

Inovalys Tours



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NF VALIDATION - Validation of alternative methods of analysis
Food microbiology applications

SUMMARY REPORT

Study conducted according to EN ISO 16140-2

ALOA® COUNT
(certificate number : AES 10/5-09/06)
for the enumeration of *Listeria monocytogenes* and
other *Listeria spp.* in human food products and
environmental samples

Quantitative method

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This report consists of 182 pages including 13 appendices.

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SUMMARY

Preamble	4
1. Introduction	5
2. Method protocols	6
2.1. Alternative method	6
2.1.1. Principle of the alternative method	6
2.1.2. Protocol of the alternative method	6
2.1.3. Restriction	7
2.2. Reference method	7
3. Method comparison study	7
3.1. Relative trueness study	8
3.1.1. Number and nature of samples	8
3.1.1.1. <i>Listeria monocytogenes</i>	8
3.1.1.2. <i>Listeria spp</i>	9
3.1.2. Artificial contaminations of samples	10
3.1.2.1. <i>Listeria monocytogenes</i>	10
3.1.2.2. <i>Listeria spp</i>	10
3.1.3. Protocols applied during the study	11
3.1.4. Results	12
3.1.4.1. <i>Listeria monocytogenes</i>	12
3.1.4.2. <i>Listeria spp</i>	17
3.1.5. Confirmations	21
3.1.6. Storage of agar at 2-8°C for 72 hours	22
3.1.7. Conclusion	22
3.2. Accuracy profile study	22
3.2.1. <i>Listeria monocytogenes</i>	22
3.2.1.1. Protocols	22
3.2.1.2. Results and interpretation	22
3.2.2. <i>Listeria spp</i>	27
3.2.2.1. Protocols	27
3.2.2.2. Results and interpretation	27
3.3. Inclusivity/Exclusivity	32
3.4. Practicability	33
4. Interlaboratory study	34

4.1. Study organisation _____	34
4.2. Experimental parameters control _____	36
4.2.1. Strain stability and background microflora stability _____	36
4.2.2. Logistic conditions _____	37
4.3. Results analysis _____	38
4.3.1. Results obtained by the expert laboratory _____	38
4.3.2. Results obtained by collaborators _____	39
4.4. Calculations and interpretation _____	41
4.4.1. Results Visual inspection of linearity _____	41
4.4.2. Calculation of the accuracy profile _____	41
4.5. Conclusion of the interlaboratory study _____	45
5. General conclusion _____	45

Appendices

- **Appendix 1:** Analytical protocol of the ALOA® Count method
- **Appendix 2:** Operating procedures for the EN ISO 11290-2 method
- **Appendix 3:** Relative trueness study : Artificial contaminations of samples
- **Appendix 4:** Relative trueness study: Initial results *Listeria monocytogenes*
- **Appendix 5:** Relative trueness study: Initial results *Listeria spp.*
- **Appendix 6:** Relative trueness study : data plot for each category
- **Appendix 7:** Relative trueness study : Bland-Altman difference plots for each category
- **Appendix 8:** Accuracy profiles: results *Listeria monocytogenes*
- **Appendix 9:** Accuracy profiles: results *Listeria spp.*
- **Appendix 10:** Specificity and selectivity: study conducted in 2000
- **Appendix 11:** Specificity and selectivity: study conducted in 2005
- **Appendix 12:** Specificity and selectivity: study conducted in 2006 (ISHA)
- **Appendix 13:** Specificity and selectivity: study conducted in 2010

Preamble

Validation protocol :

ISO 16140-2 (2016) and ISO 16140-2/A1 (2024) : Microbiology of the food chain – Method validation - Part 2: Protocol for the validation of alternative (proprietary) methods against a reference method.

AFNOR Technical Rules (Revision 13).

Reference method :

ISO 11290-2 (May 2017): Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* Part 2: Enumeration method.

Alternative method :

ALOA[®] COUNT for *Listeria monocytogenes* and *Listeria spp.* enumeration

Scope :

All human food products (by validation tests on a wide range of foods) and environmental samples.

Certification organism:

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

1. Introduction

The ALOA® COUNT method was certified by AFNOR Certification according to the ISO 16140-2 standard under the reference AES 10/05 – 09/06.

The validation stages and the standards used during the studies are presented in the table below.

Date	Purpose	Standards
September 2006	<u>Initial validation</u> for <i>Listeria monocytogenes</i> enumeration, in all human food products	EN ISO 11290-2/A1:2005 EN ISO 16140: 2003 AFNOR requirements
July 2010	<u>Renewal study</u> without modification	
October 2012	<u>First Extension study</u> for: - extension of the scope of application to include environmental samples - possibility of no revivification: 1 hour (+/- 5 min), at 20°C (+/- 2°C) - possibility of preparing the sample in Buffered Peptone Water (BPW) or ½ Fraser, at the user's choice - possibility of storing the agar for a maximum of 72 hours at 5°C +/- 3°C, before reading - possibility of enumerating <i>Listeria spp.</i>	EN ISO 11290-2/A1:2005 EN ISO 16140/A1:2011 AFNOR requirements v4
March 2013	<u>Extension study</u> to a new "FAST Rhamnose" confirmation mode, concerning both the ALOA® One Day and the ALOA® COUNT methods.	
July 2014	<u>Renewal study</u> without modification	
October 2018	<u>Renewal study</u> taking into account the specific requirements of ISO 16140-2:2016 and AFNOR validation V6	EN ISO 11290-2:2017 EN ISO 16140-2:2016 AFNOR requirements v6
June 2022	<u>Renewal study</u> without modification	EN ISO 11290-2:2017 EN ISO 16140-2:2016 AFNOR requirements PRv7
April 2025	<u>Extension study</u> : One plate, One dilution	EN ISO 11290-2:2017 EN ISO 16140-2:2016 and ISO 16140-2/A1:2024 AFNOR requirements v12
June 2026	<u>Renewal study</u> without modification	EN ISO 11290-2:2017 EN ISO 16140-2:2016 and ISO 16140-2/A1:2024 AFNOR requirements v13

The method ALOA® Count was initially validated with an enumeration on two plates (1 plate - 2 dilutions or 2 plates - 1 dilution) in accordance with the ISO 7218 guidelines. However, during the technical committee meeting held in December 2024, it was decided that alternative quantification methods could deviate from ISO 7218 standards and be evaluated using a single plate (1 plate, 1 dilution). The last extension conducted in April 2025 offered this new possibility to end-users.

2. Method protocols

2.1. Alternative method

2.1.1. Principle of the alternative method

The ALOA[®] agar medium is a chromogenic medium that makes it possible to detect all *Listeria* by highlighting beta-glucosidase activity (round colonies, regular edges, blue-green in colour) and to distinguish *Listeria monocytogenes* by the formation of a clear halo of precipitation of phospholipids cleaved by its specific phospholipase.

2.1.2. Protocol of the alternative method

The ALOA[®] COUNT method is based on the use of the ALOA[®] chromogenic medium. The analytical protocol is as follows:

- Creation of an initial suspension of X g (or X mL) of a sample in 9 x X g (or 9 x X mL) of buffered peptone water (BPW) or ½ Fraser.
- Optional revivification for 1 hour (+/- 5 min), at 18°C - 25°C.
- Inoculation of the ALOA[®] agar.

Two inoculation methods are provided by the manufacturer (at the choice of the user):

- **Surface** inoculation

* Spreading of 0.1 mL on the ALOA[®] Ø90 mm agar (it is possible, and foreseen in the manufacturer's technical data sheet, to spread up to 1 mL across three Ø90 mm dishes

* or Spreading of 1 mL per ALOA[®] Ø140 mm dish.

- **Pour-plating** inoculation

Pour-plating inoculation (simple layer) of 1 mL in approx. 15 mL of ALOA[®] agar in a Ø90 mm dish.

Irrespective of the method of inoculation used, only 1 dish is prepared by dilution, except in the case of inoculation of 1 mL in 3 dishes.

- Incubation at 37°C (+/- 1°C).
- Analysing the dishes: The final result of the enumeration is obtained after 48 ± 3 hours. An initial reading can be done after 24 hours to detect more quickly which samples are heavily contaminated.

Listeria monocytogenes and *Listeria ivanovii* form blue to blue-green colonies and are surrounded by an opaque halo. Other *Listeria* form blue to blue-green colonies, and are round and regular but without an opaque halo.

- In accordance with the requirements of AFNOR Certification and the manufacturer, typical colonies must be tested for confirmation.

For typical *Listeria monocytogenes* colonies (blue to blue-green colonies surrounded by an opaque halo):

- 1- confirmation of a positive colony according to common standardised methods tests, including the purification step,
- 2- confirmation according to the "ALOAS[®] Confirmation" protocol,
- 3- confirmation according to the VIDAS LMO2 protocol,
- 4- confirmation performing an API *Listeria* gallery,
- 5- confirmation performing a RAPIDEC L.mono gallery,
- 6- confirmation performing a FAST Rhamnose test.

For typical *Listeria spp.* colonies (blue to blue-green colonies surrounded or not by an opaque halo):

- 1- confirmation of a positive colony according to common standardised methods tests, including the purification step,
- 2- confirmation by pricking an isolated colony on a PALCAM agar,
- 3- rapid confirmation by the "*Listeria* Species Confirmation Strip" immunochromatographic test.

The ALOA® dishes can be placed in the refrigerator after incubation for 72 hours without the halo and the colour of the colonies experiencing any changes.

A synopsis of the protocol for using the alternative method is presented in [Appendix 1](#).

2.1.3. Restriction

There is no restriction for use.

2.2. Reference method

In previous validation studies, the reference method against which the alternative method was compared was the standard EN ISO 11290-2 / A1 (2005) entitled Microbiology of the food chain - Horizontal method for the detection and enumeration of *Listeria monocytogenes* Part 2: Enumeration method.

During additional testing in 2018, the revised standard EN ISO 11290-2: 2017 was applied. Changes made in relation to the previous standard are considered to be major but have no impact on performance. Results from previous validation studies can therefore be used.

The protocols are presented in [Appendix 2](#).

3. Method comparison study

The method comparison study is a part of the validation process that is performed in the expert laboratory to compare the alternative method with the reference method.

For extension studies, the expert laboratory carried out the statistical analysis of the following data :

- preparation of samples in BPW, with no revivification,
- surface and pour-plating inoculation,
- enumerations after 24h* and 45h* of incubation (for both inoculation methods),
- new analysis of agar after storage for 72 hours at 5°C +/- 3°C.

*: *minimum incubation times specified in the manufacturer's analytical protocol.*

The ALOA Count method also claims the possibility of preparing the sample in ½ Fraser broth in the same way as standard ISO 11290-2: 2017. This preparation was applied in previous validation studies.

3.1. Relative trueness study

3.1.1. Number and nature of samples

3.1.1.1. *Listeria monocytogenes*

In 2012, only pour-plating inoculation was done for BPW preparation without revivification. For the statistical study on surface inoculation, the 2006 data were therefore used. These data correspond to a BPW preparation with revivification and cold storage was not tested at the time. The different studies showed that there was no significant difference between the preparation with revivification and the preparation without revivification, and that the storage of the agars for 72h at 5°C +/- 3°C did not affect the results.

Some data from 2006 were also used to complete the statistical study on pour-plating inoculation as validated during the presentation of the project to the technical office.

The number of samples analysed and stored for the statistical study during the various validations are as follows:

- In 2006: 279 samples analysed, 85 used in surface inoculation and 15 used in pour-plating inoculation.
- In 2012: 83 samples analysed, 70 used in pour-plating inoculation.
- In 2018: 38 samples analysed, 38 used in surface inoculation and 13 used in pour-plating inoculation.

Taking into account the various validation studies, and after reclassification, 400 samples were analysed, giving 123 usable results for surface inoculation and 98 usable results for pour-plating inoculation.

The distribution of samples by category and type is presented in Table 1.

Table 1: Number and nature of the samples analysed - *Listeria monocytogenes*

Category	Type	Number of samples analysed	Number of results used (for 2 plates and 1 plate interpretation)	
			Spreading	Pour-plate
Dairy products	Raw milk cheese	28	9	5
	Raw milk	15	5	5
	Dairy dessert	25	5	6
	Total	68	19	16
Meat products	Raw product	54	9	7
	Deli foods/salting	25	8	5
	Processed foods	8	5	5
	Total	87	22	17
Seafood products	Raw fish	54	21	5
	Smoked fish	25	10	5
	Processed foods	10	5	5
	Total	89	36	15
Vegetable products	Fresh	36	5	5
	Frozen	16	5	6
	Processed	11	5	5
	Total	63	15	16
Composite foods	RTE and RTRH	16	5	5
	Pastries	26	6	5
	Raw and cooked eggs	19	5	5
	Total	61	16	15
Environmental samples	Surface	16	5	8
	Process water	11	5	6
	Dust/residues	5	5	5
	Total	32	15	19
TOTAL		400	123	98

3.1.1.2. *Listeria* spp

The number of samples analysed and stored for the statistical study during the various validations are as follows:

- in 2012: 63 samples analysed, 52 used
- in 2018: 41 samples analysed, 40 used

Taking into account the various validation studies, and after reclassification, 104 samples were analysed, giving 92 usable results for surface inoculation and 91 usable results for pour-plating inoculation.

The distribution of samples by category and type is presented in Table 2.

Table 2: Number and nature of the samples analysed - *Listeria spp.*

Category	Type		Number of samples analysed	Number of results used (for 2 plates and 1 plate interpretation)	
				Spreading	Pour-plate
Dairy products	L1	Raw milk cheese	7	6	5
	L2	Raw milk	6	5	6
	L3	Dairy dessert	5	5	5
	Total		18	16	16
Meat products	C1	Raw meat	6	5	5
	C2	Deli foods/salting	6	5	5
	C3	Processed	5	5	5
	Total		17	15	15
Seafood products	P1	Raw fish	5	5	5
	P2	Smoked fish	5	5	5
	P3	Cooked product	6	5	5
	Total		16	15	15
Vegetable products	V1	Fresh	6	5	5
	V2	Frozen	6	5	5
	V3	Processed	5	5	5
	Total		17	15	15
Composite foods	T1	RTE	5	5	5
	T2	RTRH	5	5	5
	T3	Egg product	6	5	5
	Total		16	15	15
Environmental samples	E1	Surface	9	6	5
	E2	Process water	6	5	5
	E3	Dust/residues	5	5	5
	Total		20	16	15
TOTAL			104	92	91

3.1.2. Artificial contaminations of samples

Artificial contaminations have been carried out, either by seeding or spiking. A single strain of *Listeria* has never been used more than 6 times in total to obtain a positive result. Details about the artificial contaminations are presented in [Appendix 3](#).

3.1.2.1. *Listeria monocytogenes*

- 162 samples were artificially contaminated, giving 78 interpretable results.
- 195 samples were naturally contaminated, giving 30 interpretable results.

In total, naturally contaminated samples accounted for 8% of interpretable results with surface inoculation and 20% with pour-plating inoculation.

3.1.2.2. *Listeria spp*

- 82 samples were artificially contaminated, giving 80 interpretable results.
- 22 samples were naturally contaminated, giving 14 interpretable results.

In total, naturally contaminated samples accounted for 18% of interpretable results with surface inoculation and 19% with pour-plating inoculation.

3.1.3. Protocols applied during the study

➤ Initial validation from 2006

- 1/10 dilution of the sample in buffered peptone water (BPW), with revivification.
- Inoculation of the ALOA® agar:
 - Surface inoculation (0.1 mL in one dish or 1 mL in 3 dishes)
 - Pour-plating inoculation (1 mL)
- Incubation at 37°C for 24 hours then up to 45 hours
- Confirmed through:
 - Conventional tests
 - ALOA CONFIRMATION™

➤ 2012 extension

- 1/10 dilution of the sample in buffered peptone water (BPW) and ½ Fraser, without revivification.
- Inoculation of the ALOA® agar, both surface and pour-plating, after sample preparation with ½ Fraser,
- Pour-plating inoculation after sample preparation with BPW,
- Incubation at 37°C for 24 hours then up to 45 hours
- Confirmed through:
 - Biochemical gallery
 - ALOA CONFIRMATION™ for *Listeria monocytogenes*.
 - "Listeria Species Confirmation Strip" strips for *Listeria spp.*
- New analysis of agar after storage for 72 hours at 5°C +/- 3°C.

➤ Renewal 2018

- 1/10 dilution of the sample in buffered peptone water (BPW), without revivification.
- Inoculation of the ALOA® agar:
 - Surface inoculation (0.1 mL in one dish or 1 mL in 3 dishes)
 - Pour-plating inoculation (1 mL)
- Incubation at 37°C for 24 hours then up to 45 hours
- Confirmation:
 - *Listeria monocytogenes* by:
 - Conventional tests
 - API Listeria
 - VIDAS LMO2

ALOA Confirmation, Rapidec Lmono and FAST Rhamnose having been validated specifically for the confirmation of *Listeria monocytogenes*, the technical office has agreed to not implement these confirmation tests.

- *Listeria spp.* by:
 - Conventional tests,
 - Rapid check Listeria (Immunochromatography)
 - Palcam spicking
- New analysis of agar after storage for 72 hours at 5°C +/- 3°C.

➤ **Protocols applied for environmental samples during validations**

- **wipes**: a neutraliser is added after performing the surface sampling following a disinfection protocol. Then 50 mL of TS diluent is added. Finally, the wipe is kneaded before making two identical samples of 10 ml each (one for the BPW protocol and one for the ½ Fraser protocol). 1/10th dilutions are then done.
- **swabs**: the swab is dipped in 5 ml of diluent. Then, two samples of 2 ml each are prepared (one for the BPW protocol and one for the ½ Fraser protocol). 1/10th dilutions are then done.
- **process water**: the samples are prepared in 250 ml vials. Then 25 ml is used to perform each 1/10th analysis (BPW protocol and ½ Fraser protocol).

➤ **Protocols applied for environmental samples during 2018 renewal**

- Wipes: +100 mL of BPW
- Swabs: +10 mL of BPW
- Water and dust: 25g or 25 mL + 225 mL of BPW

3.1.4. Results

The samples were analysed using the reference method and the alternative method, obtain at least 15 interpretable results per category and at least 5 per type.

During previous validations, the analyses were performed in duplicate. Only the first repetition was retained for statistical analysis according to ISO 16140-2: 2016.

The results are classified into three categories:

- Interpretable results for both methods.
- Results presenting less than 4 colonies per petri dish with the alternative method and/or the reference method (not taken into account for the statistical analysis).
- Results below the detection limit or above the quantification limit.

According to ISO 16140-2: 2016, if a result is below the quantification limit, the data values should be represented graphically using a substituted value of 1 log. In the same way, any value exceeding the upper limit must be modified by adding one more log.

3.1.4.1. *Listeria monocytogenes*

The raw data are presented in [Appendix 4](#).

The statistical analysis was conducted using the results obtained after 45 hours of incubation of agar plates.

➤ **Statistical interpretation**

Statistical calculations as well as the samples excluded from the statistical analysis are presented in [Appendix 5](#).

The data obtained were analysed using graphic representation of data for each sample by category (see graphics in appendix 9) and for each sample in all categories (Figure 1 for spreading inoculation and Figure 2 for pour-plating inoculation). The identity line $y=x$ on which all the points are supposed to be if the two methods gave identical results is also represented.

Figure 1: Dispersion plot for all categories, **spreading** -*Listeria monocytogenes*

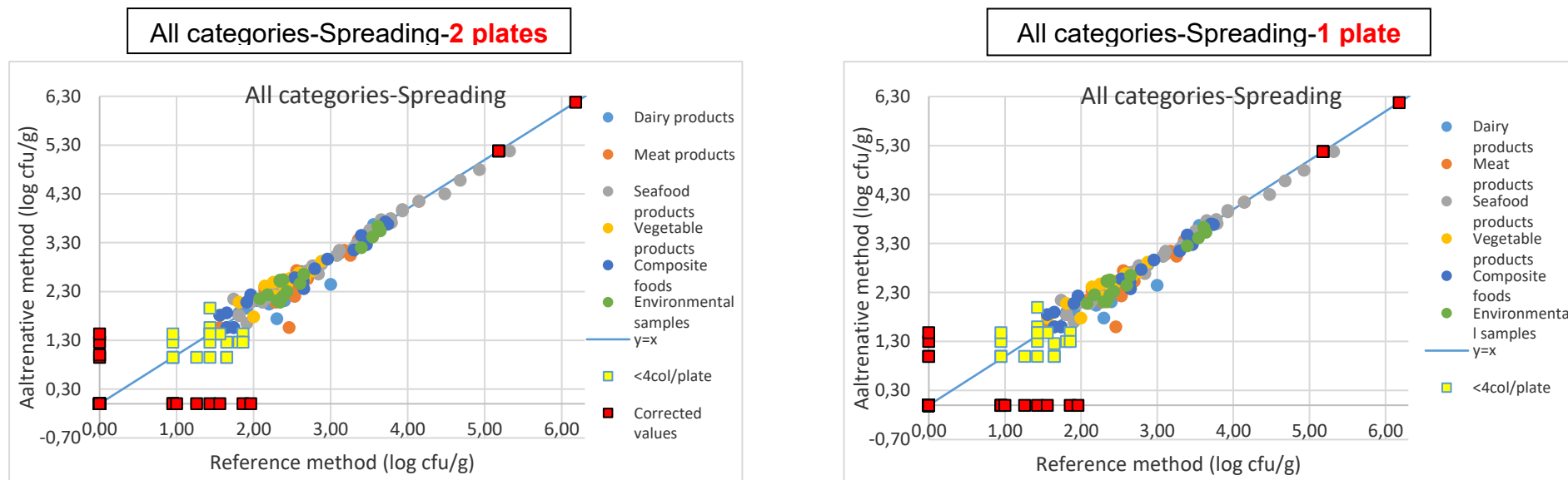
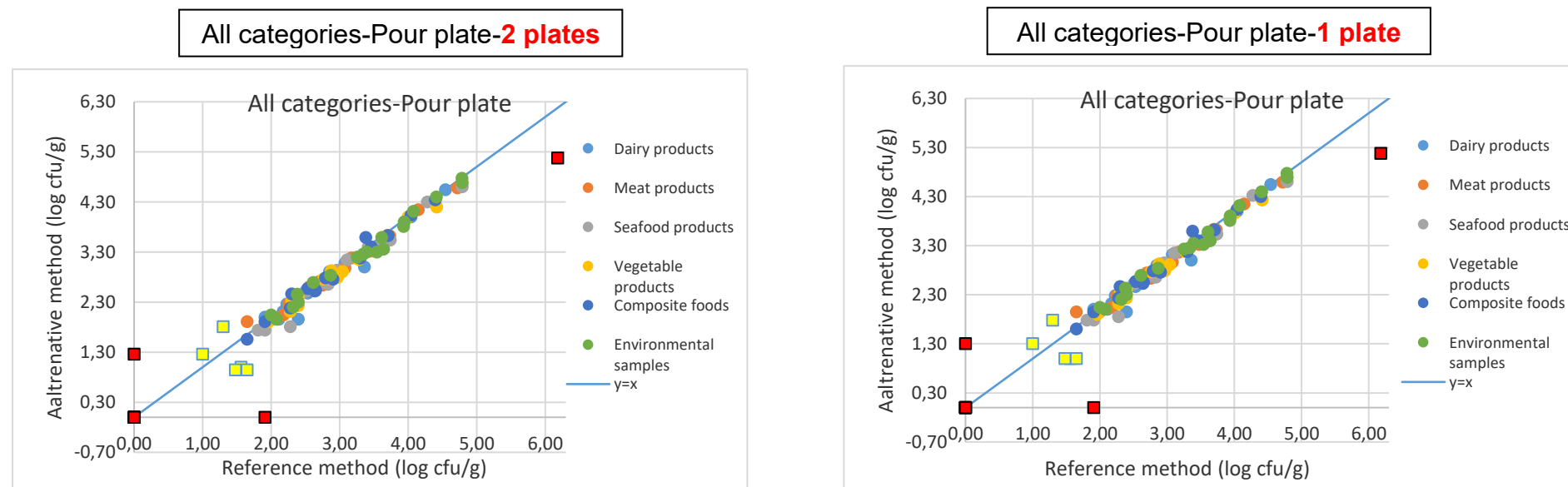


Figure 2: Dispersion plot for all categories, **pour-plate** -*Listeria monocytogenes*



The calculated values are presented in Table 3, per category and protocol.

Table 3: Calculated values per inoculation protocol and category (*N*: Number of data pairs; *D*: Mean difference; *SD*: standard deviation of differences; *CL*: Confidence limits at 95% above and below bias agreement)

Inoculation	Category	N	D		SD		Lower CL		Upper CL	
			2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Spreading inoculation	Dairy	19	-0,08	-0,06	0,21	0,20	-0,53	-0,50	0,37	0,38
	Meat	22	-0,11	-0,09	0,22	0,22	-0,58	-0,56	0,37	0,37
	Seafood	36	-0,04	-0,03	0,09	0,09	-0,22	-0,21	0,14	0,15
	Vegetables	15	0,05	0,05	0,14	0,13	-0,25	-0,24	0,36	0,35
	Composite	16	0,01	0,02	0,16	0,16	-0,34	-0,33	0,35	0,36
	Environment	15	-0,05	-0,04	0,15	0,15	-0,38	-0,36	0,29	0,29
	All cat.	123	-0,03	-0,02	0,17	0,17	-0,37	-0,35	0,32	0,32
Pour-plating inoculation	Dairy	16	-0,07	-0,07	0,14	0,15	-0,39	-0,39	0,24	0,25
	Meat	17	-0,04	-0,04	0,11	0,12	-0,28	-0,30	0,19	0,22
	Seafood	15	-0,11	-0,10	0,13	0,12	-0,39	-0,37	0,18	0,17
	Vegetables	16	-0,08	-0,08	0,08	0,07	-0,26	-0,25	0,10	0,08
	Composite	15	-0,03	-0,03	0,10	0,10	-0,26	-0,25	0,20	0,20
	Environment	19	-0,06	-0,06	0,10	0,09	-0,27	-0,24	0,14	0,13
	All cat.	98	-0,07	-0,06	0,11	0,11	-0,29	-0,28	0,16	0,16

The results obtained are analysed using a Bland-Altman plot for both inoculation methods (Figure 3 for spreading inoculation and Figure 4 for pour-plating inoculation). See appendix 10 for Bland Altman difference plots for each category.

Figure 3: Bland-Altman plot of differences for all categories, **spreading** -*Listeria monocytogenes*

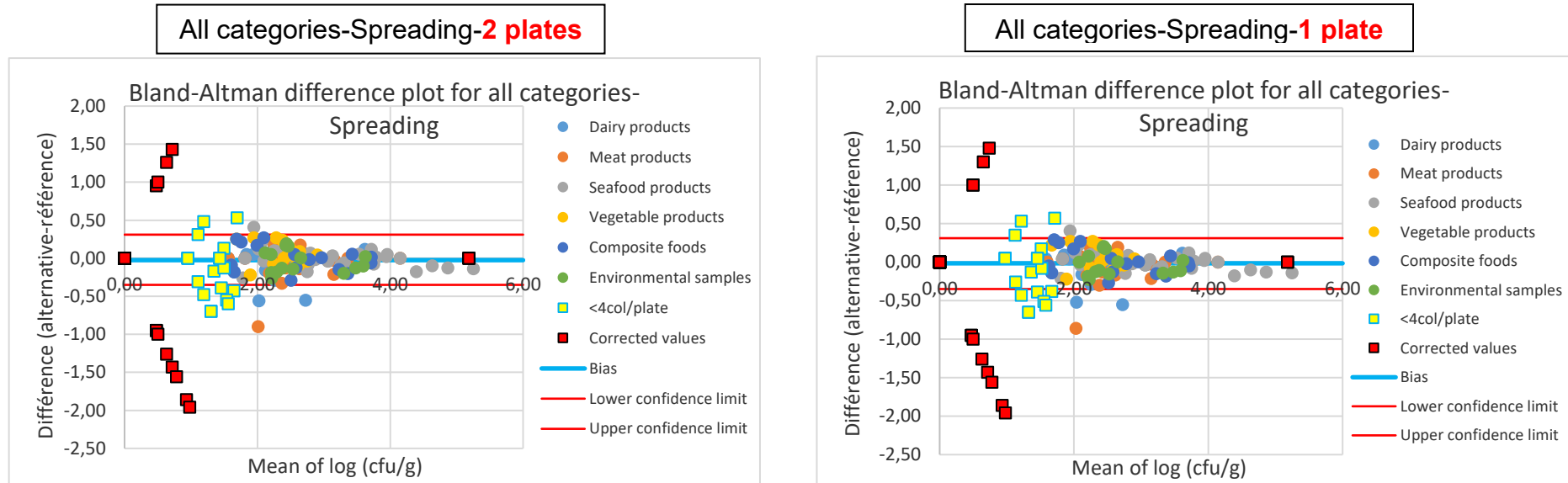
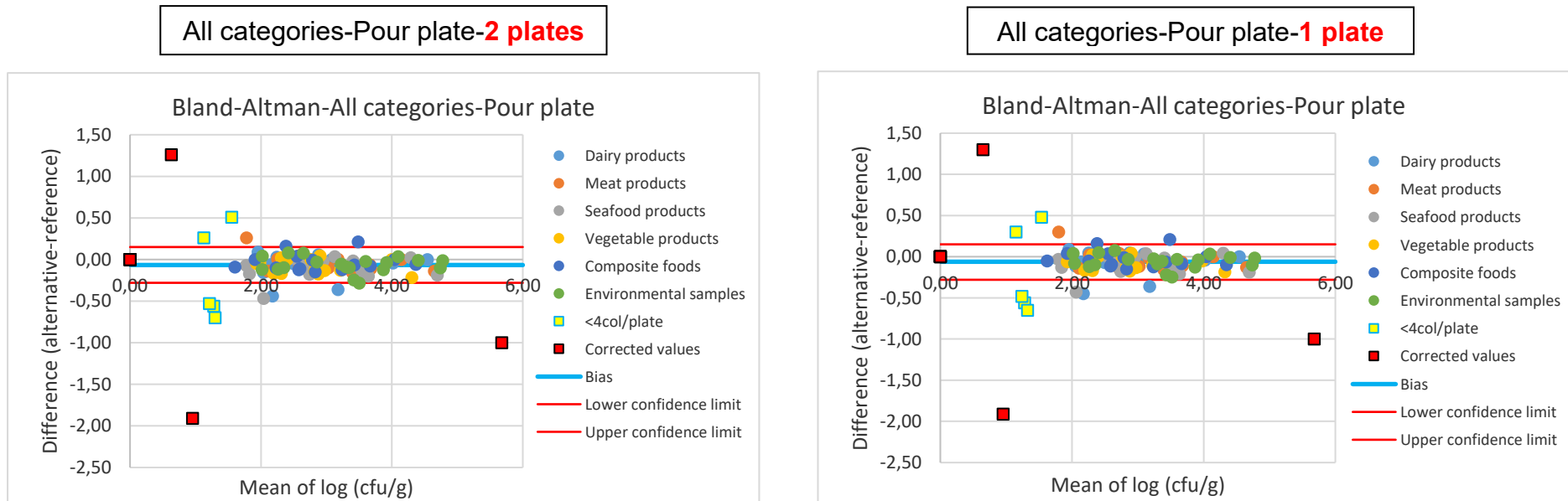


Figure 4: Bland-Altman plot of differences for all categories, **pour-plate** -*Listeria monocytogenes*



As shown in Table 3 and plotted on the graphs, the bias values observed between the alternative method and the reference method are very low and the confidence limits at 95% are very narrow (0.4 log for surface inoculation and 0.2 log for pour-plating inoculation). The performance results of both methods are thus absolutely comparable.

Samples for which the difference between the result obtained using the reference method and that obtained with the alternative method is less than or greater than the limits are listed in Table 4.

Table 4: results outside of the confidence intervals

Values in **blue**: Difference in favour of the alternative method

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

 Values obtained with less than 4 colonies per dish

 Corrected values

Protocol	Category	Type	Sample ref.	Date of analysis	log ufc/g			Average		Difference		
					Ref.method	Altern.method		2 plates	1 plate	2 plates	1 plate	
						2 plates	1 plate					
Surface	Dairy	L1	42.13	2006	3,00	2,45	2,45	2,73	2,72	-0,55	-0,55	
		L1	42.22	2006	1,65	0,95	1,00	1,30	1,33	-0,70	-0,65	
		L2	43.10	2006	2,30	1,74	1,78	2,02	2,04	-0,56	-0,52	
		L2	43.1	2006	1,26	0,00	0,00	0,63	0,63	-1,26	-1,26	
		L2	43.5	2006	1,65	0,95	1,00	1,30	1,33	-0,70	-0,65	
		L3	38.8	2006	1,86	0,00	0,00	0,93	0,93	-1,86	-1,86	
	Meat	C1	29.8	2006	2,46	1,56	1,60	2,01	2,03	-0,90	-0,86	
		C1	50.19	2006	0,95	0,00	0,00	0,48	0,48	-0,95	-0,95	
		C1	50.20	2006	0,95	0,00	0,00	0,48	0,48	-0,95	-0,95	
		C1	50.22	2006	1,65	1,26	1,26	1,46	1,46	-0,39	-0,39	
		C1	29.1	2006	1,43	0,00	0,00	0,72	0,72	-1,43	-1,43	
		C1	29.10	2006	0,00	0,95	1,00	0,48	0,50	0,95	1,00	
		C1	29.2	2006	1,56	0,00	0,00	0,78	0,78	-1,56	-1,56	
		C1	29.4	2006	0,95	0,00	0,00	0,48	0,48	-0,95	-0,95	
		C1	29.9	2006	1,96	0,00	0,00	0,98	0,98	-1,96	-1,96	
		C1	30.1	2006	0,95	0,00	0,00	0,48	0,48	-0,95	-0,95	
		C2	34.3	2006	6,18	5,18	5,18	5,68	5,68	-1,00	-1,00	
	Seafood	P1	47.13	2006	1,74	2,15	2,15	1,95	1,95	0,41	0,41	
		P1	35.11	2006	6,18	5,18	5,18	5,68	5,68	-1,00	-1,00	
	Vegetable	V1	36.1	2006	1,81	1,26	1,30	1,54	1,56	-0,55	-0,51	
		V2	51.5	2006	1,43	1,96	2,00	1,70	1,72	0,53	0,57	
		V3	41.2	2006	0,00	1,26	1,30	0,63	0,65	1,26	1,30	
	Composite	T1	46.6	2006	1,86	1,26	1,30	1,56	1,58	-0,60	-0,56	
		T1	46.7	2006	0,00	0,95	1,00	0,48	0,50	0,95	1,00	
		T2	52.13	2006	1,43	0,95	1,00	1,19	1,22	-0,48	-0,43	
		T3	53.13	2006	0,95	1,43	1,48	1,19	1,22	0,48	0,53	
		T3	53.6	2006	0,00	1,43	1,48	0,72	0,74	1,43	1,48	
Pour plate	Dairy	L2	147	2012	1,56	0,95	1,00	1,26	1,28	-0,61	-0,56	
		L3	12	2012	1,91	0,00	0,00	0,96	0,96	-1,91	-1,91	
		L2	146	2012	3,36	3,00	3,00	3,18	3,18	-0,36	-0,36	
		L2	43.6	2006	2,40	1,96	1,95	2,18	2,17	-0,44	-0,45	
	Meat	C1	8	2012	1,48	0,95	1,00	1,22	1,24	-0,53	-0,48	
		C1	51	2012	1,65	1,91	1,95	1,78	1,80	0,26	0,30	
		C1	182	2012	1,30	1,81	1,78	1,56	1,54	0,51	0,48	
		C2	3	2012	6,18	6,18	5,18	6,18	5,68	0,00	-1,00	
		C3	6	2012	1,65	0,95	1,00	1,30	1,33	-0,70	-0,65	
	Seafood	P3	45	2012	2,28	1,81	1,85	2,04	2,06	-0,47	-0,43	
	Composite	T2	201	2012	3,38	3,59	3,59	3,49	3,49	0,21	0,21	
	Environment	E1	129	2012	1,00	1,26	1,30	1,13	1,15	0,26	0,30	
		E1	134	2012	0,00	1,26	1,30	0,63	0,65	1,26	1,30	

3.1.4.2. *Listeria spp*

The initial results are presented in [Appendix 6](#).

The statistical analysis was conducted using the results obtained after 45 hours of incubation of agar plates.

➤ **Statistical interpretation**

Statistical calculations as well as samples excluded from the statistical analysis are presented in [Appendix 7](#).

The data obtained were analysed using graphic representation of data for each sample by category (see graphics in appendix 9) and for each sample in all categories (Figure 5 for spreading inoculation and Figure 6 for pour-plating inoculation). The identity line $y=x$ on which all the points are supposed to be if the two methods gave identical results is also represented.

Figure 1: Dispersion plot for all categories, **spreading** -*Listeria spp*

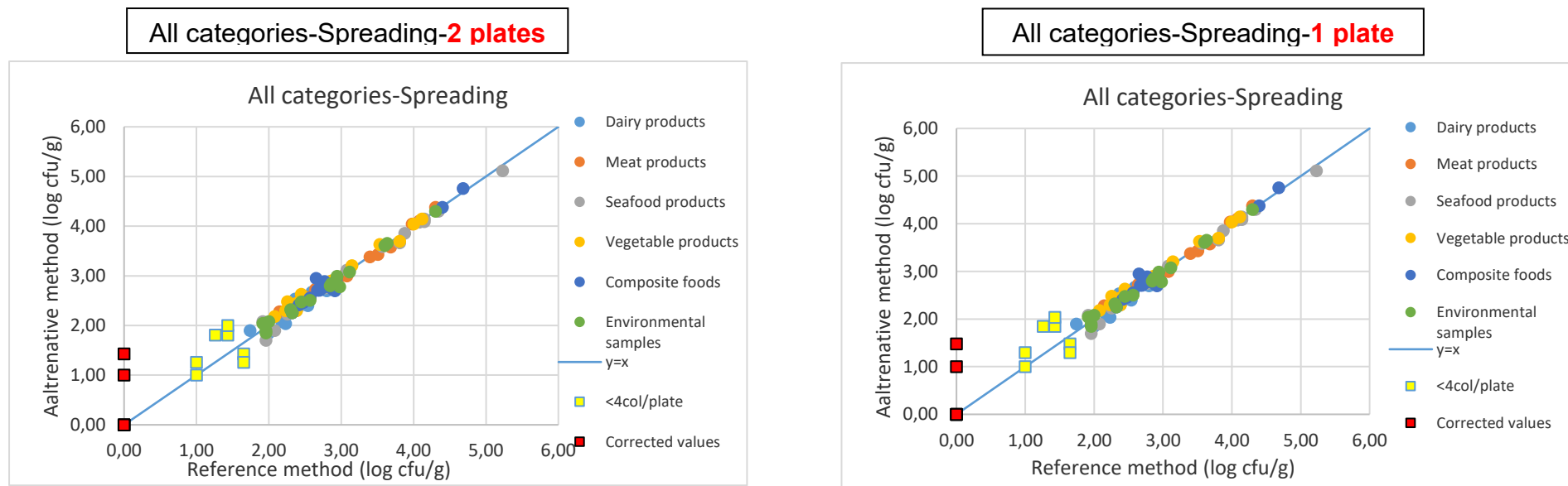


Figure 2: Dispersion plot for all categories, **pour-plate** -*Listeria spp*

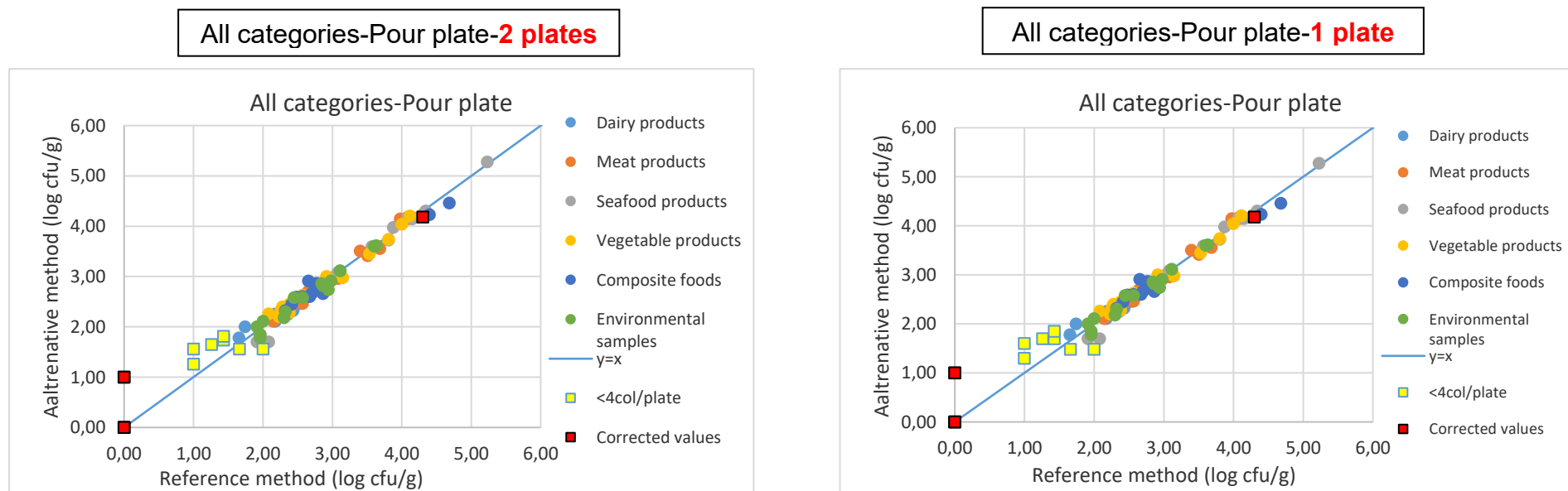
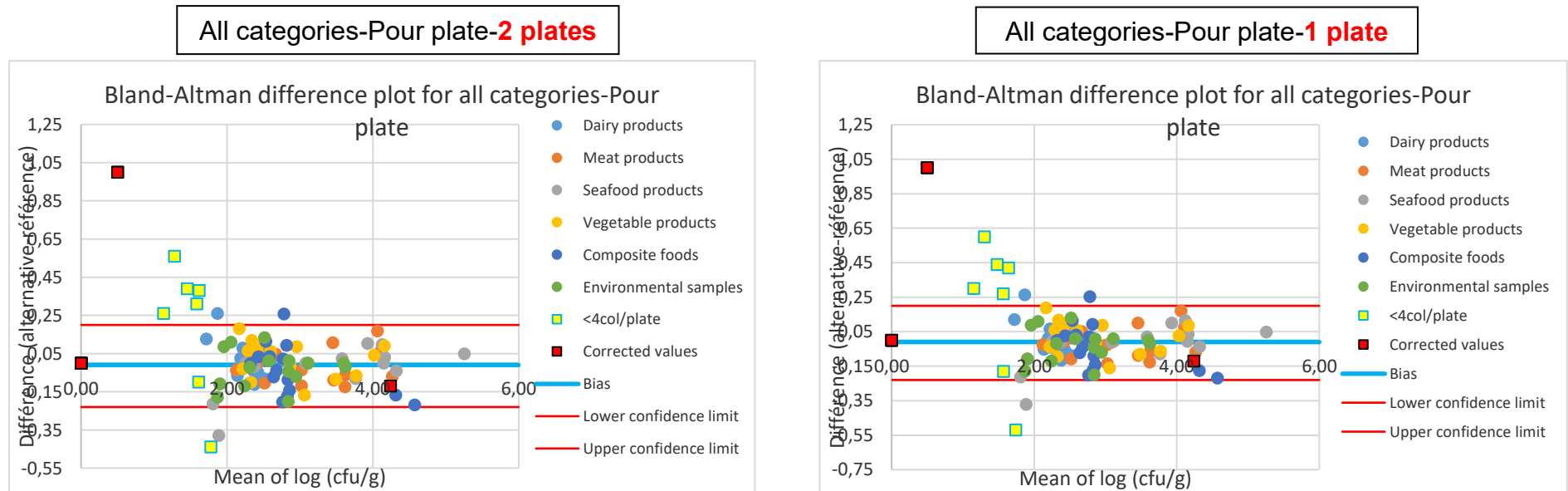
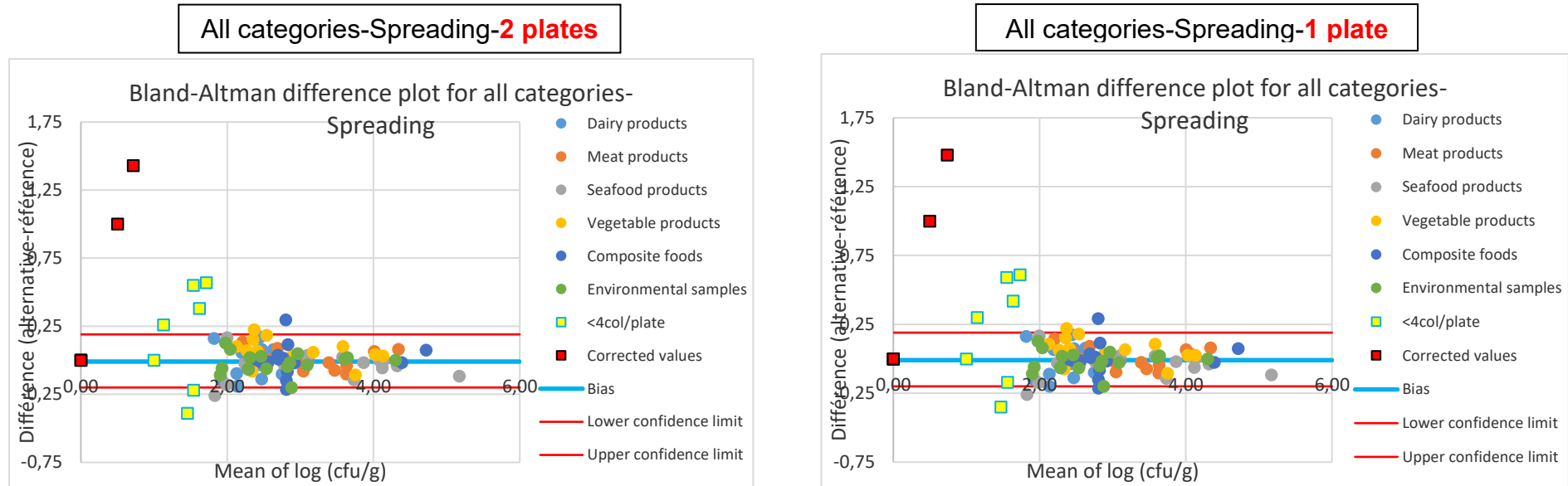


Table 6: Calculated values per inoculation protocol and category (*N*: Number of data pairs;
D: Mean difference; *SD*: standard deviation of differences;
CL: Confidence limits at 95% above and below bias agreement.

Inoculation	Category	N	D		SD		Lower CL		Upper CL	
			2 plates	1 plate	2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Spreading inoculation	Dairy	16	0,00	0,00	0,11	0,11	-0,24	-0,25	0,23	0,24
	Meat	15	0,01	0,00	0,07	0,07	-0,15	-0,16	0,17	0,17
	Seafood	15	-0,04	-0,05	0,10	0,10	-0,27	-0,27	0,18	0,17
	Vegetables	15	0,06	0,05	0,09	0,09	-0,14	-0,15	0,26	0,26
	Composite	15	0,00	0,00	0,11	0,12	-0,25	-0,26	0,26	0,25
	Environment	16	-0,02	-0,02	0,08	0,08	-0,19	-0,19	0,15	0,15
	All cat.	123	0,00	0,00	0,10	0,10	-0,20	-0,20	0,19	0,19
Pour- plating inoculation	Dairy	16	0,01	0,01	0,09	0,09	-0,20	-0,20	0,22	0,21
	Meat	15	-0,01	-0,02	0,09	0,09	-0,20	-0,21	0,19	0,18
	Seafood	15	-0,03	-0,03	0,12	0,12	-0,30	-0,31	0,25	0,24
	Vegetables	15	0,03	0,02	0,10	0,10	-0,18	-0,19	0,25	0,23
	Composite	15	-0,03	-0,04	0,13	0,13	-0,33	-0,33	0,27	0,26
	Environment	15	-0,02	-0,03	0,10	0,10	-0,24	-0,24	0,21	0,19
	All cat.	91	0,00	-0,01	0,11	0,11	-0,22	-0,23	0,21	0,20

The results obtained are analysed using a Bland-Altman plot for both inoculation methods (Figure 7 for spreading inoculation and Figure 8 for pour-plating inoculation).
See appendix 10 for Bland Altman difference plots for each category.

Figure 3: Bland-Altman plot of differences for all categories, **spreading** -*Listeria spp*



As shown in Table 6 and plotted on the graphs, the bias values observed between the the alternative method and the reference method are very low and the confidence limits at 95% are very narrow (0.2 log for surface inoculation or pour-plating inoculation). The performance results of both methods are therefore absolutely comparable.

Samples for which the difference between the result obtained using the reference method and that obtained with the alternative method is less than or greater than the limits listed in Table 7.

Table 7: results outside of the confidence intervals

Values in **blue**: Difference in favour of the alternative method

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

 Values obtained with less than 4 colonies per dish

 Corrected values

Protocol	Catégory	Type	Sample ref.	Date of analysis	log cfu/g			Average		Difference	
					Ref. method	Alt.method					
						2 plates	1 plate	2 plates	1 plate	2 plates	1 plate
Spreading	Dairy	L1	161	2012	0,95	1,26	1,30	1,11	1,13	0,31	0,35
	Seafood	P2	181	2012	1,96	1,70	1,70	1,83	1,83	-0,26	-0,26
		P3	158	2012	1,65	1,26	1,30	1,46	1,48	-0,39	-0,35
	Vegetable	V1	36	2018	0,00	0,95	1,00	0,48	0,50	0,95	1,00
		V1	37	2018	2,26	2,48	2,48	2,37	2,37	0,22	0,22
	Composite	T1	49	2018	2,65	2,95	2,95	2,80	2,80	0,30	0,30
		T3	86	2012	1,26	1,81	1,85	1,54	1,56	0,55	0,59
	Environment.	E1	134	2012	1,43	1,81	1,85	1,62	1,64	0,38	0,42
		E1	166	2012	0,00	1,43	1,48	0,72	0,74	1,43	1,48
E2		141	2014	1,43	2,00	2,04	1,72	1,74	0,57	0,61	
Pour plate	Dairy	L1	219	2012	1,74	2,00	2,00	1,87	1,87	0,26	0,26
		L1	161	2012	0,95	1,26	1,30	1,11	1,13	0,31	0,35
		L1	218	2012	2,00	1,56	1,48	1,78	1,74	-0,44	-0,52
		P2	34	2012	1,91	1,65	1,70	1,78	1,81	-0,26	-0,21
	Seafood	P2	163	2012	2,08	1,70	1,70	1,89	1,89	-0,38	-0,38
	Vegetable	V1	36	2018	0,00	0,95	1,00	0,48	0,50	0,95	1,00
	Composite	T1	49	2018	2,65	2,91	2,91	2,78	2,78	0,26	0,26
		T3	86	2012	1,26	1,65	1,70	1,46	1,48	0,39	0,44
	Environimnt.	E1	156	2012	4,30	5,18	5,18	4,74	4,74	0,88	0,88
		E1	134	2012	1,43	1,74	1,70	1,59	1,57	0,31	0,27
		E1	166	2012	0,00	0,95	1,00	0,48	0,50	0,95	1,00
		E1	168	2012	0,95	1,56	1,60	1,26	1,28	0,61	0,65
		E2	141	2014	1,43	1,91	1,85	1,67	1,64	0,48	0,42

3.1.5. Confirmations

All confirmed colonies had a positive result with all confirmation tests applied. The confirmation results are presented in [Appendix 8](#).

3.1.6. Storage of agar at 2-8°C for 72 hours

No changes were observed when enumerating agar dishes after storage at 5°C for 72 hours, neither for surface inoculation nor pour-plating inoculation and neither in the 2012 study nor the previous 2018 study, for the enumeration of *Listeria monocytogenes* and *Listeria spp.*

3.1.7. Conclusion

The relative accuracy of the alternative method is satisfactory for the enumeration of *Listeria monocytogenes* and *Listeria spp.*, for the surface inoculation method and for the pour-plating inoculation method.

3.2. Accuracy profile study

3.2.1. *Listeria monocytogenes*

3.2.1.1. Protocols

Six pairs of matrix/strain were tested. One type per category with two different batches was selected, with 6 samples per type. Two samples were contaminated at a low level, two at an intermediate level and two at a high level. For each sample, five replicates were analysed using both methods. In total, thirty samples were studied per matrix type. Both inoculation methods, surface and pour-plating, were applied.

The different pairs of matrix/strain analysed are presented in Table 8.

Table 8: pairs of matrices/strains – *Listeria monocytogenes*

Category	Product	Strain	Origin of the strain	Targeted contamination rate (CFU/g)
Dairy	Raw goat milk cheese	<i>L. monocytogenes</i> 2b (ref 75)	Valençay (goat cheese)	100 500 3000
Meat	Minced meat	<i>L. monocytogenes</i> 2a (ref 9)	Angel hair (beef meat)	
Seafood	Smoked salmon	<i>L. monocytogenes</i> 1/2a (ref 161)	Smoked salmon	
Vegetables	Salad	<i>L. monocytogenes</i> 4b (ref 20)	Green salad	
Composite	Tabbouleh	<i>L. monocytogenes</i> 4b (ref 2214)	Citrus fruit tabbouleh	
Environment	Process water	<i>L. monocytogenes</i> 1/2a (ref 166)	Rinsing water	

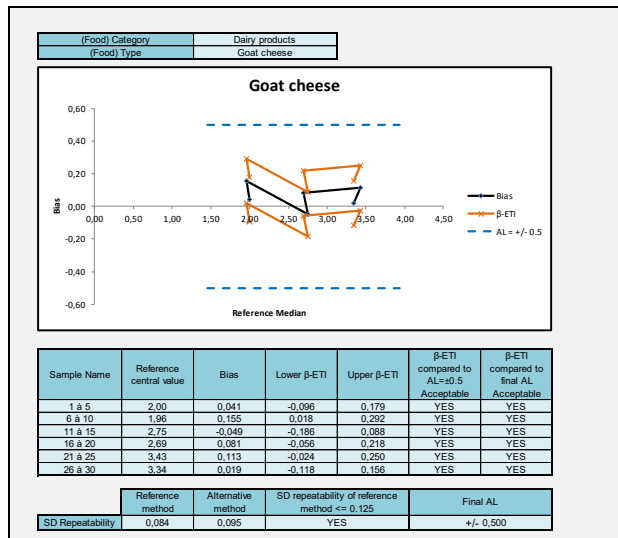
3.2.1.2. Results and interpretation

The raw data are presented in [Appendix 9](#). Statistical data and accuracy profiles are presented in Figures 11 (surface inoculation) and 12 (pour-plating inoculation).

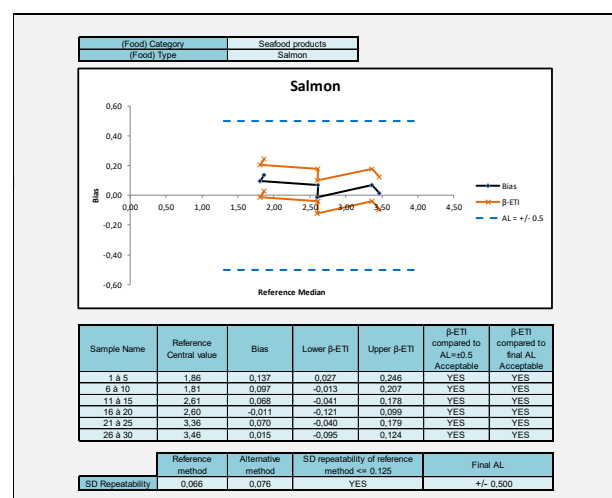
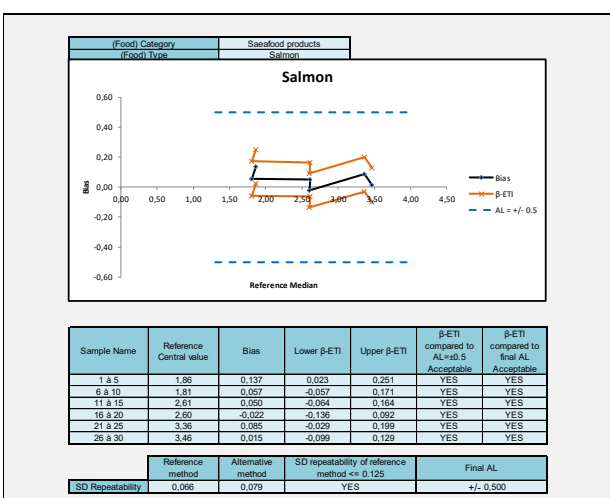
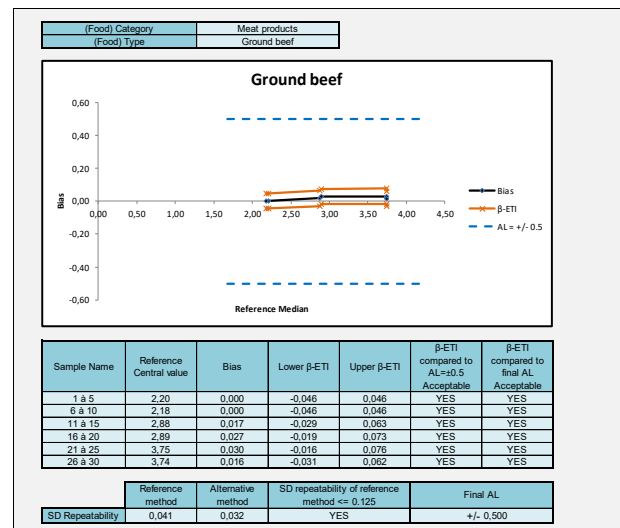
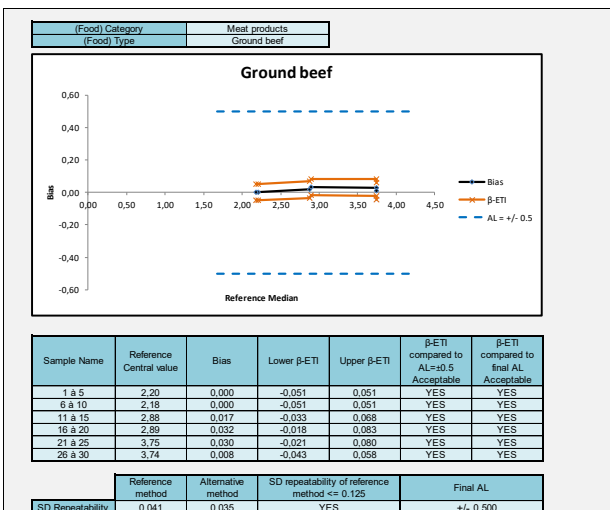
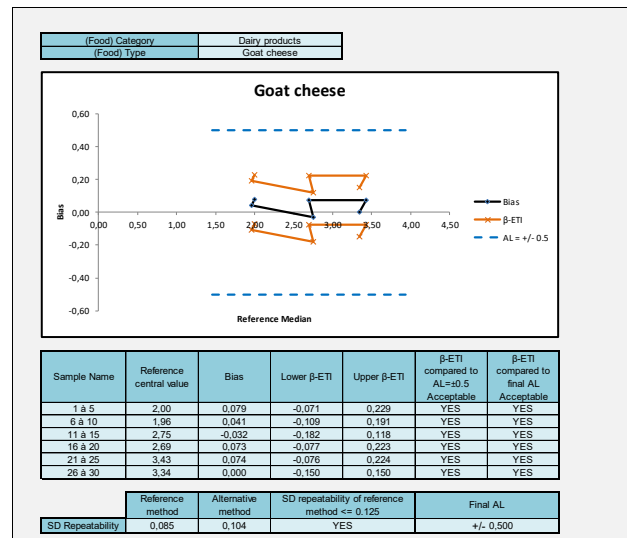
The calculations were performed using the worksheet [AP calculation tool MCS \(clause 6-1-3-3 calculation and interpretation of accuracy profile study\)](#) around 27-01-2015 available at <http://standards.iso.org/iso/16140>.

Figure 11: Accuracy profiles-*Listeria monocytogenes*-Spreading inoculation-45h

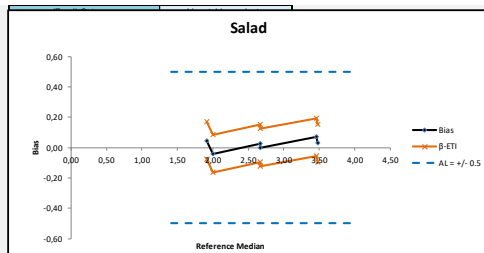
L. mono-Spreading-2 plates



L. mono-Spreading-1 plate



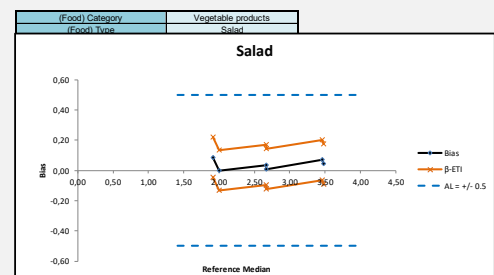
L. mono-Spreading-2 plates



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
1 & 5	1.91	0.045	-0.079	0.169	YES	YES
6 & 10	2.00	-0.041	-0.165	0.083	YES	YES
11 & 15	2.66	0.027	-0.097	0.152	YES	YES
16 & 20	2.66	0.000	-0.124	0.124	YES	YES
21 & 25	3.46	0.069	-0.055	0.193	YES	YES
26 & 30	3.48	0.028	-0.096	0.152	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.069	0.086	YES	+/- 0.500

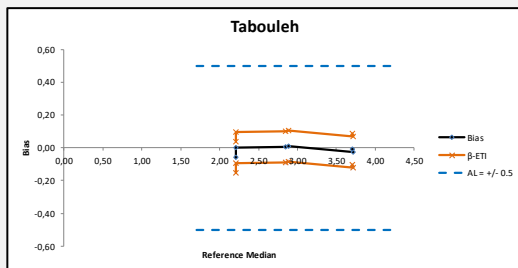
L. mono-Spreading-1 plate



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
1 & 5	1.91	0.086	-0.048	0.220	YES	YES
6 & 10	2.00	0.000	-0.134	0.134	YES	YES
11 & 15	2.66	0.036	-0.098	0.170	YES	YES
16 & 20	2.66	0.009	-0.125	0.144	YES	YES
21 & 25	3.46	0.069	-0.065	0.203	YES	YES
26 & 30	3.48	0.041	-0.093	0.176	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.070	0.093	YES	+/- 0.500

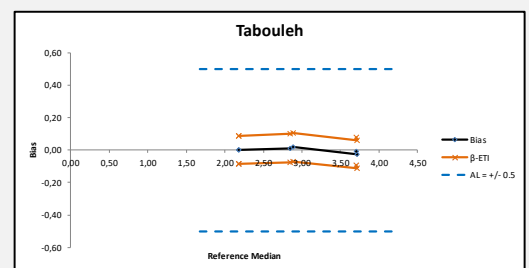
(Food) Category	Composite foods
(Food) Type	Tabouleh



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
1 & 5	2.20	-0.058	-0.153	0.037	YES	YES
6 & 10	2.20	0.000	-0.095	0.095	YES	YES
11 & 15	2.85	0.006	-0.089	0.101	YES	YES
16 & 20	2.88	0.011	-0.084	0.107	YES	YES
21 & 25	3.72	-0.026	-0.121	0.069	YES	YES
26 & 30	3.71	-0.009	-0.104	0.087	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.049	0.066	YES	+/- 0.500

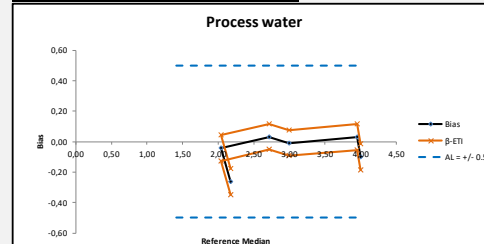
(Food) Category	Composite foods
(Food) Type	Tabouleh



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
1 & 5	2.18	0.000	-0.087	0.087	YES	YES
6 & 10	2.18	0.000	-0.087	0.087	YES	YES
11 & 15	2.85	0.012	-0.075	0.099	YES	YES
16 & 20	2.88	0.017	-0.070	0.103	YES	YES
21 & 25	3.72	-0.026	-0.112	0.061	YES	YES
26 & 30	3.71	-0.009	-0.095	0.078	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.046	0.060	YES	+/- 0.500

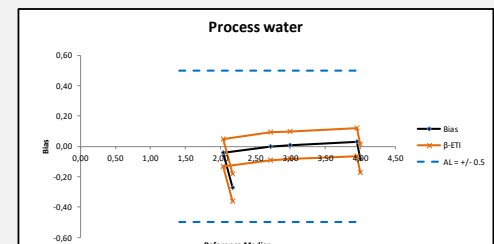
(Food) Category	Environement
(Food) Type	Process water



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
1 & 5	2.18	-0.262	-0.347	-0.177	YES	YES
6 & 10	2.04	-0.041	-0.127	0.044	YES	YES
11 & 15	2.72	0.032	-0.063	0.117	YES	YES
16 & 20	2.99	-0.009	-0.094	0.076	YES	YES
21 & 25	3.95	0.028	-0.057	0.114	YES	YES
26 & 30	4.00	-0.102	-0.188	-0.017	YES	YES

	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.095	0.059	YES	+/- 0.500

(Food) Category	Environemental samples
(Food) Type	Process water

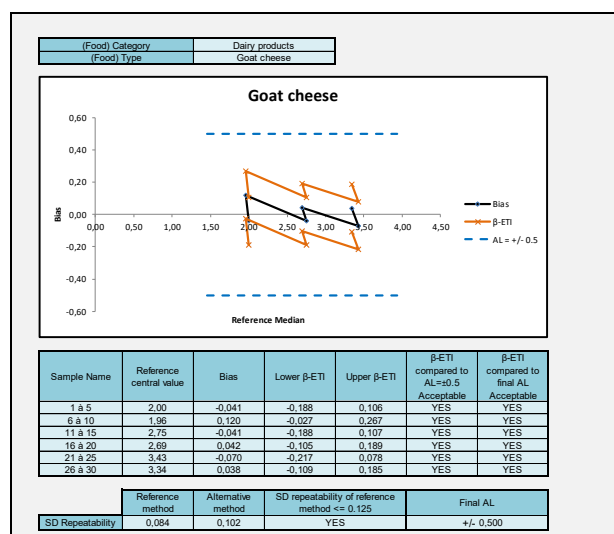


Sample Name	Reference Central value	Bias	Lower β-ETI	Upper β-ETI	β-ETI compared to AL=±0.5 Acceptable	β-ETI compared to final AL Acceptable
1 & 5	2.18	-0.273	-0.364	-0.182	YES	YES
6 & 10	2.04	-0.041	-0.132	0.050	YES	YES
11 & 15	2.72	0.000	-0.091	0.091	YES	YES
16 & 20	2.99	0.009	-0.082	0.100	YES	YES
21 & 25	3.95	0.028	-0.063	0.119	YES	YES
26 & 30	4.00	-0.081	-0.172	0.010	YES	YES

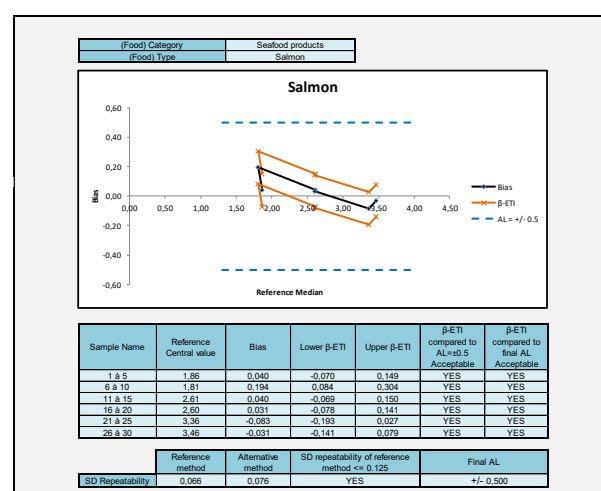
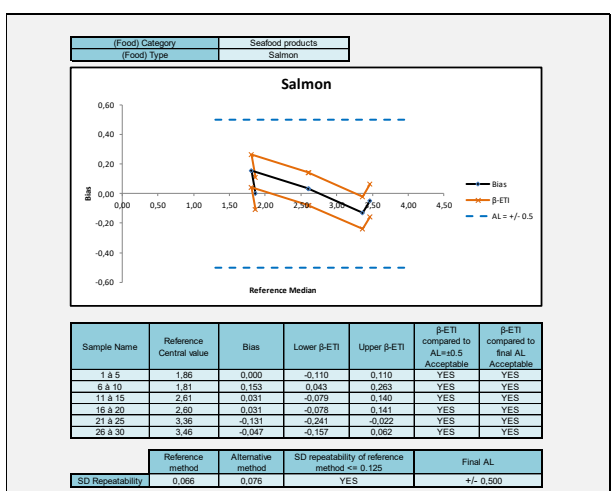
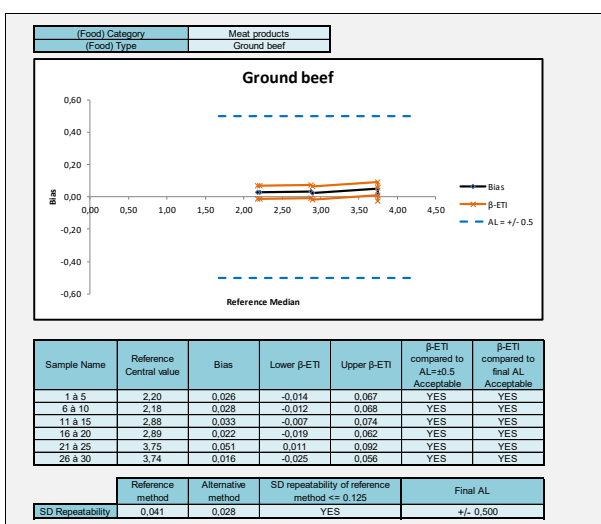
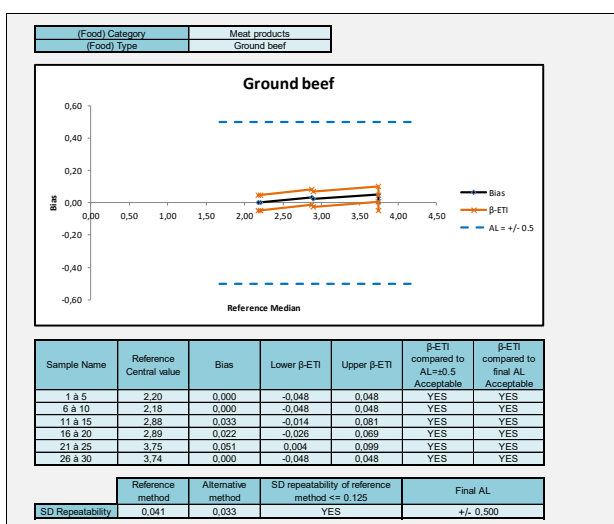
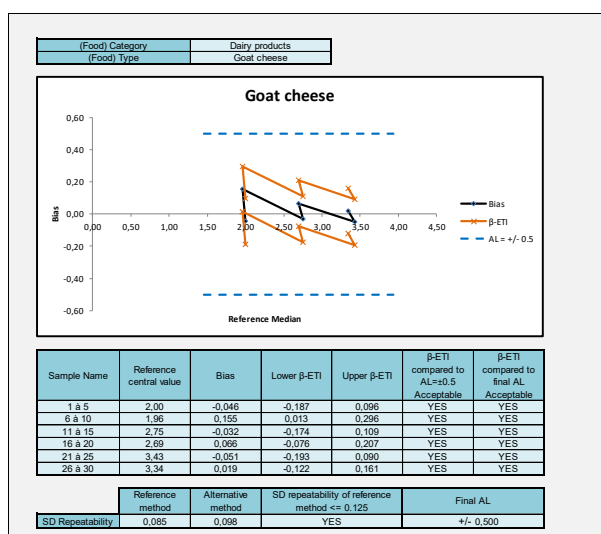
	Reference method	Alternative method	SD repeatability of reference method <= 0.125	Final AL
SD Repeatability	0.095	0.063	YES	+/- 0.500

Figure 12: Accuracy profiles-*Listeria monocytogenes*-Pour-plate inoculation-45h

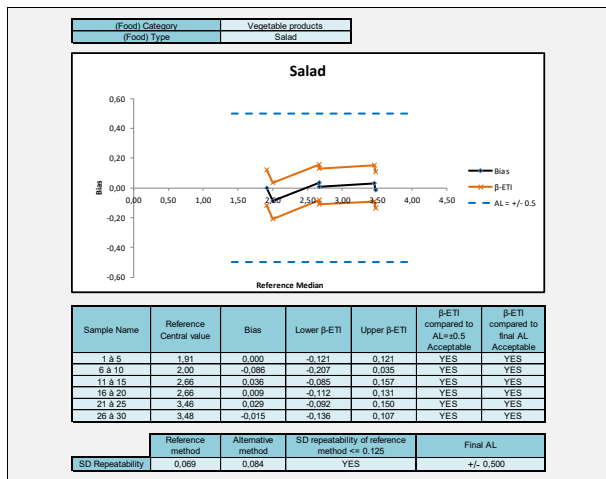
L. mono-Pour plate-2 plates



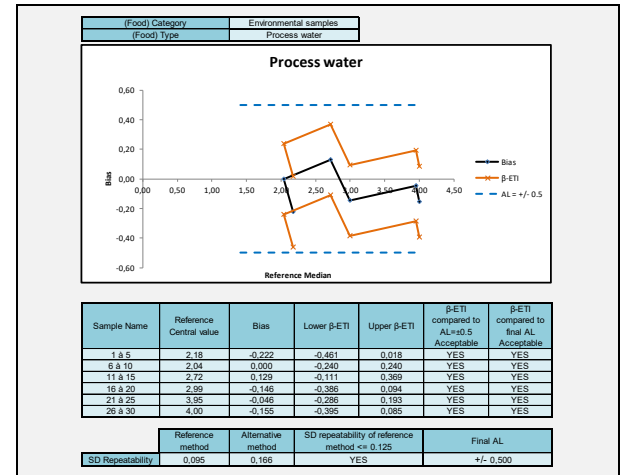
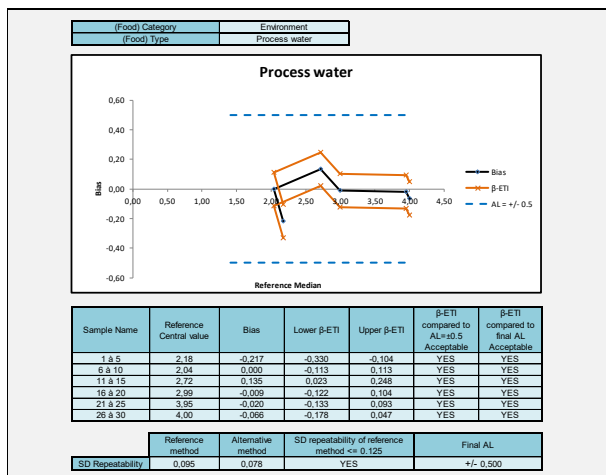
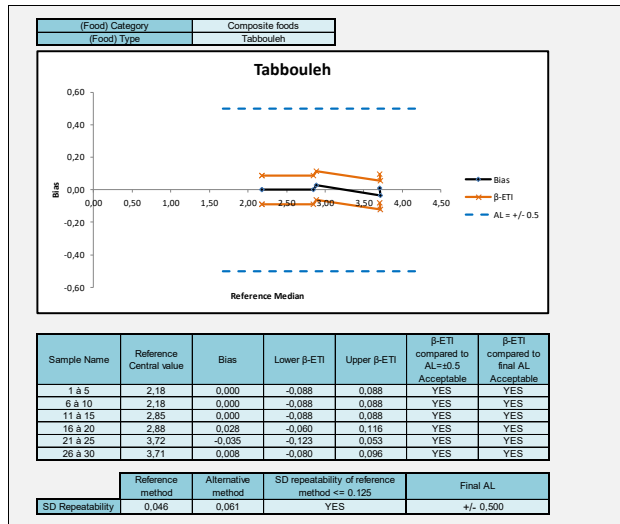
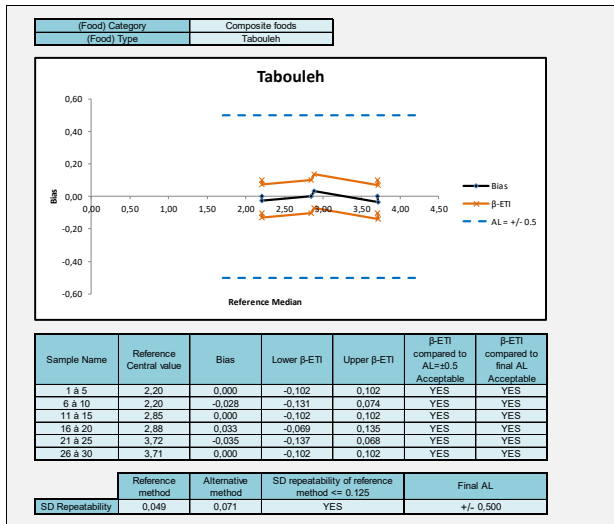
L. mono-Pour plate-1 plate



L. mono-Pour plate-2 plates



L. mono-Pour plate-1 plate



The observed accuracy profiles fall between the acceptability limits set at +/- 0.5 log for both inoculation methods.

