

NF VALIDATION
Validation of alternative analytical methods
Application in food microbiology

Summary report

Validation study according to the ISO 16140-2

Agar Listeria

(Certificate number: BRD 07/17 - 01/09)

for the enumeration of *Listeria monocytogenes* in a broad range of food products and production environmental samples

Quantitative method

> Expert Laboratory:	ADRIA ZA Creac'h Gwen 29000 Quimper (France)
> For:	BIO-RAD 3 boulevard Raymond Poincaré 94530 Marnes-La-Coquette (France)

This report consists of 113 pages, including 11 appendices.

Only copies including the totality of this report are authorised.

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

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1	INTRODUCTION	4
2	METHODS DESCRIPTION	5
2.1	Alternative method	5
2.1.1	<i>Principle</i>	5
2.1.2	<i>Protocol</i>	5
2.1.3	<i>Restrictions</i>	6
2.2	Reference method	6
2.3	Protocols applied during the initial validation and the renewal/extension study	7
2.3.1	<i>Protocol</i>	7
2.3.2	<i>Confirmations</i>	7
2.3.3	<i>Interpretation</i>	8
3	INITIAL VALIDATION STUDY, EXTENSION/RENEWAL STUDIES: RESULTS	9
3.1	Method comparison study	9
3.1.1	<i>Relative trueness study</i>	9
3.1.2	<i>Accuracy profile study</i>	26
3.1.3	<i>Inclusivity and exclusivity studies</i>	35
3.1.4	<i>Practicability</i>	36
3.2	Extension study (2019) for a new confirmation protocol for both methods: confirmation by the rhamnose test	37
3.2.1	<i>Protocol</i>	37
3.2.2	<i>Results</i>	39
3.2.3	<i>Conclusion</i>	41
3.3	Inter-laboratory study	42
3.3.1	<i>Study organisation</i>	42
3.3.2	<i>Experimental parameters controls</i>	42
3.3.3	<i>Result analysis</i>	44
3.3.4	<i>Calculation and interpretation</i>	47
4	CONCLUSION	50
>	<i>Appendix 1 – Flow diagram of the alternative method: AL for enumeration of Listeria monocytogenes</i>	51
>	<i>Appendix 2 – Flow diagram of the reference method: ISO 11290-2: 2017 - Microbiology of the food chain - Horizontal method for the detection and enumeration of Listeria monocytogenes and other Listeria spp. - Part 2: enumeration method</i>	52
>	<i>Appendix 3 – Artificial contaminations of samples</i>	53
>	<i>Appendix 4 - Relative trueness study: raw data</i>	55
>	<i>Appendix 5 - Relative trueness study: data plotted for each category</i>	67
>	<i>Appendix 6 - Relative trueness study: Bland-Altman difference plot for each category</i>	73
>	<i>Appendix 7 - Accuracy profile study: raw data</i>	79
>	<i>Appendix 8 - Accuracy profile study: summarized results</i>	91
>	<i>Appendix 9 – Inclusivity / Exclusivity: raw data</i>	99
>	<i>Appendix 10 – Inclusivity/Exclusivity: raw data Extension study (ADRIA Développement, 2019)</i>	102
>	<i>Appendix 11 - Results obtained by the collaborative laboratories and the expert laboratory</i>	112

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

Measurement uncertainty on the reference method results is not taken into account to provide the conclusion in this report; this measurement uncertainty is however available.

The technical protocol and the result interpretation were carried out according to the ISO 16140-2:2016, ISO 16140-2/A1:2024 and the AFNOR technical rules (Revision 12).

Validation protocols	<ul style="list-style-type: none"> ▪ ISO 16140-1:2016 - Microbiology of the food chain - Method validation — <i>Part 1: Vocabulary</i> ▪ ISO 16140-2:2016 & ISO 16140-2/A1:2024 - Microbiology of the food chain - Method validation — <i>Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method</i> ▪ AFNOR technical rules (Revision 12)
Reference method ♦	ISO 11290-2:2017: Microbiology of the food chain - Horizontal method for the detection and enumeration of <i>Listeria monocytogenes</i> and other <i>Listeria</i> spp. - Part 2: enumeration method
Alternative method	Agar Listeria for the enumeration of <i>Listeria monocytogenes</i>
Scope	<ul style="list-style-type: none"> > Broad range of food products > Production environmental samples
Certification organism	AFNOR Certification (http://nf-validation.afnor.org/)

1 INTRODUCTION

The **AL for enumeration of *Listeria monocytogenes* method** was validated in January 2009 according to the ISO 16140-2:2003 protocol and the AFNOR technical rules (Certificate number: BRD 07/17 - 01/09) with Institut Pasteur de Lille as expert laboratory. Since this date, the following renewals and extensions were performed:

Date	Description	Reference method	Validation standard	Conducted by
January 2009	Initial validation for the enumeration of <i>Listeria monocytogenes</i>	ISO 11290-2:1998 & ISO 11290-2/A1:2004	ISO 16140-2:2003	Eurofins IPL Nord
January 2013	Renewal study without modifications	ISO 11290-2:1998 & ISO 11290-2/A1:2004	ISO 16140-2:2003	Eurofins IPL Nord
October 2017	Renewal study according to the ISO 16140-2 (2016)	ISO 11290-2:2017	ISO 16140-2:2016	ISHA
October 2019	Extension for a new confirmation protocol (rhamnose test)	ISO 11290-2:2017	ISO 16140-2:2016	ADRIA
December 2020	Renewal study without modifications	ISO 11290-2:2017	ISO 16140-2:2016	ADRIA
December 2024	Renewal study without modifications	ISO 11290-2:2017	ISO 16140-2:2016	ADRIA
December 2025	Extension study for a single plate interpretation and re-interpretation according to ISO 7218:2024 and ISO 16140-2/A1	ISO 11290-2:2017	ISO 16140-2:2016 ISO 16140-2/A1:2024	ADRIA

The analysis was performed according to ISO 16140-2:2016, ISO 16140-2/A1:2024, AFNOR Certification Technical Rules n°12 and ISO 7218:2024 for the two plates interpretation (reference method and alternative with 2 plates).

2 METHODS DESCRIPTION

2.1 Alternative method

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

2.1.1 Principle

The principle of AL medium (Agar Listeria according to Ottaviani and Agosti) is based on the simultaneous detection of 2 enzyme activities: β -glucosidase and phosphatidylinositol-specific phospholipase C (PI-PLC):

- β -D-glucosidase activity, common to all *Listeria* genus bacteria is detected using a chromogenic substrate (X-glucoside). Its hydrolysis induces the formation of a blue-to-blue green colour for all *Listeria* species colonies.
- PI-PLC is an enzyme only detected in pathogenic *Listeria* species: *L. monocytogenes* and *L. ivanovii*. AL medium contains phosphatidylinositol which, when it breaks down, produces an opaque halo around colonies for these two *Listeria* species.

Selectivity of the medium is achieved by the combined action of lithium chloride, antibiotics, and an antifungal.

2.1.2 Protocol

The alternative method consists in a 1/10 dilution in BPW or Half Fraser.

The AL plates are inoculated by:

- Spreading 0.1 mL of the broth on the surface of one plate per dilution, with the possibility to inoculate 1 mL on 3 plates for estimation of low contaminations of *Listeria monocytogenes*,

Or

- Pouring 1 mL of the broth in an AL plate.

The inoculated plates are incubated at $37^{\circ}\text{C} \pm 1^{\circ}\text{C}$ for $48 \text{ h} \pm 3 \text{ h}$. Early reading can be done at 24 h.

It is possible to enumerate plates from two successive dilutions or using only one plate from one dilution.

The characteristic colonies of *Listeria monocytogenes* on AL plates (blue with halo) must be confirmed using one of the following protocols:

- Using the conventional tests described in the ISO standard method (including a purification step),
- Using nucleic probes as described in the ISO 7218 (for example iQ-Check *L. monocytogenes* II Real-Time PCR Detection Kit) on isolated colonies (with or without purification step),
- Using the Rhamnose test, without purification if the colony is well isolated,
- By spotting one isolated colony onto RAPID'*L.mono* agar plate (up to 12 colonies can be tested on a single plate),
- Using any other NF VALIDATION -certified method based on a different principle from that of AL Agar. The validated protocol of the second method must be respected in its entirety.

2.1.3 Restrictions

There is no restriction for use.

2.2 Reference method ♦

The reference method corresponds to the ISO 11290-2:2017: Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and other *Listeria* spp. - Part 2: enumeration method (See **Appendix 2**).

Due to the publication of a new version of the ISO 7218 in 2024, the data of the reference method was as well reinterpreted according to the new rules by considering only the results of "plate 1", for the samples analysed in 2009 and 2017.

2.3 Protocols applied during the initial validation and the renewal/extension study

2.3.1 Protocol

The following protocols were applied during the different validation studies:

- **Initial validation study (2008 - IPL):**
 - BPW + revivification
 - BPW without revivification
 - Half-Fraser+ supplement with revivification
 - Spreading and pour plate, incubation 24 h and 48 h

- **Renewal study (2012 - Eurofins IL Nord):**
 - no additional test

- **Renewal study (2017 - ISHA):**
 - BPW without revivification
 - Spreading and pour plate protocol, incubation 24 h and 48 h

For the environmental analysis, no neutralizing agent was added to the sampling devices.

- **Extension study (2025 – ADRIA)**
 - BPW without revivification
 - Spreading and pour plate protocol, incubation 24 h and 48 h

Only the data obtained using the BPW protocol without revivification have been kept for interpretation and included in this report. It was agreed with the technical committee that the method can be used with either BPW or Half-Fraser without the requirement to add a revivification step.

2.3.2 Confirmations

For the extension study carried out in 2025, the following confirmations were performed:

- The conventional tests described in the ISO standard method (including a purification step),
- The Rhamnose test, without purification if the colony is well isolated

2.3.3 Interpretation

Initial and extension studies were carried out with an enumeration using two plates. For the extension performed in 2025, the data were reanalysed using only one plate and were compared to the two plate interpretations.

> 2 plates analysis

Due to the publication of a new version of the ISO 7218 in 2024, the data of the previous studies were reinterpreted according to the new rules by considering only the results of “plate 1”, for the samples analysed in 2009 and 2017.

For four samples (n°32, n°41, n°55 and n°60 in 2009) the second replicate “Plate 2” was used because the first replicate was not interpretable.

> 1 plate analysis

A reinterpretation of the alternative method results was conducted for the following part of the validation:

- Relative Trueness study,
- Accuracy profile.

The dilution and replicate kept for one plate interpretation are highlighted in blue in the raw data table. The choice of plate to consider for the statistical analysis was based on the following rationale:

- If only one dilution is available with two replicates (“Plate 1” and “Plate 2”, the first replicate “Plate 1” of the alternative method was kept. For one sample (n°32, 2009, spreading method) the second replicate “Plate 2” was used because the first replicate was not interpretable.
- If two dilutions are available, the first dilution with interpretable results was kept.

To obtain enough interpretable results, 2 samples were tested during the extension 2025 with the spreading method (n°131587 and 131589) yielding 2 interpretable results.

3 INITIAL VALIDATION STUDY, EXTENSION/RENEWAL STUDIES: RESULTS

3.1 Method comparison study

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

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

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

3.1.1 Relative trueness study

The relative trueness is the degree of correspondence between the response obtained by the reference method and the response obtained by the alternative method on identical samples.

3.1.1.1 Number and nature of the samples

The experimental design was performed to meet the requirements of ISO 16140-2:2016.

Five food categories and one production environmental samples categories were tested. The repartition per category and type is provided in Table 1.

117 samples (spreading) and 115 samples (pour plate) were analysed. This resulted in 101 interpretable results after 24 h and 106 after 48 h for the spreading protocol, and 100 after 24 h and 104 after 48 h for the pour plate protocol, considering both the single-plate and two-plate interpretations.

A minimum of 15 interpretable results per incubation protocol, and 5 interpretable results per tested type was obtained.

Table 1 – Categories and types

Category	Type	Spreading					Pour plate					
		Analysed	Interpretable 24h		Interpretable 48h		Analysed	Interpretable 24h		Interpretable 48h		
			2 plates	1 plate	2 plates	1 plate		2 plates	1 plate			
1	RTE - RTRH	a Ready-to-heat	5	5	5	5	5	5	5	5	5	
		b Ready-to-reheat	5	5	5	5	5	5	5	5	5	
		c Pastries, egg products ...	6	6	6	6	6	6	6	6	6	
		Total	16	16	16	16	16	16	16	16	16	
2	Meat products	a Raw products (including deep-frozen, fresh...)	6	5	5	5	6	5	5	5	5	
		b Ready-to-eat and processed meat products	10	6	6	6	10	6	6	6	6	
		c Delicatessen	8	7	7	7	8	7	7	7	7	
		Total	24	18	18	18	24	18	18	18	18	
3	Dairy products	a Raw milk cheese	6	6	6	6	6	6	6	6	6	
		b Other raw milk products	6	5	5	5	6	5	5	5	5	
		c Heat-processed milk and dairy products	8	6	6	8	8	6	5	5	6	
		Total	20	17	17	19	19	18	16	16	17	
4	Seafood products	a Raw products	6	6	6	6	6	6	6	6	6	
		b Marinated and smoked products	6	6	6	6	6	6	6	6	6	
		c Processed products	8	5	5	6	6	8	5	5	6	
		Total	20	17	17	18	18	20	17	17	18	
5	Vegetable products	a Raw vegetables	6	5	5	6	6	5	5	6	6	
		b Ready-to-eat, ready-to-cook raw vegetables	8	5	5	6	6	8	5	5	6	
		c Processed vegetables	6	6	6	6	6	6	6	6	6	
		Total	20	16	16	18	18	20	16	16	18	
6	Production environmental samples	a Process water	6	6	6	6	6	6	6	6	6	
		b Residue	5	5	5	5	5	5	5	5	5	
		c Surface samples	6	6	6	6	6	6	6	6	6	
		Total	17	17	17	17	17	17	17	17	17	
Total			117	101	101	106	106	115	100	100	104	104

3.1.1.2 Artificial and natural contamination of the samples

Naturally contaminated samples were preferentially tested. However, artificially contaminated samples were tested using seeding protocols. The inoculated strains, the contamination protocols and the injured protocols of the inoculated vegetative cells are provided in **Appendix 3**. The repartition of artificially and naturally contaminated samples by category and protocols are given in Table 2.

Table 2 - Repartition of artificially and naturally contaminated samples

Protocol	Category	Interpretable samples	Artificially contaminated samples	Naturally contaminated samples
Spreading	1	16	16	0
	2	18	7	11
	3	19	10	9
	4	18	8	10
	5	18	8	10
	6	17	7	10
	Total	106	56	50
	%	100.0	52.8	47.2
Pour plate	1	16	16	0
	2	18	7	11
	3	17	8	9
	4	18	8	10
	5	18	8	10
	6	17	7	10
	Total	104	54	50
	%	100.0	51.9	48.1

Among the interpretable samples, 50 (for spreading and pour plate protocol) samples were naturally contaminated and 56 (spreading) and 54 (pour plate) samples were artificially contaminated.

47.2 % (spreading) and 48.1 % (pour plate) of interpretable results were naturally contaminated samples.

3.1.1.3 Raw data

The raw data are provided in **Appendix 4**.

The data are classified in four categories (See Table 3):

- Interpretable results with the reference and the alternative methods.
- Results with less than 4 colonies per plate with the reference and/or the alternative method (indicated with "*" in the data) in order to have a more precise result. These results are not included in the calculation.
- Results below or above the quantification limit: according to the ISO 16140-2:2016, if any result (either reference or alternative method) is below the quantification limit, the data should be plotted using a substituted value of 1 log₁₀ units less than the observed value in case of a lower than value. Similarly, any value greater than the upper limit should be amended by adding 1 log unit. These results are not included in the calculations but also appear on the graphs.
- Samples with no result (ND): results not determined as the size of the colonies does not enable enumeration or incoherence in the enumeration between the dilutions are observed.

Same results were obtained between both interpretations for both inoculation protocols (spreading and pour plate).

Table 3 - Classification of the data

Category	Type	Number of samples analysed	Spreading																		
			24h								48h										
			Number of samples with interpretable results by both methods		Number of samples with no results (ND)		Number of samples with less than 4 colonies/plate		Number of samples below or above the quantification limit		Number of samples with interpretable results by both methods		Number of samples with no results (ND)		Number of samples with less than 4 colonies/plate		Number of samples below or above the quantification limit				
2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate						
1	RTE - RTRH	a	Ready-to-heat	5	5	5	0	0	0	0	0	0	5	5	0	0	0	0	0	0	
		b	Ready-to-reheat	5	5	5	0	0	0	0	0	0	0	5	5	0	0	0	0	0	0
		c	Pastries, egg products ...	6	6	6	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0
			Total	16	16	16	0	0	0	0	0	0	0	16	16	0	0	0	0	0	0
2	Meat products	a	Raw products (including deep-frozen, fresh...)	6	5	5	0	0	0	0	1	1	5	5	0	0	0	0	1	1	
		b	Ready-to-eat and processed meat products	10	6	6	0	0	0	0	4	4	6	6	0	0	0	0	4	4	
		c	Delicatessen	8	7	7	0	0	0	0	1	1	7	7	0	0	0	0	1	1	
			Total	24	18	18	0	0	0	0	6	6	18	18	0	0	0	0	6	6	
3	Dairy products	a	Raw milk cheese	6	6	6	0	0	0	0	0	0	6	6	0	0	0	0	0	0	
		b	Other raw milk products	6	5	5	0	0	0	0	1	1	5	5	0	0	0	0	1	1	
		c	Heat-processed milk and dairy products	8	6	6	0	0	1	1	1	1	8	8	0	0	0	0	0	0	
			Total	20	17	17	0	0	1	1	2	2	19	19	0	0	0	0	1	1	
4	Seafood products	a	Raw products	6	6	6	0	0	0	0	0	0	6	6	0	0	0	0	0	0	
		b	Marinated and smoked products	6	6	6	0	0	0	0	0	0	6	6	0	0	0	0	0	0	
		c	Processed products	8	5	5	0	0	2	2	1	1	6	6	0	0	1	1	1	1	
			Total	20	17	17	0	0	2	2	1	1	18	18	0	0	1	1	1	1	
5	Vegetable products	a	Raw vegetables	6	5	5	0	0	1	1	0	0	6	6	0	0	0	0	0	0	
		b	Ready-to-eat, ready-to-cook raw vegetables	8	5	5	0	0	0	0	3	3	6	6	0	0	0	0	2	2	
		c	Processed vegetables	6	6	6	0	0	0	0	0	0	6	6	0	0	0	0	0	0	
			Total	20	16	16	0	0	1	1	3	3	18	18	0	0	0	0	2	2	
6	Production environmental samples	a	Process water	6	6	6	0	0	0	0	0	0	6	6	0	0	0	0	0	0	
		b	Residue	5	5	5	0	0	0	0	0	0	5	5	0	0	0	0	0	0	
		c	Surface samples	6	6	6	0	0	0	0	0	0	6	6	0	0	0	0	0	0	
			Total	17	17	17	0	0	0	0	0	0	17	17	0	0	0	0	0	0	
Total				117	101	101	0	0	4	4	12	12	106	106	0	0	1	1	10	10	

Category	Type	Number of samples analysed	Pour plate																		
			24h								48h										
			Number of samples with interpretable results by both methods		Number of samples with no results (ND)		Number of samples with less than 4 colonies/plate		Number of samples below or above the quantification limit		Number of samples with interpretable results by both methods		Number of samples with no results (ND)		Number of samples with less than 4 colonies/plate		Number of samples below or above the quantification limit				
			2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate			
1	RTE - RTRH	a	Ready-to-heat	5	5	5	0	0	0	0	0	0	5	5	0	0	0	0	0	0	
		b	Ready-to-reheat	5	5	5	0	0	0	0	0	0	0	5	5	0	0	0	0	0	0
		c	Pastries, egg products ...	6	6	6	0	0	0	0	0	0	0	6	6	0	0	0	0	0	0
			Total	16	16	16	0	0	0	0	0	0	0	16	16	0	0	0	0	0	0
2	Meat products	a	Raw products (including deep-frozen, fresh...)	6	5	5	0	0	0	0	1	1	5	5	0	0	0	0	1	1	
		b	Ready-to-eat and processed meat products	10	6	6	0	0	0	0	4	4	6	6	0	0	0	0	4	4	
		c	Delicatessen	8	7	7	0	0	0	0	1	1	7	7	0	0	0	0	1	1	
			Total	24	18	18	0	0	0	0	6	6	18	18	0	0	0	0	6	6	
3	Dairy products	a	Raw milk cheese	6	6	6	0	0	0	0	0	0	6	6	0	0	0	0	0	0	
		b	Other raw milk products	6	5	5	0	0	0	0	1	1	5	5	0	0	0	0	1	1	
		c	Heat-processed milk and dairy products	6	5	5	0	0	0	0	1	1	6	6	0	0	0	0	0	0	
			Total	18	16	16	0	0	0	0	2	2	17	17	0	0	0	0	1	1	
4	Seafood products	a	Raw products	6	6	6	0	0	0	0	0	0	6	6	0	0	0	0	0	0	
		b	Marinated and smoked products	6	6	6	0	0	0	0	0	0	6	6	0	0	0	0	0	0	
		c	Processed products	8	5	5	0	0	1	1	2	2	6	6	0	0	1	1	1	1	
			Total	20	17	17	0	0	1	1	2	2	18	18	0	0	1	1	1	1	
5	Vegetable products	a	Raw vegetables	6	5	5	0	0	0	0	1	1	6	6	0	0	0	0	0	0	
		b	Ready-to-eat, ready-to-cook raw vegetables	8	5	5	0	0	1	1	2	2	6	6	0	0	0	0	2	2	
		c	Processed vegetables	6	6	6	0	0	0	0	0	0	6	6	0	0	0	0	0	0	
			Total	20	16	16	0	0	1	1	3	3	18	18	0	0	0	0	2	2	
6	Production environmental samples	a	Process water	6	6	6	0	0	0	0	0	0	6	6	0	0	0	0	0	0	
		b	Residue	5	5	5	0	0	0	0	0	0	5	5	0	0	0	0	0	0	
		c	Surface samples	6	6	6	0	0	0	0	0	0	6	6	0	0	0	0	0	0	
			Total	17	17	17	0	0	0	0	0	0	17	17	0	0	0	0	0	0	
Total				115	100	100	0	0	2	2	13	13	104	104	0	0	1	1	10	10	

The samples, which were not used in the calculations, are provided in Table 4.

Table 4 - Samples which were not used in the calculations

Sample No	Product	ISO	AL Agar				Category	Type
			Spreading					
			24h		48h			
2 plates	1 plate	2 plates	1 plate					
1	Calf ground meat	<1.00	<1.00	<1.00	<1.00	<1.00	2	a
2	Hamburger	<1.00	<1.00	<1.00	<1.00	<1.00	2	b
3	Chicken meat with pasta and vegetables	<1.00	<1.00	<1.00	<1.00	<1.00	2	b
4	Foie gras	<1.00	<1.00	<1.00	<1.00	<1.00	2	b
5	Roasted pork	<1.00	<1.00	<1.00	<1.00	<1.00	2	b
6	Ham	<1.00	<1.00	<1.00	<1.00	<1.00	2	c
37	Half-salt butter	4.08	>4.18	>4.18	>4.18	>4.18	3	b
8	Whipped cream	2.69	<1.00	<1.00			3	c
41	Ossau Iraty cheese	1.86	1.48*	1.48*			3	c
9	Salmon with sauce	1.74	1.00*	1.00*			4	c
10	Stuffed calamari	<1.00	<1.00	<1.00	<1.00	<1.00	4	c
23	Fish terrine	2.00*	2.00*	2.00*	2.00*	2.00*	4	c
60	Salad	1.56	1.00*	1.00*			5	a
11	Mixed salads	<1.00	<1.00	<1.00	<1.00	<1.00	5	b
12	Mixed vegetables	<1.00	<1.00	<1.00	<1.00	<1.00	5	b
55	Mixed vegetables	1.65	<1.00	<1.00			5	b

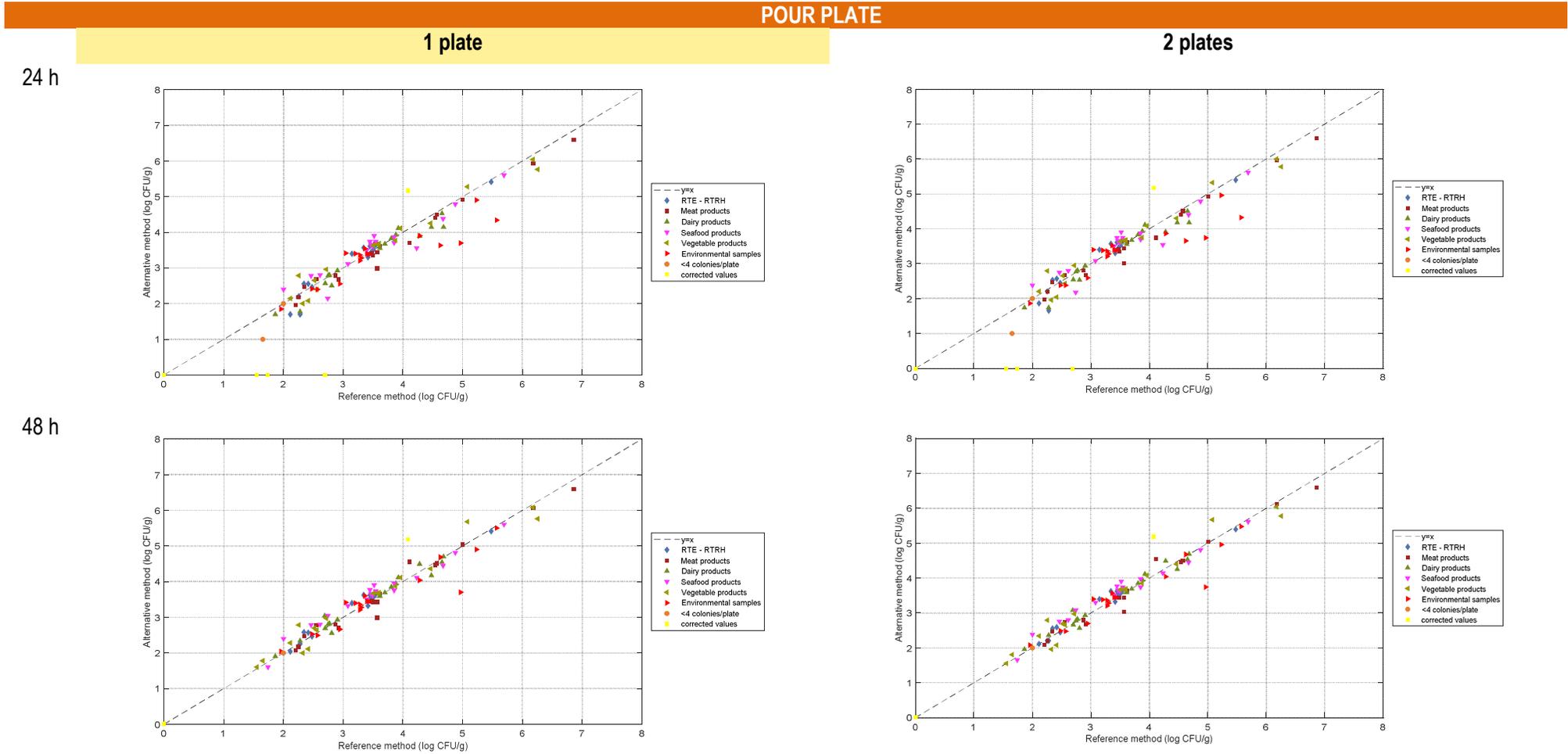
Sample No	Product	ISO	AL Agar				Category	Type
			Pour plate					
			24h		48h			
2 plates	1 plate	2 plates	1 plate					
1	Calf ground meat	<1.00	<1.00	<1.00	<1.00	<1.00	2	a
2	Hamburger	<1.00	<1.00	<1.00	<1.00	<1.00	2	b
3	Chicken meat with pasta and vegetables	<1.00	<1.00	<1.00	<1.00	<1.00	2	b
4	Foie gras	<1.00	<1.00	<1.00	<1.00	<1.00	2	b
5	Roasted pork	<1.00	<1.00	<1.00	<1.00	<1.00	2	b
6	Ham	<1.00	<1.00	<1.00	<1.00	<1.00	2	c
37	Half-salt butter	4.08	>4.18	>4.18	>4.18	>4.18	3	b
8	Whipped cream	2.69	<1.00	<1.00			3	c
9	Salmon with sauce	1.74	<1.00	<1.00			4	c
10	Stuffed calamari	<1.00	<1.00	<1.00	<1.00	<1.00	4	c
23	Fish terrine	2.00*	2.00*	2.0*	2.00*	2.00*	4	c
60	Salad	1.56	<1.00	<1.00			5	a
11	Mixed salads	<1.00	<1.00	<1.00	<1.00	<1.00	5	b
12	Mixed vegetables	<1.00	<1.00	<1.00	<1.00	<1.00	5	b
55	Mixed vegetables	1.65	1.00*	1.00*			5	b

3.1.1.4 *Statistical interpretation*

The obtained data were analyzed using the scatter plot. The graphs are provided with the line of identity ($y = x$).

The data plotted for each individual category are given in **Appendix 5** and for all the products in **Figure 1**.

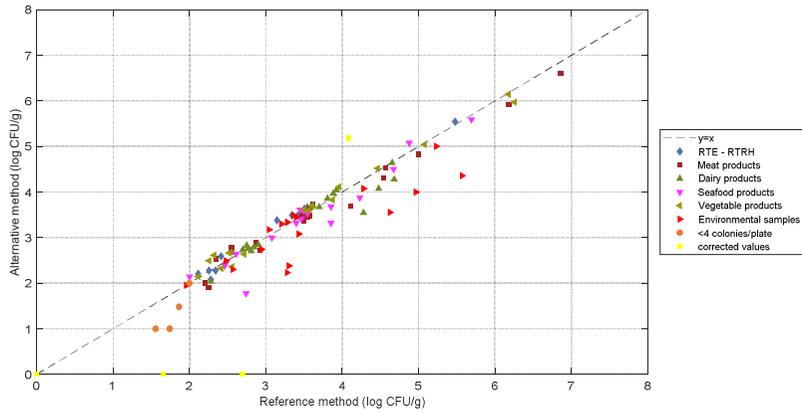
Figure 1 - Data plotted for **all the products**



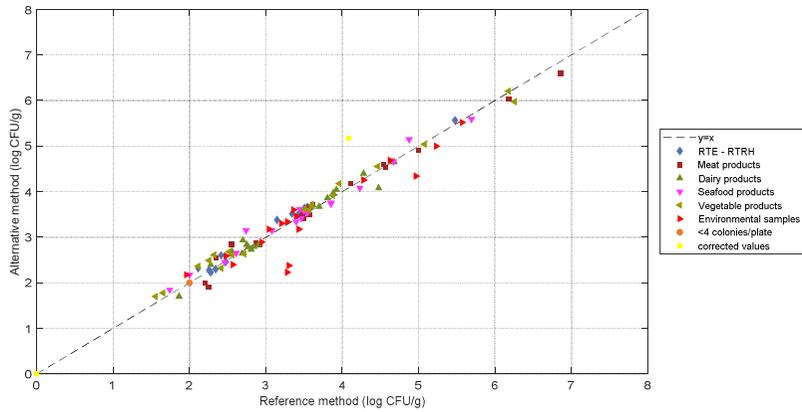
SPREADING

1 plate

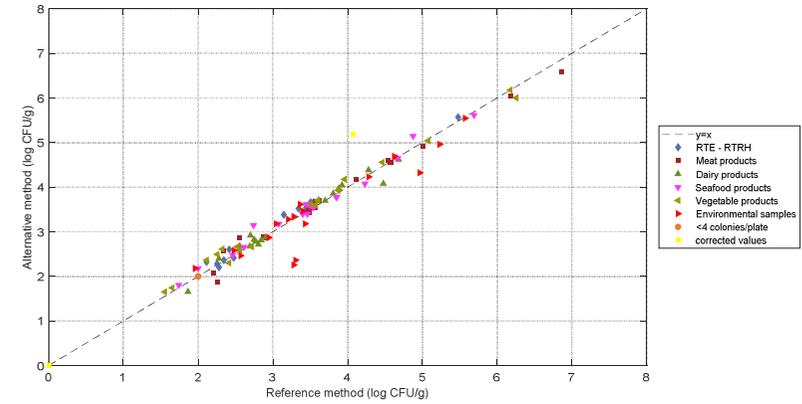
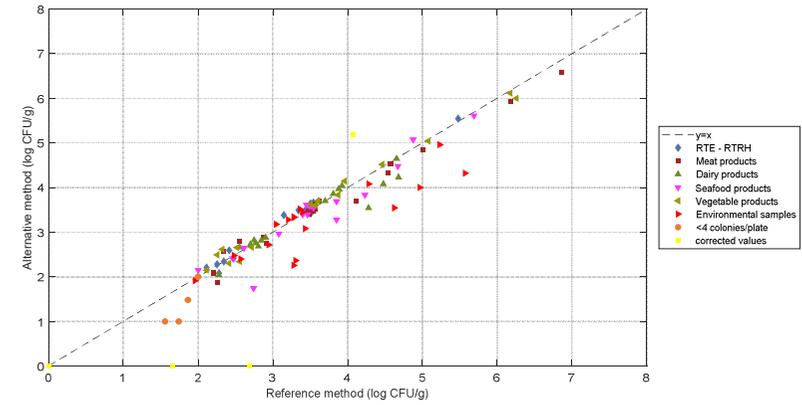
24 h



48 h



2 plates



The calculated values for Average difference and Standard deviation differences per category are provided in Table 5.

Table 5 - Calculated values

	Category	n		Average difference (bias)		Standard deviation of differences (SD)		95% lower limit		95% upper limit		
		2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	
Spreading	24h	1	16	16	0.05	0.05	0.11	0.11	-0.19	-0.19	0.29	0.29
		2	18	18	-0.09	-0.10	0.18	0.18	-0.49	-0.49	0.31	0.29
		3	17	17	-0.09	-0.09	0.24	0.23	-0.60	-0.59	0.43	0.42
		4	17	17	-0.11	-0.11	0.30	0.29	-0.77	-0.74	0.55	0.52
		5	16	16	0.03	0.02	0.15	0.15	-0.31	-0.31	0.36	0.35
		6	17	17	-0.36	-0.35	0.49	0.48	-1.42	-1.41	0.71	0.70
	All categories	101	101	-0.10	-0.10	0.30	0.29	-0.70	-0.69	0.50	0.49	
	48h	1	16	16	0.09	0.09	0.09	0.09	-0.12	-0.10	0.29	0.28
		2	18	18	-0.02	-0.03	0.16	0.16	-0.37	-0.37	0.33	0.31
		3	19	19	0.01	0.01	0.14	0.14	-0.29	-0.29	0.31	0.31
		4	18	18	0.05	0.04	0.14	0.14	-0.25	-0.27	0.35	0.36
		5	18	18	0.07	0.08	0.14	0.14	-0.22	-0.23	0.37	0.38
6		17	17	-0.14	-0.14	0.38	0.38	-0.97	-0.97	0.69	0.69	
All categories	106	106	0.01	0.01	0.21	0.21	-0.40	-0.40	0.42	0.42		
Pour plate	24h	1	16	16	0.00	0.00	0.22	0.23	-0.47	-0.50	0.48	0.49
		2	18	18	-0.13	-0.13	0.18	0.19	-0.51	-0.54	0.26	0.27
		3	16	16	-0.13	-0.14	0.21	0.21	-0.60	-0.61	0.33	0.33
		4	17	17	0.02	0.02	0.31	0.31	-0.65	-0.66	0.68	0.70
		5	16	16	-0.01	-0.01	0.27	0.26	-0.59	-0.58	0.58	0.56
		6	17	17	-0.25	-0.25	0.47	0.48	-1.28	-1.30	0.78	0.80
	All categories	100	100	-0.08	-0.09	0.30	0.31	-0.68	-0.70	0.52	0.52	
	48h	1	16	16	0.08	0.08	0.12	0.12	-0.19	-0.19	0.34	0.34
		2	18	18	-0.04	-0.04	0.20	0.21	-0.48	-0.51	0.40	0.42
		3	17	17	0.03	0.02	0.15	0.15	-0.30	-0.31	0.36	0.36
		4	18	18	0.12	0.12	0.19	0.20	-0.29	-0.31	0.54	0.55
		5	18	18	0.06	0.07	0.28	0.27	-0.54	-0.52	0.66	0.65
6		17	17	-0.07	-0.07	0.34	0.36	-0.81	-0.85	0.67	0.71	
All categories	104	104	0.03	0.03	0.23	0.24	-0.43	-0.44	0.49	0.50		

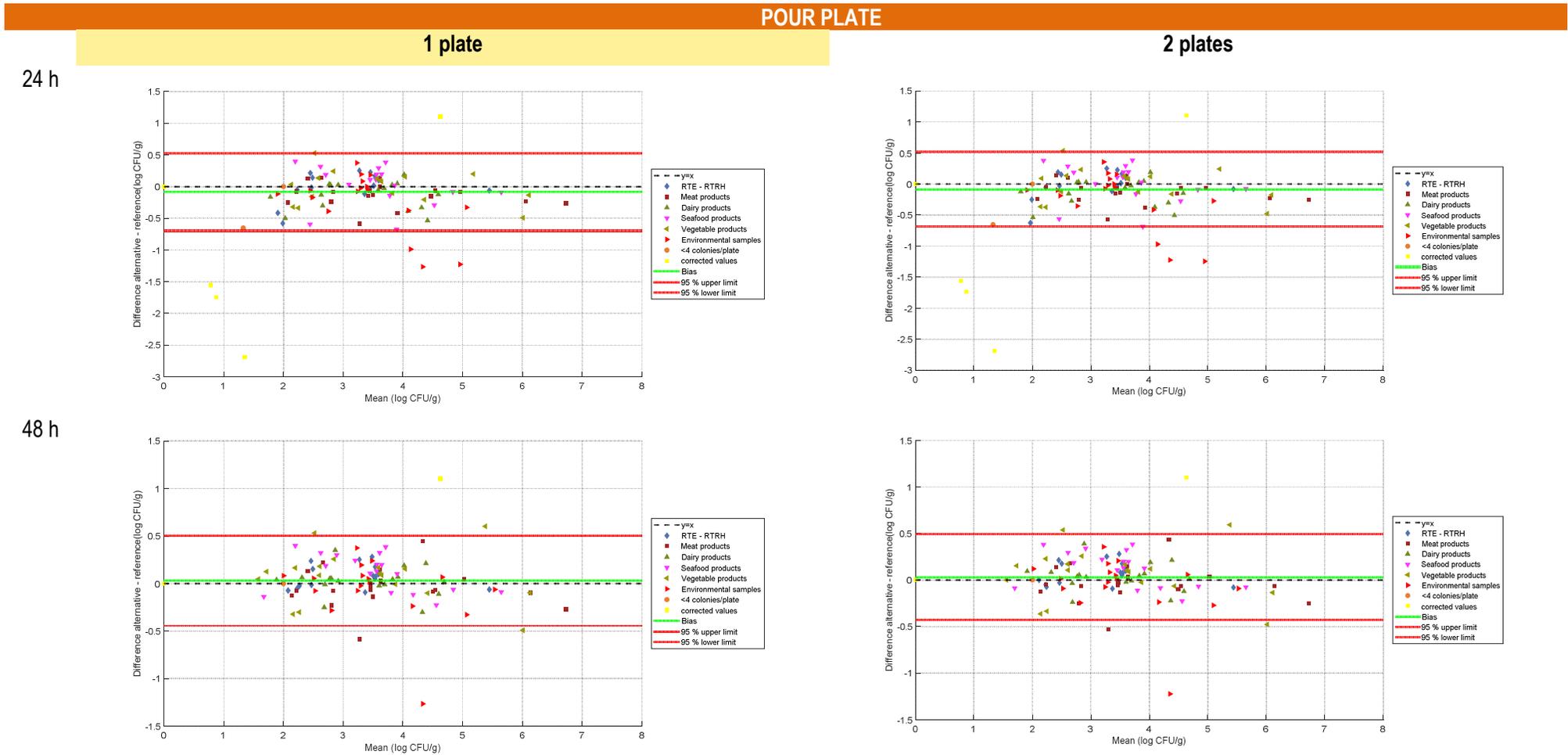
\bar{D} : Average difference

SD: Standard deviation of differences

The average differences (bias) between the alternative method and the reference method are closed to 0 and varies depending on the tested protocol from -0.10 log₁₀ (Spreading 24 h) to 0.03 log₁₀ (Pour plate 48 h). The average difference values are identical between both interpretations (using one or two plates) for spreading method and pour plate method 48h and are similar for pour plate method 24h (only -0.01 log₁₀ difference).

The Bland-Altman difference plots for each individual category are given in **Appendix 6** and for all the samples is given Figure 2.

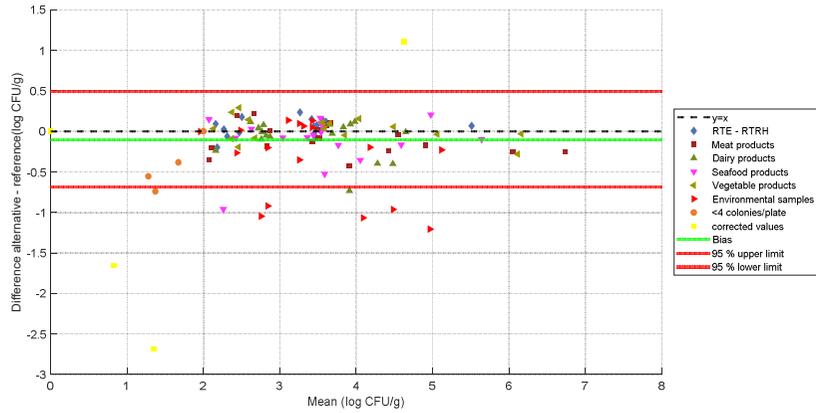
Figure 2 – Bland-Altman difference plot for all the samples



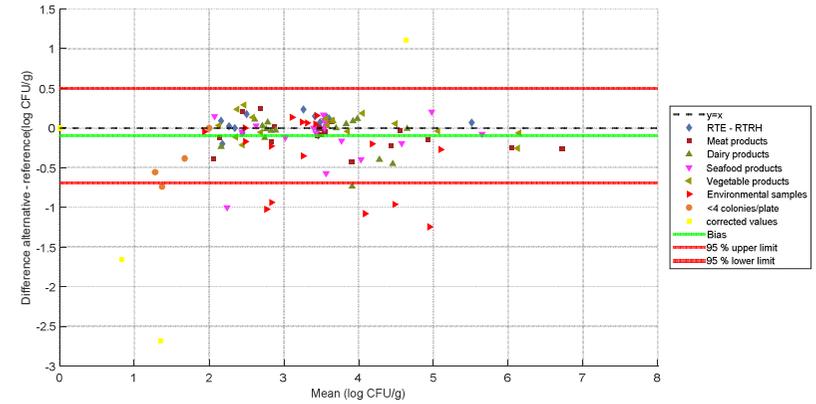
SPREADING

24 h

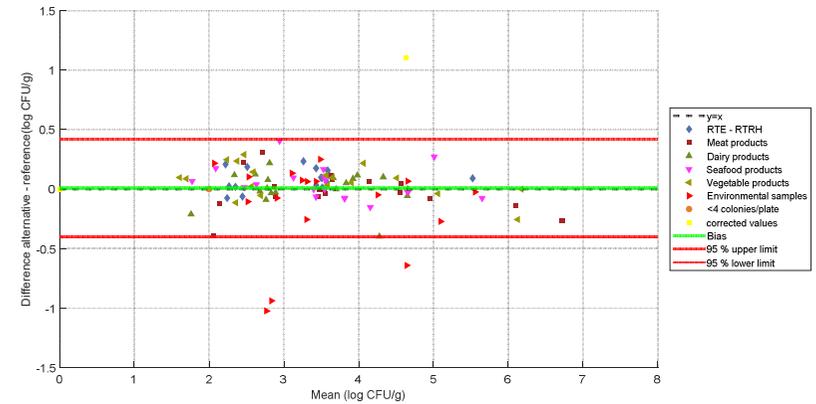
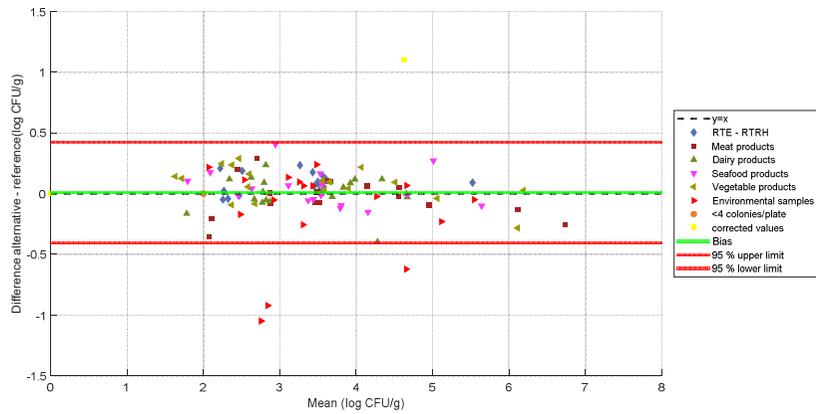
1 plate



2 plates



48 h



Samples for which the difference between the result observed with the reference and the alternative methods is above or lower than the limits are listed in Table 6.

Table 6 - Analysis of the data out of the confidence limits

Values in **green**: differences in favour of the alternative method

Values in **red**: differences in favour of the reference method

UCL: Upper confidence limit

LCL: Lower confidence limit

Category																							
1	Ready-to-eat, ready-to-reheat			2	Meat products			3	Dairy products			4	Seafood products			5	Vegetable products			6	Production environmental samples		

Spreading - 24h															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable results by both methods	3	c	7	Goat's milk cheese	4.28	3.54	3.54	/	/	3.91	3.91	-0.73	-0.73	-0.70/ 0.50	-0.69/ 0.49
	4	a	8	Fish fillet	2.74	1.74	1.78	/	/	2.24	2.26	-1.00	-0.96		
	6	a	10	Process water	5.57	4.32	4.36	/	/	4.95	4.96	-1.25	-1.21		
	6	a	50	Nursery Rinse water	3.30	2.36	2.38	/	/	2.83	2.84	-0.94	-0.92		
	6	a	51	Potato rinse water without skin	3.28	2.26	2.23	/	/	2.77	2.75	-1.02	-1.05		
	6	b	58	Scraps from delicatessen retail outlet	4.96	4.00	4.00	/	/	4.48	4.48	-0.96	-0.96		
< 4 CFU/plate	6	c	11	Dirty knife surface	4.62	3.54	3.56	/	/	4.08	4.09	-1.08	-1.07		
< or > limit of quantification	4	c	9	Salmon with sauce	1.74	1.00	1.00	/	/	1.37	1.37	-0.74	-0.74		
< or > limit of quantification	3	b	37	Half-salt butter	4.08	5.18	5.18	4.18	4.18	4.63	4.63	1.10	1.10		
	3	c	8	Whipped cream	2.69	0.00	0.00	1.00	1.00	1.35	1.35	-2.69	-2.69		
	5	b	55	Surface Knife sample	1.65	0.00	0.00	1.00	1.00	0.83	0.83	-1.65	-1.65		

Spreading - 48h															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable results by both methods	6	a	50	Nursery Rinse water	3.30	2.36	2.38	/	/	2.83	2.84	-0.94	-0.92	-0.40/ 0.42	-0.40/ 0.42
	6	a	51	Potato rinse water without skin	3.28	2.26	2.23	/	/	2.77	2.75	-1.02	-1.05		
	6	b	58	Scraps from delicatessen retail outlet	4.96	4.32	4.34	/	/	4.64	4.65	-0.64	-0.62		
< or > limit of quantification	3	b	37	Half-salt butter	4.08	5.18	5.18	4.18	4.18	4.63	4.63	1.10	1.10		

Pour plate - 24h															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable results by both methods	4	c	50	Hoki fillet with sauce	4.23	3.54	3.56	/	/	3.89	3.90	-0.69	-0.67	-0.68/ 0.52	-0.70/ 0.52
	5	a	43	Cucumber	2.26	2.79	2.79	/	/	2.52	2.52	0.54	0.53		
	6	a	10	Process water	5.57	4.32	4.34	/	/	4.95	4.96	-1.25	-1.23		
	6	b	58	Scraps from delicatessen retail outlet	4.96	3.74	3.70	/	/	4.35	4.33	-1.22	-1.26		
	6	c	11	Dirty knife surface	4.62	3.65	3.63	/	/	4.14	4.13	-0.97	-0.99		
< or > limit of quantification	3	b	37	Half-salt butter	4.08	5.18	5.18	4.18	4.18	4.63	4.63	1.10	1.10		
	3	c	8	Whipped cream	2.69	0.00	0.00	1.00	1.00	1.35	1.35	-2.69	-2.69		
	4	c	9	Salmon with sauce	1.74	0.00	0.00	1.00	1.00	0.87	0.87	-1.74	-1.74		
	5	a	60	Salad	1.56	0.00	0.00	1.00	1.00	0.78	0.78	-1.56	-1.56		

Pour plate - 48h															
Classification of the data	Category	Type	N° Sample	Product	Reference method	Alternative method		Values before correction (Reference or/and alternative method)		Mean		Difference		LCL/UCL	
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable results by both methods	2	b	46	Hamburger	3.57	3.04	2.99	/	/	3.30	3.28	-0.53	-0.58	-0.43/ 0.49	-0.44/ 0.50
	5	a	4	Peas	5.08	5.67	5.68	/	/	5.38	5.38	0.59	0.60		
	5	a	43	Cucumber	2.26	2.79	2.79	/	/	2.52	2.52	0.54	0.53		
	5	b	38	Frozen French fries	6.26	5.78	5.76	/	/	6.02	6.01	-0.48	-0.49		
	6	b	58	Scraps from delicatessen retail outlet	4.96	3.74	3.70	/	/	4.35	4.33	-1.22	-1.26		
< or > limit of quantification	3	b	37	Half-salt butter	4.08	5.18	5.18	4.18	4.18	4.63	4.63	1.10	1.10		

3.1.1.5 Discordant results

The samples are classified in three categories (See Table 7).

Table 7 - Classification of the samples

		Number of samples							
		Spreading				Pour plate			
		24h		48h		24h		48h	
		2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Interpretable results by both methods	< LCL	7	7	3	3	4	3	3	3
	> UCL	0	0	0	0	1	1	2	2
	Total	7	7	3	3	5	4	5	5
<4 CFU/plate	< LCL	1	1	0	0	0	0	0	0
	> UCL	0	0	0	0	0	0	0	0
	Total	1	1	0	0	0	0	0	0
< or > the quantification limit	< LCL	2	2	0	0	3	3	0	0
	> UCL	1	1	1	1	1	1	1	1
	Total	3	3	1	1	4	4	1	1
Total < LCL		10	10	3	3	7	6	3	3
Total >UCL		1	1	1	1	2	2	3	3
TOTAL		11	11	4	4	9	8	6	6

For both interpretations, a higher proportion of samples were found to be outside the acceptable limits after 24 h of incubation. The number of samples below the limit of agreement decreases when the incubation time increases for both inoculation procedures.

For samples giving interpretable results by both methods and for both inoculation procedures (spreading and pour plate), the number of samples below the LCL (with a higher enumeration with the ISO method) is higher.

For pour plate method at 24 h, one less sample are outside the limit of agreement for single plate interpretation (n°50, type 4c) compared to two plates interpretation. This is related to slightly wider confidence limits for the single-plate interpretation (-0.70/0.52 for single plate interpretation and -0.68/0.52 for two plates interpretation).

3.1.1.6 Conclusion

The relative trueness study of the alternative method is satisfying. The alternative method is reliable when compared to the reference method for both incubation times and inoculation protocols.

3.1.2 Accuracy profile study

The accuracy profile is a graphical representation of the capacity of measurement of the quantitative method, obtained by combining acceptability intervals and β -expectation tolerance intervals, both reported to different levels of the reference value.

3.1.2.1 Matrices

Six matrices were tested with three contamination levels and five test portions per level. The tested categories, types, matrix and inoculated strains are provided in Table 8.

Table 8 - Categories, types and matrices

Category		Matrix	Code	Strain	Origin of the strain	Contamination level CFU/25 g
1	RTE-RTHE	Mixed salad	LIS.4.46	<i>Listeria monocytogenes</i> 3a	Goat cheese sandwich	100 500-1000 3000
2	Meat products	Chicken Rillettes	LIS.4.33	<i>Listeria monocytogenes</i> 1/2c	Ground beef	
3	Dairy products	Raw milk	LIS.4.32	<i>Listeria monocytogenes</i> 1/2b	Raw milk	
4	Seafood products	Salmon terrine	LIS.4.47	<i>Listeria monocytogenes</i> 4b	Salmon fillet	
5	Vegetal products	Grated carrots	LIS.4.10	<i>Listeria monocytogenes</i> 1/2a	Salad	
6	Environmental samples	Process water	LIS.4.16	<i>Listeria monocytogenes</i> 1/2a	Surface control of sewer	

3.1.2.2 Calculation and interpretation

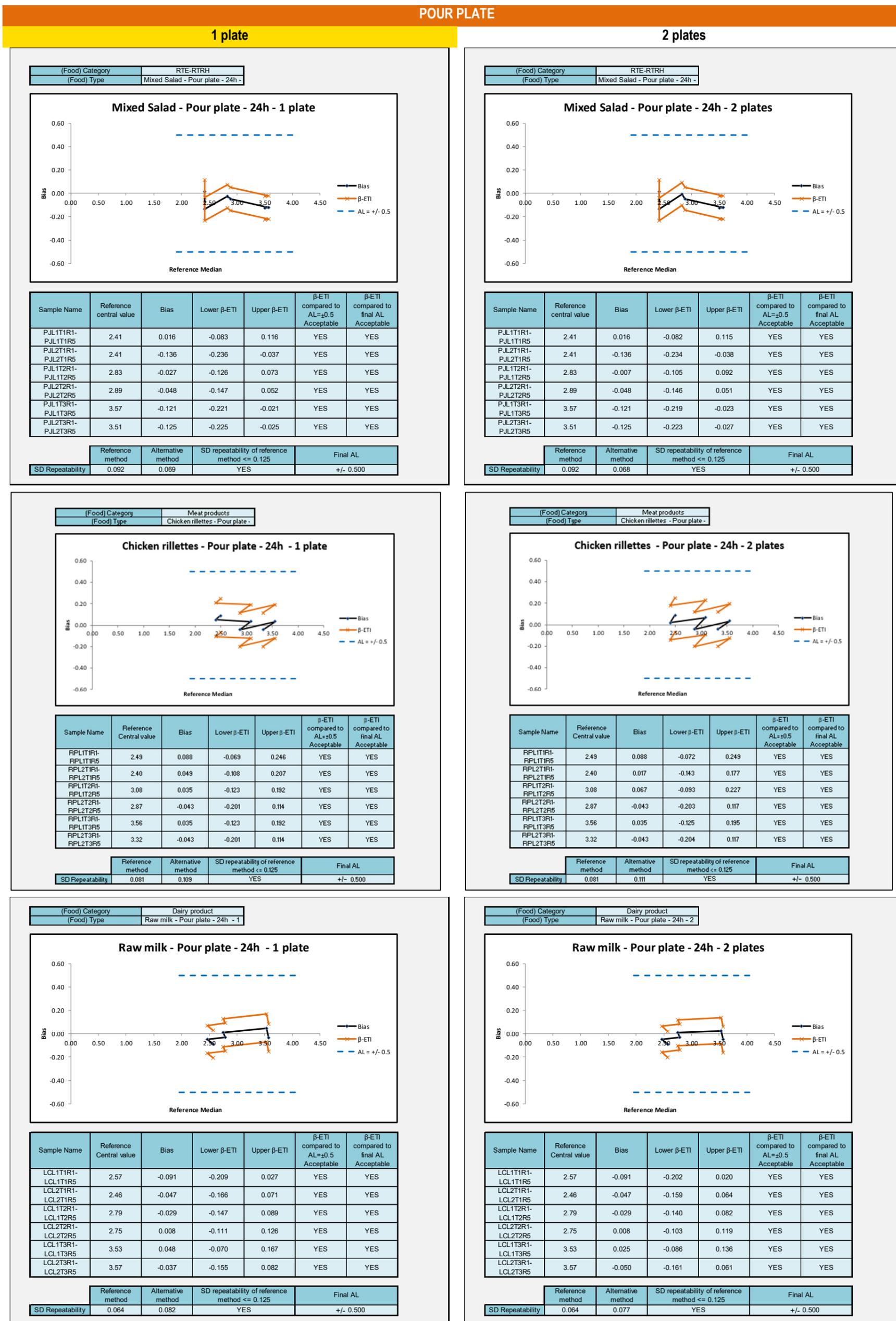
The raw data are provided in **Appendix 7**. The summary tables (in log CFU/g) and calculations are provided in **Appendix 8**. The statistical results and the accuracy profiles are provided in Figure 3.

The calculations were done using the AP Calculation Tool MCS (Clause 6-1-3-3 calculation and interpretation of accuracy profile study) ver 31-07-2018 available on <http://standards.iso.org/iso/16140>.

For both interpretations, the lower and upper β .ETI are within the acceptability limits for all the matrix/strain pairs tested for all inoculation protocol (Spreading and Pour plate). The acceptability limits are fixed at + 0.5 log₁₀ and - 0.5 log₁₀ for all the matrices tested.

The SD repeatability of the reference method is always below to 0.250.

