
I 12	*Staphylococcus haemolyticus*	contact box in	-	-	-	no growth	no growth	/	/	/	/	/	/
R 85	*Staphylococus xylosus*	CIP 81.66 T	-	-	-	no growth	no growth	/	/	/	/	/	/

APPENDIX 11

Inclusivity/Exclusivity (extension study 2010)

Inclusivity study

Ref.	Name	Origin	Inoculation rate in 225 ml of half-Fraser (CFU)	Appearance of colonies on ALOA® (24h incubation)	*Listeria* species Confirmation Strip results	Palcam results
1635/20/15	*L. monocytogenes (1/2a)*	Minced beef burger	75	blue-green colonies, with halo	positive	positive
1651/20/31	*L. monocytogenes (1/2a)*	Egg white	55	blue-green colonies, with halo	positive	positive
1641/20/21	*L. monocytogenes (1/2b)*	Radish	30	blue-green colonies, with halo	positive	positive
1048 - 8865.1	*L. monocytogenes*	Beef carcass	20	blue-green colonies, with halo	positive	positive
645 - 5391.4	*L. monocytogenes (1/2c)*	Cooked foie gras	65	blue-green colonies, with halo	positive	positive
1040 - 8776.1	*L. monocytogenes*	"Chapeau berrichon" ice cream	35	blue-green colonies, with halo	positive	positive
1630/20/10	*L. monocytogenes (1/2a)*	Cloth	85	blue-green colonies, with halo	positive	positive
978 - 7549.1	*L. monocytogenes*	Chocolate cream puff	50	blue-green colonies, with halo	positive	positive
1645/20/25	*L. monocytogenes (1/2a)*	Smoked salmon	25	blue-green colonies, with halo	positive	positive
1648/20/28	*L. monocytogenes (4b)*	Raw goat's milk	25	blue-green colonies, with halo	positive	positive
1629/20/9	*L. monocytogenes (1/2c)*	Cloth	70	blue-green colonies, with halo	positive	positive
1632/20/12	*L. monocytogenes (1/2a)*	Minced meat	35	blue-green colonies, with halo	positive	positive
1632/20/14	*L. monocytogenes (1/2a)*	Veal	40	blue-green colonies, with halo	positive	positive
1636/20/16	*L. monocytogenes (1/2a)*	Veal	15	blue-green colonies, with halo	positive	positive
1639/20/19	*L. monocytogenes (1/2a)*	Kebab	50	blue-green colonies, with halo	positive	positive
1527/20/7	*L. monocytogenes (1/2a)*	Cloth	65	blue-green colonies, with halo	positive	positive
1647/20/27	*L. monocytogenes (1/2a)*	Cheese	35	blue-green colonies, with halo	positive	positive
1630/20/10	*L. monocytogenes (1/2a)*	Cloth	85	blue-green colonies, with halo	positive	positive
1640/20/20	*L. monocytogenes*	Herb sausages	30	blue-green colonies, with halo	positive	positive
1628/20/8	*L. monocytogenes (1/2a)*	Rinsing water	90	blue-green colonies, with halo	positive	positive