3.2.2. *Listeria* spp

3.2.2.1. Protocols

Six pairs of matrices/strains were tested. One type per category with two different batches was selected, with 6 samples per type. Two samples were contaminated at a low level, two at an intermediate level and two at a high level. For each sample, five replicates were analysed using both methods. In total, thirty samples were studied per matrix type. Both inoculation methods, surface and pour-plating, were applied.

The different pairs of matrices/strains analysed are presented in Table 9.

Table 9: pairs of matrices/strains – *Listeria* spp.

Category	Product	Strain	Origin of the strain	Targeted contamination rate (CFU/g)
Dairy	Raw milk	<i>Listeria innocua</i> (ref 228)	Goat's milk	300 3000 30000
Composite	Piedmont	<i>Listeria seeligeri</i> (ref 24)	Mixed salad	
Seafood	Fish terrine	<i>Listeria welshimeri</i> (ref 261)	Fish	
Meat	Minced meat	<i>L. monocytogenes</i> 2a (ref 9)	Angel hair (beef meat)	100 500 3000
Vegetables	Salad	<i>L. monocytogenes</i> 4b (ref 20)	Green salad	
Environment	Process water	<i>L. monocytogenes</i> 1/2a (ref 166)	Rinsing water	

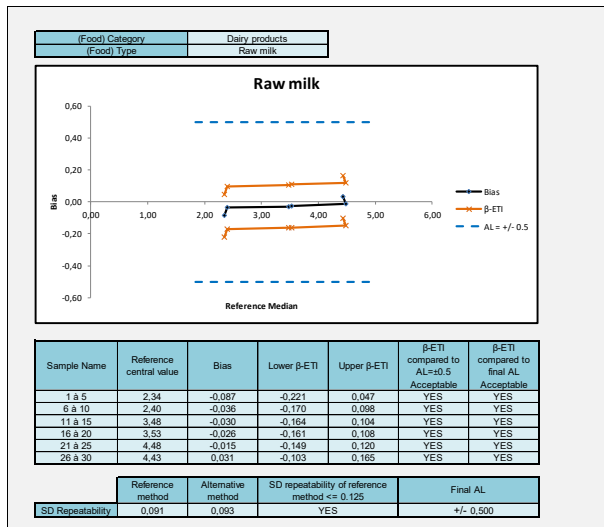
3.2.2.2. Results and interpretation

The raw data are presented in [Appendix 10](#). Statistical data and accuracy profiles are presented in Figures 13 and 14.

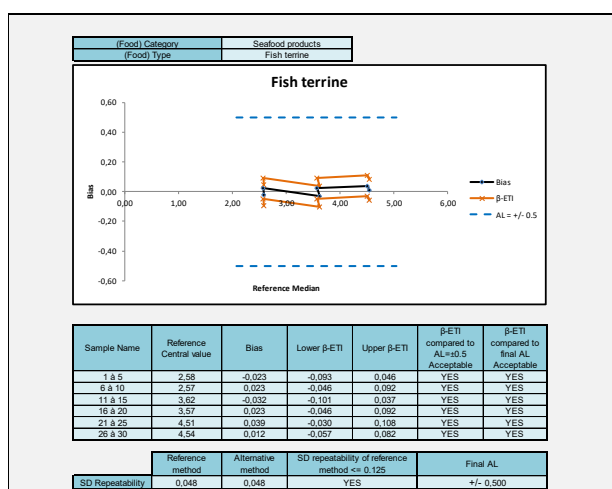
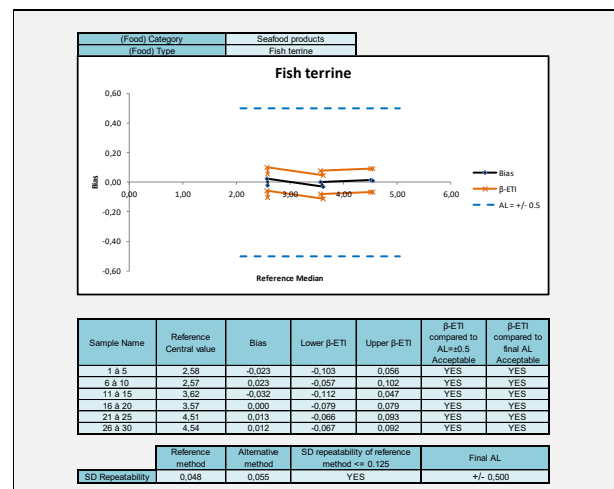
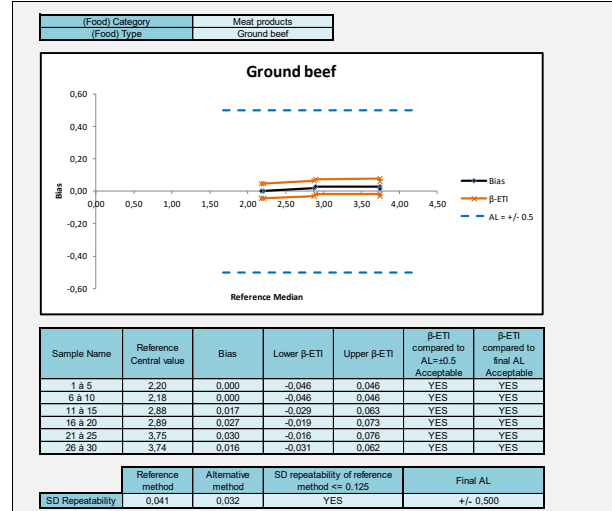
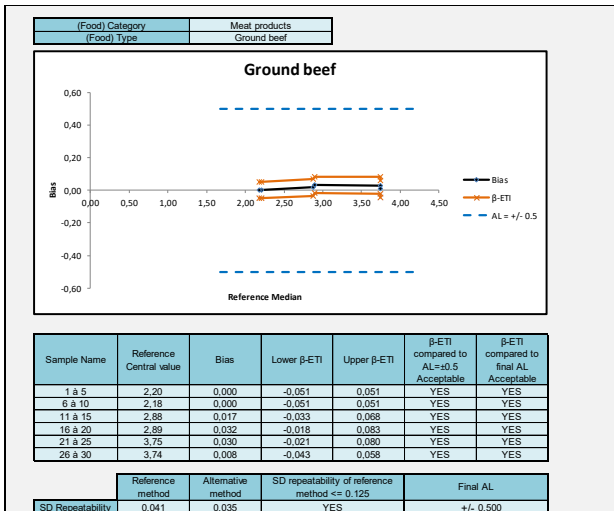
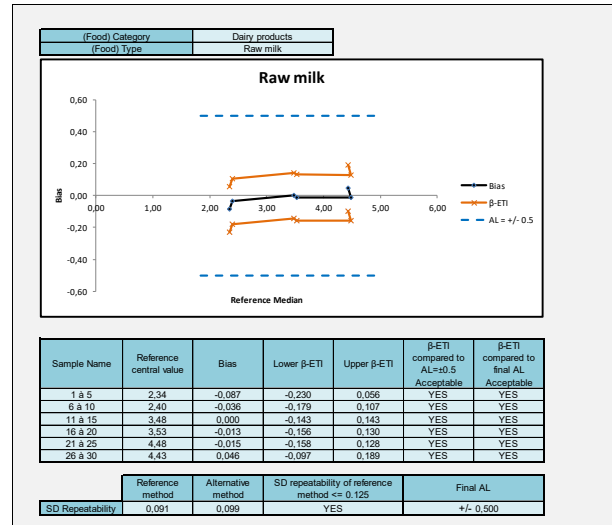
The calculations were performed using the worksheet AP calculation tool MCS (clause 6-1-3-3 calculation and interpretation of accuracy profile study) around 27-01-2015 available at <http://standards.iso.org/iso/16140>.

Figure 13: Accuracy profiles-*Listeria spp.*-Spreading inoculation-45h

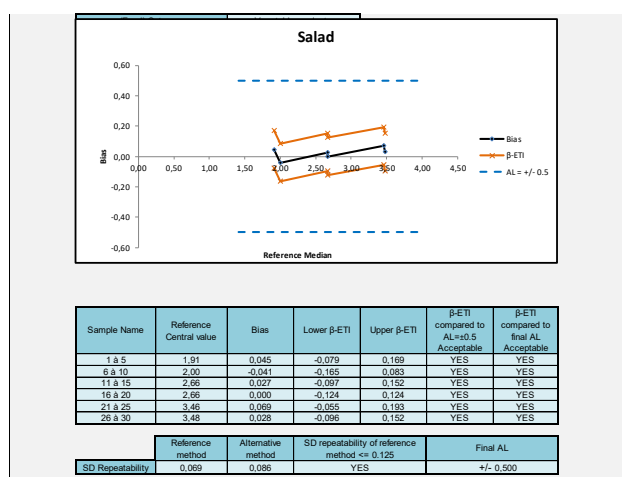
L. spp.-Spreading-2 plates



L. spp.-Spreading-1 plate



L. spp-Spreading-2 plates



L. spp-Spreading-1 plate

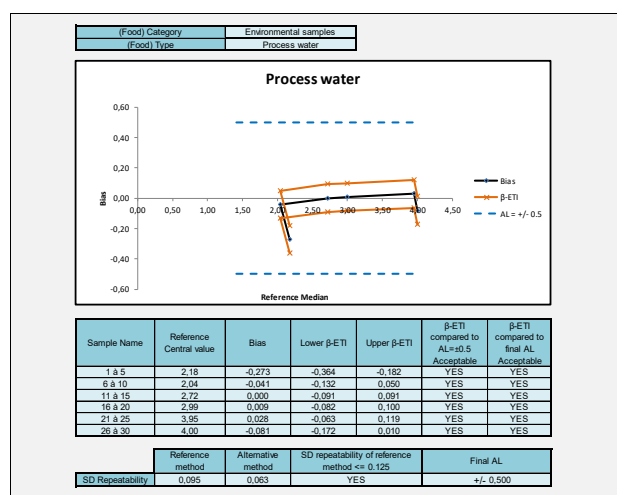
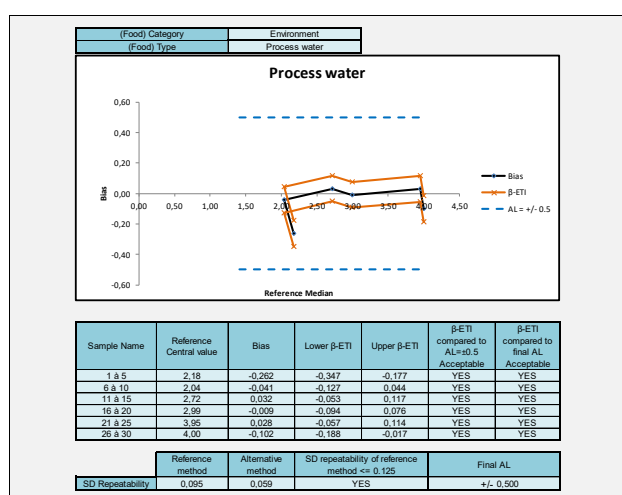
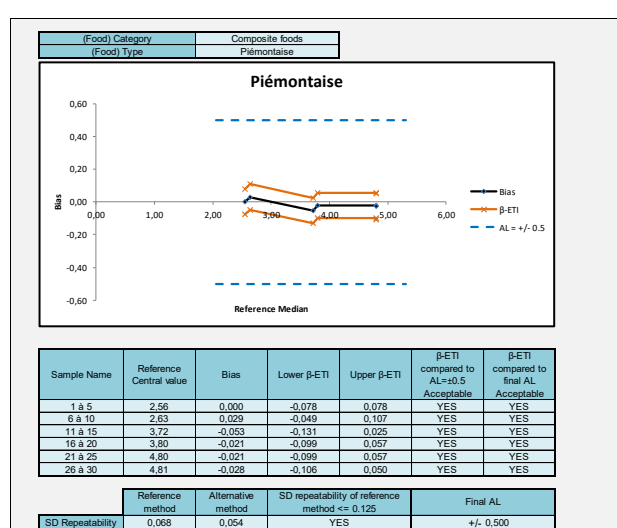
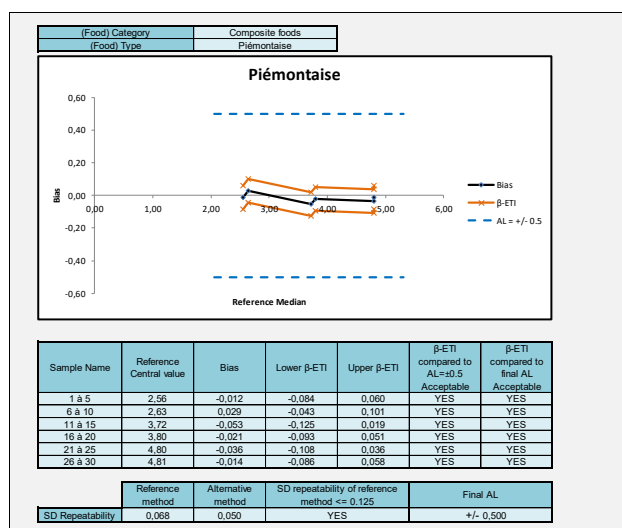
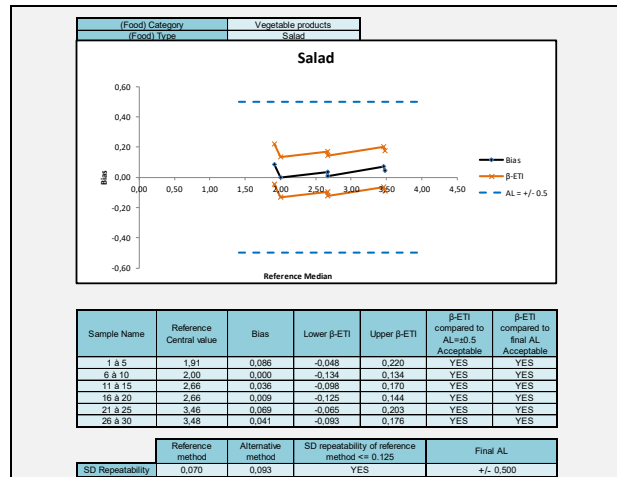
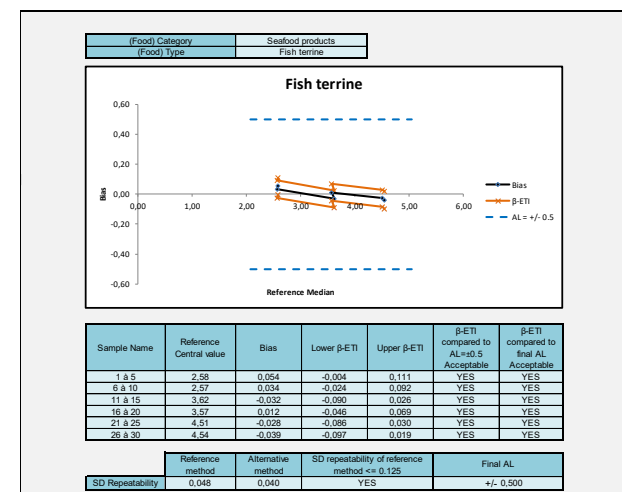
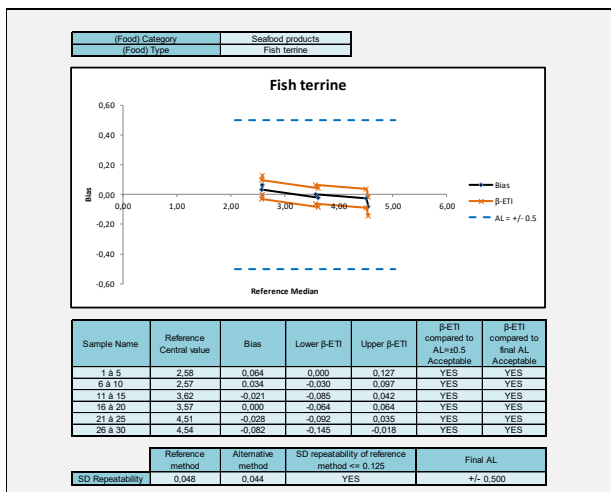
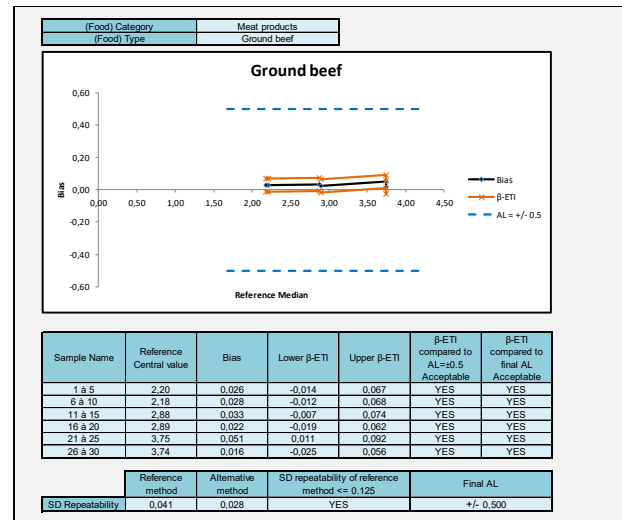
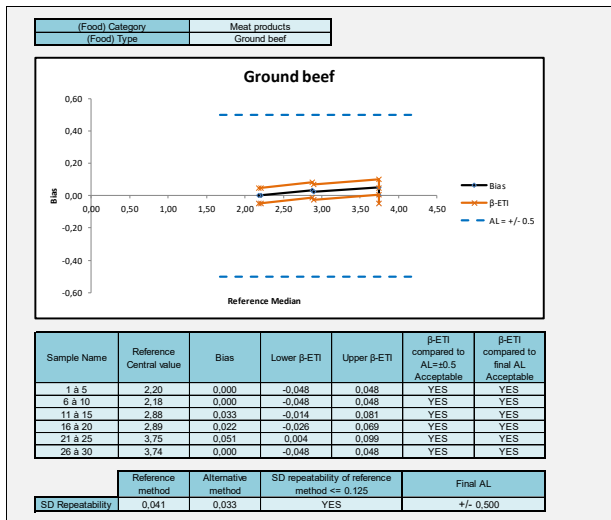
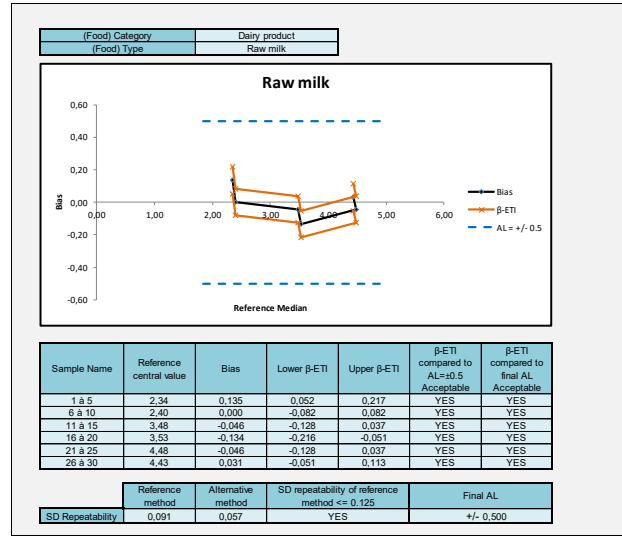
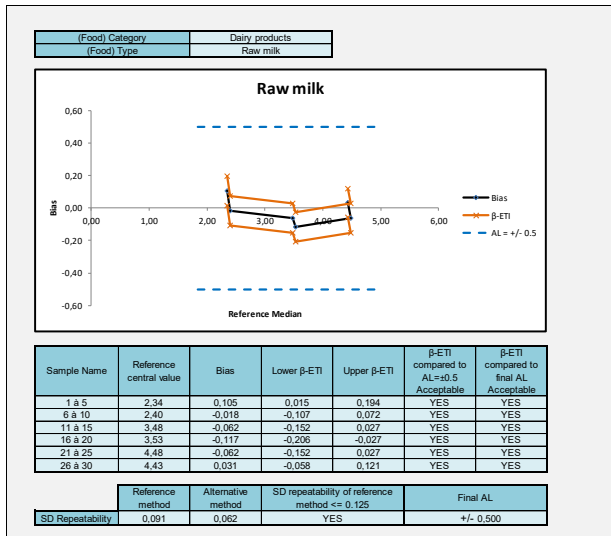
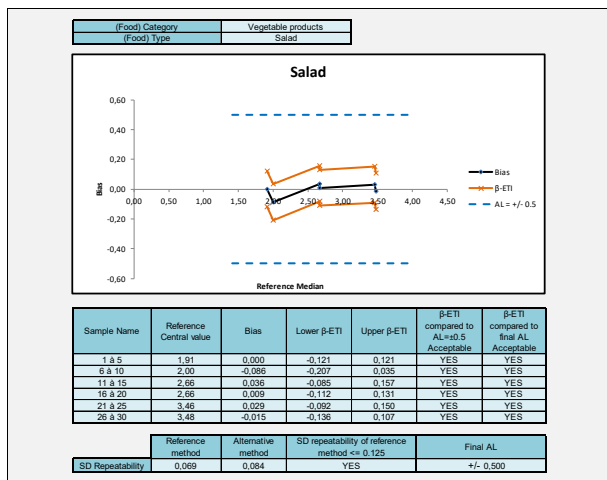


Figure 14: Accuracy profiles-*Listeria spp.*-Pour-plate inoculation-45h

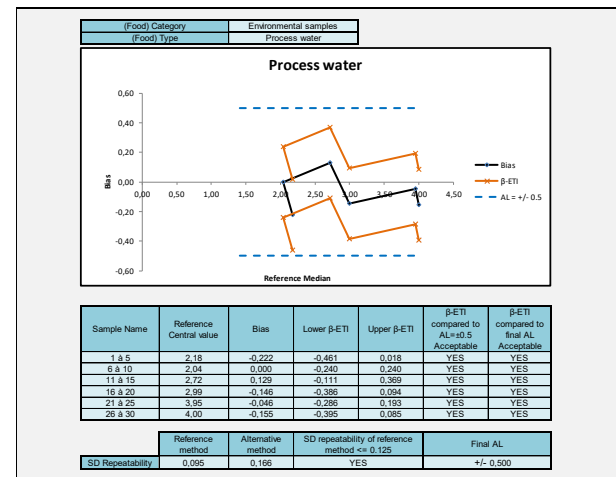
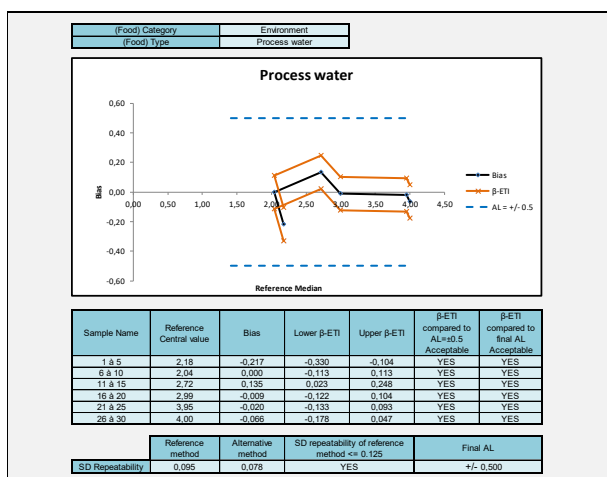
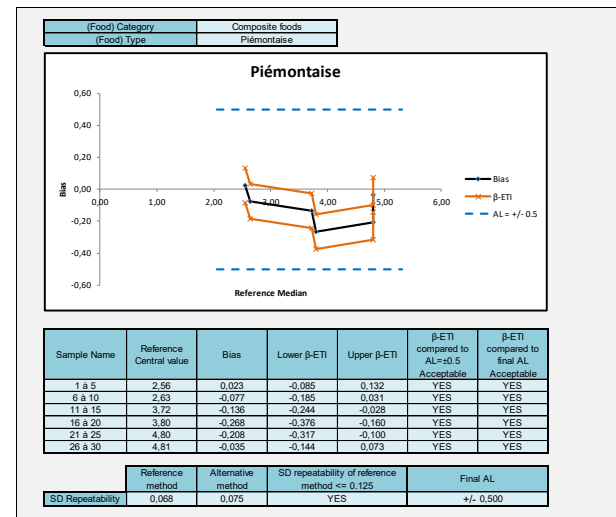
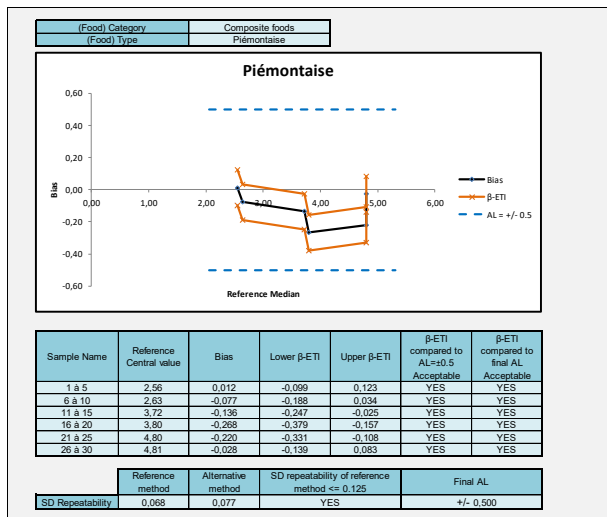
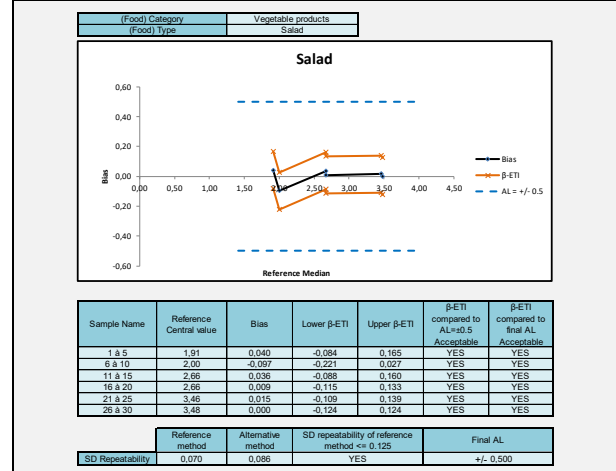
***L. spp.*-Pour plate-2 plates**



L. spp-Pour plate-2 plates



L. spp-Pour plate-1 plate



The observed accuracy profiles fall between the acceptability limits set at +/- 0.5 log for both inoculation methods.

3.3. Inclusivity/Exclusivity

This study was conducted many times during the initial validation of the ALOA® One Day method for research on *Listeria monocytogenes* or during its various extension studies.

As a reminder, the results obtained were as follows:

Study (2000) conducted as part of the initial validation of the "ALOA® / L. Monodisk" method for research on *Listeria monocytogenes* (Appendix 11):

50 strains of *Listeria monocytogenes* were tested and yielded a positive result.

51 non-*Listeria monocytogenes* strains were tested. All of them yielded a negative result except for several strains of *Listeria ivanovii*, which showed a fine halo at 24 hours. The implementation of the confirmation tests differentiated the two species.

Study (2005) conducted as part of the initial protocol extension continuation of the "ALOA® One Day" method for detection of *Listeria monocytogenes* (Appendix 12):

50 collection strains or strains from food products of *Listeria monocytogenes* were tested. These 50 *Listeria monocytogenes* strains yielded a positive result.

30 non-targeted strains other than *Listeria monocytogenes* were tested in duplicate on the ALOA® agar.

These 30 non-targeted strains yielded negative results. It should be noted that some colonies of *Listeria ivanovii* have a typical appearance with a fine halo at the end of the first 24 hours of incubation. After 48 hours of incubation, *Listeria ivanovii* can have the same appearance as *Listeria monocytogenes*.

Study (2006) conducted by ISHA as part of the extension of the "ALOA® One Day" method for research of *Listeria monocytogenes*, integrating the confirmation protocol "ALOA® Confirmation" (Appendix 13):

Targeted strains:

152 targeted strains were tested. The results obtained fully correspond with those expected. All *Listeria monocytogenes* strains formed characteristic colonies on ALOA® after 24 hours of incubation (including the non-haemolytic strain tested). No discordant results between ALOA®/ALOA® Confirmation were observed.

Non-targeted strains:

100 non-targeted strains were tested, including 27 *Listeria ivanovii* strains. The results obtained fully correspond with those expected. All *Listeria ivanovii* strains tested formed characteristic colonies on ALOA® after 48 hours of incubation. However, the profiles obtained on ALOA® Confirmation showed did not match those of *Listeria monocytogenes*. The results of the identification tests performed on these strains using the reference method confirm that it was *Listeria ivanovii*.

Study (2010) conducted as part of the extension of the "ALOA® One Day" protocol for research of *Listeria monocytogenes* and *Listeria* spp. (Appendix 14):

63 pure strains of *Listeria* spp. (20 *Listeria monocytogenes* and 43 *Listeria* other than *monocytogenes*), including collection strains or strains from food products, were tested.

32 non-targeted strains other than *Listeria* spp. were tested. These strains are known either to interfere with *Listeria* spp., or to be naturally present in the food products in the test.

The 63 strains of *Listeria* spp. yielded a positive result.

All of the strains were confirmed by immunochromatographic testing ("*Listeria* Species Confirmation Strip") and by Palcam spot.

The 32 non-targeted strains all yielded negative results (either no colony or non-typical colonies).

None of the strains were confirmed by immunochromatographic testing ("*Listeria* Species Confirmation Strip"). It should be noted that certain strains, such as *Bacillus*, were able to grow on Palcam agar, but none of the spots had an appearance characteristic of *Listeria*.

The confirmation results obtained by the "*Listeria* Species Confirmation Strip" method and by Palcam spot corresponded with those expected.

3.4. Practicability

Practicability was studied according to the 4 criteria defined by the technical committee.

1 - Storage conditions and expiry of unopened products

The storage temperature of ALOA® agar dishes is as mentioned in the manufacturer's instructions: 2-8°C.

The expiry date is indicated on the bottom of the ALOA® agar dishes (inkjet printing).

For vials, the expiry date is also written on each vial.

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

2 - Terms of use after first use

Not applicable for the pre-plated ALOA® agar dish.

The terms of use after first use are specified in the manufacturer's data sheet. In this case: Dishes poured by the user laboratory using ready-to-use vials can be stored for one week at 2-8°C.

On the other hand, non-supplemented ALOA® BASE vials can undergo two undercooling regeneration and maintenance cycles without the analytical quality of the results obtained using the alternative method being jeopardised.

3 - Timeline for obtaining results

<u>Steps</u>	<u>Timeline set</u> Reference method EN ISO 11290-2/A1	<u>Timeline set</u> Alternative method "ALOA® Count"*
Preparation of the initial suspension and dilutions	D0	D0
Inoculation of the media	D0	D0
Analysis, interpretation and calculation	D1 and D2	D1 and D2
Obtaining "negative" results	D2	D2
Obtaining "positive" results or negative results after confirmation		
<u>Confirmations:</u> - Standard tests - ALOA® Confirmation - "RAPIDEC Lmono" protocol - VIDAS LMO2 protocol, - Accuprobe <i>L. monocytogenes</i> protocol, - API Listeria gallery, - <i>Listeria</i> species Confirmation Strip* - FAST Rhamnose test	D4 to D8 - - - - D3 to D4 - -	D4 to D8 D3 D2 to D3 D2 D2 D3 to D4 D2 D2 to D3

* Analysis after 48 hours of incubation

4- Common steps with the reference method

Regardless of the possible confirmation steps, the alternative method and the reference method merge perfectly in terms of their common steps and medium. The alternative method allows for pour-plating inoculation.

4. Interlaboratory study

The results of the interlaboratory study conducted in 2012 were interpreted according to ISO 16140-2: 2016, using the worksheet AP calculation tool ILS (clause 6-2-3 calculation summary and interpretation of data) around 14-03-2016 available at <http://standards.iso.org/iso/16140>.

4.1. Study organisation

➤ Number of participating laboratories

Thirteen laboratories took part in the collaborative study during the no. 1 and no. 2 shipments.

Of these thirteen laboratories, nine participated in no. 1, no. 2 and no. 3 shipments.

Indeed, during preparation of the samples for the initial package shipment, a handling error occurred, resulting in an increase at a rate of 10 times the target rates. A second shipment, under the same conditions and with the samples reserved for the enumeration of aerobic microorganisms at 30°C and the temperature measurement, was initiated the following week with the contaminated samples at a rate of 10 to 100 CFU/mL.

A third consignment was made at the request of the AFNOR technical committee, in order to carry out the study again on only two levels of intermediate contaminations by integrating an additional inoculation into the protocol (0.1 ml of the initial suspension): 100 to 1,000 CFU/mL and 1,000 to 10,000 CFU/mL. The third shipment was only done for nine participating laboratories.

➤ **Matrix and strain used**

The analyses were performed on samples of pasteurised milk (with a non-zero mesophilic aerobic flora), artificially contaminated with a strain of *Listeria monocytogenes* 4b (isolated from a dairy product). Inoculation levels were as follows:

- < 10 CFU/mL (level L0)
- 10 to 100 CFU/mL (level L1)
- 100 to 1,000 CFU/mL (level L2)
- 1000 to 10,000 CFU/mL (level L3)
- 10,000 to 100,000 CFU/mL (level L4)

➤ **Shipment methods**

Each sample was blind-coded. The samples were sent by express route (maximum 24 hours) in insulated containers with cooling blocks in order to guarantee the best thermal inertia.

Samples for analysis had to be received by the various laboratories within a period not exceeding 24 hours. The sample receiving temperature should be less than or equal to 8 °C. The temperatures measured upon receipt, thanks to the sample provided for this purpose, were communicated on the day of receipt to the Expert Laboratory.

Moreover, analysis of TOMPROBE™ data (devices returned by the participating laboratories) allowed the Expert laboratory to verify that the temperature was between 0 and 8°C during transportation.

Note: the Expert laboratory also sent a parcel to his attention and under the same conditions in order to measure the impact of transportation on the results (comparative analysis of equivalent samples with and without transportation - monitoring of temperatures during transportation).

➤ **Analyses**

On the day of receipt, the participating laboratories and the Expert laboratory carried out analyses, for each sample intended for enumeration of *Listeria monocytogenes*, according to the methods of the ALOA® COUNT alternative method and according to the reference method.

Each participating laboratory also carried out an enumeration of total aerobic mesophilic flora on the sample provided for this purpose.

After proposal of the Expert laboratory and acceptance by the technical committee, the following was defined:

- only one of the two inoculation protocols ("surface"/"depth") was retained during the interlaboratory study. Since the "surface inoculation" protocol is the closest to the reference method, the "pour-plating inoculation" protocol was the most interesting to experiment with in this collaborative study.

- only the most innovative protocol was retained for confirmation of the positives obtained by the alternative method: confirmation using the ALOA® Confirmation method.
- for the reference method (and taking into account the exhaustive knowledge of the phenotypic characteristics of the 4b contaminant *Listeria monocytogenes* strain selected in this study), the standard tests were replaced by the implementation of an identifying biochemical gallery, notably "MICROGEN LISTERIA", which integrates in particular the implementation of assimilation of sugars (including rhamnose and xylose) as well as the haemolytic character of the strain tested.

4.2. Experimental parameters control

4.2.1. Strain stability and background microflora stability

For all three shipments, in order to verify the stability of the 4b *Listeria monocytogenes* strain, an enumeration was performed on the day of inoculation and after 72 hours of storage at 4°C.

The values presented below correspond to:

- Level 1 and Level 4: shipments no. 1 and no. 2;
- Level 2 and Level 3: shipment no. 3.

	Level 1 (10 to 100 CFU/mL)	Level 2 (100 to 1,000 CFU/mL)	Level 3 (1,000 to 10,000 CFU/mL)	Level 4 (10,000 to 100,000 CFU/mL)
D0	30	690	5,700	29,500
	35	660	6,200	32,500
D1	25	640	5,500	35,500
	30	640	5,200	28,000
D2	35	670	5,500	32,000
	35	640	5,700	28,000
D3	40	620	6,300	34,500
	35	650	5,900	29,000

No changes in the strain level were observed in the matrix over time.

A stability study of total flora was also performed: an enumeration was made on the day of inoculation and after 72 hours of storage at 4°C.

Shipment 1		Total flora (CFU/mL)	Shipment 2		Total flora (CFU/mL)	Shipment 3		Total flora (CFU/mL)
27/03/06	D0	6,000	03/04/06	D0	330,000	26/06/06	D0	340,000
	D1	5,400		D1	340,000		D1	320,000
	D2	6,000		D2	340,000		D2	330,000
	D3	5,800		D3	350,000		D3	360,000

No changes in total mesophilic flora were observed in the matrix over time.

4.2.2. Logistic conditions

LABORATORIES	receipt on 28/03/06		receipt on 04/04/06		receipt on 27/06/06	
	T°C, measured upon receipt (by the laboratory)	Time of receipt	T°C, measured upon receipt (by the laboratory)	Time of receipt	T°C, measured upon receipt (by the laboratory)	Time of receipt
Expert Laboratory	4.4	8:30 am	7.0	8:00 am	7.4	8:40 am
A	10.0*	10:00 am	3.8	11:00 am	6.9	9:00 am
B	6.8	2:00 pm	6.2	9:45 am	10.8**	9:00 am
C	3.9	11:15 am	4.2	10:10 am	6.9	11:35 am
D	3.9	9:00 am	4.5	9:30 am	5.8	9:00 am
E	4.8	9:45 am	3.8	10:45 am	2.5	10:00 am
F	3.6	8:15 am	6.0	8:15 am	5.2	9:00 am
G	4.6	4:30 pm	7.1	4:20 pm	5.2	4:15 pm
H	4.4	9:00 am	5.0	11:00 am	5.6	12:45 pm
I	4.6	10:30 am	4.7	11:30 am	8.0	10:50 am
J	6.0	9:20 am	5.0	9:10 am	/	/
K	4.6	9:45 am	4.5	9:30 am	/	/
L	3.2	9:00 am	2.8	9:00 am	/	/
M	4.2	9:15 am	5.1	10:10 am	/	/

*: Thermometer problem in the participating laboratory. The temperature recorded by the TOMPROBE™ calibrated probe was 2°C.

**: Thermometer problem in the participating laboratory. The temperature recorded by the TOMPROBE™ calibrated probe was 8°C.

The temperatures recorded by the participating laboratories, which are summarised in the table, may show some differences when compared to the temperatures recorded by the Tomprobe™ probes. It should be noted that the probes are calibrated and that these differences can depend on the thermometer used, the time the temperature was taken and the time the employee read the result.

All packages were delivered on D1, in good condition.

No anomaly was observed during transportation; the temperature was kept well below 8°C: [Appendix 15](#).

4.3. Results analysis

The results of the enumeration of total flora are presented in Table 10.

Table 10: Enumeration of additional flora

	receipt on 28/03/06	receipt on 04/04/06	receipt on 27/06/06
LABORATORIES	Mesophilic aerobic flora (CFU/mL)	Mesophilic aerobic flora (CFU/mL)	Mesophilic aerobic flora (CFU/mL)
Expert Laboratory	5,500	340,000	> 300,000
A	5,700	> 300,000	77,000
B	5,100	> 300,000	> 300,000
C	5,500	> 330,000	> 320,000
D	4,500	> 300,000	> 300,000
E	5,900	> 300,000	> 300,000
F	4,400	> 300,000	> 300,000
G	4,300	> 300,000	> 300,000
H	5,900	> 300,000	> 300,000
I	4,800	310,000	> 300,000
J	6,700	180,000	/
K	5,700	> 300,000	/
L	5,000	> 300,000	/
M	3,700	> 300,000	/

4.3.1. Results obtained by the expert laboratory

The summary of results obtained by the expert laboratory is presented in Table 11.

Table 11: Results obtained by the expert laboratory

Target rate	ISO 11290-2/ A1		Aloa Count™	
(CFU/mL)	Rep. 1	Rep. 2	Rep. 1	Rep. 2
< 10	<10	<10	<10	<10
10 - 100	30	25	30	20
100 – 1,000	740	650	650	630
1,000 – 10,000	5,500	6,200	6,000	4,700
10,000 – 100,000	30,000	29,500	28,200	33,600

4.3.2. Results obtained by collaborators

- Four laboratories (named J, K, L, M) were excluded due to non-compliance with the protocol sent (consignments 1 and 2). Indeed, a request was made to seed 1 ml for the initial suspension, then 0.1 ml for the other dilutions. In view of the raw data (number of initial colonies) and after confirmation from the laboratories concerned, it turns out that these four laboratories inoculated 1 ml in the dilutions following the initial suspension for the reference method.
- The third shipment was not done for laboratories J, K, L and M.
- Laboratory I was also excluded due to non-compliance with the protocol sent (consignment no. 3). Indeed, only one dish was inoculated with 0.1 ml of the initial suspension, instead of the two requested.

In the end, eight participating laboratories were retained for the statistical study.

A summary of the results obtained (in log CFU/mL) is presented in Table 12.

Table 12: Summary of results obtained by collaborators (log CFU/mL)

Laboratory	Level 1				Level 2				Level 3				Level 4				Level 5			
	ISO		Aloa Count™		ISO		Aloa Count™		ISO		Aloa Count™		ISO		Aloa Count™		ISO		Aloa Count™	
	Rep. 1	Rep. 2	Rep. 1	Rep. 2	Rep. 1	Rep. 2	Rep. 1	Rep. 2	Rep. 1	Rep. 2	Rep. 1	Rep. 2	Rep. 1	Rep. 2	Rep. 1	Rep. 2	Rep. 1	Rep. 2	Rep. 1	Rep. 2
A	<1	<1	<1	<1	1.398	1.602	1.477	1.301	2.820	2.792	2.875	2.881	3.778	3.881	3.633	3.681	4.464	4.515	4.515	4.450
B	<1	<1	<1	<1	1.398	1.176	1.477	1.477	2.898	2.903	2.748	2.881	3.820	3.845	3.732	3.708	4.422	4.497	4.515	4.301
C	<1	<1	<1	<1	1.875	1.477	1.602	0.954	2.833	2.813	2.708	2.716	3.851	3.914	3.748	3.763	4.428	4.428	4.502	4.356
D	<1	<1	<1	<1	1.653	1.477	1.845	1.000	2.613	2.778	2.690	2.724	3.690	3.716	3.580	3.623	4.490	4.436	4.389	4.436
E	<1	<1	<1	<1	1.477	1.398	1.602	1.778	2.740	2.820	2.813	2.771	3.863	3.826	3.771	3.716	4.382	4.550	4.450	4.422
F	<1	<1	<1	<1	1.602	1.477	1.602	1.903	2.785	2.806	2.875	2.799	3.771	3.799	3.785	3.756	4.572	4.470	4.389	4.356
G	<1	<1	<1	<1	1.544	1.301	1.477	1.477	2.833	2.869	2.771	2.778	3.813	3.886	3.813	3.949	4.484	4.621	4.190	4.464
H	<1	<1	<1	<1	1.176	1.176	1.477	1.301	2.792	2.820	2.724	2.851	3.763	3.845	3.771	3.875	4.515	4.662	4.436	4.373
I	<1	<1	<1	<1	1.477	1.398	1.477	1.477	2.778	2.892	2.732	2.663	3.602	3.881	3.756	3.663	4.587	4.566	4.407	4.450
J	<1	<1	<1	<1	1.301	1.000	1.301	1.477	/	/	/	/	/	/	/	/	4.490	4.533	4.561	4.407
K	<1	<1	<1	<1	1.477	1.544	1.699	1.477	/	/	/	/	/	/	/	/	4.533	4.497	4.373	4.422
L	<1	<1	<1	<1	1.301	1.544	1.000	1.477	/	/	/	/	/	/	/	/	4.398	4.356	4.422	4.322
M	<1	<1	<1	<1	1.477	1.301	1.000	1.301	/	/	/	/		/	/	/	4.959	5.127	4.658	4.630

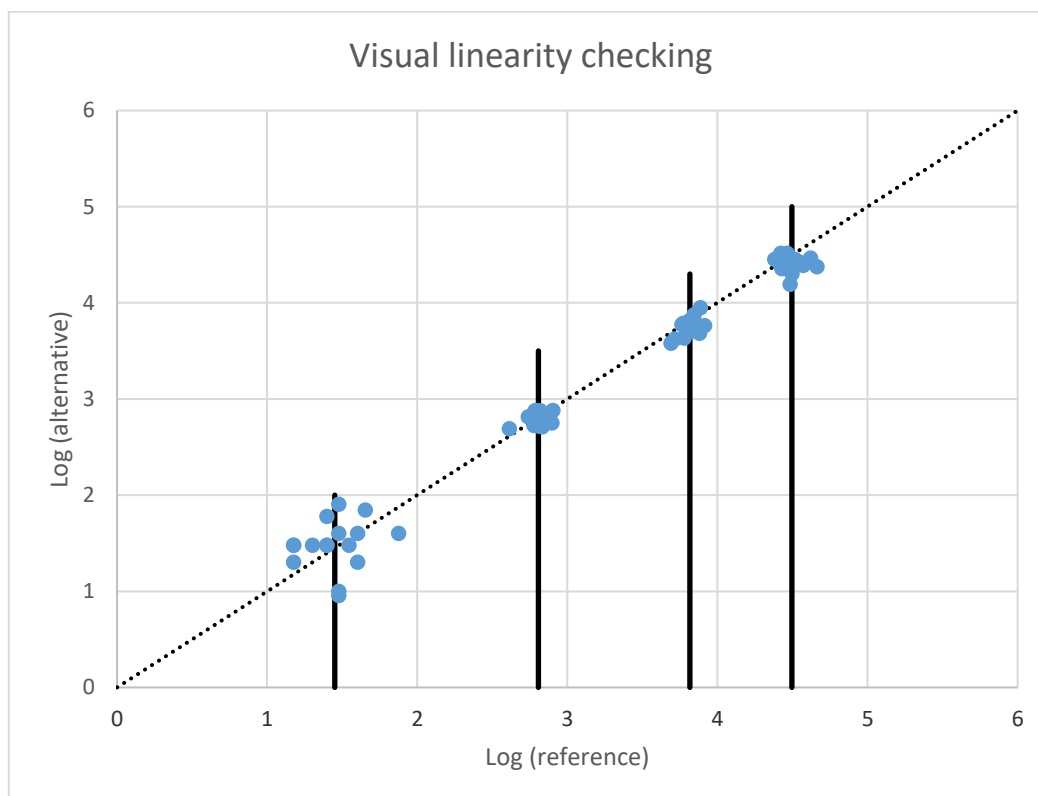
: Laboratories excluded from the statistical analysis

4.4. Calculations and interpretation

4.4.1. Results Visual inspection of linearity

Figure 15 illustrates the data points after logarithmic transformation. The visual evaluation shows that the alternative method yields results that are proportional to those of the reference method. The data are distributed closely around the first bisector ($y = x$), confirming this result. The medians of measurements obtained using the reference method for each level are also represented (vertical lines).

Figure 15: Visual inspection of linearity



4.4.2. Calculation of the accuracy profile

The study was conducted using 4 levels of contamination, while ISO 16140-2: 2016 requires 3 levels for statistical calculations according to the Excel spreadsheet available at <http://standards.iso.org/iso/16140>.

Two sets of data were used, the first considering levels 2, 3 and 4, the second considering levels 2, 3 and 5.

➤ Levels 2, 3, 4

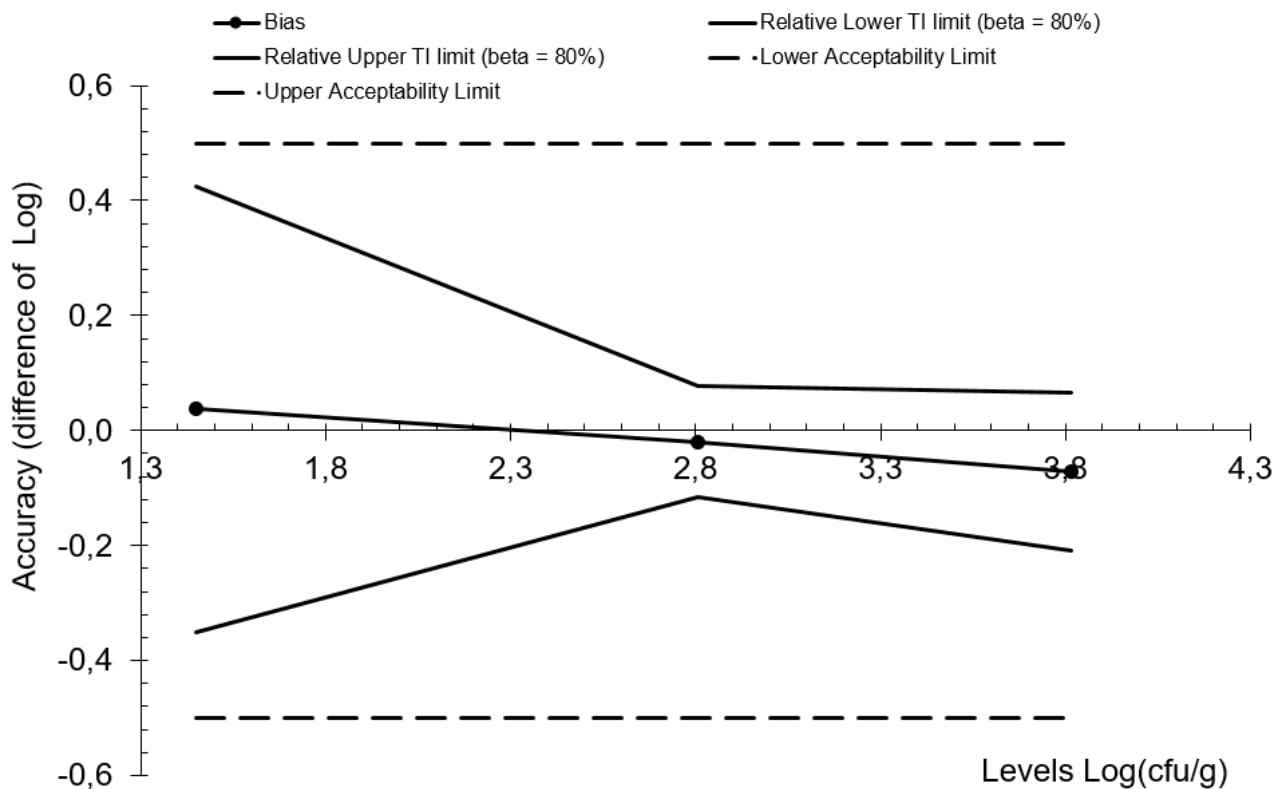
A summary of the statistical calculations is presented in Table 13.

Table 13: Summary of the calculations of the accuracy profile

Accuracy profile			
Study Name	Aloa Count		
Date	2006		
Coordinator	Laboratoire de Touraine		
Tolerance probability (beta)	80%	80%	80%
Acceptability limit in log (lambda)	0.50	0.50	0.50
Alternative method			
Levels	Low	Medium	High
Target value	1.451	2.807	3.816
Number of participants (K)	8	8	8
Average for alternative method	1.487	2.788	3.744
Repeatability standard deviation (sr)	0.281	0.052	0.049
Between-labs standard deviation (sL)	0.000	0.045	0.081
Reproducibility standard deviation (sR)	0.281	0.069	0.095
Corrected number of dof	14.933	11.955	9.142
Coverage factor	1.382	1.416	1.454
Interpolated Student t	1.341	1.357	1.381
Tolerance interval standard deviation	0.2893	0.0717	0.0996
Lower TI limit	1.099	2.691	3.606
Upper TI limit	1.875	2.885	3.882
Bias	0.037	-0.019	-0.072
Relative Lower TI limit (beta = 80%)	-0.351	-0.117	-0.210
Relative Upper TI limit (beta = 80%)	0.425	0.078	0.065
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	0.123		

The graphical representation of the accuracy profile is shown in Figure 16.

Figure 16: Accuracy profile



For all levels of contamination, the tolerance interval limits for the alternative method fall within the acceptability limits set at 0.5 log.

➤ Levels 2, 3, 5

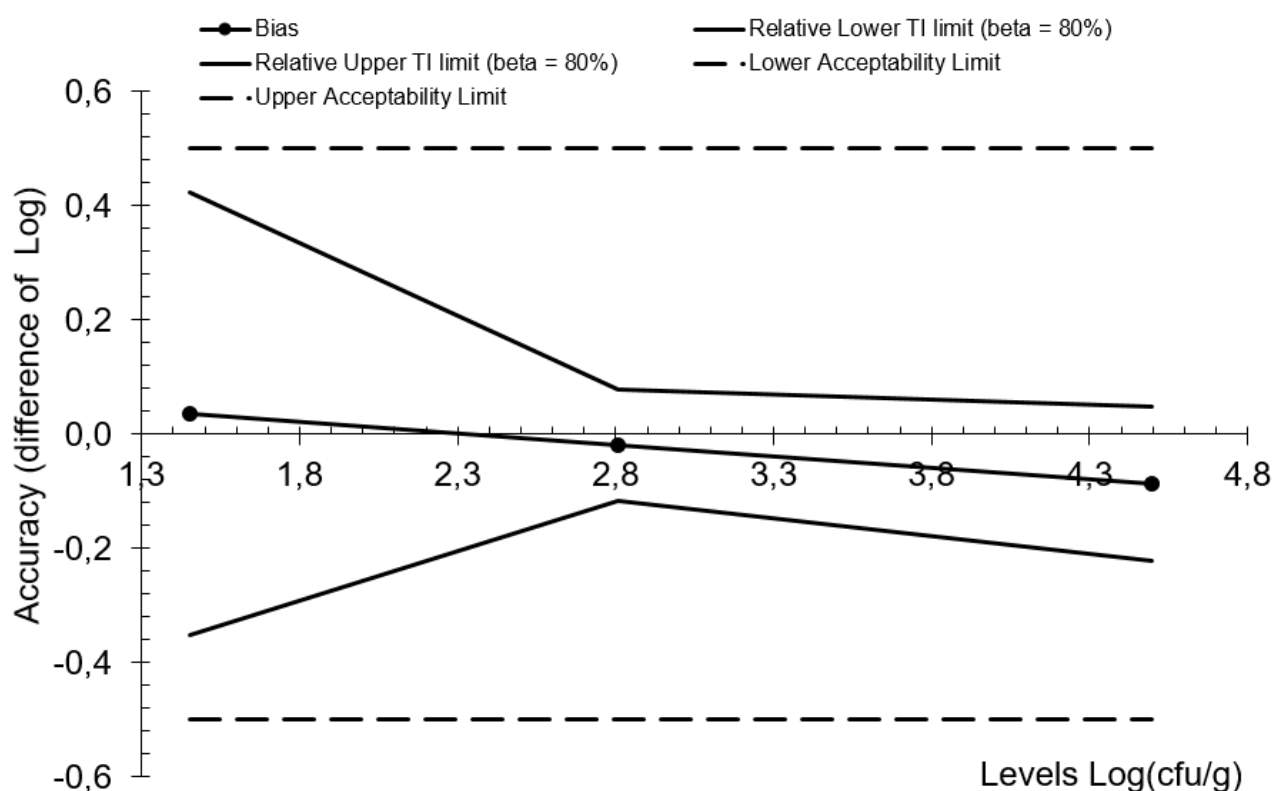
A summary of the statistical calculations is presented in Table 14.

Table 14: Summary of statistical calculations

Accuracy profile			
Study Name	0.5		
Date	Aloa Count		
Coordinator	2006		
Tolerance probability (beta)	Laboratoire de Touraine		
Acceptability limit in log (lambda)	80%	80%	80%
	0.50	0.50	0.50
Alternative method			
Levels	Low	Medium	High
Target value	1.451	2.807	4.496
Number of participants (K)	8	8	8
Average for alternative method	1.487	2.788	4.409
Repeatability standard deviation (sr)	0.281	0.052	0.098
Between-labs standard deviation (sL)	0.000	0.045	0.000
Reproducibility standard deviation (sR)	0.281	0.069	0.098
Corrected number of dof	14.933	11.955	14.933
Coverage factor	1.382	1.416	1.382
Interpolated Student t	1.341	1.357	1.341
Tolerance interval standard deviation	0.2893	0.0717	0.1012
Lower TI limit	1.099	2.691	4.273
Upper TI limit	1.875	2.885	4.545
Bias	0.037	-0.019	-0.087
Relative Lower TI limit (beta = 80%)	-0.351	-0.117	-0.223
Relative Upper TI limit (beta = 80%)	0.425	0.078	0.049
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	0.125		

The graphical representation of the accuracy profile is shown in Figure 17.

Figure 17: Accuracy profile



For all levels of contamination, the tolerance interval limits for the alternative method fall within the acceptability limits set at 0.5 log.

4.5. Conclusion of the interlaboratory study

The alternative method is equivalent to the reference method.

5. General conclusion

The results of the comparative study and the interlaboratory study meet the criteria of ISO 16140-2 (2016) and ISO 16140-2/A1 (2024) for the enumeration of *Listeria monocytogenes* and *Listeria spp.* The ALOA Count method is considered equivalent to the reference method described in ISO 11290-2 (2017).

TOURS, the 25th of June 2026
Stéphanie Rotily-Forcioli
 Head of Microbiology Department

APPENDICES

APPENDIX 1

Analytical protocol ALOA[®] COUNT Method
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ENUMERATION OF *LISTERIA* SPP. (foodstuffs and environment)
ALOA® COUNT METHOD (AFNOR CERTIFICATION NO. AES 10/5 – 09/06)
ANALYTICAL PROTOCOL

X g or X mL of test sample + 9 X mL of BPW or 1/2 Fraser

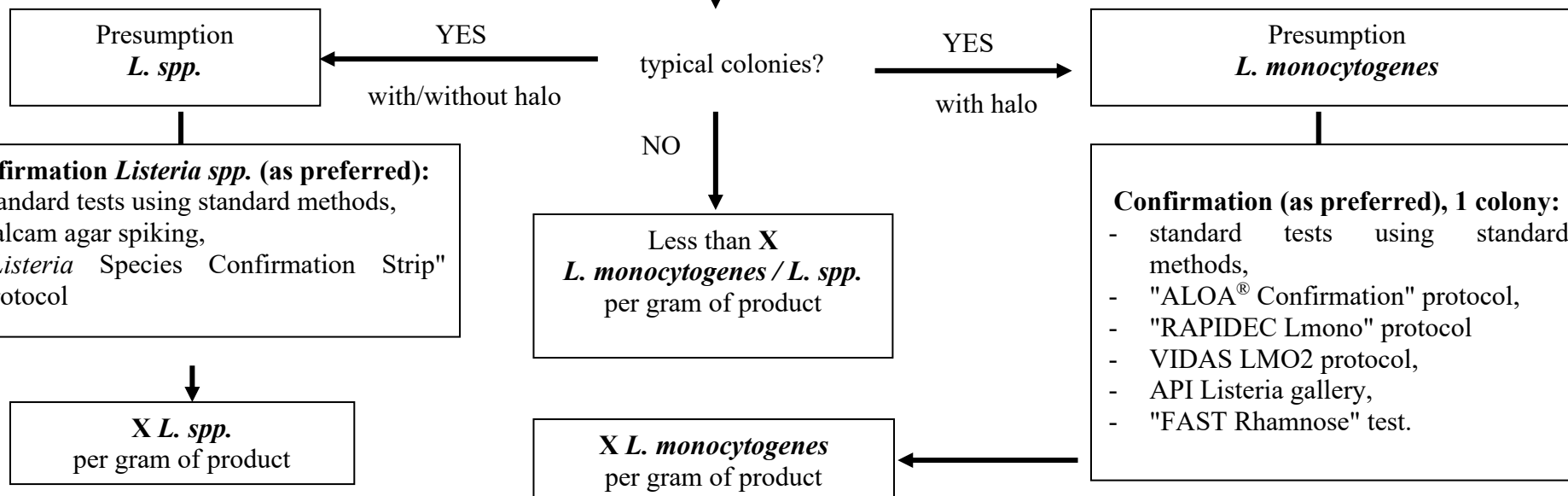
↓
1 hour +/- 5 min at 20°C +/- 2°C (optional step, at the choice of the user)

Either of the following, Pour-plating inoculation:
 1 ml in about 15 ml of ALOA® agar cooled to 47°C +/-2°C *
or Surface inoculation:
 0.1 ml spread on the ALOA® (diameter 90 mm)*
 1 ml spread on the ALOA® (diameter 140 mm)*

*: same inoculation method for successive dilutions (if necessary) - 1 plate per dilution, except for the option: "1 ml spread over 3 Ø90 mm dishes"

↓
 24H at 37°C +/-1°C
and 24H +/- 3H additional at 37°C +/-1°C

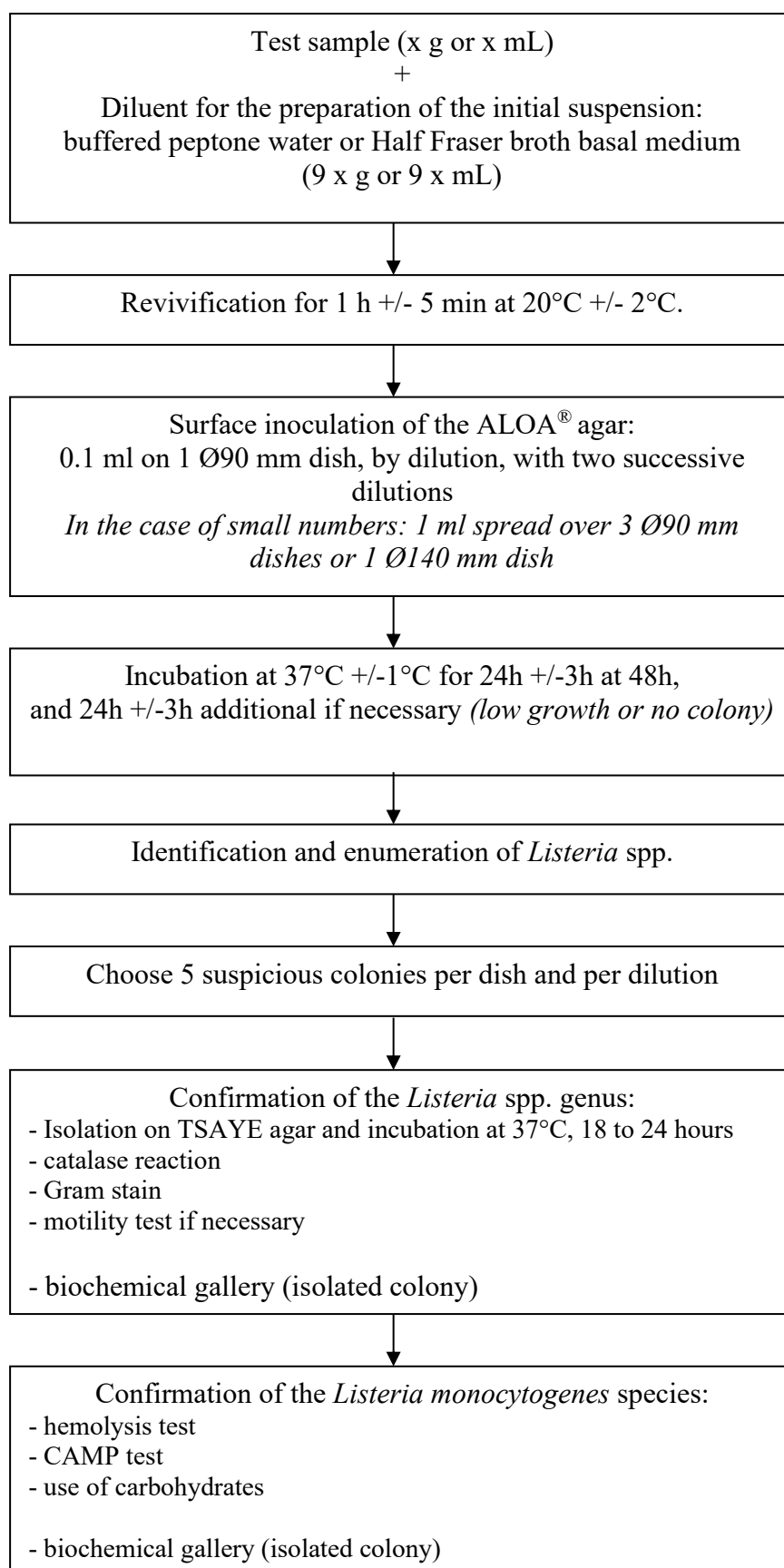
Possibility to store the plates for 72 hours at 5 ± 3°C, after incubation



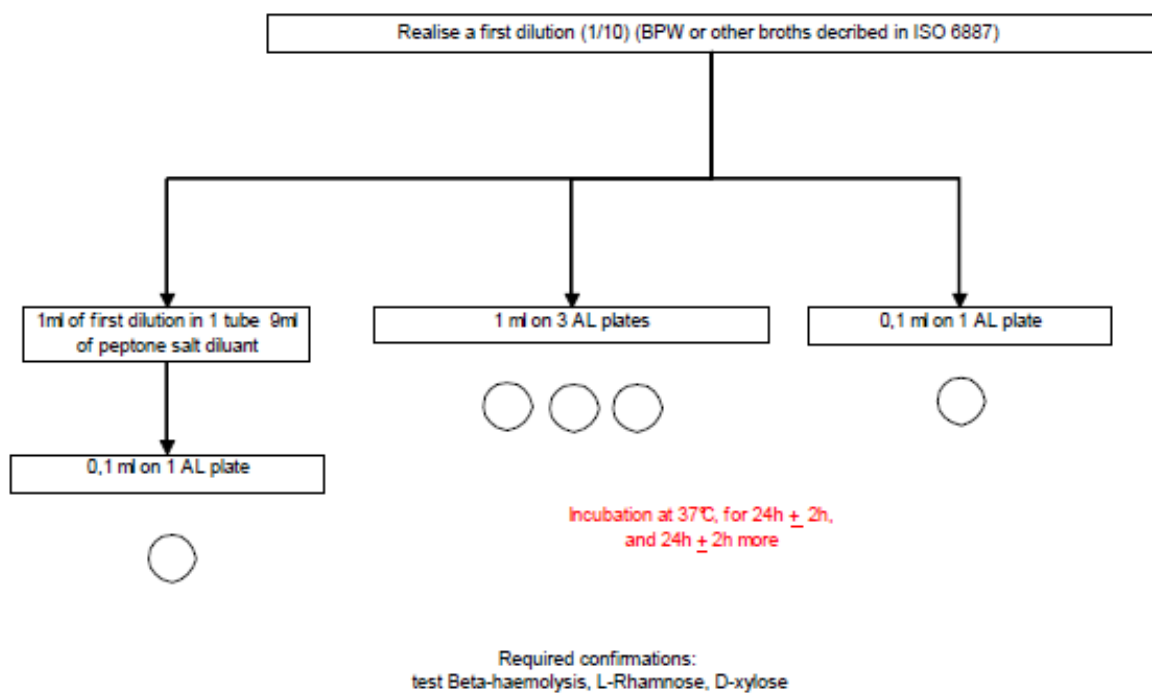
APPENDIX 2

Operating procedures for the EN ISO 11290-2 reference method
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OPERATING PROCEDURE FOR THE EN ISO 11290-2/A1 METHOD (2005)



EN ISO 11290-2: 2017



APPENDIX 3

Relative trueness study : Data on artificial contaminations of samples
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Data on artificial contaminations of samples: *Listeria monocytogenes* 2006

Ref. Matrix	Matrix	Strain used	Origin	Type of stress	delta log (selective medium/ non- selective medium)
		L. mono milk	Raw milk	-18°C, 24h	0.81
38.6	Lemon sorbet popsicle				
38.7	Giga dark chocolate ice cream bar				
38.8	Piccola mini				
38.9	Euro Ice cream				
38.10	Iso Cup vanilla/chocolate				
38.14	Giga bar white				
		L. mono meat	Hamburger meat	-18°C, 24h/55°C, 15 min	0.66
49.13	Rillettes				
49.14	Country terrine				
50.18	Charolais beef				
50.22	Chipolata sausages				
50.23	Crépinette sausage				
		L. mono egg products	Liquid egg	55°C, 25 min	0.88
52.21	Layer cake				
52.26	Gland vanilla				
53.13	Egg white				
		L. mono egg products	Liquid egg	55°C, 15 min	0.79
52.19	Raspberries				
52.20	Apple pie				
53.12	Hard-boiled eggs				
		L. mono egg products	Liquid egg	55°C, 15 min	0.78
52.8	Coconut pudding				
52.9	Chocolate mousse				
52.10	Crème brûlée				
		L. mono milk	Raw milk	-18°C, 24h/55°C, 15 min	0.79
42.11	Goat cheese				
42.12	Goat cheese				
42.13	Goat cheese				
42.14	Goat cheese				
42.15	Goat cheese				
42.16	Goat cheese				
42.19	Chaource				
42.20	Gaperon				
42.22	Raclette cheese				