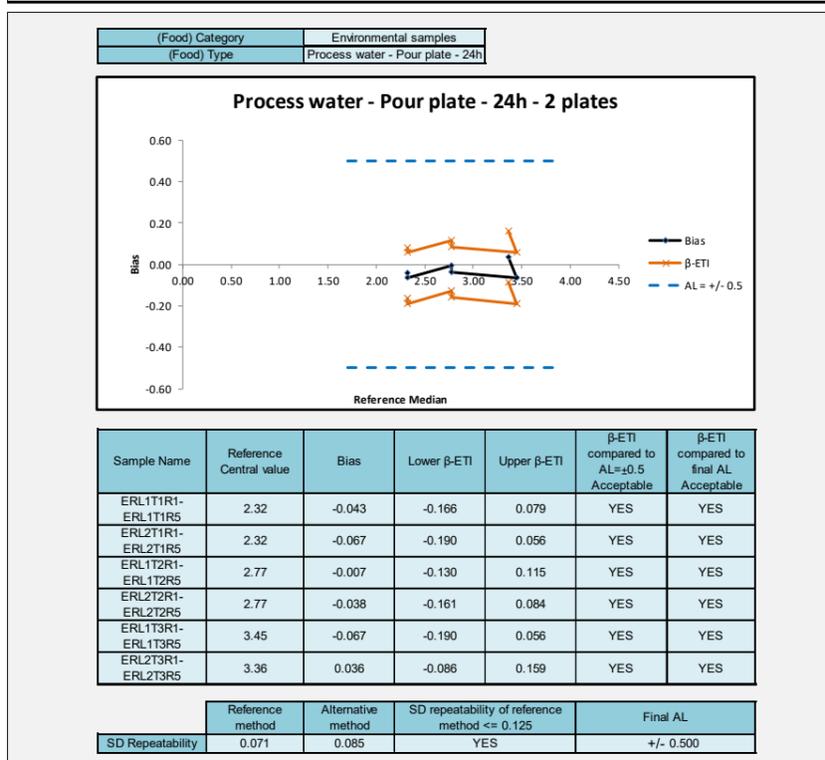
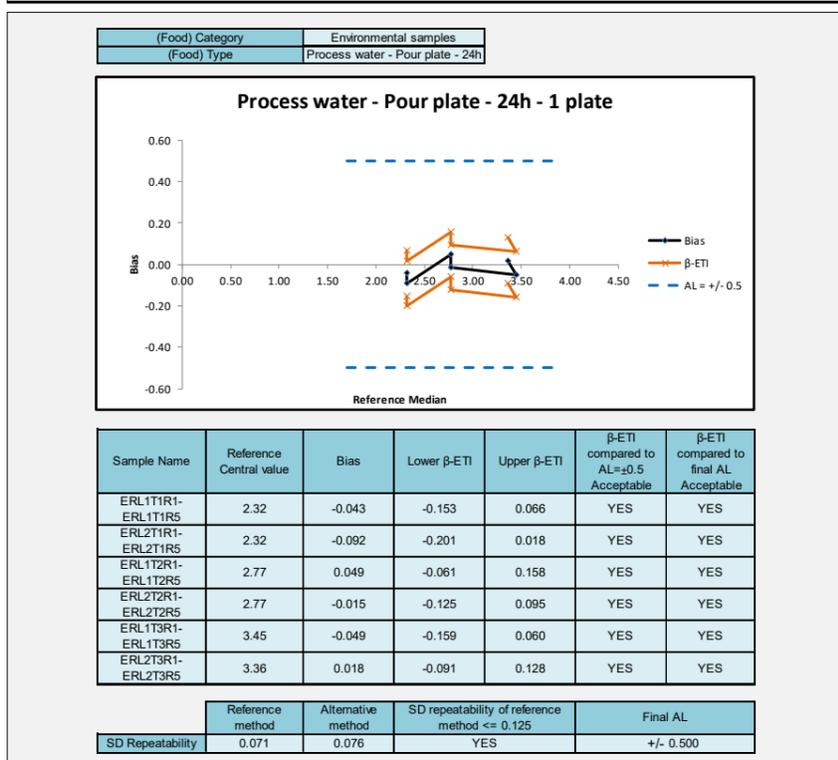
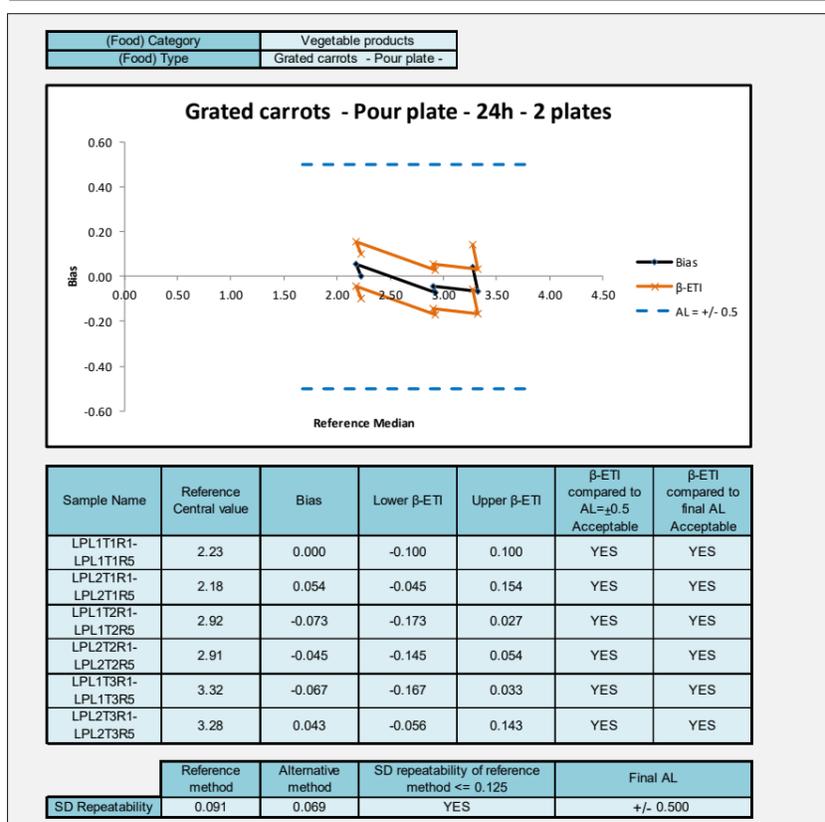
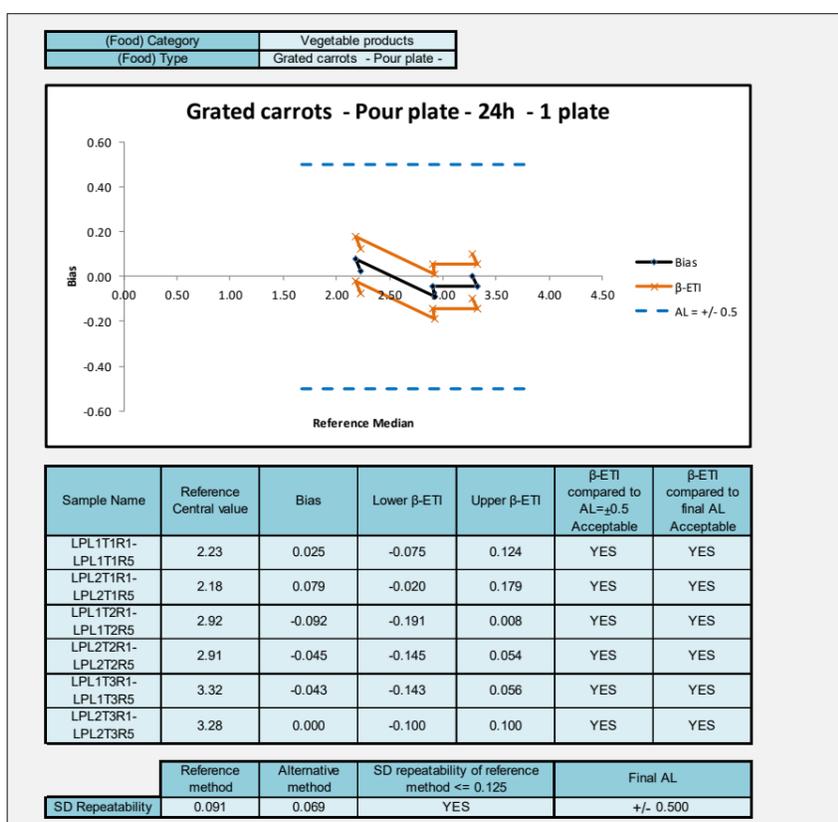
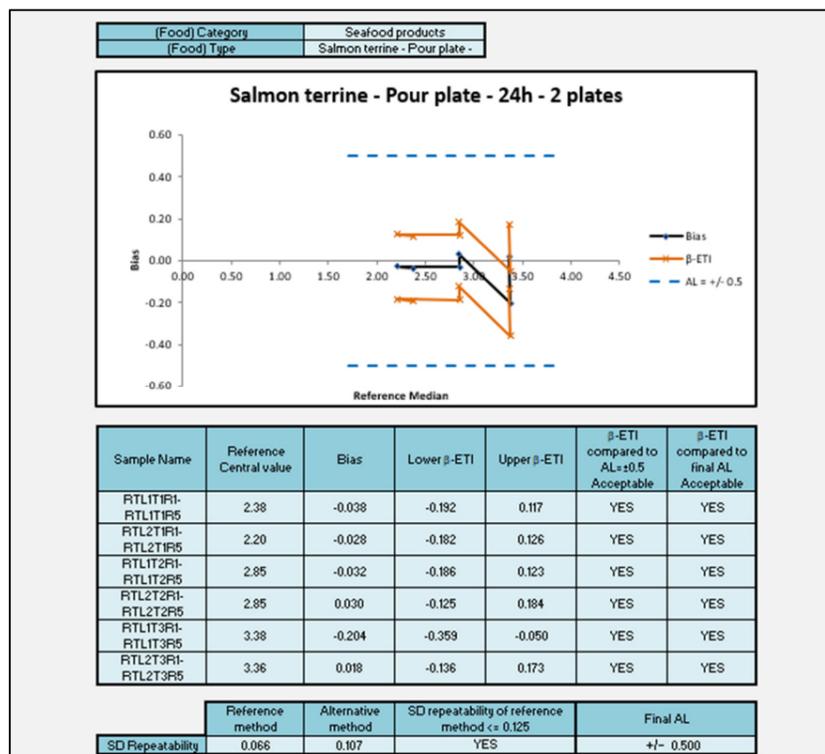
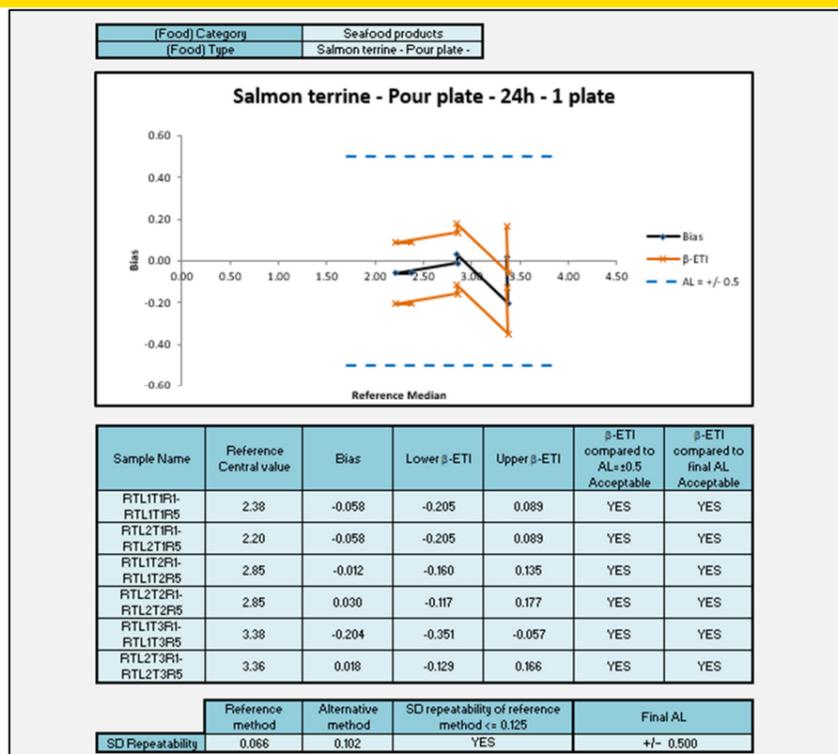
Figure 3 – Accuracy profile



POUR PLATE

1 plate

2 plates

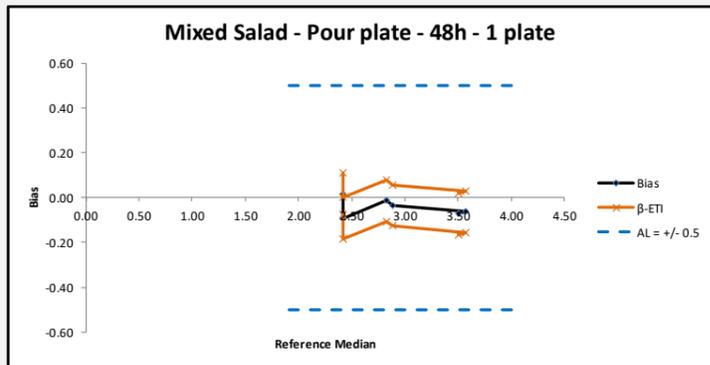


POUR PLATE

1 plate

2 plates

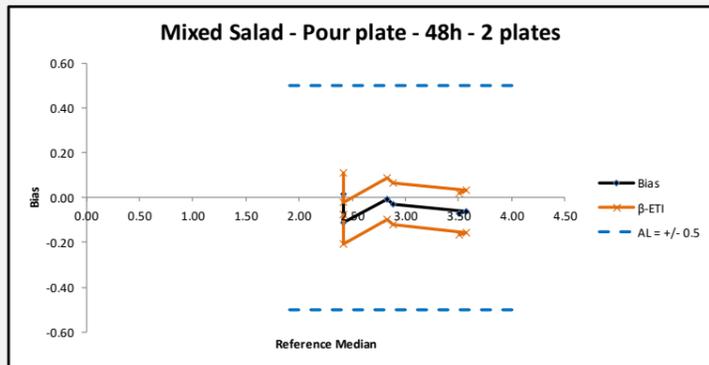
(Food) Category	RTE-RTRH
(Food) Type	Mixed Salad - Pour plate - 48h -



Sample Name	Reference central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL \pm 0.5 Acceptable	β -ETI compared to final AL Acceptable
PJL1T1R1-PJL1T1R5	2.41	0.016	-0.076	0.109	YES	YES
PJL2T1R1-PJL2T1R5	2.41	-0.093	-0.185	0.000	YES	YES
PJL1T2R1-PJL1T2R5	2.83	-0.013	-0.106	0.079	YES	YES
PJL2T2R1-PJL2T2R5	2.89	-0.035	-0.128	0.057	YES	YES
PJL1T3R1-PJL1T3R5	3.57	-0.063	-0.155	0.029	YES	YES
PJL2T3R1-PJL2T3R5	3.51	-0.074	-0.166	0.019	YES	YES

	Reference method	Alternative method	SD repeatability of reference method \leq 0.125	Final AL
SD Repeatability	0.092	0.064	YES	+/- 0.500

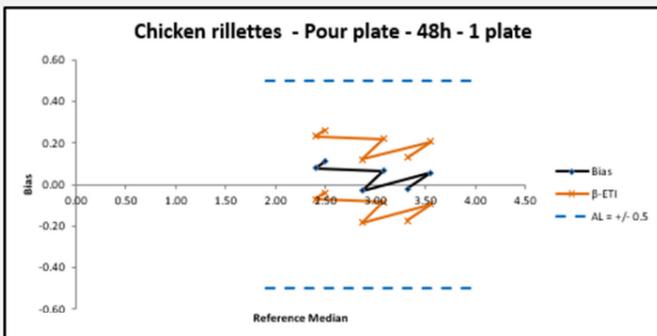
(Food) Category	RTE-RTRH
(Food) Type	Mixed Salad - Pour plate - 48h -



Sample Name	Reference central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL \pm 0.5 Acceptable	β -ETI compared to final AL Acceptable
PJL1T1R1-PJL1T1R5	2.41	0.016	-0.077	0.110	YES	YES
PJL2T1R1-PJL2T1R5	2.41	-0.114	-0.208	-0.020	YES	YES
PJL1T2R1-PJL1T2R5	2.83	-0.007	-0.100	0.087	YES	YES
PJL2T2R1-PJL2T2R5	2.89	-0.029	-0.123	0.065	YES	YES
PJL1T3R1-PJL1T3R5	3.57	-0.063	-0.157	0.031	YES	YES
PJL2T3R1-PJL2T3R5	3.51	-0.074	-0.168	0.020	YES	YES

	Reference method	Alternative method	SD repeatability of reference method \leq 0.125	Final AL
SD Repeatability	0.092	0.065	YES	+/- 0.500

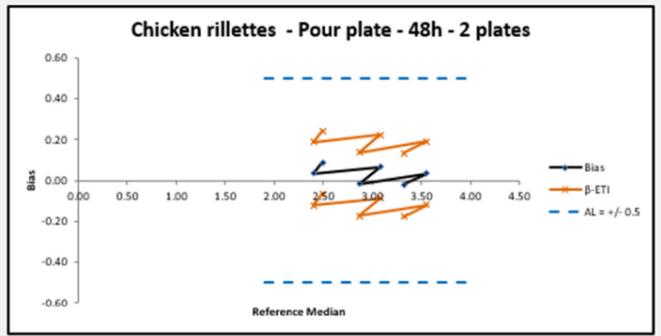
(Food) Category	Meat products
(Food) Type	Chicken rilletes - Pour plate -



Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL \pm 0.5 Acceptable	β -ETI compared to final AL Acceptable
RPL1T1R1-RPL1T1R5	2.49	0.111	-0.041	0.262	YES	YES
RPL2T1R1-RPL2T1R5	2.40	0.079	-0.072	0.231	YES	YES
RPL1T2R1-RPL1T2R5	3.08	0.067	-0.085	0.219	YES	YES
RPL2T2R1-RPL2T2R5	2.87	-0.030	-0.182	0.121	YES	YES
RPL1T3R1-RPL1T3R5	3.56	0.056	-0.095	0.208	YES	YES
RPL2T3R1-RPL2T3R5	3.32	-0.021	-0.173	0.130	YES	YES

	Reference method	Alternative method	SD repeatability of reference method \leq 0.125	Final AL
SD Repeatability	0.081	0.105	YES	+/- 0.500

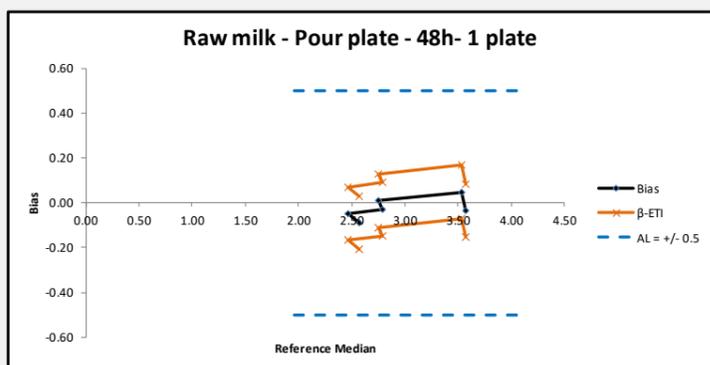
(Food) Category	Meat products
(Food) Type	Chicken rilletes - Pour plate -



Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL \pm 0.5 Acceptable	β -ETI compared to final AL Acceptable
RPL1T1R1-RPL1T1R5	2.49	0.088	-0.066	0.243	YES	YES
RPL2T1R1-RPL2T1R5	2.40	0.033	-0.121	0.188	YES	YES
RPL1T2R1-RPL1T2R5	3.08	0.067	-0.088	0.221	YES	YES
RPL2T2R1-RPL2T2R5	2.87	-0.018	-0.172	0.136	YES	YES
RPL1T3R1-RPL1T3R5	3.56	0.035	-0.120	0.189	YES	YES
RPL2T3R1-RPL2T3R5	3.32	-0.021	-0.176	0.133	YES	YES

	Reference method	Alternative method	SD repeatability of reference method \leq 0.125	Final AL
SD Repeatability	0.081	0.107	YES	+/- 0.500

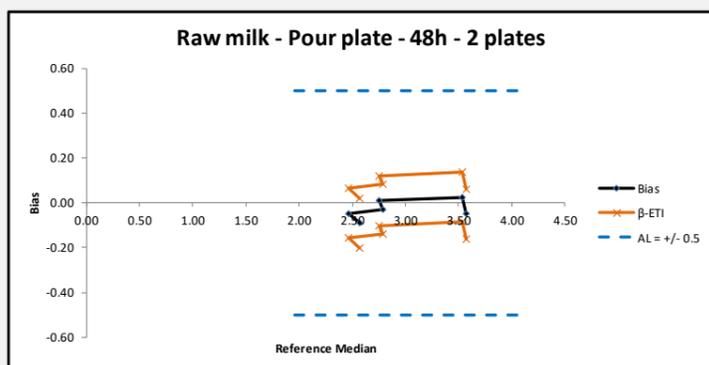
(Food) Category	Dairy product
(Food) Type	Raw milk - Pour plate - 48h - 1



Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL \pm 0.5 Acceptable	β -ETI compared to final AL Acceptable
LCL1T1R1-LCL1T1R5	2.57	-0.091	-0.209	0.027	YES	YES
LCL2T1R1-LCL2T1R5	2.46	-0.047	-0.166	0.071	YES	YES
LCL1T2R1-LCL1T2R5	2.79	-0.029	-0.147	0.089	YES	YES
LCL2T2R1-LCL2T2R5	2.75	0.008	-0.111	0.126	YES	YES
LCL1T3R1-LCL1T3R5	3.53	0.048	-0.070	0.167	YES	YES
LCL2T3R1-LCL2T3R5	3.57	-0.037	-0.155	0.082	YES	YES

	Reference method	Alternative method	SD repeatability of reference method \leq 0.125	Final AL
SD Repeatability	0.064	0.082	YES	+/- 0.500

(Food) Category	Dairy product
(Food) Type	Raw milk - Pour plate - 48h - 2



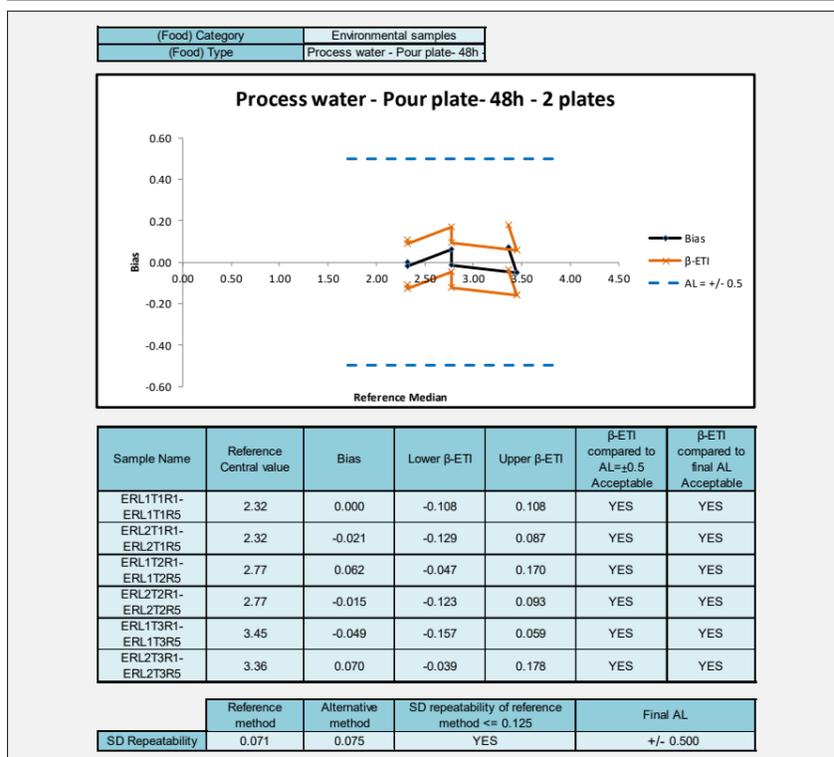
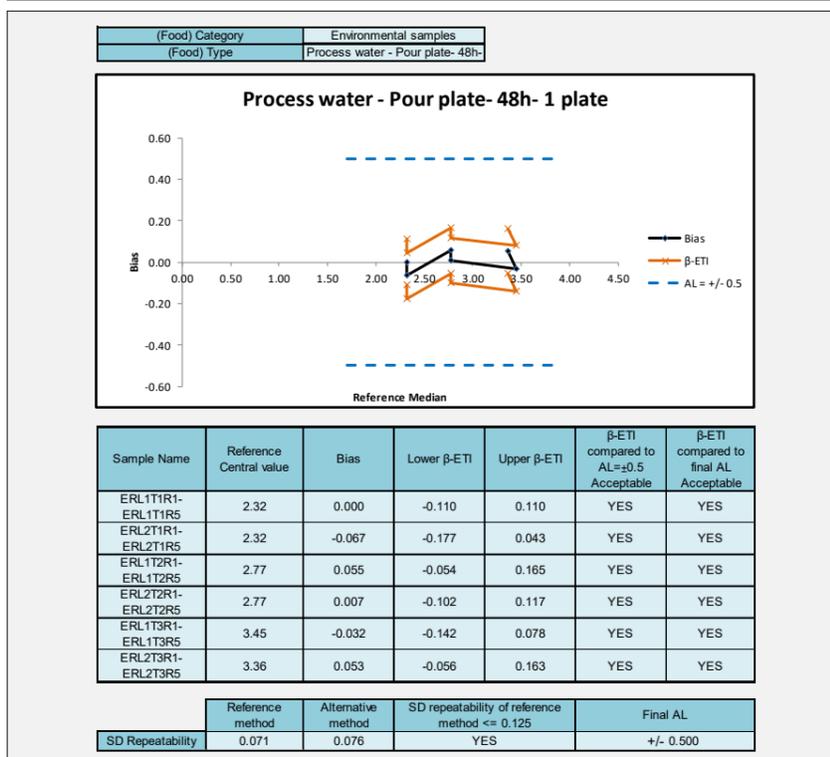
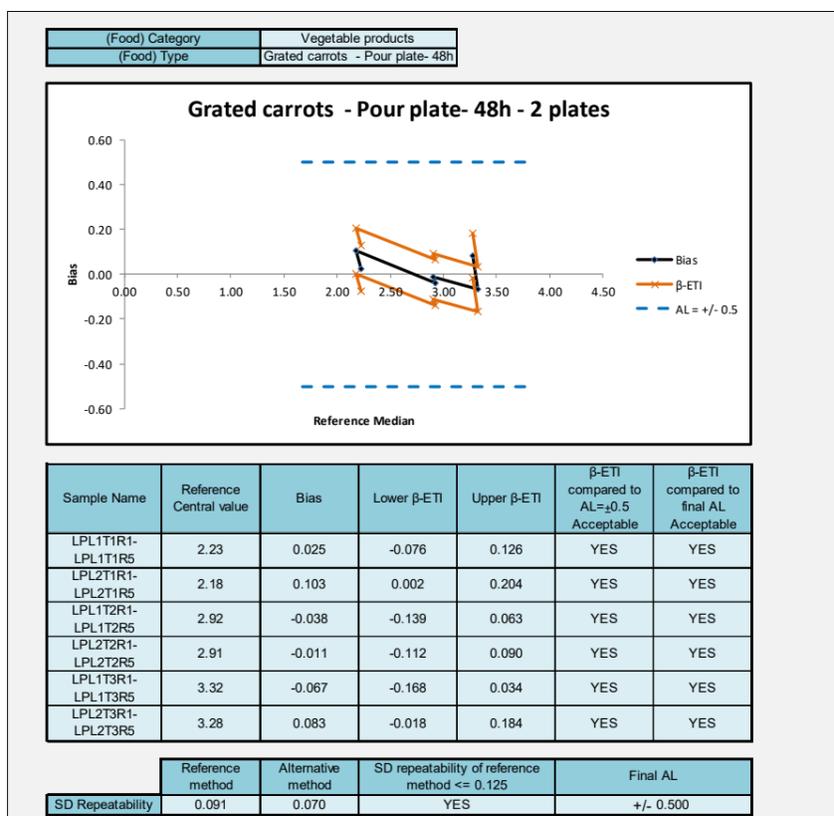
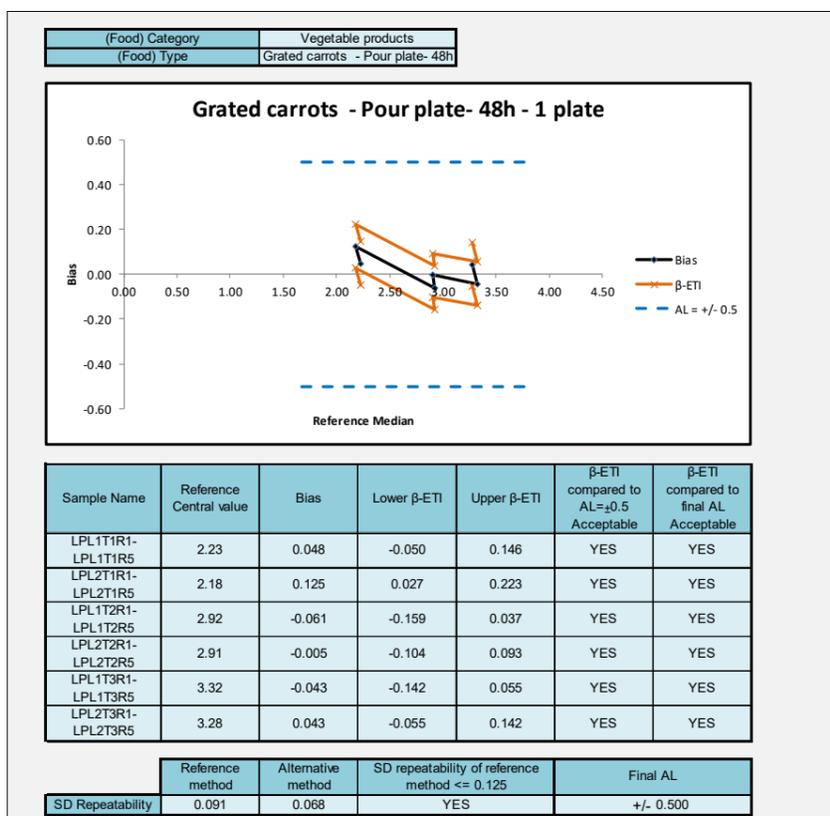
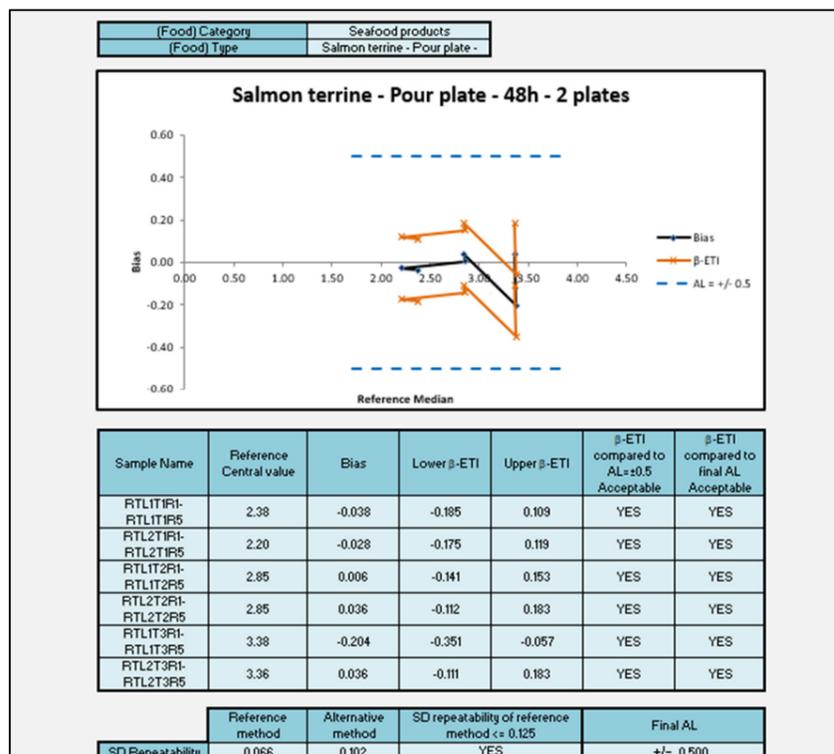
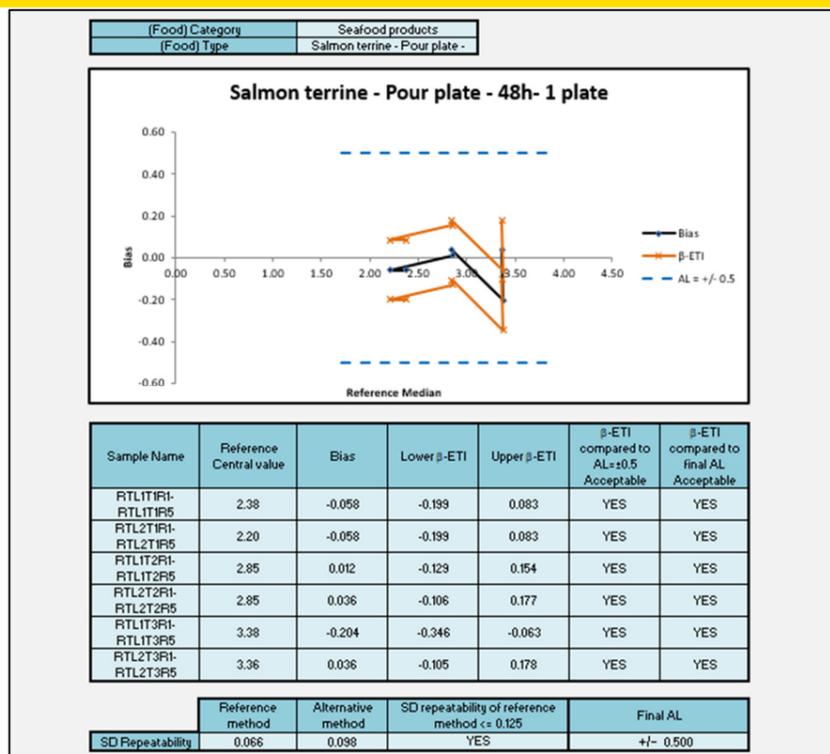
Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL \pm 0.5 Acceptable	β -ETI compared to final AL Acceptable
LCL1T1R1-LCL1T1R5	2.57	-0.091	-0.202	0.020	YES	YES
LCL2T1R1-LCL2T1R5	2.46	-0.047	-0.159	0.064	YES	YES
LCL1T2R1-LCL1T2R5	2.79	-0.029	-0.140	0.082	YES	YES
LCL2T2R1-LCL2T2R5	2.75	0.008	-0.103	0.119	YES	YES
LCL1T3R1-LCL1T3R5	3.53	0.025	-0.086	0.136	YES	YES
LCL2T3R1-LCL2T3R5	3.57	-0.050	-0.161	0.061	YES	YES

	Reference method	Alternative method	SD repeatability of reference method \leq 0.125	Final AL
SD Repeatability	0.064	0.077	YES	+/- 0.500

POUR PLATE

1 plate

2 plates

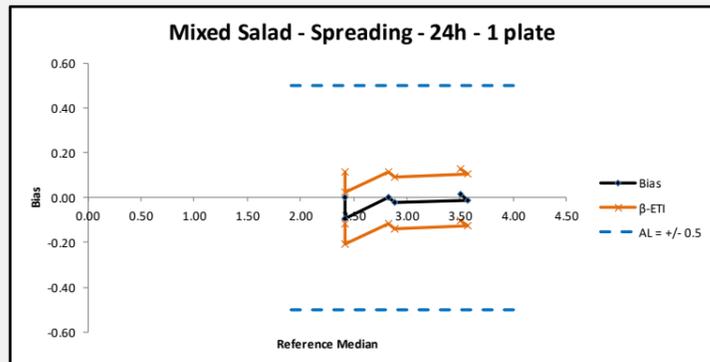


SPREADING

1 plate

2 plates

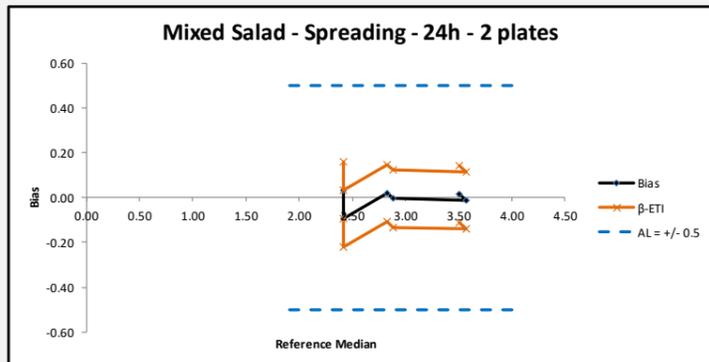
(Food) Category	RTE-RTRH
(Food) Type	Mixed Salad - Spreading - 24h -



Sample Name	Reference central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
PJL1T1R1-PJL1T1R5	2.41	0.000	-0.115	0.115	YES	YES
PJL2T1R1-PJL2T1R5	2.41	-0.093	-0.208	0.023	YES	YES
PJL1T2R1-PJL1T2R5	2.83	0.000	-0.115	0.115	YES	YES
PJL2T2R1-PJL2T2R5	2.89	-0.023	-0.139	0.092	YES	YES
PJL1T3R1-PJL1T3R5	3.57	-0.012	-0.127	0.104	YES	YES
PJL2T3R1-PJL2T3R5	3.51	0.013	-0.102	0.129	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.092	0.080	YES	+/- 0.500

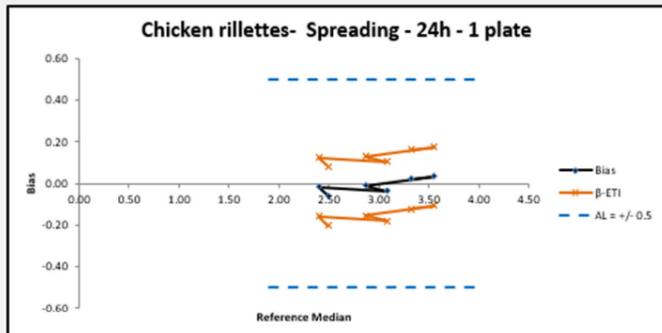
(Food) Category	RTE-RTRH
(Food) Type	Mixed Salad - Spreading - 24h -



Sample Name	Reference central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
PJL1T1R1-PJL1T1R5	2.41	0.032	-0.095	0.159	YES	YES
PJL2T1R1-PJL2T1R5	2.41	-0.093	-0.220	0.034	YES	YES
PJL1T2R1-PJL1T2R5	2.83	0.019	-0.108	0.146	YES	YES
PJL2T2R1-PJL2T2R5	2.89	-0.006	-0.133	0.121	YES	YES
PJL1T3R1-PJL1T3R5	3.57	-0.012	-0.139	0.115	YES	YES
PJL2T3R1-PJL2T3R5	3.51	0.013	-0.114	0.140	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.092	0.088	YES	+/- 0.500

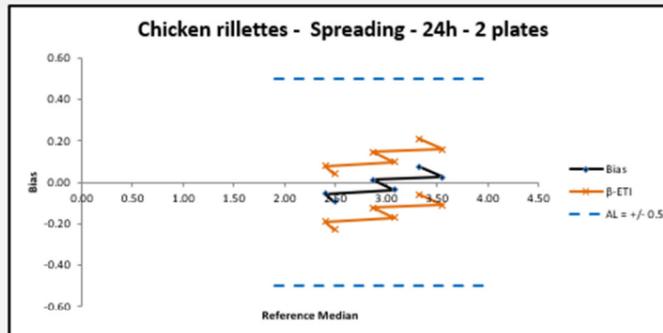
(Food) Category	Meat products
(Food) Type	Chicken rillettes - Spreading -



Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
RPL1T1R1-RPL1T1R5	2.49	-0.060	-0.201	0.081	YES	YES
RPL2T1R1-RPL2T1R5	2.40	-0.018	-0.159	0.124	YES	YES
RPL1T2R1-RPL1T2R5	3.08	-0.038	-0.179	0.104	YES	YES
RPL2T2R1-RPL2T2R5	2.87	-0.012	-0.153	0.130	YES	YES
RPL1T3R1-RPL1T3R5	3.56	0.035	-0.107	0.176	YES	YES
RPL2T3R1-RPL2T3R5	3.32	0.020	-0.121	0.162	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.081	0.098	YES	+/- 0.500

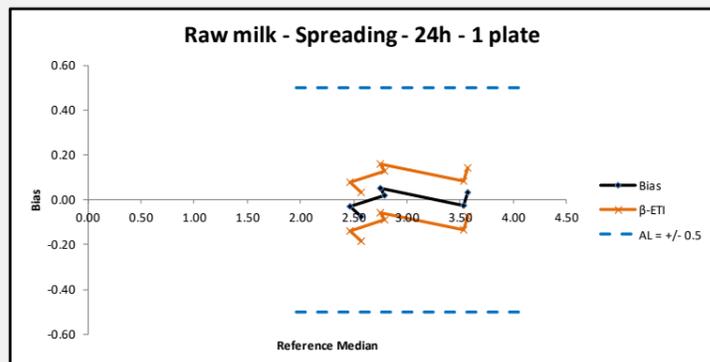
(Food) Category	Meat products
(Food) Type	Chicken rillettes - Spreading -



Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
RPL1T1R1-RPL1T1R5	2.49	-0.093	-0.228	0.041	YES	YES
RPL2T1R1-RPL2T1R5	2.40	-0.056	-0.190	0.079	YES	YES
RPL1T2R1-RPL1T2R5	3.08	-0.038	-0.172	0.096	YES	YES
RPL2T2R1-RPL2T2R5	2.87	0.012	-0.123	0.146	YES	YES
RPL1T3R1-RPL1T3R5	3.56	0.023	-0.111	0.158	YES	YES
RPL2T3R1-RPL2T3R5	3.32	0.076	-0.059	0.210	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.081	0.093	YES	+/- 0.500

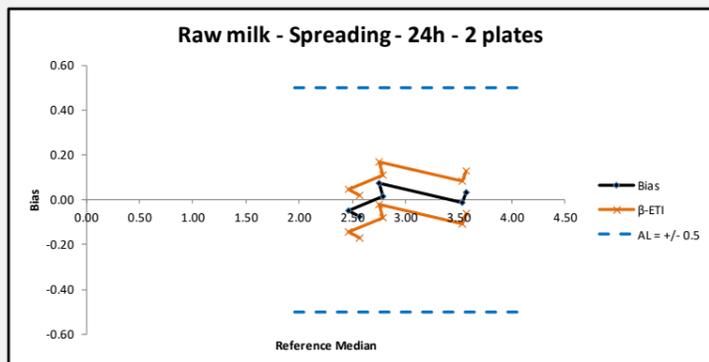
(Food) Category	Dairy product
(Food) Type	Raw milk - Spreading - 24h - 1



Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
LCL1T1R1-LCL1T1R5	2.57	-0.077	-0.185	0.031	YES	YES
LCL2T1R1-LCL2T1R5	2.46	-0.031	-0.139	0.077	YES	YES
LCL1T2R1-LCL1T2R5	2.79	0.021	-0.088	0.129	YES	YES
LCL2T2R1-LCL2T2R5	2.75	0.051	-0.057	0.159	YES	YES
LCL1T3R1-LCL1T3R5	3.53	-0.026	-0.135	0.082	YES	YES
LCL2T3R1-LCL2T3R5	3.57	0.034	-0.074	0.142	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.064	0.075	YES	+/- 0.500

(Food) Category	Dairy product
(Food) Type	Raw milk - Spreading - 24h - 2



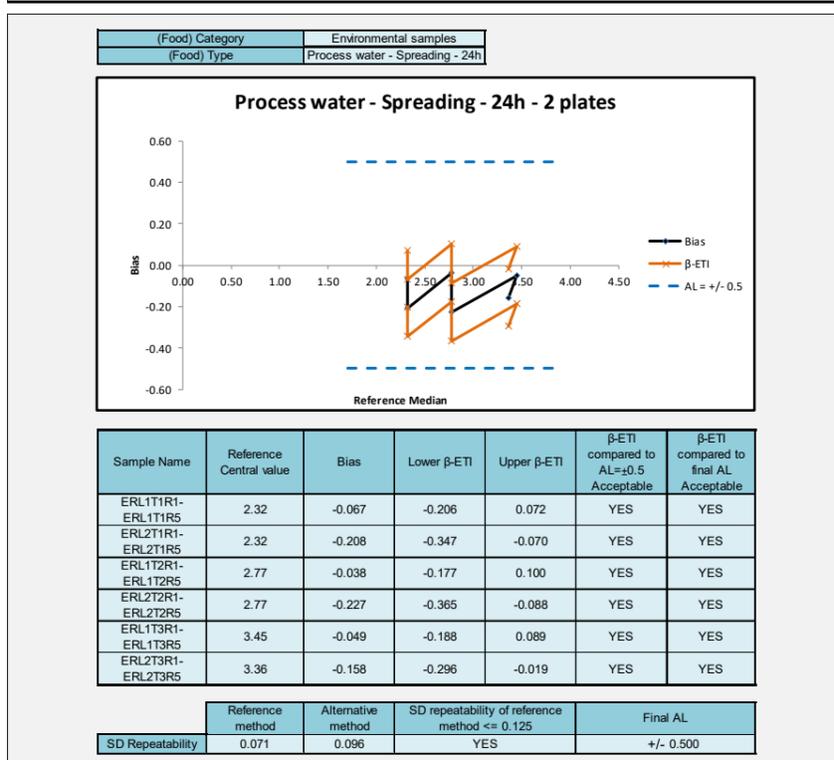
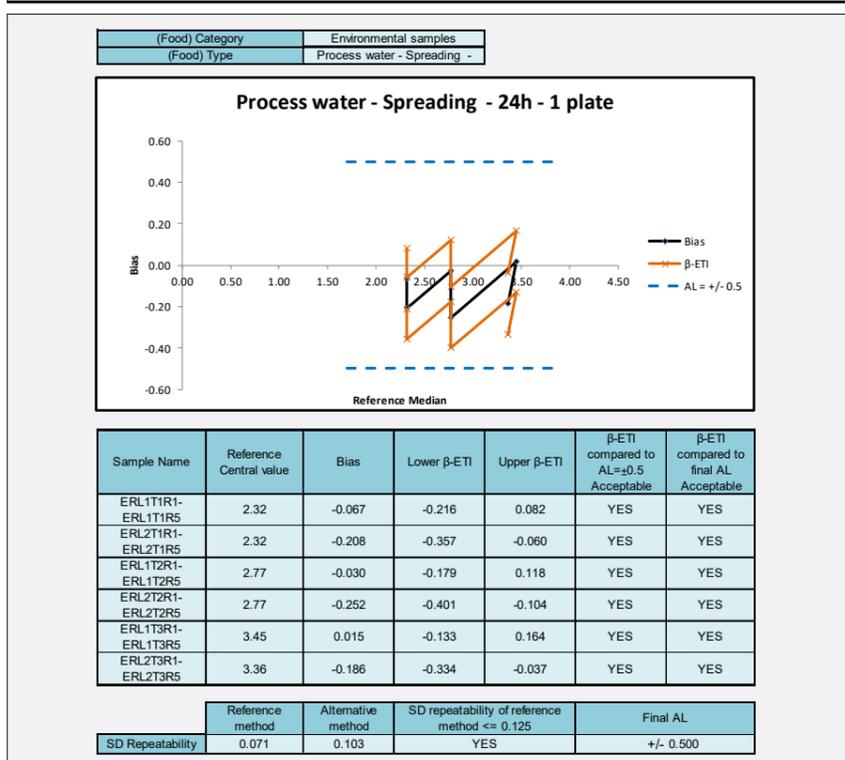
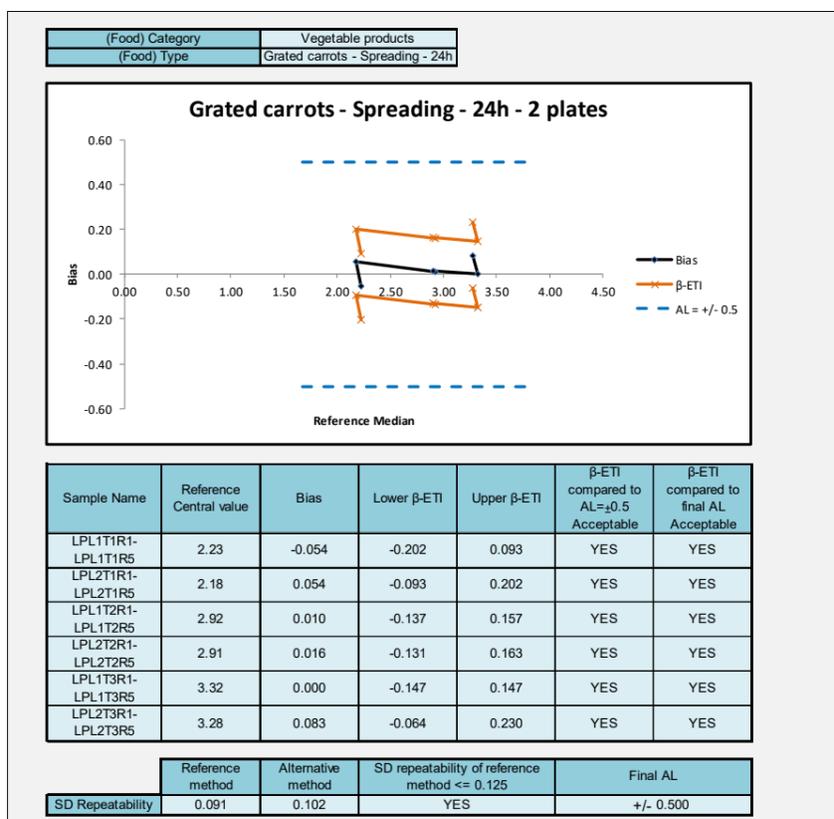
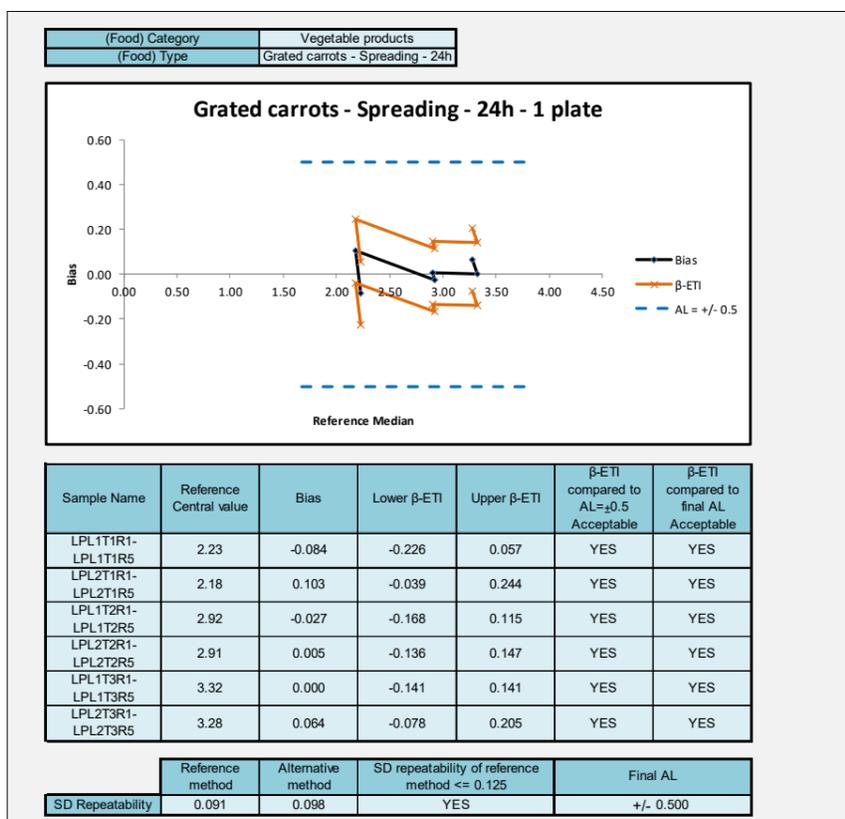
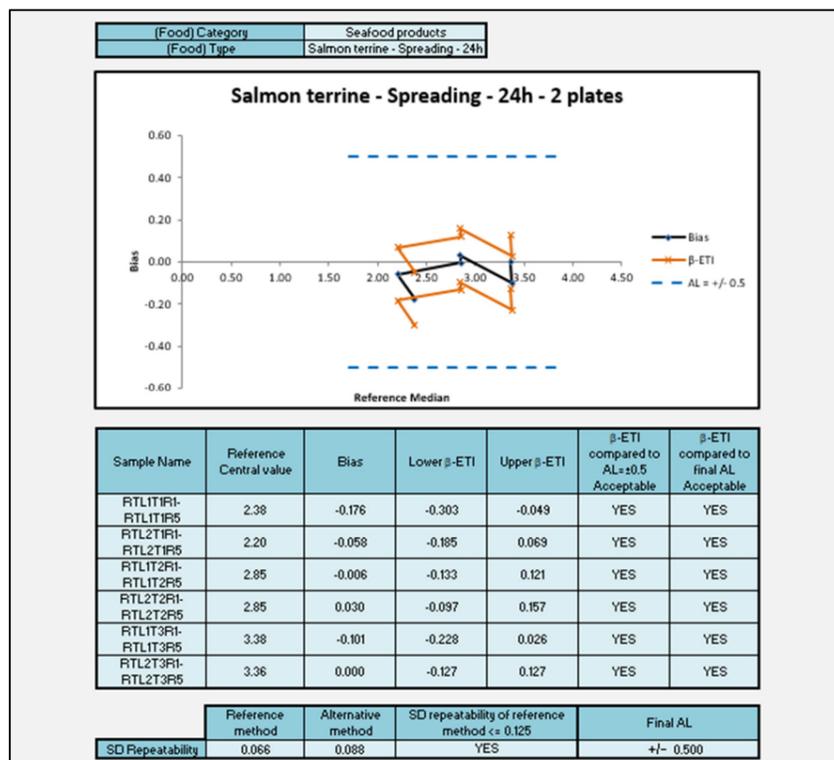
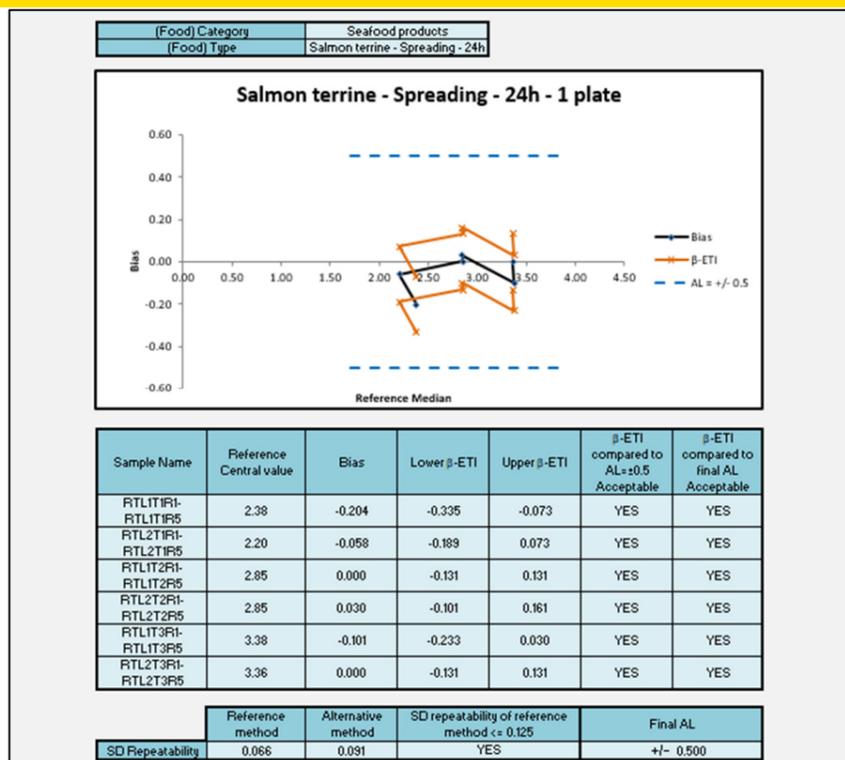
Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
LCL1T1R1-LCL1T1R5	2.57	-0.077	-0.172	0.018	YES	YES
LCL2T1R1-LCL2T1R5	2.46	-0.047	-0.143	0.048	YES	YES
LCL1T2R1-LCL1T2R5	2.79	0.014	-0.081	0.109	YES	YES
LCL2T2R1-LCL2T2R5	2.75	0.071	-0.024	0.167	YES	YES
LCL1T3R1-LCL1T3R5	3.53	-0.013	-0.108	0.082	YES	YES
LCL2T3R1-LCL2T3R5	3.57	0.034	-0.061	0.129	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.064	0.066	YES	+/- 0.500

SPREADING

1 plate

2 plates

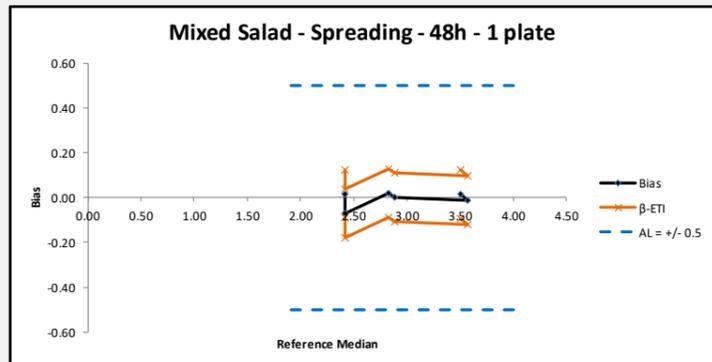


SPREADING

1 plate

2 plates

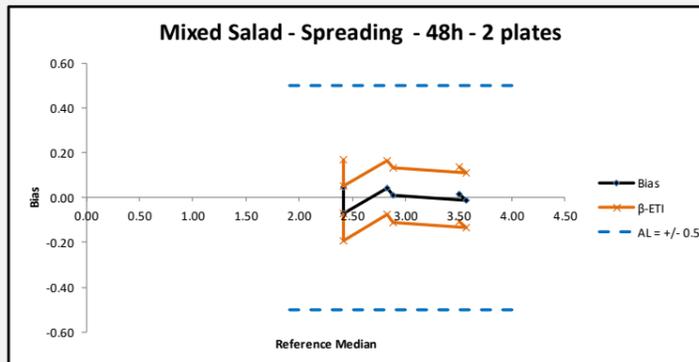
(Food) Category	RTE-RTRH
(Food) Type	Mixed Salad - Spreading - 48h -



Sample Name	Reference central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
PJL1T1R1-PJL1T1R5	2.41	0.016	-0.092	0.125	YES	YES
PJL2T1R1-PJL2T1R5	2.41	-0.073	-0.181	0.036	YES	YES
PJL1T2R1-PJL1T2R5	2.83	0.019	-0.089	0.127	YES	YES
PJL2T2R1-PJL2T2R5	2.89	0.000	-0.108	0.108	YES	YES
PJL1T3R1-PJL1T3R5	3.57	-0.012	-0.120	0.096	YES	YES
PJL2T3R1-PJL2T3R5	3.51	0.013	-0.095	0.122	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.092	0.075	YES	+/- 0.500

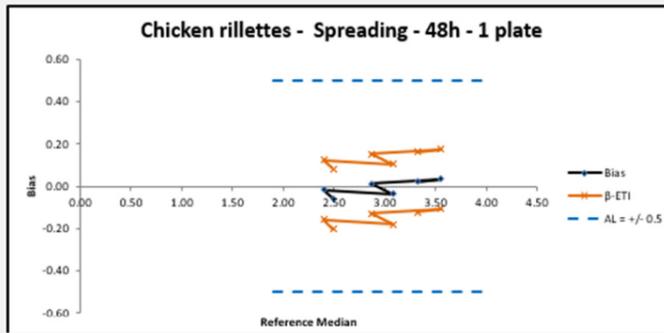
(Food) Category	RTE-RTRH
(Food) Type	Mixed Salad - Spreading - 48h -



Sample Name	Reference central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
PJL1T1R1-PJL1T1R5	2.41	0.047	-0.074	0.169	YES	YES
PJL2T1R1-PJL2T1R5	2.41	-0.073	-0.194	0.049	YES	YES
PJL1T2R1-PJL1T2R5	2.83	0.043	-0.078	0.164	YES	YES
PJL2T2R1-PJL2T2R5	2.89	0.011	-0.110	0.132	YES	YES
PJL1T3R1-PJL1T3R5	3.57	-0.012	-0.133	0.109	YES	YES
PJL2T3R1-PJL2T3R5	3.51	0.013	-0.108	0.135	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.092	0.084	YES	+/- 0.500

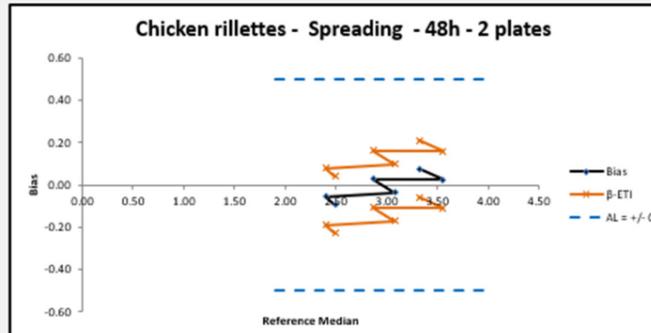
(Food) Category	Meat products
(Food) Type	Chicken rillettes - Spreading -



Sample Name	Reference central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
RPL1T1R1-RPL1T1R5	2.49	-0.060	-0.201	0.081	YES	YES
RPL2T1R1-RPL2T1R5	2.40	-0.018	-0.159	0.124	YES	YES
RPL1T2R1-RPL1T2R5	3.08	-0.038	-0.179	0.104	YES	YES
RPL2T2R1-RPL2T2R5	2.87	0.012	-0.130	0.153	YES	YES
RPL1T3R1-RPL1T3R5	3.56	0.035	-0.107	0.176	YES	YES
RPL2T3R1-RPL2T3R5	3.32	0.020	-0.121	0.162	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.081	0.098	YES	+/- 0.500

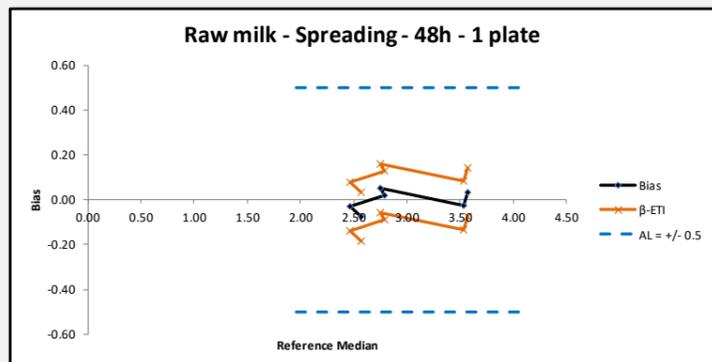
(Food) Category	Meat products
(Food) Type	Chicken rillettes - Spreading -



Sample Name	Reference central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
RPL1T1R1-RPL1T1R5	2.49	-0.093	-0.228	0.041	YES	YES
RPL2T1R1-RPL2T1R5	2.40	-0.056	-0.190	0.079	YES	YES
RPL1T2R1-RPL1T2R5	3.08	-0.038	-0.172	0.096	YES	YES
RPL2T2R1-RPL2T2R5	2.87	0.028	-0.106	0.163	YES	YES
RPL1T3R1-RPL1T3R5	3.56	0.023	-0.111	0.158	YES	YES
RPL2T3R1-RPL2T3R5	3.32	0.076	-0.059	0.210	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.081	0.093	YES	+/- 0.500

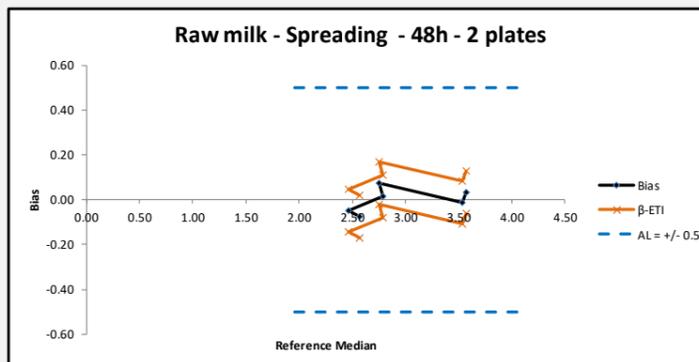
(Food) Category	Dairy product
(Food) Type	Raw milk - Spreading - 48h - 1



Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
LCL1T1R1-LCL1T1R5	2.57	-0.077	-0.185	0.031	YES	YES
LCL2T1R1-LCL2T1R5	2.46	-0.031	-0.139	0.077	YES	YES
LCL1T2R1-LCL1T2R5	2.79	0.021	-0.088	0.129	YES	YES
LCL2T2R1-LCL2T2R5	2.75	0.051	-0.057	0.159	YES	YES
LCL1T3R1-LCL1T3R5	3.53	-0.026	-0.135	0.082	YES	YES
LCL2T3R1-LCL2T3R5	3.57	0.034	-0.074	0.142	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.064	0.075	YES	+/- 0.500

(Food) Category	Dairy product
(Food) Type	Raw milk - Spreading - 48h - 2

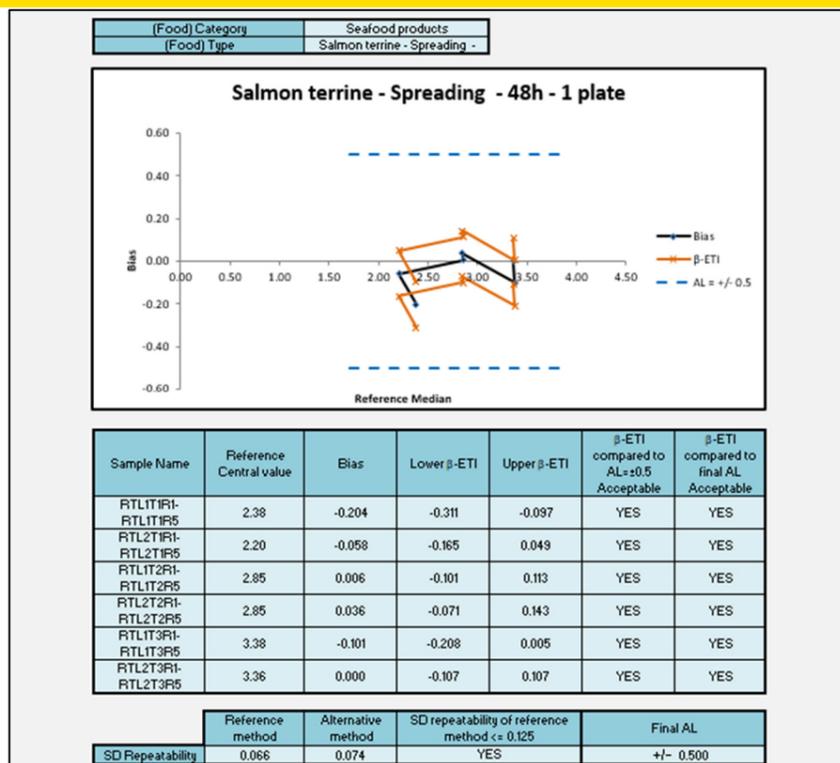


Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=±0.5 Acceptable	β -ETI compared to final AL Acceptable
LCL1T1R1-LCL1T1R5	2.57	-0.077	-0.172	0.018	YES	YES
LCL2T1R1-LCL2T1R5	2.46	-0.047	-0.143	0.048	YES	YES
LCL1T2R1-LCL1T2R5	2.79	0.014	-0.081	0.109	YES	YES
LCL2T2R1-LCL2T2R5	2.75	0.071	-0.024	0.167	YES	YES
LCL1T3R1-LCL1T3R5	3.53	-0.013	-0.108	0.082	YES	YES
LCL2T3R1-LCL2T3R5	3.57	0.034	-0.061	0.129	YES	YES

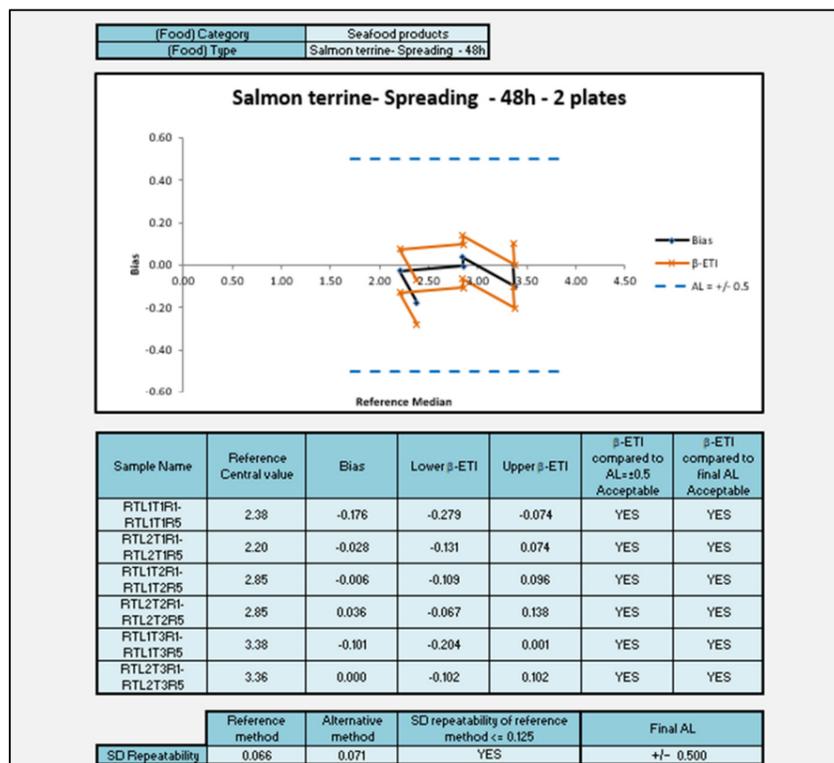
	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.064	0.066	YES	+/- 0.500

SPREADING

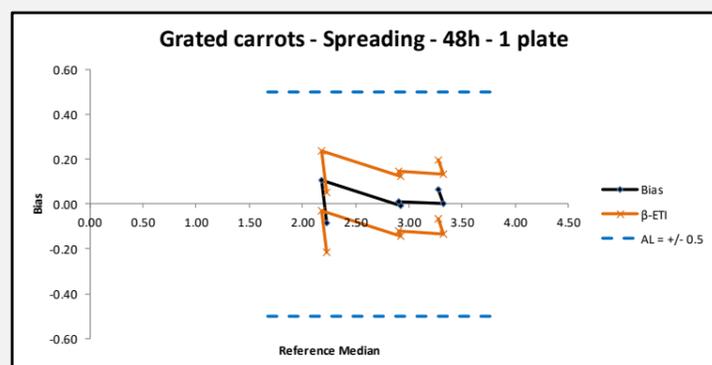
1 plate



2 plates



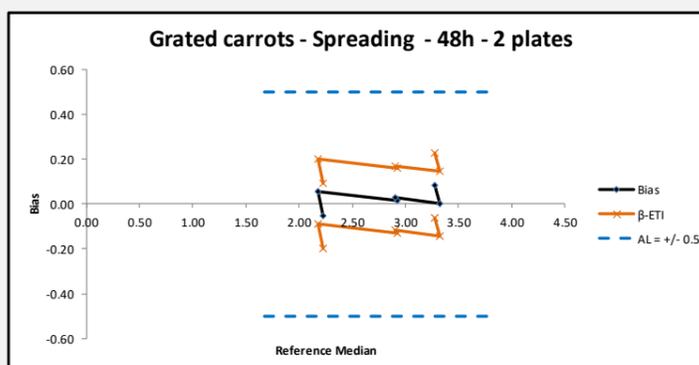
(Food) Category	Vegetable products
(Food) Type	Grated carrots - Spreading - 48h



Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=0.5 Acceptable	β -ETI compared to final AL Acceptable
LPL1T1R1-LPL1T1R5	2.23	-0.084	-0.217	0.048	YES	YES
LPL2T1R1-LPL2T1R5	2.18	0.103	-0.030	0.235	YES	YES
LPL1T2R1-LPL1T2R5	2.92	-0.010	-0.143	0.122	YES	YES
LPL2T2R1-LPL2T2R5	2.91	0.011	-0.122	0.143	YES	YES
LPL1T3R1-LPL1T3R5	3.32	0.000	-0.133	0.133	YES	YES
LPL2T3R1-LPL2T3R5	3.28	0.064	-0.069	0.196	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.091	0.092	YES	+/- 0.500

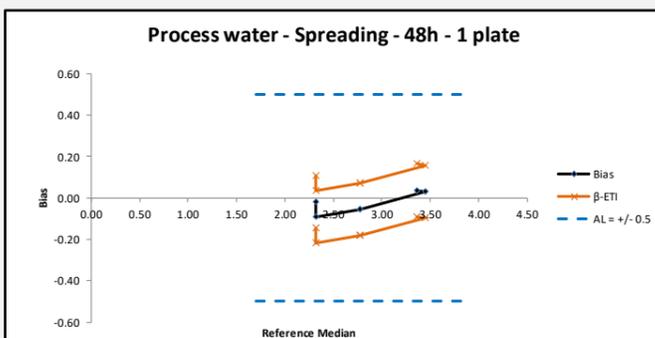
(Food) Category	Vegetable products
(Food) Type	Grated carrots - Spreading -



Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=0.5 Acceptable	β -ETI compared to final AL Acceptable
LPL1T1R1-LPL1T1R5	2.23	-0.054	-0.199	0.090	YES	YES
LPL2T1R1-LPL2T1R5	2.18	0.054	-0.090	0.199	YES	YES
LPL1T2R1-LPL1T2R5	2.92	0.015	-0.129	0.160	YES	YES
LPL2T2R1-LPL2T2R5	2.91	0.026	-0.118	0.170	YES	YES
LPL1T3R1-LPL1T3R5	3.32	0.000	-0.144	0.144	YES	YES
LPL2T3R1-LPL2T3R5	3.28	0.083	-0.061	0.227	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.091	0.100	YES	+/- 0.500

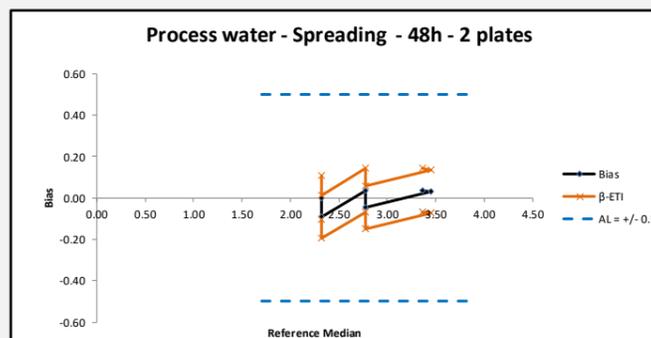
(Food) Category	Environmental samples
(Food) Type	Process water - Spreading - 48h



Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=0.5 Acceptable	β -ETI compared to final AL Acceptable
ERL1T1R1-ERL1T1R5	2.32	-0.021	-0.148	0.106	YES	YES
ERL2T1R1-ERL2T1R5	2.32	-0.092	-0.219	0.035	YES	YES
ERL1T2R1-ERL1T2R5	2.77	-0.055	-0.182	0.072	YES	YES
ERL2T2R1-ERL2T2R5	2.77	-0.055	-0.182	0.072	YES	YES
ERL1T3R1-ERL1T3R5	3.45	0.030	-0.097	0.157	YES	YES
ERL2T3R1-ERL2T3R5	3.36	0.036	-0.091	0.163	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.071	0.088	YES	+/- 0.500

(Food) Category	Environmental samples
(Food) Type	Process water - Spreading -



Sample Name	Reference Central value	Bias	Lower β -ETI	Upper β -ETI	β -ETI compared to AL=0.5 Acceptable	β -ETI compared to final AL Acceptable
ERL1T1R1-ERL1T1R5	2.32	0.000	-0.105	0.105	YES	YES
ERL2T1R1-ERL2T1R5	2.32	-0.092	-0.197	0.014	YES	YES
ERL1T2R1-ERL1T2R5	2.77	0.035	-0.070	0.141	YES	YES
ERL2T2R1-ERL2T2R5	2.77	-0.047	-0.152	0.059	YES	YES
ERL1T3R1-ERL1T3R5	3.45	0.030	-0.075	0.135	YES	YES
ERL2T3R1-ERL2T3R5	3.36	0.036	-0.069	0.142	YES	YES

	Reference method	Alternative method	SD repeatability of reference method ≤ 0.125	Final AL
SD Repeatability	0.071	0.073	YES	+/- 0.500

3.1.2.3 Conclusion

For both interpretations, the observed profiles meet the AL. All the accuracy profiles fulfil the performance criteria.