Exclusivity study

Ref.	Name	Origin	Inoculation level in 225 ml of half-Fraser (CFU)	Appearance of colonies on ALOA® (24h incubation)	*Listeria* species Confirmation Strip results	Palcam results
LIS 5.2	*L. grayi*	Sausage	50	small blue-green colonies, without halo	positive	positive
LIS 5.3	*L. grayi*	Camembert	50	small blue-green colonies, without halo	positive	positive
L190	*L. grayi*	Frozen fries	50	small blue-green colonies, without halo	positive	positive
L143	*L. grayi*	Frozen fries	50	small blue-green colonies, without halo	positive	positive
09_IAA_9625.4	*L. ivanovii*	Cecalait milk	70	small light green colonies with halo (24 hrs), *then blue-green with halo (48 hrs)*	Positive (control ok, faint second line)	positive
96 - 779.2	*L. ivanovii*	Veal	65	small light green colonies with halo (24 hrs), *then blue-green with halo (48 hrs)*	Positive (control ok, faint second line)	positive
593 - 4637.1	*L. ivanovii*	Goat's milk	80	small light green colonies with halo (24 hrs), *then blue-green with halo (48 hrs)*	positive	positive
1076 - 9325.3	*L. ivanovii*	Goat's milk	75	small light green colonies with halo (24 hrs), *then blue-green with halo (48 hrs)*	Positive (control ok, faint second line)	positive
102 - 1153.2	*L. ivanovii*	Lean veal	80	small light green colonies with halo (24 hrs), *then blue-green with halo (48 hrs)*	positive	positive
133 - 1564.5	*L. ivanovii*	Goat's milk	70	small light green colonies with halo (24 hrs), *then blue-green with halo (48 hrs)*	positive	positive
513 - 6336.1	*L. ivanovii*	Crottin goat's cheese	75	small light green colonies with halo (24 hrs), *then blue-green with halo (48 hrs)*	positive	positive
516 - 6398.2	*L. ivanovii*	Goat's cheese	80	small light green colonies with halo (24 hrs), *then blue-green with halo (48 hrs)*	positive	positive
682 - 9143.2	*L. ivanovii*	Fresh minced beef	65	small light green colonies with halo (24 hrs), *then blue-green with halo (48 hrs)*	Positive (control ok, faint second line)	positive
82 - 847.2	*L. innocua*	Goat's cheese	55	blue-green colonies, without halo	positive	positive
87 - 891.2	*L. innocua*	Goat's milk	50	blue-green colonies, without halo	positive	positive
404 - 3310.2	*L. innocua*	Alfalfa	40	blue-green colonies, without halo	positive	positive
592 - 4698.5	*L. innocua*	Floor clock, U-bend in cheese facility	60	blue-green colonies, without halo	positive	positive
898 - 7119.1	*L. innocua*	Surface of beef carcass	35	blue-green colonies, without halo	positive	positive
1025 - 8436.1	*L. innocua*	Surface of beef carcass	40	blue-green colonies, without halo	positive	positive
673 - 5353.5	*L. innocua*	Leek	45	blue-green colonies, without halo	positive	positive
64 - 601.5	*L. innocua*	Goat's milk	50	blue-green colonies, without halo	positive	positive
206 - 2586.1	*L. innocua*	Flour	50	blue-green colonies, without halo	positive	positive
374 - 4368.2	*L. innocua*	Cloth (environment/poultry)	60	blue-green colonies, without halo	positive	positive

Ref.	Name	Origin	Inoculation level in 225 ml of half-Fraser (CFU)	Appearance of colonies on ALOA® (24h incubation)	*Listeria* species Confirmation Strip results	Palcam results
LIS 1.7	*L. innocua*	Broccoli	45	blue-green colonies, without halo	positive	positive
300 - 2673.1	*L. seeligeri*	Goat's milk	55	blue-green colonies, without halo	positive	positive
81 - 760.9	*L. seeligeri*	Cecalait milk	70	blue-green colonies, without halo	positive	positive
586/7/19	*L. seeligeri*	Cloth	65	blue-green colonies, without halo	positive	positive
317/3/74	*L. seeligeri*	Beef	80	blue-green colonies, without halo	positive	positive
1326/16/30	*L. seeligeri*	Salad	70	blue-green colonies, without halo	positive	positive
LIS 4.3	*L. seeligeri*	Sausage	60	blue-green colonies, without halo	positive	positive
LIS 4.8	*L. seeligeri*	Cloth	75	blue-green colonies, without halo	positive	positive
LIS 4.10	*L. seeligeri*	Braised chicory	80	blue-green colonies, without halo	positive	positive
L140	*L. seeligeri*	Frozen fries	90	blue-green colonies, without halo	positive	positive
L115	*L. seeligeri*	Pool water	50	blue-green colonies, without halo	positive	
LIS 6.2	*L. welshimeri*	Cecalait milk	50	blue-green colonies, without halo	positive	positive
61 - 583.1	*L. welshimeri*	Line 1 ??? cloth	80	blue-green colonies, without halo	positive	positive
350 - 3236.1	*L. welshimeri*	Germinated rice	60	blue-green colonies, without halo	positive	positive
899 - 7120.2	*L. welshimeri*	Lean veal	50	blue-green colonies, without halo	positive	positive
1038 - 7704.2	*L. welshimeri*	Veal, single serving	50	blue-green colonies, without halo	positive	positive
625 - 5032.3	*L. welshimeri*	Beef offcuts	45	blue-green colonies, without halo	positive	positive
16 - 278.1	*L. welshimeri*	Raw turkey for roasting	40	blue-green colonies, without halo	positive	positive
43 - 575.2	*L. welshimeri*	Cloth from rillettes cooking area	65	blue-green colonies, without halo	positive	positive
373 - 4368.2	*L. welshimeri*	Cloth (environment/poultry)	60	blue-green colonies, without halo	positive	positive