Ref. Matrix	Matrix	Strain used	Origin	Type of stress	delta log (selective medium/ non-selective medium)
		LM seafood	Smoked salmon	-18°C, 24h/55°C, 15 min	0.65
35.9	Salmon fillet				
35.10	Saithe fillet				
35.11	Perch fillet				
		L. mono egg products	Liquid egg	55°C, 15 min	0.81
52.11	Raspberry gratin				
52.12	Mangari				
52.13	Apricots				
53.4	Egg white				
53.5	Egg yolk				
53.6	Hard-boiled eggs				
		L. mono egg products	Liquid egg	55°C, 25 min	0.74
52.14	Chocolate-coated marshmallow treat				
52.15	Paris-Brest				
52.16	Gland				
52.17	Opéra café				
53.7	Egg white				
53.8	Egg yolk				
53.9	Hard-boiled eggs				
		LM vegetables	Salad	-18°C, 24h	0.78
41.1	Soft lamb's lettuce				
41.2	Frisée lettuce				
41.3	Head of lettuce				
41.4	Scarole				
41.5	Mixed salad				
41.9	Cooked lentil salad				
41.10	Cooked cubed beets				
		LM vegetables	Salad	-18°C, 24h/55°C, 15 min	0.88
41.8	Sliced red cabbage				
41.11	Steamed beetroot				
51.6	Vegetables for ratatouille				
51.7	Chopped spinach portions				
51.8	Vegetables with gourmet peas				
		LM vegetables	Salad	-18°C, 24h/55°C, 15 min	0.70
36.1	Green salad				
36.2	Fresh endives				
36.3	Mixed salad + carrots				

Ref. Matrix	Matrix	Strain used	Origin	Type of stress	delta log (selective medium/ non-selective medium)
		LM vegetables	Salad	-18°C, 24h	0.82
51.1	Extra fine peas				
51.2	Palets with vegetables				
51.3	Chopped spinach				
51.4	Green beans				
51.5	Soup vegetables				
		LM vegetables	Salad	-18°C, 24h/55°C, 15 min	0.56
40.3	Red cabbage				
		LM seafood	Smoked salmon	-18°C, 24h	0.58
47.10	Squid whites				
47.11	Cod fillet				
47.12	Salmon steak				
47.13	Back of cod				
47.14	Cod steak				
		LM seafood	Smoked salmon	-18°C, 24h/55°C, 15 min	0.69
48.8	Smoked herring fillet				
48.9	Greenland halibut				
48.10	Wild smoked tuna				
		L. mono milk	Raw milk	-18°C, 24h/55°C, 15 min	0.72
42.1	Goat cheese				
43.2	Goat milk				
43.3	Goat milk				
43.4	Goat milk				
43.5	Goat milk				
43.6	Goat milk				
43.7	Goat milk				
43.8	Goat milk				
43.9	Goat milk				
43.10	Goat milk				
		L. mono egg products	Liquid egg	-18°C, 24h/55°C, 15 min	0.60
46.6	Tartar sauce				
46.7	Aioli sauce				
		LM seafood	Smoked salmon	-18°C, 24h/55°C, 15 min	0.88
35.14	Salmon fillet				
35.15	Perch fillet				
48.11	Smoked Greenland halibut				
48.12	Wild smoked tuna				

Ref. Matrix	Matrix	Strain used	Origin	Type of stress	delta log (selective medium/ non-selective medium)
		L. mono egg products	Liquid egg	-18°C, 24h/55°C, 15 min	0.60
45.8	Large shell eggs				
45.9	Organic eggs				
45.6	Farm eggs				
45.5	Organic eggs				
		LM seafood	Smoked salmon	-18°C, 24h/55°C, 15 min	0.57
35.19	Trout steak				
35.20	Trout steak				
35.21	Haddock steak				
35.22	Haddock steak				
35.23	Sabre fillet				
35.24	Sabre fillet				
35.25	Trout steak				
47.18	Salmon steak				
47.19	Salmon steak				
47.20	Albacore tuna steak				
47.21	Albacore tuna steak				
47.22	Back of cod				
47.23	Back of cod				
47.24	Back of cod				
48.16	1st rate smoked salmon				
48.17	1st rate smoked salmon				
48.18	Wild smoked tuna				
48.19	Wild smoked tuna				
48.20	Haddock				
48.21	Haddock				

**Artificial contamination by mixing
with a naturally-contaminated product**

Ref. Matrix	Matrix	Naturally-contaminated matrix used
49.9	Blood sausage	Liver pâté
49.10	Country pâté	Liver pâté
34.1	Pure pork rillettes	Liver pâté
34.2	Rillettes du Mans	Liver pâté
34.3	Poultry rillettes	Liver pâté
49.4	Caribbean blood sausage	Liver pâté
45.4	Large shell eggs	Liver pâté

Data on artificial contaminations of samples: *Listeria monocytogenes* 2012

Internal pallet number	Sample ref.	Matrix	Category	Strain ref.	Strain	Origin of the strain	Type of stress	Evaluation of the stress ($\Delta \log$)*
16	SP2	Salmon steak	SP	12_IAA_897.2	<i>L. monocytogenes</i>	Salmon Maki	Freezing for 21 days at -18°C	0.67
19	SP5	Trout steak	SP	10_IAA_10599.2	<i>L. monocytogenes</i>	Cod brandade	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.54
20	SP6	Filet of sole	SP	10_IAA_10599.2	<i>L. monocytogenes</i>	Cod brandade	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.54
35	SP9	Smoked halibut	SP	11_IAA_4446.1	<i>L. monocytogenes</i>	Smoked salmon slices	Freezing for 21 days at -18°C	0.65
39	SP13	Fish nuggets	SP	11_IAA_1695.2	<i>L. monocytogenes</i>	Shrimp sushi	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.56
40	SP14	Pink prawns	SP	11_IAA_1695.2	<i>L. monocytogenes</i>	Shrimp sushi	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.56
43	SP17	Tarama	SP	11_IAA_11940.2	<i>L. monocytogenes</i>	Crayfish salad	Heating for 30 min at 55°C	0.53
45	SP19	Seafood mix	SP	12_IAA_897.2	<i>L. monocytogenes</i>	Salmon Maki	Freezing for 21 days at -18°C	0.67
53	DP17	White chocolate ice cream cone	DP	12_IAA_403.2	<i>L. monocytogenes</i>	Vanilla milk shake	Freezing for 24 hours at -18°C	0.53
59	PV2	Ratatouille mix	VEP	11_IAA_1203.8	<i>L. monocytogenes</i>	Organic leeks	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.56
61	PV3	Exotic fruit salad	VEP	10_IAA_1896.1	<i>L. monocytogenes</i>	Green salad	Freezing for 24 hours at -18°C	0.52
63	PV5	Couscous/vegetable mix	VEP	11_IAA_1203.8	<i>L. monocytogenes</i>	Organic leeks	Freezing for 24 hours at -18°C	0.52
64	SP24	Tuna pizza	SP	10_IAA_10599.2	<i>L. monocytogenes</i>	Cod brandade	Freezing for 24 hours at -18°C	0.52

Internal pallet number	Sample ref.	Matrix	Category	Strain ref.	Strain	Origin of the strain	Type of stress	Evaluation of the stress ($\Delta \log$)*
65	PV6	Fried Perigourdine	VEP	11_IAA_1203.8	<i>L. monocytogenes</i>	Organic leeks	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.56
74	PV7	Strawberries	VEP	10_IAA_1896.1	<i>L. monocytogenes</i>	Green salad	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.55
81	PV8	4th range mixed salad	VEP	10_IAA_1896.1	<i>L. monocytogenes</i>	Green salad	Freezing for 21 days at -18°C	0.65
84	PV10	Custard	VEP	11_IAA_6606.1	<i>L. monocytogenes</i>	Vanilla eclair	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.56
89	PV12	Egg cream	VEP	11_IAA_6606.1	<i>L. monocytogenes</i>	Vanilla eclair	Freezing for 21 days at -18°C	0.66
96	DP22	Pistachio Danette	DP	10_IAA_10883.2	<i>L. monocytogenes</i>	Fresh cow cheese	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.52
97	DP23	Caramel Danette	DP	10_IAA_10883.2	<i>L. monocytogenes</i>	Fresh cow cheese	Freezing for 24 hours at -18°C	0.51
98	DP24	Vanilla pecan Sveltesse	DP	10_IAA_10883.2	<i>L. monocytogenes</i>	Fresh cow cheese	Freezing for 21 days at -18°C	0.68
125	ES2	Dairy cloth	ES	10_IAA_4027.3	<i>L. monocytogenes</i>	Slicing machine wipe	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.56
126	ES3	Working surface cleaning wipe	ES	12_IAA_1132.3	<i>L. monocytogenes</i>	Curved conveyor belt wipe, meat shop	Freezing for 24 hours at -18°C	0.51
127	ES4	Cutting floor wipe	ES	12_IAA_1132.3	<i>L. monocytogenes</i>	Curved conveyor belt wipe, meat shop	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.55
142	ES11	Water in grinding shop, MP froz. refrigeration drain	ES	11_IAA_5027.20	<i>L. monocytogenes</i>	Rinsing water - churn	Freezing for 24 hours at -18°C	0.52
143	12_IAA_2496.21	Water in slaughterhouse drain	ES	11_IAA_5027.20	<i>L. monocytogenes</i>	Rinsing water - churn	Freezing for 24 hours at -18°C	0.52

Internal pallet number	Sample ref.	Matrix	Category	Strain ref.	Strain	Origin of the strain	Type of stress	Evaluation of the stress ($\Delta \log$)*
146	12_IAA_2266-5	Goat milk	DP	11_IAA_1860.1	<i>L. monocytogenes</i>	Goat milk	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.56
147	12_IAA_2385-2	Goat milk	DP	11_IAA_4357.1	<i>L. monocytogenes</i>	Goat milk	Freezing for 21 days at -18°C	0.67
148	12_IAA_2300-2	Goat milk	DP	11_IAA_4357.1	<i>L. monocytogenes</i>	Goat milk	Freezing for 24 hours at -18°C	0.52
185	12_IAA_3114-1	Treaming	VC	12_IAA_24.2	<i>L. monocytogenes</i>	Raw hanger steak	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.56
186	12_IAA_3132-3	Heart	VC	11_IAA_11982.1	<i>L. monocytogenes</i>	Cubed bowels	Freezing for 21 days at -18°C	0.54
187	12_IAA_3132-1	Liver	VC	11_IAA_11982.1	<i>L. monocytogenes</i>	Cubed bowels	Freezing for 21 days at -18°C	0.54
188	12_IAA_3178-4	Pure pork rillettes	VC	11_IAA_11368.2	<i>L. monocytogenes</i>	Liver pâté	Freezing for 21 days at -18°C	0.55
191	SP33	Alaska pollock	SP	11_IAA_1695.2	<i>L. monocytogenes</i>	Shrimp sushi	Heating for 30 min at 55°C	0.51
193	SP35	Saithe fillet	SP	11_IAA_11940.2	<i>L. monocytogenes</i>	Crayfish salad	Heating for 30 min at 55°C	0.53
194	SP36	Breton hake	SP	10_IAA_10599.2	<i>L. monocytogenes</i>	Cod brandade	Freezing for 24 hours at -18°C	0.52
196	SP38	Smoked trout	SP	11_IAA_4446.1	<i>L. monocytogenes</i>	Smoked salmon slices	Freezing for 21 days at -18°C	0.65
197	PV19	Courgettes	VEP	11_IAA_3200.5	<i>L. monocytogenes</i>	Beetroot	Heating for 30 min at 55°C	0.54
198	PV20	Aubergine	VEP	11_IAA_3200.5	<i>L. monocytogenes</i>	Beetroot	Heating for 30 min at 55°C	0.54
199	PV21	Red bell pepper	VEP	11_IAA_3200.5	<i>L. monocytogenes</i>	Beetroot	Freezing for 24 hours at -18°C	0.51
200	PV22	Mayonnaise	VEP	10_IAA_1895.1	<i>L. monocytogenes</i>	Celery mayonnaise	Freezing for 24 hours at -18°C	0.54
201	PV23	Custard	VEP	11_IAA_11685.2	<i>L. monocytogenes</i>	Layer cake	Heating for 30 min at 55°C	0.53

Internal pallet number	Sample ref.	Matrix	Category	Strain ref.	Strain	Origin of the strain	Type of stress	Evaluation of the stress ($\Delta \log$)*
202	DP32	Vanilla dairy dessert	DP	11_IAA_583.3	<i>L. monocytogenes</i>	Goat cheese	Freezing for 21 days at -18°C	0.57
203	DP33	Vanilla ice cream	DP	12_IAA_403.2	<i>L. monocytogenes</i>	Vanilla milk shake	Heating for 30 min at 55°C	0.51
204	DP34	Raw goat milk	DP	11_IAA_6104.3	<i>L. monocytogenes</i>	Goat milk	Freezing for 24 hours at -18°C	0.52
207	ES13	Tank water	ES	11_IAA_5027.20	<i>L. monocytogenes</i>	Rinsing water - churn	Heating for 30 min at 55°C	0.58
208	ES14	Rinsing water	ES	11_IAA_5027.20	<i>L. monocytogenes</i>	Rinsing water - churn	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.68
209	ES15	CF evaporator swab	ES	11_IAA_5027.16	<i>L. monocytogenes</i>	Churn pipe door swab	Freezing for 21 days at -18°C	0.53
210	ES16	Grinder swab	ES	11_IAA_5027.16	<i>L. monocytogenes</i>	Churn pipe door swab	Freezing for 21 days at -18°C	0.53
212	PV22	Coffee creamer	VEP	11_IAA_11685.2	<i>L. monocytogenes</i>	Layer cake	Freezing for 21 days at -18°C	0.59
213	PV26	Frozen vegetable mix	VEP	11_IAA_3200.5	<i>L. monocytogenes</i>	Beetroot	Freezing for 21 days at -18°C	0.55
214	ES22	Rinsing water	ES	11_IAA_5027.20	<i>L. monocytogenes</i>	Rinsing water - churn	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.68
215	ES23	Rinsing water	ES	11_IAA_5027.20	<i>L. monocytogenes</i>	Rinsing water - churn	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0,68

* $\log N$ (non-selective medium) – $\log N$ (selective medium)

Key:

SP: Seafood products
VEP: Vegetable and egg products

DP: Dairy products
ES: Environmental samples

Data on artificial contaminations of samples: *Listeria* spp. 2012

Internal pallet number	Sample ref.	Matrix	Category	Strain ref.	Strain	Origin of the strain	Type of stress	Evaluation of the stress ($\Delta \log$)*
33	SP7	Smoked Haddock	SP	SP8	<i>L. innocua</i>	Smoked trout	55°C, 30 min/-18°C, 24h	0.57
36	SP10	Smoked salmon	SP	SP8	<i>L. innocua</i>	Smoked trout	55°C, 30 min/-18°C, 24h	0.57
62a	PV4	Red berry mix	VEP	07_IAA_4015.6	<i>L. welshimeri</i>	Soya	-18°C, 24h	0.53
63	PV5	Couscous/vegetable mix	VEP	LIS 1.7	<i>L. innocua</i>	Broccoli	-18°C, 24h	0.55
63	PV5	Couscous/vegetable mix	VEP	11_IAA_1203.8	<i>L. monocytogenes</i>	Organic leeks	Freezing for 24 hours at -18°C	0.52
64	SP24	Tuna pizza	SP	SP8	<i>L. welshimeri</i>	Smoked trout	-18°C, 24h	0.53
64	SP24	Tuna pizza	SP	10_IAA_10599.2	<i>L. monocytogenes</i>	Cod brandade	Freezing for 24 hours at -18°C	0.52
65	PV6	Pan-fried Perigourdine	VEP	09_IAA_3236.1	<i>L. welshimeri</i>	Sprouted rice	-18°C, 24h	0.53
65	PV6	Fried Perigourdine	VEP	11_IAA_1203.8	<i>L. monocytogenes</i>	Organic leeks	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.56
67	PV7	Sand-grown carrots	VEP	09_IAA_5353.5	<i>L. innocua</i>	Leeks	55°C, 25 min	0.51
71	PV8	Radishes	VEP	11_IAA_11739.1	<i>L. ivanovii</i>	Cucumbers	Freezing for 21 days at -18°C	0.60
82	PV12	Organic cherry tomatoes	VEP	09_IAA_3236.1	<i>L. welshimeri</i>	Sprouted rice	-18°C, 24h	0.53

Internal pallet number	Sample ref.	Matrix	Category	Strain ref.	Strain	Origin of the strain	Type of stress	Evaluation of the stress ($\Delta \log$)*
83	PV13	Custard pastry	VEP	06_46.6	<i>L. innocua</i>	Tartar sauce	55°C, 25 min	0.51
84	PV14	Custard	VEP	07_IAA_4477.3	<i>L. welshimeri</i>	Trefoil	-18°C, 24h	0.53
84	PV10	Custard	VEP	11_IAA_6606.1	<i>L. monocytogenes</i>	Vanilla eclair	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.56
86	PV15	Mayonnaise	VEP	06_46.6	<i>L. innocua</i>	Tartar sauce	Freezing for 21 days at -18°C	0.59
91	PV17	Custard cream	VEP	12_IAA_4145.6	<i>L. ivanovii</i>	Mayonnaise	55°C, 30 min/-18°C, 24h	0.54
95	DP23	Chocolate yogurt	DP	12_IAA_4173.4	<i>L. ivanovii</i>	Raw goat milk	55°C, 25 min	0.55
96	DP24	Danette - pistachio cream	DP	10_IAA_6999.1	<i>L. ivanovii</i>	Goat cheese	Freezing for 21 days at -18°C	0.56
96	DP22	Pistachio Danette	DP	10_IAA_10883.2	<i>L. monocytogenes</i>	Fresh cow cheese	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.52
97	DP25	Danette - caramel cream	DP	10_IAA_3223.1	<i>L. innocua</i>	Ash-covered goat cheese	55 °C, 30 min/-18°C, 24h	0.57
97	DP23	Caramel Danette	DP	10_IAA_10883.2	<i>L. monocytogenes</i>	Fresh cow cheese	Freezing for 24 hours at -18°C	0.51
99	PV24	Caramel flan	VEP	06_46.6	<i>L. innocua</i>	Tartar sauce	55°C, 25 min	0.51
125	12_IAA_2496.3	Slaughterhouse - Q3 slicing machine cleaning cloth	ES	11_IAA_4403.1	<i>L. welshimeri</i>	CF raw 1st	-18°C, 24h	0.53
125	ES2	Dairy cloth	ES	10_IAA_4027.3	<i>L. monocytogenes</i>	Slicing machine wipe	Heating for 30 min at 55°C + Freezing for 24h at -18°C	0.56

Internal pallet number	Sample ref.	Matrix	Category	Strain ref.	Strain	Origin of the strain	Type of stress	Evaluation of the stress ($\Delta \log$)*
134	12_IAA_2496.12	Grinding shop, 2nd rate grinding stack swab	ES	11_IAA_2803.4	<i>L. welshimeri</i>	Packaging room swab	55°C, 25 min	0.55
135	12_IAA_2496.13	Grinding shop, mixing stack swab	ES	11_IAA_2305.4	<i>L. innocua</i>	Siphon pasto molding swab	Freezing for 21 days at -18°C	0.59
141	12_IAA_2496.19	Water in grinding shop, Fresh raw materials refrigeration drain	ES	11_IAA_3454.5	<i>L. innocua</i>	Seed drain water	Freezing for 21 days at -18°C	0.59
143	12_IAA_2496.21	Water in slaughterhouse drain	ES	11_IAA_3454.5	<i>L. innocua</i>	Seed drain water	55°C, 25 min	0.51
143	12_IAA_2496.21	Water in slaughterhouse drain	ES	11_IAA_5027.20	<i>L. monocytogenes</i>	Rinsing water - churn	Freezing for 24 hours at -18°C	0.52
147	12_IAA_2385.2	Goat milk	DP	11_IAA_10092.2	<i>L. innocua</i>	Raw goat milk	-18°C, 24h	0.53
147	12_IAA_2385-2	Goat milk	DP	11_IAA_4357.1	<i>L. monocytogenes</i>	Goat milk	Freezing for 21 days at -18°C	0.67
148	12_IAA_2300.2	Goat milk	DP	11_IAA_10092.2	<i>L. innocua</i>	Raw goat milk	55°C, 30 min/-18°C, 24h	0.57
148	12_IAA_2300-2	Goat milk	DP	11_IAA_4357.1	<i>L. monocytogenes</i>	Goat milk	Freezing for 24 hours at -18°C	0.52
158	SP27	Pink prawns	SP	09_IAA_2673.1	<i>L. seeligeri</i>	Shrimps	Freezing for 21 days at -18°C	0.56
159	SP28	Accras de morue	SP	10_IAA_10028.1	<i>L. ivanovii</i>	Surimi	55°C, 30 min/-18°C, 24h	0.54
163	SP29	Smoked Haddock	SP	SP8	<i>L. welshimeri</i>	Smoked trout	Freezing for 21 days at -18°C	0.56

Internal pallet number	Sample ref.	Matrix	Category	Strain ref.	Strain	Origin of the strain	Type of stress	Evaluation of the stress ($\Delta \log$)*
164	DP31	Raw cow's milk	DP	12_IAA_4173.4	<i>L. ivanovii</i>	Raw goat milk	55°C, 25 min	0.52
165	VC1	Smoked bacon and spaghetti	VC	10_IAA_1326.2	<i>L. welshimeri</i>	Lean veal	-18°C, 24h	0.53
169	ES21	Swab - cold room floor and handle	ES	10_IAA_6999.1	<i>L. ivanovii</i>	swab - cheese crate	55°C, 30 min/-18°C, 24h	0.54
170	SP40	Haddock	SP	10_IAA_852.5	<i>L. innocua</i>	Fresh salmon	55°C, 30 min/-18°C, 24h	0.57
171	SP30	Tropical Sole	SP	10_IAA_852.5	<i>L. innocua</i>	Fresh salmon	-18°C, 24h	0.55
173	SP32	Tropical Sole	SP	10_IAA_10028.1	<i>L. ivanovii</i>	Surimi	Freezing for 21 days at -18°C	0.60
174a	12_IAA_2969.1	Toulouse sausages	VC	10_IAA_1326.2	<i>L. welshimeri</i>	Lean veal	Freezing for 21 days at -18°C	0.56
176	12_IAA_2804.1	Cooked hamburger meat + sauce	VC	11_IAA_10151.1	<i>L. ivanovii</i>	Veal stuffing	Freezing for 21 days at -18°C	0.60
177	12_IAA_2820.2	Liver pâté	VC	10_IAA_224.5	<i>L. innocua</i>	Country pâté	Freezing for 21 days at -18°C	0.56
179a	12_IAA_2882.5	Mixed pork	VC	10_IAA_1326.2	<i>L. welshimeri</i>	Lean veal	55°C, 25 min	0.55
180	12_IAA_2394.4	Pork rillettes	VC	10_IAA_224.5	<i>L. innocua</i>	Country pâté	55°C, 25 min	0.55
181	SP39	Smoked Haddock	SP	SP8	<i>L. welshimeri</i>	Smoked trout	Freezing for 21 days at -18°C	0.56
217	SP41	Tuna/Surimi salad	SP	09_IAA_2673.1	<i>L. seeligeri</i>	Shrimps	Freezing for 21 days at -18°C	0.56

Internal pallet number	Sample ref.	Matrix	Category	Strain ref.	Strain	Origin of the strain	Type of stress	Evaluation of the stress ($\Delta \log$)*
218	DP36	Cabri Blanc	DP	10_IAA_7693.1	<i>L. welshimeri</i>	Reblochon	Freezing for 21 days at -18°C	0.56
219	DP37	Sainte Maure de Touraine goat cheese	DP	10_IAA_7693.1	<i>L. welshimeri</i>	Reblochon	Freezing for 21 days at -18°C	0.56
220	ES24	Seed rinsing water	ES	11_IAA_2803.4	<i>L. welshimeri</i>	Packaging room swab	Freezing for 21 days at -18°C	0.56
221	ES25	Drainage water	ES	11_IAA_2803.4	<i>L. welshimeri</i>	Packaging room swab	Freezing for 21 days at -18 °C	0.56

* $\log N$ (non-selective medium) – $\log N$ (selective medium)

Key:

SP: Seafood products
 VEP: Vegetable and egg products
 DP: Dairy products
 ES: Environmental samples

Data on artificial contaminations of samples: Continuation 2018

samp. no.	Category	Type	Matrix	Strain ref.	Contamination strain	Origin of the strain	Type of stress	Evaluation of the stress ($\Delta \log$)
1	Dairy	Raw milk	Goat milk	no. IAA 168	<i>Listeria monocytogenes</i>	Milk	seeding 72 h 4°C	/
2	Meat	Processed meat products	Beef meatballs	no. AFNOR 2	<i>Listeria monocytogenes</i>	Cooked ham	seeding 72 h 4°C	/
3	Meat	Processed meat products	Chicken gratin	no. AFNOR 2	<i>Listeria monocytogenes</i>	Cooked ham	seeding 72 h 4°C	/
4	Meat	Cured product	Bacon	no. AFNOR 2	<i>Listeria monocytogenes</i>	Cooked ham	seeding 72 h 4°C	/
5	Vegetables	Fresh vegetables	Apricot	no. AFNOR 8	<i>Listeria monocytogenes</i>	Pea velouté	seeding 72 h 4°C	/
6	Vegetables	Processed vegetables	Mixed carrots	no. AFNOR 8	<i>Listeria monocytogenes</i>	Pea velouté	seeding 72 h 4°C	/
7	Vegetables	Processed vegetables	Fried potatoes	no. AFNOR 8	<i>Listeria monocytogenes</i>	Pea velouté	seeding 72 h 4°C	/
8	Vegetables	Processed vegetables	Green bean salad	no. AFNOR 8	<i>Listeria monocytogenes</i>	Pea velouté	seeding 72 h 4°C	/
9	Vegetables	Processed vegetables	Tomatoes with French dressing	no. AFNOR 8	<i>Listeria monocytogenes</i>	Pea velouté	seeding 72 h 4°C	/
10	Vegetables	Processed vegetables	Spinach purée	no. AFNOR 8	<i>Listeria monocytogenes</i>	Pea velouté	seeding 72 h 4°C	/
11	Composites	Cold catered dish	Quinoa and beet hummus	no. AFNOR 27	<i>Listeria monocytogenes</i>	Mixed salad	seeding 72 h 4°C	/
12	Composites	Cold catered dish	Mixed salad with tomatoes and eggs	no. AFNOR 27	<i>Listeria monocytogenes</i>	Mixed salad	seeding 72 h 4°C	/
13	Composites	Cold catered dish	Spring roll	no. AFNOR 27	<i>Listeria monocytogenes</i>	Mixed salad	seeding 72 h 4°C	/
14	Composites	Cold catered dish	Mixed salad	no. AFNOR 27	<i>Listeria monocytogenes</i>	Mixed salad	seeding 72 h 4°C	/
15	Composites	Cold catered dish	Tomato salad with bacon	no. AFNOR 27	<i>Listeria monocytogenes</i>	Mixed salad	seeding 72 h 4°C	/
16	Composites	Hot catered dish	Mediterranean quiche	no. AFNOR 22	<i>Listeria monocytogenes</i>	Pizza mozzarella	seeding 72 h 4°C	/
17	Composites	Hot catered dish	Tomato and pepper patties	no. AFNOR 22	<i>Listeria monocytogenes</i>	Pizza mozzarella	seeding 72 h 4°C	/
18	Composites	Hot catered dish	Fish with spinach	no. AFNOR 22	<i>Listeria monocytogenes</i>	Pizza mozzarella	seeding 72 h 4°C	/
19	Environment	Dust and residues	Working surface waste - bakery	no. IAA 296	<i>Listeria monocytogenes</i>	Work plan - wipes	seeding 72 h 4°C	/
20	Environment	Dust and residues	Waste from a sink - delicatessen	no. IAA 296	<i>Listeria monocytogenes</i>	Work plan - wipes	seeding 72 h 4°C	/
21	Environment	Dust and residues	working surface waste - bakery	no. IAA 296	<i>Listeria monocytogenes</i>	Work plan - wipes	seeding 72 h 4°C	/
22	Environment	Dust and residues	Waste from the floor - bakery	no. IAA 296	<i>Listeria monocytogenes</i>	Work plan - wipes	seeding 72 h 4°C	/
23	Environment	Dust and residues	Waste from the floor - delicatessen	no. IAA 296	<i>Listeria monocytogenes</i>	Work plan - wipes	seeding 72 h 4°C	/
24	Dairy	Raw milk	Cow's milk	no. IAA 228	<i>Listeria innocua</i>	Goat milk	seeding 72 h 4°C	/
25	Dairy	Ice cream and dairy dessert	Caramel cream	no. IAA 228	<i>Listeria innocua</i>	Goat milk	seeding 72 h 4°C	/
26	Dairy	Ice cream and dairy dessert	Chocolate cream	no. IAA 228	<i>Listeria innocua</i>	Goat milk	seeding 72 h 4°C	/
27	Meat	Processed meat products	Meatballs	no. AFNOR 6	<i>Listeria Welshimeri</i>	Duck breast	seeding 72 h 4°C	/
28	Meat	Processed meat products	Minced poultry	no. AFNOR 6	<i>Listeria Welshimeri</i>	Duck breast	seeding 72 h 4°C	/
29	Meat	Processed meat products	Beef meatball curry	no. AFNOR 6	<i>Listeria Welshimeri</i>	Duck breast	seeding 72 h 4°C	/
30	Meat	Cured product	Bacon	no. AFNOR 6	<i>Listeria Welshimeri</i>	Duck breast	seeding 72 h 4°C	/
31	Meat	Cured product	Pure pork slicing sausage	no. AFNOR 6	<i>Listeria Welshimeri</i>	Duck breast	seeding 72 h 4°C	/
32	Seafood	Raw fish	Raw hake fillet	no. AFNOR 23	<i>Listeria innocua</i>	Herring fillet	seeding 72 h 4°C	/
33	Seafood	Raw fish	Raw salmon steak	no. AFNOR 23	<i>Listeria innocua</i>	Herring fillet	seeding 72 h 4°C	/
34	Seafood	Cooked seafood products	Cod	no. AFNOR 23	<i>Listeria innocua</i>	Herring fillet	seeding 72 h 4°C	/
35	Seafood	Cooked seafood products	Salmon	no. AFNOR 23	<i>Listeria innocua</i>	Herring fillet	seeding 72 h 4°C	/
36	Vegetables	Fresh vegetables	Apricot	no. AFNOR 57	<i>Listeria innocua</i>	Provençal tomatoes	seeding 72 h 4°C	/
37	Vegetables	Fresh vegetables	Tomato	no. AFNOR 57	<i>Listeria innocua</i>	Provençal tomatoes	seeding 72 h 4°C	/

Data on artificial contaminations of samples: Continuation 2018

samp. no.	Category	Type	Matrix	Strain ref.	Contamination strain	Origin of the strain	Type of stress	Evaluation of the stress ($\Delta \log$)
38	Vegetables	Frozen vegetables	Pieces of pumpkin and butternut squash	no. AFNOR 57	<i>Listeria innocua</i>	Provençal tomatoes	seeding 2 weeks - 20°C	/
39	Vegetables	Processed vegetables	Tomato purée	no. AFNOR 56	<i>Listeria Welshimeri</i>	Bulgur	seeding 72 h 4°C	/
40	Vegetables	Processed vegetables	Ratatouille	no. AFNOR 56	<i>Listeria Welshimeri</i>	Bulgur	seeding 72 h 4°C	/
41	Vegetables	Processed vegetables	Creamed mushrooms	no. AFNOR 56	<i>Listeria Welshimeri</i>	Bulgur	seeding 72 h 4°C	/
42	Vegetables	Processed vegetables	courgette gratin	no. AFNOR 56	<i>Listeria Welshimeri</i>	Bulgur	seeding 72 h 4°C	/
43	Vegetables	Processed vegetables	vegetable soup	no. AFNOR 56	<i>Listeria Welshimeri</i>	Bulgur	seeding 72 h 4°C	/
44	Composites	Cold catered dish	Mixed salad with rice	no. AFNOR 14	<i>Listeria Welshimeri</i>	Mixed salad	seeding 72 h 4°C	/
45	Composites	Cold catered dish	Nigerian salad	no. AFNOR 14	<i>Listeria Welshimeri</i>	Mixed salad	seeding 72 h 4°C	/
46	Composites	Cold catered dish	Mixed salad	no. AFNOR 14	<i>Listeria Welshimeri</i>	Mixed salad	seeding 72 h 4°C	/
47	Composites	Cold catered dish	Red cabbage and ham salad	no. AFNOR 14	<i>Listeria Welshimeri</i>	Mixed salad	seeding 72 h 4°C	/
48	Composites	Hot catered dish	Quiche	no. AFNOR 21	<i>Listeria innocua</i>	Pizza mozzarella	seeding 72 h 4°C	/
49	Composites	Hot catered dish	Quiche with bacon	no. AFNOR 21	<i>Listeria innocua</i>	Pizza mozzarella	seeding 72 h 4°C	/
50	Composites	Hot catered dish	Spring rolls with pork	no. AFNOR 21	<i>Listeria innocua</i>	Pizza mozzarella	seeding 72 h 4°C	/
51	Environment	Process water	composite watercress water	no. AFNOR 55	<i>Listeria innocua</i>	Composite water	seeding 72 h 4°C	/
52	Environment	Dust and residues	Working surface waste - bakery	no. IAA 246	<i>Listeria innocua</i>	- Wipes	seeding 72 h 4°C	/
53	Environment	Dust and residues	Waste from a sink - delicatessen	no. IAA 246	<i>Listeria innocua</i>	- Wipes	seeding 72 h 4°C	/
54	Environment	Dust and residues	working surface waste - bakery	no. IAA 246	<i>Listeria innocua</i>	- Wipes	seeding 72 h 4°C	/
55	Environment	Dust and residues	Waste from the floor - bakery	no. IAA 246	<i>Listeria innocua</i>	- Wipes	seeding 72 h 4°C	/
56	Environment	Dust and residues	Waste from the floor - delicatessen	no. IAA 246	<i>Listeria innocua</i>	- Wipes	seeding 72 h 4°C	/
57	Seafood	Processed sea products	Hake fillet, sauce eloise	no. AFNOR 23	<i>Listeria innocua</i>	Herring fillet	seeding 72 h 4°C	/
58	Vegetables	Fresh vegetables	Mixed carrots	no. AFNOR 57	<i>Listeria innocua</i>	Provençal tomatoes	seeding 72 h 4°C	/
59	Vegetables	Frozen vegetables	Pan-fried vegetables	no. AFNOR 57	<i>Listeria innocua</i>	Provençal tomatoes	seeding 2 weeks - 20°C	/
60	Dairy	Raw milk cheese	Goat cheese	no. IAA 228	<i>Listeria innocua</i>	Goat milk	seeding 72 h 4°C	/
61	Dairy	Raw milk cheese	Goat cheese	no. IAA 228	<i>Listeria innocua</i>	Goat milk	seeding 72 h 4°C	/
62	Environment	Surface	working surface wipes	no. IAA 237	<i>Listeria innocua</i>	-Wipes	seeding 72 h 4°C	/
63	Environment	Process water	drainage water	no. IAA 237	<i>Listeria innocua</i>	-Wipes	seeding 72 h 4°C	/
64	Meat	Processed meat products	Beef meatball	18IAA_4093.2	<i>Listeria monocytogenes</i>	Andouillette	thermal spiking 30 min 55°C	0.55
65	Meat	Processed meat products	Minced poultry	18IAA_4093.2	<i>Listeria monocytogenes</i>	Andouillette	thermal spiking 30 min 55°C	0.55
66	Meat	Processed meat products	Sautéed pork	18IAA_4093.2	<i>Listeria monocytogenes</i>	Andouillette	thermal spiking 30 min 55°C	0.55

Data on artificial contaminations of samples: Continuation 2018

samp. no.	Category	Type	Matrix	Strain ref.	Contamination strain	Origin of the strain	Type of stress	Evaluation of the stress ($\Delta \log$)
67	Seafood	Processed sea products	Sardines with tomatoes	18IAA_5554.1	<i>Listeria monocytogenes</i>	Raw salmon	thermal spiking 30 min 55°C	0.45
68	Seafood	Processed sea products	Saithe filet with carrots	18IAA_5554.1	<i>Listeria monocytogenes</i>	Raw salmon	thermal spiking 30 min 55°C	0.45
69	Seafood	Processed sea products	Surimi	18IAA_5554.1	<i>Listeria monocytogenes</i>	Raw salmon	thermal spiking 30 min 55°C	0.45
70	Seafood	Processed sea products	Breaded fish	18IAA_5554.1	<i>Listeria monocytogenes</i>	Raw salmon	thermal spiking 30 min 55°C	0.45
71	Seafood	Processed sea products	salmon steak with chives	18IAA_5554.1	<i>Listeria monocytogenes</i>	Raw salmon	thermal spiking 30 min 55°C	0.45
72	Environment	Surface	wipe	18IAA_4889.1	<i>Listeria monocytogenes</i>	Cheese wipes	thermal spiking 30 min 55°C	0.64
73	Environment	Surface	Slaughterhouse - carcass cleaning cloth	18IAA_4889.1	<i>Listeria monocytogenes</i>	Cheese wipes	thermal spiking 30 min 55°C	0.64
74	Environment	Surface	Meat grinder swab	18IAA_4889.1	<i>Listeria monocytogenes</i>	Cheese wipes	thermal spiking 30 min 55°C	0.64
75	Environment	Surface	Working surface cleaning cloth - delicatessen, butchery	18IAA_4889.1	<i>Listeria monocytogenes</i>	Cheese wipes	thermal spiking 30 min 55°C	0.64
76	Environment	Surface	Slicing machine wipe	18IAA_4889.1	<i>Listeria monocytogenes</i>	Cheese wipes	thermal spiking 30 min 55°C	0.64
77	Environment	Process water	composite water 7287.1	18IAA_4634.1	<i>Listeria monocytogenes</i>	Composite water	thermal spiking 30 min 55°C	0.21
78	Environment	Dust and residues	composite water - alfalfa	18IAA_4634.1	<i>Listeria monocytogenes</i>	Composite water	thermal spiking 30 min 55°C	0.21
79	Environment	Dust and residues	composite water 7265.3	18IAA_4634.1	<i>Listeria monocytogenes</i>	Composite water	thermal spiking 30 min 55°C	0.21
80	Environment	Dust and residues	drain water	18IAA_4634.1	<i>Listeria monocytogenes</i>	Composite water	thermal spiking 30 min 55°C	0.21
81	Environment	Dust and residues	rinsing water	18IAA_4634.1	<i>Listeria monocytogenes</i>	Composite water	thermal spiking 30 min 55°C	0.21
82	Environment	Dust and residues	Waste - bakery	18IAA_5350.11	<i>Listeria monocytogenes</i>	- Beetroot Wipes	thermal spiking 30 min 55°C	0.41
83	Dairy	Dairy dessert	vanilla cream	18IAA_6440.2	<i>Listeria monocytogenes</i>	Goat milk	thermal spiking 30 min 55°C	0.11
85	Vegetables	Fresh vegetables	broccoli	18IAA_5292.3	<i>Listeria monocytogenes</i>	Tuna and tomato salad	spiking thermique 30 min 55 °C	0.35
86	Vegetables	Fresh vegetables	tomatoes	18IAA_5292.3	<i>Listeria monocytogenes</i>	Tuna and tomato salad	spiking thermique 30 min 55 °C	0.35
87	Vegetables	Frozen vegetables	butternut squash soup	18IAA_5292.3	<i>Listeria monocytogenes</i>	Tuna and tomato salad	spiking thermique 30 min 55 °C	0.35
88	Vegetables	Frozen vegetables	pan-fried vegetables	18IAA_5292.3	<i>Listeria monocytogenes</i>	Tuna and tomato salad	spiking thermique 30 min 55 °C	0.35
89	Composites	Pastries	egg cream	18IAA_2069.1	<i>Listeria monocytogenes</i>	Chocolate éclair	spiking thermique 30 min 55 °C	0.21
90	Vegetables	Processed vegetables	Cooked beetroot	18IAA_5292.3	<i>Listeria monocytogenes</i>	Chocolate éclair	spiking thermique 30 min 55 °C	0.35

APPENDIX 4

Relative trueness study : Initial results *Listeria monocytogenes*



Plate kept for the statistical interpretation with one plate / one dilution



Values obtained with less than 4 colonies per dish



Corrected values

**Appendix 4: Relative trueness study: *Listeria monocytogenes*
ISO/Aloa Count surface inoculation**

N°	Validation	Product (french name)	Cat	Type	Reference method : NF EN ISO 11290-2 / A1 #								Alternative method : ALOA COUNT surface											
					1st dilution	2nd dilution	Volume	Repetition 1					1st dilution	2nd dilution	Volume	Repetition 1								
								48h								45h				72h 5°C				
								Nbre col. Dil 1	Nbre col. Dil 2	Result 48h						Nbre col. dil.1	Nbre col. dil.2	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interpretation 2 plates	Interpretation 1 plate	
							V mL	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g				m1	m2	CFU/g	log CFU/g	CFU/g	log CFU/g	CFU/g	CFU/g	
42.12	2006	Fromage de chèvre GDS	L1	Raw milk cheese	10	100	0,1	38	2	3636	3600	3,56	100	1000	1	47	5	4700	3,67	4700	3,67	/	/	
42.13	2006	Fromage de chèvre GDS	L1	Raw milk cheese	10	100	1	95	17	1018	1000	3,00	10	100	1	28	3	280	2,45	280	2,45	/	/	
42.14	2006	Fromage de chèvre GDS	L1	Raw milk cheese	10	100	1	9	0	82	82	1,91	10	100	1	12	1	120	2,08	120	2,08	/	/	
42.15	2006	Fromage de chèvre	L1	Raw milk cheese	10	100	1	24	3	245	250	2,40	10	100	1	22	2	220	2,34	220	2,34	/	/	
42.16	2006	Fromage de chèvre	L1	Raw milk cheese	10	100	1	39	7	418	420	2,62	10	100	1	51	5	510	2,71	510	2,71	/	/	
42.17	2006	Fromage de chèvre	L1	Raw milk cheese	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
42.18	2006	Fromage de chèvre	L1	Raw milk cheese	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
42.19	2006	Chaource	L1	Raw milk cheese	10	100	1	135	12	1336	1300	3,11	10	100	1	131	13	1300	3,11	1300	3,11	/	/	
42.2	2006	Brie au Raw milk	L1	Raw milk cheese	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
42.20	2006	Gaperon	L1	Raw milk cheese	10	100	1	17	1	164	160	2,20	10	100	1	11	1	110	2,04	110	2,04	/	/	
42.21	2006	St Félicien	L1	Raw milk cheese	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
42.22	2006	Fromage à raclette	L1	Raw milk cheese	10	100	1	5	0	45	45	1,65	10	100	1	1	0	9	0,95	10	1,00	/	/	
42.23	2006	Mascarpone	L1	Raw milk cheese	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
42.3	2006	Tomme de Savoie	L1	Raw milk cheese	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
42.4	2006	Roquefort papillon	L1	Raw milk cheese	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
42.5	2006	Langres AOC affiné	L1	Raw milk cheese	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
42.6	2006	Reblochon fermier	L1	Raw milk cheese	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
42.7	2006	Petit camembert Isigny Ste mère	L1	Raw milk cheese	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
42.8	2006	Epoisses germain	L1	Raw milk cheese	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
42.9	2006	Morbier AOC	L1	Raw milk cheese	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
42.1	2006	Raw milk cheese (pièce)	L1	Raw milk cheese	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
42.10	2006	Fromage de chèvre GDS	L1	Raw milk cheese	10	100	1	7	0	64	64	1,81	10	100	1	8	0	73	1,86	80	1,90	/	/	
42.11	2006	Fromage de chèvre GDS	L1	Raw milk cheese	10	100	1	>150	23	2300	2300	3,36	100	1000	1	18	1	1700	3,23	1800	3,26	/	/	
43.1	2006	Lait de chèvre	L2	Raw milk	10	100	1	2	0	18	18	1,26	10	100	1	0	0	<10	<1	<10	<1	/	/	
43.10	2006	Lait de chèvre	L2	Raw milk	10	100	1	20	2	200	200	2,30	10	100	1	6	0	55	1,74	60	1,78	/	/	
43.2	2006	Lait de chèvre	L2	Raw milk	10	100	1	1	0	9	9	0,95	10	100	1	2	0	18	1,26	20	1,30	/	/	
43.3	2006	Lait de chèvre	L2	Raw milk	10	100	1	1	0	9	9	0,95	10	100	1	1	0	9	0,95	10	1,00	/	/	
43.4	2006	lait de chèvre	L2	Raw milk	10	100	1	6	0	55	55	1,74	10	100	1	4	0	36	1,56	40	1,60	/	/	
43.5	2006	Lait de chèvre	L2	Raw milk	10	100	1	5	0	45	45	1,65	10	100	1	1	0	9	0,95	10	1,00	/	/	
43.6	2006	Lait de chèvre	L2	Raw milk	10	100	1	26	1	245	250	2,40	10	100	1	13	1	130	2,11	130	2,11	/	/	
43.7	2006	Lait de chèvre	L2	Raw milk	10	100	1	4	0	36	36	1,56	10	100	1	4	0	36	1,56	40	1,60	/	/	
43.8	2006	Lait de chèvre	L2	Raw milk	10	100	1	2	1	27	27	1,43	10	100	1	4	0	36	1,56	40	1,60	/	/	
43.9	2006	Lait de chèvre	L2	Raw milk	10	100	1	8	1	82	82	1,91	10	100	1	9	1	91	1,96	90	1,95	/	/	
31.1	2006	Raw milk chèvre	L2	Raw milk	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
38.1	2006	Délice aux fruits rouges	L3	Desserts	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
38.10	2006	Iso Cup Vanille	L3	Desserts	10	100	1	11	1	109	110	2,04	10	100	1	13	1	130	2,11	130	2,11	/	/	
38.11	2006	Iso Cup Vanille/ Fraise	L3	Desserts	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
38.12	2006	Bâtonnet Giga amande	L3	Desserts	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
38.13	2006	Glace familiale vanille	L3	Desserts	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	

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					1st dilution	2nd dilution	Volume	Repetition 1					1st dilution	2nd dilution	Volume	Repetition 1								
								48h								45h						72h 5°C		
								Nbre col. Dil 1	Nbre col. Dil 2	Result 48h						Nbre col. dil.1	Nbre col. dil.2	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interpretation 2 plates	Interpretation 1 plate	
							V mL	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g			m1	m2	CFU/g	log CFU/g	CFU/g	log CFU/g	CFU/g	CFU/g		
38.14	2006	Bâtonnet Giga blanc	L3	Desserts	10	100	1	3	0	27	27	1,43	10	100	1	3	0	27	1,43	30	1,48	/	/	
38.15	2006	Glace familiale pistache	L3	Desserts	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
38.16	2006	Eclairs café	L3	Desserts	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
38.2	2006	Glace chocolat blanc	L3	Desserts	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
38.3	2006	Glace caramel/vanille/pommes caramel	L3	Desserts	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
38.4	2006	cône crème glacée chocolat	L3	Desserts	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
38.5	2006	cône crème glacée vanille	L3	Desserts	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
38.6	2006	Bâtonnet sorbet citron	L3	Desserts	10	100	1	19	1	182	180	2,26	10	100	1	13	1	130	2,11	130	2,11	/	/	
38.7	2006	Bâtonnet giga noir	L3	Desserts	10	100	1	6	1	64	64	1,81	10	100	1	7	0	64	1,81	70	1,85	/	/	
38.8	2006	Piccola mini	L3	Desserts	10	100	1	7	1	73	73	1,86	10	100	1	0	0	<10	<1	<10	<1	/	/	
38.9	2006	Euro Ice Cream	L3	Desserts	10	100	1	16	1	155	150	2,18	10	100	1	21	2	210	2,32	210	2,32	/	/	
83	2018	Crème vanille	L3	Desserts	10	100	1	35	1	327	330	2,52	10	100	1	30	0	270	2,43	300	2,48			
50.1	2006	Bifteck haché pur bœuf	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.10	2006	Avant-plat vache	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.11	2006	Joue de bœuf (Viol)	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.12	2006	Pansee	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.13	2006	Poitrine de porc	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.14	2006	Matières premières	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.15	2006	Faux-filet	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.16	2006	Plat de côte bœuf	C1	Raw meat	10	100	1	22	4	236	240	2,38	10	100	1	31	3	310	2,49	310	2,49	/	/	
50.17	2006	Paleron de veau	C1	Raw meat	10	100	1	13	2	136	140	2,15	10	100	1	22	2	220	2,34	220	2,34	/	/	
50.18	2006	Poire de Charolais	C1	Raw meat	10	100	1	13	2	136	140	2,15	10	100	1	25	2	250	2,4	250	2,40	/	/	
50.19	2006	Collier d'agneau	C1	Raw meat	10	100	1	0	1	9	9	0,95	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.2	2006	Steak haché Chanfrais	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.20	2006	Jumeaux	C1	Raw meat	10	100	1	1	0	9	9	0,95	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.21	2006	Rôti de veau	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.22	2006	Chipolatas	C1	Raw meat	10	100	1	5	0	45	45	1,65	10	100	1	2	0	18	1,26	18	1,26	/	/	
50.23	2006	Crépinette	C1	Raw meat	10	100	1	4	0	36	36	1,56	10	100	1	4	0	36	1,56	40	1,60	/	/	
50.24	2006	Plat de côte	C1	Raw meat	10	100	1	12	1	118	120	2,08	10	100	1	14	1	140	2,15	140	2,15	/	/	
50.25	2006	Plat de côte	C1	Raw meat	10	100	1	63	5	618	620	2,79	10	100	1	58	6	580	2,76	580	2,76	/	/	
50.3	2006	Filet de dinde	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.4	2006	Epaule de porc	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.5	2006	Bifteck pour hacher	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.6	2006	Dessus de côte	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.7	2006	Matières premières de porc	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.8	2006	Viande bovine	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
50.9	2006	Demi-veau PAD	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
29.1	2006	Steak haché	C1	Raw meat	10	100	1	3	0	27	27	1,43	10	100	1	0	0	<10	<1	<10	<1	/	/	

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					1st dilution	2nd dilution	Volume	Repetition 1			1st dilution	2nd dilution	Volume	Repetition 1									
								Nbre col. Dil 1	Nbre col. Dil 2	Result 48h				45h						72h 5°C			
														Result 45h Interpretation 2 plates				Result 45h Interpretation 1 plate					
							CFU/plate	CFU/plate	CFU/g	CFU/g			log CFU/g	m1	m2	CFU/g	log CFU/g	CFU/g	log CFU/g	CFU/g	CFU/g		
29.10	2006	Steak haché	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	1	0	9	0,95	10	1,00	/	/
29.2	2006	Steak haché	C1	Raw meat	10	100	1	3	1	36	36	1,56	10	100	1	0	0	<10	<1	<10	<1	/	/
29.3	2006	Steak haché	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
29.4	2006	Steak haché	C1	Raw meat	10	100	1	1	0	9	9	0,95	10	100	1	0	0	<10	<1	<10	<1	/	/
29.5	2006	Steak haché	C1	Raw meat	10	100	1	21	0	191	190	2,28	10	100	1	13	0	120	2,08	130	2,11	/	/
29.6	2006	Steak haché	C1	Raw meat	10	100	1	2	0	18	18	1,26	10	100	1	1	0	9	0,95	10	1,00	/	/
29.7	2006	Steak hach	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
29.8	2006	Steak haché	C1	Raw meat	10	100	1	27	5	291	290	2,46	10	100	1	4	0	36	1,56	40	1,60	/	/
29.9	2006	Steak haché	C1	Raw meat	10	100	1	10	0	91	91	1,96	10	100	1	0	0	<10	<1	<10	<1	/	/
30.1	2006	Merlan (viande)	C1	Raw meat	10	100	1	1	0	9	9	0,95	10	100	1	0	0	<10	<1	<10	<1	/	/
30.2	2006	Steak	C1	Raw meat	10	100	1	6	1	64	64	1,81	10	100	1	7	0	64	1,81	70	1,85	/	/
30.3	2006	Steak	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
32.2	2006	Plat de cote bœuf	C1	Raw meat	10	100	1	8	0	73	73	1,86	10	100	1	3	0	27	1,43	30	1,48	/	/
32.1	2006	Macreuse veau	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
37.1	2006	Sous noix de veau	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
37.2	2006	Epaule de porc	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
37.3	2006	Macreuse de cheval	C1	Raw meat	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
28.1	2006	Pâté de foie	C2	Delicatessen	100	1000	0,1	13	2	13636	14000	4,15	100	1000	1	143	13	14000	4,15	14000	4,15	/	/
34.1	2006	Rillettes pur porc	C2	Delicatessen	10	100	1	>150	18	1800	1800	3,26	10	100	1	112	13	1100	3,04	1100	3,04	/	/
34.2	2006	Rillettes du Mans	C2	Delicatessen	10	100	1	148	13	1464	1500	3,18	10	100	1	142	13	1400	3,15	1400	3,15	/	/
34.3	2006	Rillettes de volailles	C2	Delicatessen	10	100	0,1	>150	>150	>15000	>15000	>4,18	10	100	1	>150	>150	>15000	>4,18	>15000	>4,18	/	/
34.4	2006	Rillettes porc	C2	Delicatessen	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
34.5	2006	Rillettes de porc	C2	Delicatessen	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
34.6	2006	Pâté de campagne	C2	Delicatessen	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
49.1	2006	Andouillette pur porc 1er prix	C2	Delicatessen	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
49.10	2006	Pâté de campagne	C2	Delicatessen	10	100	1	28	6	309	310	2,49	10	100	1	23	2	230	2,36	230	2,36	/	/
49.11	2006	Pâté de foie de volailles	C2	Delicatessen	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
49.12	2006	Lardons cuits	C2	Delicatessen	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
49.13	2006	Rillettes	C2	Delicatessen	10	100	1	>150	23	2300	2300	3,36	10	100	1	>150	23	2300	3,36	2300	3,36	/	/
49.14	2006	Terrine de campagne	C2	Delicatessen	10	100	1	45	11	509	510	2,71	10	100	1	48	5	480	2,68	480	2,68	/	/
49.2	2006	Boudins blancs pur volaille	C2	Delicatessen	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
49.3	2006	Boudin noir à l'ancienne	C2	Delicatessen	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
49.4	2006	Boudins noirs antillais	C2	Delicatessen	10	100	1	130	18	1345	1300	3,11	10	100	1	122	8	1200	3,08	1200	3,08	/	/
49.5	2006	Andouillette pur porc 1er prix	C2	Delicatessen	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
49.6	2006	Pâté de campagne	C2	Delicatessen	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
49.7	2006	Terrine de faisan	C2	Delicatessen	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
49.8	2006	Fromage de tête	C2	Delicatessen	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/
49.9	2006	Boudin noir	C2	Delicatessen	10	100	1	19	4	209	210	2,32	10	100	1	15	2	150	2,18	150	2,18	/	/

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								48h								45h				72h 5°C				
								Nbre col. Dil 1	Nbre col. Dil 2	Result 48h						Nbre col. dil.1	Nbre col. dil.2	Result 45h Interpretation 2 plates	Result 45h Interpretation 1 plate	Interpretation 2 plates	Interpretation 1 plate			
							V mL	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g				V mL	m1	m2	CFU/g	log CFU/g	CFU/g	log CFU/g	CFU/g	CFU/g
2	2018	Boulettes de bœuf	C3	Processed foods	10	100	1	34	3	336	340	2,53	10	100	1	17	1	160	2,20	170	2,23	160	170	
3	2018	Poulet gratiné	C3	Processed foods	10	100	1	21	1	200	200	2,30	10	100	1	22	0	200	2,30	220	2,34	200	220	
64	2018	Boulette de bœuf	C3	Processed foods	10	100	1	52	3	500	500	2,70	10	100	1	34	6	360	2,56	340	2,53	360	340	
65	2018	Emincé de volaille	C3	Processed foods	10	100	1	60	3	573	570	2,76	10	100	1	52	1	480	2,68	520	2,72	480	520	
66	2018	Sauté de porc	C3	Processed foods	10	100	1	39	1	364	360	2,56	10	100	1	56	3	540	2,73	560	2,75	540	560	
35.1	2006	Saumon frais	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
35.10	2006	Filet de lieu noir	P1	Raw fish	10	100	1	73	9	745	750	2,88	10	100	1	72	7	720	2,86	720	2,86	/	/	
35.11	2006	Filet de perche	P1	Raw fish	10	100	0,1	>150	>150	>15000	>15000	>4,18	10	100	1	>150	>150	>15000	>4,18	>15000	>4,18	/	/	
35.12	2006	Filet de merlan	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
35.13	2006	Filet de moruette	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
35.14	2006	Filet de saumon	P1	Raw fish	10	100	1	7	0	64	64	1,81	10	100	1	7	0	64	1,81	70	1,85	/	/	
35.15	2006	Filet de perche	P1	Raw fish	10	100	1	60	5	591	590	2,77	10	100	1	59	6	590	2,77	590	2,77	/	/	
35.16	2006	Pavé de truite	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
35.17	2006	Pavé d'Eglefin	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
35.18	2006	Filet de sabre	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
35.19	2006	Pavé de truite	P1	Raw fish	10	100	1	2	1	27	27	1,43	10	100	1	2	0	18	1,26	20	1,30	/	/	
35.2	2006	Perche du Nil	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
35.20	2006	Pavé de truite	P1	Raw fish	10	100	1	9	1	91	91	1,96	10	100	1	12	1	120	2,08	120	2,08	/	/	
35.21	2006	Pavé d'Eglefin	P1	Raw fish	10	100	1	15	2	155	150	2,18	10	100	1	15	2	150	2,18	150	2,18	/	/	
35.22	2006	Pavé d'Eglefin	P1	Raw fish	10	100	1	15	3	164	160	2,20	10	100	1	20	2	200	2,30	200	2,30	/	/	
35.23	2006	Filet de sabre	P1	Raw fish	10	100	1	20	2	200	200	2,30	10	100	1	25	2	250	2,40	250	2,40	/	/	
35.24	2006	Filet de sabre	P1	Raw fish	10	100	1	77	6	755	750	2,88	10	100	1	77	8	770	2,89	770	2,89	/	/	
35.25	2006	Pavé de truite	P1	Raw fish	10	100	1	120	10	1182	1200	3,08	10	100	1	106	13	1100	3,04	1100	3,04	/	/	
35.3	2006	Tranche de cabillaud	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
35.4	2006	Filet Eglefin	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
35.5	2006	Filet de cabillaud	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
35.6	2006	Filet de sandre	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
35.7	2006	Filet de grenadin	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
35.8	2006	Filet de lingre	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
35.9	2006	Filet de saumon	P1	Raw fish	10	100	1	1	0	9	9	0,95	10	100	1	1	0	9	0,95	10	1,00	/	/	
47.10	2006	Blancs d'encornet	P1	Raw fish	10	100	1	37	4	373	370	2,57	10	100	1	42	4	420	2,62	420	2,62	/	/	
47.11	2006	Filet de cabillaud sans arête	P1	Raw fish	10	100	1	9	1	91	91	1,96	10	100	1	15	2	150	2,18	150	2,18	/	/	
47.12	2006	Pavé de saumon	P1	Raw fish	10	100	1	8	1	82	82	1,91	10	100	1	5	0	45	1,65	50	1,70	/	/	
47.13	2006	Dos de cabillaud	P1	Raw fish	10	100	1	5	1	55	55	1,74	10	100	1	14	1	140	2,15	140	2,15	/	/	
47.14	2006	Pavé de cabillaud sans arête	P1	Raw fish	10	100	1	12	2	127	130	2,11	10	100	1	12	1	120	2,08	120	2,08	/	/	
47.15	2006	Pavé de Saumon	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
47.16	2006	Steak thon albacore	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
47.17	2006	Dos de cabillaud	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
47.18	2006	Pavé de saumon	P1	Raw fish	10	100	1	116	15	1191	1200	3,08	10	100	1	113	12	1100	3,04	1100	3,04	/	/	

Summary report (version 0)
Biomérieux – Aloa® Count (enumeration)
INOVALYS 25 June 2026

N°	Validation	Product (french name)	Cat	Type	Reference method : NF EN ISO 11290-2 / A1 #								Alternative method : ALOA COUNT surface											
					1st dilution	2nd dilution	Volume	Repetition 1					1st dilution	2nd dilution	Volume	Repetition 1								
								48h								45h				72h 5°C				
								Nbre col. Dil 1	Nbre col. Dil 2	Result 48h						Nbre col. dil.1	Nbre col. dil.2	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interpretation 2 plates	Interpretation 1 plate	
							V mL	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g				m1	m2	CFU/g	log CFU/g	CFU/g	log CFU/g	CFU/g	CFU/g	
47.19	2006	Pavé de saumon	P1	Raw fish	10	100	1	>150	20	2000	2000	3,30	100	1000	1	16	2	1600	3,20	1600	3,20	/	/	
47.2	2006	Filets de cabillaud sans arête	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
47.20	2006	Steak thon albacore	P1	Raw fish	10	100	1	>150	22	2200	2200	3,34	100	1000	1	19	2	1900	3,28	1900	3,28	/	/	
47.21	2006	Steak de thon albacore	P1	Raw fish	10	100	0,1	33	2	3182	3200	3,51	100	1000	1	36	4	3600	3,56	3600	3,56	/	/	
47.22	2006	Dos de cabillaud	P1	Raw fish	10	100	0,1	44	5	4455	4500	3,65	100	1000	1	59	6	5900	3,77	5900	3,77	/	/	
47.23	2006	Dos de cabillaud	P1	Raw fish	10	100	0,1	61	5	6000	6000	3,78	100	1000	1	62	6	6200	3,79	6200	3,79	/	/	
47.24	2006	Dos de cabillaud	P1	Raw fish	10	100	0,1	83	10	8455	8500	3,93	100	1000	1	95	10	9500	3,98	9500	3,98	/	/	
47.3	2006	Pavé de saumon (1er prix)	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
47.4	2006	Dos de cabillaud	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
47.5	2006	Pavé de cabillaud sans arête	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
47.6	2006	Steak e thon albacore	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
47.7	2006	Pavé de saumon Kéta	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
47.8	2006	Cœur de filet thon albacore	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
47.9	2006	Marmite du pêcheur	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
47.1	2006	Blancs d'encornets Loligo	P1	Raw fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
48.14	2006	Thon fumé sauvage	P2	Smocked fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
48.1	2006	Filets de harengs fumés doux	P2	Smocked fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
48.10	2006	Thon fumé sauvage	P2	Smocked fish	10	100	1	5	0	45	45	1,65	10	100	1	4	0	36	1,56	40	1,60	/	/	
48.11	2006	Flétan noir fumé	P2	Smocked fish	10	100	1	130	15	1318	1300	3,11	10	100	1	140	15	1400	3,15	1400	3,15	/	/	
48.12	2006	Thon fumé sauvage	P2	Smocked fish	10	100	1	5	0	45	45	1,65	10	100	1	4	0	36	1,56	40	1,60	/	/	
48.13	2006	Saumon fumé 1er prix	P2	Smocked fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
48.15	2006	Haddock	P2	Smocked fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
48.16	2006	Saumon fumé 1er prix	P2	Smocked fish	10	100	0,1	140	12	13818	14000	4,15	100	1000	1	139	12	14000	4,15	14000	4,15	/	/	
48.17	2006	Saumon fumé 1er prix	P2	Smocked fish	10	100	0,1	>150	30	30000	30000	4,48	1000	10000	1	20	2	20000	4,30	20000	4,30	/	/	
48.18	2006	Thon fumé sauvage	P2	Smocked fish	100	1000	0,1	43	10	48182	48000	4,68	1000	10000	1	38	4	38000	4,58	38000	4,58	/	/	
48.19	2006	Thon fumé sauvage	P2	Smocked fish	100	1000	0,1	90	4	85455	85000	4,93	1000	10000	1	63	6	63000	4,80	63000	4,80	/	/	
48.2	2006	Flétan noir	P2	Smocked fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
48.20	2006	Haddock	P2	Smocked fish	100	1000	0,1	>150	21	210000	210000	5,32	1000	10000	1	145	16	2E+05	5,18	150000	5,18	/	/	
48.21	2006	Haddock	P2	Smocked fish	10	100	0,1	>150	>150	>150000	>150000	>5,18	100	1000	1	>150	>150	>150000	>5,18	>150000	>5,18	/	/	
48.3	2006	Thon fumé sauvage	P2	Smocked fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
48.4	2006	Truite fumée Auchan	P2	Smocked fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
48.5	2006	Allumettes de saumon fumé	P2	Smocked fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
48.6	2006	Saumon fumé 1er prix	P2	Smocked fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
48.7	2006	Filets de maquereaux fumés	P2	Smocked fish	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
48.8	2006	Filet de hareng fumé doux	P2	Smocked fish	10	100	0,1	85	8	8455	8500	3,93	100	1000	1	89	9	8900	3,95	8900	3,95	/	/	
48.9	2006	Flétan noir fumé	P2	Smocked fish	10	100	0,1	60	7	6091	6100	3,79	100	1000	1	51	5	5100	3,71	5100	3,71	/	/	
67	2018	Sardine aux tomates	P3	Processed seafood	10	100	1	62	8	636	640	2,81	10	100	1	53	5	530	2,72	530	2,72	530	530	

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					1st dilution	2nd dilution	Volume	Repetition 1					1st dilution	2nd dilution	Volume	Repetition 1								
								48h								45h				72h 5°C				
								Nbre col. Dil 1	Nbre col. Dil 2	Result 48h						Nbre col. dil.1	Nbre col. dil.2	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interpretation 2 plates	Interpretation 1 plate	
							V mL	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g				m1	m2	CFU/g	log CFU/g	CFU/g	log CFU/g	CFU/g	CFU/g	
68	2018	Filet de lieu noir carottes	P3	Processed seafood	10	100	1	49	5	491	490	2,69	10	100	1	53	5	530	2,72	530	2,72	530	530	
69	2018	Surimi	P3	Processed seafood	10	100	1	68	8	691	690	2,84	10	100	1	49	2	460	2,66	490	2,69	460	490	
70	2018	Poisson pané	P3	Processed seafood	10	100	1	60	4	582	580	2,76	10	100	1	71	3	670	2,83	710	2,85	670	710	
71	2018	steak saumon ciboulette	P3	Processed seafood	10	100	1	70	5	682	680	2,83	10	100	1	70	2	650	2,81	700	2,85	650	700	
27.1	2006	Chou vert	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
27.10	2006	Mache	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
27.11	2006	Persil	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
27.12	2006	Aneth	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
27.2	2006	Betterave crue	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
27.3	2006	Chou Bruxelles	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
27.4	2006	Poireaux	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
27.5	2006	Céleri branche	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
27.6	2006	Courgettes	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
27.7	2006	Salsifis crus	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
27.8	2006	Epinards	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
27.9	2006	Navets	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
36.1	2006	Salade verte	V1	Fresh vegetables	10	100	1	6	1	64	64	1,81	10	100	1	2	0	18	1,26	20	1,30	/	/	
36.2	2006	Endives fraîches	V1	Fresh vegetables	10	100	1	10	1	100	100	2,00	10	100	1	6	0	55	1,74	60	1,78	/	/	
36.3	2006	Salade mélange + carottes	V1	Fresh vegetables	10	100	1	>150	>150	>15000	>15000	>4,18	10	100	1	>150	>150	>15000	>4,18	>15000	>4,18	/	/	
33.1	2006	Blanc de poireau	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
33.2	2006	Vert de poireau	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
33.3	2006	Salade	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
39.1	2006	Scarole de jardin	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
39.2	2006	Chou frisé	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
39.3	2006	Vert de poireau	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
39.4	2006	Scorsonère jardin	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
39.5	2006	Maches jardin	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
39.6	2006	Feuilles de chou de Bruxelles	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
39.7	2006	Epinards jardin	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
40.1	2006	Radis noir	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
40.2	2006	Radis roses	V1	Fresh vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
40.3	2006	Chou rouge	V1	Fresh vegetables	10	100	1	1	0	9	9	0,95	10	100	1	1	0	9	0,95	10	1,00	/	/	
41.1	2006	Mâche tendre	V1	Fresh vegetables	10	100	1	4	0	36	36	1,56	10	100	1	6	1	64	1,81	60	1,78	/	/	
37	2018	Tomate	V1	Fresh vegetables	10	100	1	18	2	182	180	2,26	10	100	1	30	4	310	2,49	300	2,48	310	300	
85	2018	Brocolis	V1	Fresh vegetables	10	100	1	46	5	464	460	2,66	10	100	1	40	1	370	2,57	400	2,60	370	400	
86	2018	Tomates	V1	Fresh vegetables	10	100	1	37	6	391	390	2,59	10	100	1	49	4	480	2,68	490	2,69	480	490	
51.1	2006	Petits pois extra fins	V2	Frozen vegetables	10	100	1	3	1	36	36	1,56	10	100	1	3	0	27	1,43	30	1,48	/	/	

N°	Validation	Product (french name)	Cat	Type	Reference method : NF EN ISO 11290-2 / A1 #								Alternative method : ALOA COUNT surface											
					1st dilution	2nd dilution	Volume	Repetition 1					1st dilution	2nd dilution	Volume	Repetition 1								
								48h								45h				72h 5°C				
								Nbre col. Dil 1	Nbre col. Dil 2	Result 48h						Nbre col. dil.1	Nbre col. dil.2	Result 45h Interpretation 2 plates	Result 45h Interpretation 1 plate	Interpretation 2 plates	Interpretation 1 plate			
							V mL	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g				m1	m2	CFU/g	log CFU/g	CFU/g	log CFU/g	CFU/g	CFU/g	
51.2	2006	Palets aux petits légumes	V2	Frozen vegetables	10	100	1	7	0	64	64	1,81	10	100	1	12	1	120	2,08	120	2,08	/	/	
51.3	2006	Epinards en branche portions	V2	Frozen vegetables	10	100	1	13	2	136	140	2,15	10	100	1	26	3	260	2,41	260	2,41	/	/	
51.4	2006	Haricots verts très fins 1er prix	V2	Frozen vegetables	10	100	1	28	2	273	270	2,43	10	100	1	29	3	290	2,46	290	2,46	/	/	
51.5	2006	Légumes pour potage	V2	Frozen vegetables	10	100	1	3	0	27	27	1,43	10	100	1	10	0	91	1,96	100	2,00	/	/	
51.6	2006	Légumes pour ratatouille	V2	Frozen vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
51.7	2006	Epinards hachés portions	V2	Frozen vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
51.8	2006	Légumes aux pois gourmands	V2	Frozen vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
87	2018	Velouté potiron butternut	V2	Frozen vegetables	10	100	1	43	4	427	430	2,63	10	100	1	33	5	350	2,54	330	2,52	350	330	
88	2018	Poelée de légumes	V2	Frozen vegetables	10	100	1	29	4	300	300	2,48	10	100	1	35	6	370	2,57	350	2,54	370	350	
41.11	2006	Betteraves cuites vapeur	V3	Processed vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
41.2	2006	Cœur de frisée croquant	V3	Processed vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	2	0	18	1,26	20	1,30	/	/	
41.3	2006	Cœur de laitue tendre	V3	Processed vegetables	10	100	1	26	1	245	250	2,40	10	100	1	35	4	350	2,54	350	2,54	/	/	
41.4	2006	Cœur de scarole croquant	V3	Processed vegetables	10	100	1	18	3	191	190	2,28	10	100	1	16	2	160	2,20	160	2,20	/	/	
41.5	2006	Salade mélangée	V3	Processed vegetables	10	100	1	57	7	582	580	2,76	10	100	1	53	5	530	2,72	530	2,72	/	/	
41.6	2006	Salade mêlée	V3	Processed vegetables	10	100	1	26	2	255	250	2,40	10	100	1	25	2	250	2,40	250	2,40	/	/	
41.7	2006	Salade d'épinard frais	V3	Processed vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
41.8	2006	Chou rouge émincé	V3	Processed vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
41.9	2006	Salade de lentilles cuites	V3	Processed vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
41.10	2006	Betteraves cubes cuites	V3	Processed vegetables	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
90	2018	Betterave cuite	V3	Processed vegetables	10	100	1	78	6	764	760	2,88	10	100	1	84	7	830	2,92	840	2,92	830	840	
46.1	2006	Mayonnaise aux œufs frais	T1	RTE and RTRH	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
46.2	2006	Mayonnaise aux œufs frais	T1	RTE and RTRH	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
46.3	2006	Mayonnaise Covinor	T1	RTE and RTRH	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
46.4	2006	Sauce bourguignonne	T1	RTE and RTRH	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
46.5	2006	Sauce béarnaise	T1	RTE and RTRH	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
46.6	2006	Sauce tartare	T1	RTE and RTRH	10	100	1	8	0	73	73	1,86	10	100	1	2	0	18	1,26	20	1,30	/	/	
46.7	2006	Sauce aioli	T1	RTE and RTRH	10	100	1	0	0	<10	<10	<1	10	100	1	1	0	9	0,95	10	1,00	/	/	
46.8	2006	Quenelles lyonnaises nature	T1	RTE and RTRH	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
12	2018	Salade composée œufs tomates	T1	RTE and RTRH	10	100	0,1	54	2	5091	5100	3,71	10	100	0,1	50	8	5300	3,72	5000	3,70	5300	5000	
13	2018	Rouleau de printemps	T1	RTE and RTRH	10	100	0,1	30	2	2909	2900	3,46	10	100	0,1	19	1	1800	3,26	1900	3,28	1800	1900	
14	2018	Quiche méditerranéenne	T1	RTE and RTRH	10	100	1	46	2	436	440	2,64	10	100	1	33	3	330	2,52	330	2,52	330	330	
15	2018	Salade composée	T1	RTE and RTRH	10	100	0,1	26	2	2545	2500	3,40	10	100	0,1	30	1	2800	3,45	3000	3,48	2800	3000	