3.1.3 Inclusivity and exclusivity studies

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

3.1.3.1 Protocol

The data obtained for the detection method were used for the enumeration method. Sixty (60) positive strains and 37 negative strains were tested in duplicate by the alternative method.

3.1.3.2 Results

The raw data is provided in **Appendix 9**.

> Inclusivity

All the 60 *Listeria monocytogenes* strains were detected with the AL detection method (blue colony with halo).

> Exclusivity

The 19 strains belonging to *Listeria* genus but different from *Listeria monocytogenes* species gave blue colonies without halo on AL medium, except the *Listeria ivanovii* strains, which gave blue colonies with halo after 24 h incubation time. These strains also show typical colonies when tested with the reference method (after 48 h incubation on PALCAM plates and 24 h incubation on AL plates).

However, the size of the halo for the *Listeria ivanovii* strains was smaller than the size of the halo for the *Listeria monocytogenes* strains.

No cross reaction was observed with the 18 non-*Listeria* strains, tested on AL medium.

3.1.4 Practicability

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

Storage conditions, shelf-life and modalities of utilisation after first use	The plates must be stored between entre +2°C and +8°C. protected from light		
Time to result	Steps	Reference method	Alternative method
	Realization of first dilution and decimal dilutions	Day 0	Day 0
	Media inoculation	Day 0	Day 0
	Plates reading	Day 1 and Day 2	Day 1 and Day 2
	Negative result	Day 2	Day 2
	Obtaining "positive" result Confirmations - by reference method tests (including purification) - by spot on RAPID ^L .mono - by Rhamnose test - by PCR test	Day 3 to Day 9	Day 2* to Day 9
Common step with the reference method	Sample preparation, dilutions and spreading inoculation procedure		

* When using the rhamnose test

For the AL method, the negative results are available in 2 days and the positive results in 3 days when using the rhamnose test for confirmation of the *Listeria monocytogenes* typical colonies.

3.2 Extension study (2019) for a new confirmation protocol for both methods: confirmation by the rhamnose test

3.2.1 Protocol

The different steps are the following:

- Initial suspension (1/10):
 - In BPW with 1 h revivification at $20^{\circ}\text{C} \pm 2^{\circ}\text{C}$
 - In BPW without revivification
 - In Half-Fraser with 1 h revivification at $20^{\circ}\text{C} \pm 2^{\circ}\text{C}$

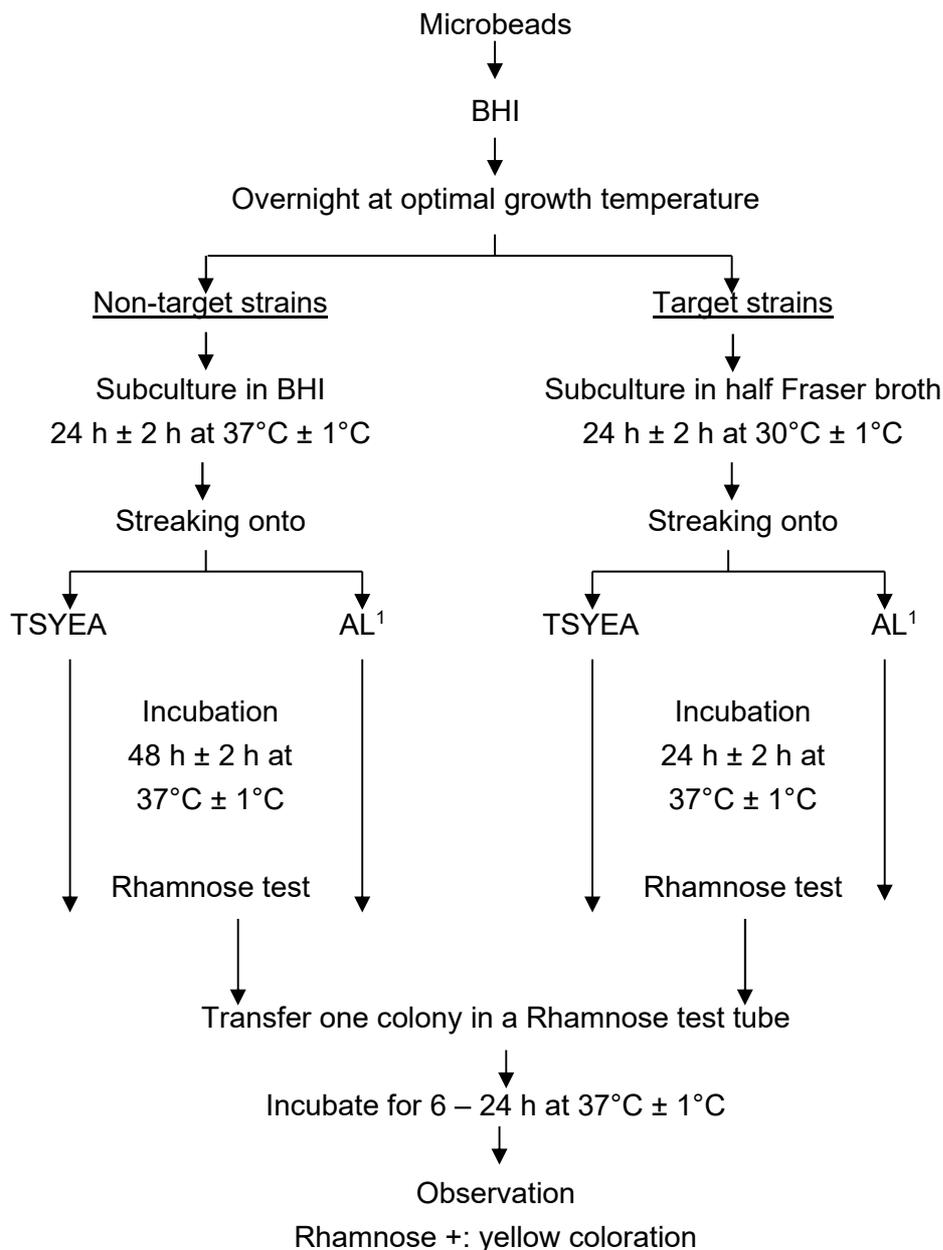
- Inoculation:
 - Spreading 0.1 mL onto 1 plate per dilution with the possibility to inoculate 1 mL onto 3 plates for low contamination estimation
 - Pour plate method: 1 mL in an AL plate

- Incubation: 24 h and 48 h at $37^{\circ}\text{C} \pm 1^{\circ}\text{C}$

- Confirmation of typical colonies (blue to green with halo):
 - Using the conventional tests described in the ISO standard method (including a purification step),
 - Using nucleic probes as described in the ISO 7218 (for example iQ-Check *L. monocytogenes* II Real-Time PCR Detection Kit) on isolated colonies (with or without purification step),
 - By spotting one isolated colony onto RAPID'*L.mono* plate (up to 12 colonies can be tested on a single plate),
 - By Rhamnose test

The protocol applied is described in **Figure 4**.

Figure 4 – Protocol applied for this extension study



¹ AL: Agar *Listeria*

3.2.2 Results

The raw data are given in **Appendix 10**.

3.2.2.1 Inclusivity

150 *Listeria monocytogenes* strains were tested; all gave Rhamnose positive test from Agar Listeria and TSYEA except for 5 strains:

- *Listeria monocytogenes* Ad619,
- *Listeria monocytogenes* Ad645,
- *Listeria monocytogenes* Ad1212,
- *Listeria monocytogenes* 7111/7516,
- *Listeria monocytogenes* A00C054.

For 2 strains (7111/7516 and A00C054), the broth changes turned to brown after 6 h incubation time. For *Listeria monocytogenes* Ad619 and Ad645, a slight colour change was observed only after 72 h incubation time. For *Listeria monocytogenes* Ad645 the rhamnose test was negative after 6 h, 24 h and 72 h.

Complementary tests were performed to confirm the identification of the strains; all were identified as *Listeria monocytogenes* (see Table 9). Similar results were obtained when the rhamnose tests were performed with API *Listeria* galleries; the colonies were identified as *Listeria monocytogenes*.

Table 9 – Complementary tests

N°	Strain		Reference	Origin	Molecular serotype	Agar <i>Listeria</i> method						Complementary tests CAMP	API <i>Listeria</i>		iQ-Check <i>Listeria monocytogenes</i>	
						Typical colony after 48 h	Rhamnose test from Agar <i>Listeria</i>			Rhamnose test from TSYEA			Xylose	Rhamnose		
							6 h	24 h	72 h	6 h	24 h					72 h
12	<i>Listeria</i>	<i>monocytogenes</i>	Ad619	Cheese	/	H+	-	-	-	-	-	+/- brown	+	-	Red orange	+
16	<i>Listeria</i>	<i>monocytogenes</i>	Ad645	Pork meat	/	H+	-	-	+/- brown	-	-	-	+	-	-	+
41	<i>Listeria</i>	<i>monocytogenes</i>	Ad1212	Mushrooms	/	H+	-	-	-	-	-	-	+	-	Red orange	+
85	<i>Listeria</i>	<i>monocytogenes</i>	7111/7516	Rillettes	IV b	H+	+/- brown	+/- brown	+/- brown	+/- brown	+/- brown	+/- brown	+	-	Red orange	+
101	<i>Listeria</i>	<i>monocytogenes</i>	A00C054	Beef heart	IV b	H+	+/- brown	+/- brown	+/- brown	+/- brown	+/- brown	+/- brown	+	-	Red orange	+

3.2.2.2 Exclusivity

100 non-target strains including 50 *Listeria* spp. different from *Listeria monocytogenes* and 50 strains not belonging to *Listeria* genus were tested.

18 *Listeria* genus strains gave positive Rhamnose tests when picked directly from Agar *Listeria* after 6 h incubation time or after subculture onto TSYEA. This concerns 9 *Listeria innocua* and 9 *Listeria welshimeri*.

2 strains gave positive Rhamnose test after 24 h incubation time when picked from Agar *Listeria* and TSYEA:

- *Enterococcus mundtii* Ad1365,
- *Listeria welshimeri* Ad1217.

2 additional strains, not belonging to the *Listeria* genus, gave a positive Rhamnose test after 24 h incubation time when picked from TSYEA:

- *Enterococcus gallinarum* Ad1145,
- *Lactobacillus plantarum* Ad1147.

Note that all the non-target strains giving a positive Rhamnose test were not typical of *Listeria monocytogenes* on AL.

3.2.3 Conclusion

The Rhamnose test is an accurate test to confirm the typical colonies observed on Agar *Listeria* even if some strains did not give a typical reaction. In this case (disagreement between the aspect of the colony and the Rhamnose test), the laboratory needs to use another confirmation procedure.

3.3 Inter-laboratory study

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

The inter-laboratory study was carried out by IPL in 2009, but all the result interpretations were carried out according to the ISO 16140-2:2016, ISO 16140-2/A1:2024, the AFNOR technical rules and the ISO 7218:2024.

3.3.1 Study organisation

The interlaboratory was organized in 2009 based on the ISO 16140:2003 and ISO 11290-2:1996 & ISO 11290-2/A1:2004 standards. The samples were sent to 16 collaborators.

The collaborators received 8 samples of pasteurized milk to perform the analysis with the reference method ISO 11290-2 and with the alternative method.

The strain used for the contamination of the samples was *Listeria monocytogenes* isolated from a raw milk cheese.

3.3.2 Experimental parameters controls

3.3.2.1 Contamination levels obtained after artificial contamination

The four contamination levels are presented in the following Table 10.

Table 10 - Codification of samples, target level and real level

Level	Samples	Target level (CFU/mL)	Real level (CFU/mL)
Level 0	5 and 8	0	0
Level 1	4 and 7	100	91
Level 2	2 and 6	1 000	786
Level 3	1 and 3	10 000	8400

3.3.2.2 Sample stability

To evaluate the *Listeria monocytogenes* strain variability during transport, bacterial count of flasks inoculating at different levels, have been checked at different time, during storage at 6°C. Results are reported in Table 11.

Table 11 – *Listeria monocytogenes* enumeration with the ISO 11290-2 method
(in log CFU/mL)

Sample	Day 0	Day 1	Day 2
Sample 1	110	100	130
Sample 2	1200	1500	1400
Sample 3	13000	10000	12000

No evolution was observed after 48 h storage at 6°C.

3.3.2.3 Logistic conditions

The temperatures measured at reception by the Labs, the temperatures registered by the thermo-probe, and the receipt dates are given in Table 12.

Table 12 - Sample temperatures at receipt

Laboratory	Reception Temperatures (C°)		Comments
	Communicated by the laboratory	Indicated by the probe	
A	2.2	1.1	/
B	1.9	1.0	/
C	3.9	1.1	/
D	3.1	4.1	/
E	5.9	5.2	/
F	3.1	3.0	/
G	1.1	0.5	/
H	7.0	4.7	/
I	3.8	1.1	/
J	Not communicated	1.6	/
K	2.0	1.1	/
L	4.7	1.6	/
M	Not communicated	2.5	/
N	Not communicated	5.1	/
O	5.3	3.6	Delivery at D2
P	Not communicated	1.0	/

Laboratory O received the samples at D2, but the temperature at receipt and the temperature curve during the transport (between 0.1 et 4.0°C) were correct. All the collaborators performed the analysis at Day 2

3.3.3 Result analysis

Raw data are given in **Appendix 11**.

3.3.3.1 Results obtained by the expert Lab.

The results obtained by the expert Lab. are the following (See Table 13).

Table 13 – Results obtained by the expert Lab.

Level	Reference method NF EN ISO 11290-2		Alternative method: BPW without revivification – Pour plate method	
	Replicate 1	Replicate 2	Replicate 1	Replicate 2
L0	<10	<10	<10	<10
L1	270	190	130	130
L2	3400	3800	1400	1800
L3	44000	15000	12000	11000

3.3.3.2 Results obtained by the collaborators

Samples were sent to 16 collaborators. Due to delivery problems of AL dehydrated medium, 3 laboratories (I, M and O) could not perform the analyses. The laboratory J did not send its results to the expert laboratory.

Finally, results from 12 collaborators were available for interpretation.

> **Mesophilic aerobic microflora**

The mesophilic aerobic microflora was done on the matrix with ISO 4833 method. The results varied from <1 to 27 CFU/mL.

> **Listeria monocytogenes enumeration**

A summary of the results is given in Table 14 (CFU/g) and Table 15 (log₁₀ CFU/g).

Table 14 - Summary of data (CFU/g)

CFU/g																
Collaborator	Level 0				Level 1				Level 2				Level 3			
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method	
	R1	R2	R1	R2	R1	R2	R1	R2	R1	R2	R1	R2	R1	R2	R1	R2
A	<10	<10	<10	<10	140	45	150	160	1300	1100	1100	980	19000	9800	11000	12000
B	<10	<10	<10	<10	91	55	120	73	1200	1400	970	1000	15000	13000	10000	11000
C	<10	<10	<10	<10	120	140	110	91	790	790	880	820	10000	11000	7900	9900
D	<10	<10	<10	<10	27*	9*	110	180	360	200	840	890	6400	5300	11000	9400
E	<10	<10	<10	<10	73	27*	64	91	780	630	1200	1300	10000	6600	11000	10000
F	<10	<10	<10	<10	64	91	110	200	610	470	1300	880	83000	6700	16000	8500
G	<10	<10	<10	<10	140	100	73	110	1100	1100	1300	1300	11000	9100	11000	13000
H	<10	<10	<10	<10	140	10*	220	82	890	930	1480	1300	21000	16000	12000	11000
K	<10	<10	<10	<10	140	73	210	160	1500	1100	1400	910	12000	13000	14000	13000
L	<10	<10	<10	<10	82	100	100	110	1100	980	1000	1100	20000	7600	9600	8500
N	<10	<10	<10	<10	190	130	110	240	1200	1100	1200	1200	14000	15000	14000	15000
P	<10	<10	<10	<10	91	91	100	110	1100	1800	910	860	14000	8700	12000	7800

*: enumeration lower than 4 CFU/plate

R: replicate

Table 15 - Summary of data (\log_{10} CFU/g)

Log CFU/g																	
Collaborator	Level 0				Level 1				Level 2				Level 3				
	Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		Reference method		Alternative method		
	R1	R2	R1	R2	R1	R2	R1	R2	R1	R2	R1	R2	R1	R2	R1	R2	
A	<1.00	<1.00	<1.00	<1.00	2.15	1.65	2.18	2.20	3.11	3.04	3.04	2.99	4.28	3.99	4.04	4.08	
B	<1.00	<1.00	<1.00	<1.00	1.96	1.74	2.08	1.86	3.08	3.15	2.99	3.00	4.18	4.11	4.00	4.04	
C	<1.00	<1.00	<1.00	<1.00	2.08	2.15	2.04	1.96	2.90	2.90	2.94	2.91	4.00	4.04	3.90	4.00	
D	<1.00	<1.00	<1.00	<1.00	1.43*	0.95*	2.04	2.26	2.56	2.30	2.92	2.95	3.81	3.72	4.04	3.97	
E	<1.00	<1.00	<1.00	<1.00	1.86	1.43*	1.81	1.96	2.89	2.80	3.08	3.11	4.00	3.82	4.04	4.00	
F	<1.00	<1.00	<1.00	<1.00	1.81	1.96	2.04	2.30	2.79	2.67	3.11	2.94	4.92	3.83	4.20	3.93	
G	<1.00	<1.00	<1.00	<1.00	2.15	2.00	1.86	2.04	3.04	3.04	3.11	3.11	4.04	3.96	4.04	4.11	
H	<1.00	<1.00	<1.00	<1.00	2.15	1.00*	2.34	1.91	2.95	2.97	3.17	3.11	4.32	4.20	4.08	4.04	
K	<1.00	<1.00	<1.00	<1.00	2.15	1.86	2.32	2.20	3.18	3.04	3.15	2.96	4.08	4.11	4.15	4.11	
L	<1.00	<1.00	<1.00	<1.00	1.91	2.00	2.00	2.04	3.04	2.99	3.00	3.04	4.30	3.88	3.98	3.93	
N	<1.00	<1.00	<1.00	<1.00	2.28	2.11	2.04	2.38	3.08	3.04	3.08	3.08	4.15	4.18	4.15	4.18	
P	<1.00	<1.00	<1.00	<1.00	1.96	1.96	2.00	2.04	3.04	3.26	2.96	2.93	4.15	3.94	4.08	3.89	

*: enumeration lower than 4 CFU/plate

R: replicate

For the initial validation study, 12 collaborators were taken into account for the final interpretation. For the renewal in 2026, because of the re-interpretation of the data according to the ISO7218:2024, 3 collaborators have been removed of the final interpretation for the following justifications:

- Collaborator D: Enumeration lower than 4 CFU/plate for samples 4 and 7 with the reference method.
- Collaborator E: Enumeration lower than 4 CFU/plate for sample 7 with the reference method.
- Collaborator H: Enumeration lower than 4 CFU/plate for sample 7 with the reference method.

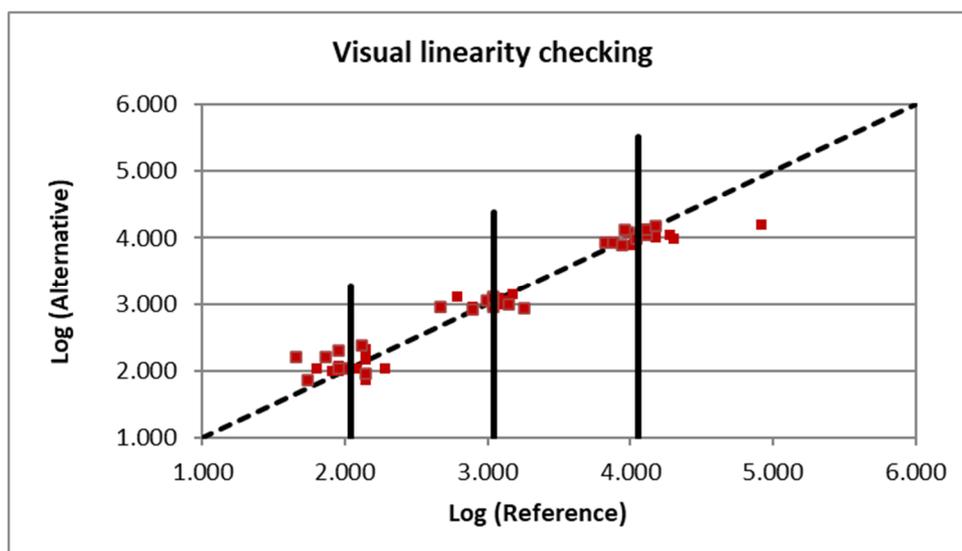
9 sets of data were considered for the final interpretation.

3.3.4 Calculation and interpretation

3.3.4.1 Visual linearity checking

Figure 5 shows the data points after \log_{10} transformation. The visual inspection shows that the alternative method gives results, which are proportional to those of the reference method. The data are distributed closely to the first bisecting lines with a slope equal to 1.

Figure 5 - Visual linearity checking



3.3.4.2 Accuracy profile calculation

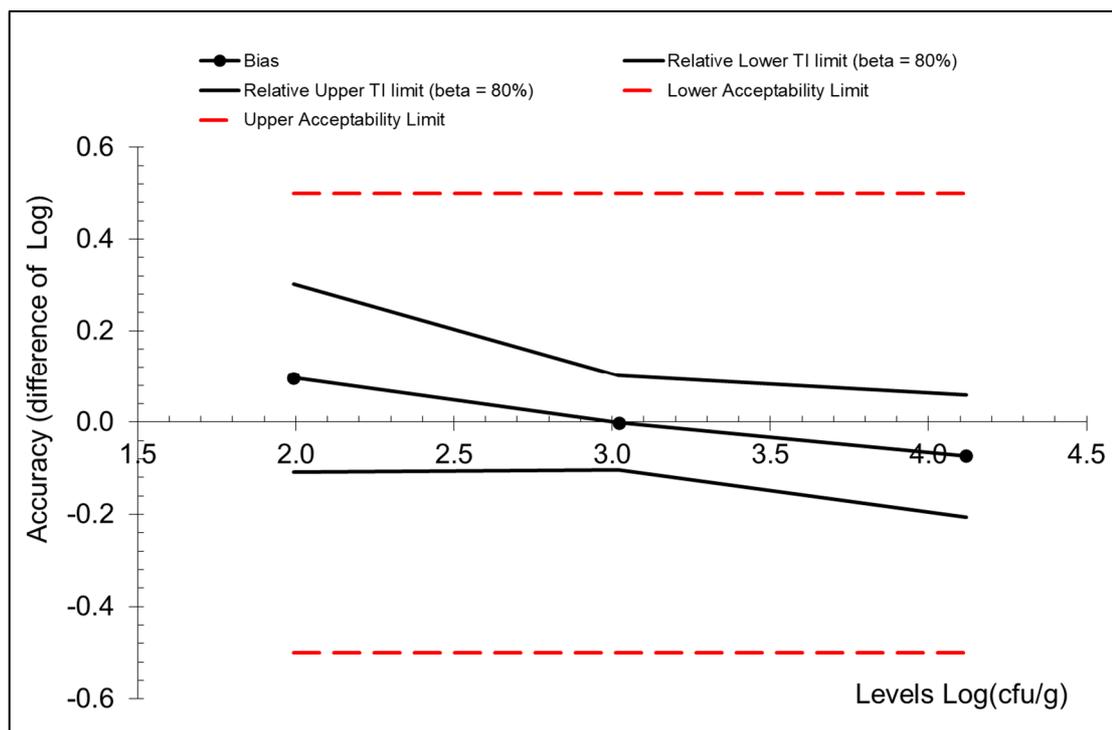
Statistical calculations were done according to the Excel spreadsheet available on <http://standards.iso.org/ISO/16140>. A summary of the statistical test is provided in Table 16.

Table 16 - Summary of statistical tests

Accuracy profile		0.5					
Study Name	AL Agar						
Date	2009 + reinterpretation 2026						
Coordinator	ADRIA			FAUX			
Tolerance probability (beta)	80%	80%	80%				
Acceptability limit in log (lambda)	0.50	0.50	0.50				
	Alternative method			Reference method			
Levels	Low	Medium	High	Low	Medium	High	
Target value	1.993	3.021	4.118				
Number of participants (K)	9	9	9	9	9	9	
Average for alternative method	2.089	3.020	4.045	1.993	3.021	4.118	
Repeatability standard deviation (sr)	0.126	0.062	0.086	0.159	0.071	0.290	
Between-labs standard deviation (sL)	0.078	0.039	0.043	0.025	0.121	0.000	
Reproducibility standard deviation (sR)	0.148	0.074	0.096	0.161	0.141	0.290	
Corrected number of dof	15.277	15.199	15.944	16.882	10.302	16.941	
Coverage factor	1.386	1.387	1.381				
Interpolated Student t	1.340	1.340	1.337				
Tolerance interval standard deviation	0.1532	0.0761	0.0992				
Lower TI limit	1.884	2.918	3.912				
Upper TI limit	2.294	3.122	4.178				
Bias	0.096	-0.001	-0.073				
Relative Lower TI limit (beta = 80%)	-0.109	-0.103	-0.206				
Relative Upper TI limit (beta = 80%)	0.301	0.101	0.059				
Lower Acceptability Limit	-0.50	-0.50	-0.50				
Upper Acceptability Limit	0.50	0.50	0.50				
New acceptability limits may be based on reference method pooled variance							
Pooled repro standard dev of reference	0.208						

These values are collected in a graphical representation together with the acceptability limits (AL). This representation is given Figure 6.

Figure 6 - Accuracy profile



For all levels, the tolerance interval limits of the alternative method are within the acceptability limits of 0.5 log CFU/g.

3.3.4.3 Conclusion

As the values for the β -ETI fall within the Acceptability Limits for all levels of contamination, the alternative method is considered as being equivalent to the reference method.

4 CONCLUSION

The observed data and interpretation confirm the performances of the alternative method:

- For both interpretations, with enumeration using one or two plates, 117 (spreading) and 115 (pour plate) samples were tested in the relative trueness study, which clearly satisfied the required criteria for quantitative method comparison per ISO 16140-2.
- The observed profiles are comprised within the AL actually set at $0.5 \log_{10}$ CFU/g in the ISO 16140-2:2016 for both interpretations, for all protocols and for all matrices tested. The observed results are satisfactory.
- The inclusivity and exclusivity testing show satisfying results.
- For the inter-laboratory study, for the three contamination levels, the alternative method is accepted as equivalent to the reference method.

Based on the results obtained for the method comparison study and the inter-laboratory study, the alternative method is considered equivalent to the reference method.

Quimper, 23 February 2026

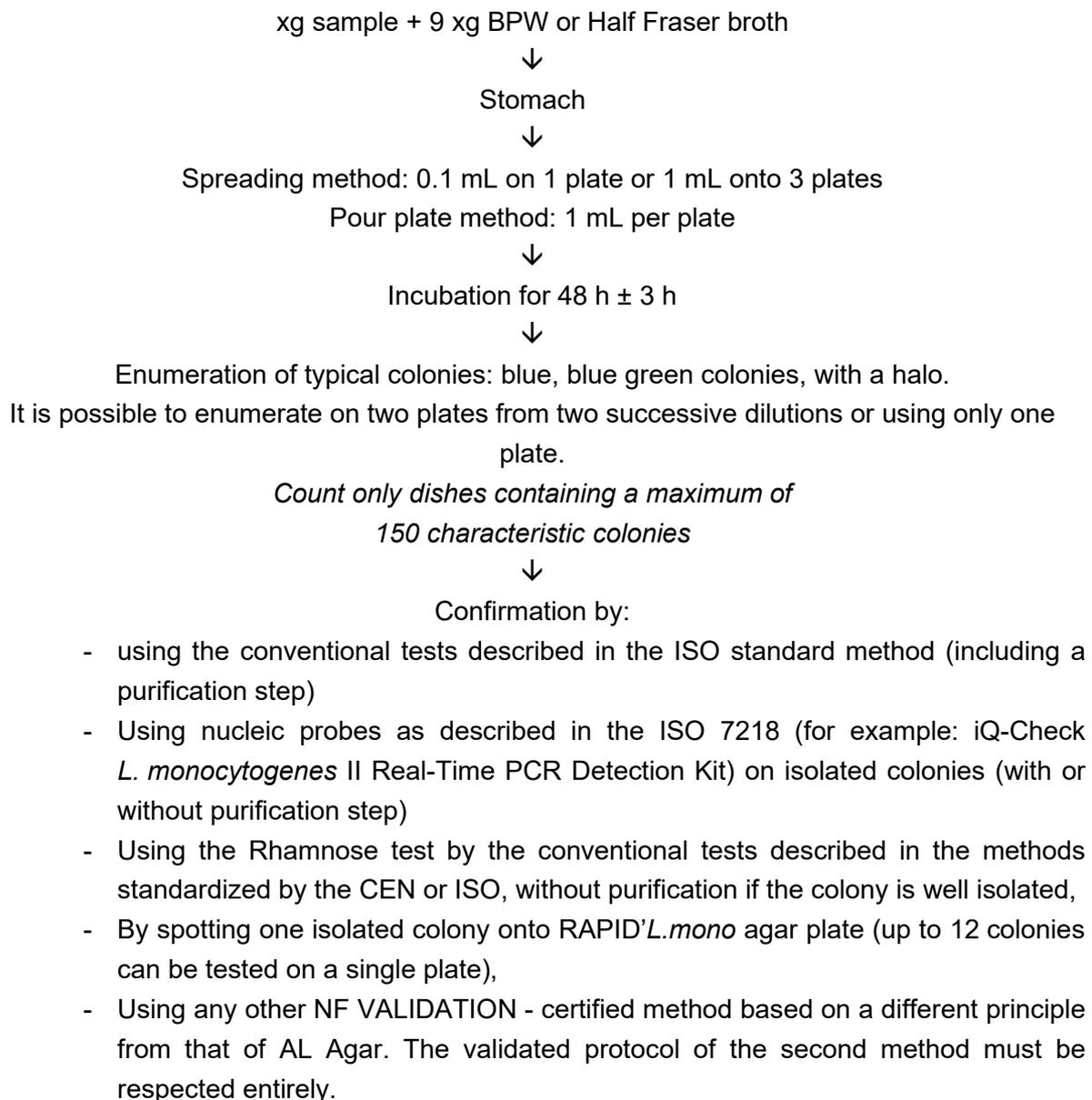
Astrid CARIOU

Manager

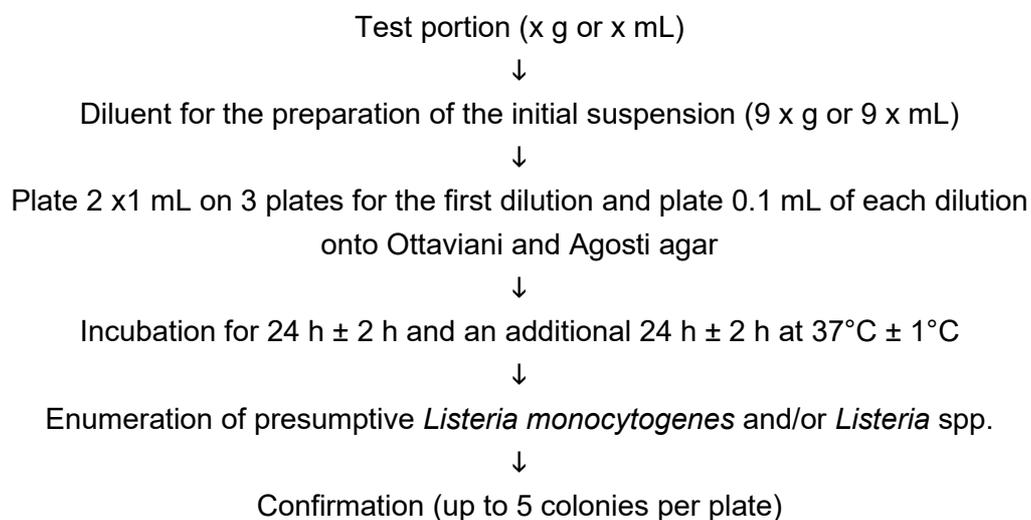
Validation of Alternative methods

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

**Appendix 1 – Flow diagram of the alternative method:
AL for enumeration of *Listeria monocytogenes***



Appendix 2 – Flow diagram of the reference method: ISO 11290-2: 2017 - Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* and other *Listeria* spp. - Part 2: enumeration method



Target	Gram	Catalase	Beta hemolysis	CAMP test	Carbohydrates
<i>Listeria</i> spp	x	x	/	/	/
<i>Listeria monocytogenes</i>	x	Optional	x	Optional	x

Appendix 3 – Artificial contaminations of samples

Category	N° sample	Analysis date	Sample	Artificial contamination			
				Strain	Code	Origin	Injury protocol
Ready to eat, ready to reheat	9	ISHA 2017	Oriental tabbouleh	<i>Listeria monocytogenes</i> 1/2a	LIS.4.20	Bacon crudité sandwich	Seeding: 72 h à 4°C
	12	ISHA 2017	Chicken salad sandwich	<i>Listeria monocytogenes</i>	LIS.4.81	Macedonia of mixed vegetables	Seeding: 72 h à 4°C
	13	ISHA 2017	Tuna salad sandwich	<i>Listeria monocytogenes</i>	LIS.4.81	Macedonia of mixed vegetables	Seeding: 72 h à 4°C
	57	ISHA 2017	Piémontaise salad	<i>Listeria monocytogenes</i> 1/2c	LIS.4.35	Chef salad sandwich	Seeding: 72 h à 4°C
	58	ISHA 2017	Ham and butter sandwich	<i>Listeria monocytogenes</i> 1/2c	LIS.4.35	Chef salad sandwich	Seeding: 72 h à 4°C
	14	ISHA 2017	Fine Pie tomatoes Goats	<i>Listeria monocytogenes</i>	LIS.4.86	Quiche Lorraine	Seeding: 72 h à 4°C
	15	ISHA 2017	Fine Tuna Pie	<i>Listeria monocytogenes</i>	LIS.4.86	Quiche Lorraine	Seeding: 72 h à 4°C
	16	ISHA 2017	3 cheeses Roll	<i>Listeria monocytogenes</i>	LIS.4.86	Quiche Lorraine	Seeding: 72 h à 4°C
	17	ISHA 2017	Ham cheese puff pastry	<i>Listeria monocytogenes</i> 1/2a	LIS.4.24	Cheese maker meal	Seeding: 72 h à 4°C
	18	ISHA 2017	Cheese pie	<i>Listeria monocytogenes</i> 1/2a	LIS.4.24	Cheese maker meal	Seeding: 72 h à 4°C
	19	ISHA 2017	Normandie apple tart	<i>Listeria monocytogenes</i>	LIS.4.89	Lemon pie	Seeding: 72 h à 4°C
	20	ISHA 2017	Paris Brest	<i>Listeria monocytogenes</i>	LIS.4.89	Lemon pie	Seeding: 72 h à 4°C
	21	ISHA 2017	Raspberry tart	<i>Listeria monocytogenes</i>	LIS.4.89	Lemon pie	Seeding: 72 h à 4°C
22	ISHA 2017	Apricot tart	<i>Listeria monocytogenes</i>	LIS.4.89	Lemon pie	Seeding: 72 h à 4°C	
23	ISHA 2017	Blueberry tart	<i>Listeria monocytogenes</i>	LIS.4.89	Lemon pie	Seeding: 72 h à 4°C	
Meat products	24	ISHA 2017	Turkey escalope	<i>Listeria monocytogenes</i> 1/2a	LIS.4.27	Ground meat	Seeding: 72 h à 4°C
	25	ISHA 2017	Chicken fillet	<i>Listeria monocytogenes</i> 1/2a	LIS.4.27	Ground meat	Seeding: 72 h à 4°C
	26	ISHA 2017	Ground beef	<i>Listeria monocytogenes</i> 1/2a	LIS.4.19	Guinea fowl	Seeding: 72 h à 4°C
	27	ISHA 2017	Pork chop	<i>Listeria monocytogenes</i> 1/2a	LIS.4.19	Guinea fowl	Seeding: 72 h à 4°C
	30	ISHA 2017	Veal stew	<i>Listeria monocytogenes</i> 1/2b	LIS.4.30	Raw turkey rolls	Seeding: 72 h à 4°C
	31	ISHA 2017	Mexican chicken wings	<i>Listeria monocytogenes</i> 1/2a	LIS.4.11	Curry chicken	Seeding: 72 h à 4°C
	32	ISHA 2017	Shepherd's pie	<i>Listeria monocytogenes</i> 1/2a	LIS.4.11	Curry chicken	Seeding: 72 h à 4°C
Dairy and egg products	33	ISHA 2017	Saint Nectaire cheese	<i>Listeria monocytogenes</i>	LIS.4.56	Raw milk cheese	Seeding: 72 h à 4°C
	34	ISHA 2017	Morbier cheese	<i>Listeria monocytogenes</i>	LIS.4.56	Raw milk cheese	Seeding: 72 h à 4°C
	35	ISHA 2017	Emmental	<i>Listeria monocytogenes</i>	LIS.4.60	Raw milk cheese	Seeding: 72 h à 4°C
	36	ISHA 2017	Comté AOP	<i>Listeria monocytogenes</i>	LIS.4.60	Raw milk cheese	Seeding: 72 h à 4°C
	37	ISHA 2017	Half-salt butter	<i>Listeria monocytogenes</i> 1/2b	LIS.4.32	Raw milk	Seeding: 72 h à 4°C
	38	ISHA 2017	Raw milk	<i>Listeria monocytogenes</i> 1/2b	LIS.4.32	Raw milk	Seeding: 72 h à 4°C
	39	ISHA 2017	Brie	<i>Listeria monocytogenes</i> 1/2a	LIS.4.23	Cheese	Seeding: 72 h à 4°C
	40	ISHA 2017	Camembert	<i>Listeria monocytogenes</i> 1/2a	LIS.4.23	Cheese	Seeding: 72 h à 4°C
	41	ISHA 2017	Vanilla ice cream	<i>Listeria monocytogenes</i> 1/2a	LIS.4.23	Cheese	Seeding: 72 h à 4°C

Category	N° sample	Analysis date	Sample	Artificial contamination			
				Strain	Code	Origin	Injury protocol
Vegetal products	42	ISHA 2017	Grated carrots	<i>Listeria monocytogenes</i> 1/2a	LIS.4.10	Salad	Seeding: 72 h à 4°C
	43	ISHA 2017	Cucumber	<i>Listeria monocytogenes</i> 1/2a	LIS.4.10	Salad	Seeding: 72 h à 4°C
	44	ISHA 2017	Green asparagus	<i>Listeria monocytogenes</i> 1/2a	LIS.4.10	Salad	Seeding: 72 h à 4°C
	45	ISHA 2017	Mixed salads	<i>Listeria monocytogenes</i> 1/2a	LIS.4.17	Vegetables	Seeding: 72 h à 4°C
	46	ISHA 2017	Sliced mango	<i>Listeria monocytogenes</i> 1/2a	LIS.4.17	Vegetables	Seeding: 72 h à 4°C
	47	ISHA 2017	Vegetable to be peeled	<i>Listeria monocytogenes</i> 1/2a	LIS.4.17	Vegetables	Seeding: 72 h à 4°C
	48	ISHA 2017	Sliced pineapple	<i>Listeria monocytogenes</i> 1/2a	LIS.4.17	Vegetables	Seeding: 72 h à 4°C
	49	ISHA 2017	Ratatouille	<i>Listeria monocytogenes</i> 1/2a	LIS.4.17	Vegetables	Seeding: 72 h à 4°C
Seafood products	1	ISHA 2017	Cod fillet	<i>Listeria monocytogenes</i>	LIS.4.83	Fish with lemon sauce, rice creole	Seeding: 72 h à 4°C
	2	ISHA 2017	Merling fillet	<i>Listeria monocytogenes</i>	LIS.4.83	Fish with lemon sauce, rice creole	Seeding: 72 h à 4°C
	3	ISHA 2017	smoked salmon	<i>Listeria monocytogenes</i>	LIS.4.83	Fish with lemon sauce, rice creole	Seeding: 72 h à 4°C
	4	ISHA 2017	smoked Trout	<i>Listeria monocytogenes</i>	LIS.4.83	Fish with lemon sauce, rice creole	Seeding: 72 h à 4°C
	5	ISHA 2017	smoked Haddock	<i>Listeria monocytogenes</i>	LIS.4.92	Cod eggs, white cheese, salmon, chives	Seeding: 72 h à 4°C
	6	ISHA 2017	Surimi sticks	<i>Listeria monocytogenes</i>	LIS.4.92	Cod eggs, white cheese, salmon, chives	Seeding: 72 h à 4°C
	7	ISHA 2017	spreadable preparation of Sea cocktail	<i>Listeria monocytogenes</i>	LIS.4.92	Cod eggs, white cheese, salmon, chives	Seeding: 72 h à 4°C
	8	ISHA 2017	Crab and lobster terrine	<i>Listeria monocytogenes</i>	LIS.4.92	Cod eggs, white cheese, salmon, chives	Seeding: 72 h à 4°C
Environmental Samples	50	ISHA 2017	Nursery Rinse water	<i>Listeria monocytogenes</i>	LIS.4.2	Environment	Seeding: 72 h à 4°C
	51	ISHA 2017	Potato rinse water without skin	<i>Listeria monocytogenes</i>	LIS.4.2	Environment	Seeding: 72 h à 4°C
	52	ISHA 2017	Dust Trap	<i>Listeria monocytogenes</i>	LIS.4.57	Filter for goat milk	Seeding: 72 h à 4°C
	53	ISHA 2017	Tour dust	<i>Listeria monocytogenes</i>	LIS.4.57	Filter for goat milk	Seeding: 72 h à 4°C
	54	ISHA 2017	Surface table surface	<i>Listeria monocytogenes</i>	LIS.4.68	Surface control	Seeding: 72 h à 4°C
	55	ISHA 2017	Surface Knife sample	<i>Listeria monocytogenes</i>	LIS.4.68	Surface control	Seeding: 72 h à 4°C
	56	ISHA 2017	Surface fridge sample	<i>Listeria monocytogenes</i>	LIS.4.68	Surface control	Seeding: 72 h à 4°C

Date of analysis	Sample n°	Product (French name)	Product	Artificial contamination				
				Strain	Origin	Injury protocol	Injury measurement	Target inoculation
2025	131587 ♦	Lait UHT	Heat-treated milk	<i>Listeria monocytogenes</i> Ad610	Milk	Seeding 48h - 5±3°C	/	500
2025	131589 ♦	Camembert lait pasteurisé	Pasteurized cheese	<i>Listeria monocytogenes</i> 12MOB098LM	Cheese	Seeding 48h - 5±3°C	/	800

Appendix 4 - Relative trueness study: raw data

Chosen plate for 1 plate interpretation Values in red: dilution inconsistency or above the quantification limit (not taken into account)

READY TO EAT, READY TO REHEAT																																	
Validation	N°	Sample	Reference method: NF ISO 11290-2							Alternative method: AL Agar - Spreading																	Category	Type					
			Dilution	CFU/ plate 1		CFU/ plate 2		Interpretation – 2025		Dilution	CFU/plate 1					CFU/plate 2					24h		48h										
				Typical colonies	Confirmed colonies	Typical colonies	Confirmed colonies	CFU/g (rounded)	Log (CFU/g)		24h	48h	Conf.1	Conf.2	Conf.3	24h	48h	Conf.1	Conf.2	Conf.3	2 plates interpretation - 2025		1 plate interpretation - 2025		log(CFU/g) 1 plate - 2 plates	2 plates interpretation - 2025			1 plate interpretation - 2025		log(CFU/g) 1 plate - 2 plates		
																					CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)		CFU/g (rounded)			Log (CFU/g)	CFU/g (rounded)		Log (CFU/g)	
2017	9	Oriental tabbouleh	10	28	5+	29	5+	260	2.41	10	39	40	+	+	+	40	42	+	+	+	390	2.59	390	2.59	0.00	400	2.60	400	2.60	0.00	1	a	
			100	1		2				100	4	4				4	4																
2017	12	Chicken salad sandwich	10	>150	5+	>150	5+	2800	3.45	10	>150	>150	+	+	+	>150	>150				3300	3.52	3300	3.52	0.00	3500	3.54	3500	3.54	0.00	1	a	
			100	28		25				100	33	35				29	33	+	+	+													
2017	13	Tuna salad sandwich	10	>150	5+	>150	5+	2200	3.34	10	>150	>150	+	+	+	>150	>150				3100	3.49	3100	3.49	0.00	3300	3.52	3300	3.52	0.00	1	a	
			100	22		24				100	31	33				28	32	+	+	+													
2017	57	Piedmontese salad	10	13	5+	15	5+	130	2.11	10	16	21	+	+	+	14	18	+	+	+	160	2.20	160	2.20	0.00	210	2.32	210	2.32	0.00	1	a	
			100	1		1				100	2	2				2	2	+	+	+													
2017	58	Ham and butter sandwich	10	19	5+	16	5+	190	2.28	10	12	17	+	+	+	15	19	+	+	+	120	2.08	120	2.08	0.00	160	2.20	170	2.23	0.03	1	a	
			100	2		1				100	1	1				1	1	+	+	+													
2017	14	Fine Pie tomatoes Goats	100	32	5+	30	5+	3200	3.51	100	43	44	+	+	+	40	42	+	+	+	4400	3.64	4300	3.63	-0.01	4600	3.66	4400	3.64	-0.02	1	b	
			1000	3		2				1000	5	7				7	4	+	+	+													
2017	15	Fine Tuna Pie	100	31	5+	32	5+	3200	3.51	100	27	34	+	+	+	30	35	+	+	+	2600	3.41	2700	3.43	0.02	3300	3.52	3400	3.53	0.01	1	b	
			1000	4		3				1000	2	2				1	3	+	+	+													
2017	16	3 cheeses Roll	100	31	5+	33	5+	2900	3.46	100	27	35	+	+	+	29	33	+	+	+	2800	3.45	2700	3.43	-0.02	3600	3.56	3500	3.54	-0.01	1	b	
			1000	1		2				1000	4	5				3	4	+	+	+													
2017	17	Ham cheese puff pastry	10	>150	5+	>150	5+	3500	3.54	10	>150	>150	+	+	+	>150	>150	+	+	+	4600	3.66	4600	3.66	0.00	4600	3.66	4600	3.66	0.00	1	b	
			100	35		37				100	46	46				41	44	+	+	+													
2017	18	Cheese pie	10	>150	5+	>150	5+	3500	3.54	10	>150	>150	+	+	+	>150	>150	+	+	+	3800	3.58	3800	3.58	0.00	4000	3.60	4000	3.60	0.00	1	b	
			100	35		36				100	38	40				38	40	+	+	+													
2009	19	Strawberries tart	10000	31	5+	37	5+	300000	5.48	10000	35	37	/	/	/	35	40				350000	5.54	350000	5.54	0.00	370000	5.57	370000	5.57	0.00	1	c	
			100000	2		6				100000	4	4				3	3																
2017	19	Normands apple tart	10	22	5+	24	5+	220	2.34	10	19	20	+	+	+	20	21	+	+	+	220	2.34	190	2.28	-0.06	230	2.36	200	2.30	-0.06	1	c	
			100	2		2				100	5	5				3	4	+	+	+													
2017	20	Paris Brest	10	25	5+	23	5+	300	2.48	10	29	29	+	+	+	27	30	+	+	+	260	2.41	290	2.46	0.05	260	2.41	290	2.46	0.05	1	c	
			100	8		6				100	0	0				0	0	+	+	+													
2017	21	Raspberry tart	10	19	5+	15	5+	180	2.26	10	19	19	+	+	+	19	20	+	+	+	190	2.28	190	2.28	0.00	190	2.28	190	2.28	0.00	1	c	
			100	1		1				100	2	2				2	2	+	+	+													
2017	22	Apricot tart	100	14	5+	16	5+	1400	3.15	100	24	24	+	+	+	19	22	+	+	+	2400	3.38	2400	3.38	0.00	2400	3.38	2400	3.38	0.00	1	c	
			1000	1		1				1000	2	2				2	2	+	+	+													
2017	23	Blueberry tart	100	27	5+	29	5+	2600	3.41	100	30	30	+	+	+	27	28	+	+	+	2800	3.45	3000	3.48	0.03	2800	3.45	3000	3.48	0.03	1	c	
			1000	2		2				1000	1	1				1	1	+	+	+													

MEAT PRODUCTS																																	
Validation	N°	Sample	Reference method: NF ISO 11290-2							Alternative method: AL Agar - Spreading																							
			Dilution	CFU/ plate 1		CFU/ plate 2		Interpretation – 2025		Dilution	/plate 1					CFU/plate 2					24h			48h									
				Typical colonies	Confirmed colonies	Typical colonies	Confirmed colonies	CFU/g (rounded)	Log (CFU/g)		24h	48h	Conf. 1	Conf. 2	Conf. 3	24h	48h	Conf. 1	Conf. 2	Conf. 3	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates			
2009	32	Liver	100	3	3+	4	4+	360	2.56	100	2	3	/	/	/	6	7	/	/	/	640	2.81	600	2.78	-0.03	730	2.86	700	2.85	-0.02	2	a	
			1000	0	/	0	/			1000	0	0	/	/	/	1	1	/	/	/													
2009	1	Calf ground meat	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	2	a	
			100	0	/	0	/			100	0	0	/	/	/	0	0	/	/	/													
2017	24	Turkey escalope	100	39	5+	48	5+	3700	3.57	100	44	47	+	+	+	52	52	+	+	+	4500	3.65	4400	3.64	-0.01	4800	3.68	4700	3.67	-0.01	2	a	
			1000	2	/	5	/			1000	6	6	/	/	/	4	5	+	+	+													
2017	25	Chicken fillet	100	42	5+	40	5+	4100	3.61	100	52	52	+	+	+	48	55	+	+	+	4900	3.69	5200	3.72	0.03	4900	3.69	5200	3.72	0.03	2	a	
			1000	3	/	4	/			1000	2	2	/	/	/	2	4	+	+	+													
2017	26	Ground beef	100	>150	5+	>150	5+	37000	4.57	100	>150	>150	+	+	+	>150	>150	+	+	+	34000	4.53	34000	4.53	0.00	35000	4.54	35000	4.54	0.00	2	a	
			1000	37	/	44	/			1000	34	35	/	/	/	32	38	+	+	+													
2017	27	Pork choop	10	>150	5+	>150	5+	3500	3.54	10	>150	>150	+	+	+	>150	>150	+	+	+	2900	3.46	2900	3.46	0.00	3500	3.54	3500	3.54	0.00	2	a	
			100	35	/	28	/			100	29	35	/	/	/	34	40	+	+	+													
2017	30	Veal stew	10	20	5+	19	5+	220	2.34	10	34	35	+	+	+	38	38	+	+	+	360	2.56	340	2.53	-0.02	370	2.57	350	2.54	-0.02	2	b	
			100	4	/	5	/			100	5	6	/	/	/	4	4	+	+	+													
2017	31	Mexican chicken wings	100	30	5+	33	5+	3100	3.49	100	23	26	+	+	+	20	20	+	+	+	2500	3.40	2300	3.36	-0.04	2700	3.43	2600	3.41	-0.02	2	b	
			1000	4	/	3	/			1000	4	4	/	/	/	2	3	+	+	+													
2017	32	Shepherd's pie	100	32	5+	40	5+	3000	3.48	100	31	31	+	+	+	34	34	+	+	+	3000	3.48	3100	3.49	0.01	3000	3.48	3100	3.49	0.01	2	b	
			1000	1	/	3	/			1000	2	2	/	/	/	4	4	+	+	+													
2009	40	Beef meatballs	10	72	5+	72	/	740	2.87	10	75	75	/	/	/	78	78	/	/	/	780	2.89	750	2.88	-0.02	780	2.89	750	2.88	-0.02	2	b	
			100	9	/	9	/			100	11	11	/	/	/	4	5	/	/	/													
2009	45	Black pudding	10	79	5+	71	/	830	2.92	10	54	69	/	/	/	61	73	/	/	/	560	2.75	540	2.73	-0.02	720	2.86	690	2.84	-0.02	2	b	
			100	12	/	9	/			100	8	10	/	/	/	2	4	/	/	/													
2009	46	Hamburger	100	35	5+	32	/	3700	3.57	100	30	31	/	/	/	36	37	/	/	/	3300	3.52	3000	3.48	-0.04	3400	3.53	3100	3.49	-0.04	2	b	
			1000	6	/	9	/			1000	6	6	/	/	/	7	7	/	/	/													
2009	2	Hamburger	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	2	b	
			100	0	/	0	/			100	0	0	/	/	/	0	0	/	/	/													
2009	3	Chicken meat with pasta and vegetables	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	2	b	
			100	0	/	0	/			100	0	0	/	/	/	0	0	/	/	/													
2009	4	Foie gras	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	2	b	
			100	0	/	0	/			100	0	0	/	/	/	0	0	/	/	/													
2009	5	Roasted pork	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	2	b	
			100	0	/	0	/			100	0	0	/	/	/	0	0	/	/	/													
2009	12	Andouillette	100	134	5+	154	/	13000	4.11	100	49	147	/	/	/	63	145	/	/	/	4900	3.69	4900	3.69	0.00	15000	4.18	15000	4.18	0.00	2	c	
			1000	30	/	28	/			1000	5	31	/	/	/	11	24	/	/	/													
2009	34	Saucisson	10	18	5+	22	/	160	2.20	10	10	10	/	/	/	13	13	/	/	/	120	2.08	100	2.00	-0.08	120	2.08	100	2.00	-0.08	2	c	
			100	0	/	0	/			100	3	3	/	/	/	0	1	/	/	/													
2009	43	Sausage	1000	97	5+	96	/	100000	5.00	1000	67	80	/	/	/	65	65	/	/	/	71000	4.85	67000	4.83	-0.03	83000	4.92	80000	4.90	-0.02	2	c	
			10000	15	/	23	/			10000	11	11	/	/	/	6	6	/	/	/													
2009	44	Rillettes	1000	35	5+	30	/	35000	4.54	1000	20	39	/	/	/	29	42	/	/	/	21000	4.32	20000	4.30	-0.02	39000	4.59	39000	4.59	0.00	2	c	
			10000	4	/	2	/			10000	3	4	/	/	/	4	5	/	/	/													
2009	47	Chipolatas	10	19	5+	6	/	180	2.26	10	8	8	/	/	/	15	15	/	/	/	73	1.86	80	1.90	0.04	73	1.86	80	1.90	0.04	2	c	
			100	1	/	1	/			100	0	0	/	/	/	2	2	/	/	/													
2009	48	Ham	100000	72	5+	81	/	7200000	6.86	100000	40	40	/	/	/	61	61	/	/	/	3900000	6.59	4000000	6.60	0.01	3900000	6.59	4000000	6.60	0.01	2	c	
			1000000	7	/	7	/			1000000	3	3	/	/	/	5	5	/	/	/													
2009	59	Ham	10000	146	5+	122	/	1500000	6.18	10000	84	108	/	/	/	125	149	/	/	/	850000	5.93	840000	5.92	-0.01	1100000	6.04	1100000	6.04	0.00	2	c	
			100000	21	/	25	/			100000	10	22	/	/	/	7	12	/	/	/													
2009	6	Ham	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	2	c	
			100	0	/	0	/			100	0	0	/	/	/	0	0	/	/	/													