Ref.	Name	Origin	Inoculation rate in 225 ml of non-selective broth (CFU)	Appearance of colonies on ALOA after 24 hrs of incubation	Results *Listeria* species Confirmation Strip	Results Palcam
09_IAA_9456.2	*Bacillus cereus*	Germinated seeds	1.2E+06	Small matt white colonies with crenelated edges, small halo	Negative	Negative
1400/17/23	*Bacillus cereus*	Tabbouleh	2.5E+06	Small matt white colonies with crenelated edges, small halo	Negative	Negative
1399/17/22	*Bacillus cereus*	Wheat	1.4E+06	no colonies	not conducted	not conducted
BA 10.3	*Bacillus circulans*	Lactic ferment	1.6E+06	no colonies	not conducted	not conducted
BA 9.1	*Bacillus megaterium*	Salad	1.8E+06	Small matt white fringed colonies	Negative	Negative
BA 8.2	*Bacillus mycoïdes*	Organic radish	1.2E+06	Small white colonies with halo	Negative	Negative
1791/22/9	*Bacillus subtilis*	ATCC 6633 collection	1.5E+06	no colonies	not conducted	not conducted
08_IAA_8724.1	*Candida albicans*	Orange juice	2.3E+06	no colonies	not conducted	not conducted
617/7/50	*Corynebacteriaceae sp*	Poultry giblets	2.3E+06	no colonies	not conducted	not conducted
1786/22/4	*Enterococcus faecalis*	ATCC 29212	2.0E+06	no colonies	not conducted	not conducted
1412/17/35	*Enterococcus faecalis*	Cow's milk	3.0E+06	no colonies	not conducted	not conducted
1413/17/36	*Enterococcus faecium*	Duck meat	2.5E+06	no colonies	not conducted	not conducted
1411/17/34	*Enterococcus faecium*	CIP 5855 collection	3.5E+06	small non-characteristic green colonies, without halo	Negative	Negative
928/11/37	*Enterococcus hirae*	Water	2.0E+06	no colonies	not conducted	not conducted
09_IAA_9833.2	*Escherichia coli*	Beef	2.5E+06	no colonies	not conducted	not conducted
09_IAA_9834.1	*Escherichia coli*	Goat's milk	2.4E+06	no colonies	not conducted	not conducted
1415/17/38	*Lactobacillus acidophilus*	Dairy product	2.2E+06	no colonies	not conducted	not conducted
1414/17/37	*Lactobacillus casei*	Dairy product	2.0E+06	no colonies	not conducted	not conducted
1416/17/39	*Lactobacillus casei*	Powdered milk	2.0E+06	no colonies	not conducted	not conducted
1522/18/64	*Pediococcus pentosaceus*	Lactic ferment	1.0E+06	no colonies	not conducted	not conducted
09_IAA_9683.3	*Pseudomonas aeruginosa*	Calf's liver	5.0E+05	flat yellowish colonies, without halo	Negative	Negative
1792/22/10	*Pseudomonas aeruginosa*	ATCC 27853	5.0E+05	flat yellowish colonies, without halo	Negative	Negative
1328/16/32	*Rhodococcus equi*	Meat-based matrix	1.5E+06	no colonies	not conducted	not conducted
1797/22/15	*Saccharomyces cerevisiae*	ATCC 9763 collection	1.0E+06	Layer of non-characteristic matt white colonies	Negative	Negative
1310/16/14	*Staphylococcus aureus*	Cow's milk	4.3E+06	no colonies	not conducted	not conducted
1307/16/11	*Staphylococcus aureus*	Cow's milk	3.5E+06	no colonies	not conducted	not conducted
1321/16/25	*Staphylococcus intermedius*	IAA	3.5E+06	no colonies	not conducted	not conducted
16/0/16	*Streptococcus agalactiae*	Cow's milk	3.0E+06	no colonies	not conducted	not conducted
279/3/36	*Streptococcus dysgalactiae*	Cow's milk	3.0E+06	no colonies	not conducted	not conducted
772/9/43	*Streptococcus uberis*	Cow's milk	3.0E+06	no colonies	not conducted	not conducted
IAA_ML	*Micrococcus luteus*	ATCC 9341	1.5E+06	no colonies	not conducted	not conducted
5 SOU 60816	*Micrococcus luteus*	CIP 5345	1.5E+06	no colonies	not conducted	not conducted