N°	Validation	Product (french name)	Cat	Type	Reference method : NF EN ISO 11290-2 / A1 #								Alternative method : ALOA COUNT surface											
					1st dilution	2nd dilution	Volume	Repetition 1					1st dilution	2nd dilution	Volume	Repetition 1								
								48h								45h						72h 5°C		
								Nbre col. Dil 1	Nbre col. Dil 2	Result 48h						Nbre col. dil.1	Nbre col. dil.2	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interpretation 2 plates	Interpretation 1 plate	
							V mL	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g				m1	m2	CFU/g	log CFU/g	CFU/g	log CFU/g	CFU/g	CFU/g	
16	2018	Salade tomates aux lardons	T1	RTE and RTRH	10	100	0,1	54	7	5545	5500	3,74	10	100	0,1	49	4	4800	3,68	4900	3,69	4800	4900	
52.1	2006	Financier	T2	Pastries	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
52.10	2006	Crème brûlée	T2	Pastries	10	100	1	10	0	91	91	1,96	10	100	1	17	2	170	2,23	170	2,23	/	/	
52.11	2006	Gratin de framboises	T2	Pastries	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
52.12	2006	Mangari	T2	Pastries	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
52.13	2006	Abricotier	T2	Pastries	10	100	1	2	1	27	27	1,43	10	100	1	1	0	9	0,95	10	1,00	/	/	
52.14	2006	Tête de nègre	T2	Pastries	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
52.15	2006	Paris-Brest	T2	Pastries	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
52.16	2006	Gland	T2	Pastries	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
52.17	2006	Opéra café	T2	Pastries	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
52.19	2006	Framboisier	T2	Pastries	10	100	1	5	0	45	45	1,65	10	100	1	8	0	73	1,86	80	1,90	/	/	
52.2	2006	Eclair au café	T2	Pastries	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
52.20	2006	Tarte aux pommes	T2	Pastries	10	100	1	6	0	55	55	1,74	10	100	1	4	0	36	1,56	40	1,60	/	/	
52.21	2006	Mille-feuille	T2	Pastries	10	100	1	34	3	336	340	2,53	10	100	1	38	4	380	2,58	380	2,58	/	/	
52.23	2006	Gland vanille	T2	Pastries	10	100	1	89	11	909	910	2,96	10	100	1	92	9	920	2,96	920	2,96	/	/	
52.3	2006	Moka café	T2	Pastries	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
52.4	2006	Mousse framboise	T2	Pastries	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
52.5	2006	Tartelette framboise	T2	Pastries	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
52.6	2006	Délice à l'orange	T2	Pastries	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
52.7	2006	Tartelette à la cerise	T2	Pastries	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
52.8	2006	Flan coco	T2	Pastries	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
52.9	2006	Mousse au chocolat	T2	Pastries	10	100	1	4	0	36	36	1,56	10	100	1	7	0	64	1,81	70	1,85	/	/	
45.1	2006	Œufs bio Auchan	T3	Raw and cooked eggs	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
45.2	2006	œufs de basse cour	T3	Raw and cooked eggs	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
45.3	2006	Œufs label rouge	T3	Raw and cooked eggs	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
45.4	2006	Gros œufs coques Lustucru	T3	Raw and cooked eggs	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
45.5	2006	Œufs bio	T3	Raw and cooked eggs	10	100	1	>150	20	2000	2000	3,30	10	100	1	139	15	1400	3,15	1400	3,15	/	/	
45.6	2006	Œufs de basse-cour	T3	Raw and cooked eggs	10	100	1	60	8	618	620	2,79	10	100	1	59	6	590	2,77	590	2,77	/	/	
45.8	2006	Œufs gros coques	T3	Raw and cooked eggs	10	100	1	3	0	27	27	1,43	10	100	1	3	0	27	1,43	30	1,48	/	/	
45.9	2006	Œufs bio	T3	Raw and cooked eggs	10	100	1	9	0	82	82	1,91	10	100	1	12	1	120	2,08	120	2,08	/	/	
53.1	2006	Blanc d'œuf	T3	Raw and cooked eggs	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
53.12	2006	Œufs durs	T3	Raw and cooked eggs	10	100	1	5	0	45	45	1,65	10	100	1	4	0	36	1,56	40	1,60	/	/	
53.13	2006	Blanc d'œuf	T3	Raw and cooked eggs	10	100	1	1	0	9	9	0,95	10	100	1	3	0	27	1,43	30	1,48	/	/	
53.2	2006	Jaune d'œuf	T3	Raw and cooked eggs	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
53.3	2006	œufs durs	T3	Raw and cooked eggs	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	

N°	Validation	Product (french name)	Cat	Type	Reference method : NF EN ISO 11290-2 / A1 #								Alternative method : ALOA COUNT surface											
					1st dilution	2nd dilution	Volume	Repetition 1					1st dilution	2nd dilution	Volume	Repetition 1								
								48h								45h				72h 5°C				
								Nbre col. Dil 1	Nbre col. Dil 2	Result 48h						Nbre col. dil.1	Nbre col. dil.2	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interpretation 2 plates	Interpretation 1 plate	
							V mL	CFU/plate	CFU/plate	CFU/g	CFU/g	log CFU/g				m1	m2	CFU/g	log CFU/g	CFU/g	log CFU/g	CFU/g	CFU/g	
53.4	2006	Blanc d'œuf	T3	Raw and cooked eggs	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
53.5	2006	Jaune d'œuf	T3	Raw and cooked eggs	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
53.6	2006	Œufs durs	T3	Raw and cooked eggs	10	100	1	0	0	<10	<10	<1	10	100	1	3	0	27	1,43	30	1,48	/	/	
53.7	2006	Blanc d'œuf	T3	Raw and cooked eggs	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
53.8	2006	Jaune d'œuf	T3	Raw and cooked eggs	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
53.9	2006	Œufs durs	T3	Raw and cooked eggs	10	100	1	0	0	<10	<10	<1	10	100	1	0	0	<10	<1	<10	<1	/	/	
89	2018	Œuf mollet	T3	Raw and cooked eggs	10	100	1	44	6	455	450	2,65	10	100	1	24	1	230	2,36	240	2,38	230	240	
72	2018	chiffo	E1	Surface	10	100	1	46	4	455	450	2,65	10	100	1	45	5	450	2,65	450	2,65	450	450	
73	2018	Chiffonnette abattoir carcasse	E1	Surface	10	100	1	22	2	218	220	2,34	10	100	1	34	3	340	2,53	340	2,53	340	340	
74	2018	Ecouvillon broyeur viande hachée	E1	Surface	10	100	1	13	0	118	120	2,08	10	100	1	12	3	140	2,15	120	2,08	140	120	
75	2018	Chiffonnette plan de travail charcuterie boucherie	E1	Surface	10	100	1	23	1	218	220	2,34	10	100	1	35	0	320	2,51	350	2,54	320	350	
76	2018	Chiffonnette trancheuse	E1	Surface	10	100	1	19	3	200	200	2,30	10	100	1	13	1	130	2,11	130	2,11	130	130	
77	2018	eau composite 7287.1	E2	Process water	10	100	1	27	3	273	270	2,43	10	100	1	21	1	200	2,30	210	2,32	200	210	
78	2018	eau composite alafafa	E2	Process water	10	100	1	24	2	236	240	2,38	10	100	1	36	3	350	2,54	360	2,56	350	360	
79	2018	eau composite 7265,3	E2	Process water	10	100	1	41	3	400	400	2,60	10	100	1	28	4	290	2,46	280	2,45	290	280	
80	2018	eau de drain	E2	Process water	10	100	1	16	1	155	150	2,18	10	100	1	18	1	170	2,23	180	2,26	170	180	
81	2018	eau de rinçage	E2	Process water	10	100	1	19	5	218	220	2,34	10	100	1	13	0	120	2,08	130	2,11	120	130	
19	2018	déchets plan de travail boulangerie	E3	Dust/residues	10	100	0,1	25	3	2545	2500	3,40	10	100	0,1	18	0	1600	3,20	1800	3,26	1600	1800	
20	2018	déchets evier charcuterie	E3	Dust/residues	10	100	0,1	43	2	4091	4100	3,61	10	100	0,1	43	4	4300	3,63	4300	3,63	4300	4300	
21	2018	déchets sol boulangerie	E3	Dust/residues	10	100	0,1	46	2	4364	4400	3,64	10	100	0,1	34	4	3500	3,54	3400	3,53	3500	3400	
22	2018	déchets sol charcuterie	E3	Dust/residues	10	100	0,1	35	3	3455	3500	3,54	10	100	0,1	26	3	2600	3,41	2600	3,41	2600	2600	
82	2018	Déchets boulangerie	E3	Dust/residues	10	100	1	20	6	236	240	2,38	10	100	1	18	0	160	2,20	180	2,26	160	180	

**Appendix 4: Relative trueness study: *Listeria monocytogenes*
ISO/Aloa Count pour-plating inoculation**

					Reference method : ISO #									Alternative method : ALOA COUNT / EPT -Pour plate												
N°	Validation	Product (french name)	Cat.	Type	1st dilution	2nd dilution	Volume	Repetition 1					Conf. Col.	1st dilution	2nd dilution	Volume	Repetition 1									
								48h									45h				72h 5°C					
								1st dil.	2nd dil.	Result 48 h	Result 48 h	Result 48 h					1st dil.	2nd dil.	Result 45 h Interpretation 2 plates		Result 45 h Interpretation 1 plate		Interpretation 2 plates	Interpretation 1 plate		
							Nbre col.	Nbre col.	ufc/g	ufc/g	log ufc/g	m1	m2			ufc/g	log ufc/g	ufc/g	log ufc/g	CFU/g	CFU/g					
21	2012	Fromage chèvre	L1	fromage au lait cru	10	100	1	15	1	145	150	2,18	yes	10	100	1	13	1	130	2,11	130	2,11	130	130		
22	2012	Fromage chèvre	L1	fromage au lait cru	10	100	1	42	5	427	430	2,63	yes	10	100	1	34	3	340	2,53	340	2,53	340	340		
24	2012	Fromage chèvre	L1	fromage au lait cru	10	100	1	74	4	709	710	2,85	yes	10	100	1	79	10	810	2,91	790	2,90	810	810		
25	2012	Fromage chèvre	L1	fromage au lait cru	10	100	1	80	6	782	780	2,89	yes	10	100	1	83	9	840	2,92	830	2,92	840	840		
205	2012	Fromage chèvre	L1	fromage au lait cru	10	100	0,1	12	1	1182	1200	3,08	yes	10	100	1	126	9	1200	3,08	1300	3,11	1200	1200		
146	2012	Lait de chèvre	L2	lait cru	10	100	0,1	22	3	2273	2300	3,36	yes	10	100	1	>150	10	1000	3,00	1000	3,00	1000	1000		
147	2012	Lait de chèvre	L2	lait cru	10	100	1	4	0	36	36	1,56	yes	10	100	1	1	0	9	0,95	10	1,00	9	10		
148	2012	Lait de chèvre	L2	lait cru	10	100	1	8	1	82	82	1,91	yes	10	100	1	10	1	100	2,00	100	2,00	100	100		
204	2012	Lait cru de chèvre	L2	lait cru	100	1000	0,1	10	2	10909	11000	4,04	yes	1000	10000	1	10	1	10000	4,00	10000	4,00	10000	10000		
43.10	2006	Lait cru	L2	lait cru	10	100	1	20	2	200	200	2,30	yes	10	100	1	19	2	190	2,28	190	2,28	190	/		
43.6	2006	Lait cru	L2	lait cru	10	100	1	26	1	245	250	2,40	yes	10	100	1	9	1	91	1,96	90	1,95	91	/		
12	2012	Glace noisette	L3	Dessert lacté	10	100	1	9	0	82	82	1,91	yes	10	100	1	0	0	<10	<1	<10	<1	<10	<10		
13	2012	Glace vanille	L3	Dessert lacté	10	100	1	0	0	<10	<10	<1	-	10	100	1	0	0	<10	<1	<10	<1	<10	<10		
53	2012	Glace cone chocolat blanc	L3	Dessert lacté	10	100	1	75	6	736	740	2,87	yes	10	100	1	75	6	740	2,87	750	2,88	740	740		
96	2012	Danette pistache	L3	Dessert lacté	10	100	1	34	3	336	340	2,53	yes	10	100	1	29	4	300	2,48	290	2,46	300	300		
97	2012	Danette caramel	L3	Dessert lacté	10	100	1	18	1	173	170	2,23	yes	10	100	1	19	1	180	2,26	190	2,28	180	180		
98	2012	Sveltesse vanille pécan	L3	Dessert lacté	10	100	1	13	1	127	130	2,11	yes	10	100	1	10	0	91	1,96	100	2,00	91	90		
202	2012	Dessert lacté vanille	L3	Dessert lacté	100	1000	0,1	36	3	35455	35000	4,54	yes	1000	10000	1	35	4	35000	4,54	35000	4,54	35000	35000		
203	2012	Glace vanille	L3	Dessert lacté	10	100	1	72	7	718	720	2,86	yes	10	100	1	54	6	550	2,74	540	2,73	550	550		
5	2012	Chair crue bœuf/veau	C1	viande crue	10	100	1	0	0	<10	<10	<1	-	10	100	1	0	0	<10	<1	<10	<1	<10	<10		
8	2012	Soubressade	C1	viande crue	10	100	1	3	0	27	30	1,48	yes	10	100	1	1	0	9	0,95	10	1,00	9	10		
49	2012	Onglet cru	C1	viande crue	10	100	1	18	2	182	180	2,26	yes	10	100	1	19	1	180	2,26	190	2,28	180	180		
51	2012	Steak tendre	C1	viande crue	10	100	1	5	0	45	45	1,65	yes	10	100	1	9	0	82	1,91	90	1,95	82	90		
153	2012	Saucisse de Toulouse	C1	viande crue	10	100	1	0	0	<10	<10	<1	-	10	100	1	0	0	<10	<1	<10	<1	<10	<10		
182	2012	Steak haché	C1	viande crue	10	100	1	2	0	18	20	1,30	yes	10	100	1	6	1	64	1,81	60	1,78	64	60		
183	2012	Steak haché	C1	viande crue	10	100	1	44	3	427	430	2,63	yes	10	100	1	38	1	350	2,54	380	2,58	350	360		
184	2012	Steak haché	C1	viande crue	10	100	1	128	9	1245	1200	3,08	yes	10	100	1	92	13	950	2,98	920	2,96	950	960		
185	2012	Treaming	C1	viande crue	10	100	0,1	56	3	5364	5400	3,73	yes	100	1000	1	42	4	4200	3,62	4200	3,62	4200	4200		
186	2012	Cœur	C1	viande crue	10	100	0,1	50	5	5000	5000	3,70	yes	100	1000	1	43	4	4300	3,63	4300	3,63	4300	4300		
187	2012	Foie	C1	viande crue	100	1000	0,1	54	4	52727	53000	4,72	yes	1000	10000	1	39	3	38000	4,58	39000	4,59	38000	38000		
3	2012	Rillettes de canard	C2	charcuterie et salaisons	10	100	0,1	>150	>150	>150000	>150000	>5,18	yes	10	100	1	>150	>150	>150000	>5,18	>15000	>4,18	>150000	>15000		
154	2012	Rillettes de porc	C2	charcuterie et salaisons	10	100	0,1	29	4	3000	3000	3,48	yes	10	100	1	>150	21	2100	3,32	2100	3,32	2100	2100		
188	2012	Rillettes pur porc	C2	charcuterie et salaisons	10	100	0,1	36	4	3636	3600	3,56	yes	100	1000	1	22	3	2300	3,36	2200	3,34	2300	2300		
190	2012	Rillettes de porc	C2	charcuterie et salaisons	10	100	1	43	5	436	440	2,64	yes	10	100	1	49	2	460	2,66	490	2,69	460	460		
28.1	2006	Paté de foie	C2	charcuterie et salaisons	100	1000	0,1	13	2	13636	14000	4,15	yes	100	1000	1	135	14	14000	4,15	14000	4,15	14000	/		
34.2	2006	Rillettes pur porc	C2	charcuterie et salaisons	10	100	1	148	13	1464	1500	3,18	yes	10	100	1	146	15	1500	3,18	1460	3,16	1500	/		
1	2012	Poulet mariné	C3	Carnés	10	100	1	24	1	227	230	2,36	yes	10	100	1	24	2	240	2,38	240	2,38	240	240		

					Reference method : ISO #								Alternative method : ALOA COUNT / EPT -Pour plate											
N°	Validation	Product (french name)	Cat.	Type	1st dilution	2nd dilution	Volume	Repetition 1					Conf. Col.	1st dilution	2nd dilution	Volume	Repetition 1							
								48h									45h				72h 5°C			
								1st dil.	2nd dil.	Result 48 h	Result 48 h	Result 48 h					1st dil.	2nd dil.	Result 45 h Interpretation 2 plates		Result 45 h Interpretation 1 plate		Interpretation 2 plates	Interpretation 1 plate
							Nbre col.	Nbre col.	ufc/g	ufc/g	log ufc/g	1st dil.	2nd dil.			ufc/g		log ufc/g		CFU/g	CFU/g			
				transformés			V (mL)	m1	m2							V (mL)	m1	m2	ufc/g	log ufc/g	ufc/g	log ufc/g		
6	2012	Bœuf cuit	C3	Carnés transformés	10	100	1	5	0	45	45	1,65	yes	10	100	1	1	0	9	0,95	10	1,00	9	10
50	2012	Sauté de porc et nyeslles chinoises	C3	Carnés transformés	10	100	1	16	1	155	150	2,18	yes	10	100	1	11	1	110	2,04	110	2,04	110	110
64	2018	Boulette de bœuf	C3	Carnés transformés	10	100	1	52	3	500	500	2,70	yes	10	100	1	55	1	510	2,71	550	2,74	510	510
65	2018	Emincé de volaille	C3	Carnés transformés	10	100	1	60	3	573	570	2,76	yes	10	100	1	43	5	440	2,64	430	2,63	440	440
66	2018	Sauté de porc	C3	Carnés transformés	10	100	1	39	1	364	360	2,56	yes	10	100	1	37	7	400	2,60	370	2,57	400	400
16	2012	Pavé de saumon	P1	poisson cru	10	100	1	30	5	318	320	2,51	yes	10	100	1	33	3	330	2,52	330	2,52	330	330
19	2012	Pavé truite	P1	poisson cru	10	100	1	7	0	64	64	1,81	yes	10	100	1	6	0	55	1,74	60	1,78	55	60
20	2012	Filet de sole	P1	poisson cru	10	100	1	50	5	500	500	2,70	yes	10	100	1	45	4	450	2,65	450	2,65	450	450
191	2012	Colin d'Alaska	P1	poisson cru	10	100	0,1	41	4	4091	4100	3,61	yes	100	1000	1	30	3	3000	3,48	3000	3,48	3000	3000
193	2012	Filet lieu noir	P1	poisson cru	10	100	1	90	10	909	910	2,96	yes	10	100	1	89	8	880	2,94	890	2,95	880	880
33	2012	Haddock fumé	P2	poisson fumé	10	100	1	8	1	82	82	1,91	yes	10	100	1	6	0	55	1,74	60	1,78	55	60
35	2012	Flétan fumé	P2	poisson fumé	10	100	0,1	26	3	2636	2600	3,41	yes	10	100	1	>150	25	2500	3,40	2500	3,40	2500	2500
195	2012	Saumon fumé	P2	poisson fumé	10	100	1	88	7	864	860	2,93	yes	10	100	1	70	10	730	2,86	700	2,85	730	730
196	2012	Truite fumée	P2	poisson fumé	10	100	1	72	7	718	720	2,86	yes	10	100	1	58	5	570	2,76	580	2,76	570	570
48.11	2006	Flétan noir fumé	P2	poisson fumé	10	100	1	130	15	1318	1300	3,11	yes	10	100	1	140	16	1400	3,15	1400	3,15	1400	/
39	2012	Nuggets de poisson	P3	Poisson transformé	100	1000	1	55	5	5455	5500	3,74	yes	100	1000	1	34	4	3500	3,54	3400	3,53	3500	3500
40	2012	Crevettes roses	P3	Poisson transformé	10	100	1	71	4	682	680	2,83	yes	10	100	1	45	5	450	2,65	450	2,65	450	460
43	2012	Tarama	P3	Poisson transformé	1000	10000	1	60	8	61818	62000	4,79	yes	1000	10000	1	40	4	40000	4,60	40000	4,60	40000	40000
45	2012	Mélange fruits de mer	P3	Poisson transformé	10	100	1	19	2	191	190	2,28	yes	10	100	1	7	0	64	1,81	70	1,85	64	70
194	2012	Colin à la bretonne	P3	Poisson transformé	100	1000	0,1	20	1	19091	19000	4,28	yes	1000	10000	1	21	1	20000	4,30	21000	4,32	20000	20000
74	2012	Fraise	V1	Végétaux frais	10	100	0,1	19	2	1909	1900	3,28	yes	10	100	1	150	8	1400	3,15	1500	3,18	1400	1500
81	2012	Mélange salade 4ème gamme	V1	Végétaux frais	10	100	1	10	0	91	91	1,96	yes	10	100	1	8	1	82	1,91	80	1,90	82	80
198	2012	Aubergine	V1	Végétaux frais	100	1000	0,1	27	2	26364	26000	4,41	yes	1000	10000	1	17	1	16000	4,20	17000	4,23	16000	16000
199	2012	Poivron rouge	V1	Végétaux frais	10	100	1	94	8	927	930	2,97	yes	10	100	1	62	5	610	2,79	620	2,79	610	610
36.2	2006	Endives fraîches	V1	Végétaux frais	10	100	1	10	1	100	100	2,00	yes	10	100	1	9	1	91	1,96	90	1,95	91	/
59	2012	Mélange ratatyeslle	V2	Végétaux congelés	10	100	1	20	2	200	200	2,30	yes	10	100	1	21	2	210	2,32	210	2,32	210	210
61	2012	Salade de fruits exotiques	V2	Végétaux congelés	10	100	1	75	11	782	780	2,89	yes	10	100	1	59	3	560	2,75	590	2,77	560	560
63	2012	Mélange légumes couscous	V2	Végétaux congelés	10	100	1	110	13	1118	1100	3,04	yes	10	100	1	81	8	810	2,91	810	2,91	810	810
65	2012	Poêlée Périgourdine	V2	Végétaux congelés	10	100	1	10	1	100	100	2,00	yes	10	100	1	9	1	91	1,96	90	1,95	91	90
197	2012	Courgettes	V2	Végétaux congelés	10	100	1	80	6	782	780	2,89	yes	10	100	1	59	6	590	2,77	590	2,77	590	590
213	2012	Mélange légumes surgelés	V2	Végétaux congelés	100	1000	0,1	11	0	10000	10000	4,00	yes	1000	10000	1	9	2	10000	4,00	9000	3,95	10000	9000
41.3	2006	Cœur de laitue tendre	V3	Vgtx transformés et 4ème gamme	10	100	1	26	1	245	250	2,40	yes	10	100	1	25	3	250	2,40	250	2,40	250	/
41.4	2006	Cœur de scarole croquant	V3	Vgtx transformés et	10	100	1	18	3	191	190	2,28	yes	10	100	1	13	1	130	2,11	130	2,11	130	/

					Reference method : ISO #									Alternative method : ALOA COUNT / EPT -Pour plate											
N°	Validation	Product (french name)	Cat.	Type	1st dilution	2nd dilution	Volume	Repetition 1					Conf. Col.	1st dilution	2nd dilution	Volume	Repetition 1								
								48h									45h						72h 5°C		
								1st dil.	2nd dil.	Result 48 h	Result 48 h	Result 48 h					1st dil.	2nd dil.	Result 45 h Interpretation 2 plates		Result 45 h Interpretation 1 plate		Interpretation 2 plates	Interpretation 1 plate	
							Nbre col.	Nbre col.	ufc/g	ufc/g	log ufc/g	1st dil.	2nd dil.			ufc/g	log ufc/g	ufc/g	log ufc/g	CFU/g	CFU/g				
				4ème gamme				m1	m2							V (mL)	m1	m2	ufc/g	log ufc/g	ufc/g	log ufc/g	CFU/g	CFU/g	
41.5	2006	Salade mélangée	V3	Vgtx transformés et 4ème gamme	10	100	1	57	7	582	580	2,76	yes	10	100	1	58	6	580	2,76	580	2,76	580	/	
41.6	2006	Salade mée	V3	Vgtx transformés et 4ème gamme	10	100	1	26	2	255	250	2,40	yes	10	100	1	17	2	170	2,23	170	2,23	170	/	
90	2018	Betterave cuite	V3	Vgtx transformés et 4ème gamme	10	100	1	78	6	764	760	2,88	yes	10	100	1	84	7	830	2,92	840	2,92	830	830	
64	2012	Pizza au thon	T1	Traiteur froid et chaud	10	100	1	19	2	191	190	2,28	yes	10	100	1	17	0	150	2,18	170	2,23	150	160	
86	2012	Mayonnaise	T1	Traiteur froid et chaud	10	100	1	0	0	<10	<10	<1	-	10	100	1	0	0	<10	<1	<10	<1	<10	<10	
200	2012	Mayonnaise	T1	Traiteur froid et chaud	100	1000	0,1	24	3	24545	25000	4,40	yes	1000	10000	1	20	4	22000	4,34	20000	4,30	22000	22000	
12	2018	Salade composée œufs tomates	T1	Traiteur froid et chaud	10	100	0,1	54	2	5091	5100	3,71	yes	100	1000	1	42	5	4300	3,63	4200	3,62	4300	4300	
13	2018	Rouleau de printemps	T1	Traiteur froid et chaud	10	100	0,1	30	2	2909	2900	3,46	yes	100	1000	1	25	2	2500	3,40	2500	3,40	2500	2500	
14	2018	Quiche méditerranéenne	T1	Traiteur froid et chaud	10	100	1	46	2	436	440	2,64	yes	10	100	1	34	2	330	2,52	340	2,53	330	330	
84	2012	Crème anglaise	T2	Pâtisseries	10	100	1	81	7	800	800	2,90	yes	10	100	1	57	6	570	2,76	570	2,76	570	570	
89	2012	Crème aux œufs	T2	Pâtisseries	10	100	1	20	2	200	200	2,30	yes	10	100	1	29	3	290	2,46	290	2,46	290	290	
201	2012	Crème anglaise	T2	Pâtisseries	10	100	0,1	24	2	2364	2400	3,38	yes	100	1000	1	39	4	3900	3,59	3900	3,59	3900	3900	
212	2012	Crème café	T2	Pâtisseries	100	1000	0,1	11	1	10909	11000	4,04	yes	1000	10000	1	11	1	11000	4,04	11000	4,04	11000	11000	
52.21	2006	Mille feuille	T2	Pâtisseries	10	100	1	34	3	336	340	2,53	yes	10	100	1	37	4	370	2,57	370	2,57	370	/	
45.5	2006	Œuf bio	T3	Œufs crus et cuits	10	100	1	>150	20	2000	2000	3,30	yes	10	100	1	148	16	1500	3,18	1500	3,18	1500	/	
45.6	2006	Œuf de basse cour	T3	Œufs crus et cuits	10	100	1	60	8	618	620	2,79	yes	10	100	1	61	6	610	2,79	610	2,79	610	/	
45.9	2006	Œuf bio	T3	Œufs crus et cuits	10	100	1	9	0	82	82	1,91	yes	10	100	1	9	0	82	1,91	90	1,95	82	/	
53.12	2006	Œuf dur	T3	Œufs crus et cuits	10	100	1	5	0	45	45	1,65	yes	10	100	1	4	0	36	1,56	40	1,60	36	/	
89	2018	Œuf mollet	T3	Œufs crus et cuits	10	100	1	44	6	455	450	2,65	yes	10	100	1	36	2	350	2,54	360	2,56	350	350	
125	2012	Chiffonnette abattoir carcasse Q3	E1	prélèvement de surface	10	100	1	75	6	736	740	2,87	yes	10	100	1	69	7	690	2,84	690	2,84	690	690	
126	2012	Chiffonnette abattoir carcasse Q4	E1	prélèvement de surface	10	100	1	25	2	245	250	2,40	yes	10	100	1	20	2	200	2,30	200	2,30	200	200	
127	2012	Chiffonnette abattoir carcasse Q5	E1	prélèvement de surface	10	100	1	41	4	409	410	2,61	yes	10	100	1	49	5	490	2,69	490	2,69	490	490	
128	2012	Chiffonnette découpe tapis AR	E1	prélèvement de surface	10	100	1	0	0	<10	<10	<1	yes	10	100	1	0	0	<10	<1	<10	<1	<10	<10	
129	2012	Chiffonnette découpe tapis AVT	E1	prélèvement de surface	10	100	1	1	0	9	10	1,00	yes	10	100	1	2	0	18	1,26	20	1,30	18	20	
134	2012	Ecouvillon atelier haché, cheminé broyeur 2nd frais	E1	prélèvement de surface	10	100	1	0	0	<10	<10	<1	-	10	100	1	2	0	18	1,26	20	1,30	18	20	
135	2012	Ecouvillon atelier haché, cheminée mélangeur	E1	prélèvement de surface	10	100	1	11	0	100	100	2,00	yes	10	100	1	11	1	110	2,04	110	2,04	110	110	
136	2012	Ecouvillon atelier haché, roue transpalette électrique	E1	prélèvement de surface	10	100	0,1	77	18	8636	8600	3,93	yes	10	100	1	>150	65	6500	3,81	6500	3,81	6500	6500	
209	2012	Ecouvillon évaporateur CF	E1	prélèvement de surface	100	1000	0,1	61	6	60909	61000	4,79	yes	1000	10000	1	59	6	59000	4,77	59000	4,77	59000	59000	
210	2012	Ecouvillon hachoir	E1	prélèvement de surface	100	1000	1	117	13	11818	12000	4,08	yes	100	1000	1	133	9	13000	4,11	13000	4,11	13000	13000	

					Reference method : ISO #									Alternative method : ALOA COUNT / EPT -Pour plate												
N°	Validation	Product (french name)	Cat.	Type	1st dilution	2nd dilution	Volume	Repetition 1					Conf. Col.	1st dilution	2nd dilution	Volume	Repetition 1									
								48h									45h						72h 5°C			
								1st dil.	2nd dil.	Result 48 h	Result 48 h	Result 48 h					1st dil.	2nd dil.	Result 45 h Interpretation 2 plates		Result 45 h Interpretation 1 plate		Interpretation 2 plates	Interpretation 1 plate		
							Nbre col.	Nbre col.	ufc/g	ufc/g	log ufc/g	V (mL)	m1			m2	ufc/g	log ufc/g	ufc/g	log ufc/g	CFU/g	CFU/g				
211	2012	Chiffonnette plan de travail	E1	prélèvement de surface	10	100	0,1	>150	26	26000	26000	4,41	yes	100	1000	1	>150	25	25000	4,40	25000	4,40	25000	25000		
142	2012	Eau atelier haché, égout frigo MP surg.	E2	eau de process	10	100	1	12	1	118	120	2,08	yes	10	100	1	10	0	91	1,96	100	2,00	91	90		
143	2012	Eau abattoir égout	E2	eau de process	10	100	1	22	1	209	210	2,32	yes	10	100	1	16	2	160	2,20	160	2,20	160	160		
207	2012	Eau citerne	E2	eau de process	100	1000	1	88	8	8727	8700	3,94	yes	100	1000	1	80	8	8000	3,90	8000	3,90	8000	8000		
208	2012	Eau de rinçage	E2	eau de process	100	1000	1	>150	62	62000	62000	4,79	yes	100	1000	1	>150	49	49000	4,69	49000	4,69	49000	49000		
214	2012	Eau rinçage	E2	eau de process	10	100	0,1	18	2	1818	1800	3,26	yes	100	1000	1	17	1	1600	3,20	1700	3,23	1600	1600		
215	2012	Eau de rinçage	E2	eau de process	10	100	0,1	22	2	2182	2200	3,34	yes	100	1000	1	18	2	1800	3,26	1800	3,26	1800	1800		
19	2018	déchets plan de travail boulangerie	E3	Poussières et résidus	10	100	0,1	25	3	2545	2500	3,40	yes	100	1000	1	22	0	2000	3,30	2200	3,34	2000	2000		
20	2018	déchets evier charcuterie	E3	Poussières et résidus	10	100	0,1	43	2	4091	4100	3,61	yes	100	1000	1	38	5	3900	3,59	3800	3,58	3900	3900		
21	2018	Déchets sol boulangerie	E3	Poussières et résidus	10	100	0,1	46	2	4364	4400	3,64	yes	100	1000	1	25	0	2300	3,36	2500	3,40	2300	2300		
22	2018	déchets sol charcuterie	E3	Poussières et résidus	10	100	0,1	35	3	3455	3500	3,54	yes	100	1000	1	21	1	2000	3,30	2100	3,32	2000	2000		
82	2018	Déchets boulangerie	E3	Poussières et résidus	10	100	1	20	6	236	240	2,38	yes	10	100	1	27	5	290	2,46	270	2,43	290	290		

APPENDIX 5

Relative trueness study: Initial results <i>Listeria spp.</i>
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Appendix 5: Relative trueness study: *Listeria spp.*-ISO method

									Méthode ISO 11290-2 #				
N°	Date	Product (French name)	Cat.	Type	Type de contamination		1ère dilution	2ème dilution	Vol. ensemencé	Répétition 1			
										48h			
					Conta artificielle (O / N) ?	Type Listeria				1ère dil.	2ème dil.	Résult. 48 h	Résult. 48 h
									ufc/g			log ufc/g	
									V (mL)	m1	m2		
21	2012	Fromage chèvre	L1	fromage au lait cru	N	<i>L. mono</i>	10	100	1	15	1	150	2,18
161	2012	Fromage blanc	L1	fromage au lait cru	N	<i>L. spp</i>	10	100	1	1	0	9	0,95
205	2012	Fromage chèvre	L1	fromage au lait cru	N	<i>L. mono</i>	10	100	1	132	12	1300	3,11
218	2012	Cabri blanc	L1	fromage au lait cru	O	<i>L. welshimeri</i>	10	100	1	10	1	100	2,00
219	2012	Chèvre Sainte Maure de Touraine	L1	fromage au lait cru	O	<i>L. welshimeri</i>	10	100	1	6	0	55	1,74
60	2018	Fromage de chèvre	L1	fromage au lait cru	O	<i>L.innocua</i>	10	100	1	17	2	170	2,23
61	2018	Fromage de chèvre	L1	fromage au lait cru	O	<i>L.innocua</i>	10	100	1	24	2	240	2,38
147	2012	Lait de chèvre	L2	lait cru	O	<i>L. mono + L. innocua</i>	10	100	1	16	1	150	2,18
148	2012	Lait de chèvre	L2	lait cru	O	<i>L. mono + L. innocua</i>	10	100	1	40	3	390	2,59
162	2012	Lait cru de vache	L2	lait cru	N	<i>L. spp</i>	10	100	1	27	3	270	2,43
164	2012	Lait cru de vache	L2	lait cru	O	<i>L. ivanovii</i>	10	100	1	5	0	45	1,65
1	2018	Lait de chèvre	L2	lait cru	O	<i>L. mono</i>	10	100	1	30	4	310	2,49
24	2018	Lait cru de vache	L2	lait cru	O	<i>L. innocua</i>	10	100	1	34	4	350	2,54
95	2012	Yaourt chocolat	L3	dessert lacté	O	<i>L. ivanovii</i>	10	100	1	16	1	150	2,18
96	2012	Danette crème pistache	L3	dessert lacté	O	<i>L. mono + L. ivanovii</i>	10	100	1	36	3	350	2,54
97	2012	Danette crème caramel	L3	dessert lacté	O	<i>L. mono + L. innocua</i>	10	100	1	64	5	630	2,80
25	2018	Crème au caramel	L3	dessert lacté	O	<i>L. innocua</i>	10	100	1	25	0	230	2,36
26	2018	Crème au chocolat	L3	dessert lacté	O	<i>L. innocua</i>	10	100	1	29	2	280	2,45
49	2012	Onglet	C1	viande crue	N	<i>L. mono + L. spp</i>	10	100	1	20	2	200	2,30
152	2012	Steak haché	C1	viande crue	N	<i>L. spp</i>	10	100	1	14	1	140	2,15
153	2012	Saucisse	C1	viande crue	N	<i>L. mono</i>	10	100	1	0	0	<10	<1
174 bis	2012	Saucisse de Toulouse	C1	viande crue	O	<i>L. welshimeri</i>	10	100	1	21	2	210	2,32

N°	Date	Product (French name)	Cat.	Type	Type de contamination		1ère dilution	2ème dilution	Méthode ISO 11290-2 #				
									Vol. ensemencé	Répétition 1			
										48h			
					Conta artificielle (O / N) ?	Type Listeria				1ère dil.	2ème dil.	Résult. 48 h	Résult. 48 h
									V (mL)	m1	m2	ufc/g	log ufc/g
179 bis	2012	Mixé de porc	C1	viande crue	O	<i>L. welshimeri</i>	10	100	1	38	3	370	2,57
184	2012	Steak haché	C1	viande crue	N	<i>L. mono</i>	10	100	1	128	9	1200	3,08
2	2012	Pâté de campagne	C2	charcuterie et salaisons	N	<i>L. spp</i>	10	100	1	0	0	<10	<1
177	2012	Paté de foie	C2	charcuterie et salaisons	O	<i>L. innocua</i>	10	100	0,1	47	6	4800	3,68
180	2012	Rillettes de porc	C2	charcuterie et salaisons	O	<i>L. ivanovii</i> + <i>L. innocua</i>	10	100	0,1	32	3	3200	3,51
190	2012	Rillettes de porc	C2	charcuterie et salaisons	N	<i>L. mono</i>	10	100	1	43	5	440	2,64
30	2018	Bacon	C2	charcuterie et salaisons	O	<i>L. welshimeri</i>	10	100	0,1	45	5	4500	3,65
31	2018	Rosette	C2	charcuterie et salaisons	O	<i>L. welshimeri</i>	10	100	0,1	25	3	2500	3,40
1	2012	Poulet mariné	C3	Carné transformé	N	<i>L. mono</i> + <i>L. spp</i>	10	100	1	27	2	260	2,41
176	2012	Steak haché cuit + sauce	C3	Carné transformé	O	<i>L. ivanovii</i>	10	100	1	106	12	1100	3,04
27	2018	Fricadelle	C3	Carné transformé	O	<i>L. welshimeri</i>	10	100	0,1	117	12	12000	4,08
28	2018	Emincé de volaille	C3	Carné transformé	O	<i>L. welshimeri</i>	10	100	0,1	94	10	9500	3,98
29	2018	Boulette de bœuf au curry	C3	Carné transformé	O	<i>L. welshimeri</i>	10	100	0,1	>150	20	20000	4,30
170	2012	Eglefin	P1	poisson cru	O	<i>L. innocua</i>	10	100	1	124	12	1200	3,08
171	2012	Sole Tropicale	P1	poisson cru	O	<i>L. innocua</i>	10	100	1	24	2	240	2,38
173	2012	Sole Tropicale	P2	poisson cru	O	<i>L. ivanovii</i>	100	1000	0,1	>150	17	170000	5,23
32	2018	Dos de merlu	P1	poisson cru	O	<i>L. innocua</i>	10	100	0,1	75	8	7500	3,88
33	2018	Pavé de saumon	P1	poisson cru	O	<i>L. innocua</i>	10	100	0,1	111	16	12000	4,08
33	2012	Haddock fumé	P2	poisson fumé	N / O	<i>L. mono</i> + <i>L. innocua</i>	10	100	0,1	38	3	3700	3,57
34	2012	Truite fumée	P2	poisson fumé	N	<i>L. spp</i>	10	100	1	8	1	82	1,91
36	2012	Saumon fumé	P2	poisson fumé	O	<i>L. innocua</i>	10	100	0,1	65	5	6400	3,81
163	2012	Haddock fumé	P2	poisson fumé	O	<i>L. welshimeri</i>	10	100	1	12	1	120	2,08

Summary report (version 0)

Biomérieux – Aloa® Count (enumeration)

INOVALYS 25 June 2026

									Méthode ISO 11290-2 #				
N°	Date	Product (French name)	Cat.	Type	Type de contamination		1ère dilution	2ème dilution	Vol. ensemencé	Répétition 1			
										48h			
					Conta artificielle (O / N) ?	Type Listeria				1ère dil.	2ème dil.	Résult. 48 h	Résult. 48 h
									ufc/g			log ufc/g	
									V (mL)	m1	m2		
181	2012	Haddock fumé	P2	poisson fumé	O	<i>L. welshimeri</i>	10	100	1	9	1	91	1,96
158	2012	Crevettes roses	P3	Poisson transformé	O	<i>L. ivanovii</i> + <i>L. seeligeri</i>	10	100	1	5	0	45	1,65
159	2012	Accras de morue	P3	Poisson transformé	O	<i>L. ivanovii</i> + <i>L. innocua</i>	10	100	1	18	2	180	2,26
216	2012	Boulettes de thon	P3	Poisson transformé	N	<i>L. spp</i>	1000	10000	1	22	2	22000	4,34
34	2018	Cabillaud	P3	Poisson transformé	O	<i>L. innocua</i>	10	100	0,1	141	15	14000	4,15
35	2018	Saumon	P3	Poisson transformé	O	<i>L. innocua</i>	10	100	0,1	136	16	14000	4,15
57	2018	Filet de colin sauce eloise	P3	Poisson transformé	O	<i>L. innocua</i>	10	100	1	59	7	600	2,78
67	2012	Carottes à sable	V1	végétaux frais	O	<i>L. innocua</i>	10	100	1	18	1	170	2,23
71	2012	Radis	V1	végétaux frais	O	<i>L. welshimeri</i> + <i>L. ivanovii</i>	10	100	1	12	1	120	2,08
82	2012	Tomates cerises Bio	V1	végétaux frais	O	<i>L. welshimeri</i>	10	100	1	38	3	370	2,57
36	2018	Abricots	V1	végétaux frais	O	<i>L. innocua</i>	10	100	1	0	0	<10	<1
37	2018	Tomates	V1	végétaux frais	O	<i>L. innocua</i>	10	100	1	18	2	180	2,26
58	2018	Carottes	V1	végétaux frais	O	<i>L. innocua</i>	10	100	1	30	1	280	2,45
61 bis	2012	Salade fruits exotiques	V2	végétaux surgelés	N	<i>L. spp</i>	10	100	1	0	0	<10	<1
62 bis	2012	Mélange fruits rouges	V2	végétaux surgelés	O	<i>L. welshimeri</i>	10	100	1	19	2	190	2,28
63	2012	Mélange légumes couscous	V2	végétaux surgelés	O	<i>L. mono</i> + <i>L. innocua</i>	10	100	1	138	13	1400	3,15
65	2012	Poelée périgourdine	V2	végétaux surgelés	O	<i>L. mono</i> + <i>L. welshimeri</i>	10	100	1	24	2	240	2,38
38	2018	Morceaux de courge et butternut	V2	végétaux surgelés	O	<i>L. innocua</i>	10	100	1	25	1	240	2,38
59	2018	Poelée de légumes	V2	végétaux surgelés	O	<i>L. innocua</i>	10	100	1	74	7	740	2,87
39	2018	Coulis de tomate	V3	végétaux transformés	O	<i>L. welshimeri</i>	10	100	0,1	34	3	3400	3,53
40	2018	Ratatouille	V3	végétaux	O	<i>L. welshimeri</i>	10	100	0,1	66	4	6400	3,81

Summary report (version 0)
 Biomérieux – Aloa® Count (enumeration)
 INOVALYS 25 June 2026

									Méthode ISO 11290-2 #				
N°	Date	Product (French name)	Cat.	Type	Type de contamination		1ère dilution	2ème dilution	Vol. ensemencé	Répétition 1			
										48h			
					Conta artificielle (O / N) ?	Type Listeria				1ère dil.	2ème dil.	Résult. 48 h	Résult. 48 h
												ufc/g	log ufc/g
									V (mL)	m1	m2		
				transformés									
41	2018	Champignons à la crème	V3	végétaux transformés	O	<i>L. welshimeri</i>	10	100	0,1	9	0	820	2,91
42	2018	Gratin de courgette	V3	végétaux transformés	O	<i>L. welshimeri</i>	10	100	0,1	131	14	13000	4,11
43	2018	Soupe de légumes	V3	végétaux transformés	O	<i>L. welshimeri</i>	10	100	0,1	104	10	10000	4,00
165	2012	Lard fumé et spaghettis	T1	Traiteur chaud	O	<i>L. ivanovii</i> + <i>L. welshimeri</i>	10	100	1	57	6	570	2,76
64	2012	Pizza au thon	T1	Traiteur chaud	O	<i>L. mono</i> + <i>L. welshimeri</i>	10	100	1	27	2	260	2,41
48	2018	Quiche	T1	Traiteur chaud	O	<i>L. innocua</i>	10	100	0,1	7	1	730	2,86
49	2018	Quiche aux lardons	T1	Traiteur chaud	O	<i>L. innocua</i>	10	100	0,1	5	0	450	2,65
50	2018	Nems au porc	T1	Traiteur chaud	O	<i>L. innocua</i>	10	100	0,1	8	1	820	2,91
217	2012	Salade thon / surimi	T2	Traiteur froid	O	<i>L. seeligeri</i>	100	1000	0,1	25	3	25000	4,40
44	2018	Salade composée au riz	T2	Traiteur froid	O	<i>L. welshimeri</i>	10	100	1	30	3	300	2,48
45	2018	Salade Nigaire	T2	Traiteur froid	O	<i>L. welshimeri</i>	10	100	1	57	8	590	2,77
46	2018	Salade composée	T2	Traiteur froid	O	<i>L. welshimeri</i>	10	100	1	76	8	760	2,88
47	2018	Chou rouge/jambon	T2	Traiteur froid	O	<i>L. welshimeri</i>	10	100	1	40	1	370	2,57
83	2012	Flan pâtissier	T3	ovoproduit	O	<i>L. ivanovii</i> + <i>L. innocua</i>	10	100	1	48	4	470	2,67
84	2012	Crème anglaise	T3	ovoproduit	O	<i>L. mono</i> + <i>L. welshimeri</i>	10	100	1	86	7	850	2,93
86	2012	Mayonnaise	T3	ovoproduit	N / O	<i>L. mono</i> + <i>L. innocua</i>	10	100	1	2	0	18	1,26
91	2012	Crème pâtissière	T3	ovoproduit	O	<i>L. ivanovii</i>	10	100	1	21	2	210	2,32
94	2012	Mousse chocolat	T3	ovoproduit	N	<i>L. spp</i>	10	100	1	50	5	500	2,70
99	2012	Flan caramel	T3	ovoproduit	O	<i>L. innocua</i>	10	100	0,1	>150	48	48000	4,68
124	2012	Chiffonnette abattoir carcasse Q2	E1	prélèvement de surface	N	<i>L. spp</i>	10	100	1	10	0	91	1,96

									Méthode ISO 11290-2 #				
N°	Date	Product (French name)	Cat.	Type	Type de contamination		1ère dilution	2ème dilution	Vol. ensemencé	Répétition 1			
										48h			
					Conta artificielle (O / N) ?	Type Listeria				1ère dil.	2ème dil.	Résult. 48 h	Résult. 48 h
									ufc/g			log ufc/g	
125	2012	Chiffonnette abattoir carcasse Q3	E1	prélèvement de surface	O	L. mono + L. welshimeri	10	100	1	89	7	870	2,94
134	2012	Ecouvillon atelier haché, cheminé broyeur 2nd frais	E1	prélèvement de surface	N / O	L. mono + L. welshimeri	10	100	1	3	0	27	1,43
135	2012	Ecouvillon atelier haché, cheminé mélangeur	E1	prélèvement de surface	N / O	L. mono + L. innocua	10	100	1	22	0	200	2,30
156	2012	Chiffonnette CL3 Tapis découpe milieu production	E1	prélèvement de surface	N	L. spp	10	100	0,1	>150	20	20000	4,30
166	2012	Chiffonnette plan de travail	E1	prélèvement de surface	N	L. spp	10	100	1	0	0	<10	<1
168	2012	Eouvillon clayettes chambre froide	E1	prélèvement de surface	N	L. spp	10	100	1	1	0	9	0,95
169	2012	Ecouvillon sol et poignée chambre froide	E1	prélèvement de surface	O	L. ivanovii	10	100	1	10	1	100	2,00
62	2018	Chiffonnette plan de travail	E1	prélèvement de surface	O	L. innocua	10	100	1	91	13	950	2,98
141	2012	Eau atelier haché Egout frigo mat 1er frais	E2	eau de process	O	L. innocua	10	100	1	3	0	27	1,43
143	2012	Eau abattoir égout	E2	eau de process	O	L. mono + L. innocua	10	100	1	40	1	370	2,57
220	2012	Eau rinçage graines	E2	eau de process	O	L. welshimeri	100	1000	1	43	4	4300	3,63
221	2012	Eau de drainage	E2	eau de process	O	L. welshimeri	100	1000	1	41	3	4000	3,60
51	2018	Eau composite cresson	E2	eau de process	O	L.innocua	10	100	0,1	13	1	1300	3,11
63	2018	Eau de drainage	E2	eau de process	O	L. innocua	10	100	1	70	7	700	2,85
52	2018	Déchets boulangerie	E3	Poussières et résidus	O	L.innocua	10	100	1	9	0	82	1,91
53	2018	Déchets charcuterie	E3	Poussières et résidus	O	L.innocua	10	100	1	21	2	210	2,32
54	2018	Déchets charcuterie	E3	Poussières et résidus	O	L.innocua	10	100	1	9	1	91	1,96
55	2018	Déchets boulangerie	E3	Poussières et résidus	O	L.innocua	10	100	1	74	6	730	2,86
56	2018	Déchets charcuterie	E3	Poussières et résidus	O	L.innocua	10	100	1	30	1	280	2,45

**Appendix 5 : Relative trueness study : *Listeria spp.*-Aloa Count method
Surface inoculation**

							Alternative method : ALOA COUNT / EPT - Spreading											
N°	Date	Sample	Cat.	Type Listeria	1ère dilution	2ème dilution	Vol. ensemencé	Repetition 1										
								24h			45h				72h 5°C			
								1ère dil.	2ème dil.	Résult. 24 h	1ère dil.	2ème dil.	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interprétation 2 plates	Interprétation 1 plate
								Nbre col.	Nbre col.	ufc/g	Nbre col.	Nbre col.	ufc/g	log ufc/g	ufc/g	log ufc/g		
							V (mL)	n1	n2		m1	m2					CFU/g	CFU/g
21	2012	Fromage chèvre	L1	<i>L. mono</i>	10	100	1	17	1	160	17	1	160	2,20	170	2,23	160	170
161	2012	Fromage blanc	L1	<i>L. spp</i>	10	100	1	2	0	20	2	0	18	1,26	20	1,30	18	20
205	2012	Fromage chèvre	L1	<i>L. mono</i>	10	100	1	110	6	1100	127	9	1200	3,08	1300	3,11	1200	1300
218	2012	Cabri blanc	L1	<i>L. welshimeri</i>	10	100	1	7	0	60	7	0	64	1,81	70	1,85	64	70
219	2012	Chèvre Sainte Maure de Touraine	L1	<i>L. welshimeri</i>	10	100	1	8	0	70	8	0	73	1,86	80	1,90	73	80
60	2018	Fromage de chèvre	L1	<i>L. innocua</i>	10	100	1	10	1	100	11	1	110	2,04	110	2,04	110	110
61	2018	Fromage de chèvre	L1	<i>L. innocua</i>	10	100	1	11	1	110	25	2	250	2,40	250	2,40	250	250
147	2012	Lait de chèvre	L2	<i>L. mono + L. innocua</i>	10	100	1	17	1	160	18	1	170	2,23	180	2,26	170	180
148	2012	Lait de chèvre	L2	<i>L. mono + L. innocua</i>	10	100	1	33	3	330	47	3	450	2,65	470	2,67	450	470
162	2012	Lait cru de vache	L2	<i>L. spp</i>	10	100	1	19	2	190	32	2	310	2,49	320	2,51	310	320
164	2012	Lait cru de vache	L2	<i>L. ivanovii</i>	10	100	1	3	0	30	3	0	27	1,43	30	1,48	27	30
1	2018	Lait de chèvre	L2	<i>L. mono</i>	10	100	1	18	2	180	32	3	320	2,51	320	2,51	320	320
24	2018	Lait cru de vache	L2	<i>L. innocua</i>	10	100	1	25	1	240	25	1	240	2,38	250	2,40	240	250
95	2012	Yaourt chocolat	L3	<i>L. ivanovii</i>	10	100	1	4	0	40	12	1	120	2,08	120	2,08	120	120
96	2012	Danette crème pistache	L3	<i>L. mono + L. ivanovii</i>	10	100	1	28	2	270	35	2	340	2,53	350	2,54	340	350
97	2012	Danette crème caramel	L3	<i>L. mono + L. innocua</i>	10	100	1	58	5	570	50	6	510	2,71	500	2,70	510	500
25	2018	Crème au caramel	L3	<i>L. innocua</i>	10	100	1	32	4	330	34	4	350	2,54	340	2,53	350	340
26	2018	Crème au chocolat	L3	<i>L. innocua</i>	10	100	1	24	0	220	26	0	240	2,38	260	2,41	240	260
49	2012	Onglet	C1	<i>L. mono + L. spp</i>	10	100	1	15	1	150	15	1	150	2,18	150	2,18	150	150
152	2012	Steak haché	C1	<i>L. spp</i>	10	100	1	17	0	160	19	1	180	2,26	190	2,28	180	190

Summary report (version 0)

Biomérieux – Aloa® Count (enumeration)

INOVALYS 25 June 2026

							Alternative method : ALOA COUNT / EPT - Spreading											
N°	Date	Sample	Cat.	Type Listeria	1ère dilution	2ème dilution	Vol. ensemencé	Repetition 1										
								24h			45h				72h 5°C			
								1ère dil.	2ème dil.	Résult. 24 h	1ère dil.	2ème dil.	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interprétation 2 plates	Interprétation 1 plate
								Nbre col.	Nbre col.	ufc/g	Nbre col.	Nbre col.	ufc/g	log ufc/g	ufc/g	log ufc/g		
								V (mL)	n1	n2		m1	m2				CFU/g	CFU/g
153	2012	Saucisse	C1	<i>L. mono</i>	10	100	1	0	0	<10	0	0	<10	<1	<10	<1	<10	<10
174 bis	2012	Saucisse de Toulouse	C1	<i>L. welshimeri</i>	10	100	1	17	1	160	18	1	170	2,23	180	2,26	170	180
179 bis	2012	Mixé de porc	C1	<i>L. welshimeri</i>	10	100	1	3	0	30	37	3	360	2,56	370	2,57	360	370
184	2012	Steak haché	C1	<i>L. mono</i>	10	100	1	100	11	1000	100	11	1000	3,00	1000	3,00	1000	1000
2	2012	Pâté de campagne	C2	<i>L. spp</i>	10	100	1	0	0	<10	0	0	<10	<1	<10	<1	<10	<10
177	2012	Paté de foie	C2	<i>L. innocua</i>	10	100	0,1	35	5	3600	38	5	3900	3,59	3800	3,58	3900	3800
180	2012	Rillettes de porc	C2	<i>L. ivanovii</i> + <i>L. innocua</i>	10	100	0,1	23	0	2100	27	2	2600	3,41	2700	3,43	2600	2700
190	2012	Rillettes de porc	C2	<i>L. mono</i>	10	100	1	42	4	420	54	5	540	2,73	540	2,73	540	540
30	2018	Bacon	C2	<i>L. welshimeri</i>	10	100	0,1	25	2	2500	41	6	4300	3,63	4100	3,61	4300	4100
31	2018	Rosette	C2	<i>L. welshimeri</i>	10	100	0,1	22	1	2100	24	1	2300	3,36	2400	3,38	2300	2400
1	2012	Poulet mariné	C3	<i>L. mono</i> + <i>L. spp</i>	10	100	1	30	2	290	30	2	290	2,46	300	2,48	290	300
176	2012	Steak haché cuit + sauce	C3	<i>L. ivanovii</i>	10	100	1	78	8	780	103	7	1000	3,00	1030	3,01	1000	1030
27	2018	Fricadelle	C3	<i>L. welshimeri</i>	10	100	0,1	90	12	9300	126	14	13000	4,11	12600	4,10	13000	12600
28	2018	Emincé de volaille	C3	<i>L. welshimeri</i>	10	100	0,1	58	4	5600	109	13	11000	4,04	11000	4,04	11000	11000
29	2018	Boulette de bœuf au curry	C3	<i>L. welshimeri</i>	10	100	0,1	148	18	15000	>150	24	24000	4,38	24000	4,38	24000	24000
170	2012	Eglefin	P1	<i>L. innocua</i>	10	100	1	100	8	980	125	11	1200	3,08	1300	3,11	1200	1300
171	2012	Sole Tropicale	P1	<i>L. innocua</i>	10	100	1	20	1	190	20	2	200	2,30	200	2,30	200	200
173	2012	Sole Tropicale	P1	<i>L. ivanovii</i>	100	1000	0,1	111	17	120000	128	17	130000	5,11	130000	5,11	130000	130000
32	2018	Dos de merlu	P1	<i>L. innocua</i>	10	100	0,1	72	4	6900	72	4	6900	3,84	7200	3,86	6900	7200
33	2018	Pavé de saumon	P1	<i>L. innocua</i>	10	100	0,1	99	11	10000	122	13	12000	4,08	12000	4,08	12000	12000

Summary report (version 0)

Biomérieux – Aloa® Count (enumeration)

INOVALYS 25 June 2026

							Alternative method : ALOA COUNT / EPT - Spreading											
N°	Date	Sample	Cat.	Type Listeria	1ère dilution	2ème dilution	Vol. ensemencé	Repetition 1										
								24h			45h				72h 5°C			
								1ère dil.	2ème dil.	Résult. 24 h	1ère dil.	2ème dil.	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interprétation 2 plates	Interprétation 1 plate
								Nbre col.	Nbre col.	ufc/g	Nbre col.	Nbre col.	ufc/g	log ufc/g	ufc/g	log ufc/g		
							V (mL)	n1	n2		m1	m2					CFU/g	CFU/g
33	2012	Haddock fumé	P2	<i>L. mono + L. innocua</i>	10	100	0,1	31	3	3100	39	4	3900	3,59	3900	3,59	3900	3900
34	2012	Truite fumée	P2	<i>L. spp</i>	10	100	1	12	1	120	12	1	120	2,08	120	2,08	120	120
36	2012	Saumon fumé	P2	<i>L. innocua</i>	10	100	0,1	29	4	3000	46	5	4600	3,66	4600	3,66	4600	4600
163	2012	Haddock fumé	P2	<i>L. welshimeri</i>	10	100	1	8	0	70	8	0	73	1,86	80	1,90	73	80
181	2012	Haddock fumé	P2	<i>L. welshimeri</i>	10	100	1	4	0	40	5	0	45	1,65	50	1,70	45	50
158	2012	Crevettes roses	P3	<i>L. ivanovii + L. seeligeri</i>	10	100	1	2	0	20	2	0	18	1,26	20	1,30	18	20
159	2012	Accras de morue	P3	<i>L. ivanovii + L. innocua</i>	10	100	1	1	0	10	17	1	160	2,20	170	2,23	160	170
216	2012	Boulettes de thon	P3	<i>L. spp</i>	1000	10000	1	20	2	200	20	2	20000	4,30	20000	4,30	20000	20000
34	2018	Cabillaud	P3	<i>L. innocua</i>	10	100	0,1	95	9	9500	123	14	12000	4,08	12300	4,09	12000	12300
35	2018	Saumon	P3	<i>L. innocua</i>	10	100	0,1	106	12	11000	140	13	14000	4,15	14000	4,15	14000	14000
57	2018	Filet de colin sauce eloise	P3	<i>L. innocua</i>	10	100	1	55	4	540	57	4	550	2,74	570	2,76	550	570
67	2012	Carottes à sable	V1	<i>L. innocua</i>	10	100	1	11	1	110	20	2	200	2,30	200	2,30	200	200
71	2012	Radis	V1	<i>L. welshimeri + L. ivanovii</i>	10	100	1	9	0	80	15	1	150	2,18	150	2,18	150	150
82	2012	Tomates cerises Bio	V1	<i>L. welshimeri</i>	10	100	1	34	3	340	34	3	340	2,53	340	2,53	340	340
36	2018	Abricots	V1	<i>L. innocua</i>	10	100	1	0	0	<10	1	0	9	0,95	10	1,00	9	10
37	2018	Tomates	V1	<i>L. innocua</i>	10	100	1	28	4	290	30	4	310	2,49	300	2,48	310	300
58	2018	Carottes	V1	<i>L. innocua</i>	10	100	1	30	0	270	43	2	410	2,61	430	2,63	410	430
61 bis	2012	Salade fruits exotiques	V2	<i>L. spp</i>	10	100	1	0	0	<10	0	0	<10	<1	<10	<1	<10	<10

Summary report (version 0)
 Biomérieux – Aloa® Count (enumeration)
 INOVALYS 25 June 2026

							Alternative method : ALOA COUNT / EPT - Spreading											
N°	Date	Sample	Cat.	Type Listeria	1ère dilution	2ème dilution	Vol. ensemencé	Repetition 1										
								24h			45h				72h 5°C			
								1ère dil.	2ème dil.	Résult. 24 h	1ère dil.	2ème dil.	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interprétation 2 plates	Interprétation 1 plate
								Nbre col.	Nbre col.	ufc/g	Nbre col.	Nbre col.	ufc/g	log ufc/g	ufc/g	log ufc/g		
							V (mL)	n1	n2		m1	m2					CFU/g	CFU/g
62 bis	2012	Mélange fruits rouges	V2	<i>L. welshimeri</i>	10	100	1	25	2	250	27	2	260	2,41	270	2,43	260	270
63	2012	Mélange légumes couscous	V2	<i>L. mono + L. innocua</i>	10	100	1	116	9	1100	>150	16	1600	3,20	1600	3,20	1600	1600
65	2012	Poelée périgourdine	V2	<i>L. mono + L. welshimeri</i>	10	100	1	28	1	260	28	2	270	2,43	280	2,45	270	280
38	2018	Morceaux de courge et butternut	V2	<i>L. innocua</i>	10	100	1	20	0	180	20	0	180	2,26	200	2,30	180	200
59	2018	Poelée de légumes	V2	<i>L. innocua</i>	10	100	1	41	4	410	80	10	820	2,91	800	2,90	820	800
39	2018	Coulis de tomate	V3	<i>L. welshimeri</i>	10	100	0,1	43	3	4200	43	4	4300	3,63	4300	3,63	4300	4300
40	2018	Ratatouille	V3	<i>L. welshimeri</i>	10	100	0,1	50	1	4600	50	1	4600	3,66	5000	3,70	4600	5000
41	2018	Champignons à la crème	V3	<i>L. welshimeri</i>	10	100	0,1	7	1	730	8	1	820	2,91	800	2,90	820	800
42	2018	Gratin de courgette	V3	<i>L. welshimeri</i>	10	100	0,1	106	10	11000	139	15	14000	4,15	14000	4,15	14000	14000
43	2018	Soupe de légumes	V3	<i>L. welshimeri</i>	10	100	0,1	113	9	11000	113	10	11000	4,04	11000	4,04	11000	11000
165	2012	Lard fumé et spaghettis	T1	<i>L. ivanovii + L. welshimeri</i>	10	100	1	52	5	520	59	5	580	2,76	590	2,77	580	590
64	2012	Pizza au thon	T1	<i>L. mono + L. welshimeri</i>	10	100	1	26	0	240	26	0	240	2,38	260	2,41	240	260
48	2018	Quiche	T1	<i>L. innocua</i>	10	100	0,1	2	0	180	6	1	640	2,81	600	2,78	640	600
49	2018	Quiche aux lardons	T1	<i>L. innocua</i>	10	100	0,1	7	0	640	9	1	910	2,96	900	2,95	910	900
50	2018	Nems au porc	T1	<i>L. innocua</i>	10	100	0,1	1	0	90	5	0	450	2,65	500	2,70	450	500
217	2012	Salade thon / surimi	T2	<i>L. seeligeri</i>	100	1000	0,1	24	2	24000	24	2	24000	4,38	24000	4,38	24000	24000
44	2018	Salade composée	T2	<i>L.</i>	10	100	1	26	2	260	29	2	280	2,45	290	2,46	280	290

Summary report (version 0)

Biomérieux – Aloa® Count (enumeration)

INOVALYS 25 June 2026

							Alternative method : ALOA COUNT / EPT - Spreading											
N°	Date	Sample	Cat.	Type Listeria	1ère dilution	2ème dilution	Vol. ensemencé	Repetition 1										
								24h			45h				72h 5°C			
								1ère dil.	2ème dil.	Résult. 24 h	1ère dil.	2ème dil.	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interprétation 2 plates	Interprétation 1 plate
								Nbre col.	Nbre col.	ufc/g	Nbre col.	Nbre col.	ufc/g	log ufc/g	ufc/g	log ufc/g		
							V (mL)	n1	n2		m1	m2					CFU/g	CFU/g
		au riz		welshimeri														
45	2018	Salade Nigaire	T2	L. welshimeri	10	100	1	53	5	530	77	9	780	2,89	770	2,89	780	770
46	2018	Salade composée	T2	L. welshimeri	10	100	1	46	6	470	54	6	550	2,74	540	2,73	550	540
47	2018	Chou rouge/jambon	T2	L. welshimeri	10	100	1	33	1	310	36	2	350	2,54	360	2,56	350	360
83	2012	Flan pâtissier	T3	L. ivanovii + L. innocua	10	100	1	42	2	400	51	3	490	2,69	510	2,71	490	510
84	2012	Crème anglaise	T3	L. mono + L. welshimeri	10	100	1	32	3	320	81	5	780	2,89	810	2,91	780	810
86	2012	Mayonnaise	T3	L. mono + L. innocua	10	100	1	7	0	70	7	0	64	1,81	70	1,85	64	70
91	2012	Crème pâtissière	T3	L. ivanovii	10	100	1	14	1	140	18	2	180	2,26	180	2,26	180	180
94	2012	Mousse chocolat	T3	L. spp	10	100	1	50	5	500	51	6	520	2,72	510	2,71	520	510
99	2012	Flan caramel	T3	L. innocua	10	100	0,1	>150	41	41000	>150	57	57000	4,76	57000	4,76	57000	57000
124	2012	Chiffonnette abattoir carcasse Q2	E1	L. spp	10	100	1	7	1	70	7	1	73	1,86	70	1,85	73	70
125	2012	Chiffonnette abattoir carcasse Q3	E1	L. mono + L. welshimeri	10	100	1	73	7	730	97	6	940	2,97	970	2,99	940	970
134	2012	Ecouvillon atelier haché, cheminé broyeur 2nd frais	E1	L. mono + L. welshimeri	10	100	1	3	0	30	7	0	64	1,81	70	1,85	64	70
135	2012	Ecouvillon atelier haché, cheminé mélangeur	E1	L. mono + L. innocua	10	100	1	21	1	200	21	1	200	2,30	210	2,32	200	210
156	2012	Chiffonnette CL3 Tapis découpe milieu production	E1	L. spp	10	100	0,1	>150	18	1800	>150	20	20000	4,30	20000	4,30	20000	20000
166	2012	Chiffonnette plan	E1	L. spp	10	100	1	2	0	20	3	0	27	1,43	30	1,48	27	30

Summary report (version 0)

Biomérieux – Aloa® Count (enumeration)

INOVALYS 25 June 2026

							Alternative method : ALOA COUNT / EPT - Spreading											
N°	Date	Sample	Cat.	Type Listeria	1ère dilution	2ème dilution	Vol. ensemencé	Repetition 1										
								24h			45h				72h 5°C			
								1ère dil.	2ème dil.	Résult. 24 h	1ère dil.	2ème dil.	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interprétation 2 plates	Interprétation 1 plate
								Nbre col.	Nbre col.	ufc/g	Nbre col.	Nbre col.	ufc/g	log ufc/g	ufc/g	log ufc/g		
							V (mL)	n1	n2		m1	m2					CFU/g	CFU/g
		de travail																
168	2012	Ecouvillon clayettes chambre froide	E1	<i>L. spp</i>	10	100	1	1	0	10	1	0	9	0,95	10	1,00	9	10
169	2012	Ecouvillon sol et poignée chambre froide	E1	<i>L. ivanovii</i>	10	100	1	10	1	100	12	1	120	2,08	120	2,08	120	120
62	2018	Chiffonnette plan de travail	E1	<i>L. innocua</i>	10	100	1	48	3	460	60	5	590	2,77	600	2,78	590	600
141	2012	Eau atelier haché Egout frigo mat 1er frais	E2	<i>L. innocua</i>	10	100	1	10	1	100	11	0	100	2,00	110	2,04	100	110
143	2012	Eau abattoir égout	E2	<i>L. mono + L. innocua</i>	10	100	1	22	1	210	32	2	310	2,49	320	2,51	310	320
220	2012	Eau rinçage graines	E2	<i>L. welshimeri</i>	100	1000	1	44	4	4400	45	4	4500	3,65	4500	3,65	4500	4500
221	2012	Eau de drainage	E2	<i>L. welshimeri</i>	100	1000	1	41	4	4000	41	4	4100	3,61	4100	3,61	4100	4100
51	2018	Eau composite cresson	E2	<i>L. innocua</i>	10	100	0,1	11	1	1100	12	2	1300	3,11	1200	3,08	1300	1200
63	2018	Eau de drainage	E2	<i>L. innocua</i>	10	100	1	53	2	500	63	3	600	2,78	630	2,80	600	630
52	2018	Déchets boulangerie	E3	<i>L. innocua</i>	10	100	1	8	0	70	11	1	110	2,04	110	2,04	110	110
53	2018	Déchets charcuterie	E3	<i>L. innocua</i>	10	100	1	11	1	110	18	1	170	2,23	180	2,26	170	180
54	2018	Déchets charcuterie	E3	<i>L. innocua</i>	10	100	1	0	0	<10	8	0	73	1,86	80	1,90	73	80
55	2018	Déchets boulangerie	E3	<i>L. innocua</i>	10	100	1	61	2	570	70	5	680	2,83	700	2,85	680	700
56	2018	Déchets charcuterie	E3	<i>L. innocua</i>	10	100	1	28	2	270	30	2	290	2,46	300	2,48	290	300