DAIRY PRODUCTS																																
Validation	N°	Sample	Reference method: NF ISO 11290-2							Alternative method: AL Agar - Spreading																						
			Dilution	CFU/ plate 1		CFU/ plate 2		Interpretation – 2025		Dilution	CFU/plate 1					CFU/plate 2					24h				48h							
				Typical colonies	Confirmed colonies	Typical colonies	Confirmed colonies	CFU/g (rounded)	Log (CFU/g)		24h	48h	Conf. 1	Conf. 2	Conf. 3	24h	48h	Conf. 1	Conf. 2	Conf. 3	2 plates interpretation – 2025		1 plate interpretation – 2025		log(CFU/g) 1 plate - 2 plates	2 plates interpretation – 2025		1 plate interpretation – 2025		log(CFU/g) 1 plate - 2 plates		
																					CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)		CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)			
2009	25	Raw milk cheese	1000	29	/	23	/	30000	4.48	1000	12	12	/	/	/	19	19	/	/	/	12000	4.08	12000	4.08	0.00	12000	4.08	12000	4.08	0.00	3	a
			10000	4		6				10000	1	1				5	5															
2009	18	Reblochon cheese	1000	44	/	44	/	45000	4.65	1000	44	45	/	/	/	45	45	/	/	/	44000	4.64	44000	4.64	0.00	45000	4.65	45000	4.65	0.00	3	a
			10000	5		4				10000	4	4				3	7															
2017	33	Saint Nectaire cheese	100	41	5+	41	5+	4100	3.61	100	50	51	+	+	+	65	65	+	+	+	5000	3.70	5000	3.70	0.00	5100	3.71	5100	3.71	0.00	3	a
			1000	4		4				1000	5	5				6	7															
2017	34	Morbier cheese	100	49	5+	50	5+	5000	3.70	100	47	47	+	+	+	37	40	+	+	+	5000	3.70	4700	3.67	-0.03	5000	3.70	4700	3.67	-0.03	3	a
			1000	6		6				1000	8	8				3	3															
2017	35	Emmental	10	>150	5+	>150	5+	7600	3.88	10	>150	>150	+	+	+	>150	>150	+	+	+	9300	3.97	9300	3.97	0.00	9300	3.97	9300	3.97	0.00	3	a
			100	76		82				100	93	93				81	95															
2017	36	Comté AOP	10	>150	5+	>150	5+	6400	3.81	10	>150	>150	+	+	+	>150	>150	+	+	+	7200	3.86	7200	3.86	0.00	7200	3.86	7200	3.86	0.00	3	a
			100	64		69				100	72	72				75	76															
2009	20	Raw milk	1000	50	/	57	/	48000	4.68	1000	19	45	/	/	/	20	51	/	/	/	17000	4.23	19000	4.28	0.05	42000	4.62	45000	4.65	0.03	3	b
			10000	3		6				10000	0	1				0	4															
2009	21	Raw milk	10	20	/	20	/	190	2.28	10	11	25	/	/	/	3	16	/	/	/	110	2.04	110	2.04	0.00	250	2.40	250	2.40	0.00	3	b
			100	1		2				100	1	2				1	2															
2009	26	Raw milk	10	49	/	61	/	500	2.70	10	55	86	/	/	/	33	57	/	/	/	530	2.72	550	2.74	0.02	830	2.92	860	2.93	0.02	3	b
			100	6		2				100	3	5				6	9															
2009	27	Raw milk	10	81	/	69	/	800	2.90	10	69	69	/	/	/	54	54	/	/	/	750	2.88	690	2.84	-0.04	750	2.88	690	2.84	-0.04	3	b
			100	7		11				100	13	13				6	6															
2017	37	Half-salt butter	10	>150	5+	>150	5+	12000	4.08	10	>150	>150	/	/	/	>150	>150	/	/	/	>15000	>4.18	>15000	>4.18	/	>15000	>4.18	>15000	>4.18	/	3	b
			100	120		114				100	>150	>150				>150	>150															
2017	38	Raw milk	10	>150	5+	>150	5+	8400	3.92	10	>150	>150	+	+	+	>150	>150	+	+	+	11000	4.04	11000	4.04	0.00	11000	4.04	11000	4.04	0.00	3	b
			100	84		89				100	109	109				81	93															
2009	7	Goat's milk cheese	1000	18	/	34	/	19000	4.28	100	35	25 (-3)	/	/	/	26	20(-3)	/	/	/	3500	3.54	3500	3.54	0.00	24000	4.38	25000	4.40	0.02	3	c
			10000	3		4				1000	3	1(-4)				3	2(-4)															
2009	41	Ossau Iraty cheese	10	3	/	6	/	73	1.86	10	3	5	/	/	/	3	7	/	/	/	30	1.48*	30	1.48*	/	45	1.65	50	1.70	0.05	3	c
			100	1		2				100	0	0				0	0															
2009	8	Whipped cream	10	49	/	43	/	490	2.69	10	0	44	/	/	/	0	61	/	/	/	<10	<1.00	<10	<1.00	/	470	2.67	440	2.64	-0.03	3	c
			100	5		8				100	0	8				0	5															
2017	39	Brie	10	66	5+	75	/	640	2.81	10	51	54	+	+	+	50	58	+	+	+	480	2.68	510	2.71	0.03	520	2.72	540	2.73	0.02	3	c
			100	4		6				100	2	3				5	6															
2017	40	Camembert	10	57	5+	57	5+	590	2.77	10	58	61	+	+	+	52	55	+	+	+	570	2.76	580	2.76	0.01	600	2.78	610	2.79	0.01	3	c
			100	8		5				100	5	5				4	5															
2017	41	Vanilla ice cream	10	56	5+	63	5+	560	2.75	10	67	69	+	+	+	67	71	+	+	+	660	2.82	670	2.83	0.01	670	2.83	690	2.84	0.01	3	c
			100	5		5				100	5	5				6	6															
2025	131587*	Heat-treated milk	10	36	5+			360	2.56	10	47	49	+	+	+	/	/	/	/	/	460	2.66	470	2.67	0.01	480	2.68	490	2.69	0.01	3	c
			100	3						100	4	4				/	/	/	/	/												
2025	131589*	Pasteurized cheese	10	68	5+			700	2.85	10	62	62	+	+	+	/	/	/	/	/	650	2.81	620	2.79	-0.02	650	2.81	620	2.79	-0.02	3	c
			100	9						100	9	9				/	/	/	/	/												

SEAFOOD PRODUCTS																																		
Validation	N°	Sample	Reference method: NF ISO 11290-2							Alternative method: AL Agar - Spreading																	Category	Type						
			Dilution	CFU/ plate 1		CFU/ plate 2		Interpretation - 2025		Dilution	CFU/plate 1					CFU/plate 2					24h				48h									
				Typical colonies	Confirmed colonies	Typical colonies	Confirmed colonies	CFU/g (rounded)	Log (CFU/g)		24h	48h	Conf.1	Conf.2	Conf.3	24h	48h	Conf.1	Conf.2	Conf.3	2 plates interpretation – 2025		1 plate interpretation – 2025		log(CFU/g) 1 plate - 2 plates	2 plates interpretation – 2025			1 plate interpretation – 2025		log(CFU/g) 1 plate - 2 plates			
																					CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)		CFU/g (rounded)			Log (CFU/g)	CFU/g (rounded)		Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)
2009	16	Shrimps	10000	49	/	54	/	490000	5.69	10000	39	39	/	/	/	44	44	/	/	/	410000	5.61	390000	5.59	-0.02	410000	5.61	390000	5.59	-0.02	4	a		
			100000	5		5				100000	6	6				6	6																	
2009	17	Shrimps	1000	76	/	127	/	75000	4.88	1000	122	140	/	/	/	107	143	/	/	/	120000	5.08	120000	5.08	0.00	140000	5.15	140000	5.15	0.00	4	a		
			10000	7		15				10000	12	12				7	7																	
2009	53	Shrimps	100	67	/	64	/	7100	3.85	100	48	57	/	/	/	27	37	/	/	/	4900	3.69	4800	3.68	-0.01	6000	3.78	5700	3.76	-0.02	4	a		
			1000	11		8				1000	6	9				1	5																	
2009	8	Fish fillet	100	5	/	10	/	550	2.74	10	6	140	/	/	/	8	139	/	/	/	55	1.74	60	1.78	0.04	1400	3.15	1400	3.15	0.00	4	a		
			1000	1		1				100	0	4				0	7					Ne	Ne											
2017	1	Cod fillet	10	28	5+	26	5+	290	2.46	10	24	28	+	+	+	26	30	+	+	+	260	2.41	240	2.38	-0.03	300	2.48	280	2.45	-0.03	4	a		
			100	4		3				100	5	5				4	5																	
2017	2	Merling fillet	10	44	5+	41	5+	410	2.61	10	44	45	+	+	+	42	43	+	+	+	440	2.64	440	2.64	0.00	450	2.65	450	2.65	0.00	4	a		
			100	1		2				100	4	4				4	4																	
2009	42	Smoked salmon	10	9	/	11	/	100	2.00	10	14	15	/	/	/	19	20	/	/	/	140	2.15	140	2.15	0.00	150	2.18	150	2.18	0.00	4	b		
			100	2		2			Ne	100	1	1				2	2																	
2009	54	Smoked salmon	1000	44	/	48	/	47000	4.67	1000	32	46	/	/	/	16	27	/	/	/	30000	4.48	32000	4.51	0.03	44000	4.64	46000	4.66	0.02	4	b		
			10000	8		3				10000	1	2				3	4																	
2009	49	Smoked salmon	100	68	/	77	/	7100	3.85	100	21	54	/	/	/	32	78	/	/	/	1900	3.28	2100	3.32	0.04	5900	3.77	5400	3.73	-0.04	4	b		
			1000	10		9				1000	0	11				1	3																	
2017	3	Smoked salmon	100	36	5+	34	5+	3500	3.54	100	34	34	+	+	+	31	32	+	+	+	3500	3.54	3400	3.53	-0.01	3500	3.54	3400	3.53	-0.01	4	b		
			1000	3		3				1000	4	4				3	3																	
2017	4	Smoked Trout	100	25	5+	28	5+	2500	3.40	100	21	22	+	+	+	19	20	+	+	+	2500	3.40	2100	3.32	-0.08	2500	3.40	2200	3.34	-0.06	4	b		
			1000	2		2				1000	6	6				5	5																	
2017	5	Smoked Haddock	100	31	5+	29	5+	2900	3.46	100	26	26	+	+	+	28	28	+	+	+	2500	3.40	2600	3.41	0.02	2500	3.40	2600	3.41	0.02	4	b		
			1000	1		1				1000	2	2				2	2																	
2009	22	Saint Jacques terrine	100	12	/	9	/	1200	3.08	100	10	14	/	/	/	11	13	/	/	/	910	2.96	1000	3.00	0.04	1500	3.18	1400	3.15	-0.03	4	c		
			1000	1		2				1000	0	2				1	2																	
2009	50	Hoki fillet with sauce	1000	17	/	13	/	17000	4.23	100	75	122	/	/	/	14	19	/	/	/	6800	3.83	7500	3.88	0.04	12000	4.08	12000	4.08	0.00	4	c		
			10000	2		1				10000	0	13				1	1(-4)																	
2009	9	Salmon with sauce	10	5	/	11	/	55	1.74	10	1	7	/	/	/	1	10	/	/	/	10	1.00*	10	1.00*	/	64	1.81	70	1.85	0.04	4	c		
			100	1		0			Ne	100	0	0				0	1									Ne	Ne							
2009	10	Stuffed calamari	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	4	c		
			100	0		0				100	0	0				0	0																	
2009	23	Fish terrine	100	1	/	1	/	100	2.00*	100	1	1	/	/	/	0	0	/	/	/	100	2.00*	100	2.00*	/	100	2.00*	100	2.00*	/	4	c		
			1000	0		0				1000	0	0				0	0																	
2017	6	Surimi sticks	10	>150	5+	>150	5+	2800	3.45	10	>150	>150	+	+	+	>150	>150	+	+	+	4100	3.61	4100	3.61	0.00	4100	3.61	4100	3.61	0.00	4	c		
			100	28		30				100	41	41				43	43																	
2017	7	Spreadable preparation of Sea cocktail	10	>150	5+	>150	5+	3100	3.49	10	>150	>150	+	+	+	>150	>150	+	+	+	3900	3.59	3900	3.59	0.00	3900	3.59	3900	3.59	0.00	4	c		
			100	31		29				100	39	39				35	36																	
2017	8	Crab and lobster terrine	10	>150	5+	>150	5+	3300	3.52	10	>150	>150	+	+	+	>150	>150	+	+	+	3900	3.59	3900	3.59	0.00	3900	3.59	3900	3.59	0.00	4	c		
			100	33		31				100	39	39				35	35																	

VEGETABLES PRODUCTS																													Category	Type		
Validation	N°	Sample	Reference method: NF ISO 11290-2							Alternative method: AL Agar - Spreading																						
			Dilution	CFU/ plate 1		CFU/ plate 2		Interpretation - 2025		Dilution	CFU/plate 1					CFU/plate 2					24h				48h							
				Typical colonies	Confirmed colonies	Typical colonies	Confirmed colonies	CFU/g (rounded)	Log (CFU/g)		24h	48h	Conf.1	Conf.2	Conf.3	24h	48h	Conf.1	Conf.2	Conf.3	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)			Log (CFU/g)	log(CFU/g) 1 plate - 2 plates
2009	4	Peas	1000	116	/	99	/	120000	5.08	1000	111	111	/	/	/	120	120	/	/	/	110000	5.04	110000	5.04	0.00	110000	5.04	110000	5.04	0.00	5	a
			10000	56		44				10000	15	53				10	49															
2009	29	Spinaches	10	38	/	32	/	360	2.56	10	23	41	/	/	/	20	35	/	/	/	220	2.34	230	2.36	0.02	380	2.58	410	2.61	0.03	5	a
			100	1		3				100	1	1				4	6															
2009	60	Salad	10	2	/	4	/	36	1.56	10	1	5	/	/	/	9	4	/	/	/	10	1.00*	10	1.00*	/	45	1.65	50	1.70	0.05	5	a
			100	0		0		Ne		100	0	0				9	0										Ne	Ne	Ne			
2017	42	Grated carrots	10	26	5+	22	5+	260	2.41	10	21	21	+	+	+	18	24	+	+	+	200	2.30	210	2.32	0.02	200	2.30	210	2.32	0.02	5	a
			100	2		3				100	1	1				1	2															
2017	43	Cucumber	10	18	5+	22	5+	180	2.26	10	31	31	+	+	+	37	37	+	+	+	310	2.49	310	2.49	0.00	310	2.49	310	2.49	0.00	5	a
			100	2		2				100	3	3				2	4															
2017	44	Green asparagatus	10	20	5+	27	5+	210	2.32	10	41	41	+	+	+	40	40	+	+	+	410	2.61	410	2.61	0.00	410	2.61	410	2.61	0.00	5	a
			100	3		3				100	4	4				3	3															
2009	38	Frozen French fries	10000	165	/	149	/	1800000	6.26	10000	94	94	/	/	/	106	108	/	/	/	1000000	6.00	940000	5.97	-0.03	1000000	6.00	940000	5.97	-0.03	5	b
			100000	18		17				100000	16	16				8	9															
2009	55	Mixed vegetables	10	2	/	4	/	45	1.65	10	0	6	/	/	/	2	15	/	/	/	<10	<1.00	<10	<1.00	/	55	1.74	60	1.78	0.04	5	b
			100	1		1		Ne		100	0	0				0	0									Ne	Ne	Ne				
2009	11	Mixed salads	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	5	b
			100	0		0				100	0	0				0	0															
2009	12	Mixed vegetables	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	5	b
			100	0		0				100	0	0				0	0															
2017	45	Mixed salads	10	49	5+	49	5+	520	2.72	10	43	43	+	+	+	48	48	+	+	+	460	2.66	430	2.63	-0.03	460	2.66	430	2.63	-0.03	5	b
			100	8		7				100	7	7				6	6															
2017	46	Sliced mango	10	32	5+	26	5+	330	2.52	10	46	48	+	+	+	37	40	+	+	+	450	2.65	460	2.66	0.01	460	2.66	480	2.68	0.02	5	b
			100	4		2				100	3	3				5	5															
2017	47	Vegetable to be peeled	100	28	5+	32	5+	3200	3.51	100	41	41	+	+	+	46	47	+	+	+	4200	3.62	4100	3.61	-0.01	4200	3.62	4100	3.61	-0.01	5	b
			1000	7		5				1000	5	5				5	5															
2017	48	Sliced pineapple	10	>150	5+	>150	5+	3700	3.57	10	>150	>150	+	+	+	>150	>150	+	+	+	4000	3.60	4000	3.60	0.00	4000	3.60	4000	3.60	0.00	5	b
			100	37		37				100	40	40				50	51															
2009	1	Mashed broccolis	1000	9	/	15	/	9100	3.96	1000	13	15	/	/	/	12	15	/	/	/	14000	4.15	13000	4.11	-0.03	15000	4.18	15000	4.18	0.00	5	c
			10000	1		2		Ne		10000	2	2				0	1															
2009	2	Grated carrots salad	100000	13	/	15	/	1500000	6.18	100000	14	16	/	/	/	19	21	/	/	/	1300000	6.11	1400000	6.15	0.03	1500000	6.18	1600000	6.20	0.03	5	c
			1000000	3		1				1000000	0	0				1	1															
2009	13	Tabbouleh	1000	29	/	30	/	29000	4.46	1000	33	36	/	/	/	21	29	/	/	/	33000	4.52	33000	4.52	0.00	36000	4.56	36000	4.56	0.00	5	c
			10000	3		4				10000	3	4				2	2															
2009	28	Corn, red beans and peppers	10	14	/	11	/	130	2.11	10	14	23	/	/	/	14	17	/	/	/	140	2.15	140	2.15	0.00	230	2.36	230	2.36	0.00	5	c
			100	0		3				100	1	2				1	1															
2009	35	Cooked carrots	100	75	/	76	/	7500	3.88	100	67	83	/	/	/	51	58	/	/	/	6800	3.83	6700	3.83	-0.01	8500	3.93	8300	3.92	-0.01	5	c
			1000	8		4				1000	8	10				6	10															
2017	49	Ratatouille	10	>150	5+	>150	5+	4000	3.60	10	>150	>150	+	+	+	>150	>150	+	+	+	5000	3.70	5000	3.70	0.00	5000	3.70	5000	3.70	0.00	5	c
			100	40		42				100	50	50				44	44															

PRODUCTION ENVIRONMENTAL SAMPLES																																
Validation	N°	Sample	Reference method: NF ISO 11290-2							Alternative method: AL Agar - Spreading																	Category	Type				
			Dilution	CFU/ plate 1		CFU/ plate 2		Interpretation - 2025		Dilution	CFU/plate 1					CFU/plate 2					24h				48h							
				Typical colonies	Confirmed colonies	Typical colonies	Confirmed colonies	CFU/g (rounded)	Log (CFU/g)		24h	48h	Conf.1	Conf.2	Conf.3	24h	48h	Conf.1	Conf.2	Conf.3	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)			Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates
2009	10	Process water	10000	37	/	31	/	370000	5.57	1000	23	33(-4)	/	/	/	16	35(-4)	/	/	/	21000	4.32	23000	4.36	0.04	350000	5.54	330000	5.52	-0.03	6	a
			100000	4		2			10000	0	5(-5)				0	5(-5)																
2009	24	Process water (Candy plant)	10000	19	/	12	/	170000	5.23	10000	10	10	/	/	/	17	17	/	/	/	91000	4.96	100000	5.00	0.04	91000	4.96	100000	5.00	0.04	6	a
			100000	0		2			100000	0	0				1	2																
2009	37	Process water	100	22	/	42	/	2300	3.36	100	31	40	/	/	/	29	32	/	/	/	3300	3.52	3100	3.49	-0.03	4100	3.61	4000	3.60	-0.01	6	a
			1000	3		2			1000	5	5				5	6																
2009	57	Process water	10	88	/	75	/	880	2.94	10	55	78	/	/	/	43	82	/	/	/	520	2.72	550	2.74	0.02	740	2.87	780	2.89	0.02	6	a
			100	9		2			100	2	3				6	11																
2017	50	Nursery Rinse water	100	19	5+	22	5+	2000	3.30	10	24	24	+	+	+	22	23	+	+	+	230	2.36	240	2.38	0.02	230	2.36	240	2.38	0.02	6	a
			1000	3		2			100	1	1				1	2																
2017	51	Potato rinse water without skin	100	20	5+	18	5+	1900	3.28	10	17	17	+	+	+	15	15	+	+	+	180	2.26	170	2.23	-0.02	180	2.26	170	2.23	-0.02	6	a
			1000	1		1			100	3	3				2	2																
2009	36	Scraps from cheese retail outlet	10	34	/	47	/	370	2.57	10	20	25	/	/	/	31	35	/	/	/	250	2.40	200	2.30	-0.10	290	2.46	250	2.40	-0.06	6	b
			100	7		1			100	7	7				4	4																
2009	39	Scraps from cutting machine	1000	19	/	22	/	19000	4.28	1000	12	18	/	/	/	23	25	/	/	/	12000	4.08	12000	4.08	0.00	17000	4.23	18000	4.26	0.02	6	b
			10000	2		4			10000	1	1				3	3																
2009	58	Scraps from delicatessen retail outlet	1000	88	/	85	/	92000	4.96	1000	10	22	/	/	/	14	17	/	/	/	10000	4.00	10000	4.00	0.00	21000	4.32	22000	4.34	0.02	6	b
			10000	13		17			10000	1	1				0	1																
2017	52	Dust Trap	10	>150	5+	>150	5+	2500	3.40	10	>150	>150	+	+	+	>150	>150	+	+	+	2800	3.45	2800	3.45	0.00	2900	3.46	2900	3.46	0.00	6	b
			100	25		23			100	28	29				25	27																
2017	53	Tour dust	10	>150	5+	>150	5+	2700	3.43	10	>150	>150	+	+	+	>150	>150	+	+	+	1200	3.08	1200	3.08	0.00	1500	3.18	1500	3.18	0.00	6	b
			100	27		25			100	12	15				14	16																
2009	11	Dirty knife surface	1000	41	/	33	/	42000	4.62	100	36	49(-3)	/	/	/	44	56(-3)	/	/	/	3500	3.54	3600	3.56	0.01	49000	4.69	49000	4.69	0.00	6	c
			10000	5		3			1000	3	5(-4)				9	4(-4)																
2009	51	Surface fish weighing machine	10	10	/	10	/	91	1.96	10	9	15	/	/	/	10	14	/	/	/	82	1.91	90	1.95	0.04	150	2.18	150	2.18	0.00	6	c
			100	0		1			100	0	1				2	2						Ne	Ne									
2009	52	Floor	10	30	/	28	/	300	2.48	10	31	39	/	/	/	19	29	/	/	/	300	2.48	310	2.49	0.01	380	2.58	390	2.59	0.01	6	c
			100	3		3			100	2	3				0	0																
2017	54	Surface table surface	100	12	5+	14	5+	1100	3.04	100	15	15	+	+	+	15	16	+	+	+	1500	3.18	1500	3.18	0.00	1500	3.18	1500	3.18	0.00	6	c
			1000	0		1			1000	2	2				2	2																
2017	55	Surface Knife sample	100	16	5+	18	5+	1600	3.20	100	20	20	+	+	+	19	19	+	+	+	1900	3.28	2000	3.30	0.02	1900	3.28	2000	3.30	0.02	6	c
			1000	2		2			1000	1	1				1	1																
2017	56	Surface fridge sample	100	18	5+	16	5+	1900	3.28	100	22	22	+	+	+	22	23	+	+	+	2200	3.34	2200	3.34	0.00	2200	3.34	2200	3.34	0.00	6	c
			1000	3		2			1000	2	2				1	2																

READY TO EAT, READY TO REHEAT																																		
Validation	N°	Sample	Reference method: NF ISO 11290-2							Alternative method: AL Agar Pour plate																	Category	Type						
			Dilution	CFU/ plate 1		CFU/ plate 2		Interpretation - 2025		Dilution	CFU/plate 1					CFU/plate 2					24h		48h		log(CFU/g) 1 plate - 2 plates	2 plates interpretation - 2025			1 plate interpretation - 2025		log(CFU/g) 1 plate - 2 plates			
				Typical colonies	Confirmed colonies	Typical colonies	Confirmed colonies	CFU/g (rounded)	Log (CFU/g)		24h	48h	Conf.1	Conf.2	Conf.3	24h	48h	Conf.1	Conf.2	Conf.3	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)		CFU/g (rounded)			Log (CFU/g)	CFU/g (rounded)		Log (CFU/g)		
2017	9	Oriental tabbouleh	10	28	5+	29	5+	260	2.41	10	36	37	+	+	+	34	35	+	+	+	370	2.57	360	2.56	-0.01	390	2.59	370	2.57	-0.02	1	a		
			100	1		2				100	5	6				3	5																	
2017	12	Chicken salad sandwich	10	>150	5+	>150	5+	2800	3.45	10	>150	>150	+	+	+	>150	>150	+	+	+	4100	3.61	4100	3.61	0.00	4200	3.62	4200	3.62	0.00	1	a		
			100	28		25				100	41	42				39	41																	
2017	13	Tuna salad sandwich	10	>150	5+	>150	5+	2200	3.34	10	>150	>150	+	+	+	>150	>150	+	+	+	3700	3.57	3700	3.57	0.00	4200	3.62	4200	3.62	0.00	1	a		
			100	22		24				100	37	42				40	44																	
2017	57	Piedmontese salad	10	13	5+	15	5+	130	2.11	10	5	11	+	+	+	9	12	+	+	+	73	1.86	50	1.70	-0.16	130	2.11	110	2.04	-0.07	1	a		
			100	1		1				100	3	3				2	3																	
2017	58	Ham and butter sandwich	10	19	5+	16	5+	190	2.28	10	5	18	+	+	+	10	14	+	+	+	45	1.65	50	1.70	0.05	160	2.20	180	2.26	0.05	1	a		
			100	2		1				100	0	0				0	1																	
2017	14	Fine Pie tomatoes Goats	100	32	5+	30	5+	3200	3.51	10	>150	>150	+	+	+	>150	>150	+	+	+	3300	3.52	3300	3.52	0.00	3600	3.56	3600	3.56	0.00	1	b		
			1000	3		2				100	33	36				34	37																	
2017	15	Fine Tuna Pie	100	31	5+	32	5+	3200	3.51	10	>150	>150	+	+	+	>150	>150	+	+	+	3300	3.52	3300	3.52	0.00	3800	3.58	3800	3.58	0.00	1	b		
			1000	4		3				100	33	38				35	37																	
2017	16	3 cheeses Roll	100	31	5+	33	5+	2900	3.46	10	>150	>150	+	+	+	>150	>150	+	+	+	2700	3.43	2700	3.43	0.00	3500	3.54	3500	3.54	0.00	1	b		
			1000	1		2				100	27	35				29	34																	
2017	17	Ham cheese puff pastry	10	>150	5+	>150	5+	3500	3.54	10	>150	>150	+	+	+	>150	>150	+	+	+	4400	3.64	4400	3.64	0.00	4400	3.64	4400	3.64	0.00	1	b		
			100	35		37				100	44	44				41	43																	
2017	18	Cheese pie	10	>150	5+	>150	5+	3500	3.54	10	>150	>150	+	+	+	>150	>150	+	+	+	4700	3.67	4700	3.67	0.00	4700	3.67	4700	3.67	0.00	1	b		
			100	35		36				100	47	47				45	45																	
2009	19	Strawberries tart	10000	31	5+	37	5+	300000	5.48	10000	26	26	/	/	/	30	30	/	/	/	250000	5.40	260000	5.41	0.02	250000	5.40	260000	5.41	0.02	1	c		
			100000	2		6				100000	2	2				2	2																	
2017	19	Normands apple tart	10	22	5+	24	5+	220	2.34	10	36	38	+	+	+	37	37	+	+	+	340	2.53	360	2.56	0.02	360	2.56	380	2.58	0.02	1	c		
			100	2		2				100	1	1				1	1																	
2017	20	Paris Brest	10	25	5+	23	5+	300	2.48	10	29	29	+	+	+	28	31	+	+	+	280	2.45	290	2.46	0.02	280	2.45	290	2.46	0.02	1	c		
			100	8		6				100	2	2				2	2																	
2017	21	Raspberry tart	10	19	5+	15	5+	180	2.26	10	16	16	+	+	+	16	16	+	+	+	160	2.20	160	2.20	0.00	160	2.20	160	2.20	0.00	1	c		
			100	1		1				100	2	2				2	2																	
2017	22	Apricot tart	100	14	5+	16	5+	1400	3.15	10	>150	>150	+	+	+	>150	>150	+	+	+	2500	3.40	2500	3.40	0.00	2500	3.40	2500	3.40	0.00	1	c		
			1000	1		1				100	25	25				23	23																	
2017	23	Blueberry tart	100	27	5+	29	5+	2600	3.41	10	>150	>150	+	+	+	>150	>150	+	+	+	2000	3.30	2000	3.30	0.00	2100	3.32	2100	3.32	0.00	1	c		
			1000	2		2				100	20	21				19	22																	

MEAT PRODUCTS																																			
Validation	N°	Sample	Reference method: NF ISO 11290-2							Alternative method: AL Agar Pour plate																									
			Dilution	CFU/ plate 1		CFU/ plate 2		Interpretation - 2025		CFU/plate 1					CFU/plate 2					24h interpretation – 2025		1 plate interpretation – 2025		24h interpretation – 2025		1 plate interpretation – 2025		log(CFU/g) 1 plate - 2 plates	2 plates interpretation – 2025	1 plate interpretation – 2025	log(CFU/g) 1 plate - 2 plates	Category	Type		
				Typical colonies	Confirmed colonies	Typical colonies	Confirmed colonies	CFU/g (rounded)	Log (CFU/g)	Dilution	24h	48h	Conf.1	Conf.2	Conf.3	24h	48h	Conf.1	Conf.2	Conf.3	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)							Log (CFU/g)	
2009	32	Liver	100	3	3+	4	4+	360	2.56	100	5	6	/	/	/	2	2	/	/	/	460	2.66	500	2.70	0.04	550	2.74	600	2.78	0.04	2	a			
			1000	0		0				1000	0	0				0	0					Ne				Ne									
2009	1	Calf ground meat	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	2	a			
			100	0		0				100	0	0				0	0																		
2017	24	Turkey escalope	100	39	5+	48	5+	3700	3.57	10	>150	>150	+	+	+	>150	>150	+	+	+	2700	3.43	2700	3.43	0.00	2700	3.43	2700	3.43	0.00	2	a			
			1000	2		5				100	27	27				33	33																		
2017	25	Chicken fillet	100	42	5+	40	5+	4100	3.61	10	>150	>150	+	+	+	>150	>150	+	+	+	4100	3.61	4100	3.61	0.00	4400	3.64	4400	3.64	0.00	2	a			
			1000	3		4				100	41	44				46	48																		
2017	26	Ground beef	100	>150	5+	>150	5+	37000	4.57	100	>150	>150	+	+	+	>150	>150	+	+	+	32000	4.51	32000	4.51	0.00	32000	4.51	32000	4.51	0.00	2	a			
			1000	37		44				1000	32	32				40	40																		
2017	27	Pork choop	10	>150	5+	>150	5+	3500	3.54	10	>150	>150	+	+	+	>150	>150	+	+	+	4700	3.67	4700	3.67	0.00	4900	3.69	4900	3.69	0.00	2	a			
			100	35		28				100	47	49				59	59																		
2017	30	Veal stew	10	20	5+	19	5+	220	2.34	10	30	30	+	+	+	28	31	+	+	+	300	2.48	300	2.48	0.00	300	2.48	300	2.48	0.00	2	b			
			100	4		5				100	3	3				1	2																		
2017	31	Mexican chicken wings	100	30	5+	33	5+	3100	3.49	10	>150	>150	+	+	+	>150	>150	+	+	+	2200	3.34	2200	3.34	0.00	2700	3.43	2700	3.43	0.00	2	b			
			1000	4		3				100	22	27				27	27																		
2017	32	Shepherd's pie	100	32	5+	40	5+	3000	3.48	10	>150	>150	+	+	+	>150	>150	+	+	+	2600	3.41	2600	3.41	0.00	2800	3.45	2800	3.45	0.00	2	b			
			1000	1		3				100	26	28				30	31																		
2009	40	Beef meatballs	10	72	5+	72	/	740	2.87	10	62	62	/	/	/	3(-2)	7(-2)	/	/	/	640	2.81	620	2.79	-0.01	640	2.81	620	2.79	-0.01	2	b			
			100	9		9				100	8	8				1(-3)	1(-3)																		
2009	45	Black pudding	10	79	5+	71	/	830	2.92	10	48	49	/	/	/	50	54	/	/	/	460	2.66	480	2.68	0.02	470	2.67	490	2.69	0.02	2	b			
			100	12		9				100	3	3				7	8																		
2009	46	Hamburger	100	35	5+	32	/	3700	3.57	10	95	97	/	/	/	99	102	/	/	/	1000	3.00	950	2.98	-0.02	1100	3.04	970	2.99	-0.05	2	b			
			1000	6		9				100	17	19				12	24																		
2009	2	Hamburger	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	2	b			
			100	0		0				100	0	0				0	0																		
2009	3	Chicken meat with pasta and vegetables	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	2	b			
			100	0		0				100	0	0				0	0																		
2009	4	Foie gras	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	2	b			
			100	0		0				100	0	0				0	0																		
2009	5	Roasted pork	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	2	b			
			100	0		0				100	0	0				0	0																		
2009	12	Andouillette	100	134	5+	154	/	13000	4.11	1000	5	36	/	/	/	6	37	/	/	/	5500	3.74	5000	3.70	-0.04	35000	4.54	36000	4.56	0.01	2	c			
			1000	30		28				10000	1	3				0	3						Ne				Ne								
2009	34	Saucisson	10	18	5+	22	/	160	2.20	10	9	12	/	/	/	16	16	/	/	/	91	1.96	90	1.95	0.00	120	2.08	120	2.08	0.00	2	c			
			100	0		0				100	1	1				1	1						Ne				Ne								
2009	43	Sausage	1000	97	5+	96	/	100000	5.00	1000	84	106	/	/	/	80	85	/	/	/	86000	4.93	84000	4.92	-0.01	110000	5.04	110000	5.04	0.00	2	c			
			10000	15		23				10000	11	13				7	9																		
2009	44	Rillettes	1000	35	5+	30	/	35000	4.54	1000	25	29	/	/	/	23	23	/	/	/	25000	4.40	25000	4.40	0.00	28000	4.45	29000	4.46	0.02	2	c			
			10000	4		2				10000	2	2				1	1																		
2009	47	Chipolatas	10	19	5+	6	/	180	2.26	10	15	15	/	/	/	13	13	/	/	/	160	2.20	150	2.18	-0.03	160	2.20	150	2.18	-0.03	2	c			
			100	1		1				100	2	2				0	0																		
2009	48	Ham	100000	72	5+	81	/	7200000	6.86	100000	39	39	/	/	/	28	28	/	/	/	4000000	6.60	3900000	6.59	-0.01	4000000	6.60	3900000	6.59	-0.01	2	c			
			1000000	7		7				1000000	5	5				3	3																		
2009	59	Ham	10000	146	5+	122	/	1500000	6.18	10000	87	122	/	/	/	90	115	/	/	/	890000	5.95	870000	5.94	-0.01	1300000	6.11	1200000	6.08	-0.03	2	c			
			100000	21		25				100000	11	16				6	7																		
2009	6	Ham	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10</												

DAIRY PRODUCTS																																
Validation	N°	Sample	Reference method: NF ISO 11290-2							Alternative method: AL Agar Pour plate																	Category	Type				
			Dilution	CFU/ plate 1		CFU/ plate 2		Interpretation - 2025		Dilution	CFU/plate 1					CFU/plate 2					24h				48h							
				Typical colonies	Confirmed colonies	Typical colonies	Confirmed colonies	CFU/g (rounded)	Log (CFU/g)		24h	48h	Conf.1	Conf.2	Conf.3	24h	48h	Conf.1	Conf.2	Conf.3	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)			Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates
2009	25	Raw milk cheese	1000	29	/	23	/	30000	4.48	1000	14	15	/	/	/	14	14	/	/	/	15000	4.18	14000	4.15	-0.03	18000	4.26	15000	4.18	-0.08	3	a
			10000	4		6				10000	3	5				1	1															
2009	18	Reblochon cheese	1000	44	/	44	/	45000	4.65	1000	34	35	/	/	/	31	33	/	/	/	32000	4.51	34000	4.53	0.03	34000	4.53	35000	4.54	0.01	3	a
			10000	5		4				10000	1	2				2	2															
2017	33	Saint Nectaire cheese	100	41	5+	41	5+	4100	3.61	10	>150	>150	+	+	+	>150	>150	+	+	+	3600	3.56	3600	3.56	0.00	3900	3.59	3900	3.59	0.00	3	a
			1000	4		4				100	36	39				36	39															
2017	34	Morbier cheese	100	49	5+	50	5+	5000	3.70	10	>150	>150	+	+	+	>150	>150	+	+	+	4700	3.67	4700	3.67	0.00	4900	3.69	4900	3.69	0.00	3	a
			1000	6		6				100	47	49				53	59															
2017	35	Emmental	10	>150	5+	>150	5+	7600	3.88	10	>150	>150	+	+	+	>150	>150	+	+	+	8500	3.93	8500	3.93	0.00	8900	3.95	8900	3.95	0.00	3	a
			100	76		82				100	85	89				55	60															
2017	36	Comté AOP	10	>150	5+	>150	5+	6400	3.81	10	>150	>150	+	+	+	>150	>150	+	+	+	6800	3.83	6800	3.83	0.00	7100	3.85	7100	3.85	0.00	3	a
			100	64		69				100	68	71				68	75															
2009	20	Raw milk	1000	50	/	57	/	48000	4.68	1000	14	50	/	/	/	11	55	/	/	/	15000	4.18	14000	4.15	-0.03	49000	4.69	50000	4.70	0.01	3	b
			10000	3		6				10000	2	4				2	5															
2009	21	Raw milk	10	20	/	20	/	190	2.28	10	6	22	/	/	/	5	16	/	/	/	55	1.74	60	1.78	0.04	230	2.36	220	2.34	-0.02	3	b
			100	1		2				100	0	3				1	1															
2009	26	Raw milk	10	49	/	61	/	500	2.70	10	37	49	/	/	/	44	66	/	/	/	350	2.54	370	2.57	0.02	460	2.66	490	2.69	0.03	3	b
			100	6		2				100	1	1				2	6															
2009	27	Raw milk	10	81	/	69	/	800	2.90	10	85	85	/	/	/	77	77	/	/	/	860	2.93	850	2.93	-0.01	860	2.93	850	2.93	-0.01	3	b
			100	7		11				100	10	10				7	7															
2017	37	Half-salt butter	10	>150	5+	>150	5+	12000	4.08	10	>150	>150	/	/	/	>150	>150	/	/	/	>15000	>4.18	>15000	>4.18	/	>15000	>4.18	>15000	>4.18	/	3	b
			100	120		114				100	>150	>150				>150	>150															
2017	38	Raw milk	10	>150	5+	>150	5+	8400	3.92	10	>150	>150	+	+	+	>150	>150	+	+	+	13000	4.11	13000	4.11	0.00	13000	4.11	13000	4.11	0.00	3	b
			100	84		89				100	129	129				105	111															
2009	7	Goat's milk cheese	1000	18	/	34	/	19000	4.28	100	78	213	/	/	/	77	197	/	/	/	8100	3.91	7800	3.89	-0.02	31000	4.49	31000	4.49	0.00	3	c
			10000	3		4				1000	11	31				9	29															
2009	41	Ossau Iraty cheese	10	3	/	6	/	73	1.86	10	5	8	/	/	/	6	6	/	/	/	55	1.74	50	1.70	-0.04	91	1.96	80	1.90	-0.06	3	c
			100	1		2				100	1	2				1	1															
2009	8	Whipped cream	10	49	/	43	/	490	2.69	10	0	114	/	/	/	0	104	/	/	/	<10	<1.00	<10	<1.00	/	1200	3.08	1100	3.04	-0.04	3	c
			100	5		8				100	0	16				0	11															
2017	39	Brie	10	66	5+	75	/	640	2.81	10	32	36	+	+	+			+	+	+	340	2.53	320	2.51	-0.03	370	2.57	360	2.56	-0.01	3	c
			100	4		6				100	5	5																				
2017	40	Camembert	10	57	5+	57	5+	590	2.77	10	63	67	+	+	+			+	+	+	640	2.81	630	2.80	-0.01	670	2.83	670	2.83	0.00	3	c
			100	8		5				100	7	7																				
2017	41	Vanilla ice cream	10	56	5+	63	5+	560	2.75	10	61	63	+	+	+			+	+	+	590	2.77	610	2.79	0.01	610	2.79	630	2.80	0.01	3	c
			100	5		5				100	4	4																				

SEAFOOD PRODUCTS																																		
Validation	N°	Sample	Reference method: NF ISO 11290-2							Alternative method: AL Agar Pour plate																	Category	Type						
			Dilution	CFU/ plate 1		CFU/ plate 2		Interpretation - 2025		Dilution	CFU/plate 1					CFU/plate 2					24h				48h									
				Typical colonies	Confirmed colonies	Typical colonies	Confirmed colonies	CFU/g (rounded)	Log (CFU/g)		24h	48h	Conf.1	Conf.2	Conf.3	24h	48h	Conf.1	Conf.2	Conf.3	2 plates interpretation – 2025		1 plate interpretation – 2025		log(CFU/g) 1 plate - 2 plates	2 plates interpretation – 2025			1 plate interpretation – 2025		log(CFU/g) 1 plate - 2 plates			
																					CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)		CFU/g (rounded)			Log (CFU/g)	CFU/g (rounded)		Log (CFU/g)		
2009	16	Shrimps	10000	49	/	54	/	490000	5.69	10000	40	40	/	/	/	27	27	/	/	/	410000	5.61	400000	5.60	-0.01	410000	5.61	400000	5.60	-0.01	4	a		
			100000	5		5				100000	5	5				2	2																	
2009	17	Shrimps	1000	76	/	127	/	75000	4.88	1000	62	65	/	/	/	84	86	/	/	/	61000	4.79	62000	4.79	0.01	64000	4.81	65000	4.81	0.01	4	a		
			10000	7		15				10000	5	5				9	9																	
2009	53	Shrimps	100	67	/	64	/	7100	3.85	100	51	57	/	/	/	46	46	/	/	/	4900	3.69	5100	3.71	0.02	5500	3.74	5700	3.76	0.02	4	a		
			1000	11		8				1000	3	3				2	4																	
2009	8	Fish fillet	100	5	/	10	/	550	2.74	10	14	113	/	/	/	9	123	/	/	/	150	2.18	140	2.15	-0.03	1200	3.08	1100	3.04	-0.04	4	a		
			1000	1		1				100	2	14				0	15																	
2017	1	Cod fillet	10	28	5+	26	5+	290	2.46	10	60	61	+	+	+	57	59	+	+	+	560	2.75	600	2.78	0.03	570	2.76	610	2.79	0.03	4	a		
			100	4		3				100	2	2				2	3																	
2017	2	Merling fillet	10	44	5+	41	5+	410	2.61	10	63	63	+	+	+	65	65	+	+	+	630	2.80	630	2.80	0.00	630	2.80	630	2.80	0.00	4	a		
			100	1		2				100	6	6				5	6																	
2009	42	Smoked salmon	10	9	/	11	/	100	2.00	10	25	25	/	/	/	10	12	/	/	/	240	2.38	250	2.40	0.02	240	2.38	250	2.40	0.02	4	b		
			100	2		2		Ne		100	1	1				0	0																	
2009	54	Smoked salmon	1000	44	/	48	/	47000	4.67	1000	24	28	/	/	/	29	31	/	/	/	25000	4.40	24000	4.38	-0.02	28000	4.45	28000	4.45	0.00	4	b		
			10000	8		3				10000	3	3				4	4																	
2009	49	Smoked salmon	100	68	/	77	/	7100	3.85	100	74	90	/	/	/	80	97	/	/	/	7500	3.88	7400	3.87	-0.01	9500	3.98	9000	3.95	-0.02	4	b		
			1000	10		9				1000	9	15				9	11																	
2017	3	Smoked salmon	100	36	5+	34	5+	3500	3.54	10	>150	>150	+	+	+	>150	>150	+	+	+	5500	3.74	5500	3.74	0.00	5500	3.74	5500	3.74	0.00	4	b		
			1000	3		3				100	55	55				53	54																	
2017	4	Smoked Trout	100	25	5+	28	5+	2500	3.40	10	>150	>150	+	+	+	>150	>150	+	+	+	3200	3.51	3200	3.51	0.00	3200	3.51	3200	3.51	0.00	4	b		
			1000	2		2				100	32	32				29	33																	
2017	5	Smoked Haddock	100	31	5+	29	5+	2900	3.46	10	>150	>150	+	+	+	>150	>150	+	+	+	4500	3.65	4500	3.65	0.00	4600	3.66	4600	3.66	0.00	4	b		
			1000	1		1				100	45	46				42	42																	
2009	22	Saint Jacques terrine	100	12	/	9	/	1200	3.08	100	13	21	/	/	/	15	23	/	/	/	1200	3.08	1300	3.11	0.03	2000	3.30	2100	3.32	0.02	4	c		
			1000	1		2				1000	0	1				1	2																	
2009	50	Hoki fillet with sauce	1000	17	/	13	/	17000	4.23	100	36	134	/	/	/	48	127	/	/	/	3500	3.54	3600	3.56	0.01	14000	4.15	13000	4.11	-0.03	4	c		
			10000	2		1				1000	3	15				6	17																	
2009	9	Salmon with sauce	10	5	/	11	/	55	1.74	10	0	4	/	/	/	0	9	/	/	/	<10	<1.00	<10	<1.00	/	45	1.65	40	1.60	-0.05	4	c		
			100	1		0		Ne		100	0	1				0	0																	
2009	10	Stuffed calamari	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	4	c		
			100	0		0				100	0	0				0	0																	
2009	23	Fish terrine	100	1	/	1	/	100	2.00*	100	1	1	/	/	/	2	2	/	/	/	100	2.00*	100	2.00*	0.00	100	2.00*	100	2.00*	/	4	c		
			1000	0		0				1000	0	0				0	0																	
2017	6	Surimi sticks	10	>150	5+	>150	5+	2800	3.45	10	>150	>150	+	+	+	>150	>150	+	+	+	5500	3.74	5500	3.74	0.00	5900	3.77	5900	3.77	0.00	4	c		
			100	28		30				100	55	59				58	61																	
2017	7	Spreadable preparation of Sea cocktail	10	>150	5+	>150	5+	3100	3.49	10	>150	>150	+	+	+	>150	>150	+	+	+	4000	3.60	4000	3.60	0.00	4200	3.62	4200	3.62	0.00	4	c		
			100	31		29				100	40	42				37	39																	
2017	8	Crab and lobster terrine	10	>150	5+	>150	5+	3300	3.52	10	>150	>150	+	+	+	>150	>150	+	+	+	8000	3.90	8000	3.90	0.00	8000	3.90	8000	3.90	0.00	4	c		
			100	33		31				100	80	80				75	76																	

VEGETABLES PRODUCTS																																		
Validation	N°	Sample	Reference method: NF ISO 11290-2							Alternative method: AL Agar Pour plate																	Category	Type						
			Dilution	CFU/ plate 1		CFU/ plate 2		Interpretation - 2025		Dilution	CFU/plate 1					CFU/plate 2					24h				48h									
				Typical colonies	Confirmed colonies	Typical colonies	Confirmed colonies	CFU/g (rounded)	Log (CFU/g)		24h	48h	Conf.1	Conf.2	Conf.3	24h	48h	Conf.1	Conf.2	Conf.3	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)			Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates		
2009	4	Peas	1000	116	/	99	/	120000	5.08	10000	19	48	/	/	/	15	55	/	/	/	210000	5.32	190000	5.28	-0.04	470000	5.67	480000	5.68	0.01	5	a		
			10000	56	/	44	/			100000	4	4	/	/	/	2	2	/	/	/														
2009	29	Spinaches	10	38	/	32	/	360	2.56	10	25	44	/	/	/	28	40	/	/	/	270	2.43	250	2.40	-0.03	460	2.66	440	2.64	-0.02	5	a		
			100	1	/	3	/			100	5	7	/	/	/	4	8	/	/	/														
2009	60	Salad	10	2	/	4	/	36	1.56	10	0	4	/	/	/	0	3	/	/	/	<10	<1.00	<10	<1.00	/	36	1.56	40	1.60	0.05	5	a		
			100	0	/	0	/		Ne	100	0	0	/	/	/	0	0	/	/	/						Ne	Ne	Ne	Ne					
2017	42	Grated carrots	10	26	5+	22	5+	260	2.41	10	12	13	+	+	+	10	10	+	+	+	110	2.04	120	2.08	0.04	120	2.08	130	2.11	0.03	5	a		
			100	2	/	3	/			100	0	0	/	/	/	0	0	/	/	/														
2017	43	Cucumber	10	18	5+	22	5+	180	2.26	10	61	61	+	+	+	51	53	+	+	+	620	2.79	610	2.79	-0.01	620	2.79	610	2.79	-0.01	5	a		
			100	2	/	2	/			100	7	7	/	/	/	4	5	/	/	/														
2017	44	Green asparagatus	10	20	5+	27	5+	210	2.32	10	10	10	+	+	+	11	11	+	+	+	91	1.96	100	2.00	0.04	91	1.96	100	2.00	0.04	5	a		
			100	3	/	3	/			100	0	0	/	/	/	0	0	/	/	/														
2009	38	Frozen French fries	10000	165	/	149	/	1800000	6.26	10000	58	58	/	/	/	71	71	/	/	/	600000	5.78	580000	5.76	-0.01	600000	5.78	580000	5.76	-0.01	5	b		
			100000	18	/	17	/			100000	8	8	/	/	/	8	8	/	/	/														
2009	55	Mixed vegetables	10	2	/	4	/	45	1.65	10	1	6	/	/	/	3	8	/	/	/	10	1.00*	10	1.00*	/	64	1.81	60	1.78	-0.03	5	b		
			100	1	/	1	/		Ne	100	0	1	/	/	/	0	1	/	/	/						Ne	Ne	Ne	Ne					
2009	11	Mixed salads	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	5	b		
			100	0	/	0	/			100	0	0	/	/	/	0	0	/	/	/														
2009	12	Mixed vegetables	10	0	/	0	/	<10	<1.00	10	0	0	/	/	/	0	0	/	/	/	<10	<1.00	<10	<1.00	/	<10	<1.00	<10	<1.00	/	5	b		
			100	0	/	0	/			100	0	0	/	/	/	0	0	/	/	/														
2017	45	Mixed salads	10	49	5+	49	5+	520	2.72	10	91	94	+	+	+	89	95	+	+	+	890	2.95	910	2.96	0.01	940	2.97	940	2.97	0.00	5	b		
			100	8	/	7	/			100	7	9	/	/	/	8	9	/	/	/														
2017	46	Sliced mango	10	32	5+	26	5+	330	2.52	10	45	50	+	+	+	48	51	+	+	+	450	2.65	450	2.65	0.00	490	2.69	500	2.70	0.01	5	b		
			100	4	/	2	/			100	4	4	/	/	/	5	5	/	/	/														
2017	47	Vegetable to be peeled	100	28	5+	32	5+	3200	3.51	10	>150	>150	+	+	+	>150	>150	+	+	+	4300	3.63	4300	3.63	0.00	4700	3.67	4700	3.67	0.00	5	b		
			1000	7	/	5	/			100	43	47	/	/	/	48	49	/	/	/														
2017	48	Sliced pineapple	10	>150	5+	>150	5+	3700	3.57	10	>150	>150	+	+	+	>150	>150	+	+	+	4600	3.66	4600	3.66	0.00	4700	3.67	4700	3.67	0.00	5	b		
			100	37	/	37	/			100	46	47	/	/	/	46	46	/	/	/														
2009	1	Mashed broccolis	1000	9	/	15	/	9100	3.96	1000	13	13	/	/	/	17	17	/	/	/	12000	4.08	13000	4.11	0.03	12000	4.08	13000	4.11	0.03	5	c		
			10000	1	/	2	/		Ne	10000	0	0	/	/	/	0	0	/	/	/														
2009	2	Grated carrots salad	100000	13	/	15	/	1500000	6.18	100000	11	12	/	/	/	11	12	/	/	/	1000000	6.00	1100000	6.04	0.04	1100000	6.04	1200000	6.08	0.04	5	c		
			1000000	3	/	1	/			1000000	0	0	/	/	/	0	0	/	/	/														
2009	13	Tabbouleh	1000	29	/	30	/	29000	4.46	1000	18	23	/	/	/	21	21	/	/	/	20000	4.30	18000	4.26	-0.05	25000	4.40	23000	4.36	-0.04	5	c		
			10000	3	/	4	/			10000	4	4	/	/	/	4	4	/	/	/														
2009	28	Corn, red beans and peppers	10	14	/	11	/	130	2.11	10	14	19	/	/	/	16	20	/	/	/	160	2.20	140	2.15	-0.06	220	2.34	190	2.28	-0.06	5	c		
			100	0	/	3	/			100	3	5	/	/	/	2	2	/	/	/														
2009	35	Cooked carrots	100	75	/	76	/	7500	3.88	100	59	74	/	/	/	77	85	/	/	/	5600	3.75	5900	3.77	0.02	7100	3.85	7400	3.87	0.02	5	c		
			1000	8	/	4	/			1000	3	4	/	/	/	4	4	/	/	/														
2017	49	Ratatouille	10	>150	5+	>150	5+	4000	3.60	10	>150	>150	+	+	+	>150	>150	+	+	+	4800	3.68	4800	3.68	0.00	4900	3.69	4900	3.69	0.00	5	c		
			100	40	/	42	/			100	48	49	/	/	/	42	42	/	/	/														

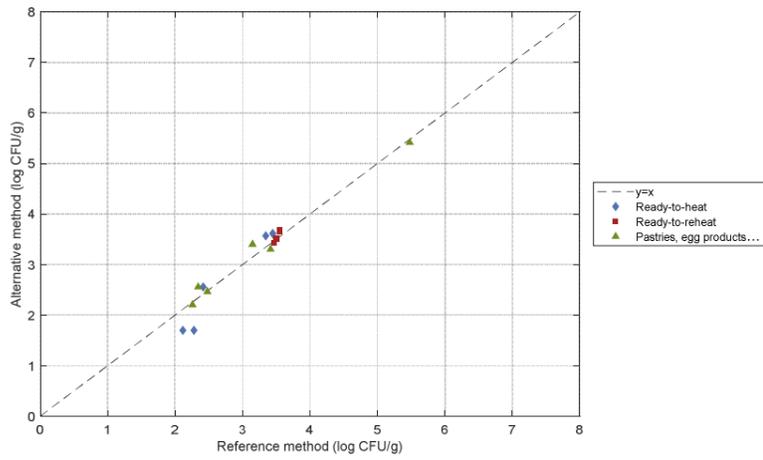
PRODUCTION ENVIRONMENTAL SAMPLES																																
Validation	N°	Sample	Reference method: NF ISO 11290-2							Alternative method: AL Agar Pour plate																						
			Dilution	CFU/ plate 1		CFU/ plate 2		Interpretation - 2025		Dilution	CFU/plate 1					CFU/plate 2					24h			48h								
				Typical colonies	Confirmed colonies	Typical colonies	Confirmed colonies	CFU/g (rounded)	Log (CFU/g)		24h	48h	Conf.1	Conf.2	Conf.3	24h	48h	Conf.1	Conf.2	Conf.3	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates		
2009	10	Process water	10000	37	/	31	/	370000	5.57	1000	22	32(-4)	/	/	/	23	34(-4)	/	/	/	21000	4.32	22000	4.34	0.02	300000	5.48	320000	5.51	0.03	6	a
			100000	4	/	2	/			10000	1	1(-5)	/	/	/	4	1(-5)	/	/	/												
2009	24	Process water (Candy plant)	10000	19	/	12	/	170000	5.23	10000	8	8	/	/	/	14	14	/	/	/	91000	4.96	80000	4.90	-0.06	91000	4.96	80000	4.90	-0.06	6	a
			100000	0	/	2	/			100000	2	2	/	/	/	1	1	/	/	/		Ne		Ne			Ne		Ne			
2009	37	Process water	100	22	/	42	/	2300	3.36	100	35	40	/	/	/	36	48	/	/	/	3300	3.52	3500	3.54	0.03	3700	3.57	4000	3.60	0.03	6	a
			1000	3	/	2	/			1000	1	1	/	/	/	3	4	/	/	/												
2009	57	Process water	10	88	/	75	/	880	2.94	10	36	46	/	/	/	39	52	/	/	/	390	2.59	360	2.56	-0.03	500	2.70	460	2.66	-0.04	6	a
			100	9	/	2	/			100	7	9	/	/	/	6	8	/	/	/												
2017	50	Nursery Rinse water	100	19	5+	22	5+	2000	3.30	10	>150	>150	+	+	+	>150	>150	+	+	+	1900	3.28	1900	3.28	0.00	1900	3.28	1900	3.28	0.00	6	a
			1000	3	5+	2	5+			100	19	19	+	+	+	18	22	+	+	+												
2017	51	Potato rinse water without skin	100	20	5+	18	5+	1900	3.28	10	>150	>150	+	+	+	>150	>150	+	+	+	1600	3.20	1600	3.20	0.00	1600	3.20	1600	3.20	0.00	6	a
			1000	1	5+	1	5+			100	16	16	+	+	+	14	17	+	+	+												
2009	36	Scraps from cheese retail outlet	10	34	/	47	/	370	2.57	10	25	31	/	/	/	19	28	/	/	/	240	2.38	250	2.40	0.02	300	2.48	310	2.49	0.01	6	b
			100	7	/	1	/			100	1	2	/	/	/	3	3	/	/	/												
2009	39	Scraps from cutting machine	1000	19	/	22	/	19000	4.28	1000	8	11	/	/	/	12	17	/	/	/	7300	3.86	8000	3.90	0.04	11000	4.04	11000	4.04	0.00	6	b
			10000	2	/	4	/			10000	0	1	/	/	/	2	2	/	/	/		Ne		Ne								
2009	58	Scraps from delicatessen retail outlet	1000	88	/	85	/	92000	4.96	1000	5	5	/	/	/	7	10	/	/	/	5500	3.74	5000	3.70	-0.04	5500	3.74	5000	3.70	-0.04	6	b
			10000	13	/	17	/			10000	1	1	/	/	/	1	1	/	/	/		Ne		Ne								
2017	52	Dust Trap	10	>150	5+	>150	5+	2500	3.40	10	>150	>150	+	+	+	>150	>150	+	+	+	2500	3.40	2500	3.40	0.00	2800	3.45	2800	3.45	0.00	6	b
			100	25	5+	23	5+			100	25	28	+	+	+	24	26	+	+	+												
2017	53	Tour dust	10	>150	5+	>150	5+	2700	3.43	10	>150	>150	+	+	+	>150	>150	+	+	+	2400	3.38	2400	3.38	0.00	2800	3.45	2800	3.45	0.00	6	b
			100	27	5+	25	5+			100	24	28	+	+	+	21	25	+	+	+												
2009	11	Dirty knife surface	1000	41	/	33	/	42000	4.62	100	43	49(-3)	/	/	/	48	45(-3)	/	/	/	4500	3.65	4300	3.63	-0.02	48000	4.68	49000	4.69	0.01	6	c
			10000	5	/	3	/			1000	7	4(-4)	/	/	/	10	3(-4)	/	/	/												
2009	51	Surface fish weighing machine	10	10	/	10	/	91	1.96	10	7	11	/	/	/	12	17	/	/	/	73	1.86	70	1.85	-0.02	120	2.08	110	2.04	-0.04	6	c
			100	0	/	1	/			100	1	2	/	/	/	1	2	/	/	/		Ne		Ne								
2009	52	Floor	10	30	/	28	/	300	2.48	10	26	34	/	/	/	21	28	/	/	/	240	2.38	260	2.41	0.03	310	2.49	340	2.53	0.04	6	c
			100	3	/	3	/			100	0	0	/	/	/	3	5	/	/	/												
2017	54	Surface table surface	100	12	5+	14	5+	1100	3.04	100	26	26	+	+	+	24	24	+	+	+	2500	3.40	2600	3.41	0.02	2500	3.40	2600	3.41	0.02	6	c
			1000	0	5+	1	5+			1000	2	2	+	+	+	2	2	+	+	+												
2017	55	Surface Knife sample	100	16	5+	16	5+	1600	3.20	100	25	25	+	+	+	23	23	+	+	+	2400	3.38	2500	3.40	0.02	2400	3.38	2500	3.40	0.02	6	c
			1000	2	5+	2	5+			1000	1	1	+	+	+	1	1	+	+	+												
2017	56	Surface fridge sample	100	18	5+	16	5+	1900	3.28	100	23	23	+	+	+	24	26	+	+	+	2300	3.36	2300	3.36	0.00	2300	3.36	2300	3.36	0.00	6	c
			1000	3	5+	2	5+			1000	2	2	+	+	+	2	2	+	+	+												

Appendix 5 - Relative trueness study: data plotted for each category

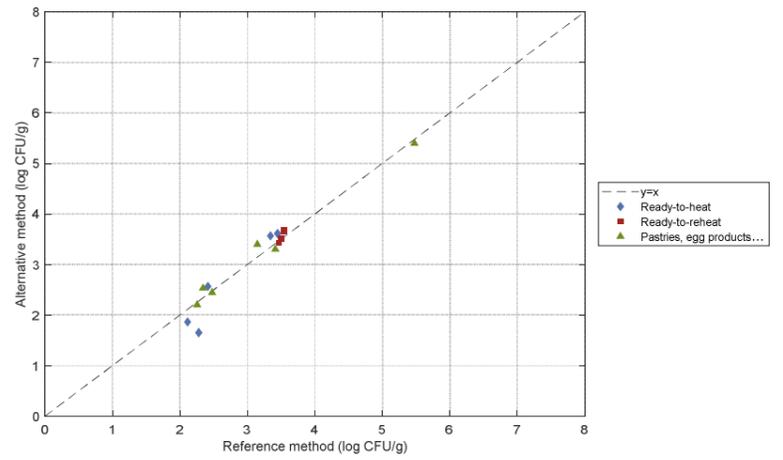
READY-TO-EAT, READY-TO-REHEAT
POUR PLATE

24 h

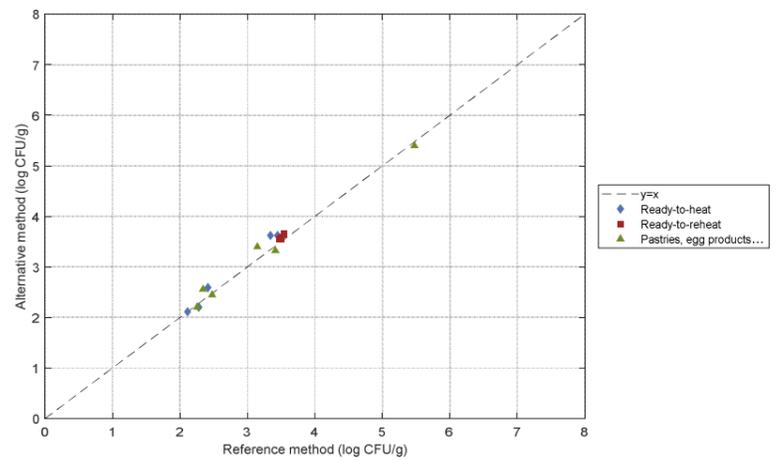
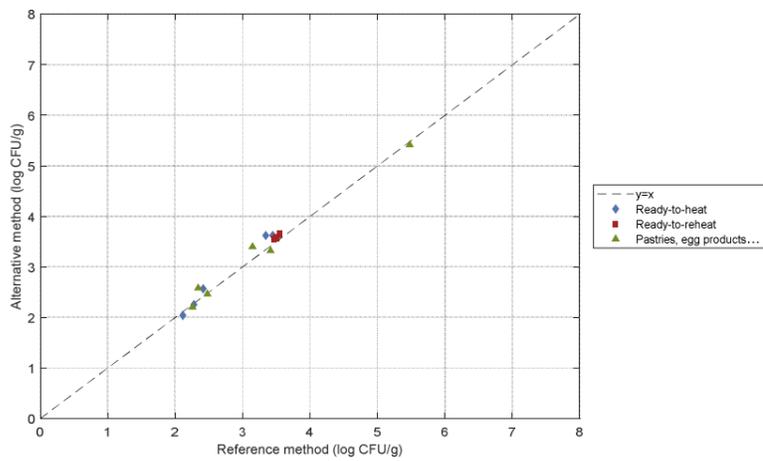
1 plate