APPENDIX 12

Inclusivity (extension study 2023) - Protocol ②

INCLUSIVITY 2023 - LISTERIA BOOST BROTH 18h 30°C							
N°	**Reference**	**Strain**	**Serovar**	**Origin**	**ALOA (22h)**	**Confirmation**	**Inoculation level (CFU/125 mL)**
1	AFNL 83	*L. monocytogenes*	IIc	goat cheese	+	+	59
2	AFNL 84	*L. monocytogenes*	Ivb	garlic sausage	+	+	26
3	AFNL 85	*L. monocytogenes*	IIa	sausage	+	+	26
4	AFNL 86	*L. monocytogenes*	IIa	chicken fillet	+ (small colonies)	+	41
5	AFNL 87	*L. monocytogenes*	IIa	goat milk	+	+	38
6	AFNL 88	*L. monocytogenes*	IIa	Valençay (goat cheese)	+	+	70
7	AFNL 89	*L. monocytogenes*	IIa	Pork filet mignon	+ (small colonies)	+	30
8	AFNL 90	*L. monocytogenes*	IIa	ground steak	+	+	86
9	AFNL 91	*L. monocytogenes*	Ivb	Duck rilettes	+	+	35
10	AFNL 92	*L. monocytogenes*	IIa	Pork terrine	+	+	92
11	AFNL 93	*L. monocytogenes*	Ivb	pastry	+	+	24
12	AFNL 94	*L. monocytogenes*	IIa	Sushi shrimp	+	+	50
13	AFNL 95	*L. monocytogenes*	IIa	Potato / salmon	+	+	79
14	AFNL 96	*L. monocytogenes*	IIa	Tuna endive salad	+	+	84
15	AFNL 97	*L. monocytogenes*	Ivb	Beet	+	+	39
16	AFNL 98	*L. monocytogenes*	IIa	pastry	+	+	29
17	AFNL 99	*L. monocytogenes*	IIa	process water	+	+	43
18	AFNL 100	*L. monocytogenes*	Ivb	Tailandaise salad	+	+	36
19	AFNL 101	*L. monocytogenes*	IIa	Minestrone	+	+	97
20	AFNL 102	*L. monocytogenes*	IIa	Milk	+	+	69
21	AFNL 103	*L. monocytogenes*	Ivb	Beet	+	+	75
22	AFNL 104	*L. monocytogenes*	IIa	Salmon tarama	+	+	97
23	AFNL 105	*L. monocytogenes*	IIb	pastry	+	+	24
24	AFNL 106	*L. monocytogenes*	Ivb	Cauliflower	+	+	86
25	AFNL 107	*L. monocytogenes*	Ivb	Citrus tabbouleh	+	+	29

INCLUSIVITY 2023 - LISTERIA BOOST BROTH 18h 30°C							
N°	**Reference**	**Strain**	**Serovar**	**Origin**	**ALOA (22h)**	**Confirmation**	**Inoculation level (CFU/125 mL)**
26	AFNL 108	*L. monocytogenes*	IIa	raw halibut fillet	+	+	42
27	AFNL 109	*L. monocytogenes*	IIa	Celery	+	+	71
28	AFNL 110	*L. monocytogenes*	IIa	Salad	+	+	23
29	AFNL 111	*L. monocytogenes*	IIb	pastry	+	+	29
30	AFNL 112	*L. monocytogenes*	IIb	Brandade	+	+	30
31	AFNL 113	*L. monocytogenes*	IIa	Salmon blinis	+	+	48
32	AFNL 114	*L. monocytogenes*	IIa	tuna pizza	+	+	56
33	AFNL 115	*L. monocytogenes*	IIa	Salmon	+	+	26
34	AFNL 116	*L. monocytogenes*	II a	Rillons	+	+	41
35	AFNL 117	*L. monocytogenes*	IV b	Cold room cloth	+	+	10
36	AFNL 118	*L. monocytogenes*	II a	ground beef	+	+	70
37	AFNL 119	*L. monocytogenes*	II a	turkey	+	+	13
38	AFNL 120	*L. monocytogenes*	II a	Cucumber	+	+	42
39	AFNL 121	*L. monocytogenes*	II a	Trencher cloth	+	+	53
40	AFNL 122	*L. monocytogenes*	II a	pork	+	+	73
41	AFNL 123	*L. monocytogenes*	IV b	Trencher cloth	+	+	34
42	AFNL 124	*L. monocytogenes*	IV b	Pastry laboratory	+	+	65
43	AFNL 125	*L. monocytogenes*	IV b	Kitchen worktop cloth	+	+	9
44	AFNL 126	*L. monocytogenes*	II b	sausage	+	+	56
45	AFNL 127	*L. monocytogenes*	II a	Chopper cloth	+	+	98
46	AFNL 128	*L. monocytogenes*	II b	lab floor	+	+	32
47	AFNL 129	*L. monocytogenes*	IV b	roast beef	+	+	52
48	AFNL 130	*L. monocytogenes*	II a	sausage	+	+	39
49	AFNL 131	*L. monocytogenes*	II c	Foie gras	+	+	85
50	AFNL 132	*L. monocytogenes*	II c	veal	+	+	39