**Appendix 5: Relative trueness study : *Listeria spp*-Aloa Count method
Pour-plating inoculation**

							Alternative method : ALOA COUNT / EPT - Pour plate											
N°	Date	Sample	Cat.	Type Listeria	1ère dil	2ème dil	Vol.	Répétition 1										
								24h			45h				72h 5°C			
								1ère dil.	2ème dil.	Résult. 24 h	1ère dil.	2ème dil.	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interprétation 2 plates	Interprétation 1 plate
								Nbre col.	Nbre col.	ufc/g	Nbre col.	Nbre col.	ufc/g	log ufc/g	ufc/g	log ufc/g	CFU/g	CFU/g
							V (mL)	n1	n2		m1	m2						
21	2012	Fromage chèvre	L1	<i>L. mono</i>	10	100	1	13	1	130	13	1	130	2,11	130	2,11	130	130
161	2012	Fromage blanc	L1	<i>L. spp</i>	10	100	1	2	0	20	2	0	18	1,26	20	1,30	18	20
205	2012	Fromage chèvre	L1	<i>L. mono</i>	10	100	1	116	7	1100	126	9	1200	3,08	1300	3,11	1200	1300
218	2012	Cabri blanc	L1	<i>L. welshimeri</i>	10	100	1	3	1	40	3	1	36	1,56	30	1,48	36	40
219	2012	Chèvre Sainte Maure de Touraine	L1	<i>L. welshimeri</i>	10	100	1	9	1	90	10	1	100	2,00	100	2,00	100	100
60	2018	Fromage de chèvre	L1	<i>L. innocua</i>	10	100	1	14	1	140	16	1	150	2,18	160	2,20	150	160
61	2018	Fromage de chèvre	L1	<i>L. innocua</i>	10	100	1	21	2	210	22	2	220	2,34	220	2,34	220	220
147	2012	Lait de chèvre	L2	<i>L. mono + L. innocua</i>	10	100	1	15	1	150	16	1	150	2,18	160	2,20	150	160
148	2012	Lait de chèvre	L2	<i>L. mono + L. innocua</i>	10	100	1	32	2	310	41	3	400	2,60	410	2,61	400	410
162	2012	Lait cru de vache	L2	<i>L. spp</i>	10	100	1	19	1	180	21	1	200	2,30	210	2,32	200	210
164	2012	Lait cru de vache	L2	<i>L. ivanovii</i>	10	100	1	3	0	30	6	0	55	1,74	60	1,78	55	60 (NE)
1	2018	Lait de chèvre	L2	<i>L. mono</i>	10	100	1	24	8	290	36	8	400	2,60	360	2,56	400	360
24	2018	Lait cru de vache	L2	<i>L. innocua</i>	10	100	1	37	6	390	37	7	400	2,60	370	2,57	400	370
95	2012	Yaourt chocolat	L3	<i>L. ivanovii</i>	10	100	1	11	0	100	18	1	170	2,23	180	2,26	170	180
96	2012	Danette crème pistache	L3	<i>L. mono + L. ivanovii</i>	10	100	1	26	2	260	29	4	300	2,48	290	2,46	300	290
97	2012	Danette crème caramel	L3	<i>L. mono + L. innocua</i>	10	100	1	49	3	470	65	3	620	2,79	650	2,81	620	650
25	2018	Crème au caramel	L3	<i>L. innocua</i>	10	100	1	18	0	160	18	0	160	2,20	180	2,26	160	180
26	2018	Crème au chocolat	L3	<i>L. innocua</i>	10	100	1	25	3	260	25	3	250	2,40	250	2,40	250	250
49	2012	Onglet	C1	<i>L. mono + L. spp</i>	10	100	1	19	1	180	19	1	180	2,26	190	2,28	180	190
152	2012	Steak haché	C1	<i>L. spp</i>	10	100	1	11	1	110	13	1	130	2,11	130	2,11	130	130

Summary report (version 0)
Biomérieux – Aloa® Count (enumeration)
INOVALYS 25 June 2026

							Alternative method : ALOA COUNT / EPT - Pour plate											
N°	Date	Sample	Cat.	Type Listeria	1ère dil	2ème dil	Vol.	Répétition 1										
								24h			45h				72h 5°C			
								1ère dil.	2ème dil.	Résult. 24 h	1ère dil.	2ème dil.	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interprétation 2 plates	Interprétation 1 plate
								Nbre col.	Nbre col.	ufc/g	Nbre col.	Nbre col.	ufc/g	log ufc/g	ufc/g	log ufc/g		
								V (mL)	n1	n2		m1	m2				CFU/g	CFU/g
153	2012	Saucisse	C1	<i>L. mono</i>	10	100	1	0	0	<10	0	0	<10	<1	<10	<1	<10	<10
174 bis	2012	Saucisse de Toulouse	C1	<i>L. welshimeri</i>	10	100	1	23	1	220	23	1	220	2,34	230	2,36	220	230
179 bis	2012	Mixé de porc	C1	<i>L. welshimeri</i>	10	100	1	5	0	50	29	3	290	2,46	290	2,46	290	290
184	2012	Steak haché	C1	<i>L. mono</i>	10	100	1	91	13	950	92	13	950	2,98	920	2,96	950	920
2	2012	Pâté de campagne	C2	<i>L. spp</i>	10	100	1	0	0	<10	0	0	<10	<1	<10	<1	<10	<10
177	2012	Paté de foie	C2	<i>L. innocua</i>	10	100	1	>150	36	3600	>150	36	3600	3,56	3600	3,56	3600	3600
180	2012	Rillettes de porc	C2	<i>L. ivanovii</i> + <i>L. innocua</i>	10	100	1	>150	17	17000	>150	26	2600	3,41	2600	3,41	2600	2600
190	2012	Rillettes de porc	C2	<i>L. mono</i>	10	100	1	44	1	410	49	2	460	2,66	490	2,69	460	490
30	2018	Bacon	C2	<i>L. welshimeri</i>	100	1000	1	28	0	2500	39	1	3600	3,56	3900	3,59	3600	3900
31	2018	Rosette	C2	<i>L. welshimeri</i>	100	1000	1	30	2	2900	32	2	3100	3,49	3200	3,51	3100	3200
1	2012	Poulet mariné	C3	<i>L. mono</i> + <i>L. spp</i>	10	100	1	24	2	240	26	2	250	2,40	260	2,41	250	260
176	2012	Steak haché cuit + sauce	C3	<i>L. ivanovii</i>	10	100	1	71	7	710	101	10	1000	3,00	1010	3,00	1000	1010
27	2018	Fricadelle	C3	<i>L. welshimeri</i>	100	1000	1	76	10	7800	141	16	14000	4,15	14000	4,15	14000	14000
28	2018	Emincé de volaille	C3	<i>L. welshimeri</i>	100	1000	1	60	7	6100	138	15	14000	4,15	14000	4,15	14000	14000
29	2018	Boulette de bœuf au curry	C3	<i>L. welshimeri</i>	100	1000	1	137	13	14000	>150	17	17000	4,23	17000	4,23	17000	17000
170	2012	Eglefin	P1	<i>L. innocua</i>	10	100	1	83	8	830	120	14	1200	3,08	1200	3,08	1200	1200
171	2012	Sole Tropicale	P1	<i>L. innocua</i>	10	100	1	23	1	220	23	1	220	2,34	230	2,36	220	230
173	2012	Sole Tropicale	P1	<i>L. ivanovii</i>	1000	10000	1	>150	15	#####	>150	19	190000	5,28	190000	5,28	190000	190000
32	2018	Dos de merlu	P1	<i>L. innocua</i>	100	1000	1	94	6	9100	95	6	9200	3,96	9500	3,98	9200	9500

							Alternative method : ALOA COUNT / EPT - Pour plate											
N°	Date	Sample	Cat.	Type Listeria	1ère dil	2ème dil	Vol.	Répétition 1										
								24h			45h				72h 5°C			
								1ère dil.	2ème dil.	Résult. 24 h	1ère dil.	2ème dil.	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interprétation 2 plates	Interprétation 1 plate
								Nbre col.	Nbre col.	ufc/g	Nbre col.	Nbre col.	ufc/g	log ufc/g	ufc/g	log ufc/g		
								V (mL)	n1	n2		m1	m2				CFU/g	CFU/g
33	2018	Pavé de saumon	P1	<i>L. innocua</i>	100	1000	1	97	10	9700	145	15	15000	4,18	15000	4,18	15000	15000
33	2012	Haddock fumé	P2	<i>L. mono</i> + <i>L. innocua</i>	10	100	1	>150	31	3100	>150	39	3900	3,59	3900	3,59	3900	3900
34	2012	Truite fumée	P2	<i>L. spp</i>	10	100	1	5	0	50	5	0	45	1,65	50	1,70	45	50 (NE)
36	2012	Saumon fumé	P2	<i>L. innocua</i>	10	100	1	>150	35	3500	>150	53	5300	3,72	5300	3,72	5300	5300
163	2012	Haddock fumé	P2	<i>L. welshimeri</i>	10	100	1	5	0	50	5	0	45	1,65	50	1,70	45	50 (NE)
181	2012	Haddock fumé	P2	<i>L. welshimeri</i>	10	100	1	6	0	60	7	1	73	1,86	70	1,85	73	70 (NE)
158	2012	Crevettes roses	P3	<i>L. ivanovii</i> + <i>L. seeligeri</i>	10	100	1	3	0	30	3	1	36	1,56	30	1,48	36	30
159	2012	Accras de morue	P3	<i>L. ivanovii</i> + <i>L. innocua</i>	10	100	1	1	0	10	18	4	200	2,30	180	2,26	200	180
216	2012	Boulettes de thon	P3	<i>L. spp</i>	1000	10000	1	20	2	20000	20	2	20000	4,30	20000	4,30	20000	20000
34	2018	Cabillaud	P3	<i>L. innocua</i>	100	1000	1	88	9	8800	138	15	14000	4,15	14000	4,15	14000	14000
35	2018	Saumon	P3	<i>L. innocua</i>	100	1000	1	100	7	9700	147	15	15000	4,18	15000	4,18	15000	15000
57	2018	Filet de colin sauce eloise	P3	<i>L. innocua</i>	10	100	1	61	10	650	62	10	650	2,81	620	2,79	650	620
67	2012	Carottes à sable	V1	<i>L. innocua</i>	10	100	1	11	1	110	16	2	160	2,20	160	2,20	160	160
71	2012	Radis	V1	<i>L. welshimeri</i> + <i>L. ivanovii</i>	10	100	1	9	1	90	18	1	170	2,23	180	2,26	170	180
82	2012	Tomates cerises Bio	V1	<i>L. welshimeri</i>	10	100	1	43	5	430	43	5	440	2,64	430	2,63	440	430
36	2018	Abricots	V1	<i>L. innocua</i>	10	100	1	1	0	10	1	0	9	0,95	10	1,00	9	10
37	2018	Tomates	V1	<i>L. innocua</i>	10	100	1	20	0	180	21	0	190	2,28	210	2,32	190	210
58	2018	Carottes	V1	<i>L. innocua</i>	10	100	1	25	5	270	36	8	400	2,60	360	2,56	400	360

Summary report (version 0)
Biomérieux – Aloa® Count (enumeration)
INOVALYS 25 June 2026

							Alternative method : ALOA COUNT / EPT - Pour plate													
N°	Date	Sample	Cat.	Type Listeria	1ère dil	2ème dil	Vol.	Répétition 1										Interprétation 2 plates	Interprétation 1 plate	
								24h			45h						72h 5°C			
								1ère dil.	2ème dil.	Résult. 24 h	1ère dil.	2ème dil.	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate					
								Nbre col.	Nbre col.	ufc/g	Nbre col.	Nbre col.	ufc/g	log ufc/g	ufc/g	log ufc/g				
								V (mL)	n1		n2	m1					m2	CFU/g	CFU/g	
61 bis	2012	Salade fruits exotiques	V2	L. spp	10	100	1	0	0	<10	0	0	<10	<1	<10	<1	<10	<10		
62 bis	2012	Mélange fruits rouges	V2	L. welshimeri	10	100	1	25	2	250	25	2	250	2,40	250	2,40	250	250		
63	2012	Mélange légumes couscous	V2	L. mono + L. innocua	10	100	1	88	6	860	95	9	950	2,98	950	2,98	950	950		
65	2012	Poelée périgourdine	V2	L. mono + L. welshimeri	10	100	1	28	1	260	28	2	270	2,43	280	2,45	270	280		
38	2018	Morceaux de courge et butternut	V2	L innocua	10	100	1	19	0	170	19	0	170	2,23	190	2,28	170	190		
59	2018	Poelée de légumes	V2	L innocua	10	100	1	59	7	600	72	9	740	2,87	720	2,86	740	720		
39	2018	Coulis de tomate	V3	L. welshimeri	100	1000	1	28	2	2700	28	5	3000	3,48	2800	3,45	3000	2800		
40	2018	Ratatouille	V3	L. welshimeri	100	1000	1	53	8	5500	55	9	5800	3,76	5500	3,74	5800	5500		
41	2018	Champignons à la crème	V3	L. welshimeri	100	1000	1	8	0	730	10	1	1000	3,00	1000	3,00	1000	1000		
42	2018	Gratin de courgette	V3	L. welshimeri	100	1000	1	110	12	11000	>150	16	16000	4,20	16000	4,20	16000	16000		
43	2018	Soupe de légumes	V3	L. welshimeri	100	1000	1	103	10	10000	106	12	11000	4,04	11000	4,04	11000	11000		
165	2012	Lard fumé et spaghettis	T1	L. ivanovii + L. welshimeri	10	100	1	55	3	530	60	3	570	2,76	600	2,78	570	600		
64	2012	Pizza au thon	T1	L. mono + L. welshimeri	10	100	1	28	0	260	28	0	250	2,40	280	2,45	250	280		
48	2018	Quiche	T1	L innocua	100	1000	1	0	0	<10	5	0	450	2,65	460	2,66	450	460 (NE)		
49	2018	Quiche aux lardons	T1	L innocua	100	1000	1	0	0	<10	8	1	820	2,91	820	2,91	820	820 (NE)		
50	2018	Nems au porc	T1	L innocua	100	1000	1	6	0	550	6	0	550	2,74	550	2,74	550	550 (NE)		
217	2012	Salade thon / surimi	T2	L. seeligeri	1000	10000	1	17	2	17000	17	2	17000	4,23	17000	4,23	17000	17000		

							Alternative method : ALOA COUNT / EPT - Pour plate											
N°	Date	Sample	Cat.	Type Listeria	1ère dil	2ème dil	Vol.	Répétition 1										
								24h			45h				72h 5°C			
								1ère dil.	2ème dil.	Résult. 24 h	1ère dil.	2ème dil.	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interprétation 2 plates	Interprétation 1 plate
								Nbre col.	Nbre col.	ufc/g	Nbre col.	Nbre col.	ufc/g	log ufc/g	ufc/g	log ufc/g		
								V (mL)	n1	n2		m1	m2				CFU/g	CFU/g
44	2018	Salade composée au riz	T2	<i>L. welshimeri</i>	10	100	1	35	3	350	39	3	380	2,58	390	2,59	380	390
45	2018	Salade Nigaire	T2	<i>L. welshimeri</i>	10	100	1	60	7	610	73	7	730	2,86	730	2,86	730	730
46	2018	Salade composée	T2	<i>L. welshimeri</i>	10	100	1	58	7	590	62	9	650	2,81	620	2,79	650	620
47	2018	Chou rouge/jambon	T2	<i>L. welshimeri</i>	10	100	1	35	2	330	40	2	380	2,58	400	2,60	380	400
83	2012	Flan pâtissier	T3	<i>L. ivanovii</i> + <i>L. innocua</i>	10	100	1	29	4	300	40	4	400	2,60	400	2,60	400	400
84	2012	Crème anglaise	T3	<i>L. mono</i> + <i>L. welshimeri</i>	10	100	1	44	3	430	60	7	610	2,79	600	2,78	610	600
86	2012	Mayonnaise	T3	<i>L. mono</i> + <i>L. innocua</i>	10	100	1	5	0	50	5	0	45	1,65	50	1,70	45	50 (NE)
91	2012	Crème pâtissière	T3	<i>L. ivanovii</i>	10	100	1	17	3	180	21	4	230	2,36	210	2,32	230	210
94	2012	Mousse chocolat	T3	<i>L. spp</i>	10	100	1	46	2	440	46	2	440	2,64	460	2,66	440	460
99	2012	Flan caramel	T3	<i>L. innocua</i>	100	1000	1	>150	16	16000	>150	29	29000	4,46	29000	4,46	29000	29000
124	2012	Chiffonnette abattoir carcasse Q2	E1	<i>L. spp</i>	10	100	1	6	1	60	6	1	64	1,81	60	1,78	64	60 (NE)
125	2012	Chiffonnette abattoir carcasse Q3	E1	<i>L. mono</i> + <i>L. welshimeri</i>	10	100	1	40	2	680	55	8	570	2,76	550	2,74	570	550
134	2012	Ecouvillon atelier haché, cheminé broyeur 2nd frais	E1	<i>L. mono</i> + <i>L. welshimeri</i>	10	100	1	1	0	10	5	1	55	1,74	50	1,70	55	50 (NE)
135	2012	Ecouvillon atelier haché, cheminé mélangeur	E1	<i>L. mono</i> + <i>L. innocua</i>	10	100	1	15	1	150	15	1	150	2,18	150	2,18	150	150
156	2012	Chiffonnette CL3 Tapis découpe milieu production	E1	<i>L. spp</i>	10	100	1	>150	137	14000	>150	>150	>15000	>4,18	>15000	>4,18	>15000	>15000

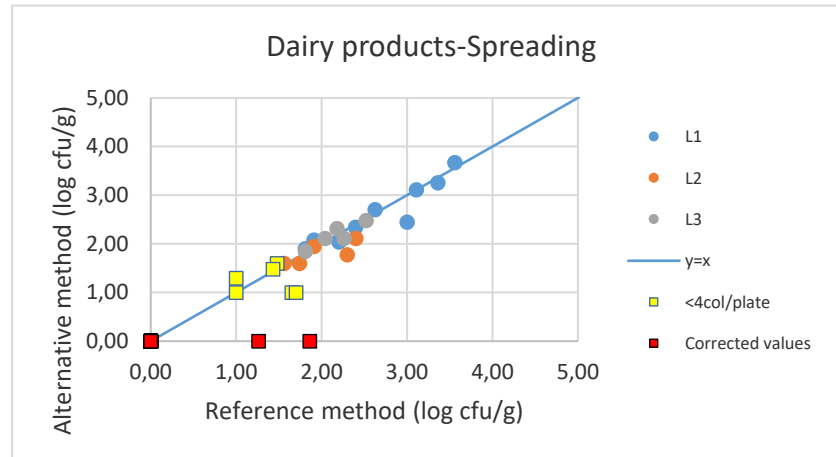
							Alternative method : ALOA COUNT / EPT - Pour plate											
N°	Date	Sample	Cat.	Type Listeria	1ère dil	2ème dil	Vol.	Répétition 1										
								24h			45h				72h 5°C			
								1ère dil.	2ème dil.	Résult. 24 h	1ère dil.	2ème dil.	Result 45h Interpretation 2 plates		Result 45h Interpretation 1 plate		Interprétation 2 plates	Interprétation 1 plate
								Nbre col.	Nbre col.	ufc/g	Nbre col.	Nbre col.	ufc/g	log ufc/g	ufc/g	log ufc/g		
								V (mL)	n1	n2		m1	m2				CFU/g	CFU/g
166	2012	Chiffonnette plan de travail	E1	<i>L. spp</i>	10	100	1	1	0	10	1	0	9	0,95	10	1,00	9	10
168	2012	Eouvillon clayettes chambre froide	E1	<i>L. spp</i>	10	100	1	3	0	30	4	0	36	1,56	40	1,60	36	40 (NE)
169	2012	Ecouvillon sol et poignée chambre froide	E1	<i>L. ivanovii</i>	10	100	1	7	0	60	13	0	120	2,08	130	2,11	120	130
62	2018	Chiffonnette plan de travail	E1	<i>L. innocua</i>	10	100	1	47	5	470	82	9	830	2,92	820	2,91	830	820
141	2012	Eau atelier haché Egout frigo mat 1er frais	E2	<i>L. innocua</i>	10	100	1	7	0	60	7	0	64	1,81	70	1,85	64	70 (NE)
143	2012	Eau abattoir égout	E2	<i>L. mono + L. innocua</i>	10	100	1	24	3	250	38	4	380	2,58	380	2,58	380	380
220	2012	Eau rinçage graines	E2	<i>L. welshimeri</i>	100	1000	1	41	4	4100	41	1	3800	3,58	4100	3,61	3800	4100
221	2012	Eau de drainage	E2	<i>L. welshimeri</i>	100	1000	1	40	3	3900	40	3	3900	3,59	4000	3,60	3900	4000
51	2018	Eau composite cresson	E2	<i>L. innocua</i>	100	1000	1	10	1	1000	13	1	1300	3,11	1300	3,11	1300	1300
63	2018	Eau de drainage	E2	<i>L. innocua</i>	10	100	1	60	9	630	72	11	750	2,88	720	2,86	750	720
52	2018	Déchets boulangerie	E3	<i>L. innocua</i>	10	100	1	9	1	90	10	1	100	2,00	100	2,00	100	100
53	2018	Déchets charcuterie	E3	<i>L. innocua</i>	10	100	1	20	1	190	20	1	190	2,28	200	2,30	190	200
54	2018	Déchets charcuterie	E3	<i>L. innocua</i>	10	100	1	0	0	<10	7	1	73	1,86	70	1,85	73	70 (NE)
55	2018	Déchets boulangerie	E3	<i>L. innocua</i>	10	100	1	56	4	550	66	5	650	2,81	660	2,82	650	660
56	2018	Déchets charcuterie	E3	<i>L. innocua</i>	10	100	1	36	1	340	38	3	370	2,57	380	2,58	370	380

APPENDIX 6

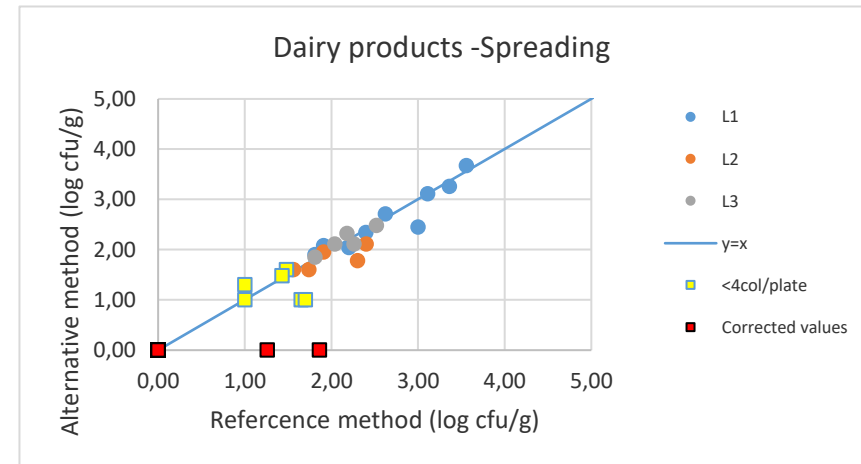
Relative trueness study: data plotted for each category
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Listeria monocytogenes - Spreading