2 plates



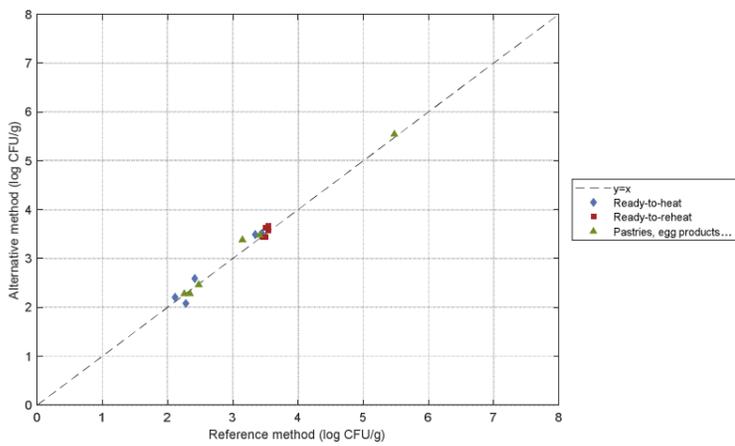
48 h



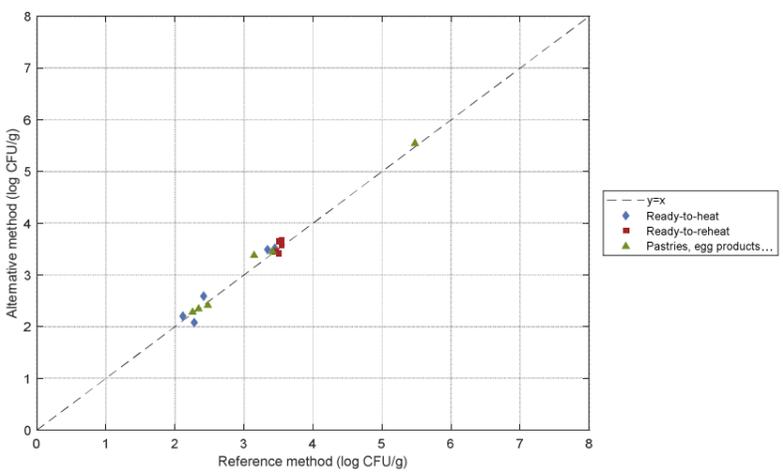
SPREADING

24 h

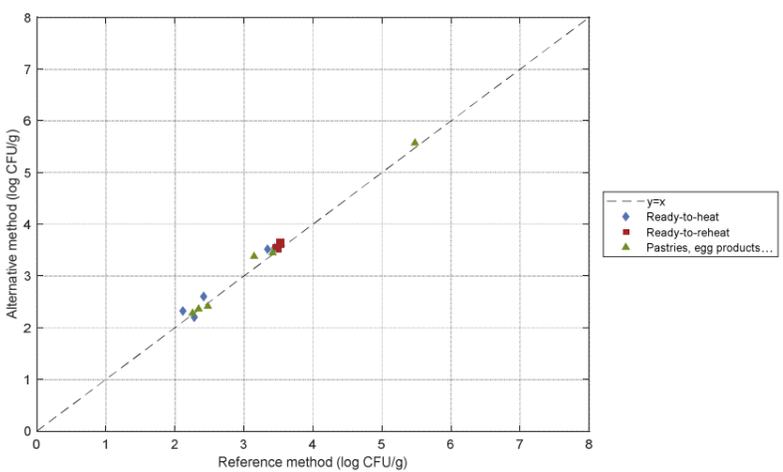
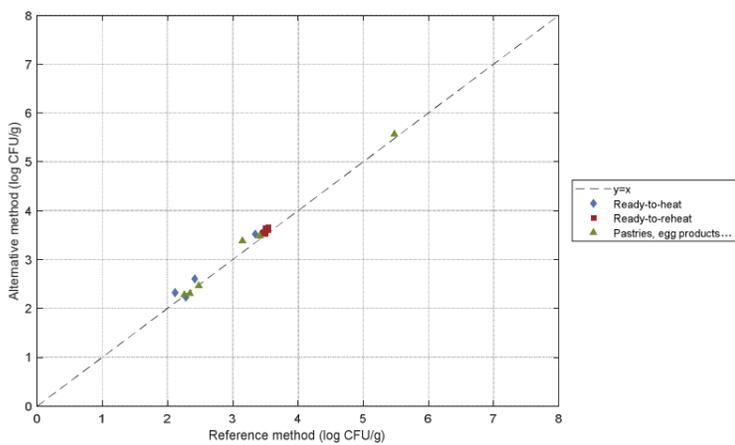
1 plate



2 plates



48 h

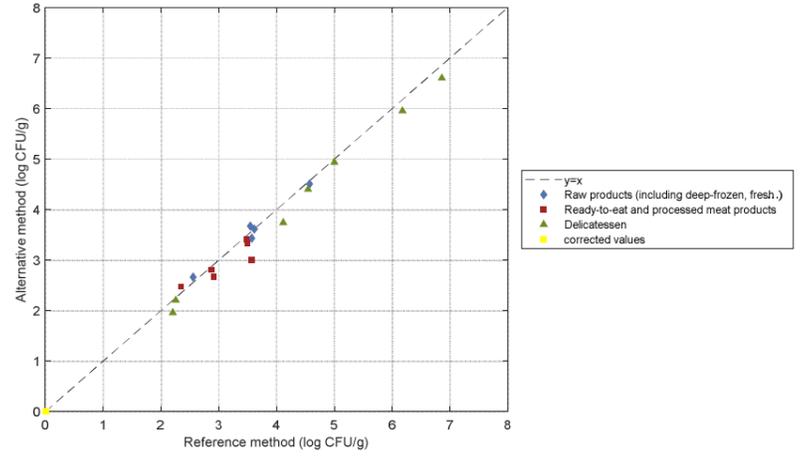
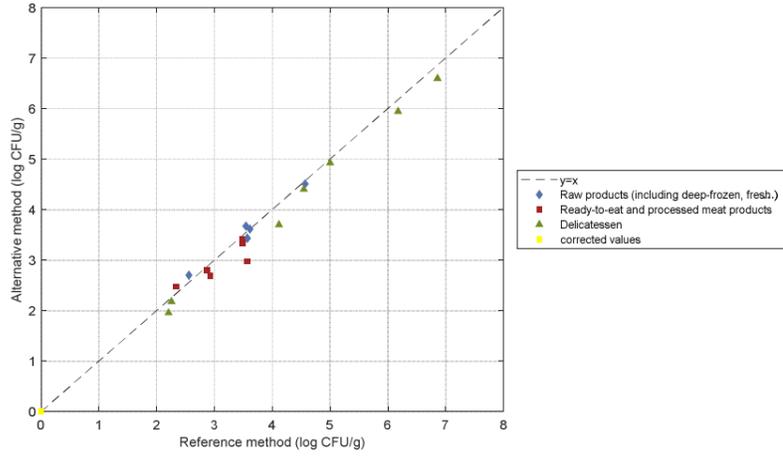


MEAT PRODUCTS
POUR PLATE

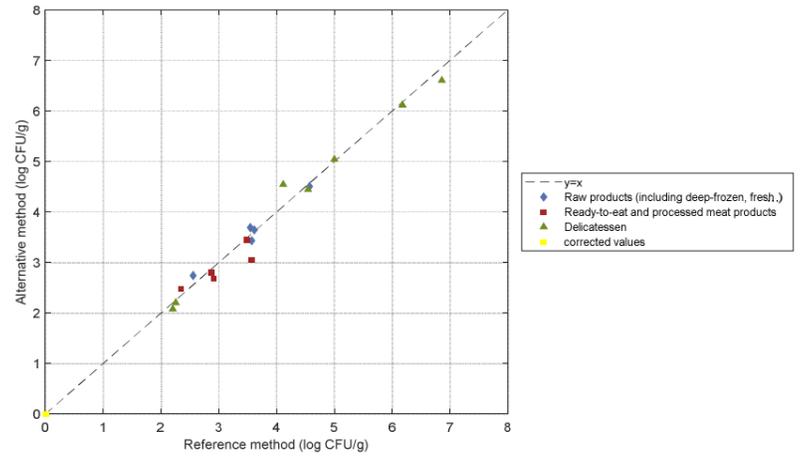
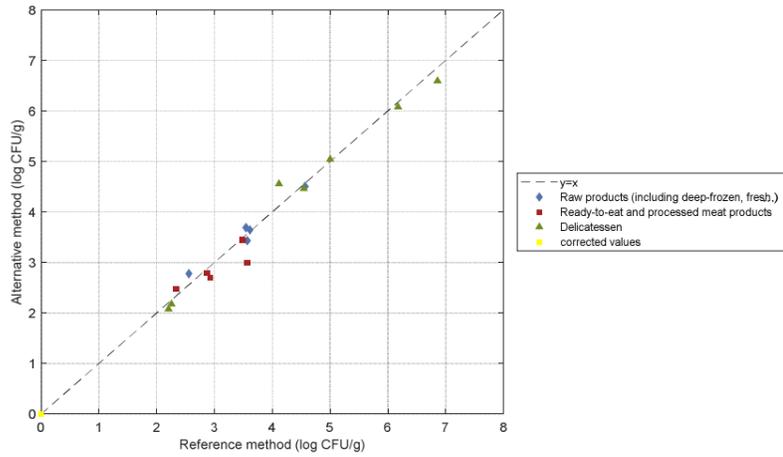
1 plate

2 plates

24 h



48 h

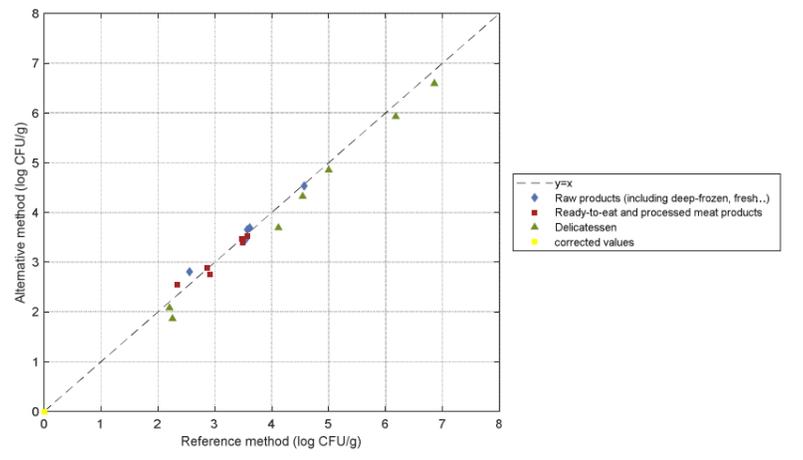
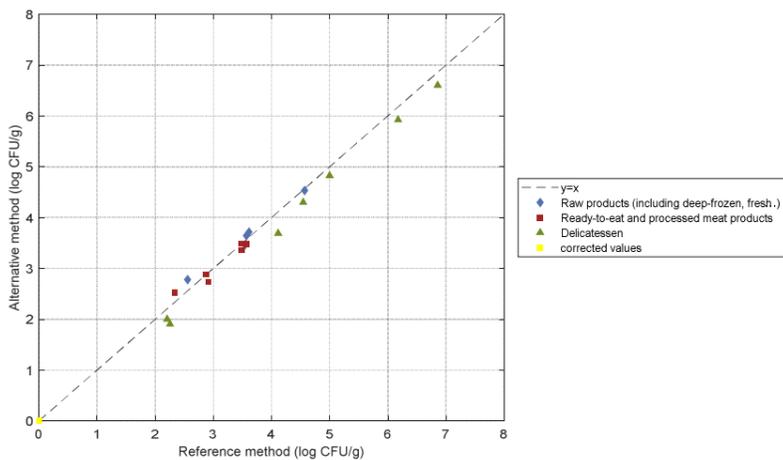


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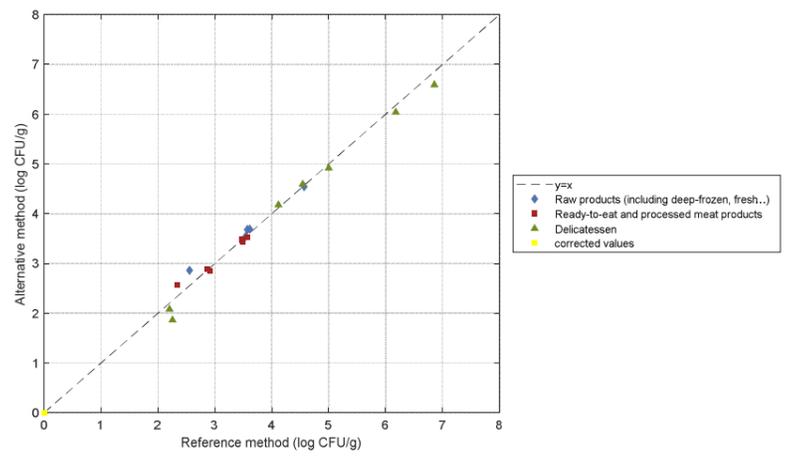
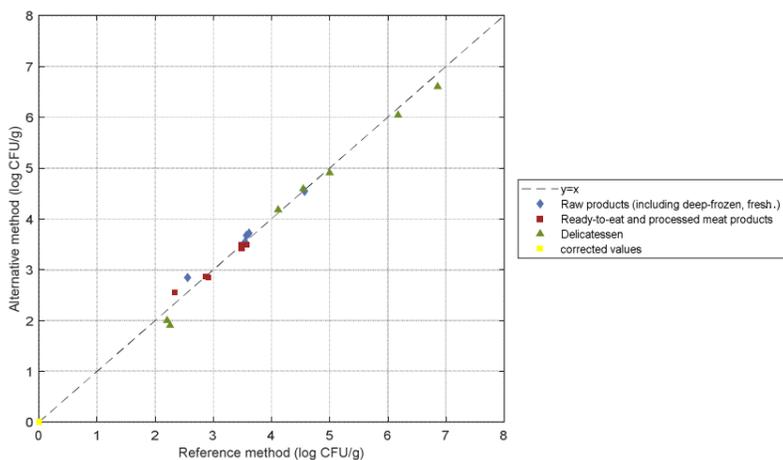
1 plate

2 plates

24 h



48 h

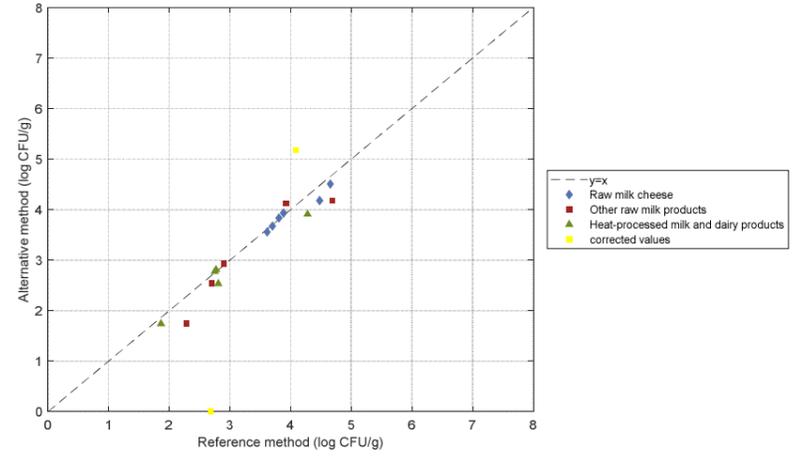
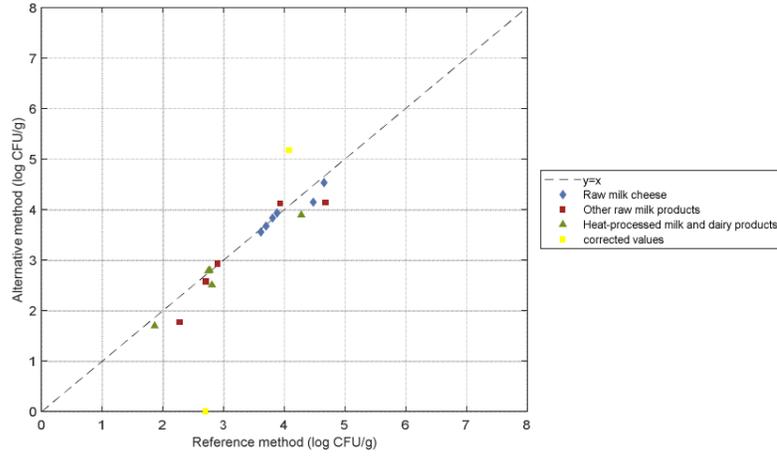


DAIRY PRODUCTS
POUR PLATE

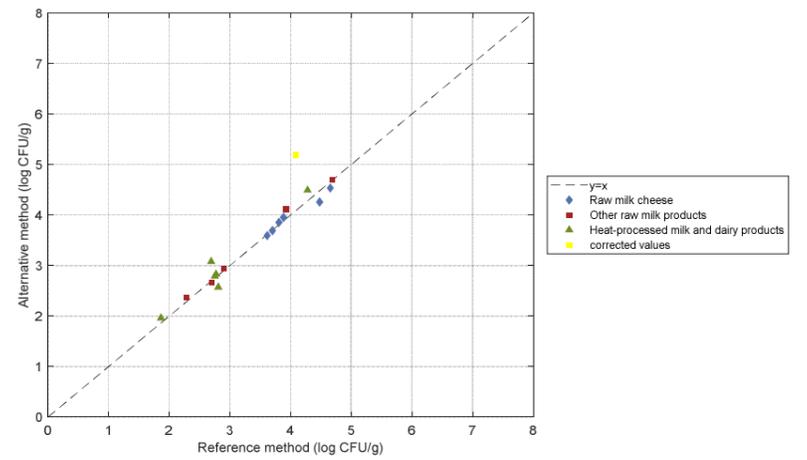
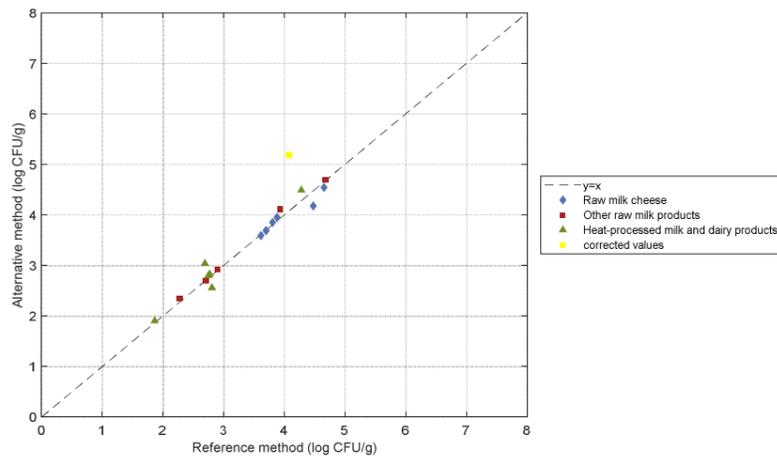
1 plate

2 plates

24 h



48 h

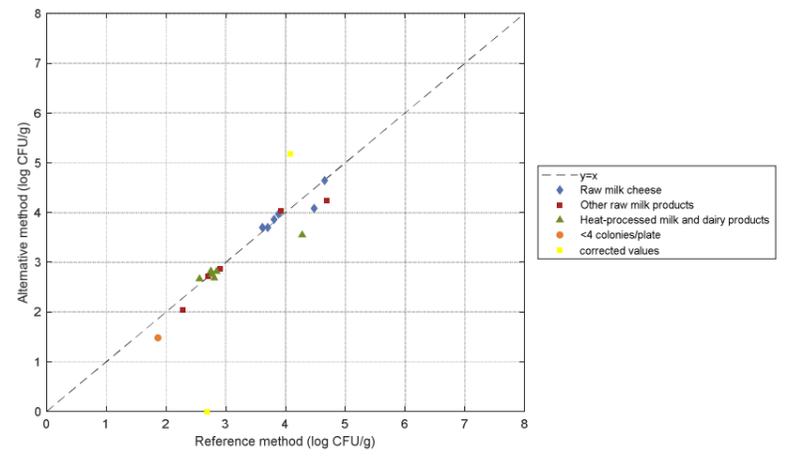
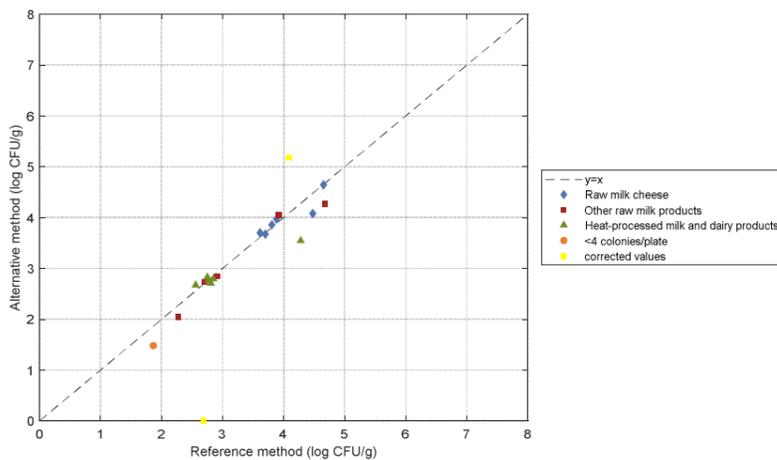


SPREADING

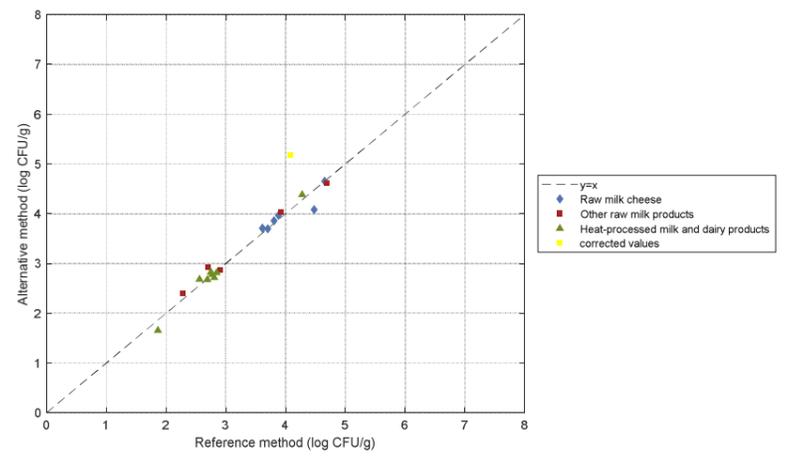
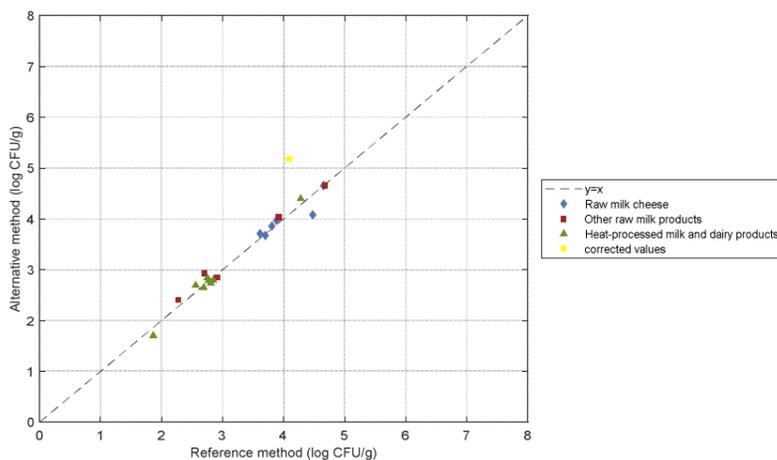
1 plate

2 plates

24 h



48 h

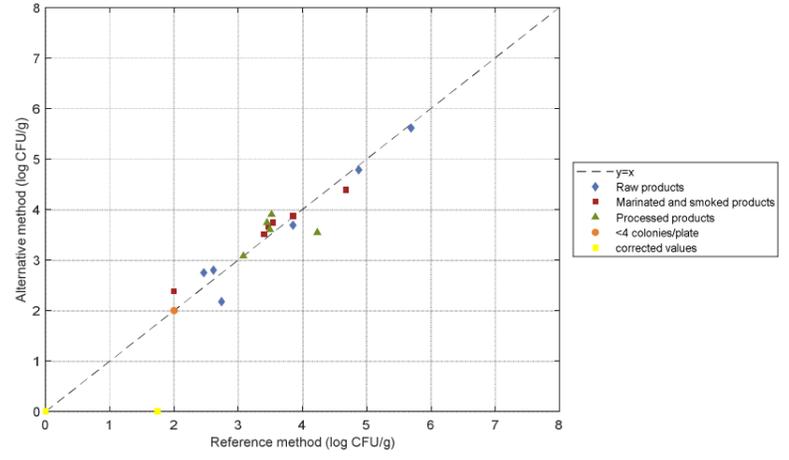
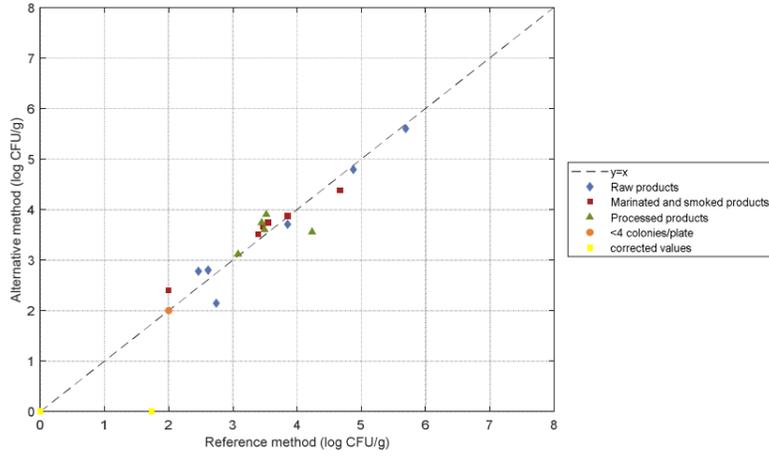


SEAFOOD PRODUCTS
POUR PLATE

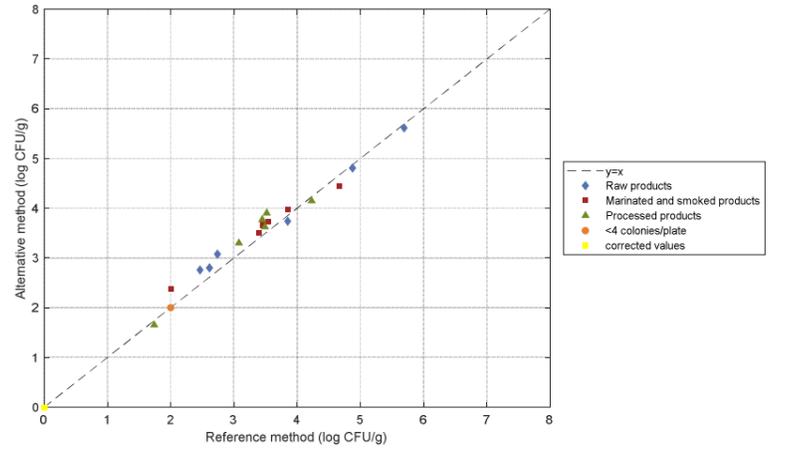
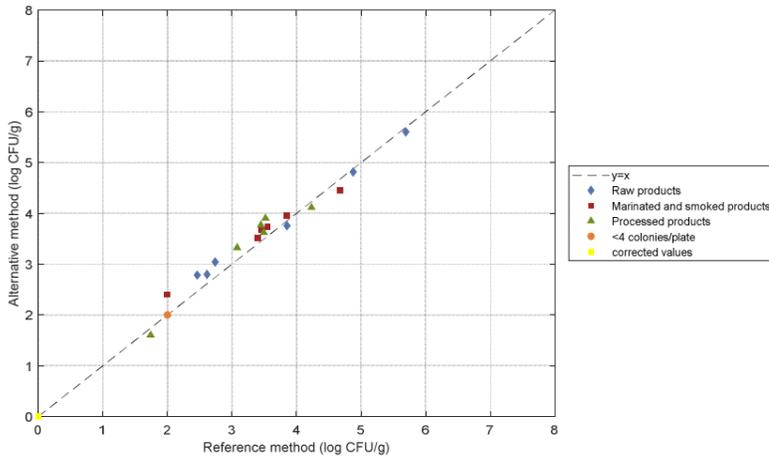
1 plate

2 plates

24 h



48 h

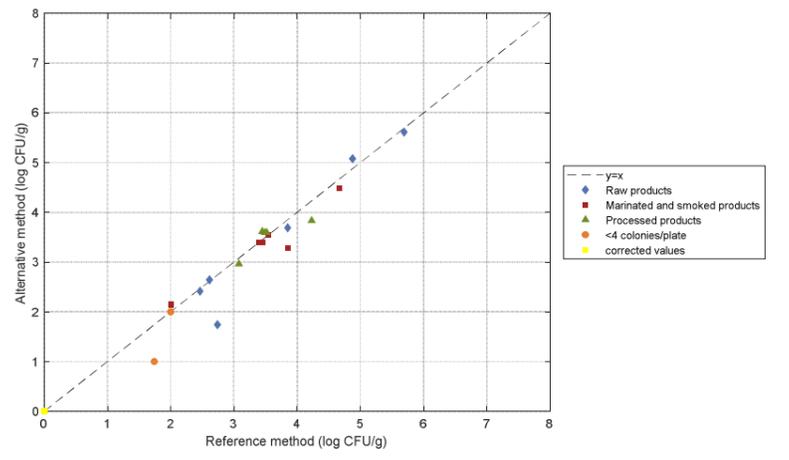
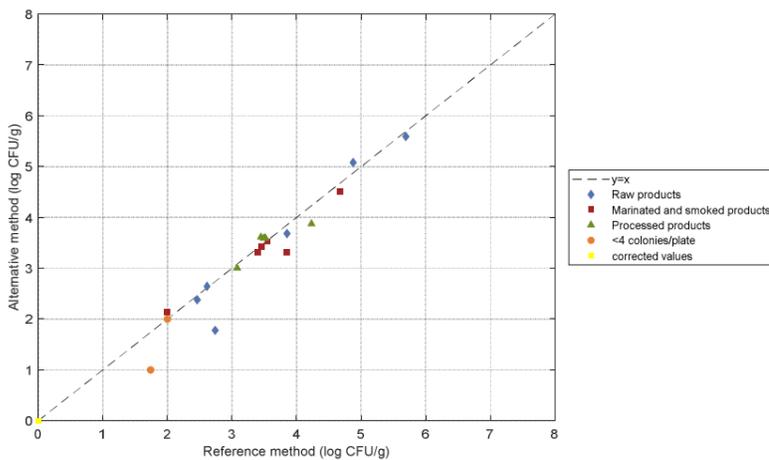


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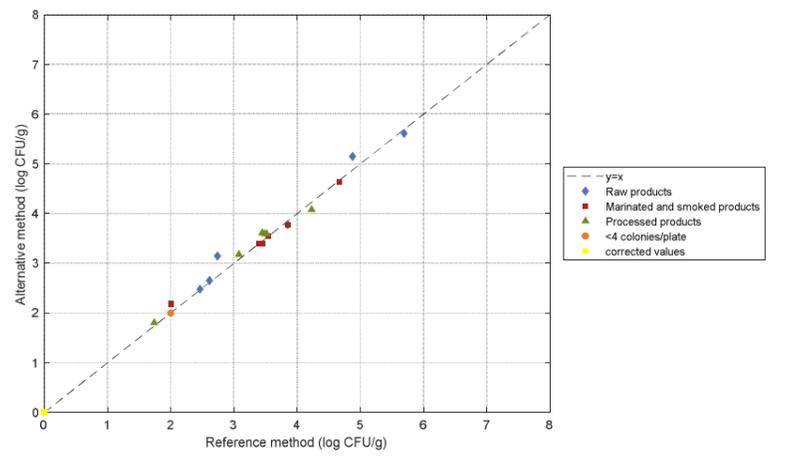
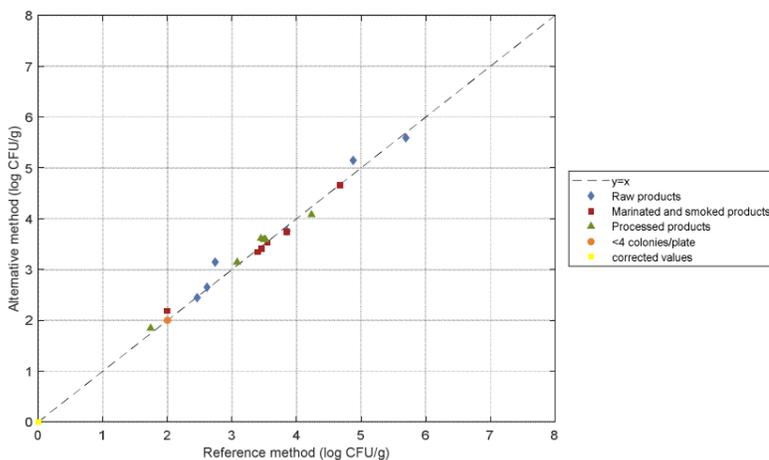
1 plate

2 plates

24 h

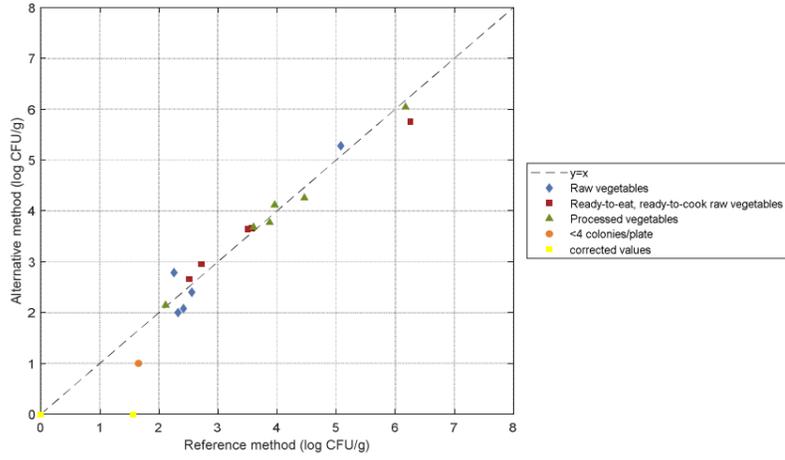


48 h

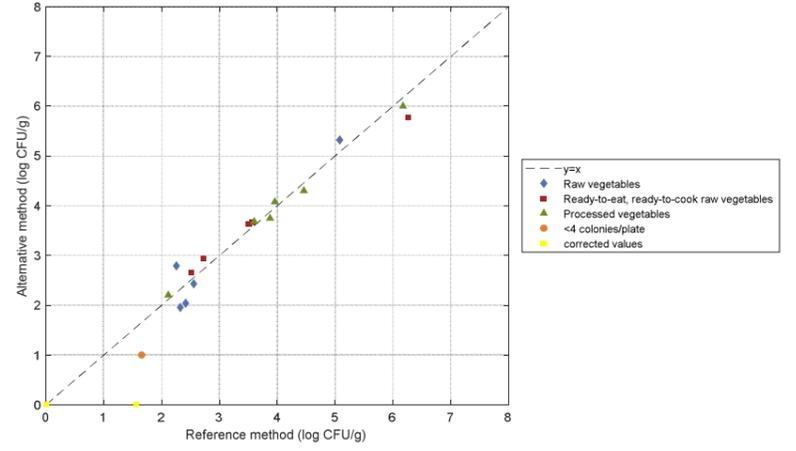


VEGETABLE PRODUCTS
POUR PLATE

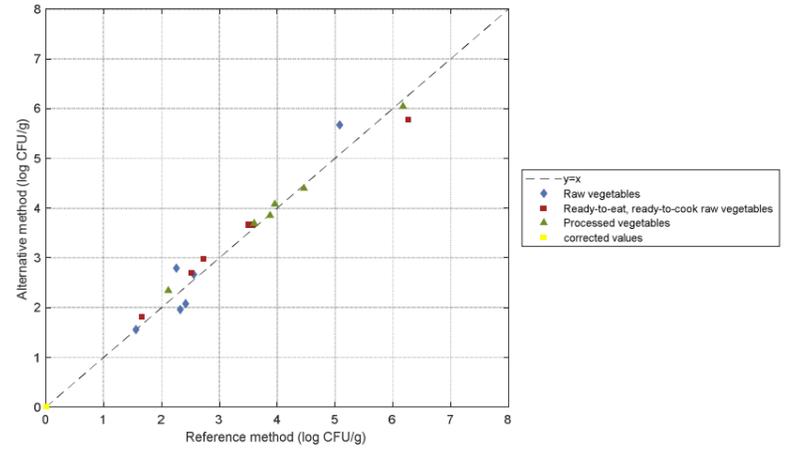
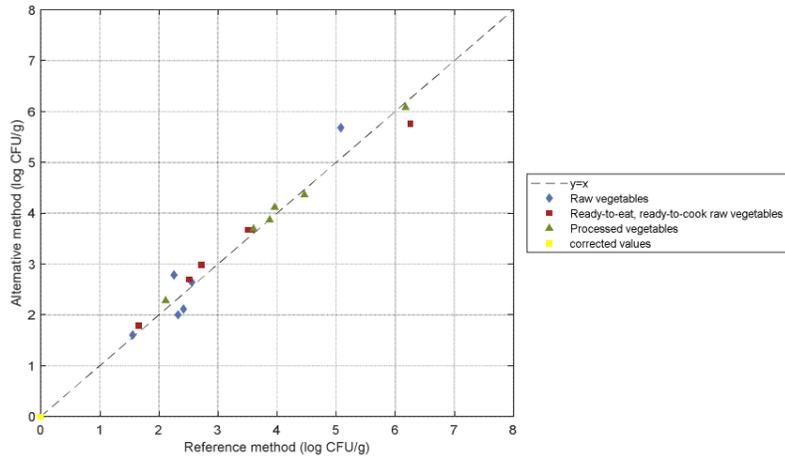
24 h 1 plate



2 plates

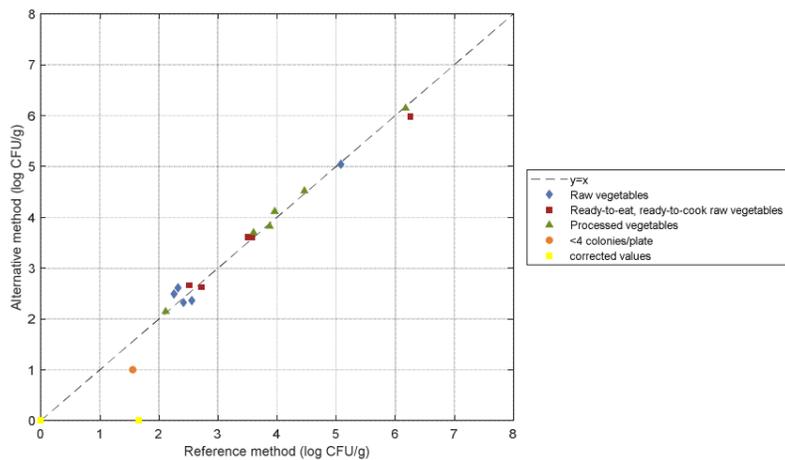


48 h

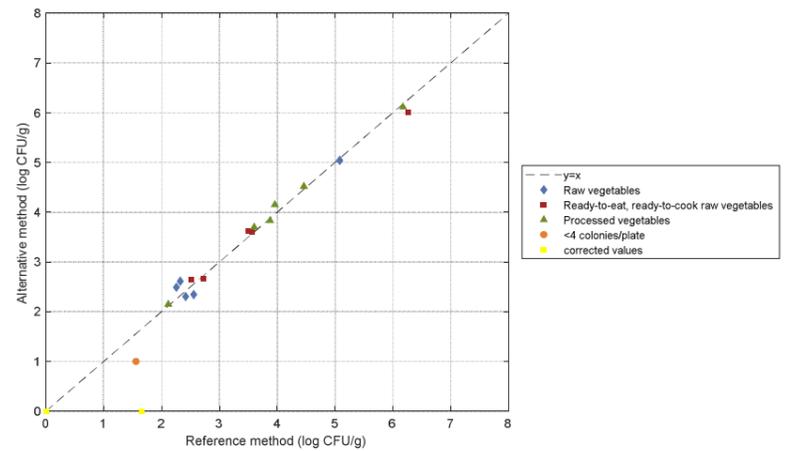


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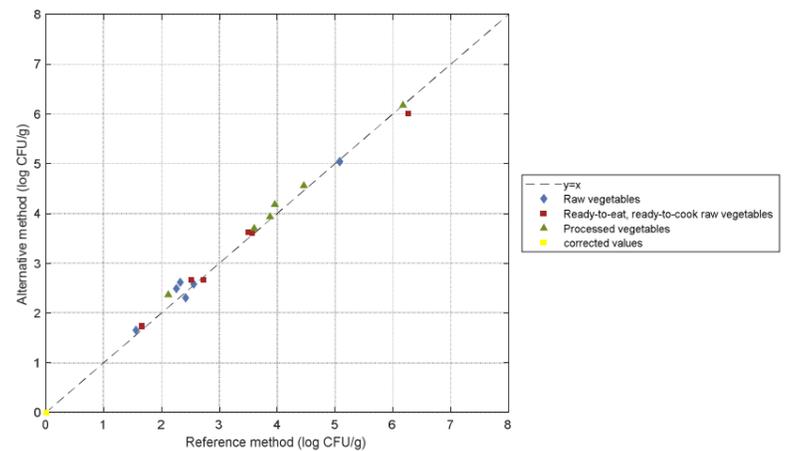
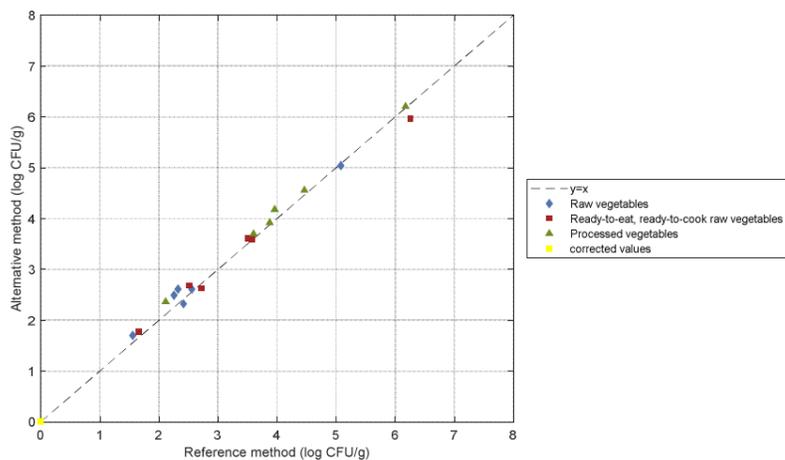
24 h 1 plate



2 plates



48 h

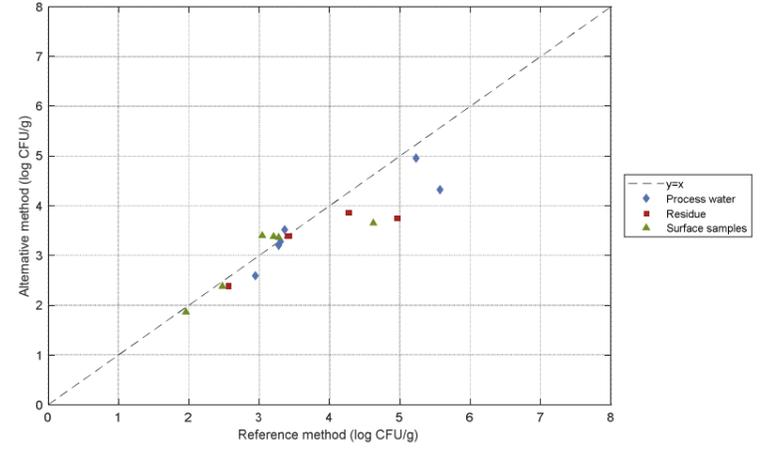
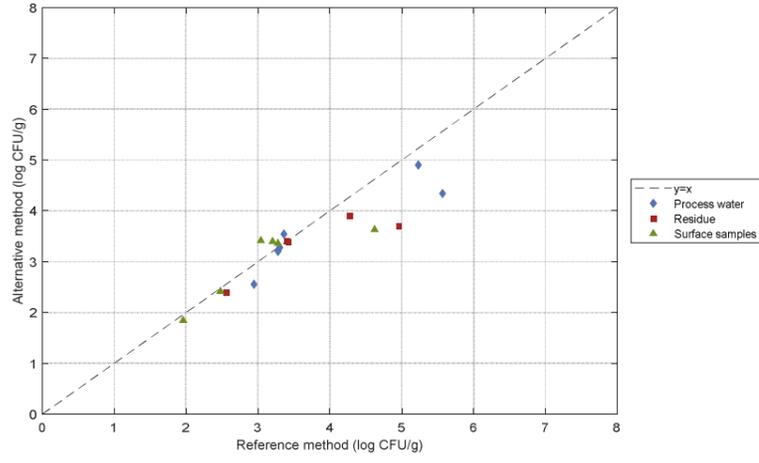


PRODUCTION ENVIRONMENTAL SAMPLES
POUR PLATE

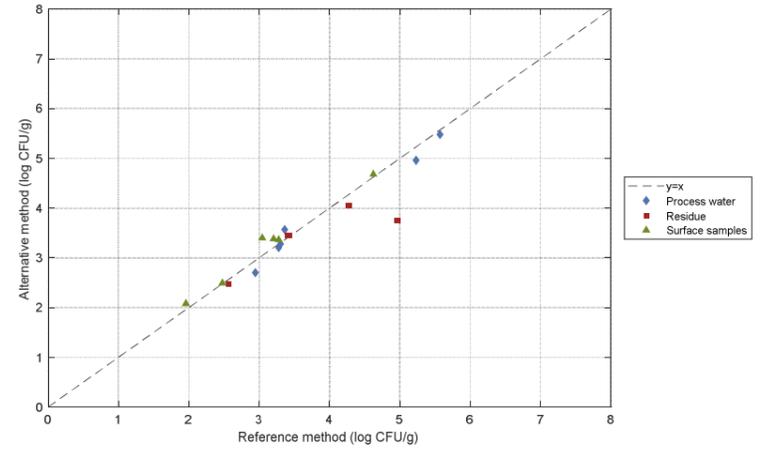
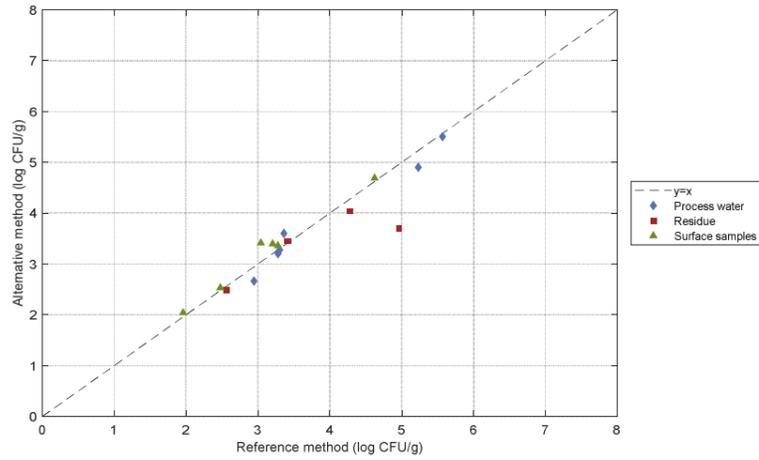
1 plate

2 plates

24 h



48 h

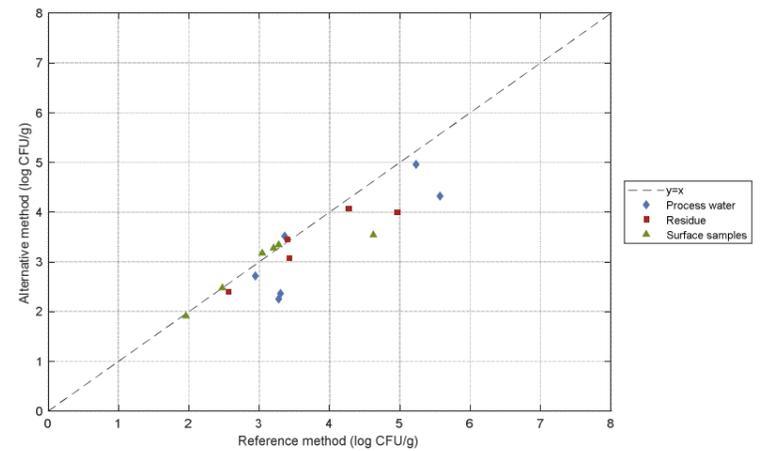
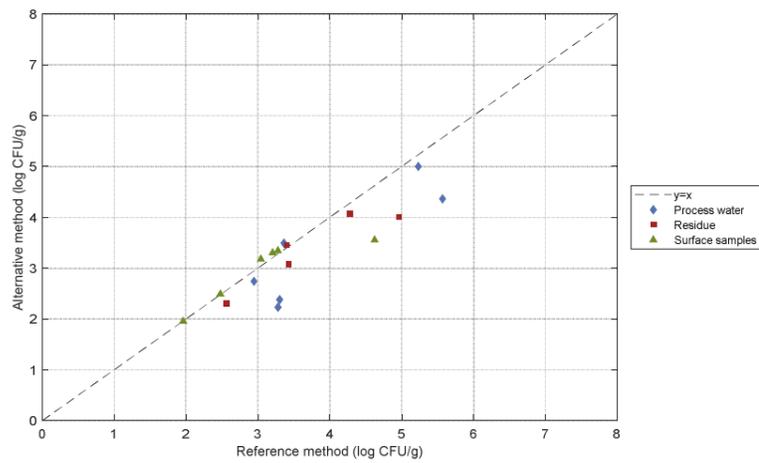


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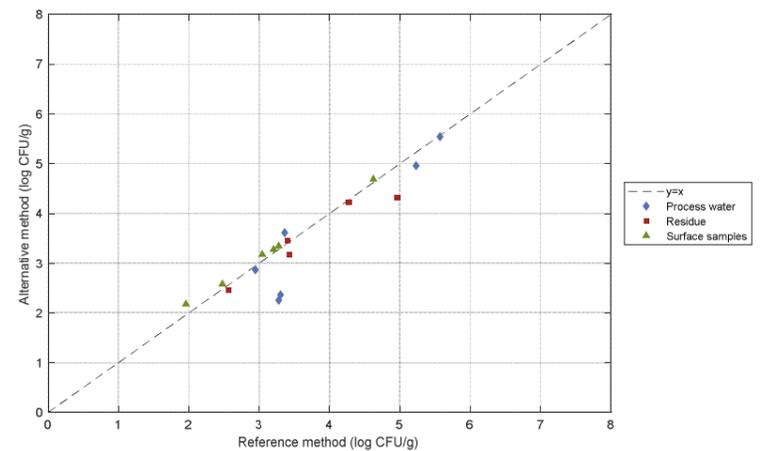
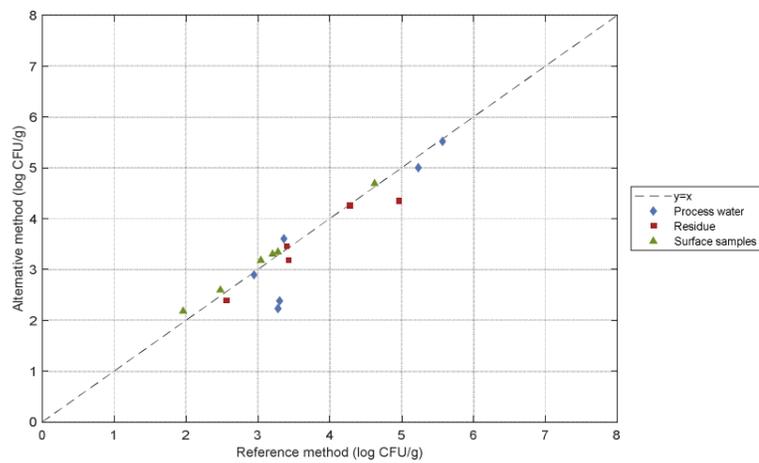
1 plate

2 plates

24 h



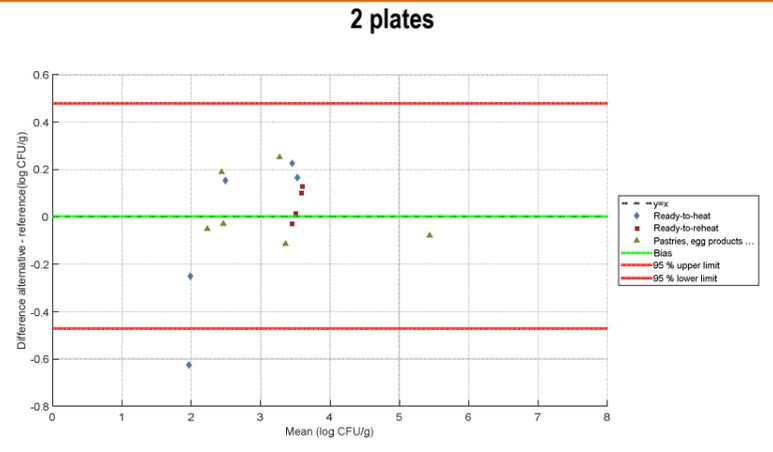
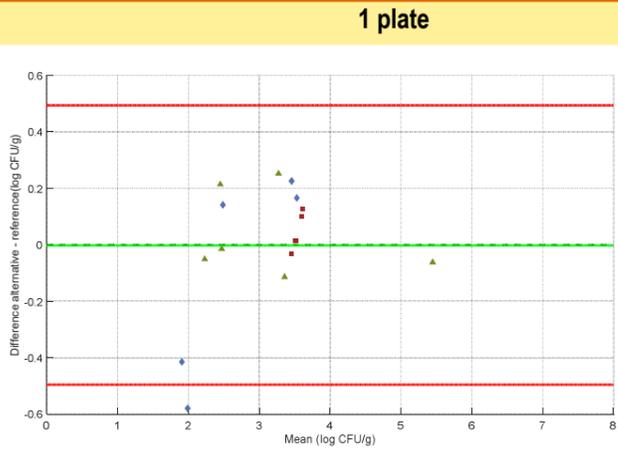
48 h



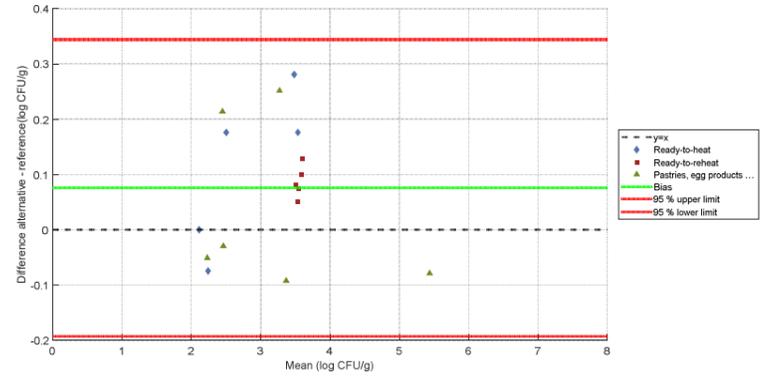
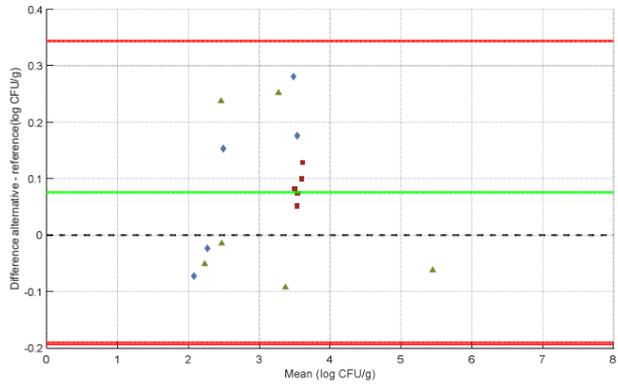
Appendix 6 - Relative trueness study: Bland-Altman difference plot for each category

READY-TO-EAT, READY-TO-REHEAT
POUR PLATE

24 h

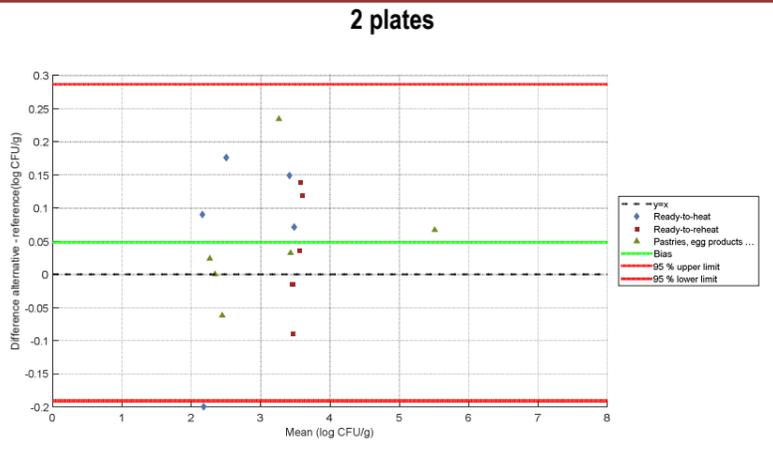
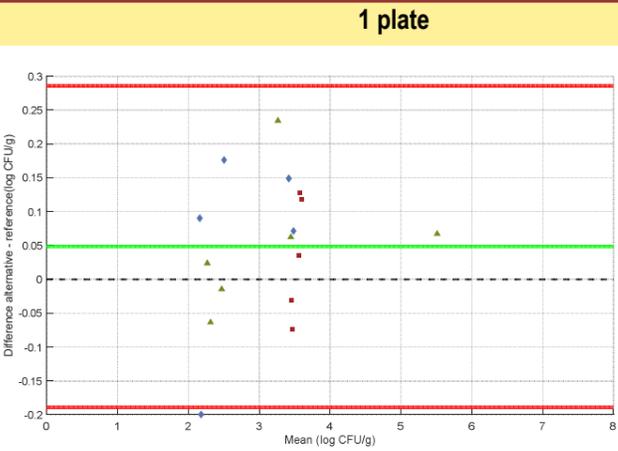


48 h

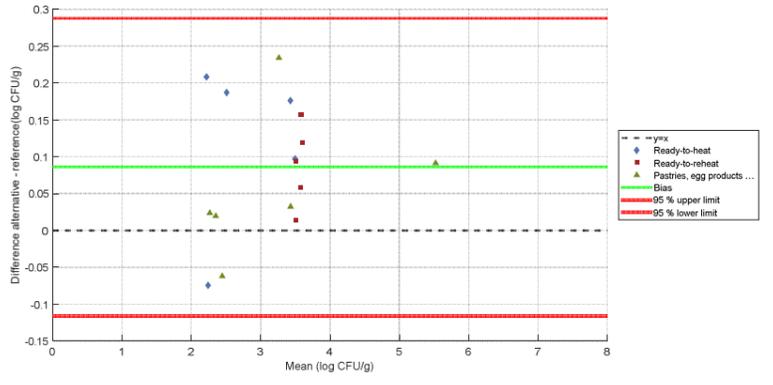
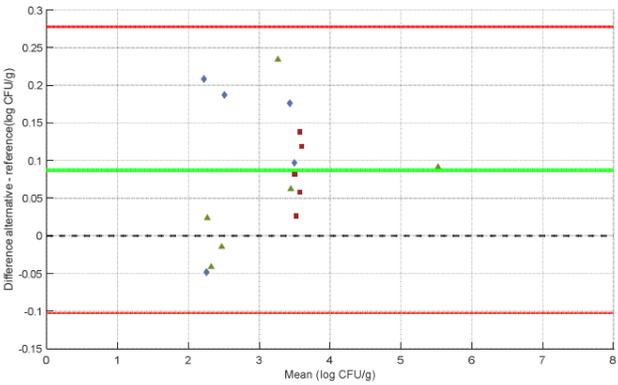