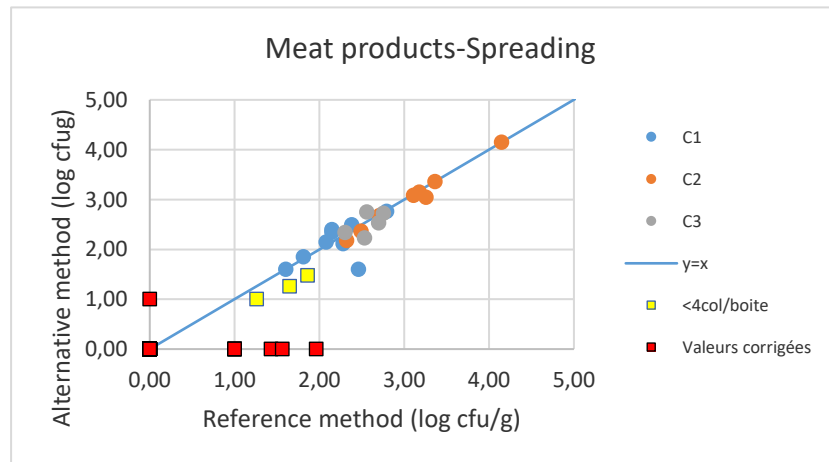
Dairy products-Spreading-2 plates



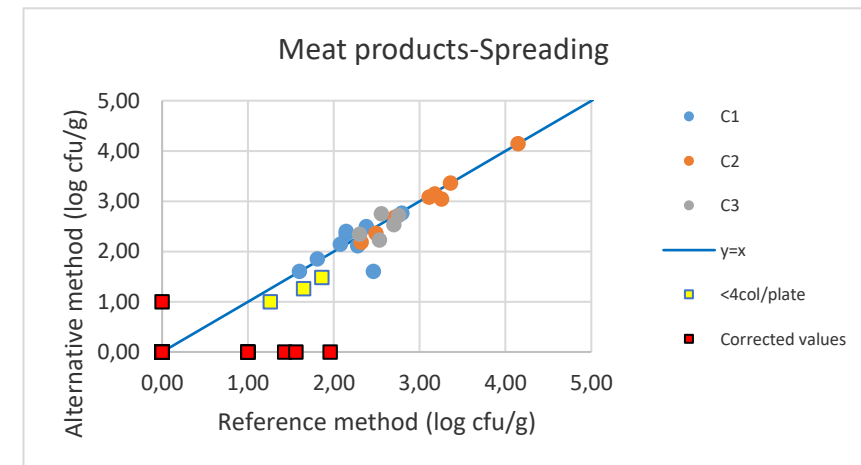
Dairy products-Spreading-1 plate



Meat products-Spreading-2 plates

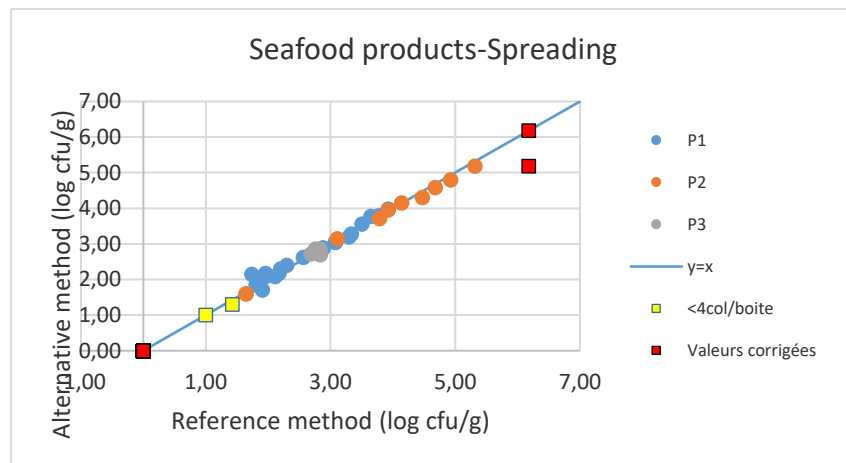


Meat products-Spreading-1 plate

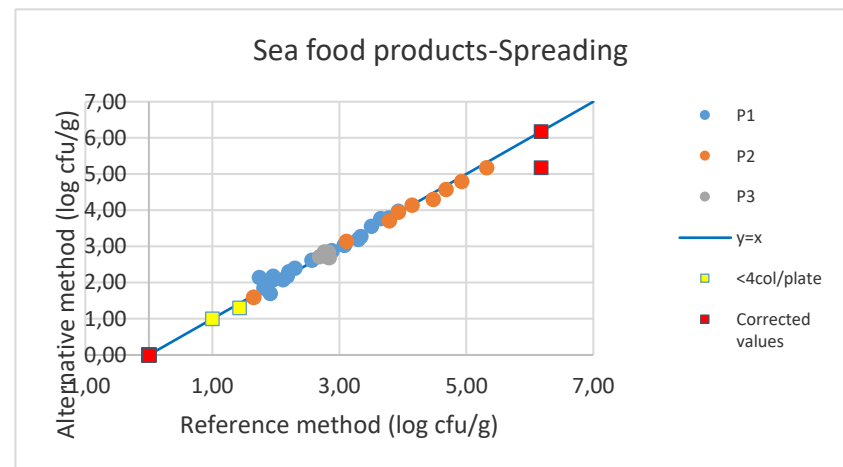


Listeria monocytogenes- Spreading

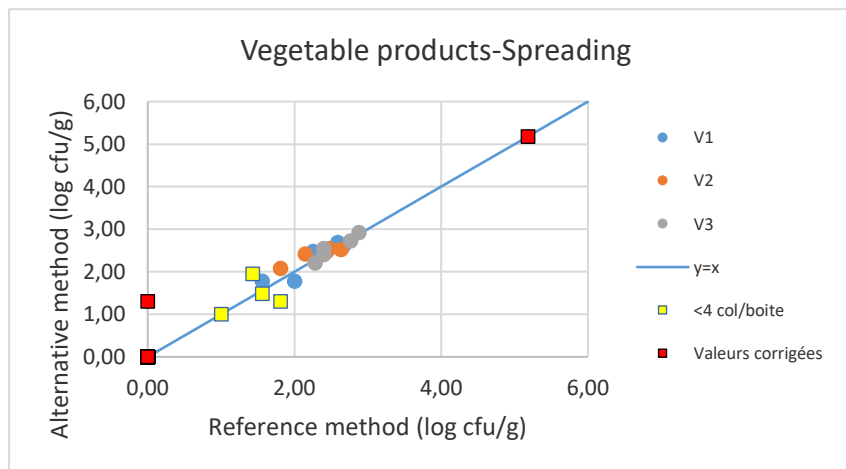
Seafood products-Spreading-2 plates



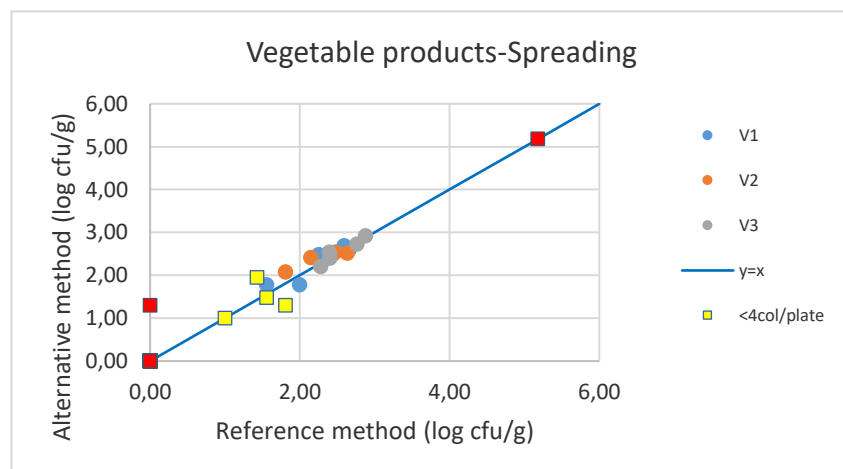
Seafood products-Spreading-1 plate



Vegetable products-Spreading-2 plates

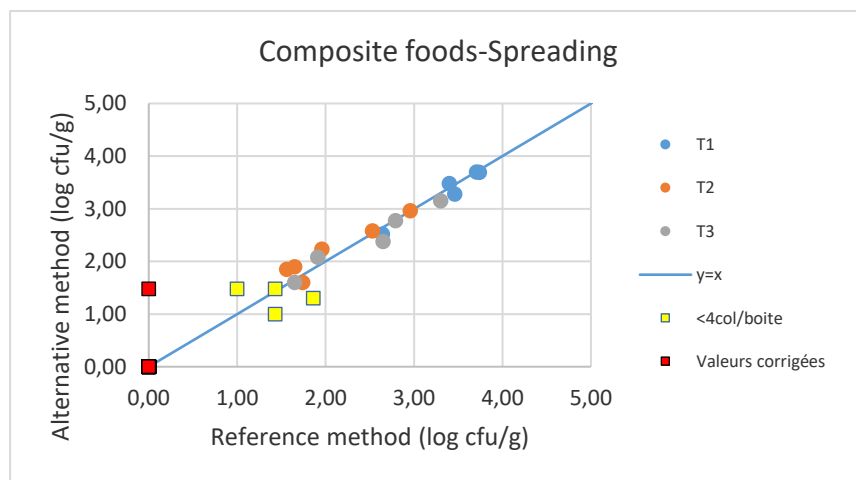


Vegetable products-Spreading-1 plate

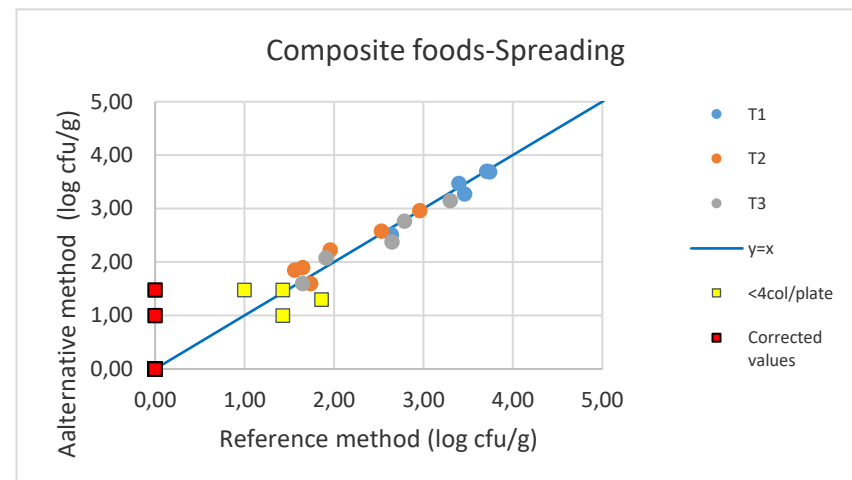


Listeria monocytogenes- Spreading

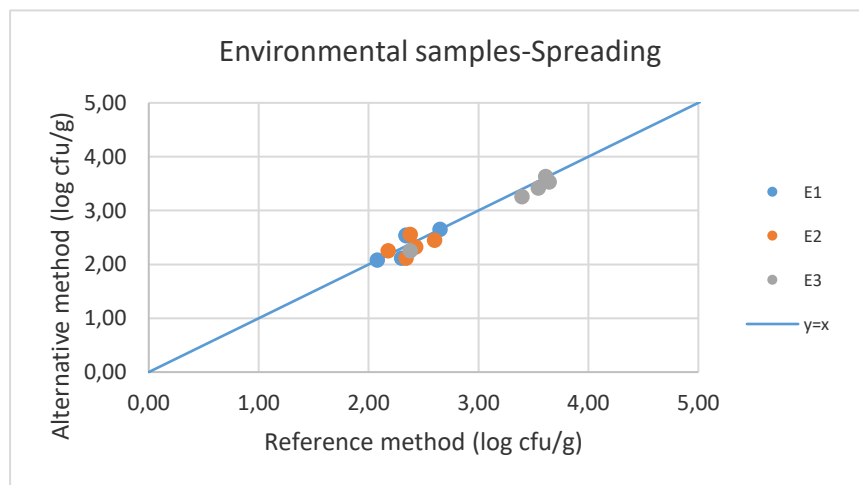
Composite foods-Spreading-2 plates



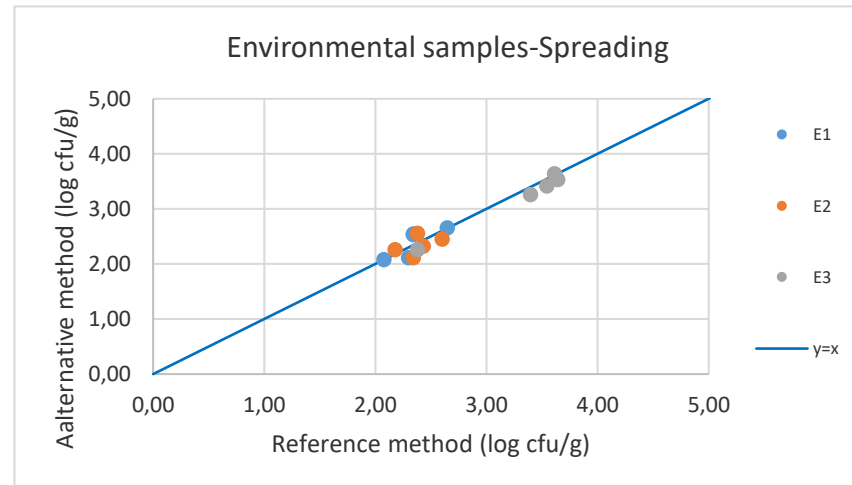
Composite foods-Spreading-1 plate



Environment-Spreading-2 plates

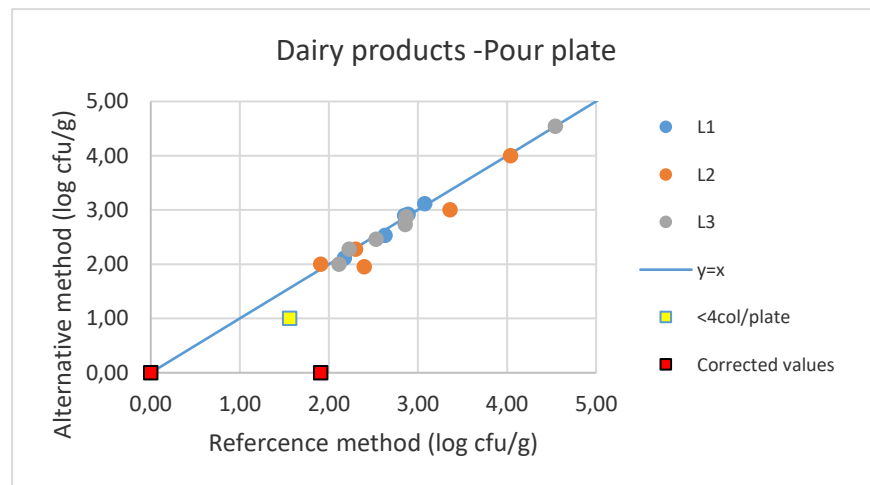


Environment-Spreading-1 plate

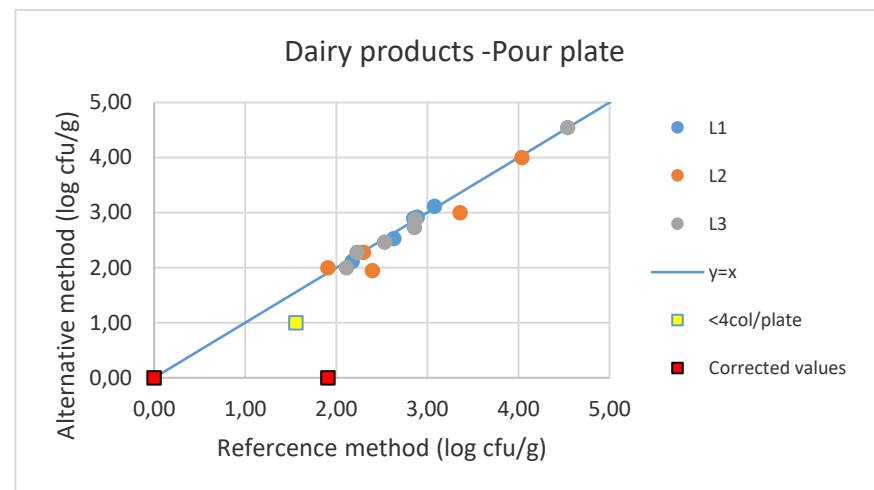


Listeria monocytogenes – Pour plate

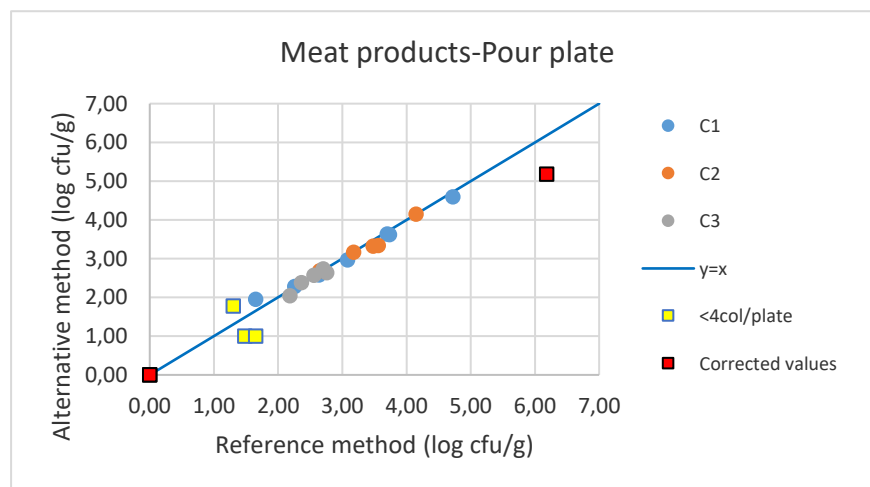
Dairy products-Pour plate-2 plates



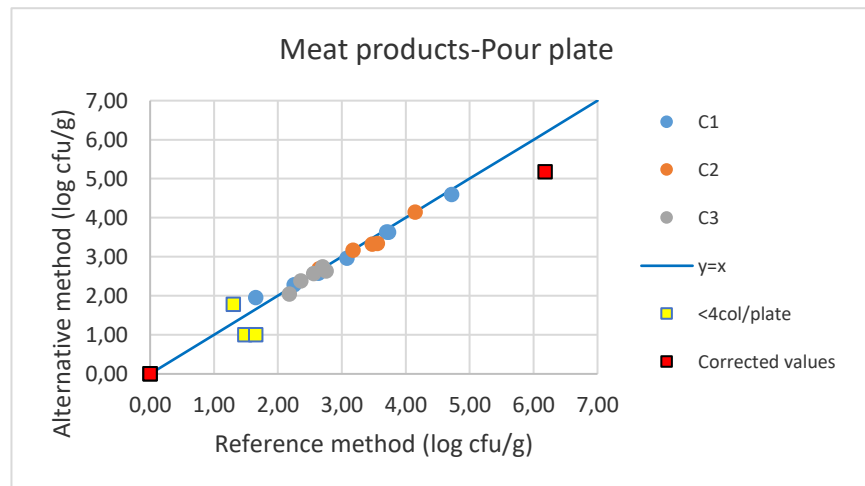
Dairy products- Pour plate -1 plate



Meat products- Pour plate -2 plates

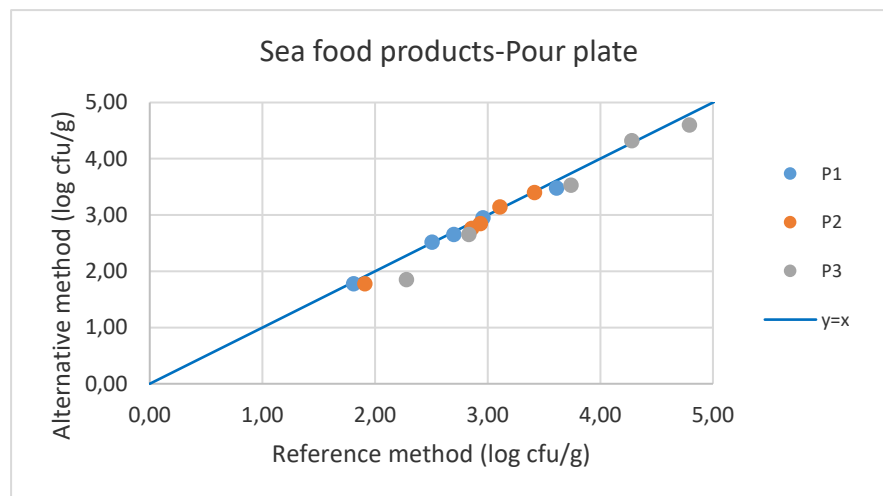


Meat products- Pour plate -1 plate

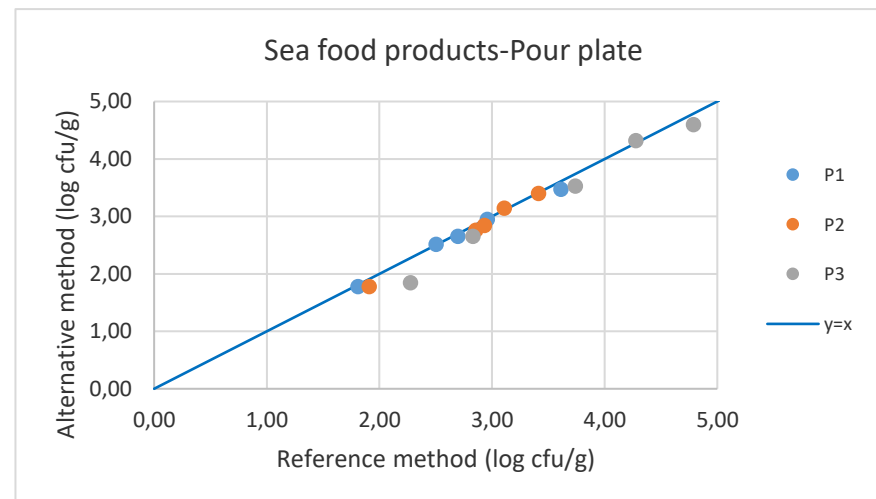


Listeria monocytogenes – Pour plate

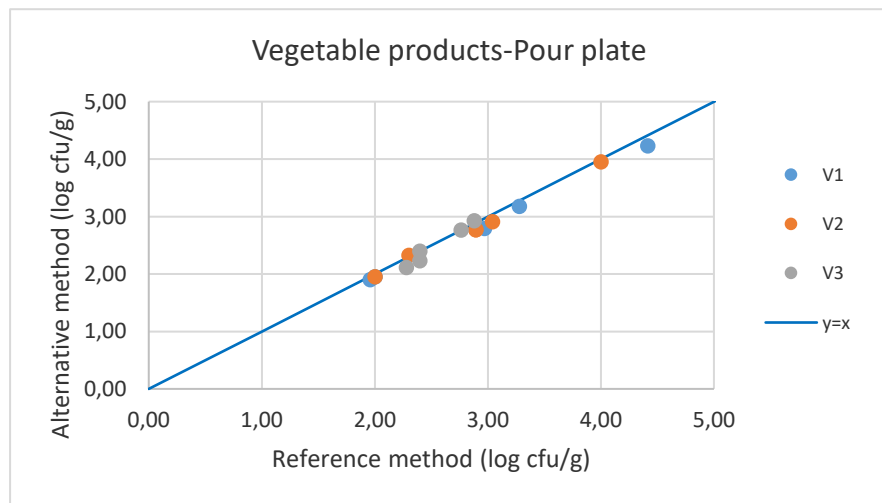
Seafood products- Pour plate -2 plates



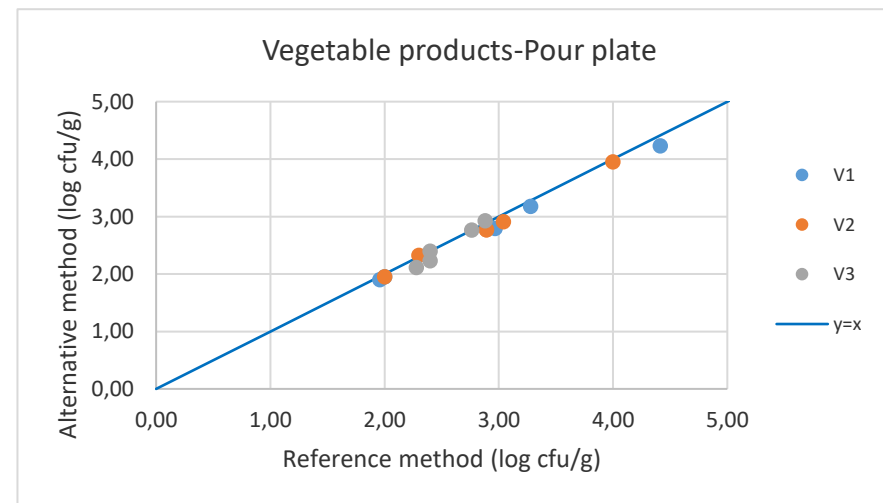
Seafood products- Pour plate -1 plate



Vegetable products- Pour plate -2 plates

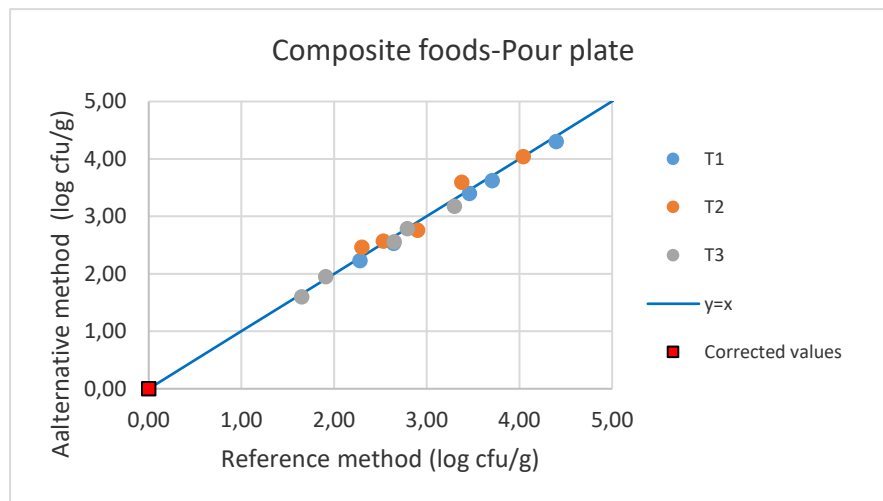


Vegetable products- Pour plate -1 plate

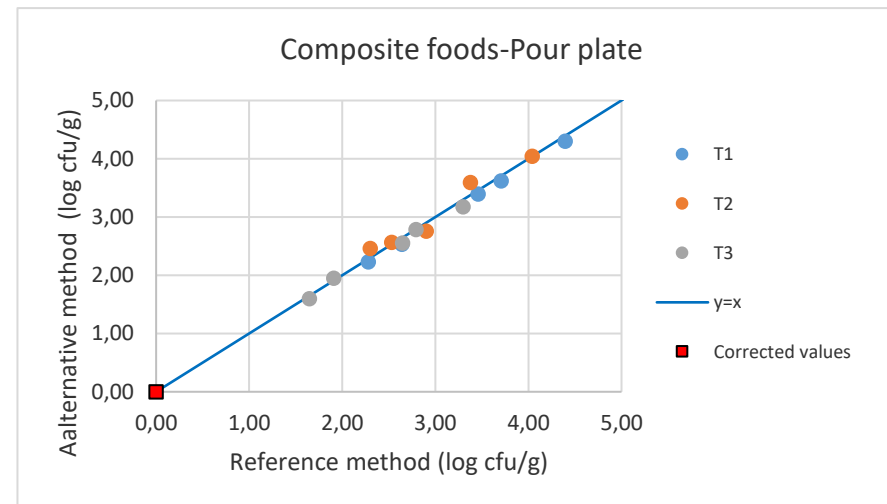


Listeria monocytogenes – Pour plate

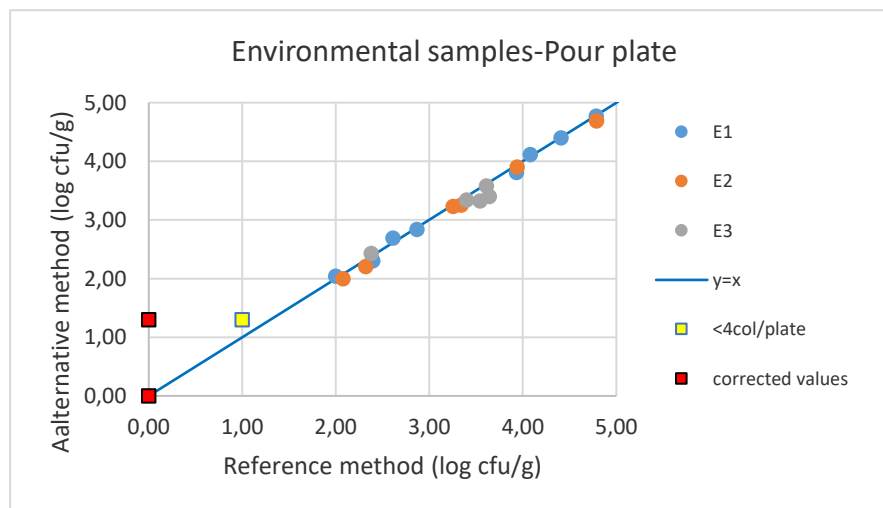
Composite foods- Pour plate -2 plates



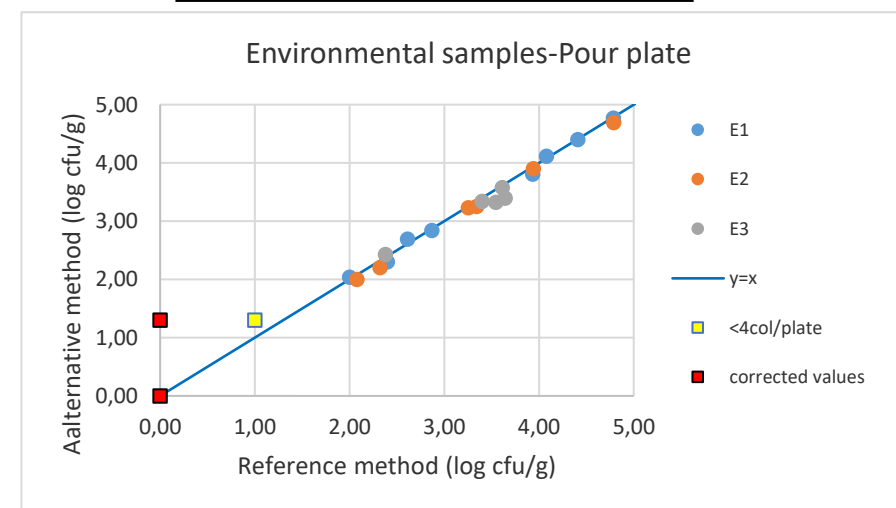
Composite foods- Pour plate -1 plate



Environment- Pour plate -2 plates

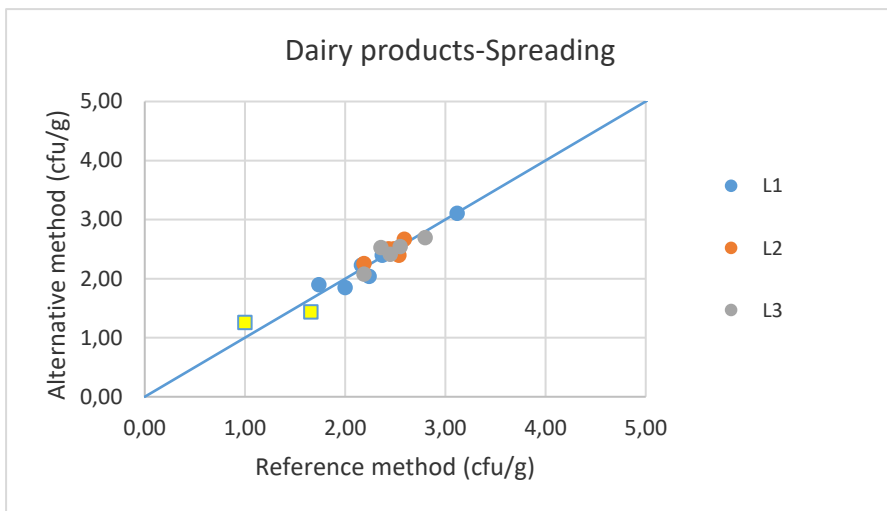


Environment- Pour plate -1 plate

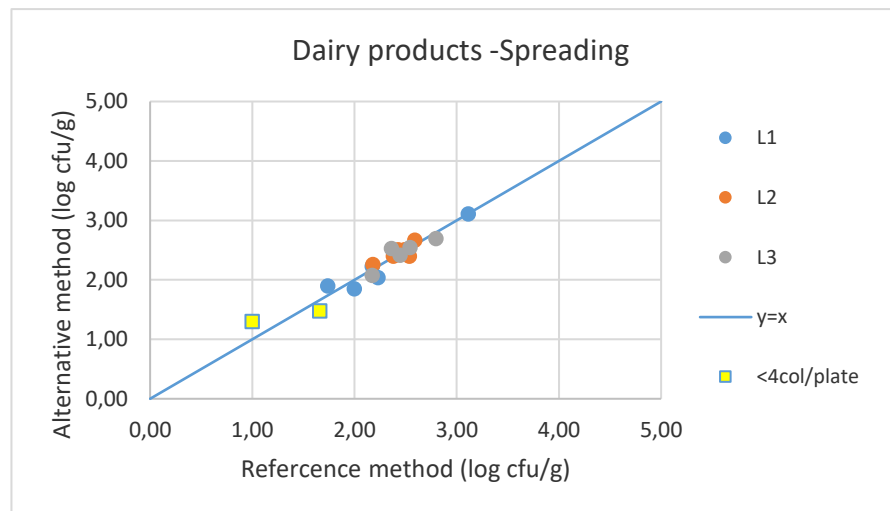


Listeria spp – Spreading

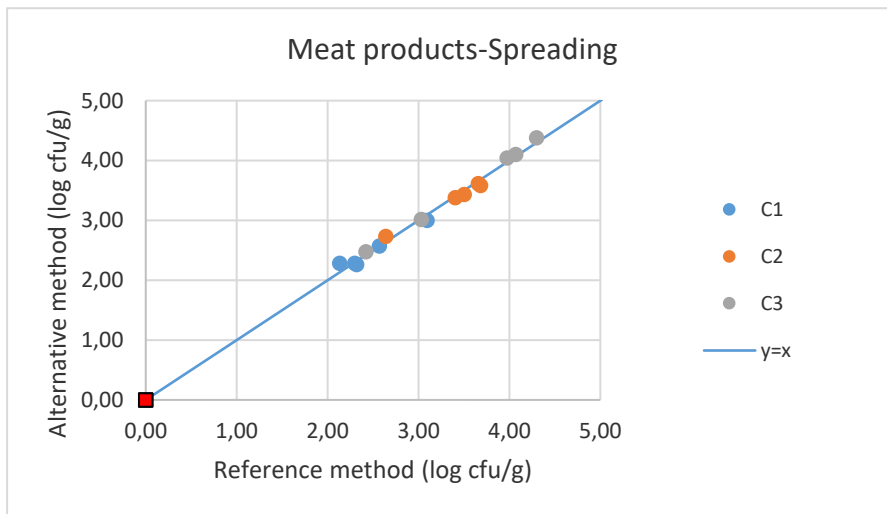
Dairy products-Spreading-**2 plates**



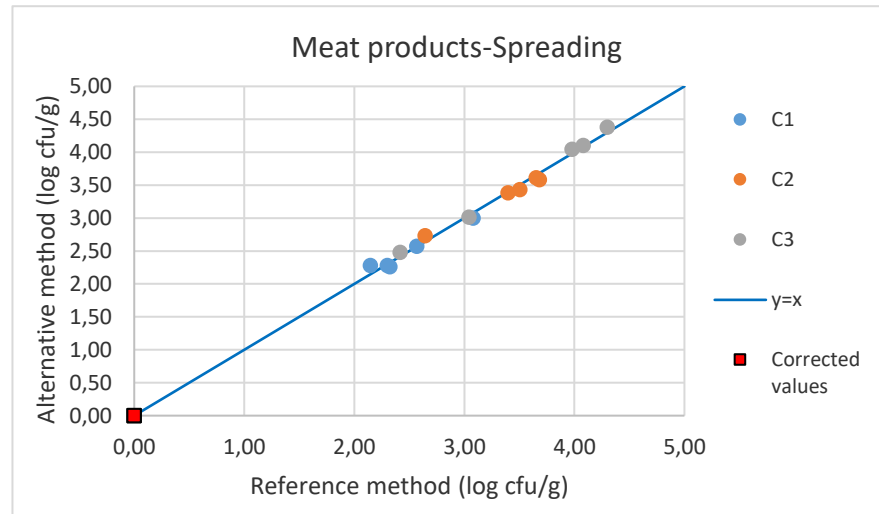
Dairy products-Spreading-**1 plate**



Meat products-Spreading-**2 plates**

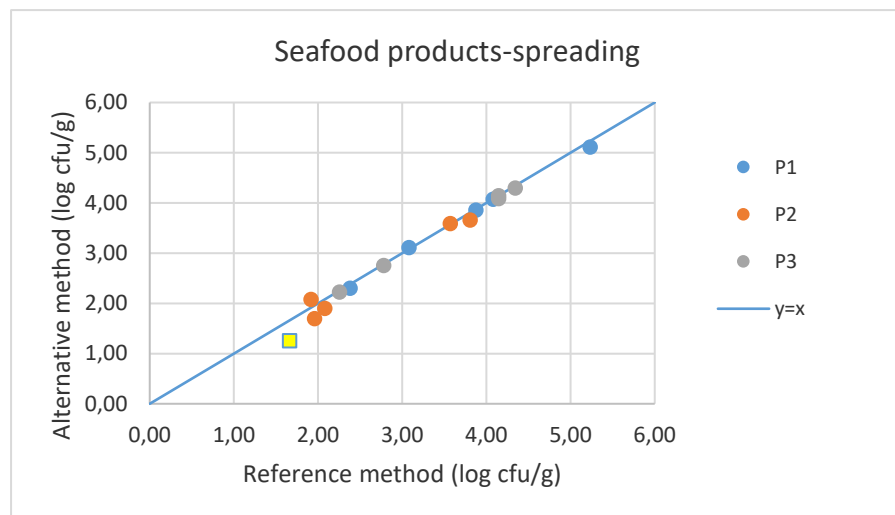


Meat products-Spreading-**1 plate**

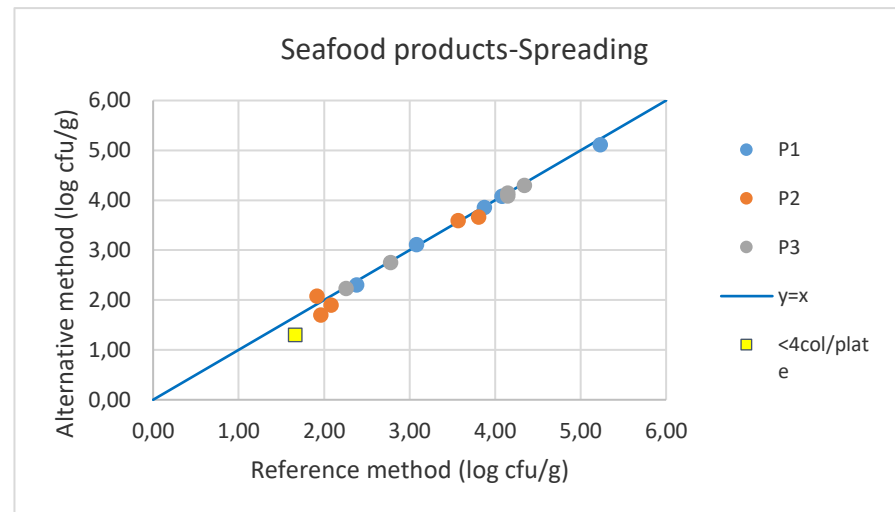


Listeria spp – Spreading

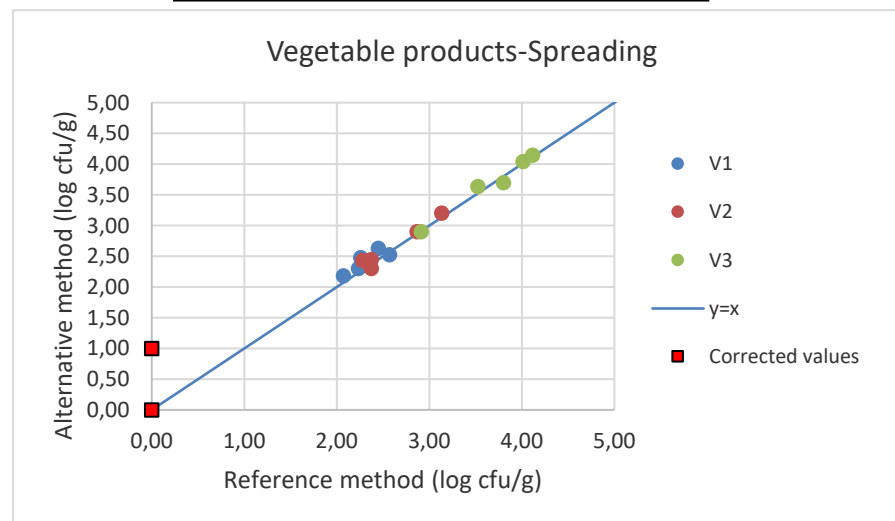
Seafood products- Spreading -2 plates



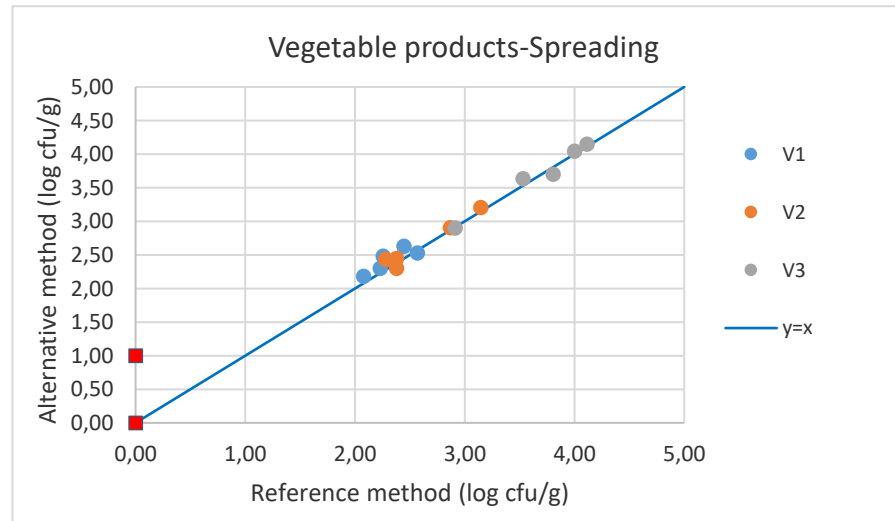
Seafood products- Spreading -1 plate



Vegetable products- Spreading -2 plates

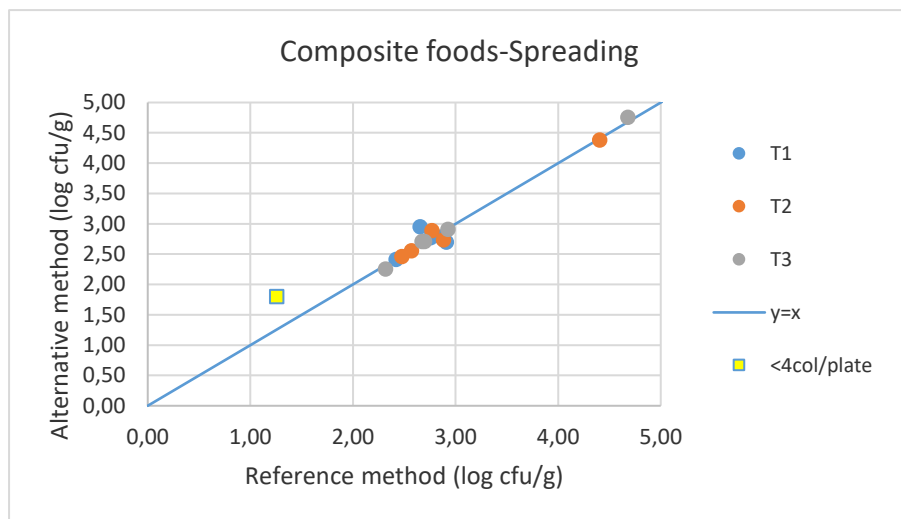


Vegetable products- Spreading -1 plate

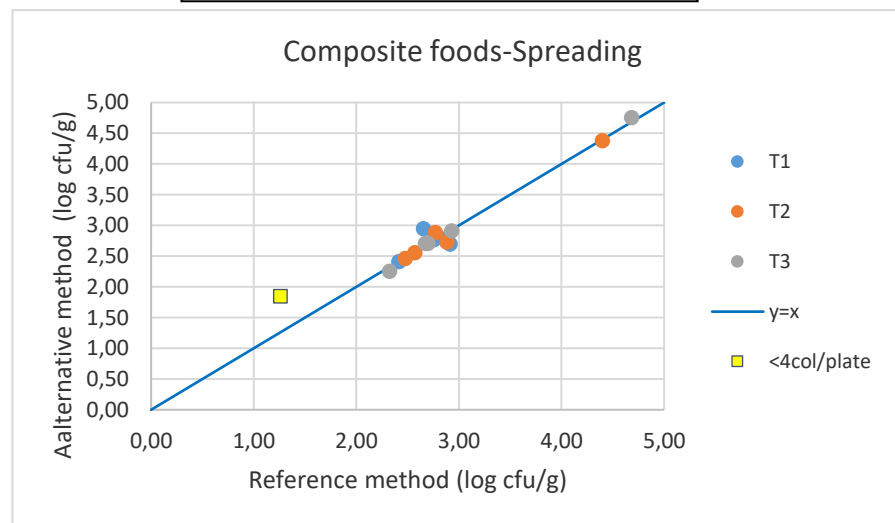


Listeria spp – Spreading

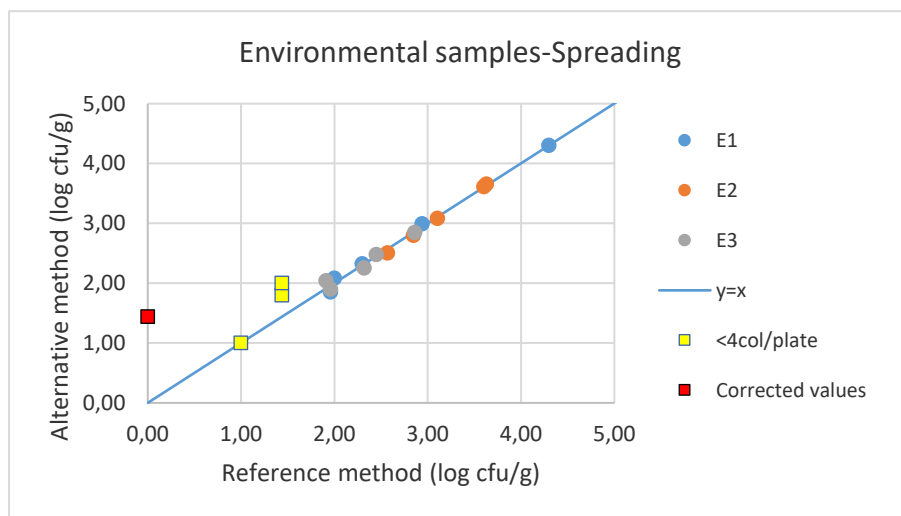
Composite foods-Spreading-2 plates



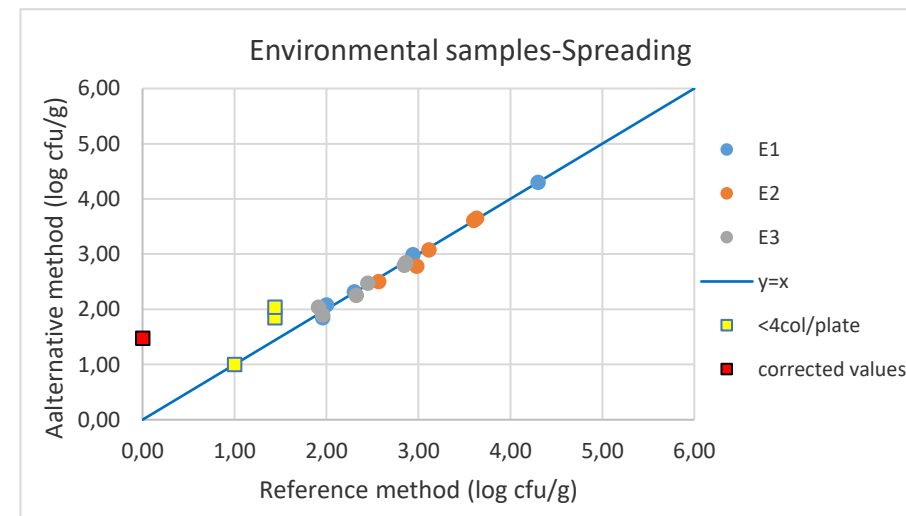
Composite foods-Spreading-1 plate



Environment-Spreading-2 plates

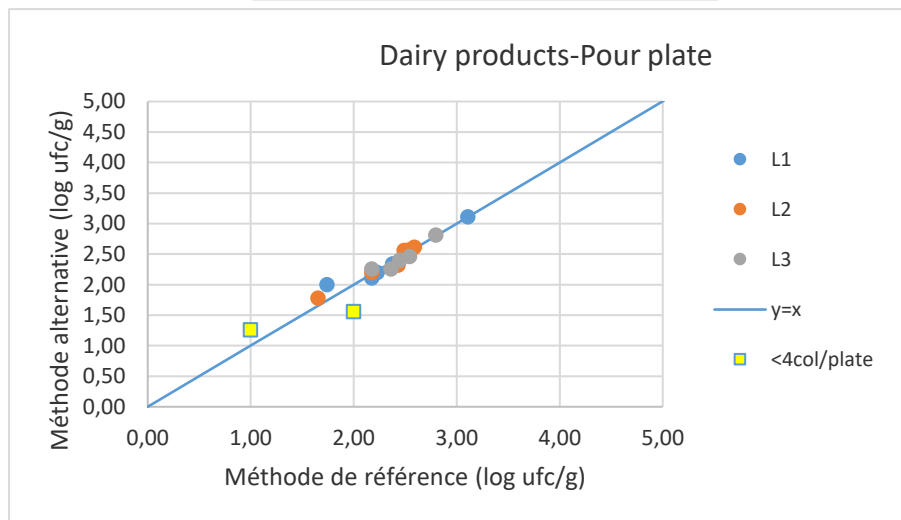


Environment-Spreading-1 plate

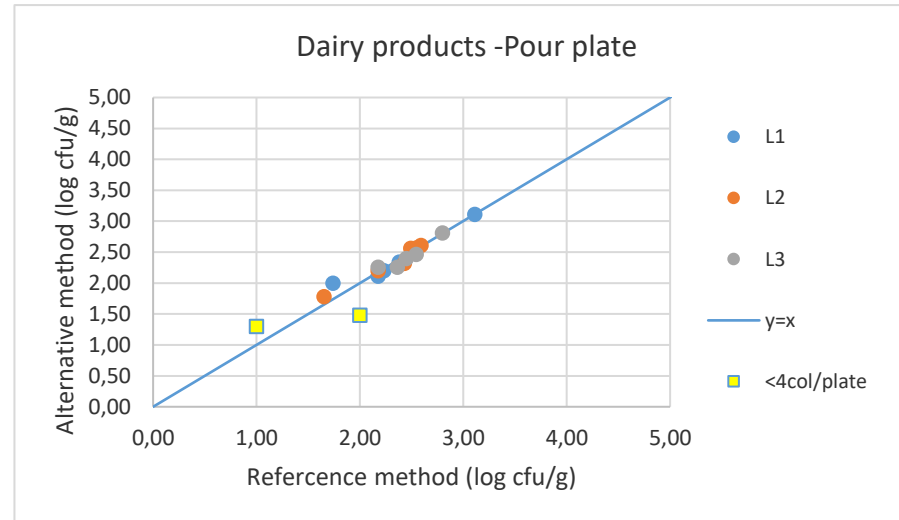


Listeria spp – Pour plate

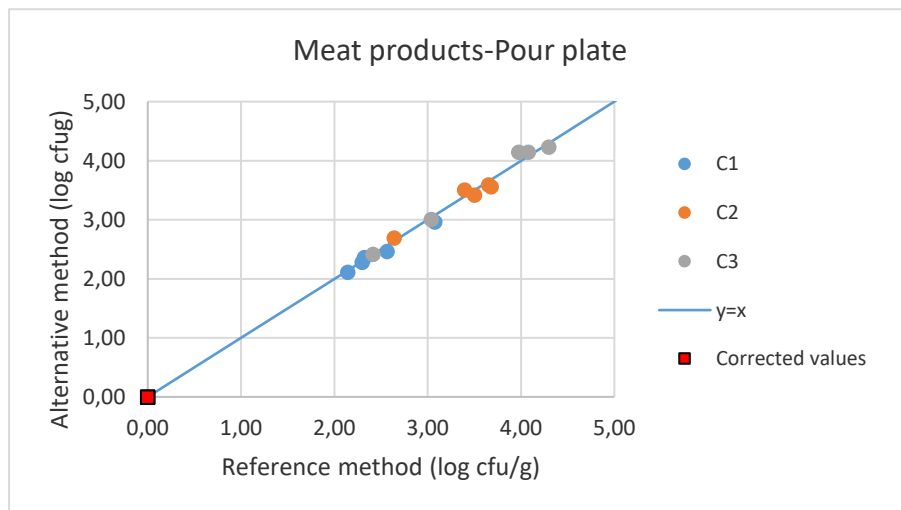
Dairy products-Pour plate-**2 plates**



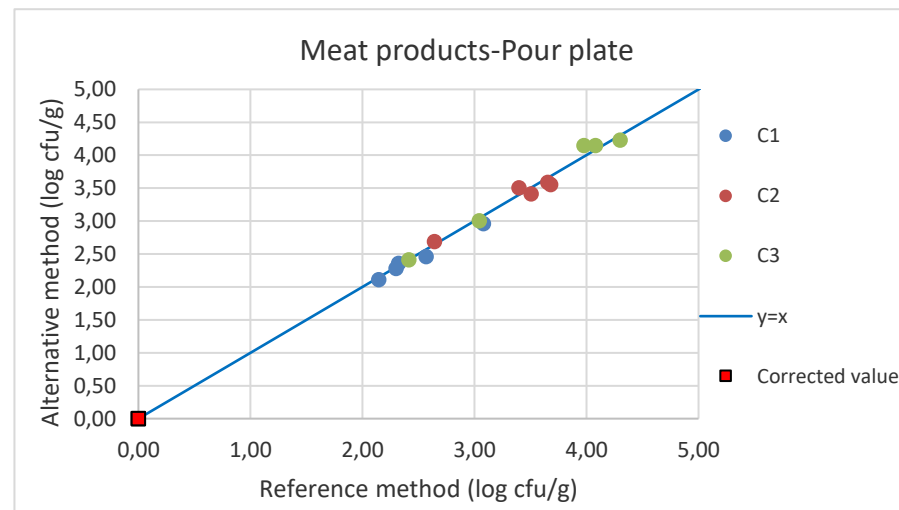
Dairy products- Pour plate -**1 plate**



Meat products- Pour plate -**2 plates**

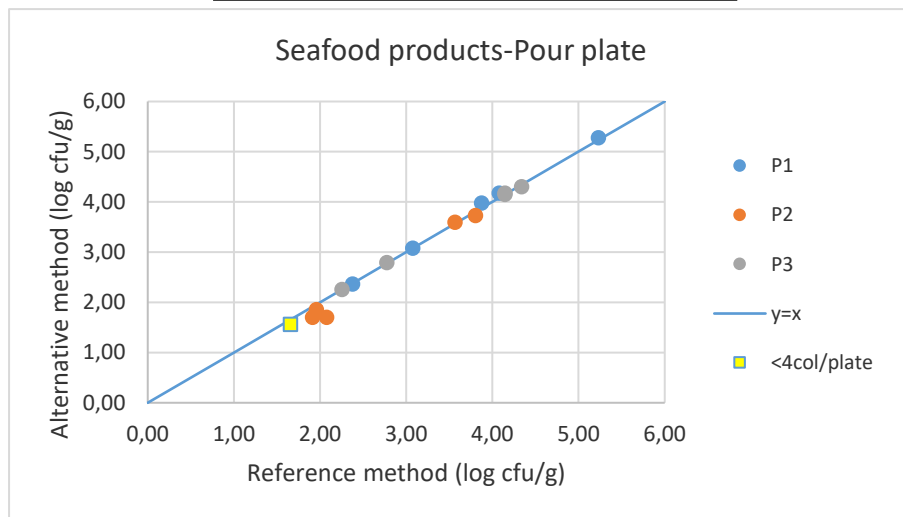


Meat products- Pour plate -**1 plate**

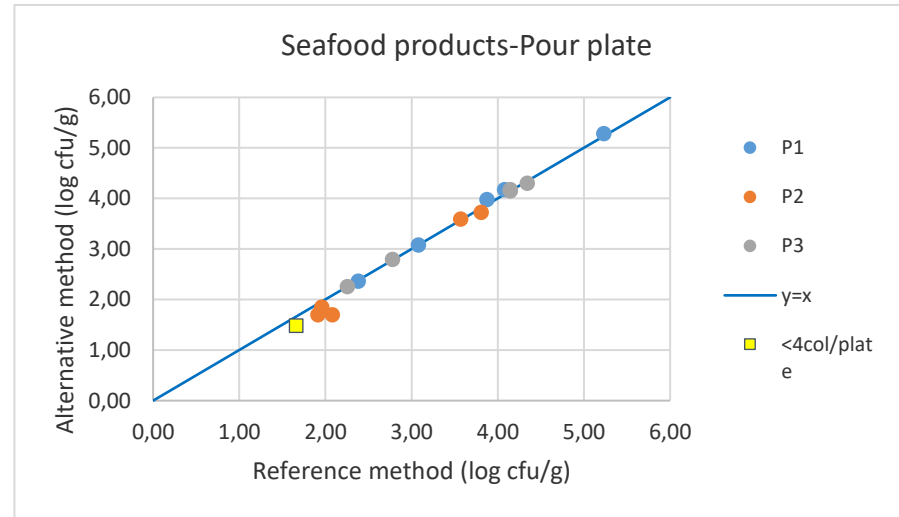


Listeria spp – Pour plate

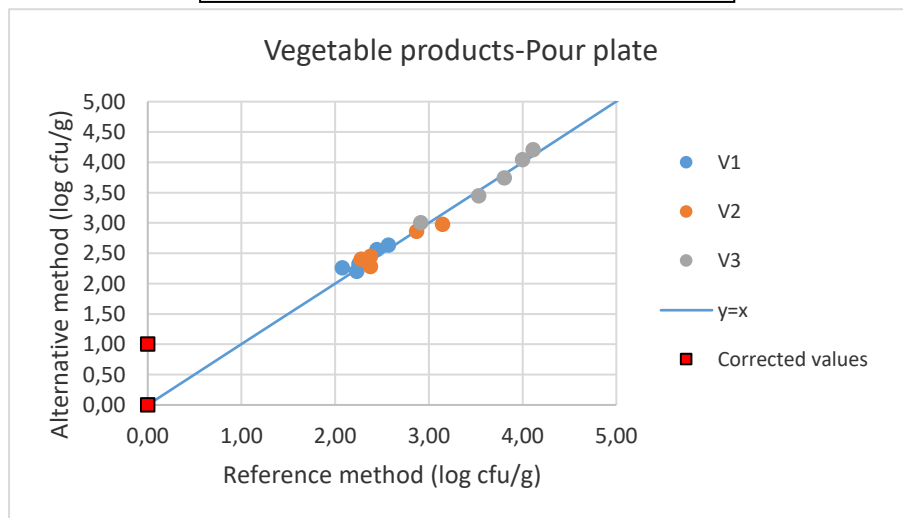
Seafood products- Pour plate -2 plates



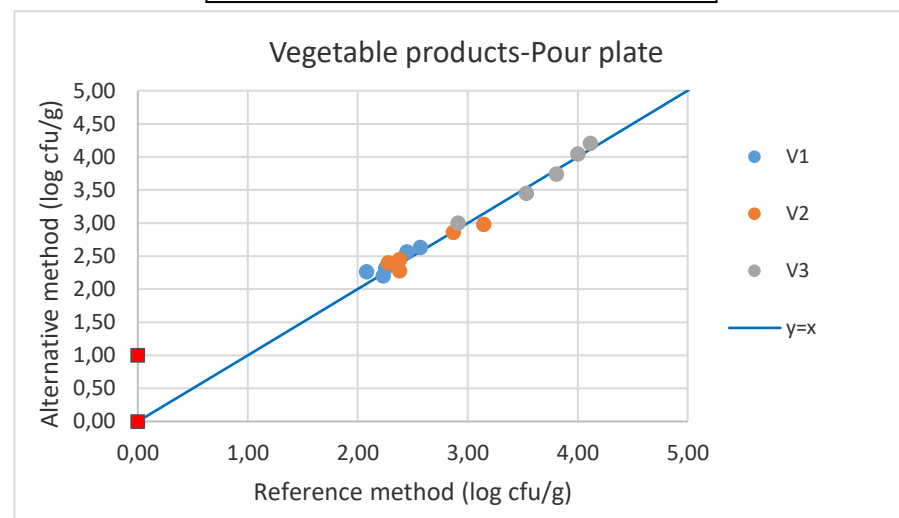
Seafood products- Pour plate -1 plate



Vegetable products- Pour plate -2 plates

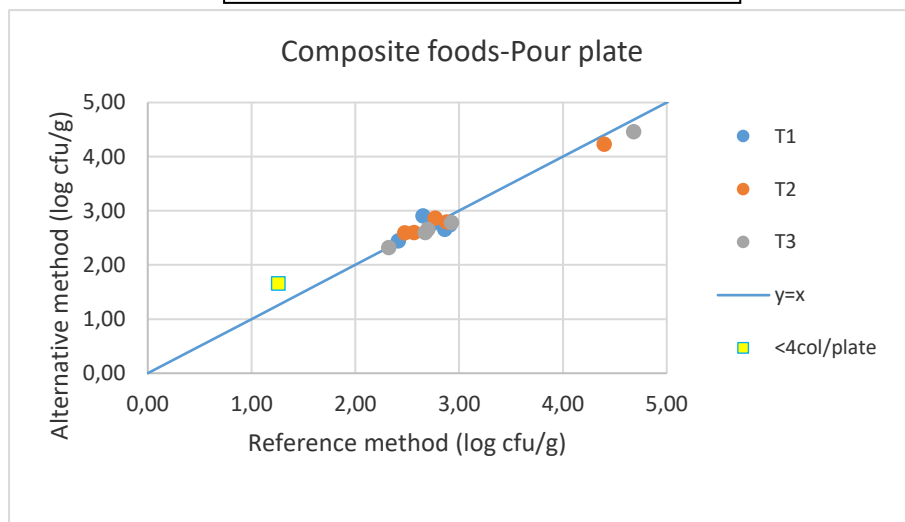


Vegetable products- Pour plate -1 plate

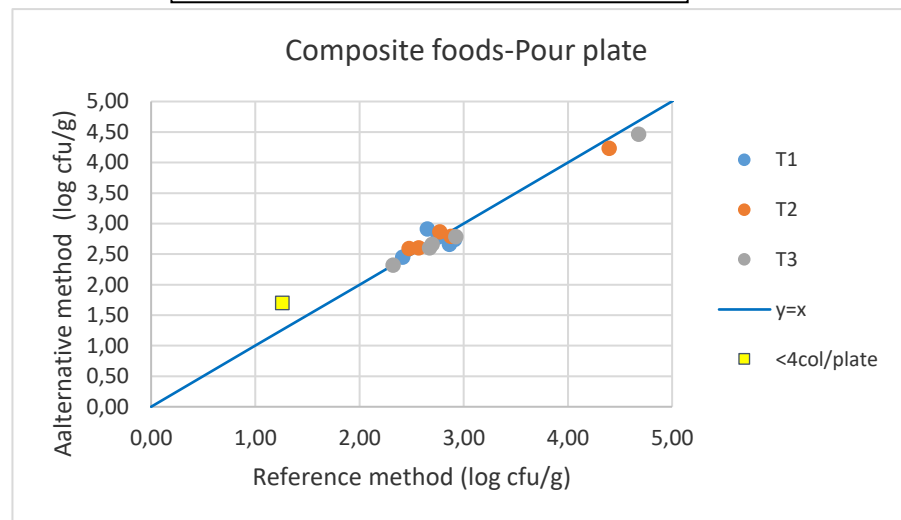


Listeria spp – Pour plate

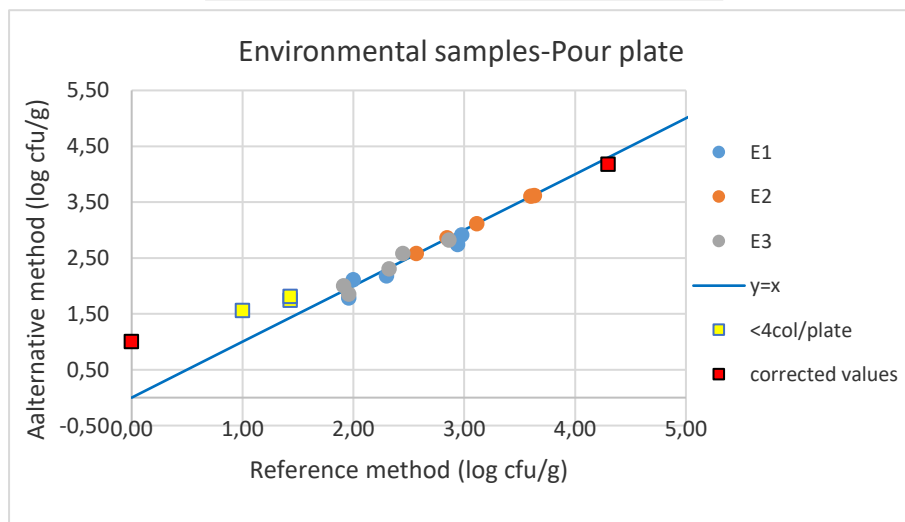
Composite foods- Pour plate -2 plates



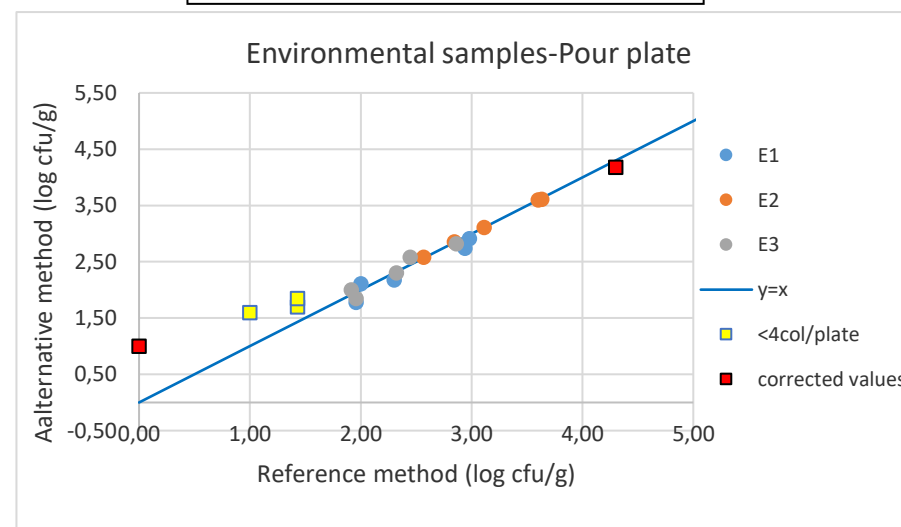
Composite foods- Pour plate -1 plate



Environment- Pour plate -2 plates



Environment- Pour plate -1 plate

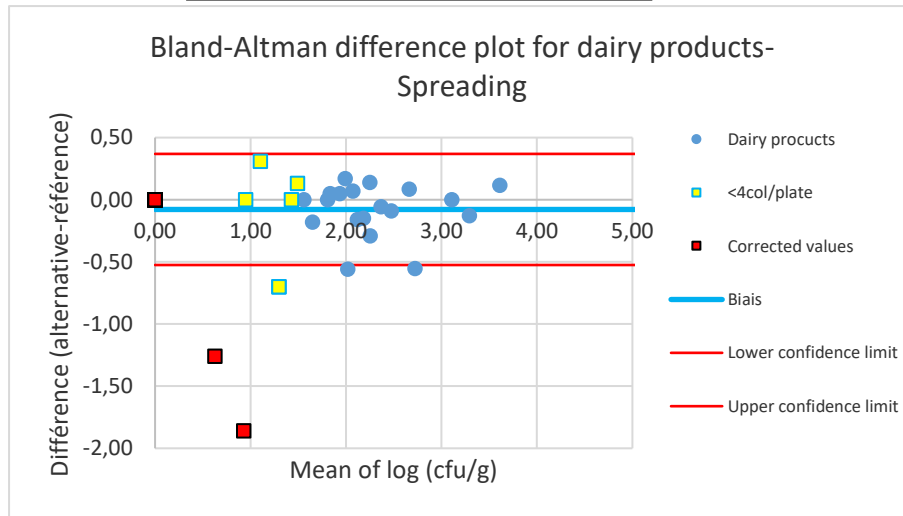


APPENDIX 7

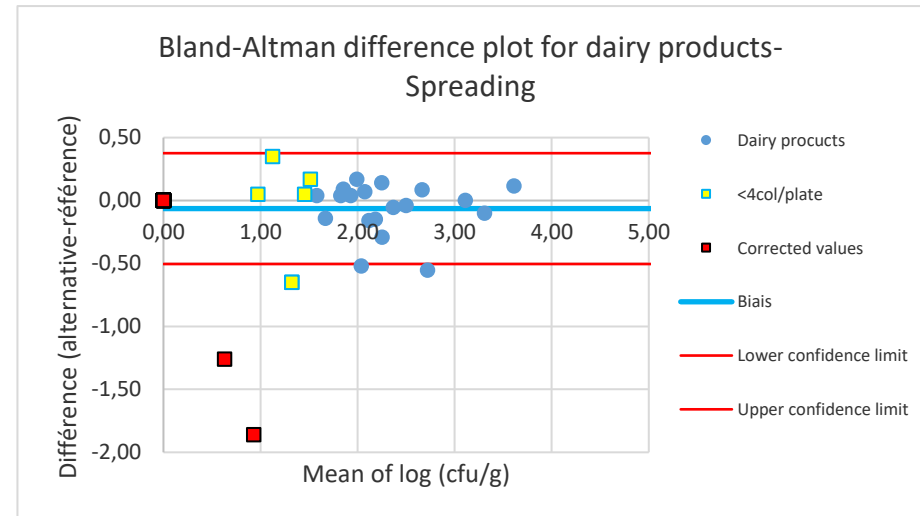
Relative trueness study: Bland Altman difference plots for each category