SPREADING

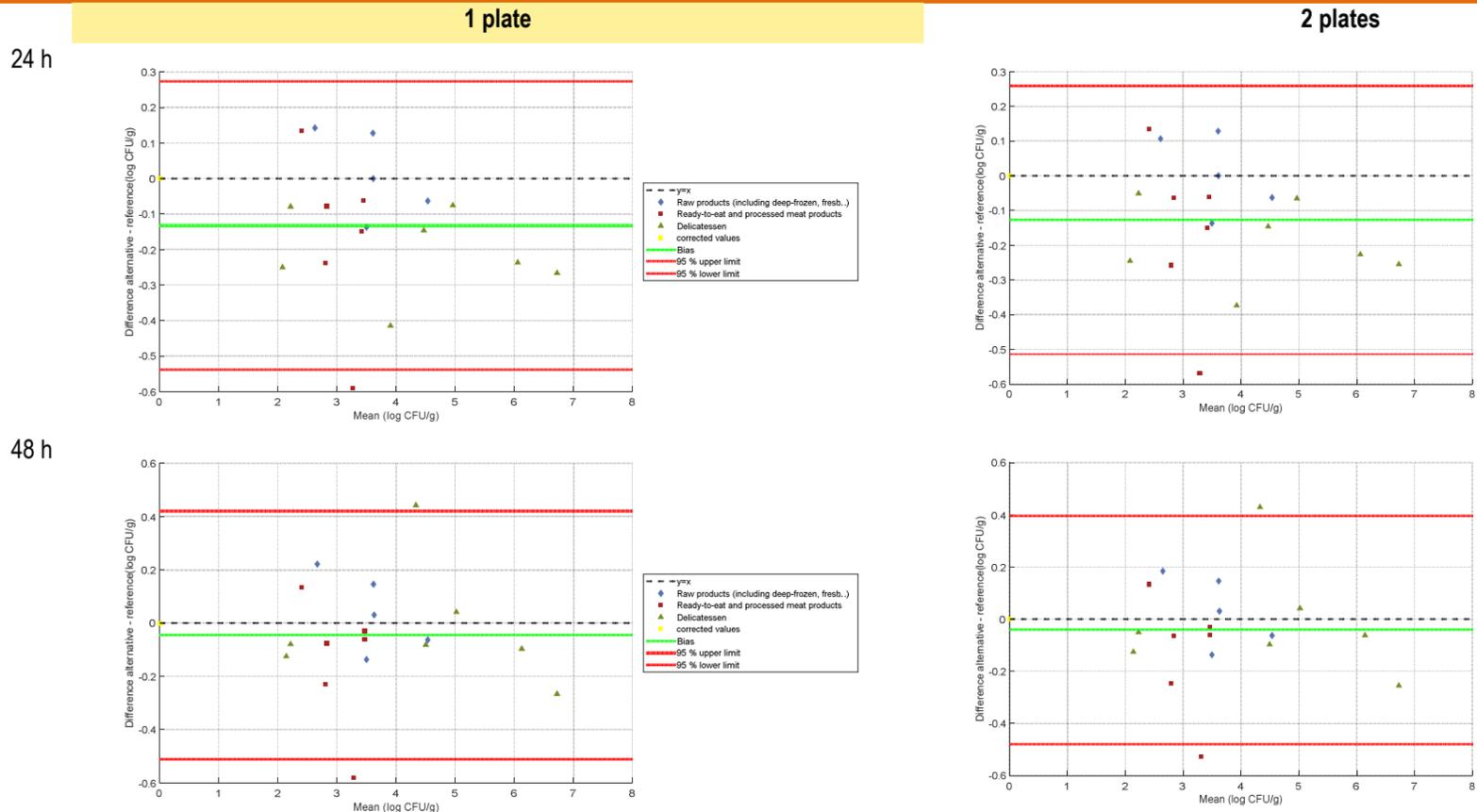
24 h



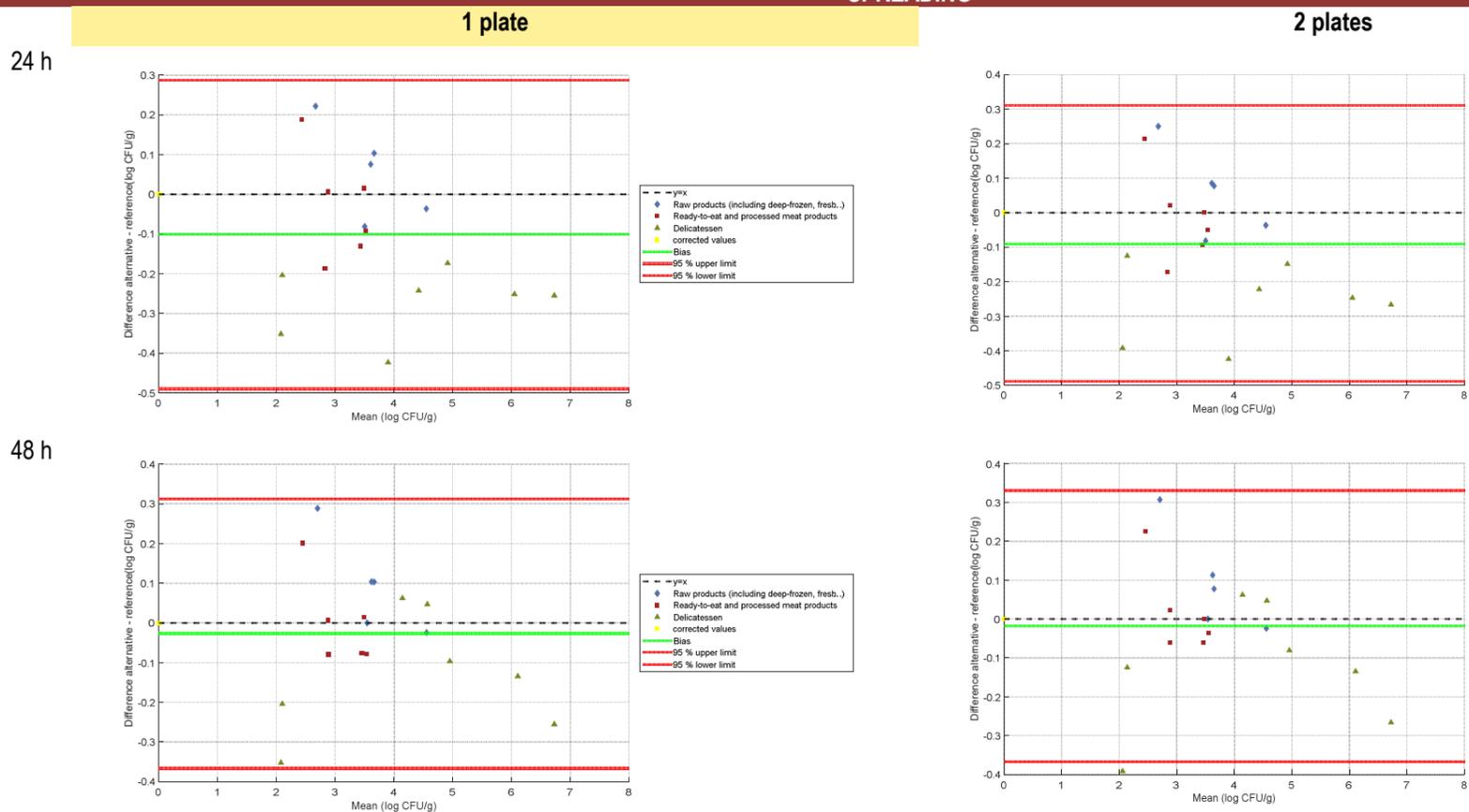
48 h



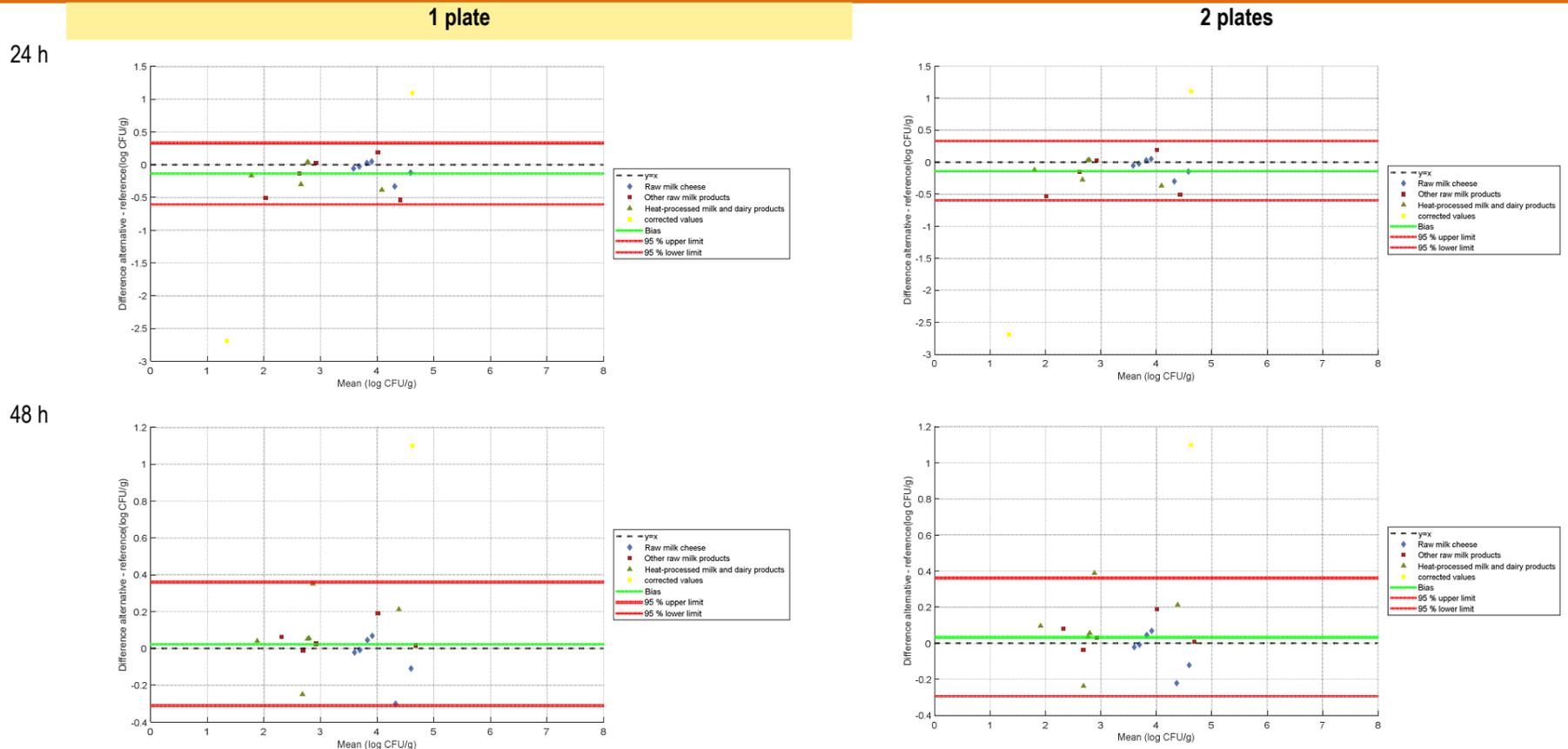
**MEAT PRODUCTS
POUR PLATE**



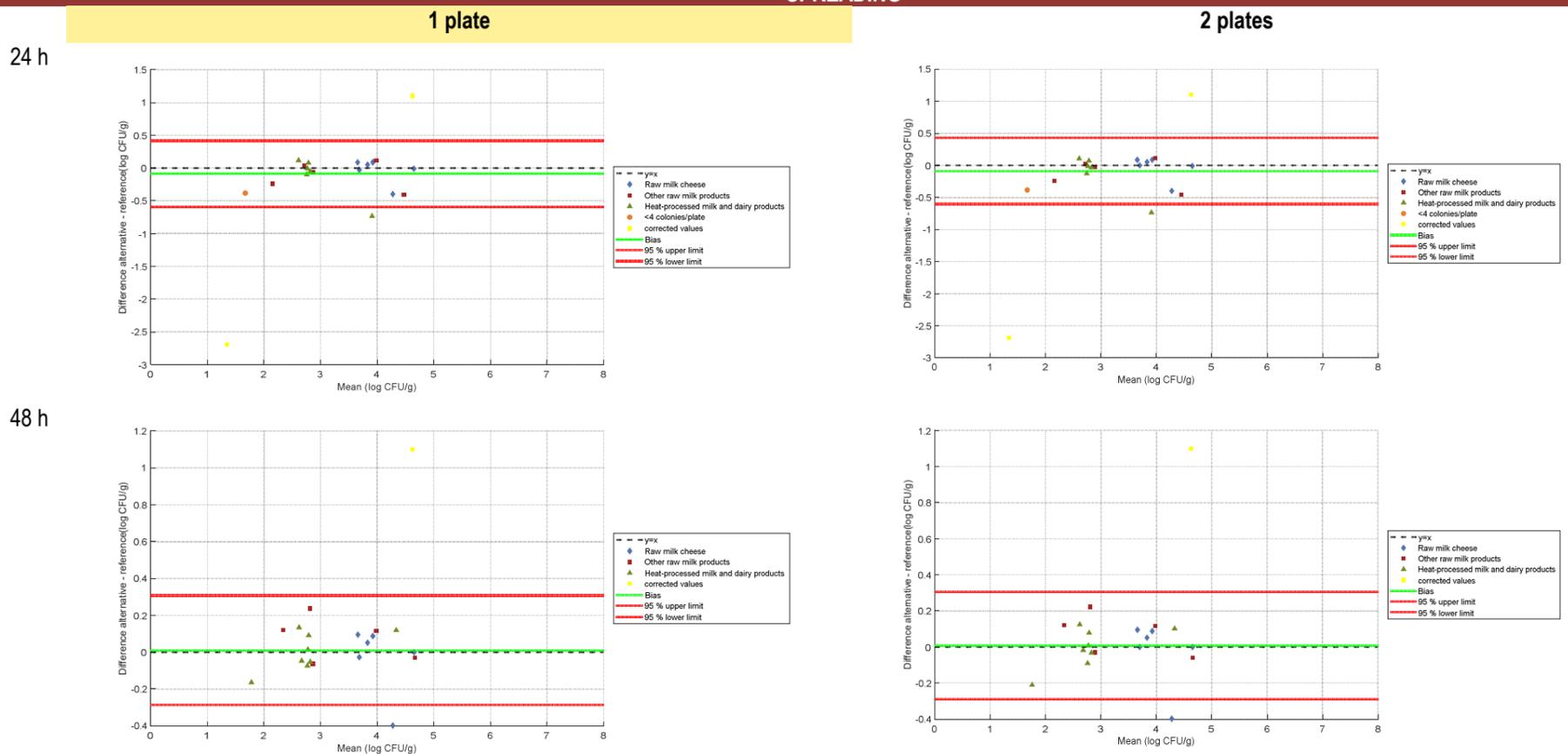
SPREADING



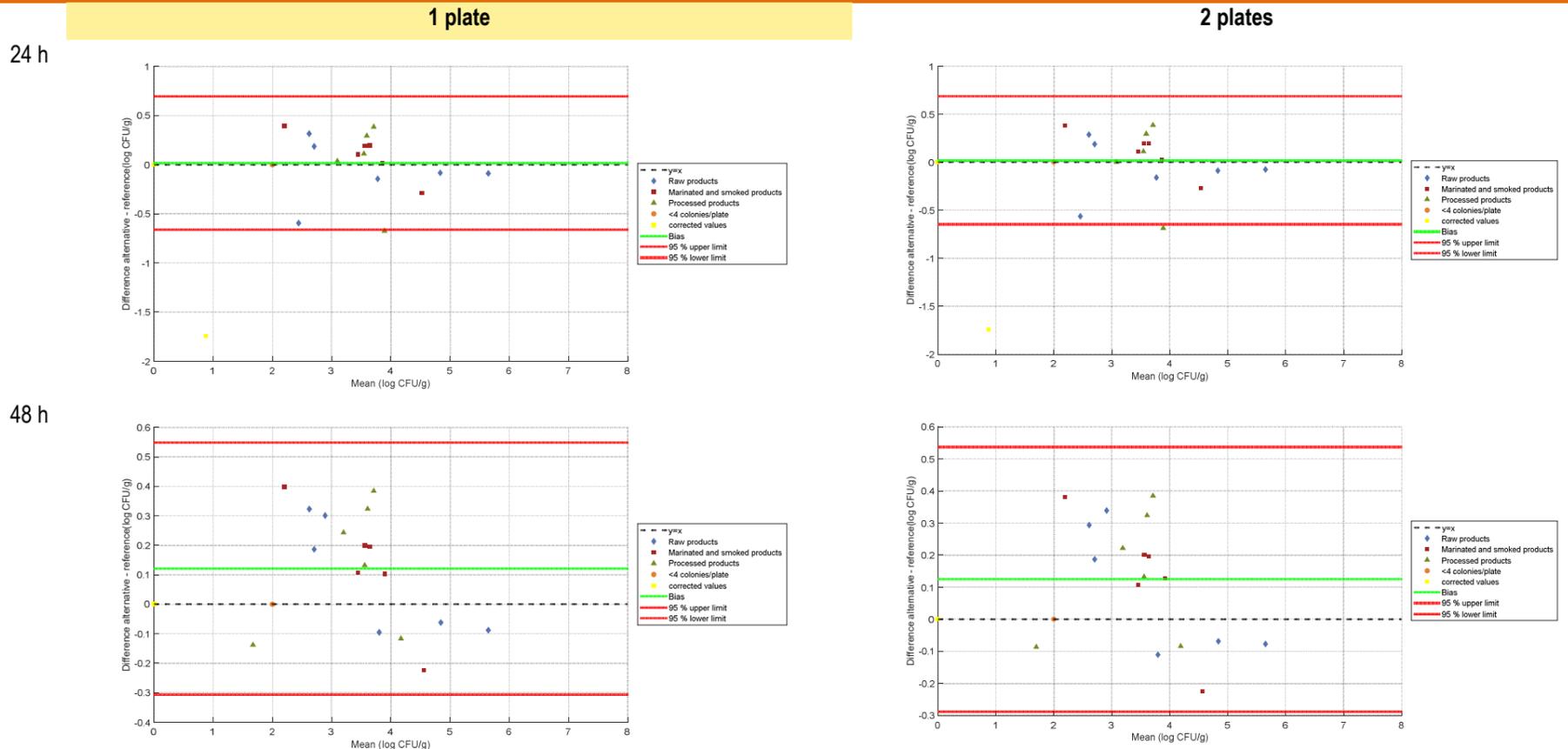
DAIRY PRODUCTS
POUR PLATE



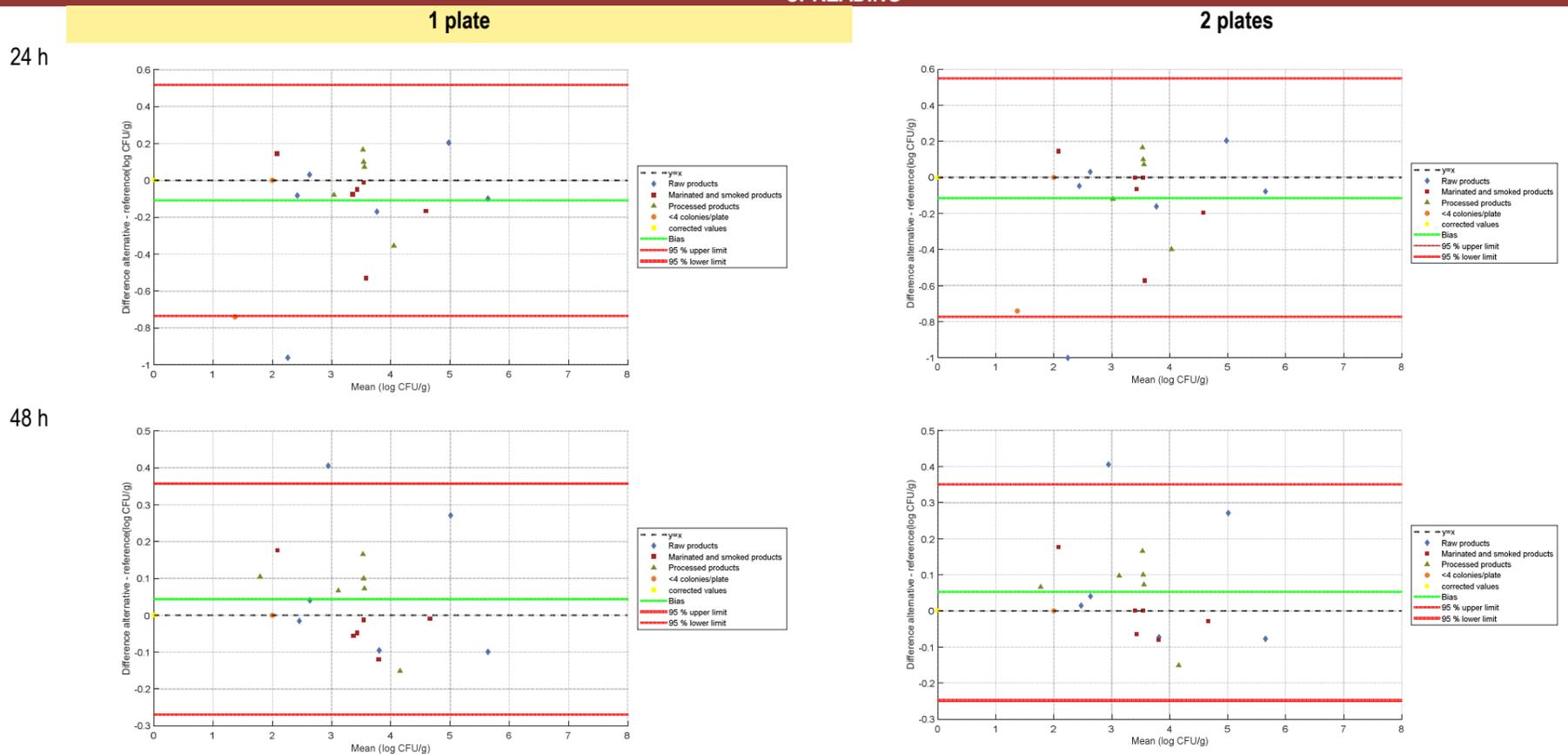
SPREADING



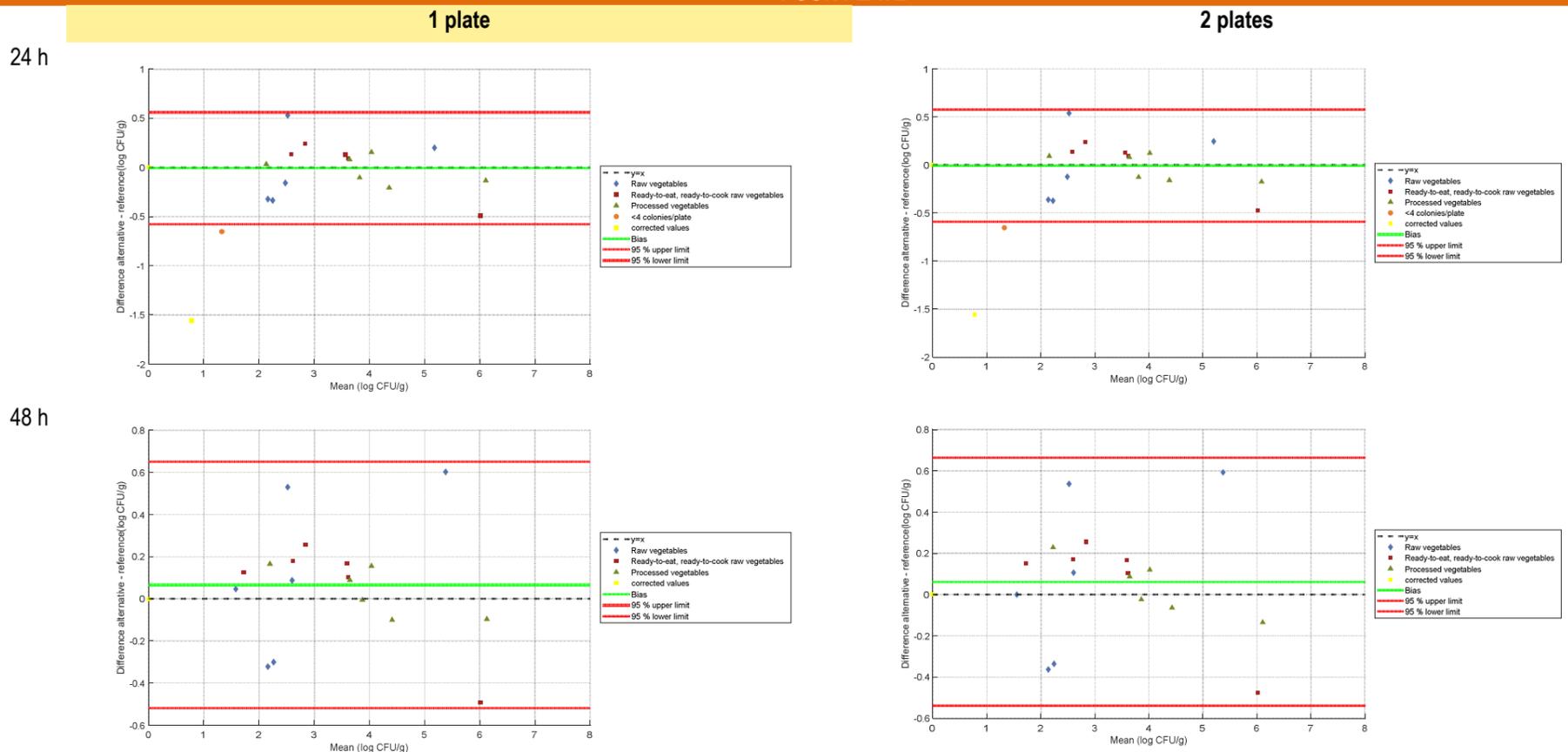
SEAFOOD PRODUCTS
POUR PLATE



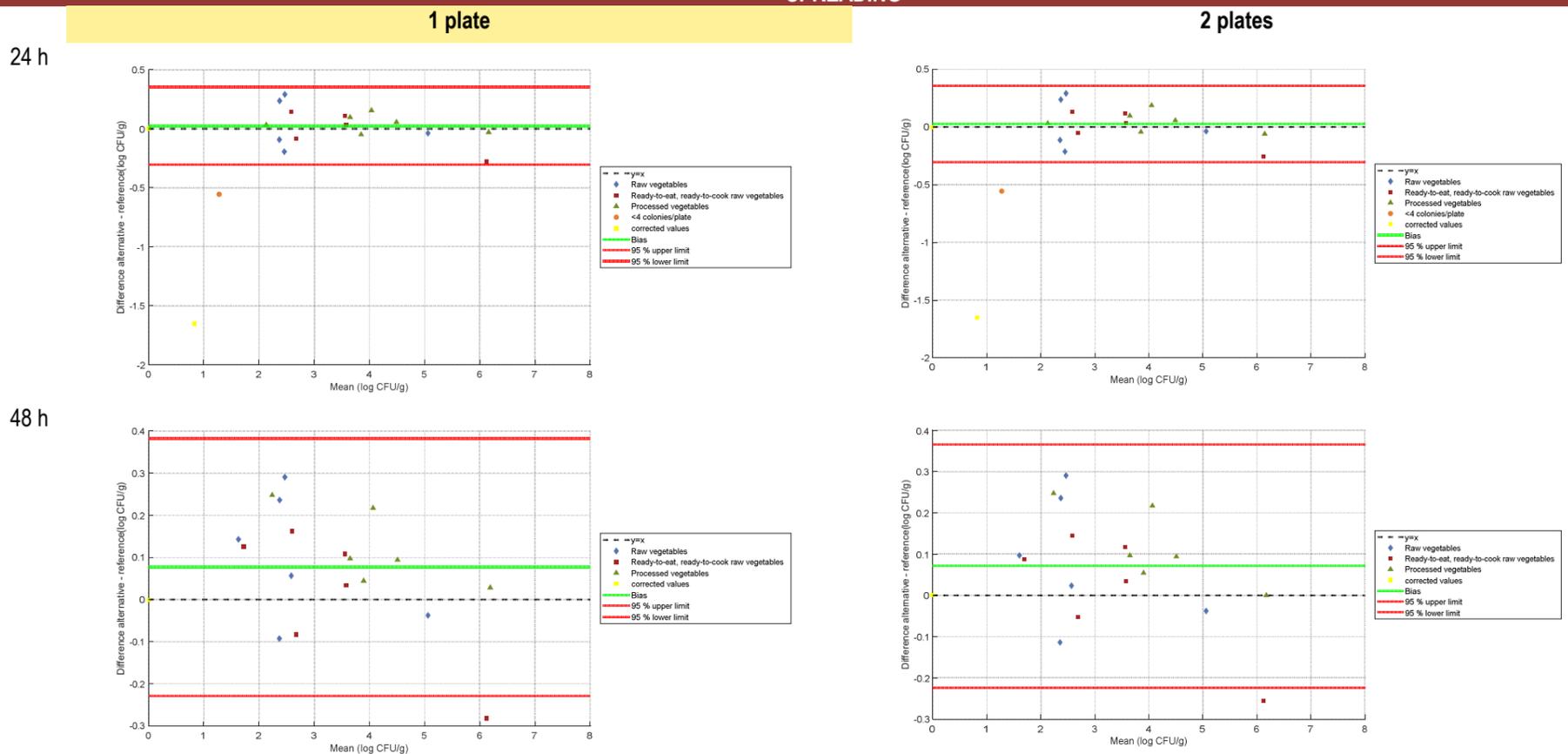
SPREADING



VEGETABLE PRODUCTS
POUR PLATE



SPREADING

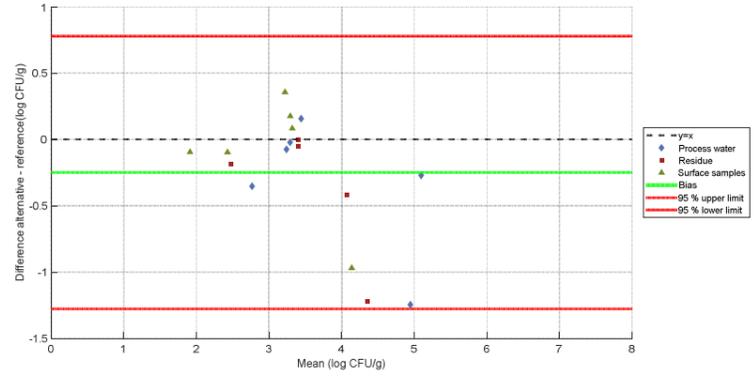
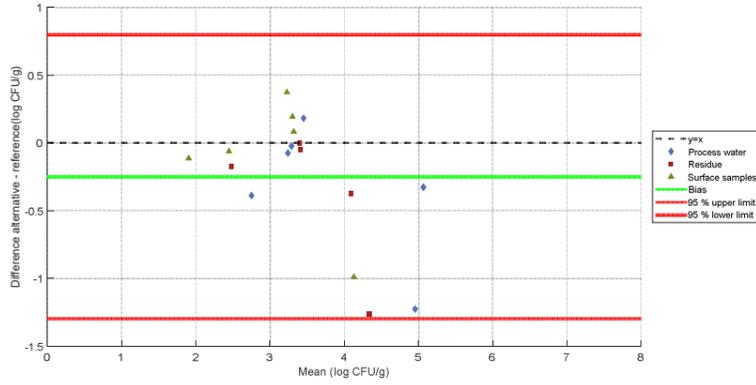


PRODUCTION ENVIRONMENTAL SAMPLES
POUR PLATE

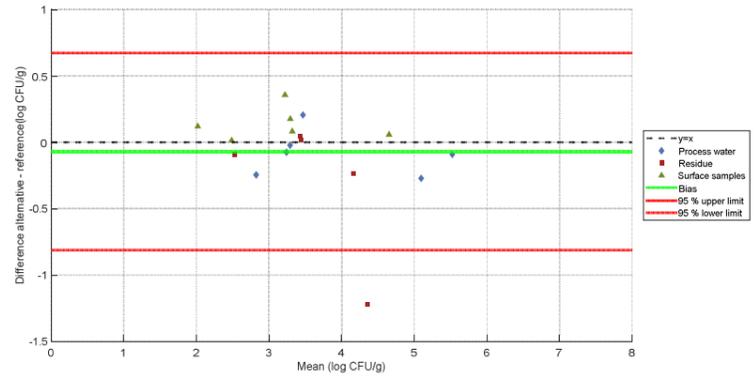
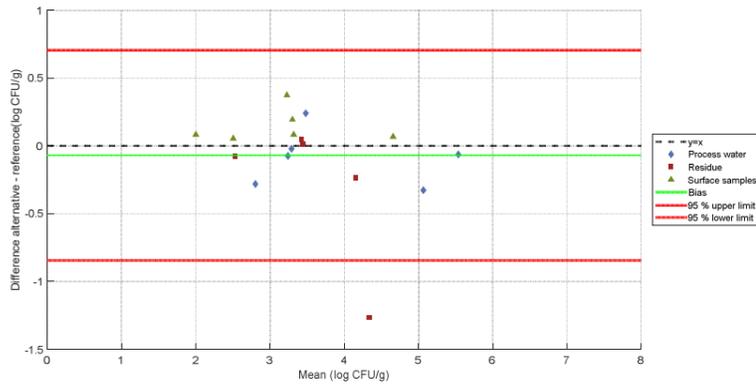
1 plate

2 plates

24 h



48 h

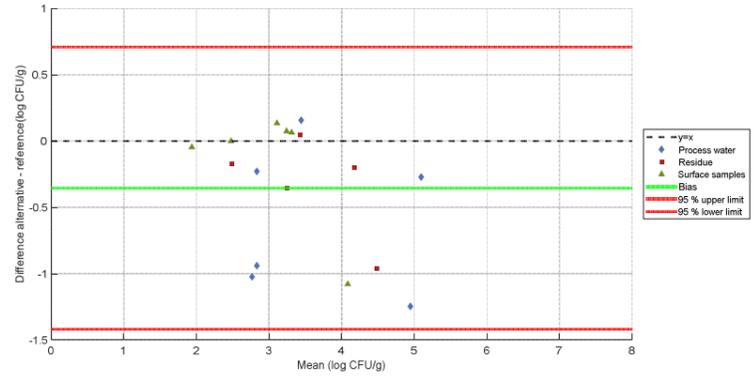
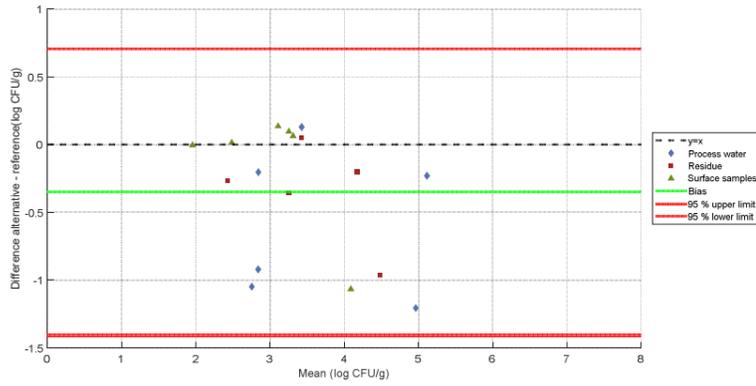


SPREADING

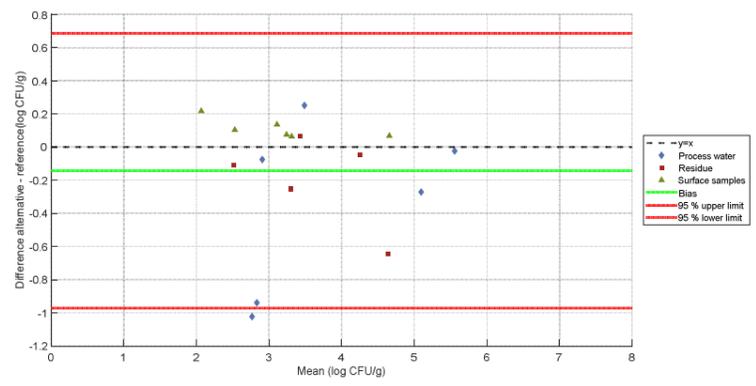
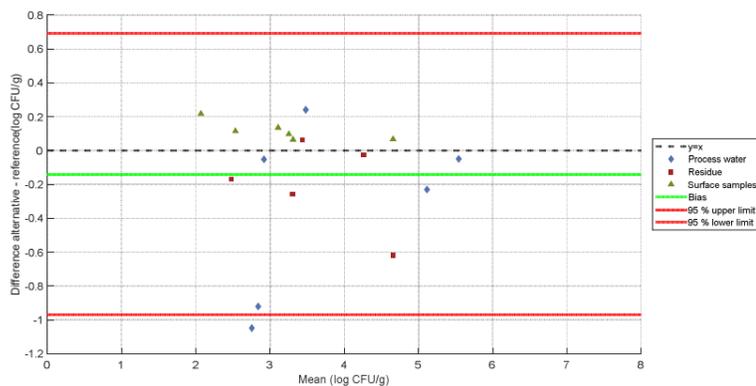
1 plate

2 plates

24 h



48 h



Appendix 7 - Accuracy profile study: raw data

Chosen plate for 1 plate interpretation Values in red: dilution inconsistency or above the quantification limit (not taken into account)

Matrix	Strain (origin)	Level of contamination (UFC/g)	Sample number	Reference method: NF ISO 11290-2					Alternative method: AL Agar Spreading										Alternative method: AL Agar Pour plate																						
				Dilution	CFU/plate 1	CFU/plate 2	Conf.	Interpretation - 2025		Dilution	CFU/plate 24h	CFU/plate 48h	Conf.1	Conf.2	Conf.3	24h					48h					Dilution	CFU/plate 24h	CFU/plate 48h	Conf.1	Conf.2	Conf.3	24h					48h				
								CFU/g (rounded)	Log (CFU/g)							CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)							CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)
				CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates								
Mix salad- Batch 1 - TVC result: 8.5.10E+02 CFU/g	LIS.4.46 (Goat cheese sandwich)	150	PJL1T1R1	10	38	29	+	360	2.56	10	26	27	+	+	+	280	2.45	260	2.41	-0.03	290	2.46	270	2.43	-0.03	10	27	27	+	+	+	270	2.43	270	2.43	0.00	270	2.43	270	2.43	0.00
				100	1	0				100	5	5					100	5	5	100		3	3	100	3	3	100	5					5	100	3	3	100	5	5	100	3
		150	PJL1T1R2	10	33	27	+	320	2.51	10	28	29	+	+	+	300	2.48	280	2.45	-0.03	310	2.49	290	2.46	-0.03	10	37	37	+	+	+	380	2.58	370	2.57	-0.01	380	2.58	370	2.57	-0.01
				100	2	1				100	5	5					100	5	5	100		5	5	100	5	5	100	5					5	100	5	5	100	5	5	100	5
		150	PJL1T1R3	10	21	19	+	230	2.36	10	28	29	+	+	+	290	2.46	280	2.45	-0.02	300	2.48	290	2.46	-0.01	10	27	27	+	+	+	270	2.43	270	2.43	0.00	270	2.43	270	2.43	0.00
				100	4	2				100	4	4					100	4	4	100		3	3	100	3	3	100	3					3	100	3	3	100	3	3	100	3
		150	PJL1T1R4	10	22	17	+	220	2.34	10	23	23	+	+	+	230	2.36	230	2.36	0.00	230	2.36	230	2.36	0.00	10	23	23	+	+	+	260	2.41	230	2.36	-0.05	260	2.41	230	2.36	-0.05
				100	2	1				100	2	2					100	2	2	100		5	5	100	5	5	100	5					5	100	5	5	100	5	5	100	5
		150	PJL1T1R5	10	27	22	+	260	2.41	10	17	19	+	+	+	160	2.20	170	2.23	0.03	180	2.26	190	2.28	0.02	10	28	28	+	+	+	260	2.41	280	2.45	0.03	260	2.41	280	2.45	0.03
				100	1	2				100	1	1					100	1	1	100		0	0	100	0	0	100	0					0	100	0	0	100	0	0	100	0
		700	PJL1T2R1	10	65	72	+	660	2.82	10	66	67	+	+	+	680	2.83	660	2.82	-0.01	690	2.84	670	2.83	-0.01	10	63	63	+	+	+	660	2.82	630	2.80	-0.02	660	2.82	630	2.80	-0.02
				100	7	6				100	9	9					100	9	9	100		10	10	100	10	10	100	10					10	100	10	10	100	10	10	100	10
		700	PJL1T2R2	10	68	66	+	670	2.83	10	55	58	+	+	+	580	2.76	550	2.74	-0.02	610	2.79	580	2.76	-0.02	10	73	73	+	+	+	710	2.85	730	2.86	0.01	710	2.85	730	2.86	0.01
				100	6	6				100	9	9					100	9	9	100		5	5	100	5	5	100	5					5	100	5	5	100	5	5	100	5
		700	PJL1T2R3	10	64	59	+	670	2.83	10	67	72	+	+	+	700	2.85	670	2.83	-0.02	750	2.88	720	2.86	-0.02	10	65	65	+	+	+	610	2.79	650	2.81	0.03	610	2.79	650	2.81	0.03
				100	10	8				100	10	10					100	10	10	100		2	2	100	2	2	100	2					2	100	2	2	100	2	2	100	2
		700	PJL1T2R4	10	68	65	+	670	2.83	10	70	70	+	+	+	740	2.87	700	2.85	-0.02	740	2.87	700	2.85	-0.02	10	63	63	+	+	+	620	2.79	630	2.80	0.01	620	2.79	630	2.80	0.01
				100	6	6				100	11	11					100	11	11	100		5	5	100	5	5	100	5					5	100	5	5	100	5	5	100	5
		700	PJL1T2R5	10	77	73	+	750	2.88	10	72	75	+	+	+	760	2.88	720	2.86	-0.02	790	2.90	750	2.88	-0.02	10	66	66	+	+	+	680	2.83	660	2.82	-0.01	690	2.84	660	2.82	-0.02
				100	5	6				100	12	12					100	12	12	100		9	10	100	9	10	100	9					10	100	9	10	100	9	10	100	9
3000	PJL1T3R1	10	>150	>150	+	3900	3.59	10	>150	>150	+	+	+	3200	3.51	3200	3.51	0.00	3200	3.51	3200	3.51	0.00	10	>150	>150	+	+	+	2300	3.36	2300	3.36	0.00	2600	3.41	2600	3.41	0.00		
		100	39	32				100	32	32					100	32	32	100		23	26	100	23	26	100	23					26	100	23	26	100	23	26	100	23	26	100
3000	PJL1T3R2	10	>150	>150	+	2700	3.43	10	>150	>150	+	+	+	3400	3.53	3400	3.53	0.00	3400	3.53	3400	3.53	0.00	10	>150	>150	+	+	+	3000	3.48	3000	3.48	0.00	3300	3.52	3300	3.52	0.00		
		100	27	31				100	34	34					100	34	34	100		30	33	100	30	33	100	30					33	100	30	33	100	30	33	100	30	33	100
3000	PJL1T3R3	10	>150	>150	+	4100	3.61	10	>150	>150	+	+	+	4100	3.61	4100	3.61	0.00	4200	3.62	4200	3.62	0.00	10	>150	>150	+	+	+	2800	3.45	2800	3.45	0.00	3200	3.51	3200	3.51	0.00		
		100	41	37				100	41	42					100	41	42	100		28	32	100	28	32	100	28					32	100	28	32	100	28	32	100	28	32	100
3000	PJL1T3R4	10	>150	>150	+	3700	3.57	10	>150	>150	+	+	+	4200	3.62	4200	3.62	0.00	4200	3.62	4200	3.62	0.00	10	>150	>150	+	+	+	2600	3.41	2600	3.41	0.00	2800	3.45	2800	3.45	0.00		
		100	37	32				100	42	42					100	42	42	100		26	28	100	26	28	100	26					28	100	26	28	100	26	28	100	26	28	100
3000	PJL1T3R5	10	>150	>150	+	3700	3.57	10	>150	>150	+	+	+	3600	3.56	3600	3.56	0.00	3600	3.56	3600	3.56	0.00	10	>150	>150	+	+	+	3000	3.48	3000	3.48	0.00	3300	3.52	3300	3.52	0.00		
		100	37	31				100	36	36					100	36	36	100		30	33	100	30	33	100	30					33	100	30	33	100	30	33	100	30	33	100

Matrix	Strain (origin)	Level of contamination (UFC/g)	Sample number	Reference method: NF ISO 11290-2					Alternative method: AL Agar Spreading										Alternative method: AL Agar Pour plate																						
				Dilution	CFU/plate 1	CFU/plate 2	Conf.	Interpretation - 2025		Dilution	CFU/plate 24h	CFU/plate 48h	Conf.1	Conf.2	Conf.3	24h					48h					Dilution	CFU/plate 24h	CFU/plate 48h	Conf.1	Conf.2	Conf.3	24h					48h				
								CFU/g (rounded)	Log (CFU/g)							2 plates interpretation - 2025		1 plate interpretation - 2025		2 plates interpretation - 2025		1 plate interpretation - 2025			2 plates interpretation - 2025							1 plate interpretation - 2025			2 plates interpretation - 2025		1 plate interpretation - 2025				
																CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates							CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates
Mix salad- Batch 2 - TVC result: 1,0.10E+03 CFU/g	LIS.4.46 (Goat cheese sandwich)	150	PJL2T1R1	10	35	28	+	340	2.53	10	29	31	+	+	+	320	2.51	290	2.46	-0.04	340	2.53	310	2.49	-0.04	10	20	20	+	+	+	180	2.26	200	2.30	0.05	180	2.26	200	2.30	0.05
				100	2	1																																			
		150	PJL2T1R2	10	18	13	+	200	2.30	10	27	29	+	+	+	270	2.43	270	2.43	0.00	290	2.46	290	2.46	0.00	10	18	18	+	+	+	180	2.26	180	2.26	0.00	180	2.26	180	2.26	0.00
				100	4	4																																			
		150	PJL2T1R3	10	34	32	+	310	2.49	10	15	17	+	+	+	160	2.20	150	2.18	-0.03	170	2.23	170	2.23	0.00	10	22	24	+	+	+	210	2.32	220	2.34	0.02	230	2.36	240	2.38	0.02
				100	0	1																																			
		150	PJL2T1R4	10	21	16	+	210	2.32	10	18	20	+	+	+	170	2.23	180	2.26	0.02	190	2.28	200	2.30	0.02	10	20	21	+	+	+	190	2.28	200	2.30	0.02	200	2.30	210	2.32	0.02
				100	2	1																																			
		150	PJL2T1R5	10	27	23	+	260	2.41	10	21	22	+	+	+	210	2.32	210	2.32	0.00	220	2.34	220	2.34	0.00	10	28	28	+	+	+	270	2.43	280	2.45	0.02	270	2.43	280	2.45	0.02
				100	2	1																																			
		700	PJL2T2R1	10	56	53	+	560	2.75	10	68	70	+	+	+	740	2.87	680	2.83	-0.04	760	2.88	700	2.85	-0.04	10	56	57	+	+	+	540	2.73	560	2.75	0.02	550	2.74	570	2.76	0.02
				100	6	6																																			
		700	PJL2T2R2	10	80	78	+	770	2.89	10	78	84	+	+	+	810	2.91	780	2.89	-0.02	860	2.93	840	2.92	-0.01	10	76	78	+	+	+	760	2.88	760	2.88	0.00	770	2.89	780	2.89	0.01
				100	5	6																																			
		700	PJL2T2R3	10	68	73	+	730	2.86	10	73	77	+	+	+	760	2.88	730	2.86	-0.02	790	2.90	770	2.89	-0.01	10	70	71	+	+	+	690	2.84	700	2.85	0.01	720	2.86	710	2.85	-0.01
				100	12	9																																			
		700	PJL2T2R4	10	78	69	+	770	2.89	10	55	60	+	+	+	550	2.74	550	2.74	0.00	590	2.77	600	2.78	0.01	10	66	66	+	+	+	630	2.80	660	2.82	0.02	630	2.80	660	2.82	0.02
				100	7	7																																			
		700	PJL2T2R5	10	95	86	+	940	2.97	10	90	92	+	+	+	930	2.97	900	2.95	-0.01	960	2.98	920	2.96	-0.02	10	84	84	+	+	+	830	2.92	840	2.92	0.01	830	2.92	840	2.92	0.01
				100	8	7																																			
3000	PJL2T3R1	10	>150	>150	+	2100	3.32	10	>150	>150	+	+	+	3000	3.48	3000	3.48	0.00	3000	3.48	3000	3.48	0.00	10	>150	>150	+	+	+	3400	3.53	3400	3.53	0.00	3400	3.53	3400	3.53	0.00		
		100	21	29																																					
3000	PJL2T3R2	10	>150	>150	+	4900	3.69	10	>150	>150	+	+	+	3300	3.52	3300	3.52	0.00	3300	3.52	3300	3.52	0.00	10	>150	>150	+	+	+	2100	3.32	2100	3.32	0.00	2200	3.34	2200	3.34	0.00		
		100	49	39																																					
3000	PJL2T3R3	10	>150	>150	+	4200	3.62	10	>150	>150	+	+	+	4400	3.64	4400	3.64	0.00	4400	3.64	4400	3.64	0.00	10	>150	>150	+	+	+	2400	3.38	2400	3.38	0.00	2700	3.43	2700	3.43	0.00		
		100	42	36																																					
3000	PJL2T3R4	10	>150	>150	+	3200	3.51	10	>150	>150	+	+	+	3800	3.58	3800	3.58	0.00	3800	3.58	3800	3.58	0.00	10	>150	>150	+	+	+	3000	3.48	3000	3.48	0.00	3200	3.51	3200	3.51	0.00		
		100	32	29																																					
3000	PJL2T3R5	10	>150	>150	+	3000	3.48	10	>150	>150	+	+	+	3000	3.48	3000	3.48	0.00	3000	3.48	3000	3.48	0.00	10	>150	>150	+	+	+	2100	3.32	2100	3.32	0.00	2400	3.38	2400	3.38	0.00		
		100	30	32																																					

Matrix	Strain (origin)	Level of contamination (UFC/g)	Sample number	Reference method: NF ISO 11290-2					Alternative method: AL Agar Spreading										Alternative method: AL Agar Pour plate																						
				Dilution	CFU/plate 1	CFU/plate 2	Conf.	Interpretation - 2025		Dilution	CFU/plate 24h	CFU/plate 48h	Conf. 1	Conf. 2	Conf. 3	24h					48h					Dilution	CFU/plate 24h	CFU/plate 48h	Conf. 1	Conf. 2	Conf. 3	24h					48h				
								CFU/g (rounded)	Log (CFU/g)							CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)							CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)
				CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates								
Chicken rillettes - Batch 1 - TVC result: 3,1,10E+03 CFU/g	LIS.4.33 (Ground beef)	300	RPL1T1R1	10	34	36	+	310	2.49	10	26	26	+	+	+	240	2.38	260	2.41	0.03	240	2.38	260	2.41	0.03	10	38	38	+	+	+	380	2.58	380	2.58	0.00	380	2.58	380	2.58	0.00
				100	0	0				100	0	0				100	0	0	100	0	0	100	0	0	100	0	0	100				0	0	100	0	0	100	0	0	100	0
		300	RPL1T1R2	10	28	33	+	260	2.41	10	25	25	+	+	+	230	2.36	250	2.40	0.04	230	2.36	250	2.40	0.04	10	44	45	+	+	+	440	2.64	440	2.64	0.00	450	2.65	450	2.65	0.00
				100	0	0				100	0	0				100	0	0	100	0	0	100	0	0	100	0	0	100				0	0	100	0	0	100	0	0		
		300	RPL1T1R3	10	33	29	+	300	2.48	10	31	31	+	+	+	280	2.45	310	2.49	0.04	280	2.45	310	2.49	0.04	10	32	33	+	+	+	290	2.46	320	2.51	0.04	300	2.48	330	2.52	0.04
				100	0	0				100	0	0				100	0	0	100	0	0	100	0	0	100	0	0	100				0	0	100	0	0					
		300	RPL1T1R4	10	35	31	+	320	2.51	10	27	27	+	+	+	250	2.40	270	2.43	0.03	250	2.40	270	2.43	0.03	10	46	46	+	+	+	460	2.66	460	2.66	0.00	460	2.66	460	2.66	0.00
				100	0	0				100	0	0				100	0	0	100	0	0	100	0	0	100	0	0	100				0	0	100	0	0					
		300	RPL1T1R5	10	38	29	+	360	2.56	10	41	41	+	+	+	380	2.58	410	2.61	0.03	380	2.58	410	2.61	0.03	10	38	40	+	+	+	380	2.58	380	2.58	0.00	370	2.57	400	2.60	0.03
				100	1	1				100	1	1				100	1	1	100	1	1	100	0	1	100	0	1	100				0	1								
		700	RPL1T2R1	10	72	69	+	740	2.87	10	61	62	+	+	+	660	2.82	610	2.79	-0.03	670	2.83	620	2.79	-0.03	10	>150	>150	+	+	+	1100	3.04	1100	3.04	0.00	1100	3.04	1100	3.04	0.00
				100	9	7				100	12	12				100	12	12	100	12	12	100	11	11	100	11	11														
		700	RPL1T2R2	10	122	125	+	1200	3.08	10	89	95	+	+	+	930	2.97	890	2.95	-0.02	1000	3.00	950	2.98	-0.02	10	>150	>150	+	+	+	2600	3.41	2600	3.41	0.00	2700	3.43	2700	3.43	0.00
				100	5	6				100	13	15				100	13	15	100	13	15	100	26	27																	
		700	RPL1T2R3	10	107	109	+	1100	3.04	10	116	123	+	+	+	1200	3.08	1200	3.08	0.00	1200	3.08	1200	3.08	0.00	10	131	133	+	+	+	1400	3.15	1300	3.11	-0.03	1400	3.15	1300	3.11	-0.03
				100	12	10				100	11	11				100	11	11	100	11	11	100	22	22																	
		700	RPL1T2R4	10	125	120	+	1200	3.08	10	105	111	+	+	+	1100	3.04	1100	3.04	0.00	1100	3.04	1100	3.04	0.00	10	142	143	+	+	+	1400	3.15	1400	3.15	0.00	1400	3.15	1400	3.15	0.00
				100	11	12				100	11	11				100	11	11	100	11	11	100	14	14																	
		700	RPL1T2R5	10	121	119	+	1300	3.11	10	106	112	+	+	+	1100	3.04	1100	3.04	0.00	1200	3.08	1100	3.04	-0.04	10	>150	>150	+	+	+	1300	3.11	1300	3.11	0.00	1400	3.15	1400	3.15	0.00
				100	17	15				100	17	17				100	17	17	100	13	14																				
3000	RPL1T3R1	100	31	33	+	3200	3.51	100	50	50	+	+	+	4900	3.69	5000	3.70	0.01	4900	3.69	5000	3.70	0.01	100	39	39	+	+	+	3900	3.59	3900	3.59	0.00	3900	3.59	3900	3.59	0.00		
		1000	4	5				1000	4	4				1000	4	4	1000	4	4	1000	4	4																			
3000	RPL1T3R2	100	38	41	+	3900	3.59	100	39	39	+	+	+	3800	3.58	3900	3.59	0.01	3800	3.58	3900	3.59	0.01	100	52	52	+	+	+	5200	3.72	5200	3.72	0.00	5200	3.72	5200	3.72	0.00		
		1000	5	4				1000	3	3				1000	3	3	1000	3	3	1000	5	5																			
3000	RPL1T3R3	100	47	44	+	4500	3.65	100	45	45	+	+	+	4600	3.66	4500	3.65	-0.01	4600	3.66	4500	3.65	-0.01	100	50	51	+	+	+	5300	3.72	5000	3.70	-0.03	5400	3.73	5100	3.71	-0.02		
		1000	3	4				1000	6	6				1000	6	6	1000	6	6	1000	8	8																			
3000	RPL1T3R4	100	37	39	+	3600	3.56	100	31	31	+	+	+	3100	3.49	3100	3.49	0.00	3200	3.51	3100	3.49	-0.01	100	38	41	+	+	+	3600	3.56	3800	3.58	0.02	3900	3.59	4100	3.61	0.02		
		1000	3	4				1000	3	4				1000	3	4	1000	3	4	1000	2	2																			
3000	RPL1T3R5	100	29	25	+	3100	3.49	100	33	34	+	+	+	3200	3.51	3300	3.52	0.01	3300	3.52	3400	3.53	0.01	100	30	30	+	+	+	3500	3.54	3000	3.48	-0.07	3500	3.54	3000	3.48	-0.07		
		1000	5	4				1000	2	2				1000	2	2	1000	2	2	1000	8	8																			

Matrix	Strain (origin)	Level of contamination (UFC/g)	Sample number	Reference method: NF ISO 11290-2					Alternative method: AL Agar Spreading										Alternative method: AL Agar Pour plate																						
				Dilution	CFU/plate 1	CFU/plate 2	Conf.	Interpretation - 2025		Dilution	CFU/plate 24h	CFU/plate 48h	Conf. 1	Conf. 2	Conf. 3	24h					48h					Dilution	CFU/plate 24h	CFU/plate 48h	Conf. 1	Conf. 2	Conf. 3	24h					48h				
								CFU/g (rounded)	Log (CFU/g)							CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates							CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates
				CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates											
Chicken rillettes - Batch 1 - TVC result: 3,5. 10E+04 CFU/g	LIS.4.33 (Ground beef)	300	RPL2T1R1	10	28	32	+	260	2.41	10	24	24	+	+	+	220	2.34	240	2.38	0.04	220	2.34	240	2.38	0.04	10	28	30	+	+	+	260	2.41	280	2.45	0.03	270	2.43	300	2.48	0.05
				100	0	0																						100	0	0											
		300	RPL2T1R2	10	25	34	+	230	2.36	10	24	24	+	+	+	220	2.34	240	2.38	0.04	220	2.34	240	2.38	0.04	10	24	25	+	+	+	220	2.34	240	2.38	0.04	230	2.36	250	2.40	0.04
				100	0	0																					100	0	0												
		300	RPL2T1R3	10	39	29	+	360	2.56	10	29	30	+	+	+	260	2.41	290	2.46	0.05	270	2.43	300	2.48	0.05	10	39	39	+	+	+	390	2.59	390	2.59	0.00	390	2.59	390	2.59	0.00
				100	0	0																					100	0	0												
		300	RPL2T1R4	10	26	31	+	240	2.38	10	31	31	+	+	+	280	2.45	310	2.49	0.04	280	2.45	310	2.49	0.04	10	36	37	+	+	+	360	2.56	360	2.56	0.00	370	2.57	370	2.57	0.00
				100	0	0																					100	0	0												
		300	RPL2T1R5	10	26	29	+	250	2.40	10	13	13	+	+	+	130	2.11	130	2.11	0.00	130	2.11	130	2.11	0.00	10	17	17	+	+	+	160	2.20	170	2.23	0.03	160	2.20	170	2.23	0.03
				100	1	1																					100	1	1												
		700	RPL2T2R1	10	92	95	+	860	2.93	10	75	79	+	+	+	760	2.88	750	2.88	-0.01	800	2.90	790	2.90	-0.01	10	97	99	+	+	+	960	2.98	970	2.99	0.00	990	3.00	990	3.00	0.00
				100	3	3																					100	3	3												
		700	RPL2T2R2	10	78	82	+	790	2.90	10	64	70	+	+	+	640	2.81	640	2.81	0.00	690	2.84	700	2.85	0.01	10	56	63	+	+	+	560	2.75	560	2.75	0.00	640	2.81	630	2.80	-0.01
				100	9	9																					100	6	7												
		700	RPL2T2R3	10	65	63	+	670	2.83	10	80	87	+	+	+	820	2.91	800	2.90	-0.01	890	2.95	870	2.94	-0.01	10	74	74	+	+	+	760	2.88	740	2.87	-0.01	760	2.88	740	2.87	-0.01
				100	9	9																					100	9	9												
		700	RPL2T2R4	10	66	68	+	700	2.85	10	72	76	+	+	+	760	2.88	720	2.86	-0.02	790	2.90	760	2.88	-0.02	10	57	66	+	+	+	600	2.78	570	2.76	-0.02	680	2.83	660	2.82	-0.01
				100	11	10																					100	9	9												
		700	RPL2T2R5	10	71	75	+	740	2.87	10	69	71	+	+	+	710	2.85	690	2.84	-0.01	730	2.86	710	2.85	-0.01	10	67	69	+	+	+	670	2.83	670	2.83	0.00	710	2.85	690	2.84	-0.01
				100	10	9																					100	7	9												
3000	RPL2T3R1	100	26	32	+	2600	3.41	100	27	28	+	+	+	2800	3.45	2700	3.43	-0.02	2900	3.46	2800	3.45	-0.02	10	>150	>150	+	+	+	2400	3.38	2400	3.38	0.00	2400	3.38	2400	3.38	0.00		
		1000	3	3																					100	24	24														
3000	RPL2T3R2	100	21	19	+	2100	3.32	100	28	30	+	+	+	2700	3.43	2800	3.45	0.02	3000	3.48	3000	3.48	0.00	10	>150	>150	+	+	+	1600	3.20	1600	3.20	0.00	1800	3.26	1800	3.26	0.00		
		1000	2	2																					100	16	18														
3000	RPL2T3R3	100	27	32	+	3100	3.49	100	22	22	+	+	+	2500	3.40	2200	3.34	-0.06	2500	3.40	2200	3.34	-0.06	10	>150	>150	+	+	+	1800	3.26	1800	3.26	0.00	2000	3.30	2000	3.30	0.00		
		1000	7	8																					100	18	20														
3000	RPL2T3R4	100	17	22	+	1900	3.28	100	21	21	+	+	+	2100	3.32	2100	3.32	0.00	2100	3.32	2100	3.32	0.00	10	>150	>150	+	+	+	2400	3.38	2400	3.38	0.00	2500	3.40	2500	3.40	0.00		
		1000	4	3																					100	24	25														
3000	RPL2T3R5	100	17	15	+	1500	3.18	100	20	21	+	+	+	1800	3.26	2000	3.30	0.05	2000	3.30	2100	3.32	0.02	10	>150	>150	+	+	+	1900	3.28	1900	3.28	0.00	2000	3.30	2000	3.30	0.00		
		1000	0	0																					100	19	20														

Matrix	Strain (origin)	Level of contamination (UFC/g)	Sample number	Reference method: NF ISO 11290-2			Alternative method: AL Agar Spreading															Alternative method: AL Agar Pour plate																			
				Dilution	CFU/plate 1	CFU/plate 2	Conf.	Interpretation - 2025		Dilution	CFU/plate 24h	CFU/plate 48h	Conf.1	Conf.2	Conf.3	24h			48h			Dilution	CFU/plate 24h	CFU/plate 48h	Conf.1	Conf.2	Conf.3	24h			48h										
								CFU/g (rounded)	Log (CFU/g)							2 plates interpretation - 2025	1 plate interpretation - 2025	log(CFU/g) 1 plate - 2 plates	2 plates interpretation - 2025	1 plate interpretation - 2025	log(CFU/g) 1 plate - 2 plates							CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates				
				CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates																		
Raw milk- Batch 1 - TVC result: 3.9.10E+05 CFU/g	LIS.4.32 (raw milk)	200	LCL1T1R1	10	36	33	+	370	2.57	10	31	31	+	+	+	310	2.49	310	2.49	0.00	310	2.49	310	2.49	0.00	10	39	39	+	+	+	370	2.57	390	2.59	0.02	370	2.57	390	2.59	0.02
				100	5	4				100	3	3														100	2	2													
		200	LCL1T1R2	10	41	31	+	390	2.59	10	36	36	+	+	+	340	2.53	360	2.56	0.02	340	2.53	360	2.56	0.02	10	30	30	+	+	+	300	2.48	300	2.48	0.00	300	2.48	300	2.48	0.00
				100	2	3				100	1	1														100	3	3													
		200	LCL1T1R3	10	23	19	+	260	2.41	10	26	26	+	+	+	250	2.40	260	2.41	0.02	250	2.40	260	2.41	0.02	10	31	31	+	+	+	310	2.49	310	2.49	0.00	310	2.49	310	2.49	0.00
				100	6	2				100	1	1														100	3	3													
		200	LCL1T1R4	10	38	32	+	390	2.59	10	28	28	+	+	+	310	2.49	280	2.45	-0.04	310	2.49	280	2.45	-0.04	10	26	26	+	+	+	260	2.41	260	2.41	0.00	260	2.41	260	2.41	0.00
				100	5	4				100	6	6														100	3	3													
		200	LCL1T1R5	10	26	21	+	260	2.41	10	31	31	+	+	+	300	2.48	310	2.49	0.01	300	2.48	310	2.49	0.01	10	30	30	+	+	+	280	2.45	300	2.48	0.03	280	2.45	300	2.48	0.03
				100	2	3				100	2	2														100	1	1													
		500	LCL1T2R1	10	56	49	+	520	2.72	10	56	56	+	+	+	580	2.76	560	2.75	-0.02	580	2.76	560	2.75	-0.02	10	56	56	+	+	+	580	2.76	560	2.75	-0.02	580	2.76	560	2.75	-0.02
				100	1	2				100	8	8														100	8	8													
		500	LCL1T2R2	10	65	53	+	660	2.82	10	60	60	+	+	+	600	2.78	600	2.78	0.00	600	2.78	600	2.78	0.00	10	60	60	+	+	+	600	2.78	600	2.78	0.00	600	2.78	600	2.78	0.00
				100	7	6				100	6	6														100	6	6													
		500	LCL1T2R3	10	58	51	+	620	2.79	10	67	67	+	+	+	660	2.82	670	2.83	0.01	660	2.82	670	2.83	0.01	10	60	60	+	+	+	650	2.81	600	2.78	-0.03	650	2.81	600	2.78	-0.03
				100	10	4				100	5	5														100	11	11													
		500	LCL1T2R4	10	71	64	+	690	2.84	10	71	71	+	+	+	720	2.86	710	2.85	-0.01	720	2.86	710	2.85	-0.01	10	50	50	+	+	+	530	2.72	500	2.70	-0.03	530	2.72	500	2.70	-0.03
				100	5	7				100	8	8														100	8	8													
		500	LCL1T2R5	10	62	58	+	620	2.79	10	65	65	+	+	+	640	2.81	650	2.81	0.01	640	2.81	650	2.81	0.01	10	58	58	+	+	+	560	2.75	580	2.76	0.02	560	2.75	580	2.76	0.02
				100	6	4				100	5	5														100	3	3													
3000	LCL1T3R1	100	34	29	+	3400	3.53	10	>150	>150	+	+	+	2400	3.38	2400	3.38	0.00	2400	3.38	2400	3.38	0.00	100	39	39	+	+	+	3600	3.56	3900	3.59	0.03	3600	3.56	3900	3.59	0.03		
		1000	3	4				100	24	24														1000	1	1															
3000	LCL1T3R2	100	36	32	+	3600	3.56	100	41	41	+	+	+	4100	3.61	4100	3.61	0.00	4100	3.61	4100	3.61	0.00	100	27	27	+	+	+	2700	3.43	2700	3.43	0.00	2700	3.43	2700	3.43	0.00		
		1000	4	4				1000	4	4														1000	3	3															
3000	LCL1T3R3	100	34	30	+	3700	3.57	100	32	32	+	+	+	3200	3.51	3200	3.51	0.00	3200	3.51	3200	3.51	0.00	100	38	38	+	+	+	4000	3.60	3800	3.58	-0.02	4000	3.60	3800	3.58	-0.02		
		1000	7	5				1000	3	3														1000	6	6															
3000	LCL1T3R4	100	31	33	+	3000	3.48	100	30	30	+	+	+	3300	3.52	3000	3.48	-0.04	3300	3.52	3000	3.48	-0.04	100	24	24	+	+	+	2500	3.40	2400	3.38	-0.02	2500	3.40	2400	3.38	-0.02		
		1000	2	3				1000	6	6														1000	3	3															
3000	LCL1T3R5	100	28	35	+	2900	3.46	100	35	35	+	+	+	3400	3.53	3500	3.54	0.01	3400	3.53	3500	3.54	0.01	100	40	40	+	+	+	4200	3.62	4000	3.60	-0.02	4200	3.62	4000	3.60	-0.02		
		1000	4	6				1000	2	2														1000	6	6															

Matrix	Strain (origin)	Level of contamination (UFC/g)	Sample number	Reference method: NF ISO 11290-2			Alternative method: AL Agar Spreading															Alternative method: AL Agar Pour plate														
				Dilution	CFU/plate 1	CFU/plate 2	Conf.	Interpretation - 2025		Dilution	CFU/plate 24h	CFU/plate 48h	Conf.1	Conf.2	Conf.3	24h			48h			Dilution	CFU/plate 24h	CFU/plate 48h	Conf.1	Conf.2	Conf.3	24h			48h					
								CFU/g (rounded)	Log (CFU/g)							2 plates interpretation - 2025	1 plate interpretation - 2025	log(CFU/g) 1 plate - 2 plates	2 plates interpretation - 2025	1 plate interpretation - 2025	log(CFU/g) 1 plate - 2 plates							2 plates interpretation - 2025	1 plate interpretation - 2025	log(CFU/g) 1 plate - 2 plates						
				CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates													
Raw milk- Batch 1 - TVC result: 7,3.10E+04 CFU/g	LIS.4.32 (raw milk)	200	LCL2T1R1	10	30	25	+	290	2.46	10	22	22	+	+	+	230	2.36	220	2.34	-0.02	230	2.36	220	2.34	-0.02	10	39	39	+	+	+	380	2.58	390	2.59	0.01
				100	2	1				100	3	3														100	3	3								
		200	LCL2T1R2	10	33	27	+	320	2.51	10	27	27	+	+	+	280	2.45	270	2.43	-0.02	280	2.45	270	2.43	-0.02	10	23	23	+	+	+	260	2.41	230	2.36	-0.05
				100	2	3				100	4	4														100	6	6								
		200	LCL2T1R3	10	21	17	+	230	2.36	10	21	21	+	+	+	220	2.34	210	2.32	-0.02	220	2.34	210	2.32	-0.02	10	26	26	+	+	+	250	2.40	260	2.41	0.02
				100	4	2				100	3	3														100	1	1								
		200	LCL2T1R4	10	29	23	+	280	2.45	10	27	27	+	+	+	260	2.41	270	2.43	0.02	260	2.41	270	2.43	0.02	10	25	25	+	+	+	250	2.40	250	2.40	0.00
				100	2	1				100	2	2														100	2	2								
		200	LCL2T1R5	10	30	31	+	310	2.49	10	30	30	+	+	+	290	2.46	300	2.48	0.01	290	2.46	300	2.48	0.01	10	34	34	+	+	+	350	2.54	340	2.53	-0.01
				100	4	3				100	2	2														100	4	4								
		500	LCL2T2R1	10	54	49	+	560	2.75	10	70	70	+	+	+	700	2.85	700	2.85	0.00	700	2.85	700	2.85	0.00	10	64	64	+	+	+	660	2.82	640	2.81	-0.01
				100	7	6				100	7	7														100	9	9								
		500	LCL2T2R2	10	53	48	+	540	2.73	10	63	63	+	+	+	660	2.82	630	2.80	-0.02	660	2.82	630	2.80	-0.02	10	53	53	+	+	+	560	2.75	530	2.72	-0.02
				100	6	5				100	10	10														100	9	9								
		500	LCL2T2R3	10	56	60	+	560	2.75	10	67	67	+	+	+	700	2.85	670	2.83	-0.02	700	2.85	670	2.83	-0.02	10	83	83	+	+	+	830	2.92	830	2.92	0.00
				100	6	4				100	10	10														100	8	8								
		500	LCL2T2R4	10	47	51	+	460	2.66	10	50	50	+	+	+	530	2.72	500	2.70	-0.03	530	2.72	500	2.70	-0.03	10	57	57	+	+	+	570	2.76	570	2.76	0.00
				100	4	5				100	8	8														100	6	6								
		500	LCL2T2R5	10	69	61	+	720	2.86	10	52	52	+	+	+	550	2.74	520	2.72	-0.02	550	2.74	520	2.72	-0.02	10	55	55	+	+	+	560	2.75	550	2.74	-0.01
				100	10	6				100	8	8														100	6	6								
3000	LCL2T3R1	100	34	29	+	3400	3.53	100	29	29	+	+	+	2800	3.45	2900	3.46	0.02	2800	3.45	2900	3.46	0.02	100	27	27	+	+	+	2800	3.45	2700	3.43	-0.02		
		1000	3	2				1000	2	2														1000	4	4										
3000	LCL2T3R2	100	34	36	+	3700	3.57	100	43	43	+	+	+	4300	3.63	4300	3.63	0.00	4300	3.63	4300	3.63	0.00	100	33	33	+	+	+	3300	3.52	3300	3.52	0.00		
		1000	7	5				1000	4	4														1000	3	3										
3000	LCL2T3R3	100	43	40	+	4400	3.64	100	52	52	+	+	+	4800	3.68	5200	3.72	0.03	4800	3.68	5200	3.72	0.03	100	48	48	+	+	+	4500	3.65	4800	3.68	0.03		
		1000	5	3				1000	1	1														1000	2	2										
3000	LCL2T3R4	100	44	35	+	4300	3.63	100	28	28	+	+	+	3200	3.51	2800	3.45	-0.06	3200	3.51	2800	3.45	-0.06	100	41	41	+	+	+	4400	3.64	4100	3.61	-0.03		
		1000	3	3				1000	7	7														1000	7	7										
3000	LCL2T3R5	100	32	29	+	3200	3.51	100	40	40	+	+	+	4000	3.60	4000	3.60	0.00	4000	3.60	4000	3.60	0.00	100	34	34	+	+	+	3300	3.52	3400	3.53	0.01		
		1000	3	4				1000	4	4														1000	2	2										

Matrix	Strain (origin)	Level of contamination (UFC/g)	Sample number	Reference method: NF ISO 11290-2						Alternative method: AL Agar Spreading															Alternative method: AL Agar Pour plate																
				Dilution	CFU/plate 1	CFU/plate 2	Conf.	Interpretation - 2025		Dilution	CFU/plate 24h	CFU/plate 48h	Conf.1	Conf.2	Conf.3	24h			48h			Dilution	CFU/plate 24h	CFU/plate 48h	Conf.1	Conf.2	Conf.3	24h			48h										
								CFU/g (rounded)	Log (CFU/g)							2 plates interpretation - 2025		1 plate interpretation - 2025		2 plates interpretation - 2025								1 plate interpretation - 2025		2 plates interpretation - 2025		1 plate interpretation - 2025									
																CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)							Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates					
Salmon terrine - Batch 1 - TVC result: 2.0.10E+02 CFU/g	LIS.4.47 (salmon fillet)	100	RTL1T1R1	10	17	13	+	180	2.26	10	8	9	+	+	+	82	1.91	80	1.90	-0.01	91	1.96	90	1.95	0.00	10	30	30	+	+	+	280	2.45	300	2.48	0.03	280	2.45	300	2.48	0.03
				100	3	2				100	1	1					180	2.26	200	2.30		0.05	180	2.26	200	2.30	0.05	100					1	1	220	2.34	210	2.32	-0.02	220	2.34
		100	RTL1T1R2	10	25	18	+	240	2.38	10	20	20	+	+	+	150	2.18	120	2.08	-0.10	160	2.20	130	2.11	-0.09	10	24	24	+	+	+	250	2.40	240	2.38	-0.02	250	2.40	240	2.38	-0.02
				100	1	1				100	0	0					150	2.18	120	2.08		-0.10	160	2.20	130	2.11	-0.09	100					3	3	220	2.34	210	2.32	-0.02	220	2.34
		100	RTL1T1R3	10	23	18	+	240	2.38	10	12	13	+	+	+	170	2.23	160	2.20	-0.03	180	2.26	170	2.23	-0.02	10	16	16	+	+	+	150	2.18	160	2.20	0.03	150	2.18	160	2.20	0.03
				100	3	2				100	4	4					170	2.23	160	2.20		-0.03	180	2.26	170	2.23	-0.02	100					3	3	220	2.34	210	2.32	-0.02	220	2.34
		100	RTL1T1R4	10	26	21	+	260	2.41	10	16	17	+	+	+	160	2.20	150	2.18	-0.03	160	2.20	150	2.18	-0.03	10	13	15	+	+	+	120	2.08	130	2.11	0.03	140	2.15	150	2.18	0.03
				100	2	2				100	3	3					160	2.20	150	2.18		-0.03	160	2.20	150	2.18	-0.03	100					0	0	120	2.08	130	2.11	0.03	140	2.15
		100	RTL1T1R5	10	23	14	+	210	2.32	10	15	15	+	+	+	690	2.84	710	2.85	0.01	700	2.85	720	2.86	0.01	10	66	66	+	+	+	650	2.81	660	2.82	0.01	650	2.81	660	2.82	0.01
				100	0	1				100	2	2					690	2.84	710	2.85		0.01	700	2.85	720	2.86	0.01	100					5	5	720	2.86	730	2.86	0.01	720	2.86
		500	RTL1T2R1	10	62	71	+	630	2.80	10	71	72	+	+	+	670	2.83	680	2.83	0.01	680	2.83	680	2.83	0.00	10	73	73	+	+	+	720	2.86	730	2.86	0.01	720	2.86	730	2.86	0.01
				100	7	6				100	5	5					670	2.83	680	2.83		0.01	680	2.83	680	2.83	0.00	100					6	7	720	2.86	730	2.86	0.01	720	2.86
		500	RTL1T2R2	10	73	68	+	720	2.86	10	68	68	+	+	+	720	2.86	730	2.86	0.01	720	2.86	730	2.86	0.01	10	65	73	+	+	+	630	2.80	650	2.81	0.01	720	2.86	730	2.86	0.01
				100	6	5				100	6	7					720	2.86	730	2.86		0.01	720	2.86	730	2.86	0.01	100					4	6	630	2.80	650	2.81	0.01	720	2.86
		500	RTL1T2R3	10	76	71	+	760	2.88	10	73	73	+	+	+	740	2.87	760	2.88	0.01	760	2.88	770	2.89	0.01	10	77	77	+	+	+	760	2.88	770	2.89	0.01	760	2.88	770	2.89	0.01
				100	7	7				100	6	6					740	2.87	760	2.88		0.01	760	2.88	770	2.89	0.01	100					6	6	760	2.88	770	2.89	0.01	760	2.88
		500	RTL1T2R4	10	68	76	+	670	2.83	10	76	77	+	+	+	700	2.85	710	2.85	0.01	700	2.85	710	2.85	0.01	10	69	69	+	+	+	660	2.82	690	2.84	0.02	690	2.84	690	2.84	0.00
				100	6	6				100	5	6					700	2.85	710	2.85		0.01	700	2.85	710	2.85	0.01	100					4	7	660	2.82	690	2.84	0.02	690	2.84
		500	RTL1T2R5	10	70	66	+	710	2.85	10	71	71	+	+	+	1200	3.08	1200	3.08	0.00	1600	3.20	1600	3.20	0.00	10	>150	>150	+	+	+	1500	3.18	1500	3.18	0.00	1500	3.18	1500	3.18	0.00
				100	8	7				100	6	6					1200	3.08	1200	3.08		0.00	1600	3.20	1600	3.20	0.00	100					15	15	1500	3.18	1500	3.18	0.00	1500	3.18
3000	RTL1T3R1	10	>150	>150	+	1700	3.23	10	120	>150	+	+	+	1600	3.20	1600	3.20	0.00	1600	3.20	1600	3.20	0.00	10	>150	>150	+	+	+	1500	3.18	1500	3.18	0.00	1600	3.20	1600	3.20	0.00		
		100	17	25				100	16	16					1600	3.20	1600	3.20		0.00	1600	3.20	1600	3.20	0.00	100					15	16	1500	3.18	1500	3.18	0.00	1600	3.20	1600	3.20
3000	RTL1T3R2	10	>150	>150	+	1600	3.20	10	>150	>150	+	+	+	2400	3.38	2400	3.38	0.00	2400	3.38	2400	3.38	0.00	10	>150	>150	+	+	+	2000	3.30	2000	3.30	0.00	2100	3.32	2100	3.32	0.00		
		100	16	23				100	16	16					2400	3.38	2400	3.38		0.00	2400	3.38	2400	3.38	0.00	100					20	21	2000	3.30	2000	3.30	0.00	2100	3.32	2100	3.32
3000	RTL1T3R3	10	>150	>150	+	2400	3.38	10	>150	>150	+	+	+	2600	3.41	2600	3.41	0.00	2600	3.41	2600	3.41	0.00	10	>150	>150	+	+	+	1400	3.15	1400	3.15	0.00	1400	3.15	1400	3.15	0.00		
		100	24	28				100	24	24					2600	3.41	2600	3.41		0.00	2600	3.41	2600	3.41	0.00	100					14	14	1400	3.15	1400	3.15	0.00	1400	3.15	1400	3.15
3000	RTL1T3R4	10	>150	>150	+	3500	3.54	10	>150	>150	+	+	+	1900	3.28	1900	3.28	0.00	1900	3.28	1900	3.28	0.00	10	>150	>150	+	+	+	1000	3.00	1000	3.00	0.00	1000	3.00	1000	3.00	0.00		
		100	35	32				100	26	26					1900	3.28	1900	3.28		0.00	1900	3.28	1900	3.28	0.00	100					10	10	1000	3.00	1000	3.00	0.00	1000	3.00	1000	3.00
3000	RTL1T3R5	10	>150	>150	+	2500	3.40	10	>150	>150	+	+	+	82	1.91	80	1.90	-0.01	91	1.96	90	1.95	0.00	10	30	30	+	+	+	280	2.45	300	2.48	0.03	280	2.45	300	2.48	0.03		
		100	25	29				100	19	19					82	1.91	80	1.90		-0.01	91	1.96	90	1.95	0.00	100					10	10	280	2.45	300	2.48	0.03	280	2.45	300	2.48

Matrix	Strain (origin)	Level of contamination (UFC/g)	Sample number	Reference method: NF ISO 11290-2			Alternative method: AL Agar Spreading															Alternative method: AL Agar Pour plate																			
				Dilution	CFU/plate 1	CFU/plate 2	Conf.	Interpretation - 2025		Dilution	CFU/plate 24h	CFU/plate 48h	Conf.1	Conf.2	Conf.3	24h			48h			Dilution	CFU/plate 24h	CFU/plate 48h	Conf.1	Conf.2	Conf.3	24h			48h										
								CFU/g (rounded)	Log (CFU/g)							CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates							CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates					
				CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates																					
Salmon terrine - Batch 1 - TVC result: 1,9.10E+02	LIS.4.47 (salmon fillet)	100	RTL2T1R1	10	16	13	+	180	2.26	10	13	14	+	+	+	140	2.15	130	2.11	-0.03	150	2.18	140	2.15	-0.03	10	11	11	+	+	+	100	2.00	110	2.04	0.04	100	2.00	110	2.04	0.04
				100	4	3				100	2	2														100	0	0													
		100	RTL2T1R2	10	20	17	+	190	2.28	10	17	17	+	+	+	170	2.23	170	2.23	0.00	170	2.23	170	2.23	0.00	10	17	17	+	+	+	160	2.20	170	2.23	0.03	160	2.20	170	2.23	0.03
				100	1	1				100	2	2														100	1	1													
		100	RTL2T1R3	10	15	10	+	160	2.20	10	15	16	+	+	+	140	2.15	150	2.18	0.03	150	2.18	160	2.20	0.03	10	16	17	+	+	+	150	2.18	160	2.20	0.03	160	2.20	170	2.23	0.03
				100	3	1				100	0	0														100	0	0													
		100	RTL2T1R4	10	13	11	+	150	2.18	10	13	13	+	+	+	140	2.15	130	2.11	-0.03	140	2.15	130	2.11	-0.03	10	14	14	+	+	+	150	2.18	140	2.15	-0.03	150	2.18	140	2.15	-0.03
				100	3	2				100	2	2														100	2	2													
		100	RTL2T1R5	10	18	14	+	160	2.20	10	12	13	+	+	+	110	2.04	120	2.08	0.04	130	2.11	130	2.11	0.00	10	8	8	+	+	+	73	1.86	80	1.90	0.04	73	1.86	80	1.90	0.04
				100	0	1				100	0	1														100	0	0													
		500	RTL2T2R1	10	66	59	+	730	2.86	10	68	72	+	+	+	670	2.83	680	2.83	0.01	710	2.85	720	2.86	0.01	10	80	81	+	+	+	760	2.88	800	2.90	0.02	760	2.88	810	2.91	0.03
				100	14	6				100	6	6														100	3	3													
		500	RTL2T2R2	10	75	73	+	720	2.86	10	77	77	+	+	+	760	2.88	770	2.89	0.01	760	2.88	770	2.89	0.01	10	63	64	+	+	+	640	2.81	630	2.80	-0.01	650	2.81	640	2.81	-0.01
				100	4	6				100	6	7														100	7	7													
		500	RTL2T2R3	10	67	74	+	660	2.82	10	79	79	+	+	+	770	2.89	790	2.90	0.01	770	2.89	790	2.90	0.01	10	78	81	+	+	+	760	2.88	780	2.89	0.01	790	2.90	810	2.91	0.01
				100	6	6				100	6	6														100	6	6													
		500	RTL2T2R4	10	71	76	+	700	2.85	10	74	74	+	+	+	740	2.87	740	2.87	0.00	740	2.87	740	2.87	0.00	10	71	71	+	+	+	700	2.85	710	2.85	0.01	700	2.85	710	2.85	0.01
				100	6	5				100	7	7														100	6	6													
		500	RTL2T2R5	10	68	71	+	700	2.85	10	76	76	+	+	+	750	2.88	760	2.88	0.01	760	2.88	760	2.88	0.00	10	75	76	+	+	+	750	2.88	750	2.88	0.00	760	2.88	760	2.88	0.00
				100	9	6				100	6	8														100	7	8													
3000	RTL2T3R1	10	>150	>150	+	2400	3.38	10	>150	>150	+	+	+	2900	3.46	2900	3.46	0.00	2900	3.46	2900	3.46	0.00	10	>150	>150	+	+	+	2800	3.45	2800	3.45	0.00	2900	3.46	2900	3.46	0.00		
		100	24	27				100	29	29														100	28	29															
3000	RTL2T3R2	10	>150	>150	+	2400	3.38	10	>150	>150	+	+	+	2100	3.32	2100	3.32	0.00	2300	3.36	2300	3.36	0.00	10	>150	>150	+	+	+	1700	3.23	1700	3.23	0.00	1900	3.28	1900	3.28	0.00		
		100	24	29				100	21	23														100	17	19															
3000	RTL2T3R3	10	>150	>150	+	2200	3.34	10	>150	>150	+	+	+	2700	3.43	2700	3.43	0.00	2700	3.43	2700	3.43	0.00	10	>150	>150	+	+	+	2400	3.38	2400	3.38	0.00	2500	3.40	2500	3.40	0.00		
		100	22	26				100	27	27														100	24	25															
3000	RTL2T3R4	10	>150	>150	+	2200	3.34	10	>150	>150	+	+	+	2300	3.36	2300	3.36	0.00	2300	3.36	2300	3.36	0.00	10	>150	>150	+	+	+	2100	3.32	2100	3.32	0.00	2200	3.34	2200	3.34	0.00		
		100	22	28				100	23	23														100	21	22															
3000	RTL2T3R5	10	>150	>150	+	2300	3.36	10	>150	>150	+	+	+	2200	3.34	2200	3.34	0.00	2200	3.34	2200	3.34	0.00	10	>150	>150	+	+	+	2900	3.46	2900	3.46	0.00	2900	3.46	2900	3.46	0.00		
		100	23	29				100	22	22														100	29	29															

Matrix	Strain (origin)	Level of contamination (UFC/g)	Sample number	Reference method: NF ISO 11290-2					Alternative method: AL Agar Spreading										Alternative method: AL Agar Pour plate																	
				Dilution	CFU/plate 1	CFU/plate 2	Conf.	Interpretation - 2025		Dilution	CFU/plate 24h	CFU/plate 48h	Conf.1	Conf.2	Conf.3	24h			48h			Dilution	CFU/plate 24h	CFU/plate 48h	Conf.1	Conf.2	Conf.3	24h			48h					
								CFU/g (rounded)	Log (CFU/g)							2 plates interpretation - 2025	1 plate interpretation - 2025	log(CFU/g) 1 plate - 2 plates	2 plates interpretation - 2025	1 plate interpretation - 2025	log(CFU/g) 1 plate - 2 plates							2 plates interpretation - 2025	1 plate interpretation - 2025	log(CFU/g) 1 plate - 2 plates						
				CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates													
Grated carrots - Batch 1 - TVC result: 2.0.10E+01 CFU/g	LIS.4.10 (salad)	200	LPL1T1R1	10	16	18	+	170	2.23	10	11	11	+	+	+	110	2.04	110	2.04	0.00	110	2.04	110	2.04	0.00	10	17	17	+	+	+	160	2.20	170	2.23	0.03
				100	3	2				100	1	1														100	0	0								
		200	LPL1T1R2	10	19	15	+	170	2.23	10	13	13	+	+	+	150	2.18	130	2.11	-0.06	150	2.18	130	2.11	-0.06	10	19	19	+	+	+	190	2.28	190	2.28	0.00
				100	0	1				100	3	3														100	2	2								
		200	LPL1T1R3	10	23	19	+	230	2.36	10	14	14	+	+	+	160	2.20	140	2.15	-0.06	160	2.20	140	2.15	-0.06	10	18	19	+	+	+	170	2.23	180	2.26	0.02
				100	2	2				100	4	4														100	1	1								
		200	LPL1T1R4	10	17	22	+	180	2.26	10	16	16	+	+	+	210	2.32	160	2.20	-0.12	210	2.32	160	2.20	-0.12	10	32	32	+	+	+	290	2.46	320	2.51	0.04
				100	3	1				100	7	7														100	0	0								
		200	LPL1T1R5	10	16	21	+	150	2.18	10	14	14	+	+	+	130	2.11	140	2.15	0.03	130	2.11	140	2.15	0.03	10	16	16	+	+	+	160	2.20	160	2.20	0.00
				100	0	1				100	0	0														100	1	1								
		700	LPL1T2R1	10	69	72	+	750	2.88	10	79	80	+	+	+	860	2.93	790	2.90	-0.04	870	2.94	800	2.90	-0.04	10	60	73	+	+	+	620	2.79	600	2.78	-0.01
				100	13	9				100	15	16														100	8	12								
		700	LPL1T2R2	10	74	69	+	750	2.88	10	79	82	+	+	+	780	2.89	790	2.90	0.01	810	2.91	820	2.91	0.01	10	67	70	+	+	+	660	2.82	670	2.83	0.01
				100	8	5				100	7	7														100	6	8								
		700	LPL1T2R3	10	87	75	+	890	2.95	10	85	85	+	+	+	880	2.94	850	2.93	-0.02	880	2.94	850	2.93	-0.02	10	82	85	+	+	+	810	2.91	820	2.91	0.01
				100	11	8				100	12	12														100	7	8								
		700	LPL1T2R4	10	82	76	+	840	2.92	10	77	78	+	+	+	770	2.89	770	2.89	0.00	780	2.89	780	2.89	0.00	10	83	85	+	+	+	840	2.92	830	2.92	-0.01
				100	10	9				100	8	8														100	9	10								
		700	LPL1T2R5	10	92	83	+	950	2.98	10	87	90	+	+	+	900	2.95	870	2.94	-0.01	950	2.98	900	2.95	-0.02	10	68	71	+	+	+	710	2.85	680	2.83	-0.02
				100	12	11				100	12	14														100	10	11								
3000	LPL1T3R1	100	13	19	+	1500	3.18	100	20	20	+	+	+	2300	3.36	2000	3.30	-0.06	2300	3.36	2000	3.30	-0.06	100	23	23	+	+	+	2100	3.32	2300	3.36	0.04		
		1000	3	3				1000	5	5														1000	0	2										
3000	LPL1T3R2	100	19	23	+	2100	3.32	100	19	20	+	+	+	2000	3.30	1900	3.28	-0.02	2100	3.32	2000	3.30	-0.02	100	22	22	+	+	+	2000	3.30	2200	3.34	0.04		
		1000	4	4				1000	3	3														1000	0	0										
3000	LPL1T3R3	100	20	18	+	1900	3.28	100	30	30	+	+	+	2800	3.45	3000	3.48	0.03	2800	3.45	3000	3.48	0.03	100	17	19	+	+	+	1500	3.18	1700	3.23	0.05		
		1000	1	2				1000	1	1														1000	0	0										
3000	LPL1T3R4	100	20	24	+	2100	3.32	100	21	21	+	+	+	2100	3.32	2100	3.32	0.00	2100	3.32	2100	3.32	0.00	100	17	17	+	+	+	1800	3.26	1700	3.23	-0.02		
		1000	3	3				1000	2	2														1000	3	3										
3000	LPL1T3R5	100	27	31	+	2700	3.43	100	21	21	+	+	+	1900	3.28	2100	3.32	0.04	1900	3.28	2100	3.32	0.04	100	19	19	+	+	+	1700	3.23	1900	3.28	0.05		
		1000	3	4				1000	0	0														1000	0	0										

Matrix	Strain (origin)	Level of contamination (UFC/g)	Sample number	Reference method: NF ISO 11290-2						Alternative method: AL Agar Spreading										Alternative method: AL Agar Pour plate																					
				Dilution	CFU/plate 1	CFU/plate 2	Conf.	Interpretation - 2025		Dilution	CFU/plate 24h	CFU/plate 48h	Conf.1	Conf.2	Conf.3	24h			48h			Dilution	CFU/plate 24h	CFU/plate 48h	Conf.1	Conf.2	Conf.3	24h			48h										
								CFU/g (rounded)	Log (CFU/g)							2 plates interpretation - 2025	1 plate interpretation - 2025	log(CFU/g) 1 plate - 2 plates	2 plates interpretation - 2025	1 plate interpretation - 2025	log(CFU/g) 1 plate - 2 plates							2 plates interpretation - 2025	1 plate interpretation - 2025	log(CFU/g) 1 plate - 2 plates											
				CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates	CFU/g (rounded)	Log (CFU/g)	CFU/g (rounded)	Log (CFU/g)	log(CFU/g) 1 plate - 2 plates																		
Process water - Batch 1 - TVC result: 2.5.10E+02 CFU/g	LIS.4.16 (surface control of sewer)	200	ERL1T1R 1	10	14	17	+	160	2.20	10	18	20	+	+	+	180	2.26	180	2.26	0.00	200	2.30	200	2.30	0.00	10	19	21	+	+	+	190	2.28	190	2.28	0.00	210	2.32	210	2.32	0.00
				100	3	2				100	2	2														100	2	2													
		200	ERL1T1R 2	10	24	21	+	230	2.36	10	15	20	+	+	+	160	2.20	150	2.18	-0.03	210	2.32	200	2.30	-0.02	10	25	25	+	+	+	240	2.38	250	2.40	0.02	240	2.38	250	2.40	0.02
				100	1	2				100	3	3														100	1	1													
		200	ERL1T1R 3	10	22	19	+	200	2.30	10	25	28	+	+	+	240	2.38	250	2.40	0.02	260	2.41	280	2.45	0.03	10	17	18	+	+	+	180	2.26	170	2.23	-0.02	190	2.28	180	2.26	-0.02
				100	0	1				100	1	1														100	3	3													
		200	ERL1T1R 4	10	19	24	+	210	2.32	10	20	24	+	+	+	200	2.30	200	2.30	0.00	250	2.40	240	2.38	-0.02	10	15	15	+	+	+	160	2.20	150	2.18	-0.03	160	2.20	150	2.18	-0.03
				100	4	3				100	2	3														100	2	2													
		200	ERL1T1R 5	10	24	21	+	220	2.34	10	12	15	+	+	+	120	2.08	120	2.08	0.00	150	2.18	150	2.18	0.00	10	20	21	+	+	+	200	2.30	200	2.30	0.00	220	2.34	210	2.32	-0.02
				100	0	1				100	1	1														100	1	1													
		600	ERL1T2R 1	10	63	59	+	590	2.77	10	58	63	+	+	+	590	2.77	580	2.76	-0.01	640	2.81	630	2.80	-0.01	10	72	74	+	+	+	730	2.86	720	2.86	-0.01	750	2.88	740	2.87	-0.01
				100	2	4				100	7	7														100	8	8													
		600	ERL1T2R 2	10	70	65	+	660	2.82	10	47	51	+	+	+	490	2.69	470	2.67	-0.02	560	2.75	510	2.71	-0.04	10	66	67	+	+	+	650	2.81	660	2.82	0.01	680	2.83	670	2.83	-0.01
				100	3	5				100	7	10														100	5	8													
		600	ERL1T2R 3	10	60	63	+	590	2.77	10	55	64	+	+	+	560	2.75	550	2.74	-0.01	670	2.83	640	2.81	-0.02	10	59	62	+	+	+	580	2.76	590	2.77	0.01	630	2.80	620	2.79	-0.01
				100	5	6				100	7	10														100	5	7													
		600	ERL1T2R 4	10	68	63	+	680	2.83	10	40	52	+	+	+	420	2.62	400	2.60	-0.02	540	2.73	520	2.72	-0.02	10	45	49	+	+	+	460	2.66	450	2.65	-0.01	500	2.70	490	2.69	-0.01
				100	7	5				100	6	7														100	6	6													
		600	ERL1T2R 5	10	54	61	+	530	2.72	10	57	76	+	+	+	540	2.73	570	2.76	0.02	710	2.85	760	2.88	0.03	10	68	71	+	+	+	660	2.82	680	2.83	0.01	680	2.83	710	2.85	0.02
				100	4	5				100	2	2														100	4	4													
3000	ERL1T3R 1	100	27	32	+	2900	3.46	100	34	34	+	+	+	3300	3.52	3400	3.53	0.01	3300	3.52	3400	3.53	0.01	100	29	30	+	+	+	2700	3.43	2900	3.46	0.03	2800	3.45	3000	3.48	0.03		
		1000	5	4				1000	2	2														1000	1	1														1000	1
3000	ERL1T3R 2	100	31	29	+	2800	3.45	100	25	29	+	+	+	2500	3.40	2500	3.40	0.00	3000	3.48	2900	3.46	-0.01	100	25	26	+	+	+	2400	3.38	2500	3.40	0.02	2500	3.40	2600	3.41	0.02		
		1000	0	1				1000	3	4														1000	1	1														1000	1
3000	ERL1T3R 3	100	18	25	+	1800	3.26	100	26	30	+	+	+	2500	3.40	2600	3.41	0.02	2900	3.46	3000	3.48	0.01	100	20	23	+	+	+	2100	3.32	2000	3.30	-0.02	2400	3.38	2300	3.36	-0.02		
		1000	2	3				1000	2	2														1000	3	3														1000	3
3000	ERL1T3R 4	100	32	35	+	3200	3.51	100	29	29	+	+	+	2800	3.45	2900	3.46	0.02	2800	3.45	2900	3.46	0.02	100	19	20	+	+	+	1800	3.26	1900	3.28	0.02	1900	3.28	2000	3.30	0.02		
		1000	3	2				1000	2	2														1000	1	1														1000	1
3000	ERL1T3R 5	100	29	32	+	2800	3.45	100	27	32	+	+	+	2500	3.40	2700	3.43	0.03	3200	3.51	3200	3.51	0.00	100	27	28	+	+	+	2800	3.45	2700	3.43	-0.02	2900	3.46	2800	3.45	-0.02		
		1000	2	3				1000	1	3														1000	4	4														1000	4

Appendix 8 - Accuracy profile study: summarized results

POUR PLATE – 24 h

(Food) Category 1			RTE-RTRH									
(Food) Type 1			Mixed Salad - Pour plate - 24h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
PJL1T1R1-PJL1T1R5	Mix salad	low	360	320	230	220	260	270	370	270	230	280
PJL2T1R1-PJL2T1R5	Mix salad	low	340	200	310	210	260	180	180	210	190	270
PJL1T2R1-PJL1T2R5	Mix salad	intermediate	660	670	670	670	750	630	730	610	620	680
PJL2T2R1-PJL2T2R5	Mix salad	intermediate	560	770	730	770	940	540	760	690	630	830
PJL1T3R1-PJL1T3R5	Mix salad	high	3900	2700	4100	3700	3700	2300	3000	2800	2600	3000
PJL2T3R1-PJL2T3R5	Mix salad	high	2100	4900	4200	3200	3000	3400	2100	2400	3000	2100

(Food) Category 3			Dairy product									
(Food) Type 3			Raw milk - Pour plate - 24h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
LCL1T1R1-LCL1T1R5	Rw milk	low	370	390	260	390	260	390	300	310	260	300
LCL2T1R1-LCL2T1R5	Rw milk	low	290	320	230	280	310	390	230	260	250	340
LCL1T2R1-LCL1T2R5	Rw milk	intermediate	520	660	620	690	620	560	600	600	500	580
LCL2T2R1-LCL2T2R5	Rw milk	intermediate	560	540	560	460	720	640	530	830	570	550
LCL1T3R1-LCL1T3R5	Rw milk	high	3400	3600	3700	3000	2900	3900	2700	3800	2400	4000
LCL2T3R1-LCL2T3R5	Rw milk	high	3400	3700	4400	4300	3200	2700	3300	4800	4100	3400

(Food) Category 5			Vegetable products									
(Food) Type 5			Grated carrots - Pour plate - 24h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
LPL1T1R1-LPL1T1R5	Grated carrots	low	170	170	230	180	150	170	190	180	320	160
LPL2T1R1-LPL2T1R5	Grated carrots	low	180	150	240	130	140	170	180	170	230	190
LPL1T2R1-LPL1T2R5	Grated carrots	intermediate	750	750	890	840	950	600	670	820	830	680
LPL2T2R1-LPL2T2R5	Grated carrots	intermediate	720	750	880	810	840	670	710	740	730	750
LPL1T3R1-LPL1T3R5	Grated carrots	high	1500	2100	1900	2100	2700	2300	2200	1700	1700	1900
LPL2T3R1-LPL2T3R5	Grated carrots	high	2300	1700	2300	1900	1000	1600	1900	2100	1900	2300

(Food) Category 2			Meat products									
(Food) Type 2			Chicken rillettes - Pour plate - 24h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
RPL1T1R1-RPL1T1R5	Chicken rillettes	low	310	260	300	320	360	380	440	320	460	380
RPL2T1R1-RPL2T1R5	Chicken rillettes	low	260	230	360	240	250	280	240	390	360	170
RPL1T2R1-RPL1T2R5	Chicken rillettes	intermediate	740	1200	1100	1200	1300	1100	2600	1300	1400	1300
RPL2T2R1-RPL2T2R5	Chicken rillettes	intermediate	860	790	670	700	740	970	560	740	570	670
RPL1T3R1-RPL1T3R5	Chicken rillettes	high	3200	3900	4500	3600	3100	3900	5200	5000	3800	3000
RPL2T3R1-RPL2T3R5	Chicken rillettes	high	2600	2100	3100	1900	1500	2400	1600	1800	2400	1900

(Food) Category 4			Seafood products									
(Food) Type 4			Salmon terrine - Pour plate - 24h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
RTL1T1R1-RTL1T1R5	Salmon terrine	low	180	240	240	260	210	300	210	240	160	130
RTL2T1R1-RTL2T1R5	Salmon terrine	low	180	190	160	150	160	110	170	160	140	80
RTL1T2R1-RTL1T2R5	Salmon terrine	intermediate	630	720	760	670	710	660	730	650	770	690
RTL2T2R1-RTL2T2R5	Salmon terrine	intermediate	730	720	660	700	700	800	630	780	710	750
RTL1T3R1-RTL1T3R5	Salmon terrine	high	1700	1600	2400	3500	2500	1500	1500	2000	1400	1000
RTL2T3R1-RTL2T3R5	Salmon terrine	high	2400	2400	2200	2200	2300	2800	1700	2400	2100	2900

(Food) Category 6			Environmental samples									
(Food) Type 6			Process water - Pour plate - 24h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
ERL1T1R1-ERL1T1R5	Process water	low	160	230	200	210	220	190	250	170	150	200
ERL2T1R1-ERL2T1R5	Process water	low	170	180	270	210	240	220	170	160	150	200
ERL1T2R1-ERL1T2R5	Process water	intermediate	590	660	590	680	530	720	660	590	450	680
ERL2T2R1-ERL2T2R5	Process water	intermediate	550	610	700	590	520	580	570	440	570	510
ERL1T3R1-ERL1T3R5	Process water	high	2900	2800	1800	3200	2800	2900	2500	2000	1900	2700
ERL2T3R1-ERL2T3R5	Process water	high	1900	3000	2200	2300	2700	2600	2400	2200	2100	3500

(Food) Category 1			RTE-RTRH									
(Food) Type 1			Mixed Salad - Pour plate - 24h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
PJL1T1R1-PJL1T1R5	Mix salad	low	360	320	230	220	260	270	380	270	260	260
PJL2T1R1-PJL2T1R5	Mix salad	low	340	200	310	210	260	180	180	210	190	270
PJL1T2R1-PJL1T2R5	Mix salad	intermediate	660	670	670	670	750	660	710	610	620	680
PJL2T2R1-PJL2T2R5	Mix salad	intermediate	560	770	730	770	940	540	760	690	630	830
PJL1T3R1-PJL1T3R5	Mix salad	high	3900	2700	4100	3700	3700	2300	3000	2800	2600	3000
PJL2T3R1-PJL2T3R5	Mix salad	high	2100	4900	4200	3200	3000	3400	2100	2400	3000	2100

(Food) Category 3			Dairy product									
(Food) Type 3			Raw milk - Pour plate - 24h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
LCL1T1R1-LCL1T1R5	Rw milk	low	370	390	260	390	260	370	300	310	260	280
LCL2T1R1-LCL2T1R5	Rw milk	low	290	320	230	280	310	380	260	250	250	350
LCL1T2R1-LCL1T2R5	Rw milk	intermediate	520	660	620	690	620	580	600	650	530	560
LCL2T2R1-LCL2T2R5	Rw milk	intermediate	560	540	560	460	720	660	560	830	570	560
LCL1T3R1-LCL1T3R5	Rw milk	high	3400	3600	3700	3000	2900	3600	2700	4000	2500	4200
LCL2T3R1-LCL2T3R5	Rw milk	high	3400	3700	4400	4300	3200	2800	3300	4500	4400	3300

(Food) Category 5			Vegetable products									
(Food) Type 5			Grated carrots - Pour plate - 24h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
LPL1T1R1-LPL1T1R5	Grated carrots	low	170	170	230	180	150	160	190	170	290	160
LPL2T1R1-LPL2T1R5	Grated carrots	low	180	150	240	130	140	170	180	170	210	170
LPL1T2R1-LPL1T2R5	Grated carrots	intermediate	750	750	890	840	950	620	660	810	840	710
LPL2T2R1-LPL2T2R5	Grated carrots	intermediate	720	750	880	810	840	660	690	750	730	770
LPL1T3R1-LPL1T3R5	Grated carrots	high	1500	2100	1900	2100	2700	2100	2000	1500	1800	1700

(Food) Category 2			Meat products									
(Food) Type 2			Chicken rillettes - Pour plate - 24h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
RPL1T1R1-RPL1T1R5	Chicken rillettes	low	310	260	300	320	360	380	440	290	460	380
RPL2T1R1-RPL2T1R5	Chicken rillettes	low	260	230	360	240	250	260	220	390	360	160
RPL1T2R1-RPL1T2R5	Chicken rillettes	intermediate	740	1200	1100	1200	1300	1100	2600	1400	1400	1300
RPL2T2R1-RPL2T2R5	Chicken rillettes	intermediate	860	790	670	700	740	960	560	760	600	670
RPL1T3R1-RPL1T3R5	Chicken rillettes	high	3200	3900	4500	3600	3100	3900	5200	5300	3600	3500
RPL2T3R1-RPL2T3R5	Chicken rillettes	high	2600	2100	3100	1900	1500	2400	1600	1800	2400	1900

(Food) Category 4			Seafood products									
(Food) Type 4			Salmon terrine - Pour plate - 24h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
RTL1T1R1-RTL1T1R5	Salmon terrine	low	180	240	240	260	210	280	220	250	150	120
RTL2T1R1-RTL2T1R5	Salmon terrine	low	180	190	160	150	160	100	160	150	150	73
RTL1T2R1-RTL1T2R5	Salmon terrine	intermediate	630	720	760	670	710	650	720	630	760	660
RTL2T2R1-RTL2T2R5	Salmon terrine	intermediate	730	720	660	700	700	760	640	760	700	750
RTL1T3R1-RTL1T3R5	Salmon terrine	high	1700	1600	2400	3500	2500	1500	1500	2000	1400	1000
RTL2T3R1-RTL2T3R5	Salmon terrine	high	2400	2400	2200	2200	2300	2800	1700	2400	2100	2900

(Food) Category 6			Environmental samples									
(Food) Type 6			Process water - Pour plate - 24h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
ERL1T1R1-ERL1T1R5	Process water	low	160	230	200	210	220	190	240	180	160	200
ERL2T1R1-ERL2T1R5	Process water	low	170	180	270	210	240	250	160	180	160	200
ERL1T2R1-ERL1T2R5	Process water	intermediate	590	660	590	680	530	730	350	580	460	660
ERL2T2R1-ERL2T2R5	Process water	intermediate	550	610	700	590	520	540	560	410	560	500
ERL1T3R1-ERL1T3R5	Process water	high	2900	2800	1800	3200	2800	2700	2400	2100	1800	2800

POUR PLATE – 48 h

(Food) Category 1			RTE-RTRH									
(Food) Type 1			Mixed Salad - Pour plate - 48h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
PJL1T1R1- PJL1T1R5	Mix salad	low	360	320	230	220	260	270	370	270	230	280
PJL2T1R1- PJL2T1R5	Mix salad	low	340	200	310	210	260	200	180	240	210	280
PJL1T2R1- PJL1T2R5	Mix salad	intermediate	660	670	670	670	750	630	730	650	630	660
PJL2T2R1- PJL2T2R5	Mix salad	intermediate	560	770	730	770	940	570	780	710	660	840
PJL1T3R1- PJL1T3R5	Mix salad	high	3900	2700	4100	3700	3700	2600	3300	3200	2800	3300
PJL2T3R1- PJL2T3R5	Mix salad	high	2100	4900	4200	3200	3000	3400	2200	2700	3200	2400

(Food) Category 3			Dairy product									
(Food) Type 3			Raw milk - Pour plate - 48h- 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
LCL1T1R1- LCL1T1R5	Rw milk	low	370	390	260	390	260	390	300	310	260	300
LCL2T1R1- LCL2T1R5	Rw milk	low	290	320	230	280	310	390	230	260	250	340
LCL1T2R1- LCL1T2R5	Rw milk	intermediate	520	660	620	690	620	560	600	600	500	580
LCL2T2R1- LCL2T2R5	Rw milk	intermediate	560	540	560	460	720	640	530	830	570	550
LCL1T3R1- LCL1T3R5	Rw milk	high	3400	3600	3700	3000	2900	3900	2700	3800	2400	4000
LCL2T3R1- LCL2T3R5	Rw milk	high	3400	3700	4400	4300	3200	2700	3300	4800	4100	3400

(Food) Category 5			Vegetable products									
(Food) Type 5			Grated carrots - Pour plate- 48h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
LPL1T1R1- LPL1T1R5	Grated carrots	low	170	170	230	180	150	170	190	190	320	160
LPL2T1R1- LPL2T1R5	Grated carrots	low	180	150	240	130	140	190	210	170	240	200
LPL1T2R1- LPL1T2R5	Grated carrots	intermediate	750	750	890	840	950	730	700	850	850	710
LPL2T2R1- LPL2T2R5	Grated carrots	intermediate	720	750	880	810	840	740	790	840	800	850
LPL1T3R1- LPL1T3R5	Grated carrots	high	1500	2100	1900	2100	2700	2300	2200	1900	1700	1900
LPL2T3R1- LPL2T3R5	Grated carrots	high	2300	1700	2300	1900	1000	1600	2100	2300	2100	2500

(Food) Category 2			Meat products									
(Food) Type 2			Chicken rillettes - Pour plate - 48h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
RPL1T1R1- RPL1T1R5	Chicken rillettes	low	310	260	300	320	360	380	450	330	460	400
RPL2T1R1- RPL2T1R5	Chicken rillettes	low	260	230	360	240	250	300	250	390	370	170
RPL1T2R1- RPL1T2R5	Chicken rillettes	intermediate	740	1200	1100	1200	1300	1100	2700	1300	1400	1400
RPL2T2R1- RPL2T2R5	Chicken rillettes	intermediate	860	790	670	700	740	990	630	740	660	690
RPL1T3R1- RPL1T3R5	Chicken rillettes	high	3200	3900	4500	3600	3100	3900	5200	5100	4100	3000
RPL2T3R1- RPL2T3R5	Chicken rillettes	high	2600	2100	3100	1900	1500	2400	1800	2000	2500	2000

(Food) Category 4			Seafood products									
(Food) Type 4			Salmon terrine - Pour plate - 48h- 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
RTL1T1R1- RTL1T1R5	Salmon terrine	low	180	240	240	260	210	300	210	240	160	150
RTL2T1R1- RTL2T1R5	Salmon terrine	low	180	190	160	150	160	110	170	170	140	80
RTL1T2R1- RTL1T2R5	Salmon terrine	intermediate	630	720	760	670	710	660	730	730	770	690
RTL2T2R1- RTL2T2R5	Salmon terrine	intermediate	730	720	660	700	700	810	640	840	710	760
RTL1T3R1- RTL1T3R5	Salmon terrine	high	1700	1600	2400	3500	2500	1500	1600	2100	1400	1000
RTL2T3R1- RTL2T3R5	Salmon terrine	high	2400	2400	2200	2200	2300	2900	1900	2500	2200	2900

(Food) Category 6			Environmental samples									
(Food) Type 6			Process water - Pour plate- 48h- 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
ERL1T1R1- ERL1T1R5	Process water	low	160	230	200	210	220	210	250	180	150	210
ERL2T1R1- ERL2T1R5	Process water	low	170	180	270	210	240	260	180	170	150	210
ERL1T2R1- ERL1T2R5	Process water	intermediate	590	660	590	680	530	740	670	620	490	710
ERL2T2R1- ERL2T2R5	Process water	intermediate	550	610	700	590	520	620	600	470	610	560
ERL1T3R1- ERL1T3R5	Process water	high	2900	2800	1800	3200	2800	3000	2600	2300	2000	2800
ERL2T3R1- ERL2T3R5	Process water	high	1900	3000	2200	2300	2700	2700	2600	2500	2200	3700

(Food) Category 1			RTE-RTRH									
(Food) Type 1			Mixed Salad - Pour plate - 48h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
PJL1T1R1-PJL1T1R5	Mix salad	low	360	320	230	220	260	270	380	270	260	260
PJL2T1R1-PJL2T1R5	Mix salad	low	340	200	310	210	260	180	180	230	200	270
PJL1T2R1-PJL1T2R5	Mix salad	intermediate	660	670	670	670	750	660	710	610	620	690
PJL2T2R1-PJL2T2R5	Mix salad	intermediate	560	770	730	770	940	550	770	720	630	830
PJL1T3R1-PJL1T3R5	Mix salad	high	3900	2700	4100	3700	3700	2600	3300	3200	2800	3300
PJL2T3R1-PJL2T3R5	Mix salad	high	2100	4900	4200	3200	3000	3400	2200	2700	3200	2400

(Food) Category 3			Dairy product									
(Food) Type 3			Raw milk - Pour plate - 48h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
LCL1T1R1-LCL1T1R5	Rw milk	low	370	390	260	390	260	370	300	310	260	280
LCL2T1R1-LCL2T1R5	Rw milk	low	290	320	230	280	310	380	260	250	250	350
LCL1T2R1-LCL1T2R5	Rw milk	intermediate	520	660	620	690	620	580	600	650	530	560
LCL2T2R1-LCL2T2R5	Rw milk	intermediate	560	540	560	460	720	660	560	830	570	560
LCL1T3R1-LCL1T3R5	Rw milk	high	3400	3600	3700	3000	2900	3600	2700	4000	2500	4200
LCL2T3R1-LCL2T3R5	Rw milk	high	3400	3700	4400	4300	3200	2800	3300	4500	4400	3300

(Food) Category 5			Vegetable products									
(Food) Type 5			Grated carrots - Pour plate- 48h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
LPL1T1R1-LPL1T1R5	Grated carrots	low	170	170	230	180	150	160	190	180	290	160
LPL2T1R1-LPL2T1R5	Grated carrots	low	180	150	240	130	140	190	210	170	220	180
LPL1T2R1-LPL1T2R5	Grated carrots	intermediate	750	750	890	840	950	770	710	850	860	750
LPL2T2R1-LPL2T2R5	Grated carrots	intermediate	720	750	880	810	840	740	760	850	790	890
LPL1T3R1-LPL1T3R5	Grated carrots	high	1500	2100	1900	2100	2700	2300	2000	1700	1800	1700
LPL2T3R1-LPL2T3R5	Grated carrots	high	2300	1700	2300	1900	1000	1500	2300	2700	1900	2400

(Food) Category 2			Meat products									
(Food) Type 2			Chicken rillettes - Pour plate - 48h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
RPL1T1R1-RPL1T1R5	Chicken rillettes	low	310	260	300	320	360	380	450	300	460	370
RPL2T1R1-RPL2T1R5	Chicken rillettes	low	260	230	360	240	250	270	230	390	370	160
RPL1T2R1-RPL1T2R5	Chicken rillettes	intermediate	740	1200	1100	1200	1300	1100	2700	1400	1400	1400
RPL2T2R1-RPL2T2R5	Chicken rillettes	intermediate	860	790	670	700	740	990	640	760	680	710
RPL1T3R1-RPL1T3R5	Chicken rillettes	high	3200	3900	4500	3600	3100	3900	5200	5400	3900	3500
RPL2T3R1-RPL2T3R5	Chicken rillettes	high	2600	2100	3100	1900	1500	2400	1800	2000	2500	2000

(Food) Category 4			Seafood products									
(Food) Type 4			Salmon terrine - Pour plate - 48h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
RTL1T1R1-RTL1T1R5	Salmon terrine	low	180	240	240	260	210	280	220	250	150	140
RTL2T1R1-RTL2T1R5	Salmon terrine	low	180	190	160	150	160	100	160	160	150	73
RTL1T2R1-RTL1T2R5	Salmon terrine	intermediate	630	720	760	670	710	650	730	720	760	690
RTL2T2R1-RTL2T2R5	Salmon terrine	intermediate	730	720	660	700	700	760	650	790	700	760
RTL1T3R1-RTL1T3R5	Salmon terrine	high	1700	1600	2400	3500	2500	1500	1600	2100	1400	1000
RTL2T3R1-RTL2T3R5	Salmon terrine	high	2400	2400	2200	2200	2300	2900	1900	2500	2200	2900

(Food) Category 6			Environmental samples									
(Food) Type 6			Process water - Pour plate- 48h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
ERL1T1R1-ERL1T1R5	Process water	low	160	230	200	210	220	210	240	190	160	220
ERL2T1R1-ERL2T1R5	Process water	low	170	180	270	210	240	290	170	200	160	210
ERL1T2R1-ERL1T2R5	Process water	intermediate	590	660	590	680	530	750	680	630	500	680
ERL2T2R1-ERL2T2R5	Process water	intermediate	550	610	700	590	520	570	600	440	590	550
ERL1T3R1-ERL1T3R5	Process water	high	2900	2800	1800	3200	2800	2800	2500	2400	1900	2900
ERL2T3R1-ERL2T3R5	Process water	high	1900	3000	2200	2300	2700	2700	2600	2700	2200	3700

SPREADING – 24 h

(Food) Category 1			RTE-RTRH									
(Food) Type 1			Mixed Salad - Spreading - 24h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
PJL1T1R1- PJL1T1R5	Mix salad	low	360	320	230	220	260	260	280	280	230	170
PJL2T1R1- PJL2T1R5	Mix salad	low	340	200	310	210	260	290	270	150	180	210
PJL1T2R1- PJL1T2R5	Mix salad	intermediate	660	670	670	670	750	660	550	670	700	720
PJL2T2R1- PJL2T2R5	Mix salad	intermediate	560	770	730	770	940	680	780	730	550	900
PJL1T3R1- PJL1T3R5	Mix salad	high	3900	2700	4100	3700	3700	3200	3400	4100	4200	3600
PJL2T3R1- PJL2T3R5	Mix salad	high	2100	4900	4200	3200	3000	3000	3300	4400	3800	3000
(Food) Category 3			Dairy product									
(Food) Type 3			Raw milk - Spreading - 24h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
LCL1T1R1- LCL1T1R5	Rw milk	low	370	390	260	390	260	310	360	260	280	310
LCL2T1R1- LCL2T1R5	Rw milk	low	290	320	230	280	310	220	270	210	270	300
LCL1T2R1- LCL1T2R5	Rw milk	intermediate	520	660	620	690	620	560	600	670	710	650
LCL2T2R1- LCL2T2R5	Rw milk	intermediate	560	540	560	460	720	700	630	670	500	520
LCL1T3R1- LCL1T3R5	Rw milk	high	3400	3600	3700	3000	2900	2400	4100	3200	3000	3500
LCL2T3R1- LCL2T3R5	Rw milk	high	3400	3700	4400	4300	3200	2900	4300	5200	2800	4000
(Food) Category 5			Vegetable products									
(Food) Type 5			Grated carrots - Spreading - 24h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
LPL1T1R1- LPL1T1R5	Grated carrots	low	170	170	230	180	150	110	130	140	160	140
LPL2T1R1- LPL2T1R5	Grated carrots	low	180	150	240	130	140	190	210	190	100	90
LPL1T2R1- LPL1T2R5	Grated carrots	intermediate	750	750	890	840	950	790	790	850	770	870
LPL2T2R1- LPL2T2R5	Grated carrots	intermediate	720	750	880	810	840	770	690	820	830	890
LPL1T3R1- LPL1T3R5	Grated carrots	high	1500	2100	1900	2100	2700	2000	1900	3000	2100	2100
LPL2T3R1- LPL2T3R5	Grated carrots	high	2300	1700	2300	1900	1000	2400	2400	2200	1300	1500

(Food) Category 2			Meat products									
(Food) Type 2			Chicken rillettes - Spreading - 24h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
RPL1T1R1- RPL1T1R5	Chicken rillettes	low	310	260	300	320	360	260	250	310	270	410
RPL2T1R1- RPL2T1R5	Chicken rillettes	low	260	230	360	240	250	240	240	290	310	130
RPL1T2R1- RPL1T2R5	Chicken rillettes	intermediate	740	1200	1100	1200	1300	610	890	1200	1100	1100
RPL2T2R1- RPL2T2R5	Chicken rillettes	intermediate	860	790	670	700	740	750	640	800	720	690
RPL1T3R1- RPL1T3R5	Chicken rillettes	high	3200	3900	4500	3600	3100	5000	3900	4500	3100	3300
RPL2T3R1- RPL2T3R5	Chicken rillettes	high	2600	2100	3100	1900	1500	2700	2800	2200	2100	2000
(Food) Category 4			Seafood products									
(Food) Type 4			Salmon terrine - Spreading - 24h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
RTL1T1R1- RTL1T1R5	Salmon terrine	low	180	240	240	260	210	80	200	120	160	150
RTL2T1R1- RTL2T1R5	Salmon terrine	low	180	190	160	150	160	140	170	140	140	110
RTL1T2R1- RTL1T2R5	Salmon terrine	intermediate	630	720	760	670	710	710	680	730	760	710
RTL2T2R1- RTL2T2R5	Salmon terrine	intermediate	730	720	660	700	700	670	760	770	740	750
RTL1T3R1- RTL1T3R5	Salmon terrine	high	1700	1600	2400	3500	2500	1200	1600	2400	2600	1900
RTL2T3R1- RTL2T3R5	Salmon terrine	high	2400	2400	2200	2200	2300	2900	2100	2700	2300	2200
(Food) Category 6			Environmental samples									
(Food) Type 6			Process water - Spreading - 24h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
ERL1T1R1- ERL1T1R5	Process water	low	160	230	200	210	220	180	150	250	200	120
ERL2T1R1- ERL2T1R5	Process water	low	170	180	270	210	240	200	100	110	130	160
ERL1T2R1- ERL1T2R5	Process water	intermediate	590	660	590	680	530	580	470	550	400	570
ERL2T2R1- ERL2T2R5	Process water	intermediate	550	610	700	590	520	310	310	390	360	330
ERL1T3R1- ERL1T3R5	Process water	high	2900	2800	1800	3200	2800	3400	2500	3600	2900	2700
ERL2T3R1- ERL2T3R5	Process water	high	1900	3000	2200	2300	2700	1800	1300	1500	2500	1000

(Food) Category 1			RTE-RTRH									
(Food) Type 1			Mixed Salad - Spreading - 24h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
PJL1T1R1-PJL1T1R5	Mix salad	low	360	320	230	220	260	280	300	290	230	160
PJL2T1R1-PJL2T1R5	Mix salad	low	340	200	310	210	260	320	270	160	170	210
PJL1T2R1-PJL1T2R5	Mix salad	intermediate	660	670	670	670	750	680	580	700	740	760
PJL2T2R1-PJL2T2R5	Mix salad	intermediate	560	770	730	770	940	740	810	760	550	930
PJL1T3R1-PJL1T3R5	Mix salad	high	3900	2700	4100	3700	3700	3200	3400	4100	4200	3600
PJL2T3R1-PJL2T3R5	Mix salad	high	2100	4900	4200	3200	3000	3000	3300	4400	3800	3000

(Food) Category 3			Dairy product									
(Food) Type 3			Raw milk - Spreading - 24h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
LCL1T1R1-LCL1T1R5	Rw milk	low	370	390	260	390	260	310	340	250	310	300
LCL2T1R1-LCL2T1R5	Rw milk	low	290	320	230	280	310	230	280	220	260	290
LCL1T2R1-LCL1T2R5	Rw milk	intermediate	520	660	620	690	620	580	600	660	720	640
LCL2T2R1-LCL2T2R5	Rw milk	intermediate	560	540	560	460	720	700	660	700	530	550
LCL1T3R1-LCL1T3R5	Rw milk	high	3400	3600	3700	3000	2900	2400	4100	3200	3300	3400
LCL2T3R1-LCL2T3R5	Rw milk	high	3400	3700	4400	4300	3200	2800	4300	4800	3200	4000

(Food) Category 5			Vegetable products									
(Food) Type 5			Grated carrots - Spreading - 24h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
LPL1T1R1-LPL1T1R5	Grated carrots	low	170	170	230	180	150	110	150	160	210	130
LPL2T1R1-LPL2T1R5	Grated carrots	low	180	150	240	130	140	210	220	170	100	100
LPL1T2R1-LPL1T2R5	Grated carrots	intermediate	750	750	890	840	950	860	780	880	770	900
LPL2T2R1-LPL2T2R5	Grated carrots	intermediate	720	750	880	810	840	790	760	850	840	900
LPL1T3R1-LPL1T3R5	Grated carrots	high	1500	2100	1900	2100	2700	2300	2000	2800	2100	1900
LPL2T3R1-LPL2T3R5	Grated carrots	high	2300	1700	2300	1900	1000	2300	2400	2400	1300	1500

(Food) Category 2			Meat products									
(Food) Type 2			Chicken rillettes - Spreading - 24h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
RPL1T1R1-RPL1T1R5	Chicken rillettes	low	310	260	300	320	360	240	230	280	250	380
RPL2T1R1-RPL2T1R5	Chicken rillettes	low	260	230	360	240	250	220	220	260	280	130
RPL1T2R1-RPL1T2R5	Chicken rillettes	intermediate	740	1200	1100	1200	1300	660	930	1200	1100	1100
RPL2T2R1-RPL2T2R5	Chicken rillettes	intermediate	860	790	670	700	740	760	640	820	760	710
RPL1T3R1-RPL1T3R5	Chicken rillettes	high	3200	3900	4500	3600	3100	4900	3800	4600	3100	3200
RPL2T3R1-RPL2T3R5	Chicken rillettes	high	2600	2100	3100	1900	1500	2800	2700	2500	2100	1800

(Food) Category 4			Seafood products									
(Food) Type 4			Salmon terrine - Spreading - 24h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
RTL1T1R1-RTL1T1R5	Salmon terrine	low	180	240	240	260	210	82	180	150	170	160
RTL2T1R1-RTL2T1R5	Salmon terrine	low	180	190	160	150	160	140	170	140	140	110
RTL1T2R1-RTL1T2R5	Salmon terrine	intermediate	630	720	760	670	710	690	670	720	740	700
RTL2T2R1-RTL2T2R5	Salmon terrine	intermediate	730	720	660	700	700	670	760	770	740	750
RTL1T3R1-RTL1T3R5	Salmon terrine	high	1700	1600	2400	3500	2500	1200	1600	2400	2600	1900
RTL2T3R1-RTL2T3R5	Salmon terrine	high	2400	2400	2200	2200	2300	2900	2100	2700	2300	2200

(Food) Category 6			Environmental samples									
(Food) Type 6			Process water - Spreading - 24h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
ERL1T1R1-ERL1T1R5	Process water	low	160	230	200	210	220	180	160	240	200	120
ERL2T1R1-ERL2T1R5	Process water	low	170	180	270	210	240	200	110	110	130	170
ERL1T2R1-ERL1T2R5	Process water	intermediate	590	660	590	680	530	590	490	560	420	540
ERL2T2R1-ERL2T2R5	Process water	intermediate	550	610	700	590	520	280	340	410	360	350
ERL1T3R1-ERL1T3R5	Process water	high	2900	2800	1800	3200	2800	3300	2500	2500	2800	2500
ERL2T3R1-ERL2T3R5	Process water	high	1900	3000	2200	2300	2700	1800	1400	1600	2400	1000

SPREADING – 48 h

(Food) Category 1			RTE-RTRH									
(Food) Type 1			Mixed Salad - Spreading - 48h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
PJL1T1R1- PJL1T1R5	Mix salad	low	360	320	230	220	260	270	290	290	230	190
PJL2T1R1- PJL2T1R5	Mix salad	low	340	200	310	210	260	310	290	170	200	220
PJL1T2R1- PJL1T2R5	Mix salad	intermediate	660	670	670	670	750	670	580	720	700	750
PJL2T2R1- PJL2T2R5	Mix salad	intermediate	560	770	730	770	940	700	840	770	600	920
PJL1T3R1- PJL1T3R5	Mix salad	high	3900	2700	4100	3700	3700	3200	3400	4200	4200	3600
PJL2T3R1- PJL2T3R5	Mix salad	high	2100	4900	4200	3200	3000	3000	3300	4400	3800	3000

(Food) Category 3			Dairy product									
(Food) Type 3			Raw milk - Spreading - 48h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
LCL1T1R1- LCL1T1R5	Rw milk	low	370	390	260	390	260	310	360	260	280	310
LCL2T1R1- LCL2T1R5	Rw milk	low	290	320	230	280	310	220	270	210	270	300
LCL1T2R1- LCL1T2R5	Rw milk	intermediate	520	660	620	690	620	560	600	670	710	650
LCL2T2R1- LCL2T2R5	Rw milk	intermediate	560	540	560	460	720	700	630	670	500	520
LCL1T3R1- LCL1T3R5	Rw milk	high	3400	3600	3700	3000	2900	2400	4100	3200	3000	3500
LCL2T3R1- LCL2T3R5	Rw milk	high	3400	3700	4400	4300	3200	2900	4300	5200	2800	4000

(Food) Category 5			Vegetable products									
(Food) Type 5			Grated carrots - Spreading - 48h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
LPL1T1R1- LPL1T1R5	Grated carrots	low	170	170	230	180	150	110	130	140	160	140
LPL2T1R1- LPL2T1R5	Grated carrots	low	180	150	240	130	140	190	220	190	100	110
LPL1T2R1- LPL1T2R5	Grated carrots	intermediate	750	750	890	840	950	800	820	850	780	900
LPL2T2R1- LPL2T2R5	Grated carrots	intermediate	720	750	880	810	840	790	720	830	850	910
LPL1T3R1- LPL1T3R5	Grated carrots	high	1500	2100	1900	2100	2700	2000	2000	3000	2100	2100
LPL2T3R1- LPL2T3R5	Grated carrots	high	2300	1700	2300	1900	1000	2400	2400	2200	1300	1500

(Food) Category 2			Meat products									
(Food) Type 2			Chicken rillettes - Spreading - 48h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
RPL1T1R1- RPL1T1R5	Chicken rillettes	low	310	260	300	320	360	260	250	310	270	410
RPL2T1R1- RPL2T1R5	Chicken rillettes	low	260	230	360	240	250	240	240	300	310	130
RPL1T2R1- RPL1T2R5	Chicken rillettes	intermediate	740	1200	1100	1200	1300	620	950	1200	1100	1100
RPL2T2R1- RPL2T2R5	Chicken rillettes	intermediate	860	790	670	700	740	790	700	870	760	710
RPL1T3R1- RPL1T3R5	Chicken rillettes	high	3200	3900	4500	3600	3100	5000	3900	4500	3100	3400
RPL2T3R1- RPL2T3R5	Chicken rillettes	high	2600	2100	3100	1900	1500	2800	3000	2200	2100	2100

(Food) Category 4			Seafood products									
(Food) Type 4			Salmon terrine - Spreading - 48h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
RTL1T1R1- RTL1T1R5	Salmon terrine	low	180	240	240	260	210	90	200	130	170	150
RTL2T1R1- RTL2T1R5	Salmon terrine	low	180	190	160	150	160	140	170	160	130	130
RTL1T2R1- RTL1T2R5	Salmon terrine	intermediate	630	720	760	670	710	720	680	730	770	710
RTL2T2R1- RTL2T2R5	Salmon terrine	intermediate	730	720	660	700	700	720	770	790	740	760
RTL1T3R1- RTL1T3R5	Salmon terrine	high	1700	1600	2400	3500	2500	1600	1600	2400	2600	1900
RTL2T3R1- RTL2T3R5	Salmon terrine	high	2400	2400	2200	2200	2300	2900	2300	2700	2300	2200