Listeria monocytogenes - Spreading

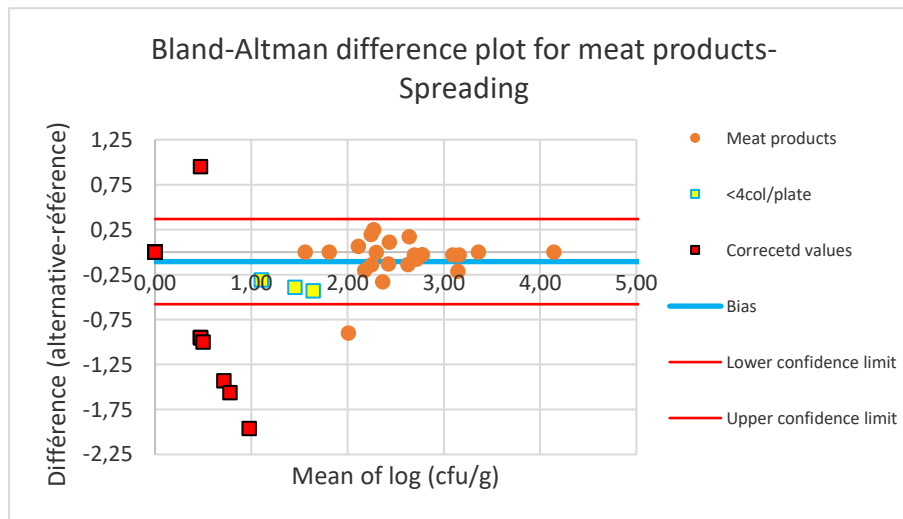
Dairy products-Spreading-2 plates



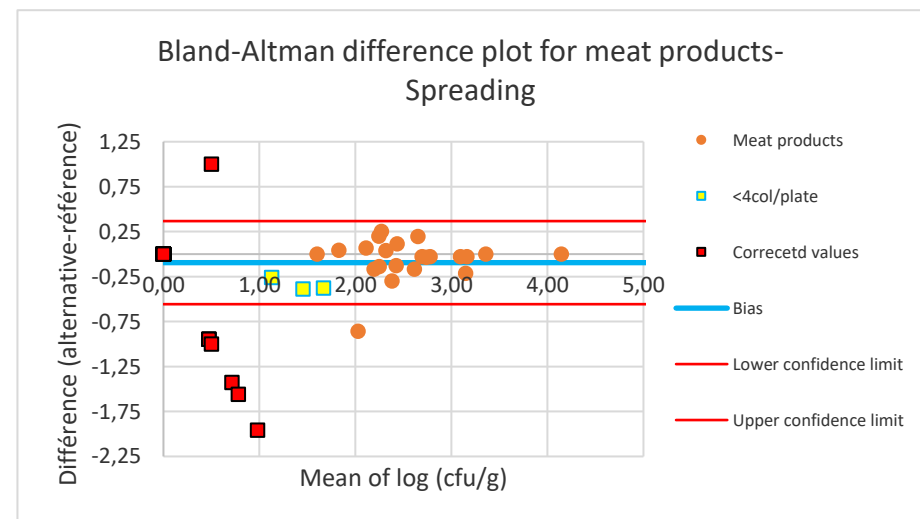
Dairy products-Spreading-1 plate



Meat products-Spreading-2 plates

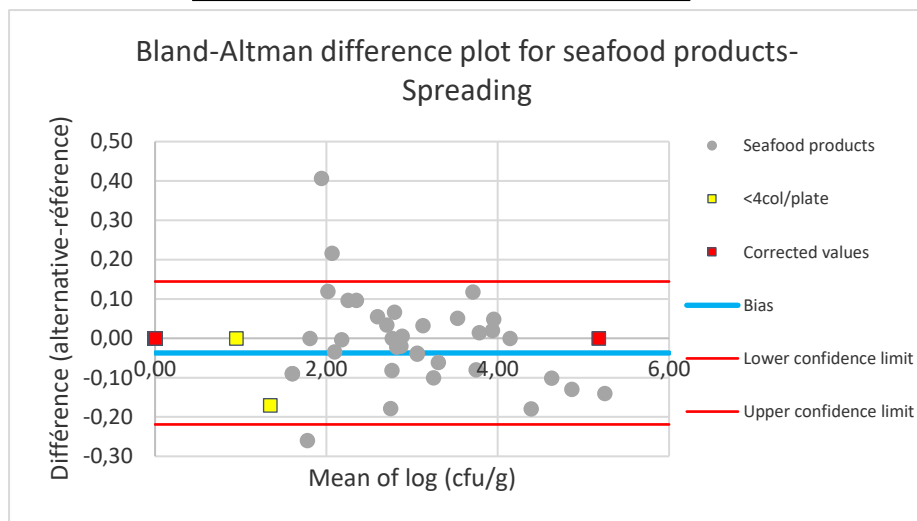


Meat products-Spreading-1 plate

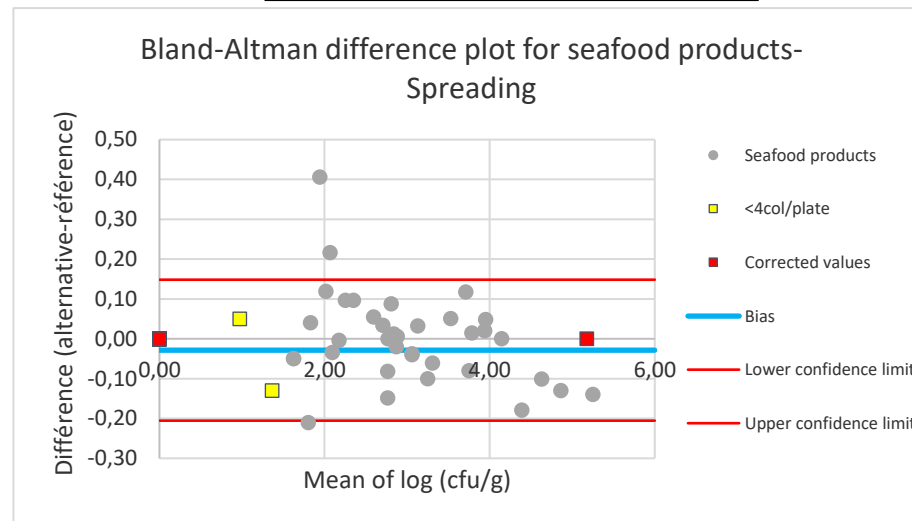


Listeria monocytogenes- Spreading

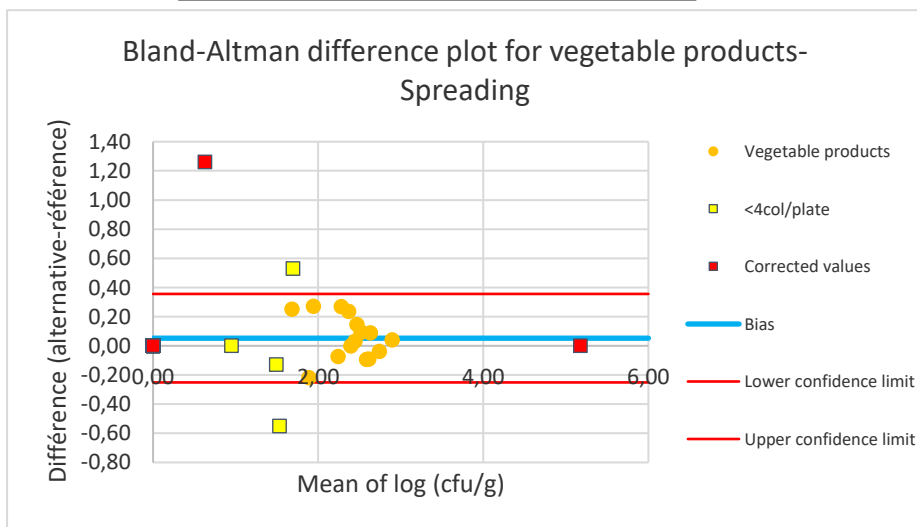
Seafood products-Spreading-2 plates



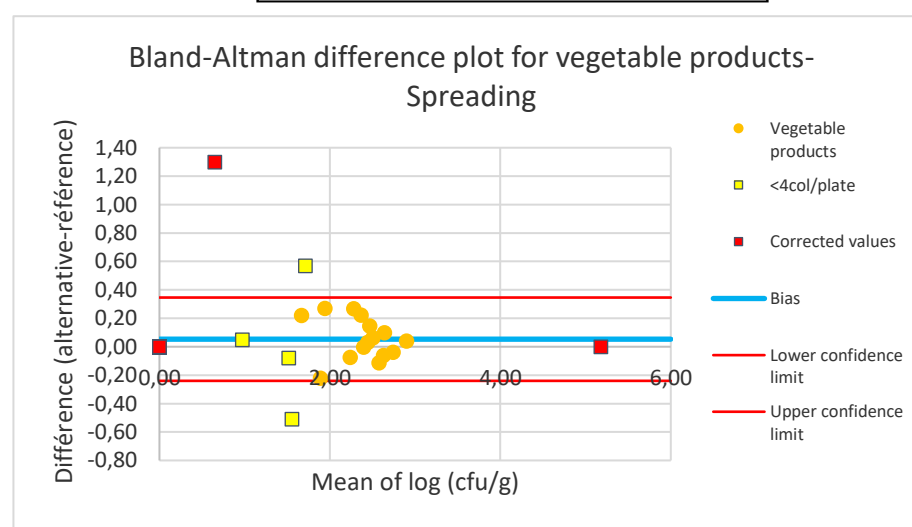
Seafood products-Spreading-1 plate



Vegetable products-Spreading-2 plates

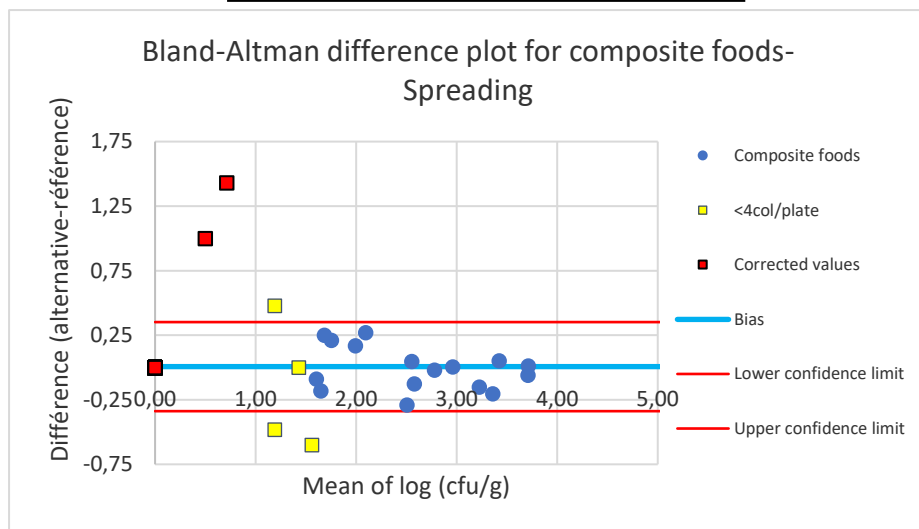


Vegetable products-Spreading-1 plate

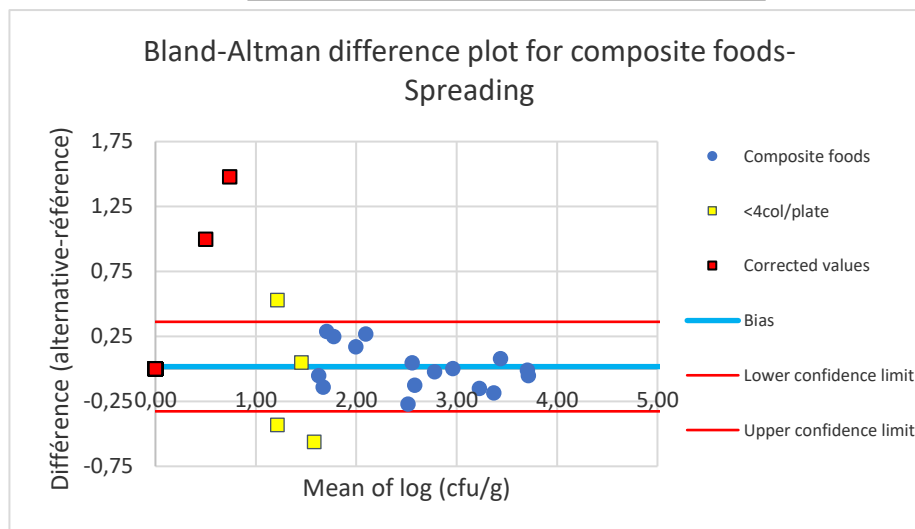


Listeria monocytogenes- Spreading

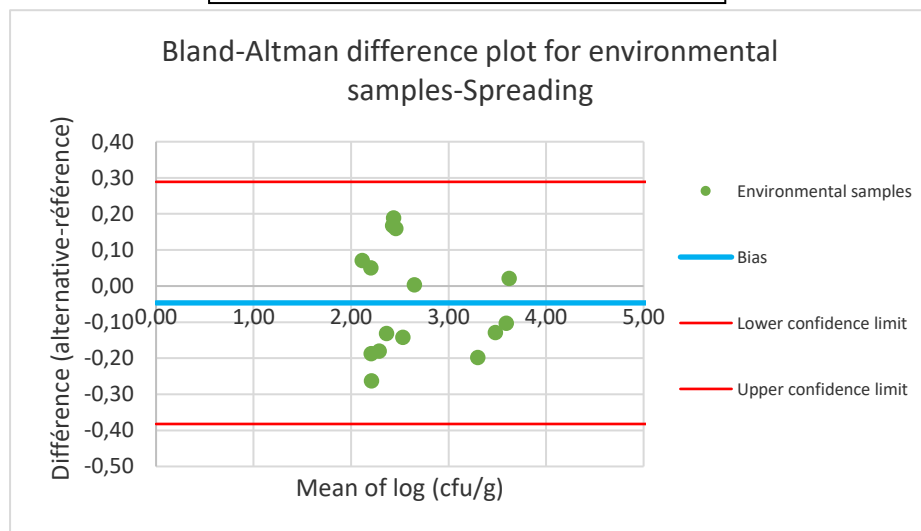
Composite foods-Spreading-2 plates



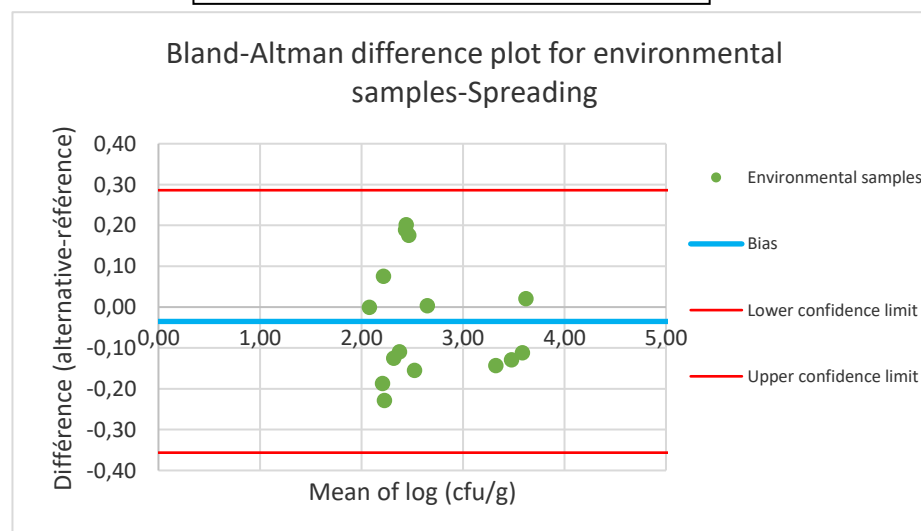
Composite foods-Spreading-1 plate



Environment-Spreading-2 plates

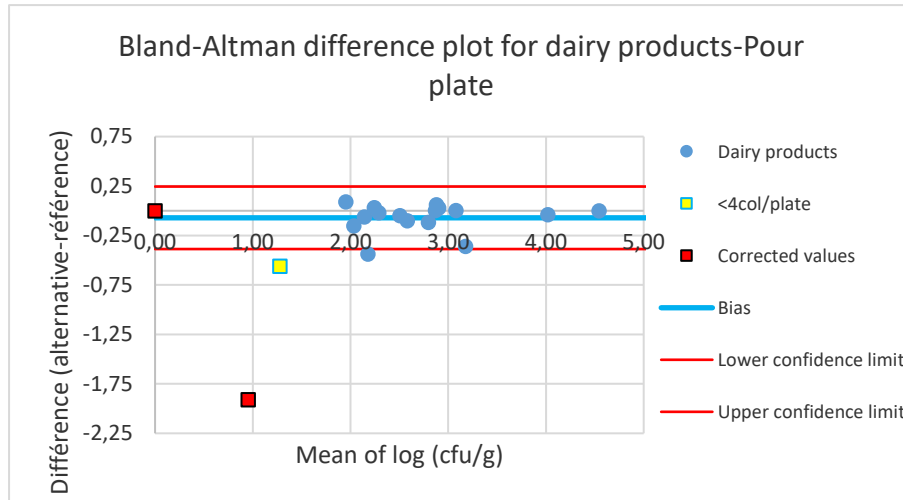


Environment-Spreading-1 plate

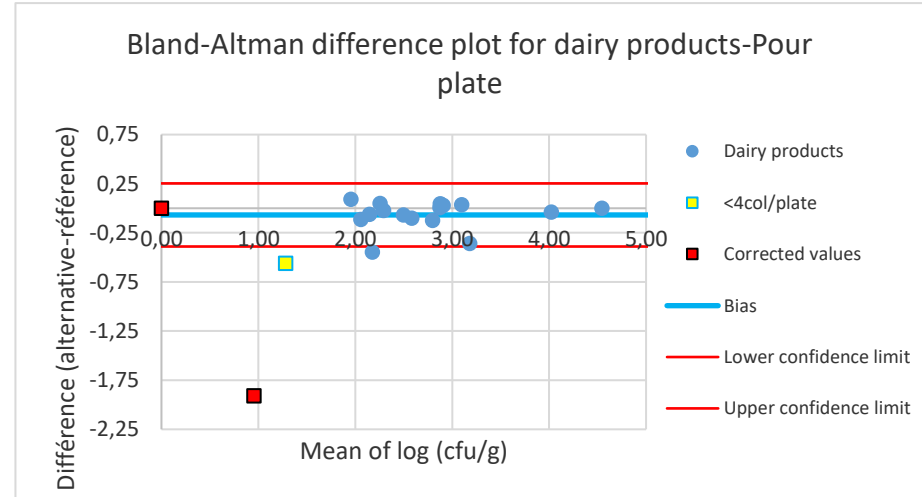


Listeria monocytogenes – Pour plate

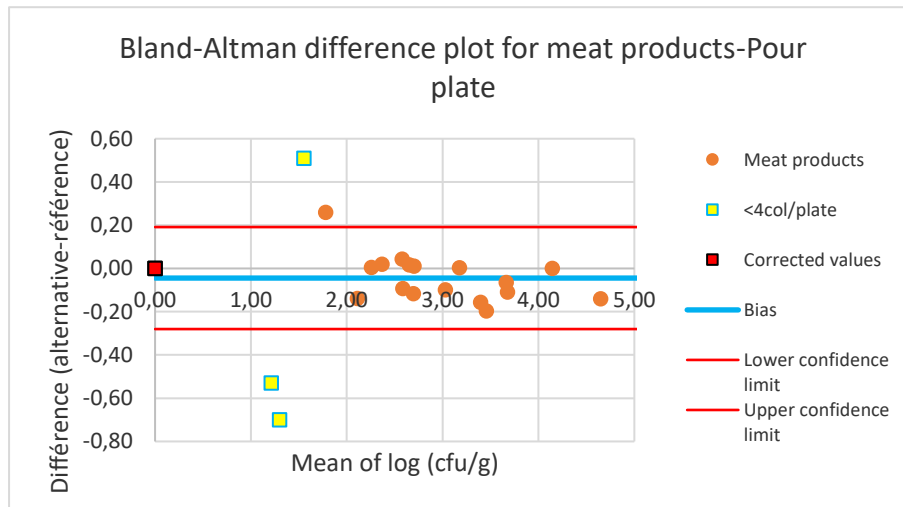
Dairy products-Pour plate-2 plates



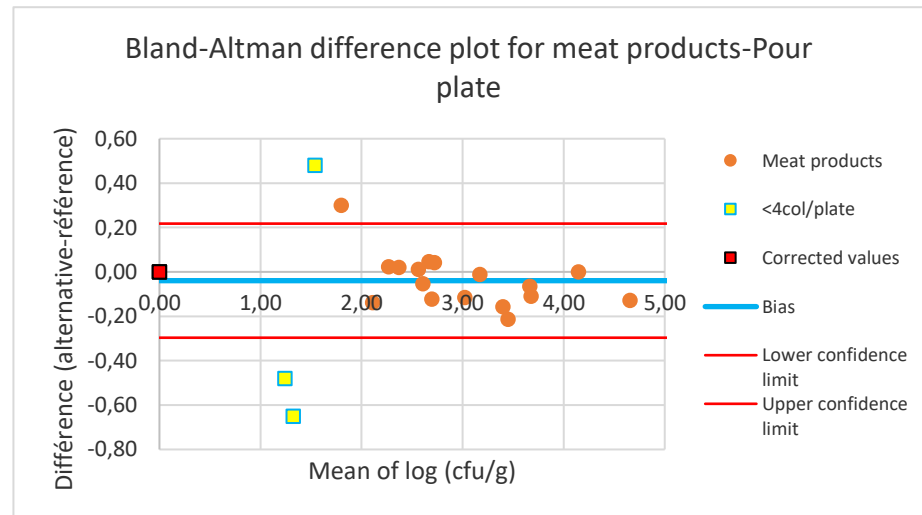
Dairy products- Pour plate -1 plate



Meat products- Pour plate -2 plates

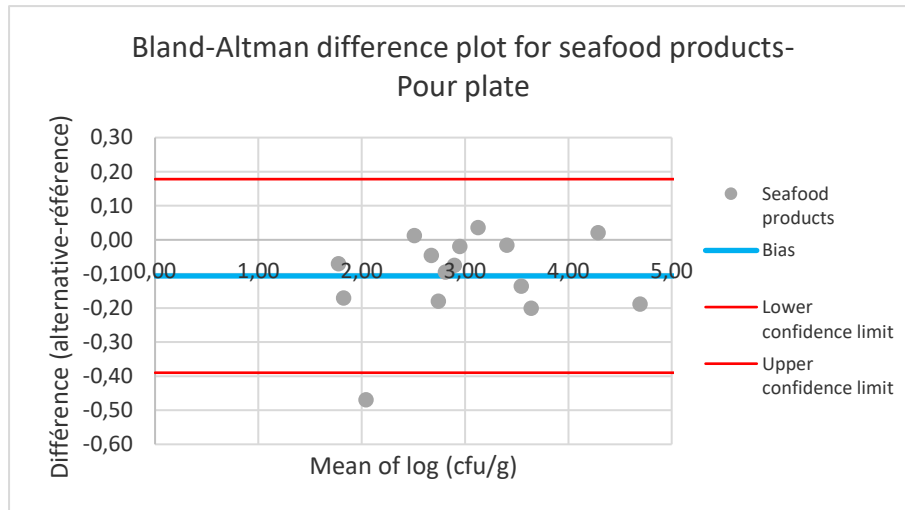


Meat products- Pour plate -1 plate

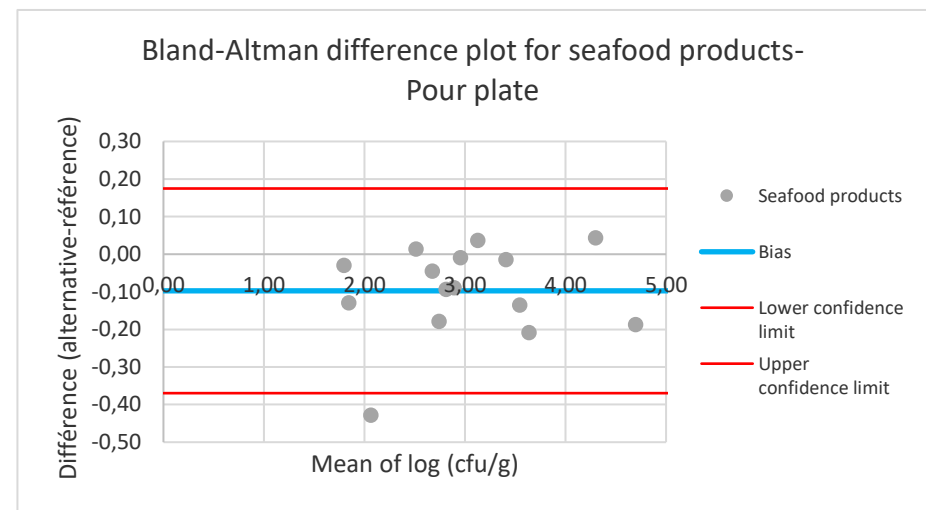


Listeria monocytogenes – Pour plate

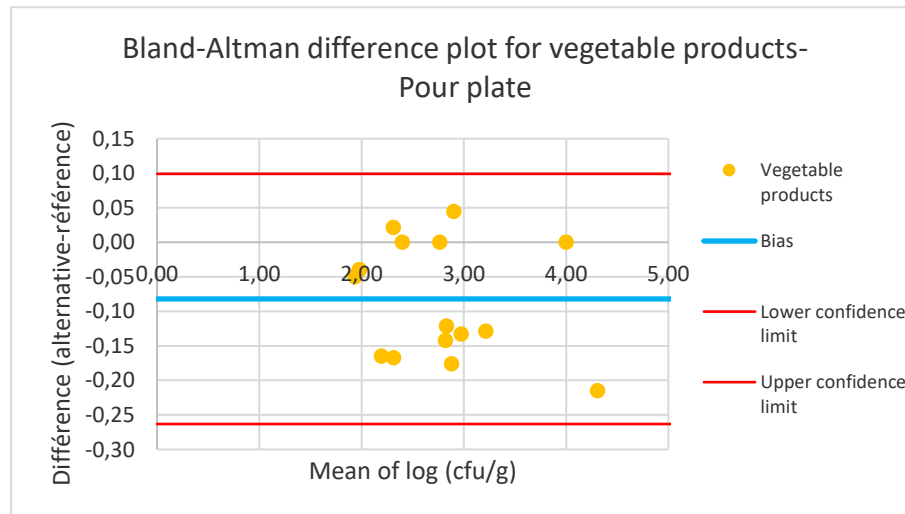
Seafood products- Pour plate -2 plates



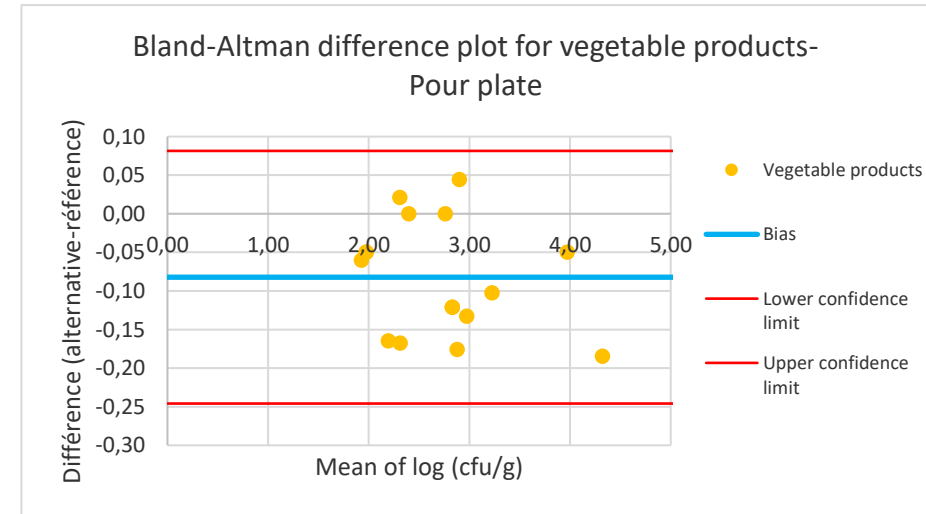
Seafood products- Pour plate -1 plate



Vegetable products- Pour plate -2 plates

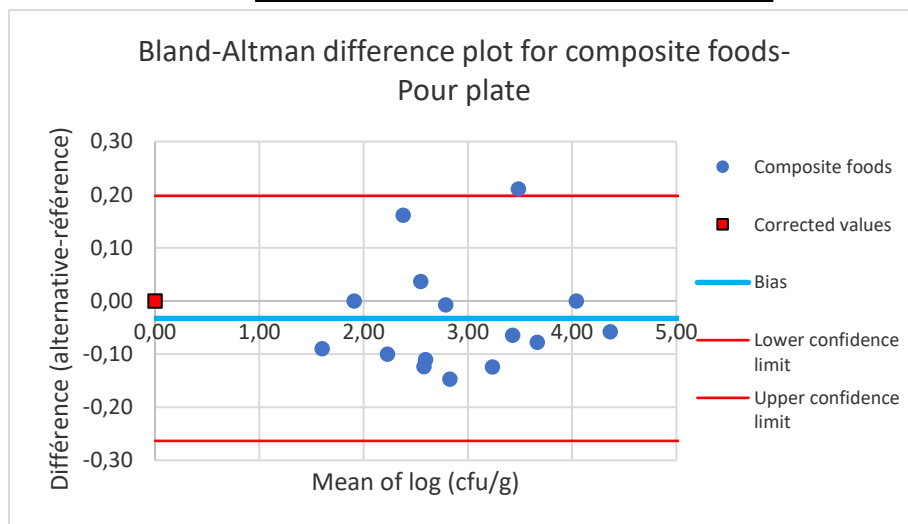


Vegetable products- Pour plate -1 plate

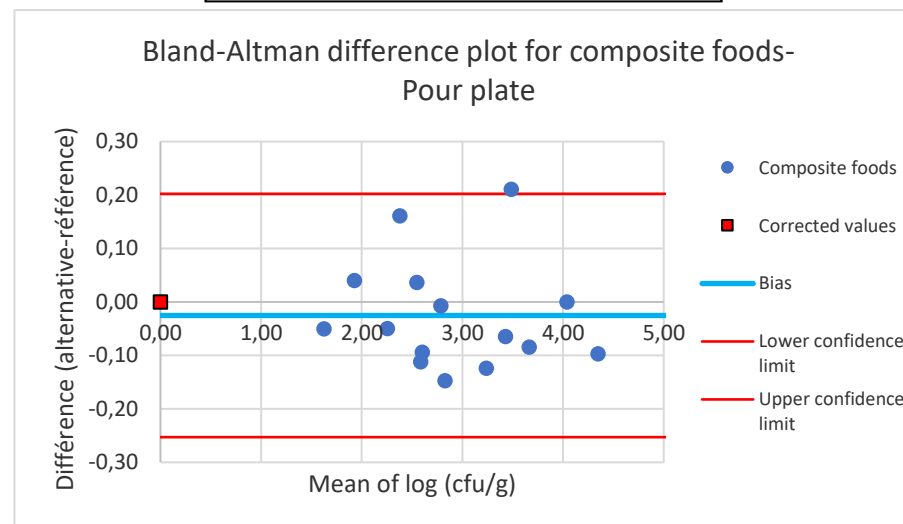


Listeria monocytogenes – Pour plate

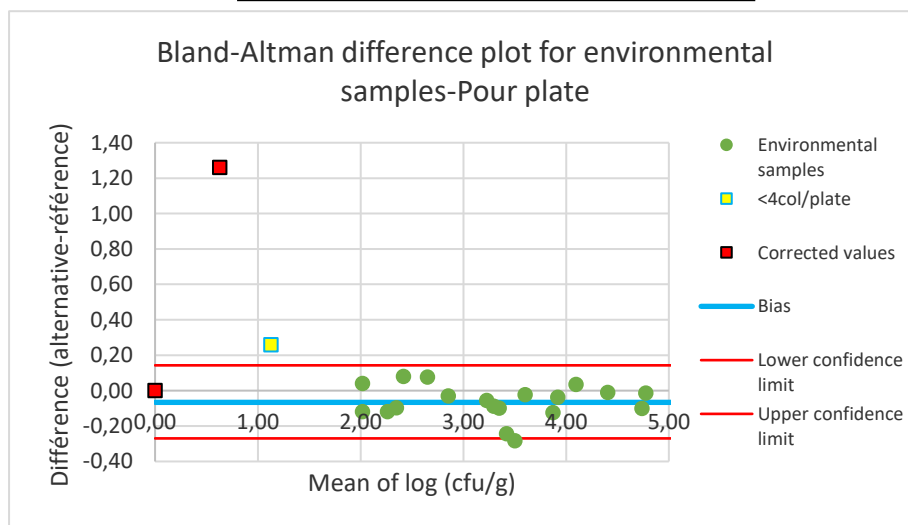
Composite foods- Pour plate -2 plates



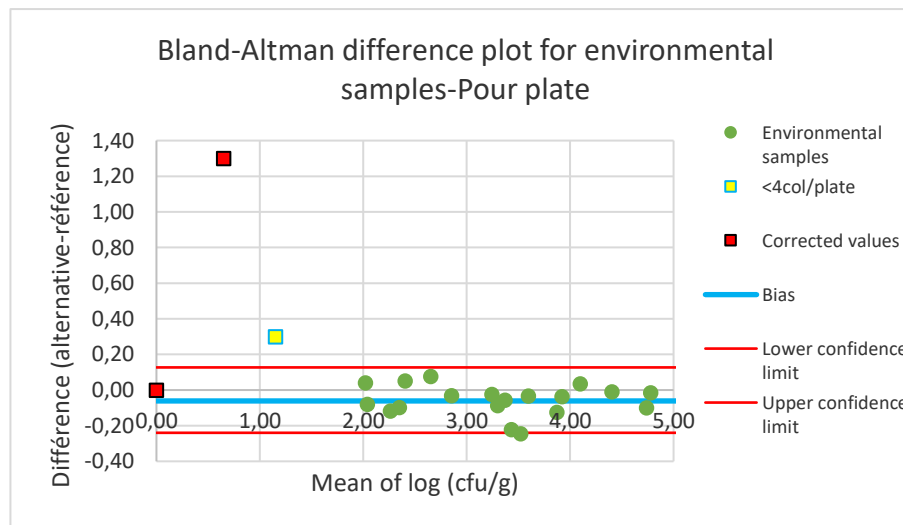
Composite foods- Pour plate -1 plate



Environment- Pour plate -2 plates

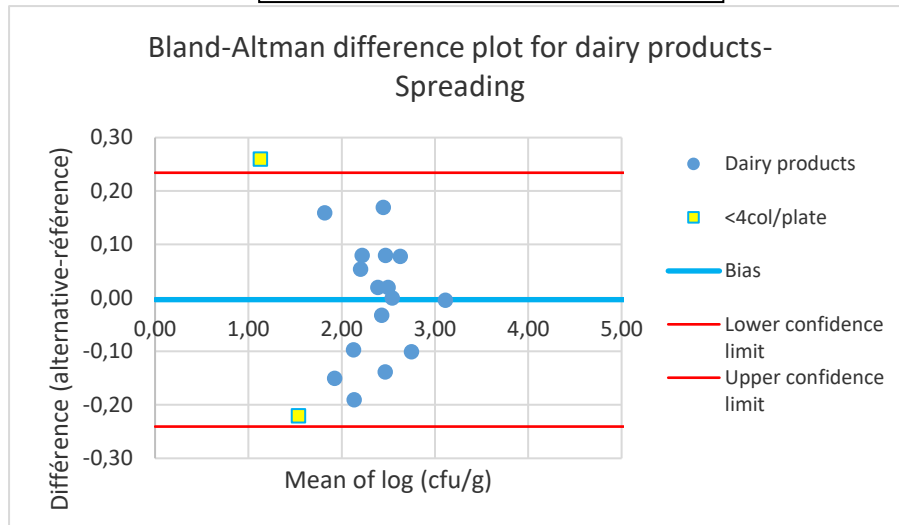


Environment- Pour plate -1 plate

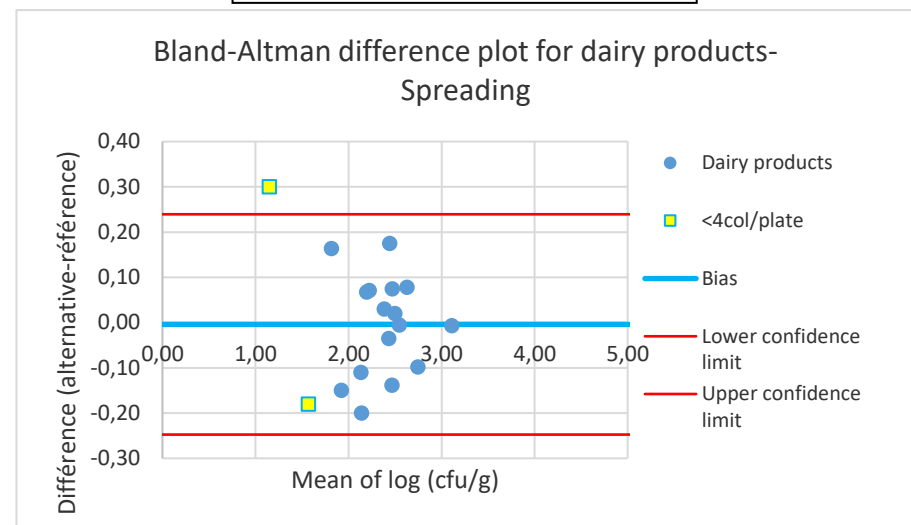


Listeria spp – Spreading

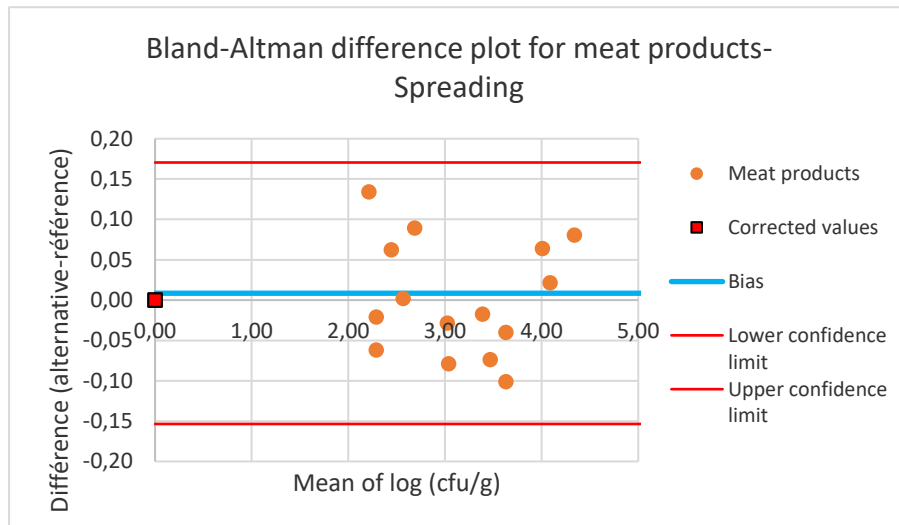
Dairy products-Spreading-**2 plates**



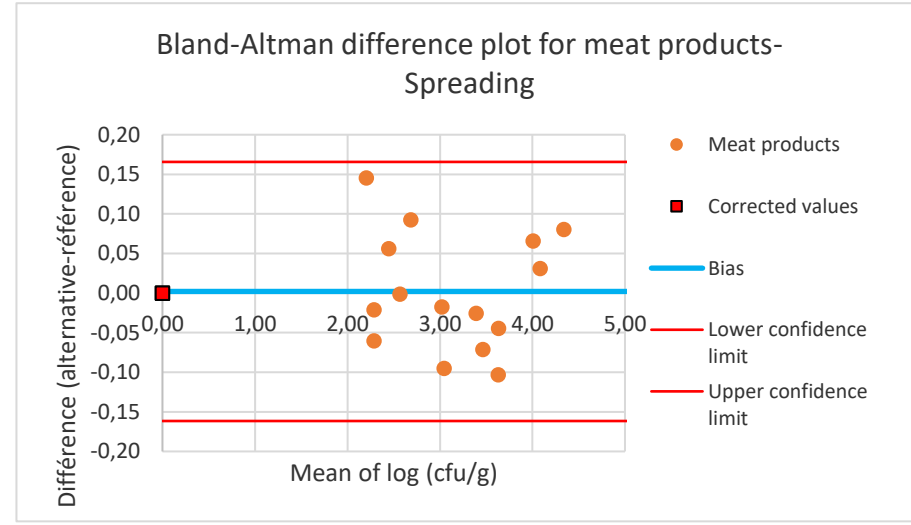
Dairy products-Spreading-**1 plate**



Meat products-Spreading-**2 plates**

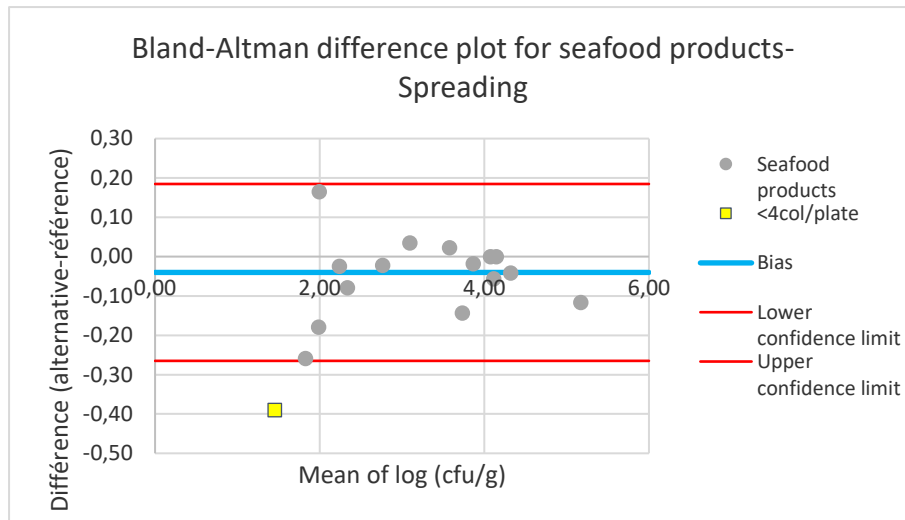


Meat products-Spreading-**1 plate**

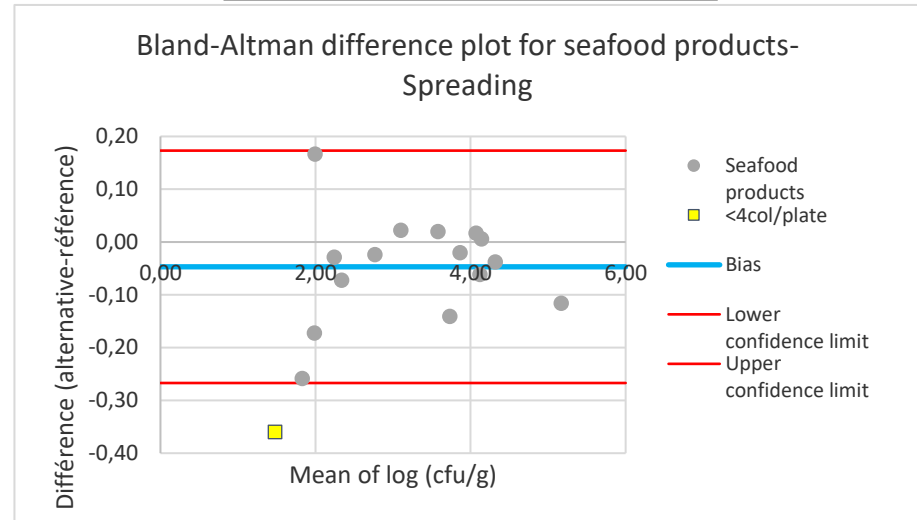


Listeria spp – Spreading

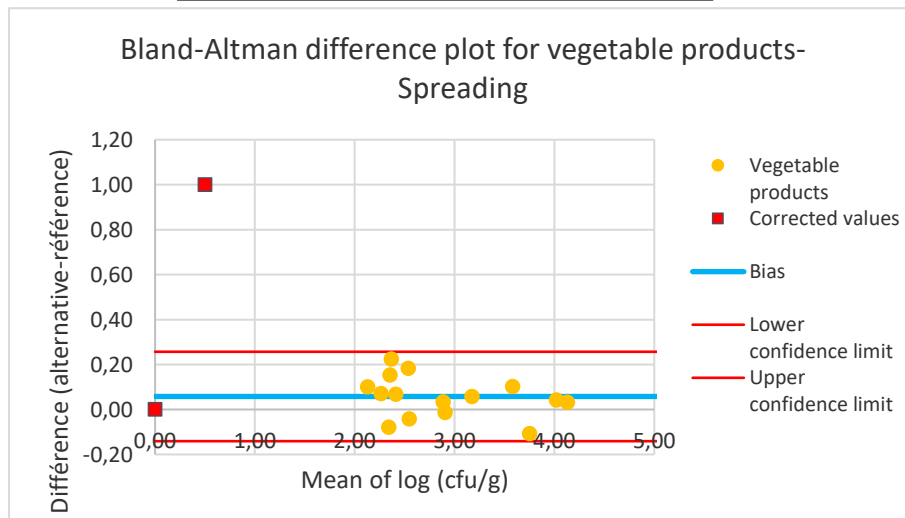
Seafood products- Spreading -2 plates



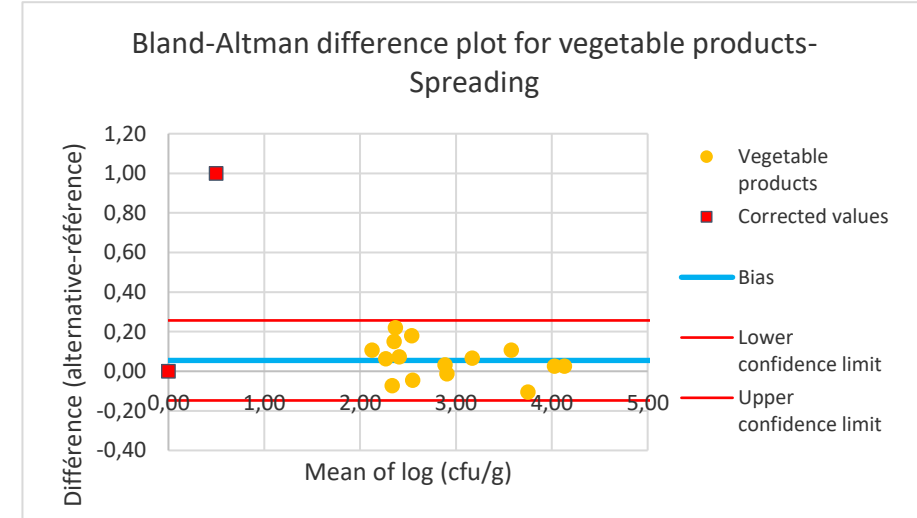
Seafood products- Spreading -1 plate



Vegetable products- Spreading -2 plates

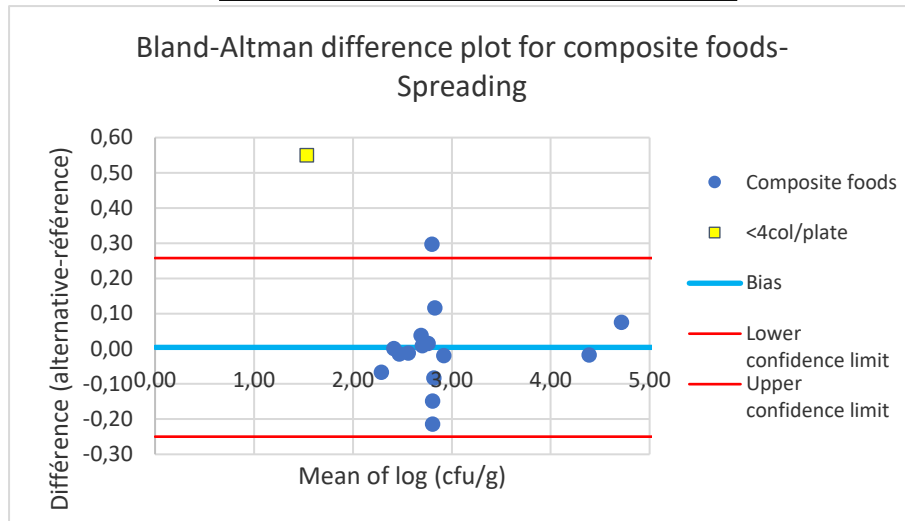


Vegetable products- Spreading -1 plate

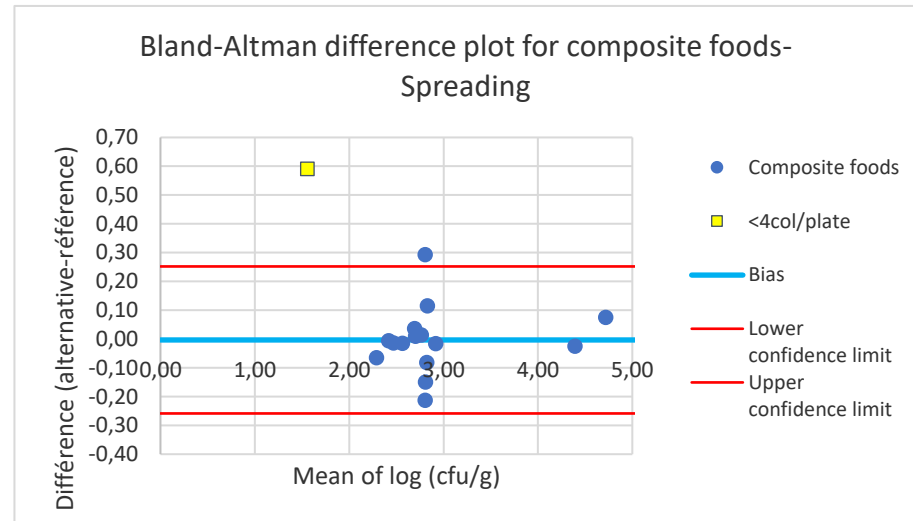


Listeria spp – Spreading

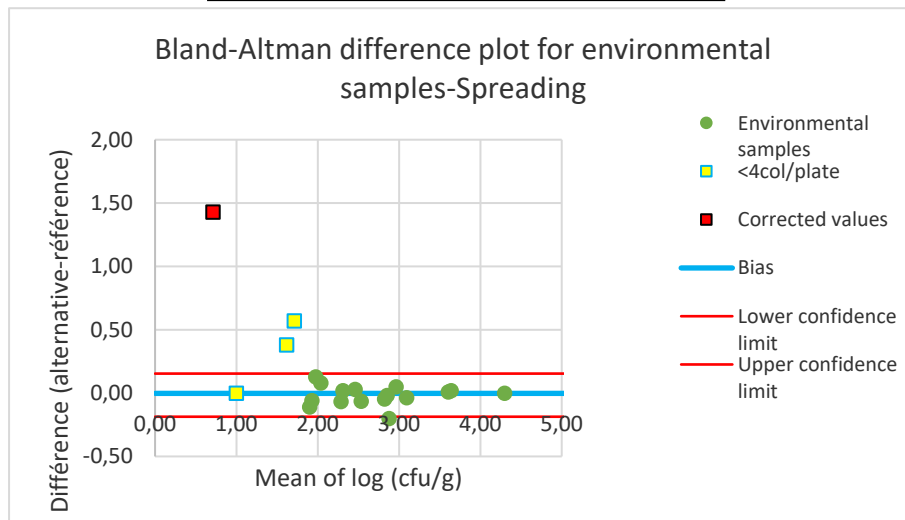
Composite foods-Spreading-**2 plates**



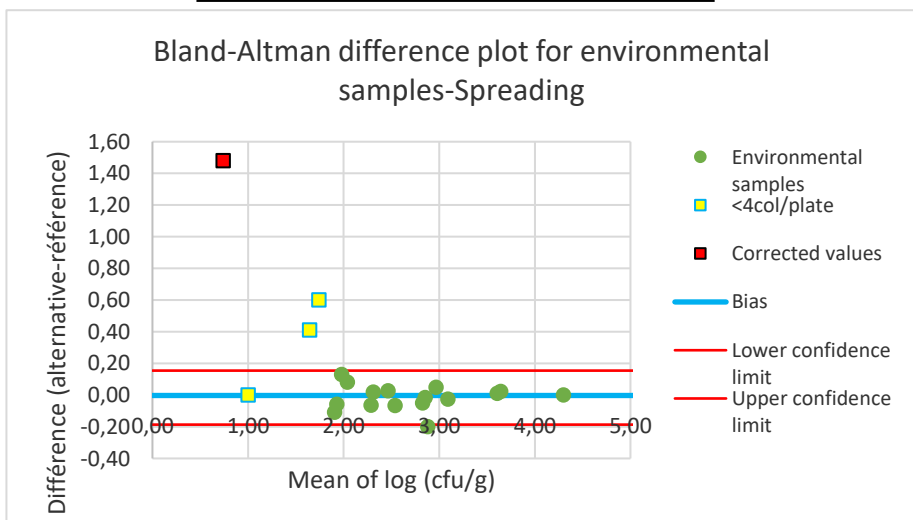
Composite foods-Spreading-**1 plate**



Environment-Spreading-**2 plates**

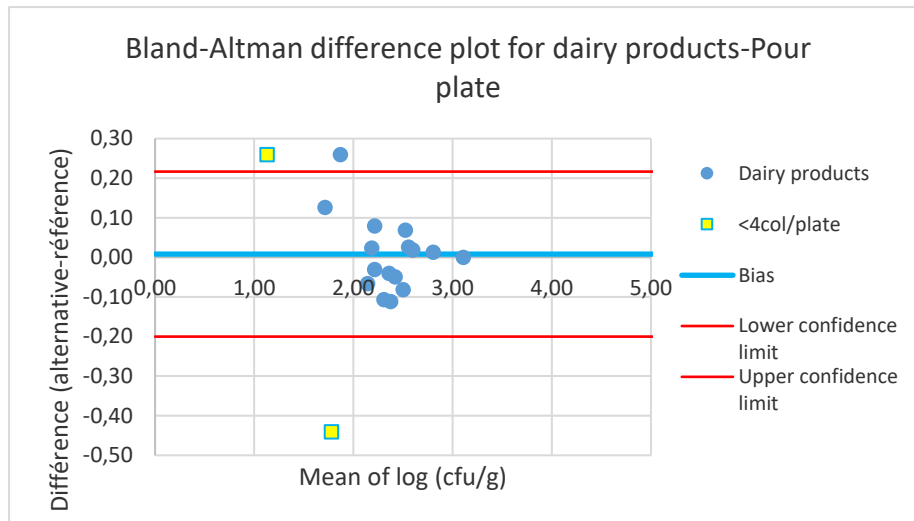


Environment-Spreading-**1 plate**

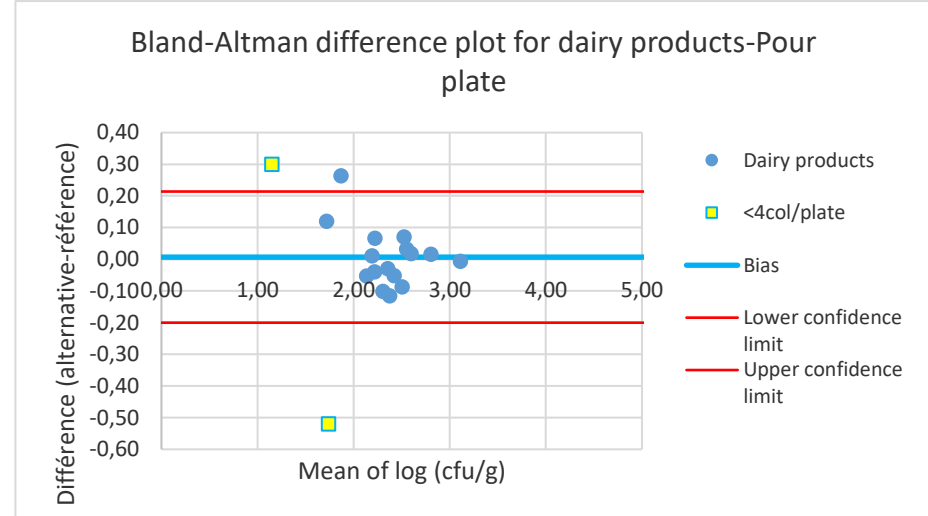


Listeria spp – Pour plate

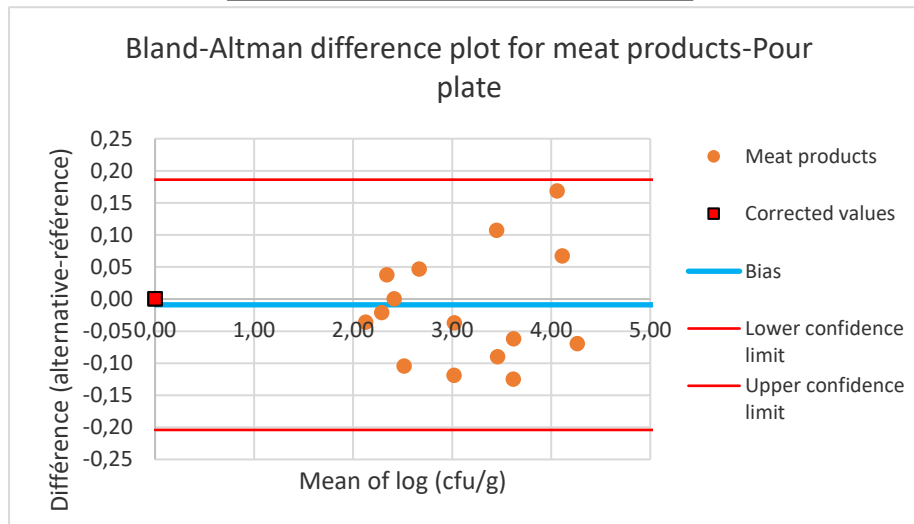
Dairy products-Pour plate-2 plates



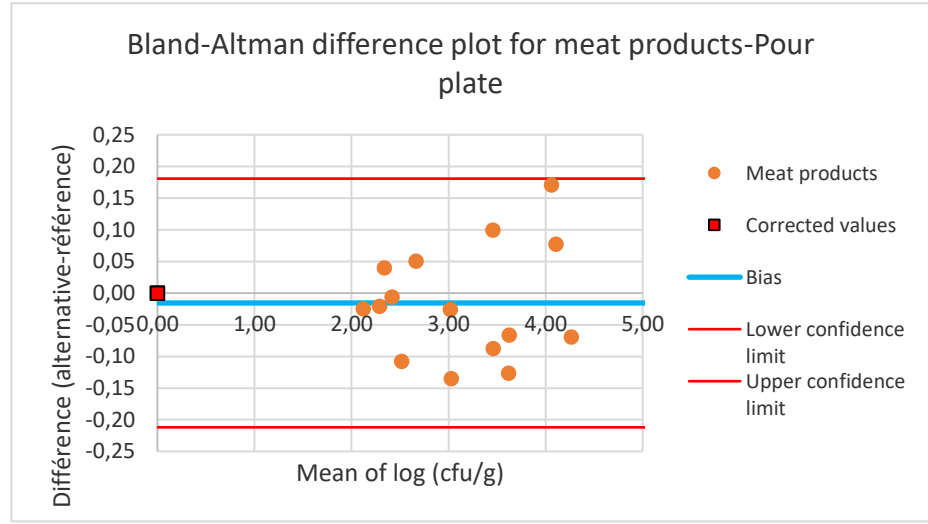
Dairy products- Pour plate -1 plate



Meat products- Pour plate -2 plates

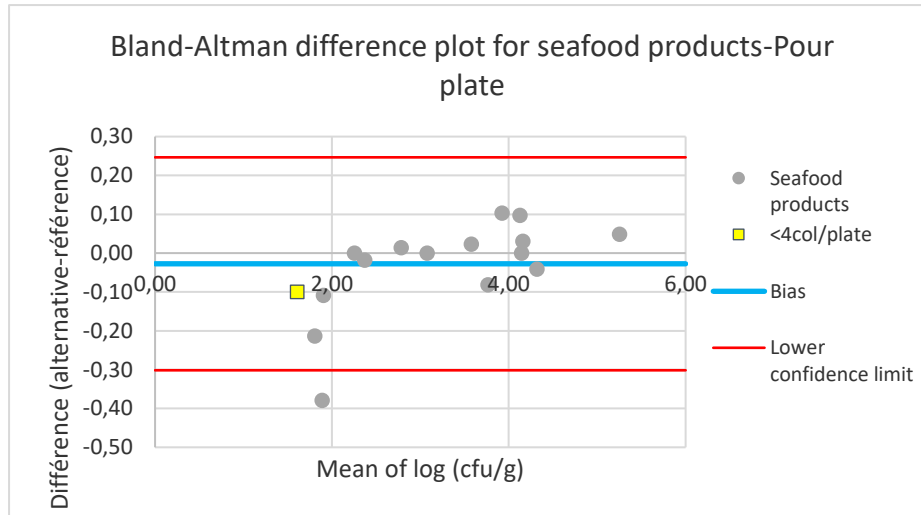


Meat products- Pour plate -1 plate

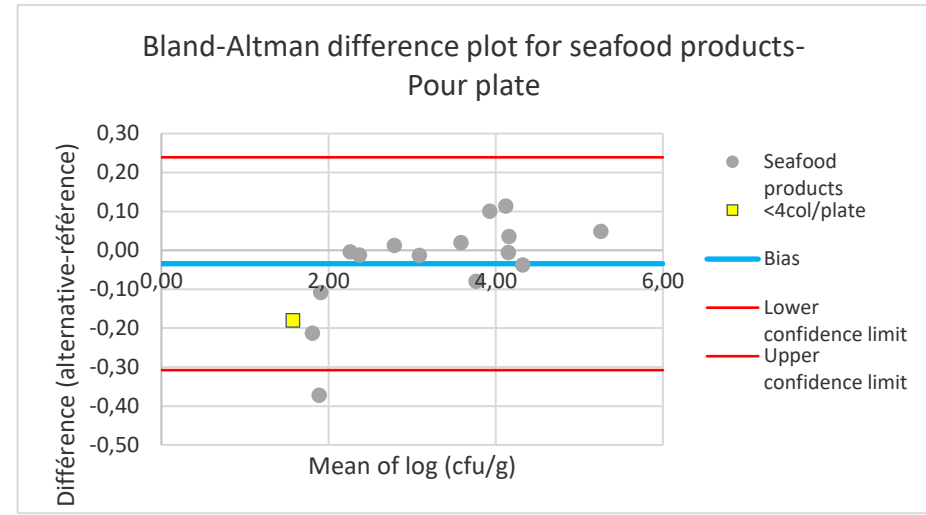


Listeria spp – Pour plate

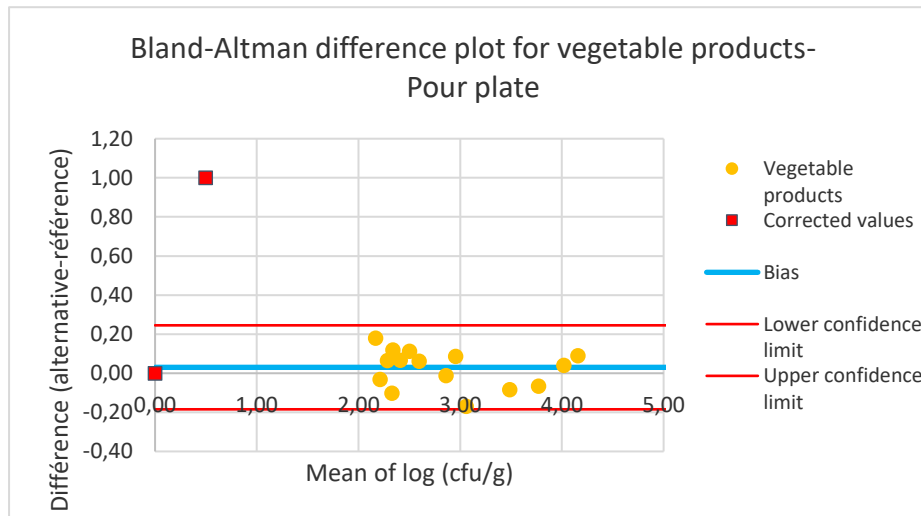
Seafood products- Pour plate -2 plates



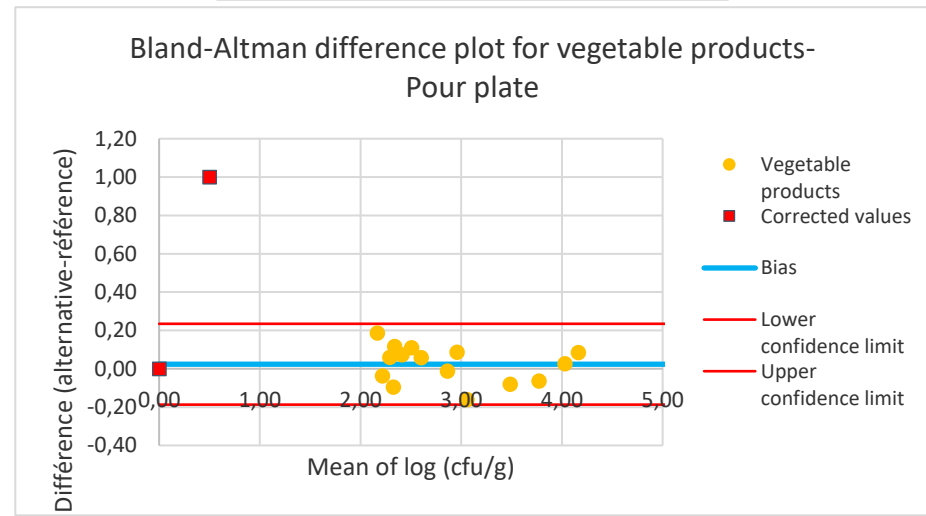
Seafood products- Pour plate -1 plate



Vegetable products- Pour plate -2 plates

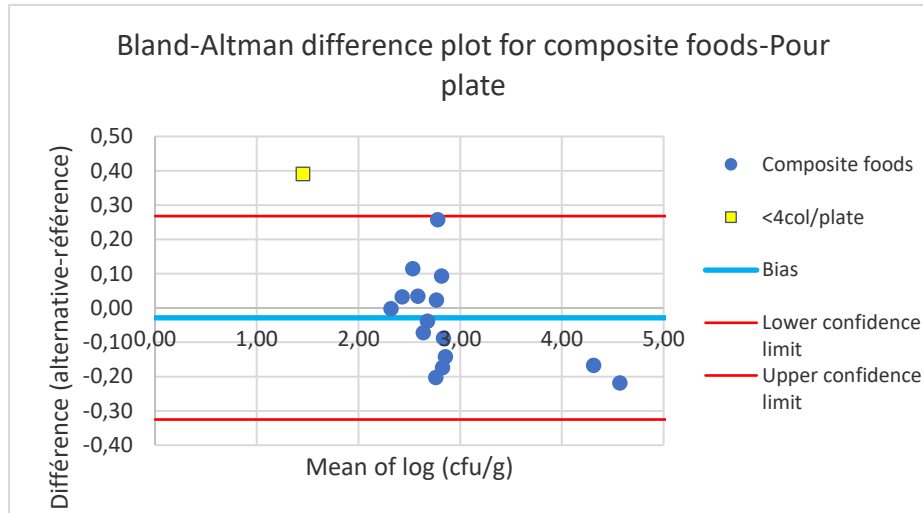


Vegetable products- Pour plate -1 plate

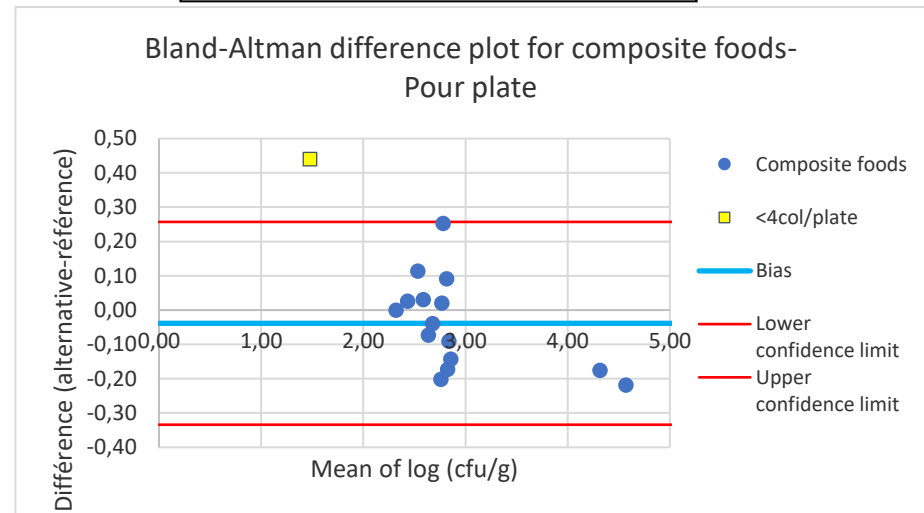


Listeria spp – Pour plate

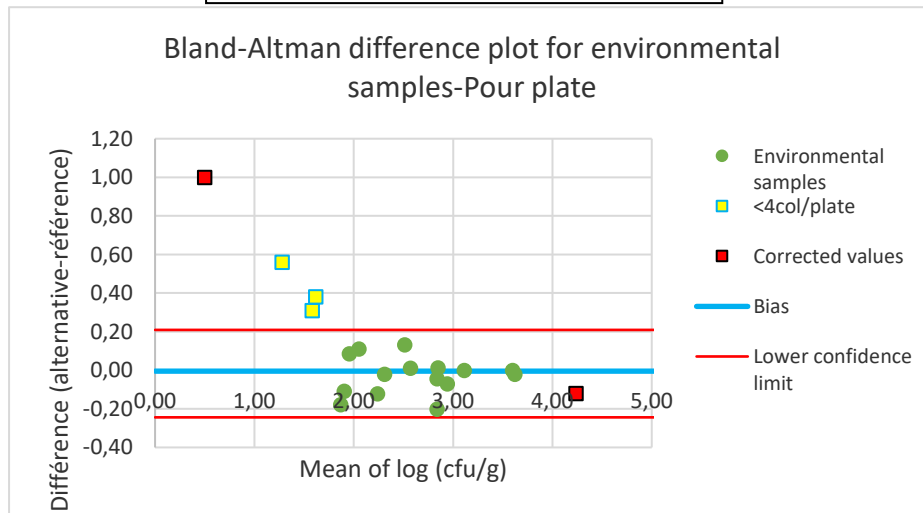
Composite foods- Pour plate -2 plates



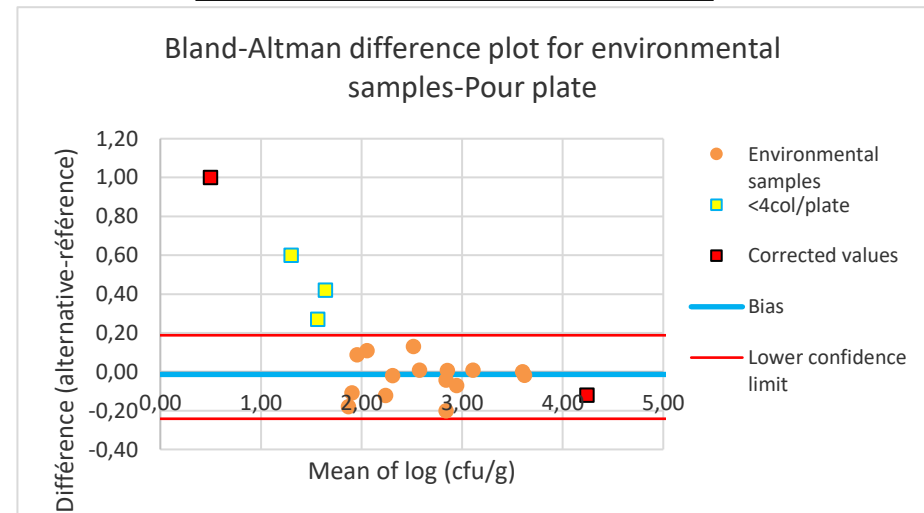
Composite foods- Pour plate -1 plate



Environment- Pour plate -2 plates



Environment- Pour plate -1 plate



APPENDIX 8

Accuracy profiles: <i>Listeria monocytogenes</i> results

Dairy products - <i>L.monocytogenes</i>																								
Matrix	Strain	Level	Ref	Reference method : ISO 11290-2 #						Alternative method : Aloa Count														
										spreading						pour plate								
				Enumeration			Interpretation 2 plates		Interpretation 1 plate		Enumeration			Interpretation 2 plates		Interpretation 1 plate								
				Dilution	Vol	cfu/plate	cfu/g	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g	
flore mésophile : 53.10 ⁵ ufc/g Fromage de chèvre au lait cru Lot 1	<i>Listeria monocytogenes</i> 2b (réf 75 - origine Valençay)	1	1	10	1	11	109	110	2,04	10	1	7	82	1,91	70	1,85	10	1	9	90	1,95	90	1,95	
				100	1	1				100		2					100		1					
			2	10	1	10	91	91	1,96	10		10	100	2,00	100	2,00	10		5	60	1,78	50	1,70	
				100	1	0				100		1					100		1					
			3	10	1	6	64	64	1,81	10		12	110	2,04	120	2,08	10		11	120	2,08	110	2,04	
				100	1	1				100		0					100		2					
		2	4	10	1	13	145	150	2,18	10		12	110	2,04	120	2,08	10		14	140	2,15	140	2,15	
				100	1	3				100		0					100		1					
			5	10	1	11	100	100	2,00	10		13	120	2,08	130	2,11	10		6	60	1,78	60	1,78	
				100	1	0				100		0					100		0					
			2	11	10	1	63	618	620	2,79	10	1	52	500	2,70	520	2,72	10	1	52	510	2,71	520	2,72
					100	1	5				100		3					100		4				
		12		10	1	55	564	560	2,75	10	49		460	2,66	490	2,69	10	45		440	2,64	450	2,65	
				100	1	7				100	1						100	3						
		13		10	1	58	555	550	2,74	10	67		660	2,82	670	2,83	10	56		560	2,75	560	2,75	
				100	1	3				100	6						100	5						
		3	14	10	1	45	473	470	2,67	10	60		610	2,79	600	2,78	10	66		660	2,82	660	2,82	
				100	1	7				100	7						100	6						
			15	10	1	56	600	600	2,78	10	51		500	2,70	510	2,71	10	50		480	2,68	500	2,70	
				100	1	10				100	4						100	3						
			3	21	10	0,1	24	2273	2300	3,36	10	0,1	37	3500	3,54	3700	3,57	100	1	21	1900	3,28	2100	3,32
					100	0,1	1				100		1					1000		0				
		22		10	0,1	29	2818	2800	3,45	10	32		3500	3,54	3200	3,51	100	28		2600	3,41	2800	3,45	
				100	0,1	2				100	6						1000	1						
		23		10	0,1	29	2727	2700	3,43	10	28		2800	3,45	2800	3,45	100	22		2200	3,34	2200	3,34	
				100	0,1	1				100	3						1000	2						
		3	24	10	0,1	24	2182	2200	3,34	10	22		2500	3,40	2200	3,34	100	26		2600	3,41	2600	3,41	
				100	0,1	0				100	6						1000	3						
			25	10	0,1	35	3273	3300	3,52	10	34		3500	3,54	3400	3,53	100	24		2300	3,36	2400	3,38	
				100	0,1	1				100	5						1000	1						
flore mésophile : 62.10 ⁵ ufc/g Fromage de chèvre au lait cru Lot 2	<i>Listeria monocytogenes</i> 2b (réf 75 - origine Valençay)		1	6	10	1	10	91	91	1,96	10	1	10	130	2,11	100	2,00	10	1	13	120	2,08	130	2,11
					100	1	0				100		4					100		0				
		7		10	1	7	64	64	1,81	10	15		140	2,15	150	2,18	10	17		170	2,23	170	2,23	
				100	1	0				100	0						100	2						
		8		10	1	11	109	110	2,04	10	10		130	2,11	100	2,00	10	14		140	2,15	140	2,15	
				100	1	1				100	4						100	1						
		9	10	1	8	82	82	1,91	10	13	140		2,15	130	2,11	10	9	90		1,95	90	1,95		
			100	1	1				100	2						100	1							
		2	10	10	1	12	109	110	2,04	10	6		60	1,78	60	1,78	10	11		100	2,00	110	2,04	
				100	1	0				100	0						100	0						
			16	10	1	48	455	450	2,65	10	65		650	2,81	650	2,81	10	57		540	2,73	570	2,76	
				100	1	2				100	6						100	2						
			17	10	1	62	636	640	2,81	10	58		590	2,77	580	2,76	10	51		480	2,68	510	2,71	
				100	1	8				100	7						100	2						
		18	10	1	49	491	490	2,69	10	46	460		2,66	460	2,66	10	45	430		2,63	450	2,65		
			100	1	5				100	5						100	2							
		3	19	10	1	64	591	590	2,77	10	54		550	2,74	540	2,73	10	60		580	2,76	600	2,78	
				100	1	1				100	6						100	4						
20	10		1	46	473	470	2,67	10	59	590	2,77	590	2,77	10	58	570	2,76	580	2,76					
	100		1	6				100	6					100	5									
3	26		10	0,1	26	2727	2700	3,43	10	0,1	35	3500	3,54	3500	3,54	100	1	29	2900	3,46	2900	3,46		
			100	0,1	4				100		3					1000		3						
	27	10	0,1	24	2364	2400	3,38	10	33		3200	3,51	3300	3,52	100	25		2500	3,40	2500	3,40			
		100	0,1	2				100	2						1000	2								
	28	10	0,1	17	1909	1900	3,28	10	21		2200	3,34	2100	3,32	100	21		2200	3,34	2100	3,32			
		100	0,1	4				100	3						1000	3								
29	10	0,1	21	2182	2200	3,34	10	18	1900		3,28	1800	3,26	100	21	1900		3,28	2100	3,32				
	100	0,1	3				100	3						1000	0									
30	10	0,1	20	2000	2000	3,30	10	22	2300		3,36	2200	3,34	100	23	2400		3,38	2300	3,36				
	100	0,1	2				100	3						1000	3									

Meat Products - <i>L.monocytogenes</i>																								
Matrix	Strain	Level	Ref	Reference method : ISO 11290-2 #						Alternative method : Aloa Count														
										spreading						pour plate								
				Enumeration						Interpretation 2 plates		Interpretation 1 plate		Enumeration						Interpretation 2 plates		Interpretation 1 plate		
				Dilution	Vol	cfu/plate	cfu/g	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g	
flores m�sophile : 90000 ufc/g	Viande hach�e Lot 1	1	1	10	1	16	164	160	2,20	10	1	17	160	2,20	170	2,23	10	1	16	160	2,20	160	2,20	
				100	1	2				100		1					100		2					
			2	10	1	17	173	170	2,23	10	1	16	160	2,20	160	2,20	10	1	16	150	2,18	160	2,20	
				100	1	2				100		2					100		0					
			3	10	1	14	136	140	2,15	10	1	14	140	2,15	140	2,15	10	1	17	160	2,20	170	2,23	
				100	1	1				100		1					100		0					
			4	10	1	13	118	120	2,08	10	1	17	160	2,20	170	2,23	10	1	19	200	2,30	190	2,28	
				100	1	0				100		1					100		3					
			5	10	1	17	164	160	2,20	10	1	16	160	2,20	160	2,20	10	1	18	160	2,20	180	2,26	
				100	1	1				100		1					100		0					
		2		11	10	1	76	745	750	2,88	10	1	74	740	2,87	740	2,87	10	1	84	840	2,92	840	2,92
					100	1	6				100		7					100		8				
				12	10	1	79	791	790	2,90	10	1	78	770	2,89	780	2,89	10	1	81	810	2,91	810	2,91
					100	1	8				100		7					100		8				
				13	10	1	70	700	700	2,85	10	1	73	720	2,86	730	2,86	10	1	74	740	2,87	740	2,87
					100	1	7				100		6					100		7				
				14	10	1	75	755	750	2,88	10	1	80	790	2,90	800	2,90	10	1	84	850	2,93	840	2,92
					100	1	8				100		7					100		9				
				15	10	1	75	745	750	2,88	10	1	78	780	2,89	780	2,89	10	1	80	810	2,91	800	2,90
					100	1	7				100		8					100		9				
		3		21	10	0,1	57	5636	5600	3,75	10	0,1	59	6000	3,78	5900	3,77	100	1	61	6100	3,79	6100	3,79
					100	0,1	5				100		7					1000		6				
				22	10	0,1	59	5909	5900	3,77	10	0,1	62	6200	3,79	6200	3,79	100	1	64	6500	3,81	6400	3,81
					100	0,1	6				100		6					1000		8				
				23	10	0,1	63	6273	6300	3,80	10	0,1	64	6500	3,81	6400	3,81	100	1	63	6300	3,80	6300	3,80
					100	0,1	6				100		7					1000		6				
				24	10	0,1	55	5364	5400	3,73	10	0,1	60	5900	3,77	6000	3,78	100	1	64	6400	3,81	6400	3,81
					100	0,1	4				100		5					1000		6				
				25	10	0,1	56	5545	5500	3,74	10	0,1	58	5700	3,76	5800	3,76	100	1	56	5500	3,74	5600	3,75
					100	0,1	5				100		5					1000		5				
flores m�sophile : 63.10� ufc/g	Viande hach�e Lot 2	1	6	10	1	15	145	150	2,18	10	1	15	150	2,18	150	2,18	10	1	16	170	2,23	160	2,20	
				100	1	1				100		1					100		3					
			7	10	1	18	182	180	2,26	10	1	18	180	2,26	180	2,26	10	1	15	150	2,18	150	2,18	
				100	1	2				100		2					100		1					
			8	10	1	14	136	140	2,15	10	1	16	150	2,18	160	2,20	10	1	14	140	2,15	140	2,15	
				100	1	1				100		0					100		1					
			9	10	1	15	145	150	2,18	10	1	14	130	2,11	140	2,15	10	1	16	150	2,18	160	2,20	
				100	1	1				100		0					100		0					
			10	10	1	19	191	190	2,28	10	1	15	140	2,15	150	2,18	10	1	17	160	2,20	170	2,23	
				100	1	2				100		0					100		1					
		2		16	10	1	78	782	780	2,89	10	1	87	870	2,94	870	2,94	10	1	82	820	2,91	820	2,91
					100	1	8				100		9					100		8				
				17	10	1	74	736	740	2,87	10	1	84	860	2,93	840	2,92	10	1	83	860	2,93	830	2,92
					100	1	7				100		10					100		11				
				18	10	1	79	791	790	2,90	10	1	76	760	2,88	760	2,88	10	1	80	810	2,91	800	2,90
					100	1	8				100		7					100		9				
				19	10	1	71	718	720	2,86	10	1	79	790	2,90	790	2,90	10	1	84	850	2,93	840	2,92
					100	1	8				100		8					100		9				
				20	10	1	80	800	800	2,90	10	1	83	840	2,92	830	2,92	10	1	79	790	2,90	790	2,90
					100	1	8				100		9					100		8				
		3		26	10	0,1	56	5545	5500	3,74	10	0,1	56	5500	3,74	5600	3,75	100	1	60	6000	3,78	6000	3,78
					100	0,1	5				100		4					1000		6				
				27	10	0,1	65	6455	6500	3,81	10	0,1	71	7200	3,86	7100	3,85	100	1	67	6500	3,81	6700	3,83
					100	0,1	6				100		8					1000		5				
				28	10	0,1	55	5455	5500	3,74	10	0,1	54	5500	3,74	5400	3,73	100	1	56	5500	3,74	5600	3,75
					100	0,1	5				100		6					1000		5				
				29	10	0,1	51	5182	5200	3,72	10	0,1	57	5600	3,75	5700	3,76	100	1	57	5500	3,74	5700	3,76
					100	0,1	6				100		5					1000		4				
				30	10	0,1	52	5273	5300	3,72	10	0,1	57	5600	3,75	5700	3,76	100	1	53	5200	3,72	5300	3,72
					100	0,1	6				100		5					1000		4				

Seafood products - <i>L.monocytogenes</i>																							
Matrix	Strain	Level	Ref	Reference method : ISO 11290-2 #					Alternative method : Aloa Count														
									spreading						pour plate								
				Enumeration			Interpretation 2 plates		Interpretation 1 plate		Enumeration			Interpretation 2 plates		Interpretation 1 plate							
				Dilution	Vol	cfu/plate	cfu/g	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g
flore mésophile : 29000 ufc/g Saumon Lot 1	<i>Listeria monocytogenes</i> 1/2a (réf 161 - Saumon)	1	1	10	1	7	73	73	1,86	10	1	10	100	2,00	100	2,00	10	1	9	82	1,91	90	1,95
				100	1	1				100		1					100		0				
			2	10	1	9	82	82	1,91	10		10	91	1,96	100	2,00	10		8	73	1,86	80	1,90
				100	1	0				100		0					100		0				
			3	10	1	7	73	73	1,86	10		11	100	2,00	110	2,04	10		6	55	1,74	60	1,78
				100	1	1				100		0					100		0				
		4	10	1	8	82	82	1,91	10	8		73	1,86	80	1,90	10	10		91	1,96	100	2,00	
			100	1	1				100	0						100	0						
		5	10	1	7	64	64	1,81	10	11		110	2,04	110	2,04	10	5		45	1,66	50	1,70	
			100	1	0				100	1						100	0						
		2	11	10	1	39	400	400	2,60	10	1	49	480	2,68	490	2,69	10	1	45	440	2,64	450	2,65
				100	1	5				100		4					100		3				
			12	10	1	47	464	460	2,66	10		48	460	2,66	480	2,68	10		52	510	2,71	520	2,72
				100	1	4				100		2					100		4				
			13	10	1	49	491	490	2,69	10		49	480	2,68	490	2,69	10		49	480	2,68	490	2,69
				100	1	5				100		4					100		4				
			14	10	1	41	409	410	2,61	10		40	390	2,59	400	2,60	10		42	420	2,62	420	2,62
				100	1	4				100		3					100		4				
			15	10	1	42	400	400	2,60	10		38	360	2,56	380	2,58	10		39	380	2,58	390	2,59
				100	1	2				100		1					100		3				
		3	21	10	0,1	24	2364	2400	3,38	10	0,1	20	2000	3,30	2000	3,30	100	1	15	1600	3,20	1500	3,18
				100	0,1	2				100		2					1000		3				
			22	10	0,1	28	2818	2800	3,45	10		27	2800	3,45	2700	3,43	100		20	2000	3,30	2000	3,30
				100	0,1	3				100		4					1000		2				
			23	10	0,1	20	1909	1900	3,28	10		31	2800	3,45	3100	3,49	100		20	2000	3,30	2000	3,30
				100	0,1	1				100		0					1000		2				
			24	10	0,1	16	1636	1600	3,20	10		16	1700	3,23	1600	3,20	100		13	1200	3,08	1300	3,11
				100	0,1	2				100		3					1000		0				
			25	10	0,1	22	2273	2300	3,36	10		29	3000	3,48	2900	3,46	100		19	1700	3,23	1900	3,28
				100	0,1	3				100		4					1000		0				
flore mésophile : 1500 ufc/g Saumon Lot 2	<i>Listeria monocytogenes</i> 1/2a (réf 161 - Saumon)	1	6	10	1	9	82	82	1,91	10	1	9	91	1,96	90	1,95	10	1	10	91	1,96	100	2,00
				100	1	0				100		1					100		0				
			7	10	1	7	64	64	1,81	10		8	73	1,86	80	1,90	10		9	82	1,91	90	1,95
				100	1	0				100		0					100		0				
			8	10	1	7	64	64	1,81	10		8	73	1,86	80	1,90	10		10	100	2,00	100	2,00
				100	1	0				100		0					100		1				
		9	10	1	8	82	82	1,91	10	8		73	1,86	80	1,90	10	11		110	2,04	110	2,04	
			100	1	1				100	0						100	1						
		10	10	1	5	45	45	1,65	10	5		45	1,66	50	1,70	10	7		73	1,86	70	1,85	
			100	1	0				100	0						100	1						
		2	16	10	1	37	364	360	2,56	10	1	39	360	2,56	390	2,59	10	1	43	430	2,63	430	2,63
				100	1	3				100		1					100		4				
			17	10	1	40	400	400	2,60	10		43	420	2,62	430	2,63	10		44	440	2,64	440	2,64
				100	1	4				100		3											
			18	10	1	37	382	380	2,58	10		37	360	2,56	370	2,57	10	38	390	2,59	380	2,58	
				100	1	5				100		3					100	5					
			19	10	1	45	445	450	2,65	10		39	380	2,58	390	2,59	10	39	400	2,60	390	2,59	
				100	1	4				100		3					100	5					
			20	10	1	41	400	400	2,60	10		41	410	2,61	410	2,61	10	44	430	2,63	440	2,64	
				100	1	3				100		4					100	3					
		3	26	10	0,1	26	2636	2600	3,41	10	0,1	35	3500	3,54	3500	3,54	100	1	33	3200	3,51	3300	3,52
				100	0,1	3				100		4					1000		2				
			27	10	0,1	30	3000	3000	3,48	10		30	3100	3,49	3000	3,48	100		28	2600	3,41	2800	3,45
				100	0,1	3				100		4					1000		1				
			28	10	0,1	29	2909	2900	3,46	10		25	2500	3,40	2500	3,40	100		24	2300	3,36	2400	3,38
				100	0,1	3				100		2					1000		2				
			29	10	0,1	26	2545	2500	3,40	10		26	2500	3,40	2600	3,41	100		25	2500	3,40	2500	3,40
				100	0,1	2				100		2					1000		2				
			30	10	0,1	32	2909	2900	3,46	10		32	3000	3,48	3200	3,51	100		27	2600	3,41	2700	3,43
				100	0,1	0				100		1					1000		2				

Vegetable products - <i>L.monocytogenes</i>																							
Matrix	Strain	Level	Ref	Reference method : ISO 11290-2 #						Alternative method : Aloa Count													
										spreading						pour plate							
				Enumeration			Interpretation 2 plates			Interpretation 1 plate			Enumeration			Interpretation 2 plates			Interpretation 1 plate				
Dilution	Vol	cfu/plate	cfu/g	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g				
flore mésophile : 46.10 ⁶ ufc/g	Salade verte Lot 1	1	1	10	1	9	100	100	2,00	10	1	12	110	2,04	120	2,08	10	1	8	82	1,91	80	1,90
				100	1	2				100		0					100		1				
			2	10	1	9	91	91	1,96	10		7	73	1,86	70	1,85	10		6	64	1,80	60	1,78
				100	1	1				100		1					100		1				
			3	10	1	8	82	82	1,91	10		8	73	1,86	80	1,90	10		10	100	2,00	100	2,00
				100	1	1				100		0					100		1				
		4	10	1	6	55	55	1,74	10	10		91	1,96	100	2,00	10	9		82	1,91	90	1,95	
			100	1	0				100	0						100	0						
		5	10	1	8	82	82	1,91	10	11		100	2,00	110	2,04	10	10		100	2,00	100	2,00	
			100	1	1				100	0						100	1						
		2	11	10	1	36	373	370	2,57	10	1	34	340	2,53	340	2,53	10	1	47	450	2,65	470	2,67
				100	1	5				100		3					100		2				
			12	10	1	51	464	460	2,66	10		52	490	2,69	520	2,72	10		53	510	2,71	530	2,72
				100	1	0				100		2					100		3				
			13	10	1	46	427	430	2,63	10		43	450	2,65	430	2,63	10		50	500	2,70	500	2,70
				100	1	1				100		6					100		5				
			14	10	1	53	509	510	2,71	10		50	490	2,69	500	2,70	10		47	470	2,67	470	2,67
				100	1	3				100		4					100		4				
			15	10	1	55	555	550	2,74	10		51	500	2,70	510	2,71	10		58	560	2,75	580	2,76
				100	1	6				100		4					100		4				
		3	21	10	0,1	28	2636	2600	3,41	10	0,1	36	3400	3,53	3600	3,56	100	1	30	3100	3,49	3000	3,48
100	0,1			1	100	1				1000		4											
22	10		0,1	32	3182	3200	3,51	10	45	4700		3,67	4500	3,65	100	22	2400		3,38	2200	3,34		
	100		0,1	3				100	7						1000	4							
23	10		0,1	19	1909	1900	3,28	10	34	3400		3,53	3400	3,53	100	31	3100		3,49	3100	3,49		
	100		0,1	2				100	3						1000	3							
24	10		0,1	27	2909	2900	3,46	10	22	2300		3,36	2200	3,34	100	25	2500		3,40	2500	3,40		
	100		0,1	5				100	3						1000	3							
25	10		0,1	30	3000	3000	3,48	10	34	3300		3,52	3400	3,53	100	30	3200		3,51	3000	3,48		
	100		0,1	3				100	2						1000	5							
flore mésophile : 45.10 ⁵ ufc/g	Salade verte Lot 2	1	6	10	1	10	100	100	2,00	10	1	14	140	2,15	140	2,15	10	1	8	82	1,91	80	1,90
				100	1	1				100		1					100		1				
			7	10	1	9	82	82	1,91	10		10	91	1,96	100	2,00	10		10	110	2,04	100	2,00
				100	1	0				100		0					100		2				
			8	10	1	9	82	82	1,91	10		12	110	2,04	120	2,08	10		15	160	2,20	150	2,18
				100	1	0				100		0					100		2				
		9	10	1	9	100	100	2,00	10	9		82	1,91	90	1,95	10	7		64	1,80	70	1,85	
			100	1	2				100	0						100	0						
		10	10	1	12	109	110	2,04	10	8		91	1,96	80	1,90	10	6		73	1,86	60	1,78	
			100	1	0				100	2						100	2						
		2	16	10	1	53	518	520	2,72	10	1	52	520	2,72	520	2,72	10	1	48	470	2,67	480	2,68
				100	1	4				100		5					100		4				
			17	10	1	37	382	380	2,58	10		42	420	2,62	420	2,62	10		47	480	2,68	470	2,67
				100	1	5				100		4					100		6				
			18	10	1	45	482	480	2,68	10		49	520	2,72	490	2,69	10		40	380	2,58	400	2,60
				100	1	8				100		8					100		2				
			19	10	1	43	464	460	2,66	10		47	460	2,66	470	2,67	10		55	530	2,72	550	2,74
				100	1	8				100		3					100		3				
			20	10	1	42	436	440	2,64	10		43	390	2,59	430	2,63	10		46	450	2,65	460	2,66
				100	1	6				100		0					100		3				
		3	26	10	0,1	27	2727	2700	3,43	10	0,1	35	3500	3,54	3500	3,54	100	1	30	2900	3,46	3000	3,48
100	0,1			3	100	4				1000		2											
27	10		0,1	30	3000	3000	3,48	10	28	2600		3,41	2800	3,45	100	27	2800		3,45	2700	3,43		
	100		0,1	3				100	1						1000	4							
28	10		0,1	28	2818	2800	3,45	10	42	4000		3,60	4200	3,62	100	33	3200		3,51	3300	3,52		
	100		0,1	3				100	2						1000	2							
29	10		0,1	31	3000	3000	3,48	10	33	3200		3,51	3300	3,52	100	23	2400		3,38	2300	3,36		
	100		0,1	2				100	2						1000	3							
30	10		0,1	35	3273	3300	3,52	10	21	2300		3,36	2100	3,32	100	30	3000		3,48	3000	3,48		
	100		0,1	1				100	4						1000	3							

Composite foods - <i>L.monocytogenes</i>																									
Matrix	Strain	Level	Ref	Reference method : ISO 11290-2 #						Alternative method : Aloa Count															
										spreading							pour plate								
				Enumeration			Interpretation 2 plates		Interpretation 1 plate		Enumeration			Interpretation 2 plates		Interpretation 1 plate									
				Dilution	Vol	cfu/plate	cfu/g	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g		
flore mésophile : 3500 ufc/g Taboulé Lot 1	<i>Listeria monocytogenes</i> 2a (réf 286 - Taboulé)	1	1	10	1	15	155	150	2,18	10	1	12	120	2,08	120	2,08	10	1	13	140	2,15	130	2,11		
				100	1	2				100		1					100		2						
			2	10	1	13	127	130	2,11	10		15	140	2,15	150	2,18	10		15	160	2,20	150	2,18		
				100	1	1				100		0					100		2						
			3	10	1	11	109	110	2,04	10		11	100	2,00	110	2,04	10		15	160	2,20	150	2,18		
				100	1	1				100		0					100		2						
		2	4	10	1	15	155	150	2,18	10	1	18	190	2,28	180	2,26	10	1	11	110	2,04	110	2,04		
				100	1	2				100		3					100		1						
			5	10	1	16	155	150	2,18	10		18	190	2,28	180	2,26	10		18	180	2,26	180	2,26		
				100	1	1				100		3					100		2						
			11	10	1	70	700	700	2,85	10		1	65	660	2,82	650	2,81		10	1	70	710	2,85	700	2,85
				100	1	7				100			7						100		8				
		12	10	1	76	782	780	2,89	10	73			740	2,87	730	2,86	10		70		700	2,85	700	2,85	
			100	1	10				100	8							100		7						
		13	10	1	72	727	730	2,86	10	78			780	2,89	780	2,89	10		77		780	2,89	770	2,89	
			100	1	8				100	8							100		9						
		14	10	1	66	655	650	2,81	10	74	720		2,86	740	2,87	10	72	720	2,86		720	2,86			
			100	1	6				100	5						100	7								
		15	10	1	70	709	710	2,85	10	69	660		2,82	690	2,84	10	71	710	2,85		710	2,85			
			100	1	8				100	4						100	7								
		3	21	10	0,1	49	5000	5000	3,70	10	0,1	54	5400	3,73	5400	3,73	100	1	48	4800	3,68	4800	3,68		
				100	0,1	6				100		6					1000		5						
			22	10	0,1	44	4273	4300	3,63	10		49	4800	3,68	4900	3,69	100		48	4800	3,68	4800	3,68		
				100	0,1	3				100		4					1000		5						
			23	10	0,1	56	5364	5400	3,73	10		52	5100	3,71	5200	3,72	100		43	4300	3,63	4300	3,63		
				100	0,1	3				100		4					1000		4						
			24	10	0,1	54	5182	5200	3,72	10		49	4900	3,69	4900	3,69	100		50	5100	3,71	5000	3,70		
				100	0,1	3				100		5					1000		6						
		25	10	0,1	54	5545	5500	3,74	10	45		4600	3,66	4500	3,65	100	53		5400	3,73	5300	3,72			
			100	0,1	7				100	6						1000	6								
flore mésophile : 2400 ufc/g Taboulé Lot 2	<i>Listeria monocytogenes</i> 2a (réf 286 - Taboulé)	1	6	10	1	15	155	150	2,18	10	1	18	180	2,26	180	2,26	10	1	17	180	2,26	170	2,23		
				100	1	2				100		2					100		3						
			7	10	1	17	182	180	2,26	10		19	180	2,26	190	2,28	10		18	180	2,26	180	2,26		
				100	1	3				100		1					100		2						
			8	10	1	13	118	120	2,08	10		15	160	2,20	150	2,18	10		14	140	2,15	140	2,15		
				100	1	0				100		2					100		1						
		9	10	1	15	155	150	2,18	10	11		110	2,04	110	2,04	10	10		91	1,96	100	2,00			
			100	1	2				100	1						100	0								
		2	10	10	1	16	173	170	2,23	10		14	150	2,18	140	2,15	10		15	150	2,18	150	2,18		
				100	1	3				100		2					100		1						
			16	10	1	74	736	740	2,87	10	1	80	810	2,91	800	2,90	10	1	69	660	2,82	690	2,84		
				100	1	7				100		9					100		4						
			17	10	1	75	736	740	2,87	10		78	780	2,89	780	2,89	10		81	820	2,91	810	2,91		
				100	1	6				100		8					100		9						
		18	10	1	78	764	760	2,88	10	77		780	2,89	770	2,89	10	82		830	2,92	820	2,91			
			100	1	6				100	9						100	9								
		19	10	1	80	818	820	2,91	10	79		770	2,89	790	2,90	10	85		870	2,94	850	2,93			
			100	1	10				100	6						100	10								
		3	20	10	1	78	791	790	2,90	10		0,1	81	830	2,92	810	2,91		10	1	80	800	2,90	800	2,90
				100	1	9				100			10						100		8				
			26	10	0,1	49	4909	4900	3,69	10	50		4900	3,69	5000	3,70	100	1	55		5600	3,75	5500	3,74	
				100	0,1	5				100	4						1000		7						
			27	10	0,1	54	5182	5200	3,72	10	59		5600	3,75	5900	3,77	100		68		6900	3,84	6800	3,83	
				100	0,1	3				100	3						1000		8						
28	10	0,1	51	5091	5100	3,71	10	48	4600	3,66	4800		3,68	100	48	4700	3,67		4800		3,68				
	100	0,1	5				100	3						1000	4										
29	10	0,1	60	5909	5900	3,77	10	50	5000	3,70	5000		3,70	100	52	5100	3,71		5200		3,72				
	100	0,1	5				100	5						1000	4										
30	10	0,1	47	4636	4600	3,66	10	52	5100	3,71	5200	3,72	100	50	5000	3,70	5000		3,70						
	100	0,1	4				100	4					1000	5											

Environmental samples - <i>L.monocytogenes</i>																								
Matrix	Strain	Level	Ref	Reference method : ISO 11290-2 #						Alternative method : Aloa Count														
										spreading						pour plate								
				Enumeration			Interpretation 2 plates		Interpretation 1 plate		Enumeration			Interpretation 2 plates		Interpretation 1 plate								
Dilution	Vol	cfu/plate	cfu/g	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g					
flore mésophile : 144.10 ⁵ ufc/ml	<i>Listeria monocytogenes</i> 1/2a (réf 166 - eau de rinçage)	1	1	10	1	16	164	160	2,20	10	1	9	82	1,91	90	1,95	10	1	8	82	1,91	80	1,90	
				100	1	2				100		0					100		1					
			2	10	1	18	164	160	2,20	10		13	120	2,08	130	2,11	10		9	91	1,96	90	1,95	
				100	1	0				100		0					100		1					
			3	10	1	16	145	150	2,18	10		8	73	1,86	80	1,90	10		13	120	2,08	130	2,11	
				100	1	0				100		0					100		0					
			4	10	1	10	91	91	1,96	10		6	64	1,80	60	1,78	10		9	91	1,96	90	1,95	
				100	1	0				100		1					100		1					
			5	10	1	11	100	100	2,00	10		8	110	2,04	80	1,90	10		12	120	2,08	120	2,08	
				100	1	0				100		4					100		1					
		2	11	10	1	51	509	510	2,71	10	1	44	460	2,66	440	2,64	10	1	env	910	2,96	1300	3,11	
				100	1	5				100		7					100		13					
			12	10	1	45	464	460	2,66	10		52	560	2,75	520	2,72	10		env	890	2,95	400	2,60	
				100	1	6				100		9					100		4					
			13	10	1	50	518	520	2,72	10		55	570	2,76	550	2,74	10		env	690	2,84	400	2,60	
				100	1	7				100		8					100		4					
			14	10	1	70	691	690	2,84	10		58	580	2,76	580	2,76	10		env	710	2,85	1200	3,08	
				100	1	6				100		6					100		12					
			15	10	1	91	873	870	2,94	10		49	540	2,73	490	2,69	10		env	640	2,81	700	2,85	
				100	1	5				100		10					100		7					
3		21	10	0,1	77	7545	7500	3,88	10	0,1	90	8800	3,94	9000	3,95	100	1	env	8800	3,94	5000	3,70		
			100	0,1	6				100		7					1000		5						
		22	10	0,1	97	9000	9000	3,95	10		83	8100	3,91	8300	3,92	100		env	8200	3,91	11000	4,04		
			100	0,1	2				100		6					1000		11						
		23	10	0,1	90	8909	8900	3,95	10		99	9700	3,99	9900	4,00	100		env	8000	3,90	7000	3,85		
			100	0,1	8				100		8					1000		7						
		24	10	0,1	97	9727	9700	3,99	10		95	9500	3,98	9500	3,98	100		env	8500	3,93	8000	3,90		
			100	0,1	10				100		9					1000		8						
		25	10	0,1	88	8727	8700	3,94	10		104	10000	4,00	10400	4,02	100		env	10000	4,00	11000	4,04		
			100	0,1	8				100		6					1000		11						
Eau de drain alfalfa Lot 2		<i>Listeria monocytogenes</i> 1/2a (réf 166 - eau de rinçage)	1	6	10	1	7	82	82	1,91	10	1	10	100	2,00	100	2,00	10	1	11	100	2,00	110	2,04
					100	1	2				100		1					100		0				
				7	10	1	12	109	110	2,04	10		9	91	1,96	90	1,95	10		15	160	2,20	150	2,18
					100	1	0				100		1					100		2				
				8	10	1	8	91	91	1,96	10		10	100	2,00	100	2,00	10		11	110	2,04	110	2,04
					100	1	2				100		1					100		1				
				9	10	1	12	127	130	2,11	10		11	110	2,04	110	2,04	10		7	64	1,80	70	1,85
					100	1	2				100		1					100		0				
				10	10	1	19	182	180	2,26	10		10	91	1,96	100	2,00	10		13	120	2,08	130	2,11
					100	1	1				100		0					100		0				
			2	16	10	1	106	1036	1000	3,00	10	1	105	1000	3,00	1050	3,02	10	1	env	960	2,98	700	2,85
					100	1	8				100		6					100		7				
				17	10	1	101	1009	1000	3,00	10		100	960	2,98	1000	3,00	10		env	860	2,93	600	2,78
					100	1	10				100		5											
	18			10	1	85	836	840	2,92	10	114		1100	3,04	1100	3,04	10	env	830	2,92	500	2,70		
				100	1	7				100	8						100	5						
	19			10	1	100	982	980	2,99	10	91		920	2,96	910	2,96	10	env	990	3,00	1500	3,18		
				100	1	8				100	10						100	15						
	20		10	1	92	927	930	2,97	10	92	930	2,97	920	2,96	10	env	1100	3,04	700	2,85				
			100	1	10				100	10					100	7								
3	26		10	0,1	108	10909	11000	4,04	10	0,1	83	7900	3,90	8300	3,92	100	1	env	8800	3,94	5000	3,70		
			100	0,1	12				100		4					1000		5						
	27		10	0,1	106	10727	11000	4,04	10		91	8500	3,93	9100	3,96	100		env	8700	3,94	14000	4,15		
			100	0,1	12				100		3					1000		14						
	28		10	0,1	104	10091	10000	4,00	10		72	7700	3,89	7200	3,86	100		env	8600	3,93	7000	3,85		
			100	0,1	7				100		13					1000		7						
	29		10	0,1	80	8091	8100	3,91	10		104	9900	4,00	10400	4,02	100		env	8200	3,91	7000	3,85		
			100	0,1	9				100		5					1000		7						
	30		10	0,1	74	7455	7500	3,88	10		80	7600	3,88	8000	3,90	100		env	7300	3,86	8000	3,90		
			100	0,1	8				100		4					1000		8						

APPENDIX 9

Accuracy profiles: <i>Listeria spp.</i> results
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Dairy products - L.spp																								
Matrix	Strain	Level	Ref	Reference method : ISO 11290-2 #						Alternative method : Aloa Count														
										spreading						pour plate								
				Enumeration			Interpretation 2 plates		Interpretation 1 plate		Enumeration			Interpretation 2 plates		Interpretation 1 plate								
Dilution	Vol	cfu/plate	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g						
flores m�sophile : 240.10� ufc/ml	Lait cru Lot 1		1	1	10	1	18	182	180	2,26	10	1	20	200	2,30	200	2,30	10	1	27	260	2,41	270	2,43
					100	1	2				100		2					100		2				
				2	10	1	28	273	270	2,43	10	160	2,20	160	2,20	10	100	29	280	2,45	290	2,46		
					100	1	2				100					2		100					2	
				3	10	1	15	145	150	2,18	10	190	2,28	210	2,32	10	100	32	310	2,49	320	2,51		
					100	1	1				100					2		100					2	
				4	10	1	29	291	290	2,46	10	130	2,11	120	2,08	10	100	30	280	2,45	300	2,48		
					100	1	3				100					2		100					1	
				5	10	1	21	218	220	2,34	10	180	2,26	180	2,26	10	100	32	320	2,51	320	2,51		
					100	1	3				100					2		100					3	
			2		11	10	0,1	31	3182	3200	3,51	10	3300	3,52	3000	3,48	100	1	27	2500	3,40	2700	3,43	
						100	0,1	4				100					6		1000					1
					12	10	0,1	23	2091	2100	3,32	10	2800	3,45	3000	3,48	100	1000	28	2600	3,41	2800	3,45	
						100	0,1	0				100					1		1000					1
					13	10	0,1	21	2091	2100	3,32	10	2400	3,38	2500	3,40	100	1000	27	2700	3,43	2700	3,43	
						100	0,1	2				100					1		1000					3
					14	10	0,1	30	3000	3000	3,48	10	2500	3,40	2600	3,41	100	1000	30	3100	3,49	3000	3,48	
						100	0,1	3				100					1		1000					4
					15	10	0,1	39	3909	3900	3,59	10	3900	3,59	4200	3,62	100	1000	24	2400	3,38	2400	3,38	
						100	0,1	4				100					1		1000					2
			3		21	100	0,1	33	34545	35000	4,54	100	25000	4,40	28000	4,45	1000	1	22	22000	4,34	22000	4,34	
						1000	0,1	5				1000					0		10000					2
					22	100	0,1	26	27273	27000	4,43	100	29000	4,46	29000	4,46	1000	10000	33	33000	4,52	33000	4,52	
						1000	0,1	4				1000					3		10000					3
					23	100	0,1	29	30000	30000	4,48	100	28000	4,45	25000	4,40	1000	10000	24	24000	4,38	24000	4,38	
						1000	0,1	4				1000					6		10000					2
24	100	0,1			33	32727	33000	4,52	100	31000	4,49	32000	4,51	1000	10000	30	29000	4,46	30000	4,48				
	1000	0,1			3				1000					2		10000					2			
25	100	0,1			26	25455	25000	4,40	100	39000	4,59	41000	4,61	1000	10000	27	26000	4,41	27000	4,43				
	1000	0,1			2				1000					2		10000					2			
flores m�sophile : 160.10� ufc/ml	Lait cru Lot 2		1	6	10	1	32	318	320	2,51	10	1	11	110	2,04	110	2,04	10	1	25	260	2,41	250	2,40
					100	1	3				100		1					100		3				
				7	10	1	18	173	170	2,23	10	190	2,28	200	2,30	10	100	19	170	2,23	190	2,28		
					100	1	1				100					1		100					0	
				8	10	1	24	245	250	2,40	10	240	2,38	240	2,38	10	100	26	240	2,38	260	2,41		
					100	1	3				100					2		100					0	
				9	10	1	22	209	210	2,32	10	260	2,41	250	2,40	10	100	23	240	2,38	230	2,36		
					100	1	1				100					3		100					3	
				10	10	1	27	255	250	2,40	10	230	2,36	230	2,36	10	100	29	290	2,46	290	2,46		
					100	1	1				100					2		100					3	
			2		16	10	0,1	33	3364	3400	3,53	10	2000	3,30	2000	3,30	100	1	30	3100	3,49	3000	3,48	
						100	0,1	4				100					2		1000					4
					17	10	0,1	42	3818	3800	3,58	10	3200	3,51	3200	3,51	100	1000	23	2500	3,40	2300	3,36	
						100	0,1	0				100					3		1000					4
					18	10	0,1	32	2909	2900	3,46	10	3200	3,51	3400	3,53	100	1000	26	2600	3,41	2600	3,41	
						100	0,1	0				100					1		1000					3
					19	10	0,1	28	2818	2800	3,45	10	3500	3,54	3700	3,57	100	1000	25	2600	3,41	2500	3,40	
						100	0,1	3				100					1		1000					4
			20	10	0,1	37	3455	3500	3,54	10	3100	3,49	3300	3,52	100	1000	25	2400	3,38	2500	3,40			
				100	0,1	1				100					1		1000					1		
			3		26	100	0,1	37	33636	34000	4,53	100	27000	4,43	27000	4,43	1000	1	21	21000	4,32	21000	4,32	
						1000	0,1	0				1000					3		10000					2
					27	100	0,1	24	22727	23000	4,36	100	34000	4,53	34000	4,53	1000	10000	22	22000	4,34	22000	4,34	
						1000	0,1	1				1000					3		10000					2
					28	100	0,1	27	27273	27000	4,43	100	29000	4,46	30000	4,48	1000	10000	29	30000	4,48	29000	4,46	
						1000	0,1	3				1000					2		10000					4
29	100	0,1			29	29091	29000	4,46	100	30000	4,48	30000	4,48	1000	10000	30	30000	4,48	30000	4,48				
	1000	0,1			3				1000					3		10000					3			
30	100	0,1	30	27273	27000	4,43	100	27000	4,43	27000	4,43	1000	10000	29	29000	4,46	29000	4,46						
	1000	0,1	0				1000					3		10000					3					

Seafood products - L.spp																								
Matrix	Strain	Level	Ref	Reference method : ISO 11290-2 #						Alternative method : Aloa Count														
										spreading								pour plate						
				Enumeration			Interpretation 2 plates		Interpretation 1 plate		Enumeration			Interpretation 2 plates		Interpretation 1 plate								
				Dilution	Vol	cfu/plate	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g		
flore mésophile : 364 000 ufc/g Terrine de poisson Lot 1	Listeria welshimeri (réf 261 -poisson)	1	1	10	1	39	382	380	2,58	10	1	39	390	2,59	390	2,59	10	1	43	440	2,64	430	2,63	
				100	1	3				100		4					100		5					
			2	10	1	40	382	380	2,58	10		33	340	2,53	330	2,52	10		38	380	2,58	380	2,58	
				100	1	2				100		4					100		4					
			3	10	1	36	373	370	2,57	10		35	360	2,56	350	2,54	10		41	440	2,64	410	2,61	
				100	1	5				100		4					100		7					
		4	10	1	44	436	440	2,64	10	36		360	2,56	360	2,56	10	43		420	2,62	430	2,63		
			100	1	4				100	3						100	3							
		5	10	1	36	373	370	2,57	10	38		360	2,56	380	2,58	10	44		440	2,64	440	2,64		
			100	1	5				100	2						100	4							
		2	11	10	0,1	38	3818	3800	3,58	10	0,1	36	3500	3,54	3600	3,56	100	1	38	3700	3,57	3800	3,58	
				100	0,1	4				100		3					1000		3					
			12	10	0,1	41	4182	4200	3,62	10		42	4100	3,61	4200	3,62	100		39	4000	3,60	3900	3,59	
				100	0,1	5				100		3					1000		5					
			13	10	0,1	37	3636	3600	3,56	10		39	3900	3,59	3900	3,59	100		41	4000	3,60	4100	3,61	
				100	0,1	3				100		4					1000		3					
			14	10	0,1	43	4182	4200	3,62	10		44	4400	3,64	4400	3,64	100		36	3500	3,54	3600	3,56	
				100	0,1	3				100		5					1000		3					
			15	10	0,1	41	4273	4300	3,63	10		38	3700	3,57	3800	3,58	100		43	4300	3,63	4300	3,63	
				100	0,1	6				100		3					1000		4					
		3	21	100	0,1	37	36364	36000	4,56	100		0,1	35	33000	4,52	35000	4,54	1000	1	32	30000	4,48	32000	4,51
				1000	0,1	3				1000			1					10000		1				
			22	100	0,1	31	30000	30000	4,48	100			39	40000	4,60	39000	4,59	1000		29	27000	4,43	29000	4,46
				1000	0,1	2				1000			5					10000		1				
			23	100	0,1	29	27273	27000	4,43	100			29	29000	4,46	29000	4,46	1000		30	30000	4,48	30000	4,48
				1000	0,1	1				1000			3					10000		3				
		24	100	0,1	34	31818	32000	4,51	100	39			38000	4,58	39000	4,59	1000	34		33000	4,52	34000	4,53	
			1000	0,1	1				1000	3							10000	2						
		25	100	0,1	38	38182	38000	4,58	100	34			32000	4,51	34000	4,53	1000	28		25000	4,40	28000	4,45	
			1000	0,1	4				1000	1							10000	0						
flore mésophile : 376 000 ufc/g Terrine de poisson Lot 2	Listeria welshimeri (réf 261 -poisson)	1	6	10	1	38	373	370	2,57	10	1	41	420	2,62	410	2,61	10	1	43	430	2,63	430	2,63	
				100	1	3				100		5					100		4					
			7	10	1	34	345	350	2,54	10		31	280	2,45	310	2,49	10		36	360	2,56	360	2,56	
				100	1	4				100		0					100		3					
			8	10	1	42	418	420	2,62	10		33	320	2,51	330	2,52	10		36	370	2,57	360	2,56	
				100	1	4				100		2					100		5					
		9	10	1	40	400	400	2,60	10	41		390	2,59	410	2,61	10	43		410	2,61	430	2,63		
			100	1	4				100	2						100	2							
		10	10	1	36	364	360	2,56	10	39		390	2,59	390	2,59	10	40		400	2,60	400	2,60		
			100	1	4				100	4						100	4							
		2	16	10	0,1	37	3727	3700	3,57	10	0,1	39	3800	3,58	3900	3,59	100	1	46	4500	3,65	4600	3,66	
				100	0,1	4				100		3					1000		4					
			17	10	0,1	38	3818	3800	3,58	10		39	3700	3,57	3900	3,59	100		38	3700	3,57	3800	3,58	
				100	0,1	4				100		2					1000		3					
			18	10	0,1	38	3727	3700	3,57	10		36	3500	3,54	3600	3,56	100		32	3100	3,49	3200	3,51	
				100	0,1	3				100		3					1000		2					
		19	10	0,1	38	3727	3700	3,57	10	38		3600	3,56	3800	3,58	100	38		3700	3,57	3800	3,58		
			100	0,1	3				100	2						1000	3							
		20	10	0,1	49	5000	5000	3,70	10	51		5100	3,71	5100	3,71	100	47		4700	3,67	4700	3,67		
			100	0,1	6				100	5						1000	5							
		3	26	100	0,1	37	36364	36000	4,56	100		0,1	35	34000	4,53	35000	4,54	1000	1	33	31000	4,49	33000	4,52
				1000	0,1	3				1000			2					10000		1				
			27	100	0,1	36	35455	35000	4,54	100			34	32000	4,51	34000	4,53	1000		31	28000	4,45	31000	4,49
				1000	0,1	3				1000			1					10000		0				
			28	100	0,1	43	43636	44000	4,64	100			45	45000	4,65	45000	4,65	1000		32	29000	4,46	32000	4,51
				1000	0,1	5				1000			4					10000		0				
		29	100	0,1	31	30000	30000	4,48	100	36			36000	4,56	36000	4,56	1000	29		28000	4,45	29000	4,46	
			1000	0,1	2				1000	4							10000	2						
		30	100	0,1	36	35455	35000	4,54	100	38			37000	4,57	38000	4,58	1000	33		33000	4,52	33000	4,52	
			1000	0,1	3				1000	3							10000	3						

Composites foods - L.spp																										
Matrix	Strain	Level	Ref	Reference method : ISO 11290-2 #						Alternative method : Aloa Count																
										spreading						pour plate										
				Enumeration			Interpretation 2 plates		Interpretation 1 plate		Enumeration			Interpretation 2 plates		Interpretation 1 plate										
				Dilution	Vol	cfu/plate	cfu/g	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g	Dilution	Vol	cfu/plate	cfu/g	log cfu/g	cfu/g	log cfu/g			
flore mésophile : 42.10 ⁵ ufc/g Piémontaise..... Lot 1	Listeria seelegeri(réf 24 -salade composée)	1	1	10	1	36	355	350	2,54	10	1	37	360	2,56	370	2,57	10	1	38	380	2,58	380	2,58			
				100	1	3				100		2					100		4							
			2	10	1	39	409	410	2,61	10		24	250	2,40	240	2,38	10		29	280	2,45	290	2,46			
				100	1	6				100		3					100		2							
			3	10	1	34	373	370	2,57	10		37	350	2,54	370	2,57	10		29	280	2,45	290	2,46			
				100	1	7				100		1					100		2							
		4	10	1	35	364	360	2,56	10	29	290	2,46	290	2,46	10	40	400	2,60	400	2,60						
			100	1	5				100	3					100	4										
		5	10	1	31	300	300	2,48	10	36	360	2,56	360	2,56	10	38	370	2,57	380	2,58						
			100	1	2				100	4					100	3										
		2	11	10	0,1	38	3727	3700	3,57	10	0,1	44	4500	3,65	4400	3,64	100	1	32	3100	3,49	3200	3,51			
				100	0,1	3				100		5					1000		2							
			12	10	0,1	56	5636	5600	3,75	10		38	4000	3,60	3800	3,58	100		38	3800	3,58	3800	3,58			
				100	0,1	6				100		6					1000		4							
			13	10	0,1	52	5182	5200	3,72	10		46	4600	3,66	4600	3,66	100		36	3500	3,54	3600	3,56			
				100	0,1	5				100		5					1000		3							
		14	10	0,1	46	4636	4600	3,66	10	57		5400	3,73	5700	3,76	100	48		4500	3,65	4800	3,68				
			100	0,1	5				100	2						1000	2									
		15	10	0,1	66	6636	6600	3,82	10	49		4800	3,68	4900	3,69	100	47		4500	3,65	4700	3,67				
			100	0,1	7				100	4						1000	2									
3		21	100	0,1	63	62727	63000	4,80	100	0,1		60	59000	4,77	60000	4,78	1000		1	39	38000	4,58	39000	4,59		
			1000	0,1	6				1000			5					10000			3						
		22	100	0,1	57	56364	56000	4,75	100		55	54000	4,73	55000	4,74	1000	38	38000		4,58	38000	4,58				
			1000	0,1	5				1000		4					10000	4									
		23	100	0,1	65	63636	64000	4,81	100		57	56000	4,75	57000	4,76	1000	34	34000		4,53	34000	4,53				
			1000	0,1	5				1000		5					10000	3									
24		100	0,1	70	71818	72000	4,86	100	62		58000	4,76	62000	4,79	1000	40	40000	4,60		40000	4,60					
		1000	0,1	9				1000	2						10000	4										
25		100	0,1	61	61818	62000	4,79	100	64		64000	4,81	64000	4,81	1000	55	55000	4,74		55000	4,74					
		1000	0,1	7				1000	6						10000	6										
flore mésophile : 34.10 ⁶ ufc/g Piémontaise..... Lot 2		Listeria seelegeri(réf 24 -salade composée)	1	6	10	1	47	491	490		2,69	10	1	40	380	2,58	400	2,60		10	1	28	280	2,45	280	2,45
					100	1	7					100		2						100		3				
				7	10	1	34	364	360	2,56	10	47		460	2,66	470	2,67	10	30	280		2,45	300	2,48		
					100	1	6				100	4						100	1							
				8	10	1	45	436	440	2,64	10	46		460	2,66	460	2,66	10	44	460		2,66	440	2,64		
					100	1	3				100	5						100	7							
			9	10	1	41	427	430	2,63	10	47	470	2,67	470	2,67	10	36	360	2,56	360	2,56					
				100	1	6				100	5					100	4									
			10	10	1	37	364	360	2,56	10	40	370	2,57	400	2,60	10	40	400	2,60	400	2,60					
				100	1	3				100	1					100	4									
			2	16	10	0,1	63	6273	6300	3,80	10	0,1	50	4900	3,69	5000	3,70	100	1	40	4100	3,61	4000	3,60		
					100	0,1	6				100		4					1000		5						
				17	10	0,1	67	7000	7000	3,85	10		59	5800	3,76	5900	3,77	100		47	4800	3,68	4700	3,67		
	100				0,1	10	100				5		1000					6								
	18			10	0,1	66	6545	6500	3,81	10	62		6000	3,78	6200	3,79	100	34		3400	3,53	3400	3,53			
				100	0,1	6				100	4						1000	3								
	19		10	0,1	61	6273	6300	3,80	10	69	6700		3,83	6900	3,84	100	32	3300		3,52	3200	3,51				
			100	0,1	8				100	5						1000	4									
	20		10	0,1	37	3909	3900	3,59	10	60	6100		3,79	6000	3,78	100	31	3200		3,51	3100	3,49				
			100	0,1	6				100	7						1000	4									
3	26		100	0,1	71	70000	70000	4,85	100	0,1	59		62000	4,79	59000	4,77	1000	1		45	46000	4,66	45000	4,65		
			1000	0,1	6				1000		9						10000			6						
	27		100	0,1	64	63636	64000	4,81	100		73	73000	4,86	73000	4,86	1000	59		60000	4,78	59000	4,77				
			1000	0,1	6				1000		7					10000	7									
	28		100	0,1	73	72727	73000	4,86	100		60	60000	4,78	60000	4,78	1000	62		61000	4,79	62000	4,79				
			1000	0,1	7				1000		6					10000	5									
29	100		0,1	60	59091	59000	4,77	100	71		72000	4,86	71000	4,85	1000	46	46000		4,66	46000	4,66					
	1000		0,1	5				1000	8						10000	5										
30	100		0,1	63	63636	64000	4,81	100	60		59000	4,77	60000	4,78	1000	61	61000		4,79	61000	4,79					
	1000		0,1	7				1000	5						10000	6										