(Food) Category 6			Environmental samples									
(Food) Type 6			Process water - Spreading - 48h - 1 plate									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
ERL1T1R1- ERL1T1R5	Process water	low	160	230	200	210	220	200	200	280	240	150
ERL2T1R1- ERL2T1R5	Process water	low	170	180	270	210	240	230	170	150	170	210
ERL1T2R1- ERL1T2R5	Process water	intermediate	590	660	590	680	530	630	510	340	520	760
ERL2T2R1- ERL2T2R5	Process water	intermediate	550	610	700	590	520	550	480	560	520	510
ERL1T3R1- ERL1T3R5	Process water	high	2900	2800	1800	3200	2800	3400	2900	3000	2900	3200
ERL2T3R1- ERL2T3R5	Process water	high	1900	3000	2200	2300	2700	2500	1900	2200	3400	3300

(Food) Category 1			RTE-RTRH									
(Food) Type 1			Mixed Salad - Spreading - 48h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
PJL1T1R1-PJL1T1R5	Mix salad	low	360	320	230	220	260	290	310	300	230	180
PJL2T1R1-PJL2T1R5	Mix salad	low	340	200	310	210	260	340	290	170	190	220
PJL1T2R1-PJL1T2R5	Mix salad	intermediate	660	670	670	670	750	690	610	750	740	790
PJL2T2R1-PJL2T2R5	Mix salad	intermediate	560	770	730	770	940	760	860	790	590	960
PJL1T3R1-PJL1T3R5	Mix salad	high	3900	2700	4100	3700	3700	3200	3400	4200	4200	3600
PJL2T3R1-PJL2T3R5	Mix salad	high	2100	4900	4200	3200	3000	3000	3300	4400	3800	3000

(Food) Category 3			Dairy product									
(Food) Type 3			Raw milk - Spreading - 48h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
LCL1T1R1-LCL1T1R5	Rw milk	low	370	390	260	390	260	310	340	250	310	300
LCL2T1R1-LCL2T1R5	Rw milk	low	290	320	230	280	310	230	280	220	260	290
LCL1T2R1-LCL1T2R5	Rw milk	intermediate	520	660	620	690	620	580	600	660	720	640
LCL2T2R1-LCL2T2R5	Rw milk	intermediate	560	540	560	460	720	700	660	700	530	550
LCL1T3R1-LCL1T3R5	Rw milk	high	3400	3600	3700	3000	2900	2400	4100	3200	3300	3400
LCL2T3R1-LCL2T3R5	Rw milk	high	3400	3700	4400	4300	3200	2800	4300	4800	3200	4000

(Food) Category 5			Vegetable products									
(Food) Type 5			Grated carrots - Spreading - 48h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
LPL1T1R1-LPL1T1R5	Grated carrots	low	170	170	230	180	150	110	150	160	210	130
LPL2T1R1-LPL2T1R5	Grated carrots	low	180	150	240	130	140	210	230	170	100	110
LPL1T2R1-LPL1T2R5	Grated carrots	intermediate	750	750	890	840	950	870	810	880	780	950
LPL2T2R1-LPL2T2R5	Grated carrots	intermediate	720	750	880	810	840	810	780	860	860	920
LPL1T3R1-LPL1T3R5	Grated carrots	high	1500	2100	1900	2100	2700	2300	2100	2800	2100	1900
LPL2T3R1-LPL2T3R5	Grated carrots	high	2300	1700	2300	1900	1000	2300	2400	2400	1300	1500

(Food) Category 2			Meat products									
(Food) Type 2			Chicken rillettes - Spreading - 48h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
RPL1T1R1-RPL1T1R5	Chicken rillettes	low	310	260	300	320	360	240	230	280	250	380
RPL2T1R1-RPL2T1R5	Chicken rillettes	low	260	230	360	240	250	220	220	270	280	130
RPL1T2R1-RPL1T2R5	Chicken rillettes	intermediate	740	1200	1100	1200	1300	670	1000	1200	1100	1200
RPL2T2R1-RPL2T2R5	Chicken rillettes	intermediate	860	790	670	700	740	800	690	890	790	730
RPL1T3R1-RPL1T3R5	Chicken rillettes	high	3200	3900	4500	3600	3100	4900	3800	4600	3200	3300
RPL2T3R1-RPL2T3R5	Chicken rillettes	high	2600	2100	3100	1900	1500	2900	3000	2500	2100	2000

(Food) Category 4			Seafood products									
(Food) Type 4			Salmon terrine - Spreading - 48h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
RTL1T1R1-RTL1T1R5	Salmon terrine	low	180	240	240	260	210	91	180	160	180	160
RTL2T1R1-RTL2T1R5	Salmon terrine	low	180	190	160	150	160	150	170	150	140	130
RTL1T2R1-RTL1T2R5	Salmon terrine	intermediate	630	720	760	670	710	700	680	720	760	700
RTL2T2R1-RTL2T2R5	Salmon terrine	intermediate	730	720	660	700	700	710	760	770	740	760
RTL1T3R1-RTL1T3R5	Salmon terrine	high	1700	1600	2400	3500	2500	1600	1600	2400	2600	1900
RTL2T3R1-RTL2T3R5	Salmon terrine	high	2400	2400	2200	2200	2300	2900	2300	2700	2300	2200

(Food) Category 6			Environmental samples									
(Food) Type 6			Process water - Spreading - 48h - 2 plates									
Sample Name	(Food) item	Level	Reference method result					Alternative method result				
			rep 1	rep 2	rep 3	rep 4	rep 5	rep 1	rep 2	rep 3	rep 4	rep 5
ERL1T1R1-ERL1T1R5	Process water	low	160	230	200	210	220	200	210	260	250	150
ERL2T1R1-ERL2T1R5	Process water	low	170	180	270	210	240	230	170	150	160	250
ERL1T2R1-ERL1T2R5	Process water	intermediate	590	660	590	680	530	640	560	670	540	710
ERL2T2R1-ERL2T2R5	Process water	intermediate	550	610	700	590	520	550	520	590	530	520
ERL1T3R1-ERL1T3R5	Process water	high	2900	2800	1800	3200	2800	3300	3000	2900	2800	3200
ERL2T3R1-ERL2T3R5	Process water	high	1900	3000	2200	2300	2700	2500	1900	2300	3200	3100

Appendix 9 – Inclusivity / Exclusivity: raw data

INCLUSIVITY								
N°	Strain	Reference	Origin	Inoculation level in 225 mL Half Fraser	Colonies on AL medium after incubation for 22 h at 37°C		Result	
					Colour	Presence of halo		
1	<i>Listeria monocytogenes</i> 1/2a	L4	ATCC35152	7,00E+00	Blue	Yes	+MA	
2	<i>Listeria monocytogenes</i> 1/2a	L5	Pieces of smoked salmon	9,50E+03	Blue	Yes	+MA	
3	<i>Listeria monocytogenes</i> 1/2a	L6	Pizza	1,00E+06	Blue	Yes	+MA	
4	<i>Listeria monocytogenes</i> 1/2a	L7	Munster cheese (rind)	7,00E+00	Blue	Yes	+MA	
5	<i>Listeria monocytogenes</i> 1/2a	L9	Munster cheese (rind)	8,00E+00	Blue	Yes	+MA	
6	<i>Listeria monocytogenes</i> 1/2a	L10	Rillettes	1,00E+01	Blue	Yes	+MA	
7	<i>Listeria monocytogenes</i> 1/2a	L11	Munster cheese (rind)	5,70E+05	Blue	Yes	+MA	
8	<i>Listeria monocytogenes</i> 1/2a	L12	Smoked salmon	1,20E+01	Blue	Yes	+MA	
9	<i>Listeria monocytogenes</i> 1/2a	L13	Pork ear	9,00E+00	Blue	Yes	+MA	
10	<i>Listeria monocytogenes</i> 1/2b	L14	Ground meat	8,00E+00	Blue	Yes	+MA	
11	<i>Listeria monocytogenes</i> 1/2c	L15	Beef meat	1,10E+04	Blue	Yes	+MA	
12	<i>Listeria monocytogenes</i> 1/2c	L16	Ground meat	8,00E+00	Blue	Yes	+MA	
13	<i>Listeria monocytogenes</i> 1/2c	L17	Bacon	1,50E+04	Blue	Yes	+MA	
14	<i>Listeria monocytogenes</i> 1/2c	L18	Munster cheese (rind)	7,00E+00	Blue	Yes	+MA	
15	<i>Listeria monocytogenes</i> 1/2	L20	Smoked salmon	1,50E+01	Blue	Yes	+MA	
16	<i>Listeria monocytogenes</i> 1/2	L25	Chicken	4,00E+00	Blue	Yes	+MA	
17	<i>Listeria monocytogenes</i> 1/2c	L28	Environment sample	1,20E+01	Blue	Yes	+MA	
18	<i>Listeria monocytogenes</i> 4b	L32	Munster cheese (rind)	6,00E+03	Blue	Yes	+MA	
19	<i>Listeria monocytogenes</i> 4b	L33	ATCC 19115	1,00E+04	Blue	Yes	+MA	
20	<i>Listeria monocytogenes</i> 1/2b	L37	Maroille cheese	3,20E+05	Blue	Yes	+MA	
21	<i>Listeria monocytogenes</i>	L39	Sausage	1,00E+01	Blue	Yes	+MA	
22	<i>Listeria monocytogenes</i> 1/2a	L40	Munster cheese (rind)	4,20E+05	Blue	Yes	+MA	
23	<i>Listeria monocytogenes</i> 1/2a	L42	Chicken meat	6,00E+00	Blue	Yes	+MA	
24	<i>Listeria monocytogenes</i> 1/2a	L43	Ground meat	8,00E+00	Blue	Yes	+MA	
25	<i>Listeria monocytogenes</i> 1/2a	L44	Sausage	7,00E+00	Blue	Yes	+MA	
26	<i>Listeria monocytogenes</i> 1/2a	L45	Wind terrine	4,00E+00	Blue	Yes	+MA	
27	<i>Listeria monocytogenes</i> 1/2a	L47	Browed potatoes	1,50E+01	Blue	Yes	+MA	
28	<i>Listeria monocytogenes</i> 1/2b	L48	Pork tongue	3,00E+00	Blue	Yes	+MA	
29	<i>Listeria monocytogenes</i> 1/2b	L49	Poultry pâté	9,00E+00	Blue	Yes	+MA	
30	<i>Listeria monocytogenes</i> 1/2b	L51	Germain cheese	1,50E+01	Blue	Yes	+MA	
31	<i>Listeria monocytogenes</i> 1/2b	L52	SLCC 2755	5,00E+00	Blue	Yes	+MA	
32	<i>Listeria monocytogenes</i> 1/2c	L53	Ground meat	8,00E+00	Blue	Yes	+MA	
33	<i>Listeria monocytogenes</i> 1/2c	L54	Meat product	8,00E+00	Blue	Yes	+MA	
34	<i>Listeria monocytogenes</i> 3b	L55	SLCC2540	8,00E+00	Blue	Yes	+MA	
35	<i>Listeria monocytogenes</i> 3c	L56	SLCC2479	5,00E+00	Blue	Yes	+MA	
36	<i>Listeria monocytogenes</i> 4a	L57	ATCC 19114	3,00E+00	Blue	Yes	+MA	
37	<i>Listeria monocytogenes</i> 4b	L58	Salad	1,00E+01	Blue	Yes	+MA	
38	<i>Listeria monocytogenes</i> 4d	L60	ATCC 19117	7,00E+00	Blue	Yes	+MA	

INCLUSIVITY								
N°	Strain	Reference	Origin	Inoculation level in 225 mL Half Fraser	Colonies on AL medium after incubation for 22 h at 37°C		Result	
					Colour	Presence of halo		
39	<i>Listeria monocytogenes</i> 4e	L61	ATCC 19118	4,00E+00	Blue	Yes	+MA	
40	<i>Listeria monocytogenes</i> 4e	L62	Reblochon cheese	3,00E+00	Blue	Yes	+MA	
41	<i>Listeria monocytogenes</i> 4e	L63	Munster cheese (rind)	7,00E+00	Blue	Yes	+MA	
42	<i>Listeria monocytogenes</i> 7	L67	SLCC 2482	7,00E+00	Blue	Yes	+MA	
43	<i>Listeria monocytogenes</i>	L69	Sausage	1,00E+01	Blue	Yes	+MA	
44	<i>Listeria monocytogenes</i>	L70	Salmon from Ireland	8,00E+00	Blue	Yes	+MA	
45	<i>Listeria monocytogenes</i> 1/2a	L116	Fish meal	1,00E+01	Blue	Yes	+MA	
46	<i>Listeria monocytogenes</i> 1/2c	L117	Montbeliard sausage	8,00E+00	Blue	Yes	+MA	
47	<i>Listeria monocytogenes</i>	L119	Spinaches	1,00E+01	Blue	Yes	+MA	
48	<i>Listeria monocytogenes</i>	L121	Neufchatel cheese	9,00E+03	Blue	Yes	+MA	
49	<i>Listeria monocytogenes</i>	L123	Mozzarella cheese	1,20E+01	Blue	Yes	+MA	
50	<i>Listeria monocytogenes</i>	L124	Perch fillet	7,00E+00	Blue	Yes	+MA	
51	<i>Listeria monocytogenes</i>	L125	Vegetable pan fry	6,00E+00	Blue	Yes	+MA	
52	<i>Listeria monocytogenes</i> 1/2a	L128	Siya cattle cake	9,00E+03	Blue	Yes	+MA	
53	<i>Listeria monocytogenes</i> 1/2a	L129	Browed potatoes	7,00E+00	Blue	Yes	+MA	
54	<i>Listeria monocytogenes</i>	L130	Ground meat	5,00E+00	Blue	Yes	+MA	
55	<i>Listeria monocytogenes</i>	L137	Ground meat	1,00E+01	Blue	Yes	+MA	
56	<i>Listeria monocytogenes</i>	L141	Environment sample	8,00E+00	Blue	Yes	+MA	
57	<i>Listeria monocytogenes</i>	L149	Environment sample	5,00E+00	Blue	Yes	+MA	
58	<i>Listeria monocytogenes</i>	L152	Environment sample	1,00E+04	Blue	Yes	+MA	
59	<i>Listeria monocytogenes</i>	L156	French pies	2,70E+04	Blue	Yes	+MA	
60	<i>Listeria monocytogenes</i>	L176	Beef meat	1,00E+04	Blue	Yes	+MA	

EXCLUSIVITY							
N°	Strain	Reference	Origin	Inoculation level in 225 mL non-selective nutrient broth	Colonies on AL medium after incubation for 22 h at 37°C		Result
					Colour	Presence of halo	
1	<i>Listeria grayi</i>	L143	Frozen French fries	9,5E+03	blue	no	-
2	<i>Listeria grayi</i>	L146	CIP 103 213	1,0E+06	blue	no	-
3	<i>Listeria innocua</i>	L64	Epoisses cheese	5,7E+05	blue	no	-
4	<i>Listeria innocua</i>	L72	Boulettes d'Avesnes cheese	1,1E+04	blue	no	-
5	<i>Listeria innocua</i>	L108	Gorgonzola cheese	1,5E+04	blue	no	-
6	<i>Listeria innocua</i> 6b	L76	Ground meat	6,0E+03	blue	no	-
7	<i>Listeria ivanovii</i>	L80	Collection	1,0E+04	blue	yes	+
8	<i>Listeria ivanovii</i>	L133	Roquefort cheese	3,2E+05	blue	yes	+
9	<i>Listeria ivanovii</i>	L150	Dairy product	1,7E+05	blue	yes	+
10	<i>Listeria ivanovii</i>	L151	Ground meat	4,2E+05	blue	yes	+
11	<i>Listeria ivanovii</i>	L154	Sausage with herbs	2,4E+05	blue	yes	+
12	<i>Listeria ivanovii</i> spp. <i>ivanovii</i>	L161	Meat product	1,9E+05	blue	yes	+
13	<i>Listeria ivanovii</i> spp. <i>londoniensis</i>	L166	Collection	2,8E+08	blue	yes	+
14	<i>Listeria seeligeri</i>	L84	Beef ground meat	9,0E+03	blue	no	-
15	<i>Listeria seeligeri</i>	L142	Raw milk cheese	9,0E+03	blue	no	-
16	<i>Listeria seeligeri</i> 1/2b	L83	Beef tongue	1,4E+04	blue	no	-
17	<i>Listeria welshimeri</i>	L101	Ham	1,0E+04	blue	no	-
18	<i>Listeria welshimeri</i>	L91	Saucisson	2,7E+04	blue	no	-
19	<i>Listeria welshimeri</i>	L99	Sausages	1,0E+04	blue	no	-
20	<i>Bacillus cereus</i>	BA1	Egg product	9,0E+04	Ø	Ø	-
21	<i>Bacillus cereus</i>	BA2	Sausage	7,0E+05	Ø	Ø	-
22	<i>Bacillus cereus</i>	BA14	Egg	6,0E+04	Ø	Ø	-
23	<i>Bacillus megaterium</i>	BA5	Collection	5,4E+05	Ø	Ø	-
24	<i>Bacillus mycooides</i>	BA6	Collection	4,3E+03	Ø	Ø	-
25	<i>Bacillus pumilus</i>	BA22	Sausage	1,3E+04	blue	no	-
26	<i>Bacillus stearothermophilus</i>	BA4	Collection	9,2E+06	Ø	Ø	-
27	<i>Bacillus thuringiensis</i>	BA29	Collection	1,2E+04	Ø	Ø	-
28	<i>Enterococcus durans</i>	E10	Collection	1,1E+05	Ø	Ø	-
29	<i>Enterococcus faecalis</i>	E1	Egg product	9,0E+05	Ø	Ø	-
30	<i>Enterococcus faecium</i>	E2	ATCC 3286	8,0E+05	Ø	Ø	-
31	<i>Enterococcus faecium</i>	E9	Tarama	8,0E+05	Ø	Ø	-
32	<i>Jonesia denitrificans</i>	L139	ATCC 55134	1,0E+04	blue	no	-
33	<i>Lactobacillus reuteri</i>	LAC5	Dairy product	3,0E+04	Ø	Ø	-
34	<i>Lactobacillus plantarum</i>	LAC22	Collection	5,4E+04	Ø	Ø	-
35	<i>Oeiskovia xanthineolytica</i>	39	Reblochon cheese	1,8E+05	blue	no	-
36	<i>Rhodococcus equi</i>	32	Meat product	1,2E+05	blue	no	-
37	<i>Staphylococcus epidermidis</i>	STA3	Yoghurt	2,5E+05	blue	no	-

Appendix 10 – Inclusivity/Exclusivity: raw data Extension study (ADRIA Développement, 2019)

H+: typical *Listeria* colonies with opaque haloH-: typical *Listeria* colonies without opaque halo

st: plates without any colony

-: presence of non-typical colonies

INCLUSIVITY												
N°	Strain		Reference	Origin	Molecular serotype	Agar <i>Listeria</i> (AL)						
						Typical colony after 22 h	Rhamnose test from AL			Rhamnose test from TSYEA		
							6h	24 h	72 h	6h	24 h	72 h
1	<i>Listeria</i>	<i>monocytogenes</i>	Ad523	Cheese	/	H+	+	+	/	+	+	/
2	<i>Listeria</i>	<i>monocytogenes</i>	Ad532	Fruits	/	H+	+	+	/	+	+	/
3	<i>Listeria</i>	<i>monocytogenes</i>	Ad543	Peppers	/	H+	+	+	/	+	+	/
4	<i>Listeria</i>	<i>monocytogenes</i>	Ad545	Deli salad (cubage, carrots)	/	H+	+	+	/	+	+	/
5	<i>Listeria</i>	<i>monocytogenes</i>	Ad549	Environmental sample	/	H+	+	+	/	+	+	/
6	<i>Listeria</i>	<i>monocytogenes</i>	Ad550	Environmental sample	/	H+	+	+	/	+	+	/
7	<i>Listeria</i>	<i>monocytogenes</i>	Ad1719	Deli salad	/	H+	+	+	/	+	+	/
8	<i>Listeria</i>	<i>monocytogenes</i>	Ad610	Milk	/	H+	+	+	/	+	+	/
9	<i>Listeria</i>	<i>monocytogenes</i>	Ad612	Cheese	/	H+	+	+	/	+	+	/
10	<i>Listeria</i>	<i>monocytogenes</i>	Ad613	Cheese	/	H+	+	+	/	+	+	/
11	<i>Listeria</i>	<i>monocytogenes</i>	Ad614	Environmental sample (dairy)	/	H+	+	+	/	+	+	/
12	<i>Listeria</i>	<i>monocytogenes</i>	Ad619	Cheese	/	H+	-	-	-	-	-	+/- brown
13	<i>Listeria</i>	<i>monocytogenes</i>	Ad627	Dairy environment	/	H+	+	+	/	+	+	/
14	<i>Listeria</i>	<i>monocytogenes</i>	Ad629	Cheese	/	H+	+	+	/	+	+	/
15	<i>Listeria</i>	<i>monocytogenes</i>	Ad632	Milk	/	H+	+	+	/	+	+	/
16	<i>Listeria</i>	<i>monocytogenes</i>	Ad645	Pork meat	/	H+	-	-	+/- brown	-	-	-
17	<i>Listeria</i>	<i>monocytogenes</i>	Ad666	Poultry meat	/	H+	+	+	/	+	+	/
18	<i>Listeria</i>	<i>monocytogenes</i>	Ad667	Chicken meat	/	H+	+	+	/	+	+	/
19	<i>Listeria</i>	<i>monocytogenes</i>	Ad669	Rillettes	/	H+	+	+	/	+	+	/
20	<i>Listeria</i>	<i>monocytogenes</i>	Ad670	Smoked salmon	/	H+	+	+	/	+	+	/
21	<i>Listeria</i>	<i>monocytogenes</i>	Ad888	Surimi	/	H+	+	+	/	+	+	/
22	<i>Listeria</i>	<i>monocytogenes</i>	Ad993	Trout	/	H+	+	+	/	+	+	/
23	<i>Listeria</i>	<i>monocytogenes</i>	Ad995	Smoked trout	/	H+	+	+	/	+	+	/
24	<i>Listeria</i>	<i>monocytogenes</i>	Ad1179	Scallops and prawns	/	H+	+	+	/	+	+	/

INCLUSIVITY												
N°	Strain		Reference	Origin	Molecular serotype	Agar <i>Listeria</i> (AL)						
						Typical colony after 22 h	Rhamnose test from AL			Rhamnose test from TSYEA		
							6h	24 h	72 h	6h	24 h	72 h
25	<i>Listeria</i>	<i>monocytogenes</i>	Ad1180	Frozen French fries	/	H+	+	+	/	+	+	/
26	<i>Listeria</i>	<i>monocytogenes</i>	Ad1181	Ready to reheat fish	/	H+	+	+	/	+	+	/
27	<i>Listeria</i>	<i>monocytogenes</i>	Ad1182	Tuna	/	H+	+	+	/	+	+	/
28	<i>Listeria</i>	<i>monocytogenes</i>	Ad1184	Mussels	/	H+	+	+	/	+	+	/
29	<i>Listeria</i>	<i>monocytogenes</i>	Ad1185	filet de panga	/	H+	+	+	/	+	+	/
30	<i>Listeria</i>	<i>monocytogenes</i>	Ad1186	Fish fillet	/	H+	+	+	/	+	+	/
31	<i>Listeria</i>	<i>monocytogenes</i>	Ad1187	Ready to reheat squid	/	H+	+	+	/	+	+	/
32	<i>Listeria</i>	<i>monocytogenes</i>	Ad1191	Ready to reheat fish	/	H+	+	+	/	+	+	/
33	<i>Listeria</i>	<i>monocytogenes</i>	Ad1192	Ready to reheat fish	/	H+	+	+	/	+	+	/
34	<i>Listeria</i>	<i>monocytogenes</i>	Ad1195	Omelette	/	H+	+	+	/	+	+	/
35	<i>Listeria</i>	<i>monocytogenes</i>	Ad1196	Pancake batter	/	H+	+	+	/	+	+	/
36	<i>Listeria</i>	<i>monocytogenes</i>	Ad1197	Pizza	/	H+	+	+	/	+	+	/
37	<i>Listeria</i>	<i>monocytogenes</i>	Ad1201	Raw milk cheese	/	H+	+	+	/	+	+	/
38	<i>Listeria</i>	<i>monocytogenes</i>	Ad1205	Cheese	/	H+	+	+	/	+	+	/
39	<i>Listeria</i>	<i>monocytogenes</i>	Ad1206	Frozen ground beef	/	H+	+	+	/	+	+	/
40	<i>Listeria</i>	<i>monocytogenes</i>	V8/127	Beef	/	H+	+	+	/	+	+	/
41	<i>Listeria</i>	<i>monocytogenes</i>	Ad1212	Mushrooms	/	H+	-	-	-	-	-	-
42	<i>Listeria</i>	<i>monocytogenes</i>	Ad1213	Ready to reheat rice	/	H+	+	+	/	+	+	/
43	<i>Listeria</i>	<i>monocytogenes</i>	Ad1214	Dough	/	H+	+	+	/	+	+	/
44	<i>Listeria</i>	<i>monocytogenes</i>	Ad1216	Merguez	/	H+	+	+	/	+	+	/
45	<i>Listeria</i>	<i>monocytogenes</i>	Ad1218	Ground beef	/	H+	+	+	/	+	+	/
46	<i>Listeria</i>	<i>monocytogenes</i>	Ad1232	Mussels	/	H+	+	+	/	+	+	/
47	<i>Listeria</i>	<i>monocytogenes</i>	Ad1236	Raw milk cheese	/	H+	+	+	/	+	+	/
48	<i>Listeria</i>	<i>monocytogenes</i>	Ad1238	Vegetables	/	H+	+	+	/	+	+	/
49	<i>Listeria</i>	<i>monocytogenes</i>	Ad1255	Environmental sample (Meta industry)	/	H+	+	+	/	+	+	/
50	<i>Listeria</i>	<i>monocytogenes</i>	Ad1279	Smoked fish	/	H+	+	+	/	+	+	/
51	<i>Listeria</i>	<i>monocytogenes</i>	Ad1303	Red peppers	/	H+	+	+	/	+	+	/
52	<i>Listeria</i>	<i>monocytogenes</i>	Ad1412	Smoked salmon	/	H+	+	+	/	+	+	/
53	<i>Listeria</i>	<i>monocytogenes</i>	Ad1492	Deli salad	/	H+	+	+	/	+	+	/
54	<i>Listeria</i>	<i>monocytogenes</i>	Ad1493	Red peppers	/	H+	+	+	/	+	+	/

INCLUSIVITY												
N°	Strain		Reference	Origin	Molecular serotype	Agar <i>Listeria</i> (AL)						
						Typical colony after 22 h	Rhamnose test from AL			Rhamnose test from TSYEA		
							6h	24 h	72 h	6h	24 h	72 h
55	<i>Listeria</i>	<i>monocytogenes</i>	Ad1494	Sausage	/	H+	+	+	/	+	+	/
56	<i>Listeria</i>	<i>monocytogenes</i>	Ad1495	Deli salad	/	H+	+	+	/	+	+	/
57	<i>Listeria</i>	<i>monocytogenes</i>	Ad1496	Ready to reheat seafood	/	H+	+	+	/	+	+	/
58	<i>Listeria</i>	<i>monocytogenes</i>	Ad1497	Pasta	/	H+	+	+	/	+	+	/
59	<i>Listeria</i>	<i>monocytogenes</i>	Ad1498	Vegetables	/	H+	+	+	/	+	+	/
60	<i>Listeria</i>	<i>monocytogenes</i>	Ad1499	Trout eggs	/	H+	+	+	/	+	+	/
61	<i>Listeria</i>	<i>monocytogenes</i>	Ad1672	Zucchini	/	H+	+	+	/	+	+	/
62	<i>Listeria</i>	<i>monocytogenes</i>	Ad1678	Composite food (spinach and cheese)	/	H+	+	+	/	+	+	/
63	<i>Listeria</i>	<i>monocytogenes</i>	Ad1679	Environmental sample (Fish industry)	/	H+	+	+	/	+	+	/
64	<i>Listeria</i>	<i>monocytogenes</i>	Ad1680	Frozen celery	/	H+	+	+	/	+	+	/
65	<i>Listeria</i>	<i>monocytogenes</i>	Ad1757	Sliced eggs	/	H+	+	+	/	+	+	/
66	<i>Listeria</i>	<i>monocytogenes</i>	Ad1781	Raw milk	/	H+	+	+	/	+	+	/
67	<i>Listeria</i>	<i>monocytogenes</i>	Ad1784	Raw ewe milk	/	H+	+	+	/	+	+	/
68	<i>Listeria</i>	<i>monocytogenes</i>	Ad2154	Pâté	/	H+	+	+	/	+	+	/
69	<i>Listeria</i>	<i>monocytogenes</i>	Ad2453	Poultry meat	/	H+	+	+	/	+	+	/
70	<i>Listeria</i>	<i>monocytogenes</i>	Ad2503	Environmental sample	/	H+	+	+	/	+	+	/
71	<i>Listeria</i>	<i>monocytogenes</i>	Ad2598	Salad	/	H+	+	+	/	+	+	/
72	<i>Listeria</i>	<i>monocytogenes</i>	Ad2599	Salmon	/	H+	+	+	/	+	+	/
73	<i>Listeria</i>	<i>monocytogenes</i>	Ad2643	Salad	/	H+	+	+	/	+	+	/
74	<i>Listeria</i>	<i>monocytogenes</i>	Ad2856	Rabbit meat	/	H+	+	+	/	+	+	/
75	<i>Listeria</i>	<i>monocytogenes</i>	Ad2858	Milk	/	H+	+	+	/	+	+	/
76	<i>Listeria</i>	<i>monocytogenes</i>	153	Raw milk cheese	VI b	H+	+	+	/	+	+	/
77	<i>Listeria</i>	<i>monocytogenes</i>	1011/1410	Frozen broccolis	II a	H+	+	+	/	+	+	/
78	<i>Listeria</i>	<i>monocytogenes</i>	1972/2399	Pie with mushrooms	VI b	H+	+	+	/	+	+	/
79	<i>Listeria</i>	<i>monocytogenes</i>	1973/2400	Quiche Lorraine	VI b	H+	+	+	/	+	+	/
80	<i>Listeria</i>	<i>monocytogenes</i>	2407/3139	Tripes with tomato	IV b	H+	+	+	/	+	+	/
81	<i>Listeria</i>	<i>monocytogenes</i>	2760/3145	Pork meat	II a	H+	+	+	/	+	+	/
82	<i>Listeria</i>	<i>monocytogenes</i>	32.183	Croque-monsieur	II b	H+	+	+	/	+	+	/
83	<i>Listeria</i>	<i>monocytogenes</i>	38/181	Sausage	II a	H+	+	+	/	+	+	/
84	<i>Listeria</i>	<i>monocytogenes</i>	5721/6179	Sliced bacon	IV b	H+	+	+	/	+	+	/

INCLUSIVITY												
N°	Strain		Reference	Origin	Molecular serotype	Agar <i>Listeria</i> (AL)						
						Typical colony after 22 h	Rhamnose test from AL			Rhamnose test from TSYEA		
							6h	24 h	72 h	6h	24 h	72 h
85	<i>Listeria</i>	<i>monocytogenes</i>	7111/7516	Rillettes	IV b	H+	-(brown)	-(brown)	-(brown)	-(brown)	-(brown)	-(brown)
86	<i>Listeria</i>	<i>monocytogenes</i>	850/109	Smoked fish	II a	H+	+	+	/	+	+	/
87	<i>Listeria</i>	<i>monocytogenes</i>	877/113	Environmental sample	II a	H+	+	+	/	+	+	/
88	<i>Listeria</i>	<i>monocytogenes</i>	913/1 048	Black pudding	IV b	H+	+	+	/	+	+	/
89	<i>Listeria</i>	<i>monocytogenes</i>	A00C014	Sausages	II a	H+	+	+	/	+	+	/
90	<i>Listeria</i>	<i>monocytogenes</i>	A00C022	Merguez	II a	H+	+	+	/	+	+	/
91	<i>Listeria</i>	<i>monocytogenes</i>	A00C024	Sausages with aromatic herbs	II a	H+	+	+	/	+	+	/
92	<i>Listeria</i>	<i>monocytogenes</i>	A00C036	Guinea fowl	II a	H+	+	+	/	+	+	/
93	<i>Listeria</i>	<i>monocytogenes</i>	A00C039	Sausages	II a	H+	+	+	/	+	+	/
94	<i>Listeria</i>	<i>monocytogenes</i>	A00C040	Pâté	IV b	H+	+	+	/	+	+	/
95	<i>Listeria</i>	<i>monocytogenes</i>	A00C041	Sausage meat	La	H+	+	+	/	+	+	/
96	<i>Listeria</i>	<i>monocytogenes</i>	A00C042	Sausage	IV b	H+	+	+	/	+	+	/
97	<i>Listeria</i>	<i>monocytogenes</i>	A00C043	Smoked bacon	II a	H+	+	+	/	+	+	/
98	<i>Listeria</i>	<i>monocytogenes</i>	A00C044	Duck meat	II b	H+	+	+	/	+	+	/
99	<i>Listeria</i>	<i>monocytogenes</i>	A00C052	Turkey meat	II b	H+	+	+	/	+	+	/
100	<i>Listeria</i>	<i>monocytogenes</i>	A00C053	Gizzards	II a	H+	+	+	/	+	+	/
101	<i>Listeria</i>	<i>monocytogenes</i>	A00C054	Beef heart	IV b	H+	-(brown)	-(brown)	-(brown)	-(brown)	-(brown)	-(brown)
102	<i>Listeria</i>	<i>monocytogenes</i>	A00C055	Sausage	II a	H+	+	+	/	+	+	/
103	<i>Listeria</i>	<i>monocytogenes</i>	A00E008	Environmental sample	II a	H+	+	+	/	+	+	/
104	<i>Listeria</i>	<i>monocytogenes</i>	A00E049	Environmental sample	II a	H+	+	+	/	+	+	/
105	<i>Listeria</i>	<i>monocytogenes</i>	A00E082	Environmental sample (smoked salmon)	II a	H+	+	+	/	+	+	/
106	<i>Listeria</i>	<i>monocytogenes</i>	A00L097	Milk	II a	H+	+	+	/	+	+	/
107	<i>Listeria</i>	<i>monocytogenes</i>	A00M009	Smoked salmon	II a	H+	+	+	/	+	+	/
108	<i>Listeria</i>	<i>monocytogenes</i>	A00M032	Smoked salmon	IV b	H+	+	+	/	+	+	/
109	<i>Listeria</i>	<i>monocytogenes</i>	A00M045	Smoked salmon	II a	H+	+	+	/	+	+	/
110	<i>Listeria</i>	<i>monocytogenes</i>	A00M088	Smoked salmon	II a	H+	+	+	/	+	+	/
111	<i>Listeria</i>	<i>monocytogenes</i>	Ad235	Poultry meat	II b	H+	+	+	/	+	+	/
112	<i>Listeria</i>	<i>monocytogenes</i>	Ad249	Environmental sample (meat)	II b	H+	+	+	/	+	+	/
113	<i>Listeria</i>	<i>monocytogenes</i>	Ad253	Cheese	II b	H+	+	+	/	+	+	/
114	<i>Listeria</i>	<i>monocytogenes</i>	Ad260	Cheese	II a	H+	+	+	/	+	+	/

INCLUSIVITY												
N°	Strain		Reference	Origin	Molecular serotype	Agar <i>Listeria</i> (AL)						
						Typical colony after 22 h	Rhamnose test from AL			Rhamnose test from TSYE A		
							6h	24 h	72 h	6h	24 h	72 h
115	<i>Listeria</i>	<i>monocytogenes</i>	Ad265	Tongue	II b	H+	+	+	/	+	+	/
116	<i>Listeria</i>	<i>monocytogenes</i>	Ad266	Chicken meat	II a	H+	+	+	/	+	+	/
117	<i>Listeria</i>	<i>monocytogenes</i>	Ad267	Low moisture sausage	II b	H+	+	+	/	+	+	/
118	<i>Listeria</i>	<i>monocytogenes</i>	Ad268	Low moisture ham	IV b	H+	+	+	/	+	+	/
119	<i>Listeria</i>	<i>monocytogenes</i>	Ad270	Sausage	IV b	H+	+	+	/	+	+	/
120	<i>Listeria</i>	<i>monocytogenes</i>	Ad617	Low moisture sausage	/	H+	+	+	/	+	+	/
121	<i>Listeria</i>	<i>monocytogenes</i>	Ad272	Low moisture sausage	IV b	H+	+	+	/	+	+	/
122	<i>Listeria</i>	<i>monocytogenes</i>	Ad273	Low moisture ham	II b	H+	+	+	/	+	+	/
123	<i>Listeria</i>	<i>monocytogenes</i>	Ad274	Asian food	II a	H+	+	+	/	+	+	/
124	<i>Listeria</i>	<i>monocytogenes</i>	Ad285	Green peppers	La	H+	+	+	/	+	+	/
125	<i>Listeria</i>	<i>monocytogenes</i>	Ad494	Deli salad	II a	H+	+	+	/	+	+	/
126	<i>Listeria</i>	<i>monocytogenes</i>	Ad534	Fruits	II b	H+	+	+	/	+	+	/
127	<i>Listeria</i>	<i>monocytogenes</i>	Ad544	Precooked onions	II a	H+	+	+	/	+	+	/
128	<i>Listeria</i>	<i>monocytogenes</i>	Ad546	Black wheat flour	II a	H+	+	+	/	+	+	/
129	<i>Listeria</i>	<i>monocytogenes</i>	Ad548	Environmental sample (fish)	II a	H+	+	+	/	+	+	/
130	<i>Listeria</i>	<i>monocytogenes</i>	Ad551	Environmental sample	II a	H+	+	+	/	+	+	/
131	<i>Listeria</i>	<i>monocytogenes</i>	Ad611	Milk	/	H+	+	+	/	+	+	/
132	<i>Listeria</i>	<i>monocytogenes</i>	Ad618	Raw milk cheese	IV b	H+	+	+	/	+	+	/
133	<i>Listeria</i>	<i>monocytogenes</i>	Ad664	Raw milk cheese		H+	+	+	/	+	+	/
134	<i>Listeria</i>	<i>monocytogenes</i>	Ad620	Environmental sample (dairy)	/	H+	+	+	/	+	+	/
135	<i>Listeria</i>	<i>monocytogenes</i>	Ad621	Environmental sample (floor)	/	H+	+	+	/	+	+	/
136	<i>Listeria</i>	<i>monocytogenes</i>	Ad622	Cheese	/	H+	+	+	/	+	+	/
137	<i>Listeria</i>	<i>monocytogenes</i>	Ad623	Breadcrumbs	II b	H+	+	+	/	+	+	/
138	<i>Listeria</i>	<i>monocytogenes</i>	Ad624	Environmental sample (dairy)	/	H+	+	+	/	+	+	/
139	<i>Listeria</i>	<i>monocytogenes</i>	Ad625	Environmental sample (dairy)	IV b	H+	+	+	/	+	+	/
140	<i>Listeria</i>	<i>monocytogenes</i>	Ad626	Cheese	II a	H+	+	+	/	+	+	/
141	<i>Listeria</i>	<i>monocytogenes</i>	Ad630	Cheese	II a	H+	+	+	/	+	+	/
142	<i>Listeria</i>	<i>monocytogenes</i>	Ad631	Environmental sample (dairy)	/	H+	+	+	/	+	+	/
143	<i>Listeria</i>	<i>monocytogenes</i>	Ad665	Milk	II a	H+	+	+	/	+	+	/
144	<i>Listeria</i>	<i>monocytogenes</i>	V2/124	Pork	/	H+	+	+	/	+	+	/

INCLUSIVITY												
N°	Strain		Reference	Origin	Molecular serotype	Agar <i>Listeria</i> (AL)						
						Typical colony after 22 h	Rhamnose test from AL			Rhamnose test from TSYEA		
							6h	24 h	72 h	6h	24 h	72 h
145	<i>Listeria</i>	<i>monocytogenes</i>	V5/126	Beef	/	H+	+	+	/	+	+	/
146	<i>Listeria</i>	<i>monocytogenes</i>	V8/127	Beef	/	H+	+	+	/	+	+	/
147	<i>Listeria</i>	<i>monocytogenes</i>	AER100	Chicken	/	H+	+	+	/	+	+	/
148	<i>Listeria</i>	<i>monocytogenes</i>	AER101	Milk	/	H+	+	+	/	+	+	/
149	<i>Listeria</i>	<i>monocytogenes</i>	AER102	Brine	/	H+	+	+	/	+	+	/
150	<i>Listeria</i>	<i>monocytogenes</i>	AER103	Poultry	/	H+	+	+	/	+	+	/

EXCLUSIVITY										
N°	Genus	species	Reference	Origin	Group	Agar <i>Listeria</i> (AL)				
						Typical colony after 48 h	Rhamnose test from AL		Rhamnose test from TSYEA	
							6h	24 h	6h	24 h
1	<i>Bacillus</i>	<i>cereus</i>	Ad1681	Dairy product	IV	st	/	/	-	-
2	<i>Bacillus</i>	<i>cereus</i>	Ad495	Rice flour	III	White with halo (atypical)	-	-	-	-
3	<i>Bacillus</i>	<i>cereus</i>	Ad607	Environment	III	st	/	/	-	-
4	<i>Bacillus</i>	<i>cereus</i>	Ad608	Bread dough	III	Rough blue with halo (atypical)	-	-	-	-
5	<i>Bacillus</i>	<i>cereus</i>	Ad609	Environment (dairy)	/	H- mast (atypical)	-	-	-	-
6	<i>Bacillus</i>	<i>circulans</i>	Ad734	Dairy product	/	H- mast	-	-	-	-
7	<i>Bacillus</i>	<i>circulans</i>	Ad760	Vegetables purée	/	H- rough	-	-	-	-
8	<i>Bacillus</i>	<i>coagulans</i>	Ad732	Dairy product	/	st	/	/	-	-
9	<i>Bacillus</i>	<i>coagulans</i>	Ad744	Dairy product	VI	st	/	/	-	-
10	<i>Bacillus</i>	<i>licheniformis</i>	Ad741	Dairy product	/	Green pale rough	-	-	-	-
11	<i>Bacillus</i>	<i>mycoïdes</i>	Ad762	Milk	VI	st	/	/	-	-
12	<i>Bacillus</i>	<i>pseudomycoïdes</i>	Ad767	/	/	st	/	/	-	-
13	<i>Bacillus</i>	<i>pumilus</i>	Ad733	Dairy product	/	H-	-	-	-	-
14	<i>Bacillus</i>	<i>subtilis</i>	Ad736	Dairy product	/	st	/	/	-	-
15	<i>Bacillus</i>	<i>thuringiensis</i>	Ad773	Vegetables	III	st	/	/	-	-
16	<i>Bacillus</i>	<i>weihenstephanensis</i>	Ad781	Pasteurized vegetables	VI	st	/	/	-	-
17	<i>Enterococcus</i>	<i>faecium</i>	Ad 183	Raw liquid egg product	/	H-	-	-	-	-
18	<i>Enterococcus</i>	<i>casseliflavus</i>	Ad 1346	Water	/	st	/	/	-	-
19	<i>Enterococcus</i>	<i>durans</i>	Ad 149	Ham	/	st	/	/	-	-
20	<i>Enterococcus</i>	<i>durans</i>	Ad 181	Pasteurized liquid egg product	/	st	/	/	-	-
21	<i>Enterococcus</i>	<i>faecalis</i>	Ad 602	Raw milk	/	st	/	/	-	-
22	<i>Enterococcus</i>	<i>faecalis</i>	Ad547	Pancake dough	/	st	/	/	-	-
23	<i>Enterococcus</i>	<i>faecalis</i>	Ad1332	Liquid egg product	/	st	/	/	-	-
24	<i>Enterococcus</i>	<i>faecium</i>	Ad874	Cheese	/	H-	-	-	-	-
25	<i>Enterococcus</i>	<i>faecium</i>	Ad1361	Water	/	st	/	/	-	-

EXCLUSIVITY										
N°	Genus	species	Reference	Origin	Group	Agar <i>Listeria</i> (AL)				
						Typical colony after 48 h	Rhamnose test from AL		Rhamnose test from TSYEA	
							6h	24 h	6h	24 h
26	<i>Enterococcus</i>	<i>faecium</i>	Ad1883	Turkey skin	/	µcolonies green pale	-	-	-	-
27	<i>Enterococcus</i>	<i>gallinarum</i>	Ad1145	Guacamole	/	st	/	/	-	+
28	<i>Enterococcus</i>	<i>gallinarum</i>	Ad1885	Environmental sample (poultry)	/	st	/	/	-	-
29	<i>Enterococcus</i>	<i>hirae</i>	Ad1362	Sea water	/	st	/	/	-	-
30	<i>Enterococcus</i>	<i>mundtii</i>	Ad1365	River water	/	H-	-	+	-	+
31	<i>Lactabacillus</i>	<i>casei</i>	Ad469	Liquid egg product	/	st	/	/	-	-
32	<i>Lactabacillus</i>	<i>plantarum</i>	Ad1147	Guacamole	/	st	/	/	-	+
33	<i>Lactabacillus</i>	<i>sakei</i>	Ad1150	Low moisture sausage	/	st	/	/	-	-
34	<i>Lactabacillus</i>	<i>sakei</i>	Ad419	Ham	/	st	/	/	-	-
35	<i>Lactococcus</i>	<i>lactis</i>	Ad 425	Ferment	/	st	/	/	-	-
36	<i>Leuconostoc</i>	<i>carneum</i>	Ad416	Ham	/	st	/	/	-	-
37	<i>Leuconostoc</i>	<i>citreum</i>	Ad604	Raw milk	/	st	/	/	-	-
38	<i>Leuconostoc</i>	<i>mesenteroides</i>	Ad418	Ham	/	st	/	/	-	-
39	<i>Leuconostoc</i>	<i>pseudomesenteroides</i>	Ad835	Chocolate cream	/	st	/	/	-	-
40	<i>Lysinibacillus</i>	<i>sphaericus</i>	Ad872	Dairy product	/	st	/	/	-	-
41	<i>Staphylococcus</i>	<i>aureus</i>	Ad905	Cheese	/	st	/	/	-	-
42	<i>Staphylococcus</i>	<i>aureus</i>	Ad911	Chicken leg	/	st	/	/	-	-
43	<i>Staphylococcus</i>	<i>epidermidis</i>	Ad931	Fruits	/	st	/	/	-	-
44	<i>Staphylococcus</i>	<i>equorum</i>	Ad1099	Cheese	/	st	/	/	-	-
45	<i>Staphylococcus</i>	<i>haemolyticus</i>	Ad989	Dairy product	/	st	/	/	-	-
46	<i>Staphylococcus</i>	<i>hominis</i>	Ad849	/	/	st	/	/	-	-
47	<i>Staphylococcus</i>	<i>hyicus</i>	CIP81.58	Pork meat	/	st	/	/	-	-
48	<i>Staphylococcus</i>	<i>intermedius</i>	CIP81.60	Pigeon	/	st	/	/	-	-
49	<i>Staphylococcus</i>	<i>pasteurii</i>	Ad1717	Liquid egg product	/	st	/	/	-	-
50	<i>Staphylococcus</i>	<i>saprophyticus</i>	Ad866	Milk	/	st	/	/	-	-
51	<i>Listeria</i>	<i>grayi</i>	Ad 1229	Chitterling	/	H-	-	-	-	-
52	<i>Listeria</i>	<i>grayi</i>	Ad 1294	Pork meat	/	H-	-	-	-	-

EXCLUSIVITY										
N°	Genus	species	Reference	Origin	Group	Agar <i>Listeria</i> (AL)				
						Typical colony after 48 h	Rhamnose test from AL		Rhamnose test from TSYEA	
							6h	24 h	6h	24 h
53	<i>Listeria</i>	<i>grayi</i>	Ad 1295	Spinach	/	H-	-	-	-	-
54	<i>Listeria</i>	<i>grayi</i>	Ad 1296	Vegetables stuff	/	H-	-	-	-	-
55	<i>Listeria</i>	<i>grayi</i>	Ad 1307	Boughour	/	H-	-	-	-	-
56	<i>Listeria</i>	<i>grayi</i>	Ad 1443	Fat	/	H-	-	-	-	-
57	<i>Listeria</i>	<i>grayi</i>	Ad 1444	Ham	/	H-	-	-	-	-
58	<i>Listeria</i>	<i>grayi</i>	Ad 1490	Fish and vegetables pie	/	H-	-	-	-	-
59	<i>Listeria</i>	<i>grayi</i>	Ad 1504	Salmon terrine	/	H-	-	-	-	-
60	<i>Listeria</i>	<i>grayi</i>	Ad 2064	Sausage meat	/	H-	-	-	-	-
61	<i>Listeria</i>	<i>innocua</i>	Ad 1176	Spinach	/	H-	+	+	+	+
62	<i>Listeria</i>	<i>innocua</i>	Ad 1177	Mushrooms	/	H-	+	+	+	+
63	<i>Listeria</i>	<i>innocua</i>	Ad 1188	Roman calamari	/	H-	+	+	+	+
64	<i>Listeria</i>	<i>innocua</i>	Ad 1230	Scallops and prawns	/	H-	+	+	+	+
65	<i>Listeria</i>	<i>innocua</i>	Ad 1675	Fish	/	H-	+	+	+	+
66	<i>Listeria</i>	<i>innocua</i>	Ad 1676	Composite food (spinach and cheese)	/	H-	+	+	+	+
67	<i>Listeria</i>	<i>innocua</i>	Ad 1677	Environmental sample (fish)	/	H-	+	+	+	+
68	<i>Listeria</i>	<i>innocua</i>	Ad 1771	Raw ewe milk	/	H-	+	+	+	+
69	<i>Listeria</i>	<i>innocua</i>	Ad 1786	Raw milk	/	H-	-	-	-	-
70	<i>Listeria</i>	<i>innocua</i>	Ad 643	Ready to cook veal meat	/	H-	+	+	+	+
71	<i>Listeria</i>	<i>ivanovii</i>	Ad 1288	Raw ewe milk	/	H+	-	-	-	-
72	<i>Listeria</i>	<i>ivanovii</i>	Ad 1289	Raw milk cheese	/	H+	-	-	-	-
73	<i>Listeria</i>	<i>ivanovii</i>	Ad 1290	Milk powder	/	H+	-	-	-	-
74	<i>Listeria</i>	<i>ivanovii</i>	Ad 1291	Poultry meat	/	H+	-	-	-	-
75	<i>Listeria</i>	<i>ivanovii</i>	Ad 1292	Merguez	/	H+	-	-	-	-
76	<i>Listeria</i>	<i>ivanovii</i>	Ad 1308	Sheep meat	/	H+	-	-	-	-
77	<i>Listeria</i>	<i>ivanovii</i>	Ad 1748	Goat milk	/	H+	-	-	-	-
78	<i>Listeria</i>	<i>ivanovii</i>	Ad 1752	Merguez	/	H+	-	-	-	-
79	<i>Listeria</i>	<i>ivanovii</i>	Ad 1768	Raw ewe milk	/	H+	-	-	-	-

EXCLUSIVITY										
N°	Genus	species	Reference	Origin	Group	Agar <i>Listeria</i> (AL)				
						Typical colony after 48 h	Rhamnose test from AL		Rhamnose test from TSYEA	
							6h	24 h	6h	24 h
80	<i>Listeria</i>	<i>ivanovii</i>	Ad 466	Veal kidneys	/	H+	-	-	-	-
81	<i>Listeria</i>	<i>seeligeri</i>	Ad 1237	Raw cow milk	/	H-	-	-	-	-
82	<i>Listeria</i>	<i>seeligeri</i>	Ad 1293	Parsley	/	H-	-	-	-	-
83	<i>Listeria</i>	<i>seeligeri</i>	Ad 1297	Merguez	/	H-	-	-	-	-
84	<i>Listeria</i>	<i>seeligeri</i>	Ad 1267	Fish environment	/	H-	-	-	-	-
85	<i>Listeria</i>	<i>seeligeri</i>	Ad 1754	Zucchini	/	H-	-	-	-	-
86	<i>Listeria</i>	<i>seeligeri</i>	Ad 1780	Raw milk	/	H-	-	-	-	-
87	<i>Listeria</i>	<i>seeligeri</i>	Ad 649	Cheese	/	H-	-	-	-	-
88	<i>Listeria</i>	<i>seeligeri</i>	Ad 651	Environment	/	H-	-	-	-	-
89	<i>Listeria</i>	<i>seeligeri</i>	Ad 652	Environment	/	H-	-	-	-	-
90	<i>Listeria</i>	<i>seeligeri</i>	Ad 674	Cheese	/	H-	-	-	-	-
91	<i>Listeria</i>	<i>welshimeri</i>	Ad 1175	Ready to reheat rice	/	H-	+	+	+	+
92	<i>Listeria</i>	<i>welshimeri</i>	Ad 1194	Sausages with herbs	/	H-	+	+	+	+
93	<i>Listeria</i>	<i>welshimeri</i>	Ad 1217	Merguez	/	H-	-	+	-	+
94	<i>Listeria</i>	<i>welshimeri</i>	Ad 1226	Leg	/	H-	+	+	+	+
95	<i>Listeria</i>	<i>welshimeri</i>	Ad 1221	Sausages with herbs	/	H-	+	+	+	+
96	<i>Listeria</i>	<i>welshimeri</i>	Ad 1231	Saint Jacques and gambas	/	H-	+	+	+	+
97	<i>Listeria</i>	<i>welshimeri</i>	Ad 1235	Beef balls	/	H-	+	+	+	+
98	<i>Listeria</i>	<i>welshimeri</i>	Ad 1276	Pork environment	/	H-	+	+	+	+
99	<i>Listeria</i>	<i>welshimeri</i>	Ad 1667	Raw milk cheese	/	H-	+	+	+	+
100	<i>Listeria</i>	<i>welshimeri</i>	Ad 1668	Ground vegetables	/	H-	+	+	+	+

Appendix 11 - Results obtained by the collaborative laboratories and the expert laboratory

Level 0

Number of characteristic colonies

Reference method ISO 11290-2																
Collaborators	Sample 5								Sample 8							
	-1				-1	-2	-3	Result (CFU/ml)	-1				-1	-2	-3	Result (CFU/ml)
	1 ml on 3 plates				0.1 ml per plate				1 ml on 3 plates				0.1 ml per plate			
	plate 1	plate 2	plate 3	Total					plate 1	plate 2	plate 3	Total				
A	0	0	0	0	0	0	0	<10	0	0	0	0	0	0	0	<10
B	0	0	0	0	0	0	0	<10	0	0	0	0	0	0	0	<10
C	0	0	0	0	0	0	0	<10	0	0	0	0	0	0	0	<10
D	0	0	0	0	0	0	0	<10	0	0	0	0	0	0	0	<10
E	0	0	0	0	0	0	0	<10	0	0	0	0	0	0	0	<10
F	0	0	0	0	0	0	0	<10	0	0	0	0	0	0	0	<10
G	0	0	0	0	0	0	0	<10	0	0	0	0	0	0	0	<10
H	0	0	0	0	0	0	0	<10	0	0	0	0	0	0	0	<10
K	0	0	0	0	0	0	0	<10	0	0	0	0	0	0	0	<10
L	0	0	0	0	0	0	0	<10	0	0	0	0	0	0	0	<10
N	0	0	0	0	0	0	0	<10	0	0	0	0	0	0	0	<10
P	0	0	0	0	0	0	0	<10	0	0	0	0	0	0	0	<10
Expert lab	0	0	0	0	0	0	0	<10	0	0	0	0	0	0	0	<10

Alternative method (AL depth without revivification) - 48h of incubation												
Collaborators	Sample 5					Result (UFC/ml)	Sample 8					Result (UFC/ml)
	-1	-2	-3	-4	-1		-2	-3	-4			
	1 ml per Petri dish					1 ml per Petri dish						
A	0	0	0	0	<10	0	0	0	0	<10		
B	0	0	0	0	<10	0	0	0	0	<10		
C	0	0	0	0	<10	0	0	0	0	<10		
D	0	0	0	0	<10	0	0	0	0	<10		
E	0	0	0	0	<10	0	0	0	0	<10		
F	0	0	0	0	<10	0	0	0	0	<10		
G	0	0	0	0	<10	0	0	0	0	<10		
H	0	0	0	0	<10	0	0	0	0	<10		
K	0	0	0	0	<10	0	0	0	0	<10		
L	0	0	0	0	<10	0	0	0	0	<10		
N	0	0	0	0	<10	0	0	0	0	<10		
P	0	0	0	0	<10	0	0	0	0	<10		
Expert lab	0	0	0	0	<10	0	0	0	0	<10		

Level 1

Number of characteristic colonies

Initial inoculation : 91/mL

Reference method ISO 11290-2																				
Collaborators	Sample 4										Sample 7									
	-1				-1	-2	-3	Interpretation 2025			-1				-1	-2	-3	Interpretation 2025		
	1 ml on 3 plates				0.1 ml per plate		CFU/g	CFU/g (rounded)	Log CFU/g	1 ml on 3 plates				0.1 ml per plate		CFU/g	CFU/g (rounded)	Log CFU/g		
	plate 1	plate 2	plate 3	Total						plate 1	plate 2	plate 3	Total							
A	4	7	2	13	2	0	0	136	140	2.15	2	1	1	4	1	0	0	45	45	1.65
B	4	4	1	9	1	0	0	91	91	1.96	0	3	3	6	0	0	0	55	55	1.74
C	2	4	4	10	3	0	0	118	120	2.08	2	7	5	14	1	0	0	136	140	2.15
D	1	1	0	2	1	0	0	27	27	1.43*	1	0	0	1	0	0	0	9	9	0.95*
E	4	2	2	8	0	2	0	73	73	1.86	2	1	0	3	0	0	0	27	27	1.43*
F	2	2	2	6	1	1	0	64	64	1.81	4	2	2	8	2	1	0	91	91	1.96
G	9	2	1	12	3	0	0	136	140	2.15	1	7	3	11	0	0	0	100	100	2.00
H	8	4	3	15	0	0	0	136	140	2.15	0	0	1	1	2	0	0	27	10	1.00*
K	6	5	3	14	1	0	0	136	140	2.15	2	3	2	7	1	0	0	73	73	1.86
L	5	2	1	8	1	0	0	82	82	1.91	4	4	2	10	1	0	0	100	100	2.00
N	7	8	4	19	2	0	0	191	190	2.28	4	5	5	14	0	0	0	127	130	2.11
P	2	3	5	10	0	0	0	91	91	1.96	2	0	8	10	0	0	0	91	91	1.96
Expert lab	6	10	12	28	2	0	0	273	270	2.43	3	8	8	19	2	0	0	191	190	2.28

Alternative method (AL depth without revivification) - 48h of incubation														
Collaborators	Sample 4				Interpretation 2025			Sample 7				Interpretation 2025		
	-1	-2	-3	-4	CFU/g	CFU/g (rounded)	Log CFU/g	-1	-2	-3	-4	CFU/g	CFU/g (rounded)	Log CFU/g
	1 ml per Petri dish				CFU/g	CFU/g (rounded)	Log CFU/g	1 ml per Petri dish				CFU/g	CFU/g (rounded)	Log CFU/g
A	15	1	0	0	145	150	2.18	17	1	0	0	164	160	2.20
B	12	1	0	0	118	120	2.08	6	2	0	0	73	73	1.86
C	11	1	0	0	109	110	2.04	9	1	0	0	91	91	1.96
D	10	2	0	0	109	110	2.04	19	1	0	0	182	180	2.26
E	7	0	0	0	64	64	1.81	9	1	1	0	91	91	1.96
F	11	1	0	0	109	110	2.04	20	2	0	0	200	200	2.30
G	8	0	0	0	73	73	1.86	12	0	0	0	109	110	2.04
H	19	5	1	1	218	220	2.34	7	2	0	0	82	82	1.91
K	22	1	0	0	209	210	2.32	16	2	0	0	164	160	2.20
L	10	1	0	0	100	100	2.00	12	0	0	0	109	110	2.04
N	12	0	0	0	109	110	2.04	20	6	0	0	236	240	2.38
P	11	0	0	0	100	100	2.00	10	2	0	0	109	110	2.04
Expert lab	14	0	0	0	127	130	2.11	14	0	0	0	127	130	2.11

Level 2

Number of characteristic colonies
Initial inoculation : 786/mL

Reference method ISO 11290-2																				
Collaborators	Sample 2										Sample 6									
	-1				-1			Interpretation 2025			-1				-1			Interpretation 2025		
	1 ml on 3 plates				0,1 ml per plate			CFU/g	CFU/g (rounded)	Log CFU/g	1 ml on 3 plates				0,1 ml per plate			CFU/g	CFU/g (rounded)	Log CFU/g
	plate 1	plate 2	plate 3	Total	-1	-2	-3				plate 1	plate 2	plate 3	Total	-1	-2	-3			
A	46	39	49	134	8	1	0	1291	1300	3.11	47	38	30	115	9	1	0	1127	1100	3.04
B	50	44	21	115	16	1	0	1191	1200	3.08	42	49	45	136	21	2	0	1427	1400	3.15
C	25	22	28	75	12	0	0	791	790	2.90	23	26	25	74	13	0	0	791	790	2.90
D	20	12	3	35	5	1	0	364	360	2.56	8	3	9	20	2	4	0	200	200	2.30
E	28	21	25	74	12	1	0	782	780	2.89	23	19	20	62	7	0	0	627	630	2.80
F	18	20	23	61	34	16	0	610	610	2.79	15	16	16	47	24	3	0	470	470	2.67
G	48	28	35	111	15	1	0	1145	1100	3.04	32	30	53	115	7	0	0	1109	1100	3.04
H	18	45	26	89	28	2	0	890	890	2.95	19	39	31	89	13	2	0	927	930	2.97
K	84	32	28	144	21	2	0	1500	1500	3.18	57	28	20	105	15	0	0	1091	1100	3.04
L	30	43	39	112	14	0	0	1145	1100	3.04	38	31	32	101	7	0	0	982	980	2.99
N	32	49	41	122	15	4	0	1245	1200	3.08	32	39	37	108	11	1	0	1082	1100	3.04
P	44	28	33	105	11	2	0	1055	1100	3.04	20	22	25	67	18	2	0	1818	1800	3.26
Expert lab	177	169	171	517	34	1	0	3400	3400	3.53	178	240	184	602	40	2	0	3818	3800	3.58

Alternative method (AL depth without revivification) - 48h of incubation																		
Collaborators	Sample 2									Sample 6								
	-1				Interpretation 2025					-1				Interpretation 2025				
	1 ml per Petri dish				CFU/g	CFU/g (rounded)	Log CFU/g	1 ml per Petri dish				Result (UFC/ml)	CFU/g	CFU/g (rounded)	Log CFU/g			
	-1	-2	-3	-4				-1	-2	-3	-4							
A	112	13	1	0	1136	1100	3.04	94	14	0	0	1273	982	980	2.99			
B	102	5	0	0	973	970	2.99	101	9	0	0	1000	1000	1000	3.00			
C	88	9	0	0	882	880	2.94	81	9	0	0	818	818	820	2.91			
D	83	9	0	0	836	840	2.92	87	11	0	0	891	891	890	2.95			
E	120	12	1	0	1200	1200	3.08	127	11	2	0	1255	1255	1300	3.11			
F	124	18	4	0	1291	1300	3.11	81	16	2	0	882	882	880	2.94			
G	128	11	0	0	1264	1300	3.11	124	14	0	0	1255	1255	1300	3.11			
H	148	2	0	0	1480	1480	3.17	132	9	1	0	1282	1282	1300	3.11			
K	132	22	2	0	1400	1400	3.15	161	9	1	1	1545	909	910	2.96			
L	105	5	0	0	1000	1000	3.00	113	7	0	0	1091	1091	1100	3.04			
N	116	17	0	0	1209	1200	3.08	119	18	1	0	1245	1245	1200	3.08			
P	92	8	0	0	909	910	2.96	86	8	0	0	855	855	860	2.93			
Expert lab	141	17	0	0	1436	1400	3.15	159	19	1	0	1818	1818	1800	3.26			