APPENDIX 10

Specificity and selectivity: (study conducted in 2000)
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ALOA® AGAR INCLUSIVITY STUDY

Strain No.	Nature of the strain	Serovar	Product	Result									
				24 h.					48 h.				
				Quantitative		Qualitative			Quantitative		Qualitative		
				ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
1	<i>Listeria monocytogenes</i>	1/2 a	Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
2	<i>Listeria monocytogenes</i>	1/2 b	Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
3	<i>Listeria monocytogenes</i>	4 b	Rillettes	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
4	<i>Listeria monocytogenes</i>		Hamburger meat	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
5	<i>Listeria monocytogenes</i>	4 b	Rillettes	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
6	<i>Listeria monocytogenes</i>	1/2 a	Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
7	<i>Listeria monocytogenes</i>		Water	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
8	<i>Listeria monocytogenes</i>	2 b	AES CIP 7831	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
9	<i>Listeria monocytogenes</i>		Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
10	<i>Listeria monocytogenes</i>		ATTC 15313	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies

100 = dishes overgrown with isolated colonies

ALOA® AGAR INCLUSIVITY STUDY

Strain No.	Nature of the strain	Serovar	Product	Result									
				24 h.					48 h.				
				Quantitative		Qualitative			Quantitative		Qualitative		
				ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
11	Listeria monocytogenes	1/2 a	Goat cheese	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
12	Listeria monocytogenes	1/2 a	Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
13	Listeria monocytogenes		Mushrooms	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
14	Listeria monocytogenes		Mushrooms	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
15	Listeria monocytogenes		Giblets	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
16	Listeria monocytogenes		Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
17	Listeria monocytogenes		Veal cutlet (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
18	Listeria monocytogenes	1/2 a	Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
19	Listeria monocytogenes	1/2 a	Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
20	Listeria monocytogenes	4 b	Merguez (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies

100 = dishes overgrown with isolated colonies

ALOA® AGAR INCLUSIVITY STUDY

Strain No.	Nature of the strain	Serovar	Product	Result									
				24 h.					48 h.				
				Quantitative		Qualitative			Quantitative		Qualitative		
				ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
21	<i>Listeria monocytogenes</i>		Turkey roulade (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
22	<i>Listeria monocytogenes</i>		Rond de tranche (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
23	<i>Listeria monocytogenes</i>		Sausage meat (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
24	<i>Listeria monocytogenes</i>		St Nectaire	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
25	<i>Listeria monocytogenes</i>		Backbone	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
26	<i>Listeria monocytogenes</i>	1/2 b	Wipe	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
27	<i>Listeria monocytogenes</i>		Pork chop (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
28	<i>Listeria monocytogenes</i>	4 b	Pork chop (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
29	<i>Listeria monocytogenes</i>	1/2 a	Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
30	<i>Listeria monocytogenes</i>	1/2 b	Goat cheese	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies

100 = dishes overgrown with isolated colonies

ALOA® AGAR INCLUSIVITY STUDY

Strain No.	Nature of the strain	Serovar	Product	Result									
				24 h.					48 h.				
				Quantitative		Qualitative			Quantitative		Qualitative		
				ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
31	<i>Listeria monocytogenes</i>		Sausages (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
32	<i>Listeria monocytogenes</i>		Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
33	<i>Listeria monocytogenes</i>	1/2 a	Goat cheese	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
34	<i>Listeria monocytogenes</i>		Flour	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
35	<i>Listeria monocytogenes</i>		Sausage meat (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
36	<i>Listeria monocytogenes</i>		Sausages (raw)	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
37	<i>Listeria monocytogenes</i>		Pork shoulder	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
38	<i>Listeria monocytogenes</i>		Pork throat	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
39	<i>Listeria monocytogenes</i>	4 b	Sausage meat	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
40	<i>Listeria monocytogenes</i>		Hamburger meat	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies

100 = dishes overgrown with isolated colonies

ALOA® AGAR INCLUSIVITY STUDY

Strain No.	Nature of the strain	Serovar	Product	Result									
				24 h.					48 h.				
				Quantitative		Qualitative			Quantitative		Qualitative		
				ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
41	<i>Listeria monocytogenes</i>		Hamburger meat	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
42	<i>Listeria monocytogenes</i>	4 b	Sausage meat	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
43	<i>Listeria monocytogenes</i>		Sausage meat	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
44	<i>Listeria monocytogenes</i>		Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
45	<i>Listeria monocytogenes</i>	1/2 b	Goat cheese	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
46	<i>Listeria monocytogenes</i>	1/2 b	Goat cheese	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
47	<i>Listeria monocytogenes</i>		Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
48	<i>Listeria monocytogenes</i>		Goat cheese	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
49	<i>Listeria monocytogenes</i>		Goat milk	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies
50	<i>Listeria monocytogenes</i>		Flour	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies	100	100	blue-green colonies with halo	colourless	small, white, translucent colonies

100 = dishes overgrown with isolated colonies

ALOA® AGAR EXCLUSIVITY STUDY

Strain No.	Nature of the strain	Origin of the strain	Result									
			24 h.						48 h.			
			Quantitative		Qualitative			Quantitative		Qualitative		
			ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
1	<i>Staphylococcus aureus</i>	Cow's milk	0	100	/	/	Yellow and mucous	0	100	/	/	Yellow and mucous
2	<i>Staphylococcus aureus</i>	Cow's milk	0	100	/	/	Yellow and mucous	0	100	/	/	Yellow and mucous
3	<i>Staphylococcus aureus</i>	Bovine drinking water	0	100	/	/	Yellow and mucous	0	100	/	/	Yellow and mucous
4	<i>Listeria ivanovii</i>	Silage	100	100	very thin blue-green colonies without halo	yellow	very small, white, translucent colonies	100	100	blue-green colonies without halo	yellow	translucent colonies
5	<i>Listeria ivanovii</i>	Game intestine	100	100	very thin blue-green colonies without halo	yellow	very small, white, translucent colonies	100	100	blue-green colonies with halo	yellow	translucent colonies
6	<i>Listeria ivanovii</i>	Small sheep	100	100	very thin blue-green colonies without halo	yellow	very small, white, translucent colonies	100	100	blue-green colonies with halo	yellow	translucent colonies
7	<i>Listeria innocua</i>	Silage	100	100	very thin pale blue-green colonies without halo	yellow	very small, whitish colonies	100	100	blue-green colonies without halo	yellow	translucent colonies
8	<i>Listeria innocua</i>	Goat milk	100	100	very thin pale blue-green colonies without halo	yellow	very small, whitish colonies	100	100	blue-green colonies without halo	yellow	translucent colonies
9	<i>Listeria innocua</i>	Bovine placenta	100	100	very thin pale blue-green colonies without halo	yellow	very small, whitish colonies	100	100	blue-green colonies without halo	yellow	translucent colonies
10	<i>Listeria seeligeri</i>	Bovine placenta	0	100	/	/	very small, whitish colonies	30	100	very small blue-green colonies without halo	yellow	translucent colonies

100 = dishes overgrown with isolated colonies

ALOA® AGAR EXCLUSIVITY STUDY

Strain No.	Nature of the strain	Origin of the strain	Result									
			24 h.					48 h.				
			Quantitative		Qualitative			Quantitative		Qualitative		
			ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
11	<i>Staphylococcus spp.</i>	Goat milk	0	100	/	/	Yellow and mucous	0	100	/	/	Yellow and mucous
12	<i>Bacillus cereus</i>	AES 14574	0	100	/	/	White, serrated colonies	0	100	/	/	White, serrated colonies
13	<i>Bacillus cereus</i>	Lactic ferment	0	100	/	/	White, serrated colonies	2	100	substantial blurred, irregular, white colonies with halo	/	White, serrated colonies
14	<i>Bacillus cereus</i>	Lactic ferment	0	100	/	/	White, serrated colonies	0	100	/	/	White, serrated colonies
15	<i>Bacillus cereus</i>	Lactic ferment	0	100	/	/	White, serrated colonies	15	100	Small, irregular white colonies with halo	/	White, serrated colonies
16	<i>Bacillus cereus</i>	Lactic ferment	1	100	substantial blurred, irregular, white colonies with halo	/	White, serrated colonies	7	100	substantial blurred, irregular, white colonies with halo	/	White, serrated colonies
17	<i>Bacillus cereus</i>	Lactic ferment	0	100	/	/	White, serrated colonies	0	100	/	/	White, serrated colonies
18	<i>Salmonella</i>	Animal origin	0	100	/	/	translucent colonies	0	100	/	/	translucent colonies
19	<i>Escherichia coli</i>	Animal origin	0	100	/	/	mucous colonies	0	100	/	/	mucous colonies
20	<i>Enterobacter cloacae</i>	Lactic ferment	0	100	/	/	mucous colonies	0	100	/	/	mucous colonies

100 = dishes overgrown with isolated colonies

ALOA® AGAR EXCLUSIVITY STUDY

Strain No.	Nature of the strain	Origin of the strain	Result									
			24 h.						48 h.			
			Quantitative		Qualitative			Quantitative		Qualitative		
			ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
21	<i>Listeria ivanovii</i>	Goat milk	100	100	very small blue-green colonies with small halo	yellow	very small, whitish colonies	100	100	blue-green colonies with halo	yellow	very small, whitish colonies
22	<i>Listeria ivanovii</i>	Goat milk	100	100	very small blue-green colonies with small halo	yellow	very small, whitish colonies	100	100	blue-green colonies with halo	yellow	very small, whitish colonies
23	<i>Candida pelliculum</i>	Flour	0	100	/	/	very small, whitish colonies	0	100	/	/	very small, whitish colonies
24	<i>Candida parapsilosis</i>	AES IP 882-64	0	100	/	/	very small, whitish colonies	0	100	/	/	very small, whitish colonies
25	<i>Saccharomyces cerevisiae</i>	AES 1-1	0	0	/	/	/	0	0	/	/	/
26	<i>Saccharomyces cerevisiae</i>	AES 1-2	0	0	/	/	/	0	0	/	/	/
27	<i>Listeria ivanovii</i>	AES food born	0	0	/	/	/	0	0	blue-green colonies with halo	yellow	small, white, translucent colonies
28	<i>Listeria ivanovii</i>	AES food born	0	50	/	/	very small, translucent colonies	0	50	blue-green colonies with halo	yellow	small, white, translucent colonies
29	<i>Listeria innocua</i>	Goat cheese	100	100	small blue-green colonies without halo	yellow	translucent colonies	100	100	blue-green colonies without halo	yellow	translucent colonies
30	<i>Listeria seeligeri</i>	Goat cheese	100	100	small blue-green colonies without halo	yellow	translucent colonies	100	100	blue-green colonies without halo	yellow	translucent colonies

100 = dishes overgrown with isolated colonies

ALOA® AGAR EXCLUSIVITY STUDY

Strain No.	Nature of the strain	Origin of the strain	Result									
			24 h.						48 h.			
			Quantitative		Qualitative			Quantitative		Qualitative		
			ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
31	<i>Listeria welshimeri</i>	Goat cheese	100	100	small, blue-green colonies without halo	yellow	small, white, translucent colonies	100	100	blue-green colonies without halo	yellow	translucent colonies
32	<i>Listeria welshimeri</i>	Goat milk	0	100	/	/	small, white, translucent colonies	0	100	/	/	Very small, translucent colonies
33	<i>Listeria ivanovii</i>	Goat milk	0	100	/	/	small, white, translucent colonies	100	100	blue-green colonies with halo	yellow	small, white, translucent colonies
34	<i>Listeria ivanovii</i>	Goat milk	100	100	Very small blue-green colonies without halo	yellow	small, white, translucent colonies	100	100	blue-green colonies with halo	yellow	small, white, translucent colonies
35	<i>Staphylococcus aureus.</i>	AES food born	0	100	/	/	whitish colonies	0	100	/	/	whitish colonies
36	<i>Enterococcus faecium</i>	AES food born	0	100	/	/	small, white, translucent colonies	0	100	/	/	translucent colonies
37	<i>Enterococcus faecium</i>	ATCC 292/2	0	100	/	/	small, white, translucent colonies	0	100	/	/	translucent colonies
38	<i>Corynebacterium sp</i>	Cow's milk	0	0	/	/	small, whitish colonies	0	0	/	/	small, whitish colonies
39	<i>Corynebacterium sp</i>	Cow's milk	0	0	/	/	small, whitish colonies	0	0	/	/	small, whitish colonies

100 = dishes overgrown with isolated colonies

ALOA® AGAR EXCLUSIVITY STUDY

Strain No.	Nature of the strain	Origin of the strain	Result									
			24 h.					48 h.				
			Quantitative		Qualitative			Quantitative		Qualitative		
			ALOA	GN	ALOA	L. Monodisk	GN	ALOA	GN	ALOA	L. Monodisk	GN
40	<i>Lactobacillus acidophilus</i>	AES LAC1-1 (food born)	0	100	/	/	very small colonies	0	100	/	/	small, whitish colonies
41	<i>Lactobacillus casei</i>	ATCC 7469	100	100	/	/	very small colonies	0	100	/	/	small, whitish colonies
42	<i>Lactobacillus acidophilus</i>	AES LAC1-1 (food born)	0	100	/	/	very small colonies	0	100	/	/	small, whitish colonies
43	<i>Enterococcus faecium</i>	CIP 5855	0	100	/	/	small, whitish colonies	0	100	Slight green colouration at the level of the deposit	/	small, whitish colonies
44	<i>Enterococcus faecalis</i>	AES ENT 2-2 (food born)	0	100	/	/	small, whitish colonies	0	100	Slight green colouration at the level of the deposit	/	small, whitish colonies
45	<i>Enterococcus faecium</i>	AES ENT 3-3 (food born)	0	100	/	/	small, whitish colonies	0	100	/	/	small, whitish colonies
46	<i>Brochotrix</i>	Pasteur	0	100	/	/	very small colonies	8	100	Green colonies without halo	/	small, transparent colonies
47	<i>Rhodococcus equi</i>	Laboratoire de Touraine	0	100	/	/	very small, mucous colonies	100	100	Yellow, mucous colonies	/	Cream-coloured, mucous colonies
48	<i>Leuconostoc mesenteroides</i>	ATCC 14935	0	100	/	/	Very thin, transparent colonies	2	100	small, transparent colonies	/	Cream-coloured, mucous colonies
49	<i>Listeria grayi</i>	CHU Trousseau	100	100	small, pale green colonies	/	small, white, translucent colonies	100	100	pale green colonies	/	transparent colonies
50	<i>Listeria ivanovii ivanovii</i>	AES	100	100	Blue-green colonies with very small halo	yellow	Bright white	100	100	blue-green with halo	yellow	Small, bright white colonies
51	<i>Listeria ivanovii londonensis</i>	AES	100	100	Blue-green colonies with very small halo	yellow	Bright white	100	100	blue-green with halo	yellow	Small, bright white colonies

100 = dishes overgrown with isolated colonies

APPENDIX 11

Specificity and selectivity: (study conducted in 2005)
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ALOA® AGAR INCLUSIVITY STUDY

Strain No.	Nature of the strain	Serovar	Product	Analysis	
				Appearance of colonies	Results
1	<i>Listeria monocytogenes</i>	½ a	Hamburger meat	Colonies are blue-green with halo	positive
2	<i>Listeria monocytogenes</i>	½ b	Minced meat	Colonies are blue-green with halo	positive
3	<i>Listeria monocytogenes</i>	4b	Steak	Colonies are blue-green with halo	positive
4	<i>Listeria monocytogenes</i>	1/2a	Minced meat	Colonies are blue-green with halo	positive
5	<i>Listeria monocytogenes</i>	4b	Minced meat	Colonies are blue-green with halo	positive
6	<i>Listeria monocytogenes</i>	½ a	Veal	Colonies are blue-green with halo	positive
7	<i>Listeria monocytogenes</i>	2b	Sautéed veal	Colonies are blue-green with halo	positive
8	<i>Listeria monocytogenes</i>	4b	Sirloin	Colonies are blue-green with halo	positive
9	<i>Listeria monocytogenes</i>	4b	Meat	Colonies are blue-green with halo	positive
10	<i>Listeria monocytogenes</i>	1/2a	Veal	Colonies are blue-green with halo	positive

ALOA® AGAR INCLUSIVITY STUDY

Strain No.	Nature of the strain	Serovar	Product	Analysis	
				Appearance of colonies	Results
11	<i>Listeria monocytogenes</i>	1/2a	Veal	Colonies are blue-green with halo	positive
12	<i>Listeria monocytogenes</i>	1/2a	Wipe	Colonies are blue-green with halo	positive
13	<i>Listeria monocytogenes</i>	1/2a	Dry cured sausage	Colonies are blue-green with halo	positive
14	<i>Listeria monocytogenes</i>	4b	Unit portion	Colonies are blue-green with halo	positive
15	<i>Listeria monocytogenes</i>	4b	Surface surface	Colonies are blue-green with halo	positive
16	<i>Listeria monocytogenes</i>	4b	Salmon cone smoked	Colonies are blue-green with halo	positive
17	<i>Listeria monocytogenes</i>	1/2a	Cheese	Colonies are blue-green with halo	positive
18	<i>Listeria monocytogenes</i>	1/2a	Wipe	Colonies are blue-green with halo	positive
19	<i>Listeria monocytogenes</i>	1/2a	Dry cured sausage	Colonies are blue-green with halo	positive
20	<i>Listeria monocytogenes</i>	4b	Merguez	Colonies are blue-green with halo	positive

ALOA® AGAR INCLUSIVITY STUDY

Strain No.	Nature of the strain	Serovar	Product	Analysis	
				Appearance of colonies	Results
21	<i>Listeria monocytogenes</i>	4b	Chipolata sausages	Colonies are blue-green with halo	positive
22	<i>Listeria monocytogenes</i>	4b	Wipe	Colonies are blue-green with halo	positive
23	<i>Listeria monocytogenes</i>	4b	Swab	Colonies are blue-green with halo	positive
24	<i>Listeria monocytogenes</i>	4b	Tart	Colonies are blue-green with halo	positive
25	<i>Listeria monocytogenes</i>	1/2a	Tart	Colonies are blue-green with halo	positive
26	<i>Listeria monocytogenes</i>	4b	Cheese	Colonies are blue-green with halo	positive
27	<i>Listeria monocytogenes</i>	1/2b	Cheese	Colonies are blue-green with halo	positive
28	<i>Listeria monocytogenes</i>	1/2b	Bard	Colonies are blue-green with halo	positive
29	<i>Listeria monocytogenes</i>	4b	Capas	Colonies are blue-green with halo	positive
30	<i>Listeria monocytogenes</i>	1/2b	Cheese	Colonies are blue-green with halo	positive

ALOA® AGAR INCLUSIVITY STUDY

Strain No.	Nature of the strain	Serovar	Product	Analysis	
				Appearance of colonies	Results
31	<i>Listeria monocytogenes</i>	1/2b	Goat milk	Colonies are blue-green with halo	positive
32	<i>Listeria monocytogenes</i>	1/2b	Goat milk	Colonies are blue-green with halo	positive
33	<i>Listeria monocytogenes</i>	4b	Lamb shoulder	Colonies are blue-green with halo	positive
34	<i>Listeria monocytogenes</i>	1/2a	Milk	Colonies are blue-green with halo	positive
35	<i>Listeria monocytogenes</i>	4b	Pork liver	Colonies are blue-green with halo	positive
36	<i>Listeria monocytogenes</i>	4b	Surface Veal carcass	Colonies are blue-green with halo	positive
37	<i>Listeria monocytogenes</i>	4b	Chipolata sausage meat	Colonies are blue-green with halo	positive
38	<i>Listeria monocytogenes</i>	1/2a	Cow's milk	Colonies are blue-green with halo	positive
39	<i>Listeria monocytogenes</i>		CECALAIT milk	Colonies are blue-green with halo	positive
40	<i>Listeria monocytogenes</i>		Chocolate	Colonies are blue-green with halo	positive

ALOA® AGAR INCLUSIVITY STUDY

Strain No.	Nature of the strain	Serovar	Product	Analysis	
				Appearance of colonies	Results
41	<i>Listeria monocytogenes</i>	4b	Pork meat	Colonies are blue-green with halo	positive
42	<i>Listeria monocytogenes</i>		Radishes	Colonies are blue-green with halo	positive
43	<i>Listeria monocytogenes</i>	1/2a	Cantal	Colonies are blue-green with halo	positive
44	<i>Listeria monocytogenes</i>	1/2a	St Nectaire	Colonies are blue-green with halo	positive
45	<i>Listeria monocytogenes</i>	4b	Curry powder	Colonies are blue-green with halo	positive
46	<i>Listeria monocytogenes</i>	4b	Placenta	Colonies are blue-green with halo	positive
47	<i>Listeria monocytogenes</i>	4b	Placenta	Colonies are blue-green with halo	positive
48	<i>Listeria monocytogenes</i>	4b	Placenta	Colonies are blue-green with halo	positive
49	<i>Listeria monocytogenes</i>	4b	Silage	Colonies are blue-green with halo	positive
50	<i>Listeria monocytogenes</i>	4b	Feed	Colonies are blue-green with halo	positive

ALOA® AGAR EXCLUSIVITY STUDY

Strain No.	Nature of the strain	Product	Analysis Appearance of colonies	Results
1	<i>Staphylococcus aureus</i>	Goat cheese	Non-characteristic colonies	Negative
2	<i>Staphylococcus aureus</i>	Goat milk	Non-characteristic colonies	Negative
3	<i>Staphylococcus aureus</i>	Duck tenderloins	Non-characteristic colonies	Negative
4	<i>Listeria ivanovii</i>	Goat milk	Small, characteristic colonies with halo	Negative
5	<i>Listeria ivanovii</i>	Buvar goat milk	Small, characteristic colonies with very fine halo	Negative
6	<i>Listeria ivanovii</i>	Goat milk	Small, characteristic colonies with very fine halo	Negative
7	<i>Listeria innocua</i>	Goat milk	Non-characteristic colonies	Negative
8	<i>Listeria innocua</i>	Wipe	Non-characteristic colonies	Negative
9	<i>Listeria innocua</i>	Goat milk	Non-characteristic colonies	Negative
10	<i>Listeria seeligeri</i>	Strain bank	Non-characteristic colonies	Negative

ALOA® AGAR EXCLUSIVITY STUDY

Strain No.	Nature of the strain	Product	Analysis	
			Appearance of colonies	Results
11	<i>Staphylococcus enteritidis</i>	Strain bank	Non-characteristic colonies	Negative
12	<i>Bacillus cereus</i>	Tabbouleh	Non-characteristic colonies	Negative
13	<i>Bacillus mycoides</i>	Organic radishes	Non-characteristic colonies	Negative
14	<i>Bacillus cereus</i>	Wheat	Non-characteristic colonies	Negative
15	<i>Bacillus cereus</i>	ATCC14579	Non-characteristic colonies	Negative
16	<i>Bacillus megaterium</i>	IAA strain bank 14/01/93	Non-characteristic colonies	Negative
17	<i>Bacillus subtilis</i>	IAA strain bank 21/9/93	Non-characteristic colonies	Negative
18	<i>Salmonella typhimurium</i>	BV strain	Non-characteristic colonies	Negative
19	<i>Escherichia coli</i>	IAA strain bank	Non-characteristic colonies	Negative
20	<i>Enterobacter cloacae</i>	BV strain	Non-characteristic colonies	Negative

ALOA® AGAR EXCLUSIVITY STUDY

Strain No.	Nature of the strain	Product	Analysis	
			Appearance of colonies	Results
21	<i>Listeria welshimeri</i>	Veal	Non-characteristic colonies	Negative
22	<i>Listeria welshimeri</i>	Wipe	Non-characteristic colonies	Negative
23	<i>Staphylococcus haemolyticus</i>	BV strain	Non-characteristic colonies	Negative
24	<i>Pantoea</i>	BV strain	Non-characteristic colonies	Negative
25	<i>Staphylococcus aureus</i>	Endives salad	Non-characteristic colonies	Negative
26	<i>Enterococcus faecalis</i>	BV strain	Non-characteristic colonies	Negative
27	<i>Enterococcus faecium</i>	ATCC strain	Non-characteristic colonies	Negative
		SA		
28	<i>Enterococcus faecium</i>	AES strain	Non-characteristic colonies	Negative
29	<i>Enterococcus faecalis</i>	AES strain	Non-characteristic colonies	Negative
30	<i>Enterococcus faecium</i>	AES strain	Non-characteristic colonies	Negative
		CIP5855		

APPENDIX 12

Specificity and selectivity: (study conducted in 2006 by ISHA)
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TARGETED STRAINS: <i>Listeria monocytogenes</i>			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance
			Colour stripe	Halo	Curve at the yellow	Result	Colonies typical	Colour stripe	Halo	Curve at the yellow	Result	ALOA™/ ALOA conf.
Code	Name	Origin										
P1 TA100	<i>L. monocytogenes</i>	Smoked trout	BV	+	+	LM	yes	BV	+	+	LM	yes
P2 TA100	<i>L. monocytogenes</i>	Breaded fish	BV	+	+	LM	yes	BV	+	+	LM	yes
P4 TA100	<i>L. monocytogenes</i>	Salmon steak	BV	+	+	LM	yes	BV	+	+	LM	yes
P10 TA100	<i>L. monocytogenes</i>	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
P11 TA100	<i>L. monocytogenes</i>	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
P12 TA100	<i>L. monocytogenes</i>	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
P13 TA100	<i>L. monocytogenes</i>	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
P14 TA100	<i>L. monocytogenes</i>	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
P15 TA100	<i>L. monocytogenes</i>	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
P16 TA100	<i>L. monocytogenes</i>	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
P17 TA100	<i>L. monocytogenes</i>	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
P18 TA100	<i>L. monocytogenes</i>	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
E16 TA100	<i>L. monocytogenes</i>	Grinding shop rinsing water meat processing	BV	+	+	LM	yes	BV	+	+	LM	yes
C11 TA100	<i>L. monocytogenes</i>	Grinding shop wipes meat processing	BV	+	+	LM	yes	BV	+	+	LM	yes
V1 TA100	<i>L. monocytogenes</i>	Minced meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V2 TA100	<i>L. monocytogenes</i>	Minced meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V3 TA100	<i>L. monocytogenes</i>	Minced meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V4 TA100	<i>L. monocytogenes</i>	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V5 TA100	<i>L. monocytogenes</i>	Minced meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V8 TA100	<i>L. monocytogenes</i>	Minced meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V9 TA100	<i>L. monocytogenes</i>	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V10 TA100	<i>L. monocytogenes</i>	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V12 TA100	<i>L. monocytogenes</i>	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V13 TA100	<i>L. monocytogenes</i>	Minced meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V14 TA100	<i>L. monocytogenes</i>	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes

BV: blue-green

LM: *Listeria monocytogenes*

TARGETED STRAINS: <i>Listeria monocytogenes</i>			ALOA profile confirmation from a non-selective medium				ALOA™ Colonies typical	ALOA profile confirmation from ALOA™				Concordance ALOA™/ ALOA conf.
			Colour stripe	Halo	Curve at the yellow	Result		Colour stripe	Halo	Curve at the yellow	Result	
Code	Name	Origin										
R 62	<i>L. monocytogenes</i>	CIP 78.31	BV	+	+	LM	yes	BV	+	+	LM	yes
L09	<i>L. monocytogenes</i>	Environment - clinic	BV	+	+	LM	yes	BV	+	+	LM	yes
L10	<i>L. monocytogenes</i>	Milk 107P	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.2	<i>L. monocytogenes</i>	Duck	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.3	<i>L. monocytogenes</i>	Dairy product	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.6	<i>L. monocytogenes</i>	Environment - production	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.7	<i>L. monocytogenes</i>	Environment - production	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.10	<i>L. monocytogenes</i>	Frozen fish	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.11	<i>L. monocytogenes</i>	Frozen fish	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.12	<i>L. monocytogenes</i>	Frozen fish	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.13	<i>L. monocytogenes</i>	Frozen fish	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.14	<i>L. monocytogenes</i>	Frozen fish	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.15	<i>L. monocytogenes</i>	Sausages	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.18	<i>L. monocytogenes</i>	Cooked dish (sea products)	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.19	<i>L. monocytogenes</i>	Dairy product	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.20	<i>L. monocytogenes</i>	ATCC 13932	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.21	<i>L. monocytogenes</i>	Sausages	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.22	<i>L. monocytogenes</i>	Sausages	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.23	<i>L. monocytogenes</i>	Milk powder	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.26	<i>L. monocytogenes</i>	Milk powder	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.28	<i>L. monocytogenes</i>	Milk powder	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.31	<i>L. monocytogenes</i>	Dairy product	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.32	<i>L. monocytogenes</i>	Dairy product	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.33	<i>L. monocytogenes</i>	Milk powder	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.34	<i>L. monocytogenes</i>	Dairy product	BV	+	+	LM	yes	BV	+	+	LM	yes

BV: blue-green

LM: *Listeria monocytogenes*

TARGETED STRAINS: <i>Listeria monocytogenes</i>			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance ALOA™/ ALOA conf.
			Colour stripe	Halo	Curve at the yellow	Result	Colonies typical	Colour stripe	Halo	Curve at the yellow	Result	
V17TA100	<i>L. monocytogenes</i>	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V18TA100	<i>L. monocytogenes</i>	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V19TA100	<i>L. monocytogenes</i>	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V20TA100	<i>L. monocytogenes</i>	Minced meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V21TA100	<i>L. monocytogenes</i>	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V22TA100	<i>L. monocytogenes</i>	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V23TA100	<i>L. monocytogenes</i>	Minced meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V24TA100	<i>L. monocytogenes</i>	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V25TA100	<i>L. monocytogenes</i>	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V26TA100	<i>L. monocytogenes</i>	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V27TA100	<i>L. monocytogenes</i>	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
V17A48	<i>L. monocytogenes</i>	Hamburger meat (beef)	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.1	<i>L. monocytogenes</i> 1/2	ATCC 15313	BV	+	+	LM	yes	BV	+	+	LM	yes
L101	<i>L. monocytogenes</i> 1/2 H=0	Roast chicken	BV	+	+	LM	yes	BV	+	+	LM	yes
I100	<i>L. monocytogenes</i> 1/2a	skewer zucchini goat	BV	+	+	LM	yes	BV	+	+	LM	yes
I103	<i>L. monocytogenes</i> 1/2a	raw ham and vegetables	BV	+	+	LM	yes	BV	+	+	LM	yes
I104	<i>L. monocytogenes</i> 1/2a	ham and emmental sandwich	BV	+	+	LM	yes	BV	+	+	LM	yes
I107	<i>L. monocytogenes</i> 1/2a	ham and emmental sandwich	BV	+	+	LM	yes	BV	+	+	LM	yes
I108	<i>L. monocytogenes</i> 1/2a	tuna egg surimi sandwich	BV	+	+	LM	yes	BV	+	+	LM	yes
I109	<i>L. monocytogenes</i> 1/2a	granulated beef roast	BV	+	+	LM	yes	BV	+	+	LM	yes
I112	<i>L. monocytogenes</i> 1/2a	lettuce	BV	+	+	LM	yes	BV	+	+	LM	yes
I121	<i>L. monocytogenes</i> 1/2a	chicken curry	BV	+	+	LM	yes	BV	+	+	LM	yes
I122	<i>L. monocytogenes</i> 1/2a	smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
I123	<i>L. monocytogenes</i> 1/2a	foie gras	BV	+	+	LM	yes	BV	+	+	LM	yes
I125	<i>L. monocytogenes</i> 1/2a	kipiti sauce	BV	+	+	LM	yes	BV	+	+	LM	yes

BV: blue-green

LM: *Listeria monocytogenes*

TARGETED STRAINS: <i>Listeria monocytogenes</i>			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance ALOA™/ ALOA conf.
			Colour stripe	Halo	Curve at the yellow	Result		Colonies typical	Colour stripe	Halo	Curve at the yellow	
Code	Name	Origin										
I130	<i>L. monocytogenes</i> 1/2a	salmon tartar	BV	+	+	LM	yes	BV	+	+	LM	yes
I132	<i>L. monocytogenes</i> 1/2a	verification surface sewer	BV	+	+	LM	yes	BV	+	+	LM	yes
I134	<i>L. monocytogenes</i> 1/2a	raw vegetables	BV	+	+	LM	yes	BV	+	+	LM	yes
I135	<i>L. monocytogenes</i> 1/2a	vegetable salad	BV	+	+	LM	yes	BV	+	+	LM	yes
I 97	<i>L. monocytogenes</i> 1/2a	farm-fresh guinea fowl	BV	+	+	LM	yes	BV	+	+	LM	yes
I 99	<i>L. monocytogenes</i> 1/2a	bacon and raw vegetables sandwich	BV	+	+	LM	yes	BV	+	+	LM	yes
L11	<i>L. monocytogenes</i> 1/2a	CIP 103574 (152P)	BV	+	+	LM	yes	BV	+	+	LM	yes
L12	<i>L. monocytogenes</i> 1/2a	CIP 104794 (153P)	BV	+	+	LM	yes	BV	+	+	LM	yes
L52	<i>L. monocytogenes</i> 1/2a	Fresh cheese	BV	+	+	LM	yes	BV	+	+	LM	yes
L53	<i>L. monocytogenes</i> 1/2a	Cheese meal	BV	+	+	LM	yes	BV	+	+	LM	yes
L58	<i>L. monocytogenes</i> 1/2a	Fish and vegetables provençale	BV	+	+	LM	yes	BV	+	+	LM	yes
L60	<i>L. monocytogenes</i> 1/2a	Ham	BV	+	+	LM	yes	BV	+	+	LM	yes
L62	<i>L. monocytogenes</i> 1/2a	Minced meat	BV	+	+	LM	yes	BV	+	+	LM	yes
L83	<i>L. monocytogenes</i> 1/2a	Sewer swab	BV	+	+	LM	yes	BV	+	+	LM	yes
L86	<i>L. monocytogenes</i> 1/2a	Reblochon	BV	+	+	LM	yes	BV	+	+	LM	yes
L94	<i>L. monocytogenes</i> 1/2a	Pickled vegetables	BV	+	+	LM	yes	BV	+	+	LM	yes
L97	<i>L. monocytogenes</i> 1/2a	Sheep's cheese	BV	+	+	LM	yes	BV	+	+	LM	yes
L98	<i>L. monocytogenes</i> 1/2a	Blue cheese	BV	+	+	LM	yes	BV	+	+	LM	yes
L99	<i>L. monocytogenes</i> 1/2a	Diced cucumbers	BV	+	+	LM	yes	BV	+	+	LM	yes
L100	<i>L. monocytogenes</i> 1/2a	Line swab	BV	+	+	LM	yes	BV	+	+	LM	yes
L104	<i>L. monocytogenes</i> 1/2a	Crab	BV	+	+	LM	yes	BV	+	+	LM	yes
L105	<i>L. monocytogenes</i> 1/2a	Scallops tartar	BV	+	+	LM	yes	BV	+	+	LM	yes
L106	<i>L. monocytogenes</i> 1/2a	Floor wipe	BV	+	+	LM	yes	BV	+	+	LM	yes
L107	<i>L. monocytogenes</i> 1/2a	Sausage	BV	+	+	LM	yes	BV	+	+	LM	yes
L108	<i>L. monocytogenes</i> 1/2a	Sewer wipe	BV	+	+	LM	yes	BV	+	+	LM	yes

BV: blue-green

LM: *Listeria monocytogenes*

TARGETED STRAINS: <i>Listeria monocytogenes</i>			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance
			Colour stripe	Halo	Curve at the yellow	Result	Colonies typical	Colour stripe	Halo	Curve at the yellow	Result	ALOA™/ ALOA conf.
L102	<i>L. monocytogenes</i> 1/2a	Minced meat	BV	+	+	LM	yes	BV	+	+	LM	yes
L69	<i>L. monocytogenes</i> 1/2a	Indies chicken	BV	+	+	LM	yes	BV	+	+	LM	yes
L73	<i>L. monocytogenes</i> 1/2a	Duck foie de gras	BV	+	+	LM	yes	BV	+	+	LM	yes
L74	<i>L. monocytogenes</i> 1/2a	Green pepper	BV	+	+	LM	yes	BV	+	+	LM	yes
L76	<i>L. monocytogenes</i> 1/2a	Country ham and emmental	BV	+	+	LM	yes	BV	+	+	LM	yes
L80	<i>L. monocytogenes</i> 1/2a	Granulated beef roast	BV	+	+	LM	yes	BV	+	+	LM	yes
L116	<i>L. monocytogenes</i> 1/2a	smoked salmon tzatziki tortilla	BV	+	+	LM	yes	BV	+	+	LM	yes
L117	<i>L. monocytogenes</i> 1/2a	Minced pork belly	BV	+	+	LM	yes	BV	+	+	LM	yes
I106	<i>L. monocytogenes</i> (1/2b)	duck leg	BV	+	+	LM	yes	BV	+	+	LM	yes
I114	<i>L. monocytogenes</i> (1/2b)	praliné paste	BV	+	+	LM	yes	BV	+	+	LM	yes
I96	<i>L. monocytogenes</i> (1/2b)	rolled raw turkey	BV	+	+	LM	yes	BV	+	+	LM	yes
L55	<i>L. monocytogenes</i> (1/2b)	Spiced herring	BV	+	+	LM	yes	BV	+	+	LM	yes
L68	<i>L. monocytogenes</i> (1/2b)	Raw milk	BV	+	+	LM	yes	BV	+	+	LM	yes
L110	<i>L. monocytogenes</i> (1/2b)	Selection of fine delicatessen	BV	+	+	LM	yes	BV	+	+	LM	yes
L72	<i>L. monocytogenes</i> (1/2b)	Grilled vegetables	BV	+	+	LM	yes	BV	+	+	LM	yes
I102	<i>L. monocytogenes</i> (1/2c)	minced meat	BV	+	+	LM	yes	BV	+	+	LM	yes
I113	<i>L. monocytogenes</i> (1/2c)	Gouda	BV	+	+	LM	yes	BV	+	+	LM	yes
I129	<i>L. monocytogenes</i> (1/2c)	Chef's salad sandwich	BV	+	+	LM	yes	BV	+	+	LM	yes
L13	<i>L. monocytogenes</i> (1/2c)	CIP 103573 (154P)	BV	+	+	LM	yes	BV	+	+	LM	yes
L54	<i>L. monocytogenes</i> (1/2c)	Duck foie de gras	BV	+	+	LM	yes	BV	+	+	LM	yes
L59	<i>L. monocytogenes</i> (1/2c)	Duck foie de gras	BV	+	+	LM	yes	BV	+	+	LM	yes
L64	<i>L. monocytogenes</i> (1/2c)	Salmon tartar	BV	+	+	LM	yes	BV	+	+	LM	yes
L65	<i>L. monocytogenes</i> (1/2c)	Ktipiti sauce	BV	+	+	LM	yes	BV	+	+	LM	yes
L66	<i>L. monocytogenes</i> (1/2c)	Foie gras	BV	+	+	LM	yes	BV	+	+	LM	yes
L84	<i>L. monocytogenes</i> (1/2c)	Minced meat	BV	+	+	LM	yes	BV	+	+	LM	yes

BV: blue-green

LM: *Listeria monocytogenes*

TARGETED STRAINS: <i>Listeria monocytogenes</i>			ALOA profile confirmation from a non-selective medium				ALOA™ Colonies typical	ALOA profile confirmation from ALOA™				Concordance ALOA™/ ALOA conf.
			Colour stripe	Halo	Curve at the yellow	Result		Colour stripe	Halo	Curve at the yellow	Result	
Code	Name	Origin										
L87	<i>L. monocytogenes</i> (1/2c)	Foie gras	BV	+	+	LM	yes	BV	+	+	LM	yes
L109	<i>L. monocytogenes</i> (1/2c)	Duck foie de gras	BV	+	+	LM	yes	BV	+	+	LM	yes
L111	<i>L. monocytogenes</i> (1/2c)	Raw vegetables	BV	+	+	LM	yes	BV	+	+	LM	yes
L115	<i>L. monocytogenes</i> (1/2c)	Comté	BV	+	+	LM	yes	BV	+	+	LM	yes
I105	<i>L. monocytogenes</i> 3a	Smoked salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
I131	<i>L. monocytogenes</i> 3a	Sliced bacon	BV	+	+	LM	yes	BV	+	+	LM	yes
L57	<i>L. monocytogenes</i> 3a	Surface verification	BV	+	+	LM	yes	BV	+	+	LM	yes
L61	<i>L. monocytogenes</i> 3a	Grilled bacon	BV	+	+	LM	yes	BV	+	+	LM	yes
L63	<i>L. monocytogenes</i> 3a	Goat cheese sandwich	BV	+	+	LM	yes	BV	+	+	LM	yes
L88	<i>L. monocytogenes</i> 3a	Tarama trout eggs	BV	+	+	LM	yes	BV	+	+	LM	yes
L90	<i>L. monocytogenes</i> 3a	Wild salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
L93	<i>L. monocytogenes</i> 3a	Salmon tarama	BV	+	+	LM	yes	BV	+	+	LM	yes
L103	<i>L. monocytogenes</i> 3a	Tarama	BV	+	+	LM	yes	BV	+	+	LM	yes
L112	<i>L. monocytogenes</i> 3a	Cut salad	BV	+	+	LM	yes	BV	+	+	LM	yes
L113	<i>L. monocytogenes</i> 3a	Conditioning edge swab	BV	+	+	LM	yes	BV	+	+	LM	yes
L114	<i>L. monocytogenes</i> 3a	Guinea fowl fillet	BV	+	+	LM	yes	BV	+	+	LM	yes
L118	<i>L. monocytogenes</i> 3a	Tarama	BV	+	+	LM	yes	BV	+	+	LM	yes
L82	<i>L. monocytogenes</i> 3b	Arlequin peppers	BV	+	+	LM	yes	BV	+	+	LM	yes
L92	<i>L. monocytogenes</i> 3c	Salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
I128	<i>L. monocytogenes</i> 4b	salmon strips	BV	+	+	LM	yes	BV	+	+	LM	yes
L14	<i>L. monocytogenes</i> 4b	CIP 103575 (155P)	BV	+	+	LM	yes	BV	+	+	LM	yes
L15	<i>L. monocytogenes</i> 4b	CIP 7838 (156P)	BV	+	+	LM	yes	BV	+	+	LM	yes
L56	<i>L. monocytogenes</i> 4b	Surface verification - salmon	BV	+	+	LM	yes	BV	+	+	LM	yes
L95	<i>L. monocytogenes</i> 4b	Raw milk Cantal	BV	+	+	LM	yes	BV	+	+	LM	yes
L96	<i>L. monocytogenes</i> 4b	Raw milk	BV	+	+	LM	yes	BV	+	+	LM	yes
LIS 3.5	<i>L. monocytogenes</i> 4b	ATCC 19115	BV	+	+	LM	yes	BV	+	+	LM	yes
L16	<i>L. monocytogenes</i> 4c	CIP 7839 (157P)	BV	+	+	LM	yes	BV	+	+	LM	yes

BV: blue-green

LM: *Listeria monocytogenes*

NON-TARGETED STRAINS			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance	Identification
Code	Name	Origin	Colour stripe	Halo	Curve at the yellow	Result	Colonies typical	Colour stripe	Halo	Curve at the yellow	Result	ALOA™/ ALOA conf.	according to ISO 11290
I 38	<i>Bacillus amyloliquefasciens</i>	Dairy product	-	-	-	no growth	no growth	/	/	/	/	/	/
R 87	<i>Bacillus cereus</i>	CIP 66.24 T	translucent	-	-	LM no	no	/	/	/	/	/	/
I 28	<i>Bacillus cereus</i>	Dairy industry	-	-	-	no growth	no growth	/	/	/	/	/	/
I 80	<i>Bacillus cereus</i>	UHT milk	translucent	+	-	LM no	no	/	/	/	/	/	/
R 53	<i>Bacillus cereus</i>	CIP 54.9	translucent	+	-	LM no	no	/	/	/	/	/	/
R 70	<i>Bacillus cereus</i>	SIK 281 Sué	translucent	+	-	LM no	no	/	/	/	/	/	/
BA.1.2	<i>Bacillus cereus</i>	Nems	translucent	+	-	LM no	no*	translucent	+	-	LM no	/	/
BA.1.5	<i>Bacillus cereus</i>	Milk powder	translucent	+	-	LM no	no*	translucent	+	-	LM no	/	/
R 86	<i>Bacillus circulans</i>	CIP 52.76	-	-	-	no growth	no growth	/	/	/	/	/	/
I 21	<i>Bacillus circulans</i>	Dairy industry	-	-	-	no growth	no growth	/	/	/	/	/	/
I 22	<i>Bacillus subtilis</i>	Dessert cream	-	-	-	no growth	no growth	/	/	/	/	/	/
I 40	<i>Bacillus subtilis</i>	Dairy product	-	-	-	no growth	no	/	/	/	/	/	/
R 10	<i>Bacillus subtilis</i>	CIP 52.65 T	-	-	-	no growth	no growth	/	/	/	/	/	/
I 35	<i>Brevibacterium casei</i>	Dairy product	-	-	-	no growth	no growth	/	/	/	/	/	/
R 63	<i>Candida albicans</i>	CNCM 48.72	-	-	-	no growth	no growth	/	/	/	/	/	/
R 75	<i>Candida albicans</i>	ATCC 10231	-	-	-	no growth	no growth	/	/	/	/	/	/
LevD	<i>Cryptococcus</i>	Vegetable products	-	-	-	no growth	no growth	/	/	/	/	/	/
I 25	<i>Enterobacter aerogenes</i>	Dairy industry	-	-	-	no growth	no growth	/	/	/	/	/	/
I 37	<i>Enterobacter sakazakii</i>	Milk powder	-	-	-	no growth	no growth	/	/	/	/	/	/
R 3	<i>Escherichia coli</i>	CIP 54.127	-	-	-	no growth	no growth	/	/	/	/	/	/
I2	<i>Escherichia coli</i>	Grated carrots	-	-	-	no growth	no growth	/	/	/	/	/	/
L02	<i>L. grayi</i>	CIP 105447T	BV	-	+	LM no	no	/	/	/	/	/	/
LIS 5.1	<i>L. grayi</i>	Sausages	BV	-	+	LM no	no	/	/	/	/	/	/
I124	<i>L. innocua</i>	Vegetable sandwich	BV	-	+	LM no	no	/	/	/	/	/	/
I126	<i>L. innocua</i>	Bacon and raw vegetables sandwich	BV	-	+	LM no	no	/	/	/	/	/	/

BV: blue-green

LM: *Listeria monocytogenes*

* atypical colonies to a experienced eye

NON-TARGETED STRAINS			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance	Identification
Code	Name	Origin	Colour stripe	Halo	Curve at the yellow	Result	Colonies typical	Colour stripe	Halo	Curve at the yellow	Result	ALOA™/ ALOA conf.	according to ISO 11290
I133	<i>L. innocua</i>	verification surface door	BV	-	+	LM no	no	/	/	/	/	/	/
L04	<i>L. innocua</i>	CIP 80.12	BV	-	+	LM no	no	/	/	/	/	/	/
L47	<i>L. innocua</i>	CTSCCV	BV	-	+	LM no	no	/	/	/	/	/	/
L49	<i>L. innocua</i>	17765 (pork meat)	BV	-	+	LM no	no	/	/	/	/	/	/
L50	<i>L. innocua</i>	Chicken and bacon sandwich	BV	-	+	LM no	no	/	/	/	/	/	/
L51	<i>L. innocua</i>	Beef tongue	BV	-	-	LM no	no	/	/	/	/	/	/
L67	<i>L. innocua</i>	Minced meat	BV	-	+	LM no	no	/	/	/	/	/	/
R 30	<i>L. innocua</i>	CIP 80.11	BV	-	+	LM no	no	/	/	/	/	/	/
L71	<i>L. innocua</i>	Peking duck	BV	-	+	LM no	no	/	/	/	/	/	/
L75	<i>L. innocua</i>	Chicken and raw vegetables	BV	-	-	LM no	no	/	/	/	/	/	/
L77	<i>L. innocua</i>	Roast turkey	BV	-	+	LM no	no	/	/	/	/	/	/
L89	<i>L. innocua</i>	Salmon	BV	-	-	LM no	no	/	/	/	/	/	/
L91	<i>L. innocua</i>	Peking duck	BV	-	+	LM no	no	/	/	/	/	/	/
L120	<i>L. innocua</i>	Ham and emmental sandwich	BV	-	+	LM no	no	/	/	/	/	/	/
LIS.1.3	<i>L. innocua</i>	minced meat	BV	-	+	LM no	no	/	/	/	/	/	/
LIS.1.4	<i>L. innocua</i>	Meat	BV	-	+	LM no	no	/	/	/	/	/	/
LIS.1.5	<i>L. innocua</i>	Milk powder	BV	-	+	LM no	no	/	/	/	/	/	/
LIS.1.6	<i>L. innocua</i>	Milk powder	BV	-	+	LM no	no	/	/	/	/	/	/
L41	<i>L. ivanovii</i>	raw milk	BV	+/-	-	LM no	yes**	BV	+/-	-	LM no	no	<i>L. ivanovii</i>
L45	<i>L. ivanovii</i>	CTSCCV	BV	+	-	LM no	yes**	BV	+	-	LM no	no	<i>L. ivanovii</i>
R 31	<i>L. ivanovii</i>	CIP 78.42	BV	+	-	LM no	yes**	BV	+	-	LM no	no	<i>L. ivanovii</i>
LIS.2.1	<i>L. ivanovii</i>	Broccoli	BV	+/-	-	LM no	yes**	BV	+/-	-	LM no	no	<i>L. ivanovii</i>
LIS.2.2	<i>L. ivanovii</i>	Poultry	BV	+	-	LM no	yes**	BV	+	-	LM no	no	<i>L. ivanovii</i>
LIS.2.5	<i>L. ivanovii</i>	Clinical strain	BV	+	-	LM no	yes**	BV	+	-	LM no	no	<i>L. ivanovii</i>
LIS.2.6	<i>L. ivanovii</i>	Raw milk cheese	BV	+/-	-	LM no	yes**	BV	+/-	-	LM no	no	<i>L. ivanovii</i>

BV: blue-green

LM: *Listeria monocytogenes*

** after 48h of incubation

NON-TARGETED STRAINS			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance ALOA™ / ALOA conf.	Identification according to ISO 11290
Code	Name	Origin	Colour stripe	Halo	Curve at the yellow	Result	Colonies typical	Colour stripe	Halo	Curve at the yellow	Result		
LIS.2.7	<i>L. ivanovii</i>	Raw milk cheese	BV	+/-	-	LM no	yes**	BV	+/-	-	LM no	no	<i>L. ivanovii</i>
LIS 2.8	<i>L. ivanovii</i>	Sheep's milk	BV	+	-	LM no	yes**	BV	+	-	LM no	no	<i>L. ivanovii</i>
LIS 2.9	<i>L. ivanovii</i>	Sheep's milk	BV	+	-	LM no	yes**	BV	+	-	LM no	no	<i>L. ivanovii</i>
LIS 2.11	<i>L. ivanovii</i>	Raw milk cheese	BV	+	-	LM no	yes**	BV	+	-	LM no	no	<i>L. ivanovii</i>
LIS 2.12	<i>L. ivanovii</i>	Milk powder	BV	+	-	LM no	yes**	BV	+	-	LM no	no	<i>L. ivanovii</i>
LIS 2.13	<i>L. ivanovii</i>	Milk powder	BV	+	-	LM no	yes**	BV	+	-	LM no	no	<i>L. ivanovii</i>
PG	<i>L. ivanovii</i>	CTSCCV	BV	+	-	LM no	yes**	BV	+	-	LM no	no	<i>L. ivanovii</i>
LIS.2.4	<i>L. ivanovii</i> (<i>Londoniensis</i>)	CIP 103466T	BV	+/-	-	LM no	yes**	BV	+/-	-	LM no	no	<i>L. ivanovii</i>
L01	<i>L. ivanovii</i> (<i>Londoniensis</i>)	CIP 103505	BV	+	-	LM no	yes**	BV	+/-	-	LM no	no	<i>L. ivanovii</i>
I 41	<i>L. ivanovii</i>	Dairy product	BV	+	-	LM no	yes**	BV	+/-	-	LM no	no	<i>L. ivanovii</i>
L 119	<i>L. ivanovii</i>	Sandwich	BV	+	-	LM no	yes**	BV	+/-	-	LM no	no	<i>L. ivanovii</i>
835.3	<i>L. ivanovii</i>	Goat milk	BV	+	-	LM no	yes**	BV	+	-	LM no	no	<i>L. ivanovii</i>
1220.1	<i>L. ivanovii</i>	Goat milk	BV	+	-	LM no	yes**	BV	+	-	LM no	no	<i>L. ivanovii</i>
3069.1	<i>L. ivanovii</i>	Surface meat	BV	+	-	LM no	yes**	BV	+	-	LM no	no	<i>L. ivanovii</i>
3069.3	<i>L. ivanovii</i>	Surface meat	BV	+	-	LM no	yes**	BV	+	-	LM no	no	<i>L. ivanovii</i>
5979.3	<i>L. ivanovii</i>	Goat milk	BV	+	-	LM no	yes**	BV	+	-	LM no	no	<i>L. ivanovii</i>
5979.7	<i>L. ivanovii</i>	Goat milk	BV	+	-	LM no	yes**	BV	+	-	LM no	no	<i>L. ivanovii</i>
6232.3	<i>L. ivanovii</i>	Goat milk	BV	+/-	-	LM no	yes**	BV	+/-	-	LM no	no	<i>L. ivanovii</i>
6595.6	<i>L. ivanovii</i>	Goat cheese	BV	+	-	LM no	yes**	BV	+/-	-	LM no	no	<i>L. ivanovii</i>
7769.2	<i>L. ivanovii</i>	Rocamadour cheese	BV	+	-	LM no	yes**	BV	+/-	-	LM no	no	<i>L. ivanovii</i>
L03	<i>L. seeligeri</i>	CIP 79.46	BV	-	+	LM no	no	/	/	/	/	/	/
L48	<i>L. seeligeri</i>	CTSCCV	BV	-	-	LM no	no	/	/	/	/	/	/
LIS 4.2	<i>L. seeligeri</i>	Sheep's milk	BV	-	+/-	LM no	no	/	/	/	/	/	/
LIS 4.3	<i>L. seeligeri</i>	Sausages	BV	-	+/-	LM no	no	/	/	/	/	/	/
LIS 4.4	<i>L. seeligeri</i>	Milk powder	BV	-	+/-	LM no	no	/	/	/	/	/	/

BV: blue-green

LM: *Listeria monocytogenes*

** after 48h of incubation

NON-TARGETED STRAINS			ALOA profile confirmation from a non-selective medium				ALOA™	ALOA profile confirmation from ALOA™				Concordance	Identification
Code	Name	Origin	Colour stripe	Halo	Curve at the yellow	Result	Colonies typical	Colour stripe	Halo	Curve at the yellow	Result	ALOA™/ ALOA conf.	according to ISO 11290
L05	<i>L. welshimeri</i>	CIP 81.48	BV	-	+	LM no	no	/	/	/	/	/	/
L06	<i>L. welshimeri</i>	CIP 81.94 T	BV	-	+	LM no	no	/	/	/	/	/	/
L46	<i>L. welshimeri</i>	CTSCCV	BV	-	+	LM no	no	/	/	/	/	/	/
L70	<i>L. welshimeri</i>	Yellow wings	BV	-	+	LM no	no	/	/	/	/	/	/
I 33	<i>Lactobacillus casei</i>	dairy product	-	-	-	no growth	no growth	/	/	/	/	/	/
R 96	<i>Lactobacillus casei</i>	CIP 157	-	-	-	no growth	no growth	/	/	/	/	/	/
R113	<i>Lactobacillus casei rhamnosus</i>	B 7138 (ADRIA)	-	-	-	no growth	no growth	/	/	/	/	/	/
R 99	<i>Lactobacillus johnsonii</i>	CIP 130 620	-	-	-	no growth	no growth	/	/	/	/	/	/
R 98	<i>Lactobacillus leishmanii</i>	CIP 53.61	-	-	-	no growth	no growth	/	/	/	/	/	/
R114	<i>Lactobacillus paracasei</i>	99A70 (ADRIA)	-	-	-	no growth	no growth	/	/	/	/	/	/
R 97	<i>Lactobacillus plantarum</i>	CIP A159	-	-	-	no growth	no growth	/	/	/	/	/	/
R 66	<i>Lewconostoc pseudomesenteroi</i>	CIP 103 316	-	-	-	no growth	no growth	/	/	/	/	/	/
I 42	<i>Pediococcus</i>	Vegetable products	-	-	-	no growth	no growth	/	/	/	/	/	/
R 65	<i>Pseudomonas aeruginosa</i>	ATCC 19429	-	-	-	no growth	no growth	/	/	/	/	/	/
R 6	<i>Rhodococcus equi</i>	CIP 58.69	-	-	-	no growth	no	/	/	/	/	/	/
R 37	<i>Staphylococcus aureus</i>	CIP 57.10	-	-	-	no growth	no growth	/	/	/	/	/	/
R 46	<i>Staphylococcus aureus</i>	CIP 4.83	-	-	-	no growth	no growth	/	/	/	/	/	/
R 73	<i>Staphylococcus aureus</i>	ATCC 6538	-	-	-	no growth	no growth	/	/	/	/	/	/
R 83	<i>Staphylococcus aureus</i>	CIP 53.154	-	-	-	no growth	no growth	/	/	/	/	/	/
I 32	<i>Staphylococcus aureus</i>	Superficial water	-	-	-	no growth	no growth	/	/	/	/	/	/
I 34	<i>Staphylococcus epidermidis</i>	dairy product	-	-	-	no growth	no growth	/	/	/	/	/	/
I 11	<i>Staphylococcus epidermidis 2</i>	contact box in	-	-	-	no growth	no growth	/	/	/	/	/	/
I 39	<i>Staphylococcus equorum</i>	Vietnamese beef paste	-	-	-	no growth	no growth	/	/	/	/	/	/
I 12	<i>Staphylococcus haemolyticus</i>	contact box in	-	-	-	no growth	no growth	/	/	/	/	/	/
R 85	<i>Staphylococcus agalactiae</i>	CIP 81.66 T	-	-	-	no growth	no growth	/	/	/	/	/	/

BV: blue-green

LM: *Listeria monocytogenes*

APPENDIX 13

Specificity and selectivity: (study conducted in 2010)
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Inclusivity study

Ref.	Name	Origin	Innoculation rate in 225 ml 1/2 Fraser (in CFU)	Appearance of colonies on ALOA (incubation 24h)	Results immunochrom. test	Results Palcam
1635/20/15	<i>L. monocytogenes</i> (1/2a)	Hamburger meat	75	Colonies are blue-green with halo	positive	positive
1651/20/31	<i>L. monocytogenes</i> (1/2a)	Egg white	55	Colonies are blue-green with halo	positive	positive
1641/20/21	<i>L. monocytogenes</i> (1/2b)	Radishes	30	Colonies are blue-green with halo	positive	positive
1048 - 8865.1	<i>L. monocytogenes</i>	Beef carcass	20	Colonies are blue-green with halo	positive	positive
645 - 5391.4	<i>L. monocytogenes</i> (1/2c)	Cooked foie gras	65	Colonies are blue-green with halo	positive	positive
1040 - 8776.1	<i>L. monocytogenes</i>	Chapeau berrichon (ice cream)	35	Colonies are blue-green with halo	positive	positive
1630/20/10	<i>L. monocytogenes</i> (1/2a)	Wipe	85	Colonies are blue-green with halo	positive	positive
978 - 7549.1	<i>L. monocytogenes</i>	Religieuse chocolat	50	Colonies are blue-green with halo	positive	positive
1645/20/25	<i>L. monocytogenes</i> (1/2a)	Smoked salmon	25	Colonies are blue-green with halo	positive	positive
1648/20/28	<i>L. monocytogenes</i> (4b)	Raw goat milk	25	Colonies are blue-green with halo	positive	positive
1629/20/9	<i>L. monocytogenes</i> (1/2c)	Wipe	70	Colonies are blue-green with halo	positive	positive
1632/20/12	<i>L. monocytogenes</i> (1/2a)	Minced meat	35	Colonies are blue-green with halo	positive	positive
1632/20/14	<i>L. monocytogenes</i> (1/2a)	Veal	40	Colonies are blue-green with halo	positive	positive

Ref.	Name	Origin	Innoculation rate in 225 ml 1/2 Fraser (in CFU)	Appearance of colonies on ALOA (incubation 24h)	Results immunochrom. test	Results Palcam
1636/20/16	<i>L. monocytogenes</i> (1/2a)	Veal	15	Colonies are blue-green with halo	positive	positive
1639/20/19	<i>L. monocytogenes</i> (1/2a)	Kebab	50	Colonies are blue-green with halo	positive	positive
1527/20/7	<i>L. monocytogenes</i> (1/2a)	Wipe	65	Colonies are blue-green with halo	positive	positive
1647/20/27	<i>L. monocytogenes</i> (1/2a)	Cheese	35	Colonies are blue-green with halo	positive	positive
1630/20/10	<i>L. monocytogenes</i> (1/2a)	Wipe	85	Colonies are blue-green with halo	positive	positive
1640/20/20	<i>L. monocytogenes</i>	Herb sausages	30	Colonies are blue-green with halo	positive	positive
1628/20/8	<i>L. monocytogenes</i> (1/2a)	Rinsing water	90	Colonies are blue-green with halo	positive	positive
LIS 5.2	<i>L. grayi</i>	Sausage	50	Small, blue-green colonies without halo	positive	positive
LIS 5.3	<i>L. grayi</i>	Camembert	50	Small, blue-green colonies without halo	positive	positive
L190	<i>L. grayi</i>	Frozen chips	50	Small, blue-green colonies without halo	positive	positive
L143	<i>L. grayi</i>	Frozen chips	50	Small, blue-green colonies without halo	positive	positive
09_IAA_9625.4	<i>L. ivanovii</i>	CECALAIT	70	Small, white colonies with halo (24h) then blue-green with halo (48h)	Positive (proof ok, 2nd light trace)	positive
96 - 779.2	<i>L. ivanovii</i>	Veal	65	Small, white colonies with halo (24h) then blue-green with halo (48h)	Positive (proof ok, 2nd light trace)	positive
593 - 4637.1	<i>L. ivanovii</i>	Goat milk	80	Small, white colonies with halo (24h) then blue-green with halo (48h)	positive	positive

Ref.	Name	Origin	Innoculation rate in 225 ml 1/2 Fraser (in CFU)	Appearance of colonies on ALOA (incubation 24h)	Results immunochrom. test	Results Palcam
1076 - 9325.3	<i>L. ivanovii</i>	Goat milk	75	Small, white colonies with halo (24h) then blue-green with halo (48h)	Positive (proof ok, 2nd light trace)	positive
102 - 1153.2	<i>L. ivanovii</i>	Lean veal	80	Small, white colonies with halo (24h) then blue-green with halo (48h)	positive	positive
133 - 1564.5	<i>L. ivanovii</i>	Goat milk	70	Small, white colonies with halo (24h) then blue-green with halo (48h)	positive	positive
513 - 6336.1	<i>L. ivanovii</i>	Crottin goat cheese	75	Small, white colonies with halo (24h) then blue-green with halo (48h)	positive	positive
516 - 6398.2	<i>L. ivanovii</i>	Goat cheese	80	Small, white colonies with halo (24h) then blue-green with halo (48h)	positive	positive
682 - 9143.2	<i>L. ivanovii</i>	Ground beef (fresh)	65	Small, white colonies with halo (24h) then blue-green with halo (48h)	Positive (proof ok, 2nd light trace)	positive
82 - 847.2	<i>L. innocua</i>	Goat cheese	55	Blue-green colonies without halo	positive	positive
87 - 891.2	<i>L. innocua</i>	Goat milk	50	Blue-green colonies without halo	positive	positive
404 - 3310.2	<i>L. innocua</i>	Alfafa	40	Blue-green colonies without halo	positive	positive
592 - 4698.5	<i>L. innocua</i>	Floor wipe, siphon, cheese dairy	60	Blue-green colonies without halo	positive	positive
898 - 7119.1	<i>L. innocua</i>	Beef carcass surface	35	Blue-green colonies without halo	positive	positive
1025 - 8436.1	<i>L. innocua</i>	Beef carcass surface	40	Blue-green colonies without halo	positive	positive
673 - 5353.5	<i>L. innocua</i>	Leeks	45	Blue-green colonies without halo	positive	positive
64 - 601.5	<i>L. innocua</i>	Goat milk	50	Blue-green colonies without halo	positive	positive

Ref.	Name	Origin	Innoculation rate in 225 ml 1/2 Fraser (in CFU)	Appearance of colonies on ALOA (incubation 24h)	Results immunochrom. test	Results Palcam
206 - 2586.1	<i>L. innocua</i>	Flour	50	Blue-green colonies without halo	positive	positive
374 - 4368.2	<i>L. innocua</i>	Wipe (workspace/poultry)	60	Blue-green colonies without halo	positive	positive
LIS 1.7	<i>L. innocua</i>	Broccoli	45	Blue-green colonies without halo	positive	positive
300 - 2673.1	<i>L. seeligeri</i>	Goat milk	55	Blue-green colonies without halo	positive	positive
81 - 760.9	<i>L. seeligeri</i>	CECALAIT	70	Blue-green colonies without halo	positive	positive
586/7/19	<i>L. seeligeri</i>	Wipe	65	Blue-green colonies without halo	positive	positive
317/3/74	<i>L. seeligeri</i>	Beef meat	80	Blue-green colonies without halo	positive	positive
1326/16/30	<i>L. seeligeri</i>	Salad	70	Blue-green colonies without halo	positive	positive
LIS 4.3	<i>L. seeligeri</i>	Sausage	60	Blue-green colonies without halo	positive	positive
LIS 4.8	<i>L. seeligeri</i>	Wipe	75	Blue-green colonies without halo	positive	positive
LIS 4.10	<i>L. seeligeri</i>	Braised endives	80	Blue-green colonies without halo	positive	positive
L140	<i>L. seeligeri</i>	Frozen chips	90	Blue-green colonies without halo	positive	positive
L115	<i>L. seeligeri</i>	Lake water	50	Blue-green colonies without halo	positive	positive

Ref.	Name	Origin	Innoculation rate in 225 ml 1/2 Fraser (in CFU)	Appearance of colonies on ALOA (incubation 24h)	Results immunochrom. test	Results Palcam
LIS 6.2	<i>L. welshimeri</i>	CECALAIT	50	Blue-green colonies without halo	positive	positive
61 - 583.1	<i>L. welshimeri</i>	Line 1 tallow wipe	80	Blue-green colonies without halo	positive	positive
350 - 3236.1	<i>L. welshimeri</i>	Sprouted rice	60	Blue-green colonies without halo	positive	positive
899 - 7120.2	<i>L. welshimeri</i>	Lean veal	50	Blue-green colonies without halo	positive	positive
1038 - 7704.2	<i>L. welshimeri</i>	Veal, unit portion	50	Blue-green colonies without halo	positive	positive
625 - 5032.3	<i>L. welshimeri</i>	Roasted beef fillet	45	Blue-green colonies without halo	positive	positive
16 - 278.1	<i>L. welshimeri</i>	Raw turkey	40	Blue-green colonies without halo	positive	positive
43 - 575.2	<i>L. welshimeri</i>	Wipe for rilletes cooking area	65	Blue-green colonies without halo	positive	positive
373 - 4368.2	<i>L. welshimeri</i>	Wipe (workspace/poultry)	60	Blue-green colonies without halo	positive	positive

Exclusivity study

Ref.	Name	Origin	Innoculation rate in 225 ml 1/2 Fraser (in CFU)	Appearance of colonies on ALOA (incubation 24h)	Results immunochrom. test	Results Palcam
09 IAA 9456.2	<i>Bacillus cereus</i>	Sprouted grains	1.2E+06	Small, serrated, matt white colonies, small halo	Negative	Negative
1400/17/23	<i>Bacillus cereus</i>	Tabbouleh	2.5E+06	Small, serrated, matt white colonies, small halo	Negative	Negative
1399/17/22	<i>Bacillus cereus</i>	Wheat	1.4E+06	no colony	not done	not done
BA 10.3	<i>Bacillus circulans</i>	Lactic ferment	1.6E+06	no colony	not done	not done
BA 9.1	<i>Bacillus megaterium</i>	Salad	1.8E+06	Small, fringed, matt white colonies	Negative	Negative
BA 8.2	<i>Bacillus mycoides</i>	Organic radishes	1.2E+06	Small, white colonies with halo	Negative	Negative
1791/22/9	<i>Bacillus subtilis</i>	ATCC 6633 collection	1.5E+06	no colony	not done	not done
08 IAA 8724.1	<i>Candida albicans</i>	Orange juice	2.3E+06	no colony	not done	not done
617/7/50	<i>Corynebacteriaceae sp</i>	Poultry slaughter	2.3E+06	no colony	not done	not done
1786/22/4	<i>Enterococcus faecalis</i>	ATCC 29212 collection	2.0E+06	no colony	not done	not done
1412/17/35	<i>Enterococcus faecalis</i>	Cow's milk	3.0E+06	no colony	not done	not done
1413/17/36	<i>Enterococcus faecium</i>	Cut of duck	2.5E+06	no colony	not done	not done
1411/17/34	<i>Enterococcus faecium</i>	CIP 5855 collection	3.5E+06	Small, green, atypical colonies without halo	Negative	Negative
928/11/37	<i>Enterococcus hirae</i>	Water	2.0E+06	no colony	not done	not done

Ref.	Name	Origin	Innoculation rate in 225 ml 1/2 Fraser (in CFU)	Appearance of colonies on ALOA (incubation 24h)	Results immunochrom. test	Results Palcam
09 IAA 9833.2	<i>Escherichia coli</i>	Beef meat	2.5E+06	no colony	not done	not done
09 IAA 9834.1	<i>Escherichia coli</i>	Goat milk	2.4E+06	no colony	not done	not done
1415/17/38	<i>Lactobacillus acidophilus</i>	Dairy product	2.2E+06	no colony	not done	not done
1414/17/37	<i>Lactobacillus casei</i>	Dairy product	2.0E+06	no colony	not done	not done
1416/17/39	<i>Lactobacillus casei</i>	Milk powder	2.0E+06	no colony	not done	not done
1522/18/64	<i>Pediococcus pentosaceus</i>	Lactic ferment	1.0E+06	no colony	not done	not done
09 IAA 9683.3	<i>Pseudomonas aeruginosa</i>	Veal liver	5.0E+05	Yellowish, matt colonies without halo	Negative	Negative
1792/22/10	<i>Pseudomonas aeruginosa</i>	ATCC 27853	5.0E+05	Yellowish, matt colonies without halo	Negative	Negative
1328/16/32	<i>Rhodococcus equi</i>	Meat matrix	1.5E+06	no colony	not done	not done
1797/22/15	<i>Saccharomyces cerevisiae</i>	ATCC 9763 collection	1.0E+06	Film of white, matt, atypical colonies	Negative	Negative
1310/16/14	<i>Staphylococcus aureus</i>	Cow's milk	4.3E+06	no colony	not done	not done
1307/16/11	<i>Staphylococcus aureus</i>	Cow's milk	3.5E+06	no colony	not done	not done
1321/16/25	<i>Staphylococcus intermedius</i>	IAA	3.5E+06	no colony	not done	not done
16/0/16	<i>Streptococcus agalactiae</i>	Cow's milk	3.0E+06	no colony	not done	not done

Ref.	Name	Origin	Innoculation rate in 225 ml 1/2 Fraser (in CFU)	Appearance of colonies on ALOA (incubation 24h)	Results immunochrom. test	Results Palcam
279/3/36	<i>Streptococcus dysgalactiae</i>	Cow's milk	3.0E+06	no colony	not done	not done
772/9/43	<i>Streptococcus uberis</i>	Cow's milk	3.0E+06	no colony	not done	not done
IAA ml	<i>Micrococcus luteus</i>	ATCC 9341	1.5E+06	no colony	not done	not done
5 SOU 60816	<i>Micrococcus luteus</i>	CIP 5345	1.5E+06	no colony	not done	not done